

**DES MOINES
EMBASSY CLUB**



The Des Moines Embassy Club Wedding Menu



exquisite cuisine



distinctive venues



outstanding service

Des Moines Embassy Club Downtown

7th Street + Grand Avenue, 34th Floor
Des Moines, IA 50309
515.244.CLUB (2582)

Des Moines Embassy Club West

520 Market Street
West Des Moines, IA 50266
515.244.WEST (9378)

For best results and to conserve our natural resources, please print this document two-sided.

WELCOME TO THE CLUB!

Thank you for considering The Des Moines Embassy Club as the host for your big day!

The Des Moines Embassy Club, Downtown on the 34th floor of the Ruan Center provides panoramic views of the city and preserves the style and ambiance of over 100 years of fine dining. Embassy Club West sites on Crescent Lake in West Des Moines and offers a modern oasis with a destination-feel just outside of the city.

BANQUET + CATERING TEAM

Des Moines Embassy Club

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Banquet On-Site Event Staff

Josue Sandoval

Banquet Manager
DMEC Ruan Center

Marjorie Portillo

Assistant Banquet Manager
DMEC West

Culinary Professionals

Chef Matt Uitermarkt

Executive Chef
DMEC Ruan Center

Chef Randy Brown

Chef De Cuisine
DMEC West

Club Management

Imre Torok

General Manager + Operations Director
DMEC Ruan Center

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Chef Michael Bailey

General Manager + Executive Chef
DMEC West Location

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Michael R. LaValle

President & CEO

ACCOMODATIONS FOR YOUR WEDDING

It is our pleasure to provide the following services, at no extra charge, for your big day at either Des Moines Embassy Club location!

EXCUISTE CUISINE

Our chefs craft unique, specially designed menus, and creative food presentations.

- Complimentary food + wine tasting event is held twice a year

Charges may apply for Individual tastings

DISTINCTIVE VENUES

INCLUDED WITH ROOM RENTAL at our club locations

Tables & Chairs

China, silverware, glassware, & service equipment

White or black cloth table linen and napkins

Guest Parking

OUTSTANDING SERVICE

Personal Event Planner with expert advice on Des Moines top wedding vendors
On-site Banquet Manager and experienced service staff cater for you and your guests
with fine dining level service

Complimentary cake cutting and plating

Access to our locations for your rehearsal dinner at discounted room rental rates

A gift certificate to use in our fine dining restaurants on your wedding anniversary

ACCOMODATIONS FOR YOUR LOCAL DESTINATION WEDDING

The Des Moines Embassy Club is happy to provide our Exquisite Cuisine
and Outstanding Services at your local wedding destination

INCLUDED WITH YOUR MEAL

Personal Event Planner with expert advice on Des Moines top wedding vendors

On-site Banquet Manager and experienced service staff cater to you

and your guests with fine dining level service

White or black cloth table linen and napkins

Complimentary cake cutting and plating

A gift certificate to use in our fine dining restaurants on your wedding anniversary

Transportation and equipment fees applies to local destination weddings

Additional 10% applies to food prices at off-site weddings

All prices are subject to 22% service charge & 6% Iowa sales tax.

The Des Moines Embassy Club Wedding Menu | 515.244.CLUB | 515.244.WEST | www.embassyclub.com

PLATED DINNER RECEPTION

INCLUDED WITH YOUR MEAL

ON THE TABLE: PRE-SET ICED WATER + BREAD WITH BUTTER

ON THE TRAY: TWO PASSED HORS D'OEUVRES

Premium Iowa Pork + Poultry + Beef

Bacon-Wrapped Tater Tots with jalapenos
 Bacon Wrapped Sausage with apple glaze
 Bacon, Tomato Jam + Aioli Endive Cup
 LaQuercia Prosciutto Canapé
 Stuffed Mushrooms with Graziano sausage
 Petite Asian Chicken Skewers
 with peppercorn sauce
 Mini Tamales
 Club Wood Oven Pizzas meat varieties

Seafood

Shrimp Toast
 Smoked Salmon on Croustade
 Blue Crab Gougere
 California Sushi Roll **+\$6/Guest**

