



Wedding Menu

Contact the professional sales team at the Holiday Inn & Suites Council Bluffs to plan your wedding!

Holiday Inn & Suites • 2202 River Road • Council Bluffs, IA 51501 • 712-322-5050

H
Holiday Inn
& Suites
AN IHG® HOTEL

Welcome



Dear Guest,

You have dreamed of this day your whole life. A beautiful couple and the reception of a lifetime. We are ready to turn your dreams into reality. From your wedding reception and rehearsal dinner, to your bridal luncheon and gift opening — at Holiday Inn & Suites we know how important these special moments are and we know how to make them rewarding and memorable.

Please take a moment to look over our wedding guide. You'll find plenty of choices, complimented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me. Thanks for making us a part of your special day!



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Our Event Space

OUR EVENT SPACE

Holiday Inn & Suites Council Bluffs is the perfect location for weddings and special events. Our knowledgeable catering specialists make it easy to plan your reception the way you have always envisioned! From your Wedding Reception and Rehearsal Dinner to your Bridal Luncheon and Gift Opening, we offer a variety of services to fit your every desire.

WE OFFER

- 6,000 sq. ft. of full service special event space can host up to 200 guests
- Set up of the ballroom includes: wedding party head table, round tables for your guests, dance floor, DJ tables, portable bar and more available upon request
- Ivory, cream & black linen tablecloths and napkins
- Fully trained banquet staff possessing excellent customer service skills and fine attention to detail
- Complimentary centerpiece
- Complimentary champagne toast for the wedding party
- Complimentary cake cutting service
- Complimentary bridal suite the night of the reception
- Complimentary wireless internet access
- Indoor pool, whirlpool & fitness center



MEETING ROOM	DIMENSIONS (L X W)	SQUARE FOOTAGE	THEATER	CLASSROOM	U-SHAPE	RECEPTION
Kanesville Room	23 x 30	750	N/A	N/A	25	N/A
Heartland Ballroom	77 x 40	3,080	216	130	N/A	200
Heartland Ballroom I	25 x 40	1,000	72	40	38	64
Heartland Ballroom II	25 x 40	1,000	72	40	38	64
Heartland Ballroom III	27 x 40	1,080	82	50	40	72
Lewis B Clark	50 x 32	1,600	100	70	50	90
Lewis B Clark A	25 x 30	800	50	35	25	45
Lewis B Clark B	25 x 32	800	50	35	25	45
General Dodge	24 x 25	600	30	20	18	32
Abraham Lincoln	12 x 22	264	N/A	N/A	N/A	N/A



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Plated and Buffet Dinners

Both Plated and Buffet Dinners will be served with a water station, coffee, iced tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice and canned sodas.

The following options are available as Buffet or a Plated Meal and served with dinner rolls and butter. Entrée options are listed on the following page.

PLATED DINNERS

All Plated Entrées are served with choice of entrées, one (1) side, one (1) vegetable, and one (1) salad with choice of dressing. Minimum of 10 orders per entrée. Maximum of three (3) entrée selections. All sides and salads must be the same per selection.

DINNER BUFFETS

Choose up to three (3) entrées, one (1) starch, one (1) vegetable, and one (1) salad with two (2) dressings. Events with more than 50 guests can select up to three (3) dressings.

When increasing options, there will be quantity adjustments. Two (2) selections will receive 80% of guest count, per item. Three (3) selections will receive 75% of guest count, per item. Displayed price for multiple selections is not for 100% guest count of each item. Please discuss with Sales Representative for pricing 100% guest count of all selections.

ONE ENTRÉE

TWO ENTRÉE

THREE ENTRÉE

STEP 1 PICK YOUR SIDE

CHOOSE ONE:

Baked Beans • Black Beans • Cannellini Beans • Mashed Potatoes • Garlic Mashed Potatoes • Roasted Red Potatoes • Garlic Herb Fingerling Potatoes • Au Gratin Potatoes • Scalloped Potatoes • Macaroni and Cheese • Pesto Pasto • Rice Pilaf • Wild Rice Blend • Brown Rice with Vegetables • Parmesan Risotto

STEP 2 PICK YOUR VEGETABLE

CHOOSE ONE:

Green Beans • Whole Kernel Corn • Baby Carrots • Broccoli Florets • Cauliflower Florets • Vegetable Blend • Italian Blend • Asparagus • Brussels Sprouts • Broccolini • Haricot Vert

STEP 3 PICK YOUR SALAD

CHOOSE ONE:

HOUSE SALAD

Spring and Romaine blend, cucumbers, tomatoes, carrots, and celery.

