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Let us cater to your needs.

Delta Hotels by Marriott™ South Sioux City Riverfront

385 East 4th Street | South Sioux City, NE | 68776

402-494-4000 | DeltaHotels.com



Simple made perfect


DELTA
HOTELS
MARRIOTT
SOUTH SIOUX CITY
RIVERFRONT



Welcome to Delta Hotels by Marriott South Sioux City Riverfront.

We are conveniently located on the waterfront of the Missouri River in South Sioux City, NE.

Guest Room Facilities

- 181 rooms on five floors
- King or Queen beds in all rooms
- Luxury suites
- Business class suites
- River view rooms with patios
- ADA rooms
- Children (18 and under) stay free
- Complimentary WiFi
- Cable TV
- Dry cleaning service
- Room service
- Marriott Rewards
- Complimentary bottled water

Conference Facilities and Services

- Accommodates groups of 2-3000
- 12,000 square foot ballroom subdivides into four rooms
- 30,000 square foot Delta Hotels Center
- 4 additional conference rooms accommodating small groups
- Executive Boardroom

- Garden Terrace overlooking the Missouri River
- Professional sound and lighting system with wireless remote
- Built-in screens and white boards
- Hard wired and wireless high speed internet
- Rooms individually climate controlled
- 208/440 volt 3-phase power available
- Overhead door entrance to ballroom and Delta Hotels Center
- State of the art audio visual equipment
- Custom catering menus
- Business Center

Places of Interest

- Hard Rock Casino
- Tyson Events Center
- Historic Orpheum Theatre
- Lewis and Clark Interpretive Center
- Art Center
- Public Museum
- Historic Fourth Street District
- Sgt. Floyd Monument / Lewis & Clark Trail

- Anderson Dance Pavilion—Flight 232 Memorial
- Queen of Peace Statue—Last Supper Shrine
- Major Shopping Centers
- WinnaVegas Casino

General Services

- Complimentary airport transportation
- Free parking (over 900 spaces)
- Fax services
- Copy services
- Kahill's Chophouse on-site. Serving breakfast, lunch, and dinner.
- The Bean coffee shop, we proudly serve Starbucks®

Sports and Recreation

- Indoor pool and exercise facility
- Outdoor pool and Whirlpool
- Located next to Scenic Park with outdoor pool, tennis courts, and soccer fields
- 60,000 square feet, Norm Waitt Sr. YMCA, located two blocks from the hotel





Delta meetings - we focus on the details that truly matter.

Priced per person. Delta Meeting Packages are based on a minimum of 15 people.

Meeting Room Package \$34.95

One Meeting Room

Suitable for number of guests

AV Package

AV table, screen, LCD projector, extension cord, and power strip

Wireless High Speed Internet

Podium

Note Pad & Pen

Water Service

Continental Breakfast

Coffee, decaf, tea, juice, assorted pastries

Mid-Morning Refresh of Coffee

Afternoon Break

Coffee, soft drinks, cookies

Executive Meeting Room Package \$51.95

One Meeting Room

Suitable for number of guests

AV Package

AV table, screen, LCD projector, extension cord, and power strip

Wireless High Speed Internet

Podium

Note Pad & Pen

Water Service

Continental Breakfast

Coffee, decaf, tea, juice, assorted pastries

Mid-Morning Refresh of Coffee

Chef Selection of Hot Plated Lunch

Afternoon Break

Coffee, soft drinks, cookies



Breakfast - Plated Options

Priced per person.

Biscuits and Sausage Gravy with Scrambled Eggs Served with breakfast potatoes, fresh fruit garnish, coffee and tea	\$10.95	Country Style Breakfast Scrambled eggs with cheese, bacon or sausage, breakfast potatoes, croissant, fresh fruit garnish, coffee and tea	\$11.95
Citrus French Toast Served with link sausage, fresh fruit garnish, coffee and tea	\$10.95	Steak and Eggs Five ounce sirloin steak and scrambled eggs with cheesy hashbrowns, fresh fruit garnish, coffee and tea	\$16.95



Breakfast – Buffet Options

Priced per person. Minimum of 25 people.

