

# Wedding Guide

2018-2019



UNI CATERING & EVENTS

*Make it Memorable*

**University of Northern Iowa**

# Venues

The University of Northern Iowa provides the perfect setting for an unforgettable event. We have several reception and ceremony locations that fit an array of space and capacity needs. Ask about our outdoor locations!



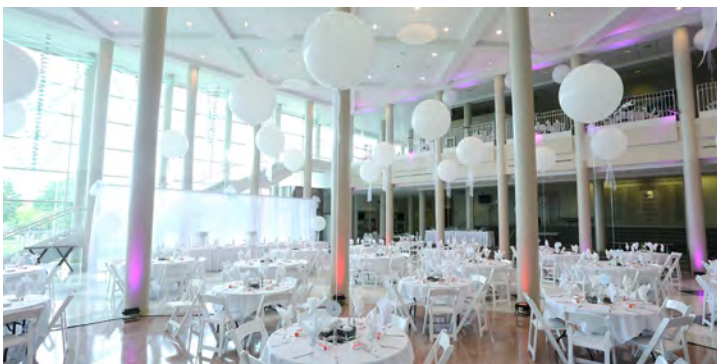
## Commons Slife Ballroom

A breathtaking space rich with a historical feel for your event. The Commons Slife Ballroom boasts 30-ft. high ceilings with beautifully painted modernistic scrolls, cathedral windows and real hardwood floors. Take advantage of the Georgian Lounge & Porch next door for additional space, as well as the convenience of parking in the multimodal center across the street. The Ballroom is a popular location for both wedding ceremonies and receptions.



## Commons Georgian Lounge & Porch

Enjoy the views and natural light from the porch area while you revel in the ambiance of the two fireplaces in the lounge and listen to harmonies from the grand piano. The Georgian Lounge is connected to the Porch area which overlooks the Campanile Plaza on central campus. These two spaces are also located directly across the hallway from the Commons Slife Ballroom. Guests can use the Lounge & Porch for an intimate reception, to hold a wedding ceremony, for a cocktail reception or to host a bridal shower, just to name a few. It can also be used in conjunction with events taking place in the adjacent ballroom or outside on the lawn and allows for easy access to parking in the multimodal center across the street.



## Gallagher Bluedorn

A grand wall of windows outlines the space with natural sunlight or majestic moonlight. The lobby features floor to ceiling pillars, marble tile and a grand staircase. Gallagher Bluedorn is a unique location to hold your wedding or reception, as well as an impressive venue for luncheons and cocktail receptions and offers easy access to parking adjacent to the building, as well as across the street.



## Maucker Union Old Central Ballroom

Located centrally on campus within Maucker Union, the Old Central Ballroom was renovated in 2012 with a contemporary feel of modern wood-grained flooring and neutral finishes. This impressive space has the ability to be divided into three separate sections or used as one grand ballroom. Utilization of the attached lobby area sets the stage as a popular location for wedding receptions and banquets.

# Hors D'oeuvres Packages

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All Packages Include Coffee (Decaffeinated or Regular), Iced Tea And Water.



**LIGHT**  
\$15.35/Guest

Select From Below:

- 4 - Bronze
- 4 - Silver



**STANDARD**  
\$23.14/Guest

Select From Below:

- 4 - Bronze
- 4 - Silver
- 2 - Gold



**DELUXE**  
\$26.55/Guest

Select From Below:

- 4 - Bronze
- 5 - Silver
- 4 - Gold

## Bronze

- Seasonal Fresh Fruit Tray
- Fresh Vegetables
- With Choice of Dill or Ranch Dip
- Sundried Tomato Palmiers
- Tortilla Roll-Ups
- Italian Stuffed Cherry Tomatoes
- Creamy Bacon Lettuce Tomato Crostini
- Hot Asiago Dip With Crostini
- Cheese Straws
- Apple Currant Meatballs
- Mexican Dip With Tortilla Chips

## Silver

- Stuffed Baby Red Potatoes
- Spiced Mixed Nuts
- Cheddar Cheese Ball With Crackers
- Pesto Torte Spread With Pita Crisps
- Ham And Cheddar Silver Dollar Sandwiches
- Mini Orange Muffins With Ham
- Petite Roast Beef Spinach Pinwheels
- Almond Stuffed Dates Wrapped in Bacon
- Greek Potato Patties
- Stuffed Mushrooms

## Gold

- Shrimp Cocktail With Sauce
- Beef And Prosciutto On a Mushroom Palmier
- Asparagus Rolls With Herb Butter
- Quiche Bites
- Asian Vermicelli
- Ricotta Stuffed Chicken Pinwheels
- Elegant Cheese Tray With Grapes And Breads
- Polenta With Red Pepper And Mushroom
- Petite Pommery Chicken Canapés
- Dilled Shrimp Cucumber Canapés

