



# Banquet Menu



# Catering Policies

Final guest count and food orders are required 3 weeks in advance of your event. Any food orders placed after this time frame are subject to availability and the discretion of the Executive Chef. Food orders placed within 7-14 days of your event are subject to additional expense. Food orders placed on the same day of your event are subject to a surcharge per selection. Please communicate with the Event Coordinator in advance of your event for any dietary restrictions. We are not responsible for any cross contamination on buffet lines. Many offerings on our catering menu are prepared with ingredients ordered in specifically for your event, and therefore cannot be recreated without advance notice.

Under the advisement of the Dane County Public Health Department, we require that all food set out for public consumption remain on Lone Girl premises at the conclusion of your event, to avoid mishandling and the potential for foodborne illness.

Food can be held at appropriate hot or cold temperatures for a maximum of 3 hours.

By ordering from our catering menu you affirm that you understand that pricing and availability may change at any time without prior warning.

***For questions, contact the Event Coordinator at [party@thelonegirl.com](mailto:party@thelonegirl.com) or (608)850-2500***





# Bar Choices

## Hosted Bar

You're in charge! You tell us what you would like available and how much you would like to sponsor and let us take care of the rest. Non-alcoholic beverages are available with all hosted bar options.

### **Choose your menu:**

Craft beer and house wines  
Rail, call, and top-shelf liquors  
House and classic cocktails

### **Choose your limit:**

Pay for as many or as few drinks as you would like.  
This can be based on a monetary total, a number of drink tickets or a set number of hours.

## Cash Bar

Your guests are in charge! Guests of your event can purchase anything their hearts desire off our menu.

## Non-Alcoholic Options

### **Non-Alcoholic Bar**

Coke products, Minute Maid Lemonade and an assortment of juices can be added for \$3 per person with unlimited refills. N/A beers and assorted mocktails available at menu price.

### **Coffee Bar**

\$75 | Serves 20 to 25 people

Includes regular coffee, french vanilla creamer, cane sugar and sweet 'n' low artificial sweetener.

*2% milk available upon request.*

## Be Your Own Bartender

We give you the supplies and let your guests do their thing!  
Additional cocktail or mocktail bars can be arranged upon request and consultation with our Bar Manager.

### **Bloody Mary Bar**

\$10 per person | *Vodka sold separately*

House Bloody Mary mix served with summer sausage, cubed Muenster cheese, dill pickle spears, olives, lemons, limes and bottles of hot sauce if you're feeling spicy.

*Tito's Vodka | \$35 per bottle*

### **Mimosa Bar**

\$10 per person | *Champagne sold separately*

Cranberry, orange and pineapple juices served with fresh strawberries, sliced oranges, sliced limes and maraschino cherries.

*Wycliff Brut | \$25 per bottle*

## Unique Additions

Want to add a little something extra to your event? Look no further! We offer a number of one-of-a-kind experiences to make your event extra special. Options include but are not limited to:

- Custom signature cocktails
- Brew your own beer
- Champagne toasts
- Specialty wine lists
- Brewery tours
- Beer tastings and pairings

# Appetizers

Appetizer platters serve 30-40 people per order  
choices marked with a ♣ are available as passed appetizers upon request.


## Served Cold

- Deviled Eggs ♣ | \$125
- Ham and Cream Cheese Pinwheels ♣ | \$75
- Gourmet Cheese and Sausage Platter | \$135  
*upgrade to a Chef's Special Charcuterie Board | +\$40*
- Crostini ♣ | \$100  
*choice of:*
  - Tomato Bruschetta,
  - Apple with Bleu Cheese and Walnuts
  - Pear with Brie and Pecans
  - Goat Cheese with Apricot Jam
- Fresh Vegetables with Ranch Dip | \$100
- Fresh Seasonal Fruit Tray | \$125
- Fresh Vegetable Skewers ♣ | \$75
- Fresh Fruit Skewers ♣ | \$100
- Dill Dip with Kettle Chips | \$100
- Shrimp with Spicy Cocktail Sauce | \$125
- Tea Sandwiches ♣ | \$100  
*choice of:*
  - Cucumber
  - Tuna Salad
  - Egg Salad



