



Host your party in a building full of history and charm! The Iowa Taproom is a beautifully unique venue in the Historic East Village of Des Moines.

CONTACT OUR EVENT COORDINATORS:

events@iowataproom.com

515.243.0827 ext. 2

iowataproomevents.com



Hello Friends
WELCOME

IOWA TAPROOM EVENTS



MARQUETTE RENTAL INFORMATION

TYPE OF EVENT	CAPACITY	RENTAL FEE	ROOM RENTAL TIMES
WEDDING/FULL DAY	185	\$2,500	10 AM - MIDNIGHT
<i>Ceremony capacity is limited to 150 people.</i>			
EVENING	224	\$1,250	4 PM - MIDNIGHT
COCKTAIL STYLE	300	\$1,250	4 PM - MIDNIGHT
<i>Half of the Marquette Room can be rented with certain restrictions. Please see Joliet page for pricing.</i>			

ADDITIONAL FOOD & BEVERAGE MINIMUM	
MONDAY	\$1,250
TUESDAY	\$1,750
WEDNESDAY	\$2,250
THURSDAY	\$2,750
FRIDAY	\$3,250
SATURDAY	\$3,750
SUNDAY	\$2,250

HALF ROOM CAPACITY	
EAST MARQUETTE	85
WEST MARQUETTE	65

MARQUETTE LUNCH RENTAL		
DAY OF THE WEEK	RENTAL FEE	F&B MIN
FULL ROOM - 11 AM - 2 PM		
SUNDAY-THURSDAY	\$500	\$1,250
FRIDAY-SATURDAY	\$750	\$1,500
HALF ROOM - 11 AM - 2 PM		
MONDAY-FRIDAY	\$0	\$350
SATURDAY	NOT AVAILABLE	
SUNDAY	\$250	\$500



MARQUETTE ROOM LAYOUT

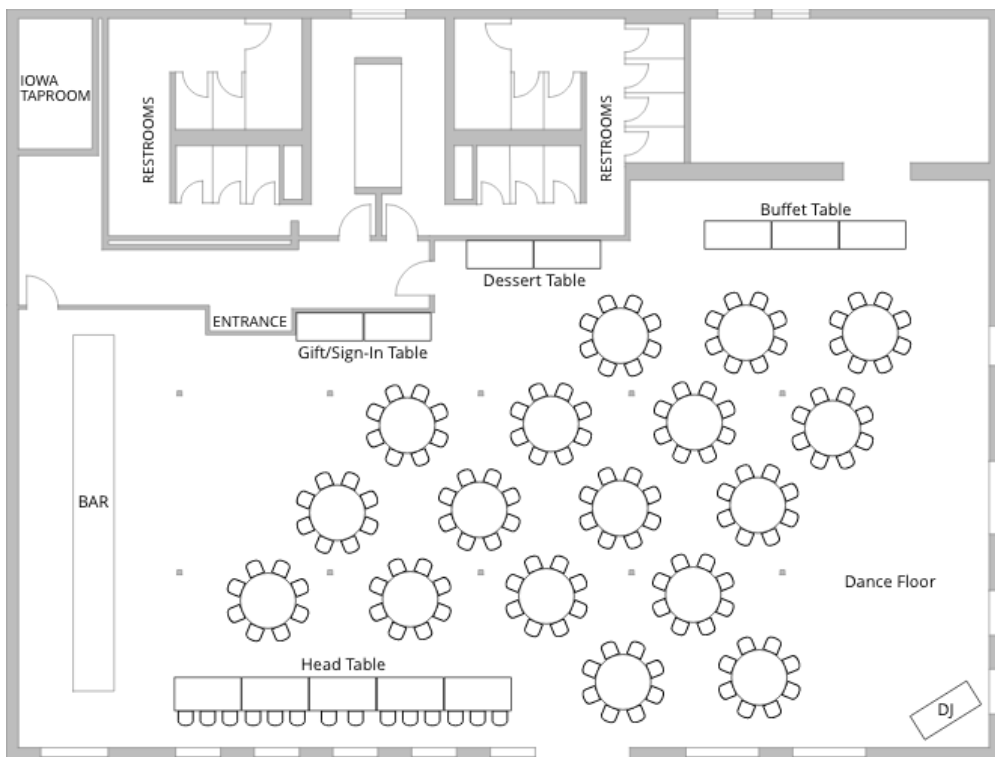


TABLE SIZES

BANQUET ROUNDS

Height: 29"
Diameter: 60"
Seats: 8 - 9 guests

COCKTAIL TABLES

Height: 42"
Diameter: 30"

