

Banquet Packages











Rick Lanser-Proprietor 1814 Washington Ave. Cedarburg, WI 53012 262-618-4751 cell 262-853-3020 www.thehubatcedarcreek.com lanserr@wi.rr.com The Hub At Cedar Creek provides a fabulous setting for all of your banquets and events. We will help you organize and plan your event and customize it to fit your requirements. We have 6,500 square feet of indoor space plus a 3,200 square foot tent with over 500' of frontage on Cedar Creek and nearly 5 acres of park like setting in the Town of Cedarburg. Consider us for any of your functions or events.

>Weddings >Off site business meetings

>School auctions >Company picnics

>Funerals >Family reunions

>Class reunions >Anniversaries

Banquet Package Includes:

>Seating for up to 200 indoors >Outdoor patio

>Outdoor Tent- 350 outdoor seating >Ample Parking

>China, flatware & glassware >500' of frontage along Cedar Creek

>Indoor parquet dance floor

Banquet Hall Room Rates:

	Half day 4 hours	Full day 8am-4pm	Evening	
Monday – Thursday	\$150	\$225	\$250	
Friday	\$250	N/A		
Saturday	\$350	\$850	\$650	
Sunday	\$350	\$850	\$500	

Weddings Rates: \$1,950 includes the full use of our facility, tent and five acre property for your ceremony and reception from 8 am-1am. Set up can begin 8 am the day of your event and take down can be arranged the morning after your event. Rehearsal is acceptable the evening before your event. Ask us about hosting your rehearsal dinner. Many of our couples enjoy our family style fish fry or other options are available.

There isn't an additional charge for having the ceremony on-site but we may need to charge an additional fee for a room flip if ceremony and reception are in the same space.

Note: Some discounted and reduced rates may be available for certain uses or during off peak dates. Please call to inquire.

Buffet Package Pricing

All menus based a minimum of 100 guests. Less than 100 add \$2.00/ person

Bronze Entrée Selections (select one)

Roast turkey with pan gravy

Honey mustard glazed pit ham

Roast pork loin with brown gravy

\$16.95

Penne primavera
Penne alfredo
Lasagna

Silver Entrée Selections (select one)

Grilled chicken w/ lemon & artichokes
Panko crusted pork tenderloin

\$18.95

Angus sirloin tips
Jambalaya w/ chicken

NOLA bourbon mustard chicken

Penne alfredo w/ chicken

Southern fried chicken

Chicken Marsala

Chicken cacciatore

Gold Entrée Selections (select one) \$20.95

Pork chops w/ mango rum BBQ

Jambalaya w/ shrimp & chicken

Chicken piccata

Penne alfredo w/ shrimp

Jaeger schnitzel

Platinum Entrée Selections (select one) \$22.95

Seared salmon with citrus glaze BBQ baby back ribs
Chicken cordon bleu Seafood penne alfredo
Stuffed chicken divan

Each additional entree add \$2.50/person

Carving Station -includes one additional entrée plus starch, salad and vegetable

Roasted mustard rosemary pork loin \$30.00

USDA Choice sirloin tri-tip \$35.00

USDA Choice strip loin or ribeye \$42.00

USDA Choice steer tenderloin \$42.00

Starch (choose one) Salad (choose one)

Sour cream mashed potatoes Garden salad
Parsley rosemary red Potatoes Caesar salad
Rice pilaf Field greens
Mac n' cheese Mediterranean

Cheesy potato bake

Vegetable (choose one)

Mixed vegetables Steamed buttered corn Steamed broccoli Sesame soy sautéed green beans

Each additional starch, vegetable or salad add \$1.50/person

Rolls and butter included. Additional choices available to meet your specific requirements.

All charges are subject to 20% service charge and 5.6% sales tax

Hors D'oeuvres

Table Displayed

Mediterranean Display a colorful offering of marinated and grilled vegetables, olives, dips, deli meats, cheeses, pita chips and crackers \$7.00 / person

Smoked Salmon Display smoked salmon in your choice of pepper blend, Cajun, buttery dill or teriyaki, chef garnished with dilled cream cheese, grilled croustades and pita chips **\$7.00 / person**

Cheese and Charcuterie a grand display of sweet, spicey and savory offerings of cheeses meats, spreads and flat breads **\$8.00 per person**

Fresh Fruit Display artistically displayed seasonal fresh fruit \$5.00 / person

Passed Appetizers (all priced per dozen)

Brie Bacon and Cranberry Philo Bites	\$26
Bacon Water Chestnut Rumaki	\$24
Goat Cheese Crostini with Olive Tapenade	\$24
Mini Mozzarella Sticks	\$18
Shrimp Cocktail Shooters	\$24
Mini Chicken Satay Skewers	\$24
Crab Rangoon Crostini	\$24
Spinach Feta Phyllo Roll Ups	\$24
Smoked Salmon w/ Cream Cheese and Caper Crostini	\$24
Cream Cheese Jalapeno Poppers	\$18
Caprese Skewers	\$26

Platters (serve approximately 25-35)

