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 $100 each
Baked in Phyllo with Ajou Pear OR Roasted Red Pepper with Crackers and Sliced Baguettes

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) $116 each
Genoa Salami, Grilled Zucchini, Grilled Mushrooms, Artichoke Hearts, Roasted Peppers, Olives, Chèvre with Pesto

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

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

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 oz. Grilled Breast of Chicken</td>
<td>with Mushroom Marsala, Pesto Cream, or Dill Mustard Sauce</td>
</tr>
<tr>
<td>Almond Crusted Chicken</td>
<td>with Lemon Butter</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple and Gruyere Stuffed Pork Loin</td>
<td>with Bourbon Mustard Demi-Glaze</td>
</tr>
<tr>
<td>Herb Crusted Pork Loin</td>
<td></td>
</tr>
</tbody>
</table>

### Seafood Entrées (prices as marked)

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Salmon</td>
<td>with Lemon Dill Butter or Maple Mustard Glaze</td>
<td>$32</td>
</tr>
<tr>
<td>Broiled Orange Roughy</td>
<td>with Red Onion and Tomato Confit</td>
<td>$37</td>
</tr>
<tr>
<td>Pan-Seared Atlantic Salmon</td>
<td>with Dill Caper Sauce</td>
<td>$33</td>
</tr>
</tbody>
</table>

### Beef Entrées (prices as marked)

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Prime Rib of Beef</td>
<td></td>
<td>$37</td>
</tr>
<tr>
<td>Herb Roasted Tenderloin of Beef</td>
<td>with Merlot Demi-Glaze or Wild Mushrooms</td>
<td>$40</td>
</tr>
<tr>
<td>6 oz Grilled Filet Mignon</td>
<td></td>
<td>$40</td>
</tr>
<tr>
<td>Roasted Striploin Steak</td>
<td></td>
<td>$39</td>
</tr>
</tbody>
</table>

### Vegetarian Entrées (prices as marked)

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

### 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

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

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

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