The Morning Market

\$16.95

Fluffy Scrambled Eggs
 Bacon Strips and Sausage Links
 Breakfast Potatoes
 Seasonal Fresh Fruit Tray
 Muffins
 Biscuits and Sausage Gravy

The Dakota Avenue

\$14.95

Sliced Ham
 Scrambled Eggs
 French Toast with Warm Maple Syrup
 Seasonal Fresh Fruit Tray

Baked Breakfast

\$15.95

Southwest Egg Bake
 Vegetable Egg Bake
 All Meat Egg Bake
 Cinnamon Roll Bake
 Breakfast Potatoes
 Fresh Fruit

Breakfast Sandwich Buffet

\$14.95

Egg, Ham and Cheese Croissant
 Breakfast Burrito
 Egg, Bacon and Cheese English Muffin
 Seasonal Fresh Fruit Tray
 Breakfast Potatoes

Chef-Attended Action Station Enhancement (minimum 50 people)
 Purchase as an add-on to any breakfast buffet:

Made-to-Order Omelet Station | \$7.25
 Ham, bacon, sausage, onion, peppers, cheese, spinach,
 sundried tomatoes, black olives and jalapeno



Break Packages

Priced per person.

Executive Break **\$10.95**

Assorted Chilled Fruit Juices
 Seasonal Fresh Fruit Tray
 Mini Muffins and Bagels
 Caramel Pecan Rolls
 Butter, Cream Cheese and
 Jellies

Delta Continental **\$9.95**

Assorted Pastries and Muffins
 Assorted Chilled Fruit Juices
 Seasonal Fresh Fruit

Healthy Morning Start-Up **\$9.95**

Fruit and Yogurt Parfait
 Assorted Chilled Fruit Juices
 Assorted Muffins

Chocolate Fix **\$9.25**

Chocolate Chip Cookies
 Fudge Brownies
 Rocky Road Brownies

We All Scream **\$9.50**

For Ice Cream Break
 Blue Bunny Ice Cream
 Hot Fudge, Caramel, Peanuts,
 M&M's, Whipped Cream and
 Cherries

Harvest Break **\$9**

(minimum of 25 people)
 Warm Apple Crisp
 Vanilla Ice Cream

The Lighter Side **\$8.95**

Seasonal Fresh Fruit Tray
 Vegetables and Hummus

Snack Stations

(serves 50 people)

Delta Fancy Snack Mix **\$125**

Mix of gourmet Chex Mix
 and peanut M&M's

Gardettos Mix **\$85**

Kettle Chips **\$75**

With French onion dip

Tortilla Chips **\$90**

With hot cheese dip

Tortilla Chips **\$75**

With salsa

Package Enhancements

Purchase as an add-on to any
 break package:

Egg, Bacon and Cheese on
 an English Muffin | **\$3.95**

Egg, Ham and Cheese on a
 Croissant | **\$3.95**

Spanish Style Breakfast
 Burrito | **\$3.95**

With egg, chorizo, white
 cheddar and pico de gallo



Break - Individual Options

Priced as stated.

Bakery Items

Breakfast Bread	\$3.25 each
Assorted Pastries	\$3.50 each
Assorted Muffins	\$3.25 each
Caramel Pecan Rolls	\$3.50 each
Sweet Cinnamon Rolls	\$3.50 each
Assorted Donuts and Sweet Rolls	\$3.50 each
Assorted Bagels and Cream Cheese	\$3.75 each
Cookies	\$2.75 each
Fudge Brownies	\$2.75 each
Rice Krispy Bars	\$2.75 each

Snacks

Stone Ground Oats and Brown Sugar	\$2.50 each
Granola Bars	\$2.50 each
Premium Ice Cream Bars	\$3.95 each
Fresh Fruit Tray	\$3.25/person
Whole Fresh Fruit	\$2.50 each
Yogurt	\$3.50 each
Chex Mix	\$2.75/person
Pretzels	\$2.75/person
Popcorn	\$2.50/person
Chips and Salsa	\$3.25/person
Chips and Con Queso Dip	\$3.75/person
Assorted Candy Bars	\$2.50 each



Beverages

Priced as stated.

Beverages

Coffee	\$29.95/gallon
With coffee house condiments	
Iced Tea	\$24.95/gallon
Fruit Punch or Lemonade	\$24.95/gallon
Assorted Chilled Fruit Juices	\$14.95/carafe
Milk	\$2.75/carton
Flavored Tea	\$2.50/bag
Assorted Soft Drinks	\$2.75/can
Bottled Water	\$3.25/bottle





Lunch - Sandwiches

Served with coffee and tea. Substitute steak fries | \$2

Priced per person.

