



Holiday Inn

— BY IHG —

Cedar Falls
Waterloo Event Center

WEDDINGS AND EVENTS

Everything you need for
your perfect event

WELCOME

Host your celebration with style, sophistication, and seamless service.

From intimate ceremonies and grand receptions to welcome events and farewell brunches, our thoughtfully designed spaces and exceptional catering come together to create unforgettable experiences for you and your guests.

Whether you envision a classic, modern, or fully customized celebration, every detail is carefully considered. From ambiance and service to cuisine and presentation, your vision is brought to life with care, intention, and a level of hospitality that ensures your wedding day is truly one of a kind.



HIGHLIGHTS

11 customizable Cedar Falls wedding venues

Pre-function spaces

Four outdoor courtyards

Guest room blocks

Custom, full-service catering menus

Customizable signage

Dedicated event coordinators

Separate spaces for bridal party preparation

Wedding night suite



VENUES



GRAND BALLROOM

Room Size: 14,000 sqft

Maximum Capacity: 800

An elegant ballroom offering flexible layouts, perfect for ceremonies, receptions, and moments worth celebrating.



ELEGANT BALLROOM OPTIONS

Perfect for ceremonies, receptions, rehearsal dinners, and weekend events, these versatile rooms offer flexibility while maintaining a polished, elevated feel.

Room A

Compact yet accommodating, Room A is ideal for intimate ceremonies, rehearsal dinners, or cocktail-style celebrations.

Room B

An inviting and versatile space well-suited for smaller receptions or ceremonies, with the option to pair seamlessly with adjacent rooms.

Room C

A flexible ballroom that works beautifully on its own or combined with neighboring spaces for a larger celebration footprint.

Room D

Our largest ballroom configuration outside the Grand Ballroom, ideal for large weddings seeking a grand yet slightly more intimate atmosphere.

Room E

Designed for dinner receptions and celebrations, offering a warm and welcoming environment for guests.

Room F

Often paired with Room E, this space is perfect for receptions, dancing, or meaningful moments like toasts and speeches.



OUTDOOR CEREMONIES & CELEBRATIONS

Celebrate surrounded by fresh air and natural beauty. Our outdoor spaces offer stunning backdrops for ceremonies, cocktail hours, and relaxed wedding moments.

The Garden Patio

A lush, picturesque setting ideal for outdoor ceremonies, cocktail hours, and romantic celebrations under the sky.

The Plaza Patio

A spacious outdoor venue perfect for ceremonies, cocktail receptions, or open-air gatherings.

The Terrace Patio

A serene and intimate outdoor space designed for relaxed celebrations and al fresco moments.

Hotel Patio

A charming outdoor extension ideal for casual gatherings, late-night mingling, or transitional wedding moments.



WEDDING DAY FLOW & PRIVATE SPACES

From guest arrival to quiet moments with your wedding party, these spaces help your day unfold seamlessly.

Pre-function

An expansive and elegant space perfect for cocktail hour, guest arrival, lounge seating, and stylish transitions between ceremony and reception.

Hotel Concierge Lounge

A private, comfortable space ideal for wedding party gatherings, relaxing between events, or hosting VIP guests.

Hotel Meeting Room

A flexible space perfect for planning, vendor coordination, or family gatherings throughout the wedding day.

Hotel Boardroom

An intimate, polished setting well-suited for getting ready, private conversations, or smaller pre-wedding moments.



MEETING ROOM DIMENSIONS AND CAPACITY PLANS

Meeting Room	Sq. Ft.	Dimensions	Reception Setup	Banquet Setup	Theater Setup	Classroom Setup
Grand Ballroom	14,000	150' x 96.5'	1000	850	1000	576
Room A	1,300	43x 33'	160	48	150	48
Room B	1300	38'32'	160	48	150	48
Room C	1300	43' x 32'	160	48	150	48
Room D	6,000	64' x 96.5'	750	320 - 430	700	288
Room E	2,050	49' x 48'	250	72	250	60-72
Room F	2,050	43' x 48'	250	72	250	60-72
Prefunction	9,000					
The Garden Patio	6,500	142' x 83'	800	350	400	
The Terrace Patio	400	99' x 88'	400	225	250	
The Plaza Patio	5,000	115' x 46'	500	300	250	
Toast To Toast Patio	3,800	63' x 45'	400	150	200	
Hotel Meeting Room	630				46	20
Hotel Board Room	600					12-24



CATERING

ENTREE SELECTION

PLATED SELECTIONS



DINNERS TO INCLUDE SALAD, ASSORTED BREADS AND BUTTER, COFFEE STATION, WATER AND ICED TEA.

