

IRON ABBEY

RESTAURANT & PUB



Group & Private Dining

CORPORATE EVENTS | BANQUETS | GRADUATIONS
BIRTHDAYS | CATERING | ANNIVERSARIES
HOLIDAY PARTIES | FUNDRAISERS
REHEARSAL DINNERS

8.28.2026_

Thank you for your interest in hosting a private event at Iron Abbey in Horsham, PA. We offer a unique blend of European fare and American comfort food, paired with 20 rotating draft lines and an extensive selection of craft beer, wine, and cocktails.

Private dining options are available for groups from 20 to 75 guests, with personalized planning by our dedicated events team. We look forward to helping you create a memorable experience!

THE NEXT STEPS

1. CONTACT US

Contact our Event Coordinators to check room availability and ask additional questions: events@ironabbey.com or call us at **215.956.9600**.

2. CHOOSE A ROOM

Choose from our 3 different rooms based on room size, availability, and type of occasion (page 3).

3. CHOOSE A MENU

A. Choose from our 4 different menus: Brunch, Pub Grub, Royal Choice, or King's Feast (pages 4-7)

B. Choose dessert options for guests

B. Choose beverage option: (see page 8)

4. SIGN CONTRACT & PAY CONTRACT

Sign the online contract with your menu details, room preference, date, and more. An event coordinator will review the contract and send you a deposit invoice via email. The deposit invoice must be paid to confirm and hold your event. The deposit invoice can be deducted from your final bill the day of the event.

5. FINAL DETAILS

Contact our Event Coordinator (7) days prior to your event with the final head count and confirm event details

6. PAYMENT

Final payment is due at the end of your event. The bill for your event will be presented as one check and will include food, beverage, and package selections.

All Items will be subject to 6% sales tax and a 20% automatic gratuity.

Exception to this is if you select a cash bar and guests pay individually for their drinks.

We look forward to hosting your next event !



ROOM SELECTION



PIVOT ROOM ACCOMMODATES
40-75 GUESTS



REX ROOM ACCOMMODATES
UP TO 20 GUESTS



THE LOFT ACCOMMODATES
UP TO 45 GUESTS

PIVOT ROOM

ACCOMMODATES 40-75 GUESTS

Perfect for: corporate events, holiday parties, seminars, luncheons, campaigns, fundraisers, rehearsal dinners, baby showers and any mid-scale event

PRIVATE ROOM

Handicapped Accessible: located on first floor

Amenities

Aux Hook-Up, WiFi

Additional Amenities Available

Audio Visual Equipment: Screen & Projector: \$80,
Cordless Mic: \$55

REX ROOM

ACCOMMODATES UP TO 20 GUESTS

Perfect for: corporate events, small holiday parties, anniversaries, workshops, birthdays, baby showers, conference style seating, and any intimate gatherings

PRIVATE ROOM

Handicapped Accessible: located on first floor

Amenities

Aux Hook Up, WiFi

Additional Amenities Available

Audio Visual Equipment: Screen & Projector: \$80,
Cordless Mic: \$55

THE LOFT

ACCOMMODATES UP TO 45 GUESTS

(Bar Area: 25 People, Pew Tables: 24 People)

Perfect for: happy hours, birthdays, small holiday parties

SEMI PRIVATE/ PRIVATE ROOM: Located on 2nd floor by stairs; no elevator.

-Loft Bottle Shop is open to public for beer and wine sales-

Amenities

Aux Hook-Up, WiFi

Additional Amenities Available

Audio Visual Equipment: Screen & Projector: \$80,
Cordless Mic: \$55



MENU SELECTION

OPTION A: BRUNCH

Available Saturdays and Sundays only

GREAT BRUNCH IN A FUN ATMOSPHERE

20 GUEST MINIMUM

Our Brunch menu features Iron Abbey's Signature homemade brunch at an affordable price.

MENU

Served
Buffet style

EGGS
BACON
PANCAKES

BREAKFAST POTATOES
VEGGIE MEDLEY
DESSERT STATION

Your choice of (select 2)

