



**Holiday Inn
& Suites**
AN IHG® HOTEL

SPECIAL EVENT PLANNER & MENU



**Contact the professional sales team at the Holiday Inn Hotel & Suites
Des Moines-Northwest to plan your next event!**

Holiday Inn & Suites • 4800 Merle Hay Road • Urbandale, IA 50322 • 515-278-4755

BREAKFAST SELECTIONS

PLATED BREAKFAST

All Breakfast Selections are served with an assorted fresh pastry basket and a glass of fresh orange juice, regular or decaffeinated coffee, tea or milk. Priced per guest.

BREAKFAST BURRITO16.00

White tortilla, scrambled eggs, choice of bacon or sausage, peppers, onion, shredded cheddar, served with sour cream, salsa, and breakfast potatoes.

TEXAS FRENCH TOAST..... 17.00

Mascarpone and marmalade stuffed French toast with two scrambled eggs with cheese and choice of bacon, sausage, or ham. Served with fresh cut fruit.

THE IOWAN.....16.00

Two eggs scrambled with cheese, breakfast potatoes and choice of bacon, sausage, or ham. Substitute sirloin steak for an additional \$6.00.

BISCUITS AND GRAVY 15.00

Two buttery flakey biscuits topped with country gravy and two egg scrambled with cheese..

BREAKFAST QUICHE19.00

Assorted fillings and fresh eggs.
Filling choices: sausage, bacon, peppers, onion, mushroom, spinach, and tomato. Served with fresh cut fruit.



BREAKFAST BUFFET

All breakfast buffets include assorted juices, regular and decaffeinated coffee, and hot tea. Buffets are priced per person. A minimum of 30 people is required for all breakfast buffets. If the buffet is for 15-29 people, there will be a sur charge of \$5.00 (plus 23% service charge and tax) per person. Any buffet less than 15 people, you must choose a plated breakfast.

SUNRISE MORNING..... 22.00

Fresh seasonal fruit display, breakfast potatoes, and breakfast pastries.

- CHOOSE ONE EGG:**
Freshly scrambled eggs · Eggs Florentine
- CHOOSE TWO MEATS:**
Smokehouse bacon · Sausage links · Ham
- CHOOSE ONE STARCH:**
Flaky country biscuits & gravy · Croissants
French toast with maple syrup

CLASSIC CONTINENTAL..... 15.00

Fresh breakfast pastries and muffins with assorted juices, regular and decaffeinated coffee, and hot herbal tea selections.

DELUXE CONTINENTAL 17.00

Fresh breakfast pastries, muffins, bagels with cream cheese, and sliced fresh fruit display served with assorted juices, regular and decaffeinated coffee, and hot herbal tea selections.

FRESH START 17.00

Fresh fruit, granola bars, yogurt, breakfast pastries, muffins, assorted juices, regular and decaffeinated coffee, and hot tea.

KICK START19.00

Fresh Fruit, assorted parfaits, granola bars, breakfast pastries, muffins, bagels with cream cheese, fruit display, assorted juices, regular and decaffeinated coffee, and hot tea.



TAKE A BREAK

SPECIALTY BREAKS

Priced per guest.

THE HEALTH NUT14.00

Granola bars, individual assorted yogurt, mixed nuts, whole fresh fruit, bottled spring water, regular and decaffeinated coffee, and herbal tea.

THE 7TH INNING STRETCH 15.00

Hot jumbo pretzels with mustard, melted Cheddar cheese sauce, buttered popcorn, roasted peanuts, assorted soda, and bottled water. Add regular or non-alcoholic beers at a per bottle charge.

CHOCOHOLIC BREAK.....16.00

Chocolate dipped seasonal fruit, chocolate cookies, brownies, regular and decaffeinated coffee, herbal tea, assorted soda, bottled spring water, and hot chocolate.



BEVERAGES

Priced per quantity listed.

REGULAR OR DECAFFEINATED COFFEE 33.00 PER GALLON

ICED TEA OR LEMONADE 29.00 PER GALLON

ASSORTED SODA..... 3.00 EACH

Assortment of regular and diet Coca Cola® products.

BOTTLED WATER..... 2.50 EACH

BOTTLED ENERGY DRINKS 5.00 EACH

Monster Energy® or Rockstar Energy®

ASSORTED BOTTLED JUICES.....3.00 PER BOTTLE

BREAKFAST ITEMS

Priced per quantity listed.

ASSORTED YOGURT..... 3.00 EACH

DANISH..... 31.00 PER DOZEN

PECAN CARAMEL ROLLS 31.00 PER DOZEN

CINNAMON ROLLS 31.00 PER DOZEN

BREAKFAST BREADS..... 31.00 PER DOZEN

MUFFINS 31.00 PER DOZEN

DONUTS 31.00 PER DOZEN

BAGELS WITH CREAM CHEESE 33.00 PER DOZEN

FRESH SLICED FRUIT DISPLAY150.00 PER 50 GUESTS



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TAKE A BREAK

MID-MORNING SNACKS

Priced per quantity listed.

