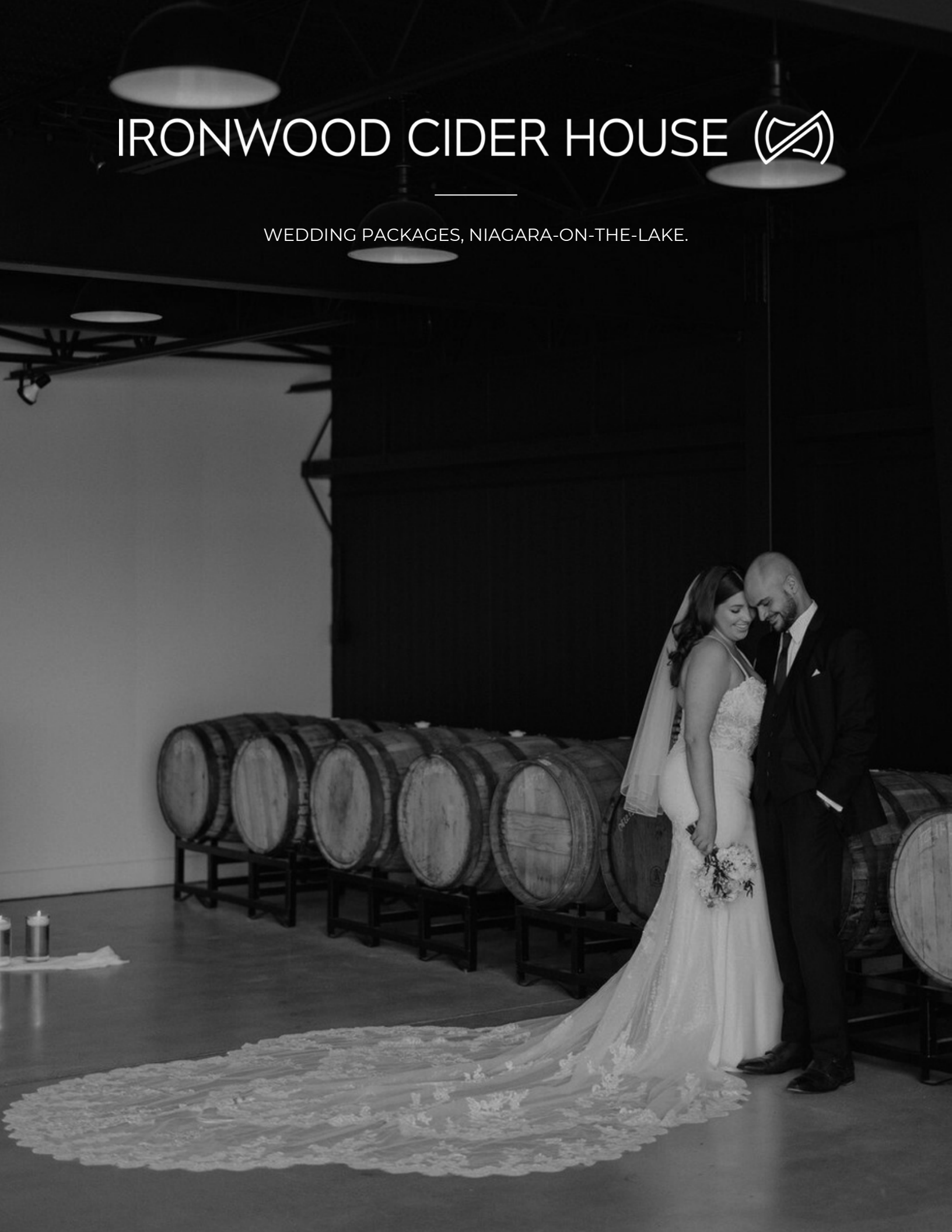


IRONWOOD CIDER HOUSE

WEDDING PACKAGES, NIAGARA-ON-THE-LAKE.





modern
AESTHETIC

Clean lines and contrasting tones create a timeless backdrop for any celebration. Our space boasts sleek concrete bars and exposed beams that add a touch of industrial chic with displays of modern art. This aesthetic pairs beautifully with our orchard ceremony space which shows off Niagara's picturesque landscape.

THE VENUE

\$5500+

We are pleased to accommodate a variety of group sizes, from intimate gatherings to larger receptions. Ironwood Cider House can host up to 100 guests. Our main area boasts floor to ceiling windows, vaulted ceilings and a modern bar area . We also have a loft available for smaller events. Our patio and orchard are fully licensed allowing guests to make full use of the property.

