



EVENTS MENU

Continental Breakfast

daybreak | \$15

fresh orange juice and chilled fruit juices
assorted house-baked breakfast items
bagels with condiments
fresh cut seasonal fruit
freshly brewed coffee, decaffeinated coffee
herbal teas

sunrise | \$16

fresh orange juice and chilled fruit juices
assorted house-baked breakfast items
bagels with condiments
fresh cut seasonal fruit
individual fruit yogurts
house-made granola
freshly brewed coffee, decaffeinated coffee
herbal teas

wake up | \$18

fresh orange juice and chilled fruit juices
assorted house-baked breakfast items
fresh cut seasonal fruit
individual fruit yogurts
house-made granola
choice of (1) hot breakfast item:
 ham, egg & cheese biscuit
 canadian bacon, egg & cheese croissant
 bacon, egg & cheese panini
 breakfast pizza with eggs, cheese, ham, bacon & peppers
 hot oatmeal with brown sugar & dried cherries
freshly brewed coffee, decaffeinated coffee and herbal teas

limited to 1 hour of service | \$5 fee per person per additional hour

25 person minimum | fees for not reaching minimum may be discussed with your event manager

all charges subject to applicable service charge and state tax

Breakfast Buffet

rise and shine | \$20

fresh orange and fruit juices

assorted house-baked breakfast items

fresh cut seasonal fruit

cage-free fluffy scrambled eggs

crisp bacon strips and pork sausage links

crispy home fried potatoes

freshly brewed coffee, decaffeinated coffee and herbal teas

top of the morning | \$23

fresh orange and fruit juices

assorted house-baked breakfast items

fresh cut seasonal fruit

cage-free fluffy scrambled eggs

crisp bacon strips

corned beef hash

hash brown potatoes

french toast sticks with warm syrup

freshly brewed coffee, decaffeinated coffee and herbal teas

farm fresh | \$23

fresh orange and fruit juices

flaky chocolate croissants

fresh cut seasonal fruit

cage-free egg quiche

crisp bacon strips

butter milk biscuits with pork sausage gravy

sweet potato hash with caramelized onions

freshly brewed coffee, decaffeinated coffee and herbal teas

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Enhancements

hard-cooked cage-free eggs | \$3 ea

breakfast taco with bacon, potato, egg, cheese, salsa | \$4 ea

breakfast burrito- choice of bacon or chorizo sausage, egg, cheese, salsa | \$4 ea

ham, egg & cheese biscuit | \$4 ea

canadian bacon, egg & cheese croissant | \$4 ea

bacon, egg & grilled cheese panini on sourdough | \$4 ea

breakfast pizza with eggs, cheese, ham, bacon & peppers | \$3 per person

egg white frittata with spinach, mushrooms, sundried tomatoes & jack cheese | \$4 per person

brioche french toast with mixed berry compote, whipped cream and maple syrup | \$4 per person

hot oatmeal with brown sugar & dried cherries | \$3 per person

belgian waffles with fresh berries and warm syrup | \$5 per person

crème brulee french toast with warm syrup | \$5 per person

classic and/or vegetarian eggs benedict | \$6 per person

chef-crafted omelet action station* with a variety of meats, cheeses & fresh vegetables | \$6 per person
**50 person minimum | chef required | 1 per 100 guests | \$150 fee per chef*

limited to 1 hour of service | \$5 fee per person per additional hour

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Plated Breakfast

hawkeye plated breakfast | \$17

assorted house-baked breakfast items

fresh cut seasonal fruit

cage-free scrambled eggs

crispy home-fried potatoes

crisp bacon and pork sausage links

chilled orange juice

freshly brewed coffee, decaffeinated coffee and herbal teas

iowa plated breakfast | \$18

assorted house-baked breakfast items

fresh cut seasonal fruit

crème brulee french toast with berries and warm syrup

crispy hash brown potatoes

crisp bacon and pork sausage links

chilled orange juice

freshly brewed coffee, decaffeinated coffee and herbal teas

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Themed Breaks

italian soda bar | \$6

make-your-own italian soda:
sparkling water
flavored syrups
heavy cream

donut break | \$6

fresh-baked cake donuts
chopped nuts, m&m's, sprinkles,
chocolate sauce, vanilla frosting
ice cold milk

popcorn bar | \$7

rich butter popcorn
m&m's
chocolate chips
reece's pieces

apple-a-day | \$8

fresh sliced seasonal apples
hazelnut & caramel dipping sauces
apple cinnamon scones
warm apple fritters
apple juice shooters

happy trails | \$8

build your own trail mix:
peanuts, pretzels
dried cranberries
m&m's, marshmallows, gummy bears

chocolicious | \$8

chocolate covered strawberries
chocolate dipped oreos
chocolate chip cookies
fudge brownies
ice cold milk

intermission | \$10

freshly popped popcorn
cracker jacks
soft pretzel sticks with stone ground
mustard
assorted candy bars

garden party | \$11

fresh vegetable crudité
hummus, olive tapenade and buttermilk
ranch dips
tomato, mozzarella bruschetta
mixed berry smoothie shooters
fresh baked chocolate chip banana bread

