



IRON HILL BREWERY & RESTAURANT

Thank you for considering Iron Hill Brewery and Restaurant in Maple Shade for your special event and banquet needs. Iron Hill offers a distinctive casual atmosphere mingled with warmth and charm. We feature innovative New American Cuisine complemented by our award-winning handcrafted beer.

Our professional event planner will be happy to answer any questions you have and guide you through the preparation of your event.

Our facility is an outstanding choice for rehearsal dinners, cocktail parties, birthdays, business meetings and other special occasions. We welcome families and offer an excellent selection of menu offerings for children. Iron Hill's banquet menus provide guests with a variety of options for all types of events. We are also able to customize a menu to suit your specific needs. In addition, we offer an excellent selection of premium spirits, wines and a variety of the fresh handcrafted beers that complement our cuisine.

We also feature complimentary tours of our brewery where you and your guests will be guided through the educational process of producing award-winning handcrafted ales and lagers.

Our goal at Iron Hill is to create a positive and memorable customer experience for every guest who visits our restaurant. We achieve this by providing the highest quality food, beverage and service to our customers in a casual, friendly environment. Please visit us at www.ironhillbrewery.com for additional information.

BANQUET ROOM INFORMATION AND RESERVATION POLICIES

The Facility: Our banquet room is a semi-private room located in the rear of the restaurant, set in a modern contemporary style. Our room can accommodate 55 people for a seated event and 70 people for a stand-up cocktail style event. *Please note that we have limited availability on Friday and Saturday evenings and approval by our General Manager is required.*

Amenities: Our tables are finished in a classic mahogany stain. Tablecloths are not necessary, but may be provided at cost if requested. Our standard napkin color is black, but a variety of colors are available. If you desire specialty colored linen, we will need one week's notice.

Booking/Deposit: We require 25% of your estimated event total as a deposit to reserve our banquet room. It will be applied in full as a payment toward your final bill. If for some reason you would need to cancel your reservation, we require five business days' notice or you will forfeit your deposit. Please note that we do not accept personal checks.

Parking: Ample free parking is available in the surrounding lots adjacent to the restaurant.

Room Charge: Iron Hill does not charge a room fee for the use of our banquet space for guests who are purchasing food and beverages. The room may be reserved under the following guidelines:

Daytime Events (must be completed by 4 p.m.) are available for three-hour increments, starting with the arrival time of the first person. If you should need the room for a longer duration, there is an additional fee paid to the service staff of \$20.00 per hour for an additional two hours.

Evening Events (parties starting after 4 p.m.) are available for three-hour increments, starting with the arrival time of the first person. If you should need the room for a longer duration, there is an additional fee paid to the service staff of \$20.00 per hour for an additional two hours.

Service Fee or Gratuity: The gratuity assessed* is paid to the service staff as compensation for setup, food and beverage service and breakdown of the party or special event. None of the funds are retained by

Iron Hill. Our standard staffing requirement is one server for every 15 guests. The service fee is as follows:

Daytime Events are \$60.00 per server or 18% of the bill, whichever is greater.

Evening Events are \$85.00 per server or 18% of the bill, whichever is greater.

Bartender Fee: \$35.00 recommended for parties greater than 40 people.

Server Guidelines: One Server — 15 guests or fewer

Two Servers — 16 to 30 guests

Three Servers — 31 to 45 guests

Four Servers — 46 to 60 guests

** Final service fee charges include a percentage of all food and beverage and any charges for additional hours of room usage.*

Guest Count: Upon scheduling your event, you will need to provide us with an approximate guest count. Should this number increase or decrease, please advise us at your earliest convenience. Iron Hill may need to change staffing arrangements, food orders or room configurations to properly prepare for the event.

Final confirmed guest count is due no later than noon, three days prior to the event. Please note that the final charges will be based on the confirmed final count or actual number of guests served, whichever is greater. If you did not provide us with menu and beverage package choices at the time of booking, they will need to be confirmed ten days prior to the event. This allows the chef adequate time to source the related food products to prepare for your event.

