

IRONWORKS  
HOTEL

# *Meetings & Events Menu*



EXCLUSIVELY CATERED BY

MERRILL &  
HOUSTON'S  
*Steak Joint*



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## Breakfast Service

Available till 10 a.m. | 1 hour of service | 10 guest minimum | Pricing is per person

### **EXECUTIVE \$12**

Assorted pastries, bagels, cream cheeses, yogurt, assorted juices & coffee

### **EXECUTIVE HOT \$16**

Scrambled eggs, Potatoes O'Brien, bacon, sausage,  
assorted pastries, yogurt, assorted juices & coffee

### **ABC EXECUTIVE \$18**

Omelets made to order, Potatoes O'Brien, bacon, sausage,  
assorted pastries, yogurt, assorted juices & coffee

### **ASSORTED PASTRIES \$29/DOZEN**

### **ADD A FRESH FRUIT DISPLAY \$5/PERSON**

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## Brunch

25 guest minimum | 1 hour of service | \$29 per person | \$6 per person per additional half-hour

### OMELET STATION

Uniformed chef-attended station

### PANCAKES OR FRENCH TOAST

### CHOICE OF TWO MEATS

Bacon | Sausage | Garlic Parmesan Chicken | Ham

### CHOICE OF TWO POTATOES

Potatoes O'Brien | Mashed Potatoes | Parmesan Au Gratin

### CHOICE OF TWO SALADS

Garden Salad | Italian Pasta Salad | Potato Salad | Broccoli Salad

### DESSERT

Brownies & Mini Cheesecakes

### ASSORTED JUICES, COFFEE & HOT TEA

### BRUNCH ADDITIONS

Fresh fruit display (service for 25 people) - \$85

Private bar charge - \$110 for 3 hours, \$20 each additional hour

Mimosas - champagne & orange juice - \$12 per person per hour, \$6 per person per additional hour

Bloody Marys - pickle, cheese & olives - \$10 per glass

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## Lunch Service

Available from 11 a.m. - 3 p.m. | 10-15 guests, choose up to 2 options | 16+ guests, choose up to 3 options

### SANDWICHES AND SALADS

All sandwiches and wraps are served with Chef Bobby's homemade chips & a pickle.

Must be pre-ordered. Pricing is per person.

|                                                                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Ribeye Sandwich</b> - 6 oz thickly cut ribeye served on a hoagie with sautéed onions & mushrooms . . . .                                         | \$16 |
| <b>Smothered Chicken Sandwich</b> - Sliced chicken breast with sautéed peppers & onions & melted provolone cheese served on a brioche bun . . . . . | \$12 |
| <b>BBQ Pulled Pork Sandwich</b> - Topped with coleslaw & served on a brioche bun . . . . .                                                          | \$11 |
| <b>Steak Burger</b> - 1/2 lb burger topped with cheddar cheese on a brioche bun, tomato, onion, lettuce & pickle on the side . . . . .              | \$15 |
| <b>Grilled Chicken Wrap</b> - Caesar or Buffalo . . . . .                                                                                           | \$12 |
| <b>Veggie Wrap</b> <b>VV</b> - Grilled vegetables wrapped in a flour tortilla served with garlic hummus . . . . .                                   | \$12 |
| <b>M&amp;H Club</b> - Triple decker wheat toast with sliced turkey, ham & bacon, served with lettuce, tomato, provolone & mayo . . . . .            | \$13 |
| <b>Steak House Salad</b> - Served on grilled Romaine with olives, onion, tomato, blue cheese, peppercorn dressing & balsamic glaze . . . . .        | \$18 |
| <b>Chicken Caesar Salad</b> - Romaine, tomato, parmesan cheese & homemade croutons . . . . .                                                        | \$12 |
| Upgrade to Salmon- \$6 per person                                                                                                                   |      |

**VV** VEGAN

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## Lunch Buffets

Available from 11 a.m. - 3 p.m. | 20 guest minimum | Must be pre-ordered | Pricing is per person

### **DELI BAR - \$17**

All sandwiches are served with Chef Bobby's homemade chips & a pickle.

