



2026 EVENT PACKET

For all special events, please contact:

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2026 Event Packet

Capacities:

In its entirety, the Ironbridge Grill can comfortably hold 130 guests. Our recently renovated year-round Event space, which may be reserved on its own, comfortably seats up to 50 guests. During our Spring and Summer Season we can host up to 200 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 assist in 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. During the months of June-September, & December there is a booking fee of \$1,600 to rent the entire facility, and a fee of \$800 to rent out the Event Patio. The facility fee is a non-refundable deposit to secure your date and event. We require a food and beverage minimum spend of \$5,500 (before tax and gratuity) for a full buyout, and a food and beverage minimum of \$3,000 (before tax and gratuity) for the Event Patio. A 22% gratuity is applied to every event.

During the months of January-May, and October & November there is a booking fee of \$1,200 to rent the entire facility, and a fee of \$600 to rent out the Event Patio. The food and beverage minimum spend is \$3,500 for a full buyout and a spend of \$2,000 for the Event Patio.

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 to be brought in for weddings and other celebrations.

\$200 cleaning fee for all events

\$200 linen fee for events that require them

*Please note **ALL** events must be paid for all together, we do not split checks for any event*



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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. The Ironbridge Kitchen only accepts reservations for parties of up to 12 people. For parties of 13 or more, Ironbridge requests a room to be reserved.



Without a buy-out of the entire facility, the restaurant will operate as it sees fit regarding seating, music, and general use of the facilities

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.



Options for Brunches, Lunches, and Dinners:

For parties of 25 or more, we will provide a buffet 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 can accommodate a buffet, 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 average per glass or can

Drink Tickets -

By the Glass House 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 *

*If your event requires an additional bar area (satellite bar), there is an additional charge of **\$600.00***



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:

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

Also Includes:

Fresh Seasonal Fruit Medley
Coffee & Iced Tea

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



**ADD BOTTOMLESS MIMOSAS TO ANY
BRUNCH FOR \$20 PER PERSON**



* Tax and gratuities are not reflected in these prices *



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 ~ \$85 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)

Premier Dinner ~ \$65 per Head

- Rolls & Butter
- One Salad Selection
- Two Side Selections
- Two Meat Selections
- Carving Station (if Prime Rib is chosen as a meat selection)

Elegant Dinner ~ \$75 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)

Classic Dinner ~ \$55 per Head

- Rolls & Butter
- One Salad Selection
- Two Side Selections
- One Meat Selections
- Carving Station (if Prime Rib is chosen as a meat selection)

Menu Selections in Pages to Follow

* Tax and gratuities are not reflected in these prices *

Buffet Options for More Casual Events

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

BBQ Buffet Option

(\$45 per Head)

Choice of *two*:

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

Also Includes:

Coleslaw

Baked Beans

Cornbread

Choice of Potato or Pasta Salad

Italian Buffet Option

(\$40 per Head)

Choice of *one* entree

- Chicken Marsala
- Chicken Parmesan
- Lasagna
- Ravioli
- Fettuccine Alfredo
with Chicken

Also Includes:

Caesar Salad

Rolls & Butter

* Tax and gratuities are not reflected in these prices *

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

