



Weddings



CEREMONY

\$495 Wedding Ceremony - [More](#)



RECEPTION*

AT THE WALKER HOUSE

- Restaurant Style (3 hrs)
(no space rental fee)
 - \$19/person - [More](#)
 - \$16/person - [More](#)
 - \$13/person - [More](#)
 - \$9/person - [More](#)
- Reception Space Rental
(Day of Event)
 - \$595 1st Floor or 2nd Floor
[More](#)
 - \$975 1st Floor and 2nd Floor
[More](#)
 - Free Perks and Services - [More](#)
- Other Services
 - Flowers - [More](#)
 - Wedding Cake - [More](#)
 - Campfire - [More](#)
 - Day-Of-Wedding Planner -
[More](#)
- Payment Schedule - [More](#)
- Reservation/Cancellation -
[More](#)

AT THE WALKER HOUSE
[More](#)

CATERED OFF SITE

- Food prepared, cooked, delivered, and set up. Please make your selections from the column on the left.
- Food prepared, cooked, delivered, and served with Walker House dishware, glasses, and linen by Walker House staff
 - Add \$6/person to the meal price you've selected.



ALCOHOL

CATERED OFF SITE
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LODGING

AT THE WALKER HOUSE - [More](#)

***At the Walker House: Add 5.5% tax and 20% gratuity to your meal cost.
Catered Off Site: Add 5.5% tax and 15% packaging, delivery, and service fee.**



This is your dream day, and so you can rent any space/room inside or outside the Walker House for the wedding ceremony (up to 3 hrs.). The House staff arranges the room for you—we remove tables, chairs, and wall art, and then re-set the room with chairs, lectern, and other furniture to suit your vision. You may decorate the room by using stand-alone art, pictures, ribbons, and flowers on chairs, tables, and window wells. Nothing may be affixed or taped to the walls, nor may rice, confetti, glitter, and other throwables be used. Personal items must be removed from the building the day after the event, though the Walker House staff will reset the room and gather personal belongings a few hours after the ceremony. Personal belongings will be boxed/bagged and kept in safe storage for pick-up the following day.

Upgrades available. Flowers, special linen, champagne toasts, hors-d'oeuvres, and others.

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This restaurant-style reception normally includes a cocktail hour and a 2-hr. lavish meal. During the 3 hours, we serve 5 courses: appetizers/hors-d'oeuvres, Walker House salad, hot buns from our bakery, entrée with 2 sides, and dessert. Please make your selections from the list below:

Appetizers/Hors-d'oeuvres
(Select up to 2)

- Tomato Bruschetta
- Spinach-Artichoke Bruschetta
- Speared Meatballs
 - Beef in Teriyaki Sauce
 - Beef in BBQ Sauce
 - Pork Sausage in Mustard-Maple Sauce
 - Chicken in Blueberry Sauce
- Salmon Croquettes
- Cheese and Sausage Trays
- Veggie and Dip Trays

We prepare 1.5 items/person and serve them in waves during the cocktail hour.

Walker House Salad

- Mixed leafy greens with sliced tomatoes, raisins, sliced apples, and topped with shredded Wisconsin cheeses.
- Buttermilk Ranch Dressing and Balsamic Vinaigrette Dressing.

Hot Buns From Our Bakery
(Select up to 2)

- Saffron Buns
- Tomato-Basil Buns
- Plain Buns
- Garlic Bread Sticks
- Dill Buns
- Other (specify)

We prepare 1.5 buns/person and serve them in cloth-covered baskets with a butter spread.

Entrées

(Select up to 2)

- Honey-Baked /Brown Sugar-Glazed Spiral Cut Ham
- Chicken Breasts with Apple-Cranberry Chutney Sauce
- Beef Tenderloin Served as Roast Beef, or Grilled Steaks
- Pork Tenderloin Served as Roast Pork, or Grilled Steaks with Pure Maple-Mustard Sauce
- Grilled Steaks—Grass-Finished
 - Top Sirloin
 - New York Strip
 - Rib Eye
- Baby Back Ribs—Slow-cooked for 6 hrs.

With 1 selection, we serve 5-6 oz. of Ham, Chicken Breasts, Pork Tenderloin, or Beef Tenderloin; 12 oz. Steaks; and 16 oz. Rib Slabs.

With 2 selections, we serve 3 oz. of Ham, Chicken Breasts, Pork Tenderloin, or Beef Tenderloin; 6 oz. Steaks; and 8 oz. Rib Slabs.