**Two sliced meats** - Ham, Turkey or Roast Beef

**Two cheeses** - Cheddar & Provolone

**Two breads** - Wheat & White Bread

**Choice of Salad** - Garden Salad, Potato Salad, Pasta Salad or Broccoli Salad

### **PASTA BAR - \$21**

Chicken | Marinara | Alfredo Sauce | Cavatappi Pasta | Linguine Pasta | Garlic Bread | Garden Salad

Add Meatballs - \$4 per person

### **FAJITA BAR - \$22**

**One meat** - Chicken, Steak or Grilled Shrimp

Add additional meat - \$6 per person

Includes sautéed peppers, onions, cheese, Spanish rice, pico de gallo, lettuce and corn tortillas

### **LOADED POTATO AND SALAD BAR - \$16**

Baked Potato | Garden Salad | Choice of Homemade Soup

**Toppings:** Bacon, shredded cheese, sour cream, butter, green onion

Upgrade to Chili - \$4 per person

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## Dessert Service

Pre-orders required.

**BROWNIES & ASSORTED COOKIES \$22/dozen** (Served on platters)

**CAKES \$8 per slice**

Triple Chocolate Cake | Strawberry Shortcake | Citrus Shortcake

### DESSERT STATION

**Cream Puffs** - \$30/dozen

**Mini Cheesecakes** - \$34/dozen

**S'mores Station** - \$75/service for 50

**M&H SPECIALTY DESSERTS \$10 each**

New York Style Cheesecake | Godiva Double Chocolate Cheesecake

Banana Bread Pudding | Crème Brûlée

## Mid-day Snack Service

## Mid-day Snack Service

All requests must be predetermined.

### SNACKS - SERVES 10 PEOPLE (SERVED IN INDIVIDUAL BAGS)

|                              |      |
|------------------------------|------|
| Chex Mix                     | \$25 |
| Pub Mix                      | \$24 |
| Cheese Popcorn <b>GF</b>     | \$21 |
| Popcorn <b>GF</b>            | \$21 |
| Pretzel Nuggets              | \$25 |
| M&H Homemade Chips <b>GF</b> | \$26 |

### LARGE TRAYS - 15 GUEST MINIMUM, PRICING IS PER PERSON

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| Wisconsin Cheese & Sausage <b>GF</b> - Served with crackers               | \$3 |
| Vegetable Crudit  <b>GF</b> - Fresh local vegetables served with ranch    | \$3 |
| Fruit Display <b>GF</b> - Fresh seasonal selection                        | \$5 |
| Pico de Gallo & Guacamole <b>GF</b> - Served with homemade tortilla chips | \$4 |
| Artichoke & Spinach Dip - Served with fried pita points                   | \$4 |

### BEVERAGE STATION - BILLED UPON CONSUMPTION

|                                     |          |
|-------------------------------------|----------|
| Assorted cans of Coca Cola products | \$3 each |
| Bottled Water                       | \$3 each |
| San Pellegrino - 16.9 oz.           | \$6 each |
| Hot Tea                             | \$3 each |
| Coffee Thermal - 10 cups            | \$30     |
| Coffee Urn - 30 cups                | \$53     |

**GF** GLUTEN FREE

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## Hors d'oeuvres

Butler-served hors d'oeuvres are an additional \$2 per person | 2 dozen minimum

### COLD OPTIONS - PER DOZEN

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| Bruschetta & Crostini - Tomatoes, garlic, fresh basil, mozzarella              | \$18 |
| Caprese Kabobs <b>GF</b> - Tomato, fresh mozzarella, basil, balsamic reduction | \$18 |
| Blue Cheese Walnut Crostini - Drizzled with honey on grilled ciabatta bread    | \$27 |
| Antipasto Kabobs <b>GF</b> - Olives, tomato, artichoke, salami, cheese         | \$30 |
| Cosmopolitan Shrimp Shooter <b>GF</b> - Served in a cosmo cocktail sauce       | \$52 |

