

IRONWORKS
HOTEL

Weddings Menu



EXCLUSIVELY CATERED BY

MERRILL &
HOUSTON'S
Steak Joint

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INCLUDED IN YOUR WEDDING RENTAL FEE:

Access to banquet rooms from 9 a.m. - midnight on day of wedding

Table linens (white or black)

Linen napkins (white or black)

Dinnerware, silverware and glassware

Wooden butcher block sweetheart table

Two high-back canvas bride and groom chairs

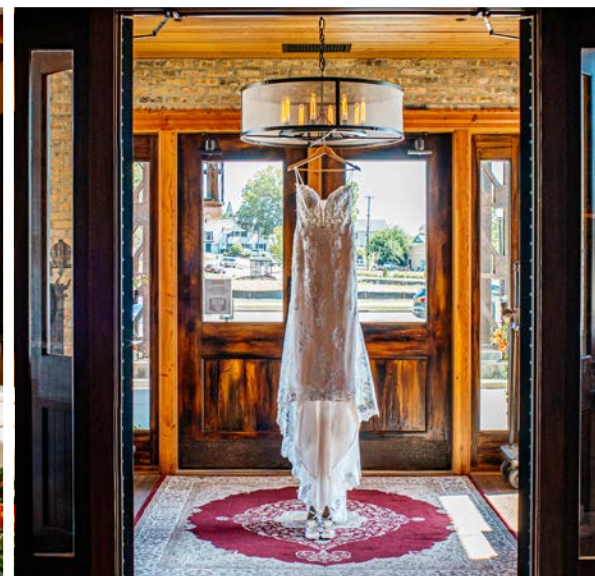
Exclusive access to the banquet patio with fire pit

Cake cutting and dessert service

Bartender and private bar

Room rental fee is due with the signed contract and is non-refundable.

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Copper Package

TWO HOUR BEER, WINE & SODA OPEN BAR

TWO DISPLAY HORS D'OEUVRES

TWO-COURSE PLATED DINNER



IRONWORKS
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Steak Joint

Cocktail Hour & Reception

TWO HOUR BEER, WINE & SODA OPEN BAR

- Includes Spotted Cow draft beer, house wines and non-alcoholic beverages
- Other domestic selections are available for an additional fee. Ask your event manager for details.
- Cash bar for liquor and cocktails

CHOOSE TWO HORS D'OEUVRES

DISPLAY OPTIONS

Wisconsin Cheese & Sausage - Served with crackers

Vegetable Crudité - Fresh local vegetables served with ranch

Fruit Display - Fresh seasonal selection

Pico de Gallo & Guacamole - Served with homemade tortilla chips

Artichoke & Spinach Dip - Served with fried pita points



TWO-COURSE PLATED DINNER

- With garlic mashed, vegetable du jour and dinner roll
- 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 & bleu cheese dressing

SELECT UP TO THREE ENTRÉES

Petite Tenderloin Filet* GF - Most tender of cuts, 6 oz	\$90
Top Sirloin* GF - Most flavorful & tender of sirloin cuts, 8 oz	\$70
Prime French Pork Chop GF - Bone-in, finished with Marsala wine & a touch of cream, 12 oz	\$72
Atlantic Salmon GF - Grilled, served with a lemon beurre blanc sauce.....	\$70
Chicken Florentine - Stuffed with creamed spinach & topped with sherry butter	\$65
Herb Baked Chicken GF - Roasted chicken seasoned with garlic, thyme & rosemary	\$63
Wild Mushroom Ravioli V - Mushroom-stuffed pillows with asparagus & tomatoes sautéed in basil & garlic butter sauce	\$63
Eggplant Parmesan V - Panko bread crumbs, marinara & parmesan.....	\$61
Portabella Tower VV GF - Chef's mixed vegetables & marinara	\$59
Vegetable Scampi VV GF - Chef's mixed vegetables, linguini, garlic & olive oil.....	\$59

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

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Steel Package

THREE HOUR PREMIUM OPEN BAR

THREE DISPLAY OR BUTLER-PASSED HORS D'OEUVRES

TWO-COURSE PLATED DINNER

CHAMPAGNE TOAST

SINGLE HOUSE WINE POUR WITH DINNER (RED OR WHITE)

COFFEE STATION

LATE NIGHT SNACK



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Cocktail Hour & Reception

THREE HOUR PREMIUM OPEN BAR

- Includes Spotted Cow draft beer, house wines, premium liquor & cocktails, and non-alcoholic beverages. Other domestic selections are available for an additional fee. Ask your event manager for details.
- Cash bar until midnight after open bar.

