

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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IWH062022

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.

Ribeye Sandwich - 6 oz thickly cut ribeye served on a hoagie with sautéed onions & mushrooms	\$16
Smothered Chicken Sandwich - Sliced chicken breast with sautéed peppers & onions & melted provolone cheese served on a brioche bun	\$12
BBQ Pulled Pork Sandwich - Topped with coleslaw & served on a brioche bun	\$11
Steak Burger - 1/2 lb burger topped with cheddar cheese on a brioche bun, tomato, onion, lettuce & pickle on the side	\$15
Grilled Chicken Wrap - Caesar or Buffalo	\$12
Veggie Wrap VV - Grilled vegetables wrapped in a flour tortilla served with garlic hummus	\$12
M&H Club - Triple decker wheat toast with sliced turkey, ham & bacon, served with lettuce, tomato, provolone & mayo	\$13
Steak House Salad - Served on grilled Romaine with olives, onion, tomato, blue cheese, peppercorn dressing & balsamic glaze	\$18
Chicken Caesar Salad - 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 GF	\$21
Popcorn GF	\$21
Pretzel Nuggets	\$25
M&H Homemade Chips GF	\$26

LARGE TRAYS - 15 GUEST MINIMUM, PRICING IS PER PERSON

Wisconsin Cheese & Sausage GF - Served with crackers	\$3
Vegetable Crudit� GF - Fresh local vegetables served with ranch	\$3
Fruit Display GF - Fresh seasonal selection	\$5
Pico de Gallo & Guacamole GF - 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 GF - Tomato, fresh mozzarella, basil, balsamic reduction	\$18
Blue Cheese Walnut Crostini - Drizzled with honey on grilled ciabatta bread	\$27
Antipasto Kabobs GF - Olives, tomato, artichoke, salami, cheese	\$30
Cosmopolitan Shrimp Shooter GF - 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 GF - Served with a sweet chili sauce	\$25
Chicken Skewers GF - Marinated with maple chili BBQ sauce	\$30

DISPLAY TRAYS - 15 GUEST MINIMUM, PRICING PER PERSON

Wisconsin Cheese & Sausage GF - Served with crackers	\$3
Vegetable Crudit� GF - Fresh local vegetables served with ranch	\$3
Fruit Display GF - Fresh seasonal selection	\$5
Pico de Gallo & Guacamole GF - 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

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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, Cabernet, Pinot Noir, 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

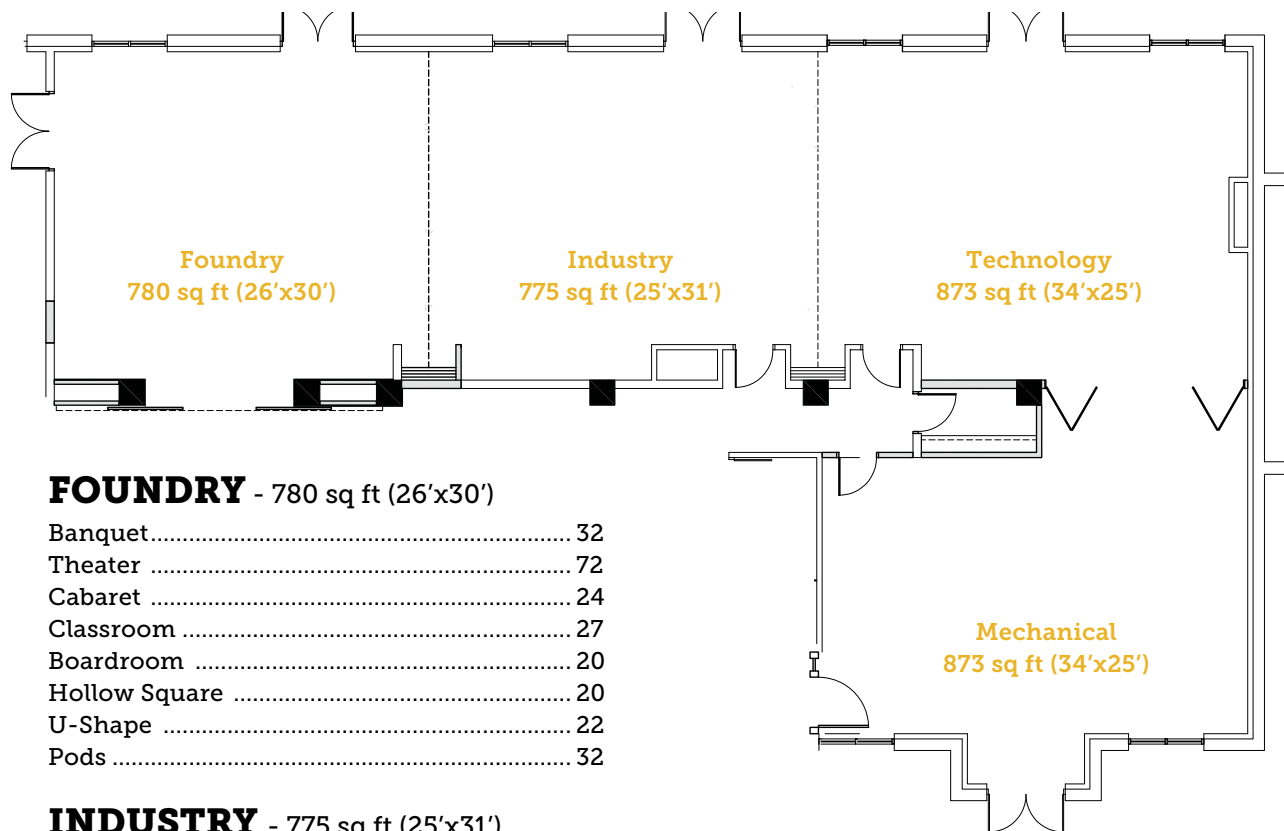
A 22% service charge, state and local taxes will be applied to the bill. Guests requesting tax exemptions must submit current documentation at the time of booking.

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

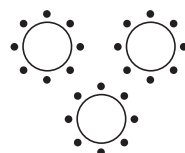
TECHNOLOGY - 873 sq ft (34'x25')

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

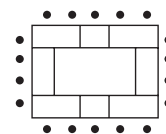
MECHANICAL - 873 sq ft (34'x25')

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

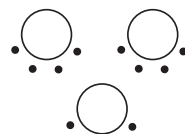
Room Set-up Styles



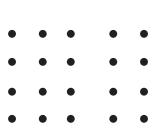
Banquet Rounds



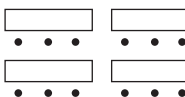
Hollow Square



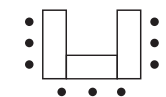
Cabaret



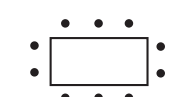
Theater



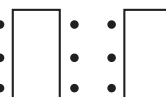
Classroom



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

608.313.0700

IRONWORKS HOTEL

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