

GREAT DANE PUB & BREWING CO.

WEDDING & BANQUET MENUS



The Area's Best Full Service Facility for Your Special Event

**Weddings • Receptions
Rehearsal Dinners • Anniversaries
Engagement Parties • Business Functions
Presentations and Meetings**

Friday Weddings	\$350
Saturday Weddings	\$895
Sunday Weddings	\$300

Includes:

- All day use of the Large Banquet Room
- Menu and Beer Tasting
- Setup and Cleanup
- Cake Cutting and Service
- Audio Visual Services
- White Table Linens and Black Napkins
- Bartenders/Servers
- Onsite Coordinator
- Staging for the Head Table (seats 16)
- White skirting with lights
- 5 Pub Tables
- Banquet Rounds seating 10 guests each

To set up an appointment with our events and wedding coordinator please contact Stacy at stacy.berndt@greatdanepub.com or call 715.845.8800 to review the details of your special event and to arrange a tour.

Great Dane Pub & Brewing Co.
2305 Sherman Street.
Wausau, WI. 54401

**Phone: (715) 845-3000
Banquet Phone: (715) 845-8800
Fax: (715) 845-5900**



Appetizer Platter Menu

We offer small and large options. Most large platters serve 30-40 guests. A small platter is approximately half the size of a large platter. All platters require a 5 day minimum notice.

Cheese & Crackers

An assortment of crackers and cheese.

*Small \$45 • Large \$85
Add summer sausage \$20*

Spinach & Artichoke Dip

Spinach and artichoke dip served with crustinis, carrots, cucumbers, grape tomatoes, broccoli, cauliflower celery, and pretzel bites.

Small \$55 • Large \$100

Chips, Salsa & Guacamole

Fresh made tortilla chips served with our gazpacho style salsa and home made guacamole.

Small \$35 • Large \$60

Brewhouse Shrimp Cocktail

Five pounds (approximately 115 shrimp) of farm-raised black tiger shrimp simmered in our German Pilsner and served chilled with a fresh cocktail sauce and lemons.

Small \$85 • Large \$145

Baked Soft Pretzels

Fifty of our baked pretzel sticks served hot with gourmet mustard.

Small \$55 • Large \$100

Cocktail Meatballs

Piping hot meatballs tossed with your choice of either a toasted garlic tomato sauce with Parmesan cheese

-or-

Swedish style tossed in a rich creamy gravy.

Small \$65 • Large \$120

German Knockwurst

German sausage simmered in fresh-from-the-tap Great Dane beer with sauerkraut served and a side of Scotch Ale German mustard.

Small \$65 • Large \$120

Smoked Salmon

A whole smoked Atlantic salmon served with chipotle cream cheese, capers, sliced hard boiled eggs, red onions, assorted crackers and lemon wedges.

\$225

Greek Vegetable Platter

Our fresh house made hummus and Baba Ganoush surrounded with cucumbers, green peppers, artichoke hearts, red onions, feta cheese, tomatoes and Kalamata olives. Served with soft pita points.

Small \$55 • Large \$100

Deli Meat & Cheese Tray

Thin sliced house-cured pastrami, turkey and ham served with assorted cheese slices, pilsner mustard, mayonnaise, lettuce, tomato, onion slices and bakery fresh breads.

Small \$60 • Large \$110

Buffalo Wings

Ten pounds of crisp fried wings (approximately 100 wings) served with your choice of our 3-alarm sauce, Szechuan Honey, or Stout BBQ, and Gorgonzola dressing, carrot and celery sticks. (Habanero Hellfire Sauce is available upon request but be warned it's hot!)

(Serves 25-35)

Small \$65 • Large \$120

Boneless Buffalo Wings

Ten pounds of boneless wings served with your choice of our 3-alarm, Szechuan Honey, or Stout BBQ and accompanied by Gorgonzola dressing and sticks of celery and carrots.

(Serves 25-35)

Small \$65 • Large \$120

Fruit and Granola Tray

An assortment of seasonal fresh fruits and homemade granola served with a honey vanilla yogurt sauce.

