



IRONBRIDGE



**2024
EVENT PACKET**

For all special events, please contact:

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2024 Event Packet

Capacities:

In its entirety, the Ironbridge Grill can comfortably hold 150 guests. Our newly renovated year-round patio, which may be reserved on its own, comfortably seats up to 50 guests. During our Spring and Summer Season we can host up to 275 guests inside and out.

We do accommodate tented events on the deck and family lawn area. Depending upon your group's needs (cathedral seating for speaking events, table seating for dinners, dancing space, etc.) will determine the number of tents needed, as well as the size. Pricing for those needs will be quoted separately from food and beverage quotes. Ironbridge will make all of the arrangements for tent rentals, including delivery, set-up, and take-down. Or we can put you in contact with rental companies. There is a 15% coordination fee applied to all tent rentals.





Facility Fees:

The facility fee to rent the Ironbridge Grill in its entirety varies depending upon seasonal demand. There is a facility rental fee of \$1,500 to rent the entire restaurant, and a fee of \$750 to rent out the covered patio. The facility fee is a non-refundable deposit to secure your date and event. We require a food and beverage minimum spend of \$5,000 for a full buyout, and a food and beverage minimum of \$3,000 for the covered patio. A 22% gratuity is applied to every event.

At Ironbridge, we do not rent the facility for ANY private events that do not purchase some type of dining and 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.

Facility rentals and the dining/beverage pricing put forth in this document do not include any additional items such as specialty linens, flowers, decor, audio-visual support, etc. All of these expenses are explained in detail prior to the event.

\$200 cleaning fee for all events

Prices in the pages to follow do not reflect gratuities and sales tax.

Your Event Options:

Gatherings at Ironbridge have multiple options, ranging from light appetizers, plated meals, and buffets. What will work best for your group will depend on the number of guests attending, the formality of the event, and your budget.



As a part of your event with Ironbridge we will provide dinnerware, glasses, silverware and food platters.

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 included for your event such as decor, printed menus, specialty linens for tables, music, etc. We are happy to work with you on coordinating these items.



Options for Brunches, Lunches, and Dinners:

For parties of 25 or more, we recommend buffets only, as they can be executed on a more efficient level, providing you and your guests with the quality you deserve. For smaller parties of up to 25, we recommend a family-style meal, or a pre-fixed plated menu. All food options listed in pages below are included in any of the dinner services we provide.

A variety of bar packages are also available in addition to meal packages. We do our best to provide estimates for alcohol consumption, but it will most likely be the biggest variable of your event. Variables are dependent on the occasion, formality of the event, lifestyle, etc. Typically, it is best to determine your budget for alcohol first, and then we can create a bar package for you.



Cocktail and Beverage Packages

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



The following includes options available:

House Red and White Wine By the Bottle:

\$ varies per bottle

Beers - Draft or By the Can:

\$8 per glass or can

Drink Tickets - By the Glass Wine, Beer, or Well Drinks:

\$12 average per ticket

Provide each guest with tickets for drinks. This is an excellent option for controlling expenses and consumption.

Cash Bar

Guests pay market prices for current drink menu items

Host or Open Bar

House or premium liquors, wine and beer are available. The host pays for the total drinks consumed at the end of the evening.

Hosts may choose to cap the open bar pricing at a certain dollar amount.



* Tax and gratuities are not reflected in these prices *

Brunch Hot Buffet ~ (\$30 per Person)

Choose *two* of the following: (add an additional item for \$5 per item)

- Scrambled Eggs
- Eggs Benedict
- Sausage Biscuits and Gravy
- French Toast with Fresh Berries
- Individual Breakfast Burritos
- Mini Quiches

Choose *two* of the following: (add an additional item for \$5 per item)

- Sausage Links
- Bacon
- Slow-cooked ham
- Home Fried Potatoes

Also Includes:

Fresh Seasonal Fruit Medley
Mini Bagels with Cream Cheese
Coffee, Iced Tea, Lemonade, and Juice

Brunch Continental Buffet ~ (\$20 per Person)

- Mini Bagels - with smoked salmon and cream cheese, capers, chopped egg, red onion
- Fresh Berries and Fruit
- Assortment of Mini Muffins and Pastries
- Coffee, Iced Tea, Lemonade, and Juice



**ADD BOTTOMLESS MIMOSAS TO ANY
BRUNCH FOR \$15 PER PERSON**



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Dinner Options

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

Platinum Dinner ~ \$75 per Head

- Vegetable Medley Platter
- Fruit, Cheese & Cracker Platter
- Rolls & Butter
- Two Salad Selections
- Three Side Selections
- Three Meat Selections
- Carving Station (if Prime Rib is chosen as a meat selection)

Elite Dinner ~ \$55 per Head

- Rolls & Butter
- One Salad Selection
- Three Side Selections
- Two Meat Selections

Elegant Dinner ~ \$65 per Head

- Vegetable Medley Platter
- Fruit, Cheese & Cracker Platter
- Rolls & Butter
- One Salad Selection
- Three Side Selections
- Two Meat Selections
- Carving Station (if Prime Rib is chosen as a meat selection)

Premier Dinner ~ \$45 per Head

- Rolls & Butter
- One Salad Selection
- Two Side Selections
- Two Meat Selections

Classic Dinner ~ \$35 per Head

- Rolls & Butter
- One Salad Selection
- Two Side Selections
- One Meat Selection

Menu Selections in Pages to Follow

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Buffet Options for More Casual Events

These buffet options are available for those events who want more of a set menu for a smaller group of people.

