



Event Information

Property Description

Stone Arch Brewpub's English Room is an intimate space that hosts its own private bar, and can accommodate groups of up to 50 guests (depending on layout). Its original style and size make it the perfect venue for rehearsal dinners, business meetings, happy hours, and more!



ROOM PRICING, AVAILABILITY AND MINIMUMS

There is a \$50 room rental fee for all private events. The following items are included in this fee:

1. Table Linens (standard white)
2. Room Setup and Take Down
3. Professional, well-trained staff
4. AV system and equipment (screen, projector, and sound)

Availability:

Sunday - Thursday: 11am - Midnight

Friday - Saturday: 11am - 4pm

*Availability may change at different times throughout the year. Check with our event coordinator for specific dates and times.

Minimums:

Lunch events (11am - 4pm) require a minimum food and beverage purchase of \$200.

Dinner events (4pm - Midnight) require a minimum food and beverage purchase of \$300.

TERMS AND CONDITIONS

A credit card on file is required for all events when booking. Also, if you must cancel your event, we must receive notice at least 72 hours in advance.

Menu selections, final headcount, room layout, special requests, and all other details for your event must be submitted and approved either via email or in person at least 14 days prior to your event. Payment for all charges is due at the conclusion of your event.

Stone Arch Brewpub observes the policy of the State of Wisconsin Health Department that any food left over from banquet service is not allowed to be taken by the guest and remains the property of Stone Arch Brewpub. As such, we do not allow food to be taken off premise, and do not provide to-go boxes or bags.

Wisconsin Administrative code (DH & SS196.07) states that no food will be allowed in the facility from outside sources with the exception of desserts prepared by a licensed baker. Any food item brought onto the premise which is not that of Stone Arch Brewpub will be subject to a \$10 carry-in fee.

Menu pricing is subject to an 18% service charge and standard sales tax.

DECORATING GUIDELINES

With prior approval, guests are allowed to bring in their own decorations. No decorations may be nailed, tacked, or stapled to the walls and/or equipment. The use of confetti and glitter is strictly prohibited. Failure to abide by this policy will result in a minimum cleaning fee of \$100. The amount will be charged to the credit card provided in your event contract, and will be billed separately from your final event bill.

EVENT PLATTERS

Crispy Battered Fries	28
Duck Wontons with Sweet Thai Chili Sauce (24 pc)	50
Cheese/Garlic Bread	40
Cheese, Sausage, and Cracker Platter	60
House-Made Bruschetta (24 pc)	35
Seasonal Fresh Fruit Platter	85
Garden Salad (3 dressing options)	45
House-Made Sea Salt Kettle Chips	30
Pasta Salad (Chef's Choice)	45
House-Made Potato Salad	45
Scotch Egg Platter with Six Grain Beer Mustard	80
Alligator Bites with House-Made Sriracha Aioli	50
Smoked Chicken Taquitos	50
Tortilla Chips and House-Made Salsa	35
Spinach and Artichoke Dip	60
Fresh Cut Seasonal Vegetables and Dip	50
Cheese Curds (11 pc)	8
BBQ Meatballs	85
Assorted Cookies (24 pc)	30
Brownies (24 pc)	35
Mixed Mini Cheesecakes (24 pc)	45
Mixed Dessert Bars (24 pc)	45

BUFFETS

Priced Per Person

Available for Lunch and Dinner

Wisconsin Chicken and Beef Tips.....\$16.00

Herb baked chicken and juicy steak tips served with garlic mashed potatoes and fiesta corn

BBQ Pulled Pork Sandwiches.....\$12.00

All-natural pork, hand pulled in-house. Served with buns, sea salt kettle chips, and your choice of coleslaw or potato salad.

Pizza Buffet.....\$12.00

A rotating variety of our award winning pizzas. Presented in waves of three at a time. Two of every round will be our two topping pizzas, and one will be from our Specialty section.

Wisconsin Mac and Cheese.....\$14.00

Our famous Mac-n-Cheese, served with a garden salad platter and garlic bread.

Fish Fry Buffet.....\$15.00

Fresh deep fried cod or broiled salmon served with beer battered french fries, buttered rye bread, and tartar sauce

Build Your Own Club.....\$13.00

Sliced turkey, ham, cheese, lettuce, tomatoes, and pickles. Served with sea salt kettle chips, assorted bread options, and condiments.

