



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

Priced 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 crudités 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

Silver Wedding Package
(minimum of 150 people)
Dinner Buffets & Family Style

Choice of:

Hosted Call Brand Bar for One Hour Prior to Dinner

or

Two Domestic Draft Beer Choices, House Wine & Soda for Four Hours
(bar closed during dinner service)

Complimentary Champagne Toast

Spring Green Salad

(served plated at the table)

Two Entrée Selections

Roasted Pork Loin with Fresh Pineapple Salsa

Chicken with Marsala and Wild Mushroom Sauce

Spinach & Goat Cheese Chicken Florentine

Roasted Vegetable Pasta

Classic Herb Crusted Roasted Sirloin with Bordelaise Sauce

Potato Crusted Cod with Zesty Basil Butter

Citrus and Herb Salmon

Included Wedding Services:

Round Tables with Linen Tablecloths, Colored Linen Napkins
(specialty linens available at an additional charge)

Head Table with Linen Tablecloths, Skirting and Icicle Lights on Risers

Gift Table and Cake Table with Linen Tablecloths, Skirted and Icicle Lights

Cocktail Tables with Linen Tablecloths

Mirror Tile and Two Votive Candles per Round Table

Screen and Projector for Slide Show

Wireless Microphone at Head Table with Sound System

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Gold Wedding Package

(minimum of 100 people)

Plated Dinner

Choice of:

Hosted Call Brand Bar for One Hour Prior to Dinner

or

Two Domestic Draft Beer Choices, House Wine & Soda for Four Hours
(bar closed during dinner service)

Complimentary Champagne Toast

Spring Green Salad

Two Entrée Selections

Herbed Pork Chop
with blackberry gastrique

Cabernet Braised Beef Short Ribs

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

Chocolate Stout-Marinaded, Coffee-rubbed Flat Iron Steak

Fresh Atlantic Salmon
oven roasted and served with citrus and lemon

Beef Tenderloin (add \$3 per person)
sliced 6 ounces served; with creamy cognac peppercorn sauce

Included Wedding Services:

Round Tables with Linen Tablecloths, Colored Linen Napkins
(specialty linens available at an additional charge)

Head Table with Linen Tablecloths, Skirting and Icicle Lights on Risers

Gift Table and Cake Table with Linen Tablecloths, Skirted and Icicle Lights

Cocktail Tables with Linen Tablecloths

Mirror Tile and Two Votive Candles per Round Table

Screen and Projector for Slide Show
Wireless Microphone at Head Table with Sound System

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Platinum Wedding Package

(minimum of 100 people)

Plated Dinner

Hosted Call Brand Bar for Four Hours
(bar closed during dinner service)

Complimentary Champagne Toast

Wine Service During Dinner

Spring Green Salad

Two Entrée Selections

Herbed Pork Chop
with blackberry gastrique

Cabernet Braised Beef Short Ribs

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

Chocolate Stout-Marinaded, Coffee-rubbed Flat Iron Steak

Fresh Atlantic Salmon
oven roasted and served with citrus and lemon

Beef Tenderloin (add \$3 per person)
sliced 6 ounces served; with creamy cognac peppercorn sauce

Included Wedding Services:

Round Tables with Linen Tablecloths, Colored Linen Napkins
(specialty linens available at an additional charge)

Head Table with Linen Tablecloths, Skirting and Icicle Lights on Risers

Gift Table and Cake Table with Linen Tablecloths, Skirted and Icicle Lights

Cocktail Tables with Linen Tablecloths

Mirror Tile and Two Votive Candles per Round Table

Screen and Projector for Slide Show
Wireless Microphone at Head Table with Sound System

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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

Beef, Pork, & Lamb

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

Filet Mignon

(8oz) crusted with dijon & herbs

Chocolate Stout-Marinaded, 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

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

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 & Family Style

Minimum of 30 guests required

Two Entrée

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

Spring Green Salad

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

Baby Spinach Salad

Caesar Salad

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

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 (add 9pp)

Peppercorn Crusted Tenderloin of Beef (add 12pp)

There will be a \$100 chef charge added per carving station

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Desserts

Dessert Station

(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
per person

Plated and Served Desserts

Please select one from the above options

per person

Cake Cutting Services

any outside specialty desserts must come from a facility licensed in Wisconsin

Sheet Cake

Wedding Cake

Late Night Snacks

14 inch Pizza

variety of toppings available each

Popcorn Machine with Popcorn

includes several flavored salts to top the popcorn
machine rental, plus per person

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 \$75 bar set up fee for every 75 guests

Soft Drinks

assorted Pepsi products

Bottles of Wine

Bottles of Champagne

Non Alcoholic Beverage Package

bottomless soft drinks for your guests

Kegs of Beer (1/2 barrel)

Mixed Drinks

Bottled Beer

Open Bar (4 hour package) minimum 50 guests

We are pleased to offer a selection of house liquors-Smirnoff Vodka, Bacardi Rum, Malibu, Captain Morgan, Gilbey's Gin, Kesslers, Christian Brother's Brandy, Dewars Scotch, 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

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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Event Policies

Reservations and Deposits

At the time of reservation, we ask for a \$1000 deposit for your event. This deposit guarantees your accommodations and is deducted from your final bill. We ask that at the time of reservation, you give us a reasonable estimate of the number of guests expected. **We are happy to accommodate your group with the room of your choice; however, we reserve the right to adjust the room locations when necessary.**

Length of the Event

The allotted time for weddings is five hours. Additional time can be requested at the rate of \$150 per hour and is based on availability. All events must conclude at midnight.