Turkey BLT Sandwich Served with herb mayo on the side, kettle chips, pickle spear, and fresh fruit garnish	\$11.95	Chicken A.B.L.T Grilled chicken, avocado aioli, bacon, lettuce, and tomato on an artisan roll; served with chips	\$12.95
Chicken Salad Croissant Sandwich Served with deli potato chips, pickle spear, and fresh fruit garnish	\$11.95	Pork Cubano Ham, seasoned pork, Swiss cheese, ground mustard and garnished with pickles; served with chips	\$12.95
Ham and Cheddar Served on a gluten free bun and seasonal fresh fruit	\$11.95	Delta Cobb Salad Sliced chicken breast on mixed greens, tomato, smoked bacon, sliced egg, Gorgonzola with red wine vinaigrette	\$12.95
Grilled Chicken Sandwich Boneless breast of chicken topped with Swiss cheese, lettuce, and bruschetta tomatoes; served with chips and pickle spear	\$11.95	Wedge BLT Salad Fresh romaine lettuce with bacon, tomato, red onion, Gorgonzola; served with Bleu cheese	\$12.95
Prime Rib Sandwich (minimum of 25 people) Served open face with caramelized onion demi; served with steak fries and pickle spear	\$17.95	Kahill's Cranberry Spinach Salad with Chicken Breast Sliced chicken breast on fresh spinach, pears, craisins, spicy pecans, Gorgonzola, applewood smoked bacon with cranberry vinaigrette	\$12.95
Steak House Burger Fresh ground in house on a potato bun, topped with tillamook cheddar; served with chips	\$12.95	Boxed Lunch Your choice of sliced ham, roast beef or turkey on a croissant; served with chips, whole fruit and a cookie or fresh vegetables <i>Beverage not included.</i>	\$14.50



Lunch - Plated

Served with potato or rice, chef's choice of vegetable, rolls and butter, coffee or iced tea.

Add a garden salad | \$2

Priced per person.

Roast Turkey Breast Slices of slowly roasted turkey with sage dressing and cranberry sauce	\$12.95	Top Sirloin Six ounce sirloin topped with Madeira demi glace; cooked to medium	\$17.95
Breast of Chicken Choice of style: (choose one) Chicken Scallopini with thyme jus Chicken Florentine topped with creamed spinach, sun-dried tomato, and an asiago cream sauce Chicken Marsala with marsala mushroom sauce Sautéed Chicken with bacon, garlic and grapes in chicken jus	\$12.95	Burgundy Beef Tips Premium beef tips, mushrooms, and onions simmered in a demi sauce served with mashed potatoes	\$15.95
Yankee Pot Roast Tender slow roasted brisket with a savory brown sauce	\$15.95	Honey Pepper Atlantic Salmon Oven roasted honey-pepper salmon with béarnaise	\$15.95
Dijon Crusted Pork Loin Boneless pork loin, Dijon crusted, served with mustard cream sauce	\$13.95	Delta Salisbury Steak Certified Angus beef with sauce Bordelaise	\$14.95
Duroc Pork Chop Boneless pork chop with local apple chutney and apple butter glaze	\$15.95	Garden Pesto Thin ribbons of zucchini and squash, heirloom tomato, asparagus, basil pesto, white wine butter sauce and parmesan cheese	\$14.95
		Wild Mushroom Cavatapi Roasted mushrooms in a thyme beurre blanc fondue, with truffle oil, lemon and cavatapi pasta	\$14.95



Lunch - Buffets

Priced per person. Minimum 25 people.

Super Sub Buffet

\$14.95

Choose two of our delicious super subs below to create your own sub buffet.

Italian Club

Sliced Italian salami, pepperoni, ham, provolone cheese, lettuce, tomato, vinegar, and oil

Ham and Provolone

Shaved ham, provolone cheese, baby arugula, tomato, and mustard

Smoked Turkey and Swiss

Sliced turkey, Swiss, baby arugula, tomato, and honey mustard aioli

American Club

Shaved ham and turkey, smoked bacon, American cheese, lettuce, tomato, and lemon dill aioli

Served with potato chips, chef's selection of two deli salads, and pickle spears on a buttery sub roll.

Salads and More

\$14.95

Chef Selection of 3 Assorted Deli Salads

Field Greens and Salad Toppings

Spinach, tomatoes, shredded carrots, cucumbers, bacon bits, mushrooms, diced ham, croutons, sunflower seeds, assorted dressings

Chef Selection of Daily Soup

Chicken noodle, tomato bisque, or vegetable beef
Rolls and Butter

When in Rome

\$15.95

Caesar Salad

Bruschetta

Italian Deli Pasta Salad

Roasted Tuscan Vegetables

Chicken Broccoli Carbonara

Tuscan Ziti al Forno

Foccacia Bread

Lunch buffet options continue...



Lunch - Buffets

Priced per person. Minimum 25 people.

