



PRIVATE EVENTS MENU

MEETING PACKAGES

Minimum of 20 guests for Salon A and 10 guests for Salon B.

Packages include meeting room rental, 85" flat screen television with HDMI cables, hook up and TV audio.

RELAX MEETING PACKAGE | \$58 PER PERSON

Includes all-day beverage refresh for soda, bottled water and coffee.

Continental Breakfast

Pastries, fresh cut fruit and juice

Lunch (choose one)

Deli Buffet, Pasta Bar, Backyard BBQ, Boxed Lunch or Refresh & Renew Lunch

Add soup to any selection: \$5 per person

PM Break (choose one)

Sweets:

Assorted cookies, Rice Krispie Treats® and fresh fruit

Snack:

Party mix, popcorn and soft pretzels with mustard and cheese

Light & Healthy:

Granola bars, fresh cut fruit, yogurt and veggies with dip

RENEW MEETING PACKAGE | \$49 PER PERSON

Includes all-day beverage refresh for soda, bottled water and coffee.

Continental Breakfast

Pastries, fresh cut fruit and juice

Lunch (choose one)

Deli Buffet, Pasta Bar, Backyard BBQ, Boxed Lunch or Refresh & Renew Lunch

Add soup to any selection: \$5 per person

REFRESH MEETING PACKAGE | \$40 PER PERSON

Choice of breakfast or lunch. Includes all-day beverage refresh for soda, bottled water and coffee.

Breakfast

Two proteins, eggs, breakfast potatoes, fresh baked breads & pastries and fresh cut fruit

or

Lunch (choose one)

Deli Buffet, Pasta Bar, Backyard BBQ, Boxed Lunch or Refresh & Renew Lunch

Add soup to any selection: \$5 per person

BREAKFAST

CONTINENTAL

\$12/PER PERSON

- Fresh baked muffins, scones, small cinnamon rolls and pastries
- Fresh cut fruits
- Fresh baked breads, bagels and all the fixins'
- Coffee, juice and milk

HEALTHY START BREAKFAST

\$11/PER PERSON

- Cereal bars and granola bars
- Fresh cut fruits
- Yogurt
- Juice and coffee

RENOVO BREAKFAST BUFFET

\$11/PER PERSON

Enjoy our hot, made-from-scratch breakfast buffet for your event. Featuring two proteins, eggs, breakfast potatoes, fresh baked breads and pastries, fresh cut fruit and your choice of beverage

\$18/per person for private space

BREAKFAST EXTRAS

Machine Shed sweet rolls.....	\$7 each
Cinnamon rolls	
Pecan rolls	
Caramel rolls	
Deluxe pastries (per dozen).....	\$30
Mini cinnamon rolls (per dozen).....	\$30
Mini fruit rolls (per dozen).....	\$30
Mini pecan rolls (per dozen).....	\$30
Muffins (per dozen).....	\$30
Bagels and cream cheese (per dozen).....	\$30
Fresh cut fruit platter (per person).....	\$5
Yogurt (each).....	\$3
Whole fruit basket (each piece).....	\$3
Assorted cereals and milk (per person).....	\$3
Fruit-filled cereal bar (each).....	\$3

BEVERAGES

Coffee (per gallon).....	\$32
Ice tea (per gallon).....	\$32
Hot chocolate (per gallon).....	\$32
Apple cider (per gallon).....	\$32
Fruit punch (per gallon).....	\$32
Lemonade (per gallon).....	\$32
Fruit juice (per liter).....	\$15
Milk (per liter).....	\$15
Soda (each).....	\$3
Bottled water (each).....	\$3

LUNCH

SPECIALTY LUNCHES

Served with iced tea, lemonade and water, assorted gourmet cookies and brownies for dessert. Minimum of 20 people.
Gluten free options available upon request.

Pasta Bar | \$22 per person

Choice of one: Angel hair, fettuccine or penne pasta
Choice of one: Tossed, Caesar or seasonal salad
Includes sautéed vegetables, sliced chicken breast, meatballs, marinara sauce, alfredo sauce and garlic bread sticks

Fiesta Bar | \$24 per person

Seasoned ground beef, seasoned sliced chicken, hard and soft tortillas, shredded cheese, diced tomatoes, shredded lettuce, onions, guacamole, refried beans, roasted corn and black bean salsa, sour cream, Spanish rice and chips & salsa

Backyard BBQ Buffet | \$25 per person

Choice of two: Chicken breast, hamburgers, bratwurst, veggie burger
Served with selection of rolls, assorted condiments, potato chips, tossed salad with choice of two dressings, fruit and choice of baked beans, potato salad or coleslaw

Deli Buffet | \$22 per person

Includes sliced ham, smoked turkey, roast beef, assorted cheeses, lettuce, tomatoes, onions, mayonnaise, mustard, assorted buns and bread
Choice of one: pasta salad, potato salad or potato chips
Add soup to your deli buffet - \$5 per person

Refresh and Renew Lunch | \$20 per person

Choice of two: Tomato bisque, chicken noodle soup, chicken tortilla soup or chili
Choice of one: Tossed salad, seasonal salad or hummus crudité tray
Add half sandwich to your lunch - \$5 per person

Renovo Pizzeria Lunch | \$22 per person

Choice of three: Chicken pesto, smokehouse, pepperoni, sausage, cheese or margherita flatbreads
Choice of one: Tossed, Caesar or seasonal salad
Includes a gourmet antipasto platter

BOXED LUNCH | \$20 PER PERSON

Served with kettle chips, piece of fruit, cookie and choice of beverage.

