



## • Banquet Room Reservations •

- **Large Banquet Room**

Seats up to 80 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.

\$200.00 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 2am with "Last Call" at 1:45am.

• 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** **\$125**  
50 Chicken wings served plain or tossed in BBQ or Buffalo sauce.
  
- **Meatballs** **\$75**  
150 pieces of plain or BBQ meatballs.
  
- **Barbeque Smokies** **\$75**  
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** **\$95**  
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** **\$65**  
Classic potato chips served with Ranch or French onion dip. (Serves 25)

• **Buffets** •

Each buffet serves 10

- **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** **\$65**  
Our delicious, all beef ¼ pound hot dog served with relish, onions, sauerkraut, ketchup and mustard.

• **Buffets** •

Each buffet serves 10

- **Pork Loin** **\$120**  
Lightly seasoned and oven roasted center-cut pork loin.
  
- **Baked Ham** **\$120**  
Honey baked teardrop ham with our own signature glaze.
  
- **Chicken Tenders** **\$95**  
Southern-style tenders served with your choice of sauce.
  
- **Chicken Cordon Bleu** **\$110**  
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



## • Entrées •

All entrées served with a tossed salad, choice of two sides and a garlic breadstick.

Limit of only two entrées and two side selections for your event.

- **Sirloin Steak** \$22  
8oz. USDA sirloin cooked to medium. Served with a tossed salad  
And choice of two sides.
  
- **Pork Loin** \$21  
Lightly seasoned and oven roasted center-cut pork loin. Served  
with a tossed salad and choice of two sides.
  
- **Baked Ham** \$17  
Honey baked teardrop ham with our own signature glaze. Served  
with a tossed salad and choice of two sides.
  
- **Chicken Cordon Bleu** \$14  
Chicken breast, ham and melted Swiss cheese with Parmesan sauce.  
Served with a tossed salad and choice of two sides.
  
- **Baked Chicken** \$16  
¼ Chicken oven baked with herb seasoning. Served with a tossed salad  
and choice of two sides.
  
- **Chicken Fettuccine** \$17  
Fettuccine noodles gently tossed in our creamy Alfredo sauce with  
chicken, fresh broccoli and Parmesan cheese. Served with a tossed salad  
and a garlic breadstick.
  
- **Cajun Chicken Alfredo** \$17  
Penne pasta tossed in our Cajun Alfredo sauce with Cajun grilled chicken  
and Parmesan cheese. Served with a tossed salad and a garlic breadstick.
  
- **Spaghetti and Meatballs** \$15  
Tender spaghetti smothered with Italian marinara sauce and topped with  
meatballs and Parmesan cheese. Served with a tossed salad and a garlic breadstick.

• Entrée Sides •

- Macaroni Salad
- Coleslaw
- Baked Beans
- Garlic Mashed Potatoes
- Sweet Potato Fries
- Soup
- Potato Salad
- Steamed Vegetables
- Baked Potato
- French Fries
- Wild Rice
- House Salad

• 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** \$5  
Price per ticket to be used at the bar.  
Excludes tall craft beers, martinis and specialty drinks.

The logo for 9 Iron Bar & Grill features a large, stylized number '9' in a reddish-pink color. To its right, the word 'Iron' is written in a grey, serif font, with a small red flame-like graphic above the letter 'r'. Below 'Iron', the words 'BAR & GRILL' are written in a smaller, grey, sans-serif font, flanked by two small grey dots. Underneath that, the phrase 'At Osgood' is written in an even smaller, grey, sans-serif font.

9 Iron  
•BAR & GRILL•  
At Osgood

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! •