



BANQUET MENUS | MEETINGS | AUDIO VISUAL

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 **GRAND FALLS**
CASINO & GOLF RESORT[®]
AN ELITE CASINO RESORTS PROPERTY

1415 Grand Falls Blvd., Larchwood, IA 51241

712-777-7777



BREAKFAST

CONTINENTAL SELECTIONS

À LA CARTE SELECTIONS

 **GRAND FALLS**
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BREAKFAST - MENU SELECTIONS

Available 6 AM - 10 AM. A \$200 fee will apply to all Breakfast Buffets under 20 people. Prices subject to applicable sales tax and service charge. **All prices subject to change.**

MIDWESTERN MENU

- Fresh Juices, Milk, and Premium Roast Coffee Station
- Fresh Seasonal Sliced Fruits and Berries
- Artisan Breakfast Pastries with Butter and Fruit Preserves
- Toasting Stations with Assorted Fresh Breads
- Farm Fresh Egg Bake
- Parmesan Hash Brown Casserole

Choice of Breakfast Meats

1. Pork Breakfast Sausage
2. Thick Sliced Smoked Applewood Bacon

SOUTHERN MENU

- Fresh Juices, Milk, and Premium Roast Coffee Station
- Fresh Seasonal Sliced Fruits
- Artisan Breakfast Pastries with Butter and Fruit Preserves
- Toasting Stations with Assorted Fresh Breads
- Belgian Waffle with Whipped Cream Butter and Warm Sweet Maple Syrup
- Homemade Corned Beef Hash with Potato, Caramelized Onion, Seasonings and Dijon
- Farm Fresh Fluffy Cheddar Egg Bake
- Southern Style Fried Sweet Potatoes

Choice of Breakfast Meats

1. Pork Breakfast Sausage
2. Thick Sliced Smoked Applewood Bacon

SOUTHWEST MENU

- Fresh Orange and Mango Juice, Milk, and Premium Roast Coffee Station
- Exotic Fruit Salad with Kiwi and Dragon Fruit
- Artisan Southwest Breakfast Pastries with Butter and Fruit Preserves
- Toasting Stations with Assorted Fresh Breads
- Baked Huevos Rancheros
- Queso Fresco and Beans
- Warm Tortillas with Roasted Tomatillo Salsa and Sour Cream
- Dulce De Leche Rolls

Choice of Breakfast Meats

1. Chorizo Pork Links
2. Thick Sliced Smoked Candied Spiced Bacon

CONTINENTAL MENU

- Premium Roast Coffee station
- Fresh Orange and Grapefruit Juices,
- Assorted Seasonal Fresh Fruits
- Individual Flavored Yogurts
- Artisan Breakfast Pastries with Butter and Fruit Preserves
- Assorted Local Fresh Bagels

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SPECIALTY BREAKS

All breaks must be for the guaranteed number of people.

Mid-Morning Refresher

Assorted Fresh Muffins with Butter, Fruit Filled Danish, and Whole Fruit

Mid-Afternoon Refresher

Assorted Freshly Baked Cookies and Brownies paired with Chex Mix

Health Break

Assorted Flavored Yogurts and Granola, Fresh Sliced Fruits with Premium Granola Bars

Build Your Own Trail Mix Break

Choose from a selection of Salted Peanuts, Chex Mix, Pretzels, M&M's, Chocolate Chips, Yogurt Covered Raisins and Cranberries

Power Break

Premium Power Bars, Granola Bars, Nutri-Grain Bars, along with Fresh Fruits such as Apples, Oranges, and Bananas

Intermission

A Variety of snacks such as Buttery Popcorn, Pretzels, Assorted Chips, Cracker Jacks, and Mini Candy Bars

Halftime Break

Warm Pretzel Bites with Melty Cheddar Cheese Sauce and Whole Grain Mustard, Multi Color Tortilla Chips with Spicy Queso Cheese Sauce and Salsa

Brain Food Break

Fresh cut Veggies with Homemade Ranch Dip, Pita Chips served with your choice of Hummus (Red Pepper, Garlic, Traditional, Everything Bagel), Whole Fruit, and Premium Mixed Nuts

