

DINING



BANQUET MENU



One amazing place!



# CONVENTION & EVENT CENTER

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Thank you for considering the PZAZZ! Convention & Event Center, Catfish Bend Casino, Catfish Bend Inn & Spa and FunCity for your upcoming meeting or special event.

Explore the menus on the following pages to find the perfect combination of breakfast options, midday snacks and beverage services, a la carte selections, plated or buffet lunches, fun-tasting reception items, carving presentations, hot and cold appetizer menus, hors d'oeuvre packages, elegant plated or buffet dinners and the ultimate in beverage selections.

Following our menu selections you will find our Meeting and Banquet Guidelines and Contract Information. We are ready to assist you in planning and customizing your event from the moment you contact us to the time your program successfully adjourns. Our experienced and professional staff is dedicated to meeting your specific needs and requirements, and will strive to make your special event an unforgettable experience.

Feel free to contact us with any questions or if you are in need of more specific information. Thanks again for allowing us to serve you:

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# BREAKFAST

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*Minimum of 25 people*

## JUMP START

Assorted muffins and pastries, breakfast bars, fruit juices, coffee, and hot tea

\$5.25

## SUNRISE BUFFET

Sliced fresh fruit, scrambled eggs, breakfast potatoes, bacon and sausage, pastries, croissants and jelly, fruit juices, coffee and hot tea.

\$7

## HEALTHIER OPTIONS

### **Yogurt Bar**

*Breakfast bars, vanilla yogurt, various toppings and fresh fruit*

\$6

## BEVERAGES

### **Coffee**

1.5 gallons

\$15.00

### **Assorted Sodas And Bottled Water**

\$1.00 each

### **Assorted Fruit Juices**

\$1.00 per person

### **Beverage Station**

Includes coffee (regular and decaf), hot tea, iced tea and iced water

\$1.50 per person.

*Talk to us about additional items that are available. We can customize a buffet to meet your needs, or we can also offer an option for a plated breakfast.*

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# MEETINGS

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*Minimum of 25 people*

## WELCOME RECEPTION PACKAGE

*Maximum of 3 hours*

Priced per person and includes: Coffee, (regular and decaf), hot tea, iced tea, assorted soft drinks and bottled water, assorted cookies, snack mix/chex

*\$4 per person*

## AFTERNOON BREAK

Priced per person and includes:

cookies and brownies  
snack mix bags,  
fresh fruit  
assorted soft drinks and bottled water.

*\$6.50 per person*

## ALL DAY CONFERENCE PACKAGE

### **Jump Start Continental Breakfast**

- Assorted muffins and pastries
- Coffee, tea, and fruit juices

### **Light Lunch**

- Ham, turkey and roast beef set out buffet style with an assortment of rolls and condiments.
- Fresh Fruit
- Your choice of two of the following:  
potato salad, fresh vegetable pasta salad, cole slaw, spring mix tossed salad (with assorted dressings)
- Coffee, teas, sodas, and bottled water

### **Afternoon Break**

- Cookies and brownies
- Snack mix bags
- Fresh fruit
- Assorted soft drinks and bottled water

*\$20 per person*

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# LUNCH

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## HOT LUNCH BUFFET

*Minimum of 25 people*

Choose from the following: Salad, One Vegetable, One Potato, Two Entrees and Dessert served with bakery fresh dinner rolls, coffee, iced tea, and water.

*\$13 per person*

### **Salad**

- Spring Mix tossed with assorted dressings

### **Vegetables**

- Green Beans with Almonds
- Glazed Carrots
- Buttered Corn

### **Potatoes**

- House Blended Red Skin Mashed with Gravy
- Yukon Gold Au Gratin
- Garlic Roasted Baby Reds
- Wild Rice Pilaf

### **Entrees**

- Grilled Chicken Breast
- Fried Chicken
- Baked Honey Ham
- Carved Roast Pork Loin
- Carved Roast Turkey
- Sliced Roast Beef with a Light Peppercorn Sauce
- Catch of the Day Fish Option
- Vegetable or Meat Lasagna

### **Dessert Tray of Brownies and Cookies**

## PLATED HOT LUNCH

*Minimum of 25 people*

From our lunch buffet selection; choose one entrée, one vegetable and one potato. Served with bakery fresh dinner rolls, dessert tray, coffee, iced tea and water.

