



Graystone Ale House would love to host your next meeting or party! We are capable of handling all of your event needs. Our 3,000 square foot room has a 100-person capacity and can be split into two rooms for smaller groups. The banquet room has HDMI connections to display on TV's, free WI-FI and full access to our large patio/beer garden area. Graystone Ale House has an extensive menu to choose from, exceptional service and a facility that will impress!

We offer state-of-the-art amenities that include:

Free Wi-Fi access

Wireless Microphones

Computer Connections to Display on Televisions

We look forward to helping you plan your next event at Graystone Ale House

Inquire About Our Gluten Free Options!

3711 MONROE RD, DE PERE, WI 54115 - (P) 920-347-2727 (F) 920-336-4617

WWW.GRAYSTONEALEHOUSE.COM





APPETIZERS

Traditional Wings (50) (Shaken in Your Choice of Sauce).....	\$45.00
Boneless Wings (50) (Shaken in Your Choice of Sauce).....	\$45.00
Sauces: plain, mild, hot, 3-alarm, BBQ, honey BBQ, spicy BBQ, spicy thai, garlic parm, 3-alarm garlic parm, spicy garlic or teriyaki. Dry Rubs: maple bacon or cajun.	
The Bar-BQ Pulled Pork Sliders (20) (Served on Hawaiian Brioche Buns with BBQ sauce).....	\$40.00
BBQ Meatballs (40).....	\$30.00
Cocktail Shrimp (20).....	\$30.00
Caprese Style Bruschetta (20).....	\$40.00
Spicy Thai Grilled Chicken Skewers (20).....	\$40.00
Spicy Thai Grilled Steak Skewers (20).....	\$50.00
Bacon Wrapped Water Chestnuts (20).....	\$30.00
Bacon Wrapped Pepper-Jack Stuffed Shrimp (20).....	\$50.00
Italian Sausage Stuffed Mushrooms (50).....	\$75.00

PLATTERS

Small Cheese and Sausage (20) (Served with Assorted Crackers).....	\$50.00
Large Cheese and Sausage (40) (Served with Assorted Crackers).....	\$75.00
Large Layered Taco Dip (40) (Served with Seasoned Tortilla Chips).....	\$75.00
Small Fresh Fruit (20) (Cantaloupe, Honeydew and Pineapple).....	\$50.00
Large Seasonal Fresh Fruit (40) (Larger Variety - Chef's Choice).....	\$75.00
Small Raw Vegetable (20) (Celery, Broccoli and Carrots).....	\$40.00
Large Seasonal Raw Vegetable (40) (Larger Variety - Chef's Choice).....	\$70.00
Party Snackers (20) (Potato Chips & Dip, Chips & Salsa and Pretzels).....	\$30.00

HOT DIPS

Spinach & Artichoke Dip (20) (Served with Sliced Toasted Baguettes).....	\$30.00
Chili Cheese Queso (20) (Served with Tortilla Chips).....	\$30.00

Helpful Tip - When hosting just appetizers.
The industry standard is 5-6 (portions) per person an hour.

Prices are subject to change and do not reflect 5.5% sales tax or 18% service charge



BUFFETS

There is a 20 person minimum for all buffets

BREAKFAST BUFFET MENU

All buffets are priced per person.

Graystone Breakfast Buffet - \$14.00

Scrambled Eggs, Bacon, Breakfast Sausage, American Fries, Fresh Cantaloupe & Honeydew, Assorted Muffins, Assorted Kringle, Coffee, Milk, and Juice.

LUNCH BUFFET MENU

All buffets are priced per person.

All buffet options come with your choice of potato or pasta salad, homemade potato chips and appropriate condiments.

Wrap It Up - \$14.00 Choice of two:

Chicken Caesar Wrap

Grilled chicken, Romaine lettuce, tomatoes, onions, parmesan cheese and Caesar dressing.

Turkey Bacon Ranch Wrap

Smoked turkey, bacon, lettuce, tomatoes, onions, cheddar cheese and ranch dressing.

