BANQUET MENU

PRAIRIE MEADOWS™

THE MEADOWS

Events and Conference Center

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Contact our Hotel and Conference Operations office at
515-967-8544 or 800-325-9015 ext. 8544
or visit us online at www.prairiemeadows.com.

All menu prices are subject to a 6% sales tax and 19% service charge. Prices subject to change.

Continental Breakfast

Variety of breakfast pastries with assorted preserves served with hot tea service, regular and decaffeinated Seattle's Best Coffee® and assorted fruit juices.....$ 7.95 per person

*Deluxe Upgrade – Add seasonal cut fresh fruit, bagels and cream cheese, and yogurt .....$ 9.95 per person

Breakfast Buffets

All breakfast buffets are served with hot tea service, regular and decaffeinated Seattle's Best Coffee®.
(25 person minimum guarantee for buffets or a $50 set up fee will be charged)

All-American Buffet

Scrambled eggs, baked French toast with praline sauce, honey-cured bacon, sausage links, biscuits with country gravy, seasoned breakfast potatoes, seasonal cut fresh fruit with sweet dipping sauce, baker's assortment of breakfast breads and muffins.....$ 16.00 per person

Midwestern Buffet

Scrambled eggs, hash browns, honey-cured bacon, sausage links, seasonal cut fresh fruit with sweet dipping sauce, baker's assortment of breakfast breads and muffins .....$ 13.00 per person

Plated Breakfast Options

All plated breakfasts are served with hot tea service, regular and decaffeinated Seattle's Best Coffee® and orange juice

Steak and Eggs

Breakfast steak served medium and sided with scrambled eggs, seasoned breakfast potatoes and assorted muffins.....$ 16.00 per person

Strata

Choice of blueberry or raspberry cream cheese strata accompanied by seasoned breakfast potatoes, seasonal cut fresh fruit with sweet dipping sauce and assorted muffins.....$ 13.00 per person

The Iowan

Scrambled eggs, with choice of honey-cured bacon or sausage links, seasoned breakfast potatoes and assorted muffins.....$ 11.00 per person

Breakfast Croissant

Scrambled eggs and cheddar cheese served on a flaky croissant, with choice of honey-cured bacon or sausage links, accompanied by seasoned breakfast potatoes and assorted muffins.....$ 11.00 per person

Breakfast Enhancements

Enhancements and action stations are additions to the breakfast buffets and plated options and not meant to be served a la carte.

Smoked salmon on pita triangles topped with crème fraiche .....$ 4.00 additional per person
Blueberry or raspberry cream cheese strata .....$ 3.00 additional per person
Biscuits with country gravy.....$ 3.00 additional per person
Baked French toast with praline sauce .....$ 3.00 additional per person
Seasonal cut fresh fruit with sweet dipping sauce .....$ 3.00 additional per person
Vanilla and strawberry yogurt bar sided with granola, mixed nuts and dried fruits....$ 3.00 additional per person

Omelet Station

Made to order omelets with a variety of meat, vegetable, and cheese selections .....$ 6.00 per person

35 person minimum guarantee or a $75 set up fee will be charged.
Stations operate for no more than one hour.

Breakfast A La Carte

Chilled assorted selection of flavored and fat free yogurts .....$ 24.00 per dozen
Scones or jumbo muffins served with sweet cream butter .....$ 21.00 per dozen
Pecan or cinnamon rolls.....$ 20.00 per dozen
Assorted doughnuts.....$ 19.00 per dozen
Bagels with assorted spreads.....$ 18.00 per dozen
Whole fresh fruit.....$ 15.00 per dozen

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BREAKS

All breaks are served with hot tea service, regular and decaffeinated Seattle's Best Coffee® and other beverages if noted.
(10 person minimum guarantee for breaks)

Chocolate Zen ..... $ 9.00 per person
Chocolate chip cookies
Double fudge brownies
Chocolate mousse tart
Chocolate covered strawberries

Coffee Break ..... $ 6.50 per person
Regular and decaffeinated Seattle's Best Coffee®
Flavored creamers, milk, and sugar
Fresh whipped cream sided with cinnamon, nutmeg, and chocolate shavings
Chocolate, hazelnut, mint, and vanilla flavored syrups
Rock candy stir sticks

Healthy Choice ..... $ 8.00 per person
Seasonal cut fresh fruit with sweet dipping sauce
Low fat yogurt
Low fat muffins
Granola bars

Halftime ..... $ 6.00 per person
Tri-color tortilla chips with cheddar queso dip and salsa
Miniature snack pretzels and ranch dip
Assorted crackers with specialty cheese spread

The Munchies ..... $ 7.00 per person
Assorted individual bags of potato chips and ranch dip
Assorted miniature candy bars
Mixed nuts and snack pretzels

After School Snack ..... $ 7.00 per person
Assorted individual bags of snack chips
Assorted freshly baked cookies
Assorted dessert bars

