



Brown Iron Brewhouse – Royal Oak
30955 Woodward Ave., Suite 510
Royal Oak, Mi 48073

248.951.2659

Banquet Menu

Appetizers:

(Per Person Cost)

Smoked BBQ Burnt Ends (\$6) *GF

Rich tender chunks of double smoked beef brisket ends tossed in BBQ sauce, garnished with pickled red onion.

Pretzel Bites (\$3)

House made pretzels baked to perfection and sliced to bite-size servings. Served with honey gold mustard and house made caramelized onion spread.

Chicken Tenders (\$3.50) *GF

Gluten free chicken tenders, cooked to a golden crisp and served with house made buttermilk ranch.

Honey Sriracha Wings (\$5) *GF

House smoked dry rubbed chicken wings, tossed in honey sriracha glaze, and topped with chopped green onion. Served with house made buttermilk ranch.

Garlic Parmesan Fries (\$2.50) *GF

Crispy golden seasoned fries tossed in garlic butter, parmesan cheese and fresh parsley. Served with house made garlic aioli.

Caprese Salad Skewers (\$3)

Fresh mozzarella, fresh basil, and grape tomatoes served on skewers, drizzled with balsamic glaze.

Beer Hall Nachos (\$40 feeds 20) *GF

(+15 Chicken) (+15 Pork) (+25 Brisket) Mexican town corn tortilla chips topped with hatch chili queso, fresh house made Pico de Gallo, pickled red onions, pickled jalapenos, avocado crema, and cilantro.

Buffet Options:

All options include house or Caesar salad. (Additional sides can be added for \$4 per person)

SILVER \$28

2 main course options, 2 side options

GOLD \$32

3 main course options, 2 side options

Main Course Options:

Slow Smoked BBQ Pork *GF

Beer Can Chicken (bone-in)

Smoked Beerbrats/Kielbasa

Grilled Portabella Steaks *GF *V

St. Louis Spareribs (+\$1.5) *GF

Texas Beef Brisket (+\$2) *GF

Pretzel Crusted Salmon (+\$2)

Espresso Burnt Ends (+2) *GF

Side Options:

BBQ Pit Beans *GF

Vinegar Slaw *GF *V

Sriracha Slaw *GF

Honey Glazed Brussel Sprouts *GF

Green Beans w/ Caramelized Onions *GF *V

Roasted Garlic Mashed Potatoes *GF

Garlic Parmesan Potatoes *GF

Creamy Mac and Cheese (+1)

Plated Options:

Plated options are served with a small dinner salad, creamy mac and cheese and honey glazed Brussel sprouts.

Option 1 \$27:

Slow Smoked BBQ Pork *GF

Smoked Beerbrats/Kielbasa

Beer Can Chicken

Option 2 \$30:

Texas Beef Brisket *GF

St. Louis Spareribs *GF

Pretzel Crusted Salmon

Desserts:

Assorted Mini-Desserts (\$6)

Hand selected mini desserts made fresh for your event by our local bakery.

Sheet cakes:

($\frac{1}{4}$ sheet \$75 serves 15-20) ($\frac{1}{2}$ sheet \$125 serves 32-40) (full sheet \$175 serves 80-90)

Single layer cake of your flavor choice topped with your choice of frosting. Designed with your choice of script, colors, and basic designs.

Bar Options:

- Open Bar

- Limited Bar Menu
- Cash Bar
- All-inclusive open bar tickets (guests can order to their liking a set number of drinks)
- Limited bar menu of your choosing tickets (guests can choose a set number of drinks from this menu)
- \$8 tickets (select 5oz wines, basic cocktails (juice and soda mixers), all 64 beers)
- \$10 tickets (larger wine selection, Mules, Manhattans, Margaritas, Old Fashioneds, Bloody Mary's, basic cocktails, and all 64 beers)
- Unlimited Mimosa bar in room \$15/guest includes Prosecco, Brut, and Just Peachy champagnes, with a variety of juices and fruits to garnish.
- Unlimited Bloody Mary bar in room \$18/guest includes vodka, 2 types of bloody Mary mix (1 regular 1 spicy), limes, celery, pickles, olives, cheese, and bacon to garnish
- Combo Mimosa/Bloody Mary bar in room \$20/guest