



INTRIGUING ADVENTURES IN FUN DINING

Join us for intrigue and adventure. The ambiance and service at the Safe House make every clandestine caper for business or pleasure a truly unique event.

Your Safe House has been hosting private meetings and special missions for more than four decades. We are specialists at ensuring that your rendezvous is all it can be. Whether an intimate group of 25 agents, or a take-no-prisoners party of 250 spies, our dedication to your mission will make your event unforgettable.

Safe House meeting and banquet rooms are arranged to your specifications. Adjoining rooms can be connected as required. Our experienced chefs provide you with everything from sit-down service for 25 people to a buffet dinner for 250.

Now that you are "cleared", please review this **Furtive Feasting Menu**. We can custom design menus to suit your theme, dietary needs or occasion.

TIPS FOR PARTY PLANNERS

Things to consider before sending us an online banquet inquiry or calling for available dates:

- **Guests:** How many will attend? This number determines the size of room you need.

Arrival Time: Noon? Cocktail hour? Dinner?

Purpose of Event: Family gathering, networking, a presentation, office party, rehearsal dinner, other celebration?

- **Menu:** Gourmet or casual dining? Buffet or sit-down with table service? Review incredible edibles available at your Safe House on the following pages ...

Need a Covert Host?

Ask Control to clandestinely invite co-workers past and present to your reunion or networking event.



Securables:

DJ ~ Dancing
Karaoke ~ Magicians
Instructional
Gambling
Spy games
... and more!

Evites

Once you have finalized your menu, send evites to your guests 20 at a time from the Virtual Safe House:
www.safe-house.com/gift/index.html

For more information, send a Banquet Inquiry from our website or call (414) 2712-007. Our Station Chief will help you prepare a memorable event at your Safe House in Milwaukee.



DIRECTIONS

Your Safe House in Milwaukee is secreted behind the stately office of International Exports Ltd., 779 N. Front Street, Milwaukee, WI 53202, downtown, in the shadow of Milwaukee's City Hall, near the intersection of N. Water and E. Wells Street

From the South

Take Hwy. 43 North to 794E.
Exit Van Buren Street.

From the North

Take Hwy. 43 South to 794E
Exit Van Buren Street.

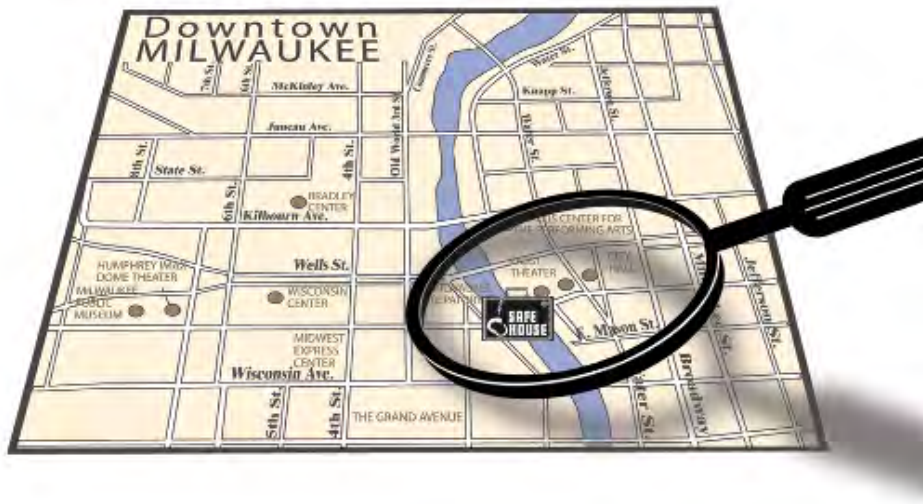
From the West

Take Hwy. 94 East to 794 E.
Exit Van Buren Street.

THEN. . .

Head north three blocks to Mason Street. Turn left on Mason Street and continue to Water Street. Refer to Safe-House.com to view parking lots in the area. You're on your own from here.

