

Catfish Bend

CONVENTION & EVENT CENTER

BURLINGTON, IOWA



BANQUET MENU

Thank you for considering the Catfish Bend Convention & Event Center and FunCity Resort for your upcoming meeting or special event.

Explore the menus on the following pages to find the perfect combination for you. Following our menu selections you will find our Meeting and Banquet Guidelines and Contract Information. We are ready to assist you in planning and customizing your event from the moment you contact us to the time your program successfully adjourns.

Feel free to contact us with any questions or if you are in need of more specific information. Thanks again for allowing us to serve you.

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BREAKFAST

Minimum of 25 people.

JUMP START

Assorted muffins and pastries, breakfast bars, fruit juices, coffee and hot tea.

\$8.00 per person

SUNRISE BUFFET

Sliced fresh fruit, scrambled eggs, breakfast potatoes, applewood smoked bacon, sausage, pastries, french toast sticks, fruit juices, coffee, and hot tea.

\$12.00 per person



ADD ONS

Greek Yogurt Cups

\$2 each

Breakfast Bars

\$2 each

BEVERAGES

Coffee - 1.5 Gallons

\$20

Assorted Sodas & Bottled Water

\$2 each

Assorted Fruit Juices

\$2 each

Would you like to add some other breakfast options, such as Breakfast Casserole, Breakfast Burritos, or Breakfast Sandwiches? Talk to us about additional items that are available. We can customize a buffet to meet your needs, or we can also offer an option for a plated breakfast.

MEETINGS

Minimum of 25 people

BREAK PACKAGE

Maximum of 3 hours

Coffee (regular and decaf), hot tea, assorted soft drinks and bottled water.

Choice of assorted cookies or snack mix/chex mix.

\$6.00 per person

ALL DAY CONFERENCE PACKAGE

JUMP START CONTINENTAL BREAKFAST

Assorted muffins and pastries

Coffee, tea, and fruit juices

LIGHT LUNCH

Ham, turkey, and roast beef set out buffet style with an assortment of breads and condiments

Fresh fruit

Your choice of two of the following: Potato salad, Fresh vegetable pasta salad, salad, coleslaw, spring mix tossed salad (with assorted dressings).

Coffee, tea, and lemonade

AFTERNOON BREAK

Cookies and brownies

Snack mix

Assorted soft drinks and bottled water

\$25 per person

LUNCH

HOT LUNCH BUFFET

Minimum 35 people.

Choose from the following: Salad, One Vegetable, One Potato, Two Entrees and Dessert served with bakery fresh dinner rolls, coffee, iced tea, and water.

\$16.00 per person



SALADS

Caesar Salad

Spinach Salad

Spring Mix Salad

VEGETABLES

Green Beans
with Almonds

Glazed Carrots

Buttered Corn

POTATOES

House Blended Red Skin Mashed
with Gravy

Garlic Roasted Baby Reds



Penne Pasta Alfredo

Wild Rice Pilaf

ENTREES

Grilled Chicken Breast

Fried Chicken

Baked Honey Ham

Carved Roast Pork Loin

Carved Roast Turkey

Sliced Roast Beef
with Au Jus

Vegetable or Meat Lasagna

DESSERT TRAY

of Brownies and Cookies

LUNCH

PLATED LUNCH

Minimum 35 people.
Choose from our lunch buffet selection: One Vegetable, One Potato, and One Entree. Served with bakery fresh dinner rolls, dessert tray, coffee, iced tea, and water.
\$15.00 per person

*Salad is an additional \$1 per person.



DELI SANDWICH BUFFET

Ham, turkey and roast beef with assorted cheeses and toppings, fresh fruit, and vegetable pasta salad, coffee, iced tea, and water.
\$13.00 per person

*Salad is an additional \$1 per person.

SANDWICH BOX LUNCH

These can be brought out in boxes for groups on the go or plated for those who want to sit down and enjoy their break.

All sandwich box lunches include potato chips and a can of soda or bottled water. Choice of chicken salad, club sandwich, chicken caesar wrap or buffalo ranch wrap.
\$13.00 per person

HORS D'OEUVRES

SELECTION ONE

Domestic Cheese and Fruit Display, Fresh Vegetables with Dip, Tortilla Chips and Salsa and pick any two Appetizers from the A La Carte Menu.*
\$16.00 per person

SELECTION TWO

Domestic Cheese and Fruit Display, Fresh Vegetables with Dip, Tortilla Chips and Salsa, Potato Chips with Dip, and pick any three Appetizers from the A La Carte Menu.*
\$18.00 per person

*There is an extra \$2.00 per person to add shrimp as one of the selections.

