
EVENT MENU



777 Isle of Capri Blvd.
Waterloo, IA 50701
319-833-2266

www.caesars.com/isle-waterloo

FACILITIES

Facility fees are determined by the amount of space needed to hold your function.
For all functions that go beyond midnight, your facility fee will be an additional \$100 per hour.

Name	Sq. Ft.	Banquet	Cocktail Reception	Classroom	Theater	U-Shaped
Ballroom	5,000	270	400	250	300	N/A
Salon A	1,400	80	120	70	100	20
Salon B	670	40	60	35	60	20
Salon C	870	40	60	35	60	20
Salon D	830	40	60	35	60	20

Facility fees include the following:

- Set up of dining tables and chairs
- China, silverware, glassware and folded napkins
- Bar and bartender deposit \$150
Deposit applied to cash bar minimum
- Tables set with double linens in ivory
- Standard cleanup after the event
- All tables and chairs needed for event including cake table

Event minimum

Event minimums may be required during peak periods. Please see your sales professional for more details.

Event minimum includes the following:

- Food
- Hosted beverages

Please contact the sales department for more information at 319-833-2266.

AMENITIES

At Isle Casino Hotel® Waterloo, we know the key to a successful group function is not only experienced staff and state-of-the-art facilities, but also providing each guest with the comfort and excitement you have come to know from us.

When you stay with the Isle, we know the perfect combination of work and play. During meeting downtime, guests can enjoy the comfort of 194 hotel rooms including 27 fabulous suites, work out in our fitness center or take a dip in our refreshing pool.

Let your guests cut loose and discover all the action of the Isle on our casino floor or at the Edge Arcade. Take a spin on the hottest slots, video poker machines and e-tables. Or pull up a seat at one of our action-packed table games including favorites such as craps, blackjack and more.

If an appetite for fun has you hungry for great food, then bon appétit! Casual, sit-down or takeout, we have it. Enjoy mouth-watering food and thirst-quenching drinks at The Brew Brothers®. Discover baked-from-the-heart goodness that's sure to leave you smiling at Simply Yummy! Baking Company®. Enjoy a slice or whole pie at Hidden Pizza.

EVENT ACCESSORIES

AUDIO

Background music	N/C
Wireless handheld microphone with stand	65
Wireless lavalier microphone	50
Microphone stand	15
Mixer (required with multiple microphones)	75
Portable PA system	120

TELECOMMUNICATIONS

Telephone line (per event)	15
Speakerphone with telephone line (per event)	30
Additional domestic long-distance charge (per hour)	10

VIDEO

Built-in screen and projector	100
Portable projector and screen	100
Portable projection screen 5' x 5'	25
Portable projection screen 6' x 9'	30
DVD/VCR combo	20
Laser pointer	10

INTERNET SERVICES

Network cable	5
Internet access	N/C

PRESENTATION SUPPLIES

Podium	10
White board with markers	15
Whiteboard, flip chart with Post-it® pad and dry erase markers	40
Whiteboard, flip chart with pad and dry erase markers	20
Additional flip chart Post-it® pad	25
Additional flip chart pad	5

ELECTRICAL

Extension cord	5
Multiple surge protector	5
Electrician (per hour)	45

ADDITIONAL RENTAL ITEMS

Chandelier and ceiling drapery	500
Dance floor	200
Pipe and drape backdrop (black)	50/section
Staging	50/section

RECEPTIONS

CHILLED HORS D'OEUVRE

Priced per 50 pieces, unless otherwise noted.
Please consult your banquet coordinator.

Assorted finger sandwiches	85
Deviled eggs à la Russe	75
Tomato basil bruschetta	75
Smoked chicken with mango chutney on toast points	85
Prosciutto-wrapped melon/figs	80
Assorted fruit skewers	85
Chocolate-dipped strawberries	80
Citrus poached shrimp with cocktail sauce	140
Chilled crab claws with sauce	185

HORS D'OEUVRE

An assortment specially prepared by our chefs.
Priced per 50 pieces. Please consult your banquet coordinator.

