



# WEDDINGS

— *at the* —

IOWA EVENTS CENTER



# contents

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**2**  
INTRODUCTION

**3**  
CEREMONY & RECEPTION

**4-5**  
FLOORPLAN & CAPACITIES

**6**  
TESTIMONIALS

**7**  
HORS D'OEUVRES

**8**  
DISPLAYS

**9**  
PLATED DINNERS

**10**  
DINNER PRESENTATIONS

**11**  
BEVERAGES

**12**  
EVENT SPECIFICS

# congratulations *are in order*

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**THANK YOU** for considering the Iowa Events Center for your upcoming reception or ceremony. We look forward to the opportunity to provide a memorable evening for you and your guests.

The Iowa Events Center is the ideal facility for rehearsal dinners, ceremonies and receptions. Our multiple venues provide the perfect setting and is conveniently located near downtown—just minutes away from local attractions.

Originally constructed in 1955 as an auditorium, Community Choice Convention Center has been repurposed into a modern, state-of-the-art facility.

The updated amenities and first-class service is an experience in itself. The Grand Ballroom or meeting level rooms can be customized to host intimate receptions or the most extravagant guest list.

As you begin the planning journey, we wish to extend our expertise to guide you along the way. A wedding professional will work with you from booking and menu creation, to your venue layout and final touches to ensure your day is the one you've always dreamed.



## Rehearsal Dinner

Let us give your guests an evening to remember as they mingle and relax before your big day!

Celebrate your romance with a fun themed menu or gourmet experience.

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## Ceremony

The Iowa Events Center can accommodate for ceremonies of all sizes. Our venue provides unlimited space options and atmospheres.

### ***\$1,500 Ceremony Fee Includes:***

- Staging.
  - Black backdrop.
  - Banquet chair set-up/tear-down.
  - Tables as requested for guest book, gifts, altar, etc.
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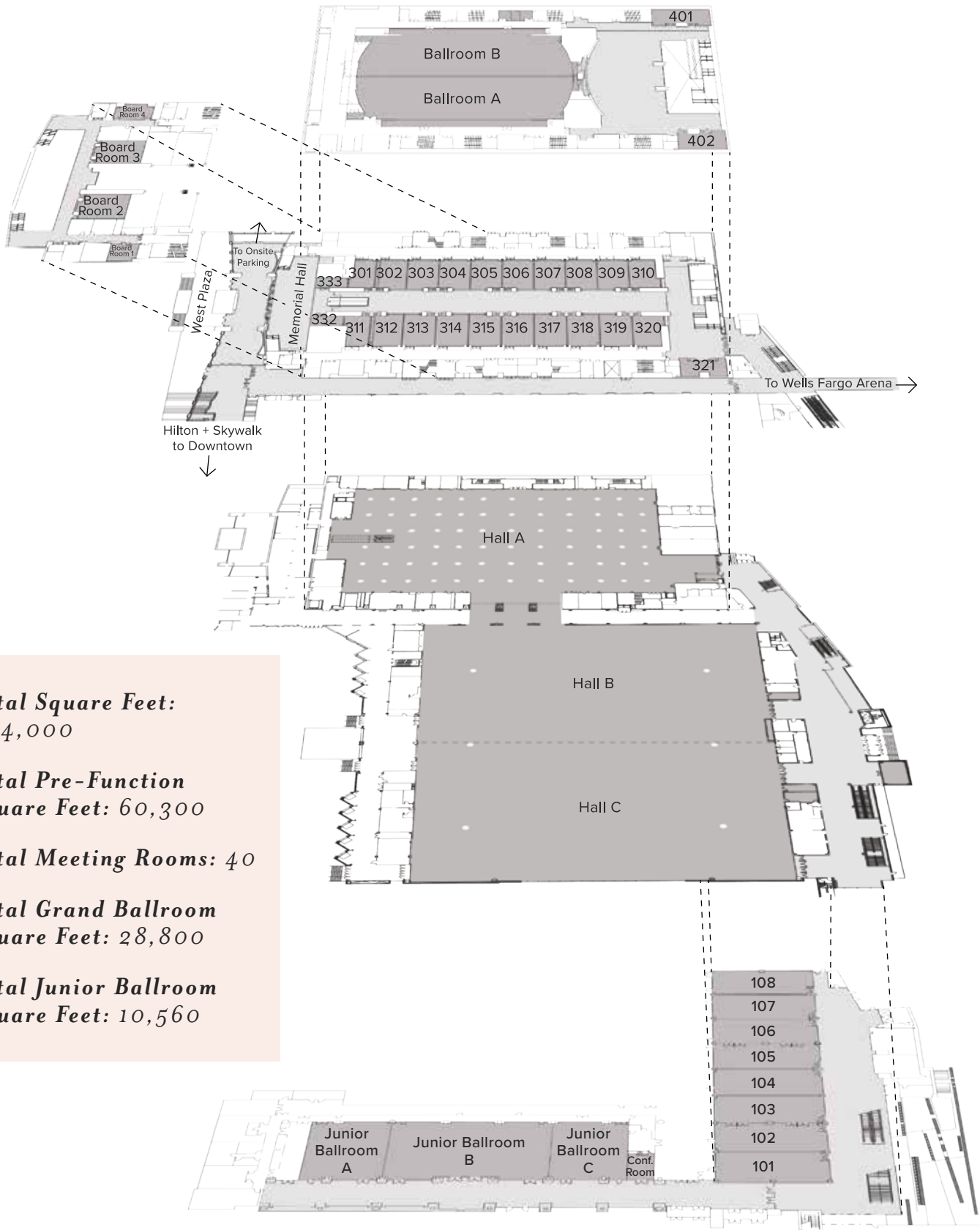
## Reception

