

7 HILLS BREWING CO.
EVENT CENTER

BANQUET MENU

1098 JACKSON ST | DUBUQUE, IA



BREAKFAST

EST. 2017

1

Breakfast Offerings

Available 8 AM - 11 AM | All Items Serve 25 - 30 People

Scrambled Eggs 55

Add Cheese 7

Bacon (50 Pieces) 45

Sausage Links (50 Pieces) 45

Hash Browns 65

Add Cheese 15

Fresh Fruit Platter 35

Seasonal Variety of Fresh Fruits / Berries

Assorted Pastries

2.75 Each or 29 / Dozen

Jumbo Muffins

Chocolate Chip, Red Velvet, Lemon Poppyseed,
Orange Cranberry, Blueberry, Cherry & Pumpkin

33 / Dozen

Donuts

24 / Dozen

Coffee & Tea

Coffee - 20 / Gallon (Regular & Decaf Available)

Add Hot Tea Service - 7

LUNCH BUFFET

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2

AVAILABLE 11 AM - 4 PM

Minimum 25 People \$50 Service Fee Applied if Below Minimum

Taco Buffet

11 / Person

Soft and Hard Shell Tortillas / Seasoned Ground Beef / Smoked Diced Chicken

Shredded Cheese / Lettuce / Tomatoes / Jalapeños / Sour Cream

Hot Sauce / Black Olives / Black Bean & Corn Salsa / Tortilla Chips / Salsa

Add Guacamole - \$2 / Person

Add Spanish Rice - \$3 / Person

Deli Buffet

11 / Person

Create your own sandwich with a variety of the following:

Breads / Rolls / Cheeses / Meats / Condiments / Lettuce / Tomato / Onion / Pickle

Choice of 2 Salads:

House Salad, Cole Slaw, Potato Salad, Macaroni Salad,

Pasta Salad, Creamy Cucumber Salad

Soup & Salad Buffet

8 / Person

Choice of 2 Soups:

Beer Cheese, Vegetable Minestrone, Chicken Noodle, Broccoli Cheddar, Beef Barley

Harvest Greens / Romaine Caesar

Deconstructed Salad with a Variety of Fresh Vegetables and Additional Toppings

LUNCH BUFFET CONT.

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3

AVAILABLE 11 AM - 4 PM

Minimum 25 People \$50 Service Fee Applied if Below Minimum

Smoked Meat Buffet

\$11 / Person

Pulled Chicken & Pulled Pork Sliders / House Made Potato Chips

Choice of 2 Salads:

House Salad, Cole Slaw, Potato Salad, Macaroni Salad,
Pasta Salad, Creamy Cucumber Salad

Backyard BBQ Buffet

11 / Person

Choice of 2:

Burgers, Hot Dogs, Beer Brats

Choice of 2 Salads:

House Salad, Cole Slaw, Potato Salad, Macaroni Salad,
Pasta Salad, Creamy Cucumber Salad

HORS D'OEUVRES

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4

Hors D'oeuvres

Pulled Pork Sliders (50 Pieces) 110

Slightly Smoked & Hand Pulled / Tossed in House Made BBQ Sauce

Hummus Platter 45

House Made Hummus / Naan / Seasonal Vegetables / Smoked Red Pepper Sauce

Crudité 40

Fresh Vegetables / Choice of House Made Dill Dip or Ranch Dip

Fresh Fruit Platter 35

Seasonal Variety of Fresh Fruits / Berries

16" Pretzel Crust Pizza 22 - 30

A Variety of Toppings Available

Chicken Wings (75 Pieces) 150

Hot or Mild Sauce / Bleu Cheese & Ranch Dressing

Charcuterie Plate 65

A Variety of Cured and Smoked Meats and Pate'

Soft Pretzel Bites (60 Pieces) 55

House Made Pretzels / Beer Cheese / Honey Mustard

7 Layer Taco Dip 40

Cream Cheese / Sour Cream / Salsa / Taco Seasoning / Black Beans / Chopped Romaine
Chopped Tomatoes / Black Olives / Red Onions / Tortilla Chips
Add Ground Beef \$5

Jumbo Shrimp Cocktail (60 Pieces) 110

Lemon Wedges / Cocktail Sauce

Crab Wontons (25 Pieces) 60

Served with Sweet Chili Sauce

Artisan Cheese Display 55

Gourmet Cheeses / Crackers / Toast Points / Condiments

Spinach & Artichoke Dip 45

Bread / Tortilla Chips

SALADS

EST. 2017

Salads

7 Hills House Salad 40

Mixed Greens / Bacon / Tomatoes / Red Onions / Cucumbers / Croûtons
Choice of Two Dressings

