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# DRIFTLESS GLEN DISTILLERY

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*"Taste The American Spirit"®*

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## EVENT MENU 2021

Book Your Event Today!

608.356.4536

### ORDERING

All events require a pre-order of menu options.

Orders must be turned in to the restaurant at least 2 weeks prior to each event.

All menu items subject to seasonal availability.

### ROOMS

River Room - 50 Person Capacity

VIP Room - 12 Person Capacity

### PAYMENT

Tax and Gratuity are NOT included in the total bill. Payment must be fulfilled the night of the event. Please refer to the Special Events Agreement for additional payment information and requirements.

### BAR OPTIONS

Open Bar or Cash Bar - Sales based upon Consumption

### PRICING & MINIMUMS

Though we do not charge a Room Rental Fee, Food and Beverage Minimums will be assessed upon booking the event and finalized the evening of the event.

**May - October**

Sunday - Thursday

\$2000

Friday & Saturday

\$3000

**November - April**

Sunday - Thursday

\$1000

Friday & Saturday

\$2000

# BREAKFAST

## CONTINENTAL BREAKFAST

**Available Sunday - Thursday 8am-11am**

**Two Hour Service Time**

**Minimum 20 Guests - \$15 per person**

Assorted Danishes, Croissants, Fresh Fruit,  
Orange Juice, Coffee and Tea.

## BUFFET BRUNCH

**Available 11am-3pm - Two Hour Service Time**

**Minimum 20 Guests - \$25 per person**

Includes Coffee, Tea, Soda, and Fruit Juice.  
Includes Cheesy Potatoes.

## ENTRÉES

*Select 2*

**Biscuits & Gravy**

**Waffles with Syrup**

*Add Strawberry Topping - \$10*

**French Toast**

**Scrambled Eggs**

*Add Ham & Cheese - \$20*

**Eggs Benedict**

## MEAT

*Select 1*

**Bacon OR Sausage**

## ACCOMPANIMENTS

*Select 2*

**Assorted Muffins**

**Assorted Danishes**

**Cinnamon Rolls - \$2 per person**

**Fresh Fruit**

## CARVING STATION

*Not Included - Additional Fees Applied*

*Includes Horseradish Sauce and Au Jus*

**Prime Rib - \$10 per person**

**Brisket - \$8 per person**

**Ham - \$5 per person**

# LUNCH

## BUSINESS BUFFET

**Available 11am-3pm - Two Hour Service Time**

**Minimum 20 Guests - \$16 per person**

Includes Soda, Coffee, and Tea.

Served with Potato Chips, Condiments, and Pickles.

**Assorted Mini Cold Sandwiches**

**Miniature Warm Beef Brisket Sandwiches**

**Miniature Warm BBQ Pork Sandwiches**

**Soup - \$2 per person**

## PLATED LUNCH

**Available 11am-3pm - Two Hour Service Time**

**Minimum 20 Guests - \$16 per person**

Includes Soda, Coffee, Tea, and a Pickle.

Choice of Asian Slaw, Fresh Fruit, and Potato Salad.

