



IRONWORKS HOTEL

EVENTS MENU

608.368.7610 | sales@ironworkshotel.com

EXCLUSIVELY CATERED BY

MERRILL &
HOUSTON'S
Steak Joint

500 Pleasant Street | Beloit, Wisconsin | 608.313.0700

BREAKFAST SERVICE

Available until 10 a.m. | 1 hour of service | 10 guest minimum | Pricing is per guest
Includes orange juice, coffee, and hot tea

Traditional \$19

Assorted muffins, oatmeal, yogurt, and seasonal fruit

Heritage \$23

Scrambled eggs, Potatoes O'Brien, bacon, sausage, yogurt, assorted muffins, oatmeal, and seasonal fruit

Legacy \$26

Chef-stationed omelets made-to-order, Potatoes O'Brien, bacon, sausage, yogurt, assorted muffins, oatmeal, and seasonal fruit

Breakfast Add-ons

By the dozen - 2 dozen minimum per selection:

Cinnamon Roll \$45/DOZEN

Hard Boiled Eggs \$24/DOZEN

Per guest:

Turkey Sausage \$2/GUEST

Sweet Treat Station \$10/GUEST

Baked French toast and assorted pastries with sweet treat toppings, and syrups

GF = Gluten Free V = Vegetarian W = Vegan

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All food, beverage, rentals, room rentals and audio-visual equipment are subject to a 23% taxable service charge and a 5.5% State of Wisconsin & local sales tax.

BRUNCH SERVICE

Available until 1 P.M. | 25 guest minimum | 1 hour of service

\$43/guest | Each additional hour - \$6/guest

SELECT TWO MEATS

Bacon

Sausage

Garlic Parmesan Chicken

Cherry Smoked Ham

Sliced Beef

SELECT TWO POTATOES:

Potatoes O'Brien

Mashed Potatoes

Parmesan Au Gratin

SELECT TWO SALADS:

Garden Salad

Caesar Salad

Italian Pasta Salad

Broccoli Salad

ALSO INCLUDES

Omelet Station

Chef-stationed omelets made-to-order

Baked French Toast

Seasonal Fruit

Dessert

Brownies and mini crème brûlée

Orange Juice, Coffee & Hot Tea

BRUNCH ADD-ONS

Morning Indulgence Package \$23/GUEST | EACH ADDITIONAL HOUR \$3/GUEST | 2 HOURS OF SERVICE

Includes Mimosa Bar, Bloody Mary Bar, Beer, Wine & Soda

Beer, Wine & Soda

Bottled beer, house wine, & Coke products

Mimosa Bar*

Orange, pineapple, and cranberry juice with seasonal berries and champagne

Bloody Mary Bar*

Wisconsin cheese, beef stick, pickle & olives

*Can be ordered à la carte for \$18/guest

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LUNCH SERVICE

Available from 11 a.m. - 3 p.m. | Pre-order required | Pricing is per guest

Sandwiches, Wraps, & Salads

Sandwiches and wraps are served with homemade chips and a pickle.

SELECT TWO | 10 - 15 GUESTS SELECT THREE | 16+ GUESTS

Smothered Chicken Sandwich \$20

Grilled chicken breast and provolone cheese with sautéed peppers & onions on a brioche bun

Steak Burger \$24

1/2 lb Angus Beef burger, cheddar, tomato, onion, and lettuce on a brioche bun

Buffalo Chicken Wrap \$19

Crispy chicken, cheddar, lettuce, tomato, blue cheese dressing, and buffalo sauce wrapped in a flour tortilla

Veggie Wrap V | \$17

Grilled vegetables, lettuce, garlic hummus, and italian vinaigrette wrapped in a flour tortilla

Signature Club \$22

Sliced turkey, ham, bacon, swiss, lettuce, tomato, and mayo on triple decker wheat toast

Hot Ham & Swiss \$18

Ham, swiss, and dijonaise on a potato roll

Italian Cold Cut \$19

Salami, pepperoni, ham, provolone, pepperoncini, tomato, lettuce, and Italian dressing on french bread

Hot Italian Roast Beef \$21

Sliced beef, pepperoncini, provolone, and au jus on french bread

Steak House Salad GF | \$24

Sliced steak, grilled romaine, olives, onion, tomato, blue cheese, peppercorn dressing, and balsamic glaze

Chicken Caesar Salad \$20

Grilled chicken, romaine, parmesan cheese, and croutons

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LUNCH BUFFETS

Available from 11 a.m. - 3 p.m. | 10 guest minimum | Pre-order required | Pricing is per guest

Sandwich Bar \$27

Assorted halved sandwiches displayed with pickles, chips, tomato basil soup, and choice of one salad.