Caesar Salad 45

Romaine / Cherry Tomatoes / Fresh Parmesan / Croûtons / Caesar Dressing

Berry F'n Nuts 55

Mixed Berries / Feta Cheese / Crushed Walnuts / Cucumbers / Crumbled Bacon
Fresh Spinach / Blueberry Balsamic Vinaigrette Dressing

Cold Sides

Cole Slaw 35 Potato Salad 35 Macaroni Salad 40

Pasta Salad 40 Creamy Cucumber Salad 45

DINNER BUFFET

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Minimum 40 People \$50 Service Fee Applied if Below Minimum

6

Package 1 - Starting at 15 / Person: Includes House Salad, Dinner Rolls & Butter

Select One Main:

Roasted Turkey | Turkey & Dressing | Blackened Chicken Breast | Garlic & Herbed Chicken Breast
Vegetarian Lasagna | Meat Lasagna | Roast Beef in a Red Wine Demi
Beef Tips with a Mushroom Demi | Chicken Alfredo

Select One Potato:

Roasted Baby Reds W/ Rosemary | Garlic Mashed | Scalloped Potatoes
Red Beans & Rice | Rice Pilaf | White Cheddar Macaroni

Select One Vegetable:

Seasonal Mix | Steamed Broccoli | Buttered Corn | Grilled Asparagus | Green Bean Casserole

Package 2 - Starting at 20 / Person: Includes House Salad, Dinner Rolls & Butter

Select Two Mains:

Roasted Turkey | Turkey & Dressing | Blackened Chicken Breast | Chicken Marsala
Garlic & Herbed Chicken Breast | Vegetarian Lasagna | Meat Lasagna
Roast Beef in a Red Wine Demi | Beef Tips with a Mushroom Demi | Chicken Alfredo

Select One Potato:

Roasted Baby Reds W/ Rosemary | Garlic Mashed | Scalloped Potatoes
Red Beans & Rice | Rice Pilaf | White Cheddar Macaroni

Select One Vegetable:

Seasonal Mix | Steamed Broccoli | Buttered Corn | Grilled Asparagus | Green Bean Casserole

DINNER BUFFET CONT.

EST. 2017

Minimum 40 People \$50 Service Fee Applied if Below Minimum

7

Package 3 - Starting at 25 / Person: Includes House Salad, Dinner Rolls & Butter

Select Two Mains:

Roasted Turkey | Blackened or Garlic & Herbed Chicken Breast | Chicken Marsala
Vegetarian or Meat Lasagna | Salmon with Tuscan Cream Sauce | Roast Beef in a Red Wine Demi
Beef Tips with a Mushroom Demi | Chicken Alfredo | Roasted Pork Loin
Smoked Brisket | Ribs

Select One Potato:

Roasted Baby Reds W/ Rosemary | Garlic Mashed | Scalloped Potatoes
Red Beans & Rice | Rice Pilaf | White Cheddar Macaroni

Select One Vegetable:

Seasonal Mix | Steamed Broccoli | Buttered Corn | Grilled Asparagus | Green Bean Casserole

Add Lobster Tail to any Buffet - Market Price

CARVING STATION

Add Prime Rib Carving Station to any Buffet - 450
Chef Fee - 75

A LA CARTE MENU

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Banquet Mains

8

Serves Approximately 30-35 People

Chicken Marsala	280
Roasted Chicken topped with Sautéed Mushrooms / Marsala Wine Sauce	
Garlic and Herbed Chicken	280
Chicken Roasted with Garlic Butter / Rosemary / Parsley / Lemon / a hint of White Wine	
Blackend Chicken Breast	220
Blackened Chicken Breast / Natural Au Jus	
Roast Beef	210
Roasted Beef / Red Wine Demi-Glace	
Beef Tips	190
Roasted Beef Tips / Mushroom Demi-Glace	
Vegetarian Lasagna	120
Spinach / Carrots / Peppers / Onions / Broccoli / Olives / Mushrooms / Red Sauce	
Meat Lasagna	160
House Pork Sausage / Ricotta / Mozzarella / Parmesan Cheeses	
Carving Station	450 + 75 Carving Fee
Hand Carved Prime Rib	

