

BANQUET MENUS | MEETINGS | AUDIO VISUAL

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GRAND FALLS
CASINO & GOLF RESORT®
AN ELITE CASINO RESORTS PROPERTY

1415 Grand Falls Blvd., Larchwood, IA 51241
712-777-7777



BREAKFAST

CONTINENTAL SELECTIONS

À LA CARTE SELECTIONS

GRAND FALLS
CASINO & GOLF RESORT®
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Prices are subject to 7.0% sales tax and 20% Taxable Service Charge.
Menus and prices are subject to change.

Please work with your Event Coordinator on the recommended number of selections based upon your event size.



BREAKFAST - MENU SELECTIONS

Available 6 AM - 10 AM. A $200 fee will apply to all Breakfast Buffets under 20 people. All prices are subject to applicable sales tax and service charge, and are subject to change without notice. Menu selections must be confirmed at least 30 days in advance to ensure availability.

MIDWESTERN MENU

- Fresh Juices, Milk, and Premium Roast Coffee Station
- Fresh Fruit Salad with Seasonal Berries
- Artisan Breakfast Pastries
- Buttermilk Pancakes
- Farm Fresh Cheddar Egg Bake
- Parmesan Hash Brown Casserole

Choice of Breakfast Meats

1. Pork Breakfast Sausage
2. Thick Sliced Smoked Applewood Bacon

SOUTHERN MENU

- Fresh Juices, Milk, and Premium Roast Coffee Station
- Fresh Fruit Salad with Seasonal Berries
- Artisan Breakfast Pastries
- Homemade Corned Beef Hash
- Egg Bake with Bell Pepper, Onion, and Cheddar Cheese
- Buttermilk Biscuits & Gravy

Choice of Breakfast Meats

1. Pork Breakfast Sausage
2. Thick Sliced Smoked Applewood Bacon

SOUTHWEST MENU

- Fresh Juices, Milk, and Premium Roast Coffee Station
- Mexican Fruit Salad
- Baked Huevos Rancheros with Queso Fresco
- Seasoned Black Beans
- Fried Sweet Plantain
- Warm Tortillas with Roasted Tomatillo Salsa

Choice of Breakfast Meats

1. Spicy Chorizo Sausage
2. Sugar Cured Bacon

CONTINENTAL MENU

- Fresh Juices, Milk, and Premium Roast Coffee Station
- Apples, Oranges, and Bananas
- Yogurt Bar with Fresh Berries and Granola
- Artisan Breakfast Pastries
- Assorted Flavored Muffins

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SPECIALTY BREAKS

Prices subject to applicable sales tax and service charge. **All prices subject to change.**
All breaks must be for the guaranteed number of people.

Mid-Morning Refresher
Assorted Fresh Muffins with Butter, Fruit Filled Danish, and Whole Fruit

Mid-Afternoon Refresher
Assorted Freshly Baked Cookies and Brownies paired with Chex Mix

Health Break
Yogurt Bar with Fresh Berries and Granola, Fresh Fruit Salad with Seasonal Berries with Premium Granola Bars

Power Break
Premium Power Bars, Granola Bars, Nutri-Grain Bars, along with Fresh Fruits such as Apples, Oranges, and Bananas

Intermission
A Variety of snacks such as Buttery Popcorn, Pretzels, and Mini Candy Bars

Brain Food Break
Fresh Cut Vegetables with French Onion Dip, Everything Seasoned Crackers with Hummus, and Deluxe Mixed Nuts

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À LA CARTE SELECTIONS

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SNACKS

Fresh Fried Tortilla Chips w/ Salsa and Queso	
Kettle Cooked Chips	
Granola & Power Bars	
Whole Fresh Individual Fruits	
Candy Bars	
Chex Mix	
Assorted Freshly Baked Jumbo Cookies	**dozen**
Fresh Baked Chocolate Brownies	**dozen**
Creamy Lemon Bars	**dozen**
Assorted Fresh Bagels w/ Cream Cheese	**dozen**
Assorted Flavored Muffins	**dozen**
Fresh Made Cinnamon Rolls	**dozen**
Fresh Made Caramel Rolls	**dozen**
Assorted Bakery Fresh Donuts	**dozen**
Scotcharoo Bars	**dozen**

BEVERAGES

Premium Roast Regular and Decaf Coffee	**gallon***
Fresh Brewed Ice Tea	**gallon**
Fresh Squeezed Lemonade	**gallon**
Variety of Flavored Hot Teas	**bag**
Creamy Hot Chocolate	**packet**
Assorted Bottled Coke Products	
Dasani Bottled Water	
Dairy Fresh White or Chocolate Milk	
Assorted Red Bull and Monster Energy Drinks	