## Served Hot

- Meatballs | \$125  
*choice of:*
  - Meatballs Albondigas
  - Swedish Meatballs
- Buffalo Chicken Dip with Tortilla Chips | \$100
- Traditional Chicken Wings | \$125  
*choice of:*
  - BBQ
  - Buffalo
  - Sweet 'n' Spicy Dry Rub
- Egg Rolls ♣ | \$150  
*choice of:*
  - Vegetarian
  - Southwest Chicken
  - Pork and Vegetable
- Coconut Shrimp | \$100
- Grilled Shrimp Skewers ♣ | \$175  
*choice of:*
  - Garlic Butter
  - Sweet 'n' Spicy Dry Rub
  - Blackened Seasoning
- Pigs in a Blanket ♣ | \$100
- Crab Rangoon | \$150
- Bacon-Wrapped Dates ♣ | \$200
- Bacon-Wrapped Scallops ♣ | \$350
- Mini Beef Wellingtons ♣ | \$400



# Breakfast, Lunch & Brunch

## Yogurt Parfait Bar

*\$15 per person | Minimum 20 parfaits*

Low fat vanilla yogurt served with strawberries, blueberries, and granola.

## Assorted Pastries

*\$10 per person*

Breakfast pastries served buffet style.

## Brunch Buffet

*\$25 per person*

Frosted cinnamon rolls, bacon and sausage links, scrambled eggs, and seasonal fresh fruit, choose cheesy hashbrowns or biscuits with sausage gravy.

*Add fruit juice for \$3 per person*

## Boxed Lunch

*\$15 per person | Minimum 10 Sandwiches*

Turkey or Ham sandwiches on a pretzel bun with white cheddar cheese and lettuce, served with chips, a piece of fruit, and a chocolate chip cookie. Mayo and mustard packets available by request.

*Add shaved prime rib sandwiches for \$5 per sandwich*

## Lunch Off Menu

*Menu Price | Maximum 20 Guests*

Choose 3 - 5 items from our standard menu to offer to your guests for pre order. We will provide a limited menu with your choices for guests to make their selection from on the day of the event.

## Lunch Buffets

*Menu Price | Minimum 20 Guests*

Choose from our buffets listed on the next page.





# Buffets

A guaranteed minimum of 20 people is required for all buffet orders.  
Pricing and inclusions subject to change based on availability

## Taco & Nacho Bar

*\$25 per person*

Your choice of two meats: seasoned ground beef, seasoned pulled chicken, seasoned pulled pork. Served with seasoned rice, black beans, house made queso (spicy or mild), shredded cheddar, lettuce, pico de gallo, salsa verde, sour cream, pickled jalapenos, tortilla chips and flour tortillas



## Pasta Bar

*\$25 per person*

Creamy fettuccine alfredo with or without chicken, hearty lasagna with or without meat. Served with warm garlic breadsticks and a house salad with ranch, french & balsamic dressings on the side.

*Add gluten free pasta tossed in marinara for \$4 per person*

## Slider Bar

*\$25 per person*

Your choice of two meats: pulled pork or chicken in our house barbecue sauce, pulled chicken in our house buffalo sauce or plain pulled pork. Pick two sides: kettle chips, potato salad, pasta salad or house salad. Served with sliced cheese, coleslaw, lettuce, tomato, onion, sliced pickles, and slider buns.



## Brunch Bar

*\$25 per person*

Frosted cinnamon rolls, bacon and sausage links, scrambled eggs, and seasonal fresh fruit, with your choice of cheesy hashbrowns or biscuits with sausage gravy.

