

THE  
*Cooperage*

*Premier* RIVERSIDE

MUSIC HALL, EVENT SPACE

*and* WEDDING VENUE

2023 Rental Information



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## 2023 RENTAL FEES

### May - October

Monday-Wednesday: \$1,500  
Thursday: \$2,500  
Friday: \$4,000  
Saturday: \$5,000  
Sunday: \$3,500

### November - April

Monday-Thursday: \$1,500  
Friday and Sunday: \$3,000  
Saturday: \$4,000

### INCLUDES:

Use of indoor and outdoor areas  
250+ white padded chairs  
20+ 8 person round tables  
White or black linens for up to 150 people  
Facility cleaning fee

### ADDITIONAL COSTS (When needed):

- Room flip: \$500 - change the indoor space from ceremony seating to reception seating.
- Sound Tech for DJ: \$100
- Sound Tech for Band: \$500
- White Tent Rental (30'x50'): minimum \$2,500 (depends on needs)

### DEPOSIT

To secure the date, we require a non-refundable \$2,500 deposit that will be applied to the final bill.

### BEVERAGES

All drink service must go through The Cooperage (Owl Club, LLC). We offer custom drink packages at a variety of levels. Bar minimum of \$4,500.

### CATERING

All food, with the exception of dessert, must go through The Cooperage. We specialize in buffet and family-style dinner service with one of a kind options. Plated meals are available for \$20 more per person. Food minimum of \$4,500.

### PARKING

The 60-car public, shared parking lot is available for you and your guests on a first come, first serve basis. Street parking also available. Rent the entire lot for a non-negotiable \$5,000; paid in advance.

### CAPACITY

The combination of all areas within The Cooperage has a capacity of 400+. Inside, we are able to seat 150-175 for a seated dinner. We can do more with a cocktail or food station style of food service.

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## BAR PACKAGES

All packages are customizable and specialty cocktails can be added to your event.

- Bar minimum = \$4,500 (your guests purchasing drinks, helps you reach that minimum)
- All packages are charged per hour, per guest
- All packages exclude shots.
- Champagne toast can be added for \$3 per person.
- Coffee Cart = \$350 (provided after dinner with dessert).
- Requests for specific beer in kegs can be handled for \$100 service fee.
- There is a staffing charge of \$100 per bartender. One bartender per 75 guests, 2 bartender minimum.
- An additional 20% Gratuity is added to all final costs.

## ALL-INCLUSIVE

\$18 first hour, \$12 each additional hour / \$66 per person five hour cost

Includes all beer, wine, all mixed drinks, and a menu of four specialty cocktails for your guests to choose from.

## COCKTAIL PACKAGE

\$15 first hour, \$10 each additional hour / \$55 per person five hour cost

Includes all beer, wine, all mixed drinks, and your choice of two specialty cocktails.

## MR. & MRS. PACKAGE

\$12 first hour, \$8 each additional hour / \$44 per person five hour cost

Includes all beer, wine, and choice of two specialty cocktails.

## BEER AND WINE PACKAGE

\$10 first hour, \$5 each additional hour / \$30 per person five hour cost

Includes all beer and all house wine.

## Cash Bar

Guests will purchase drinks as they like. Bride and Groom pay the difference if the minimum bar is not hit.

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# THE Cooperage

## SPECIALTY COCKTAILS

- **Old Fashioned:** Old Forester Bourbon or Korbel Brandy, simple syrup, bitters, topped with choice of soda. Garnished with orange and Amerena cherry.
- **Manhattan:** Rye whiskey, sweet vermouth, Angostura bitters. Stirred, on the rocks or up. Garnished with Amerena cherries.
- **Gin Bramble:** Ford's gin, Framboise Raspberry liqueur, lemon juice, simple syrup, topped with club soda. Garnished with lemon and blackberry.
- **Tom Collins:** Choice of gin or vodka, lemon juice, simple syrup, topped with club soda. Garnished with lemon and rosemary.
- **House Margarita:** Agavales Blanco, fresh lime juice, triple sec, simple syrup, splash of club soda, garnished with a lime.
- **Moscow Mule:** Tito's Vodka, lime juice, simple syrup, topped with ginger beer, garnished with a lime.
- **Kir Royale:** Splash of Creme de Cassis, Cava, and an Amerena cherry.

