

# GRAND RIVER CENTER

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BREAKFAST

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## Plated

*Plated Breakfast is served with water, fruit juice, coffee, hot tea and bakery basket.*

### Breakfast Hash

\$28

*Potatoes, Scrambled Eggs, Crisp Pork Belly, Onions, Peppers and Cheddar Cheese*

### Biscuits and Gravy

\$25

*Fluffy Biscuits topped with Country Gravy, served with Scrambled Eggs and Roasted Yukon Potatoes*

### Scrambled Eggs

\$24

*Fluffy Scrambled Eggs topped with Cheddar Cheese and Scallions, served with Crisp Bacon and Potatoes Lyonnaise*

## Buffet

*Breakfast is served with water, fruit juice, coffee, hot tea and bakery basket. There will be a \$75 charge for less than 50 guests. Service time is limited to 2 hours.*

### Create Your Own Buffet | \$23

#### Select One:

*Scrambled Eggs with Cheddar Cheese and Scallions  
Egg Strata with Roasted Tomatoes, Mushrooms, Spinach and Swiss Cheese  
Scrambled Eggs with Spinach and Roasted Tomatoes*

#### Select One:

*Breakfast Potatoes with Ranch Seasoning  
Potatoes O'Brien  
Roasted Yukon Potatoes  
Cheddar Mornin' Bake*

#### Select Two:

*Crisp Bacon  
Sausage Link  
Sausage Patty  
Andouille Sausage  
Ham Steak*

*\*\*Turkey sausage/bacon available upon request, pricing may vary\*\**

## Enhancements

### Cereal Bar

\$4

*Assortment of Individually Packaged Cereals, Skim and 2% Milk*

### Build Your Own Parfaits

\$8

*Vanilla Yogurt, Mixed Berries and Granola*

### Oatmeal Bar

\$3

*Oatmeal Packets Served with Milk, Honey and Maple Syrup*

### Biscuits and Gravy

\$4

*Light and Flaky Biscuits, served with Country Gravy*

\*All prices are per person unless otherwise noted and are subject to change. All prices have a 7% sales tax applicable to all charges\*  
We are a cashless venue.

# BREAKFAST

## Fresh Start

\$15

*Assorted Fruit Yogurts, Assorted Breakfast Muffins,  
Seasonal Fruit Bowl, Oatmeal Packets with Brown  
Sugar, Raisins and Non-Fat Milk, Coffee, Hot Tea,  
Chilled Fruit Juice*

## Traditional Continental

\$15

*Chilled Fruit Juice, Breakfast Pastries, Assorted Bakery  
Basket, Seasonal Fruit Bowl, Coffee, Hot Tea*

## Feel Good Fuel

\$16

*Chilled Fruit Juices, Assorted Fruit Yogurt, Whole  
Grain Blueberry Muffins, Assorted Granola Bars,  
Coffee, Hot Tea*

## A La Carte Selections

*Priced per dozen*

<i>Assorted Pastries &amp; Breakfast Breads</i>	<b>\$35</b>
<i>Assorted Breakfast Breads</i>	<b>\$40</b>
<i>Assorted Scones</i>	<b>\$40</b>
<i>Assorted Danish</i>	<b>\$45</b>
<i>Cinnamon Rolls</i>	<b>\$50</b>
<i>Assorted Muffins</i>	<b>\$40</b>
<i>Assorted Bagels and Cream Cheese</i>	<b>\$55</b>
<i>Assorted Fruit Yogurts</i>	<b>\$40</b>
<i>Assorted Greek Yogurts</i>	<b>\$55</b>
<i>Breakfast Burritos</i>	<b>\$110</b>
<i>Scrambled Eggs</i>	
<i>Choice of: Bacon, Sausage, or Vegetable Pepper, Onion, Tomato, and Cheddar Cheese</i>	
<i>*Vegan Breakfast Bowl available upon request</i>	
<i>Hot Breakfast Sandwich on a Flaky Biscuit</i>	<b>\$100</b>
<i>Choice of: Ham, Sausage, or Bacon Egg Cheddar Cheese</i>	

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# SERVICES & POLICIES

## Exclusive Caterer

All food and beverage items served at the Grand River Center are selected, prepared, and served by OVG as the exclusive manager of food and beverage operations. These menus feature a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. Should the selections featured in the menu not fit your needs, we welcome the opportunity to customize our menus for your special event.