*Add mini quiches | +\$5 per person*

## Choose Two

*\$26-\$50 per person*

Pork Medallions | *Served with mashed potatoes, green beans, and mushroom cream gravy*

Ham Steak | *Served with house made mac and cheese and broccoli*

Teriyaki Chicken Thighs | *Served with wild rice and squash medley*

New York Strip Steak | *Cooked medium. Served with baked potato and green beans*

Baked Salmon | *Served with wild rice, broccoli, and cajun cream sauce*



# Plated Meals

To ensure quality and timeliness, we can accommodate a maximum of 40 guests for plated meals.  
Pricing and inclusions subject to change based on availability

## Roasted Half Chicken

\$35 per person

Served with mashed potatoes, glazed carrots, and house made gravy

## Ham Steak

\$26 per person

Served with house-made mac and cheese and broccoli

## Bone-In Pork Chop

\$40 per person

Served with mashed sweet potatoes, brussels sprouts, and berry wine reduction

## Prime Rib

\$55 per person

Cooked medium-rare. Served with mashed potatoes & gravy, asparagus, and au jus

## Surf & Turf

Market Price

Your choice of a seafood and steak option.  
Based on consultation with the chef and availability from our distributors

## Teriyaki-Marinated Chicken Thighs

\$35 per person

Served with wild rice and squash medley

## Roasted Pork Medallions

\$35 per person

Served with mashed potatoes, green beans, and mushroom cream gravy

## Baked Salmon Filet

\$50 per person

Served with wild rice, broccoli, and cajun cream sauce

## Steak

Ribeye \$50 | New York Strip \$50 | Tenderloin \$65

Cooked medium-rare. Served with baked potato and green beans





# Sweet Treats



## Chocolate Chip Cookies

\$50 | 30 pieces

Fresh, house-made chocolate chip cookies

## S'mores Bars

\$75 | 30 pieces

Goopy marshmallow, milk chocolate, and graham cracker in an easy to enjoy bar

## Snookie Bars

\$75 | 30 pieces

A layer of chocolate chip cookies smothered in fudgy chocolate ganache and topped with Snickers bar crumbles

## Chocolate Covered Strawberries

\$75 | 30 pieces *gluten friendly*

## Chocolate Stout Tarts

\$150 | 30 pieces

Handmade tartlets piped with whipped chocolate and stout filling

## Key Lime Tarts

\$150 | 30 pieces

Handmade tartlets piped with key lime filling and topped with whipped cream

## Cheesecakes

\$10 per cheesecake

Individual cheesecakes served with your choice of toppings

choice of: plain, turtle (+\$1), or strawberry (+\$1.50)



## Flourless Chocolate Cake

\$125 | 30 pieces *gluten friendly*

Decadent and fudgy flourless chocolate cake

## Tiramisu

\$150 | 30 pieces

Layers of lady fingers, espresso, and cream filling dusted with cocoa powder

# Contract Terms

*Implied Agreement: Your use of any Lone Girl facilities or catering implies agreement to the contract terms set forth below*

**Payment & Deposits:** 50% of the expected total is due the date this contract is signed by you to reserve the space(s) indicated. An invoice will be sent to the email on file for payment. Credit card payments are the preferred method of payment, however, checks will also be accepted via in person delivery or mail.

Dates are not guaranteed until a signed contract and deposit have been received by The Lone Girl. Availability is on a first come, first served basis. If at the end of your event, the tab is less than the required minimum purchase, you will be charged the difference.

The assigned party on this contract will be charged for any additional fees incurred. Such fees are described in the following sections.

At the onset of your event, you will be required to provide The Lone Girl Brewing Company with a credit or debit card that will be authorized for an incidental charge of \$500. At the conclusion of your event, this amount will be released at the discretion of the management staff. Possible instances requiring the use of the incidental charge include but are not limited to the following examples:

- Damaged furniture - \$100-\$500 per item (table, chair, chafing dish, barrel table, mobile bar, barstool)
- Holes in the walls - \$100 per hole repaired (including holes from nails and tacks)
- Damaged fixtures - \$200-\$500 per item (light fixture, window, door, fireplace, curtain)
- Damaged decor - \$50-\$250 per item (candle holder, wood rounds, mason jars, floral, table runners)
- Damaged audiovisual equipment - \$250-\$1000 per item (microphone, house sound system, iPad, JBL speaker, TV, projector, screen)
- Breach of contract

**Cancellation Policy:** Cancellation of your event between booking and ninety (90) days or more prior to the scheduled event date will receive a 50% refund of the deposit. The deposit will be forfeited entirely if you cancel the event less than ninety (90) days prior to the event date. You will be charged the full contract minimum and/or rental fee amount plus tax if you cancel the event less than thirty (30) days prior to the event date.

