

BANQUET MENU

Banquet Menu



GATEWAY HOTEL
& CONFERENCE CENTER

AT IOWA STATE UNIVERSITY
AMES, IOWA

Table of Contents

- Policies 2
- Beverages 4
- Breakfast 4
- Lunch 6
- Break Items 8
- Reception Food 10
- Dinner 12
- Cocktails/Bar 14
- Notes 15

Policies

FOOD AND BEVERAGE

Gateway Hotel and Conference Center takes great pride in serving the freshest foods available. Our menus are designed as a guide for quick and easy meal planning. Should your event require special menus, our experienced team of event coordinators and chefs will assist you in planning a memorable event to fit your needs. Dietary substitutions can easily be made available upon request.

All food and beverage served is to be provided by the hotel, with the exception of wedding cakes and wedding mints. No personal food or beverage is allowed outside the residential area of the hotel.

All food and beverage prices are guaranteed 60 days prior to your event. Gateway guarantees at the time of contract signing that any increase in food and beverage will not exceed 10%. All food and beverage items are subject to a service charge and applicable taxes, currently 20% and 7% respectively.

Gateway is required by law to abide by the Iowa Liquor Control Act. We reserve the right to take reasonable action to honor State rules and regulations. When alcohol is served, we will monitor the legal age requirements closely. We reserve the right to refuse service to any person who is under age or appears to have reached their drinking limit. If necessary, we will stop the distribution of alcohol.

GUARANTEES

Final menu selections are due two weeks prior to your event, and a guaranteed number of guests is due 72 hours before the event.

All food and beverage charges are based upon the guaranteed number of guests or the actual number of guests, whichever is greater. Please note that a service charge (currently 20%) and sales tax (currently 7%) is added to all food and beverage charges.

PAYMENT

It is necessary to establish a payment method prior to your event; please discuss your preferred payment method with your Sales Manager or Event Coordinator. If your group is tax exempt, please provide an Iowa Tax Exemption Certificate before your meeting to ensure proper billing.

CALL US

- Main hotel phone: 515-292-8600
- Sales and catering: 515-268-2200
- Reservations: 800-367-2637

WRITE US

2100 Green Hills Drive
Ames, Iowa 50014

VISIT US

U.S. 30 and University Blvd.
(Exit 146)
Ames, Iowa

ON THE WEB

- www.gatewayames.com
- info@gatewayames.com



Beverages

- Coffee \$24.00/gallon
- Coffee \$10.00/pot
- Hot Tea \$10.00/pot
- Iced Tea \$11.00/pitcher
- Lemonade \$10.00/pitcher
- Soft Drinks \$2.00/each
- Bottled Water \$3.00/each
- Apple Cider \$10.00/pitcher
- Fruit Juice \$11.00/pitcher
- Fruit Juice \$3.00/bottle
- Fruit Punch \$10.00/pitcher
- Milk \$2.50/carton or \$13.00/gallon
- Hot Chocolate \$11.00/pot

Breakfast

CONTINENTAL EXPRESS \$7.00

- Breakfast Breads and Pastries
- Butter and Jelly
- Whole Fresh Fruit
- Chilled Juices
- Coffee and Hot Tea

GATEWAY CONTINENTAL \$8.75

- Breakfast Breads and Pastries
- Butter and Jelly
- Sliced Fresh Fruit garnished with berries
- Flavored Yogurts
- Chilled Juices
- Coffee and Hot Tea

IOWA BREAKFAST BUFFET \$12.00

- Sliced Fresh Fruit garnished with berries and served with yogurt dip
- Cold Cereal Selection including low fat granola, low fat and skim milk
- Farm Fresh Scrambled Eggs
- Crisp Applewood Bacon (ham or pork sausage available as a substitute)
- Skillet Potatoes with green peppers and onions
- Breakfast Breads and Pastries
- Butter and Jelly
- Coffee, Hot Tea, Milk, Chilled Juices

HEALTHY BREAKFAST \$10.00

- Scrambled Egg Whites
- Cinnamon Raisin Bread
- Sliced Fresh Fruit
- Flavored Yogurts
- Chilled Juices
- Coffee and Hot Tea

