



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



the Marquette Room

MARQUETTE RENTAL INFORMATION

TYPE OF EVENT	CAPACITY	RENTAL FEE	ROOM RENTAL TIMES
WEDDING/FULL DAY	185	\$2,000	10 AM - MIDNIGHT
<i>If a ceremony is added on there is a \$350 fee and 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



Photographed by: Slightly Greyy Photo



Photographed by: Alex McCrary Photography



Large Wooden Box, water service, and gold chargers

MARQUETTE ROOM LAYOUT

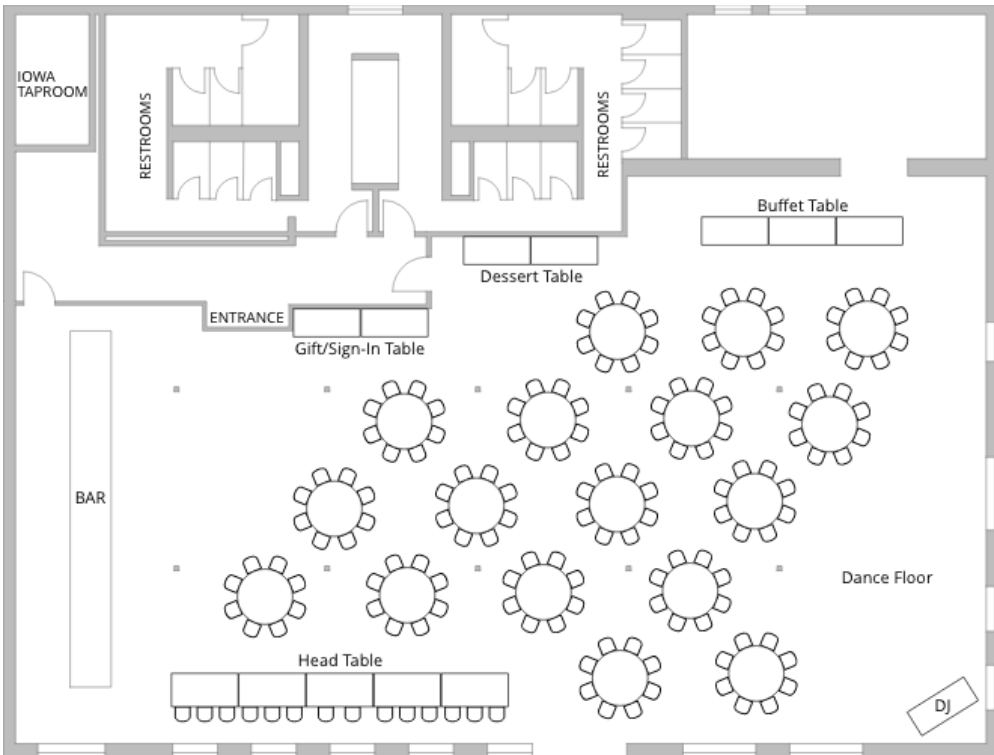


TABLE SIZES

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



the Joliet Room

JOLIET RENTAL INFORMATION

TYPE OF EVENT	CAPACITY	RENTAL FEE	ROOM RENTAL TIMES
WEDDING/FULL DAY	50	\$1,000	10 AM - MIDNIGHT
EVENING	50	\$750	4 PM - MIDNIGHT
COCKTAIL STYLE	75	\$750	4 PM - MIDNIGHT