WHOLE FRESH FRUIT.....	2.50 EACH
MIXED NUTS	20.00 PER POUND
PRETZEL.....	14.00 PER POUND
CHEESE & CRACKER BOARD	200.00 PER 50 GUESTS
FRUIT & NUT TRAIL MIX.....	16.00 PER POUND
GRANOLA BARS	3.00 EACH



AFTERNOON & EVENING SNACKS

Priced per quantity listed.

GRANOLA BARS	3.00 EACH
WHOLE FRESH FRUIT.....	2.50 EACH
MIXED NUTS	20.00 PER POUND
PRETZEL.....	14.00 PER POUND
GARDETTOS SNACK MIX.....	15.00 PER POUND
DRY ROASTED PEANUTS	18.00 PER POUND
ASSORTED POPCORN.....	16.00 PER GALLON
FRESH BAKED COOKIES	29.00 PER DOZEN
BROWNIES.....	29.00 PER DOZEN
ASSORTED DESSERT BARS	30.00 PER DOZEN
VEGETABLE CRUDITÉS & DIP	125.00 PER 50 GUESTS
CHEESE & CRACKER BOARD	200.00 PER 50 GUESTS
CHARCUTERIE BOARD.....	250.00 PER 50 GUESTS



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LUNCH SALADS & SANDWICHES

LUNCH SALADS

All Luncheon Salads are served with our Chef's basket of baked breads, rolls, butter, regular and decaffeinated coffee, tea, iced tea, and lemonade. Priced per guest.

CHICKEN CAESAR SALAD..... 20.00

Crisp Artisan romaine leaves tossed in a creamy Caesar dressing, croutons and Asiago cheese accented with tomato wedges topped with grilled chicken.

WALDORF SALAD..... 20.00

Crisp artisan romaine tossed in our house made Waldorf dressing accented by apples and tart dry cherries topped with grilled chicken.

FLANK STEAK SALAD..... 22.00

Chopped romaine lettuce tossed with Asian dressing, fresh cucumber, avocado, tomato, grated carrots and red onion, topped with grilled flank steak.

SOUP ENHANCEMENTS

Add to lunch or dinner. Priced per guest.

TOMATO SWEET BASIL..... 4.00

CHICKEN & WILD RICE SOUP..... 4.00

CHEF'S FAMOUS CHICKEN NOODLE..... 4.00

Soup layered with pasta, fresh kale, and croutons in a rich broth.

CLASSIC BROCCOLI CHEESE SOUP..... 4.00

PLATED LUNCHEON SANDWICHES

***All plated sandwiches are served with your choice of coleslaw, potato salad, pasta salad, or chips. Fresh cut fruit, large fresh baked cookie, iced tea, lemonade, or water.*

FRENCH DIP..... 19.00

Thin sliced roast beef, sauteed onion, house made au jus topped with melted Swiss cheese.

SHRIMP PO'BOY..... 21.00

Crispy fried shrimp, shredded lettuce, sliced tomatoes, and a house-made garlic Cajun aioli served on a French hoagie.

MEATLOAF PO'BOY..... 19.00

House-made meatloaf, shredded lettuce, sliced tomato, smoked provolone, and BBQ sauce on a French hoagie.

GRINDER..... 20.00

Italian sausage, ground beef, bell peppers, onion, marinara and melted mozzarella on an Italian hoagie roll.



BOXED LUNCHES

BOXED LUNCHES

Boxed Luncheon Sandwiches are delivered to your conference room with disposable service. Luncheons include appropriate condiments. Served with a choice of coleslaw, potato salad, pasta salad, or chips. Fresh whole fruit, large fresh baked cookie, assorted soda, or bottled water. Priced per guest.

TURKEY WALDORF SANDWICH19.00

Thick slices of oven roasted turkey topped with apples and romaine tossed in our house made Waldorf dressing served on wheat bread.

CHICKEN SALAD18.00

House-made chicken salad served on a croissant.

FRENCHIE'S ROASTED BEEF19.00

Roast beef topped with French onion dip and topped with crispy shallots.

CAPRESE SANDWICH..... 17.00

Fresh basil, heirloom tomatoes, balsamic reduction, and mozzarella served on ciabatta bread.

TUNA SALAD18.00

Olive oil, poached tuna salad with citrus aioli served on crisped sourdough.

CHOPPED CHICKEN WRAP.....19.00

Chopped chicken, Amish blue cheese, lettuce, diced tomato, diced onion, and crispy bacon

ASIAN MARINATED PORK.....19.00

Marinated pork loin thinly sliced served on a hoagie roll with a spicy sesame slaw.

****ALL BOXED LUNCHES CAN ALSO BE SERVED AS A PLATED LUNCH. ALL PLATED SANDWICHES ARE SERVED WITH YOUR CHOICE OF COLESLAW, POTATO SALAD, PASTA SALAD, OR CHIPS. FRESH CUT FRUIT, LARGE BAKED COOKIE, ICED TEA, LEMONADE, OR WATER.**



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PLATED LUNCH

CELTIC CELEBRATIONS BY BENNIGAN'S

Our very own hotel restaurant is Bennigan's Grill & Tavern, available with dine in seating, packaged To-Go, and room service delivery to guestrooms or meeting rooms. Celtic Celebrations combines select Bennigan's items and offers them to groups of 20 or less in our Bennigan's Meeting Room or in the County Cork Room. There may be a meeting rental, setup fee or a minimum hosted food and beverage requirement.



