



RENAISSANCE®

DES MOINES SAVERY HOTEL



401 LOCUST STREET
DES MOINES, IA 50309
515-244-2151

WWW.RENAISSANCEDESMOINES.COM

“Meeting success includes a curated menu designed exclusively for the occasion with the highest quality, ethically sourced ingredients from nearby producers and farmers.”

At the Renaissance Des Moines Savery Hotel, it is important to us to have locally sourced ingredients to provide exceptional flavors in each dish.

The team has developed great relationships with local small businesses and farmers to bring the highest quality ingredients together on your plate.

We bring to the table the best Iowa and the Region have to offer.

Throughout our menu, the italicized items denote locally sourced, regional flavor, or house made ingredients used whenever possible.

Anderson Erickson – Milk, Yogurt, Sour Cream, Cottage Cheese, Sour Cream Dips

Cedar Ridge- Bourbon and Rum

Cheese Shop DSM – Specialty Cheese Displays

Des Moines Bacon Co. – Applewood Smoked Bacon, Pork Belly

Dogpatch Urban Gardens – Micro Greens

Graziano – Italian Sausage, Aged Provolone, Mortadella, Salami, Capicola

Great Rivers Maple- Maple Syrup

Johnson Farms – Basil, Sage, Rosemary, Thyme

La Quercia – Prosciutto, Pancetta, Borsellino

LaPota Gardens - Potatoes

Maytag – Blue Cheese

Milton Creamery – Quark, Prairie Breeze

Rotella’s Italian Bakery – Sliced Breakfast Breads

South Union Bakery – Ciabatta, Focaccia, Bread Shards

Sparboe Farms – Cage Free Eggs

Swede Point Creamery – Goat Cheese

Veroblue Farms – Barramundi (Iowa Raised Sea Bass)

Prices Do Not Include Customary 25% Service Charge and 6% Sales Tax

Italicized Items Denotes Regional Local Product Used Whenever Possible

Breakfast

Savory Beginnings Buffet and Enhancements

Savory Beginnings includes Fresh Florida's Natural® Orange Juice, Starbucks® Pikes Place Coffee and Tazo® Tea Service

Savory Beginnings | 16

Assorted Chef's Pastry Selection of
Bourbon Caramel Pecan Sticky Rolls, Scones,
Mini-Bagels, Fruit Turnovers,
Granola Streusel Topped Muffins
Butter Assorted Preserves

Savory Beginnings Enhancements

Build Your Own Buffet by Adding to the Savory Beginnings
(Priced Per Person)

Plain Or Herbed Cottage Cheese	3
<i>Individual Whole Milk Yogurt</i>	3
<i>Whole Milk Yogurt With Apple</i>	
Pecan Quinoa Buckwheat Granola	6
<i>Chef's Flavored Cream Cheese Selection</i>	6
<i>Herbed Yukon Gold Cottage Potatoes with</i> Caramelized Onions	4
<i>Herbed Scrambled Eggs</i>	3
<i>Applewood Smoked Bacon</i>	4
Turkey Sausage Patties	5
Canadian Bacon	4
Thick Cut Maple Peppered Bacon	5
Sage Black Pepper Sausage Links	4
<i>Graziano Sweet Sausage Mini Patties</i>	5
Fresh Cantaloupe, Honeydew, Pineapple	6
Strawberries, Spiced Honey Agave Syrup	

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Breakfast

Savory Beginnings Buffet Enhancements

Priced Per Person or Item

Priced Per Person

Towne and Country | 14

Scrambled Eggs,
Applewood Smoked Crisp Bacon, Sage and
Pepper Pork Sausage, *Herbed Cottage*
Potatoes with Sweet Onion

Steel Cut Oats Bar | 6

Steel Cut Oats, Dried Cherries,
Golden Raisins, Roasted Pecans,
Citrus Spice Brown Sugar,
Honey Agave Spiced Syrup

Buttermilk Pancakes | 5

Spiced Apple Raisin Compote,
Maple Syrup, Vanilla Bean Fallen Cream

Stuffed French Toast | 6

Multi-Grain Bread, Honey Cream Cheese,
Smoked Pecan Brickle
Honey Agave Spiced Syrup

Biscuits And Gravy | 5

Flaky Buttermilk Biscuits Split & Topped
with Bacon Sausage Gravy

Priced Per Item

Overnight Parfait | 6

Whole Milk Yogurt,
Sun Dried Cherry Compote
Honey Agave Spiced Syrup
Chia Seed, Buckwheat Groats

Breakfast Croissant Slider | 6

Apple Wood Bacon, Egg,
Quark Cheese
On Mini Butter Croissant

Individual Crust-Less Quiche | 6

Prosciutto, Broccolini,
Asiago and Nutmeg

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Breakfast

Savory Beginnings Buffet Enhancements

Add an Action Station to the Savory Beginnings

Attendant Fee \$130 Required For Action Stations

Mini Waffles and Griddle Cakes

|15

Sundried Cherry Compote, Apple Raisin Compote, Berry Coulis,
Bourbon Maple Syrup, Whipped Butter, Vanilla Bean Fallen Cream,
Smoked Pecan Brickle

Frittatas & Omelets

|16

Choice of Cage Free Eggs, Egg Whites, Egg Beaters with Diced Pitt Ham, Turkey Sausage,
Applewood Bacon, *Diced Potatoes*, Peppers, Onions, Tomatoes, Mushrooms,
Spinach Blend, Cheddar Asiago, *Goat Cheese*, Salsa, Tabasco, Cholula, Sriracha

Breakfast Meat Carving

Rum Glazed Pit Ham, Mustard Assortment, *Herb Mayonnaise*, and *Slider Buns*
(Serves 50 Guests)

| 275

Applewood-Smoked Pork Belly, Mini Waffles,
Bourbon Maple Syrup (Serves 40 Guests)

| 300

Salt Crusted Herb Roasted Black Angus Prime Rib, Au Jus,
Horseradish Sauce, and *Slider Buns*
(Serves 30 Guests)

| 395

Breakfast

Brunch For Mid-Morning

Brunch includes Fresh Florida's Natural® Orange Juice, Starbucks® Pikes Place Coffee and Tazo® Tea Service

Court Avenue Brunch

| 36

Sliced Fresh Cantaloupe, Honeydew,
Pineapple Strawberries with
Spiced Honey Agave Syrup,
Cedar Ridge Bourbon Caramel Pecan Sticky Rolls,
Granola Streusel Topped Muffins,
Butter, Assorted Preserves,
Rocks Glass Farm House Salad with
Assorted Dressings,
Tortellini Pasta Salad,
Herbed Yukon Gold Cottage Potatoes with
Caramelized Onions,
Herbed Scrambled Eggs

Choice Of Meat (I) :

Thick Cut Maple Peppered Bacon,
Sage Black Pepper Sausage Links,
Applewood Smoked Bacon,
Turkey Sausage Links,
Herb Seared Pork Cutlets with Port,
Cherry Demi-Glace,
Seared Herb Chicken with Asiago Cream

