



Trellis  
catering

Weddings | Private Dinners | Business Functions | Special Events

[trelliscafedsm.com](http://trelliscafedsm.com) | 515.330.1517 | [eventsales@trelliscafedsm.com](mailto:eventsales@trelliscafedsm.com)





## CREATIVE. CUSTOM. UNIQUE.

*At Trellis, our philosophy is that food should be fresh, fun and most of all.....shared! We pride ourselves on creating custom menus that are uniquely displayed, locally sourced and made from scratch.*

*We start with a consultation to ensure we are building a menu and its presentation that perfectly pairs with your event. Our full service event staff have worked the finest events across the metro and our chefs bring an international menu perspective to create an event uniquely delicious for you and your guests. Let's get started! here is a small taste of some of the possibilities.*



# Breakfast

Pricing based on groups of 25  
fees may apply to groups smaller than 25



## Continental Breakfast | 10

Homemade fruit pastries, cranberry orange muffins, fresh fruit platter, yogurt, GF granola. Includes fresh brewed Zanzibar coffee, decaf, orange juice and hot water with assorted teas

Add

## Breakfast Burritos | 6

Eggs, peppers & cheese in a large flour tortilla. Choose 1  
Chorizo & Potato | Carne Asada | Sautéed Mushrooms & Peppers

or

## Breakfast Sliders | 5

Egg sliders on mini ciabatta buns or toasted sourdough. Choose 1  
Sausage & White Cheddar | Prosciutto & Swiss | Tomato, spinach & Avocado

## Iowa Hot Harvest Breakfast | 16

Continental breakfast plus Swiss & spinach fritatta, crispy breakfast potatoes, Berkwood Farms grilled ham OR seasoned sausage patties, brioche French toast with whipped maple butter and fresh blueberry maple sauce

Call us today to customize a brunch offering for bridal showers,  
baby showers & family celebrations

## Coffee & Tea | 2

Fresh Brewed Zanzibar Coffee, Decaf & Hot Water with Assorted Teas

Substitute Hot Apple Ginger Tea for Assorted Tea | 1

(1 free refresh at certain venues)

## Water Station | 75

Up to 100 guests

Add Fruit Garnish or Refreshing Infusion

## Juice | 30 per gallon

## Coke Products & Bottled Water | 2 each

## Infused Lemonade Station | 5

Includes cranberry lemonade, lavender infused lemonade & sparkling strawberry mint lemonade

The above beverages come with disposable cups, lids, sleeves and condiments.

## Morning & Afternoon Breaks

Trellis Fresh Baked Gluten Free Chocolate

Walnut Cookies or Chocolate Chip

Blondies | 22 per dozen

Assorted Granola Bars & Trail Mix | 3

Sriracha Snack Mix | 60

Serves 30-35 people

Assorted Granola Bars & Trail Mix | 3

Trellis Mid-day Break | 6

Fresh cut vegetables, assorted cheeses, mixed nuts, creamy dill dip, red pepper hummus and pita toast points

Ice Cream Break | 6

Rich Iowa vanilla & chocolate ice cream with strawberry, chocolate, mixed nuts & toppings of your choice



# Lunch

Plated lunches & hot buffets available

## Trellis Box Lunch | 13

10 People Minimum. 20+ people – choose two sandwiches - GF options available upon request

Choose up to 2 meats and 1 cheese per sandwich. All box lunches include a fresh made focaccia or ciabatta sandwich with romaine, tomato, choice of side salad, chips, fruit and our signature cookie.

## Meat

Berkwood Farms Iowa Ham | Smoked Turkey | Iowa Roast Beef | Salami | Curried Chicken Salad | Capicola | Porchetta or Prosciutto +2

## Cheese

Baby Swiss | Yellow or White Cheddar | Fresh Mozzarella | Provolone | Smoked Gouda | Dill Havarti | Pepper Jack | Colby Jack

**Side Salads** - choose one for all sandwiches

Italian Vegetable Pasta | Mediterranean Cous Cous | Southwest Quinoa Salad | Apple, Jicama & Cabbage Slaw | Cucumber & Tomato | Lemon Asparagus Orzo with Feta Crumble

All lunches served with fallen palm disposable plates, cornstarch flatware and paper napkin - Please inquire for china upgrades

