

prime **AND** wine



Weddings, Banquets,
Rehearsals, Luncheons
and Special Events.

3000 4th Street Southwest, Mason City Iowa 50401

Ph 641-424-8153

Fax 641-424-0468

primenwine.com

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Prime N' Wine

Wedding Receptions, Special Events And Rehearsal Dinners

As you plan your special event, let our staff help you prepare for the festivities. We are here to take the pressure off of planning and serving your luncheon, bachelor party, rehearsal dinner, wedding reception, morning after breakfast and gift opening.

Our professional staff is experienced in helping you make all the arrangements for a successful and memorable event. Whether your guest list is 12 or 250, our facility will cater to your every need. If you need everything catered to a special location we have the experience of catering parties of up to 600.

Our kitchen staff has no limitations on special menus that you may have in mind whether it be a buffet, plate service or food stations. We have included many different menus that will coincide with your budget. If there is something that you would like that is not on our menu please let us know and we will do our best to accommodate it.

The **Prime N' Wine** is located next door to *the **Holiday Inn Express*** and **Super 8 Hotel** and just down the street from the **Hampton Inn & Suites and Country Inn & Suites**. Having hotel rooms just a short walk away is very important for events such as weddings and functions where alcohol is served. We always encourage every to drink responsibly.

Remember, if you are going to use us for a catering to the Historic Park Inn you must book through the Historic Park Inn. They will bill you their price for us and we bill them our prices within this booklet plus taxes and gratuities.

Policies and Guidelines

1. Price is guaranteed at the time of booking as long as the deposit is received.
2. All sales are subject to the current state sales tax and 18% gratuity and 20% gratuity for catering. A \$1.25 per person fee will be added to catering at the Surf Ballroom. (Gratuity and taxes are included in the wedding, class reunion, funeral packages only.)
3. Guaranteed number of guests attending meeting or function must be specified to the Prime N' Wine 48 hours prior to the event. Larger groups must provide guest counts 1 week in advanced. If no notification is made the contracted number is the guarantee number.
4. Charges for all banquets will be assessed on 100% of guarantee number or the actual number served, whichever is greater.
5. All wedding receptions require a non refundable \$750.00 deposit and smaller private parties require a \$250 non refundable deposit to reserve the room. The deposit applies towards charges incurred for the actual reception. The balance is due at the end the function. ALL SATURDAY weddings have a \$2500 minimum (including all taxes and gratuities). A \$500/day room charge will be applied if the room is needed for decorating a day or days before the event. (\$750/day in December)
6. All food and beverages served in banquet and meeting rooms must be provided by the restaurant with the exception of special cakes or desserts.
7. A \$1.95 per person charge will be added for serving special cakes or desserts not provided by the Prime N' Wine.
8. Separate Checks are not an option on groups above 20 and buffets must be 50 persons or more.
9. A \$95 set up fee will charged if an additional bar is requested to be set up for the event.
10. Room charges apply when a private room is required. (See Contract on page 14.)

Wedding Packages

Pricing is per person and includes all taxes gratuities and room charges.
Add 10% for off site catering.

PACKAGE #1 \$22

Includes the following:

- Appetizer Buffet
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake

PACKAGE #3 \$37

Includes the following:

- Vegetable, Cheese & Cracker Platters
- Two hot appetizers (limited quantities)
- Choice of 2 select plated dinners
or our 3 meat buffet
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake

PACKAGE #5 \$46

Includes the following:

- Two hot Appetizers
- Vegetable, Cheese & Cracker Platters
- Champagne toast or 1 drink ticket per person
- Choice of 2 select plated dinners
or our 3 meat buffet
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake
- White Chair covers and sashes

PACKAGE #7 \$67

Includes the following:

- Two hot Appetizers
- Vegetable, Cheese & Cracker Platters
- Open Bar up to 5 hours.
- Choice of 2 select plated dinners
or our 3 meat buffet
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake
- White Chair covers and sashes

PACKAGE #2 \$27

Includes the following:

- Choice of 2 select plated dinners
or our 3 meat buffet
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake

PACKAGE #4 \$41

Includes the following:

- Two hot Appetizers (limited quantities)
- Vegetable, Cheese & Cracker Platters
- Champagne toast or 1 drink ticket per person
- Choice of 2 select plated dinners
or our 3 meat buffet
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake

PACKAGE #6 \$52

Includes the following:

- Two hot Appetizers
- Vegetable, Cheese & Cracker Platters
- Open Bar for one hour
- Choice of 2 select plated dinners
or our 3 meat buffet
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake
- White Chair covers and sashes

PACKAGE #8 \$76

Includes the following:

- Two hot Appetizers
- Vegetable, Cheese & Cracker Platters
- Open Bar up to 5 hours.
- Champagne toast
- Choice of any plated dinner**
- Never ending punch bowl or N/A's
- Cutting & serving wedding cake
- White Chair covers and sashes

Funeral Packages

Pricing includes all taxes, gratuities and room charges.
Add 10% for off site catering.

