



## *Private Parties*

**Thank you for your interest in Guesthouse Tavern + Oyster for hosting your special event! We're excited to have you! In order to ensure that your event is a complete success, we have created this Private Party Menu detailing all of our private dining and beverage options. If you have any questions while planning your event, please contact our General Manager: Danielle Cobley [danielle@guesthousetavernoyster.com](mailto:danielle@guesthousetavernoyster.com) - 515.994.8378**

**Guesthouse has 100 physical seats (including bar chairs), but comfortably accomodates up to 110+ people.**

**The food and beverage minimum commitments to privately secure our rooms are as follows (plus tax & gratuity):**

**Mondays from 10am-10pm  
\$750 minimum spend**

**A 25% deposit with signed contract is required to secure reservations.**

**Prices are based on 3 hour parties. All parties must end by 10pm.**

**All parties cancelled within 5 days of the date will incur a 30% cancellation fee.**

**The Guesthouse Tavern + Oyster team will do anything we can to accommodate the needs of our guests. Following the menu options detailed in this package is highly recommended as they were designed to assure quality and efficiency in your party experience. That said, if there's something you do not see in this packet that you'd like to have, we offer custom packages as well.**

# *Appetizer Platters*

*The following are served family-style*

## **CHARGRILLED OYSTERS**

Our famous Chargrilled Oysters Grilled on our char broiler with butter, garlic and parmesan  
**\$47.99 per dozen**

## **OYSTER SUPREME**

Grilled on our char broiler with lump crab, butter, garlic and parmesan  
**\$52.99 per dozen**

## **OYSTER ROCKEFELLER**

Grilled on our char broiler with bacon, spinach, mornay and parmesan  
**\$52.99 per dozen**

## **RAW OYSTERS**

Served chilled with Bloody Mary Cocktail Sauce, Champagne Mignonette, Horseradish and Lemon  
**41.99 per doz**

## **SHELLFISH TOWER**

Dozen Oysters, Dozen Shrimp, Ceviche, Smoked Fish Dip, Assorted Pickles and Accompaniments  
**\$89.99 feeds 12**

## **WISCONSIN CHEESE CURDS**

Fried Wisconsin Cheese Curds, Pickled Fresno Peppers served with Seasonal Jam and Pickle Ranch  
**\$32.99 feeds 12**

## **BRUSSELS SPROUTS**

Bacon Lardon, Gruyere Mornay Sauce, Lemon, Roasted Garlic, Herbed Bread Crumbs  
**\$32.99 feeds 12**

## **SPREADS**

*Lake Superior Smoked White Fish  
Beer Cheese Spread*

Served with Crackers, Pickled Onion and Cornichons. Choose one or half of each  
**\$47.99 feeds 12**

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*Sold by Per Piece Only*

## **MINI LOBSTER ROLL**

Connecticut Style: Drawn Butter,  
Fresh Lemon, Chives, New England Roll  
**\$8 per**

## **MINI LOBSTER CRAB CAKES**

Maine style cake served with  
Creole Mustard  
**\$4 per**

## **FRIED MOZZARELLA**

Hand-breaded Mozzarella served with  
GHTO Red Sauce  
**\$2 per**

## **PIEROGI**

Potato & Cheddar, Butter, Parsley,  
Fried Onion and Sour Cream  
**\$3 per**

## **SLIDERS**

**PRIME RIB** - served with Swiss &  
French Onion Au Jus  
**FRIED WALLEYE** - served with lettuce and  
pickle with house tarter sauce  
**\$4 per**

# Entree Buffet

\$32 per person  
Pick 1 Salad, 2 Sides, 2 Entrees & 1 Dessert  
Entree/Pasta Combo \$29.99 per person (pick one of each)  
The following are served family-style

## Salad

### CAESAR

Crisp romaine, house-made croutons,  
Parmesan cheese, GHTO Caesar dressing

### GUESTHOUSE

Mixed Greens, Pickled Cranberries, Toasted  
Pecans, Red Onion, Beets, Maytag Bleu  
Cheese, Maple Vinaigrette

### GARDEN

Mixed greens, tomato, radish, cucumber,  
red onion and croutons with choice of dressing

## Sides

Extra sides \$3 per person

### HASH BROWN CASSEROLE

### MAC & CHEESE

### CREAMED WILD RICE

### SLOW-COOKED CABBAGE

### GUESTHOUSE POTATOES

### SLOW COOKED CARROTS

### ROASTED SWEET POTATOES

### BOURSIN MUSHROOM AU GRATIN

### CAULIFLOWER GRATIN

### GRILLED BROCCOLINI

## Entrees

Extra Entrees add \$5 per person each

### TROUT ALMANDINE

Pan Roasted Steelhead Trout with Almond-Lemon Butter Parsley Sauce

### FRIED WALLEYE

Beer Battered Canadian Wild Caught Walleye, GH Tartar Sauce and Champagne Mignonette