*Have an idea? We will work with you to create a specialty cocktail!*

## BEER

- On tap - a rotating menu of four local craft beers.
- Domestic - Bud Light, Corona, Miller Lite, Miller High Life, Pabst Blue Ribbon.
- Selection of local craft and imported beer.

## WINE

- Nicholas:  
Pinot Noir, Merlot, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Rose
- Campo Viejo Brut & Rose Sparkling Wine

## LIQUOR

### Rail Liquor

McCormick's Vodka  
McCormick's Gin  
McCormick's Rum  
Old Thompson Whiskey  
Lunazul Tequila  
Old Overholt Rye Whiskey

### Call Liquor

Ketel One Vodka  
Ketel Citroen Vodka  
Ketel One Botanicals Vodkas  
Rehorst Vodka & Gin  
Kinnickinnic Whiskey  
Tito's Vodka  
Cazadores Anejo, Blanco, Reposado Tequilas  
Ford's Gin  
Bombay Sapphire Gin  
St. George's Terroir Gin  
Bulleit Bourbon & Rye  
Old Forester Bourbon  
Seagram 7  
Jim Beam Whiskey  
Jack Daniels Whiskey(Plus Apple, Fire, Honey)  
Maker's Mark  
Four Roses Bourbon  
Templeton Rye Whiskey  
Bacardi Silver Rum  
Captain Morgan's Spiced Rum  
Myers' Dark Rum  
Rum Haven Coconut Rum

### Top Shelf

Grey Goose Vodka  
Milagro Silver Tequila  
Patron Silver Tequila

## SODA

Coke, Diet Coke, Sprite, Squirt, Ginger Beer, Club Soda, Tonic.

## JUICE

Cranberry, Grapefruit, Orange, Pineapple.

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## The Cooperage Catering

We specialize in family-style and buffet dinner options.

We can do plated for \$20 more per person.

Buffet dinner only available for up to 150 guests.

Chef Mitch on-site: \$500

### Appetizers:

**Moto Waterfall: \$11 per person** - beautifully displayed spread of mixed charcuterie, cheeses, crackers, breads, nuts, berries, dips, pickles, etc.

**Buffet Options: \$30/dozen**

- **BBQ Blue Balls** - meatballs tossed in spicy BBQ sauce, topped with blue cheese crumbles, scallions, and Moto dust (these are delicious and a big hit).
- **Crunchy Fried Tofu (VE)**- deep fried tofu tossed in house made sweet chili sauce. Spiced and topped with scallions and Moto dust.
- **Pretzel Balls (V)**- baked pretzel balls, drizzled with homemade queso, cotija cheese, and Moto dust
- **Mitchy Wings** - chicken wings, tossed in sweet secret house made sauce, topped with feta and Moto dust.
- **Dilly Wings** - dill brine and fried chicken wings topped with dill aioli and fresh dill. It's really dilly.
- **Coop'd Eggs (V)** - soy glazed deviled egg, mustard, ginger, pickled vegetable, crispy onion.
- **House Made Chips & Bruschetta (V, can be made VE)**- (two options to choose from)
  1. Raw - heirloom tomato (when in season), asiago cheese, basil, balsamic.
  2. Roasted - roasted root vegetables (sweet potato, beet, carrot, onion), goat cheese, arugula.
- **WI Whitefish Crudo** - (add \$9 per dozen) - raw Wisconsin Whitefish marinated in rice wine & honey vinaigrette, topped with pickled peppers, scallions, and aioli served on house-made tortilla chips.
- **WI Whitefish Cake** - (add \$9 per dozen) - Think crab cake but with Wisconsin Whitefish topped with gribiche (house-made tartar sauce) and roasted red pepper.
- **Ahi Tuna Tostada** - (add \$9 per dozen) - Lightly seared Ahi tuna, with Wasabi aioli, seaweed, sesame, radish on a mini tostada.
- **Mini Corn Dog** - deep-fried corn dogs or brats, served with Fancy sauce (1,000 Island sauce but better). *Can be made vegan.*

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## Appetizers Continued...

