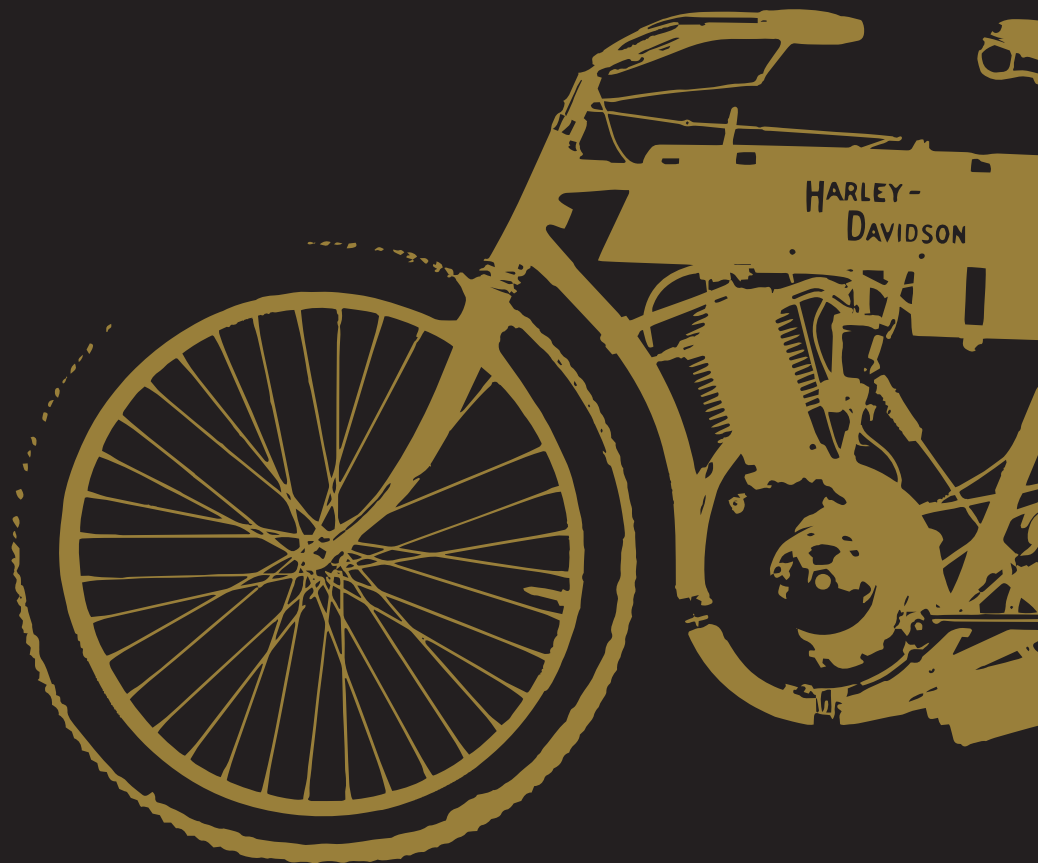


1903™

EVENTS

NONPROFIT GALA MENU





1903[™]
EVENTS *at Harley-Davidson Museum®*

Nonprofit Package Includes:

Complimentary Harley-Davidson Museum admission tickets for your guests

Fine china, flatware, and glassware

72" round guest tables and chairs

Cocktail tables, registration table, 10 silent auction tables

Black or white floor length linen

Black or white napkins

Customized floor plans

Complimentary private menu tasting for events with an anticipated guest count of 150+ guests

15 hour event day room rental (9am-12am)

Complimentary volunteer room
Pending availability

Complimentary bartender (100.00 value)
One bartender per 100 guests

Please note that all food, beverage and related items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Nonprofit Dining Packages

Brushed Package

Three-Course Plated Dinner:
 House salad
 Bakery rolls & butter
 Choice of plated entrée
 Choice of plated dessert
 Colectivo Coffee & Rishi Tea service