PLATED LUNCH

Hot Plated Lunches include house salad and are served with Chef's starch selection and seasonal vegetable along with fresh baked breads, rolls and butter. Beverage service includes regular and decaffeinated coffee, tea, iced tea, and lemonade. Priced per guest.

- PASTA PRIMAVERA 20.00**
Penne pasta tossed in a house-made Alfredo sauce and vegetables topped with Asiago cheese. Served with garlic bread.
- APPLEWOOD SMOKED PORK CHOP 25.00**
Pork chop topped with a bacon apple jam and served with creamy risotto.
- CHICKEN PARMESAN 25.00**
Breaded chicken breast topped with marinara and cheese. Placed atop a bed of fettuccine noodles mixed with marinara sauce. Served with garlic bread.
- SIRLOIN TOPPED WITH PARMESAN CRUST 30.00**
A 6-ounce steak seared to perfection. Served with garlic mashed potatoes.
- MEATLOAF 25.00**
House-made blend of ground chuck and seasonings with sourdough breadcrumbs. Topped with demi-glaze. Served with garlic mashed potatoes.
- CHICKEN DEBURGO 26.00**
Seasoned and seared chicken breast topped with a creamy Deburgo sauce. Served with mashed potatoes.
- POT ROAST 26.00**
Classic pot roast served with house-made mashed potatoes.
- SLICED TURKEY 24.00**
Sliced oven roasted turkey breast served with mashed potatoes.
- PORK LION WITH MUSTARD CREAM 25.00**
Oven roasted, sliced, and covered in our house-made mustard cream sauce. Served with creamy risotto.
- ROAST BEEF 27.00**
Sliced roasted eye round of beef, topped with a delicate cabernet sauce with mushroom or maple bourbon demi-glaze. Served with creamy mashed potatoes.
- LONDON BROIL 29.00**
Flash grilled and slowly roasted, sliced sirloin topped with cabernet mushroom sauce or peppercorn cream sauce. Served with herb roasted potatoes.



LUNCH BUFFETS

THEMED BUFFETS

All lunch Buffets are served with regular or decaffeinated coffee, iced tea, and lemonade. Buffets are priced per guest and a minimum of 30 guests is required for all lunch buffets. If the buffet is for 15 to 29 people, there will be a sur charge of \$5.00 (plus 23% service charge and Tax) per person. Any buffet less than 15 people you must choose a plated lunch.

DELI BUFFET26.00

Includes sliced turkey, ham, and roast beef; American, provolone and Swiss cheese; tomato, dill pickle spears, and red onion rings; potato chips and dip; and assorted bread and rolls with mayo and butter.

CHOOSE TWO SALADS:

- Tossed garden salad with assorted dressings
- Pasta salad
- Potato salad
- Coleslaw

THE COMPANY PICNIC.....28.00

Grilled chicken breast, hamburgers, brats, fresh Kaiser rolls and buns, garden greens with toppings, potato salad, baked beans, potato chips, corn cobettes, tomato slices, lettuce, red onion rings, and pickle spears.

BRAVA ITALIANO25.00

Caesar salad, mixed vegetables, and garlic bread.

CHOOSE TWO PASTAS:

- Penne · Fettuccini · Linguine · Tri-color Tortellini · Cavatappi

CHOOSE TWO SAUCES:

- Alfredo · Marinara · Vodka Cream
- Garlic Butter · Mushroom Marsala

Add meat sauce, chicken, or Italian sausage3.00 per guest

SOUTHWEST MENU30.00

Chicken tinga served with tostada shell, lettuce, tomato, onion, avocado, crema, and lime; beef enchiladas with cream cheese and chili verde; street corn; roasted poblano chilis stuffed with chicken and three cheese blends; Spanish rice; mixed house greens served with mango, red onion, and drizzled with cilantro lime dressing.

ASIAN FUSION30.00

Soba Noodle Salad: Soba noodles, cabbage, carrots, bean sprouts, tossed in a sesame soy sauce.

Asian Slaw: Napa cabbage, scallions, carrots, red peppers, tossed in a sweet tamari sesame dressing.

Korean Sticky Chicken: Hot, sweet, and savory. Korean red chili, sesame oil, soy sauce, rice vinegar, honey, and scallions.

Ginger Soy Asian Steamed Fish: White fish filet, steamed to perfection with a ginger soy sauce.

Thai Green Curry with Spring Vegetables: Fresh asparagus, carrots, and spinach. (Add shrimp \$4.00)

Coconut Rice: Steamed rice tossed in coconut milk and garlic.

Stir Fried Vegetables: Bell peppers, snap peas, carrots, mushrooms, broccoli, baby corn, and water chestnuts.

