RE VEL hotel

PRIVATE EVENTS MENU

MEETING PACKAGES

Minimum of 10 guests. All meeting packages include meeting room rental, 85" flat screen television with HDMI cables, hook up, and TV audio.

RELAX MEETING PACKAGE | \$65 PER PERSON

Includes all-day beverage refresh for soda, bottled water, and coffee.

Continental Breakfast

Pastries, fresh cut fruit, and juice

Lunch (choose one)

Deli Buffet, Backyard BBQ, Boxed Lunch, or Refresh & Renew Lunch Add soup to any selection: \$5 per person

PM Break (choose one)

Sweets:

Assorted cookies, Rice Krispie Treats®, and fresh cut fruit

Snack:

Party mix, popcorn, and soft pretzels with mustard and cheese

Light & Healthy:

Granola bars, fresh cut fruit, yogurt, and vegetables with dip

REFRESH & RENEW MEETING PACKAGE | \$52 PER PERSON

Includes all-day beverage refresh for soda, bottled water, and coffee.

Continental Breakfast

Pastries, fresh cut fruit, and juice

Lunch (choose one)

Deli Buffet, Pasta Bar, Backyard BBQ, Boxed Lunch, or Refresh & Renew Add soup to any selection: \$5 per person

BREAKFAST

CONTINENTAL | \$12 PER PERSON

- Freshly baked muffins, scones, small cinnamon rolls, and pastries
- Fresh cut fruit
- Freshly baked breads, bagels, and all the fixins'
- Coffee, juice, and milk

HEALTHY START BREAKFAST | \$11 PER PERSON

- Cereal bars and granola bars
- Fresh cut fruit
- Yogurt
- Juice and coffee

BREAKFAST EXTRAS

| Deluxe pastries (per dozen) | \$30 |
|--|------|
| Bagels and cream cheese (per dozen) | \$30 |
| Fresh cut fruit platter (per person) | \$5 |
| Yogurt (each) | \$3 |
| Whole fruit basket (each piece) | \$3 |
| Assorted cereals and milk (per person) | \$3 |
| Fruit-filled cereal bar (each) | \$3 |

BREAKS

All breaks include soda and water.

ANYTIME MUNCHIES

(Each pound equals approximately 10 servings)

| Chex mix (per pound) | \$22 | Baked pretzel sticks and beer cheese (per dozen) | \$30 |
|--------------------------------------|------|--|-------|
| Tortilla chips and dip (per pound) | \$18 | Popcorn (per pound) | \$16 |
| Tortilla chips and salsa (per pound) | \$20 | Bacon & blue dip with kettle chips (per pound) | .\$20 |

DESSERTS & BEVERAGES

DESSERTS

| Fudge brownies (per dozen) | \$34 |
|----------------------------------|------|
| Deluxe cookies (per dozen) | \$30 |
| Rice Krispie Treats® (per dozen) | \$30 |
| Scotcharoos (per dozen) | \$30 |

REVERAGES

| DEVENACES | |
|--|-------|
| Coffee (per gallon) | \$35 |
| Lemonade (per gallon) | .\$34 |
| Ice tea (per gallon) | |
| Hot chocolate (per gallon) | |
| Soda cans (each) | \$4 |
| Bottled water (each) | \$4 |
| Gourmet coffee service. | \$75 |
| Includes 1 gallon of coffee and condiment station. | |
| Seasonal antions available upon request | |

Seasonal options available upon request.

APPETIZERS

APPETIZER PLATTERS

(Serves 20 people)

| Fresh cut fruit\$55.00 | Assorted ham and turkey wraps\$75.00 |
|--|--|
| Vegetable platter with dip\$55.00 | Bruschetta with crostini\$60.00 |
| Local and imported charcuterie\$95.00 | Spinach dip with pita bread\$65.00 |
| Broasted wings with ranch and buffalo sauce\$95.00 | Beer cheese fondue with pretzel bites\$80.00 |
| Shrimp cocktail\$95.00 | Meatballs and marinara\$95.00 |

LUNCH AND DINNER

BUFFETS

Minimum of 10 people. Served with iced tea, lemonade, and water, along with assorted gourmet cookies and brownies. Gluten free options available upon request.

