



Thank you for considering 841 to host your special event.

Within this brochure, you will find our selection of menu items for all types of events. Let our staff assist you in planning & catering your event! We offer on premise catering as well as options that are available for pick up or delivery. However we are not limited to those choices specified in this brochure. If you have a special request, please contact us for pricing information. Pricing in this brochure is guaranteed for 90 days prior to your event.

We encourage a meeting with a event coordinator and chef so we can assure that all of your needs are met and that any questions you may have are answered. Here at 841 we take pride in offering high quality products and professional service in a comfortable atmosphere. We look forward to working with you for an event to be remembered.

Thanks

Lucas Burns and Staff

BANQUET ROOM

Comfortably seats up to 300 guests

Room can be divided for smaller groups

Private guest and DJ Entrance

Fully stocked private bar

Elegant crystal chandeliers

White linen cloths, table skirts, and napkins

Glassware, china, and silverware

Largest dance floor in the area

Private coat room and bathrooms

Full Room:

Saturday Hall Fee \$500.00

Friday & Sunday Hall Fee \$250.00

*Hall fee includes all tables & chairs, table linens & skirting
linen napkins, china silverware, glassware
cake cutting, bartenders and service staff.

WHITewater ROOM

Comfortably seats up to 60 guests

White linen cloths and napkins

Glassware, china, and silverware

Gas fireplace

Large windows

Private bathrooms

Room Fee \$100

All Prices subject to 20% gratuity and 5.5% tax . Prices are guaranteed for 90 days

BANQUET ROOM/WEDDING POLICIES

Payment/Deposits

A non refundable deposit of \$500 is due in order to secure your date . A second refundable deposit of \$500 is due three months after the initial deposit .

Half of your total estimated bill will be due for weeks prior to your event .

The remaining balance will be due the day of your event prior to food service .

We will accept a personal check for the initial two deposits of \$500.

We will accept cashier's check or cash for any remaining balances.

Cancellation

Deposits are non refundable in the event of cancellation .

If the date is re-booked by a comparable event all or a portion of the deposit may be returned at the discretion of management.

Gratuity & Tax

A 20% gratuity and 5.5% tax will be added to all food and beverages purchased.



BANQUET ROOM/WEDDING POLICIES

Beverage Service

In compliance with Wisconsin Liquor Laws, no alcoholic beverages will be served to any person under the age of 21 unless the parent is present and we have written parental permission .

On a Saturday night there is a \$500 minimum for bar sales .

If a minimum is not met there will be a \$100 setup charge.

Beverages are not allowed to be brought onto the property and will be confiscated.

Beverage service in the Banquet room will end at midnight; however the main bar will stay open as long as guest are purchasing additional beverages .

In addition , it is against Wisconsin State Liquor Laws for any person to bring alcoholic beverages onto a licensed premise .

Any person found to possess outside liquor will be asked to leave the premise or local authorities may be contacted.

Wedding Reception Arrangements

Reception details must be finalized a minimum of six weeks prior to the event.

Details include approximate guest count, menu , beverages and table arrangements.



BREW HOUSE

BANQUET ROOM/WEDDING POLICIES

Decorations

841 reserves the right to control these functions .

NO GLITTER , CONFETTI , RICE, RHINESTONES , BUBBLES or UNWRAPPED

CANDY MAY BE USED OR SPRINKLED ON THE TABLES .

NO attachments to or hangings from the walls or light fixtures may be used .

The space will be available to decorate no earlier than 12 noon on the day of the event . All candles must be fully enclosed for safety purposes .

This will not be negotiated.

Final Count

A final guest count is due one week prior to your event .

You will be billed for the final count or the number in attendance; whichever is greater . Please keep in mind that we will be set up and have food prepared for the number you give in your final count



BREW HOUSE

BANQUET ROOM/WEDDING POLICIES

Set-Up

Set-up for Band/DJ , florist , cake delivery as well as any other decor may begin as early as 10am on the day of your event or after any event that has been scheduled the day of your event.

Damages

If damage occurs to the facility or property during an event due to vandalism you will be billed for the cost to repair or replace any items damaged.

Liability

841 is not responsible for lost/stolen property . When booking an event you will accept full responsibility and liability for actions taken by all guests attending.