Vegetarian

Mushroom or Black Bean Tassies
 Brie Cheese Tassies
 Assorted Panini Bites
 Vegetable Toast
 Spanakopita
 Cabernet Onions + Chevre Canapé
 Boursin + Tapenade on Croustade
 Boursin Stuffed Peppadew Peppers
 Fillo Wrapped Asparagus
 Stuffed Mushrooms with Boursin cheese
 Club Wood Oven Pizzas vegetarian varieties

1ST COURSE: SERVED SOUP OR SALAD

Soup

Summertime Gazpacho
 Fall Roast Squash Soup
 Chef's Seasonal Soup
 Lobster Bisque **+5**

Salad

House Salad
 Caesar Salad
 Greek Salad
 Oriental Mandarin Salad
 Caprese Salad **+\$3/Guest**
 Spinach Salad with warm bacon dressing
+ \$3/Guest

*One dressing per salad—if desired additional dressing options on the table, **+\$1** per guest per dressing choice

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2ND COURSE: PRE-SELECTED ENTREES

Offer your guests two entrees, one vegetarian item, and one kids' meal from which to select.

Additional dietary concerns will be accommodated.

Club Select Angus Beef

10 oz. Top Sirloin Steak **\$38**

New York Strip **\$39**

Twin 4 oz. Beef Tenderloin Medallions **\$40**

12 oz. Embassy Club Prime Rib **\$40**

6 oz. Beef Tenderloin Filet **\$42**

Choice of sauce:

Béarnaise
Demi-glace
Classic cream-style basil deurgio
Cabernet onion
Greek-style tomato + olive with feta

Premium Iowa Pork

12 oz. Center Cut Pork Chop **\$34**

Bacon-Wrapped Pork Tenderloin Medallions **\$34**

Choice of sauce:

Maple roast apples + red wine
Plum chutney glaze
Wild mushroom

Poultry \$32

Roasted Wing-On or Boneless Chicken Breast

Choice of Preparation:

Marsala
Picatta
Parmesan
Florentine
Wild mushroom sauce

Grilled Wing-On or Boneless Chicken Breast

Choice of sauce:

Thai peanut
Tomato-caper
Herbed olive oil
Tarragon + white grape buerre blanc

Seafood \$36

Hazelnut Encrusted Salmon

Pan-Roasted Salmon

Choice of sauce:

Mango salsa
Red pepper + tarragon
Sweet + sour Thai chili
Greek-style tomato + olive oil

Fresh Catch Selections **Market Value**

Vegetarian \$32

Risotto with snap peas, mushrooms, + garlic

Stuffed Portobello with wild rice + vegetables

Stir Fried Vegetables

Eggplant Parmesan

Kids' Meals \$15/Child Under 12

Chicken Fingers with tater tots + fruit cup

Cheese Burger with Tater Tots

4 oz. Fillet with mashed potatoes

Macaroni + Cheese with bread stick

Duet Plates

4 oz. Beef Tenderloin Medallion
+ Chicken **\$39**

4 oz. Beef Tenderloin Medallion
+ 4 oz. Salmon Filet **\$40**

4 oz. Beef Tenderloin Medallion
+ Stuffed Jumbo Shrimp **\$42**

ACCOMPANIMENTS

All entrees are paired with the same vegetable and starch.

Vegetable - Select One

Steamed Broccoli
Green Beans
with bacon & caramelized onions
Honey Glazed Carrots
Snap Peas with Mushrooms
Asparagus
Seasonal Vegetable Medley

Potatoes or Grains - Select One

New Potatoes
Roasted Fingerling Potatoes
Mashed Potatoes (Garlic or Red)
Potato Gratin Dauphine
Wild Rice Mélange
Oven-Browned Potato Wedges

3RD COURSE: DESSERT

Complimentary cutting, plating, and service or display
of dessert provided by outside vendor.

All prices are subject to 22% service charge & 6% Iowa sales tax.

BUFFET DINNER RECEPTION

Minimum of 50 Guests - \$40/Guest

Based on Maximum 2 Hours of Service

INCLUDES: PRE-SET ICED WATER + BREAD WITH BUTTER

INCLUDES: TWO PASSED HORS D'OEUVRES

INCLUDES: 1ST COURSE: SERVED SOUP OR SALAD

SEE PAGE 6 FOR HORS D'OEUVRES & 1st COURSE OPTIONS

2ND COURSE: BUFFET

Offer your guests two entrees, one salad, one display, two vegetables, and two starches from which to create their own meal.

