

# PRIVATE EVENTS MENU



## EXECUTIVE MEETING PACKAGES

*Includes meeting room, all day beverage service and standard audio visual. Minimum of 15 required. Pricing per person.*

### **MUSE | \$38**

Includes breakfast or lunch

#### *Breakfast Table*

Assorted scones, muffins, croissants, butter, honey, marmalades, jams, fresh cut fruit, honey yogurt, coffee and juice station

*Or*

#### *Lunch Buffet*

Choice of any Lunch Buffet on pg. 3

### **REVEL | \$45**

Includes breakfast and lunch

#### *Breakfast Table*

Assorted scones, muffins, croissants, butter, honey, marmalades, jams, fresh cut fruit, honey yogurt, coffee and juice station

#### *Lunch Buffet*

Choice of any Lunch Buffet on pg. 3

### **CURATOR | \$54**

Includes breakfast, lunch and one break

#### *Breakfast Table*

Assorted scones, muffins, croissants, butter, honey, marmalades, jams, fresh cut fruit, honey yogurt, coffee and juice station

#### *Lunch Buffet*

Choice of any Lunch Buffet on pg. 3

#### *Break (morning or afternoon)*

Choice of: Light and Healthy, Sweet Tooth or Snack Attack (details pg. 4)

*Upgrade any package to Iowa Farmer breakfast for an additional \$4/person  
Premium and custom breaks or lunch available upon request*

---

## BREAKFAST BUFFET

---

*Plated style available upon request. Pricing per person.*

### REVEL BUFFET | \$14

- Made from scratch hot buffet, fresh cut fruit, assorted breads, toast, muffins, pastries, cereal, whole fruit
- Coffee, juice or milk

### CLASSIC CONTINENTAL | \$11

- Assorted scones, muffins, croissants, butter, honey, marmalades, jams
- Fresh cut fruit, honey yogurt
- Juice and coffee

### HEALTHY START | \$14

- Fresh cut fruit
- Yogurt parfait, house-made granola
- KIND® and CLIF® Bars
- Mineral water, juice and coffee

### IOWA FARMER | \$17

- Fresh baked muffins, croissants, pastries, toast, honey, jams, fresh cut fruit
- Scrambled eggs, applewood smoked bacon, pork sausage links, seasoned breakfast potatoes
- Juice and coffee

### CALIFORNIA WAKE UP | \$19

- Seasonal fresh fruit, berries, Greek yogurt, house-made granola, cheeses, cured meats
- Avocado toast, multigrain bread
- Juice and coffee

---

## À LA CARTE BREAKFAST

---

### PROTEIN BOOST | \$9/PERSON

Hard boiled eggs, choice of: bacon, pork or turkey sausage

### EGG BAR | \$9/PERSON

Scrambled eggs, chives, assorted cheeses, bacon, ham, mushrooms, peppers

### BREAKFAST SANDWICHES | \$7/EACH

Choice of 2:

- Avocado, bacon, gouda, multigrain bread
- Bacon, fried egg, american cheese, English muffin
- Dill cream cheese, avocado, bagel (V)
- Spinach, peppers, Prairie Breeze™ cheddar (V)
- Sweet potato waffle, bacon, tomato, lettuce, fried egg, garlic basil aioli

### BREAKFAST BURRITOS | \$5/EACH

With seasoned peppers, sausage, salsa, sour cream, hot sauce

### PANCAKE AND WAFFLE BAR | \$11/PERSON

With maple syrup, fresh berries

### FRESH CUT FRUIT | \$5/PERSON

With honey yogurt

### KIND AND CLIF BARS | \$3/EACH

Assorted bars

### MARKET FRUIT BASKET | \$3/EACH

Assorted whole fruits

### ASSORTED PASTRIES | \$20/DOZEN

Muffins, croissants, Danishes, breads

### MACHINE SHED ROLLS | \$20/DOZEN

Cinnamon, caramel or pecan

(V) – Vegetarian  
(GF) – Gluten Free

## LUNCH BUFFET

Served with iced tea, lemonade,  
water and Chef's choice dessert.  
Minimum of 15. Pricing per person.

### MARKET DELI | \$19

- Tossed or Caesar salad
- Assorted breads, sliced meats, cheeses, lettuce, tomato, red onion, mayonnaise, mustard
- Kettle chips, pasta salad

### SPANISH KITCHEN | \$22

- Tossed greens
- Seasoned beef and sliced grilled chicken
- Sautéed vegetables, assorted tortillas, shredded cheeses, lettuce, tomato, onions, roasted corn, black beans, guacamole, seasoned rice, salsa, sour cream

### MEDITERRANEAN BISTRO | \$19

- Tossed greens
- Build your own gyro with choice of lamb or chicken, cucumber, tomato, onion, feta cheese, tzatziki
- Hummus, pita, bell pepper, cucumber, carrot

### SPUDS BAR | \$17

- Tossed or Caesar salad
- Baked white and sweet potatoes
- Butter, cheese sauce, bacon, blue cheese crumbles, green onions, mushrooms, tomatoes, onions, marshmallows, brown sugar

