



Private Dining Information

Thank you for your interest in Iron Starr's Private Dining services. Whether the occasion calls for a business luncheon, pre-nuptial celebration, buffet reception, or just a great dinner among your closest friends, we have a private dining space to suit the size and personality of your crowd. It is our goal to relieve you of the many details that go along with hosting a successful party so that you as well as your guests can thoroughly enjoy your special event. From custom printed menus to the attentive staff, our event manager will work tirelessly with you to ensure your event reflects your unique taste and personal touches.



Iron Starr Urban BBQ

FOOD & BEVERAGE MINIMUM

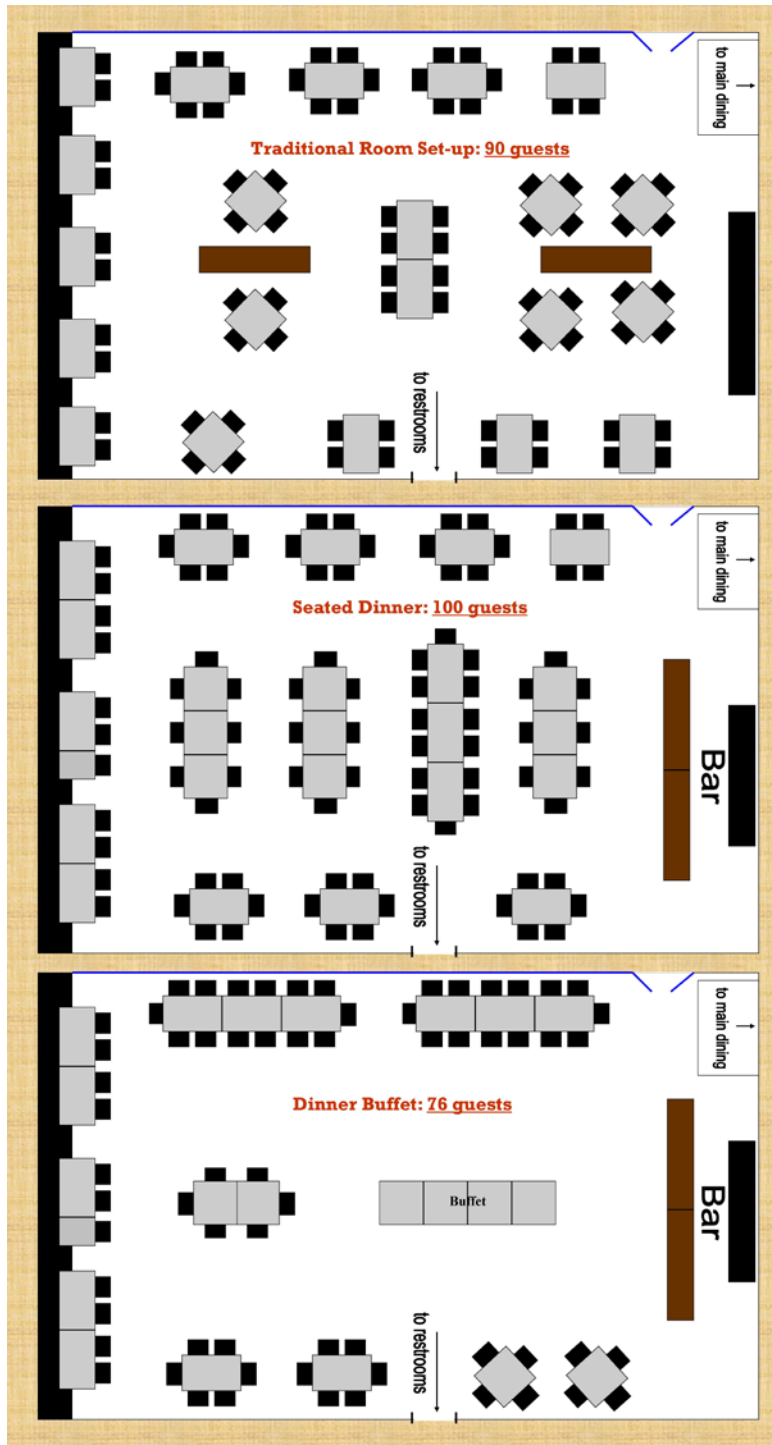
Iron Starr Urban BBQ requires a Food and Beverage Minimum (F&B) to be fulfilled to reserve the Belle Starr or Hickory Room for private use. A Food and Beverage Minimum is the minimum which must be spent in Food and Beverage only, before Gratuity and Tax is applied. The F&B minimum varies by time of day and day of the week. Iron Starr's F&B rates are for 4 hours private use of room. Additional rental hours may be added at the rate of \$5 per guest/hour. If the F&B minimum cannot be met before tax and gratuity, a room charge will result. The room charge will then be the difference between the F&B minimum and the actual food and beverage total. Below rates DO NOT apply to Holidays or Special Event Days. Please consult our event manager for individual pricing.

