Venues

The University of Northern Iowa provides the perfect setting for an unforgettable event. We have several reception and ceremony locations that fit an array of space and capacity needs. Ask about our outdoor locations!

Commons Slife Ballroom

A breathtaking space rich with a historical feel for your event. The Commons Slife Ballroom boasts 30-ft. high ceilings with beautifully painted modernistic scrolls, cathedral windows and real hardwood floors. Take advantage of the Georgian Lounge & Porch next door for additional space, as well as the convenience of parking in the multimodal center across the street. The Ballroom is a popular location for both wedding ceremonies and receptions.

Commons Georgian Lounge & Porch

Enjoy the views and natural light from the porch area while you revel in the ambiance of the two fireplaces in the lounge and listen to harmonies from the grand piano. The Georgian Lounge is connected to the Porch area which overlooks the Campanile Plaza on central campus. These two spaces are also located directly across the hallway from the Commons Slife Ballroom. Guests can use the Lounge & Porch for an intimate reception, to hold a wedding ceremony, for a cocktail reception or to host a bridal shower, just to name a few. It can also be used in conjunction with events taking place in the adjacent ballroom or outside on the lawn and allows for easy access to parking in the multimodal center across the street.

Gallagher Bluedorn

A grand wall of windows outlines the space with natural sunlight or majestic moonlight. The lobby features floor to ceiling pillars, marble tile and a grand staircase. Gallagher Bluedorn is a unique location to hold your wedding or reception, as well as an impressive venue for luncheons and cocktail receptions and offers easy access to parking adjacent to the building, as well as across the street.

Maucker Union Old Central Ballroom

Located centrally on campus within Maucker Union, the Old Central Ballroom was renovated in 2012 with a contemporary feel of modern wood-grained flooring and neutral finishes. This impressive space has the ability to be divided into three separate sections or used as one grand ballroom. Utilization of the attached lobby area sets the stage as a popular location for wedding receptions and banquets.
Inclusive Wedding Packages

The Pearl Package
Two Hors D’oeuvre Options
Snack Mix
During Pre-Dinner Reception
For Up To One Hour
Buffet Dinner—
Choice of Buffet Meal

The Opal Package
Two Hors D’oeuvre Options
Snack Mix
During Pre-Dinner Reception
For Up To One Hour

The Diamond Package
Three Hors D’oeuvre Options
Snack Mix
During Pre-Dinner Reception
For Up To One Hour
Three Course Dinner—
Salad, Entrée, Starch, Vegetable
And Bread Service

Add Champagne or Sparkling Non-Alcoholic Option For Toasting To Any Package
For an Additional $3.00 Per Person Half Pour / $6.00 Per Person Full Pour

Alternate menu options and customized packages available upon request. 5% Facility Fee and 18% Service Fee applied to all food and beverage orders. Event liability insurance is required for all non-university funded events. Guarantees & Payment - See Terms & Conditions online at catering.uni.edu.
Hors d’oeuvres

Anti Pasta Skewer

Battered Asparagus Fries
With Zesty Ranch

Cheese And Cracker Tray

Coconut Shrimp, +$1.25 Per Person

Cucumber Sandwiches

Fruit Kabobs

Hummus Tray (Sundried Tomato And Original)
With Celery And Pita Crisps

Japanese Seafood Bites

Meatballs – Sweet & Sour or BBQ

Salami, Grape And Cheese Skewer

Spicey Chicken Skewers, +$1.25 Per Person

Stuffed Baby Red Potatoes, +$0.75 Per Person

Stuffed Mushrooms

5% Facility Fee and 18% Service Fee applied to all food and beverage orders.
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Guarantees & Payment - See Terms & Conditions online at catering.uni.edu.
Salads

Caesar Salad

Mixed Greens, Dried Cranberry And Feta Salad
Topped With Candied Walnuts
And Served With Raspberry Vinaigrette

Mixed Greens Salad With Choice of Two Dressings
(Ranch, French, Fat Free Italian or Bleu Cheese)

Fresh Fruit Salad
Dinner Buffets

Dinner Buffets Include Two Salads, One Starch And One Vegetable. Each Also Includes Dinner Rolls, Iced Tea, Water And Coffee.