## Specialty Sandwiches & Salads | 15

10 People Minimum. 30+ people – choose two sandwiches - GF options available upon request

Includes 1 side salad, chips, fresh fruit cup & signature cookie

### Bistro Turkey on Focaccia

Smoked turkey breast, Berkwood bacon, sliced apple, coarse ground apple cider mustard, tomato, lettuce, basil & baby Swiss cheese

### Bistro Beef

Slow roast pepper crusted beef, sweet red peppers & sautéed onions, smoked gouda cheese, horseradish cream on ciabatta

### Caprese

Fresh sliced tomato, basil, mozzarella, olive pesto spread, balsamic drizzle on baguette - Add Prosciutto | 1.50

### Berkwood Ham Asparagus Wrap

Poached asparagus, Berkwood ham, spinach salad greens & herb cheese spread - Substitute smoked salmon +1.50

### Chicken Satay Wrap

Spicy Thai peanut curried chicken with greens, cilantro, rice noodles, carrots & cucumber relish.

### Steak Blue Cheese Salad<sup>gf</sup>

Sliced strip steak, golden potatoes, portobello mushrooms, red wine mustard vinaigrette, blue cheese crumbles

### Health Nut Quinoa Salad<sup>gf</sup>

Mixed greens, quinoa, ginger tofu, tomato, cucumber, carrots, brussel sprouts, pine nuts, parsley with ginger mint dressing.

### Roast Chicken & Cannellini Salad<sup>gf</sup>

Herb roast chicken, seasonal greens, cannellini beans, zucchini, roast red peppers, ricotta salata, fresh basil with basil vinaigrette

## Lunch Buffet | 15

Trellis seasonal garden salad with vinaigrette, lemon asparagus orzo salad with feta, curried chicken salad wraps, bistro turkey on focaccia, herb crostini, fresh fruit display, chocolate walnut cookie<sup>gf</sup> & chocolate chip blondie tray

## Salad Bar | 16

Build your own bar with chopped romaine, seasonal greens, spinach, sliced strawberries, candied walnuts, roast vegetables, hard boiled egg, ancient grain melange, grilled chicken, crispy prosciutto, cannellini beans, feta cheese, tomato focaccia croutons, honey-ginger vinaigrette, orange-poppy seed or herb buttermilk dressing, South Union breads - Add smoked salmon +2

### Add Beverage Station | 2.50

Includes iced tea, lemon wedges, ice water, disposable cups





# Hors d'oeuvres

Seasonal chef inspired menus upon request  
pricing per dozen - vegan options available

Chef consultations & quotes available for custom or themed events  
gf = gluten free | veg = vegetarian | v = vegan

## Hot Hors d'oeuvres

Wild Mushroom Brioche Tassie<sup>veg</sup> | 20/dz

Sautéed wild mushrooms, garlic, toasted brioche cup, chevre

Bacon & Sweet Potato Skewer<sup>gf</sup> | 20/dz

Roast sweet potatoes wrapped with Berkwood Farms thick cut bacon, bourbon glaze

Curried Samosas<sup>veg</sup> | 22/dz

Curried peas & potatoes in flaky crust with mint-cilantro dipping sauce

Spring Arancini<sup>veg</sup> | 24/dz

Handmade arancini with spring asparagus & fontina cheese

Polenta Skewer<sup>gf</sup> | 24/dz

Red pepper polenta skewer with your choice of Graziano sausage or roast mushroom & mozzarella

Iowa Pork Skewer<sup>gf</sup> | 24/dz

Braised Berkwood Farms pork belly with Cedar Ridge bourbon glaze

Curried Chicken Apple Brochette<sup>gf</sup> | 28/dz

Tender grilled skewers of chicken & apple with coconut curry sauce served over bed of white rice

Meatballs<sup>gf</sup> | 28/2dz

Choose from the following sauces: Swedish | Bourbon BBQ | Spicy Marinara | Sesame Ginger Hoisin

Eggrolls | 30/dz

Choice of Pork or Tofu in crispy rice paper wrap with hoisin dip

Chef Diego's Focaccia Pizza Bites | 36/2dz

Choose 2 kinds: Margarita | Prosciutto & Basil | Olive, Mushroom & Artichoke | Graziano Sausage & Red Pepper

Stuffed Mushrooms<sup>gf/veg</sup> | 36/2dz

Smoked gouda & roast vegetable stuffed baby portobello caps

Duck Rillettes<sup>gf</sup> | 36/dz

Roast petite potato stuffed with shredded duck topped with Iowa apple compote

Seared Scallop Spoons<sup>gf</sup> | 48/dz

Seared sea scallop with spring pea puree and crispy Prosciutto served in Asian Spoon

