

BOOKING INFORMATION

Great Parties Are Always on Tap At Rock Bottom!

At Rock Bottom Milwaukee, we offer an exciting, high-energy environment suitable for all types of private parties. We offer a variety of reception & dining areas and amenities to suit your group's needs.

Brewer's Deck

This semi-private dining space is located off of our main dining room. This banquet area seats 50 people and overlooks our very own working Brew House!

Bottoms Up Bar

The Bottom's Up Bar, featuring billiard tables and full service bar, is perfect for Happy Hour parties and interactive cocktail receptions. This room can accommodate up to 50 guests for a sit-down dinner and 150 guests standing-room Reception Style. Its high top tables, billiards, darts, four televisions (Including a 61' plasma big screen!), and a Digital Jukebox lend to a fun, casual atmosphere. This room is completely private and features your own bar. Bathrooms are also available in the space.

Four Seasons Room

This uniquely shaped room seats groups of 30-35 people. This room is all windows, and gives guests a stunning view of Downtown and the Milwaukee River.

Riverwalk Patio

Our large Riverwalk patio, with a permanent outdoor bar, offers great views of Downtown Milwaukee on the river and can accommodate groups of 200 or more. For additional charges, tent set-up is available. Please contact the Banquet Manager for rental rates.

Rock Bottom Restaurant & Brewery

Should your event requirements exceed 150 people, the Rock Bottom Restaurant and Brewery is available for buy-out on certain nights. Rates are dependent upon date requested. Please inquire about the minimum for the date you are looking at.

ADDITIONAL SERVICES

Rock Bottom can provide numerous services to guarantee the success of your event. Don't hesitate to ask for services mentioned below.

Personal Touch

Make your Guests feel extra special by adding a Logo Pint Glass, Beer Sampler, Small Batch Bourbon/Single Malt Scotch, or Rock Bottom Merchandise to your package.

Audio - Visual Equipment

A large projection screen, projector, microphone and DVD player (which will play on the plasma bigscreen) are some of the audio/visual equipment that Rock Bottom can provide for your event.

Bar Arrangements

Bar Service is typically set-up for clients in one of three ways: an open (host) bar, a cash bar, or a limited bar arrangement with drink tickets. Drink tickets do not have a set price. Any drinks ordered with tickets are put on a host tab to be paid by host.

Decorations

Should you desire flowers, party decorations or specialty linens for your event, please ask and we will be happy to accommodate your request.

Brewery Tours

This half-hour tasting features a sampling of our handcrafted beer, including a detailed explanation of each beer and a guided tour of our brewing facilities. This can be added for \$6 per guest.

Group Terms and Conditions

All private events require a food and beverage minimum, fluctuating depending on the time of day/year. Sunday through Thursday require a lower minimum than Friday or Saturday evenings. This minimum amount does not include 5.6% tax, 20% Service Fee or \$100 room fee. Group reservations require a signed contract and a credit card number to reserve the area/room.

Cancellation of the function within one week prior to the function date will result in a 25% charge. This charge is based on the number of guests guaranteed, multiplied by the average meal cost.

A final guaranteed guest count is required two days prior to the event. You will be billed for this number, or the number served – whichever is greater. If a guaranteed guest count is not given within two days prior to the function, the guest count on the signed contract will be used as the guarantee.

Full payment is required at the conclusion of your function. Rock Bottom Restaurant and Brewery accepts Visa, Discover, MasterCard and American Express. Groups are billed on a "one check" basis only.



STARTERS



Appetizer Platters – Each platter serves approximately 20 people

Fresh Vegetable Crudités

Served with Ranch Dressing.

\$70.00 per platter

Gourmet Cheese Platter with Fresh Fruit and Crackers

\$100.00 per platter

Spicy Spinach Cheese Dip

Melted Jalapeno Jack, spinach and sautéed onions served with flat bread and tortilla chips.

\$70.00 per platter

Santa Fe Crab Dip

Our homemade crab dip served with Garlic toast.

