

Graduate

IOWA CITY

WEDDING MENU



WEDDING MENU

Decked out for wedded bliss, Graduate Iowa City is the perfect setting for a full day (or weekend!) of celebrations. From our charming Bridal Parlor to the attached Bridal King room, you'll have a spot to get ready before, plus a place to stay the night after the festivities. Dance the night away in the grand Wayne Ballroom, or create an intimate reception in the Benson Room. For other events leading up to the big day, look no further than our Topgolf Swing Suite. Graduate Iowa City has a spot that is just right for you to toast tying the knot.

Celebrate your special day with a flawless event at Graduate Iowa City.

ALL PACKAGES INCLUDE

Three Butler Passed Hors D' Oeuvres & One Display

Champagne Toast

Choice of Plated, Buffet, Family Style, or Stations Dinner

Cake Cutting Services

Bar Options can be added to the packages separately.



HORS D'OEUVRES

WEDDING MENU

Hors D' Oeuvres

Passed Apps &/or Display

Choose Three Passed and One Display
(Pricing Based on Average 1.5 Pieces of
Appetizers Per Person)

Cold

Bruschetta

Prosciutto Wrapped Asparagus

Vegetable Antipasto Skewers

Caprese Skewers

Smoked Salmon Canapes

Classic Shrimp Cocktail

Hot

Bite Sized Smoked Chicken Quesadillas

Chicken Wings

Assorted Petite Quiche

Mac and Cheese Bites

Vegetable Spring Rolls

Mini Beef Wellingtons

Displays

Cheese Tray

Local and Imported Domestic Cheese
Display with Fruit & Candied Nuts

Vegetable Tray

Grilled Vegetables Display with Hummus,
Bleu Cheese, and Ranch

Charcuterie

Assorted Smoked and Cured Meats,
Hummus, Imported Olives, and a Wedge of
Parmigiano-Reggiano, With Market Fresh
Vegetables and Artesian

Fruit Tray

Assortment of Fresh Fruit and Berries

DINNERS

WEDDING MENU

PLATED DINNERS

Included

Bread Rolls & Butter

Coffee Service

Tea & Water

First Course

Please Select One for the Entire Group

Classic Caesar

Served with Croutons and Topped with Shaved Parmesan Cheese and Caesar Dressing

Spinach Salad

Spinach with Sliced Strawberries and Mandarin Oranges, Served with a Poppy Seed Dressing

Mixed Green Salad

Mixed Greens Served with Cucumber, Tomato, Red Onion and Choice of Two

Traditional Wedge Salad

Iceberg Lettuce, Bacon, Blue Cheese, Tomato and Blue Cheese Dressing

Second Course

Please Select Two for the Group, or One Duet Plate Option for the Entire Group

Bruschetta Chicken

Stuffed with Prosciutto & House Pulled Mozzarella, Parmesan Panko Crust, Angel Hair, Roasted Red Pepper Pomodoro, Confit Hanover Tomato, Crispy Basil - \$65

Iowa Pork Chop

Bone-in, Grilled, Spiced Apple Chutney and Herb Roasted Potatoes - \$65

Filet of Sirloin

Whipped Chef's Potatoes, Creamed Spinach, Cabernet Demi-Glaze, Tobacco Onions - \$70

Roasted Mushroom Ravioli

Fire Roasted Red Peppers, Caramelized Shallots, Ricotta Mornay, Kale and Arugula pesto - \$65

Bourbon Chicken

Sautéed Breast of Chicken with Lemon, Capers, White Wine Sauce and Rice Pilaf - \$70

Smithfield Pork Osso Bucco

Braised in Legend Brown Ale, Pearled Barley Risotto, Grilled Baby Carrots, Citrus Gremolata, Natural Jus - \$70

NY Ribeye Steak

Certified Angus Beef Ribeye with Crumbled Bleu Cheese, Bacon & Cracked Pepper - \$70

Chef's Seasonal Risotto (or) Seasonal Pasta Dish - \$60

WEDDING MENU

BUFFET DINNERS

Minimum of 25 guests

Buffet price is based on 2 salads, 2 entrees, 2 sides, the higher price will prevail for 2 entrees that are different price, pricing includes 3 passed apps and 1 display from the hors d'oeuvres section.

