



Wedding Guide

Contact the professional sales team at the Holiday Inn & Suites Des Moines-Northwest to plan your wedding!

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


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

DES MOINES - NORTHWEST

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, complemented by our knowledgeable and attentive catering 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 plans!

Mark Kurth

Catering Sales Manager



4800 Merle Hay Road • Des Moines, IA 50322 • 515-278-4755 • www.DesMoinesIowaEvents.com
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08/13/2025

At a Glance

OUR EVENT SPACE

Holiday Inn & Suites Des Moines-Northwest, is the perfect location for wedding ceremonies, wedding receptions, bridal showers, rehearsal dinners, and gift openings. Our knowledgeable catering specialists make it easy to plan your wedding events the way you have always envisioned! We offer a variety of event spaces including our 4,500 sq. ft. Heartland Ballroom that can seat up to 325 guests.



WE OFFER ...

- Professional planning assistance from our catering sales team, including custom menus and to-scale diagrams of event.
- Banquet Room setup and cleanup.
- Dance Floor, table/chairs for DJ, and Head Table for Bridal Party on risers with microphone for toasts and announcements.
- Use of white tablecloths and skirting on all tables for the following: Bridal Party, Cake, Gifts, & Guestbook.
- Cake Service, including cutting and service of your wedding cake.
- Bar service from trained professionals. We are properly licensed & insured for your protection and ours.
- Use of table decorations: hurricane lamps, taper candles, votives, mirror tiles, and glass bowls.
- White linen tablecloths & napkins.
- Complimentary Suite for newlywed couple.
- Group guest rooms at special rates.

MEETING ROOM

RECEPTION MAX CAPACITY

Heartland Ballroom	325
Salon A & B North	240
Salon B South & C	240
Salon A, B, or C	125
Bennigan's Meeting Room	100
Bennigan's East or West	40
Wisconsin Room	70
Colorado Room	40
Michigan Room	40
Nebraska Room	40
Kansas Room	40
Illinois	40
Missouri Room	40
Minnesota Room	70
Indiana Room	40
Iowa Board Room & Lounge	25

WEDDING EVENT SPACE AND CAPACITY

HEARTLAND BALLROOM

Our 4,500 square foot ballroom is a great venue for your wedding reception for up to 325 guests.

BENNIGAN'S MEETING ROOM

Host events from 20 to 80 at reception or round table seating. Families love this casual atmosphere for rehearsal dinners. Our full banquet menu is available.

MINNESOTA OR WISCONSIN ROOMS

Located in our Lower Level Conference Center, these rooms are ideal for hosted receptions or rehearsal dinners for up to 70 guests.

IOWA BOARDROOM & LOUNGE

A Boardroom with annex lounge is an excellent location for Meet and Greets or to prepare your Bridal Party. Space features LCD HDTV and large table with executive seating.

NEBRASKA, COLORADO, MICHIGAN, KANSAS, ILLINOIS, MISSOURI, OR INDIANA ROOMS

These rooms are great for intimate gift openings or bridal luncheons.



Reception Hors d'oeuvres

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, sautéed 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.



**H Holiday Inn
& Suites**
— BY IHG —

HOT HORS D'OEUVRES

Priced per 50 pieces.

TOASTED RAVIOLI WITH MARINARA.....100.00

FRIED MOZZARELLA WITH MARINARA.....100.00

JALAPEÑO POPPERS.....125.00

Served with Ranch Dressing

BUFFALO CHICKEN WINGS.....150.00

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

CRAB PUFFS.....175.00

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

CHICKEN SATAY.....125.00

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

BEEF SATAY.....150.00

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

MEATBALLS.....125.00

Meatballs tossed in Deburgo or BBQ sauce.

COCONUT SHRIMP.....200.00

Fried shrimp served with house-made cocktail sauce.

ARANCINI.....150.00

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

SPANAKOPITA.....175.00

Crispy phyllo dough, spinach, and goat cheese.

ONION BRIE BITES.....150.00

Caramelized onions, brie wrapped in flaky puff pastry.

FIGS IN A BLANKET.....175.00

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

CRAB CAKES.....250.00

Blue and roasted red pepper cream sauce.

SLIDERS.....150.00

Pulled pork or Philly cheesesteak.

Reception Hors d'oeuvres

CHILLED SELECTIONS

Priced per 50 pieces.

VEGETABLE CUDITES & 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	
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.	



Dinner Buffet Packages

DINNER BUFFETS

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

ONE ENTRÉE BUFFET 32.00

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

TWO ENTRÉE BUFFET 35.00

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

THREE ENTRÉE BUFFET 38.00

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
- Mashed Potatoes
- Buttered Red Potatoes

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

STEP 3 PICK YOUR ENTRÉES

BEEF TENDERLOIN WITH HOUSE-MADE DEMI-GLACE

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

Seasoned chicken breast dredged and seared. Covered in provolone and our house-made creamy mushroom marsala 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 topped with roasted turkey gravy.

OVEN ROASTED SALMON

Oven roasted salmon with a honey miso glaze.

ADD A DESSERT BUFFET TO ANY BUFFET CHOICE!

**CHEF'S ASSORTMENT OF
CHEESECAKES, TARTS,
CAKES, PIES, AND BARS!
4.00 PER PERSON**

Plated Dinner

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; and 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

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

STEP 3 PICK YOUR ENTRÉE

ROASTED PRIME RIB OF BEEF

12 OUNCE	41.00
16 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 crispy phyllo dough and stuffed with a mushroom duxelles and demi-glaze.