### ***Complimentary With Your Booking***

- On-site, experienced wedding professional to assist you.
- Tasting for up to six guests.
- Set-up and tear-down of all banquet tables and chairs.
- Tables for gifts, cake, and guest book.
- Elevated staging for head table.
- Entertainment staging and DJ table.
- China, silverware and glassware.
- Choice of white or black table linens.
- Mirror tile centerpieces with (2) votive candles.
- Table numbers and stanchions.
- Cake knife and server.



# floorplan and capacities



**Total Square Feet:**  
304,000

**Total Pre-Function  
Square Feet:** 60,300

**Total Meeting Rooms:** 40

**Total Grand Ballroom  
Square Feet:** 28,800

**Total Junior Ballroom  
Square Feet:** 10,560

# floorplan *and capacities*

## *Level 4 : Community Choice Convention Center*

	SQUARE FEET	DIMENSIONS	CEILING HEIGHT	RECEPTION SEATING	CEREMONY SEATING
Meeting Room 401	1,400	25' x 52'	12'	110	155
Meeting Room 402	1,000	25' x 40'	12'	80	111
Grand Ballroom	28,800	180' x 160'	30'-40'	2,330	3,111
Grand Ballroom A	14,400	180' x 80'	30'-40'	1,165	1,550
Grand Ballroom B	14,400	180' x 80'	30'-40'	1,165	1,550
Green Room West	195				
Green Room East	195				

## *Level 3 : Community Choice Convention Center*

	SQUARE FEET	DIMENSIONS	CEILING HEIGHT	RECEPTION SEATING	CEREMONY SEATING
Meeting Room 301 & 311	1,000 each	21' x 52'5"	10'	80	111
Meeting Rooms 302-309 & 312-319	1,350 each	27' x 52'5"	16'	110	155
Meeting Room 310 & 320	1,200 each	25'5.5" x 52'5"	16'	100	133
Meeting Room 321	950	38' x 25'	16'	80	111
<b>MEZZANINE LEVEL</b>					
<i>The Mezzanine Level, located directly above Memorial Hall, features (4) executive boardrooms ideal for rehearsal dinners or gift openings.</i>					
Boardroom 1	485	26'4" x 20'	12'	Permanent Conference for 12	
Boardroom 2 & 3	1,315 each	38'3" x 37'3"	12'	100	133
Boardroom 4	760	35'8" x 25'2"	12'	Permanent Conference for 16	

