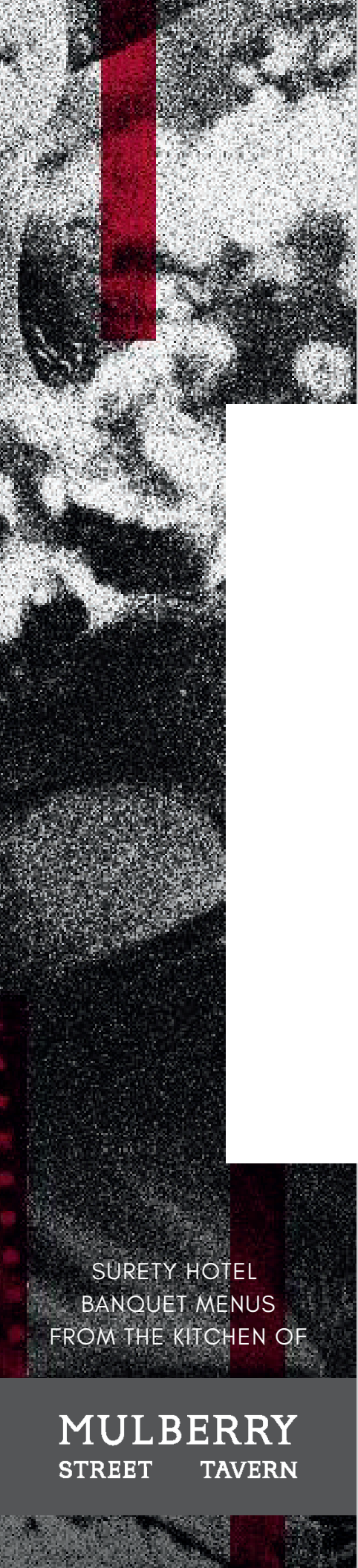
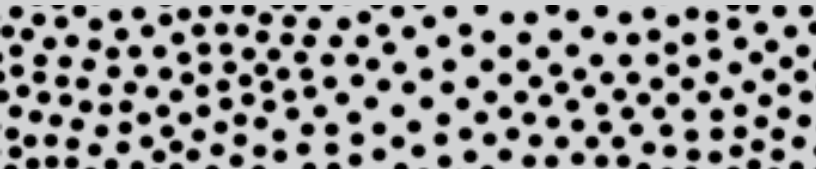




SURETY HOTEL DES MOINES

SURETY HOTEL
BANQUET MENUS
FROM THE KITCHEN OF

MULBERRY
STREET TAVERN



BREAKFAST BUFFET

SURETY HOTEL
BANQUET MENUS
FROM THE KITCHEN OF

MULBERRY
STREET TAVERN

Includes locally roasted coffee and orange juice. We kindly request a minimum of 20 guests. A 5 dollar per guest fee will be applied for less than 20 persons. Buffets are displayed and refreshed for up to 90 minutes.

HOSPITALITY BREAKFAST 24

Vanilla Greek Yogurt
House-Made Granola
Sliced Fresh Fruit + Berries
Breakfast Breads, Pastries + Assorted Bagels

BREAKFAST FUNDAMENTALS 32

Vanilla Greek Yogurt
House-Made Granola
Sliced Fresh Fruit + Berries
Breakfast Breads, Pastries + Assorted Bagels
Smoked Bacon + Breakfast Sausage
Scrambled Eggs

RISE AND SHINE IN STYLE 38

Vanilla Greek Yogurt
House-Made Granola
Sliced Fresh Fruit + Berries
Breakfast Breads, Pastries + Assorted Bagels
Smoked Bacon + Breakfast Sausage
Scrambled Eggs
Buttermilk Pancakes + Maple Syrup

