BRUNCH MENU
Available Sunday or Non-Peak Season Saturdays

90.00/guest
55.00/guest under 21

Includes:

Six hour room rental (10am – 4pm)

Three passed hors d'oeuvres during cocktail hour

Four hour Premium Bar Package including mimosa and Bloody Mary bar

Chef’s touring brunch table

Complimentary Harley-Davidson Museum admission tickets for your guests

Fine china, flatware, and glassware

Round guest tables (72 inches) and chairs

Cocktail tables, place card table, cake table, gift table

Black floor length linen for tables

Black napkins

Complimentary dance floor

Customized floor plans

Dinner for two at MOTOR® Bar and Restaurant on your one year anniversary
Passed Hors D’oeuvres

Select Three

Mini Maryland Crab Cake
Tartar sauce

Dates in a Blanket
Bacon-wrapped date with goat cheese

Cocktail Meatballs
Simmered in house-made BBQ sauce

Bacon Wrapped Water Chestnuts with Soy Glaze

Bloody Mary Skewer
Swiss cheese, cured sausage, olive, house-made virgin Bloody Mary mix

BLT Deviled Eggs
Classic deviled eggs, topped with bacon, cherry tomato and greens

Preserved Fruit and Goat Cheese Walnut Crostini
Toasted baguette crostini, whipped goat cheese, seasonal fruit preserves and toasted walnuts

Breakfast Flatbread
Grilled flatbread with scrambled eggs, cheddar cheese, bacon crumbles and chives
Chef’s Table

Two Uniformed Chefs Required
$100.00 per Chef

Sliced Seasonal Fresh Fruit
Freshly Baked Assorted Breakfast Breads and Honey Butter

Choice of:
Seasonal Vegetable Frittata
OR
Scrambled Eggs

Choice of:
Breakfast Sausage Links
OR
Hickory Smoked Bacon

Twin Potato Hash
Caramelized onions, sweet and russet potatoes and oven dried tomatoes

Smoked Salmon Station
Assorted breads with pickled onion, cucumber and cream cheeses

Mixed Green Salad
Candied pecans, cranberries, goat cheese, raspberry vinaigrette

Choice of Carved Meat:
Carved Turkey with Garlic Turkey Gravy and Cranberry Relish
OR
Carved Honey Ham with Assorted Mustards and Apricot Preserves

Orange and Cranberry Juice
Colectivo Coffee & Rishi Tea

Cutting & Service of Wedding Cake
Bar Package

Four Hour Package

- Smirnoff Vodka
- Bombay Gin
- Bacardi Silver Rum
- Dewar’s Scotch
- Seagram’s 7 Whiskey
- Jim Beam Bourbon
- Captain Morgan
- Sauza Gold Tequila
- Christian Brothers Brandy
- Bailey’s Irish Cream
- Woodbridge Cabernet Sauvignon, Chardonnay, Rosé, Merlot
- House Champagne

- MillerCoors Products
- Blue Moon
- Corona
- Spotted Cow
- MKE IPA
- Leinkenguel Products

- Coca-Cola Products
- Bottled Water

Build-Your-Own Cocktail
Mimosa & Bloody Mary Bar

Fresh Juices for Mimosa Bar
Orange, grapefruit, pineapple, peach

Fresh Fruit Garnishes
Blueberries, oranges, strawberries, lemons, blackberries

Bloody Mary Mix

Bloody Mary Fixings
Bacon, Klement’s Beef Sticks, Clock Shadow Creamery Cheese, pickle spears, hot sauce, pickled mushrooms, olives, pickled asparagus, pickled pearl onions, pepperoncini, celery, lemon, lime, assorted local sausages, salt, pepper, celery salt
Contact Our Sales Team

1903events.com
1-877-HD-Museum