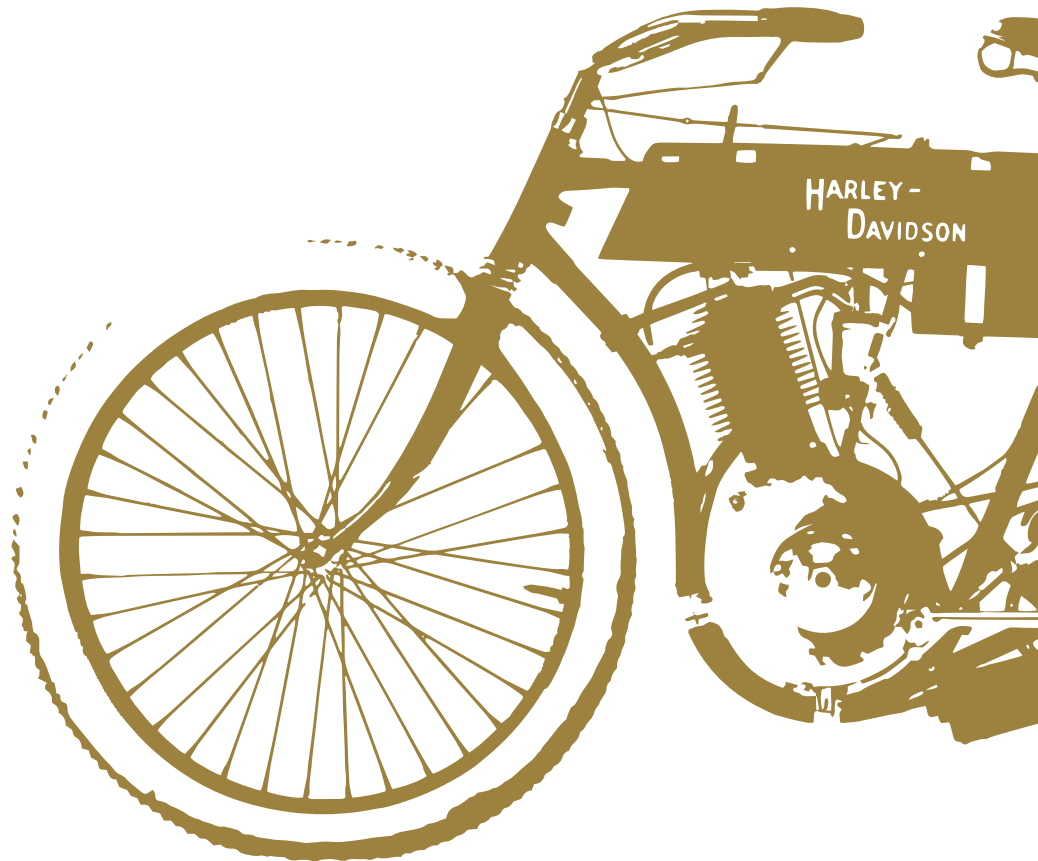


1903™

WEDDINGS

*WEDDING MENU*



**1903**  
WEDDINGS *at Harley-Davidson Museum®*

**Wedding Package Includes:**

Complimentary Harley-Davidson 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

Day of Event Coordinator

Complimentary menu tasting for four guests

Dinner for two at MOTOR® Bar & Restaurant on your one-year anniversary

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.





## Garage

*Up to 450 guests.*

*2,000.00 Rental Fee  
F&B MINIMUM Starting at 10,000.00*

This event space is approximately 10,400 square feet. The Garage has exposed duct work and polished cement floors. This unique space is ready to be dressed up or dressed down based on your preferences. The Garage comes complete with an audio package and features three glass retractable doors that can be opened up for additional outdoor space. The Garage is equipped with two retractable screens, two LCD projectors, audio and visual connections and wireless microphones.



## Rumble

*Up to 250 guests.*

*2,000.00 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. Rumble is equipped with two retractable screens, two LCD projectors, audio and visual connections and wireless microphones.



## *Outdoor Ceremony*

*Based on 200 guests.*

*3,000.00 Facility Fee*

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.

Includes: 2-hour block of time, 200 white garden chairs\*, portable sound system and dressing room for the Bride- available until 6 p.m.

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

1903  
WEDDINGS



# Dining Packages

## Classic Package

Selection of Three 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 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 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

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.

# Entrée 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*

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



## Passed Hors D'oeuvres

*Selection of three included in all package pricing*

### **Antipasti Skewers**

Mozzarella, artichoke, tomato, Kalamata olive, salami, basil and balsamic reduction

37.95/dozen

### **Apricot and Bacon Crostini**

Whipped cream cheese, apricot preserves, crispy bacon and snipped chive

35.95/dozen

### **Teriyaki Chicken Skewers**

Pineapple and red pepper

29.95/dozen

### **Pork Belly and Pineapple Skewers**

BBQ pork belly, grilled pineapple, toasted sesame

32.95/dozen

### **Beer, Butter and Bratwurst Blankets**

Beer-braised bratwurst baked in buttered poppy seed puff pastry, spicy beer cheese schmear

38.95/dozen

### **Water Chestnuts**

Smoky bacon-wrapped

35.95/dozen

### **Baby Spinach & Brown Mushroom Quesadilla**

Pico de gallo

34.95/dozen

### **Cuban Press Sandwich**

Roast pork, ham, Swiss cheese and spicy pickles

36.95/dozen

### **Fried Ravioli**

Deep-fried cheese ravioli with shaved Parmesan and smoked tomatoes

28.95/dozen

### **Cocktail Meatballs**

Meatballs simmered in our house BBQ sauce

27.95/dozen

### **Cuban Quesadilla**

Smoked pork, bacon crumbles, Swiss cheese, cornichon, caper relish and mustard in a crispy tortilla