Chicken Caprese Wrap

Grilled breast strips, Italian herbs, spinach, roma tomatoes, fresh tomatoes, fresh mozzarella, pesto aioli and balsamic glaze.

Veggie Wrap

Diced tomatoes, pea pods, cucumbers, carrots, cheddar Jack cheese, lettuce and ranch.

Buffalo Chicken Wrap

Grilled chicken tossed in our famous hot sauce. With lettuce, tomatoes, purple onions, pepper Jack cheese and ranch dressing.

Croissant Sandwich - \$15.00

Chicken Salad

Tarragon honey dijon chicken salad with celery, onions, lettuce and tomatoes.

Turkey Club

Smoked turkey, bacon, lettuce, tomatoes, Swiss cheese and ranch mayo.

Gourmet Soup, Sandwich & Salad Bar - \$15.00

Choose 2 of our listed soups. Salad includes house greens, cucumbers, carrots, tomatoes, candied pecans, dried cranberries, bacon bits, turkey breast, chicken strips, cottage cheese, Schubert rolls, cheddar Jack & Montrachet cheeses, includes two dressings. BYO sandwich including turkey, ham, roast beef and salami with rye, wheat and white bread; Cheddar, Swiss, pepper Jack cheeses, lettuce, tomatoes and onions. NOTE: Turkey, ham and beef may be served hot, with petite Kaiser rolls.

Soup - \$5.00

Add soup to any buffet. Soup options listed below.

Beef Vegetable	Broccoli Cheddar	French Onion
Chicken Couscous	Graystone Chili	

Salad - \$5.00

Add salad to any buffet.

House greens, cucumbers, tomatoes, cheese, purple onions, croutons and two dressings.

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

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BUFFETS

There is a 20 person minimum for all buffets

BUFFET MENU

All buffets are priced per person.

Tailgate Buffet - \$17

Brats, Hamburgers, Chicken Breast. Lettuce, tomato, red onion, pickles, cheddar cheese, Swiss and pepperjack cheese. Your choice of potato or pasta salad. Also includes chips, assorted cookies and appropriate condiments.

Fajita Buffet - \$18

Build your own fajita bar. Grilled chicken and steak with mixed red & green peppers and onions. Served with flour tortillas, fresh tortilla chips, fire roasted salsa, refried beans and Spanish rice. Includes shredded lettuce, diced tomatoes, black olives, sour cream and shredded cheese.

The Bar-BQ Buffet - \$18

A combination of chicken and pork from our own smoke pit. Served with potato rolls, a duet of BBQ sauces, smokehouse baked beans, chili lime corn, blended red skinned potato salad, mac & cheese and corn bread with whipped honey butter.

Pasta Buffet - \$18

Creamy chicken penne alfredo and spaghetti marinara with meatballs. Includes salad bar and garlic toast. (Add shrimp for additional \$5 per person.)

Pizza and Wing Buffet - \$16

Assorted 2-topping pizzas with your choice of boneless or traditional wings. Served with ranch dressing. (Add house salad bar for \$3.00 per person)

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DESSERTS

There is a 20 person minimum for all desserts

Individual/Plated

Cheesecake - \$5.00

Carrot Cake - \$5.00

(GF) Lava Cake - \$6.00

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

Assorted Cookies - \$2.00

Fudge Brownies - \$2.00

Assorted Bistro Bars - \$2.00

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BEVERAGES

**Half Barrel of Domestic Beer
\$280 - (28 Pitchers)**

**Quarter Barrel of Domestic Beer
\$154 - (14 Pitchers)**

Wines available by request.

Non-alcoholic beverages are available by the glass.

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

**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 18% service charge



TERMS & CONDITIONS

MENU

The contents of our menu are merely suggestions. A confirmed number of guests must be guaranteed 72 hours 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 72 hours in advance and place cards must be supplied with a coding system. 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 18% gratuity and 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 and/or amount of deposit.

DECORATING POLICY

We ask that nothing be affixed to walls, floors, lights or ceiling without prior approval. 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 Graystone Ale House 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. Graystone Ale House 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 11:00pm

***Costco and Graystone gift cards are not an acceptable form of payment for events**