

SPECIAL EVENT PLANNER & MENU







Contact the professional sales team at the Holiday Inn Hotel & Suites

Des Moines-Northwest to plan your next event!

BREAKFAST SELECTIONS

PLATED BREAKFAST

All Breakfast Selections are served with an assorted fresh pastry basket and a glass of fresh orange juice, regular or decaffeinated coffee, tea or milk. Priced per guest.

BREAKFAST BURRITO16.00

White tortilla, scrambled eggs, choice of bacon or sausage, peppers, onion, shredded cheddar, served with sour cream, salsa, and breakfast potatoes.

TEXAS FRENCH TOAST15.00

Mascarpone and marmalade stuffed French toast with two eggs of your choice and choice of bacon, sausage, or ham. Served with fresh cut fruit.

THE IOWAN15.00

Two eggs any style, breakfast potatoes and choice of bacon, sausage, or ham. Substitute sirloin steak for an additional \$6.00.

BISCUITS AND GRAVY......14.00

Two buttery flakey biscuits topped with country gravy and two eggs any style.

BAGEL & LOX16.00

Everything bagel, whipped cream cheese, thinly sliced smoked salmon, diced egg, diced red onion, fried capers, arugula tossed in shallot vinaigrette served with fresh berries.

CROQUE MADAME......15.00

Ham and Swiss served on a flakey croissant, topped with a poached egg and smothered in a classic mornay suace. Served with fresh cut fruit.

BREAKFAST STRUDEL17.00

Mild or spicy sausage, regular eggs or egg whites, spinach, mushroom, and scallions. Baked in a fluffy puff pastry and served with fresh cut fruit.

BREAKFAST QUICHE......17.00

Assorted fillings and fresh eggs.

Filling choices: sausage, bacon, peppers, onion, mushroom, spinach, and tomato. Served with fresh cut fruit.



BREAKFAST BUFFET

All breakfast buffets include Chef's selection of muffins, breakfast pastries, assorted juices, regular and decaffeinated coffee, and hot tea. Buffets are priced per person. A minimum of 30 people is required for all breakfast buffets. If the buffet is for 15-29 people, there will be a sir charge of \$5.00 (plus 23% service charge and tax) per person. Any buffett less than 15 people, you must choose a plated breakfast.

SUNRISE MORNING 21.00

Fresh seasonal fruit display and breakfast potatoes. Substitute potatoes O'Brien for an additional \$3.00.

CHOOSE ONE EGG:

Freshly scrambled eggs • Eggs Florentine

CHOOSE TWO MEATS:

Smokehouse bacon • Sausage links • Ham

CHOOSE ONE STARCH:

Flaky country biscuits & gravy • Croissants French toast with maple syrup

ADDITIONAL OPTIONS:

Add cold cereal for an additional \$1.50 per person

Substitute meat option for sirloin steak for an additional \$6.00 per person

ALL AMERICAN BREAKFAST......25.00

Fresh Danish, muffins, fresh cut fruit, Eggs Florentine, Deburgo Baby Bakers, biscuits and gravy, and steak tips with mushrooms and onions.

MORNING IN TUSCANY......23.00

Italian benedict with basil hollandaise, assorted mini quiche, tomato egg bake served with toast points, frittata made with sausage, eggs, peppers, spinach, and tomato. Served with fresh fruit.

BRUNCHWICH BUFFET (2 PER PERSON).....20.00

MAKE YOUR SANDWICHES FROM THE ITEMS BELOW. PLEASE LIMIT SANDWICH CHOICES TO TWO OPTIONS.

MEAT CHOICES:

Bacon • Sausage • Ham

BREAD CHOICES:

Biscuit • English Muffins • Croissants

EGG CHOICES:

Whole Eggs • Scrambled Eggs • Egg Whites

CHEESE CHOICES:

Cheddar • Swiss • Pepper Jack • American

Served with Potatoes O'Brien.



TAKE A BREAK

MORNING BREAKS

Priced per guest.

CL	ASSIC	CONTI	NENTAL	 	 	1	5.00

Fresh breakfast pastries and muffins with assorted juices, regular and decaffeinated coffee, and hot herbal tea selections.

DELUXE CONTINENTAL17.00

Fresh breakfast pastries, muffins, bagels with cream cheese, and sliced fresh fruit display served with assorted juices, regular and decaffeinated coffee, and hot herbal tea selections.

EDECH CTADT	18.00

Fresh fruit, granola bars, yogurt, breakfast pastries, muffins, assorted juices, regular and decaffeinated coffee, and hot tea.

KICK START21.00

Fresh Fruit, assorted parfaits, granola bars, breakfast pastries, muffins, bagels with cream cheese, fruit display, assorted juices, regular and decaffeinated coffee, and hot tea

SPECIALTY BREAKS

Priced per guest.

THE HEALTH NUT15.0	00
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Granola bars, individual assorted yogurt, mixed nuts, whole fresh fruit, bottled spring water, regular and decaffeinated coffee, and herbal tea.

SWEET & SALTY BREAK......14.00

The perfect combination to please everyone! Chocolate and yogurt dipped pretzels, brownie bites, potato chips with ranch dip, mixed nuts, assorted soda, and bottled spring water.

Hot jumbo pretzels with mustard, melted Cheddar cheese sauce, buttered popcorn, roasted peanuts, assorted soda, and bottled water. Add regular or non-alcoholic beers at a per bottle charge.

CHOCOHOLIC BREAK17.00

Chocolate dipped seasonal fruit, chocolate cookies, brownies, regular and decaffeinated coffee, herbal tea, assorted soda, bottled spring water, and hot chocolate.

COFFEE ALL DAY.......12.00

Unlimited refresh of regular and decaffeinated coffee and hot herbal tea throughout the day.

