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Saying “I Do”

Celebrate your commitment to one another with us! Whether you would like to have a small intimate ceremony with close friends and family or a larger service, we are here to make it special. Looking for a venue to house your rehearsal dinner? Our newest addition Share Wine Lounge & Small Plate Bistro has multiple options. See your caterer for more details.

Ballroom Ceremony

rental of the ballroom, banquet chairs, microphone, set up & tear down
750

Garden Terrace Ceremony

rental of outdoor terrace & back up space, banquet chairs, set up & tear down
500

white folding chairs | 5 per chair
portable microphone & speaker system | 125

All prices are subject to prevailing service charge and applicable taxes.
Prices subject to change without notice.





Your Day!

Complimentary room and an upgrade to a Club Level or Studio Suite for the happy couple on their wedding night
based on availability

Room accommodations at special rates for your out of town guests

A custom wedding website where guests can reserve their rooms and where you can monitor RSVP's

Starwood Points for Sheraton events
visit www.spg.com
for more information on how to sign up

Tables, Chairs & Place Settings

Votive Candles in Glass Holders and Mirror Tiles

White, Black or Cream Linens & Napkins
Other linen options available

Dance Floor

Gift Attendant Service

Cake Cutting Service

Exceptional Personalized Service throughout the Event

Late Night Champagne & Strawberries for the Happy Couple

Breakfast for Two Delivered to Your Room

Private Food Tasting

Complete Catering Planning Provided

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Packages Fit For You

we are here to tailor every little detail to fit your dream day

Lovely

Two Displayed Hors D' Oeuvres
Dinner
Wine Pour with Dinner

Grace

Two Displayed and Two Passed Hors D' Oeuvres
One Hour Hosted Bar
Dinner
Gourmet Coffee Bar
Champagne Toast

Elegance

Two Displayed and Four Passed Hors D' Oeuvres
Dinner
Gourmet Coffee Bar & Late Night Snack
Champagne Toast
Three Hour Hosted Bar
Chair Covers and Ties
Printed Dinner Menus
Monogram Gobo

Package pricing for persons under 21 will be reduced for the alcohol that will go unconsumed.
Please ask your caterer for more details on kids menus and price reductions





Hors D' Oeuvres Display Selections

Local & Imported Cheese Display with Fresh Fruit & Grains
Garden Fresh Crudités with Spinach Artichoke & House Made Ranch
Sliced Fresh Fruit & Assorted Berries with Lavender Honey Cream
House Made Hummus with Grilled Flatbread & Market Vegetables
Sushi Rolls including California, Spicy Tuna, Philly, Vegetable

Hors D' Oeuvres Passed Selections

Mini Raspberry Brie en Croute
Margherita Flatbread
Tomato Bruschetta
Baby Spinach & Parmesan Stuffed Mushrooms
Blue Crab & Cream Cheese Stuffed Mushrooms
Spring Egg Rolls | Choice of Pork, Chicken or Vegetarian
Chicken Satay
Spanikopita
Bacon Wrapped Scallops
Bacon Wrapped Water Chestnuts
Toasted Ravioli
Crab Rangoon
Smoked Chicken Quesadilla
Creole Shrimp Quesadilla
Pork Potstickers
Asparagus wrapped in Smoked Salmon
Summer Melon with Prosciutto
Antipasto Skewers with Mozzarella, Sun Dried Tomato & Olives
Cherry Tomatoes with Herbed Cream Cheese Canapés
Smoked Salmon with Cream Cheese & Capers Canapés
Beef Tenderloin with Maytag Bleu Cheese Canapés
Grilled Market Vegetable Skewers





Plated Dinner Entrees

All plated dinner entrees will be served with your choice of salad, vegetable & starch
Included in service is coffee, tea and fresh dinner rolls with butter

Butternut Squash Ravioli
with thai basil alfredo
35 | 50 | 70

Mediterranean Chicken
stuffed with feta cheese, spinach, olives, sage & topped with a roasted garlic & shallot madiera sauce
40 | 55 | 75

