



IRON HILL BREWERY & RESTAURANT

Thank you for considering Iron Hill Brewery and Restaurant in Newark 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. The room can accommodate 35 people for a seated event and 45 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: Parking is free in the lot in Trader's Alley, directly behind the restaurant. Metered parking is available on the street in Newark. There are also public parking lots close to the restaurant. The restaurant will validate two hours of parking in the city public lots for you and your guests.

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. 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 (anything after 4 p.m.) are available for four hour increments, starting with the arrival time. 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 set-up, 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 guests

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, it 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, 2017. 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

Chicken Wings

choice of buffalo sauce or fiery chipotle sauce

Nachos

pico de gallo, seasoned black beans, green onion, fresh jalapenos, mexican crema, sour cream, guacamole, monterey jack and queso fresco

Hand-Cut Sweet Potato Fries

bourbon-vanilla cream and smoked paprika aioli

Veggie Samosas

curried cauliflower, peas and potatoes, with mango yogurt dipping sauce

Garcia Pizza

roasted exotic mushrooms, garlic oil, caramelized onions, mozzarella and pecorino romano

Traditional Pizza

mozzarella and tomato sauce

Cheesesteak Egg Rolls

fried onions, american cheese, ketchup and horseradish sauce

Hummus

warm pita, olive-cucumber relish, feta cheese and smoky fried chickpeas

Fried Rhode Island Calamari

red peppers, poblano peppers, cilantro aioli and lime zest

Artichoke and Goat Cheese Dip

toasted *Vienna Red™ Lager* beer bread

Nashville Hot Chicken Sliders

spicy-hot fried chicken, bread and butter pickles and mayonnaise on brioche buns

CHOICE OF SEVEN FOR \$20 PER PERSON

LUNCH MENU

\$20 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

Seafood Bisque

baby shrimp, bay scallops and crab

Kennett Square Mushroom Soup

oven-dried shiitake mushrooms and herbed truffle oil

Mesclun Salad

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

Caesar Salad

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

SECOND COURSE

Grilled Chicken Caesar

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

Grilled North Atlantic Salmon Salad

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

Margherita Pizza

fresh mozzarella, pecorino romano, tomato sauce and basil

Vienna Red™ Lager Braised Pulled Pork Sandwich

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

Club Wrap

smoked turkey, ham, bacon, lettuce, tomato and maple mayonnaise in spinach tortilla

Grilled Chicken Breast Sandwich

lettuce, tomato, bacon, sharp cheddar and roasted shallot-black pepper aioli on soft bun

Grilled Ahi Tuna Salad

served medium rare, mesclun greens, grilled red and yellow peppers, avocado, orange segments, toasted almonds, crispy wonton strips and ginger-sesame vinaigrette

Vegetarian Black Bean Burger

pico de gallo, pickled jalapeno, pepper jack and ancho-honey mayonnaise on sesame seed bun

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

DINNER MENU

\$29 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 and crab

Kennett Square Mushroom Soup

oven-dried shiitake mushrooms and herbed truffle oil

SALAD

Strawberry Salad

baby spinach, goat cheese, toasted almonds, red onion and poppy seed vinaigrette

Caesar Salad

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

SECOND COURSE

Red Chile Flat Iron Steak

smoked cheddar macaroni and cheese, tri-colored peppers and onions
and chipotle-lime sauce

Moroccan Spiced Salmon

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

Chicken Fried Chicken

smashed yukon gold potatoes, wilted spinach, vidalia onion gravy
and southern-style cornbread

Meatloaf

smashed yukon gold potatoes, buttery peas and carrots and housemade gravy

Chicken Pot Pie

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

Jaegerschnitzel

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

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

PREMIUM DINNER MENU

\$39 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 and crab

Kennett Square Mushroom Soup

oven-dried shiitake mushrooms and herbed truffle oil

SECOND COURSE

Strawberry Salad

baby spinach, goat cheese, toasted almonds, red onion and poppy seed vinaigrette

Mesclun Salad

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

THIRD COURSE

Pan-Seared Filet Mignon

smashed yukon gold potatoes, asparagus spears and madeira wine sauce

Gold Medal Baby Back Ribs (half rack)

Bedotter™ Ale barbeque glaze with coleslaw and wedge fries

Red Chile Flat Iron Steak

smoked cheddar macaroni and cheese, tri-colored peppers and onions and chipotle-lime sauce

Chicken Fried Chicken

smashed yukon gold potatoes, wilted spinach, vidalia onion gravy and southern-style cornbread

Moroccan Salmon

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

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, dried cranberries, pistachios, sharp white cheddar,
red onion and orange-vanilla bean vinaigrette

Paired with Witberry®

SECOND COURSE

Voodoo Shrimp

tri-colored pepper rice, green onion, spicy Vienna Red™ Lager barbeque sauce
and sour cream drizzle, served with garlic bread

Paired with Vienna Red™ Lager

THIRD COURSE

Moroccan Salmon

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

Paired with Ore House® IPA

~ or ~

Char-Grilled Ribeye Steak

12-ounce black angus cut, smashed yukon gold potatoes, asparagus spears,
crispy onion rings and chimichurri

Paired with Pig Iron® Porter

FOURTH COURSE

Banana Cream Pie in a Jar

bavarian pretzel crumble, whipped cream and beer malt sugar cookie

Paired with Bedotter™ Belgian Style Tripel

** Dinner includes bread and butter and unlimited offering of nonalcoholic beverages.*

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 buffalo sauce or fiery chipotle sauce	\$1.5 each
Chilled Large Gulf Shrimp – cocktail sauce and lemon	\$1.5 each
Cheesesteak Egg Rolls – fried onions, american cheese, ketchup and horseradish chive sauce	\$4 each
Nashville Hot Chicken Siders – spicy-hot fried chicken, bread and butter pickles and mayonnaise on brioche bun	\$3.5 each
Veggie Samosas – curried cauliflower, peas and potatoes, mango yogurt dipping sauce	\$3.5 each
Vegetable Crudite – seasonal vegetables, blue cheese and ranch dressing	\$3 per person
Seasonal Fruits – pineapple, strawberries, red grapes and seasonal melon	\$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 and 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	
Banana Cream Pie in a Jar	\$6.5 each
bavarian pretzel crumble, whipped cream and beer malt sugar cookie	
Lemon Pie	\$6 each
fresh berries, raspberry sauce and whipped cream	
Iron Hill Root Beer Float	\$4.5 each
Signature Ice Cream	\$5 each
<i>Made in educational partnership with University of Delaware Creamery</i>	
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	