



WEDDINGS

Packages



THE IRON HORSE
HOTEL™

..... **PACKAGE PLATED MENUS**

SALADS

Select one for all guests

BILLY BLEU SALAD

Wisconsin billy bleu cheese, lettuce blend, candied nuts and dried berries with Door County cherry vinaigrette

CAESAR SALAD

Chopped romaine, truffled parmesan, toasted brioche croutons and Moroccan white anchovies with classic Caesar dressing

THE WEDGE SALAD

A crisp wedge of iceberg lettuce with fresh tomato, onion, double-smoked bacon and chopped egg with Wisconsin bleu cheese dressing

Smyth's Signature Bread

ROASTED FREE RANGE CHICKEN

Served with toasted chestnuts, whipped potatoes, French beans and herb jus

NORTH ATLANTIC KING SALMON

Served with olive pine nut butter, Yukon gold potatoes and sautéed asparagus

WILD SEA BASS

Encrusted with blue crab breadcrumbs served with fingerling potatoes and French beans

PINEAPPLE PORK LOIN

Served with grilled sweet onions and peppers, a pineapple glaze with cauliflower parsnip puree and French beans

6 OZ. FILET MIGNON

Served with whipped potatoes, asparagus and herb roasted tomato

SURF & TURF

6 oz. filet paired with our fresh seafood (Select one: 3 jumbo prawns, salmon or seasonal fish option)

CHICKEN & FISH

Chicken breast paired with our fresh seafood (Select one: 3 jumbo prawns, salmon or seasonal fish option)

MARKET PASTA

Farm-fresh roasted vegetables tossed with penne pasta, fresh herbs, sweet garlic and white wine

Additional Vegetarian Options Available

..... **PACKAGE BUFFET MENUS**

THE CLASSIC BUFFET

MIXED GREENS SALAD

With tomato, red onion, fresh herbs and sweet rice wine vinaigrette

Smyth's Signature Bread

PINEAPPLE PORK LOIN

Served with grilled sweet onions and peppers, French beans and a pineapple glaze

BUTTERMILK FRIED CHICKEN

Served with whipped potatoes and sautéed sweet beans

KING SALMON

Served with sautéed asparagus and olive pine nut butter

FRESH SLICED FRUIT & SEASONAL BERRIES

A TASTE OF SMYTH BUFFET

CHOPPED SALAD

With tomato, goat cheese, red onion, bleu cheese, cucumber, scallion, egg, bacon crumbles and buttermilk dressing

Smyth's Signature Bread

6 OZ. FILET

Served with whipped potatoes, sautéed sweet beans and bacon bourbon peppercorn sauce

KING SALMON

Served with sautéed asparagus and olive pine nut butter

CHICKEN BREAST

Served with bacon-roasted baby potatoes

FRESH SLICED FRUIT & SEASONAL BERRIES

.....
Cut & Service of your Wedding Cake. Table Side Coffee Service.

If more than two entrees are selected, there will be an additional charge of 2.00 per person. Multiple entrée selection requires one vegetable and one starch.
A 20% service charge and 6.1% food and beverage tax will be applied to all functions.

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Cut & Service of your Wedding Cake. Table Side Coffee Service.

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..... **PACKAGE PASSED HORS D'OEUVRES**

URBAN CLASSIC

Marinated asparagus with roasted red pepper and herb goat cheese en croutes*

Bruschetta*

Melon and Camembert satay spice blend*

English egg salad with cucumber on rye*

Roasted beet crostini goat cheese and candied hazelnut*

Veggie cakes, roasted red pepper sauce*

Marinated chicken brochette and served on a bamboo skewer

Iron Horse Deli Sandwich Sliders served on a brioche bun and includes lettuce & tomato

- Sweet Virginia pit ham and cheddar, dijonaise
- Roasted turkey and Swiss cheese and cranberry aioli
- Roast beef with muenster cheese and horseradish cream
- Smyth's tuna salad
- Smyth's chicken salad
- Portabella with roasted red pepper, Borsin cheese*
- Barbecue pulled pork with Mexican jardinière and aged cheddar