TACO BAR.....26.00

Tossed Salad with French, Ranch, and Italian Dressing, Corn and Flour Tortillas, Fresh Guacamole, Salsa, Green Onions, Sour Cream, Black Olives, and Shredded Cheddar Cheese. Served with Refried Beans and Spanish Rice.

CHOOSE TWO MEATS:

- Barbacoa Pulled Chicken · Seasoned Ground Beef · Pork Carnitas

TEXAS BARBECUE30.00

Loaded Baked Potato Salad: sour cream, cheddar cheese, and bacon; Classic cole slaw: Adult Mac and Cheese: Pasta, Roasted garlic, white cheddar, Gruyère and sharp cheddar. BBQ chicken and smoked pork butt with house-made BBQ sauce, Jalapeno cheddar corn muffins and Texan baked beans.

**ADD COOKIES, BROWNIES,
OR DESSERT BARS!**

\$3 PER GUEST



LUNCH BUFFETS

LUNCH BUFFET

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ONE ENTRÉE BUFFET.....30.00

One entrée, Chef's selection of vegetables, 1 starch, and 1 salad, and fresh rolls and butter.

STEP 1 PICK YOUR STARCH

Roasted Herb Potatoes | Garlic Mashed Potatoes | Rice Pilaf | Baked Mac & Cheese | Potato Dauphinoise | Mashed Potatoes | Buttered Red Potatoes

STEP 2 PICK YOUR SALAD

Tossed Green Salad with Assorted Dressing with toppings | Caesar Salad | Potato Salad | Marinated Cucumber and Tomatoes Salad | Spring Vegetable Salad | Pasta Salad | Antipasto Salad



STEP 3 PICK YOUR ENTRÉE

CHICKEN PARMESAN

Breaded chicken breast with marinara and cheese.

MEATLOAF

House-made blend of ground chuck and seasonings with sourdough breadcrumbs. Topped with demi-glaze.

CHICKEN DEBURGO

Seasoned and seared chicken breast topped with a creamy DeBurgo sauce.

POT ROAST

Classic Pot Roast.

SLICED TURKEY

Sliced oven roasted turkey breast with roasted turkey gravy.

CHICKEN FETTUCCINE

Fettuccine noodles covered with Alfredo sauce and grilled chicken.

CHICKEN MARSALA

Chicken breast dredged and seared, covered in our house made creamy marsala mushroom sauce.

CHICKEN SUPREME

Chicken breast dredged and seared, topped with our own supreme sauce.

PORK LOIN WITH MUSTARD CREAM

Oven roasted, sliced, and covered in our house-made mustard cream sauce.

DIJON SALMON

Fresh salmon filet topped with a Parmesan crust, roasted, and topped with a creamy Dijon sauce.

BEEF TENDERLOIN WITH HOUSE-MADE DEMI-GLAZE

Roasted and sliced. Topped with our house-made demi-glaze. Add 4.00.

LONDON BROIL

Flash grilled and slowly roasted, sliced sirloin topped with cabernet mushroom sauce or peppercorn cream sauce.

ROAST BEEF

Sliced roasted eye round of beef, topped with a delicate cabernet sauce with mushroom or maple bourbon demi-glaze.



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RECEPTIONS

SAVORY DIPS, CHIPS, & CROSTINI

Priced per 50 people.

CREAMY SPINACH DIP.....125.00

Served hot with pita chips.

CRAB DIP..... 200.00

Crab meat, cream cheese, cheddar cheese, garlic, green onion, lemon juice, Old Bay seasoning, and crostinis. Served hot.

BUFFALO CHICKEN DIP..... 170.00

Shredded chicken, cream cheese, buffalo sauce, green onion, sauteed onion, with pita chips. Served hot.

SEVEN LAYER DIP.....150.00

Refried beans, salsa, guacamole, tomato, sour cream, black olive, cheddar cheese. With tortilla chips. Served cold.



HOT HORS' DOEUVRES

Priced per 50 pieces.

TOASTED RAVIOLI WITH MARINARA..... 100.00

FRIED MOZZARELLA WITH MARINARA..... 100.00

JALAPEÑO POPPERS125.00

Served with Ranch Dressing

BUFFALO CHICKEN WINGS.....150.00

Bone-in or boneless and served with your choice of Asian, BBQ, or Buffalo sauces. Served with Ranch or blue cheese dip.

CRAB PUFFS175.00

Puff pastry, cream cheese, Old Bay, chives, diced bacon, sautéed shallots, fresh garlic.

CHICKEN SATAY125.00

Marinated chicken skewers grilled and tossed in a Thai peanut sauce topped with sesame seeds and green onion.

BEEF SATAY150.00

Marinated beef skewers grilled and topped with a ponzu teriyaki glaze.

MEATBALLS125.00

Meatballs tossed in Deburgo or BBQ sauce.

COCONUT SHRIMP 200.00

Fried shrimp served with house-made cocktail sauce.

ARANCINI150.00

House-made risotto deep fried and served with marinara.

BACON WRAPPED DATES.....150.00

Bleu cheese almonds, dates wrapped in crispy bacon.