SELECT TWO | 10 - 15 GUESTS

SELECT THREE | 16+ GUESTS

Italian Cold Cut

Hot Ham & Swiss

Signature Club

Buffalo Chicken Wrap

Veggie Wrap **W**

Smothered Chicken Sandwich

SELECT ONE SALAD:

Garden Salad

Pasta Salad

Broccoli Salad

Caesar Salad

Homestyle Potato, Soup, & Salad Bar \$24

Baked Potato Bar **GF**

Bacon, shredded cheese, sour cream, butter, and green onion

Garden Salad Bar **W**

Chicken, carrots, beets, tomato, cucumber, hard-boiled eggs, croutons, ranch, Italian, and French dressing

Homemade Soup

Tomato Basil

Upgrade to homemade chili **\$2/PERSON**

Pasta Bar \$29

Chicken, meatballs, cavatappi pasta, linguine pasta, marinara, and alfredo sauce. Served with garlic sticks and caesar salad.

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LUNCH BUFFETS Continued

Available from 11 a.m. - 3 p.m. | 10 guest minimum | Pre-order required | Pricing is per guest

Burger Bar \$30

Protein

Angus beef burgers, grilled chicken breast

Condiments

Lettuce, tomato, onion, pickle, BBQ sauce, buffalo sauce, ketchup, mustard, and mayonnaise

Sides

Garden salad, pasta salad, and house fries

Prime Rib Slider Bar \$36

Chef-carved prime rib, au jus, creamy horseradish, and potato rolls. Served with a choice of salad and sides.

SELECT ONE SALAD

Crisp Apple Salad

Goat cheese, candied pecans, and dried cranberries served with a champagne vinaigrette

Garden Salad

Mixed greens, carrots, beets, tomato, cucumber served with ranch and Italian dressing

Caesar Salad

Romaine, parmesan cheese, and croutons served with a caesar dressing

SELECT TWO

Pasta salad

Broccoli Salad

Parmesan Au Gratin potatoes

Baked Mac & Cheese

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DESSERT SERVICE

Two dozen minimum per selection.

Brownies **\$29/DOZEN**

Served on platters

Assorted Cookies **\$27/DOZEN**

Cream Puffs **\$31/DOZEN**

Assorted Mini Cheesecakes **\$34/DOZEN**

Assorted Dessert Bars **\$34/DOZEN**

Cake **\$8/SLICE**

Triple Chocolate Cake | Strawberry Shortcake | Citrus Shortcake

SNACK SERVICE

Pre-order required.

Snacks

Serves 10 guests | individually packaged

M&Ms **\$25**

Skinny Pop Popcorn **\$27**

Trail Mix **\$27**

Pringles **\$27**

Beef Jerky **\$35**

Cliff Bars **\$35**

BEVERAGE SERVICE

Pre-order required.

SINGLE SERVE

Package - Assorted Soda & Bottled Water **2 HOURS - \$6/GUEST | \$1 PER ADDITIONAL HOUR**

Assorted Soda & Bottled Water **\$3 EACH | BILLED UPON CONSUMPTION**

San Pellegrino **16.9OZ | \$6 EACH | BILLED UPON CONSUMPTION**

Red Bull* **8.4OZ | \$6 EACH | BILLED UPON CONSUMPTION**

*Energy drink offerings may vary. Contact Event Manager for the current selection