(Serves 25-30)

One size \$85

Plated Lunch



Available 11am-4pm. Choose three entrees to create limited menu. Sandwiches served with choice of fries, kettle chips, Kohl slaw, or dipping vegetable. Parties over 35 required to preorder three selected entrees.

Alpine Grilled Cheese

Roth Kase roasted Fontina and Sharp cheddar, fresh leeks, sweet red onion and beer jam grilled on batch bakery cracked wheat. Choice of side.

\$8.75

Add ham or Applewood bacon \$1.50

California Turkey Club

Hot shaved House-smoked turkey stacked with Swiss cheese, Applewood bacon, Kohl slaw and Thousand Island dressing on grilled marble rye. Choice of side.

\$10.25

Chicken Salad Croissant

Chunky chicken salad served on a Batch Bakery croissant with honey pepper Applewood bacon, micro greens and thick-cut tomato. Choice of side.

\$11.25

Reitbrock Rueben

Hot shaved House-cured pastrami, Swiss cheese, sauerkraut, and Thousand Island dressing stacked on thick-cut grilled marble rye. Choice of side.

\$10.25

Forward Falafel

Ground chickpeas and seasonings crisp-fried and served in warm Naan bread with hummus, tomatoes, shaved onions and homemade tzatziki sauce. Choice of side.

\$10.25

Piedmont BBQ Pork

Slow-smoked pork shoulder shredded with a Carolina mustard sauce. Served on a bakery fresh roll with tangy apple slaw and pickled red onions. Choice of side.

\$10.00

Mayan Chicken Wrap

Grilled chicken in a traditional Central American marinade, guacamole, corn salsa and lettuce wrapped in a spinach tortilla with cilantro dressing. Choice of side.

\$10.00

Sherman Street Chicken Salad

Roasted chicken strips, Granny Smith apples, sun-dried cranberries, walnuts and Gorgonzola cheese tossed in a honey citrus dressing. Served on top of mixed greens and tomatoes.

\$10.25

New London Bridge Fish Fry

Three haddock fillets dipped in our Pilsner batter then crisp fried and served with our home-made tartar sauce, lemon, Kohl slaw and pub fries.

\$13.25

Pub Burger

Seven-ounces of choice beef broiled to medium. Topped with sharp cheddar cheese, lettuce, tomato, pickles, and Bermuda onions. Choice of side.

\$9.75

German Sausage Plate

A Bavaria Sausage Kitchen Knockwurst and our bratwurst simmered in our world-renowned beer then finished on the grill. Served with garlic mashed potatoes, sauerkraut, Pilsner mustard, gherkins and a homemade pretzel roll.

\$11.25

Mad City Mama's BBQ Meatloaf

U.S.D.A. choice chuck baked with tomatoes, garlic and herbs then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and fresh vegetables.

\$12.75

Wisconsin Style Cheddar Mac

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery, toasted sourdough bread crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel.

\$11.25

Southwest Tortellini

Cheese filled spinach tortellini with blackened chicken, black bean corn salsa and fresh spinach in a cilantro pesto cream sauce. Topped with Parmesan cheese and served with garlic French bread. Available vegetarian style.

\$13.75

Applewood Bacon Burger

Seven-ounces of choice beef broiled to medium temperature with thick-cut old smokehouse Applewood bacon, sharp cheddar cheese, lettuce, tomato, pickles, Bermuda onions, and Choice of side.

\$11.25

Add A Salad Course

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, and red onions.

\$3.00 per person

Dressing (Choose 2)

Gorgonzola • Balsamic Vinaigrette • Ranch • French

Additional Selections

Bread Service
Beverage service (milk, ice tea & coffee)

50¢ per guest.
\$2.25 per guest.



Plated Dinner

Please choose 3 entrees. Parties over 35 required to preorder three selected entrees. Available from 11am-10pm.