CHICKEN SUPREME \$25

Parmesan crusted chicken breast, creamy garlic sauce, mashed red skinned potatoes, and roasted zucchini medley.

PEPPER CRUSTED BEEF TENDERLOIN \$MP

Beef tenderloin, served medium, paired with red skinned mashed potatoes, and brussels sprouts. Topped with mushrooms and caramelized onions.

PROSCIUTTO SALMON \$29

Salmon filet topped with a citrus slaw and fried prosciutto. Served with brown rice and roasted asparagus medley.

BONE IN PORK CHOP \$28

Seared pork chop paired with maple sweet potato mash and our in-house fried cabbage and brussels sprout blend. Topped with a seasoned brown sugar.

CHICKEN CORN VELOUTE \$25

Lightly breaded chicken breast, savory fire roasted corn sauce, baby red potatoes, garlic roasted green beans.

STUFFED PORK LOIN \$26

Spinach and raisin stuffed pork loin on a bed of lemon broccolini served with brown rice and a creamy garlic and spinach sauce.

SEARED SIRLOIN \$MP

House seasoned sirloin, served medium, with garlic mashed potatoes and roasted asparagus medley. Topped with French onion demi glaze.

PORK LOIN CHOP \$25

Boneless pork chop served on top of parmesan potatoes and charred broccolini. Topped with a kickin' bourbon glaze.

**\$MP MARKET PRICE; PRICING WILL BE LOCKED IN (30) DAYS PRIOR TO EVENT DATE
ALL PRICES ARE SUBJECT TO A TAXABLE 23% SERVICE CHARGE

ENTREE SELECTION

PLATED SELECTIONS

DINNERS TO INCLUDE SALAD, ASSORTED BREADS AND BUTTER, COFFEE STATION, WATER AND ICED TEA.

GRILLED CHICKEN BRUSCHETTA \$26

Grilled chicken breast, citrus rice, and asparagus medley. Topped with house made tomato bruschetta.

SESAME SEARED AHI TUNA \$34

Sesame crusted tuna steaks, seared to medium, paired with citrus rice and fried sugar snap peas. Topped with an Asian slaw.

GRILLED SWORDFISH \$34

Swordfish steaks, flame grilled, and served with brown rice and in-house cabbage slaw. Topped with a sweet pineapple salsa.

CHEF'S CUSTOM MENU

Pricing varies

Have ideas, but don't see them in our catering guide? Ask about our custom menu options and let our chef put together your perfect menu.

DIETARY OPTIONS

Pricing varies

We offer a wide variety of options to accommodate many dietary needs, allergens, and restrictions.

Ask to discuss available options to best suit your event.

KIDS PLATED MENU

CHICKEN STRIPS \$9

Served with french fries and ketchup.

CHEESE PIZZA \$9

Served with apple sauce.

WHITE CHEDDAR MAC & CHEESE \$9

Served with a dinner roll

CHEESEBURGER SLIDER \$9

Served with french fries and ketchup.

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ENTREE SELECTION

BUFFET SELECTIONS



DINNERS TO INCLUDE SALAD, ASSORTED BREADS AND BUTTER, COFFEE STATION, WATER AND ICED TEA.

THE CLASSIC \$32

Tender beef roast topped with French onion demi glace, chicken supreme, vegetable blend, and garlic mashed potatoes.

CEDAR BUFFET \$30

Bourbon glazed pork loin, chicken corn veloutte, three cheese macaroni, and roasted garlic green beans.

PRAIRIE LAKES \$38

Prime rib, served medium, with horseradish cream and French onion au jus, chicken paillard topped with fried greens and roasted tomatoes, roasted vegetable medley, and a lentil rice blend.

TUSCANY \$32

Italian roast beef topped with pizzailoa sauce, parmesan crusted chicken, spaghetti, roasted vegetables, and baby red skin potatoes.

FARMER'S DAUGHTER \$32

Honey glazed ham topped with granulated honey, seared turkey breast with white wine cranberries, baby red skinned potatoes, and roasted brussels sprouts.

THE ATLANTIC \$34

Grilled Atlantic salmon topped with tomato relish, tender beef roast in braised vegetables. Served with brown rice pilaf, and vegetable medley.

CHICKEN CORN VELOUTE \$24

Lightly breaded chicken breast, savory fire roasted corn sauce, baby red skin potatoes, and garlic green beans.

JAMBALAYA SHRIMP SCAMPII \$30

Shrimp, andouille sausage, fire roasted corn, peppers, and onions in a savory butter sauce. Served with alfredo cavatappi, and brown rice pilaf.