BY THE GALLON

3 gallon minimum per selection | Pricing is per gallon

Lemonade **\$35**

Iced Tea **\$30**

Infused water **\$20**

REGULAR OR DECAF COFFEE

Coffee Thermal **SERVES 10 | \$30**

Coffee Urn **SERVES 30 | \$60**

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HORS D'OEUVRES

2 dozen minimum per selection | Butler service is \$2 additional per guest

Cold Options Priced per Dozen

Bruschetta & Crostini **V** | \$26

Tomato, garlic, basil, and asiago

Caprese Kabobs **GF** | **V** | \$24

Tomato, fresh mozzarella, basil, and balsamic reduction

Antipasto Kabobs **GF** | \$32

Olives, tomato, artichoke, salami, and fresh mozzarella

Cosmopolitan Shrimp Shooter **GF** | \$67

Served in cosmo cocktail sauce

Hot Options Priced per Dozen

Crab Stuffed Mushrooms \$36

Baked in our seasoned sherry butter

Cocktail Meatballs \$26

Pork meatballs tossed in homemade BBQ sauce

Coconut Shrimp \$30

Deep fried and served with strawberry dipping sauce

Siciliano Steak Bites \$30

Italian breaded tenderloin with Sriracha aioli

Vegetable Spring Rolls \$28

Served with sweet chili sauce

Chicken Skewers **GF** | \$32

Marinated in maple chili BBQ sauce

Spanakopita **V** | \$39

Spinach, cream cheese, and spices wrapped in light phyllo dough

Display Trays Serves 25 Guests

Wisconsin Cheese & Sausage \$155

Served with crackers

Wisconsin Charcuterie \$185

Local cheese, local meats, classic accompaniments

Vegetable Crudité **GF** | **V** | \$90

Fresh vegetables and ranch

Seasonal Fruit Display **GF** | **VV** | \$130

Pico de Gallo & Guacamole \$110

Served with homemade tortilla chips

Artichoke & Spinach Dip \$125

Served with fried pita points

Whipped Feta \$150

Served with fried pita points

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DINNER STATION

20 guest minimum | Pricing is per guest

Specialty Dinner Station

SELECT ONE SALAD

Garden Salad

Mixed greens, carrots, beets, tomato, cucumber & champagne vinaigrette

Caesar Salad

Romaine, parmesan cheese, croutons & Caesar dressing

SELECT ONE POTATO

Garlic Mashed **GF** | Parmesan Au Gratin **GF**

SELECT ONE VEGETABLE

Green Bean Almondine **GF** | **V**

Chef's Mixed Vegetable **GF** | **VV**

Glazed Carrots **GF** | **V**

SELECT ONE PASTA

Baked Penne Alla Vodka **V**

Tomato cream sauce, three cheese blend, with garlic and herbs

Pesto Cavatappi **V**

Finely blended basil, garlic, olive oil, three cheese blend

Alfredo **V**

Garlic cream sauce with fettuccine

Marinara **VV**

Cavatappi, crushed tomato, onion, garlic and herbs

SELECT ONE ENTRÉE

Farm-raised Atlantic Salmon **GF** | **\$49**

Grilled and served with lemon beurre blanc sauce

Stuffed Chicken Florentine **\$48**

Stuffed with creamed spinach, topped with sherry butter

Herb Baked Chicken **GF** | **\$47**

Roasted airliner chicken seasoned with garlic, thyme, and rosemary

Chef attended station:

Turkey Breast **GF** | **\$46**

Pit Ham **GF** | **\$46**

Pork Tenderloin **GF** | **\$52**

Beef Tenderloin **GF** | **\$62**

Prime Rib **GF** | **\$56**

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DINNER STATION

Continued

20 guest minimum | Pricing is per guest

UPGRADE ENTRÉE OPTIONS

Select Two Entrées **\$54**

Prime Rib and Beef Tenderloin excluded

Select Three Entrées **\$62**

Prime Rib and Beef Tenderloin excluded

Select One Entrée + Prime Rib **\$68**

Select One Entrée + Beef Tenderloin **\$78**

SELECT ONE DESSERT

Triple Chocolate Cake

Strawberry Shortcake

Citrus Cake

Crème Brûlée **GF**

Kid's Dinner Station **\$25/GUEST AGE 5-12 | FREE FOR AGES 4 AND UNDER**

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PLATED DINNER

Pre-order required. Served with one potato, one vegetable, house rolls, and one soup or salad per group

SELECT ONE SOUP OR SALAD

Tomato Basil Soup

Upgrade to Lobster Bisque - \$5/guest

Garden Salad

Mixed greens, carrots, beets, tomato, cucumber, and champagne vinaigrette

Caesar Salad

Romaine, parmesan cheese & croutons

Crisp Apple Salad

Goat cheese, candied pecans, and dried cranberries

SELECT ONE POTATO

Garlic Mashed GF | V | Parmesan Au Gratin GF | V

SELECT ONE VEGETABLE

Green Bean Almondine GF | V | Chef's Mixed Vegetable GF | VV | Glazed Carrots GF | V