ITALIAN STUFFED MUSHROOMS.....125.00

SPANAKOPITA175.00

Crispy phyllo dough, spinach, and goat cheese.

ONION BRIE BITES150.00

Caramelized onions, brie wrapped in flaky puff pastry.

FIGS IN A BLANKET150.00

Crispy puff pastry, creamy goat cheese, and roasted figs.

CRAB CAKES.....250.00

Blue lump crab and roasted red pepper cream sauce.

SLIDERS.....150.00

Pulled pork or Philly cheesesteak.



RECEPTIONS

CHILLED SELECTIONS

Priced per 50 people.

VEGETABLE CRUDITES & DIP	125.00
CHEESE & CRACKER BOARD	200.00
ANTIPASTO DISPLAY	225.00
CHARCUTERIE BOARD	300.00
FRESH FRUIT DISPLAY WITH YOGURT DIP	175.00
GRAZING TABLE	1000.00

Priced per 150 people.

Charcutier meats, fresh berries, chocolate strawberries, grilled vegetables, assorted cheeses, dips, crackers, bacon wrapped dates, nuts bruschetta and crostini.

ASSORTED CROSTINI	150.00
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- Beef canape, thin sliced beef, red pepper jam, caramelized onion
- Fig jam, prosciutto, whipped goat cheese
- Strawberries, goat cheese, fresh mint, balsamic reduction
- Smoked salmon

CHILLED HORS D'OEUVRES

Priced per 50 pieces.

BRUSCHETTA	100.00
· Traditional tomato and garlic.	
· Strawberry, goat cheese, mint, and balsamic	
JUMBO COCKTAIL SHRIMP	200.00
Served with lemon wedges and cocktail sauce.	
CHOCOLATE DIPPED STRAWBERRIES	125.00
PINWHEELS	100.00
· Turkey, whipped cream cheese, spinach	
· Ham, whipped cream cheese, spinach	
· Smoked salmon (125.00)	
CAPRESE SKEWERS	100.00
Fresh mozzarella, cherry tomato, chiffonade basil, balsamic reduction.	
ANTI-PASTO SKEWERS	100.00
Cubed salami, cherry tomato, artichoke, mozzarella, marinated.	
SHRIMP TARTLETS	175.00
Mini tart cups filled with shrimp salad.	
LOADED DEVILED EGGS	125.00
Diced jalapeno, smoked paprika, diced bacon, fresh chive.	



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PLATED DINNERS

Plated Dinners: You pick the salad, starch and entrée.

***All Plated Dinners are served with Chef's choice of seasonal vegetable. Regular or decaffeinated coffee, iced tea, and lemonade. Fresh baked rolls and butter.*

STEP 1 PICK YOUR SALAD

- Classic House Salad: Lettuce, tomato, red onion, cheddar cheese, with three dressings set on the table. Ranch, French, and Italian.

- Caesar: Romaine lettuce, asiago cheese, croutons, and Caesar dressing.

- Spinach Salad: Spinach, strawberries, feta cheese, candied pecans with raspberry vinaigrette.

- Spring Salad: Spring mix, candied pecans, red onion, blue cheeses, cherry tomatoes, and raspberry vinaigrette.

- Greek Salad: Romaine, spinach, banana peppers, calamata olives, feta cheese and Greek vinaigrette.

STEP 2 PICK YOUR STARCH

- Buttered Roasted Potatoes | Rice Pilaf | Garlic Mashed Potato | Herb Roasted Fingerling Potatoes | Potatoes Dauphinoise | Sweet Mashed Potatoes | Mashed Potatoes | Risotto

STEP 3 PICK YOUR ENTRÉE

ROASTED PRIME RIB OR BEEF

6 OUNCE 41.00

8 OUNCE 44.00

Generous portion of prime rib, slow roasted and served with creamy horseradish and au jus. Minimum of 15 required.

GRILLED FILET MIGNON

6 OUNCE 37.00

8 OUNCE 40.00

A steak lover's favorite. A tenderloin filet wrapped in bacon and served with our Maple Bourbon Demi.

BEEF WELLINGTON..... 40.00

Wrapped in a puff pastry and stuffed with a mushroom duxelles and demi-glaze.

BEEF TENDERLOIN AU POIVRE39.00

Beef Tenderloin, shiitake mushroom with a Dijon cream peppercorn sauce.

OVEN ROASTED SALMON.....35.00

Oven-roasted salmon with a honey miso glaze.

COQ AU VIN 34.00

Oven roasted chicken thighs in red wine sauce.

IOWA CHOP 34.00

Center cut pork chop grilled to perfection and topped with Maple Demi-Glaze.

DIJON SALMON35.00

Fresh salmon filet topped with a parmesan crust, roasted and topped with a creamy Dijon sauce.

CHICKEN MARSALA 34.00

Seasoned chicken breast dredged and seared, covered in our house made creamy mushroom marsala sauce.

CHICKEN SUPREME 34.00

Sauteed chicken breast topped with our own supreme sauce.

NY STRIP 10 OZ 42.00

Mustard marinated NY strip topped with a smoked blue cheese crust.

