

Banquet & Event Menu

Sheraton West Des Moines Hotel



Breakfast Buffets

Breakfast buffets include assorted chilled juices, premium coffee, decaffeinated coffee and Tazo teas.

Breakfast buffets require a minimum of 40 guests. All Buffets or Plated Meals can be modified for Dietary Restrictions.

Sheraton Breakfast Buffet

Fluffy scrambled eggs, breakfast potatoes, peppers & onions, crisp bacon, sausage, sliced fresh fruit, assorted yogurt, variety of pastries & muffins \$25.00

Continental Breakfast Buffet (V)

Sliced fresh fruit, assorted pastries/muffins/donuts/bagels, jams and butter, assorted yogurt, coffee/decaffeinated coffee/hot tea/milk \$18.00

Iowa Breakfast Buffet

Breakfast casserole with scrambled eggs, vegetables & cheddar cheese. Includes bacon, sausage, breakfast potatoes, flaky biscuits, sausage gravy, warm oatmeal, brown sugar, raisins, fruit, assorted pastries & muffins \$30.00

• ENHANCEMENTS

- Croissant Burst – Scrambled eggs, diced ham, cheddar cheese on a freshly baked croissant ~ piece \$6.00
- Breakfast Pizza - Scrambled eggs, sausage gravy, peppers, onions, bacon, cheddar-jack cheese on a pizza crust ~ piece \$6.00
- Breakfast Burrito - Scrambled eggs, chorizo, peppers, hash browns, refried beans, cheddar, tortilla ~ each \$6.00
- Morning Muffin - Scrambled eggs, sausage, cheddar, English muffin ~ each \$6.00
- Build-your-own Yogurt Parfaits with house-made granola, fresh berries (V)~ each \$6.00
- Red Bull - each \$6.50
- Assorted Pepsi Products - each \$3.25
- Bottled Water - each \$3.25

All pricing is subject to 25% service charge and 7% Sales Tax. All prices are subject to change at any time according to market.

Service charge and tax may change without notice.

Vegetarian (V), Vegan (VE), Gluten Free (GF), and Keto (K)



Plated Breakfasts

Plated breakfasts include assorted pastries, chilled orange juice, regular and decaf coffee and assorted teas. All Buffets or Plated Meals can be modified for Dietary Restrictions.

Rise and Shine

Scrambled eggs with cheddar cheese, breakfast potatoes, sweet peppers & onion, pecan smoked bacon \$21.00

Quiche Lorraine

Eggs, caramelized onions, bacon and Swiss cheese served in a flaky pie crust, served with breakfast potatoes \$19.00

Sunrise Croissant

Croissant filled with scrambled eggs, sausage, cheddar with breakfast potatoes \$20.00

Vegetable Bake (V)

Zucchini, summer squash, tomatoes, with lowa farms eggs, cheddar, roasted tomato sauce and breakfast potatoes \$20.00

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Break Packages

Packaged breaks to complete your day. Each require a 20-guest minimum.

Energize Break (V)

Yogurt parfaits with granola, candied nuts, fresh fruit, protein bars, assorted sodas & bottled water \$16.00

Floats (V)

Root Beer, Pepsi®, orange & grape soda, with vanilla ice cream, whipped cream and maraschino cherries \$16.00

The Chocolate Bar (V)

M & M's, freshly baked chocolate chip cookies, chocolate chunk brownies, chocolate pretzels, 2% milk, assorted sodas & bottled water \$20.00

Sweet & Salty (V)

Peanut M&M's, Trail Mix, individual bags of potato chips, chocolate covered pretzels, brownie bites, assorted sodas & bottled water \$18.00

Protein Break (GF/K)

Hard-boiled eggs, cottage cheese, strawberries, peanut butter & apples, assorted nuts, assorted sodas & bottled water \$16.00

Sheraton Afternoon (V)

Vegetable crudité display with ranch dip, domestic cheeses with assorted breads and crackers, mixed nuts, assorted sodas & bottled water \$22.00

Authentically Delicious (V)