BEVERAGES

Priced per quantity listed.

AFFEINATED COFFEE 33.00 PER GALLON	REGULAR
33.00 PER GALLON	HOT HERI
ONADE 30.00 PER GALLON	ICED TEA
3.50 EACH	ASSORTE
ılar and diet Coca Cola® products.	Assortme
3.00 EACH	BOTTLED
DRINKS 6.00 EACH	BOTTLED
r Rockstar Energy®	Monster E
ED JUICES 3.50 PER BOTTLE	ASSORTE
LE OR CHOCOLATE) 5.00 PER BOTTLE	MILK (SK
3.00 PER SERVING	нот сно

BREAKFAST ITEMS

Priced per quantity listed.

ASSORTED YOGURT	4.00 EACH
ASSORTED DONUTS	28.00 PER DOZEN
DANISH	28.00 PER DOZEN
PECAN CARAMEL ROLLS	29.00 PER DOZEN
CINNAMON ROLLS	29.00 PER DOZEN
BREAKFAST BREADS	28.00 PER DOZEN
MUFFINS	29.00 PER DOZEN
BAGELS WITH CREAM CHEESE	30.00 PER DOZEN
FRESH SLICED FRUIT DISPLAY	175.00 PER 50 GUESTS





TAKE A BREAK

MID-MORNING SNACKS

Priced per quantity listed.

WHOLE FRESH FRUIT	3.50 EACH
MIXED NUTS	20.00 PER POUND
PRETZEL	15.00 PER POUND
CHEESE & CRACKER BOARD	225.00 PER 50 GUESTS
FRUIT & NUT TRAIL MIX	20.00 PER POUND
GRANOLA BARS	4.00 PER PERSON







AFTERNOON & EVENING SNACKS

Priced per quantity listed.

assorted tree nuts.

GRANOLA BARS 4.00 PER PERSON
WHOLE FRESH FRUIT4.00 EACH
MIXED NUTS20.00 PER POUND
PRETZEL15.00 PER POUND
GARDETTOS SNACK MIX20.00 PER POUND
DRY ROASTED PEANUTS20.00 PER POUND
POTATO CHIPS & DIP 20.00 PER POUND & PINT
TORTILLA CHIPS & SALSA 20.00 PER POUND & PINT
HOT PRETZEL BITES WITH QUESO 10.00 PER PERSON
ASSORTED POPCORN
FRESH BAKED COOKIES 27.00 PER DOZEN
BROWNIES
ASSORTED DESSERT BARS 30.00 PER DOZEN
ASSORTED FULL-SIZE CANDY BARS 6.00 EACH
ICE CREAM TRUCK (SEASONAL)8.00 PER SERVING
Favorite Blue Bunny ice cream treats including ice cream sandwich, Champ! Ice cream cone, turtle ice cream bar and chocolate malt cup.
VEGETABLE CRUDITÉS & DIP120.00 PER 50 GUESTS
CHEESE & CRACKER BOARD225.00 PER 50 GUESTS
CHARCUTERIE BOARD375.00 PER 50 GUESTS
ARTISINAL CHEESE BOARDMARKET PRICE Imported Artisinal Cheese, gourmet crackers, fresh berries, and





LUNCH SALADS & SANDWICHES

LUNCH SALADS

All Luncheon Salads are served with our Chef's basket of baked breads, rolls, butter, regular and decaffeinated coffee, tea, iced tea, and lemonade. Priced per guest.

CHICKEN CAESAR SALAD20	0.00
Crisp Artisan romaine leaves tossed in a creamy Caesar dressing, croutons and Asiago cheese accented with tomato wedges toppe with grilled airline chicken.	
Substitute grilled salmon or grilled shrimp2	2.00

WALDORF	SALAD	 	20.00

Crisp artisan romaine tossed in our house made Waldorf dressing accented by apples and tart dry cherries topped with grilled airline chicken.

Substitute grilled salmon or	r grilled shrimp	22.00
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FLANK STEAK SALAD20.00

Chopped romaine lettuce tossed with Asian dressing, fresh cucumber, avocado, tomato, grated carrots and red onion, topped with grilled flank steak.

MARINATED AHI TUNA SALAD.....24.00

Spring mix tossed in our house-made ginger citrus dressing accented by crispy wonton skins and edamame topped with grilled marinated ahi tuna steak.

SOUP ENHANCEMENTS

Add to lunch or dinner. Priced per guest.

TOMATO SWEET BASIL	5.00
CHICKEN & WILD RICE SOUP	5.00
CHEF'S FAMOUS CHICKEN NOODLE	5.00
Soup layered with Ditalini pasta, fresh kale, and croutons in a rich broth.	ì
CARAMELIZED BUTTERNUT SQUASH	5.00
Accented with smoked Gruyere and Gouda.	

PLATED LUNCHEON SANDWICHES

**All plated sandwiches are served with your choice of coleslaw, potato salad, pasta salad, or chips. Fresh cut fruit, large fresh baked cookie. iced tea. lemonade. or water.

FRENCH DIP	17.00
Thin sliced roast heef sauteed onion	house made au jus tonned

Crispy fried shrimp, shredded lettuce, sliced tomatoes, and a house-made garlic Cajun aioli served on a French hoagie.

MEATLOAF PO'BOY......17.00

House-made meatloaf, shredded lettuce, sliced tomato, smoked provolone, and BBQ sauce on a French hoagie.

GRINDER......17.00

Italian sausage, ground beef, bell peppers, onion, marinara and melted mozzarella on an Italian hoagie roll.

CUBAN18.00

Ham, mozzarella, pork tenderloin, onions, pickles, and swiss cheese on French bread.