Snacks A La Carte
Mixed nuts ..... $ 25.00 per bowl (serves 15)
Pita chips and hummus ..... $ 18.00 per bowl (serves 10)
Snack mix ..... $ 15.00 per bowl (serves 15)
Tortilla chips and salsa ..... $ 15.00 per bowl (serves 10)
Miniature snack pretzels ..... $ 14.00 per bowl (serves 10)
Assorted miniature cupcakes ..... $ 18.00 per dozen
Assorted cookies and dessert bars ..... $ 16.00 per dozen
Assorted miniature candy bars ..... $ 12.00 per dozen
Bowl of hard candy mints ..... $ 6.00 per 100 pieces
Assorted snack chips (individual bags) ..... $ 2.25 per bag

Deli Sandwiches

Our Chef's deli sandwiches are served with mustard, mayonnaise, lettuce, tomato, and individual bags of potato chips, with choice of potato salad, chef's choice pasta salad, ranch pasta salad, Italian macaroni salad, and a freshly baked cookie with hot tea service, regular and decaffeinated Seattle's Best Coffee® and iced tea.

Boxed ..... $ 12.00 per person

Bread choices – Choose One
- Croissant
- White
- Wheat
- Marble Rye

Meat Choices – Choose One
- Chicken Salad
- Ham
- Smoked turkey
- Roast Beef

Cheese Choices – Choose One
- American
- Cheddar
- Swiss
- Provolone

Vegetarian Options –

Garden veggie sandwich with tomatoes, cucumbers, bell peppers and onion with provolone cheese served on wheat bread.

House made hummus on pita bread with lettuce, tomato, and red onion

Lunch Buffets

All lunch buffets are served with hot tea service, regular and decaffeinated Seattle's Best Coffee® and iced tea.
(25 person minimum guarantee for buffets or a $50 set up fee will be charged)

Meadows Lunch Buffet ..... $ 19.00 per person

The Meadows Lunch Buffet is served with Chef's choice of potato and seasonal vegetable, tossed mixed greens salad with creamy Parmesan and ranch dressings, assorted cookies and dessert bars, rolls and butter.

Choose two entrées from the following selections:
- Sliced roast beef
- Homemade meatloaf
- Sliced pork loin with a Parmesan cream sauce
- Apple stuffed pork loin with fruit chutney
- Italian stuffed pork loin with De Burgo sauce
- Mediterranean chicken with a tomato and olive sauce
- Asiago chicken with spinach
- Baked chicken with a Bourbon cream sauce
- Grilled chicken Chardonnay with mushrooms
- Broasted chicken
- Vegetable lasagna
- Penne Bolognese
- Sliced beef tenderloin with a Chianti sauce
  (additional $2.00 charge per person)
- Grilled salmon with choice of lemon buerre blanc, fruit salsa, or lemon dill sauce
  (additional $2.00 charge per person)

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Kansas City Bar-B-Que
Pulled pork and beef brisket served with cocktail buns, barbeque sauce and cornbread muffins with sweet cream butter. Comes with your choice of two of the following side items: baked beans, potato salad, pasta salad, or cole slaw .....$ 15.00 per person

Deli Buffet
Ham, smoked turkey and roast beef with white or wheat bread or croissants, and onion dill cocktail buns, accompanied by assorted cheeses and toppings. Served with individual bags of potato chips and ranch dip, potato salad and pasta salad .....$ 15.00 per person

Backyard Grill Buffet
Johnsonville brats and hamburgers served with buns, potato chips and ranch dip. Comes with your choice of two of the following side items: baked beans, potato salad, pasta salad, or coleslaw .....$ 14.00 per person

Italian Pasta Bar
Short and long pasta served with creamy Alfredo, zesty marinara and hearty Bolognese accompanied by a tossed mixed greens salad with creamy Parmesan and ranch dressings, and breadsticks with marinara. .....$ 13.00 per person
* Add meatballs for an additional $ 1.00 per person

Plated Lunch Options
All plated lunch selections are served with hot tea service, regular and decaffeinated Seattle's Best Coffee® and iced tea.

Beef De Burgo
Beef tenderloin sautéed in a white wine herb and garlic sauce. Served with herb roasted baby red potatoes, Chef's seasonal vegetable, and a mixed greens salad with our creamy Parmesan house dressing. Served with rolls and butter.....$ 19.00 per person

Open-Faced Grilled Ribeye Sandwich
Ribeye steak served medium on grilled garlic bread and topped with caramelized onions. Served with herb roasted baby red potatoes, Chef's seasonal vegetable, and a mixed greens salad with our creamy Parmesan house dressing.....$ 16.00 per person

Pork Loin with Peppercorn Cream Sauce
Baked pork loin with peppercorn cream sauce served with herb roasted baby red potatoes, Chef's seasonal vegetable, and a mixed greens salad with our creamy Parmesan house dressing. Served with rolls and butter.....$ 15.00 per person

