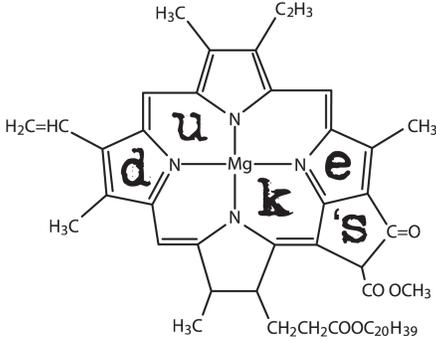


BANQUETS



Duke's Alehouse and Kitchen's local, eco-conscious cuisine and affordable price tags combine to make your next private event a success. Our eclectic menu of appetizers, entrees, and desserts can be mixed and matched to fit any event.

To inquire about availability and/or request further information, email us at dukesalehouse@gmail.com

You may also call us at Duke's (815) 356-9980.

Please be prepared to include your name, phone number, approximate party size, type of event, plus the date and time you are interested in.

All contracts must be finalized 10 Days prior to the event.

OUR FACILITIES

Room fees include three hour room rental, service, water, pop, and iced tea.

THE MALT ROOM

Seats up to 45 people
\$100 Non-Refundable Booking Fee
\$800 Minimum on Fri/Sat Evenings

ENTIRE UPSTAIRS

Holds up to 100 people / Seats up to 70 people
\$200 Non-Refundable Booking Fee
Minimum \$1,000 on Fri/Sat Evenings

ADD ONS

- TABLE LINENS \$35
- PROJECTOR SCREEN \$10
- WATER STATION NO CHARGE
- GIFT TABLE NO CHARGE
- DESSERT TABLE NO CHARGE

BEVERAGES

Select one of these options for groups of 25 or more.

BEER TUB

Select up to 5 different bottled or canned beers served on ice for your guests to grab as needed. Duke's will charge only for opened bottles and cans. Prices vary depending on selection.

- | | | |
|--|--|---|
| <input type="checkbox"/> Miller Lite \$3 | <input type="checkbox"/> New Holland Dragons Milk \$8
imp Stout | <input type="checkbox"/> Lagunitas Little Sumpin
Sumpin \$6 Pale Wheat |
| <input type="checkbox"/> Miller High Life \$3 | <input type="checkbox"/> Revolution Anti Hero \$6 ipa | <input type="checkbox"/> Left Hand milk Stout Nitro \$6
Milk Stout |
| <input type="checkbox"/> Bud Light \$3 | <input type="checkbox"/> 3 Floyds Alpha King \$7 Pale
Ale | <input type="checkbox"/> Stone arrogant bastard \$6
Strong Ale |
| <input type="checkbox"/> Coors Light \$3 | <input type="checkbox"/> 3 Floyds Yum Yum \$6 | <input type="checkbox"/> Alaskan Amber \$6 Amber |
| <input type="checkbox"/> Budweiser \$3 | <input type="checkbox"/> Cigar City Maduro \$6 Brown | <input type="checkbox"/> Goose island 312 \$6 wheat |
| <input type="checkbox"/> Pbr \$2 | <input type="checkbox"/> Great Lakes Edmund Fitzgerald
\$6 Porter | <input type="checkbox"/> Stella \$6 Lager |
| <input type="checkbox"/> Pipeworks Blood of the Uni-
corn \$7 Red ale | <input type="checkbox"/> Half Acre Daisy Cutter \$7
Pale Ale | <input type="checkbox"/> Toppling Goliath Psuedo Sue
\$7 Pale Ale |
| <input type="checkbox"/> Pipeworks Ninja Vs Unicorn \$8
Imp IPA | <input type="checkbox"/> Krombacher Pilsner \$6 Pil-
sner | |
| <input type="checkbox"/> Angry Orchard Crisp \$5 Cider | | |
| <input type="checkbox"/> Blue Moon \$6 wheat | | |
| <input type="checkbox"/> Corona \$5 Lager | | |

WINE STATION

Select 2-3 different wines sold by the bottle for your guests to choose from.