FOOD & BEVERAGE MINIMUM

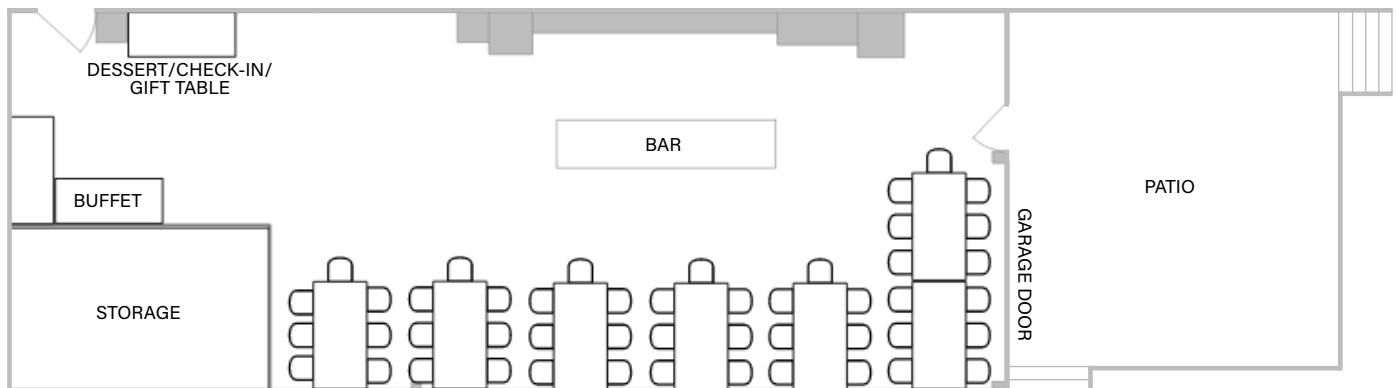
MONDAY	\$750
TUESDAY	\$750
WEDNESDAY	\$1,000
THURSDAY	\$1,250
FRIDAY	\$1,750
SATURDAY	\$2,000
SUNDAY	\$1,250

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	\$400	\$500
SUNDAY (4 PM - MIDNIGHT)	65	\$750	\$750
MONDAY (4 PM - MIDNIGHT)	65	\$750	\$750
TUESDAY (4 PM - MIDNIGHT)	65	\$750	\$1,000
WEDNESDAY (4 PM - MIDNIGHT)	65	\$750	\$1,250
THURSDAY (4 PM - MIDNIGHT)	65	\$750	\$1,500
FRIDAY (4 PM - MIDNIGHT)	65	\$1,000	\$2,000
SATURDAY (4 PM - MIDNIGHT)	65	\$1,000	\$2,250
PRE-CEREMONY (10 AM - 4 PM)	65	\$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 pre-ceremony fees. Ask about our Happy Hour pricing weekdays from 2 - 5 pm.





APPETIZER PLATTERS

Serves 10-12 people unless otherwise noted

TAPROOM POPPERS Shredded smoked chicken with jalapeño, pepper jack, cream cheese, and Sriracha, breaded and fried to perfection.	45⁰⁰ <i>20-25 pieces</i>
TENDERLINGS Breaded pork tenderloin strips. Served with honey mustard.	45⁰⁰ <i>20-25 pieces</i>
PULLED PORK SLIDERS Bourbon BBQ pulled pork and coleslaw on brioche slider buns.	65⁰⁰ <i>20-25 pieces</i>
CHEESESTEAK EGGROLLS Beef, American cheese, red pepper, Anaheim peppers, and onions rolled up in a wonton wrapper. Served with honey Sriracha.	45⁰⁰ <i>20-25 pieces</i>
POPCORN CHICKEN Bite-sized nuggets of chicken dipped in seasoned breading and deep fried. Served with honey mustard.	45⁰⁰
HAMBALLS Served with sweet and sour sauce over grilled pineapple.	45⁰⁰ <i>20-25 pieces</i>
WONTON TACOS Crispy fried wonton taco shells filled with coleslaw and BBQ pulled pork. Topped with red onion.	45⁰⁰ <i>20-25 pieces</i>
BRUSCHETTA Freshly diced tomatoes tossed with red onion, balsamic vinaigrette, and fresh basil. Served with garlic crostini.	40⁰⁰ <i>20-25 pieces</i>
SPINACH DIP <i>(serves 40-50 people)</i> Spinach, artichoke hearts, and pepper jack cheese mixed with house-made cheese sauce and sour cream. Served with corn tortilla chips.	45⁰⁰
FRUIT OR VEGGIES <i>(serves 40-50 people)</i> Fruit tray Veggie tray Mixed fruit & veggie tray	\$75 \$40 \$60
DESSERT Price per person. Chef's choice - ask us if you have something special in mind!	6⁰⁰ <i>per person</i>

