



## Events and Gatherings

Discover *The Clubhouse* at Bullwinkle's in Brookfield —  
the ideal venue for your next event, perfect for groups of up to 110 guests.  
From business functions and holiday parties to showers and family celebrations,  
we specialize in creating seamless events with outstanding food and attentive service.  
Our experienced team will ensure every detail is handled with care.  
Our goal is to make hosting simple, stress-free, and truly memorable.

# Clubhouse Policies

We are looking forward to hosting your event at the Clubhouse! To secure the reservation date, we require a deposit and signed contract.

The amount of deposit, room minimum, and room charge varies depending on the date and season.

**Cancellation Policy:** In the event of cancellation, the deposit is nonrefundable. The deposit may be transferred to another date if enough notice is provided. Cancellations must be made two weeks prior to the event date.

Details regarding your reservation including set up, choice of menu, final guest count and any other specific accommodations must be provided to the Clubhouse two weeks prior to the event date. In order to properly prepare for and staff your party, we must have the final guest count two weeks prior to your event date, which cannot be lower than the guaranteed minimum.

\*Buffet service does require a minimum number of 30 guests and will be refreshed and maintained for up to 1.5 hours to ensure optimal food quality and presentation. After this time, service will conclude in accordance with our event policies.

All food and beverage pricing are subject to a 20% service charge and 5% sales tax.

There is a charge for cake cutting of \$50.00 if we cut the cake for you. The guest must supply boxes for any cake that is to be saved.

Groups requesting tax exemptions must submit their tax exempt numbers with a letter requesting the exemption two weeks prior to the event date.

The Clubhouse will provide all food and drink with the exception of pre-approved desserts. Alcohol, food, and drink cannot be carried in.

A private bartender can be requested for additional charge.

Most decorations are ok but should be approved when discussing set up arrangements. No decorations may be hung from the walls.

There are specific minimum requirements for Friday and Saturday nights. Please speak with the event coordinators for more details.

# Cocktails, Wine & Spirits

Raise a glass to a great event!

Our bar team at Bullwinkle's takes pride in offering a wide selection of cocktails, spirits, wine, and beer to suit every taste. From signature drinks and premium bourbons to local favorites and refreshing classics, we'll help you create the perfect beverage experience for your guests.

## Domestic Beer

Miller lite, Bud Light, Coors light, or Michelob Ultra

- ½ Barrel: \$300.00

## Premium Beer

Spotted Cow, Blue Moon, Samuel Adams, Alaskan Amber, Lakefront IPA, Third Space Happy Place

- ½ Barrel: \$400.00

## Domestic and Premium Bottled Beer

- \$5.50-\$8 / Bottle

## Silver Gate House Wine

Pinot Grigio, Chardonnay, Moscato, Cabernet, Merlot

- \$25 Bottle
- \$7 per glass

## Premium Wine

Ask for our current list of premium wines or let us know your favorites

- Start at \$9 per glass

## Soft Drinks

Coca Cola Products, Raspberry Iced Tea, Unsweetened Tea, Lemonade

- Glass: \$3.50 – Free Refills
- Pitcher: \$14.00 – No Free Refills

## Cocktails

- Rail cocktails start at \$7 for a short, single
- Call cocktails start at \$9 for a short, single
- Bloody Mary's start at \$9 for a rail
- Mimosas are \$9
- Martinis start at \$12

# Small Bites

Spanakopita	Baby spinach mixed with feta cheese in phyllo triangles	\$26 / dozen
Meatballs	1 oz meatballs with a choice of BBQ or Marinara Sauce	\$1.25 / 50pcs
Mini Burger Sliders	1 oz burger served with American Cheese, pickle chips, and ketchup	\$50 / dozen
Chicken Kabobs	Mini skewers marinated with au jus	\$75 / 2 dozen
Ramaki	Bacon wrapped water chestnuts served in a sweet sauce	\$1.50 / 50pcs
Cajun Shrimp Skewers		Market price
Greek Wings	Traditional wings baked with olive oil, lemon juice, and oregano	\$1.25 / 50pcs
Traditional Wings	Lightly breaded and fried. Choice of 2 sauces. Served with celery and carrots and our homemade ranch dressing.	\$1.25 / 50pcs
Chicken Quesadillas	Shredded chicken with cheddar cheese served with salsa and sour cream	\$1.00 / 50pcs
Boneless Wings	Breaded wings tossed in your choice of sauce. Served with carrots, celery, and ranch or blue cheese.	\$1.00 / 50pcs
Reuben Rolls	Corned beef, sauerkraut, and cream cheese wrapped in a wonton. Served with 1,000 island	\$84 / Dozen (24 pcs)
BBQ Riblets	Tender BBQ Pork Ribs with homemade BBQ sauce.	\$1.20 / 50pcs
Buffalo Chicken Dip	Topped with cheddar cheese and green onions. Served with house made tortilla chips. Serves 30 to 40	\$1.05
Spinach Artichoke Dip	Hot-N-Creamy topped with parmesan cheese. Served with house made tortilla chips. Serves 30 to 40	\$1.05
Pretzel Bites	Served with beer cheese for dipping (serves 30-40)	\$85