** Minimum of 2*

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LUNCH

PLATED SELECTIONS

THEMED BUFFETS

CUSTOM BUFFETS

CONTENTS • BREAKFAST • LUNCH • DINNER • RECEPTIONS • BEVERAGES • EVENT MEETING BREAKS • AUDIO VISUAL & MISCELLANEOUS

GRAND FALLS
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LUNCH - PLATED SELECTIONS

Available 10 AM - 4 PM. Minimum of 15 per item, maximum of 3 items per meal. All prices are subject to applicable sales tax and service charge, and are subject to change without notice. Menu selections must be confirmed at least 30 days in advance to ensure availability.

PLATED LUNCH

All Sandwiches and Wraps are served with Kettle Chips, Choice of: **Zesty Pasta Salad, Steakhouse Potato Salad, or Mixed Greens Salad** and Premium Roast Coffee.

BBQ Pulled Pork Sandwich
Hand Shredded Pork, House-made BBQ, and Coleslaw on a Pretzel Bun

Broasted Chicken
Leg & Thigh or Breast & Wing, Mashed potatoes, and Grilled Corn

Grand Falls Clubhouse
Smoked Ham and Turkey, Crisp Applewood Smoked Bacon, Swiss and Cheddar Cheeses, Crisp Leaf Lettuce, Beefsteak Tomato, and Garlic Aioli on a Buttery Croissan

Caesar Wrap
Grilled Chicken Breast, Crisp Romaine Lettuce, Shredded Parmesan Cheese, Beefsteak Tomato, and Creamy Caesar Dressing in a Garlic Herb Wrap

The Cordon Bleu
Seasoned Chicken Breast, Smoked Ham, Swiss Alfredo, Roasted Broccoli, and Baked Potato

Buffalo Chicken Wrap
Grilled Chicken, Buttery Buffalo Sauce, Beefsteak Tomato, Cheddar Cheese, Shredded Iceberg Lettuce, and Ranch Dressing in a Flour Tortilla

Pasta Primavera (Vegetarian Friendly)
Broccoli, Bell Pepper, Onion, and Beefsteak Tomato tossed in a Creamy White Wine Sauce with Penne Pasta, served with Garlic Breadstick

*can be prepared Gluten Free

Thai Chopped Salad (Vegan/Gluten Free)
Shaved Brussels Sprouts, Broccoli, and Cabbage, Fried Sriracha Tofu, and Tender Edamame, tossed in a Thai Vinaigrette Dressing

Southwestern Chicken Wrap
Seasoned Grilled Chicken Breast, Cheddar Cheese, Shredded Iceberg,

Add a Cup of Chef's Choice Soup or Dessert to lunch

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LUNCH - BUFFET SELECTIONS

Available from 10 AM - 4 PM. All Buffets served with Fresh Brewed Roasted Premium Coffee. All prices are subject to applicable sales tax and service charge, and are subject to change without notice. Menu selections must be confirmed at least 30 days in advance to ensure availability.

A $200 fee applies to all Lunch Buffets under 20 people.

All American Buffet

Freshly Grilled Hamburgers and Local Bratwurst with Buns, Fresh Lettuce, Tomato, Onions, Pickle Chips, Assorted Cheese Slices with Homemade Prairie Mustang Baked Beans, Steakhouse Potato Salad, and Fresh Kettle Chips. Served with Ketchup, Mustard and Mayonnaise.

Soup and Sandwich Buffet

Chef's Choice Crafted Deli Sandwiches along with Chef's Choice Homemade Soup, Kettle Chips, **Choice of:** Zesty Herb Pasta Salad or Steakhouse Potato Salad.

South of the Border Buffet

Pulled Chicken with Grilled Onions and Peppers, Seasoned Taco Beef, Shredded Cheddar Cheese, Fresh Lettuce, Tomatoes, Onions, Black Olives, and Jalapenos, Sour Cream, and Salsa, Flour or Corn Tortillas, and Tortilla Chips with Queso Blanco Spanish Rice, and Seasoned Black Beans.

Southern Style Buffet

Smoked BBQ Pork Ribs, Fresh Hand Breaded Broasted Chicken, Creamy Mashed Potatoes with Gravy, Four Cheese Mac 'n' Cheese, Prairie Mustang Baked Beans, Grilled Corn, Cornbread Muffins, and Honey Butter.