BRUNCH STYLE BUFFET \$21.00

Minimum 50 person guarantee

Add champagne for \$3.00 per person

- Sliced Fresh Fruit garnished with berries. Served with yogurt dip
- Caesar and Mixed Green Salad, trio of dressings, assorted condiments
- Roasted Tomato Cavatelli Pasta Salad
- Cinnamon French Toast
- Grilled Asparagus with citrus honey dressing
- Crispy Applewood Bacon, and Pork Sausage
- Omelet Bar
- Herb Roasted Prime Rib
- Breakfast Breads and Pastries
- Roasted Potatoes
- Grilled Vegetable Salad
- Chef's Selection of Desserts
- Coffee, Hot Tea, Iced Tea, Milk, Lemonade, Chilled Juices

Breakfast

ADD A FAVORITE ITEM to your buffet selection for just \$3.00 per person.

- Scrambled Eggs
- Blueberry French Toast
- Pancakes
- Biscuits and Gravy
- Applewood Smoked Bacon
- Ham
- Sausage Links
- Oatmeal
- Bagels and Cream Cheese
- Yogurt and Granola

PLATED BREAKFAST

Includes coffee, hot tea, milk, chilled juices and a pastry.

▪ South of the Border \$12.00

Southwest burrito with egg, sausage and pepper jack cheese. Served with salsa and hash browns.

▪ American Breakfast \$9.00

Scrambled eggs, breakfast potatoes, bacon and fresh fruit.

CHEF'S OMELET STATION \$14.00 Per Person

Includes one chef

Minimum guarantee of 25 people

Omelet station includes breakfast breads and pastries, sliced fresh fruit, coffee, hot tea, chilled juices and milk.

Omelet Bar includes:

- Cheddar Cheese
- Swiss Cheese
- Mushrooms
- Onions
- Red and Green Peppers
- Tomatoes
- Ham
- Applewood Smoked Bacon
- Sausage

Add an Omelet Bar to any breakfast buffet. \$7.00 per person



Lunch

SOUP & SANDWICH LUNCH

Plated or Buffet \$16.00

Includes coffee, hot tea, iced tea, and milk.

Quantities are estimated at one sandwich per person.

Salads: Select two

- California Baby Greens
- Classic Caesar
- Greek Cucumber
- Sliced Fresh Fruit
- Potato Salad
- Shrimp and Bow Tie Pasta
- Pasta Primavera with pesto vinaigrette
- Asian Cole Slaw
- Bacon and Broccoli

Soup: Soup of the day

Sandwiches: Please select up to three

- **Chicken Salad Wrap**
Raisins, sliced cucumbers
- **Grilled Chicken Sandwich**
Mozzarella, balsamic glazed onions and tomatoes
- **Brown Sugar Turkey Sandwich**
Gruyere cheese, field greens on sourdough baguette
- **Ham and Swiss** on French baguette
- **Raspberry Chipotle BBQ Beef Sandwich**
Blue cheese, frizzled onions on ciabatta bread
- **American Club**
Salami, ham, turkey, roast beef, cheddar, Swiss
- **Vegetarian Hummus Wrap**
English cucumbers, tomatoes, sprouts, carrots, Dijon vinaigrette
- **Vegetarian Caprese**
Fresh mozzarella, tomato, basil mayonnaise, greens on focaccia

Dessert: Cookies and Brownies



Lunch

CREATE YOUR OWN LUNCH | \$17.00 PER PERSON

Plated or Buffet

Includes coffee, hot tea, iced tea and milk.

Starters: For plated, select one; for buffet, select two

- **Field Greens**
Garlic chips, tomato, Brie and lemon vinaigrette
- **Potato Salad**
- **Fresh Seasonal Vegetables** with dip
- **Fresh Seasonal Fruit Platter** with yogurt dip
- **Caesar Salad**
Romaine, focaccia crisp, parmesan cheese
- **Garden Salad**
Tomato and cucumber, French and ranch dressing
- **Boston Bibb**
Roasted tomato, feta cheese, balsamic vinaigrette
- **Soup of the Day**