Events can be rescheduled with no penalty up to forty five (45) days in advance. If an event is to be rescheduled, it must be within the same calendar year of the contracted event. In this case all deposits and minimums will apply equally to the rescheduled date. If an event is rescheduled outside of the same calendar year, the guest will be subject to current minimums and will forfeit 50% of their deposit.

We are not responsible for inclement weather, please plan accordingly. All contingency plans must be prearranged and put in writing.

**Service Fee:** A 25% service fee is applied to the total bill. This amount is distributed between labor and venue costs that are required specifically for your event. This includes, but is not limited to, event-specific administrative costs, event space set up, food and beverage preparation, private bar service, A/V service, cake service, facility and equipment maintenance.

**Beverage Purchase:** All beverages (alcoholic or non-alcoholic) must be purchased from The Lone Girl. No carry-ins are allowed. Should carry-ins be found in your guests' possession during your event, a \$500.00 fee will be charged to the credit card provided for each instance, and you will relinquish your incidental hold. No beverages are allowed to leave the premises with the exception of packaged beer purchased before 9pm. The Lone Girl will provide trained, licensed bartenders. The Lone Girl staff reserves the right to refuse beverage service to any person without legal age verification (21) or anyone who appears intoxicated.

**Catering:** Catering must be provided by The Lone Girl. Exceptions may be made on a case by case basis, but all catering vendors must be approved by The Lone Girl. We will coordinate with you and the caterer to ensure your food service runs as smoothly as possible. The Lone Girl is not responsible for paying your caterer. You are responsible for providing us with the names of all vendors at least fifteen (15) days before your event.

Food and beverage pricing can not be guaranteed at the time of your contract. Food and beverage pricing is based on current market rates and availability. Pricing is guaranteed 3 weeks in advance of your event with your final food and beverage order.

While we prefer our guests purchase food directly from The Lone Girl, we do understand in some instances guests will choose to have food catered in by an outside catering company. In these cases, there is a \$300 Outside Catering Fee. In the case that the guest would prefer to purchase their own food to bring in, The Lone Girl requires any items be purchased from a commercial catering company or grocer and be sealed in the package when they arrive at The Lone Girl. If the guest chooses to bring in any pre-packaged food, the Outside Catering Fee still applies. If the guest requires assistance from The Lone Girl staff to prepare or serve these items, including but not limited to service staff, event coordinator, etc., a \$200 per hour preparation fee will be applied, and billed at a minimum of one hour.

**Under advisement of the public health department, The Lone Girl Brewing Co. prohibits the release of any and all food that is prepared by The Lone Girl Brewing Co. for public consumption.**

# Contract Terms

**Entertainment:** All entertainment (e.g. DJ), musicians, other entertainers) must be arranged by the client and you are responsible for determining if the features of the room(s) rented are sufficient for your needs and those of your entertainer(s). All equipment must be removed within one hour of the scheduled event end time unless other arrangements are agreed upon in writing. The Lone Girl has the right to impose volume restrictions for the entertainment. We require contact information and certificates of insurance for your vendor at least 30 days prior to the event. The Lone Girl is not responsible for handling payment of the entertainment.

**Audiovisual:** The Lone Girl is happy to accommodate your audiovisual needs for a fee. Our audiovisual equipment is available upon request, but use must be prearranged. The Lone Girl is not responsible for technical issues involving the use of The Lone Girl's equipment. All of The Lone Girl's equipment must be returned in good working order. You are responsible for any damage to The Lone Girl's audiovisual equipment that occurs during your event.