CAESAR SALAD

Romaine, Parmesan cheese, and croutons on the side.

FRUIT AND NUT SALAD

Spring mix, mango, blueberries, cranberries, cherries, raspberry candied pecans, and Feta cheese.

MEDITERRANEAN SALAD

Spring mix, Kalamata olives, artichoke hearts, red peppers, Feta cheese, and pickled radish.

POACHED PEAR SALAD

Spring mix, candied walnuts, pickled onion, and blueberry wine poached pears.

CAPRESE SALAD

Ciliegine Mozzarella, basil, and grape tomatoes tossed in balsamic.

PANZANELLA

Rosemary Focaccia bread, artichoke hearts, black olives, and grape tomatoes tossed in panzanella dressing.

STEP 4 PICK YOUR DRESSINGS

CHOOSE TWO:

- Ranch
- Balsamic
- Caesar
- French
- Honey Mustard
- Blueberry Vinaigrette



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Dinner Buffets

STEP 5 PICK YOUR ENTRÉE

CHOOSE ONE, TWO, OR THREE:

ROAST BEEF

Sliced roast beef with garlic jus.

BEEF BRISKET

Braised in Coca-Cola and aromatics. Served with au jus.

PETITE TENDERLOIN

Medallions of garlic herb marinated petite tenderloin with pear demi-glace.

CHICKEN BRUSCHETTA

Marinated chicken breast topped with classic tomato bruschetta.

GARLIC HERB CHICKEN BREAST

Rosemary marinated chicken breast with tomato coulis.

PARMESAN CHICKEN BREAST

Breaded and fried chicken breast topped with marinara sauce and Parmesan cheese.

CHICKEN MARSALA

Seasoned and seared chicken breast topped with onion, mushroom marsala wine brown sauce.

CHICKEN PICCATA

Seasoned and seared chicken breast topped with white wine dijon caper cream sauce.

SMOTHERED PORK CHOPS

Bone-in chop dredge in flour and spices, seared and smothered in a rich onion and mushroom gravy.

PORK LOINS

Slow-roasted seasoned pork loin with garlic jus.

ESPRESSO PORK TENDERLOIN

Espresso and ancho chili marinated tenderloin with jalapeno demi-glaze. Topped with sautéed poblano peppers and onions.

CHIPOTLE TILAPIA

Tilapia filet seared with chipotle aioli with lime-candied pecans. Served with lemon dill tartar sauce.

SALMON FILET

Filet seared and topped with tarragon garlic butter.

CITRUS BRANZINO SEA BASS

Filet seared in orange butter with mandarin orange cream sauce.

PASTA PRIMAVERA

Cavatappi pasta in white wine cream sauce with red peppers, broccoli, zucchini, and onions.

PENNE PASTA BAKE

Penne pasta with ground beef, marinara sauce, Mozzarella and Cheddar cheese.

SEAFOOD OR VEGETABLE PAELLA5

Seafood Paella: Chicken, shrimp, clams, and chorizo in ancho chili saffron jasmine rice.

Vegetable Paella: Squash, zucchini, carrots, mushrooms, and red peppers in ancho chili saffron jasmine rice.

QUINOA STUFFED PEPPERS

Bell pepper stuffed with tri-color quinoa, squash, zucchini, carrots, and onion. Topped with tomato coulis.

BASEBALL CUT SIRLOIN STEAK..... UPCHARGE

Grilled 8 oz. steak with garlic demi-glace.

PRIME RIB UPCHARGE

Slow-roasted prime rib with garlic jus.

BEEF TENDERLOIN..... UPCHARGE

Slow-roasted seasoned tenderloin with mango demi-glace.

SHRIMP N GARLIC CREAM SAUCE..... UPCHARGE

Five large tail-on shrimp seasoned and sautéed and tossed in white wine garlic cream sauce. Topped with Parmesan cheese and basil.



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Salads

Minimum of 15 orders per Entrée Salad. Maximum of 2 Entrée Salads. Includes water station, coffee, iced tea, and accoutrements. Additional beverages available for purchase at \$2.00 each: bottled juice and/or canned sodas.

Available as Buffet or as a Plated Meal. Plated and Buffets are served with two dressings, dinner rolls, and butter.

Add the following (4 oz.) for \$6.00 upcharge per guest: Grilled chicken, flank steak, fried chicken tenders, and/or salmon.

HOUSE SALAD

Spring and Romaine blend, cucumbers, tomatoes, carrots, and celery.