Pasta Bar | \$24 per person

Choice of one: Fettuccine or penne pasta Choice of one: Tossed, Caesar, or seasonal salad Includes: Sautéed vegetables, sliced chicken breast, meatballs, marinara sauce, alfredo sauce, and garlic bread sticks

Fiesta Bar | \$27 per person

Includes: Seasoned ground beef, seasoned sliced chicken, hard and soft tortillas, shredded cheese, diced tomatoes, shredded lettuce, onions, guacamole, sour cream, Spanish rice, and chips and salsa

Backyard BBQ | \$28 per person

Choice of two: Chicken breast, hamburgers, or pulled pork Includes: Buns, assorted condiments, potato chips, tossed salad with choice of two dressings, fresh cut fruit, and choice of baked beans, potato salad, or coleslaw

Deli | \$22 per person

Includes: Sliced ham, smoked turkey, roast beef, assorted cheeses, lettuce, tomatoes, onions, mayonnaise, mustard, assorted buns, and bread

Choice of one: pasta salad or potato chips Add soup to your deli buffet: \$5 per person

Refresh and Renew | \$22 per person

Choice of two: Tomato bisque, chicken noodle, chicken tortilla, or chili

Choice of one: Tossed salad, seasonal salad, or hummus crudité tray

Add half sandwich to your lunch: \$5 per person

Revel Pizzeria | \$26 per person

Choice of three: Chicken pesto, farmers, meatlovers, cheese, or margherita

Choice of one: Tossed, Caesar, or seasonal salad

Includes: Gourmet antipasto platter

BOXED LUNCH | \$20 PER PERSON

Served with kettle chips, piece of fruit, cookie, and bottled water. Sandwich options: Club, BLT, turkey with gouda, ham and Swiss, or roast beef and cheddar Salad options: Pasta salad or coleslaw

PLATED LUNCHES & DINNERS

All meals include a nonalcoholic beverage. A side salad and bread can be added to each entrée for \$5 per person.

Tuscan Chicken Dinner | \$29 per person

8oz. seasoned chicken breast served with smashed potatoes and seasonal vegetables

Saffron and Parmesan Risotto | \$40 per person

Creamy parmesan saffron risotto served with a 6oz. blackened salmon filet

Alfredo Pasta | \$26 per person

Fettuccine pasta cooked in our creamy garlic alfredo sauce Add grilled or blackened chicken: \$5 Add grilled or blackened Salmon: \$7

Ravioli Arrabbiata | \$31 per person

Ricotta ravioli in a spicy tomato sauce, served with wilted spinach and ground Italian sausage, mustard, assorted buns, and bread

Whiskey Peppercorn Sirloin | \$39 per person

9 oz. sirloin cooked to a perfect medium, served with our whiskey peppercorn sauce, smashed potatoes, and seasonal vegetables

BAR OPTIONS

Bartender fee of \$125 per bartender for the first five hours. Each additional hour is \$35 per hour per bartender.

We are 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 feature gold brands unless otherwise requested.

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 alcoholic beverages from outside sources to be brought onto the property without authorization and appropriate corkage fees.

THE HOMESTEAD

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Maker's Mark, Tanqueray Gin, Casamigos Silver Tequila, Bacardí Rum, Benchmark Whiskey

Selections

| Single | \$10.00 |
|-------------------------|---------|
| Domestic beer | \$7.00 |
| Imported beer | \$8.00 |
| Local beer | \$9.00 |
| House wine by the glass | \$12.00 |
| Soft drinks and juice | |
| Bottled water | |

CHAMPAGNE / CORKING FEE

Champagne | \$35 per bottle Corking fee | \$25

THE RANCH

The Homestead selections plus Ketel One Vodka, Captain Morgan, Knob Creek Bourbon, Bombay Sapphire Gin, Woodford Reserve Bourbon, Revelton Whiskey Cream, Casamigos Reposado Tequila, Glenlivet Scotch

Selections

| Single | \$13.00 |
|-------------------------|---------|
| Domestic beer | \$7.00 |
| Imported beer | \$8.00 |
| Local beer | \$9.00 |
| House wine by the glass | \$12.00 |
| Soft drinks and juice | \$4.00 |
| Bottled water | \$4.00 |

BUBBLES BAR

\$50 per 6 people

Includes:

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