

# 1903 Events at Harley-Davidson Museum® **PRIVATE EVENTS**



**1903**™  
EVENTS



# 1903<sup>TM</sup>

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## E V E N T S

1903 Events at the Harley-Davidson Museum is a passionate team of event enthusiasts who offer customization, collaboration, ingenuity and an event-planning and execution experience like no other. We will anticipate your every need, accommodating events of all sizes and types across our wide variety of unique indoor and outdoor spaces. The bold attitude of the iconic Harley-Davidson brand, with our urban backdrop of downtown Milwaukee in a park-like setting, creates a vibe not found anywhere else in the world.

**Contact Us:**

**SPECIALEVENTS@H-DMUSEUM.COM**

**1-877-HD-Museum**

Please note that all food, beverage and related items are subject to a 23% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion





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EVENTS

*at Harley-Davidson Museum<sup>®</sup>*





# THE GARAGE

Our 8,200 square foot venue with floor-to-ceiling windows and five glass garage doors is a stunning space. The Garage has its own industrial kitchen offering exclusive on-site catering. Bookings also include The Suite to be used as its own meeting space or green room and a mother's room.

## Key Stats:

Up to 900 guests reception-style

420 seated

8,200 square feet

9 Hour Booking Period – 250 per additional hour





# RUMBLE

Overlooking the Menomonee River on the second floor of MOTOR Bar & Restaurant, Rumble is our second largest event space. Centrally located on campus for a security response team and hospitality room. Alternatively, this room can be used as a VIP area, back-of-house hold room, or media center.

## Key Stats:

Space for up to 440 guests, 300 seated  
6,651 square feet





# EXPERIENCE GALLERY AND LOBBY

Located on the ground floor inside the museum. Guests can host their event with bikes as the backdrop. A truly unique experience.

Enjoy our exclusive on-site catering menu. Along with the adjacent ticket lobby, the space can be configured for guests to enjoy a drink at the conclusion of their museum visit.

**Key Stats:**

Up to 150 guests



# PATIO 13 AND 1903 BRIDGE

## 1903 Bridge:

Connected to Rumble and the museum, a great transitional space perfect for smaller events. Guests can get great photos of campus and the river.

## Patio 13:

Outdoor space with an aerial view, included with the 1903 Bridge from May through October, connected to the bridge and a great stopover on the way to the museum.

## Key Stats:

Up to 60 guests in each space  
1,388 square feet





# BOLT, PEACE, POTATO

Three smaller event spaces, perfect for green rooms, offices, or other back of house needs. Located on the third floor of the museum, overlooking the Milwaukee skyline and river.

## Key Stats:

### BOLT

Up to 24 guests  
421 square feet  
20" X 20

### PEACE

Up to 120 guests  
Sit down – 90  
1,395 square feet  
24" X 59"

### POTATO

Up to 24 guests  
381 square feet  
21" X 17"





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# BREAKFAST TABLE

Priced per person. Minimum order of 20 guests.

Includes fresh brewed Colectivo coffee and Rishi teas.

Maximum service time of two hours. Available before 11am.

## Traveler

Seasonal sliced fresh fruits, berries and melons  
Local bagels with cream cheese  
Danishes, muffins, butter and preserves  
Orange and cranberry juices

**22.95**

## Kickstart Breakfast

Local bagels with cream cheese  
Bran and blueberry muffins with butter  
and preserves  
Oatmeal with Granny Smith apples, brown sugar  
and cinnamon  
Orange and cranberry juices

**27.95**

## Thrill Rider

Seasonal sliced fresh fruits, berries and melons  
Local bagels with cream cheese  
Danishes, muffins, butter and preserves  
Wisconsin fruit and nut Kringle  
Cheddar scrambled eggs  
Apple wood smoked bacon  
O'Brien breakfast potatoes  
Orange and cranberry juices

**29.95**

## Road King

Seasonal sliced fresh fruits, berries and melons  
Danishes, muffins, butter and preserves  
Egg frittata with spinach, roasted red pepper and feta cheese  
Corned beef hash with potatoes, onions and peppers  
French toast casserole  
Apple wood smoked bacon  
Orange and cranberry juices

**34.95**

## Roadster

Seasonal sliced fresh fruits, berries and melons  
Local bagels with cream cheese  
Danishes, muffins, butter and preserves  
Wisconsin Kringle with fruit and nuts  
Smoked turkey and broccolini scramble with feta cheese and  
grape tomatoes  
Twin potato hash with caramelized onions, sweet and russet  
potatoes, peppered bacon and oven-dried tomatoes  
Orange and cranberry juices

**37.95**







# PIT STOPS

Priced per person. Minimum order of 20 guests unless otherwise noted.

