

# HAGEMEISTER PARK

A TRADITION OF SPIRITS AND FUN

At Hagemeister Park, we want to be your downtown destination for your meeting and event needs. Our 1919 room can accommodate up to 120 people. This space can be divided into two smaller rooms – Bay and Staley. The Bay room can accommodate up to 32 guests and the Staley room can accommodate up to 80 guests. Additionally, we have our Mother Pierre's space, which can accommodate up to 56 guests for a seated dinner and up to 70 guests for a cocktail style event. We offer a wide variety of food and beverage options to fulfill your event's needs.

## **We offer state of the art amenities that include:**

Free Wi-Fi Access

Wireless Microphones

State-of-the-art televisions with presentation and slideshow capabilities available in all event rooms.

Hagemeister Park does not offer connection cables.

**Inquire about our Celiac Friendly options!**

**325 N. WASHINGTON STREET, GREEN BAY, WI 54301**

**WWW.HAGEMEISTERPARK.COM – PHONE: (920) 884-9909**



# APPETIZERS

## HOT SELECTIONS

50 Meatballs (BBQ, Swedish or Italian).....	\$50
100 Cocktail Smokies.....	\$60
50 Bacon Wrapped Water Chestnuts.....	\$130
50 Italian Sausage Stuffed Mushrooms .....	\$90
3lbs Roasted Sprouts (Serves 20) .....	\$50
50 Traditional or Boneless Wings (Shaken in Your Choice of Sauce).....	\$70

Choose from the following sauces: Classic BBQ, Honey BBQ, Spicy Thai, Garlic Parmesan, Mild Buffalo, Hot Buffalo, Mango Habanero or Caribbean Jerk.

## COLD SELECTIONS

100 Shrimp Cocktail.....	\$150
25 Antipasto or Caprese Skewers.....	\$90
25 HP Bruschetta.....	\$70
50 Deviled Eggs.....	\$70
40 Italian Pinwheel Wraps.....	\$60
House-Smoked Salmon (With Capers, Cream Cheese and Crackers).....	\$140

## TRAYS

Small Cheese and Sausage.....	\$50
Large Cheese and Sausage.....	\$70
Small Veggie.....	\$50
Large Veggie.....	\$70
Small Fruit.....	\$60
Large Fruit.....	\$80
Taco Dip.....	\$70

## COLD DIPS

Tortilla Chips & Salsa.....	\$40
Potato Chips & Vidalia Dip.....	\$40
Cold Beer Cheese Dip & Pretzels.....	\$40

## HOT DIPS

**Accompanied by tortilla chips**

**Each dip is 3 lbs. (Serves 30 guests)**

Spinach & Artichoke Dip.....	\$50
Chili Cheese Queso.....	\$50
Buffalo Chicken Dip.....	\$50
Smoked Trout Dip & Fresh Pita Chips.....	\$70

**Looking for something different? Just ask us and we will do what we can to accommodate your needs.**

Prices are subject to change and do not reflect 5.5% sales tax or 20% service charge





# BUFFETS

There is a 20 person minimum for all buffets

## **HP Breakfast Buffet \$15** (Available until 11:00am)

Scrambled eggs, hash browns, sausage links, fresh fruit, pastries, white and wheat toast. Includes coffee and juice.

## **Wrap & Salad Buffet \$17**

Choose two signature wraps (Chicken bacon ranch, Turkey bacon ranch, Chicken Caprese, Veggie, Buffalo chicken) Served with potato chips and Vidalia dip. Salad includes house greens, cucumber, tomatoes, shredded cheddar jack cheese and red onion. Choice of two dressings.

## **Soup, Sandwich & Salad Buffet \$19**

Choice of soup (see below). Salad includes house greens, cucumber, tomatoes, shredded cheddar jack cheese and red onion. Choice of two dressings. Sandwich includes turkey breast, roast beef, salami, lettuce, tomato, red onion, cheddar cheese, Swiss cheese, pepper jack cheese, mayo, mustard and croissant rolls.

## **Pizza and Wing Buffet \$18**

Assorted 2-topping pizzas and choice of boneless or traditional wings. Served with ranch dressing.

## **Tailgate Buffet \$19**

Brats and Hamburgers with lettuce, tomato, red onion, pickles, cheddar, Swiss and American cheese. Potato chips with Vidalia dip and Italian pasta salad. Assorted cookies for dessert.

## **Fajita Buffet \$20**

Grilled chicken and steak with mixed red & green peppers and onions. Served with flour tortillas, refried beans, Spanish rice, and tortilla chips & salsa.

Includes shredded lettuce, diced tomatoes, black olives, sour cream and shredded cheese.

## **Pasta Buffet \$20**

Linguini pasta, marinara sauce, alfredo sauce, meatballs, sliced chicken breast, and garlic toast. Includes salad bar. (Add Shrimp for additional \$6 per person.)

