



Whether you are hosting a small business meeting, a rehearsal dinner, a large birthday party, or just want to get together with some friends, Second Salem has the right space to accommodate you and your guests.

111. Whitewater St. | www.secondsalem.com | 262-473-2920

Room Choices & Amenities

The Lounge

Looking for a space to have a casual meeting? The couches in the tap lounge make a comfortable spot to discuss school, business, or just have a social gathering. **We can seat 6-8 people comfortably.**

The Tap Room

Looking for a private gathering? Our Tap Room houses a full service bar. This space is perfect for birthday parties, retirement parties, after work gatherings or just an old social get together. **We can seat 50 people comfortably and can accommodate up to 70 for the more casual events.** Available for any style lunch events Sunday-Saturday and dinner events Sunday-Thursday. Friday and Saturday evenings must be a buffet style dinner.

The Restaurant

Perfect for larger groups, either sit down, buffet, or casual gatherings. **We can accommodate 70 guests for seated events and a maximum of 85 people for the casual mixers.** Available for any style lunch events Sunday-Saturday and dinner events Sunday-Thursday. Friday and Saturday evenings must be a buffet dinner.

*Need to accommodate a few more people? Don't worry. Contact us with your questions or concerns.

Pricing

Our banquet pricing is based on *service* consisting of food and drink purchases, therefore we have no room charge. However, if the minimum required is not met, the remaining balance will be charged as a "room fee." *Tax & 20% gratuity will be added to all final bills. Final payment will be accepted in cash, check, or cashier's check.*

Lunch (11am – 4pm) Sunday-Saturday

Please inquire.

Dinner (4pm – 10pm: end times are negotiable)

Sunday - Wednesday (for any room choice):

\$100/ hour minimum spent

Thursday:

Tap Room – \$500 minimum spent

Full Restaurant space – \$750 minimum spent

Friday & Saturday:

Tap Room – \$1,000 minimum spent

Full Restaurant space – \$1,500 minimum spent

Menu

We offer a wide variety of tasty food options as shown on our Party Menus. Additionally, our talented and creative kitchen staff are happy to work with you to create the perfect menu for your event.

Beverages/Bar Options

Cash bar: Guests pay for their own beverages

Limited bar: Beer, wine, and sodas hosted

Open bar: All beverages hosted

*Please contact us for bar service options including keg reservations for Second Salem Brewing Company beers.

Bringing in your own cake

You are welcome to bring in your own professionally made cake, however, a \$25 cake cutting fee will be applied. This fee includes use of plates, forks, napkins and serving utensils. *Looking for an original dessert? Please ask as our talented kitchen staff would be happy to work with you!*

Decorations

You are more than welcome to bring in decorations. Please no glitter, confetti, or hanging decorations on the walls. Please let us know if you need to arrive early to either decorate or set up your AV equipment.

Reservations

You can get more information about availability, reservations, and planning by contacting us at events@secondsalem.com

Thank you for considering Second Salem Brewing Company for your special occasion. We are dedicated to giving extraordinary service, while serving exceptional food and beverages ensuring that your event is enjoyable and successful.

PARTY MENU

A seven-day advanced order with deposit is required. We offer small, medium and large portion options for most platters. Platters can be customized for an additional fee. Serving size for large platters is 30-40 guests.

GOURMET SANDWICHES

Mini versions of our favorite sandwiches.

Cubano • Pesto BLT • Turkey Club • Pastrami Stack
\$3 per sandwich

SLIDER BURGERS

Mini versions of our favorite burgers.

Warhawk • Portabella Mushroom (v)
Southwestern Black Bean (v) • Black & Blue
\$3 per slider

MUSHROOM CAPS

Hearty button mushrooms stuffed and slow cooked with your choice fillings:

Black and Blue • Italian Sausage & Cheese
Southwestern Black Bean (v) • Warhawk
Medium \$85 • Large \$150

COCKTAIL MEATBALLS

Your choice of steaming hot meatballs tossed in bourbon BBQ sauce or garlic tomato sauce topped with shredded parmesan cheese.

Medium \$60 • Large \$110

TRADITIONAL SKEWERS

Seasoned and grilled skewers of these summertime favorites: Beef & Vegetable • Chicken & Vegetable

\$2.50 per skewer

BUFFALO WINGS

Crispy fried naked wings served with sides of our traditional Buffalo Sauce, Pub Sauce, BBQ and house made garlic ranch dressing with carrots and celery sticks.

