



# BANQUET MENU

THE  
MEADOWS  
EVENTS & CONFERENCE CENTER

## Meet. Gather. Celebrate.

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The Meadows Events and Conference Center provides more than 34,000 square feet of versatile meeting and banquet space with the capability to serve over 1,000 guests across more than 20 unique event spaces. Our professional event team of coordinators, culinary experts, and service staff will put the entire planning process at ease.

Prairie Meadows Hotel offers contemporary sleeping rooms, impeccable service, and generous amenities that include a fitness center, saltwater pool, and direct casino access.

Our experienced event planners are dedicated to creating the best event for you, no matter your budget. Whether your event needs to be planned in six months or two days, our staff will be with you every step of the way.

When planning your next corporate meeting, trade show, or celebration, you can be confident every detail – from chef-curated menus to flawless presentation – will be cared for by our dedicated event staff.

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Contact our group sales department or visit us online:

515.967.8550 | 800.325.9015

[prairiemeadows.com](http://prairiemeadows.com)



# BREAKFAST



## Breakfast Buffets

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

### Grand Buffet \$33

Seasonal display of fresh fruits and berries<sup>GF</sup>  
 Assorted Danishes, muffins, breakfast pastries  
 Loaded scrambled eggs, ham, tomatoes, green peppers, onions, cheese<sup>GF</sup>  
 Cheesy potato casserole  
 Applewood smoked bacon<sup>GF</sup> and pork sausage links<sup>GF</sup>  
 Grand Marnier brioche French toast, praline sauce, maple syrup

### Deluxe Buffet \$29

Seasonal display of fresh fruits and berries<sup>GF</sup>  
 Assorted Danishes, muffins and breakfast pastries  
 Scrambled eggs, colby jack cheese<sup>GF</sup>  
 Potatoes O'Brien<sup>GF</sup>  
 Applewood smoked bacon<sup>GF</sup> or pork sausage links<sup>GF</sup>

### Lite and Fit Buffet \$28

Seasonal display of fresh fruits and berries<sup>GF</sup>  
 Assorted fruit yogurt with granola  
 Fresh zucchini bread and banana bread  
 Steel cut oats, brown sugar, milk, berries, cinnamon  
 Egg frittata | Spinach, tomato, onion, parmesan cheese (Vegetarian)<sup>GF</sup>  
 Turkey sausage links

### Deluxe Early Start \$19

*Minimum guest count does not apply*  
 Seasonal display of fresh fruits and berries<sup>GF</sup>  
 Assorted Danishes, muffins, breakfast pastries

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GF Denotes Gluten-Free item.

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

## BREAKFAST



## À la Carte Breakfast Enhancements

### Yogurt Parfait \$72 per dozen

Low-fat vanilla and strawberry yogurt, granola, seasonal berries

### Biscuit Sandwich \$72 per dozen

Hard fried egg, American cheese, choice of applewood smoked bacon<sup>GF</sup>, pork sausage patty<sup>GF</sup> or thick sliced cherrywood smoked ham<sup>GF</sup>

### Croissant Sandwich \$72 per dozen

Hard fried egg, American cheese, choice of applewood smoked bacon<sup>GF</sup>, pork sausage patty<sup>GF</sup> or thick sliced cherrywood smoked ham<sup>GF</sup>

### Donut Bar \$10 per person

Miniature donuts and donut holes with assorted glazes, crushed OREO®, nuts, assorted cereals, M&M's®, bacon bits

### Steel Cut Oats \$5 per person

Brown sugar, milk, berries, cinnamon

### Individual Greek Yogurt<sup>GF</sup> \$4 each

## Breakfast Buffet Enhancements - Action Stations

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

### Omelet Station<sup>GF</sup> \$14 per person

Bacon, sausage, ham, aged cheddar, Swiss, and pepper-jack cheeses, onions, spinach, diced peppers, mushrooms, diced tomatoes, salsa

### Waffle Station \$10 per person

Fresh strawberries, blueberries, freshly whipped cream, flavored syrups

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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, Starbucks® Pike Place® regular and decaffeinated coffee, hot tea, and orange juice.



#### Elite Steak & Eggs<sup>GF</sup> \$29

Grilled 8 oz. NY strip served medium, scrambled eggs, herb roasted Potatoes O'Brien

#### French Toast \$27

Grand Marnier battered brioche bread, seasonal fruit compote and maple syrup, scrambled eggs, choice of two strips of applewood smoked bacon<sup>GF</sup>, two pork sausage links<sup>GF</sup>, or thick sliced cherrywood smoked ham<sup>GF</sup>

#### The Meadows<sup>GF</sup> \$24

Scrambled eggs with colby jack cheese, choice of two strips of applewood smoked bacon<sup>GF</sup>, two pork sausage links<sup>GF</sup>, or thick sliced cherrywood smoked ham<sup>GF</sup> and herb roasted Potatoes O'Brien

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## ALL DAY



## Meeting Packages

Packages are designed for a minimum of 25 guests and priced per person.  
All packages include one projection screen and projector, one microphone with house sound, and one podium.