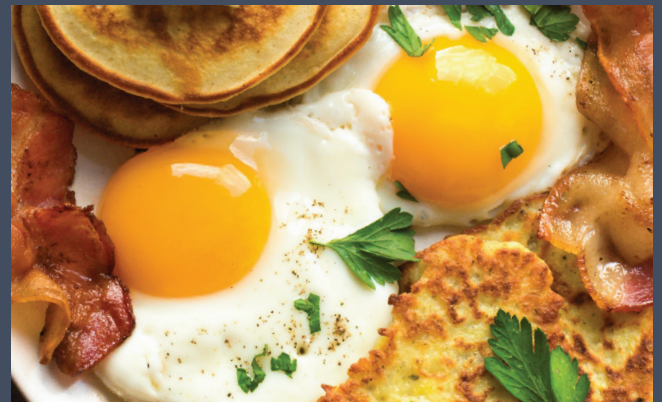
HAM WITH PINEAPPLE GLAZE

TERIYAKI SALMON

PASTA WITH PRIMAVERA

GRILLED SIRLOIN TIPS

with onions, peppers, homemade demi-glace



UPGRADE YOUR EVENT

CHOCOLATE FOUNTAIN \$120 + \$7 per person
OMELETTE STATION \$200

\$29⁹⁵ PER PERSON

All inclusive food package served for 2 hours

20 guest minimum

*Tax and gratuity applied to the final bill

If selections for sauces are not provided to IA staff by the Monday prior to the party, then the selection falls to house choice. Brunch is available Saturday and Sunday only. Earliest time to book is 10am. Menu options subject to change. Tax of 6% and gratuity of 20% not included in this price. All inclusive bar packages served for 2 hours. All inclusive food packages for 2 Hours. Food displayed: served buffet style. Dedicated servers for all beverage service.



MENU SELECTION

OPTION B: PUB GRUB

20 guest minimum

GREAT PUB FOOD IN A FUN ATMOSPHERE

Our Pub Grub menu features Iron Abbey's Signature wings, and various homemade gastro-style pub fare creations at an affordable price

MENU Served Buffet style

CAESAR SALAD

Hearts of romaine, croutons, cheese and caesar dressing

HUMMUS STATION

Homemade hummus, pita chips, feta cheese, olives, cucumber, and roasted red peppers

CAULIFLOWER BITES

served with bleu cheese, celery, carrots, and your choice of sauce

WINGS STATION

Crispy wings served with bleu cheese, celery, carrots, and your choice of sauce

PULLED CHICKEN SLIDERS

Mini pulled chicken sandwiches with cole slaw

NACHOS STATION

White corn tortilla chips, pico de gallo, black beans, jalapenos, sour cream, and guacamole



ADD DESSERTS

Mini Desserts | Additional \$5 per person

Signature Desserts | Additional \$9 per person

\$29⁹⁵ PER PERSON

All inclusive food package served for 2 hours

20 guest minimum

*Tax and gratuity applied to the final bill

If selections for sauces are not provided to IA staff by the Monday prior to the party, then the selection falls to house choice. Pub Grub not available Saturday nights during peak seasons. Menu options subject to change. Tax of 6% and gratuity of 20% not included in this price. All inclusive bar packages served for 2 hours. All inclusive food packages for 2 Hours. Food displayed: served buffet style. Dedicated servers for all beverage service.



MENU SELECTION

OPTION C: ROYAL CHOICE

20 GUEST MINIMUM

TAKE YOUR PICK AND MAKE IT YOUR OWN

Mix and Match the perfect menu for your party

MENU Served Buffet style

1. Appetizer: **Select 1**

CHEESESTEAK SPRING ROLLS

tender sliced ribeye,
cooper sharp american,
served with Chipotle
Ketchup

NACHOS STATION

White corn tortilla
chips, pico de gallo,
black beans,
jalapenos, sour cream,
and guacamole

WINGS STATION

Crispy wings served with
bleu cheese, celery,
carrots, and your choice
of sauce

2. Entrees: **Select 2**

BISTRO LOIN

Ciopolini Onion, baby bell
peppers, Cremini Mushrooms,
Port Wine Demi

LEMON CAPER CHICKEN

Chicken, Lemon Caper
Sauce, Sauteed Spinach

YUZU SALMON

Shishito peppers,
Roasted Pineapple,
Sesame seed

CREAMY ROASTED RED PEPPER PASTA

Farfalli, Asparagus, Crimini
Mushroom, Sun Dried
Tomatoes, Chives, Creamy
Red Pepper Sauce

3. Sides: **Select 4**

SEASONAL VEGETABLES

Locally sourced
roasted vegetables

PASTA SALAD

fusilli pasta, black olives,
feta cheese, salami, red
onion, cucumber, red
peppers, Italian vinaigrette

TRUFFLE GARLIC POTATOES

Roasted Garlic Yukon Gold
Potatoes, seasoned
with Truffle oil and
parmesan cheese

RICE

white rice
lightly cooked
with Spanish
onions

CAESAR SALAD

Caesar dressing,
shaved parmesan
cheese, and house
made croutons

PANZANELLA

Caramelized onion dressing,
toasted focaccia, basil, roasted garlic,
ricotta salata, heirloom tomatoes

HERB ROASTED POTATOES

Yukon gold potatoes, herbs,
butter, cooked to perfection, lightly
seasoned and perfectly roasted

GREEK SALAD

Cucumbers, Olives, Tomatoes,
peppers, topped with Feta Cheese

\$ 39⁹⁵ PER PERSON

All inclusive food package served for 2 hours

20 guest minimum

*Tax and gratuity applied to the final bill

ADD A DESSERT

Additional \$5 per person. Choose 1.