Accompaniments

Serves Approximately 20-25 People

Garlic & Herb Potato Mash	35
Roasted Baby Reds with Rosemary	40
7 Hills Scalloped Potatoes	40
White Cheddar Macaroni	45
Grilled Asparagus	35
Seasonal Mixed Steamed Veggies	30
Steamed Broccoli	30
Rice Pilaf	35

BEVERAGES

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Unlimited

Wine + Beer + Soda

One Hour - 14 / Person

Two Hours - 20 / Person

Three Hours - 25 / Person

Four Hours - 31 / Person

Liquor + Wine + Beer + Soda

One Hour - 18 / Person

Two Hours - 24 / Person

Three Hours - 29 / Person

Four Hours - 34 / Person

Hosted Bar *

Soda - 3.00

Beer - 6.00 - 7.00

Wine - 6.00 - 8.00

Liquor - 5.00 - 10.00

(Based Upon Consumption)

*Minimum One

Hour Hosted Bar Required

Cash Bar

Soda - 3.00

Beer - 6.00 - 7.00

Wine - 6.00 - 8.00

Liquor - 5.00 - 10.00

(Cash Bar Pricing Includes Applicable Sales Tax. Gratuity Not Included)

Bar Service

Our Standard Pour is 1^{1/2} Ounces of Liquor, 6 oz. of Wine and 16 Ounces of Beer and Soda.

Drinks Requiring Two Shots or Doubles Will Be Assessed as Two Drinks.

Hosted Bar and Cash Bar for Fewer than 25 Guests Will Be Assessed a \$20 Bartender Fee / Hour

7 Hills Keg Beer - \$395/Keg (Pricing TBD Based on Selection)

(Additional Liquors and Specialty Cocktails May Be Requested. Please Ask For Details)

Applicable Sales Tax and a 20% Service Charge will be added to all pricing

For Booking Please Contact events@7hillsbrew.com

7 Hills Brewing Co. • 563.587.8306 • 7hillsbrew.com • 1098 Jackson St. Dubuque, IA 52001

DESSERTS

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Desserts

Assorted Cookies - 15 / Dozen

Assorted / Custom Cupcakes

Pricing based on flavors and quantities (Please ask for additional details)

Cheesecake Bites - 1 / Each or 25 / Dozen

Cheesecake Bars 2" - 2.25 / Each or 35 / Dozen

Cake / Brownie / Seasonal Fruit Bars 2" - 2 / Each or 35 / Dozen

Chocolate Covered Strawberries - 3 / Each

Pies & Cakes -

Pricing based on flavors and quantities (Please ask for additional details)

Assorted Pastries - 2.75 / Each or 29 / Dozen

Coffee & Tea

Coffee - 20 / Gallon (Regular & Decaf Available)

Add Hot Tea Service - 7

AUDIO & VISUAL

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Video

Output:

Projector: BenQ HT2150ST 1080p DLP 60Hz Projector

Projector Screen: EliteScreens Motorized 120" Projector Screen

Input:

2 x HDMI

DVI -> HDMI Adapter

VGA -> HDMI Adapter

DisplayPort -> HDMI Adapter

Mini DisplayPort -> HDMI Adapter

Audio

Output:

Power Amplifier: Crown Audio XLS 1502 2-Channel 525 Watt Power Amplifier

Speakers: 2 x SoundTube RS800i 250 Watt Open-Ceiling Speakers

Subwoofer: Electro-Voice 18" 1300 Watt Powered Subwoofer

Input:

Sound Mixer: Marantz Professional Rack Mix 12

2 x Wireless Microphone

RCA Input

3.5mm Input

EVENT RENTAL FEES

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Peak and Non-Peak Season Rates Offered. Rental Fees Vary Based On Day Of The Week and Event Timing.

Please Speak with a 7 Hills Event Manager for Additional Details and Rate Information.

WEDDING RENTAL FEE

Ceremony Fee – Pricing starting at \$500
(Pricing may vary based on timing, day and set up)

Non - Peak Season*

(Nov - Mid May)

Friday - \$350

Saturday - \$500

*Excludes Holidays & Holiday Weekends

(Thanksgiving, Christmas, New Year's – See Peak Season Rates for Holiday Dates)

Peak Season

(Mid May/Memorial Day Weekend - October)

Friday - \$500

Saturday - \$750

Rental Fee Includes:

- On-Site Coordinator
- Rental Space Fee
- Tables
- A/V (See AV List)
- Chairs
- Ivory or Black Linens
- Staff
- Vintage Dance Floor Lights