PACKAGE #1 \$12

Includes the following:

- Cold meat Sandwiches
- Chips
- 1 Homemade Salad
- Coffee

PACKAGE #2 \$16

Includes the following:

- Cold meat Sandwiches
- Fresh Fruit Platter
- Chips
- 2 Homemade Salads
- Coffee

PACKAGE #3 \$21

Includes the following:

- Plated dinner
- Potato or vegetable coffee.
- (Add tossed salad \$4)
- (Traditional Greek mercy dinner available)

Class Reunion Packages

Pricing is per person and includes all taxes, gratuities and room charges.
Add 10% for off site catering.

PACKAGE #1 \$12

Friday Night

Includes the following:

- 3 hot appetizers (no shrimp)
- Cheese & cracker platter
- Vegetable platter

PACKAGE #2 \$26

Saturday Night

Includes the following:

- Our 3 Meat Buffet
- All non alcoholic drinks

PACKAGE #3 \$37

Friday & Saturday

Includes the following

Friday Night

- 3 hot appetizers (no shrimp)
- Cheese & cracker platter
- Vegetable platter

Saturday Night

- Our 3 Meat Buffet

PACKAGE #4 \$48

Friday, Saturday & Sunday

Includes the following:

Friday Night

- 3 hot appetizers (no shrimp)
- Cheese & cracker platter
- Vegetable platter

Saturday Night

- Our 3 Meat Buffet

Sunday

- Breakfast buffet or our Sunday Brunch.

Ala carte appetizer Hot Selection

	Each
Tiropita	1.50
(Greek cheese baked in layers of phyllo dough)	
Beef or Chicken Kabobs	2.50
Crab Rangoon (served with sweet n sour)	1.75
Cajun bacon wrapped shrimp	2.95
Greek style shrimp	2.95
Greek Style Chicken Wings or Buffalo style	1.25
Meatballs (BBQ or in Marinara)	0.95
Mozzarella Sticks	1.25
Egg Rolls	1.95
Bacon wrapped chestnuts	1.75
Stuffed Mushrooms	1.75
Cocktail sausages (in BBQ sauce)	.95
Domalthes	1.50
(Grape leaves wrapped around seasoned ground beef, topped with an egg lemon sauce)	
Onion Rings	1.75 per person
Sautéed Mushrooms	1.75 per person

Ala carte appetizer Cold Selection

Assorted cheese and cracker platter	2.00 per person
Assorted cold cuts, cheese, crackers	2.95 per person
Fresh vegetable platter served with garden dill dip	2.50 per person
Fresh fruit platter	2.95 per person
Shrimp cocktail	2.95 Each
	Jumbo size 4.50 Each
Cocktail sandwiches (ham, turkey, beef)	3.95 Each
Assorted Greek olives and cheese	1.75 per person
Assorted Nuts	12.00 per pound
Chips and dip	1.95 per person
Party Mix	1.25 per person

Sandwiches, Soups and Salads

Build your own Burger or Chicken Sandwich			10
Lettuce, tomato, onion and pickle			
Greek Salad	10	With Greek chicken breast	12
Caesar Salad	10	With a chicken breast	12
Italian Chicken Pasta Salad			12
Garden Salad with choice of dressing and bread.			6
Stacked Tomato Salad			11
Club Sandwich with a side			9
Lettuce, tomato and pickle			
Chicken or Tuna Salad Sandwich with a side			9
Lettuce, tomato and pickle			
Rueben with a side			9
French Dip with Grilled Peppers and Onions.			11
Sirloin Steak Sandwich served open faced on toast.			14
Lettuce, tomato, onion and pickle			
Fresh Cut Pork Tenderloin with a side.			9
Lettuce, tomato, onion and pickle			

Choose one side for all sandwiches

Fries Chips Side salad Fresh fruit Cottage cheese

Soups available Bowl \$4.99 Cup \$2.99

French onion, Minnesota wild rice, Tomato basil, Seafood bisque,
Clam chowder, Potato and ham, Chicken mushroom, Chili
and Pasta Fagioli.