Entrées: Select one \$17.00 | Each additional entrée add \$3.00/person

- Grilled Sirloin
- Beef Au Poivre
- Herb Crusted Beef Shoulder Tender
- Breaded Chicken with Marsala sauce
- Chicken Parmesan
- Fried Chicken
- Iowa Pork Chop
- Grilled Pork Tenderloin
- Chipotle Pork Tenderloin
- Salmon Filet
- Pasta Alfredo with mushrooms
- Vegetarian Lasagna

Starches: Select one

- Spinach Potatoes au Gratin
- Rice Pilaf
- Garlic Mashed Potatoes
- Cheesy Potatoes with bacon
- Mashed Sweet Potatoes
- Cheddar Mashed Potatoes
- Roasted Red Potatoes
- Lemon Roasted Potatoes
- Polenta

Served With: Chef's Choice Vegetable and Rolls and Butter

Dessert: For plated select one; for buffet, select two

- Boston Cream Pie
- Turtle Cheese Cake
- New York Cheese Cake
- Apple Pie with caramel drizzle
- Carrot Cake
- Chocolate Cake
- Cookies
- Brownies
- Tiramisu
- Pound Cake with berry coulis

Lunch

SPECIALTY BUFFETS | Includes coffee, hot tea, iced tea and milk.

- **Pasta Bar \$17.00**
Caesar salad, assorted pasta, marinara and alfredo sauce, grilled vegetables, grilled chicken, garlic bread, cheese cake and carrot cake
- **Asian Buffet \$17.00**
Stir-fry Napa cabbage salad, cashew chicken with pineapple and sweet peppers, stir-fry beef and broccoli, fried rice, sesame-ginger vegetables, pineapple coconut cupcake
- **Baked Potato Bar \$15.00**
Garden salad with ranch or French dressing, baked potatoes with cheddar cheese sauce, broccoli, chili, sour cream, butter, olives, bacon bits, grilled chicken, cookies and brownies
- **Midwest Back Yard Buffet \$16.00**
Potato salad, baked beans, corn, hamburgers, hot dogs, condiments and apple pie

Break Items

THE 8-10-2 BREAK PACKAGE

\$15.00 PER PERSON

8:00 AM

- Breakfast Breads and Pastries
- Sliced Fresh Fruit
- Flavored Yogurts
- Chilled Juices, Coffee and Hot Tea

10:00 AM

- Coffee, Assorted Soft Drinks

2:00 PM

- Cookies and Brownies
- Whole Fresh Fruit
- Coffee, Assorted Soft Drinks

BREAK ITEMS PER POUND

- Snack Mix \$12.00
- Mixed Nuts \$13.00
- Chocolate Covered Raisins \$18.00
- Chocolate Covered Peanuts \$18.00

BREAK ITEMS \$3.00 PER PERSON

- Sliced Fresh Fruit
- Individual Flavored Yogurts
- Fresh Vegetable Tray and Dip
- Domestic Cheese and Cracker Tray
- Chips and Dip
- Hummus with Pita

BREAK ITEMS FOR \$15.00 PER DOZEN

- Whole Fresh Fruit
- Granola Bars

BREAK ITEMS FOR \$18.00 PER DOZEN

- Muffins
- Scones
- Pastries
- Cake Donuts
- Bagels
- Breakfast Breads
- Cinnamon Rolls
- Cookies
- Brownies
- Scotch-A-Roos
- Mini Cupcakes
- Candy Bars
- Rice Krispie Treats®
- S'mores Bars

BREAK ITEMS FOR \$24.00 PER DOZEN

- Bakery Fresh Donuts
- Chocolate Covered Strawberries
- Vanilla and Chocolate Cupcakes

Break Items

BUILD YOUR OWN ICE CREAM BAR \$6.00 PER PERSON

Minimum of 40 people; 30 minutes long

- Chocolate and vanilla ice cream, cones and bowls
- M&M's®, cherries, hot fudge, chocolate sauce, strawberry sauce, caramel sauce, chopped nuts, whipped cream

THEATRE BREAK \$6.50 PER PERSON

- Popcorn
- Soft Pretzels and Cheese Sauce
- Chef's Choice Candy

SOFT PRETZEL BREAK \$5.00 PER PERSON

- Buttered large soft pretzels with your choice of topping: salt with nacho cheese sauce, cinnamon sugar with caramel sauce or parmesan with marinara sauce

