



YOUR MOMENT. YOUR PLACE.

MESKWAKI BINGO CASINO HOTEL | VETERANS CONVENTION CENTER WEDDING AND SPECIAL EVENT MENU

Please call 641.484.1470 for additional information.

All prices are subject to a 20% service charge and a 7% tax. Prices are subject to change.

Banquet Menu

BREAKFAST

Served until 11 am

Plated Breakfast

All plated breakfasts are served with coffee and orange juice.

Biscuits and Gravy

Two fluffy buttermilk biscuits smothered in a creamy sausage gravy and served with two scrambled eggs.

\$12.99 Per Person

Rise and Shine

Two farm fresh scrambled eggs, choice of 4 bacon, 4 sausage links, 2 sausage patties, or corned beef hash, hash browns or country fries and biscuit.

\$14.99 Per Person

Breakfast Buffet (25 person minimum)

A fee of \$100 applies for buffets fewer than 40.

All breakfast buffets are served with coffee and orange juice.

The Southern Breakfast Buffet

Assortment of pastries and donuts, sliced seasonal fruit, farm fresh scrambled eggs, cheddar cheese, biscuits and country style sausage gravy, crisp bacon, sausage patties, hash brown potatoes and baked French toast.

\$18.99 Per Person

Sac & Fox Buffet

Assortment of breakfast pastries and donuts, sliced seasonal fruit, farm fresh scrambled eggs, crisp bacon, sausage links, hash brown potatoes, biscuits, jelly and jam.

\$18.99 Per Person

Continental Breakfast (Any size group)

Assorted donuts, pastries and sliced seasonal fruit.

\$9.99 Per Person



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Banquet Menu

BREAKFAST

Served until 11 am

Action Stations (25 person minimum)

A fee of \$100 applies to parties fewer than 40 people.

Coffee and orange juice are served with purchase of breakfast buffet.

Omelet Station

\$5.99 Per Person

Made to order omelets with a variety of meat, vegetable and cheese selections.

Waffle Station

\$3.99 Per Person

Made to order Belgian waffles, served with a variety of syrups, an assortment of berry toppings, butter and whipped cream.

Breakfast À La Carte

Assorted Fruit Juices

\$29.99 Per Gallon

(Orange, Cranberry or Apple)

Coffee

\$29.99 Per Gallon

Milk

\$2.99 Each

Whole Fresh Fruit

\$11.99 Per Dozen

Pecan or Cinnamon Rolls

\$19.99 Per Dozen

Assortment of Chilled Yogurts

\$17.99 Per Dozen

Assorted Donuts & Pastries

\$22.99 Per Dozen



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Banquet Menu

PLATED LUNCH

Served until 2:00 pm

Luncheon Salads and Sandwiches (25 person minimum)

All salads are served with assorted crackers, coffee, iced tea and lemonade.

Grilled Chicken Salad **\$15.99 Per Person**

Tender cuts of grilled chicken served on top of garden greens, topped with tomatoes, cucumbers, roasted red pepper strips, bacon, avocado, red onion, hard-boiled egg and choice of dressing.

Chef's Salad **\$14.99 Per Person**

Tossed garden greens topped with julienne sliced ham, turkey breast, cheddar and Swiss cheese, tomatoes, cucumbers, hard-boiled egg and choice of dressing.

Deli Sandwich **\$15.99 Per Person**

All sandwiches are served with appropriate condiments, potato chips, sliced seasonal fruit, lettuce, tomato, pickle, onion and a cookie.
This selection is available as a carry out lunch with bottled beverage

Bread Selections

Choose One

Croissant

Sourdough Bread

Wheat Berry

Ciabatta Bun

Meat Selections

Choose One

Smoked Turkey

Ham

Chicken Salad

Roast Beef

Cheese Selections

Choose One

American

Swiss

Provolone

Cheddar

Half Deli Sandwich with Salad or Soup **\$12.99 Per Person**

Create your half sandwich and select either a tossed salad or a cup of soup du jour.



