



## MEETING & EVENTS MENU



# WELCOME

KING'S POINTE RESORT offers the perfect ambiance for your next gathering, whether it is an elegant, formal wedding reception, a relaxed and casual family reunion, or a comfortable, professional business convention.

Our catering staff provides you with the best service and most delicious food and drink selections to make your event memorable. With impressive service, distinguished accommodations and delectable fare, your gathering is sure to be a success. We will work with you to make planning a pleasure while you relax and enjoy, knowing you're in the best hands.

*Your guests will thank you for a memorable event at King's Pointe Resort!*

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# MEETINGS & EVENTS

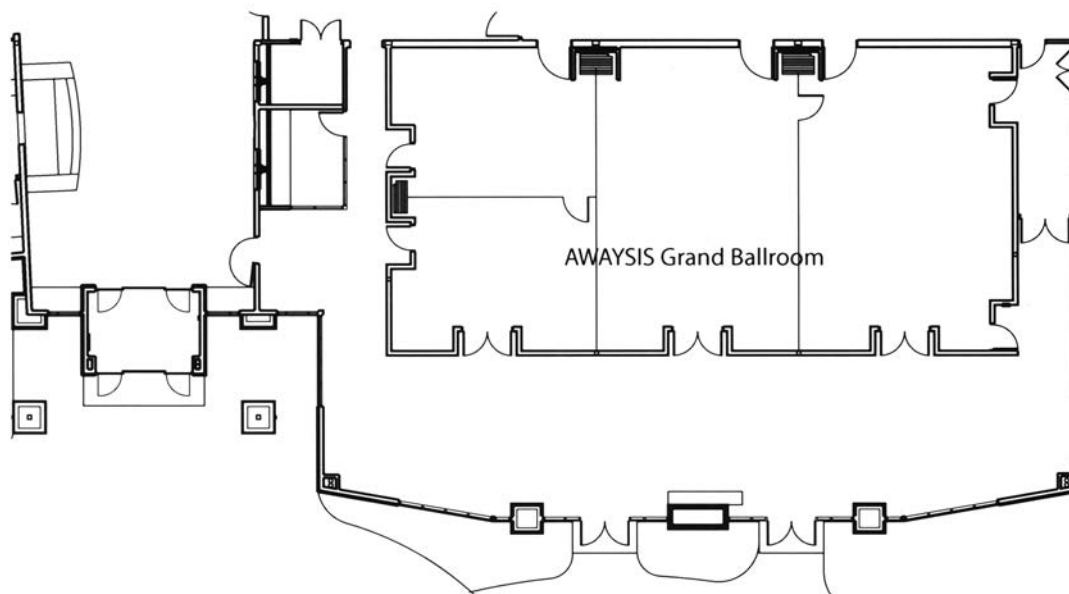
## MEETING & EVENT SPACE

All quantities listed below are maximum seating for each space.

- **3,000 sq/ft of flexible banquet space for up to 270 guests**
- **On-site catering with customized drink and dinner menus**
- **Catering Manager on-site to help plan your event**

See page 5 for information on outdoor events

*\* Due to high demand for the AWAYSIS Ballroom during the summer months, a minimum billing fee may apply for Saturday events from Memorial Day weekend through Labor Day weekend.*



Meeting Room	Rental Fee	Square Footage	Theater	Classroom	Banquet Rounds	U-shape
AWAYSIS Ballroom	\$1,000	2,751	305	100	200	60
Ballroom A & B	\$500	1,841	204	60	100	40
Ballroom A, B, C/D	\$300	915	102	30	60	16
Ballroom C or D	\$150	455	50	20	30	10
Conference Room	\$150					

All conference, U-shape, and classroom set-ups use 6' tables. Banquet rounds seat 8-10 people.

1520 East Lakeshore Drive | Storm Lake, Iowa | 866.552.5960

Prices are subject to 20% service charge and applicable sales tax.



# MEETINGS & EVENTS

## AUDIO/VISUAL EQUIPMENT

All audio/visual items are priced per quantity listed.

KING'S POINTE PODIUM .....	No Charge
WIRELESS INTERNET ACCESS .....	No Charge
TABLE TOP PODIUM .....	No Charge
AV CART & SCREEN .....	No Charge
WHITE BOARD WITH MARKERS .....	10.00
FLIPCHART WITH MARKERS .....	15.00
SPEAKER PHONE .....	25.00
LAPEL MICROPHONE .....	15.00
COPIES .....	0.15 each
LCD PROJECTOR .....	100.00
DANCE FLOOR 4 x 4 .....	150.00
Square four foot by four foot section. (256 sq./ft.)	
DANCE FLOOR 5 x 5 .....	200.00
Square five foot by five foot section. (400 sq./ft.)	
WIRELESS MICROPHONE .....	20.00 each
RISERS .....	50.00 each
PIPE & DRAPE .....	25.00 per section
BALLROOM UPLIGHTING	
1 LIGHT .....	50.00
SET OF 6 LIGHTS .....	250.00
FULL TABLE DECOR .....	10.00 per table
*Fresh materials extra	
VASES .....	3.00 each
For table centerpiece	
MIRRORS .....	3.00 each

*\*Fees may be charged for special set up requests as determined by King's Pointe Resort.  
Prices subject to change.*

*\*\*Your conference room selection also depends on the equipment your program requires.  
Items not included on this list may be rented by special arrangement.*



## ADDITIONAL SERVICES

### OUTDOOR WEDDING CEREMONY

Imagine having your wedding on the beautiful shores of Storm Lake. King's Pointe Resort is a perfect location for an outdoor wedding ceremony. Guests can easily go from the wedding ceremony to our ballroom in just minutes.

- Breathtaking view of the lake
- Seats up to 270 guests
- Customize the area to your specifications

**South Lawn Rental Fee** ..... 500.00

\* Complimentary with reception in the ballroom.

**Chair Set-up Fee** ..... 125.00

**Cost Per Chair** ..... 2.50

### CAKE CUTTING & SERVING

Our staff will cut and serve your cake for you. Priced per 100 guests.

**SHEET CAKE** ..... 75.00

**TIERED CAKE** ..... 150.00

### DECOR SERVICES

Our staff can decorate your event with items provided by the client. Priced per hour.

**EVENT DECORATING** ..... 40.00

### FOOD & BEVERAGE

All food & beverage must be furnished by King's Pointe Resort. In addition, no food or beverage may be taken home after a catered event. There are no exceptions to this policy.





## À LA CARTE

### BAKERY ITEMS

All break items are price per quantity listed.

GRANOLA BARS .....	1.50 each
SLICED FRESH FRUIT .....	2.00 per person
YOGURT PARFAIT .....	2.50 per person
GOURMET MUFFINS .....	18.00 per dozen
DANISH PASTRIES .....	19.00 per dozen
ASSORTED DONUTS .....	18.00 per dozen
FRESHLY BAKED CINNAMON ROLLS .....	22.00 per dozen
FRESHLY BAKED CARAMEL ROLLS .....	24.00 per dozen

### BEVERAGE ITEMS

All break items are price per quantity listed.

BOTTLED JUICES .....	4.00 each
ASSORTED SOFT DRINKS .....	2.00 each
BOTTLED WATER .....	2.00 each
ASSORTED HOT TEAS .....	2.00 per bag
CHILLED JUICE .....	8.00 per carafe
ICED TEA .....	18.00 per gallon
LEMONADE .....	18.00 per gallon
COFFEE REGULAR/DECAF. ....	18.50 per gallon

### SNACK ITEMS

All break items are price per quantity listed. Quantity for approximately 25 guests.

HEALTHY TRAIL MIX BUFFET .....	3.00 per person
PRETZELS .....	10.00 per bowl
CHEX MIX .....	14.00 per bowl
ASSORTED COOKIES .....	20.00 per dozen
CHOCOLATE BROWNIES .....	22.00 per dozen
SCOTCHAROOS .....	22.00 per dozen
MIXED NUTS .....	25.00 per bowl

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# BREAKFAST

## BREAKFAST BUFFETS

All breakfast buffets are served with regular and decaffeinated coffee and orange juice. Minimum 25 guests. If less than 25 guests an additional \$25.00 buffet set-up fee will be added to final bill.

### GRAND BREAKFAST BUFFET • 13.99

Farm fresh scrambled eggs, breakfast potatoes, bacon, sausage, **homemade** biscuits with **sausage** gravy, French toast, seasonal fresh fruit, and assorted pastries.

### COUNTRY BREAKFAST • 12.99

Farm fresh scrambled eggs, breakfast potatoes, bacon, sausage, homemade biscuits with sausage gravy, and fresh fruit.

### ALL AMERICAN BREAKFAST • 11.99

Farm fresh scrambled eggs, breakfast potatoes, bacon, sausage, and seasonal **fresh** fruit.

### HEALTHY START BREAKFAST • 10.99

An array of seasonal fresh fruit, muffins, donuts, and yogurt parfaits.

## PLATED

All plated breakfasts are served with regular and decaffeinated coffee and orange juice. **Plated options may also be used as limited menu for groups of 25 or less.**

### STEAK & EGGS • 15.99

A five-ounce Choice Angus Sirloin; served with scrambled eggs, breakfast potatoes, and white toast.

### TRADITIONAL BREAKFAST • 12.99

Farm fresh scrambled eggs; served with bacon, breakfast potatoes, and white toast.

### COUNTRY BREAKFAST • 11.99

Flaky buttermilk biscuits smothered with gravy; served with farm fresh scrambled eggs, two slices of bacon, and hash browns.

### BREAKFAST CROISSANT • 10.99

A farm fresh egg, slice of ham, and melted cheese served on a butter croissant with seasonal fresh fruit.



## LUNCH BUFFETS

### BUFFETS

All lunch buffets are served with regular and decaffeinated coffee and tea.

Priced per plate. Minimum 25 guests. If less than 25 guests an additional \$25.00 buffet set-up fee will be added to final bill. Add soup for \$1.00.

#### PICNIC BUFFET • 13.99

Includes baked beans, chips, tossed salad, creamy pasta salad; your choice of **slow cooked** BBQ beef or smoky pulled pork.

#### HOT LUNCHEON BUFFET • 14.99

Your choice of glazed ham, pork loin, or roast beef; served with mashed potatoes and gravy, vegetable medley, tossed salad and a dinner roll.

#### ITALIAN BUFFET • 12.99

A choice of meat lasagna, chicken parmesan, or pasta primavera; served with Italian pasta salad, Caesar salad and toasted garlic breadsticks.

#### DELI BUFFET • 13.99

Roast beef, turkey, ham, tossed salad and creamy pasta salad, potato chips, and all of the fixings for a great sandwich. Add soup for an additional 3.00.

#### TACO BAR • 13.99

Chicken and beef with all of the toppings you need, plus refried beans, rice, tortilla chips and salsa.

#### GOURMET CLUB WRAP • 12.99

Flour tortilla stuffed with slow roasted turkey, ham, crispy bacon, cheese, lettuce, tomato, and pickle; served with tossed salad, creamy pasta salad and chips. Add soup for an additional 3.00.

#### GOURMET BROWN BAG LUNCH • 13.99

Deli style sandwich piled high with roast beef, turkey, or ham and cheese; served with chips, fruit, cookie, bottled water or a soft drink.





## PLATED LUNCH

### PLATED

All plated lunches are served with regular and decaffeinated coffee or tea. Add soup or a side salad for an additional \$3.00. Add dessert for \$1.99.

Plated options may also be used as limited menu for groups of 25 or less.

#### STEAK SANDWICH • 15.99

A hearty cut of slow roasted prime rib grilled to perfection and placed between a ciabatta French roll, served alongside the best “au jus” in Iowa and crispy fries.

#### GRILLED COUNTRY CHICKEN SALAD • 13.99

Grilled chicken tossed with mixed greens, bacon, cheese, sliced egg, tomatoes, and honey Dijon dressing on the side.

#### CHEF SALAD • 12.99

Turkey, ham, Swiss and cheddar cheese, bacon, tomato, and hard boiled egg over a bed of lettuce, served with house dressing and a dinner roll.

#### STORM LAKE DIP • 12.99

Slow roasted Choice Angus beef topped with Swiss cheese and grilled onions, served alongside the best “au jus” in Iowa and crispy fries.

#### HOT BEEF • 12.99

Slow roasted **Choice** Angus beef served on a bed of grilled Texas toast, and smothered with homemade gravy. Served alongside mashed potatoes and corn.

#### GRILLED STEAK BURGER • 12.99

Grilled steak burger topped with American cheese, lettuce, tomatoes, pickle and red onion, served with crispy fries.

#### CHICKEN SALAD CROISSANT • 11.99

Savory chicken salad served on a flaky croissant with a side of **seasonal** fresh fruit.

#### CLUB SANDWICH & SOUP • 12.99



## PLATED DINNER

### BEEF

All plated dinners are served with Caesar salad, vegetable, wild rice or potato, dinner roll, regular and decaffeinated coffee, or iced tea. Add shrimp to any plated dinner for an additional \$5.00. Add dessert for an additional \$3.00.

#### SLOW ROASTED PRIME RIB • 29.99

Twelve-ounce cut of Choice prime rib seasoned and slow-roasted to perfection and served with the best "au jus" in Iowa.

#### NEW YORK STRIP • 31.99

Hand-cut and boneless ten-ounce New York Strip, grilled to perfection.

#### RIBEYE • 32.99

Hand-cut twelve-ounce aged Choice ribeye, boneless and grilled to perfection.

#### BURGUNDY BEEF TIPS • 20.99

Tender Angus beef tips, slow cooked in our house specialty Burgundy Port Wine gravy. A must try!

#### MARINATED LONDON BROIL • 20.99

Grilled flank steak cut on a bias to ensure maximum tenderness; topped with our own American-style Jerk sauce. A sweet and spicy flare.

### SEAFOOD

All plated dinners are served with Caesar salad, vegetable, wild rice or potato, dinner roll, regular and decaffeinated coffee, or iced tea.

#### PANKO BREADED WALLEYE • 22.99

Fried walleye lightly dusted with our signature Panko breading and tarter sauce.

#### GRILLED SALMON • 22.99

Atlantic salmon baked to perfection and served with herbed garlic butter.



## PLATED DINNER

### CHICKEN

All plated dinners are served with Caesar salad, vegetable, choice of potato, dinner roll, regular and decaffeinated coffee and iced tea.

#### CHICKEN CORDON BLEU • 19.99

A grilled chicken breast smothered with ham and Swiss cheese.

#### ITALIAN HERBED CHICKEN • 20.99

An eight-ounce juicy chicken breast marinated in a homemade vinaigrette, and grilled with a blend of herbs and spices.

#### CREAMY MUSHROOM CHICKEN • 20.99

A juicy pan-seared chicken breast smothered with a white wine mushroom gravy. A must try!

### PORK

All plated dinners are served with Caesar salad, vegetable, choice of potato, dinner roll, regular and decaffeinated coffee and iced tea.

#### ROASTED PORK LOIN • 20.99

Slow roasted Iowa pork, served with a citrus white wine sauce.

### PASTA

All plated dinners are served with Caesar salad, vegetable, choice of potato, dinner roll, regular and decaffeinated coffee and iced tea.

#### CAJUN PASTA • 21.99

Pan-seared shrimp, andouille sausage and red peppers, cooked in our Cajun cream sauce with bow tie pasta.

#### CHICKEN FLORENTINE • 20.99

Sun-dried tomatoes and spinach tossed in a pesto cream sauce with fettuccine pasta, and topped with a grilled chicken breast.

#### SHRIMP ALFREDO • 21.99

Sautéed shrimp served over a bed of fettuccine pasta topped with a creamy parmesan white wine reduction.

#### CHICKEN ALFREDO • 20.99

Grilled chicken breast served over a bed of fettuccine pasta topped with a creamy parmesan white wine reduction.





## DINNER BUFFETS

All dinner buffets are served with regular and decaffeinated coffee and iced tea.  
Add dessert for \$5.00. Minimum of 30 guests.

### CHOICE ANGUS PRIME RIB • 27.99

One starch, one vegetable, one salad and a dinner roll.

See options below. Carving station additional 2.00 per guest.

### ULTIMATE BBQ BUFFET

Three Meat ..... 22.99

Two Meat ..... 20.99

One Meat ..... 18.99

BBQ pork ribs, BBQ beef, or BBQ chicken breast; served with baked beans, or macaroni and cheese, potato salad, coleslaw, vegetable, and hot biscuits and honey.

### ITALIAN BUFFET • 18.99

Choice of two — Chicken Parmesan, Fettuccine Primavera, Meat or Veggie Lasagna. Served with tossed Caesar salad, vegetable and garlic breadsticks.

### CHICKEN TACO & FAJITA BAR • 18.99

### WITH SHRIMP OR STEAK • 20.99

Choice of tender chicken, steak, or shrimp seared in Regatta's own blend of herbs and spices; served with sautéed onions, peppers, and all the trimmings for a great fajita.

## TRADITIONAL

All dinner buffets are served with regular and decaffeinated coffee and iced tea.  
Add dessert for \$5.00. Minimum 30 guests.

### ONE ENTRÉE BUFFET • 18.99

Choice of one entrée, one starch, one salad and a dinner roll.

### TWO ENTRÉE BUFFET • 20.99

Choice of two entrées, one starch, one vegetable, two salads and a dinner roll.

### THREE ENTRÉE BUFFET • 22.99

Choice of three entrées, two starches, one vegetable, two salads and a dinner roll.

### ENTRÉE

London Broil | Glazed Pit Ham | Angus Roast Beef  
Burgundy Beef Tips | Roasted Turkey | Herbed Chicken  
Pork Loin | Creamy Mushroom Chicken

### STARCH

Twice Baked Mashed Potato | Roasted Reds | Garlic Mashed Potatoes  
Au Gratin | Rice Pilaf | Asiago Mashed Potatoes

### SALAD

Caesar | Tossed | Potato Salad | Creamy Pasta  
Italian Pasta | Seasonal Fresh Fruit | Coleslaw

### VEGETABLE

Steamed Broccoli | Almond Green Beans  
Vegetable Medley | Country Green Beans



## HORS D'OEUVRES

### HOT

Price is 100 pieces (serves approximately 50 guests).

COCONUT SHRIMP .....	200.00 per tray
BACON WRAPPED SHRIMP .....	200.00 per tray
HONEY, BUFFALO, BBQ BONELESS WINGS..	120.00 per tray
BONE IN WINGS.....	200.00 per tray
ITALIAN SAUSAGE (MARINATED) .....	99.00 per tray
SWEDISH MEATBALLS .....	99.00 per tray
BBQ/SWEET & SOUR MEATBALLS .....	99.00 per tray
COCKTAIL FRANKS.....	130.00 per tray
MINI TACOS .....	99.00 per tray
SPINACH & ARTICHOKE DIP .....	120.00 per tray

### COLD

Price is 100 pieces (serves approximately 50 guests).

CHEESE, MEAT & CRACKER TRAY .....	195.00 per tray
ASSORTED FINGER SANDWICHES .....	145.00 per tray
PINWHEELS .....	125.00 per tray
TOMATO & MOZZARELLA BITES.....	125.00 per tray
SEASONAL FRESH FRUIT TRAY .....	125.00 per tray
CHIPS & SALSA .....	75.00 per bowl



## BEVERAGES

### NON-ALCOHOLIC

SOFT DRINKS .....	2.00
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### BEER & LIQUOR

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$100.00 bar fee will be charged on all bars. Hosted bars are subject to service charge and sales tax.

DOMESTIC BOTTLE BEER .....	4.00
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Busch Light	

SPECIALTY BOTTLE BEER .....	5.00
Corona, Heineken, Fat Tire, Sam Adams	
<i>Others available upon request.</i>	

CALL BRAND LIQUOR .....	5.00
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PREMIUM BRAND LIQUOR.....	6.00
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CORDIALS & TOP SHELF .....	7.00
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DOMESTIC KEG .....	350.00
Miller Lite, Coors Light, Bud Light	
<i>Ask for additional selections.</i>	

SPECIALTY KEG .....	400.00
Blue Moon, Fat Tire, 312, Stella Artois	
<i>Ask for additional selections.</i>	

### WINE

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$100.00 bar fee will be charged on all bars. Hosted bars are subject to service charge and sales tax.

HOUSE WINE BY THE GLASS .....	5.00
Chardonnay, White Zin, Moscato, Pink Moscato,	
Cabernet, Merlot, Pinot Noir	

HOUSE WINE BY THE BOTTLE .....	20.00
Chardonnay, White Zin, Moscato, Pink Moscato,	
Cabernet, Merlot, Pinot Noir	

CHAMPAGNE BY THE BOTTLE.....	20.00
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## NOTES



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