



BANQUET MENU

THE
MEADOWS
EVENTS & CONFERENCE CENTER

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Complete Meeting Packages

Packages are designed for a minimum of 20 guests and priced per person.

All packages include the following audio visual equipment for the general session room only: all built-in projection screens and projectors, one microphone with house sound, and one podium.



Full Day Meeting Package

Continental Breakfast | Seasonal Sliced Fruit[Ⓞ], Assorted Yogurt[Ⓞ], Breakfast Breads, Orange Juice and Locally Roasted Coffee, Hot Tea

All Day Beverage Station | Locally Roasted Coffee, Hot Tea, Assorted Coca Cola™ Products, Bottled Water

Mid-Morning Break | Individual Trail Mix[Ⓞ], Housemade Granola Bars[Ⓞ], Whole Fresh Fruit[Ⓞ]

Buffet Lunch | Choice of Daily Two Entrée Buffet or Prairie Lunch Buffet

Mid-Afternoon Break | Assorted Cookies, Housemade Dessert Bars, Chex Mix™

Upgrade to Deluxe Breakfast Buffet

Morning Meeting Package

Continental Breakfast | Seasonal Sliced Fruit[Ⓞ], Assorted Yogurt[Ⓞ], Breakfast Breads, Orange Juice and Locally Roasted Coffee, Hot Tea

All Morning Beverage Station | Locally Roasted Coffee, Hot Tea, Assorted Coca Cola™ Products, Bottled Water

Mid-Morning Break | Individual Trail Mix[Ⓞ], Housemade Granola Bars[Ⓞ], Whole Fresh Fruit[Ⓞ]

Upgrade to Deluxe Breakfast Buffet

Afternoon Meeting Package

All Afternoon Beverage Station | Locally Roasted Coffee, Hot Tea, Assorted Coca Cola™ Products, Bottled Water

Mid-Afternoon Break | Assorted Cookies, Housemade Dessert Bars, Chex Mix™

Add Lunch to Half Day Package

Choice of Grab-and-Go or Prairie Lunch Buffet

Menu selections are due 30 days out from your event. Guarantee count is due 5 business days prior to your event. All menus are subject to 7% sales tax and 23% service charge. Pricing subject to change based on market conditions.

Ⓞ Denotes Gluten-Sensitive item.

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BREAKFAST



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Breakfast Buffets

Breakfast buffets serve a minimum of 25 guests with 60 minutes of service. All menus are priced per person and include locally roasted regular and decaffeinated coffee, assorted hot tea, and orange juice.

Continental Breakfast

Minimum guest count does not apply

Seasonal Display of Fresh Fruits and Berries^{©ⓓ}

Assorted Danishes, Muffins, Breakfast Pastries

Lite and Fit Buffet

Seasonal Display of Fresh Fruits and Berries^{©ⓓ}

Assorted Fruit Yogurt[©] with Granola

Fresh Zucchini Bread and Banana Bread

Steel Cut Oats[©], Brown Sugar, Milk, Berries, Cinnamon

Egg frittata[©] (Vegetarian) | Spinach, Tomato, Onion, Parmesan Cheese

Turkey Sausage Links^{©ⓓ}

Deluxe Buffet

Seasonal Display of Fresh Fruits and Berries^{©ⓓ}

Assorted Danishes, Muffins and Breakfast Pastries

Scrambled Eggs, Colby Jack Cheese[©]

Potatoes O'Brien^{©ⓓ}

Choice of: Applewood Smoked Bacon^{©ⓓ}
or Pork Sausage Links^{©ⓓ}

Grand Buffet

Seasonal Display of Fresh Fruits and Berries^{©ⓓ}

Assorted Danishes, Muffins, Breakfast Pastries

Loaded Scrambled Eggs, Ham, Tomatoes, Green Peppers, Onions, Cheese[©]

Cheesy Potato Casserole[©]

Applewood Smoked Bacon^{©ⓓ}
and Pork Sausage Links^{©ⓓ}

Grand Marnier Brioche French Toast,
Praline Sauce, Maple Syrup

Breakfast Buffet Add-On

Action stations are only available to complement a buffet and are for groups of 25 – 100 guests. Stations will include a culinary attendant at no additional charge.

Omelet Station[©] per person

Bacon, Sausage, Ham, Aged Cheddar, Swiss, and Pepper-jack Cheeses, Onions, Spinach, Diced Peppers, Mushrooms, Diced Tomatoes, Salsa

BREAKFAST

À la Carte Breakfast Items



Steel Cut Oats^{©©} per person

Brown Sugar, Milk, Berries, Cinnamon

Yogurt Parfait[©] each

Low-fat Vanilla and Strawberry Yogurt, Granola, Seasonal Berries

Individual Greek Yogurt[©] per dozen

Individual Low-Fat Yogurt[©] per dozen

Croissant Sandwich per dozen

Hard Fried Egg, American Cheese, Choice of Applewood Smoked Bacon^{©©}, Pork Sausage Patty^{©©}, or Thick Sliced Cherrywood Smoked Ham^{©©}

Gluten Free Sandwiches Available Upon Request

Breakfast Burrito per dozen

Flour Tortilla, Scrambled Eggs, American Cheese, Applewood Smoked Bacon, Bell Pepper, Onion, Hashbrowns

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BREAKFAST

Plated Breakfast

Plated breakfasts serve a minimum of 10 guests.

Menus are priced per person and include family style breakfast breads, locally roasted regular and decaffeinated coffee, hot tea, and orange juice.



The Meadows[Ⓞ]

Scrambled Eggs with Colby Jack Cheese, Choice of Two Strips of Applewood Smoked Bacon^{ⓄⓄ}, Two Pork Sausage Links^{ⓄⓄ}, or Thick Sliced Cherrywood Smoked Ham^{ⓄⓄ} and Herb Roasted Potatoes O'Brien[Ⓞ]

Rise & Dine

Grand Marnier Battered Brioche Bread, Seasonal Fruit Compote and Maple Syrup, Scrambled Eggs, Choice of Two Strips of Applewood Smoked Bacon^{ⓄⓄ}, Two Pork Sausage Links^{ⓄⓄ}, or Thick Sliced Cherrywood Smoked Ham^{ⓄⓄ}

Elite Steak & Eggs^{ⓄⓄ}

Grilled 8 oz. NY Strip Served Medium, Scrambled Eggs, Herb Roasted Potatoes O'Brien

