



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 Copley 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):

**Sundays 4pm-10pm
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

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

