

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 | \$42

Includes breakfast or lunch

Breakfast Table

Assorted bread, bagels, scones, muffins and pastries served with butter, jams, fresh cut fruit, choice of one yogurt parfait on page 2, coffee and juice

Or

Lunch Buffet

Choice of any Lunch Buffet on page 3

REVEL | \$49

Includes lunch and break

Break (choose morning or afternoon)

Choice of any Break on page 4

Lunch Buffet

Choice of any Lunch Buffet on page 3

CURATOR | \$58

Includes breakfast, lunch and one break

Breakfast Table

Assorted bread, bagels, scones, muffins and pastries served with butter, jams, fresh cut fruit, choice of one yogurt parfait on page 2, coffee and juice

Lunch Buffet

Choice of any Lunch Buffet on page 3

Break (choose morning or afternoon)

Choice of any Break on page 4

*Upgrade any package to Iowa Farmer breakfast for an additional \$6/person
Premium and custom breaks or lunch available upon request*

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BREAKFAST BUFFET

Plated style available upon request. Pricing per person.

CLASSIC CONTINENTAL | \$12

Assorted bread, bagels, scones, muffins and pastries served with butter, jams, fresh cut fruit, choice of one yogurt parfait below, coffee and juice

HEALTHY START | \$15

- Fresh cut fruit
- Choice of one yogurt parfait
- Guava smoothie
- Assorted oatmeal
- Granola bars
- Juice and coffee

SWEET SUNSHINE BAR | \$16

- Choice of one: pancakes, waffles or French toast
- Berries, whipped cream, peanut butter, strawberry sauce, jams, nuts, yogurt, maple syrup, butter and caramel sauce

IOWA FARMER | \$19

- Fresh baked muffins, scones, pastries, assorted bread, honey, jams, fresh cut fruit, cereal and milk
- Scrambled eggs, vegetable scramble, corn cob smoked bacon and sausage patties
- Choice of one: herb potatoes, tots or pan fried potatoes
- Choice of one: French toast, brownie pancakes or biscuits and gravy
- Juice and coffee

REVEL IN THE MORNING | \$19

- Fresh cut fruit, overnight oats parfait, choice of two yogurt parfaits
- Local and imported cured meats and artisanal cheeses
- Granola bars, pastries, scones and muffins
- Juice and coffee

À LA CARTE BREAKFAST

BREAKFAST BURRITOS | \$8/EACH

Flour tortilla, chorizo, scrambled eggs, onion, pepper, cheddar cheese and pico de gallo

BREAKFAST SANDWICHES | \$8/EACH

Choice of two:

- Bialy, sausage, cheddar cheese and scramble eggs
- English muffin, fried egg, bacon and cheddar cheese
- Croissant, scrambled eggs, turkey, Swiss cheese and pesto
- Bagel, dill cream cheese, smoked salmon, capers, red onion, arugula and tomato (+\$1)
- Focaccia, spinach, peppers, avocado, pico, lemon vinaigrette, cilantro and avocado aioli (V)

FRESH CUT FRUIT | \$5/PERSON

Served with vanilla yogurt

YOGURT PARFAIT | \$3 EACH

Choice of one: Tres leches, black forest or triple berry blast

MARKET FRUIT BASKET | \$3 EACH PIECE

Assorted whole fruits

ASSORTED PASTRIES | \$25/DOZEN

Croissants, assorted muffins, Danishes and scones

MACHINE SHED ROLLS | \$25/DOZEN

Shed's oversized award-winning cinnamon rolls with real buttercream frosting, quartered per serving

BAGELS AND CREAM CHEESE | \$17/DOZEN

Assorted bagels with cream cheese (plain, strawberry, bacon and scallion)
Lox + \$5 per serving

(V) – Vegetarian
(GF) – Gluten Free

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LUNCH BUFFET

Served with iced tea, lemonade,
water and soda.
Minimum of 15. Pricing per person.

