

Catfish Bend

CONVENTION & EVENT CENTER



Wedding Menu

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BAR SERVICE

PLEASE NOTE...

CATFISH BEND CONVENTION & EVENT CENTER is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Outside alcohol is not permitted in the banquet rooms.

We offer flexible options on hosted and cash bars.

Cash bar pricing varies from **\$3.50 - \$11** per drink depending on brands.



HOUSE WINES

Available in 1.5L bottles \$40

Chardonnay, Cabernet, Merlot, Moscato, White Zinfandel and Pinot Grigio

Ask us about wine options for your event to receive a current list

KEG BEER

Domestic Beer **\$309**

Premium Beer **\$359**

CHAMPAGNE

Verdi Spumante - Sweet **\$25**

Cook's - Dry **\$25**

HORS D'OEUVRES

SELECTIONS *Stationary or Passed*

MEAT/POULTRY

Sesame Chicken Tenders
With a sweet and sour glaze

Crispy Coconut Chicken Tenders
With zesty marmalade sauce

Dumplings
With soy dipping sauce

Smoked Brisket Sliders
With coleslaw & barbecue sauce

Prosciutto Wrapped Asparagus
With balsamic glaze

Philly Cheese Steak Spring Roll
With sriracha aioli

Sausage Mushroom Caps
Stuffed with sausage, spinach and cheese

Stuffed Jalapeños
*Pulled pork & smoked cheddar
Stuffed jalapeño wrapped in bacon*

Meatballs
Swedish OR Barbecue

SEAFOOD

Mini Crab Cakes
With remoulade sauce

Crab Mushroom Caps
*Stuffed with lump crab-meat
& panko breadcrumbs*

Smoked Salmon Croquettes
With remoulade sauce

Shrimp Cocktail Skewers
With cocktail sauce

Sea Scallops
Wrapped in bacon, with barbecue sauce

Coconut Shrimp
With zesty marmalade sauce

VEGETARIAN

Marinated Tomato Bruschetta
Garlic crostini with tomato salad & Parmesan

Spanakopita
Spinach and feta wrapped in phyllo

Caprese Skewers
With balsamic glaze

Brie Cheese on Crostini
Seasonal fruit compote

Deviled Eggs
Seasonal variety filling

ALL PACKAGES

ALL WEDDING PACKAGES AT CATFISH BEND CONVENTION & EVENT CENTER

Include

5 hour reception in our CATFISH BEND CONVENTION & EVENT CENTER

Champagne toast for all guests

Dance floor

Wedding table linens (*White or Black*) cloth napkins and service ware

Cake service

One complimentary room night for the Wedded Couple (*based on availability*)

Discounted room block for your guests

Detailing by our in-house wedding coordinator

If you do not see a package that works for your vision or needs, our talented team of experts can work with you to build a custom package to bring your vision to life



THE MAGNOLIA PACKAGE

"A Grandiose Served Dinner"

\$60 per person

DINNER MENU SELECTIONS

BEVERAGE STATION

Regular & decaffeinated coffee and premium hot & iced tea

HORS D' OEUVRES AND COCKTAIL HOUR

Choose 4

(Stationary or passed, see page four for options)

Stationary vegetable

Crudites and fruit platters

Dips and spreads

Crostini and crackers

Stationary premium cheese selection with seasonal accompaniments

SALAD COURSE

Served with freshly baked rolls and butter

Choose 1

House salad with ranch, Italian or with champagne vinaigrette

Chopped romaine with Caesar dressing, Parmesan cheese and croutons

Or

ARTISANAL CHEF-INSPIRED SALADS

Tomato and fresh mozzarella

Arugula, basil, & balsamic vinaigrette

Spinach and seasonal stone fruit with salted candied pecans

Parmesan cheese and maple cider vinaigrette

THE MAGNOLIA PACKAGE

ENTRÉE COURSE

Choose 3

- Cheese tortellini with marinara
- Braised beef short rib, burgundy beef glaze
- Smoked bourbon barbecue brisket
- 10 oz. Grilled New York strip steak, burgundy sauce
- 8 oz. Roasted Filet mignon, demi-glaze
- Lollipop lamb chops, rosemary lamb Au jus
- Stuffed chicken breast with cranberry walnut stuffing
- Roasted pork tenderloin with whole grain mustard bourbon glaze
- Roasted salmon filet with choice of: Jameson citrus glaze, creamy dill or lemon caper
- Seared tuna steak with citrus ginger aioli
- Crab cakes with remoulade
- Roasted cauliflower steak, salted candied pecans, parsley sauce
- Chicken piccata with fresh lemon and capers
- Chicken Marsala with mushrooms in a Marsala wine sauce

SIDE DISHES

Choose 2

- Braised greens (*kale and spinach with extra virgin olive oil*)
- Roasted cauliflower
- Steamed asparagus or broccoli/cauliflower
- Roasted Brussels sprouts
- Green beans almondine
- Honey glazed carrots
- Yukon gold mashed potatoes or mashed sweet potatoes
- Potato gratin
- Rice pilaf
- Rosemary garlic Yukon gold potatoes
- Baked potato or baked sweet potato

