

THE REPUBLIC ON GRAND

• EVENT MENU •



401 E Grand Ave | Des Moines, IA | 50309

Prices listed are per person.

BREAKFAST

CONTINENTAL - \$24

Minimum 10 people

Artisan Coffee
Tazo Teas
Juice
Seasonal Sliced Fruit
Assorted Greek Yogurt & Granola
Freshly Baked All-Butter Croissants
Hard-Boiled Eggs
Sweet Butter & Jams

DELUXE CONTINENTAL - \$32

Minimum 10 people

Artisan Coffee
Tazo Teas
Juice
Seasonal Sliced Fruit
Assorted Greek Yogurt & Granola
Loaded Scrambled Eggs: Cheddar Cheese,
Sautéed Peppers, Onions, Ham
Avocado Toast
Freshly Baked All-Butter Croissants

IOWA - \$36

Minimum 15 people

Artisan Coffee
Tazo Teas
Juice
Seasonal Sliced Fruit
Scrambled Eggs
Applewood Smoked Bacon
Maple Sausage Patties
Seasoned Breakfast Potatoes
Biscuits & Sausage Gravy

COFFEE BREAK

SWEET - \$16

Peanut M&Ms
Chocolate Dipped Strawberries
Freshly Baked Cookies
Gourmet Dessert Bars

SMART - \$16

Whole Fresh Fruit Assortment
Assorted Greek Yogurt
Granola Bars
Hard-boiled Eggs

SALTY - \$16

Kettle Chips
Warm Soft Pretzels & Cheese Dip
Caramel Popcorn
Mixed Nuts
Gardetto's Snack Mix

SWEET & SALTY - \$18

Freshly Baked Cookies
Kettle Chips
Caramel Popcorn
Mixed Nuts
Chocolate Dipped Pretzel Rods

Prices listed are per person.

CHEF'S TABLE (BUFFET)

FARMER'S MARKET SANDWICHES & SALADS \$38 LUNCH | \$45 DINNER

Minimum 10 people.

House-Made Chicken Salad
Lettuce, Tomatoes, Chicken, Croissant

Smoked Turkey
Havarti, Heirloom Tomatoes, Arugula

The Italian
Prosciutto, Capicola Ham, Salami, Provolone, Iceberg
Lettuce, Tomato, Vinaigrette

Caesar Salad

Tri-Colored Pasta Fusilli Salad

Kettle Cooked Chips & House-Made Pickles

Gourmet Dessert Bars *(included with dinner only)*

SPOTLIGHT GLUTEN SENSITIVE \$44 LUNCH | \$51 DINNER

Minimum 10 people.

Mixed Greens Salad
Assorted Vegetables, Balsamic Vinaigrette

Chimichurri Roast Chicken

Pancetta-Wrapped Salmon & Balsamic Glaze

Rosemary Garlic Potatoes

French Green Beans

Seasonal Sliced Fruit with Yogurt Dip
(included with dinner only)

SMOKEHOUSE \$58 LUNCH | \$65 DINNER

Minimum 15 people.

Smoked Beef Brisket & Texas Toast

Smoked BBQ Chicken

Gourmet Baked Macaroni & Cheese

Sausage Baked Beans

House-Made Pickles & Coleslaw

Warm Peach Cobbler & Cinnamon Whipped Cream
(included with dinner only)

MODERN ITALIA \$49 LUNCH | \$56 DINNER

Minimum 15 people.

Roasted Tomato Basil Bisque, Shaved Asiago

Ovolini Mozzarella, Cherry Tomatoes, Arugula

Cheese Tortellini
Garlic Butter, Tomato Pesto, Cherry Tomatoes, Red Onions

Chicken Piccata
Lemon Caper Butter Sauce

Salmon Romesco
Grilled Salmon, Green Romesco

Roasted Asparagus

House-Made Cannoli *(included with dinner only)*

COASTAL & CONTINENTAL \$67 LUNCH | \$74 DINNER

Minimum 15 people.

Shrimp Carbonara
Sautéed Shrimp, Linguine, Creamy Garlic Butter Sauce,
Bacon, Roasted Red Peppers

Cedar-Planked Skuna Bay Salmon & Apricot Butter

Chimichurri Grilled Strip Steak
Grilled Portobello Mushrooms, Roasted Rosemary Garlic
Potatoes

Marinated Grilled & Chilled Asparagus
Crispy Pancetta-Shallot Vinaigrette

Traditional Caesar Salad

Warm Chocolate Bites
Molten Center, Dark Chocolate Butter Crumble, Vanilla
Bean Espuma
(included with dinner only)

**Ask us about our featured chef's tables
or custom offerings*

EXECUTIVE MEETING PACKAGE - \$65 PER PERSON

Prices listed are per person. Executive Meeting Package available for groups of 12 or more. Beverages are refreshed during the length of your meeting.