MARKET DELI | \$23

Choice of three sandwich options, pasta salad, house salad, kettle chips and cookies

- Smoked honey ham, Swiss cheese, Creole mustard aioli and honey wheat
- Corn cob smoked bacon, romaine lettuce, fresh tomatoes and tomato jam
- Italian capicola, prosciutto, garlic salami, provolone, herb oil, tomatoes, onions, arugula and baguette
- Bacon, lettuce, tomatoes, caramelized onion relish and ciabatta
- Turkey, smoked gouda, pesto, spring mix, cured tomatoes, onion and ciabatta
- Roast beef, arugula, onion relish, Prairie Breeze cheese, horseradish cream and baguette

BOXED LUNCH | \$23

Pasta salad, kettle chips, piece of whole fruit and cookies

- Choice of three individually crafted sandwiches from above

BUILD YOUR OWN DELI | \$20

Pasta salad, house salad, kettle chips and cookies

- Roast beef, honey ham and smoked turkey
- Assorted cheeses, lettuce, tomatoes, onions, mayonnaise, ketchup and mustard
- Assorted breads

MEXICAN HACIENDA | \$27

- Tossed greens and chips
- Carnitas, adobo chicken, local corn and flour tortillas, lime wedges, cotija cheese, onion, jalapeño, cilantro, roasted corn black bean sauté, seasoned rice, salsa rojo and sautéed vegetables
- Tres leches sheet cake

Substitute your choice of one protein for carne asada and salsa verde | \$29

MEDITERRANEAN BISTRO | \$24

- Greek salad and spinach berry salad
- Build your own gyro with choice of two proteins: lamb, chicken or falafel
- Onions, cucumbers, tomatoes, feta cheese and tzatziki
- Hummus with pita quarters and vegetables
- Pistachio almond puff pastry bites

BACKYARD GRILL | \$27

- Tossed greens and kettle chips
- Choice of two: pulled pork, pork country-style ribs, BBQ chicken, beef hamburgers, hot dogs, bratwurst or grilled vegetable kabob
- Choice of two: macaroni and cheese, pasta salad, baked beans, coleslaw, potato salad, mashed potatoes or corn on the cob
- Double chocolate brownies

TASTE OF ITALY | \$26

- Caesar salad
- Choice of: fettuccine or bowtie pasta (GF pasta available upon request)
- Alfredo and basil marinara
- Grilled chicken breasts, local Graziano's sausage, roasted seasonal vegetables and garlic breadsticks
- Tiramisu

SOUP AND SALAD | \$20

- Choose one soup: cheesy potato, chicken noodle, tomato bisque, bakso, butternut squash, French onion, chicken tortilla, pozole or Italian wedding
- Choose two salads: Asian cabbage slaw, Italian spring, Caesar, spinach berry or prickly pear

Add an additional soup or salad \$4/person

LOUNGE LUNCH

For groups of 15 and under.

\$15 PER PERSON

Pre-ordered day of by individual attendee. Menu selections made from Revel Lounge seasonal menu.

Add scoop of gelato and drinks \$4/person

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BREAKS/SNACKS

Pricing per person.

LIGHT AND HEALTHY | \$10

Granola bars, guava smoothie, chia seeds, trail mix, fresh cut fruit and choice of one yogurt parfait

SWEET TOOTH | \$12

Cookies, dessert bars, Rice Krispies Treats™ and assorted mini candy bars

SNACK ATTACK | \$12

Popcorn, Chex Mix®, chips with dip and pretzel rods

FIESTA | \$12

Tortilla chips, salsa rojo, salsa verde and queso
Add guacamole \$2

SWEET AND SALTY | \$15

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

MEDITERRANEAN | \$15

Hummus, pita, vegetables, tzatziki sauce and crostini

TUSCAN HILL | \$17

Cured meats, artisan cheeses, olives, Peppadew peppers, grilled vegetables, crostini and bruschetta

À LA CARTE SNACKS

RICE KRISPIES TREATS™ | \$30/DOZEN

ASSORTED FRESHLY BAKED COOKIES | \$30/DOZEN

BROWNIES AND DESSERT BARS | \$30/DOZEN

HOUSE-MADE PRETZELS WITH BEER CHEESE DIP | \$30/DOZEN

CHOICE OF ONE YOGURT PARFAIT | \$5/EACH

FRESH CUT FRUIT CUP | \$5/CUP

FRESH CRUDITÉ AND DIP | \$5/PERSON

WHOLE NUTS | \$31/BOWL

CHEX MIX | \$22/BOWL

KETTLE CHIPS AND DIP | \$17/BOWL

POPCORN | \$15/BOWL

M&M'S™ | \$20/BOWL

MINI CANDY BARS | \$20/BOWL

TRAIL MIX | \$24/BOWL

One bowl serves approximately 10 people.

