

THE
Cooperage

Premier RIVERSIDE

MUSIC HALL, EVENT SPACE

and WEDDING VENUE

2024



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2024 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
200 white padded chairs
20+ 8 person round tables
White or black linens
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

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. 20% gratuity is added to all beverage items on invoice.

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. 20% gratuity is added to all food items on invoice.

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.

CAPACITY

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

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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.
- A 20% Gratuity is added to all beverage 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, rail mixed drinks, and your choice of two specialty cocktails.

COUPLES 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.

Buffet dinner only available for up to 150 guests due to space and time limitations.

20% Gratuity is applied to all food and beverage items on invoice.

Appetizers:

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

Buffet Options: \$32/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 Moto dust, pickles, scallions, cilantro and sunflower seeds.
- **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, pickled vegetable, crispy onion, sunflower seeds, scallions.
- **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, 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.

Preset Dinner Menus:

Build Your Own Taco Moto Buffet: \$20 per person - guests have choice of Dr. Pepper braised pork, grilled chicken thigh, and roasted root veggie taco. All served on corn tortillas.

Build Your Own Burger Moto Buffet: \$25 per person - burger patty, chicken thigh, and veggie patty served on brioche bun, with assorted fixings: ketchup, mustard, aioli, pickles, lettuce, tomato, onion.

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.

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, green salad.

Pig Roast Buffet - \$40 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.

Wisconsin Family Dinner - \$45 per person - Prime rib, smoked chicken, and roasted root vegetables: carrots, sweet potatoes, beets, onion. Choose two sides: 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 goat cheese pasta. Italian chop salad - lettuce, kalamata olives, pepperoncini, feta, tomato, crouton. Fried eggplant and mozzarella with roasted pepper. Garlic bread.



Curate your Cooperage Dining Experience!

Salads - Choose one - \$6 per person

- **Green salad** - mixed greens, honey vinaigrette, pickled onions, cucumber, radish, sun dried tomato. (VE)
- **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. (V)

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.
- Baked Eggplant (V)
- Green Goddess Vegetables (V) - baked seasonal vegetables tossed in homemade green goddess dressing.
- Mashed Potatoes with butter, sour cream, and chives (V)
- Roasted Cauliflower with Queso (V) - cheese baked cauliflower with crispy onions.
- Steak House Mushrooms - sauteed mushrooms with steak gravy.
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Curate your Cooperage Dining Experience Continued...

Mains - Choose two options - \$25 per person (add a third for an additional \$10)

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, Cod (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

Friday Fish Fry Style - deep fried with homemade tartar sauce

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, grilled flat iron steak. With fresh herbs and dusty butter.

Roasted Tenderloin - slow roasted, sliced medium rare, served with balsamic au jus, mushrooms and onions.

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, with pumpkin 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.

Vegan Plate Option (Seasonally prepared)

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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 - \$8 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 - \$11 per person - jalapeno poppers, mozzarella sticks, mushrooms, egg rolls, tofu, chicken wings, onion rings, french fries, and alllllllll the dips.

Pizza Bar - \$12 per person - cheese, pepperoni, veggie pizzas with dipping options.

Assorted Chicken Wing Bar - \$12 per person - mixed styles and sauces.

If bringing in outside dessert or late night food, vendor or host must provide plates, utensils, and napkins. Otherwise \$1.50 plating fee will be applied.

Menu Pricing

Due to fluctuating market conditions, pricing is subject to change and is valid for 120 days from the time of your event. Menus are evaluated and adjusted once per calendar year. With signed contract and deposit, Cooperage guarantees that your menu pricing will not increase more than 10% above listed pricing at the time you secure your event.

**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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