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À LA CARTE SELECTIONS

SNACKS

| | |
|---|--------------|
| Individual Flavored Yogurt | |
| Fresh Fried Tortilla Chips w/ Salsa and Queso | |
| Fresh Fried Kettle Cooked Chips | |
| Granola & Power Bars | |
| Whole Fresh Individual Fruits | |
| Candy Bars | |
| Chex Mix | |
| Potato Chips and Dip | |
| Assorted Freshly Baked Jumbo Cookies | dozen |
| Fresh Baked Chocolate Brownies | dozen |
| Fresh Baked Blondie Bars | dozen |
| Creamy Lemon Bars | dozen |
| Assorted Fresh Bagels w/ Cream Cheese | dozen |
| Assorted Flavored Muffins | dozen |
| Fresh Made Cinnamon Rolls | dozen |
| Fresh Made Caramel Rolls | dozen |
| Assorted Bakery Fresh Donuts | dozen |

BEVERAGES

| | |
|---|----------------|
| Premium Roast Regular and Decaf Coffee | gallon* |
| Fresh Brewed Ice Tea | gallon |
| Fresh Squeezed Lemonade | gallon |
| Variety of Flavored Hot Teas | bag |
| Creamy Hot Chocolate | packet |
| Assorted Bottled Coke Products | |
| Assorted Flavored Bottled Juices | |
| Dasani Bottled Water | |
| Dairy Fresh White or Chocolate Milk | |
| Assorted Red Bull and Monster Energy Drinks | |

** Minimum of 2*

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LUNCH

PLATED SELECTIONS

LUNCH BUFFET SELECTIONS

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LUNCH - PLATED SELECTIONS

Available 10 AM - 4 PM. Minimum of 15 per item, maximum of 3 items per meal.

PLATED LUNCH

All Sandwiches and Wraps served with Kettle Cooked Chips, and Premium Roast Coffee.

BBQ Pulled Pork Sandwich

Hand Shredded Pork smothered in our own Homemade BBQ sauce

The Cubano

Slow Roasted Sliced Dijon Pork Loin with Fresh Lettuce, Tomato, Pickle, Swiss Cheese and Dijon Mustard Aioli on a Soft Fluffy Ciabatta Roll

Grand Falls Clubhouse

Sliced Smoked Ham and Turkey, Crisp Applewood Smoked Bacon, Sliced Swiss Cheese, Sliced Sharp Cheddar Cheese, Tomato Garlic Aioli on a Buttery Croissant

Hail Caesar Wrap

Sliced Grilled Herb Roast Chicken Breast, Crisp Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, with Tangy Caesar Dressing in a Garlic Herb Wrap

The Cordon Bleu

Grilled Chicken Breast, Sliced Smoked Ham, Swiss Cheese Aioli, Shaved Broccoli Slaw served on Focaccia Bread

Front 9 Wrap

Seasoned Sliced Roasted Beef, Sautéed Peppers and Onions, Chimichurri, Garlic Aioli in a Soft Spinach Wrap

Italian Stallion

Sliced Genoa Salami and Pepperoni, Crisp Romaine Lettuce, Provolone Cheese, with Italian Aioli on a Sourdough Hoagie Roll

Veggie Muffuletta

Marinated Zucchini Ribbons, Roasted Carrots and Cauliflower, Olive Tapenade, and Arugula on Focaccia

Southwestern Chicken Wrap

Seasoned Grilled Chicken Breast, Shredded Cheddar Cheese, Fresh Lettuce and Tomato and served with Cajun Dressing in a Cheddar Jalapeno Wrap

Add Potato Salad, Pasta Salad or Lettuce Salad to lunch

Add a Cup of Chef's Choice Soup or Dessert to lunch

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LUNCH - BUFFET SELECTIONS

Available from 10 AM - 4 PM. All Buffets served with Fresh Brewed Roasted Premium Coffee.