Pre-Order Discount: For parties larger than 30 people, Iron Hill offers a discount of \$2 per person on our Lunch Menu, Dinner Menu, Premium Lunch Menu or Premium Dinner Menu if you are able to provide our event coordinator with a pre-order 48 hours in advance.

Outside Food and Beverages: Guests wishing to bring in a custom cake may do so as long as arrangements are made at the time of booking. If you are looking for a particular wine, champagne or specialty menu item, please inform our event planner and we will do our best to accommodate your request. Additional outside food or beverage items are not permitted.

BAR PACKAGES

TAB BAR

This package is run as one tab and may be added to the final bill or split out and paid on a separate bill. All charges are added to the bill upon being ordered by your guests.

CASH BAR

Cash bar is available to you for your event. Parties wishing to run a cash bar will be charged an additional fee of \$10.00 per server. These fees will be added on as gratuity and are paid directly to the service staff.

MENU PACKAGES

Iron Hill offers many menu packages to choose from, tailored to meet the specific requirements of our guests for all occasions. Whether it's a casual gathering for appetizers or drinks or a sit down business or social event, we offer a variety of menus designed to meet all needs. Our event planner will work with you to select the appropriate package from our current selection for your special event. The management team is also capable of designing custom packages specifically around your individual needs. Please inform them if you have specific desires and they will work with you to facilitate your request.

A LA CARTE: This package will be charged based on consumption and is only available for parties of 24 or less. It allows you and your guests to order directly from the full restaurant menu. All beverages are recharged as consumed and added to the total bill.

OUR PRICE GUARANTEE

All prices quoted herein are firm through June 2021. Events booked beyond this date are subject to possible price increase in costs of food and beverage by the restaurant. Iron Hill implements seasonal menu changes that occur in April and October. Occasionally, new menu changes may affect your previous banquet menu selection. We will do our best to honor all menu choices made at the time of booking.

APPETIZER SAMPLER PACKAGE

Please select your choice of appetizers to create your custom menu from the list below. Buffet service is available for **two hours** with menu items replenished as they are consumed. Any food not consumed within this time period will not be available for takeout.

CHOICE OF 3 APPETIZERS FOR \$20 PER PERSON • ADD \$5 FOR EACH ADDITIONAL APPETIZER

Buffalo Chicken Egg Rolls

carrots, celery, buffalo sauce, blue cheese dressing

Nachos

pico de gallo, seasoned black beans, green onion, serrano peppers, mexican crema, sour cream, guacamole, monterey jack, queso fresco

Hand-Cut Sweet Potato Fries

bourbon vanilla cream, smoked paprika aioli

Roasted Veggie Bruschetta

roasted tomatoes and bell peppers, capers, whipped feta, balsamic syrup

Philly Cheesesteak Egg Rolls

fried onions, american cheese, ketchup, horseradish sauce

Fried Brussels Sprouts

olive oil, lemon, black pepper, pecorino romano cheese

Hummus

olive cucumber tomato relish, feta cheese, smoky fried chickpeas, served with warm pita

Fried Rhode Island Calamari

red peppers, poblano peppers, cilantro aioli, lime zest

Tingadilla

quesadilla with chipotle braised chicken and monterey jack cheese, roasted tomatillo avocado salsa, pico de gallo, sour cream

LUNCH BUFFET MENU

Buffet service is available **for two hours** with food items replenished as they are consumed upon request. These menus are only available from 11:00 am to 4:00 pm. Any food not consumed within this time period will not be available for takeout. One non-alcoholic beverage per person is included in this banquet package.

SANDWICH BUFFET

\$22 PER PERSON

Please select three sandwiches for your buffet.

