1903 WEDDINGS at Harley-Davidson Museum®

WEDDING PACKAGE
Wedding Package Includes:

Complimentary Museum Admission Tickets for Your Guests

Three-Course Dinner Menu Featuring:
Salad, Entrée and Service of Your Wedding Cake

Fine China, Flatware, and Glassware

Chairs; 72” round guest tables, cocktail tables, cake table, 8’x30” tables for the head table, place cards table and gift table along with black floor length linen and napkins

Complimentary Parking for Your Guests

Complimentary Dance Floor – Based on Availability

Customized Floor Plans

Your Very Own Day-Of Event Coordinator

Complimentary Menu Tasting for Four Guests

Dinner for Two at MOTOR® Bar & Restaurant on Your One-Year Anniversary
The Garage

Up to 400 guests.

3pm - 12am Booking Period – 250.00 per hour additional

May 1 – October 31
5,000.00 Rental Fee, F&B Minimum Starting at 12,000.00

November 1 – April 30
4,500.00 Rental Fee, F&B Minimum Starting at 10,000.00

This new construction is approximately 8,200 square feet and offers an on-site kitchen, integrated AV, a complimentary bridal ready suite, floor to ceiling windows that include five glass garage doors that open up to the green space and riverfront view. Also included are screens, LCD projectors, microphones, DVD player and MP3 hook up.
Rumble

Up to 250 guests.

3pm – 12am Booking Period – 250.00 per hour additional

May 1 – October 31
3,000.00 Rental Fee, F&B Minimum Starting at 10,000.00

November 1 – April 30
2,500.00 Rental Fee, F&B Minimum Starting at 8,000.00

This banquet room is approximately 5,651 square feet and offers a modern color palette of silver and grays. Floor to ceiling windows on the east wall allow your guests to enjoy a view of the Menomonee River and city lights. State of the art audio visual equipment with the following is included: screens, LCD projectors, microphones, DVD player, MP3 hook-up.
Ceremony Fees

Based on 200 guests.

Indoor – 750.00

Outdoor – 1,500.00

With an awe-inspiring design, the Harley-Davidson Museum® is set amongst 20 acres in downtown Milwaukee, and is surrounded on three sides by the Menomonee River.

Indoor ceremonies include – set up of ceremony with chairs, sound system and room flip – 2 hours required for flip

Outdoor ceremonies include: 2-hour block of time, 200 white garden chairs* and portable sound system

*Additional chairs may be ordered upon request with added fees.
Dining Packages

Classic Package

Selection of Three Server Passed Hors D’oeuvres.

Three-Course Plated Dinner:
- Choice of salad
- Bakery fresh rolls and butter
- Choice of plated entrée
- Cutting and service of your wedding cake
- Coffee and tea service

Ultra Classic® Package

Five Hour Hosted Wine, Beer, Soda and Bottled Water Package
(Additional hours may be added for 6.00/guest/hour)

Selection of Three Server Passed Hors D’oeuvres

Three-Course Plated Dinner:
- Choice of salad
- Bakery fresh rolls and butter
- Choice of plated entrée
- Cutting and service of your wedding cake
- Coffee and tea service

Deluxe Package

Champagne Toast

Five Hour Hosted Deluxe Spirits, Deluxe Wine, Beer, Soda and Bottled Water Package
(Additional hours may be added for 9.00/guest/hour)

Selection of Three Server Passed Hors D’oeuvres

Three-Course Plated Dinner:
- Choice of salad
- Bakery fresh rolls and butter
- Choice of plated entrée
- Cutting and service of your wedding cake
- Coffee and tea service
Entreé Selections

Priced per guest. Choice of up to two entrées per package. Additional entrée available for a 5.00 surcharge per guest.
Duet entrées available for an additional charge