## *Level 1 : EMC Expo Center*

	SQUARE FEET	DIMENSIONS	CEILING HEIGHT	RECEPTION SEATING	CEREMONY SEATING
Meeting Rooms 101-108	1,800 each	30' x 60' each	12'	110	180
2 Meeting Rooms (101-102)	3,600	60' x 60'	12'	230	360
3 Meeting Rooms (103-105 & 106-108)	5,400	90' x 60'	12'	340	540
Junior Ballroom	10,560	176' x 60'	14'	850	1,746
Junior Ballroom A	2,650	44' x 60'	14'	200	463
Junior Ballroom B	5,400	90' x 60'	14'	450	891
Junior Ballroom C	2,520	42' x 60'	14'	200	427
Conference Room	322	14' x 23'	14'	<i>(capacities subject to change)</i>	

# testimonials

## OUR DAY WAS PERFECT

and stress free, we can't tell you how much that meant. Thank you so much for everything! *Ryan & Jennifer*



## WE HEARD SO MANY GREAT COMMENTS

about the projected photos in the Grand Concourse, the food, service and the lighting in the ballroom! Our guests were very impressed by this venue. *Emily & Ryan*

**OUR GUESTS STAYED** at the Hilton Des Moines Downtown, which is walkable from the venue. It is the perfect location for the reception at the Iowa Events Center. I am glad to have the Iowa Events Center staff a part of our wedding. *Brandon & Kelly*

**EVERY STAFF MEMBER IS FULL OF TALENT,** creativity, and professionalism. No detail was left unaddressed. *Megan & Andrew*

## I DON'T KNOW WHAT WE WOULD HAVE DONE

without our wedding manager helping us out! She was a wedding saver! I got comments all night long about how beautiful the venue was, how great the food was, and how friendly the staff was. There is no other venue in Des Moines as beautiful as this one. The lights up in the Grand Ballroom can be any color you want! Long story short, if you want a wedding that people will remember, this place will make it happen. A+ *Candy & Chris*



# menu *hors d'oeuvres*

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*(Priced per 100 pieces, with a minimum order of 25.)*

## *Chilled*

### **Smoked Salmon: \$500**

Peppercorn Encrusted Salmon, Crème Fraîche, and Capers on a Cucumber Chip

### **Shrimp Cocktail: \$500**

Jumbo Shrimp with a shot of Bloody Mary Cocktail Sauce

### **Beef Tenderloin Canapé: \$500**

Beef Tenderloin with Brie and Horseradish on a Crostini

### **Antipasto Skewer: \$400**

Mozzarella, Salami, Green Olive, Grape Tomato, and Grilled Artichoke with Olive Oil and Italian Herbs

### **Blackberry Thyme Crostini: \$300**

Thyme Goat Cheese on a Crostini with Honey, Pecans, and a Blackberry

### **Chicken and Avocado Canapé: \$350**

Ancho Spiced Chicken, Avocado, Cilantro, and Lime on a Tartlet Shell

### **BLT Flatbread: \$300**

Grilled Flatbread with Bacon, Chipotle Cream Cheese, Cherry Tomato, and Mixed Greens

## *Hot*

### **Chicken Satay: \$400**

Marinated Chicken on a Skewer with Ginger Soy Sauce

### **Sausage Stuffed Mushroom: \$400**

Mushroom filled with Italian Sausage, Tomato, and Feta

### **Spinach and Artichoke Stuffed Mushroom: \$350**

Mushroom filled with Spinach & Artichoke Dip

### **Risotto Lollipop: \$300**

Pepper and Parmesan Risotto

### **Pork Belly: \$400**

Pork Belly with Whiskey Maple Syrup

### **Santa Fe Spring Roll: \$400**

Chicken, Black Beans, Tomato, and Green Chile with Salsa Sour Cream Dip

### **Spanakopitas: \$350**

Phyllo Pastry stuffed with Spinach, Feta, and Romano

### **Coconut Shrimp: \$350**

Coconut Shrimp with Mango Cocktail Sauce

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**All prices subject to 23% management charge.  
The above pricing is not guaranteed and is subject to change.**



# menu *displays*

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*(Priced per 100 servings.)*