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Breaks a la carte

assorted house-baked breakfast breads	\$32 dozen
assorted donuts	\$32 dozen
assorted bagels and cream cheese	\$32 dozen
house- baked scones: blueberry, cinnamon, chocolate chip	\$37 dozen
whole fresh fruit	\$2 each
fresh cut seasonal fruit with dipping sauce	\$5 per person
individual fruit yogurts	\$3 each
individual greek yogurts: vanilla, strawberry and blueberry	\$4 each
assorted granola bars	\$3 each
nutri grain bars, assorted fruit flavors	\$3 each
assorted house baked cookies	\$30 dozen
house-baked fudge or walnut brownies	\$30 dozen
marshmallow krispie squares	\$30 dozen
dessert bars: lemon, strawberry cheesecake, brownies and blondies	\$30 dozen
individual bags of potato chips and pretzels	\$3 each
individual bags of popcorn	\$3 each
individual bags of trail mix	\$3 each
individual bags of assorted mixed nuts	\$3 each
assorted candy bars	\$4 each
assorted blue bunny ice cream bars	\$4 each
soft pretzel sticks with backpacket beer cheese sauce	\$37 dozen
tortilla chips with salsa and cheese dip	\$4 per person

all charges subject to applicable service charge and state tax

Beverages a la carte

fresh-brewed coffee	\$45 gallon
hot water with assorted herbal teas	\$40 gallon
10 oz bottled water	\$2.50 each
pepsi brand soft drinks	\$3.75 each
san pellegrino – classic, lemon, orange, grapefruit	\$4 each
bottled juice	\$3.50 each
iced tea	\$30 gallon
orange juice	\$30 gallon
lemonade	\$30 gallon
punch	\$30 gallon
hot chocolate	\$30 gallon
hot cider	\$35 gallon
fruit smoothies	\$4 each
sports drinks	\$4 each
brand requested soft drinks	\$4.50 each
brand requested sports drinks	\$5 each

all charges subject to applicable service charge and state tax

All-day Breaks

executive break | \$38

all-day

assorted pepsi soft drinks and bottled water

freshly brewed regular and decaf coffee and herbal teas

continental breakfast

fresh orange juice and chilled fruit juices

assorted house-baked breakfast items

bagels with condiments

fresh cut seasonal fruit

mid-morning break

fresh whole fruit

assorted granola and nutria-grain bars

afternoon break

assorted freshly baked cookies

individual bags of chips, pretzels and trail mix

all day premium break* | \$55

*includes executive break items plus lunch

premium deli lunch buffet

garden salad with buttermilk ranch and red wine vinaigrette.

bowtie pasta salad with spinach, tomato and parmesan

petite turkey bit slider on rosemary focaccia with garlic aioli

ham sandwich with gruyere cheese, lettuce, tomato and spicy mustard on brioche

vegetable wrap with grilled peppers, eggplant, portobello and white bean, rosemary spread

house made potato chips

chef's selection of desserts

maximum 10 hours of service for all-day break

40 person maximum

all charges subject to applicable service charge and state tax

Plated Lunch - cold

includes pre-set dessert, iced tea, coffee and herbal tea service

grilled vegetable wrap | \$18

grilled vegetables, mixed greens and a creamy boursin pesto wrapped in a flour tortilla served with lemon-basil pasta salad and house-made potato chips

roasted turkey blt | \$19

sliced roasted turkey breast, smoked bacon, lettuce, tomato, mayonnaise & swiss on rosemary focaccia bread

served with brussels sprout coleslaw and house-made potato chips

grilled chicken caesar wrap | \$20

sliced grilled chicken breast, romaine, parmesan cheese & creamy caesar dressing

served with tri-color tortellini salad and house-made potato chips

iowa cobb salad | \$21

chopped romaine, grilled chicken breast, smoked bacon, tomatoes, hard cooked eggs, avocado, roasted corn pico de gallo