### Black Tier Meeting Package \$110

Continental Breakfast | Seasonal sliced fruit, assorted yogurt, breakfast breads, orange juice and Starbucks® Pike Place® coffee

Mid-Morning Break | Build your own trail mix, housemade oatmeal bars, soda, bottled water

Buffet Lunch | Choice of Daily Buffet or Prairie Lunch Buffet

Afternoon Break | Assorted cookies, bars, Chex Mix™, soda, bottled water

Reception | Charcuterie board, mini crab cakes, Italian stuffed mushrooms

### Elite Tier Meeting Package \$72

Continental Breakfast | Seasonal sliced fruit, assorted yogurt, breakfast breads, orange juice and Starbucks® Pike Place® coffee

Mid-Morning Break | Build your own trail mix, housemade oatmeal bars, soda, bottled water

Buffet Lunch | Choice of Daily Buffet or Prairie Lunch Buffet

Afternoon Break | Assorted cookies, bars, Chex Mix™, soda, bottled water

### Premier Tier Meeting Package \$55

Continental Breakfast | Seasonal sliced fruit, assorted yogurt, breakfast breads, orange juice and Starbucks® Pike Place® coffee

Mid-Morning Beverage Station | Starbucks® Pike Place® regular and decaf coffee, soda, bottled water

Buffet Lunch | Choice of Daily Buffet or Prairie Lunch Buffet

*Package Enhancements \$6 per person – All day coffee station*

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## BREAKS



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## Specialty Breaks

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

### Health Break \$16

Fruit skewers<sup>GF</sup>  
Housemade fruit filled oatmeal bars  
Individual bagged almonds  
Citrus infused water  
Assorted Chobani<sup>®</sup> yogurt smoothies

### Donut Bar \$13

Miniature donuts and donut holes  
Assorted glazes, crushed OREO<sup>®</sup>, nuts, assorted cereals, M&M's<sup>®</sup>, bacon bits  
Starbucks<sup>®</sup> Pike Place<sup>®</sup> coffee

*Enhancement \$8 - Starbucks<sup>®</sup> Frappuccino or Starbucks<sup>®</sup> Doubleshot*

### Build-Your-Own-Yogurt Parfait \$13

Fruit yogurts<sup>GF</sup>  
Seasonal berries<sup>GF</sup>  
Granola, slivered almonds, coconut shavings, chocolate chips  
Starbucks<sup>®</sup> Pike Place<sup>®</sup> coffee  
*Enhancement \$8 each - Assorted Chobani<sup>®</sup> fruit yogurt smoothies*

### Hummus Bar \$13

Roasted red pepper, roasted garlic, everything bagel seasoned hummus<sup>GF</sup>  
Vegetable crudité<sup>GF</sup>  
Naan bread and bagel chips  
Lemonade and iced tea

### Deluxe Coffee Bar \$15

Starbucks<sup>®</sup> Pike Place<sup>®</sup> coffee and iced coffee  
Assorted flavored syrups  
Dark chocolate espresso beans  
Vanilla almond biscotti cookie

### Trail Blaze \$12

M&M's<sup>®</sup>, peanuts, pretzels, granola, dried fruits, miniature marshmallows  
Assorted soda and bottled water

### Apples and Bananas \$14

Apple slices with caramel dipping sauce<sup>GF</sup>  
Apple blondies  
Banana bread  
Banana and peanut butter bars  
Assorted soda and bottled water

## BREAKS

### Specialty Breaks

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



#### Choco-cuterie Break \$17

Chocolate chip cookies  
German chocolate and double fudge brownies  
Chocolate mousse cups  
Chocolate covered strawberries  
Assorted soda, bottled water, or individual white and chocolate milk

#### Race Track Break \$15

Mini corndogs, mustard, ketchup  
Warm pretzel rods, cheese sauce  
Cracker Jacks  
Assorted soda and bottled water

#### Popcorn Break \$12

Freshly popped popcorn<sup>GF</sup>, assorted seasonings, M&M's®, peanuts, pretzels  
Assorted soda and bottled water

#### Cookie Jar Break \$15

White chocolate macadamia nut, peanut butter, chocolate chunk, chocolate M&M's®  
Assorted soda, bottled water, or individual white and chocolate milk

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# BREAKS

## Specialty Breaks

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### Dip Break \$15

Beer cheese dip, pretzel rods  
Housemade ranch<sup>GF</sup>, garlic French onion dips,  
potato chips<sup>GF</sup>  
Funfetti dip, Nilla Wafers  
Assorted soda and bottled water

### Grab-N-Go \$14

Assorted individual bags of chips, Gardetto's™,  
Chex Mix™, pretzels, trail mix, roasted peanuts  
Assorted soda and bottled water

### South of the Border \$14

Tortilla chips with guacamole, salsa, sour cream,  
jalapeños, queso fundido  
Miniature churros  
Assorted soda and bottled water

### Ice Cream Truck Break \$9

Assorted ice cream treats including fudge bars, ice  
cream sandwiches, english toffee bars, drumsticks  
Assorted soda and bottled water

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## BREAKS



## Beverages and Juices

### Made Fresh Beverages

Starbucks® Pike Place®  
regular and decaf coffee **\$62 per gallon**

Starbucks® Pike Place® Iced Coffee **\$62 per gallon**

Enhance with assorted flavored syrups **\$5 per person**

Assorted Teavana™ hot tea with honey  
and lemon slices **\$56 per gallon**

Freshly Brewed Iced Tea with  
lemon slices **\$40 per gallon**

Lemonade **\$36 per gallon**

### Soft Drinks, Water and Juice

Assorted Coca Cola™ Products **\$3.50 each**

Bottled water **\$3 each**

AHA™ sparkling water **\$4 each**

Orange juice **\$42 per gallon**

Red Bull™ and sugar free Red Bull™ **\$6 each**

### Specialty Beverages

*requires specific quantity*

Starbucks® Doubleshots and Frappuccino **\$8 each**

Gold Peak™ iced tea  
(sweet and unsweetened) **\$6 each**

Simply™ Lemonade **\$6 each**

Chobani® Greek yogurt smoothie<sup>GF</sup> **\$8 each**

### Infused Water \$15 gallon

*\*check with your event coordinator for availability*

Watermelon rosemary

Lemon thyme

Citrus

Strawberry basil

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## BREAKS

### À la Carte Snacks



#### Snacks - priced per dozen

Individual Greek yogurts<sup>GF</sup> \$48

Assorted freshly baked Danishes \$42

Cinnamon rolls \$42

Pecan sticky buns \$48

Assorted muffins \$36

Donuts \$36

Apple or cherry turnovers \$36

Raspberry and cream cheese croissants \$36

Housemade oatmeal fruit bars \$36

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# BREAKS

## À la Carte Snacks



### Snacks – priced per dozen

Individually bagged **\$36**

- Chips
- Pretzels
- Gardetto's™
- Chex Mix™

Individually bagged **\$42**

- Skinny Pop™ GF
- Boom Chica Pop™ GF
- Sweet and salty kettle corn

Individual trail mix<sup>GF</sup> or peanuts<sup>GF</sup> **\$48**

Kind™ energy bars<sup>GF</sup> **\$60**

Cookies **\$42**

- Chocolate chunk
- Oatmeal raisin
- Peanut butter blast
- Snickerdoodle
- Chocolate chip with M&M's®
- White chocolate macadamia

