

A DAY TO

# Remember



*your wedding with*  
BEST WESTERN PLUS DUBUQUE  
HOTEL & CONFERENCE CENTER



3100 DODGE STREET, DUBUQUE, IA | (563) 557-8000  
[WWW.DBQHOTEL.COM](http://WWW.DBQHOTEL.COM)

*it's all about you and  
your special day*

## **BEAUTIFUL BEGINNINGS START HERE**

The Best Western Plus Dubuque Hotel and Conference Center is your all-inclusive wedding location.

Providing you with the ultimate wedding reception experience is our goal.

### ***YOUR EVENT INCLUDES***

- Soft White Linen Cloths and Napkins
- Skirted Elevated Head Table, DJ Table, Cake Table and Reception Table
- All China, Flatware and Glassware Service
- Built in Dance Floor
- Discounted Room Blocks
- Setup and Cleanup of Your Event
- Complimentary Cocktail Tables

We offer a wide variety of menu options and customized menu selections are available upon request. Contact our Sales Department for further booking details.



# Wedding Information

For your Saturday Wedding Reception, receive a complimentary banquet room with a minimum of \$5000 in food sales. The room charge is \$1800 if the minimum is not met.

A Sunday through Friday Wedding Reception receives a complimentary banquet room with a minimum of \$3500 in food sales. The room charge is \$1200 if the minimum is not met.

## Wedding Package Upgrade

*INCLUDES THE FOLLOWING ITEMS FOR \$1400:*

- Experienced on Site Coordinator
- Decorated Arch in Doorway
- Use of Cake Knife and Server
- Complimentary Gift Opening Room
- Complimentary Banquet Room for a Rehearsal Dinner or Bridal Shower
- 2 Free Bridal Ready Room
- Chargers for all tables
- Upgraded Skirting for Head Table, Cake Table, Reception Table and Gift Table
- Uplighting Behind the Head Table Backdrop
- Chair Covers
- 1 Complimentary Standard Hotel Room for Both Parents (1 night only)
- Night of the Wedding Honeymoon Suite
- ADD ON cake cutting for \$50

# Reserving your Reception



Reception facility rental is for 6 hours.

An additional hour to have the ceremony onsite or to extend the reception is \$300 per hour.

We require a non-refundable deposit with a signed contract to secure your date. This deposit will be used to confirm your reception and be applied towards your master account. The full balance of your reception is due 2 weeks prior to your event.

At this time, you are also required to submit a credit card number for additional charges that may occur the night of the event. For example: Reserve kegs or additional people above your guaranteed guest count. Acceptable forms of payment include: Cash, Master Card, Visa, American Express and Discover. Payments can be made in person or by phone.

Food tastings are scheduled 4-5 months prior to your event and are complimentary to the wedding couple.

Menu selections and your approximate guest counts are due 4 weeks prior to your reception.

Your final guaranteed number is due 2 weeks prior to your event. This will be the number of meals you are billed for or the actual number served, whichever is greater.

Due to fluctuation in the food market, prices are subject to change.

A room block of hotel rooms for your guests can be set up at a special discounted rate.

# Hors d'oeuvres

Priced per 50 pieces unless otherwise noted.  
Hors d'oeuvres may be passed at charge of \$75 per attendant

## Hot

- Meatballs | 75  
Choice of Thai Chili, BBQ or Swedish
- Sausage Stuffed Mushrooms | 135 (GS)
- Cocktail Smokies in BBQ | 70 (GS)
- Chicken Tenders | 105
- Boneless Chicken Wings | 85  
Tossed Choice of BBQ or Buffalo Sauce

## Chilled

- Grazing Table | 150 Half or 300 Full (V)
- Caprese Skewers 85 (V)
- Antipasto Skewers 90 (V)  
Shrimp Cocktail 175 (GS)
- Bruschetta Bites | 105 (V)
- Silver Dollar Sandwiches | 130  
Choice of Ham, Turkey and American or  
Swiss Cheese

## Gourmet Dips

- Roasted Artichoke Dip | 105
- Hummus with Tortilla Chips | 125 (V)
- Homemade Potato Chips and Dip | 65 (V)
- Homemade Salsa & Queso with  
Homemade Tortilla Chips | 75 (V)



(GS) Gluten Sensitive (V) Vegetarian

All menus subject to 22% administrative fee and applicable sales tax.  
Quoted prices are subject to market fluctuations. Prices and inclusions current as of 01/2024.

# Plated Dinners

Plated entrees, except for pasta entrées, are accompanied with a choice of :  
Garlic Red Roasted Potatoes, Mashed Potatoes, Rice Pilaf; and a choice of Vegetable Medley, Corn or Green Beans.  
Served with a mixed greens salad with balsamic vinaigrette and a freshly baked dinner roll with butter. All entrees served with iced tea.  
*20 person minimum*

**TUSCAN CHICKEN (GS)** \$25.00

Chicken breast baked in a creamy sundried tomato and basil sauce.