Soft, warm pretzels with mustards and white cheddar cheese sauce. Fresh corn chips with tomato salsa and authentic guacamole. Assorted sodas & bottled water \$18.00

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Individual Break Items

- Bakery Assortment (V) ~ per dozen \$37.00
- Assorted Yogurt (V/GF) ~ each \$3.50
- Yogurt, Granola and Berries (V/GF) ~ each \$5.00
- Bagels with Cream Cheese (V) ~ per dozen \$37.00
- Jumbo Muffins (V) ~ per dozen \$37.00
- Assorted Donuts (V) ~ per dozen \$37.00
- Assorted Pastries (V) ~ per dozen \$37.00
- Cinnamon Rolls (V) ~ per dozen \$37.00
- Assorted Cookies (V) ~ per dozen \$36.00
- Sliced Fruit (VE/GF) ~ per person \$6.00
- Sliced Apples with Peanut Butter & Caramel sauce (V/GF) ~ per person \$5.00
- Whole Fresh Fruit (VE/GF) ~ each \$3.75
- Mixed Nuts (VE/GF/K) ~ per pound \$35.00
- Trail Mix (V) ~ per pound \$35.00
- Chex Mix (V) ~ per each \$3.00
- Individual Bags of Chips or Popcorn (V) ~ each \$3.00
- Starbucks® Pike Place Regular & Decaffeinated Coffee, Hot Tea Assortment ~ per gallon \$56.00
- Hot Chocolate ~ per gallon \$44.00
- Black Iced Tea ~ per gallon \$44.00
- Lemonade or Fruit Punch ~ per gallon \$31.00
- Assorted Pepsi® Products & Bottled Water ~ each \$3.25
- Chilled Bottled Juice ~ each \$4.75
- Milk ~ each \$3.00
- Red Bull ~ each \$6.50



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All-day Meeting Package

20 guests minimum, includes general session meeting room, Continental Breakfast, AM & PM breaks, all-day beverage refresh, plated lunch, standard bandwidth wireless internet, AV cart, podium, wireless microphone and projection screen

- Includes the following:
- Continental Breakfast (V) - Sliced fruit, assorted pastries, assorted jams & butter, assorted juice, tea, coffee, milk
- Mid-Morning Break (V) - Breakfast bars with coffee, tea, soft drinks, bottled waters
- Plated Lunch Selection
- Afternoon Break (V) - Assorted cookies, sweet bars with coffee, tea, soft drinks and bottled waters \$80.00

Beverage Package (Continuous Service):
Assorted Pepsi® Products, Bottled Water,
Starbucks® Pike Place Regular & Decaffeinated
Coffee & Teavana Hot® Tea

Per Person ~ \$20.00 (8 Hours), \$15.00 (4 Hours)

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Lunch Buffets

Lunch buffets include bread and butter, iced tea, coffee. Each buffet requires a minimum of 40 guests.

All Buffets or Plated Meals can be modified for Dietary Restrictions.

BBQ Buffet

Choice of two entrees: Beef brisket, pulled pork, BBQ chicken, rolls and condiments, fire roasted corn with peppers and onions, roasted baby red potatoes, potato salad and coleslaw, corn bread with butter and honey \$34.00

Heartland Market Buffet

Two Chef's selection of entrée creations, salad greens, deli salad, starch, seasonal vegetable \$26.00

Mexican Buffet

Choice of two meats: Seasoned ground beef, sliced & seasoned chicken with peppers & onions, shredded pork carnitas, Flour tortillas, hard corn shells and condiments, Spanish rice, black beans, Mexican salad, tortilla chips with salsa and homemade queso dip, \$30.00

Baked Potato Bar

Large baked potatoes with assorted toppings to include: butter, sour cream, chives, shredded cheese, bacon bits, diced chicken, chili. Garden salad, broccoli & cheese soup \$28.00

Deli Buffet

Assorted deli meats, cheddar, Swiss and pepper jack cheeses, salad greens, deli salad, kettle chips \$28.00

Italian Buffet

Fettuccine chicken alfredo , meatball marinara with penne pasta, vegetarian lasagna, caesar salad, caprese salad, fresh breadsticks \$32.00