SELECT THREE ENTRÉES OR ONE DUO PLATE

Entrées

Filet 8 OZ. | GF | \$66

Most tender of cuts

New York Strip 14 OZ. | GF | \$58

Full of flavor and neatly trimmed

Top Sirloin 8 OZ. | GF | \$48

Most flavorful and tender of sirloin cuts

Prime French Pork Chop 10 OZ. | \$52

Bone-in, center cut with cognac peppercorn sauce

Herb Baked Chicken \$40

Airliner breast seasoned with garlic, thyme, and rosemary finished with dijon cream sauce

Atlantic Salmon GF | \$44

Grilled and served with lemon beurre blanc sauce

Eggplant Parmesan V | \$38

Panko breadcrumbs, marinara, and parmesan

Wild Mushroom Ravioli V | \$39

Mushroom-stuffed pillows with asparagus, and tomato sautéed in basil and garlic butter sauce

Portabella Tower GF | VV | \$38

Chef's mixed vegetables and marinara

Vegan Scampi VV | \$39

Chef's mixed vegetables, linguini, garlic, and olive oil

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PLATED DINNER Continued

Pre-order required. Served with one potato, one vegetable, house rolls, and one soup or salad per group

Duo Plates

South African Lobster Tail and Petite Filet **70Z TAIL | 60Z FILET | \$90 | GF**

Top Sirloin and three Jumbo Shrimp served with mushroom demi-glaze **80Z SIRLOIN | \$64**

Top Sirloin and Pan Seared Chicken served with mushroom demi-glaze **80Z SIRLOIN | 40Z CHICKEN | \$58**

SELECT ONE SPECIALTY DESSERT

New York Style Cheese Cake **V | \$13**

Double-whipped with strawberry sauce & whipped cream

Tuxedo Bombe **V | \$13**

Rich chocolate cake layered with milk & white chocolate mousse, covered in ganache

Crème Brûlée **GF | V | \$10**

Smooth vanilla custard with a layer of caramelized sugar.

Vegan Dessert **W | \$14**

Options may vary

Kid's Plated Dinner **\$25/GUEST (AGE 5 – 12) | FREE (AGE 4 & UNDER)**

Served with soda or lemonade, fresh fruit, and house fries.

SELECT ONE

Chicken Tenders

Macaroni & Cheese

Pasta with Marinara

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BAR PACKAGES

Beer, Wine & Soda Package

1 HOUR - \$18/GUEST 2 HOURS - \$23/GUEST 3 HOURS - \$27/GUEST 4 HOURS - \$30/GUEST EACH ADDITIONAL HOUR AFTER 4 - \$3/GUEST

Bottled

Miller Lite, Modelo, Capital Amber, Warped Speed Scotch Ale

Canned

Hard Seltzer, Heineken O.O

House wine

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Coke products

Premium Package

1 HOUR - \$21/GUEST 2 HOURS - \$27/GUEST 3 HOURS - \$32/GUEST 4 HOURS - \$37/GUEST EACH ADDITIONAL HOUR AFTER 4 - \$3/GUEST

Beer, wine & soda package plus

Premium Liquors

Vodka: Wheatley, Tito's | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater | Scotch: Dewar's

Bourbon: Jim Beam | Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

Top Shelf Package

1 HOUR - \$26/GUEST 2 HOURS - \$33/GUEST 3 HOURS - \$39/GUEST 4 HOURS - \$45/GUEST EACH ADDITIONAL HOUR AFTER 4 - \$3/GUEST

Beer, wine & soda package plus

Top Shelf Liquors

Vodka: Wheatley, Tito's, Grey Goose | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater, Hendricks

Scotch: Dewar's, Johnny Walker Black | Bourbon: Jim Beam, Makers Mark | Whiskey: Seagram's 7, Jack Daniel's

Brandy: Christian Brothers, Korbel | Tequila: Jose Cuervo, Mi Campo

Bar Package Add-ons

Champagne toast \$4/GUEST

House wine pour \$8/GUEST

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Signature Spritzer \$76/GALLON | 3 GALLON MINIMUM PER SELECTION

