

DESSERT SERVICE

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

Homemade Cheesecake \$7/pp

Pecan Pie \$7/pp

Key Lime Pie \$7/pp

Chocolate Cake \$7/pp

Carrot Cake \$7/pp

SODA STATION

Pitchers of Soda \$10/pitcher

MICROBREW SERVICE

Buy a barrel & your guests can choose from any of the 12 microbrews that we have on tap.

½ Barrel (124 Pints of Brew) \$450

¼ Barrel (61 Pints of Brew) \$225

We can also set up a fully hosted bar, cash bar or use drink tickets.

ENTERTAINMENT SERVICE

DJ service can be contracted for the Rathskellar Room, just ask.

ROOM RENTAL FEES

Fireplace Room \$50

Brewery \$100

Rathskellar Room \$150



MOOSEJAW GROUP EVENTS

For rates & availability,
please contact:

GROUP SALES - KRISTAL

Ph. 608-254-5337 (Press 3)

Fx. 608-253-7133

groups@dellsmoosejaw.com

Thank you for considering us for your upcoming event. This brochure shows the most popular options for groups at Moosejaw. We can also customize your group's menu with the proper amount of time.

Moosejaw Pizza & Dells Brewing Co. is a 24,000 square foot brewpub in Wisconsin Dells with 3 levels, 3 full bars, the brewery & a large arcade.

FIREPLACE ROOM

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

20 guests. Room Rental is \$50.



BREWERY

With our Brewery as a backdrop, your occasion will

certainly be unique! Brewery seats 50 & includes private rest rooms & a bar. Room Rental is \$100.

RATHSKELLAR ROOM

This large, inviting room can seat up to 120 guests & is perfect for any event: school groups, bus tours, holiday parties or wedding events. Room Rental is \$150.



BREAKFAST

Continental Buffet

Assorted pastries, donuts, bagels & juices plus coffee service \$10/pp

Wake-Up

Scrambled eggs, breakfast potatoes, sausage, English muffins & jelly plus assorted juices & coffee service

Can be served plated or buffet style \$12/pp

Fresh Fruit Display

Small \$80/Large \$155



Whole Fruit

Assorted Muffins

Assorted Donuts

Cinnamon Rolls

Bagels & Cream Cheese

\$30/dozen per selection above

Coffee Station with Regular & Decaf
\$1/pp

Juice

Choose from Cranberry, Apple & Orange
\$9/carafe

ADD ON'S

Small 25 pieces/Large 50 pieces

- Tortilla Chips with Salsa \$25/45
- Pretzel Bites with Nacho Cheese \$50/95
- Breadsticks with Marinara \$45/85
- Beer Bread with Honey Butter \$45/85
- Garlic Bread with Marinara \$45/85
- Garlic Cheese Bread with Marinara \$50/95
- Stuffed Mushrooms \$55/105
- BBQ or Swedish Meatballs \$55/105
- Chicken Strips with Ranch & BBQ \$60/115
- Chicken Wings with Celery, Ranch & 2 Wing Sauces \$60/115
- Garden Vegetables with Dill Dip \$50/95
- Wisconsin Cheese, Sausage & Cracker Platter \$70/135
- Charcuterie Platter with Artisanal Meats & Cheeses \$90/175
- Fresh Fruit Display \$80/155
- Cold Sliders or Pinwheels (Roast Beef, Ham or Turkey) \$80/155
- Tossed Garden Salad \$25/45
- Assorted Cookies & Brownies \$50/95

Prices subject to change. 1-23

THEME BUFFETS

Pizza Buffet

Traditional & Specialty Pizzas (pick your favorites or let us dazzle you), Tossed Garden Salad & Breadsticks with Marinara. \$16/pp
Add Spaghetti with Mini-Meatballs or Chicken Fettuccine Alfredo for \$4/pp

Brewpub Buffet

Chicken Wings with Celery, Ranch & 2 Wing Sauces, Homemade Potato Chips, Pretzel Bites with Nacho Cheese & Pulled Pork Sliders. \$18/pp

Al Capone Pasta Buffet

Your choice of 1 pasta: fettuccine, spaghetti or penne; 2 sauces: alfredo, marinara, olive oil or garlic butter with wine; 1 meat: chicken, andouille sausage or mini-meatballs; & 5 toppings: artichoke hearts, mushrooms, broccoli, spinach, feta cheese, basil, roasted red peppers, green peppers & kalamata olives. Served with a Tossed Garden Salad & Breadsticks with Marinara. \$17/pp

Fiesta Party

The fiesta starts with a create your own Nacho & Taco station with taco meat, tortilla chips, hard & soft shells plus all the toppings. Served with Chicken Fajita Pizzas & Taco Pizzas. \$18/pp

FAMILY BUFFET

Entrée Selections (2)

- Chicken Fettuccine Alfredo
- Spaghetti with Mini Meatballs
- Beef Pot Roast
- Roast Chicken
- Baked Icelandic Cod
- Honey Baked Ham
- Roast Turkey
- Lasagna

Side Selections (2)

- Mashed Potatoes
- Wild Rice
- Baby Reds with Herbed Butter
- Broccoli with Cheese Sauce
- Roasted Seasonal Vegetables
- Baked Beans
- Buttered Corn

Salad Selection (1)

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

Rolls & Butter

\$23/pp

GRAND DINNER BUFFET

Entrée Selections (2)

- Maple Glazed Salmon
- Baby Back Ribs
- Walleye in a Lemon Butter
- Chicken Cordon Bleu
- Beef Burgundy
- Prime Rib
- Stuffed Porkloin



Side Selections (2)

- Wild Rice with Mushrooms
- Whipped Potatoes with Gravy
- Au Gratin Potatoes
- Asparagus in Lemon Butter
- Honey Glazed Whole Baby Carrots
- Green Beans with Smoked Bacon

Salad Selection (1)

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

Rolls & Butter

\$29/pp