White Miso Chicken
with cranberry & panko stuffing
40 | 55 | 75

Grilled Mahi Mahi
with pineapple & fire roasted tomatillo sauce
45 | 60 | 80

Atlantic Salmon
crusted in pistachio
45 | 60 | 80

Wild Caught Walleye
zest of lemon & kalamata olive jus
45 | 60 | 80

Iowa Roasted Pork Loin
with a bacon & cherry tomato reduction
45 | 60 | 80

Bone in Pork Prime Rib
with blackberry chutney
45 | 60 | 80

Iowa Rack of Lamb
with chocolate port demi
50 | 65 | 85

Filet Mignon
with mushroom red wine demi
50 | 65 | 85

New York Strip & Cajun Shrimp Scampi
smoky pepper rub & caramelized onion demi
55 | 70 | 90

Duet of Petit Filet & Chicken
creamy maytag bleu cheese & vegetable pomodoro
55 | 70 | 90

Duet of Petit Filet & Seared Salmon
maitre de butter & preserved lemon beurre blanc
55 | 70 | 90

Petit Filet with Petite Brazilian Lobster Tail
roasted garlic demi & drawn butter
60 | 75 | 95

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Dinner Accompaniments

Salad

Iowa Tomato Salad

fresh sliced mozzarella & roma tomatoes in mixed greens with aged balsamic vinaigrette

Julius Caesar Salad

romaine with season croutons, Myer lemon gremolata & House Caesar dressing

Greek Salad

spinach, red onion, feta cheese & raspberry vinaigrette

Grill House Salad

iceberg wedge topped with cherry tomatoes, scallions, cracked peppercorn & house made maytag bleu cheese dressing

Vegetable

Vegetable Medley

Grilled Asparagus

Baby Carrots

Green Beans Almandine

Starch

Baby Red Lyonnaise Potatoes

Asparagus & Sun Dried Tomato Risotto

Market Vegetable Cous Cous

Garden Blend Rice

White Cheddar Mashed Yukon Potatoes





Buffet Dinner

Included in service is coffee, tea and fresh dinner rolls with butter

Two Entrees | One Starch | One Vegetable 50 | 70 | 85
Three Entrees | Two Starches | Two Vegetables 55 | 75 | 90

Salad

Fresh Mixed Greens with Assorted Dressings
Greek Pasta Salad

Vegetable

Vegetable Medley
Grilled Asparagus
Baby Carrots
Green Beans Almandine

Starch

Baby Red Lyonnaise Potatoes
Asparagus & Sun Dried Tomato Risotto
Market Vegetable Cous Cous
Garden Blend Rice
White Cheddar Mashed Yukon Potatoes

Entrée

Mediterranean Chicken

stuffed with feta cheese, spinach, olives, safe & topped with a roasted garlic & shallot madiera sauce

White Miso Chicken

with cranberry & panko stuffing

Chicken Picatta

with fire roasted red pepper coulis

Grilled Mahi Mahi

with pineapple & fire roasted tomatillo sauce

Atlantic Salmon

covered in japanese bbq sauce

Wild Caught Walleye

zest of lemon & kalamata olive jus

Iowa Roasted Pork Loin

with a bacon & cherry tomato reduction

Bone in Pork Prime Rib

with blackberry chutney

Filet Mignon

with mushroom red wine demi

Butternut Squash Ravioli

with thai basil alfredo

Chef Carved Entrée

Prime Rib with Au Jus & Horseradish Sauce 8

Roast Turkey with Cranberry Relish & Dijon Mustard 6

Carved Pork Loin with Apple Cider Demi 6

75 Chef Fee per 100 guests

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Heavy Hors D' Oeuvres Dinner

included in service is coffee, tea and fresh dinner rolls with butter

45 | 60 | 80

Hors d' Oeuvres

Your choice of two of the following

Strawberries & Brie
Assorted Canapés
Asparagus wrapped in smoked Salmon
Salami Coronets
Marinated Grilled Vegetables
Caprese Salad
Tomato Bruschetta
Assorted Sushi Rolls