3 MEAT BUFFET

19.95 Minimum 50 guests

Choose up to 3 meats

- Roast Beef Fried Chicken
- Ham Roasted Turkey
- Oven Browned Chicken
- Greek Style Chicken
- Broiled Cod Salmon \$2 extra
- Dijon Sliced Pork BBQ Pork

Choose 1 starch

- Baked potato Mac & Cheese
- Mashed potatoes with gravy
- Garlic mashed potatoes
- Au Gratin potatoes Rice pilaf
- Parsley buttered new potatoes

Choose 1 vegetable

- Glazed baby carrots
- California medley Kernel corn
- Green Beans Broccoli
- Broccoli Au Gratin \$1.95 extra
- Asparagus w/hollandaise \$1.95 extra

Choose 3 salads

- Potato salad Oreo fluff
- Italian pasta salad
- Horiatiki salad Cole slaw
- Macaroni salad Broccoli salad

Also included

Salad mix with dressings & toppings
Dinner rolls, butter fresh fruit

Extra starch or vegetable \$2.95

PRIME RIB BUFFET

24.95

Minimum 50 guests

Choose 2 temperatures

- Rare Medium rare
- Medium Medium well
- Well done

Choose 1 starch

- Baked potato Mac & Cheese
- Mashed potatoes with gravy
- Garlic mashed potatoes
- Au Gratin potatoes Rice pilaf
- Parsley buttered new potatoes

Choose 1 vegetable

- Glazed baby carrots
- California medley Kernel corn
- Green Beans Broccoli
- Broccoli Au Gratin \$1.95 extra
- Asparagus w/hollandaise \$1.95 extra

Choose 3 salads

- Potato salad Oreo fluff
- Italian pasta salad
- Horiatiki salad Cole slaw
- Macaroni salad Broccoli salad

Also included

Salad mix with dressings & toppings
Dinner rolls, butter fresh fruit

Extra starch or vegetable \$2.95

Breakfast Buffet

11.95 Minimum of 50 guests

Choose up to 7 hot items

- Bacon Sausage
- Pancakes Potato Ole's
- Baked Eggs Benedict
- Waffles French toast
- Hash browns Ham
- Eng. muffins Scrambled eggs
- Biscuits with pork gravy
- Egg Bake (vegetable or meat)

**Also included is our
Continental breakfast buffet**

Assorted muffins, fresh fruit,
Cinnamon roll, coffee and juice.

Continental breakfast buffet \$7.99

Pasta Buffet

16.95 Minimum of 50 guests

Choose 2 pastas

- Spaghetti (meat sauce available)
- Lasagna Fettucini Alfredo
- Cheese Ravioli Manicotti
- Chicken Parmesan
- Chicken Marsala
- Chicken Alfredo
- Vegetable Lasagna

Also included

Salad mix with dressings & toppings
Garlic bread sticks and Fresh fruit.

Appetizer Buffet

15.95 Minimum of 50 guests

Choose 6 hot appetizers

- Tiropita
- Egg rolls
- Crab Rangoons
- Greek Style Chicken Wings
- Meatballs BBQ or in Marinara
- Bacon Wrapped Chestnuts
- Cocktail Sausages in BBQ sauce
- Onion Rings
- Sauteed Mushrooms
- Mozzarella Sticks
- Cheese balls
- Potato Skins
- Beef or Chicken Kabobs
- Wings (buffalo or Greek style)
- Chicken Tenders
- Swedish meatballs
- Nachos

Also included

Vegetable platter, fresh fruit
platter, assorted cheese chunks
and assorted crackers.

**THE APPETIZER BUFFET IS
NOT A DINNER BUFFET AND
YOU WILL RUN OUT OF
SOME OF THE ITEMS.**

Cold Meat Sandwich Buffet

(minimum 50 guests)
13.95

Includes

sliced roast beef,
ham, turkey
Kaiser or Croissants
and/or sliced bread
American slices
Swiss slices
Tomato Slices
Lettuce Leaves
Potato Chips
Pickles spears
Fresh Cut Fruit

Choose 3 salads

- Potato salad
- Oreo fluff
- Italian pasta salad
- Cole slaw
- Horiatiki salad
- Macaroni salad
- Broccoli salad

Taco Bar Buffet

(minimum 50 guests)
13.95

Includes

6" Soft shells
(Hard shells by requests only)
Taco meat (beef)
Chopped tomatoes
Diced onions
Jalapeños
Shredded cheese
Tortilla chips
Salsa
Sour cream
Refried beans or
(potato Ole's)
Spanish rice
Shredded lettuce
Sliced black olives

Add chicken for \$1

Plated Dinners

Dinners in **RED** are included in the inclusive packages.
All plated dinners include a dinner salad, one side and a bread basket with butter.