All Prices subject to 20% gratuity and 5.5% tax . Prices are guaranteed for 90 days



COLD HORS D'OEUVRES

Fresh Fruit Display

Honeydew, cantaloupe, watermelon, red grapes, pineapple and strawberries | 80
Serves approximately 50 people

Assorted Fresh Vegetable Tray

Broccoli crowns, baby whole carrots, red pepper strips and cucumbers served with ranch dressing | 80
Serves Approximately 50 people

Wisconsin Cheese & Sausage Tray

Sliced cheddar, Swiss, pepper jack with sliced hard salami served with assorted crackers | 80
Serves Approximately 50 people

Half & Half Tray

Half veggie tray, half cheese and salami | 85
Serves Approximately 50 people

House Made Taco Dip

Layered refried beans, salsa, cream sauce, shredded cheese, tomatoes, sliced black olives, topped with scallions. Served with crisp tortilla chips. | 75
Serves Approximately 50 people

Cocktail Sandwiches

Your choice of two: sliced ham, turkey breast, tuna salad, or chicken salad. Served on fresh baked bread with lettuce and cheese | 2.25 per

Taco Rolls

Taco seasoned cream cheese, blended with cheddar cheese, salsa and black olives. Rolled in a garlic herb flour tortilla | 65
Serves Approximately 50 people

Ham Rolls

A creamy blend of cream cheese, Dijon mustard, and cheddar cheese with sliced ham and dill pickle spears. Rolled in garlic herb flour tortilla | 75
Serves approximately 50 people

Mini Reuben's

Served open faced on thick marble rye | 2.25 per

Deviled Eggs

Served by the dozen. | 12 per

Flat Breads

Choice of 2: Chicken bacon avocado, buffalo chicken, gyro, roasted artichoke gorgonzola and tomatoes. | 80



BREW HOUSE

HOT HORS D'OEUVRES

Bacon Wrapped Water Chestnuts

Hickory smoked bacon wrapped around whole water chestnuts.

50 pieces: 80 | 100 pieces: 145

Stuffed Mushroom Caps

Mushroom caps with your choice of Italian sausage, seafood, or artichoke & sun dried tomatos.

100 Pieces: 125

Meatballs

All beef meatballs baked in your choice 841 BBQ Sauce, Swedish, Italian, Sweet & Sour

50 Pieces: 80 | 100 Pieces: 145

Chicken Wings

Bone-in OR boneless chicken wings fried till golden brown then tossed in your choice of sauce. Choose two sauces. Sauces include Buffalo, BBQ, 841, Ranch.

50 Pieces: 80 | 100 Pieces: 145

Spinach Dip

Artichokes and spinach baked in a rich cheesy cream sauce then served with a crisp naan bread.

3 Pounds: 75 | 6 Pounds: 140

Sliced Italian Sausage with peppers & onions

Medallions of fresh Italian sausage roasted with onions and peppers

50 pieces: 80 | 100 pieces: 145

Salsa Con Queso Dip with corn chips

3 Pounds | 75 6 Pounds | 140

Italian Meatball Pastries

Wrapped Italian meatballs in puff pastry served on a bed of chunky marinara sauce topped with mozzarella cheese.

50 pieces: 90 | 100 pieces: 160

Potato Skins

Hollowed out potato skins stuffed with bacon, cheddar jack cheese served with a side of sour cream.

50 pieces: 80 | 100 pieces: 145

Sante Fe Chicken Egg rolls

Egg roll wrapped around taco seasoned chicken and cheddar jack cheese then fried until golden brown with a side of salsa.

50 pieces: 80 | 100 pieces: 145



BREW HOUSE

PLATED LUNCH SELECTIONS

Plated Lunch Selections Include

Plated Caesar Salad **OR** *House salad with choice of two dressings.*
Warm Dinner Rolls and Butter, Coffee

Potato Choice

Roasted Red Skins • Baked Potato • Red Skin Mashed • Garden Rice Blend.