BREAKFAST

Continental Breakfast

EXECUTIVE BREAKFAST UPGRADES

Deluxe Continental - \$7

Iowa - \$10

LUNCH

Farmer's Market Chef's Table

EXECUTIVE LUNCH UPGRADES

Spotlight - \$10

Modern Italia - \$12

Smokehouse - \$18

Coastal & Continental - \$24

A LA CARTE

Artisanal Regular or Decaf Coffee - \$36 per gallon

Juice - \$18 per carafe

Iced Tea - \$36 per gallon

Hot Tea - \$28 per gallon

Assorted Sodas - \$3.75 each

Bottled Waters - \$4 each

Bacon and/or Sausage - \$4 per person

Scrambled Eggs - \$6 per person

Biscuits & Sausage Gravy - \$8 per person

Assorted Danishes - \$42 per dozen

PM BREAK

Select one of the following afternoon snack breaks:
Sweet, Salty, Smart

ALL DAY BEVERAGE PACKAGE

Coffee, assorted sodas, and bottled waters refreshed throughout the day

PACKAGE ALSO INCLUDES

LCD Projector with Screen

Flip Chart & Markers

White Board

Double Chocolate Brownies - \$42 per dozen

Chocolate Chip Cookies - \$42 per dozen

Assorted Dessert Bars - \$42 per dozen

Assorted Greek Yogurts - \$4.75 each

Assorted Granola Bars - \$3 each

Assorted Bags of Chips - \$3.50 each

Assorted Candy Bars - \$4.50 each

Chex Mix - \$4 each

Gardetto's Snack Mix/Trail Mix - \$4.50 each

Caramel Popcorn - \$5.50 per person

LUNCH BOX - \$200 PER BOX

Serves up to 12 people. Includes house chips, condiments, and an assortment of sandwiches.

The Italian

Prosciutto, Capicola, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomatoes, Baguette

Smoked Turkey

Arugula, Havarti Cheese, Tomatoes, Marble Rye

Ham & Provolone

Ham, Provolone Cheese, Lettuce, Tomatoes, Baguette

ALL-DAY BEVERAGE PACKAGE - \$11 PER PERSON

Includes artisanal coffee, assorted sodas, and bottled water refreshed throughout the day

ALL-DAY EXECUTIVE BEVERAGE PACKAGE - \$22 PER PERSON

Includes artisanal coffee, Red Bull, assorted sodas, Fiji bottled water, and San Pellegrino refreshed throughout the day

RECEPTION HORS D'OEUVRES

*Build your own perfect reception from our gourmet selection.
25 piece minimum per item. Prices listed per piece.*

SKEWERED

Garlic Herbed Steak Skewers - \$5.25 (GF)

De Burgo Sauce

Antipasti - \$4.25 (GF)

Salami, Provolone, Tomatoes, Olives

Caprese - \$3.75 (GF) (V)

Mozzarella, Cherry Tomatoes, Basil, Balsamic Glaze

GRILLED ARTISAN BREAD CROSTINI

Beef Tenderloin - \$5.25

Tomatoes, Onions, Relish, Horseradish Cream

Goat Cheese - \$3.75 (V)

Basil Tomato Relish

Smoked Salmon - \$4.75

Dill Cream Cheese, Pickled Red Onions

SATAY

Thai Chicken - \$4.25 (GF)

Peanut Sauce

Bulgogi Beef - \$5.25 (GF)

Hoisin Sauce

Ginger Garlic Shrimp - \$4.75 (GF)

Sweet Chili Sauce

SLIDERS

Bacon Jam Minis - \$5.75

House Blend of Ground Applewood Bacon and Angus Beef, Cave Aged Cheddar Blue, House-Made Bacon Jam, Tomatoes, House-Made Pickles, Comeback Sauce, Butter Brioche

Fried Chicken Minis - \$6.25

Fried Chicken, Tomatoes, House-Made Pickles, Mayonnaise, Lettuce, Butter Brioche

RETRO

Beef Wellington Bites - \$5.25

Horseradish Cream

Bacon Wrapped Scallops - \$5.75 (GF)

