



2019 Event Packet

Thank you for your interest in Ironbridge Grill!
We are honored that you're considering the use of our facility for your event, and we hope to make the planning process as smooth as possible!

For All Special Events, Contact:

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Capacities

The Ironbridge Grill, in its entirety, can comfortably hold 100 guests. The covered, year-round patio, which may be reserved on its own, comfortably seats 45 to 50 guests.

We do accommodate parties greater than 100 (up to 150) through the use of temporary tenting on the deck and family lawn area. Depending upon your group's needs (cathedral seating for speaking events, table seating for dinners, space for dancing, etc.) will determine the number of tents needed, as well as size. Pricing for these needs will be quoted separately from food and beverage quotes. Staff at Ironbridge will make all of the arrangements for tent rentals, including delivery, set-up, and take-down. There is a 15% coordination fee applied to all tent rentals.

Deposits

Once you have secured your date at Ironbridge, we do require a deposit to secure your date and the space.





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Facility Fees

The fee to rent the Ironbridge Grill in its entirety, or to reserve the patio only, varies depending upon seasonal demand. In the months of May - October, there is a facility rental fee of \$1,000 to rent the entire restaurant for any weekend event. From November to April, there is a \$500 facility rental on all events to rent the entire facility. These fees may be waived for members.

Throughout the year, there may be a minimum requirement for food and beverage to be spent. Any event utilizing the patio or entire restaurant exclusively is charged a 5% service fee (of the total food and beverage amount). This service fee helps cover the administrative costs involved with events and is separate from the 20% gratuity.

At Ironbridge Grill, we do not rent the facility for private events that do not purchase some type of dining or beverage package, nor do we allow for external catering to be brought into the restaurant. We do allow cakes or pastries to be brought in for weddings and other celebrations.

As part of your event with Ironbridge, we will provide china, glass, and silverware (up to our capacity).

Facility rentals and the dining/beverage pricing put forth in this document do not include any additional items such as linens, flowers, decor, audio visual support, etc. Further, any additional rental items such as tents or specialty tables, chairs, etc. would be rented through our partners at Alpine Party Rental and expenses passed on to the host. All of these expenses are explained in detail prior to the event.

Prices in the pages to follow also do not reflect gratuities and taxes.





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Your Event Options

Gatherings at Ironbridge have multiple options, ranging from light appetizers, to plated/served meals, to buffets. What will work best for your group will depend upon a variety of factors, including number of guests, the formality of the event, and your budget.



Options for Lunches, Dinners, or Brunches

For parties of **35 or more**, we recommend buffets only, as they can be executed on a more efficient level, providing you and your guests with the quality experience you deserve. For **smaller parties up to 35**, we recommend simply selecting three to four entrée options off of our regular lunch or dinner menu – as this typically offers the most affordable and convenient package for smaller groups.

A variety of bar packages are also available. We can do our best to provide estimates for alcohol consumption, but it will be the biggest variable of your event, as each group is different – depending on the occasion, formality of the event, lifestyle, etc. Typically, it is best to determine your budget for alcohol first, and we can then create a bar package that will work best for you.

Additional Services

At Ironbridge, we know that every detail of your event is important, and we will work hard to ensure that your event is executed flawlessly. There are many additional items that can be added to your event, such as décor, specialty linens for tables, music, etc. We are happy to work with you on coordinating these items. For large events and weddings, there may be a small fee involved with excessive decorating or set up needs. We will communicate all fees well in advance of your contract signing.

Upon requests, we can provide each group with custom menus for the tables, providing guests with a detail of buffet selection or entrée choices for the evening. We can also provide custom drink tickets, if you prefer.

These items are created by our in-house Marketing Director and printed as part of your 5% administrative fee.



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Dinner Buffet Options

We have a variety of menu options to help make your vision for your event a reality, while keeping within your budget.