Chicken Marsala
Chicken breast with shallots, garlic and fresh mushrooms sautéed in a creamy Marsala wine sauce served with herb roasted baby red potatoes, Chef's seasonal vegetable, and a mixed greens salad with our creamy Parmesan house dressing.
Served with rolls and butter ..... $ 14.00 per person

Asiago Chicken
Chicken breast with spinach in a creamy Asiago sauce served with wild rice pilaf, Chef's seasonal vegetable, and mixed greens salad with our creamy Parmesan house dressing.
Served with rolls and butter ..... $ 14.00 per person

Mandarin Chicken Salad
Fresh spring greens tossed with Mandarin oranges and pineapple topped with chow mein noodles and sliced chicken breast, served with poppy seed dressing.
Served with rolls and butter ..... $ 13.00 per person

Pasta Bolognese
Linguine tossed in a creamy tomato meat sauce ..... $ 12.00 per person

Caesar Salad
Crisp romaine lettuce and tomatoes topped with Parmesan cheese, toasted croutons and served with our homemade Caesar dressing on the side.
Served with rolls and butter ..... $ 12.00 per person
*Add grilled chicken for an additional $ 2.00 per person

Croissant Club Sandwich
Layers of ham, smoked turkey, honey-cured bacon, lettuce, tomato, Colby Jack cheese on a flakey croissant, sided with mayonnaise and honey mustard.
Served with potato chips and choice of pasta or potato salad ..... $ 12.00 per person

Chef Salad
A fresh blend of garden greens topped with strips of smoked turkey, ham and cheeses. Garnished with tomato wedges, cucumber and sliced egg. Your collective choice of dressings from the following to be served on the side: ranch, low fat ranch, bleu cheese, Italian, French, Caesar and our creamy Parmesan house dressing ..... $ 12.00 per person

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Hot Hors D'oeuvre Selections

All hot hors d'oeuvres are priced by the dozen with a two dozen minimum order required.

Beef Wellington	$ 39.00
Coconut shrimp with a piña colada sauce	$ 38.00
Chicken satay with a Thai peanut sauce	$ 37.00
Bacon wrapped scallops	$ 34.00
Brie phyllo purses with assorted fillings	$ 26.00
Spinach and cream cheese spanakopita	$ 24.00
Crab cakes served with a lemon dill sauce	$ 23.00
Snow crab stuffed mushrooms	$ 22.00
Italian stuffed mushrooms with sausage and Parmesan cheese	$ 22.00
Florentine stuffed mushrooms with spinach and cream cheese	$ 22.00
Grilled prosciutto-wrapped asparagus	$ 20.00
Vegetable miniature egg rolls with sweet and sour sauce	$ 18.00
Crab Rangoon with sweet and sour sauce	$ 17.00
Pork pot stickers with sweet and sour sauce	$ 17.00
Breaded Italian mozzarella cheese sticks served with marinara	$ 17.00
Teriyaki, BBQ, or spicy chicken wings served with ranch and bleu cheese dressing	$ 14.00
Chicken strips served with barbeque, ranch, and honey mustard dipping sauces	$ 13.00
Barbeque cocktail smokies	$ 9.00
Meatballs with your choice of marinara, barbeque or creamy Italian Parmesan	$ 9.00

*An additional charge of $25 per butler, per hour will apply for hand passed hors d'oeuvres.
One butler for every 100 guests recommended.

Cold Hors D'oeuvre Selections

All cold hors d'oeuvres are priced by the dozen with a two dozen minimum order required.

Jumbo Gulf shrimp with zesty cocktail sauce	$ 36.00
Oven dried tomato tart topped with choice of goat cheese or mascarpone	$ 26.00
Bay shrimp tostadas with guacamole	$ 24.00
Almond stuffed, bacon wrapped dates	$ 19.00
Assorted Chef's canapés	$ 17.00
"Taste of the Sea" Sushi	$ 13.00
Petite tarts with assorted fillings of black bean, chicken and shrimp salad	$ 12.00
California rolls	$ 11.00
Hawaiian Sushi Roll with seasonal island fruit, cucumber, cream cheese and chive	$ 11.00
Bruschetta with Roma tomatoes, fresh basil and olive oil	$ 9.00

*An additional charge of $25 per butler, per hour will apply for hand passed hors d'oeuvres.
One butler for every 100 guests recommended.

Specialty Hors D'oeuvre Displays

Small displays serve approximately 25 people • Medium displays serve approximately 50 people
Large displays serve approximately 75 people

Smoked Salmon served with gourmet crackers	Small $ 180.00, Medium $ 270.00, Large $ 360.00
Steak De Burgo bites served hot	Small $ 120.00, Medium $ 175.00, Large $ 225.00
Mediterranean antipasto display	Small $ 100.00, Medium $ 150.00, Large $ 200.00
Chicken De Burgo bites served hot	Small $ 100.00, Medium $ 150.00, Large $ 200.00
Fresh vegetable display served with ranch dip	Small $ 75.00, Medium $ 150.00, Large $ 225.00
Seasonal cut fruit display served with sweet dipping sauce	Small $ 75.00, Medium $ 150.00, Large $ 225.00
Assorted specialty spreads and domestic cheeses served with gourmet crackers	Small $ 95.00, Medium $ 190.00, Large $ 280.00
Imported cheeses served with gourmet crackers with a cut fruit garnish	Small $ 120.00, Medium $ 215.00, Large $ 305.00

* Fruit carvings are available. Please inquire about pricing.