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BREAKS



Beverages and Juices

Fresh Beverages

Lemonade *per gallon*

Freshly Brewed Iced Tea *per gallon*

Orange Juice *per gallon*

Assorted Teavana™ Hot Tea *per gallon*

Locally Roasted Regular and Decaf Coffee
per gallon

Locally Roasted Iced Coffee *per gallon*

Individual Beverages

Bottled Water *each*

Assorted Coca Cola™ Products *each*

White and Chocolate Milk *each*

Coconut Water *each*

Red Bull™ and Sugar Free Red Bull™ *each*

Infused Water gallon

**check with your event coordinator for availability*

Watermelon Rosemary

Lemon Thyme

Citrus

Strawberry Mint

Deluxe Coffee Bar per person

Locally Roasted Medium and Dark Roast
Coffee and Iced Coffee

Assorted Flavored Syrups

Dark Chocolate Espresso Beans

Mini Scones

Chocolate Chip Cookies

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BREAKS

Bakery



Baked In House – priced per dozen

Donuts

Apple or Cherry Turnovers

Cookies

Chocolate Chunk
Oatmeal Raisin
Peanut Butter Blast
Snickerdoodle
Chocolate Chip with M&M's®
White Chocolate Macadamia

Housemade Brownies

Assorted Croissants

Traditional
Raspberry & Cream Cheese
Chocolate

Housemade Dessert Bars

Rice Krispy®
Scotcheroos®
Lemon
Raspberry
Monster cookie®

Assorted Freshly Baked Danishes

Cinnamon Swirl
Apple
Raspberry
Lemon
Maple Pecan

Warm Cinnamon Rolls

Warm Pecan Sticky Buns

Large Assorted Muffins

Blueberry
Chocolate Chip
Poppyseed
Seasonal

Cupcakes

Lemon Delight
Carrot Cake
Chocolate Fantasy
Red Velvet
Chocolate Peanut Butter

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BREAKS

Sweet & Salty



By The Dozen

Individually Bagged

Choice of:

Salted Potato Chips^{GD}

Pretzels^D

Garden of Eatin'TM^D

Chex MixTM^D

Skinny PopTM^{GD}

Boom Chica PopTM^{GD}

Sweet and Salty Kettle Corn^D

Individually Bagged Trail Mix^{GD}

Individually Bagged Peanuts^{GD}

Whole Fresh Fruit^{GD}

Housemade Granola Bars^{GD}

Assorted Ice Cream Treats^G

Barebells Protein Bars

Quest Protein Chips^G

By The Pound

Chex MixTM^D

Pretzels^D

Mixed Nuts^{GD}

M&M's[®]^G

Gummy Bears^{GD}

Per Person

Fresh Fruit Display^{GD}

Seasonal Sliced Fruit,
Garnished with Fresh Berries

Freshly Popped Popcorn^G

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BREAKS

Specialty Breaks

Specialty breaks are designed for a minimum of 25 guests, priced per guest and are designed for 45 minutes of service.



Popcorn Break

Freshly Popped Popcorn[©],
Assorted Seasonings, M&M's[®],
Peanuts, Pretzels

Donut Bar

Miniature Donuts and Donut Holes
Assorted Glazes, Crushed OREO[®],
Nuts, Assorted Cereals, M&M's[®],
Bacon Bits

Dip Break

Potato Chips[©] with Housemade
Ranch[©], Garlic French Onion Dips
Tortilla Chips, Guacamole, Salsa,
Sour Cream, Jalapeños, Queso
Fundido[©]
Miniature Churros

Hummus Bar

Roasted Red Pepper[©],
Roasted Garlic[©], Everything Bagel
Seasoned Hummus[©]
Vegetable Crudité[©]
Naan Bread and Corn
Tortilla Chips[©]

Race Track Break

Mini Corndogs, Mustard, Ketchup
Warm Pretzel Rods, Cheese Sauce
Freshly Popped Popcorn[©]

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BREAKS

Specialty Breaks

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Apples & Bananas

Apple Slices with Caramel[Ⓞ]

Apple Blondies

Gluten Free Banana Bread[Ⓞ]

Banana Bars with Cream Cheese Icing

Whole Bananas[Ⓞ]

Enhancement – Locally Roasted Coffee

Ice Cream Bar

Vanilla and Chocolate Ice Cream

Hand Scooped by a Chef Attendant

Chocolate Sauce, Caramel Sauce,
Crushed OREO®, Peanuts, HEATH® Bar
Pieces, Waffle Cone Bites, Brownie Bites,
M&M's® and Whipped Cream

Deluxe Coffee Bar

Locally Roasted Medium and Dark Roast
Coffee & Iced Coffee

Assorted Flavored Syrups

Dark Chocolate Espresso Beans

Mini Scones

Chocolate Chip Cookies

Choco-cuterie Break

Chocolate Chip Cookies

German Chocolate and Double
Fudge Brownies

Chocolate Mousse Cups[Ⓞ]

Chocolate Covered Strawberries[Ⓞ]

Individual White and
Chocolate Milk

Health Break

Fruit Skewers^{ⓄⓄ}

Housemade Granola Bars^{ⓄⓄ}

Individual Bagged Almonds^{ⓄⓄ}

Individual Low-fat Yogurts[Ⓞ]

Citrus Infused Water

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LUNCH



Lunch Buffets

Lunch Buffets are predetermined by the day of the week. Substitute any alternate daily buffet for an additional \$6 per person. All lunch buffets are set for a minimum of 25 guests, priced per person and are designed for 60 minutes of service. Groups under 25 guests must be plated. Menu service includes locally roasted regular and decaffeinated coffee, iced tea, and water.

