Bartender Fees For groups of 100 or less: \$150 bartender fee per bar. For groups more than 100: \$75 bartender fee per bar. One bartender per 100 guests recommended.

# Host Bar

Domestic beer \$5 Premium beer \$6 Premium mixed drinks \$7 Super premium mixed drinks \$9 House wine \$30 *per bottle* Coca-Cola products \$3 Other brand soda \$4

# **Cash Bar**

Domestic beer \$5 Premium beer \$6 Premium mixed drinks \$7 Super premium mixed drinks \$9 House wine \$8 Coca-Cola products \$3 Other brand soda \$4

# Kegs

Domestic beer **\$425** per keg Premium and craft beer **Market price** 

# **House Wines**

ForestVille Pinot Grigio, California ForestVille Chardonnay, California ForestVille Riesling, California ForestVille Pinot Noir, California ForestVille Cabernet Sauvignon, California Cupcake Vineyards Moscato d'Asti **\$30** per bottle

21% service charge will be added. Selections are based on availability and pricing is subject to change.



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All guests must show proof of identification with a valid driver's license prior to receiving alcoholic beverages. All alcohol beverages that are consumed and/or sold on the premises must be purchased from and served by The Hotel at Kirkwood Center. The Hotel reserves the right to refuse service to any person whom we believe is intoxicated.





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#### **Domestic Beer Selection**

Budweiser Bud Light Miller Lite Michelob Ultra Coors Light O'Doul's

# Premium Beer Selection Stella Artois Corona Guinness Goose Island

Millstream IPA



### Premium Brand Spirits

Tito's Vodka Bacardi Rum Captain Morgan Spiced Rum Jose Cuervo Tequila Seagram's 7 Blended Whiskey Bombay Sapphire Gin Amaretto Di Amore Malibu Rum Bulleit Bourbon Super Premium Brands Ciroc Vodka 1800 Tequila Cedar Ridge Bourbon Hendrick's Gin Jameson Irish Whiskey Amaretto Disaronno Kahlua Baileys Jack Daniel's





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# **Cold Savory Martinis**

Ask your catering manager about customizing a martini bar for your event.

### **South West Tuna Poke**

Shredded lettuce, avocado mayo, bell peppers, green onions, cucumber, tomato \$9

### **Caprese Oliva**

Cherry tomatoes, fresh mozzarella, fresh basil, olives, and balsamic reduction served with artisan bread \$7

# **Five Layer Dip**

Refried beans, sour cream, fire-roasted salsa, guacamole, and cheddar cheese served with tortilla chips \$8

**Shrimp Cocktail** Five extra-large shrimp, homemade cocktail sauce \$9

# **Action Martini Stations\***

Truffled mashed potatoes with chicken in cognac cream \$8

Loaded smashed potatoes - bacon, chives, sour cream \$6

Wild mushroom risotto with rosemary and shrimp \$8

Beef stir-fry with broccoli and ginger gastrique \$8

Macaroni and cheese with lobster \$9

\*\$75 per hour, per chef attendant, per 100 guests.





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# **Displays & Platters**

Selections are priced per person unless noted.

Olive tapenade, hummus, and baba ganoush with pita \$6

Fresh vegetable crudités with hummus and ranch \$5

Sliced fresh fruit display \$5

Antipasto display with marinated vegetables, roasted and grilled, with olives, cheese, and bread **\$6** 

Cured meat and imported cheese display with artisan breads \$11

Cheese display with crackers \$7

Smoked salmon with traditional accompaniments \$9

Shrimp cocktail \$200 per 50 pieces

Mini sandwiches of ham, turkey, and roast beef with mayonnaise and mustard **\$125** per 50 pieces

Oysters with traditional accompaniments Market Price

Salmon mousse served with assorted breads and crackers \$8

Fire-roasted red pepper spread served with assorted breads, crackers, and fresh vegetables **\$8** 

Gardetto's snack mix \$12 per pound

Mixed nuts \$24 per pound





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# Cold

Priced per minimum of 50 pieces.