CHOOSE THREE HORS D'OEUVRES

DISPLAY OPTIONS

Wisconsin Cheese & Sausage - Served with crackers

Vegetable Crudit  - Fresh local vegetables served with ranch

Fruit Display - Fresh seasonal selection

Pico de Gallo & Guacamole - Served with homemade tortilla chips

Artichoke & Spinach Dip - Served with fried pita points

BUTLER-PASSED OPTIONS

Caprese Kabobs - Tomato, fresh mozzarella, basil, balsamic reduction

Bruschetta & Crostini - Tomatoes, garlic, fresh basil, mozzarella

Crab Stuffed Mushrooms - Baked in our seasoned sherry butter

Siciliano Steak Bites - Italian breaded ribeye with Sriracha aioli

Cocktail Meatballs - Pork meatballs tossed in homemade BBQ sauce

Coconut Shrimp - Served with a strawberry dipping sauce

Vegetable Spring Rolls - Served with a sweet chili sauce

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TWO-COURSE PLATED DINNER

- With garlic mashed, vegetable du jour and dinner roll
- Our steaks are prepared medium & served with buttered mushrooms
- Single house wine pour with dinner (red or white)
- Champagne toast
- Coffee station

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 & bleu cheese dressing

SELECT UP TO THREE ENTRÉES:

Petite Tenderloin Filet* GF - Most tender of cuts, 6oz	\$122
Top Sirloin* GF - Most flavorful & tender of sirloin cuts, 8 oz.	\$95
Prime French Pork Chop GF - Bone-in, finished with Marsala wine & a touch of cream, 12 oz	\$105
Atlantic Salmon GF - Grilled, served with a lemon beurre blanc sauce	\$95
Chicken Florentine - Stuffed with creamed spinach & topped with sherry butter	\$93
Herb Baked Chicken GF - Roasted chicken seasoned with garlic, thyme & rosemary	\$90
Wild Mushroom Ravioli V - Mushroom-stuffed pillows with asparagus & tomatoes sautéed in basil & garlic butter sauce	\$93
Eggplant Parmesan V - Panko bread crumbs, marinara & parmesan	\$85
Portabella Tower VV GF - Chef's mixed vegetables & marinara	\$83
Vegetable Scampi VV GF - Chef's mixed vegetables, linguini, garlic & olive oil	\$83

LATE-NIGHT SNACK (16" homemade pizzas with choice of two toppings)

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

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Iron Package

FOUR HOUR PREMIUM OPEN BAR

THREE DISPLAY OR BUTLER-PASSED HORS D'OEUVRES

TWO-COURSE PLATED DINNER

CHAMPAGNE TOAST

DOUBLE HOUSE WINE POURS WITH DINNER

COFFEE STATION

LATE NIGHT SNACK



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Cocktail Hour & Reception

FOUR HOUR PREMIUM OPEN BAR

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- Cash bar until midnight after open bar.

CHOOSE THREE HORS D'OEUVRES

DISPLAY OPTIONS

- Wisconsin Cheese & Sausage - Served with crackers
- Vegetable Crudit  - Fresh local vegetables served with ranch
- Fruit Display - Fresh seasonal selection
- Pico de Gallo & Guacamole - Served with homemade tortilla chips
- Artichoke & Spinach Dip - Served with fried pita points

BUTLER-PASSED OPTIONS

- Cosmopolitan Shrimp Shooter - Served with cosmo cocktail sauce
- Antipasto Kabobs - Kalamata olives, tomato, artichoke, salami, cheese
- Bleu Cheese Walnut Crostini - Drizzled with honey on grilled ciabatta bread
- Caprese Kabobs - Tomato, fresh mozzarella, basil, balsamic reduction
- Bruschetta & Crostini - Tomatoes, garlic, fresh basil, mozzarella
- Crab Stuffed Mushrooms - Baked in our seasoned sherry butter
- Siciliano Steak Bites - Italian breaded ribeye with Sriracha aioli
- Cocktail Meatballs - Pork meatballs tossed in homemade BBQ sauce
- Crab Cakes - Baltimore style with an orange coconut sauce
- Coconut Shrimp - Served with a strawberry dipping sauce
- Vegetable Spring Rolls - Served with a sweet chili sauce
- Chicken Skewers - Marinated with maple chili BBQ sauce

