



PRIVATE EVENT SPACE & CATERING MENU

THANK YOU FOR YOUR INTEREST IN
OUR SECOND FLOOR PRIVATE EVENT SPACE

capitol views for every party

OUR UPSTAIRS PRIVATE EVENT SPACE INCLUDES A FULL SERVICE PRIVATE BAR, SEATING FOR UP TO 100 PEOPLE, AND GORGEOUS VIEWS OF THE WISCONSIN CAPITOL BUILDING. IT IS THE PERFECT PLACE TO HOST REHEARSAL DINNERS, WEDDING RECEPTIONS AND BRIDAL SHOWERS, HOLIDAY PARTIES, BRUNCH GATHERINGS, LUNCHEON MEETINGS, AND MORE.

FOR A TOUR OF THE SPACE AND ALL YOUR EVENT PLANNING NEEDS PLEASE CONTACT OUR EVENT COORDINATOR AT COOPERSEVENTS@FOODFIGHTINC.COM.

AS YOU PERUSE OUR OFFERINGS BELOW, NOTE THAT OUR CATERING MENU DOES OCCASIONALLY CHANGE SEASONALLY. OUR TEAM WILL ENSURE YOU HAVE EVERYTHING YOU NEED TO PLAN YOUR PERFECT EVENT, AND WE LOOK FORWARD TO MAKING YOUR EVENT EASY, FUN, AND DELICIOUS.

AUDIO AND VIDEO AMENITIES

WE OFFER COMPLIMENTARY USE OF OUR IN-HOUSE PROJECTOR, SCREEN, AND MICROPHONE. THE COOPERS TAVERN RESERVES THE RIGHT TO MONITOR AND ADJUST THE VOLUME OF YOUR MUSIC.

appetizers

We require a minimum order of 20 per item. Appetizers are priced per person.

All appetizers are served on platters for self-service.

PRETZEL PLATTER v 3

[TRADITIONAL BAVARIAN PRETZEL BITES SERVED
WITH OUR BELGIAN BEER CHEESE DIP AND GUINNESS STOUT MUSTARD.

BEER-BATTERED CHEESE CURDS v 4

[WISCONSIN CHEESE CURDS FRIED CRISPY AND SERVED WITH HOUSE-MADE RANCH DRESSING.

COOPERS CLASSIC SLIDERS* 6

[GRILLED BEEF SLIDERS SERVED MEDIUM-RARE WITH CARAMELIZED ONIONS,
GRUYÈRE CHEESE, AND CAPER-BLACK PEPPER AIOLI ON A PRETZEL BUN.

GRILLED CHEESE BITES v 4

[WISCONSIN CHEDDAR AND HERBED GOAT CHEESE ON TOASTED SOURDOUGH.
SERVED WITH HARVEST SOUP.

CRUDITÉ PLATTER v VG GS 4

[ASSORTMENT OF PICKLED, GRILLED, AND FRESH CUT RAW VEGETABLES,
SERVED WITH HUMMUS AND RANCH DIP.

BRUSCHETTA v 3.5

[TOMATO, FRESH BASIL, AND GARLIC, WITH PARMESAN CHEESE.
SERVED WITH CROSTINI AND BALSAMIC GLAZE.

CHARCUTERIE AND CHEESE BOARD 7

[LOCAL WISCONSIN MEATS AND CHEESES ARRANGED
WITH FRUIT ACCOMPANIMENTS ON A BUTCHER BLOCK.

MUSHROOM CROSTINI v 3

[ROASTED MUSHROOMS COOKED WITH COGNAC AND BUTTER,
SERVED OVER HERBED GOAT CHEESE. GARNISHED WITH CRISPY FRIED SHALLOTS.

STEAK CROSTINI 3.5

[SEARED AND THINLY SLICED SIRLOIN WITH A HORSERADISH CREAM SAUCE,
BABY ARUGULA, AND PICKLED RED ONION.

SHRIMP COCKTAIL GS 6

[CHILLED TIGER SHRIMP SERVED WITH A HOUSE-MADE COCKTAIL SAUCE
AND FRESHLY CUT LEMON WEDGES.

CRAB CAKES 7

[SEARED CRAB CAKES SERVED WITH A HOUSE-MADE REMOULADE AND FRESHLY CUT LEMON WEDGES.

* CONSUMING RAW OR UNDERCOOKED EGGS AND MEATS INCREASES THE RISK
OF FOOD-BORNE ILLNESSES AND WILL BE SERVED ONLY UPON CUSTOMER REQUEST.

sandwich and salad options

Sandwich and salad options require a minimum of 20 people and are \$18 per person.