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HORS D'OEUVRES

Pricing per piece. Displayed or passed for additional charge.

STUFFED MUSHROOMS | \$4

• Italian sausage, four cheese and caprese

PUFF PASTRY BITES | \$4

- Brie, mostarda and walnuts
- Mozzarella, tomatoes, basil and balsamic reduction
- Pear, goat cheese and honey

BACON WRAPPED SCALLOPS | \$6

Fresh market scallops, corncob smoked bacon and herb pesto

ORANGE BRUSCHETTA CAPRESE | \$3

Heirloom tomato orange bruschetta, whipped goat cheese, crostini and balsamic glaze

BEEF MUSHROOM DUXELLES WELLINGTON BITE | \$5

Beef eye of round, red wine mushroom duxelles, puff pastry and horseradish cream

ANTIPASTO SKEWERS | \$4

Local artisan meats and cheese skewered, olives and Peppadew peppers

CAPRESE SKEWERS | \$3

Cherry tomatoes, mozzarella pearls, fresh basil and balsamic

STEER CROSTINI | \$5

Crostini, seared beef filet, onion relish and horseradish cream

POLENTA CAKE | \$4

Tomato jam and micro greens (V)

CHICKEN SATÉ | \$4

Ginger coconut milk marinated chicken, peanut sauce, green onions and fried shallots

DE BURGO KABOBS | \$7

Garlic marinated beef, de burgo sauce and chiffonade sage

CRUDITÉ CUPS | \$4

Fresh vegetables and garden dip

PLATTERS

*Serves approximately
20 people.*

THE BACON BOARD | \$220

Our signature bacon board sampler locally sourced from Iowa, served with crostini, pork belly three ways, a variety of sauces and dips, jalapeño poppers and bacon wontons

ORANGE BRUSCHETTA GOAT CHEESE SPREAD | \$160

Whipped goat cheese, pita chips, crostini, orange bruschetta and candied walnuts

THE IOWAN CHARCUTERIE BOARD | \$220

Locally sourced gourmet meats and cheeses, jams, marmalades, mustards, honey, cornichons and assorted crackers

BRIE STUFFED PASTRY | \$160

Served with an apricot reduction sauce

CRUDITÉ | \$120

Fresh vegetables, pita quarters, garden dip and hummus

S'MORES | \$150

Marshmallows, chocolate bars, variety of graham crackers and assorted candies

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GRAZING

Pricing per table, each serving approximately 30-40 people.

TRADITIONAL TABLE | \$580

Tablespace display with artfully arranged locally sourced meats, cheeses, crudité, seasonal fruit and vegetables, assorted crackers, crostini, nuts, dips and spreads

ELEVATED TABLE | \$780

All items from the Traditional Table above, plus seasonal floral and herbs, assorted sweets, hand carved fruit or cheese display
Includes choice of one platter from page 5

ACTION STATIONS

*Chef attended for two hours.
\$50 for each additional hour.
Serves approximately 25 people.*

HIMALAYAN SALT CARVING STATION | MARKET PRICE

A modern and sleek style carving station which allows for beautiful presentation as well as easy accessibility to bite sized tuna or steak carved hors d'oeuvres.

- Tuna, limes, Fresno peppers, ponzu, pickled ginger, seaweed leaves, green onions, sambal and sushi rice

Or

- Filet Mignon, horseradish cream, crostini, onion relish, olives, Peppadew peppers, cornichons, gorgonzola cheese and beer ale mustard

SALAD STATION | \$380

- Freshly tossed salad with choice of: spring mix, romaine or arugula
- Dressings: Caesar, ranch, balsamic and Revel house dressing
- Toppings: dried fruits, feta cheese, peppers, onions, broccoli, carrots, candied walnuts and croutons

SLIDERS | \$500

Choose two:

- Pulled Pork – Machine Shed BBQ sauce, green apple slaw, arugula and pretzel bun
- Italian – Graziano's Italian sausage, peppers, onions, red sauce and ciabatta bun
- Pork Tenderloin – Grilled pork tenderloin, lettuce, heirloom tomatoes, onion and a multigrain bun

STREET TACOS | \$540

- Corn tortillas, carnitas or chicken, jalapeño slaw, charred mango salsa, salsa rojo, lime wedges, cilantro, onions, grilled vegetables, cotija cheese, jalapeños, lime pickled radish and pickled onions

Add guacamole \$40

Substitute carne asada for one protein and add salsa verde \$560

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PLATED DINNER

Choice of one of two entrées and two sides per plate. Served with house salad, bread, chef's choice dessert, water, tea and coffee service.

