

Des Moines Embassy Club

Wedding Menu



My Notes:

CLUB WEDDING PLANNERS

Emily Biedenfeld

Director of Sales
(515) 245-3751
e.biedenfeld@embassyclub.com

Diane Larson

Sales Manager
(515) 245-3763
d.larson@embassyclub.com

Kristy Maras

Sales Manager
(515) 245-3759
k.maras@embassyclub.com

Sukanya Henry

Sales Manager
(515) 245-3761
s.henry@embassyclub.com

CULINARY STAFF

Kris Van Tuyl

Downtown Executive Chef

Randy Brown

West Executive Chef

CLUBHOUSE STAFF

Imre Torok

Director of Operations + Downtown General Manager
(515) 245-3760
i.torok@embassyclub.com

Michael Bailey

West General Manager
(515) 244-9378
m.bailey@embassyclub.com

Michael LaValle

President & CEO

To the Happy Couple,

Thank you for considering the Des Moines Embassy Club for your wedding! The enclosed pages contain food, beverage and service options that have been prepared for you by our chefs, wine + spirits director, and event planners.

Don't feel like your options stop here. We love special requests! **If you would like us to prepare something for you that is completely off-menu**, such as a special regional cuisine, accommodation of a dietary request, or even Grandma's famous lasagna recipe, **we will be glad to put together a one-of-a-kind menu just for you.**

As you plan for your rehearsal dinner, entertaining out-of-town guests, and that exciting "getting ready" time with your friends just hours before the ceremony, we're here for you too. We look forward to being of service to you throughout the entire planning process. Cheers!

*Sincerely,
The Catering Team*

Downtown Spaces

Free underground parking is available after 5:30pm on weeknights and all day on weekends. Security is required for the last three hours of your reception. Please inquire for rental rates on Sunday-Thursday weddings. Three 33rd Floor options are available for ceremony and cocktail reception at \$300 per section.

BALLROOM + LOUNGE

Cocktail Reception + Seated Meal: 225 guests
Ceremony + Cocktail Reception: 150 guests
Cocktail Reception: 350 guests

Member/Non-Member Rental
Friday: 725/1450
Saturday: 1200/2500



CRYSTAL ROOM + LOUNGE

Cocktail Reception + Seated Meal: 155 guests
Ceremony + Cocktail Reception: 200 guests
Cocktail Reception: 200 guests

Member/Non-Member Rental
Friday: 1500/3000
Saturday: 1500/3000



ENTIRE 34TH FLOOR

Cocktail Reception + Seated Meal: 270 guests
Ceremony + Cocktail Reception + Seated Meal: 200 guests

Member/Non-Member Rental
Friday: 5000/5000
Saturday: 5000/5000



West Spaces

Ample free parking is available in the lots surrounding the Club. Security is required for the last three hours of your reception. Please inquire for rental rates on Sunday-Thursday weddings. The entire Clubhouse, including Bar and Main Dining Room, may be rented for \$4000.

PONDEROSA BALLROOM

Theatre Style Ceremony: 500+ guests
Cocktail Reception: 425 guests
Seated Meal: 380 guests

Member/Non-Member Rental
Friday: 500/1000
Saturday: 1000/2000



EMBASSY ROOM

Theatre-Style Ceremony: 40 guests
Cocktail Reception: 50 guests
Seated Meal: 35 guests

Makes a great private Wedding Party Suite or Kids' Room (please provide supervisor)

Member/Non-Member Rental
Friday: 125/250
Saturday: 150/300



TERRACES

Theatre-Style Ceremony: 40 guests
Cocktail Reception: 425 guests
Seated meal: 150 guests

Member/Non-Member Rental
Both Terraces: 225/450
Upper Terrace Only: 150/300
Lower Terrace Only: 75/150



ONSITE MEAL ACCOMMODATIONS

- Personal Club event planner for the entire planning process
- Onsite Banquet Manager and experienced service staff
- The Club's tables + chairs
- China, silverware, glassware, + service equipment
- White or black cloth table linen and napkins
- Guest Parking
- Complimentary food + wine tasting event (*held twice per year. Charges may apply for individual tastings*)
- Complimentary cake cutting + plating
- Access to our locations for your rehearsal dinner at discounted room rental rates
- A gift certificate to use in our fine dining restaurants on your first anniversary

PARKING

Downtown

Free underground parking is available on weekends and after 5:30 on weeknights. Nearby ramp parking is available at all times (fees may apply). Please provide your parking list to your personal Club event planner.