Add Sliced Beef Brisket for $8 per person

Little Italy Buffet

Classic Caesar Salad, Penne & Fettuccine Pastas, Alfredo & Marinara Sauces, Choice of two: Grilled Chicken Breast, Beef Meatball, or Garlic & Herb Shrimp, Fresh Baked Garlic Bread Sticks and Italian Cheesy Bread.



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LUNCH - GRAND FALLS BUFFET

ENTRÉES (CHOOSE ONE FOR LUNCH)

Slow Stewed Beef Pot Roast, Swiss Steak, Chicken Marsala, Chicken Cordon Bleu, Dijon Herb Crusted Pork Loin, Smoked Salmon

Add Chefs Choice Dessert for Lunch

Add Premium Upgrade Salad for Fresh Mixed Greens

WEDGE SALAD: Gorgonzola Cheese, Bacon Lardon, Cherry Tomatoes, Crispy Onion, Peppercorn Ranch

CHEF SALAD: Iceberg Lettuce, Chopped Ham & Bacon Hard Boiled Egg, Red Onion, Cherry Tomatoes, Cheddar Cheese, Served with Ranch and French Dressing

CHOPPED SALAD: Crisp Romaine Lettuce, Cherry Tomato Genoa Salami, Greek Olive, Pepperoncini Lemon Vinaigrette Dressing

PRAIRIE GREENS SALAD: Mixed Greens, Dried Cherry, Toasted Sunflower Seed, Crumbled Gorgonzola, Apple Cider Vinaigrette

LUNCH BUFFET

Served with Fresh Mixed Greens and Dressing, Fresh Warm Rolls with Cream Butter and Premium Roasted Coffee. All prices are subject to applicable sales tax and service charge, and are subject to change without notice. Menu selections must be confirmed at least 30 days in advance to ensure availability. **A $200 fee applies to all Lunch Buffets under 20 people.**

Starters (Choose One)

Creamy Homestyle Coleslaw, Fresh Chopped Fruit, Homemade Zesty Herb Pasta Salad, Steakhouse Potato Salad or Green Goddess Salad

Vegetables (Choose One)

Green Bean Almandine, Honey Glazed Carrots, Key Largo Veggie Blend, Roasted Ratatouille or Grilled Asparagus

Starches (Choose One)

Cheesy Au Gratin Potatoes, Baked Potato Station, Garlic Mashed Potatoes, Parsley Buttered Baby Red Potatoes, Roasted Fingerling Potato

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DINNER

PLATED SELECTIONS

THEMED BUFFETS

CUSTOM BUFFETS

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DINNER - PLATED SELECTIONS

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens with Dressing, Warm Rolls and Butter, Dessert, and Coffee. Minimum of 15 per item, maximum of 3 items per meal. All prices are subject to applicable sales tax and service charge, and are subject to change without notice. Menu selections must be confirmed at least 30 days in advance to ensure availability. **A $200 fee applies to all Dinner Entrées under 20 people.**

Chicken Cordon Bleu
Swiss Alfredo, Ham, Italian Bread Crumbs, Garlic Mashed Potatoes, Roasted Asparagus

Pan Roasted Chicken
Chardonnay Herbed Chicken Glaze, Oven Roasted Fingerlings, Roasted Broccolini

Pork Medallions
Peach Gastrique, Garlic Mashed Potatoes, Butter Braised Carrots

Herb Roasted Pork Loin
Sherry Cream Dijon Sauce, Garlic Mashed Potato, Sautéed Green Beans

Peppercorn Crusted Beef Filet Medallions
Peppercorn Brandy Cream, Garlic Mashed Potatoes, Sautéed Green Beans

Beef Filet
6 oz., Beurre Rouge, Oven Roasted Fingerling Potato, Roasted Asparagus

New York Strip
10 oz., Beurre Rouge, Oven Roasted Fingerlings, Vegetable Medley

Roasted Prime Rib
Homemade Creamy Horseradish, Au Jus, Garlic Mashed Potatoes, Sautéed Green Beans

Pan Fried Walleye
Brown Butter, Parmesan, Lemon, Parsley, Wild Rice Pilaf, Sautéed Green Beans

Chilean Sea Bass
Pan seared, Lemon, Olive Oil, Parsley, Tri-Color Couscous, Grilled Asparagus

Smoked Salmon
Citrus Ginger Glaze, Basmati Rice, Winter Squash

Tuscan Chicken
Sundried Tomato and Spinach Cream, Fettuccini, Roasted Brussels Sprouts, Italian Focaccia

Cauliflower Puttanesca
(Vegetarian/Gluten-Free) *can be prepared vegan
Roasted Cauliflower, Hearty Puttanesca Sauce, Parmesan, Parsley, Lemon

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DINNER - PLATED SELECTIONS

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens and Dressing. Chef's Choice Starch, Chef's Choice Vegetable, Warm Rolls with Creamy Butter and Chef's Choice Dessert. Minimum of 15 per item, maximum of 3 items per meal. All prices are subject to applicable sales tax and service charge, and are subject to change without notice. Menu selections must be confirmed at least 30 days in advance to ensure availability.