*\$10 per person | add salad \$11 per person*

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# LUNCH

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## DELI SANDWICH BUFFET

Ham, turkey and roast beef with assorted cheeses and toppings  
fresh fruit and vegetable pasta salad, coffee, iced tea and water.

*\$9.00 per person | add salad \$1 per person | add soup \$2 per person*

## SANDWICH BOX LUNCH

These can be brought out in boxes for groups on the go or plated for those who want to sit down and enjoy their break.

All sandwich box lunches include fruit, pasta salad and a cookie.

Choice of Chicken Salad, Tuna Salad, Chicken Caesar Wrap, Club Wrap or Buffalo Ranch Wrap

*\$9.00 per person*

*Please let us know if you are interested in creating something you don't see on this menu. For instance, a Mexican Fiesta Luncheon, a salad bar, or a picnic-themed buffet. We can put together almost anything you can imagine!*

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# DINNER

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## ITALIAN PASTA & BREAD DISPLAY

Penne Alfredo, Fettucine Primavera, and Mostacolli with Italian sausage marinara.  
Includes fresh Parmesan cheese and garlic bread or bread sticks.  
Choice of Italian Style, Garden or Caesar Salad

*\$14.00 per person*

## CLASSIC BUFFET

*we ask that evening buffets are for a minimum of 40 people*

Choose your buffet selections from the menu below. Salad, two entrees, one vegetable, one potato and dessert presentation. All meals are served with fresh baked dinner rolls, creamery butter, water, iced tea and coffee.

*\$19 per person*

## PZAZZ SIGNATURE BUFFET

*we ask that evening buffets are for a minimum of 40 people.*

Choose your buffet selections from the menu below. Salad, two entrees, two vegetables, two potatoes and dessert presentation.

*\$22 per person*

## BUFFET SELECTIONS

### **Salads**

- Spring Mix tossed with gourmet dressings
- Caesar Salad
- Spinach Salad with warm bacon dressing

### **Vegetables**

- Green Bean Almondine
- Steamed Broccoli with parmesan
- Glazed carrots
- Buttered corn

### **Potatoes**

- House blended red skin mashed with gravy
  - Loaded mashed potatoes (without gravy)
  - Garlic Roasted baby reds
  - Salted Baked potatoes
  - Twice Baked sweet potatoes
  - Yukon Gold Au Gratin
  - Wild Rice Pilaf
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# DINNER

## BUFFET SELECTIONS *CONTINUED*

### Entrees

- Roasted pork loin with your choice of sauce:  
Hunter's Sauce, Apple Cider, Orange Glaze or Bourbon Glaze
- Roasted chicken breast with your choice of sauce:  
Marsala, Orange Glaze, Italian Herb or Teriyaki Glaze
- Chicken Cordon Bleu with Mornay Sauce
- Chicken Wellington
- Carved Roast Beef with Au Jus
- Carved Honey Glazed Ham
- Carved Prime Rib of Beef with Au Jus And Horseradish (Add \$3)
- Grilled New York Strip, Prepared Medium (Add \$2)
- Sliced Beef Rib with Light Peppercorn Sauce
- Salmon with Herb Butter
- Baked Cod with Seafood Sauce
- Vegetable or Meat Lasagna

### Dessert

Chef assorted dessert display including but not limited to:

- Cakes, Cream and Fruit Pies, Assorted Cheesecakes

## PLATED DINNER PARTIES

Choose your salad and entrees. We can help select your favorite sides and desserts. We can even customize plates to meet your specifications! All meals are served with fresh baked dinner rolls, creamery butter, water, iced tea and coffee. We ask for a maximum of two different entrée selections. *Priced per person*

### Salads

Caesar, Spinach, or Spring Mix Tossed Salad

### Entrees

Roasted Breast of Chicken – 8oz	\$20.00
Marinated Iowa Chop – Porterhouse Pork Chop	\$20.00
Grilled New York Strip Steak	\$22.00
Filet Mignon – 8 oz Filet	\$25.00
Sliced Sirloin with a Light Peppercorn Sauce – 10oz	\$20.00
Salmon with Herb Butter and Wild Rice – 8oz	\$18.00
Surf & Turf – 5oz Filet with 4 Jumbo Shrimp	\$29.00
Steak & Chicken – 5oz Filet with 6oz Chicken Breast	\$28.00
Sirloin & Chicken – 6oz Sirloin Steak with 6oz Chicken Breast	\$24.00

# HORS D'OEUVRES

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## SELECTION ONE:

Domestic cheese and fruit display, fresh vegetables with dip, tortilla chips and salsa and pick any two appetizers from the a la Carte menu.