Fresh Fruit Platter - bite sized chunks of seasonal fruit	
Vegetable Platter – served with choice of ranch, dill or hummus	\$90
Mediterranean Dip – artichoke cream cheese layered with spinach tomato, kalamata olives, feta cheese served with pita chips	\$100
Antipasto Platter – marinated olives, roasted vegetables, cheese, salami and other cured meats served with focaccia bread	\$100
Assorted Cheese Platter – served with crackers	\$100
Taco Dip – served with tortilla chips	\$95

Late Night Foods

Hot Slider Station (choose 2)

\$48/dozen

Nashville Hot Chicken breaded chicken dipped in Nashville hot sauce with lettuce tomato and a pickle on a brioche slider

Breaded Chicken fried chicken on a brioche roll with lettuce and tomato **BBQ Pulled Pork** pulled pork topped with cheddar and pickles on a brioche bun **Italian Beef** thin sliced Italian beef, provolone and mild giardiniera on a mini Kaiser roll

Hawaiian Sweet Ham with swiss cheese on a Kings Hawaiian slider roll

Cold Slider Station (choose 2)

\$38/dozen

Oven Roasted Turkey provolone, cranberry aioli, lettuce and tomato on a brioche bun

Smoked Ham cheddar, stone ground mustard, lettuce on a brioche bun

Italian salami, provolone, mayo, banana peppers, lettuce on a mini Kaiser

Wrap Station \$34/ dozen

Santa Fe sliced chicken, provolone, bacon, Southwest sauce rolled in a tomato basil tortilla

Buffalo Chicken breaded deep fried chicken tossed in Buffalo sauce, chopped romaine, asiago cheese with ranch rolled in a flour tortilla

Turkey & Asparagus sliced turkey, grilled asparagus, sweet red peppers and a pesto sauce rolled in a spinach tortilla

Late Night Pizzas (16" large- 4 pizza minimum)

Up to three toppings \$22 each

Extra Rentals

White Fan Backed Ceremony Chairs		\$2.00 each		
Note: chairs and tables for dinner service included in facility fee				
Cocktail Height Tables (24" round)		\$9.00 each		
Head Table Risers (4'x4' sections)		\$25 each		
Tent Sidewalls (20' window section)		\$25 each		
Outdoor Dance Floor	(oak)	\$2.50/sq.ft		

Heaters & Fans (pricing varies)

Banquet Beverage

Package prices are priced per guest. Wine is not served at the table. Packages do not include shots and bombs. All prices are subject to a 20% service charge and sales tax. We do not allow carry ins under any circumstance. All beverages must be served by our licensed trained bartenders. All prices per person

Full Hosted Bar

Standard Bar First hour \$16 each additional hour \$6.00

Call brand liquor
Domestic and Craft beer
Malternatives
3 wine varietals
Assorted soft drinks

Premium Bar First hour \$19 each additional hour \$8.00

Premium brand liquor Domestic and Craft beer Malternatives 5 wine varietals Assorted soft drinks

Beer and Wine Package

Up to 5 hours \$18, each additional hour \$6

Domestic and craft tap and bottled beer Malternative beverages House wines Soft drinks

Underage Open Bar \$5/guest Soda, lemonade, cranberry and orange juice

A La Carte

Champagne toast \$3/person ½ BBL domestic beer \$350 ½ BBL craft beer \$425 Bottled house wine \$25 Bottled house champagne \$25 Premium Wines available

Alcohol and Beverages

Cash Bar Pricing

Rail Tub	\$5	Rail Tall	\$7
Call Tub	\$7	Call Tall	\$8
Premium Tub	\$8	Premium Tall	\$9
Call Martinis, Doubles, etc.	\$9	Call Martinis Up	10
Premium Martinis, Doubles, etc.	\$11		
Moscow Mules	\$9		
White Russians, etc.	\$9		
Bloody Mary Rail	\$8	Call	\$8
Old Fashioned Rail	\$7	Tall	\$9
Old Fashioned Premium	\$9	Tall	\$11
Margherita	\$9		
Tall Rail Energy Drinks	\$8		
Tall Call Energy Drinks	\$9		
Tap Beers Domestic	\$6	Craft	\$7
Bottle Beer Domestic	\$5	Craft	\$6
Wine	\$8		
Shots Basic	\$5		
Shots Calls & Bombs	\$6		
Malternatives, White Claw	\$6		
Soft drinks	\$2		

Liquor Product Selections

Call Brands

Tito's vodka, Absolute vodka, Seagram's vodka, Stolichnaya vodka, Bacardi rum, Captain Morgan rum, Malibu Rum, Beefeaters gin, Tanqueray gin, Korbel brandy, Seagram's 7 whiskey, Southern Comfort whiskey, Jim Beam bourbon, Evan Williams bourbon, Sauza tequila, Jose Cuervo tequila, Dewar's White Label scotch

Premium Brands

Grey Goose vodka, Kettle One vodka, Bombay Sapphire gin, Crown Royal whiskey, Makers Mark bourbon, Bulleit bourbon, Jameson Irish whisky, Johnnie Walker scotch