URBAN ELEMENTS

Smoked and poached salmon reillette canapé

Tuna tartare served in daikon

Crispy jumbo shrimp wrapped in a paper thin crepe and fried until crisp with a basil sauce

Smoked salmon crepe roll

Bratwurst and sauerkraut strudel with smoked gouda

Smoked bacon-wrapped pork loin vanilla maple glaze

Crab-stuffed mushrooms served with remoulade

Mini DLT: duck confit, lettuce, bacon, tomato, balsamic aioli

Iron Horse Hot Sandwich Sliders served on a brioche bun and includes lettuce & tomato

- Veggie*
- Kobe beef
- Pulled pork

URBAN CHIC

Foie Gras pizzettes with caramelized onions, balsamic reduction

Lobster spring rolls

King crab cakes, spicy remoulade

Kobe hanger steak, mushroom truffle aioli

Iron Horse Surf-n-Turf sliders, served with spiked cocktail sauce

Prime lamb pops with basil balsamic reduction

Crispy langostinos, sherry cream

*Vegetarian item.

A 20% service charge and 6.1% food and beverage tax will be applied to all functions.

..... **PACKAGE PASSED HORS D'OEUVRES**

URBAN CLASSIC

Displays of assorted Wisconsin cheeses with crackers and fresh-cut vegetable crudités served during the cocktail reception

Selection of two hand-passed hors d'oeuvres served during the cocktail reception

Sparkling wine toast with dinner

Three-course menu, including the cutting and service of your wedding cake

Four hours of hosted domestic beer, wine, and soft drinks

URBAN ELEMENTS

Displays of assorted Wisconsin cheeses with crackers and fresh-cut vegetable crudités served during the cocktail reception

Selection of three hand-passed hors d'oeuvres served during the cocktail reception

Sparkling wine toast with dinner

Three-course menu, including the cutting and service of your wedding cake

Four hours of hosted premium brands bar package

URBAN CHIC

Displays of assorted Wisconsin cheeses with crackers and fresh-cut vegetable crudités served during the cocktail reception

Selection of four hand-passed hors d'oeuvres served during the cocktail reception

Sparkling wine toast with dinner

Three-course menu, including the cutting and service of your wedding cake

Iron Horse Hotel select wine served throughout dinner

Four hours of hosted premium brands bar package

Late-night snack.

All packages include a complimentary guest room for the bride and groom and preferred overnight rates for your wedding guests.

Menu selections and pricing will be guaranteed 60 days prior to the event or upon a signed banquet event order.

SELECTIONS	URBAN CLASSIC	URBAN ELEMENTS	URBAN CHIC
CHICKEN	100	110	130
SALMON	100	110	130
MARKET PASTA	100	110	130
SEA BASS	115	125	145
PORK LOIN	115	125	145
FILET	115	125	145
SURF & TURF	125	135	155
CHICKEN & SEAFOOD	125	135	155
CLASSIC BUFFET	115	125	145
TASTE OF SMYTH BUFFET	125	135	155

Prices listed are per person

A 20% service charge and 6.1% food and beverage tax will be applied to all functions.

..... **ENHANCEMENTS**

DECADENT TRIPLE CHOCOLATE CAKE WITH VANILLA ICE CREAM **5**
Chocolate and caramel sauce

DOOR COUNTY CHERRY CHEESECAKE **5**
Berry compote with fresh whipped cream

BOURBON STREET PECAN PIE **5**
Rum caramel sauce with vanilla ice cream

THE CABOOSE DESSERT PLATTER **75**
Chef's selection of chocolate cake lollipops, chocolate-dipped strawberries, cookies, chocolate mousse shooters / Serves 20