Platinum Buffet

\$70 Per Person

Vegetable Medley Platters & Cheese Medley Platters with Fruit & Crackers
One Salad Selection
Three Side Selections
Two Meat Selections
Prime Rib Carving Station
Rolls and Butter
Assorted Dessert Tray - (mini brownies, cookies, cheesecakes)

Elegant Buffet

\$60 per person

Vegetable Medley Platter
Cheese Medley Platter with fruit & crackers
One Salad Selection
Three Side Selections
Two Meat Selections
Prime Rib Carving Station
Rolls and Butter

Elite Dinner Buffet

\$50 Per Person

Vegetable Medley Platter
Cheese Medley Platter with fruit & crackers
One Salad Selection
Three Side Selections
Two Meat Selections
Rolls and Butter

Premier Dinner Buffet

\$40 Per Person

One Salad Selection
Three Side Selections
Two Meat Selections in addition to Prime
Rolls and Butter

Classic Dinner Buffet

\$32 per person

One Salad Entree
Two side Selections
One Meat Entree
Rolls and Butter

Classic Italian Buffet

\$28 per person

Caesar Salad
Chicken Marsala
Penne Pasta
Alfredo and Tomato Sauces
Rolls and Butter



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Entrée Selections

Poultry

Roasted Chicken
with Lemon Butter Sauce

Blackened Chicken Breast
with House-Made Pico de Gallo

Roasted Chicken Breast
with a Mushroom Cream Sauce

Parmesan Crusted Chicken Breast
with House-Made Marinara Sauce

Mediterranean Chicken
with Olive Oil, Balsamic Vinegar,
Artichokes, Tomatoes, & Mushrooms.

Almond Crusted Chicken

Chicken Marsala
Classic with Mushrooms
and Marsala Wine

Roasted Turkey
with Gravy

Pasta

Lobster Ravioli
with Creamy Tomato Bisque

Portabella Mushroom Ravioli
with Brown Butter Sage Sauce

Macaroni and Cheese

Linguini or Penne
with Alfredo, Marinara, or Pesto Sauce

Vegetable or Meat Lasagna

Pork

Grilled Pork Chops
with Asian Ginger Sauce

Marinated Pork Tenderloin
with Fresh Mango, Pineapple,
Red Pepper Chutney

Pork Tenderloin
with Apple Pear Compote

Baked Maple Glazed Ham Slices

Beef or Lamb

Sirloin Steak
with Cabernet Reduction
or Whiskey Reduction Sauce

Bistro Steak
with Chimichurri Sauce
Beef Teriyaki Skewers

New England Pot Roast

Beef Tips
with Cabernet Reduction Sauce

Lamb Chops
with Port Wine Reduction Sauce

Seafood

Salmon
with White Wine Butter Sauce
or Lemon Dill Sauce

Red Snapper Blackened
or with a Lemon Zest Sauce

Spicy Shrimp Diablo



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Side Dishes

Hot Side Dishes

Butter Glazed Sweet Carrots

Green Beans with Almonds

Roasted Asparagus

Roasted Brussel Sprouts

Buttered Broccoli Spears

Sautéed Spinach

Roasted Garlic Mashed Potatoes

Pasta Alfredo

Herb Roasted Potatoes

Pasta with Marinara or Alfredo Sauce

Quinoa

Macaroni and Cheese

Whipped Sweet Potatoes



Wild Rice Pilaf with Mushrooms

Roasted Potato Medley

(Redskin, Yukon, and Sweet Potatoes)

Scalloped Potatoes with Cheese

Peas and Carrots

Cold Side Dishes

Roasted Vegetable Salad

Cucumber Dill Salad

Fruit Salad Medley

Creamy Bowtie Pasta Salad

Potato Salad

Quinoa Cranberry Salad

“We had a great Holiday party at Ironbridge! The setting was beautiful and the staff was very attentive. The food was delicious, as always. Our group had the best time!”

— Cori H.

Green Salads

Mixed Green Salad

Organic mixed greens with tomato, cucumber, and croutons. Served with ranch, lemon vinaigrette dressings on the side.

Caesar Salad

Crisp romaine lettuce with house-made Caesar dressing and topped with parmesan cheese and croutons.



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BBQ Buffet **\$30 per person**

An option for more casual events, includes:

Choice of two:

BBQ Pulled Pork Sandwiches

Grilled Chicken Breast

Gourmet Jumbo Hot Dogs with Buns

All Beef Burgers

In addition to:

Coleslaw, Baked Beans

and

Choice of Potato or Pasta Salad

Beverages included:

Iced Tea, Lemonade

*Great for
Family Reunions
or after tournaments!*

For \$5 per person extra, include Cornbread or Peach Cobbler

Specialty Theme Buffets **\$45 per person**

Do you have a special theme or idea for your gathering?

How about a Hawaiian buffet for a "Hawaii Five-O" themed 50th birthday?

Let us help you create something interesting and creative for your next event!