BBQ Buffet Option

(\$35 per Head / \$40 per Head if Ribs are chosen as an option)

Choice of *two*:

- BBQ Pulled Pork Sandwiches
- Grilled Chicken Breast
- All Beef Burgers
- Ribs - BBQ, Dry Rub
- Brisket

Also Includes:

Coleslaw

Baked Beans

Cornbread

Choice of Potato or Pasta Salad

Italian Buffet Option

(\$35 per Head)

Choice of:

- Chicken Marsala or Chicken Parmesan

Also Includes:

Caesar Salad

Penne Pasta

Alfredo and Tomato Sauces

Rolls & Butter

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Appetizer Options

\$25 per head (if added to a buffet or served dinner package)

\$35 per head (if appetizers are the only food being served)

Options include 5 appetizer options (mix and match passed or stationary)

Stationary Appetizers

- Vegetable Crudite - hummus, avocado, cheese
- Dips - spinach, salmon, or trout, w/chips or flatbread
- Chips and Salsa
- Smoked Salmon Platter - capers, dill, lemon
- Pitas - red pepper hummus, olives, curried almonds
- Shrimp Cocktail
- Antipasta Platter - olives, sweet peppers, onions, mozzarella, prosciutto, salami, pepperoni, artichoke hearts, parmesan reggiano, balsamic drizzle

Cold Passed Appetizers

- Stuffed cucumber cups - salmon dip
- Shrimp Ceviche - mango, lime, jalapenos
- Zucchini Logs - filled with Caprese salad, drizzled balsamic
- Watermelon and Feta - phyllo cups, fresh mint, feta
- Seared Ahi - on wonton chip, lemon aioli, wasabi

Hot Passed Appetizers

- Truffled Grilled Cheese
- Crab Cakes - remoulade
- Sliders - gruyere, onions, mushrooms
- Stuffed Mushrooms - cheese and herbs
- Thai Peanut Chicken Satay Skewers
- Blackened Seared Ahi Tuna
- Bruschetta - basil, mozzarella, marinara
- Petite Quiches
- Sweet n' Sour Meatballs
- Frying Pan Shrimp

Entrée Options

Dinner Selections

Seafood

- Trout - crusted, tomato salsa
- Salmon - citrus glaze, sesame glaze
- Ahi Steaks - soy ginger, lime
- Bronzed Chilean Sea Bass - lemon shallot sauce
- Sole Florentine - poached with white wine, spinach and parsley cream sauce

Poultry

- Marinated Roasted Chicken Breast - sweet peppers, mushrooms, garlic herb sauce
- 1/4 Roasted Chicken on the Bone
- Chicken Marsala - mushroom sauce
- Duck Breast - port wine, orange demi glaze

Meat

- Prime Rib - Au Jus
- Braised Beef Short Ribs - cabernet thyme reduction
- Filet - au poivre
- Herbed Colorado Lamb Chops
- Oven Roasted Pork Loin - apple, peach, or rosemary chutney

Vegetarian

- Stuffed Portabella Mushroom - basil, garlic
- Zucchini Pasta - cherry tomatoes, asparagus, fresh herbs
- Roasted Butternut Squash - agave nectar, fine-cut veggies, wild rice pilaf
- Potato Gnocchi - mushroom or pesto sauce, parmesan

Side Options

Dinner Selections

Hot Sides

- Roasted Herbed Potato Medley
- Potatoes Au Gratin
- Butter Glazed Carrots
- Roasted Brussel Sprouts
- Buttered Broccolini
- Sauteed Spinach
- Garlic Mashed Potatoes
- Pasta - marinara or alfredo
- Mac and Cheese
- Seasonal Whipped Sweet Potato

Cold Sides

- Roasted Vegetable Salad
- Fruit Salad Medley
- Pasta Salad
- Potato Salad
- Greens Salad - mixed greens
- Caesar Salad



Dessert Options

(\$10 per head for one dessert/\$15 per head for two)

- Tiramisu
- Chocolate Mousse
- Flourless Chocolate Cake
- Key Lime Tarts
- Cookie/Brownie Assortment
- Lemon Custard Tartlets
- Peach Cobbler (when in season) - a la mode
- Apple Tarte Tatin
- Cheesecake - raspberry coulis