Housemade Brownies **\$42**

Housemade Dessert Bars **\$42**

- Rice Krispy
- Scotcheroos
- Lemon
- Raspberry
- Monster cookie

Cupcakes **\$60**

- Lemon delight
- Carrot cake
- Chocolate fantasy
- Red velvet
- Chocolate peanut butter

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## LUNCH



### Plated Lunch

Plated lunches are designed for a minimum of 10 guests and priced per person. All plated lunch selection includes a house salad with English cucumbers, grape tomatoes, ranch dressing and a centerpiece plate of miniature white and chocolate cupcakes. Menu service includes Starbucks® Pike Place® regular and decaffeinated coffee, iced tea, and water.

#### New York Strip<sup>GF</sup> \$38

8 oz. New York strip, mushroom ragout, herb roasted baby red potatoes, steamed seasonal vegetables

#### Chicken Caprese<sup>GF</sup> \$31

Seared chicken breast, fresh mozzarella, basil pesto, tomato ragout, balsamic vinegar reduction, herb roasted baby red potatoes, steamed seasonal vegetables

#### Cod Puttanesca<sup>GF</sup> \$31

Fresh cod fillet, garlic, olives, capers, tomato sauce, wild rice pilaf, steamed seasonal vegetables

#### Asiago Chicken<sup>GF</sup> \$29

Seared chicken breast, sautéed spinach, Asiago cheese cream sauce, herb roasted baby red potatoes, steamed seasonal vegetables

#### Pork Loin \$29

Sweet heat rubbed pork loin, apple chutney, herb roasted baby red potatoes, steamed seasonal vegetables

#### Seafood Tortellini \$28

Cheese tortellini, lobster cream sauce, steamed seasonal vegetables

#### Santa Fe Chicken Wrap \$24

Chilled, marinated chicken, lettuce, black bean and corn salsa, colby jack cheese, chipotle mayonnaise, wrapped in a wheat tortilla

Omit the chicken for a vegetarian option  
Substitute grilled shrimp for **\$4 per wrap**

#### Club Croissant \$24

Chilled, sliced turkey, ham, smoked bacon, lettuce, tomato, colby jack cheese, Dijon mustard, mayonnaise

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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 Starbucks® Pike Place® regular and decaffeinated coffee, iced tea, and water.

### Soup & Salad Bar

(Extended Weekend Buffet) \$28

Available Saturday / Sunday / Monday

#### Soup (Choice of one)

Tomato Basil<sup>GF</sup>, Chicken Noodle, Potato Leek<sup>GF</sup>, Iowa Corn Chowder, Broccoli & Cheese

Steak and Pepper Jack Cheese (\$3 upcharge)

#### Salad Bar

Artisan field greens, Romaine lettuce

English cucumbers, grape tomatoes, sliced red onions, housemade croutons, hard boiled eggs, sunflower seeds, cottage cheese, pecans, raisins, berries

Shredded cheddar jack, feta cheese

Applewood smoked bacon<sup>GF</sup>, diced grilled chicken<sup>GF</sup>

Buttermilk ranch<sup>GF</sup>, creamy parmesan, balsamic vinaigrette<sup>GF</sup>

White and wheat dinner rolls, butter

#### Dessert

Assorted rice krispy bar creations

### Fiesta Buffet (Tuesday Buffet) \$38

#### Sides

Spanish rice<sup>GF</sup> and Charro beans<sup>GF</sup>

Cowboy Caviar<sup>GF</sup> | Chilled roasted corn, avocado, black beans, tomatoes, red onion, cilantro, jalapeños

#### Meat (choice of two)

Pork Carnitas

Seasoned Ground Beef

Beef Fajitas

Chicken Fajitas

#### Accompaniments

Flour tortillas<sup>GF</sup>, soft corn tortillas<sup>GF</sup>

Shredded lettuce, diced tomato, diced yellow onion, shredded cheddar jack

Housemade pico de gallo, sour cream, guacamole, jalapeños

#### Dessert

Cheesecake chimichangas rolled in cinnamon and sugar

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## LUNCH



### Meadows BBQ Sandwich Buffet (Wednesday Buffet)

Two Entrée: **\$38**; Three Entrée: **\$44**

#### Salad and Sides

House Salad<sup>GF</sup> | Mixed greens, grape tomatoes, English cucumbers, ranch dressing

Country potato salad

Housemade macaroni and cheese

#### Entrées

Pulled Pork<sup>GF</sup>

Smoked Sliced Beef Brisket<sup>GF</sup>

Grilled Chicken Breast<sup>GF</sup>

#### Accompaniments

Brioche buns, housemade honey barbecue, raspberry chipotle barbecue

Cornbread, honey, whipped butter

#### Dessert

Seasonal fruit crisp

### Italian Buffet (Thursday Buffet)

Two Entrée: **\$38**; Three Entrée: **\$44**

#### Salad

Italian Salad<sup>GF</sup> | Blend of romaine, radicchio, iceberg lettuce, celery, red onions, grape tomatoes, green olives, banana peppers, olive oil and vinegar, parmesan cheese

#### Entrées

Tuscan Chicken Pasta | Roasted chicken breast, Italian herbs, penne pasta, fresh spinach, sun-dried tomato cream sauce