Club Select Angus Beef

Top Sirloin Steak

New York Strip

Beef Tenderloin Filet

Choice of sauce: Béarnaise
Demi-glacé
Cabernet onion
Classic cream-style basil deurgó

4 oz. Beef Tenderloin Medallions **+\$4**

Premium Iowa Pork

Roasted Loin

Top Sirloin

Baked Ham

4 oz. Medallions

Choice of sauce:
Maple roast apples + red wine
Plum chutney glaze
Wild mushroom

Poultry

Roasted Chicken Breast

Grilled Chicken Breast

Choice of sauce:
Thai peanut
Tomato-caper
Herbed olive oil
Tomato-caper
Piccata
Tarragon + white grape beurre blanc

Seafood

Hazelnut Encrusted Salmon

Miso-Glazed Atlantic Cod

Pan-Roasted Salmon

Choice of sauce:
Mango salsa
Red pepper + tarragon
Sweet + sour Thai chili
Greek-style tomato + olive oil

Pasta

Graziano Sausage or Vegetarian Lasagna

Pasta Bar with choice of two pastas + three sauces

ACCOMPANIMENTS

Cold Salad - Select One

Traditional Potato Salad

Italian Pasta Salad

Fresh Seasonal Fruit

Israeli Couscous

Vegetable - Select Two

Steamed Broccoli

Green Beans

Honey Glazed Carrots

Snap Peas with Mushrooms

Asparagus

Julienne Vegetables

Display - Select One

Domestic + Imported Cheeses

Assorted Fruit Display

Vegetable Crudit  or Grilled Vegetables

Potatoes or Grains - Select Two

New Potatoes

Roasted Fingerling Potatoes

Mashed Potatoes (Garlic or White Cheddar)

Potato Gratin Dauphine

Wild Rice M lange

Boursin Stuffed Baby Potatoes

Includes complimentary cutting, plating, and service or display of dessert provided by outside vendor.

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CULINARY STATIONS RECEPTION

**Minimum of 50 Guests - \$42/Guest
Based on Maximum 2 Hours of Service**

INCLUDES: TWO PASSED HORS D'OEUVRES

SEE PAGE 6 FOR HORS D'OEUVRES & 1st COURSE OPTIONS

Provide your guests with a unique dining experience by offering four of the following stations from which to create their own meal.

Carving Board

Proteins - Select Two

Roast Top Sirloin
Honey Glazed Bone-In Ham
Smoked Pork Shoulder
Tenderloin of Beef
Roast Turkey Breast

Vegetables - Select Two

French-style Green Beans
with caramelized onions + bacon
Sugar Snap Peas + Carrots
Ginger Glazed Carrots
Seasonal Vegetable Medley
Sweet Corn Kernels

Potatoes or Grains - Select Two

Mashed Potatoes
With garlic or Boursin cheese
Au Gratin Potatoes
Sea Salt Encrusted
Fingerling Potatoes
White Cheddar Stuffed Potatoes
Wild Rice Mélange

American Flair

Domestic Cheese Display
with fruit garnish

Club Wood Oven Pizzas
(meat + vegetarian)

Iowa Pulled Pork Sliders
Add Beef Sliders **+\$4**

Farm Stand

Domestic + Imported Cheeses

Assorted Fruit Display

Vegetable Crudité or
Grilled Vegetables

From the East

Pork Pot Stickers + Egg Rolls
with condiments + dips

Vegetable Stir-Fry

Add Fresh Spring Rolls **+\$4**

From the Sea

Smoked Salmon Sides with
traditional condiments

Gulf Shrimp with condiments
(3 pieces/guest)

South of the Border

Build-Your-Own-Taco Bar

Includes:

Ground beef & Sliced chicken
Corn + flour tortillas
Quesadillas
Guacamole
Salsas

Taste of Italy

Antipasti-style Vegetables

Pasta Bar *with choice of two
pastas + three sauces*

Fresh Mozzarella Bar

Black Tie Comfort

Macaroni + Cheese Bar

Mashed Potato Bar

Toppings:

Bacon crumbles
Sour cream
Shredded cheese
Fresh chives
Sliced chicken
Truffle oil

DESSERT

Complimentary cutting, plating, and service or display of dessert provided by outside vendor.