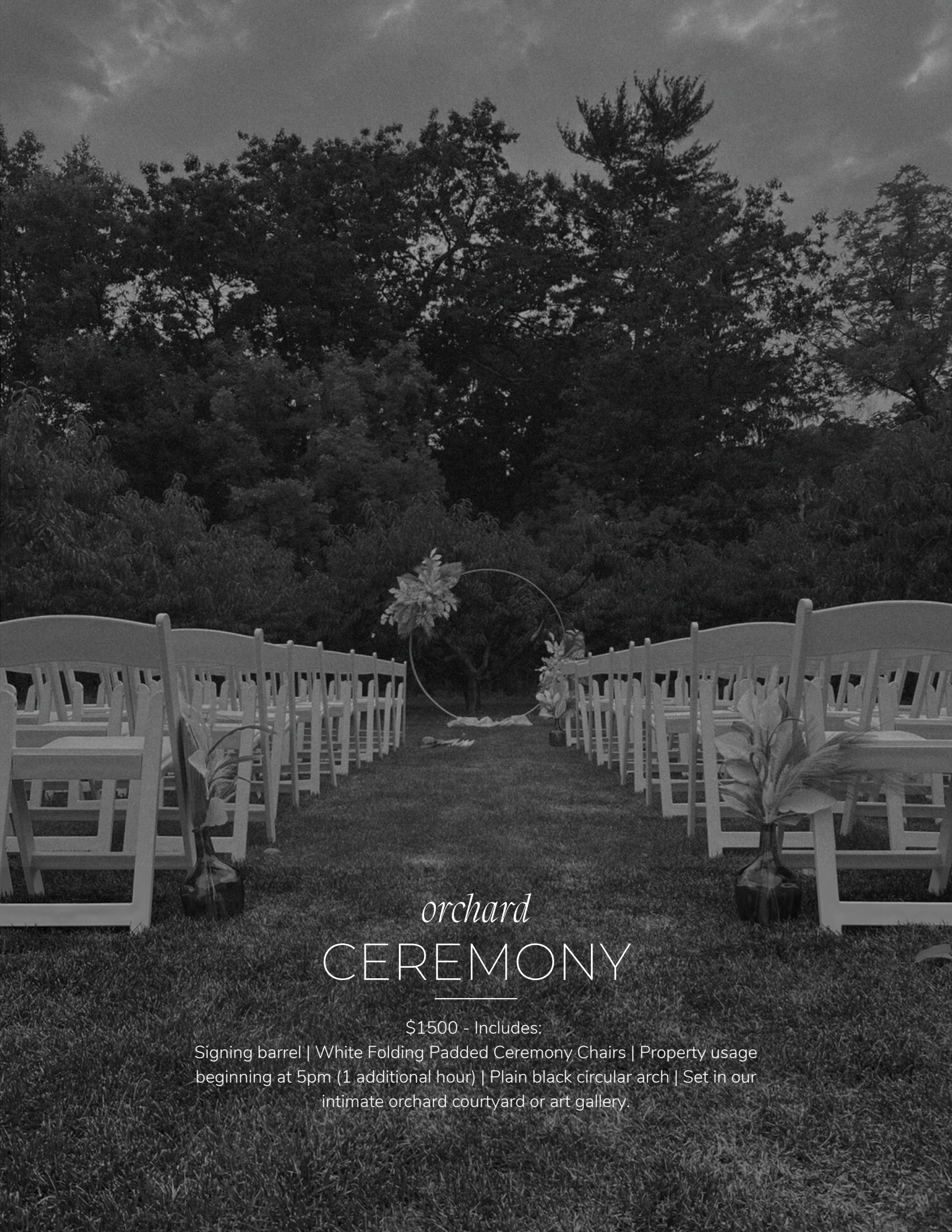
YOUR INVESTMENT INCLUDES:

- Professional Events team representing the venue
- Exclusive use of the Ironwood Cider House property including the grounds for photos
- Reception tables for guest book, gift table, late night service
- Bartending & service staff
- Furniture setup and teardown
- Exclusive use of the property beginning at 6pm

RENTAL MATERIALS INCLUDED:

- Premium flatware and classic white crockery
- Linens and Napkins
- Rectangle dining tables
- Chiavari Chair | Options: Gold, Black, and Crystal





orchard
CEREMONY

\$1500 - Includes:

Signing barrel | White Folding Padded Ceremony Chairs | Property usage beginning at 5pm (1 additional hour) | Plain black circular arch | Set in our intimate orchard courtyard or art gallery.



our
CUISINE

Our food menu is a testament to our dedication to local inspiration, creativity, and pure culinary artistry. Our wedding dining experience offers a range from three-course to four-course meals, as well as a family-style option, all meticulously curated to elevate the culinary experience for our guests on this special day.



3 COURSE

Plated Dinner

(1) Appetizer, (1) Entree, (1) Dessert
\$95++ | per person

4 COURSE

Plated Dinner

(2) Appetizers, (1) Entree, (1) Dessert
\$105++ | per person

4 COURSE

Family Style Dinner

(1) Appetizer, (2) Entrees, (1) Dessert
\$110++ | per person

HORS D'OEUVRES

Welcome your guests with a curated selection of hors d'oeuvres from our kitchen. Served by our friendly and experienced team, these are passed throughout the room to enjoy before the dinner reception.