Genovese meatballs	55
BBQ little smokies	55
Petite quiche	50
Chicken drumettes	80
Chicken wings	80
Cajun chicken tenders	90
Sausage-stuffed mushrooms	75
Chicken quesadillas	85
Jerk-spiced shrimp	90
Thai chicken skewers in peanut sauce	85
Bacon-wrapped scallops	95
Pork potstickers	95
Snow crab stuffed mushrooms	95
Mini crab cakes	85
Crab rangoons	95
Shrimp egg rolls	95

DISPLAY PLATTERS

Each serves
approximately 50 guests.

Crudité with two dips	130
Platter of assorted fresh-cut seasonal vegetables with creamy buttermilk ranch and sun-dried tomato, roasted onion and garlic dip	
Fresh seasonal fruits	160
An array of seasonal fruits and berries served with a honey yogurt dressing	
Traditional meat and cheese display	160
A display of pepperoni, salami, summer sausage, aged cheddar cheese, Swiss cheese, pepper jack cheese, garnished with olives and pickles, and served with a gourmet cracker selection	
Antipasto display	225
Traditional antipasto display of prosciutto, capocollo, salami, pepperoni, aged provolone and asiago cheeses, fresh mozzarella cheese, assorted marinated olives and vegetables, fresh Roma tomatoes, and served with soft and hard breadsticks	
Shrimp display	250
Chilled shrimp served with a lemon aioli, spicy cocktail sauce and fresh lemon wedges.	

All prices are in USD

BREAKFAST

PLATED ENTREÉS

Priced per person.

Heartland French Toast 14
Caramelized croissant in an orange rum batter, whipped butter, maple syrup, powdered sugar, fresh berry compote and your choice of hickory smoked bacon, grilled ham or country link pork sausage

Sunrise Scramble 17
Three freshly scrambled eggs topped with a three-cheese blend, roasted red peppers and onions with fresh chives. Accompanied by the chef's homestyle breakfast potatoes. A choice of applewood-cured bacon, hearty sausage links or pit-smoked ham

Eggs Benedict 20
Poached Grade A eggs on an English muffin with a choice of Canadian bacon or smoked salmon and fresh hollandaise sauce, accompanied by the chef's homestyle breakfast potatoes

BREAKFAST ENHANCEMENT

Priced per person.

Assorted box cereals, whole milk, 2% milk or non-fat milk 4

Hot oatmeal with brown sugar, raisins and milk 4

Assortment of plain and fruit yogurts 4

Variety of bagels with plain and flavored cream cheese 6

Smoked Scottish salmon with bagels, cream cheese, capers, Bermuda onions and tomatoes 14

ISLE BREAKFAST BUFFETS

Priced per person.

Continental Breakfast 10
Breakfast bread and pastries, creamery butter and jam

Deluxe Breakfast 12
Sliced seasonal fresh fruit and berries, breakfast bread and pastries, sweet butter and jam. Freshly brewed coffee, decaffeinated coffee and tea selection

The American Classic 18
Freshly scrambled eggs, topped with a three-cheese blend and fresh chives, the chef's homestyle breakfast potatoes, applewood-cured bacon and hearty sausage links. Plus, a fresh whole and sliced fruit display with honey and cinnamon yogurt dressing, and a fresh bakery display with creamery butter

The Best of the Valley 25
Scrambled eggs, blended with fresh portabella mushrooms, asparagus and topped with baby Swiss cheese. Heartland French toast with creamery butter and rich maple syrup, applewood-cured bacon, hearty sausage links and char-broiled Iowa pork chops. Also includes the chef's pan-fried new potatoes with chives, fresh, whole and sliced fruit display with honey and cinnamon yogurt dressing, and a fresh bakery display with creamery butter

SNACKS

ISLE SNACKS

Priced per person.