Cod Puttanesca<sup>GF</sup> | Fresh cod, garlic, olives, capers, tomato sauce

Italian Steak<sup>GF</sup> | Flank steak, balsamic, roasted tomatoes

Chicken Cacciatore<sup>GF</sup> | Chicken breast, mushrooms, peppers, onions, garlic, Italian herbs in a tomato sauce

Cheese Tortellini Primavera | Cheese tortellini, zucchini, yellow squash, peppers, broccoli, garlic and cheese cream sauce

#### Sides

Roasted Potatoes<sup>GF</sup> | Italian herbs, garlic, sea salt, cracked pepper, olive oil

Roasted Vegetables Medley<sup>GF</sup> | Portobello mushrooms, grape tomatoes, zucchini, summer squash, garlic, grated parmesan

Garlic breadsticks

#### Dessert

Cannoli

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## LUNCH



### Prairie Lunch (Friday Buffet) \$32

#### Salad

House Salad<sup>GF</sup> | Mixed greens, grape tomatoes, English cucumbers, ranch dressing

#### Sides

Seasonal roasted vegetable medley<sup>GF</sup>

Roasted Baby Red Potatoes<sup>GF</sup> | Cracked pepper, boursin cheese

White and wheat dinner rolls with butter

#### Entrées

Seared Chicken | Creamy mushroom Marsala sauce<sup>GF</sup>

Herb Roasted Pork Loin | Apple chutney<sup>GF</sup>

#### Dessert

Lemon blueberry cheesecake bars, raspberry bars

### Deli Buffet (available every day) \$35

#### Salads (choice of two)

House Salad<sup>GF</sup> | Mixed greens, grape tomatoes, English cucumbers, ranch, apple cider vinaigrette

Broccoli Salad<sup>GF</sup> | Red grapes, red onions

Country potato salad

Mediterranean pasta salad

#### Deli Meat

Cherrywood smoked ham<sup>GF</sup>, smoked turkey breast<sup>GF</sup>, roast beef<sup>GF</sup>, chicken salad<sup>GF</sup>

#### Accompaniments

Green leaf lettuce, crisp tomato slices, sliced red onions, banana peppers, pickles, aged cheddar, swiss, provolone

Mayonnaise, yellow mustard, garlic and herb aioli

Croissant, Italian white, honey wheat

Individually bagged kettle potato chips

#### Dessert

Assortment of freshly baked cookies and brownies

### Soup Enhancement (choice of one) \$3

Tomato Basil<sup>GF</sup>

Chicken Noodle

Potato Leek<sup>GF</sup>

Iowa Corn Chowder

Broccoli & Cheese

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# LUNCH

## Vegetarian and Vegan

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



### Vegetarian Options

#### Black Bean Burger

Lettuce, tomato, onion, brioche bun, chef's choice side

#### Mushroom Curry<sup>GF</sup>

White rice

#### Roasted Sweet Potato Burrito

White rice, black beans, salsa, wheat wrap

#### Eggplant Parmesan

Fried eggplant, marinara, mozzarella cheese, fettuccini

#### Cheese Tortellini

Creamy tomato basil sauce

#### Mushroom Bourguignon<sup>GF</sup>

Roasted potato, portobello mushroom, carrots, mushroom demi-glace

### 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<sup>GF</sup>

Garlic, ginger, spinach, chickpeas, onions, zucchini, and tomatoes, white rice, curry sauce

#### Cauliflower Stir Fry<sup>GF</sup>

Tofu, cauliflower, broccoli, stir fried vegetables, white rice

#### Zucchini Scampi<sup>GF</sup>

Garlic, white wine, olive oil, roasted zucchini, tomatoes, white rice

#### Portobello Stack<sup>GF</sup>

Grilled balsamic portobello mushroom, fire roasted vegetables, caramelized onions, mushroom ragout

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# LUNCH

## Grab and Go

Served with cutlery packs, 10oz water, cookie, orange cutie and bag of kettle chips.  
Designed for groups of 10 or more guests.

10-19 guests, choose 1 option **\$30** each

20+ choose up to three selections **\$30** each



### 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

### Chicken Salad

Croissant square, chicken, walnuts, apples, celery, mayonnaise, lettuce, tomato

### Roast Beef

Marble rye, aged cheddar, lettuce, tomato, light horseradish sauce

### 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

### Asian Salad

Marinated chicken or tofu, mixed greens, cabbage, carrots, tomatoes, cucumbers, Mandarin oranges, wonton strips, housemade Asian dressing

### Vegetable Wrap

Squash, zucchini, tomatoes, onions, roasted red peppers, chipotle spread on a spinach tortilla

## Boxed Lunch Enhancements

House salad with ranch<sup>GF</sup> \$4

Mediterranean pasta salad \$3

Country potato salad \$3

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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.

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



#### ^Jumbo Shrimp Shooters<sup>GF</sup> \$7

Housemade cocktail sauce

#### ^Pepper Crusted Beef Crostini \$7

Roasted red pepper cream cheese, onion confit

#### ^Smoked Salmon Crostini \$7

Dill cream cheese, capers, lemon

#### ^Shrimp Ceviche<sup>GF</sup> \$6

Lightly poached shrimp, lime, cilantro

#### ^Vegetable Crudit  Cups<sup>GF</sup> \$6

Carrots, celery, red peppers, cucumber,  
green goddess dip

#### Prosciutto Wrapped Asparagus<sup>GF</sup> \$5

Balsamic vinegar drizzle

#### Prosciutto Wrapped Melon<sup>GF</sup> \$5

Balsamic drizzle

#### ^Caprese Skewers<sup>GF</sup> \$5

Grape tomato, fresh mozzarella, basil,  
balsamic drizzle

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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.