Pizzas

1 (14") Cheese pizza sliced party cut	$ 14.00
1 (14") Combination pizza (sausage, pepperoni, mushrooms, onion and green peppers) sliced party cut	$ 17.75
1 (14") Pepperoni and Sausage pizza sliced party cut	$ 15.50
1 (14") Pepperoni pizza sliced party cut	$ 14.75
1 (14") Sausage pizza sliced party cut	$ 14.75
1 (14") Vegetable pizza (mushrooms, green pepper and onion) sliced party cut	$ 16.25

Dips

Serves approximately 50 people

Creamy shrimp and crabmeat dip served hot with tortilla chips or pita triangles	$ 125.00
Spinach artichoke dip served hot with tortilla chips or pita triangles	$ 110.00
Seven layer fiesta dip with tortilla chips	$ 100.00
Tortilla chips served with choice of black bean, fruit, or traditional salsa	$ 80.00
Hummus with pita triangles	$ 65.00
Potato chips with ranch dip	$ 35.00

Dinner Buffets

All dinner buffets are served with hot tea service, regular and decaffeinated Seattle's Best Coffee® and iced tea.
(25 person minimum guarantee for buffets or a $50 set up fee will be charged)

Premier Dinner Buffet

Your choice of two entrées. ..... $ 23.95 per person
Your choice of three entrées. ..... $ 26.95 per person

Served with a tossed mixed greens salad with creamy Parmesan and ranch dressings, your choice of one starch selection, two vegetable selections, and rolls and butter. The Premier Dinner Buffet is accompanied by a dessert table with baker's choice of miniature desserts, cookies and our famous New Orleans bread pudding with sweet bourbon sauce.

Premier Buffet Entrée Selections

- Sliced beef tenderloin with a Chianti sauce
- Sliced pork loin with a Parmesan cream sauce
- Apple stuffed pork loin with fruit chutney
- Italian stuffed pork loin with De Burgo sauce
- Mediterranean chicken with a tomato and olive sauce
- Asiago chicken with spinach
- Baked chicken with a bourbon cream sauce
- Chicken Marsala with a creamy mushroom sauce
- Grilled chicken Chardonnay with mushrooms
- Broasted chicken
- Baked salmon with your choice of lemon beurre blanc, fruit salsa, or lemon dill sauce
- Penne seafood pasta with a creamy shrimp, scallops, and crabmeat sauce
- Baked meat lasagna
- Penne Bolognese
- Vegetable lasagna
- Pasta Primavera
- Carved prime rib of beef cooked medium and served au jus and with a creamy horseradish sauce ($ 4.00 additional per person)

Premier Buffet Starch Selections (Choice of one)

- Traditional, Asiago, or garlic mashed potatoes served with gravy
- Herb roasted baby red potatoes
- Home-style cheesy potatoes
- Parmesan mushroom risotto
- Wild rice pilaf

Premier Buffet Vegetable Selections (Choice of two)

- Green beans with red peppers
- Honey-glazed baby carrots
- Key Largo vegetable medley of green beans, orange and yellow carrots, and red peppers
- Corn O'Brien
- Steamed asparagus
- Chef's blend of seasonal fresh vegetables

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Players' Buffet

Served with a tossed mixed greens salad with creamy Parmesan and ranch dressings, garlic mashed potatoes and gravy, Chef's seasonal vegetable, rolls and butter accompanied by a dessert table with baker's choice of miniature desserts and cookies..... $ 21.95 per person

Choose two entrée selections

- Home-style pot roast
- Meatloaf
- Broasted chicken
- Vegetarian or sausage lasagna

Themed Dinner Buffets

All dinner buffets are served with hot tea service, regular and decaffeinated Seattle's Best Coffee® and iced tea.
(25 person minimum guarantee for buffets or a $50 set up fee will be charged)

Asian

Mongolian beef with green and yellow onions in a hoisin sauce and orange chicken tossed with green and red peppers and pineapple. Accompanied by fried and steamed rice, a tossed mixed greens salad with creamy Parmesan and ranch dressings, rolls and butter..... $ 23.95 per person

Kansas City Bar-B-Que

Pulled pork and beef brisket served with buns, barbeque sauce and cornbread muffins with sweet cream butter. Comes with your choice of three of the following side items: baked beans, cheesy potatoes, potato salad, pasta salad, or cole slaw..... $ 21.95 per person
*Add pork ribs or quartered barbeque chicken for an additional $ 2.00 per person.