Extras

Priced Per Person

Garden Salad.....\$1.50

Garlic Bread.....\$1.50

Soup Cup.....\$2.00

Potato Salad.....\$1.50

Coleslaw.....\$1.50

Pasta Salad.....\$1.50

French Fries.....\$1.50

LUNCHEON PLATES

Choose up to 5 options and we will create a specialized menu for your event. A pre-order will be required at least 14 days before your event for groups larger than 15 people.

Each item has a pre-determined side, and substitutions or modifications must be kept to a minimum.

BBQ Pulled Pork.....\$11

Six Grain braised pork shoulder hand pulled, smothered in cheddar-jack cheese, and topped with our root beer BBQ sauce on a telera bun. Served with sea salt kettle chips.

Mediterranean Chicken Wrap \$12.50

Chicken Breast, kalamata olives, roma tomatoes, feta cheese, and lettuce tossed with balsamic vinaigrette and olive oil. Served with sea salt kettle chips.

Brewhouse Chicken Sandwich....\$14

Chicken breast topped with smoked bacon, chipotle mayo and Wisconsin aged cheddar served on a telera bun. Served with sea salt kettle chips.

Portabella Melt.....\$11

Marinated portabella mushroom topped with lettuce, tomato, red onions, provolone cheese, sprouts, and chipotle mayonnaise. Served on a foccacia bun with sea salt kettle chips.

Tuscan Chicken Sandwich.....\$13

Chicken Breast, portabella mushrooms, pesto, tomato, and provolone cheese on a foccacia bun. Served with sea salt kettle chips.

Reuben Sandwich.....\$12.50

Corned beef, sauerkraut, swiss cheese, and thousand island dressing on marbled rye. Served with sea salt kettle chips.

Turkey Avocado Club.....\$12.50

Sliced turkey, avocado, lettuce, tomato, and bacon served on eight-grain toast. Served with sea salt kettle chips.

Cajun Chicken Wrap.....\$12

Chicken breast, bacon, smoked bleu cheese, chipotle ranch, lettuce, and tomato. Served with sea salt kettle chips.

Aged Cheddar Burger.....\$13.50

Angus beef topped with aged cheddar, bacon, lettuce, tomato, and onion. Cooked medium and served with sea salt kettle chips.

Cellarman Angus Burger.....\$11

Angus beef topped with lettuce, tomato, and onion. Cooked medium and served with sea salt kettle chips.

Chicken Fajita Salad.....\$14.50

Mixed greens, chicken, green and red peppers, onions, tomatoes, cheddar-jack cheese, salsa, sour cream, and chipotle ranch dressing.

Tri-Colored Salmon Salad.....\$14.50

Mixed greens, Norwegian salmon, roma tomatoes, pickled red onions, avocado, and carrots with a mango vinaigrette.

Fish and Chips.....\$17

Fresh hand-breaded cold water cod, with coleslaw and beer battered fries.

All-Natural Sirloin.....\$20

Hand-cut sirloin served with garlic mashed potatoes and local vegetables.

Cajun Alfredo Cavatappi.....\$16.75

Chicken, andouille sausage, red peppers, cajun seasoning, and house-made alfredo sauce. Served with garlic bread.

DINNER PLATES

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Cellarman Angus Burger.....\$11

Angus beef topped with lettuce, tomato, and onion. Cooked medium and served with sea salt kettle chips.

Chicken Fajita Salad.....\$14.50

Mixed greens, chicken, green and red peppers, onions, tomatoes, cheddar-jack cheese, salsa, sour cream, and chipotle ranch dressing.

Grilled Salmon.....\$14.50

Fresh Norwegian salmon grilled and smothered in a rich lobster cream sauce.

Fish and Chips.....\$17

Fresh hand-breaded cold water cod, with coleslaw and beer battered fries.

All-Natural Sirloin.....\$20

Hand-cut sirloin served with garlic mashed potatoes and local vegetables.

Cajun Alfredo Cavatappi.....\$16.75

Chicken, Andouille sausage, red peppers, cajun seasoning, and house-made alfredo sauce. Served with garlic bread.

BEVERAGE OPTIONS

Private Bar

Our English Room hosts its own private bar. Our standard bar setup is shown to the right. Additional items may be available upon request. A \$40 bartender fee will include a bartender for your event, and set-up/take down for the private bar.