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

#### ^Antipasto Skewers<sup>GF</sup> \$5

Fire roasted tomatoes, kalamata olive, mozzarella cheese, marinated artichoke hearts

#### ^Tomato Basil Bruschetta \$5

Tomatoes, herbs, olive oil, mozzarella cheese on a crisp crostini

#### ^Summer Stone Fruit Crostini \$5

Brie and mascarpone cheese, summer stone fruit, honey and fresh thyme drizzle

#### ^Bourbon Infused Cranberry and Goat Cheese \$5

#### ^Mandarin Orange Chicken Salad \$5

#### Stuffed Peppadew Peppers<sup>GF</sup> \$5

Goat cheese, chive

#### Deviled Eggs<sup>GF</sup>

Traditional \$5

BLT \$5

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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.

### Mini Maryland Style Crab Cakes \$8

Crab, lobster, spicy remoulade

### Beef Skewers \$8

Hoisin sauce, soy sauce, fresh ginger

### Bacon Wrapped Scallops<sup>GF</sup> \$8

Applewood smoked bacon

### Pork Belly Skewer \$7

Bourbon glaze

### Mini Chicken & Waffles \$7

Maple syrup pipette

### Sweet Potato Croquettes \$6

Manchego cheese, bacon jam with a hint of heat

### Coconut Shrimp \$6

Pina colada sauce

### Chicken Satay \$6

Housemade peanut sauce

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## RECEPTION



### Hot Hors d'oeuvres

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Butler service is not available for hot hors d'oeuvres to preserve the quality of the product.

#### Empanadas \$6

Choice of beef or chicken, chipotle aioli, avocado crema

#### Mediterranean Stuffed Mushrooms<sup>GF</sup> \$6

Spinach, artichokes

#### Italian Stuffed Mushrooms \$6

Graziano sausage, fresh herbs, parmesan cheese

#### Breaded Mozzarella Cheese Sticks \$5

Homestyle breaded and fried mozzarella, marinara sauce

#### Spinach Spanakopita \$5

Phyllo, seasoned spinach, onions, cream cheese

#### Crab Rangoon \$5

Crispy wontons, seasoned crab, cream cheese, sweet and sour sauce

#### Vegetable Eggrolls \$5

Sweet chili sauce

#### Homestyle Chicken Strips \$5

Barbecue, ranch, honey mustard

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# RECEPTION



## Reception Displays

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

### Sushi Bar \$25

*Available for groups up to 200*

Served with pickled ginger, wasabi, soy sauce

Choice of two rolls

California | Crab, avocado, cucumber

Vegetable | Cucumber, avocado, red pepper, asparagus, scallions

Spicy Tuna | Tuna, spicy mayo

Philadelphia Roll | Salmon, avocado, cream cheese

### Charcuterie Board \$22

Gruyere, blue cheese, smoked gouda, boursin, cheddar, salami, prosciutto, capicola, cornichon, olives, grapes, dried fruit, candied nuts, stone ground mustard, baguette, crackers

### Shrimp Display<sup>GF</sup> \$15

*based on 3 shrimp per person*

Jumbo shrimp, housemade cocktail sauce

### Beef De Burgo Bites<sup>GF</sup> \$12

Beef tips, herb cream sauce

### Artisan Cheese Board \$10

Colby jack, pepper jack, Swiss, cheddar, smoked gouda, crackers

### Chicken De Burgo Bites<sup>GF</sup> \$8

Herb cream sauce

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## RECEPTION

### Reception Displays

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



#### Spinach and Artichoke Dip \$8

Naan, focaccia

#### Cocktail Smokies \$7

*based on 3 smokies per person*

Barbecue sauce

#### Italian Meatballs \$7

*based on 2 meatballs per person*

Choice of Swedish, barbecue, marinara or sweet and sour sauce

#### Fresh Fruit Display<sup>GF</sup> \$7

Seasonal sliced fruit, garnished with fresh berries

#### Vegetable Crudité<sup>GF</sup> \$6

Carrots, celery, grape tomatoes, broccoli, cauliflower, bell peppers, assorted roasted vegetables, ranch, hummus dip

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## RECEPTION

### Self-Serve Stations

Stations are priced per person with 90-minute serve time and require a minimum of 50 guests. Requires a minimum of three stations between self-serve, action, carving and dessert station.



#### Quesadilla Station \$19

Four cheese quesadillas

Chicken and cheese quesadillas

Tortilla chips

Corn and black bean salsa, salsa verde, pico de gallo, sour cream, guacamole, jalapeños

#### Loaded Mashed Potato Bar \$18

Yukon gold garlic mashed potatoes, whipped butter, sour cream, assorted shredded cheeses, cheese sauce, chicken gravy, scallions, bacon bits, steamed broccoli, boneless chicken tenders

#### Salad Bar \$15

Blend of spring mix and iceberg lettuce, English cucumbers, grape tomatoes, red onions, black olives, carrots, shredded cheese, bacon bits, housemade croutons, ranch, creamy parmesan, raspberry vinaigrette

Dinner rolls with whipped butter

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## RECEPTION



## Chef's Action 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. Requires a minimum of three stations between self-serve, action, carving and dessert station.

### Marsala Station \$25

Chicken or steak tips, sautéed portobello mushrooms, onions, shallots, Marsala sauce, garlic mashed potatoes, dinner rolls

### Pasta Station – choose two \$22

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, Graziano 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

### Grilled Cheese Bar \$14

Mini four cheese grilled cheese, tomato basil soup shooters<sup>GF</sup>

### Slider Station – choose two \$20

Served with tater tots and coleslaw<sup>GF</sup>

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, Hawaiian roll

### Walking Taco Bar \$18

Doritos<sup>®</sup> and Fritos<sup>®</sup>

Seasoned taco meat<sup>GF</sup>

Shredded cheese, sour cream, tomatoes, onions, lettuce, salsa

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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. Requires a minimum of three stations between self-serve, action, carving and dessert station.