The Picnic Basket **\$16.95**
 Coleslaw
 Crispy Fried Chicken
 Charbroiled Black Angus Burgers
 Seasoned Vegetables
 Baked Beans
 American and Swiss Cheese
 Lettuce, Tomatoes, Onions and Pickles

New York Deli **\$15.95**
 Tossed Garden Salad
 Pasta Salad
 Assorted Sliced Deli Meats
 Assortment of Breads
 Kettle Chips
 Add Soup du Jour | \$2.75

Street Tacos **\$15.95**
 Mixed Green Salad
 With roasted corn, black beans, red onions,
 queso fresco, cilantro lime vinaigrette,
 shredded cheese, pico de gallo, guacamole,
 sour cream, salsa, lettuce, red onions,
 cilantro
 Corn and Flour Tortillas
 Spanish Rice
 Refried Beans
 Taco Fillings (choose two):
 Pork Carnitas
 Marinated Chicken
 Seasoned Ground Beef

The Delta Buffet
 Tossed Garden Salad
 Deli Pasta Salad
 Chef's Selection of Potato
 Seasonal Vegetable
 Rolls and Butter
 Entree Options:
 One entree | \$16.95
 Two entrees | \$17.95
 Grilled Chicken Scallopini
 Sliced Dijon Crusted Pork Loin
 Sliced Roast Beef Au Jus
 Honey Pepper Salmon
 Vegetable Pasta Primavera





Dinner - Plated

All dinner entrees are served with a tossed salad with house dressing, potato or rice, Chef's choice of vegetable, rolls and butter, coffee or tea.
 All steaks and prime rib are cooked to medium. For assorted dressings with salad | \$.50 per person.

Priced per person. Minimum 25 guests.

Breast of Chicken (Choice of one)	\$22.95	Roasted Prime Rib Ten ounce executive cut, with au jus	\$33.95	Duroc Pork Chop Compact Duroc rib chop with cognac demi glace	\$24.95
Grilled Chicken Scallopini With thyme jus		Filet Mignon Six ounce cut	\$35.95	Delta Salisbury Steak Sauce Bordelaise	\$22.95
Chicken Florentine Topped with creamed spinach, sun-dried tomato, and an asiago cream sauce		Templeton Rye Steak Tips Bullet bourbon infused demi glace with mushroom and confit onion	\$26.95	Top Sirloin and Breast of Chicken Six ounce sirloin served with a breast of chicken of your choice	\$29.95
Chicken Marsala With marsala mushroom sauce		Atlantic Salmon Oven roasted honey-pepper salmon with béarnaise	\$25.95	Top Sirloin and Shrimp Six ounce sirloin served with three pieces of shrimp	\$30.95
Sautéed Chicken Bacon, garlic and grapes in chicken jus		Applewood Smoked Bacon-Wrapped Montreal Pork Loin Grilled center cut loin with Montreal seasoning, with caramelized onion glaze	\$23.95	Top Sirloin and Salmon Six ounce sirloin and four ounce salmon	\$30.95
Top Sirlion Eight ounce center cut	\$25.95				
Ribeye Steak Twelve ounce cut	\$33.95				



Dinner - Buffet

Dinner buffets are served with tossed garden salad with choice of dressing, seasonal vegetables, potato or rice pilaf, two assorted deli salads, rolls and butter.

Priced per person. Minimum of 25 people.

Entree Selections

Choice of two entrees | \$27.95

Choice of three entrees | \$29.95

Roast Pork Loin

With brandy apple cream

Sliced Roast Beef

Burgundy Beef Tips

Slowly Roasted Turkey

With dressing and gravy

Chicken Marsala

Chicken Florentine

Honey-Pepper Salmon

With béarnaise

Chicken Triple Mac & Cheese

With bacon and four cheese blend

Chicken Carbonara

Vegetable Stir Fry

With basmati rice

Premium Entree Selections

Substitute one of the following premium entrees for an additional charge:

Chef Carved Prime Rib Au Jus

\$11.95

Chef Carved Tenderloin

\$15.95

Dinner Buffet Enhancements - Specialty Stations

Purchased as an add-on to your dinner buffet

Mashed or Baked Potato Bar | \$9.95

Scallions, sour cream, bacon bits, cheddar cheese and chili

Pasta Action | \$9.95

Bowtie pasta, chicken, red peppers, crisp bacon, and spinach and pesto cream sauce

Stir Fry Station | \$10.95

Chicken, shrimp, pork, various seasonal vegetables and Asian sauces with steamed rice pilaf



Dinner – Themed Buffets

Priced as stated. Minimum 25 people.

