

Des Moines Embassy Club

# Wedding Menu



# Downtown Spaces

Limited underground parking is available after 5:00pm on weeknights and all day on weekends. Security is required for the last three hours of your reception. Please inquire for rental rates on Sunday-Thursday weddings. Three 33rd Floor options are available for ceremony and cocktail reception at \$300 per section.

## BALLROOM + LOUNGE

Cocktail Reception + Seated Meal: 225 guests  
Ceremony + Cocktail Reception: 150 guests  
Cocktail Reception: 350 guests

**Member/Non-Member Rental**  
Friday: 725/1450  
Saturday: 1200/2500



## CRYSTAL ROOM + LOUNGE

Cocktail Reception + Seated Meal: 155 guests  
Ceremony + Cocktail Reception: 200 guests  
Cocktail Reception: 200 guests

**Member/Non-Member Rental**  
Friday: 1500/3000  
Saturday: 2500/4000



## ENTIRE 34TH FLOOR

Cocktail Reception + Seated Meal: 270 guests  
Ceremony + Cocktail Reception + Seated Meal: 200 guests

**Member/Non-Member Rental**  
Friday: 2500/4000  
Saturday: 3000/5000





# West Spaces

Ample free parking is available in the lots surrounding the Club. Security is required for the last three hours of your reception. Please inquire for rental rates on Sunday-Thursday weddings. The entire Clubhouse, including Bar and Main Dining Room, may be rented for \$4000.

## PONDEROSA BALLROOM

Theatre Style Ceremony: 500+ guests  
Cocktail Reception: 425 guests  
Seated Meal: 380 guests

### Member/Non-Member Rental

Friday: 1000/2000  
Saturday: 1500/3000

*Includes use of patio*



Event Spaces

## EMBASSY ROOM

Theatre-Style Ceremony: 40 guests  
Cocktail Reception: 50 guests  
Seated Meal: 35 guests

Makes a great private Wedding Party Suite or Kids' Room (please provide supervisor)

### Member/Non-Member Rental

Friday: 125/250  
Saturday: 150/300



## ADDITIONAL COCKTAIL SPACES

Outdoor terraces or indoor bar. Inquire for guest capacities.

### Member/Non-Member Rental

Friday and Saturday: 250/500



All prices are subject to 22% service charge & 7% Iowa sales tax.

# Package Bases

*Plated dinner, buffet dinner, and culinary station receptions include your choice of two hors d'oeuvre selections and one soup or salad option listed below. Salads come with one dressing. Add \$1 for each additional dressing option.*

## **PASSED HORS D'OEUVRES**

*Select two*

### **Premium Iowa Pork, Poultry, + Beef**

Bacon-wrapped Tater Tots with Jalapeños  
Bacon-Wrapped Sausage with Apple Glaze  
Stuffed Mushrooms with Graziano Sausage  
Petite Asian Chicken Skewers + Peppercorn Sauce  
Mini Tamales  
Club-Made Pizzas  
Sliced Beef Tenderloin on Chive Cream Cheese Croustade

### **Seafood**

Mini Crab Cakes with Southwest Sauce  
Smoked Salmon on Croustade  
Shrimp Cocktail Shooter

### **Vegetarian**

Mushroom or Black Bean Tassies  
Brie Cheese Tassies  
Assorted Panini Bites  
Spanakopita  
Boursin-stuffed Peppadew Peppers  
Phyllo-wrapped Asparagus  
Stuffed Mushrooms with Boursin Cheese  
Vegetarian Club-Made Pizzas  
Mac + Cheese Bites  
Brie, Apple, + Honey Tassies

## **FIRST COURSE: SERVED SOUP OR SALAD**

*Select one soup or salad option for all guests.*

### **Soup**

Chef's Seasonal Soup  
Summertime Gazpacho  
Fall Roast Squash Soup

### **Salad**

House Salad  
Caesar Salad **+2**  
Greek Salad  
Oriental Mandarin Salad  
Caprese Salad  
Spinach Salad with Warm Bacon Dressing **+4**  
Seasonal Summer Berry Salad

## **COMPLIMENTARY DESSERT SERVICE**

All wedding packages include a coffee station and complimentary cutting, plating, and service or display of dessert provided by outside vendor.

# Hors D'oeuvre Reception

Hors d'oeuvre receptions are \$33 per guest, priced for a minimum of 40 guests based on two hours of service. Select nine options below: three hors d'oeuvres for passing, five hors d'oeuvres for display, and one action station.

