All wedding packages include resort table linen and napkins, tables, chairs, silverware, glassware, flatware, banquet service ware, dance floor, set up and teardown.

**Diamond Premier Package**
$165 per person
Three Hour Cocktail Bar Package Three | Diamond Premier Menu | Champagne Toast

**Diamond Package**
$135 per person
Two Hour Cocktail Bar Package Three | Diamond Menu | Champagne Toast

**Platinum Package**
$105 per person
One Hour Cocktail Bar Package Two | Platinum Menu | Champagne Toast

**Gold Package**
$75 per person
Gold Menu | Champagne Toast

**Day Package**
$55 per person
Day Menu | Champagne Toast

*Prices above do not reflect:*
20% Service Charge & 6.1% Sales Tax | Food and Beverage Minimum | Location Fee
DIAMOND PREMIER

Buffet Menu

RECEPTION
Missouri & Wisconsin Cheese
Chutney, Pickled Vegetables, Crackers
Fresh Fruit & Berries
Sliced Melons, Strawberries, Pineapple, Grapes, Seasonal Berries
Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’OEUVRE STATION
A choice of four of the following hors d’oeuvres:
• Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
• Boursin & Prosciutto Arancini
• Salmon Croquettes with Lemon Dill Yogurt
• Hot Smoked Salmon Egg Roll with Plum Sauce
• Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
• Grilled Shrimp Cocktail with Tequila Lime Cocktail Sauce
• House Cured Salmon Crostini with Herb Cream & Lemon Gremolata
• Pimento Cheese Crostini with Bacon Onion Jam
• Smoked Trout Crostini with Boursin Cheese, Red Onion & Horseradish Cream
• Poached Fig & Crispy Pancetta Crostini with Lemon Mint Goat Cheese
For butler passed hors d’oeuvres add $2.00 per person.

CHILLED SEAFOOD STATION
Fresh Shucked Oysters, Poached Shrimp Cocktail, Fresh Crab Legs with Herb Lemon Aioli, Grilled Lemons, Caper Berries, Cocktail Sauce, Champagne Mignonette

SOUP
Choose one from our housemade soup selection.

SALAD
A choice of two of the following salads:
Spinach & Fresh Berry Salad
Fresh Baby Spinach Greens Tossed with Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

HOUSE SALAD
Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

Grilled Vegetable Salad
Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

Big Cedar Chopped Salad
Sharp White Cheddar, Green Onion, Chopped Egg, Smoked Bacon, Heirloom Tomatoes, Green Goddess Dressing

ENTRÉES
A choice of two of the following entrees:
Cedar Plank Salmon
Roasted Lemon Dill Cream Sauce
Roasted Beef Tenderloin
Port Wine Reduction Sauce, Sautéed Mushrooms, Silver Dollar Rolls, Horseradish Cream
Seafood & Grits
Pan Roasted Halibut, Shrimp & Bay Scallops, Creole Spiced White Wine Butter Sauce, Green Chili Grits

SIDES
Choose two from our seasonal side selection.

MENU INCLUDES:
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Diamond Premier Package Includes:
Three Hour Cocktail Bar Package Three, Selection of One DIAMOND PREMIER Menu, Champagne Toast

Menu based on two continuous hours of buffet service.
RECEPTION
Missouri & Wisconsin Cheese
Chutney, Pickled Vegetables, Crackers
Fresh Fruit & Berries
Sliced Melons, Strawberries, Pineapple, Grapes, Seasonal Berries
Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’OEUVRE STATION
A choice of four of the following hors d’oeuvres:
• Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
• Boursin & Prosciutto Arancini
• Salmon Croquettes with Lemon Dill Yogurt
• Hot Smoked Salmon Egg Roll with Plum Sauce
• Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
• Grilled Shrimp Cocktail with Tequila Lime Cocktail Sauce
• House Cured Salmon Crostini with Herb Cream & Lemon Gremolata
• Pimento Cheese Crostini with Bacon Onion Jam
• Smoked Trout Crostini with Boursin Cheese, Red Onion & Horseradish Cream
• Poached Fig & Crispy Pancetta Crostini with Lemon Mint Goat Cheese
For butler passed hors d’oeuvres add $2.00 per person.