### HOT OPTIONS - PER DOZEN

|                                                                      |      |
|----------------------------------------------------------------------|------|
| Crab Stuffed Mushrooms - Baked in our seasoned sherry butter         | \$28 |
| Cocktail Meatballs - Pork meatballs tossed in a homemade BBQ sauce   | \$18 |
| Crab Cakes - Baltimore-style with an orange coconut sauce            | \$26 |
| Coconut Shrimp - Deep fried and served with strawberry dipping sauce | \$24 |
| Siciliano Steak Bites - Italian breaded ribeye with Sriracha aioli   | \$28 |
| Vegetable Spring Rolls <b>GF</b> - Served with a sweet chili sauce   | \$25 |
| Chicken Skewers <b>GF</b> - Marinated with maple chili BBQ sauce     | \$30 |

### DISPLAY TRAYS - 15 GUEST MINIMUM, PRICING PER PERSON

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| Wisconsin Cheese & Sausage <b>GF</b> - Served with crackers               | \$3 |
| Vegetable Crudit  <b>GF</b> - Fresh local vegetables served with ranch    | \$3 |
| Fruit Display <b>GF</b> - Fresh seasonal selection                        | \$5 |
| Pico de Gallo & Guacamole <b>GF</b> - Served with homemade tortilla chips | \$4 |
| Artichoke & Spinach Dip - Served with fried pita points                   | \$4 |

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## Dinner Stations

Three courses | Pricing per person | 20 guest minimum

### SELECT ONE SALAD

Garden Salad - Mixed greens, carrots, beets, tomato, cucumber & choice of one dressing

Caesar Salad - Romaine, tomato, parmesan cheese & homemade croutons

### SELECT ONE POTATO

Garlic Mashed **GF** | Parmesan Au Gratin **GF**

### SELECT ONE VEGETABLE

Green Bean Almondine **GF** | Chef's Mixed Vegetable **GF**

### SELECT ONE PASTA

Baked Penne Alla Vodka - Tomato cream sauce with garlic & herbs

Pesto Cavatappi - Finely blended fresh basil, garlic, olive oil, cheese & roasted pine nuts

Alfredo - Garlic cream sauce with fettuccine

Marinara - Crushed tomatoes, onions, garlic & herbs

### ENTRÉE SELECTIONS - \*\*INDICATES UNIFORMED CHEF-ATTENDED STATION

Turkey Breast\*\* - \$42

Pit Ham\*\* - \$42

Prime Rib\*\* - \$54

Farm-raised Atlantic Salmon **GF** - Grilled, served with a lemon beurre blanc sauce - \$44

Stuffed Chicken Florentine - Stuffed with creamed spinach, topped with sherry butter - \$41

Herb Baked Chicken **GF** - Roasted chicken seasoned with garlic, thyme & rosemary - \$40

Two Entrée Option - \$52

One Entrée Option Plus Prime Rib\*\* - \$62

### SELECT ONE DESSERT

Triple Chocolate Cake | Strawberry Shortcake | Citrus Cake

**CHILDREN PRICING AGE 5-12 HALF PRICE | CHILDREN 4 & UNDER ARE FREE**

**GF** GLUTEN FREE

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# Plated Dinner

All dinners must be pre-ordered. Served with soup or salad, potato, & vegetable choice.

Our steaks are prepared medium & served with buttered mushrooms.

## SELECT ONE SOUP OR SALAD

Tomato Basil Bisque - Creamy tomato herb soup

Garden Salad **GF** - Mixed greens, carrots, beets, tomato, cucumber & choice of one dressing

Caesar Salad - Romaine, tomato, parmesan cheese & homemade croutons

Wedge Salad **GF** - Iceberg, tomatoes, onions, bacon, crumbled bleu cheese, and bleu cheese dressing

## SELECT ONE POTATO

Garlic Mashed **GF** | Parmesan Au Gratin **GF**

## SELECT ONE VEGETABLE

*The group receives the same potato & vegetable.*

Green Bean Almondine **GF** | Chef's Mixed Vegetable **GF**

## SELECT UP TO THREE ENTRÉES

Petite Filet **GF** - Most tender of cuts, served medium, 6 oz. .... \$66

Top Sirloin **GF** - Most flavorful & tender of sirloin cuts, served medium, 8 oz. .... \$40

Prime French Pork Chop **GF** - Bone-in, finished with marsala wine & touch of cream, 12 oz. .. \$52

