



Wedding Packages & More

Adventureland Inn
3200 Adventureland Drive Altoona, Iowa 50009
515-265-7321
www.adventureland-inn.com

Welcome and thank you for your interest in Adventureland Resort!

Our hotel is a family event center consisting of 185 sleeping rooms, free parking for your guests, two tropical courtyards and pool areas, a swim-up bar, one of the state's largest indoor arcades, a toddler play area, and Spectators Sports Bar and Grill, featuring over 122 TVs.

Our well-known chefs, experienced event managers, and over 30,000 square feet of flexible event space make us a great place to start your adventure. Our detail oriented event managers coordinate your specific event needs from start to finish.

We welcome the opportunity to customize any menu to suit your specific needs, including accommodating dietary restrictions. No matter what you have in mind, our chefs promise delectable cuisine.

Contact our Events and Catering Department or visit us online

515-265-7321//800-910-5382

www.adventureland-inn.com



Credit:: Aly Carroll Photography



Credit:: Kroloff Photography



Table of Contents

	Page
Wedding Packages	3
Entrées	4
Enhancements	8
Accompaniments	9
Appetizers	10
Displays	11
Beverages and Bar Service	12
Breakfast and Finishing Touches	13
Service Charges, Taxes, Deposits, and Payments	14



Credit:: Aly Carroll Photography



Wedding Packages

Ruby Package

- Cheese display with crackers and flatbreads or fresh vegetable display with assorted dips
- Three course meal including 1 salad, 1 entrée, and cake cutting service

Pearl Package

- Cheese display with crackers and flatbreads or fresh vegetable display with assorted dips
- Four course meal including 2 appetizers, 2 salads, 2 entrées, and cake cutting service
- Champagne toast for the head table
- Coffee station available until 10pm
- Overnight accommodations for the couple including iced champagne in the sleeping room
- Breakfast for the couple in Spectators Sports Bar and Grill

Diamond Package

- Cheese display with crackers and flatbreads and a fresh vegetable display with assorted dips
- Four course meal including 4 appetizers, 2 salads, 2 entrées, and cake cutting service
- Champagne toast for the entire room
- Premium coffee station available until 10pm
- Overnight accommodations for the couple including iced champagne in the sleeping room
- Breakfast for the couple in Spectators Sports Bar and Grill

All wedding packages include the following:

Set up and tear down of the reception room

Dance floor

Risers for head table

Tablescape including china, silverware, and glassware

Linen service including tables, skirting, and napkins

One square mirror tile and two, flameless votive candles per table

Wireless microphone for toasts and announcements

Tasting for couple and two guests

Entrées

Poultry

Chicken Parmesan

Lightly breaded with marinara and melty mozzarella cheese

- Ruby Package \$18
- Pearl Package \$29
- Diamond Package \$38

Chicken Marsala

Seared and finished with our wild mushroom marsala sauce

- Ruby Package \$21
- Pearl Package \$32
- Diamond Package \$41

Smoked Chicken*

Rubbed with a special blend of spices and slow smoked to perfection

- Ruby Package \$18
- Pearl Package \$29
- Diamond Package \$38

Maple Mustard Chicken

Mustard and herb marinated chicken breast seared with honey maple cream sauce

- Ruby Package \$19
- Pearl Package \$30
- Diamond Package \$39

Duck Breast

Pan seared with a port wine fig reduction

- Ruby Package \$27
- Pearl Package \$38
- Diamond Package \$47

Graziano Chicken

Stuffed with cream cheese, herbs, and Graziano's garlic sausage drizzled with a white balsamic glaze