Polished Package

Three-Course Plated Dinner & Wine Service:
 House salad
 Bakery rolls & butter
 Choice of plated entrée
 Choice of plated dessert
 Colectivo Coffee & Rishi Tea service
 One glass of house champagne OR one glass of house wine per guest

Satin Package

Chef's Choice Appetizer, Three-Course Plated Dinner & Wine Service:
 One Chef's choice passed hors d'oeuvres
 House salad
 Bakery rolls & butter
 Choice of plated entrée
 Choice of plated dessert
 Colectivo Coffee & Rishi Tea service
 One glass of house champagne OR one glass of house wine per guest

Entrées

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

	<i>Brushed Package</i>	<i>Polished Package</i>	<i>Satin Package</i>
Rosemary Garlic Roasted Chicken With artichokes, wild mushrooms, asparagus and natural au jus and mashed honey-glazed roasted sweet potatoes	39.95	44.95	47.95
Lemon Pepper Chicken Italian rice, broccolini and lemon cream sauce	39.95	44.95	47.95
Smoked Boneless Pork Chop Corn succotash, whipped potatoes and bourbon mustard glaze	39.95	44.95	47.95
Braised Beef Short Ribs With caramelized cipollini onions, wilted Brussels sprouts, carrots, bacon and garlic mashed potatoes in a red wine demi-glace	39.95	44.95	47.95
Pumpkin and Butternut Squash Ravioli In a brown butter sauce topped with fried sage, toasted pine nuts, fresh Parmesan and oven roasted tomatoes	39.95	44.95	47.95
Braised Artichokes and Mushrooms Shaved portabella mushrooms, artichokes, grilled polenta cake, and truffle tomato vinaigrette over seasonal greens	39.95	44.95	47.95
Pan-Roasted Atlantic Salmon With herbed basmati rice, sweet corn, roasted tomatoes and Meyer lemon butter	55.95	60.95	63.95
Black Pepper Crusted Filet Mignon 8oz filet, roasted garlic whipped potatoes, cherry port demi-glace, grilled broccolini and fried leeks	55.95	60.95	63.95
New York Strip Steak Roasted heirloom potatoes, wild mushrooms, fava bean ragout and mushroom dust	55.95	60.95	63.95

Customize Your Salad

Upgrade your house salad for 1.95 per guest

Fresh Caprese

Field greens, sliced vine-ripe tomatoes, fresh Mozzarella, basil pesto and balsamic reduction

Italian

Radicchio, spinach, romaine and field greens with golden raisins, gorgonzola and a pear infused Chardonnay vinaigrette

Spinach

Spinach with dried cranberries, candied pecans, goat cheese and red onions with bacon vinaigrette

Caesar

Romaine hearts, garlic croutons, Parmesan, creamy garlic dressing

Appetizer Tables

Priced per guest

Wisconsinite

Harley-Davidson signature snack mix, Miller Bakery Pretzel Bites with beer cheese and mustard dipping sauce, Swiss, cheddar, pepper jack cheeses and Klement's beef sticks
7.95

Veggie Crudite

Chef's selection of seasonal vegetables with ranch and roasted garlic hummus
7.95

Wisconsin's Own Cheese Board

Swiss, buttermilk, blue cheese, sharp cheddar, pepper jack, herbed goat cheese, red grapes, dried fruits, nuts, local honey, flatbreads and crackers
11.95

Trio Wing Bar

House seasoned roasted wing, tossed in house BBQ, teriyaki, and classic Buffalo sauces served with bleu cheese and ranch dressing, celery and carrot sticks
9.95

Meatball Bar

Selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce. Featuring Traditional beef, chicken and Thai pork meatballs
13.95

Bruschetta D' Italia

Toasted crostini, tomato basil bruschetta, Kalamata olive tapenade bruschetta and warm caramelized onion and mushroom bruschetta
8.95

