



Banquet Menu

Brown Iron Brewhouse – Royal Oak
30955 Woodward Ave., Suite 510
Royal Oak, MI 48073
248.951.2659

Room Minimums (for food and beverage)

Each event is required to achieve a pre-set food and beverage minimum purchase in order to qualify for a private event at Brown Iron Brewery. These minimums vary depending on time, day and number of rooms.

One Room - up to 40 people**

AM: Monday thru Friday	- \$500
PM: Monday thru Thursday	- \$750
PM: Friday	- \$1500
AM: Saturday & Sunday	- \$1000
PM: Saturday	- \$1500
PM: Sunday	- \$1000

Two Rooms - up to 80 people**

AM: Monday thru Friday	- \$750
PM: Monday thru Thursday	- \$1000
PM: Friday	- \$2750
AM: Saturday	- \$2500
PM: Saturday	- \$2750
AM: Sunday	- \$1750
PM: Sunday	- \$1500

Each room can accommodate up to 40 people that are seated

Additional Information

20% of the room minimum will be required for a deposit to reserve your date

All banquets are allocated for 3.5 hours

Final bills will be charged 20% gratuity and 10% service fee

Final guest count and menu options are required to be communicated in writing to the event manager 10 business days prior to your event

Appetizers - Per Person Cost

Smoked BBQ Burnt Ends - \$6.00 *GF

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

Pretzel Bites - \$3.00

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 - \$4.50 *GF

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

Boneless Chicken Wings - \$4.50

Crispy chunks of chicken, cooked to a golden crisp and served with house made buttermilk ranch

Crispy Cauliflower Bites - \$3.50

Crispy chunks of cauliflower, cooked to a golden crisp and served with house made buttermilk ranch

Honey Sriracha Wings - \$5.50 *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.

Veggie Quesadillas - \$3.50

Grilled flour tortilla's stuffed with melted cheddar jack cheese, roasted poblano peppers & caramelized onions.

***Add Smoked Portobello's (\$1.00) / Chopped BBQ meat (\$2.00)

Fresh Veggie Board - \$75 feeds approx. 25 people***

Assorted fresh seasonal vegetables arranged on a decorative wooden board, served with house made caramelized onion dip and buttermilk ranch.

Charcuterie Board - \$175 feeds approx. 25 people***

Assorted meats and cheeses, arranged on a decorative wooden board, served with olives, pickles, and pretzel crisps.

Buffet Options:

*Buffets are up to one and a half hours
packages include water, soda and coffee*

Silver Package - \$32 per person

2 main course options, 2 side options

Gold Package - \$36 per person

3 main course options, 2 side options

Both Packages include a choice of Salad, warm dinner rolls with butter

House Salad

Romaine Lettuce, Cherry Tomatoes, English cucumbers, Shredded Red Onion, Shredded Carrot, Red Cabbage

Caesar

Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Caesar Dressing

Dressings: Buttermilk Ranch, Mustard Vinaigrette (V), Cherry Vinaigrette (V), Peppered Blue Cheese, Fattoush (V), Caesar

Main Course Options:

Slow Smoked BBQ Pork *GF
Beer Can Chicken (bone-in)
Smoked Poblano Cheddar Sausage
Grilled Chicken Thighs (Boneless) *GF
St. Louis Spareribs +\$2.00 *GF
Texas Beef Brisket +\$2.00 *GF
Applewood Smoked Salmon +\$2.00 *GF
Espresso Burnt Ends +\$2.00

Side Options:

BBQ Pit Beans *GF
Pineapple Jalapeno Slaw *GF *V
Creamy Cucumber Dill Slaw *GF *V
Honey Glazed Brussel Sprouts *GF
Seasonal Vegetables *GF *V
Creamy Mac & Cheese +\$2.00
Buttered Mashed Potatoes *GF
Garlic Parmesan Potatoes +\$1.00

****Additional sides can be added for \$4 per person, plus additional up-charge if applicable****

Desserts - Per Dozen Cost

Assorted Cookies - \$24

Double chocolate chunk, oatmeal caramel apple, white chocolate macadamia

Chocolate Brownie Triangle - \$30

Honduran chocolate brownie (Gluten Free)

Assorted Mini-Cheesecakes - \$30

Chocolate, vanilla, lemon cream, strawberry & salted caramel hazelnut

Fresh Fruit Board - \$90 feeds approx. 25 people***

Seasonal fresh fruit arranged on a wooden board

Southern Charm Pecan Tart - \$5 Each

5 inch (diameter) homemade pecan tart

Bar Packages

Cash Bar

Drink costs will be charged for each individual order

Capped Bar

Tickets will be provided for guests \$8 & \$10 options

Beer and Wine only - \$26 per person for 3 hours

Select Michigan Craft Beers, House White & Red Wine

House Package - \$32 per person for 3 hours

Select Michigan Craft Beers, House White & Red Wine, House Liquors

Call Brand Package - \$38 per person for 3 hours

Select Michigan Craft Beers, House White & Red Wine, Call Brand Liquors

Premium Brand Package - \$44 per person for 3 hours

Select Michigan Craft Beers, House White & Red Wine, Premium Brand Liquors