



Thank you for your interest in having a private event in one of our banquet rooms. Each of our two rooms can seat up to 45 or be combined to seat 90.

Parties of 30 or less can order from our regular menu.

For parties over 30, we have three banquet menus to choose from Sunday through Monday. Fridays and Saturdays we have platters to choose from. Platters can also be added to any event as appetizers.

Bar service packages can also be added. Menu and platter choices must be made two weeks prior to your event.

The room rental Monday through Thursday is \$75 per hour, and Friday through Sunday it is \$100 per hour. Room charge must be paid at booking. There is a food minimum of \$350 and a minimum gratuity requirement of 20%.

Several of our televisions can be connected to a laptop via HDMI cable for presentations. We also can show most sporting events with sound. There is no additional charge for these services.

Custom menus and buffet options are also available. Our banquet manager is available to help with customized events.

Steps for Booking

1. Read and sign agreement form
2. Pay room charge
3. Choose menu/bar options
4. Choose room set up

Bar Service Options:

1. Hosted Premium- No restrictions. All drinks go on host check.
2. Hosted House- House beer and wine only. Limits can be set. Goes on host check.
3. Individual- Guests have their own bar tabs.



THE RAM BRONZE

NO SUBSTITUTIONS OR MODIFICATIONS, EXCEPT FOR DIETARY RESTRICTIONS

RAM CLASSIC CHEESEBURGER \$16.49

COOKED TO MEDIUM. LETTUCE, TOMATO, ONION, CHEDDAR, MAYO

SERVED WITH RAM FRIES

ADD: BACON \$3

BEER BATTERED FISH AND CHIPS \$24.99

RAM HEFEWEIZEN BATTERED. SERVED WITH RAM FRIES AND DILL TARTAR SAUCE

TURKEY HAVARTI MELT \$17.99

SLICED TURKEY, WISCONSIN HAVARTI, GARLIC MAYO, TOMATO, BACON ON GRILLED SOURDOUGH. SERVED WITH RAM FRIES AND CHOICE OF 1 DIPPING SAUCE

ADD: MORE SAUCES

CAESAR SALAD \$13.99

CHOPPED ROMAINE, GARLIC CROUTONS, RAM CAESAR DRESSING, GRATED PARM

ADD: GRILLED CHICKEN BREAST \$5

*CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS.



THE RAM SILVER

NO SUBSTITUTIONS OR MODIFICATIONS, EXCEPT FOR DIETARY RESTRICTIONS

STADIUM MUSHROOM BURGER* \$18.29

COOKED TO MEDIUM. MUSHROOMS, CHEDDAR, GARLIC MAYO, LETTUCE, TOMATO, BACON

FRENCH DIP \$18.50

½ POUND SLICED ROAST BEEF ON GRILLED FRENCH ROLL. SERVED WITH AU JUS

MAC + CHEESE \$14.99

CAVATAPPI CORKSCREW PASTA, CHEDDAR CHEESE SAUCE, GRATINE

ADD: BLACKENED CHICKEN/ BACON \$3.25 EACH

GARLIC MUSHROOMS/ BROCCOLI \$2.00 EACH

OLYMPUS SALAD \$14.99

MIXED GREENS, CRUMBLLED FETA, ARTICHOKE HEARTS, ROASTED RED PEPPER, BACON,
AVOCADO, PICKLED RED ONIONS, GARLIC ARTICHOKE DRESSING

ADD: BLACKENED OR GRILLED CHICKEN \$5.00

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THE RAM GOLD

NO SUBSTITUTIONS OR MODIFICATIONS, EXCEPT FOR DIETARY RESTRICTIONS

8 OZ CENTER CUT TOP SIRLOIN* \$26.99

COOKED TO MEDIUM. CERTIFIED CHOICE MID-WEST BEEF, FINISHED WITH STEAK BUTTER.
SERVED WITH BROCCOLI AND PARMESAN MASHED POTATOES

BEER BATTERED FISH AND CHIPS \$24.99

RAM HEFEWEIZEN BATTERED. SERVED WITH RAM FRIES AND DILL TARTAR SAUCE

AHI POKE BOWL* \$19.99

JASMINE SUSHI RICE, SHOYU MARINATED AHI TUNA, SLICED JALAPENOS, SRIRACHA-MAYO,
SLICED GREEN ONION, PICKLED CUCUMBERS, AVOCADO, SESAME SEEDS

CHOP CHOP CHICKEN SALAD \$16.99

ICEBERG, ARUGULA, GARBANZO BEANS, SALAMI, DICED TOMATO, MOZZARELLA.
TOSSED IN RED WINE VINAIGRETTE AND FINISHED WITH DICED GRILLED CHICKEN,
PARMESAN, FRESH BASIL

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