APPETIZER
A choice of one of the following:
Lobster Pot Pie
Maine Lobster & Vegetables with Flaky Pastry Crust
Wild Mushroom & Goat Cheese Tart
Wild Mushrooms, Fresh Herbs, Roasted Garlic, Locally Made Goat Cheese, Toasted Walnuts, Chives
Pan Seared Sea Scallops
Hazelnut Cream, Toasted Hazelnuts
Grilled Quail
Raspberry BBQ Glaze

SALAD
A choice of one of the following salads:
Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing
Baby Spinach & Strawberry Salad
Feta Cheese, Pine Nuts, Strawberry Balsamic Vinaigrette
Butter Lettuce & Blue Cheese Salad
Heirloom Grape Tomatoes, Candied Pecans

ENTRÉES
You may offer all of the entrées below as options to your guests. Your guests’ names and entrée selection must be submitted at least 10 days prior to the event. You must also provide and set guest place cards.
Pan Seared Potato & Leek Crusted Alaskan Halibut
Roasted Lemon Pan Sauce
Grilled Filet of Beef & Butter Poached Garlic Shrimp
Port Wine Reduction
Rotisserie Chicken
All Natural Chicken Stuffed with Roasted Lemons & Fresh Herbs, Lemon Thyme Sauce
Roasted Vegetable Polenta
Shaved Parmesan Cheese, Almond Pepper Pesto

SIDES
Choose two from our seasonal side selection (vegetarian entrée does not come with sides).

MENU INCLUDES:
• Mixed Bread Basket
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Diamond Premier Package Includes:
Three Hour Cocktail Bar Package Three, Selection of One DIAMOND PREMIER Menu, Champagne Toast

Menu based on one hour of reception service followed by plated dinner service.
Buffet Menu

RECEPTION
Missouri & Wisconsin Cheese
Chutney, Pickled Vegetables, Crackers

Fresh Fruit & Berries
Sliced Melons, Strawberries, Pineapple, Grapes, Seasonal Berries

Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’ŒUVRE STATION
A choice of three of the following hors d’oeuvres:
- Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
- Boursin & Prosciutto Arancini
- Salmon Croquettes with Lemon Dill Yogurt
- Hot Smoked Salmon Egg Roll with Plum Sauce
- Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
- Pimento Cheese Crostini with Bacon Onion Jam

For butler passed hors d’œuvres add $2.00 per person.

SOUP
Choose one from our housemade soup selection.

SALAD
A choice of two of the following salads:

Spinach & Fresh Berry Salad
Fresh Baby Spinach Greens tossed with Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

House Salad
Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

Grilled Vegetable Salad
Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

Big Cedar Chopped Salad
Sharp White Cheddar, Green Onion, Chopped Egg, Smoked Bacon, Heirloom Tomatoes, Green Goddess Dressing

ENTRÉES
Carving Station
Prime Grade Standing Rib Roast
Garlic & Herb Crust, Cooked Medium Rare & Hand Carved, Served with Horseradish Cream, Whole Grain Mustard & House Baked Silver Dollar Rolls

Bone-In Berkshire Pork Loins
Local Grown Heritage Berkshire Pork Loins Slow Smoked & Basted with Sweet Apple Cider Glaze

Seafood & Grits
Fresh Shrimp, Bay Scallops & Andouille Sausage, Cajun Spiced White Wine Butter Sauce, Creamy Monterey Jack Cheese & Roasted Green Chili Grits

SIDES
Choose two from our seasonal side selection.