Quiche bites: vegetable **\$85** meat **\$100** Cucumber chips with Boursin cheese and grilled shrimp **\$185** Tomato bruschetta **\$85** 

Asparagus and prosciutto puffs \$150

Cured salmon savory cheesecake bites \$150

Fresh fruit skewers \$95

Shrimp bruschetta on crostini \$185

Salmon cornet – smoked cured salmon stuffed with dill and chive cream cheese \$185

Strawberry boats with rum mascarpone, toasted coconut, and bruleed pineapple **\$95** 

Bacon and Gruyere cheese in a cherry tomato \$115

Caramel, apple, and pecan in a phyllo shell \$100

Grilled sirloin with fire-roasted red pepper spread on crostini \$185

Crab salad tart with remoulade in phyllo shell \$225

Foie gras torchon served on brioche crostini with blackberry jam and chives \$300

Butler service available for \$50 per server, per hour.





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## Hot

Priced per minimum of 50 pieces.

Boursin-stuffed mushrooms \$110

Pork wings \$250

Spinach and artichoke dip with flatbread (50 servings) \$135

Crab dip with artisan breads \$185

Cauliflower dip with assorted breads and crackers  $\$  **\$150** 

Meatballs (Swedish or BBQ) \$115

Traditional buffalo wings with ranch and bleu cheese \$125

Chicken strips with honey mustard \$120

Arancini with marinara \$135

Italian sausage-stuffed mushrooms \$120

Wisconsin cheese curds with ranch \$150

BBQ spiced bacon-wrapped shrimp \$200

Vegetarian egg rolls with sweet-and-sour dipping sauce \$120

Mushroom-stuffed tarts with mozzarella \$105

Octomari with lemon garlic aioli \$300





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**Carving Station\*** Carving stations include appropriate condiments and rolls.

Mustard-encrusted pork loin (minimum of 25 guests) \$8 per guest

Whole beef tenderloin (minimum of 25 guests) \$13 per guest

Boneless turkey (minimum of 25 guests) \$7 per guest

Glazed ham (minimum of 30 guests) \$5 per guest

Prime rib (minimum of 30 guests) \$11 per guest

\*\$75 per hour, per chef attendant, per 50 guests.



# Salads

Mixed greens with vegetable garnishes and choice of dressing Caesar salad with romaine, tomato, croutons, Parmesan, and Caesar dressing Berry salad with spring mix, bleu cheese, berries, and walnuts *(additional \$2)* 

# **Enhancements**

#### Shrimp Cocktail

Three shrimp with cocktail sauce and lemon wedge \$4

### Seasonal Amuse Bouche

Seasonal flavors served at the beginning of the meal \$3

## Intermezzo

### Sorbet of Seasonal Flavor \$4

(Add sweet wine \$6)

## Soups

Priced per person.

Chicken noodle, broccoli cheese, chicken and sausage gumbo, tomato basil, classic chili, carrot ginger, egg drop, chicken tortilla, cream of potato, or corn chowder \$3

## Entrées

Plated dinners include choice of salad, Chef's choice of fresh seasonal vegetables, rolls, dessert, and coffee and tea service. A maximum of two meats and one vegetarian entrée can be selected.

When selecting multiple entrées, an additional fee of \$3/plate will be charged and the accompaniments may be altered.

### **Panko-Crusted Chicken**

Pesto Alfredo sauce with creamy Parmesan scalloped potatoes \$28

**Chicken Cordon Bleu** Garlic cream sauce with potatoes Au gratin

\$35

Grilled Pork Ribeye Sour cherry whiskey glaze with root vegetable gratin \$33

#### **Cuban Marinated Pork Tenderloin**

Mojo sauce with fried parsnips and caramelized onions



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\$31



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Chicken Rockefeller Roasted fingerling potatoes \$32

Chicken Saltimbocca Parmesan and sage pan sauce with Tuscan roasted potatoes \$37

> Nut-Crusted Chicken Breast Saffron beurre blanc with angel hair pasta \$33

Blackened Pork Loin Whiskey mustard sauce with mashed red potatoes \$32

> Pan-Seared Red Snapper Andouille creole sauce with arancini \$47

Shrimp Scampi Roasted garlic and angel hair pasta \$37

Balsamic-Marinated Sliced Flank Steak Sweet onion glaze with cheddar mashed potatoes \$36

Honey Glazed Salmon Ginger-lemon beurre blanc with wild rice pilaf \$38

**Seared Beef Tenderloin** Onion and mushroom demi-glace with Boursin cheese mashed potatoes

\$47

Grilled New York Strip Beurre rouge sauce, peppers, onions and mushrooms, with root vegetable gratin \$39





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# **Vegetarian Entrées**

Plated dinners include choice of salad, Chef's choice of fresh seasonal vegetables, rolls, dessert, and coffee and tea service.

