



PRIVATE DINING AT IRON

IN THE WOOD SHED

IRON Restaurant

25 Ottawa Ave SW Suite 103
Grand Rapids, MI 49503
616.228.4894

ABOUT US

IRON is a spirited eatery, embracing the “Simple, Real and Honest” atmosphere and cuisine unique to Midwestern culture. Dining in the Great Lakes Region is as much about the company and conversation as it is about the food. Bring your friends or family and enjoy a warm cast iron meal and a handcrafted cocktail. And when the weather heats up, pass the time lounging in the fresh air on our exceptional outdoor patio.

We love West Michigan, which is why our food and drink menus feature ingredients and products from our regional farmers, brewers and businesses. Using our chef designed “Cast Iron Grill” and wood burning oven, we enhance the flavors of the freshest seasonal products available to achieve our creative approach to Midwestern comfort food. Come in and make yourself at home.

THE WOODSHED AT IRON

The Wood Shed at IRON offers a private dining experience unlike anything else in downtown Grand Rapids. Our private dining space seats up to 22 people and is heated and cooled so it can be used year round. The space overlooks and opens up to the patio at IRON.



For all private dining inquiries, please contact Kevin Skukalek at kevin@irongr.com

FOOD & BEVERAGE MINIMUMS

A Food & Beverage minimum may be required depending on the specifics of your event (including, but not limited to day of week and time of day). Unmet minimums will be charged to your bill.

GENERAL FOOD & BEVERAGE MINIMUMS:

Monday-Friday Lunch (11:30am-2pm): \$250

Monday-Thursday Dinner (3pm-close): \$500

Friday & Saturday Dinner (4pm-close): \$750



DETAILS ABOUT PRIVATE DINING

PAYMENT

Dependant upon the nature of your event, a deposit may be required. For larger events and restaurant buyouts, 50% of the agreed upon food and beverage minimum is due upon contract signing. Payment is due at the conclusion of your event, unless arrangements have been made otherwise. 20% gratuity and 6% Michigan sales tax will be applied to your bill. If arrangements have been made to invoice your bill, a 50% deposit will be due 7 days prior to your event, and final payment is due within 7 days of receiving the invoice. A final guest count for your party is due 48 hour prior to your event. For each guest less than the final count not in attendance, \$25 will be charged per guest. Any unmet food and beverage minimum will be added to your final bill.

MENU

Menu selections must be made prior to your event. Final selections will be due 7 days before your event. If changes are made after 7 days, selections and availability may become limited.

VALET & PARKING

Valet Service is available for the night of your event at the expense of the host. This is a service to be arranged through Ellis Parking, facilitated through IRON. Please let us know at least 7 days in advance if you would like to offer valet parking.

Street parking is available in the surrounding area, as well as several paid lots in the area.

WINE PAIRINGS

Special arrangements may be made for wine pairings. Please let us know if you would like to offer pairings. Pricing may vary. A corkage fee of \$25 per bottle will be applied for bottles of wine brought in that are not on IRON's wine list.

AUDIO VISUAL EQUIPMENT

IRON does not offer A/V equipment, but arrangements may be made for rental/delivery by the host. Please notify us if you would like to provide A/V equipment.

OUTSIDE FOOD/DESSERT PLATING FEE

Any outside food must be approved by IRON management. If you would like to bring in a cake or dessert, please let us know, and a plating fee may apply per person.



PRIVATE DINING MENUS

PRESET & REGULAR MENU

Parties larger than 12 will require a preset menu in order to efficiently serve guests. Parties less than 12 may offer the regular, current, menu. Unless other arrangements have been made, preset menu options are as follows:

THREE COURSE MENU \$40/PERSON

IRON Salad
mixed greens. preserved carrot, celery and onion. mitten vinaigrette. gouda.

ENTREE CHOICES (guests to choose at time of event.)
choice of chicken, fish or steak entree (selections from current dinner menu)

CHEF'S CHOICE DESSERT

FOUR COURSE MENU \$50/PERSON

"THE PICNIC" MEAT & CHEESE BOARD
selection of Midwest meats & cheeses. house mustards. toasted breads.

IRON SALAD
mixed greens. preserved carrot, celery and onion. mitten vinaigrette. gouda.

ENTREE CHOICES (guests to choose at time of event.)
choice of chicken, fish or steak entree (selections from current dinner menu)

CHEF'S CHOICE DESSERT

"STROLLING" EVENTS

IRON offers menu selections to accommodate "strolling" events. We offer appetizer stations, entree buffet-style stations, and passed appetizer options. Please see general package options below:

PACKAGE ONE \$8/person
"THE PICNIC" MEAT & CHEESE BOARD
selection of Midwest meats & cheeses. house mustards. toasted breads.

PACKAGE TWO \$20/person
"THE PICNIC" MEAT & CHEESE BOARD & YOUR CHOICE OF TWO APPETIZERS

PACKAGE THREE \$26/person
"THE PICNIC" MEAT & CHEESE BOARD & YOUR CHOICE OF THREE APPETIZERS

PACKAGE FOUR \$32/person
"THE PICNIC" MEAT & CHEESE BOARD & YOUR CHOICE OF FOUR APPETIZERS



"STROLLING" EVENT APPETIZER MENU

(This is a sample menu and may change.)

CHEESE CURDS

DEILED EGGS

KIELBASA & SAURKRAUT (+\$2/person)

ASSORTED CROSTINI

SWEDISH MEATBALLS

GRILLED CHEESE "BITES"

"STROLLING" EVENT BUFFET-STYLE ENTREE MENU

(This is a sample menu and may change.) Pricing taken on individual basis. Please contact for quote/proposal.

BRAISED BEEF

MAC & CHEESE

SLICED STEAK

MEATLOAF

TROUT

VEGETARIAN HASH