served with creamy buttermilk ranch and balsamic vinaigrette

assorted dinner rolls

grilled shrimp salad | \$24

grilled shrimp over bibb lettuce with grape tomatoes,

grilled asparagus and carrots

served with citrus vinaigrette

assorted dinner rolls

pre-set desserts

german chocolate

tiramisu

key lime pie

chocolate cake

coconut cream cake

lemon crème cake

red velvet cake

multiple entrée offerings will be charged at the highest entrée price (with the exception of vegetarian)

all charges subject to applicable service charge and state tax

Plated lunch - hot

includes assorted dinner rolls, pre-set dessert, iced tea, coffee and herbal tea service
add a garden salad for additional \$3 per person

vegetable manicotti | \$20

manicotti stuffed with grilled vegetables, ricotta, mozzarella and topped with marinara

seared chicken breast | \$21

breast of chicken with creamy white wine, parmesan sauce
served with roasted fingerling potatoes and seasonal vegetable

pan- roasted chicken breast | \$21

pan-roasted breast of chicken with natural juli
whipped potatoes and seasonal vegetable

roasted sirloin | \$24

sliced, roasted sirloin with shallot demi-glace
rosemary roasted potatoes and seasonal vegetable

slow-roasted pork chop | \$24

slow-roasted pork chop with bbq glaze
whipped potatoes and seasonal vegetable

seared salmon | \$25

seared atlantic salmon with chive butter
herb risotto and seasonal vegetable

pre-set desserts

german chocolate
tiramisu
key lime pie
chocolate cake
coconut cream cake
lemon crème cake
red velvet cake

multiple entrée offerings will be charged at the highest entrée price (with the exception of vegetarian)
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Lunch Buffet

Groups of 25 and above

farmers market deli | \$24

chefs daily soup
garden salad served with buttermilk ranch and red wine vinaigrette
seasonal fruit salad
house-made potato salad
sliced roast beef, smoked turkey and ham
fresh tomatoes, shredded lettuce, red onion, cheddar, swiss, provolone
dijon mustard, seasoned mayonnaise, horseradish cream sauce
sliced assorted breads and rolls
house-made potato chips
house-baked cookies and brownies

hawkeye | \$25

backpocket beer cheese soup with cheddar popcorn garnish
red bliss potato salad
honey sriracha coleslaw
chicken breast with peach bbq sauce
beer braised pulled pork
fresh-baked buns
iowa corn succotash
fruit cobbler

panini press | \$25

house-made potato chips
creamy tomato bisque
farmer's market salad with corn, tomatoes, shredded cheese, croutons, creamy ranch and balsamic vinaigrette
antipasto pasta salad
turkey, bacon & avocado panini
philly cheesesteak panini
tomato, mozzarella & pesto panini
chefs selection of desserts

continued onto next page....

Lunch Buffet Continued...

Groups of 25 and above

tuscan | \$26

white bean and kale soup
garlic bread sticks
caesar salad with herbed croutons, parmesan cheese and creamy caesar dressing
chilled vegetable salad with grilled squash, zucchini, lemon, oregano & pecorino cheese
italian sausage with peppers and onions
herb crusted chicken breast
penne pasta with marinara and creamy alfredo
tiramisu shooters & lemon crème cake

artisan deli | \$25

house-made potato chips
iowa corn chowder
garden salad with buttermilk ranch and red wine vinaigrette
lemon bowtie pasta salad
sliced turkey with tomato & pesto on rosemary focaccia
italian muffaletta on ciabatta
roasted vegetables & hummus on naan bread
chef's selection of desserts

southwestern buffet | \$27

chicken tortilla soup
fiesta salad with romaine, black beans, peppers, cotija cheese, cilantro-lime vinaigrette
roasted corn and jicama salad
pulled smoked chicken with poblano peppers
seasoned skirt steak with peppers and onions
warm flour and corn tortillas, shredded cheese, guacamole, sour cream, jalapenos, pico de gallo, salsa
seasoned black beans and zesty rice
cinnamon-sugar churros

lunch buffets include freshly brewed iced tea, regular & decaf coffee and hot tea

limited to 1 hour of service | \$5 fee per person per additional hour

25 person minimum | fees for not reaching minimum may be discussed with your event manager

all charges subject to applicable service charge and state tax

Small Group Lunch Buffets

Groups of 25 and under

sandwich board buffet | \$24

house-made potato chips with french onion dip

chef's pasta salad

fresh fruit salad

petite turkey blt sliders with garlic aioli on rosemary focaccia

honey roasted ham with Swiss, lettuce, tomato and honey mustard on pretzel roll

chocolate chip cookies

little italy | \$24

garlic bread sticks

garden salad with assorted dressings

cheese ravioli with pesto sauce

italian deli sandwich on rosemary focaccia

fresh fruit salad

tiramisu shooters

hot off the press | \$25

caesar salad with romaine, shaved parmesan, garlic croutons and creamy caesar

tri-color cheese tortellini salad tossed in italian vinaigrette

turkey, bacon & avocado panini

tomato, mozzarella & pesto panini

chocolate cake

lunch buffets include freshly brewed iced tea, regular & decaf coffee and hot tea

limited to 1 hour of service | \$5 fee per person per additional hour

25 person minimum | fees for not reaching minimum may be discussed with your event manager

