



# IRON HILL BREWERY & RESTAURANT

Thank you for considering Iron Hill Brewery and Restaurant in Lancaster for your special event and banquet needs. Located on the campus of Franklin and Marshall, 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](http://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. The room can accommodate 25 people for a seated event or 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 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:** Parking is available on the Campus Crossing parking lot directly behind the restaurant and is free of charge. Please park in the white, non-numbered parking spaces. All yellow numbered parking spaces are designated for Campus Crossing residents. If you park in the designated yellow spots, you risk having your automobile towed at your expense.

**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 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 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 per server or 18% of the bill, whichever is greater.**

**Evening Events are \$85 per server or 18% of the bill, whichever is greater.**

**Bartender Fee: \$35 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 by end of business day, five 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. 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 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 March 15, 2020. 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

### **Meat Lover's Flatbread**

andouille sausage, pepperoni, bacon, tomato sauce, mozzarella cheese

### **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

**Chopped Salad**

romaine and iceberg, bacon, gorgonzola cheese, plum tomatoes, malted barley croutons, creamy blue cheese dressing or 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, french 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, 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

#### **Chopped Salad**

romaine and iceberg, bacon, gorgonzola cheese, plum tomatoes, malted barley croutons, creamy blue cheese dressing or 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 Half Chicken**

lemon thyme pan jus

#### **Jaeger Schnitzel**

roasted mushroom Wee Heavy Ale sauce

#### **Pan-Seared 10-Ounce Top Sirloin**

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

##### **Chopped Salad**

romaine and iceberg, bacon, gorgonzola cheese, plum tomatoes, malted barley croutons, creamy blue cheese dressing or 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 choice cut, french fries, sauteed spinach,  
Pig Iron Porter barbeque steak sauce

##### **Moroccan Salmon**

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

##### **Pan-Roasted Half 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

#### **Caesar Salad**

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

#### **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 choice 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

#### **Char-Grilled N.Y. Strip Steak**

10-ounce choice 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 Half 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 french 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 french fries, frisee and sweet corn salad with White Iron Wit vinaigrette, remoulade sauce

*Paired with Bedotter™ Ale*

~ or ~

#### **Char-Grilled Ribeye Steak**

12-ounce choice 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.*

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

## 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.*

<b>Triple Chocolate Hill</b>	<b>\$9 each</b>
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>	
<b>Apple Crisp</b>	<b>\$7 each</b>
served warm with vanilla ice cream	
<b>Cheesecake</b>	<b>\$6.5 each</b>
fresh berries, raspberry sauce, whipped cream	
<b>Creme Brulee</b>	<b>\$6 each</b>
vanilla custard, caramelized sugar	
<b>Iron Hill Root Beer Float</b>	<b>\$4.5 each</b>
<b>Ice Cream</b>	<b>\$5 each</b>