ARANCINI VEGETABLE STACK32.00

Chef's selection of vegetables with polenta and a balsamic reduction.

ROAST BEEF35.00

Sliced roasted eye round of beef, topped with a delicate cabernet sauce with mushroom or maple bourbon demi-glaze.

LONDON BROIL.....36.00

Flash grilled and slowly roasted, sliced sirloin topped with cabernet mushroom sauce or peppercorn cream sauce.

PORK LION WITH MUSTARD CREAM.....35.00

Oven roasted, sliced, and covered in our house-made mustard cream sauce.

CHICKEN DEBURGO 34.00

Chicken dredged in seasoned flour, seared, and finished in the oven covered in our house-made creamy Deburgo sauce.

CHICKEN PARMESAN32.00

Breaded chicken breast breaded and seared to perfection covered in our house-made marinara and fresh mozzarella cheese

STUFFED PORK LOIN.....37.00

Stuffed with Italian breadcrumbs and sweet Italian sausage, cooked to perfection, sliced and covered in our house-made chipotle mustard cream sauce.



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DESSERTS

Add a dessert onto any Plated served meal.

TIRAMISU.....	5.00
CRÈME BRÛLÉE.....	5.00
FRUIT TART	5.00
CHOCOLATE HAZELNUT TART	5.00
MARSCAPONE CAKE	5.00
ASSORTED CHEESECAKE.....	5.00

ADD A DESSERT BUFFET TO ANY BUFFET CHOICE!

CHEF'S ASSORTMENT OF CHEESECAKES, TARTS, CAKES, PIES, AND BARS!

4.00 PER PERSON



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DINNER BUFFETS

DINNER BUFFETS

All Dinner Buffets include freshly baked dinner rolls and butter. Beverage service include regular and decaffeinated coffee, iced tea, and lemonade. Priced per guest and minimum of 50 guests is required.

ONE ENTRÉE BUFFET32.00

1 entrée, Chef's selection of vegetable, 1 starch, and 1 salad.

TWO ENTRÉE BUFFET37.00

2 entrées, Chef's selection of vegetable, 2 starches, and 2 salads.

THREE ENTRÉE BUFFET39.00

3 entrées, Chef's selection of vegetable, 2 starches, and 2 salads.

STEP 1 PICK YOUR STARCH

CHOOSE TWO:

- Roasted Herb Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Risotto
- Baked Mac & Cheese
- Potato Dauphinoise

STEP 2 PICK YOUR SALADS

CHOOSE TWO:

- Tossed Green Salad with Assorted Dressing and Toppings
- Caesar Salad
- Potato Salad
- Marinated Cucumber and Tomato Salad
- Spring Vegetable Salad
- Pasta Salad
- Antipasto Salad



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ENTRÉES

BEEF TENDERLOIN WITH HOUSE-MADE DEMI-GLACE

Roasted and sliced. Topped with our house-made Demi-glaze. Additional 4.00.

CHICKEN DEBURGO

Chicken dredged in seasoned flour, seared, and finished in the oven covered in our house-made creamy Deburgo sauce.

CHICKEN PARMESAN

Chicken breast breaded and seared to perfection covered in our house-made marinara and fresh mozzarella cheese.

CHICKEN PICATTA

Chicken breast dredged in season flour seared and finished in the oven with our house-made lemon Picatta sauce.

PORK LOIN WITH MUSTARD CREAM

Oven roasted, sliced, and covered in our house-made mustard cream sauce.

CHICKEN MARSALA

Chicken breast dredged and seared, covered in our house made creamy marsala mushroom sauce.

PORK CHOPS

Bone-In smoked pork chop.

STUFFED PORK LOIN

Stuffed with Italian breadcrumbs and sweet Italian sweet sausage, cooked to perfection, sliced and covered in our house-made chipotle mustard cream sauce.

DIJON SALMON

Fresh salmon filet topped with a parmesan crust, roasted, and topped with a creamy Dijon sauce.

LONDON BROIL

Flash grilled and slowly roasted, sliced sirloin topped with cabernet mushroom sauce or peppercorn cream sauce.

ROAST BEEF

Sliced roasted eye round of beef, topped with a delicate cabernet sauce with mushroom or maple bourbon demi-glaze.

SLICED TURKEY

Sliced oven roasted turkey breast with roasted turkey gravy.

BEVERAGE & BAR SERVICE

HOSTED RECEPTION

Drinks are added to your master account and are subject to 23% service charge and 7% tax. A \$30 flat fee for bar setup along with a \$30 charge per hour for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Priced below per drink.

CALL BRANDS	6.00
PREMIUM BRANDS	7.00
HOUSE WINE	7.00
DOMESTIC BOTTLED BEER	5.00
IMPORTED BOTTLED BEER	6.00
SOFT DRINKS	3.00

CASH BAR

A \$30 flat fee for bar service will be charged to client. Hotel provides the following drinks, priced per drink, paid for by each guest. A \$30 charge per hour for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Prices include Iowa sales tax.