BANQUET LONGS

Buffet/cake/gift/guestbook/
check-in/head tables
Height: 29"
Length: 6'
Width: 29.5"

SWEETHEART TABLE

Height: 29"
Diameter: 48"
Seats: 2 guests

EXAMPLE WEDDING: LAYOUT CUSTOMIZED BASED ON YOUR EVENT DETAILS



JOLIET RENTAL INFORMATION

TYPE OF EVENT	CAPACITY	RENTAL FEE	ROOM RENTAL TIMES
WEDDING/FULL DAY	50	\$1,500	10 AM - MIDNIGHT
EVENING	50	\$750	4 PM - MIDNIGHT
COCKTAIL STYLE	75	\$750	4 PM - MIDNIGHT

FOOD & BEVERAGE
MINIMUM

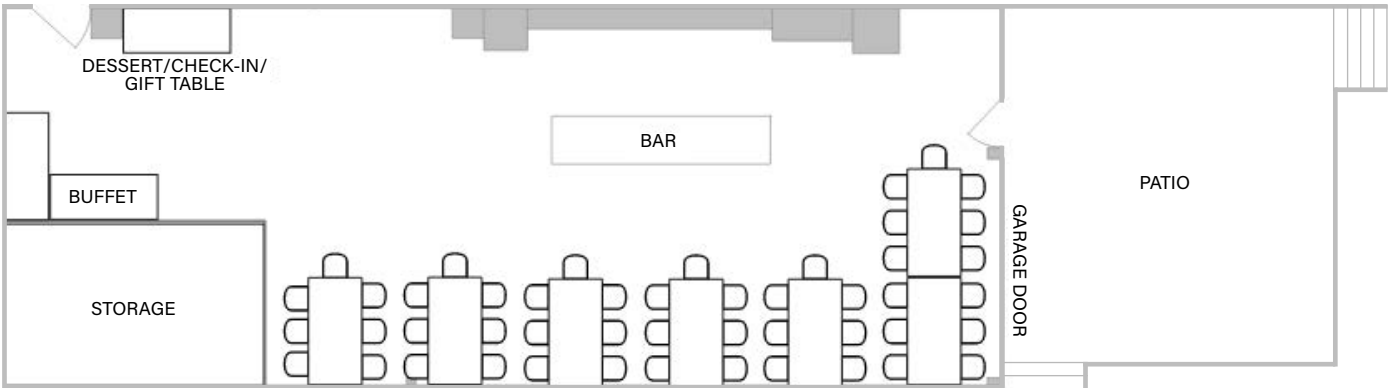
MONDAY	\$750
TUESDAY	\$750
WEDNESDAY	\$1,000
THURSDAY	\$1,250
FRIDAY	\$1,750
SATURDAY	\$2,000
SUNDAY	\$1,250