Grilled Chicken Salad

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Banquet Menu

PLATED LUNCH

Served until 2:00 pm

Plated Lunch Selections (25 person minimum)

All plated lunches are served with coffee, ice tea and lemonade.

Hot Turkey or Beef Plate

\$13.99 Per Person

Served with sage dressing and mashed potatoes with gravy.

The following includes your choice of dinner salad or fresh fried chips.

Ribeye Sandwich

\$19.99 Per Person

Generous slice of grilled ribeye cooked medium-well on a French Roll.
Served with au jus and horseradish sauce on the side.

Grilled Chicken Sandwich

\$13.99 Per Person

Marinated grilled chicken breast served on a toasted bun with lettuce, tomato, onion and pickles.

Meskwaki Burger

\$12.99 Per Person

1/3 pound of fresh ground beef served on a toasted bun with lettuce, tomato, onion and pickles.

*Add American cheese to a sandwich \$0.99

*Add bacon to a sandwich \$1.99

Club Wrap

\$12.99 Per Person

Ham, turkey, bacon, cheddar cheese, shredded lettuce, tomato, and onion wrapped in an herb tortilla. Choice of ranch or southwestern sauces.



Ribeye Sandwich

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Banquet Menu

LUNCH

Served until 2:00 pm

Lunch Buffets (25 person minimum)

A fee of \$100 applies to parties fewer than 40 people.

All lunch buffets are served with coffee, iced tea and lemonade.

Meskwaki Buffet

\$18.99 Per Person

Served with tossed garden greens with choice of dressings, seasonal vegetable, variety of dinner rolls and an assortment of cookies & bars.

Choose **two** entrees from the following selections:

Broasted Chicken

Meatloaf

Chicken Breast Supreme

Roasted Pork Loin

Roast Beef in Au Jus

Baked Cod

Spaghetti & Meat Sauce

Baked Ham

with Garlic Bread Sticks

Choose two starches from the following selections:

Homemade Macaroni & Cheese

Mashed Potatoes & Gravy

Herb Roasted Red Potatoes

Wild Rice Pilaf

Party Potatoes

Potatoes Au Gratin

Cheesy Hash Brown Casserole

Sweet Potato Pecan Casserole



Pasta with Meat Sauce

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Banquet Menu

LUNCH

Served until 2:00 pm

Themed Lunch Buffets (25 person minimum)

A fee of \$100 applies to parties fewer than 40 people.

All lunch buffets are served with coffee, iced tea and lemonade.

Midwest

\$18.99 Per Person

Sliced roasted turkey with gravy, sliced roast beef in au jus, country and herb dressing, mashed potatoes & gravy, green bean casserole or buttered corn, tossed garden greens with choice of dressings and assorted dinner rolls.

Picnic

\$16.99 Per Person

Grilled hamburgers, bratwurst and marinated chicken breasts. Served with baked beans, potato salad, coleslaw, potato chips & dip.

Deli

\$16.99 Per Person

Italian pasta salad, potato salad, potato chips, deli sliced turkey, roast beef, ham. Served with mustard, mayo, creamy horseradish sauce, assorted sliced cheeses, shredded lettuce, sliced tomatoes, onion, pickles, green peppers, black olives, with an assortment of breads & rolls.

Add soup du jour \$2.99 per person

Potato Bar/Salad Bar

\$10.99 Per Person

Baked potato with all the fixings and mixed greens with assorted toppings.

Add soup du jour \$2.99 per person



Deli Sandwich

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Banquet Menu

Plated Pasta Selections (25 person minimum)

Plated pasta selections include: Tossed garden greens with choice of dressing, warm garlic bread sticks, coffee, iced tea and lemonade.

Shrimp Scampi and Pasta **\$22.99 Per Person**
Shrimp sautéed in garlic butter sauce, served over a bed of pasta.

Three Meat Lasagna **\$19.99 Per Person**
Seasoned beef, Italian sausage, and pepperoni in a rich tomato sauce. Layered with mozzarella and Parmesan cheeses.

Pasta Primavera **\$16.99 Per Person**
Steamed broccoli & carrots, garlic, sautéed onions, tossed with fettuccine, then topped with an herbed butter sauce.

