

All prices in this menu are subject to change. An 18% Service Charge & 7% Sales Tax will be added.

Hors D'Oeuvre Suggestions

(priced per 50 pieces)

BBQ Meatballs	\$45.00	Mini Quiche	\$50.00
Crab Stuffed Mushrooms	\$60.00	Mini Crab Cakes	\$70.00
Spring Rolls	\$65.00	Beef Kabobs	\$65.00
Chicken Kabobs	\$50.00	Buffalo Wings	\$50.00
Chicken Tenders	\$50.00	Mozzarella Sticks	\$50.00
Swedish Meatballs	\$45.00	Bacon Wrapped Scallops	\$75.00
Coconut Shrimp	\$60.00	Rumaki	\$50.00
Pot Stickers	\$50.00	Tempura Vegetables	\$50.00
Silver Dollar Sandwiches	\$50.00	Deviled Eggs	\$50.00
Jumbo Chilled Shrimp	\$125.00	Turkey Pinwheels	\$35.00
Cucumber & Salmon Mousse	\$50.00	Proscuitto with Melon	\$35.00
Ham & Asparagus Wraps	\$60.00	Fruit & Cheese Kabobs	\$35.00
*great for late night: Homemade Pizza 45 pieces \$50 (2 toppings)			

Display Tray Suggestions

Imported & Domestic Cheese
Served with Crackers

Antipasto Display
Served with Roasted Garlic & Assorted Breads

Fresh Vegetable Tray
Served with Ranch or Dill Dip

Smoked Salmon \$125.00 per 6 lbs.
Served with Traditional Condiments

Fresh Sliced Fruit Display
Assorted Fresh Seasonal Melons & Berries

Assorted Deli Meats & Cheeses
Served with Assorted Fresh Rolls

*You are able to purchase a tray of your choice by dollar amount.
For example, you can order a \$200 tray of Assorted Fresh Fruit.

Chocolate Dipped Strawberries

Beautify your cake plate with this delicious homemade addition. A sure way to "WOW" guests!
1.50 each*

Plated Dinner Salad Choices

Caesar Style

* * *

Romaine Lettuce, Shredded Parmesan Cheese, Grape Tomatoes & Garlic Croutons.
Served with Caesar Dressing on the Side

Chef's Garden Salad

* * *

Fresh Greens, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots & Red Cabbage
Dressing Options (served on the side):

French | Ranch | Raspberry Vinaigrette | Bleu Cheese | Balsamic Vinaigrette

Spinach Salad with Toasted Almonds & Fresh Strawberries

* * *

Served with a Raspberry Vinaigrette Dressing on the Side

Spinach Salad with Toasted Almonds & Mandarin Oranges

* * *

Served with a Balsamic Vinaigrette Dressing on the Side

Plated Children's Entrée

Chicken Strips

* * *

Served with French Fries & a Fruit Cup
\$8.00 per child; 12 & under*

Vegetarian Entrée

Grilled Vegetable Shish-Kabob

* * *

Served on a bed of Brown Rice
14.95 per person*

Plated Dinner Suggestions

Our Plated Entrée Selections Include:

Choice of Salad, Choice of Starch & Seasonal Vegetable, Dinner Rolls with Piped Butter & Served Coffee

*all sauces are homemade by our award winning sous chef

Dinner Duets * * *

Charbroiled Filet Mignon

Grilled & Accompanied by Your Choice of one of the following:

Lobster Stuffed Scampi
Breast of Chicken Provolone Chardonnay
Sautéed Shrimp A la Scampi
Roasted Salmon with Spinach Tarragon Sauce
\$29.95 per person*

Charbroiled Filet Mignon * * *

Finished with a Classic Sauce Béarnaise
\$25.95 per person*

Grilled New York Strip Steak * * *

Choice of Midwestern Beef, Charbroiled & Finished with a Roasted Garlic Merlot Butter
\$23.95 per person*

Garlic & Herb Crusted Prime Rib * * *

Herb Crusted Prime Rib Roasted to Perfection, Served with a Cabernet Au Jus
\$22.95 per person*

Grilled Center Cut Pork Chop * * *

Lollipop Cut, Thick & Tender, Finished with a Cranberry Demi-Glaze
\$18.95 per person*

Chicken Cordon Bleu * * *

A Marinated Breast of Chicken, Ham & Swiss Cheese, slightly breaded and baked to perfection. Finished with a Mornay Sauce
\$17.95 per person*