Additional Meat Selection

| 5

Court Avenue Brunch Enhancement Additions | Priced Per Person

Steel Cut Oats Bar | 6

Steel Cut Oats, Dried Cherries,
Golden Raisins,
Roasted Pecans, Citrus Spice Brown Sugar,
Honey Agave Spiced Syrup

Buttermilk Pancakes | 5

Spiced Apple Raisin Compote,
Bourbon Maple Syrup,
Vanilla Bean Fallen Cream

Stuffed French Toast | 6

Rotella's Bakery Multi-Grain Bread,
Honey Cream Cheese,
Smoked Pecan Brickle,
Honey Agave Spiced Syrup

Biscuits And Gravy | 5

Flaky Buttermilk Biscuits Split & Topped
with Bacon and Sausage Gravy

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Breakfast

Plated Beginnings

Plated breakfast includes Fresh Florida's Natural® Orange Juice , Starbucks Pikes Place ® Coffee and Tazo® Tea

Sparboe Farm Breakfast | 18
*Scrambled Eggs,
Caramelized Apple Onion,
Potato Hash Cake,
Maple Peppered Bacon*

Graziano Sweet Sausage Frittata | 17
*Eggs, Arugula, Baby Kale, Basil,
Roasted Mushrooms
Sweet Peppers, Asiago*

The Ambassador | 18
*Poached Egg, Carrot, Bell Pepper,
Broccolini , Pickled Sweet Onion, Fresh Thyme,
Green Onion, Arborio Rice,
Apple White Balsamic Agrodolce*

Iowa Breakfast | 26
*4oz. Herb Marinated Cast Iron Seared
Black Angus Petite Filet, Sauce de Burgo,
Caramelized Apple Onion Potato Hash Cake*

Perfectly Ripe Fruit | 16
*Perfectly Ripe Chef Selected Fruit,
Basil Mint Spiced Honey Agave Syrup,
Granola Streusel Topped Blueberry,
Chia Muffin*

Plated Beginnings Enhancements

Individually Portioned

Fruit and Berry Martini | 6
with Spiced Honey Agave Syrup

Whole Milk Yogurt | 6
Apple Pecan Quinoa Buckwheat Granola Parfait

Intermission

Beverage Break Items

Priced Per Item

Assorted Pepsi Soft Drinks	3
Aquafina	3
Assorted Bottled Juice Apple Orange Cranberry	4
Red Bull Sugar Free Red Bull	4
Gatorade	4
Evian (Still)	4
San Pellegrino (Sparkling)	4
Starbucks Frappuccino	5
Starbucks Double Shot Espresso	5
Bottled <i>Anderson Erickson Milk</i>	4
Amp Organic Energy Drinks	5

Priced Per Gallon

Starbucks Pikes Place® Coffee	50
Starbucks Pikes Place® Decaffeinated Coffee	
Tazo® Hot Tea Assortment	
Enhanced Starbucks Pikes Place® Regular And Decaf Coffee	65
Tazo® Hot Tea Assortment	
Fontana Flavored Syrups & Sauces	
Fresh Brewed Tazo® Iced Tea	36
Signature Citrus Fruit Punch	34
Lemonade Garnished with Fresh Lemons	30
Blueberry Thyme Infused Lemonade Garnished with Fresh Lemons	36
House Recipe Hot Cocoa	32
Infused Water Station Chef's Daily Selection	32

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Intermission

Morning Breaks With A Purpose

Cowles Commons Eye Opener

| 14

Individual Trail Mix

Seasonal Selection of Whole Fruits

Chef's Daily Infused Water

Freshly Brewed Starbucks® Pikes Place Coffee and Tazo® Tea Service

Walnut Woods Tracker

| 16

House-made Apple Pecan Quinoa Buckwheat Granola,

Chex Snack Mix, Almonds, Pecans, Golden Raisins

Sun Dried Cherry, Craisins, M&M's, Dark Chocolate Chips

Chef's Daily Infused Water

Freshly Brewed Starbucks® Pikes Place Coffee and Tazo® Tea Service

Neil Smith Trail Blazer

| 17

Warm Smoked Almonds, Quartered Oranges

Granola and Kashi Bars

Chef's Daily Infused Water

Tazo® Iced Tea Service

Intermission

Morning Break Items Ala Carte

Priced Per Dozen |

<i>Cedar Ridge Bourbon Pecan Sticky Rolls, Mini-Bagels</i>	36
Scones, Fruit Turnovers, Granola Streusel Topped Muffins	
House Baked Assorted Cookies	30
Double Fudge Chocolate Chunk Brownies	32

Priced Per Person |

Sliced Fresh Cantaloupe, Honeydew, Pineapple, Strawberries, Spiced Honey Agave Syrup	6
Seasonal Fresh Whole Fruit Selection	2
Roasted Mixed Nuts	4
Hickory Smoked Salt Maple Roasted Mixed Nuts	5
Chipotle Lime Smoked Nuts	5
Individual Cereals With <i>Anderson Erickson Milk</i>	4

Priced Per Item |

Assorted Nutri Grain Cereal Bars, Quaker Granola Bars, Kashi & Special K Protein Bars	5
House Made Granola Bars	6
Individual <i>Whole Milk Yogurts</i>	6
With House Made Apple Almond Quinoa Buckwheat Granola	

Intermission

Afternoon Breaks With A Purpose

Sec Taylor

| 16

Warm Salted and Sweet Soft Mini Pretzels,
Stadium Mustard, Sweet and Savory Dips,
Chef's Daily Infused Water and Assorted Pepsi Soft Drinks

South Union

| 19

Assorted Breads and Bread Shards
White Bean Dip and Olive Tapenade,
Salted Whipped Butter, *Spiced Fruit Compotes*
Chef's Daily Infused Water and Assorted Pepsi Soft Drinks

Salado y Dulce (Salty and Sweet)

| 15

Fried Chili Lime White Corn Tortilla Strips,
Avocado Salsa Verde, Salsa Fresca,
Cinnamon-Sugar Tossed Churros
Horchata Shooter
Chef's Daily Infused Water and Assorted Pepsi Soft Drinks

Chocolate Story Book

| 15

Double Chocolate and Chocolate Chip Cookies,
Griddled Nutella and Brie Mini Sandwiches,
Chef's Daily Infused Water
Chocolate and 2% Milk,

