



# MILLER VALLEY EVENT SPACES





## HISTORIC MILLER CAVES

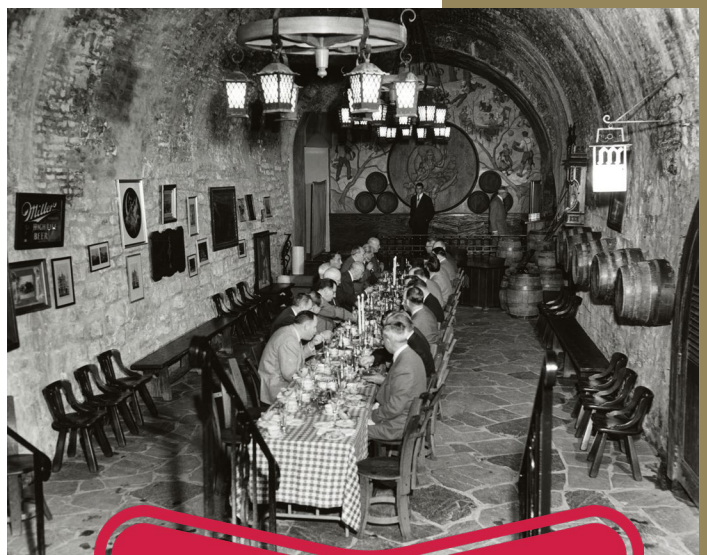
**CAPACITY** | 40 guests seated or 75 guests standing

**AVAILABILITY** | Tuesday-Saturday evenings only (due to tour operations)

\*Please note, the historic caves area currently has no ADA accessibility as we replace the existing

Construction of these caves began in 1849, making them the oldest surviving structure at our brewery. At one time, we had 10 caves of similar size used to house up to 12,000 oak barrels of brew. Large blocks of ice taken from area lakes and rivers each winter kept the caves cool enough to store beer all year long.

The caves were abandoned in 1906 and remained closed until the early 1950's, when they were reopened and turned into a museum and event space.



### FUN FACT

In spring of 2024, The Caves were featured in an episode of Top Chef!

# MILLER INN | STEIN HALL

**CAPACITY** | 80 guests seated or 100 guests standing

**AVAILABILITY** | Tuesday-Saturday evenings only (due to tour operations)



In 1892, the Miller family built a new wooden tavern to replace the original Plank Road tavern. These taverns were where beer flowed freely, and brewery workers and residents relaxed and enjoyed their Miller Beer.

In the 50's, the building was renovated into this Bavarian style beer hall, complete with custom stained-glass windows and Steins imported from Germany. Plank floors were installed to cover an old bowling alley, which still exists under there. Once completed, the Miller Inn became a social gathering place for Milwaukee residents and celebrities.

## FUN FACT

Our largest stein is a ceremonial wedding stein that weighs 75 lbs!



# MILLER INN | CHAMPAGNE & HIGH LIFE ROOM



**CHAMPAGNE ROOM**

The Miller Inn, as it is called now, was originally opened as a commercial tavern, but it was eventually leased to Innkeepers who lived upstairs and converted areas on the first level into guest rooms, some with barracks-style beds.

In the 50's our founder's grandson, Frederick C. Miller, wanted a hospitality space and had the Inn renovated into this Bavarian style beer hall, complete with custom stained-glass windows and Steins imported from Germany.



**HIGH LIFE ROOM**

## **CHAMPAGNE ROOM CAPACITY**

45 guests seated

## **HIGH LIFE ROOM CAPACITY**

60 guests seated

## **AVAILABILITY**

Tuesday-Saturday | All Day

# VISITOR CENTER

**CAPACITY** | 75 guests in lobby with limited seating & 104 seated guests in theater

**AVAILABILITY** | Tuesday-Saturday evenings only (due to tour operations)



On the far western end of the Miller campus, practically across the street from the old Gettelman plant, Miller built a new tour center in 1977; it was soon drawing 175,000 visitors a year, some of them sampling our company's beer for the first time and going home as converts.

The Visitor Center is a modern location featuring a theater for presentations or movies and a spacious lobby great for mingling around the bar area.



# BEER TENT

**CAPACITY** | 150 guests

**AVAILABILITY** | Tuesday-Saturday evenings only (May-October)



Cheers! When the weather's nice, what's better than enjoying a cold beer outside? Located next to the Visitor Center, the Beer Tent made its debut in 2019 and is perfect for casual, larger events.