JOLIET LUNCH RENTAL INFORMATION

DAY	RENTAL	F&B MIN	ROOM RENTAL TIMES
MONDAY-FRIDAY	NONE	\$350	11 AM - 2 PM
SATURDAY-SUNDAY	\$250	\$500	11 AM - 2 PM

*Joliet pricing applies
to half of the
Marquette Room.*

JOLIET ROOM LAYOUT



EXAMPLE: LAYOUT CUSTOMIZED BASED ON YOUR DETAILS

Photographed by: Alex McCrary
Photography



Photographed by: Slightly Greyy
Photo



Ken's - a not so secret speakeasy

KEN'S RENTAL INFORMATION

RENTAL TIME	CAPACITY	RENTAL FEE	FOOD & BEVERAGE MIN
LUNCH RENTAL (11 AM - 4 PM)	65-85	\$400	\$500
MONDAY (4 PM - MIDNIGHT)	65-85	\$750	\$750
TUESDAY (4 PM - MIDNIGHT)	65-85	\$750	\$1,000
WEDNESDAY (4 PM - MIDNIGHT)	65-85	\$750	\$1,250
THURSDAY (4 PM - MIDNIGHT)	65-85	\$750	\$1,500
FRIDAY (4 PM - MIDNIGHT)	65-85	\$1,000	\$2,000
SATURDAY (4 PM - MIDNIGHT)	65-85	\$1,000	\$2,250
SUNDAY (4 PM - MIDNIGHT)	65-85	\$750	\$1,250
FULL DAY (10 AM - MIDNIGHT)	65-85	\$1,250	VARIES BY DAY, SEE ABOVE
WEDDING ADD-ON	65-85	\$100/HR	\$150/HR

Ken's has become a popular photo spot for our wedding couples. If you want a Ken's bartender on staff please see our wedding add-on fees. Ask about our Happy Hour pricing weekdays from 2 - 5 pm.



APPETIZER PLATTERS AND APPETIZER BUFFET

Appetizers are available by the platter or you can Build Your Own Appetizer Buffet by selecting six appetizers from the list of standard platters. The BYO Appetizer Buffet is \$20 per person and premium appetizers may be selected for an additional charge.

STANDARD PLATTERS

TAPROOM POPPERS Shredded smoked chicken, jalapeño, pepperjack, cream cheese and sriracha breaded and fried to perfection.	50⁰⁰ <i>20-25 pieces</i>
CHEESESTEAK EGG ROLLS Beef, American cheese, red pepper, Anaheim peppers, and onions rolled up in a wonton wrapper. Served with honey sriracha.	50⁰⁰ <i>20-25 pieces</i>
POPCORN CHICKEN Bite-sized nuggets of tender breaded chicken. Served with selection of dipping sauces.	50⁰⁰ <i>Serves 10-12</i>
BRUSCHETTA Freshly diced tomatoes tossed with red onion, balsamic vinaigrette, and fresh basil served on a toasted garlic crostini.	45⁰⁰ <i>20-25 pieces</i>
SPINACH DIP <i>(gluten free)</i> A warm, creamy blend of tender spinach, artichoke hearts, and pepperjack cheese mixed with house-made cheese sauce and sour cream. Served with corn tortilla chips.	50⁰⁰ <i>Serves 40-50</i>
VEGGIE TRAY <i>(gluten free)</i> Assortment of vegetables. Add a hummus platter for \$30.	45⁰⁰ <i>Serves 40-50</i>
CAPRESE SKEWERS <i>(gluten free)</i> Fresh mozzarella pearls, ripe cherry tomatoes, and fragrant basil leaves delicately threaded on skewers and finished with a drizzle of balsamic glaze.	45⁰⁰ <i>20-25 pieces</i>
STUFFED MUSHROOMS <i>(gluten free)</i> Tender mushroom caps filled with a rich, creamy blend of spinach, garlic, artichoke hearts, and herbed cheeses, baked until golden.	45⁰⁰ <i>20-25 pieces</i>
BULGOGI PORK SKEWERS <i>(gluten free)</i> Tender slices of pork marinated in a savory-sweet bulgogi sauce.	45⁰⁰ <i>20-25 pieces</i>
DIPS: <i>(gluten free)</i> CHIPS & SALSA CHIPS & HOUSE-MADE GUACAMOLE CHIPS & QUESO	<i>Serves 40-50</i> \$45⁰⁰ \$75⁰⁰ \$65⁰⁰

PREMIUM PLATTERS

Add \$1 per person for BYO Appetizer Buffet

HAMBALLS Savory bites of ground ham glazed with a tangy sweet and sour sauce over grilled pineapple.	65⁰⁰ <i>20-25 pieces</i>
PORK POTSTICKERS Dumplings filled with seasoned ground pork, fresh ginger, and garlic. Served with a ponzu dipping sauce.	65⁰⁰ <i>20-25 pieces</i>
CHICKEN STRIPS Juicy chicken tenders, breaded and seasoned. Served with selection of dipping sauces.	65⁰⁰ <i>20-25 pieces</i>
FRUIT TRAY Assortment of fresh fruit.	75⁰⁰ <i>Serves 40-50</i>