- **Corn Fritters (V)** - deep fried corn fritters with Kewpi mayo and soy glaze.
- **Super Sticky Ribs** - glazed and drilled BBQ ribs, topped with scallions and mixed seeds.
- **Assorted Skewers: \$3 per meat skewer, \$4 per shrimp skewer** - grilled chicken thigh topped with scallions and pickled peppers, marinated grilled flank steak topped with red onions, cilantro, and sesame seeds, sauteed shrimp topped with pickled carrot, chives, and crispy onion.
- **Seared Scallop Crostini** - (add \$15 per dozen) - chorizo aioli, seared scallop, chimichurri.
- **Fancy Foie** - (add \$50 per dozen) - seared foie gras served on toast with house-made sweet pepper jam and pickled shallots.

*\*Appetizers can be made passed at \$2 per person per 100 guests.\**

*\*\*Additional vegetarian and vegan options can be discussed with Chef.\*\**

## Dinner:

**Build Your Own Taco Moto Buffet: \$15 per person** - guests have choice of Dr. Pepper braised pork, grilled chicken thigh, and roasted root veggie taco. All served on corn tortillas.

**Built for You Taco Moto Buffet: \$20 per person** - choice of Dr. Pepper braised pork, grilled chicken thigh, and roasted root veggie taco. All served on corn tortillas. Hand-made with love to order.

**Build Your Own Burger Moto Buffet: \$15 per person** - burger patty, chicken thigh, and veggie patty served on brioche bun, with assorted fixings: ketchup, mustard, aioli, pickles, lettuce, tomato, onion.

**Built for You Burger Moto Buffet: \$20 per person** - burger patty, chicken thigh, and veggie patty served on brioche bun, with assorted fixings: ketchup, mustard, aioli, pickles, lettuce, tomato, onion. Hand-made with love to order.

**Moto Sides: \$10 per person** - Moto beans and rice, Corn Cup salad, mixed green salad, chips with salsa, guacamole, and mild, medium, and hot sauces. Add queso for additional \$1 per person.

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**Dinner Continued...**

**Assorted Skewers: \$3 per meat skewer, \$4 per shrimp skewer** - grilled chicken thigh topped with scallions and pickled peppers, marinated grilled flank steak topped with red onions, cilantro, and sesame seeds, sauteed shrimp topped with pickled carrot, chives, and crispy onion.

**Friday Night Fish Fry - \$40 per person** - (Family Style or Buffet) - choose two: cod, perch, walleye, whitefish, battered or corn crusted and fried to perfection. Served with roasted vegetables, smashed potatoes, coleslaw, corn salad, green salad.

**Pig Roast Buffet - \$38 per person** - Whole roasted pig, slow cooked till just right by Coop chefs, served with Moto beans, braised mustard greens, sweet honey cornbread, coleslaw, and creamy potato salad.

**Backyard BBQ Buffet - \$32 per person** - Hamburgers, brats, hot dogs, ribs, chicken legs and thighs (choose 3), BBQ grilled, coleslaw, creamy potato salad, Moto Beans, house-made chips, green salad.

**Wisconsin Family Dinner - \$45 per person** - Prime rib, smoked chicken, and roasted root vegetables: carrots, sweet potatoes, beets, onion. Smashed fingerling medley potatoes, cucumber and tomato salad, baked macaroni and cheese. All your family favorites!

**Italian Family Dinner - \$35 per person** - spaghetti and meatballs, roasted vegetable and arugula, goat cheese pasta. Italian chop salad - lettuce, kalamata olives, pepperoncini, feta, tomato, crouton. Fried eggplant and mozzarella with roasted pepper. Garlic bread.

*\*Additional vegan options available upon request\**  
*\*\*All dinner options served buffet or family-style.\*\**  
*\*\*\*Plated dinner upon request and additional cost.\*\*\**



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## Curate your Cooperage Dining Experience!