MIMOSA BAR

Chilled champagne served with fresh fruit and fresh juices for your guests to build their own mimosas.

APPETIZERS

Small (feeds 10-12 ppl) / Large (feeds 20-24 ppl)

PRETZELS AND BEER CHEESE

Pretzel balls served with arrogant cheese sauce and alehouse mustard.

- __ Small \$35
- __ Large \$65

VEGGIE HUMMUS TRAY

Fresh vegetables and pitas served with jalapeño hummus.

- __ Small \$35
- __ Large \$65

CHIPS AND SALSA

Homemade tomatillo salsa and el milagro tortilla chips.

- __ Basket(s) \$6

FRUIT PLATTER

Assorted fresh fruits.

- __ Small \$40
- __ Large \$70

TEMPURA GREEN BEANS

Green beans fried crispy in our tempura-ale batter. Served with teriyaki-ginger sauce.

- __ Small \$25
- __ Large \$45

SOUP

Small (feeds 10-12 ppl) / Large (feeds 20-24 ppl)

VEGAN CHILI

Served with red onion, cilantro, and tortilla chips.

- __ Small \$28
- __ Large \$50

SALADS

Small (feeds 10-12 ppl) / Large (feeds 20-24 ppl)

CHICKPEA SALAD

Chickpeas, tomatoes, cucumbers, red onion, parsley, mint, lemon juice, extra virgin olive oil, feta cheese

- __ Small \$35
- __ Large \$60

POTATO SALAD

Boiled potatoes, mayonnaise, yellow mustard, red onion, hard-boiled eggs, celery

- __ Small \$35
- __ Large \$60

HOUSE SALAD

Baby lettuce mix, cherry tomatoes, radishes, cucumbers, ginger vinaigrette

- __ Small \$30
- __ Large \$55

SANDWICHES

Small (feeds 10-12 ppl) / Large (feeds 20-24 ppl)

VEGGIE BURGER SLIDERS

Our infamous handmade veggie burgers packed in bite size pieces and grilled. Served with Hawaiian rolls and chipotle mayonnaise.

- __ Small \$40
- __ Large \$70

GRASS-FED BEEF SLOPPY JOE

Milk & Honey grass-fed beef stewed with vegetables and tomatoes. Served with Hawaiian rolls.

- __ Small \$60
- __ Large \$110

BBQ PORK SLIDERS

Smoked and pulled pork shoulder tossed in BBQ sauce. Served with Hawaiian rolls.

- __ Small \$65
- __ Large \$120

TURKEY CHEDDAR DELI SLIDERS

All-Natural turkey breast thinly sliced and served with house smoked cheddar, mayonnaise, bibb lettuce, and roma tomatoes on miniature pretzel buns.

- __ Small \$65
- __ Large \$120

ENTREES

Small (feeds 10-12 ppl) / Large (feeds 20-24 ppl)

MACARONI AND CHEESE

Cavatappi pasta tossed in our homemade Prairie Pure cheese sauce. Topped with breadcrumbs and baked golden brown.

- __ Small \$85
- __ Large \$160

MAMA DUKE'S MEATLOAF

Grass-fed beef and pasture raised pork meatloaf served with mashed potatoes and sautéed spinach.

- __ Small \$95
- __ Large \$170

GRAIN BOWL VEGAN / GLUTEN-FREE

quinoa, organic brown rice, smoked tomato, sweet corn, grilled summer squash, grilled cauliflower, avocado, beet hummus, fried kale.

- __ Small \$75
- __ Large \$140

DESSERT

Small (feeds 10-12 ppl) / Large (feeds 20-24 ppl)

DESSERT TRAY

Chocolate brownies, gluten-free carrot cake with cream cheese frosting, chocolate chip cookies.

- __ Small \$40
- __ Large \$70