



spruce & iron
2024

price list



packages

..... CELEBRATION PACKAGE

Weddings, Receptions, Anniversaries, Weekends...

\$3695

Decor:

- Mahogany chiavari chairs with optional ivory seat pads
- A choice of floor-length table linen colour
- A choice of table topper or runner, certain exceptions apply for speciality linens
- A choice of linen napkin colour with catering services
- Chandeliers, ceiling floral installation, accent furniture, easel, and three display columns

Coordination:

- Detailed timeline
- Unlimited emails with your event coordinator
- Detailed floor plan
- Ceremony assistance (with the addition of our Ceremony Package)

Staffing:

- Bar Staff (bartenders and support staff)
- Serving Staff (with food or catering purchase)
- Event Staff (setup and teardown of all Spruce & Iron items and services)

..... CEREMONY PACKAGE

This package adds the following to the Celebration Package:

\$750

- Ceremony seating
- Arbour
- Registration table
- Ceremony signage
- Event staff (setup and teardown of all Spruce & Iron items and services)

..... CORPORATE PACKAGE

Meetings, Tournaments, Luncheons, Weekdays:

\$995

- Round or rectangular tables with chiavari chairs
- Table linens and napkins if required
- Microphone, speaker, and podium
- Projector and screen
- Bar staff (should the bar be required)
- Serving staff (with food or catering purchase)
- Event staff (setup and teardown of all Spruce & Iron items and services)



..... ADDITIONAL SERVICES

Decor...

We have decor options to suit any taste. Our team will work with you to create a decor concept that will be sure to impress even the most discerning of guests. We have a large variety of exclusive products and unique items in stock to choose from with new items arriving throughout the year. Contact your event coordinator for further details and pricing requests.

Floral...

We pride ourselves on our talented floral team who can make any design come to life. Let our event team help you design arrangements to suit your individual taste. See our website for some of our previous creations. Contact your event coordinator for further details and pricing.

Technology...

The Spruce & Iron has a selection of audio-visual equipment available to rent for your event including; speakers, microphones, projectors, screens, and up-lighting. Contact your event coordinator for further details and pricing requests.



..... OUR PROCESS

Step One...

After securing your date, you will book a menu planning meeting. Our menu is designed to meet varying tastes and budgets to ensure that planning your event is a painless and simple experience.

Step Two...

Book your floral and decor meeting. The Spruce & Iron is a full service venue offering a complete range of floral and decor options to meet every budget. You will meet with a member of our coordination department to create and curate the event of your dreams.

Step Three...

We end the event planning process with your final details meeting. We will help you design a time-line that will ensure that your event runs as smoothly as possible. No matter how simple or complicated the Spruce & Iron team is ready and equipped to support a successful enjoyable event.



SHARING

-50 servings-

Spinach & Artichoke Dip \$140
Traditional creamy spinach and artichoke dip served with pieces of fluffy naan bread

Vegetable Board \$150
Selection of bell peppers, baby carrots, cherry tomatoes, and broccoli with herbed dip

Fruit Board \$160
A selection of seasonal fruit, with grapes, honey dew, and watermelon

Cheese Board \$225
Selection of cheeses, dried fruit, grapes, nuts, with accompaniments and crackers

Shrimp Cocktail \$240
Shrimp served with tangy seafood sauce and lemon

Charcuterie Board \$250
Cured meats, coppa, prosciutto, sausages, with olives mustards and crackers

Smoked Salmon \$275
Tender cold smoked salmon served with cream cheese, dill, lemon, and baguette

The Trio \$250
A combination of our cheese, charcuterie, and veggie boards.



Grazing Board \$18 -per guest-
Selections of cheeses, charcuterie, vegetables, fruit, nuts, olives, crackers, and breads with accompaniments

APPETIZERS

-12 servings-

Spring Rolls \$26

Stuffed Puff-Pastry \$26

Bruschetta \$28

Italian Flag \$25

Mini Quiche \$25

Potstickers \$30

Chicken Satay \$30

Parm-Baked Meatballs \$30

Stuffed Mushrooms \$32

Panko Shrimp \$38

Pulled Pork Sliders \$36

Bacon-Wrapped Scallops \$46

Cheeseburger Sliders \$42



catering
Weddings & Special Events

SALADS & SOUPS

-per guest-

House Salad	\$4	Butternut Squash Soup	\$6
Caesar Salad	\$6	Chicken Noodle Soup	\$6
Spinach Salad	\$6	Cream of Mushroom Soup	\$6
Greek Salad	\$7	Tomato Bisque	\$6
		Vegetable Soup	\$6