West

Ample free parking is available in lots surrounding the Club.

EVENT SPACES

Onsite spaces and their rates are listed on accompanying pages in your wedding packet. Rates may be adjusted based on food, beverage, and other services. Please inquire for pricing of days and times not indicated.

RENTAL EQUIPMENT

LCD Projector **100**
 Projection Screen **25**
 Podium **25**
 Microphone with Mixer + Speakers Starting at **100**
 Staging Starting at **250**

OFFSITE MEAL ACCOMMODATIONS

(Transportation and equipment fees apply. Additional 10-15% applies to food prices at off-site events)

- Personal Club event planner for the entire planning process
- On-site Banquet Manager and experienced service staff
- White or black cloth table linen and napkins
- Complimentary cake cutting, plating + serving
- A gift certificate to use in our fine dining restaurants on your first anniversary

Items are priced per guest unless otherwise indicated.

GETTING READY AT THE CLUB

Bridal Breakfast 12.95

Fresh Fruit Display
 Granola + Assorted Yogurts
 Fresh-baked Pastries + Muffins
 Mini Quiches **+2**
 Breakfast Sandwich **+5**
 Self-Serve Coffee + Orange Juice
 Champagne **+30 per bottle**

Groomsmen's Goodies 12.75

Pretzels, Mixed Nuts, or Chex Mix
 Vegetable Crudité with Dips
 Meat + Vegetarian Club Wood-oven Pizzas
 Self-Serve Soda + Iced tea
 Cooler of Domestic Beer **+5.50 per bottle**
 Cooler of Premium Beer **+6.50 per bottle**

Getting Ready Lunch 14.95

Fresh Fruit Display
 Finger Sandwiches
 Vegetable Crudité with Dips
 Self-Serve Soft Drinks + Iced Tea

REHEARSAL SNACKS

Pretzels, Mixed Nuts, or Chex Mix **3**
 Chips + Salsa **2.50**
 Hummus + Pita **2.50**
 Potato Chips + Dip **2.50**
 Vegetable Crudité with Dip **\$3.75**
 Domestic Cheese Display + Fruit Garnish **4.50**
 Italian Antipasto of Assorted Meats, Cheeses, Pitted Olives, Veggies, + Breads **8.95**
 Cooler of Domestic Beer **5.50 per bottle**
 Cooler of Premium Beer **6.50 per bottle**

LATE NIGHT SNACKS

A la Carte

Club-made Pizzas **25 per pizza**
 Quesadillas, Chips, + Salsa **7**
 Chicken Strips + Waffle Fries **8**
 Bacon-wrapped Tater Tots **3**
 Pigs in a Blanket **3**
 Mini Mac + Cheese Shooters **3**
 Ice Cream Sundae Bar **9**
 Meatballs **2.5**
 Mac + Cheese Bites **3.25**

Nacho Station 8

Tortilla Chips
 Ground Beef
 Sliced Chicken
 Guacamole
 Tomato, Onion, + Jalapeños
 Sour Cream
 Salsa

Dip Station 12

(Served with custom dipping sides)

Buffalo Dip
 Spinach + Artichoke Dip
 Hummus
 Veggies

Sliders 8

Choice of BBQ Pork, Chicken, or Burgers
**Ask about pairing sliders with your favorite local bourbon!*

Package Bases

Plated dinner, buffet dinner, and culinary station receptions include your choice of two hors d'oeuvre selections and one soup or salad option listed below. Salads come with one dressing. Add \$1 for each additional dressing option.