A $200 fee applies to all Dinner Entrées under 20 people.

4 OZ. BEEF FILET DUET

Broiled Chicken Thigh
Fennel & Leek Cream

Garlic Shrimp
Lemon Herb Butter

Lobster Thermidor
Gruyere, Chardonnay Cream

6 OZ. PORK TENDERLOIN DUET

Airline Chicken
Date & Cranberry Compote

Garlic Shrimp
Lemon Herb Butter

Seared Salmon
Citrus Ginger Glaze

Add Premium Upgrade Salad for Fresh Mixed Greens

WEDGE SALAD
Gorgonzola Cheese, Bacon Lardon, Cherry Tomatoes, Crispy Onion, Peppercorn Ranch

CHEF SALAD
Iceberg Lettuce, Chopped Ham & Bacon, Hard Boiled Egg, Red Onion, Cherry Tomatoes, Cheddar Cheese, Served with Ranch and French Dressing

CHOPPED SALAD
Crisp Romaine Lettuce, Cherry Tomato, Genoa Salami, Greek Olive, Pepperoncini, Lemon Vinaigrette Dressing

PRAIRIE GREENS SALAD
Mixed Greens, Dried Cherry, Toasted Sunflower Seed, Crumbled Gorgonzola, Apple Cider Vinaigrette

Prices are subject to 7.0% sales tax and 20% Taxable Service Charge.

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DINNER - THEMED BUFFETS

Available from 4 PM - 10 PM. All Buffets Served with Chef's Choice Dessert, Fresh Brewed Premium Roast Coffee.
A $200 fee applies to all Dinner Buffets under 20 people.
Prices subject to applicable sales tax and service charge. **All prices subject to change.**

Southern Italy Buffet

Classic Caesar Salad, Roasted Italian Vegetables, Chicken Saltimbocca with Pesto Cream, Baked Parmesan Meatballs, Penne & Fettuccine Pastas, Three Cheese Tortellini, Alfredo and Marinara Sauces, Fresh Baked Garlic Breadstick and Cheesy Italian Bread.

Midwest Carne Asada

Mexican Fruit Salad, Spanish Style Rice, Seasoned Black Beans, Grilled Elotes, Fire Roasted Pepper & Onion, Flour or Corn Tortilla, Shredded Iceberg Lettuce, Pico de Gallo, Green Onion, Red or Green Salsa, Lime Wedges, Fresh Crema, Yellow Corn Chips, and Queso Blanco. Choice of 2 Proteins: Marinated Flank Steak, Grilled Chicken Thigh, Pork Tamale, or Citrus Shrimp.

Tri-State BBQ Platter

Tangy Apple Jalapeno Slaw, Four Cheese Mac 'n' Cheese, Creamy Garlic Mashed Potatoes with Gravy, Homemade Prairie Mustang Baked Beans, Smokehouse Grilled Corn, Cornbread Muffins with Whipped Honey Butter. Choice of 2 Proteins: Smoked Baby Back Pork Ribs, Smoked Chopped Pork Butt, Smoked Andouille Sausage, or Hand Breaded Broasted Chicken.

Pasta Feast Buffet

Chef Salad, Four Cheese Mac 'n' Cheese, and Fettuccine Alfredo, Steamed Broccoli, Crispy Bacon, Diced Tomato, Roasted Mushrooms, and Parmesan Cheese, Served with Toasted Artisan Sourdough, and Garlic Bread Sticks with Marinara. Choice of 2 Proteins: Andouille Sausage, Grilled Chicken, Breaded Chicken Chunk, Shredded Braised Beef, or Garlic Herb Shrimp.

Grand Prairie Feast Buffet

Classic Wedge Salad, Steakhouse Hash Brown Casserole, Applewood Smoked Bacon Wrapped Asparagus, Four Cheese Mac 'n' Cheese. Served with Warm Dinner Rolls and Butter. Choice of 2 Proteins: Hand Breaded Broasted Chicken, Red Wine Braised Pot Roast, Dijon Pork Loin, Chicken Cordon Bleu or Pan Seared Salmon.