Soup & Salad Bar

(Extended Weekend Buffet)

Available Saturday / Sunday / Monday

Soup (Choice of one)

Tomato Basil[Ⓢ], Chicken Noodle, Potato Leek[Ⓢ],
Iowa Corn Chowder, Broccoli & Cheese

Steak and Pepper Jack Cheese

Salad Bar

Artisan Field Greens, Romaine Lettuce

English Cucumbers, Grape Tomatoes, Sliced Red
Onions, Croutons, Hard Boiled Eggs, Sunflower
Seeds, Pecans, Craisins™, Berries

Shredded Cheddar Jack, Feta Cheese

Applewood Smoked Bacon,
Diced Grilled Chicken

Buttermilk Ranch, Creamy Parmesan[Ⓢ],
Balsamic Vinaigrette[Ⓢ]

Dinner Rolls, Butter

Dessert

Assorted Rice Krispy Bar Creations[Ⓢ]

Fiesta Buffet (Tuesday Buffet)

Sides

Spanish Rice[Ⓢ][Ⓢ][Ⓢ] and Refried Beans[Ⓢ][Ⓢ]

Cowboy Caviar[Ⓢ][Ⓢ][Ⓢ] | Chilled Roasted Corn,
Avocado, Black Beans, Tomatoes, Red Onion,
Cilantro, Jalapeños

Meat

Seasoned Ground Beef[Ⓢ][Ⓢ]

Chicken Fajitas[Ⓢ][Ⓢ]

Accompaniments

Flour Tortillas, Corn Tortilla Chips[Ⓢ]

Shredded Lettuce, Diced Tomato, Diced Onion,
Shredded Cheddar Jack

Housemade Pico de Gallo, Sour Cream,
Guacamole, Jalapeños, Salsa

Dessert

Cheesecake Chimichangas Rolled in Cinnamon
and Sugar

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Meadows BBQ Sandwich Buffet (Wednesday Buffet)

Two Entrée: Three Entrée:

Salad and Sides

House Salad^{GD} | Mixed Greens, Grape Tomatoes, English Cucumbers, Ranch^G, Vinaigrette^{GD} Dressing

Corn O'Brien^G

Housemade Macaroni and Cheese

Entrées

Pulled Pork^{GD}

Smoked Sliced Beef Brisket^{GD}

Grilled Chicken Breast^{GD}

Accompaniments

Brioche Buns, Housemade Honey Barbecue, Raspberry Chipotle Barbecue

Cornbread, Honey, Whipped Butter

Dessert

Seasonal Fruit Crisp^G

Italian Buffet (Thursday Buffet)

Two Entrée: Three Entrée:

Salad

Italian Salad^G | Blend of Romaine, Radicchio, Iceberg Lettuce, Celery, Red Onions, Grape Tomatoes, Banana Peppers, Parmesan Cheese, Olive Oil and Vinegar

Sides

Roasted Potatoes^{GD} | Italian Herbs, Garlic, Sea Salt, Cracked Pepper, Olive Oil

Roasted Vegetables Medley^{GD} | Portobello Mushrooms, Grape Tomatoes, Zucchini, Summer Squash, Garlic, Grated Parmesan

Accompaniments

Garlic Breadsticks, Parmesan Cheese, Red Pepper Flakes

Entrées

Tuscan Chicken Pasta | Roasted Chicken Breast, Italian Herbs, Penne Pasta, Fresh Spinach, Sun-dried Tomato Cream Sauce

Italian Steak^{GD} | Marinated Flank Steak, Au Jus, and Roasted Tomatoes

Chicken Cacciatore^{GD} | Chicken Breast, Mushrooms, Peppers, Onions, Garlic, Italian Herbs in a Tomato Sauce

Cheese Tortellini Primavera^V | Cheese Tortellini, Zucchini, Yellow Squash, Peppers, Broccoli, Garlic and Cream Sauce

Dessert

Cannoli

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LUNCH



Lunch Buffets

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Prairie Lunch (Friday Buffet)

Salad

House Salad[Ⓞ] | Mixed Greens, Grape Tomatoes, English Cucumbers, Ranch[Ⓞ], Vinaigrette^{ⓄⓄ} Dressing

Sides

Monaco Bean Medley^{ⓄⓄ}

Roasted Baby Red Potatoes^{ⓄⓄ}

Dinner Rolls, Butter

Entrées

Seared Chicken | Creamy Mushroom Marsala Sauce[Ⓞ]

Sweet Heat Pork Loin | Apple Chutney^{ⓄⓄ}

Dessert

Lemon Blueberry Cheesecake Bars, Raspberry Bars

Build Your Own Bowl (Available Every Day)

Chilled Entrées - Choice of One

Cowboy Bowl^{ⓄⓄ}

Seasoned Steak Tips, White Cilantro Rice, Cowboy Caviar | Mixed Greens, Diced Tomato, Sliced Red Onion, Black Beans, Fried Tortilla Strips, Salsa, Queso, Spicy Avocado Sauce

Mediterranean Bowl[Ⓞ]

Grilled Salmon, White Rice, Romaine Lettuce, Cucumber and Tomato Salad, Crumbled Feta Cheese, Kalamata Olives, Pickled Red Onions, Chickpeas, Housemade Tzatziki Sauce, Lemon Herb Vinaigrette

Balanced Bowl^{ⓄⓄ}

Sliced Grilled Chicken, Quinoa and Brown Rice, Edamame, Chickpeas, Roasted Veggies, Mixed Greens, Avocado, Asian Dressing, Italian Dressing

Accompaniment

Dinner Rolls, Butter

Dessert

Lemon Berry Tart

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Stacked and Ready

(Available Every Day)

Box Lunch

Served with cutlery packs, 10oz water, cookie, Cuties™ and bag of kettle chips.

10-19 guests, choose 1 option

20+ choose up to 3 selections

Roasted Turkey Breast | Cheese Focaccia Bread, Provolone Cheese, Lettuce, Tomato, Roasted Garlic Aioli

Honey Roasted Ham | Whole Wheat, Swiss Cheese, Lettuce, Tomato, Honey Mustard Spread

Vegetable WrapⓈ | Squash, Zucchini, Tomatoes, Onions, Roasted Red Peppers, Chipotle Spread on a Spinach Tortilla

Italian Veggie RollⓈ | Roasted Zucchini, Sweet Peppers, Basil Leaves, Creamy Whipped Pesto and Feta Spread, Hoagie Roll

Chicken Caesar Wrap | Whole Wheat Wrap, Romaine, Roasted Chicken, Parmesan Cheese, Caesar Dressing

Santa Fe Chicken Wrap | Whole Wheat Wrap, Black Bean Salsa, Cheddar Jack Cheese, Diced Tomato, Chipotle Spread

Summer SaladⓈⓁ | Choice of Chicken or TofuⓈ, Mixed Greens, Tomatoes, Cucumbers, Mangoes, Blueberries, Red Onions, Crispy Salted Chickpeas, Sun-dried Tomato Vinaigrette

Deli Buffet

Salads

House SaladⓈⓁ | Mixed Greens, Grape Tomatoes, English Cucumbers, RanchⓈ, VinaigretteⓈⓁ Dressing

Housemade Potato ChipsⓈⓁ

Pasta Salad

Housemade Sandwiches

Roasted Turkey Breast | Cheese Focaccia Bread, Provolone Cheese, Lettuce, Tomato, Roasted Garlic Aioli