Pearl Package

<table>
<thead>
<tr>
<th>One Entrée</th>
<th>$27.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Entrées</td>
<td>$29.95</td>
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</tbody>
</table>

Entrées

Chicken Lombardy

Chicken Milano

Fennel And Coriander Beef, +$1.00 Per Person

Gingered Pork Tenderloin

Grilled Tofu
With Seasonal Vegetables And Barley

Herbed Chicken

Honey Mustard Pork Tenderloin

Lasagna - Classic or Four Cheese

Vegetable Jambalaya
# Dinner Entrées

Dinner Entrées Include Choice of Starch, Vegetable And Salad. Each Also Includes Dinner Rolls, Iced Tea, Water And Coffee.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Opal Package</th>
<th>Diamond Package</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Lombardy</strong></td>
<td>$29.45</td>
<td>$33.25</td>
</tr>
<tr>
<td>Lightly Breaded And Baked With Mushrooms in a White Wine Sauce Topped With Mozzarella And Parmesan Cheeses</td>
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<td></td>
</tr>
<tr>
<td><strong>Chicken Milano</strong></td>
<td>$29.45</td>
<td>$34.25</td>
</tr>
<tr>
<td>Baked Chicken Breasts Topped With Creamy Sundried Tomato And Basil Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Classic Lasagna</strong></td>
<td>$25.50</td>
<td>$29.85</td>
</tr>
<tr>
<td>Layers of Noodles, Sauce, Cheeses And Ground Beef</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fennel And Coriander Beef</strong></td>
<td>$34.90</td>
<td>$38.70</td>
</tr>
<tr>
<td>Pan Seared, Slow Roasted Top Sirloin Roast Crusted in Fennel, Coriander And Garlic</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Tofu Skewer</strong></td>
<td>$27.85</td>
<td>$32.15</td>
</tr>
<tr>
<td>Cubed Marinated Tofu Grilled With Seasonal Vegetables And Barley</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Herbed Chicken</strong></td>
<td>$29.45</td>
<td>$33.25</td>
</tr>
<tr>
<td>Marinated And Herb Rubbed Grilled Chicken Breast</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pork Tenderloin Medallions</strong></td>
<td>$30.55</td>
<td>$34.80</td>
</tr>
<tr>
<td>(Gingered or Honey Mustard)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thinly Sliced Pork Tenderloin Slow Cooked And Marinated To Your Liking</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Ratatouille Tower</strong></td>
<td>$27.85</td>
<td>$32.15</td>
</tr>
<tr>
<td>Layered Roasted Vegetables on a Bed of Crushed Tomato Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Jambalaya</strong></td>
<td>$27.85</td>
<td>$32.15</td>
</tr>
<tr>
<td>Roasted Vegetables, Rice And Creole Seasonings</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Alternate menu options and customized packages available upon request. Special Dietary needs may be accommodated. Prices include basic linens and china service. Prices and menu options are subject to change.
Starches
- Roasted Potatoes
- Fresh Parsley Buttered Potatoes
- Roasted Potato Medley (White, Red, Sweet)
- Mashed Twice Baked Potatoes
- Garlic Parmesan Mashed Potatoes
- Herb Roasted Potatoes
- Rice Pilaf
- Risotto

Vegetables
- Steamed Green Beans
- Green Bean Almandine
- Broccoli With Lemon Butter
- California Medley
- Honey Glazed Carrots
- Squash Medley
- Asparagus
  (Available April - August)
Children’s Meals

For Guests 10 Years And Younger

With Plated Meals
$13.75

Fresh Fruit Cup or Applesauce
Chicken Tenders
Chef’s Choice Vegetable
Cheesy Mashed Potatoes

With Buffet Meals
Half Price of Chosen Buffet

Price includes pre-dinner appetizers and other enhancements of each package.
Desserts

Desserts can be set as buffet or served at the table and will be fully serviced by catering staff. All baked goods are prepared fresh from the UNI Bakery.

