



PRIVATE EVENTS & CATERING



EsterEv

Batches
MILWAUKEE



SELECT YOUR EXPERIENCE

Each establishment offers a unique product and aesthetic ranging in casual to more refined. Depending on your event, we can work together to create a customized menu plan that fits your specific needs.



DanDan is a Chinese-American restaurant located in Milwaukee's historic Third Ward. The co-owners and co-head chefs, Dan Jacobs and Dan Van Rite, have always been passionate about cooking (and eating) Chinese food. Their vision was to create a restaurant that had a Chinese soul and a Midwestern sensibility, where diners can enjoy chef-driven food inspired by their own memories of eating at Chinese restaurants as children. DanDan's menu offers a creative take on traditional Chinese fare including a variety of dim sum, noodles and rice, dumplings, pancakes and standout Peking duck.



EsterEv is a fine dining restaurant and chef's table concept inside Milwaukee's DanDan. Guests can expect a globally influenced 10 course pre-fixe menu that changes weekly from James Beard nominated chefs Dan Jacobs and Dan Van Rite. Named for Jacobs' great-grandmother Ester and Van Rite's grandmother Evelyn, EsterEv is a 20-seat tasting menu restaurant that offers one nightly communal seating on Fridays and Saturdays.



Owned and operated by Jaceleen Latin-Kasper, Batches is an American bakery located in Milwaukee's Third Ward neighborhood on Erie Street across from DanDan Restaurant. Batches specializes in breakfast breads, cookies, cakes, pies, and more! Vegan, gluten-free and savory items are also offered. We also offer a full service coffee & espresso bar; proudly serving Anodyne coffee. The bakery is open Tuesday through Friday at 7AM and weekends at 8AM. Catering and wholesale options are available!



Milwaukee's acclaimed chef duo Dan Jacobs and Dan Van Rite return to their culinary roots with Fauntleroy, a French-inspired eatery located in Milwaukee's Third Ward. The classically trained chefs offer a thoughtfully crafted menu, which showcases French technique and farm fresh ingredients through a variety of hors d'oeuvres, small plates, salads and entrees including their signature duck a l'orange for two. Jacobs and Van Rite's reimagined French fare is brought to life through the playful and approachable dining experience. Guests are invited to enjoy a casual dinner in the bustling bar area or celebrate a special occasion in the vibrant dining room as 70s rock sets the tone for a memorable meal.



Event Coordinator
CHELSEA SAGERS
chelsea@dandanmke.com

General Manager
SARA NARDI
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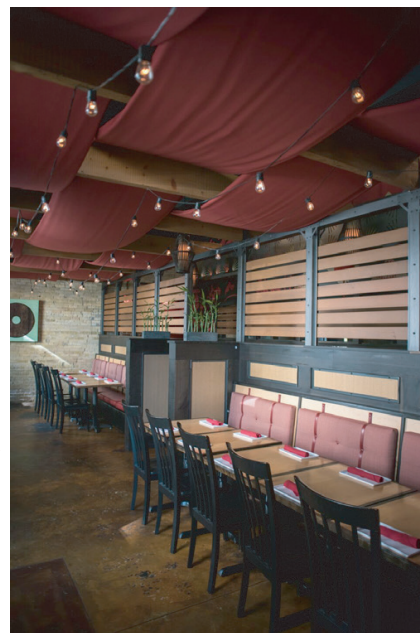
ROOM AVAILABILITY



PRIVATE

Seats a maximum of 20

SUN-THU \$250 minimum buyout required
FRI & SAT \$2,500 minimum buyout required



SEMI-PRIVATE

Seats a maximum of 28

SUN-THU \$250 minimum buyout required
FRI & SAT \$2,000 minimum buyout required

DINNER

Menu options on next page

FAMILY-STYLE DINING PACKAGES *Select Package A or Package B*

PACKAGE A \$30/PERSON

Select 2 Starters
Select 2 Large Plates
Select 1 Side
Select 1 Dessert

PACKAGE B \$40/PERSON

Select 3 Starters
Select 3 Large Plates
Select 1 Side
Select 1 Dessert

20% service gratuity, 8% event handling surcharge will be added day of the event.