## HORS D'OEUVRES

### Premium Iowa Pork, Poultry, + Beef

Bacon-wrapped Tater Tots with Jalapeños  
Bacon-Wrapped Sausage with Apple Glaze  
Stuffed Mushrooms with Graziano Sausage  
Petite Asian Chicken Skewers with  
Peppercorn Sauce  
Mini Tamales  
Club-Made Pizzas

### Seafood

Mini Crab Cakes with Southwest Sauce  
Smoked Salmon on Croustade  
Shrimp Cocktail Shooter

### Vegetarian

Mushroom or Black Bean Tassies  
Brie Cheese Tassies  
Assorted Panini Bites  
Spanakopita  
Boursin-stuffed Peppadew Peppers  
Phylo-wrapped Asparagus  
Stuffed Mushrooms with Boursin Cheese  
Vegetarian Club-Made Pizzas  
Mac + Cheese Bites **+1**  
Brie, Apple, + Honey Tassies

## ACTION STATIONS

### Farm Stand

Domestic + Imported Cheeses + Charcuterie  
Assorted Fruit Display  
Vegetable Crudit  or Grilled Vegetables

### From the Sea

Smoked Salmon Sides with Traditional  
Condiments  
Gulf Shrimp with Condiments (three per guest)  
King Crab Sections

### Butcher's Block

Carved Roast Top Sirloin  
Carved Honey-glazed Bone-in Ham  
Carved Smoked Pork Shoulder  
Carved Tenderloin of Beef **+4**  
Carved Roasted Turkey Breast  
Rolls and Condiments

### Dip Station

*Choose three. Served with complementary sides*

Vegetable Dip  
Cheese Dip  
Buffalo Chicken Dip  
Spinach + Artichoke Dip  
Traditional Hummus  
Salsa + Guacamole

## COMPLIMENTARY DESSERT SERVICE

All wedding packages include a coffee station and complimentary cutting, plating, and service or display of dessert provided by outside vendor.

# Buffet Dinner Reception

Buffet receptions are \$40 per guest, priced for a minimum of 50 guests based on two hours of service. Your meal includes pre-set iced water, bread, and butter.

## PASSED HORS D'OEUVRES

Select two options from the package bases page.

## FIRST COURSE: SERVED SOUP OR SALAD

Select one option from the package bases page.

## BUFFET ENTRÉES

Select two entrées for your buffet table

### Club Select Angus Beef

Top Sirloin Steak  
New York Strip  
4-oz Beef Tenderloin Medallions +3  
Sliced Beef Tenderloin Filet with Carver +3  
*Choice of Sauce: Bearnaise, Demi-glace,  
Cabernet Onion, or Classic Cream-style Basil  
de Burgo*

### Premium Iowa Pork

Roasted Loin  
Top Sirloin  
Baked Ham  
4-oz Medallions  
*Choice of Sauce: Maple Roast Apples + Red  
Wine, Plum Chutney Glaze, or Wild  
Mushroom*

### Poultry

Roasted Chicken Breast  
Grilled Chicken Breast  
*Choice of Sauce: Thai Peanut, Tomato-caper  
Herbed Olive Oil, Tomato-caper, Piccata, or  
Tarragon + White Grape Buerre Blanc*

### Seafood

Hazelnut-encrusted Salmon  
Miso-glazed Atlantic Cod  
Pan-roasted Salmon  
*Choice of Sauce: Mango Salsa, Red Pepper +  
Tarragon, Sweet + Sour Thai Chili, or Greek  
style Tomato + Olive Oil*

### Pasta

Graziano Sausage Lasagna  
Vegetarian Lasagna  
Pasta Bar with Choice of Two Pastas + Three Sauces

## BUFFET ACCOMPANIMENTS

Select one display, two vegetables, and two starches.

### Display

*(Select one)*  
Traditional Potato Salad  
Italian Pasta Salad  
Fresh Seasonal Fruit  
Italian Antipasti  
Domestic + Imported Cheeses  
Vegetable Crudité  
Grilled Vegetables  
Watermelon + Feta with Balsamic

### Vegetable

*(Select two)*  
Steamed Broccoli  
Green Beans  
Honey-glazed Carrots  
Snap Peas with Mushrooms  
Asparagus  
Julienne Vegetables

### Starches

*(Select two)*  
New Potatoes  
Roasted Fingerling Potatoes  
Garlic Mashed Potatoes  
White Cheddar Mashed Potatoes  
Potato Gratin Dauphinoise  
Wild Rice Melange  
Boursin-stuffed Baby Potatoes

## COMPLIMENTARY DESSERT SERVICE

All wedding packages include a coffee station and complimentary cutting, plating, and service or display of dessert provided by outside vendor.