BRUNCH WITH FRIENDS 60

Vanilla Greek Yogurt
House-Made Granola
Sliced Fresh Fruit + Berries
Breakfast Breads, Pastries + Assorted Bagels
Smoked Bacon + Sausage Links
Scrambled Eggs
Seasonal Quiche Tartlets
Surety Salad
Smoked Salmon Platter with Accompaniments

BREAKFAST EMBELLISHMENTS – must be added to an above breakfast
Priced per guest

Smoked Salmon Platter with Accompaniments 9
Overnight Oats with Chia Seed and Blueberries 5
Whole Fruit 3
Quiche with Ham + Gruyere or Roasted Mushroom + Kale 9
Avocado Toast 8
Buttermilk Pancakes 6
Breakfast Burrito 11

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BREAK

SURETY HOTEL
BANQUET MENUS
FROM THE KITCHEN OF

MULBERRY
STREET TAVERN

BEVERAGES

Coke Products 4
Bottled Water 4
Bottled Tea 5
Bottled Orange Juice 4
Coconut Water 7
Locally Roasted Coffee by the Gallon 75
Iced Tea by the Gallon 45

TAKE A BREAK!

All breaks are served for a period of one hour and require a 20 guest minimum.
Priced per guest.

Ball Park 13

butter popcorn | candied nuts | ranch snack mix

Cheese + Charcuterie 18

chef selection of local + imported cheese + meats, house pickles + bread

Healthy Living 16

whole fruit, granola bars, vegetable crudité, hummus, ranch

Soft Pretzels 13

beer cheese, german mustard, guinness caramel

Donut Display 12

Mulberry Street Tavern mini-cake donuts, assorted flavors

Snacks priced per dozen

Based on guaranteed count

House Baked Pastries 45

Granola Bars 48

House Cookies 48

Dark Chocolate Brownies 60

Surety Scotcheroos 60

Bavarian Pretzels 84

Almost Famous Popcorn 72

Locally Sourced Beef Sticks 60

LUNCH

PLATED LUNCH SALAD OR SANDWICH

All sandwiches served with house made kettle chips and water | add a cookie 5
Please choose one option for the entire group.

Cobb Salad | bacon, bleu cheese, turkey, tomato, radish, avocado, hard-boiled egg 29
add salmon 10

Surety Club | black forest ham, bacon, lettuce, tomato, swiss, duke's mayo, sourdough 26

Italian Sandwich | ham, salami, arugula, garlic aioli 28

Chicken Salad Wrap | cucumber, ranch, greens 27

Boxed Lunches can be served for an additional 10 per guest

Boxed Lunches include a sandwich, fruit, cookie, bagged chips + soda or bottled water

LUNCH BUFFETS

Includes locally roasted coffee, tea, iced tea

SANDWICH PLATTER 38

For groups of 30 or less

Sandwich platter served with local bagged chips, house-made cookie and beverage
House made sandwiches presented as a platter for guests' choice

Surety Club | black forest ham, bacon, lettuce, tomato, swiss, duke's mayo, sourdough

Italian Sandwich | ham, salami, arugula, garlic aioli

Chicken Salad Wrap | cucumber, ranch, greens

Veggie Wrap | cucumber, tomato, red pepper, mixed greens, hummus

garlic aioli and dijon mustard on the side

SANDWICH BUFFET 45

For groups of 30 people or more

Selection of Proteins:

black forest ham, smoked turkey, roast beef

Selection of Sliced Cheeses:

swiss, cheddar, american

Selection of House Breads:

white, rye + gluten free wraps

Condiments:

mustard, mayo, dill pickle, red onion, tomato + romaine lettuce

Served with Surety Salad, house made chips + cookies

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LUNCH BUFFET

LUNCH BUFFETS, continued

Includes locally roasted coffee, tea iced tea.