FAMILY-STYLE DINNER OPTIONS

STARTERS

Select 2 for Package A

Select 3 for Package B

EGG ROLLS

Cabbage, Peanut, Pork

CHICKEN WINGS ^{gf} *

Charred Pepper Sauce, 5 Spice, Chili Oil

SHRIMP TOAST

Spicy Mustard, Sesame Seeds

CRAB RANGOON

Dungeness Crab, Sweet and Sour

CHICKEN & CABBAGE DUMPLINGS

Wood Ear Mushroom, Spicy Mustard, Sweet Soy, Chili Oil

SICHUAN PORK DUMPLINGS *

Chili Oil, Black Vinegar, Cilantro, Scallions

VEGGIE MOMO ^v

Mustard Greens, Barley, Tofu, Curry, Peanut Sauce

SHORT RIB & FOIE GRAS POTSTICKERS (+\$2)

Black Vinegar, Chives

SIDES

Select 1

SMASHED CUCUMBERS ^{gf} ^v *

Chilies, Fried Garlic

SOUR SAUSAGE SALAD ^{gf}

Cucumber, Celery, Cashew, Cilantro, Fish Sauce

CRISPY MUSHROOM THREE CUP ^v

Wood Ear & Oyster Mushrooms, Soy, Rice Wine, Scallion

KALE SALAD ^{gf} ^v

Seasonal Vegetables, Walnut, Charred Ginger-Honey Dressing

SCHMALTZ FRIED RICE

Chinese Sausage, Egg, Edamame, Celery

VEGGIE FRIED RICE ^{gf} ^v

Peppers, Shiitake Mushrooms, Edamame, Onions, Eggs (if not vegan)

BBQ PORK FRIED RICE ^{gf}

Egg, Shiitake Mushroom, Peppers

SEASONAL VEGETABLES ^v

LARGE PLATES

Select 2 for Package A

Select 3 for Package B

DANDAN NOODLES *

Egg Noodles, Ground Pork, Chili Oil, Cilantro

BEEF & BROCCOLI ^{gf}

Bean Sprouts, Egg

SINGAPORE NOODLES

Char Siu Pork, Curry Spices, Shrimp, Bok Choy, Peppers

TWICE COOKED PORK BELLY

Rice Cakes, Kimchee, Leeks

VOLCANO TOFU ^{gf} ^v *

Volcano Sauce, Broccoli, Sesame

KUNG PAO CHICKEN *

Peppers, Scallions, Chilies, Cashews, Celery

MONGOLIAN BEEF ^{gf}

Peppers, Onions

MAPO PORK *

Tofu, Ground Pork, Peanuts, Scallions, Spicy Sichuan Sauce

HAPPY CHICKEN ^{gf} *

Crispy Batter, Dried Chilies, Five Spice, Leeks

GENERAL TSO'S CAULIFLOWER ^v

Chili Oil, Scallion, Ginger, Bok Choy

ORANGE CHICKEN

Pickled Fresno Chilies, Snap Peas

DESSERT

Select 1

CHINESE TAKEOUT DONUTS

Orange Ganache, Cinnamon Anglaise, Strawberry Jam

MINI COOKIE ASSORTMENT

Chocolate Chip ^v, Double Chocolate Chip ^{gf}, & Confetti Sugar

^{gf} CAN BE MADE GLUTEN-FREE

* SPICY

^v VEGAN



PASSED APPETIZERS *Select 2*

Room buyout required
Off-site catering available

gf CAN BE MADE GLUTEN-FREE
* SPICY
V VEGAN

SOUR SAUSAGE SALAD gf ...\$20/doz
Cucumber, Celery, Cashew, Cilantro, Fish Sauce

MUNGBEAN KIMCHI PANCAKE gf v * ...\$15/doz
Carrot, Daikon, Cabbage, Shanghai Sauce

CRAB RANGOON ...\$25/doz
Dungeness Crab, Sweet and Sour

EGG ROLL ...\$18/doz
Cabbage, Peanut, Pork

FRIED VEGGIE MOMO v ...\$22/doz
Mustard Greens, Barley, Tofu, Curry, Peanut Sauce

BUFFET *Select 3 Large Plates & 2 Sides*

\$30/PERSON

Room buyout required
Off-site catering available

gf CAN BE MADE GLUTEN-FREE
* SPICY
V VEGAN

LARGE PLATES *Select 3*

KUNG PAO CHICKEN *
Peppers, Scallions, Chillies, Cashews, Celery

MONGOLIAN BEEF gf
Peppers, Onions

HAPPY CHICKEN gf *
Crispy Batter, Dried Chillies, Five Spice, Leeks

TWICE COOKED PORK BELLY
Rice Cakes, Kimchee, Leeks

SINGAPORE NOODLES v if shrimp & pork removed
Char Siu Pork, Shrimp, Curry Spices, Bok Choy, Peppers