***Psst!** If you've been followed, . . . SHAKE YOUR TAIL! Clue: look for the red door beneath the gas lights, and stealthily enter International Exports Ltd.*





INFORMATION LEAKS

TOP SECRET

"One of the most unusual nite clubs in America"
~ Chicago Tribune

"Irresistible and Inexhaustible"
Time Magazine

"A veritable spy palace... a riddle of secret passageways... planned to include an element of surprise."
THE HISTORY CHANNEL
- Secret Passages

"Too much to pass up."
Best Of-
The Food Network

"The best Safe House in the whole Galaxy..."
~ Mark Hamil
(code name Luke Skywalker)

"SAFE HOUSE... MIXES ESPIONAGE AND DRINKS"
People Magazine

"I have been dragged into nite clubs in Istanbul to Hong Kong... only one spot remains in my memory... the SAFE HOUSE in Milwaukee."
Fort Worth Star-Telegram

"Do Before You Die."
AOLCityGuide.com

"often featured in the media as one of the most imaginative and exciting places in the city and every word is true..wonderful from the moment you set out to find it."
The Philadelphia Sunday Sun

Recent Rendezvous at your Safe House in Milwaukee

- WE Energies • M & I Bank • MSOE • Quarles & Brady • City of Milwaukee • Krisam Group • Mead & Hunt • Metropolitan Builders Association • Northwestern Mutual Life • Sleep Wellness Center • Wells Fargo • Cricket Communications • Special Operations Detective Agency • Allen Bradley Co. • Godfrey & Kahn • Disney • Rockwell • RBC Wealth Management • Manpower • B. C. Ziegler & Assoc. • G.E. Medical • Aramark • Harley-Davidson • MMAC Young Professionals • Milwaukee Press Club • United States Coast Guard • Marquette University • Milwaukee Repertory Theater • Milwaukee Wave Soccer Team • MGIC • 3-Com San Francisco • The MATC Times • Metavante • Bank of New York (BNY Clearing) •



FURTIVE FEASTING

SPYCIAL EVENTS INFO

PRICES AND ROOM FEES

5.85% Wisconsin sales tax and an 18.5% service charge apply to prices quoted in this document. Initial room rental fee: \$200 per room for up to four (4) hours. Room rental fee for each additional hour: \$75.

GUARANTEE

When booking your event, you'll be asked an approximate number of guests. And seven (7) days before your event, you will be asked to guarantee the number of guests. This is the minimum number of guests for which you will be charged even if fewer guests attend. Safe House can accommodate a 5% increase for unexpected arrivals.



FOOD AND BEVERAGE

Food & beverage minimums are based on day/date of booking. Safe House will supply all food and beverages for your event — no carry-ins except for cakes. Per Health Department regulations, leftovers may not be removed from the property/event. Safe House does not serve alcohol to guests under 21. In compliance with Wisconsin Liquor Control Board regulations, staff must check IDs of guests who appear under age. Wrist bands and other means of ID may be required.

PAYMENT

A deposit of 25% (\$200.00 minimum) is required to reserve the date of your event. Balance due before or on the day of event. Cash, Corporate check, VISA, and Mastercard are accepted.

CANCELLATION POLICY

If notice of cancellation is received by email to spycialevents@safe-house.com 30 days prior to reserved date, deposit will be refunded.

INVITATIONS

Control requests you not to reveal your menu choices by sending invitations to your guests until approved by the Safe house Chef.

Once you have finalized your menu, you can send intriguing spy-invitations, 20 at a time, with just a click from www.Safe-House.com.

AUDIOVISUAL

Inquire about background music, and A/V equipment. Private interview booth is available in the Newsroom.

MUSIC AND ENTERTAINMENT

DJ, karaoke, magicians, dancing, and Las Vegas-style gambling (for fun) are available at additional charge. A\$50 Safe House Entertainment fee applies.

SCHOOL, TOUR AND BUS GROUPS

Special menus are available for school, tour and bus groups. Call (414) 2712-007 and request a Group Dining Menu by email.

DAMAGES, LOST ITEMS

You are responsible for damages by your guests, employees, independent contractors or other agents. Safe House is not responsible for damage or loss of merchandise/articles left in the restaurant, before or after your event.