Classic Sangria, Apple Cider Sangria, Berry, Peach or Rum Punch with fresh fruit, ginger ale, and Sprite

*Signature drinks are available for a per guest price. Contact Event Manager for more information

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BAR SERVICE

Domestic Bottles **\$5 & UP**

Miller Lite

Premium Bottles & Cans **\$7 & UP**

Spotted Cow, Modelo, Capital Amber, Warped Speed Scotch Ale, Heineken O.O, Hard Seltzer

Domestic Half Barrel **\$430**

Premium Half Barrel **\$530 & UP**

Premium Liquor **\$9 & UP**

Vodka: Wheatley, Tito's | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater | Scotch: Dewar's | Bourbon: Jim Beam
Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

Top Shelf Liquor **\$11 & UP**

Vodka: Wheatley, Tito's, Grey Goose | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater,
Hendricks Scotch: Dewar's, Johnny Walker Black | Bourbon: Jim Beam, Makers Mark
Whiskey: Seagram's 7, Jack Daniel's | Brandy: Christian Brothers, Korbel | Tequila: Jose Cuervo, Mi Campo

House Wines **\$10/GLASS | \$40/BOTTLE**

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Signature Spritzer **\$76/GALLON | 3 GALLON MINIMUM PER SELECTION**

Classic Sangria, Apple Cider Sangria, Berry, Peach or Rum Punch with fresh fruit, ginger ale, and Sprite

Infused Water Station **\$20/GALLON | 3 GALLON MINIMUM**

*Additional charges apply for specialty drinks (on the rocks, martinis, etc.)

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SERVICE, EQUIPMENT, & ROOM RENTALS

We offer 4,100 square feet of flexible banquet/meeting space with accommodations for up to 200 guests.

Room Rental

Room rental includes tables, chairs, white or black linens, napkins, dinnerware, glassware, set-up, and breakdown.

Food & Beverage Minimum

A food and beverage minimum will be applied to your hosted event. Please note that only food and beverage hosted by your group count towards the minimum. Purchases from the cash bar, meeting & labor fees, audio-visual equipment, and special event rental items are not included. If the minimum is not reached, the remaining amount will be added as an additional room rental charge.

Payments & Cancellations

All events require payment of the room rental fee to secure the event space. Payments are non-refundable, but may be rescheduled subject to availability. Final guest guarantee is required 7 days before your event. You will be accountable for your final guest guarantee. All payments must be made in full prior to the event and have a credit card placed on file before your event.

Service Charge

A 22% taxable service charge, state and local taxes will be applied to the bill.