All American Buffet

Freshly Grilled Hamburgers and Local Bratwurst with Buns, Fresh Lettuce, Tomato, Onions, Pickle Planks, Assorted Cheese Slices with Homemade Prairie Mustang Baked Beans, Creamy Deviled Potato Salad, and Fresh Kettle Chips. Served with Ketchup, Mustard, Mayonnaise, and Relishes

Soup and Sandwich Buffet

Freshly Sliced Smoked Ham, Smoked Turkey and Seasoned Roast Beef, Assorted Artisan Breads and Buns, a Variety of Assorted Gourmet Cheeses and Accompaniments along with Chef's Choice Homemade Soup, Potato Chips, Zesty Herb Pasta Salad and Steakhouse Potato Salad

South of the Border Buffet

Grilled Sliced Chicken with Onions and Peppers, Seasoned Taco Beef, Shredded Cheddar Cheese, Fresh Lettuce, Tomatoes, Onions, Black Olives, Jalapenos, with Sour Cream, Salsa, Flour Tortillas, Tortilla Chips, Spicy Queso Cheese Sauce and Spanish Rice

Southern Style Buffet

Smoked BBQ Pork Ribs, Fresh Hand Breaded Broasted Chicken, Creamy Mashed Potatoes with Gravy, Steakhouse Potato Salad, Homemade Prairie Mustang Baked Beans, Smokehouse Grilled Corn with Buttermilk Biscuits and Honey Butter

Add Sliced Beef Brisket or Roasted Chicken

Little Italy Buffet

Sicilian Chopped Caesar Salad, Chicken Saltimbocca, Grilled Chicken Breast, Ziti Pasta, Gnocchi, Alfredo and Beef Bolognese Sauce with Fresh Baked Garlic Bread Sticks and Cheesy Italian Bread



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LUNCH - GRAND FALLS BUFFET

ENTRÉES (CHOOSE ONE FOR LUNCH)

Slow Stewed Beef Pot Roast, Beef Bourguignon, Chicken Marsala, Chicken Cordon Bleu, Oven Baked Chicken, Chicken Saltimbocca, Herb Roasted Pork Loin, Apple Walnut Stuffed Pork Loin, Dijon Herb Crusted Pork Loin, Cedar Plank Salmon

Add Dessert For Lunch

Add Premium Upgrade Salad for Fresh Mixed Greens

WEDGE SALAD: Amableu Cheese, Bacon Lardon, Mini Cherry Tomatoes, Three Peppercorn Ranch

KALE SALAD: Lacinato Kale, Parmigiano Reggiano, Toasted Almonds, Lemon Vinaigrette

CHOPPED SALAD: Crisp Romaine Lettuce, Frisee, Cherry Tomatoes, Aged Cheddar, Pepitas, Honey Citrus Dressing

BEET SALAD: Fresh Spinach and Romaine, Braised Beets, Goat Cheese, Roasted Pecans, Fresh Sliced Strawberries, Raspberry Vinaigrette

LUNCH BUFFET

Served with Fresh Mixed Greens and Dressing, Fresh Warm Rolls with Cream Butter and Premium Roasted Coffee. Minimum 20 people.

Starters (Choose One)

Creamy Homestyle Coleslaw, Quinoa Kale Salad, Fresh Chopped Fruit, Homemade Zesty Herb Pasta Salad or Steak House Potato Salad

Vegetables (Choose One)

California Medley, Green Bean Almandine, Honey Glazed Carrots, Key Largo Veggie Blend or Roasted Ratatouille

Starches (Choose One)

Cheesy Au Gratin Potatoes, Baked Potato Station, Duchess Potatoes, Garlic Mashed Potatoes, Oven Roasted Baby Red Potatoes, Parslied Buttered Potatoes or our Wild Rice Pilaf

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DINNER

PLATED SELECTIONS

THEMED BUFFETS

CUSTOM BUFFETS

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DINNER - PLATED SELECTIONS

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens with Dressing, Chef's Choice Starch, Chef's Choice Vegetable, Warm Rolls and Butter, Dessert, and Coffee. Minimum of 15 per item, maximum of 3 items per meal.