## Individual Beverages

Freshly Brewed Colectivo  
Coffee and Rishi tea  
**61.00 gal**  
Bottled Orange, Apple or  
Cranberry Juices  
**5.75 each**  
Assorted Canned Sodas  
**4.75 each**  
Red Bull  
**7.50 each**  
Bottled Water  
**4.75 each**

## Beverage Station

Maximum service time of  
four hours includes  
**OR** bottled water, sparkling  
water, assorted sodas,  
iced tea, lemonade, fresh  
brewed Colectivo coffee,  
Rishi teas  
**13.95 per person**

## Snacks

Signature Harley Davidson®  
Snack Mix  
**7.95 per person**  
**Sliced Seasonal Fruit**  
**2.95 per person**  
  
**From the Bakery**  
Assorted pastries  
**50.00 per dozen**

## Tator Tot Bar

Warm cheese sauce, scallions, bacon crumbles,  
Sriracha mayo, chipotle ketchup  
**12.95**

## Kick Start

Build your own individual yogurt parfait  
with house-made granola trail mix with peanuts  
**11.95**

## Wisconsinite

Harley-Davidson® signature snack mix, Miller Bakery  
soft pretzel bites with beer cheese and mustard dipping  
sauces, Swiss, cheddar and pepperjack cheeses,  
Klement's beef sticks  
**13.95**

## Farmer Market Dips & Spreads

Roasted garlic Parmesan spread, spinach dip, red  
pepper hummus, grilled artisan breads  
**13.95**

## Bruschetta D 'Italia

Toasted crostini, tomato basil bruschetta, Kalamata olive  
tapenade bruschetta, warm caramelized onion and  
mushroom bruschetta  
**12.95**

## Pretzel Bites

Milwaukee Pretzel Company soft pretzels bites with beer  
cheese and mustard dipping sauces  
**8.95**

## Tex Mex Tour

Spicy queso sauce, pico de gallo, salsa verde and salsa rojas,  
fresh guacamole, crispy tortilla chips and sour cream  
**13.95**





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# LUNCH BUFFET

Priced per person. Minimum order of 20 guests.

## Gourmet Sandwiches & Salad Table

Hot Ham and Swiss

Rosemary aioli on a baguette

Warm Roasted Sirloin of Beef Cheddar

horseradish cream on an onion bun

Smoked Turkey Breast

Grilled onions, spicy mayo, Swiss cheese on a  
pretzel roll

"ZLT" Wrap

Grilled zucchini, tomatoes, jalapeño jack cheese, Romaine  
lettuce on flatbread

Includes the following:

Caesar salad, pasta salad, fruit salad, potato chips, roasted  
garlic Parmesan dip

**33.95**

## Latin Fiesta

Shredded Guajillo-spiced chicken, spicy beef,

Barbacoa pork

Mexican rice, pinto beans

Lettuce, tomato, onion, cilantro, shredded cheeses

Pico de gallo, fresh guacamole, sour cream, salsa verde

Mixed greens salad with tomatoes, red onions, corn relish,  
pepperjack cheese and chipotle lime vinaigrette

**37.95**

## The Tour

Oven-roasted toney-thyme chicken Rosemary sirloin  
of beef, horseradish sauce, mushroom jus

Mashed Yukon potatoes, roasted garlic,

Parmesan cheese

Roasted vegetables

Chopped Romaine salad with sliced red onions,  
tomatoes and cucumbers, red wine vinaigrette and  
creamy ranch dressing

**41.95**

## Build-Your-Own Chopper Salad

Roasted chicken, smoked turkey, grilled steak  
tomatoes, red onions, broccoli, cauliflower, carrots,  
cucumbers, spinach, Romaine lettuce, olives, feta,  
cheddar, Parmesan

*Dressings:* creamy blue cheese, red wine vinaigrette,  
buttermilk ranch

Fresh baked breads

**24.95**

## Soup

Add any soup to the items listed above

*Served with crackers*

Tomato-basil, cream of mushroom, loaded potato,  
chicken noodle, broccoli cheddar

**3.95 per person**



# BOXED LUNCH



Priced per person. Minimum order of 20 guests. Individually boxed lunches include a cookie, chips and a piece of fruit. Available before 3pm.

