



IRON HILL
BREWERY & RESTAURANT

PARTIES & GATHERINGS

MENU 2026 - 2027

Craving the perfect place to host your next event? Host your group at our brewery and restaurant, featuring unique spaces for any occasion. Each Iron Hill location offers private or semi-private areas ideal for intimate gatherings.

Our chefs and brewers have created menu and beverage packages to suit groups of all sizes—so you can dine, drink, and impress for any occasion!



MORE THAN 85 BEER AWARDS & COUNTING

elevate the experience and pair one of our
award-winning beers with your favorite dish

❧ BEVERAGE PACKAGES ❧

SOFT DRINKS

Complimentary with every package

CONSUMPTION BAR

Drinks are easily added to a running tab, and a bill will be provided at the end of the event.

CASH BAR

Party people can select whatever they'd like, paying as they enjoy.

OPEN BEER

\$15 PER PERSON FIRST HOUR | \$12 PER PERSON EACH ADDITIONAL HOUR

With up to 16 draft beers crafted in house, your guests can select anything on tap.

OPEN BEER & WINE

\$18 PER PERSON FIRST HOUR | \$15 PER PERSON EACH ADDITIONAL HOUR

Includes standard pour draft beers and house

CALL OPEN BAR

\$22 PER PERSON FIRST HOUR | \$18 PER PERSON EACH ADDITIONAL HOUR

Includes standard pour draft beers, single-mixed well cocktails, and house wines

PREMIUM OPEN BAR

\$25 PER PERSON FIRST HOUR | \$20 PER PERSON EACH ADDITIONAL HOUR

In addition to draft beer, your guests can select from an array of wine, liquor or crafted cocktails.



ALL YOU CAN EAT



APPETIZER PACKAGE



SELECT 3 FOR \$30 | 5 FOR \$35 | 7 FOR \$40

(PRICED PER PERSON)

PHILLY CHEESESTEAK EGG ROLLS

hand-rolled egg rolls filled with choice of chicken or grilled steak, fried onions and cooper sharp cheese, served with horseradish dipping sauce and cherry pepper relish

CHICKEN WINGS

jumbo chicken wings tossed in a choice of Buffalo, Korean BBQ, Nashville hot, or lemon pepper, served with blue cheese dressing and celery and choice of Buffalo, Korean BBQ, Nashville hot, Thai chili, or lemon pepper

PACHOS

corn tortilla chips covered in melted Monterey Jack cheese, topped with pico de gallo, green onion, black beans, jalapenos, Mexican crema, sour cream, guacamole and queso fresco

FRIED BRUSSELS SPROUTS

crispy Brussels sprouts topped with balsamic glaze and blue cheese crumbles

FRIED RHODE ISLAND CALAMARI

lightly breaded calamari and peppers, served with orange-horseradish marmalade and cilantro aioli dipping sauces

TRUFFLE FRIES

crispy shoestring French fries tossed in truffle oil, pecorino Romano and parsley, served with garlic truffle aioli

MEDITERRANEAN HUMMUS

olive cucumber tomato relish, feta, & smoky fried garbanzo beans served with warm pita

BAVARIAN PRETZEL STICKS

cut on a bias, Light Lager cheese sauce, Philly Phavorite IPA mustard

DILL OF THE HILL

lightly battered pickle spears served with horseradish sauce



❧ LUNCH SANDWICHES ❧

\$28 PER PERSON

SANDWICHES, SERVED BUFFET - SELECT 3

SERVED WITH FRENCH FRIES & CHOICE OF CAESAR OR GARDEN SALAD

FARMHOUSE CLUB

oven roasted turkey, smoked Gouda, mesclun mix, tomatoes, smoked bacon, and pesto aioli on focaccia

OMG BLT

thick-cut bacon, pepperoni, baby arugula, tomato, fresh mozzarella, basil aioli, and balsamic glaze on toasted focaccia