Sliders and More \$24.95

Mushroom and Swiss
 Cheddar and Onion
 Black and Bleu
 Field Greens Salad
 Two Assorted Deli Salads
 French Fries
 Chips
 With French onion dip
 Buns
 Condiments
 Lettuce, tomato, onion, ketchup, mustard,
 and pickle

Street Tacos \$25.95

Mixed Green Salad
 With roasted corn, black beans, red
 onions, queso fresco, cilantro lime
 vinaigrette, shredded cheese, pico de gallo,
 guacamole, sour cream, salsa, lettuce, red
 onions, cilantro
 Corn and Flour Tortillas
 Spanish Rice
 Refried Beans
 Taco Fillings (choose two):
 Pork Carnitas
 Marinated Chicken
 Seasoned Ground Beef

A Buffet Italiano \$26.95

Caprese Salad Presentation
 Classic Italian Salad
 With balsamic vinaigrette
 Cheese Manicotti
 With creamy Alfredo, pesto, and marinara
 Tuscan Ziti al Forno
 With sausage, tomato ragu, and parmesan
 Steamed Sicilian Vegetable Blend
 Assorted Italian Rolls



Dessert

Priced per person.

Chocolate Turtle Cake Moist chocolate cake filled with caramel whipped cream mousse and covered with chocolate buttercream icing	\$6.95
New York Cheesecake A classic New York cheesecake over a buttery graham cracker crust, with fresh strawberries	\$6.95
Triple Chocolate Mousse Cake Three layers of chocolate decadence	\$6.95
Red Velvet Cake Classic red velvet cake with cream cheese frosting	\$6.95
Wild Berry Tiramisu Rum soaked lady fingers topped with sweet mascarpone cheese and wild berries	\$6.95

Dessert Enhancement – Chef Attended Action Station
Purchased as an add-on to your dessert buffet.

The Sweet Life | \$9.95
Bananas Foster with vanilla ice cream, caramel macchiato and Bailey's chocolate brownie soufflé



Reception – Hors d’Oeuvres

Priced per 100 pieces.

Chilled

Salami Bites Served with aged cheddar and olives	\$295	Prosciutto Wrapped Assorted Melons Fresh tomato basil mixture on toasted crostini	\$220
Boursin Cucumbers English cucumber with herbed cream cheese	\$210	Lavosh Rolls Assorted cream cheese rolls with mirepoix	\$195
Shrimp Cocktail Jumbo shrimp served with tangy cocktail sauce	\$350	Tuscan Canapes Garlic toast points with prosciutto, roma tomato, and bleu cheese	\$295
Caprese Cups With citrus pesto and balsamic reduction	\$295	Buffalo Chicken Cups Crispy wonton filled with spicy chicken and cream cheese	\$250
Chocolate Covered Strawberries Extra large strawberry dipped in white and dark chocolate	\$220	Guacamole Bites Creamy avocado, lime and tomato mixture in a crispy wonton cup	\$250
Multi Colored Tortillas A spicy chicken spread rolled in a variety of colored tortillas served with tomato salsa	\$185		

Hors d’oeuvres options continued...



Reception – Hors d'Oeuvres

Priced per 100 pieces.

Hot

Roasted Balsamic Cranberry and Brie Crostini Toasted crostini topped with Brie and a cranberry balsamic reduction	\$225	Asian Garlic Ginger Chicken Skewer Served with a ginger and teriyaki sauce	\$225
Stuffed New Potatoes Stuffed with herbed cream cheese, topped with grated cheddar cheese, bacon bits, and diced green onion	\$195	Chicken Cordon Blue Served with parmesan mustard sauce	\$250
Bacon Wrapped Scallops Scallops wrapped and baked with applewood smoked bacon	\$325	Mini Beef Wellingtons Beef tenderloin and duxelle sauce wrapped in a puff pastry	\$395
Stuffed Mushrooms Stuffed with sausage and havarti	\$215	Asparagus Asiago Phyllo Asparagus wrapped with Asiago cheese and baked in phyllo dough	\$275
House Meatballs Served with Swedish or bbq sauce	\$185	Sausage and Pepper Skewers Sausage and pepper medallions on a bamboo skewer	\$275
Egg Rolls Cabbage and pork wrapped in rice paper served with sweet and sour sauce	\$185	Teriyaki Beef Brochettes House teriyaki beef, seasonal aromatic vegetables slow roasted in a tangy soy glaze	\$350