Medium \$65 • Large \$120

FRIED SOFT PRETZEL STICKS

Deep fried pretzels served hot and crispy with our house made cheese sauce & Witchtower mustard.

Small \$35 • Medium \$50 • Large \$90

BREWHOUSE SHRIMP COCKTAIL

Simmered in our Old Main Golden Ale then lightly seasoned and served chilled with house made cocktail sauce and lemon wedges.

Small \$40 • Medium \$75 • Large \$140

PARTY DIPS

Choose from any one of our delicious made from scratch party dips. All served with fried Pita Points or Pub Chips.

Crab Crunch • Spinach & Artichoke • Buffalo Chicken
Medium \$50 • Large \$95

HUMMUS SPREADS

Our fresh made hummus served with carrot sticks and fried pita points.

Pesto • Garlic • Parmesan • Roasted Pepper
Medium \$40 • Large \$85

SEASONAL FRESH FRUIT

An assortment of seasonal fruits served with house made granola and served with Greek vanilla yogurt.

Serving \$95

WISCONSIN CHEESE & CRACKER

An assortment of Wisconsin cheeses and crackers garnished with cherry peppers.

Small \$20 • Medium \$35 • Large \$65

Dessert Platters

Fudge Brownie	(50 pcs)	\$80
Pistachio Cherry Cake	(35 pcs)	\$50
Assorted Cookies	(50 pcs)	\$65
Sinful Chocolate Cake	(35 pcs)	\$50
Chefs Cheesecake	(35 pcs)	\$50

Brewpub Buffets

Serving a minimum of 20 people. A seven-day advanced order with deposit is required. Buffets can be customized for an additional fee.

SLIDER PARTY

Choice of 3 stuffed slider burgers served with our house made pub chips and coleslaw.

Warhawk • Portabella Mushroom (v)
Southwestern Black Bean (v) • Black & Blue
\$14 per person

GOURMET SANDWICH PARTY

Choice of 2 gourmet sandwiches served with our house made pub chips, and pasta salad.

Cubano • Pesto BLT • Turkey Club • Pastrami Stack
\$16 per person

WING PARTY

Crispy fried naked wings and French fries served with sides of our traditional Buffalo Sauce, Pub Sauce, BBQ and house made garlic ranch dressing with carrots and celery sticks.

\$15 per person

TACO PARTY

Spicy ground beef, cilantro pulled pork or diced Spanish chicken, Warm con queso cheese dip, corn and flour tortillas, Rice, beans, house made salsa, sour cream and guacamole

\$15 per person

BAKED PARTY

Warm baked potatoes with a topping bar of bacon, broccoli, cheese sauce, sour cream, green onions, and cheddar-jack shredded cheese.

\$12 per person

BBQ PARTY

Pulled BBQ pork, BBQ Riblets, chicken wings, served with potato salad, bacon baked beans and coleslaw.

\$17 per person

PASTA PARTY

Wild Mushroom Ravioli in a tomato-basil cream sauce, macaroni & cheese, vegetable primavera over penne. Includes warm toasted garlic bread.

\$15 per person

MACARONI & CHEESE BAR

Cavatappi pasta tossed in our house made cheese sauce with a topping bar of pulled pork, bacon, kielbasa, mushrooms, green onion and cheddar-jack shredded cheese. Includes hot fried pretzel sticks.

\$15 per person

SCONNIE BUFFET

Traditional Wisconsin Fish fry served with French fries & coleslaw. Beer brats boiled in our Old Main Golden Ale, served with sauerkraut and our house made Witchtower mustard. OMG tempura battered Munster curds and cranberry ranch house salad.

\$20 per person

Dessert Platters

Fudge Brownie	(50 pcs)	\$80
Pistachio Cherry Cake	(35 pcs)	\$50
Assorted Cookies	(50 pcs)	\$65
Sinful Chocolate Cake	(35 pcs)	\$50
Chefs Cheesecake	(35 pcs)	\$50

**Looking for something different for your event? Our talented and creative kitchen staff are happy to work with you to create the perfect menu for your event.*

Brewpub Dinners

Serving a minimum of 20 people. A seven-day advanced order with deposit is required. Dinners can be customized for an additional fee.