A LA CARTE APPETIZER MENU



Bacon Wrapped Shrimp
(150 pieces) **\$300**



Beef Kabobs
(100 pieces) **\$200**



COLD APPETIZERS
Each portion serves 50 people.

Meatballs - Swedish, Marinara,
or BBQ (150 pieces) **\$120**

Chicken Kabobs
(100 pieces) **\$200**

Vegetable Display **\$175**

Buffalo Chicken Bites
(150 pieces) **\$150**

Vegetable Egg Rolls
(100 pieces) **\$120**

Cheese Display **\$175**

Bruschetta
(80 pieces) **\$120**

Crab Rangoons
(100 pieces) **\$175**

Fruit Display **\$175**

Santa Fe Egg Rolls
(80 pieces) **\$175**

Hot Wings
(100 pieces) **\$150**

Tortilla Chips & Salsa **\$75**

Stuffed Mushrooms - Sausage
or Seafood (100 pieces) **\$120**

BBQ Smokies
(300 pieces) **\$120**

Potato Chips & Dip **\$75**

Toasted Ravioli
(80 pieces) **\$120**

Spinach Dip and
Tortilla Chips **\$120**

Shrimp Cocktail
(150 pieces) **\$250**

Cocktail Sandwiches
(100 pieces) **\$200**

Chex Mix **\$75**

PLATED DINNER

Choose your salad and entrees. We can help select your favorite sides and desserts. We can even customize plates to meet your specifications! All meals are served with fresh baked dinner rolls, creamery butter, water, iced tea and coffee. We ask for a maximum of two different entree selections. Priced per person.

SALADS

Caesar, Spinach, or Spring Mix Tossed Salad

ENTREES

Roasted Breast of Chicken - 8oz.	\$24
Marinated Iowa Chop - Porterhouse Pork Chop	\$24
Grilled New York Steak	\$28
Fillet Mignon - 8oz.	\$35
Sliced Roast Beef in Rosemary Demi-glace	\$25
Salmon w/ Citrus Herb Butter & Wild Rice - 8oz.	\$25
Surf & Turf	\$35
- 5oz. Filet w/ 4 Jumbo Shrimp	
Steak & Chicken	\$32
- 5oz. Filet w/ 6oz. Chicken Breast	
Sirloin & Chicken	\$28
- 6oz. Sirloin Steak w/ 6oz. Chicken Breast	



BUFFET DINNER

ITALIAN PASTA & BREAD DISPLAY

Penne pasta with alfredo sauce, Fettuccine with fresh vegetables sautéed in butter & garlic, Mostaccioli with Italian sausage marinara, Grilled chicken breast, Garlic bread stick, and choice of salad. All meals are served with water, iced tea and coffee.

\$18.00 per person*

CLASSIC BUFFET

Choose your buffet selections from the menu below. Salad, two entrees, one vegetable, one potato and dessert presentation. All meals are served with fresh baked dinner rolls, creamery butter, water, iced tea and coffee.

\$24 per person*

SIGNATURE BUFFET

Choose your buffet selections from the menu below. Salad, two entrees, two vegetables, two potatoes and dessert presentation. All meals are served with fresh baked dinner rolls, creamery butter, water, iced tea and coffee.

\$27.00 per person*

*We ask that all evening buffets are for a minimum of 40 people.

BUFFET SELECTIONS

SALADS

Spring Mix
with Gourmet Dressings

Caesar Salad

Spinach Salad
with Warm Bacon Dressing

VEGETABLES

Green Beans
with Almondine

Roasted Broccoli
with Parmesan

Glazed Carrots

Buttered Corn

POTATOES

House Blended Red Skin Mashed
with Gravy

Loaded Mashed Potatoes
(without Gravy)

Garlic Roasted Baby Reds

Salted Baked Potatoes

Twice Baked Sweet Potatoes

Yukon Gold Au Gratin

Wild Rice Pilaf

ENTREES

Roasted Pork Loin
with your choice of sauce: Hunter's
Sauce, Apple Cider, Orange Glaze, or
Bourbon Glaze

Roasted Chicken Breast
with your choice of sauce:
Marsala, Orange Glaze, Italian Herb, or
Teriyaki Glaze

Chicken Cordon Bleu
with Mornay Sauce

Chicken Wellington

Carved Roast Beef
with Au Jus

Carved Honey Glazed Ham

Carved Prime Rib of Beef
with Au Jus & Horseradish Sauce
(Add \$3)

Grilled New York Strip,
Prepared Medium
(Add \$2)

Sliced Beef Rib
with Light Peppercorn Sauce

Salmon
with Herb Butter

Baked Cod
with Seafood Sauce

Vegetable or Meat Lasagna

DESSERTS

Chef assorted display including but not limited to: Cakes, Cream & Fruit Pies, and Assorted Cheesecakes.