Reception - Trays and Displays

Aioli Primavera	25 people		\$120	Slider Station (100 pieces)	\$300
Southwest aioli dip with baby corn, baby carrots, artichoke, new potatoes, green beans and tomato wedges	50 people		\$190	Creamy mushroom, cheddar and onion, and black and bleu	
	100 people		\$325	Honey Smoked Salmon Display (serves 50 people)	\$250
				Diced red onion, chopped eggs, capers, whipped cream cheese, flatbread, and crackers	
Meat and Cheese Tray	25 people		\$150	Seven Layer Dip (serves 50 people)	\$170
Assorted gourmet cheeses, hot capicola, salami and prosciutto; served with assorted crackers	50 people		\$250	Chilled layered taco dip, served with tortilla chips	
	100 people		\$450	Build Your Own Bruschetta (serves 50 people)	\$145
				Assorted toast points served with fresh tomato, garlic, olive oil, basil & olive tapenade with parmesan cheese	
Vegetable Tray	25 people		\$90	Caprese Display (serves 50 people)	\$175
Assorted fresh vegetables served with dip	50 people		\$150	Fresh mozzarella, tomatoes, fresh basil, balsamic onions, olive oil, and pesto; served with sliced fresh bread	
	100 people		\$275	Spinach Artichoke Dip (serves 50 people)	\$165
				Creamy spinach and artichoke dip baked with our cheese blend; served with French bread and tortilla chips	
Fresh Fruit Tray	25 people		\$115		
An assortment of seasonal fresh fruit	50 people		\$175		
	100 people		\$300		



Bar

A \$100.00 bartender fee is applicable to cash and host bars with sales less than \$250.00. A bartender is required for all host and cash bars. Host bars are subject to an 18% taxable service charge. Cash bar prices are inclusive of sales tax only. All applicable state laws apply.
Priced per drink unless otherwise stated.

Premium Brands Titos, Tanqueray, Bacardi, Captain Morgan, Malibu, Jim Beam, Jack Daniels, Southern Comfort, Seagrams 7, Canadian Club, Black Velvet, J&B, Sauza, Kahlua, Bailey's Irish Cream	\$6.50	House Wines (by the glass) Stone Cellars: Chardonnay, Pinot Grigio, Cabernet, Merlot	\$7 & up
Top Shelf Absolut, Bombay Sapphire, Crown Royal, Dewars White Label, Grey Goose, Glenlivet 12yr, Jameson, Makers Mark, Mount Gay Eclipse Gold, 1800 Silver, Patron Silver	\$8.50 & up	House Wines (by the bottle) Stone Cellars: Chardonnay, Pinot Grigio, Cabernet, Merlot	\$22.95
Domestic Beer Budweiser, Budlight, Michelob Ultra, Coors Light, Miller Light, Seasonal Craft Beer	\$4	Signature Wine (by the bottle) Chateau Ste. Michelle Riesling, Pighin Pinot Grigio, Brancott Estate Sauvignon Blanc, Sonoma Cutrer Chardonnay, Mark West Pinot Noir, La Crema Pinot Noir, Estancia Cabernet Sauvignon, Aquinas Cabernet Sauvignon	\$23.95 & up
Imported and Micro Beer Samuel Adams, Heineken, Corona	\$5 & up	Champagne (by the bottle)	\$23.95
Non-Alcoholic Beer	\$4	Keg Beer Keg Domestic Beer Keg Import/Micro Beer	\$300 \$425 & up
Malt Beverages	\$4.50	General Beverages Fruit punch (by the gallon) Sparkling cider (by the bottle)	\$20.95 \$15.95
Soft Drinks	\$2.50		



Audio/Visual Equipment

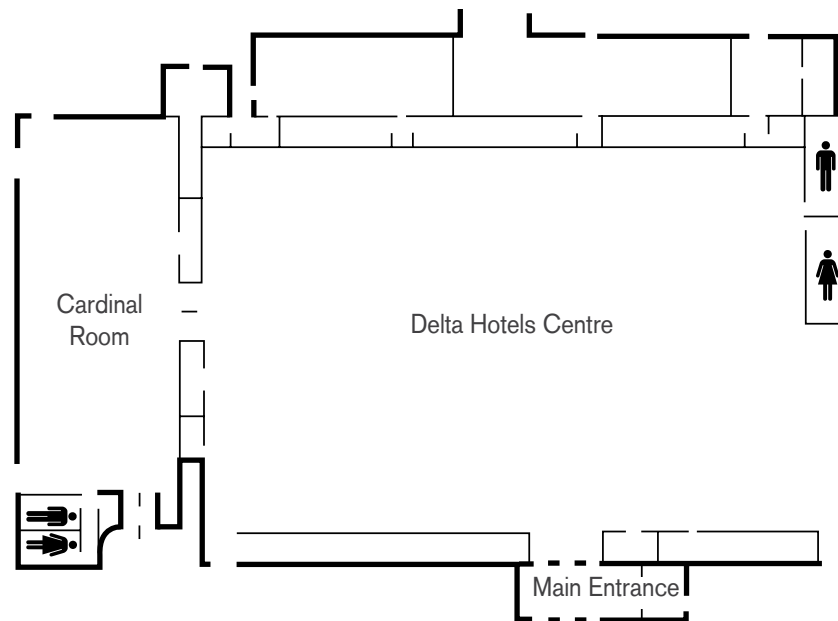
A/V Package Includes A/V cart, extension cords, electricity, screen, and LCD projector	\$200	Conference Speaker Phone	\$75
AV Cart/Extension Cords/Screens and Electricity	\$50	55" TV and Blue Ray Players	\$150
HD LCD Projector	\$250	Extension Cords (deposit)	\$15
Handheld Microphone	\$30	Exhibit Booth (per day)	\$25
Wireless Microphone Lapel or handheld	\$40	Electricity Per Day (110 volt)	\$40
Flipchart With pad and markers	\$60	Electricity Per Day (220 volt)	\$65
		Illuminated Stage	\$95
		In Room AV Technician (Per Hour)	\$75