Your choice of two of the following

Crab Cakes
Spinach & Artichoke Dip
Mini Beef Wellingtons
Fried Calamari
Tempura Shrimp
Petite Quiche
Stuffed Mushroom Caps
Spring Rolls
Spanikopita
Bacon Wrapped Scallops or Water Chestnuts
Hibachi Chicken or Beef Skewers
Toasted Ravioli
Fried Mushrooms
Crab Rangoon

Pasta Station

includes caesar salad & parmesan shavings

Pastas

Your choice of two of the following

Fettucini, Angel Hair, Penne, Elbow, Shells, White or Brown Rice, or Farfalle

Sauces

Your choice of two of the following

Marinara, Pesto Cream, Alfredo, Cajun Cream, Vodka Sauce, or Ginger Soy Sauce

Veggies/Toppings

Your choice of four of the following

Bell Pepper Strips, Broccoli, Mushrooms, Onions, Tomatoes, Jalapenos, Black Olives, Green Olives, Banana Peppers, Sliced Carrots, Celery, Spinach, Zucchini Squash Medley or Peas

Carving Station

Your choice of one of the following

Roast Top Round
Roast Turkey
Pork Loin
Baked Ham

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Host Beverage

celebrate with style...

Familiar Brands 5.5

Smirnoff, Beefeater, Bacardi, Sauza Gold Label, Seagram's 7
Captain Morgan, Grants, Jim Beam White Label

Appreciated Brands 6.5

Absolut, Tanqueray, Bacardi, Jack Daniels, Crown Royal
Johnnie Walker Black, Jose Cuervo Gold

Super Premium 8

Grey Goose, Bombay Sapphire, Myer's Dark Rum
Patron Anejo, Makers Mark, Glenlivet, Jameson

Cordials 7.5

Brandy | Cognac 7

Martinis 8 | 9 | 11

Domestic Bottled Beer 4.5

Premium Bottled Beer 5.5

House Wine 6

Martini Bar

Please see your caterer for details

Domestic Keg Beer

Please see Catering Manager for more details

1-2 guaranteed Kegs: 450 each

3-4 guaranteed Kegs: 350 each

5+ guaranteed Kegs: 300 each

Additional Hosted Beverages

Champagne 4

Soft Drinks 2.5

Bottled Water 2.5

Fruit Punch (non-alcoholic) 2.5

A full wine menu is available upon request

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Host Bar Packages

wine, beer & spirits are an important part of your day...

Familiar Brands, Bottled Beer & House Wine 22

includes bottled water and soda
minimum of three hours

If service is suspended during the dinner hour a \$2 charge will be added to the per person cost
10 per person first hour | 6 each additional hour

Appreciated Brands, Bottled Beer & House Wine 28

includes bottled water and soda
minimum of three hours

If service is suspended during the dinner hour a \$2 charge will be added to the per person cost
12 per person first hour | 8 each additional hour

Bottled Beer & House Wine 16

includes bottled water and soda
minimum of three hours

8 per person first hour | 4 each additional hour

Table Wine 35

pre set bottles of house red & white on the table

House Wine Pour with Dinner 5

Salvatore Principe Wine Pour 5.5

bring the artistry to the table

Trinity Oaks Wine Pour 5.5

every bottle sold is a tree planted www.onebottleontree.com

Champagne or Sparkling Cider Toast 2.5

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Extravagance

Little extras...