GYRO......17.00

Lamb or chicken, shredded lettuce, diced tomato, cucumber, feta and tzatziki sauce on pita bread.

FRIED FISH SANDWICH18.00

Crispy Haddock, house made tartar sauce, shredded lettuce on a toasted Brioche bun.





BOXED LUNCHES

BOXED LUNCHES

Boxed Luncheon Sandwiches are delivered to your conference room with disposable service. Luncheons include appropriate condiments. Served with coleslaw, potato salad, pasta salad, or chips, fresh whole fruit, large fresh baked cookie, assorted soda, or bottled water.. Priced per guest.

TURKEY WALDORF SANDWICH17.00		
Thick slices of oven roasted turkey topped with apples and romaine tossed in our house made Waldorf dressing served on wheat bread.		
CHICKEN SALAD16.00		
House-made chicken salad served on a croissant.		
FRENCHIE'S ROASTED BEEF17.00		
Roast beef topped with French onion dip and topped with crispy shallots.		
CAPRESE SANDWICH16.00		
Fresh basil, heirloom tomatoes, balsamic reduction, and mozzarella served on ciabatta bread.		

served on ciabatta bread.

TUNA SALAD......19.00

Olive oil, poached tuna salad with citrus aioli served on crisped sourdough.

CURRIED CHICKEN SALAD17.00

Curried chicken salad, baby spinach, major greys chutney served on marble rue.

**ALL BOXED LUNCHES CAN ALSO BE SERVED AS A PLATED LUNCH. ALL PLATED SANDWICHES ARE SERVED WITH YOUR CHOICE OF COLESLAW, POTATO SALAD, PASTA SALAD, OR CHIPS. FRESH CUT FRUIT, LARGE BAKED COOKIE, ICED TEA, LEMONADE, OR WATER.

EGGPLANT MUFFULETTA17.00	

Thick sliced eggplant served on rustic Italian bread topped with our house-made Cajun-style olive salad served with mozzarella and smoked provolone.

ROASTED BEET......16.00

Oven-roasted beets, house-made onion jam, baby arugula, and pistachio goat cheese spread on toasted sourdough.

Falafel, cucumber, shredded lettuce, tomato, diced onion, feta, and cucumber sauce on a pita wrap.

CHOPPED CHICKEN WRAP......17.00

Chopped chicken, Amish blue cheese, lettuce, diced tomato, diced onion, and crispy bacon

TUNA WRAP......18.00

Olive oil poached tuna salad, lettuce, tomato, cheddar cheese

ASIAN MARINATED PORK......19.00

Marinated pork loin thinly sliced served on a hoagie roll with a spicy sesame slaw.







PLATED LUNCH

PLATED LUNCH	
Hot Plated Lunches include house salad and are served with Chef's starch selection and seasonal vegetable along with fresh baked breads, rolls and butter. Beverage service includes regular and decaffeinated coffee, tea, iced tea, and lemonade. Priced per guest.	
PASTA PRIMAVERA21.00	
Penne pasta tossed in a house-made Alfredo sauce and vegetables topped with Asiago cheese.	
APPLEWOOD SMOKED PORK CHOP25.00	
Pork chop topped with a bacon apple jam and served with creamy risotto.	
CHICKEN PARMESAN22.00	
Breaded chicken breast topped with marinara and cheese. Placed atop a bed of fettuccine noodles mixed with marinara sauce.	
SIRLOIN TOPPED WITH PARMESAN CRUST27.00	
A 6-ounce steak seared to perfection. Served with garlic mashed potatoes.	
MEATLOAF25.00	

House-made blend of ground chuck and seasonings with sourdough breadcrumbs. Topped with demi-glaze. Served with garlic mashed

CHICKEN DEBURGO23.00
Seasoned and seared chicken breast topped with a creamy Deburgo

EN PAUPIETTE22.00
Thin sliced vegetables and potato, fish fillet, fresh lemon, olive oil

POT ROAST20.00

SLICED TURKEY20.00

Sliced oven roasted turkey breast served with mashed potatoes and

wrapped in parchment paper and baked to perfection.

Classic pot roast served with house-made mashed potatoes.

STUFFED PORTABELLA
BLACKENED CATFISH
LUNCHEON BOARDS
Designed to feed approximately 10, these inspired boards offer a quick, yet elegant selection to complement your board or small group meeting. Priced per board.
SOUP & SANDWICH BOARD250.00
A tureen of freshly made hot soup, appropriate accompaniments, assorted crackers, and an assortment of half sandwiches.
CHOOSE ONE SOUP: Chicken Noodle • Tomato Sweet Basil • Loaded Baked Potato Carmelized Butternut Squash • Zuppa Tuscana
THREE "C'S": CHILI, CHEESE & CORNBREAD 200.00
Chef's version of Firehouse chili served with sides of grated Cheddar and sour cream. Complemented by warm cornbread, honey, and butter.
WALKING TACOS
Ground beef or ground turkey, shredded lettuce, black olives, salsa, jalapenos, sour cream, cheddar cheese, and individual bags of Nacho Doritios.
NACHOS
Crisp tortilla chips, Ground beef or ground turkey, shredded lettuce, black olives, salsa, jalapenos, shredded cheddar cheese, sour cream

SKIRT STEAK CHIMICHURRI......22.00

Marinated skirt steak grilled to perfection topped with our housemade chimichurri sauce served with Spanish rice and street corn.

