Wedding Menu

We welcome the opportunity to host your wedding celebration. The University Club, known for culinary excellence and attentive service, will make your dream wedding a memorable and beautiful reality.

Our wedding packages offer an array of menu options to suit a variety of tastes and budgets. If there is something that you have in mind for your special day, we are happy to customize a menu that reflects your vision. Menus must be finalized at least two months prior to the event date, and the estimated total deposit is required one month prior to the event date. Your final guarantee, or the number of guests that will be in attendance, is due 8 business days before your wedding.

All prices are subject to a 22% service charge. Prices are subject to change. Tax will Not be charged on catering or facility fees.

The University Club does not permit open flame candles to be used as decoration. We offer battery operated votive candles for $1 each or you are welcome to bring in your own.

Our Wedding Package Includes:
- Onsite Professional Wedding Coordinator
- Wait Staff and Bartenders
- Complimentary Convenient Parking for Guests
- House White, Black, or Ivory Table Linens and White or Black Napkins
- Tables, Chairs, and Place Settings
- Dance Floor
- House Sound System, LCD Projector, and Screen
- Cake Cutting Service
- Oil Lantern and/or Mirror Tile Centerpieces
- Full Service Set Up and Clean Up
- Menu Tasting for up to Four Guests
- Special Group Rate for Iowa House Hotel Guestrooms

Additional Offerings:
- White Chair Covers with White Sashes $5 each
- White or Ivory nearly floor length (120") table linens $9 each
- Black floor length table linens $12 each
- Napkins in Assorted Colors $0.25 each
# Cold Appetizers and Canapés

**Iced Jumbo Shrimp with Cocktail Sauce**
$31 dozen

**Assorted Canapés with Shrimp and Smoked Salmon**
$24 dozen

**Chilled Tropical Baby Shrimp & Crab Salad with Crostini**
$20 dozen

**BLT Stacks**
with Roasted Red Pepper Aioli, Smoked Turkey, Crispy Bacon, and Baby Heirloom Tomatoes
$22 dozen

**Bruschetta’s:**
- **Traditional:** Tomato, Basil, Mozzarella
- **Mediterranean:** Prosciutto, Melon and Balsamic Vinaigrette
- **Savory Onion:** Goat Cheese with Caramelized Onion
- **Smoked Salmon:** with Herbed Boursin Cheese and Capers
$20 dozen

**Bacon Jalapeno Deviled Eggs** (Vegetarian option also available)
$16 dozen

**Party Cut Sandwiches**
With Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad, and/or Egg Salad
$16 dozen

**Cheese Tray with Sliced Domestic Cheeses & Crackers** (serves 75)
$114 each

**Gourmet Cheese Board** (serves 50)
Imported and Domestic Cheeses, beautifully decorated and served with Cracker assortment and Sliced Baguettes
$118 each

**Fried Tortilla Chips with Mango-Chipotle Crab Salsa** (serves 75)
$95 each

**Decorated Baked Wheel of Brie en Croute**
Baked in Phyllo with Ajou Pear OR Roasted Red Pepper with Crackers and Sliced Baguettes
$100 each

**Fresh Fruit Tray** with Select Season Fresh Fruit and Yogurt Dip (serves 75)
$114 each

**Vegetable Tray** (serves 75)
with Mushrooms, Broccoli, Cauliflower, Carrots, Cherry Tomatoes, and Celery with Ranch Dip
$114 each

**Sliced Meat Party Tray** (serves 75)
with Hard Salami, Ham, Turkey and Cheddar Cheese served with Assortment of Crackers
$124 each

**Potato Chips with House Made Dip** (serves 75)
$48 each

**Antipasto Platter** (serves 75)
Genoa Salami, Grilled Zucchini, Grilled Mushrooms, Artichoke Hearts, Roasted Peppers, Olives, Chèvre with Pesto
$116 each

**Mediterranean Cheese Platter** (serves 75)
International Cheese Assortment, with Fresh Fruits, Assortment of Nuts and Dried Fruits
$116 each

