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W3529 Cty Rd B • Peshtigo, Wisconsin

Wedding Menu
 Celebrating weddings
 for generations

Thank you for choosing our business to be a small part of your large event

Please note:

We can open any night of the week for completely private events. Food and beverage minimums do apply based on the area of the building. Rental fees apply if minimums are not met. These minimums are subject to change with seasons. Prices are subject to change without notice. Please note that there is a 5.5% sales tax and 18% gratuity added to the total bill.

HOR D'OEUVRES

Appetizers Ala Carte

All appetizers are a 50 count

Meatballs.....	63
Cocktail Smokeys.....	53
Cajun Chicken & Mushrooms.....	85
Cajun Chicken, Mushrooms & Shrimp	100
Stuffed Strawberries w/ Cheesecake filling.....	65
Bacon wrapped Teriyaki Chicken Bites	80
Deviled Eggs	38
Pork Dumpling Pot Stickers	70
Crab Rangoon	100
Pretzel Bites & Beer Dip	65
Stuffed Sausage Mushroom Caps	85
Stuffed Crab Mushroom Caps	105
Breaded Chicken Wings	60
Veggie Pizza.....	40
Turkey Pinwheels.....	70
Ham Pinwheels	70
Roast Beef Pinwheels.....	75
Stuffed Cucumber Cups.....	65
Bacon Wrapped Jumbo Shrimp	110
Hot Crab Dip and Toast	50
Pickle Roll Ups	50

Trays and Displays

Trays:

Medium 25-40 people
 Large 50-75 people

Displays:

Medium 30-40 people
 Large 60-80 people

Tapenade with Flatbread Chips	75/100
<i>olive, chicken pesto with sundried tomato, and tomato</i>	
Charcuterie	100/150
<i>Pepper salami, hot capocollo, hot calabrese, proscuitto, cheese cube, nuts, olives, and crackers</i>	
Veggie Tray with Dip.....	50/100
Cheese/Sausage/Cracker tray.....	60/120
Taco Dip Tray	62/125
Sweet n Sour Chicken Dip tray	72/145
<i>with wonton chips</i>	
Fresh Fruit Display	70/100
Domestic Cheese & Meat display	80/140
Fresh Vegetable Display	75/150
Charcuterie Display	110/175

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FAMILY STYLE DINNER

all options are served with dinner rolls

**selections only available with the four or five course dinner*

***only available with the five course dinner*

Entrées

Tenderloin Tips

BBQ Chicken

Smothered Pork Loin
with mushroom, onions and bacon

Smothered Chicken *with mixed
peppers, onions, and mushroom*

*Chicken Veggie Primavera Pasta

**California Tips *Embers 1871
tip with Asparagus and tomato*

**Chicken Marsala
with Mushrooms and onions

Honey Ham

Fried Chicken

Smoked Brisket

Pulled Pork

Seasoned Baked Chicken

*Veggie Primavera Pasta

*Mushroom Pulled Pork

**Chicken Marsala
with Mushrooms and onions

Sides

Savory Roasted Vegetables

Stuffing

Green Beans

Corn

Candied Carrots

Gourmet Mac & Cheese

Wild Rice

Mashed Potatoes

Cheesy Hashbrowns

Broccoli Cauliflower Salad

*Gnocchi
*with spinach, tomato,
and a creamy parmesan sauce*

**Seasonal Risotto

Salads

Creamy Coleslaw

*House Salad

*Tossed Salad

*Fresh Fruit Salad (seasonal)

Desserts

Raspberry Topped Cheesecake

Assorted Bars

Turtle Cheesecake

Assorted Mousse Cups

please note

**only available with the
four or five course dinner*

***only available with
the five course dinner*

Three Course

Includes:

Creamy Coleslaw

and your choice of:

Two Entrées

Two Sides

20

Four Course

Includes:

your choice of:

Salad

Two Entrées

Three Sides

One Dessert

25

Five Course

Includes:

Chef's Choice Homemade Soup

and your choice of:

Salad

Three Entrées

Four Sides

Two Desserts

27

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BUFFET TRADITIONAL DINNER

all options are served with dinner rolls

**selections only available with option 2 or 3*

***only available with option 3*

Entrées

Tenderloin Tips

BBQ Chicken

Smothered Pork Loin
with mushroom, onions and bacon

Smothered Chicken *with mixed
peppers, onions, and mushroom*

*Chicken Veggie Primavera Pasta

**California Tips *Embers 1871
tip with Asparagus and tomato*

**Chicken Marsala
with Mushrooms and onions

Honey Ham

Fried Chicken

Smoked Brisket

Pulled Pork

Seasoned Baked Chicken

*Veggie Primavera Pasta

*Mushroom Pulled Pork

**Baked Cod
over Creamed Spinach

Sides

Savory Roasted Vegetables

Stuffing

Green Beans

Corn

Candied Carrots

Gourmet Mac & Cheese

Wild Rice

Mashed Potatoes

Cheesy Hashbrowns

Broccoli Cauliflower Salad

*Gnocchi
*with spinach, tomato,
and a creamy parmesan sauce*

**Seasonal Risotto

Salads

Creamy Coleslaw

*House Salad

*Tossed Salad

*Fresh Fruit Salad (seasonal)

Desserts

Raspberry Topped Cheesecake

Assorted Bars

Turtle Cheesecake

Assorted Mousse Cups

please note

**only available with
option 2 or 3*

***only available with
option 3*

Option 1

Includes:

Creamy Coleslaw

and your choice of:

Two Entrées

Three Sides

18

Option 2

Includes:

Tossed Salad

and your choice of:

Two Entrées

Three Sides

One Dessert

22

Option 3

Includes:

Chef's Choice of Homemade Soup

and your choice of:

Salad

Three Entrées

Four Sides

Two Desserts

24

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COCKTAIL HOUR

Guest Favorites Appetizer Package

- Cheese, Sausage, and Crackers
- Taco Dip with Chips
- Veggie Tray
- Veggie Pizza
- Sweet and Sour Chicken Dip *with Wonton Chips*

Minimum 30 people

Select two - 4 per person

LATE NIGHT BITES

- Assorted Pizzas 14-24/pizza**
- Nacho/Cheese Bar 3.50/person**
- Nacho/Cheese/Meat Bar 6/person**

BEVERAGES

- Old Fashion Fountain
- Mimosa
- Punch
- Juice

- Champagne Fountain
- Wine
- Champagne
- Soda

- Bottled Premium Beer
- Milk
- Coffee
- Bottled Beer

Unlimited Soda

- up to 100 guests.....200
- over 200 guests.....300

Coffee Station

- 1-50 guests.....100
- 50-100 guests.....150
- 100-150 guests.....200
- 200 guests.....250

ALL IN ONE PLACE

We have options for all your event needs. We host bridal showers and gift openings too.
Take a look at our special events menu for options and pricing

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EMBERS 1871 CHOCOLATE FOUNTAIN

Cost: 300

with chocolate and fountain rental (not available off site)



Price per person:

Option 1

- Animal crackers
- Graham crackers
- Vanilla wafers
- Pretzel rods
- Marshmallows

0.75

Option 2

- Strawberries
- Pineapples
- Bananas
- Cherry oreos
- Ginger snaps
- Mini cookies

1.00

Option 3

- Rice krispies
- Angel food cake
- Biscotti granola bars
- Cream puffs

1.25

CAKE CUTTING SERVICES

1-100 Guests	100
101-200 Guests	200
201-300 Guests	300
301 & Over	400

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DECORATING PACKAGES
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Embers 1871 Package 1

100 Guests/900 200 Guests/1300 300 Guests/1700

Chair covers, sashes, tablecloths, napkins. Skirting for the head table, cake table, and gift table, and staging for the head table.

Embers 1871 Package 2

100 Guests/1200 200 Guests/1700 300 Guests/2000

Chair covers, sashes, tablecloths, table runners, napkins. Skirting for the head table, cake table, and gift table. Backdrop and staging for the head table.

Embers 1871 Package 3

100 Guests/1600 200 Guests/2000 300 Guests/2500

Chair covers, sashes, tablecloths, table runners, napkins. Skirting for the head table, cake table, and gift table. Backdrop and staging for the head table. Ceiling drape and backdrop for the cake table.

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EXTRAS
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Tri candle per table with mirror.....9
 Head table skirt lighting100
 Lite backdrop200
 Square mirrors per table.....5
 Staging200
 Trumpet vase..... 15
 Lanterns..... 15

Tablecloths..... 3.00-5.00
 Ceiling Lights..... 200
 Napkins50
 Ceiling Lights with drapes 400
 Room lighting 200
 Tri candles per table 5

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