CELTIC CELEBRATIONS BY BENNIGAN'S

Our very own hotel restaurant is Bennigan's Grill & Tavern, available with dine in seating, packaged To-Go, and room service delivery to guestrooms or meeting rooms. Celtic Celebrations combines select Bennigan's items and offers them to groups of 20 or less in our Bennigan's Meeting Room or in the County Cork Room. There may be a meeting rental, setup fee or a minimum hosted food and beverage requirement.



potatoes.

peas.

sauce. Served with mashed potatoes.

gravy, Chefs' choice vegetable.

LUNCH BUFFETS

LUNCH BUFFETS

All lunch Buffets are served with regular or decaffeinated coffee, iced tea, and lemonade. Buffets are priced per guest and a minimum of 30 guests is required for all lunch buffets.

If the buffet is for 15 to 29 people, there will be a sir charge of \$5.00 (plus 23% service charge and Tax) per person.

Any buffet less than 15 people you must choose a plated lunch.

DELI BUFFET.......28.00

Includes sliced turkey, ham, and roast beef; American, provolone and Swiss cheese; tomato, dill pickle spears, and red onion rings; potato chips and dip; and assorted bread and rolls with mayo and butter.

CHOOSE THREE SALADS:

- Tossed garden salad with assorted dressings
- Pasta salad
- Potato salad
- Coleslaw
- Cottage cheese

Grilled chicken breast, hamburgers, brats, fresh Kaiser rolls and buns, garden greens with toppings, potato salad, coleslaw, baked beans, potato chips, corn cobettes, tomato slices, lettuce, red onion rings, and pickle spears.

Caesar salad, mixed vegetables, and garlic bread and rolls.

CHOOSE TWO PASTAS:

Penne • Fettuccini • Linguine • Tri-color Tortellini • Cavatappi

CHOOSE TWO SAUCES:

Alfredo • Marinara • Vodka Cream Garlic Butter • Mushroom Marsala

Add meat sauce, chicken, or Italian sausage...... 3.00 per guest

MEDITERRANEAN MENU.......27.00

Chicken gyros with lettuce, tomato, red onion, and tzatziki on pita bread; Orzo pasta with tomato, kalamata olives, and feta; herbed shallot vinaigrette; cucumber and tomato salad; and Greek goddess dressing.

SOUTHWEST MENU......30.00

Chicken tinga served with tostada shell, lettuce, tomato, onion, avocado, crema, and lime; beef enchiladas with cream cheese and chili verde; street corn; roasted poblano chilis stuffed with chicken and three cheese blends; Spanish rice; mixed house greens served with mango, red onion, and drizzled with cilantro lime dressing.

ASIAN FUSION......30.00

Soba Noodle Salad: Soba noodles, cabbage, carrots, bean sprouts, tossed in a sesame soy sauce.

Asian Slaw: Napa cabbage, scallions, carrots, red peppers, tossed in a sweet tamari sesame dressing.

Korean Sticky Chicken: Hot, sweet, and savory. Korean red chili, sesame oil, soy sauce, rice vinegar, honey, and scallions.

Ginger Soy Asian Steamed Fish: White fish filet, steamed to perfection with a ginger soy sauce.

Thai Green Curry with Spring Vegetables: Fresh asparagus, carrots, and spinach. (Add shrimp \$4.00)

Coconut Rice: Steamed rice tossed in coconut milk and garlic.

Stir Fried Vegetables: Bell peppers, snap peas, carrots, mushrooms, broccoli, baby corn, and water chestnuts.

Loaded Baked Potato Salad: Sour cream, cheddar cheese, bacon, and green onions.

Classic Cole Slaw

Adult Mac and Cheese: Cavatappi pasta, roasted garlic, white cheddar, gruyere, sharp cheddar.

Smoked Pork Butt

Beef Brisket

House-made BBQ Sauce

Jalapeno Cheddar Corn Muffins

ADD COOKIES, BROWNIES, OR DESSERT BARS! \$3 PER GUEST



RECEPTIONS

HOT HORS'DOEUVRES

Priced per 50 pieces.

Pricea per 50 pieces.	
TOASTED RAVIOLI WITH MARINARA 125.00	
FRIED MOZZARELLA WITH MARINARA 125.00	
JALAPEÑO POPPERS	
Served with Ranch Dressing	
BUFFALO CHICKEN WINGS 170.00	
Bone-in or boneless and served with your choice of Asian, BBQ, Buffalo, or Citrus Habanero sauces. Served with celery and Bleu cheese or Ranch dip.	
CRAB CAKES200.00	
CRAB PUFFS	
Puff pastry, cream cheese, Old Bay, chives, diced bacon, sautéed shallots, fresh garlic.	
CHICKEN SATAY 175.00	
Marinated chicken skewers grilled and tossed in a Thai peanut sauce topped with sesame seeds and green onion.	
BEEF SATAY	
Marinated beef skewers grilled and topped with a ponzu teriyaki glaze.	
MEATBALLS 175.00	
Meatballs tossed in Deburgo or BBQ sauce.	
COCONUT SHRIMP200.00	
Fried shrimp served with house-made cocktail sauce.	
SHISHITO PEPPERS	
Blistered shishito peppers tossed in lime juice and soy sauce.	
ONION BRIE BITES	
FIGS IN A BLANKET	
ARANCINI	
SPANAKOPITA	
BACON WRAPPED DATES	
BEER STEAMED MUSSELS IN CHORIZO	

Large mussles steamed in lager with chorizo. Served with toast

DYNAMITE SHRIMP225.00 Tossed in corn starch, fried and tossed in pecorino Romano served with our house-made T-N-T sauce.
ITALIAN STUFFED MUSHROOMS 140.00
BACON WRAPPED SCALLOPS240.00
PORK BELLY BITES 175.00
Brined, baked, and crisped. Served with barbeque on profiteroles.

SAVORY DIPS, CHIPS, & CROSTINI.

Priced per 50 people.

