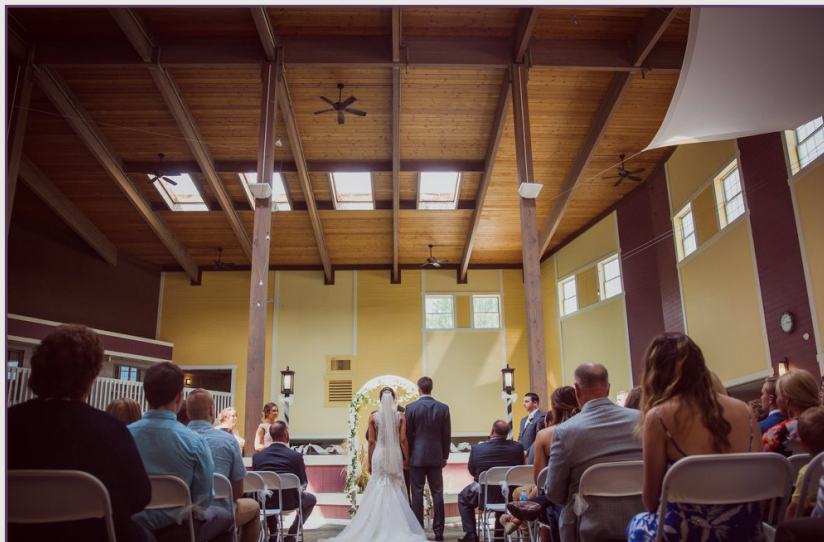




YOUR WEDDING WITH  
*Steeplegate Inn*

# *A Day to Remember*



*Imagine a wedding as extraordinary as your love.  
You can have it all here.*

You will have an unforgettable evening executed by a mix of our event coordinator's expertise, delicious cuisine and unmatched service from start to finish. At the SteepleGate Inn, we want you to be a guest at your own special event. From simple to elegant, we are sure to have the space to meet your needs.

STEEPLEGATE INN  
100 West 76th Street Davenport, Iowa  
(563) 823-5304 | [www.steeplegateinn.com](http://www.steeplegateinn.com)  
[sales@frontierhg.com](mailto:sales@frontierhg.com)

Frontier   
hospitality group

  
Best  
Western  
**PLUS.**



## *Wine Selection*

### **CELEBRATORY**

House Champagne | *20 per bottle*

Moscato D' Asti | *30 per bottle*

La Marca Prosecco | *30 per bottle*

### **DIAMOND**

Dark Horse Collection

*25 per bottle*

Cabernet Sauvignon • Red Blend

Chardonnay • Pinot Grigio

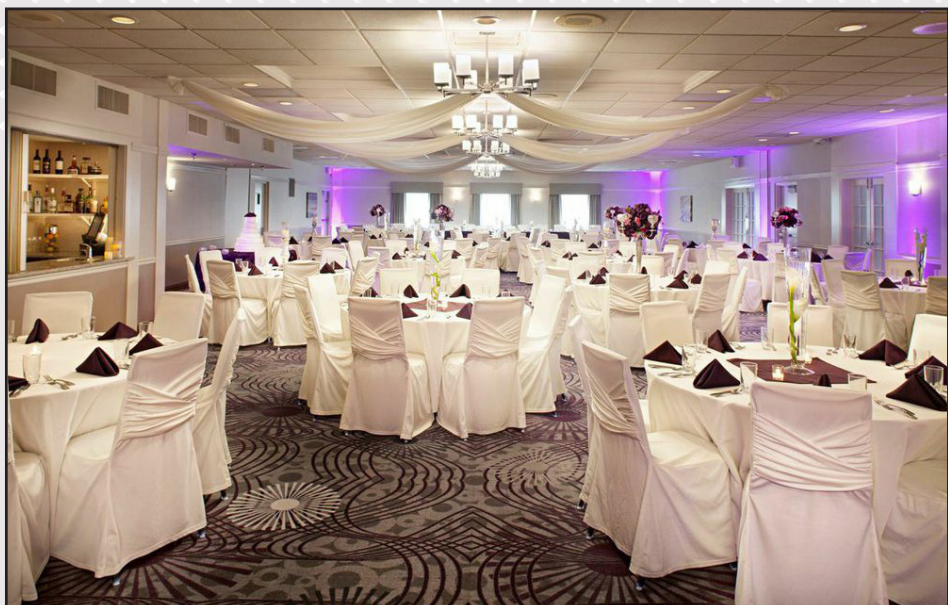
### **PLATINUM**

Chloe Collection

*30 per bottle*

Red #249 • Pinot Noir

Chardonnay • Pinot Grigio



## *Gold Package*

**INCLUDES THE FOLLOWING ITEMS FOR \$500:**

- Lighted cake table, head table and gift table
- Cake cutting and serving
- Two bottles of champagne for head table
- Wedding suite
- Gift opening room