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ENTREE SELECTION

BUFFET SELECTIONS



DINNERS TO INCLUDE SALAD, ASSORTED BREADS AND BUTTER, COFFEE STATION, WATER AND ICED TEA.

CHICKEN SUPREME

\$25

Parmesan crusted chicken breast topped with a garlic cream, redskin mashed potatoes, and roasted brussels sprouts.

TOAST TO BREAKFAST

\$32

Belgian pearl sugared waffles with variety of syrups, egg frittatas, hashbrown casserole and seared petit sirloin, served medium.

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APPETIZERS



PRICING PER GUEST WITH MINIMUM OF 25 GUESTS PER ITEM.

The Garden

THAI SPRING ROLLS.....	\$3
CAPRESE SKEWERS.....	\$4
IOWA BRUSCHETTA.....	\$5
SPANAKOPITA.....	\$5
BALSAMIC ROASTED MUSHROOMS.....	\$4
MARINATED ARTICHOKE CROSTINI.....	\$5
ASIAGO CRUSTED ASPARAGUS.....	\$6
SPINACH AND MUSHROOM PHYLLO CUPS....	\$4

The Range & Sea

CHICKEN SKEWERS.....	\$6
STEAK SKEWERS.....	\$6
MINI CRAB CAKES.....	\$7
SHRIMP COCKTAIL.....	\$7
BUFFALO CHICKEN SPRING ROLLS.....	\$4
PEACH BBQ BRISKET BURNT ENDS.....	\$5
IOWA PORK MEATBALLS.....	\$5
SHRIMP CEVICHE.....	\$6

The Premium

SESAME SEARED AHI TUNA.....	\$8
MINI BEEF WELLINGTON.....	\$9
CRAB STUFFED MUSHROOMS.....	\$8
LOBSTER AND CORN EMPANADA.....	\$7

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GRAND DISPLAYS

PRICING PER GUEST WITH MINIMUM OF 25 GUESTS PER DISPLAY



CHEESE DISPLAY \$9

A variety of cheeses, fresh and dried fruits, jams, olives, nuts, crackers, and breads.

CHARCUTERIE DISPLAY \$12

A variety of sliced meats, cheeses, fresh and dried fruits, jams, olives, nuts, crackers, and breads.

SMOKED SALMON DISPLAY \$14

Smoked salmon served with pickled red onions, capers, tomatoes, hard boiled eggs, lemon, assorted crackers and grilled bread.
Add shrimp with cocktail sauce +\$5.00

PREMIUM CRUDITES \$6

Assorted fresh vegetables served with ranch and red pepper hummus, marinated olives, and grilled crostinis. Served with fresh seasonal cut fruit, whole fruit, and honey vanilla yogurt dipping sauce.

BRUCHETTA BAR \$5

Iowa bruschetta and tomato bruschetta served with assorted crackers, grilled breads, and jams.

DESSERT DISPLAY \$9

A chef's assortment that may include petite fours, bite sized tarts, mini cup cakes, mini frosted donuts, macarons, mini cookies, and/or pastries.

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Speak to our Event Coordinator to see photo examples of our beautiful show piece displays.

LATE NIGHT INDULGENCES

PRICING PER GUEST WITH MINIMUM OF 25 GUESTS PER DISPLAY



PIZZAS – 16”

Philly Cheesesteak	\$22
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BBQ Pork	\$22
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Pepperoni	\$20
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Cheese	\$18
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Meat Lovers	\$22
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Veggie Supreme	\$20
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Buffalo Chicken	\$22
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Italian Sausage & Peppadews	\$22
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Ask about our chef inspired custom pizzas

SLIDER TRIO	\$75
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All American Bacon Cheeseburger
BBQ Pulled Pork with Green Chili Slaw
Hot Honey Breaded Chicken
Serves (25) guests

STREET TACO BAR

\$75

Corn and Flour Tortillas
Pickled Cabbage
Cotija Cheese and Salsa
Green Chile Brisket
Chicken Carnita
Chile Lime Shrimp

QUESADILLA SPREAD

\$75

Cheese
Chicken
Steak
Served with Salsa and Sour Cream
Serves (25) guests

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BEVERAGES

NON ALCOHOLIC



Per Gallon Selections

ORANGE JUICE	\$16
COFFEE	\$37.50 PER 1.5 GALLON
DECAF COFFEE	\$37.50 PER 1.5 GALLON
FRUIT PUNCH	\$16
LEMONADE	\$16
ICED TEA	\$16

