



WEDDINGS & BANQUETS





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The Tournament Club of Iowa (TCI) is a public golf course and event venue with our banquet area located within the clubhouse. The newly-remodeled space sits high above the course, and captures nature's beauty through large, picturesque windows — providing the perfect neutral backdrop for any event.

With a full-service bar, professional culinary team, and event staff, we can take care of everything from the bridal shower to the rehearsal dinner, and of course the ceremony and reception.

PRICING & POLICIES

WHAT'S INCLUDED?

- Setup and tear down of tables and chairs for ceremonies and receptions
- Custom event layout
- Flatware and glassware
- Access to bridal changing room and storage area
- Access to storage space until 11 a.m. the day after your event

CAPACITY

Reception Space

Kings Room — 150

Ceremony Space

Kings Patio — 150

DEPOSIT + PAYMENT

Reception Rental (Kings Room)

8:00 a.m. to Midnight \$2,500

Ceremony Space (Kings Patio)

8:00 a.m. to Midnight \$500

A 50% deposit of the total reception rental fee (\$1250) is required at the time of contract signing in order to reserve your date. Your deposit will be applied to your total bill when the invoice is sent after the event.

The \$500 ceremony fee is due upfront at the time of contact signing in order to hold your ceremony date at TCI.

CONTACT INFORMATION

MORGAN BRIDGES • EVENT COORDINATOR

Mbridges@tcofiowa.com

515-984-9440 Ext 4



CATERING & DESSERT

TCI is home to a professional chef and banquet staff. Menu choices and a guest count estimate are due 14 days before your event. The final numbers are due 8 days before your event.

Dinner options include a main dish, starch side, veggie side, house salad with dressing, and a dinner roll.

Event hosts can purchase desserts from TCI or an outside vendor.

Outside food and beverages are not allowed, with the exception of desserts. Banquet menu items may not be packaged to-go or removed from the premises.



NON-ALCOHOLIC BEVERAGES

TCI offers flexible and affordable options to provide your guests with non-alcoholic beverage choices.

For just \$2 per guest, our staff can provide unlimited refills of Pepsi brand soft drinks, iced tea, lemonade, milk, coffee, juices, and hot tea. Iced tea/lemonade station is available for only \$2 per guest.

All food and beverage purchases are subject to a 20% service charge and applicable state sales tax.



ALCOHOLIC BEVERAGES

Open Bar: Guests order beverages, and the host is billed for all drinks consumed after the event.

Host Bar Hosts pre-order kegs, wine, signature large-batch cocktails, or champagne. Guests have the option to consume the hosted drinks or pay for their own drink choices that are not hosted.

Drink Tickets Guests receive drink tickets from the host to redeem on select items at the bar. The host is billed based on consumption after the event.

Cash Bar Individual payments are collected from guests as the drinks are served.



HORS D' OEUVRES & TRAYS

COLD

Bruschetta \$3/person (1)

Caprese Salad \$3/person (1)

Shrimp, Avocado, Cucumber Bite \$4/person (2)

Turkey or Ham Pinwheels \$3/Person (3)

Antipasto Skewer \$3/Person (1)

Shrimp Cocktail \$3/Person (2)

Chips & Salsa \$3/Person

Fruit with Dip \$3/Person

Vegetables with Dip \$3/Person

Meat, Cheese, & Crackers \$5/Person

HOT

Meatballs \$3/Person (3)

Pork Eggrolls \$3/Person (3)

Bacon Wrapped Shrimp Skewer \$4/Person (2)

Sliders: Brisket, Pulled Pork, or Shredded Chicken \$3/Person (1)

Herb & Sausage Stuffed Mushrooms \$3/Person (2)

Chicken Tenders (2) or Wings (2) \$3/ Person

Spinach Artichoke Dip \$3/Person

Buffalo Chicken Dip with Crostini \$3/Person

BANQUET MENU

DINNER OPTIONS



MEXICAN \$24

Chicken or Beef Enchiladas
Spanish Rice
Refried Beans
Chips & Salsa
Queso
Assorted Toppings



ITALIAN \$26

House or Caesar Salad Breadsticks
Penne & Cavatappi Pastas

Choice of One Protein:

Italian Sausage or Grilled Chicken
Add Beef Lasagna or
Chicken Marsala for \$4

Choice of Two Sauces:

Alfredo, Marinara, Vodka, Pesto



BBQ \$28

Choice of One Protein:

Sliced Brisket
Pulled Pork
Shredded Chicken

Choice of Two Sides:

Mac & Cheese
Baked Beans
Seasoned Corn
Coleslaw

Served with Buns & House Salad



PREMIUM DINNER

Choice of One Entrée, One Starch, One Vegetable, all options include House Salad with Choice of Two Dressings, and Dinner Roll

ENTRÉE

- **Beef Filet** 6oz \$50
- **Prime Rib** 10oz \$50
- **Ribeye** 12oz \$50
- **New York Strip** 10oz \$40
- **Brisket** Thick Cut \$40
- **Grilled Chicken** \$22
- **Chicken Cordon Bleu** \$25
- **Chicken Marsala** \$24
- **Pork Loin** \$22
- **Pulled Pork** \$22
- **Roasted Ham** \$24
- **Mahi Mahi** \$26
- **Salmon** \$28
- **Scallops** \$46
- **Shrimp Skewer** \$24

RECOMMENDED SAUCES

- **Cabernet Demi**
- **Horseradish & Au Jus**
- **Chimichurri**
- **Herbed Compound Butter, Blue Cheese**
- **Barbeque**
- **Marinara, Arrabbiata**
- **Alfredo, Bearnaise**
- **Mushroom, Marsala**
- **Apple Chutney**
- **Chipotle Bourbon Glaze**
- **Honey Mustard Glaze**
- **Lemon Caper**
- **Buerre Blanc**
- **White Wine Butter Lemon**
- **Thai Coconut**

(Additional \$100 Carving Station Charge)

SALAD DRESSINGS

Ranch | Balsamic | Creamy Parmesan | Italian | Honey Mustard | French | Caesar



PREMIUM DINNER SIDES

STARCH

- Sofrito Rice
- Wild Rice
- Mashed Potatoes
- Roasted Potatoes
- Potatoes Au Gratin
- Baked Potato

VEGETABLES

- Mixed Vegetables
- Seasoned Green Bean
- Seasoned Corn
- Asparagus
- Honey Glazed Carrots
- Fried Brussels Sprouts



1000 TRADITION DRIVE · POLK CITY, IOWA · (515) 984-9440



@tcofiowa

Follow us on Instagram for photos from past events, decorating inspiration, local vendor shoutouts, wedding planning tips, and more!

Vegetarian and Children Menus available upon request

We would love to cater to any special requests, please inquire for further information

All food and beverage are subject to a 20% gratuity and sales tax