Honey Roasted Ham Croissant | Swiss Cheese, Lettuce, Tomato, Honey Mustard Spread

Santa Fe Chicken Wrap | Whole Wheat Wrap, Black Bean Salsa, Cheddar Jack Cheese, Diced Tomato, Chipotle Spread

Vegetable WrapⓈ | Squash, Zucchini, Tomatoes, Onions, Roasted Red Peppers, Chipotle Spread on a Spinach Tortilla

Dessert

Assortment of Freshly Baked Cookies and Brownies

Soup Enhancement (choice of one)

Tomato BasilⓈ

Iowa Corn Chowder

Chicken Noodle

Broccoli & Cheese

Potato LeekⓈ

LUNCH

Plated Lunch

Plated lunches are designed for a minimum of 10 guests and priced per person. All plated lunch selections includes an artisan bread basket for the table, a house salad with English cucumbers, grape tomatoes, ranch and vinaigrette[®] dressing, and a centerpiece plate of miniature white and chocolate cupcakes. Menu service includes locally roasted regular and decaffeinated coffee, iced tea, and water.

Sandwich, Half Salad

House Salad, Does Not Include Bread Basket

Choice of 1 Sandwich:

Chicken Salad | Croissant Square, Chicken, Walnuts, Apples, Celery, Mayonnaise, Lettuce, Tomato

Club Croissant | Chilled, Sliced Turkey, Ham, Smoked Bacon, Lettuce, Tomato, Colby Jack Cheese, Dijon Mustard, Mayonnaise

Italian | Capicola, Salami, Mortadella, Provolone, Lettuce, Tomato on Ciabatta

Summer Salad[®]

Choice of Chicken or Salmon, Mixed Greens, Tomatoes, Cucumbers, Mangoes, Blueberries, Red Onions, Crispy Salted Chickpeas, Sun-dried Tomato Vinaigrette

Asian Steak Salad[®]

Mixed Greens, Marinated Steak, Carrots, Tomatoes, Cucumbers, Shredded Cabbage, Mandarin Oranges, Fried Wontons, Housemade Asian Dressing

Bourbon Chicken[®]

Lightly Seasoned Chicken Breast, Creamy Bourbon Sauce, Yukon Gold Mashed Potatoes, Steamed Seasonal Vegetables

Asiago Chicken[®]

Seared Chicken Breast, Sautéed Spinach, Asiago Cheese Cream Sauce, Yukon Gold Mashed Potatoes, Steamed Seasonal Vegetables

Chicken Caprese[®]

Seared Chicken Breast, Fresh Mozzarella, Basil Pesto, Tomato Ragout, Balsamic Vinegar Reduction, Yukon Gold Mashed Potatoes, Steamed Seasonal Vegetables

Sweet Heat Pork Loin[®]

Sweet Heat Rubbed Pork Loin, Apple Chutney, Mashed Sweet Potatoes, Steamed Seasonal Vegetables

Herb Roasted Pork Loin[®]

Slow Roasted Pork Loin, Rich Italian Herb Parmesan Cream Sauce, Yukon Gold Garlic Mashed Potatoes, Steamed Seasonal Vegetables

Boneless Short Rib[®]

6 oz. Slow Roasted Boneless Short Rib, Housemade Demi[®], Yukon Gold Garlic Mashed Potatoes, Vegetable Medley of Celery, Carrots, Onions

Sweet Heat Salmon[®]

Mango Salsa, Wild Rice Pilaf, Broccolini

Seafood Tortellini

Cheese Tortellini, Lobster Cream Sauce, Steamed Seasonal Vegetables



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RECEPTION



Cold Hors d'oeuvres

Priced per piece and require a minimum of 20 pieces. Maximum of 60 minutes of service.

All cold hors d'oeuvres are available to be butler passed for \$100 per attendant for every selected item and every 100 guests.

Prosciutto Wrapped Melon[Ⓞ]

Balsamic Drizzle

Caprese Skewers[Ⓞ]

Grape Tomato, Fresh Mozzarella, Basil,
Balsamic Drizzle

Tomato Basil Bruschetta

Tomatoes, Herbs, Olive Oil, Mozzarella Cheese
on a Crisp Crostini

Summer Stone Fruit Crostini

Brie and Mascarpone Cheese, Summer Stone
Fruit, Honey and Fresh Thyme Drizzle

Stuffed Peppadew Peppers[Ⓞ]

Goat Cheese, Chives

Vegetable Crudit  Cups[Ⓞ]

Carrots, Celery, Red Peppers, Cucumber,
Green Goddess Dip

Jumbo Shrimp Shooters[Ⓞ]

Housemade Cocktail Sauce

Pepper Crusted Beef Crostini

Roasted Red Pepper Cream Cheese, Onion Confit

Smoked Salmon Crostini

Dill Cream Cheese, Capers, Lemon

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RECEPTION

Hot Hors d'oeuvres

Priced per piece and requires a 20 piece minimum. Maximum of 60 minutes of service.
Butler service is not available for hot hors d'oeuvres to preserve the quality of the product.



Philly Cheesesteak Spring Rolls

Beef Skewers[Ⓢ]

Hoisin Sauce, Soy Sauce, Fresh Ginger

Coconut Shrimp

Piña Colada Sauce

Chicken Satay^{ⓈⓈ}

Honey Garlic Glaze

Pork Potstickers[Ⓢ]

Ginger Soy Sauce

Pork Belly Skewer[Ⓢ]

Bourbon Glaze

Mini Maryland Style Crab Cakes

Crab, Lobster, Spicy Remoulade

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RECEPTION



Hot Hors d'oeuvres

Priced per piece and requires a 20 piece minimum. Maximum of 60 minutes of service.
Butler service is not available for hot hors d'oeuvres to preserve the quality of the product.

Breaded Mozzarella Cheese Sticks[ⓧ]

based on 2 pieces per person

Homestyle Breaded and Fried Mozzarella,
Marinara Sauce

Spinach Spanakopita[ⓧ]

Phyllo, Seasoned Spinach, Onions, Cream Cheese

Crab Rangoon

Crispy Wontons, Seasoned Crab, Cream Cheese,
Sweet and Sour Sauce

Vegetable Eggrolls^{ⓧⓓ}

Sweet Chili Sauce

Homestyle Chicken Strips

Barbecue, Ranch, Honey Mustard

Beef Empanadas

Beef, Chipotle Aioli, Avocado Crema

Crab Stuffed Mushrooms[ⓧ]

Italian Stuffed Mushrooms

Graziano Sausage, Fresh Herbs, Parmesan Cheese

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RECEPTION

Hot Reception Displays

Displays designed for groups of 30 or more and are priced per person.