Vegetable Choice

Flame Roasted Riviera Blend • Glazed Baby Carrots • Cut Corn • Whole Green Beans

Sliced Black Angus Roast Beef

Slow roasted to captures the juices & topped with a madeira wine sauce | 13.95

Braised Beef Tenderloin Tips

Pan sautéed tenderloin tips with onions and mushrooms then simmered in a red wine sauce served over your choice of rice blend or egg noodles. (No Potato Choice) | 12.50

Baked Cod Filet

Served with drawn butter and lemon wheel | 12.50

Sliced Boneless Pork Loin

Slow roasted boneless pork loin encrusted with our special seasoning | 11.95

Pork Chops

Bone-in pork chop flame broiled served with a side of apple sauce | 11.95

Pasta Alfredo

Penne pasta tossed in a rich creamy cheesy Alfredo sauce and asiago cheese. (No Potato Choice) 10.95
Add Chicken, Salmon, Shrimp at an additional cost.

Grilled Chicken Breast

Buttermilk marinated boneless chicken breast, flame broiled to perfections | 11.95
Also served the following ways:

Southwestern

Topped with caramelized onions, and peppers chipotle mayo and then topped with pepper jack cheese | 12.50

Aritchoke

Topped with our house made creamy artichoke sauce | 12.50

Parmesan

Italian marinated chicken breast topped with provolone cheese served over a basil marinara sauce | 12.50

Brewhouse

Topped with mushrooms braised in a white wine cream sauce | 12.50

Chicken Stir Fry

Tossed in our blend of teriyaki and sweet and sour sauce with oriental blend vegetable and white rice (no veggie/potato choice) | 10.95



BREW HOUSE

LIGHT LUNCH

All salads served with a cup of soup, warm dinner roll and butter

Caesar Salad

Chopped romaine lettuce tossed topped with shredded asiago cheese and croutons. Served with creamy Caesar dressing | 9.75

Avocado Salad

Our house lettuce blend crowned with egg, Gorgonzola, cucumber, grape tomatoes, sesame seed dots, avocado and red onion. | 9.75

Honey Pecan Salad

Our house lettuce blend crowned with raisins, bacon, red onion, and served with Tuscany vinaigrette | 9.75

Apple Walnut Salad

Our house lettuce blend crowned with flaming red grapes, raisins, apple, glazed walnuts, red onion, and gorgonzola cheese. Served with cranberry citrus vinaigrette | 9.75

Add chicken, shrimp, salmon to any salad at an additional cost.

SANDWICH BUFFET

FOR GROUPS OF 40 OR MORE

Choice of 2 of the Following | 12.95

Choice of 3 of the Following | 13.95

Sliced Black Angus Roast Beef

Sliced Honey Smoked Ham

House Smoked Pulled Pork Butt

Sliced Turkey Breast

Salami

Chicken Salad

Tuna Salad

Pick 2 of the Following Sides

Creamy Pasta Salad, Baked Beans, Pasta Vinaigrette, Coleslaw, Potato Salad, Mac & Cheese Salad, Fruit Salad.

Includes

Assorted Breads, Lettuce, Sliced Red Onions, Tomatoes, Assorted Cheese

On The Side

841 BBQ sauce, Chipotle Mayo, Mustard, Garlic Aioli, Potato Chips, Pickle

Add cookies | 15.00 per dozen

Add Assorted Dessert Bars | 2.00 per person



BREW HOUSE

PLATED DINNER SELECTIONS

Sliced Black Angus Roast Beef

Slow roasted roast beef to capture the juices & topped with Madeira wine sauce | 18.95

Filet Mignon

7oz filet prepared to medium then topped with a red wine sauce | 26.50

Pork Chops

Two 7oz bone in, center cut pork chops, flame grilled to perfection | 18.50

Chicken Cordon Bleu

Boneless chicken breast stuffed with honey cured ham, Swiss cheese and brushed with Dijon mustard then hand breaded with panko crumbs cooked until golden brown then topped with a sherry wine sauce. | 18.50

Atlantic Salmon

Our choice North Atlantic salmon filet is served with a lemon and a side of tarragon butter | 19.25

Baked Cod

Baked to a tender perfection with our signature lemon butter sauce | 18.50

Three Cheese Alfredo

Penne pasta tossed in our house made alfredo sauce topped with a asiago cheese. (no potato) | 16.50