Per Individual Selections

BOTTLED WATER	\$2
ASSORTED BOTTLED JUICE	\$2
ASSORTED POWERADE	\$2
FAIR LIFE MILKS	\$2
ASSORTED COKE PRODUCTS	\$2
ASSORTED MONSTER ENERGY DRINKS	\$5

Individual items sold by consumption

BEVERAGES

THE HOPS & BARLEY



Hosted Draught Keg Beer*

Domestic Kegs

Coors Light | Miller Lite | Blue Moon
Budweiser | Bud Light | Busch Light

Craft and Specialty Kegs

Available upon request and availability

Hosted Bottled Product

Domestic Bottles

Coors Light | Miller Lite | Budweiser
Bud Light | Busch Light | Michelob Ultra

Specialty Bottles

Corona | Heineken | White Claw
Angry Orchard | Blue Moon | Shiner Bock Lagunitas | Pseudo Sue
Smirnoff Ice | High Noon

*ANY UNTAPPED AND/OR UNUSED KEGS WILL REMAIN WITH BIEN VENU. NO CREDIT/REFUND FOR UNUSED ITEMS WILL BE GIVEN.

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BEVERAGES



THE GRAPES & SPIRITS

REDS

Merlot | Pinot Noir | Cabernet Sauvignon

WHITES

Sauvignon Blanc | Pinot Grigio | Chardonnay | White Zinfandel

DESSERT

Moscato | Prosecco | Brut

RUM

Captain Morgan | Malibu | Bacardi

VODKA

Titos | Absolut

TEQUILA

Jose Cuervo | Patron Silver

GIN

Tanqueray | Bombay

SCOTCH, BOURBON, & WHISKEY

Jameson Irish Whiskey | Jack Daniels | Jim Beam
Crown Royal | Crown Royal Apple | Cedar Ridge
Knob Creek | Black Velvet | Maker's Mark | Dewars
**Selection is subject to change*

CORDIALS

Bailey's | Grand Marnier | Jagermeister | Fireball
Rumple Minze | Rum Chata | Southern Comfort
Disaronno | Pucker

BRUNCH MIXERS

Mimosa | Bloody Mary | Screw Driver

FACILITY INFORMATION

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FOOD AND BEVERAGE POLICY

The Holiday Inn and Bien Venu Event Center has an onsite dedicated catering staff, therefore, all food and beverage must be supplied, purchased, and prepared by the property. All food and beverage must be consumed on the property and none permitted outside the event space. **No outside food or alcoholic and non alcoholic beverages will be allowed to be brought into the Bien Venu Event Center nor the Holiday Inn common areas or meeting rooms.**

Exclusions such as wedding cakes, wedding cupcakes, or specialty items do apply at the discretion of site management. In accordance with state and local laws, all sale and service of alcoholic products must be performed by the Holiday Inn / Bien Venu. All guests who purchase alcoholic products are required to show proper identification when asked. The hotel and event center reserve the right to refuse service and cut off service for any reason. The Holiday Inn and Bien Venu Event Center requires all alcoholic beverage service be dispensed by hotel and event center staff, bartenders, and/or servers only. Any menus, items, prices, service charges, and taxes are subject to change. The Holiday Inn and Bien Venu Event Center will honor any contracted pricing with 60 days of change.

OUTSIDE FOOD AND BEVERAGE VIOLATIONS

The Holiday Inn and Bien Venu Event Center reserve the right to charge additional fees for violations of the food and beverage policy regarding outside food and beverages by the booking client(s) and/or any guests in attendance.

SERVICE CHARGE AND TAX

A taxable service charge of 23% and state sales tax of 7% will be applied to all services. Service charge and tax may change without notice.

DEPOSIT

A deposit equaling the room rental amount is due at signing of the contract. This is a non-refundable deposit and will be applied to the final bill.

PAYMENTS

The Holiday Inn and Bien Venu Event Center accepts all major credit cards, cashier checks, certified checks, or cash as payment. No personal checks will be accepted as form of payment. Final payment must be received (5) days prior to the event date. A credit card authorization form must be kept on file to guarantee all final charges. The Holiday Inn and Bien Venu Event Center reserves the right to subject a 1% monthly finance charge.

FACILITY INFORMATION

BANQUET ROOMS

The Holiday Inn and Bien Venu Event Center reserves the right to change event room locations should attendance change or as deemed necessary by property management.

SLEEPING ROOM BLOCKS

Guestroom blocks are held until (30) days before the event date or until the block is consumed, whichever comes first. On the cutoff date, all reserved rooms will be released to the hotel for general sale. Reservations will be accepted thereafter at the current hotel rate based on availability.