Cookout Buffet

Choice of two meats: Grilled Hamburgers, brats or chicken breasts. Appropriate rolls/buns, toppings and condiments. Garden salad, deli salad, baked beans, kettle chips. \$30.00

Farm Fields Salad Buffet

Assorted local greens, nuts, seeds, dried fruit, chilled chicken, eggs, cucumbers and carrots, assorted dressings, Chef's soup du jour \$30.00

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Hot Plated Lunches

Plated lunches are served with salad, seasonal vegetable, chef's selection of starch, bread, butter, iced tea and coffee. All Buffets or Plated Meals can be modified for Dietary Restrictions.

Stuffed Chicken

Panko encrusted chicken breast filled with a blend of cheese, sun dried tomatoes, prosciutto and fresh spinach \$29.00

Pot Roast

Slow-roasted pot roast with potatoes, carrots, onions, celery, with mushroom demi \$29.00

Traditional Lasagna

Layers of pasta, ground beef, Italian cheeses and a hearty marinara sauce \$24.00

Chicken Monterrey (GF)

Seared chicken breast topped with cheddar, tomato and scallions \$26.00

Pork Loin

Roasted pork loin with Dijon mustard sauce \$29.00

Bacon-wrapped Meatloaf

Perfect blend of ground beef and Graziano's sausage, wrapped in bacon, with a maple brown sugar glaze \$28.00

Smoked Brisket

Slow-smoked beef brisket brushed with a tangy bourbon glaze \$30.00

Chicken Fried Steak

Tenderized steak cutlet fried to perfection, with homemade mashed potatoes and gravy \$29.00

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Hot Lunch Sandwiches

Hot sandwiches include a tossed salad, warm German potatoes, coffee and iced tea service. All Buffets or Plated Meals can be modified for Dietary Restrictions.

Smoked Brisket Sandwich

Slow-smoked brisket with light BBQ glaze, accented with peppers, onions and Provolone on a Ciabatta hoagie roll \$29.00

BBQ Pork

Pulled pork, Chef Chad's BBQ sauce and pickled onions on ciabatta \$25.00

Turkey Reuben

Smoked turkey, Swiss cheese, sauerkraut, thousand island dressing on multi-grain bread \$24.00

Chicken Capressa

Chicken, mozzarella, tomato-pesto spread, roasted red peppers, spinach on ciabatta \$23.00

Bulldog

Italian roast beef, pastrami, provolone cheese, peppers and onions on ciabatta \$25.00

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Cold Lunch Sandwiches

Cold sandwiches include deli salad, chips, coffee and iced tea service. All Buffets or Plated Meals can be modified for Dietary Restrictions.

Club Croissant

Ham, turkey, bacon, Swiss, lettuce and red pepper mayo on a croissant \$23.00

Chicken Salad Croissant

Grilled chicken, honey-mustard mayo, green onion, celery, dried cranberries, and pecans on a croissant \$24.00

Classic Italian Sub

Turkey, Genoa salami, capicola, provolone, lettuce, tomato, red onion, Italian herbs on a hoagie roll \$24.00

Chicken Caesar Wrap

Chicken, romaine lettuce, Parmesan cheese, Kalamata olives, Roma tomatoes, Caesar dressing in a sun-dried tomato wrap \$23.00

Grilled Salmon Wrap

Grilled salmon with teriyaki glaze, mixed greens and tomatoes in a tomato-basil wrap \$26.00

Turkey BLT

Turkey, iceberg, tomato, bacon, bleu cheese mayo, whole wheat bread \$23.00

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Boxed Lunches & Plated Lunch Salads

Cold sandwiches are available boxed "to-go". Includes chips, whole fruit, Rice Krispy® treat and soda or bottled water

Plated Lunch Salads are served with bread, butter, iced tea and coffee. All Buffets or Plated Meals can be modified for Dietary Restrictions.