Intermission

Afternoon Break Items Ala Carte

Priced Per Person |

Citrus Garlic White Bean Dip Herbed Parmesan Pita Chips <i>Bread Shards</i> , Tortilla Strips, Cucumber Chips Charred Cauliflower, Baby Carrots	6
Build Your Own Trail Mix Chex Snack Mix, Almonds, Pecans, Golden Raisins Sun Dried Cherry Craisins, M&M's, Dark Chocolate Chips	9
House Made Kettle Potato Chips Barbeque or <i>Dill Ranch</i>	4
Parmesan White Truffle Kettle Chips <i>Cipollini Onion Sour Cream Pancetta</i> Dip	9
Chili Lime Tortilla Strips House Salsa, Spicy Chili Con Queso	7
Vegetable Crudité Baby Carrot, Cucumber Chips, Baby Tomatoes, Asparagus, Radish Chips, Belgian Endive, <i>Sour Cream Dill Ranch Dip</i>	8
Domestic Cheese Board Trio Of Chef Selected Cheeses Dried Fruit Medley, Roasted Nuts, Fig Jam, Crackers	12
Iowa Cheese Board <i>Selection Of Local Iowa Dairy Cheese</i> Champagne Dijon Mustard, Brown Ale Stone Ground Mustard Dried Fruits, Medley Roasted Nuts Balsamic Fig Jam, <i>Bread Shards</i>	14

Business Unusual Meetings

Curated Meeting Planner Packages

Full Day Corporate Planner Package

| 80

Includes Standard Room Set, LCD Presenter's Package

Breakfast | Savery Beginnings Continental

Morning Break | Starbucks Pike Place Coffee Service, Chef's Infused Water Service
House Made Granola Bites

Lunch | Daily Lunch Buffet Selection

Afternoon Break | Assorted Pepsi Soft Drinks, Chef's Infused Water Service
Build Your Own Trail Mix | Chex Snack Mix, Almonds, Pecans, Golden Raisins
Sun Dried Cherry, Craisins, M&M's, Dark Chocolate Chips

Morning Half Day Corporate Planner Package

| 60

Includes Standard Room Set Standard Room Set LCD Presenter's Package

Breakfast | Savery Beginnings Continental

Morning Break | Starbucks Pike Place Coffee Service, Chef's Infused Water Service
House Made Granola Bites

Lunch | Daily Lunch Buffet Selection

Afternoon Half Day Corporate Planner Package

| 50

Includes Standard Room Set, LCD Presenter's Package

Lunch | Daily Lunch Buffet Selection

Afternoon Break | Assorted Pepsi Soft Drinks, Chef's Infused Water Service
Build Your Own Trail Mix | Chex Snack Mix, Almonds, Pecans, Golden Raisins
Sun Dried Cherry, Craisins, M&M's, Dark Chocolate Chips

Business Unusual Project Community Meetings

Meeting Planner Packages Locally Partnered To Help Build Teams,
Learn, Inspire, And Give Back

All Day Team Builders Meeting Package

| Market

Includes Standard Room Set LCD Presenter's Package

Breakfast | Savery Beginnings Continental

Morning Break | Starbucks Pike Place Coffee Service, Chef's Infused Water Service
House Made Granola Bites

Lunch | Daily Lunch Buffet Selection or Boxed Lunch for Off Property Team Builds
Shuttle To & From Off-Site Team Build

Afternoon Break | Assorted Pepsi Soft Drinks, Chef's Infused Water Service
Build Your Own Trail Mix | Chex Snack Mix, Almonds, Pecans, Golden Raisins
Sun Dried Cherry, Craisins, M&M's, Dark Chocolate Chips

Select From The Following Team Builds

Des Moines Social Club | Wide Selection Of Classes Such as Dance Improv
and Team Improvement Classes

Des Moines Bicycle Collective | Build Bikes and Donate to Transportation
Impoverished Individuals & Children in your Companies Name

Meals From The Heartland | Compete in Teams to Package Meals for the Food Impoverished
Locally, Nationally & Abroad

Des Moines Art Center | Wide Selection of Classes Such as Adult Color and
Team Improvement Classes

Malone Blacksmithing | Basic Blacksmithing Class creating chain links
that shows hands on that every link in your team is important to the whole

Prices Do Not Include Customary 25% Service Charge and 6% Sales Tax Italicized Items Denotes Regional Local Product Used Whenever Possible
Offsite Partner Classes Are Subject Price Changes And Guarantee 2 Weeks Before Required Date

Lunch On The Go

Lunch On The Go Is Packaged Individually In Post Consumer Recycled Paper And Fully Recyclable Plastic House Kettle Chips, Whole Seasonal Fruit, Fresh Baked Cookie. Choice Of Aquafina Bottle Water Or Pepsi Soft Drink, Plastic Cutlery, Napkin.

Maximum Of Three Lunch On The Go Options May Be Selected

Grilled Portabella Focaccia

| 26

Roasted Vegetable, Roasted Roma Tomato,, Baby Kale Arugula,
Arcadian Greens, Citrus Garlic White Beans, *Goat Cheese, Honey Balsamic Reduction*

Italian Turkey Club

| 26

House Roasted Herb And Fennel Brined Turkey, *Pancetta*, Arcadian Greens,
Roma Tomatoes, *Aged Provolone, Lemon Basil Garlic Aioli, On Grilled Focaccia*

Italian Roast Beef

| 26

Seasoned Slow Roasted *Angus Beef* & House Pickled Red Peppers
Pepperoncini, Aged Provolone On Ciabatta

Panini Scopri

| 26

Aged Provolone, Mustarda Di Fruitti, Prosciutto, Salami, Capicola
Mortadella, Pepperoncini, Sweet Savory Thyme, Pickled Onions, Roasted Roma Tomato,
Ciabatta

Chicken Panzanella Salad

| 26

Herb Roasted Chicken, Arcadian Greens, Baby Kale, Baby Tomato
Cucumber, Red Onion, Shaved Parmesan, *Garlic Herb Bread Shards*, Olive Oil
Pinot Noir Vinaigrette

Antipasti Chop Salad

| 26

Romaine, Radicchio, Arcadian Greens, *Baby Kale, Aged Provolone, Salami,*
Cappicola, Pepperoncini, Kalamata Olive, Baby Tomato, Cucumber, Red Onion,
Garlic Herb Bread Shards, Shaved Parmesan, House Creamy Garlic Dressing

Lunch

Lunch Buffets OfThe Week

Lunch Buffets include Starbucks Pikes Place ® Coffee and Tazo® Tea

Greco Festival - Monday

| 34

Fatoush Salad, Chopped Romaine Hearts Tossed with Crumbled Feta, Kalamata Olives, Red and Yellow Baby Tomatoes, European Cucumbers and Dressed in Lemon Oregano Vinaigrette and Garnished with House Made Crispy Pita Chips

Toasted Orzo Pastina, Feta Roasted Eggplant Tomatoes, Kalamata Olives, Bell Pepper Capers and Lemon, White Balsamic Vinaigrette, Pita Mogul Spiced Ground Lamb with Cucumber Tzatziki Sauce on Lemon Rice, Chicken with Tomato Broth on Braised Potato Mushrooms Zucchini and Artichoke Baklava Cups with Egg Custard

Latin Street Food - Tuesday

| 34

Iceberg, Romaine, Arcadian Greens Tossed with Tomato, Cilantro, Scallions, Corn with an Avocado Cilantro Lime Vinaigrette, Mango and Roasted Avocado Ceviche, Street Tacos with Iowa Black Angus Flank Steak on Frijoles Negro Barracho Citrus Achiote and Chili Braised Pulled Pork Barbacoa over Cuban Sofrito Rice Steamed Flour Soft Shells, Cotija Cheese, Limes, Cilantro, Radish and Bananas Foster Churro Trifle with Honey Pineapple Mousse

