

GROUP & PRIVATE DINING GENERAL INFORMATION



TATTERSALL DISTILLING
OFFERS FIVE DISTINCTIVE
GROUP AND PRIVATE DINING
SPACES TO ACCOMMODATE
GROUPS FROM 8 TO 50!

Whether it's for a special occasion, rehearsal dinner, bridal shower, birthday, anniversary, business meeting or reception, Tattersall Distilling is the ideal destination for your next gathering.

The attentive service, excellent food, and diverse menu allows a customizable experience for you and your guests in a variety of price points.



Barrel Room

Features a private bar, reception and dining areas that seats up to 50.



Classroom

This semi-private space in the back of the Market features a private bar and seats up to 30.



Collaboration Room

Seats up to 8 at a bar height dining table.



Boardroom

Seats up to 16 with boardroom chairs and up to 24 with dining chairs.

GROUP & PRIVATE DINING RESERVATION GUIDELINES

A non-refundable deposit equal to the facility fee applies to all group and private dining reservations and is required to reserve a group or private dining space.

Pricing is à la carte based on the items selected for your event and does not include the 22% service charge & applicable sales taxes. Event space waivers will apply to all space rented Monday through Sunday daytime & Monday through Thursday evening. Event space minimums will apply to all space rented on Friday, Saturday or Sunday evenings.

MENU SELECTION

Our menus offer a variety of food and beverage options in a wide range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, our executive chef and catering representative can tailor a menu to your preferences. Arrangements can be made to accommodate special dietary needs. Each client is required to guarantee the number of attendees and specific menu items. It is necessary that the guaranteed number of guests and menu items be confirmed by 12:00 noon, five (5) business days prior to the event to ensure the availability of all items.

BAR SERVICES

Bar services will be provided for a fee of \$40 per hour, per bartender, per three hour minimum period.

EXCLUSIVITY

Due to exclusivity rights, outside food & beverages are not permitted within Tattersall Distilling & Event Center.

TATTERSALL

CUSTOM PLATED ENTRÉE MENU OPTIONS

Plated entrees include bread basket, your choice of starter salad(s), chef selected accompaniments, entrée selection(s), coffee, decaffeinated coffee, hot herbal teas and ice water. Gluten-free options available.

Choice of two starters to be pre-ordered:

Mixed Green Salad | cucumber, red onion and tomato with white balsamic vinaigrette

Caesar Salad | romaine, croutons and shaved parmesan cheese

Harvest Salad | spring greens, candied walnuts, dried cranberries, blue cheese and sherry vinaigrette

Wedge Salad | bacon, blue cheese, tomato and ranch dressing

Strawberry Spinach Salad | spinach, sliced strawberries, goat cheese, tossed in raspberry vinaigrette

Choice of three main entrées to be pre-ordered:

Butternut Squash Ravioli | rosemary cream sauce | 26

Grilled Pesto Chicken | pesto cream sauce | 26

Lemon Parsley Chicken | 26

Asiago Chicken | pommery cream sauce | 26

Salmon | dill cream sauce | 32

Mahi Mahi | mango chutney | 34

Walleye | lemon caper parsley butter | 36

Roast Pork Loin | roasted pork loin, herb crusted with apple demi-glace | 28

Twin Medallions of Beef | port wine bordelaise | 34

Short Rib | braised short rib with bordelaise | 36

Filet Mignon 6 oz. | rosemary demi-glace | 42

Filet Mignon 8 oz. | rosemary demi-glace | 52



BUFFET MENU OPTIONS

Buffets include coffee, decaffeinated coffee, hot herbal teas and ice water.

Minimum of 25 guests. Buffets limited to two hours of service.