### Beef Tenderloin<sup>GF</sup> \$500

serves 20

Charbroiled and slow roasted, housemade demi-glace, creamy horseradish

### Prime Rib of Beef Au Jus<sup>GF</sup> \$450

serves 30

Slow roasted with fresh herb and garlic rub, creamy horseradish

### Carved Beef Brisket<sup>GF</sup> \$350

serves 25

House smoked brisket, barbecue sauce, coleslaw

### Bourbon Brown Sugar Ham \$350

serves 30

Hardwood smoked ham, bourbon glaze, assorted mustards

### Oven Roasted Turkey Breast<sup>GF</sup> \$275

serves 30

Sage, thyme, cranberry sauce, turkey gravy

### Bacon Wrapped Pork Loin<sup>GF</sup> \$275

serves 25

Rosemary rubbed, honey mustard crusted pork loin, apple chutney

### Sweet Heat Rubbed Salmon \$225

serves 15

Mango salsa

### Enhancements:

House salad with ranch<sup>GF</sup> \$6

Five cheese macaroni and cheese \$8

Fresh seasonal vegetables<sup>GF</sup> \$8

Boursin mashed potatoes<sup>GF</sup> \$8

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## RECEPTION



## 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. Requires a minimum of three station between self-serve, action, carving and dessert station.

### Mini Dessert Station \$15

Fruit tarts

Mousse cups

Mini bruleed cheesecakes

Mini chocolate marshmallow brownies

**Enhancement** – Starbucks® Pike Place® coffee \$5

### \*Bananas Foster \$20

Bananas sautéed in butter, brown sugar, cinnamon, rum, caramel, pound cake, vanilla ice cream

**Enhancement** – Starbucks® Pike Place® coffee \$5

### \*Cherries Jubilee \$20

Cherries flambeed with brandy, crepes, vanilla ice cream

**Enhancement** – Starbucks® Pike Place® coffee \$5

### \*Ice Cream Bar \$15

Hand scooped vanilla and chocolate ice cream

Chocolate sauce, caramel sauce, crushed OREO®, peanuts, Heath Bar pieces, waffle cone bites, brownie bites, M&M's® and whipped cream

**Enhancement** – Starbucks® Pike Place® coffee \$5

### Make Your Own Cupcake \$15

Vanilla, chocolate and red velvet cupcakes, buttercream frosting, crushed OREO®, SNICKER® pieces, M&M's®, sprinkles, caramel and chocolate sauce

**Enhancement** – Starbucks® Pike Place® coffee \$5

### Deluxe Coffee Bar \$15

Starbucks® Pike Place® coffee and iced coffee

Four assorted flavored syrups

Dark chocolate espresso beans

Vanilla almond biscotti cookies

**Enhancement** – Bailey's and Kahlua \$5 per drink

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## DINNER



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## Plated Dinners

Plated dinners are designed for a minimum of 10 guests and priced per person. Plated dinners include house salad with ranch, freshly baked artisan bread, and choice of one dessert. Additional dessert selections are \$3 per dessert. Menu service includes Starbucks® Pike Place® regular and decaffeinated coffee, iced tea.

### Filet of Beef<sup>GF</sup> \$65

Grilled 8-ounce filet mignon, bordelaise, Duchesse potatoes, green beans, roasted garlic, applewood smoked bacon<sup>GF</sup>

### Sea Bass<sup>GF</sup> \$69

Pan seared sea bass, champagne cream sauce, wild rice pilaf, broccolini

### New York Strip<sup>GF</sup> \$58

Grilled 10-ounce New York Strip, mushroom bordelaise, Duchesse potatoes, green beans, roasted garlic, applewood smoked bacon<sup>GF</sup>

### Chicken Caprese<sup>GF</sup> \$50

Seared French cut chicken breast, fresh mozzarella, basil pesto, tomato ragout, balsamic reduction, herb roasted baby red potatoes, broccolini

### Florentine Stuffed Pork Loin \$50

Iowa pork loin stuffed with spinach, garlic, bacon, onion, garlic cream sauce, with herb roasted baby red potatoes and broccolini

### Baked Atlantic Salmon<sup>GF</sup> \$50

Tropical fruit salsa, wild rice pilaf, broccolini

### Chicken Marsala<sup>GF</sup> \$48

French cut chicken breast, shallots, garlic, fresh mushrooms in a creamy Marsala wine sauce, whipped Yukon gold mashed potatoes, broccolini

### Chicken Deburgo<sup>GF</sup> \$48

French cut chicken breast, parmesan and herb cream sauce, whipped Yukon gold mashed potatoes, broccolini

### Bourbon Glazed Chicken \$45

French cut chicken breast, bourbon glaze, herb roasted baby red potatoes, broccolini

### Sweet Heat Pork Loin<sup>GF</sup> \$45

Sweet heat rubbed Iowa pork loin, housemade apple chutney, herb roasted baby red potatoes, broccolini

## 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, freshly baked artisan bread, and choice of one dessert. Additional dessert selections are \$3 per dessert. Menu service includes Starbucks® Pike Place® regular and decaffeinated coffee, iced tea.



#### Filet Mignon & Crab Cake \$75

6-ounce filet mignon, crab cake, lobster cream sauce, Duchesse potatoes, broccolini

#### Filet De Burgo & Chicken<sup>GF</sup> \$72

Petite filet mignon, chicken breast, parmesan and herb cream sauce, Duchesse potatoes, broccolini

#### NY Strip & Shrimp<sup>GF</sup> \$68

10-ounce New York Strip, three jumbo shrimp, lemon garlic cream sauce, herb roasted baby red potatoes, broccolini

#### Chicken & Shrimp<sup>GF</sup> \$64

Chicken breast, three jumbo shrimp, tomatoes, olives, artichokes, capers, herb roasted baby red potatoes, broccolini

#### Sweet Heat Pork & Chicken \$58

Sliced pork loin, chicken breast, apple chutney, herb roasted baby red potatoes, broccolini

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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

### Kentucky Bourbon Tart

Salted bourbon caramel, chocolate ganache  
in a tart shell

### Lemon Mascarpone Cake

Layered lemon cake with lemon curd,  
Mascarpone frosting

### Fruit Tart

Fresh fruit, pastry cream, sweet pastry crust

### NY Cheesecake

Traditional | Chocolate sauce or 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

### Cherry OREO® Parfait (Vegan)

### Banana Walnut Cake<sup>GF</sup> (Vegan)

*\$2.00 surcharge*

### Chocolate Tuxedo Cake<sup>GF</sup>

*\$2.00 surcharge*

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# 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 Starbucks® Pike Place® regular and decaffeinated coffee, iced tea, and water.