### Salads - Choose one - \$6 per person

- **Green salad** - mixed greens, honey vinaigrette, pickled onions, cucumber, radish, sun dried tomato.
- **Corn salad** - grilled sweet corn, garlic aioli, arugula, cotija cheese, crunchy tortilla strips, radish, lime.
- **Nani Chop Salad** - lettuce, kalamata olives, pepperoncini, feta, tomato, crouton. (V or VE)
- **Cucumber & Tomato Salad** - chopped cucumber and tomato, honey vinaigrette, sunflower seeds, parsley, feta. (V or VE)
- **Iceberg Wedge Salad** - peppercorn ranch, blue cheese, tomato, onion, bacon, crouton.
- **Green Goddess Salad** - spinach, peas, broccoli, green goddess dressing, arugula, pumpkin seeds. (VE)

### Sides - Choose two - \$10 per person

- Smashed potatoes (VE) - fingerling medley, smashed and roasted.
- Roasted Root Vegetables (V) - seasonal root veggies on top of goat cheese.
- Moto Beans (VE) - mixture of beans, slow simmered to perfection.
- Moto Rice (VE) - dirty rice with vegetables
- Braised Greens (VE) - braised greens with garlic
- Green Bean Casserole (V) - just like your mom used to make!
- Coleslaw (V) - creamy or vinaigrette style
- Potato Salad (V) - fingerling potatoes, egg, mayo, deliciousness.
- Baked Mac n Cheese (V) - homemade, baked, with gooey cheese, then more cheese.
- House made chips (VE) - enough said.
- Baked Eggplant (V)



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**Curate your Cooperage Dining Experience Continued...**

**Mains - Choose two options - \$25 per person**

**Chicken**

**Tuscan-style** - tomato, parsley, mozzarella.

**Forest-style** - mixed mushroom, arugula, cream.

**Sofrito Chicken** - garlic, butter, carrot, parsley, tomato.

**MKE - style** - charred brat and cheddar topped

**Fish - Add \$5 per person**

**Salmon, Whitefish, Walleye, Local Char (Choose One)**

**Tuscan style** - tomato, parsley, mozzarella.

**Forest style** - mixed mushroom, arugula, cream.

**Coop style** - Caper, tomato, basil

**BBQ style** - grilled BBQ fish (DELICIOUS with Salmon)

**Argentinean style** - avocado, chimichurri

**Beef - Add \$8 per person**

**Braised Short Ribs** - braised in balsamic and Coca-cola.

**Prime Rib** - slowly roasted prime rib, cut to order, served with au jus.

**Flat Iron Steak** - marinated and grilled flat iron steak. Served with fresh herbs and dusty butter.

**Pork**

**Super Sticky Ribs** - glazed and drilled BBQ ribs, topped with scallions and mixed seeds.

**Pork Tenderloin** - marinated in soy and balsamic, topped with dusty butter and fresh herbs.

**Veggie**

**Roasted Vegetable Medley** - roasted , tossed with arugula and goat cheese, topped with sesame seeds.

**Fried Tofu** - in any sauce option from chicken

**Roasted Vegetable Italian Pasta** - zucchini, squash, tomatoes, onion, bowtie pasta, in goat cheese sauce. Topped with arugula.

**Add a third option for an additional \$10 per person**

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**Dessert:**

Ask us about our preferred vendors!

\$1.50 per person cake cutting and plating fee for outside vendors.

Dessert Waterfall - \$7 per person unique assortment of cookies, cakes, donuts, candy.

**Late Night Options:**

**Nacho Bar - \$10 per person** - tortilla chips, pulled chicken, ground beef chuck, grilled fajita vegetables, queso, salsa, scallions, black olives, cojita cheese, jalapenos, etc.

**Sliders - \$12 per person** - beef, chicken, italian, veggie

**Cold Sandwich bar - \$10 per person** - cold cut assortment - ham, turkey, salami, roast beef, grilled sweet potato, cheeses, lettuce, tomato, onion, mustard, mayo,

**Chili Bar - \$10 per person** - meat chili, veggie chili, cheese, onion, sour cream, scallions, crackers, black olives, tomato

**Fried Everything Bar - \$10 per person** - jalapeno poppers, mozzarella sticks, mushrooms, egg rolls, tofu, chicken wings, onion rings, french fries, and alllllllll the dips.

**Menu Pricing**

Due to fluctuating market conditions, pricing is subject to change and is valid for 120 days from the time of the proposal. Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Cooperage guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event.

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