**Decorations:** Our staff will set up furnishings provided by The Lone Girl based on your request. All decoration details must be approved prior to the event. The use of glitter, confetti, sequins, tinsel, nails, tacks and staples or the like is prohibited. Fogging and bubble machines are also not allowed. The use of open flamed candles will have specific requirements. All Decorations must be taken down within one hour of the scheduled event end time unless other arrangements are made; otherwise our staff will remove and discard them. You will be liable for paying an appropriate cleaning/removal fee as outlined under the "Set-up/Breakdown" portion of this contract.

**Set-Up/Breakdown:** We will make the spaces identified on the contract available for your use on the date and times indicated. Access for set-up may occur one hour prior to the scheduled event start time and clean-up must be completed within one hour of the scheduled event end time. These times must be arranged and approved in advance. Additional access may be available and must be negotiated no less than two weeks prior to the event. You are responsible for ensuring your vendors set up their equipment to your satisfaction and that they remove their equipment within the time frames stated above. You are also responsible for ensuring that the rented space(s) are left in the same condition as they were before your event. If any equipment, decorations, supplies, or other property belonging to you, your guests, vendors, and/or entertainers are not removed from the rented space(s) at the end of the breakdown time, we will remove and/or dispose of the same at our discretion and you will be liable for paying a cleaning/removal fee not exceeding \$500.00.

**Losses & Damages:** The Lone Girl does not assume responsibility for damage or loss of equipment, merchandise or articles left unattended in public areas or elsewhere in the facility. The Lone Girl requires that you authorize charges to a valid credit card in the event of damage. The customer assumes all responsibility for any damage caused to their guests or The Lone Girl property by his or her event attendees. It is our priority to keep our guests and staff safe at all times. You are responsible and assume liability for any damage caused to the rented Room(s) or any of Our property during Your Event, including damage caused by You, Your guests, Vendors and/or Entertainers. You are also responsible and assume liability for all damages and/or losses to or of Your property and the property of Your guests, Vendors and Entertainers, and all damages or losses to third-parties or their property caused by You, Your guests, Vendors or Entertainers during Your Event.

**Legal Terms:** This Event Contract ("Contract") is made between The Lone Girl Brewing Company, LLC ("We" or "Us" or "Our") and the above-identified Client ("You"), collectively, "the parties." In exchange for the payments and promises set forth, We agree to provide You with use of the Room(s) identified above on the date and times indicated, subject to the listed terms and conditions.

**Limitation of Liability & Liquidated Damages:** In the event We breach this Contract, Our liability to You is limited to the amount of the Deposit You have paid. We are not liable for, and You hereby agree to waive, any claim for any and all other damages and losses, including, but not limited to, claims for personal injury, property damage, mental anguish, pain and suffering, disappointed expectations, interference with third-party contracts, loss of use of property, and any and all other incidental and consequential damages relating to a breach of this Contract by Us. You also agree and covenant not to sue Our officers, directors, members, investors, and employees for any alleged acts or omissions, negligence, misrepresentations, or intentional torts relating to the formation of or performance of this Contract.

**Indemnification & Hold Harmless:** To the maximum extent allowed by law, You agree to indemnify and hold harmless Us, Our officers, directors, members, investors, employees, heirs, successors, assigns, and any other person or entity claiming by or through Us for any & all losses, damages, claims, liability, lawsuits, demands, obligations, fines, fees, penalties, judgments, costs, expenses, and any & all other loss asserted by You, Your employees, guests, Vendors, Entertainers, third-parties, and their heirs, beneficiaries, successors, assigns, and any other person or entity claiming by or through them, arising directly or indirectly from Your performance and/or obligations under this Contract or any obligation imposed by law on You relating to the same, and/or from the acts, omissions, breaches, torts, and/or other behavior of You, Your guests, Vendors, Entertainers, and their employees, and/or agents during Your Event. The indemnification under this section shall remain operative and in full force and effect upon the completion of the services rendered under this Contract.

