



HALL OF FAME CHOPHOUSE

Facility Guide and Facts

Location: 1004 Brett Favre Pass (2 blocks East of Lambeau Field off Holmgren Way).
Located in the hub of major hotels, arenas, and event facilities, perfect for your convenience.

ENJOY COMPLIMENTARY HIGH SPEED WIRELESS INTERNET THROUGHOUT THE FACILITY!

Room by Room

Lobby

Elegant trophy cases displaying Green Bay Packer and football memorabilia welcome guests as they enter

Bar

Multiple flat-screen televisions to catch the latest action

A great view of Lambeau Field

Large, full-service bar with ample seating

A variety of premium spirits, elegant wines, unique martinis and signature drinks

Main Dining Room

Be treated like an MVP guest with our meat tray presentation

Accommodates up to 120 guests with a hint of class

Booth and table seating to suit your preferred dining experience

Champion's Room

Our most unique room including original mural by Wisconsin artist Jim Hartell, featuring all of the Green Bay Packer players and coaches inducted into the National Football Hall of Fame.

Trophy cases feature football historic Packer memorabilia

Perfect setting for Rehearsal Dinners

Accommodates up to 50 people for private functions

Founder's Room

Separate stereo, television, DVD and VCR accommodations

Accommodates up to 24 guests

MVP Banquet Hall

Total capacity for 300 guests with full use of all three MVP rooms
Banquet hall can be divided with retractable walls into three separate rooms seating 50, 96, and 110.
Combinations of rooms are also available for additional versatility for guest size.
Tasteful décor includes original portraits featuring Brett Favre during his MVP years by artist John Koester.
Retractable theatre screens for projecting your business presentations or for private television use.
Built-in computer ports, LCD projector and microphone capability to suit your presentation needs.
Full bar built into MVP I room with retractable wall to cover when not in use.
Separate entrance with ample receiving area to welcome your guests.
Extended hours for banquet and meeting area are available to meet the needs of your event.
Customized banquet menu options to suit your taste and budget.

Gift Shop

Immediately adjacent to the lobby
Features autographed items and other Packers merchandise.
Gift certificates in any increment
Open during dining room hours

Hours of Operation

Dining Room

Monday through Saturday: Full menu served from 4:00 pm - 10:00 pm
Sundays 3:00 pm - 9:00 p.m. from mid-July to January 1st

Bar

Open at 3:30 pm daily
Full menu along with an additional bar menu available during operating hours

Off Premise Catering

Hall of Fame Chophouse will cater at off premise locations, please talk with the Event Sales Manager for more details

Extended Hours for meetings, banquets and Packer home game weekends

Reservations

Accepted for dinner, except Packer home game weekends. Call 499-MVP4 (6874)
Groups please contact Mandy Rasmussen in our Sales Department at ext. 103

Methods of Payment

American Express, Visa, MasterCard and Discover
Travelers checks, debit cards and cash
Sorry, no personal checks accepted
Prevailing tax and 20% service charge is added to all banquet functions

Appetizer Options

Portioned at 50 pieces

Served Cold

Bruschetta

Cucumber dill rounds

Prosciutto wrapped asparagus

Smoked salmon canapés

Crawfish mousse canapés

Crab and avocado polenta cakes

Carpaccio tenderloin rounds

Gorgonzola steak on garlic toast

Seasonal fruit skewers

Caprese skewers

Served Hot

Crab stuffed mushroom

Crimini mushrooms filled with goat cheese & herbs

Twice baked blues (peruvian potatoes)

Crab cakes

Tequila lime shrimp

Bbq andouille shrimp

Cocktail meatballs (swedish style)

Spinach and artichoke dip

Wings with your choice of sauce

Teriyaki steak kabobs

Appetizer Platters

Priced per piece/person, minimum 25

Seasonal fresh fruit display

Fresh vegetable crudité's with dipping sauce

Wisconsin cheese and sausage

Charcuterie board (meats, cheeses, rustic breads, nuts)

Antipasto plate (marinated vegetables, Italian meats & cheeses, rustic breads)

Shrimp cocktail "shooters"

Whole smoked salmon display (serves 40)

*whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

All prices subject to prevailing sales tax & 20% service charge. Prices subject to change due to market fluctuations

Hall of Fame Chophouse 1004 Brett Favre Pass Green Bay, WI (920)499-6874

Plated Dinner Entrees

All of our plated dinners are accompanied by salad, chef's choice of starch & vegetable and warm dinner rolls.
Includes Fresh Brewed Regular and Decaf Starbucks coffee, Hot Tea, Iced Tea
Complimentary salad selection: Steakhouse Spring Green
Upgrade Salad (\$1) to: Spinach, or Caesar

*PLEASE LIMIT OPTIONS TO NO MORE THAN 3 ENTREES

Plated Pork, Beef & Lamb

All steak selections are hand-cut USDA choice
(Served at medium temperature)

Filet Mignon

(8oz) crusted with dijon & herbs

Chocolate Stout-Marinated, Coffee-rubbed Flat Iron Steak

(10oz)

Beef Tenderloin

sliced 6 ounces served
with creamy cognac au poivre

Cabernet Braised Beef Short Ribs

(10oz)

Herbed Pork Chop

with blackberry gastrique

Pesto Crusted Lamb Chops

(8oz)* chef recommends medium rare for best quality

Plated Poultry

Chicken Florentine

pan seared chicken breasts topped
with goat cheese-garlic cream sauce
and wilted spinach

Chicken Marsala

herb-marinated chicken breasts topped with
marsala wine & wild mushroom sauce

Chicken Fricassee

twin chicken breasts in a silky fricassee cream
sauce with hearty vegetables

Lemon Chicken

lightly breaded chicken breasts finished with lemon
juice, parsley and browned butter

Pan Seared Duck Breast

served with a berry reduction

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Plated Seafood

All of our plated dinners are accompanied by salad, chef's choice of starch & vegetable and warm dinner rolls.