Cocktail Smokies^{®D}

based on 3 smokies per person

Barbecue Sauce

Italian Meatballs

based on 2 meatballs per person

Marinara Sauce

Swedish Meatballs

based on 2 meatballs per person

Spinach and Artichoke Dip

Naan, Focaccia

Chicken De Burgo Bites[®]

Herb Cream Sauce

Beef De Burgo Bites[®]

Beef Tips, Herb Cream Sauce

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RECEPTION

Cold Reception Displays

Displays designed for groups of 30 or more and are priced per person.



Vegetable Crudité^{GD}

Seasonal Fresh & Roasted Vegetables,
Ranch, Hummus Dip

Fresh Fruit^{GD}

Seasonal Sliced Fruit, Garnished with Fresh Berries

Artisan Cheese^G

Assorted Artisan Cheeses Including Regional
Fare, Crackers

Shrimp Cocktail^{GD}

based on 3 shrimp per person

Jumbo Shrimp, Housemade Cocktail Sauce

Charcuterie

Gruyere, Smoked Gouda, Boursin™, Cheddar,
Salami, Prosciutto, Capicola, Cornichon, Olives,
Grapes, Candied Nuts, Stone Ground Mustard,
Baguette, Crackers

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RECEPTION

Stations

Stations are priced per person with 90-minute serve time and require a minimum of 50 guests.

Stations A la Carte: Requires a minimum of three stations between self-serve, action, carving and dessert station.

Stations Accompaniment: You may choose 1 station to complement a plated or buffet menu.



Salad Bar

Blend of Spring Mix and Iceberg Lettuce, English Cucumbers, Grape Tomatoes, Red Onions, Black Olives, Carrots, Shredded Cheese, Bacon Bits, Croutons, Hard Boiled Eggs, Sunflower Seeds, Pecans, Craisins™, Berries, Cottage Cheese, Ranch, Creamy Parmesan, Raspberry Vinaigrette Dressing

Dinner Rolls with Whipped Butter

Quesadilla

Four Cheese Quesadillas

Chicken and Cheese Quesadillas

Tortilla Chips^{GD}

Corn and Black Bean Salsa^{GD}, Salsa Verde^{GD}, Pico de Gallo^{GD}, Sour Cream, Guacamole, Jalapeños

Potato Bar

Choice of Baked Potato^{GD} or Yukon Gold Garlic Mashed Potatoes^{GD}, Whipped Butter, Sour Cream, Assorted Shredded Cheeses, Cheese Sauce, Chicken Gravy, Scallions, Bacon Bits, Steamed Broccoli, Boneless Chicken Tenders

Mac and Cheese Bar

Macaroni and Cheese, Chopped Bacon, BBQ Beef Brisket, Chopped Fried Chicken Tenders, Shaved Parmesan, Crushed Flamin' Hot Cheetos®, Bread Crumbs, Scallions, BBQ Sauce, Tabasco Sauce

Walking Taco Bar

Doritos® and Fritos^{GD}

Seasoned Taco Meat^{GD}

Shredded Cheese, Sour Cream, Tomatoes, Onions, Lettuce, Salsa

Marsala Station^{GD}

Chicken or Steak Tips, Sautéed Portobello Mushrooms, Onions, Shallots, Marsala Sauce, Garlic Mashed Potatoes, Dinner Rolls

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RECEPTION



Chef's Stations

Action stations are priced per person, include a 90-minute service time, and require a minimum of 50 guests. Pricing also includes one chef attendant for up to 100 guests per station. Additional Chef attendant fee of \$150 per attendant per station.

Stations A la Carte: Requires a minimum of three stations between self-serve, action, carving and dessert station.

Stations Accompaniment: You may choose 1 station to complement a plated or buffet menu.

Grilled Cheese Bar

Mini Four Cheese Grilled Cheese,
Tomato Basil Soup[Ⓢ]

Street Tacos

Mini Corn and Flour Tortillas, Carne Asada,
Yucatan Chicken, Baja Shrimp, Finely Chopped
Onions, Cilantro, Radishes, Pickled Red Onions,
Queso Fresco, Housemade Pico De Gallo,
Guacamole, Lime Crema, Chipotle Mayo

Slider Station – choose two

Served with tater tots and coleslaw[Ⓢ]

Philly Cheese Steak | Marinated and Thinly Sliced
Steak, Grilled Onions, Red Peppers, Cheese
Sauce, Mini Hoagie Roll

Pulled Pork[Ⓢ] | Smoked Pulled Pork, Housemade
Barbecue Sauce, Hawaiian Roll

Beef Brisket[Ⓢ] | Smoked Beef Brisket, Housemade
Barbecue Sauce, Hawaiian Roll

Mini Hamburger[Ⓢ] | Ketchup, Mustard, Pickles,
Onion, Cheese Slices, Hawaiian Roll

Impossible Burger[Ⓢ] | Ketchup, Mustard, Pickles,
Onion, Cheese Slices, Hawaiian Roll

State Fair Fixin's

Hot Beef Sundae[Ⓢ] | Mashed Potatoes, Shredded
Roast Beef, Gravy, Shredded Cheddar Cheese,
Cherry Tomato

Pork Picnic Cup | Layers of Baked Beans, Coleslaw,
Smoked Pulled Pork, BBQ Sauce

Pretzel Bites | Cheese sauce

Mini Corn Dogs | Ketchup, Mustard

Scotcheroos[Ⓢ]

Enhance Your Station: Lemonade \$38 Per Gallon

Pasta Station – choose two

Served with garlic bread sticks, grated parmesan,
red pepper flakes

Cheese Tortellini Primavera[Ⓢ] | Cheese Tortellini,
Zucchini, Yellow Squash, Peppers, Broccoli,
Garlic and Cheese Cream Sauce

Pasta Bolognese | Penne, Ground Beef,
Grazianos™ Mild Sausage, Pancetta,
Mushrooms, Tomato Cream Sauce

Chicken Alfredo | Bowtie Pasta, Chicken,
Alfredo Sauce

Macaroni and Cheese[Ⓢ] | Elbow Macaroni,
Cheddar, Swiss, Gruyere, Italian Fontina,
Parmesan, Colby Cheese

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RECEPTION



Chef's Carving Station

Pricing includes a 90-minute service time, and requires a minimum of 50 guests. Pricing also includes one chef attendant for up to 100 guests per station. Additional Chef attendant fee of \$150 per attendant per station. Each station is served with dinner rolls. Enhancements are priced per person to add to a carving station.

