



# IRONWORKS HOTEL

## EVENTS MENU

608.368.7610 | [sales@ironworkshotel.com](mailto: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

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# 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 **W** | \$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 dijonnaise 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, homemade 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

Canned Soda and Bottled Water **2 HOURS - \$6/GUEST | \$1 PER ADDITIONAL HOUR**

San Pellegrino **16.90Z | \$6 EACH | BILLED UPON CONSUMPTION**

Red Bull\* **8.40Z | \$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 Crudit  **GF** | **V** | \$90

Fresh vegetables and ranch

Seasonal Fruit Display **GF** | **W** | \$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

Crepe 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

Creme 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,  
Hendri&ks 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

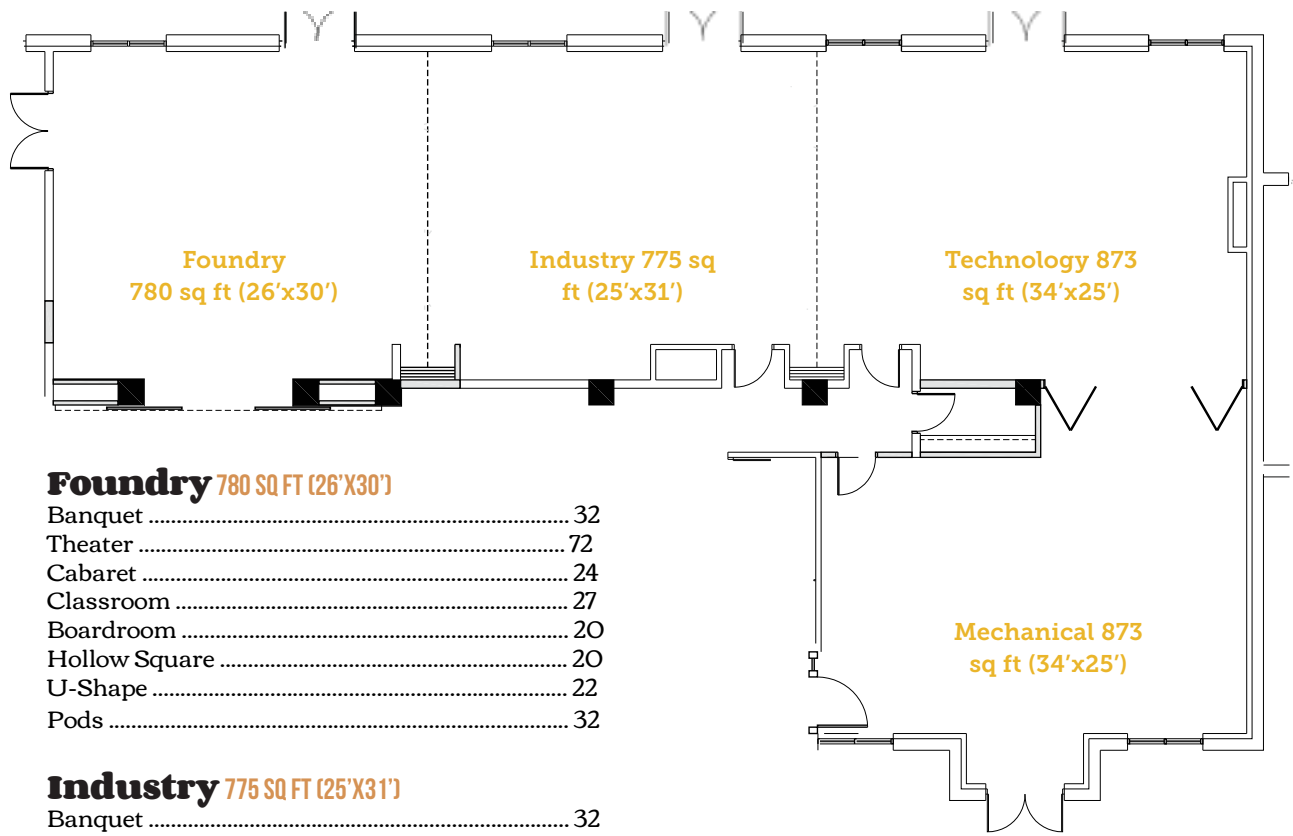
Guests requesting tax exemptions are required to provide a certificate of tax exemption, copy of S-211 form, and CES number during the booking process.

## 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 (36X23')**

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