# Inclusive Wedding Packages



## The Pearl Package

Two Hors D'oeuvre Options  
During Pre-Dinner Reception  
For Up To One Hour

Buffet Dinner—  
Choice of Buffet Meal



## The Opal Package

Two Hors D'oeuvre Options  
During Pre-Dinner Reception  
For Up To One Hour

Three Course Dinner—  
Salad, Entrée, Starch, Vegetable  
And Bread Service



## The Diamond Package

Three Hors D'oeuvre Options  
During Pre-Dinner Reception  
For Up To One Hour

Three Course Dinner—  
Salad, Entrée, Starch, Vegetable  
And Bread Service

Add Champagne or Gingerale For Toasting To Any Package  
For an Additional \$3.00 Per Person Half Pour / \$6.00 Per Person Full Pour

Alternate menu options and customized packages available upon request.  
5% Facility Fee and 10% Service Fee applied to all food and beverage orders.  
Event liability insurance is required for all non-university funded events.  
Guarantees & Payment - See Terms & Conditions online at [catering.uni.edu](http://catering.uni.edu).



# *Hors d'oeuvres*

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Almond Stuffed Dates Wrapped in Bacon\*

Apple Currant Meatballs\*

Assorted Fresh Fruit Tray

Cheese And Cracker Tray

Cucumber Sandwiches\*

Hummus Tray (Sundried Tomato And Original)  
With Celery And Pita Crisps

Relishes With Choice of Dill or Ranch Dip

Salami, Grape And Cheese Skewer

Shrimp And Cucumber Canapés\*

Stuffed Mushrooms\*

Tomato Bruschetta\*

\*Denotes hors d'oeuvres that are served via butler service by catering staff.  
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# Salads

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Caesar Salad

Cranberry Spinach Salad  
With House Melba Vinaigrette

Mixed Greens, Dried Cranberry And Feta Salad  
Topped With Candied Walnuts  
And Served With Raspberry Vinaigrette

Fancy Mixed Greens  
With Gene's Dressing

Mixed Greens Salad With Choice of Two Dressings  
(Ranch, French, Fat Free Italian or Bleu Cheese)

Romaine And Mandarin Orange Salad  
Topped With Slivered Almonds  
And Served With Sweet Dijon Vinaigrette

Mixed Greens  
With Goat Cheese And Honey Spiced Dressing

Spring Pasta Salad

Fresh Fruit Salad





# Dinner Buffets

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Dinner Buffets Include Two Salads, One Starch And One Vegetable.  
Each Also Includes Dinner Rolls, Iced Tea, Water And Coffee.

## Pearl Package

One Entrée	\$27.50
Two Entrées	\$29.95

## Entrées

Chicken Milano

Chicken Lombardy

Apple Baked Pork Loin


Gingered Pork Tenderloin

Honey Mustard Pork Tenderloin

Four Cheese Lasagna

Classic Lasagna

Fennel & Coriander Beef  
(+\$1.00 Per Person)



Alternate menu options and customized packages available upon request.  
Special Dietary needs may be accommodated.  
Prices include basic linens and china service. Prices and menu options are subject to change.

# Dinner Entrées

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Dinner Entrées Include Choice of Starch, Vegetable And Salad.  
Each Also Includes Dinner Rolls, Iced Tea, Water And Coffee.

	Opal Package	Diamond Package
<b>Classic Lasagna</b> Layers of Noodles, Sauce, Cheeses And Ground Beef Includes Choice of Garlic Bread, Vegetable And Salad	\$25.50	\$29.85
<b>Apple Baked Pork Loin</b> Marinated Roast Pork Loin With Sweet Apple Glaze	\$27.65	\$31.95
<b>Chicken Lombardy</b> Lightly Breaded And Baked With Mushrooms in a White Wine Sauce Topped With Mozzarella And Parmesan Cheeses	\$29.45	\$33.25
<b>Chicken Milano</b> Baked Chicken Breasts Topped With Creamy Sundried Tomato And Basil Sauce	\$29.45	\$34.25
<b>Pork Tenderloin Medallions (Gingered or Honey Mustard)</b> Thinly Sliced Pork Tenderloin Slow Cooked And Marinated To Your Liking	\$30.55	\$34.80
<b>Pork Tenderloin Medallions And Chicken Lombardy</b> Thinly Sliced Gingered or Honey Mustard Pork Tenderloin And Lightly Breaded Chicken Baked With Mushrooms	\$32.25	\$36.45
<b>Fennel And Coriander Beef</b> Pan Seared, Slow Roasted Top Sirloin Roast Crusted in Fennel, Coriander And Garlic	\$34.90	\$38.70
<b>Spiced Beef Tenderloin And Shrimp</b> Thyme, Garlic And Oregano Seasoned Beef Paired With Marinated Grilled Shrimp	\$37.79	\$42.25

Alternate menu options and customized packages available upon request.  
Special Dietary needs may be accommodated.  
Prices include basic linens and china service. Prices and menu options are subject to change.