Des Moines – Wednesday

| 34

Fresh Arcadian Greens and Romaine Hearts, Green Beans, Boiled Egg, Olives, Capers, and Baby Tomato, Potato Carrot and Fennel Salad in Herbed Citrus Olive Oil Dijon Vinaigrette, Pork Cutlets Diane with Potatoes Dauphinoise, Braised Chicken Thigh with Potatoes, Celeriac, Carrots, Sweet Onions, Celery in White Wine Braising Reduction with Assorted Seasonal Clafoutis

Lunch

Lunch Buffets OfThe Week

Lunch Buffets include Starbucks Pikes Place ® Coffee and Tazo® Tea

South Side Italiano Buffet - Thursday

| 34

Panzanella Salad Of Arcadian, Baby Kale Baby Tomato, Cucumber, Red Onion, Shaved Parmesan, Garlic Herb Bread Shards, Pinot Noir Vinaigrette; Caprese Platter with Fresh Mozzarella, Roma Tomato, Fresh Basil, White Balsamic Reduction Herb Oil; Penne Pasta, Tomato Basil Ragu, House Grilled Sweet Italian Link Sausage; Gnocchi Pasta with Pesto Cream Sauce, Herb Roasted Chicken Thigh; Sautéed Tomato Zucchini, Red Onion, Oregano, Basil Medley and Tiramisu Trifles

Taste OfThe Amanas – Friday

| 34

Mixed Arcadian Greens and Baby Kale, Diced Tart Apple, Sliced Almond, Sundried Cranberries, and Cider Reduction Vinaigrette; Sliced Cucumber and Sweet Onion with Dill Sour Cream Dressing; German Sausage Braised in Dunkel Lager and Caramelized on a Cast Iron Griddle with German Braised Cabbage, Apples, Raisins and Carrots; Chicken Breast Sautéed in Buttered Bread Crumbs and Onion Caraway Cream Sauce with Herbed Apple Onion and Potato Hash
Individual German Style Struedel with Bourbon Carmel

Lunch

Signature Lunch Buffets

Lunch Buffets include Starbucks Pikes Place ® Coffee and Tazo® Tea

Classic Market Deli

| 37

Farm House Salad

Iceberg Lettuce, Arcadian Greens, Shredded Carrot Purple Cabbage, English Cucumber, Baby Tomatoes, Chives, Scallions, Creamy Garlic Dressing, Chef Curated Pasta Salad, *Sliced White and Multigrain Breads, Slider Rolls,*

Cheddar, *Provolone*, Swiss Cheeses, Shaved Red Onions, Roma Tomatoes,

Sliced Pepperoncini Arcadian Greens, Mayonnaise, Dijon Mustard, Chipotle Tomato Jam, Mustarda Di Frutta and Parmesan Truffle Kettle Chips

Fresh Baked Miniature Cookies, Fudge Brownie Bites Vanilla Profiterole Display

Selection of Three (3) Meat Choices:

Shaved Oven Roasted *Iowa Angus Round Sirloin* - Shaved *Mortadella*

Shaved *Maple Brined Roast Turkey* - Shaved *Salami* - Shaved *Smoked Pitt Ham* –

Shaved *Capicola* - Smoked Chicken Pecan Salad

State Fair Blue Ribbon Barbeque

| 39

Chef Don's Honey Corn Bread, Celery Root, Brussel Sprout and Broccoli Slaw,

Farm House Salad with Iceberg Lettuce, Arcadian Greens, Shredded Carrots,

Purple Cabbage, English Cucumber, Baby Tomato, Scallions, *Creamy Garlic Dressing*

and *House Vinaigrette*, *Local Maple Sweet Potato Mash*, *Sweet Corn Wagon Wheels*, and *Bourbon Caramel Apple Bars*

Selection of Two (2) Meat Choices:

Hardwood Smoked *Angus Beef Brisket with Bourbon Raspberry Molasses Barbeque*,

Smoked Chicken Quarters with *Des Moines IPA Honey Apricot Chipotle Barbeque*,

Slow Braised Pulled Pork with Millstream Root Beer Barbeque Sauce

Select Additional Meat for either buffet

| 5

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Lunch

Plated Salad And Dessert Selections

Salad Selections

Farm House Garden Salad
Iceberg Lettuce, Arcadian Greens,
Baby Kale, Shredded Carrot,
Purple Cabbage English Cucumber,
Baby Tomato, Chive Scallions
and Buttermilk Ranch Dressing

Bistro Romaine Caesar Salad
Romaine Lettuce, Baby Kale
Grated Aged Parmesan
Garlic Herb Bread Shards
and Caesar Dressing

Italian Chop Salad
Radicchio Cup, Romaine Arcadian
Greens, Baby Kale *Pepperoncini*,
Sweet Red Onion, Kalamata Olives,
Roasted Red Pepper Grated Parmesan
and Pinot Noir Vinaigrette

Dessert Selections

Carrot Walnut Cup Cake with Cream Cheese Mousse

Vanilla Cheesecake with Balsamic Macerated Berries

Double Chocolate Mousse Cup Cake

Dutch Crumb Fruit Cream Tartlets

Kahlua Espresso Tiramisu Trifle

Strawberry Shortcake English Trifle

*Double Fudge Brownie with Bourbon Whipped Cream and
Maple Bacon Sauce*

*Apple Pound Cake with Fresh Berries Romanoff
topped with Vanilla Bean Rum Cream Trifle*

Centerpiece of Baked Miniature Cookies
Fudge Brownie Bites, Vanilla Profiterole

Lunch

Plated Entrée Selections

Include Salad, Entrée, Dessert, Starbucks® Pikes Place Coffee And Tazo® Tea

Bacon Wrapped Meatloaf

| 28

Iowa Angus Beef, Garlic Herb Mashed Potatoes, Petite Green Beans, Roasted Roma Tomato and Maple Bourbon Glaze

Cheese Tortellini

| 27

Cheese Stuffed Tortellini Tossed in Truffled Asiago Cream, Arugula, Baby Tomato, Fennel, Mushrooms, Aged Grated Parmesan and Herb Garlic Bread Shard
Add Sliced Herb Grilled Chicken Breast

Seared Lemon Caper Chicken

| 32

Sautéed Chicken, Pinot Grigio Seared Lemon Caper, Cream, Flash Sautéed Arcadian Greens, Charred Cauliflower and Roasted Mushroom Risotto

Cast Iron Seared Herb Garlic Iowa Pork Chop

| 30

Horseradish Cheddar Mashed Potatoes, Broccolini, Glazed Cipollini Onion, and Sundried Cherry Demi Glace

Herb Seared Basa

| 31

Herbed and Lightly Seared Light Flaky Basa Cutlets, Herb and Garlic Asparagus, Fingerling Potatoes, Aronia Thyme Sweet Onion Marmellata, Tomato, Onion, Olive and Caper Ragu