BURRITO BOWL 48

For groups of 20 or more

chili-lime chicken, black beans, seasoned rice, field greens, cilantro-lime crema, tortillas, chips, cherry tomato, sweet corn salsa, pickled red onion, guacamole, queso fresco
add marinated steak 5

GRAIN BOWL 48

For groups of 20 or more

grilled chicken, roasted chickpeas, red quinoa, field greens,
lemon-tahini dressing, hardboiled egg, pickled red onion, cherry tomato,
roast seasonal vegetable, feta | add salmon 10

BBQ PACKAGE 55

For groups of 20 people or more

smoked chicken + iowa pulled pork
mac + cheese, baked beans, side salad, champagne vinaigrette
served with rolls, coffee, + house made cookies

MIDWEST HOT BUFFET 55

For groups of 20 people or more

Served with house baked rolls + butter, surety salad with champagne vinaigrette

Choice of Two Proteins:

roasted chicken, skuna bay salmon, pork loin, short ribs

Choice of Two Sides:

roasted potatoes, broccolini, green beans, mac + cheese, brussels sprouts

Choice of Dessert:

brown butter cake with seasonal jam or vanilla panna cotta (gluten free)

A buffet fee of \$150.00 will be applied for the above buffets with less than 20 guests.

BUFFET SAUCES

please select one sauce per protein

alfredo
bbq
red wine demiglace
lemon beurre blanc
horseradish cream
maple bourbon glaze
marinara
dijon cream

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HORS D'OEUVRES

Priced per piece.

COLD

Pimento Cheese Cups | butter cracker, pickle 4

Local Meat + Cheese Skewer 6

Shrimp Cocktail 7

Goat Cheese Stuffed Peppadew Pepper 5

Pickled Cherry Tomato + Mozzarella Skewer, Pesto 5

Smoked Salmon Crostini | scallion cream cheese, everything bagel seasoning, caper 12

Prosciutto, Melon & Mozzarella Skewer 12

Cucumber Pinwheel | hummus, calabrian chili, microgreens 7

Fig + Goat Cheese Crostini 5

HOT

Cacio e Pepe Arancini | black pepper + pecorino risotto balls, marinara 5

Sweet Corn Fritter | harissa aioli 4

MST Slider | beef, american cheese, pickled red onion and dijonaise 8

Fried Chicken Slider | bread + butter pickles, house ranch 7

Iowa Tenderloin Slider | lettuce, dijonaise 9

Grilled Chicken Skewer | garlic cumin aioli 7

Maryland Crab Cake | old bay aioli 11

Meatballs | tomato sugo, parmesan 8

Braised Pork Belly | polenta cake, hot pepper jelly 12

Butler Passing Fee | 50 per butler

LATE NIGHT SNACK - AN EMBELLISHMENT TO THE EVENING AFFAIR

Priced per person, available for functions after 8pm.

Served for a period of one hour and requires a 20 guest minimum.

Soft Pretzel Display 12

beer cheese, german mustard, guinness caramel

Donut Display 12

Mulberry Street Tavern mini-cake donuts, assorted flavors

Chinese Takeout 18

chicken fried rice | egg rolls | sweet + sour sauce

Pizza Party 18

assorted mini margarita, bacon + bleu cheese, sausage + red pepper flatbreads

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RECEPTION HORS D'OEUVRE

SURETY HOTEL
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STATIONS

CARVING STATIONS

Station carving fee of 150 per event. Prices are per person.
Minimum of 30 guests for stations. Served with house rolls.

Brown Sugar-Bourbon Glazed Ham 30
sweet + sour mustard sauce

Smoked Turkey 35

Roasted Porchetta 50
pork belly, pork loin, salsa verde and demi-glace

Prime Rib 60
steak de burgo sauce, jus, horseradish cream

EMBELLISHMENTS

Embellishments are meant to be paired with the above for a hearty cocktail reception

Baked Macaroni + Cheese	7	Green Beans	5
Mascarpone Risotto	5	Broccolini	5
Surety Salad	5	Fingerling Potatoes	5

DISPLAYS

Prices are per guest. Minimum of 30 guests for display.
Stations are replenished for 90 minutes.

