

Garver Events

Garver Events is an events based bar & restaurant from award winning chef Jonny Hunter and Underground Food Collective. Garver Events is located in the newly renovated historic Garver Feed Mill in beautiful Madison WI.

Underground Food Collective

Underground Food Collective is an internationally recognized food company located in Madison WI. The Collective's businesses include a nationally-distributed meat processing company (Underground Meats), a nationally-recognized retail butcher shop (Underground Butcher), a six-time James Beard Award-nominated restaurant (Forequarter), a catering company named Best of Madison five years running (Underground Catering), and a café (The Heights Kitchen).

Garver Feed Mill

Located on Madison's near East Side, nestled behind Olbrich Gardens, the Garver Feed Mill is a multi-faceted destination that will feature artisans, producers, and retailers offering visitors everything from coffee to gardening, catering to kombucha.

Currently under re-development, the renovated Garver Feed Mill will honor and preserve Madison's rich agricultural and industrial history by re-activating the building as a next-generation food production center that will provide visitors with the opportunity to taste the best of Madison. The historic Mill will be transformed into a platform for local food businesses to grow, and in turn, will expand Madison's profile as a Midwestern hub of high quality, hand crafted food and drink.

Garver is sure to become a foodie destination for locals and out-of-towners alike, benefitting from the close proximity and future programming with Olbrich Botanical Gardens and Olbrich Park. Private and public events will keep Garver bustling throughout the year, bringing people from near and far to "the Soul of Madison" - the vibrant East Side of the City.

Garver Events

Garver Events will be a major attraction at the mill, providing beautiful weddings and special events for guests in the breathtaking exposed brick dining area and bar. Our custom menus will pull from the influences of our award winning restaurant Forequarter and feature our hand crafted artisan products from Underground Butcher & Underground Meats, as well as produce grown on the grounds. Our custom bar service will feature natural and kegged wines, keg cocktails and a selection of the area's best craft beers. Guests will enjoy home made bar snacks and bites as they take in the beautiful surroundings.

BAR SNACKS

\$4

Hook's cheddar crackers & Underground Meats snack stick

\$4

Seasonal vegetable - roasted and chilled served with yogurt, pesto or peanut sauce for dipping

\$6

Marinated and roasted fennel, summer squash, calcots, and sweet corn with romesco spread and (seed & whey crackers

\$12

Meat and Cheese - *Underground Meats* salami assortment, *Pleasant Ridge Reserve* , mustards, olives, pickles, sourdough toast

\$2 per piece

Onion and herb stuffed gougeres

Polenta cakes with smoked eggplant escabeche

Tarts with ricotta, oven dried heirloom tomatoes, chive oil

\$3 per piece

Smoked salmon with dill, creme fraiche and crispy potato skins

Coppa chip with whipped cheese, horseradish and fried onion rings

Pulled Pork turnover with sweet corn relish

\$6 per piece

Vadouvan spiced quail

Spiced lamb skewers with grilled onion and mint

Spiced lamb tacos with creme fraiche & cheddar

Underground Meats sausages, Italian salsa verde

SALADS

Light salads - \$4

Greens with pickled fruit, almonds and pork belly

Fennel, celery, parsley with pepitas and pecorino

Marinated white beans with fresh herbs

Grilled cauliflower with red pepper chimichurri

Bibb with assorted heirloom radish, spicy green pesto, ricotta and lemon vinaigrette **\$5**

Spinach with roasted beets, carrots, and ginger dressing **\$5**

Entree salads

Cornbread panzanella with chicken, arugula, sweet corn, dried cherry tomatoes **\$10**

Rare beef with leaf lettuces, balsamic, olive relish & horseradish cream **\$14**

Shaved lamb tossed with parsley, grains, greens & yogurt **\$14**

DINNER PLATED

Braised pork ragu on creamy polenta, pecorino \$20
Underground Butcher italian sausage, creamy polenta, roasted peppers, pecorino \$20
Braised chicken thighs, roasted mushroom & kale panzanella \$21
Herbed pork roast, root vegetables, spicy pesto \$25
Smoked brisket with spicy vinegar sauce, sweet potatoes \$25
Sausage stuffed chicken roulade, barley risotto \$27
Oven roasted poussin with curry spice, seasonal squash \$29
Roasted pork loin, bacon & potato gratin \$27
Sliced roast beef au jus, potatoes, smoked scallion mayonnaise \$30
Braised beef tongue, mashed marrow fat beans, smoked chili chimichurri \$30
Roasted lamb shoulder, charred market vegetable, harissa yogurt \$32