CUSTOMIZED ACTION STATION
Dessert or late-night action station

DELUXE COFFEE STATION **75**
1 gallon regular & 1 gallon decaf, crystallized sugar sticks, chocolate shavings, orange zest, whipped cream, cream and sugar

Each additional gallon **30**

SYRUP ADDITIONS **1**
Vanilla, hazelnut, caramel

LIQUEUR ADDITIONS **6**
Baileys, Amaretto, Kahlua, Benedictine's B&B

STATION ATTENDANT **50/2hrs**
Required for additions

COFFEE SET-UP WITH LIQUEUR
Requires proof of age for attendees

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..... **BEVERAGES**

LIQUOR BRANDS

PREMIUM LEVEL **8**

- Smirnoff
- Bombay
- Appleton White Rum
- Jose Cuervo
- Seagram's 7
- Jack Daniels
- Dewar's
- Korbel

LUXE LEVEL **10**

- Ketel One
- Bombay Sapphire
- Bacardi
- Patrón
- Crown Royal
- Gentleman Jack
- Johnnie Walker Black
- Hennessy VS

BEER & WINE

DOMESTIC BEER **4**

- Miller Lite
- Miller High Life
- Miller Genuine Draft
- MGD 64
- Coors Light

PREMIUM BEER **5**

- Lakefront Riverwest Stein
- Heineken
- Amstel Light
- Stella Artois
- Kaliber NA
- Corona
- Guinness

CANYON ROAD WINES **8**

- Chardonnay
- Merlot
- Cabernet Sauvignon

NON-ALCOHOLIC

FRESH FRUIT JUICES **4**

- orange
- cranberry
- lemonade
- pineapple

SOFT DRINKS **3**

- Coke, Diet Coke, Sprite, Sprite Zero, Club Soda, Tonic, Ginger Ale

BOTTLED WATER **4**

A \$100/bartender service fee will be applied for a minimum of 4 hours of service, \$25 for each additional half-hour

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..... **BRUNCH & GIFT OPENINGS**

Includes Stone Creek Coffee & Hot Tea Service

MILWAUKEE BREAKFAST BUFFET..... 23

- Scrambled eggs
- Double-smoked bacon
- Link sausage
- Breakfast potatoes
- Fresh sliced fruit and seasonal berries
- Assorted breakfast pastries served with cream cheese, sweet butter and preserves

CONTINENTAL BUFFET 20

- Individual low-fat yogurt
- Assorted breakfast pastries served with cream cheese, sweet butter and preserves
- Fresh sliced fruit and seasonal berries

BREAKFAST SANDWICH BUFFET 22

- Select one bread: English muffin, bagel or croissant
- Meat choices: egg, ham or sausage
- Served with cheese slices and condiments
- Individual low-fat yogurt
- Assorted breakfast cereal served with low-fat, 2% and soy milk
- Fresh sliced fruit and seasonal berries

GET FIT BUFFET..... 25

- Yogurt parfait layered with dried fruit and vanilla granola
- Traditional Irish oatmeal served with fresh berries, brown sugar, dried fruit and cream
- Ham, Swiss and spinach quiche
- Fresh sliced fruit and seasonal berries

DELUXE BREAKFAST BUFFET 34

- Chef-attended omelet station: eggs, ham, bacon, tomato, asparagus, spinach, onion, bell peppers, mushrooms and a variety of cheeses
- Double-smoked bacon
- Link sausage
- Breakfast potatoes
- Fresh sliced fruit and seasonal berries
- Assorted breakfast cereal served with low-fat, 2% and soy milk
- Assorted breakfast pastries served with cream cheese, sweet butter and preserves
- Station requires two chef attendants at 100 per chef, based on two hours
- Station runs two hours

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All dressings contain eggs, except for the balsamic vinaigrette and rice wine vinaigrette

Most items served with bread or crostini can be substituted with gluten-free bread for an additional charge

All sauces are gluten-free, except for bleu cheese

For any additional dietary requests, please see your sales manager

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THE IRON HORSE
HOTEL™

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