

## ***Dessert Service***

*Choose 1 dessert as the perfect ending to your group's meal.*

- French Silk Pie \$5.99/pp
- Peanut Butter Pie \$5.99/pp
- Key Lime Pie \$5.99/pp
- Chocolate Cake \$5.99/pp
- Carmel Apple Granny \$5.99/pp

## ***Microbrew Service***

*Buy a barrel & you receive your choice of all 10 microbrews that we currently have on tap. Let your guest choose a brew to their own liking.*

- ½ Barrel (124 Pints of Brew) \$250
- ¼ Barrel (61 Pints of Brew) \$140

## ***Entertainment Service***

*Full DJ service is available; call for more details. Includes special effect lights, embarrassing games &... a disco ball.*



# **Group Event Brochure**

For rates & availability;  
please contact:

### Group Sales

Ph. 608-254-5337 Ext. 12

Fx. 608-253-7133

groups@dellsmoosejaw.com

Thank you for considering our banquet services for your upcoming event. We will be happy to do everything to make your event a memorable one.

Moosejaw Pizza & Dells Brewing Co. is a 24,000 square foot restaurant that houses a state-of-the-art brewery. We have full bar services and a large arcade with pool tables & dart board.

### ***Fireplace Room***

Comfortable & cozy with a large stone fireplace, this room seats 20 guests.



### ***Room with a Brew***

With the Brewery as a backdrop, your occasion will certainly be



unique! This room can accommodate 50 guests & includes a private bar.

### ***Rathskellar Room***

This large, inviting room accommodates 140 guests & is perfect for any celebration; whether a wedding rehearsal dinner, holidays party or bus tour.



## ***Breakfast***

### ***Continental***

Assorted pastries, donuts, bagels & juices plus coffee service \$7.99/pp

### ***Wake-Up***

Scrambled eggs, hash browns, English muffins & jelly, choice of bacon or sausage, assorted juices & coffee service \$10.99/pp

Fresh Fruit Display  
Sm. \$50/Lg. \$95



Assorted Pastries  
\$20 per dozen

Homemade Cinnamon Rolls  
\$30 per dozen

Coffee-Regular & Decaf  
\$15 per gallon

Carafe of juice  
(tomato, apple & orange)  
\$8 per carafe

## *Hors D' Oeuvres*

*Priced at 50 piece minimum*

- BBQ or Swedish Meatballs \$50
- Nacho Chips & Salsa \$40
- Malibu Coconut Shrimp \$90
- Chicken Quesadillas \$70
- Pretzel Bites with Nacho Cheese \$60
- Breadsticks with Marinara \$40
- Beer Bread with Honey Butter \$50
- Spicy Moosewings \$60
- Artichoke Spinach Dip \$70
- BBQ Glazed Riblets \$80
- Sausage Stuffed Mushrooms \$70

## *Party Trays*

*Small 25 pieces/Large 50 pieces*

- Garden Vegetables with Dill Dip  
Sm. \$40/Lg. \$75
- Wisconsin Cheese, Sausage &  
Cracker Platter Sm. \$55/Lg. \$100
- Cream Cheese Shrimp Dip with  
Garlic Rounds Sm. \$50/Lg. \$95
- Cold Sliders  
(Roast Beef, Ham or Turkey)  
Sm. \$50/Lg. \$95
- Assorted Cookies & Brownies  
Sm. \$30/Lg. \$55

## *Theme Buffets*

### *Pizza Buffet*

Traditional & Specialty Pizzas  
(pick your favorites or let us dazzle you,)  
Tossed Green Salad & Breadsticks  
with Marinara. \$13.99/pp  
Add Spaghetti with Meatballs or  
Chicken Fettuccine Alfredo for \$3.99/pp

### *Brewpub Fare*

All your favorite brewpub finger food:  
Moose Wings with Celery, Ranch &  
Blue Cheese Dip, Homemade Potato  
Chips, Pretzel Bites with Nacho Cheese  
& your choice of Roast Beef, Ham or  
Turkey Cold Sliders. \$14.99/pp

### *Al Capone Adventure*

Create your own pasta buffet! Your  
choice of 1 pasta: fettuccine, spaghetti  
or penne; 2 sauces: alfredo, marinara,  
olive oil or garlic butter with wine;  
1 meat: andouille sausage, meatballs or  
chicken; plus 5 additional toppings.  
Served with Tossed Green Salad &  
Breadsticks with Marinara. \$15.99/pp

### *Fiesta Party*

The fiesta starts with a create your own  
Nacho & Taco station, plus Chicken  
Quesadillas, Chicken Fajita Pizzas &  
Taco Pizzas. \$14.99/pp

## *Family Buffet*

### *Entrée Selections (2)*

- Chicken Fettuccine Alfredo
- Spaghetti with Meatballs
- Beef Pot Roast
- Lemon Pepper Chicken
- Baked Icelandic Cod
- Pop's Old-Fashioned Beer Ribs
- Glazed Ham
- Roast Turkey

### *Side Selections (2)*

- Garlic & Herb Mashed Potatoes
- Rice Pilaf
- Baby Reds with a Dill Glaze
- Broccoli with Cheese Sauce
- Roasted Seasonal Vegetables
- Garden Peas & Mushrooms

### *Salad Selection (1)*

- Tossed Greens
- Caesar Salad
- Coleslaw
- Italian Pasta Salad
- Creamy Potato Salad

### *Rolls & Butter*

- French Crusty Petit Rolls  
\$19.99/pp

## *Grand Dinner Buffet*

### *Entrée Selections (2)*

- Baked Salmon with Cream Sauce
- Walleye in a Lemon Butter
- Chicken Cordon Bleu
- Burgundy Beef Tips
- Prime Rib of Beef
- Apple & Sage Stuffed Porkloin



### *Side Selections (2)*

- Wild Mushroom Pilaf
- Whipped Potatoes with Gravy
- Roasted Fingerling Potatoes
- Asparagus in Lemon Butter Sauce
- Honey Glazed Whole Baby Carrots
- Green Beans with Smoked Bacon

### *Salad Selection (1)*

- Mixed Baby Greens
- Balsamic Grilled Vegetables
- Spinach Salad with Hot Bacon  
Dressing

### *Rolls & Butter*

- French Crusty Petit Rolls  
\$25.99/pp