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TWO-COURSE PLATED DINNER

- With garlic mashed, vegetable du jour and dinner roll
- Our steaks are prepared medium & served with buttered mushrooms
- Double house wine pour with dinner (one red, one white)
- Champagne toast
- Coffee station

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 & bleu cheese dressing

SELECT UP TO THREE ENTRÉES:

Surf & Turf* - Top sirloin paired with three grilled tiger shrimp, served with a demi-glaze sauce \$130

Petite Tenderloin Filet* **GF** - Most tender of cuts, 6oz \$146

Top Sirloin* **GF** - Most flavorful & tender of sirloin cuts, 8 oz. \$119

Prime French Pork Chop **GF** - Bone-in, finished with Marsala wine & a touch of cream, 12 oz \$130

Atlantic Salmon **GF** - Grilled, served with a lemon beurre blanc sauce \$120

Herb Baked Chicken **GF** - Roasted chicken seasoned with garlic, thyme & rosemary \$115

Chicken Florentine - Stuffed with creamed spinach & topped with sherry butter \$117

Wild Mushroom Ravioli **V** - Mushroom-stuffed pillows with asparagus & tomatoes
sautéed in basil & garlic butter sauce \$118

Eggplant Parmesan **V** - Panko bread crumbs, marinara & parmesan \$113

Portabella Tower **VV GF** - Chef's mixed vegetables & marinara \$110

Vegetable Scampi **VV GF** - Chef's mixed vegetables, linguini, garlic & olive oil \$110

CHOICE OF LATE-NIGHT SNACK

- 16" homemade pizzas with choice of two toppings, nacho bar or pretzel bar

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

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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

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 (per consumption)



DOMESTIC BEER - \$4 and up

Miller Lite

PREMIUM BEER - \$6 and up

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

DOMESTIC HALF BARREL - \$430

PREMIUM HALF BARREL - \$530 and up

PREMIUM LIQUOR - \$6 and 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 and 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 three 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.)

Kids Menu \$13 per child (12 and under)

SELECT UP TO TWO ENTRÉES:

Grilled Chicken Breast - with choice of garlic potatoes, fries or vegetable

Chicken Strips - with fries

Macaroni and Cheese

Pasta with Marinara

Buttered Noodles

Desserts

BROWNIES AND 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

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Snacks

16" HOMEMADE PIZZAS

Cheese plus 2 toppings - \$19

Supreme Sausage, pepperoni, peppers, olives and onion - \$26

Chicken Alfredo Creamy garlic sauce with grilled chicken - \$26

BBQ Chicken Smoky BBQ sauce with grilled chicken and onion - \$26

Additional toppings - \$2 each

CHOICE OF TOPPINGS

Sausage | Pepperoni | Bacon | Mushrooms | Black Olives

Green Olives | Tomatoes | Onion | Green Peppers

NACHO BAR \$9 per person

Chips | Cheese Sauce | Beef | Sour Cream | Tomatoes

Onions | Olives | Jalapeños | Pico de Gallo

PRETZEL BAR \$8 per person

Spicy Mustard | Cheddar Cheese Sauce | Cinnamon Butter

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Brunch

25 guest minimum | \$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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ADD-ON AMENITIES:

Ceremony fee \$1,000 (includes setup and breakdown)

120" floor-length linens \$15/each

Colored napkins \$1/each (quantities of 50)

