



BEV'S ON THE RIVER
BANQUET AND
CONVENTION CENTER

WELCOME TO BEV'S ON THE RIVER BANQUET & CONVENTION CENTER

Thank you for considering Bev's on the River for your upcoming event. Our state-of-the-art complex has everything you need to make your event a success! In addition to our modern, elegantly appointed banquet rooms (overlooking the Missouri River) we have many other amenities. We are proud to feature our newly constructed hotel, the Hilton Garden Inn. This brand-new hotel has 123 rooms and suites, indoor pool, sauna, fitness center, business center & more! It is conveniently connected to our restaurant and banquet center. Bev's on the River is also a full service restaurant and lounge with an outdoor dining terrace.

Also located on our property is our modern marina featuring over 250 covered boat slips with lifts, electricity and water. The MlrTym Landing also operates a full service dockside gas station and convenience store. Jolly Roger's Bar & Grill at MlrTym Landing is a seasonal indoor/outdoor bar with a large party deck and a gazebo style shelter.

Our award winning cuisine, professional and courteous staff, unique atmosphere, and scenic view of the river make our facility hard to beat. We will provide you with the professional planning you need from start to finish so you can relax and enjoy the big day!

Again, thank you for taking the time to explore everything we have to offer. We sincerely hope you give us the opportunity to make your occasion one to remember!

Director of Banquets and Events

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Banquet Manager

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The Hilton Garden Inn

Director of Sales

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Bev's *on the River* 1110 Larsen Park Road Sioux City, Iowa 51103 712-

224-2387

Room Charges Evening	Capacity	Sun -Thurs	Fri	Sat
Bev's Grand Ballroom	up to 350 people	\$400	\$500	\$600
½ Bev's Grand Ballroom	up to 120 people	\$250	\$300	\$350
¼ Bev's Grand Ballroom	up to 45 people	\$200	\$250	\$300
HGI Riverfront/Shoreview	up to 90 people	\$225	\$225	\$225
HGI ½ Riverfront/Shoreview	up to 30 people	\$150	\$150	\$150
Room Charges Daytime	Capacity	Sun -Thurs	Fri	Sat

Bev's Grand Ballroom	up to 350 people	\$350	\$450	\$550
½ Bev's Grand Ballroom	up to 120 people	\$200	\$250	\$300
¼ Bev's Grand Ballroom	up to 45 people	\$150	\$200	\$250

Minimum Food and Beverage Purchase		Evening	Daytime
Bev's Grand Ballroom	up to 350 people	\$2000	\$1200
½ Bev's Grand Ballroom	up to 120 people	\$1200	\$ 900
¼ Bev's Grand Ballroom	up to 45 people	\$ 800	\$ 600

*** Grand Ballroom minimum is \$5000 on Friday and Saturday evenings.

A. Additional Equipment Available

1. Dance Floor -- set up, take down and cleaning. ----- \$100
2. Stage Riser w/steps and skirting - set up & take down ----- \$ 50
3. Terrace Chair and Table Set up ----- \$100

AV PACKAGE \$75.00

Includes overhead projector, pull down screen, extension cords, cordless microphone, handheld microphone (hard wire), tabletop podium, freestanding floor lectern and sound mixer

***Pricing subject to change*

ALL DAY PACKAGES

Perfect for those meetings that never seem to end!

All of our "All Day Packages" start your day off with fresh brewed coffee, and chilled juices.

THE CONTINENTAL \$8 per Person

Assorted pastries, muffins, and bagels with whipped butter, cream cheese, and fruit preserves

At Mid morning: refresh coffee and juices.

THE FERRYMAN \$18 per person

Assorted pastries and muffins, and bagels with whipped butter, cream cheese and fruit preserves

Fresh fruit tray

At Mid morning: refresh coffee and soda station.

Your choice of a lunch salad or a sandwich selection

SALAD SELECTION

Classic Chef Salad

Caesar Salad

Fajita Chicken Salad

Blackened Sirloin Salad

SANDWICH SELECTION

Chicken Salad Croissant

Shrimp Salad Croissant

Smoked Turkey

Chicken Monterey

***Pricing subject to change*

BREAKFAST BUFFETS

THE GAMBLER \$10 per Person (Minimum 20 People)

Fresh brewed coffee and chilled orange, apple, and cranberry juice. Scrambled eggs, hash browns, apple wood smoked bacon, sausage links, and fresh baked muffins served with whipped butter.

THE RIVERBOAT CAPTAIN \$13 per Person (Minimum 20 People)

Fresh brewed coffee and chilled orange, apple, and cranberry juice. Grilled Ribeye steaks, Denver omelets, hash browns, assorted pastries, and muffins served with whipped butter.

***Pricing subject to change*

LUNCHEON BUFFETS

Our "Luncheon Buffets" include fresh brewed coffee or iced tea.

DELI BUFFET **\$10 Per Person** **(Minimum 20 people)**

Choice of One Salad

Potato Salad * Macaroni Salad * Pasta Salad * Mixed Greens with assorted dressings

Thinly shaved Ham, Turkey, and Roast Beef

Swiss and American cheese

Fresh baked Croissants, Marble Rye, and Sourdough Bread.

Lettuce, Pickles, Tomatoes, Mayonnaise, Dijon, and Yellow Mustard

THE GRAND DELI **\$13 Per Person** **(Minimum 20 people)**

Choice of Two Salads

Potato Salad * Macaroni Salad * Pasta Salad * Mixed Greens with assorted dressings * Fresh Fruit Bowl

Thinly shaved Ham, Turkey, Roast Beef, Corned Beef, and Pepperoni

Swiss, Provolone, and American cheese

Fresh baked Croissants, Marble Rye, and Sourdough Bread.

Lettuce, Pickles, Pepperoni rings, Tomatoes, Mayonnaise, Dijon, and Yellow Mustard

Soup of the Day

Choice of One Hot Entrée

Beef Stroganoff * Bolognaise Sauce with Penne Pasta * Fettuccini Alfredo with Chicken * Cashew Chicken Stir-fry with White Rice

***Pricing subject to change*

LUNCHEON BUFFETS

Our "Luncheon Buffets" include fresh brewed coffee or iced tea.

ITALIAN BUFFET **\$12 per Person**

Classic Caesar Salad

Bev's Spinach, Sun-dried Tomato, and Gorgonzola Chicken

Bolognese Sauce with Penne Pasta

Grilled Asparagus

Parmesan Bread Sticks

CREATE A LUNCHEON BUFFET

Option #1 One Entrée Item **\$13 per Person (Minimum 25 People)**

Option #2 Two Entrée Items **\$15 per Person (Minimum 25 People)**

Choice of Two Salads

Mixed Greens with Select Dressings * Caesar Salad * Potato Salad * Pasta Salad

*Marinated Mushrooms and Artichoke Salad * Fresh Fruit

Entrée Choices

Beef Stroganoff with Home-made Noodles * Fettuccini Alfredo with Chicken * Spaghetti

Bolognese * Roast Turkey and Gravy * Roast Pork with Rosemary Sauce * Tri-tip Sirloin

with Mushroom Gravy * Country Style Baked Cod * Honey Almond Chicken

Choice of Two Accompaniments

Mashed Potatoes with Chive Butter * Herb Roasted Yukon Potatoes * Au Gratin Potatoes

* Rice Pilaf * Steamed Vegetables * Green Bean Almandine * Buttered Corn

Choice of One Dessert

Chocolate Mousse * Bread Pudding

***Pricing subject to change*

LUNCHEON SALADS

Our “Luncheon Salads” are served with warm parmesan breadsticks and fresh coffee or iced tea.

CLASSIC CHEF SALAD **\$9 per Person**

Mixed Greens topped with julienne strips of ham, turkey, Swiss, and Cheddar cheese and garnished with Roma tomatoes, hard-boiled eggs, sliced cucumbers, and croutons

CAESAR SALAD **\$9 per Person**

Crisp Romaine lettuce tossed with creamy Caesar dressing, chopped bacon, red onions, freshly grated parmesan cheese, and croutons

~Add Grilled Chicken (additional \$4.00 charge)

~ Add Grilled Salmon (additional \$4.00 charge)

FAJITA CHICKEN SALAD **\$10 per Person**

Tender strips of seasoned chicken on a bed of mixed greens, garnished with roasted peppers & onions, avocados, & diced tomatoes. Served with salsa ranch dressing and topped with fried tortilla strips.

BLACKENED SIRLOIN SALAD **\$11 Person**

Tender strips of blackened beef sirloin, roasted mushrooms, caramelized onions & feta cheese crumbles on a bed of mixed greens Served with balsamic vinaigrette dressing

***Pricing subject to change*

LUNCHEON SANDWICHES

Our “Luncheon Sandwiches” are served with choice of potato salad, fresh fruit, or cottage cheese. Served with fresh coffee or iced tea.

CHICKEN SALAD CROISSANT **\$ 9 per Person**

Freshly prepared chicken salad on a fresh baked croissant with lettuce and tomato

SHRIMP SALAD CROISSANT **\$ 9 per Person**

Freshly prepared shrimp salad on a fresh baked croissant with lettuce and tomato

SMOKED TURKEY **\$ 9 per Person**

Thinly sliced smoked turkey breast piled on a fresh ciabatta roll and topped with Swiss cheese, apple wood smoked bacon, and roasted pepper aioli

STEAK SANDWICH **\$11 per Person**

7oz. Ribeye steak topped with onions, and mushrooms served open face on a grilled sourdough hoagie.

CHICKEN MONTEREY **\$ 9 per Person**

Grilled chicken breast topped with Monterey sauce, Swiss cheese and apple wood smoked bacon served on a grilled bun.

***Pricing subject to change*

DINNER BUFFETS

Our "Dinner Buffets" include an assortment of fresh baked dinner rolls and butter. Served with fresh coffee or iced tea.

CREATE A DINNER BUFFET

Option #1 One Entrée Item \$20 per Person

(Minimum 45 people)

Option #2 Two Entrée Items \$24 per Person

(Minimum 45 people)

Choice of Two Salads

Mixed Greens Garden Salad with choice of dressings * Caesar Salad *

Tortellini Salad * Penne Pasta Salad * Marinated Mushrooms and Artichoke Salad *

Potato Salad * Fresh Fruit Bowl

Entrees

Roast Breast of Turkey in Natural Gravy * Honey Almond Chicken *

Pan Fried Chicken in a Boursin Sauce * Chicken Picatta * Maple and Brown Sugar Ham *

Roasted Iowa Loin in a Apple Cinnamon Cream Sauce * Sliced Tri Tip Sirloin in a

Burgundy Demi Glace * Herb Roasted Loin of Iowa Chuck in Roasted Pepper Sauce *

Baked Salmon with Brown Sugar and Cashews * Mahi Mahi in a Dill Cream Sauce

- **Add Carved Prime Rib of Beef (additional \$2.50 Per Person)**

Choice of Two Accompaniments

Garlic Mashed Potatoes * Herb Roasted New Potatoes * Au Gratin Potatoes * Rice Pilaf *

Buttered Corn * Green Bean Casserole * Green Beans Almandine * Steamed California

Vegetables

- **Add Dessert for an additional \$1 per person**

Assorted: Cakes * Cheese Cakes * Pies * Hot Apple or Peach Cobbler * Bread Pudding

with Bourbon Cream Sauce * Carrot Cake

***Pricing subject to change*

PLATED DINNER ENTREES

*Our "Dinner Entrees" include House Salad, fresh baked dinner rolls and butter, Choice of Potato or Rice, and Choice of Vegetable.
Served with fresh coffee or iced tea.*

BEEF

Top Sirloin \$19 per Person

8 ounce top sirloin broiled and topped with button mushrooms.

Rib eye \$23 per Person

10 ounce hand cut rib eye, seasoned and grilled to perfection.

Petite Filet \$24 per Person

6 ounce bacon wrapped filet topped with garlic butter.

Prime Rib \$23 per Person

12 ounce cut of slow roasted prime rib of beef, topped with natural au jus.

- **Add Dessert for an additional \$1 per person**

Assorted: Cakes * Cheese Cakes * Pies * Hot Apple or Peach Cobbler * Bread Pudding with Bourbon Cream Sauce * Carrot Cake

Children's Menu

\$5.95 per Child

Chicken Fingers, Fries, and Beverage

Children Ages up to 10

***Pricing subject to change*

PLATED DINNER ENTREES

Our “Dinner Entrees” include House Salad, fresh baked dinner rolls and butter, Choice of Potato or Rice, and Choice of Vegetable. Served with fresh coffee or iced tea.

CHICKEN

Chicken Monterey ***\$18 per Person***

Marinated chicken breast topped with apple wood smoked bacon, Swiss cheese, diced tomatoes and green onions in a tangy Monterey sauce.

Bev’s Signature Chicken ***\$19 per Person***

Pan fried chicken breast topped with fresh spinach, pine nuts, and sun-dried tomatoes in a gorgonzola cream sauce.

Chicken Portabella ***\$19 per Person***

Grilled Chicken Breast topped with a baby portabella mushroom in a roasted shallot sauce.

Boursin Chicken ***\$21 per Person***

Boneless chicken breast stuffed with prosciutto ham and Swiss cheese in a boursin cream sauce.

***Pricing subject to change*

PLATED DINNER ENTREES

*Our "Dinner Entrees" include House Salad, fresh baked dinner rolls and butter, Choice of Potato or Rice, and Choice of Vegetable
Served with fresh coffee or iced tea*

Pork

Iowa Chop *\$19 per Person*

10 ounce boneless Iowa pork chop grilled to perfection and topped with rosemary butter

Roasted Pork Loin *\$19 per Person*

Slow roasted, herb encrusted pork loin sliced and topped with a natural sauce

Medallions of Pork *\$19 per Person*

2 four ounce medallions of pork filled with cornbread dressing and served in a apple cinnamon cream sauce

Seafood

Brown Sugar Salmon *\$20 per Person*

Fresh 8 ounce salmon filet topped with brown sugar and pecans, then baked to perfection

Herb Roasted Salmon *\$20 per Person*

Atlantic salmon coated in fresh herbs and topped with a lemon dill cream sauce

Mahi Mahi *\$20 per Person*

8 ounce filet of Mahi Mahi grilled and coated in teriyaki sauce and crushed pineapple

Macadamia Nut Crusted Halibut *\$22 per Person*

Baked Alaskan Halibut topped with a macadamia nut crust.

***Pricing subject to change*

BEVERAGES

Chilled Fruit Juices per Carafe~	\$12
Iced Tea per Gallon	\$16
Lemonade per Gallon	\$16
Fruit Punch per Gallon	\$20
Fresh Coffee per Gallon	\$24
Punch Fountain (Includes 4 gallons of Punch)	\$150

SNACKS

Assorted Muffins per Dozen	\$12
Assorted Pastries per Dozen	\$12
Assorted Cookies per Dozen	\$12
Frosted Fudge Brownies per Dozen	\$12
Assorted Donuts per Dozen	\$12
Assorted Bagels & Cream Cheese per Dozen	\$14
Small Fruit Bowl (serves 25)	\$40
Large Fruit Bowl (serves 50)	\$60
Gourmet Mixed Nuts (Serves 100)	\$70
Tortilla Chips and Salsa (Serves 100)	\$100
Snack Mix (Serves 100)	\$100
Chocolate Fountain (Includes 4 pounds of chocolate and 3 cut-up items to serve 100 people)	\$200

***Pricing subject to change*

HORS D'OEUVRES

Fresh Vegetable Tray with Dip	\$135	Serves 100
Fresh Cut Seasonal Fruit Tray with Dip	\$130	Serves 100
Antipasto Platter	\$145	Serves 100
Imported & Domestic Cheese Tray with Assorted Crackers	\$200	Serves 100
**Chocolate Dipped Strawberries	\$135	Serves 100
Shrimp Cocktail Platter	\$200	100 pcs.
**Parmesan Crostini with Basil, Balsamic Tomatoes	\$85	100 pcs.
**Grilled Beef Tenderloin & Asparagus	\$220	100 pcs.
Coconut Shrimp with Raspberry Pepper Sauce	\$220	100 pcs.
**Swedish Meatballs	\$100	100 pcs.
BBQ Smoked Cocktail Franks	\$50	100 pcs.
**Chicken Satay with Peanut Sauce	\$150	100 pcs.
Buffalo Wings	\$150	100 pcs.
**Beef and Duxelle en Croute	\$145	100 pcs.
Fried Spring Rolls	\$100	100 pcs.
Egg Rolls with Teriyaki Sauce	\$100	100 pcs.
**Water Chestnuts Wrapped in Bacon	\$125	100 pcs.
**Crabmeat Stuffed Mushrooms	\$185	100 pcs.

*****The above are available for Butler Service.***

Please ask Sales Staff for more details.

*****Pricing subject to change***

~HOSTED BAR~

The host pays for all drinks. There are several options for you to choose from in regards to a hosted bar. Please ask our sales staff for more information.

~CASH BAR~

Call Brand Cocktails \$5.00
Premium Brand Cocktails \$6.00
Import & Micro Brew \$3.75
Domestic Bottled Beer \$3.25
House Wine by the Glass \$5.00
Soft Drinks & Bottled Water \$2.00
Domestic Beer by the Keg \$225.00

Corking Fee:

\$15 per bottle when guests bring in their own wine or champagne

**Please ask our event planner about a combination of Hosted/Cash Bar

***Pricing subject to change*

~PREMIUM BEVERAGES~

~Beer & Spirits~

\$3.25	\$3.75	\$3.75	\$3.75	\$2.00
<u>Domestics</u>	<u>Imports</u>	<u>Malt Beverages</u>	<u>Micro Brews</u>	<u>NA Drinks</u>
Budweiser	Heineken	Smirnoff Ice	Sam Adams	Pepsi Brands
Bud Light	Corona	Mike's Lemonade	Rolling Rock	Bottled Water
Bud Select	Amstel Light			
Miller Light	Guinness			
Michelob Ultra				
Coors Light				
Bud Select				
O'Douls				

~Call Brand Liquor~

Cocktails Listed \$5.00

Jim Beam	Smirnoff	Bacardi	Captain Morgan	Gordon's Gin
Jack Daniels	Dewar's	Black Velvet	Di saronno	Bailey's
Southern Comfort	Jose Cuervo	Triple Sec	Peach Schnapps	Jagermeister

~Premium Liquor~

Cocktails Listed \$6.00

Absolut	Grey Goose	Tanqueray	Patron	Crown Royal
Chivas	Johnnie Walker	Bombay Sapphire		

***Pricing subject to change*

***CONTACT OUR SALES
DEPARTMENT TODAY
SO WE CAN START PLANNING
YOUR PERFECT DAY!***

Mike Reynolds

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Director of Sales

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GUEST ROOM ACCOMMODATIONS

Don't forget guest room accommodations for your guests!

Help your guests' save money by reserving a block of rooms at a special rate.

With 123 rooms (32 suites) we are sure to fit all your guests' needs.

Enjoy breakfast at the Great American Grill and our Premier Sunday Brunch at Bev's on the River.

With 4 Suite options to choose from, we are sure to put the finishing touches on any special occasion!

Ask about a discounted rate on a suite when you book a block of rooms.

We make reservations easy with our expert front desk, personalized reservations web pages and our toll free reservation line 1-877-STAY-HGI.

Ask for a tour of our facilities!

We would be happy to show you

Siouxland's Premier Hotel

Call (712) 255-4200 &

Ask for Amanda Snoozy

to get your guest rooms reserved!