CAESAR SALAD

Romaine, Parmesan cheese, and croutons on the side.

FRUIT AND NUT SALAD

Spring mix, mango, blueberries, cranberries, cherries, raspberry candied pecans, and Feta cheese.

MEDITERRANEAN SALAD

Spring mix, kalamata olives, artichoke hearts, red peppers, Feta cheese, and pickled radish.

DRESSING SELECTIONS:

- Ranch
- Balsamic
- Caesar
- French
- Honey Mustard
- Blueberry Vinaigrette

* Additional \$2 per dressing per guest and served on the side



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Desserts

CAKES

Priced per person. Available as buffet or plated. Minimum of 20 orders per selection. Maximum of 3 selections.

CARROT CAKE

Triple layer cake with cream cheese frosting.

CHOCOLATE FUDGE

Triple layer cake with fudge icing and cookie crumbs.

LEMON BERRY CREAM

Lemon blueberry cake with mascarpone filling.

RED VELVET

Double layer with cream cheese frosting and chocolate shavings.

GLUTEN FREE CHOCOLATE TORTE

Flourless chocolate with chocolate ganache.

CHEESECAKES

NEW YORK STYLE

Vanilla cheesecake with graham cracker crust.

RASPBERRY WHITE CHOCOLATE

White chocolate raspberry swirl with chocolate graham cracker crust.

TURTLE

Chocolate, caramel, and pecans with graham cracker crust.

INDIVIDUAL DESSERTS

BROWNIE MOLTEN LAVA CAKE

Brownie with caramel center.

MOLTEN CHOCOLATE BUNDT CAKE

Chocolate cake with chocolate truffle filling.

TIRAMISU

Sponge cake, espresso mousse, and whipped cream.

GLUTEN FREE CHOCOLATE FUDGE DIVINA

Flourless, chocolate center.

PIES

APPLE DUTCH

Cinnamon streusel topping.

BANANA CREAM

Banana cream and whipped topping.

BLUEBERRY

CHERRY

Lattice top.

LEMON MERINGUE

PECAN

PUMPKIN

BUFFET DESSERTS

ASSORTED COOKIES

CHOCOLATE CHIP BROWNIES

ASSORTED DESSERT BARS

Marshmallow, chocolate chunk, lemon, toffee

ASSORTED PETIT FOURS

Chocolate, raspberry, Italian rainbow

ASSORTED MINI CHEESECAKES

MOUSSE

Chocolate, vanilla, strawberry



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Children's Menu

BUFFET OR PLATED

Minimum of 5 orders. Children's menu includes apple or orange juice. Buffets will receive an assortment of juices. Additional beverages available for purchase at \$2.00 each: bottled juice and canned sodas.

ONE ENTRÉE BUFFET

Includes choice of one (1) side, one (1) vegetable, and one (1) entrée.

STEP 1 PICK YOUR SIDE

ADDITIONAL SIDE \$2.00 PER GUEST

- Macaroni and Cheese
- Mashed Potatoes
- Baked Beans
- French Fries
- Tator Tots
- Tropical Fruit Salad
- Cottage Cheese and Mandarin Oranges
- Potato Salad
- Macaroni Salad



STEP 2 PICK YOUR VEGETABLE

ADDITIONAL VEGETABLE \$1.50 PER GUEST

- Whole Kernel Corn
- Green Beans
- Baby Carrots

STEP 3 PICK YOUR ENTRÉE

ADDITIONAL ENTRÉE \$7.00 PER GUEST

CHICKEN TENDERS

3 fried chicken tenders with BBQ sauce and Ranch dipping sauce.

HOT DOG SLIDERS

2 mini hot dogs on buns with ketchup and mustard on the side.

MINI BURGERS

2 mini burger sliders with pickle, ketchup, and mustard on the side.

MINI CORNDOGS

4 mini corn dogs with ketchup and mustard on the side.



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Hors d'oeuvres

CHILLED SELECTIONS

Priced per dozen.

CLASSIC BRUSCHETTA

Toasted Vienna loaf, tomatoes, capers, onion, basil, kalamata olives, and olive oil.

PORK CHOPS AND APPLE BRUSCHETTA

Toasted Vienna loaf, shaved pork loin, roasted apples, and pickled onion.

PETITE CARAMELIZED ONION BRUSCHETTA

Toasted Vienna loaf, shaved petite beef tenderloin, caramelized onion, horseradish cream cheese.

SMOKED SALMON AND CREAM CHEESE CROSTINI

Toasted baguette, smoked salmon, and tarragon cream cheese.