DINNER BUFFET \$25

Passed or plated canapé
Underground Butcher pork meatballs, italian parsley & garlic salsa verde
Panzanella with pulled chicken, croutons, herbs
Onion & ricotta galettes (can be passed)
Underground Meats charcuterie platter with salami, pork rillettes, pickles, mustard, bread
Vegetable antipasti selection of romesco, white beans & garlic, spicy pesto, marinated olives, baguette toast
Assorted cookies: sandwich, shortbread, chocolate

DINNER BUFFET \$30

Toasted bread, escabeche, pecorino (passed or plated)
Underground Butcher sausage & ricotta galettes
Market green salad
Roasted harvest vegetable, smoked scallion mayonnaise
Panzanella with pulled chicken, croutons, herbs
Potato du jour
Cheese, nuts, jam, fruit, bread

DRINKS

Wine pairing :: starting at \$19 per bottle
Signature cocktail toasts :: starting at \$5 per serving
Seasonal cocktails & spiked punches :: starting at \$5 per serving
Seasonal teas & soft drinks :: starting at \$3 per serving

3241 CARVER GREEN
MADISON, WI 53704



SMITH GROUP

44263741

design coalition
A coalition of Madison WI

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NOT FOR CONSTRUCTION



OVERALL SITE
DEVELOPMENT PLAN

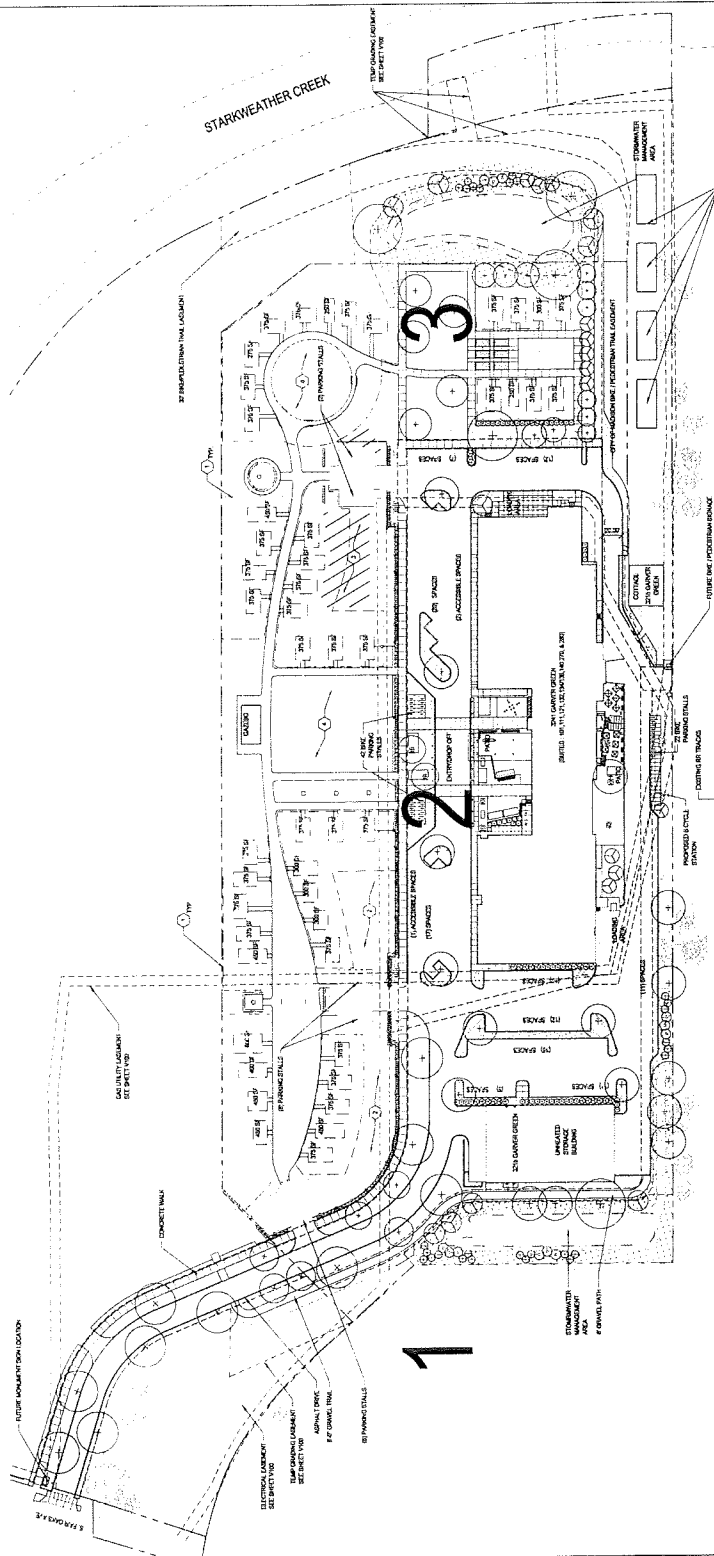
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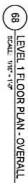
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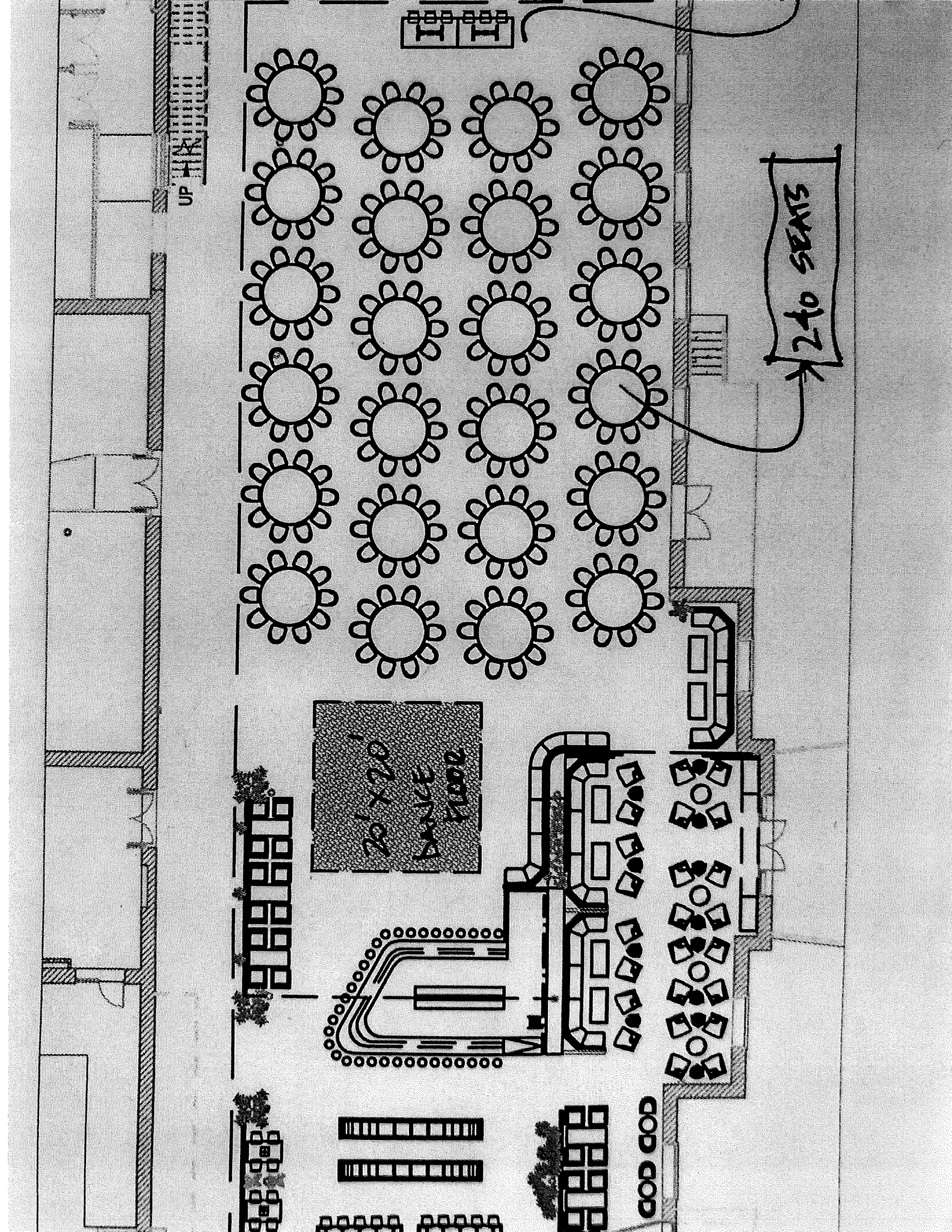
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KEYED NOTES

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240 SEATS

20' x 20'
Dance Floor