Natural and fruit yogurts, granola bars, selection of candy bars, PowerBars®, Rice Krispies® bars, individual bags of pretzels, potato chips and assorted snacks (each)	5
Selection of seasonal whole fresh fruit	6
Tortilla chips and salsa	5
Mixed nuts	5
Assorted Danish, breakfast bread, croissants and muffins	3

ISLE SPECIALTY BREAKS

Priced per person.

Coffee Break Coffee, fresh Danish and assorted muffins	6
Snack Mix Break Flavored popcorn, chips and dips and pretzels	7
Afternoon Break Coffee, cookies and brownies	8
The Energizer Energy bars, assorted nuts, dips and pretzels	8
Candy Store Assortment of candy bars, Gummy Bears, licorice, peanut and plain M&Ms®	8
Milk and Cookies Chocolate chip, oatmeal raisin and peanut butter cookies, rich double chocolate brownies with and without walnuts, whole milk, 2% milk and non-fat milk, freshly brewed coffee, decaffeinated coffee and tea selection	11

LUNCHEON

CHILLED ENTRÉES

Meal-sized plated salads. Priced per person.

Heartland cobb salad 13

Mixed field greens, smoked turkey, diced ham, cheddar cheese, chopped crisp applewood bacon, diced egg, alfalfa sprouts, garbanzo beans, diced fresh tomato, avocado, and blue cheese. Served with freshly baked rolls and creamery butter

Greek salad 12

Romaine lettuce, mesclun greens, kalamata olives, roasted red pepper, feta cheese, grilled seasonal vegetables, served with balsamic vinaigrette and grilled pita bread

Caesar salad with grilled chicken 14

Marinated grilled breast of chicken, romaine, garlic-toasted croutons, fresh lemon and Parmesan cheese

*Try it with our grilled jumbo shrimp, +\$3

PLATED SANDWICHES

All sandwich options are served with chips. Priced per person.

Roast beef kaiser 15

Freshly sliced roast beef, Swiss cheese, sliced tomatoes, leaf lettuce accompanied with horseradish cream and served on a fresh kaiser roll

Smoked turkey croissant 15

Lightly smoked white meat turkey, baby Swiss cheese, crisp applewood bacon, freshly sliced tomatoes, alfalfa sprouts and curried mayonnaise all served on a buttery croissant

Hot Sicilian 15

Smoked ham, melted provolone, crisp applewood bacon and pepperoni served on a fresh kaiser roll and accompanied with shredded lettuce, diced tomato, diced Bermuda onion and red wine vinaigrette

HOT-PLATED LUNCH ENTRÉES

All hot lunch entrées are served with fresh-baked rolls, creamery butter, tossed salad. Priced per person.

Chicken Dijonnaise 19

Tender white meat chicken stuffed with fresh spinach, ham and baby Swiss cheese and finished with creamy rich Dijon sauce and diced Roma tomatoes with a wild rice blend

Mardi Gras pasta 20

Penne pasta tossed with red and green peppers, portabella mushrooms, grilled chicken and andouille sausage served in a Cajun cream sauce and topped with fresh chives

Grilled filet of salmon 22

Grilled filet of salmon served with buttered spinach, oven-dried tomatoes, and basil citrus marinade

Seared flat iron steak 24

Seared flat iron steak served with in-season grilled vegetables and Yukon Gold potatoes with a Madeira demi-glaze

Pecan herb-roasted stuffed pork loin 23

Roasted pork loin stuffed and rolled with herb seasoned stuffing and pecans and finished with au jus, seasonal vegetables and roasted red potatoes

LUNCHEON

LUNCHEON BUFFETS

Buffets are limited to two hours and require a 25-person minimum. Priced per person.