### Cashew Tofu (Vegan)

With wild rice pilaf, grilled seasonal vegetables, and coconut curry sauce \$28

Lasagna Roll Up With ricotta and mozzarella, and grilled vegetables \$26

Mushroom Parmesan With pesto, linguine, and grilled vegetables \$29

### Pote de Cauliflower

Oven-roasted cauliflower with garlic, onions, spices, and cream cheese, served with grilled artisan breads and Chef's choice of vegetable \$27

Arancini Tomato sauce, and grilled vegetables \$28



# **Duo Entrées**

Plated dinners include choice of salad, Chef's choice of fresh seasonal vegetables, rolls, dessert, and coffee and tea service.

### Tier 1 – Select 2 Options

New York Strip Prosciutto Arancini Roasted Pork Tenderloin Chicken Rockefeller Chicken Cordon Bleu Shrimp Scampi \$41

### Tier 2 – Select 2 Options

Beef Ribeye Pork Ribeye Quail Grilled Prawns Seared Salmon Chicken Saltimbocca \$53

### Tier 3 – Select 2 Options

Rack of Lamb Beef Filet Scallops Snapper Crab Cake Roasted Duck Breast **\$65** 

### Sides Option – Select 1

Roasted Fingerling Potatoes Garlic Mashed Potatoes Green Onion Mashed Potatoes Risotto Cake Wild Rice Pilaf Twice-Baked Potatoes Creamy Scalloped Potatoes Au Gratin Potatoes Pesto Pasta Roasted Root Vegetables

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A minimum of 50 is required for all buffets or a \$50 charge will apply. Based on a two-hour time frame.

# Classic

House salad – mixed field greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing, and red wine vinaigrette

5 bean salad

Seared chicken breast with braised leeks, peppers, and carrots

Grilled sirloin with onion demi-glace

Mashed red potatoes

Fresh seasonal vegetables

Warm rolls and butter

Chef's dessert assortment

Coffee and tea service

\$37

Deluxe: Upgrade chicken to grilled pork ribeye

\$42

# Mediterranean

Romaine lettuce with olives, feta, shaved red onions, tomatoes, and Greek and Caesar dressings Pickled vegetable salad with fresh mozzarella Rosemary-marinated chicken breast with creamy red pepper veloute

Lamb spanakopita

Roasted red potatoes

Fresh seasonal vegetables

Warm rolls and butter

Chef's dessert assortment

Coffee and tea service

### \$39

Deluxe: Upgrade chicken to seared salmon

\$44





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A minimum of 50 is required for all buffets or a \$50 charge will apply.

# Iowan

Field greens with vegetable garnishes, croutons, bacon ranch dressing, and balsamic vinaigrette Bacon and pepper roasted corn salad (vinaigrette based) Grilled pork ribeye with sour cherry whiskey glaze Grilled sliced sirloin with Boursin butter Scalloped potatoes Fresh seasonal vegetables Cornbread muffins, dinner rolls, and butter Chef's dessert assortment Coffee and tea service **\$39** 

Deluxe: Upgrade sirloin to NY strip

\$45

# The Tuscan

Mixed greens with vegetable garnishes, and Italian and Greek dressings

Caprese and white bean salad Chicken Marsala

Herb smashed potatoes

Shrimp with pasta primavera

Fresh seasonal vegetables

Traditional garlic bread

Chef's dessert assortment

Coffee and tea service

### \$39

Deluxe: Add lasagna roll ups with meat sauce

### \$44



A minimum of 50 is required for all buffets or a \$50 charge will apply.



# **Any-Day Holiday**

Roasted turkey breast Stuffing Brown gravy (select one) Mashed potatoes or candied yams Cranberry chutney Green bean casserole Warm rolls and butter Chef's dessert assortment Coffee and tea service \$41 Deluxe: Prime rib with demi-glaze (select one) Roasted potatoes or potatoes au gratin Vegetable medley Caramelized onions and mushrooms Warm rolls and butter Chef's dessert assortment Coffee and tea service

### \$52

# **Comfort Food**

Mixed field greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing, and red wine vinaigrette

*(choice of 2)* Meatloaf, bone-in fried chicken, chicken-fried steak with gravy

*(choice of 1)* Mashed potatoes and gravy or macaroni and cheese

Fresh seasonal vegetables

Biscuits and butter

Chef's dessert assortment

Coffee and tea service

### \$33

Deluxe: Get all 3 mains and both starches

#### \$42

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House Dessert selections are included with plated meals. Specialty Desserts and Dessert Martinis are available for an additional fee.