\$95.00 per platter

Rock the House Bruschetta

Sliced French bread with roasted tomato, garlic, and onions. Topped with Asiago cheese.

\$46.00 per platter

Miniature Crab Cakes

A mixture of crab meat, bread crumbs and seasonings, served with Remoulade, a Cajun tartar sauce.

\$100 per order

Shrimp Cocktail

Fresh, plump shrimp ready to serve with our spicy cocktail sauce.

\$125 per order

Pretzel Bites

Mini Bites of our popular Ball Park Pretzel Seasoned with fresh garlic and oven baked to perfection. Served with honey mustard.

\$60.00 per platter

Miniature Titan Toothpicks

Rolled tortillas fried golden stuffed with smoked chicken, Jack cheese, and southwest seasonings.

\$80.00 per platter

Chicken Tenders

Served with BBQ or Honey Mustard dipping sauce.

\$65.00 per platter

Rock Bottom Wings

Your choice of Buffalo, Thai BBQ or Honey Chipotle sauce. Served with our creamy house-made bleu cheese dressing.

\$75.00 per platter

St. Louis Style BBQ Riblets

Tossed in our Stout BBQ Sauce

\$90.00 per platter

Mini Club Sandwiches

Served cold, these sandwiches are filled with sliced house-roasted turkey, ham, cheddar cheese, lettuce, tomato and our homemade chipotle mayonnaise.

\$80.00 per platter

Crab Cakes and Shrimp Cocktail are served per platter and cannot be added into an appetizer package.



STARTERS



Appetizer Packages

Sampler Package

Two hour package includes four selections from Appetizer Platters

\$12.95 per guest

Starter Party

Three hour package includes four selections from Appetizer Platters

\$16.95 per guest

Cocktail Party

Two hour package includes six selections from Appetizer Platters.

\$19.95 per guest

Rock Bottom Party

Three hour package includes six selections from Appetizer Platters

\$23.95 per guest

All packages are refillable as needed for the hour limit specified.

*Crab Cakes and Shrimp Cocktail are priced per order,
and are not available in an appetizer package*



BUFFET PACKAGES



Luncheon Packages

The Brewmaster Luncheon - \$13.95 per guest

One Salad Selection
One Pasta Selection
One Dessert Selection

Top of the Rock Luncheon - \$15.95 per guest

One Salad Selection
Two Pasta Selections OR Two Entrée Selections OR One Pasta and One Entrée Selection
One Dessert Selection

Dinner Buffet Specials

The Rock Bottom Buffet: \$16.95 per guest

One Salad Selection
One Pasta or Entrée Selection
One Dessert Selection

The Riverwalk Buffet: \$21.95 per guest

One Salad Selection
One Pasta Selection
One Entrée Selection
One Dessert Selection

The Brewmaster Buffet: \$26.95 per guest

One Salad Selection
One Pasta Selection
Two Entrée Selections
One Dessert Selection



BUFFET PACKAGES



Available for Lunch or Dinner, 20 person minimum

Salads

House Salad – Mixed greens topped with dried cranberries, house-baked croutons, carrots, cucumber and cherry tomatoes. Served with choice of two dressings: Ranch, Bleu Cheese, Honey Mustard, Raspberry Vinaigrette, Russian, Light Ranch and Balsamic Vinaigrette.

Classic Caesar Salad – Fresh Romaine lettuce and shredded parmesan with our Parmesan Caesar dressing and house-baked croutons.

Pastas

Classic Mac N' Cheese - Our famous homemade Mac N' Cheese topped with crunchy parmesan breadcrumbs.

Chicken Genovese Pasta – Seasoned, shaved chicken breast tossed in our own walnut pesto cream sauce with sun dried tomatoes, fresh basil, parmesan cheese and penne pasta.

Shrimp Primavera – Plump shrimp tossed with yellow onions and red and green peppers in a zesty marinara sauce.

