

Welcome to Napa in Kohler at



*A Guide to the Most Unique Experiences for your
Group or Corporate Event*



The Property



The Blind Horse Restaurant & Winery is situated on seven beautifully landscaped acres in Kohler, Wisconsin. With the restaurant opening in June of 2012, the winery and patio in April of 2014 and now our new granary building scheduled to open in September 2018, we have many unique options to meet your needs. We bring Napa to Kohler in every facet of what we do. With a slogan of Eat. Drink. Live., you are sure to have one of the best, if not the best, experience you have ever had. Watch [The Blind Horse Experience video](#) to learn more and see what everyone is talking about.

The Restaurant



In 2017, our Executive Chef, [Brent Davis](#), was named Culinary Star of the Year. In 2018, this young and extremely talented Chef was featured in the [Milwaukee Journal Sentinel's Table Chat](#) column.

If you are seeking a setting for a truly delectable dinner and a great time, this is the spot. Foods inspired by Napa; colorful, beautiful, full of flavor using locally grown foods whenever possible. Our Cellar Room is a private room accommodating up to 10 guests. Next to it is our Barrel Room which can accommodate up to 16 guests.

The Winery



Offering the delectable aroma of wine from the moment you walk in the door, this space can accommodate 20 – 70 guests. With a litany of activities to choose from, we are happy to customize our options to meet your specific needs. The Winery building consists of two distinct areas: The Tasting Room and The Winery where you are surrounded by our full wine barrels. You are able to rent out the entire building or just one of the two spaces. All dinners below are in the winery area. Here are your options:

1. **Buffet Dinner** - ample choices from our award-winning chef
2. **Wine Pairing Dinners** – MOST UNIQUE! Seated among the barrels in our winery, you are treated to our Executive Chef preparing and narrating each course right in front of you...and there's more! Our Master Winemaker is also on hand to discuss why he chose each wine to pair with each course. There is nowhere else where you will have access to an Executive Chef AND a Master Winemaker!
 - Three Course Dinner
 - Four Course Dinner
 - Five Course Dinner
3. **Appetizers & Wine** – We have a fabulous hors d'oeuvres menu and many choices. Pricing varies pending your food and wine choices. You may choose your wines or have an open bar.
4. **Champagne Reception** - Greet your guests with champagne! This is a nice add-on to any dinner. Make your Reception Private! For a small hourly fee, we are able to close the Tasting Room to the public for your reception. Prices vary depending on time of year and day of week.

The Patio



The Patio is the best spot around for larger events and this is the place for us to be creative together. With a capacity of up to 100 people, music, food, drinks and a stellar setting make for the ultimate evening designed to YOUR needs. Patio rental prices vary depending on the day of week. The Patio has become “the place to be” and is typically open Memorial Day to Labor Day, with an option to go outside those dates.

The Granary

Opening Fall 2018 Rent your own private building! If your group is no more than 50 guests, this will be the perfect spot for you. With a brand new bar, fireplace, restroom and unbelievable décor, this rustic/chic building is all you will ever need. Dinners, receptions, parties, ceremonies...you name it. Our owners are renovating this building with our guests in the front of their mind!

Culinary Team Building Events



If you are seeking an experience that is over-the-top unique and fun, this is for you! Hosted and taught by our amazing [Master Winemaker/GM](#), Tom Nye (pictured above), you are sure to spend your time smiling, letting loose and actually learning. Not only is Tom an expert on making world-class wines and mozzarella cheese, many of our staff think he should be a stand-up comedian! A truly interactive, entertaining and an all-around fantastic day awaits you.

1. **Mozzarella Making Class – 8 to 24 guests**

Legend has it that mozzarella was first made when cheese curds accidentally fell into a pail of hot water in a cheese factory near Naples, Italy. Here, you and your team will enjoy the time-honored tradition of making your own fresh mozzarella with your own hands. Class includes:

- Hands-on instructions on how to make your own mozzarella
- Notes and recipe
- Two person teams will be created
- Each guest will make their own mozzarella
- Instructions on proper freezing and unfreezing
- Awards for best and worst mozz ball (it's all in good fun!)
- Opportunity to add on a buffet lunch

2. **The Blending Experience – 8 to 50 guests**

Where else but in an award-winning winery are you going to get the opportunity to learn how to blend wine? This is your chance to not only make your own blend, but to bottle it, label it and take it home! This experience includes:

- Private wine tasting

- Sensory evaluation skills taught by one of our expert educators
- Four different single varietal wines to taste, blend and evaluate
- Individual set of blending tools to use during your own winemaking process
- Opportunity to blend, bottle and cork your own creation
- Bottle of your personally labeled final blend to take home and show off
- “Best Blend” judging available upon request
- Opportunity to add on a buffet lunch

3. Meatball Cooking Competition – 12 to 50 guests

Combine the art of cooking and competing! Your group will be broken into teams to compete for best meatball! Each team will be led by one of our top-notch chefs to create the winning dish. All members will be able to taste the meatballs as their main course as they are presented with a three course food and wine pairing.

4. Taste of Everything – 30 to 125 guests

The perfect corporate event for people who love food and wine! Yet another unique culinary experience only The Blind Horse can offer. Think about a day that includes:

- Olive Oil/ Balsamic Tasting – Guests will be stepped through an olive oil and balsamic tasting and comparison
- Chocolate & Wine Pairing – Delectable chocolates from Kohler Chocolates matched to four of our wines. Guests will be talked through a tasting of each chocolate and wine and learn why they are a match.
- Mozzarella Tasting – Learn from the Master Cheesemaker all about mozzarella. He will whip up a fresh batch just for you to taste and enjoy.
- Wine Bottling – Bottle, cork, seal and label your own wine.
- Barrel Tasting – Walk around the winery with our winemaker and taste wines right from the barrel.
- Parting Gifts – Each guest will leave with a custom labeled chocolate bar, bottle of olive oil, bottle of balsamic vinegar and of course...a bottle of wine.

5. Rent our Entire Property – up to 300 guests

Yes, The Blind Horse Restaurant & Winery can be all yours for an entire day! Take your guests to Napa right here in Kohler. You will have access to everything you want with our restaurant, winery granary, patio and all seven beautiful acres made private just for your group. We will work closely with you to build out and customize your perfect event

Pricing for our menu of options varies greatly depending on time of day and day of week. The Patio is typically available May – September but it books quickly.

Please visit our website, www.theblindhorse.com, for more videos and pictures of our property.

Inquiries should be directed to either:

Tom Nye, General Manager – 920-287-3313 | tnye@theblindhorse.com

Sandy Leske, Marketing Director – 920-287-3313 | sleske@theblindhorse.com

The Blind Horse Restaurant & Winery | 6018 Superior Ave., Kohler, WI