This includes your choice of two sandwiches and one salad (add a third sandwich for +\$1/person).

Substitute chips for salad at no charge. Our sandwich and salad option is available for either plated or buffet-style service.

SANDWICH CHOICES

PULLED PORK

[PULLED PORK, COLESLAW, TANGY BARBEQUE, BREAD AND BUTTER PICKLES, ON A PRETZEL ROLL.

TURKEY AND AVOCADO

[TURKEY BREAST, AVOCADO SCHMEAR, CHIPOTLE MAYO, LETTUCE, TOMATO, ONION, ON WHEATBERRY BREAD.

CHICKEN SALAD

[CHOPPED CHICKEN, GRAPES, GRANNY SMITH APPLES, WALNUTS, TARRAGON, MAYO, ON A CROISSANT.

ROAST BEEF

[ROAST BEEF, HORSERADISH MAYO, CARAMELIZED ONIONS, GRUYÈRE, ON A BRIOCHE BUN.

CAPRESE v

[TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC REDUCTION, ON A FOCACCIA BUN. ADD CHICKEN. (+\$1/PERSON)

VEGGIE SANDWICH v vg

[SEASONAL VEGETABLES MARINATED & ROASTED WITH BALSAMIC AND SPICES, VEGAN PESTO HUMMUS, ARUGULA, ON A FOCACCIA BUN.

SALAD CHOICES

ADD CHICKEN +\$1, ADD SHRIMP +\$2 (PER PERSON)

HOUSE SALAD v

[MIXED GREENS TOSSED IN HOUSE BALSAMIC VINAIGRETTE, PARMESAN CHEESE, CROUTONS.

CAESAR SALAD

[ROMAINE TOSSED IN CAESAR DRESSING, PARMESAN CHEESE, CROUTONS.

AMY'S SALAD v gs

[FRESH SPINACH TOSSED WITH HOUSE BALSAMIC VINAIGRETTE, BRANDIED CRANBERRIES, CANDIED WALNUTS, APPLE SLAW, CRUMBLED GOAT CHEESE. (+\$1.5/PERSON)

SHAVED CARROT & BEET SALAD v vg gs

[MIXED GREENS TOSSED WITH CITRUS SCALLION DRESSING, SHAVED CARROTS, RED BEETS, WATERMELON RADISH, SLICED ORANGES, CHOPPED ALMONDS. (+\$1.5/PERSON)

* CONSUMING RAW OR UNDERCOOKED EGGS AND MEATS INCREASES THE RISK OF FOOD-BORNE ILLNESSES AND WILL BE SERVED ONLY UPON CUSTOMER REQUEST.

entrée options

Our entrée options require a minimum of 20 people and are \$26 per person for two entrée choices or \$29 per person for three entrée choices.

This includes your choice of entrées, one vegetable, one potato/rice/pasta, and one salad. (Additional charges may apply, please see menu.)

Our entrée option is available family-style, buffet, or plated. For plated service there is an extra charge of \$2 per person.

Additional choices of vegetable and potato/rice/pasta can each be added at \$2.5 per person.

SALAD CHOICES

ADD CHICKEN +\$1, ADD SHRIMP +\$2 (PER PERSON)

HOUSE SALAD v

[MIXED GREENS TOSSED WITH HOUSE BALSAMIC VINAIGRETTE, PARMESAN CHEESE, AND CROUTONS.

CAESAR SALAD

[ROMAINE TOSSED WITH CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS.

AMY'S SALAD v gs

[FRESH SPINACH TOSSED WITH HOUSE BALSAMIC VINAIGRETTE, BRANDIED CRANBERRIES, CANDIED WALNUTS, APPLE-PEAR SLAW, AND CRUMBLed GOAT CHEESE. (+\$1.5/PERSON)

SHAVED CARROT & BEET SALAD v vg gs

[MIXED GREENS TOSSED IN A CITRUS SCALLION DRESSING, TOPPED WITH SHAVED CARROTS, RED BEETS, WATERMELON RADISH, SLICED ORANGES, AND CHOPPED ALMONDS. (+\$1.5/PERSON)

VEGETABLE CHOICES

ADD AN ADDITIONAL VEGETABLE CHOICE AT \$2.5 PER PERSON.

HONEY GARLIC GLAZED CARROTS v gs

HARICOT VERT v gs

ROASTED BROCCOLI AND CAULIFLOWER v vg gs

ROASTED BRUSSELS SPROUTS v vg gs

[(+\$1/PERSON)

SEARED ASPARAGUS v vg gs

[(+\$1/PERSON)

POTATO, RICE, PASTA CHOICES

ADD AN ADDITIONAL POTATO, RICE, OR PASTA CHOICE FOR \$2.5 PER PERSON.