THE LILAC PACKAGE

“An Exquisite Dinner Stations Buffet”

\$50 per person

DINNER MENU SELECTIONS

Grazing stations are replenished for 1 hour

BEVERAGE STATION

Regular & decaffeinated coffee and premium hot & iced tea

HORS D' OEUVRES

Choose **4**

*(Stationary or passed, see page **four** for options)*

Crudites and fruit display

Dips & spreads

Crostini and crackers

Domestic cheese selection with seasonal accompaniments

SALAD COURSE

Served with freshly baked rolls and butter

Choose **1**

House salad with ranch, Italian or with champagne vinaigrette

AND

ARTISANAL CHEF-INSPIRED SALADS

Choose **1**

Chopped romaine with Caesar dressing, Parmesan cheese and croutons

Tomato and fresh mozzarella

Arugula, basil, & balsamic vinaigrette

Spinach and seasonal stone fruit with salted candied pecans

Parmesan cheese and maple cider vinaigrette

THE LILAC PACKAGE

CARVING STATION

Choose 2

Roast top sirloin of beef with burgundy demi-glaze and horseradish cream

Slow roasted beef tenderloin with demi-glaze

Roasted turkey breast with natural gravy

Roast pork loin with whole grain mustard bourbon glaze

Honey glazed baked ham with a spiced golden raisin gravy

Grilled leg of lamb with garlic and sesame sauce

PETITE ENTRÉE STATION

Choose 1

Roasted pork loin with whole grain mustard bourbon glaze

Chicken piccata with fresh lemon and capers

Chicken Marsala with mushrooms in a Marsala wine sauce

Roasted turkey breast with gravy

Olive oil baked cod with lemon and herb bread crumb

Salmon croquettes with red pepper aioli

House smoked brisket with barbecue sauce

Crab cakes with remoulade

Roasted cauliflower steak, with salted candied pecan parsley sauce

SIDE DISHES

Choose 2

Roasted sweet corn

Green beans

Glazed carrots

Steamed broccoli/cauliflower

Buttered parsley Yukon gold potatoes

Baked potato

Baked sweet potato,

Mashed Yukon gold potatoes

Rosemary roasted potatoes

THE MORNING GLORY PACKAGE

“A Beautiful Brunch Buffet”

\$35 per person

HORS D' OEUVRES AND COCKTAIL HOUR

Choice of **2** hors d'oeuvres

*(Stationary or passed, see page **four** for options)*

Stationary crudite and fruit platters

Dips & spreads

Stationary domestic cheese selection with traditional accompaniments

BAKERY DISPLAY

Assorted breakfast pastries and breads,
Danishes, muffins, scones, quick breads

SALAD

House salad with ranch or champagne vinaigrette

ENTRÉE SELECTIONS

Fresh scrambled eggs

Ham and cheese breakfast casserole

Breakfast potatoes

Cinnamon French toast

Smoked bacon and sweet sausage

Roasted chicken with sautéed vegetables in white wine sauce

DESSERTS

Chef's assorted dessert display and fresh sliced fruit

BEVERAGE STATION

Regular & decaffeinated coffee and premium hot & iced tea

Mimosa station with cranberry, orange & pineapple juices

WEDDING BANQUET CONTRACT

RESERVATION DEPOSIT & PAYMENT SCHEDULE

Upon booking, and signing the contract CATFISH BEND CONVENTION & EVENT CENTER will secure the agreed upon space, date and time and will not make other reservations for that space, date or time. For this reason the room fee; which is listed in the room fee & minimum chart, **must** be paid in full at the time of booking. *The room fee is non-refundable.*

Client understands and agrees that **six (6)** months out from the agreed upon date of event; as listed in signed contract, **25%** of all anticipated costs are due. Client understands and agrees that **three (3)** months prior to the agreed upon date of event; as listed in signed contract, **50%** of all anticipated costs are due. Client understands and agrees that **two (2)** weeks prior to the agreed upon date of event; as listed in signed contract the **total** anticipated remaining balance is due.

PAYMENT METHODS

Payment methods are cash, local check, certified or cashier check, money orders or credit card: VISA, MasterCard, Discover and American Express. Fun Cards are not accepted as a payment option for special events.

EVENT CANCELLATION POLICY

If you need to cancel your event for any reason, CATFISH BEND CONVENTION & EVENT CENTER requires at least **90** days advance notice. If you are unable to cancel your event within the required time frame, we reserve the right to retain the initial deposit.

SERVICE CHARGE & TAX

All food and beverage are subject to applicable gratuity and tax as specified in the contract.

A 20% gratuity and 7% sales tax will be applied to your final bill.

All events at CATFISH BEND CONVENTION & EVENT CENTER are scheduled for **five (5)** hours and must conclude by midnight; no exceptions. Events that exceed the **five (5)** hour time limitation will be charged a non-negotiable **Overtime Fee of \$250** per hour.