Priced per 50 people.
CREAMY SPINACH DIP
Served hot with pita chips.
CRAB DIP
Crab meat, cream cheese, cheddar cheese, garlic, green onion, lemon juice, Old Bay seasoning, and crostinis. Served hot or cold.
BUFFALO CHICKEN DIP
Shredded chicken, cream cheese, buffalo sauce, green onion, sauteed onion, with pita chips. Served hot or cold.
JALEPENO POPPER DIP
Diced jalapeno, cream cheese, cheddar cheese, diced bacon, green onion. With tortilla chips. Served cold.
SEVEN LAYER DIP
Refried beans, salsa, guacamole, tomato, sour cream, black olive, cheddar cheese. With tortilla chips. Served cold.
ASSORTED SALSAS AND TORTILLA CHIPS 125.00





points topped with green onion.

RECEPTIONS

CHILLED SELECTIONS

Priced per 50 people.

VEGETABLE CUDITES & DIP	120.00
CHEESE & CRACKER BOARD	225.00
ANTIPASTO DISPLAY	270.00
CHARCUTERIE BOARD	375.00
FRESH FRUIT DISPLAY WITH YOGURT DIP	170.00
IMPORTED CHEESE DISPLAY	MARKET PRICE
GRAZING TABLE	1000.00
Drigod por 150 pooplo	

Priced per 150 people.

Charcutier meats, fresh berries, chocolate strawberries, grilled vegetables, assorted cheeses, dips, crackers, bacon wrapped dates, nuts bruschetta and crostini.

- Beef canape, thin sliced beef, red pepper jam, caramelized onion
- · Fig jam, prosciutto, whipped goat cheese
- · Strawberries, goat cheese, fresh mint, balsamic reduction
- Smoked salmon

MARINATED OLIVES BAR 175	.00
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Assorted olives marinated in white balsamic vinaigrette, marinated mushrooms, grilled vegetables, stuffed cherry peppers.

CHILLED HORS D'OEUVRES

Priced per 50 pieces.

BRUSCHETTA1	150.00
• Traditional tomato and garlic.	
• Strawberry, goat cheese, mint, and balsamic	
JUMBO COCKTAIL SHRIMP2	225.00
Served with lemon wedges and cocktail sauce.	
CHOCOLATE DIPPED STRAWBERRIES 1	150.00
PINWHEELS 1	150.00

- · Turkey, whipped cream cheese, spinach
- $\bullet \ \ \text{Ham, whipped cream cheese, spinach}\\$
- Smoked salmon

CAPRESE SKEWERS 125.00		
Fresh mozzarella, cherry tomato, chiffonade basil. balsamic reduction.		
ANTI-PASTO SKEWERS		
Cubed salami, cherry tomato, artichoke, mozzeralla, marinated.		
SHRIMP TARTLETS		
Mini tart cups filled with shrimp salad.		
LOADED DEVILED EGGS		
Diced jalapeno, smoked paprika, diced bacon, fresh chive.		
MOZZARELLA, PROSCIUTTO, & PICKLED PEACH SKEWERS . 175.00		
SHRIMP COCKTAIL SHOOTERS 175.00		
House-made cocktail sauce served with jumbo shrimp.		
TUXEDO STRAWBERRIES		
Strawberries, Boursin cheese, fresh mint, and balsamic reduction.		







ACTION STATIONS

ACTION STATIONS

These exciting stations are attended by our chef. There is a minimum of 30 people and priced per guest.

If the action station is for 15 to 29 people, there will be a sir charge of \$5.00 (plus 23% service charge and Tax) per berson.

D'ITALIANO PASTA STATION...... 15.00/33.00

Radiatori, fettuccini, and penne pastas prepared to order by our Chef with your choice of ingredients (onion, mushrooms, peppers, olives, shrimp, chicken, and cheese). Finished with your choice of Alfredo, marinara, or lemon butter.

STIR FRY STATION...... 15.00/33.00

Liven up your event with the sizzle and smells of the wok! The stars of the show are shrimp, beef, and chicken, sautéed with a full complement of fresh vegetables and seasoned with saki, sesame oil, and teriyaki. Served over selections of fried rice, soba noodles, or sticky white rice.

LOADED BAKED POTATO BAR...... 15.00/33.00

Salt and pepper crusted baked potato or sweet potato with your choice of toppings. Mornay sauce (cheese sauce), chili, bacon chunks, black forest ham, green onions, caramelized onions, sour cream, butter, marshmallows, chocolate chips, and brown sugar.

MAC & CHEESE BAR...... 15.00/33.00

White cheddar mac and cheese with your choice of toppings.

Toppings: Shredded cheese, bacon, fried chicken tender bites, BBQ pork, hot sauce, blue cheese, seasoned breadcrumbs, caramelized onions, coleslaw, and green onions.

STREET TACO BAR 15.00/33.00

Corn tortillas, choice of two meats: Carne Asada, carnitas, chipotle chicken, bean and chicharron, or picadillo (ground beef) Fresh toppings: cilantro, sweet onions, radishes, pickled jalapenos, and carrots, queso fresco, guacamole, Pico de gillo, spicy red salsa, green salsa, sour cream, shredded lettuce, trio of hot sauces.

CHEF'S CARVING STATION

Served with assortment of Silver Dollar Buns. Add the following hand-carved presentations to any of the Dinner Buffet options. The carving fee per person and is in addition to Dinner Buffet pricing or to add to your reception.

CAJUN ROASTED TURKEY	6.00
Whole roasted turkey, marinated, seasoned, a	nd stuffed
with cranberry dressing.	

Slow-roasted to perfection, offered with maple bourbon demi-glaze, and creamy horseradish.