Club Croissant To Go

Ham, turkey, bacon, Swiss, lettuce and red pepper mayo on a croissant \$23.00

Turkey BLT To Go

Turkey, iceberg, tomato, bacon, bleu cheese mayo, whole wheat bread \$23.00

Greek Lunch Salad (V/GF/K)

Romaine, feta cheese, artichokes, Kalamata olives, red onions, cherry tomatoes, citrus vinaigrette 20.00
Add Chicken \$5.00

Chicken Caesar Wrap To Go

Chicken, romaine lettuce, Parmesan cheese, Kalamata olives, Roma tomatoes, Caesar dressing in a sun-dried tomato wrap \$23.00

Caesar Lunch Salad

Grilled breast of chicken served chilled on romaine, with parmesan, croutons and creamy Caesar dressing on the side \$23.00

Steak Lunch Salad (GF/K)

Grilled sirloin steak on a bed of mixed greens, with bleu cheese, peppers and onions \$28.00

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Dinner Buffet

Dinner buffets include salad greens, seasonal vegetable, chef's selection of starch, bread and butter, iced tea, coffee, assorted desserts. Each buffet requires a 40-guest minimum.

All Buffets or Plated Meals can be modified for Dietary Restrictions.

- Three Entree Buffet \$56.00
- Select three entrees from the following:
- * Champagne chicken
- * Roasted pepper chicken (GF)
- * Chicken Florentine with artichoke sauce
- * Chicken cacciatore
- * Chardonnay chicken
- * Pork loin with bourbon mustard sauce
- * Roasted pork loin with Dijon cream sauce
- * Tuscany pork loin with tomato garlic sauce
- * Whitefish with Newburg sauce
- * Atlantic salmon (GF/K)
- * Prime rib of beef with wild mushroom sauce (Add \$10.00)
- * Meatless lasagna
- * Eggplant parmesan



- Two Entree Buffet \$48.00
- Select Two Entree's from the above choices

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Plated Dinners

Dinners are served with salad, seasonal vegetable, chef's selection of starch, bread, butter, iced tea and coffee and Chef's dessert selection. All Buffets or Plated Meals can be modified for Dietary Restrictions.

Iowa Chop (GF)

Marinated Iowa chop with apple cider glaze \$46.00

Stuffed Chicken

Breaded Chicken breast, filled with spinach, prosciutto, sun-dried tomatoes and mozzarella, with basil cream sauce \$41.00

Atlantic Salmon (GF/K)

Grilled salmon with lemon-dill butter \$42.00

Pork Loin

Roasted pork loin with Dijon reduction \$39.00

Beef Wellington

Beef filet, red onion, mushroom, spinach, bleu cheese in puff pastry with shallot demi glaze. ~ All wellingtons will be cooked to medium as much as possible \$54.00

Roasted Sirloin

Sirloin steak with peppercorn demi glaze ~ cooked to medium as much as possible \$48.00

Asiago Crust Chicken

Basil and asiago crust with crimson alfredo sauce \$38.00

Mediterranean Chicken (GF/K)

Seared Chicken Breast topped with artichokes, mild red peppers, red onions, fresh parsley and feta in natural jus \$36.00

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Reception Displays

Reception displays require a minimum of 20 guests

Artisan Cured Meat & Cheese Display

An assortment of sausage, salami and prosciutto, imported and domestic cheeses with crackers and toast points ~ per person \$14.00

Crudités Display (VE/GF/K)

An assortment of vegetables with house made Ranch dressing ~ per person \$8.00

Homemade Pizza

Traditional pizzas ~ per pizza \$18.00 single topping, + \$2.00 each additional topping

Cheese Sampler (V)

An assortment of imported and domestic cheeses with crackers and toast points ~ per person \$8.00

Seasonal Sliced Fruit Display (VE/GF)

An assortment of sliced fresh fruit & berries ~ per person \$8.00

Antipasto Display (GF/K)

Marinated mushrooms and asparagus, fresh mozzarella cheese, prosciutto ham, salami, artichoke hearts and Kalamata olives ~ per person \$14.00

