

THE BALLROOM

AT WALLDORFF BREWPUB

MENU



HASTINGS, MICHIGAN

For additional information and menu options contact:

Susan Barnaart, Event Coordinator

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Room Rental

Minimum Spending Requirements

Minimum spending requirements are implemented on Friday and Saturday events and cover food and non-alcoholic beverages only. Rental fee, tax, gratuity, linens, alcohol or any other fees associated with your event are *additional charges*.

Friday events: \$750.00 Saturday events: \$1000.00

Maximum capacity of the ballroom is 180 guests with the dance floor in place.

Rental fees are based on estimated attendance for your event; the appropriate **Non-refundable** fee listed below is due when the room is booked to reserve your desired date. Rental fee includes setup and breakdown of your event, cleaning and maintenance following your event, use of table service (plates, silver, etc.), tables and chairs.

Estimated Attendance	Rental Fee
Up to 50	\$200.00
51-75	\$250.00
76-100	\$300.00
101-125	\$350.00
126-150	\$400.00
151 or more	\$500.00

Additional charges:

- A bartender is provided at no additional charge for events not exceeding 50 guests.
- A bartender fee of \$75.00 will be charged for events exceeding a count of 50 guests.
- Basic table linens in white, black or ivory with paper napkins - \$5.00 per table of 8.
- Basic table linens in white, black or ivory square table covers, and linen napkins in your choice of 20 available colors - \$10.00 per table of 8.
- Buffet, gift and cake table linens - \$5.00 per linen.
- Food and alcohol
- Michigan sales tax of 6%, and 18% gratuity.

Round tables are used for guest seating - 8 per table. Renter may decorate the room as desired; however, open candles, glitter, fine confetti, push pins/tacks are prohibited. Decorating may not interfere with any other event. Renter or representative of same is responsible for disposal of all decorative items.

Food not prepared by the Walldorff Brewpub & Bistro may not be brought in, and is prohibited by law. Exceptions include candy and nuts, and specialty cakes.

About Our Menu

- Prices do not include tax and gratuity.
- Non-alcoholic beverages are included with buffet and plated meals.
- Menu is subject to change at any time; however, you will be notified as soon as possible should any necessary changes affect your event.
- Our buffet and plated selections have been chosen for your convenience; however, customized menus are available. Options may be discussed with the Event Coordinator.
- A seating chart is required for multiple entrée plated meals. No chart is necessary for buffet meals or combination plates.
- Our culinary staff are able to meet special dietary needs due to allergies or medical conditions. Please inform the Event Coordinator if this service is required.
- *Menu choices must be received by the Event Coordinator not less than 2 weeks prior to your event.*

Hot Hors d'oeuvres

Spinach & Artichoke Dip

A creamy, baked blend of cheeses and spinach with artichoke hearts.
Served with garlic crisps and grilled pita bread.
\$64.99 (serves 50)

Buffalo Chicken Dip

A bubbly mixture of seasoned shredded chicken, creamy cheese and tangy buffalo sauce.
Topped with shredded Colby-jack and bleu cheese crumbles.
\$74.99 (serves 50)

The following are priced per 50 pieces

Chicken Skewers

Basted with your choice of orange chili glaze or our signature BBQ sauce.
\$69.99

Meatballs

Your choice of BBQ or stroganoff.
\$69.99

Pretzel Nubs

Warm, soft pretzel bites with our amber ale Cheese spread and honey mustard dipping sauce
\$39.99

Stuffed Mushroom Caps

Sausage... \$62.99 Crab... \$72.99

Wings

Your choice of BBQ or buffalo with ranch or bleu cheese dipping sauce.
Traditional bone in - \$59.99
Boneless - \$64.99

Pork & Vegetable Eggrolls

Served with tangy sweet-n- sour and hot mustard dipping sauces.
\$64.99

Panko Bites

Golden baked fritters in your choice of spinach and artichoke or portabella mushroom.
\$54.99

Cold Hors d'oeuvres

Fresh Vegetable Tray

Fresh, crisp vegetables served with peppercorn ranch dipping sauce.
\$53.99 (serves 50)

Cheese and Cracker Tray

Assorted domestic cheeses with our Amber Ale cheese dip and assorted crackers.
\$69.99 (serves 50)