THIRST AID



OPEN BAR

Offer your guests a variety of draft and bottled beers,
and a wide selection of wine and mixed drinks

Liquor House Brands

11.50/ person per hour

Premium Brands

13.50/ person per hour
blended top shelf
and house spycial drinks excluded

BEER, WINE & SODA

10/ person per hour
Includes domestic draft beer,
selection of house wines
and nonalcoholic beverages

Tap Beer

1/2 Barrel Domestic Beer 275
1/2 Barrel Import Beer 350

Soda

2.00/person

All beverages provided by your Safe House.
Specially-requested wine also provided by your
Safe House. No carry-outs.
Prices and availability are subject to change



“COME IN FROM THE COLD” APPETIZERS

Displays

minimum two dozen per order

Hawaiian King Prawns

Served with horseradish cocktail sauce 38/doz

Petite Gourmet

Sandwiches

or Pinwheel Wraps

Roast beef & Cheddar with horseradish mayonnaise, smoked turkey & Muenster cheese with chipotle mayonnaise, imported ham & honey mustard, served with condiment tray 12.50/doz

Boursin Stuffed Tomatoes

Cherry tomatoes stuffed with Boursin cheese 26.50/doz

Smoked Salmon Canapés

Scottish lox on garlic crostinis with cream cheese, capers & red onion 38/doz

Cucumber Medallions

Sliced cucumber topped with Boursin cream cheese & bay shrimp 22/doz

Tropical Fruit Brochettes

With mango Mascarpone Dip 26.50/doz

Antipasto Skewers

Mild, delicious Mozzarella cheese with sun-dried tomatoes, tender artichoke hearts, and Kalamata olives 22/doz



Platters

Whole Smoked

Lake Michigan Fish

Salmon, Trout or Whitefish, served with hard-boiled eggs, red onion, diced tomatoes, capers, olives, cream cheese, and assorted gourmet crackers. Market.

Antipasto

Imported ham, Genoa salami, Provolone, fresh Mozzarella, fresh Parmesan, kalamata olives, pepperoncini, artichoke hearts, marinated mushrooms & fresh Italian bread 10.50/person

Seasonal Fresh Fruit Platter

3.75/person

Fresh Vegetable Platter

with ranch dressing 3.25/person

Wisconsin Smoked Sausage & Cheese Platter

Milwaukee's finest pepperoni, summer sausage and Genoa salami, an array of Wisconsin Artisan cheeses, with assorted gourmet crackers 4.75/person

Censored

Cheese Spread with Pita

Creamy garlic & herbed cheeses with crispy pita chips 3.75/person

Wisconsin Cheese & Honey Platter

An array of Wisconsin Artisan cheeses, assorted gourmet crackers, & a side of honey 3.75/person

Bar Snacks

• Pretzels 9/lb • Mixed Nuts 15/lb • Gardetto's Snack Mix 10/lb

Prices and availability are subject to change



SIZZLED & WARM STARTS

Displays

minimum of two dozen per order

Mozzarella Wraps

Crispy won-ton wrapped Mozzarella cheese, served with TOP SECRET sauce 26.50/doz

Agent Wings 8.50/doz

Boneless Agent Tenders 14.75/doz

With celery sticks & dipping sauce

Choose your spy location:

- Buffalo (Five-alarm) • Singapore (Sweet & Sour)
- London (Barbecue) • Hong Kong (Teriyaki)
- Mexico City (Chipotle in adobo)

Chicken Satay Kabobs

with peanut sauce 26.50/doz

Vegetarian Egg Rolls

Served with hot mustard and sweet & sour sauce 23/doz

Meatballs

Italian or Barbeque 21/doz

Garlic Shrimp Skewers

29.50/doz

Mushroom Vol-Au-Vent

Portobello and domestic mushrooms blended with creamy Fontina cheese, wrapped in puff pastry 33.50/doz

Spanakopita

Spinach, cream cheese and Feta cheese delicately laced with a hint of garlic, wrapped in flaky phyllo dough 32.50/doz

Displays (contd.)

minimum of two dozen per order

Teriyaki Beef Skewers

Garden vegetables wrapped in marinated steak 29/doz

Mini Chicago-Style Pizzas

Deep dish pizzas with Mozzarella cheese, spicy Italian sausage and tangy pizza sauce 29/doz

Assorted Petite Quiche

Quiche Lorraine, Spinach, Herb Cheese and zesty Cajun Shrimp 31/doz

Bacon-wrapped Waterchestnuts

24/doz

Platters

Triple Treat Sampler

Milwaukee's finest Italian, Polish and bratwurst, served with caraway sauerkraut, Spicy gourmet mustards & crackers 4.75/person

