



EAT, DRINK, AND
BE MARRIED

WEDDING MENU

MILWAUKEE, WI

THE IRON HORSE
HOTEL™

THEIRONHORSEHOTEL.COM

Milwaukee weddings just found their new favorite spot.

INCLUDED IN EVERY
WEDDING PACKAGE:

- ★ TABLES
- ★ CHAIRS
- ★ WHITE LINENS
- ★ A GREAT F***IN' TIME

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The Gallery

DIMENSIONS

2,500 sq. ft.

CAPACITY

Wedding Ceremony **150**
Wedding Reception **120**
Cocktail Reception **200**

Located on the lower level, a spacious pre-function area offers your guests their own private lobby. The Gallery is complete with custom artwork and original paintings. Old pine timbers, original fire doors and a rotating collection of work by local artists makes for a remarkable space.



The Yard



Located beneath the Sixth Street viaduct, The Yard is a lush outdoor space, set with florals and stone. This space is one-of-a-kind for Milwaukee hotels, boasting a private and natural setting, nestled alongside the hotel.

CAPACITY

Wedding Ceremony **150**
Wedding Reception **120**
Cocktail Reception **200**





The Library

Located on the lobby level, this space sets the tone for an intimate event experience. The Library features a warm and welcoming fireplace, antique lighting, seating at Bank of London chairs and an expanse of books.

DIMENSIONS

1,272 sq. ft.

CAPACITY

Wedding Ceremony **80**
Wedding Reception **50**
Cocktail Reception **60**





CREAM CITY

110 PER PERSON

FOUR HOUR HOSTED BAR

Includes **Copper Package** Liquor, Beer, Wine, and Soda

Upgrade to **Luxe Liquor** +5/person

Upgrade to **Premium Liquor** +10/person

CHOICE OF TWO DISPLAYED HORS D'OEUVRES

CHOICE OF TWO PASSED HORS D'OEUVRES

BUFFET DINNER



DISPLAYED HORS D'OEUVRES

SELECT TWO

Crudité Platter
Meat and Cheese Platter
Milwaukee Sausage Board

PASSED HORS D'OEUVRES

SELECT TWO

Hot

Seared Ahi Tuna 72
Sesame Seeds, Saffron Cucumber Salsa,
Thai Chili Crema

Chef's Hot Honey Chicken & Waffles 24

Wagyu Crostini 72
Braised Short Rib, Garlic Crostini, Horseradish
Coulis

Prosciutto-Wrapped Scallops 60

Cheese Arancini 48
Red Sauce, Parmesan

Bacon-Wrapped Scallops 70

Mini Grilled Cheese 48
Tomato Basil Soup

Crab Cake 70
Lemon Aioli

Cold

Baked Brie 24
Toasted Brie, Berry Preserves, Crostini, Candied
Nuts

Surf & Turf Shooters 60
Lump Crabmeat, Peppers, Scallions,
Tenderloin, Calabrian Chili Aioli

Antipasto Skewers 45
Olives, Italian Cuts, Mozzarella, Basil,
Cherry Tomatoes, Cheese Tortellini, Herb Oil

Stuffed Artichoke Shooters 24 Marinated
Artichokes, Oyster Mushrooms, Arancini
Balsamic Gastrique

Apricot Crostini 24
Whipped Goat Cheese, Fresh Thyme,
Candied Pecans

BUFFET DINNER

Includes choice of one soup, one salad,
two entrée selections, one starch and
one vegetable, plus fresh bread.

Soups

Tomato Basil
Italian Wedding
Broccoli & Cheddar
Chicken & Barley
Seafood Bisque

Salads

Caesar
Wedge
Baby Greens
Arugula & Pear
Spinach & Feta

Entrées

Herb Chicken Breast
Roasted Pork Loin
Blackened Salmon
Rack of Lamb
Vegetarian Option (Chef's Choice)

Starches

Parmesan Truffle
Fingerling Potatoes
Bacon & Cheddar
Mashed Potatoes
Wild Rice
Cheesy Grits

Vegetables

Bourbon-Glazed
Carrots
Broccolini
Garlic & Shallot
Green Beans
Pan-Seared
Aleppo Asparagus



