

# **DINNER BUFFET PACKAGES**

Our dinner buffets are designed to provide a selection that will please a variety of tastes. Minimum 50 guests.

All dinner buffets are served with an assortment of fresh baked breads and rolls with butter, regular and decaffeinated coffee, iced and hot tea, lemonade, and milk.

### Two Entrée Buffet

Includes selection of 2 entrees, Chef's selection of vegetable, two starches, and four salads.

### Three Entée Buffet

Includes selection of 3 entrees, Chef's selection of vegetable, two starches, and four salads.

### Children's Entree Selections

The following price discounts apply to your selection of the adult dinner buffets.

Ages 5 and Under / Free Ages 6 - 11 / 50% of adult entree Ages 12 and older / Priced as an adult

### Chef's Carving Stations

Add the following hand-carved presentations to any of the above dinner buffet options. Carved entrees count as one entrée selection. Prime rib as an entrée selection requires an additional charge. The following carving fees are in addition to the above dinner buffet pricing:

### **Roast Turkey**

Whole roasted turkey breast, carved and offered with a cranberry chutney.

### Slow Roasted Inside Round of Beef

Slow roasted to perfection, offered with maple bourbon demi-glaze and creamy horseradish.

## Pineapple & Honey-Glazed Ham

Honey cured ham favorite, offered with our very own jalapeno cherry sauce.

### **Pork Loin**

Roasted and offered with a creamy Dijon sauce.

### Prime Rib of Beef

Herb-rubbed prime rib, served with creamy horseradish and au jus.

### **Entrée Selections**

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

**London Broil** - Flash grilled and slow roasted, sliced London broil topped with cabernet mushroom sauce or peppercorn cream sauce.

**Classic Pot Roast** - Choice beef, slow roasted with carrots, onion, celery, potatoes and gravy.

**Marinated Sirloins** - Sirloin steak marinated in choice of whiskey glaze or served de Burgo with butter, Italian herbs & garlic.

**Asiago Chicken Pasta** - Grilled breast of chicken sautéed in Asiago Alfredo cream sauce and sundried tomato pesto. Served over a bed of pasta.

**Chicken Breast Supreme** - Chicken breast topped with our own supreme sauce.

**Champagne Chicken** - Lightly breaded and topped with champagne tarragon cream sauce and sliced mushrooms.

**Chicken Picatta** - Sauteed chicken breast with white wine finished in a delicate caper sauce.

**Chicken Cordon Bleu** - Tender chicken breast stuffed with smoked ham melted with whole baby Swiss cheese, baked and served over a bed of rice pilaf and topped with sauce béarnaise.

Chicken Scampi - Grilled and tossed in lemon butter white wine sauce.

**Herb Crusted Salmon** - Fresh Atlantic salmon seasoned and topped with roasted pecans and glazed with citrus cranberry Beurre Blanc sauce

### **Salad Selections**

Tossed Baby Greens with Assorted Marinated Cucumber & Tomato

Dressings and Toppings Spring Vegetable Salad

Fresh Fruit & Melon Salad Pasta Salad
Caesar Salad Antipasto Salad

Old Fashioned Potato Salad Vegetable & Relish Tray

Cottage Cheese Cous Cous Salad

Three Bean Salad

### **Starch Selections**

Roasted New Potatoes Baked Mac & Cheese
Garlic Mashed Potatoes Radiatorie Alfredo
Wild Rice Blend Au Gratin Potatoes

Rice Pilaf Twice Baked Potato en Casserole

# HOLIDAY INN & SUITES - DES MOINES NORTHWEST

# **PLATED DINNER SELECTIONS**

All plated dinners include house salad with assorted dressings, fresh seasonal vegetables, starch selection, rolls with butter, regular and decaffeinated coffee, tea, and milk.

### **BEEF & PORK**

### Roasted Prime Rib of Beef

12 oz. 14 oz.

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

### **Grilled Filet Mignon**

10 oz. 12 oz

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

### Seasoned New York Strip Steak

Thick and juicy 10 ounce New York Strip hand rubbed with herbs, salt and seasoning, served with Demiglaze.

### **Grilled Iowa Pork Chop**

Fresh 14 ounce lowa chop marinated in a fruit glaze. Served with cornbread stuffing.

### **London Broil**

Flash grilled and slow roasted, sliced London broil topped with a cabernet mushroom sauce.

### **VEGETARIAN**

### Vegetable Stack

Portobello mushroom, roasted red peppers, sliced zucchini and fresh mozzarella topped with marinara and baked.