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Grab and Go

all grab and go lunches include bottled water, assorted soft drinks, whole fresh fruit, potato chips and jumbo cookie

grab and go- pick 2 | \$22

grab and go- pick 3 | \$24

smoked turkey wrap

sliced, smoked turkey, swiss cheese, lettuce, tomato, and avocado mayo wrapped in a spinach flour tortilla

turkey pesto sandwich

sliced turkey with tomato & pesto on rosemary focaccia

ham & gruyere

ham and gruyere with lettuce, tomato, and spicy mustard on fresh-baked brioche

bbq roast beef sandwich

roast beef with caramelized onions, cheddar and bbq sauce on ciabatta roll

vegetarian wrap

grilled peppers, eggplant, zucchini, portobello, and tomato with white bean rosemary spread

all charges subject to applicable service charge and state tax

Hors D' Oeuvres

cold hors d'oeuvres | priced per 50 pieces

tomato, basil & mozzarella bruschetta | \$160

blue cheese & pear canape | \$160

grilled zucchini and mozzarella on crostini | \$160

chilled beef tenderloin with horseradish on crostini | \$160

beef tenderloin & corn salsa on tortilla crisp | \$160

vegetable pesto flatbread | \$160

smoked salmon pinwheel on cucumber | \$160

grilled pita triangles with heirloom tomatoes, hummus & feta | \$160

veggie crudité shooters | \$160

antipasto skewer | \$160

island shrimp canapé | \$210

hot hors d' oeuvres | priced per 50 pieces

sausage stuffed mushroom caps | \$160

beef barbacoa taquito | \$160

open-faced miniature ruben | \$160

pork potsticker with sesame dipping sauce | \$160

chicken marsala pot pie | \$160

mediterranean chicken brochette | \$160

artichoke & parmesan beggars purse | \$160

edamame & corn quesadillas | \$160

mac n' cheese popper | \$160

miniature beef wellington | \$160

thai chicken spring roll with plum sauce | \$160

chicken quesadilla with avocado cream | \$160

vegetable spring roll with plum sauce | \$160

pulled pork & gouda croquette | \$160

sesame crusted chicken skewer with honey mustard | \$160

brie & raspberry en croute | \$160

crab rangoon with duck sauce | \$160

bacon wrapped date with red pepper butter sauce | \$210

coconut crusted shrimp with duck sauce | \$250

maryland crab cakes with remoulade | \$250

bacon wrapped shrimp | \$250

all charges subject to applicable service charge and state tax

Reception Stations

fresh fruit | \$6

display of fresh cut seasonal fruit

vegetable crudité | \$6

display of fresh crudités with buttermilk herb dip and hummus

cheese sampler | \$7

imported and domestic cheese sampler with crackers and sliced artisan breads

charcuterie display | \$10

chef-crafted assortment of cheeses, meats, dried fruits and whole grain mustard. Served with crackers and artisan breads

salad on the rocks | \$6

composed salads, served in rocks glasses- choose two

- traditional caesar with roasted tomatoes, parmesan cheese and herb croutons
- field greens with blue cheese, candied walnuts, pears and citrus vinaigrette
- signature salad with field greens, caramelized onions, candied walnuts, dried cherries and red wine vinaigrette
- greek salad with cherry tomato, red onion, kalamata olives and feta cheese with mustard vinaigrette

flatbread pizza station | \$8

pick two:

- margherita
- grilled chicken, red onion, jack cheese
- pepperoni and sausage
- roasted veggie, pesto and goat cheese
- pear and blue cheese
- shrimp verde

mashed potato martinis | \$8

traditional garlic mashed with sharp cheddar cheese, smoked bacon, crisp onion straws, whipped butter, sour cream and chives

reception stations are not intended as a stand-alone meal. Pricing reflects one piece of each item per person.

limited to 2 hours of service | \$5 fee per person per additional hour

25 person minimum | for service under 25 people, add \$75 per selection

all charges subject to applicable service charge and state tax

Reception Stations Continued...