DECORATIONS

Bien Venu Event Center offers a wide range of contacts for florists, props, decorations, linens, and entertainment. No confetti, confetti canons, glitter, or fog machines are allowed on property. Open flame candles are allowed, but are required to be self contained to catch any dripping wax.

CLEANING AND DAMAGE

Room rental includes standard cleaning after the event. In the occurrence of excessive cleanup, the client may be charged an additional excessive cleanup fee. The property reserves the right to charge the client for any violations of policies or damages that occurs during event.

SMOKE FREE ENVIRONMENT

The Holiday Inn and Bien Venu Event Center are a smoke and vape free property. This includes all guestrooms, restaurant, bar, event rooms, public spaces, and all outdoor spaces. The Holiday Inn and Bien Venu reserve the right to charge the client an additional fee for the violation of policy by client(s) and/or any guests in attendance.

FINAL MENU SELECTIONS AND GUARANTEE

Final menu selections must be agreed upon (4) weeks prior to the event date to ensure proper product availability of those items desired. Menu pricing will be set at this time. A multiple entree fee of \$1 per person, per additional option will be applied to any event choosing more than one plated option. The client must provide an approved means of clear identification of each guests' meal selection.

All guaranteed numbers for guests must be received (14) days prior to event date and is not subject to be reduced after final notification. The final bill will reflect the guarantee number or the actual attendance, whichever is higher. The client will be responsible for any additional meals above the guaranteed number. In the event of a plated service, the client will be responsible for any additional salads, rolls, and/or desserts that are requested preset that is above the guaranteed number due to client over seating place settings.

WEDDING WORKSHEETS

WEDDING WORKSHEET



EVENT DATE:

MENU TASTING DATE:

ROOM BLOCK CUT DATE:

SPECIALTY / CRAFT KEG DATE:

DOMESTIC KEG DATE:

FOOD SELECTION DATE:

GUEST / EVENT FINALS DATE:

A / V RUNTHROUGH DATE:

MENU TASTING

Setting up a menu tasting to sample choices typically occurs **2 to 4 months before** the event date. Tasting items are limited to; (2) double protein buffet options or, (3) single protein buffet options or, (3) single protein plated options. Salads and dinner rolls are not offered at the tasting. Certain items are not offered at tastings. Contact the Event Coordinator with any questions in regard to item tasting availability. We request tasting choices be received (7) days prior to the tasting.

ROOM BLOCK

Room block **closes (30) days before** the event date. Guests may still make reservations after this cut-off date, but rooms will be charged at current hotel rate and based on availability.

KEG SELECTIONS AND COUNTS

Final keg selection and counts received by Specialty / Craft kegs - **(4) weeks prior** to event. Domestic kegs - **(2) weeks prior** to event.

FOOD SELECTIONS

Final menu to be received **(4) weeks prior** to event date. Small changes may be made within remaining (4) weeks. Due to ongoing supply chain issues at a distribution level, this time frame allows the Chef to source all desired menu items in a timely manner. Any changes required will be discussed with clients and will be as close to the original menu as possible.

GUEST AND EVENT INFORMATION

Finalized information regarding the following should be received by the Catering Coordinator **(14) days prior** to the event date; final guest count, guest dietary restrictions, finalized day of schedule, and signed BEO.

A / V RUNTHROUGH

The **week of** is the best time to do a basic A/V run-through with the Event Manager. This will ensure any audio and video work properly leading up to the event.

WEDDING WORKSHEET



EVENT DATE:

BRIDE AND GROOM:

MOTHER / FATHER OF BRIDE:

MOTHER / FATHER OF GROOM:

DAY OF CONTACT:

CEREMONY LOCATION:

CEREMONY TIME:

HEAD TABLE COUNT
(INCLUDING BRIDE AND GROOM):

GUEST COUNT:

RESERVED TABLE QUANTITY:

LINEN CHOICE (BLACK OR WHITE):

VENDOR INFORMATION

DJ / BAND:

FLORIST:

CAKE/DESSERTS:

PHOTOGRAPHER / VIDEOGRAPHER:

DECORATOR:

TIMELINE

GUEST ARRIVAL:

SOCIAL:

WEDDING PARTY ARRIVAL:

WEDDING PARTY ENTRANCE:

CAKE CUTTING:

TOAST/SPEECHES:

FIRST DANCE(S):

DINNER:

END:

FOOD & BEVERAGE MINIMUM:





For booking or further details on our
Meetings and events packages, please contact:

Michelle Simon

T: (319) 260-2600

E: dos@opendoorhospitality.com

[HOLIDAYINN.COM/CEDARFALLSSIA](https://www.holidayinn.com/cedarfallssia)

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