Belle Starr Room: <i>max seating capacity 30 guests</i>			
	Sunday-Thursday	Friday	Saturday
F&B Day Use	\$300.00	\$500.00	\$500.00
F&B Evening Use	\$500.00	\$800.00	\$800.00

Hickory Room: <i>max seating capacity 100 guests</i>			
	Sunday-Thursday	Friday	Saturday
F&B Day Use	\$2,000.00	\$2,500.00	\$1,000.00
F&B Evening Use	\$1,500.00	\$3,500.00	\$3,500.00

HICKORY ROOM CAPACITY & ARRANGEMENT OPTIONS

Max Capacity Seated: **100*** Max Capacity Standing Cocktail: **150****

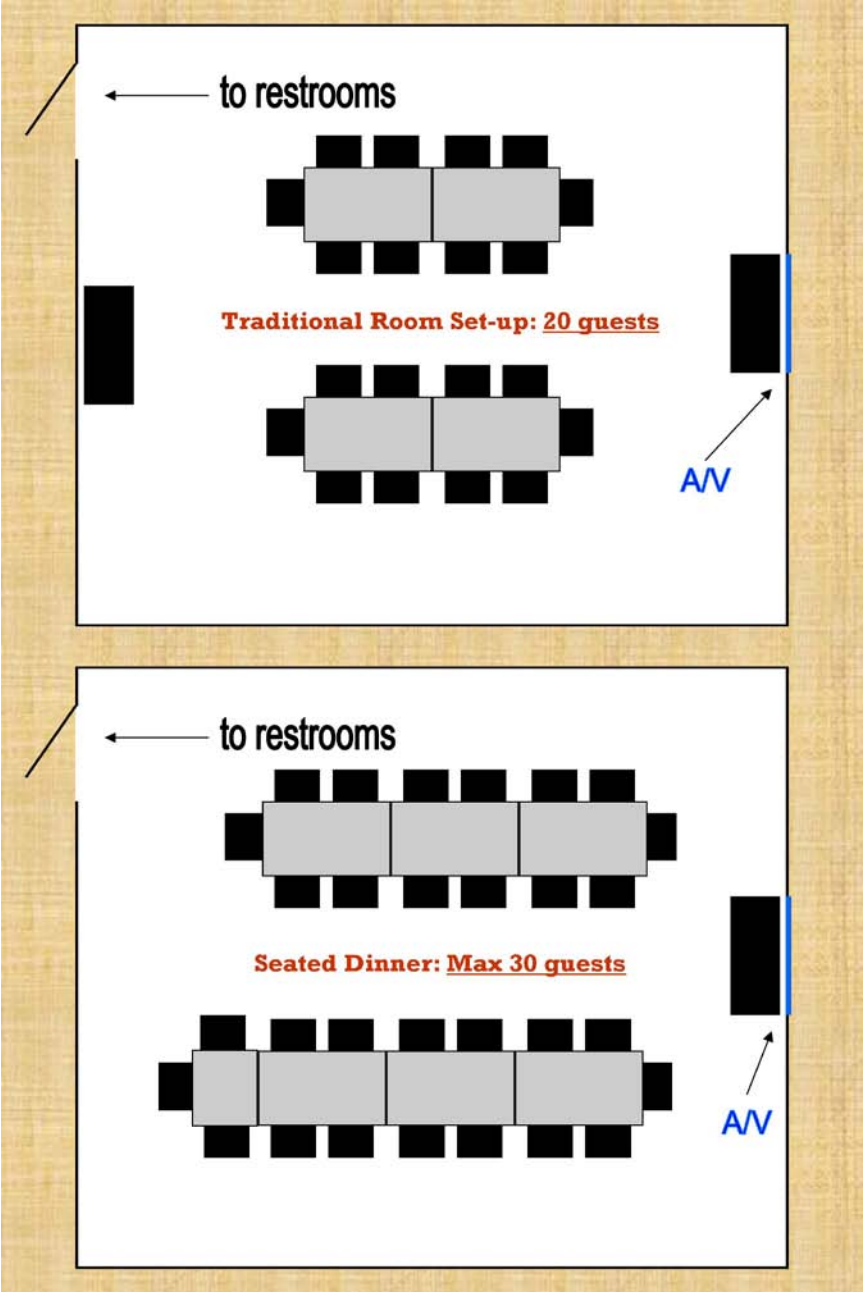


**Seating capacity may be reduced with the addition of A/V or auxiliary tables*

***Seating for standing cocktail buffet is 60. Standing cocktail tables may be added for an additional fee.*

BELLE STARR ROOM CAPACITY & ARRANGEMENT OPTIONS

Max Capacity Seated: 30



Iron Starr Urban BBQ

Set Menus

Iron Starr specializes in smoked meats. Our fantastic meats take anywhere from 8 to 24 hours advance preparation. A pre-set menu is required for all dining parties of 20 guests and over for this reason. This menu will ensure your guests have the same number of courses, provide you as the host or hostess advance knowledge of exact event costs, and help to ensure prompt, proper service and flawless food preparation.

PLATED MENU OPTIONS

All plated menus include Iced Tea, Water, and a personalized menu. Other beverage and bar choices are additional. Any menu may be supplemented with items from the extras/appetizer portion included in this packet. Additional fees will be charged for extra guest choices.

Two Course Plated Menu #1 ~ \$13.50