<table>
<thead>
<tr>
<th>CLASSIC</th>
<th>ULTRA CLASSIC*</th>
<th>DELUXE</th>
</tr>
</thead>
</table>
| **Rosemary Garlic Roasted Chicken**  
With artichokes, wild mushrooms, asparagus and natural au jus and mashed honey-glazed roasted sweet potatoes | 47.95 | 97.95 | 105.95 |
| **Apricot Chicken**  
Seared chicken breast with apricot brandy cream sauce, toasted pecan orzo pilaf and seasonal vegetables | 47.95 | 97.95 | 105.95 |
| **Coffee and Cinnamon Roasted Pork**  
Sweet potato hash, green bean and bacon relish, bourbon demi-glace | 47.95 | 97.95 | 105.95 |
| **Braised Beef Short Ribs**  
With caramelized cipollini onions, wilted brussels sprouts, carrots, bacon and garlic mashed potatoes in a red wine demi-glace | 47.95 | 97.95 | 105.95 |
| **Pumpkin and Butternut Squash Ravioli**  
In a brown butter sauce topped with fried sage, toasted pine nuts, fresh Parmesan and oven roasted tomatoes | 47.95 | 97.95 | 105.95 |
| **Braised Artichokes and Mushrooms**  
Shaved portobella mushrooms, artichokes, grilled polenta cake, and truffle tomato vinaigrette over seasonal greens | 47.95 | 97.95 | 105.95 |
| **Pan-Roasted Atlantic Salmon**  
With herbed basmati rice, sweet corn, roasted tomatoes and Meyer lemon butter | 58.95 | 108.95 | 117.95 |
| **Black Pepper Crusted Filet Mignon**  
8oz filet, roasted garlic whipped potatoes, cherry port demi-glace, grilled broccolini and fried leeks | 58.95 | 108.95 | 117.95 |
| **New York Strip Steak**  
Grilled 8oz seared New York strip steam with truffle creamed spinach and rosemary roasted potatoes | 58.95 | 108.95 | 117.95 |
| **Steakhouse Strip Steak**  
8oz cut of roasted strip loin, crispy smashed fingerling potatoes, wild mushroom and asparagus sauté, red wine demi-glace, blue cheese crumble garnish | 58.95 | 108.95 | 117.95 |
Passed Hors D’oeuvres

Selection of three included in all package pricing.

<table>
<thead>
<tr>
<th>Antipasti Skewers</th>
<th>Water Chestnuts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh mozzarella, artichoke, tomato,</td>
<td>Smoky bacon wrapped</td>
</tr>
<tr>
<td>Kalamata olive, salami, basil, balsamic</td>
<td></td>
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<tr>
<td>reduction</td>
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<tr>
<td><strong>37.95/dozen</strong></td>
<td><strong>35.95/dozen</strong></td>
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<table>
<thead>
<tr>
<th>Apricot and Bacon Crostini</th>
<th>Baby Spinach &amp; Brown Mushroom Quesadilla</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whipped cream cheese, apricot preserves,</td>
<td>With Pico de Gallo</td>
</tr>
<tr>
<td>crispy bacon, snipped chive</td>
<td></td>
</tr>
<tr>
<td><strong>35.95/dozen</strong></td>
<td><strong>34.95/dozen</strong></td>
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<table>
<thead>
<tr>
<th>Teriyaki Chicken Skewer</th>
<th>Cuban Press Sandwich</th>
</tr>
</thead>
<tbody>
<tr>
<td>With pineapple and red pepper</td>
<td>With roast pork, ham, Swiss cheese and</td>
</tr>
<tr>
<td></td>
<td>spicy pickles</td>
</tr>
<tr>
<td><strong>29.95/dozen</strong></td>
<td><strong>36.95/dozen</strong></td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Pork Belly and Pineapple Skewers</th>
<th>Fried Ravioli</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ pork belly, grilled pineapple, toasted sesame</td>
<td>Deep-fried cheese ravioli with shaved Parmesan and smoked tomatoes</td>
</tr>
<tr>
<td><strong>32.95/dozen</strong></td>
<td><strong>28.95/dozen</strong></td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Beer, Butter and Bratwurst Blankets</th>
<th>Cocktail Meatballs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer-braised bratwurst baked in buttered poppy seed puff pastry, spicy beer cheese schmear</td>
<td>Meatballs simmered in our house barbeque sauce</td>
</tr>
<tr>
<td><strong>38.95/dozen</strong></td>
<td><strong>27.95/dozen</strong></td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Cuban Quesadilla</th>
<th>Sundried Tomato</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked pork, bacon crumbles, Swiss cheese, cornichon, caper relish and mustard in a crispy tortilla</td>
<td>Artichoke, goat cheese, fresh basil</td>
</tr>
<tr>
<td><strong>36.95/dozen</strong></td>
<td><strong>34.95/dozen</strong></td>
</tr>
</tbody>
</table>

All pricing exclusive of labor, service charge and sales tax.
Salads

Choose one salad option.