Lighting Package | 200

includes candlelight or draped tulle on the stairway and lighting on display tables

Chocolate Fountain | 250 plus 3.5 per person
includes three dipping treats

Intricate Ice Carving | 500

White Floor Length Table Linens | 35 per table

Customized Monogram Gobo | 140 each

Chinese Lanterns over Dance Floor | 1000 lit 700 unlit

Table Overlay | 6 per table (54 inch)

Chair Covers | 4 per chair

Chair Sash | 2 per chair

Personalized Menus for Individual Place Settings | 5 per table

Three Tier Centerpiece with White Floating Candles | 12 per table

LCD Projector, DVD or VCR, and Screen | 200

Lighted White Draping Behind Head Table | 650

Gourmet Late Night Coffee Bar | 5.5 per person

starbucks coffee and tazo teas surrounded by flavors. Flavored Torani syrups, biscotti wedges & scones, hazelnut sticks, shaved chocolate, chocolate covered espresso beans, honey, cinnamon sticks & lemon wheels

Late Night Snack | 5 per person

includes three choices from menu

Candy Buffet Table with Four Choices of Treats | 100 plus 2 per person

Additional Butler Service | 1 per person per hour

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Policies and Information

Menu Selection

The catering department will assist you in planning your menu. Final menu selections must be submitted to the hotel catering department at least four weeks prior to your scheduled event. All food items served in the banquet areas must be supplied and prepared by the hotel. Furthermore, no food or beverage provided by the hotel will be permitted to be taken out of the banquet facilities. Our menus are only guidelines designed to assist our clients in menu selections. Our Executive Chef and catering department will be happy to prepare customized menus to meet your specific needs.

Menu Price Guarantees

Both food and beverage pricing may change due to market conditions. Guaranteed pricing will be quoted 30 days prior to your function.

Meeting Rooms

Meeting and banquet rooms are assigned in accordance with anticipated attendance. Revision in attendance may necessitate room reassignment at the hotels discretion. Furthermore, room assignment changes, if available, may result in increased fees should additional meeting or banquet space be required.

Decorations

Decorating may be done through prior arrangements with the catering department. Confetti is subject to a 200 fee and must be approved prior to the event. Permission must be granted to attach anything to the walls or ceilings. Candles are only allowed in containers taller than the flame.

Parking

The parking ramp adjacent to the hotel, owned by the City of Iowa City, is available for overnight hotels guests and event attendees. Please ask your catering professional for current prices.

Sales Tax and Service Charge

All food and beverage prices are subject to a prevailing service charge and taxes.

Guarantees

In arranging for private function, the attendance must be confirmed three business days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be computed based on this number, or number served, whichever is greater. If no guarantee is received, the hotel will prepare and charge for the highest number of persons estimated from the catering contract.





Policies and Information

Deposit and Payment Policies

A deposit must be received into the catering office upon reservation of function space. The amount of the deposit will be based upon the amount of banquet space being reserved. 50% of anticipated banquet revenue must be deposited 45 days prior to the event. Full payment is due to the catering department three days prior to the scheduled event. A credit card must be on file within the catering department for any overages due to the hotel after the event.

Cancellation

For complete cancellation information please refer to event contract. Cancellation by the customer less than 30 days prior to the event shall result in 100% payment of expected revenue. In the event of reduction of original banquet space held, applicable charges may be applied. Other specific cancellation information is provided in the contract.

Liability

The hotel will not assume any responsibilities for the damage or loss of any merchandise or articles left in the hotel before, during or after your function.

Entertainment and Outside Vendors

The procurement of entertainment or outside vendors is the sole responsibility of each guest. Our catering department will refer you to local sources; we ask that a reasonable level be maintained so other guests are no inconvenienced. All entertainment must conclude by 1:00 a.m. All entertainment must be insured/bonded. The hotel reserves the right to deny entertainment at its discretion.

Shipping & Storage

Coordinate deliveries through the catering department. Storage fees may apply.

Security

The hotel shall not assume responsibility for any lost, stolen, or damaged articles left in the hotel prior, during or after your event. Arrangement for security of any props, decoration items, etc., must be made prior to the planned event.