Liquor Policies

There is a \$75 bar set up fee for every 75 guests.

As the host, you are accountable for the behavior of your guests. Please help us by encouraging responsible drinking behavior. In accordance with Wisconsin State Law, liquor cannot be sold to or consumed by any person under the legal drinking age of 21. Identification of those appearing 40 years and younger will be requested. We reserve the right to refuse service to individuals who appear to be intoxicated. No liquor will be served after 12:00am. All beverages are to be purchased at the facility. Any alcoholic beverages not provided by Hall of Fame Chophouse will be confiscated and the person(s) may be asked to leave. Non-compliance with this policy will result in appropriate action by facility staff.

Menu Selections

Your banquet menu must be confirmed with Hall of Fame Chophouse no later than one month prior to the event date. All menu selections must be submitted to the Hall of Fame Chophouse prior to notifying guests. You must provide us with an entrée count for plated and served events one week prior to your event. If you have more than one selection of entrees, you must provide place card labels for your guests corresponding to their selections--we highly recommend using different colored place cards for each entree selection. We also ask for a list of numbers of each entree per table so we can properly serve you. Hall of Fame Chophouse reserves the right to increase food and beverage pricing due to market fluctuations. Prices will be confirmed and guaranteed 90 days prior to your event.

Due to WI Health Department regulations, all food and beverages (except special event cake or special needs food/beverage which must be purchased from a state licensed facility) must be purchased from Hall of Fame Chophouse and served by our staff. No other food and beverages may be brought in.

Due to insurance regulations, all remaining food and beverages become the property of Hall of Fame Chophouse.

Room Set Up

Your reserved space will be set up at no charge to you. Included in your booking are round tables, chairs, linen table cloths, napkins and skirting, china, glassware and silverware along with skirted risers for the head table if you wish. Your banquet space is reserved beginning at noon the day of your event.

****All decorations or any personal items brought in must be removed at the conclusion of your event. WE ARE NOT RESPONSIBLE FOR ANY LOST, STOLEN, OR DAMAGED ITEMS.****

Entertainment

For a dinner dance, cocktail party, or any other event, we allow contracted entertainment to perform. We ask that all entertainers contact our sales office for set up times. Hall of Fame Chophouse requires that set ups be done prior to your guests arrival. Entertainers cannot be contracted past midnight, all equipment must be removed from the property at the end of the performance.

Final Guest Count Guarantees

We ask that you provide a final confirmation or guaranteed number of guests by 5pm, 2 weeks prior to your function. This number will be considered the minimum count, and charges will be made accordingly. We will then send you a finalized bill and all charges will be due and payable seven days prior to your event. If no final guarantee count is made, the original estimated guest count listed for your function will be used as the guarantee count and you will be charged accordingly.

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Event Policies, contd.

Room Minimums

Hall of Fame Chophouse has established minimum expenditures; along with minimum guest count requirements for our private rooms. Minimum expenditures are determined by day part, as well as weekday vs. weekend. If these minimums are not met, then a room rental charge for the difference will be added to the final bill.

May through October for Saturday events there is a \$6000 minimum food and beverage spend requirement for use of the combined MVP 1, 2 & 3. Friday and Sunday* food and beverage minimum for all three rooms is \$4000. Monday through Thursday the minimum spend for each MVP space is \$2000.

November through April for Saturday events there is a \$5,000 minimum food and beverage spend requirement for use of the combined MVP 1,2 & 3. Friday and Sunday* food and beverage minimum for all three rooms is \$3000. Monday through Thursday the minimum spend for each MVP space is \$1500.

For our smaller banquet spaces that seat 20 to 48 the food and beverage minimums are \$1000,*

*Minimums subject to change for home packer game weekends.

Only Hosted Bars are included in the food and beverage minimums.

A minimum of 30 guests is required for evening banquet menu planning. Events with less than 30 guests for dinner will choose

their options from the dining room dinner menu, and incur charges accordingly.

There is a weekday lunch minimum food & beverage purchase requirement of \$350.00.

Service Charges

A 20% service charge will be added to all charges on your final bill. Applicable state and local taxes will be added to all charges incurred. Tax and gratuity will NOT count towards your room minimum.

Billing and Payment Procedures

The balance of your final bill must be paid seven days prior to your event. A 5% service charge will be added to your bill for invoicing. If necessary, an additional 5% will be added to the cumulative total every 14 days until the bill is satisfied. All prices are subject to Wisconsin State sales tax and service charge. Acceptable methods of payments are cash, certified check, or credit card. All events must provide a valid credit card as a security deposit. This credit card will be charged the full room minimum in the event of a NO SHOW, or cancellation not made in the appropriate amount of time. We will use this card in the event of any additional "day of" purchases unless guest states otherwise.

It is your duty as the customer to present this contract to all parties paying the bill, making them aware of our policies. By signing this document, you are agreeing to our policies for all parties responsible for the bill.

Cancellation Procedure

Deposits are refundable up to one month after the date of booking. Following the first month, the deposit is non-refundable. In the event that a cancellation occurs, please give our Sales Office notification no later than one week prior to the event date. If cancellation occurs within one month prior to the event or if the event does not show on the scheduled date, you will be responsible for the given room minimum amount in full. Groups are responsible for giving proper notification to our Sales Office for date changes and cancellations. Please make arrangements to reschedule the date at the time of your cancellation if that is your intent.

Your event will not be considered booked until the contract is signed and returned to Hall of Fame Chophouse along with the deposit.

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