



Weddings

Menu 2024

Vennebu Hill at Myklebust Farms is very excited to partner with The Bricton Group, an award-winning hospitality management company, based in the Midwest with many well established and successful management locations. Vennebu Hill and the Bricton Group are committed to delivering unparalleled value to guests by offering products and services designed to exceed expectations. With unique expertise from food and beverage to event planning, Vennebu Hill and The Bricton Group reach for the out of ordinary. While tapping into current market trends in hospitality, Vennebu Hill at Myklebust farms specialists work with our guests to develop a customized experience for each special event. We look forward to working with you!

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Prices do not include 21% service charge and 6.75% sales tax



Hors d'oeuvres

Butler passed
Prices based on 12 pieces

Cold

Mushroom Crostini	\$ 30
Brie Cheese and Green Apple	\$ 30
Tiger Shrimp with Cajun Mango Relish	\$ 36
Smoked Salmon Cornet	\$ 36
Asparagus with Prosciutto	\$ 30
Chicken Salad Tart	\$ 30
Summer Tomato Bruschetta	\$ 30
Beet & Goat Cheese Tart	\$ 30
Avocado Prosciutto and Manchego	\$ 30
Mini fruit Kabobs	\$ 30

Hot

Vegetable Spring Rolls	\$ 28
Chicken Kabobs	\$ 30
Beef Kabobs	\$ 32
Chicken Pot Sticker	\$ 28
Mini Reuben	\$ 30
Chicken and Cheese Quesadilla	\$ 36
Italian Sausage and Goat Cheese	\$ 30
Beef Wellington	\$ 36
Wisconsin Brat Bites	\$ 28
Cocktail meatballs	\$ 28
Wisconsin Cheese Curds	\$ 28

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Platter Appetizers

Minimum of 25 guests
Price based per person

Wisconsin Cheese Selection ~ \$7

A selection of four artesian cheeses from Wisconsin State, cheddar, Swiss, jack and gouda, served with assorted grapes, berries, nuts and crackers

Wisconsin Sausage Display from Wisconsin River Meats ~ \$8

Smoked Polish sausage, house-made andouille sausage, beer sticks, bratwurst (from Wisconsin River), assorted seasonal jams, mustard and bread

Italian Antipasto Display ~ \$9

Italian salami, prosciutto, mortadella, aged provolone, smoked fontina, fresh mozzarella, Sicilian olives, marinated artichoke hearts, roasted peppers, Roma tomatoes, onions

Garden Vegetable Crudités ~ \$6

A selection of fresh vegetables, carrots, celery, cauliflower, broccoli, peppers, cucumbers, organic dill dip, Vidalia onion spread, curried yogurt

Grilled Vegetable Display ~ \$6

Asparagus, eggplant, portobello mushrooms, peppers, zucchini, carrots

Local Fruit Display ~ \$6

Spring/Summer Fruit Display – Berries, peaches and plums

Fall/Winter Fruit Display – Apples, pears, grapes from Vennebu

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Plated Dinners

Dinners include:

Freshly baked artisan rolls

Choice of salad

Choice of one starch per entrée

Choice of one vegetable per entrée

Choice of Entrées

Chicken

Roasted Chicken ~ Herb marinated, tarragon butter	\$ 24
Lemon Herb Crusted ~ Natural reduction	\$ 24
Grilled Chicken ~ Local mushroom and sherry sauce	\$ 25

Beef

Short Rib ~ Six hours braised, local mushrooms, Vennebu Vineyard reduction	\$ 32
NY Strip Steak ~ Parmesan crusted, red wine sauce	\$ 38
Roasted Prime Rib ~ 10 oz., au jus	\$ 34
Beef Tenderloin ~ 8 oz. center cut filet, cabernet reduction	\$ 42

Pork

Sliced Pork Tenderloin ~ Served with a pork reduction	\$ 26
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Seafood

Seared Walleye Pike ~ Fennel & sundried tomato	\$ 27
Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc	\$ 28

Vegetarian

Grilled Vegetable Ravioli ~ Grilled zucchini & squash, Pomodorina sauce *Contains wheat & dairy	\$22
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Vegetable Wellington ~ mushroom duxelles, roasted zucchini, squash, eggplant, red bell peppers, onions, garlic & herbs wrapped in a puff pastry with roasted red pepper sauce *Contains gluten	\$23
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Garden Vegetable Plate ~ Cauliflower parsnip puree, corn cake topped with grilled zucchini, squash, corn & peppers finished with romesco sauce, basil oil & toasted almonds *Gluten & Vegan friendly	\$22
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Combination Entrées