MENU INCLUDES:
- Freshly Ground Dubuque Regular and Decaffeinated Coffee
- Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Diamond Package Includes:
Two Hour Cocktail Bar Package Three, Selection of One DIAMOND Menu, Champagne Toast

Menu based on one hour of buffet service.
Plated Dinner Menu

RECEPTION
Missouri & Wisconsin Cheese
Chutney, Pickled Vegetables, Crackers
Fresh Fruit & Berries
Sliced Melons, Strawberries, Pineapple, Grapes, Seasonal Berries
Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’OEUVRE STATION
A choice of three of the following hors d’oeuvres:
• Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
• Boursin & Prosciutto Arancini
• Salmon Croquettes with Lemon Dill Yogurt
• Hot Smoked Salmon Egg Roll with Plum Sauce
• Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
• Pimento Cheese Crostini with Bacon Onion Jam
For butler passed hors d’oeuvres add $2.00 per person.

SALAD
A choice of one of the following salads:
Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing
Baby Spinach & Strawberry Salad
Feta Cheese, Pine Nuts, Strawberry Balsamic Vinaigrette
Butter Lettuce & Blue Cheese Salad
Heirloom Grape Tomatoes, Candied Pecans

ENTRÉES
You may offer all of the entrées below as options to your guests. Your guests’ names and entrée selection must be submitted at least 10 days prior to the event. You must also provide and set guest place cards.
Grilled Filet of Beef
Green Peppercorn & Bourbon Pan Sauce
Grilled Atlantic Salmon
Glazed with Brown Sugar & Locally Harvested Honey
Roasted All Natural Chicken Breast
Stuffed with Sun-dried Tomato, Spinach, Boursin Cheese & Capocola Ham
Sweet Pea & Asparagus Risotto
Topped with Arugula & Heirloom Tomatoes

SIDES
Choose two from our seasonal side selection (vegetarian entrée does not come with sides).

MENU INCLUDES:
• Mixed Bread Basket
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Diamond Package Includes:
Two Hour Cocktail Bar Package Three, Selection of One DIAMOND Menu, Champagne Toast

Menu based on one hour of reception service followed by plated dinner service.
WEDDINGS AT
INTEGRITY HILLS
RECEPTION
Missouri & Wisconsin Cheese
Chutney, Pickled Vegetables, Crackers
Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’OEUVRE STATION
A choice of three of the following hors d’oeuvres:
• Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
• Boursin & Prosciutto Arancini
• Salmon Croquettes with Lemon Dill Yogurt
• Hot Smoked Salmon Egg Roll with Plum Sauce
• Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
• Pimento Cheese Crostini with Bacon Onion Jam

For butler passed hors d’oeuvres add $2.00 per person.

SALAD
A choice of two of the following salads:
Spinach & Fresh Berry Salad
Fresh Baby Spinach Greens Tossed with Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

House Salad
Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

Grilled Vegetable Salad
Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

Big Cedar Chopped Salad
Sharp White Cheddar, Green Onion, Chopped Egg, Smoked Bacon, Heirloom Tomatoes, Green Goddess Dressing

SOUP
Choose one from our housemade soup selection.

ENTRÉES
Braised Beef Short Ribs
Roasted Forest Mushrooms
Grilled Fresh Atlantic Salmon
Brown Sugar Glazed
Baked Chicken Pasta
Roasted All Natural Chicken, Cheese Filled Tortellini, Housemade Roasted Tomato Cream Sauce

SIDES
Choose two from our seasonal side selection.

MENU INCLUDES:
• Mixed Bread Basket
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Platinum Package Includes:
One Hour Cocktail Bar Package Two, Selection of One PLATINUM Menu, Champagne Toast

Menu based on two continuous hours of buffet service.
Plated Dinner Menu

RECEPTION
Missouri & Wisconsin Cheese
Chutney, Pickled Vegetables, Crackers
Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’OEUVRE STATION
A choice of three of the following hors d’oeuvres:
• Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
• Boursin & Prosciutto Arancini
• Salmon Croquettes with Lemon Dill Yogurt
• Hot Smoked Salmon Egg Roll with Plum Sauce
• Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
• Pimento Cheese Crostini with Bacon Onion Jam
For butler passed hors d’oeuvres add $2.00 per person.

