

# **Titletown Brewing Company**

**200 Dousman Street ■ Green Bay, Wisconsin 54303**  
**Voice: 920-437-BEER (437-2337) ■ fax: 920-437-BREW (437-2739)**



- Titletown Brewing Company, Green Bay's original brewpub, is located along the Fox River in the historic Chicago and Northwestern Train Depot. This one-hundred plus year old building was renovated in 1996 and converted to the upscale restaurant and microbrewery it is today. In 1999, the depot was officially named to the National Register of Historic Places. The main level of the building is home to our main dining room, bar and brewery. The brewery is located behind the main bar. You can enjoy one of our fine ales while watching the brewing process through glass windows. On the second level is the world's only second floor beer cellar. In addition to the bar area, you will experience a more casual dining atmosphere with billiards, surround sound and 10 TV's
- Due to the unique structure of our building, Titletown Brewing Company has a variety of spaces, both inside and outside, to fit the specific needs for your function. Formal or informal, large or small, business or social; you are limited only by your imagination. Our experienced staff has arranged rehearsal dinners, smaller wedding receptions, business meetings, reunions, bridal showers and cocktail parties.
- We are confident that our microbrewery and restaurant will be the ideal setting for your function. Our event coordinator, **Marnie Patton** is eager to help you plan a successful party. We have put together this special events package to assist you in the planning process. We are proud of the flexibility of our staff to provide a wide range of food and beverages services to meet your unique needs.
- Step one in planning your event is to determine which type of function you will be hosting.

**The following are what we have determined to be the three basic categories:**

## **Cocktail Party**

Appetizer platters are best for this type of party. Your guests will be treated to a wide variety of finger foods. The Beer Cellar and the outdoor canopy are perfect settings for this type of gathering.

## **Dinner or luncheon Party**

By its very nature, the dinner party is a more formal affair. Assisted by our chef, Molly Bluma, you will work with MARNIE to choose a customized menu for a full service, sit down dinner for parties of 20 or more.

## **Off Site Catering**

Service to a variety of locations off site. Catering is available as a cocktail party, dinner party or luncheon. All food is served buffet style. Titletown Brewing Company will be happy to provide food and/or beverage.

*\*For any catering service to the National Railroad Museum, there is an additional 8% service fee.*

Menu suggestions for each category are outlined on the accompanied pages. You will also find our descriptions of beverage service options. Please contact Marnie at 920-437-2337 with any questions you may have. We look forward to working with you on your special event. Thank you for choosing Titletown Brewing Company!

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## ▪ Special event spaces

Due to the unique structure of our building, Titledown Brewing Company has a variety of spaces, both inside and out. Informal or formal, large or small, business or private; you are limited only by your imagination. Our experienced staff has arranged rehearsal dinners, wedding receptions, business meetings, reunions, bridal showers, cocktail parties, and more.

### **Space options include:**

#### **The Charles S. Frost Room**

Located on the main floor of the brewery, this private dining area is perfect for small, intimate dining settings. It is handicap accessible and one or both of the doors may be closed to add privacy. This room comfortably seats 36 guests for a full service, sit down dinner or luncheon. This is the only wall-to-wall carpeted room in the building. It has high ceilings and adjustable lighting for atmosphere. On the walls are antique maps of America's early railway systems. For a smaller, more formal event the Frost Room is ideal.

#### **The Back Beer Cellar**

Located on the second floor of the brewery, this private dining area is flexible enough to seat 70 guests for a sit down dinner or comfortably accommodate just over 100 guests for a cocktail party. The area is home to two billiard tables, darts and shuffleboard. The billiard tables and shuffleboard table can be covered to provide an ideal working space for the food, gifts or perhaps a cake. From the Back Beer Cellar, your guests will enjoy a view of the Fox River and Green Bay's skyline. Music from your favorite CD's will be the perfect accompaniment for your guests who want to dance. The accordion door can be closed to add privacy to this area. For larger dinner parties or more social gatherings, the Back Beer Cellar is ideal.

#### **The Outdoor Canopy**

Located on the east side of the building, this covered, semi-private area overlooks the Fox River and offers your guests a view of Green Bay's skyline. This historic waiting platform is where the Green Bay Packers of the Lombardi Era waited to board the train to Chicago to eventually defeat the Chicago Bears at Soldier Field. Today, your guests can gather on that same brick walkway and enjoy the warmer Wisconsin spring and summer weather. This outdoor dining area accommodates 125 guests for a barbeque or appetizer and cocktail party. Music selected from our digital music channels will be a wonderful backdrop to the sights and sounds from the Fox River and the active railway. For more casual cocktail parties, the Outdoor Canopy is ideal.

#### **Middle Beer Cellar**

Located on the second floor of the brewery, this semi-private dining area is flexible enough to seat 20 guests for a sit down dinner at 5 booths or comfortably accommodates 40 guests for a cocktail party. The booths are located on a raised platform, where you and your guests will enjoy a view of the Fox River and the Downtown Green Bay skyline. In addition to the booths, there are 4 high-top tables where you and your guests can enjoy cocktails and appetizers. The Middle Beer Cellar is the perfect place for a small gathering.