WEDDING BANQUET CONTRACT

GUARANTEE AGREEMENT

In order for us to provide you with the highest quality service, we require a confirmation of guaranteed attendance at least *two (2)* weeks prior to your functions. This number will be considered a guarantee and is not subject to reduction. Meals will be prepared for the guaranteed number and your bill will be based on that number, plus any additional charges. Final menu selections and guest count are required no later than *two (2)* weeks prior to your event.

HOTEL ACCOMMODATIONS

All hotel block bookings and setup will be processed by the hotel General Manager.

MINIMUM & ROOM FEES

Event Center rooms follow a food and beverage minimum

ROOM	FOOD/BEV. MINIMUM	SATURDAY	SQUARE FOOTAGE	ROUNDS OF 8	CHARGE
EVENT CENTER	\$4,500	\$6,500	9,060	650	\$800
HALL A	\$3,000	\$5,000	6,300	275	\$500
HALL B	\$1,500	\$3,000	2,760	180	\$400
TRAX	\$300	\$300	1980	96	\$500

Rooms are assigned according to the anticipated number of guests. In the event the number of anticipated guests changes, notification must be made at least three (3) weeks prior to the event. We reserve the right to change rooms based upon number of guests and availability.

WEDDING BANQUET CONTRACT

ROOM & SET UP

Regular set up/tear-down and event function hours are between 6AM and midnight. All functions must conclude by midnight, no exceptions. The room layout will be arranged prior to the event with your Event Coordinator and any extraordinary changes made the day of the event will be assessed an extra fee.

DECORATIONS

Decorations may be brought in with prior approval from the Event Coordinator. Signs and paper items left at the conclusion of your event will be considered unwanted and will be removed accordingly. We ask that all candles be contained and flames cannot be within a _____, distance from fabric. Decorations can not be hung from the ceiling. Affixing of any items to walls, floors, ceilings or room(s) with nails, staples, tape, or the use of confetti, glitter or any other substance is not permitted. A **\$500** room cleaning fee will be charged if any of the above items such as nails, staples, tape, confetti, glitter are used during the course of the event.

Our staff will not be held liable for damages to decorations done during the course of your event. If you would like to reserve the Event Center for the day **BEFORE** your function in order to decorate, a **\$1500** fee will guarantee the space is available for you.

SIGNAGE

Signs and registration tables in the public areas of the property and/or lobby or guest room floors are allowed. Signs outside hospitality suites or function space must be professionally printed no larger than poster size.

EQUIPMENT RENTAL AUDIO/VISUAL

Basic equipment is included with your room charge
Podium with Wireless Handheld Microphone, LCD Projector and Dance Floor
are available at no extra charge.

Authorized personnel will set up all equipment.

WEDDING BANQUET CONTRACT

EXCLUSIVE FOOD & BEVERAGE

The CATFISH BEND CONVENTION & EVENT CENTER is the only licensed authority to serve and sell alcoholic beverages on the grounds. Outside alcoholic beverages are not permitted on property.

All food and beverage must be exclusively purchased from the CATFISH BEND CONVENTION & EVENT CENTER and consumed in designated areas. Cake is the sole exception. Employees must dispense all alcoholic beverages. All attending guests must be able to produce valid photo identification upon request in accordance with Iowa Law. We reserve the right to refuse service to any patrons for any reason.

INSURANCE & INDEMNIFICATION

Guests shall indemnify and hold the CATFISH BEND CONVENTION & EVENT CENTER and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any facility property by guests or any attendee of the function on the facility's premises.

LIABILITY

CATFISH BEND CONVENTION & EVENT CENTER reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. We cannot assume responsibility for personal property and equipment brought onto the premises. We cannot be responsible for damage or loss of any articles or merchandise left on the premises prior to, during, or following your event. We shall not be liable for non-performance of a contract when it is attributable to labor or troubles, disputes or strikes, accidents, restrictions on travel, national emergencies, acts of God, or other causes which are beyond the reasonable control of this facility.

PRICES AND POLICIES

All prices and policies contained in this publication are subject to change with the exception of executed contracts. This agreement is the complete agreement of both parties, and no other representation or agreements shall be binding unless in writing and agreed to by both parties.

NO SMOKING POLICY

CATFISH BEND CONVENTION & EVENT CENTER is a smoke-free facility.
Designated smoking areas are located outside

WEDDING BANQUET CONTRACT

By signing below, you acknowledge that you have read and considered the terms and conditions set forth in this agreement and attachments if any and you further acknowledge to be bound by these terms and conditions.

Contracting Member: _____

Address: _____

Phone Number (Primary): _____

Phone Number (Secondary): _____

Email Address: _____

SIGNIFICANT OTHERS

Name: _____ Phone: _____ Email: _____

Name: _____ Phone: _____ Email: _____

Date of Event: _____ Day of _____, 20_____

Start Time: _____ End Time: _____

SIGNATURES

Convention & Event Center Representative

Client

By _____ By _____

Date _____ Date _____

NOTES



Catfish Bend
CONVENTION & EVENT CENTER



3001 WINEGARD DRIVE BURLINGTON, IA 52601

Event Coordinator

319 . 237 . 1224

Event Sales Manager

319 . 237 . 1277