## Roast Sirloin of Beef

Lettuce, tomatoes, cheddar and horseradish cream on an onion bun.

22.95

## Smoked Turkey Breast

Grilled onions, spicy mayo and Swiss cheese on a pretzel roll

22.95

## Ham and Swiss Sandwich

Grain mustard on a pretzel bun

22.95

## Crispy Chicken

Fried chicken tossed in smoky barbecue sauce, buttermilk ranch dressing, baby spinach, Romaine, tomato and crispy fried onions on a flour tortilla

22.95

## Turkey Cobb Salad

Romaine, turkey, hard-boiled eggs, tomatoes, roasted corn, cheddar and individually packaged dressing

27.95

## Chicken Caesar

Romaine, pulled chicken, cucumbers, tomatoes, croutons and individually packaged dressing

27.95

## “ZLT Wrap”

Grilled zucchini, vine-ripe tomatoes, jalapeño jack cheese, romaine lettuce in a spinach tortilla

22.95

## Milwaukee Crunch Wrap

Chicken tossed in smoky barbecue sauce combined with buttermilk ranch dressing, baby spinach, romaine, carrots, tomato and red onion

27.95





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# RECEPTION HORS D'OEUVRES

Hors d'oeuvres are served either plated and/or tray-passed and are priced by the dozen, unless otherwise noted.

## Hot Hors D'oeuvres

### Stuffed Mushrooms

Bacon and blue cheese

59.95

### Cuban Roll

Sliced ham, Roth gruyere, mustard,  
smoked pork, cornichon

59.95

### Teriyaki Chicken

Grilled chicken breast, pineapple  
teriyaki glaze, Sriracha aioli

64.95

### Sausage Medallions

Milwaukee's own Usinger's sausage,  
Granny Smith apple, red onion,  
sauerkraut, grain mustard

59.95

### Fried Ravioli

Shaved Parmesan, smoked tomatoes

59.95

### Basil-Garlic Shrimp Satay

With chili lime mint sauce

64.95

### Cocktail Meatballs

House-made barbecue sauce

59.95

### Spanakopita

Creamy spinach and feta cheese in  
phyllo

59.95

### Braised Short Rib and

### Polenta Cake

Fried onions, apple cider reduction

69.95

### Sausage Medallions

Milwaukee's own Usingers' sausage,  
Granny Smith apple, red onion,  
sauerkraut, grain mustard

59.95

### Vegan Coconut "Shrimp"

Coconut battered oyster  
mushrooms, sweet &  
spicy cocktail sauce

64.95

### Pork Belly Skewer

Candied apple, soy glaze

69.95

### Water Chestnuts

Wrapped in smoky bacon

59.95

### New York Steak Skewers

Medium-rare New York strip, aged  
Wisconsin cheddar,  
horseradish cream

69.95



# RECEPTION HORS D'OEUVRES

Hors d'oeuvres are served either plated and/or tray-passed and are priced by the dozen, unless otherwise noted.

## Cold Hors D'oeuvres

### Bloody Mary Skewer

Swiss cheese, cured sausage, olive, house-made virgin, Bloody Mary mix

54.95

### Sundried Tomato Pesto Crostini

Artichoke, goat cheese, fresh basil

59.95

### Seared Beef on a Crostini

Caramelized onion, cilantro chimichurri

69.95

### Brie and Fig on Crostini

Fig jam, orange zest

59.95

### Bayou-Blackened Shrimp Shooter

With remoulade sauce

64.95

### Lobster Salad Wonton Cup

Crispy wonton shell, creamy Maine lobster salad, green onion curls

69.95

### Caprese Skewer

Mozzarella, basil, cherry tomato, garlic croutons, balsamic reduction

59.95

### Classic Fisherman's Wharf- Style Shrimp Shooter

With lemon horseradish cocktail sauce

64.95

## Dips and Spreads Priced per person

### Wisconsin's Own Cheese Board

Swiss, buttermilk blue cheese, sharp cheddar, Pepper Jack, herbed goat cheese, red grapes, dried fruits, nuts, local honey, flat breads and crackers

16.95

### Antipasti Spread

Salami, mortadella, cappocollo, prosciutto, fresh mozzarella, shaved Parmigiano-Reggiano, olives, capers, roasted peppers, pickled vegetables, crusty bread

21.95

### Veggie Crudité

Chef's selection of seasonal vegetables with ranch and roasted garlic hummus

12.95

### Farmer Market Dips and Spreads

Roasted garlic Parmesan spread, spinach dip, red pepper hummus, grilled artisan breads

13.95

### Tex Mex Tour

Spicy queso sauce, pico de gallo, salsa verde and salsa rojas, fresh guacamole, crispy tortilla chips, sour cream

14.95

All pricing exclusive of service charge and sales tax





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# PLATED MEALS

Priced per person.

