

ADVENTURELAND INN

WEDDING SUGGESTIONS

All menu prices are subject to a 6% sales tax and 19% service charge. Prices subject to change.

All Wedding Receptions Include...

Set up and tear down of the reception room.

Black tie service

Our trained staff to cut and serve your wedding cake

Table service including linens, china, and glassware

Skirted gift table, punch table, guest book table, cake table, and DJ table

Dance floor and staging for the head table.

Wireless microphone for toasts and announcements

Attentive coordination of your wedding reception from beginning to end

Toast for the head table
(Gold Selections)

Toast for the bride and groom and their guests in attendance
(Platinum Selections)

Overnight accommodations for the bride and groom with reception of 150
guests or more
(In a suite for Gold and Platinum Selections)

Bottle of champagne for the bride and groom in their room
(Gold and Platinum Selections)

Breakfast for the bride and groom.
(Gold and Platinum Selections)

Adventureland Inn's Complete Wedding Package

From the rehearsal dinner to the gift opening brunch, Adventureland Inn's Complete Wedding Package includes everything you need to create special memories that will last a lifetime.

Rehearsal Dinner

Select any entrée from our Plated Meals

Reception

Select from our many wedding suggestions or have our culinary team create a custom menu. Treat your guests to an elegantly served dinner or offer a wide variety with a dinner buffet. All wedding packages amenities included.

Brunch

Open gifts while enjoying a private room for you and your guests.

Receive 10% OFF

Your event with Adventureland Inn's
Complete Wedding Package.

Gift Opening Breakfasts

Continental Breakfast \$10

Assorted breakfast breads, muffins and pastries.

Served with Juice, coffee, tea and milk.

(Add seasonal fruit for \$1.00 more per person)

Gift Opening Buffet \$15

(Minimum 40 people)

Fresh fruit tray

Fluffy scrambled eggs

Golden hash browns

Sausage links and bacon

Homemade biscuits and sausage gravy

Assorted muffins, pastries and coffeecakes

Bagels with cream cheese and preserves

Chilled juices

Coffee, tea and milk

Hors D'Oeuvres

(50 piece minimum order)

Hot Selections

Meatballs *(Italian, Swedish, BBQ or Sweet N Sour)* \$90

Toasted ravioli with marinara \$65

Boneless buffalo wings \$75

Stuffed mushrooms *(Boursin cheese or Italian sausage)* \$90

Chicken strips with honey mustard dipping sauce \$65

Egg rolls *(with sweet N sour dipping sauce)* \$80

Spinach Spanakopita \$85

Warm Artichoke dip with pita bread \$95

Cold Selections

Fruit skewers with toasted coconut \$85

Strawberries dipped in chocolate \$95

Petite Sandwiches \$65

Ham and turkey pinwheels \$55

Romano bruschetta \$60

Iced shrimp Market Price

Snack mix \$12 per pound

Hors D'Oeuvres Packages

*Price based on an hour of unlimited hors d' Oeuvre service,
excluding iced shrimp. (50-person minimum)*

Package One \$26 per person

Cold Selections *(choose 2)*

Hot Selections *(choose 2)*

Package Two \$29 per person

Cold Selection *(choose 3)*

Hot Selections *(choose 3)*

Carving Station-Baron of Beef

Carving Stations \$25 per station

(All items will be served with appropriate accommodations)

Roasted baron of beef *(Serves approximately 50 guests)* \$250

Tenderloin of beef *(Serves approximately 25 guests)* \$275

Baked Maple Glazed ham *(Serves approximately 50 guests)* \$300

Roast breast of turkey *(Serves approximately 35 guests)* \$195

Marinated pork loin *(Serves approximately 50 guests)* \$195

Festive Platters

(Serves approximately 50 people)

Cheese Tray \$200

Domestic cheese tray served with French bread and crackers.

Vegetable Crudités \$175

A wonderful array of fresh vegetables served with dips and pita bread

Fruit and Yogurt Tray \$250

Sliced fresh seasonal fruit and vanilla yogurt dip.

Smoked Salmon \$225

Whole smoked salmon served with an array of relish condiments.

Plated Meals

*Entrees will be served with a Starter, Starch, Vegetable rolls, coffee, tea and milk.
(See Accompaniments Page)*

Silver Plated Meals

Roast Chicken Penne Pasta \$16

(Starch and vegetable selections omitted)

Penne pasta tossed with roast chicken, sun-dried tomato, and fresh basil in a balsamic crème reduction.