OVEN-ROASTED BABY RED POTATOES v vg gs

GARLIC MASHED POTATOES v gs

WILD RICE PILAF v vg gs

FRITES v vg

MAC N CHEESE v

[(+\$1.5/PERSON)

CHEESE CURD MASHED POTATOES v gs

[(+\$1.5/PERSON)

ENTRÉE CHOICES

WHOLE ROASTED CHICKEN ^{GS}

[CHICKEN, SEASONED WITH LEMON ZEST, ROSEMARY, AND SPICES.
SERVED IN QUARTERS. TOPPED WITH AN HERBED CHICKEN GRAVY.

ROASTED PORK LOIN* ^{GS}

[TOASTED PEPPER AND SPICE RUB, BRINED AND ROASTED MEDIUM.
SERVED WITH DIJON CREAM SAUCE.

BEER-BATTERED HADDOCK

[PABST BLUE RIBBON-BATTERED HADDOCK SERVED WITH TARTAR SAUCE AND LEMON.

SEARED SALMON* ^{GS}

[ATLANTIC SALMON SEARED MEDIUM. SERVED WITH A LEMON BUERRE BLANC. (+\$3/PERSON)

SHEPHERD'S PIE

[BEEF SIRLOIN TIPS SEARED WITH MUSHROOMS, CARROTS, ONIONS, PARSNIPS, TURNIPS, AND PEAS.
SERVED IN A REDUCTION OF GUINNESS STOUT AND BEEF STOCK,
AND TOPPED WITH BUTTERY MASHED POTATOES.

STUFFED CHICKEN BREAST ^{GS}

[CHICKEN BREAST STUFFED WITH SPINACH, BELL PEPPERS,
CHERRY TOMATO, GARLIC, FETA CHEESE, AND FRESH HERBS.

VEGETABLE CURRY ^{V VG GS}

[SEASONAL VEGETABLES COOKED IN AN IRISH PUB-STYLE CURRY. SERVED WITH JASMINE RICE.

VEGETABLE LASAGNA ^V

[LAYERS OF A HOUSE-MADE RED SAUCE, RICOTTA, MOZZARELLA, FINELY CHOPPED ZUCCHINI,
CARROT, ONION, AND BELL PEPPERS, WITH WILTED SPINACH.

VEGETARIAN SHEPHERD'S PIE ^V

[MUSHROOMS, CARROTS, ONIONS, PARSNIPS, TURNIPS, AND PEAS. SERVED IN A REDUCTION
OF GUINNESS STOUT AND VEGETABLE STOCK, AND TOPPED WITH BUTTERY MASHED POTATOES.

BEEF OPTIONS

ROASTED BEEF MEDALLIONS* ^{GS}

[ANGUS TERES MAJOR, ROASTED MEDIUM WITH GARLIC AND THYME, SLICED INTO MEDALLIONS.

BRAISED BEEF SHORT RIBS ^{GS}

[SLOW BRAISED SHORT RIBS IN A RED WINE AND BEEF STOCK WITH GARLIC AND FRESH HERBS.
(+MKT/PERSON)

ROASTED BEEF TENDERLOIN* ^{GS}

[BLACK ANGUS BEEF TENDERLOIN, ROASTED MEDIUM WITH GARLIC AND THYME,
SLICED INTO MEDALLIONS. 5OZ FILETS, IF PLATED. (+MKT/PERSON)

CHOICE OF TOPPING:

1. MUSHROOM DEMI GLACE
2. BEURRE ROUGE
3. COMPOUND BUTTER

ADDITIONAL OPTIONS:

- CRUMBLLED BLEU CHEESE (+\$1/PERSON)
- HORSERADISH CREAM SAUCE (+\$1/PERSON)
- SAUTÉED MUSHROOMS AND ONIONS (+\$2/PERSON)
- SURF & TURF (+MKT/PERSON)

Desserts

We require a minimum of 20 orders per item. All desserts are priced per person.

OLD FASHIONED BLUEBERRY COBBLER v 4

[BLUEBERRIES SIMMERED IN A BUTTER AND BROWN SUGAR SAUCE, BENEATH A RUSTIC GOLDEN CRUST. SERVED WITH LOCAL VANILLA ICE CREAM.

CHOCOLATE TORTE v GS 4

[WITH A BROWN SUGAR AND WALNUT CRUST. SERVED WITH FRESH MADE WHIPPED CREAM.

GUINNESS CHOCOLATE CAKE v 4

[DEVIL'S FOOD CAKE MADE WITH GUINNESS STOUT AND TOPPED WITH CREAM CHEESE FROSTING.