Chicken

Buttermilk marinated boneless chicken breast, flame broiled to perfection | 11.25
Served the following ways:

Southwestern

Topped with caramelized onions, and peppers chipotle mayo and then topped with pepper jack cheese | 16.75

Aritchoke

Topped with our house made creamy artichoke sauce | 16.95

Parmesan

Italian marinated chicken breast topped with provolone cheese served over a basil marinara sauce | 16.95

Brewhouse

Topped with mushrooms braised in a white wine cream sauce | 16.95

Asparagus Stuffed Chicken Breast

Bacon, asparagus, cheddar cheese stuffed breast topped with cream sherry wine sauce. | 18.50

LaBella

Mushrooms, green peppers, onions and sun dried tomatoes sautéed in a garlic butter then tossed with penne pasta and a creamy alfredo sauce. (no potato choice) | 17.50

Add chicken, shrimp, salmon at additional cost.

Diners Include

Warm Dinner Rolls and Butter
Coffee

Salad Choices

- Plated Caesar salad
- Plated House Salad with grape tomato, cucumber, red onions with your choice of dressing

Vegetable Choices

- Green Beans Sautéed In Bacon
 - Glazed Baby Whole Carrots
- Roasted Whole Green Beans, Wax Beans And Carrots In Olive Oil & Garlic
- Whole Green Beans Almandine
 - Green Bean Casserole
 - Cut Corn
- Whole green Beans

Potato Choices

- Red skinned mashed
- Roasted or Buttered Red skins
 - Cheesy potatoes
 - Garden rice blend
 - Baked Potato
 - Cowboy Beans

FAMILY STYLE DINNER SELECTIONS

FOR GROUPS OF 30 OR MORE

Two Entrée 17.75 | Three Entrée 18.75 | Four Entrée 19.75

BEEF & PORK

Sliced Black Angus Roast Beef

Smoked Beef Brisket

Boneless Pork Loin

PASTA

Penne Alfredo

tossed with a creamy Alfredo sauce topped with asiago cheese

Add Chicken at an additional cost

Penne Marinara

tossed in a basil marinara sauce topped with asiago cheese

Add Chicken at an additional cost

TURKEY

Turkey Breast

CHICKEN

Open Face Chicken Cordon Bleu

Broasted Chicken

Seasoned Baked Chicken

Italian Chicken

In a basil marinara sauce with peppers, onions, and mushrooms

Chicken Parmesan

Marinated chicken tenderloin served over a basil marinara sauce then topped with mozzarella cheese.

Brewhouse Chicken

Topped with mushrooms braised in a white wine cream sauce

SEAFOOD

Steamed Cod Filets

Buttery Cracker Crusted Cod Filets

Diners Include

Warm Dinner Rolls and Butter
Coffee & Tea

Salad Choices

- Plated Caesar salad
- Plated House Salad with grape tomato, cucumber, red onions with your choice of dressing

Vegetable Choices

- Green Beans Sautéed In Bacon
- Glazed Baby Whole Carrots
- Roasted Whole Green Beans, Wax Beans And Carrots In Olive Oil & Garlic
- Whole Green Beans Almandine
 - Green Bean Casserole
 - Cut Corn
- Whole green Beans

Potato Choices

- Red skinned mashed
- Roasted or Buttered Red skins
 - Cheesy potatoes
 - Garden rice blend
 - Baked Potato
 - Cowboy Beans

DINNER BUFFET SELECTIONS

60 PERSON MINIMUM

Two Entrée 18.95 | Three Entrée 19.95 | Four Entrée 20.95

BEEF, CHICKEN & PORK

Chef Carved Black Angus Roast Beef

Broasted Chicken

Open Faced Chicken Cordon Bleu

Seasoned Baked Chicken

Italian Chicken

Turkey Breast

Boneless Pork Loin

Chicken Stir Fry with white rice

Beef Brisket

Chicken Parmesan

Brewhouse Chicken

SEAFOOD

Baked Cod

Buttery Cracker Crusted Filet Of Cod

PASTA

Penne Marinara

tossed in a basil marinara sauce
topped with asiago cheese

Add Chicken at an additional cost

Penne Alfredo

tossed with a creamy Alfredo sauce
topped with asiago cheese

Add Chicken at an additional cost

Buffet Dinners include (Choice of 2)