### BACKYARD GRILL | \$24

- Tossed or Caesar salad
- Choice of two: grilled chicken breast, beef hamburger, hot dog, bratwurst, veggie burger
- Choice of: pasta salad, baked beans, coleslaw, or potato salad
- Kettle chips, fresh fruit

### TASTE OF ITALY | \$24

- Caesar salad
- Fettuccine, penne pasta, marinara meat sauce, alfredo (GF pasta available)
- Grilled chicken breast, roasted vegetables, garlic breadsticks

### FRESH AND FIT | \$21

Choice of salad: Caesar or tossed

Choice of soup: chicken noodle, tomato bisque, vegetable beef, chili, wild rice

Choice of three sandwiches or wraps

### BOXED LUNCH | \$18

Choice of two sandwiches or wraps

Pasta salad, kettle chips, piece of whole fruit, cookie

#### Sandwich & Wrap Selection

Any of the below can be made into a sandwich or a wrap

- Pesto, tomato, mozzarella (V)
- Kale, cucumber, goat cheese (V)
- Salami, apple shavings, Prairie Breeze™ cheddar
- Avocado egg salad
- Roasted pecan chicken salad
- California club
- Turkey and havarti
- Ham and swiss

## LOUNGE LUNCH

For groups of 15 and under.

### \$19 PER PERSON

Preordered day of event by individual attendee. Choice of entrée and side.  
Served plated with Chef's choice dessert. May be preordered.

Entrée options are from the Revel Lounge menu.

(V) – Vegetarian  
(GF) – Gluten Free

---

## BREAKS

---

*Pricing per person.*

### **LIGHT AND HEALTHY | \$10**

Nutri-Grain® bars, yogurt parfaits, granola, fresh cut fruit, honey yogurt

### **SWEET TOOTH | \$12**

Cookies, dessert bars, Rice Krispies Treats™, fresh cut fruit, M&M'S®, mini candy bars, gummy bears

### **SNACK ATTACK | \$12**

Popcorn, Chex Mix®, chips, dip, soft salty pretzel sticks with cheese, spicy mustard

### **FIESTA | \$12**

Tortilla chips, fresh salsa, queso, guacamole

### **SWEET AND SALTY | \$15**

Popcorn, Chex Mix®, chips, dip, mini candy bars, cookies, brownies

### **MEDITERRANEAN | \$15**

Hummus, pita, bell pepper, cucumber, carrot, Greek yogurt, roasted almonds

### **ENERGIZE | \$17**

Fresh cut fruit, whole fruit, cut vegetables, whole nuts  
PowerBar® bars, KIND® bars, CLIF® bars, yogurt parfaits, mineral water

---

## À LA CARTE SNACKS

---

### **RICE KRISPIES TREATS | \$30/DOZEN**

### **ASSORTED FRESHLY BAKED COOKIES | \$30/DOZEN**

### **BROWNIES AND DESSERT BARS | \$30/DOZEN**

### **KIND AND CLIF BARS | \$5/EACH**

### **YOGURT PARFAIT WITH HOUSE-MADE GRANOLA | \$5/EACH**

### **FRESH CUT FRUIT AND HONEY YOGURT | \$5/PERSON**

### **FRESH CRUDITÉ AND DIP | \$5/PERSON**

### **WHOLE NUTS | \$31/POUND**

### **CHEX MIX | \$22/POUND**

### **CHIPS AND DIP | \$17/POUND**

### **POPCORN | \$15/POUND**

### **M&M'S | \$20/POUND**

### **MINI CANDY BARS | \$20/POUND**

### **TRAIL MIX | \$24/POUND**

*One pound is approximately ten servings.*

---

## HORS D'OEUVRES

---

*Pricing per person.  
Displayed or passed.*

### **HONEY BALSAMIC PISTACHIO BITES | \$7**

Applewood smoked bacon, goat cheese, pistachio crumbs, honey balsamic glaze

### **MINI TWICE BAKED POTATOES | \$6**

Mini Yukon Gold potatoes, sour cream, bacon, cheese, chives

### **THE BACON BOARD | \$11**

Our signature bacon board sampler locally sourced from Iowa, served with baguettes, bbq citrus bacon jam & specialty mustards

### **BACON AND RICOTTA CROSTINI | \$6**

Ricotta cheese, applewood smoked bacon, lemon zest, basil, honey

### **SMOKED SALMON CUCUMBER BITES | \$6**

Smoked salmon, creamy goat cheese, herb spread, dill, served on a cucumber slice

### **ARANCINI | \$7**

4-cheese risotto, mozzarella, saffron, garlic, portabella, tomato basil purée

### **PANCETTA WRAPPED SHRIMP | \$9**

Market fresh shrimp, La Quercia® pancetta, honey lime glaze

### **CITRUS GOAT CHEESE BITES | \$6**

Fresh orange, arugula, roasted bell pepper, goat cheese

### **BACON WRAPPED SCALLOPS | \$8**

Market fresh scallops, applewood smoked bacon, teriyaki glaze

### **THE IOWAN CHARCUTERIE BOARD | \$11**

Locally sourced meats and cheeses, crostini, crackers, jams, marmalades, olives, pepperoncini, cornichons, hot nuts, fresh fruit

### **CHEESE AND CRACKERS | \$5**

Assorted cheeses and crackers

### **HEIRLOOM TOMATO BRUSCHETTA | \$5**

Heirloom tomatoes, mozzarella, baguette

### **CRUDITÉ | \$6**

Fresh bell pepper, carrot, celery, cucumber, broccoli, grape tomatoes, pita, garden dip

---

## DISPLAY STATIONS

---

Pricing per person. Minimum of 25.