## *Displays*

### **Artisan Cheese Display: \$700**

Havarti, Smoked Gouda, Blue Cheese, Swiss, Cheddar, and Brie with Berries, Dried Fruit, Grapes, and Crackers

### **Charcuterie: \$800**

Salami, Prosciutto, Andouille, Cheddar, White Cheddar, Swiss, Pepper Jack, Smoked Gouda, and Blue Cheese with Crackers and Crostinis

### **Vegetable Crudit : \$500**

Vegetables with Ranch and Chipotle Dips

### **Sliced Fruits: \$500**

Sliced Fruit and Berries

### **Spinach & Artichoke Dip: \$400**

Hot Spinach & Artichoke Dip with Pita Chips



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# menu *plated dinners*

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*(Priced listed are per guest.*

*All Plated Dinners are served with Water, House Blend Coffee, Rolls with Whipped Butter, and Salad.)*

## *Salads*

### **Garden Salad**

Mixed Greens, Tomato, Cheddar, Carrots, and Cucumbers

### **Caesar Salad**

Romaine, Parmesan, and Croutons

### **Strawberry Spinach Salad**

Spinach, Sliced Strawberries, Granola, and Feta

## *Upgraded Salads* (additional \$3)

### **Bruschetta Salad**

Tomato, Mozzarella, Arugula, Red Onion, Garlic, Basil, and Balsamic Vinaigrette

### **Wild Rice Salad**

Arugula, Wild Rice, Cranberries, Maple Glazed Sweet Potato, Walnuts, and Balsamic Vinaigrette

### **Roasted Vegetable and Kale Salad**

Kale, Roasted Red Pepper, Tomato, Brussels Sprouts, Chickpea, Parmesan, and Balsamic Vinaigrette

*Special dietary menus  
and children's menus are  
available upon request.*

## *Chicken*

### **Airline Chicken: \$40**

Roasted Airline Chicken with Bacon Cream Sauce, Smoked Gouda and Green Onion Mashed Potatoes, and Brussels Sprouts

### **Grilled Chicken: \$38**

Grilled Chicken with Sundried Tomato Chicken Velouté, Parmesan Orzo, and Haricot Verts

## *Pork*

### **Roasted Pork Loin: \$35**

Roasted Pork Loin with Whiskey Cherry Demi-Glace, Wild Rice, and Asparagus

### **Grilled Pork Chop: \$40**

Grilled Boneless Pork Chop with Mushroom Ragoût, Roasted Yukon Potatoes, and Sweet Pea Pureé

## *Beef*

### **Seared Sirloin: \$52**

6 Ounce Brined Sirloin with Whiskey Demi-Glace, Parmesan Orzo, and Broccolini

## *Seafood*

### **Grilled Salmon: \$45**

Grilled Salmon with Hollandaise Sauce, Roasted Fingerling Potatoes, and Asparagus

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# menu *dinner presentations*

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*(Priced listed are per guest. Minimum of 100 guests.  
All Dinner Presentations are served with Water, House Blend Coffee, and Rolls with Whipped Butter.)*

*Two Entrées: \$45*

## *Salad*

*(select one)*

- Mixed Greens with Tomato, Carrot, Cucumber, and Cheddar with Dressing of Choice
- Romaine, Parmesan, and Croutons with Caesar Dressing
- Arugula with Grape Tomato, Onion, Goat Cheese, and Cucumber with Dressing of Choice
- Romaine with Basil, Tomato, Mozzarella, Red Onion, Crouton, Balsamic Glaze, and Olive Oil
- Kale with Mandarin Oranges, Feta, Red Onion, and Dried Cranberries tossed with Citrus Vinaigrette
- Arugula with Wild Rice, Dried Cranberries, Maple Glazed Sweet Potatoes, Walnuts, and Balsamic Vinaigrette

## *Sides*

*(select two)*

- Haricot Verts
- Roasted Seasonal Vegetable
- Parmesan & Scallion Au Gratin Potatoes
- Roasted Brussels Sprouts
- Pesto Cream Orzo
- Cauliflower Purée
- Roasted Red & Yukon Potatoes
- Sun-Dried Tomato Whipped Potatoes
- Creamed Spinach
- Corn, Roasted Tomato, and Kale Hash