Plated Selections (25 person minimum)

Plated meat & seafood selections include: Tossed garden greens with choice of dressing, choice of vegetable, choice of starch. Accompanied with a dinner roll, and coffee, ice tea and lemonade.

Filet Mignon **Please ask sales associate.**
USDA Choice cut, grilled medium-well, with a red wine balsamic glaze.

Prime Rib **\$27.99 Per Person**
14 oz cut of slow roasted prime rib served with au jus & horseradish sauce.

Salmon Filet **\$21.99 Per Person**
Grilled salmon filet served with butter dill sauce.

Stuffed Iowa Chop **\$18.99 Per Person**
8 oz bone in chop, stuffed with traditional sage dressing.

Stuffed Chicken Breast Supreme **\$22.99 Per Person**
A large bone-in chicken breast with a roasted tomato & garlic cream sauce.

Banquet Menu

Buffets (25 person minimum)

A fee of \$100 applies to parties fewer than 40 people.

All buffets are served with dinner rolls, and coffee, iced tea and lemonade.

Warrior Buffet

BRONZE \$25.99 Per Person

Choose 2 Starters

1 Starch, 1 Vegetable

2 Entrees

(2 & Under: Free / Children age 3-5: \$9.99 per person)

SILVER \$28.99 Per Person

Choose 2 Starters

2 Starch, 1 Vegetable

3 Entrees

GOLD \$32.99 Per Person

Choose 3 Starters

2 Starch, 2 Vegetables

4 Entrees

Starters

Tossed Garden Greens

Cole Slaw

Rotini Pasta Salad

Broccoli Cauliflower Salad

Potato Salad

Italian Pasta Salad

Antipasta Salad

Dressed Spinach Salad

Vegetable Choices

Broccoli Florets

Honey Glazed Carrots

Seasonal Vegetable Medley

Roasted Vegetables

Corn

Green Bean Almondine

Grilled Asparagus Spears

Starch Choices

Wild Rice Pilaf

Party Potatoes

Baked Potato

Sweet Potato Pecan Casserole

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Herb Dressing

Potatoes Au Gratin

Mashed Potatoes & Gravy

Macaroni & Cheese

Twice Baked Potato

Cheesy Hash Brown Casserole

Entrée Choices

Three-Meat Lasagna

Chicken Breast Supreme

Deep-Fried Shrimp

Honey Dijon Grilled Chicken Breast

Vegetable Lasagna

Broasted Chicken

Roasted Pork Loin

Roasted Turkey Breast with Gravy

Boneless Iowa Chop

Seasoned Baked Cod Loin

Baked Ham

Roast Beef with Demi Glaze

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Banquet Menu

Themed Buffets (25 person minimum)

A fee of \$100 applies to parties fewer than 40 people.

All themed buffets include, a garden greens salad with assorted toppings & dressings, and served with coffee, iced tea and lemonade.

House Smoked BBQ **\$26.99 Per Person**

House smoked BBQ pork ribs, sliced smoked beef brisket, BBQ chicken, baked beans, roasted corn, party potatoes, choice of coleslaw, potato salad, and dinner roll.

Iowa Classic **\$23.99 Per Person**

Broasted chicken, sliced roast beef in au jus, sliced smoked ham, mashed potatoes & gravy, buttered corn, farmer style green beans, and dinner rolls.

A Taste Of Italy **\$21.99 Per Person**

Three-meat lasagna, Italian sausage with peppers & onions, chicken fettuccine alfredo, fried beef ravioli, and garlic bread sticks with marinara dipping sauce.

South of the Border **\$19.99 Per Person**

Taco seasoned ground beef, chicken fajita strips with peppers & onions, deep dish burrito bake, Spanish rice and refried beans. Served with flour tortillas, taco shells, fresh tri-color tortilla chips & queso, shredded lettuce, diced tomatoes, onions, black olives, jalapeños, salsa, pico de gallo, sour cream, shredded cheddar cheese, and guacamole.

Pizzeria II **\$17.99 Per Person**

Variety of pizzas including dessert pizza, garlic bread sticks with marinara dipping sauce.

