



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 a \$100.00 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 Menu: 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 charged as consumed and added to the total bill.

OUR PRICE GUARANTEE

All prices quoted herein are firm through November 15, 2019. 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 PACKAGES

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: FOUR FOR \$16 PER PERSON • SEVEN FOR \$22 PER PERSON • ELEVEN FOR \$27 PER PERSON

Chicken Wings

choice of classic buffalo sauce or fiery chipotle sauce

Korean Barbeque Chicken Wings

sweet spicy sauce, scallions, sesame seeds

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

Maine Lobster Flatbread

fontina cheese, pecorino romano cheese, basil, lemon zest, sherry cream sauce

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

Voodoo Chicken Flatbread

applewood smoked bacon, red onion, green bell peppers, smoked gouda cheese, mozzarella cheese, spicy Vienna Red Lager sauce

Nashville Hot Chicken Sliders

spicy fried chicken, bread and butter pickles, mayonnaise

Guacamole and Warm Tortilla Chips

hass avocados, tomato, onion, serrano peppers, cilantro, lime, made fresh daily

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 nonalcoholic beverage per person is included in this banquet package.

SANDWICH BUFFET

\$18 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

Santa Fe Turkey Burger

guacamole, tomato, bacon, pepper jack cheese, ancho honey mayonnaise

Cheeseburger

lettuce, tomato, choice of sharp cheddar, american or swiss cheese

Grilled Falafel Burger

seasoned chickpeas, cucumber, tomato, watercress, feta cheese aioli, served on grilled naan

Caesar Salad and Potato Chips Included

LUNCHEON BUFFET

\$28 PER PERSON

Please select two items for each course and two side dishes for your guests to choose from.

FIRST COURSE

Caesar Salad — romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing

Mesclun Salad — granny smith apples, pistachios, dried cranberries, sharp white cheddar cheese, red onion, orange vanilla bean vinaigrette

SECOND COURSE

Grilled Salmon — scallion sauce

Fajita Spiced Chicken Breast — mexican crema, pico de gallo

Jaegerschnitzel — roasted mushroom Wee Heavy Ale sauce

SIDE DISHES

Buttery Smashed Yukon Gold Potatoes

Green Beans Amandine

Vegetable Medley

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

LUNCH MENU

\$22 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

Kennett Square Mushroom Soup

herbed truffle oil

House Salad

romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese,
sweet and zesty vinaigrette

Caesar Salad

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

SECOND COURSE

Grilled Chicken Caesar Salad

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

Grilled North Atlantic Salmon Salad

baby arugula, kalamata olives, red onion, plum tomatoes, cucumber, feta cheese, grilled
red and yellow peppers, matchstick potatoes, balsamic vinaigrette

Maine Lobster Flatbread

fontina cheese, pecorino romano cheese, basil, lemon zest, sherry cream sauce

Vienna Red™ Lager Braised Pulled Pork Sandwich

bread and butter pickles, saint louis-style barbeque sauce, served on toasted bun

OMG BLT

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

Grilled Chicken Breast Sandwich

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

Cheeseburger

lettuce, tomato, choice of sharp cheddar, american or swiss cheese

Grilled Falafel Burger

seasoned chickpeas, cucumber, tomato, arugula, whipped feta cheese,
served on grilled naan

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

PREMIUM LUNCH MENU

\$25 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

Kennett Square Mushroom

herbed truffle oil

Seafood Bisque

baby shrimp, bay scallops, crab

Mesclun Salad

granny smith apples, pistachios, dried cranberries, sharp white cheddar cheese, red onion, orange vanilla bean vinaigrette

Caesar Salad

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

SECOND COURSE

Grilled Chicken Caesar Salad

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

Grilled North Atlantic Salmon Salad

baby arugula, kalamata olives, red onion, plum tomatoes, cucumber, feta cheese, grilled red and yellow peppers, matchstick potatoes, balsamic vinaigrette

Teriyaki Grilled Chicken Breast

mesclun greens, wasabi vinaigrette, white rice, sesame glazed broccoli, peppers, onions, shiitake mushrooms

Fish and Chips

Vienna Red Lager-battered haddock, wedge fries, coleslaw, 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

Chicken Pot Pie

potatoes, carrots, sweet corn, peas, flaky pastry top

Brewski Burger

lettuce, tomato, Applewood smoked bacon, sautéed mushrooms, choice of sharp cheddar, american or swiss cheese

Shrimp and Sausage Etouffee

gulf shrimp, andouille sausage, spicy sauce of peppers, onion, celery, tomatoes and garlic, served over rice

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

DINNER BUFFET MENU

\$30 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 nonalcoholic beverage per person is included in this banquet package.

