



Weddings



CEREMONY

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



RECEPTION*

- AT THE WALKER HOUSE**
- Restaurant Style (3 hrs)
(no space rental fee)
 - \$25-\$27/person - [More](#)
 - \$16/person - [More](#)
 - \$15/person - [More](#)
 - \$10/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](#)
 - Payment Schedule - [More](#)
 - Reservation/Cancellation - [More](#)
- AT THE WALKER HOUSE**
- 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

AT THE WALKER HOUSE
[More](#)

CATERED OFF SITE
[More](#)



LODGING

CATERED OFF SITE

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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At The Walker House
Reception
Restaurant Style
\$25-\$27/person

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 Walker House BBQ Sauce
 - Made-from-scratch Pork Sausage in Mustard-Maple Sauce
- 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.
- Ranch Dressing and Balsamic Vinaigrette Dressing.

Hot Buns From Our Bakery
(Select up to 2)

- Saffron Buns
- Buttermilk Biscuits
- Garlic Bread Sticks
- 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)

- Honey-Baked /Brown Sugar-Glazed Spiral Cut Ham
- Juicy-Tender Baked Chicken Breasts
- Roasted Pork Tenderloin with Pure Maple-Mustard Sauce
- Roasted Beef Tenderloin
- Baby Back Ribs with Walker House BBQ Sauce—Slow-cooked for 6 hrs.
- \$27 (when only steak is chosen)
 - Grilled Steaks
 - Top Sirloin
 - New York Strip
 - Rib Eye

With 1 selection, we serve 7-8 oz. of Ham, Chicken Breasts, Pork Tenderloin, or Beef Tenderloin; 12 oz. Steaks; and 16 oz. Rib Slabs.

With 2 selections, we serve 4-5oz. 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
 - Creamy Mashed Red or White Potatoes
 - Baked Sweet Potato Half
 - Mashed Sweet Potatoes
- **Vegetables** (Select 1)
 - In Season (to be discussed when meal choices are being made)

Dessert (Select 1)

- Hot Apple Pie à la Mode
- Triple Fudge Brownies with Chocolate Shoppe Ice Cream
- Toffee Bars with Chocolate Shoppe Ice Cream
- Chocolate Shoppe Ice Cream Cones or Dishes
- Walker House Sundaes
- Order Wedding Cake from Walker House Bakery – Extra charge depending on complexity.

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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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At The Walker House
Reception
Restaurant Style
\$16/person

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 BBQ Sauce
 - Homemade Pork Sausage in Mustard-Maple 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.
- Ranch Dressing and Balsamic Vinaigrette Dressing.

Hot Buns From Our Bakery

(Select up to 2)

- Saffron Buns
- Buttermilk Biscuits
- Garlic Bread Sticks
- 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 w Walker House Pasty Sauce on the side
 - Beef
 - Chicken
 - Pork
 - Veggie
 - Gluten-Free Beef
- Pasta Suprema with Meat or Veggie Sauce
- Lasagna
 - Meat
 - Veggie
- Pizza
 - Cheese

 - Pepperoni

 - Veggie
 - Meat Lovers
 - Hawaiian
 - Chicken-Cranberry w White Sauce
 - Chicken BBQ

Dessert
(Select 1)

- Hot Apple Pie à la Mode
- Triple Fudge Brownies with Chocolate Shoppe Ice Cream
- Toffee Bars with Chocolate Shoppe Ice Cream
- Chocolate Shoppe Ice Cream Cones or Dishes
- Walker House Sundaes
- Order Wedding Cake from Walker House Bakery – Extra charge depending on complexity.

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 appetizers/hors-d'oeuvres, entrée, and dessert. Please make your selections from the list below:

Appetizers/Hors-d'oeuvres

- Tomato Bruschetta
- Spinach-Artichoke Bruschetta

Dessert

- Hot Apple Pie à la Mode
- Walker House Sundaes

Entrées And Sides

(Select 1)

- **Walker House Southwest Supreme**
 - Basmati Rice, Lean Ground Beef (flavored with southwest spices), Black Beans, Lettuce, Tomatoes, Red and Green Peppers, Black Olives, Wisconsin Cheese Blend, Sour Cream, Salsa, Tortilla Chips, Dessert, and Non-Alcoholic Beverage.
 - Guests “build” their own delicious meal. Accommodates all dietary needs.
- **Picnic Walker House Style**
 - Beef Hot Dogs
 - Brats
 - Burgers
 - Sides: Buns From Our Bakery, Baked Beans, Potato Salad, Cole Slaw, Dill Pickle Spear, Condiments.