Carving Station

Addition to any buffet. (100 person minimum)

Prime Rib **\$6.99 Per Person**

Roast Beef **\$3.99 Per Person**

Roasted Turkey Breast **\$3.49 Per Person**

Baked Ham **\$3.49 Per Person**



Roasted Turkey Breast

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Banquet Menu

DESSERT

Cakes

\$6.99 Per Person

- Mile High Chocolate Cake
- Cheesecake (Traditional, Turtle, or Strawberry)
- Carrot Cake
- Chocolate Peanut Butter Cake
- Lemon Berry Cream Cake
- Seasonal Cake Selection

Pies

\$3.99 Per Person

- Pumpkin
- Pecan
- Apple
- Cherry
- Peach (no sugar added)

Specialty Desserts

- Scotcheroos \$39.99 Per Dozen
- Brownies \$39.99 Per Dozen
- Assorted Bars \$39.99 Per Dozen
- Assorted Cookies \$14.99 Per Dozen
- Strawberry Shortcake \$2.99 Per Person
- Apple or Cherry Crisp \$2.49 Per Person
- Chocolate Covered Strawberries (4 dozen) \$23.99 Per Dozen
- Dessert Shooters \$2.49 Each

Sheet Cake Choice of white, chocolate or marble

- Full Sheet Cake (serves 60) \$99.99
- Half Sheet Cake (serves 30) \$59.99

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Banquet Menu

CORPORATE EVENT PACKAGE

50 Person Minimum

Package Includes:

- Rental of Meeting Room
- Projector, Screen, Wireless Microphone
- Continental Breakfast
- Mid-Morning and Afternoon Breaks
- Lunch Selection from the Lunch Menu

Continental Breakfast

- Assorted Muffins and Freshly Baked Pastries & Donuts
- Seasonal Sliced Fruit
- Coffee
- Assorted Hot Teas
- Assorted Bottled Fruit Juices

Mid Morning Break

- Granola Bars
- Assorted Yogurt
- Coffee
- Assorted Hot Teas
- Assorted Bottled Soda

Afternoon Break

- Cookies
- Bottled Water
- Assorted Bottled Soda

Buffet \$45.99 Per Person



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Banquet Menu

HORS D'OEUVRES

Approximately 25 Servings Per Item

HOT

Deep-Fried Jumbo Shrimp with Cocktail Sauce	\$150.00
Jumbo Chicken Strips Served with BBQ, Ranch & Honey Mustard Sauces	\$80.00
Scallop Rumaki Wrapped in Bacon	\$175.00
Mushroom Caps Stuffed with Crab Meat Dressing	\$75.00
Crab Rangoons with Choice of Sweet & Sour or Plum Sauce	\$100.00
Egg Rolls with Sweet & Sour Sauce	\$75.00
Buffalo Chicken Wings Served with Celery Sticks & Bleu Cheese Dressing	\$110.00
Chicken Satay Served with Thai Peanut Sauce	\$75.00
Cocktail Smokies with BBQ Sauce	\$55.00
Fried Mozzarella Sticks with Marinara Sauce	\$50.00
Meatballs: BBQ, Swedish or Sweet & Sour	\$50.00

COLD

Jumbo Cocktail Shrimp	\$175.00
Petite Sandwiches (Ham or Turkey)	\$65.00
Pinwheels	\$55.00
Deviled Eggs	\$55.00
Cucumber Sandwiches Served on Rye with Dill	\$40.00

HOT & COLD DIPS

Warm Spinach & Artichoke Dip with Served with Crostinis	\$75.00
Layered Fiesta Taco Dip with Fresh Tri-Color Tortilla Chips	\$50.00
Fresh Tri-Color Tortilla Chips with Salsa and Queso	\$45.00
Warm Buffalo Chicken Dip with Tri-Color Tortilla Chips	\$45.00
Tomato Basil Bruschetta with Toasted Baguettes	\$35.00
Pickle Dip with Crackers	\$40.00
Warm Reuben Dip with Crackers	\$30.00
Potato Chips with Onion Dip	\$25.00