Entrée pricing includes bakery fresh rolls and butter, house salad and fresh brewed Colectivo coffee, Rishi teas.

Three or more entree choices are available with a 5.00 surcharge per person, per additional entree, for your guaranteed guest count

## Entrées

### Rustic Ratatouille

Baked carrots, peppers, onions, summer squash, eggplant in an aromatic tomato broth on a bed of basmati rice with fried chickpeas

28.95

### Smoked Pork Chop

Toasted corn polenta, charred tomatoes and leeks with bourbon mustard glaze

32.95

### Pumpkin & Butternut Squash Ravioli

Butternut squash "marinara," fried sage, toasted pine nuts, fresh Parmesan, oven roasted tomatoes

32.95

### Chipotle Maple Pork Loin

Black bean and roasted corn relish, warm southwestern slaw, sweet soy glaze

32.95

### Grilled Portobello and Red Pepper Pasta

Roasted peppers, mushrooms, penne pasta and asparagus, capers, white wine and garlic pan sauce and garnished with crispy spinach

32.95

### Rosemary Garlic Roasted Chicken

Artichokes, wild mushrooms, asparagus, natural jus with mashed honey-glazed roasted sweet potatoes

34.95

### Apricot Chicken

Seared chicken breast with apricot brandy cream sauce, toasted pecan orzo pilaf and seasonal vegetables

34.95

### Prosciutto Chicken

Aged prosciutto, sun-dried tomatoes, seasonal vegetables, fresh mozzarella and garlic mashed potatoes, balsamic glaze

34.95

### Braised Boneless Beef Short Ribs

Caramelized Cipollini onions, wilted Brussels sprouts, carrots, bacon, garlic mashed potatoes, red wine demi-glace

39.95

### Pan Roasted Atlantic Salmon

Sweet corn, roasted tomatoes, herbed basmati rice, creamy lemon butter

49.95

### New York Strip Steak

Wild mushrooms, asparagus, fingerling potatoes, blue cheese compound butter

49.95

### Black Pepper Crusted Filet Mignon

Roasted garlic whipped potatoes, Cherry Port demi-glace, grilled broccolini and fried leeks

86.95

# PLATED MEALS

Priced per person. Entrée pricing includes bakery fresh rolls and butter, house salad and fresh brewed Colectivo coffee, Rishi teas.

Three or more entree choices are available with a 5.00 surcharge per person, per additional entree, for your guaranteed guest count

## Duet Entrées

### Grilled Chicken & Braised Beef Short Ribs

Grilled chicken with mushroom sauce and slow-braised short rib with Parmesan mashed potatoes and roasted wild mushrooms, asparagus, and red onions

62.95

### Rosemary Chicken & Herb Crusted Salmon

Rosemary-marinated chicken breast and herb-crusted salmon with Parmesan red potatoes and grilled vegetables

63.95

### Tenderloin of Beef & Gulf Shrimp

Black pepper crusted tenderloin and gulf shrimp with an herbed butter sauce, roasted garlic mashed potatoes and asparagus

69.95

## Upgraded Salads

3.95 each

### Classic Caesar

Romaine hearts, garlic croutons, Parmesan, creamy garlic dressing

### Italian Salad

Radicchio, spinach, Romaine, field greens, golden raisins, gorgonzola, pear-infused chardonnay vinaigrette

### Spinach Salad

Dried cranberries romaine, candied pecans, goat cheese, red onions, bacon vinaigrette

### Caprese Salad

Mixed greens, sliced tomatoes, Ciliegine mozzarella, basil pesto, balsamic drizzle

## Sweet Endings

### House Grilled Pound Cake

Mascarpone cheese, mixed berries, fresh mint

8.95

### Wisconsin Dairy Farm Cheesecake

Macerated berries

9.95

### Chocolate Torque

Chocolate layer cake, toffee crunch, caramel sauce

8.95

### Family-Style Mini to the Max

Our signature miniature desserts - carrot cake, chocolate fudge cake, lemon sunshine cheesecake, and tiramisu

12.95

### Family-Style Cupcake Flight

Assorted flavors and styles with custom options available

12.95



# RECEPTION STATIONS

Priced per person.