PASSED HORS D'OEUVRES

Select two

Premium Iowa Pork, Poultry, + Beef

Bacon-wrapped Tater Tots with Jalapeños
Bacon-Wrapped Sausage with Apple Glaze
Stuffed Mushrooms with Graziano Sausage
Petite Asian Chicken Skewers + Peppercorn Sauce
Mini Tamales
Club-Made Pizzas

Seafood

Mini Crab Cakes with Southwest Sauce +1
Smoked Salmon on Croustade
Shrimp Cocktail Shooter

Vegetarian

Mushroom or Black Bean Tassies
Brie Cheese Tassies
Assorted Panini Bites
Spanakopita
Boursin-stuffed Peppadew Peppers
Phylo-wrapped Asparagus
Stuffed Mushrooms with Boursin Cheese
Vegetarian Club-Made Pizzas
Mac + Cheese Bites +1
Brie, Apple, + Honey Tassies

FIRST COURSE:

SERVED SOUP OR SALAD

Select one soup or salad option for all guests.

Soup

Chef's Seasonal Soup
Summertime Gazpacho
Fall Roast Squash Soup
Lobster Bisque +5

Salad

House Salad
Caesar Salad +3
Greek Salad
Oriental Mandarin Salad
Caprese Salad +3
Spinach Salad with Warm Bacon Dressing +4

SERVED OR DISPLAYED DESSERTS

Sweet Sensation Selections +8.95

Dark Chocolate Grand Marnier Mousse with Club Cookie
Club Gold Brick Sundae with Club Cookie
Hot Fudge, Fresh Strawberry, or Kahlua Sundae
Baked Apple with Raisins + Nuts in Vanilla Rum Sauce
Fresh Berries with Whipped Cream

Delectable Delight Selections +10.50

Fresh Fruit Pie a la Mode
Warm Apple Tart, Ice Cream + Caramel Sauce
Crème Brûlée with Berries
Fresh-baked Lemon or Berry Tarts
Italian Tiramisu
Panna Cotta with Honey

Elegant Confection Selections +11.95

Flourless Chocolate Torte with Berries
Berry-Filled Tuile Shell with Custard Sauce
Meringue Pavlova with Vanilla Ice Cream + Strawberries
Cherries Jubilee
Bananas Foster
Crepe Suzette
Individual Baked Alaska +3
Chef's Trio of Mini Desserts

DESSERT PLATTERS + DISPLAYS

Assorted Cookies + Brownies +5
Chef's Selection of Three Dessert Bars +6
Chef's Display of Five Mini-Desserts +9.95

COMPLIMENTARY DESSERT SERVICE

All wedding packages include complimentary cutting, plating, and service or display of dessert provided by outside vendor.

Hors D'oeuvre Reception

Hors d'oeuvre receptions are \$38 per guest, priced for a minimum of 40 guests based on two hours of service.

HORS D'OEUVRES

Select five options below: two for passing and three for display.

Premium Iowa Pork, Poultry, + Beef

Bacon-wrapped Tater Tots with Jalapeños
Bacon-Wrapped Sausage with Apple Glaze
Stuffed Mushrooms with Graziano Sausage
Petite Asian Chicken Skewers with Peppercorn Sauce
Mini Tamales
Club-Made Pizzas

Seafood

Mini Crab Cakes with Southwest Sauce +1
Smoked Salmon on Croustade
Shrimp Cocktail Shooter

Vegetarian

Mushroom or Black Bean Tassies
Brie Cheese Tassies
Assorted Panini Bites
Spanakopita
Boursin-stuffed Peppadew Peppers
Phylo-wrapped Asparagus
Stuffed Mushrooms with Boursin Cheese
Vegetarian Club-Made Pizzas
Mac + Cheese Bites +1
Brie, Apple, + Honey Tassies

DISPLAY STATIONS

Select one of the below stations.

Farm Stand

Domestic + Imported Cheeses
Assorted Fruit Display
Vegetable Crudité or Grilled Vegetables

From the Sea

Smoked Salmon Sides with Traditional Condiments
Gulf Shrimp with Condiments (3 pieces per guest)

Butcher's Block

Carved Roast Top Sirloin
Carved Honey-glazed Bone-in Ham
Carved Smoked Pork Shoulder
Carved Tenderloin of Beef +4
Carved Roasted Turkey Breast

DESSERT

See package bases page for dessert options.