## *Diamond Package*

**INCLUDES THE ITEMS IN THE GOLD PACKAGE AND THE FOLLOWING ITEMS FOR \$1000:**

- On-site ceremony space including arch
- Chair covers (Black, White or Ivory)
- Chair cover sash - your choice of color
- Ivory backdrop for head table
- Bridal ready room with fresh fruit tray
- Banquet room for rehearsal dinner

## *Platinum Package*

**INCLUDES THE ITEMS IN THE GOLD AND DIAMOND PACKAGES AND THE FOLLOWING ITEMS FOR \$1500:**

- Two additional hotel rooms
- Linen Napkins – your choice of color
- Late night snack to complete your reception



# Plated Dinners

*All plated dinners are served with a choice of mixed green salad topped with balsamic vinaigrette or a Caesar salad, garlic roasted red potatoes, vegetable medley and freshly baked dinner rolls.*

## Poultry

### AIRLINE CHICKEN | 21

Tender chicken breast grilled and topped with a robust sauce of charred tomatoes, onion, garlic, basil and olive oil.

### CHICKEN CORDON BLEU | 19

Tender chicken breast stuffed with slivered ham and Provolone cheese, baked and topped with Alfredo sauce.

### CHICKEN MARSALA | 18

Tender chicken breast lightly sautéed, topped with Marsala mushroom wine sauce.

## Pork

### STUFFED PORK LOIN | 22

Boneless stuffed pork loin topped with savory sage dressing.

### PORK MEDALLION | 19

Wrapped in bacon and served with a Boetje's cream sauce.

## Vegetarian

### QUINOA STUFFED PORTABELLA | 17

Portabella mushroom cap stuffed with grilled vegetable quinoa pilaf, toasted breadcrumbs and charred tomato broth.

### PASTA PRIMAVERA | 16

Melody of fresh vegetables in a white wine herb sauce served over linguini pasta and garnished with Asiago cheese.

## Beef

### RIBEYE | 27

Seasoned and grilled to perfection.

### TOP SIRLOIN | 24

Seasoned and grilled to perfection.

### FILET MIGNON | 34

Our most tender cut wrapped in bacon.

## Seafood

### GROUPER | 24

Mild flaky white fish baked and finished with a herb butter.

### BOURBON GLAZED SALMON | 22

Grilled King salmon brushed with a bourbon glaze.

## Duet

### SIRLOIN WITH THREE SHRIMP SKEWERS | 31

Grilled Sirloin steak and three shrimp skewers.

### SIRLOIN WITH MINI

### CHICKEN CORDON BLEU | 27

Grilled sirloin steak and sautéed chicken breast stuffed with slivered ham and Provolone cheese.

# Platinum Buffet

## 36 PER PERSON

*Served with freshly baked dinner rolls. Minimum of 25 people.*

### **HORS D'OEUVRES** *Choose three*

Spinach & Artichoke Dip • Meat & Cheese Tray • Crab Cakes  
Bruschetta • Antipasto Skewers

### **SALADS** *Choose two*

Mixed Greens • Orange Strawberry Spinach • Caesar • Plantation • Caprese

### **VEGETABLES** *Choose two*

Roasted Zucchini & Yellow Squash • Green Beans with Garlic Butter & Parmesan  
Roasted Asparagus • Buttered Corn • Vegetable Medley

### **ACCOMPANIMENTS** *Choose two*

Wild Rice • Dauphinoise Potatoes  
Garlic Roasted Red Potatoes • Sweet Potato Au Gratin

### **ENTREES** *Choose two*

Chicken Florentine  
Carved Rosemary Rubbed Strip Loin au Poivre  
Carved Prime Rib  
Sautéed Shrimp

### **DESSERT**

Served Champagne Toast

# Diamond Buffet

## 28 PER PERSON

*Served with freshly baked dinner rolls. Minimum of 25 people.*

### **HORS D'OEUVRES** *Choose two*

Chicken Satay • Meat & Cheese Tray • Hummus Board  
Sausage Stuffed Mushrooms • Thai Chili Meatballs

### **SALADS** *Choose two*

Mixed Greens • Italian Pasta Salad • Caesar • Plantation • Broccoli Bacon Salad

### **VEGETABLES** *Choose two*

Buttered Corn • Honey Glazed Carrots • Vegetable Medley

### **ACCOMPANIMENTS**

Wild Rice • Garlic Roasted Red Potatoes • Creamy Mashed Potatoes & Gravy

### **ENTREES** *Choose two*

Chef Carved Roast Beef  
Rosemary Roasted Pork Loin  
Charred Tomato & Herb Chicken  
Creamy Gnocchi with Grilled Chicken & Spinach  
Italian Sausage Penne Bake

### **DESSERT**

A Personalized Sweet To Complement Your Cake



# Dinner Buffet

*Served with freshly baked dinner rolls. Minimum of 25 people.*

## ENTREES

*Two 21 | Three 24*

Roasted Round of Beef Au Jus  
Honey Glazed Ham  
Fried or Herb Baked Chicken  
Chicken Piccata  
Chicken Marsala  
Roasted Pork Loin  
Famous Fish Fry  
Roasted Turkey with Dressing

## SALADS

*Choose two*

Mixed Greens Salad  
Caesar Salad  
Cucumber & Onion Salad  
Italian Pasta Salad  
Broccoli Bacon Salad  
Famous Cole Slaw  
Orange Strawberry Spinach Salad

## VEGETABLES

*Choose two*

Vegetable Medley  
Green Beans Almondine  
Honey Glazed Carrots  
Buttered Corn

## ACCOMPANIMENTS

*Choose one*

Creamy Mashed Potatoes with Gravy  
Wild Rice  
Garlic Roasted Red Potatoes  
Cheesy Cheddar Potatoes  
Idaho Baked Potato

Please add 21% service charge and applicable sales tax to all prices.