Meeting Room Specifications - Delta Hotels Center

ROOM	DIMENSIONS	SQ. FOOTAGE	CEILING HEIGHT	THEATRE	ROUNDS OF 8	EXHIBIT BOOTHS 8X10
Delta Hotels Centre	230x100	23,000	30'	1,500	1,100	95
Cardinal Room	100x58	5,800	10'	450	300	-

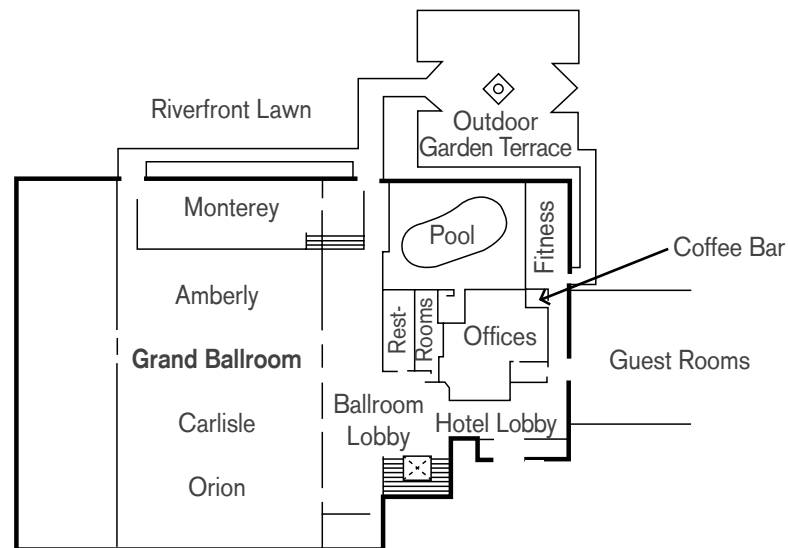
All meeting spaces are carpeted.





Meeting Room Specifications - First Floor

ROOM	DIMENSIONS	SQ. FOOTAGE	CEILING HEIGHT	THEATRE	CLASSROOM	ROUNDS
Grand Ballroom	146x80	11,680	below	1,250	480	744
Orion/Carlisle	40x80	3,200	17'	400	150	224
Amberly	38x80	3,040	8'	275	100	176
Monterey	28x70	1,960	9.5'	175	80	120
Ballroom Lobby	120x118					

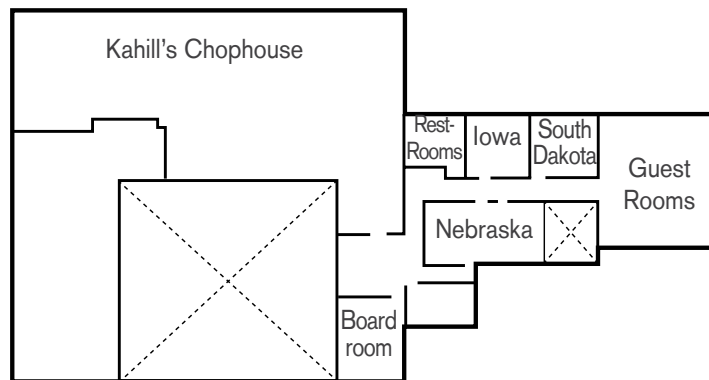




Meeting Room Specifications - Second Floor

ROOM	DIMENSIONS	SQ. FOOTAGE	CEILING HEIGHT	THEATER	CLASSROOM	ROUNDS	USHAPE
Iowa	24x24	576	8'	49	30	40	20
South Dakota	24x24	576	8'	49	30	40	20
Nebraska	42x25	1,050	8'	120	45	64	25
Boardroom	33x22	726	8'	Permanent Conference Seating for 17 people.			