Sandwiches: All sandwich plates are served with one side and a house made pickle spear
Choose any three

- ★ Smoked Turkey Breast Sandwich
- ★ Seaboard Farms Pulled Pork Sandwich
- ★ Brown Sugar Cured Beef Brisket Sandwich
- ★ Hot Link Sandwich

Sides: Choose any two

- ★ Southwest Slaw
- ★ Dutch Oven Sweet Potatoes
- ★ French Fries
- ★ Red Bliss Potato Salad
- ★ Whole Fried Okra
- ★ Braised Collard Greens
- ★ Fancy Mac & Cheese
- ★ Fresh Green Beans
- ★ Corn Pudding
- ★ BBQ Baked Beans

Dessert: Choose any one

- ★ Double Chocolate Bread Pudding
- ★ Oklahoma Peach Crisp
- ★ Tanya's Key Lime Pie
- ★ Buttermilk Pie

Iron Starr Urban BBQ

SET MENUS: PLATED OPTIONS

Two Course Plated Menu #2 ~ \$16.00

Lite Smoked Meat Plate: Choose any three

All smoked meat plates come with homemade corn bread.

Add \$3 per guest for full size smoked meat plate.

- ★ Smoked Turkey Breast
- ★ Seaboard Farms Pulled Pork
- ★ Brown Sugar Cured Beef Brisket
- ★ Black Pepper Smoked Sausage, Jalapeno-Cheddar Sausage OR Hot Link
- ★ St. Louis Cut Ribs

Sides: Choose any two

- ★ Southwest Slaw
- ★ Dutch Oven Sweet Potatoes
- ★ French Fries
- ★ Red Bliss Potato Salad
- ★ Whole Fried Okra
- ★ Braised Collard Greens
- ★ Fancy Mac & Cheese
- ★ Fresh Green Beans
- ★ Corn Pudding
- ★ BBQ Baked Beans

Dessert: Choose any one

- ★ Double Chocolate Bread Pudding
- ★ Oklahoma Peach Crisp
- ★ Tanya's Key Lime Pie
- ★ Buttermilk Pie

Iron Starr Urban BBQ

SET MENUS: PLATED OPTIONS

Two Course Plated Menu #3 ~ \$27.00

Entrée Choice: Choose any three

All entree plates come with homemade corn bread.