### Aces Wild

\$56 Choice of one salad, two sides, two entrées and dessert display

\$62 Choice of one salad, three sides, three entrées and dessert display

#### Salads

House Salad<sup>GF</sup> | Mixed greens, grape tomatoes, English cucumbers, ranch dressing

Classic Caesar | Romaine, fresh parmesan, croutons, Caesar dressing

#### Sides

Seasonal vegetable blend<sup>GF</sup>

Green beans, bacon, roasted garlic<sup>GF</sup>

Broccoli, roasted garlic, red peppers<sup>GF</sup>

Wild rice pilaf<sup>GF</sup>

Herb roasted baby red potatoes<sup>GF</sup>

Yukon gold mashed potatoes<sup>GF</sup>

#### Accompaniments

White and wheat dinner rolls

Assortment of mini mousse cups, cheesecakes, parfaits

Iced tea and coffee service

#### Entrées

Chicken Marsala<sup>GF</sup> | Forest mushrooms

Bourbon Glazed Grilled Chicken Breast

Sweet Heat Rubbed Pork Loin<sup>GF</sup> | Granny smith apple chutney

Atlantic Salmon<sup>GF</sup> | Mangoes, cilantro, onions, green peppers, tomatoes

Caribbean Salmon | Sweet heat rubbed, mangoes, cilantro, onions, green peppers, tomatoes

Cod Puttanesca<sup>GF</sup> | Garlic, olives, capers, tomato sauce

Sliced London Broil<sup>GF</sup> | Marinated Flank Steak, Au Jus

Mushroom Ravioli | Sauce rosa

#### Carving Station Entrée Enhancement

Rosemary Beef Tenderloin<sup>GF</sup> **\$15**

Slow Roasted Prime Rib Au Jus creamy horseradish<sup>GF</sup> **\$12**

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# DINNER

## Dinner Buffets

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### All In Italian

**\$49** Choice of one starter, two sides, two entrées and dessert display

**\$56** Choice of one starter, three sides, three entrées and dessert display

#### Starter

Italian Salad<sup>GF</sup> | Romaine, radicchio, and iceberg lettuce, celery, red onions, grape tomatoes, green olives, banana peppers, olive oil and vinegar, shaved parmesan cheese

Caesar Salad | Romaine, parmesan cheese, sliced red onions, homemade croutons, Caesar dressing

#### Accompaniments

Italian herb focaccia bread

Italian dessert display with miniature tiramisu, panna cotta<sup>GF</sup>, Amaretto cheesecake, cannoli

Iced tea and coffee service

#### Sides

Roasted Potatoes<sup>GF</sup> | Italian herbs, garlic sea salt, cracked pepper, olive oil

Green Beans | Fresh herbs, extra virgin olive oil, breadcrumbs, parmesan cheese

#### Sides Continued

Roasted Vegetables<sup>GF</sup> | Portobello mushrooms, baby mushrooms, baby potatoes, grape tomatoes, zucchini, summer squash, garlic and grated parmesan

Penne Pasta | Pesto cream sauce

Cacio e Pepe Brussels Sprouts<sup>GF</sup> | Parmesan cheese, black pepper, red pepper flakes, lemon zest

#### Entrées

Tuscan Chicken Pasta | Roasted chicken breast, Italian herbs, penne pasta, fresh spinach, sun-dried tomato cream sauce

Cod Puttanesca<sup>GF</sup> | Fresh cod, garlic, olives, capers and tomato sauce

Italian Steak<sup>GF</sup> | Flank steak, balsamic and roasted tomatoes

Chicken Cacciatore<sup>GF</sup> | 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

**\$54** Choice of two starters, two sides, two entrées and a dessert display

**\$60** Choice of two starters, three sides, three entrées and a dessert display

#### Starters

House Salad<sup>GF</sup> | Mixed greens, grape tomatoes, English cucumbers, ranch dressing

Country potato salad

Coleslaw<sup>GF</sup>

Housemade chili - **\$5 upgrade**

#### Sides

Burnt end macaroni and cheese

Traditional macaroni and cheese

Cowboy Baked Beans | applewood smoked bacon

Roasted jalapeño cream corn<sup>GF</sup>

Campfire roasted potatoes, red peppers<sup>GF</sup>

Seasonal vegetable blend<sup>GF</sup>

#### Entrées

Hickory Smoked Beef Brisket<sup>GF</sup>

Grilled and Sliced Flank Steak, bourbon onion sauce<sup>GF</sup>

Grilled Peach Spiced Chicken Breast<sup>GF</sup>

Lonestar Pulled Pork<sup>GF</sup>

Smoked Sweet Heat Rubbed Pork Loin<sup>GF</sup>

Smoked Kansas City Dry Rubbed Pork Ribs<sup>GF</sup>

Low and Slow Smoked Turkey Breast<sup>GF</sup>

#### Accompaniments

Fresh cornbread with housemade honey butter

Display of bourbon pecan tart, summerberry stack, peach cobbler

Iced tea and coffee service

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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.



