







# **Event Packages**

Premium and Standard packages require a \$300 set up/teardown charge. Per person package pricing does not include tax, service or 22% gratuity.

## Premium

- Expert planner to guide you along the way
- Indoor ceremony space with chairs included for up to 70 guests
- Separate indoor reception space with tables and chairs included for up to 70 guests
- Tables, chairs, white linens and blue and white wrapped flatware
- Basic table décor including tea lights and candle centerpieces
- Digital photo slideshow and/or monogram display
- Choice of three hors d'oeuvres platters/displays
- Two entrée buffet (upgrade to plated for \$5/per person additional)
- Coffee, tea and lemonade
- Private bar set up with waived bartender fee (up to 5 hours)
- Custom signature cocktail creation
- Cake cutting services
- Complimentary house sparkling wine toast for all attendees (21 or older)
- Courtesy hotel group block
- Complimentary overnight standard guest room for bridal couple

\$80/person ++

(minimum of 50 or rental fee will apply)

## Standard

- Expert planner to guide you along the way
- Dual ceremony and reception space for up to 70 guests
- Tables, chairs, white linens and blue and white linen wrapped flatware
- Cheese and cracker appetizer platter and choice of fruit or crudité tray
- Two entrée buffet (upgrade to plated for \$5/person additional)
- Coffee, tea and lemonade
- Courtesy hotel group block

\$55/person ++ (Salon A) (up to 50 guests)

\$65/person ++ (Culinary Event Space) (up to 70 guests)

(Minimum of 30 or rental fee will apply)

# **Basic Package**

- Space for up to 20 guests (includes chairs and table with linen)
- Sparkling wine toast (21 or older)

\$30/person ++ (Salon B) (minimum of 10 or rental fee will apply)











# Package Enhancements

Private bar setup with bartender (up to five hours)	\$100
Lobby lounge cocktail hour (1 hour at choice bar level) Gold level Platinum	.\$8 ++/person \$10 ++/person
Outdoor ceremony - space only (seasonal)	\$500
Gold plate chargers	\$1.50 each
Basic table décor(assorted tea lights, mason jar candles, lanterns)	\$6/table
Sweets table (includes assorted mini desserts)	\$4/person
Late night snack (20 person min). Ask for current options	\$9 ++/person
In-room champagne and chocolate covered strawberries	\$50
Send-off continental breakfast spread (15 person min)	\$13 ++/person
Includes: fresh assorted pastries, fresh cut fruit, coffee ar	nd juice
Custom floral	Upon request
Wedding cake or cupcakes	.Upon request
Custom or colored linens	.Upon request

# Bar Packages

Bartender fee of \$100 per bartender for the first five hours. Each additional hour is \$25 per hour per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive. Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements: Hotel Renovo is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

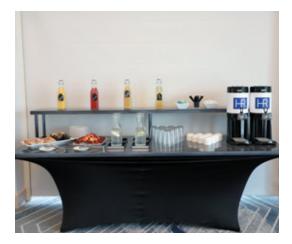
# Gold Bar Level | \$8 per person / per hour

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Bombay Sapphire, 1800 Tequila, Captain Morgan, Jim Beam, Bacardi Rum, Korbel Brandy, Courvoisier VS, Bailey's, Kahlua

# Platinum Bar Level | \$10 per person / per hour

All of Gold Level plus Grey Goose Vodka, Knob Creek Bourbon, Maker's Mark, Tanqueray Gin, Patron Tequila, Captain Morgan, Korbel Brandy, Courvoisier VS, Bailey's, Bacardi, Kahlua











# Day-of Getting Ready Packages

Delivered to your guest room or suite

# **Classic Continental**

- Assorted pastries
- Fresh cut fruit
- · Juice, coffee and bottled water

\$12/person (5 person minimum)

# **Market Fresh**

- Assorted sandwiches
- Fresh cut fruit
- Kettle chips
- Bottled water

\$14/person (5 person minimum)

## Mimosa Bar

- Bottle of Tott's Brut
- Assorted juices
- Fresh seasonal fruit skewers

\$30 (serves 5) - Additional Tott's - \$20 / bottle

# **Bloody Mary Bar**

- Tito's Vodka
- Bloody Mary mix and hot sauce
- Celery stalks, olives, pickle spears and limes