sliders | \$10

choose two

traditional burger with aged cheddar, dill pickle, ketchup and mustard

buffalo fried chicken with blue cheese crumbles and ranch dressing

bbq pulled pork with tangy slaw

meatball marinara with melted mozzarella

mac n' cheese bar | \$10

classic baked macaroni and cheese

assorted toppings to include: crisp bacon bits, oven roasted chorizo sausage, tomato chutney, roasted portobello mushrooms

taco bar | \$12

seasoned taco meat served with flour and corn tortillas, grated cheddar cheese, lettuce, pico de gallo, onions, sour cream and salsa, warm queso dip and guacamole, tortilla chips

build-your-own pasta bar | \$14

bowtie and three-cheese filled ravioli pastas with classic marinara and alfredo sauces

top with roasted mushroom medley, oven roasted tomatoes, sautéed peppers & onions, red pepper flakes, parmesan cheese, meatballs. Served with garlic bread

add grilled chicken \$16

miniature desserts | \$8

assorted petit fours, eclairs, cheesecakes, crème puffs and chocolate dipped strawberries

donut bar | \$8

fresh-baked cake donuts with assorted toppings to include: rich chocolate sauce, white frosting, sprinkles, chopped peanuts, chocolate chips, m&m's, shaved coconut

root beer float bar | \$8

amana millstream root beer and vanilla bean ice cream

reception stations are not intended as a stand-alone meal. Pricing reflects one piece of each item per person.

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25 person minimum | for service under 25 people, add \$75 per selection

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Live Stations

pasta station, chef-crafted | \$14

tortellini with shrimp, red onion, tomato, spinach and basil pesto
penne pasta with chicken, asparagus, parmesan and garlic cream sauce
served with garlic bread

street tacos, chef-crafted | \$14

caribbean chicken tacos with fresh mango salsa
skirt steak tacos with spicy pico de gallo and cilantro cream sauce
served with house-made tortilla chips and fresh salsa

stir fry station | \$12

jasmine fried rice with asian vegetables, marinated chicken and beef with teriyaki sauce

carved honey baked ham | \$10

baked with a bourbon glaze and served with whole grain mustard and miniature pretzel rolls

carved roasted turkey breast | \$10

served with mayonnaise, whole grain mustard, cranberry relish and cocktail rolls

chili rubbed pork loin | \$10

served with cajun slaw and chipotle buttered biscuits

blackened strip loin of beef | \$12

served with whole grain mustard, cajun horseradish cream and cocktail rolls

whole beef tenderloin | \$15

herb crusted and served with béarnaise sauce, horseradish cream, whole grain mustard and cocktail rolls

* a chef's fee of \$150, per chef is required for live stations. For service longer than 2 hours, additional \$50 per hour chef's fee will apply

live stations are not intended as a stand-alone meal. Pricing reflects one piece of each item per person.

limited to 2 hours of service | \$5 fee per person per additional hour

25 person minimum | for service under 25 people, add \$75 per selection

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Plated Dinner Entrees

includes assorted dinner rolls, salad selection, starch selection, seasonal vegetable, dessert, iced tea, coffee and herbal tea service

creamy risotto (vegetarian) | \$28

creamy risotto with roasted portobello and english peas

roasted polenta cake (vegetarian) | \$28

roasted polenta cake with baby green beans, mushrooms, peas, leeks & tomato chutney

lemon oregano chicken | \$28

pan seared chicken breast with lemon oregano sauce

pomegranate chicken | \$28

seared chicken breast with pomegranate-balsamic glaze

grilled artichoke chicken | \$28

grilled chicken breast with artichoke butter

fruit & goat cheese stuffed chicken | \$30

fruit & goat cheese stuffed chicken breast with apricot glaze

midwest stuffed chicken breast | \$30

stuffed with corn & squash hash and smoky cheddar cheese, topped with sweet corn puree

grilled sirloin | \$34

grilled sirloin with café de paris butter

bronzed salmon | \$34

seared salmon filet with brown sugar bronze

bourbon glazed pork chop | \$34

grilled pork chop with cedar ridge bourbon glaze

filet mignon | \$52

filet mignon with stout beer reduction and braised mushrooms

sirloin & chicken duet | \$38

grilled sirloin with braised mushrooms paired with herb crusted chicken breast

filet mignon & chicken duet | \$56

filet mignon with herb butter paired with herb crusted chicken breast

surf & turf duet | \$58

grilled filet mignon paired with jumbo shrimp

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Plated Dinner | accompaniments