Local Cheese + Charcuterie Board 20
chef's selection of local/imported meats + cheeses served with house pickles, jams,
honey, lavash and toasted bread

Raw Bar 525 (will serve 30 guests)
oysters on the half shell, jumbo shrimp, crab salad, seasonal ceviche, saltine crackers,
cocktail sauce, champagne mignonette, dijonaise

Premium Raw Bar 700 (adding seasonal crab and poached lobster)

Fruit Platter 65 (will serve 15 guests)
assorted sliced fruit + berries

Vegetable Platter 75 (will serve 15 guests)
seasonal vegetables, hummus, ranch

MINI DESSERT DISPLAY 60 per dozen

Each display will include chef's assortment of the following:

Lemon Tartlets
Vanilla Panna Cotta, seasonal jam (gf)
Dark Chocolate Brownies
Assorted House Baked Cookies
MST Donuts
Surety Scotcheroos
Tiramisu

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PLATED DINNER

PLATED DINNER SERVICE

Priced a la carte. Served with house rolls + butter, locally roasted coffee, water.

SALADS (Choose One)

Surety Salad | mixed greens, cucumber, tomato, pecorino, champagne vinaigrette 5

Arugula + Roasted Red Pepper Salad | green goddess vinaigrette 8

Caesar Salad | hearts of romaine, pecorino, lemon breadcrumb, black pepper crouton, caesar dressing 6

MAIN COURSES (Choose At Least One)

A maximum of (2) entrée selections; highest priced selection determines the price for all selections. Entrée indicators are required for multiple entrée selections. Optional 3rd entrée choice available for an additional 10 per person.

Roasted Chicken	46	Roasted Cauliflower	40
Skuna Bay Salmon	50	Red Wine Braised Short Rib	60
Filet	65	Lobster Tail/Beef Tenderloin	72
Roasted Pork Chop	48		

Duo Entrée Option | two proteins on one plate alongside your starch and seasonal vegetable. 10 additional per person

Family Style Option | two proteins, starch and seasonal vegetable, served family style accompanied by optional salad/dessert. 10 additional per person

STARCH OPTIONS (Choose One)

Roasted Fingerling Potatoes, Parmesan

Whipped Potatoes

Roast Farro, Salsa Verde

Maple Glazed Sweet Potato

Mascarpone Polenta

Parmesan Risotto

VEGETABLE OPTIONS (Choose One)

Broccolini with Calabrian Chili Garlic

Balsamic Glazed Brussels Sprouts

Roasted Garlic Green Beans

Cinnamon Glazed Carrots

Lemon Pepper Asparagus

Sweet Corn Succotash

DESSERTS (Choose One)

Brown Butter Cake, Seasonal Jam 7

Dark Chocolate Brownie, Guinness Caramel 9

Lemon Tart, Italian Meringue 6

Vanilla Panna Cotta 6 (gf)

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BEVERAGE

FIRST POUR 9 hosted bar | 10 cash bar

Skyy Vodka	Wild Turkey 81 Bourbon
Beefeater Gin	Dewars White Label Blended Scotch
Havana Club Blanco Rum	Kahlua Liqueur
Espolon Blanco Tequila	Baileys Irish Cream

PREMIUM 11 hosted bar | 12 cash bar

Tito' Vodka	Jameson Irish Whiskey
Bombay Sapphire Gin	Makers Mark Whiskey
Bacardi Rum	Kahlua Liqueur
Milagro Plano Tequila	Baileys Irish Cream

TOP SHELF 12 hosted bar | 13 cash bar

Belvedere Vodka	Johnnie Walker Black Blended Scotch
Hendricks Gin	Basil Hayden's Bourbon
Havana Club Anejo Rum	Baileys Irish Cream
Casamigos Tequila	Grand Marnier Orange Liqueur
	Disaronno Liqueur
	Kahlua Liqueur