# Culinary Station Reception

Culinary station receptions are \$42 per guest, priced for a minimum of 50 guests based on two hours of service.

## **PASSED HORS D'OEUVRES**

Select two options from the package bases page.

## **FIRST COURSE:**

### **SERVED SOUP OR SALAD**

Select one option from the package bases page.

## **CARVING BOARD**

Optional culinary station. Select two proteins, two vegetables, and two starches.

### **Proteins**

Roast Top Sirloin  
Honey-glazed Bone-in Ham  
Smoked Pork Shoulder  
Tenderloin of Beef  
Roast Turkey Breast

### **Vegetables**

Green Beans with Caramelized Onions +  
Bacon  
Sugar Snap Peas + Carrots  
Ginger-glazed Carrots  
Seasonal Vegetable Medley  
Sweet Corn Kernels

### **Starches**

Garlic Mashed Potatoes  
Boursin Cheese Mashed Potatoes  
Au Gratin Potatoes  
Sea-salt-encrusted Fingerling Potatoes  
White Cheddar Stuffed Potatoes  
Wild Rice Melange

## **ADDITIONAL STATIONS**

Select three stations if ordering the Carving Board or four stations if not.

### **American Flair**

Domestic Cheese Display with Fruit Garnish  
Meat + Vegetarian Variety Club Wood-oven Pizzas  
Iowa Pulled Pork Sliders  
Optional: Beef Sliders +4

### **Farm Stand**

Domestic + Imported Cheeses  
Assorted Fruit Display  
Vegetable Crudit  or Grilled Vegetables

### **From the East**

Pork Pot Stickers + Egg Rolls  
Vegetable Stir Fry  
Condiments + Dips  
Optional: Fresh Spring Rolls +4

### **From the Sea**

Smoked Salmon Sides with Traditional Condiments  
Gulf Shrimp with Condiments (3 pieces per guest)

### **South of the Border**

Build Your Own Taco Bar  
*Includes: Ground Beef + Sliced Chicken,  
Peppers + Onions, Corn + Flour Tortillas,  
Quesadillas, Guacamole, and Salsas*

### **Taste of Italy**

Antipasti-style Vegetables  
Choice of Two Pastas  
Marinara, Pesto, and Alfredo Sauces  
Fresh Mozzarella Bar

### **Black Tie Comfort**

Macaroni + Cheese and Mashed Potato Bar  
*Includes: Bacon Crumbles, Sour Cream,  
Cheese, Fresh Chives, Sliced Chicken, Gravy*

## **COMPLIMENTARY DESSERT SERVICE**

All wedding packages include a coffee station and complimentary cutting, plating, and service or display of dessert provided by outside vendor.

# Plated Dinner Reception

Plated dinner receptions include pre-set iced water, bread, and butter on the table. To ensure the highest quality of service, please pre-select one vegetarian entrée and up to two additional entrée options for your guests. Please provide place cards or menus to indicate each guest's selection. Meals to meet dietary restrictions are provided as requested in addition to the above guidelines.

## PASSED HORS D'OEUVRES

Select two options from the package bases page.

## FIRST COURSE: SERVED SOUP OR SALAD

Select one option from the package bases page.

## ACCOMPANIMENTS

All entrées are accompanied by the same vegetable and starch. Select one of each.

### Vegetable

Steamed Broccoli  
Green Beans with Bacon + Caramelized Onions  
Honey-Glazed Carrots  
Snap Peas with Mushrooms  
Asparagus  
Chef's Vegetable Medley  
Brussels Sprouts with Bacon + Shallots

### Starch

New Potatoes  
Roasted Fingerling Potatoes  
Red Mashed Potatoes  
Garlic Mashed Potatoes  
Potato Gratin Dauphinoise  
Wild Rice Melange  
Oven-Browned Potato Wedges  
Potatoes Au Gratin  
Twice-Baked Baby Red Potatoes +2

## CHILDREN'S MEALS

Select one for all guests under the age of 12

Chicken Fingers with Tater Tots + Fruit Cup **15**  
Cheeseburger with Tater Tots **15**  
4-oz. Filet with Mashed Potatoes **15**  
Macaroni + Cheese with Breadstick **15**

## ENTRÉES

### Club Select Angus Beef

10-ounce Top Sirloin Steak **37**  
New York Strip **38**  
Twin 4-ounce Beef Tenderloin Medallions **40**  
12-ounce Embassy Club Prime Rib **40**  
6-ounce Beef Tenderloin Filet **41**  
*Choice of Sauce: Bearnaise, Demi-glace Classic Cream-style Basil de Burgo, Caber net Onion, or Greek-style Tomato and Olive with Feta*