**Roast Beef Platter** (serves 75)
Tender Roast Beef with Fresh Buns and assorted Mustards, Horseradish, and Sliced Red Onions
$180 each
## Hot Appetizers and Canapés

**Southwest Style Smoked Duck Quesadilla**  
$22 dozen

**Wonton Wrapped Shrimp**  
with Mango Chipotle Cocktail Sauce  
$20 dozen

**Pilaf Turnover**  
filled with Pesto, Wild Rice, and Roasted Heirloom Tomatoes  
$19 dozen

**Beef Wellington Bites**  
Delicate Roast Beef Slices, Goat Cheese and Horseradish enclosed in Flaky Puff Pastry Shell  
$25 dozen

**Smoked Salmon, Goat Cheese & Spanish Olive Tapenade in Crispy Phyllo**  
$20 dozen

**New England Crab Cakes** with Saffron Aioli  
$22 dozen

**Tropical Crab Cakes** with Roasted Pineapple Mango Salsa  
$22 dozen

**Tarts (2” square)**  
Kale, Cranberry and Pine Nut  
Caramelized Onion, Rosemary and Roasted Garlic  
Wild Mushroom and Roasted Chicken  
$19 dozen

**Bacon Wrapped Scallops**  
$25 dozen

**Slider Stations**  
*Choice of:*  
BBQ Pulled Pork  
Beef Filet with Blue Cheese  
Grilled Portabello  
All stations include Pickles, Caramelized Onions, and Slider Buns  
$26 dozen

**Meat Skewer Trio** with Beef, Pork, and Chicken Skewers *with Choice of Three Sauces:*  
Spicy Brown Sugar BBQ, Sesame Ginger, Thai Peanut, Honey Mustard, Mint Chili Sauce  
$25 dozen

**Chicken Wings** (plain or spicy)  
$23 dozen

**Cocktail Egg Rolls**  
$22 dozen

**Greek Spinach Phyllo Triangles**  
$20 dozen

**Pigs in a Blanket**  
Phyllo covered Hot Dog Bites with Dipping Sauces  
$18 dozen

**Pizza made to order 16” (8 slices, can also be cut into smaller squares)**  
Cheese, Sausage, Pepperoni, Vegetable  
$16 each

**Meatballs in Choice of Sauce**  
BBQ, Spicy Marinara, or Sour Cream and Dill  
$17 dozen

**House Made Artichoke and Spinach Dip** with Pita Triangles  
$19 dozen
Plated Dinners

All Plated Dinners include a Tossed Green Salad with choice of Two Dressings, Rolls and Butter, and Coffee and Tea. The Non-Vegetarian Entrées also include a choice of Starch and Chef’s choice of Vegetable.

### Chicken Entrées for $25 per person

- **6 oz. Grilled Breast of Chicken**
  - with Mushroom Marsala, Pesto Cream, or Dill Mustard Sauce
- **Almond Crusted Chicken**
  - with Lemon Butter
- **Crispy Waffle Chicken**
  - Hand battered Chicken Breasts in Homemade Waffle Batter
- **Tuscan Chicken**
  - Stuffed with Fontina Cheese and Fresh Sage, Wrapped in Prosciutto. Served with Madeira Wine Sauce

### Pork Entrées for $27 per person

- **Apple and Gruyere Stuffed Pork Loin**
  - with Bourbon Mustard Demi-Glaze
- **Herb Rubbed Pork Roulades**
  - with Plum Sauce
- **Herb Crusted Pork Loin**
- **Grilled Salmon**
  - with Lemon Dill Butter or Maple Mustard Glaze
  - $32
- **Pan-Seared Atlantic Salmon**
  - with Dill Caper Sauce
  - $33
- **Broiled Orange Roughy**
  - with Red Onion and Tomato Confit
  - $37

### Seafood Entrées (prices as marked)

- **Grilled Salmon**
  - with Lemon Dill Butter or Maple Mustard Glaze
- **Broiled Orange Roughy**
  - with Red Onion and Tomato Confit
- **Pan-Seared Atlantic Salmon**
  - with Dill Caper Sauce
- **Seafood Entrées (prices as marked)**
  - **Grilled Salmon** $32
  - **Broiled Orange Roughy** $37