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HORS D'OEUVRES RECEPTION

Minimum of 40 Guests - \$38/Guest
Based on 2 Hours of Service

INCLUDES: TWO PASSED HORS D'OEUVRES

SEE PAGE 6 FOR OPTIONS

Farm Stand - Pick One

Domestic + Imported Cheeses

Assorted Fruit Display

Vegetable Crudité or
Grilled Vegetables

From the Sea - Pick One

Smoked Salmon Sides with
traditional condiments

Gulf Shrimp with condiments
(3 pieces/guest)

Butcher's Block - Pick One

Two Carved Proteins

Roast Top Sirloin

Honey Glazed Bone-In Ham

Smoked Pork Shoulder

Tenderloin of Beef **+\$4**

Roasted Turkey Breast

Pieces + Platters

Select three additional hors d'oeuvres to be displayed.

Club Select Angus Beef

Club Meatballs with choice of sauce
Sweet Chili, Barbecue, or Mango Chutney

Premium Iowa Pork

Bacon-Wrapped Tater Tots with jalapenos
Bacon Wrapped Sausage with apple glaze
Bacon, Tomato Jam + Aioli Endive Cup
La Quercia Prosciutto Canapé

Mini Tamales

Stuffed Mushrooms with Graziano sausage

Club Wood Oven Pizzas meat varieties

Poultry

Petite Asian Chicken Skewers with
peppercorn sauce

Chicken + Monterrey Jack Quesadillas
with salsa

Seafood

Mini Crab Cakes with southwestern sauce

Shrimp Toast

Smoked Salmon on Croustade

Vegetarian

Mushroom or Black Bean Tassies

Brie Cheese Tassies

Assorted Panini Bites

Vegetable Toast

Fried Macaroni + Cheese Bites

Egg Rolls

Spanakopita

Cabernet Onions + Chevre Canapé

Boursin + Tapenade on Croustade

Boursin Stuffed Peppadew Peppers

Avocado Mouse + Pico de Gallo Endive Cup

Stuffed Mushrooms with Boursin cheese

Club Wood Oven Pizzas vegetarian varieties

Spiced Vegetable Roll **+\$6/Guest**

California Sushi Roll **+\$6/Guest**

DESSERT

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DESSERTS

Add a special treat to your meal or meeting by including late-night snacks and/or desserts.

SERVED OR DISPLAYED DESSERTS WITH COFFEE

Sweet Sensations 8.95

Dark Chocolate Grand Marnier Mousse

with Club cookie

Club Gold Brick Sundae

with Club cookie

Hot Fudge, Fresh Strawberry, or Kahlua Sundae

Baked Apple

with raisins + nuts in vanilla rum sauce

Fresh Berries

with whipped cream

Delectable Delights 10.50

Fresh Fruit Pies à la Mode

Warm Apple Tart

with ice cream + caramel sauce

Crème Brulè with Berries

Fresh Baked Lemon or Berry Tarts

Italian Tiramisu

Panna Cotta with Honey

Elegant Confections 11.95

Flourless Chocolate Torte

with berries

Berry-Filled Tuile Shell

with custard sauce

Meringue Pavlova

with vanilla ice cream + strawberries

Cherries Jubilee

Bananas Foster

Crepe Suzette

Individual Baked Alaska **+3**

Chef's Trio of Mini Desserts

DESSERT PLATTERS + DISPLAYS

Assorted Cookies + Brownies **5.00**

Chef's Selection of Three Dessert Bars **6.00**

Chef's Mini Dessert Display (Five Mini Desserts) **9.95**

PLEASE INQUIRE ABOUT LATE-NIGHT SNACKS

All prices are subject to 22% service charge & 6% Iowa sales tax.

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PRE-WEDDING PACKAGES

Get ready for your big day with our pre-wedding food and beverage options

Items priced per guest unless otherwise indicated.