### TRUFFLE MAC AND CHEESE | \$13

- Pasta tossed with truffle oil and four cheeses, seasoned breadcrumbs
- Buffalo or breaded chicken, bacon, blue cheese crumbles, chives, tomatoes, broccoli, jalapenos, mushrooms

### MASHED POTATO | \$11

- Machine Shed garlic potatoes
- Crumbled bacon, shredded cheddar cheese, feta cheese, broccoli, scallions, salsa, sour cream

### QUESADILLA | \$10

- Fresh tortillas and cheeses
  - Cheese, lettuce, green onions, tomatoes, jalapeños, mushrooms, cilantro, salsa
- Add beef or chicken | \$2/person

### SLIDER | \$12

- Beef, brisket or black bean patty
  - Lettuce, tomato, onion, cheeses, bbq sauce
  - Kettle chips
- Add crab cakes | \$3/person

---

## ACTION STATIONS

---

Pricing per person. Minimum of 25.  
\$75 Chef charge.

### STIR FRY | \$11

- Sautéed Asian and seasonal vegetables mixed with choice of lo mein or rice
- Add beef or chicken | \$2/person  
Add shrimp | \$3/person

### PASTA | \$12

- Fresh pasta, sautéed vegetables, assorted sauces
- Add beef, chicken or shrimp | \$2/person  
Add salmon | \$4/person

### STREET TACOS | \$15

- Carnitas, carne asada or chicken
- Tortillas, cheeses, sour cream, cilantro, salsa, pico di gallo

---

## PLATED DINNER | \$35

---

Groups of 40 and under.  
Pricing per person.

Choice of one entrée and  
one dessert. Served with  
a starter of seasonal greens

### ENTRÉE

#### Citrus Basil Chicken

Oven roasted with basil, fresh citrus melody, creamy orzo pasta

#### Graziano Bolognese

Farfalle, local Graziano Italian sausage, house-made red sauce, basil, shaved parmesan, breadsticks

#### Sweet Thai Chili Salmon

Marinated salmon filet, fingerling potatoes, lemon butter haricot vert

#### Bacon Jam Burger

Certified Angus Beef®, colby jack cheese, maple bacon onion jam, lettuce, tomato, pretzel bun, house-made chips

#### Chicken Fortega Sandwich

Shredded chicken, heirloom tomato, basil, red onion, pepper jack cheese, spinach, chipotle aioli, focaccia bread, house-made potato chips

### DESSERT

#### Key Lime Cheesecake

#### Panna Cotta

Zinfandel fig reduction

#### Machine Shed Cinnamon Roll Bread Pudding

Cinnamon ice cream

---

## BEER

---

### BOTTLE & DRAFT

Priced per bottle & draft

- Domestic | \$5
- Import | \$6
- Local & Craft | \$7

### KEG

- Domestic | \$375
- Local & Craft | \$450

---

## WINE

---

### GLASS

Priced per glass

- Silver Tier | \$6
- Gold Tier | \$8
- Platinum Tier | \$10

### BOTTLE

Priced per bottle

- Silver Tier | \$30
- Gold Tier | \$40
- Platinum Tier | \$50

*Other options available at market price*

---

## CHAMPAGNE

---

- Champagne Toast | \$6/person
- Silver Tier | \$30/bottle
- Gold Tier | \$40/bottle
- Platinum Tier | \$50/bottle

*Other options available at market price*

---

## HOSTED BAR

---

- Well bar | \$6/drink
- Call bar | \$8/drink
- Premium bar | \$10/drink

*Drink vouchers available upon request*

---

## SODA & WATER

---

Canned soda and bottled water \$3/each

---

## OPEN BAR PACKAGES

---

*Pricing per person.*

### SILVER TIER

Absolut, Tanqueray, Bacardi, Dewar's White Label, Jim Beam, 1800 Silver

- First hour: \$12
- Second hour: \$8
- Third/fourth hour: \$6

### GOLD TIER

Tito's, Bombay Sapphire, Captain Morgan, Bacardi, Crown Royal, Jack Daniel's, Johnny Walker Red, Patrón

- First hour: \$16
- Second hour: \$10
- Third/fourth hour: \$8

### PLATINUM TIER

Grey Goose, Hendrick's, Captain Morgan, Bacardi, Maker's Mark, Templeton Rye, Johnny Walker Green, Patrón

- First hour: \$20
- Second hour: \$12
- Third/fourth hour: \$10

*Specialty and signature cocktails are available for any event upon request – pricing will vary.*