Stations A la Carte: Requires a minimum of three stations between self-serve, action, carving and dessert station.

Stations Accompaniment: You may choose 1 station to complement a plated or buffet menu.

Sweet Heat Rubbed Salmon^{GD}

serves 15

Mango Salsa

Oven Roasted Turkey Breast^{GD}

serves 30

Sage, Thyme, Cranberry Sauce, Turkey Gravy

Bacon Wrapped Pork Loin^{GD}

serves 30

Rosemary Rubbed, Honey Mustard Crusted
Pork Loin, Apple Chutney

Carved Beef Brisket^{GD}

serves 25

House Smoked Brisket, Barbecue Sauce, Coleslaw

Honey Glazed Brown

Sugar Ham^{GD}

serves 30

Hardwood Smoked Ham, Honey Brown Sugar Glaze,
Assorted Mustards

Prime Rib of Beef Au Jus^{GD}

serves 20

Slow Roasted with Fresh Herb and Garlic Rub,
Creamy Horseradish

Beef Tenderloin^{GD}

serves 15

Charbroiled and Slow Roasted,
Housemade Demi-glaze, Creamy Horseradish

Enhancements:

House Salad with Ranch[©]

Five Cheese Macaroni and Cheese

Fresh Seasonal Vegetables[©]

BoursinTM Mashed Potatoes[©]

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Chef's Sweet Stations

Sweet Stations are priced per person with a 90-minute serve time and require a minimum of 50 guests. Price includes one attendant for 100 guests. Additional attendants will be charged at \$150 per attendant per station. *Requires one chef attendant for up to 100 guests per station.

Stations A la Carte: Requires a minimum of three stations between self-serve, action, carving and dessert station.

Stations Accompaniment: You may choose 1 station to complement a plated or buffet menu.

Deluxe Coffee Bar

Locally Roasted Medium and Dark Roast Coffee and Iced Coffee

Assorted Flavored Syrups

Dark Chocolate Espresso Beans

Mini Scones

Chocolate Chip Cookies

Enhancement – Bailey's® and Kahlua® per drink

Ice Cream Bar

Vanilla and Chocolate Ice Cream Hand Scooped by a Chef Attendant

Chocolate Sauce, Caramel Sauce, Crushed OREO®, Peanuts, HEATH® Bar Pieces, Waffle Cone Bites, Brownie Bites, M&M's® and Whipped Cream

Choco-cuterie Station

Chocolate Chip Cookies

German Chocolate and Double Fudge Brownies

Chocolate Mousse CupsⓈ

Chocolate Covered StrawberriesⓈ

Dark Chocolate Espresso Beans

Mini Waffle Bar

Housemade Mini Waffles

Chocolate Sauce, Caramel Sauce, Crushed OREO®, Peanuts, HEATH® Bar Pieces, Brownie Bites, M&M's®, Whipped Cream

Vanilla and Chocolate Ice Cream Hand Scooped by a Chef Attendant

Mini Dessert Station

Fruit Tarts

Mousse CupsⓈ

Assorted Mini Cupcakes

Mini Chocolate Marshmallow Brownies

Enhancement – Locally Roasted Coffee

DINNER

Dinner Buffets

All dinner buffets are set for a minimum of 25 guests, priced per person and are designed for 60 minutes of service. Groups under 25 guests must be plated. Menu service includes locally roasted regular and decaffeinated coffee, iced tea, and water.



Aces Wild

House Salad, Choice of Two Sides, Choice of Two Entrées and Dessert Display

House Salad, Choice of Three Sides, Choice of Three Entrées and Dessert Display

Salads

House SaladⓄⓄ | Mixed Greens, Grape Tomatoes, English Cucumbers, RanchⓄ, VinaigretteⓄⓄ Dressingz

Sides

Seasonal Vegetable BlendⓄⓄ
Green Beans, Bacon, Roasted GarlicⓄⓄ
Broccoli, Roasted Garlic, Red PeppersⓄⓄ
Wild Rice PilafⓄⓄ
Herb Roasted Baby Red PotatoesⓄⓄ
Yukon Gold Mashed PotatoesⓄ

Accompaniments

Dinner Rolls, Butter
Assortment of Mini Mousse Cups,
Cheesecakes, Mini Fruit Tarts

Entrées

Chicken MarsalaⓄ | Forest Mushrooms
Bourbon Cream Grilled Chicken BreastⓄ
Sweet Heat Rubbed Pork LoinⓄⓄ | Apple Chutney
Atlantic SalmonⓄⓄ | Mangoes, Cilantro, Onions, Green Peppers, Tomatoes
Caribbean SalmonⓄⓄ | Sweet Heat Rubbed, Mangoes, Cilantro, Onions, Green Peppers, Tomatoes
Sliced London BroilⓄⓄ | Marinated Flank Steak, Au Jus, Roasted Tomatoes
Mushroom RavioliⓄ | Sauce Rosa

Substitute Any Entrée with a Carving Station:
Rosemary Beef TenderloinⓄⓄ
Slow Roasted Prime Rib Au Jus
Creamy horseradishⓄⓄ

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DINNER

Dinner Buffets

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All In Italian

Italian Salad, Two Sides, Choice of Two Entrées and Dessert Display

Italian Salad, Two Sides, Choice of Three Entrées and Dessert Display

Starter

Italian Salad® | Romaine, Radicchio, and Iceberg Lettuce, Celery, Red Onions, Grape Tomatoes, Green Olives, Banana Peppers, Parmesan Cheese, Olive Oil and Vinegar

Sides

Roasted Potatoes® | Italian Herbs, Garlic Sea Salt, Cracked Pepper, Olive Oil

Green Beans | Fresh Herbs, Extra Virgin Olive Oil, Breadcrumbs, Parmesan Cheese

Penne Pasta®

Accompaniments

Italian Herb Focaccia Bread

Shaved Parmesan Cheese, Red Pepper Flakes

Italian Dessert Display with Miniature Tiramisu, Panna Cotta®, Amaretto Cheesecake, Cannoli

Entrées

Tuscan Chicken Pasta | Roasted Chicken Breast, Italian Herbs, Penne Pasta, Fresh Spinach, Sun-dried Tomato Cream Sauce