### Spirits

\$8 per drink | \$10 premium mixer | \$11 rock | \$15 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 \$8 per drink

Cabernet Sauvignon, Pinot Noir, Chardonnay, Moscato

### Aluminum Beer \$8 per bottle

*Trackside or outdoor events required*

### Domestic Beer \$6 per bottle

### Premium Beer \$7 per bottle

### Non-Alcoholic

Assorted Coke products **\$3.50 each**

Bottled water, canned juices **\$3 each**

Red Bull, ginger beer, and other premium mixers **\$6 per can**

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## BAR SERVICE

### Specialty Bars

The following specialty bars require a minimum spend of \$500 and are only available as a host bar option.



### Specialty Cocktails

Bloody Mary Station \$15 per person per hour

Tito's® Vodka, Zing Zang® Bloody Mary Mix, beef stick, celery stalk, green olives, blue cheese stuffed olives, pickle spears, Tabasco®, Worcestershire sauce, salt and pepper

Mimosa Station \$15 per person per hour

Sparkling wine, orange juice, peach puree, cranberry juice, pineapple juice, strawberry puree, fresh strawberries, raspberries, blackberries, blueberries

Housemade Sangria \$15 per person per hour

Red wine and seasonal fruits/flavors

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## BAR SERVICE



## Wine Menu

This wine list is designed to enhance your wine offering and can be added to any bar or offered tableside during dinner. Items are sold by the bottle and are charged based on number of bottles opened. Opened bottles may not be removed from Prairie Meadows Event Center.

### White Wine

- Luccio Moscato d'Asti (Italy) **\$40**
- Chateau Ste. Michelle Riesling (Washington) **\$40**
- Kim Crawford Sauvignon Blanc (New Zealand) **\$55**
- Santa Margherita Pinot Grigio (Italy) **\$70**
- Kendall Jackson Vintner's Reserve Chardonnay (Sonoma) **\$50**
- La Crema Chardonnay (Sonoma) **\$75**
- Cakebread Cellars Chardonnay (Napa) **\$110**

### Sparkling

- Korbel, Mumm, Brut (Napa Cuvee) **\$60**
- Decoy, Brut (California) **\$55**

### Red Wine

- Twenty Acres Cabernet Sauvignon (California) **\$40**
- Alamos Malbec (Argentina) **\$45**
- Decoy by Duckhorn Merlot (Sonoma) **\$60**
- Meiomi Pinot Noir (California) **\$60**
- Seghesio Angela's Table Zinfandel (Sonoma) **\$65**
- ROCO Gravel Road Pinot Noir (Oregon) **\$75**
- The Prisoner Cabernet Sauvignon (Napa) **\$110**
- Caymus Vineyards Cabernet Sauvignon (Napa) **\$175**

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## TECHNOLOGY



## Presentation Packages

### Presentation Packages

*Presentation Packages are priced by the number of projection screens and projectors requested and include:*

- One (1) wireless microphone (handheld or lavalier)
- One (1) HDMI cable, extension cord, and power strip for laptop connection
- One (1) podium (upon request), and in-room speakers
- One (1) screen and projector **\$550**
- Two (2) screens and projectors **\$1,075**  
(Required for Bishop A and Skinner A)
- Three (3) screens and projectors **\$1,575**
- Four (4) screens and projectors **\$2,050**
- Five (5) screens and projectors **\$2,500**

### Small Meeting Essentials A/V Package **\$300**

*Altoona Room, AJ's Party Room, Palmer Room, Grandquist Conference Room, Polk County Room*

- One (1) Monitor
- One (1) HDMI Cable, extension cord, and power strip ran to the front of the room for laptop connection
- One (1) Podium (upon request)
- In-room speakers

### Audio Visual Enhancements

- Wireless Microphone (Handheld or Lavalier) **\$80**
- Laptop Computer **\$150**
- PowerPoint Slide Advance **\$25**
- Video Switcher (AV Tech required) **\$300**
- Presidential Teleprompter **\$350**
- TV Monitor / Confidence Monitor **\$200**
- On Site AV Technician (2-hour minimum)
  - Monday-Friday 7a-5p **\$60 per hour**
  - Monday-Friday after 5p **\$70 per hour**
  - Weekends **\$80 per hour**
- Audio Interface **\$75**  
*Allows room audio to be shared during virtual meetings, requires microphone*

### Meeting Essentials

- Flipchart & Markers Package **\$40**
- Whiteboard & Markers Package **\$40**
- Extension Cord or Power Strip **\$10**
- Tri-pod Easel **\$10**
- Podium **\$50**
- Dance Floor **\$350**
- 6' x 8' Portable Riser **\$60**
- 4' x 8' Portable Riser **\$50**
- Banner Hanging **\$50 per banner**
- City Scape Backdrop **\$250**
- Gobo Projector **\$250**

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.

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# TECHNOLOGY

## Camera & Recording Options



### Stationary Camera Options (No Movement or Zooming of Picture)

#### Stationary IMAG \$450

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

#### Stationary camera with recording - \$550

Camera will be stationary and focused on one location. Video & room audio will be saved to an SD card and can be taken at the end of the event. Pricing is based on 2 hours of recording time without editing.

*Additional time for recording will be \$100 per hour*

#### Stationary IMAG plus presentation \$750 + 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.

Streaming the meeting is available with this package to group's account (YouTube, Zoom, etc.). Some streaming services offer their own recording options.

#### AV Tech & Camera Operator Pricing

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

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

Weekends - **\$80 per Hour**

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

#### IMAG with live feed \$450 + Camera Operator

Camera operator will move the camera live feed to show moving speaker.

#### IMAG with live feed plus presentation \$750 + 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. Streaming the meeting is available with this package to group's account (YouTube, Zoom, etc.).

#### Recording \$300 (2-hours minimum)

Recording is available to enhance the above packages for IMAG or presentation with room audio. Additional hours of recording are \$50 per hour beyond the 2 hour minimum. Once post production is complete, recording will be sent to group after event through email or on a USB drive depending on size.

#### AV Tech & Camera Operator Pricing

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.

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