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DINNER - GRAND FALLS BUFFET

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens and Dressing, Fresh Warm Rolls with Cream Butter, Chef's Choice Dessert and Premium Roast Coffee. All prices are subject to applicable sales tax and service charge, and are subject to change without notice. Menu selections must be confirmed at least 30 days in advance to ensure availability. **A $200 fee applies to all Dinner Buffets under 20 people.**

DINNER BUFFET

Starters (Choose One)

Creamy Homestyle Coleslaw, Fresh Chopped Fruit, Homemade Zesty Herb Pasta Salad, Green Goddess Salad or Steakhouse Potato Salad

Vegetables (Choose One)

Green Bean Almandine, Honey Glazed Carrots, Key Largo Veggie Blend, Roasted Ratatouille or Bacon Wrapped Asparagus

Starches (Choose One)

Au Gratin Potatoes, Baked Potato Bar, Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Parsley Buttered Baby Red Potato or Wild Mushroom Risotto

Entrées (Choose Two For Dinner)

Slow Stewed Beef Pot Roast, Swiss Steak, Chicken Marsala, Chicken Cordon Bleu, Dijon Herb Crusted Pork Loin, Smoked Salmon, Pan Fried Walleye

Add Premium Upgrade Salad for Fresh Mixed Greens

WEDGE SALAD

Gorgonzola Cheese, Bacon Lardon, Cherry Tomatoes, Crispy Onion, Peppercorn Ranch

CHEF SALAD

Iceberg Lettuce, Chopped Ham & Bacon, Hard Boiled Egg, Red Onion, Cherry Tomatoes, Cheddar Cheese, Served with Ranch and French Dressing

CHOPPED SALAD

Crisp Romaine Lettuce, Cherry Tomato, Genoa Salami, Greek Olive, Pepperoncini, Lemon Vinaigrette Dressing

PRAIRIE GREENS SALAD

Mixed Greens, Dried Cherry, Toasted Sunflower Seed, Crumbled Gorgonzola, Apple Cider Vinaigrette

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RECEPTIONS

APPETIZERS

DISPLAY STATIONS

CARVING STATIONS

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RECEPTIONS - HOT/COLD APPETIZERS

Prices per 50 pieces.

HOT APPETIZERS

Bacon Wrapped Scallops

Bacon Wrapped BBQ Shrimp

Bacon Wrapped Jalapeños
Stuffed with Cream Cheese

Baked Brie
with Fruit Compote

BBQ Cocktail Smokies (200 Pieces)

Chinese Pork and Vegetable Egg Rolls
with Sweet and Sour Sauce

Roasted Asparagus wrapped in Bacon

Pork Belly Bacon Cheddar Barrels

Spinach Artichoke Dip
Gournay Cheese, Spinach, Parmesan, and Roasted Artichoke served with Assorted Crackers

Petite Beef Wellington with Rosemary Demi Glace

Meatballs (Choose One)
Stingin' Honey Garlic Sauce | Bourbon Street BBQ Sauce | House made BBQ Sauce

Jumbo Chicken Wings
Choice of 2 Sauces: Buffalo | Sweet Chili | Stingin' Honey Garlic | Bourbon Street BBQ | Garlic Parmesan | Lemon Pepper Dry Rub| BBQ Dry Rub

Chicken Satay
Choice one: Spicy Thai Peanut | Saltimbocca | Bourbon Street BBQ

COLD APPETIZERS

Fruit Kabobs
with Homemade Cream Cheese Dip

Iced Jumbo Shrimp with Cocktail Sauce

Pinwheels (Choose One)
Southwest, Club, Ham and Dill Pickle, Turkey Pesto

Rosemary Focaccia Bruschetta

Beef Carpaccio
Parmesan Aioli, Truffled Potato Frites on a Focaccia Crostini

Assorted Devilled Egg Platter
(Traditional, Truffled Ham, Candied Bacon)

Salami Antipasto Skewer
Genoa Salami, Imported Greek Olive, Cherry Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Glaze

Lobster Roll Bites
Fresh Lobster Salad Mix, Celery Heart, Lemon Aioli on Toasted Ciabatta Crostini

Crab Rangoon Salad Bite
Crab Salad, Green Onion Frills, Sweet Chili Glaze, in a Wonton Cup

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RECEPTIONS - STATIONS

DISPLAYS

Artisanal Charcuterie Display
European Olive Mix, Cured Specialty Meats, Assorted Gourmet Cheeses, Fruit Compote and Mustard, Assorted Crackers.