Shrimp Puttanesca® | Shrimp, Garlic, Olives, Capers and Tomato Sauce

Italian Steak® | Marinated Flank Steak, Au Jus, and Roasted Tomatoes

Chicken Cacciatore® | Chicken Breast, Mushrooms, Peppers, Onion, Garlic and Italian Herbs in a Tomato Sauce

Cheese Tortellini Primavera® | Cheese Tortellini, Zucchini, Yellow Squash, Peppers, Broccoli, Garlic and Cheese Cream Sauce

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DINNER



Dinner Buffets

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Texas Hold ‘Em

Two Starters, Three Sides, Choice of Two Entrées and a Dessert Display

Two Starters, Three Sides, Choice of Three Entrées and a Dessert Display

Starters

House SaladⓄⓈ | Mixed Greens, Grape Tomatoes, English Cucumbers, RanchⓈ, VinaigretteⓄⓈ Dressing

Country Potato SaladⓈ

Add Housemade Chili - \$5 upgrade

Sides

Traditional Macaroni and Cheese

Cowboy Baked BeansⓈ | Applewood Smoked Bacon

Roasted Jalapeño Cream CornⓈ

Entrées

Hickory Smoked Beef BrisketⓈⓄ

Grilled and Sliced Flank Steak, Bourbon Onion SauceⓈ

Grilled Peach Spiced Chicken BreastⓈⓄ

Smoked Sweet Heat Rubbed Pork LoinⓈⓄ

Smoked Kansas City Dry Rubbed Pork RibsⓈⓄ

Accompaniments

Fresh Cornbread with Housemade Honey Butter

Display of Bourbon Pecan Tart, Summerberry Stack, Peach CrispⓈ

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DINNER

Plated Dinners

Plated dinners are designed for a minimum of 10 guests and priced per person. Plated dinners include house salad with Ranch[©] and vinaigrette[©] dressing, freshly baked artisan bread, and choice of up to two alternating desserts. Menu service includes locally roasted regular and decaffeinated coffee, iced tea.



Bourbon Chicken[©]

French Cut Chicken Breast, Creamy Bourbon Sauce, Herb Roasted Baby Red Potatoes, Broccolini

Chicken Marsala[©]

French Cut Chicken Breast, Shallots, Garlic, Fresh Mushrooms in a Creamy Marsala Wine Sauce, Whipped Yukon Gold Garlic Mashed Potatoes, Broccolini

Chicken De Burgo[©]

French Cut Chicken Breast, Parmesan and Herb Cream Sauce, Yellow Jacket Saffron Rice, Broccolini

Sweet Heat Pork Loin[©]

Sweet Heat Rubbed Iowa Pork Loin, Housemade Mango Chutney, Roasted Sweet Potatoes, Curry Cauliflower

Florentine Stuffed Pork Loin[©]

Iowa Pork Loin Stuffed with Spinach, Garlic, Bacon, Onion, Garlic Cream Sauce, with Yukon Gold Garlic Mashed Potatoes, Broccolini

Boneless Short Rib[©]

8 oz. Slow Roasted Boneless Short Rib, Housemade Demi, Yukon Gold Garlic Mashed Potatoes, Broccolini

Filet of Beef[©]

Grilled 6 oz. Filet Mignon, Bordelaise, Duchesse Potatoes, Green Beans, Roasted Garlic

Enhancement – Substitute an 8 oz. Filet

Baked Atlantic Salmon[©]

Tropical Fruit Salsa, Wild Rice Pilaf, Broccolini

Sweet Heat Salmon[©]

Mango Salsa, Wild Rice Pilaf, Broccolini

Great Lakes Walleye[©]

Lemon Beurre Blanc, Wild Rice Pilaf, Broccolini

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DINNER

Plated Duet Dinners

Plated dinners are designed for a minimum of 10 guests and priced per person. Plated dinners include house salad with Ranch[©] and vinaigrette[©] dressing, freshly baked artisan bread, and choice of up to two alternating desserts. Menu service includes locally roasted regular and decaffeinated coffee, iced tea. All duet plates can be made dairy free and gluten free upon advance request to your Event Coordinator.



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Filet De Burgo & Shrimp[©]

5 oz. Filet Mignon, Three Jumbo Grilled Shrimp, Parmesan and Herb Cream Sauce, Yukon Gold Garlic Mashed Potatoes, Broccolini

Filet De Burgo & Chicken[©]

5 oz. Filet Mignon, Chicken Breast, Parmesan and Herb Cream Sauce, Duchesse Potatoes, Broccolini

Filet De Burgo & Crab Cake

5 oz. Filet Mignon, Crab Cake, Parmesan and Herb Cream Sauce, Duchesse Potatoes, Broccolini

Boneless Short Rib & Sweet Heat Salmon[©]

6 oz. Slow Roasted Boneless Short Rib with Housemade Demi, Sweet Heat Salmon Filet, Yukon Gold Garlic Mashed Potatoes, Broccolini

Filet De Burgo & Sweet Heat Salmon[©]

5 oz. Filet Mignon, Sweet Heat Salmon Filet, Parmesan and Herb Cream Sauce, Shallot Bacon Mashed Potatoes, Broccolini

Vegan and Vegetarian

Meals are priced at the highest priced non-vegan or non-vegetarian menu item.



Vegan Options

Asparagus Stir Fry® | Tofu, White Rice, Fresh Vegetables, Asian Stir Fry Sauce

Black Bean Chili® | Fresh Garlic, Onions, Tomatoes, Zucchini, Squash, Black Beans

Loaded Baked Potato® | Broccoli, Black Bean Chili, Fried Tofu

Chickpea Curry® | Garlic, Ginger, Spinach, Chickpeas, Onions, Zucchini, and Tomatoes, White Rice, Curry Sauce

Cauliflower Stir Fry® | Tofu, Cauliflower, Broccoli, Stir Fried Vegetables, White Rice

Zucchini Scampi® | Garlic, White Wine, Olive Oil, Roasted Zucchini, Tomatoes, White Rice

Portobello Stack® | Grilled Balsamic Portobello Mushroom, Fire Roasted Vegetables, Caramelized Onions, Mushroom Ragout

Mushroom Curry® | White Rice

Roasted Sweet Potato Burrito | White Rice, Black Beans, Salsa, Wheat Wrap

Mushroom Bourguignon® | Roasted Potato, Portobello Mushroom, Carrots, Mushroom Demi-glaze

Vegetarian Options

Black Bean Burger® | Lettuce, Tomato, Onion, Brioche Bun, Chef's Choice Side

Eggplant Parmesan | Fried Eggplant, Marinara, Mozzarella Cheese, Fettuccine

Cheese Tortellini | Creamy Tomato Basil Sauce

Vegetable Lasagna | Savory Lasagna with a Melange of Roasted Vegetables in a Tomato Basil Sauce, Topped with Italian Cheeses