Sides

- **Potatoes** (Select 1)
 - Cheesy Potatoes
 - Baked Potato Half with Sour Cream
 - Mashed Potatoes
 - Baked Finger Fries
 - Baked Sweet Potato Half
 - Mashed Sweet Potatoes
 - Baked Sweet Potato Finger Fries
- **Vegetables** (Select 1)
 - Asparagus
 - Green Bean Almondine
 - Sautéed Veggie Medley (Broccoli, Onions, Colored Peppers, and other veggies in season)

Dessert

(Select 1)

- Hot Apple Pie à la Mode
- Blueberry Bar Delight topped with Whipped Cream and served with Chocolate Shoppe Ice Cream
- Chocolate Shoppe Ice Cream Cones or Dishes
- Mini Sundaes
- Baked Alaska
- Crème Brûlée
- Walker House Pyramid



Cherry
Caramel
Brownie Bits
Whipped Cream
Chocolate Shoppe Ice Cream

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How We Serve You and Your Guests

- Appetizers/Hors-d'oeuvres: We serve them to you and your guests as you're all walking around socializing with one another.
- Salad, Buns, Entrées, Sides: We serve the food family style whenever possible, that is, we place the food on platters and bowls on each table. The food arrives quicker and hotter, and as you and your guests pass the plates and bowls around, you can tailor your meal to your taste and appetite by eating more of one thing, less of another, and you can sample bits and pieces of the other entrée (we always serve plenty).
- Dessert: We plate desserts separately, and serve them to each guest.

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This restaurant-style reception normally includes a cocktail hour and a 2-hr. meal of family favorites. During the 3 hours, we serve 5 courses: appetizers/hors-d'oeuvres, Walker House salad, hot buns from our bakery, entrée, and dessert. Please make your selections from the list below:

Appetizers/Hors-d'oeuvres

(Select up to 2)

- Tomato Bruschetta
- Spinach-Artichoke Bruschetta
- Speared Meatballs
 - Beef in Teriyaki Sauce
 - Beef in BBQ Sauce
 - Pork Sausage in Mustard-Maple Sauce
 - Chicken in Blueberry Sauce
- Veggie and Dip Trays

We prepare 1.5 items/person and serve them in waves during the cocktail hour.

Walker House Salad

- Mixed leafy greens with sliced tomatoes, raisins, sliced apples, and topped with shredded Wisconsin cheeses.
- Buttermilk Ranch Dressing and Balsamic Vinaigrette Dressing.

Hot Buns From Our Bakery

(Select up to 2)

- Saffron Buns
- Tomato-Basil Buns
- Plain Buns
- Garlic Bread Sticks
- Dill Buns
- Other (specify)

We prepare 1.5 buns/person and serve them in cloth-covered baskets with a butter spread.

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Entrées
(Select Up to 2)

- Cornish Pasty and Chili Sauce
 - Beef
 - Chicken
 - Pork
 - Veggie
 - Gluten-Free Beef
- Pasta Suprema with Meat or Veggie Sauce
- Lasagna
 - Meat
 - Veggie
- Pizza
 - Cheese
 - Pepperoni
 - Veggie
 - Meat Lovers
 - Supreme
 - Hawaiian
 - Chicken-Cranberry w White Sauce
 - Chicken BBQ

Dessert
(Select 1)

- Hot Apple Pie à la Mode
- Blueberry Bar Delight topped with Whipped Cream and served with Chocolate Shoppe Ice Cream
- Chocolate Shoppe Ice Cream Cones or Dishes
- Walker House Pyramid



How We Serve You and Your Guests

- Appetizers/Hors-d'oeuvres: We serve them to you and your guests as you're all walking around socializing with one another.
- Salad, Buns, Entrées, Sides: We serve the food family style whenever possible, that is, we place the food on platters and bowls on each table. The food arrives quicker and hotter, and as you and your guests pass the plates and bowls around, you can tailor your meal to your taste and appetite by eating more of one thing, less of another, and you can sample bits and pieces of the other entrée (we always serve plenty).
- Dessert: We plate desserts separately, and serve them to each guest.

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This restaurant-style reception normally includes a cocktail hour and a 2-hr. hearty meal. During the 3 hours, we serve 4 courses: appetizers/hors-d'oeuvres, Walker House salad, entrée with 5 sides, and dessert. Please make your selections from the list below:

Appetizers/Hors-d'oeuvres

- Tomato Bruschetta
- Spinach-Artichoke Bruschetta

Entrées And Sides

(Select 1)

- Walker House Stoups (10 oz)
(soup + stew = stoop)
 - *Butternut/Buttercup* includes squash, potatoes, carrots, onions, celery, spices.
 - *Chili N' Company* has tomatoes, tomato juice, black beans, chili beans, beef, celery, onions, spices.
 - *Pork Chop Pizzaz* is loaded with cubed pork chop meat and 10 other ingredients like potatoes, tomatoes, broccoli, unbleached flour, soy sauce, and much more.
 - *Sassy Sausage Supreme* covers the food pyramid with pork sausage, potatoes, tomatoes, white beans, kale, and 5 other ingredients.
 - Sides: Oyster Crackers, Sweet Potato Fries, Dipping Sauce, Dill Pickle Spear, Chicken in a Mini Sandwich Bun.
- Picnic Walker House Style
 - Beef Hot Dogs
 - Brats
 - Burgers
 - Sides: Buns From Our Bakery, Baked Beans, Potato Salad, Pasta Salad, Dill Pickle Spear.