Sandwich options: Club, BLT, turkey with gouda, ham and Swiss, roast beef and cheddar

Salad options: Pasta Salad or Coleslaw

LUNCH

Served Buffet or Sit-Down

(All items are from the Machine Shed Restaurant)

BUFFETS | \$23 PER PERSON Minimum of 20 people

Served with your choice of two entrées, vegetable, potato, two salads, dessert, fresh homemade bread and a beverage.

SIT-DOWN | \$26 PER PERSON

Entrées are served with choice of potato, vegetable, homemade bread, salad, dessert and beverage.

Add soup to any buffet - \$5 per person

Fried Chicken

Prepared with The Shed's secret spices

Swiss Steak

Braised, tender Swiss steak in a rich brown sauce with onions, tomatoes, carrots and celery

Roasted Stuffed Pork Loin

Pork loin stuffed with country sage dressing and served with homemade gravy

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing

Plowman's Meatloaf

Meatloaf served with pan roasted beef gravy, topped with onion strings

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes

Chicken Chardonnay

Chicken breast baked and served in a mushroom white wine sauce

Pioneer Pasta

Hearty egg noodles topped with tender pork medallions and baked with a garlic herb sauce

Teriyaki Salmon

Teriyaki-style charbroiled Atlantic salmon petite fillet

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

Potatoes

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

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with strawberry topping

Scoop of vanilla or cinnamon ice cream - \$3 per scoop

APPETIZERS

APPETIZER PLATTERS

(Serves 25 people)

Fresh Cut Fruit.....	\$55.00
Vegetable Platter with Dill Dip.....	\$55.00
Cheese, Sausage & Crackers Platter.....	\$55.00
BBQ Burnt Ends.....	\$70.00
Crab Stuffed Mushroom Caps.....	\$70.00
BBQ Smoked Sausage.....	\$55.00
Hot Wings with Ranch or Blue Cheese.....	\$75.00
Chicken Strips with Ranch.....	\$60.00
Shrimp Cocktail.....	\$75.00
Smoked Salmon & Crackers.....	\$90.00
Vegetable Egg Rolls with Sweet & Sour.....	\$70.00
Assorted Finger Sandwiches.....	\$65.00
Assorted Ham & Turkey Wraps.....	\$65.00
Homemade Salsa with Tortilla Chips.....	\$45.00
Chili Con Queso with Tortilla Chips.....	\$40.00
Ten Layer Taco Dip with Tortilla Chips.....	\$60.00
Bruschetta with Crostini.....	\$60.00
Spinach Dip with Pita Bread.....	\$65.00
Beer Cheese Fondue with Pretzel Bread Sticks.....	\$60.00
Swedish Meatballs.....	\$60.00
Brisket Stuffed Potato Skins.....	\$60.00

DINNER BUFFET

(All items are from the Machine Shed Restaurant) Our buffets are served with your choice of two entrées, vegetable, potato, two salads, fresh homemade bread, dessert and beverage - **\$32 per person**
Minimum of 20 people. Add an additional entrée for \$5 per person.

Roasted Stuffed Pork Loin

Pork loin stuffed with country sage dressing and served with homemade gravy

Fried Chicken

Prepared with The Shed's secret spices

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes

Chicken Chardonnay

Chicken breast baked and served in a mushroom white wine sauce

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing

Carved Prime Rib

8 oz. cut slow roasted, specially aged USDA Choice grain fed beef (additional \$5 per person)

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 The Shed's 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

Teriyaki-style charbroiled Atlantic salmon petite fillet

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

Potatoes

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

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with strawberry topping

Scoop of vanilla or cinnamon ice cream - \$3 per scoop

SIT-DOWN DINNERS

(All items are from the Machine Shed Restaurant) Dinners include your choice of two entrées served with a potato, choice of vegetable, salad, homemade bread, dessert and a beverage. Add soup - \$5 per person.