CALL BRANDS	6.00
PREMIUM BRANDS	7.00
HOUSE WINE	7.00
DOMESTIC BOTTLED BEER	5.00
IMPORTED BOTTLED BEER	6.00
SOFT DRINKS	3.00

Call Brands - Bombay Sapphire, Captain Morgan, Jack Daniel's, Jim Beam, Jose Cuervo, Stoli

Premium Brands - 1800 Reposado, Absolut, Bacardí, Crown Royal, Dewar's, Tanqueray

Domestic Bottled Beer - Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

Imported Bottled Beer - Corona, Heineken, Samuel Adams

Please see our Policies page for an important notice regarding the service of alcohol.

BEVERAGES

Beverage items are priced as noted.

PUNCHES

Fruit Punch.....	25.00 per gallon
Champagne Punch.....	40.00 per gallon

KEG BEER

Priced per half-barrel keg unless otherwise noted.

Domestic Beer	325.00
Imported Beer.....	400.00
Craft Beer.....	650.00

HOUSE WINE BY THE BOTTLE

Bottles are 750ml unless otherwise noted.

Copper Ridge Chardonnay.....	28.00
Copper Ridge White Zinfandel.....	28.00
Cabernet Sauvignon.....	28.00
Copper Ridge Merlot.....	28.00

CHAMPAGNE BY THE BOTTLE

Bottles are 750ml unless otherwise noted.

Freixenet	22.00
Mondoro Asti Spumante.....	23.00

CHAMPAGNE TOAST..... 6.50

Call for a toast on any occasion with our house champagne served to each guest. Priced per guest.



AUDIO/VISUAL SERVICES

AUDIO/VISUAL

Priced per item per day.

VIDEO & COMPUTER EQUIPMENT

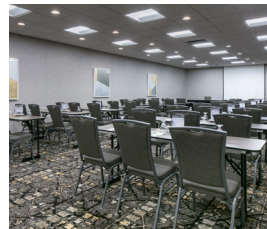
LCD Projector.....	100.00
HDMI Cable decimeter splitter.....	200.00

MICROPHONES & AUDIO EQUIPMENT

Handheld Wired Microphone.....	30.00
Wireless Lavalier Microphone.....	80.00
Wireless Handheld Microphone.....	80.00

PROJECTION SCREENS & OTHER EQUIPMENT

6' Tripod Screen.....	30.00
8' Tripod Screen.....	40.00
110v Duplex Power Outlet, each.....	25.00
Extension Cord, each.....	10.00
Power Strip, each.....	10.00
Flip Chart with Pad & Markers.....	25.00
Flip Chart with Post-It Note Pad.....	65.00
Poster Easel.....	10.00
Dry Erase Board & Markers.....	50.00



COMPLIMENTARY AUDIO/VISUAL

Complimentary audio/visual services with every meeting.

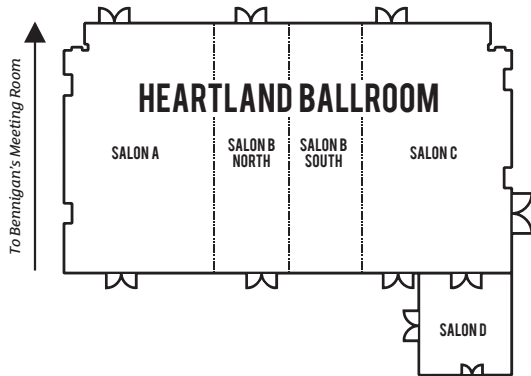
- Wireless Internet Access
- Podium
- Toll Free Calls
- Dedicated IP address, secured networks, and other services are available



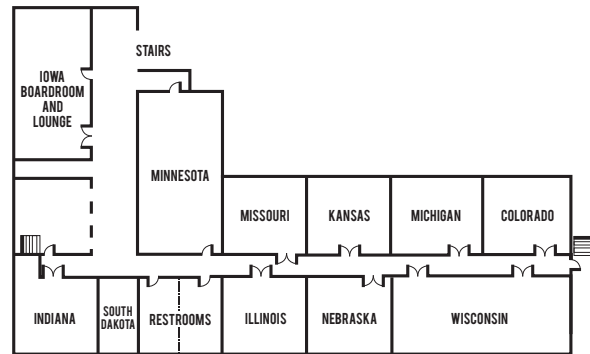
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Prices are subject to change due to market fluctuations. Prices are subject to 23% service charge and 7% sales tax.
07/28/2025

MEETING ROOM CAPACITY

FIRST FLOOR CONFERENCE CENTER



LOWER LEVEL CONFERENCE CENTER



FIRST FLOOR CONFERENCE CENTER

MEETING ROOM	DIMENSIONS (W x L x H)	SQUARE FOOTAGE	RECEPTION	BANQUET	THEATER	CLASSROOM	U-SHAPE
Heartland Ballroom	50 x 90 x 10	4,500	485	375	550	325	74
Salon A & B North	50 x 45 x 10	2,250	240	185	325	165	64
Salon B South & Salon C	50 x 45 x 10	2,250	240	185	325	165	64
Salon A	50 x 30 x 10	1,500	140	125	170	110	54
Salon B	50 x 30 x 10	1,500	140	125	170	110	54
Salon C	50 x 30 x 10	1,500	140	125	170	110	54
Salon D	18 x 20 x 10	360	30	24	25	12	20
Bennigan's Meeting Room	44 x 29 x 9	1,270	100	80	125	75	44
Bennigan's East	29 x 23 x 9	660	50	40	60	30	32
Bennigan's West	29 x 21 x 9	610	50	40	60	30	32