Walker House Salad

- Mixed leafy greens with sliced tomatoes, raisins, sliced apples, and topped with shredded Wisconsin cheeses.
- Buttermilk Ranch Dressing and Balsamic Vinaigrette Dressing.

Dessert

- Hot Apple Pie à la Mode

Note: We grill ½ lb. of beef per person, and serve the dogs, brats, and burgers on mini buns so that you can enjoy 4-5 items. Our beef is gluten-free and contains no MSG or nitrites (some hot dogs contain nitrites).

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How We Serve You and Your Guests

- Appetizers/Hors-d'oeuvres: We serve them to you and your guests as you're all walking around socializing with one another.
- Salad, Entrée, Sides: We serve the food family style whenever possible, that is, we place the food on platters and bowls on each table. The food arrives quicker and hotter, and as you and your guests pass the plates and bowls around, you can tailor your meal to your taste and appetite by eating more of one thing, less of another, and you can sample bits and pieces of all the foods (we always serve plenty).
- Dessert: We plate desserts separately, and serve them to each guest.

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This restaurant-style reception normally includes a 2-hr. soup and sandwich meal. During the 2 hours, we serve 3 courses: Walker House soup, sandwiches, and dessert. Please make your selections from the list below:

**Sandwiches
(2/person)**

- Roast Beef
- Chicken
- Ham
- Tuna

Served on buns from our bakery.

Walker House Soup (10 oz)

We make the soup of your choice (within the \$9 range) just for this occasion and serve it with oyster crackers.

Dessert

- Chocolate Shoppe Ice Cream served in a cup.

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\$595

1st Floor
OR
2nd Floor

For Reception up to 150 guests.

\$975

1st Floor
AND
2nd Floor

For Reception up to 400 guests.

Free Perks and Services

- Use of rented space from 9am-11pm.
- Day-of-event decorating of rented spaces by wedding party and family with stand-alone art (nothing can be affixed to walls or ceilings).
- Professional cake cutting, storing, and wrapping by our resident baker.
- One full service cash bar and licensed bartender until 11pm for each 100 people.
- 31' x 33' hardwood dance floor.
- Complimentary sodas, coffee, and tea served throughout reception until 11pm.
- Complimentary chicken and ham sandwiches served between 9:30-11pm.

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- **Flowers**
We have our own in-house flower artist, Joan Steele, who has decorated wedding parties and reception spaces with flowers for over 30 years. Tell her your vision for flowers, and she makes the dream come true. Joan buys her flowers wholesale and passes on the savings to you. Cost: negotiable.
- **Wedding Cake**
We also have our own in-house cake artist, Lisa Govier, who has created and decorated wedding cakes, cupcakes, and pastries for two decades. Tell her your ideas, and then watch the cake take shape in front of your own eyes. You must do a cake-tasting at the Walker House to appreciate the superior quality of Lisa's cakes. Wholesome ingredients in the hands of an artist make a huge difference, and because the cake is made in-house you save money. Cost: negotiable.
- **Campfire**
At the end of the magical evening, you may want to relax on the back patio with friends and family for an old-fashioned campfire until midnight. We supply the fire ring or chiminea, firewood, chairs, and ingredients for S'mores (marshmallows, graham crackers, Hershey's chocolate bars, and roasting sticks). Sorry, Boy Scout is not included, but we provide plenty of matches. Cost: \$150.
- **Day-Of-Wedding Planner**
Our Day-Of-Wedding Planner is Joan Steele, who has worked over 100 weddings in different capacities. Her attention to detail is extraordinary, having worked in a director capacity in a large business for over 30 years. Cost: \$400

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- **Payment Schedule**

- Deposit to reserve date and space: \$1,000
- 90 days before event: 25% of remaining balance
- 60 days before event: 50% of remaining balance
- 30 days before event: Remaining balance

Payment is by check only, payable to The Walker House. Please deliver check during normal business hours (call ahead at 608-553-0728) or mail to:

The Walker House
120 Antoine Street
Mineral Point, WI 53565

- **Refunds**

- 100% up to 31 days before event.
- 50% between days 16-30 before event.
- No refund 15 or less days before event.

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AT THE WALKER HOUSE

Guests may not bring their own alcohol.