Signature Desserts | Additional \$9 per person

A. ASSORTED MINI DESSERTS

A series of mini bite size cakes and pastries

B. FRESH FRUIT STATION

An assortment of fresh fruit

if selections for sauces are not provided to IA staff by the monday prior to the party, then the selection falls to house choice. Royal Choice is not available Saturday nights during peak seasons. Menu options subject to change. Tax of 6% and gratuity of 20% not included in this price. All inclusive bar packages served for 2 hours. All inclusive food packages for 2 Hours. Food displayed: served buffet style. Dedicated servers for all beverage service.



MENU SELECTION

OPTION D: KINGS FEAST

30 GUEST MAXIMUM

A 4 COURSE FEAST FIT FOR A KING

Our 4 course King's feast package offers upscale entree selection individually plated for a formal king's dining experience for your guests

MENU Plated for formal dining

1. Soups: **Select 1**

A. TOMATO & CORN

With goat cheese

B. NEW ENGLAND

CLAM CHOWDER

C. TOMATO & BASIL

2. Salads: **Select 1**

A. CAESAR SALAD

tossed hearts of romaine, caesar dressing and croutons

B. BABY GREENS SALAD

crisp red and green baby romaine with shaved watermelon radish, toasted sunflowers seeds, red grapes, and a herb white balsamic vinaigrette

C. SPINACH SALAD

fresh spinach, avocado, grilled corn, bleu cheese crumbles, bacon, hard boiled egg, tomato, ranch dressing

3. Entrees **Select 4 Choices for party** Final entree counts needs to be determined 1 week prior to event

1. DRY RUBBED PORK CHOP

bone in, abbey dry rub, mashed potatoes, asparagus, peach BBQ sauce

2. FILET MIGNON

served with garlic mashed potatoes, cognac au poivre, and grilled asparagus.

3. HONEY CITRUS GLAZE SALMON

8oz salmon, honey citrus glaze, rice pilaf with green beans

4. CHICKEN & DUMPLINGS

cajun chicken, potato gnocchi, bcaon, tomato, broccolini, garlic, herbs, balsamic reduction

\$44⁹⁵ PER PERSON

All inclusive food package served for 2 hours

30 guest maximum

*Tax and gratuity applied to the final bill

Minimum charge is based on the contract's head count

DESSERT INCLUDED

Guest Choose 1 at event

A. CHEESECAKE XANGO

Creamy cheesecake, flaky crust, and vanilla ice cream

B. PEANUT BUTTER BOMB

Chocolate shell with a peanut butter center, topped with nuts

C. MOLTEN CHOCOLATE CAKE

Rich Devil's food cake, warm chocolate truffle, and vanilla ice cream

D. ICE CREAM

Choice of three flavors: Vanilla, Chocolate, or Strawberry



MENU SELECTION

BEVERAGE SELECTION

Soft Drinks Only

\$5 PER PERSON

Package includes unlimited non-alcoholic drinks, coffee, and teas. Excludes espresso and cappuccino.

CHOOSE ALCHOLIC BEVERAGE PACKAGE

Package includes unlimited non-alcoholic drinks, coffee, and teas. Excludes espresso and cappuccino.

A. PAY PER DRINK

1. CASH BAR

Guests purchase their own beverages

2. CONSUMPTION

Your server will keep a running tab of all beverages consumed and add to the final bill. Options include: soft drinks, coffee, tea, limited bar, full bar, or wine service.

B. BEVERAGE PACKAGE

1. BEER & WINE \$25 PER PERSON

Includes the following:

10 preselected craft beers from draft list
8 bottled beer selections:

6 Wine Selections:

Canyon Oaks Chardonnay
Canyon Oaks Merlot
Villa Brici Pinot Grigio
Oak Vineyards White Zinfandel
Oak Vineyards Cabernet Sauvignon
Canyon Oaks Moscato

2. WINE | BEER | LIQUOR \$35 PER PERSON

Includes Beer & Wine, Soft Drinks, Mocktails, plus:

House Spirits	House Gin
House Spiced Rum	House Vodka
House Whiskey	House Tequila

* Does not include shots

3. TOP SHELF \$50 PER PERSON

Includes Beer & Wine, Soft Drinks, Signature Cocktails, Mocktails plus:

Grey Goose	Kettle One
Don Julio	Hendricks
Bombay Sapphire	Jim Beam
Maker's Mark	Brugal
Espolon Tequila	Titos
Jameson	Jack Daniels

* Does not include shots