SALAD
A choice of one of the following salads:
Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing
Baby Spinach & Strawberry Salad
Feta Cheese, Pine Nuts, Strawberry Balsamic Vinaigrette
Butter Lettuce & Blue Cheese Salad
Heirloom Grape Tomatoes, Candied Pecans

ENTRÉES
You may offer all of the entrées below as options to your guests. Your guests’ names and entrée selection must be submitted at least 10 days prior to the event. You must also provide and set guest place cards.

Braised Beef Short Ribs
Roasted Forest Mushrooms
Grilled Atlantic Salmon
Glazed with Brown Sugar & Locally Harvested Honey
Fettucini Pasta with Roasted Forest Mushrooms
Wilted Spinach, Sweet Marsala Cream Sauce

SIDES
Choose two from our seasonal side selection (vegetarian entrée does not come with sides).

MENU INCLUDES:
• Mixed Bread Basket
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Platinum Package Includes:
One Hour Cocktail Bar Package Two, Selection of One PLATINUM Menu, Champagne Toast

Menu based on one hour of reception service followed by plated dinner service.
Buffet Menu

RECEPTION
Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’OEUVRE STATION
A choice of two of the following hors d’oeuvres:
• Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
• Boursin & Prosciutto Arancini
• Salmon Croquettes with Lemon Dill Yogurt
• Hot Smoked Salmon Egg Roll with Plum Sauce
• Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
• Pimento Cheese Crostini with Bacon Onion Jam
For butler passed hors d’oeuvres add $2.00 per person.

SOUP
Choose one from or housemade soup selection.

SALAD
A choice of two of the following salads:
Spinach & Fresh Berry Salad
Fresh Baby Spinach Greens Tossed with Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette
House Salad
Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing
Grilled Vegetable Salad
Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing
Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing
Big Cedar Chopped Salad
Sharp White Cheddar, Green Onion, Chopped Egg, Smoked Bacon, Heirloom Tomatoes, Green Goddess Dressing

ENTRÉES
A choice of two of the following entrees:
Genny Morris’ Buttermilk Fried Chicken
Creamy Thyme Gravy
Grilled Bone-In Locally Raised Pork Loin
Apple Pecan Chutney
Roasted All Natural Chicken Breast
Toasted Pecan Pesto
Tender Braised Beef
Wild Mushroom Sauce & Wild Rice

SIDES
Choose two from our seasonal side selection.

MENU INCLUDES:
• Mixed Bread Basket
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Gold Package Includes:
Selection of One GOLD Menu, Champagne Toast

Menu based on two continuous hours of buffet service.
Plated Dinner Menu

RECEPTION
Roasted, Pickled & Fresh Garden Vegetables
Yogurt Herb Dip & Buttermilk Ranch

HORS D’ŒUVRE STATION
A choice of two of the following hors d’œuvres:
• Braised Short Ribs with Caramelized Onion and Buttermilk Blue Cheese on Fry Bread
• Boursin & Prosciutto Arancini
• Salmon Croquettes with Lemon Dill Yogurt
• Hot Smoked Salmon Egg Roll with Plum Sauce
• Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives
• Pimento Cheese Crostini with Bacon Onion Jam

For butler passed hors d’œuvres add $2.00 per person.

SALAD
A choice of one of the following salads:

Traditional Caesar Salad
Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

Baby Spinach & Strawberry Salad
Feta Cheese, Pine Nuts, Strawberry Balsamic Vinaigrette

Butter Lettuce & Blue Cheese Salad
Heirloom Grape Tomatoes, Candied Pecans

ENTRÉES
You may offer all of the entrées below as options to your guests. Your guests’ names and entrée selection must be submitted at least 10 days prior to the event. You must also provide and set guest place cards.

Genny Morris’ Buttermilk Fried Chicken
Creamy Thyme Gravy

Grilled Bone-In Locally Raised Pork Loin
Apple Pecan Chutney

Roasted All Natural Chicken Breast
Toasted Pecan Pesto

Tender Braised Beef
Wild Mushroom Sauce & Wild Rice

SIDES
Choose two from our seasonal side selection.