Fresh Fruit Tray

An assortment of fresh seasonal fruit.
\$59.99 (serves 50)

Combination Tray

A combination of the vegetable, cheese and cracker, and fresh seasonal fruit trays.
\$61.99 (serves 50)

Amber Ale cheese dip

With summer sausage slices, garlic crisps, pita bread and kettle chips.
\$54.99 (serves 50)

Greek Dip

Roasted red pepper hummus, tzatki, diced tomatoes, kalamata olives, green onion and feta cheese served with deep fried pita chips.
\$53.99 (serves 50)

Southwestern 8 Layer Dip

Refried beans, sour cream, guacamole, salsa, shredded lettuce, olives, tomatoes and shredded cheese served with fresh tortilla chips.
\$49.99 (serves 50)

Guacamole & Chips

Fresh house-made guacamole with our tortilla chips and salsa.
\$39.99 (serves 50)

The following are priced per 50 pieces.

Bite Size Soft Tortilla Pinwheels

· Ham & amber ale cheese spread · Turkey & Boursin cheese
\$54.99

Smoked Salmon Cups

Creamy smoked salmon mousse in phyllo pastry shells.
\$54.99

Shrimp Cocktail

Large shrimp poached in savory aromatic and lemon, served with traditional cocktail sauce.
\$119.00

Snacks

Chips and Salsa...\$24.99

Pretzels, Peanuts & Chex mix – pick one or have all three...\$29.99

Kettle chips with our Boursin cheese spread...\$34.99

Buffet Selections

All buffet selections are priced per person and include non-alcoholic beverages.

Deli Buffet \$13.99

The following items are included:

Hickory smoked ham, oven roasted turkey,
Swiss, cheddar and provolone cheeses, an assortment of fresh breads.
Lettuce, tomato, onion, pickles, mayonnaise and mustards.
Kettle chips and fresh fruit salad.

Choice of:

Garden or Caesar salad

Choice of one of the following salads:

- Mustard potato salad
- Italian tortellini salad
- Coleslaw
- Creamy buttermilk-chive pasta salad

Woodfired Pizza Buffet \$13.99

** Pizza buffet is not available for parties exceeding 100 guests **

Choice of:

Garden or Caesar Salad

The following items are included:

Pasta primavera salad, fresh fruit &
assorted handmade pizzas.

Smokehouse BBQ \$14.99

The following items are included:

Fresh Kaiser rolls, steak house potato salad, creamy coleslaw.

Choice of:

- Beef brisket with sweet BBQ sauce
- Pulled pork with mustard BBQ sauce.

Taste of Italy Buffet \$15.99

Includes garlic bread and fresh fruit.

Choice of:

Garden or Caesar salad.

Choice of two:

- Traditional lasagna
- Vegetable pasta primavera
- Pasta alfredo penne
- Chicken Florentine bowtie pasta
- Three cheese tortellini with bolognese sauce
- Chicken, herb and ricotta stuffed shells with a basil pesto alfredo
- Baked ziti with Italian sausage & marinara

Tex Mex Bar \$16.99

The following items are included:

Grilled tequila- lime marinated chicken for fajitas and spicy ground beef for tacos.
Warm flour tortillas and crisp taco shells, homemade tortilla chips.
Grilled peppers and onions, lettuce, tomato, cheese, sour cream, salsa, guacamole.
Rice with roasted corn and cilantro.

Hometown Buffet \$17.99

Choice of:

- Garden salad
- Coleslaw
- Potato salad

Choice of:

- Dinner rolls
- Corn bread

Choice of two:

- BBQ baked beans
- Mashed potatoes
- Baked potatoes
- Rice pilaf
- Green beans
- Buttered corn
- Broccoli & cauliflower

Choice of two:

- Baked beer mac & cheese
- Goulash
- Fried chicken
- Swiss steak
- Wood grilled BBQ chicken breast
- BBQ pork loin

Jefferson Street Buffet \$19.99 to \$22.99

The following items are included:

Dinner rolls, starter salad, one side, one vegetable and two entrées.

