



Bev's on the River Hilton Garden Inn

1110 Larsen Park Road, Sioux City, IA 51103

Conference Menu



WELCOME TO BEV'S ON THE RIVER & THE HILTON GARDEN INN

Thank you for considering Bev's on the River for your upcoming event. Our state-of-the-art complex has everything you need to make your event a success! In addition to our modern, elegantly appointed rooms (overlooking the Missouri river) we have many other amenities. We are proud to feature our beautiful hotel, the Hilton Garden Inn. The hotel consists of 123 rooms and suites, indoor pool & sauna, fitness center, business center & much more. It is conveniently connected to our full service restaurant with lounge and outdoor dining terrace.

Also located on our property is our modern marina featuring over 250 covered boat slips with lifts, electricity and water. The MrTym Landing also operates a full service dockside gas station and convenience store. Jolly Roger's Bar & Grill at MrTym Landing is a seasonal indoor/outdoor bar with a large party deck and gazebo style shelter.

Our award-winning cuisine, professional and courteous staff, unique atmosphere, and scenic view of the river makes our facility hard to beat. We will provide you with the professional planning you need from start to finish so you can relax and enjoy your event.

BEV'S ON THE RIVER

Director of Sales/Hilton Garden Inn

Anna Heller 712-255-4200 aheller@heggcompanies.com

Director of Banquets & Events

Justin Dickes 712-224-2389 justin@bevsontheriver.com

Sales Manager

Liz Walters 712-255-4200 Lwalters@heggcompanies.com

Room Capacity

	SQ FT	(LxW)	CEILING	CLASSROOM	THEATRE	BQT	RECEPTION	CONFERENCE	U	VENDORS
GRAND BALLROOM	5600		20	200	550	350	330 (10per table)	N/A	N/A	32
SALON III	2800	65x48	20	120	220	120	100 (10per table)	55	45	20
SALON I	1500	34x43	20	50	130	60	60 (10per table)	35	30	10
SALON II	1300	31x43	20	50	110	60	60 (10per table)	35	30	10
MEADOWS GARDEN	2072	56x37	30	N/A	250	190	160 (10per table)	N/A	N/A	20
RIVERFRONT / SHOREVIEW	1300	50x26	9	70	125	75	65	40	40	10
1/2 RIVERFRONT/ SHOREVIEW	650	25x26	9	30	45	40	30	20	20	6
LINK ENTRYWAY			12.5	N/A	200	80	N/A	N/A	N/A	20

**Grand Ballroom minimum is \$6,000 on Friday, Saturday, & Sunday

Bev's on the River Policies & Payment Information

Bev's on the River requires a **NON-REFUNDABLE** room rental deposit with a returned contract to book your venue & confirm your date. A credit card is **REQUIRED** at time of booking for any remaining balance upon conclusion of the event. 72 hours before event, final headcount for food is required and payment for that number is due. **This number is not subject to reduction.** At this time products have been ordered, received, and prepared. We will accommodate any extra guests to the best of our ability and will charge you accordingly. Any event with a dance is required a **\$200 security fee**. Any event with a bar requires a **\$50 bartender fee**.

Menu and Prices valid through 12/31/2016

Additional Equipment Available:

AV PACKAGE - **\$75** Includes overhead projector, operable screens, extension cords, cordless microphone, handheld microphone, tabletop podium, and sound mixer.

DANCE FLOOR - **\$100**- set-up, take down, cleaning

Cancellation Policy: No room deposits are refundable as previously noted. Any function that is a "No Show" or cancels less than 24 hours prior to event will be billed for the full amount of the function. **All cancellations must be confirmed directly with the Bev's on the River banquet department.**

An 18% gratuity will be added to all events 3

Prices subject to change

All food and beverage must be purchased through Bev's on the River. No food and/or beverage may leave the facility once it has been prepared and served due to food safety regulations and guidelines.

Any damage to walls, wallpaper, floors, dancefloor or woodwork from taping, hanging or tacking any materials to walls AS WELL AS the use of confetti, glitter, streamers/banners will result in a \$300 damage/clean-up fee to the function sponsor.

Food & beverage prices are subject to change and will be billed at the prices that are in effect at the time your event is held. All food and beverages are subject to 18% gratuity and 7% sales tax.

There is a \$100 labor charge for any changes requested to be made to your room setup once the room has been set. This fee will be added to your total bill.