Buffet Dinner Reception

Buffet receptions are \$40 per guest, priced for a minimum of 50 guests based on two hours of service. Your meal includes pre-set iced water, bread, and butter.

PASSED HORS D'OEUVRES

Select two options from the package bases page.

FIRST COURSE: SERVED SOUP OR SALAD

Select one option from the package bases page.

BUFFET ENTRÉES

Select two entrées for your buffet table

Club Select Angus Beef

Top Sirloin Steak
New York Strip
4-oz Beef Tenderloin Medallions +3
Beef Tenderloin Filet

*Choice of Sauce: Bearnaise, Demi-glace,
Cabernet Onion, or Classic Cream-style Basil
de Burgo*

Premium Iowa Pork

Roasted Loin
Top Sirloin
Baked Ham
4-oz Medallions

*Choice of Sauce: Maple Roast Apples + Red
Wine, Plum Chutney Glaze, or Wild
Mushroom*

Poultry

Roasted Chicken Breast
Grilled Chicken Breast

*Choice of Sauce: Thai Peanut, Tomato-caper
Herbed Olive Oil, Tomato-caper, Piccata, or
Tarragon + White Grape Buerre Blanc*

Seafood

Hazelnut-encrusted Salmon
Miso-glazed Atlantic Cod
Pan-roasted Salmon

*Choice of Sauce: Mango Salsa, Red Pepper +
Tarragon, Sweet + Sour Thai Chili, or Greek
style Tomato + Olive Oil*

Pasta

Graziano Sausage Lasagna
Vegetarian Lasagna
Pasta Bar with Choice of Two Pastas + Three Sauces

BUFFET ACCOMPANIMENTS

Select one salad, one display, two vegetables, and two starches.

Salad

(Select one)
Traditional Potato Salad
Italian Pasta Salad
Fresh Seasonal Fruit
Israeli Couscous

Display

(Select one)
Domestic + Imported Cheeses
Assorted Fruit Display
Vegetable Crudité
Grilled Vegetables

Vegetable

(Select two)
Steamed Broccoli
Green Beans
Honey-glazed Carrots
Snap Peas with Mushrooms
Asparagus
Julienne Vegetables

Starches

(Select two)
New Potatoes
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
White Cheddar Mashed Potatoes
Potato Gratin Dauphinoise
Wild Rice Melange
Boursin-stuffed Baby Potatoes

DESSERT

See package bases page for dessert options.

Culinary Station Reception

Culinary station receptions are \$42 per guest, priced for a minimum of 50 guests based on two hours of service.

PASSED HORS D'OEUVRES

Select two options from the package bases page.

FIRST COURSE: SERVED SOUP OR SALAD

Select one option from the package bases page.

CARVING BOARD

Optional culinary station. Select two proteins, two vegetables, and two starches.

Proteins

Roast Top Sirloin
Honey-glazed Bone-in Ham
Smoked Pork Shoulder
Tenderloin of Beef
Roast Turkey Breast

Vegetables

Green Beans with Caramelized Onions
+ Bacon
Sugar Snap Peas + Carrots
Ginger-glazed Carrots
Seasonal Vegetable Medley
Sweet Corn Kernels

Starches

Garlic Mashed Potatoes
Boursin Cheese Mashed Potatoes
Au Gratin Potatoes
Sea-salt-encrusted Fingerling Potatoes
White Cheddar Stuffed Potatoes
Wild Rice Melange

ADDITIONAL STATIONS

Select three stations if ordering the Carving Board or four stations if not.