Included

Bread Rolls & Butter

Coffee Service

Tea & Water

Salads

Please Select One

Classic Caesar

Served with Croutons and Topped with Shaved Parmesan Cheese and Caesar Dressing

Spinach Salad

Spinach with Sliced Strawberries and Mandarin Oranges, Served with a Poppy Seed Dressing

Mixed Green Salad

Mixed Greens Served with Cucumber, Tomato, Red Onion and Choice of Two Dressings

Traditional Wedge Salad

Iceberg Lettuce, Bacon, Blue Cheese, Tomato and Blue Cheese Dressing

Entrees

Grilled Sirloin with Roasted Mushrooms \$65

Pan Seared Chicken Breast with Lemon-Thyme Butter Sauce \$65

Apple Cider Glazed Chicken Breast with Natural Jus \$60

Tortellini Primavera \$60

Baked Salmon \$65

Grilled Pork Loin with Green Apple and Whiskey Reduction \$65

Baked or Blackened Seabass with Lemon Butter \$65

Grilled Flank Steak with Caramelized Onions \$70

Sides

Seasonal Roasted Vegetables

Loaded Mashed Potatoes

Grilled Asparagus

Oven Roasted Potatoes

Wild Mushroom Risotto

Shrimp Scampi

Roasted Cauliflower Mashed

WEDDING MENU

DINNER STATIONS

Includes 3 passed apps and 1 display from the hors d'oeuvres section.

Minimum of 25 guests. Priced per person.

Minimum 2 stations required.

Chef Attendant Required \$50 per station.

Based on 60 minutes on continuous service.

Included

Bread Rolls & Butter

Coffee Service

Tea & Water

Stations

Mac & Cheese Bar \$26

Mixed Greens Salad, Andouille Sausage, Shredded Cheese, Bacon Bits, Scallions, Fried Jalapenos, Toasted Herb Panko

Taco Bar \$32

Mixed Greens Salad, Shredded Chicken, Fajita Peppers and Onions, Soft Shell Tortilla, Crispy Corn Tortilla, Charro Beans, Spanish Rice, Tortilla Chips with Queso and Salsa, Shredded Cheese, Lettuce, Tomatoes and Sour Cream.

Pasta Bar \$28

Mixed Greens Salad, Penne & Cavatappi Pastas, Cherry Tomatoes, Olives, Roasted Red Peppers, Parmesan

Choice of Two Sauces: Pomodoro, Spicy Marinara, Bolognese, Alfredo, Basil, Pistachio Pesto

Add: Chicken or Shrimp at \$3 Per Person

Pork Belly \$20

Flour Garden Potato Rolls, Country Slaw, House Pickles

Roast Turkey Breast \$20

Herb Stuffing, Giblet Gravy

Prime Rib \$28

Buttermilk Mashed Potato, Fresh Herb Jus

WEDDING BAR

WEDDING MENU

Bar Options

Bartender Required Per 100 Guests

Host Bar \$100 Per Bartender

Cash Bar \$150 Per Bartender

Hosted Bar, Per Drink

Domestic Beer

Coors Light, Miller Light, Bud Light,
Budweiser \$5 Each

Specialty Beer

Corona, Goose Island 312, local IPA,
Heineken, Angry Orchard, White Claw/Truly
\$6 each

Wine

Pinot Grigio, Chardonnay, Pinot Noir,
Cabernet Sauvignon \$7 Per Glass

Well Cocktails

Vodka, Gin, Rum, Whiskey, Bourbon, Scotch,
Tequila \$6.5 Per Cocktail

Premium Cocktails

Tito's, Tanqueray, Bacardi, Sailor Jerry's,
Bulleit, Crown Royal, Dewar's White Label,
Patron Silver \$7 Per Cocktail

N/A Beverage

Coke, Diet Coke, Sprite, Bottled Water \$3.5
each

Cash Bar, Per Drink

Domestic Beer

Coors Light, Miller Light, Bud Light,
Budweiser \$5.50 Each

Specialty Beer

Corona, Goose Island 312, local IPA,
Heineken, Angry Orchard, White Claw/Truly
\$6.50 each