## *Entrées*

*(select two)*

- Chicken with Parmesan Cream Sauce, Mushroom, and Onion Strings
- Chicken with Whiskey Demi-Glace
- Bloody Mary Spiced Chicken with Buttermilk Ranch Cream Sauce
- Brined Iowa Pork Loin with Roasted Apple Chutney
- Roasted Pork Loin with Dijon Cream Sauce
- Parmesan Encrusted Tilapia with Tomato Capers Relish
- Tortellini with Roasted Tomatoes, Spinach, Asparagus, Pine Nuts, and Goat Cheese

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*Hosted Drinks*

**Bottled Water**

\$3.50

**Assorted Canned Sodas**

\$3.50

**Assorted Bottled Juices**

\$4.00

**Domestic Bottled Beer**

\$6.50

**Specialty Bottled Beer**

\$7.50

**House Wine by the Glass**

\$7.50

**House Wine by the Bottle**

\$30.00

**Premium Cocktails**

\$7.50

**Casamigos Cocktail**

\$11.50

**Domestic Kegs of Beer**

\$600.00

**Microbrew & Import Kegs**

Inquire with your wedding professional.

*Wine List*

**1ST TIER**

**White Wine**

**Canyon Road Winery**

*Modesto, California*

- Chardonnay
- Moscato
- Pinot Grigio

**Red Wine**

**Canyon Road Winery**

*Modesto, California*

- Cabernet Sauvignon
- Pinot Noir

**Sparkling Wine**

**Barefoot Bubbly**

**2ND TIER**

**White Wine**

**Chateau Souverain**

- Chardonnay  
*North Coast, California*
- Sauvignon Blanc  
*Alexander Valley, California*

**Red Wine**

**Chateau Souverain**

- Cabernet Sauvignon  
*North Coast, California*
- Pinot Noir  
*California*

**Sparkling Wine**

**Freixenet Blanc de Blanc**

**3RD TIER**

**White Wine**

**Whitehaven**

- Sauvignon Blanc  
*Alexander Valley, California*

**William Hill Winery**

- Chardonnay  
*North Coast, California*

**Red Wine**

**Louis M. Martini**

- Cabernet Sauvignon  
*North Coast, California*

**Gascon**

- Malbec  
*Mendoza Region, Argentina*

**MacMurray Ranch**

- Pinot Noir  
*California*

**Sparkling Wine**

**La Marca Prosecco**

*Customized signature cocktails are a great way to show guests your creative flair!*

*Consult with your wedding professional for pricing and tasting information.*

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# event specifics

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## **DEPOSIT**

A non-refundable 35% of the food and beverage minimum is required as a deposit upon signing the contract and is applied towards the minimum.

## **FINAL PAYMENT**

Final payment for your event must be received (10) business days before your event. A credit card authorization must be kept on file to guarantee all final charges. Should overpayment occur, the Iowa Events Center will process refunds of the difference to be issued by check.

## **FINAL MENU AND GUARANTEES**

Your final menu must be submitted 30 days before your event to ensure availability. A guaranteed number of guests is required (10) business days before your event and is not subject to reduction. The Iowa Events Center will prepare 3% overset for plated meals only.

## **MANAGEMENT CHARGE**

All catered events are subject to a 23% Management Charge. While that rate is currently set at 23%, it is subject to increase. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

## **INSURANCE**

All events are required to carry liability insurance for each event. See your wedding professional for further information.

## **ADDITIONAL INFORMATION**

All OVG Hospitality listed menu prices are subject to change. OVG Hospitality will not guarantee price quotes more than six months prior to the event date.

In compliance with Iowa State Law, all alcoholic beverages must be supplied and served by OVG Hospitality. In accordance with state regulations, we reserve the right to request a state issued photo ID of any person to verify their age and to refuse service to those underage or failing to produce a photo ID. Alcoholic beverages may not be removed from the Iowa Events Center.

No outside food or beverage (with the exception of wedding cake) will be permitted to be brought into the Iowa Events Center facilities. Food items may not be taken from the Iowa Events Center; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at OVG Hospitality's sole discretion.



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