SALMON AND ARTICHOKE CROSTINI

Toasted baguette, smoked salmon, artichoke hearts, and Feta cheese.

TURKEY PINWHEELS

Smoked turkey, spring mix, and herbed cream cheese.

FINGER SANDWICHES

Selection of chicken, ham, cucumber, or egg salad.

STUFFED PIQUANTÈ PEPPERS

Piquantè peppers, citrus cream cheese, and orange zest Parmesan cheese.

HOT SELECTIONS

Quantities as individually specified.

SOUTHWEST EGG ROLLS

Chicken, black bean, and cheese egg roll. Served with chipotle ranch.

MACARONI AND CHEESE WEDGES

Fried macaroni and cheese wedges. Served with marinara sauce.

POTSTICKERS

Selection of either pork or chicken. Tossed in sweet chili sauce and served with garlic soy sauce.

CHICKEN SATAY

Skewered chicken strips with coconut Thai sauce and shredded coconut.

BACON WRAPPED SHRIMP

Dusted with seasoning and deep fried. Served with bloody mary dipping sauce.

STUFFED MUSHROOMS

Selection of either chorizo, spinach florentine, cheesesteak, or bacon cheddar cornbread.

MINI QUICHE

Assorted quiche in a tart cup.

NEW ORLEANS CHICKEN BITES

Bacon wrapped chicken bites with spicy cajun sauce.

CRAB CAKES

Mini crab cakes. Served with cajun remoulade dipping sauce.

MINI SLIDERS

Selection of beef, chicken, turkey, reuben philly, or black bean. Served with garlic mayonnaise and pickle.

MEATBALLS (32 PIECES)

Selection of lager bbq, carolina bbq, buffalo, swedish, bacon bourbon, or sriracha honey.

BONELESS WINGS (45 PIECES)

Selection of lager bbq, carolina bbq, buffalo, swedish, bacon bourbon, or sriracha honey.

COCKTAIL SMOKIES (50 PIECES)

Mini smokies served in lager bbq sauce.

CHEESE CURDS (48 PIECES)

Deep fried cheese curds served with marinara sauce.

BREADED MUSHROOMS (22 PIECES)

Deep fried mushrooms served with marinara sauce.



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Hors d'oeuvres

HOT DIPS

Serves 60 guests. All dips come with fried Pita chips. Tortilla chips available upon request.

SPINACH AND ARTICHOKE DIP

Spinach, artichokes, Parmesan cheese, Italian seasoning, and cream cheese.

ELOTE CORN DIP

Corn, peppers, onions, green chilis, Cotija cheese, and cream cheese.

BUFFALO CHICKEN DIP

Shredded Buffalo chicken breast, Bleu cheese, onions and garlic, and cream cheese.

CHEESESTEAK DIP

Roast beef, peppers, onions, American cheese, and cream cheese.



PLATTERS & STATIONS

Quantities as individually specified. Serves 20-25 guests.

FRUIT TRAY

Available May-September. Assortment of honeydew, cantaloupe, pineapple, grapes, and strawberries.

DOMESTIC CHEESE TRAY

Cheddar, Muenster, Gouda, Havarti cheese, and assorted crackers. Served with grapes and strawberries.

CRUDITÉ PLATTER

Broccoli, cauliflower, grape tomatoes, cucumber, celery, baby carrots, olives, and ranch dipping sauce.

CHARCUTERIE BOARD

Assorted meats and cheeses, pickled onions, speciality jams, grain mustard, crackers and lavash.

SHRIMP COCKTAIL (50 PIECES)

Chilled shrimp with cocktail sauce and lemons.

HUMMUS BAR

Traditional, red pepper, and roasted jalapeño corn hummus served with zucchini, squash, carrots, cucumbers, and celery. Add pita chips for \$5.00 upcharge per round.

SALSA BAR

House salsa, black bean corn salsa, mango salsa, and tomatillo salsa with tri-color corn chips. Flour tortilla chips available for \$5.00 upcharge per order. Add: Guacamole for \$18.00 upcharge per pound.



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Wedding Packages

PACKAGE 1

Package includes coffee, iced tea, and water along with the below pre-selected menu.

APPETIZERS

Spinach & Artichoke Dip; Vegetable Tray; BBQ Bacon Meatballs; and Sausage, Cheese, and Cracker Tray.

ENTRÉES

Garlic Herb Chicken Breast and Roast Beef

SIDES

Garden Salad, Au Gratin Potatoes, Green Beans with Bacon, and Dinner Rolls with Butter.

