



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.....	\$8 ++/person
Platinum.....	\$10 ++/person
Outdoor ceremony - space only (seasonal).....	\$500
(does not include chairs or décor)	
Gold plate chargers.....	\$1.50 each
Basic table décor.....	\$6/table
(assorted tea lights, mason jar candles, lanterns)	
Sweets table (includes assorted mini desserts).....	\$4/person
Late night snack (20 person min).....	\$9 ++/person
Ask for current options	
In-room champagne and chocolate covered strawberries.....	\$50
Send-off continental breakfast spread (15 person min).....	\$13 ++/person
Set-up in Renovo Salon B	
Includes: fresh assorted pastries, fresh cut fruit, coffee and 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