Assorted English Trifles
Strawberry Shortcake, Raspberry White Chocolate or Tiramasu

Assorted Mini Cheesecakes or Petit Fours

Deli Meats and Cheese Tray
Served with Assorted Crackers

Garden Vegetable Display
Served with Assorted Crackers

Imported and Domestic Cheese Tray
Served with Gourmet Crackers, Fruit Preserves, and Whole Grain Mustard

Seasonal Fruit Display
Served with Cream Cheese Dip

Smoked Salmon Display

CARVING
All Items will be served with Petite Buns and an array of Condiments.

Baked Honey Glazed Ham

Herb Crusted Pork Loin

Roasted Tenderloin of Beef

Roasted Turkey Breast

Steamship Round of Beef

Slow Roasted Prime Rib

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BEVERAGES

DRINK SELECTIONS

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BEVERAGES - DRINK SELECTIONS

A $150 Setup Fee per bar. One bar for every 100 people.

Premium Brands, Cash/Host

Ketel One Vodka, Grey Goose Vodka, Crown Royal, Amaretto Disarrano, Makers Mark, Bombay Sapphire, Jack Daniels, Jameson

Call Brands, Cash/Host

Bacardi Silver Rum, Captain Morgan, Absolut Citron, Jim Beam, Seagram's Seven, Windsor, Lord Calvert, Southern Comfort, Tanqueray Gin, Jose Cuervo Tequila, Dewar's Scotch, E&J Brandy, Malibu Rum

