



• Banquet Room Reservations •

- **Large Banquet Room**

Seats up to 60 people.

\$500.00 Spending Minimum on food.

\$250.00 Non-Refundable Deposit.

Drink Tickets are available!

7.5% Sales tax and 18% Gratuity will be added to all room rentals.

- **Conference Room**

Seats up to 30 people.

\$250.00 Spending Minimum on food.

\$100.00 Non-Refundable Deposit.

Drink Tickets are available!

7.5% Sales tax and 18% Gratuity will be added to all room rentals.

Due to our Liquor license with the City of Fargo, we are only allowed to serve alcohol while we are serving food and no more than 1 hour after our kitchen closes. Those hours are, Sundays until 10pm and Monday through Saturday until 11pm. Upon request, we can keep our kitchen open later for a rate of \$25 per hour to cover labor and operating costs. In these instances, we would be able to keep our doors open until 1am with "Last Call" at 12:40am.

• We look forward to hosting your next event! •

• Hors d'oeuvres •

- **Chicken Tenders** **\$95**
50 pieces of our chicken tenders served with choice of one dipping sauce.
\$8.00 for additional sauces.

- **Chicken Wings** **\$110**
50 Chicken wings served plain or tossed in BBQ or Buffalo sauce.

- **Meatballs** **\$75**
150 pieces of plain, BBQ meatballs or Swedish

- **Barbeque Smokies** **\$70**
150 smokies, slow cooked in BBQ sauce.

- **Mini Sandwiches** **\$45**
One Dozen sandwiches with your choice of Turkey, Ham or Roast Beef.

- **Fresh Fruit Platter** **\$80**
An array of fresh fruit. (Serves 25)

- **Fresh Vegetable Platter** **\$75**
Mixture of fresh vegetables with a Ranch dip. (Serves 25)

- **Cookie Platter** **\$39**
Three Dozen assorted cookies.

- **Cheese and Cracker Tray** **\$90**
Pepper jack, Swiss and Colby jack cheese cubes with an assortment of crackers.
(Serves 25)

- **Deli Meat Tray** **\$75**
Turkey, Ham and Roast Beef tray. (Serves 25)

- **Tortilla Chips and Salsa** **\$45**
House fried tortilla chips with fresh, homemade salsa. (Serves 25)

- **Potato Chips with Dip** **\$50**
Classic potato chips served with Ranch or French onion dip. (Serves 25)

• Buffets •

Each buffet serves 10 (minimum of 10. Cannot not split buffets)

- **Cold Sandwiches** **\$80**
Turkey, Roast Beef or Ham served with assorted cheeses, lettuce, tomatoes, Onions and pickles. Mayonnaise, mustard and butter on the side. Choice of white or wheat bun.

- **Burgers** **\$100**
Delicious, build your own 1/3 pound burgers served with our signature bun with assorted cheeses, lettuce, tomatoes, onions and pickles. Mayonnaise, ketchup and mustard on the side.

- **Chicken Fettuccine** **\$170**
Fettuccine noodles gently tossed in our creamy Alfredo sauce with chicken, fresh broccoli and Parmesan cheese. Served with garlic breadsticks.

- **Cajun Chicken Alfredo** **\$170**
Penne pasta tossed in our Cajun Alfredo sauce with Cajun grilled chicken and Parmesan cheese. Served with garlic breadsticks.

- **Spaghetti and Meatballs** **\$150**
Tender spaghetti smothered with Italian marinara sauce and topped with meatballs and Parmesan cheese. Served with garlic breadsticks.

- **Pulled Pork** **\$100**
Slow cooked pork served with our signature bun with BBQ sauce on the side.

- **Jumbo Hot Dog** **\$45**
Our delicious, all beef ¼ pound hot dog served with relish, onions, sauerkraut, ketchup and mustard.

• Buffets •

Each buffet serves 10 Minimum of 10. Cannot split buffets}

- **Pork Loin** **\$120**
Lightly seasoned and oven roasted center-cut pork loin.

- **Baked Ham** **\$120**
Honey baked teardrop ham with our own signature glaze.

- **Taco Bar** **\$100**
Comes with lettuce, onions, tomatoes, black olives, shredded cheese salsa, sour cream and tortilla chips. Choice of soft shell or hard shell.

- **Chicken Cordon Bleu** **\$100**
Chicken breast, ham and melted Swiss cheese with Parmesan sauce.

• Buffet Sides •

Each buffet side serves 10

- **Macaroni Salad** **\$30**

- **Potato Salad** **\$30**

- **Coleslaw** **\$25**

- **Steamed Vegetables** **\$25**

- **Baked Beans** **\$25**

- **House Salad** **\$50**
Choice of a dressing: Ranch, French, Honey Mustard, Italian, Balsamic Vinaigrette or 1000 Island

• Beverages •

- **Coffee** **\$16.95**
One gallon of House Blend, Dark Roast or Decaf.
- **Fruit Punch** **\$16.95**
Three gallons freshly prepared.
- **Lemonade** **\$16.95**
Three gallons freshly prepared.
- **Assorted Juice** **\$3**
Per bottle.
- **Soda Bottles** **\$3**
Per bottle.
- **Water Bottles** **\$2**
Per bottle.
- **Drink Tickets**
Price per ticket to be used at the bar. Please talk to one of our 9 Iron associates if you decide to use drink tickets.

- **Plated meals are upon request. Please call to inquire about information!**
- **“Off menu” items are available upon request. Please call to inquire information!**

Here at 9 Iron, let our friendly staff be your host to take care of your guests as our esteemed chef prepares the perfect meal for your event. Make us your next destination for a birthday party, groom's dinner, graduation celebration, retirement party, benefit, office meeting, or so much more!

• **We look forward to hosting your next event!** •