# Contract Terms

**Force Majeure:** In no event shall We be responsible or liable for any failure or delay in the performance of its obligations hereunder arising out of or caused by, directly or indirectly, forces beyond its control, including but without limitation to, strikes, work stoppages, epidemics, pandemics, governmental actions, accidents, acts of war or terrorism, civil or military disturbances, nuclear or natural catastrophes or acts of God, and interruptions, loss or malfunctions of utilities, communications or computer (software and hardware) services; it being understood that We shall use reasonable efforts which are consistent with accepted practices in the service industry to resume performance as soon as practicable under the circumstances.

**Use of Intellectual Property:** You acknowledge that Our name, trademarks, trade dress, and copyrighted material owned by or licensed to Us and/or Our affiliates are protected under state and federal law. You also acknowledge that such material may be present in the Room(s) rented and/or other parts of our property. These items include, but are not limited to, Our corporate name, logo, trademarks, trade dress, merchandise, murals, stained glass, exhibits, displays, artwork, photographs, and other items located at Our property ("Our Intellectual Property"). Nothing contained in this Contract shall be construed to constitute a license, privilege, or permission for You to use, copy, reproduce, display, perform, or publish any of Our Intellectual Property in any manner before, during, or after Your Event. You may do so only upon entering into a separate, written licensing agreement signed by You and Us. We reserve the right to review and approve any and all marketing or publicity materials relating to Your event, including, but not limited to, invitations, programs, promotional materials, press releases, electronic copy, photographs, depictions, descriptions, telecasts, and/or radio advertisements. Upon Our request, You agree to provide Us with any and all requested material and await Our approval before disseminating, publishing, and/or using the same.

**Assignment; Binding Effect:** You may not assign this Contract or any rights hereunder without Our prior written consent. This Contract is binding upon the parties and their respective heirs, successors, agents, and assigns.

**Governing Law:** This Contract will be construed and interpreted in accordance with the laws of the State of Wisconsin without regard to conflict of laws principles.

**Non-Waiver:** Our failure to enforce or require performance of any term or condition contained in this Contract shall not constitute a waiver of any other term or condition and shall not constitute a waiver of any subsequent breach or default of the same term or condition.

**Merger & Integration:** This Contract contains the entire agreement between the parties with respect to the subject matter of this Contract and supersedes all prior negotiations, agreements, representations, and/or understandings with respect thereto. This Contract may only be amended by a written agreement signed by both parties.

**Venue:** Any action to enforce or interpret any part of this Contract shall be brought in the Circuit Court for Dane County, Wisconsin or the United States District Court for the Western District of Wisconsin, located in Madison, Wisconsin. You agree to waive any objection to personal jurisdiction, venue, or forum non-conveniens in any action brought in these courts.

**Prohibited Uses:** You may not use the rented room(s) for any illegal or unlawful purpose. You may not charge an admission fee to your guests or use the rented room(s) for the purposes of fundraising for any person, organization, or cause unless you qualify as a not-for-profit, tax-exempt organization under section 501 (c) or other section of the Internal Revenue Code and provide us with a copy of the Internal Revenue Department's determination letter before signing this Contract. We reserve the right to deny use of the rented room(s) and/or cancel this contract if we determine that your proposed use of the Room(s) violates the terms of this contract or is inconsistent with our business interests, image, and/or reputation. If your organization is a non-profit or tax exempt, a certificate reflecting this exemption must be received no later than fourteen days prior to the event. If the tax exempt form is not received, all taxes associated with the event will be applicable.

**Attorney Fees:** If We are required to commence any legal action to recover monies due under this Contract and/or to enforce any term or condition herein, You will be liable for paying Our costs of collection and actual reasonable attorney fees if We prevail in whole or in part on any claim. If You commence any legal action against Us relating to the performance of this Agreement, You are responsible for paying Our actual reasonable attorney fees and costs in defending the action if We are successful in whole or in part on any defense asserted.