Iowa Chop | \$33 per person

The pride of the Iowa Pork Producer

Prime Rib | 8 oz. \$38 per person

12 oz. \$42 per person

Slow roasted, specially aged USDA Choice grain fed beef, served with beef au jus and creamy horseradish sauce

Roasted Stuffed Pork Loin | \$34 per person

Pork loin stuffed with country sage dressing and served with homemade gravy

Fried Chicken | \$34 per person

Prepared with The Shed's secret spices

Parmesan-Crusted America's Cut | \$34 per person

A boneless, cut from the center of the pork loin, Parmesan crusted and served with a mushroom white wine sauce

Stuffed Pork Chop | \$34 per person

Thick center-cut roasted bone-in chop, stuffed with a warm apple raisin dressing and glazed with an apple whiskey sauce

Ribeye | \$34 per person

The Beef Producers' most flavorful 10 oz. cut

Chicken Chardonnay | \$34 per person

Chicken breast baked and served in a mushroom white wine sauce

Roasted Turkey Breast | \$32 per person

Sliced turkey breast served with home-style dressing

Old Fashion' Pot Roast | \$34 per person

Slow roasted with onions, carrots and potatoes

Chicken Marsala | \$34 per person

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

Smoked Jim Beam Pork Loin | \$34 per person

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

Stir Fry Vegetable Platter | \$32 per person

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

Cattleman's Choice | \$35 per person

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices, topped with The Shed's Pioneer sauce

Teriyaki Salmon | \$30 per person

Teriyaki-style charbroiled Atlantic salmon petite fillet

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

Potatoes

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

Dessert Choices

Chocolate, coconut or banana cream pie
Carrot or chocolate cake
Cookie
Apple dumpling
Brownie
Cheesecake with strawberry topping

Scoop of vanilla or cinnamon ice cream - \$3 per scoop

BREAKS, SNACKS AND DESSERTS

All breaks include soda and water.

ANYTIME MUNCHIES

(Each pound equals approximately 10 servings)

Whole nuts (per pound).....	\$32
walnuts, almonds, pecans or mixed	
Chex mix (per pound).....	\$22
Chips and vegetable dip (per pound).....	\$18
Homemade salsa and tortilla chips (per pound).....	\$18
Fresh baked pretzel sticks and beer cheese (per dozen).....	\$24
Pretzels (per pound).....	\$16
Popcorn (per pound).....	\$15
Bacon & blue dip and kettle chips (per pound).....	\$18

THEMED BREAKS

Fiesta Break | \$12 per person

Tortilla chips with salsa, chili con queso and guacamole

Take Me Out to the Ball Game | \$14 per person

Jumbo soft pretzels with cheese and hot mustard,
buttered popcorn, Chicago mix popcorn and
gummy candy

Energizer | \$12 per person

Granola bars, chex mix, hummus with vegetables
and yogurt parfaits

Grandmas Cookie Jar | \$12 per person

Assorted cookies, fudge brownies, assorted mini
desserts and milk

DESSERTS

Fudge brownies (per dozen).....	\$34
Pies (serves 10).....	\$34
Deluxe cookies (per dozen).....	\$30
Build your own cheesecake (per person).....	\$8
Selection of cheesecakes with assorted toppings	
Mini apple dumpling (each).....	\$8
Rice Krispie Treats® (per dozen).....	\$30

BEVERAGES

Coffee (per gallon).....	\$32
Lemonade (per gallon).....	\$32
Ice tea (per gallon).....	\$32
Hot chocolate (per gallon).....	\$32
Apple cider (per gallon).....	\$32
Fruit punch (per gallon).....	\$32
Fruit juice (per liter).....	\$15
Milk (per liter).....	\$15
Soda (each).....	\$3
Bottled water (each).....	\$3
Gourmet coffee service.....	\$75
Includes 1 gallon of coffee, condiment station and assorted mini desserts	
Seasonal options available upon request	

BAR OPTIONS

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.

THE HOMESTEAD

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Maker's Mark, Tanqueray Gin, 1800 Tequila, Captain Morgan, Jim Beam, Bacardi Rum, Baileys, Kahlúa

Selections

Martini.....	\$11.00
Single.....	\$10.00
Domestic beer	\$5.00
Imported beer.....	\$6.00
Local beer.....	\$7.00
House wine by the glass.....	\$7.00
Soft drinks & juice.....	\$3.00
Bottled water.....	\$3.00

BEER

Keg beer | \$400 per keg (domestic beer)
Champagne | \$35 per bottle
Corking fee | \$20

THE CELLAR

Beer and house wine | \$7 per person

THE RANCH

The Homestead selections plus
Grey Goose Vodka, Johnnie Walker Black Label, Knob Creek Bourbon, Bombay Sapphire Gin, Woodford Reserve Bourbon, Casamigos Reposado Tequila

Selections

Martini.....	\$15.00
Single.....	\$13.00
Domestic beer.....	\$5.00
Imported beer.....	\$6.00
Local beer.....	\$7.00
Upgraded wine by the glass.....	\$14.00
Soft drinks & juice.....	\$3.00
Bottled water.....	\$3.00

BUBBLES BAR

\$45 per 6 people

Includes:

- Bottle of champagne or Prosecco
- Cranberry, orange, apple, grapefruit or pineapple juice
- Fresh cut fruit skewers with house-made fruit dip