**BBQ Chicken Sandwich**

**Cheddar Burger**

**Grilled Chicken Caesar Salad**

# DINNER BUFFET APPETIZERS

Available 5pm-Close - Three Hour Service Time

Minimum 20 Guests - Priced per Selection

Small - 20 people, Large - 40 people

## STARTERS

Priced for 20 Guests

**Crab Cakes - \$150**

with Creole Mustard and Sriracha Aioli

**Crab-Stuffed Mushrooms - \$100**

**Rumaki - \$75**

**Spinach & Feta Spanakopita - \$86**

**Soft Pretzels - \$75**

with Cheese and Mustard

**Wild Mushroom Bruschetta - \$75**

**Tomato Mozzarella Bruschetta - \$50**

**Ratatouille-Stuffed Zucchini - \$75**

**Cheese & Cracker Platter - \$50**

*Add Sausage - \$3 per person*

**Steamed Mussels - \$50**

*Tomato Sauce*

*Coconut Curry Sauce*

**9 Layer Dip - Small \$75**

**- Large \$150**

**Vegetable Crudite - Small \$60**

**- Large \$120**

with Ranch Dip

**Fruit Mirror - Small \$60 - Up to 50 people**

**- Large \$120 - Up to 100 people**

## SLIDERS

Priced by the Dozen

**Elk Sliders - \$65**

**BBQ Chicken Sliders - \$52**

**Cheeseburger Sliders - \$48**

**Salmon Sliders - \$52**

**Pot Roast Sliders - \$48**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DINNER

## BUFFET ENTRÉES

Available 5pm - Close

Minimum 20 Guests - Priced per Selection

### PASTA

Priced for 20 Guests

#### Baked Ziti

Meat or Marinara Sauce - \$100

Vegetarian Option - \$75

#### Tortellini

Alfredo or Marinara - \$125

*Add Chicken - \$20*

*Add Sausage - \$20*

#### Cheese Ravioli - \$125

Alfredo, Marinara, or Mixed

#### Lasagna

Meat - \$130

Vegetarian - \$75

#### Chicken Parmesan - \$150

#### Chicken Marsala - \$150

#### Chicken Piccata - \$150

#### Italian Sausage & Sweet Peppers - \$150

### BARBECUE

Priced for 20 Guests

#### BBQ Ribs - \$250

#### BBQ Chicken - \$140

#### Smoked Beef Brisket - \$175

#### Pot Roast - \$175

*available seasonally*

#### Meatloaf - \$140

#### 4 oz. Mini Filets - \$ Market Price

Certified Angus Beef

### SEAFOOD

Priced for 20 Guests

#### Jambalaya - \$100

#### Brandy-Glazed Salmon - \$225

#### Salmon Oscar - \$275

#### Bourbon Mahi - \$ Market Price

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# DINNER

## BUFFET SIDES

Available 5pm - Close

Minimum 20 Guests - Priced per Selection

### HOT SIDES

Priced for 20 Guests

**Baked Potato - \$50**  
with Butter, Sour Cream, Green Onion  
Add Bacon - \$10  
Add Shredded Cheese - \$10

**Garlic Mashed Potato - \$50**

**Gratin Potato - \$75**

**Cheesy Orzo - \$50**

**Herb Roasted Red Potato - \$50**

**Green Beans - \$75**

**Bourbon & Butter Glazed Carrots - \$75**

**Broccoli - \$75**  
Add Cheese Sauce - \$15

**Cauliflower - \$75**  
Add Cheese Sauce - \$10

**Balsamic Glazed Brussel Sprouts - \$75**

### COLD SIDES

Priced for 20 Guests

**Fruit Salad - \$50**

**Potato Salad - \$65**

**Asian Slaw - \$50**

**Traditional Coleslaw - \$50**

**Seafood Salad - \$80**

# DINNER

## BUFFET ADDITIONAL OPTIONS

Available 5pm - Close

Minimum 20 Guests - Priced per Selection

### SALAD

Priced for 20 Guests

**Traditional - \$50**

Romaine Blend, Carrots, Radish  
Ranch & Balsamic Dressings

**Spring Mix - \$75**

Blend of Baby Greens  
Ranch & Balsamic Dressings

**Caesar - \$50**

Romaine, Parmesan, Croutons  
Caesar Dressing

**Spinach - \$75**

Spinach, Red Onion, Tomato, Bacon  
Balsamic Vinaigrette

### COLD SEAFOOD

Priced for 20 Guests

Includes Cocktail Sauce, Dill Mustard,  
& Lemon Wedges

**Shrimp Cocktail - \$60**

**Cocktail Crab Claws - \$125**

**Salmon Gravlox - \$120**

**Oysters on the Half Shell - \$2.50 each**

**Tuna Poke filled Cucumber - \$120**

### DESSERTS

Priced for 20 Guests

**Assorted Dessert Bars - \$75**

**Assorted Cakes - \$100**

**Carrot Cake - \$75**

**Chocolate Truffle Cake - \$75**

**Chocolate-Dipped Strawberries - \$2 each**

**Chocolate Truffles - \$50**

**Fresh Baked Cookies - \$50**

**Bourbon Caramel Cheesecake - \$100**

# DINNER

## PLATED OPTIONS

Available 5pm - Close

Minimum 20 Guests - Priced per Selections

### ENTRÉES

Choose 3

Customize Your Event Menu

**8oz. Filet - Market Price**

*Oscar Style - \$8*

**Halibut - Market Price**

**Lobster Ravioli - \$27**

**Bourbon Mahi - \$33**

**Brandy-Glazed Salmon - \$30**

**Walleye - \$21**

**Stuffed Chicken Breast - \$20**

**Roasted Vegetable Pasta - \$15**

**Caesar Salad - \$11**

*Add Shrimp - \$9*

*Add Chicken - \$6*

### SIDE SALADS

\$3 per Person

**Greek**

**Caesar**

### DESSERTS

\$4 per Person

**Bourbon Bread Pudding**

**Rivershine Chocolate Cake**

**Creme Brulee**