Floor lanterns \$75

Bottled water station (outside ceremony) \$3/each

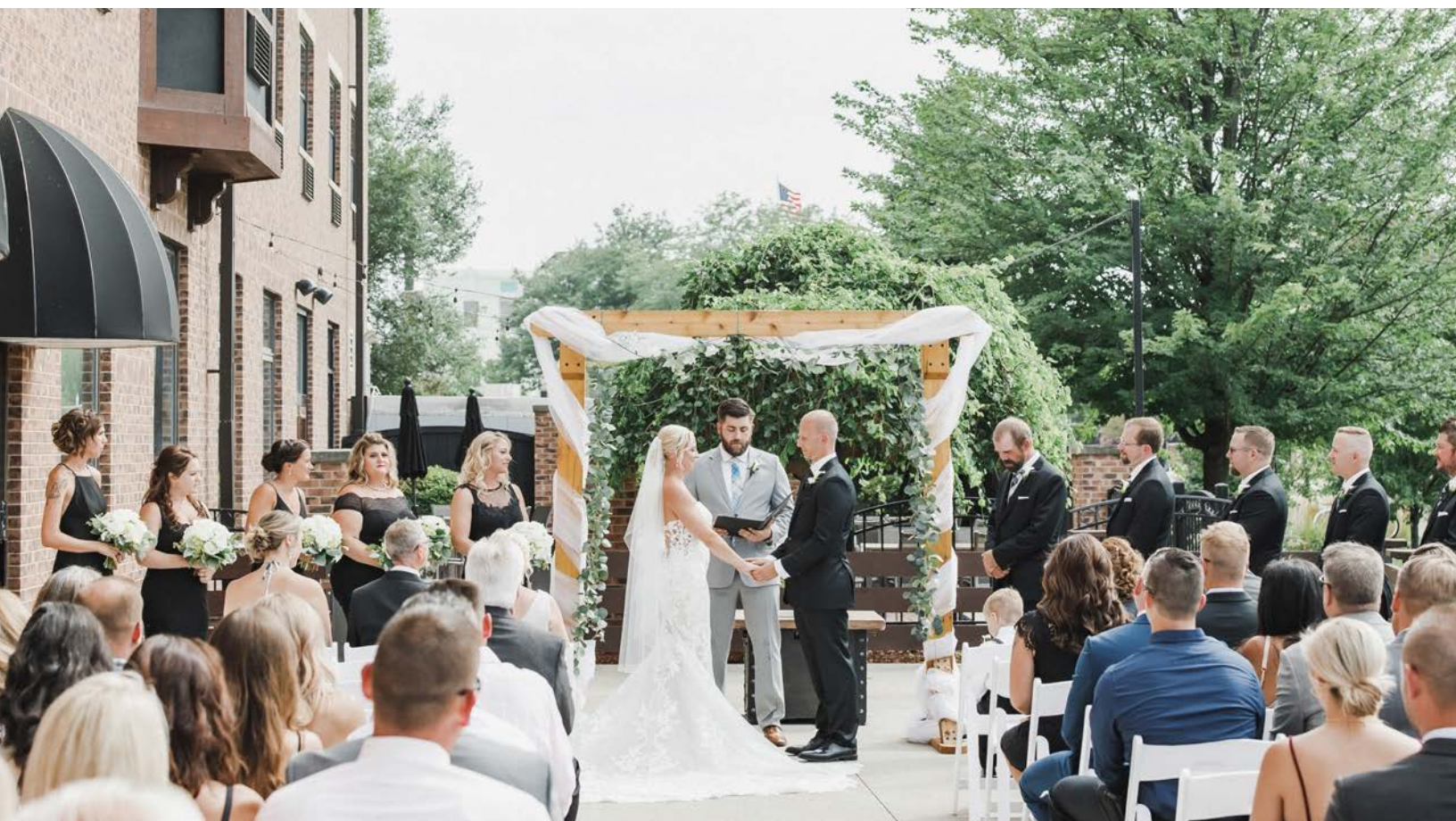
Silver or gold plate chargers \$2/each

Two votives with floating candles \$10/table

Microphone \$35/each

Airtame AV and sound \$150