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## ▪ Beverage Services



Titletown Brewing Company proudly serves fresh handcrafted ales, as well as, our own on-site crafted Sno-Cap Root Beer. In addition, we have full bar service with a selection of wines, single malt scotches and an array of fine liquors and cordials.

### Bar Service Options:

#### OPEN BAR

A full bar is available to the guests. The staff records and serves all drinks and then presents a single final tab to the host/s at the end of the function. Due to the conditions of our liquor license, this is the only beverage service available for off site catering events.

#### DRINK TICKETS

This option is similar to the open bar, but it limits the number of drinks sponsored by the host/s. A designated number of tickets are given to the host/s to distribute. The staff collects a ticket for each drink ordered by the guests. The drink ordered is then put on the final bill for the host/s. After a guest uses his/her tickets they are then responsible for the cost of their beverage.

#### Party Barrels

Our full compliment of fresh handcrafted titletown ales or lagers is available in ½ Barrels which is 100 Pints of Beer or ¼ Barrel which is 50 pints of beer. Pricing for ½ barrels are \$295.00, ¼ barrels are \$175.00 (includes bud light but excludes our guest beers.)

#### CASH BAR

A full bar is available to the guests, and the guests are responsible for the costs of all of their beverages.

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## ▪ APPETIZERS



All appetizers are available in small or large servings.

Two to three small platters serve 20

30 guests and two to three large platters serve 35-45 guests.

Four to six large platters serve 50-65 guests, while eight can serve up to 150 guests.

(Servings are estimated as appetizers)

### Creamy artichoke & Parmesan Dip

Carrots, celery, broccoli and Tittletown's fresh baked beer bread, are paired with our artichoke dip

Small \$19.99

Large \$28.99

### Packer land Platter

Variety of sliced Wisconsin cheeses, salami, and crackers

Small \$ 23.99

Large \$33.99

### Antipasto Platter

Combination of cubed Wisconsin cheeses, thick cut salami, a mix of olives, and a mix of tomatoes and artichoke hearts

Small \$ 25.99

Large \$40.99

### Meatballs

Served in your choice of a Swedish mushroom sauce or BBQ sauce

Small \$30.99 (100pcs.)

Large \$41.99 (180pcs.)

### Tomato Basil Brushetta

Diced fresh tomato tossed with Basil chiffnod, roasted garlic, black pepper, olive oil and a dash of balsamic vinegar. Served with toasted Italian Bread.

Small \$29.99 Large \$47.99

### Tittletown Chicken Tenders

Tossed in our spicy home made buffalo sauce or Sweet Baby Ray's BBQ sauce or marinated in Canadeo Gold beer and served with celery and blue cheese dressing

Small \$29.99 (50 pieces)

Large \$45.99 (80 pieces)

### Drunken Shrimp

Peel and eat shrimp boiled in "Canadeo Gold" and served steaming hot with "Railyard ale" remoulade and "Canadeo Gold" Cocktail sauce

\$29.99

For 1lb. of Shrimp

### Cocktail Wieners w/bbq sauce

Cocktail wieners marinated in a bbq sauce

\$30.99

(250 pieces)

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**Taco Dip**  
2lb.s of chips

\$26.99

**Savory Rye Puffs**

Rye puffs filled with corned beef and cream cheese filling

Small \$47.99 (50 pieces)

Large \$76.99 (80 pieces)

**Canapés**

Assortment of elegant finger sandwiches

Homemade spent grain with ham and Dijon mustard

Dark Rye with egg salad and avocado

Homemade zucchini bread with cranberry marmalade

\$1.29 a piece

**Smoked Gouda & Railyard Ale Fondue**

2 quarts of Gouda & Railyard Ale Fondue served with beer bread, pretzels and tortilla chips for dipping.

\$59.99

**Bratwurst and Caraway-sauerkraut**

Wisconsin mini bratwurst simmered in caraway-sauerkraut served With German mustard and our house beer bread.

\$90.99

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## : Entrees

(All entrees come with pub salad and basket of bread)



### **Smoke House Sirloin \$18.99**

8oz. sirloin seasoned and grilled to medium, accompanied by mashed potatoes and gravy, fresh sautéed vegetables. Add sautéed mushroom \$.79 or sautéed onions for \$.79.

### **Beer Braised Lamb Shank \$14.99**

Lamb shank braised in "Railyard Ale" until falling off the bone. Served with Bleu cheese mashed potatoes and fresh sautéed vegetables.

### **Smothered Chicken \$16.99**

Chicken breasts smothered with cheddar cheese, mushrooms, and onions served with rice and fresh sautéed vegetables.

### **Chinatown Chicken \$16.99**

Grilled chicken breast with a sweet teriyaki glaze over Harvest rice and fresh sautéed vegetables, topped with homemade fried wontons and scallions.

### **Titletown's Pot Roast \$17.99**

Pot roast braised in "Railyard Ale" paired with garlic mashed potatoes topped with mushroom gravy and fresh sautéed vegetables.