In the past, we have hosted trivia nights, food trucks, cornhole tournaments and live music. There is a beer trailer located under the tent for guests to sample our delicious beverages while relaxing at the picnic or high top tables.



# PREFERRED VENDOR GUIDE

## CATERERS

### SAZ'S

Jaime Peterson, 414.256.8765  
jaime@sazs.com  
[www.sazs.com](http://www.sazs.com)

### SHULLY'S CUISINE

Nina Darling, 262.242.6633  
ndarling@shullyscuisine.com  
[www.shullyscuisine.com](http://www.shullyscuisine.com)

### SKYLINE CATERING

Ernest Wunsch, 414.294.4808  
ernie@skylinecatering.com  
[www.skylinecatering.com](http://www.skylinecatering.com)

### FROM SCRATCH CATERING

262.618.4661  
corporateevents@fromscratchcatering.com  
[www.fromscratchcatering.com](http://www.fromscratchcatering.com)

### IRENE'S CATERING

414.645.4469  
irenescatering@msn.com  
[www.irenescatering.com](http://www.irenescatering.com)

### LARRY'S MARKET

414.355.9650  
info@larrysmarket.com  
[www.larrysmarket.com](http://www.larrysmarket.com)

### ALL OCCASIONS CATERING

262.662.4201  
info@bubbs.com  
[www.bubbs.com](http://www.bubbs.com)

## AUDIO | VISUAL

### EXCITING EVENTS

262.797.8880  
sales@excitingevents.com

### SOUND BY DESIGN

Torie Gamez, 262.968.9586  
torie@soundbydesign.com  
[www.soundbydesign.com](http://www.soundbydesign.com)

### MILWAUKEE AIRWAVES

262.510.8366  
events@milwaukeeairwaves.com  
[www.milwaukeeairwaves.com](http://www.milwaukeeairwaves.com)

## LINENS & RENTALS

### WINDY CITY LINEN

224.279.1500  
[www.windycitylinen.com](http://www.windycitylinen.com)

### BBJ LINEN

866.376.4755  
[www.bbjlatavola.com](http://www.bbjlatavola.com)

### CANOPIES

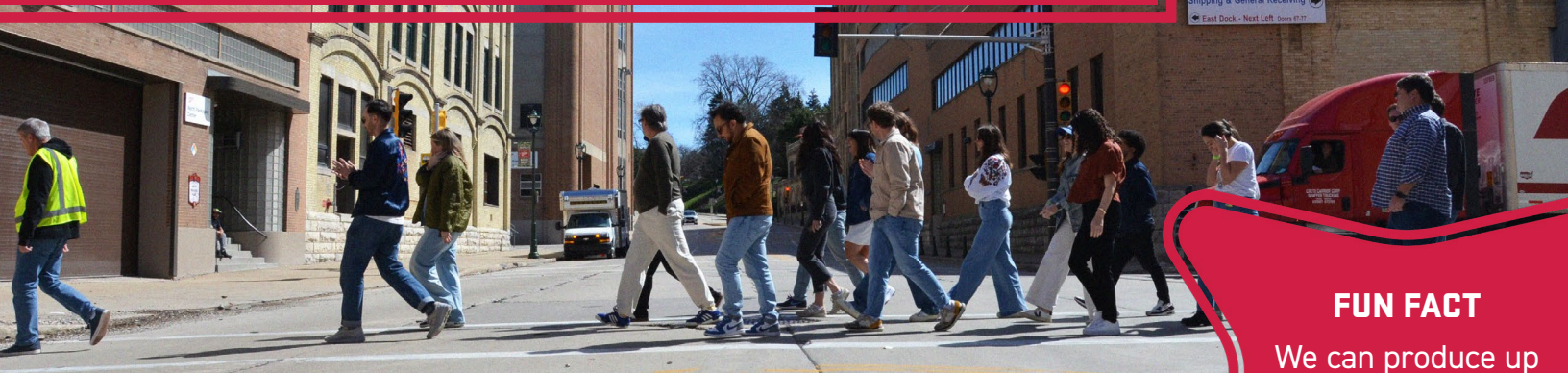
414.760.0770  
[www.canopiesevents.com](http://www.canopiesevents.com)

## HOTELS

### BREWHOUSE INN & SUITES

Libby Reed 414.810.3176  
lreed@brewhousesuites.com  
[www.brewhousesuites.com](http://www.brewhousesuites.com)

# BREWERY TOURS



## FUN FACT

We can produce up to 600,000 cases of beer daily

## ADD TO YOUR EVENT AT MILLER VALLEY WITH A BREWERY TOUR!

Take a step back in time and see first-hand how we brew, package and distribute all our fine quality products. Our tours begin with a beer because... why not? We will immerse your senses as we take you back in time to our famous underground caves and historic Miller Inn. Then you rejoin us in the 21st Century as we move on to our modern operations including our Brew House, Packaging and Distribution Centers.