Includes Fresh Brewed Regular and Decaf Starbucks coffee, Hot Tea, Iced Tea

Complimentary salad selection: Steakhouse Spring Green

Upgrade Salad (\$1) to: Spinach, or Caesar

*PLEASE LIMIT OPTIONS TO NO MORE THAN 3 ENTREES

Potato-Crusted Mahi-Mahi

with zesty basil butter

Jumbo Fresh Water Shrimp

with asian garlic chili sauce

Fresh Atlantic Salmon

oven roasted and served with
citrus and lemon

Blackened Salmon

with pineapple salsa

Plated Vegetarian

Roasted Vegetable Pasta

seasonal vegetables in a zesty tomato sauce
tossed with pasta and topped with parmesan

Layered Vegetable Ratatouille

a french classic for vegans and vegetarians

Combination Plates

Filet & Split Cold Water Lobster Tail

6 oz filet and 4 oz split tail
served with chef's choice of accompaniments

Filet & Salmon

6 oz filet and 4 oz salmon filet
blackened or with citrus and herb
served with chef's choice of accompaniments

Filet & Chicken Oscar

6 oz filet and 5 oz chicken topped with crab, asparagus
and hollandaise served with chef's choice of
accompaniments

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Dinner Buffets

Minimum of 30 guests required

Two Entree Three Entrée

*service includes warm bread with butter,
fresh brewed regular and decaf starbucks coffee, hot tea, iced tea
(Steaks served at a medium temperature)*

Two Entrée Family Style is available, choose from these items and add \$3 per person

Entrée Selections

Roast pork loin with fresh pineapple salsa

Chicken with marsala and wild mushroom sauce

Spinach & goat cheese chicken florentine

Chicken in a silky fricasse cream sauce with hearty vegetables

Our signature jambalaya

Roasted vegetable pasta

Chicken parmesan

Classic herb crusted roast sirloin with bordelaise sauce

Potato crusted cod with zesty basil butter

Citrus and herb salmon

Seasonal Vegetable & One of the Following:

garlic mashed potatoes
wild rice pilaf baked potato
herb roasted baby red potatoes

Spring Green Salad

or substitute one of the following (add 1 per person)

Baby Spinach Salad

Caesar Salad

Impress your Guests with a Chef's Carving Station

Substitute one from below in place of one of the above entrée selections

Roast Prime Rib of Beef

Peppercorn Crusted Tenderloin of Beef

There will be a chef charge added per carving station

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Desserts

Stationary Desserts

(please choose 3)

Red Velvet Cake

baked with a hint of cocoa and a butter cream frosting

Cheesecake

select from turtle (caramel, chocolate, pecans), raspberry, or plain

Chocolate Cake

double layer cake with a chocolate butter cream frosting

Carrot Cake

baked with golden raisins, crushed pineapple and toasted coconut with a cream cheese frosting

Plated and Served Desserts

Please select one from the above options

Late Night Snacks

14 inch Pizza

variety of toppings available

Popcorn Machine with Popcorn

includes several flavored salts to top the popcorn

all of our Appetizers are also available for late night snacks

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Bar and Beverage Arrangements

Arrangements can be made for packages, host or cash bars. Upon request we are happy to provide a private bar in your room, there is a bar set up fee for every 75 guests

Soft Drinks assorted Pepsi products	2.50	Bottles of Wine	22 and up
		Bottles of Champagne	22 and up
Non Alcoholic Beverage Package bottomless soft drinks for your guests	5 pp	Kegs of Beer (1/2 barrel)	250 and up
		Mixed Drinks	4.50 and up
		Bottled Beer	3.75 and up

Open Bar (4 hour package) minimum 50 guests 28 per person

We are pleased to offer a selection of house liquors-Smirnoff Vodka, Bacardi Rum, Captain Morgan, Gilbey's Gin, Kesslers Whiskey, Christian Brother's Brandy, Dewars Scotch, house wines, and 2 domestic draft beers for your guests to enjoy. We can also customize your bar with a selection of premium liquors or beer at an additional fee.

Beer, Wine & Soda (4 hour package) minimum 50 guests 18 per person

Enjoy 2 domestic beers on draft, our selection of house wines, and soft drinks for you and your guests. This option may also be customized with specific requests at an additional fee.

Host Bar charged by consumption

You may choose to host beverages for your guests and stock the bar with drinks of your liking, if preferred. This service is based on the actual amounts consumed by your guests.

Cash Bar bar set up fee applies

This option allows the guest to pay for his or her own cocktails upon consumption. It is quite common to offer cocktails on a "cash bar" basis, and host tap beer, wine and soda (or a combination thereof) for your guests.

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