6oz Filet	24.95		
8oz Filet	29.95	Greek Style Chicken Breast	14.95
Ribeye	25.95	Orange Roughy	20.95
Prime Rib 9oz.	21.95	Blackened Top Sirloin 11oz.	21.95
Prime Rib 10oz.	23.95	Top Sirloin 11oz.	21.95
Prime Rib 14oz.	28.95	Cheese Ravioli.	16.95
New York Strip	27.95	Broiled Walleye	21.95
Sliced Beef Tenderloin	29.95	Roasted Sliced Pork	17.95
(Served with Béarnaise)		Chicken Oscar	16.95
Salmon with dill sauce	16.95	Chicken Duxelle	17.95
Chicken Kiev	15.95	Spaghetti with Meatballs	15.95
Mahi Mahi	19.95	Iowa Pork Chops	15.95
Greek Platter	19.95		
(1/2 Greek Chicken and 2 Greek Sides)			

Side Choices

Baked potato, Rice Pilaf, Pasta with marinara,
Parsleyed New Potato, and Garlic Mashed Potatoes.
Buttered Whole Kernel Corn, California Medley,
Glazed Baby Carrots and Green Beans.

Up charge Items 2.25 per person
Broccoli Au Gratin, Asparagus Spears with Hollandaise,
Spinach salad, Greek Salad and Caesar Salad

You may also choose dinners off our regular nightly dinner menu.

EVENT PACKAGES

Alcohol Items

Per Confirmed Count (5 hour limit)

Open Bar top shelf	25
(Includes house wines, any liquor, and any beer. No shots!)	
Open Bar	20
(Includes house wine, liquor and any beer. No shots!)	
Champagne Toast	3.50 per
person	
Domestic Keg (Equal to 162 12oz beers)	325 per keg
Import or Specialty Keg (Equal to 162 12 oz beers)	425 per keg
Top shelf Bottle with mixes	99 per bottle
House Wine	6.00 each
Well Drink	4.50 each
Domestic Beer	4.00 each
Premium Beer	4.50 each
Import Beer	4.75 each

Punch Selections

Per gallon (approx. 16 servings)

Plain	17.95
Champagne	32.95
Vodka or Rum	39.95
Margarita	48.95

All punch is made on premises and can be coordinate with the bride's colors.

Non Alcoholic beverages

2.50, Includes refills

Coffee, Hot Tea, Iced Tea, Raspberry Iced Tea, 2% Milk, Lemonade, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice and Pepsi Products.

Desserts

Cherries Jubilee (flamed and served over ice cream)	8
Banana Foster (flamed and served over ice cream)	8
Chocolate Molten Cake	6
New York Style Cheese Cake with topping	6
Assorted Flavored Cheese Cakes	6
Rainbow or Flavored Sherbet	4
Ice Cream 8oz (vanilla or flavored with syrup)	5
Tiramisu	7
Baklava Sundae	7
Red Velvet Cake	6

Supplies and Catering Equipment

	Each		Each
60" round tables	12	Place Setting	3.50
8 'banquet tables	12	Includes dinner plate, salad fork, dinner	
85"x 85" Table clothes (white)	3.50	fork, knife, spoon, water glass and	
54" x 54" Table clothes (white)	1.95	white cloth napkin.	
Mobilization		Chair Cover & Sash (white)	2.95
Mason City	195	Wine or water glass	1.25
Outside of M.C. (within 10 miles)	295	Silverware	0.25 each
Banquet Chair	3	Bread or appetizer plate	0.95
Colored linens (Napkins & Table clothes).	\$1.00 extra per per person.		

Reservation Contract

Date: _____

I, _____ Agree to pay a (**\$250** deposit for reserving a private dining room) or a (**\$750** deposit for reserving the banquet room) on (date) _____.

The above deposit is non refundable and will be applied to the bill on the date of the reservation.

If the reservation is cancelled within 45 days a gift card in the amount of the deposit will given to the above signer.

Private Room fees to be added the day of the event.

- \$25 Uker room (12 to 25 guests) \$60 Front room (36 to 60 guests)
- \$50 Middle room (30 to 50 guests) \$70 Lounge (45 to 70 guests)
- \$100 1/2 banquet room (40 to 90 guests)
- \$200 Full Banquet room (100 to 250 guests)

Is a bar required other than our lounge? _____(Extra **\$95** set up fee)

Special requests:

Prime N Wine representative (print, date, and sign)

Customer (print, date, and sign)