# **House Desserts**

Seasonal crisp Chocolate cake Cheesecake with fruit compote Strawberry cake

\$7

# **Specialty Desserts**

Cream cheese Bavarian with seasonal compote Passion fruit mousse cake (with chiffon cake) German chocolate cake Pavlova with seasonal fresh curd and fresh fruit Seasonal specialty cheesecake Flourless chocolate cake

\$9

# **Dessert Martinis**

Seasonal selection Chocolate raspberry mousse Key lime mousse

\$8

\$75 per hour, per chef attendant, per 100 guests.





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# **Sweet Indulgence**

Priced per 50 pieces.

Chocolate Obsession

Chocolate tartlets, pot de crème, brownies, flourless chocolate cake \$150

> European Dessert Platter Cannoli, cream puffs, tarts, Parisian raspberry-filled vanilla macarons \$125

> > Sweet and Salty

Chocolate chip cookies with bacon, turtle tartlets, buttered popcorn macarons, peanut butter pretzel brownies \$150

Cakemania

Chef's selection of assorted cake slices, cheesecake slices, and cupcakes \$125

# **Chocolate Fountain**

Minimum of 150 people.

Served with strawberries, pineapple, pound cake and puffed-rice treats, marshmallows, and cream puffs

\$7 per person

# **Mini Dessert Bar**

Minimum of 150 people.

*(choice of 3)* Vanilla crème brûlée

Pies

Seasonal panna cotta

Chef's selection of assorted cupcakes

Seasonal dessert shooters – fresh seasonal fruit and mousse layered in a miniature dessert cup

\$11 per person



# **Catering Policies**

### MENUS

- Our banquet menus are carefully assembled; however, we are happy to customize menus.
- · Menus must be confirmed at least two weeks prior to the event.
- Please select one plated meal for all guests. Clients who decide to offer more than one plated entrée should follow these guidelines:
  - · A maximum of two meat and one vegetarian entrée can be selected.
  - · Exact counts of each entrée selected are due by Noon, three business days prior to the event.
  - · \$3 per person will be charged for multiple entrée selections.
  - The client is responsible for distribution of special request entrées (via name tags, place cards, color-coded tickets, etc.).
- Please note buffet menu minimums. Clients who do not meet the minimum buffet guarantee will be charged an additional \$50 service fee.
- Due to health code regulations and The Hotel at Kirkwood Center's food quality standards, buffet and reception menus are based on a two-hour maximum time limit.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
- Food and beverage prices are guaranteed 90 days prior to the event.
- All steaks are served medium to medium well.
- No food or beverage may be brought into or removed from The Hotel at Kirkwood Center.
- Attendance guarantees for all meals are due to the client's event planner no later than Noon, three business days prior to the event. After this point, a client's guarantee can increase but cannot be reduced.
- Special requests occurring at the time of the event may incur an additional charge.

### FEES

- Please add a service charge of 21 percent to the total bill.
- Cancellation fees are charged on a sliding scale, based on the anticipated revenue from the function and length of notice given prior to the function.
- Bartender Fees: (one bartender per 100 guests recommended.)
  - · For groups of 100 or less: \$150 bartender fee per bar.
  - · For groups greater than 100: \$75 bartender fee per bar.
- Action Station Attendant: \$75 per attendant, per hour.
- Chef Carver: \$50 per chef, per hour.
- Passed Hors d'oeuvres: \$50 per hour, per server.
- Dessert Servicing Fee: \$2 per guest for cakes brought in from an outside vendor. Desserts purchased through The Hotel at Kirkwood Center will include dessert service. Due to restrictions, we are unable to store desserts from outside vendors.
- Corkage Fee: \$20 per bottle.

### TOBACCO

• In compliance with the Iowa Smokefree Air Act, all Kirkwood locations, outdoor areas, and properties are smoke free. All tobacco products are prohibited and violators are subject to fine.

#### ALCOHOL

• The Hotel at Kirkwood Center does not permit the serving or consumption of alcoholic beverages by anyone under age 21 or under the influence of alcohol. All guests must show proof of identification with a valid driver's license prior to receiving alcoholic beverages. All alcoholic beverages consumed and/or sold on the premises must be purchased from and served by The Hotel at Kirkwood Center. The Hotel at Kirkwood Center reserves the right to refuse service to any person who we believe is intoxicated.