Chicken Salad Croissant

Fresh and chunky chicken salad served on a fresh Baked croissant with honey pepper Applewood smoked bacon, micro greens and thick-cut tomato. Served with your choice of Kettle Chips, Kohl slaw, fries, or dipping vegetables. **\$11.25**

Grilled Chicken Caesar

Fresh grilled chicken breast served over romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese. **\$12.00**

Southwest Tortellini

Cheese filled spinach tortellini with blackened chicken, black bean corn salsa, and fresh spinach in a cilantro pesto cream sauce. Topped with Parmesan cheese. **\$13.75**

Mad City Mama's BBQ Meatloaf

U.S.D.A. choice Angus chuck baked with tomato, garlic and herbs, then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and market vegetables. **\$12.75**

Wisconsin Style Cheddar Mac

A creamy blend of Wisconsin cheddar and our famous Pilsner tossed with rigatini noodles and topped with toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. **\$11.25**

Buffalo Chicken Style

Grilled chicken tossed in a Gorgonzola cheese sauce with 3-alarm sauce, tomatoes and scallions. **\$14.50**

Sockeye Salmon

A six ounce wild-caught grilled sockeye salmon* basted in lemon butter. Served with cilantro rice, Chimichurri aioli, market vegetables, and lemon. **\$15.00**

Baked Cod

A ten-ounce Atlantic Cod fillet baked with a lemon herb crust and served with almond fragrancd Israeli cous cous, market vegetables, lemon, and a side of drawn butter. Available for preorder only. **\$14.50**

Cajun Tortellini

Cheese filled tortellini with blackened chicken, shrimp, Andouille sausage, artichoke hearts, mushrooms and diced tomatoes in a Cajun cream sauce. **\$13.75**

Chicken Cordon Bleu

Fresh baked chicken breast with Bavarian ham and smoked Gouda cheese topped with our fresh lagered mushroom gravy. Served with market fresh vegetables and garlic mashed potatoes. **\$14.25**

Smothered & Covered Grilled Chicken

Grilled chicken breast topped with shrimp, andouille sausage, artichoke hearts, mushrooms and tomatoes in a Cajun butter sauce. Served with garlic mashed potatoes and market vegetables. **\$15.25**

American Burger

An eight-ounce Angus short rib and chuck burger* from acclaimed New York butcher Pat LaFreida topped with thick-cut Applewood bacon, white American cheese, lettuce, shaved onion, tomato, pickles, and 1000 Island. Served with fries. **\$14.00**
(Available for parties of 50 or less)

Petite Cut Grilled Sirloin

A six-ounce choice sirloin prepared to medium and topped with beer steamed onions and A1 mushrooms served with garlic mashed potatoes and market fresh vegetables. **\$16.50**

Rustic Ribeye

A fourteen-ounce hand-cut U.S.D.A. ribeye char-grilled to medium and basted with garlic butter. Served with a side of au jus, mashed potatoes and asparagus. **\$24.00**

German Sausage Plate

A Bavaria Sausage Kitchen Knockwurst and our bratwurst simmered in our world-renowned beer then finished on the grill. Served with garlic mashed potatoes, sauerkraut, Pilsner mustard, and gherkins. **\$11.25**

Shrimp Scampi

Nine jumbo shrimp baked in an herb butter crust and served with market vegetables and penne alfredo. **\$16.00**

Crisp Fried Lake Perch

Lake perch fillets cooked with beer batter and Japanese bread crumbs. Served with pub fries, Kohl slaw, tartar sauce, malt vinegar and a fresh lemon wedge. **\$15.50**

Add A Salad Course

Enhance your parties experience with our house salad. Fresh mixed greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, and red onions **\$3.00 per person**

Dressing *(Choose 2)*

Gorgonzola • Balsamic Vinaigrette • Ranch • French

Additional Selections

Bread Service **50¢ per guest.**
Beverage service (milk, ice tea & coffee) **\$2.25 per guest.**



Buffet Menu

Minimum of 35 guests. Price per person \$22.00 | Dinner Buffet venue includes your choice of 2 entrees, 3 side dishes, and one salad type served with fresh rolls. Beverages Included: Fresh Brewed Regular/Decaffeinated Coffee, Iced Tea, and milk. Additional Entree: \$6.00 | Additional Salad: \$2.75 | Additional Side: \$2.75

Entrees

(Choose 2)

Chicken Cordon Blue

Fresh chicken breasts stuffed with Bavarian ham, smoked Gouda and Swiss cheese then topped with our Red lager mushroom gravy.