Beef Tenderloin and Chicken

5 oz. center cut filet, red wine sauce with choice of one Chicken Entrée below

Roasted Chicken ~ Herb marinated, tarragon butter \$ 38

Grilled Chicken ~ Local mushroom and sherry sauce \$ 39

Beef Tenderloin and Seafood

5 oz. center cut filet, red wine sauce with choice of one Seafood Entrée below

Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc \$ 41

Shrimp Scampi ~ Three shrimp in garlic parsley butter sauce \$ 42

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Choice of Salad

Choose one of the following

Traditional Caesar Salad ~ Romaine, parmesan cheese, croutons, Caesar dressing
Summer Market Salad ~ Baby greens, tomato, cucumber, roasted corn, champagne vinaigrette
Fall Market Salad ~ Beets, carrots, fennel and cider vinaigrette

The following upgrades are available in lieu of the selections above for an additional fee per person with our packages

Harvest Salad ~ Baby greens, local apples, candied pecans, bleu cheese, vanilla balsamic vinaigrette ~ \$ 3

Choice of Starch

Choose one for each entrée choice

Mashed potatoes
Garlic mashed potatoes
Oven-roasted baby red potatoes
Mushroom risotto
Buttery lemon rice pilaf
Brown sugar sweet potatoes

Choice of Vegetable

Choose one for each entrée selection

Green bean almondine
Green beans and carrots
Candied carrots
Broccoli spears in garlic butter
Roasted asparagus

Kids' Entrée (Ages 3-10) ~ \$10

Served with fruit cup and homestyle mac & cheese

Choose one of the following

Chicken tenders
Cheese pizza
Mini burgers

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Buffet Dinners

Buffet Dinners include salad, fresh artisan rolls, coffee, and hot tea

Choose any two entrées, two starches and one vegetable	\$ 34
Choose any three entrées, two starches and one vegetable	\$ 38

Choice of Starch (choose 2)

Mashed potatoes
Garlic mashed potatoes
Oven-roasted baby red potatoes
Mushroom risotto
Buttery lemon rice pilaf
Brown sugar sweet potatoes

Choice of Vegetable (choose 1)

Green bean almondine
Green beans and carrots
Candied carrots
Broccoli spears in garlic butter
Roasted asparagus

Choice of Entrées

Chicken

Roasted Chicken ~ Herb marinated, tarragon butter
Lemon Herb Crusted ~ Natural reduction
Grilled Chicken ~ Local mushroom and sherry sauce

Beef

Sliced roast beef and mushroom au jus – can be chef carved*
Turkey and gravy – can be chef carved*
Chef-carved* smoked BBQ brisket ~ cabernet reduction
Chef-carved* prime rib ~ au jus (add \$5/person)
Chef-carved* beef tenderloin ~ cabernet reduction (add \$7/person)

Pork

Sliced Pork Tenderloin ~ Served with Wisconsin apple chutney

Seafood

Herb Crusted Salmon ~ Citrus and herb marinated, beurre blanc
Seared Walleye Pike ~ Fennel & sundried tomato

Vegetarian

Grilled Vegetable Ravioli ~ Pomodoro sauce
Vegetable Wellington ~ Roasted vegetables in puff pastry, roasted pepper sauce

*Chef carving service per buffet \$125 additional

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Others

SWEET ENDINGS

Petite Sweets ~ \$10

Chocolate Strawberries, Raspberry Almond French Macarons, Nutella Cream Puffs, Fresh Fruit Tarts, Chocolate Eclairs, Passion Fruit Meringue Tarts, Cherry Cheesecake Shooters and Flourless Chocolate Cake Pops (Base on 3 pieces per person)

Spring/Summer Sweets ~ \$8

Strawberry Shortcake Shooters, Double Chocolate Pecan Cookies, S'more Tarts and Honey Berry Lemonade (Based on 3 pieces per person)

Fall/Winter Sweets ~ \$8

Toffee Brownies, Bourbon Pecan Pie Tarts, Apple Blondie Cheesecake Bites and Cinnamon Hot Chocolate (Based on 3 pieces per person)

Donut Tower Bar & Candy Station ~ \$12 (25 person minimum)