OMG BLT

bacon, pepperoni, arugula, tomato, fresh mozzarella cheese, basil pesto mayonnaise, balsamic glaze, served on ciabatta

Grilled Chicken Breast

lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli, served on ciabatta

Left Coast Turkey Burger

guacamole, bacon, sriracha ipa ranch, monterey jack cheese, arugula, potato roll

Cheeseburger

lettuce, tomato, choice of sharp cheddar or american cheese, potato roll

Asian Salmon Burger

fried nori, pickled vegetables, cucumber, pickled ginger, wasabi soy mayonnaise, potato roll

Fried Chicken Sandwich

bread & butter pickles, IPA sriracha ranch, potato roll

Brewer's Salad and French Fries Included

LUNCHEON BUFFET

\$24 PER PERSON

Please select one item from 1st course, and two items from 2nd course

FIRST COURSE

Brewer's Salad

mixed greens, cherry tomatoes, bacon, hard-boiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

Strawberry and Goat Cheese Salad

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

SECOND COURSE

Southwestern Grilled Chicken Salad

romaine, iceberg, pico de gallo, guacamole, corn, black beans, serrano peppers, grilled red and yellow peppers, queso fresco, crispy tortilla strips, chipotle ranch dressing

Mediterranean Salmon Salad

romaine, cherry tomatoes, cucumbers, red onion, kalamata olives, feta cheese, red wine vinaigrette

Margherita Pizza

tomato sauce, fresh mozzarella cheese, pecorino romano cheese, basil

Garcia Pizza

sauteed mushrooms, caramelized onions, mozzarella, percorino romano, garlic oil

Voodoo Chicken Pizza

smoked gouda, mozzarella, green pepper, red onion, bacon, spicy Vienna Red Lager barbeque sauce

OMG BLT

bacon, pepperoni, arugula, tomato, fresh mozzarella cheese, basil pesto mayonnaise, balsamic glaze, served on ciabatta

Grilled Chicken Sandwich

lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli, served on ciabatta

Cheeseburger

lettuce, tomato, choice of sharp cheddar or american cheese, potato roll

Baja-Style Fish Tacos

Vienna Red Lager-battered haddock, red cabbage slaw, pickled red onion, pico de gallo, chipotle aioli, cilantro

Our dessert menu is available upon request and charged based on consumption.

PREMIUM LUNCH MENU

\$30 PER PERSON

Please select two first-course items and three second-course items for your guests to choose from. One non-alcoholic beverage per person is included in this banquet package.

FIRST COURSE

Seafood Bisque

Brewer's Salad

mixed greens, cherry tomatoes, bacon, hardboiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

Strawberry & Goat Cheese Salad

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

SECOND COURSE

Grilled Chicken Caesar Salad

romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing

Mediterranean Salmon Salad

romaine, cherry tomatoes, cucumbers, red onion, kalamata olives, feta cheese, red wine vinaigrette

Flank Steak Salad

mixed greens, avocado, cherry tomatoes, fresh mozzarella, grilled red onion, grilled red and yellow peppers, basil, balsamic vinaigrette

Country Schnitzel

pan-fried pork cutlets, andouille, bacon and onion gravy, sweet potato mash, garlicky greens

Fish and Chips

Vienna Red Lager-battered haddock, french fries, remoulade sauce

Southwestern Chicken Salad

romaine, pico de gallo, avocado, corn, black beans, serrano peppers, grilled red and yellow peppers, queso fresco, crispy tortilla strips, chipotle ranch dressing

Herb Chicken and Linguine

mushrooms, spinach, sun-dried tomatoes, pecorino romano, sherry wine butter sauce

Brewski Burger

lettuce, tomato, bacon, sautéed mushrooms, choice of sharp cheddar, american or swiss cheese, potato roll

Our dessert menu is available upon request and charged based on consumption.

PREMIUM DINNER BUFFET MENU

\$35 PER PERSON

Buffet service is available for two hours with menu items replenished as they are consumed. Any food not consumed within this time period will not be available for takeout. **Please select two options from each category** below to create your custom buffet. One non-alcoholic beverage per person is included in this banquet package.