# Hors d'Oeuvres

*Price based on 50 pieces.*

## HOT

Thai Chili Meatballs | **80**  
Bacon Wrapped Chicken Bites | **115**  
Egg Rolls | **125**  
Chicken Tenders | **115**  
Chicken Wings | **115**  
Chicken Satay | **125**  
Sausage Stuffed Mushrooms | **195**  
Famous Fish Bites | **115**  
Crab Cakes | **125**  
Shrimp Skewers | **180\***  
Pretzel Bites with Queso | **80**  
Shaved Prime Rib Sandwiches | **300\***  
Carved Roast Beef Sliders | **250\***  
Baked Brie | **135**  
Caramelized Bacon | **135**

## CHILLED

Mixed Nuts | **50**  
Domestic Meat & Cheese | **130**  
Antipasto Skewers | **130**  
Assorted Fresh Fruit | **130**  
Assorted Fresh Vegetables | **130**  
Bruschetta | **90**  
Finger Sandwiches | **115**  
Mini Cheesecake Bites | **50**  
Smoked Salmon | **190**  
Shrimp Cocktail | **190\***

## GOURMET DIPS

Spinach & Artichoke Dip *served with chips* | **95**  
Buffalo Chicken Dip *served with chips* | **95**  
Hummus Board *served with pita* | **125**  
Salsa & Queso *served with chips* | **60**  
Ranch Dip *served with chips* | **40**  
French Onion Dip *served with chips* | **95**

\* Subject to market price.

Please add 21% service charge and applicable sales tax to all prices.

# Bar Services

## BY THE GLASS

**CALL BRANDS 6+**  
**PREMIUM BRANDS 8+**

**DOMESTIC BEER 4+**  
**IMPORTED BEER 5+**

**WINE 6+**  
**COGNACS & CORDIALS 6+**

## HOSTED BAR

### CALL

Domestic Beers • Wine by the Glass  
Titos • UV Blue • Tanqueray • Bacardi  
Captain Morgan • Malibu • Seagram's 7  
Jim Beam • Dewars • Jose Cuervo Gold  
Bailey's • Amaretto Disaronno

Domestic & Craft Beers • Wine by the Glass  
Grey Goose • Bacardi • Captain Morgan  
Bombay Sapphire • Jack Daniel's  
Crown Royal • Maker's Mark  
Johnny Walker Red Label • Jameson • Patron  
Kahlua • Bailey's • Amaretto Disaronno

### CALL PACKAGE

1 HOUR | **10** *per person*  
2-4 HOURS | **8** *per person*

### PREMIUM PACKAGE

1 HOUR | **12** *per person*  
2-4 HOURS | **10** *per person*

### PREMIUM

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#### DOMESTIC KEG | 270 *per keg*

Bud Light • Coors Light • Miller Lite

#### SPECIALTY KEG

Available upon request. Prices vary.

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### UNLIMITED SODA

Up to 100 **200**  
101 to 200 **250**  
201 and up **300**

Please add 21% service charge and applicable sales tax to all prices.



## Rehearsal Dinner

Casual or elegant banquet space  
Customized menus to fit your event  
Complimentary centerpieces



## Ceremony

Arch provided  
Indoor or outdoor locations available  
Inquire about ceremony seating

## Reception

Complete service throughout your event  
Linen service  
China, silver and glassware service  
Built-in dance floor  
Bartending services  
Event set-up and clean-up



## Hotel Information

Discounted hotel room blocks  
Complimentary hot breakfast buffet  
Indoor swimming pool, hot tub & atrium  
Fitness center  
Complimentary wi-fi  
Two on-site restaurants  
Complimentary parking



# *Rehearsal Dinner Space*

## AVAILABLE

INTIMATE UNIQUE ATMOSPHERE

BUFFET & PLATED DINNER OPTIONS

COCKTAIL SERVICE PROVIDED

LOCATED INSIDE BEST WESTERN PLUS STEEPLGATE INN

ALREADY FOUND THE PERFECT VENUE?  
LET FRONTIER HOSPITALITY CATERING COME TO YOU.  
CUSTOMIZED FOOD, BAR & DÉCOR PACKAGES AVAILABLE

**Frontier**   
hospitality group



**Best Western PLUS**

STEEPLGATE INN

For more information, contact [sales@frontierhgr.com](mailto:sales@frontierhgr.com) or call (563) 823-5304