New York Deli	23	Midwest BBQ	26
Thinly sliced deli meats and cheeses Includes roast beef, smoked turkey, ham, salami, Swiss cheese, provolone cheese and American cheese		BBQ ribs Slow-roasted and finished on the grill with a sweet BBQ sauce	
Relish tray Includes fresh lettuce, dill pickles, fresh-sliced tomato, Bermuda onions and banana peppers		Pulled pork Simmered and slow-roasted pork butt with a tangy BBQ sauce in the southern tradition	
Potato and Italian-style pasta salad		Beef brisket Spice-rubbed and roasted beef brisket, sliced thin	
Variety of bread and condiment selections		Potato salad Homestyle potato salad	
Southwest	25	Cole slaw Shaved cabbage, carrots with a sweet and sour dressing	
Taco soup Light flavorful broth with queso fresco, tortilla strips, fresh cilantro, cheddar cheese and sour cream		Cornbread and honey Cornbread squares drizzled with honey	
Chicken and steak fajitas Marinated and caramelized with peppers, red onion, tomato and fresh cilantro		Pasta	25
Chips 'n salsa Fried tortillas and fresh salsa		Fettuccine Alfredo or shrimp linguine with marinara or Alfredo sauce. Choice of chicken, shrimp or pork. Includes breadsticks and salad	
Refried beans Cream-style pinto beans			
Traditional toppings Lettuce, tomatoes, cheese, guacamole, sour cream and salsa verde			

BOX LUNCHES 14

Served with choice of one side item and chocolate chip cookie. Pick one additional side for +\$3.

Smoked Turkey Clubhouse Wrap or Sub
Chicken Bacon Ranch Wrap or Sub
Roast Beef & Cheddar Sub
Smoked Turkey & Swiss Sub or Croissant
Ham & Cheddar Sub
Asian Chicken Crunch Wrap

SIDE OPTIONS

Granola bar
Whole piece of fruit
Potato salad
Italian pasta salad
Potato chips

DINNER

DINNER BUFFETS

Buffets are limited to two hours of service and require a 25 person minimum. Priced per person.

All American

27

Caesar salad

Garlic roasted croutons, fresh lemon and fresh grated Parmesan cheese

Pot roast with gravy

Slow simmered beef round in an herb and vegetable laced broth

Roasted red potatoes and carrots

New red potatoes and baby carrots roasted with olive oil and herbs

Honey-glazed ham

Pure honey glazed and slow baked pit ham

Sweet potatoes

Baked sweet potatoes with marshmallow mix

Green bean casserole

Old fashioned casserole with cream of mushroom soup and fried onions

Dinner rolls and butter

Cedar Valley Buffet

32

Fresh field greens

Fresh tomatoes, sliced cucumbers, red onions, croutons, grated Cheddar cheese and choice of dressings

Grilled marinated breast of chicken

Served with sun-dried tomato butter, sliced fresh portabella mushrooms and fresh herbs

Texas flank steak

Grilled choice skirt steak marinated in a rich blend of spices and served with fresh pico de gallo

Homemade butter blended Yukon Gold mashed potatoes

Seasonal vegetables

Old fashioned potato salad

Fresh seasonal fruit salad

Dinner rolls and butter

Traditional toppings

Isle Style Buffet

43

Fresh greens

Fresh tomatoes, sliced cucumbers, red onions, croutons, grated Cheddar cheese and choice of dressings

Grilled Atlantic salmon

Fresh salmon grilled and served with lemon chive butter and asparagus tips accompanied by blended wild rice and seasonal vegetables

Slow roasted New York strip

Cooked to perfection, sliced and topped with caramelized onion and finished with a peppercorn demi-glaze

Roasted red bliss potatoes

Seasonal vegetables

Blended wild rice

Fresh seasonal fruit salad

Dinner rolls and butter

DINNER

BUILD YOUR OWN BUFFET

TIER 1 28/person

Choice of 1 vegetable, 1 starch and 2 entrées.
Additional entrées +\$6/person.
Additional starch or vegetable +\$4/person.

