



FROM
i do
TO THE
perfect day

THE
MEADOWS
EVENTS & CONFERENCE CENTER

Sales & Events • 515.967.8550
pmsales@prairiameadows.com

TRADITIONAL WEDDING PACKAGES

Our Traditional Wedding Packages Are Designed For 51 Or More Guests And Include:

- Professional Event Coordinator
- Ceremony Venue
- Wedding Party Photo Location in Casino
- Menu Tastings for up to 6 Guests
- Choice of Plated or Buffet Meal Service
- Dessert Sheet Cake
- Cake Cutting & Service
- 1 Bartender for every 100 Guests
- Champagne Toast for the Head Table & 2 Reserve Tables
- Coffee, Water, Lemonade and Iced Tea Station
- Ceremony & Reception Tables & Chairs
- House Table Linens & Napkins (White or Black)
- Plateware, Flatware, Drinkware & Votive Candles
- Dance Floor Built to Suit
- Built-In Screens & Projectors
- 1 Handheld Wireless Microphone & House Sound
- Custom In House Lighting Package
- One Complimentary King Guestroom
- Special Guest Room Rates



TRADITIONAL WEDDING PACKAGES

Traditional Wedding Packages Are Priced per Guest

SILVER

All Traditional Wedding Package Offerings plus:
Artisan Cheese Board

GOLD

All Traditional Wedding Package Offerings plus:
Choice of 2 Cocktail Hour Hors d'oeuvres
Premium Junior King Suite Upgrade
1 Hour Beer & Wine Bar Package
Late Night Snack – Tier 1

PLATINUM

All Traditional Wedding Package Offerings plus:
Choice of 3 Cocktail Hour Hors d'oeuvres
Premium Luxury King Suite Upgrade
2 Hour Full Bar Package
Late Night Snack – Tier 1
Step & Repeat Photo Booth

DIAMOND

All Traditional Wedding Package Offerings plus:
Floor Length Linens Upgrade – Any Color
Ice Sculpture
Choice of 3 Cocktail Hour Hors d'oeuvres
Presidential Suite Upgrade
3 Hour Full Bar Package
Upgrade Dessert Display of Cakes, Cupcakes & Cheesecakes
Late Night Snack – Tier 1
Step & Repeat Photo Booth

Menu pricing subject to 23% service charge and 7% sales tax. Prices subject to change.

ELOPEMENT PACKAGES

Our Elopement Packages Are Designed for 10–50 Guests

ELOPEMENT PACKAGE 1

Professional Event Coordinator

Choice of Ceremony Location, Subject to Availability

Finish Line Show Lounge, Outdoor Gazebo, Paddock, Winner's Circle

Wedding Party Photo Location in Casino

AJ's Steakhouse Private Dinner

AJ's Reserve Menu

One Complimentary Premium Junior King Suite Guestroom

ELOPEMENT PACKAGE 2

Professional Event Coordinator

Choice of Ceremony Location, Subject to Availability

Finish Line Show Lounge, Outdoor Gazebo, Paddock, Winner's Circle

Wedding Party Photo Location in Casino

AJ's Steakhouse Private Dinner

AJ's Premier Menu

Menu pricing subject to 23% service charge and 7% sales tax. Prices subject to change.



PLATED WEDDING DINNER

SALADS

Choose One

Classic Caesar Salad - Romaine Lettuce, Caesar Dressing, Fresh Parmesan, Croutons, Parmesan Crisp

Meadows House Salad[Ⓞ][Ⓥ][Ⓣ] - Mixed Greens, Grape Tomatoes, English Cucumbers, Pepperoncinis, Ranch & Dairy Free Vinaigrette Dressings

Cranberry Pecan Salad[Ⓞ] - Mixed Greens, Grape Tomatoes, Dried Cranberries, Candied Pecans, Feta Crumbles, Raspberry Balsamic Vinaigrette and Ranch Dressings

ENTREES

Choose Two + One Vegetarian Option | Duet Entrée Enhancement +\$10

Center Cut Iowa Boneless Pork Chop[Ⓞ][Ⓣ] - Bourbon Bacon Glaze, Herb Roasted Baby Red Potatoes, Broccolini

Boneless Short Rib[Ⓞ] - Whipped Yukon Gold Mashed Potatoes, Vegetable Medley & Broccolini

