



A DAY TO  
*Remember*

YOUR WEDDING WITH  
STEEPLEGATE INN

# Congratulations!



The perfect day, the perfect wedding - you can have it all here. Our history of exceptional service, delicious food and excellence is the perfect ingredient for your special day.

We offer complete service from start to finish providing unlimited choices of food and beverages. From simple to elegant we are the ideal location. Spend your day creating memories and leave all the details to us. Our wedding team will ensure that you and your guests will have the most captivating experience imaginable.

When you say "Yes" to us you say "Yes" to the wedding you've always imagined.

*The SteepleGate Inn*

STEEPLEGATE INN

100 West 76th Street Davenport, Iowa  
(563) 386-6900 | [www.steeplegateinn.com](http://www.steeplegateinn.com)

Frontier   
hospitality group

  
Best  
Western  
**PLUS.**



## 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 | Complimentary Parking  
Discounted Hotel Rooms



## Rehearsal Dinner

Casual or elegant banquet space complimentary with  
food minimums met  
Customized menus to fit your event  
Complimentary centerpieces

## Ceremony

Aisle runner and arch provided  
Indoor or outdoor locations available  
Inquire about ceremony seating and pipe & drape options



## Hotel Information

Discounted hotel room blocks  
Complimentary hot breakfast buffet  
Children stay free  
Indoor swimming pool & hot tub  
Indoor atrium area ideal for casual gatherings  
Fitness center  
Complimentary wi-fi  
Two on-site restaurants Prairie Grille and 1 Hundred West  
Complimentary parking

 PRAIRIE  
GRILLE

  
HUNDRED  
WEST

  
Best  
Western  
PLUS.



### *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 and aisle runner
- 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
- Your choice of colored linen napkins
- Late night snack to complete your reception

# Hors d'Oeuvres

**TWO • 8 | THREE • 10 | FOUR • 13**

*Based on three hours of service. Add butler passed serving for a \$50.00 fee.*

## HOT

Thai Chili Meatballs  
Bacon Wrapped Chicken Bites  
Bacon Wrapped Brussel Sprouts  
Egg Rolls  
Chicken Tenders  
Chicken Wings  
Chicken Satay  
Sausage Stuffed Mushrooms  
Famous Fish Bites  
Crab Cakes  
Shrimp Skewers

## GOURMET DIPS

Spinach & Artichoke Dip  
Buffalo Chicken Dip  
Hummus Board  
Queso  
*served with tortilla chips*  
Ranch Dip  
*served with potato chips*  
French Onion  
*served with lattice chips*

## CHILLED

Mixed Nuts  
Domestic Meat & Cheese  
Imported Meat & Cheese  
Antipasto Skewers  
Assorted Fresh Fruit  
Assorted Fresh Vegetables  
Bruschetta  
Finger Sandwiches  
Mini Cheesecake Bites

## A LA CARTE

*Based on orders of approximately 50 pieces. Add butler passed serving for a \$50.00 fee.*

**SMOKED SALMON WITH ACCOMPANIMENTS | 190**

**SHRIMP COCKTAIL\***

**SHAVED PRIME RIB SANDWICHES\***

**CARVED ROAST BEEF SLIDERS\***

**BAKED BRIE | 135**

**CARAMELIZED BACON | 135**

*\*Subject to market price.*

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

# Platinum Buffet

## 36 PER PERSON

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

### HORS D'OEUVRES

Sausage Stuffed Mushrooms • Antipasto Skewers • Hummus Board

### SALADS

Mixed Green Salad • Blueberry Romaine with Orange Poppy Vinaigrette

### VEGETABLES

Roasted Zucchini & Yellow Squash • Green Beans with Garlic Butter & Parmesan

### ACCOMPANIMENTS

Herbed Rice Pilaf • Dauphinoise Potatoes

### ENTREES

*(Choice of two)*

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

### DESSERTS

Served Champagne Toast

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

# Diamond Buffet

## 28 PER PERSON

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

### HORS D'OEUVRES

Hummus Board • Antipasto Skewers

### SALADS

Mixed Greens • Italian Pasta Salad

### VEGETABLES

Buttered Corn • Honey Glazed Carrots

### ACCOMPANIMENTS

Herbed Rice Pilaf • Garlic Roasted Red Potatoes

### ENTREES

*(Choice of two)*

Chef Carved Roast Beef • Rosemary Roasted Pork Loin  
Sautéed Chicken Breast with Charred Tomato  
Creamy Gnocchi with Grilled Chicken & Spinach  
Meatball & Marinara Penne Bake

### DESSERTS

A Personalized Sweet To Compliment Your Cake

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



# Dinner Buffet

*Minimum of 25 people.*

## ENTREES

*Two 20 | Three 23*

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

## VEGETABLES

*Choose two*

Vegetable Medley  
 Green Beans Almondine  
 Honey Glazed Carrots  
 Buttered Corn  
 Roasted Brussel Sprouts

## SALADS

*Choose two*

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

## ACCOMPANIMENTS

*Choose one*

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

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



# Plated Dinners

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

## **RASPBERRY BRIE CHICKEN | 22**

Tender chicken breast lightly sautéed, topped with Brie cheese and raspberry sauce.

## **BONE-IN CHICKEN | 20**

Bone-in smoked chicken served with a side of our signature BBQ sauce.

## **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.

## **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.

## **FILET MIGNON | 34**

Our most tender cut wrapped in bacon.

## **SIRLOIN WITH 3 SHRIMP SKEWERS | 31**

## **PRIME RIB AU JUS | 28**

Served with creamy horseradish.

## **PRAIRIE GRILLE RIBEYE | 27**

Seasoned and grilled to perfection.

## **TOP SIRLOIN | 24**

Seasoned and grilled to perfection.

## **GROUPER | 24**

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

## **MOONSHINE BBQ SALMON | 22**

Grilled King salmon brushed with a Moonshine BBQ sauce.

## **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.

## **SIRLOIN WITH MINI CHICKEN CORDON BLEU | 27**

# Beverages

## BY THE GLASS

**CALL BRANDS** 6+  
**DOMESTIC BEER** 4+  
**WINE** 6+  
**PREMIUM BRANDS** 8+

**IMPORTED BEER** 5+  
**COGNACS & CORDIALS** 6+  
**SOFT DRINKS** 2.50+

## 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

### PREMIUM

Domestic 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

10 per person for the first hour  
8 per person for two to four hours  
5 per person for five or more hours

### PREMIUM PACKAGE

12 per person for the first hour  
10 per person for two to four hours  
6 per person for five or more hours

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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 people | 175 • 101 to 200 people | 225 • 201 people and up | 275



## *Wine Selection*

### **CELEBRATORY**

House Champagne | 20 per bottle  
Moscato D' Asti | 25 per bottle  
La Marca Prosecco | 30 per bottle  
Chateau Baumard Turquoise  
Champagne | 40 per bottle

### **DIAMOND**

Dark Horse Collection  
*25 per bottle*  
Cabernet Sauvignon • Red Blend Chardonnay  
Pinot Grigio • Reisling • Cupcake Moscato

### **PLATINUM**

Chloe Collection  
*30 per bottle*  
Red #249 • Pinot Noir • Chardonnay • Pinot Grigio

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



# *Rehearsal Dinner Space*

## AVAILABLE

INTIMATE UNIQUE ATMOSPHERE

CAPABILITY TO HOST UP TO 70 PEOPLE

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