Fresh Vegetable Tray With Ranch

Cole Slaw

Potato Salad

Pasta Vinaigrette

Cottage Cheese

Creamy Pasta Salad

Mac & Cheese Salad

Broccoli Cauliflower Salad

Diners Include

Warm Dinner Rolls and Butter
Coffee

Salad Choices

- Plated Caesar salad
- Plated House Salad
with grape tomato, cucumber,
red onions with your choice
of dressing

Vegetable Choices

- Green Beans Sautéed In Bacon
- Glazed Baby Whole Carrots
- Roasted Whole Green Beans,
Wax Beans And Carrots In
Olive Oil & Garlic
- Whole Green Beans Almandine
- Green Bean Casserole
 - Cut Corn
- Whole green Beans

Potato Choices

- Red skinned mashed
- Roasted or Buttered Red skins
 - Cheesy potatoes
 - Garden rice blend
 - Baked Potato
 - Cowboy Beans

FRIDAY FISH FRY/ REHEARSAL SPECIAL

30 PEOPLE OR MORE

All Friday Fish Fry and Rehearsal Specials Include

Corn Fritters
Creamy Cole Slaw **OR** Potato Salad
Fresh Bread And Garlic Cheddar Biscuits
French Fries And Baked Potato

**Family Style Beer Battered Cod
& Baked Chicken | 13.95**

**Family Style Beer Battered Cod
& Baked Cod | 14.95**

**Family Style Beer Battered Cod, Baked Cod
& Baked Chicken | 15.50**

Ask about adding our Fried Bluegills at an additional Cost



DESSERTS

Vanilla Bean Ice Cream | 2.50

Grasshopper Parait | 4.95

Homemade Cheesecake | 4.50

Add Strawberries, Blueberries, Cherries | 4.95

Homemade Turtle Cheesecake | 4.95

Triple Chocolate Cake | 4.95

Apple Cinnamon Crisp

with Vanilla Bean Ice Cream | 4.95

Custom Cupcakes | 2.00

Sheet Cake Half sheet 50 | Full sheet 100

Cake options include: Chocolate, White, Marble

Frosting: White, Chocolate, Cream Cheese

Decorated add \$15

BEVERAGE SERVICE

Fruit Punch/Lemonade/Iced Tea | 12 per gallon

Flavored Lemonade | 14 per gallon

Pitchers of Soda | 4.95

Can Soda/Bottle Water | 1.00 per

Domestic ½ Barrels | 250

841 Micro Brew Beer | 250

Champagne/House Wine | 15 per bottle

A wine list is available upon request

Private Bar Service

A private bar set up is available in the Banquet Room.

Private bar minimum:

\$300 for weeknights (Sunday - Thursday)

\$500 for weekends (Friday - Saturday)

Minimum sales include ½ barrels, soda and alcohol. If the minimum sales are not met, you will be responsible to make up the difference.



BREW HOUSE

COMPLETE PACKAGES

FOR GROUPS OF 30 OR MORE

PACKAGE 1

27.50 per person

1 hour of open bar before dinner, house brands, domestic beer, house wine, soda.
Cheese & salami tray w/crackers
Fresh vegetable tray w/ ranch dip
2 choice Family Style or 2 choice Plated Meal (Filet not included)
5 Late night pizza's
Coffee Station

PACKAGE 2

31.50 per person

1 hour of open bar before dinner, house brands, domestic beer, house wine, soda
Cheese & salami tray w/crackers
Fresh vegetable tray w/ ranch dip
1 Hot Hor Dourves
Champagne Toast for Head table
3 choice Family Style or 2 Choice Buffet Dinner
10 Late night pizza's
Coffee Station

PACKAGE 3

44.95 per person

1 hour of open bar before dinner, house brands, domestic beer, house wine, soda.
2 Cheese & salami tray w/crackers
2 Fresh vegetable tray w/ ranch dip
2 Hot Hor d'oeuvres
4 choice family Style 3 choice buffet
Champagne toast for all guest 21 or older
10 late night pizzas
Coffee Station
Open Bar all night for bride and groom



BREW HOUSE