GETTING READY AT THE CLUB

Bridal Breakfast \$12.95

Fresh Fruit Display
Assorted Yogurts
Granola
Fresh Baked Pastries +Muffins
Self-Serve Coffee and Orange Juice
Mini-Quiches **+\$2**
Add Champagne +\$28 per bottle

Get Ready Lunch \$14.25

Fresh Fruit Display
Finger Sandwiches
Vegetable Crudite with Dips
Self-Serve Soda and Iced Tea

Groomsmen's Goodies \$12.75

Display of Pretzels, Mixed Nuts, or Chex Mix
Vegetable Crudite with Dips
Club Wood Oven Pizzas (meat + vegetarian)
Self-Serve Soda and Iced Tea
**Add Domestic Bottled Beers in a Cooler
+\$5 per bottle**
**Add Premium Bottled Beers in a Cooler
+\$6 per bottle**

Please inquire with your Event Planner about adding bottles of wine or champagne to any package or about having a bartender on site pre-ceremony.

REHEARSAL PACKAGES

Rehearsal Refreshments \$3.00

Soda, Water, and Iced Tea
**Add Domestic Bottled Beers in a Cooler
+\$5 per bottle**
**Add Premium Bottled Beers in a Cooler
+\$6 per bottle**

Rehearsal Snacks (per person)

Display of Pretzels, Mixed Nuts,
or Chex Mix **+\$3.00**
Chips and Salsa **+\$2.50**
Hummus and Pita **+\$2.50**
Potato Chips and Dip **+\$2.50**
Vegetable Crudite with Dip **+\$3.75**
Domestic Cheese Display
with Fruit Garnish **+\$4.50**
Italian Antipasto of Assorted Meats, Cheeses,
Pitted Olives, Veggies, and Breads **+\$8.95**

No outside food or alcoholic beverages can be brought onto Club property

Ask your event planner about adding a late night snack to any food package

All prices are subject to 22% service charge & 6% Iowa sales tax.

BEVERAGES

Keep the party going by providing your guests with a selection of beverages.

NON-ALCOHOLIC

Self-Serve Beverage Station

3.00 per Guest for Five Hours

6.00 per Guest for Full Day

Regular + Decaf Coffee, Iced Tea, Lemonade

Sodas, Juice, Bottled Water

2.50 Charged on Consumption

Specialty Beverages

Sherbet Punch • Strawberry Lemonade

Hot Chocolate • Apple Cider

Customize by adding garnishes:

Chocolate pieces, cinnamon sticks

35.00 per Gallon

SPECIALTY BEVERAGE STATIONS

Deluxe Coffee Station

Deluxe Coffee Station set up fees may apply. Please inquire.

Sweet Treats 5.00 per Guest

Flavored creams + syrups, peppermint crumbles, chocolate pieces, + real whipped cream

Add Liqueurs Priced on Consumption

Bailey's, Kahlua, Godiva, Amaretto, Courvoisier, + Grand Marnier

Bubbly Bar: Sprite and Soda

Bubbly Bar set up fees may apply. Please inquire.

Mixers, Garnishes, + Bobbers 5.00 per Guest

Mixers: orange, cranberry, pomegranate, + pineapple juices

Bobbers: strawberries, raspberries, melon, + sugar cubes

Garnishes: orange, lime, + cherry

Baron de Breban Brut 28.00 per Bottle

Non-alcoholic sparkling juices available on request.

HOSTED BAR OPTIONS

Hosted Bar Set Up Fee **100.00 per Bar**

Priced on Consumption

Hosted Wine, Beer, Liquors, + Non-Alcoholic

Wine priced by bottle based on selection

Beer priced by bottle or keg based on selection

Liquors priced per drink based on selection

Call Liquors Mixed Drinks 7.00 • Rocks 9.00 • Martini/After Dinner 10.00

Premium Liquors Mixed Drinks 8.00 • Rocks 10.00 • Martini/After Dinner 11.00

Priced per Guest per Hour

Hosted Wine, Domestic Keg Beer, Call Liquors, + Non-Alcoholic

First Hour **15.00** • Second Hour **11.00** • Additional Hours **7.00**

Hosted Wine, Domestic Keg Beer, Premium Liquors, + Non-Alcoholic

First Hour **17.00** • Second Hour **13.00** • Additional Hours **9.00**

WINE, BEER, + LIQUOR SELECTIONS

House Wine + Champagne

30.00 per Bottle | 7.50 per Glass

Clayhouse Adobe Red + White Wines
Paso Robles, CA

Baron de Breban Brut Champagne
Provence, France

Premium Wine

Wine + Spirits Expert Lee Dollar will select perfect wine + menu pairings from our extensive wine list.