## **Soup \$4 per person (Add soup to any buffet)**

Beef Barley      Chicken and Wild Rice      Chicken Noodle      Chili      Cream of Broccoli

## **Salad \$4 per person (Add salad to any buffet)**

House greens, cucumbers, tomatoes, cheese, red onion, croutons and choice of two dressings.

# SPECIALTY BUFFETS

There is a 30 person minimum for all specialty buffets

## **The Bar-BQ Buffet \$20**

Pulled chicken and pork from our own smoke pit. Served with potato rolls, classic & honey BBQ sauces, smokehouse baked beans, mac & cheese, blended red skinned potato salad, and corn bread with whipped honey butter.

## **HP Buffet \$22**

Choice of two meats: pressure fried chicken, baked chicken, beef tips, or broiled cod. Accompanied by mashed potatoes, stuffing, gravy, steamed broccoli, coleslaw and dinner rolls. (pressure fried chicken not available on Fridays)

## **Surf & Turf \$36**

12oz. USDA Choice NY Strip and deep fried fantail shrimp. Served with mashed potatoes, steamed broccoli, Sister Schubert rolls with butter, and cocktail sauce.

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# PLATED DINNER

There is a 20 person minimum for all plated dinners - All plated dinners are priced per person.

All plated dinner options come with a salad and bread basket.

Choice of Vegetable: asparagus or steamed broccoli.

Choice of Starch: fingerling potatoes, mashed potatoes, or wild rice.

Pasta dishes served over linguini - no starch choice.

Add fried or grilled shrimp to any dinner for \$6.

**Prime Rib (USDA Choice).....\$40**

**New York Strip (USDA Choice).....\$38**

**Ribeye (USDA Choice).....\$45**

**Chicken Marsala.....\$25**

**Chicken and Broccoli Alfredo.....\$25**

**Gnocchi.....\$22**

Add Chicken \$25 or Add Shrimp \$28

**Shrimp Scampi.....\$28**

**Grilled Lemon Pepper Salmon.....\$30**

Topped with dill butter sauce

**Host to select 2-3 menu items for the event.**

**Host to select one vegetable and one starch per protein choice.**

**Guests pre-ordered selections are due five (5) days prior to event.**

**Celiac friendly preparation available upon request. Add \$2 per plate.**

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# DESSERTS

## **Individual/Plated** **(20 person minimum)**

Chocolate Cake.....	\$7
New York Cheesecake....	\$7
(GF) Lava Cake.....	\$7

## **Shared/Family Style** **(Priced Per Person)**

Assorted Cookies.....	\$2
Fudge Brownies.....	\$2
Assorted Bistro Bars....	\$2

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# BEVERAGES

## **Half Barrel**

**Domestic beer - \$300 - (28 pitchers)**

## **Quarter Barrel**

**Domestic beer - \$180 - (14 pitchers)**

**Half barrel and quarter barrel pricing of premium and specialty imports available upon request.**

## **Canyon Road Wines**

**\$25 per Bottle**

**Cabernet Sauvignon, Merlot, Pinot Noir  
Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato**

## **Build Your Own Mimosa Bar**

**\$30 per Bottle**

**(Minimum 4 Bottles)**

**Served with Orange, Pineapple, and Cranberry Juices  
Strawberry & Wildberry Purees**

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# TERMS & CONDITIONS

## MENU

A final guest count must be confirmed five (5) business days in advance.

This will be considered your guaranteed number of guests. You will be billed for 100% of your guaranteed count or the amount served, whichever is greater.

If more than one entrée is being ordered, a guaranteed count for each entrée must also be given five business days in advance. Your menu selection and estimated count would be appreciated two weeks prior to your function. All food and beverage are for consumption on the premises only in the assigned function areas. All food and beverage prices are subject to an 20% service charge and 5.5% sales tax. All prices are subject to change without notice.

## CANCELLATION POLICY

A cancellation charge will apply to any function space cancelled less than 14 days prior to function.

Cancellation charges will equal the standard room rental, contract and/or amount of deposit.

\$100 deposit due 48 hours after booking.

## DECORATING POLICY

We ask that nothing be affixed to walls, floors, lights or ceiling without prior approval. Tape may not be used on any painted surfaces. Fire codes prevent allowing candles without a glass covering; all candles must be placed in a glass bowl or another fire resistant container.

Use of confetti, glitter or rice is strictly prohibited.

## DAMAGE POLICY

If damages to the property of Hagemeister Park occur during your event, an estimated amount for such damages must be paid at the end of your event. A final bill will be sent upon repair of the damages, including any cost not covered in your estimated payment, for which you will be responsible upon receipt.

All personal items and decorations must be removed the night of the event. Any displays, decorations, etc. brought onto the property will be the sole responsibility of the group.

Hagemeister Park is not responsible for any items lost or damaged.

**Special arrangements regarding entertainment, lighting and anything else not covered in terms & conditions are to be arranged with management.**

**Latest occupancy of private rooms is midnight.**