Filet of Beef[Ⓞ] - Bordelaise Sauce, Duchess Potatoes, Broccolini

Atlantic Salmon[Ⓞ][Ⓣ] - Tropical Fruit Salsa, Wild Rice Pilaf, Broccolini

Chicken Marsala[Ⓞ] - Whipped Yukon Gold Mashed Potatoes, Broccolini

Chicken de Burgo[Ⓞ] - Whipped Yukon Gold Mashed Potatoes, Broccolini

Bourbon Chicken[Ⓞ] - Creamy Bourbon Sauce, Whipped Yukon Gold Mashed Potatoes, Broccolini

Impossible Filet[Ⓞ] - Mushroom Demi-Glace, Duchess Potatoes, Broccolini

Mushroom Bourguignon[Ⓞ][Ⓥ][Ⓣ] - Roasted Potato, Portobello Mushroom, Carrots, Mushroom Demi-Glace

DESSERT

Full Sheet Cake | 1 Sheet for every 60 Guests

Cake choice of: White, Chocolate, Marble, Carrot, or Lemon

Frosting choice of: White, Chocolate, Lemon, Cream Cheese

[Ⓞ] Denotes Gluten-Sensitive item. [Ⓥ] Denotes Vegetarian item. [Ⓣ] Denotes Dairy-Sensitive item.

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

BUFFET WEDDING DINNER

SALADS

Choose One

Classic Caesar Salad - Romaine Lettuce, Caesar Dressing, Fresh Parmesan, Croutons, Parmesan Crisp

Meadows House Salad^{GV}^D - Mixed Greens, Grape Tomatoes, English Cucumbers, Pepperoncinis, Ranch & Dairy Free Vinaigrette Dressings

Cranberry Pecan Salad^G - Mixed Greens, Grape Tomatoes, Dried Cranberries, Candied Pecans, Feta Crumbles, Raspberry Balsamic Vinaigrette and Ranch Dressings

MEAT ENTRÉES

Choose Two + One Vegetarian Option

Bacon Bourbon Glazed Turkey^{GD}
Gravy, Cranberry Relish

Braised Beef Tips^{*GD}
Mushroom & Onion Bordelaise

Honey Glazed Brown Sugar Ham^{GD}
Hardwood Smoked Ham, Honey Brown Sugar Glaze, Assorted Mustards

Sweet Heat Salmon^{*GD}
Mango Salsa

Chicken de Burgo^G
Parmesan & Herb Cream Sauce

Mushroom Ravioli^V
Wild Forest Mushrooms, White Wine Garlic Cream Sauce

Vegetable Lasagna^V
Tomato Basil Sauce, Roasted Vegetables, Italian Cheeses

STARCH

Choose One

Roasted Garlic Mashed Potatoes^{GV}

Duchess Potatoes^{GV}

Parmesan Ranch Yukon Gold Potatoes^{GV}

VEGETABLE

Choose One

Tri-Colored Green Beans^G

Roasted Asparagus^G

Roasted Root Vegetable Medley^G
Sweet Potato, Carrot, Turnip, Beets, Rutabaga, Parsnips

Classic Vegetable Medley^G
Carrots, Peppers, Zucchini, Squash

DESSERT

Full Sheet Cake | 1 Sheet for every 60 Guests

Cake choice of: White, Chocolate, Marble, Carrot, or Lemon

Frosting choice of: White, Chocolate, Lemon, Cream Cheese

^G Denotes Gluten-Sensitive item. ^V Denotes Vegetarian item. ^D Denotes Dairy-Sensitive item.

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HORS D'OEUVRES

INDIVIDUAL HORS D'OEUVRES

Italian Stuffed Mushrooms
Graziano Sausage, Herbs, Parmesan Cheese

Mediterranean Stuffed Mushrooms^{GV}
Spinach & Artichoke

Mini Crab Cakes^{*}
Cajun Remoulade

Coconut Shrimp^{*D}
Pina Colada Dipping Sauce

Vegetarian Spring Rolls^V^D
Sweet Thai Chili Sauce

Chicken Satay^{*}
Housemade Peanut Sauce

Cocktail Smokies^D
Barbecue Sauce

Beef Skewers^{*D}
Hoisin Sauce, Soy Sauce, Fresh Ginger

Pork Belly Skewers^{GD}
Bourbon Glaze

Stuffed Peppadew Peppers^G
Goat Cheese, Chives

Caprese Skewers^{GV}
Cherry Tomato Mozzarella Cheese, Basil, Balsamic Glaze

Stone Fruit Crostini^D
Brie and Mascarpone Cheese, Stone Fruit, Honey, Thyme Drizzle