## Pasta

*Accompanied by fresh Caesar salad and crusty bread sticks*

Choose one pasta – 21.95

Choose two pastas -28.95

## Ravioli

Butternut squash ravioli, sage-browned butter, aged Parmesan

## Penne

Italian sausage, mozzarella, fresh basil spicy tomato and vodka cream sauce

## Tortellini

Three-cheese, tomato-basil sauce, aged Parmesan

## Fettuccini

House Alfredo, roasted shrimp, Parmesan cheese, shaved prosciutto

## Elbow Macaroni

Pulled chicken, sharp cheddar, mozzarella and Parmesan cheeses

## Build-Your-Own Classic Slider

Buffalo chicken, barbecue pulled pork, classic burgers

Buffalo sauce, barbecue sauce, bacon aioli, ranch

Swiss, provolone, cheddar

Lettuce, tomato, onion, relish, mustard and ketchup

Kettle potato chips, garlic Parmesan dip  
22.95

## Trio Wing Bar

House seasoned roasted wings, tossed in house barbecue, teriyaki, and classic buffalo sauces with blue cheese and ranch dressings, celery and carrot sticks

19.95

## Baked Potato Bar

Shredded cheddar and mozzarella, scallions, red onions, grilled corn, sautéed mushrooms, pickled jalapeños, sour cream, butter and ranch dressing

16.95

## Gourmet Mac' N Cheese Table

*Classic comfort food kicked up a notch!*

Choose Three - 19.95

Choose Four - 23.95

Traditional four cheese mac with Panko crust

Buffalo chicken with pepperjack, cheddar chorizo and blue cheeses

Smoked pork, green chili

Jack cheese, tortilla crust

## Nacho Bar

13.95 per person

Choice of Two: chicken, beef, pork, jackfruit

House tortilla chips

Chipotle cheese sauce, queso blanco sauce, salsa roja, pico de gallo, salsa verde, guacamole, shredded cheese, queso fresco, diced tomato, diced red onion, refried black beans, sour cream, shredded lettuce, cilantro, jalapenos.





All pricing exclusive of labor, service charge and sales tax



# CHEF'S "TOURING" TABLES

All "Touring" tables are priced per person and come with fresh baked artisan breads.

## Stockyards

Carved wood-roasted New York strip loin, peppercorn sauce

Wood-roasted garlic chicken

Parmesan mashed potatoes

Roasted vegetable platter

Chopped iceberg salad with shaved red onions, grape tomatoes, blue cheese, fresh parsley, buttermilk and white wine-blue cheese dressing  
61.25

## Smokehouse Sampler

Smoked beef brisket

Barbecued pulled pork

Smoked chicken

Texas toast, mini pretzel rolls, mini sesame buns

Penne pasta salad with smoked mozzarella, roasted tomatoes, fresh basil, Parmesan dressing

Cobb salad with tomatoes, bacon, blue cheese, hard-boiled eggs, chives and a choice of red wine vinaigrette or creamy ranch dressing

Jicama-cole slaw  
57.50

## The Cuban

Ropa vieja - shredded skirt steak simmered in tomatoes, onions and garlic

Roast center cut pork loin - marinated in orange, limes and garlic

Yellow rice with tomatoes and peppers  
Black beans, cilantro, red onions and lime

Mixed greens salad with tomatoes, red onions, corn relish, pepper Jack cheese and chipotle lime vinaigrette

Fried plantains and tortilla chips  
Pico de gallo, sour cream, guacamole  
46.95

## Land & Sea

Braised short rib, horseradish cream, wild mushroom jus

Grilled shrimp

Creamy scallion polenta

Arugula salad with goat cheese, red grapes, red onion, walnuts, pear cider vinaigrette

Roasted Brussels sprouts, carrots, red onions  
70.00

# CUSTOM BARBECUE

## *CUSTOM BUILT BARBECUES*

Minimum of two items and 50 people.

Pricing is per guest and includes condiments, buns  
and our signature cast-iron skillet cornbread.