\$36 (serves 4)









# Food & Beverage

## PREMIUM HORS D'OEUVRES

Fresh cut fruit

Vegetable tray with dill dip

Cheese, sausage and crackers

BBQ burnt ends

Crab stuffed mushroom caps

BBQ smoked sausage

Hot wings with ranch or blue cheese

Chicken strips with ranch

Shrimp scampi

Shrimp cocktail

Smoked salmon and crackers

Vegetable egg rolls with sweet & sour

Bruschetta with crostini

Spinach dip and pita bread

Beer cheese fondue with pretzel bread sticks

Swedish meatballs

Brisket stuffed potato skins

## PREMIUM PLATED

Provided by Machine Shed. Your choice of two entrées served with a potato, vegetable and salad. Dinners include homemade bread, dessert and beverage.

### Iowa Chop

The pride of the Iowa Pork Producer

#### Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy

## Fried Chicken

Prepared with our own secret spices

## Parmesan-Crusted America's Cut

A boneless, cut from the center of the pork loin, parmesan crusted and served with our hunter's style mushroom and white wine sauce

### Stuffed Pork Chop

Award-winning, sweet apple raisin dressing and glaze

## Ribeye

The Beef Producers' most flavorful 10 oz. cut

#### Chicken Chardonnay

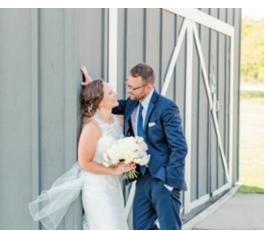
Breast of chicken baked and served in a mushroom white wine sauce











# Food & Beverage

#### **Roasted Turkey Breast**

Sliced turkey breast served with home-style dressing

#### Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes

#### Chicken Marsala

Chicken breast with fresh mushrooms sautéed and finished in a sweet marsala wine sauce

#### Smoked Jim Beam Pork Loin

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbeque sauce

#### Stir Fry Vegetable Platter

A variety of fresh garden vegetables sautéed with fresh herbs and served with wild rice

#### Cattleman's Choice

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices. Topped with our Pioneer sauce

## Teriyaki Salmon

Petite fillet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli

# Plated Entrée Upgrades

### Filet Mignon | Add \$5 per person

An extra thick center-cut bacon-wrapped filet char-grilled to your liking

## Prime Rib | Add \$4 per person

Slow roasted 8 oz. cut, specially aged USDA Choice grain fed beef

#### BUFFET

Provided by Machine Shed. Our buffets are served with your choice of two entrées, potato, vegetable and two salads. Fresh homemade bread and dessert included.

#### Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy

#### Fried Chicken

Prepared with our own secret spices

#### Baked Ham

Our specially cured ham, served with brandied cherries

### Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes











# Food & Beverage

## Chicken Chardonnay

Breast of chicken baked and served in a mushroom white wine sauce

## **Roasted Turkey Breast**

Sliced turkey breast served with home-style dressing

#### Chicken Marsala

Chicken breast with fresh mushrooms sautéed and finished in a sweet marsala wine sauce

#### Smoked Jim Beam Pork Loin

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbeque sauce

#### Cattleman's Choice

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices, topped with our herb cream sauce

#### Beef or Chicken Kabobs

Two skewers of garden vegetables and your choice of teriyaki marinated chicken or USDA Choice sirloin grilled to perfection

#### Teriyaki Salmon

Petite fillet of Atlantic salmon, char-broiled teriyaki style

# Buffet Entrée Upgrade

## Carved Prime Rib | Add \$5 per person

8 oz. cut, slow roasted, specially aged USDA Choice grain fed beef

#### SIDE CHOICES FOR PLATED AND BUFFET

## **Potatoes**

Mashed potatoes & gravy
Bacon cheddar mashed
Garlic mashed potatoes
Baked potato
Baked cheddar casserole
Oven roasted new potatoes
Cranberry sweet potatoes
Wild rice

## **Vegetables**

Buttered corn Farmer's blend Dilled carrots Steamed broccoli Green bean casserole Grandma's green beans Scalloped corn

### Salads

Tossed or caesar
Macaroni salad
Potato salad
Cottage cheese
Pasta salad
Broccoli salad
Marinated cucumber & tomato salad