PRIME RIB OF BEEF9.0	0
Herb-rubbed prime rib, served with creamy horseradish	
and au ius	

PORK LOIN6	.00
Roasted and offered with creamy dijon sauce.	

CHEF-ATTENDED DESSERTS

Served among your Guests with flair and flavor! Priced per guest.

CHOCOLATE MELTDOWN13.00

A warm chocolate cake with a melted chocolate ganache center served with a scoop of vanilla ice cream.

BANANAS FOSTER13.00

Bananas caramelized to perfection with brown sugar, butter and brandy. Served our way with pralines and crème over crepes.

COFFEE CORDIALS......13.00

After dinner delights! We present coffee service with the appropriate toppings and your choice of Bailey's Irish Crème, Amaretto or Kahlúa.



PLATED DINNERS

Plated Dinners: You pick the salad, starch, entrèe, and dessert.

**All Plated Dinners are served with Chef's choice of seasonal vegetable. Regular or decaffeinated coffee, iced tea, and lemonade. Fresh baked rolls and butter.



STEP 1 PICK YOUR SALAD

- Classic House Salad: Lettuce, tomato, red onion, cheddar cheese, with three dressings set on the table. Ranch, French, and Italian.
- Caesar: Romaine lettuce, asiago cheese, croutons, and Caesar dressing.
- Spinach Salad: Spinach, strawberries, feta cheese, candied pecans with raspberry vinegarette.
- Spring Salad: Spring mix, candied pecans, red onion, blue cheeses, cherry tomatoes, and raspberry vinaigrette.
- Greek Salad: Romaine, spinach, banana peppers, calamata olives, feta cheese and Greek vinaigrette.

STEP 2 PICK YOUR STARCH

- Rice Pilaf
- Risotto
- Garlic Mashed Potato
- Herb Roasted Finglerling Potatoes
- Potatoes Dauphinoise
- Sweet Mashed Potatoes
- Roasted Root Vegetables
- Baked Potato

STEP 3 PICK YOUR ENTRÉE

ROASTED PRIME RIB OF BEEF

12 ounce	45.00
16 ounce	47.00

Generous portion of prime rib, slow roasted and served with creamy horseradish and au jus. Minimum of 15 required.

GRILLED FILET MIGNON

6 ounce	41.00
8 ounce	43.00

A steak lover's favorite. A tenderloin filet wrapped in bacon and served with our Maple Bourbon Demi.

BEEF WELLINGTON.......45.00

Wrapped in a crispy phyllo dough and stuffed with a mushroom duxelles and demi-glace.

BEEF TENDERLOIN AU POIVRE45.00

Beef Tenderloin, shiitake mushroom with a Dijon cream peppercorn sauce

SEARED SCALLOPS45.00

With pancetta served with polenta, roasted tomatoes, and a brandy reduction.

Oven-roasted salmon with a honey miso glaze and served with steamed broccoli and your choice of starch.

SHORT RIBS PREPARED TWO WAYS......44.00

Classic French slow roasted served with polenta and chefs choice vegetables topped with a pan sauce or Asian marinated served with steamed rice and broccolini.

IOWA CHOP......32.00

Center cut pork chop grilled to perfection and topped with Maple Demi-Glaze.

Fresh salmon filet topped with a parmesan crust, roasted and topped with a creamy Dijon sauce.

CHICKEN MARSALA......38.00

Seasoned airline chicken breast dredged and seared, covered in provolone cheese and our house made creamy marsala sauce.

CHICKEN SUPREME 38.00

Airline chicken breast topped with our own supreme sauce. Served with rice pilaf.



PLATED DINNERS

Mustard marinated NY strip topped with a smoked blue cheese crust served with your choice of vegetables and starch.

PORK OSSO BUCCO.......44.00

Braised pork shanks slow roasted for hours until the meat falls from the bone. Chef's selection of vegetables atop a bed of saffron risotto and sun-dried tomato.

ARANCINI VEGETABLE STACK33.00

Chef's selection of vegetables with polenta and a balsamic reduction.

DUET MEDLEY......50.00

A designer duet featuring your choice of two entrées from the list below and paired with an appropriate starch and vegetable.

- Medallion of Six Ounce Tenderloin of Beef Filet
- Grilled Salmon
- Grilled Skewer of Shrimp
- Lobster Tail (Market Price)
- Mini Portobello Stack
- New York Strip with Parmesan Crust
- Grilled Pork Chop
- Chicken Breast Supreme

STEP 4 PICK YOUR DESSERT

- Tiramisu Toffee
- Chocolate Crème Brûlée
- Panna Cotta with Berry Compote
- Fruit Tart
- Chocolate Hazelnut Tart
- Marscapone Cake
- Assorted Cheesecake









DINNER BUFFETS

DINNER BUFFETS

All Dinner Buffets include freshly baked dinner rolls and butter. Beverage service include regular and decaffeinated coffee, tea, iced tea, and lemonade. Dinner Buffets also include a dessert buffet of Chef's assortment of cheesecakes, cakes, tortes, cookies, and bars. Priced per guest and minimum of 50 guests is required.

TWO ENTRÉE BUFFET39.00	0
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2 entrées, Chef's selection of vegetable, 2 starches, and 4 salads.

THREE ENTRÉE BUFFET......41.00

3 entrées, Chef's selection of vegetable, 2 starches, and 4 salads.

STEP 1 PICK YOUR STARCH

CHOOSE TWO:

- Roasted Herb Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Risotto
- Baked Mac & Cheese
- Potato Dauphinoise

STEP 2 PICK YOUR SALADS

CHOOSE FOUR:

- Tossed Green Salad with Assorted Dressing and Toppings
- Caesar Salad
- Potato Salad
- Marinated Cucumber and Tomato Salad
- Spring Vegetable Salad
- Pasta Salad
- Antipasto Salad

STEP 3 PICK YOUR ENTRÉES

BEEF TENDERLOIN WITH HOUSE-MADE DEMI-GLACE

Roasted and sliced. Topped with our house-made Demi-glaze.