American Flair

Domestic Cheese Display with Fruit Garnish
Meat + Vegetarian Variety Club Wood-oven Pizzas
Iowa Pulled Pork Sliders
Optional: Beef Sliders +4

Farm Stand

Domestic + Imported Cheeses
Assorted Fruit Display
Vegetable Crudité or Grilled Vegetables

From the East

Pork Pot Stickers + Egg Rolls
Vegetable Stir Fry
Condiments + Dips
Optional: Fresh Spring Rolls +4

From the Sea

Smoked Salmon Sides with Traditional Condiments
Gulf Shrimp with Condiments (3 pieces per guest)

South of the Border

Build Your Own Taco Bar
*Includes: Ground Beef + Sliced Chicken, Corn
+ Flour Tortillas, Quesadillas, Guacamole, and
Salsas*

Taste of Italy

Antipasti-style Vegetables
Pasta Bar with Choice of Two Pastas + Three Sauces
Fresh Mozzarella Bar

Black Tie Comfort

Macaroni + Cheese and Mashed Potato Bar
*Includes: Bacon Crumbles, Sour Cream,
Cheese, Fresh Chives, Sliced Chicken,
Truffle Oil*

DESSERT

See package bases page for dessert options.

Plated Dinner Reception

Plated dinner receptions include pre-set iced water, bread, and butter on the table.

PASSED HORS D'OEUVRES

Select two options from the package bases page.

FIRST COURSE: SERVED SOUP OR SALAD

Select one option from the package bases page.

ACCOMPANIMENTS

All entrées are accompanied by the same vegetable and starch. Select one of each.

Vegetable

Steamed Broccoli
Green Beans with Bacon + Caramelized Onions
Honey-glazed Carrots
Snap Peas with Mushrooms
Asparagus
Chef's Vegetable Medley
Brussels Sprouts with Bacon + Shallots

Starch

New Potatoes
Roasted Fingerling Potatoes
Red Mashed Potatoes
Garlic Mashed Potatoes
Potato Gratin Dauphinoise
Wild Rice Melange
Oven-Browned Potato Wedges
Potatoes Au Gratin
Twice-Baked Baby Red Potatoes **+2**

ENTRÉES

To ensure the highest quality of service, please pre-select one vegetarian entrée and up to two additional entrée options for your guests. Please provide place cards or menus to indicate each guest's selection. Meals to meet dietary restrictions are provided as requested in addition to the above guidelines.

Club Select Angus Beef

10-ounce Top Sirloin Steak **38**
New York Strip **39**
Twin 4-ounce Beef Tenderloin Medallions **40**
12-ounce Embassy Club Prime Rib **40**
6-ounce Beef Tenderloin Filet **42**

Choice of Sauce: Bearnaise, Demi-glace
Classic Cream-style Basil de Burgo, Cabernet Onion, or Greek-style Tomato and Olive with Feta

Duet Plates

4 oz. Beef Tenderloin Medallion + Chicken **\$40**
4 oz. Beef Tenderloin Medallion + 4 oz. Salmon Filet **\$41**
4 oz. Beef Tenderloin Medallion + Stuffed Jumbo Shrimp **\$42**
4 oz. Beef Tenderloin Medallion + La Quercia Prosciutto-Wrapped Pork **\$42**
4 oz. Salmon Filet + Chicken **\$40**

Premium Iowa Pork

12-ounce Center Cut Pork Chop **34**
Bacon-Wrapped Pork Tenderloin Medallions **34**
Choice of Sauce: Maple Roast Apples and Red Wine, Plum Chutney Glaze, or Wild Mushroom

Poultry

Roasted Wing-on or Boneless Chicken Breast **32**
Choice of Preparation: Marsala, Picatta, Parmesan, Florentine, or Wild Mushroom Sauce
Grilled Wing-on or Boneless Chicken Breast **32**
Choice of Sauce: Thai Peanut, Tomato-caper, Herbed Olive Oil, or Tarragon and White Grape Buerre Blanc

Seafood

Hazelnut-Encrusted Salmon **36**
Pan-Roasted Salmon **36**
Choice of Sauce: Mango Salsa, Red Pepper + Tarragon, Sweet + Sour Thai Chili, or Greek-style Tomato + Olive Oil
Fresh Catch Selections **Market Value**

Vegetarian

Risotto with Snap Peas, Mushrooms, and Garlic **32**
Stuffed Portobello with Wild Rice + Vegetables **32**
Stir-fried Vegetables **32**
Eggplant Parmesan **32**

CHILDREN'S MEALS

Select one for all guests under the age of 12

Chicken Fingers with Tater Tots + Fruit Cup **15**
Cheeseburger with Tater Tots **15**
4-oz. Filet with Mashed Potatoes **15**
Macaroni + Cheese with Breadstick **15**

DESSERT

See package bases page for dessert options.