\$12 per person

## SELECTION TWO

Domestic cheese and fruit display, fresh vegetables with dip, tortilla chips and salsa, potato chips with dip and pick any three appetizers from the a la Carte Menu.

\$15 per person

There is an extra \$2.00 per person to add shrimp as one of the selections.

## A LA CARTE APPETIZER MENU

Bacon Wrapped Shrimp (150 pieces)	\$250
Meatballs (Swedish, Marinara or BBQ; 150 pieces)	\$90
Buffalo Chicken Tenders (50 pieces)	\$100
Baked Brie Rolls (100 pieces)	\$100
Bruschetta (80 pieces)	\$75
Santa Fe Egg Rolls (80 pieces)	\$150
Stuffed Mushrooms (Sausage or Seafood; 100 pieces)	\$80
Toasted Ravioli (80 pieces)	\$90
Beef Kabobs (100 pieces)	\$150
Chicken Kabobs (100 pieces)	\$150
Vegetable Egg Rolls (100 Pieces)	\$100
Sausage Egg Rolls (100 pieces)	\$105
Crab Rangoons (100 pieces)	\$150
Hot Wings (120 pieces)	\$110
BBQ Smokies (300 pieces)	\$100
Spinach Dip and Chips	\$110

## COLD APPETIZERS

Each portion serves 50 people

Vegetable Display	\$175	Shrimp Cocktail (150 pieces)	\$200
Cheese Display	\$175	Cocktail Sandwiches (100 pieces)	\$175
Fruit Display	\$175	Popcorn/Chex Mix	\$75
Chips & Salsa	\$60	Mixed Nuts	\$75
Chips & Dip	\$60	Chips & Hummus	\$85

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# BAR SERVICE

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## PLEASE NOTE...

PZAZZ! Entertainment complex is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Outside alcohol is not permitted in the banquet rooms.

We offer flexible options on hosted and cash bars. We can set up a completely stocked bar in your room. Ask your coordinator for details.

A \$50 fee will be applied for a bar set-up and bartender for groups of less than 50 individuals.

## HOUSE WINES

*Available in 1.5 L bottles for \$25*

Chardonnay, Cabernet, Merlot, Moscato, White Zinfandel and Pinot Grigio

## KEG BEER

Domestic	\$249
Premium	\$299

## CASH BAR

Well Drinks	\$3
Call Brands	\$4
Premium Brands	\$5
Bottled Beers	\$3
House Wine	\$4

## CHAMPAGNE

House Brand	\$18
Martini & Rossi Asti Spumante	\$25

*Ask us about wine options for your event to receive a current list.*

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# MEETING & BANQUET CONTRACT GUIDELINES

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## BILLING AND DEPOSITS

A non-refundable deposit is required in order for PZAZZ! Convention & Event Center to reserve use of the facility for your event. Deposits are 25% of anticipated food and beverage charges. No dates or convention center rooms will be held without a deposit on file. If deposit is not received on designated date, your contract becomes null and void and the space will no longer be held for you. The remaining balance must be paid in full prior to the event or will be collected on the day of the event.

Payment methods are cash, local check, certified or cashier check, money orders or credit card: VISA, Mastercard, Discover, American express.

FunCards are not accepted as a payment option for special events.

## EVENT CANCELLATION POLICY

If you need to cancel your event for any reason, PZAZZ! Convention & Event Center requires at least 90 days advance notice. If you are unable to cancel your event within the required time frame, we reserve the right to retain the initial deposit.

## HOTEL CANCELLATION POLICY

To cancel your hotel booking for any reason, our hotels requires at least 90 days advance notice. Hotel reservations are non-refundable 30 days prior to arrival.

A rooming list is due 14 days prior to arrival. There is a 72 hours revision policy on all rooming lists. No more than 5% of rooms being held can be cancelled at this time. Non-compliance of hotel deadlines results in 100% cancellation charges incurred to credit card on file.

## GUARANTEE AGREEMENT

In order for us to provide you with the highest quality service, we require a confirmation of guaranteed attendance at least 72 hours prior to all functions.

This number will be considered a guarantee and is not subject to reduction.