Cedar Plank Salmon

Red Wine Beurre Rouge, Oven Roasted Fingerlings, Roasted Asparagus

Chicken Cordon Bleu

Alfredo Swiss Cheese Sauce, Prosciutto, Italian Bread Crumbs, Garlic Mashed Potatoes, Roasted Asparagus

Chicken Fricassee

Chicken Braised with Mushrooms, Carrots, Shallots, Fondant Potatoes, Sautéed Green Beans

Baked Parmesan Walleye

Peppercorn Beurre Blanc, Wild Rice Pilaf, Sautéed Green Beans

Pan Roasted Chicken

Chardonnay Herbed Chicken Glaze, Oven Roasted Fingerlings, Roasted Broccolini

Iowa Center Cut Pork Chop

Apple Gastrique, Oven Roasted Potatoes, Bacon Hominy Succotash

Pork Medallions

Sherry Cream Mustard Sauce, Garlic Mashed Potatoes, Butter Braised Carrots

Herb Roasted Pork Loin

Red Wine Demi-Glace, Fondant Potatoes, Sautéed Green Beans

Peppercorn Crusted Beef Medallions

Peppercorn Brandy Cream, Garlic Mashed Potatoes, Sautéed Green Beans

Beef Filet

8 oz. Port Wine Demi-Glaze, Fondant Potatoes, Roasted Asparagus

Ribeye

Bordelaise Sauce, Oven Roasted Fingerlings, Vegetable Medley

Herb Crusted Chilean Seabass

Fondant Potatoes, Pesto Cream sauce, Vegetable Medley

Roasted Prime Rib

Homemade Creamy Horseradish, Herbed Au Jus, Garlic Mashed Potatoes, Sauteed Green Beans

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DINNER - PLATED SELECTIONS

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens and Dressing, Chef's Choice Starch, Chef's Choice Vegetable, Warm Rolls with Creamy Butter and Dessert. Includes Fresh Brewed Premium Roast Coffee. Minimum of 15 per item, maximum of 3 items per meal.

4 OZ. BEEF FILET DUET

Herb Crusted Chicken Breast

Wrapped with Prosciutto, Charred Tomato, Pesto Cream Sauce

Jumbo Shrimp Scampi

With Basil Hollandaise

Seared Scallops

Porcini Crusted Scallop with Beurre Rouge

6 OZ. PORK TENDERLOIN DUET

Herb Crusted Chicken Breast

Wrapped with Prosciutto, Charred Tomato, Pesto Cream Sauce

Jumbo Shrimp Scampi

With Basil Hollandaise

Seared Scallops

Porcini Crusted Scallop with Beurre Rouge

Add Premium Upgrade Salad for Fresh Mixed Greens

WEDGE SALAD

Amableu Cheese, Bacon Lardon, Mini Cherry Tomatoes, Three Peppercorn Ranch

KALE SALAD

Lacinato Kale, Parmigiano Reggiano, Toasted Almonds, Lemon Vinaigrette

CHOPPED SALAD

Crisp Romaine Lettuce, Frisee, Cherry Tomatoes, Aged Cheddar, Pepitas, Honey Citrus Dressing

BEET SALAD

Fresh Spinach and Romaine, Braised Beets, Goat Cheese, Roasted Pecans, Fresh Sliced Strawberries, Raspberry Vinaigrette

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DINNER - THEMED BUFFETS

Available from 4 PM - 10 PM. All Buffets Served with Dessert, Fresh Brewed Premium Roast Coffee.

Southern Italy Buffet

Sicilian Chopped Caesar Salad, Roasted Italian Vegetables, Chicken Saltimbocca, Baked Parmesan Meatballs, Ziti Pasta, Gnocchi Pasta, Baked 3 Cheese Tortellini, Alfredo and Beef Bolognese Sauce with Fresh Baked Garlic Bread Sticks and Cheesy Italian Bread

South by Midwest

Fresh Tropical Fruit Salad, Grilled Street Elote, Spanish Style Rice, Refried Beans, Your choice of 2 of the following proteins: Sizzlin' Chicken Fajitas, Carne Asada Steak Fajitas, Cheesy Enchiladas, Soho Spicy Shrimp or Green Chile Pork. Served with Fresh Cilantro, Mexican Cotija Cheese, Shredded Cheddar Cheese, Fresh Lettuce, Tomatoes, Red Onions, Green Onions, Jalapenos and Fresh Crème, Red and Green Salsas, Lime Wedges, Spicy Queso Sauce, Corn Tortilla Chips and Soft Flour Tortillas