Spinach & Artichoke Dip

Fresh spinach, blended with artichokes & cheese, with crispy pita chips 4.75/person

Buffet

Mini Nacho Buffet

Crispy tortilla chips, chunky beef & bean chili, roasted peppers, lettuce, Pico do Gallo, guacamole, sour cream, & shredded cheese blend 3.50/person

Prices and availability are subject to change



CHEF-ATTENDED STATIONS



Hors d'oeuvre Stations

Minimum 50 people, if no entrée ordered

Pasta Station

Linguini, bowtie and fettuccini pastas served with marinara and Alfredo sauces & fresh vegetables 6.50/person

Oriental Stir Fry Station

Chicken & beef, Asian vegetables, pea pods, mushrooms, broccoli & peppers 8.50/person

Entrée Stations

Pasta Station

Chef cooked pasta, marinara, Alfredo sauce, ratatouille, chicken, Italian sausage & condiments. 19/person Add shrimp 2/person

Oriental Stir Fry Station

Chef prepared chicken, beef & shrimp, Asian vegetables, pea pods, mushrooms, broccoli & peppers, with white rice 21/person

Carving Stations

Gusto Ham

Bone-in, cured, with pineapple honey glaze, served with assorted mustards & rolls
serves 50 135

Dijon & Herb-crusted Roasted Pork Loin

with Lyonnaise onions
serves 25 265

Turkey Breast

All white meat, with natural jus, rolls & condiments
serves 25 265

Prime Rib of Beef

Au jus, with horseradish sauce
serves 25 475

Prime Sirloin of Beef

with demi glaze and horseradish sauce
serves 50 265

Add roasted potatoes & vegetable medley 3.50/person

\$75 set up fee applies to chef-attended stations.
Prices and availability are subject to change

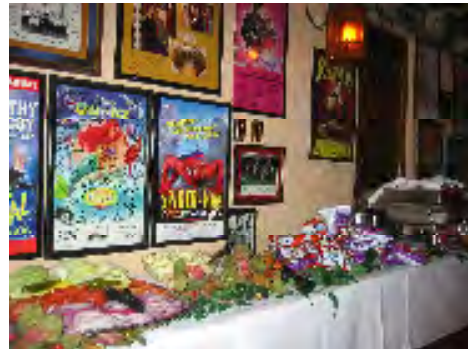


SECRET AGENT BUFFETS

Wisconsin Grill

Char-grilled hamburgers
Wisconsin bratwurst
All beef hot dogs
BBQ chicken

Sliced tomato & onion, sliced Wisconsin cheese, sliced watermelon, pickles, mustard, mayonnaise, ketchup & relish. Served with garden salad, creamy cole slaw, home-style potato salad, baked beans, corn-on-the-cob with drawn butter, assorted rolls & buns 25/person



Smoke House Barbecue

Tangy barbecue baby back ribs
Honey barbecue chicken
Slow-cooked beef brisket
Rosemary roasted potatoes
Sweet corn with bacon and red peppers
Served with garden salad, Wisconsin smoked sausage & cheese display, fresh fruit tray, kosher dill pickles, assorted rolls & butter 29.50/person



Italian Countryside

Sweet Italian sausage with onions, peppers & tomatoes
Chicken Parmesan with Linguini Pomodoro
Shrimp & scallops penne with ricotta & sun-dried tomatoes
Cheese ravioli with spinach & artichokes in roasted garlic cream sauce
Fresh Mozzarella & tomato salad
Antipasto, with roasted peppers, smoked Provolone, Kalamata olives, pepperoni, marinated artichokes & mushrooms.
Caesar salad
Served with garlic bread and assorted rolls & butter 33.50/person

Hawaiian

King blue prawns with ginger ocean salad
Grilled Walu with fresh mango & pineapple chutney
Sweet & sour pork with pineapples & green bell peppers
Served with coconut rice, green bean almondine with lemon grass, tender baby greens, tomatoes, cucumbers, red onion, croutons, buttermilk ranch dressing & sweet mango dressing 38/person

Prices and availability are subject to change



BOND'S BUFFETS

Pasta Buffet

Meat and Vegetable Lasagna

Served with antipasto platter, mixed greens salad and garlic bread

Add a pasta..