BREAKFAST BUFFETS

THE CONTINENTAL

\$11 per person

- Fresh brewed coffee and chilled orange juice (minimum 15 people)
- Assorted pastries, fresh cut seasonal fruit bowl, and fresh muffins with whipped butter, and fruit preserves

THE GAMBLER

\$12 per person

- Fresh brewed coffee and chilled orange juice (minimum 20 people)
- Scrambled eggs, hash browns, Applewood smoked bacon, sausage links, and fresh pastries, served with whipped butter

THE RIVERBOAT CAPTAIN

\$15 per person

- Fresh brewed coffee and chilled orange juice (minimum of 20 people)
- Grilled ham, Denver omelets, hash browns, French toast, and assorted pastries with whipped butter & maple syrup

PLATED BREAKFAST

THE BEVERLY

\$9.95 per person

- Scrambled eggs, ham & French toast with syrup (Maximum of 25 people)

BREAKFAST SANDWICHES

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Prices subject to change

Sausage, ham, or bacon on English muffin with cheese

\$6.25 each

BREAKFAST BY THE DOZEN

Assorted muffins	\$2.25 each
Assorted pastries	\$2.25 each
Assorted donuts	\$2.25 each
Assorted bagels with cream cheese	\$2.95 each
Fresh Cut Seasonal fruit	\$3 per person
Whole fruit	\$2 each
Assorted yogurts	\$2 each
Assorted granola bars	\$1.50 each

(All bakery items require a minimum of 1 dozen for ordering)

LUNCH BUFFETS: 11am-4pm only

(water, coffee, iced tea included with meal)

DELI BUFFET

\$14.95 per person

CHOICE OF ONE SALAD:

(minimum 25 people)

Potato Salad * Macaroni Salad * Pasta Salad * Mixed Greens with French and Ranch dressing

-Assortment of fresh cut deli meats

-Swiss and American cheese

-Fresh baked croissants, marble rye, and sourdough bread

-Lettuce, pickles, tomatoes, mayonnaise, Dijon, and yellow mustard

-Homemade potato chips

Add soup of the day for \$2.25 per person

An 18% gratuity will be added to all events 5

Prices subject to change

MEXICAN BUFFET

- Chips & Salsa
- Beef enchiladas
- Chicken fajitas; sliced grilled chicken, sautéed onions & red/green peppers
- Spanish rice
- Refried beans

*Buffet comes with shredded cheese, diced onion, diced tomato, shredded lettuce, sour cream, black olives & jalapenos

\$14.95 per person
(minimum 25 people)

THE "IOWAN" BUFFET

- Warm rolls with creamed butter
- Mixed greens with choice of 2 dressings
- Tri-tip sirloin
- Honey almond chicken
- Buttered corn
- Mashed potatoes & gravy

If you are interested in a select menu with a plated meal, please ask for pricing and options

\$16.95 per person
(minimum 25 people)

PLATED LUNCHES

(all served with homemade potato chips)

Chicken Monterrey Sandwich

\$12 per person

Chicken salad croissant

\$11 per person

Mushroom & Swiss burger

\$12 per person

BOX LUNCH

Your choice of Turkey, Roast beef or Ham served with chips
cookie & piece of fruit

\$13 each

DINNER BUFFETS

(water, coffee, iced tea included with meal)

PIZZA BUFFET

- Classic Caesar salad
- Parmesan breadsticks
- Assorted pizzas- Cheese, Pepperoni, Sausage, and Combination

\$17.95 per person
(minimum 35 people)

BBQ BUFFET

- Choice of hamburgers or pulled pork sandwiches
- Brats
- Baked beans, corn bread & fresh cut seasonal fruit bowl
- Homemade potato chips and potato salad
- **Buffet comes with lettuce, pickles, tomatoes, ketchup, yellow mustard, Dijon mustard, Swiss & American cheese

\$19.95 per person
(minimum 35 people)

THE ITALIAN BUFFET

- Classic Caesar salad
- Parmesan breadsticks
- Sautéed onions, mushrooms, green & red peppers
- Alfredo and Bolognese sauces with linguini pasta noodles
- Sliced chicken breast

\$21.95 per person
(minimum 35 people)

MEXICAN BUFFET

- Chips & Salsa
- Beef enchiladas
- Chicken fajitas; sliced grilled chicken, sautéed onions & red/green peppers
- Spanish rice
- Refried beans
- *Buffet comes with shredded cheese, diced onion, diced tomato, shredded lettuce, sour cream, salsa, black olives and jalapenos

\$20.95 per person
(minimum 35 people)

CREATE YOUR OWN DINNER BUFFET

Our dinner buffets include fresh baked dinner rolls and butter. All served with fresh brewed coffee and iced tea.