## Food and Beverage Sampling

Grand River Center exhibitors may distribute food and beverage samples in authorized booth space and must not be in competition with products or services offered by OVG. Samples must be representative of products manufactured or distributed by the company exhibiting. Free samples are limited to three (3) ounces of beverage and one (1) ounce of food. Exact descriptions of sample and portion size must be submitted to OVG for written approval 14 days prior to the opening of the event.

## Linens

All banquet prices include standard sized white or black table linens and your choice of white or black napkins. Additional colors and styles are available for both table linens and napkins. Ask your Event Manager for details.

## Dietary Considerations

OVG will try to accommodate dietary requests provided with the final guarantee at least five business days prior to the start of the event. OVG will address special dietary requests. OVG will prepare vegan and gluten-free meals for plated and boxed meal services in the 3% overset, unless otherwise requested.

## Guarantees

A minimum guarantee of the number of guests to be served is required by 12:00 pm, Noon, five (5) business days prior to the first function of the event. Events that begin on Saturday or Sunday will be due six (6) business days before, at 12:00 pm, Noon. À La Carte orders require a guarantee for quantity ordered of each food item on the order. If this number is not received, your original estimates will be considered the final guarantee and you will be billed accordingly. The number is not subject to reduction.

Meals will be prepared for your final guarantee. We will provide additional seating and settings for 3% over the guarantee, to a maximum of 30 settings. OVG reserves the right to make substitutions to the menu to serve your additional guests.

## Late Fees

All food and beverage orders must be made with your Event Manager 10 business days prior to the first day of your event or your food and beverage charges are subject to a 10% late fee.

## Food and Beverage Fee

If the food and beverage fee is less than the contracted food and beverage minimum, the difference will be added to the fee in order to meet the agreed upon minimum.

## Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron. Food items may not be taken from the Grand River Center; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at OVG sole discretion.

## Alcoholic Beverage Service

In compliance with Iowa State Law, all alcoholic beverages must be supplied and served by OVG. In accordance with state regulations, we reserve the right to request a photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the Grand River Center. There is a two (2) drink maximum per person, per transaction.

## Linens

All banquet prices include standard sized white or black table linens and your choice of white or black napkins. Additional colors and styles are available for both table linens and napkins. Ask your Event Manager for details.

## Menu Selections

Choose a menu from the selections contained in the preceding suggestions, or have us custom design a menu for your particular needs. All menu items may not be available for orders placed within 10 business days of your event. Your Event Manager will notify you if item substitutions are required on your desired menu. For plated and served meals, a maximum of two (2) entrée choices is permitted. This does not include special dietary requests.

## Food and Beverage Charges

**All catered events are subject to a Management Charge that will be assessed at the rate in effect at the time of any event. While that rate is currently set at 22% of the goods and services provided, it is subject to increase by up to an additional 2% (to 24%) upon notice to Licensee. This Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, and is used to cover costs and expenses in connection with the catered event and administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. For avoidance of doubt, the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity for any employee who provides services to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services to guests.**

**7% State Sales Tax will be charged on food and beverage. All OVG listed menu prices are subject to change. OVG will not guarantee price quotes more than 90 days prior to the event date.**

## Cancellations

Cancellation of a food function(s) must be sent in writing to your OVG Event Manager. In the event of cancellation, no deposit refund shall be made. Additionally, the full cancellation fee includes without limitation the food and beverage fee. OVG shall not be responsible for any losses resulting from the cancellation of an event