Herb Baked Chicken **GF** - Roasted chicken seasoned with garlic, thyme & rosemary ..... \$36

Chicken Florentine - Stuffed with creamed spinach, topped with sherry butter ..... \$38

Atlantic Salmon **GF** - Grilled, served with a lemon beurre blanc sauce ..... \$41

Eggplant Parmesan **V** - Panko bread crumbs, marinara & parmesan ..... \$28

Wild Mushroom Ravioli **V** - Mushroom-stuffed pillows with asparagus & tomatoes,  
sautéed in basil & garlic butter sauce ..... \$39

Portabella Tower **GF VV** - Chef's mixed vegetables & marinara ..... \$28

Vegetable Scampi **GF VV** - Chef's mixed vegetables, linguini, garlic & olive oil ..... \$28

## KIDS OPTIONS - Ages 12 & under - \$13

Chicken Tenders & Fries | Macaroni & Cheese | Pasta with Marinara | Buttered Noodles

**GF** GLUTEN FREE **V** VEGETARIAN **VV** VEGAN

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## *Specialty Dinner Stations*

# *Specialty Dinner Stations*

Pricing per person | 20 guest minimum.

### **ITALIAN** - \$36

Chicken

Caesar Salad & Garlic Bread

Marinara & Alfredo Sauce

Cavatappi & Linguine Pasta

Dessert - Tiramisu

Upgrade - Add Meatball Marinara \$5 per person

### **STEAK FAJITA** - \$40

Marinated & Sauteed with Peppers & Onions

Spanish Rice

Corn Tortillas

Sides - Cheddar, Lettuce, Sour Cream, Pico de Gallo

Dessert - Churros with Caramel Rum Sauce

Upgrade - Add Chicken \$7 per person | Add Shrimp \$9 per person

**Children Pricing Age 5-12 Half Price | Children 4 & Under are Free**

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## BEER, WINE & SODA PACKAGE

1 hour - \$14 per person   2 hours - \$19 per person   3 hours - \$23 per person   4 hours - \$28 per person

**Domestic & premium bottled beer or Spotted Cow draft**

Miller Lite, Spotted Cow, Modelo, Capital Amber, Warped Speed Scotch Ale

House wine | Coke products

## PREMIUM PACKAGE

1 hour - \$16 per person   2 hours - \$22 per person   3 hours - \$28 per person   4 hours - \$33 per person

**Beer, wine & soda package plus premium liquors**

Vodka: Smirnoff, Tito's | Rum: Bacardi, Captain Morgan, Malibu

Gin: Beefeater | Scotch: Dewar's | Bourbon: Jim Beam

Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

## TOP SHELF PACKAGE

1 hour - \$21 per person   2 hours - \$28 per person   3 hours - \$34 per person   4 hours - \$41 per person

**Beer, wine & soda package plus top shelf liquors**

Vodka: Stoli, Tito's | Rum: Bacardi, Captain Morgan, Captain Black, Malibu

Gin: Beefeater, Tanqueray | Scotch: Dewar's, Johnny Walker Black

Bourbon: Jim Beam, Buffalo Trace

Whiskey: Seagram's 7, Jack Daniel's, Crown Royal

Brandy: Christian Brothers, Korbel | Tequila: Jose Cuervo

## ADDITIONAL OPTIONS

Champagne toast - \$3 per person

Wine service with dinner - see wine list

One pour of house white or red - \$9 per person

M&H Sangria - \$47 per gallon (min. 3 gallons)

Signature drinks available upon request based on selection

## Bar Service

A private bar is required for all events with 20 or more guests.

Bartender fee of \$110 for 3 hours. \$20 each additional hour.