CHICKEN DEBURGO

Chicken dredged in seasoned flour, seared, and finished in the oven covered in our house-made creamy Deburgo sauce.

CHICKEN PARMESAN

Chicken breast breaded and seared to perfection covered in our house-made marinara and fresh mozzarella cheese.

CHICKEN PICATTA

Chicken breast dreaded in season flour seared and finished in the oven with our house-made lemon Picatta sauce.

PORK LOIN WITH MUSTARD CREAM

Oven roasted, sliced, and covered in our house-made mustard cream sauce.

CHICKEN MARSALA

Seasoned chicken breast dredged and seared. Covered in provolone and our house-made creamy marsala sauce.

PORK CHOPS

Bone-In smoked pork chop.

STUFFED PORK LOIN

Stuffed with Italian breadcrumbs and sweet Italian sweet sausage, cooked to perfection, sliced and covered in our house-made chipotle mustard cream sauce.

DIJON SALMON

Fresh salmon filet topped with a parmesan crust, roasted, and topped with a creamy Dijon sauce.





BEVERAGE & BAR SERVICE

BANQUET BAR SERVICE

Service includes liquor, beer, wine, mixes, and setup, and is priced per drink. A \$30 charge per hour for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be

HOSTED RECEPTION

Drinks are added to your master account and are subject to 23% service charge and 7% tax. A \$30 flat fee for bar setup along with a \$30 charge per hour for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Priced below per drink.

CALL BRANDS	6.00
PREMIUM BRANDS	7.00
HOUSE WINE	5.00
DOMESTIC BOTTLED BEER	5.00
IMPORTED BOTTLED BEER	6.00
SOFT DRINKS	3.00

CASH BAR

A \$30 flat fee for bar service will be charged to client. Hotel provides the following drinks, priced per drink, paid for by each guest. A \$30 charge per hour for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Prices include Iowa sales tax.

CALL BRANDS	6.00
PREMIUM BRANDS	7.00
HOUSE WINE	5.00
DOMESTIC BOTTLED BEER	5.00
IMPORTED BOTTLED BEER	6.00

Call Brands - Bombay Sapphire, Captain Morgan, Jack Daniel's, Jim Beam, Jose Cuervo, Stoli

Premium Brands - 1800 Reposado, Absolut, Bacardí, Crown Royal, Dewar's, Tanqueray

Domestic Bottled Beer - Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

Imported Bottled Beer - Amstel Light, Corona, Heineken, New Castle, Samuel Adams

Please see our Policies page for an important notice regarding the service of alcohol.

BEVERAGES

Beverage items are priced as noted.

PUNCHES

Fruit Punch	25.00 per gallon
Champagne Punch	36.00 per gallon

Priced per half-barrel keg unless otherwise noted.

Domestic Beer	325.00
Imported Beer	400.00
Craft Beer	650.00

HOUSE WINE BY THE BOTTLE

Bottles are 750ml unless otherwise noted.

Copper Ridge Chardonnay	23.00
Copper Ridge White Zinfandel	
Cabernet Sauvignon	
Copper Ridge Merlot	23.00

CHAMPAGNE BY THE BOTTLE

22.00
23.00
340.00

CHAMPAGNE TOAST 6.50 Call for a toast on any occasion with our house champagne served to each guest. Priced per guest.





AUDIO/VISUAL SERVICES

AUDIO/VISUAL

Priced per item per day.

VIDEO & COMPUTER EQUIPMENT

VIDEO & COMPOTER EQUIPMENT	
42" Color TV & DVD Player	100.00
LCD Projector	200.00
VGA Cable	30.00
HDMI Cable	30.00
MICROPHONES & AUDIO EQUIPMENT	
Handheld Wired Microphone	30.00
Wireless Lavaliere Microphone	80.00
Wireless Handheld Microphone	80.00
4-Channel Mixer	50.00
PROJECTION SCREENS & OTHER EQUIPMENT	
6' Tripod Screen	30.00
8' Tripod Screen	40.00
110v Duplex Power Outlet, each	25.00
220v Power Outlet, each	75.00
Extension Cord, each	10.00
Power Strip, each	10.00
Flip Chart with Pad & Markers	25.00
Flip Chart with Post-It Note Pad	65.00
Poster Easel	15.00
Laser Pointer	25.00
Projector Table	15.00
Dry Erase Board & Markers	50.00
Polycom Speaker Phone & Phone Line(Calls charged accordingly)	90.00

COMPLIMENTARY AUDIO/VISUAL

Complimentary audio/visual services with every meeting.

- Wireless Internet Access
- Podium
- Toll Free Calls
- Dedicated IP address, secured networks, and other services are available







