



ROUND MAN BREWING CO!

Special Event Hosting & Catering



To book your event, contact Sue or Keisha
715-939-1800

We are thrilled that you are considering Round Man Brewing Company as the venue for your special event!

We are happy to offer three private & unique party rooms:

The Chef's Room (no charge) - 6-12 people

The Windsor Room (\$500) - 13 to 32 people seated, or up to 45 people for open houses and cocktail parties.

The Parlor Room (\$500) - 13 to 48 people seated, or up to 75 people for open houses and cocktail parties.

Windsor & Parlor Combination (\$1000)

Need more space? Open the large glass garage door separating the Windsor & Parlor and use both spaces. 80 people seated, or up to 100 people for open houses and cocktail parties.



The Chef's Room



The Windsor Room



The Parlor



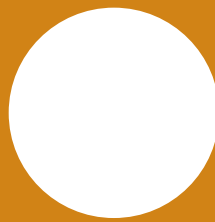
Table Styles & Dimensions



6' TABLE
3 Seats per side



3' SQUARE
High or Low



6' ROUND
8 Seats



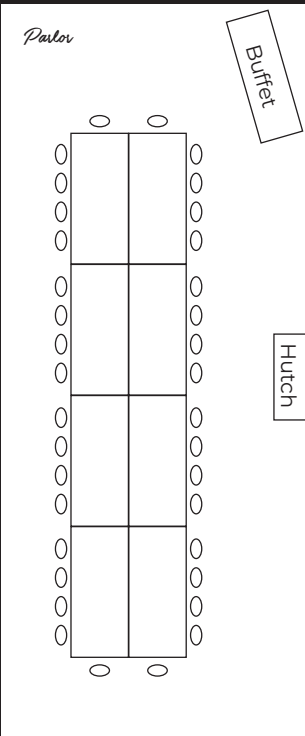
8' TABLE
4 Seats per side



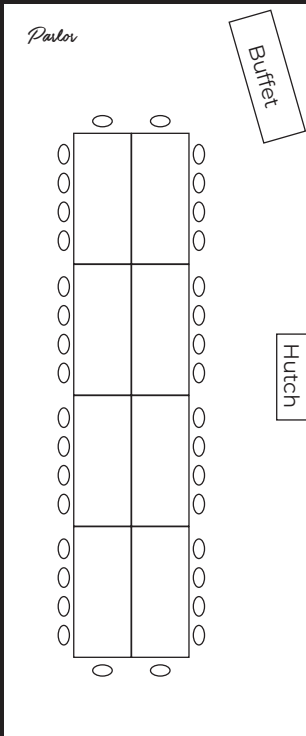
3' ROUND
High or Low

We have (4) different configurations for our event spaces, based on your preference and number of attendees at your event. From formal to casual, we are sure to have the perfect layout for you.

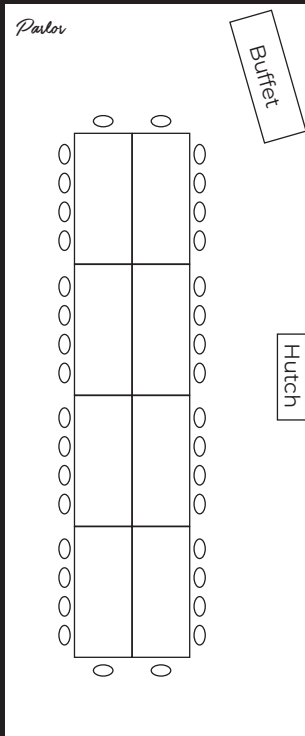
Configuration - A



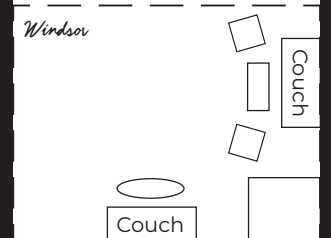
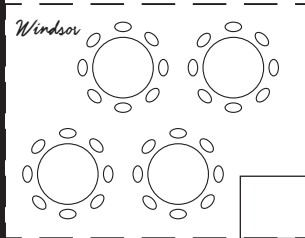
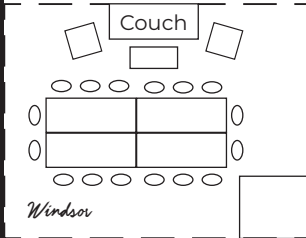
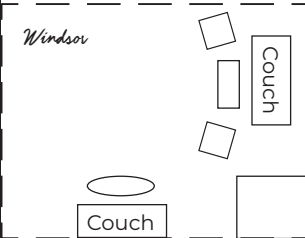
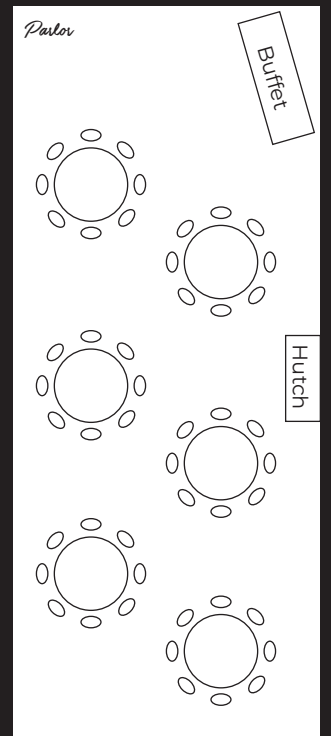
Configuration - B



Configuration - C



Configuration - D



Windsor
Rounds / 32 Seats



Windsor
16 Seats



Parlor
8' Tables / 36 Seats



Parlor
Rounds / 48 Seats

We invite you to choose from a wide selection of food items, and we would love the opportunity to create a memorable experience for your group. If you have any special requests, let's collaborate with your creativity.

