



IRON HILL BREWERY & RESTAURANT

Thank you for considering Iron Hill Brewery and Restaurant in Wilmington for your special event and banquet needs. Located on the Christina Riverfront with beautiful views of the Wilmington skyline, 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 private room located on the second floor of our building, set in a modern contemporary style, with windows along the length of one wall of the room. Our banquet room can accommodate 60 people for a seated event and 75 people for a stand-up cocktail style event. The second floor is handicap accessible and is equipped with bathrooms. *Please note that our upstairs deck and lower patio are not available for private parties. Please note that we have limited availability on Friday and Saturday evenings and approval by our General Manager is required.*

Amenities: Our 48" round tables are finished in a Cherry/Walnut to match the room. Our standard napkin color is black. Our event planner can assist you in sourcing different colored linens for a minimal charge if you like. Music played in the restaurant is available in the banquet room if so desired. There is a large screen TV available for presentations. Our event planner will be glad to assist you with these details.

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: Ample free parking is available in front of the restaurant.

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 (parties starting after 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.

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.

Holiday Minimums: From Thanksgiving through Martin Luther King Day we have a minimum guest count of 35 people for dinner packages and 50 people for cocktail style parties on Friday and Saturday evenings. There are contract minimums based on the day of the week during this period as well. Your event coordinator will provide you with more details.

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.

Buffet Menu: This package choice is only available for parties of 30 or more. Any party to book a Buffet Menu option and subsequently reduce their guest count below 30, can retain the same menu, but offered as a plated style of service for the contracted per person price.

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, 2018. 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 • SEVEN FOR \$20 PER PERSON • ELEVEN FOR \$25 PER PERSON

Chicken Wings

choice of buffalo sauce or fiery chipotle sauce

Korean Barbeque Chicken Wings

sweet spicy sauce, scallions, sesame seeds, kimchi-style slaw

Nachos

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

Hand-Cut Sweet Potato Fries

bourbon vanilla cream and smoked paprika aioli

Fried Cauliflower

arugula pine nut pesto, pecorino romano cheese, fried capers, red pepper flakes

Garcia Pizza

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

Traditional Pizza

mozzarella cheese, tomato sauce

Cheesesteak Egg Rolls

fried onions, american cheese, ketchup, horseradish sauce

Fried Brussels Sprouts

olive oil, lemon, black pepper, pecorino romano

Hummus

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

Fried Rhode Island Calamari

red peppers, poblano peppers, cilantro aioli, lime zest

Pepperoni Flatbread

fresh mozzarella cheese, pesto sauce, fresh basil, plum tomatoes, parmigiano reggiano cheese, red pepper flakes

Nashville Hot Chicken Sliders

spicy-hot fried chicken, bread and butter pickles, mayonnaise, served on potato rolls

LUNCH BUFFET MENU

Buffet service is available for two hours with food items replenished as they are consumed upon request. These menus are only available from 11:00 am to 4:00 pm. Any food not consumed within this time period will not be available for takeout. One nonalcoholic beverage per person is included in this banquet package.

SANDWICH BUFFET

\$16 PER PERSON

Please select three sandwich items for your guests to choose from.

OMG BLT

bacon, pepperoni, arugula, tomato, fresh mozzarella cheese, basil pesto mayonnaise, balsamic glaze, served on ciabatta

Grilled Chicken Breast

lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli, served on ciabatta

Mediterranean Wrap

hummus, oregano cucumbers, roasted red peppers, tomato, arugula, feta cheese, balsamic glaze, served in spinach tortilla

Cheeseburger

lettuce, tomato, choice of sharp cheddar, american or swiss cheese, served on potato roll

Falafel Burger

seasoned chickpeas, cucumber, tomato, watercress, whipped feta cheese, served on grilled naan

Salmon Burger Banh Mi

pickled vegetables, cucumber, cilantro, sriracha mayonnaise, served on potato roll

Caesar Salad and French Fries Included

LUNCHEON BUFFET

\$22 PER PERSON

Please select two items for each course and two side dishes for your guests to choose from.