### **Cherry Chipotle salmon \$18.99**

Grilled salmon topped with cherry chipotle sauce served with rice and fresh sautéed vegetables.

### **Baked Cod \$15.99**

Marinated in lemon herb butter and served with Pilaf rice, fresh sautéed vegetables and drawn butter.

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# Soup \* salad\* Sandwich



## Soup, Salad and ½ Sandwich \$8.99 per person

AN ADDITIONAL LUNCHEON OPTION IS A PLATED LUNCH. The guests will all receive a half of a deli sandwich, pasta salad, and a cup of our soup of the day (soda and coffee are included)

## ▪ BUFFETS

### **Buffets**

A less formal option available is a buffet style dinner or luncheon. The staff sets up and maintains the food, while your guests serve themselves to the themed buffet table.

### **Deli Sandwich Party \$10.99 per person**

A selection of deli sandwiches  
Basket of assorted breads and condiments (lettuce, tomato and onion)  
Pasta salad And Cookies  
Soda and Coffee Included  
(The price is based on one sandwich per person)

### **Pizza Party \$11.99 per person**

Caesar Salad  
Fresh Baked Breads  
Your choice of Four different 10" Rolled Edge Crust Pizzas

**Titletown Supreme-** topped with zesty marinara, mozzarella cheese, pepperoni, mushrooms, black olives,

Bell peppers and red onions

**BBQ Chicken Pizza-** topped with BBQ sauce, mozzarella cheese, and wood roasted chicken, Bell peppers, red onions, and mushrooms

**Vegetarian Pizza-** topped with creamy artichoke sauce, tomatoes, artichoke hearts, spinach, Red onions, broccoli, and mushrooms

**Steam Engine Pizza-** topped with grilled chicken, bell peppers, jalapeno peppers, and red onions on a spicy chipotle "fire" sauce topped with guacamole and sour cream

**Lottza Meatz Pizza-** Pepperoni, sausage, bacon bits, ham, andouille sausage, mozzarella and our house marinara.

(The price is based on the average person eating 3 slices of pizza)

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## **PUB Buffet**

**\$14.99 per person for 1 main entree**  
**\$16.99 per person for 2 main entrees**  
**\$19.99 per person for 3 main entrees**



### **INCLUDES:**

TOSSED SALAD - DOUSMAN STREET SALAD  
FRESH BAKED BREADS  
RICE AND FRESH SAUTEED VEGETABLES

### **YOUR MAIN ENTRÉE CHOICES:**

SMOTHERED CHICKEN  
CHINATOWN CHICKEN  
BAKED COD  
CHICKEN & ANDOUILLE CREOLE  
BEER BRAISED BEEF TIPS  
POT ROAST  
PASTA CARBONARA  
TITLETOWN'S CHEESY-MAC

CHERRY CHIPOTLE SALMON CAN BE ADD TO THE PUB BUFFET FOR AN ADDITIONAL \$1.99 PER PERSON

**ADD A DESSERT TO YOUR BUFFET FOR JUST \$2.50 PER PERSON!!!**

## **Burger & Brat Buffet \$12.99per person**

One burger and one brat per person  
Your choice of two sides  
Baked beans, coleslaw, cucumber salad, or potatoes salad  
Condiments (lettuce, pickles, tomato and onion) and cookies

(Soda and Na drinks included)

**Tour Group Menus are available upon request just ask the Events Coordinator**

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## \* Desserts



### Desserts

Titletown Brewing Company proudly serves from scratch fresh baked desserts by our baker Maureen Doherty and Executive Chef Molly Bluma. When planning your event leave the baking up to them. We offer banquet size desserts to go with a plated dinner or luncheon, or platters to accompany an appetizer party.

#### Traditional Carrot Cake

Traditional carrot cake with cream cheese frosting, the edges are rolled in crushed walnuts. **\$3.50 per piece**

#### Apple Brown Bette (seasonal, available upon request)

**\$3.50 per piece**

Similar to an apple crisp it is a tart apple crisp served warm with cinnamon, brown sugar, and nutmeg, topped with a cinnamon anglaise and vanilla bean ice cream.

#### Black & Tan Brownie

**\$2.50 per piece**

A rich brownie full of walnuts and a creamy cheesecake layer, served warm with cinnamon anglaise and vanilla bean ice cream.

#### Cheesecake of the Day: \$ 3.50 per slice

In addition to our core desserts that are always on the menu, Maureen comes up with a new, rotating flavor of cheese cake every day. If you have any thing special in mind, we will be happy to accommodate you.

#### Dessert bar Platter: \$90.00

Three assorted seasonal dessert bars and pastries (approx. 45 2x2 size bars)

#### Assorted Cookies Platter. \$.89 a piece with a minimum order of 24 cookies

Our favorites are Chocolate chip, peanut butter, oatmeal raisin, sugar cookies.

\*Dessert Platter can be adjusted for any size group

\*We are able to honor most special requests, please inquire

\*Cakes can be ordered for any occasion with at least 48 hours notice

\*All Menu Selections and prices are subject to change depending on availability.

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