STARTERS

Mesclun Salad

granny smith apples, pistachios, dried cranberries, sharp white cheddar cheese, red onion, orange vanilla bean vinaigrette

Caesar Salad

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

Seafood Bisque

baby shrimp, bay scallops and crab

Kennett Square Mushroom Soup

herbed truffle oil

ENTREES

Teriyaki Grilled Chicken Breast

asian vegetables

North Atlantic Salmon

scallion sauce

Jaeger Schnitzel

roasted mushroom Wee Heavy Ale Sauce

SIDE DISHES

Buttery Smashed Yukon Gold Potatoes

Green Beans Amandine

Broccoli Florets

Our dessert menu is also 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 nonalcoholic beverage per person is included in this banquet package.

STARTERS

Caesar Salad

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

House Salad

romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese, sweet and zesty vinaigrette

Mesclun Salad

granny smith apples, pistachios, dried cranberries, sharp white cheddar cheese, red onion, orange vanilla bean vinaigrette

Seafood Bisque

baby shrimp, bay scallops, crab

Kennett Square Mushroom Soup

herbed truffle oil

ENTREES

Baked Chesapeake-Style Crab Cakes

frisee and sweet corn salad, remoulade sauce

North Atlantic Salmon

scallion sauce

Pan-Roasted Organic Half Chicken

lemon thyme pan jus

Jaeger Schnitzel

roasted mushroom Wee Heavy Ale sauce

Char-Grilled N.Y. Strip Steak

Pig Iron Porter barbeque steak sauce

SIDE DISHES

White Cheddar Smashed Potatoes

Green Beans Amandine

Broccoli Florets

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

DINNER MENU

\$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

SOUP

Seafood Bisque

baby shrimp, bay scallops, crab

Kennett Square Mushroom

herbed truffle oil

SALAD

House Salad

romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese,
sweet and zesty vinaigrette

Caesar Salad

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

SECOND COURSE

Char-Grilled N.Y Strip Steak

10-ounce black angus cut, french fries, sauteed spinach, Pig Iron Porter barbeque steak
sauce

Hawaiian-Style Ahi Tuna

blackened tuna, buttery smashed yukon potatoes, sweet thai chile sauce, mesclun greens,
wasabi vinaigrette

Moroccan Salmon

buttery smashed yukon gold potatoes, red onion jam, broccoli florets, scallion sauce,
lemon

Pan-Roasted Organic Chicken

crispy skin semi-boneless half chicken, buttery smashed yukon gold potatoes,
asparagus, lemon thyme pan jus

Shrimp and Sausage Etouffee

gulf shrimp, andouille sausage, spicy sauce of peppers, onion, celery, tomato and garlic,
served over rice

Chicken Pot Pie

potatoes, carrots, sweet corn, peas, flaky pastry top

Jaeger Schnitzel

pan-fried pork cutlets, herbed spaetzle, haricots verts, roasted
mushroom *Wee Heavy Ale* sauce

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

PREMIUM DINNER MENU

\$42 PER PERSON

Please select three third course items for your guests to choose from. Both first-course and second-course items are automatically included. Dinner includes bread and butter and unlimited offering of nonalcoholic beverages.