Tri-State BBQ Platter

Tangy Apple Jalapeno Slaw, Steakhouse Potato Salad, Creamy Garlic Mashed Potatoes and Gravy, Homemade Prairie Mustang Baked Beans, Smoked Baby Back Pork Ribs, Smoked Beef Ribs, Smoked Chopped Pork Butt, Smoked Andouille Sausage, Fresh Hand Breaded Broasted Chicken, Smokehouse Grilled Corn with Buttermilk Biscuits and Honey Butter

Pasta Feast Buffet

Farmhouse Club Salad with Homemade Buttermilk Dressing, 4 Cheese Cavatappi Mac n Cheese, Classic Shell Mac n Cheese, Steamed Fresh Broccoli, Chopped Green Onions, Diced Tomatoes, English Peas, Roasted Mushrooms, Chopped Bacon. Your Choice of 2 Proteins: Smoked Pulled Pork, Andouille Sausage, Popcorn Breaded Chicken, Shredded Beef Barbacoa, or Shrimp Scampi. Served with Focaccia Bread and Assorted Cheeses and Sauces to accompany

Grand Prairie Feast Buffet

Classic Wedge Salad with Dressing, Steakhouse Hash Brown Casserole, Applewood Smoked Bacon Wrapped Asparagus, 4 Cheese Mac n Cheese, Butter Braised Carrots and Peas. Your choice of 2 Proteins: Hand Breaded Broasted Chicken, Red Wine Braised Pot Roast, Herb Roasted Pork Cutlet, Chicken Cordon Bleu or Pan Seared Salmon. Served with Assorted Warm Dinner Rolls with Butter

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DINNER - GRAND FALLS BUFFET

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens and Dressing, Fresh Warm Rolls with Cream Butter, Dessert and Premium Roast Coffee.

DINNER BUFFET

Starters (Choose One)

Creamy Homestyle Coleslaw, Quinoa Kale Salad, Fresh Chopped Fruit, Homemade Zesty Herb Pasta Salad or Steak House Potato Salad

Vegetables (Choose One)

California Medley, Green Bean Almandine, Honey Glazed Carrots or Key Largo Veggie Blend, Roasted Ratatouille

Starches (Choose One)

Au Gratin Potatoes, Baked Potato Bar, Duchess Potatoes, Garlic Mashed Potatoes, Oven Roasted Potatoes, Parsley Buttered Potatoes, Wild Mushroom and Red Pepper Risotto, Parmesan Gnocchi, or our Wild Rice Pilaf

Entrées (Choose Two For Dinner)

Slow Stewed Beef Pot Roast, Beef Bourguignon, Braised Beef Short Ribs, Chicken Marsala, Chicken Cordon Bleu, Oven Baked Chicken, Chicken Saltimbocca, Apple Walnut Stuffed Pork Loin, Dijon Herb Crusted Pork Loin, Cedar Plank Salmon, Baked Walleye

Add Premium Upgrade Salad for Fresh Mixed Greens

WEDGE SALAD

Amableu Cheese, Bacon Lardon, Mini Cherry Tomatoes, Three Peppercorn Ranch

KALE SALAD

Lacinato Kale, Parmigiano Reggiano, Toasted Almonds, Lemon Vinaigrette

CHOPPED SALAD

Crisp Romaine Lettuce, Frisee, Cherry Tomatoes, Aged Cheddar, Pepitas, Honey Citrus Dressing

BEET SALAD

Fresh Spinach and Romaine, Braised Beets, Goat Cheese, Roasted Pecans, Fresh Sliced Strawberries, Raspberry Vinaigrette

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RECEPTIONS

APPETIZERS

DISPLAY STATIONS

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RECEPTIONS - HOT/COLD APPETIZERS

HOT APPETIZERS

- Bacon Wrapped Scallops**
- Bacon Wrapped Bbq Shrimp**
- Bacon Wrapped Jalapeños**
Stuffed with Cream Cheese
- Baked Brie**
with Fruit Compote, Assorted Breads and Crackers
- BBQ Cocktail Smokies** (200 Pieces)
- Chinese Pork and Vegetable Egg Rolls**
with Sweet and Sour Sauce
- Lump Crab Stuffed Mushrooms**
- Boursin Cheese Stuffed Mushrooms**
- Roasted Asparagus wrapped in Prosciutto**
- Pork Belly Bacon Cheddar Barrels**
- Puffed Spinach Artichoke Tart Puffed Pastry**
with Creamy Boursin Cheese, Spinach, Parmesan, and Roasted Artichoke
- Petite Beef Wellington** with Horseradish and Chives
- Meatballs** (Choose One)
Honey Stung Garlic Pork | Bourbon Street BBQ Beef | Saltimbocca Pesto Chicken
- Chicken Satays** (Choose One)
Spicy Thai Peanut | Saltimbocca | Bourbon BBQ
- Smoked Jumbo Whole Chicken Wings**
Choice of 2 Sauces: Buffalo | Sweet Chili | BBQ Dry Rub | Honey Garlic | Kickin' Bourbon Glaze | Garlic Parmesan