Cast Iron Seared Eye Sirloin Medallions

| 33

Blue Cheese Sour Cream Mashed Yukon Gold Potatoes, Herb Seared Broccolini, Herb Roasted Tomato and de Burgo Sauce

Reception Hors D'oeuvres

Hors D'oeuvres Items To Enhance Your Reception

(Priced Per Piece, Minimum 25)

Cold Hors D'oeuvres

Tier One

| 3

Herbed Cream Cheese
Stuffed Baby Tomatoes
Meat & Cheese Pinwheel Bites
Antipasti Skewer
Salami Horn with Herbed Cream Cheese
Chocolate Dipped Bacon Swizzle

Tier Two

| 4

Chicken Salad Profiterole
BLT Deviled Egg
Brie Mousse Strawberry
Stuffed BLT Profiterole
Rueben Profiterole
Brie Walnut Orange Canape
Tomato Olive Bruschetta
 on Herb Roasted Crostini
Prosciutto Wrapped Melon
Bleu Cheese Caramelized Walnut
On Belgian Endive

Tier Three

| 5

Minted Citrus Melon Skewers with
Five Spice Syrup
Oysters on Half Shell Mignonette
Poached Jumbo Shrimp with Lemon Mignonette
and Traditional Tomato Cocktail Sauce

Hot Hors D'oeuvres

Tier One

| 3

Brie En Croute with Raspberry Sauce
Mini Quiche Assortment
Breaded Parmesan Artichoke Hearts
Pork Vegetable Pot Stickers Orange Ponzu
Malaysian Beef Satay or Chicken Satay with
Sweet Chili Lime Sauce
Vegetable Samosa with Yogurt Raita
Chicken Empanada with House Salsa

Tier Two

| 4

Boursin Sausage Stuffed Mushroom
Buffalo Style Chicken Spring Roll
 with *Bleu Cheese Sauce*
Mini Beef Wellington En Croute
Bacon Wrapped Scallop with Maple Glaze
 Cracked Pepper
Mini Crab Cakes with Chipotle Aioli

Tier Three

| 5

Toasted Coconut Shrimp
Mini Brie Bacon Apple Toasty
Mini *Potato, Steak, Rosemary* Skewers
Pulled Pork Sliders with Cheddar
Dragon Shrimp Orange Ponzu
Bacon Wrapped Shrimp
with *Bourbon Raspberry Molasses Barbeque*

Reception

Enhancements For Your Reception

Citrus Garlic White Bean Dip	6
Herbed Parmesan Pita Chips, <i>Bread Shards</i> , Tortilla Strips, Cucumber Chips, and Charred Cauliflower	
Spinach Sweet Corn Artichoke Dip	8
Served with Warm Pita Chips	
Antipasto Board	14
Asparagus, Pickled Red Bell Peppers, Olive Salad, Marinated Mushrooms, <i>Aged Provolone, Fresh Mozzarella, Salami and Capicola</i>	
Vegetable Crudit�	8
Baby Carrot, Cucumber Chips, Baby Tomatoes, Asparagus, Radish Chips, Belgian Endive and <i>Sour Cream Dill Ranch Dip</i>	
Domestic Cheese Board	12
Trio Of Chef Selected Cheese, Dried Fruit Medley, Roasted Nuts, Fig Jam and Crackers	
Iowa Cheese Board	14
<i>Selection Of Local Iowa Dairy Cheese</i> , Champagne Dijon Mustard, Brown Ale Stone Ground Mustard, Dried Fruit Medley, Roasted Nuts , Balsamic Fig Jam and <i>Bread Shards</i>	
Artisan Meat Board	16
<i>Prosciutto, Borsellino, Cappellica, Salami</i> , Champagne Dijon Mustard, Brown Ale Stone Ground Mustard, Aronia Oregano, Pickled Onions, House Giardiniera, Balsamic Fig Jam and <i>Bread Shards</i>	

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Reception

Action Stations To Enhance Your Reception

Attendant Fee \$130 Required For Action Stations

- Sweet Corn Shrimp & Crab Cake Station** | 16
Mustarda De Frutti, *Spinach Basil Aioli*, Baby Arcadian Greens, Pinot Nior Vinaigrette
- Panini Slider Trio** | 16
Prosciutto, *Aged Provolone*, Fontina, Asiago, Mustarda Di Fruitti,
Graziano Sausage, Pepperoncini, *Aged Provolone*,
Black Angus Sliders with Herb Roasted Tomato, Asiago on *Ciabatta*
- Pasta Paesano** | 16
Penne, Gnocchi and Cheese Tortellini Tossed with Asiago Cream and Grilled Marinated Chicken,
Graziano Italian Sausage and Tomato Ragu Or Fresh Garlic Butter with Fennel Seed,
Red Pepper Flakes and Parmesan Cheese
- Taco Jalisco** | 16
Marinated *Black Angus Beef Flank Asada*, Pulled Chicken Barbacoa,
Soft Shells, Radish Chips, Fresh Lime, Cilantro, Cotija, *Shredded Colby Cheddar*,
Salsa Picante, *Avocado Salsa Verde*, *Salsa Fresca* and *Sour Crema*

Reception

Carving Stations To Enhance Your Reception

Attendant Fee \$130 Required For Action Stations

Cedar Ridge Rum Glazed Pit Ham, Mustard Assortment, Herb Mayonnaise and Slider Buns | 275
(Serves 50 Guests)

Slow Roasted Applewood-Smoked Pork Belly and Mini Waffles, | 300
Bourbon Maple Syrup (Serves 40 Guests)

Salt Crusted Herb Roasted Iowa Black Angus Prime Rib, Garlic Herb Au Jus, | 395
Horseradish Sauce, and Slider Buns
(Serves 30 Guests)

Garlic and Herb Crusted Beef Tenderloin, Creamed Horseradish, and Ciabatta | 395
(Serves 25 Guests)

Iowa Porchetta, Herbs, Fennel, Citrus, Garlic, Natural Jus, Focaccia | 345
(Serves 30 Guests)

House Brined Roasted Turkey Breast, Cumberland Chutney and Honey Corn Bread | 345
(Serves 25 Guests)

Enhance Your Carving Station with Any Side Dish:

Individual House Asiago Dauphinoise Potatoes | 5

Five Cheese Mac and Cheese | 4

Caramelized Shallot Whipped Potatoes | 4

Herb Seared Seasonal Vegetable | 4

Choose Any Two Carving Station Sides | 7

Prices Do Not Include Customary 25% Service Charge and 6% Sales Tax

Italicized Items Denotes Regional Local Product Used Whenever Possible

Reception

Dessert Stations To Enhance Your Reception

Tiramisu Griddle Soufflés | 13
Vanilla Bean Nutmeg Fallen Cream, Espresso Kahlua Syrup, Orange Zest

Banana Foster's | 13
House Rum Foster Sauce, Sponge Cake, Vanilla Bean Fallen Cream