### Pasta Primavera

Bowtie pasta tossed with snow peas, carrots, celery and broccoli in a light Parmesan cream sauce served with shredded Asiago.



### **SEAFOOD & POULTRY**

### **Grilled Salmon**

Fresh Atlantic salmon seasoned and grilled.

### **Champagne Chicken**

Lightly breaded chicken breast topped with champagne tarragon cream sauce and sliced mushrooms.

### Stuffed Chicken Breast Cordon Bleu

Tender chicken breast stuffed with smoked ham melted with whole baby Swiss cheese, baked and served over a bed of rice pilaf and topped with sauce béarnaise.

### Chicken Scampi

Grilled chicken over linguine tossed in lemon butter white wine sauce. Garnished with garlic toast and Asiago cheese.

### **DUOS**

### **Duet Medley**

A designer duet featuring your choice of two entrees from the list below paired with appropriate starch and vegetable:

Medallion of Petite Tenderloin Filet

Grilled Salmon

Grilled Skewer of Shrimp

Medallion of Pork Tenderloin Chasseur

Mini Portobello Stack

Six Ounce Sirloin of Beef

Grilled Pork Chop

Chicken Breast Supreme

### **CHILDREN'S MEAL SELECTIONS**

The following price discounts apply to your pre-selected adult plated dinners.

Ages 5 and Under / Free

Ages 6 - 11 / 50% of adult entree

Ages 12 and older / Priced as an adult

### **Breaded Chicken Fingers**

Served with honey mustard dipping sauce, french fries and applesauce.

# HOLIDAY INN & SUITES - DES MOINES NORTHWEST

# REHEARSAL DINNER PACKAGES

### **PLATED DINNERS**

All plated dinners include house salad with assorted dressings, fresh seasonal vegetables, starch selection, rolls with butter, regular and decaffeinated coffee, tea, milk, and dessert. Priced per guest.

### Sirloin de Burgo

A Des Moines tradition! Six ounce sirloin steak grilled and sautéed in butter, Italian herbs and roasted garlic.

### **London Broil**

Flash grilled and slow roasted. Served under a cherry walnut demiglaze.

### Mushroom Chicken Marsala

Tender, boneless breast of chicken sautéed and topped with our chef's own mushroom sauce served with baby red potatoes.

### Canneloni

Pork, beef and veal stuffed into tubular pasta and covered with marinara and béchamel sauce topped with Parmesan and mozzarella cheeses.

### **Traditional Four-Cheese Lasagna**

Layers of seasoned ground beef and cheese baked inside this traditional favorite. Served with garlic bread and vegetable medley.

### **BUFFET SELECTIONS**

Buffets are served with coffee, decaffeinated, tea, iced tea, milk and lemonade. Served with dessert. Priced per guest. Minimum quarantee of 30 quests.

### Taste of Italy

### 2 Entrée

### 3 Entrée

Includes Caesar salad, pasta salad, marinated vegetable salad, fresh seasonal vegetables and fresh baked garlic bread.

Baked Cheese Ravioli with Marinara Sauce

Chicken Parmesan

Baked Cavatelli

Chicken Picatta

Stuffed Canneloni

Traditional or Meatless Lasagna

Tri-colored Tortellini with Alfredo Sauce

### Western Roundup

Includes shaved BBQ pork, fried chicken, baked beans, coleslaw, potato salad, relish tray, scalloped corn casserole, corn bread, assorted breads and rolls.

### **Dessert Selections**

Vanilla Ice Cream with sauce

Sherbet

Homemade Fruit Cobbler with Ice Cream

Assorted Fruit Pies

Chocolate or German Chocolate Cake

New York Cheesecake

 $*Additional\ selections\ may\ be\ available\ seasonally\ or\ upon\ request.$ 





# HOLIDAY INN & SUITES - DES MOINES NORTHWEST

# HORS D'OEUVRES

**HOT SELECTIONS** 

Quantities as individually specified.

Bacon Wrapped Water Chestnuts (100 pcs)

BBQ Meatballs (80 pcs)

Fried Mozzarella with Marinara (90 pcs)

Mini Quiche (60 pcs)

Lorraine, garden vegetable, Florentine, and Monterey Jack.

Chicken Strips (70 pcs)

Almond corn flake encrusted, served with assorted dipping sauces.