BUBBLES TIER I TOAST

casas del mar cava brut | 45

BUBBLES TIER II TOAST

bianca vigna prosecco brut | 55

BUBBLES TIER III TOAST

mumm napa prestige brut american sparkling | 70

SPARKLING N/A CIDER

24

Corkage Fee | 30 per bottle

Bartender Fee per event bar | 175

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BEVERAGE

PACKAGED BEER + HARD SELTZER 6 hosted | 7 cash

Big Grove Seasonal
Corona
Michelob Ultra
Coors Lite
Bud Light
Assorted High Noon Seltzers

WINE

Tier One 9 hosted | 10 cash

Twenty Acres Chardonnay
OKO Pinot Grigio
Franciscan Estate Select Sauvignon Blanc
Franciscan Estate Select Cabernet Sauvignon

Tier Two 12 hosted | 13 cash

Diora "La Splendeur du Soleil," Chardonnay
Masi "Masianco," Pinot Grigio,
Coppola, "Diamond Collection," Cabernet Sauvignon
Coppola, "Diamond Collection," Pinot Noir

Tier Three 15 hosted | 16 cash

DAOU Vineyards Chardonnay
DAOU Vineyards Sauvignon Blanc
DAOU Vineyards Cabernet Sauvignon
Boen Tri-Appellation Pinot Noir

Substitutions or additions +2 per glass

SIGNATURE COCKTAILS

Please speak with your catering specialist to add these to your event. Cocktails may require pre-batching for a specific headcount in advance of your event. If batching is needed, the batch must be purchased in full.

2.5L (28 cocktails) | 400

5L (56 cocktails) | 775

10 L (112 cocktails) | 1400

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BEVERAGE

BEVERAGE PACKAGES

FIRST POUR*

First Hour 18 | Each Additional Hour 14

PREMIUM**

First Hour 20 | Each Additional Hour 16

TOP SHELF***

First Hour 24 | Each Additional Hour 20

*Includes packaged beer and Tier One wines

**Includes packaged beer and Tier Two wines

***Includes packaged beer, Tier Two wines, soda + bottled water

BEER + WINE | Tier One

First Hour 16 | Each Additional Hour 12

BEER + WINE | Tier Two

First Hour 18 | Each Additional Hour 16

BEER + WINE | Tier Three***

First Hour 22 | Each Additional Hour 20

***Includes soda + bottled water

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IMPORTANT INFORMATION

To our partners and clients – we are eager to help you, both planning and serving your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs.

Food + Beverage

- All food items served on hotel premises must be supplied and prepared by the hotel culinary team.
- Outside wedding cakes are accepted from licensed bakeries only. A 3 dollar per person cake cutting fee will apply.
- All alcoholic beverages to be served on the hotels premises for the function must be dispensed only by hotel servers and bartenders.
- Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage.
- Absolutely no food or beverage is permitted to leave the hotel premise.
- A bartender fee of \$175.00 per bartender is required for each event.

Billing + Deposits

- A non-refundable deposit of 50% of the anticipated food and beverage minimum and a credit card authorization form are required to hold the function space on a definite basis.
- All events will be prepaid at least 5 days prior to the event minus any consumption items, all events require prepayment 10 days prior to the event.
- We require an estimated guaranteed number 14 days prior to your event to provide you with the most accurate cost estimate. A final guest count is due no later than 10 days from your event.

Guarantee Agreement

- We require a confirmation of guaranteed attendance at least 10 business days in advance of all functions.
- Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure.
- Our Banquet Kitchen will make every effort to duplicate your menu for any additional guests; in the event that this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

Lost + Found

- The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting.

Security Arrangements

- Should be made for all merchandise or articles set-up prior to the planned event if left unattended for any time. Security must have proper licensing and will be booked by the guest/client.

Engineering, Electrical + Audio Visual

- Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function.
- Charges will be based on labor involved.
- A wide selection of audio-visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department.

All Audio/Visual equipment is provided by CTI