- ★ Hickory Smoked Chicken
- ★ Grilled Atlantic Salmon
- ★ Filet of Beef Tenderloin
- ★ Smoked Prime Rib

Sides: Choose any two

- ★ Southwest Slaw
- ★ Dutch Oven Sweet Potatoes
- ★ French Fries
- ★ Red Bliss Potato Salad
- ★ Whole Fried Okra
- ★ Braised Collard Greens
- ★ Fancy Mac & Cheese
- ★ Fresh Green Beans
- ★ Corn Pudding
- ★ BBQ Baked Beans

Dessert: Choose any one

- ★ Double Chocolate Bread Pudding
- ★ Oklahoma Peach Crisp
- ★ Tanya's Key Lime Pie
- ★ Buttermilk Pie

Iron Starr Urban BBQ

SET MENUS: BUFFET OPTIONS

Buffet Menu Options

All buffet menus include Iced Tea and Water. Other beverage and bar choices are additional. Any menu may be supplemented with items from the extras/appetizers portion of this packet.

Additional fees will be charged for extra guest choices.

Buffet menus are available in the Hickory Room ONLY.

Light Buffet Menu ~ \$19.00

Starters:

- ★ Mama's Deviled Eggs
- ★ Homemade Cornbread with apple butter

Smoked Meats: Choose any two

- ★ Smoked Turkey Breast
- ★ Seaboard Farms Pulled Pork
- ★ Brown Sugar Cured Beef Brisket
- ★ Black Pepper Smoked Sausage, Jalapeno-Cheddar Sausage OR Hot Link

Sides: Choose any two

- ★ Southwest Slaw
- ★ Dutch Oven Sweet Potatoes
- ★ French Fries
- ★ Red Bliss Potato Salad
- ★ Whole Fried Okra
- ★ Braised Collard Greens
- ★ Fancy Mac & Cheese
- ★ Fresh Green Beans
- ★ Corn Pudding
- ★ BBQ Baked Beans

Dessert:

- ★ Double Chocolate Bread Pudding
- ★ Oklahoma Peach Crisp

Iron Starr Urban BBQ

SET MENUS: BUFFET OPTIONS

Heavy Buffet Menu ~ \$27.00 *(35 person minimum)*

Starters:

- ★ Mama's Deviled Eggs
- ★ Oklahoma Caviar with Tortilla Chips
- ★ Iron Starr House Salad with BBQ Ranch
- ★ Homemade Cornbread with apple butter

Smoked Meats: Choose any three

- ★ Smoked Turkey Breast
- ★ Smoked Chicken
- ★ Seaboard Farms Pulled Pork
- ★ Brown Sugar Cured Beef Brisket
- ★ St. Louis Cut Smoked Ribs

Sides: Choose any three

- ★ Southwest Slaw
- ★ Dutch Oven Sweet Potatoes
- ★ French Fries
- ★ Red Bliss Potato Salad
- ★ Whole Fried Okra
- ★ Braised Collard Greens
- ★ Fancy Mac & Cheese
- ★ Fresh Green Beans
- ★ Corn Pudding
- ★ BBQ Baked Beans

Dessert:

- ★ Double Chocolate Bread Pudding
- ★ Oklahoma Peach Crisp

Iron Starr Urban BBQ

ADD-ONS & APPETIZERS

FIRST COURSE ADD-ON

Make any two course meal, three courses with the addition of a great salad.

- ★ Starr House Salad with BBQ Ranch - \$4.00 per guest
- ★ Meatless Wedge Salad - \$5.00 per guest

APPETIZERS & PLATTERS

Charred Jalapeno Pimento Cheese \$2.00 per guest

Hummus with tortilla chips \$2.00 per guest

Corn Pudding Tartlets \$12.00/ dozen

Deviled Eggs \$10.00/ dozen

Glazed Bacon Wrapped Quail Breast stuffed with Fresh Jalapeno \$25.00/ dozen

Mini Smoked Chicken Quesadilla Cones \$24.00/ dozen

Brisket and Bleu Cheese Empanadas \$24.00/dozen

Oklahoma "Caviar" with tortilla chips \$1.25 per guest

Veggie Tray \$1.25 per guest

An assortment of the season's freshest raw vegetables served with a trio of complementary dipping sauces

Sausage & Cheese \$2.00 per guest

Hot Link, Jalapeno-Cheddar Sausage and Black Pepper Sausage with cheddar cheese, jalapeno chow-chow, BBQ sauce and saltine crackers

Smoked Filet of Beef Tenderloin \$4.00 per guest

Chilled sliced beef tenderloin served with red onions, horseradish crema, and toast points



UNLIMITED WINE & BEER BAR

Bar includes domestic and imported beers, wines, soft drinks, and coffee. Pricing does not include tax and service. Per consumption pricing is also available; please contact an Iron Starr event planner for more information.