Plated Roast Beef

* * *

English Cut Roast Beef, Finished with your choice of a Cabernet Jus Lie Sauce or
a Roasted Shallot & Mushroom Demi-Glaze

\$16.95 per person*

Broiled Atlantic Salmon

* * *

Filet of Fresh Atlantic Salmon, Charbroiled & Finished with a Creamy Leek & Garlic Sauce

\$16.95 per person*

Jack Daniel's Chicken

* * *

Tender Marinated Breast of Chicken, Sautéed Golden Brown & Finished with a Homemade Sauce using Jack
Daniel's Whiskey

\$16.95 per person*

Raspberry (or) Cranberry Chicken

* * *

Tender Marinated Breast of Chicken, Sautéed Golden Brown & Finished with your choice of
a Raspberry or Cranberry Demi-Glaze

\$16.95 per person*

Roast Pork Loin

* * *

Center Cut, Tender Iowa Pork, Roasted to Perfection.
Finished with a Roasted Shallot & Mushroom Demi-Glaze.

\$15.95 per person*

Chicken Riesling

* * *

Tender, Marinated Breast of Chicken, Sautéed Golden Brown & Finished with
Riesling, Shallots, Red Pepper & Crumbled Bacon Cream Sauce

\$15.95 per person*

Chicken Marsala

* * *

Tender Marinated Breast of Chicken, Grilled & Finished with a Marsala Sauce

\$14.95 per person*

Chicken Chardonnay

* * *

Tender, Marinated Breast of Chicken, Grilled & Finished with
a Chardonnay Wine Sauce

other available sauces: Hunter | Teriyaki

\$14.95 per person*

Starch Suggestions:

Garlic Mashed Potatoes | Herb Roasted Red Potatoes | Rice Pilaf

Vegetable Suggestions:

Brandied Carrots | Broccoli with Cheese Sauce | Green Bean Almondine | Rivera Vegetable Blend

Homemade Sorbet

Used throughout Europe as a way to cleanse the palate in between courses, intermezzos are usually small, light and refreshing.

The wait staff would serve your guests our signature homemade sorbet after salads
in preparation of the main entrée.

\$1.95 per person*

Coffee Bar

***Top 2008 Trend as seen in Elegant Bride, Grace Ormond & theknot.com!**
Regular & De-Café Coffee, Assorted Creamers, Four (4) Syrup Flavors, Chocolate Shavings,
Whipped Cream, Sugar Sticks & Cinnamon Shakers

\$200 flat fee / up to 300 guests

\$250 flat fee / up to 450 guests

\$300 flat fee / up to 600 guests

600+ guests / price upon request

Silver Buffet Dinner

\$16.95 per person
\$8.95 children 12 & under

First Course Options... Please Select One:

* * *

Traditional Caesar Salad with Caesar Dressing
Chef's Garden Salad
Spinach Salad with Toasted Almonds & Fresh Strawberries
Spinach Salad with Toasted Almonds & Mandarin Oranges

Dressing Options... Please Select Two:

* * *

French | Ranch | Raspberry Vinaigrette | Bleu Cheese | Balsamic Vinaigrette

Entrée Options... Please Select Two:

* * *

Baked Ham with Apple Raisin Glaze
Baked Tilapia with Lemon Buerre Blanc
Classic Beef a la Bourguignon with Spaetzle
Chicken Chardonnay
Chicken Marsala
Chicken Teriyaki
Lemon Baked Cod
Pepper Steak with Onions
Roast Beef Au Jus

Starch Options... Please Select Two:

* * *

Scalloped Potatoes | Garlic Mashed Potatoes | Herb Roasted Red Potatoes | Rice Pilaf

Vegetable Options... Please Select Two:

* * *

Braised Cabbage | Brandied Carrots | Broccoli with Cheese Sauce | Corn O'Brien
Green Bean Almondine | Lemon Pepper Cauliflower | Rivera Vegetable Blend

Dinner Includes:

Dinner Rolls with Piped Butter, Coffee & Iced Tea Station

Gold Buffet Dinner

\$19.95 per person
\$10.95 children 12 & under

First Course Options... Please Select One:

* * *

Traditional Caesar Salad with Caesar Dressing
Chef's Garden Salad
Spinach Salad with Toasted Almonds & Fresh Strawberries
Spinach Salad with Toasted Almonds & Mandarin Oranges