## al Fresco Hors d'oeuvres

Phyllo Cups<sup>veg</sup> | 20/dz

Choose from: Spinach Artichoke | Brie & Apricot | Pear Blue Cheese & Walnut | Spicy Corn & Black Bean

Garden Fresh Bruschetta<sup>veg</sup> | 24/dz

Choose from: Traditional | Roast Tomato & Olive | Pesto Ricotta with Crispy Prosciutto | Olive Tapenade & Feta

Pear Flatbread Bites<sup>veg</sup> | 24/dz

Wine poached pears & triple cream brie flatbread bites with Iowa honey drizzle

Vietnamese Garden Spring Rolls<sup>gf</sup> | 28/dz

Choose from: Shrimp, Pork or Curried Tofu with fresh vegetables and rice noodles - can be cut into halves

Mini BLT's | 28/dz

Mini open-face BLT's with Berkwood Farms thick cut bacon, heirloom tomatoes & pesto mayo on Italian toast

Steak & Potatoes<sup>gf</sup> | 30/dz

Pepper-crust thin sliced medium rare Iowa beef on a homemade potato chip with horseradish creme

Shrimp Cocktail Shooter<sup>gf</sup> | 30/dz

Zesty grilled shrimp with fresh horseradish cocktail sauce

Beef Tagliata | 30/dz

Thin sliced Iowa beef, arugula, shaved parm & balsamic reduction on grilled crostini

Smoked Trout Cake | 32/dz

Smoked Trout on Iowa sweet corn cake with garden dill cream

Salmon on Rye | 36/dz

Smoked salmon, ricotta spread, fresh raspberries & lime zest on toasted rye



# Displays & Stations

25 guest & up | All prices per person

All staffed events will include 22% service charge & 6% sales tax. Chef fee(s) may apply to certain menus.

Custom themed food displays & chef action stations available upon request

## Iowa or European Cheese & Fruit Tray | 4

Includes fresh seasonal fruit, assorted cheeses, artisan breads and EVOO flatbread crisp

## Bruschetta Bar | 6

Includes artisan breads and EVOO herb flatbread crisp. Choose 3

Traditional | Roast Tomato & Olive | Ricotta, Pesto & Prosciutto | Olive Tapenade & Feta | Herb Chevre & Iowa Honey

## Mediterranean Display | 7

Fresh cut & marinated vegetables, assorted cheeses & olives, fresh cut fruit, creamy dill dip, red pepper hummus, honey yogurt dip & pita toast points

## European Meat & Cheese Board | 8

Includes assorted cured meats, select cheeses, artisan breads, EVOO herb flatbread crisp & apricot chutney

## Smoked Fish Trio | 12

House smoked salmon, tuna and trout accompanied with assorted olives, sundried tomatoes and fresh berries, flatbreads & dips

## Chef Diego's Focaccia Pizza Station

full portion - 15pp | 1/2 portion - 8pp

Includes Caesar salad, grated parmesan, crushed red pepper, chile oil. choose up to 3

Margarita | Prosciutto & Basil | Graziano Sausage & Red Pepper | Berkwood Ham, Ndjua & Pineapple | Fried Eggplant & Mozzarella 4 Cheese | Artichoke, Olive & Mushroom

## DIY Asian Noodle Wok

full portion - 20pp | 1/2 portion - 12pp

Includes fried wonton strips, eggrolls, sweet & sour sauce, siracha.

choose up to 2 noodles, 3 sauces, 3 veggies, 2 proteins

Noodles: Rice Noodles | Soba Noodles | Lo Mein Noodles

Sauces: Copperwell Sauce | Teriyaki Sauce | Pad Thai | Coconut

Curry Sauce | Yakisoba Sauce | Ginger Hoisin

Veggies: Bamboo Shoots | Shredded Carrots | Pepper Strips | Napa

Cabbage | Bean Sprouts | Crushed Peanuts | Snow Peas

Protein: Chicken | Pork | Ginger Tofu | Grilled Shrimp +2

## Street Tacos<sup>gf</sup>

full portion - 20pp | 1/2 portion - 12pp

Includes lime, queso fresco, cilantro, salsa verde, corn tortillas, spanish rice, calabacitas, chips & salsa. choose up to 3