### **DOMESTIC BEER** - \$4 & up

Miller Lite

### **PREMIUM BEER** - \$6 & up

Spotted Cow, Modelo, Capital Amber, Warped Speed Scotch Ale

### **DOMESTIC HALF BARREL** - \$430

### **PREMIUM HALF BARREL** - \$530 & up

### **PREMIUM LIQUOR** - \$6 & up

Vodka: Smirnoff, Tito's | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater | Scotch: Dewar's  
Bourbon: Jim Beam | Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

### **TOP SHELF LIQUOR** - \$8 & up

Vodka: Stoli, Tito's | Rum: Bacardi, Captain Morgan, Captain Black, Malibu  
Gin: Beefeater, Tanqueray | Scotch: Dewar's, Johnny Walker Black  
Bourbon: Jim Beam, Buffalo Trace | Whiskey: Seagram's 7, Jack Daniel's, Crown Royal  
Brandy: Christian Brothers, Korbel | Tequila: Jose Cuervo

### **HOUSE WINES** - \$9/glass, \$40/bottle

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

### **M & H SIGNATURE SANGRIA** - \$47/gallon

Includes wine (red or white), fruit juice, fresh fruit, ginger ale & Sprite. Minimum 3 gallons.

### **FRUIT PUNCH WITH SHERBET (NA)** - \$18/gallon

Fruit juices and Hawaiian Punch mixed with Sprite & sherbet

\*Additional charges apply for specialty drinks (on the rocks, martinis, etc.)



## ROOM RENTALS

We offer 3,300 square feet of flexible banquet/meeting space with accommodations for up to 200 guests.

## PAYMENTS & CANCELLATIONS

All events require payment of the room rental fee to secure the event space. Payments are non-refundable, but may be rescheduled subject to availability. Final guest guarantee is required 48 hours before your event. You will be accountable for your final guarantee. All payments must be made in full or have a credit card placed on file before your event.

## SERVICE CHARGE

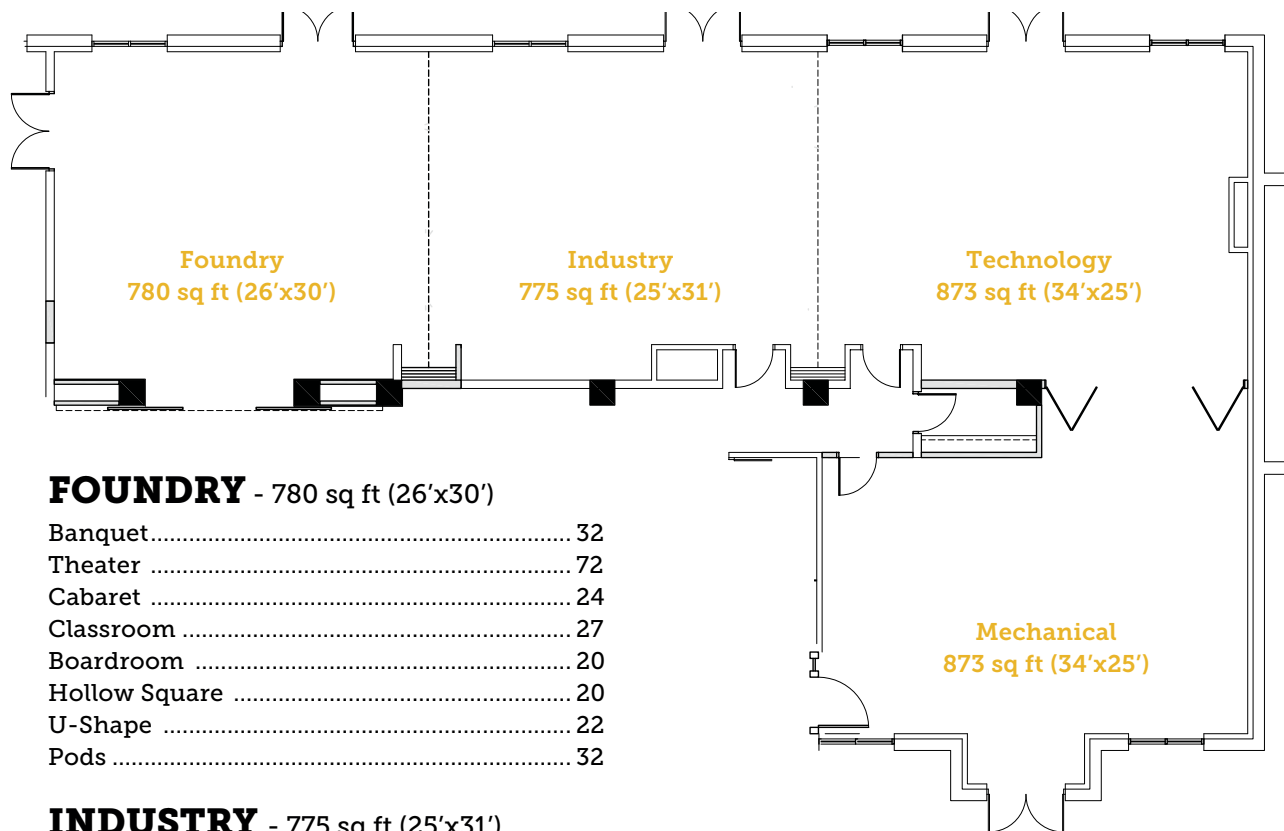
A 22% service charge, state and local taxes will be applied to the bill. Guests requesting tax exemptions must submit current documentation at the time of booking.