Dressing Options... Please Select Two:

* * *

French | Ranch | Raspberry Vinaigrette | Bleu Cheese | Balsamic Vinaigrette

Entrée Options... Please Select Two:

* * *

Beef Tips Sauté a la Deutsche
Jack Daniel's Chicken
Raspberry Chicken
Grilled Pork Chops with Blackberry Sauce
Grilled Salmon with Dill Sauce
Cranberry Demi-Glaze Chicken
Picatta Chicken
Roasted Pork Loin with Gingersnap Gravy
Steamship Round of Beef

Starch Options... Please Select Two:

* * *

Au Gratin Potatoes | Garlic Mashed Potatoes | Herb Roasted Red Potatoes
Long Grain & Wild Rice | Oven Roasted Dijon & Thyme Potatoes

Vegetable Options...Please Select Two:

* * *

Braised Cabbage | Brandied Carrots | Broccoli with Cheese Sauce | Corn O'Brien
Green Bean Almondine | Lemon Pepper Cauliflower | Rivera Vegetable Blend

Dinner Includes:

Dinner Rolls with Piped Butter, Coffee & Ice Tea Station

Platinum Buffet Dinner

\$26.95 per person
\$13.95 children 12 & under

First Course Options... Please Select One:

* * *

Traditional Caesar Salad with Caesar Dressing
Chef's Garden Salad
Spinach Salad with Toasted Almonds & Fresh Strawberries
Spinach Salad with Toasted Almonds & Mandarin Oranges

Dressing Options... Please Select Two:

* * *

French | Ranch | Raspberry Vinaigrette | Bleu Cheese | Balsamic Vinaigrette

Entrée Options... Please Select Two:

* * *

Barbecued Baby Back Ribs
Beef Medallions with Cognac Sauce
Chicken Cordon Bleu with Mornay Sauce
Chicken Florentine with Spinach Pine Nut Sauce
Prime Rib Au Jus
Roasted Pork Medallions with Braised Red & Green Cabbage
Trout Almandine

Starch Options...Please Select Two:

* * *

Au Gratin Potatoes | Garlic Mashed Potatoes | Herb Roasted Red Potatoes
Long Grain & Wild Rice | Oven Roasted Dijon & Thyme Potatoes

Vegetable Options... Please Select Two:

* * *

Braised Cabbage | Brandied Carrots | Broccoli with Cheese Sauce | Corn O'Brien
Green Bean Almondine | Lemon Pepper Cauliflower | Rivera Vegetable Blend

Dinner Includes:

Dinner Rolls with Piped Butter, Coffee & Ice Tea Station

* The Grand River Center Exclusive Chocolate Fountain *

Chocolate Fountains are quickly becoming a *must have* at weddings. In fact, the chocolate fountain can be used at just about any event where you are looking to amaze guests, attract attention, or make a lasting impression.

If you are looking for something fun & unique, our Chocolate Fountain is sure to please!

Chocolate Fountain Rental

\$200.00

Accompaniments:

* * *

Rice Krispie Treats	\$20 per 50
Pound Cake	\$20 per 50
Petite Peanut Butter Cookies	\$20 per 50
Mini Pretzels	\$3.95 per pound
Strawberries	market price per pound
Banana pieces	\$2.95 per pound
Cherries	\$13.95 per 50
Petite Crème Puffs	\$30 per 50
Large Marshmallows	\$4.95 per pound

A/V Equipment Rental

* * *

GRC Video Package \$250
includes: L.C.D. Projector, D.V.D. or Laptop, In- Room or
Portable Screen, Audio Cables, A/V Cart, Technician Fee

<u>L.C.D. Projector</u>	<u>\$200</u>
<u>D.V.D. Player</u>	<u>\$25</u>
<u>Gateway Laptop</u>	<u>\$50</u>
<u>30" Sony Flat-screen T.V. w/ D.V.D.</u>	<u>\$25</u>
<u>Audio Cables</u>	<u>\$10</u>
<u>In/Room or Portable Screen</u>	<u>\$30</u>
<u>A/V Cart</u>	<u>\$10</u>
<u>Technician Fee</u>	<u>\$45</u>