Backyard Grill Buffet

Johnsonville brats, hamburgers, and grilled chicken breasts served with buns, potato chips and ranch dip. Comes with your choice of two of the following side items: baked beans, cheesy potatoes, potato salad, or coleslaw..... $ 20.95 per person

Little Italy

Short and long pasta served with meatballs and sided with creamy Alfredo sauce, zesty marinara, and hearty Bolognese sauce accompanied by a tossed mixed greens salad with creamy Parmesan and ranch dressings, and breadsticks..... $ 17.95 per person
*Add Chicken Parmesan for an additional $ 2.00 per person.

Carving Stations

Roasted tenderloin of beef served with your choice of Chianti or De Burgo sauce ..... $ 275.00 (Approx. 40 servings)
Herbed prime rib cooked medium and served au jus with a creamy horseradish sauce ..... $ 235.00 (Approx. 30 servings)
Roasted pork loin served with your choice of peppercorn cream or citrus sauce ..... $ 200.00 (Approx. 40 servings)
Cherrywood smoked ham served with a pineapple cherry sauce ..... $ 200.00 (Approx. 40 servings)
Oven roasted turkey served with cranberry relish ..... $ 200.00 (Approx. 30 servings)

All carving stations are served with rolls and butter.

Plated Dinner Options

All plated dinner entrées are served with a collective choice of mixed greens or Caesar salad, herb roasted baby red potatoes, Chef's choice of seasonal vegetable, rolls and butter, regular and decaffeinated coffee and iced tea.

Beef Tenderloin
Sliced beef medallions topped with a black pepper Chianti sauce ..... $ 28.95 per person

Steak De Burgo
Sliced beef medallions sautéed in a white wine herb and garlic sauce ..... $ 28.95 per person

New York Strip Steak
Grilled and served with caramelized shallot au jus ..... $ 26.95 per person

Atlantic Salmon
Baked fillet with choice of lemon buerre blanc, fruit salsa, or a creamy seafood sauce consisting of shrimp, scallops, and clams ..... $ 24.95 per person

Apple Stuffed Pork Loin
Pork loin stuffed with apple and topped with a fresh fruit chutney ..... $ 21.95 per person

Italian Stuffed Pork Loin
Pork loin stuffed with Graziano sausage and served with a white wine and garlic De Burgo sauce ..... $ 21.95 per person

Chicken Marsala
Boneless breast fillet served with a creamy mushroom sauce ..... $ 21.95 per person

Chicken De Burgo
Boneless breast fillet sautéed in a white wine herb and garlic sauce ..... $ 21.95 per person

Asiago Chicken
Boneless breast fillet topped with spinach and Asiago cheese ..... $ 21.95 per person

Bourbon Chicken
Boneless breast fillet lightly dusted with flour and sautéed in a sweet Bourbon sauce ..... $ 21.95 per person

Pork Loin
Sliced pork loin served with a Parmesan cream sauce ..... $ 20.95 per person

Pasta Bolognese
Linguine tossed in a creamy, tomato meat sauce ..... $ 18.95 per person

Baked Rigatoni
Tender pasta baked with marinara, Italian sausage and mozzarella cheese ..... $ 18.95 per person

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Vegetarian Plated Dinner Options

Vegetarian plated entrees are served with a collective choice of mixed greens or Caesar salad, rolls and butter with hot tea service, regular and decaffeinated Seattle's Best Coffee® and iced tea.

Grilled tomato and pineapple served with fresh mozzarella and balsamic vinaigrette .....$ 19.95 per person

Eggplant, zucchini, and Portobello mushroom stack drizzled with balsamic vinaigrette.....$ 19.95 per person

Poblano peppers stuffed with Monterrey cheese and queso fresco, lightly breaded and topped with a pineapple and tomato sauce.....$ 19.95 per person

Vegetable Lasagna.....$ 18.95 per person

Pasta Primavera.....$ 18.95 per person

We can accommodate most special dietary requests including gluten free and vegan. Please inquire in advance of your event to discuss available options.

Duet Entrée Plated Dinner Options

All duet entrees are served with a collective choice of mixed greens or Caesar salad, rolls and butter and hot tea service, regular and decaffeinated Seattle's Best Coffee® and iced tea.

Beef Provencal with Atlantic Salmon

Petit filet of beef tenderloin with Herbes de Provence and a Chianti sauce accompanied by baked Atlantic salmon topped with fruit salsa and served with herb roasted baby red potatoes and asparagus .....$ 37.95 per person

Steak Au Poivre with Scallops

Petit filet of beef tenderloin with cracked peppercorns served with seared sea scallops in a roasted shallot and sherry reduction, sided with herb roasted baby red potatoes and baby carrots.....$ 36.95 per person

Beef Tenderloin with Sea Bass

Petit filet of beef tenderloin with a red wine demi-glace accompanied by sea bass in a creamy garlic herb sauce, sided with herb roasted baby red potatoes and broccoli .....$ 36.95 per person

Beef and Chicken De Burgo

Petite filet of beef tenderloin and boneless chicken breast with an herbed white wine and garlic sauce, sided with herb roasted baby red potatoes and broccoli.....$ 36.95 per person

