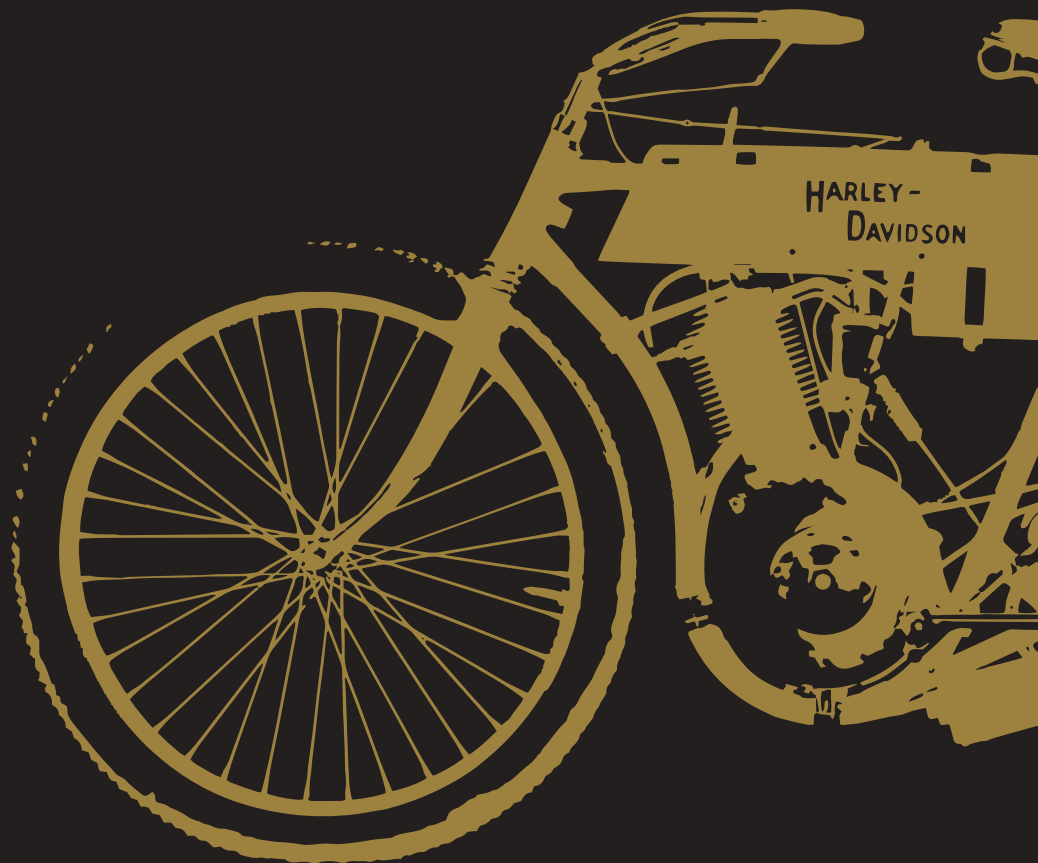


1903™

EVENTS

*NONPROFIT GALA MENU*





1903<sup>™</sup>  
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>
<b>Rosemary Garlic Roasted Chicken</b> With artichokes, wild mushrooms, asparagus and natural au jus and mashed honey-glazed roasted sweet potatoes	39.95	44.95	47.95
<b>Lemon Pepper Chicken</b> Italian rice, broccolini and lemon cream sauce	39.95	44.95	47.95
<b>Smoked Boneless Pork Chip</b> Corn succotash, whipped potatoes and lemon cream sauce	39.95	44.95	47.95
<b>Braised Beef Short Ribs</b> 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
<b>Pumpkin and Butternut Squash Ravioli</b> In a brown butter sauce topped with fried sage, toasted pine nuts, fresh Parmesan and oven roasted tomatoes	39.95	44.95	47.95
<b>Braised Artichokes and Mushrooms</b> Shaved portabella mushrooms, artichokes, grilled polenta cake, and truffle tomato vinaigrette over seasonal greens	39.95	44.95	47.95
<b>Pan-Roasted Atlantic Salmon</b> With herbed basmati rice, sweet corn, roasted tomatoes and Meyer lemon butter	55.95	60.95	63.95
<b>Black Pepper Crusted Filet Mignon</b> 8oz filet, roasted garlic whipped potatoes, cherry port demi-glace, grilled broccolini and fried leeks	55.95	60.95	63.95
<b>New York Strip Steak</b> 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

## Classic

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	Reserva 1800 Tequila
Bombay Sapphire Gin	Bailey's Irish Cream
Malibu Rum	Korbel Brandy
Captain Morgan Spiced Rum	Folie à Deux Chardonnay
Captain Morgan White Rum	Mark West Pinot Noir
Johnnie Walker Red Scotch	Louis Martini Cabernet Sauvignon
Crown Royal Canadian Whiskey	Marilyn Monroe Rosé
Jack Daniel's Whiskey	Red Rock Merlot
Maker's Mark Whiskey	

### **Hosted Premium Package\***

*1st Hour - 16.00 per guest. 8.00 each additional hour*

Smirnoff Vodka	Jim Beam Bourbon
Bombay Gin	Sauza Gold Tequila
Bacardi Silver Rum	Christian Brothers Brandy
Bacardi Oakheart Spiced Rum	Woodbridge Sauvignon Blanc
Dewar's Scotch	Woodbridge Rosé
Seagram's 7 Whiskey	Woodbridge Pinot Noir
	Woodbridge Cabernet Sauvignon

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

# Frequently Asked Questions

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## 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

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## 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..

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## E V E N T S

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