Chef's Choice of Assorted Donuts stacked on a Tower Stand
Gummy Bears, M&M's, Twizzler Bites, Malted Milk Balls, Lemon Drops and Hershey Kisses

Chocolate Fountain ~ \$10 (100 person minimum)

Pretzels, Rice Krispie Treats, Marshmallows, Vanilla Pound Cake, Strawberries and Pineapple

Fresh Seasonal Kabobs ~ \$6

LATE NIGHT SNACK

Choose two items ~ \$10

Choose three items ~ \$13

Choose four items ~ \$16

Assorted Mini Pizzas, Buffalo Wings, Chicken Potstickers, Chicken Taquitos, Chicken Tenders, Chicken Quesadillas, Crab Rangoon, Mini Hot Dogs, Mini Hamburgers, Mini Vegetable Egg Rolls, Pigs in a Blanket, Potato Skins, Wisconsin Brat Bites, Wisconsin Cheese Curds

Whole Pizza (14") ~ \$26 each *Choose up to 3 kinds

- Cheese
- Sausage
- Pepperoni
- Buffalo Chicken
- Margherita



Beverage

HOSTED BAR – PER PERSON/HOUR PRICING

1 HOUR	
Beer, Wine, Seltzers and Soda	\$10
House Brands (includes Beer, Wine, Seltzers and Soda)	\$14
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$16
2 HOURS	
Beer, Wine, Seltzers and Soda	\$16
House Brands (includes Beer, Wine, Seltzers and Soda)	\$20
Premium Brands (includes House Brands, Beer, Wine and Soda)	\$22
3 HOURS	
Beer, Wine, Seltzers and Soda	\$21
House Brands (includes Beer, Wine, Seltzers and Soda)	\$25
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$27
4 HOURS	
Beer, Wine, Seltzers and Soda	\$26
House Brands (includes Beer, Wine, Seltzers and Soda)	\$30
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$32
5 HOURS	
Beer, Wine, Seltzers and Soda	\$31
House Brands (includes Beer, Wine, Seltzers and Soda)	\$35
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$37
6 HOURS	
Beer, Wine, Seltzers and Soda	\$36
House Brands (includes Beer, Wine, Seltzers and Soda)	\$41
Premium Brands (includes House Brands, Beer, Wine, Seltzers and Soda)	\$42

TAP BEER – Beer/Wine/Seltzer/Soda & House Brand Package

Spotted Cow, two domestics of venue's choice, and 1 domestic of the clients choosing.

TAP BEER – Premium Brand Package

Spotted Cow, two domestics of venue's choice, & 1 specialty OR domestic of the clients choosing

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House Brands Spirits:

Tito's Vodka
 Seagram's 7 Whiskey
 Bacardi Silver Rum
 Jim Beam Bourbon
 Captain Morgan Spiced Rum
 Sauza Reposado Tequila
 Beefeater Gin

Korbel Brandy
 Johnny Walker Red Scotch
 Amaretto
 Southern Comfort
 Evan Williams
 Malibu Rum

Premium Brands Spirits:

Ketel One Vodka
 Bacardi Silver Rum
 Captain Morgan Spiced Rum
 Tanqueray Gin
 Johnny Walker Black Scotch
 Jack Daniel's Whiskey
 Crown Royal Whiskey
 Jameson Irish Whiskey

Bulleit Rye Bourbon
 Marker's Mark Bourbon
 Patron Silver Tequila
 1800 Tequila
 Korbel Brandy
 Courvoisier VS Cognac
 Kahlua
 Amaretto Disaronno

WINE – House Brand is Canyon Road

Varietals Included: Moscato, Pinot Grigio, Chardonnay, Reisling, Merlot, Cabernet Sauvignon, Pinot Noir

WINE – Premium Brand is Chloe

Varietals Included: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir

CHAMPAGNE TOAST

Campo Viejo Champagne \$25/Bottle 1 Bottle = 10 Toasting Pours

BEER (Bottled – Cash Bar)

Miller Light	Modelo
Bud Light	Spotted Cow
Coors Light	Angry Orchard
Busch Light	White Claw
Buckler NA	O'Douls NA
Heineken 0.0	Corona

NON-ALCOHOL

Coke	Diet Coke
Sprite	Sprite Zero
Mountain Dew	
Lemonade	Orange Juice
Cranberry Juice	Club Soda

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