ENTRÉES

-per guest-

Pork Loin	\$32	Roast Beef	\$38
Tender pork tenderloin served with seasonal vegetables and classic mashed potato		Classic roast beef & gravy served with seasonal vegetables and rice medley	
Portobella Mushroom	\$32	Maple Salmon	\$42
Baked mushroom with an herbed stuffing served with seasonal vegetables and rice		Salmon with a delicious maple glaze served with seasonal vegetables and rice medley	
Roast Chicken	\$34	Beef Tenderloin	\$52
Tender chicken served with seasonal vegetables and roasted potato		Tenderloin of beef served with seasonal vegetables and garlic mashed potato	

Double Selection: +2 per guest | Triple Selection +3 per guest

JUNIORS

-per guest-

PB & J	\$8	Pizza	\$12
Chicken Tenders	\$12	Mac & Cheese	\$12



catering
Weddings & Special Events

BUFFETS

-per guest-

The Spruce Selection

\$38

Single selection of protein (choose between seasoned pork loin or classic roast chicken), roasted potato, candied carrot, garden salad, gravy, bread rolls, butter, coffee and tea

The Backyard Feast

\$44

Sweet and sour meatballs, pulled pork with slider buns, macaroni and cheese, potato salad, caesar salad, five bean salad, bread rolls, butter, coffee and tea

The Sister's Signature

\$46

Seasoned pork loin, classic roast chicken, mashed seasoned rice, savoury stuffing, garden salad, caesar salad, spinach salad, vegetable medley, bread rolls, butter, coffee and tea

The Iron Trifecta Roast

\$52

Maple glazed salmon, classic roast chicken, savoury roast of beef, seasoned potato, seasoned rice, garden salad, broccoli salad, seasonal vegetable medley, gravy, bread rolls, butter, coffee and tea

DESSERTS

-per guest-

Apple Crumble

\$6

Spruce Cake

\$6

Classic Cheesecake Jar

\$6

Chocolate Mousse

\$6

LATE NIGHT

-per guest | served after 830pm only-

Popcorn Bar

\$5

Hot Dog Bar

\$9

S'mores Bar

\$6

Pizza

\$12

Dips Bar

\$8

Nacho Bar

\$12

Kettle Chip Bar

\$10





catering
Weekdays & Meetings

AM-BUFFETS

-per guest-

Coffee & Muffin Duo \$6

A muffin for each guest, plus bottomless coffee

The Speedy \$10

Our kitchen's selection of muffins, diced fruit, cereal bars, with freshly brewed coffee and tea

Continental \$22

Fruit filled cereal bars, boiled eggs, assorted yoghurts, fresh fruit, orange juice, with freshly brewed coffee and tea

Traditional \$26

Boiled eggs, a variety of cheeses, fruit with yoghurt dips, freshly baked muffins, fresh assorted pastries, orange juice, with freshly brewed coffee and tea

Spruce & Iron Signature \$29

Scrambled eggs, a choice of bacon or sausage, hash browns, diced fruit and yoghurt dip, fresh breads, orange juice, with freshly brewed coffee and tea

A-LA-CARTE

-per guest-

Fruit Filled Danish	\$2.25	Cinnamon Bun	\$2.25
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Muffin	\$2.25	Mini Cupcake (2)	\$2.25
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Butter Croissant	\$2.25	Ice-Cream Bar	\$3.50
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*"Have you considered hosting a Golf Tournament
as part of your corporate event?"*

visit: MonctonGolfClub.com for more info



catering
Weekdays & Meetings

LUNCH OPTIONS

-per guest-

Butternut Squash Soup	\$6	Chicken Salad Sandwich	\$7
Chicken Noodle Soup	\$6	Egg Salad Sandwich	\$7
Wild Mushroom	\$6	Ham & Cheese Sandwich	\$7
Tomato Bisque	\$6	Roast Beef Sandwich	\$7
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House Salad	\$10	Chicken Pot-Pie & House Salad	\$16
Caesar Salad	\$12	Lasagna & House Salad	\$16
Greek Salad	\$12	Shepherd's Pie & House Salad	\$16
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Soup & House Salad Combo	\$15	Sandwich/House Salad Combo	\$16
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Boxed Lunch: "The Spruce" \$14

A choice of sandwich: Roast beef, ham & cheese, egg salad or chicken salad. Served with a bag of chips, granola bar, and bottle of water

Boxed Lunch: "The Iron" \$17

A choice or wrap: Chicken caesar, grilled chicken, ham & cheese, or vegetable. Served with a bag of chips, piece of fruit (apple, orange, or banana), mini-muffin, and bottle of water

BBQ Lunch: "The Club" \$12

Choice between a Gazebo BBQ Burger or two classic hot-dogs, served with a bag of chips, and bottle of water

BBQ Lunch: "The Tee" \$14

A Gazebo BBQ Burger with cheese or daily selection of sausage served with a bag of chips and bottle of water