### BEEF SHORT RIB

Slow cooked beef short rib with roasted shallot sauce

### CRAB STUFFED SHRIMP

Crab Stuffed Jumbo Shrimp in Garlic-Sherry Cream Sauce with Herbed Breadcrumbs

### CHICKEN PARMESAN

Parmesan & Herb breaded chicken breast baked with house Marinara & Mozzarella

### BOURSIN CHICKEN

Grilled chicken breast with mushrooms and Boursin cream sauce

### SMOTHERED PORK CHOPS

Fried bone-in pork chop with southern onion gravy

### GUESTHOUSE STEAK MEDALLIONS

4oz Grilled Prime, Center-Cut Sirloin, Brandy-Mushroom Cream Sauce +\$4 per person

## Dessert

TIRAMISU CAKE  
MAPLE BUDINO

KEY LIME PIE  
S'MORES

CHEESECAKE  
FLOURLESS CHOCOLATE TORTS

# Pasta Buffet

\$25.99 per person

Pick 1 Salad, 2 Sides, 2 Pastas & 1 Dessert  
Entree/Pasta Combo \$29.99 per person (pick one of each)  
The following are served family-style

## Salad

### CAESAR

Crisp romaine, house-made croutons,  
Parmesan cheese, GHTO Caesar dressing

### GUESTHOUSE

Mixed Greens, Pickled Cranberries, Toasted  
Pecans, Red Onion, Beets, Maytag Bleu  
Cheese, Maple Vinaigrette

### GARDEN

Mixed greens, tomato, radish, cucumber,  
red onion and croutons with choice of dressing

## Sides

Extra sides \$3 per person

### HASH BROWN CASSEROLE

### MAC & CHEESE

### CREAMED WILD RICE

### SLOW-COOKED CABBAGE

### GUESTHOUSE POTATOES

### SLOW COOKED CARROTS

### ROASTED SWEET POTATOES

### BOURSIN MUSHROOM AU GRATIN

### CAULIFLOWER GRATIN

### GRILLED BROCCOLINI

## Pastas

Extra Entrees add \$5 per person each

### CHICKEN PARMESAN

Parmesan & Herb breaded chicken breast baked with house Marinara & Mozzarella

### BEEF STROGANOFF

Braised Short Rib, Mushroom, Onion, Egg Noodle, Tangy  
Garlic-Sherry Cream Sauce, Fresh Herbs

### CAVATELLI

Handmade Cavatelli Pasta, Sausage, Roasted Red Peppers, Red sauce,  
Fresh Mozzarella, Parmesan Cheese

### RICOTTA GNOCCHI

Handmade Ricotta and Sweet Potato Pasta with Roasted Mushrooms,  
Sage, Brown Butter, Toasted Pine Nuts and Parmesan Cheese

### CHICKEN DIABLO

Chicken, Bacon Lardons, Tomato, and penne pasta tossed in a Spicy White Wine  
Tomato Sauce with Butter, Parsley, Lemon and Herbed Breadcrumbs

### SHRIMP & SPINACH PAPPERDELLE

Shrimp, spinach, red onion, tomato and pappardelle pasta tossed with garlic-herb  
cream sauce and parmesan cheese

## Dessert

TIRAMISU CAKE  
MAPLE BUDINO

KEY LIME PIE  
S'MORES

CHEESECAKE  
FLOURLESS CHOCOLATE TORTS



# *Beverage Packages*

*Beverage Packages are based on 3 hour parties.  
\*No shots & No martinis included with any packages*

## *Tier One* \$22 per person

### **WINE - DOMESTIC BEER**

House Red and White Wine, Domestic Beer, and Soft Drinks

## *Tier Two* \$26 per person

### **WINE - BEER - WELL COCKTAILS**

House Red and White Wine, Domestic Beer, Select Craft Beer, Well Spirits & Mixers, and Soft Drinks

## *Tier Three* \$30 per person

### **WINE - BEER - COCKTAILS**

Two Red Wines, Two White Wines, Select Domestic Beer and Craft Beers, Mid-Level Spirits and Mixers, and Soft Drinks

## *Tier Four* \$36 per person

### **WINE - BEER - COCKTAILS - SIGNATURE COCKTAILS**

Two Red Wines, Two White Wines, Select Domestic Beer and Craft Beers, Mid-Level Spirits and Mixers, Select House Signature Cocktails, and Soft Drinks

## *Tier Five* One Tab paid by host

### **OPEN BAR**

Full menu available. Options include dollar amount cap, hourly cut-off, ticketed drinks available

## *No Alcohol Option* \$15 per person

Includes Soda, Coffee, Tea, Barn Town Root Beer