ENTRÉE OPTIONS

Peppered Honey Pork Tender Loin | \$26

Pork and peppercorn sage sauce

Ratatouille | \$21

Roasted tomatoes, Portuguese sauce and basil marinara

Tomato Pesto Airline Chicken | \$24

Butter-based chicken and sundried tomato pesto

Ginger Soy Salmon | \$26

8 oz. salmon marinated in a sesame soy, pickled ginger and sweet Thai chili

Beef Ribeye | Market Price

Garlic butter and rosemary au jus sauce

Sirloin de Burgo | \$31

Basil oregano de burgo sauce

SIDE OPTIONS

- Vol au vent duchess potatoes
- Mushroom truffle risotto
- Couscous vegetable medley
- Maple honey glazed sweet potatoes
- Polenta square with tomato jam and pesto
- Red wine sage marinated broccolini and peppers
- White aromatic rice pilaf

Chicken Fricassee | \$24

French-style creamy mushroom sauce and seared airline chicken breast

Poached Lobster | Market Price

Lobster tail, claw meat and lemon garlic tarragon butter

Mahi Mahi | \$27

Tomato-mango chutney, fresh cilantro and lemon

Aromatic Indian Spiced Shrimp | \$23

Sautéed spiced shrimp and lime ginger sauce

DINNER BUFFET | \$45

Choice of two entrées and two sides. Served with house salad, bread, chef's choice dessert, water, tea and coffee service.

ENTRÉE OPTIONS

Peppered Honey Pork Tender Loin

Pork and peppercorn sage sauce

Ratatouille

Roasted tomatoes, Portuguese sauce and basil marinara

Tomato Pesto Airline Chicken

Butter-based chicken and sundried tomato pesto

Ginger Soy Salmon

8 oz. salmon marinated in a sesame soy, pickled ginger and sweet Thai chili

Beef Ribeye

Garlic butter and rosemary au jus sauce

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Basil oregano de burgo sauce

SIDE OPTIONS

- Vol au vent duchess potatoes
- Mushroom truffle risotto
- Couscous vegetable medley
- Maple honey glazed sweet potatoes
- Polenta square with tomato jam and pesto
- Red wine sage marinated broccolini and peppers
- White aromatic rice pilaf

Chicken Fricassee

French-style creamy mushroom sauce and seared airline chicken breast

Poached Lobster

Lobster tail, claw meat and lemon garlic tarragon butter

Mahi Mahi

Tomato-mango chutney, fresh cilantro and lemon

Aromatic Indian Spiced Shrimp

Sautéed spiced shrimp and lime ginger sauce

- Soy cucumber salad
- Root vegetable medley
- Baked parsnip fries
- Butter glazed corn on the cob
- Garlic creamed spinach
- Miso roasted carrots
- Garlic knots
- Bacon grilled brussels sprouts
- Hasselback garlic potatoes

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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 | \$7
- Gold Tier | \$10
- Platinum Tier | \$13

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 | \$8/drink
- Call bar | \$10/drink
- Premium bar | \$12/drink

Drink vouchers available upon request

SODA & WATER

Canned soda and bottled water \$3/each

OPEN BAR PACKAGES

Pricing per person.

SILVER TIER

Foundry, Tanqueray, Bacardi, Jim Beam and Altos

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

GOLD TIER

Tito's, Revelton Gin, Captain Morgan, Bacardi, Crown Royal, Jack Daniel's, Johnnie Walker Red and Corralejo

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

PLATINUM TIER

Grey Goose, Drumshanbo, Captain Morgan, Bacardi, Maker's Mark, Templeton Rye, Johnnie Walker Green and Casamigos

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

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

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