Tax Exemptions

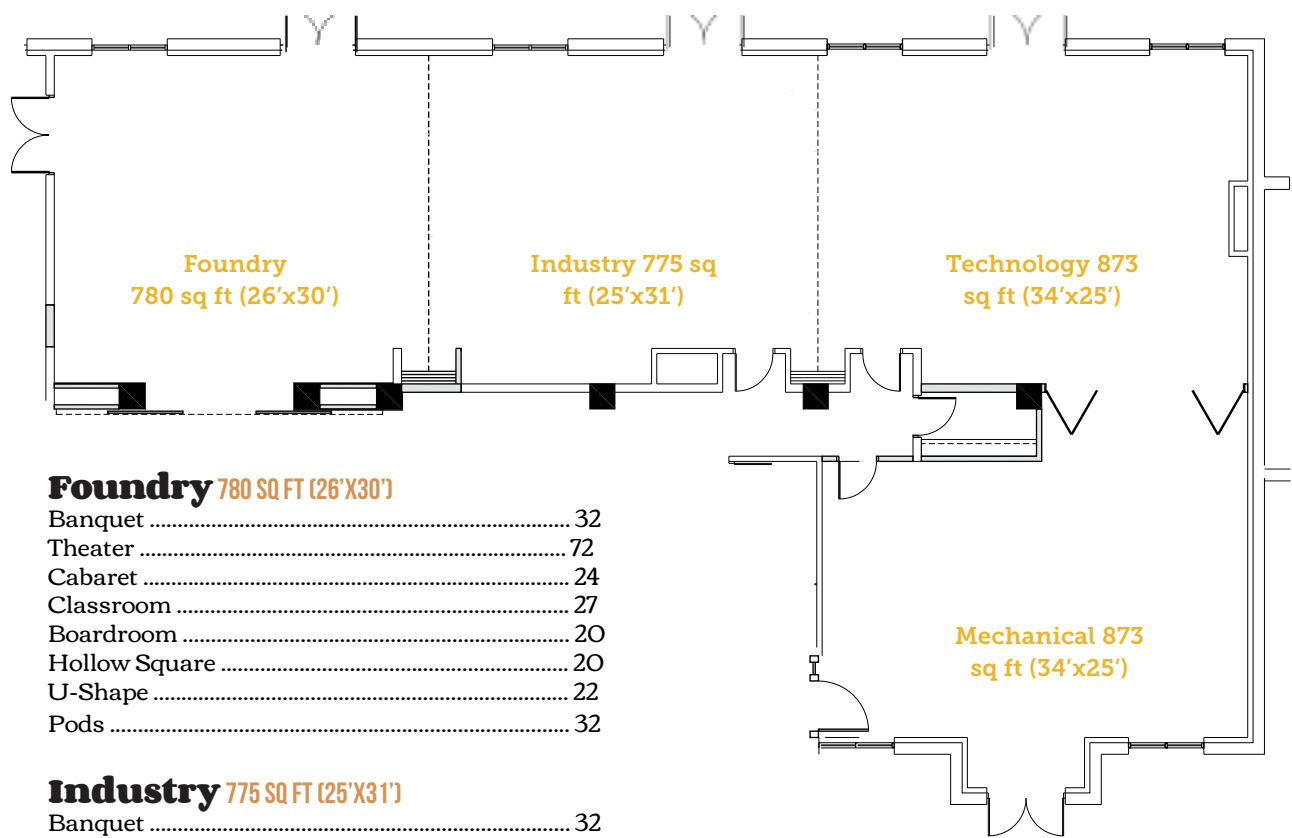
Guests requesting tax exemptions are required to provide a certificate of tax exemption, copy of S-211 form, and CES number during the booking process.

Outside Dessert

\$2 per guest

Services & Equipment

75" 4K Ultra HD TV	\$175
Includes HDMI, USB-C, DisplayPort, and Micro DisplayPort connectivity options	
Includes PressIT Wireless Presentation System for seamless screen sharing	
Surge Protector Power Strip & Extension Cables	\$75
Flip Chart with Markers	\$75
Polycom	\$100
Microphone	\$35
Ironworks Hotel Podium	\$50
Easels	\$15
Gold Chargers	\$2/each
Two votives with floating candles	\$12/table



Foundry 780 SQ FT (26'X30')

Banquet	32
Theater	72
Cabaret	24
Classroom	27
Boardroom	20
Hollow Square	20
U-Shape	22
Pods	32

Industry 775 SQ FT (25'X31')

Banquet	32
Theater	72
Cabaret	24
Classroom	27
Boardroom	20
Hollow Square	20
U-Shape	22
Pods	32

Technology 873 SQ FT (34'X25')

Banquet	32
Theater	72
Cabaret	24
Classroom	27
Boardroom	20
Hollow Square	20
U-Shape	22
Pods	32

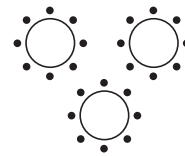
Mechanical 873 SQ FT (34'X25')

Banquet	32
Theater	72
Cabaret	24
Classroom	27
Boardroom	20
Hollow Square	20
U-Shape	22
Pods	32

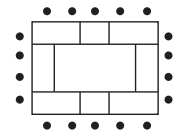
The Porch at Merrill & Houston's 828 SQ FT (36'X23')

Banquet.....	36
Cocktail	45
Cabaret	25
Classroom	24
Boardroom	20
Hollow Square	32
U-Shape	24

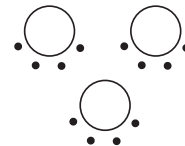
Room Set-up Styles



Banquet Rounds



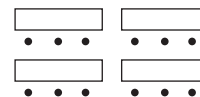
Hollow Square



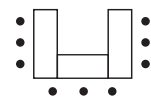
Cabaret



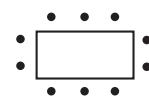
Theater



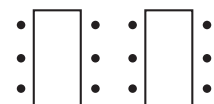
Classroom



U-Shaped



Boardroom



Pods