Meals will be prepared for the guaranteed number and your bill will be based on that number, plus any additional charges. Plated events require a minimum of 25 persons and buffets require a minimum of 40 persons. Final menu selections are requested at least 2 weeks prior to your event. It is requested that serving times be adhered to.

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## MINIMUMS & ROOM FEES

Event Center rooms follow a food and beverage minimum, FunCity banquet spaces do not.

Room	Food & Bev Minimum	Sq Footage	Rounds of 8	Theater	Classroom	Charge
EVENT CENTER	\$4,500	9,060	650	650	400	\$250
HALL A	\$3,000	6,300	275	430	200	\$200
HALL B1	\$600	1,500	115	118	83	\$75
HALL B2	\$504	1,260	97	107	70	\$75
HALL B	\$1,104	2,760	180	225	150	\$150
FUNCITY A	-	450	32	-	-	\$50
FUNCITY B	-	840	40	-	-	\$50
FUNCITY C	-	960	40	-	-	\$50
COMBINATION	-	2,250	112	-	-	\$150

Rooms are assigned according to the anticipated number of guests. In the event the number of anticipated guests changes, notification must be made at least 3 weeks prior to the event. We reserve the right to change rooms based upon number of guests and availability.

### Service Charge and Tax

All food and beverage are subject to applicable gratuity and tax as specified on the contract. An 18% gratuity and 7% sales tax will be applied to your final bill.

### Exclusive Food & Beverage

The PZAZZ! Convention and Event Center is the only licensed authority to serve and sell alcoholic beverages on the grounds. Outside alcoholic beverages are not permitted on property. This is non-negotiable. All food and beverage must be exclusively purchased from the PZAZZ! Convention and Event Center and consumed in designated areas. Cake is the sole exception. Employees must dispense all alcoholic beverages. All attending guests must be able to produce valid photo identification upon request in accordance with Iowa law. We reserve the right to refuse service to any patrons for any reason.

### Room and Setup

Regular set up/tear-down and event function hours are between 6am and Midnight. All functions must conclude by midnight, no exceptions. The room layout will be arranged prior to the event with your Event Coordinator and any extraordinary changes made the day of the event will be assessed an extra fee.

### Decorations

Decorations may be brought in with prior approval from the Event Coordinator. Signs and paper items left at the conclusion of your event will be considered unwanted and removed accordingly. We ask that all candles be contained and flames cannot be within a specified distance from fabric. Decorations and objects cannot be hung from ceiling. Our staff will not be held liable for damages to decorations done during the course of your event. If you would like to reserve the Event Center for the day BEFORE your function in order to decorate, a \$1500 fee will guarantee the space is available for you.

### Signage

Signs and registration tables in the public areas of the property and/or lobby or guest room floors are allowed. Signs outside hospitality suites or function space must be professionally printed no larger than poster size. Affixing of any items to walls, floors, ceilings or rooms with nails, staples, tape or any other substance is not permitted unless written approval is given by the Event Coordinator.

### Equipment Rental (Audio/visual)

Basic equipment is included with your room charge. Podium with wireless handheld microphone, LCD Projector, Easel and Dance floor are available at no extra charge. Flip Charts and markers are available for a fee. Authorized personnel will set up all equipment.

### No Smoking Policy

Pzazz! Convention & Event Center is a smoke free facility. Designated smoking areas are located outside.

### Insurance and Indemnification

Guests shall indemnify and hold the PZAZZ! Convention and Event Center and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any facility property by guests or any attendee of the function on the facility's premises.

### Liability

The Pzazz! Convention & Event Center reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. We cannot assume responsibility for personal property and equipment brought onto the premises. We cannot be responsible for damage or loss of any articles or merchandise left on the premises prior to, during or following your event. We shall not be liable for non-performance of a contract when it is attributable to labor or troubles, disputes or strikes, accidents, restrictions on travel, national emergencies, acts of God or other causes which are beyond the reasonable control of this facility.

### Prices and Policies

All prices and policies contained in this publication are subject to change with the exception of executed contracts. This agreement is the complete agreement of both parties and no other representation or agreements shall be binding unless in writing and agreed by both parties.

By signing below, you acknowledge that you have read and considered the terms and conditions set forth in this agreement and attachments if any and you further acknowledge to be bound by these terms and conditions.



Convention & Event Center Representative

Client

By \_\_\_\_\_

By \_\_\_\_\_

Date \_\_\_\_\_

Date \_\_\_\_\_





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