### Beef Entrées (prices as marked)

- **Roast Prime Rib of Beef**
  - $37
- **Herb Roasted Tenderloin of Beef**
  - with Merlot Demi-Glaze or Wild Mushrooms
  - $40
- **6oz Grilled Filet Mignon**
  - $40
- **Roasted Striploin Steak**
  - $39

### Vegetarian Entrées (prices as marked)

- **Roasted Vegetable Lasagna Roulade**
  - with Marinara and Alfredo Sauce
  - $27
- **Ratatouille Filled Crepe**
  - Eggplant, Zucchini, Leeks, Tomatoes, and Carrots tied into a Beggar’s Purse
  - $28
- **Wild Mushroom and Mixed Grain Pilaf Turnover**
  - with Shiitake Lemon Sauce
  - $26
- **Wild Mushroom Risotto**
  - Creamy Bed of Risotto with Wild Mushrooms cooked with our House Made Mushroom Stock; Grated with Fresh Parmesan
  - $22
- **Roasted Red Pepper Risotto**
  - Creamy Risotto with Roasted Red Bell Peppers cooked with our House Made Vegetable Stock
  - $22
- **Roasted Red Pepper Risotto**
  - $22
- **Sweet Onion, Rosemary and Garlic Tart**
  - $22
- **Caramelized Onion and Wild Mushroom Tart**
  - $22

**Choice of Starch**: Garlic Mashed Potatoes, Herb Roasted Potatoes, Parsley Buttered Potatoes, Wild Rice

**Choice of Dressings**: Ranch, French, Italian, Raspberry BBQ Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette
Buffet Dinners
Minimum of 20 people required

The Club Deluxe Buffet
Choice of two entrées $29   Choice of three entrées $32

Entrées:
- Roasted Striploin Steak
- Herb-Crusted Pork Loin
- Pan Seared Atlantic Salmon with Dill Caper Sauce
- Grilled Breast of Chicken with Mushroom Marsala Sauce

Tossed Green Salad with Choice of Two Dressings
Choice of Starch
Chef’s Choice of Vegetable
Rolls and Butter
Coffee and Tea

BBQ Buffet $21
Beef Burgers
Chickpea Lentil and Wild Mushroom Veggie Burgers
Beer Brats

Choice of: Hamburger OR Slider Buns
Cheddar Cheese, Lettuce, Tomatoes, Red Onion
Ketchup, Mustard, Mayo
Red Cabbage Slaw
UC Baked Beans

Italian Buffet $28
Choice of: Beef, Chicken, OR Vegetarian Lasagna
Pasta with Choice of two Sauces:
- Marinara, Bolognese, Alfredo, Pesto, Pesto Cream, Creamy Garlic
Breast of Chicken with Choice of Sauce:
- Roasted Garlic Cream or Marsala Mushroom Sauce

Tossed Green Salad with Choice of Two Dressings
Chef’s Choice of Vegetable
Garlic Bread
Coffee and Tea

Choice of Starch: Garlic Mashed Potatoes, Herb Roasted Potatoes, Parsley Buttered Potatoes, Wild Rice

Choice of Dressings: Ranch, French, Italian, Raspberry BBQ Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette

Children’s Meals
10 years and under

Includes:
- Chicken Fingers or Macaroni and Cheese
- French Fries or Chef’s Choice of Vegetable
- Fresh Fruit

$9
Wedding Cakes

Full Sheet Cakes
Priced to Order and Decorated to your preference
Flavors: Chocolate, Vanilla, Marble, Red Velvet, Coconut, Lemon

Tiered Cakes
May be ordered from an outside professionally licensed vendor and are not provided by the University Club

Dessert Additions

Individual Desserts
Carrot Cake $6 per person
Chocolate Layer Cake $8 per person
Pistachio Cheesecake $8 per person
Coconut Cake $8 per person
Key Lime Cake $8 per person
Red Velvet Cake $8 per person
Italian Apple Torte $7 per person
Fruit Pie $7 per person
Cream Puffs with Custard Filling $8 per person
Bread Pudding with Bourbon Sauce $7 per person
Chocolate Tart $7 per person
Caramel Apple Tart $6 per person
Almond and Pear Tart (seasonal availability) $6 per person
Cupcakes (Chocolate, Vanilla, Lemon, Coconut, Red Velvet) $4 per person
Mini Cupcakes $3 per person
Custom Sugar Cookies (decorated to your preference) $5 per person