Well Brands, Cash/Host

Amaretto, Black Velvet, House Rum, House Gin, House Vodka

Domestic Beer, Cash/Host

Imported Beer, Cash/Host

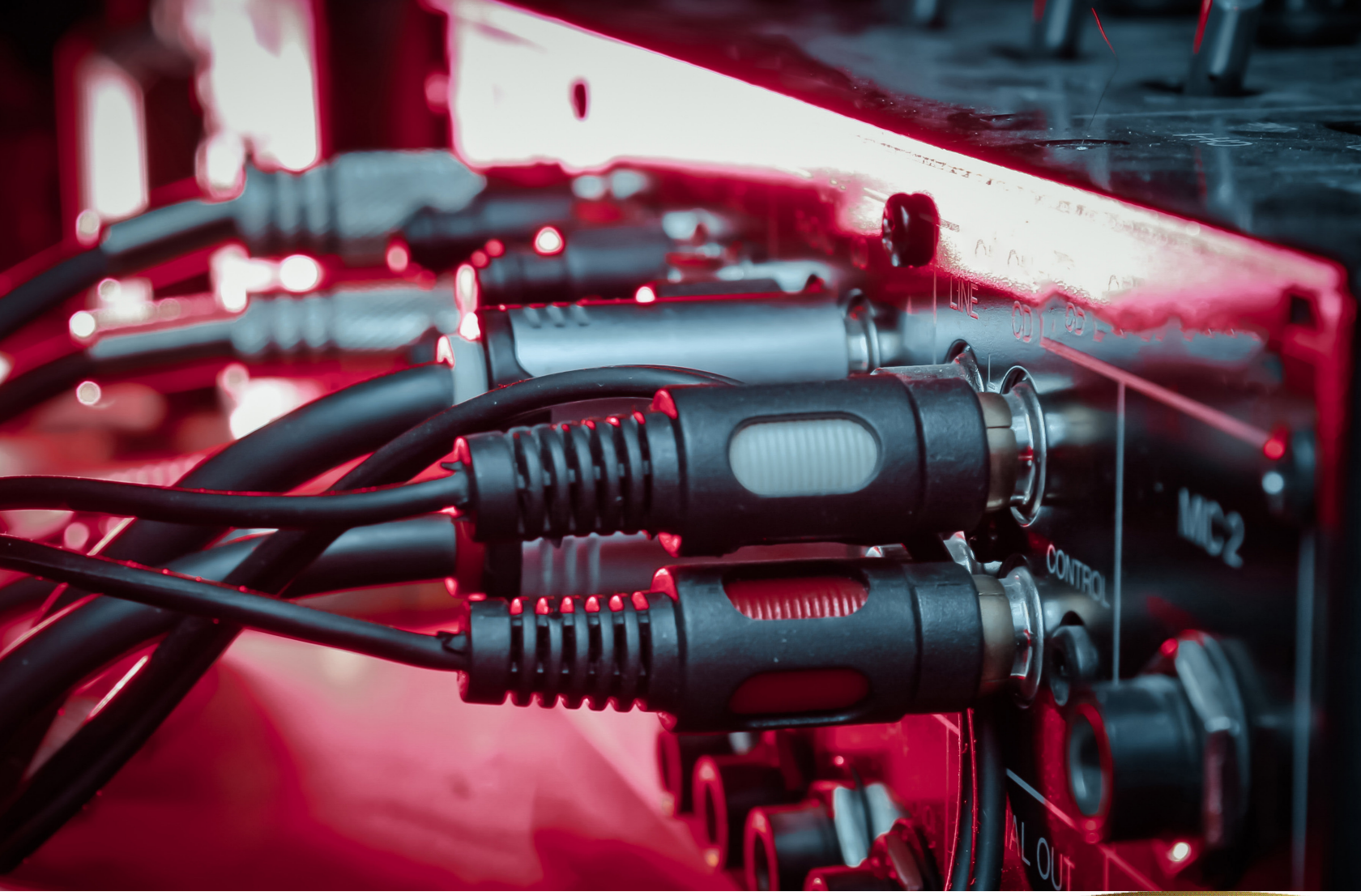
House Wine, Cash/Host

Dasani Water & Coke products, Cash/Host

CHAMPAGNE/SPARKLING CIDER (PER BOTTLE)

Wycliff | Sparkling Cider

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AUDIO VISUAL & MISCELLANEOUS

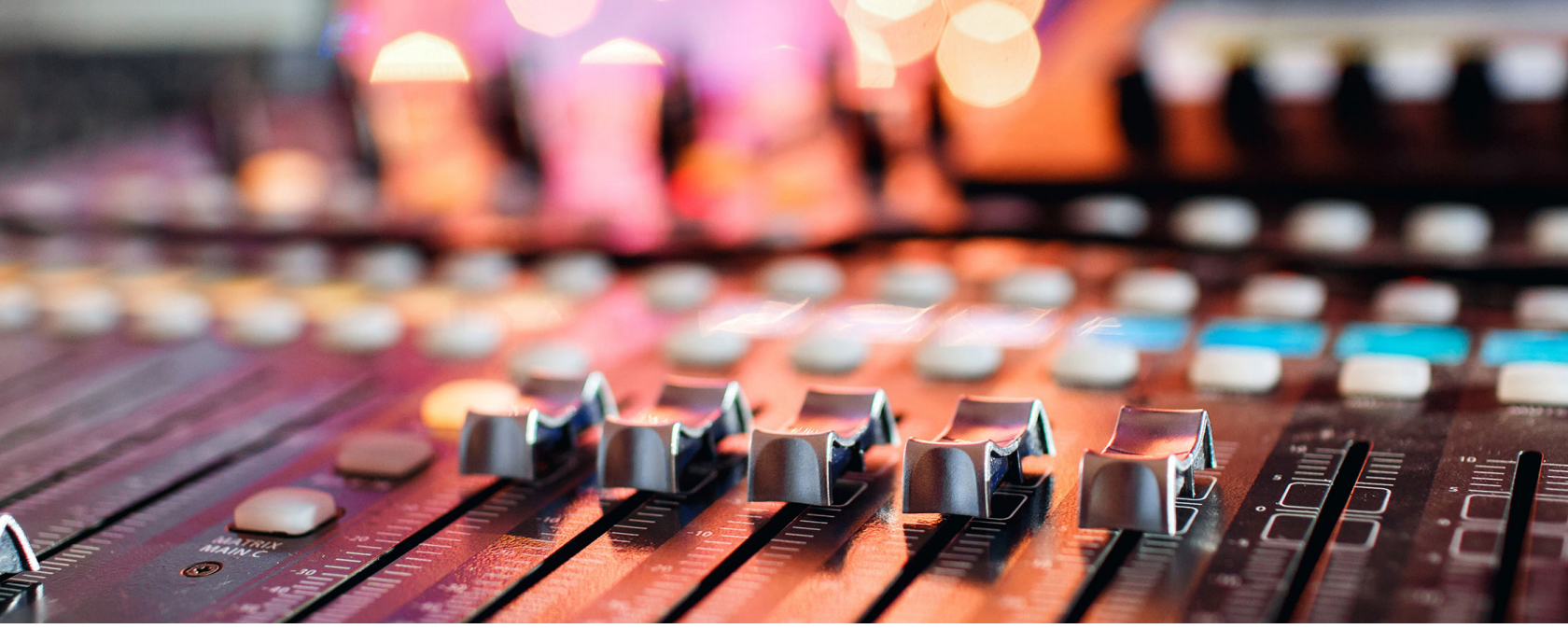
AUDIO VISUAL

MISCELLANEOUS

INFORMATION AND POLICIES

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AUDIO VISUAL & MISCELLANEOUS

All equipment and services are per day charges.