Tacos Al Pastor | Carne Asada | Grilled Chicken | Grilled Poblano

Peppers & Mushrooms | Pork Carnitas | Beef Barbacoa

add authentic homemade tamales | 2.50/guest

## Sliders

full portion - 15pp | 1/2 portion - 8pp

Chef built sliders, truffle parmesan oven fries, apple jicama slaw, spicy pickle spears. choose 2

Lamb Slider - cucumber, red onion, feta, tzatziki sauce

Southwest - sharp cheddar, roast green chile, chipotle mayo

BBQ - pulled pork, spicy cole slaw, crispy onion strips

Veggie - black bean, roasted red pepper, white cheddar

South Sider - Graziano sausage, fresh mozzarella, sliced pepperoncini peppers

Classic Beef Slider - Lettuce, Tomato, Ketchup & Mustard

## Iowa Carving Board

full portion - 28pp | 1/2 portion - 16pp

Includes chef's condiments & sauces, cocktail buns, marinated grilled vegetables & rosemary roast fingerling potatoes. choose 2

Roast Turkey Breast | Herb Marinated Pork Tenderloin | Bone-in

Fresh Iowa Ham | Grilled Beef Sirloin +1 | Slow Roast Porchetta |

Prime Rib +1 | Beef Tenderloin +3 | Seared Duck Breast +2 | Whole

Hog +2 - add mashed potato or macaroni + cheese bar | 6

## Other Station Ideas

Chef Diego's Seasonal Risotto | Fresh Tossed Gnocchi | Handmade

Pasta | Paella & Tapas | Fresh Fish & Seafood Bar | Grilled Fajitas |

Southern BBQ | Mexican Wedding



# Dinner Buffet

25 guest & up | All prices per person

## Custom buffet menus encouraged

All buffets include fallen palm disposables, cocktail napkins & corn starch flatware unless noted otherwise. Pricing based on 25 people minimum, additional fees may apply for smaller groups.

22% service fee and 6% sales tax applies to all menus - Certain menus subject to chef fee(s)

## Buffet Dinner | 22

Includes 1 soup or salad selection, 2 sides, 1 entree, South Union bread & butter, iced tea, water & coffee station

## Buffet Dinner | 28

Includes 1 soup or 2 salad selections, 2 sides, 2 entrees, South Union bread & butter, iced tea, water & coffee station

## Trellis Select Buffet Dinner | 38

Pre-set Trellis seasonal garden salad with family style antipasti trays. Buffet includes steamed baby vegetables, root vegetable gratin, lemon asparagus orzo salad with feta, chef carved pepper crusted Iowa sirloin with cocktail rolls and horseradish cream, Mediterranean cod with roast cherry tomatoes, olives and white wine lemon sauce. Includes china, flatware, water glass, South Union bread & butter, beverage station of iced tea, water & coffee

Ask how to theme your buffet or add a chef prepared action station.

Finish off your buffet with one of our signature dessert shooter trios!

## Soup or Salad Selection

**Soups:** Leek & Gorgonzola Soup | Chicken Tortilla Soup | Potato & Bacon Soup | Creamy Wild Rice & Mushroom | Squash Bisque | Sausage & Tortellini | Tomato Red Pepper Bisque | Apple Ginger Lentil Soup *gf/v*

**Salads:** Trellis Seasonal Garden Salad | Caesar Salad with Garlic Butter Croutons | Strawberry Spinach Feta Salad | Pear & Arugula Salad | Winter Greens & Roast Vegetables | Roast Fennel & Orange Salad | Warm Spinach Mushroom Bacon Salad +2

## Sides

Olive Oil Roast Seasonal Vegetables | Garlic Chive Mashed Potatoes | Haricots Vert & Crispy Shallots | Steamed Baby Vegetables with Herb EVOO | Rosemary Roast Red Potatoes | Honey Dill Carrots | Root Vegetable Gratin | Roast Vegetable & Wild Rice Melange | Lemon Oregano Roast New Potatoes | Fresh Asparagus & Lemon Butter Sauce | Hasselback Potatoes +1 | Dauphinois Potatoes +2

## Entree Selections

### Poultry

Chicken & Mushrooms with Marsala Wine Sauce | Sautéed Chicken Picatta with Lemon & Capers | Chicken Coq Au Vin | Roast Chicken & Apples with Creamy Madras Curry Sauce | Roast Turkey Breast Medallions with Thyme Pan Jus | Mediterranean Herb Roast Chicken Thighs with White Wine Lemon Sauce | Asian Duck +2