BUFFETS

Price based per person

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.	17⁰⁰
BURGER BAR 7 oz. burger with all of the toppings, including grilled mushrooms, caramelized onions, and bacon. Served with coleslaw and fries.	18⁰⁰
APPETIZER SAMPLER <i>(Unavailable Friday & Saturday evenings)</i> Pulled pork sliders, bruschetta, Taproom poppers, popcorn chicken, cheesesteak eggrolls, and spinach dip.	19⁰⁰
ITALIAN FEAST Cheese-stuffed shells with marinara, chicken parmesan, penne pasta with alfredo and Tuscan meat sauce, Caesar salad, and dinner rolls.	20⁰⁰
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.	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

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.

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

Custom Buffet Selections

PICK YOUR TIER

TIER 1	\$35 PER PERSON
	Two Salads
	Two Entrées
	Two Sides
	One Veggie
	Dinner Rolls

TIER 2	\$40 PER PERSON
	Two Salads
	One Entrée
	One Premium Entrée
	Two Sides
	One Veggie
Dinner Rolls	

TIER 3	\$45 PER PERSON
	Two Salads
	Two Premium Entrées
	Two Sides
	One Veggie
	Dinner Rolls

SALAD OPTIONS

Caesar Salad	Potato Salad
Spinach Salad	Ambrosia Salad
House Salad	Italian Pasta Salad
Coleslaw	Herbed Corn Salad

ENTRÉE OPTIONS

Hunter's Chicken
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

PREMIUM ENTRÉES

Iowa Chops with Whiskey Mushroom Gravy
Grilled Salmon Oscar
Herb-Crusted Prime Rib
Shrimp Scampi Pasta

VEGETABLE OPTIONS

Asparagus
Grilled Broccolini
Mixed Vegetable Medley
Steamed Broccoli
Creamed Sweet Corn
Honey-Balsamic Roasted Brussels Sprouts
Brown Sugar-Glazed Carrots



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

Room Enhancements

AVAILABLE ADD-ONS

- Ceremony Fee (*includes ceremony set up, tear down, walk through, and staff early arrival*) - \$350
- Marquette Free Standing Projector/Screen Rental - \$150
- Joliet Mounted Projector/Screen Rental - \$150
- Cake Cutting and Plating Fee - \$1 per person
- Cake 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 - \$1 per person



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





the Bar

ON-TAP IN MARQUETTE/JOLIET

BACKPOCKET - Slingshot (Dark Lager)	\$7
BARN TOWN - Iowa Gold (Golden Ale)	\$7
BIG GROVE - 1939 (Amber Ale)	\$7
BIG GROVE - Seasonal Sour (Rotating Sour)	\$7
BIG GROVE - Easy Eddy (Hazy IPA)	\$7
CONFLUENCE - Des Moines IPA (IPA)	\$7
EXILE - Ruthie (Lager)	\$7
JEFFERSON COUNTY - O.G. Cider (Cider)	\$7
KEG CREEK - Moongold Apricot (Wheat)	\$7
SINGLESPEED - Tip The Cow (Milk Stout)	\$7
TOPPLING GOLIATH - AIM (Light Lager)*	\$7
TOPPLING GOLIATH - Pseudo Sue (Pale Ale)*	\$7