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Banquet Menu

PLATTERS

25 Person Minimum

Hospitality Platters (25 person minimum)

Sliced Seasonal Fruit	\$2.99 Per Person
Fresh Garden Vegetables with Ranch Dip	\$1.99 Per Person
Sliced Meat & Cheese with Crackers	\$2.99 Per Person

SPECIALTY PLATTERS

Mini Sweets (serves approximately 100) Assortment of mini confections	\$249.00
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Banquet Menu

SNACKS & BREAKS

DRY SNACKS

Roasted Peanuts or Mixed Nuts	\$2.50 Per Person
Snack Mix	\$2.00 Per Person
Pretzels	\$2.00 Per Person

SPECIALTY BREAKS

Cookie Delight Assorted cookies, and brownies, rice krispie bars, and coffee.	\$4.99 Per Person
Health Nut Whole fruit, granola bars, fresh vegetable tray, assorted hot teas, and coffee.	\$4.99 Per Person
Sportster Pretzels, potato chips & dip, tortilla chips, queso, salsa, and bbq smokies.	\$6.49 Per Person

NON-ALCOHOLIC BEVERAGES

Coffee	\$29.99 Per Gallon
Iced Tea	\$29.99 Per Gallon
Lemonade	\$29.99 Per Gallon
Assorted Fruit Juice (Orange, Cranberry or Apple)	\$29.99 Per Gallon
Assorted Hot Teas	\$2.49 Per Each
Bottled Water	\$2.99 Per Each
Bottled Soda	\$2.99 Per Each
Assorted Bottled Juices	\$3.49 Per Each

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NON-WEDDING ROOM RENTAL

Convention Center

Full Convention Center	\$2,500
Half	\$1,250
Each Quarter	\$625

OMRF

Full Convention Center	\$800
Half	\$400
Each Quarter	\$200

Red Earth \$400

Prime Cut

Meetings or holiday parties + menu	\$500
Rehearsal dinners + menu	\$500

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YOUR MOMENT. YOUR PLACE

WEDDING PACKAGE

Make your day a memory that lasts a lifetime. Find the options that are available for you. Discuss them with our professional wedding coordinator. Our goal is to make your day a unique and special memory!

This package includes:

- **Banquet Room Rental**
- **Complimentary Hotel Suite for Bride & Groom**
- **Special Rates for Hotel Guests**
- **Elegant & Formal Table Settings**
 - China & glass wear
 - White or black linen covered tables
 - Choice of colored linen napkins
 - Includes setup and tear down of banquet hall.

• **Event Space & Equipment**

Lighted head table, gift & guest book table, DJ table | lighted cake table | stage chairs & tables | Complimentary bottle of champagne and choice of Bride & Groom flutes.

Ask our Certified Wedding Planner for rehearsal dinner and gift opening options.

\$3,000 (+food costs)

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WEDDING PACKAGES

Convention Center rental includes suite from 9 am until midnight. **\$3,000**
\$5,000 minimum requirement | \$250 deposit to hold room

Package Includes:

- Room Rental
- Setup / Teardown
- Lighted Head Table
- Gift / Guest Book Table
- DJ Table
- Lighted Cake Table
- Suite
- Tables & Linen
- Table Setting (plates, glasses, coffee cups)

Additional Costs:

- **Pre-Wedding Food Tasting For Up To 6 People and Two Food Options** **\$500**
 - Additional People or Food Options Extra Charge
- **Dance Floor** (12 x 12 or 24 x 24) **\$150 / \$300**
- **Bar** (1 or 2) **\$100 / \$200**
- **Arch** **\$150**
- **Pipe / Drape** **\$10** per 3 ft. section
- **Up Lighting** (6) **\$150**
- **Projector and Screens** (16' or 8') **\$350 / \$200**
- **Chair Covers** **\$2** per chair
- **Center Pieces and Mirrors** **\$10** each
- **Rehearsal Dinner** (Prime Cut) **\$500** room rental + menu
- **Gift Storage / Gift Opening Room** **\$150**
- **Cake Cutting** **\$2** per person
- **Podium & Mic** (Large or Small) **\$150 / \$75**
- **Easel** **\$5** each
- **Laptop** **\$75**

CASH BAR

16 oz. Aluminum Bottled Beer Selection | \$6.00 Per Bottle

Domestic Bud, Bud Light, Busch Light, Coors Light, Miller Lite, Truly Hard Seltzer (12 oz.)