FIRST COURSE

Caesar Salad — romaine, parmigiano reggiano cheese, malted barley croutons, creamy caesar dressing

Mesclun Salad — granny smith apples, pistachios, dried cranberries, sharp white cheddar cheese, red onion, orange vanilla bean vinaigrette

SECOND COURSE

Grilled Salmon — scallion sauce

Fajita Spiced Chicken Breast — mexican crema, pico de gallo

Flank Steak — roasted mushroom *Wee Heavy Ale* sauce

SIDE DISHES

Smashed Yukon Gold Potatoes

Green Beans Amandine

Vegetable Medley

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

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

Louisiana Chicken Gumbo

andouille sausage, rice, okra

Kennett Square Mushroom Soup

herbed truffle oil

House Salad

romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese,
sweet and zesty vinaigrette

Caesar Salad

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

SECOND COURSE

Grilled Chicken Caesar Salad

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

Grilled North Atlantic Salmon Salad

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

Margherita Pizza

fresh mozzarella, pecorino romano cheese, tomato sauce, basil

Vienna Red™ Lager Braised Pulled Pork Sandwich

bread and butter pickles, saint-louis style barbeque sauce, served on potato roll

Mediterranean Wrap

hummus, oregano cucumbers, roasted red peppers, tomato arugula, feta cheese, balsamic
glaze, served in spinach tortilla

Grilled Chicken Breast Sandwich

lettuce, tomato, bacon, sharp cheddar cheese, roasted shallot black pepper aioli,
served on ciabatta

Cheeseburger

lettuce, tomato, choice of sharp cheddar, american or swiss cheese, served on potato roll

Falafel Burger

seasoned chickpeas, cucumber, tomato, watercress, whipped feta cheese,
served on grilled naan

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

PREMIUM LUNCH MENU

\$25 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

Louisiana Chicken Gumbo

andouille sausage, rice, okra

Seafood Bisque

baby shrimp, bay scallops, crab

Mesclun Salad

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

Caesar Salad

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

SECOND COURSE

Grilled Chicken Caesar Salad

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

Grilled North Atlantic Salmon Salad

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

Voodoo Chicken Pizza

bacon, red onion, green bell peppers, tomato arugula, smoked gouda cheese, mozzarella cheese, spicy *Vienna Red™ Lager* barbeque sauce

Grilled Thai Flank Steak Salad

romaine, radicchio, watercress, bean sprouts, pickled red onions, carrots, peanuts, cilantro, basil, crispy wonton strips, sweet chile lime vinaigrette, spicy peanut sauce

Pickled Steer Sandwich

thinly sliced hot roast beef, *Vienna Red™ Lager* and *Ore House® IPA* pickled peppers, fried onion strings, swiss cheese, horseradish sauce, served on ciabatta

Spicy Hawaiian Pig Pizza

bacon, andouille, sausage pepperoni, pineapple, serrano chiles, mozzarella, sriracha tomato sauce

Chicken Pot Pie

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

Brewski Burger

lettuce, tomato, bacon, mushrooms, choice of sharp cheddar, american or swiss cheese, served on potato roll

Fish and Chips

Vienna Red™ Lager batter haddock, hand-cut fries, coleslaw, remoulade sauce

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

DINNER BUFFET MENU

\$27 PER PERSON

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. Please select two options from each category below to create your custom buffet. One nonalcoholic beverage per person is included in this banquet package.

STARTERS

Mesclun Salad

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

Caesar Salad

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

Seafood Bisque

baby shrimp, bay scallops and crab

Kennett Square Mushroom Soup

herbed truffle oil

ENTREES

Teriyaki Grilled Chicken Breast

asian vegetables

Pan-Fried Pennsylvania Rainbow Trout

marcona almond romesco sauce

Jaegerschnitzel

roasted mushroom *Wee Heavy Ale* sauce

SIDE DISHES

Smashed Yukon Gold Potatoes

Green Beans Amandine

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

PREMIUM DINNER BUFFET MENU

\$35 PER PERSON

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. Please select two options from each category below to create your custom buffet. One nonalcoholic beverage per person is included in this banquet package.

STARTERS

Quinoa Salad

baby arugula, bourbon macerated apricots, dried cranberries, granny smith apples, toasted pecans, goat cheese, honey thyme vinaigrette

Caesar Salad

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

Strawberry Salad

baby spinach, goat cheese, toasted almonds, red onions, poppy seed vinaigrette

Seafood Bisque

baby shrimp, bay scallops and crab

Louisiana Chicken Gumbo

andouille sausage, rice, okra

ENTREES

Baked Eastern Shore Crab Cakes

frisee and sweet corn salad, remoulade sauce

Pan-Fried Pennsylvania Rainbow Trout

marcona almond romesco sauce

Pan-Roasted Organic Half Chicken

lemon thyme pan jus

Char-Grilled Flank Steak

roasted mushroom *Wee Heavy Ale* sauce

Pan-Seared Filet Mignon

madeira wine sauce

SIDE DISHES

White Cheddar Smashed Potatoes

Green Beans Amandine

Garlicky Broccolini

Our dessert menu is also 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, crab

Louisiana Chicken Gumbo

andouille sausage, rice, okra

SALAD

House Salad

romaine and iceberg, crispy prosciutto, red onion, gorgonzola cheese,
sweet and zesty vinaigrette