### **Wide Glide™**

Wisconsin sausages

Grilled sirloin burgers

House-smoked turkey breast

Grilled Vienna Beef hot dogs  
37.95

### **Fat Boy™**

Hickory house-smoked beef brisket

Pulled barbecue pork

House-smoked barbecue chicken

Jumbo barbecue Spiced Shrimp

House-smoked baby back pork ribs  
49.95

### **Sidecars**

*Please select three sidecars for either  
Custom Built Barbecue Package*

Potato salad

Creamy jicama coleslaw

Baked Beans

Corn on the cob

Fruit salad

Mac 'n cheese

Black beans, corn and cilantro salad

Barbecue coleslaw

Charred seasonal vegetables

Three cheese red potatoes Chopped  
green salad

Corkscrew pasta salad

Garlic mashed potatoes







# SWEET TABLES



Priced per person.

Includes fresh brewed Colectivo coffee and Rishi teas.

Maximum service time of two hours.

## Cheesecake Bar

Classic vanilla cheesecake  
with chocolate, caramel and  
strawberry sauces

9.95

## Warm Cookies & Brownies

Chocolate chip cookies, oatmeal-  
raisin cookies, peanut butter  
cookies, assorted brownies

11.95

## Picnic "Sweets" Table

Warm cast-iron skillet peach and  
apple cobblers with vanilla bean ice  
cream, chocolate chip, peanut butter  
and oatmeal-raisin cookies, double  
chocolate brownies

12.95

## The Cupcake Bar

A variety of flavors including red  
velvet, chocolate peanut butter,  
double chocolate fudge, and vanilla  
bean served with ice-cold low-fat and  
whole milk

12.95

## Float Station

Choice of soda poured over  
vanilla bean ice cream with fresh  
whipped cream, chocolate  
shavings and maraschino  
cherries

13.95

## Mini to the Max

Our signature miniature desserts  
- carrot cake, chocolate cake,  
limoncello cheesecake and  
tiramisu

13.95





# BEVERAGES

Bar Package - per person	1st Hour	+Hours
Deluxe Brand Liquor	24.00	10.00
Premium Brand Liquor	21.00	9.00
Premium Beer, Wine, Soda	18.00	6.00

## Deluxe Bar

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Bacardi Rum  
Hornitos Plata Tequila  
Johnnie Walker Black  
Jack Daniel's Tennessee Whiskey  
Crown Royal Canadian Whiskey  
Maker's Mark Bourbon  
Jameson Irish Whiskey  
Korbel Brandy  
Wycliff Brut  
Proverb Pinot Grigio  
Proverb Chardonnay  
Proverb Pinot Noir  
Decoy Merlot  
Proverb Cabernet Sauvignon  
Wycliff Brut Rosé

## Premium Bar

SVEDKA Vodka  
Bombay Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Especial  
Dewar's Scotch  
Jim Beam Whiskey  
Seagram's 7  
Christian Brothers Brandy  
Wycliff Brut  
Woodbridge Pinot Grigio  
Woodbridge Chardonnay  
Woodbridge Merlot  
Woodbridge Cabernet Sauvignon  
Wycliff Brut Rosé

## Hosted and Cash Bar Per Drink

Premium Bar Cocktails **8.00**  
Deluxe Bar Cocktails **9.00**  
Miller Lite **6.00**  
Miller High Life **6.00**  
Budweiser Zero (Non-Alcoholic) **5.50**  
New Glarus Spotted Cow **7.00**  
MKE Brewing IPA **7.00**  
Blue Moon **7.00**  
Corona **7.00**  
Leinenkugel's Seasonal **7.00**  
White Claw Hard Seltzer **7.00**  
Premium House Wine by the Glass **8.00**  
Deluxe House Wine by the Glass **12.00**  
Bottled Water **4.00**  
Soft Drinks **4.75**

## INCLUDED IN ALL BAR PACKAGES

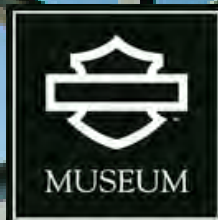
Miller Lite, Miller High Life  
Budweiser, Bud Light, Budweiser Zero (Non-Alcoholic) Michelob ULTRA  
New Glarus Spotted Cow  
MKE Brewing IPA  
Leinenkugel's Seasonal  
Blue Moon and Corona  
White Claw Hard Seltzer  
House Wine by the Glass  
Bottled Water  
Soft Drinks

There will be a 150.00 fee per bartender.  
45.00 per additional hour after four hours.  
All prices are subject to change.



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[1903events.com](https://1903events.com)

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All prices in US Dollars. Pricing subject to change without notice.

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