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DINNER



Desserts

Carrot Cake

Cream Cheese Frosting, Caramel Sauce

Death by Chocolate Cake

Chocolate Cake, Chocolate Mousse,
Chocolate Ganache

Tiramisu

Ladyfingers Dipped in Rum-infused Coffee,
Cream Cheese Mousse

Lemon Mascarpone Cake

Layered Lemon Cake with Lemon Curd,
Mascarpone Frosting

Fruit Tart

Fresh Fruit, Pastry Cream, Sweet Pastry Crust

Kentucky Bourbon Tart

Salted Bourbon Caramel, Chocolate Ganache
in a Tart Shell

Red Velvet Cake

Cream Cheese Frosting

NY Cheesecake

Traditional | Berry Coulis

Lemon Blueberry | Housemade Blueberry Sauce

White Chocolate Raspberry | OREO® Crust

Salted Caramel

Vanilla Crunch Cake

Vanilla and Caramel Cake, Caramel Crunch,
Custard Layer

Banana Walnut Cake[Ⓞ] (Vegan)

*\$2.50 per person surcharge when
selected for all attendees*

Chocolate Tuxedo Cake[Ⓞ]

*\$2.50 per person surcharge when
selected for all attendees*

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BAR SERVICE

Bar Service

All Bar Service requires a minimum spend of \$500 per bartender. Available options include cash bar, host bar, or drink tickets. Maximum bar timeframe per bartender is 6 hours.



Spirits

per drink | premium mixer | rock | martini

Bombay® Sapphire Gin, Bacardi® Superior Rum, Malibu® Coconut Rum, Captain Morgan® Spiced Rum, Maker's Mark® Bourbon, Jack Daniel's® Whiskey, Crown Royal® Canadian Whiskey, Dewar's® White Label Scotch, Jose Cuervo® Especial Gold Tequila, Tito's® Vodka

House Wine

Cabernet Sauvignon, Pinot Noir, Chardonnay, Moscato

***Wine by the Bottle Selections Available upon Request**

Domestic Beer

Premium Beer and Seltzers

Aluminum Beer

Required for Pavilion and Outdoor Events

Non-Alcoholic

Assorted Coke Products **each**

Bottled Water, Canned Juices **each**

Red Bull, Ginger Beer, and Other Premium Mixers **per can**

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Specialty Bar Offerings

Each specialty bar selection requires a \$250 minimum dedicated to the specialty selection; in addition to the event's standard bar minimum. Specialty drinks charged on consumption.

Bloody Mary

Tito's® Vodka, Zing Zang® Bloody Mary Mix, Beef Stick, Celery Stalk, Skewer of Green Olives, Blue Cheese Stuffed Olives, and Baby Dill Pickles

Tabasco®, Worcestershire Sauce, Salt and Pepper Available

Mimosa

Sparkling Wine, Orange Juice, Peach Puree, Cranberry Juice, Pineapple Juice, Strawberry Puree, Seasonal Berry Garnish

Housemade Sangria

Red Wine and Seasonal Fruits/Flavors

TECHNOLOGY



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Presentation Packages

Presentation Packages

Presentation Packages are Priced by the Number of Projection Screens and Projectors Requested and Include:

One (1) Wireless Microphone

One (1) HDMI Cable, Slide Advancer, Extension Cord, and Power Strip for Laptop Connection

One (1) Podium and In-room Speakers

One (1) Screen and Projector

Two (2) Screens and Projectors
(Required for Bishop A and Skinner A)

Three (3) Screens and Projectors

Four (4) Screens and Projectors

Five (5) Screens and Projectors

Small Meeting Essentials A/V Package

*Altoona Room, AJ's Party Room,
Grandquist Room, Polk County Room,
Convention Office*

One (1) Monitor

One (1) HDMI Cable, Slide Advancer, Extension Cord, and Power Strip for Laptop Connection

One (1) Podium

In-room Speakers

Audio Visual Enhancements

Wireless Microphone (Handheld or Lavalier)

Laptop Computer

PowerPoint Slide Advancer

Video Switcher (AV Tech required)

Dual Slide Advancer

TV Monitor / Confidence Monitor

On Site AV Technician (2-hour Minimum)

Monday-Friday 7a-5p **per hour**

Monday-Friday After 5p **per hour**

Weekends **per hour**

Audio Interface

Allows Room Audio to be Shared During Virtual Meetings, Requires Microphone

Meeting Essentials

Flipchart & Markers Package

Whiteboard & Markers Package

Extension Cord or Power Strip

Tri-pod Easel

Acrylic Lighted Podium

Dance Floor

6' x 8' Portable Riser **Complimentary**

Banner Hanging **per Banner**

City Scape Backdrop

Gobo Projector

TECHNOLOGY



Camera & Recording Options

Stationary Camera Options (No Movement or Zooming of Picture)

Stationary IMAG

Camera will be stationary and focused on one location. Camera image will be projected onto the screens.

Stationary IMAG Plus Presentation + AV Tech

Camera will be stationary and focused on one location. The AV tech can switch between presentations, IMAG, and a still image as needed. Speaker will be provided with a slide advancer to advance presentation slides.

Add Recording To Any Package

SD Card with raw footage to be taken at the end of event. *Additional SD card fee may apply for full day recordings

Camera with Movement (Camera Following Speaker and/or Zooming)

IMAG with Live Feed + Camera Operator

Camera operator will move the camera live feed to project moving speaker onto the screens.

IMAG with Live Feed Plus Presentation + AV Tech + Camera Operator

Camera operator will follow the speaker for the live feed. The AV tech can switch between presentations, IMAG, and a still image as needed. Speaker will be provided with a slide advancer to advance presentation slides.

AV Tech & Camera Operator Pricing (2 hour Minimum)

Monday – Friday from 7am-5pm - *\$60 per Hour*

Monday-Friday after 5pm - *\$70 per Hour*

Weekends - *\$80 per Hour*

Menu selections are due 30 days out from your event. Guarantee count is due 5 business days prior to your event. All menus are subject to 7% sales tax and 23% service charge. Pricing subject to change based on market conditions.

Ⓢ Denotes Gluten-Sensitive item.

Ⓣ Denotes Dairy-Sensitive item.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Contact our group sales department or visit us online:

515.967.8550 | 800.325.9015

prairiameadows.com