MAPO PORK *
Tofu, Ground Pork, Peanuts, Scallions, Spicy Sichuan Sauce

KIMCHI RICE CAKES v *
Leeks, Bok Choy, Peppers, Onions

SIDES *Select 2*

SMASHED CUCUMBERS gf v *
Chilies, Fried Garlic

KALE SALAD gf v
Seasonal Vegetables, Walnut, Charred Ginger-Honey Dressing

SCHMALTZ FRIED RICE
Chinese Sausage, Egg, Edamame, Celery

VEGGIE FRIED RICE gf v
Peppers, Shiitake Mushrooms, Edamame, Onions, Eggs (if not vegan)

BBQ PORK FRIED RICE gf
Egg, Shiitake Mushrooms, Peppers

SEASONAL VEGETABLES v

Menu is subject to seasonal changes

20% service gratuity, 8% event handling surcharge will be added day of the event.



LUNCH

FAMILY-STYLE DINING PACKAGES

\$20/PERSON

*Parties of 12 or more are required to have a customized menu
Soda included*

STARTERS *Select 2*

EGG ROLLS

Cabbage, Peanut, Pork

VEGGIE MOMO *v*

Mustard Greens, Barley, Tofu, Curry, Peanut Sauce

VEGGIE STIR FRY *gf*

LARGE PLATES *Select 2*

DANDAN NOODLES ***

Egg Noodles, Ground Pork, Chili Oil, Cilantro

SINGAPORE NOODLES

Char Siu Pork, Curry Spices, Shrimp, Bok Choy, Peppers

SCHMALTZ FRIED RICE

Chinese Sausage, Egg, Edamame, Celery

VEGGIE FRIED RICE *gf v*

Peppers, Shiitake Mushrooms, Edamame, Onions, Eggs (if not vegan)

ORANGE CHICKEN

Pickled Fresno Chilies, Snap Peas

MONGOLIAN BEEF *gf*

Peppers, Onions

GENERAL TSO'S CAULIFLOWER *v*

Chili Oil, Scallion, Ginger, Bok Choy

gf CAN BE MADE GLUTEN-FREE

*** SPICY

v VEGAN

Menu is subject to seasonal changes

20% service gratuity, 8% event handling surcharge will be added day of the event.



Event Coordinator
CHELSEA SAGERS
chelsea@dandanmkre.com

General Manager
SARA NARDI
sara@dandanmke.com

EsterEv, an intimate fine dining restaurant located within DanDan that offers diners a globally inspired tasting experience that changes weekly.

PRIVATE ESTEREV

EsterEv can be privately booked Monday through Saturday for a minimum buyout of \$2,500. We can accommodate a maximum of 20 guests.

The menu and beverage pairings can be customized to fit your party's specific needs.

DINNER ...\$95
BEVERAGE PAIRINGS ...\$50

For private bookings, 20% service gratuity & 8% event handling surcharge will be added day of the event.





THE GREEN ROOM AT FAUNTLEROY



Event Coordinator
CHELSEA SAGERS
chelsea@dandanmke.com

General Manager
AMANDA MURPHY
amanda@fauntleroymke.com

ROOM AVAILABILITY



THE GREEN ROOM

Seats a maximum of 40

MON-THU \$750 minimum buyout required

FRI & SAT \$2,500 minimum buyout required



THE WINDOW ROOM

Seats a maximum of 16

MON-THU \$750 minimum buyout required

FRI & SAT \$2,000 minimum buyout required



THE LOUNGE

Seats a maximum of 12

MON-THU \$250 minimum buyout required

FRI & SAT \$750 minimum buyout required



HORS D'OEUVRES

CUSTOMIZED MENU

Perfect for cocktail hour or as an addition to dinner

PASSED or STATIONARY

GRUYERE FILLED GOUGERE... \$18/ DOZEN
BASQUE STYLE DEVEILED EGG... \$12/ DOZEN
CHICKEN LIVER ECLAIR *Red Wine, Shallot*... \$18/ DOZEN

STATIONARY

CHEESE DISPLAY... \$50 for 15 GUESTS
CHARCUTERIE... \$50 for 15 GUESTS
CRUDITE... \$35 for 15 GUESTS
FRUIT DISPLAY... \$35 for 15 GUESTS



DINNER

CUSTOMIZED MENU

Guests will be presented with the customized menu & place their order the day of the event

