



THE MEADOWS

EVENTS & CONFERENCE CENTER

Holiday Menu

2026-2027



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

Seasonal Signature Drinks

WINE

House Bar \$8.00 Per Drink

Cabernet Sauvignon, Pinot Noir
Chardonnay, Moscato

DOMESTIC BEER

\$6.00 Per Bottle

PREMIUM BEER

\$7.00 Per Bottle

NONALCOHOLIC

\$4 Each

Assorted Coke Products

\$4 Each

Bottled water, canned juices

\$6 Per Can

Red Bull, ginger beer, and other
premium mixers

All menus are subject to taxable 23% service charge and 7% sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please notify your coordinator if your group has any food allergies.

© Gluten-Free or can be prepared gluten free ⑄ Vegetarian | Please ask your coordinator.

Hors D'oeuvres

DISPLAYS

Seasonal Fresh Fruit Display \$8 per person

Seasonal sliced fruit, garnished with fresh berries

Charcuterie Board \$19 per person

Gruyère, blue cheese, smoked Gouda, Boursin, cheddar, salami, prosciutto, capicola, cornichons, olives, grapes, dried fruit, candied nuts, stone ground mustard, baguette, crackers

Jumbo Shrimp Cocktail \$15 per person (based on three shrimp per person) Housemade cocktail sauce

Spinach and Artichoke Dip \$8 per person

Naan, focaccia

Vegetable Crudités \$8 per person

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

Artisan Cheese Board \$12 per person

Colby Jack, pepper jack, Swiss, cheddar, and smoked Gouda, crackers and breads

Packages are based on approximately 2 pieces of each menu item per person unless specified otherwise and are designed to complement one of the dinner packages.

\$16 PER PERSON

**CHOICE OF TWO
HORS D'OEUVRES**
4 pieces per person

\$19 PER PERSON

**CHOICE OF THREE
HORS D'OEUVRES**
6 pieces per person

\$22 PER PERSON

**CHOICE OF FOUR
HORS D'OEUVRES**
8 pieces per person

\$44 PER PERSON

**HORS D'OEUVRES ONLY EVENT
CHOICE OF FOUR
HORS D'OEUVRES**
16 pieces per person

HORS D'OEUVRES

Assorted Puff Display Sausage Puffs

Cranberry Brie Puffs 

Assorted Crostini Display Pepper Crusted Beef Roasted red pepper cheese, onion confit

Smoked Salmon Cucumber Round  
Cucumber slice, smoked salmon, remoulade

Holiday Fruit 
Brie and mascarpone cheese, seasonal fruit, honey drizzle

Stuffed Mushrooms Mediterranean Spinach and artichoke

Italian
Graziano sausage, herbs, Parmesan cheese

Coconut Shrimp Piña Colada dipping sauce

Vegetarian Spring Rolls Sweet Thai chili sauce

Breaded Mozzarella Cheese Sticks Marinara sauce

Beef Skewers Hoisin sauce, soy sauce, fresh ginger

Pork Belly Skewers Bourbon glaze

Caprese Skewers Cherry tomato, mozzarella cheese, basil, balsamic glaze

Cocktail Smokies (based on three smokies per person) Barbecue sauce

Meatballs (based on three meatballs per person)

Italian  

Swedish 

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Traditional Holiday Buffet Package

Host selects from the buffet menu as noted. Buffets are designed for groups of more than 25 guests. All dinners include dinner rolls, flavored butter, iced tea, and coffee service.

\$60 PER PERSON

CHOICE OF ONE SALAD, TWO SIDES,
TWO ENTRÉES, AND THREE MINI DESSERTS

\$65 PER PERSON

CHOICE OF ONE SALAD, TWO SIDES,
THREE ENTRÉES, AND THREE MINI DESSERTS

Price per person may increase if any enhancement menu items are selected.

SALAD

Served buffet style

Meadows House Salad [ⓐ] [Ⓥ] [ⓓ]

Mixed greens, grape tomatoes,
English cucumbers, pepperoncinis,
ranch and dairy-free vinaigrette dressings

Holiday Salad [ⓐ] [Ⓥ] [ⓓ]

Mixed greens, grape tomatoes,
dried cranberries, candied pecans,
raspberry balsamic vinaigrette
or ranch dressing

ENTREES

Cranberry Mango Turkey [ⓐ] [ⓓ]

Cranberry mango chutney

Holiday Ham [ⓐ] [ⓓ]

Pineapple mint glaze

Braised Beef Tips [ⓐ]

Mushroom and onion bordelaise

Bourbon Chicken [ⓐ]

Creamy bourbon sauce

Herb Roasted Pork Loin [ⓐ]

Italian herb Parmesan cream sauce

Salmon [ⓐ]

Creamy lemon & dill sauce

Mushroom Ravioli [Ⓥ]

Wild forest mushrooms, white wine garlic cream sauce

CARVED ENHANCEMENTS

Substitute to elevate your entrée,
no additional attendant fee

Rosemary Beef Tenderloin [ⓐ]

\$10 per person

Merlot demi-glace

Slow Roasted Prime Rib [ⓐ]

\$8 per person

Au Jus, creamy horseradish

SIDES

Roasted Garlic Mashed Potatoes [ⓐ] [Ⓥ]

Cheesy Potato Casserole [Ⓥ]

