



Banquet Options

***1132 North 8th Street
Sheboygan, WI 53081***

Randy Oskey – Owner

(920) 208-7540

www.sheboyganalehaus.com

APPETIZERS

Quesadilla - Jerk Chicken or portabella mushroom, peppers, onions, cheese blend, salsa, sour cream \$11/4 pieces

Wings - barbeque, hot, or ginger soy, carrots, celery, with ranch or blue cheese for dipping. \$10/10 wings

Cheese Curds - Fresh Gibbssville cheddar cheese curds fried in Haus-made beer batter with ranch dressing for dipping. \$8/8 oz

Nachos - brisket, chicken or pulled pork, melted cheese blend, giardiniera, roasted red peppers, grilled onions, cilantro, sour cream 15

Chips & Salsa - a basket of tortilla chips served with Haus-made salsa. \$5

Meatballs - beef & herb meatballs tossed in an Italian red or country cream sauce. \$16/2 dozen

PLATTERS

Gourmet Meat and Cheese - served with crackers - 12" Platter (serves 10-20) \$32

Fresh Seasonal Fruit - 12" Platter (serves 10-20) \$38

Vegetable Tray - served with Ranch - 12" Platter (serves 10-20) \$32

Build Your Own Sandwich Buffet

Haus-Smoked Turkey Breast

Shaved Ham

Pulled BBQ Sandwich with Pork or Chicken

Served with Kaiser Buns, Lettuce, Tomatoes, Onions and a variety of condiments

Accompaniments:

Potato Chips, Creamed Corn, German Potato Salad, Cole Slaw

Cake, Coffee, Milk

\$15 per person

If there is something you would like and do not see please do not hesitate to ask.

Entrée Buffet (Choose any 2 Entrées)

Beef Tips
Roasted Pork
Swiss Steak
Roast Beef

Roasted Turkey
***Prime Rib Au Jus**
Ham
Baked Cod

Pulled Pork
Herb Baked Chicken
Chicken Alfredo
***Seared Salmon**

Vegetables (Choose 1)
Ratatouille
Green Beans
Green Bean Casserole
Creamed Corn

Starches (Choose 1)
Mashed Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Roasted Baby Reds
Wild Rice

Salads (Choose 1)
Cole Slaw
Macaroni Salad
Tomato Mozzarella Salad
German Potato Salad
Haus Salad

Accompaniments: French bread, Cake, Coffee, Milk

\$18 per person (* add \$5 for this selection)

BEER CHOICES (only available in the lower level banquet room)

8th Street Ale Haus Beers: 1/6 Barrel - \$100, 1/2 Barrel - \$200 (Hard Roll Hefe, FreshWater SurfSider, 30 Year Olds Scotch Ale and Seasonal)

1/2 Barrels (Bud, Bud light, Coors light, Miller Lite, MGD) \$250

1/4 Barrels (Bud, Bud light, Coors light, Miller Lite, MGD) \$150

(Many other micro beer selections are available. Please inquire for pricing information.)

OTHER BANQUET INFORMATION

- The Banquet Room fee is \$100 due with your reservation.
- If you want to bring your own food the Banquet Room fee is \$200 due with your reservation. A food waiver form must be signed releasing 8th Street Ale Haus from any liabilities and damages, including any food-borne illnesses and death, arising out of or in connection with client's use of their own food.
- Except for Friday and Saturday evenings our Upper Room is available for private parties at no charge.
- Friday and Saturday evenings the Upper Room is available for private parties with a minimum food and drink order of \$400. Orders of less than \$400 will be charged a fee to make up the difference. A \$100 room fee is due with the reservation and will be applied toward the final bill.
- \$75 Bartender Fee (Required for cocktail service in Banquet room).
- \$35 unlimited soda for up to 24 people, \$75 unlimited soda for 25-50 people, \$125 unlimited soda for more than 50 people.
- \$20 Corking Fee per bottle.
- Prices listed do not include sales tax or 18% gratuity.
- We request banquet menu choices to be made two weeks in advance.
- Cancellation policy: A full deposit refund will be given if you notify us 2 weeks prior to your event. Notifications less than two weeks will receive a 50% deposit refund.
- Leftover buffet food made at 8th Street Ale Haus cannot leave the property.