salad selections | choice of one

edgewater garden salad

mixed greens, carrots, cucumber, tomato, cheddar cheese, croutons, buttermilk ranch and red wine vinaigrette

caesar salad

crisp romaine, pear tomatoes, shaved parmesan, herbed croutons and creamy caesar dressing

river landing salad

mixed seasonal greens, goat cheese, sundried cherries, pumpkin seeds and citrus vinaigrette

starch selections | choice of one

garlic mashed potatoes

loaded mashed potatoes

roasted rosemary yukon gold potatoes

sweet potato bacon hash

creamy herb risotto

wild rice pilaf

dessert | choice of one

mixed berry tart

white chocolate raspberry cheesecake

turtle cheesecake

chocolate decadence cake

tiramisu

italian crème cake

Dinner Buffets

your buffet, your way

choose (2) salads, (2) entrees (1) vegetable (1) starch and (2) desserts | \$42

choose (2) salads, (3) entrees (1) vegetable (1) starch and (2) desserts | \$46

buffet includes assorted bread and rolls

salad – choose two

- garden salad with tomatoes, cucumbers, carrots, mushrooms, cheddar cheese and croutons, buttermilk ranch & vinaigrette dressings
- caesar salad with croutons, parmesan, tomatoes and creamy dressing
- caprese salad with vine ripe tomatoes, fresh mozzarella, basil oil and fresh cracked pepper
- bowtie pasta salad with spinach, tomato and parmesan
- antipasto salad with roasted marinated vegetable, pepperoncini, diced salami, pepperoni, and fresh mozzarella in red wine vinaigrette

entrée – choose two or three

- seared lemon-oregano chicken breast
- prosciutto wrapped chicken breast with swiss cheese and sage
- slow roasted seared pork chop with bbq glaze
- chili-cruste sliced striploin with chimichurri
- jambalaya pasta with shrimp, chicken, andouille sausage, tomato, scallions in a spicy creole sauce
- grilled salmon with pineapple cucumber salsa
- baked eggplant lasagna

vegetable – choose one

broccoliini | asparagus | haricot verts | roasted cauliflower

starch – choose one or two

garlic mashed potatoes | loaded mashed potatoes | roasted yukon gold potatoes | sweet potato bacon hash | creamy herb risotto | wild rice pilaf

desserts – choose two

white chocolate raspberry cheesecake, turtle cheesecake, chocolate decadence cake, tiramisu

Dinner Buffets cont...

southern comfort | \$35

warm country biscuits with honey butter

garden salad – mixed greens, tomatoes, cucumbers, carrots, mushrooms, cheddar cheese and croutons with buttermilk ranch and vinaigrette dressings

chicken and Dumplings

brisket pot roast with brown gravy and caramelized onions

braised chard, mustard greens and spinach

baked macaroni and cheese with crumb topping

fruit cobbler and chocolate cake

mediterranean | \$39

warm garlic breadsticks

tomato florentine soup

caesar Salad – romaine hearts , roasted garlic croutons, shaved parmesan, roasted tomatoes, with a traditional caesar dressing

tuscan garlic chicken breast with basil cream sauce

sliced striploin of beef with chianti reduction

three cheese baked ziti

seasonal vegetables

tiramisu & lemon pound cake

iowa down home barbeque | \$44

sweet cornbread and country rolls with butter & honey

steakhouse wedge salad – chilled butter lettuce wedge, crumbled bleu cheese, maple pepper bacon, tomato, gorgonzola dressing and croutons

house-made Slaw

grilled chicken breast with pineapple barbeque sauce

grilled ribeye with roasted mushrooms & red wine demi-glace

roasted garlic yukon mashed potatoes

grilled cob corn

chocolate cake, bread pudding

dinner buffets include freshly brewed iced tea, regular & decaf coffee and hot tea

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Wine by the Bottle

signature selection silver tier | \$30

magnolia grove, CA | cabernet, merlot, chardonnay, pinot grigio, rosé
wycliff, CA | champagne, brut

signature selection gold tier | \$38

brancott estate, New Zealand | marlborough sauvignon blanc
alamos, Argentina | malbec
line 39, CA | pinot noir

signature selection platinum tier | \$45

chateau ste. michelle, WA | Riesling
lamarca, NV | Prosecco
sea pearl, New Zealand, sauvignon blanc, marlborough
j.lohr estates, CA | chardonnay, riverstone, arroyo seco
chateau st. jean, CA | chardonnay
erath, OR | pinot noir
estancia, CA | cabernet, paso robles
avalon, CA | cabernet

Bar Pricing

cash bar

tier 1 liquors | \$7
tier 2 liquors | \$8
domestic bottled beer | \$6
domestic premium & craft beer | \$7
signature silver tier wine | \$8
pepsi brand soft drinks | \$3.75
bottled water | \$2.50
cordials | \$9

full open bar

tier 1 | first hour | \$13 per person
each additional hour | \$10 per person
tier 2 | first hour | \$17 per person
each additional hour | \$12 per person

beer & wine open bar

first hour | \$11 per person
each additional hour | \$9 per person

host bar (charged per drink consumed)

tier 1 liquors | \$6.25
tier 2 liquors | \$7.25
domestic bottled beer | \$5.25
specialty bottled beer | \$6.25
domestic keg of beer | \$400
imported/specialty keg of beer starting at \$475
signature silver tier wine | \$7.25
pepsi brand soft drinks | \$3.75
bottled water \$2.50
cordials | \$8.50

specialty drinks by the gallon

champagne punch | \$75 per gallon
mimosas | \$75 per gallon
bloody mary | \$90 per gallon
sangria | \$90 per gallon
non-alcoholic sparkling punch | \$35 per gallon

Bartender Fee

\$150 | one per every 100 guests

Bar Selection

domestic keg of beer

budweiser, bud light, coors light, miller light, busch light

imported/specialty keg of beer

blue moon, sam adams boston lager, sam adams seasonal, back pocket slingshot dunkel, heineken, amstel light, stella artois

additional keg beer options based on availability and pricing varies – discuss with your event manager

tier 1 brands

canadian club whiskey

jim beam white label bourbon

smirnoff vodka

jose Cuervo tradicional silver

dewars white label scotch cruzan

aged light rum beefeater gin

korbel brandy

tier 2 brands

jack daniels tennessee whiskey

seagrams VO whiskey

makers mark bourbon

absolute vodka

1800 silver tequila

johnny walker red label scotch

captain morgans spiced rum

barcardi superior rum tanqueray gis

courvoisier VS cognac

signature silver tier wine selection

magnolia grove, CA | cabernet, merlot, chardonnay, pinot grigio, rosé

beer

domestic | budweiser, bud light, coors light, miller light, michelob ultra, o'douls

domestic premium | blue moon,, sam adams boston lager, sam adams seasonal, cornoa extra, corona light, heineken

craft/regional | backpacket slingshot dunkel, backpacket raygun IPA, big grove arms race, big grove west main wheat

Technology | Packages

Board Room Package | \$350

Intended for 2nd Floor Meeting Rooms Only
LCD Projector
Tripod Screen
Extension Cord & Power Strip

Standard Breakout | \$750

LCD Projector
8' up to 10' Screen
Extension Cord & Power Strip
Standing Podium with Wireless Handheld
Microphone
Wireless Lavalier Microphone
House Sound Patch
4-Channel Sound Mixer
Slide Advancer
Easel

Standard General Session | \$1400

(2) LCD Projector
(2) Fast Fold Screens
Extension Cord & Power Strip
Standing Podium with Handheld Microphone
(2) Wireless Lavalier Microphones
House Sound Patch
4-Channel Sound Mixer
Slide Advancer
Easel

Deluxe General Session | \$2000

(2) LCD Projector
(2) Fast Fold Screens
Extension Cord & Power Strip
Standing Podium with Handheld Microphone
(2) Wireless Lavalier Microphones
House Sound Patch
4-Channel Sound Mixer
Slide Advancer
24" Confidence Monitor
Heavy Velour Pipe & Drape
Stage Lighting Package (Light Tree, (2) Leko Lights,
Dimmer Control)

Technician recommended for any meeting room using more than 3 microphones

Standard Guest Projection Support Package

| \$125 *Guest provides LCD Projector*
Projection Table
Extension Cord & Power Strip
VGA Cable
8' Tripod Screen

Deluxe Guest Projection Support Package

| \$235 *Guest provides LCD Projector*
Projection Table
Extension Cord & Power Strip
VGA Cable
7.5' up to 10' Fast Fold Screen

Projectors

3500 Lumens LCD Projector | \$350
4500 Lumens LCD Projector | \$450
VGA/HDMI Cord | \$15
Mac Computer Adapter | \$15 (call for availability)
Seamless Video Switcher | \$250

Screens & Monitors

8'x8' Tripod Screen | \$100
6'x8' Fast Fold Screen | \$150
7.5x10' Fast Fold Screen | \$175
9'x12' Fast Fold Screen | \$200
10'x14' Fast Fold Screen | \$250
9'x16' Wide Screen Fast Fold Screen | \$300
24" Confidence Monitor | \$150
47" Flat Panel TV Monitor | \$200

Computers

Laptop | \$200
Laptop Audio Feed (Sound Patch) | \$50
Slide Advancer | \$50

Connectivity

Polycom Conference Phone | \$80
Dial-in Phone Line | \$50

Wifi | BASIC:

A limited amount of basic wifi is available on a complimentary basis. Dedicated bandwidth is recommended if internet connectivity is an integral part of your meeting.