	PER PERSON
2 HOUR PACKAGE	15
3 HOUR PACKAGE	25
4 HOUR PACKAGE	35

UNLIMITED PREMIUM OPEN BAR

Includes premium cocktails, selected wines, imported and domestic beer, soft drinks, and coffee. Per consumption pricing is also available; please contact an Iron Starr event planner for more information.

	PER PERSON
2 HOUR PACKAGE	20
3 HOUR PACKAGE	30
4 HOUR PACKAGE	40

★ FEATURED BRANDS ★

- Canyon Road Wines,
- Beringer White Zinfandel, Korbel Brut Sparkling
- Budweiser, Bud Light, Michelob Ultra, Boulevard Wheat, Tecate, Shiner Bock
- Sobieski Vodka, Gordons London Dry Gin, Cruzan Rum,
- Dewar’s Scotch, Jim Beam Bourbon

Other wines, beer, and liquors may be added or substituted. Additional fees may apply. Please contact an Iron Starr event planner for additional information.

IRON STARR

URBAN BARBEQUE

Confirmation Sheet

Please fill out this confirmation sheet to better help us assist you in the perfect planning of a flawless event. A credit card number and a signature below will hold your event reservation if the requested date is available. Fax the completed confirmation sheet to 405-605-5325, and the event manager will contact you within 24 to 48 hours. Your requested event date is **NOT RESERVED** until the event manager receives this completed sheet and has called or emailed you with a booking confirmation number.

Date of Event: _____

Contact Person: _____

Phone Number: _____

Fax Number: _____

Email: _____

Event Start Time: _____

Event End Time: _____

Estimated # of Guests: _____

Type of Event: _____

Food & Beverage Minimum: _____

Type of Credit card: Visa MasterCard American Express Discover

Credit Card #: _____ Expiration Date: _____

Name on Card: _____

Signature: _____ Date: _____

- Yes, I have received and reviewed a copy of the ISUB private event policies.

IRON STARR

URBAN BARBEQUE

Private Event Policies

- ★ Because Iron Starr Urban BBQ is a functioning restaurant, we ask that you respect our dining guests by keep your event restricted to your private rented space.
- ★ Private events require a contractual start time.
- ★ All private events must end by 11PM.
- ★ Private events require a room set-up diagram to be signed off on by both the ISUB event manager and client. The final set-up diagram is due ONE WEEK before event date.
- ★ Event set- up and any pertinent equipment must occur the same day of the event and must minimize interference with restaurant operations. All set-up arrangements must be scheduled in advance through the Iron Starr Event Manager. All decorations, rental equipment, flowers, etc. must be removed at the conclusion of the event. Personal or rented items may not be left after conclusion of event for any reason.
- ★ Artwork and fixtures will not be moved or removed for any reason.
- ★ No attachable décor such as banners, signage, lighting, floral arrangements, etc. may be used in or on the grounds of Iron Starr Urban BBQ without written approval from the Iron Starr event Manager on placement and method of attachment.
- ★ The use of glitter, confetti, flower petals or any similar materials as décor at Iron Starr Urban BBQ is strictly prohibited.
- ★ A 46" flat screen is provided in the Belle Starr Room for A/V purposes at no additional cost. A/V may be provided upon request at an additional charge in the Hickory Room. Iron Starr Urban BBQ does not assume responsibility for working any A/V equipment at any time. This is the clients' responsibility.
- ★ Events planned for minors require one adult chaperon to be provided by client for every 15 minors.
- ★ Iron Starr Urban BBQ is not responsible for any gifts, keepsakes, flowers, personal items, etc. that are left behind upon conclusion of event. In the event that decorations, i.e. flowers, vases, signs, packing materials, etc. are left at Iron Starr Urban BBQ at the end of an event, a \$500.00 cleaning fee for the Hickory Room/\$200 for the Belle Starr Room will be billed to the client.
- ★ We want your event to be a memorable one, therefore, we reserve the right to remove or have removed any guest(s) that deviate from appropriate behavior. The event host will be responsible for any damages due to negligence, including actions of the guests.