Peach ricotta crostini

Duck confit steam buns

Spinach Stuffed Mushrooms

Stuffed zucchini boats

Mini lobster grilled cheese

Prosciutto, Fig jam and brie grilled cheese

Beef Satays

Caprese skewers

Popcorn chicken cups, sesame soy glaze and fried basil

Charcuterie skewers

Mint Brie and Watermelon

\$38-\$42 per dozen

Minimum 2 dozen per selection.

4-5 hors d'oeuvres per person recommended.

APPETIZERS

**Choice of 2 options*

Heirloom tomato salad with fresh mozzarella, basil, balsamic reduction, and toasted pine nuts

Pickled grape salad with red onions, cucumber, chilies, shaved Manchego cheese and toasted pine nuts on a bed of watercress tossed in an Ironwood Ciderita vinaigrette (FS)

Caesar salad with a crispy pancetta wheel, roasted garlic crostini and a creamy garlic and parmesan dressing (FS)

Seared scallops, on a vanilla parsnip puree, fried rosemary, and a mushroom sauce with a chili oil (\$8)

Arancini with provolone an marinara sauce (FS)

Shrimp, ceviche with fennel, fresh chilies, micro popcorn sprouts, and a citrus gremolata (FS)

Truffled mushroom soup, with a chive crème fresh, roasted garlic crostini and drizzled with chili oil (FS)



ENTREES

**Choice of 3 options*

Stuffed chicken supreme with asiago cheese, spinach and sundried tomatoes served with roasted fingerling potatoes, roasted asparagus, and a red wine mushroom demi-glace

Pan seared Atlantic salmon with a double smoked bacon and chili ragu, rice pilaf, roasted asparagus (FS)

Wild mushroom and truffle risotto with goat cheese and citrus gremolata (FS)

Filet mignon topped with a lobster tail, served with a roasted fingerling potato, roasted asparagus, and a béaise sauce (\$18)

Seared duck breast (medium) with sweet potato mashed, spinach almondine and a maple star anise demi-glace (\$8) (FS)

AAA Sirloin with a black truffle butter, roast garlic whipped potatoes and broccolini (FS)
+Upgrade to NY Striploin or Filet Mignon (\$10)

Lemon and ricotta gnocchi with roasted butternut squash, arugula in a hazelnut cream sauce (FS)

Blackened Chilean seabass with a vanilla parsnip puree, with a cucumber and citrus gremolata (\$7)

Roasted cauliflower steak on a bed of a lemon rosemary hummus with a cucumber and pomegranate salsa (FS)

Additional dietary options available upon consultation.



DESSERTS

**Choice of 2 options*

Chocolate Explosion with a crunchy base and chocolate brownie mousse (GF)

Mille-Feuille – Layered lemon ricotta, Kahlua banana compote and a basil crème anglaise (FS)

Spiced coconut and Grand Marnier rice pudding (FS)

Salted caramel apple cheesecake with a cinnamon whipped cream (FS)

Lemon blueberry crème brulee

Tiramisu with hints of espresso, coffee liquor, and velvety mascarpone cream

Additional dietary options available upon consultation.

LATE NIGHT MENU

Treat your guests to a late-night snack. Typically served around 11PM, this self-serve station is a great way to end the evening and will keep the event going 'til last call.

Choice of:

Assortment of artisanal flatbread pizzas
(vegetarian and vegan options available)

Taco Bar (beef, chicken, fish and roasted sweet potatoes)

Assortment of grilled cheese sandwiches
(vegetarian and vegan options available)

Slider Bar (chicken, beef, vegetarian)

\$20 | Per Guest

Recommended for half of your guest count



BAR

Our bar offerings are renowned for the meticulously curated selection of artisanal and specialty products, showcasing the finest craftsmanship in every sip.

Bar packages include 4.5 hours of open bar. Wine & cider service only during dinner.

Standard

Local Craft Spirits, Ironwood Cider, VQA Red & White Wine, Craft Lager

\$50 per guest ++

Premium

Local Craft Spirits, Ironwood Cider, Selection of Premium Wine, Craft Lager, Sangria, Margaritas, Sours, Sparkling Toast

\$75 per guest ++

Non-alcoholic beverage package

\$15 per guest

***Open bar packages will be charged for every guest 19 years of age and older. Any guests under the age of 19 (including vendors) will be charged \$15 for a non-alcoholic beverage package.*

UPGRADES

Sparkling wine toast \$10 per guest

Full bar service during dinner \$15 per guest





IRONWOOD CIDER HOUSE

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Photography By: Young Glass photography, Focus & Filter Photography,
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