## SERVICES & EQUIPMENT

|                                     |            |
|-------------------------------------|------------|
| Airtame AV & Sound .....            | \$150      |
| Flip Chart with Markers .....       | \$75       |
| Polycom .....                       | \$50       |
| Microphone .....                    | \$35       |
| Power Strip & Extension Cords ..... | \$25-\$100 |
| Outside Dessert & Cakeage Fee ..... | \$25       |



# Room Setups



## FOUNDRY - 780 sq ft (26'x30')

|                     |    |
|---------------------|----|
| Banquet .....       | 32 |
| Theater .....       | 72 |
| Cabaret .....       | 24 |
| Classroom .....     | 27 |
| Boardroom .....     | 20 |
| Hollow Square ..... | 20 |
| U-Shape .....       | 22 |
| Pods .....          | 32 |

## INDUSTRY - 775 sq ft (25'x31')

|                     |    |
|---------------------|----|
| Banquet .....       | 32 |
| Theater .....       | 72 |
| Cabaret .....       | 24 |
| Classroom .....     | 27 |
| Boardroom .....     | 20 |
| Hollow Square ..... | 20 |
| U-Shape .....       | 22 |
| Pods .....          | 32 |

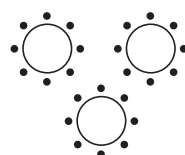
## TECHNOLOGY - 873 sq ft (34'x25')

|                     |    |
|---------------------|----|
| Banquet .....       | 32 |
| Theater .....       | 72 |
| Cabaret .....       | 24 |
| Classroom .....     | 27 |
| Boardroom .....     | 20 |
| Hollow Square ..... | 20 |
| U-Shape .....       | 22 |
| Pods .....          | 32 |

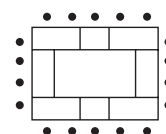
## MECHANICAL - 873 sq ft (34'x25')

|                     |    |
|---------------------|----|
| Banquet .....       | 32 |
| Theater .....       | 72 |
| Cabaret .....       | 24 |
| Classroom .....     | 27 |
| Boardroom .....     | 20 |
| Hollow Square ..... | 20 |
| U-Shape .....       | 22 |
| Pods .....          | 32 |

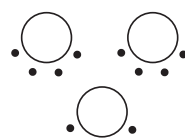
### Room Set-up Styles



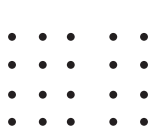
Banquet Rounds



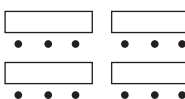
Hollow Square



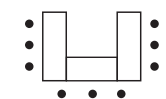
Cabaret



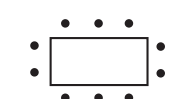
Theater



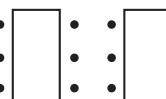
Classroom



U-Shaped



Boardroom



Pods



## Room Setups



### **THE PORCH** - 828 sq ft (36x23')

|                     |    |
|---------------------|----|
| Banquet .....       | 36 |
| Cocktail .....      | 45 |
| Cabaret .....       | 25 |
| Classroom .....     | 24 |
| Boardroom .....     | 20 |
| Hollow Square ..... | 32 |
| U-Shape .....       | 24 |





**MERRILL & HOUSTON'S STEAK JOINT**

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**IRONWORKS HOTEL**

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