**Chef attended stations 100 per chef.*

Choice of buffet:

Grilled Chicken and Carnita Fajitas | tortilla chips with salsa, refried beans, Spanish rice, grilled chicken and shredded carnitas with onions and peppers, shredded cheddar cheese, guacamole, sour cream and pico de gallo served with warm flour tortillas | 26

Italian | garlic bread, Caesar salad, caprese salad, chicken penne with garlic parmesan sauce, Italian sausage rigatoni with marinara and butternut squash ravioli with Tattersall Rye sage cream sauce | 28

Herb Crusted Pork Loin & Wild Mushroom Chicken | rolls with butter, mixed greens salad with white balsamic vinaigrette and ranch dressings, quinoa, arugula salad, seasonal vegetables, creamy garlic parmesan mashed potatoes, herb crusted pork loin with roasted apple demi-glace and chicken with wild mushroom sauce | 30

Medallion of Beef & Asiago Chicken | rolls with butter, harvest salad with sherry vinaigrette, Italian vinegar pasta salad, seasonal vegetables, roasted rosemary baby red potatoes, medallion of beef with rosemary mushroom demi-glace, asiago crusted chicken with pommery cream sauce | 36

Medallion of Beef & Salmon | rolls with butter, Caesar salad, quinoa salad, seasonal vegetables, garlic mashed potatoes, medallion of beef with rosemary mushroom demi-glace and salmon with dill cream sauce | 38

Braised Short Rib & Pesto Chicken | rolls with butter, harvest salad with sherry vinaigrette, Cajun coleslaw, asparagus, roasted red potatoes, burgundy braised short rib with bordelaise sauce and chicken with pesto cream sauce | 38

Braised Short Rib & Chardonnay Chicken | rolls with butter, Caesar salad, beet and goat cheese salad, seasonal vegetables, creamy mashed potatoes, burgundy braised short rib with bordelaise sauce and grilled chicken in a chardonnay cream sauce | 40

Prime Rib, Salmon & Lemon Caper Chicken | rolls with butter, mixed greens salad with white balsamic vinaigrette and ranch dressings, Caprese salad, seasonal vegetables, mashed potatoes, carved herb crusted prime rib with au jus and horseradish, salmon with dill cream sauce and chicken with lemon caper butter sauce | 44* Chef Attended

Tenderloin, Walleye & Champagne Chicken | rolls with butter, Caesar salad, beet and goat cheese salad, roasted vegetables, carved tenderloin with béarnaise sauce, walleye with lemon caper butter sauce and chicken with champagne cream sauce | 48* Chef Attended



DESSERT MENU OPTIONS

Choice of two desserts to be pre-ordered:

Crème Brûlée | classic vanilla custard with a candied sugar top | 6

Tiramisu | layers of espresso and Kahlua soaked ladyfingers with creamy vanilla mascarpone, dusted with cocoa | 6

Flourless Chocolate Cake | raspberry coulis | 7

Carrot Cake | walnuts, cinnamon, orange crema cream cheese frosting, drizzled with caramel sauce | 8

Vanilla Cheesecake | graham cracker crust, drizzled with raspberry, chocolate or caramel sauce | 8

Chocolate Torte and Berries Martini | chocolate torte topped with white chocolate mousse and fresh mixed berries | 8

Strawberry Shortcake Martini | pound cake with fresh strawberries, topped with whipped cream and dark chocolate shavings | 7

Lemon Blueberry Trifle Martini | lemon pound cake, fresh blueberries and whipped cream | 8



ADD-ON RECEPTION MENU OPTIONS

Butler passed reception selections | each

BLT Skewer | pork belly, romaine and cherry tomato | 3

Bloody Mary Shrimp Shooter | celery, pickle and olive | 4

Baked Brie | with raspberry in phyllo dough | 4

Crab Cakes | with chipotle aioli | 4

Bourbon Beef Skewers | bourbon sauce | 4

Chili and Lime Chicken Skewer | pepper jack, caramelized onions, chili lime sauce | 4

Bacon Wrapped Date | maple bourbon glaze | 5

Mini Beef Wellington | béarnaise sauce | 6

Cold reception displays | serves 10-15

Signature Trout Dip | 85

Wisconsin Farmstead Meat and Cheese Selection | 125

Iced Jumbo Shrimp | 150

Dip displays | serves 10-15

Spinach and Artichoke Dip | 65

Buffalo Chicken Dip | 65

Hot reception displays | serves 10-15

Signature Meatballs | 75

Fried Chicken Tenderloins | 75

Flatbread Trio | 75

Mini Crab Cakes and Hot Peppered Shrimp | 125

Steak Bites and Walleye Cakes | 135

A 22% service charge and applicable sales tax will be applied to all orders.
A five (5) business day notice is required for all orders.