House Salad
Chopped lettuce, tomato, cucumber, red onion and carrots with red wine vinaigrette and creamy ranch dressing

Fresh Caprese Salad
Field greens, sliced vine-ripe tomatoes, fresh mozzarella, basil pesto and balsamic reduction

Italian Salad
Radicchio, field greens, and Romaine with golden raisins, gorgonzola, and a pear infused Chardonnay vinaigrette

Summer Harvest Salad
Bibb lettuce, baby oak greens, strawberries, blackberries, bacon crumbles, goat cheese, Door County cherry and Riesling vinaigrette
Desserts

Customize your dessert. Add an individually plated dessert for 6.50/guest.

Wisconsin Dairy Farm Cheesecake
Traditional cheesecake with macerated berries

Chocolate Torque
Chocolate layer cake with toffee crunch and caramel sauce

Balsamic Berry Trifle
Layers of fresh balsamic macerated berries and sweet whipped mascarpone atop marsala-soaked sponge cake

Pie a la Mode
Apple pie, vanilla bean ice cream, cinnamon sugar

Brownie Sundae
Double chocolate chunk brownie, vanilla bean ice cream, chocolate sauce and shavings

Mini to the Max
Our signature miniature desserts - carrot cake, chocolate fudge cake, limoncello cheesecake and tiramisu

Giant Cupcakes
Red velvet with cream cheese frosting
Chocolate fudge with peanut butter frosting
Vanilla with lavender frosting

Station Style Sweets Tables

Served with Coffee & Tea.

Warm Cookies and Brownies and Bon Bons
Fresh baked chocolate chip, oatmeal-raisin and peanut butter cookies, chocolate brownies and assorted bon bons
7.95/guest

Sundae Bar
Vanilla bean, chocolate and strawberry ice creams with Oreo crumbles, toffee pieces, M&M’s, chocolate syrup, caramel, peanuts, maraschino cherries and whipped cream
8.95/guest

Add Brownies for an additional 2.00/guest

Add a family-style dessert for 8.95/guest.
All pricing exclusive of labor, service charge and sales tax.
## Chef’s “Touring” Tables

*Buffet dinner. Hors d’oeuvres not included.*

### Smoke House Sampler

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Beef Brisket</td>
<td>Sweet barbeque sauce</td>
</tr>
<tr>
<td>Smoked Turkey Breast</td>
<td>Country gravy</td>
</tr>
<tr>
<td>BBQ Glazed Pork Loin</td>
<td></td>
</tr>
<tr>
<td>Corn Bread, Mini Pretzel Rolls,</td>
<td>Mini Sesame Buns</td>
</tr>
<tr>
<td>Smoked Gouda Mac ’n Cheese</td>
<td>Creamy smoked gouda béchamel, macaroni pasta, herbed panko topping</td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>Tomatoes, bacon, blue cheese, hard boiled eggs, chives, and a choice of red wine vinaigrette or creamy ranch dressing</td>
</tr>
<tr>
<td>Horseradish &amp; Parsley</td>
<td></td>
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<tr>
<td>Spiked Coleslaw</td>
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</table>

48.95/guest

### Land and Sea

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Crispy Maryland Crab Cakes</td>
<td>Lemon tarragon aioli</td>
</tr>
<tr>
<td>Braised Beef Short Ribs</td>
<td>Red wine demi-glaze</td>
</tr>
<tr>
<td>Jumbo Barbeque Shrimp</td>
<td></td>
</tr>
<tr>
<td>Arugula Salad</td>
<td>Blue cheese, red grapes, red onion, walnuts, and pear cider vinaigrette</td>
</tr>
<tr>
<td>Roasted Brussels Sprouts, Carrots,</td>
<td>Red Onions</td>
</tr>
<tr>
<td>Roasted Brussels Sprouts, Carrots,</td>
<td></td>
</tr>
<tr>
<td>Roasted Brussels Sprouts, Carrots,</td>
<td></td>
</tr>
<tr>
<td>Gorgonzola Creamed Spinach</td>
<td></td>
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<tr>
<td>Toasted Corn &amp; Chive Polenta</td>
<td></td>
</tr>
<tr>
<td>Artisan Rolls &amp; Grilled Flatbreads with</td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td></td>
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</table>