Garlic Roasted Chicken

Roasted bone-in chicken basted with a garlic butter.

Sliced Prime Rib

Sliced and served with a brandied mushroom sauce.

Country Style Boneless BBQ Ribs

Fall of the bone- Boneless Country Style Ribs rubbed with a house dry rub and then slowly braised in a flavorful broth of our hand crafted beer, finished with barbecue sauce.

Beef Tips Stroganoff

Tender seasoned beef tips simmered in our Emerald Isle Stout and finished with sour cream then served with egg noodles.

Blackened Tilapia Alexander

Tilapia fillets blackened with our Cajun spice blend and served with shrimp in a Mornay sauce.

Baked Cod

Cod fillets baked with a lemon herb crust.

Roasted Turkey Breast

Slow cooked turkey breast slices served with gravy.

Fried Chicken

Great tasting fried chicken that's cooked to perfection, with a Southern taste and style. Equal parts of thighs, wings, drumsticks and breasts, lightly battered and fried to a golden crisp.

Cajun Tortellini

Cheese filled tortellini with blackened chicken, shrimp, Andouille sausage, artichoke hearts, mushrooms and diced tomatoes in a Cajun cream sauce.

Mac & Cheese

Penne noodles tossed with our Wisconsin lager cheese sauce and topped with buttery sourdough breadcrumbs.

Sides

(Choose 3)

Garlic Mashed Potatoes
Parsley Buttered baby bakers
Market Vegetables
Mardi Gras Rice
Cilantro Lime Rice
Almond Fragranced Cous Cous
Buttered Egg Noodles
Green Bean Almondine

Salad

(Choose 1)

Classic Caesar
Garden Salad
Kohl Slaw

Dressing (Choose 2)

Gorgonzola • Balsamic Vinaigrette • Ranch • French



Specialty Buffet Menu

Continental Breakfast \$10/Person • 10 Person Minimum • Available Monday-Thursday 7:30am-4pm

Includes:

Kringle
Assorted Muffins
Fruit, Granola, and Yogurt

Beverages

Coffee
Orange Juice
Tea

Dessert

Chocolate Chip Cookies

Breakfast Buffet \$14.00/person • Available Sunday Mornings 10am-2:30pm

Entrees

Eggs Benedict
Scrambled Eggs
Bacon and Knockwurst
Malted Waffles
Quiche

Sides

Fruit Salad
French Cruller Donuts
Danish
Cheesy Hash Browns

Beverages

Coffee,
Iced Tea
Milk

Deli Half-Sandwich Buffet \$15/Person • 15 Person Minimum

Soup Option *Choose One*

Tomato Mushroom Bisque Soup
Creamy Potato Bacon

Salad Option *Choose One*

Caesar Salad
Garden salad

Sandwich Type *Choose Three*

Turkey & Pepperjack Hoagie
Roast Beef & Cheddar on Brioche
Ham & Swiss on Rye
Chicken Salad Croissant
Roasted Veggie & Hummus Wrap

Dessert:

Macadamia-White-Chocolate Chip

Sides *Choose One*

Creamy Kohl Slaw
Homemade Kettle Chips

Beverages

Coffee
Milk
Tea

Tailgate Buffet \$16/Person • 15 Person Minimum

Includes:

Brats
Carolina Pulled Pork
BBQ Chicken Breasts
Kettle Chips
Kohl Slaw
Buns and Rolls
Condiments

Beverages

Coffee
Soda
Tea

Dessert:

Macadamia-White-Chocolate Chip

Italian Café Buffet \$16.00/Person • Minimum Of 40 People

Entrees

Meatballs Marinara
Rigatini Pesto Primavera
Chicken Florentine Penne Alfredo
Classic Meat Lasagna
Steamed Vegetables
Garlic Rolls served at table

