

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.