- Ruby Package \$20
- Pearl Package \$31
- Diamond Package \$40



*To select your preferred pieces, please refer to the enhancements on page 8

Entrées

Seafood

Scallops Meunière

Seared U-10 scallops with a lemon butter sauce

- Ruby Package \$35
- Pearl Package \$46
- Diamond Package \$55

Jumbo Shrimp

Stuffed with crab over a light butter sauce

- Ruby Package \$32
- Pearl Package \$43
- Diamond Package \$52

Seabass

Cast iron, blackened seabass topped with mango, black bean salsa

- Ruby Package \$35
- Pearl Package \$46
- Diamond Package \$55

Salmon

Dill marinated and seared with a horseradish cream sauce

- Ruby Package \$24
- Pearl Package \$35
- Diamond Package \$44

Walleye Piccata

Pan seared with wild mushrooms and lemon caper butter sauce

- Ruby Package \$29
- Pearl Package \$40
- Diamond Package \$49

Crab Cakes

Jumbo, lump crab meat with lobster cream sauce

- Ruby Package \$38
- Pearl Package \$49
- Diamond Package \$58

Pork

Pulled Pork

Rubbed with house spices and slow smoked for 14 hours

- Ruby Package \$18
- Pearl Package \$29
- Diamond Package \$38

Stuffed Pork Loin

Garlic sage stuffing with pork gravy

- Ruby Package \$22
- Pearl Package \$33
- Diamond Package \$42

Maple Glazed Pork Loin

Oven roasted with pure maple syrup

- Ruby Package \$19
- Pearl Package \$30
- Diamond Package \$39

Braised Pork Belly

Finished with Korean BBQ sauce and Asian coleslaw

- Ruby Package \$30
- Pearl Package \$41
- Diamond Package \$50

East West Pork Chops

Char-grilled with a honey soy glaze

- Ruby Package \$24
- Pearl Package \$35
- Diamond Package \$44



Entrées

Beef

Flat Iron

Char-grilled and seared with chimichurri sauce

- Ruby Package \$26
- Pearl Package \$37
- Diamond Package \$46

Not Your Father's Pot Roast

Slowed cooked with natural jus gravy

- Ruby Package \$20
- Pearl Package \$31
- Diamond Package \$40

Roast Strip Loin

Pepper crusted with Johnnie Walker cream sauce

- Ruby Package \$27
- Pearl Package \$38
- Diamond Package \$47

Beef Ribs

Giant Wagyu ribs rubbed with a special blend of spices and slow smoked

- Ruby Package \$27
- Pearl Package \$38
- Diamond Package \$47

Beef Tenderloin

Garlic herb roasted with smoked gouda, mornay sauce

- Ruby Package \$29
- Pearl Package \$40
- Diamond Package \$49

Petite Filet

Maytag Bleu encrusted with a charred tomato demi sauce

- Ruby Package \$32
- Pearl Package \$43
- Diamond Package \$52

Vegetarian

Eggplant Parmesan

Lightly breaded with marinara and melty mozzarella cheese

- Ruby Package \$14
- Pearl Package \$25
- Diamond Package \$34

Iowa Vegetarian Lasagna

Layered with corn, soy beans, and fire roasted marinara

- Ruby Package \$17
- Pearl Package \$28
- Diamond Package \$37

Ratatouille

Fresh vegetable stew over goat cheese polenta cake

- Ruby Package \$16
- Pearl Package \$27
- Diamond Package \$36

Spinach Mushroom Wellington

Baked in puff pastry with burgundy butter sauce

- Ruby Package \$18
- Pearl Package \$29
- Diamond Package \$38



Entrées

Pasta

Lasagna

Layers of fresh ricotta, meat sauce, and endless amounts of cheese

- Ruby Package \$19
- Pearl Package \$30
- Diamond Package \$39

Spinach and Chicken Manicotti

Hand rolled with marinara, alfredo, and pesto sauces

- Ruby Package \$19
- Pearl Package \$30
- Diamond Package \$39

Shrimp Scampi

Grilled shrimp, tomatoes, and asparagus in a garlic butter sauce

- Ruby Package \$26
- Pearl Package \$37
- Diamond Package \$46

Surf and Turf

Beef filet tips, shrimp, wild mushrooms, tomatoes, and green onions in a gorgonzola cream sauce

- Ruby Package \$27
- Pearl Package \$38
- Diamond Package \$47

Diablo

Grilled chicken, giardiniera, and a spicy tomato cream sauce

- Ruby Package \$18
- Pearl Package \$29
- Diamond Package \$38

Baked Cavatelli

Loaded with Graziano's Italian sausage, marinara, and topped with melty mozzarella cheeses

- Ruby Package \$20
- Pearl Package \$31
- Diamond Package \$40

Children's Meals

(Children 12 and under)

All children's meals served plated with one side from the following: fresh fruit, fries, or macaroni and cheese.

Corn flake crusted chicken tenders

One topping pizza

Hot dog with poppy seed bun and condiment station

Macaroni and cheese

Cheeseburger

All Packages \$9

Any entrée item can be presented as a plated meal or as a buffet, with the exception of children's meals. The selected pricing package defaults to the higher priced entrée for the pearl and diamond packages.

All meals are served with rolls and butter, water, iced tea, lemonade, milk, and coffee. There is a minimum of 30 guests required for any meal service otherwise a \$50 service fee is applied. Plated meals are subject to an additional charge based upon guest guarantee.

No food and beverage minimums are required however we offer an incentive that if you spend over \$4000 in food and non-alcoholic beverages, your room rental fee will be waived. The money paid towards the room rental will be applied to other invoice expenses.