Crab Stuffed Mushrooms (70 pcs)

Chicken Teriyaki Kabobs (50 pcs)

Peppered Beef Tenderloin Brochettes (50 pcs)

Boneless Chicken Wings (75 pcs)

Served with celery and bleu cheese dip

Fried Ravioli with Marinara Sauce (75 pcs)

**Breaded Mushrooms** (90 pcs)

Cream Cheese Jalapeño Poppers (100 pcs)

Served with chipotle ranch dipping sauce

Chicken Santa Fe Egg Rolls (50 pcs)

Served with Pineapple Cream Cheese Salsa

Creamy Spinach Artichoke Dip (60 pcs)

Served with crostinis.

Teriyaki Beef Satays (50pcs)

Little Smokies in BBQ Sauce (100 pcs)

### **COLD SELECTIONS**

Quantities as individually specified.

**Vegetable Crudites with Pepper Ranch Dip** 

Designed to serve 50 guests.

Fresh Fruit Display with Yogurt Dip

Designed to serve 50 guests.

**Tropical Fruit Tree with Crème Fraiche** 

Designed to serve 100 guests. Display is six feet tall.

**Cheese & Crackers Display** 

Designed to serve 50 guests.

Turkey Pinwheels (50 pcs)

Stuffed with spinach and cream cheese.

**Veggie Pinwheels** (50 pcs)

Stuffed with green onions and cream cheese.

Silver Dollar Sandwiches (50 pcs)

Baked ham and smoked turkey.

Chocolate Dipped Strawberries (50 pcs)

Jumbo Cocktail Shrimp (50 pcs)

Served with tangy cocktail sauce and lemons.

**Cucumber Dill Canapes** (50 pcs)

Deviled Eggs (50 pcs)

**Cream Puff Sandwiches** (50 pcs)

Tuna or chicken.

Smoked Salmon (50pcs)

Served with dilled cream cheese on mini bagel.



# HOLIDAY INN & SUITES - DES MOINES NORTHWEST

# LATE NIGHT SNACKS & DESSERT ENHANCEMENTS

### LATE NIGHT SNACKS

### Artisan Sandwiches (50 pcs)

Silver dollar sandwiches, with ham, roast beef and turkey

### **Turkey Pinwheels**

Tortillas stuffed with spinach and cream cheese.

### **Bakers Dozen**

Fresh baked chocolate chip, oatmeal raisin cookies, peanut butter cookies or brownies.

### **Popcorn**

Fresh popped popcorn-popcorn machine in room!

### **Punch fountain**

Tropical fruit punch in waterfall fountain

### Chips & Dip

Choose your choice of chips and accompanying dip selections.

### **CHOOSE YOUR CHIP**

**Potato Chips** 

**Tortilla Chips** 

**Pretzels** 

**Flat Bread** 

**CHOOSE YOUR DIP** 

French Onion Dip

Ranch Dip

**Queso Dip** 

Spinach Artichoke Dip

Salsa

**Guacamole Dip** 

**Hummus** 

### **DESSERT ENHANCEMENTS**

### Vanilla Ice Cream

Ice Cream scooped onto each plate of wedding cake as it is being served.

### **Chocolate Dipped Strawberries**

Artfully decorated strawberries dressing in white and dark chocolate.

### **Mixed Nuts**

One pound serves approximately 60.

### **Bananas Foster**

Bananas caramelized to perfection with brown sugar, butter, and brandy. Served over vanilla ice cream

### **Cherries Jubilee**

Fresh cherries with orange zest flambéed with brandy and served over vanilla ice cream

### **Coffee Cordials**

After dinner delights! We present coffee service with the appropriate toppings and your choice of Bailey's Irish Créme, Amaretto, or Kahlua



**HOLIDAY INN & SUITES - DES MOINES NORTHWEST** 

# **COCKTAIL & BAR SERVICE**

### **HOSTED RECEPTION**

### **Call Brands**

Stoli, Bombay Sapphire, Captain Morgan, Joe Cuervo, J.B. and Jack Daniels.

### **Premium Brands**

ABSOLUT, Tanqueray, Bacardi, 1800 Reposado, Dewars and Crown Royal.

### **House Wine**

Copper Ridge Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot.

### **Domestic Bottled Beer**

Budweiser, Bud Light, Miller Light, Coors Light and Michelob Ultra.