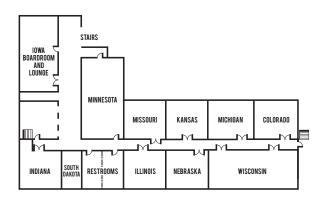


MEETING ROOM CAPACITY

FIRST FLOOR CONFERENCE CENTER

HEARTLAND BALLROOM SALONA SALONB SOUTH SALONC SALOND SALOND

LOWER LEVEL CONFERENCE CENTER



FIRST FLOOR CONFERENCE CENTER

MEETING ROOM	DIMENSIONS (W x L x H)	SQUARE FOOTAGE	RECEPTION	BANQUET	THEATER	CLASSROOM	U-SHAPE
Heartland Ballroom	50 x 90 x 10	4,500	485	375	550	325	74
Salon A & B North	50 x 45 x 10	2,250	240	185	325	165	64
Salon B South & Salon C	50 x 45 x 10	2,250	240	185	325	165	64
Salon A	50 x 30 x 10	1,500	140	125	170	110	54
Salon B	50 x 30 x 10	1,500	140	125	170	110	54
Salon C	50 x 30 x 10	1,500	140	125	170	110	54
Salon D	18 x 20 x 10	360	30	24	25	12	20
Bennigan's Meeting Room	44 x 29 x 9	1,270	100	80	125	75	44
Bennigan's East	29 x 23 x 9	660	50	40	60	30	32
Bennigan's West	29 x 21 x 9	610	50	40	60	30	32

LOWER LEVEL CONFERENCE CENTER

MEETING ROOM	DIMENSIONS (W x L x H)	SQUARE FOOTAGE	RECEPTION	BANQUET	THEATER	CLASSROOM	U-SHAPE
Wisconsin Room	22 x 51 x 9	1,125	100	80	125	75	40
Colorado Room	22 x 25 x 9	550	50	40	50	30	18
Michigan Room	22 x 25 x 9	550	50	40	50	30	18
Nebraska Room	22 x 25 x 9	550	50	40	50	30	18
Kansas Room	22 x 25 x 9	550	50	40	50	30	18
Illinois Room	22 x 25 x 9	550	50	40	50	30	18
Missouri Room	22 x 25 x 9	550	50	40	50	30	18
Minnesota Room	22 x 52 x 9	1,144	100	80	125	75	40
Indiana Room	22 x 25 x 9	550	50	40	50	30	18
South Dakota Room	22 x 12 x 9	264	26	16	27	15	12
Iowa Board Room	45 x 25 x 8	910	45	N/A	N/A	N/A	14
Boardroom	22 x 25 x 8	550	20	N/A	N/A	N/A	14
Lounge	17 x 21 x 8	360	25	18	30	18	12



HOTEL AMENITIES



HOTEL AT A GLANCE

Number of Floors	6
Number of Guest Rooms	198
Number of Conference Rooms	18
Free Parking Capacitu	351

STANDARD GUEST ROOM AMENITIES

Large Television with Remote DirectTV Free High-Speed Wireless Internet Access Voice Mail Hair Dryer Coffee Maker Iron & Ironing Board Same Day Laundry Service Clock Radio Work Space with Ergonomic Chair Room Service Free Airport / Area Shuttle Service

Indoor Swimming Pool and Hot Tub 24-Hour Business Center 24-Hour Fitness Center Check-In 3:00 pm

Check Out12:00 pm

BENNIGAN'S GRILL & TAVERN ON-SITE!

Open daily at 6:30 a.m. for breakfast, lunch, dinner, cocktails, and room service. Open until 10 p.m. Sunday, 11 p.m. Monday through Thursday, and 12 a.m. - Midnight Friday and Saturday.

AIRPORT / AREA SHUTTLE

The Hotel offers a complimentary shuttle to and from the Des Moines International and to within 3 miles of the Hotel.

PARKING

The Hotel has complimentary outdoors, off-street parking for more than 350 vehicles. There is ample space for trailers, tractor trailers, and motor coaches.

BENNIGAN'S RESTAURANT

Our hotel restaurant is Bennigan's Grill & Tavern, which re-opened brand new in 2020. Bennigan's is open from 6:30 a.m. to 10:00 a.m. for breakfast, and 11:00 a.m. until late hours for lunch, dinner, appetizers, and cocktails. Bennigan's is famous for it's Loaded Baked Potato Soup, Kilkenny's Chicken Salad, and items such as our Monte Cristo Sandwich.



FUNCTION POLICIES

PROPOSALS

Unless specifically indicated the available dates, rates and space in our proposal will expire after two weeks. Please contact us If you would like us to continue to hold arrangements on a tentative basis.

CONFIRMING DEFINITE ARRANGEMENTS

To turn your event definite just let us know that you are ready to secure your space, guestroom block or other arrangements. Your sales contact will then send you a hotel agreement which both parties will authorize.

PAYMENT FOR FUNCTIONS & EVENTS

To turn your event definite the Hotel will ask you to guarantee your function or group in one of several ways. You may be asked to make a deposit. In addition to this you will be asked to secure the arrangements with a valid credit card by completing our credit card authorization form. Please contact us if you wish to submit a credit application in order to be direct billed.

SECURITY ADDENDUM

In addition to the booking deposit the Hotel may decide to ask for a security deposit for your event. This amount will be held until after the event and will be returned if no damages or liabilities have occurred. The Hotel may also require that your group pay for additional security personnel.

BANOUET EVENT ORDERS

Our catering team will work with you to plan details such as food, beverage, equipment needs, and the setup and timing of events. Our contact will ask that you make these decisions 3 weeks prior to your arrival. Then they will send you detailed banquet event orders for your authorization.

DECORATIONS AND WALL-MOUNTED ITEMS

The Hotel staff can help you hang banners or mount items by using ceiling clips. Please use only painter-style tape for wall-mounted items such as flipchart paper or presentations. This will help us protect the wall coverings in meeting rooms.

GUARANTEED GUEST COUNT

The catering office will ask for your guaranteed minimum guest count 72 hours prior to your planned group meals. This will be the minimum amount that we will charge for your event, even if there are less guests. The Hotel will prepare for 5% or no more than 25 more in the event that unplanned guests arrive. In this case the final banquet check will include the total actual count.

FOOD & DRINK SAMPLES

Vendors and/or exhibitors at a trade show may give out complimentary samples of food and/or beverage to those attending.