MENU INCLUDES:
• Mixed Bread Basket
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Gold Package Includes:
Selection of One GOLD Menu, Champagne Toast

Menu based on one hour of reception service followed by plated dinner service.
WEDDINGS AT
GRANDVIEW CONFERENCE CENTER
Buffet Lunch

Missouri & Wisconsin Cheese
Chutney, Pickled Vegetables, Crackers

Fresh Fruit & Berries
Sliced Melons, Strawberries, Pineapple, Grapes, Seasonal Berries

SOUP
Choose one from our housemade soup selection.

SALADS
BLT Salad
Romaine Lettuce, Crisp Bacon and Tomatoes, Tossed in Buttermilk Dressing, Topped with Shredded Cheddar Cheese

Grilled Vegetable Salad
Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

ENTRÉE SELECTIONS
A choice of two of the following entrées:

Garlic & Herb Crusted Beef Strip Loin
Red Wine Sauce, Roasted Tomatoes

Genny Morris’ Buttermilk Fried Chicken
Creamy Thyme Gravy

Roasted All Natural Chicken
Tarragon Pan Sauce, Wilted Bok Choy

Cajun Fried Catfish
Hush Puppies, Tartar Sauce

Brown Sugar Glazed Salmon
Creamed Spinach

Shrimp & Grits
Cajun Spiced Pan Sauce, Andouille Sausage

SIDES
Choose two from our seasonal side selection.

MENU INCLUDES:
• Mixed Bread Basket
• Freshly Ground Dubuque Regular and Decaffeinated Coffee
• Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

Day Package Includes:
Selection of One Day Menu, Champagne Toast

Menu based on two continuous hours of buffet service.
Brunch Menu

**Missouri & Wisconsin Cheese**
Chutney, Pickled Vegetables, Crackers

**Fresh Fruit & Berries**
Sliced Melons, Strawberries, Pineapple, Grapes, Seasonal Berries

**Scrambled Eggs**
Shredded Cheddar Cheese

**Skillet Potatoes**
Roasted Onion

**Buttermilk Biscuits & Sausage Gravy**

**Hickory Smoked Bacon & Pork Sausage Patties**

**Assorted Pastries and Muffins**
Sweet Butter, Fruit Preserves

**Greek Yogurt Parfaits**
Berries and Housemade Granola

**French Toast**
Caramelized Blueberries, Strawberries, Roasted Pecans, Whipped Cream, Sweet Butter, Maple Syrup

**Oven Baked Quiche**
Bacon, Seasonal Vegetables, Shredded Cheddar Cheese

**Big Cedar Chopped Salad**
Sharp White Cheddar, Green Onion, Chopped Egg, Smoked Bacon, Heirloom Tomatoes, Green Goddess Dressing

**Garlic & Herb Crusted Beef Strip Loin**
Red Wine Sauce, Roasted Tomatoes

**SIDES**
Choose two from our seasonal side selection.

**MENU INCLUDES:**
- Mixed Bread Basket
- Freshly Ground Dubuque Regular and Decaffeinated Coffee
- Mighty Leaf Specialty Hot Teas, Brewed Iced Tea, Water

**Day Package Includes:**
Selection of One Day Menu, Champagne Toast

*Menu based on two continuous hours of buffet service.*
New England Clam Chowder
Creamy Potato & Ham with Aged Cheddar
Butternut Squash with Roasted Pumpkin Seeds & Kale
White Bean & Country Ham
Old Fashioned Vegetable
Tomato Basil
Chicken Tortilla
Classic Roasted Chicken & Noodle
Smoked Sausage & Tortellini
Roasted Chicken with Barley, Wild Mushroom & Kale
Creamy Italian Sausage, Potato & Greens
Hearty Beef & Mushroom Stew
SEASONAL SIDE SELECTION