CHOICE OF TWO SALADS:

\$25.95 per person

- Caesar salad
- Tortellini Pasta
- mixed greens garden salad with choice of 3 dressings
- Fresh fruit bowl

(Minimum 45 people)

CHOICE OF TWO ENTREES:

- Honey almond chicken
 - Bev's signature chicken
 - Brown Sugar Salmon
 - Chicken Portabella
 - Tortellini Primavera
 - Roasted Iowa Loin in an apple cinnamon cream glaze
 - Sliced tri-tip sirloin in a burgundy demi glaze
- **For an additional cost of \$4.95 per person, add carved prime rib as your second hot entrée**

ADD \$2.95 per additional entrée item & ADD \$1.00 per additional accompaniment

CHOICE OF TWO ACCOMPANIMENTS:

- Garlic mashed potatoes
- Herb roasted potatoes
- Rice pilaf
- Baked potato
- Mélange vegetables
- Buttered corn
- Green bean almandine
- Brussel Sprouts sautéed in bacon & onions

PLATED DINNER ENTREES

Our dinner entrees include a house salad with house ranch dressing, fresh baked dinner rolls and butter, choice of potato or rice, and choice of vegetable (see buffet option for sides)

Served with fresh brewed coffee and iced tea.

(add \$.50 per additional dressing per person)

BEEF

TOP SIRLOIN GF \$21.95 per person

*8 ounce top sirloin, broiled and topped with mushrooms

NY STRIP GF \$26.95 per person

*10 ounce hand cut strip, seasoned and grilled to perfection

FILET MIGNON GF \$28.95 per person

*6 ounce bacon-wrapped filet topped with garlic butter

PRIME RIB GF \$28.95 per person

*12 ounce cut of slow roasted prime rib of beef, topped with au jus

CHICKEN

CHICKEN MONTEREY GF \$20.95 per person

*Marinated chicken breast topped with Applewood smoked bacon, Swiss cheese, diced tomatoes, and green onions in a tangy Monterey sauce

BEV'S SIGNATURE CHICKEN \$20.95 per person

*Pan fried chicken breast topped with fresh spinach, pine nuts, and sun-dried tomatoes in a gorgonzola cream sauce

CHICKEN PORTABELLA \$20.95 per person

*Grilled chicken breast topped with a baby portabella mushroom in a roasted shallot sauce

HONEY ALMOND CHICKEN \$20.95 per person

*Pan fried chicken breast topped with a honey and almond sauce

PORK

MOROCCAN PORK

\$21.95 per person

*8 oz. Seared with Moroccan seasoning and topped with a brandy date sauce

ROASTED PORK LOIN

\$21.95 per person

*Slow

roasted, herb encrusted pork loin sliced and topped with a natural sauce

SEAFOOD

BROWN SUGAR SALMON GF

\$22.95 per person

*Fresh 8 ounce salmon filet topped with brown sugar, then baked to perfection

HERB ROASTED SALMON GF

\$22.95 per person

*Atlantic salmon coated in fresh herbs and topped with a lemon dill cream sauce

MAHI MAHI

\$22.95 per person

*8 oz Filet of Mahi Mahi grilled and coated in a teriyaki sauce and crushed pineapple

CHILDREN'S MENU

Chicken fingers with Fries

\$7.95 per child

Buffet option - \$10.95 per child

COMBINATION PLATE

Our combination plates include a house salad, fresh baked dinner rolls and butter, choice of potato or choice of vegetable. Served with fresh brewed coffee and iced tea.