Caesar Salad

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

SECOND COURSE

Char-Grilled Flank Steak

hand-cut belgian style fries, *Pig Iron*[®] Porter barbeque steak sauce,
rosemary truffle aioli, watercress

Pan-Fried Pennsylvania Rainbow Trout

garlicky broccolini, marcona almond romesco sauce

Pan-Roasted Organic Chicken

crispy skin semi-boneless half chicken, smashed yukon gold potatoes,
asparagus, lemon thyme pan jus

Cajun Garlic Shrimp

linguine, tri-colored peppers, plum tomatoes, onions, spinach, spicy garlic
Iron Hill Light Lager butter sauce

Chicken Pot Pie

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

Jaegerschnitzel

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

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

PREMIUM DINNER MENU

\$42 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

Ale and Onion au Gratin

Abbey Dubbel Ale, malted barley croutons, gruyere cheese, chives

SECOND COURSE

Strawberry Salad

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

Mesclun Salad

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

THIRD COURSE

Char-Grilled Ribeye Steak

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

Cajun Garlic Shrimp

linguine, tri-colored peppers, plum tomatoes, onions, spinach, spicy garlic *Iron Hill Light Lager* butter sauce

Sauteed Sea Scallops and Shrimp

lump crab, asparagus, leek and tomato fricassee, *White Iron® Wit* cream sauce

Pan-Seared Filet Mignon

Wee Heavy Ale-braised cipollini onions, pan-fried yukon gold potatoes, exotic mushrooms, spinach, madeira wine sauce

Pan-Fried Pennsylvania Rainbow Trout

garlicky broccolini, marcona almond romesco sauce

Pan-Roasted Organic Chicken

crispy skin semi-boneless half chicken, smashed yukon gold potatoes, asparagus, lemon thyme pan jus

Baked Eastern Shore Crab Cakes

hand-cut old bay fries, frisee and sweet corn salad with *White Iron® Wit* vinaigrette, remoulade sauce

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 cheese, red onion, orange vanilla bean vinaigrette

Paired with Witberry®

SECOND COURSE

Voodoo Shrimp

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

Paired with Vienna Red™ Lager

THIRD COURSE

Pan-Fried Pennsylvania Rainbow Trout

garlicky broccolini, marcona almond romesco sauce

Paired with Bedotter Ale

~ 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

Triple Chocolate Hill

double fudge brownie, vanilla ice cream, peanut butter caramel sauce, chocolate sauce, whipped cream

Paired with Gold Medal Russian Imperial Stout

** 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	\$1.25 each
Korean Barbeque Chicken Wings – sweet spicy sauce, scallions, sesame seeds	\$1.25 each
Chilled Large Gulf Shrimp – cocktail sauce, lemon	\$1.5 each
Nashville Hot Chicken Siders – spicy-hot fried chicken, bread and butter pickles, mayonnaise, served on potato roll	\$3.5 each
Korean Pork Barbeque Slider – kimchi-style slaw, sriracha mayonnaise, served on potato roll	\$3.5 each
Cheesesteak Egg Rolls – fried onions, american cheese, ketchup, horseradish sauce	\$4 each
Assorted Cheeses and Crackers – chef's selection	\$4 per person
Grilled Assorted Vegetables – chef's selection	\$3 per person
Vegetable Crudite – seasonal vegetables, blue cheese and ranch dressing	\$3 per person
Seasonal Fruits – pineapple, strawberries, red grapes, seasonal melon	\$3 per person

BANQUET STATION ADD-ON OPTIONS

These appetizers are an excellent way to enhance a cocktail or dinner package. Carving Stations and Ice Cream Bar have an additional charge of \$50 for kitchen staff. There is a minimum requirement of 20 guests.

Taco Station – chef's selection	\$3 per person
Slider Station – naked burger sliders, nashville chicken sliders and korean barbeque pork sliders	\$3.5 per person
Charcuterie Station – chef's selection	\$5 per person
Carved Beef Tenderloin – madeira wine sauce	\$5 per person
Carved Roast Pork Loin – roasted mushroom <i>Wee Heavy Ale</i> sauce	\$4 per person
Carved Roast Turkey Breast – lemon thyme chicken pan jus	\$4 per person
Ice Cream Sundae Bar – assorted toppings and accompaniments	\$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, whipped cream

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.

Apple Crisp **\$7 each**

served warm with vanilla ice cream

Lemon Pie **\$6 each**

fresh berries, raspberry sauce, whipped cream

Creme Brulee **\$6 each**

vanilla custard, caramelized sugar

Iron Hill Root Beer Float **\$4.5 each**

Signature Ice Cream **\$5 each**

Made in educational partnership with University of Delaware Creamery

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 *Russian Imperial Stout*

Chocolate Chip Cookie Dough — vanilla ice cream and chocolate chip cookie dough