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. salad 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 Salad
- Honey-Baked Ham

Served on buns from our bakery.

**Sides
(Select 1)**

- Cole Slaw
- Potato Salad
- Cheesy Potatoes

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 sandwiches served between 9:30-11pm.

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- **Flowers**
We have several local florists who have decorated wedding parties and reception spaces with flowers for several years. Tell them your vision for flowers, and they make the dream come true.
- **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.

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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

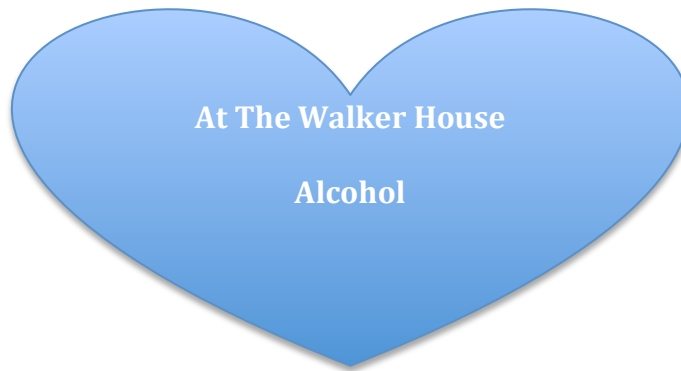
Payment is by check only, payable to The Walker House. Please deliver check during normal business hours (call ahead at 608-553-0728) or mail to:

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
 - Full Keg – About 2,000 oz.
 - Bud Light
 - Busch Light
- 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, Seasonal: Summer Shandy
- **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 (\$3-\$7)

- Single Malt Scotch—Aged 15 years (\$7), Aged 10 years (\$5)
- Woodford Reserve Bourbon (\$5)
- Remy Martin Champagne Cognac (\$4)
- Disaronno Liqueur (Amaretto) (\$4)
- Carolans Irish Cream (\$3)
- Mr. Boston Crème de Menthe (\$3)
- Peppermint Schnapps (\$3)
- White Crème de Cacao (\$3)

More Drinks

(Non-Alcoholic)

Sodas \$1.00 Fruit Juices \$2.00

Coffee, Tea, Water, 2% Milk, Rice Milk
Coke, Diet Coke, Pepsi, Diet Pepsi, Orange, Root
Beer, 7-Up, Sprite, Sierra Mist, Squirt (Berry),
Squirt, Orange Juice, Cranberry Juice, Apple Juice,
Grape Juice, Cherry Juice

Wine (\$4-\$6)

- **Wollersheim** (\$4/glass-\$15/bottle): Prairie Fumé, Chardonnay, Sunburst Red, Blushing Rose, White Reisling
- **Moscato** (\$4/glass-\$15/bottle)
- **Estancia** (\$5/glass-\$17/bottle): Sauvignon Blanc, Pinot Noir
- **Coppola Diamond Collection** (\$6/glass-\$20/bottle): Merlot, Pinot Grigio

Spirits (\$4.00-\$7.00)

- Brandy: Korbel
- Tequila: Camarena
- Rum: Captain Morgan, Malibu
- Gin: New Amsterdam, Tanqueray
- Scotch: Blended, Single Malt Scotch – Aged 10 years (\$5), Aged 15 years (\$7)
- Champagne (\$13/bottle-750 ml): André Brut, Ballatore Gran Spumante
- Bourbon: Four Roses, Woodford Reserve (\$5)
- Amaretto: Mr. Boston, Disaronno Liqueur
- Whiskey: Seagram's Seven Crown, Crown Royal, Clontarf Irish, Jack Daniel's, Jameson 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 (\$5/bottle-750ml)

- Cider, White Grape, Apple-Cranberry, Raspberry, and many other flavors.

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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 2 lodging rooms on the 2nd floor. Rooms 10 and 11 have private bathrooms.
- 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 Continental Plus Breakfast between 6-9:30am.

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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