### Beef & Pork

Iowa Beef Tips with Onion Mushroom DeBurgo Sauce +1 | Sliced Pepper Crusted Sirloin with Horseradish Creme +2 | Red Wine Braised Beef Short Ribs | Berkwood Farms Ham & Brown Sugar Ginger Glaze | Herb Crust Iowa Pork Tenderloin Medallions with Chestnut Cream Sauce | Graziano Sausage Lasagna

### Seafood

New England Cod with Lemon Caper Sauce +2 | Salmon Medallions with Hoisin or Lemon Thyme Sauce +1 | Shrimp & Spring Pea Pasta Al Fresco +1

### Vegetarian

Vegetarian Lasagna Bianco | Spinach, Ricotta & Artichoke Crepes | Three Cheese Tortellini with White Wine Almond Sauce | Layered Fresh Vegetable Gateau | Pasta Primavera



# Plated Dinners

25 guest & up | All prices per person

## Local seasonal menus available upon request

All plated entrees include choice of salad, served or pre-set, 2 sides, family style South Union bread & butter, china plate, flatware, water glass, linen napkin (black or white).

Pricing based on 25 people minimum, additional fees may apply for smaller groups. 22% service fee & 6% sales tax applies to all menus

Ask us how to create your own chef inspired multi-course meal, wine paired event or cooking demo and dinner with the chef!

## Beef

Stout Braised Beef Short Ribs | 30

Iowa CAB Top Sirloin Steak with Mushroom De Burgo Sauce 10oz | 32

New York Strip Steak with Cedar Ridge Onion Whiskey Sauce 12oz | 36

Chipotle Charred Ribeye with Lime Garlic Butter 12oz | 38

Certified Iowa Beef Tenderloin with De Burgo Butter Sauce

6oz - 34 | 8oz - 38

Duet Plate: 4oz Pepper Crusted Tenderloin Medallion Au Pouvoir & Seared Salmon with Sesame Maple Glaze | 39

Herb Roast Prime Rib with Au Jus & Horseradish Creme Sauce | 38

Lobster Tail & 6oz. Beef Tenderloin with Bernaise Sauce | 48

Bistecca Alla Fiorentina | [Market Price](#)

Table side Chef carved Certified Iowa Beef Porterhouse Steak with Grilled Vegetables and Chef's Accompaniments

## Pork

All Natural Iowa Berkshire Pork Tenderloin Medallions with Apple Cider Sauce | 32

Wild Rice & Mushroom Stuffed Berkwood Farms Iowa Bone-In Pork Chop with Chestnut Cream Sauce | 34

LaQuercia Pancetta Wrapped Pork Fillet with Pomegranate Port Sauce | 34

## Poultry

Herb Roast Skin-on Chicken Picatta with Lemon Caper Sauce | 27

Pan Seared Mediterranean Chicken with Fresh Herbs, Olives & Cherry Tomatoes | 28

Spinach & Ricotta Stuffed Wing-on Chicken with Basil Cream Sauce | 29

## Fish

Grilled Salmon Fillet with Orange Campari Sauce | 32

Parmesan & Pistachio Crusted Cod Fillet | 34

Fresh Seared Halibut with White Wine, Grapefruit, Capers & Cherry Tomatoes | 38

## Vegetarian

Grilled Vegetable Napoleon with Fresh Mozzarella, Basil & Roast Tomato Coulis | 24

Quinoa & Vegetable Stuffed Portobello Cap with Balsamic Reduction | 24

## Pasta - includes salad - no sides

Three Cheese Tortellini with Almond White Wine Sauce | 24

Butternut Squash Ravioli with Brown Butter Sage Sauce | 26

Spinach, Sun Dried Tomato & Iowa Bacon Gnocchi | 26

Braised Lamb Ragu with Potato Gnocchi | 28

Wild Mushroom & Squash Risotto with Red Wine Reduction | 30

Spring Pea Risotto with Crispy Pancetta | 30

## Salad Selection

Trellis Seasonal Garden Salad | Caesar Salad with Garlic Butter Croutons | Strawberry Spinach Feta Salad | Pear & Arugula Salad | Winter Greens & Roast Vegetables | Roast Fennel & Orange Salad | Warm Spinach Mushroom Bacon Salad +2