# Cold Trays

Fruit	Fresh seasonal fruit display cut fresh. (Serves 30 to 40)	\$140
Vegetable	A medley of fresh vegetables served with our house ranch dip. (Serves 30 to 40)	\$120
Relish Delight	Mini pickles, green olives, cucumbers, carrots, cherry tomatoes, radishes, and beef sticks. (Serves 30 to 40)	\$125
Meat & Cheese	Assorted crackers, select deli meats paired with cheese. (Serves 30 to 40)	\$175
Charcuterie Board	A curated assortment of artisan cheeses, cured meats, seasonal fruits, nuts, olives, and crackers—savoring a little of everything. (Serves 30-40)	\$275
Smoked Salmon	Salmon Filet served with lemon and crackers	Market Price
Caprese Skewers	Tomatoes, Mozzarella pearls, and fresh basil. (Serves 30 to 40)	\$150
Silver Dollar Sandwiches	Choice of smoked ham or turkey or a mix with lettuce & tomatoes	\$45 / dozen
Shrimp Cocktail	Jumbo shrimp served with cocktail sauce and sliced lemons	Market Price
Deviled Eggs	Topped with bacon bits and served on a bed of greens	\$24 / dozen
Bruschetta	Toasted bread served with fresh basil and parmesan	\$20 per pound
Potato Chips	Made in house, fresh daily (Serves 30 to 40)	\$45
Tortilla Chips	Made in house, fresh daily (Serves 30 to 40)	\$45
House Salad	Topped with cucumber, tomatoes, cheddar cheese and croutons (Serves 30 to 40)	\$90
Caesar Salad	Chopped romaine tossed with parmesan cheese and croutons, dressing on the side (Serves 30 to 40)	\$90
Greek Salad	Topped with Kalamata olives, cucumbers, tomatoes, red onion, feta cheese and pepperoncini (Serves 30 to 40)	\$125
Taco Salad	Topped with lettuce, tomatoes, cheddar cheese, green onions and black olives	\$75
Guacamole	Served with tortilla chips (Serves 30 to 40)	\$95

French Onion Dip	Served with potato chips (Serves 30-40)	\$65
Homemade Salsa	Served with tortilla chips (Serves 30-40)	\$65

# Dinner Buffet Options

## Meats

Beef Tips	Roast Turkey	Beef Stroganoff
Roast Pork Loin	Chicken Marsala	Country Style Ham
Sliced Italian Beef	BBQ Ribs	BBQ Pulled Pork
Chicken Piccata	Chicken Madeira	

- Choice of 2 meats: \$24.99/ plate
- Choice of 3 meats: \$27.99/ plate

## Vegetable (choose 1):

Green Bean Almandine	Honey Glazed Carrots
Steamed Broccoli	Buttered Sweet Corn

## Salad (Choose 1):

Garden Salad	Caesar Salad
Greek Salad	Cold Pasta Salad
Creamy Coleslaw	Fresh Fruit (+\$2 per person)

## Side Options (Choose 2)

Mashed potatoes	Butter Noodles
Rice Pilaf	Oven Brownd Potatoes
White Cheddar Mac & Cheese	Cheesy Red Potatoes
Roasted Fingerling Potatoes	

\*\*Includes dinner rolls and butter

# Taste of Italy Buffet

## Main Entree:

Italian Lasagna with Meat	Chicken Parmesan with Spaghetti
Italian Meatballs w/ Mostaccioli	Chicken Alfredo

- 2 Entrees \$24.99
- 3 Entrees \$27.99

## Vegetable (choose 1):

Steamed Broccoli	Green Bean Almandine
Buttered Sweet Corn	Sautéed Zucchini & Squash

## Salad (choose 1):

Garden Salad	Caesar Salad
Cold Italian Pasta Salad	Italian Salad - Pepperoni, pepperoncín, mozzarella, tomatoes, cucumbers