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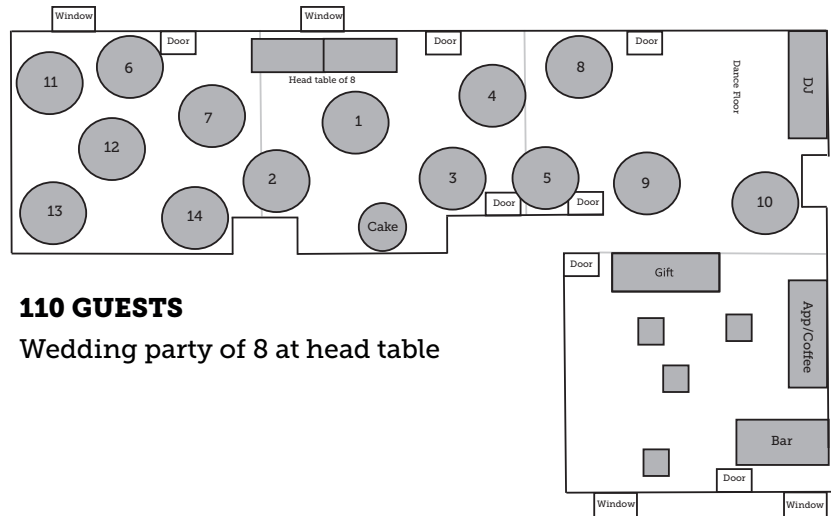
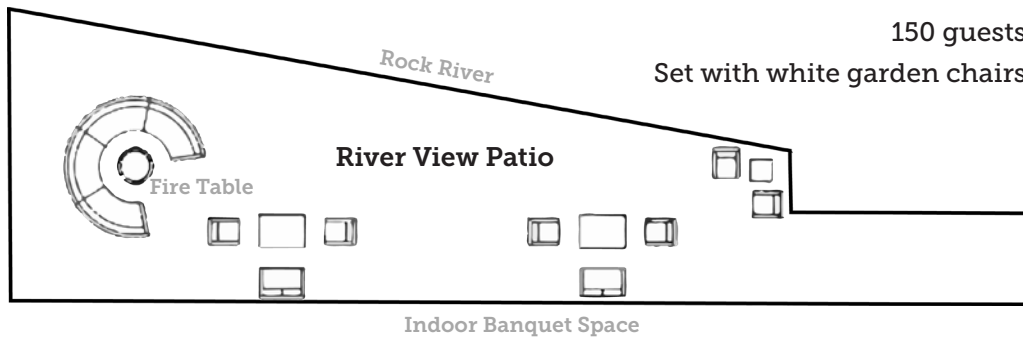


Our versatile banquet space allows us to create a custom floor plan based on your wedding size and needs. Below are examples of some popular options.