Premium Michelob Ultra, Corona | \$7.00

Liquor Selection | \$6.00 - \$7.00 Per Drink

All drinks must have mix. We do not serve shots.

Full liquor selection, see your event coordinator for more information.

Tito's	Malibu Rum	Jim Beam	Apple Crown Royal
UV Blue	Captain Morgan	Jose Cuervo	Scotch
Southern Comfort	Bacardi	Amaretto	
Black Velvet	Tanqueray	Brandy	
Jack Daniels	Canadian Club	Kahlua	
Crown Royal	Seagram 7	Peachtree	

Glass of Wine \$7.00

House Cabernet Sauvignon | Chardonnay | Merlot | White Zinfandel | Moscato

Bottled Soda \$2.99

Pepsi | Diet Pepsi | Starry | Mt. Dew | Diet Mt. Dew

HOST BAR (\$500 Minimum Sales)

The host will be billed at cash bar prices for each beverage consumed by guests during the host bar period.

DRINK TICKETS

Tickets may be purchased in advance @ \$7.00 each for distribution by host to guests at event for beverages. Tickets will cover beer/wine, mixed drinks and bottled soda.

Meskwaki Bingo Casino Hotel reserves the right to refuse service of alcoholic beverages to anyone at any time.
No outside alcohol allowed to be brought in, including prize or gift items containing alcohol.

ALCOHOL REGULATIONS

- No one under the age of 21 may purchase or consume alcoholic beverages anywhere on Meskwaki Bingo Casino Hotel property. A valid ID must be presented on request.
- No alcoholic beverages may leave Meskwaki Bingo Casino Hotel property.
- No alcoholic beverages will be allowed outside hotel rooms or in public areas of the hotel.
- Guests may have only one alcoholic beverage in his/her possession at one time, yet a guest can be served/purchase two alcoholic beverages at one time IF one of these beverages is for another guest.
- No more than three (3) drinks containing alcohol will be served to a guest per hour, minimum 15 minutes between drinks. Yet we reserve the right to refuse service of alcoholic beverages to a guest at anytime.
- Casino bars open at 10 am daily. No drinks of any kind will be served after 1 am.
- Removal of all beverages from the casino floor begins at 1:30 am.

FACILITY INFORMATION

Confirmation of Event / Deposits

A non-refundable deposit and signed contract is required to confirm all events.

Extended Hours of Service

In the event that we are able to accommodate an extension to the contracted times, there will be an additional \$100.00 per hour.

Menu Selection

For special dietary restrictions or needs, please do not hesitate to contact your Event Coordinator.

Prices

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu prices will be guaranteed with a signed contract and function detail sheet. All menu prices are subject to a 20% service charge and 7% tribal tax.

Exclusive Rights

Outside food and beverages are not permitted within Meskwaki Bingo Casino Hotel, with the exception of specialty cakes.

Audio Visual

Presentation can be done prior to event if that time has been established.

Cleaning

The Facility Fee covers standard clean up after an event. Additional charges may apply for beyond standard cleanup.

Bartenders / Private Bar

Responsible alcohol service provided at no charge. The bartender has the right to deny service at any time.

Security / EMTs

Meskwaki Bingo Casino Hotel has security and EMTs on site 24 hours per day.

Health and Insurance Regulations

Food Safety and Licensing Regulations prevent the removal of prepared food from the premises once it has been served. Additional, non-cut cake may be removed with prior permission and must be taken the night of the event.

Guarantees

Guarantees will be confirmed 10 business days prior to event. We will prepare food and seating for 5% over the guaranteed count. The client is responsible for payment of the final guaranteed count and any additional guests.



All bar prices are subject to a 20% service charge (excluding cash bar). Bar prices are subject to change. Please call 641.484.1470 for additional information.