Quoted on request.

Please inquire about our wine corkage fees.

Bottled + Keg Beer

Domestic Bottled Beer **5.00**

Micro/Craft/Import Bottled Beer **6.00**

Domestic Keg Beer **350.00**

Micro/Craft/Import Keg Beer **450.00**

Call Brand Liquors

Smirnoff Vodka, Seagrams Gin, Bacardi Superior Light Rum, Sailor Jerry Spiced Rum, Canadian Club Whiskey, Jim Beam Bourbon Whiskey, Dewar's White Label Scotch, Jose Cuervo Especial Gold Tequila,

Premium Brand Liquors

Stoli Vodka, Kettle One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Mount Gay Eclipse Amber Rum, Captain Morgan Spiced Rum, Crown Royal Canadian Whiskey, Jack Daniels Tennessee Whiskey, Johnnie Walker Red Label Scotch, Courvoisier VS Cognac

CASH BAR PRICING

Cashier Fee **50.00 per Bar + Bar Set Up Fee**

Call Single Pour **7.00**

Premium Single Pour **8.00**

Call Rocks **9.00**

Premium Rocks **10.00**

Call Martinis **10.00**

Premium Martinis **11.00**

Club Red or White Wine **7.50**

Domestic Bottled Beer **5.00**

Micro/Craft/Import Bottled Beer **6.00**

Sodas, Juice, Bottled Water **2.50**

All prices are subject to 22% service charge & 6% Iowa sales tax.

DES MOINES EMBASSY CLUB DOWNTOWN ROOM RENTAL RATES

Free underground parking is available after 5:30 pm weeknights and all day on weekends.

Security is required for the last three hours of your reception.

34th Floor Lounge + Grille Room



	Member	Non-Member
Friday	\$725	\$1450
Saturday	\$1200	\$2400
Sunday	\$900	\$1800

Pre-dinner cocktails in Lounge + Seated Meal

Cocktail Reception in Lounge + Grille for 350 Guests

Ceremony in Crystal Room for Up to 200 Guests

34th Floor Lounge + Crystal Room (East Side Capitol View)



	Member	Non-Member
Friday	\$1125	\$2250
Saturday	\$1125	\$2250
Sunday	\$700	\$1400

Cocktail Reception in Lounge + Seated Meal

Cocktail Reception for 150+ Guests

Ceremony in Grille Room for Up to 150 Guests

Entire 34th Floor



	Member	Non-Member
Friday	\$2250	\$4500
Saturday	\$2250	\$4500
Sunday	\$1500	\$3000

Cocktail Reception + Seated Meal for 270+ Guests

Ceremony + Cocktail Reception + Seated Meal
for 200 Guests

EMBASSY CLUB WEST ROOM RENTAL RATES

Ample free parking is available all day.
Security is required for the last three hours of your reception.

Embassy Room



	Member	Non-Member
Friday	\$125	\$250
Saturday	\$150	\$300
Sunday	Quoted	Quoted

Ceremony Theatre Style for 40 Guests

Cocktail Reception for 50 Guests

Seated Meal for 40 Guests at Rounds

Private Bridal Party Room or Kids' Room with Supervisor

Ponderosa Room



	Member	Non-Member
Friday	\$500	\$1000
Saturday	\$1000	\$2000
Sunday	Quoted	Quoted

Ceremony Theatre Style for 500+

Cocktail Reception for 425 Guests

Seated Meal for 380 at Round & Rectangular Tables

Terraces



	Member	Non-Member
Upper Terrace	\$150	\$300
Lower Terrace	\$75	\$150
Both Terraces	\$225	\$450

Ceremony Theatre Style for 40 Guests

Cocktail Reception for 425 Guests

Seated Meal for 150 Guests