Beef Tenderloin with Shrimp

Petit filet of beef tenderloin with a Chianti sauce accompanied by Panko encrusted shrimp with a lemon beurre blanc sided with mushroom risotto and vegetable medley .....$ 35.95 per person

Beef Tenderloin with Asiago Chicken

Petit filet of beef tenderloin with a brandy reduction accompanied by a chicken breast with spinach and Asiago cheese, sided with herb roasted baby red potatoes and asparagus .....$ 32.95 per person

Beef Tenderloin with Chicken Marsala

Petit filet of beef tenderloin topped with bleu cheese accompanied by a chicken breast topped with a creamy mushroom Marsala sauce, sided with herb roasted baby red potatoes and vegetable medley.....$ 31.95 per person

Cakes ..... $ 4.00 per person

Carrot
Champagne
Cheesecake with your choice of one topping – chocolate, strawberry, raspberry or caramel sauce
Sugar free New York or chocolate cheesecake with your choice of one topping – chocolate, strawberry, raspberry or caramel sauce
Double Chocolate
German Chocolate
Red Velvet with cream cheese frosting

Pies ..... $ 4.00 per person

Apple
Blueberry
Cherry
Pecan
Pumpkin
Sugar free – Apple, Cherry, or Peach

Plated Specialty Desserts

Tiramisu ..... $ 5.00 per person
Mousse served in stemware. Choice of French vanilla, chocolate, or strawberry ..... $ 5.00 per person

Specialty Dessert Displays

Assorted miniature cheesecakes ..... $ 26.00 per dozen
Chocolate covered strawberries ..... $ 24.00 per dozen
Assorted miniature cupcakes ..... $ 18.00 per dozen
Raspberry, white and dark chocolate mousse cup trilogy ..... $ 18.00 per dozen
Fudge brownies ..... $ 17.00 per dozen
Assorted cookies and bars ..... $ 16.00 per dozen
New Orleans bread pudding with sweet bourbon sauce ..... $ 4.00 per person

Whole Cake

Sheet cake – choice of white, chocolate, or marble cake and vanilla or chocolate butter cream frosting (serves approximately 70 people) ..... $ 110.00

*A cutting and plating fee of $ 1.50 per person will be charged for specialty desserts (e.g., wedding cake) allowed to be brought into our facility.

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Fresh brewed Seattle's Best Coffee® regular or decaffeinated	$ 27.00 per gallon
Hot tea service with assortment of teas served with sugar, honey and lemon slices	$ 25.00 per gallon
Iced tea	$ 25.00 per gallon
Lemonade or fruit punch	$ 25.00 per gallon
Orange juice, cranberry juice or apple juice	$ 25.00 per gallon
Red Bull and Sugar Free Red Bull	$ 4.00 each
16.9 oz. Bottled water	$ 2.25 each
10 oz. Bottle water	$ 1.00 each
Canned juices of orange, apple, pineapple, grapefruit and tomato	$ 2.00 each
Canned Coke, Diet Coke, Mello Yello and Sprite	$ 2.25 each

Bar Service Options

Hosted Bar Option

The hosted bar is sponsored and paid for by the host of the event. Billing will be calculated on actual consumption plus state sales tax and service charge. As the host, you may choose the duration of service from one hour up through the duration of the event.

Cash Bar Option

Cash bar service allows each guest the opportunity to purchase his or her own beverages. Cash will be the only form of payment accepted, and running tabs are not allowed. Cash bars will include a combination of call and premium brands and the prices will be inclusive of state sales tax.

Bar Pricing

Prices charged per drink

Domestic 12 oz. bottled beer	$ 4.50
Domestic 16 oz. bottled beer	$ 5.75
Import and premium domestic bottled beer	$ 5.25
Call brands	$ 5.25
Premium brands	$ 6.25

Domestic Beer (Include but not limited to)

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

Imported and Premium Domestic Beer (Include but not limited to)

Corona, Fat Tire, Heineken, Sam Adams Boston Lager, Sam Adams Seasonal

Call Brands (Include but not limited to)

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7 Blended Whiskey, Jose Cuervo Tequila

Premium Brands (Include but not limited to)

Grey Goose Vodka, Bombay Sapphire Gin, Glenlivet Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whisky, Bailey's Irish Crème, Amaretto Disaronno

A $75 per bar set up fee will be charged. One portable bar staffed with one bartender for every 100 guests is recommended. Please consult with your event coordinator for bar and staffing needs.

Drink tickets are available upon request and may only be printed by The Meadows.