Enhancements

Smoked Chicken—select your preferred pieces for an additional per person cost on top of the original package price

2 Piece – Breast and Breast	\$4	2 Piece – Breast and Drum	\$1
2 Piece – Thigh and Thigh	\$0	2 Piece – Breast and Wing	\$0
2 Piece – Breast and Thigh	\$0	2 Piece – Thigh and Drum	\$0

All enhancements are additional costs associated with the existing packages.

Carving Stations

All items listed below are only available for buffets and include a \$1 per person carving fee.

<p>Slow roasted prime rib</p> <ul style="list-style-type: none"> ▪ Ruby Package \$26 ▪ Pearl Package \$37 ▪ Diamond Package \$46 	<p>Smoked Texas style brisket</p> <ul style="list-style-type: none"> ▪ Ruby Package \$21 ▪ Pearl Package \$32 ▪ Diamond Package \$41
--	--

Items listed below are only charged the carving fee since the entrée is available as an existing package.

Maple Glazed Pork Loin

Roasted Strip Loin

Roasted Beef Tenderloin

Additional Buffet Entrées

For an additional entrée on a buffet, the cost is \$7 extra per person.



Credit:: Aly Carroll Photography

Accompaniments

Salads

Mixed garden greens with choice of two dressings
(Ranch, French, Golden Italian, Creamy Italian, Oil and Vinegar, Creamy Parmesan, Thousand Island, Chipotle Ranch, Bleu Cheese, Honey Mustard)

Tossed Caesar salad

Tossed spinach salad with cranberries, walnuts, and gorgonzola cheese

Italian pasta salad

Fresh fruit salad with yogurt dipping sauce

Starches

Herb roasted new potatoes

Yukon gold garlic whipped potatoes

Cheesy potato cassalette

Saffron rice pilaf

Candied mashed sweet potatoes

Vegetables

Buttered corn

Country style green beans with bacon and onion

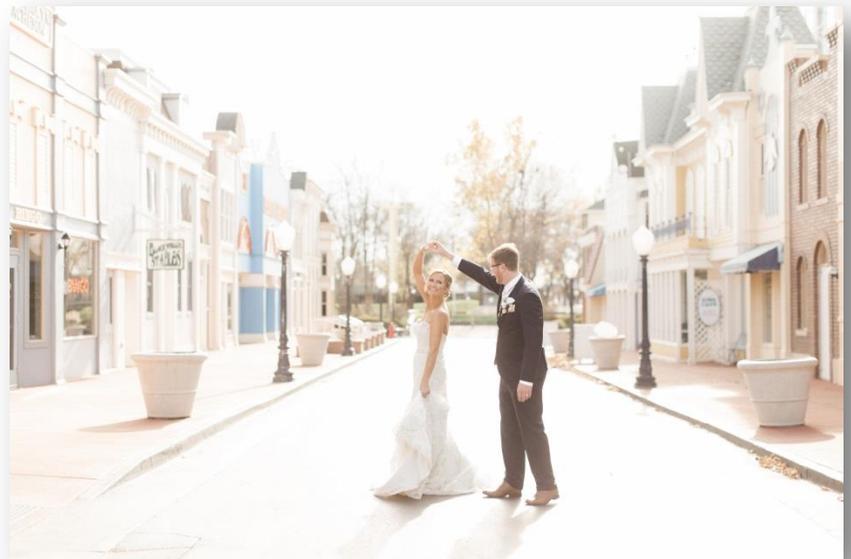
Glazed baby carrots

Roasted vegetable medley

Steamed broccoli



Credit:: Kroloff Photography



Credit:: Aly Carroll Photography

Appetizers

If you would like appetizers beyond what is included in your package, it will be an additional cost which is outlined below. Pricing is based per person with a 30 person minimum.

Tomato bruschetta	\$3
Turkey pinwheels with jalapeño avocado spread	\$3
Truffled beef in puff pastries	\$4
Mozzarella roulade with prosciutto	\$4
Spinach quiche	\$3
Italian stuffed mushroom	\$4
Spinach artichoke dip with fried pasta chips	\$3
Bacon jalapeño soufflé	\$3
Saffron parmesan arancini	\$4
Swedish meatballs	\$4

Appetizer Enrichments

Appetizers listed below can either be included in your package selection or added on beyond what is included in your package selection for an additional cost per person.

Shrimp cocktail	\$2/\$5
Bacon wrapped ribs	\$3/\$6

Displays

If you would like platters beyond what is included in your package, it will be an additional cost which is outlined below. Pricing is based per person with a 50 person minimum.