APPETIZERS *Select 2*

PATE DU JOUR... \$10
SMOKED SALMON RILLETES *Hashbrown, Cream Cheese, Fennel, Dill...* \$12
FOIE GRAS TORCHON *Brioche, Preserves...* \$16
MUSHROOM CREPE *Mornay, Herbs...* \$13

SOUP & SALAD *Select 2*

FRENCH ONION SOUP *Gruyere, Baguette...* \$8 *Not available for parties of 20 or more*
SOUP DU JOUR... \$8
BIBB SALAD *Pickled Red Onion, Blue Cheese, Almonds, Tarragon Vinaigrette...* \$9
ROMAINE SALAD *Farro, Dill Dressing...* \$9

ENTREES *Select 2*

SCALLOPS *Seasonal Vegetables...* \$16
WHOLE GRILLED TROUT VERONIQUE *Grapes, Pickled Beech Mushroom, Chive...* \$26
ARCTIC CHAR *Fennel, Orange, Sunchokes...* \$24
ROASTED HALF CHICKEN *Spicy Greens, Broccoli, Lemon Vinaigrette...* \$23
STEAK FRITES *Bavette, Fries, Peppercorn Sauce...* \$26 *Potato Puree will be substituted for fries on parties of 20 or more*
SEASONAL VEGETARIAN... \$17

DESSERT *Select 1*

DARK CHOCOLATE
STRAWBERRY

Menu is subject to seasonal changes

20% service gratuity, 8% event handling surcharge will be added day of the event.



LUNCH

CUSTOMIZED MENU

Guests will be presented with the customized menu & place their order the day of the event

APPETIZERS *Select 2*

PATE DU JOUR... \$10
SMOKED SALMON RILLETES *Hashbrown, Cream Cheese, Fennel, Dill...* \$12
FOIE GRAS TORCHON *Brioche, Preserves...* \$16
FRENCH ONION SOUP *Gruyere, Baguette...* \$8
SOUP DU JOUR... \$8
BIBB SALAD *Pickled Red Onion, Blue Cheese, Almonds, Tarragon Vinaigrette...* \$9
ROMAINE SALAD *Farro, Dill Dressing...* \$9

ENTREES *Select 3*

STEAK FRITES *Bavette, Peppercorn Sauce, Fries ...* \$26 *Potato Puree will be substituted for fries on parties of 20 or more*
ROASTED CHICKEN *Spicy Greens, Broccoli, Lemon Vinaigrette...* \$23
WHOLE TROUT VERONIQUE *Grapes, Pickled Beech Mushrooms, Chive ...* \$26
GRAND ROYAL WITH CHEESE *Two Brisket Patties, Butterkase, Lettuce, Onion, Pickle, Royal Sauce, Sesame Seed Bun...* \$15
MUSHROOM CREPES *Mornay, Herbs .*



Event Coordinator

CHELSEA SAGERS

chelsea@dandanmke.com

Owner & Executive Pastry Chef

JACELEEN LATIN-KASPER

jaceleen@batchesmke.com

BREAKFAST

MUFFINS

Lemon Blueberry **v** ...\$20/doz

Banana Chocolate w/ Peanut Butter **gf** ...\$22/doz

Coffee Cake ...\$24/doz

SCONES

Cheddar Scallion ...\$18/doz

Peach Almond **v** ...\$23/doz

Cinnamon Chocolate Chip **v** ...\$19/doz

QUICHE 9" Serves 8

Cheddar, Potato, & Sausage ...\$30

Spinach, Artichoke, & Mozzarella ...\$30

Custom fillings available by request

BROWNIES & BARS

Brownies **v** ...\$15/doz

CINNAMON ROLLS

\$30/pan of 15 rolls

gf GLUTEN-FREE
V VEGAN

Menu is subject to seasonal changes

Batches

MILWAUKEE

COOKIES

Chocolate Chip ^v Miniature... \$9/doz Standard... \$18/doz
Double Chocolate Chip ^{gf} Miniature... \$14/doz Standard... \$28/doz
Confetti Sugar Miniature... \$9/doz Standard... \$18/doz
Chocolate Toffee Miniature... \$9/doz Standard... \$18/doz
Peanut Butter Butterfinger Miniature... \$9/doz Standard... \$18/doz
Chocolate Coffee Toffee Miniature... \$9/doz Standard... \$18/doz

CAKES

6" Round... \$30 8" Round... \$35

Vanilla
Chocolate
Funfetti
Marble
Gluten Free Vanilla
Gluten Free Chocolate
Vegan Chocolate

With choice of buttercream frosting:

Vanilla
Chocolate
Strawberry



PIES

9" (8 servings)... \$25

Kentucky Derby *Regular or Chocolate*
Chess Pie *Chocolate, Lemon, Regular*

9" (8 servings)... \$30

Brandy Old Fashioned Cherry
Speculoos Pear
Dutch Apple
Honey Apple Cheddar

^{gf} GLUTEN-FREE
^v VEGAN

*Pies are perfect for
holiday parties!*



DESSERT TABLES

HAND PICK YOUR FAVORITE DESSERTS TO CREATE THE CUSTOM DESSERT TABLE OF YOUR DREAMS



With vegan & gluten-free offerings, Batches can accomodate nearly any guests' dietary needs

WEDDINGS

SIMPLISTICALLY BEAUTIFUL, RUSTIC, SMALL FORMAT CAKES

Fresh flowers and classic buttercream piping are the perfect ornamentation for a modern wedding



WHOLESALE

IN NEED OF A *LOT* OF SWEET TREATS FOR YOUR BUSINESS?

SPECIAL PRICING FOR REGULARLY SCHEDULED WHOLESALE ORDER

CUSTOMIZED, EXCLUSIVE DESSERT VARIATIONS AVAILABLE UPON REQUEST

PICK UP AVAILABLE ON WEDNESDAY, FRIDAY, AND SUNDAY

NO MINIMUM ORDER REQUIREMENT

Please contact Jaceleen@BatchesMKE.com for more information.



ABOUT DAN & DAN

DAN VAN RITE

HEAD CHEF &
CO-OWNER



DAN JACOBS

HEAD CHEF &
CO-OWNER

DAN VAN RITE

Dan Van Rite did not take the traditional path to becoming a chef. As a boy, the Green Bay, WI., native wanted to be an accountant; once a bit older, his passion turned to architecture. While pursuing an architectural degree, Van Rite began working at a local restaurant, first as a server and then as a cook. After getting a taste of the kitchen, he knew he had found his true calling and outlet for his creative musings. Van Rite committed to cooking professionally, left architecture school just shy of graduation and enrolled in the Western Culinary Institute in Portland, Oregon.

After graduating with high honors (1996), Van Rite cooked his way around the country – from working as a sous chef at a private ranch in Colorado to specializing in seafood in Florida, expanding his culinary repertoire and confidence. Throughout his travels, he embraced the responsibly raised lifestyle, cultivating relationships with farmers, fisherman, purveyors and growers, which became the foundation of his cooking style. After four years, Van Rite was ready to return home and accepted the executive chef position at Hinterland in Green Bay, WI. Van Rite was given creative liberties with the menu at the popular gastropub and quickly caught the eye of diners and media alike. He then spent time as a private chef in Nantucket before returning to Hinterland, this time to open their Milwaukee location. Over the next eight years, Van Rite continued to hone his culinary skills, and his efforts led to him being selected by the James Beard Foundation three times as a semifinalist in the Best Chef: Midwest category (2010 – 2012).

Having met Dan Jacobs through industry events, the two became friends and soon launched plans for their modern Chinese-American restaurant, DanDan. Van Rite and Jacobs opened DanDan in July 2016, bringing chef-driven Chinese food with a midwestern sensibility to Milwaukee's dining scene. Shortly after opening DanDan, the duo opened a highly-acclaimed fine dining restaurant and chef's table concept, EsterEv, inside DanDan. The restaurant, named for Van Rite's grandmother Evelyn and Jacobs' great-grandmother Ester, offers a globally influenced 10 course pre-fixe menu that changes weekly.

In the wake of the news that his partner, Dan Jacobs, was diagnosed with Kennedy's Disease, Van Rite and Jacobs co-founded Dim Sum + Give Some, an annual event that brings the top restaurants in Milwaukee together to raise money for the Kennedy's Disease Association.

Van Rite lives in the Bayview neighborhood of Milwaukee. When he's not in the kitchen, the avid traveler and outdoorsman can be found in his garden, or casting a line fly-fishing.

DAN JACOBS

Jacobs, a Chicago native who has lived in Milwaukee since 2011, is a chef who stays true to his Midwestern roots while incorporating the global culinary influence he has sought out all his life.

After taking a few courses at the Cooking and Hospitality Institute of Chicago (now Le Cordon Bleu), Jacobs began working at the legendary restaurant, Carlos', where he spent two years learning technique from the masterful Carlos Nieto. When not in the kitchen, Jacobs absorbed all he could reading some of the classic cookbooks by chefs including Charlie Trotter, Thomas Keller, Rick Bayless, Andrew Dornenburg and more. Over the next decade and a half, Jacobs worked in several of Chicago's best kitchens – TRU and North Pond as saucier, Aubriot as a roundsman and NAHA working pastry under the talented Carrie Nahabedian.