57.95/guest

### Stockyards

100.00/Carving Chef Required –
1 Chef per 50 guests

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Carved Roasted NY Strip Loin</td>
<td>Brandy peppercorn sauce</td>
</tr>
<tr>
<td>Wood Roasted Garlic Chicken</td>
<td></td>
</tr>
<tr>
<td>Parmesan Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Platter</td>
<td></td>
</tr>
<tr>
<td>Steakhouse Salad</td>
<td>Chopped iceberg, sweet onions, grape tomatoes, blue cheese and fresh herbs with creamy ranch and red wine vinaigrette</td>
</tr>
<tr>
<td>Bakery Fresh Rolls and Butter</td>
<td></td>
</tr>
</tbody>
</table>

53.95/guest

*All pricing exclusive of labor, service charge and sales tax.*
Beverage Service

Bartender fees of 150.00 per bartender apply to all beverage services. 1 bartender per 50-75 guests is recommended.

Hosted Deluxe Package*
1st Hour – 20.00 per guest. 9.00 each additional hour
- Tito's Vodka
- Bombay Sapphire Gin
- Malibu Rum
- Captain Morgan Spiced Rum
- Captain Morgan White Rum
- Johnnie Walker Red Scotch
- Crown Royal Canadian Whiskey
- Jack Daniel's Whiskey
- Maker's Mark Whiskey
- Reserva 1800 Tequila
- Bailey's Irish Cream
- Korbel Brandy
- Folie à Deux Chardonnay
- Mark West Pinot Noir
- Louis Martini Cabernet Sauvignon
- Marilyn Monroe Rosé
- Red Rock Merlot

Hosted Premium Package*
1st Hour – 18.00 per guest. 8.00 each additional hour
- Smirnoff Vodka
- Bombay Gin
- Bacardi Silver Rum
- Bacardi Oakheart Spiced Rum
- Dewar's Scotch
- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Sauza Gold Tequila
- Christian Brothers Brandy
- Woodbridge Sauvignon Blanc
- Woodbridge Rosé
- Woodbridge Pinot Noir
- Woodbridge Cabernet Sauvignon

Hosted Beer, Wine, Soda and Bottled Water Package
1st Hour – 15.00 per guest
6.00 each additional hour
- Woodbridge Sauvignon Blanc
- Woodbridge Rosé
- Woodbridge Pinot Noir
- Woodbridge Cabernet Sauvignon
- House Champagne
- MillerCoors Products
- O'Douls
- Leinenkugel Products
- Corona
- Spotted Cow
- Blue Moon
- MKE IPA
- White Claw Hard Seltzer – Black Cherry
- White Claw Hard Seltzer – Lime
- Coca-Cola Products
- Bottled Water

Customize Your Bar
Craft Beer Packages Available
5.00/guest

Wine Service with dinner
1 glass per guest
5.00/guest

Champagne Toast
5.00/guest

Deluxe and Premium Bar Packages include Beer Selections,
Coca-Cola Products and Bottled Water

Let us create a signature drink
Ask your Sales Manager for pricing

Cash bar service also available
Consumption bars not available
Bartender required for all beverage services
Frequently Asked Questions

How far in advance are bookings accepted?
We accept bookings up to 18 months from the wedding date. Wedding package and menu pricing is guaranteed at contracting.

Do you have to choose a wedding package or can we customize our event?
Your Sales Manager will be happy to work with you to create a custom menu to best fit your vision.

Does the Harley-Davidson Museum® offer an attended coat check?
Yes, we can provide you with coat check attendants at 20.00 per attendant, per hour.

How much of a deposit is required?
We require a non-refundable deposit of 2,000.00 with a signed confirmation letter.

When are guaranteed guest counts and estimated full payment due?
Guest guarantee is due (7) business days prior to your event along with an estimated full pre-payment. A cashier’s check or credit card is accepted for full pre-payment. An estimated guest count is due 60 days prior to your event.

When would the special event space be available the day of the wedding for set up and decorating?
You will be contracted for the use of the space for a pre-determined timeframe 12:00pm – 12:00am (12-hour rental). If you would like to access the room prior to what is stated on the confirmation letter, we will be happy to work with you depending on availability.