Desserts by the Dozen
Assorted Cookies (3” assorted) $17 dozen
Bar Cookies $17 dozen
Brownies, Party Cut $17 dozen
Chocolate-Dipped Shortbread Cookies $17 dozen
Petit Fours $27 dozen
Chocolate-Dipped Strawberries $25 dozen
Mini Cakes (3 dozen minimum per flavor) $28 dozen
Mini Cheesecakes (3 dozen minimum per flavor) $28 dozen

Ice Cream Sundae Bar
Vanilla and Chocolate Ice-Cream $4 per person
Toppings:
Hot Fudge OR Warm Caramel Sauce
Strawberry Sauce
Nuts, Sprinkles, M&M’s and Oreo’s
Beverages

Our beverage service can be customized to your preference. Both Hosted and Cash Bar options are available.

**Per Glass or Bottle**

Bottled Beer - $4.5

House Wine by the glass (Cash Bar) - $5.5

House Wine by the bottle (Hosted Bar) - $21

Premium Wine by the bottle – See Wine List

Call Liquor Brands - $6 single / $7.5 double

Premium Liquor Brands - $7 single / $8.5 double

**Per Keg or Gallon**

Keg of Beer Tier 1 - $275*
(Ex: Bud Light, Miller Lite, Coors Lite)

Keg of Beer Tier 2 - $325*
(Ex: Sam Adams, Heineken, Goose Island)

Keg of Beer Tier 3 - $375*
(Ex: New Castle, Blue Moon, Fat Tire, Guinness)

White or Red Sangria - $30 per gallon

Sparkling Fruit Punch (Non-Alcoholic) - $18 per gallon

Champagne Punch - $30 per gallon

*There is a $60 handling fee for each keg ordered. The fee is waived for each keg used.

Additional beers are also available.

**Beverage Service Policy for Alcohol**

University policy and state law stipulates that the University Club must be the sole provider of alcoholic beverages served in the building. Under no circumstances may any alcoholic beverage be taken out of designated service areas. Service of alcohol will not exceed six hours in length and must end 30 minutes before the event end time.

A bar set up fee of $75 will be charged for each bar requested. If sales at each bar meet the $75 set up fee is waived. Service is provided on a cash and/or hosted basis: in either case the minimum sales requirements apply.

All bar orders must be accompanied by an appropriate food order and non-alcohol beverages must be provided. The University Club reserves the right to increase food orders to meet appropriate food requirements.
Wine List

Per Bottle

House Wine

*Blush*
White Zinfandel, Sycamore Lane, California $21

*White*
Riesling, Firestone Estate, Santa Ynez, California $22
Chardonnay, Canyon Road, California $21

*Red*
Merlot, Canyon Road, California $21
Cabernet Sauvignon, Concannon, Livermore, California $21

Premium Wine

*Champagne and Sparkling*
Moscato, Candoni, Italy $24
Blanc de Blancs, Gloria Ferrer, Sonoma, California $26
Brut, Wycliff, California $22
Brut, Freixenet, Cordon Negro, Spain (187ml) $9

*White*
Gewürztraminer, Starling Castle, Germany $25
Sauvignon Blanc, Pettirojo, Colchagua Valley, Chile $23
Sauvignon Blanc, Raymond, California $42
Pinot Grigio, Torresella, Italy $26
Chardonnay, Clos Du Bois, California $30

*Red*
Pinot Noir, Forest Glen, California $24
Red Zinfandel, Marietta Old Vine, Alexander Valley, California $36
Merlot, Toasted Head, North Coast, California $25
Malbec, Gascon, Mendoza, Argentina $36
Shiraz, Angoves, Australia $27
Cabernet Sauvignon, Veramonte, Chile $32
Cabernet Sauvignon, Hess Select, North Coast, California $42