Baked Breast of Chicken \$17

Baked boneless breast of chicken topped with a red pepper supreme sauce.

Chicken Marsala \$18

Sautéed breast of chicken served with Marsala wine sauce.

Baked Atlantic Cod \$18

Baked with a light citrus breadcrumb topping. Served with lemon shallot vinaigrette.

London Broil \$19

Marinated flank steak topped with black pepper and mushroom demi-glaze.

Sliced Roasted Pork Loin \$19

Medallions of roasted pork tenderloin served with spiced apple cider reduction.

Plated Meals

*Entrees will be served with a Starter, Starch, Vegetable rolls, coffee, tea and milk.
(See Accompaniments Page)_*

Gold Plated Meals

Chicken Kiev \$20

Breaded baked breast of chicken filled with savory herb butter sauce,
finished with a chardonnay herb crème.

Chicken Cordon Bleu \$20

Breaded baked breast of chicken filled with creamy Swiss cheese and thinly
sliced smoked ham, laced with a wild mushroom crème.

Roasted Orange Roughy \$20

Fillet of orange roughy topped with a citrus crème.

Grilled Fillet of Salmon \$21

Grilled salmon served with a lemon dill crème.

Boneless Pork Chop \$22

Thick cut Iowa pork chop served with spiced apple cider reduction

Garlic & Herb Encrusted Prim Rib \$23

Slow cooked prime rib with au jus.

Rib eye Del Monico \$26

Grilled Rib eye served with green peppercorn sauce

Maytag Medallions \$26

Pan seared twin medallions of beef topped with Maytag Bleu Cheese, herbs
and burgundy bordelaise.

Wedding Buffets

All buffets are served with rolls, coffee, tea and milk.

Silver Buffet \$18

Crisp romaine lettuce with dressings, grated parmesan cheese, and garlic croutons.

Grilled marinated chicken breast with herbs and spices.

Two types of pasta served with marinara and alfredo sauces.

Chef's choice of fresh seasonal vegetables

Served with toasted garlic breadsticks

Gold Buffet \$19

Two Entrées select two starters, one starch, and one vegetable from the accompaniments page

Platinum Buffet \$20

Three Entrees select three starters, one starch and one vegetable from the accompaniments page

Entrees

Chicken Marsala

Chicken Parmesan

Homemade Lasagna

Sliced roast beef au jus

Baked lemon pepper cod

Sliced brown sugar cured ham

Sliced maple glazed roast pork loin

Grilled chicken breast with supreme sauce

Pasta (choice of two pastas and two sauces)

Grilled pork chop with apple cider reduction

Oven roasted pork loin (*\$25 per carver*)

Roasted turkey breast (*\$25 per carver*)

Garlic and herb encrusted prime rib (*\$25 per carver*)

Accompaniments

Starters

Soup Du Jour
Italian pasta salad
Tossed Caesar salad
Marinated vegetable salad
Old-fashioned potato salad
Fresh fruit salad with yogurt dipping sauce
Mixed garden greens with choice of dressing

Starch Selections

Rice pilaf
Baked potato
Potatoes au gratin
Herb roasted new
potatoes
Parsley buttered new
potatoes
Roasted garlic
whipped potatoes

Vegetable Selections

Corn O'Brien
Cheesy broccoli
Glazed baby carrots
Green bean almandine
Roasted vegetable
medley
Country style green
beans with bacon and
onion

Beverage Service

Adventureland Inn Unlimited Host Bar Package

Unlimited quantities served within hours specified. The number of persons charged is based upon the food function guarantee or the number in attendance, whichever is greater. The hosted bar is sponsored and paid for by the host of the function. A pre-authorized credit card must be on file.

First Hour \$10

Each Additional Hour \$5

By The Drink

A complete beverage service with attractive portable bars and garnishes is offered. All charges reflect the actual number of drinks served.

Adventureland Inn also offers drinks to be purchased with tickets in combination with or without cash. Tickets are charged \$5.00 per beverage.

Cash Bar

Cash bar prices are inclusive of sales tax. A bartender fee of \$25 will be charged per hour. The fee will be waived with bar sales that average \$150 per hour, per bartender.

All beverages must be purchased through Adventureland Inn. It is a violation of Iowa state law to bring outside alcoholic beverages in to the reception areas. If outside alcoholic beverages are brought in to the reception areas, a fee of \$50++ will be added to the bill for each

bottle/can. Adventureland Inn also includes soda, bottled water, etc.
under this policy.

Adventureland Inn
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