Saffron Aioli

Stuffed Dates - \$3.50 (GF)

Boursin Stuffed & Bacon Wrapped

Fresh Strawberry - \$4.75 (GF) (V)

Mint, Cracked Pepper, Boursin

CRISPY

Philly Cheesesteak Eggrolls - \$5.25

Sweet Chili Sauce

Arancini - \$4.75 (V)

Crispy Risotto, Marinara Sauce

Spanakopita - \$3.75 (V)

Garlic Braised Spinach, Feta

Crispy Fried Vegetable Pot Stickers - \$3.75 (V)

Ponzu Sauce

STUFFED MUSHROOMS

Italian Sausage - \$4.75

Sherry, Mozzarella

Spinach, Boursin - \$4.75 (V)

Feta, Cream Cheese

FROM THE SEAS

Spicy Black & Blue Ahi Tuna - \$5.25

Tomato Jam, Crispy Wonton Chips

Crab Cake - \$7.75

Rémoulade Sauce

RECEPTION STATIONS

Serves approximately 35 people.

VEGETABLE CRUDITÉS - \$160

Garden Vegetables, Pita Quarters,
House-Made Vegetable Dip

FRESH FRUIT - \$160

Seasonal Sliced Fresh Fruit, Strawberry Yogurt Dip

CHILLED SHRIMP COCKTAIL - \$325

Jumbo Chilled Shrimp, Roasted Red Peppers,
Cocktail Sauce, Lemon Wedges

THE CHEESE BOARD - \$256

Chef's Selection of Domestic and Imported Cheese

THE MEAT BOARD - \$285

Chef's Selection of Artisan Cured Meats

THE MEAT & CHEESE BOARD - \$345

A Reduced Combination of our Chef's Selection of Domestic
and Imported Cheeses with Artisan Cured Meats

THE GRAND MEAT & CHEESE BOARD - \$545

An Elevated Offering of our Meat & Cheese Board with an Assortment of Fruit, Crackers, and Breads

CARVING STATIONS

Attendant fee: \$80 per attendant. One attendant required per 100 guests for carving stations.

All stations require a Chef attendant.

HONEY GLAZED HAM - \$275

Maker's Mark Bourbon Sauce, Spicy Mustard,
Buttermilk Biscuits

Serves approximately 50 people

OVEN ROASTED TURKEY BREAST - \$275

Rosemary Roasted Turkey, Cranberry Apple Relish, Turkey
Gravy, Whole Wheat Buns

Serves approximately 30 people

KANSAS CITY SMOKED BRISKET - \$375

Apple Butter BBQ Sauce, Crispy Onions, Mini Brioche Rolls

Serves approximately 30 people

GARLIC-ROASTED BEEF STRIP SIRLOIN - \$575

Rosemary Demi-Glace, Boetje's Mustard,
Creamy Horseradish, Artisan Rolls

Serves approximately 30 people

WHOLE ROAST BEEF TENDERLOIN - \$475

Roast Beef Tenderloin, Caramelized Onion Relish,

Creamy Horseradish, Artisan Rolls

Serves approximately 20 people

STANDING RIB ROAST - \$575

Slow-Roasted Prime Rib, Au Jus, Horseradish Cream Sauce

Serves approximately 25 people

PLATED DINNER OPTIONS

All plated dinners include house salad and bread. To ensure the highest quality of service, please limit selections to two per event. Your quantities for each entrée selection will need to be submitted 10 days prior to the event. These options are not available for ordering upon arrival.

VEGETABLE WELLINGTON - \$30

Pastry, Grilled Vegetables, Smoked Gouda, Potatoes, Roasted Vegetable Orzo, Haricots Vert

SALMON ROMESCO - \$44 (GF)

Grilled Salmon, Green Romesco, Candied Bacon, Brussels Sprouts, Jalapeño Honey

GARLIC SEARED SCALLOPS & SHRIMP - \$61 (GF)

Tarragon Tomato Butter, Thyme Parsnip Purée, Chives, Roasted Baby Carrots, Fingerling Potatoes

ROSEMARY ROASTED CHICKEN - \$39

Wild Mushroom Demi-Glace, Caramelized Onions, Quinoa Blend, Roasted Root Vegetables

GRILLED SPRING LAMB CHOPS - \$54

Mint Pesto, Parmesan Risotto, Grilled Asparagus

DUCK CONFIT - \$41 (GF)