We offer a wide variety of service styles:

- Beer Pairings • 5 course Meals • Cocktail Parties
 • Appetizer Bar Buffet • Plated Meals • Themed Events • Meeting Spaces

*all pricing is per person and subject to small fluctuations, up or down, based on the current market.

Appetizers

Hunter Platter - fresh meat, cheese, and vegetable board served with assorted garnishes Minimum 50 people	\$10.00
Veggie Charcuterie - same as above with veggies, berries, nuts, etc.	\$7.00
Forest Mushroom Crostini - garlic toasted baguette topped with herbed chevre cheese and wild mushroom confit	\$4.00
Bayou BBQ Shrimp Skewers - pan seared with our Bayou BBQ sauce	\$8.00
Shrimp Cocktail - served chilled with housemade cocktail sauce	\$6.50
Hawaiian Ham Sliders - smoked ham piled high, swiss cheese on a toasted hawaiian bun	\$8.00
Smoked Cheddar Medjool Dates - oven baked, served with sweet chili sauce and ancho aioli	\$6.00
Prosciutto Wrapped Shrimp - shrimp wrapped in prosciutto ham, brushed with lemon garlic butter and grilled to perfection	\$9.00
Smoked Chicken Wings - marinated overnight in buttermilk - choose spicy, thai, dry rub	\$6.00
St Louis Style Ribs - individual bones, smoked, basted, chopped, and finished on the charrill	\$12.00
Chips & Beer Cheese	\$4.00
Tortellini Skewers - Cheese tortellini with sun dried tomatoes, mozzarella balls, and basil pesto	\$6.00
Caprese Skewer - mozzarella, cherry tomatoes, basil	\$5.00
Mini Soft Pretzel - Bacon & Beer Cheese	\$5.00
Fried Brussel Sprouts w/Bacon	\$4.00
Fruit Kabobs - a variety of 4-6 seasonal fruit chunked and skewered	\$6.00
Beef & Jalapeno Cheese Dip - served w/Corn Chips	\$5.00
French Baguette w/Butter or Olive Oil	\$1.00



Salads

Traditional Caesar Salad - hand tossed w/baked croutons, egg, shaved parmesan, & creamy dressing	\$5.50
Poached Beet & Pear Salad - a blend of greens, slow roasted beets, poached pears, candied walnuts, chevre/goat cheese	\$7.00
Strawberry Feta Salad - with greens and poppy seed dressing	\$6.50
Plated Wedge Salad - served with mangalitsa bacon, bleu cheese crumbles, snit of tomato juice, and house made ranch dressing	\$7.50

Proteins

Bone-in Chicken Thighs - (2) 5.5oz thighs Hickory smoked, basted and rubbed, served with Alabama White Sauce	\$11.00
Berkshire Pork Shoulder - 5oz. Hickory Smoked, basted and rubbed, pulled, served with Pineapple-Pepper Sauce	\$7.00
Sliced Brisket - 6oz. Oak smoked, basted and rubbed, served with Mango-Habanero Sauce	\$15.00
St. Louis Style Ribs - (4) bones Oak smoked, basted and rubbed, served with Jalapeno-Cranberry Sauce	\$17.00
Beef Short Ribs - Two bones plate, Oak smoked, basted and rubbed, served with Jalapeno-Cranberry Sauce	\$33.00
Beer Nut Chicken - mouthwatering chicken breast breaded with crushed beer nuts, oven roasted	\$21.00
Prime Rib of Pork Chop - Bourbon marinade, smoked, hand-cut, and finished on the grill	\$28.00
Shrimp Fettuccine - grilled shrimp tossed with fettuccine in our house made cream sauce	\$11.00
Chicken Fettuccine - smoked chicken tossed with fettuccine in our house made cream sauce	\$11.00



Accompaniments

Mac & Cheese	\$6.00
Green Salad (assorted)	\$5.50
Bread Pudding	\$5.00
Corn on the Cob (seasonal)	\$5.00
Smashed Yukons	\$4.00
Hot Honey Brussels Sprouts	\$4.00
Baked Beans	\$4.00
Fresh Green Beans (seasonal)	\$3.00
Coleslaw	\$3.00
Cheddar Cornbread Muffins	\$2.00
Pickled Onion	\$1.50
Sweet Hot Pickle Chips	\$1.50
Dinner Roll	\$1.00



Dessert - starting at \$7.00/person

Layered Mousse with Raspberries and Cookie Crumbles
Key Lime Pie with Chantilly Cream
Strawberry Rhubarb Tart
Cheese Cake - assorted flavors
Small Cheese Cake Bites
Flourless Chocolate Chile Cake
Basil White Chocolate Mousse with Pomegranate Perils
Bread Pudding
Mojito Tart
Apple Pie/Crumble
Blueberry Almond Cake with Cream Cheese Frosting
*Get creative - our baker is amazing!