GOLD MINE

120 PER PERSON

FOUR HOUR HOSTED BAR

Includes **Copper Package** Liquor, Beer, Wine, and Soda

Upgrade to **Luxe Liquor** +5/person

Upgrade to **Premium Liquor** +10/person

CHOICE OF TWO DISPLAYED HORS D'OEUVRES

CHOICE OF TWO PASSED HORS D'OEUVRES

PLATED DINNER



DISPLAYED HORS D'OEUVRES

SELECT TWO

- Crudité Platter
- Meat and Cheese Platter
- Milwaukee Sausage Board

PASSED HORS D'OEUVRES

SELECT TWO

Hot

- Seared Ahi Tuna 72**
Sesame Seeds, Saffron Cucumber Salsa, Thai Chili Crema
- Chef's Hot Honey Chicken & Waffles 24**
- Wagyu Crostini 72**
Braised Short Rib, Garlic Crostini, Horseradish Coulis
- Prosciutto-Wrapped Scallops 60**
- Cheese Arancini 48**
Red Sauce, Parmesan
- Bacon-Wrapped Scallops 70**
- Mini Grilled Cheese 48**
Tomato Basil Soup
- Crab Cake 70**
Lemon Aioli

PLATED DINNER

Includes choice of one soup OR salad, two entrées, one starch and one vegetable, plus fresh bread.

Soups

- Tomato Basil
- Italian Wedding
- Broccoli & Cheddar
- Chicken & Barley
- Seafood Bisque

Salads

- Caesar
- Wedge
- Baby Greens
- Arugula & Pear
- Spinach & Feta

Entrées

- Roasted Chicken
- Blackened Salmon
- 6 oz. Filet Mignon
- NY Strip Steak
- Duroc Chop
- Seabass
- Vegetarian Option

Starches

- Parmesan Truffle Fingerling Potatoes
- Bacon & Cheddar Mashed Potatoes
- Wild Rice
- Cheesy Grits

Vegetables

- Bourbon-Glazed Carrots
- Broccolini
- Garlic & Shallot Green Beans
- Pan-Seared Aleppo Asparagus



Cold

- Baked Brie 24**
Toasted Brie, Berry Preserves, Crostini, Candied Nuts
- Surf & Turf Shooters 60**
Lump Crabmeat, Peppers, Scallions, Tenderloin, Calabrian Chili Aioli
- Antipasto Skewers 45**
Olives, Italian Cuts, Mozzarella, Basil, Cherry Tomatoes, Cheese Tortellini, Herb Oil
- Stuffed Artichoke Shooters 24**
Marinated Artichokes, Oyster Mushrooms, Arancini Balsamic Gastrique
- Apricot Crostini 24**
Whipped Goat Cheese, Fresh Thyme, Candied Pecans



WALKER'S POINT

140 PER PERSON

FOUR HOUR HOSTED BAR

Includes **Copper Package** Beer, Wine, and Soda

Upgrade to Luxe Liquor +5/person

Upgrade to Premium Liquor +10/person

CHOICE OF TWO DISPLAYED HORS D'OEUVRES

CHOICE OF TWO PASSED HORS D'OEUVRES

PLATED DINNER

LATE NIGHT SNACK



DISPLAYED HORS D'OEUVRES

SELECT TWO

- Crudité Platter
- Meat and Cheese Platter
- Milwaukee Sausage Board
- Seafood Board

PASSED HORS D'OEUVRES

SELECT TWO

Hot

- Seared Ahi Tuna 72**
Sesame Seeds, Saffron Cucumber Salsa, Thai Chili Crema
- Chef's Hot Honey Chicken & Waffles 24**
- Wagyu Crostini 72**
Braised Short Rib, Garlic Crostini, Horseradish Coulis
- Prosciutto-Wrapped Scallops 60**
- Cheese Arancini 48**
Red Sauce, Parmesan
- Bacon-Wrapped Scallops 70**
- Mini Grilled Cheese 48**
Tomato Basil Soup
- Crab Cake 70**
Lemon Aioli

Cold

- Baked Brie 24**
Toasted Brie, Berry Preserves, Crostini, Candied Nuts
- Surf & Turf Shooters 60**
Lump Crabmeat, Peppers, Scallions, Tenderloin, Calabrian Chili Aioli
- Antipasto Skewers 45**
Olives, Italian Cuts, Mozzarella, Basil, Cherry Tomatoes, Cheese Tortellini, Herb Oil
- Stuffed Artichoke Shooters 24** Marinated Artichokes, Oyster Mushrooms, Arancini Balsamic Gastrique
- Apricot Crostini 24**
Whipped Goat Cheese, Fresh Thyme, Candied Pecans



LOVE AT
FIRST
BITE

PLATED DINNER

Includes choice of one soup, one salad, two entrées, one starch and one vegetable, plus fresh bread.