A LA CARTE HORS D'OEUVRES & DISPLAYS | \$8 PER GUEST

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DISPLAY HORS D'OEUVRES

Seasonal Fresh Fruit^{GV}^D
Seasonal Sliced Fruit, Berry Garnish

Spinach & Artichoke Dip^V
Naan, Focaccia

Vegetable Crudites^{GV}
Carrots, Celery, Grape Tomatoes, Broccoli, Cauliflower, Bell Peppers, Assorted Roasted Vegetables, Ranch, Hummus Dip

Artisan Cheese Board
Colby Jack, Pepper Jack, Swiss, Cheddar, Smoked Gouda, Crackers, Breads



BAR SERVICE**CASH BAR & HOST BAR**

Pricing Is per Beverage

Spirits / Premium Mixer / Rocks / Martini

House Wine

Domestic Beer

Premium Beer & Seltzers

Aluminum Beer

Required for Pavilion & Outdoor Events

Corkage Fee

Corkage Fee applies to wine and champagne 750ml bottles only. All bottled must be delivered 4 hours in advance. Unopened bottles must be removed 24 hours following event. Storage fee per day applies to any remaining bottles.

Non-Alcoholic

Assorted Coca-Cola® Products

Bottled Water, Canned Juices

Red Bull®, Ginger Beer, and Other Premium Mixers

LATE NIGHT SNACKS

Serve your favorite snacks for guests to enjoy midway through the evening. Late Night Snacks are provided for a duration of 90 minutes and prepared for the number of specified guests without replenishment.

TIER 1**Popcorn Break**

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

Chips & Dips

Potato Chips, House made Ranch, Garlic French Onion Dips, Tortilla Chips, Guacamole, Salsa, Sour Cream Jalapenos, Queso

TIER 2

Upgrade your package for just \$10 more per guest.

Race Track Station

Mini Corndogs with Condiments, Warm Pretzel Rods with Cheese Sauce, Funnel Cake Fries

Hamburger Slider & Mini Hot Dog Station

Served with an Assortment of Toppings

Pizza Station

Assorted Party Cut Pizzas (Sausage, Pepperoni, Cheese)

Quesadilla Station

Four Cheese Quesadillas & Chicken Quesadillas, Sour Cream, Guacamole, Salsa

Hummus Bar

Roasted Red Pepper, Roasted Garlic, Everything Bagel Seasoned Hummus
Vegetable Crudit , Naan Bread, Corn Tortilla Chips

Mini Dessert Station

Fruit Tarts, Mousse Cups, Assorted Mini Cupcakes, Mini Chocolate
Marshmallow Brownies

Mini Waffle Bar

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

WEDDING PARTY SNACKS

Perfect for enjoying as you prepare for your big day.
Each selection below serves 20 guests.

Breakfast Croissant Sandwiches

Choice of Bacon, Sausage, or Ham

Assorted Pastries

Warm Cinnamon Rolls

Fruit & Cheese Display with Crackers

Vegetable Crudité with Ranch & Hummus

Tortilla Chips, Salsa, & Guacamole

Munchies

Chex Mix™, Pretzels, Mixed Nuts, M&Ms®

Deli Sliders

Non-Alcoholic Beverage Bin

Assortment of Coca-Cola® Products and Bottled Water

Champagne & Orange Juice

Bucket of Hard Beverages

Choice of Hard Seltzers or Beers



REHEARSAL DINNER

Host your rehearsal dinner here for an all-in-one experience.
Ask your Event Coordinator for menus for the event spaces below.

AJ'S STEAKHOUSE

Elegant, private dining spaces

Accommodate 18-60 guests

Highest quality steakhouse cuisine and hors d'oeuvre displays

Reserve, Premier, and A la Carte menus available for your selection

Private bar service

THE MEADOWS EVENT CENTER

Modern event space

Accommodate up to 700 guests

Full on-site catering menu and service

Private bar service

PRAIRIE ROSE ROOM OR HORSESHOES ROOM

Premier 4th Floor event space

Accommodate up to 40 guests

Full catering menu and service

Private built-in bar

All guests must be 21 on non-race days or hire additional internal security by the hour

PAVILION

Stand-alone, enclosed track-side Pavilion

Accommodates up to 100 guests

Located on the track apron next to the horse-racing track

Attached outdoor deck with seating

Full catering menu and service

Private built-in bar

All guests must be 21 on non-race days or hire additional internal security by the hour

BRUNCH

Add a morning-after brunch for the perfect end to a great weekend.

\$33 PER PERSON INCLUDES:

GRAND BREAKFAST BUFFET

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

Seasonal display of fresh fruits and berries^{ⓄⓋⓈ}

Assorted Danishes, muffins, breakfast pastries

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

Add a Bloody Mary or Mimosa bar to your brunch for just \$15 per person per hour!