### Duet Plates

4 oz. Beef Tenderloin Medallion + Chicken **40**  
4 oz. Beef Tenderloin Medallion + 4 oz. Salmon Filet **41**  
4 oz. Beef Tenderloin Medallion + Stuffed Jumbo Shrimp **42**  
4 oz. Beef Tenderloin Medallion + La Quercia Prosciutto-Wrapped Pork **42**  
4 oz. Salmon Filet + Chicken **38**

### Premium Iowa Pork

12-ounce Center Cut Pork Chop **34**  
Bacon-Wrapped Pork Tenderloin Medallions **34**  
*Choice of Sauce: Maple Roast Apples and Red Wine, Plum Chutney Glaze, or Wild Mushroom*

### Poultry

Roasted Wing-on or Boneless Chicken Breast **32**  
*Choice of Preparation: Marsala, Picatta, Parmesan, Florentine, or Wild Mushroom Sauce*

### Seafood

Hazelnut-Encrusted Salmon **36**  
Pan-Roasted Salmon **36**  
*Choice of Sauce: Mango Salsa, Red Pepper + Tarragon, Sweet + Sour Thai Chili, Greek-style Tomato + Olive Oil, Lemon Caper, Lemon Dill, or Buerre Blanc*  
Fresh Catch Selections **Market Value**

### Vegetarian

Risotto with Snap Peas, Mushrooms, and Garlic **32**  
Stuffed Portobello with Wild Rice + Vegetables **32**  
Stir-fried Vegetables **32**  
Eggplant Parmesan **32**

## COMPLIMENTARY DESSERT SERVICE

All wedding packages include a coffee station and complimentary cutting, plating, and service or display of dessert provided by outside vendor.



# Late Night Snacks + Desserts

Items are priced per guest unless otherwise indicated.

## LATE NIGHT SNACKS

### A la Carte

Club-made Pizzas **25 per pizza**  
Quesadillas, Chips, + Salsa **7**  
Chicken Strips + Waffle Fries **8**  
Bacon-wrapped Tater Tots **3**  
Pigs in a Blanket **3**  
Mini Mac + Cheese Shooters **3**  
Ice Cream Sundae Bar **9**  
Meatballs **2.5**  
Mac + Cheese Bites **3.25**

### Sliders **8**

Choice of BBQ Pork, Chicken, or Burgers  
*\*Ask about pairing sliders with  
your favorite local bourbon!*

### Nacho Station **8**

Tortilla Chips  
Ground Beef  
Sliced Chicken  
Guacamole  
Tomato, Onion, + Jalapeños  
Sour Cream  
Salsa

### Dip Station **12**

*(Served with custom dipping sides)*  
Buffalo Dip  
Spinach + Artichoke Dip  
Hummus  
Veggies

## SERVED OR DISPLAYED DESSERTS

### Sweet Sensation Selections **+8.95**

Dark Chocolate Grand Marnier Mousse with Club Cookie  
Club Gold Brick Sundae with Club Cookie  
Hot Fudge, Fresh Strawberry, or Kahlua Sundae  
Baked Apple with Raisins + Nuts in Vanilla Rum Sauce  
Fresh Berries with Whipped Cream

### Delectable Delight Selections **+10.50**

Fresh Fruit Pie a la Mode  
Warm Apple Tart, Ice Cream + Caramel Sauce  
Crème Brûlée with Berries  
Fresh-baked Lemon or Berry Tarts  
Italian Tiramisu  
Panna Cotta with Honey

### Elegant Confection Selections **+11.95**

Flourless Chocolate Torte with Berries  
Berry-Filled Tuile Shell with Custard Sauce  
Meringue Pavlova with Vanilla Ice Cream + Strawberries  
Cherries Jubilee  
Bananas Foster  
Crepe Suzette  
Individual Baked Alaska **+3**  
Chef's Trio of Mini Desserts

## DESSERT PLATTERS + DISPLAYS

Assorted Cookies + Brownies **+5**  
Chef's Selection of Three Dessert Bars **+6**  
Chef's Display of Five Mini-Desserts **+9.95**

## COMPLIMENTARY DESSERT SERVICE

All wedding packages include a coffee station and complimentary cutting, plating, and service or display of dessert provided by outside vendor.

# Beverages

Please read each selection carefully for pricing. Your Club event planner can assist in determining the appropriate number of bars and beverage stations for your event.