Vegetable

Buttered Corn
Baby Carrots
Steamed Broccoli
Southern Green Beans
Seasonal Vegetables
Peas & Cipollini

Starch

Yukon Mashed Potatoes
Roasted Red Potatoes
BBQ Baked Beans
Wild Rice
Cilantro Lime Rice
Sweet Potato Casserole

Entrees

Rosemary Garlic Roast Beef
Honey Glazed Ham
Basil Cream Chicken
Teriyaki Chicken
Cajun Cream Chicken
Jack Daniel's Pork Loin
BBQ Pork Loin
Barramundi with Orange Oregano Vinaigrette
Trout with Maltaise Sauce
Chicken Marsala

TIER 2 34/person

Choice of 1 vegetable, 1 starch and 2 entrees.
Additional entrées +\$8/person. Additional starch
or vegetable +\$5/person.

Vegetable

Corn Salsa
Haricots Verts with Almonds
Brussels with Balsamic Vinaigrette
Truffle Creamed Corn
Asparagus
Cauliflower Gratin
Broccolini

Starch

Smoked Gouda Mac & Cheese
Baked Beans with Pulled Pork
Saffron Rice
Roasted Garlic Rosemary Yukon Potatoes
Red Bliss Potatoes

Entrees

BBQ Ribs
Skirt Steak with Pico
Steak Tips with Mushroom Cream Sauce
Herb Baked Cod
Chicken Florentine
Chardonnay Chicken with Artichoke Confit
Sun Dried Tomato Chicken
Flank Steak with Port Demi

DINNER

PLATED ENTRÉES

All entrées served with a house salad, assorted rolls and butter.

Priced per person.

BEEF

- Slow-roasted prime rib of beef** 39
Bouquet of seasonal vegetables, Duchess potatoes with chèvre, au jus and creamy horseradish
- Center-cut New York Strip** 41
Charbroiled center-cut New York strip grilled to perfection, topped with caramelized onion and accompanied with homemade butter-blended Yukon Gold mashed potatoes and fresh seasonal vegetables
- Grilled filet mignon** 44
Center cut filet mignon topped with wild mushrooms and finished with port wine demi-glaze, served with roasted red bliss potatoes and fresh seasonal vegetables

POULTRY

- Cedar Valley grilled chicken** 25
Grilled marinated breast of chicken served with sun-dried tomato butter, freshly sliced portabella mushrooms, fresh herbs and accompanied by blended wild rice and fresh seasonal vegetables
- Herb roasted half chicken** 28
Served with a rosemary garlic jus, Yukon Gold mashed potatoes and grilled seasonal vegetables
- Chicken and wild mushroom Marsala** 26
Sautéed tender white meat chicken breast and wild mushrooms finished with a rich Marsala sauce and served with roasted red bliss potatoes and fresh seasonal vegetables

SEAFOOD

- Grilled filet of salmon** 32
Served with rosemary garlic jus, Parmesan citrus crust, wilted spinach and asparagus tips and steamed russet potato

PORK

- Herb-crusting prime rib of pork** 28
Slow roasted prime rib of pork served with peppercorn demi-glaze and accompanied by homemade butter, blended Yukon Gold mashed potatoes and fresh seasonal vegetables

DINNER

Priced per person.

VEGAN OPTIONS

Vegetable stir-fry	15
Vegan tacos	15
Mushroom and spinach risotto	16
Vegetable wrap	14

GLUTEN FREE

Chicken bruschetta	16
Lemon pepper cod	16
Steak tacos	16

KIDS MENU

Macaroni & cheese	6
Chicken tenders & fries	9
Cheeseburger sliders & fries	9

DESSERT

DESSERT MENU

Sold per piece

Fruit pie	5
Pecan pie	5
Assorted cakes	6
Assorted cheesecake	8
New York style cheesecake	7
Assorted bite-sized desserts	2

BEVERAGE MENU

Assorted Coca-Cola products	3/can
Bottled water	2/bottle
Bottled juice (orange, cranberry)	4/bottle
Iced tea	25/gallon
Coffee	25/gallon