Drink tickets are available upon request for events, and can be used to offer a pre-determined number of drinks for your guests. Tickets would be distributed to the host upon arrival to be handed out to guests as they see fit. Tickets can also be limited to only certain types of beverages.

Beer Pricing

By the Pint - \$4.50 each

By the Pitcher - \$14.00 each

1/6 Barrel - (11 Pitchers/44 Pints) \$70.00

1/4 Barrel - (17 Pitchers/68 Pints) \$115.00

1/2 Barrel - (35 Pitchers/140 Pints) \$225.00

We offer three different beverage service options;

Hosted Bar

With a hosted bar, all drinks will be paid for by the host of the event. The host may limit which beverages will be available for the event, and also establish a maximum tab allowed for the night.

Cash Bar

With a cash bar, each guest pays for their drinks individually. We can establish tabs for guests with credit cards.

Cocktail Service

For smaller or less formal groups, a bar setup is not necessary. With cocktail service, your server will take drink orders and then make drinks in our main bar. Note that with larger groups this option is not available in order to ensure timely service for your event. Please contact our event coordinator to find out if this is an option for your group.

STANDARD SETUP

Beer

Houdini Honey Wheat

Scottish Ale

Vanishing Vanilla Stout

*Other Stone Arch beer available on request

Liquor

Gin

Vodka

Rum

Brandy

Whiskey

Tequila

Scotch

Wine

Riesling

Pinot Grigio

Chardonnay

Red Blend

Cabernet Sauvignon

Merlot

Mixers

Pepsi/Diet

Mountain Dew/Diet

Sierra Mist/Diet

Tonic

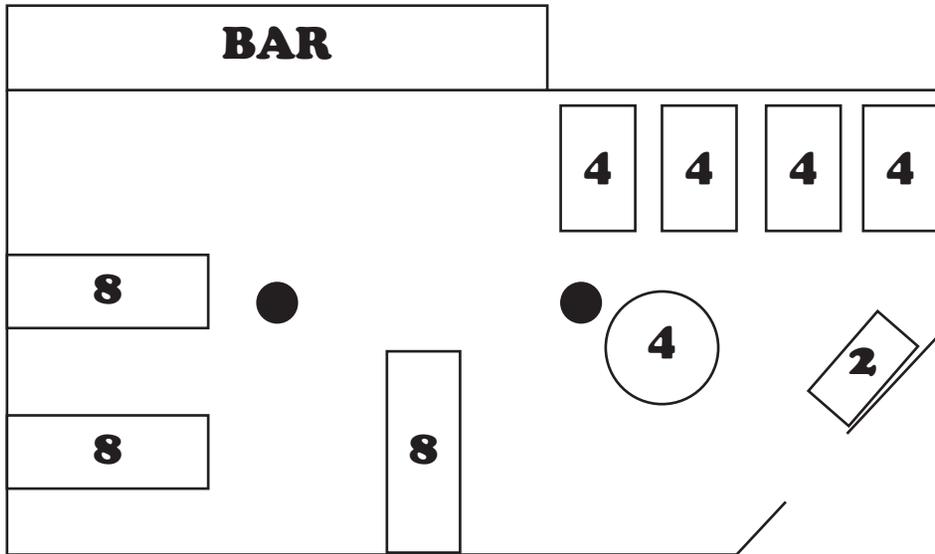
Bitters

Orange Juice

Cranberry Juice

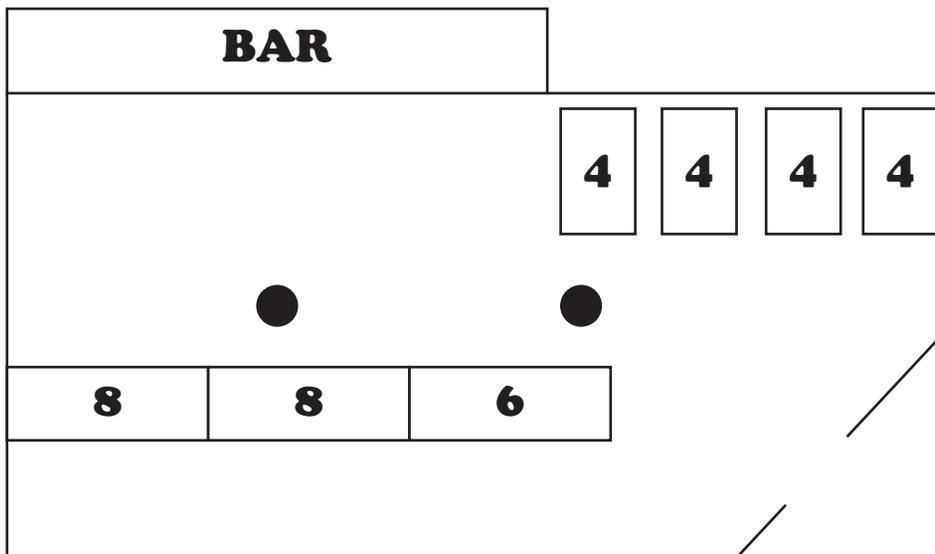
Ginger Ale

TABLE LAYOUTS



Standard Setup

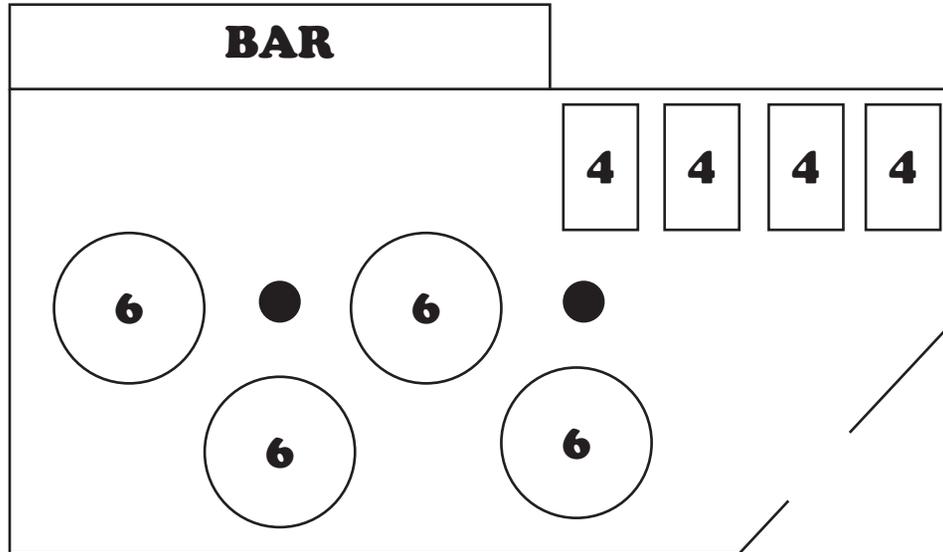
Our standard English Room setup. Seats up to 46 comfortably, and can accommodate buffets for groups up to 38 with access to the bar.



Long Table Setup

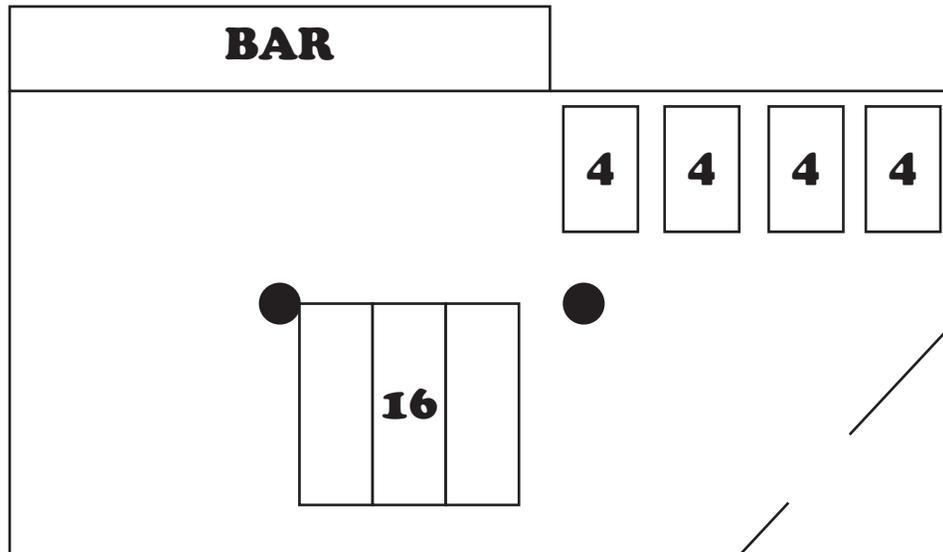
Accommodates groups of 22 at one table, and up to 38 including seating at the booths. Buffets can be added to this setup, along with access to the bar.