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### **MATERIALS SENT TO HOTEL**

- Clients are responsible for completing forms, labeling boxes, and coordinating deliveries. We cannot receive boxes or crates more than three business days prior to the event. We do not accept COD shipments.
- Each shipment sent to The Hotel at Kirkwood Center must be labeled with the name of the event, date of the event, and the name of the event planner.
- Storage fees may apply for items left at The Hotel at Kirkwood Center more than two days after an event.

### SECURITY

Routine security services are provided by The Hotel at Kirkwood Center; however, the client is
responsible for ordering and paying for any additional security required to protect exhibits, merchandise,
or to monitor attendance at an event.

### SETUP REQUIREMENTS AND ROOM LOCATION

- Final menu items, room arrangements, and other details pertaining to the event are outlined in a Banquet Event Order. Unless otherwise stated in the Banquet Event Order, The Hotel at Kirkwood Center reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when The Hotel at Kirkwood Center deems it necessary.
- Resetting of meeting rooms from previously agreed setups per the client's Banquet Event Order may result in additional cost to the group of \$100 to \$500.
- Multiple changes to room setup will incur a labor fee determined by the size and degree of change.

#### DECOR

- Entertainment/Decorations Our experienced event planners welcome the opportunity to assist clients with recommendations for entertainment, florists, ice carvings, decorations, linens, etc.
- If clients have made arrangements with outside vendors, The Hotel at Kirkwood Center must be advised of the vendor's name, phone number, and setup and delivery requirements.
- Linens and Centerpieces We offer a selection of linen tablecloths and napkins on a complimentary basis. We would be happy to assist clients in acquiring additional colors and fabrics on a rental basis.
- Our event planners will assist clients in purchasing floral centerpieces. The group master account will be charged for any complimentary hotel centerpieces or decorations removed from the property.
- Glitter, confetti, and open flames are not permitted.
- Signs/banners must be of professional quality. Signs outside of function rooms should be on easels.
- Balloons brought onto the property must be latex free.

### **OUTDOOR FUNCTIONS**

• A client's catering sales manager can provide specific information for hosting outdoor events at The Hotel at Kirkwood Center. This will include food and beverage minimums based on your specific needs. The Hotel at Kirkwood Center reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of the event. This may result in an additional charge.

#### PARKING

• The Hotel at Kirkwood Center offers complimentary parking on its surface lot. Clients should inform The Hotel at Kirkwood Center's event planner if they wish to provide valet parking to event attendees. Additional charges will apply.

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**GUARANTEES** 

- It is the client's responsibility to furnish final guaranteed numbers of persons attending the event.
- Guaranteed numbers of attendees must be received by Noon at least three business days prior to the event.
- If a guaranteed number is not received by three business days prior to the event, the agreed-upon number of attendees in the original agreement will be used as the final guarantee. This may result in an additional charge.
- The client will be charged the guaranteed number or the number of people actually served, whichever is greater.

### **OVERSET AND SET MAXIMUMS**

• In order to better service a client's event, The Hotel at Kirkwood Center will prepare food for 3 percent above the guarantee and will set the room for up to 5 percent above the guarantee.

### **INCREASE IN GUARANTEES**

 The Hotel at Kirkwood Center takes its food quality and commitment to outstanding service very seriously. The Hotel at Kirkwood Center prides itself on using the freshest products, the highestquality ingredients, and providing the greatest staff-to-guest ratio, all of which requires advance planning and preparation. While we recognize that last-minute changes are sometimes unavoidable, we will always strive to accommodate a client's changing needs while still maintaining our steadfast commitment to quality of product and service. We will make every attempt to duplicate a client's menu, and if that is not possible, a substitute entrée will be provided.

### BILLING

- The method of payment is to be determined at the signing of the sales agreement. Events must be paid for in advance unless direct billing has been preapproved.
- Functions must be prepaid or guaranteed with a credit card and a completed credit card authorization form.
- Direct billing is not available for social functions or political events.
- A nonrefundable 20 percent deposit is required, along with a signed sales agreement, for all social functions. Clients should contact their catering manager for the wedding reception deposit schedule.
- The balance of the estimated bill is due 10 business days prior to the event.

#### PAYMENT

• Full prepayment, established direct bill with The Hotel at Kirkwood Center's Accounting Department, or a completed credit card authorization form must be received prior to the day of the client's scheduled event. The Hotel at Kirkwood Center reserves the right to refuse entry to a function space for any events that have not been paid for in advance, for which direct bill has not been established, or for which a credit card authorization has not been received.

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