*On-tap in Marquette only

ON-TAP IN KEN'S

BACKPOCKET - Ginger Beer (Non-Alcoholic)	\$4
BACKPOCKET Slingshot (Dark Lager)	\$7
BIG GROVE - Seasonal Sour (Rotating Sour)	\$7
BIG GROVE - Easy Eddy (NEIPA)	\$7
CONFLUENCE - Des Moines IPA (IPA)	\$7
DEAL'S - Original Cider (Cider)	\$7
EXILE - Ruthie (Lager)	\$7
KEG CREEK - Moongold Apricot (Wheat)	\$7
REUNION - Tank Puncher (IPA)	\$7
SINGLESPEED - Gable (Helles)	\$7

BOTTLES/CANS (Available in all event rooms)

BACKPOCKET - Sunday AM (Non-Alcoholic Sour)	\$4
BUD LIGHT	\$4
CONFLUENCE - Hop 2 It (Non-Alcoholic)	\$4
COORS LIGHT	\$4
EXILE - N/A Ruthie (Non-Alcoholic)	\$4
HIGH NOON - Peach Seltzer	\$7.5

Beer Availability Subject to Change

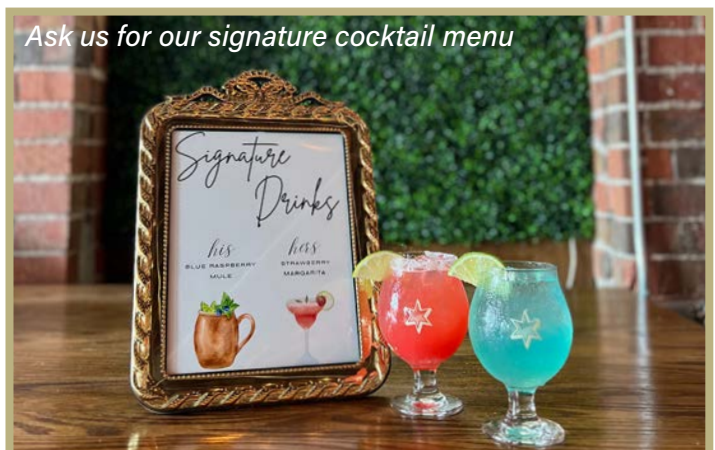
There are eight to twelve taps in all of our private rooms. The beers on these taps are pre-selected by the staff, with a good range of beer styles, as well as one gluten-free cider.

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

WANT TO CUSTOMIZE YOUR BEER OPTIONS?

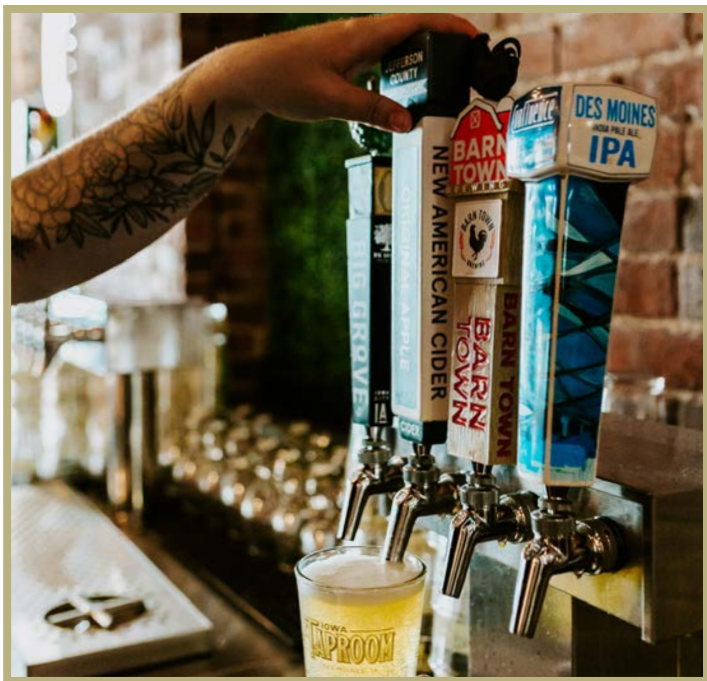
We would be happy to get you pricing if you want to bring in a keg of a different beer for your guests.