Roasted Sweet Potatoes [ⓐ] [Ⓥ] [ⓓ]

Citrus glaze

Rice Pilaf [ⓐ] [Ⓥ] [ⓓ]

Green Beans [ⓐ] [Ⓥ] [ⓓ]

Italian herbs, garlic sea salt, cracked pepper,
olive oil

Roasted Ratatouille [ⓐ] [Ⓥ] [ⓓ]

Diced squash, zucchini, tomatoes, peppers,
red onion, fresh herbs

Honey Butter Corn [ⓐ]

Bacon, green and red peppers, cream cheese

Tri-Colored Petite Carrots [ⓐ] [Ⓥ]

MINI DESSERT DISPLAY

Warm Holiday Bread Pudding

Assorted mixed berries, bourbon cream sauce

Peppermint Chocolate Cake

White Chocolate Raspberry Cheesecake

Gluten Free Warm Caramel Apple Crisp [ⓐ]

Red Velvet Cake

Decadent Chocolate Cake

Chocolate Marshmallow Brownies

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charge and 7% sales tax.

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your group has any food allergies.

[ⓐ] Gluten-Free or can be prepared gluten free

[Ⓥ] Vegetarian

[ⓓ] Dairy Free | Please ask your coordinator.

Plated Package

All dinners include dinner rolls, flavored butter, iced tea, and coffee service.

All entrees come with client's choice of up to two alternating desserts.

\$58 PER PERSON

CHOICE OF ONE SALAD,
TWO SIDES, ONE ENTRÉE,
TWO DESSERTS

\$62 PER PERSON

CHOICE OF ONE SALAD,
TWO SIDES, TWO ENTRÉES,
TWO DESSERTS

\$72 PER PERSON

CHOICE OF ONE SALAD,
TWO SIDES, TWO ENTRÉES ON
ONE PLATE, TWO DESSERTS

SALAD

Served plated

Meadows House Salad

Mixed greens, grape tomatoes,
cucumbers, carrots, pepperoncinis,
ranch and dairy-free vinaigrette dressings

Holiday Salad

Mixed greens, grape tomatoes,
dried cranberries, candied pecans,
raspberry balsamic vinaigrette
or ranch dressing

ENTREES

Rosemary Beef Tenderloin

Merlot demi-glace

Florentine Stuffed Pork Loin

Spinach, garlic, bacon, onion, garlic cream sauce

Bourbon Chicken

Creamy bourbon sauce

Salmon

Creamy lemon & dill sauce

Sea Bass

Champagne cream sauce

Mushroom Ravioli

Wild forest mushroom, white wine garlic
cream sauce

PLATED SIDES

Roasted Garlic Mashed Potatoes

Duchess Potatoes

Mashed potatoes, peppers, roasted until
golden brown

Roasted Sweet Potatoes

Citrus glaze

Green Beans

Italian herbs, garlic sea salt, cracked pepper,
olive oil

Roasted Ratatouille

Diced squash, zucchini, tomatoes, peppers,
red onion, fresh herbs

Roasted Asparagus

Tri-Colored Petite Carrots

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FULL-SIZED PLATED DESSERT

Peppermint Chocolate Cake

White Chocolate Raspberry Cheesecake

Vanilla Crunch Cake

Decadent Chocolate Cake

Red Velvet Cake



Frequently Asked Questions

What are the options for purchasing alcoholic beverages during our event?

- Host Bar - all beverages are paid for by the organization
- Cash Bar - all beverages are paid for by the individual
- Partial Host Bar - beverages can be hosted only during a certain time period OR just beer and wine can be hosted with liquor paid for by the individual
- Drink tickets - Prairie Meadows will provide drink tickets to hand out to each attendee. The organization chooses how many hosted beverages/tickets will be supplied to each person. A cash bar can be available for individuals to purchase drinks after using their drink tickets.

What time can I get in to set up?

- Refer to your contract for set up time and consult your event coordinator if you need additional time for set up.

What if my attendees have dietary restrictions?

- The menu items are labeled with gluten free and vegetarian options. Consult with your event coordinator on which dietary restrictions your attendees have. Our team will be able to accommodate any dietary restriction.

What can Prairie Meadows do to make our event more unique?

Speak to your event coordinator on pricing:

- Ice sculpture
 - Custom color ceiling lighting- match the room to your company colors or holiday colors
 - Colored table linens (Prairie Meadows provides black or white table linens)
 - Custom signature drink
 - Custom menus placed at each table setting
 - Electronic door cards outside of the room showing your logo
 - Gift bags for attendees staying in the hotel overnight
 - Holiday trivia displayed on the projector screens
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Can I bring my own entertainment?

- Yes! Let your event coordinator know what entertainment you plan to bring and we will assist with spacing and additional needs.

If I select multiple entrees, how will the servers know which meal everyone ordered?

- We will provide you with meal selection cards to hand to your attendees when they arrive. They will put the card on their place setting, and our team will handle the rest.

Can I have a raffle for my event?

- Yes; however, there are restrictions according to the Iowa Racing and Gaming Commission. Please check with your Event Coordinator for details.

Can I bring in casino games for my event?

- Yes! Except for events happening on the 4th floor. (consult your event coordinator)
You are welcome to bring in a vendor with table games but there can be no exchange of cash, gifts, or raffle tickets to play - just for fun!
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