BEVERAGE/BAR INFORMATION

Soda - Coke | Diet Coke | Sprite CASH or HOST: \$1/glass

Juice/Mixers - Orange | Lime | Pineapple | Grapefruit | Cranberry | Lemonade | Bloody Mary Mix
Soda | Tonic | Ginger Ale | Grenadine | Sweet & Sour | Simple Syrup
Sweet & Dry Vermouth | Triple Sec

Liquor -

WELL

CALL

PREMIUM

5 O'clock Vodka
5 O'clock Gin
Paramount Rum

McGregor's Scotch
5 Star Whiskey

Montezuma
Paramount Brandy

Smirnoff
Beefeater
Bacardi
Captain Morgan
Malibu
Dewar's
Kessler
Jack Daniel's
Southern Comfort
Canadian Club
Seagram's 7
Seagram's VO
Jim Beam
Jose Cuervo

Apple Pucker
Peach Schnapps
Peppermint Schnapps
Amaretto

Absolut
Bombay

Makers Mark
Crown Royal

Paul Masson Brandy

Disaronno
Baileys
Kahlúa

	<u>WELL</u>	<u>CALL</u>	<u>PREMIUM</u>
CASH:	\$4.00	\$4.50	\$5.00
HOST:	\$3.75	\$4.25	\$4.75

Wine & Champagne -

Our "House Wine" is Sycamore Lane.
The bar is stocked with Merlot, Chardonnay & White Zinfandel.

CASH: \$4.25/glass
HOST: \$15.95/bottle

Henry Marchant Champagne: \$18.95/bottle
Tosti Asti Spumante: \$18.95/bottle

BEVERAGE/BAR INFORMATION (cont.)

Bottle Beer -

DOMESTIC

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

IMPORT

Heineken
Corona

CASH:
HOST:

DOMESTIC

\$3.00
\$2.75

IMPORT

\$4.00
\$3.75

Half Barrel (Keg) -

DOMESTIC = \$200

Miller-Lite
Bud Light
Budweiser
Michelob Ultra
Coors Light
Busch Light

PREMIUM & IMPORT

(2 week ordering notice required)

Killians Red (5.2 g)	\$100
Blue Moon (15.5 g)	\$250
Boulevard Wheat or Pale Ale (5.2g)	\$110
Sam Adams (5.2g)	\$125
Bergoff Dark (7.75g)	\$115
Harp Lager (13.2g)	\$275
Newcastle Brown (13.2g)	\$285
Bass Ale (13.2g)	\$300
M.G.D. (15.5g)	\$200
Heineken (13.2g)	\$235
Leinenkugel Honey (15.5g)	\$250
Leinenkugel Sunset Wheat (5.2g)	\$100
Amber Bock (15.5g)	\$240
Bare Knuckle Stout (5.2 g)	\$100
Widmer Hefeweizen (5.2g)	\$200
Fat Tire (15.5g)	\$240

**Prices are subject to change without notice. Our selection is not limited to this list. If you have a favorite beverage that is not listed, please inquire with your Event Planner or the Beverage Director.*

Mr. Chris Capozzoli
Beverage Director | Grand River Center
(563) 690-1339 | ccapozzoli@grandrivercenter.com

Gift Opening & Post-Reception Brunch

CELEBRATION OPTIONS

Grand Harbor Resort:

Platinum A - Level 2

- Adjacent to the patio with windows revealing a view of the Mississippi River.
- Occupancy: 50
- Room Rental: \$75

Platinum B - Level 2

- Adjacent to the patio with windows revealing a view of the Mississippi River.
- Occupancy: 30
- Room Rental: \$50

City Lights - Level 7

- Floor to ceiling windows that overlook scenic downtown Dubuque.
- Occupancy: 70
- Room Rental: \$100

*if you serve a plated breakfast or breakfast buffet to your guests, room rental fee is waived.

Grand River Center:

River Room - Level 3

- Premier all glass room with veranda extending over the Mississippi River.
- Occupancy: 120 (12 rounds of 10)
- Food & Beverage Minimum: \$1,000**

* Menu Suggestions *

Plated Breakfast Choices

All breakfast selection served with fresh pastries and 100% Colombian coffee and decaf

Traditional \$8.95

* * *

Choice of Chilled Juice
Farm Fresh Scrambled Eggs
Choice of Bacon or Sausage Patties
Breakfast Potatoes

Metropolitan \$8.95

* * *

Choice of Chilled Juice
Quiche Lorraine
(Onions, Peppers, Ham & Swiss Cheese)
Breakfast Potatoes