Wifi | SUPERIOR:

< 25 Users | \$12/ person (up to 8 mbps)
26-50 Users | \$10/person (up to 12 mbps)
51-100 Users | \$8/person (up to 22 mbps)
101+ | Call for Custom Quote

Wired Internet | \$150 per connection
Static IP | Call for Pricing

Event Lighting & Enhancement

LED Up-lights | \$50 ea
Custom Gobo & Spotlight | \$200
Stage Lighting Package | Light Tree, (2) Leko Lights, Dimmer Control | \$300
Heavy Velour Pipe & Drape, 16' Tall | \$100/12' Section

Sound

Wireless Handheld Microphone | \$85
Wireless Lavalier Microphone | \$85
House Sound Patch | \$50
Podium | \$50
Podium with Wireless Microphone | \$100
4 Channel Mixer | \$50
8 Channel Mixer | \$75
12 Channel Mixer | \$90

Technician recommended for any meeting room using more than 3 microphones

Accessories

Flip Chart with Markers | \$35
Post-it Flip Chart with Markers | \$45
Small White Board | \$35
Easel | \$15
Power Strip | \$10
Extension Cord | \$10
Slide Advancer | \$50

Labor

Banner Hanging Fee | \$50 per Banner
Technician (4 Hour minimum)
-M-F 7am-5pm | \$60 per hour
-M-F After Hours | \$80 per hour
-Weekends | \$100 per hour

Outside AV Fees

\$50 per room, per day
(Inclusive of wall power outlets only, additional power will incur additional charges)

Our technicians will charge for service provided on any equipment not provided by the hotel.

Policies & Fees

food & beverage

All food & beverage served in the hotel is to be provided by the hotel. Dietary substitutions can be made available upon prior request. Any food & beverage functions canceled are subject to a cancellation fee based on the sales contract. Food & beverage prices may change without notice.

If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require the beverages to be dispensed by hotel servers and bartenders only. The alcoholic beverage license requires the hotel to (1) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

payment

The Hotel accepts all major credit cards. The Hotel does not accept "payment upon conclusion" as a form of payment, unless direct billing privileges have been established in advance through our accounting department. Unless credit has been established through our accounting department, payment (credit card, cashiers check or cash) must be received 3-business days before your function with your final guarantee. Your sales manager will be delighted to provide you with further information on establishing credit.

guarantees

Guaranteed number of guests is required a minimum of three business days prior to the function and is not subject to reduction. You will be billed for the guaranteed number or actual attendance, whichever is greater.

service charge and tax

Service charge of 25% and applicable sales tax will be added to all food & beverage, meeting room rental and audio visual equipment. Service charge and tax may change without notice.

service hours

Food service hours as indicated on the menus are based on the scheduled start and end times of meal functions. Extended food functions are subject to additional service fees.

meeting facilities

The hotel reserves the right to change banquet or meeting room locations specified in your contract should your attendance change or as deemed necessary by the hotel.

Handling fee

1-5 boxes are complimentary	
Additional boxes	\$2 each
Boxes over 50lbs	\$25
Pallet(s)	\$50 each

gratuities

If a blanket gratuity is placed to the master account the following fees will apply.

housekeeping	\$1.50 per room per day
guest room deliveries	\$1.50 per room per item

exhibit space

Please ask the Event Management or Sales team for a copy of the hotel's exhibit space policy.

The policy will cover the following areas: load in and out rules and regulations motorized vehicles and large equipment shipping, receiving, loading dock and storage signage and banners, sound system, drayage, Electric, Fire codes

security

The hotel shall not assume liability for any damage, loss of any merchandise or articles left in the hotel prior to or following a banquet or meeting. Arrangements for security of exhibits, merchandise or meeting room articles may be set up through our Event Management team.

storage

Please deliver packages for events no earlier than seventy-two hours prior to the scheduled event. Packages should be clearly marked with the on-site contact name, meeting name and arrival date.

If excessive storage is required there will be storage fee. Storage arrangements must be reviewed with our Event Management team.

The hotel provides complimentary box delivery up to 5 boxes at minimal weight, please review delivery fees with your Event Management team.