MEETINGS

Breakfast/Morning break options:

- Continental breakfast – yogurt, fresh fruit, muffins, juice and coffee
- Coffee and assorted muffins
- Coffee

Lunch Options:

- RMB Burger - assorted condiments, French fries, pickles, cookie & soda
- Grilled Chicken Caesar Salad - served with baguette, cookie & soda
- Vegetarian Pasta - fresh baked cookie & soda
- Cold Deli Buffet – assorted meats & cheeses, breads, chips, pickles, cookie & soda
- Grilled Chicken Sandwich
- RMBLT
- Veggie Wrap
- Prime Dip
- Pork Schnitzel Sandwich

Ala Carte/After Break Options:

- Can of soda
- Chips & Beer Cheese
- Snack mix
- Homemade scones
- Fresh baked jumbo muffins
- Fresh baked cookies
- Chocolate peanut butter Rice Krispy bars



THE PARTICULARS

- Paying the room rental will secure the date
- Sales Tax 5.5%
- Gratuity - 20% (food and beverage only)
- Payment is due in full at the close of the event
- Final guest count is due 10 days prior to the event
- Room layout will be determined prior to event
- Pursuant to Wisconsin Health Policy and Round Man Brewing Co., we do not allow leftover food to be taken out of the building after a buffet event
- Items not allowed: real candles, rice, glitter, confetti, nails or tape on the walls, smoke or fog machines
- RMB staff will move any furniture that needs to be rearranged
- All items brought in by renter or contracted service will be removed by the end of the event
- Any extra trash shall be removed by the renter at the end of the event (balloons, wrapping paper, cardboard boxes, etc.)
- Charges will be reviewed and approved prior to the event

Ways to handle the bar tab

- Open bar
- Drink tokens - \$6 each, (1) token for beer, wine, & mixed drinks (2) tokens for craft cocktails.
- Cash bar
- Champagne and/or wine by the bottle at tables.
- Create a Specialty Beverage - Work with our staff on a recipe and name, then we will make a custom sign to showcase your special drink!

Non-alcoholic Beverages:

- Lemon water - no charge
- Lemonade - \$25/2-gal
- Iced Tea - \$25/2-gal
- Coffee - \$25/airpot

Additional things to ponder

- Table arrangement
- Beverage station
- Picture board area
- Gift/card box
- Table decorations
- A/V equipment
- Colors
- Florist
- Cake



Rest assured that we will give your event the utmost attention to detail by our entire staff - from our kitchen, our servers, & our family.



Sue Churchill

First Lady & Party Planner Extraordinaire

Cell: (507) 281-2424

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Keisha Churchill

GM & Round Man's Adult Daycare Provider

Cell: (715) 416-4117

keisha@roundmanbrewing.com



Spencer Churchill

Chef Spenny

Cell: (507) 261-8616

Email - spencer@roundmanbrewing.com



**ROUND MAN
BREWING CO.**

234 Walnut Street, Spooner, WI

www.roundmanbrewing.com

Event Planning Worksheet (Please complete and return to Keisha or Sue)

Details:	
Event	
Contact Name	
Phone Number	
Email	
Day	
Date	
# of Guests	
Arrival Time	
Food Service Time	
Style of Service	Apps, Plated, Buffet
Room(s)	Chef's Room, Windsor Room, Parlor Room, Windsor & Parlor
Room Configuration	Orientation A, B, C, or D - see diagram examples in the party packet
Food Choices:	
	<i>Notes:</i>
Beverage Options:	
Cash Bar	Guests pay for their own drinks
Drink Tokens	\$6 each (1 token for beer, wine, & mixed drinks - 2 tokens for craft cocktails)
Open Bar	Hosts pay for their guests drinks
Coffee - Airpot	\$25
Iced Tea - 2 Gallon	\$25
Lemonade - 2 Gallon	\$25
Flavored Ice Water	no charge
Things to Consider:	
Table Arrangement	
Beverage Station	
Picture Board Area	
Card Box/Gift Table	
Decorations	
A/V Equipment	
Colors	
Florist	
Cake	
Review:	
Parlor Rental	\$500 (prepaid to secure the date)
Windsor Rental	\$500 (prepaid to secure the date)
Gratuity	20% will be added to the bill
Final guest count is due 10 days prior to the event	
Payment is due in full at the close of the event	
Health Dept does not allow leftover food to be taken home after the event	
Room set up will be established prior to the event	
When decorating, nails and tape are not allowed on the walls	
All decorations will be removed at the end of the event	