SPRING (March – May)
• Butter Poached Baby Carrots with Honey & Dill
• Sugar Snap Peas with Red Bell Peppers & Feta Cheese
• Grilled Asparagus with Green Beans, Spring Peas & Mint
• Honey & Balsamic Roasted Baby Carrots with Creamed Spinach
• Buttered Fingerling Potatoes with Green Onions & Basil
• Gratin Potatoes with Grafton Cheddar Cheese
• Steamed Asparagus with Charred Onions
• Crushed Yukon Gold Potatoes
• Steamed Spring Greens with Shaved Parmesan
• Buttermilk Chive Mashed Potatoes
• Country Style Mashed Potatoes & Gravy
• Steamed Rice with Slow Cooked Red Beans

SUMMER (June – August)
• Heirloom String Beans with Country Ham & Roasted Shallots
• Sautéed Summer Squash with Roasted Heirloom Tomatoes
• Butter Poached Cauliflower with Baby Bok Choy
• Rosemary & Lemon Roasted Fingerling Potatoes
• Steamed Broccoli with Roasted Cauliflower
• Charred Corn with Maple Thyme Butter
• Creamed Corn with Green Chilies & Jack Cheese
• Burnt End Baked Beans
• Gratin Potatoes with Grafton Cheddar Cheese
• Country Style Mashed Potatoes & Gravy
• Steamed Rice with Slow Cooked Red Beans
• Creamed Yukon Gold Potatoes with Chives

FALL (September – November)
• Honey Balsamic Brusselss Sprouts with Roasted Butternut Squash
• Baby Bok Choy with Roasted Cauliflower
• Roasted Acorn Squash with Sautéed Kale & Toasted Pumpkin Seeds
• Sautéed Truffle Green Beans with Roasted Shallots & Toasted Almonds
• Butternut Squash Casserole with Butter Toasted Thyme Breadcrumbs
• Country Style Mashed Potatoes & Gravy
• Gratin Potatoes with Grafton Cheddar Cheese
• Parmesan & Thyme Roasted Fingerling Potatoes
• Roasted Carrots with Cinnamon & Orange
• Maple Roasted Sweet Potatoes
• Steamed Rice with Slow Cooked Red Beans
• Jalapeño Cheese Grits

WINTER (December – February)
• Roasted Root Vegetables with Baby Bok Choy
• Roasted Brussels Sprouts with Smokey Bacon & Red Onions
• Gratin Potatoes with Grafton Cheddar Cheese
• Country Style Mashed Potatoes & Gravy
• Honey Roasted Parsnips
• Creamed Brussels Sprouts with Butter Toasted Breadcrumbs
• Steamed Rice with Slow Cooked Red Beans
• Roasted Baby Beets & Creamed Spinach with Toasted Walnuts & Blue Cheese
• Jalapeño Cheese Grits
• Roasted Potatoes with Rosemary & Garlic
• Caramelized Cauliflower with Herbs & Capers
• Creamed Yukon Gold Potatoes with Boursin Cheese
### Bar Options

#### HOSTED PACKAGES

<table>
<thead>
<tr>
<th>Package One: Beer, Wine, Soda</th>
<th>1 hour: $16 per person</th>
<th>2 hours: $22 per person</th>
<th>3 hours: $27 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Package Two: Call Brands</td>
<td>1 hour: $19 per person</td>
<td>2 hours: $26 per person</td>
<td>3 hours: $32 per person</td>
</tr>
<tr>
<td>Package Three: Premium Brands</td>
<td>1 hour: $21 per person</td>
<td>2 hours: $29 per person</td>
<td>3 hours: $35 per person</td>
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</tbody>
</table>

Each additional hour:
- $6 per person for Beer, Wine, Soda
- $7 per person for Call Brands
- $9 per person for Premium Brands

Hours must be consecutive to receive above pricing. Hosted package prices subject to 20% service charge and 6.1% tax.