Southwestern Shrimp and Chicken Pasta - Spice-rubbed chicken breast, sautéed shrimp and Anaheim peppers tossed with fettuccine in our roasted red pepper cream sauce.

Classic Fettuccine Alfredo - House made alfredo sauce garnished with fresh parmesan cheese and parsley. Add Shrimp for \$2

Vegetable Lasagna - Made with roasted zucchini, squash, red onions and red bell peppers.

Entrees

All of the dinner buffets include our house-made White Cheddar Mashed Potatoes and Sautéed green beans with Parmesan Gremolata.

Grilled Mahi-Mahi - Lightly seasoned with lemon zest and topped with caper vinaigrette.

8oz Top Sirloin – Aged Certified Angus Beef grilled to a medium temperature.

Grilled Onions and Brown Ale Mushrooms (on the side) are available for an additional \$3 per guest.

Alder Smoked Salmon – Grilled salmon fillet served with a fresh mango salsa.

St. Louis Style Barbeque Ribs – Dry-rubbed and house-smoked St. Louis-style pork ribs, basted with our original Stout BBQ sauce.

Chicken Marsala – Juicy chicken breasts in a white wine and mushroom herb sauce.

Asiago Chicken- Roasted chicken breast stuffed with asiago cheese topped off with a mushroom cream sauce.

Herbed Lemon Chicken – Juicy chicken breasts dusted with Panko breadcrumbs and sautéed in lemon butter, white wine and garlic.

Desserts (seasonal availability)

* Mini Carrot Cake * Mini Strawberry Cheesecake * Mini Peanut Butter Cream Pie
*Triple Chocolate Cheesecake * Blueberry Poundcake

Rock Bottom Restaurant and Brewery

740 N Plankinton Avenue | Milwaukee, WI 53203

(PH) 414.276.3030 | (FAX) 414.276.8010 | (VM) 414.318.3988



SPECIALTY PACKAGES



Fajita Fiesta Buffet @ \$18.95 per person

Choice of: Steak, Chicken or Portobello Mushroom Fajitas. Please add \$2.00 per person for Steak

- Served with: Fresh Steamed Tortillas, Black Beans, Red Ale Rice, Guacamole, Sour Cream, Pico de Gallo, Fresh Lettuce, Shredded Cheese, and Salsa

Italian Buffet @ \$16.95 per person

House or Caesar Salad

Select two pastas:

- Fettuccini Alfredo (Add chicken:\$2 or add Shrimp: \$3)
- Pasta Primavera (Add chicken:\$2 or add Shrimp: \$3)
- Lasagna (meat or vegetable)

Served with garlic toast

The Ultimate BBQ @ \$22.95 per person

House Salad or Creamy Apple Coleslaw

Choice of two entrees: BBQ St. Louis-cut Pork Ribs, BBQ Chicken Breasts, Pulled Pork (Served with buns)

Select two sides

- White Cheddar Mashed Potatoes
- Brown Ale Baked Beans
- Beer-battered Onion Rings (add \$1.00 per guest)

Wisconsin Fish Fry @ \$18.95 per person

House or Caesar Salad

Ale-battered perch and cod

Select two sides

- White Cheddar Mashed Potatoes
- Seasonal Vegetables
- Potato Pancakes

Prime Time Buffet @ \$26.95 per person

House or Caesar Salad

Chef carved Prime Rib

Served with a choice of Lemon Chicken, Grilled Salmon or Mahi-Mahi

Select two sides

- Lemon Rice
- White Cheddar Mashed Potatoes
- Seasonal Vegetables
- Broccoli
- Creamy Apple Coleslaw

*** Add mini desserts for \$2.50 ***



BAR SERVICE



Prices are per guest, per hour. Each additional hour is \$4.00/hour per guest on all bar packages.

