

WEDDINGS AT THE IRON HORSE HOTEL



“The Iron Horse Hotel
creates wonderful memories.
We will return over and over again.”

Event planner, June 2009

YOUR WEDDING DAY IS SPECIAL, FILLED WITH A LIFETIME OF MEMORIES.

Surrounded by vintage interiors, classic charm and a dedicated staff, weddings at The Iron Horse Hotel offer a setting and an experience like no other. Yet for busy couples, the details can be daunting. So to help plan and enjoy your big day, the catering staff at The Iron Horse Hotel is here to help.




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EVERYTHING BUT THE GROOM PACKAGES INCLUDE:

- Serving of your cake
- Professional DJ, sound system and 15'x15' dance floor
- Round tables seating 10, chairs and black linens
- Room set up and simple table décor
- A catering manager, dedicated to your special day
- Cash bar and bartender
- Welcome easel sign custom designed with the couple's names and photo
- Priced for 100 guests / 4 hours.
- Mixed Greens Salad, pre-set on tables and served with two dressings (Dijon Vinaigrette and House-Made Ranch).

Additional services and options are available at an additional price; please contact your sales manager for specific information.

BUFFET PACKAGE #1 - \$12,000.00

Welcome Drink or Champagne Toast*
 Pre-Set Mixed Greens Salad
 Market Pasta
Farm-fresh roasted vegetables tossed with penne rigate, fresh herbs, sweet garlic and white wine.

ENTRÉE CHOICES (select 2 for your guests):
 Pork Tenderloin, Grilled Chicken, Mahi Mahi
 1 starch and 1 vegetable side

BUFFET PACKAGE #2 - \$15,000.00

Welcome Drink or Champagne Toast*
 Pre-Set Mixed Greens Salad
 Market Pasta
Farm-fresh roasted vegetables tossed with penne rigate, fresh herbs, sweet garlic and white wine.

ENTRÉE CHOICES (select 2 for your guests):
 Grilled Chicken, Beef Tenderloin,
 North Pacific King Salmon
 1 starch and 1 vegetable side

BUFFET PACKAGE #3 - \$16,000.00

Welcome Drink or Champagne Toast*
 Pre-Set Mixed Greens Salad
 One glass Red or White wine served at table during dinner*
 Market Pasta
Farm-fresh roasted vegetables tossed with penne rigate, fresh herbs, sweet garlic and white wine.

ENTRÉE CHOICES (select 2 for your guests):
 Pork Tenderloin, Simply Grilled Chicken,
 Red Snapper, Beef Tenderloin
 2 starches and 2 vegetable side
 Deli Sliders (served as a appetizer for 1 – 5
 or as a late night snack for 8 – 12)

PLATED DINNER PACKAGE #4 - \$17,000.00

Welcome Drink or Champagne Toast*
 Deli Sliders (served as a appetizer for 1-5pm/ late night snack for 8pm-12am)
 Pre-Set Mixed Greens Salad
 One glass Red or White wine served at table during dinner*
 6 oz. Filet
 SURF CHOICES (select 1 for your guests):
 Jumbo Prawns, 3-oz. Lobster Tail, Salmon,
 Mahi Mahi, Red Snapper
 2 starches and 2 vegetable side



*Champagne Toast is Wycliff Sparkling Wine and Wine Pour is Canyon Road Chardonnay and Merlot or Cabernet Sauvignon. Other options are available at an additional fee.



VEGETABLE SIDE SELECTIONS:

- Fresh Spinach and Sweet Roasted Tomatoes
- Asparagus and Herb Roasted Tomato
- Roasted Carrots
- Sautéed Asparagus
- Sautéed Sweet Beans
- Rosemary-Roasted Tomatoes
- Roasted Apples
- Roasted Corn Succotash
- Seasonal Roasted Vegetables
- Wilted Spinach
- Green Bean Almandine

STARCH SELECTIONS:

- Layered Sweet Potato/White Potato Graton
- Minnesota Wild Rice with Neuske's Bacon
- Fingerling Potatoes
- Whipped Potatoes
- Risotto
- Neuske's Bacon-Roasted Baby Potatoes
- Buttered Noodles w/ Parsley
- Au Gratin Potatoes
- Baked Mac'n Cheese

A list of trusted vendors, including florists, photographers, videographers and complete wedding planners, is available should you need additional assistance with your wedding day.

SHEET CAKE PRICING

FROM MILWAUKEE'S OWN MILLER BAKERY

- 8" Cake, decorated \$75
- 9" Cake, decorated \$80
- 10" Cake, decorated \$110
- 12" Cake, decorated \$140
- ½ Sheet Cake, decorated \$125
- Full Sheet Cake, decorated \$225

CAKE FLAVORS: yellow, chocolate or marble

Icing Options and Flavors: Buttermilk Cream (vanilla and chocolate), Whipped Cream, French Cream

FILLINGS: Fruit (inquire for the full list of options), fudge

STANDARD DECORATIONS: writing, flowers, confetti, streamers, balloons

CUSTOMIZED DECORATIONS: drawings, logos, stenciling

A LA CARTE OPTIONS:

- Cake Cutting - \$2/person
- Champagne Toast - \$5/person
- Wine Pour with Dinner - \$8/person
- Coffee Service - \$70.00
- Specialty Beverage Carts - \$ / person
- Bar-level Upgrade - \$ / person
- Salad Substitution - \$5/person
 - Caesar Salad (Caesar dressing only)
 - The Wedge (Blue Cheese & House-Made Ranch)
 - Billy Blue (Door County Cherry Vinaigrette & House-Made Ranch)
- Additional Vegetable Side or Starch selection - \$5/person
- Deli Sandwich Sliders
 - Chef's Selection - \$36/dozen
 - Sweet Virginia pit ham and cheddar with dijonaise
 - Roasted turkey and Swiss cheese with cranberry aioli
 - Roast Beef and Muenster cheese with horseradish cream
 - Portabella with roasted red pepper Borsin cheese
 - BBQ pulled pork with Mexican jardinière & aged cheddar



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Photography by Chaz Cruz, ...