Thyme Butter-Roasted Twin Duck Legs, Iowa Green Beans, Sweet Potato Poblano Mash, Tart Cherry Gastrique

SHRIMP GNOCCHI - \$42

House-Made Herb Gnocchi, Shrimp, Crispy Prosciutto, Roasted Asparagus and Tomatoes, Parmesan

DUROC PORK LOIN CENTER CUT PORTERHOUSE - \$40 (GF)

Marinated Grilled Pork Loin, Rosemary, Garlic, White Cheddar Chive Mashed Potatoes, Grilled Green Beans

STEAK FRITES - \$46 (GF)

14 oz. Grilled New York Strip Steak, Garlic Butter, Béarnaise Sauce, House Fries

8 OZ. GRILLED FILET MIGNON - \$67 (GF)

(6 oz. available for \$52)

Cabernet Demi-glace, Whipped Garlic-thyme Parsnips, Roasted Fingerling Potatoes, Roasted Tomatoes, Haricots Vert

14 OZ. NEW YORK STRIP GORGONZOLA - \$46 (GF)

Toasted Gorgonzola Cheese, Sage-Butter Poached Mushrooms, White Cheddar Chive Mashed Potatoes, Asparagus

SPINACH FETTUCCINE & PESTO - \$28 (GF)

Spinach Fettuccine, Roasted Grape Tomatoes, Asparagus, Baby Carrots, Basil Pesto

Add Grilled Chicken - \$6

DESSERTS

10 piece minimum per item. Price listed is per serving. For additional items please refer to our a la carte section on page 4.

MARCONA ALMOND TART - \$3

Vanilla Bean Espuma

SEA SALT DARK CHOCOLATE CRÉMEUX - \$4 (GF)

Pine Nut Brittle, Clementine Juice, Caramel

WARM CHOCOLATE BITES - \$4

Molten Center, Dark Chocolate Butter Crumble, Vanilla Bean Espuma

ASSORTED CANNOLI - \$6

Cannoli Shells, House-Made Sweet Mascarpone, Chocolate Chips, Pistachios

WARM PEACH COBBLER - \$8

Cinnamon Whipped Cream

CAKE CUTTING FEE - \$4

This fee will be applied per person

GF = Gluten Free

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The packages listed below are available for Grand Room and AC Lounge/Kitchen events only. If your event is taking place within the Republic on Grand, you will have access to our full drink menu.

LIQUOR

SILVER PACKAGE \$13 PER DRINK

Tito's Vodka
Tanqueray Gin
Captain Morgan Rum
Maker's Mark Bourbon
Crown Royal Whiskey
1800 Silver Tequila
Dewars Scotch

GOLD PACKAGE \$14 PER DRINK

Grey Goose Vodka
Hendrick's Gin
Bacardi Ocho Rum
Elijah Craig Bourbon
Jack Daniels Whiskey
Casamigos Tequila
Johnnie Walker Red Scotch

BEER

Bottles and Cans (Limit 5 selections)

Bud Light - \$5.50
Budweiser - \$5.50
Coors Light - \$5.50
Corona - \$6
Seltzers (variety) - \$7

WINE

HOUSE PACKAGE \$42 PER BOTTLE | \$12 PER GLASS

Pinot Grigio
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon
Prosecco

For our full wine list scan the QR code below.



Heineken - \$7
Sam Adams Boston Lager - \$7
Blue Moon - \$6
Modelo Especial - \$7
Guinness Stout - \$7

AUDIO VISUAL & OTHER ITEMS

LCD PROJECTOR WITH SCREEN - \$100

Data LCD Projector with 8' x 8' Portable Screen

FLIP CHARTS

Flip Chart Pad (No Easel) - \$25

Flip Chart Easel with Paper, Pad, and Markers - \$40

Flip Chart Easel with Post-It Paper, Pad, and Markers - \$65

WHITE BOARD - \$45

With Markers

POLYCOM - \$100

Conference Speaker Phone with Outgoing Call Capabilities

MEDIA SALONS (FOR FIVE PEOPLE) - \$250/DAY

Add on to Grand Room - \$175

WIRELESS HANDHELD MICROPHONE - \$35

SMALL PORTABLE SPEAKER - \$65

Bluetooth

LARGE PORTABLE SPEAKER - \$115

Bluetooth

WIRELESS HDMI KIT - \$75

Bluetooth

PIPE & DRAPE

Ask for more information about pricing