GRILLED CHICKEN SANDWICH

provolone cheese, roasted red peppers, caramelized onions, baby arugula, pesto aioli, and balsamic glaze on focaccia

CHEESEBURGER

your choice of cheese, lettuce, and tomato on potato buns

PUB BURGER

thick-cut bacon, griddled onions, Monterey jack, smoked gouda, and Iron Hill pub sauce on pretzel buns

FRIED CHICKEN SANDWICH

topped with dill pickles, lettuce, tomato, and sriracha Philly Phavorite IPA ranch on brioche buns

BLACK BEAN BURGER 🌱

griddled house-made black bean patty, topped with melted Monterey jack cheese, pico de gallo, pickled red onion and chipotle aioli on brioche buns

TURKEY BREWBEN

thin-sliced Turkey, Vienna Red Lager sauerkraut, thousand island and Swiss cheese on grilled marble rye





LUNCH ENTREES



\$35 PER PERSON

SERVED BUFFET- SELECT 3

SERVED WITH CHOICE OF CAESAR OR GARDEN SALAD

MOROCCAN SALMON®

pan-roasted North Atlantic salmon served over smashed Yukon gold potatoes with sauteed green beans, green herb sauce, and red onion jam

JAEGER SCHNITZEL

pan-fried panko crusted pork cutlets, mushroom gravy, smashed Yukon Gold potatoes, garlicky green beans

ROSEMARY GRILLED CHICKEN®

rosemary, garlic beer butter, mashed potatoes, green beans

SANTA FE CHICKEN PENNE

penne, fajita chicken, red pepper cream, onions, peppers, mushrooms, tomatoes, parsley

VEGETARIAN OPTION

ask your event manager about vegetarian and gluten friendly options curated by our culinary team





DINNER PACKAGE I



\$45 PER PERSON

SERVED BUFFET- SELECT 3

SERVED WITH CHOICE OF CAESAR OR GARDEN SALAD

MOROCCAN SALMON

pan-roasted North Atlantic salmon served over smashed Yukon gold potatoes with sauteed green beans, green herb sauce, and red onion jam

JAeger SCHNITZEL

pan-fried panko crusted pork cutlets, mushroom gravy, smashed Yukon Gold potatoes, garlicky green beans

ROSEMARY GRILLED CHICKEN

rosemary, garlic beer butter, mashed potatoes, green beans

SANTA FE CHICKEN PENNE

penne, fajita chicken, red pepper cream, onions, peppers, mushrooms, tomatoes, parsley

VEGETARIAN OPTION

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DESSERT PLATTER- INCLUDED

End on a sweet note—dessert options vary by location. Ask your Event Manager for current offerings.





DINNER PACKAGE 2



\$55 PER PERSON

SERVED BUFFET

SELECT 2 APPETIZERS AND 3 ENTREES

SERVED WITH CHOICE OF CAESAR, GARDEN,
OR STRAWBERRY & GOAT CHEESE SALAD

APPETIZERS - SELECT 2

Fried Brussels Sprouts | Philly Cheesesteak Egg Rolls | Chili Crunch Chicken Lettuce Wraps | Calamari | Hummus | Truffle Fries |

ENTREES- SELECT 3

MOROCCAN SALMON

pan-roasted North Atlantic salmon served over smashed Yukon gold potatoes with sauteed green beans, green herb sauce, and red onion jam

STEAK FRITES

8oz flat iron shoulder cut steak, chimichurri, shoestring fries, garlic truffle aioli

CRAB CAKES

lump crab meat, chardonnay cream, rice, peas

JAEGER SCHNITZEL

pan-fried panko crusted pork cutlets, mushroom gravy, smashed Yukon Gold potatoes, garlicky green beans

ROSEMARY GRILLED CHICKEN

rosemary, garlic beer butter, mashed potatoes, green beans

VEGETARIAN OPTION

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SANTA FE CHICKEN PENNE

penne, fajita chicken, red pepper cream, onions, peppers, mushrooms, tomatoes, parsley

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