- Linguini
- Ravioli (beef/cheese/mushroom)
- Tortellini (beef/cheese)

Choose your sauce:

- Alfredo
- Marinara
- Bolognaise
- Shrimp
- Clam

Lasagna	19/person
Lasagna, one pasta w/sauce	21/person
Lasagna, two pastas, two sauces	25/person

Create Your Bond Experience

Select Entrée(s)

- Grilled Atlantic salmon
- Baked cod
- Mandarin chicken
- Baked Basil chicken
- Sweet & sour pork
- Roast pork loin
- Oriental pepper steak
- Sliced top sirloin of beef

1 entrée selection 24/person
 2 entrée selections 28/person

And choose two sides:

- Parsley-buttered red potatoes
- Garlic mashed potatoes
- Oven-roasted potatoes
- Garden rice pilaf
- Green bean almondine
- Southwestern-style corn
- Glazed carrots
- Steamed broccoli

Served with fresh vegetable tray, pasta salad, tossed salad with rolls & butter

Prices and availability are subject to change



CLASS-IFIED SELECTIONS

Select up to **Three** Sit-Down Dinners *(includes appetizer, rolls & butter)*

Select an Appetizer:

Cup of Chicken Tortilla Soup/Soup du Jour
Garden Salad/Caesar Salad
Isle of Capri: Mozzarella, Basil,
Tomato (add \$2/person)

Grilled Atlantic Salmon

Basted with herb butter, served
on a bed of steamed spinach
with grilled tomatoes 18/person

Hawaiian Ahi Tuna

Tuna fillet dashed with Japanese
chili peppers and seared,
served with crispy wontons,
spring onion, mandarin orange,
and radish sprouts 24.50/person

Garlic-roasted Vegetable Plate

Broccoli, cauliflower, carrots, artichoke
hearts, zucchini, yellow squash, portabello
mushrooms roasted in extra virgin olive oil
and fresh garlic, presented with garden
rice pilaf 14.75/person

Vegetable Lasagna

Lasagna layered between savory grilled
garden fresh vegetables and Mozzarella,
covered with TOP SECRET sauce, served
with garlic bread 17/person

Flame 'n Heart

Flame-broiled chicken breast, artichoke
hearts, kalamata olives, & garden
vegetables, tossed with penne pasta
in a white wine sauce 14.75/person

*Dinners below also include
vegetable du jour, potato/rice*

Casa Seguro Chicken

Flame-broiled chicken breast
in a creamy avocado sauce, topped with
Pico de Gallo, pepperjack cheese
& guacamole 14.75/person

Mandarin Chicken

Baked chicken with mandarin orange
glaze, topped with mandarin oranges
& spring onions 17/person

Baby Back Ribs

Tender pork ribs, slow-cooked
in spy'cy BBQ sauce 24/person

Herb-crusted Pork Tenderloin

served with fresh apple chutney
& caramelized onions 27.50/person

Filet Mignon

Beef tenderloin topped with
garlic glaze or bourbon mushroom
sauce 27.50/person

Hail to the Chief

Flame-broiled certified Angus ribeye
steak, prepared medium 29.50/person

**Control requests that you not
reveal your menu choices
by sending invitations to your guests
until approved by the Safe House Chef.**

Prices and availability are subject to change



COVERT CAPERS

Lemon Berry Mascarpone Cake

Moist cream cake with cranberries, blueberries & cinnamon streusel, filled with fruit & lemon Mascarpone cream 7/person

Cairo Spy Haven

Core of white chocolate anglaise surrounded by a pyramid of chocolate mousse 7.50/person

Plausible Denial

Layers of chocolate cookie crust, fudge brownie, chocolate mousse, chocolate cake, and chocolate icing, surrounded by chocolate chips 7/person

Diplomatic Immunity

Creamy New York style cheesecake plain 6/person with strawberries 7/person

Mini Desserts

Assorted cheesecakes, bars, and petit fours 6.50/person

Assorted Cookie Platter

3/person



Miscellaneous

Cake carry-in fee 25

Cake cutting, plating & serving fee 2.50/person

Prices and availability are subject to change