Menu pricing subject to 23% service charge and 7% sales tax.

Prices subject to change.

[Ⓞ] Denotes Gluten-Sensitive item. [Ⓥ] Denotes Vegetarian item. [Ⓢ] Denotes Dairy-Sensitive item.

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FAQ

Planning your wedding can be a stressful process. We are here to help. This section covers our most frequently asked questions. Don't see an answer for your question? Your venue coordinator is here to help.

HOW MUCH IS DUE FOR A DEPOSIT AND WHEN IS FINAL PAYMENT DUE?

Billing Dates

- Deposit: A 25% non-refundable deposit of the minimum banquet spend is required as a deposit upon signing the contract and is applied toward the final balance.
- 6 months from event date: 50% of the minimum banquet spend is due.
- 90 days prior: 75% of the minimum banquet spend is due.
- 10 days prior: 100% of the estimated charges is due.

Final payment for your event must be received 10 business days before your event. A credit card authorization must be kept on file to guarantee all final charges. Should overpayment occur, Prairie Meadows will process a refund of the difference and issue a check.

- All menu pricing subject to 23% service charge and 7% sales tax. Pricing subject to change.

CAN I BRING IN OUTSIDE CATERING OR ALCOHOL?

Prairie Meadows must provide all food and beverages for your event, unless specified below.

- Wedding dessert is permitted to be brought in through a commercial kitchen with proof of license and insurance and must be approved by your venue coordinator.
- Wine & champagne may be brought in and a corkage fee of \$35 plus tax and service charge applies. All bottles must be delivered 24 hours in advance and served by a Prairie Meadows staff member.
- There will be a \$500 penalty for any outside beverages found in the Events Center.

Leftover dessert and/or unopened bottles must be removed within 24 hours following event. \$50 storage fee per day applies to any remaining items.

FAQ

WHAT IS YOUR ALCOHOL POLICY?

- All alcohol must be served by Prairie Meadows bartenders.
- Alcohol may not be served after 11:30pm.
- Cash or credit card only.
- No tabs.
- No shots or doubles.
- There will be a \$500 penalty for any outside beverages found in the Events Center.

HOW DO HOTEL ROOM BLOCKS WORK?

- Hotel room blocks are based on group size and availability.
 - See venue coordinator for rates and availability.
- Deadline for room block booking rates: 4 weeks prior to check-in
 - Block rates after this date are unavailable. Remaining rooms released for general sale.
- Check-in 4pm and checkout 11am.
 - Early check in is not guaranteed.
- 24-hour cancellation policy.

WHAT DÉCOR DO YOU ALLOW?

- All decorations must be approved in advance and follow Prairie Meadows' rules and regulations.
- No affixing any items to the walls or ceilings of rooms.
- No open flame candles.
- No one may tape, nail, tack, or otherwise fasten decorations to any fixtures.
- Glitter and confetti materials are not allowed.
- The client will be responsible for removal and clean-up of all décor.

Any violation of the guidelines may result in additional fees being charged.

WILL SECURITY BE REQUIRED AT MY EVENT?

- Prairie Meadows may require security for the duration of your wedding reception. Please speak with your venue coordinator for additional details.

FAQ

WHEN ARE FINAL DETAILS AND HEAD COUNT DUE?

- **Details due: 45 days prior to event**
Final menu and event details must be submitted 45 days before your wedding. Event details include: wedding agenda, menu selections, bar details, and vendor contact information.
- **Guarantee count due: 10 days out**
A minimum guarantee of the number of guests to be served is required by noon, 10 days prior to your wedding date. If the guarantee count is not received by the deadline, your original estimates will be considered the final guarantee and you will be billed accordingly. This number is not subject to reduction. Meals will be prepared for your final guarantee. We will provide additional seating and settings for 3% over the guarantee count.

All menu pricing subject to 23% service charge and 7% sales tax.

WHAT IS YOUR CANCELLATION POLICY?

- Cancellations must be in written form.
- Cancellation fees apply and must be received within 30 days after the cancellation notice. See chart for fees.

Date of Decision to Cancel	Liquidated Damages
From 10 days prior to event start time:	100% of estimated banquet spend
From 90 days to 11 days prior to event start time:	75% of estimated banquet spend
From 180 days to 91 days prior to the event:	50% of estimated banquet spend
From 270 days to 181 days prior to the event:	40% of estimated banquet spend
From contract signing to 271 days prior to the event:	25% of estimated banquet spend

For more information, visit prairiemeanows.com/weddings or call 515.967.8550 for assistance.