COLD APPETIZERS

- Fruit Kabobs**
with Homemade Cream Cheese Yogurt Dip
- Iced Jumbo Shrimp** with Cocktail Sauce
- Pinwheels** (Choose One)
Southwest, Club, Ham and Dill Pickle, Turkey Pesto
- Rosemary Focaccia Bruschetta Caprese**
- Beef Carpaccio**
Parmesan Aioli, Truffled Potato Frites on a Focaccia Crostini
- Assorted Devilled Egg Platter**
(Traditional, Truffled Ham, Candied Bacon, Giardiniera)
- Salami Antipasto Skewer**
Genoa Salami, Imported Greek Olives, Fresh Mozzarella, Fresh Basil, Balsamic Glaze
- Endive Boat**
Smoked Bleu Cheese, Bacon Lardon, Toasted Walnuts, Parsley, Balsamic Brown Butter
- Lobster Roll Bites**
Fresh Lobster Salad Mix, Celery Heart, Lemon Aioli on Toasted Ciabatta Crostini
- Crab Rangoon Salad Bite**
Crab Surimi Salad Mix, Green Onion Frills, Sweet Chili Glaze, in a Wonton Cup

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RECEPTIONS - STATIONS

DISPLAYS

Artisanal Charcuterie Display

European Olive Mix, Cured Specialty Meats, Assorted Gourmet Cheeses, Fruit Compote and Mustards, Assorted Crackers and Crostini.

Assorted English Trifles

Strawberry Shortcake, Raspberry Chocolate or Tiramisu

Assorted Mini Cheesecakes or Petit Fours

Deli Meats and Cheese Tray

Served with Assorted Crackers

Garden Vegetable Display

with Assorted Crackers

Imported and Domestic Cheese Tray, Fresh Fruit and Gourmet Crackers

with Preserves and Whole Grain Mustard

Seasonal Fruit Display

with Fresh Fruit Dip

Smoked Salmon Display

CARVING

All Items will be served with Petite Buns and an array of Condiments.

Baked Honey Glazed Ham

Herb Crusted Pork Loin

Roasted Baron of Beef

Roasted Tenderloin of Beef

Roasted Turkey Breast

Steamship Round of Beef

Slow Roasted Prime Rib

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BEVERAGES

DRINK SELECTIONS

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BEVERAGES - DRINK SELECTIONS

Premium Brands, Cash/Host

Ketel One Vodka, Grey Goose Vodka, Crown Royal, Amaretto Disarrano, Makers Mark, Bombay Sapphire, Jack Daniels, Jameson, Kahlua

Call Brands, Cash/Host

Bacardi Silver Rum, Captain Morgan, Absolut Vodka, Absolut Citron, Jim Beam, Seagram's Seven, Windsor, Lord Calvert, Southern Comfort, Tanqueray Gin, Jose Cuervo Tequila, Dewar's Scotch, E&J Brandy, Malibu Rum

Well Brands, Cash/Host

Amaretto, Black Velvet, House Rum, House Gin, House Vodka

Domestic Beer, Cash/Host

Imported Beer, Cash/Host

House Wine, Cash/Host

Dasani Water & Coke products, Cash/Host

CHAMPAGNE/SPARKLING CIDER

Wycliff | Sparkling Cider

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AUDIO VISUAL & MISCELLANEOUS

AUDIO VISUAL

INFORMATION AND POLICIES

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AUDIO VISUAL & MISCELLANEOUS

All equipment and services are per day charges.