CEREMONY ON PATIO

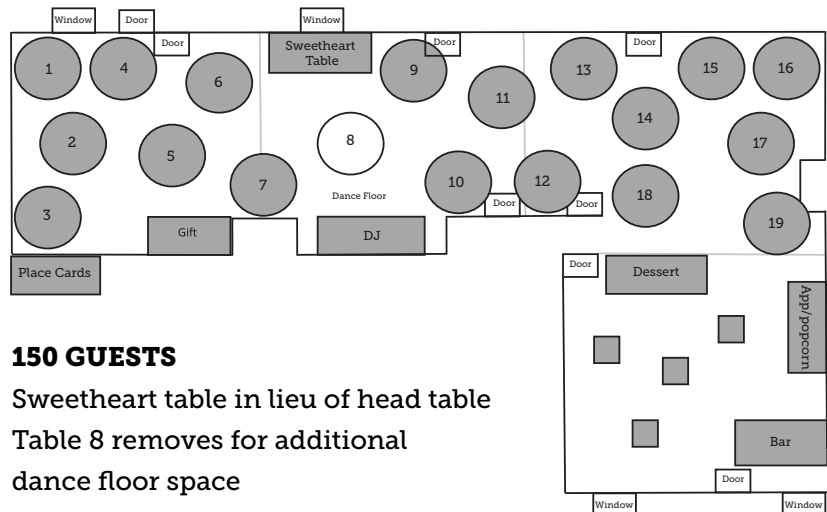
150 guests

Set with white garden chairs



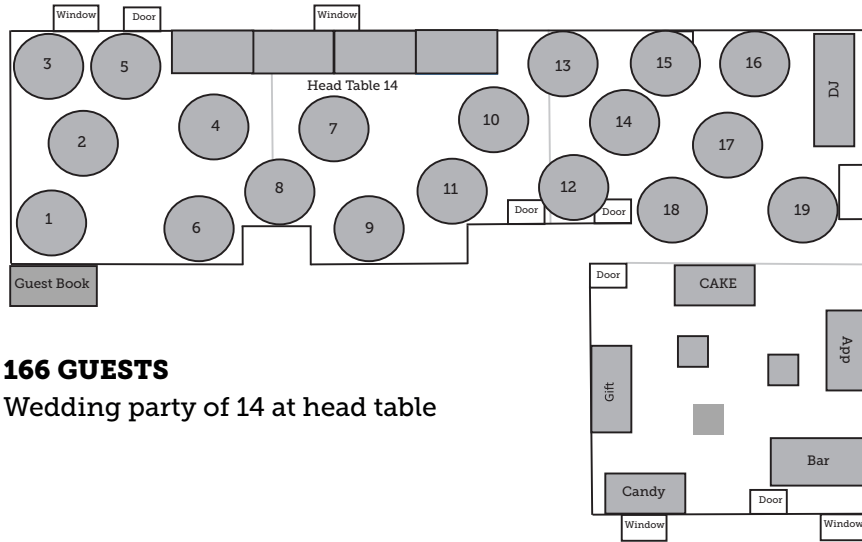
110 GUESTS

Wedding party of 8 at head table

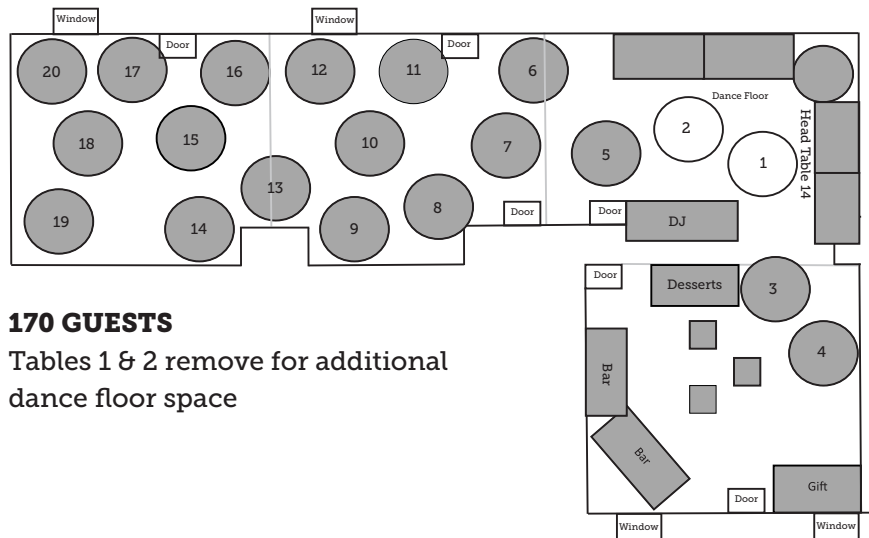


150 GUESTS

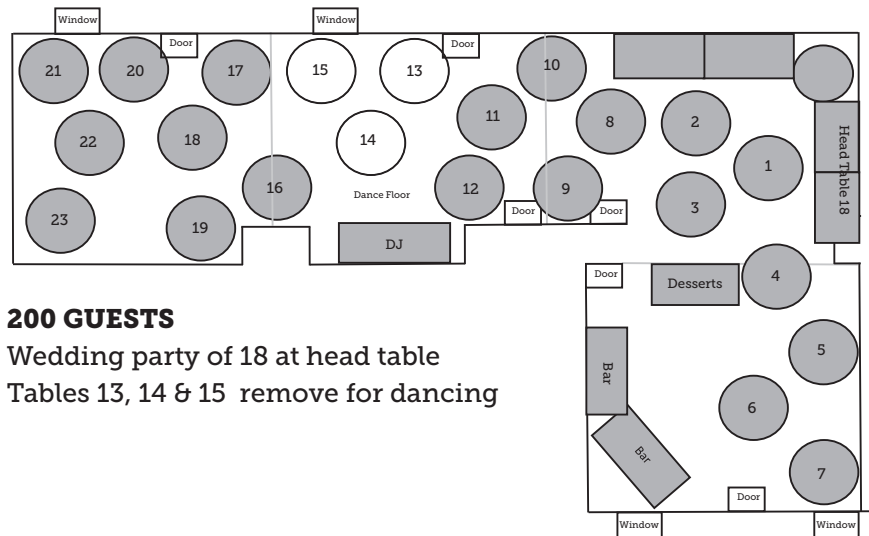
Sweetheart table in lieu of head table
Table 8 removes for additional
dance floor space



166 GUESTS
Wedding party of 14 at head table



170 GUESTS
Tables 1 & 2 remove for additional dance floor space



200 GUESTS
Wedding party of 18 at head table
Tables 13, 14 & 15 remove for dancing

MERRILL & HOUSTON'S STEAK JOINT

608.313.0700

IRONWORKS HOTEL

608.362.5500

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