*To remove dessert, take \$1 off per person.

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. We can set up a completely stocked bar in your room. Ask your coordinator for details.

A \$50 fee will be applied for a bar set up and bartender for groups of less than 50 individuals.

Cash bar pricing varies from \$3.50 - \$6.50 depending on brands.



HOUSE WINES

Available in 1.5L bottles **\$25**

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 **\$289**

Premium Beer **\$329**

CHAMPAGNE

Verdi Spumante - sweet **\$18**

Cook's - dry **\$18**

MEETING & BANQUET CONTRACT GUIDELINES

BILLING & DEPOSITS

A non-refundable deposit is required in order for Catfish Bend Convention & Event Center to reserve use of the facility for your event. Deposits are 25% of anticipated food and beverage charges. No dates or convention center rooms will be held without a deposit on file. If deposit is not received on designated date, your contract becomes null and void and the space will no longer be held for you. The remaining balance must be paid in full prior to the event or will be collected on the day of the event. Payment methods are cash, local check, certified or cashier check, money orders or credit card: VISA, MasterCard, Discover and American Express. FunCards 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.

HOTEL CANCELLATION POLICY

To cancel your hotel booking for any reason, our hotels requires at least 90 days advance notice. Hotel reservations are non-refundable 30 days prior to arrival. A rooming list is due 14 days prior to arrival. There is a 72 hour revision policy on all rooming lists. No more than 5% of rooms being held can be canceled at this time. Non-compliance of hotel deadlines results in 100% cancellation charges incurred to credit card on file.

GUARANTEE AGREEMENT

In order for us to provide you with the highest quality service, we require a confirmation of guaranteed attendance at least 72 hours prior to all 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. Plated events require a minimum of 25 persons and buffets require a minimum of 40 persons. Final menu selections are requested at least 2 weeks prior to your event. It is requested that serving times be adhered to.

MINIMUM & ROOM FEES

Event Center rooms follow a food and beverage minimum.

ROOM	FOOD/BEV. MINIMUM	SQUARE FOOTAGE	ROUNDS OF 8	THEATER	CLASSROOM	CHARGE
EVENT CENTER	\$4,500	9,060	650	650	400	\$350
HALL A	\$3,000	6,300	275	430	200	\$250
HALL B	\$1,104	2,760	180	225	150	\$200
HALL B1	\$600	1,500	115	118	83	\$100
HALL B2	\$504	1,260	97	107	70	\$100
TRAX	N/A					\$200

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 3 weeks prior to the event. We reserve the right to change rooms based upon number of guests and availability.

MEETING & BANQUET CONTRACT GUIDELINES

SERVICE CHARGE & TAX

All food and beverage are subject to applicable gratuity and tax as specified on the contract. An 18% gratuity and 7% sales tax will be applied to your final bill.

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. This is non-negotiable. All food and beverage must be exclusively purchased from the Catfish Bend Convention and 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.

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 specified distance from fabric. Decorations cannot be hung from the ceiling. 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. Affixing of any items to walls, floors, ceilings or rooms with nails, staples, tape or any other substance is not permitted unless written approval is given by the Event Coordinator.

EQUIPMENT RENTAL (AUDIO/VISUAL)

Basic equipment is included with your room charge: Podium with Wireless Handheld Microphone, LCD Projector, Easel and Dance Floor are available at no extra charge. Flip Charts and Markers are available for a fee. Authorized personnel will set up all equipment.

NO SMOKING POLICY

Catfish Bend Casino is a smoke-free facility. Designated smoking areas are located outside.

Catfish Bend CONVENTION & EVENT CENTER



MEETING & BANQUET CONTRACT GUIDELINES

INSURANCE & INDEMNIFICATION

Guests shall indemnify and hold the Catfish Bend Convention and 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

The Catfish Bend Convention and 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.

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.

SIGNATURES

Convention & Event Center Representative

Client

By _____

By _____

Date _____

Date _____