| | | | |
|------------------------|------------------------|-------------------------|-----------------------|
| Audio Cables for Sound | | | |
| Ceiling Projectors | | | |
| With Screens Combo | | | |
| Dance Floor | | | |
| DVD Player | | | |
| Easels | | | |
| Flipchart with Markers | | | |
| Headset | | | |
| Internet connections | Wireless or Wired | | |
| Laptop | | | |
| Mixer | 4 channel or 8 channel | | |
| Outside AV Charge | | | |
| Podium Only | | | |
| Podium with Mic | | | |
| Podium with Screen | | | |
| 8 ft Portable Screen | | | |
| 10 ft Portable Screen | | | |
| Bose Sound Towers | | | |
| | | Power Point Clicker | |
| | | Power Strip | |
| | | Portable PA System | |
| | | Projector for Laptop | 4700 Lumens |
| | | Risers | 4x8 section |
| | | Speaker Phone | |
| | | 75" TV | |
| | | Uplights | |
| | | Whiteboard with Markers | (3 ft x 4 ft) |
| | | Wireless Microphones | Lavalier or Hand Held |
| | | Wired Microphones | |
| | | Stage Removal and Reset | |

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INFORMATION AND POLICIES

Hotel Block

One step into your hotel room and you'll know why we say, Live It Up! at Grand Falls Casino & Golf Resort. Sophisticated interior design compliments outstanding personal service and modern amenities to envelope you in total luxury and comfort. A look out your hotel room window reveals a panoramic view of our world-class pools and beautiful landscape. Simply stated, there is nothing else like it in the region. Within minutes of your room, you'll discover our spacious indoor pool, a Vegas-inspired casino, state-of-the-art fitness center, fine dining venues and more. Whether you are planning a special event, corporate meeting or a weekend getaway, Live It Up! at our hotel.

The Spa at Grand Falls

While visiting Grand Falls Casino & Golf Resort, we invite you to The Spa at Grand Falls! Planning an event is hectic enough and here at the Spa it is our job to make your day easier. We start with our simplified menu choices and prices. It can't get any easier, so pick up the phone and give us a call (Ext 4200). We are expecting you. We also hope when you schedule services at the Spa that you take full advantage of our amazing complimentary amenities! Whether it's our whirlpool, steam room, infrared sauna, or our vichy style showers that include all your vanity amenities, you can't find a better place to Live It Up! in luxury than The Spa at Grand Falls Casino & Golf Resort.

Regulations

All food and beverage, excluding wedding cake, mints and nuts, must be purchased through Grand Falls Casino & Golf Resort. Grand Falls Casino & Golf Resort does not permit carryout of banquet food. Customers can bring in own centerpieces and decorations, confetti of any kind is not allowed. All decorations must be removed from the meeting room the day of the event. Excessive cleaning (including restrooms) will result in a charge not less than \$100.00. We reserve the right to move your function to a room other than confirmed, this will depend on the final attendance numbers.

Guarantees

All menus must be finalized one month prior to your event. A guaranteed meal count is required 7 calendar days prior to event. Grand Falls Casino & Golf Resort will prepare for 5% over the guaranteed number. You are required to pay 100% of your guarantee, or the actual number of guests served, whichever is greater. Should your actual attendance exceed the guaranteed number, every effort will be made to properly serve the guests. However, we may not be able to serve the same menu. When a cash or host bar is used, a minimum of \$300 in revenue must be generated per bar or the difference will be billed. All prices are subject to applicable sales tax and service charge.

Alcohol Beverage Service Notice

- The management of alcohol service at a casino licensed by the state of Iowa is much stricter than you will find at other venues.
- Iowa law strictly prohibits a licensed establishment from serving alcohol to a person who is or appears to be intoxicated and such persons, by law are not allowed to gamble.
- You will find that we enforce these laws much more strictly than do other establishments licensed to serve alcohol.
- We will deny any alcohol beverage service to any guest who may appear to be intoxicated or end beverage service at any time we feel it is necessary with your event.
- Please be aware that the majority of the time, there are law enforcement officers who are assigned to be involved and assist with the enforcement of these laws.

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SHELLFISH, DAIRY and other foods individuals may be allergic or have reactions to. For more information, please speak with a manager.

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Menus are subject to change.
Please see your Group Sales Representative for updated pricing.
Please work with your Event Coordinator on the recommended
number of selections based upon your event size.