



Banquet Information

Thank you for your interest in Ironwood Golf Club! Ironwood Golf Club is the perfect place to host your event. The Banquet Hall can accommodate up to 150 guests and leads out to a beautiful outdoor area that can accommodate additional guests. There is also a private entrance to the Banquet Hall for guests that is also wheel chair accessible.

The Banquet Room Rental Rate is \$600 and includes the following:

- *Menus designed by Executive Chef Robert Holman*
- *Knowledgeable event planners to guide you*
- *All room setup before your event and clean-up afterward*
 - *Tables and chairs for your count*
 - *Skirted buffet tables*
- *A Service Captain and staff assigned to your event*
- *Grounds available for beautiful photography opportunities*

Banquet Coordinator

Annie Thompson

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Ironwood Golf Club

10955 Fall Road Fishers, IN 46038

317-842-0551

IronwoodGC.com



Dinner Buffet Selections

Buffet I - Choice of One Entrée

Buffet II - Choice of Two Entrees

Includes choice of one salad, one starch, and one vegetable with dinner rolls, coffee & tea

Beef

Carved Round of Beef

Served with Portabella Mushroom Sauce

Beef Burgundy

Tender Beef Tips Simmered in a Burgundy Wine Sauce with Portabella Mushrooms served with Buttered Egg Noodles

Chicken

Chicken Italiano

Sautéed with a Herb Crust and topped with Basil Pesto, Tomatoes and Smoked Mozzarella

Chicken Marsala

Chicken Breasts sautéed in Marsala Wine with Portabella Mushrooms

Chicken Piccata

Sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley

Mediterranean Chicken

Simmered in a sauce of Tomatoes, Olives, Garlic, and Herbs and topped with Feta Cheese Crumbles

Chicken Asiago

Parmesan & Asiago Cheese Crusted and topped with Garlic Cream Sauce

Fish

Tilapia Piccata

Sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley

Tilapia Italiano

Parmesan Crusted Tilapia with Basil Lemon Sauce

Pasta

Penne Mediterranean

Penne Pasta tossed with Spinach, Diced Tomatoes, Red and Yellow Peppers, Black Olives sautéed and topped with your choice of Garlic Cream Sauce or Garlic Olive Oil

Chicken Marsala

Chicken Breasts sautéed in Marsala Wine with Portabella Mushrooms

Smoked Cheese Ravioli

Sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley

Mediterranean Chicken

Simmered in a sauce of Tomatoes, Olives, Garlic, and Herbs and topped with Feta Cheese Crumbles

Pork

Roasted Pork Loin

Served with Spicy Peach Bourbon Sauce

Herb Crusted Pork Loin

Topped with Fresh Herbs and a Portabella Mushroom Sauce

Additional Chef Carved Items

Roasted Prime Rib of Beef

With Au Jus & Horseradish Cream Sauce

Roasted Beef Tenderloin

With Horseradish Cream Sauce or Port Rosemary Sauce

Salad Selections

House Salad

Mixed Greens with Cucumbers, Shredded Carrots, Roma Tomatoes, Croutons and our House Vinaigrette dressing or Creamy Herb Dressing

Caesar Salad

Crisp Romaine with Shredded Parmesan Cheese and seasoned Croutons tossed with Creamy Caesar Dressing

Starch Items

Garlic Redskin Smashed Potatoes

Roasted Garlic Whipped Potatoes

Three Cheese Mashed Potatoes

White Cheddar Au Gratin Potatoes

Herb Roasted Redskin Potatoes with Fresh Rosemary and Olive Oil

Penne Pasta with Garlic Cream Sauce

Wild Rice Pilaf

Gourmet Greens

Mixed Greens with Dried Cranberries, Candied Walnuts, Gorgonzola Crumbles and Balsamic Dressing

Greek Salad

Gourmet Greens with Tomatoes, Kalamata Olives, Cucumbers, Red Onions & Feta Cheese served with a Greek Vinaigrette

Vegetables

Honey Glazed Baby Carrots with Fresh Dill

Mediterranean Vegetable Medley

Fresh Green Beans with Onions and Pancetta

Broccolini with Asiago Cheese and Garlic

Hot & Cold Hors D' Oeuvre Selections

Cheese Display

Imported & Domestic Cheeses displayed with Assorted Fancy Crackers, Flatbreads & Spiced Nuts

Fresh Fruit Display

Fresh Fruit Tray served with a Brown Sugar Vanilla Sauce

Fresh Vegetable Crudites

Served with Creamy Herb Dip

Mexican Layer Dip

Seven Layer Taco Dip served with Tortilla Chips

Caprese Skewers

Fresh Mozzarella, Cherry Tomato with Fresh Basil on a skewer and drizzled with Balsamic Dressing