STARTERS

Brewer's Salad

mixed greens, cherry tomatoes, bacon, hardboiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

Strawberry and Goat Cheese Salad

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

Caesar Salad

romaine, pecorino romano, croutons

ENTREES

North Atlantic Salmon

scallion sauce

Herb Chicken

mushrooms, spinach, sun-dried tomatoes, pecorino romano, sherry wine butter sauce

Country Schnitzel

andouille, bacon and onion gravy

Char-Grilled Flank Steak

chipotle lime sauce

SIDE DISHES

Basmati Rice

Roasted Red Bliss Potatoes

Steamed Broccoli

Our dessert menu is also available upon request and charged based on consumption.

DINNER MENU PLATED

\$32 PER PERSON

Please select **two first-course items and three second-course items** for your guests to choose from. One nonalcoholic beverage per person is included in this banquet package.

FIRST COURSE

Brewer's Salad

mixed greens, cherry tomatoes, bacon, hard-boiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

Strawberry and Goat Cheese Salad

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

Caesar Salad

romaine, pecorino romano, croutons

SECOND COURSE

Char-Grilled Flank Steak

garlicky spinach, french fries, chipotle lime sauce

Moroccan Salmon

spinach-quinoa saute, scallion sauce, red onion jam

Herb Chicken and Linguine

mushrooms, spinach, sun-dried tomatoes, pecorino romano, sherry wine butter sauce

Fish and Chips

Vienna Red Lager battered haddock, french fries, remoulade sauce

Country Schnitzel

pan-fried pork cutlets, andouille, bacon and onion gravy, sweet potato mash, garlicky greens

Our dessert menu is available upon request and charged based on consumption.

PREMIUM DINNER MENU (PLATED)

\$39 PER PERSON

Please select **two first-course items and three third-course items** for your guests to choose from. One nonalcoholic beverage per person is included in this banquet package

FIRST COURSE

Seafood Bisque

Strawberry and Goat Cheese Salad

baby spinach, red onion, toasted almonds, poppy seed vinaigrette

Brewer's Salad

mixed greens, cherry tomatoes, bacon, hardboiled egg, sharp cheddar cheese, red onion, carrots, IPA ranch dressing

Caesar Salad

romaine, pecorino romano, croutons

SECOND COURSE

Char-Grilled Ribeye Steak

12-ounce cut, crispy fried potatoes, grilled asparagus, chimichurri

Moroccan Salmon

spinach-quinoa saute, scallion sauce, red onion jam

Herb Chicken and Linguine

mushrooms, spinach, sun-dried tomatoes, pecorino romano, sherry wine butter sauce

Pan Seared Sea Scallops

creamed basmati rice with asparagus and leeks, roasted tomato vinaigrette

Chicken & Baby Back Ribs

char-grilled chicken breast, half rack of ribs with Bedotter Ale barbeque glaze, french fries

Baked Chesapeake-Style Crab Cakes

old bay seasoned french fries, asparagus spears, remoulade sauce

Country Schnitzel

pan-fried pork cutlets, andouille, bacon and onion gravy, sweet potato mash, garlicky greens

Our dessert menu is available upon request and charged based on consumption.

DESSERTS

Please ask your event planner about our dessert menu. If you would like to bring in your own cake for a special occasion, our event planner will be happy to assist you in making any necessary arrangements.

Triple Chocolate Hill	\$9 each
double fudge brownie, vanilla ice cream, peanut butter caramel sauce, chocolate sauce, whipped cream	
Warm Chocolate Molten Cake	\$7.5 each
vanilla ice cream, raspberries	
Cheesecake	\$8 each
fresh berries, raspberry sauce, whipped cream	
Goey Butter Cake	\$8 each
vanilla ice cream, raspberries	
Ice Cream	\$5 each
Vanilla	
Malted Bourbon Pecan	
Chocolate Love	