- **Mini Lemon Tarts** $14.95/Dozen
- **Vanilla Bean Cookies** $16.25/Dozen
- **Truffles** $2.25/Each
  - Glittered Champagne, Salted Caramel Minimum 12
- **Mini Cheesecakes** $11.45/Dozen
  - Traditional, Chocolate Truffle
- **Chocolate Dipped Cherries** $19.50/Dozen
- **Brownie Sundae Bar** $5.95/Person
- **Cupcakes** $20.95/Dozen
  - Mini Cupcakes $14.95/Dozen
  - Salted Nut Roll, Chocolate Raspberry White, Red Velvet, Salted Caramel, Pink Champagne, Vanilla Bean, Cookies And Cream, Confetti
- **Sheet Cake** $42.50/Cake
  - Half Sheet, Two Layer
  - White, Chocolate, Marble, Pink Champagne, White With Raspberry Filling, Lemon Raspberry, Salted Caramel, Heath Bar, Cookies And Cream, Red Velvet

Ask About Our Tiered Cakes.

Additional cake cutting fee will be added to all cakes brought in from an outside vendor.
Bar Accommodations

BAR SELECTIONS
Soft Drinks, Beer, Wine And Mixed Drinks; Specialty Drink Options Available, Ask Your Planner For Details

SPONSORED BAR/CASH BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sodas</td>
<td>$1.50/$2.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.00/$4.50</td>
</tr>
<tr>
<td>Craft/Premium Beer</td>
<td>$5.00/$5.50</td>
</tr>
<tr>
<td>House Wine</td>
<td>$6.00/$6.50</td>
</tr>
<tr>
<td>Mixed Drinks</td>
<td>$6.00/$6.50</td>
</tr>
<tr>
<td>Domestic Kegs*</td>
<td>$280/Starting</td>
</tr>
<tr>
<td>Blue Moon, Stella, Heineken</td>
<td>$375/Starting</td>
</tr>
</tbody>
</table>

*Additional selections available upon request.

BAR GUIDELINES
Bar set up of $75.00 and a bar minimum of $100.00 per hour per bar, includes one bartender per bar. (Inquire with your planner on bar prices for hosted and cash bars.) Bar service not to exceed 5 hours.

Food must be included at all events with alcohol. Planner must approve the menu and quantity of both food and alcohol.

A non-alcoholic beverage must be available to guests while alcohol is being served.

Wine may be brought in by the host and served by catering staff. A $15.00 corkage fee (750ml bottles only) will be applied for all bottles opened. Each container must have the State of Iowa purchase sticker affixed to the bottle.

Alcohol service will conclude thirty minutes prior to event end time.

Please view the full version of the UNI Catering alcohol policy at: catering.uni.edu/policies. ID’s are required for all guests and wedding party for the durations of the event time.
Complimentary Services

Full China, Silver and Glass Service

Basic Linens

Skirted Head Table
See your event planner for unique head table arrangements

Skirted Tables
Includes Gift, Punch, Guest Book, DJ and Cake Table

Microphone at Head Table for Toasts

Enhancements

Tea Light Candles and Holders - $1/each

Mirror Tile - $2/each

Balcony Fabric and Lighting - $75

Back Drop and Lighting for Head Table - $150

LCD and Projector Screen Available - Please Inquire

Complimentary services and enhancements may vary per venue.
Decorations

Each event space has its own unique décor and should be discussed when determining decorations for an event being planned. Inquire with your planner on restrictions and options for your decorating needs.

GENERAL DECORATING GUIDELINES
Decoration of the spaces can begin at 8:00 a.m. the day of the event.

Basic linen colors are included in the package price.

We can order specialty colored table linens, chair covers and sashes for an additional fee. Private chair covers and sashes may be brought in.

All candles must be enclosed in glass.

Glitter and confetti are prohibited.

COMMONS SLIFE BALLROOM AND GEORGIAN LOUNGE/PORCH GUIDELINES
Window sills in the ballroom can be decorated.

Decorations may be hung with monofilament from the balconies.

The windows in the ballroom have blinds that can be lowered prior to the event and must remain lowered during the event.

Low tables in the lounge may be decorated.

The tops of the fireplace mantels may be decorated.

Use of tape on the walls or painted surfaces (including fireplace mantels) is prohibited.
UNI Catering & Events
Make it Memorable