\*\* Served with garlic breadsticks



# Classic BBQ Buffet

## Main Entree:

Grilled Brats with peppers and onions	BBQ Pulled Pork
Smoked Beef Brisket	BBQ Ribs

- 2 Entrees: \$24.99
- 3 Entrees: \$27.99

## Salad (Choose 1):

Garden Salad	Caesar Salad
Creamy Coleslaw	Potato Salad

## Side (Choose 2):

White Cheddar Mac & Cheese	Buttered Sweet Corn
Mashed Potatoes	Baked Beans
Homemade Potato Chips	Tater Tots

\*\*Dinner rolls and butter included

# Summer Cookout Buffet

## Main Entrees:

Burgers	Chicken Breast
Italian Brats	Italian Sausage
Hot Dogs	

- 2 Entrees: \$24.99
- 3 Entrees: \$27.99

## Salad (Choose 1):

Creamy Coleslaw	Pasta Salad
Garden Salad	Caesar Salad

## Side (Choose 1):

White Cheddar Mac & Cheese	Sweet Corn
Mashed Potatoes	Baked Beans
Homemade Potato Chips	Tater Tots

\*\*Served with fresh rolls, assorted cheeses and toppings for burgers, and condiments.

# Pizza & Pasta Buffet

**Pizza:** (Choice of 3)

Cheese	Sausage
Pepperoni	BBQ Chicken
Gyro Pizza	Margarita Pizza
Pickle Pizza	Supreme: Pepperoni, Sausage, Black Olive, Mushroom, Green Peppers, Onions

**Pasta:** (Choice of 1)

Mostaccioli	Spaghetti
Fettuccini	Cavatappi
<i>**Add chicken or meatballs for an additional \$3 per person**</i>	

**Salad:** (choose 1)

Garden Salad	Caesar Salad
Italian Pasta	

*\*\*Served with breadsticks*

**Pizza & Pasta Buffet: \$23.99**

**Pizza Only Buffet: \$20.99** (no pasta included)

# Pizza Menu

*All pizzas are 16" and served on our house made dough*

## 2 Topping

Mozzarella and parmesan cheese with your choice of two toppings. \$25

## BBQ Chicken

Grilled chicken, red onions, BBQ Sauce, and cheddar cheese \$25

## Pickle Pizza

Creamy garlic sauce, dill pickles, mozzarella cheese and fresh dill \$25

## Margarita Pizza

Fresh Roma tomatoes, basil and mozzarella cheese, on top of a light marinara sauce \$25

## Gyro Pizza

Garlic butter sauce topped with gyro meat, feta cheese, tomatoes, and onions.  
Sprinkled with oregano, served with tzatziki sauce \$26

## Additional Toppings: (\$4 each)

Sausage | Pepperoni | Chicken | Gyro | Green Peppers | Onions | Anchovies | Tomatoes |  
Pineapple | Black Olives | Jalapenos | Broccoli | Cauliflower | Feta

# Cold Lunch Buffet

Variety of mini sandwiches served with lettuce, tomato, cheese and mayonnaise. With your choice of 2 proteins:

- Ham
- Turkey
- Tuna Salad
- Roast Beef

Variety of wraps: (pick 2)

- Chicken Caesar
- Turkey, cheddar cheese, bacon, ranch
- Turkey, chipotle ranch, cheddar, lettuce and tomato
- Ham, Swiss, lettuce, tomato, mayo

Your choice of 2 salads:

- Tossed Salad
- Caesar Salad
- Cold Pasta salad
- Coleslaw

Includes our homemade potato chips and a vegetable tray.

Price per person: \$17.99

# Brunch Buffet

*Perfect for Baby Showers, Bridal Showers & Celebrations of All Kinds*

**\$22.95 per person**

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## Fresh Beginnings (choice of two)

- Fresh seasonal fruit display
- Mini pastries & muffins
- Assorted bagels with cream cheese and butter
- Mixed greens salad with choice of 2 dressings

## Farmhouse Favorites (choice of three)

- Fluffy scrambled eggs
- Applewood-smoked bacon & breakfast sausage links
- Homestyle breakfast potatoes with peppers & onions
- Buttermilk pancakes with syrup & butter
- Quiche assortment (spinach & cheese, ham & cheddar)

## Sweet Finish

- Assorted mini desserts (petit fours, brownies, cookies)

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## Add-Ons

- Soda, Coffee, Tea – \$3.50 per person
- Mimosa Bar – \$5 per person
- Bloody Mary Bar – \$6 per person
- Carving Station (Ham or Roast Beef) – \$4 per person