# Starches

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Roasted Potatoes

Fresh Parsley Buttered Potatoes

Roasted Potato Medley (White, Red, Sweet)

Mashed Twice Baked Potatoes

Garlic Parmesan Mashed Potatoes

Herb Roasted Potatoes

Rice Pilaf

Risotto



# Vegetables

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Steamed Green Beans

Green Bean Almandine

Broccoli With Lemon Butter

California Medley

Honey Glazed Carrots

Squash Medley

Asparagus  
(Available April - August)



# Children's Meals

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For Guests 10 Years And Younger

\$13.75

Fresh Fruit Cup or Applesauce  
Chicken Tenders  
Chef's Choice Vegetable  
Cheesy Mashed Potatoes

OR

Half Price of Chosen Buffet



Price includes pre-dinner appetizers and other enhancements of each package.



# Desserts

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Desserts can be set as buffet or served at the table and will be fully serviced by catering staff. All baked goods are prepared fresh from the UNI Bakery.

Mini Lemon Tarts	\$14.95/Dozen
Vanilla Bean Cookies	\$3.95/Dozen
Glittered Champagne Truffles	\$9.95/Dozen
Salted Caramel Truffles	\$10.95/Dozen
Mini Traditional Cheesecakes	\$6.95/Dozen
Mini Chocolate Truffle Cheesecakes	\$6.95/Dozen
Chocolate Dipped Cherries	\$9.65/Dozen
Brownie With Ice Cream And Toppings	\$5.95/Person
Cupcakes/Mini Cupcakes Salted Nut Roll, Chocolate Raspberry White, Red Velvet, Salted Caramel, Pink Champagne, Vanilla Bean, Cookies And Cream, Confetti	\$20.95/\$14.95/Dozen
Sheet Cake (50 Servings) Half Sheet, Two Layer White, Chocolate, Marble, Pink Champagne, Lemon Raspberry, Salted Carmel, Heath Bar, Cookies & Cream, Red Velvet	\$42.50/Cake

Ask About Our Tiered Cakes.

Additional cake cutting fee will be added to all cakes brought in from an outside vendor.

# Bar Accommodations

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## BAR SELECTIONS

Soft Drinks, Beer, Wine And Mixed Drinks;  
Specialty Drink Options Available, Ask Your Planner For Details

## SPONSORED BAR/CASH BAR

Assorted Sodas	\$1.50/\$2.00
Domestic Beer	\$4.00/\$4.50
Craft/Premium Beer	\$5.00/\$5.50
House Wine	\$6.00/\$6.50
Mixed Drinks	\$6.00/\$6.50
Domestic Kegs* Bud, Bud Light, Coor's Light Not Available For Cash Bar	\$280/Starting
Premium Kegs* Blue Moon, Stella, Heineken Not Available For Cash Bar	\$375/Starting

\*Additional selections available upon request.

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## BAR GUIDELINES

Bar set up of \$75.00 and a bar minimum of  
\$100.00 per hour per bar, includes one bartender per bar.  
(Inquire with your planner on bar prices for hosted and cash bars.)  
Bar service not to exceed 5 hours.

Food must be included at all events with alcohol.  
Planner must approve the menu and quantity of both food and alcohol.

A non-alcoholic beverage must be available  
to guests while alcohol is being served.

Wine may be brought in by the host and served by catering staff.  
A \$15.00 corkage fee (750ml bottles only) will be applied for all bottles opened.  
Each container must have the State of Iowa purchase sticker affixed to the bottle.

Alcohol service will conclude thirty minutes prior to event end time.

Please view the full version of the UNI Catering alcohol policy at: [catering.uni.edu/policies](http://catering.uni.edu/policies).  
ID's are required for all guests and wedding party for the durations of the event time.



# Complimentary Services

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Full China, Silver and Glass Service

Basic Linens

Skirted Head Table

See your event planner for unique head table arrangements

Skirted Tables

Includes Gift, Punch, Guest Book, DJ and Cake Table

Microphone at Head Table for Toasts



# Enhancements

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Tea Light Candles and Holders - \$1/each

Mirror Tile - \$2/each

Balcony Fabric and Lighting - \$75

Back Drop and Lighting for Head Table - \$150

LCD and Projector Screen Available - Please Inquire



# Decorations

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Each event space has its own unique décor and should be discussed when determining decorations for an event being planned. Inquire with your planner on restrictions and options for your decorating needs.

## GENERAL DECORATING GUIDELINES

Decoration of the spaces can begin at 8:00 a.m. the day of the event.

Basic linen colors are included in the package price.

We can order specialty colored table linens, chair covers and sashes for an additional fee. Private chair covers and sashes may be brought in.

All candles must be enclosed in glass.

Glitter and confetti are prohibited.

## COMMONS SLIFE BALLROOM AND GEORGIAN LOUNGE/PORCH GUIDELINES

Window sills in the ballroom can be decorated.

Decorations may be hung with monofilament from the balconies.

The windows in the ballroom have blinds that can be lowered prior to the event and must remain lowered during the event.

Low tables in the lounge may be decorated.

The tops of the fireplace mantels may be decorated.

Use of tape on the walls or painted surfaces (including fireplace mantels) is prohibited.

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