PACKAGE 2

Package includes choice of Taco Bar or Pasta Buffet, coffee, iced tea, and water.

TACO BAR

Beef and Chicken with Hard Shell and Flour Tortillas served with shredded cheese, shredded lettuce, diced tomatoes, diced onions, black olives, jalapeños, salsa, sour cream, refried beans, Spanish rice, and green chili cilantro slaw. Add guacamole for an additional \$3.00 per guest.

PASTA BAR

Chicken bruschetta, spaghetti, and penne pasta served with marinara sauce, beef ragu sauce, and Alfredo sauce. Sides include garlic bread and Caesar salad with croutons, Parmesan cheese, and dressing on the side. Gluten free pasta available for \$1.00 upcharge per guest.

PACKAGE 3

Around the World Station Option Package includes choice of three (3) of the following stations: Oriental Bar, Soul Food Bar, Taco Bar, Pasta Bar, or Gyro Bar; coffee, iced tea, and water. Please note: the stations are each provided at 50% of your guest count each. Please see your sales associate to increase the order amounts.

ORIENTAL BAR

Sweet and Sour Chicken, stir fry vegetables, vegetable fried rice, pork and vegetable potstickers tossed in sweet chili sauce, and cold Lo Mein noodle salad.

SOUL FOOD BAR:

Fried Chicken and Fried Catfish. Served with garden salad and assorted dressings, mac-n-cheese, collard greens, and fresh rolls and butter.

TACO BAR

Beef and Chicken with Hard Shell and Flour Tortillas served with shredded cheese, shredded lettuce, diced tomatoes, diced onions, black olives, jalapeños, salsa, sour cream, refried beans, Spanish rice, and green chili cilantro slaw. Add guacamole for an additional \$3.00 per guest.

PASTA BAR

Chicken bruschetta, spaghetti, and penne pasta served with marinara sauce, beef ragu sauce, and Alfredo sauce. Sides include garlic bread and Caesar salad with croutons, Parmesan cheese, and dressing on the side. Gluten free pasta available for \$1.00 upcharge per guest.

GYRO BAR

Build your own Gyro. Includes pita bread with sliced ground lamb and seasoned chickpeas served with Tahini sauce and garlic sauce and a tray of: tomato, pickles, onion, lettuce, cucumber, and parsley. Served with Mediterranean rice and tomato, onion, and cucumber salad with Feta cheese



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Beverage Service

HOSTED RECEPTION

Host bars can be established by a set dollar amount or length of time. All drinks paid by the host on a per drink basis. A 7% sales tax and 22% operations fee will be added to the bar ticket. A \$50.00 Bar Set Up fee will be assessed on all host bars. *Please note, the operations fee is not a tip to your bartender or servers.

Bars will be staffed according to our guidelines. There will be a charge if additional staff is requested. Glassware is available upon request for an additional charge with the exception of keg beer which is served in 16 oz. plastic glasses. Inquire about pricing for Red Bull drinks.

CALL BRANDS

PREMIUM BRANDS

CORDIALS

DOMESTIC BOTTLE BEER

DOMESTIC KEG

WINE BY THE GLASS

HOUSE WINE

CHAMPAGNE

CASH BAR

Drinks are paid for on an individual basis. Drink prices include mixes, garnishes, glasses and ice. A \$50.00 bar set up fee will be assessed on all cash bars. A 7% sales tax and 22% operations fee will be added to the bartender fee. Gratuities not included on drinks. Inquire about pricing for Red Bull drinks.

CALL BRANDS

PREMIUM BRANDS

CORDIALS

DOMESTIC BOTTLE BEER

WINE BY THE GLASS

HOUSE WINE

CHAMPAGNE

BEVERAGE SELECTIONS

LIQUOR

Bourbon
Whiskey
Gin
Rum
Scotch
Tequila
Vodka
Wine
Beer

CALL BRANDS

Jim Beam
Jack Daniel's
Canadian Club
Captain Morgan
Seagram's Gin
Bacardi
Dewar's
Jose Quervo
Smirnoff

PREMIUM BRANDS

Crown Royal
Tanqueray
Johnnie Walker Red
Cazadores Resposado
Grey Goose

CORDIALS

Kahlúa
Bailey's

WINE BY THE GLASS

Inglenook Chardonnay
Inglenook White Zinfandel
Inglenook Merlot

DOMESTIC BEER

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Busch Light
Coors Light

HOUSE WINE

Chardonnay
Moscato
White Zinfandel
Merlot

CHAMPAGNE

Ballatore

DOMESTIC KEG

Additional keg pricing available upon request.



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