Passed Hors D'oeuvres

Priced per dozen

Braised Short Ribs on a Sweet Potato Bite

Short rib, fried onions, and apple cider reduction on a sweet potato bite
38.95

Fried Ravioli

Deep-fried cheese ravioli with shaved Parmesan and smoked tomatoes
28.95

Brie & Fig on a Crostini

Imported Brie cheese, fig jam and orange zest
35.95

Sun-dried Tomato Pesto Crostini

Artichoke, goat cheese and fresh basil
34.95

Milwaukee Usinger's Sausage Medallions

Sauerkraut, grain mustard and apple chutney
38.95

Cocktail Meatballs

Meatballs simmered in our house BBQ-sauce
27.95

Baby Spinach and Brown Mushroom Quesadilla

With pico de gallo
34.95

Teriyaki Chicken Skewers

With pineapple and red pepper
29.95

Pork Belly Skewers

Candied apple, soy glaze
42.95

Classic Fisherman's Wharf Style Shrimp Shooter

With our lemon horseradish cocktail sauce
38.95

Bayou-Blackened Shrimp Shooter

With remoulade sauce
38.95

Sweet Endings

Served with Colectivo Coffee & Rishi Tea

Wisconsin Dairy Farm Cheesecake

Traditional cheesecake with macerated berries

Chocolate Torque

Chocolate layer cake with toffee crunch and caramel sauce

Pie a la Mode

Apple pie, vanilla bean ice cream and cinnamon sugar

Brownie Sundae

Double chocolate brownie, vanilla bean ice cream, chocolate sauce and shavings



Beverage Service

*Bartender fees of 100.00 per bartender apply to all beverage services
One bartender per 100 guests is recommended.*

Hosted Beer, Wine, Soda and Bottled Water Package

*1st Hour - 15.00 per guest
7.00 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

7.00 per guest

Champagne Toast

5.00 per guest

Let us create a signature drink

Ask your Sales Manager for pricing

Cash bar service also available

Bartender required for all beverage services

Hosted Deluxe Package*

1st Hour - 19.00 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 - 16.00 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

**Deluxe and Premium Bar Packages include beer selections,
Coca-Cola products and bottled water*

Frequently Asked Questions

How far in advance are bookings accepted?

We accept bookings up to 18 months from the event date.

Are customized packages available?

Your Sales Manager would be happy to work with you to create a custom menu to best fit your vision. 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 per additional selection for your guaranteed guest count.

Is an attended coat check available?

Yes, we can provide coat check attendants at 20.00 per attendant, per hour.

Is a deposit required?

We require a non-refundable deposit of 1,000 with a signed confirmation letter.

When are guaranteed guest counts due and estimated full payment due?

Guest guarantee is due (7) business days prior to your event along with an estimated full pre-payment. A check, cashier's check or credit card is accepted for full pre-payment. An estimated guest count is due 30 days prior to your event.

When would the event space be available for event set up and decorating?

You will be contracted the use of the space for a predetermined timeframe (9:00am-12:00am). We offer the ability to drop off items the day prior to your event (pending room availability) at no charge. You may secure the space the day prior to your event with a rental fee and food and beverage minimum. Ask your Sales Manager for pricing.

Is a menu tasting offered prior to menu selection?

Yes, we offer complimentary tastings to any event anticipating more than 150 guests. Tastings are booked 3 to 6 months before the event date once a confirmation letter has been signed with the deposit. Your sales manager will provide tasting guidelines where 4 guests are invited to attend.

Frequently Asked Questions

Are dietary accommodations available?

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

Is the preferred vendor list required?

No, we are happy to provide you with resources to secure your vendors. Food and Beverage is exclusively provided by the Harley-Davidson Museum.

Are outside decorations permitted?

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

What is the size of a banquet round for my guests?

Our venue has 72" banquet rounds that accommodate up to 10 guests comfortably.

Are candles allowed in the event space?

Yes, candles with an enclosed flame are allowed; votive, tea lights, hurricanes, and floating candles.

Are additional bartenders available?

Yes, you may add additional bartenders for 100 per bartender..

1903TM

E V E N T S

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