Add \$1.50 per person for BYO Appetizer Buffet

PULLED PORK SLIDERS - Bourbon BBQ pulled pork and coleslaw.	80⁰⁰ <i>20-25 pieces</i>
PIMENTO CHICKEN SLIDERS Honey-glazed crispy chicken, house-made pimento cheese, pickles.	80⁰⁰ <i>20-25 pieces</i>
HONEY SRIRACHA CHICKEN SLIDERS Grilled chicken in a honey sriracha glaze.	85⁰⁰ <i>20-25 pieces</i>
SHRIMP COCKTAIL <i>(gluten free)</i> Chilled jumbo shrimp served with a classic cocktail sauce.	85⁰⁰ <i>20-25 pieces</i>

Add \$2 per person for BYO Appetizer Buffet

WINGS <i>(gluten free naked wings)</i> Bone-in chicken wings cooked to crispy perfection. Served with your choice of two sauces. <i>Sauces (All GF): BBQ, Buffalo, Bourbon BBQ, Honey Sriracha, Peanut Chili</i>	90⁰⁰ <i>20-25 pieces</i>
LOBSTER DIP CROSTINIS Rich, indulgent blend of tender lobster meat and cream cheese on toasted garlic crostinis.	90⁰⁰ <i>20-25 pieces</i>

Add \$2.50 per person for BYO Appetizer Buffet

BRISKET SLIDERS Smoked, tender brisket and crispy onions.	112⁰⁰ <i>20-25 pieces</i>
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BUFFETS

Price based per person

BREAKFAST TACO BAR

Warm tortillas, breakfast potatoes, sausage, bacon, eggs, salsa, queso, guacamole, and all the toppings.

17⁰⁰

ALL AMERICAN BREAKFAST

Biscuits and gravy, eggs, bacon, sausage, breakfast potatoes, and fruit parfaits.

17⁰⁰

TACO BAR

Build your own tacos or nachos. Includes beef, chicken, tortillas, chips, herbed corn salad, salsa, guacamole, queso, rice, beans, and all of the toppings. Substitute birria or fajita meat for \$5 per person. Add fajita vegetable for \$4 per person.

18⁰⁰

BURGER BAR

7 oz. burger with all of the toppings, including grilled mushrooms, caramelized onions, crispy onions, and bacon. Served with coleslaw and fries.

19⁰⁰

ITALIAN FEAST

Cheese-stuffed shells with marinara, chicken parmesan, penne pasta with alfredo and Tuscan meat sauce, Caesar salad, and dinner rolls.

21⁰⁰

HOMESTYLE

Breaded chicken, meatloaf, homestyle gravy, mashed potatoes, sweet corn, house salad, and dinner rolls.

22⁰⁰

BACKYARD BBQ

Rack of ribs, BBQ pulled pork sandwiches, wings, baked beans, spinach salad, and cornbread. Add mac and cheese for \$3 per person.

25⁰⁰

CARVED BUFFET

Choose two meats: pork loin, pit ham, inside round beef, or turkey. Served with mashed potatoes, home-style stuffing, vegetables, and Caesar salad.

30⁰⁰

PRIME RIB & MASHED POTATOES

Juicy prime rib served with mashed potatoes, Chef's choice vegetable, Caesar salad, and dinner rolls.

35⁰⁰

BUILD YOUR OWN APP BUFFET

See the previous page and turn our appetizers into a build your own buffet. Get six standard appetizers for \$20 per person. Add premium appetizers for an upcharge.