### **Imported Bottled Beer**

Corona, Heineken, Sam Adams, Amstel Light and New Castle

### **Keg Beer - Domestic**

Bud Light, Budweiser, Miller Lite, Coors, Coors Light

**Keg Beer - Import** 

### **CASH BAR**

Hotel provides the following drinks, priced per person. A \$30 per hour charge for each bar will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Prices include lowa sales tax.

### **Call Brands**

**Premium Brands** 

**House Wine** 

**Domestic Bottled Beer** 

**Imported Bottled Beer** 

Soft Drinks

### **NON-ALCOHOLIC**

**Canned Soda** 

**Fruit Punch** 

**Champagne Punch** 

### **HOUSE WINE - BOTTLE**

Bottles are 750ml unless otherwise noted.

**Copper Ridge Chardonnay** 

Copper Ridge White Zinfandel

**Cabernet Sauvignon** 

**Copper Ridge Merlot** 

### **CHAMPAGNE - BOTTLE**

Bottles are 750ml unless otherwise noted.

Frexinet

**Ast Spumante-Mondoro** 

## CHAMPAGNE FOUNTAIN

Includes 15 bottles of champagne

### **Fountain Display**

### **HOSPITALITY SUITE**

Our catering sales team can assist you in planning a reception in one of our spacious questroom suites.

### **Bar Package**

Disposable tumblers, cocktail napkins, lemon rinds, orange, celery, maraschinos, bitters and cubed ice. Serves up to 50 drinks.

Cubed Ice 10 lb

Cubed Ice 20 lb

**Cubed Ice unlimited** 



# HOLIDAY INN & SUITES - DES MOINES NORTHWEST

# WEDDING DREAM PACKAGES

# **Reception Packages**

### **Diamond Wedding Service**

(Package valued at \$3,600)

Private Tasting Dinner for up to 8 Guests with our Executive Chef Rehearsal Dinner banquet room with no meeting rental.

Champagne Toast for Bridal Party at Head Table

White Glove Service

Two Bridal Party Attendants throughout Your Wedding Reception Lighted Tulle Backdrop for Head Table & Cake Table

LCD Projector with House Audio & Projection Screen for video Presentations (requires client laptop)

Private Room for Gift Opening the following morning with Sunrise Breakfast Buffet for up to 40 Guests.

Presidential King Suite on the night of your wedding. Additional nights before or after at a discounted rate.

Bride's Survival Kit: Dry snacks, Chocolates, Energy Bars, Silver Dollar Sandwiches and bottled sodas & water. Delivered to your Bridesmaid Suite.

Four (4) Junior King or Extended Stay Suites at a special rate. Triple IHG Rewards Points—9 points per every dollar spent on group contracted charges.

### **Gold Wedding Service**

(Package valued at \$1,900)

Private Tasting Dinner for up to 6 Guests with our Executive Chef Champagne Toast for Bridal Party at Head Table

White Glove Service

One Bridal Party Attendants throughout Your Wedding Reception Lighted Tulle Backdrop for Head Table & Cake Table

Private Room for Gift Opening the following morning with Continental Breakfast for up to 40 Guests. Includes assorted pastries, fresh fruit display with dip, orange juice, regular and decaffeinated coffee, tea or milk.

Presidential King Suite on the night of your wedding. Additional nights before or after at a discounted rate.

Bride's Survival Kit: Dry snacks, Chocolates, Energy Bars, Silver Dollar Sandwiches and bottled sodas & water. Delivered to your Bridesmaid Suite.

Two (2) Junior King or Extended Stay Suites at a special rate. Double IHG Rewards Points—6 points per every dollar spent on group contracted charges.

### **Silver Wedding Service**

(Package valued at \$950)

Private Tasting Dinner for up to 6 Guests with our Executive Chef Champagne Toast for Bridal Party at Head Table

White Glove Service

Lighted Tulle Backdrop for Head Table & Cake Table

Private Room for Gift Opening the following morning with coffee service for up to 40 Guests. Includes regular and decaffeinated coffee and hot tea.

Parlor King Suite on the night of your wedding. Additional nights before or after at a discounted rate.

Double IHG Rewards Points—6 points per every dollar spent on group contracted charges.

# **Ceremony Package**

### **Platinum Wedding Service**

(Package valued at \$1,450)

Private Ceremony Room for up to 100 guests.

Parlor King Suite on the night of your wedding. Additional nights before or after at a discounted rate.

Four (4) Junior King Suites at a special rate.

Double IHG Rewards Points—6 points per every dollar spent on group contracted charges.



# HOLIDAY INN & SUITES - DES MOINES NORTHWEST