NACHO FIESTA BREAK \$6.00 PER PERSON

- Tortilla chips with queso, jalapeños, guacamole, sour cream, salsa, tomato and green onions

CHOCOLATE LOVERS BREAK \$6.00 PER PERSON

- Brownies
- Double Chocolate Chip Cookies
- Chocolate Covered Peanuts
- Chocolate Dipped Strawberries
- Chocolate Pretzels



Reception Food

Priced per 100 pieces

SEAFOOD

- Salmon and Red Pepper Panini \$175.00
- Panko Crusted Crab Cakes \$225.00
With basil aioli and tomato basil relish
- Crab Wontons \$225.00
With sweet Thai chili sauce
- Bacon-Wrapped Scallops \$250.00
- Jumbo Shrimp Cocktail \$285.00
- Fried Shrimp \$200.00
- Smoked Salmon \$200.00
On herb focaccia crisps with caviar
- Grilled Shrimp Skewers \$285.00
With herb mustard vinaigrette

MEAT

- Coconut Crusted Chicken \$150.00
With honey mustard dip
- Salami Horns \$175.00
With herbed cream cheese
- BBQ Cocktail Franks \$100.00
- Spicy Hot Wings \$150.00
- Spicy Boneless Buffalo Chicken \$175.00
With chipotle ranch dip
- Prosciutto With Melon \$150.00
- Smoked Pork Tenderloin \$175.00
With tomato confit on olive tapenade
- Beef Asparagus Roulades \$175.00
- BBQ or Swedish Meatballs \$150.00
- Chicken Empanada \$175.00
With chili sour cream
- Pork Eggroll \$150.00
With sweet and sour sauce

VEGETARIAN

- Stuffed Cherry Tomatoes \$150.00
- Bocconcini Skewer \$150.00
Fresh mozzarella, basil, tomato
- Stuffed Mushrooms \$150.00
- Spanakopita \$200.00
- Hummus with pita chips \$100.00
- Deviled Eggs \$150.00
- Spinach and Artichoke Dip \$150.00
With crostini
- Bruschetta \$125.00
With tomato, garlic and crostini
- Vegetable Egg Rolls \$150.00
With sweet and sour sauce
- Mozzarella Sticks \$175.00
With marinara sauce

Reception Food

CARVING STATION SELECTIONS

Includes one carver per 150 people. Each additional carver \$25.00/hour

Hors d'oeuvre size portions. Carving stations are attended by a uniformed chef and include breads and condiments.

- Herb Roasted Beef Tenderloin \$11.00 per person
- Smoked Honey Glazed Ham \$5.50 per person
- Grilled Marinated Pork Loin \$5.50 per person
- Black Angus Top Sirloin \$5.50 per person
- Herb Crusted Salmon \$7.00 per person
- Slow Roasted Turkey \$5.50 per person

HORS D'OEUVRES

- Pasta Station \$7.00 per person
Assorted pasta, marinara and alfredo sauce, sauteéd peppers, onions and parmesan cheese
- Vegetable Display \$4.00 per person
Grilled and fresh vegetables. Select two dips: Iowa Maytag blue cheese, ranch, spicy lemon feta, aged balsamic cream or red pepper hummus
- Middle Eastern Spread \$4.00 per person
Hummus, tzatziki, assorted olives, red pepper spread, grilled flat bread and toasted pita chips
- The Mezze Table \$5.50 per person
Mortadella, Genoa salami, Iowa Maytag blue cheese, olive oil drizzled chevre, marinated bocconcini with basil and sun dried tomato pesto, roasted red peppers, artichoke hearts, assorted olives, focaccia, and bread sticks
- Imported and Domestic Cheese Station \$4.50 per person
Aged cheddar, Havarti, goat cheese and Iowa Maytag blue cheese. Accompanied by fresh fruit, crackers and crostini
- Mini Sweets Table \$6.50 per person
Petit fours, chocolate covered strawberries, assorted mini cheesecakes

Dinner

CREATE YOUR OWN DINNER | \$27.00 PER PERSON

Plated or Buffet

Dinners served with coffee, hot tea, iced tea and milk.