Pot Au Crème | 16
*Double Chocolate Frangelico and Vanilla Pot Au Crème with Caramelized Sugar,
Vanilla Crème Profiteroles Seasonal Berry Compote and White Balsamic Reduction*

Cupcake Couture | 16
*Lemon Cupcake Stuffed with Strawberry Mousse,
Chocolate Cupcake Stuffed with Dark Chocolate Mousse,
Apple Spice Cupcake Stuffed with Caramel Mousse,
Red Velvet Cupcake Stuffed with Cream Cheese Mousse*

Pasticceria | 18
*House Assortment of Petite Fors, Vanilla Sugared Black Tea Chai Zeppole,
Mini Vanilla Bean Panna Cotta with Spiced Dried Cherry Compote,
Mini Vanilla Cheesecakes With Pistachio Gremolata and White Balsamic Pearl,
Fig And Mascarpone Beggars Purse,
Freshly Brewed Starbucks® Pikes Place Coffee and Tazo® Tea Service*

Dinner

Plated Salad Selections

Salad Selection

Bistro Romaine Heart Caesar Salad
Romaine Lettuce, Baby Kale,
Baby Tomato Grated Aged Parmesan,
Garlic Herb Bread Shards, Caesar Dressing

Italian Chop Salad
Radicchio Cup Romaine, Arcadian Pepperoncini,
Sweet Red Onion, Kalamata Olives,
Roasted Red Pepper, Grated Parmesan,
Pinot Noir Vinaigrette

Mediterranean Salad
Romaine Lettuce, Roma Tomato, Feta Cheese,
Kalamata Olives, Sweet Red Onions,
House Made Lemon Oregano Vinaigrette

Farm House Salad
Iceberg Lettuce, Arcadian Greens, Shredded Carrot,
Purple Cabbage, English Cucumber, Grape Tomato,
Chive, Scallions, Buttermilk Ranch Dressing

Enhanced Salad Selection

| 6

Pecan Wedge Salad
Iceberg, Romaine, Arcadian Red Onion,
Roasted Pecans, *Maple Bacon*,
Granny Smith Apples, *Bleu Cheese*
Orange Poppy Seed Cream Dressing

Winter Salad
Radicchio Baby Kale, Arcadian Greens,
Orange Segments, Shaved Radish,
Sweet Red Onion, Sundried Cherry,
Candied Pistachio, Orange, Ginger,
Chive Agrodolce Vinaigrette

Arcadian Bouquet Salad
Bouquet Hand Tied Arcadian Arugula,
and Baby Kale Salad,
Sweet Red Onion Marmelleta,
Herbed Goat Cheese, *Honey Cider Agrodolce*
Vinaigrette, Citrus Pistachio Gremolata

Dinner

Plated Dinner Entrée Selections

Include Salad, Entrée, Dessert, Starbucks® Pikes Place Coffee And Tazo® Tea

Chicken Saltimbocca

| 44

Egg Battered Chicken with Sage *Prosciutto*, Marsala Butter,
Simple Asiago Risotto, Broccolini, Oven Roasted Roma Tomato

Vero Blue Farms Sea Bass

| 47

Cast Iron Seared Barramundi Farm Raised in Iowa,
Fingerling Potato, Fennel, Charred Cauliflower, Broccolini Insalata,
Lemon Oregano and White Balsamic Vinaigrette

Walnut Crusted Chicken

| 39

Seared Chicken with Citrus Walnut Gemolata Maple Sweet Potato Puree,
Brussels, Pickled Onion Marmelade, Honey Champagne Dijon Crème

Deconstructed Porchetta

| 52

House Spiced Pork Roulade, Crispy Belly Confit, Mustarda Di Frutti,
Orange *Basil* Mascarpone Polenta, Roasted Butternut Squash Celery Root Fennel
Aronia Thyme Sweet Onion Marmellata

Iowa Raised Black Angus Filet

| 56

Cast Iron Seared Marinated Filet Mignon, Iowa's Own *Sauce de Burgo*
Orange White Balsamic Bagna Cauda, *Potato Celery Root* Puree
Roasted Asparagus Spears, Oven Roasted Tomato

Dinner

Plated Dinner Entrée Selections Continued

Include Salad, Entrée, Dessert, Starbucks® Pikes Place Coffee And Tazo® Tea

Basa Louis | 49

Light and Flaky Basa Roulade Filled with Louis Style Sweet Lump Crab Stuffing
Lemon Tarragon Risotto, Herb Roasted Asparagus, Oven Roasted Tomato,
served with Boursin Crème Sauce

Iowa Raised Braised Beef Short Rib | 49

Asiago Dauphinoise Potatoes, Heirloom Baby Carrots, Flash Fried Arugula and Baby Kale,
Crispy Leeks, Pickled Onion Marmalade, Red Wine Reduction Jus

Crispy Eggplant Romesco | 38

Layered Parmesan, *Egg Battered Eggplant*, *Aged Provolone*, Romesco Sauce
Broccolini Spears, Mushroom Risotto, Balsamic Reduction

Combination Entrees

Braised Beef Short Ribs and Jumbo Shrimp Scampi | 61

Yukon Gold Celery Root Puree, Charred Broccolini, Oven Roasted Tomato, Braising Jus

Herb Crusted Petit Filet And Lump Crab Cake | 64

Asiago Dauphinoise, Grilled Asparagus, Oven Roasted Tomato, Flash Fried Arugula
and Baby Kale, Marrow Maitre D' Hotel Butter

Dinner

Plated Dessert Selections

Carrot Walnut Cake with *Cream Cheese Mousse*

Vanilla Cheese Cake with Balsamic Macerated Berries

Strawberry Shortcake Trifle

Double Fudge Chocolate Mousse Cup Cake

Kahlua Espresso Tiramisu Trifle

Dark Chocolate *Mousse* in a Chocolate Cup

Dutch Crumb Fruit Cream Tartlets

Double Fudge Brownie with *Bourbon Whipped Cream Maple Bacon Sauce*

Apple Pound Cakes with Fresh Berries Romanoff
with Vanilla Bean Rum Cream Trifle

House Gluten Free Citrus *Basil* Cheese Cake With Lime *Rum Cream* & Balsamic Blueberry Compote

Dinner

Buffet Selection

TASTE OF IOWA GALA

| 70

Fresh Assortment of *South Union Breads* with Butter,
Sweet Corn and Cauliflower Chowder with *Prosciutto Cracklings*,
Walnut Chop Salad with Iceberg Lettuce, Red Onion, Walnuts, Granny Smith Apples,
Bleu Cheese, Orange Poppy Seed Cream Dressing
Gnocchi Roasted Red Pepper Arrabiatta Sauce and *Sweet Italian Sausage*,
Herb Roasted Fingerling Potatoes,
Medley Of Fennel Celery Heart, Carrot, *Sweet Potato*,
Herb Seared Iowa Raised Barramundi with Lemon Parsley Butter Cream,
Sliced Salt Crusted *Iowa Raised Black Angus Rib Loin* with *de Burgo Sauce*
Herb Grilled Iowa Chop Boneless Pork Loin with Blackberry Sage Port Reduction,
Chocolate Espresso Cupcakes with *Bourbon Caramel Mousse* and
Orange Vanilla Bean Whipped Cream

Menu Notes

Enhancements And Stations Are Offered In Conjunction With Savery Beginnings, Not Available For Individual Sale.

Stations And Buffet Pricing Based On 90 Minutes Of Food Service To Preserve Food Quality.

Stations And Buffets Open Over 90 Minutes Are Subject To A Replenish Surcharge Based On: Per Piece, Per Gallon, Per Dozen Or Per Person On All Applicable Items.

Minimum Of 25 Required For Buffets

Stations Are Intended To Be Used As Enhancements For Receptions And Are Not Permitted To Be Used As Standalone Items. Build Your Own Reception Package With A Minimum Of Four Stations.

Attendant Fee \$130.00++ Required For Action Stations And Butler Items

All Plated Lunches And Dinners Include Starbucks Regular & Decaf Coffee & Tazo™ Iced Tea, *Chef's Selection of Bread*, Guest's Choice Of Salad, And Guest's Choice Of Dessert.

An Additional \$3.00 Charge Per Person Is Required For A Split Entrée Selection.

All Charges Based On The Higher Of Actual Guests Served Or Guarantee Number.

All Prices Are Subject To Change At Any Time According To Market.

Ala Carte Service Is Available. See Your Event Manager For Details.

Imbibe

Beverage Selections

House | 7 Host
Swell Vodka, *Clearheart* Gin, Bacardi Superior Rum
 Jose Cuervo Traditional Tequila, Korbel California
 Brandy, Jim Beam Kentucky Straight Bourbon
 Old Overholt Rye Whiskey, Canadian Club Whiskey

Call | 9 Host
 Tito's Handmade Vodka, Tanqueray Gin
 Captain Morgan's Spiced Rum, Jose Cuervo 1800
 Tequila, Courvoisier VS Cognac, Jack Daniel's Old No.
 7 Whiskey, Bulleit Rye Whiskey, Jameson Irish
 Whiskey Dewar's White Label Scotch

Luxury | 11 Host
 Grey Goose Vodka, Bombay Sapphire Gin
 Cedar Ridge Dark Rum, Milagro Silver Tequila
 Hennessy VS Cognac, Makers Mark Kentucky Straight
 Bourbon, Crown Royal Deluxe Whiskey
 Chivas Regal 12yr Scotch

Cordials | 9 Host
 Kahlua | Bailey's Irish Cream | Disaronno Amaretto |
 Peach Tree Schnapps

Non Alcoholic Beverages
 Pepsi Soft Drinks | 3
 Aqua Fina Pure Water | 3
 Evian Water | 4
 San Pellegrino Water | 4
 Assorted Bottled Juice | 4
 Red Bull Sugar Free Red Bull | 4
 Signature Citrus Fruit Punch | 34

House Wine Pours
 Canyon Road Moscato | 8
 Canyon Road Sauvignon Blanc | 8
 Canyon Road White Zinfandel | 8
 Canyon Road Pinot Grigio | 8
 Canyon Road Chardonnay | 8
 Canyon Road Pinot Noir | 8
 Canyon Road Merlot | 8
 Canyon Road Cabernet Sauvignon | 8

Craft Sodas | 4
Mill Stream Cream Soda Amana, IA
Mill Stream Root Beer Bottle Amana, IA

Imbibe

Beverage Selections

Domestic | 4 Host
 Budweiser, Pabst Blue Ribbon, Bud Light,
 Coors Light, Michelob Ultra

Craft & Regional | 5 Host
 Boulevard Brewery, Kolsch, Kansas City MO.
 Blue Moon, Belgian Ale, Denver CO.

Import | 6 Host
 Corona Light, Mexico
 Peroni, Euro Lager, Italy

Local & Seasonal | 7 Host
 Available in Cans & Bottles depending on Brewery

Hosted Hourly Beverage Packages

House Host Open Bar By The Hour
 Stocked with House Brands of Gin, Vodka, Whiskey
 Scotch, Bourbon, Rum, House Wines, Soft Drinks
 & Beer.

First Hour | 16 Per Person
 Second Hour | 12 Per Person
 Each Additional Hour | 8 Per Person

Call Host Open Bar by the Hour
 Stocked with Call Brands of Gin, Vodka, Whiskey
 Scotch, Bourbon, Rum, House Wines, Soft Drinks
 & Beer.

First Hour | 18 Per Person
 Second Hour | 14 Per Person
 Each Additional Hour | 12 Per Person

Luxury Host Open Bar by the Hour
 Stocked Luxury Brands of Gin, Vodka
 Whiskey, Scotch, Bourbon, Rum, House Wines
 Soft Drinks & Beer.

First Hour | 20 Per Person
 Second Hour | 16 Per Person
 Each Additional Hour | 10 Per Person

**Additional Liquors Are Available Upon Request,
 Charged At Market Price Per Bottle**

Prices Do Not Include Customary 25% Service Charge and 6% Sales Tax

Italicized Items Denotes Regional Local Product Used Whenever Possible

Imbibe

Selections From The Grape To Enhance Your Event
Sparkling and White Wine

Sparkling Wines and Champagne Listed from milder to stronger

Prosecco, DaLuca, Italy, Nv	30
Brut, Blanc de Blancs, Cava, Anna, Reserva Sant Sadurní d'Anoia	38
Prosecco, Mionetto, Organic, Veneto Italy, NV 750 ml	50
Brut, "Prestige, Chef de Caves", Mumm Napa, Napa Valley, California, NV	70
Brut, "Impérial", Moët & Chandon, Champagne, France, NV	130

Sweet White/Blush Wines Listed from sweetest to least sweet

Moscato Movendo Sicily Italy	30
Rose, Proverb, California	30
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	38
Rose, Fleur de Mer, Cotes de Provence, France	50

Lighter Intensity White Wines Listed from milder to stronger

Pinot Grigio, Pighin, Friuli Grave, Friuli-Venezia Giulia, Italy	54
Pinot Gris, J Vineyards, Russian River Valley, California	46
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	46
Sauvignon Blanc, Lapostolle, "Casa Grand Selection", Rapel Valley, Chile	38

Fuller Intensity White Wines Listed from milder to stronger

Chardonnay, The Dreaming Tree, Central Coast, California	46
White Blend, "The Whip", Murrieta's Well, Livermore Valley, California	38
Chardonnay, Sonoma Cutrer, "Russian River Ranches", Sonoma Coast, California	80

Prices Do Not Include Customary 25% Service Charge and 6% Sales Tax

Italicized Items Denotes Regional Local Product Used Whenever Possible

Imbibe

Selections From The Grape To Enhance Your Event

Red Wines

Lighter Intensity Red Wines Listed from milder to stronger

Pinot Noir, Mark West, California	38
Pinot Noir, Meiomi, Monterey-Sonoma-Santa Barbara Counties, California	54
Montepulciano D'Abruzzo, Folanari, Tuscan Italy	38
Merlot, "Grand Estates", Columbia Crest, Columbia Valley, Washington	38
Malbec, Alamos, Mendoza, Argentina	46
Sangiovese, 'Santa Cristina', Antinori Rosso, Toscana, Italy	66
Barbera d'Asti Renato Ratti Piedmont Italy	54
Super Tuscan, "Non-Confunditur", Argiano Rosso, Tuscano Italy	70

Fuller Intensity Red Wines Listed from milder to stronger

Chianti, 'White Label', Castello di Gabbiano, Tuscany, Italy	46
Merlot, "Decoy", Duckhorn, Sonoma County, California	75
Veronese, "Palazzo della Torre", Allegrini, Veneto, Italy	66
Toscana, "Modus", Ruffino, Tuscany, Italy	95
Red Blend, "If You See Kay", Lazio, Latium, Italy	46
Cabernet Sauvignon, "Ultra", Kaiken, Mendoza, Argentina	46
Zinfandel, "Old Vine", St. Francis, Sonoma County, California	58
Cabernet Sauvignon, Franciscan Estate, Napa Valley, California	85
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, California	95

Imbibe

Beverage Menu Notes

Corkage fee \$18.00 per bottle of any wine brought in from outside

\$135.00 bartender fee applies to all bars.

Additional liquors are available upon request and are charged at market price per bottle.

Price is charged based on the food function guarantee or the number of guests in attendance.

All charges based on the higher of actual guests served or guarantee number.

All prices are subject to change at any time according to market.

All food and beverage must be purchased through the Renaissance Des Moines Savery Hotel and served only by hotel staff.

No beverages, alcoholic or otherwise, shall be brought into an event by patrons from outside sources.

The Renaissance Des Moines Savery Hotel ambassadors have the right to refuse service to anyone under the age of 21, persons who cannot produce a valid ID or persons who appear intoxicated.

Audio Visual Equipment

LCD Package | 495

High Definition 5k Lumen LCD Projector,
Skirted Cart, A/C Power,
HDMI/VGA Cable, & Initial Connect Support

Lectern With Microphone | 75

Computer Audio Interface | 75

Video

Laptop Computer With Microsoft Office | 175

50" Flat Screen Monitor | 175

Confidence Monitor | 175

Blu-Ray Player, DVD Player or CD Player | 50

WIFI SIMPLIFIED

Price Per Person

Simple | Email & Simple Web Browsing

Superior | Media Streaming,

Media Rich Mobile Apps Large File Downloads

Participants are based on Estimated Bandwidth

Simple Wireless less than 25 People | 4

Superior Wireless less than 25 People | 6

Simple Wireless 26-50 People | 3.5

Superior Wireless 26-50 People | 5.5

Simple Wireless 51-100 People | 3

Superior Wireless 51-100 People | 5

Audio

Wireless Microphone | 95

(Handheld Or Lavalier)

Presidential Microphone | 75

Wired Microphone | 35

Single Powered Speaker With Stand | 75

4 Channel Mixer | 40

6-8 Channel Stereo Mixer | 85

Audio Sound Patch Connection | 50

Polycom Speaker Phone | 110

Mercury Conference TeleSystem | 160

Technician Per Hour | 60

Monday-Friday 8 AM To 5 PM

4 Hour Minimum

Overtime & Weekends | 90

Lighting

Colored Uplights | 55

Leko Light with Corporate Logo | 150

Ask Your Event Manager About Custom Lighting and Stage Packages

Essentials

A/C Extension Cord With Power Strip | 25

Projector Stand | 25

Wireless Slide Advancer/Laser Pointer | 25

Tripod Easel | 10

Flipchart With Post-It Pad & Markers | 40

White Board With Markers | 40

Conference Black Drape | 10

(priced per foot)

GENERAL INFORMATION

GENERAL ATTENDANCE AND MENU REQUIREMENTS

To ensure a successful event, menu items and event detail arrangements must be completed at least three weeks in advance.

We require a confirmation of guaranteed attendance at least three business days in advance of all functions and which is not subject to reduction.

You will be billed for the guaranteed number or actual attendance, whichever is greater.

Meals will be prepared for your guaranteed count. Our kitchen will make every effort to duplicate your menu for any additional guests above the guarantee. In the event that this cannot be done, a substitute entrée will be provided.

In the event we do not receive a guarantee, the expected number of guests on your signed contract will be used as the guarantee.

All function rooms are assigned by the number of people anticipated, if the attendance drops or increases, we reserve the right to change to a room suitable for attendance.

FOOD AND BEVERAGE

All food and beverage must be purchased through the Renaissance Des Moines Savery and served only by hotel staff. This policy ensures the safety of our guests and complies with local health regulations.

No beverages, alcoholic or otherwise, shall be brought into an event by the patrons or attendees from outside sources. We reserve the right to refuse alcohol service to anyone under the age of 21, persons who cannot produce a valid ID or persons who appear intoxicated.

All food, beverage, room rental and audio visual equipment charges will incur a 25% service charge and applicable sales tax.

ENTERTAINMENT AND PERFORMANCE LICENSE

Special requirements for entertainment such as electrical power needs, staging and extensive set up/teardown times may be subject to additional charges.

Arrangements must be made at least two weeks in advance to ensure the success of your event.

Your group is responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including without limitation, music, audio, or video recordings, art, etc.) that you may use or request to be used at the hotel. Vendor proof of insurance is also required if you chose to bring in an outside company for a specialized component of your event.

GENERAL INFORMATION

DECORATIONS AND SIGNS

All decorations must meet with the approval of the hotel. All flames must be enclosed within a non flammable barrier.

The hotel will not permit affixing items to the walls, floor or ceiling with nails, wires, staples or unapproved tape. Small sequin or confetti type decorations are not to be used on table tops and subject to additional charges.

Signage used in public areas must look professional and may be restricted to location and size.

Groups are responsible for the actions of outside vendors.

EQUIPMENT

Hotel will provide at no charge a reasonable amount of meeting equipment (i.e. chairs, tables, dance floor, etc.)

These complimentary items do not include extraordinary sets that would deplete hotel's present in-house equipment to the point of requiring rental of additional supply, or use of kitchen space or equipment.

If such special setups or extraordinary formats are requested, hotel will present two (2) alternatives: (1) charging the rental cost for additional equipment, or (2) changing the extraordinary setup to a standard format, avoiding the additional cost.

No outside audio visual equipment is permitted in the hotel without prior discussion and approval by the hotel.

PACKING AND SHIPPING

Boxes shipped to the hotel for use during your event, must be addressed to the onsite contact, hotel event manager, company name and date of your function.

A maximum of 4 boxes shipped no more than 3 days prior to your event are included in these complimentary services. Contact your Event Manager for additional information.

Shipping – for items stored over the 3 day complimentary period. Charges begin on the 4th day.

Boxes - \$5/each

Oversized boxes – 50 pounds or more - \$10

Display Cases - \$40

Pallets - \$125

Crates - \$150