ENTRÉES

-per guest-

Pork Loin	\$30	Cedar Plank Salmon	\$38
Tender pork tenderloin served with seasonal vegetables and classic mashed potato		with grilled asparagus, seasonal vegetables, roast potato, and citrus butter sauce	
Roast Chicken	\$34	Short Rib Filet	\$48
Tender chicken served with seasonal vegetables and roasted potato		with torched blue cheese crust, EVOO mash, seasonal veggies, crispy shallots, red-wine jus	



beverage

..... SOFT DRINKS

Sodas	\$3.00
Juices	\$4.00
Sparkling Water	\$4.00
Bottled Water	\$3.00
Red-Bull	\$5.00

..... B E E R S

Draught	\$18.50 6.75 5.25
Imported	\$7.50+
Domestic	\$6.25+

..... W I N E S

Sparkling Bottle	\$45.50
House Bottle	\$34.00
House Glass	\$7.50

..... M A L T

Seltzers & Coolers	\$7.50+
Radlers & Ciders	\$6.25+

..... S P I R I T S

Premium	\$7.50+
Standard	\$6.25+

..... S H O T S

Cranberry Cookie disaronno and cranberry	\$7.50
Raddy Daddy gin with a radler float	\$7.50
WooWoo peach schnapps, vodka, cranberry	\$7.50

..... COCKTAILS

1987	\$11
blue curaçao, coconut rum, lime mix, lemon-lime soda, grenadine, orange & cherry garnish	

Happily Ever After	\$11
vodka, peach schnapps, cranberry juice, ginger ale, cranberry & orange garnish	

Classic Margarita	\$11
tequila, lime mix, soda water, salt & sugar rim, fresh lime garnish	

Dave Matthews	\$12
malibu rum, disaronno, pineapple, lime, cranberry juice. with orange garnish	

Dill Caesar	\$12
vodka, clamato, worcestershire, tabasco, horseradish, pickle, olive, lemon garnish	

Mermaid Water	\$12
spiced & coconut rum, blue curaçao, pineapple and lime, ginger ale, sugar rim	

Moscow Mule	\$13
Vodka, lime juice, ginger beer, served in a copper mug	

Paige's Secret	\$14
white rum, pineapple, cranberry, lime juice ginger ale, lime and rosemary	

..... S O C I A B L E S

Alcoholic Punch	\$100
Non-Alcoholic Punch	\$50
Coffee & Tea Bar	\$200

We also serve a full selection of Mocktails!

*Ask us about creating a Signature Drink for
your event!*



..... FREQUENTLY ASKED QUESTIONS

Audio

Spruce & Iron is equipped with standard audio equipment (monitor and speakers). Additional equipment can be added upon request at additional cost.

Billing

50% deposit/venue fee due at signing. Remaining balance due 14 days prior to event. Food and Beverage: 50% due on contract signing. Remaining balance due 14 days prior to event.

Cake-Cutting

A fee of \$2 per guest applies to all outside cakes.

Deposits & Cancellations

All deposits will be credited toward the total cost of your event and are non-refundable. 50% deposit due at signing.

Entertainment & Allied Services

DJ's, Live Bands, MC's, Entertainers, Photographers, Videographers, and any outside contracts will be permitted setup time the day of the event at the discretion of the Event Manager, room and event schedule permitting.

Event Details

Our Event Manager or Coordination department will set out the event process during our booking meeting. The Client shall make the necessary appointments via the online booking system.

Local Taxes

All pricing is subject to The New Brunswick Harmonized Sales Tax, currently at 15%.

Service Charge & Gratuities

Harmonized sales tax applies to any service charge. The gratuities for service staff are charged at a minimum of 18% before taxes. There is also a 3% fee to pay via credit card.

Hospitality

For the safety of our guests, and due to provincial food and beverages laws; no food or beverage shall be brought into venue. Spruce & Iron also prohibits the removal of food and beverage from the premises.

Guarantees

Attendance must be specified in writing at least 14 days in advance. This number will be considered a guarantee and charges will be made accordingly.

Labor Fees

An additional labor charge may be added to meal functions that require additional Bartenders and Coat Check Attendants.

Linen

Spruce & Iron offers complimentary white banquet linens for its weddings and events. Specialty linens may be upgraded at an additional fee.

Parking

Complimentary parking is provided.

Seating

The room is furnished with mahogany chiavari chairs, and a choice of round or rectangular tables. Our maximum capacity for a seated style reception is 150.

Shipping/Boxes

To ensure efficient handling and storage of materials please send deliveries no more than 48 hours prior to your arrival date. We recommend that box labels include: Attention: Spruce & Iron, group affiliation, event dates, and patron's name

Timing

Wedding venue rental is from 11am to 11:59pm