## WINE SELECTIONS

### House Wine 8/30

McManis Cabernet (California) and McManis Chardonnay (California). Other varieties available upon request.

### Premium Wine

Our Wine + Spirits Director will select the perfect wine pairings for your menu from our extensive list.

### Champagne 30

Priced per bottle. Please inquire for non-alcoholic sparkling juices.

## BEER SELECTIONS

Domestic Bottles **5.50 each**

Micro/Craft/Imported Bottles **6.50 each**

Domestic Keg **350 each**

Micro/Craft/Imported/Local Keg **450+ each**

## LIQUOR SELECTIONS

*Includes mixers, bubblers, and garnishes as well as soft drinks*

### Call Brand Liquors 7-9 each

Smirnoff Vodka, Bombay Dry Gin, Bacardi Superior Light Rum, Captain Morgan Rum, Canadian Club Whiskey, Jim Beam Bourbon Whiskey, Johnnie Walker Red Label Scotch Whiskey, Jose Cuervo Especial Gold Tequila, Paramount Amaretto

### Premium Brand Liquors 8-11 each

Stoli Vodka, Grey Goose Vodka, Tanqueray Gin, Bombay Sapphire Gin, Crown Royal Canadian Whiskey, Jack Daniels Tennessee Whiskey, Dewar's White Label Scotch, Markers Mark, Disaronno Amaretto

## NON-ALCOHOLIC

### Self-Serve Beverage Station 5

Includes Regular + Decaf Coffee, Iced Tea, and Lemonade stocked for up to five hours  
*Add up to three hours of additional service +3*

### Soft Drinks, Juice, and/or Bottled Water 3

*(Charged on Consumption)*

### Specialty Beverages

*(Inquire for pricing)*

Sherbet Punch, Strawberry Lemonade, Hot Chocolate, Cider, Signature Drinks

## HOURLY HOSTED BAR

*Unlimited beverages priced per guest*

### Wine, Domestic Beer, Call Liquors, and Non-Alcoholic

First Hour **15**

Second Hour **11**

Each Additional Hour **7**

Add Premium Liquors **+2 per hour**

## HOSTED BAR ON CONSUMPTION

### Wine, Domestic Beer, Bottled Beer, Call or Premium Liquors, and Non-Alcoholic

Host pays based on the amount of drinks consumed.

## CASH BAR

*(Guests pay per drink on their own. Requires \$50 cashier fee and \$100 setup fee per bar)*

Call/Premium Single Pour **8/9**

Call/Premium Rocks **9/10**

Call/Premium Martinis **10/11**

Club Red or White Wine **8**

Domestic Bottled Beer **6**

Micro/Craft/Imported Bottled Beer **7**

Soft Drinks, Juice, Bottled Water **3**

## ONSITE MEAL ACCOMMODATIONS

- Personal Club event planner
- Onsite Banquet Manager and experienced service staff
- Club-owned tables + chairs
- China, silverware, glassware, + service equipment
- White or black cloth table linen and napkins
- Guest Parking
- Complimentary food + wine tasting event (*held twice per year. Charges may apply for individual tastings*)
- Complimentary cake cutting + plating
- Access to our locations for your rehearsal dinner at discounted room rental rates
- A gift certificate to use in our fine dining restaurants on your first anniversary

## PARKING

### Downtown

Limited underground parking is available on weekends and after 5:00 on weeknights. Nearby ramp parking is available at all times (fees may apply). Please provide your parking list to your personal Club event planner.

### West

Ample free parking is available in lots surrounding the Club.

## RENTAL EQUIPMENT

LCD Projector **100**

Projection Screen **25**

Podium **25**

Microphone with Mixer + Speakers Starting at **100**

Staging Starting at **250**

## OFFSITE MEAL ACCOMMODATIONS

*(Transportation and equipment fees apply. Additional 10-15% applies to food and beverage prices at off-site events)*

- Personal Club event planner for the entire planning process
- On-site Banquet Manager and experienced service staff
- White or black cloth table linen and napkins
- Complimentary cake cutting, plating + serving
- A gift certificate to use in our fine dining restaurants on your first anniversary

# Staff Contacts

## CLUB WEDDING PLANNERS

### Emily Biedenfeld

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## CULINARY STAFF

### Matt Uitermarkt

Downtown Executive Chef

### Randy Brown

West Executive Chef

## CLUBHOUSE STAFF

### Imre Torok

Downtown General Manager  
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### Michael Bailey

West General Manager  
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## DES MOINES EMBASSY CLUB



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