20⁰⁰

DESSERTS

SELECT ANY VARIETY OF THE FOLLOWING:

\$4 Per Dessert

COOKIES

Mix of sugar cookies, chocolate chip cookies, and Reese's peanut butter cookies

BLONDIES

BROWNIES

ASSORTED DESSERT BARS

CHEF'S \$4 DESSERT ASSORTMENT

\$6 Per Dessert

TIRAMISU

ASSORTED SHOOTERS *(available as gluten free)*

ANGEL FOOD CAKE WITH STRAWBERRIES

TRES LECHES

APPLE CAKE WITH CARAMEL SAUCE

MINI CHERRY PIES

MINI APPLE PIES

MINI PECAN PIES

RED VELVET CAKE

CHOCOLATE CAKE

CHEF'S \$6 DESSERT ASSORTMENT

\$8 Per Dessert

CRÈME BRÛLÉE

CRÈME BRÛLÉE CHEESECAKE

ASSORTED CHEESECAKES

CHOCOLATE TORTE *(gluten free)*

GERMAN CHOCOLATE CAKE

KEY LIME PIE

CHOCOLATE PEANUT BUTTER CREAM PIE

ITALIAN LEMON CREAM CAKE

CHEF'S \$8 DESSERT ASSORTMENT

All food and beverages are subject to a 22% service charge and applicable taxes.

CONSUMER ADVISORY: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Custom Buffet Selections

PICK YOUR TIER

\$37 PER PERSON

TIER 1

Two Salads

Two Entrées

Two Sides

One Veggie

Dinner Rolls

\$42 PER PERSON

TIER 2

Two Salads

One Entrée

One Premium Entrée

Two Sides

One Veggie

Dinner Rolls

\$47 PER PERSON

TIER 3

Two Salads

Two Premium Entrées

Two Sides

One Veggie

Dinner Rolls

SALAD OPTIONS

Caesar Salad

Spinach Salad

House Salad

Asian Salad

Potato Salad

Greek Pasta Salad

Italian Pasta Salad

Herbed Corn Salad

ENTRÉE OPTIONS

Hunter's Chicken

Cheese-Stuffed Shells with Marinara

Brown Sugar-Roasted Pork Loin & Caramelized Onion Apple Gravy

Almond-Crusted Cod with Lemon Caper Cream Sauce

Chicken Breast with Whiskey Mushroom Gravy

Honey Peppercorn-Glazed Ham

Herb-Crusted Sliced Sirloin

Blackened Chicken Alfredo

SIDE OPTIONS (HOT)

Yukon Gold Mashed Potatoes

Lemon Butter Rice

Roasted Yukon Golds

Potato and Cauliflower Au Gratin

Mac & Cheese

Candied Yams

VEGETABLE OPTIONS

Asparagus

Grilled Broccolini

Mixed Vegetable Medley

Steamed Broccoli

Creamed Sweet Corn

Honey Balsamic-Roasted Brussels Sprouts

Brown Sugar-Glazed Carrots

PREMIUM ENTRÉES

Iowa Chops with Whiskey Mushroom Gravy

Grilled Salmon Oscar

Herb-Crusted Prime Rib

Shrimp Scampi Pasta

ENHANCE YOUR BUFFET

AVAILABLE FOR ALL BUFFETS.
PRICED PER PERSON

ADD A SALAD

\$3

ADD A SIDE

\$3

ADD A VEGGIE

\$4

ADD AN ENTREE

\$10

ADD A PREMIUM ENTREE

\$15





ON-TAP IN MARQUETTE/JOLIET

BACKPOCKET - Slingshot (Dark Lager)	\$7
BARN TOWN - Iowa Gold (Golden Ale)	\$7
BIG GROVE - Silo (Amber Ale)	\$7
BIG GROVE - Seasonal Sour (Rotating Sour)	\$7
BIG GROVE - Easy Eddy (Hazy IPA)	\$7
CONFLUENCE - Des Moines IPA (IPA)	\$7
CONFLUENCE - Old Tavern (Lager)*	\$5
EXILE - Ruthie (Lager)	\$7
JEFFERSON COUNTY - O.G. Cider (Cider)	\$7
SINGLESPEED - Tip The Cow (Milk Stout)	\$7
TELLURIAN - Big Peel (Wheat)	\$7
TOPPLING GOLIATH - Pseudo Sue (Pale Ale)*	\$7

