



BANQUETS & EVENTS



ROOM INFORMATION



2nd Floor Library Room

Seats 30-110

Food & Beverage Minimum:

\$1,500 Thursday - Saturday

\$1,200 Sunday - Wednesday

\$400 Deposit required to secure room and date

\$150 Bar and Banquet Staffing Fee

22% Service Charge

3% Convenience Fee will be applied to all payments made with a credit card.

banquets@hothouseavern.com

Hot House Tavern: 262-812-2005



MENU OPTIONS



APPETIZERS

Sized for groups of 25 or 50

Chicken Wings 65 / 115

Fried chicken wings. Available naked, buffalo style - mild, medium, hot or ass kickin', bbq or teriyaki.

Served with bleu cheese dressing.

Filet Mignon Forks ^{GF} 80 / 155

Seared beef tenderloin.

Swedish Meatballs 90

Cocktail meatballs, mushroom cream gravy.

Also available BBQ style.

Chicken Bacon Ranch Wrap Pinwheels 50 / 80

Seared chicken breast, bacon, ranch, romaine lettuce, tomatoes, cheddar cheese.

Thai Veggie Wrap Pinwheels 50 / 80

Sugar snap peas, carrot, cucumber, red pepper, spring mix, queso fresco, thai chili sauce.

Tavern Chips 55

Chive farmer's cheese dip

Deviled Eggs ^{GF} 50 / 100

Paprika and chives.

Bruschetta 50 / 80

Toasted crostini, tomato basil salad, parmesan, balsamic glaze.

Spinach Artichoke Dip 70

Pub chips or tortilla chips.

[🔥] Hot House Nuggets 60 / 95

[🔥] Spicy breaded chicken bites, classic ranch dip.

[🔥] Hot House Tenders 75 / 120

[🔥] Spicy breaded chicken tenders, classic ranch dip.

Pheasant Poppers 70 / 110

Bacon-wrapped pheasant and jalapenos over haystack onions. Served with classic ranch dip.

Large Gulf Shrimp ^{GF} Market Price

Lemon, cocktail sauce.

Salmon Croquettes 90 / 160

Crispy breaded salmon cakes, red onion, green onion, red pepper, tartar sauce.

Caprese Skewers ^{GF} 60 / 105

Tomato, basil, mozzarella cheese, balsamic glaze.

Stuffed Mushrooms 60 / 100

Panko breaded mushrooms, herb cream cheese, horseradish cream sauce.

CLASSIC APPETIZERS

served as individual orders

Wisconsin Cheese Curds

Battered and fried, hot house ranch dip 12

Giant Pretzel

Nacho cheese 16.50

MENU OPTIONS



PLATTER DISPLAYS

Small trays serve 25 or less, large trays serve 50 or less

Fresh Fruit **GF** 90 / 150

Seasonal fresh fruit.

Fresh Vegetables **GF** 75 / 110

An assortment of seasonal veggies, homemade ranch dressing.

Meat, Cheese & Crackers **GF**

105/130 domestic

120/150 imported

An assortment of locally sourced meats & cheeses.

Taco Dip 45 / 80

Pub chips or tortilla chips.



DESSERTS

DESSERTS

Assortment of Cookies & Brownies 55 / 95

Hot House Tavern does allow off-premise desserts to be brought in, provided they are purchased from a licensed food vendor. Hot House Tavern will provide plateware and serving utensils if necessary for off-premise desserts..

Desserts may be cut by Hot House staff at a charge of \$2/person.

MENU OPTIONS



FALLS FEAST

Two Entrees 26/person

Three Entrees 29/person

Hot House Fried Chicken
Seared Pork Chop
Cajun Chicken Pasta
Burgers

Grilled Chicken Breast
BBQ Pulled Pork
Bratwurst

Baby Back Ribs +6
Maple Glazed Salmon +7
Petite Filet Mignon (4oz) +8

Blackened Whitefish +6
Chicken Parmesan +6

All Buffets come with your choice of entree and 3 sides. Quantities are based on final guest count given to banquet manager 14 days prior to the day of the event.

BRUNCH

Two Entrees 22/person

Three Entrees 26/person

Eggs Benedict
Cheesy Scrambled Eggs
Hot House Egg Bake (Florentine or Lorraine)

French Toast
Pancakes

BUFFET SIDES

Choose 3

Baked White Cheddar Mac & Cheese

Roasted Baby Red Potatoes GF

Baked Beans GF

Garlic Mashed Potatoes GF
add beef gravy

Cauliflower in Brown Butter GF
Topped with toasted parmesan cheese and red pepper flake.

Cottage Cheese GF

Cavatappi Pasta
with Marinara or Alfredo

Seared Asparagus GF
Topped with toasted parmesan cheese and lemon twists.

Corn on the Cob GF
Brushed with melted butter

Roasted Brussel Sprouts GF
Topped with toasted parmesan cheese

Coleslaw GF
Classic or Jalapeno Pineapple.

For ala carte pricing, please contact the banquet manager.

SALADS

House GF
Romaine, spring greens, tomato, cucumber,
red onion, carrots & cheddar cheese.

Caesar
Romaine, parmesan, croutons, caesar dressing.

Chop House GF
Iceberg, tomato, pickles, egg, red onion, cheddar,
creamy mustard vinaigrette

BRUNCH SIDES

Sausage
Bacon
Ham
Shredded Hash Browns
Parmesan Roasted Tomatoes
Breakfast Baby Red Potatoes
Fresh Buttermilk Biscuits
Bagels
Seasonal Fruit Salad

MENU OPTIONS



PLATED ENTREES

Plated entrees are best for groups of 1-50. Final counts for plated entrees must be given to banquet manager 14 days prior to the day of the event. Guests may choose from 3 of these options. Substitutions are limited to allergies only.

Pasta Primavera 24

Cavatappi pasta, tomato cream sauce, zucchini, corn, brussel sprouts, parmesan cheese.

Filet 40

Seared filet, red wine demi, asparagus, mashed potatoes.

Ribeye ^{GF} 65

Seared ribeye, chimichurri sauce, asparagus, mashed potatoes.

Bone-in Pork Chop ^{GF} 36

Grilled pork chop, garlic compound butter, asparagus, mashed potatoes.

Blackened Salmon ^{GF} 28

Blackened salmon filet, brussel sprouts, parmesan red potatoes.

All items come with dinner roll, house salad and selected entree.

MENU OPTIONS



BEVERAGES

POUR YOUR OWN MIMOSA BAR

\$350

Serves up to 30 people.

Your choice of up to three juices, with an assortment of berries & fruit.

ADD A SIGNATURE DRINK TO YOUR EVENT!

Our talented bar staff can create a signature drink tailored to your event.

Includes signage at the bar.

Perfect for “His & Hers” or “Bride & Groom” cocktails.

Charged per consumption, no upfront costs. Limit 2 per event.