#### CASH BAR PRICES

<table>
<thead>
<tr>
<th>Soft Drinks: $2.75 per can</th>
<th>Bottled Water: $3.75 per bottle</th>
<th>Domestic Beer: $5.75 per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported Beer: $7.00 per bottle</td>
<td>House Wine: $8.00 per glass</td>
<td>Call Brands: $8.50 per drink</td>
</tr>
<tr>
<td>Premium Brands: $9.25 per drink</td>
<td>Cordials &amp; Liqueurs: $10.00 per drink</td>
<td></td>
</tr>
</tbody>
</table>

Cash prices include 20% service charge and 6.1% tax.

#### LABOR CHARGES

Bartender Fee: $25.00 per hour, per bartender

Full hours required. One bartender hourly fee waived for each $300.00 in sales.

#### BRANDS & LABELS

**Standards**:
- Domestic Beer: Bud Light, Coors Light, Michelob Ultra, Miller Lite
- Premium Beer: Heineken, Corona, Selection of Missouri Craft Beer
- House Wine: Rutherford Merlot, Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Moscato
- Soft Drinks: Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite
- Bottled Water: Perrier Sparkling, Bottled Water
- Mixers: Club Soda, Tonic, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sweet & Sour, Bloody Mary, Cherries, Limes, Olives

**Call Brands**:
- Dewar’s Scotch, Jim Beam Bourbon, Beefeater Gin, Seagrams 7 Whiskey, Bacardi Silver Rum, Absolut Vodka, Juarez Tequila

**Premium Brands**:
- J & B Scotch, Jack Daniels Bourbon, Tanqueray Gin, Crown Royal Whiskey, Captain Morgan Rum, Tito’s Vodka, Jose Cuervo Gold Tequila

**Cordials & Liqueurs**:
- Baileys, Cointreau, Kahlua, Peach Tree, Disaronno
# Wine List

## SPARKLING WINES
- Kenwood Yulupa Brut ...................... $27
- Martini & Rossi Asti Spumante ........... $35
- Jordan “J” Brut ........................... $76

## WHITE WINES

### Chardonnay
- Chateau Ste. Michelle .................... $25
- Beaulieu Vineyards Coastal ................ $28
- Toasted Head .......................... $30
- Kendall-Jackson ........................ $32
- Simi .................................. $40
- Sterling ................................ $42
- Sonoma Cutrer ........................ $48
- Stag’s Leap ........................... $64
- Far Niente .............................. $126

### Sauvignon Blanc
- Geyser Peak ........................... $27
- Simi .................................. $32
- Kim Crawford .......................... $39
- Cakebread .............................. $54

### Other Whites
- Hogue, Riesling ............................ $25
- Beringer, White Zinfandel ................. $25
- New Age White .......................... $25
- King Estate, Pinot Gris .................... $36

## HOUSE WINES

*Big Cedar Private Label bottled by Rutherford.*
- Cabernet Sauvignon ........................ $25
- Chardonnay ................................ $25
- Merlot .................................... $25
- White Zinfandel .......................... $25
- Pinot Grigio ................................ $25
- Pink Moscato .............................. $25

## RED WINES

### Merlot
- Columbia Crest .......................... $27
- Beringer, Founder’s Estate ............... $30
- Noble Vines ................................ $30
- Estancia ................................... $37
- Kendall-Jackson .......................... $35
- Alexander Valley ........................ $42
- Sterling ................................. $52

### Cabernet Sauvignon
- Beringer, “Founder’s Estate” .............. $27
- Beaulieu Vineyards, “Napa” ............... $44
- Kendall-Jackson, “Vintner’s Reserve” ...... $41
- Alexander Valley Vineyard ............... $49
- Franciscan Cabernet ....................... $60

### Pinot Noir
- Clos du Bois ............................... $25
- Estancia ................................... $32
- J. Hoffstatter .............................. $45
- La Crema, Sonoma ......................... $51

### Zinfandel
- Ravenswood, Sonoma ...................... $35

### Shiraz
- Ravenswood ............................... $32
- Pensfold ................................. $60

- Additional wines by request, based on availability.
- If specific wine requested is not available a corkage fee of $15 per bottle will be applied.
BIG CEDAR LODGE
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