SIZE OF KEG	STARTING PRICE*
Sixth Barrel Iowa Beer	\$200
Half Barrel Iowa Beer	\$475
Half Barrel Domestic Keg	\$400



Ask us for our signature cocktail menu

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



RED HOUSE WINES

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

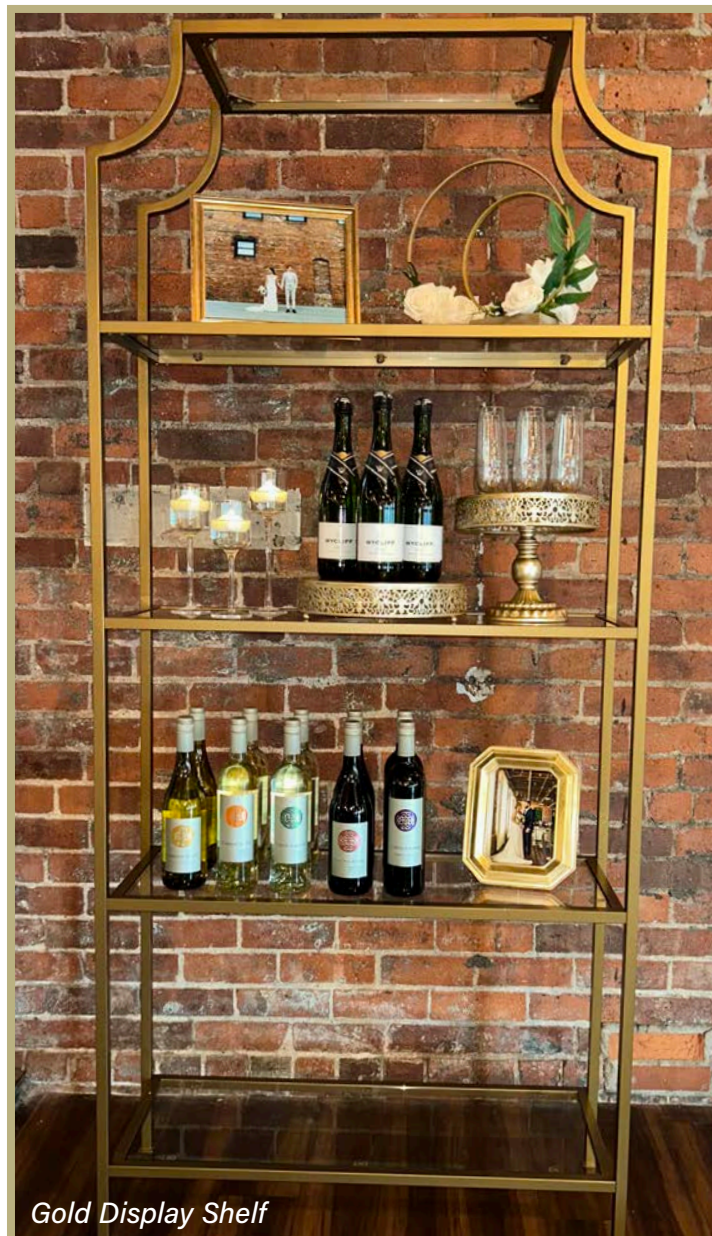
WHITE HOUSE WINES

- Canyon Road Chardonnay \$7
- Canyon Road Moscato \$7
- Canyon Road Pinot Grigio \$7
- Canyon Road Sauvignon Blanc \$7

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

BUBBLES

- Wycliff Brutt Champagne \$15/bottle
 - Mimosa Bar Upgrade \$50/30 people
- Includes a variety of fruit and juices.*



Gold Display Shelf

STYLED VENUE SHOOT CREDIT:

Alex McCrary Photography/@alexmccraryphotography

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Happily Ever After

FACEBOOK & INSTAGRAM: @iowataproomevents

TIK TOK: @itrevents

VISIT OUR WEBSITE FOR ADDITIONAL INFORMATION:

