



Minervas

catering & banquet
experience

*Our Banquet and Catering staff
look forward to assisting you with
weddings, receptions, tours, corporate
functions, fund-raisers or other events.*

*We can facilitate the most
imaginative themes, create
sumptuous menus, and attend to
the details with complete professionalism,
to assure you of a successful event.*

*Minervas experienced Event Specialists
understand the need for perfection in each detail.*

*We provide on and off-site coordination, menu
planning, wine/food pairing, and referral services.*

**Minervas**
catering & events

Arrowwood Resort
1405 Hwy 71 South
Okoboji, Iowa 51355
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Let Us Answer Your Questions

When are my food & beverage details required?

Your menu selection should be submitted to Minervas catering department no later than **FOUR WEEKS** prior to your scheduled event.

When do I tell you my final attendance number?

100% of your attendance must be definitely specified to an event coordinator **FOUR BUSINESS DAYS** prior to your scheduled event. This number will be considered a guaranteed, not subject to reduction, and charges will be computed based on this number or number served, whichever is greater.

When is payment due?

Full payment is required 4 days prior to the event date unless special arrangements have been made with Minervas catering department.

How much is the service charge? How much is the sales tax?

Currently the taxable service charge (gratuity) is 18%, and the state sales tax is 7%.

Are menu prices guaranteed?

All menu pricing is subject to change with notification prior to your event.

What are your cancellation policies?

Cancellation by the customer less than 90 days prior to the event shall result in payment of full room rental cost.

May we bring our own food or alcoholic beverages?

Minervas will prepare and serve all of the food for your event unless the item is a specialty item (wedding cake), prior approval through the catering department is required. Under no circumstances will individual attendees be permitted to bring alcoholic beverages into any banquet room or adjacent areas.

Are we allowed to take any remaining food & beverage items?

The unconsumed food and beverage from any event is not allowed to be removed from the banquet space.

What time do we have to vacate the room?

Last call for alcohol is 11:30pm. The room must be vacated by 12:00am.

Can items or audio visual be left in the banquet space overnight?

Yes, subject to banquet space availability. Minervas or Arrowwood Resort will not assume any responsibility for damages or loss of merchandise or articles left in a banquet room.

Do you have an audio visual or technical specialist on staff?

No, our staff is trained to work with our standard equipment. If your group requires any special technical set up needs, it will be the group's responsibility to make arrangements for this.

Are table decorations included in the banquet room rental?

Minervas will provide a standard centerpiece for each table. Any outside décor may be brought into the banquet room upon prior approval through the catering office. Talk with your event coordinator to inquire about any additional décor packages that may be available.

Are you or your guests responsible for damage?

Any damage or additional cleaning costs incurred by the property will be added to the master bill. Please do not use staples, nails or tacks.

Do we allow entertainment?

We encourage entertainment. If loudness from bands, entertainment or public address systems disturbs any other guests, or becomes a problem, our property reserves the right to ask the patron or entertainment leader to reduce the loudness or perform without amplification.

Are meeting rooms or space requirements guaranteed?

The catering department reserves the right to determine the proper amount of space needed for your event. Further, we are unable to guaranteed any specific meeting room(s) by name, as this is subject to change based on the needs or our clients.

Breaks

Prices per person



The Continental.....\$5.99

Assorted rolls, donuts, pastries, muffins, seasonal fruit display, assorted jelly and butter and fresh brewed coffee. (*Unlimited coffee for 2 hours*)

Board Room Breakfast.....\$6.99

Seasonal fruit display with chef's choice of dip, assorted fruit yogurt, crumbled granola, assorted breakfast bars, assorted mini muffins and fresh brewed coffee. (*Unlimited coffee for 2 hours*)

Sweet & Savory.....\$4.99

Assorted gourmet cookies, freshly popped popcorn and mixed nuts.

Fresh Idea.....\$4.99

Assorted crudité's with herb dipping sauce, hummus and olive tapenade along with an assorted cubed cheese display with crostini and crackers.

A Chip Off the Ole Block.....\$3.99

Potato chips with onion dip, snack mix, tortilla chips with salsa and guacamole.

The Intermission.....\$4.99

Freshly popped popcorn, candy bars, M&M's, Skittles and Starburst candies.

Polar Break.....\$6.99

Vanilla, chocolate and strawberry ice cream with chocolate, strawberry and caramel sauces, chocolate chips, chopped Oreo cookies, chopped nuts, whipped cream and maraschino cherries.

We require a 100% guarantee of the number of people to be served at least four days prior to your function. This will be the minimum number that you will be charged. All food, beverage and equipment prices are subject to a service charge and applicable taxes. Prices are subject to change according to our defined policies.

Breakfast Buffets

*Prices per person
Plated service also available - please contact the catering office*



Classic Breakfast Buffet..... \$7.99

Scrambled eggs, chef's choice of one meat (bacon, sausage patty, sausage link or ham), breakfast potatoes, assorted muffins, ketchup and salsa, fresh brewed coffee and carafes of orange, cranberry and apple juices.

Country Breakfast Buffet \$8.49

Scrambled eggs with shredded cheese blend, crisp bacon, biscuits and sausage gravy, assorted donuts and rolls, ketchup and salsa, fresh brewed coffee and carafes of orange, cranberry and apple juices.

University Avenue Breakfast Buffet..... \$9.99

Specialty breakfast egg bake, baked ham, lyonnaise potatoes, seasonal fruit display with chef's choice of fruit dip, petit Danish and lattice pastries, breakfast breads, fresh brewed coffee and carafes of orange, cranberry and apple juices.

Build Your Own Breakfast Burritos..... \$8.49

Scrambled eggs, breakfast potatoes, crumbled sausage and cubed ham, sautéed peppers and onions, shredded cheese blend, large flour tortillas, seasonal fruit display with chef's choice of fruit dip, salsa, Tabasco and sour cream, fresh brewed coffee and carafes of orange, cranberry and apple juices.

Minervas Omelet Station..... \$10.99

Made to order classic omelets with an assortment of fillings including diced ham, chopped bacon, chopped sausage, shredded cheese blend, diced tomatoes, sliced mushrooms, and roasted peppers and onions. Also, chef's choice of potato, assorted baked goods, appropriate condiments, fresh brewed coffee and carafes of orange, cranberry and apple juices. (Suggested for 35-50 people. \$50.00 chef fee applies. Additional chefs can be requested for additional fees)

Breakfast Buffet Additions

Assorted Individual Boxed Cereal & Milk..... \$1.75

Biscuits & Sausage Gravy \$1.29

Golden Pancakes with Warm Syrup..... \$1.29

English Muffin or Croissant Sandwich \$3.99

(Your choice of a toasted English muffin or croissant with one egg, choice of bacon, sausage patty or ham and a slice of cheddar cheese.)

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Plated Luncheons

*Prices per person
Add a House Salad to any Luncheon for \$2 per person*



Chicken Caesar Salad..... \$9.25

Romaine topped with croutons, red onion, fresh Parmesan cheese, toasted almonds and chicken breast with Caesar dressing on the side. Served with Minervas French bread, butter and fresh brewed coffee, decaf and iced tea.

Raspberry Chicken Breast Salad \$9.75

Spring mixed greens with herb chicken breast, roasted cashews, fresh tomato, peppers, mushrooms, red onion with raspberry vinaigrette dressing on the side. Served with Minervas French bread, butter and fresh brewed coffee, decaf and iced tea.

Blackened Salmon Salad..... \$10.75

Spring mixed greens and spinach topped with bronzed Atlantic salmon, spicy pecans, bacon, sautéed peppers and onions, sliced egg and Roma tomatoes, with honey mustard dressing on the side. Served with Minervas French bread, butter and fresh brewed coffee, decaf and iced tea.

Club Croissant Sandwich..... \$8.99

A flaky croissant filled with smoked turkey, Swiss cheese, lettuce, tomato, crisp bacon and mayonnaise. Served with a creamy macaroni salad, pickles and fresh brewed coffee, decaf and iced tea.

BLT Chicken Breast Sandwich..... \$8.99

Chicken breast topped with Swiss cheese and bacon on a tavern bun. Served with lettuce, tomato, pickles, potato chips and mayonnaise, along with fresh brewed coffee, decaf and iced tea.

Lake Okobojo Hoagie..... \$8.59

Smoked ham, salami, smoked turkey, Swiss and American cheese on a soft hoagie roll, with lettuce, tomato, onions and mayonnaise on the side. Served with classic potato salad and fresh brewed coffee, decaf and iced tea.

Down Home BBQ Sandwich..... \$8.99

Your choice of shredded BBQ beef **OR** pulled pork roast, served on a tavern bun with pickles, potato chips, creamy coleslaw and fresh brewed coffee, decaf and iced tea.

The Bridge Plate..... \$8.29

Chicken salad served on a toasted English muffin, garnished with sliced tomato, sprouts and pickles. Served with fresh fruit, Minervas French bread, butter and fresh brewed coffee, decaf and iced tea.

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Plated Luncheons

*Prices per person
Add a House Salad to any Luncheon for \$2 per person*



Philly Steak & Cheese Sandwich \$8.99

Chopped steak with sautéed onions, peppers and Swiss cheese on a soft hoagie roll. Served with crisp potato chips and fresh brewed coffee, decaf and iced tea.

Chicken Caesar Wrap \$8.59

Romaine mixed with creamy Caesar dressing, diced tomato, red onion, Parmesan cheese, toasted almonds and an herb chicken breast folded into a flour tortilla.

Served with seasonal fruit and fresh brewed coffee, decaf and iced tea.
(Substitute soup du jour additional \$1)

Italian ‘Spinaci’ Turkey Wrap \$8.59

Turkey, spinach, caramelized onions, basil, mayonnaise and provolone, wrapped in lavosh. Served with seasonal fruit and fresh brewed coffee, decaf and iced tea.

(Substitute soup du jour additional \$1)

Thai Chicken Wrap \$8.59

Romaine, cream cheese spread, chicken breast, cucumber, peanuts, red pepper, basmati rice and a spicy peanut sauce, folded into a flour tortilla. Served with seasonal fruit and fresh brewed coffee, decaf and iced tea.

(Substitute soup du jour additional \$1)

Roast Beef Jardinière \$8.99

Our famous savory roast beef with classic mashed potatoes, seasonal vegetables, Minervas French bread and butter and fresh brewed coffee, decaf and iced tea.

Specialty Chicken Breast \$9.59

Herb Breast of chicken topped with your choice of sauce: Mushroom Cream, Béarnaise, Marsala or Sherry Demi Glace. Served on a bed of wild rice with seasonal vegetables, Minervas French bread and butter and fresh brewed coffee, decaf and iced tea.

Specialty Roast Pork Loin \$9.99

Slow-roasted Iowa pork loin topped with your choice of sauce: Dijon Mustard, Tarragon Demi, Brandy Cream or Sauce Robert. Served with classic mashed potatoes, seasonal vegetables, Minervas French bread and butter and fresh brewed coffee, decaf and iced tea.

Minervas Baked Lasagna \$9.59

Baked lasagna topped with Alfredo sauce and Parmesan. Served with seasonal vegetable, Minervas French garlic bread and fresh brewed coffee, decaf and iced tea.

Assorted Deli Sandwich Boxed Lunches \$8.99

Choice of: smoked ham and American cheese, smoked turkey and Swiss cheese, roast beef and cheddar, all served on a tavern bun. Served with a small bag of potato chips, fresh baked gourmet cookie and a can of soda or bottled water. Also includes all of the appropriate condiments, plastic cutlery and paper napkins.

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Lunch & Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Lunch Buffets

Lunch buffets include: Minervas garden salad with French, Ranch & red wine vinaigrette dressings, chef's choice of one deli salad, chef's choice of potato or rice, seasonal vegetable, Minervas French bread and butter and fresh brewed coffee, decaf and iced tea.

One Entrée	\$8.99
Two Entrées	\$9.99

Dinner Buffets

Dinner buffets include: Minervas garden salad with French, Ranch & red wine vinaigrette dressings, chef's choice of two deli salads, chef's choice of potato or rice, seasonal vegetable, Minervas French bread and butter and fresh brewed coffee, decaf and iced tea.

One Entrée	\$14.99
Two Entrées	\$16.99
Three Entrées	\$18.99

Entrée Selections

Roast Beef Jardinière

Chicken Breast

(Mushroom Cream Sauce, Béarnaise Sauce, Marsala, Sherry Demi Glace or Red Pepper Cream Sauce)

Roasted Pork Loin

(Dijon Mustard Sauce, Tarragon Demi, Brandy Cream or Sauce Robert)

Fried Chicken

Baked Honey Ham

Penne Alfredo with Chicken & Broccoli

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Lunch & Dinner Buffets

Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied



Upgrade Entrée Selections

*Upgrade entrées are available at an additional charge per person.
No chef carving fees apply for upgrades on a buffet.*

Baked Honey Pepper Salmon Fillet with Béarnaise Sauce

\$2.99

Baked Walleye with Citrus Beurre Blanc

\$3.29

Chicken Cordon Bleu

\$3.50

Pancetta Wrapped Pork Loin with Jus de Viande

\$3.50

Chef Carved Roast Round of Beef

\$2.99

Chef Carved Prime Rib of Beef

\$4.99

Chef Carved Pork Loin

\$2.99

Buffet Sides

Salads

Seasonal Fruit
Relish Tray
Macaroni Salad
Potato Salad
Coleslaw
Apple Snicker Salad
Cajun Pasta Salad
BLT Salad

Starch

Mashed Potatoes
Au Gratin Potatoes
Wild Rice Blend
Mashed Potatoes with Gravy
Baby Red Potatoes
Cheesy Potatoes

Vegetables

Key West Vegetables
Green Bean Almondine
California Blend
Prince Edward Blend
Honey Glazed Carrots
Corn with Red Peppers
Peas with Pearl Onions & Bacon

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Specialty Lunch Buffets

*Prices per person
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NY Deli (lunch)

Tossed Garden Salad with Three Dressings
Assorted Cold Cuts: Ham, Smoked Turkey, Roast Beef
Assorted Cheeses: American and Swiss
Lettuce, Tomato, Onions, Sliced Pickles
One Deli Salad
Potato Chips, Sliced Assorted Buns and Breads
Mustard, Mayonnaise
Assorted Fresh Baked Dessert Bars
Fresh Brewed Coffee, Decaf and Iced Tea
\$9.99

(Add soup du jour for an additional \$2.00 per person)

Iowa Homestyle (lunch)

Fresh Relish Tray
One Deli Salad
Crisp Fried Chicken
Classic Mashed Potatoes and Gravy
Buttered Sweet Corn with Chives
Warm Biscuits with Butter
Freshly Baked Cherry Pie with Whipped Cream
Fresh Brewed Coffee, Decaf and Iced Tea
\$10.99

Backyard Burger (lunch)

One Deli Salad
Charbroiled Hamburgers, Hamburger Buns,
American and Swiss Cheeses,
Lettuce, Tomatoes, Onions, Sliced Pickles,
Crisp Potato Chips with Onion Dip
Mustard, Mayonnaise, Ketchup,
Freshly Baked Apple Pie with Whipped Cream
Fresh Brewed Coffee, Decaf and Iced Tea
\$9.99

(Add All Beef Hot Dogs for an additional \$1.50 per person)

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Specialty Lunch Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Build Your Own BBQ (lunch)

Shredded BBQ Beef **OR** BBQ Pulled Pork
Fresh Tavern Buns
Baked Beans with Bacon
Lettuce, Tomatoes, Onions, Sliced Pickles
Crisp Potato Chips, Coleslaw
Assorted Freshly Baked Dessert Bars
Fresh Brewed Coffee, Decaf and Iced Tea

One Meat \$8.99
Two Meats \$10.99

Italian Style (lunch)

Crisp Romaine with Almonds, Red Onions, Shaved Parmesan, Croutons
Served with Caesar & Red Wine Vinaigrette Dressings on the Side
Marinated Vegetables
Penne Carbonara with Bacon, Onions, Chicken, Roma Tomatoes and Broccoli
tossed in a herb cream sauce
Chicken Parmesan with Tomato Basil Sauce
Steamed Peas with Pearl Onions
Minervas French Garlic Bread
Lemon Dream Mousse
Fresh Brewed Coffee, Decaf and Iced Tea
\$13.99

South of the Border (lunch)

Hard and Soft Shell Tortilla Shells
Seasoned Ground Beef
Refried Beans, Shredded Cheese, Shredded Lettuce,
Sliced Ripe Olives, Sliced Jalapenos, Diced Tomatoes,
Diced Onions, Sour Cream and Salsa
Crisp Tortilla Chips
Mexican Rice
Churros
Fresh Brewed Coffee, Decaf and Iced Tea
\$9.99

(Add Fajita Chicken for an additional \$1.99 per person)

(Add Fajita Beef for an additional \$2.99 per person)

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Specialty Lunch Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Hawaiian Luau (lunch)

Tossed Island Greens served with a Tropical Dressing on the side
Seasonal Fruit Display
Cold Crab Dip with Crackers and Crostini
Pineapple Glazed Ham
Fried Rice
Key West Vegetables
Whole Grain Rolls and Butter
Banana Cream Pie
Fresh Brewed Coffee, Decaf and Iced Tea
\$12.99

Children's Menu

*Prices per person
This menu is designed to accommodate children ages 4-10*



Plated Hamburger

Served with French fries or fruit.
\$4.99

Plated Chicken Strips

Served with French fries or fruit.
\$4.99

Plated Cheeseburger

Served with French fries or fruit.
\$4.99

Plated Pasta

Served with white or red sauce and bread.
\$4.99

Kid's Buffet

Ages 4-10, price subject to change
based on entrée options offered.
\$6.99

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Specialty Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



NY Deli (dinner)

Tossed Garden Salad with Three Dressings
Assorted Cold Cuts: Ham, Smoked Turkey, Roast Beef
Assorted Cheeses: American and Swiss
Lettuce, Tomato, Onions, Sliced Pickles
Two Deli Salads
Potato Chips, Sliced Assorted Buns and Breads
Mustard, Mayonnaise
Assorted Fresh Baked Dessert Bars
Fresh Brewed Coffee, Decaf and Iced Tea
\$13.99

(Add soup du jour for an additional \$2.00 per person)

Iowa Homestyle (dinner)

Fresh Relish Tray
Tossed Garden Salad with Three Dressings
One Deli Salad
Crisp Fried Chicken
Classic Mashed Potatoes and Gravy
Buttered Sweet Corn with Chives
Warm Biscuits with Butter
Assorted Freshly Baked Pies with Whipped Cream
Fresh Brewed Coffee, Decaf and Iced Tea
\$15.99

Backyard Burger (dinner)

Two Deli Salads
Charbroiled Hamburgers
Hamburger Buns
American and Swiss Cheeses
Lettuce, Tomatoes, Onions, Sliced Pickles
Crisp Potato Chips with Onion Dip
Mustard, Mayonnaise, Ketchup
Freshly Baked Assorted Pies with Whipped Cream
Fresh Brewed Coffee, Decaf and Iced Tea
\$14.99

(Add all beef hot dogs for an additional \$1.50 per person)

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Specialty Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Build Your Own BBQ (dinner)

Shredded BBQ Beef **OR** BBQ Pulled Pork
Fresh Tavern Buns
Baked Beans with Bacon
Lettuce, Tomatoes, Onions, Sliced Pickles
Crisp Potato Chips, Coleslaw
One Deli Salad
Assorted Freshly Baked Dessert Bars
Fresh Brewed Coffee, Decaf and Iced Tea

One Meat \$12.99
Two Meats \$14.99

Italian Style (dinner)

Crisp Romaine with Almonds, Red Onions, Shaved Parmesan, Croutons
Served with Caesar and Red Wine Vinaigrette Dressings on the Side
Marinated Vegetables
Penne Carbonara with Bacon, Onions, Chicken, Roma Tomatoes
and Broccoli tossed with a herb cream sauce
Chicken Parmesan with Tomato Basil Sauce
Pasta Bolognese
Steamed Peas with Pearl Onions
Minervas French Garlic Bread
Minervas Signature Tiramisu
Fresh Brewed Coffee, Decaf and Iced Tea
\$19.99

South of the Border (dinner)

Beef Chimichangas with Salsa Verde
Hard and Soft Shell Tortilla Shells
Fajita Chicken and Fajita Beef
Mexican Rice
Sautéed Peppers and Onions
Refried Beans, Shredded Cheese, Shredded Lettuce
Sliced Ripe Olives, Sliced Jalapeños, Diced Tomatoes, Diced Onions
Sour Cream, Guacamole and Salsa
Crisp Tortilla Chips
Churros
Fresh Brewed Coffee, Decaf and Iced Tea
\$18.99

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Specialty Dinner Buffets

*Prices per person
Buffets suggested for 35 people or more - less than 35, a \$50 setup fee will be applied*



Hawaiian Luau (dinner)

Tossed Island Greens served with a Tropical Dressing on the side
Seasonal Fruit Display
Cold Crab Dip with Crackers and Crostini
Chef Carved Shank of Pork with Mustard Sauce and Honey BBQ sauces on the side
Baked Hoisin Chicken
Fried Rice
Key West Vegetables
Whole Grain Rolls and Butter
Cheesecake with Bananas Foster Topping
Fresh Brewed Coffee, Decaf and Iced Tea
\$19.99

Themed Dinner Buffets & Specialty Menus

Our catering managers will work with you on a themed dinner buffet or a special menu if required. Minervas does have themed décor packages available for additional charges. Please inquire with the catering managers about menus & décor ideas.



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Plated Dinners

Prices per person

All plated dinners are served with a Minervas garden salad with red wine vinaigrette dressing, chef's choice of potato or rice, seasonal vegetable, Minervas French bread with butter and fresh brewed coffee, decaf and iced tea.



Roast Beef Jardinière	\$16.59
Our famous 6oz savory roast beef, slow cooked, tender and delicious.	
Specialty Roast Pork Loin	\$16.59
Slow roasted, sliced 6oz Iowa pork loin topped with your choice of sauce: Dijon Mustard, Tarragon Demi, Brandy Cream or Sauce Robert.	
Specialty Chicken Breast	\$16.59
A 6oz chicken breast topped with your choice of sauce: Mushroom Cream, Béarnaise, Marsala or Sherry Demi Glace.	
Chicken Breast En Crouste	\$17.99
A chicken breast stuffed with two types of mushrooms, sautéed and wrapped in a tender pastry shell baked golden. Served on a bed of wild rice and supreme sauce.	
Fillet of Atlantic Salmon	\$17.99
A 6oz Atlantic salmon fillet topped with honey, fresh ground pepper and Béarnaise sauce.	
Chicken & Roast Beef Duo	\$17.99
A 4oz chicken breast (your choice of sauce) and 4oz of roast beef Jardinière.	
Fillet of Mahi Mahi	\$18.99
A 6oz Mahi Mahi fillet Provençal.	
Chicken Saltimbocca	\$19.99
A 6oz chicken breast stuffed with prosciutto and sage.	
Stuffed Pork Loin	\$18.99
A 6oz pork loin dressed with Italian stuffing.	
Filet Mignon	\$24.99
A 6oz tenderloin filet, topped with a portabella demi glace.	
Chicken & Beef Duo	\$27.99
A 4oz chicken breast and 6oz filet mignon, served with choice of sauces.	
Salmon & Beef Duo	\$28.99
A 4oz honey pepper Atlantic salmon fillet with a 6oz filet mignon, served with choice of sauces.	
Shrimp & Beef Duo	\$29.99
Three jumbo shrimp and a 6oz filet mignon, served with choice of sauces.	

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Grilling Stations

*Prices per person
Grilling station buffets suggested for 35 people or more
A chef fee of \$50 applies. Additional fees for additional chefs
All grilling stations served with iced tea and water beverage stations*



The Okoboji Grill

Minervas Garden Salad with French, Ranch and Red Wine Vinaigrette Dressings

Seasonal Fruit Display

Quartered Baby New Red Potatoes

Seasonal Vegetable

Minervas French Bread and Butter

Chef Grilled Entrée Choices:

12 oz Ribeye \$26.99

6 oz BBQ Chicken Breast \$14.99

6 oz Bacon Wrapped Montreal Pork \$17.99

Grilling Out

Seasonal Fruit Display

Potato Salad

Chef Grilled Hamburgers

Hamburger Buns (Brat or Hot Dog Buns)

American & Swiss Cheese, Lettuce, Tomatoes, Onions, Pickles

Mustard, Mayonnaise, Ketchup (Sauerkraut)

Baked Beans, Potato Chips and Dip

\$11.99

(Additional Chef Grilled Items may be added to this buffet:)

Hot Dog \$1.50

Bratwurst \$1.75

Chicken Breast \$2.00

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Action Stations

*Prices per person
Action station buffets suggested for 35 people or more
A chef fee of \$50 applies. Additional fees for additional chefs*



Wings, Wings and More Wings Appetizer

(Approximately 8 pieces per person)

Wings prepared four different ways:

Buffalo

BBQ Honey

Teriyaki

Cajun Rub

Ranch, Bleu Cheese, Celery Sticks and BBQ Sauce

\$8.99

Minervas 'Art of Pasta'

Family Style House Salad with Red Wine Vinaigrette Dressing

Vegetables: Tomatoes, Mushrooms, Green, Red and Yellow Peppers,

Onions, Broccoli, Artichoke Hearts, Black & Green Olive Mix

Meats: Chicken, Shrimp and Meatballs

Sauces: Alfredo and Tomato Basil

Pastas: Linguine and Penne

Seasonings: Garlic, Pine Nuts, Parmesan, Extra Virgin Olive Oil,

White Wine, Crushed Red Chillies, Cajun Seasoning

Minervas French Bread and Butter

Fresh Brewed Coffee, Decaf and Iced Tea

\$16.99

Cherries Jubilee Dessert

(No chef fees apply for dessert stations)

Made to Order Flaming Cherries Jubilee

Served with Ice Cream

\$5.99

Bananas Foster Dessert

(No chef fees apply for dessert stations)

Made to Order Flaming Bananas Foster

Served with Ice Cream

\$5.99

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Chilled Appetizers

Per 50 pieces - Half orders available on select items upon request



Deviled Eggs	\$50
Tortilla Pinwheels	\$75
Prosciutto Wrapped Asparagus.....	\$75
Assorted Canapés/Crostini	\$80
Phyllos Cups	\$75
(Filled with goat cheese/olives, dill/cucumber, Cajun/tomato and pepper relish)	
Phyllos Cups	\$75
(Filled with chocolate mousse, strawberry cheesecake and fruit)	
Chocolate Dipped Strawberries	\$65

Hot Appetizers

Per 50 pieces - Half orders available on select items upon request



Pot Stickers (pork or chicken)	\$75
Crab Rangoon	\$125
Spinach Stuffed Mushrooms with Lemon Garlic Sauce.....	\$75
Mini Pork Egg Rolls with Sweet and Sour Sauce	\$35
Cocktail Franks with BBQ Sauce (three pounds)	\$25
Chicken Wings with Honey BBQ, Ranch or Spicy Mustard.....	\$65
Buffalo Wings with Celery and Bleu Cheese	\$70
Meatballs with BBQ, Swedish, Cajun Cream or Tomato Basil Sauce	\$65
Mini Crab Cakes with Lemon Garlic Sauce	\$89
Padang Peanut Chicken Skewers	\$75
Bacon Wrapped Sea Scallops	\$89
Breaded Onion Rings (three pounds)	\$17
Breaded Mushrooms	\$55
Beef Kabobs	\$95
Chicken Kabobs	\$85
Coconut Shrimp	\$100
Pigs in a Blanket	\$65
Beef Wellington	\$175
Jalapeño Poppers	\$60
Toasted Cheese Filled Ravioli	\$60
Zucchini Sticks with Ranch Dressing	\$50

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Appetizer Displays & Combo Platters

Half orders available on select items upon request



- Crudité Display** (Serves 50)\$75
A colorful combination of crisp seasonal vegetable with Minervas herb dipping sauce.
- Cheese Display** (Serves 50)\$100
An assortment of domestic cheeses served with a variety of crackers.
- Fruit Display** (Serves 50)\$75
An assortment of seasonal cubed fruit served with a sweet yogurt dipping sauce.
- Cocktail Sandwiches** (50 pieces)\$95
Display of cocktail sandwiches filled with an assortment of roast beef, ham and turkey. Condiments include cheese, lettuce, tomato, mayonnaise and mustard.
- Iced Cocktail Shrimp** (50 pieces)\$125
Presented in a crushed ice filled bowl, served with lemon wedges and tangy cocktail sauce.
- Trio Platter** (Serves 35)\$75
A mixture of crudités, cheeses and fruit with the appropriate condiments.
- The Market Platter** (Serves 35)\$100
Salami and cubed domestic cheeses served with a variety of crackers.
- Smoked Atlantic Salmon** (Serves 35)\$150
Half smoked salmon fillet served with chopped eggs and lemon dill cream cheese. Served with a side of salmon spread and a variety of crackers and crostini.
- Tapa's 'Little Bites' Platter** (Serves 35)\$125
Marinated Artichoke Hearts, Roma Tomatoes, Roasted Garlic Puree, Pepperoni, Marinated Mushroom Caps, Salami, Assorted Olives, Provolone Cheese, Pepperoncini and Smoked Gouda.
- Hub Appetizers** (Serves 35 - 20 pieces of each item per order)\$70
Breaded Mushrooms with Minervas herb dipping sauce, Mozzarella Sticks with tomato basil sauce, Minervas Buffalo Wings with celery and bleu cheese and Meatballs with Swedish sauce.
- Dim Sum Then Sum** (Serves 35 - 20 pieces of each item per order)\$130
Pot Stickers, Crab Rangoon, Vegetable Spring Rolls and Mini Egg Rolls, served with soy sauce and sweet and sour sauce.
- Pick Three Hors d'oeuvres Display** (20 pieces of each item per order)\$60
Buffalo Wings with celery and bleu cheese, Pigs in a Blanket, Deviled Eggs, Dixie Wings, Cocktail Franks with BBQ sauce, Meatballs with choice of sauce and Pinwheels.
- Antipasti Platter** (Serves 50)\$195
Marinated Portabella Mushrooms, Roasted Red Peppers, Green Olives, Grilled Tuscan Vegetables, Fresh Mozzarella, Garlic Boursin, Fontina, Balsamic Artichoke Spread, Sopressata, Pepperoni, Prosciutto, Olive Tapenade and Hummus, served with a variety of crackers and crostini.
- Creamy Chipped Beef Dip** (Serves 50)\$65
Served cold with a variety of crackers, crostini and French bread.

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Appetizer Displays & Combo Platters

Half orders available on select items upon request



Minervas Signature Dipping Display (Serves 35)\$75

Spinach Artichoke Dip, Crab Dip and Roma Tomato Roasted Red Pepper Relish.
Served with a variety of crackers, crostini and French bread.

Spicy Four Cheese Chicken Dip (Serves 50)\$135

A mixture of cream cheese, Fontina, sharp cheddar and Parmesan cheeses with roasted red peppers, green onions and spicy seasoned chicken, served hot with a variety of crackers, crostini and French bread.

Minervas Crab & Artichoke Dip (Serves 50)\$199

A blend of crabmeat, artichoke, cream cheese and spices topped with cheddar and Monterey Jack cheese blend. Served hot with a variety of crackers, crostini and French bread.

Minervas Spinach & Artichoke Dip (Serves 50)\$135

Served hot with fresh bread, assorted crackers and Minervas croutons.

South of the Border Taco Dip (Serves 50)\$95

Refried beans, seasoned ground beef and cheese baked, then topped with a sour cream spread, sliced ripe olives, sliced jalapeños, diced tomatoes and sliced green onions.
Served with crisp tortilla chips and tomato salsa.

Deluxe Dipping Display (Serves 50)\$110

Hot and Creamy Roasted Red Pepper Dip, Brie Puff Pastry, Roasted Garlic, Goat Cheese and Apple Chutney. Served with a variety of crackers, crostini and French bread.

Chef Attended Carving Stations

A chef carving fee of \$50 applies for each carving station



Roast Turkey Breast

With cranberry sauce and cocktail buns.

Serves 30

\$90

Shank of Pork

With honey BBQ and cocktail buns.

Serves 80

\$250

Honey Glazed Ham

With pineapple salsa and cocktail buns.

Serves 50

\$150

Prime Rib of Beef

With horseradish, au jus and French bread.

Serves 30

\$240

Herb Encrusted Pork Loin

With Dijon Mustard and cocktail buns.

Serves 80

\$240

Roast Tenderloin of Beef

With horseradish and cocktail buns.

Serves 20

\$200

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Refreshment Odds & Ends



Beverages

Fresh Brewed Coffee Regular or Decaf	\$18 per gallon
Assorted Bottled Juices	\$2.25 per bottle
Assorted Sodas & Bottled Water	\$1.50 each
Fruit Punch, Iced Tea or Lemonade	\$16 per gallon
Carafes of Milk (1/2 gallon)	\$9 per carafe
Assorted Carafes of Juice (1/2 gallon)	\$10 per carafe

From the Bakery

Assorted Rolls & Donuts	\$16 per dozen
Assorted Lattice Danish Pastries	\$16 per dozen
Assorted Muffins	\$16 per dozen
Assorted Breakfast Breads (12 slices)	\$7.50 per loaf
Assorted Coffee Cakes	\$18 per dozen
Assorted Dessert Bars	\$19 per dozen
Assorted Gourmet Cookies	\$16 per dozen
Assorted Scones	\$17 per dozen

Snacks

Seasonal Fruit Display	\$2.99 each
Assorted Individual Yogurt	\$2 each
Whole Fruit	\$1 each
Frozen Ice Cream Treats	\$2 each
Assorted Candy Bars	\$1 each
Assorted Individual Bags of Chips	\$1 each
Pretzels	\$6 per pound
Snack Mix	\$6 per pound
Potato Chips with Onion Dip	\$6 per pound
Tortilla Chips & Salsa	\$7 per pound
Mixed Nuts	\$10 per pound
Popcorn	\$1.50 per person

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Desserts & Sweets

Prices per person



New York Cheesecake	\$3.79
With assorted fruit toppings, chocolate or caramel.	
Double Chocolate Cake	\$3.59
Tiramisu	\$5.99
Carrot Cake	\$3.59
Raspberry Bread Pudding	\$4.99
Topped with whiskey sauce.	
Turtle Cheesecake	\$5.99
Chocolate Mint Pie	\$4.99
Malted Chocolate Layer Cake	\$5.59
Ice Cream	\$2.00
One scoop of ice cream served with choice of cookie, chocolate or caramel sauces.	

Desserts Buffets

Prices per person



Chocolate Fondue Display

(35 pieces per item)

Strawberries, pineapple, peanut butter cookies
and pound cake, with melted chocolate
for dipping.
\$80

Minervas Classic

An assortment of whole and plated pies and
cakes, including carrot cake, chocolate mint
pie, double chocolate cake and assorted
cheesecakes.

\$7.99

Minervas Gourmet

Classic Italian tiramisu, French Éclairs,
assorted mini cheesecakes, white
chocolate raspberry swirl mousse
and ultimate chocolate cake.

\$8.99

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Bar Service



Host/Cash Bar Per Drink

House Brands.....	\$3.50
Call Brands.....	\$4.00
Premium Brands	\$5.00
Cordials.....	\$6.00
Domestic Beer.....	\$3.25
Import/Micro Beer.....	\$4.00
Non-Alcoholic Beer.....	\$3.25
Wine Coolers/Malt Beverages.....	\$4.00
Signature Wines (per <i>glass</i>).....	\$5 & up
Signature Wines (per bottle).....	\$21 & up
Fountain Soda	\$1.00

Keg Beer, Champagne & Punch

Keg Domestic Beer (16 gallon).....	\$220
Gionelli Champagne (per bottle).....	\$19
Non-Alcoholic Champagne (per bottle).....	\$7
Fruit Punch (per gallon).....	\$16
Specialty Punch (per gallon).....	\$20
Champagne Punch (per gallon).....	\$22

Host bars are subject to a service charge and sales tax - Cash bars are inclusive of sales tax only
A \$15 per hour bartender fee will be added to all bars with revenue less than \$200
Additional bartenders are available upon request at an additional fee of \$50 per bar

Host Bar Package

Per hour charges figured on number of guaranteed adults - A two hour minimum is required for this pricing - includes well and call brands, domestic beers and house wines only

\$6	First hour
\$5	Second hour
\$3	Third hour
\$4	Each remaining hour

Host Fountain Soda Package

100 people or less	\$75
101-250 people	\$100
251 people or more	\$125

Types of Bars

Hosted Bar

The total cost of beverages served based on consumption plus tax & service charge is applied to the banquet bill, which is presented to the host(s).

Cash Bar

Your guests are responsible for the purchase of their own beverages.

Combination Bar

You decide to provide selected beverages on a host basis. All other items may be purchased by your guests on a cash basis.

Host Wine Service

A wonderful complement to any celebration. Our staff will serve bottles of the hosted wine of your choice during dinner.

Host Drink Tickets

The total cost of beverages served based on the drink tickets redeemed plus tax & service charge is applied to the banquet bill, which is presented to the host(s).

Host Butler Style Service

This is an elegant style of service where our staff butler passes beverages to your guests upon arrival.

Host Assorted Beverage Station

We will supply your group with an assorted selection of domestic/import beer, malt beverages, house wines and non-alcoholic beverages. The total cost of beverages based on consumption plus tax and service charge is applied to the banquet bill, which is presented to the host(s).

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Meeting Room Dimensions/Seating



Where Successful Meetings Come Together!



1405 Highway 71 (PO BOX 499) - Okobojo, Iowa 51355
 Phone: (712) 332-2161 - Fax: (712) 332-7727 - Toll Free: (800) 727-4561
 www.arrowwood-okobojo.com

Meeting Room Capacities & Dimensions

Room Name	Dimensions	Sq. Ft.	Social	Rounds	Theater	Classroom	U-Shape
Brooks	18 x 43	775	40	40	50	30	20
Augusta	22 x 38	835	40	48	75	40	25
Pebble Beach	34 x 52	1,775	200	112	160	75	40
North & South	34 x 26	884	100	50	80	30	20
St. Andrews	40 x 75	3,000	400	250	400	175	80
North	40 x 36	1,440	150	72	130	70	40
South	40 x 39	1,560	150	72	130	80	40
Pine Valley	31 x 30	930	90	72	80	40	25
Bay Hill	37 x 51 / 30 x 26	2,665	300	160	250	100	35
Observation Deck	57 x 34	1,938	150	104	140	60	25
Wimbledon: Lobby	24 x 63	1,512	100	n/a	n/a	n/a	n/a
Reception Area	34 x 54	1,836	150	n/a	n/a	n/a	n/a
Event Hall	97 x 113	10,961	800	500	800	350	n/a

Our Sand Hill Boardroom is 18 x 32 and features a large conference table and high back leather chairs.

Now offering 38,000 square feet of flexible meeting space featuring eleven separate rooms, where successful meetings and events come together. From conventions to sales meetings, from company retreats to special occasions, events are more successful at Arrowwood Resort & Conference Center.

- ▶ 100 deluxe guestrooms
- ▶ 144 additional guestrooms at Bridges Bay Resort
- ▶ Eleven separate meeting and event rooms accommodating groups from 4 to 600
- ▶ The Great Room Hospitality Space (1800 sq. ft. guestroom includes conference table, wet bar, and large private sun deck)
- ▶ Wireless Internet access throughout the resort (meeting/banquet rooms and guestrooms)
- ▶ On-site professional meeting and event planners
- ▶ Minervas award-winning restaurant and lounge
- ▶ Extensive catering menus and customized menu planning available
- ▶ Children's programming available



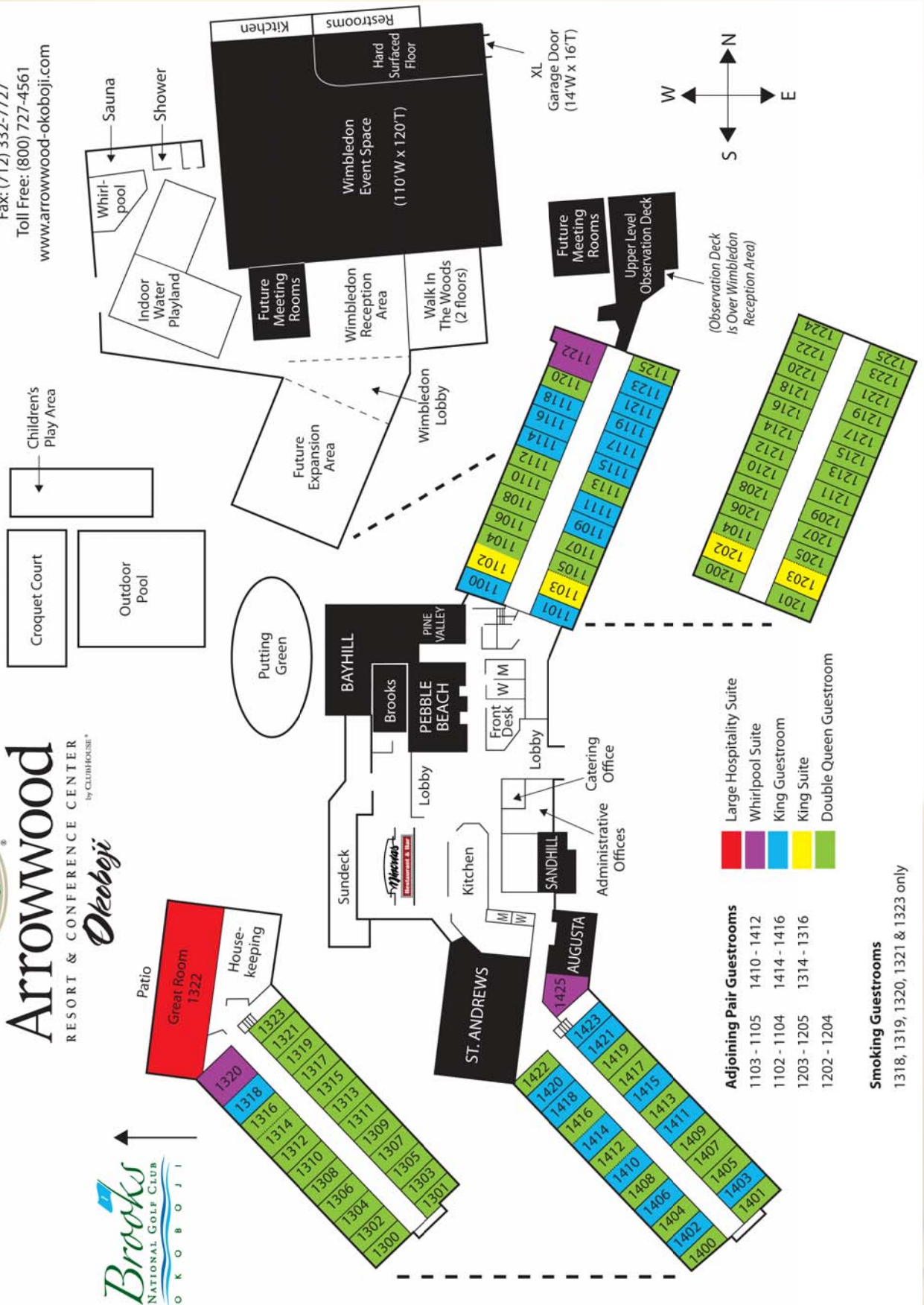
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ARROWWOOD

RESORT & CONFERENCE CENTER
by CLUBHOUSE*

Okoboji



- Large Hospitality Suite
- Whirlpool Suite
- King Guestroom
- King Suite
- Double Queen Guestroom

- Adjoining Pair Guestrooms**
- 1103 - 1105 1410 - 1412
 - 1102 - 1104 1414 - 1416
 - 1203 - 1205 1314 - 1316
 - 1202 - 1204

- Smoking Guestrooms**
- 1318, 1319, 1320, 1321 & 1323 only

Equipment Rental Price List



The equipment we have available is on a first-come, first-serve basis.

Stage or Platform (6x8 stage).....	\$25
Dance Floor (30 3x3 sections).....	\$100
Additional 3x3 sections of dance floor will be at a cost of \$5 each	
Overhead Projector	\$15
LCD Projector	\$150
Projection Screen (7.5x10)	\$25
Projection Screen (5.5x10)	\$10
27-inch TV (with VCR or DVD).....	\$25
VCR or DVD Player	\$15
CD Player	\$10
Speaker Phone (plus any charges incurred).....	\$25
Flipchart Stand (with pad of paper and markers)	\$25
Whiteboard, Markers and Eraser	\$10
Easels	\$2
Laser Pointer	\$5
Extension Cord/Power Strip	\$2.50
Podium	\$5
Table Top Podium	\$2.50
Pipe & Drape (per section)	\$10
Note Pads & Pens	\$2
Flags	N/C
A/V Tables	N/C
Display or Gift Tables	N/C
Microphone Stands	N/C
Wireless Internet	N/C
Portable PA System (1 microphone & 2 speakers).....	\$50
Lavaliere/Lapel Microphone	\$25
Wireless/Handheld Microphone	\$15
Standard Wired Microphone	\$10
Vendor Package (1-6' table, 2 chairs & a white tablecloth draping).....	\$5

The above costs are charged on a daily basis and will be plus current tax rate.

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Minervas  & events
catering

Arrowwood Resort
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