Cheese and cracker display	\$5
Vegetable tray with dipping sauce	\$4
Charcuterie display	\$7
Fresh fruit display	\$6
Classic Antipasto	\$5
Seafood cocktail	Market
Assorted Oysters	Market



Credit:: Aly Carroll Photography



Beverages

Iced Tea, gallon (serves 12-15)	\$15
Lemonade, gallon (serves 12-15)	\$15
Fruit Punch, gallon (serves 12-15)	\$15
Soft Drinks (available through the bar)	\$3

Bar Service

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 above legal drinking age. 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
------------	------	----------------------	-----

Host by the Drink (consumption)

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

Host by the Ticket (consumption)

Drinks to be purchased with tickets in combination with or without cash. Tickets are charged \$6.00 per beverage and tickets themselves are provided by the venue.

Cash Bar

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

Kegs

Domestic (Bud Light, Budweiser, Coors Light, Miller Lite, etc.)	\$325
Specialty (Blue Moon, Boulevard Wheat, Amber Bock, etc.)	\$400

*Ask about our local beer selections and pricing.

House Wine (price per bottle)

Cabernet, Merlot, Chardonnay, White Zinfandel, Moscato, Riesling	\$23
--	------

All beverages must be purchased through Adventureland Resort. It is a violation of Iowa state law to bring outside alcoholic beverages into the reception areas. If outside alcoholic beverages are brought into the reception areas, a fee of \$50++ will be added to the bill for each bottle/can. This also includes non-alcoholic beverages under this policy.



Breakfast

Continental Breakfast

\$8

Sliced fresh fruit display, assorted varieties of fresh Danish, donuts, and muffins. Served with orange juice and coffee.

Rise and Shine Breakfast

\$10

Choose three of the breakfast selections listed below. Assorted varieties of fresh Danish, donuts, and muffins. Served with orange juice and coffee.

Fluffy Scrambled Eggs
Cheddar Browns
Crisp Bacon

Hash Brown Potatoes
French Toast
Biscuits and Gravy

Ham Steak
Sausage Patties
Fresh Fruit Salad

Finishing Touches

White lighted backdrop

\$100

Black, blue, or white pipe and drape

\$3/foot

Video package (Iowa Ballroom): screen and projector

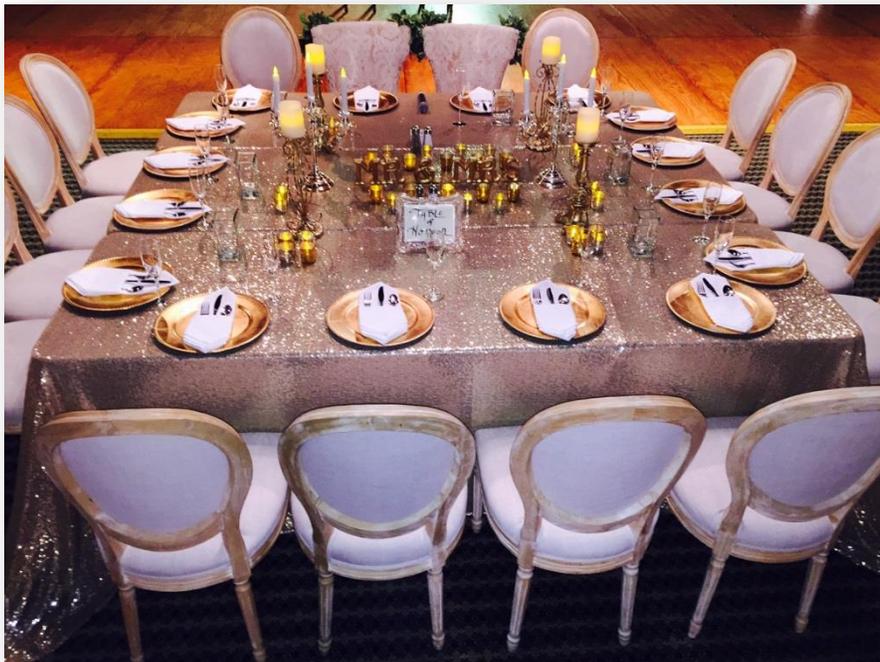
\$180

Video package (Palace Theater): screen and projector

\$230

Audio

\$35



Service Charge and Tax

Prices are subject to tax and service charge (currently 6% sales tax and 19% taxable service charge). Tax and service charge are subject to change without prior notice.

Deposit and Payment

Upon confirmation of the event, an initial non-refundable deposit of \$1000 for the Iowa Ballroom and \$1500 for the Palace Theater is required with the signed agreement to hold the space. Final pre-payment and final guarantee number is required one week prior to your function and must be in the form of a credit card or cashier's check. Adventureland Resort requires a credit card on file for additional charges.