**CHAMPAGNE CHICKEN (GS)** \$25.00

Boneless Chicken Breast Sautéed in a creamy champagne sauce with sautéed mushrooms.

**CHICKEN CORDON BLUE** \$25.00

Tender chicken breast stuffed with sliced ham and cheese, baked and topped with Alfredo sauce.

**ROASTED PORK LOIN (GS)** \$25.00

Marinated slow roasted, locally sourced, pork loin, seasoned with fresh garden herbs.

**MEAT LOAF** \$25.00

Homemade, locally sourced, seasoned with fresh garden herbs and baked to perfection.

**SHRIMP SKEWERS (GS)** \$26.00

Grilled and lightly seasoned shrimp.

**ROASTED ROUND OF BEEF AU JUS (GS)** \$26.00

Locally sourced tender round of beef marinated and slowly roasted.

**FILET MIGNON (GS)** \$39.00

Our most tender cut wrapped in bacon.

**PENNE PASTA PRIMAVERA (V)** \$24.00

Penne pasta mixed with a garden fresh vegetable blend sautéed in a light lemon garlic butter cream sauce.

**CHILDREN'S ENTREE (10 & UNDER)** \$12.00

*Minimum of 5*  
Chicken Strips with French Fries.

## DUET PLATES

Choice of Pork Loin or Roasted Round of Beef Au Jus  
& Choice of Champagne Chicken or Tuscan Chicken \$30.00

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# Dinner Buffets

30 person minimum.

All dinner buffets are served freshly baked dinner rolls, ice water and iced tea.  
3 entree buffets include an additional starch.

## Entrees

Choose 2 (28) Choose 3 (32)

Roasted Round of Beef (GS)  
Honey Glazed Ham (GS)  
Chicken Cordon Bleu  
Roasted Pork Loin (GS)  
Penne Pasta Primavera (V)  
Lasagna - Meat or Vegetable (V)  
Champagne Chicken (GS)  
Tuscan Chicken (GS)

## Salads

Choose 1

Tossed Salad (GS) (V)  
Pasta Salad (V)  
Potato Salad (V)

## Vegetables

Choose 2

Vegetable Medley (V) (GS)  
Green Beans (V) (GS)  
Honey Glazed Carrots (V) (GS)  
Buttered Corn (V) (GS)

## Accompaniments

Choose 1

Creamy Mashed Potatoes (V) & Gravy  
Wild Rice Pilaf (V)  
Garlic Roasted Red Potatoes (V)  
Au Gratin Potatoes (V)



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# Bar Services

Soda	2.50
Wine	6
Wine by the Bottle	24 & up
<b>Well Liquor</b>	5
Vodka, Gin, Rum, Whiskey, Gold Tequila	
<b>Premium Liquor</b>	6
Tito's, UV Blue, Bacardi, Malibu, Seagrams, Jim Beam, Jose Cuervo Gold, Bailey's, Captain Morgan, Kahlua, Jack Daniels	
<b>Executive Liquor</b>	8
Grey Goose, Bombay Sapphire, Tanqueray, Dewars, Crown Royal, Crown Royal Apple, Maker's Mark, Patron, Amaretto Disaronno	

## Domestic Keg

Budweiser, Bud Light, Coors Light, Miller Light, Busch Light | 300

## Specialty Keg

Available upon request. Prices may vary. Several options including seasonal local craft beers

Imported Bottled Beer & Seltzers	6
Domestic Bottled Beer	5
<b>Bartender Fee</b>	
<i>Required based on group size</i>	
25-100 people	75
101-200 people	150
201-350 people	225
<b>Unlimited Soft Drinks</b>	
<i>Available with open or cash bar service only</i>	
25-49 people	100
50-100 people	200
101-200 people	250
201-350 people	300

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# Pizza

For Weddings and Special Events Only

<b>Cheese Pizza</b>	<b>20</b>
<b>1-Topping Pizza</b>	<b>23</b>
<b>2-Topping Pizza</b>	<b>26</b>
<b>3-Topping Pizza</b>	<b>29</b>

## Topping Choices

<b>Pepperoni</b>	<b>Sausage</b>
<b>Spinach</b>	<b>Mushrooms</b>
<b>Red Onion</b>	<b>Black Olives</b>
<b>Jalapenos</b>	<b>Green pepper</b>

**Late Night Pizza Available Upon Request.**

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# Whinpool

HONEYMOON SUITES  
AVAILABLE

Discounted guest room rates are  
available based on dates and  
availability.

Call the Sales Department at (563)  
557-8000, today for guest room rates  
for your group block!