Wine

Pinot Grigio, Chardonnay, Pinot Noir,
Cabernet Sauvignon \$7.50 Per Glass

Well Cocktails

Vodka, Gin, Rum, Whiskey, Bourbon, Scotch,
Tequila \$7 Per Cocktail

Premium Cocktails

Tito's, Tanqueray, Bacardi, Sailor Jerry's,
Bulleit, Crown Royal, Dewar's White Label,
Patron Silver \$7.50 Per Cocktail

N/A Beverage

Coke, Diet Coke, Sprite, Bottled Water \$3.5
each

Hosted Bar, Per Drink

Domestic Beer,

House Wine & N/A beverage

\$7 Per Person for 1st Hour - \$5 Per Person for
Each Additional Hour(s)

Well Cocktails,

Beer, Wine & N/A beverage

\$9 Per Person for 1st Hour - \$7 Per Person for
Each Additional Hour(s)

Premium Cocktails,

Beer, Wine & N/A Beverage

\$11 Per Person for 1st Hour - \$9 Per Person for
Each Additional Hour(s)

ENHANCEMENTS

WEDDING MENU

WEDDING DAY ENHANCEMENTS

Add the finishing touch to your day by personalizing your event with one of our unique enhancements

Bar Enhancements

Toast Sparkling Wine/Sparkling

Cider \$3 Per Person

Cordial \$8 Per Person

Bloody Mary & Mimosa \$7 Per Drink

Domestic Keg Beer \$500 Each

Premium/Craft Keg \$650 Each

Prosecco Keg \$600 Each

Wilson's Orchard Cider Keg \$600 Each

Per Bottle

Sparkling Wine \$26

Prosecco \$30

Canyon Road Pinot Grigio \$26

Acrobat Pinot Gris \$38

Matua Sauvignon Blanc \$38

Canyon Road Chardonnay \$26

McManis Chardonnay \$38

Canyon Road White Zinfandel \$26

Yes Way Rose \$42

Canyon Road Pinot Noir \$26

Storypoint Pinot Noir \$38

Trapiche Malbec \$38

Embrazen Red Blend \$38

Canyon Road Cabernet Sauvignon \$26

Sterling Cabernet Sauvignon \$38

Late Night Enhancements

Mini Brats

Per Person \$6

With Stone Ground Mustard and House Sauerkraut

Burger Sliders

Per Person \$8

With Herb Aioli, Prairie Breeze and Bacon on Brioche

Jerk Chicken Sliders

Per Person \$8

With Pepper Jack Cheese, Pineapple Chutney, and Banana Ketchup

BBQ Pork Sliders

Per Person \$8

With House Coleslaw

Burger Sliders

Per Person \$8

With Herb Aioli, Prairie Breeze and Bacon on Brioche

Dipping Donut Holes

Per Person \$6

With Caramel, Chocolate, and Seasonal Fruit Compote Sauce

Pretzel Bites

Per Person \$4

With Beer Cheese

French Fry Bar

Per Person \$5

Assorted Seasonings and sides

WEDDING MENU

Pre- or Post-Wedding Options

Pricing per person

Bridal Party Breakfast \$15

Coffee, Mini Quiche, Bagels with Cream Cheese, Fruit and Cheese Danishes, Diced Fruit

Bridal Party Lunch \$15

Iced Tea, Finger Sandwiches, Hummus with Pita, Crudite, Diced Fruit and Cookies

Hospitality Snacks \$15

Build Your Own Trail Mix, Assorted Granola Bars, Popcorn, Cake Products, Bottled Water

Mimosa Bar \$8

House Sparkling, Variety of Juices and Assorted Mimosa Bar Condiments.

Bartender Required at \$50 Each Per 50 Guests

Bloody Mary Bar \$8

House Vodka, Variety of Bloody Mary Mixes and Assorted Bloody Mary Condiments.