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Hot & Cold Hors d' oeuvres

Hors d' Oeuvres are priced per piece, with a 20-piece minimum of each item

Philly Cheese Steaks

Ribeye, onions, cheese blend on toasted baguette \$5.00

Bacon-wrapped Andouille Sausage

Spicy Cajun sausage wrapped in bacon, topped with a maple/brown sugar glaze \$4.00

Stuffed Mushrooms

Choice of Graziano sausage stuffing, crab stuffing or 3-cheese blend (V/GF/K) in roasted mushroom caps \$5.00

Warm Ham and Cheese Sliders

Pit ham, sliced with melted Swiss on a mini-poppy seed bun \$4.00

Sesame Chicken Satay

Savory marinated chicken on a skewer, drizzled with zesty peanut sauce \$4.00

Pretzel Chicken

Bite-sized chicken, dusted & baked in pretzel crust, served with tangy Dijon sauce \$3.25

Scallops and Bacon (GF)

Seared sea scallops wrapped in pecan smoked bacon with chili-honey \$6.00

Brown Sugar Smokies

Glazed with brown sugar and BBQ sauce ~ priced per 3 pieces \$2.00

Far East Chicken Salad

Sesame chicken with soy and ginger in wontons \$4.00

Lion Head Meatballs

Pork and beef blended with spices, with General Tso's sauce \$4.00

Mini Crab cakes

Lump crab with red peppers and Old Bay mayo \$5.00

Crab Rangoon

Cream cheese, crab meat and scallions in Chinese wonton wrapper \$4.00

Sirloin Griller (GF)

Marinated & grilled Sirloin, mushrooms, peppers, onions, pineapple, balsamic glaze \$5.00

Caprese Skewer (V/GF?K)

Cherry tomato, fresh mozzarella pearl, fresh basil, drizzled with balsamic \$4.00

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Hosted & Cash Bars

Cash bar pricing is inclusive of taxes. Hosted bar pricing is exclusive of service charge and taxes.

A bartender fee of \$100 will be charged for each bartender.

Cash Bar

- Super Premium | 11 glass
- Premium Well | 7 glass
- Domestic Beer | 6 bottle
- Premium Beer | 7 bottle
- Local / Specialty Beer | 8 bottle
- House Wine | 8 glass
- Soft Drinks | \$ 3 glass

Host Bar

- Super Premium | 11 glass
- Premium Well | 7 glass
- Domestic Beer | 6 bottle
- Premium Beer | 7 bottle
- Local / Specialty Beer | 8 bottle
- House Wine | 8 glass
- Soft Drinks | \$ 3 glass



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Technology

- LCD Projector (Standard Brightness) \$350.00
- LCD Projector (High Brightness) \$400.00
- 55" Flat Screen TV \$250.00
- 8' x 8' Projection Screen \$50.00
- 9' x 12' Projection Screen \$100.00
- VGA Splitter \$45.00
- Laser Pointer/Slide Advance \$50.00
- Wireless Lavalier Microphone \$90.00
- Wireless Handheld Microphone \$90.00
- Wired Handheld Microphone/Tabletop Microphone \$40.00
- House Sound Patch Fee \$75.00
- Flipchart with Markers \$50.00
- Flipchart with "Post It" Paper and Markers \$60.00
- AV Cart with Electricity \$30.00
- Polycom Speaker Phone \$150.00
- Easel \$15.00
- 50' VGA Cable \$25.00
- 100' VGA Cable \$35.00

LCD Meeting Room Packages

Support Package

Includes 8'x8' or 9'x12' Screen for appropriately sized room, Projector Table, Power Strip, Extension Cord, HGMI Cable and 15 Minutes of Hotel Staff Support to set up.

Package with 8'x8' Screen \$80.00

Package with 9'x12' Screen \$125.00

Full Package

Includes 8'x8' or 9'x12' Screen for appropriately sized room, Projector Table, Power Strip, Extension Cord, HGMI Cable, Standard LCD Projector and 15 Minutes of Hotel Staff Support to set up.

Package with 8'x8' Screen \$450.00

Package with 9'x12' Screen \$475.00

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SHERATON WEST DES MOINES HOTEL

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 [Visit Website](#)

515-223-1800



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