

THE EXPLORIUM HOSPITALITY GROUP
BANQUETS & EVENTS



At The Explorium Hospitality Group, we are dedicated to making your moments extraordinary. Through exceptional food, craft beverages, and heartfelt hospitality, we create experiences that leave lasting impressions.

MILWAUKEE, WISCONSIN · EXPLORIUMHOSPITALITY.COM

HOST AN EVENT WITH US

RESERVE A SPACE

A deposit based on guest size is due at the time of booking and is applied toward the food and beverage total. The remaining balance is due 10 days prior to the event, along with the minimum guaranteed attendance and final selections.

BUFFET SERVICE

All buffet offerings are replenished as needed for the confirmed guest count throughout the 1.5 hours of meal service.

MENU PRICING

All menu prices are subject to local, county and state sales tax and a 20% service charge. The service fee is in lieu of a space rental fee and covers administrative and operational costs and is not a gratuity.

Gratuity for service staff is not included and is added at the discretion of the host. A gratuity of 18–22% of the total food and beverage charges is customary and appreciated.

BEVERAGE SERVICES

Explorium offers a full selection of alcoholic and nonalcoholic beverages. We will only serve alcoholic beverages to individuals who are at least 21 years of age with valid identification. Our bar staff will ask for identification of anyone that appears to be under 30 years of age.

We reserve the right to refuse alcoholic beverage service to guests under the influence/intoxicated or any underage persons as at any time for any reason, and will be permitted to request the removal of any of these guests.

DIETARY RESTRICTIONS

Please make our events coordinator aware of any allergies or dietary restrictions upon selection of your food and beverage options. We have numerous offerings to meet the needs of your guests.

FOOD SAFETY POLICY

In accordance with health and safety regulations, leftover buffet food may not be removed from the event space.

PARKING

Parking availability varies by location. Please contact us for details specific to your event

CONTACT

Thank you for considering hosting your event with the Explorium Hospitality Group!

Bella Hammond
Event Coordinator
events@exploriumhospitality.com

DIETARY INDICATORS

(GF) = Gluten Free **(GR)** = Made with our gluten-removed beer **(VG)** = Vegetarian

Almost all items on the menu can be modified to be made gluten free. Please make your server aware of any allergies or dietary restrictions. Should you require separation of your meal due to an allergy, please allow extra time for separated items to be prepared in the kitchen. All of our fried items are made with gluten-free or gluten-removed ingredients. Not all of our fryers are certified gluten-free. Learn more: exploriumbrew.com/glutenfriendly

APPETIZER BUFFET

Our appetizer buffets are designed to be a cost effective solution to feeding a crowd while considering how much you care to provide. Our light buffet is suitable for a social gathering before a meal, the hearty buffet suffices for a meal, and the medium buffet fills the gap between the two.

LIGHT BUFFET

3 items for \$10 per person

MEDIUM BUFFET

4 items for \$12 per person

HEARTY BUFFET

6 items for \$20 per person

HOUSE WINGS

Served with carrots, celery, ranch, and bleu cheese and up to 3 of the below sauces on the side.

BONE-IN: Fresh jumbo wings brined, fried dark, and crispy. **(GF)**

BONELESS: Fried white meat chicken pieces with gluten free breading. **(GF)**

*Garlic Parmesan; Doc Rae BeerBQ **(GR)**; Sweet Thai Chili; Honey Sriracha; Extra-Medium Buffalo; Nashville Hot*

PRETZEL BITES

Often imitated, but never duplicated! Milwaukee Pretzel Co. pretzel bites, brushed with garlic oil and baked; served with house-made creamy mustard dip and creamy beer cheese.

MEATBALLS IN YOUR CHOICE OF SAUCE

Served with gravy, marinara, or any of our wing sauces listed above.

BUFFALO CHICKEN TOTS

Crispy fried tater tots loaded up with shredded Buffalo chicken, bacon, house-blend cheese, fresh jalapeño peppers, cilantro, and a ranch drizzle. **(GF)**

MEZZE PLATTER

House-made Chipotle red pepper hummus topped with pickled onion & olive oil; Served with carrots, celery, and cucumbers. **(GF) (VG)**

FRIES

Choose your preparation: House Seasoned, Curry or Truffle Parmesan. Served with garlic aioli & ketchup. **(GF)**

BRUSSELS SPROUTS

Crispy fried Brussels sprouts tossed in balsamic vinegar glaze then topped with chopped, thick cut bacon and candied walnuts. **(GF)**

TORTILLA CHIPS & TRIO OF DIPS

Tortilla chips served with salsa, guacamole and beer cheese dip. **(GF)(GR)**

BRUSCHETTA PLATTER

Gluten free hearth bread, whipped ricotta, seasoned tomatoes, balsamic drizzle. **(GF)**

ENTREE-STYLE BUFFET

Choice of 2 entrees: \$24 per person

Choice of 3 entrees: \$27 per person

Includes house salad, garlic bread, and choice of 2 accompaniments.

Upgrade to Caesar Salad for \$1 per person.

ADD an Appetizer Buffet with 3 items for \$5 per person.

SHORT RIB

Fall-off-the-bone tender seasoned short rib topped with savory gravy.

BLACKENED CHICKEN PASTA

Cavatappi pasta tossed with roasted mushrooms, baby spinach, and sun-dried tomatoes, then smothered in a rich herb Alfredo sauce.

BAKED ZITI

Oven-baked ziti, marinara and cheese blend.

Substitute vegan cheese. **(VEG)**

ROSEMARY CHICKEN

Chicken breasts coated in a garlic and herb sauce, then baked to golden brown perfection. **(GF)**

VEGETARIAN SWEET THAI CHILI STIR FRY

Red bell pepper, broccoli, Fresno peppers, carrots, shallots, and a sweet Thai chili sauce.

Served on a bed of rice. Tofu available upon request.

Garnished with green onion and cilantro. **(GF) (VEG)**

BRUSCHETTA SALMON

+\$2 per person

Tender, flaky salmon topped with bruschetta and a balsamic glaze. **(GF)**

BAKED COD

Baked Atlantic cod filet finished with butter. **(GF)**

ACCOMPANIMENTS

Rice **(GF)**

Mashed Potatoes **(GF)**

Brussels Sprouts **(GF)**

Broccoli **(GF)**

Green Beans **(GF)**

Mac & Cheese

While our entrée packages are crafted for buffet presentation, plated service may be available depending on your group size and event date. Please inquire with our event coordinator.

PIZZA BUFFET

Available at Explorium Brewpub Greendale and Explorium Brewpub Third Ward.

3 types for \$15 per person

4 types for \$18 per person

6 types for \$20 per person

Gluten Free Crust available for additional charge.

Add House Mixed Green Salad \$60 or Caesar \$80 (20 - 25 servings) or Garlic Bread for \$3 per person

BUILD YOUR OWN

Start with our classic red sauce and house cheese blend, and build your own by selecting from the list of toppings below.

THE MADE MAN

Red sauce, house cheese blend, Italian sausage, roasted red pepper, red onion, pepperoni, red pepper flakes.

NEAPOLITAN DAISY

Classic red sauce, fresh mozzarella, basil, drizzle of olive oil.

STEAK HOUSE

Herbed ricotta, house cheese blend, flank steak, shaved Brussels sprouts, bacon, goat cheese, balsamic glaze.

ROASTED MUSHROOM

Herb Alfredo sauce base, house cheese blend, feta cheese, red onion, roasted mushrooms, roasted red peppers.

ADDITIONAL TOPPINGS

FRUITS & VEGETABLES: Banana Peppers , Black Olives, Brussels Sprouts, Jalapeño Grape Tomatoes, Pineapple, Poblano Peppers , Pickled Red Onion, Raw Red Onion, Roasted Red Peppers Roasted 'Shrooms, Spinach, Sun-Dried Tomatoes

PROTEIN: Chicken, Chopped Bacon, Italian Sausage Pepperoni, Steak

CHEESE: Bleu Cheese, Feta Cheese, Goat Cheese, Fresh Mozzarella, Vegan Cheese

PINZA BUFFET

Available at Explorium Brewpub Wauwatosa and Explorium Distilled.

2 types for \$14 per person

3 types for \$16 per person

4 types for \$18 per person

Gluten Free Crust available for additional charge.

Add House Mixed Green Salad \$60 or Caesar \$80 (20 - 25 servings) or Garlic Bread for \$3 per person

BUILD YOUR OWN

Start with our classic red sauce and house cheese blend, and build your own by selecting from the list of toppings below.

THE MADE MAN

Red sauce, house cheese blend, Italian sausage, roasted red pepper, red onion, pepperoni, red pepper flakes.

NEAPOLITAN DAISY

Red sauce, fresh mozzarella, basil, drizzle of olive oil.

PEPPERONI & HOT HONEY

Red sauce, house specialty cheese blend, pepperoni, sweet pepper bacon, drizzle of hot honey.

ADDITIONAL TOPPINGS

VEGETABLES: Black Olives, Jalapeño Raw Red Onion, Roasted Red Peppers, Roasted Mushroom Blend

PROTEIN: Chopped Bacon, Italian Sausage Pepperoni,

CHEESE: Fresh Mozzarella, Vegan Cheese

THEMED BUFFETS

PASTA BUFFET

\$22 per person

Includes:

Your choice of 2 pasta selections, garlic bread & house salad with ranch, balsamic, French dressings and croutons on the side

Upgrade to Caesar Salad for \$1 per person.

Pasta Selections:

Blackened Chicken Pasta
Baked Ziti
Spaghetti & Meatballs
Mac & Cheese

Gluten Free noodle and dairy free cheese substitutions available for an additional charge.

TACO BUFFET

\$20 per person

Includes:

Your choice of 2 taco selections
Flour and corn (GF) tortillas
Rice and beans (vegetarian),
Tortilla chips

Taco Selections:

Shredded Chicken, Ground Beef,
Carnitas Pork, Soy Chorizo, Shrimp +2

TOPPINGS:

Lettuce, shredded cheese, pico de gallo,
guacamole, sour cream

SLIDER BUFFET

2 slider selections: \$15 per person

3 slider selections: \$17 per person

Includes: House-made chips

Upgrade to fries for \$1 per person.

Add House Mixed Green Salad \$60 or Caesar \$80
(20 - 25 servings.)

Gluten Free buns available for additional charge.

Slider Selections:

Grilled Chicken, BBQ Pork,
Burgers, Hot Ham

Slider buffets are served with do-it-yourself toppings.

TOPPINGS:

Lettuce, tomato, onions, pickles, cheese, mayo
mustard, ketchup

To any buffet, add-on Fruit tray or Veggie Tray for \$40

BRUNCH & LUNCH

Available from 11 am - 3 pm.

BREAKFAST

\$15 per person

Scrambled Eggs, Bacon, Sausage, Potatoes

Fruit Platter **(GF)**

Selection of Assorted Pastries

Orange, Cranberry & Grapefruit Juices

Coffee Service

ADD ONS

Biscuits and Gravy (+\$2 per person)

Veggie Bake **(GF)** (+\$2 per person)

Smoked Salmon Tray (+\$3 per person)

Includes smoked salmon, bagels, cream cheese, sliced tomato, sliced onion, capers

WRAPS OR SALADS

Add House Mixed Greens Salad for \$60 or Caesar Salad for \$80 (serves 20 - 25)

Add Fruit Tray or Veggie Tray for \$40

2 options: \$15 per person

3 options: \$17 per person

Includes housemade beer chips.

Upgrade to fries for \$1 per person.

Chicken Caesar: Chicken breast, romaine, tomatoes, kalamata olives, Parmesan and Caesar dressing.

Cheddar Bacon Ranch: Chicken breast, romaine, sweet peppered bacon, grape tomatoes, avocado, cheddar cheese, ranch dressing.

Southwest Steak: Grilled flank steak, romaine, corn salsa, black beans, cheddar, avocado, cilantro, and chipotle lime dressing.

Caprese: Mixed greens, fresh mozzarella, tomato, cucumber, basil, olive oil & balsamic glaze.

Add a Bloody Mary & Mimosa Bar for \$15 per person.

DESSERTS

Assorted Dessert Tray \$75/3 dozen

Brownies \$20/dozen

Cupcakes \$36/dozen

Cookies \$18/dozen

Mini Cheesecakes \$24/2 dozen

Vegan & Gluten Free Cookies \$20/dozen

BEVERAGE SERVICE OPTIONS

Prepaid Bar

Host pre-selects a dollar amount to cover beverages. Drinks are charged at menu cost until the prepaid limit is reached. If a host would like to continue offering drinks beyond that point, they may open a tab with a card present.

Drink Tickets

Host purchases drink tickets in advance to distribute to guests. We offer two options:

Limited Bar Tickets | \$9 each: Valid for beer, seltzers, wine, rail cocktails, mocktails

Full Bar Tickets | \$12 each: Valid for all offerings except specialty spirits.

Soft Drinks (Add-on with Drink Ticket purchase)

Under 50 guests | Unlimited fountain drinks refilled \$50

Over 50 guests | Unlimited fountain drinks refilled \$75

Open Bar

Host places a card on file prior to the event, and all drinks are tracked throughout. The final total is charged at the conclusion of the event, with drinks charged at menu cost. Our open bar packages can be customized to suit your event and host preferences. Beverage selections may be tailored or limited to specific beer, wine, spirits, or cocktail offerings.

Non-Alcoholic Bar

Root beer, NA Beer or Seltzer, Soft Drinks and 2 Mocktails of host's choosing ordered at menu cost.

Featured Specialty Cocktail

Elevate your bar experience by adding a custom cocktail to your beverage package. Choose a classic favorite or collaborate with our bartenders to create a signature drink unique to your event.
Custom signage and cocktail naming available upon request.

Cash Bar

Guests pay for beverages ordered at menu cost.

DECORATIVE ADD-ONS

Table Linens \$5 each. Vases \$5 each.

EVENT PACKAGES

All buffet offerings are replenished as needed for the confirmed guest count throughout the 1.5 hours of meal service. Unless specified, food service begins 15-20 minutes after your event start time to allow guests to settle in. All packages are customizable, if you have something else in mind, just ask!

TIER 1 Best for Happy Hours, Casual Mixers & Networking Get-Togethers

Four Item Appetizer Buffet

- Mezze Platter (GF, VG): A shareable platter with house-made Chipotle red pepper hummus topped with pickled onion & olive oil; Served with carrots, celery, and cucumbers.
- Pretzel Bites: Often imitated, but never duplicated! Milwaukee Pretzel Co. pretzel bites, brushed with garlic oil and baked; served with house-made creamy mustard dip and creamy beer cheese.
- House Wings (GF): Fresh jumbo bone-in wings brined, fried dark, and crispy. Served with carrots, celery, ranch, bleu cheese, Garlic Parmesan, Doc Rae BeerBQ (GR), & Extra-Medium Buffalo sauces on the side.
- Meatballs & Marinara: Juicy, tender meatballs crafted from a blend of premium meats, simmered in marinara sauce.

One Limited Bar Drink Ticket per Guest

- Host purchases drink tickets in advance to distribute to guests. Limited Bar Tickets are \$9 each and valid for beer, seltzers, wine, rail cocktails and mocktails.

Cost per person: \$21

TIER 2 Best for Graduations, Birthday Parties & Team Celebrations

Taco Buffet

- Flour and Corn (GF) Tortillas
- Rice and Beans (VG)
- Shredded Chicken & Ground Beef
- Served with pico de gallo, lettuce, cheese, sour cream, tortilla chips, salsa and guacamole.

Two Limited Bar Drink Tickets per Guest

- Host purchases drink tickets in advance to distribute to guests. Limited Bar Tickets are \$9 each and valid for beer, seltzers, wine, rail cocktails and mocktails.

Cost per person: \$38

TIER 3 Best for Rehearsal Dinners, Anniversary Celebrations & Bridal Showers

Two Item Entrée Buffet

- Short Rib: Fall-off-the-bone tender seasoned short rib topped with savory gravy.
- Rosemary Chicken (GF): Chicken breasts baked in garlic and herb sauce.
- Served with green beans (GF), mashed potatoes (GF), house salad, and garlic bread.

Two Full Bar Drink Tickets per Guest

- Host purchases drink tickets in advance to distribute to guests. Full Bar Tickets are \$12 each and valid for all offerings except specialty spirits.

Cost per person: \$48