36.95/dozen

### **Sundried Tomato Pesto Crostini**

Artichoke, goat cheese, fresh basil

34.95/dozen

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



## Salads

*Choose one salad option*

**House**

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

**Fresh Caprese**

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

**Italian**

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

**Summer Harvest**

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

## Desserts

*Add an individually plated dessert for 6.50/guest*

**Wisconsin Dairy Farm Cheesecake**

Traditional cheesecake with macerated berries

**Chocolate Torque**

Chocolate layer cake, 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 and cinnamon sugar

**Brownie Sundae**

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

*Add a family-style dessert for 8.95/guest.*

**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

## 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*



## Late Night Snack Tables

### *Gourmet Mac 'N Cheese Table*

*Choose 3*  
Traditional mac with four cheeses and panko crust  
Buffalo chicken mac with jack and bleu cheese  
Smoked pork with green chili and cheddar  
Chorizo and jack cheese with tortilla crust

11.95/guest

### *Wisconsinite*

Harley-Davidson signature snack mix  
Pretzel bites with beer cheese and mustard dipping sauces  
Swiss, cheddar and pepper jack cheeses, Klement's beef sticks

7.95/guest

### *Nacho Bar*

Chicken and beef, salsa fresco, tomatillo and queso and nacho fixings accompanied by crispy tortilla chips

9.95/guest

### *Trio Wing Bar*

House-seasoned roasted wings, tossed in house BBQ, teriyaki, and classic buffalo sauces served with bleu cheese and ranch dressing, celery and carrot sticks

9.95/guest

### *Build-Your-Own Sliders*

Proteins: buffalo chicken, hickory smoked BBQ pulled pork, classic burgers  
Sauces: buffalo sauce, BBQ sauce, ranch  
Cheeses: cheddar, provolone, Swiss  
Condiments: lettuce, tomato, onion, relish, mustard and ketchup

10.95/guest

## Late Night Pizza

*Gourmet Pizza Station. 23.95/16" pizza.*

### *Barbeque Pork*

Caramelized onions, fresh cilantro, mozzarella, Parmesan cheese and our homemade barbeque sauce

### *Cheese and Tomato*

Classic tomato, basil and mozzarella with extra virgin olive oil and Parmesan cheese

### *Meat Lovers*

Capicola, pepperoni, salami, mozzarella, Parmesan cheese and fresh basil

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





## Chef's "Touring" Tables

*Buffet dinner. Hors' d'ouvres not included.*

### *Smoke House Sampler*

Smoked Beef Brisket  
Sweet BBQ sauce

Smoked Turkey Breast  
Country gravy

BBQ Glazed Pork Loin

Corn Bread, Mini Pretzel Rolls,  
Mini Sesame Buns

Smoked Gouda Mac 'n Cheese  
Creamy smoked gouda béchamel,  
macaroni pasta, herbed panko topping

Cobb Salad  
Tomatoes, bacon, bleu cheese, hard  
boiled eggs, chives, and a choice of  
red wine vinaigrette or creamy ranch  
dressing

Horseradish & Parsley  
Spiked Coleslaw

*48.95/guest*

### *Land and Sea*

Crispy Maryland Crab Cakes  
Lemon tarragon aioli

Braised Beef Short Ribs  
Red wine demi-glace

Jumbo Barbeque Shrimp

Arugula Salad  
Bleu cheese, red grapes, red onion,  
walnuts, and pear cider vinaigrette

Roasted Brussels Sprouts, Carrots,  
Red Onions

Gorgonzola Creamed Spinach

Toasted Corn & Chive Polenta

Artisan Rolls & Grilled Flatbreads  
with Butter

*57.95/guest*

### *Stockyards*

*100.00/Carving Chef Required –  
1 Chef per 50 guests*

Carved Roasted NY Strip Loin  
Brandy peppercorn sauce

Wood Roasted Garlic Chicken

Parmesan Mashed Potatoes

Roasted Vegetable Platter

Steakhouse Salad  
Chopped iceberg, sweet onions, grape  
tomatoes, bleu cheese and fresh herbs  
with creamy ranch and red wine  
vinaigrette

Bakery Fresh Rolls and Butter

*53.95/guest*

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



## Beverage Service

150.00 bartender fee. One bartender per 50-75 guests

### 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

### 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

### 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

*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*

*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 wedding date. Wedding package and menu pricing is guaranteed at contracting.

## Are customized packages available?

Your Sales Manager will 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 based on your final guest count.

## Is an attended coat check available?

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

## Is a deposit 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.

## Is a menu tasting offered prior to menu selection?

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.

## Are dietary accommodations available?

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

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## Is the preferred vendor list required?

No, our vendors are preferred but they are not exclusive with the exception of food and beverage.

## Is outside food and beverage permitted?

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.

## Is 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.

## Are ceremonies allowed at the Harley-Davidson Museum?

Yes, we have outdoor space perfectly suited for your ceremony. Additional facility and labor fees apply.

## Are linens provided?

Included with your package are black napkins and floor length table cloths 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 outside decorations permitted?

Centerpieces are not provided. 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 a banquet round table?

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.

## Is photography permitted in the Harley-Davidson 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.

1903

Weddings



## Testimonials

*“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!”*

*“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!”*

*“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.”*

# 1903<sup>TM</sup>

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## W E D D I N G S

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