## Sides

Roast Seasonal Vegetables | Garlic Chive Mashed Potatoes | Haricots Vert & Crispy Shallots +1 | Steamed Baby Vegetables | Rosemary Roast Red Potatoes | Honey Dill Carrots | Root Vegetable Gratin | Roast Vegetable & Wild Rice Melange | Lemon Oregano Roast New Potatoes | Fresh Asparagus & Lemon Butter Sauce +1 | Hasselback Potatoes +1 | Dauphinois Potatoes +1





# Desserts

Custom seasonal dessert stations available

## Select Offerings

Gran Marnier Chocolate Mousse<sup>gf</sup> | 6  
with Italian biscotti & candied orange peel

Salted Caramel Layered Brownie | 6  
Topped with espresso cream and fresh berries

Homemade Apple Crisp | 6  
Topped with cinnamon cream

Fresh Berry Trifle | 7  
Layers of mixed berries, chantilly cream and lemon pound cake

Vanilla Bean Panna Cotta<sup>gf</sup> | 7  
with raspberry puree and fresh berries

Creme Brulee<sup>gf</sup> | 7

Tiramisu | 8  
Layers of espresso dipped lady fingers and cream with cocoa

Rustic Peach & Blueberry Tart | 8  
with almond cream

## Made from Scratch Cakes

Lemon Thyme Olive Oil Cake | 8  
Topped with lemon glaze and blueberry reduction

Flourless Chocolate Cake<sup>gf</sup> | 8  
Topped with fresh berries & creme anglais

Hummingbird Cake | 8  
Banana cake with pineapple, pecans & cream cheese frosting

Chocolate Stout Cake | 8  
Topped with espresso whipped cream & wine poached pears

Pink Champagne Cake | 8  
Pomegranate cream cheese frosting and Iowa honey

Black Forest Cake | 8  
Topped with dark cherry reduction

Cakes are served and displayed on fallen palm plates with cornstarch forks and cocktail napkins.

Wedding decoration for display cake - add \$50 per cake

## Dessert Stations

Shooter Glass Trio | 8  
Comes with home made biscotti & fruit garnish. Choose 3  
Gran Marnier Chocolate Mousse | White Chocolate Mousse | Panna Cotta | Key Lime | Banana Cream | Bavarese | Tiramisu | Lemon Custard | Raspberry Cheesecake

Flaming Donuts | 8  
Chef flambé of a classic glazed donut in brown butter and spiced rum sauce. Topped with salted caramel gelato and pink Himalayan salt

Crepe Suzette | 10  
Your guest enjoy a tableside Flambé of a classic French dessert consisting of crêpes with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest, and Gran Marnier

Cheffee of \$100 on action stations

All prices per person unless otherwise noted

Stations include fallen palm plates, disposable flatware & cocktail napkins



# General Info

25 guest & up | All prices per person

## General Policies

Please read through our policies to get more information on payment, process and whom to contact throughout your event.

1. All food is served on upscale fallen palm leaf disposables with corn starch biodegradable flatware & paper napkins unless otherwise stated in your contract. You can upgrade to full china & glassware for \$3 per guest.
2. A 22% taxable service fee and 6% sales tax will be added to all staffed Trellis Catering event bills.
3. A gratuity for the staff is optional, but always appreciated. Gratuity is not part of the service fee.
4. Checks are the preferred method of payment or Credit Card the evening of the event.
5. A deposit of 50% based on estimated charges is due with the signed contract.
6. Estimated food and beverage balance is due in full 1 week prior to the event when giving the final guest count guarantee. This count can be increased up to 24 hours prior to the event.
7. Certain preparations, presentations, menu items and stations may require additional fee(s).

Please make checks payable to:



1701 S. Union St.  
Des Moines, IA 50315

Please contact us for custom offerings at our preferred venues

Venues:

Greater Des Moines Botanical Garden | The Tea Room  
Jasper Winery | West End Salvage | Noce

Contact us for private in-home dinners, office parties or off-site catering for your next event.

We look forward to working with you!

## Hosted Bar Information

Hourly packages and on-consumption packages available.

Bartenders are \$25 per hour. Number of bartenders needed based on final guest count and level of service required.

There is a \$100 minimum set up fee for event bars.

All standard bar pricing includes upscale plastic disposables, ice, mixers, standard garnishes & beverage napkins. Glassware upgrades available upon consultation.

Custom bar packages and seasonal signature drinks available upon consultation.