LOWER LEVEL CONFERENCE CENTER

MEETING ROOM	DIMENSIONS (W x L x H)	SQUARE FOOTAGE	RECEPTION	BANQUET	THEATER	CLASSROOM	U-SHAPE
Wisconsin Room	22 x 51 x 9	1,125	100	80	125	75	40
Colorado Room	22 x 25 x 9	550	50	40	50	30	18
Michigan Room	22 x 25 x 9	550	50	40	50	30	18
Nebraska Room	22 x 25 x 9	550	50	40	50	30	18
Kansas Room	22 x 25 x 9	550	50	40	50	30	18
Illinois Room	22 x 25 x 9	550	50	40	50	30	18
Missouri Room	22 x 25 x 9	550	50	40	50	30	18
Minnesota Room	22 x 52 x 9	1,144	100	80	125	75	40
Indiana Room	22 x 25 x 9	550	50	40	50	30	18
South Dakota Room	22 x 12 x 9	264	26	16	27	15	12
Iowa Board Room	45 x 25 x 8	910	45	N/A	N/A	N/A	14
Boardroom	22 x 25 x 8	550	20	N/A	N/A	N/A	14
Lounge	17 x 21 x 8	360	25	18	30	18	12



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HOTEL AMENITIES



HOTEL AT A GLANCE

Number of Floors..... 6
Number of Guest Rooms.....198
Number of Conference Rooms.....18
Free Parking Capacity..... 351

STANDARD GUEST ROOM AMENITIES

Large Television with Remote
DirectTV
Free High-Speed Wireless Internet Access
Voice Mail
Hair Dryer
Coffee Maker
Iron & Ironing Board
Same Day Laundry Service
Clock Radio
Work Space with Ergonomic Chair
Room Service
Free Airport / Area Shuttle Service
Indoor Swimming Pool and Hot Tub
24-Hour Business Center
24-Hour Fitness Center
Check-In3:00 pm
Check Out 12:00 pm

AIRPORT / AREA SHUTTLE

The Hotel offers a complimentary shuttle to and from the Des Moines International and to within 3 miles of the Hotel.

PARKING

The Hotel has complimentary outdoors, off-street parking for more than 350 vehicles. There is ample space for trailers, tractor trailers, and motor coaches.

BENNIGAN'S RESTAURANT

Our hotel restaurant is Bennigan's Grill & Tavern, which re-opened brand new in 2020. Bennigan's is open from 6:30 a.m. to 10:00 a.m. for breakfast, and 11:00 a.m. until late hours for lunch, dinner, appetizers, and cocktails. Bennigan's is famous for its Loaded Baked Potato Soup, Kilkenny's Chicken Salad, and items such as our Monte Cristo Sandwich.



FUNCTION POLICIES

PROPOSALS

Unless specifically indicated the available dates, rates and space in our proposal will expire after two weeks. Please contact us if you would like us to continue to hold arrangements on a tentative basis.

CONFIRMING DEFINITE ARRANGEMENTS

To turn your event definite just let us know that you are ready to secure your space, guestroom block or other arrangements. Your sales contact will then send you a hotel agreement which both parties will authorize.

PAYMENT FOR FUNCTIONS & EVENTS

To turn your event definite the Hotel will ask you to guarantee your function or group in one of several ways. You may be asked to make a deposit. In addition to this you will be asked to secure the arrangements with a valid credit card by completing our credit card authorization form. Please contact us if you wish to submit a credit application in order to be direct billed.

SECURITY ADDENDUM

In addition to the booking deposit the Hotel may decide to ask for a security deposit for your event. This amount will be held until after the event and will be returned if no damages or liabilities have occurred. The Hotel may also require that your group pay for additional security personnel.

BANQUET EVENT ORDERS

Our catering team will work with you to plan details such as food, beverage, equipment needs, and the setup and timing of events. Our contact will ask that you make these decisions 3 weeks prior to your arrival. Then they will send you detailed banquet event orders for your authorization.

DECORATIONS AND WALL-MOUNTED ITEMS

The Hotel staff can help you hang banners or mount items by using ceiling clips. Please use only painter-style tape for wall-mounted items such as flipchart paper or presentations. This will help us protect the wall coverings in meeting rooms.

GUARANTEED GUEST COUNT

The catering office will ask for your guaranteed minimum guest count 72 hours prior to your planned group meals. This will be the minimum amount that we will charge for your event, even if there are less guests. The Hotel will prepare for 5% or no more than 25 more in the event that unplanned guests arrive. In this case the final banquet check will include the total actual count.

FOOD & DRINK SAMPLES

Vendors and/or exhibitors at a trade show may give out complimentary samples of food and/or beverage to those attending.