MAIN STREET

Single Plate

Includes one entrée, one side, one salad and warm dinner rolls **\$19 per person**

Duet Plate

Includes two entrées, one side, one salad and warm dinner rolls **\$20 per person**

Buffet

Includes two entrées, one side, one salad and warm dinner rolls

\$21 per person two entrées

\$23 per person three entrées

Entrées

- Butter Roasted French Chicken Breast
- Spinach and Mozzarella Pork Loin Roulade (*mushroom buerre blanc*)
- Wild Mushroom Ravioli with Bourbon Cream Sauce (*v*)
- Pan Seared Vegetable Stir-fry (*v*) (*gf*)
- Deep Fried Cod and Pub chips (*tartar and sweet sriracha soy dipping sauce*)
- Second Salem Macaroni & Cheese

FREMONT STREET

Single Plate

Includes one entrée, one side, one salad and warm dinner rolls **\$21 per person**

Duet Plate

Includes two entrées, one side, one salad and warm dinner rolls **\$22 per person**

Buffet

Includes two entrees, one side, one salad and warm dinner rolls

\$22 per person two entrée

\$24 per person three entrée

Fremont Entrees

- Butter Roasted NY Strip (*horseradish Cream*)
- Bone-in Pork Chops
- Second Salem Pesto Pasta
- Pecan Encrusted Whitefish (*balsamic honey butter*)
- NY Strip medallions and broiled shrimp (*roulade and mushroom demi*)
- NY Strip Skewers with broiled shrimp and vegetables

WHITewater STREET

Single Plate

Includes one entrée, one side, one salad and warm dinner rolls **\$24 per person**

Duet Plate

Includes two entrées, one side, one salad and warm dinner rolls **\$25 per person**

Buffet

Includes two entrées, one side, one salad and warm dinner rolls

\$29 per person two entrée

\$30 per person three entrée

Whitewater Entrees

- Filet Mignon (*roasted garlic compound butter*)
- Braised Beef Short Rib (*veal demi-glace*)
- Second Salem Pesto Baked Tomato Salmon Chardonnay
- Pheasant Breast Tempura (*hero sauce*)
- Tomato Vodka Cream Portabella Pasta (*with Fried Onion Rings and crostini*)

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Brewpub Dinners

Serving a minimum of 20 people. A seven-day advanced order with deposit is required. Dinners can be customized for an additional fee.

DINNER SIDES

Cheddar Mashed Potatoes • Baby Red Potatoes • Texas Fried Potatoes • Rice Pilaf • Red Pepper Cheddar Risotto • Blue Cheese Risotto • White Rice Green Beans • Honey Glazed Carrots • Steamed Broccoli • Peppers and Onions • Coleslaw • Bacon Pesto Ranch Pasta • Antipasto Pasta Hero Vegetable (*mushrooms, red cabbage, garlic, hero sauce*)

SALADS

Cobb (*mixed greens, hardboiled eggs, cherry tomatoes, bacon bits, blue cheese, avocados and garlic ranch dressing*)

Caesar (*romaine lettuce, shaved parmesan, croutons, Caesar dressing*)

Mediterranean (*mixed greens, feta cheese, cucumber Kalamata olives, red onions, oregano vinaigrette*)

Cranberry Ranch (*candied pecans, dehydrated cranberries, rainbow carrot spears, honey tomato vinaigrette,*)

KIDS MENU

(*includes French Fries*)

Chicken Strips / Grilled Cheese

Burger / Buttered Noodles / Mac and Cheese

DESSERT PLATTERS

Fudge Brownie	(50 pcs)	\$80
Pistachio Cherry Cake	(35 pcs)	\$50
Assorted Cookies	(50 pcs)	\$65
Sinful Chocolate Cake	(35 pcs)	\$50
Chefs Cheesecake	(35 pcs)	\$50

DRINK PACKAGES

Triangle Experience

The Triangle Experience offers guests all draft SSBC beers, with the exception of barrel-aged or specialty beers. All beverage packages include: Pepsi fountain sodas, Just Coffee coffee and iced tea.

Beer Only

3 hours: \$20/person

4 hours: \$25/person

5 hours: \$30/person

With Wine

3 hours: \$25/person

4 hours: \$30/person

5 hours: \$35/person

With Wine And Call Liquor

3 hours: \$30/person

4 hours: \$35/person

5 hours: \$40/Person

With Wine And Premium Liquor

3 hours: \$35/person

4 hours: \$40/person

5 hours: \$45/person

Custom Party Package

Not looking for a Beast of a social.. SSBC can tailor drink packages to your needs.

SSBC Craft Keg	\$300 ea.
Bottle Wine	\$20 ea.
Champagne	\$15 ea.
N/A Beverages	Ala Cart

Private Event Beverage Minimums:

Sunday - Thursday \$250.00

Friday - Saturday Night \$500.00

If minimums are not met, there will be a \$75 bar set up and staffing fee added to the final bill.