Choice of Salad:

Garden or Caesar salad

Choice of Side:

- Redskin smashers with bacon & cheddar
- Herb roasted Yukon gold potatoes
- Au gratin potatoes
- Wild & brown rice pilaf
- Roasted garlic & Boursin whipped potatoes

Choice of two tier 1 entrées (\$19.99):

- Oven roasted breast of turkey with pan gravy
- Butter crumb baked cod
- Roasted Bavarian ham with maple mustard glaze
- Braised sirloin beef tips with onion and mushrooms
- Savory marinated wood grilled chicken with creamy herb sauce
- Asiago cheese & basil pesto crusted chicken with roasted tomato sauce

Choice of two tier 2 entrées (\$22.99):

- Roasted New York strip loin of beef with mushroom peppercorn glaze
- Herb roasted pork loin with apple & dried cherry chutney sauce
- Pan seared chicken marsala with button mushrooms
- Tender roast beef with savory Espagnole sauce
- Wood grilled salmon with honey-lemon glaze

Plated Meals

*We are unable to accommodate guest counts exceeding 120 people for this option.
The plated meal options allow for your choice of two of the following entrees with one side choice for each entrée.*

All meal options include a tossed garden salad, dinner rolls, one side, chef's choice vegetable and non-alcoholic beverages.

Chicken Marsala \$17.99

Pan seared chicken in a Marsala & pesto cream sauce with button mushrooms.

Wood Grilled Prosciutto Chicken \$18.99

Wood grilled breast of chicken topped with a creamy wild mushroom
And prosciutto ham cream sauce.

Roasted Pork Loin \$18.99

Slow roasted wood grilled loin of pork with apple & dried cherry chutney glaze.

Wood Grilled Salmon \$19.99

Premium salmon filet drizzled with a light lemon glaze.

Wood Grilled Peppercorn Sirloin Steak \$20.99

Juicy steak topped with our special garlic-herb butter, prepared to medium temperature.

Choice of Side:

- Redskin smashers
- Herb roasted Yukon gold potatoes
- Wild & brown rice pilaf
- Roasted garlic & Boursin whipped potatoes

Combination Plates

(A smaller version of two above entrée choices served on the same plate)

Add \$1.50 per person

Desserts

Cookies per dozen \$15.00

- Chocolate chip
- Peanut butter
- Oatmeal raisin
- White chocolate macadamia nut

Add to any buffet for an additional \$24.00 per dozen

- Chocolate Decadent Brownies
- Tangy lemon bars

Add to any buffet or plated meal for an additional \$2.99 per person per item:

Choose 2 of our "petite" single serve desserts:

- Peanut butter cream pie
- Key Lime pie
- Tiramisu
- Cheesecake

Add to any buffet or plated meal for an additional \$4.99 per person per item:

- Snickers pie
- NY Style cheesecake
- Flourless chocolate torte
- Crème Brulee cheesecake

Bar Options

Open Bar

The host of the event pays for all alcoholic beverages, applicable bartender fee & gratuity.

Limited Bar

The host of the event pays for a budgeted amount or limited alcoholic offering, applicable bartender fee & gratuity.

Cash Bar

The host of the event pays for applicable bartender fee.
Guests pay for alcoholic beverages.

Alcohol offerings may be customized and are subject to price adjustments.
All alcohol must be supplied by the Walldorff in accordance with our liquor license and must be kept within licensed areas.

Wines

By the bottle: Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Grigio
\$40.00 per 1 liter bottle

Champagne

Freixenet (Chile)... \$25.00 per bottle
Martini & Rossi Asti Spumante (Italy)... \$32.00 per bottle
Gloria Ferrer Royal Cuvee (California)... \$40.00 per bottle
Moet & Chandon Brut (France)... \$50.00 per bottle

Beer

Walldorff Handcrafted Ales

1/2 barrel (yield 120)... \$295.00 1/4 barrel (yield 60)...\$150.00
1/6 barrel (yield 40)... \$100.00
By the glass... \$4.50

Domestics By The Bottle

Bud, Bud Light, Michelob Ultra, and Miller Lite...\$3.75
Corona...\$3.99

Liquor

Well brands... \$3.50 per drink Call brands... \$4.00 and up per drink
Liqueurs and Cordials... \$4.50 and up per drink

Soft Drinks

\$2.29

(All non-alcoholic beverages are included with each buffet and plated meal option)