White Wines

Alternative Varietals	Glass	Bottle
Sycamore Lane White Zinfandel, CA	$ 5.00	$ 20.00
Canyon Road Moscato, CA	$ 6.00	$ 22.00
Starling Castle Riesling, Germany	$ 7.00	$ 24.00
Santa Margarita Pinot Grigio, Italy	$ 11.00	$ 40.00
Kim Crawford Sauvignon Blanc, New Zealand	$ 11.00	$ 40.00

Chardonnay	Glass	Bottle
Sycamore Lane Chardonnay, CA	$ 5.00	$ 20.00
Robert Mondavi Chardonnay, Central Coast CA	$ 7.00	$ 28.00

Red Wines

Alternative Varietals	Glass	Bottle
Robert Mondavi Pinot Noir, Central Coast CA	$ 7.00	$ 28.00
Almos Malbec, Argentina	$ 8.00	$ 32.00
Mac Murray Ranch Pinot Noir, Sonoma CA	$ 10.00	$ 38.00
Merlot		
Sycamore Lane Merlot, CA	$ 5.00	$ 20.00
Robert Mondavi Merlot, Central Coast CA	$ 7.00	$ 28.00
Cabernet Sauvignon		
Sycamore Lane Cabernet Sauvignon, CA	$ 5.00	$ 20.00
Robert Mondavi Cabernet Sauvignon, Central Coast CA	$ 7.00	$ 28.00
Wild Horse Cabernet Sauvignon, Paso Robles CA	$ 9.00	$ 36.00

Sparkling Wines and Champagne

Luccio Moscato D' Asti, Italy	N/A	$ 23.00
Korbel Chardonnay, CA	N/A	$ 25.00
Martini & Rossi Asti, Italy	N/A	$ 29.00
Korbel Brut, CA	N/A	$ 29.00
Bollinger Special Cuvee Brut, France	N/A	$ 85.00

*Reserve Wine List Available Upon Request

If there are specific beverages you would like added to your event, please speak with your sales or event coordinator. A standard corkage fee of $12.00 per 750 ml bottle of wine and $15.00 per 1.5 liter bottle will be charged for any special event wine brought into our facility. Prior arrangements must be made and service will be subject to state and local laws.

All alcoholic beverages must be purchased, poured, and served through The Meadows Events and Conference Center and its staff. Iowa law requires that one shall not sell, dispense, or give alcoholic beverages to an intoxicated person, or anyone simulating intoxication; and to prevent a person under the legal age to purchase and/or consume alcoholic beverages. Proper identification will be required by anyone who, in our judgment, appears to be under the age of 30. Anyone arriving for an event that is or, in our judgment, appears to be intoxicated will be refused the service of alcohol and may be denied entry into the facility. No alcoholic beverages may be brought into The Meadows, and no beverages purchased within will be allowed to leave the Prairie Meadows facility. We reserve the right to decline alcohol service to an individual for any reason and to discontinue alcohol service for any event.

AUDIO VISUAL EQUIPMENT AND PRICING

*Bishop and Skinner ballroom A/V package availability will be based on actual room-wall configuration

Premier Ballroom Package ..... $ 700.00 per day

Your event will have full access to our built in state-of-the-art audio visual system which includes:

- Five (5) LCD projectors with drop down screens
- Computer interface with HDMI and VGA video inputs and 1/16" audio input
- Resident computer access with Microsoft Office software, wireless keyboard and mouse
- DVD/VCR player
- Up to three (3) wireless microphones
- Reinkus-Heinz® wall mounted loudspeakers and in-ceiling speakers
- Telephone conferencing capabilities (toll charges are extra)
- Satellite television and music
- One (1) lectern

Executive Ballroom Package ..... $ 300.00 per day

Your event will have access to the following built in state-of-the-art audio visual system which includes:

- Two (2) LCD projectors with drop down screens
- Computer interface with HDMI and VGA video inputs and 1/16" audio input
- Resident computer access with Microsoft Office software, wireless keyboard and mouse
- DVD/VCR player
- Up to two (2) wireless microphones
- Ceiling mounted loudspeakers
- Audio telephone conferencing capabilities (toll charges are extra)
- Satellite television and music
- One (1) lectern

Business Ballroom Package ..... $ 200.00 per day

Your event will have access to the following built in state-of-the-art audio visual system which includes:

- One (1) LCD projector with drop down screen
- Computer interface with HDMI and VGA video inputs and 1/16" audio input
- Resident computer access with Microsoft Office software, wireless keyboard and mouse
- DVD/VCR player
- One (1) wireless microphone
- Ceiling mounted loudspeakers
- Satellite television and music
- One (1) lectern

Grandquist Meeting Room Package ..... $ 200.00 per day

Events in this room will have access to the following:

- 65" Samsung Touch Screen LCD Display with interactive whiteboard technology
- Computer interface with HDMI, VGA, and RCA video inputs and 1/16" audio input
- Resident computer access with Microsoft Office software, wireless keyboard and mouse
- One (1) wireless microphones
- Ceiling mounted loudspeakers
- Audio telephone conferencing capabilities (toll charges are extra)
- Satellite television and music
- One (1) lectern

Meeting Room Package ..... $ 100.00 per day

Events in the Altoona or Polk County rooms will have access to the following:

- 65" Samsung Smart LED TV with built-in web cam
- Computer interface with HDMI, VGA, and RCA video inputs and 1/16" audio input
- Satellite TV

All audio/visual packages assume client operation. If A/V needs are intricate, an A/V tech will be made available to you for $ 40.00 per hour.
A 14 day advance notice with a 2 hour minimum required.