Audio Cables for Sound	
Ceiling Projectors With Screens Combo	
Dance Floor	
DVD Player	
Easels	
Flipchart with Markers	
Headset	
Internet connections	
Laptop	Wireless or Wired
Mixer	4 channel or 8 channel
Outside AV Charge	
Podium Only	
Podium with Mic	
Podium with Screen	
8 ft Portable Screen	
10 ft Portable Screen	
Bose Sound Towers	
Power Point Clicker	
Power Strip	
Portable PA System	
Projector for Laptop	4700 Lumens
Risers	4x8 section
Speaker Phone	
75" TV	
Uplights	
Whiteboard with Markers	(3 ft x 4 ft)
Wireless Microphones	Lavalier or Hand Held
Wired Microphones	
Stage Removal and Reset	

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INFORMATION AND POLICIES

Hotel Block

One step into your hotel room and you'll know why we say, Live It Up! at Grand Falls Casino & Golf Resort. Sophisticated interior design compliments outstanding personal service and modern amenities to envelope you in total luxury and comfort. A look out your hotel room window reveals a panoramic view of our world-class pools and beautiful landscape. Simply stated, there is nothing else like it in the region. Within minutes of your room, you'll discover our spacious indoor pool, a Vegas-inspired casino, state-of-the-art fitness center, fine dining venues and more. Whether you are planning a special event, corporate meeting or a weekend getaway, Live It Up! at our hotel.

The Spa at Grand Falls

While visiting Grand Falls Casino & Golf Resort, we invite you to The Spa at Grand Falls! Planning an event is hectic enough and here at the Spa it is our job to make your day easier. We start with our simplified menu choices and prices. It can't get any easier, so pick up the phone and give us a call (Ext 4200). We are expecting you. We also hope when you schedule services at the Spa that you take full advantage of our amazing complimentary amenities! Whether it's our whirlpool, steam room, infrared sauna, or our vichy style showers that include all your vanity amenities, you can't find a better place to Live It Up! in luxury than The Spa at Grand Falls Casino & Golf Resort.

Regulations

All food and beverage, excluding wedding cake, mints and nuts, must be purchased through Grand Falls Casino & Golf Resort. Grand Falls Casino & Golf Resort does not permit carryout of banquet food. Customers can bring in own centerpieces and decorations, confetti of any kind is not allowed. All decorations must be removed from the meeting room the day of the event. Excessive cleaning (including restrooms) will result in a charge not less than $100.00. We reserve the right to move your function to a room other than confirmed, this will depend on the final attendance numbers.

Guarantees

All menus must be finalized one month prior to your event. A guaranteed meal count is required 7 calendar days prior to event. Grand Falls Casino & Golf Resort will prepare for 5% over the guaranteed number. You are required to pay 100% of your guarantee, or the actual number of guests served, whichever is greater. Should your actual attendance exceed the guaranteed number, every effort will be made to properly serve the guests. However, we may not be able to serve the same menu. When a cash or host bar is used, a minimum of $300 in revenue must be generated per bar or the difference will be billed. All prices are subject to applicable sales tax and service charge.

Alcohol Beverage Service Notice

- The management of alcohol service at a casino licensed by the state of Iowa is much stricter than you will find at other venues.
- Iowa law strictly prohibits a licensed establishment from serving alcohol to a person who is or appears to be intoxicated and such persons, by law are not allowed to gamble.
- You will find that we enforce these laws much more strictly than do other establishments licensed to serve alcohol.
- We will deny any alcohol beverage service to any guest who may appear to be intoxicated or end beverage service at any time we feel it is necessary with your event.
- Please be aware that the majority of the time, there are law enforcement officers who are assigned to be involved and assist with the enforcement of these laws.

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SHELLFISH, DAIRY and other foods individuals may be allergic or have reactions to. For more information, please speak with a manager.

GRAND FALLS CASINO & GOLF RESORT®
AN ELITE CASINO RESORTS PROPERTY

Prices are subject to 7.0% sales tax and 20% Taxable Service Charge.
Menus and prices are subject to change.
Please work with your Event Coordinator on the recommended number of selections based upon your event size.