Bartender Required at \$50 Each Per 50 Guests

Post Wedding Brunch \$20

Coffee and Hot Tea

Chefs Assorted Breakfast Pastries and Diced Fruit

Scrambled Farm Fresh Eggs

Applewood Smoked Bacon

House Seasoned Breakfast Potatoes

Brioche French Toast w/ Maple Syrup and House Made Jam

Brewed Coffee, Hot Tea, and Orange Juice

Bubbles:

House Sparkling

Assorted Juices



WEDDING PLANNING POLICY

Terms and Conditions

All packages include chairs, tables, black or white linen (not floor length), black or white napkins, china, flatware & glassware, custom-sized dance floor, one night in a regular room for bride and groom (upgrades available upon request and based on availability).

Administrative Fee and Tax

A taxable administrative charge, currently 24% will be applied to all charges, including room rental fees.

Securing Your Date

A signed agreement, outlining a commitment to a food and beverage minimum and space rental, along with a 25% deposit secures your date.

Food and Beverage

All menu selections and pricing are to be finalized four weeks prior to your celebration. The hotel does not permit any outside food or beverage in our meeting space. However, we do not offer a formal wedding cake therefore couples are permitted to utilize an outside vendor for a wedding cake with a signed waiver. The hotel will cut and serve the cake at no additional cost. All food and beverage served in public meeting areas must be purchased, prepared, and served by Graduate Iowa City, with the exception of wedding or celebratory cakes provided they are prepared by a licensed bakery. If outside food or beverage is brought into the meeting room, it will be removed and a \$100 fee, per occurrence will be charged to the client. A bartender is required for all hosted and cash bars.

Final Guarantees

The final number of attendees is due one week prior to your celebration. At this time, signed banquet event orders and the final estimated balance is due. Once submitted, this number is final and is not subject to reduction. A valid credit card is required on file throughout your function and billing will be finalized 3-5 business days after your celebration.

Tasting

A complimentary wedding tasting for up to 4 guests is provided as part of your wedding package.

Space Setup

The hotel provides ballroom setup according to hotel and client approved setup. There is a three-hour window for client or vendor setup. Please consult your event sales manager if requiring earlier setup or deliveries. Hotel will tear down the ballroom and all personal belongings will be stored overnight subject to available meeting space. The hotel is not responsible for personal belongings.

Guest Rooms and Parking

A complimentary guest room is reserved for the couple the evening of their celebration. A block of discounted guest rooms can be contracted. Please consult with sales manager to discuss rates and parameters. A complimentary reservation link is created to book rooms in the group block. We utilize a city owned parking garage for our guests at a discounted rate of \$14. If attendees are not staying with us the city owned parking ramp is \$1 per hour.

Day of Coordinator

We highly recommend hiring a day-of wedding coordinator or a wedding planner, to assist with all details on the day of your wedding.

Choice of Entrée Selections

Multiple entree selections for the same event (excluding vegetarian options) will be priced out at the higher entree price.

Decor

Candles are permitted so long as there is no open flame. Hotel does not permit the use of glitter or sticky material that may damage the walls. Please consult with your event sales manager to arrange logistics of extensive décor.

Shipments

The Hotel must have 72-hour prior notification of packages being sent to the Hotel. All packages must be addressed to the person in charge of the program, name of group coming in, dates of the meeting and the name of your Sales Manager handling the group. Charges may be incurred for unloading vehicles, setting up customer displays and moving materials to and from storage areas. Please consult your Sales Manager for rates.

Liability

The Hotel shall not assume any responsibility for the damage or loss of items stored or displayed on its property prior to, during or following the customer's function. The customer agrees to be responsible for any damages done to the function rooms or any other part of the Hotel by the customer, their guests, employees, independent contractors or other agents under the customer's control. The Hotel does not allow the use of nails, staples or any other substances to affix items to the walls, floors or ceiling without the consent of your Sales Manager.

Security

Groups requiring special or additional security arrangements should coordinate with your Catering Representative. The hotel reserves the right to require security at the clients' expense for some events. The Hotel reserves the right to inspect and control all private functions held on the premises. If the volume from entertainment or public address systems disturbs other patrons, Graduate Iowa City has the right to request the client lessen the volume, or if necessary, to perform without amplification.