All meeting spaces are carpeted.





Catering and Banquet Policies

Guarantees and Charges

Explanation of Guarantees

Delta Hotels by Marriott South Sioux City Riverfront will prepare to serve 5% over your guarantee. You are required to pay 100% of your guarantee, or the actual number of guests served, whichever is greater. Should your actual attendance exceed the guaranteed number, every effort will be made to properly serve your guests. However, we may not be able to serve the same menu. For your convenience, the Catering Department is open Monday through Friday, 8:00 am to 5:00 pm.

Giving Us a Guarantee

We ask that you provide an approximate number to our Catering Department three weeks prior to the function. A firm guaranteed number of guests for each food function is required 72 hours or three working days in advance. This guarantee cannot be reduced. If the hotel does not receive a firm guarantee 72 hours in advance, then the approximate number will automatically become your guarantee. Functions which occur on Monday and Tuesday require notification of the guarantee by the preceding Thursday.

Tax and Service Charge

All food and beverage items and services are subject to the customary service charge and state and local sales taxes. Tax exempt organizations should provide the Catering Department with their tax exempt number 72 hours prior to the function.

Menu Pricing

Banquet prices are subject to change due to fluctuating food costs. Therefore, we are unable to guarantee prices for more than 90 days prior to the function.

For Better Menu Planning

A complete menu should be presented to the Catering Department 21 days prior to your scheduled function. We suggest only one entree be selected ensuring quick and efficient service. Of course, should you have guests with special dietary needs, our chef will prepare a special entrée.

Room Design Changes

If changes are requested once your meeting or banquet room has been set up as specified on the catering contract, then a minimum \$100 labor charge will be posted to your account.

Cancellation of a Definite Booking

A cancellation fee may apply for any event which has been confirmed as definite either by a confirmation letter or signed contract. The fee will represent a percentage of the anticipated food, beverage, and room rental revenue. Any function that is a "No Show" or cancels less than 24 hours prior will be billed for the full amount of the function. All cancellations must be confirmed directly with the Catering Department Monday through Friday, 8:00 am to 5:00 pm.



Catering and Banquet Policies

Deposit and Billing

Advanced Deposit Required

A non-refundable deposit is required to confirm your wedding reception or other social function. This deposit will be applied toward the expenses incurred during your function.

Payment Options

For Your Direct Billing Needs

All direct bill accounts require a completed credit application 20 days prior to the function. If our accounting office does not approve your account; for whatever reason, you will be notified so that other payment arrangements can be made. We may also request a letter from your company or group authorizing the charges for the prospective function and accepting responsibility for all expenses incurred during the event.

For Payment In Advance

If credit has not been established, or if credit is denied, full payment is due three days prior to the function. If a check is being used, it must be paid 10 business days in advance.

Damages and Responsibilities

Our Client's Responsibilities Are:

1. Arrangement and expense of shipping items to or from the hotel.
2. Payment of bonded security personnel is required for all social events.
3. Any damages to hotel property which occur during your event.
4. Any items left in the hotel prior to or after your event.

For Missing or Damaged Articles

The hotel is unable to assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following a function. However, Delta Hotels South Sioux City Riverfront will make every effort to assist you.

Please Help Avoid Damage

Delta Hotels South Sioux City Riverfront does not allow taping, tacking, or attaching posters, flyers, or any other materials to walls or doors without prior written consent from the hotel. Our banquet manager will assist you upon arrival as to the use of banners, posters, and other items which need ceiling or wall attachment.



Catering and Banquet Policies

Miscellaneous

Space Requirements and Meeting Room Names

The hotel reserves the right to determine the proper amount of space needed for your function. Further, we are unable to guarantee any specific meeting room(s) by name, as this is subject to change based on the needs of our clients.

Meeting and Banquet Time Schedules

For best results, the starting and ending times should closely follow the times you have given to our staff. Advance notice of schedule changes are greatly appreciated, however, Delta Hotels South Sioux City Riverfront cannot be responsible if last minute alterations conflict with another group.

Conference Materials and Boxes

The hotel will store your conference materials with prior notification at no additional charge if received within one week of your function. Boxes must be sent to the hotel and labeled with the name of the conference, name of the person in charge, and the date of function. We are not responsible for any items left at the facility after the function.