- Prices on [menu](#) include one bar, one licensed bartender, taxes, and gratuity.
- Additional bars and licensed bartenders for three hours: \$195 for each pair
- Kegs of Beer
 - \$155 Full Keg – About 2,000 oz.
 - Bud Light
 - Busch Light
- \$150 Quarter Keg – About 1,000 oz.
 - New Glarus Spotted Cow

CATERED OFF SITE

- \$495 (for three hours) includes one portable bar, one licensed bartender, glasses, ice, set up, take down, clean up, tax and gratuity on all drinks, and the following selection options:
 - 5 beers
 - 5 wines
 - 5 sodas
 - 5 spirits for mixed drinks.
- Selections and drink prices on [menu](#):

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From the Bar



- **Beer (\$3.00 bottles)**
 - **New Glarus:** Spotted Cow, Fat Squirrel, Moon Man, Two Women, Seasonal: Totally Naked, Snowshoe, Staghorn
 - **Lake Louie:** Tommy's Porter, Warped Speed, Pale Ale
 - **Leinenkugel:** Original, Light, Summer Shandy (seasonal)
 - **Dogfish Head:** 60-Minute IPA

- **NA Beer (\$3 cans)**
 - Busch
 - O'Doul's

- **Beer (\$2.00 bottles)**
 - Busch Light
 - Bud Light
 - Michelob Ultra
 - Miller Light
 - Coors Light



- **After Dinner Drinks (\$5)**
 - Bunnahabbain Single Malt Scotch – Aged 12 years
 - Remy Martin Champagne Cognac
 - Woodford Reserve Bourbon
 - Disaronno Liqueur (Amaretto)
 - Carolans Irish Cream
 - Mr. Boston Crème de Menthe

More Drinks (Non-Alcoholic)

- Sodas \$1.00
- Fruit Juices \$2.00
- Coffee
- Tea
- Water
- 2% Milk
- Rice Milk
- Coke
- Diet Coke
- Pepsi
- Orange
- Root Beer
- 7-Up
- Sprite
- Sierra Mist
- Squirt (Berry)
- Squirt
- Orange Juice
- Cranberry Juice
- Apple Juice
- Grape Juice
- Cherry Juice

Wine

- **Wollersheim** (\$4/glass-\$15/bottle): Prairie Fumé, Chardonnay, Sunburst Red, Blushing Rose, White Reisling, Domaine Du Sac
- **Estancia** (\$5/glass-\$17/bottle): Sauvignon Blanc, Pinot Noir, Moscato
- **Coppola Diamond Collection** (\$6/glass-\$20/bottle): Merlot, Pinot Grigio
- **Spirits (\$4.00-\$5.00)**
 - Brandy: Korbel
 - Tequila: Camarena
 - Rum: Captain Morgan
 - Gin: New Amsterdam, Tanqueray
 - Scotch: Scottish Leader Blended, Bunnahabbain Single Malt—Aged 12 years (\$5)
 - Champagne (\$15/bottle-750 ml): André Brut, Ballatore Gran Spumante
 - Bourbon: Four Roses, Woodford Reserve (\$5)
 - Amaretto: Arrow, Mr. Boston, Disaronno Liqueur (\$5)
 - Whiskey: Seagram's Seven Crown, Crown Royale, Clontarf Irish
 - Vodka: New Amsterdam, Flavored (Citron, Red Berry, Coconut, Pineapple, Orange, Peach), Great Northern Potato, Absolut
 - New: Gallo Viniq—It shimmers with a fusion of vodka, moscato, & fruit juices. Unbelievably good and unique!
- **NA Champagne/Sparkling Wine (\$7/bottle-750ml)**
 - Cider, White Grape, Apple-Cranberry, Raspberry, Apple

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- Click [here](#) for map and description of 9 lodging rooms on the 3rd floor. Guests share 4 large bathrooms with sink, shower, tub, and energy-efficient toilet in each bathroom. Doors lock to secure your privacy.
- Click [here](#) for map and description of 3 lodging rooms on the 2nd floor. Rooms 10 and 11 have private bathrooms. Room 12 doubles as the Walker House office but converts well to a private guest room when necessary.
- If guests double up in every double, queen, or king bed, and if guests welcome extra beds (\$20 surcharge per night for each extra bed) in large rooms, the Walker House can accommodate comfortably 38 people. With one person in each bed and extra bed, the Walker House can accommodate 22 people.
- Your stay at the Walker House comes with a full, hot breakfast served in the spacious dining room between 8-9am. Click [here](#) for our 20+item menu, to which we are adding new items regularly.

Group Rate: \$995/night* for all rooms.

*Add \$20/night for each extra bed.

[Regular rates and discounts](#) apply if you rent some but not all lodging rooms.

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