

# 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

### 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

## BREAKS/SNACKS

*Pricing per person.*

### LIGHT AND HEALTHY | \$10

Granola bars, trail mix, fresh cut fruit and choice of one yogurt parfait

### SNACK ATTACK | \$15

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

### FIESTA | \$12

Tortilla chips, salsa rojo, salsa verde and queso

Add guacamole \$2

### 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

*One bowl serves approximately 10 people.*

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

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

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

### CHEX MIX | \$22/BOWL

### KETTLE CHIPS AND DIP | \$17/BOWL

### POPCORN | \$15/BOWL

All Food and Beverage prices are subject to a 25% taxable service charge and current state sales tax.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. | 23-0751

(V) – Vegetarian  
(GF) – Gluten Free

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## Á LA CARTE BREAKFAST

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*Pricing per piece.*

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## LUNCH | DINNER BUFFET

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

### **BREAKFAST SANDWICHES | \$8/EACH**

Choice of two:

- Bialy, sausage, cheddar cheese and scrambled 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 onions, arugula and tomatoes (+\$1)
- Focaccia, spinach, peppers, avocado, pico, lemon vinaigrette, cilantro and avocado aioli (V)

### **YOGURT PARFAIT | \$3/EACH**

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

### **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 LUNCH | \$32 DINNER**

- 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

### **BACKYARD GRILL | \$27 LUNCH | \$32 DINNER**

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

### **TASTE OF ITALY | \$26 LUNCH | \$31 DINNER**

- 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

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## LOUNGE LUNCH

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*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

(V) – Vegetarian  
(GF) – Gluten Free

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## PLATED DINNER

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Choice of two entrée options.  
Served with side salad, dinner rolls,  
chef's choice dessert and  
non-alcoholic beverage.

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## HORS D'OEUVRES

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*Pricing per piece. Displayed or  
passed for an additional charge.*

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## GRAZING

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

### ENTRÉE OPTIONS

**Peppered Honey Pork Tenderloin | \$26**

Peppercorn sage sauce, maple honey glazed  
sweet potato and quinoa vegetable medley

**Ratatouille | \$21**

Yellow squash, zucchini, roasted tomatoes,  
Portugese sauce, polenta, tomato jam and  
pesto

**Tomato Pesto Airline Chicken | \$24**

Butter-based chicken, sundried  
tomato pesto, baked parsnip truffle fries and  
garlic-creamed spinach

**Ginger Soy Salmon | \$26**

8 oz. salmon, sesame-soy ginger marinade,  
white aromatic rice, soy cucumber salad and  
pickled ginger

**Beef Ribeye | Market Price**

Garlic butter, rosemary au jus sauce, vol-  
au-vent Duchess potatoes and bacon grilled  
Brussel sprouts

### STUFFED MUSHROOMS

- Italian sausage | \$4
- Four cheese | \$3
- Caprese | \$3

### PUFF PASTRY BITES

- Brie, mostrada and walnuts | \$2
- Mozzarella, tomatoes, basil and balsamic reduction | \$2
- Pear, goat cheese and honey | \$2
- Beef mushroom wellington and horseradish cream | \$5

### SKEWERS

- Antipasto Skewer: Local artisan meats and cheeses, olives and Peppadew peppers | \$3
- Caprese Skewer: Cherry tomatoes, mozzarella, fresh basil and balsamic glaze (V) | \$2
- Chicken Sate: Ginger-coconut marinated chicken, peanut sauce, green onions and fried shallots | \$3
- De Burgo Kabob: Garlic marinated beef, de burgo sauce and chiffonade basil | \$5

### CANAPE

- Orange Bruschetta: Whipped goat cheese, crostini and balsamic glaze | \$3
- Steer Crostini: Rare beef tenderloin, parmesan crusted crostini, onion relish and horseradish cream sauce | \$4
- Polenta cake: Tomato jam and microgreens (V) | \$3

**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

**Sirloin de Burgo | \$31**

Rich and creamy basil oregano de burgo  
sauce, hassleback potato and red wine sage  
broccolini

**Chicken Fricassee | \$24**

French-style creamy mushroom sauce,  
seared airline chicken breast, root vegetable  
medley and mushroom truffle risotto

**Poached Lobster | Market Price**

Lobster tail, claw meat, lemon garlic tarragon  
butter, prosciutto wrapped asparagus and  
local grilled corn on the cob

**Mahi Mahi | \$27**

Mango-orange pico, lemon cous cous pilaf  
and grilled pineapple plank

**Indian Spiced Shrimp | \$23**

Whole spice sautéed shrimp, lime ginger

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## PLATTERS

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Serves approximately  
20 people.

### THE BACON BOARD | \$250

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 | \$120

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 | \$120

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

### 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 | \$475

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 | \$500

- 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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## ACTION STATIONS

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

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## BAR OPTIONS

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Bartender fee of \$100 per bartender for the first five hours. Each addition hour is \$25 per hour per bartender.

We are so proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive. Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements: The Revel Hotel is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcohol beverages from outside sources to be brought on property without authorization and appropriate corking fees.

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## GOLD TIER

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Tito's Vodka, Tanqueray Gin, Bacardi Rum, Whistlepig 6 Year Piggyback Whiskey, Dewar's White Label Scotch, Teremana Reposado Tequila, Baileys, Kahlúa

### SELECTIONS

- Single | \$10
- Domestic beer | \$6
- Imported beer | \$7
- Local beer | \$9
- House wine by the glass | \$12
- Soft drinks & juice | \$4
- Bottled water | \$4

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## PLATINUM TIER

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Ketel One Vodka, Hendrick's Gin, Bacardi Rum, Woodford Reserve Bourbon, Johnnie Walker Black Label, Patrón Reposado Tequila, Crown Royal, Revelton Whiskey Cream, Kahlúa

### SELECTIONS

- Single | \$13
- Domestic beer | \$6
- Imported beer | \$7
- Local beer | \$9
- House wine by the glass | \$12
- Soft drinks & juice | \$4
- Bottled water | \$4

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## OTHER

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### CHAMPAGNE/CORKING FEE

- Champagne | \$35/bottle
- Corking fee | \$20

### BUBBLES BAR | \$45/6 PEOPLE

Includes

- Bottle of champagne or Prosecco
- Cranberry, orange, apple, grapefruit or pineapple juice
- Fresh cut fruit skewers with house-made fruit dip