Assorted Cocktail Sandwiches

Smoked Ham and Turkey and Cheese served on cocktail buns

Antipasto Display

Marinated Mozzarella with Pepperoncini, Red Peppers, Roasted Tomatoes, Sliced Italian Meats and a Trio of Olives

Bruschetta Display

Tomato with Fresh Basil served with a Balsamic dressing and served with toasted Crostinis

Hummus Display

Choice of Roasted Red Pepper or Garlic & Lemon Hummus. Served with Toasted Pita Chip and Fresh Cut Vegetables

Hot & Cold Hors D' Oeuvre Selections - Continued

Iced Shrimp Cocktail

Jumbo Shrimp served with lemons and Spicy
Cocktail Sauce

Trio of Stuffed Mushrooms

Your Choice of Spinach, Gorgonzola or
Sausage Stuffed

Spinach Artichoke Dip

Hot Spinach Artichoke Three Cheese Dip
served with Toasted Pita Chips

Spankakopitas

Filo Pastry stuffed with Spinach and Feta
Cheese

Whole Wheel of Baked Brie

Marinated Mozzarella with Pepperoncini,
Red Peppers, Roasted Tomatoes, Sliced
Italian Meats and a Trio of Olives

Filet Sliders

Beef tenderloin sliders served with a
horseradish cream sauce

Homemade Cocktail Meatballs

Your Choice of Barbeque, Swedish or Italian

Pulled Pork Sliders

Pulled Pork slow cooed in barbeque sauce
served on cocktail buns

Ironwood Platinum Buffet

Fresh Vegetable Display with Creamy Herb Dip, Bruschetta Dip with Toasted Crostinis
and Cheese and Cracker Display with Assorted Fancy Crackers.

Choice of a Two Entrée Buffet with one Vegetable, one starch, one salad and
warm dinner rolls

Ironwood Crystal Buffet

Fresh Vegetable Display with Creamy Herb Dip, Cheese and Cracker Display with
Assorted Fancy Crackers. Choice of a Two Entrée Buffet with one Vegetable, one starch,
one salad and warm dinner rolls

Specialty Linens and Chair Covers and Sashes are available upon request

**We can customize a menu to fit your needs and budget*

Beverage Packages

Beer & Wine Bar: Two Domestic Bottled Beers, One Imported Bottled Beer, House Wines and Soft Drinks

Call Bar: Call Liquor, Mixers, Two Domestic and One Imported Bottled Beer, House Wines and Soft Drinks

Premium Bar: Premium Liquor, Mixers, Two Domestic and One Imported Bottled Beer, House Wines and Soft Drinks

Domestic Beers: Budweiser, Bud Light, Miller Lite and Coors Light

Imported/Specialty Beers: Blue Moon, Corona and Heineken

Call Liquor: Seagram's Gin, Svedka Vodka, Passport Scotch, Canadian Club Whiskey, Ron Rico Rum, Jim Beam Bourbon, and Amaretto Schnapps.

Premium Liquors: Tanqueray Gin, Absolut Vodka, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon, Bacardi Rum and Amaretto Schnapps.

Cash Bar Pricing

Consumption Bar: Full Open Bar featuring Call Liquors, Premium Liquors, Domestic and Imported Bottled Beer, House Wines and Soft Drinks – **Charged by Consumption**

Cash Bar – per drink: Call Brands - \$5.00, Premium Brands - \$6.50, Domestic Bottled Beer - \$3.00, Imported Bottled Beer - \$4.00, Wine - \$4.00, Soft Drinks - \$4.00

House Wine & Champagne – per bottle: Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, House Champagne.

Non-Alcoholic: Soft Drinks - \$1.50 each, Bottled Spring Water \$1.50 each, Iced Tea, Coffee and Decaf \$1.50 per person, Sparkling Fresh Fruit Punch - \$1.75 per person, Children's Beverage Package - \$3.95 per person

Miscellaneous: Sparkling Fruit Punch - \$20.00 per gallon, Champagne Punch - \$35.00 per gallon, Sangria - \$19.00 per pitcher, Mimosas - \$6.00 each

Bar services are for up to four hours – There will be an additional charge for events requiring bar services for more than four hours

We are more than happy to customize bar services to fit your needs and budget

Sales Tax of 8% and 20% Service Charge are not included in listed prices and will be added to the final bill

In compliance with Indiana State Law, all alcohol must be purchased from Ironwood Golf Club and provided by its staff

Liquor cannot be brought onto the property from outside sources

Our staff reserves the right to discontinue alcohol service to guests exhibiting signs of intoxication