Specialty Theme or Custom Buffets all include:

2 Entrées

3 Sides

1 Salad

Bread or Rolls

Iced Tea, Lemonade, Coffee

Popular theme buffets:

Italian, Mexican, Chinese, Hawaiian, Pasta Stations, etc.



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Brunch Hot Buffet \$27 per person

Choose **two** of the following:

Scrambled Eggs

Eggs Benedict

Sausage Gravy and Biscuits

French Toast with Fresh Berries

Individual Breakfast Burritos

Mini Quiches

Choose **two** of the following:

Sausage Links

Slow-Cooked Ham

Hashbrowns

All brunch hot buffets are also served with:

Fresh Seasonal Fruit Medley

Mini Bagels with Cream Cheese

Coffee, Iced Tea, Lemonade, and a

Selection of Juices



Brunch Continental Buffet \$20 per person

Mini Bagels with Smoked Salmon and Cream Cheese with accoutrements:
Capers, chopped egg, red onion

Fresh berries and fruit

Granola, Yogurt, Fresh Berries

Assortment of Mini muffins, Pastries
Coffee, Iced Tea, Lemonade, and a
Selection of Juices

***Add Bottomless
Mimosas to any brunch
for \$15 per person.***



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Hors d'Oeuvres

\$22 per person (if added to a buffet or served dinner package)
\$28 per person (if hors d'Oeuvres are the only food being served)
Approximately 8 to 10 pieces per person.

We offer two ways of sharing hors d'oeuvres during a cocktail hour or before dinner:

Option 1: Passed Hors d'Oeuvres.

Servers will rotate through your party with trays and offer your guests a selection of bite-sized passed hors d'oeuvres. This is an excellent option for more formal events. With this option, we recommend selecting **three to four** hors d'oeuvres to be passed. Hors d'oeuvres are passed for one hour.

Option 2: Displayed Hors d'Oeuvres.

We will create an elegant display of hors d'oeuvres and for guests to serve themselves at their leisure. We recommend choosing **three to four** selections to be displayed.

Thai Peanut Chicken Satay Skewers	Lamb Meatballs with Cilantro Yogurt
Teriyaki Beef Skewers	Veggie Spring Rolls
Mini Crab Cakes with Spicy Remoulade	Roasted Mushroom Bruschetta
Jumbo Shrimp	Bacon Wrapped Scallops
Pulled Pork or Chicken Quesadillas	Bacon Wrapped Goat Cheese Stuffed Dates
Tomato Basil Bruschetta	Beef Empanadas
Blackened, Seared Ahi Tuna	Rotisserie Wings with Spongefoot Hot Sauce
Beef Meatballs with Crispy Onions	Crispy Chicken Flautas
Marinated Cherry Tomato, Mozzarella Skewer	Wild Mushroom Tarts
Bruschetta with Basil, Mozzarella and Marinara	Salmon Cakes with Citrus Aioli
Panko-Crusted Calamari with Spicy Pepper Jelly	Bacon Mac and Cheese Bites
Petite Quiches	Lamb Meatballs with Cilantro Yogurt
Sweet-n-Sour Meatballs	Mini Loaded Baked Potatoes
	Goat Cheese & Pear Crostini
	Smoked Salmon Brushetta
	Petite Sandwiches

Platters - Serving 25 people

Chips, salsa, and Guacamole- \$50	Spinach & Artichoke Dip with tortilla chips - \$75
Charuterie - Selection of meats, cheeses, fruit and crackers - \$125	Brien en Croute with Honey with crackers - \$50
Vegetable Crudite - \$75	



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Cocktails & Beverages

If you wish to include cocktails with your dining package, we will work with you to create a bar package that works within your budget.

The following are just a few options that are available:

House Red and White wines
\$25 per bottle

Beers by the Glass or Can
\$5 per beer

Drink tickets - Wine, Beer or Well Drinks

Provide each guests with tickets for wine or beer - this is an excellent option for controlling expenses and consumption.

\$7 per ticket (on average)

Cash Bar

Guests pay market prices for current drink menu items.

Host Bar Package Pricing

Host bar packages, serving house or premium liquors, are available. Host pays for the total drinks consumed at the end of the evening.

Some hosts may choose to cap host bar pricing at a certain dollar amount, while some hosts choose to cap the host bar.



\$200 bartender fee per 75 guests on all bar packages, including host and cash bars. Gratuity and tax is added to all bar packages, in addition to the bartender fee.