Soups

- Tomato Basil
- Italian Wedding
- Broccoli & Cheddar
- Chicken & Barley
- Seafood Bisque

Salads

- Caesar
- Wedge
- Baby Greens
- Arugula & Pear
- Spinach & Feta

Entrées

- Roasted Chicken
- Blackened Salmon
- 6 oz. Filet Mignon
- NY Strip Steak
- Duroc Chop
- Seabass
- Vegetarian Option

Starches

- Parmesan Truffle Fingerling Potatoes
- Bacon & Cheddar Mashed Potatoes
- Wild Rice
- Cheesy Grits

Vegetables

- Bourbon-Glazed Carrots
- Broccolini
- Garlic & Shallot Green Beans
- Pan-Seared Aleppo Asparagus

LATE NIGHT SNACK

Minimum 2 doz. per selection (excluding pizza).

Sweet Treat

Trail Mix Popcorn, Assorted Cookies and Candies

Chips and Dip

House Potato Chip Blend and Ranch Dip

Pretzels

Beer Cheese Spread

Sliders

Pork, Beef, Chicken, Veggie

Mini Grilled Cheese

Tomato Basil Soup

Pizza



ENRICHMENTS

LATE NIGHT SNACK

For items in dozens, minimum 2 doz. per selection.
Price per person unless specified.

Sweet Treat 17

Trail Mix Popcorn, Assorted Cookies and Candies

Chips and Dip 12

House Potato Chip Blend and Ranch Dip

Pretzel 15

Beer Cheese Spread

Sliders 48-54/doz.

Pork, Beef, Chicken, Veggie

Mini Grilled Cheese 48/doz.

Tomato Basil Soup

Pizza (12") 20/pizza

CAKE CUTTING SERVICE

Cake Cutting and Service of Cake 150 flat cost





BEVERAGES



One bartender per 50 guests. \$100 per 4-hour service.
\$25 per bartender for each additional hour.
All beverage packages include beer, wine, soda, coffee, and tea.

COPPER

Included with Package

- Wheatly Vodka
- Beefeater Gin
- Rebel Yell Bourbon
- Don Q Rum
- Dewars Scotch

STEEL

Luxe Liquor +5/person

- Tito's Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Bacardí Rum
- Captain Morgan
- Milagro Blanco Tequila
- Johnny Walker Red Label Scotch

IRON

Premium Liquor +10/person

- Kettle One Vodka
- Hendricks Gin
- Basil Hayden Bourbon
- Patrón Tequila
- Flor de Caña 7 Yr Rum
- Casamigos Tequila
- Johnny Walker Black Label Scotch

*IN
GOOD
SPIRITS*

ALL PACKAGES INCLUDE

Beer: Spotted Cow, Miller Lite, Budweiser, Coors Light, Miller High Life, Modelo, Stella Artois, Riverwest Stein, Blue Moon

Wine: Cabernet, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc





AUDIOVISUAL

Ask your Sales Manager for items not listed below.
Special requests can be accommodated.

EQUIPMENT PACKAGES

Screen Package 45

6'x6' Screen, Extension Cord,
Power Strip, Cart

LCD Projector 345

Presentation Package 375

6'x6' or 8'x8' Tripod Screen,
LCD Projector, Extension Cord,
Power Strip, Cart

Conference Speakerphone 60

DVD Player 85

55" Plasma TV 350

Speaker Package 150

Price Based on One Speaker

Mixer, Transmitter, Amplifier, Receiver

MP3 Support Package 175

Price Based on One Speaker

MP3 Adaptor, Mixer, Transmitter,
Amplifier, Receiver

Microphone Package 250

Price Based on One Speaker

Lavalier Microphone or Handheld
(Wired) Microphone, Mixer, Transmitter,
Amplifier, Receiver, Speaker

Additional Speaker 50

Available for Above Packages

SUPPORT EQUIPMENT

**Post-It® Flipchart
with Markers 45**

Laser Pointer 30

Easel 10

Cart 15

Wireless Mouse 30

Extension Cord 5

Power Strip 5

Meeting Mate™

Bluetooth Speaker 50

HDMI Cord 35



TIME TO
TURN IT UP