Soup

Tomato Mushroom Bisque

Salad

Tossed Caesar Salad

Beverages

Coffee
Iced Tea
Milk

Dessert

Chocolate Chip Cookies



Enhancements

Dessert Platters

Chocolate Chip Cookies	(12 /dozen)	\$15.00
Black & Tan Brownie Platter	(30/60 pieces)	\$45.00 \$80.00
Lemon Bars	(30/60 pieces)	\$45.00 \$80.00
Macadamia Nut & White Chocolate Cookies	(30/60 pieces)	\$45.00 \$80.00
Chocolate Toffee Bars	(25/50 pieces)	\$42.00 \$75.00
Cheese Cake served with a mixed berry sauce	16/32 slices	\$55.00 \$100.00

Breakfast Dessert Options

French Cruller Donuts	(24/48 pieces)	\$25.00 \$40.00
Assorted Danishes	(24 pieces)	\$30.00
Assorted Muffins	(12 pieces)	\$18.00

Plated Desserts

Layered Chocolate Cake	\$3.50
Carrot Cake	\$3.50
NY Style Cheese Cake	\$3.50

Beverages

Soda	\$1.50 glass	\$1.75 can	\$9.00 pitcher
Coffee	\$2.50 glass	\$9.00 carafe	
Iced Tea	\$2.50 glass		
Juice (orange/apple/cranberry)	\$2.50 glass	\$10.00 pitcher	
House Wine & Champagne	\$5.00 glass	\$20.00 bottle	
Rail Drinks*	\$4.50		
Call Drinks*	\$5.50		
Top Shelf*	\$6.50		
Great Dane Crafted Beer	\$4.25 pint		
Half Barrel Dane Beer	\$300.00 (124 pints)		

* Specialty cocktails subject to upcharges. i.e. Old Fashioneds, Martinis... Hosted Beverages are subject to a 5.5% Wisconsin sales tax.

Carving Stations

\$50 per station includes attendant

Slow-Roasted Prime Rib	(serves 25)	\$225
Honey Baked Ham	(serves 50)	\$165
Roasted Turkey	(serves 50)	\$165

Snacks

Popcorn Machine*	\$7.50 package
Pretzel Minis	\$6.00 Pound
Chex Mix	\$8.00 Pound
Honey Roasted Peanuts	\$13.00 Pound

*\$10.00 usage fee applies

Variety Great Dane Half Barrel | One Hundred and Twenty Four Pints | \$300

They say that variety is the spice of life, but for your beer-drinking guests, this platitude takes physical form in the varietal half barrel. One hundred and twenty four pints (the equivalent of a half barrel), allows your guests to choose a beer of their preference rather than being limited to a single style of beer.





Testimonials

Everything was perfect for our wedding. We received nothing but compliments on how awesome it was! The Great Dane went above and beyond any expectations we had. We were very pleased!

Morgan • Buchholz • Wedding • 7/29/2016

I recently had my wedding reception at the Great Dane. Stacy and her staff were amazing! Throughout the entire planning process, she was always there to answer any questions that arose. I really enjoyed the fact that they did most of the set up. It was a great load off my shoulders. The event staff were very professional, even when dealing with a medical emergency that happened. All in all, I feel like choosing this venue was a great decision. I highly recommend The Great Dane to anybody planning an event- Plus, the food is excellent!

Clark • Rothmeyer • Wedding • 5/14/2016

We're happy to plan a series of events with the Great Dane staff. They've done a great job, from the reservations to the setup of the room to the menu all the way through the guests' experience.

Bryon Graff • Hermening Financial • Financial Fitness after 5

As a wedding photographer, I visit many different venues all over the Midwest and even cross the nation; however I have to say that Stacey and her staff were amazing a day. We were able to get access to the room in the morning to setup our photo Booth, which rarely happens. Throughout the night Stacy was checking up with us and her bar & serving staff were extremely helpful, friendly and always smiling. I would make the three hour drive again to shoot an even at The Great Dane in Wausau.