**On-tap in Marquette only*

ON-TAP IN KEN'S

BACKPOCKET Slingshot (Dark Lager)	\$7
BIG GROVE - Seasonal Sour (Rotating Sour)	\$7
BIG GROVE - Easy Eddy (Hazy IPA)	\$7
CAB CO. - Ginger Beer (Non-Alcoholic)	\$4
CONFLUENCE - Old Tavern (Lager)	\$5
CONFLUENCE - Des Moines IPA (IPA)	\$7
DEAL'S - Original Cider (Cider)	\$7
EXILE - Ruthie (Lager)	\$7
REUNION - Tank Puncher (IPA)	\$7
SINGLESPEED - Gable (Helles)	\$7

BOTTLES/CANS

AVAILABLE IN ALL EVENT ROOMS

BIG GROVE - Zero Eddy (Non-Alcoholic)	\$6
BUD LIGHT	\$4
CARBLISS - Rotating Flavor	\$8
CONFLUENCE - Hop 2 It (Non-Alcoholic)	\$4
COORS LIGHT	\$4
EXILE - N/A Ruthie (Non-Alcoholic)	\$4

Beer Availability Subject to Change

There are eight to twelve taps in all of our private rooms. The beers on these taps are pre-selected by the staff, with a good range of beer styles, as well as one gluten free cider.

Each room also has a full liquor bar with cocktails, wine, domestic beers, seltzers, and champagne.

WANT TO CUSTOMIZE YOUR BEER OPTIONS?

We would be happy to get you pricing if you want to bring in a keg of a different beer for your guests.

SIZE OF KEG	PRICE*
Sixth Barrel Iowa Beer (5.16 gal)	\$250-\$400
Half Barrel Iowa Beer (15.5 gal)	\$475-\$1,000
Half Barrel Domestic (15.5 gal)	\$400

Ask us for our signature cocktail menu



HOUSE RED WINES

Canyon Road Cabernet	\$7
Canyon Road Pinot Noir	\$7

HOUSE WHITE WINES

Canyon Road Chardonnay	\$7
Canyon Road Moscato	\$7
Canyon Road Pinot Grigio	\$7

You may bring in your own wine or champagne for a \$15 corkage fee per bottle

BUBBLES

Wycliff Brutt Champagne	\$20/bottle
Bottomless Mimosa Bar	\$10 per person
<i>Includes a variety of fruit and juices.</i>	

****All food and beverages are subject to a 22% service charge and applicable taxes.***

Room Enhancements

AVAILABLE ADD-ONS

- Marquette Free Standing Projector/Screen Rental - \$150
- Joliet Mounted Projector/Screen Rental - \$150
- Cake Cutting and Plating Fee - \$2 per person
- Cake/Cupcake Stand - \$5
- Hexagonal Ceremony Arch - \$125
- Arch Draping and Floral - \$50
- Welcome Flower Box (seasonal floral available or make it your own with live floral from your florist) - \$50
- Gold Display Shelf (dessert, favors, welcome table) - \$50
- Water Service - \$2 per person



Ceremony Arch



Welcome Flower Box

INCLUDED IN ROOM RENTAL:

- Tables, chairs, flatware, setup, teardown, table linens (choice of black or white), microphone, in-house catering, fully stocked bar, and water station



Joliet Projector



Gold Chargers



Gold Shelf

Table Enhancements

TABLE DECOR OPTIONS: \$15 PER TABLE

- Glass box trios with pillar candles
- Large or small wooden boxes
- Large and small glass lanterns
- Pillar trios with floating LED candles
- Stemmed LED candle trios
- Gold floral hoops (large and small)
- Geometric tea light holders



Geometric Tea lights



Pillar Trio



Glass Box Trio



Stemmed LED Trio

TABLE ADD ONS:

- Black or gold tea light holders - \$5 each
- Mini tea light holders available - 12 for \$5
- Gold chargers - \$1 each
- Table numbers and holders - \$1 each



Gold Floral Hoops



Large Lantern



Small Wooden Box

STYLED VENUE SHOOT CREDIT:

Alex McCrary Photography/@alexmccraryphotography

CONTACT OUR EVENT COORDINATORS:

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Happily Ever After

FACEBOOK & INSTAGRAM: @iowataproomevents

TIK TOK: @itrevents

VISIT OUR WEBSITE FOR ADDITIONAL INFORMATION:

