



RENAISSANCE®

DES MOINES SAVERY HOTEL



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

[WWW.RENAISSANCEDESMOINES.COM](http://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 |
| Chef's Flavored <i>Cream Cheese Selection</i>                                   | 6 |
| <i>Herbed Yukon Gold Cottage Potatoes</i> with<br>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<br>Strawberries, Spiced Honey Agave Syrup | 6 |

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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*

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## Intermission

### Beverage Break Items

#### Priced Per Item

|                                                      |   |
|------------------------------------------------------|---|
| Assorted Pepsi Soft Drinks                           | 3 |
| Aquafina                                             | 3 |
| Assorted Bottled Juice<br>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®<br>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<br>Lemonade Garnished with Fresh Lemons | 36 |
| House Recipe Hot Cocoa                                          | 32 |
| Infused Water Station<br>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<br><i>Bread Shards</i> , Tortilla Strips, Cucumber Chips<br>Charred Cauliflower, Baby Carrots                                                  | 6  |
| Build Your Own Trail Mix   Chex Snack Mix, Almonds, Pecans, Golden Raisins<br>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,<br>Radish Chips, Belgian Endive, <i>Sour Cream Dill Ranch Dip</i>                                                             | 8  |
| Domestic Cheese Board   Trio Of Chef Selected Cheeses<br>Dried Fruit Medley, Roasted Nuts, Fig Jam, Crackers                                                                                             | 12 |
| Iowa Cheese Board   <i>Selection Of Local Iowa Dairy Cheese</i><br>Champagne Dijon Mustard, Brown Ale Stone Ground Mustard<br>Dried Fruits, Medley Roasted Nuts<br>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** | Savory 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

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

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

Italicized Items Denotes Regional Local Product Used Whenever Possible

## 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**

*Vanilla Bean Nutmeg Fallen Cream, Espresso Kahlua Syrup, Orange Zest*

| 13

#### **Banana Foster's**

*House Rum Foster Sauce, Sponge Cake, Vanilla Bean Fallen Cream*

| 13

#### **Pot Au Crème**

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

| 16

#### **Cupcake Couture**

*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*

| 16

#### **Pasticceria**

*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*

| 18

## 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 Savory 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 4<sup>th</sup> day.**

Boxes - \$5/each

Oversized boxes – 50 pounds or more - \$10

Display Cases - \$40

Pallets - \$125

Crates - \$150