He then joined the Spring team under Shawn McClain and, when McClain next opened the vegetable-driven Green Zebra, he made Jacobs sous chef. From there, he worked at the four-star Pluton and sister restaurant Narra; in 2006 he accepted a position as chef de cuisine at Michael Altemberg's Bistro Campagne, where he spent the next four years. At the bistro, Jacobs began working closely with area farmers, forging relationships and a commitment to support local and responsibly grown products, which is now tantamount to his everyday cooking philosophy. The late Altemberg, as well as McClain and Nahabedian became mentors and friends to the young chef.

In 2011, Jacobs decided to move north to Milwaukee where he accepted a position as sous chef at Roots and was quickly elevated to executive chef. In fall 2012, Roots transitioned to Wolf Peach and was awarded a number of accolades under Jacobs' lead including On Milwaukee's "Best New Restaurant" and was named one of the five best restaurants to open in 2013 by the Milwaukee Journal Sentinel. In early 2014, Jacobs accepted the executive chef position at Odd Duck, where he continued to garner both media and consumer attention.

Late the following year, Jacobs left to collaborate with chef Dan Van Rite to open DanDan, a modern Chinese-American restaurant. Jacobs and Van Rite opened DanDan in July 2016, bringing chef-driven Chinese food with a midwestern sensibility to Milwaukee's dining scene. Shortly after opening DanDan, the duo opened a highly-acclaimed fine dining restaurant and chef's table concept, EsterEv, inside DanDan. The restaurant, named for Van Rite's grandmother Evelyn and Jacobs' great-grandmother Ester, offers a globally influenced 10 course pre-fixe menu that changes weekly.

In the same year as opening DanDan and EsterEv, Jacobs received life-changing news. He was diagnosed with Kennedy's disease, a genetic neuromuscular ailment that's often mistaken for ALS, or Lou Gehrig's disease. While running a standout restaurant, Jacobs' strives to raise awareness about the disease. Jacobs and Van Rite have created Dim Sum + Give Some, an annual event that brings the top restaurants in Milwaukee together to raise money for the Kennedy's Disease Association.

TERMS & CONDITIONS

DANDAN & FAUNTLEROY LARGE PARTIES & CATERING

Parties over 12 are required to have a customized, pre-set menu.
To confirm reservation, a signed contract and credit card on file are required.
Minimum food and beverage purchase may be required.
20% service gratuity and 8% event handling surcharge will be applied day of the event.
Menus must be selected and confirmed at least one week prior to event.
Must notify of any dietary restrictions at least one week prior to event.
If reservation is cancelled more than 48 hours in advance, no charges apply.
If reservation is cancelled less than 48 hours in advance, a fee of \$500.00 will be charged.
In the event of a "no-show", the full minimum will be charged.
Should the number of guests change, notify a minimum of 24 hours in advance.

TERMS & CONDITIONS

ESTEREV PRIVATE PARTIES

To confirm reservation, a signed contract and credit card on file are required.
Minimum food and beverage is purchase required.
The private room can seat a maximum of 20 guests.
20% service gratuity and 8% event handling surcharge will be applied day of the event.
If reservation is cancelled more than 72 hours in advance, no charges apply.
If reservation is cancelled less than 72 hours in advance, a fee of \$40 per guest will be charged.
If reservation is cancelled less than 24 hours in advance, the full price plus gratuity and event fee will be charged.
In the event of a "no-show", the full price plus gratuity and event fee will be charged.
Should the number of guests change, notify a minimum of 24 hours in advance.
Notification of dietary restrictions must be provided a minimum of one week in advance.
Reservations will not be considered confirmed without this form and its completion of information.

TERMS & CONDITIONS

BATCHES CATERING

To confirm order, a signed contract and credit card on file are required.
8% event handling surcharge will be applied day of the event.
Orders must be confirmed at least one week prior to event.
Must notify of any dietary restrictions at least one week prior to event.
If reservation is cancelled more than 48 hours in advance, no charges apply.
If reservation is cancelled less than 48 hours in advance, 50% of price will be charged.
In the event of a "no-show", the full price will be charged.

DANDAN

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Milwaukee, WI 53202
www.dandanmke.com

FAUNTLEROY

414-269-9908
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BATCHES

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ESTEREV

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