Starters: For plated select one; for buffet select two

- **Boston Bibb**
Roasted tomato, mandarin oranges, Iowa Maytag blue cheese, balsamic vinaigrette
- **Baby Greens**
Asparagus, artichoke, prosciutto chips, pesto vinaigrette
- **Caesar Salad**
Romaine, croutons, parmesan cheese
- **Micro and Garden Field Greens**
Strawberries, pine nuts, goat cheese, cranberry vinaigrette
- **Garden Salad**
Cucumber, tomato, buttermilk ranch and French
- **Potato Salad**
- **Pasta Salad**
- **Iowa Corn Chowder**
- **Roasted Butternut Squash Soup**
- **Tomato Basil Bisque**
- **Baked Potato Soup**

Entrées: Select one \$27.00; Each additional entrée add \$4.00 per person

- **Grilled New York Strip**
- **Prime Rib**
Horseradish sauce on the side
- **Chipotle Glazed Pork Tenderloin**
- **Iowa Pork Chop**
Apple cider glazed with calvados sauce
- **Pistachio Encrusted Chicken**
With pistachio cream sauce
- **Stuffed Chicken Breast**
Havarti and prosciutto
- **Fettuccine Alfredo**
With grilled chicken
- **Salmon Filet**
With lemon beurre blanc
- **Vegetarian Portabella Stack**
- **Vegetarian Lasagna**

Plated Premium Entrées: \$30.00

- **Chicken Wellington**
Chicken breast with wild mushroom duxelle wrapped in puff pastry
- **Petit Filet**
Served with port demi glace

Dinner

CREATE YOUR OWN DINNER (CONTINUED)

Starches: Select one

- Rice Pilaf
- Mushroom Risotto
- Polenta
- Cheddar Mashed Potatoes
- Roasted Red Potatoes
- Cheesy Potatoes with Bacon
- Garlic Mashed Potatoes
- Spinach Potato Gratin
- Lemon Roasted Potatoes

Served With: Chef's Choice Vegetable and Dinner Rolls with Butter

Dessert: For plated select one; for buffet select two

- Chocolate Mousse
- Chocolate Cake with caramel drizzle
- Chocolate Torte
- Strawberry Shortcake
- Apple Pie
- Carrot Cake
- Tiramisu
- New York Cheesecake
- Boston Cream Pie



Cocktails / Bar

Notes

BAR PRICING

	Host Bar	Cash Bar
Standard Wine (glass)	\$4.50	\$5.00
Domestic Beer	\$3.75	\$4.25
Premium Beer	\$4.25	\$4.75
Standard Cocktail Brands	\$4.25	\$4.75
Call Cocktail Brands	\$4.50	\$5.00
Premium Cocktail Brands	\$5.50	\$6.00
Soda	\$1.50	\$1.75
Domestic Keg of Beer	\$250.00	N/A
Imported Keg of Beer	Based on selection	N/A

BAR PACKAGES | Host Bar – Charged per Hour

The amount charged is on a per person basis, and is based on the food function guarantee or the guaranteed attendance, whichever is greater. Bars are 1 hour minimum and 6 hour maximum.

Call Brands

\$12.00 for the first hour
\$8.00 for each additional hour

Premium Brands

\$14.00 for the first hour
\$10.00 for each additional hour

In addition to the level of liquors selected, the bars are stocked with red and white wine, soft drinks, bottled domestic beer and mixers.

A set up fee of \$75.00 per bar will be assessed to any event that fails to reach the minimum sales of \$300.00 per bar. If an event extends its ending time from the contracted time, a fee of \$25.00 per bartender per half hour will be assessed. A hosted bar will be subject to a 20% service charge and 7% sales tax.

Gateway Hotel and Conference Center enforces all laws governing the sales and service of alcoholic beverages. Alcoholic beverages shall be served only to persons with legal proof of age. Gateway Hotel shall have the final say regarding the need to impose a no service policy on any person(s) considered unable to handle alcoholic beverages. Gateway Hotel and Conference Center reserves the right to shorten or close down an event when disruption of any type jeopardizes guests' or associates' safety in the hotel.

GATEWAY HOTEL
& CONFERENCE CENTER
AT IOWA STATE UNIVERSITY
AMES, IOWA