CHOCOLATE CHIP COOKIES v 3

[HOUSE-BAKED COOKIES WITH RICH CHOCOLATE CHUNKS.

CHOCOLATE BROWNIES v 3

[WITH POWDERED SUGAR.

bar options

The upstairs at The Coopers Tavern offers a full bar with 28 draft beers, canned beer, and a wide variety of wine and spirits. Our bar options below offer flexibility to fit any special event, and may be customized if needed.

Proper identification is required for anyone consuming alcoholic beverages. No one under the legal drinking age, even if accompanied by a parent or guardian, will be allowed to consume alcohol on premises. We reserve the right to refuse service to anyone.

OPEN BAR

GUESTS ARE ABLE TO ORDER ANY BEVERAGE OF THEIR CHOOSING AND IT WILL BE APPLIED TO THE HOST'S BILL. AS THE HOST YOU MAY SET A SPECIFIC TIME FRAME FOR THE OPEN BAR, OR ONLY OFFER IT UNTIL A CERTAIN DOLLAR AMOUNT HAS BEEN REACHED.

HOSTED BAR

YOU MAY OFFER PRE-DETERMINED BEER, WINE, AND/OR SPIRIT OPTIONS FOR YOUR GUESTS TO CHOOSE FROM. AS THE HOST YOU MAY SET A TIME FRAME FOR THE HOSTED BAR, OR ONLY OFFER THESE OPTIONS UNTIL A CERTAIN DOLLAR AMOUNT HAS BEEN REACHED. ANY BEVERAGES REQUESTED THAT ARE NOT ON THE HOSTED BAR OR WITHOUT A DRINK TOKEN/TICKET WOULD BE CONSIDERED CASH BAR AND MUST BE SETTLED BY EACH INDIVIDUAL GUEST.

DRINK TOKENS/TICKETS

DRINK TOKENS/TICKETS MAY BE REQUESTED IN ANY QUANTITY IN ADVANCE OF YOUR EVENT TO BE DISPENSED BY YOU TO YOUR GUESTS AT YOUR LEISURE. TOKENS/TICKETS ARE NOT PRE-PURCHASED. ALL BEVERAGES WILL BE CHARGED INDIVIDUALLY AS THEY ARE REDEEMED BY YOUR GUESTS. TOKENS/TICKETS MAY BE USED FOR EITHER THE OPEN OR HOSTED BAR OPTIONS.

CASH BAR

GUESTS ARE RESPONSIBLE FOR THE PURCHASE OF THEIR OWN ALCOHOLIC BEVERAGES.

terms and conditions

EVENT FEES

ALL EVENTS ARE SUBJECT TO A FOOD AND BEVERAGE MINIMUM, A ROOM FEE, A 20% SERVICE CHARGE, AND 5.5% WISCONSIN SALES TAX.

FOOD/BEVERAGE MINIMUM AND ROOM RENTAL FEES

MONDAY - FRIDAY DAYTIME: \$250 FOOD/BEVERAGE MINIMUM
AND \$50/HOUR ROOM FEE NOT TO EXCEED \$250

SATURDAY - SUNDAY DAYTIME: \$750 FOOD/BEVERAGE MINIMUM
AND \$50/HOUR ROOM FEE NOT TO EXCEED \$250

SUNDAY - THURSDAY EVENING: \$500 FOOD/BEVERAGE MINIMUM
AND \$50/HOUR ROOM FEE NOT TO EXCEED \$250

FRIDAY - SATURDAY EVENING: \$3000 FOOD/BEVERAGE MINIMUM AND \$500 FLAT ROOM FEE

SERVICE CHARGE AND TAXES

A 20% SERVICE CHARGE ON ALL FOOD AND BEVERAGE PURCHASES WILL BE INCLUDED ON THE FINAL BILL TO COVER THE BASE WAGES OF KITCHEN AND SERVICE STAFF. THERE IS NO SERVICE CHARGE ON OTHER INCIDENTALS.

FOOD, BEVERAGE, SERVICE CHARGE, AND ALL OTHER INCIDENTALS ARE SUBJECT TO 5.5% WISCONSIN SALES TAX. IF YOUR COMPANY IS TAX EXEMPT, A COPY OF YOUR TAX-EXEMPT CERTIFICATE MUST BE PROVIDED PRIOR TO FINAL BILLING.