BEEF TENDERLOIN AU POIVRE 39.00

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

COQ AU VIN 34.00

Oven roasted chicken thighs in red wine sauce.

OVEN ROASTED SALMON.....35.00

Oven-roasted salmon with a honey miso glaze.

IOWA CHOP..... 34.00

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

DIJON SALMON 35.00

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 provolone cheese and our house made creamy marsala sauce.

CHICKEN SUPREME 34.00

Seasoned and seared 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 STACK 32.00

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

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.

ROAST BEEF 35.00

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.

Desserts

Add a dessert onto any Plated Dinner option. Priced per item.

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



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Rehearsal Dinner

PLATED DINNER

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

PASTA PRIMAVERA 20.00

Penna pasta tossed in a house-made Alfredo sauce and vegetables topped with Asiago cheese.

CHICKEN PARMESAN 25.00

Breaded chicken breast topped with marinara and cheese. Placed atop a bed of fettucini noodles mixed with marinara sauce.

SIRLOIN TOPPED WITH PARMESAN CRUST 30.00

A 6 oz. steak seared to perfection. Served with garlic mashed potatoes.

MEATLOAF 26.00

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.

GRILLED FILET MIGNON 6 OZ. 37.00 | 8 OZ. 40.00

A steak lover's favorite. A tenderloin filet wrapped in bacon and served with Maple Bourbon Demi glaze. Served with garlic mashed potatoes.

PORK LION WITH MUSTARD CREAM 35.00

Oven roasted, sliced, and covered in our house-made mustard cream sauce. Served with a creamy risotto.

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. Served with potato dauphinoise.

ROAST BEEF 35.00

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

LONDON BROIL 36.00

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



THEMED REHEARSAL BUFFET

All 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 buffets. If the buffet is for 15-29 people, there will be a surcharge of \$5.00 (plus a 23% service charge and tax) per person.

Any buffet less than 15 people you must choose a Plated Dinner.

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 ITALIANO 25.00

Caesar salad, mixed vegetables, 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 sausage for an additional \$3.00 per guest.

SOUTHWEST MENU 30.00

Chicken Tinga served with tostada shells, lettuce, tomato, onion, avocado crema, limes, 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.

TEXAS BARBECUE 30.00

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.

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

Rehearsal Dinner

REHEARSAL BUFFET

All 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 buffets. If the buffet is for 15-29 people, there will be a surcharge of \$5.00 (plus a 23% service charge and tax) per person. Any buffet less than 15 people you must choose a Plated Dinner.

ONE ENTRÉE BUFFET 32.00

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

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 seared to perfection, covered in our house made marinara and fresh mozzarella.

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 topped 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 mushroom marsala 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.

ADD A DESSERT BUFFET TO ANY BUFFET CHOICE!

**CHEF'S ASSORTMENT OF
CHEESECAKES, TARTS,
CAKES, PIES, AND BARS!
4.00 PER PERSON**



Cocktail & 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, Stolli

Premium Brands - 1800 Reposado, Absolut, Bacardi, 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.....	36.00 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
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Call for a toast on any occasion with our house champagne served to each guest. Priced per guest.



Guest Accommodations

GUESTROOMS & ROOM BLOCKS

The Holiday Inn & Suites offers 198 guestrooms and suites to accommodate nearly any wedding party.

EXECUTIVE KING ROOM

Features a King bed, workstation and LCD HDTV.

STANDARD DOUBLE QUEEN ROOM

Features two Queen beds, workstation and TV.

HANDICAPPED ACCESSIBLE GUEST ROOMS

Executive King and Family Suites with accessible features.

Two rooms feature roll-in showers.

JUNIOR OR EXTENDED SUITE

Features a separate King bedroom and a living parlor with microwave/compact refrigerator/sink, sofa-sleeper and table for two. Extended Suite features kitchenette!

FAMILY KING SUITE AND PARLOR KING SUITE

Features a separate King bedroom and parlor with microwave/compact refrigerator/sink, sofa-sleeper and table for four.

FAMILY DOUBLE QUEEN SUITE

Features a separate bedroom with a parlor in the style of the Family King Suite, with the added convenience of a spacious closet and vanity, and two queen beds.

PRESIDENTIAL KING SUITE

One-of-a-kind Suite features King bedroom and spacious parlor with a wrap-around bar and full-size refrigerator & microwave. Two sofas and entertainment center. Great for hosting groups of up to 40.



MAKING RESERVATIONS

Our Group Sales Team will work with you to determine your particular needs for overnight accommodations. The Hotel will reserve these rooms at special rates in your group block. Reservations can be made until the reservations deadline, usually 3 weeks prior to arrival. After this date your group rooms and special rates would be based on availability. Guests can make their reservations via any of the following ways:

MAIL OR EMAIL

Send a guest rooming list to your group sales coordinator with names, arrivals and departures. We'll take it from there.

CALL THE HOTEL

Call us at 515-278-4755 or 800-HOLIDAY and request the group block by name. Our Worldwide Reservations are open 24 Hours.

VISIT OUR WEBSITE

Visit www.holidayinn.com/desmoinesia. Enter your 3-letter group code at the lower left corner of the screen to access your group rates.

SHARE LINKS

Post an online link to your Wedding Page, electronic invitation or Facebook. Your group sales coordinator can send you this link with your group agreement.

COMPLIMENTARY GUEST ROOM AMENITIES

- Wireless high-speed internet access
- Direct TV with movie channels and ESPN/News
- Phones with dataport and free Local/800 calling
- Confidential voicemail and wake-up calls
- Keurig coffee machine and mini refrigerator/freezer
- Hair dryer, iron and ironing board
- Express check-out available