**MORE INFO & TOUR TICKETS** | [www.millerbrewerytour.com](http://www.millerbrewerytour.com)  
**TOURS** | Tuesday-Saturday | 10:30-3pm

**PRIVATE AFTER-HOUR TOURS** | available 3:30pm - 5:00pm  
**PRICING** | \$20/person plus \$150 after-hour fee





# FAQS

## **Where would I park for my event?**

For any of our event spaces, you can park in the free lot adjacent to the Miller Visitor Center. Events in the Caves or the Miller Inn will be a few blocks east of the lot. The address for the lot is 4251 West State Street, Milwaukee, WI 53208.

## **How do I get to the event space?**

If you're traveling on I-94, take the exit to WI-175 N. Then take the State St/Vliet St exit. Turn right onto N 46th St, then left onto W State St. The Miller Visitor Center parking lot will be on your right (south side of the street).

## **How much beer can we drink during the event?**

At Miller Brewery, we value celebrating responsibly. Those who are of legal age will be able to enjoy 3-4 beverages. We will need to ensure any guest drinking an alcoholic beverage is of legal age.

## **What sort of beverages will I be able to have at the event? Can I bring in my own?**

In our event spaces, we serve Molson Coors (MCBC) beverages only. Typically, this will include Miller Lite, Miller High Life, Coors Light, Blue Moon, as well as seasonal Leinenkugel's beers and hard seltzers. No outside beverages are allowed to be brought in for your event.

## **Can minors at my event drink alcohol if their parent or guardian is present?**

No. Our company policy is that all guests need to be 21+ to enjoy our alcoholic beverages.

## **What days of the week can I reserve the space? How long would I have it?**

Our event spaces are available Tuesday through Saturday for a three-hour timeframe. Events can begin after our public tours are done for the day, beginning at 5:00pm and ending no later than 10:00pm.

## **What sort of AV capabilities do you have?**

Our rooms in the Miller Inn come with a microphone, pull-down screen, and projector. The remaining spaces have limited AV available.

## **Can I bring in my own amps for music?**

No. Our event spaces are in a residential area, and we want to respect our neighborhood by limiting any noise pollution.

## **How do I pay for my event?**

Payments can be made via credit card. A 20% down-payment is required to book the event date. Full payment must be made no later than 30 days prior to the event date.

## **Who do I contact if I have any questions?**

Please contact us by emailing our Hospitality Supervisor, Rebecca Roots, at [becca.roots@molsoncoors.com](mailto:becca.roots@molsoncoors.com) or by filling out an inquiry on our website.

# PRICING

LOCATION	TIME AVAILABLE	CAPACITY	TUESDAY-FRIDAY RATES	SATURDAY RATE
<b>CAVES</b>	5-10PM	40 seated 75 standing reception	\$1,850	\$2,250
<b>STEIN HALL</b>	5-10PM	80 seated 100 standing	\$1,200	\$1,600
<b>CHAMPAGNE ROOM</b>	All Day	45 guests	\$850	\$1,250
<b>HIGH LIFE ROOM</b>	All Day	60 guests	\$1,000	\$1,400
<b>CAVES &amp; STEIN HALL</b>	5-10PM	Caves & Stein Hall	\$2,350	\$2,750
<b>FULL MILLER INN</b>	5-10PM	Stein Hall, Champagne & High Life Rooms	\$1,700	\$2,100
<b>CAVES &amp; FULL MILLER INN</b>	5-10PM	Caves, Stein Hall, Champagne & High Life Rooms	\$3,000	\$3,400
<b>VISITOR CENTER LOBBY</b>	5-10PM	35 seated 60 standing reception	\$950	\$1,350
<b>VISITOR CENTER AUDITORIUM</b>	5-10PM	105 guests	\$950	\$1350
<b>VISITOR CENTER BEER TENT</b>	5:30-10PM	Up to 185+ guests**	\$3,000	\$3,400

\*\*Guest count depends on event type.