Beverages

Please read each selection carefully for pricing. Your Club event planner can assist in determining the appropriate number of bars and beverage stations for your event.

WINE SELECTIONS

House Wine + Champagne 8/30

Includes McManis Cabernet (California), McManis Chardonnay (California), and Baron de Breban Brut (Provence, France)

Premium Wine

Our Wine + Spirits Director will select the perfect wine pairings for your menu from our extensive list.

Baron de Breban Brut 30

Priced per bottle. Please inquire for non-alcoholic sparkling juices.

BEER SELECTIONS

Domestic Bottles **5.50 each**
Micro/Craft/Imported Bottles **6.50 each**
Domestic Keg **350 each**
Micro/Craft/Imported/Local Keg **450+ each**

LIQUOR SELECTIONS

Call Brand Liquors

Smirnoff Vodka, Bombay Dry Gin, Bacardi Superior Light Rum, Captain Morgan Rum, Canadian Club Whiskey, Jim Beam, Bourbon Whiskey, Johnnie Walker Red Label Scotch Whiskey, Jose Cuervo Especial Gold Tequila, Paramount Amaretto

Premium Brand Liquors

Stoli Vodka, Grey Goose Vodka, Tanqueray Gin, Bombay Sapphire Gin, Crown Royal Canadian Whiskey, Jack Daniels Tennessee Whiskey, Dewar's White Label Scotch, Makers Mark, Disaronno Amaretto

NON-ALCOHOLIC

Self-Serve Beverage Station 3

Includes Regular + Decaf Coffee, Iced Tea, and Lemonade stocked for up to five hours
Add up to three hours of additional service **+3**

Soft Drinks, Juice, and/or Bottled Water 2.75

(Charged on Consumption)

Specialty Beverages

(Inquire for pricing)

Sherbet Punch, Strawberry Lemonade, Hot Chocolate, Cider
Customize with Chocolate Pieces, Cinnamon Sticks

HOSTED BAR

HOURLY: Wine, Keg Beer, Call Liquors, and Non-Alcoholic

First Hour **15**
Second Hour **11**
Each Additional Hour **7**
Add Premium Liquors **+2 per hour**

CONSUMPTION: Wine, Keg Beer, Bottled Beer, Call Liquors, and Non-Alcoholic

Host pays based on the amount of drinks consumed.

CASH BAR (GUESTS PAY)

(Requires \$50 cashier fee and \$100 setup fee per bar)

Call/Premium Single Pour **8/9**
Call/Premium Rocks **9/10**
Call/Premium Martinis **10/11**
Club Red or White Wine **8**
Domestic Bottled Beer **6**
Micro/Craft/Imported Bottled Beer **7**
Soft Drinks, Juice, Bottled Water **2.75**

SPECIALTY BEVERAGE ADDITIONS

Deluxe Coffee Station 5

Please inquire for customized pricing. Setup fees may apply.

Bubbly Bar

Sprite + Sparkling Water with mixers, garnishes + bobbers - see below. Please inquire for customized pricing. Setup fee may apply.

Sweet Treats 5

Priced per guest. Includes flavored creams + syrups, peppermint crumbles, chocolate pieces, + whipped cream

Liqueur Additions

Bailey's, Kahlua, Godiva, Amaretto, Courvosieir, Grand Marnier. Please inquire for customized pricing.

Mixers, Garnishes, + Bobbers 5

Priced per guest. Orange, Cranberry, Pomegranate, and Pineapple Juices. Orange Wedges, Lime Wedges, and Cherries. Strawberries, Raspberries, Melon, and Sugar Cubes

**DES MOINES
EMBASSY CLUB**



DOWNTOWN
666 Grand Avenue
Des Moines, IA 50309

WEST
520 Market Street
West Des Moines, IA 50266

515.244.CLUB | www.embassyclub.com | catering@embassyclub.com