Dean Krapp • Dean's Photography • 9/12/2015

Working with you all was very easy, and I would highly recommend Great Dane for our next event and to anyone looking for a place to host an event.

Barbara Hogue • Liberty Mutual • 8/12/2016

Every person behind the bar was friendly, helpful, always with a smile. We are not local but the next time we are in town, we will absolutely be stopping by & I will definitely recommend you for private events.

Bain • Hess • Rehearsal Dinner • 9/23/16

Don't Just Take Our Word For It...

I would consider holding an event at the Great Dane again in the future. Stacy was very accommodating to my budget needs and helping me get everything lined up, and the staff that took care of us were very courteous about clearing plates in a timely and quiet manner. They also communicated very well with me for my intentions for the evening and did a great job!

Marissa Mae • Boehringer Ingelheim • 7/27/2016

Thank you for making our wedding reception perfect. Your attention to detail and organization made us both feel like royalty all night. We had an incredible evening and we can count ourselves lucky to have found such a great venue for our reception.

Walter • Johnson • Wedding • 8/6/2016

We couldn't have asked for a better experience with The Great Dane. The banquet manager, Stacy, was wonderful to work with! She was very professional and responsive to any questions we had. We felt completely comfortable and at ease the entire planning process. The room was elegant and exactly what we had wished for. We would highly recommend booking with The Great Dane.

Misoni • Vandervest • Wedding • 9/23/2016

My husband and I are very pleased with the Great Dane and its staff. Stacy and Chris were both phenomenal in helping to ensure that the most special day of our lives went off without a hitch. Stacy was fantastic throughout the whole planning process. She kept in touch via email and was very responsive. I knew I had nothing to worry about with having Stacy manage my wedding. From the planning process, food tasting, beer/wine tasting, and set up of the room, Stacy ensured that everything was absolutely perfect. I cannot say enough wonderful things about the Great Dane and the professionalism of their staff. I am sure to recommend them to anyone else. Thank you for being a huge part of our wedding day and for ensuring that everything was absolutely perfect!

Breske • Kern • Wedding • 7/23/2016



CATERING SERVICES

Provided by the Great Dane Pub. Outside caterers cannot be brought in.

CONTRACTS

We will create and send you a contract outlining all of the details for your event. The contract must be returned as soon as possible along with the deposit information. If any changes need to be made to the contract, the contract will be re-written by a representative of the Great Dane. Any changes made by the guest will null and void the contract.

DEPOSITS

A \$50.00 to \$650.00 non-refundable deposit is required as soon as possible to guarantee the space reserved. The deposit is based on the room rental fee. Room rental fees vary and are based on event timing and booking date. We accept cash, check or credit card for all deposits.

FOOD & BEVERAGE MINIMUM

All food and beverages included on the tab along with tax apply toward the minimum spending guarantee that is stated on the contract. If the spending guarantee is not met, the difference will be added to the final bill. The room rental fee (if noted on the contract) and gratuity is NOT included in the spending guarantee. Cash bar items are counted and included with the total food and beverage minimum spending guarantee. All pricing is subject to change. All food and beverage is subject to 5.5% Wisconsin sales tax.

GRATUITY

The Great Dane no longer adds automatic gratuity to any size party. For contracted events you will be asked to determine your intended amount of gratuity for the servers. This amount may be adjusted at host's discretion at the conclusion of your event. We suggest a 20% gratuity for large parties. Gratuity does not count toward food and beverage minimums.

CANCELLATION

A written cancellation must be delivered at least twenty-one (21) business days prior to the date of your reservation unless stated otherwise in your contract. If a written notice is not received, the deposit will be forfeited and/or charged to your credit card on file.

DECORATING

The Great Dane Pub does not allow any decorations to be attached (like tape or tacks) to the walls of any area of the establishment. A representative of your party will need to decorate at a time that is set up with the Great Dane Pub. All decorations must be pre-approved and must be taken down at the end of your event. Please no confetti.