Goods & Services

Private room rental guarantees the client up to 4 hours private event use of chosen room, on-site chairs, tables, linen napkins, house flatware, glassware, china, required staff, and set-up/teardown of event space for agreed upon time. Below is a list of available equipment for client use with private event space rental. Specialty linens, tables, china, flowers and A/V can be arranged through our preferred vendors at an additional cost.

Hickory Room

(100) Black School House Chairs
(15) 30"X48" Dining Tables
(9) 30"X30" Dining Tables
(2) 24"x30" Dining Tables
Chocolate Poly-cotton Napkins
(22) frosted glass and iron votive holders

Belle Starr Room

(30) Black School House Chairs
(6) 30"X48" Dining Tables
(1) 24"x30" Dining Tables
Chocolate Poly-cotton Napkins
(6) frosted glass and iron votive holders
46" flat screen television

Set Event Menus

Iron Starr specializes in smoked meats. Our fantastic meats take anywhere from 8 to 24 hours advance preparation. A pre-set menu is required for all dining parties of 20 guests and over for this reason. This menu will ensure your guests have the same number of courses, provide you as the host or hostess advance knowledge of exact event costs, and help to ensure prompt, proper service and flawless food preparation.

During the event planning process, you will be provided with menus from which you can choose and customize. If you don't see a menu that suits your event, we will be happy to create one that fits your unique taste and vision. All menu pricing includes iced tea and water. Soft Drinks, coffee, and Bar are based on separate pricing. All alcoholic beverages must be purchased through Iron Starr Urban BBQ. It is illegal to bring outside alcoholic beverages into restaurants in the state of Oklahoma.

Specialty cakes from outside vendors may be brought in by the client for an event. A \$1.00 per person fee will be charged for cutting and serving the cake.

Please let us know in advance if you have any guests with special dietary needs.

Final menu and bar choices must be selected no later than two weeks prior to the scheduled event.

Tax and Service Gratuity

Sales Tax will be charged at the current rate of 8.375%. A service charge of (20%) or (\$100 per server for evening events/\$50 per server for day events), whichever is greater, will be added to your total final bill for staff gratuity. Our staff will be dressed in black dress shirt and jeans unless you request something different. Our event staffing includes appropriate staff based on final guest count.

Guarantees on Number of Guests

Food, beverage, bar and add-on item charges based on guest count will be based on the client's final guarantee. Final guest counts are due no later than **noon, three business days** prior to the date of the event. If no final guest count is received, we will use the number of guests listed on your confirmation sheet. If the final guest count falls below 50% of the confirmation guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases/decreases in the guest count. ISUB cannot guarantee space for last minute increases of 25% or more.

Booking, Deposit & Cancellation Policy

Please fill out the attached confirmation sheet. To hold your Private Dining/ Banquet booking, a credit card number along with signed confirmation sheet is required. **Reservation/Event space is not guaranteed without a credit card number, signed confirmation sheet and verbal confirmation from the Iron Starr Event Manager Kimberly Henderson.** Once all your event details have been planned, you will receive an initial contract and cost estimate to review.

A deposit of 20% of the Total Estimated Contract Amount is needed **to finalize** the booking of this event. Deposit refunds on cancellations are handled as follows –

- Notice over 30 days prior to event: **full refund of deposit**
- Notice 10 to 29 days prior to event: **50% refund of deposit**
- Notice less than 10 days prior to event: **no refund of deposit**
- Notice less than one week prior to event **Full Estimated Amount charged**

Final Payment:

Clients will be billed ONE TICKET for the balance due the evening of the event. The invoice amount is due upon receipt. Separate Tickets/Invoices cannot be accommodated on private events. Pre-approved corporate charge accounts are due no later than 14 days after event. A 10% carrying charge will be applied monthly to any accounts over 30 days. If this is a non-tax event, paperwork must be filed with Iron Starr Urban BBQ no later than two weeks prior to event date.

To schedule a room viewing or to begin planning your event, please contact the Iron Starr Event Manger:

Event Manager: Kimberly Henderson

Cell: 405-808-6471

Email: KH@IRONSTARRBBQ.COM



3700 North Shartel

Oklahoma City, OK. 73118

Direct: 405-524-5925 Fax: 405-605-5325 www.ironstarrbbq.com

Restaurant Hours

Sunday-Monday: 11AM to 9PM

Tuesday-Thursday: 11AM to 9:30PM

Friday-Saturday: 11AM to 10:30PM