Package One: Handcrafted Beer

- 1 Hour: 8.95
- 2 Hour: 12.95
- 3 Hour: 16.95

Package Two: Handcrafted Beer, House Wine and Soda

- 1 Hour: 10.95
- 2 Hour: 14.95
- 3 Hour: 18.95

Package Three: Handcrafted Beer, House Wine, Well Drinks and Soda

- 1 Hour: 12.95
- 2 Hour: 16.95
- 3 Hour: 20.95

Package Four: Handcrafted Beer, House Wine, Call Drinks and Soda

- 1 Hour: 14.95
- 2 Hour: 19.95
- 3 Hour: 24.95

Package Five: Handcrafted Beer, House Wine, Premium Drinks and Soda

- 1 Hour: 16.95
- 2 Hour: 21.95
- 3 Hour: 27.95

*Host/Cash Bar pricing is based on the current Rock Bottom structure.
Please ask the Banquet Manager for more details.*



BREWED HERE



Crafted With Passion

David Bass- Brewmaster

Liquid Sun Light Lager

Rock Bottom's answer to light beer. This straw-colored Lager has a slightly sweet, clean body and crisp finish. A true "session beer" and a nice companion to pastas or salads.

White Tail Pale Ale

A copper-hued American Pale Ale with plenty of citrus hops and light caramel malt sweetness in the background. White Tail Pale Ale is a great choice for hop lovers.

Badger Stripe Red Ale

This well-balanced Red Ale has deep caramel malt flavors from the imported malts and a subtle citrus hop character. This is a great first step into the darker ales.

Naughty Scot Scotch Ale

The flavors of sweet malt, toasted grain and a spicy finish lend a bold and complex taste to this full-bodied Scotch Ale.

Brewmaster's Choice

Ask your server to describe our specialty beers on tap.



DIRECTIONS

**Location:**

Rock Bottom Restaurant and Brewery
740 N. Plankinton
Milwaukee, Wisconsin

Key Surroundings:

US Cellular Arena, Bradley Center, Pabst Theatre, Riverside Theatre, The Rep, Milwaukee Performing Arts Center, Grand Avenue Mall, Midwest Airlines Center

Telephone / Fax:

Katie Jenkins: 414.318.3988
Restaurant: 414.276.3030
Fax: 414.276.8010

Website / Email:

www.rockbottom.com
milwaukee.banquets@rockbottom.com

**From General Mitchell Intl Airport
(5007 S. Howell Avenue)**

- Start out going SOUTH on S. Howell Avenue / WI-38 S
- Make a UTURN onto WI-38 N. / S. Howell Avenue
- Turn LEFT onto Howard Avenue
- Take the I-43 N/ I-94 W / US-41 N. ramp
- Merge onto I-43 N/ I-94 W / US-41 N.
- Take the Plankinton Avenue exit – EXIT 1D
- Turn SLIGHT LEFT onto N. Plankinton Avenue
- End at Rock Bottom Restaurant and Brewery (740 N. Plankinton)

**From the Bradley Center
(1001 N. 4th Street)**

- Start out going SOUTH on N. 4th Street toward W Kilbourne Ave
- Turn LEFT onto W Wells ST / US-18 E
- Turn RIGHT onto N. Plankinton Ave
- End at Rock Bottom Restaurant and Brewery (740 N. Plankinton)

**From Mayfair Mall
(2500 N. Mayfair Road)**

- Start out going NORTH on N. Mayfair RD / WI-100 N.
- Make a UTURN onto N. Mayfair RD / WI-100 S
- Turn SLIGHT RIGHT onto W North Avenue
- Merge onto US-45 via the ramp on the LEFT
- Merge onto I-94 E via the exit on the LEFT toward MILWAUKEE
- Merge onto I-43 N via EXIT 310B toward GREEN BAY
- Take the KilbourneAve exit – EXIT 72 C – toward the CIVIC CENTER
- Take the 6th Street SOUTH ramp
- Turn RIGHT onto N. 6th Street / WI-145 E
- Turn LEFT onto US-18 E / W Wells Street
- Turn Right onto N. Plankinton Avenue
- End at Rock Bottom Restaurant and Brewery (740 N. Plankinton)