ROOMS RATES & MINIMUMS

<i>SMALL BANQUET</i>	<i>Done By 4pm</i>	<i>Min/Day</i>	<i>Evenings</i>	<i>Min/Evening</i>
<i>Monday-Thursday</i>	\$50.00	\$300.00	\$75.00	\$350.00
<i>Friday</i>	\$75.00	\$400.00	\$100.00	\$500.00
<i>Saturday</i>	\$75.00	\$500.00	\$150.00	\$800.00
<i>Sunday</i>	\$50.00	\$300.00	\$50.00	\$300.00
<i>LARGE BANQUET</i>	<i>Done By 4pm</i>	<i>Min/Day</i>	<i>Evenings</i>	<i>Min/Evening</i>
<i>Monday-Wednesday</i>	\$75.00	\$400.00	\$100.00	\$500.00
<i>Thursday</i>	\$75.00	\$400.00	\$150.00	\$800.00
<i>Friday</i>	\$100.00	\$500.00	\$200.00	\$1,000.00
<i>Saturday</i>	\$100.00	\$600.00	\$300.00	\$3,000.00
<i>Sunday</i>	\$50.00	\$400.00	\$75.00	\$400.00
<i>LARGE BANQUET WEDDINGS</i>	<i> Friday: \$350 / \$3,000 Saturday: \$895 / \$3,000</i>			



MENU OPTIONS

FULL MENU- Available for parties of 20 or less

Our full pub/restaurant menu will be available. If desired a four-item limited pub menu can be created for your group.

LIMITED MENU - Available for parties of 35 or less

Three item limited menu from the Banquet Menu, Large Plated Lunch, or Dinner menu). You choose three items you'd like to offer, and we will create a menu for your guests to choose from the day of the event.

PRE-ORDERED MENU- Available for all parties but required for parties over 35

You choose three items from one menu and ask your guests, in advance, which item they would like to eat the day of the event. The Host is responsible for providing escort cards corresponding with their entree selection for each guest. The Great Dane will provide a table to display the escort cards near the entrance of the private room.

BUFFETS - Available for a parties of 35 or more

Your buffet selection will be due ten days prior to your event date. Final billing will be for the number of meals guaranteed or the number of meals served, whichever is greater.

APPETIZER PLATTERS

Platter orders require a five day advance order from the platter menu, and a credit card to keep on file. We do offer small and large options for most of the platters. Most large platters serve 30- 40 guests and small platters serve 20. Canceled orders must be received in writing at least 48 hours in advance. Due to standard health practices, left over food may not be removed from the Great Dane.

SALAD/SOUP OPTIONS

We offer a soup course or a garden salad course for an additional \$3 each. Salad dressings may be selected from our banquet menu and are served family style. Soup may be selected from our banquet menu and is served with crackers on the table. Please choose either course to be served to all your guests.

DESSERT

We offer desserts from our platter menu, or as pre-ordered individual quantities. If you wish to bring in a cake from a licensed baker or vendor we do have a cake cutting & service fee of \$1 per guest. Cakes will be cut and served to you and all serving utensils are provided. For cupcakes there will be only be one \$10 cake charge and we will provide a dessert table for your cupcakes to be on display for your guests to serve themselves.

BAR OPTIONS

OPEN/HOSTED BAR

All beer, wine and liquor goes on to the tab paid in full at the end of the event.

LIMITED BAR

You provide a specific dollar amount not to be exceeded containing the combination of choices of specific beer, wine, liquor or non-alcoholic beverages.

DRINK TICKETS

We provide raffle style tickets for your guests for your choice of beer, wine, liquor or non-alcoholic beverages.

CASH BAR

The guests pay for drinks as they order

We thank you for your interest in the Great Dane Pub & Brewing Co. If you have any questions or would like to speak to our Large Party Coordinator Stacy Berndt, please call the Banquet Office at (715) 845-8800 or email her directly at stacy.berndt@greatdanepub.com

Thank You and Have A Great Dane!!