DEPOSITS AND PAYMENTS

A DEPOSIT FOR HALF THE FOOD AND BEVERAGE MINIMUM IS REQUIRED TO SECURE THE UPSTAIRS SPACE. THIS DEPOSIT WILL BE APPLIED TOWARD THE FINAL BILL. THE DEPOSIT WILL BE REFUNDED IN FULL FOR ANY CANCELLATIONS MADE MORE THAN 45 DAYS PRIOR TO THE EVENT DATE. ANY CANCELLATIONS WITHIN 45 DAYS OF THE EVENT DATE MAY RESULT IN THE FORFEITURE OF THE DEPOSIT. IN THE EVENT OF EXTREME WEATHER OR OTHER "ACTS OF GOD" WHICH RESULT IN CLOSURE OF THE COOPERS TAVERN, THE DEPOSIT WILL BE TRANSFERRED TO ANOTHER DATE. IF ANOTHER DATE CAN NOT BE SETTLED, THE FULL DEPOSIT MAY BE REFUNDED AT THE DISCRETION OF THE COOPERS TAVERN.

THE FULL PAYMENT IS DUE BY THE END OF THE EVENT AND MAY BE PAID BY CREDIT CARD, CASH, OR COMPANY CHECK. DIRECT BILLING OPTIONS ARE AVAILABLE TO OUR CORPORATE CLIENTS. DIRECT BILLING INVOICES ARE DUE WITHIN 30 DAYS OF THE EVENT.

MENUS AND GUEST COUNTS

ALL MENUS AND GUEST COUNTS (NOTATED ON THE "PLANNING WORKSHEET") MUST BE CONFIRMED NO LATER THAN 14 DAYS PRIOR TO THE SCHEDULED EVENT. WE WILL ORDER AND PREPARE THE AMOUNT OF FOOD FOR THE NUMBER OF CONFIRMED GUESTS, AND ALL STAFFING AND CHARGES WILL BE BASED ON THIS GUEST COUNT. IF A FINAL MENU AND GUEST COUNT IS NOT RECEIVED BY THE SPECIFIED DATE, MENU AND GUEST COUNT WILL BE BASED OFF OF INITIAL CONVERSATIONS. IT IS OUR POLICY TO QUOTE A FIRM PRICE FOR MENU ITEMS NO MORE THAN 45 DAYS IN ADVANCE. PRICES DO NOT INCLUDE THE 5.5% WISCONSIN STATE SALES TAX OR THE 20% SERVICE CHARGE.

CARRY-IN FOOD AND DESSERTS

WITH THE EXCEPTION OF DESSERTS PRODUCED IN A STATE OF WISCONSIN LICENSED PROFESSIONAL KITCHEN, ALL FOOD AND BEVERAGE SERVED OR CONSUMED ON THE PREMISES MUST BE PURCHASED, PREPARED, AND SERVED BY THE COOPERS TAVERN. NO LEFTOVER FOOD OR BEVERAGE MAY BE TAKEN FROM THE PREMISES.

WE OFFER A VARIETY OF DESSERT OPTIONS. HOWEVER, YOU MAY BRING IN OUTSIDE DESSERTS FROM A STATE OF WISCONSIN LICENSED PROFESSIONAL KITCHEN ONLY. FOR ANY DESSERT BROUGHT ONTO THE PREMISES, THERE IS A \$3/PERSON DESSERT SERVICE FEE.

DECORATIONS

GUESTS MAY BRING THEIR OWN DECORATIONS, BUT MAY NOT AFFIX ANYTHING TO THE WALLS, FLOOR, OR CEILINGS. NO GLITTER, CONFETTI, OR OPEN FLAME CANDLES ARE ALLOWED. CANDLES MAY BE USED AS LONG AS THEY ARE ENCLOSED. ALL DISPLAYS, MATERIALS, SIGNS, BANNERS, AND DECORATIONS MUST BE REMOVED PRIOR TO DEPARTURE. NO FURNISHINGS MAY BE REMOVED FROM THE SPACE.

CLOSING POLICIES

ALL EVENTS HAVE A 15 MINUTE GRACE PERIOD BEYOND THE AGREED UPON END TIME. IF CUSTOMERS CHOOSE TO STAY AT THE COOPERS TAVERN, THEY ARE WELCOME TO RELOCATE TO THE DOWNSTAIRS BAR IF SPACE ALLOWS.

SHOULD ANY DAMAGES BE INCURRED AT THE EVENT, INCLUDING EXCESSIVE CLEANING, REPLACING BROKEN OBJECTS, ETC., A \$30 PER HOUR FEE WILL BE CHARGED.

I HAVE READ THE ABOVE INFORMATION AND AGREE TO FOLLOW ALL POLICIES
AND PROCEDURES OUTLINED BY THE COOPERS TAVERN.

PRINT NAME

SIGNATURE AND TODAY'S DATE

EVENT DATE