Breakfast Buffet Choices

Country Buffet \$12.95

* * *

(20 Person Minimum)
Chilled Orange Juice
Fresh Sliced Fruit Tray
Chef's Assortment of Breakfast Pastries
Scrambled Eggs
Breakfast Potatoes
Bacon or Sausage Patties
Fresh Baked Biscuits
Country Sausage Gravy

The Sunrise Buffet \$9.95

* * *

(20 Person Minimum)
Chilled Orange Juice
Fresh Sliced Fruit Tray
Chefs Assortment of Breakfast Pastries
Scrambled Eggs
Bacon or Sausage Patties
Breakfast Potatoes

The Ultimate Breakfast Buffet \$13.95

(20 person Minimum)
Fresh Chilled Juice Bar
Slice Fresh Fruit Display
Chef's Assortment of Breakfast Pastries
Scrambled Eggs
Breakfast Potatoes
Corned Beef Hash
Cheese Blintz w/ Raspberry Sauce
Fresh Baked Biscuits & Country Sausage Gravy

Continental \$6.95

Assorted Fruit Juices
Breakfast Pastries
Fresh Sliced Fruit
100% Colombian Coffee & Decaf
Specialty Tea Selections

Deluxe Continental \$8.95

Assorted Breakfast Pastries
Fresh Sliced Fruit Tray
Bagels & Cream Cheese
Fruit Yogurt & Granola Topping
100% Colombian Coffee & Decaf
Specialty Tea Selections

A La Carte

(Priced per Dozen)

Ham, Egg & Cheese Croissant	\$26
English Muffin Breakfast Sandwich	\$26
Assorted Muffins	\$15
Fresh Baked Danish	\$17.50
Bagels and Cream Cheese	\$16

100% Columbian Coffee & Decaf	\$15/gal
Specialty Herbal Teas	\$1 /bag
Iced Tea \$	\$15/gal
Fruit Punch	\$15/gal
Assorted Juices	\$15/gal
Bottled Water	\$2/ each
Assorted Sport Drinks	\$2/ each
Assorted Coke Products	\$2/ can
Milk & Chocolate Milk	\$15/gal

Grand River Center Wedding Reception Policies & Guidelines

Deposits and Payment: *IMPORTANT*

We require a non-refundable deposit with the returned contract. This deposit will be used to confirm your reception location & will be applied towards your master account. Prior to the day of your reception, the guaranteed portion of the bill must be paid. At this time you are also required to submit a credit card number as collateral. We will not charge your credit card if the remaining balance is paid by the first Tuesday following your event. Acceptable forms of payment include: Cash, Check, Master Card, Visa, & American Express. Payments can be made in person or by phone.

Guarantee:

A guarantee of the number of persons attending your event is required by noon **five days** prior to your reception. This number **is not** subject to reduction. If no guarantee is received, the contracted number of guests will be considered the guarantee.

Room Rental:

No room rental will be charged if food & beverage minimums are achieved. Food and beverage minimums vary, depending on room. Friday evenings & dates January - March; no food & beverage minimums, deposit is \$500.

Cancellation:

Please see contract for cancellation policies.

Food and Beverage Service:

The Grand River Center will adhere to all federal, state and local laws with regard to food & beverage. The Grand River Center will neither serve alcoholic beverages to anyone under the legal drinking age, nor to any persons considered intoxicated. Therefore, it is the Grand River Center's policy that no liquor, beer or wine may be brought in from outside sources.

All food & beverage consumed on property must be purchased through the Grand River Center. (wedding cake excluded)

The Grand River Center prohibits the removal of food from the function by individuals with the group. (wedding cake excluded)

Cake Cutting:

The customer shall be responsible for all of the cake parts at the end of the event.

If the client would like the Grand River Center staff to cut the cake, there will be a \$50.00 charge.

Policies:

- Confetti, rice & glitter are prohibited.
- All decorations, gifts, & belongings must be removed from premises **immediately** after your event.
- We are not responsible for any lost or stolen articles.
- All menu items must be finalized 30 business days prior to your event.
- **No beverages are to be carried in the Grand River Center.**
- No food or beverages are to leave the premises (wedding cake excluded).
- You will be provided the minimum amount of tables needed to comfortably seat your guests.
- You will be given a six (6) hour time period for your reception. Each additional hour is \$250.00 (in advance).

Please visit our website: www.grcweddings.com