FIRST COURSE

Seafood Bisque

baby shrimp, bay scallops, crab

Ale and Onion au Gratin

Abbey Dubbel Ale, malted barley croutons, gruyere cheese, chives

SECOND COURSE

House Salad

romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese, sweet and zesty vinaigrette

Mesclun Salad

granny smith apples, pistachios, dried cranberries, sharp white cheddar, red onion, orange vanilla bean vinaigrette

THIRD COURSE

Char-Grilled Ribeye Steak

12-ounce black angus cut, buttery smashed yukon gold potatoes, asparagus, chimichurri

Shrimp and sausage Etouffee

gulf shrimp, andouille sausage, spice sauce of peppers, onion, celery, tomatoes and garlic, served over rice

Hawaiian-Style Ahi Tuna

blackened tuna, buttery smashed yukon gold potatoes, sweet thai chile sauce, mesclun greens, wasabi vinaigrette

Char-Grilled N.Y. Strip Steak

10-ounce black angus cut, French fries, sautéed spinach Pig Iron Porter barbeque steak sauce

Moroccan Salmon

buttery smashed yukon gold potatoes, red onion jam, broccoli florets, lemon

Pan-Roasted Organic Chicken

crispy skin semi-boneless half chicken, buttery smashed yukon gold potatoes, asparagus, lemon thyme pan jus

Baked Chesapeake-Style Crab Cakes

old bay seasoned wedge fries, frisee and sweet corn salad with White Iron Wit vinaigrette, remoulade sauce

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

BREWMASTER'S BEER DINNER

\$55 PER PERSON

The following menu is designed to emphasize the ultimate marriage of flavors between the entree and corresponding beer pairing. A minimum confirmed count of 20 guests is required. Please allow at least seven days' advance notice. Dinner includes bread and butter and unlimited offering of nonalcoholic beverages.

FIRST COURSE

Mesclun Salad

granny smith apples, pistachios, dried cranberries, sharp white cheddar, red onion, orange vanilla bean vinaigrette

Paired with Witberry®

SECOND COURSE

Maine Lobster Flatbread

fontina cheese, pecorino romano cheese, basil, lemon zest, sherry cream sauce

Paired with Vienna Red™ Lager

THIRD COURSE

Baked Chesapeake-Style Crab Cakes

old bay seasoned wedge fries, frisee and sweet corn salad with White Iron Wit vinaigrette, remoulade sauce

Paired with Bedotter™ Ale

~ or ~

Char-Grilled Ribeye Steak

12-ounce black angus cut, buttery smashed yukon gold potatoes, asparagus, chimichurri

Paired with Pig Iron® Porter

FOURTH COURSE

Triple Chocolate Hill

double fudge brownie, vanilla ice cream, peanut butter caramel sauce, chocolate sauce, whipped cream

Paired with Gold Medal Russian Imperial Stout

BANQUET PACKAGE ADD-ON OPTIONS

These appetizers are an excellent way to enhance a cocktail or dinner package. There is a minimum requirement of 20 guests.

Chicken Wings – choice of classic buffalo sauce or fiery chipotle sauce,	\$1.25 each
Korean Barbeque Chicken Wings – sweet spicy sauce, scallions, sesame seeds	\$1.25 each
Nashville Hot Chicken Sliders – spicy fried chicken, bread and butter pickles, mayonnaise	\$3.5 each
Naked Burger Sliders – Wee Heavy Ale-caramelized onions, smashed potato tots, american cheese, shaved Iceberg tossed with 1000 Island dressing, served without buns	\$3.5 each
Philly Cheesesteak Egg Rolls – fried onions, american cheese, ketchup, horseradish sauce	\$4 each
Assorted Cheese and Crackers – chef's selection	\$4 per person
Grilled Assorted Vegetables – chef's selection	\$3 per person
Vegetable Crudite – seasonal vegetables, blue cheese and ranch dressing	\$3 per person
Seasonal Fruits – chef's selection	\$3 per person

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	
<i>For each Chocolate Hill sold, 75 cents will be donated to CureSearch for Children's Cancer, and an additional 75 cents will be donated to a local charity chosen by each Iron Hill location.</i>	
Apple Crisp	\$7 each
served warm with vanilla ice cream	
Cheesecake	\$6.5 each
fresh berries, raspberry sauce, whipped cream	
Creme Brulee	\$6 each
vanilla custard, caramelized sugar	
Iron Hill Root Beer Float	\$4.5 each
Signature Ice Cream	\$5 each
Vanilla – tahitian, mexican and madagascar vanilla bean	
Malted Bourbon Pecan – vanilla malt ice cream, pecan pralines and maker's mark bourbon	
Gold Medal Stout – chocolate ice cream made with our medal-winning <i>Russian Imperial Stout</i>	
Chocolate Chip Cookie Dough – vanilla ice cream and chocolate chip cookie dough	