TABLE LAYOUTS



Round Table Setup

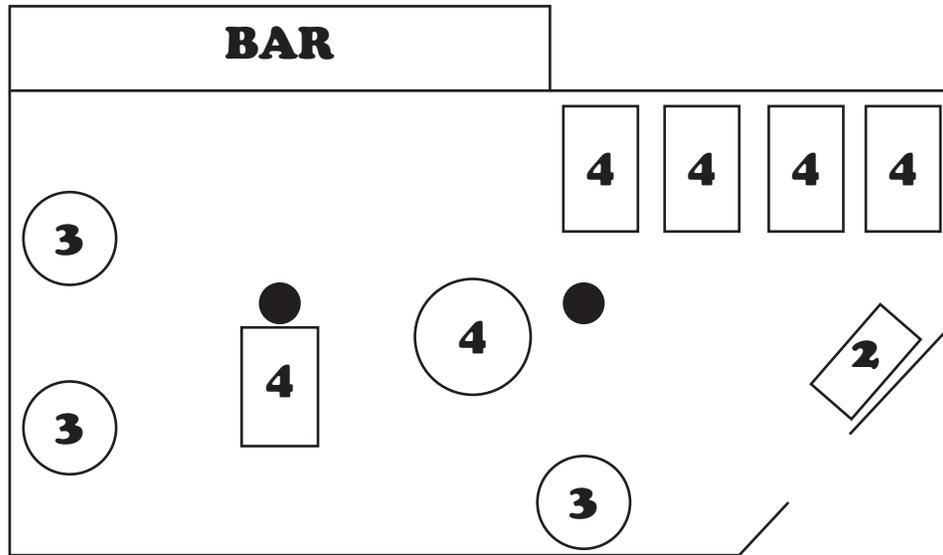
Great for rehearsal dinners and showers, this setup seats up to 24 at round tables, and an additional 16 at booths for 40 total.



Meeting Setup

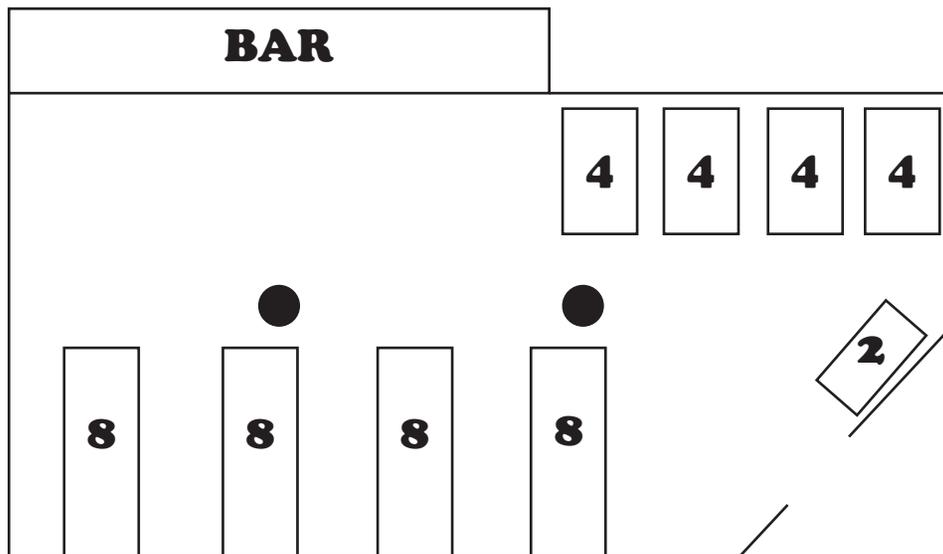
Great for business meetings. Seats up to 16 at a large square table, and an additional 16 at booths for 32 total.

TABLE LAYOUTS



Cocktail Setup

Great for groups looking to mingle and have snacks and hors d'oeuvres. Tall top tables scattered around the room will seat 19, and including the booths will seat 35.



Banquet Setup

Great for larger groups, but limited bar access with buffets. Seats 32 at large banquet tables, and an additional 18 at booths and a small table for 50 total.