PLATED OPTION #1

\$26.95 per person

*6 oz Top Sirloin with a 4 oz chicken of your choice

PLATED OPTION #2

\$32.95 per person

*4oz Filet Mignon with a 4 oz chicken of your choice

HORS D'OEUVRES

Fresh vegetable tray with dip	\$180	Serves 100
Fresh cut season fruit tray with dip	\$210	Serves 100
Meat and cheese tray with assorted crackers	\$250	Serves 100
Chocolate dipped strawberries	\$250	Serves 100
Spinach and Artichoke dip with tortilla chips	\$200	Serves 100
Shrimp cocktail platter	\$295	100 pcs.
Parmesan crostini with basil and balsamic tomatoes	\$175	100 pcs.
Grilled beef tenderloin and asparagus	\$275	100 pcs.
Coconut shrimp with raspberry pepper sauce	\$295	100 pcs.
Swedish meatballs	\$150	100 pcs.
BBQ smoked cocktail franks	\$100	100 pcs.
Chicken satay with peanut sauce	\$195	100 pcs.
Buffalo wings	\$295	100 pcs.
Eggrolls with teriyaki sauce	\$195	100 pcs.
Water chestnuts wrapped in bacon	\$165	100 pcs.
Crabmeat stuffed mushrooms	\$200	100 pcs.
Pizza (2 topping)	\$22	(Cut into squares)
Silver dollar sandwiches (Add \$.25 for cheese)	\$2.50	each
Nacho Bar (min of 100 ppl)	\$4.95	per person

SNACKS

Assorted cookies	\$1.95 each
Assorted bars and brownies	\$1.95 each
Fresh Cut Seasonal fruit	\$3 per person
Whole fruit (seasonal assortment)	\$2 each
Tortilla chips & salsa (serves 100)	\$100
Chocolate fountain (includes 4 lbs. of chocolate and 3 dipping items):	\$350
*strawberries, pound cake, graham cracker cookies, rice krispies, marshmallows, pretzels, pineapple chunks, banana slices	

DESSERT

Bistro Desserts (served plated or buffet style) (Assortment of cakes/pies/tortes)	\$3.50 per person
Ice Cream bar with 5 toppings	\$4.25 per person
Bread Pudding with bourbon cream sauce	\$3.95 per person

Chocolate Overload Torte	\$7.95	Chocolate Peanut Butter Landslide	\$7.95
Sinful Seven Cake	\$7.95	Tuscan Tiramisu	\$7.95
Lemon paradise cake	\$7.95	Momma's Old Fashioned Carrot Cake	\$7.95
Crème Brulee			\$6.95

BEVERAGES

Assorted bottled sodas and juices	\$2. each
Carafe of Milk	\$8
Iced tea per gallon	\$16
Lemonade per gallon	\$16
Fruit punch per gallon	\$20
Fresh coffee per gallon	\$24
Punch fountain (includes 4 gallons of punch & fountain)	\$100
Hosted soda option (all guests, all evening; only available with bar)	\$200

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Beer / Wine / Liquor

DOMESTIC \$4

Bud Light
Miller Lite
Michelob Ultra
Coors Light
O'Doul's
Budweiser

WELL \$5

Five O Clock Gin
Five O Clock Vodka
Paramount Rum
G&W Bourbon
Lauders Scotch
Paramount Amaretto
Juarez Tequila
Juarez Triple Sec
Peach Schnapps
Admiral Nelson Rum
Canadian Reserve
Irish Cream
Admiral Nelson Coconut

IMPORT \$5

Corona
Heineken

PREMIUM \$6

UV Blue
UV Cherry
Malibu
Bacardi
Smirnoff
Jim Beam
Dewar's Scotch
Black Velvet
Jose Cuero
Baileys
Kahlua
Jägermeister
Captain Morgan
Jack Daniels
Bombay Sapphire

KEG BEER

\$275 per domestic flavored keg,

\$325 per import/specialty flavored keg

PETER VELLA HOUSE WINE

(by glass only) \$6

Merlot or Cabernet
Chardonnay
White Zin

TOP SHELF \$7

Grey Goose
Patron
Crown Royal

DRINKS/JUICES

Red Bull \$4 each
Tomato Juice \$1 each

CHAMPAGNE & WINE

House Champagne (per bottle) \$20

House Wine (per bottle) \$24

\$15 per 750 mL bottle when guests bring in their own bottled wine or champagne.

Please ask our event planner about a **HOSTED/CASH BAR COMBINATION**

\$15 per 750 mL bottle when guests bring in their own bottled wine or champagne.

Please ask our event planner about a **HOSTED BAR** option, or about an option for **HOSTED/CASH** bar or **bottled wine** options.

See our Restaurant's full wine menu on our website at
www.bevsontheriver.com