A La Carte Equipment and Service

Audio

*Audio items priced per day

8-Channel mixing board ..... $ 75.00
Portable sound system with one powered speaker ..... $ 50.00
*Additional speakers ..... $ 50.00 each
Lectern microphone ..... $ 25.00
Wireless microphone w/ Countryman headset ..... $ 25.00
Wireless microphone (handheld or lavaliere) ..... $ 25.00
Wired microphone ..... $ 20.00
CD player ..... $ 20.00
Cassette deck ..... $ 20.00
iPod connection ..... $ 10.00 (you must provide your own iPod)
Satellite music (choose from over 30 channels) ..... $ 10.00 *not available in all rooms
Tall or boom microphone stand ..... $ 10.00
Music stand ..... $ 5.00

Video

*Video items priced per day

Resident LCD projector with drop down screen ..... $ 125.00
Portable LCD projector ..... $ 125.00
46" Sony LCD TV ..... $ 100.00
Samsung UF-80 digital presenter ..... $ 65.00
VCR/DVD player ..... $ 25.00
Deluxe Insta-Theater 60" fast fold screen ..... $ 25.00
A/V Cart ..... $ 25.00
Sony broadcast camera ..... $ 250.00 per camera (you must utilize a Prairie Meadows contracted operator)
Camera operator ..... $ 60.00 per hour (4 hour minimum and 14 day advance notice required)

Meeting Equipment

*Meeting equipment priced per day unless otherwise noted

Laptop computer ..... $ 200.00
Tele-conferencing ..... $ 100.00
Telephone line with phone ..... $ 30.00
*toll charges are extra
Hard wired internet connection ..... $ 30.00
Flip chart with paper and markers ..... $ 20.00 each
Portable white board with markers ..... $ 20.00 each
Lectern ..... $ 10.00 each
Tripod easel ..... $ 5.00 each
Extension cords ..... $ 5.00 each
Power strip ..... $ 5.00 each
VGA computer monitor cable ..... $ 5.00 each
Powerpoint presenter with laser pointer ..... $ 5.00 each

All menu prices are subject to a 6% sales tax and 19% service charge. Prices subject to change.

Décor

The following décor is available complimentary upon request: 90"x 90" white or black table linen; choice of black or white napkins, one (1) mirror tile, three (3) battery operated votives, and one (1) small house centerpiece per table. Addition décor is available for a fee.

LED uplights..... $ 30.00 each
Black chair covers..... $ 3.00 each
Contour spandex 8' table cover ..... $ 3.00 each
Poly-cotton napkins .....$ 0.25 each (ask to see swatch of colors available)

We have partnerships with many local vendors; let us assist you in quoting additional décor packages to enhance your event.

Event Equipment

Follow Spotlight.....$ 250.00 (14 day advance notice required)
*Operator ..... $ 60.00 per hour
(4 hour minimum and 14 day advance notice required)
21' x 21' portable dance floor..... $ 225.00
*Additional 3'x3' floor pieces ..... $ 10.00 per section
Professional stage lighting with general stage wash ..... $ 100.00 up to four hours
*For more advanced lighting needs that require specific focusing, a technician is required
Lighting technician labor ..... $ 60.00 per hour
(4 hour minimum and 14 day advance notice required)
4'x 8'x 16" Portable skirted staging/risers ..... $ 40.00 per section
Forklift services .....$ 150.00 per hour (14 day advance notice required)
Drayage services utilizing carts or a pallet jack.....$ 30.00 per hour, per houseman
(4 hour minimum and 14 day advance notice required)
Banner hanging fee..... $ 35.00 per banner
10' x 10' exhibitor booth.....$ 36.00 per booth
* With electricity .....$ 46.00 per booth
* 7" x 44" booth identification sign ..... $ 7.00 each
Black 8' tall pipe and drape ..... $ 2.00 per linear foot
*Limited in-house supply is available at the price. Please inquire about availability.

Professional Services

Entertainment Booking

Thinking about having live entertainment at your event? Let our entertainment coordinator provide you options that fit your style and budget. Having the benefit of our staff book your entertainment ensures you will receive quality entertainment at fair pricing.

Television

Prairie Meadows' television department has the technology to turn any event into a quality television production. Through the use of our fully equipped television studio, we have the capability to record, broadcast, create video graphics, and edit your event.

Audio

Let our talented entertainment staff assess your live audio and production needs. We have complete access to everything from concert audio sound systems to smaller club PA systems, including front of house mixing and monitor boards, backline instruments, and amplifiers.

If you are interested in any of these services, please visit with your sales or event coordinator to arrange an appointment with our entertainment or television staff.

THE MEADOWS

Events and Conference Center

Contact our Hotel and Conference Operations office at
515-967-8544 or 800-325-9015 ext. 8544
or visit us online at www.prairiemeadows.com.

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