Will we be able to have a food tasting to select our menu?
Yes, we offer tastings for up to four people at no charge. Tastings are booked 3 to 6 months before the wedding date once a confirmation letter has been signed with the deposit.

May we offer a choice of two entrées to our guests?
You may offer two pre-determined entrée selections to your guests at no additional charge. Additional choices are available with a surcharge of 5.00 per person based on your final guest count.

Can you accommodate special dietary needs?
Yes, please advise us in advance of any special dietary needs and we will be happy to accommodate.

Is a children’s meal available?
Yes, we offer children age 12 and under a children’s menu that includes a fresh fruit cup, chicken tenders, mashed potatoes and seasonal vegetable for 14.95 per child. When ordering the Chef’s Touring Table, the cost is 50% of the adult price. Non-alcoholic packages are available for guests under 21 at 5 dollars per hour per guest.
Frequently Asked Questions

Do we have to use your preferred vendors?
No, our vendors are preferred but they are not exclusive with the exception of food and beverage.

Can we bring in our own food & beverages?
The Harley-Davidson Museum® has an exclusive catering partner who will provide all food and beverage services. Wedding cakes may be brought in from a licensed bakery/kitchen.

Can we do a hosted bar based on actual consumption?
We offer several hosted beverage packages. You’re welcome to have a cash bar as well. We do not offer a hosted bar based on consumption. Bartender labor is $150.00 per bartender regardless of the type of beverage service.

Could we also have our ceremony at the Museum?
Yes, we have outdoor space perfectly suited for your ceremony. Additional facility and labor fees apply.

Do you provide linen for the tables?
Included with your package are black napkins and floor length tablecloths for the guest dinner tables, cocktail tables, cake table, place cards table, gift table, and guest book table. We are happy to provide specialty linen at an additional fee.

Are centerpieces provided? Are you able to bring in your own decorations?
Centerpieces are not provided. However, you may bring in your own decorations. You are responsible for the set-up and removal of any items you bring in. All items must be removed the night of the wedding.

What is the size of your banquet rounds for my guests?
Our venue has 72” banquet rounds that accommodate up to 10 guests comfortably.

Are candles allowed in event space?
Yes, candles with an enclosed flame are allowed; votives, tea lights, hurricanes and floating candles.

Can I take pictures in the Museum?
Yes, your wedding party is allowed to take pictures in the Museum. Your event venue coordinator will arrange a time for pictures to be taken inside the Museum.
"The staff was absolutely fantastic! **The food was excellent and everyone seemed to love the museum...** even me and I don't like motorcycle stuff. Please, thank your staff... from the security guy outside, our Event Venue Coordinator, the serving staff, the bar staff and everyone in between. We had only wonderful comments about the entire event! Thank you so very much!"

"We had our wedding at the Harley Davidson Museum in Chrome. **Our experience from start to finish was amazing!** Our Sales Manager and Event Venue Coordinator executed our day perfectly and I don't think anything could have gone better. We had the most magical wedding day and thanks to these two – it was so easy! Thank you again Harley!"

"Everything was perfect! I'm sure you will see us, **we already planned to come back on our 1 year anniversary** to take a few pics." "Everything was wonderful. The food was fabulous, dinner, appetizers and rehearsal dinner. All of our friends agreed!! We couldn't ask for anything else. Thank you for giving us a great wedding and great memories."

"It was the best day of our lives! We have heard nothing but exceptional feedback from all of our wedding guests. The food was absolutely amazing! The staff was amazing – very prompt and professional. **Everything went off without a hitch.** Can't think of a single thing I would change. I can't say enough about how helpful the two of you were throughout the planning process. So sad it's over. We couldn’t have done this without you two!!! Hope to see you in the future. THANK YOU!"

"Our entire experience was delightful and the team was a joy to work with throughout the process. **They were very thorough and thought of things that we never would have.** From the beginning planning stages to take down as well as everything in between, they were very professional yet personable, and also responsive to our (many) questions. The food was awesome and many of our guests mentioned this to us throughout. Most importantly, Maggie and I thought everything went smoothly, we felt that it was exactly what we wanted, and our guests had a GREAT time."