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!

**Venues**

### 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.
**Hors d'oeuvres Packages**

All Packages Include Coffee (Decaffeinated or Regular), Iced Tea And Water.

<table>
<thead>
<tr>
<th><strong>DELUXE</strong></th>
<th>$26.55/Guest</th>
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<tr>
<td>Select From Below:</td>
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<td>4 - Bronze</td>
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<td>5 - Silver</td>
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<td>4 - Gold</td>
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<th><strong>STANDARD</strong></th>
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<td>4 - Silver</td>
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<td>2 - Gold</td>
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<table>
<thead>
<tr>
<th><strong>LIGHT</strong></th>
<th>$15.35/Guest</th>
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<td>4 - Bronze</td>
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<td>4 - Silver</td>
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**Bronze**
- Seasonal Fresh Fruit Tray
- Fresh Vegetables
- With Choice of Dill or Ranch Dip
- Sundried Tomato Palmiers
- Tortilla Roll-Ups
- Italian Stuffed Cherry Tomatoes
- Creamy Bacon Lettuce Tomato Crostini
- Hot Asiago Dip With Crostini
- Cheese Straws
- Apple Currant Meatballs
- Mexican Dip With Tortilla Chips

**Silver**
- Stuffed Baby Red Potatoes
- Spiced Mixed Nuts
- Cheddar Cheese Ball With Crackers
- Pesto Torte Spread With Pita Crisps
- Ham And Cheddar Silver Dollar Sandwiches
- Mini Orange Muffins With Ham
- Petite Roast Beef Spinach Pinwheels
- Almond Stuffed Dates Wrapped in Bacon
- Greek Potato Patties
- Stuffed Mushrooms

**Gold**
- Shrimp Cocktail With Sauce
- Beef And Prosciutto On a Mushroom Palmier
- Asparagus Rolls With Herb Butter
- Quiche Bites
- Asian Vermicelli
- Ricotta Stuffed Chicken Pinwheels
- Elegant Cheese Tray With Grapes And Breads
- Polenta With Red Pepper And Mushroom
- Petite Pommery Chicken Canapés
- Dilled Shrimp Cucumber Canapés

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Inclusive Wedding Packages

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

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

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

Add Champagne or Gingerale For Toasting To Any Package
For an Additional $3.00 Per Person Half Pour / $6.00 Per Person Full Pour
Hors d’oeuvres

Almond Stuffed Dates Wrapped in Bacon*

Apple Currant Meatballs*

Assorted Fresh Fruit Tray

Cheese And Cracker Tray

Cucumber Sandwiches*

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

Relishes With Choice of Dill or Ranch Dip

Salami, Grape And Cheese Skewer

Shrimp And Cucumber Canapés*

Stuffed Mushrooms*

Tomato Bruschetta*

*Denotes hors d’oeuvres that are served via butler service by catering staff. 5% Facility Fee and 10% 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 www.uni.edu/catering
Salads

Caesar Salad

Cranberry Spinach Salad
With House Melba Vinaigrette

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

Fancy Mixed Greens
With Gene’s Dressing

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

Romaine And Mandarin Orange Salad
Topped With Slivered Almonds
And Served With Sweet Dijon Vinaigrette
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</th>
<th>Diamond</th>
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<tbody>
<tr>
<td>Chicken Milano</td>
<td>$28.80</td>
<td>$33.25</td>
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<tr>
<td>Baked Chicken Breasts Topped With Creamy Sundried Tomato And Basil Sauce</td>
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<tr>
<td>Chicken Lombardy</td>
<td>$28.55</td>
<td>$32.29</td>
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<tr>
<td>Lightly Breaded And Baked With Mushrooms in a White Wine Sauce Topped With Mozzarella And Parmesan Cheeses</td>
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<tr>
<td>Apple Baked Pork Loin</td>
<td>$26.85</td>
<td>$31.10</td>
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<tr>
<td>Marinated Roast Pork Loin With Sweet Apple Glaze</td>
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<tr>
<td>Pork Tenderloin Medallions</td>
<td>$29.65</td>
<td>$33.80</td>
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<tr>
<td>(Gingered or Honey Mustard)</td>
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<tr>
<td>Thinly Sliced Pork Tenderloin Slow Cooked And Marinated To Your Liking</td>
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<tr>
<td>Classic Lasagna</td>
<td>$24.50</td>
<td>$28.85</td>
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<tr>
<td>Layers of Noodles, Sauce, Cheeses And Ground Beef Includes Choice of Garlic Bread, Vegetable And Salad</td>
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<tr>
<td>Pork Tenderloin Medallions And Chicken Lombardy</td>
<td>$31.10</td>
<td>$35.25</td>
</tr>
<tr>
<td>Thinly Sliced Gingered or Honey Mustard Pork Tenderloin And Lightly Breaded Chicken Baked With Mushrooms</td>
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<tr>
<td>Spiced Beef Tenderloin And Shrimp</td>
<td>$36.79</td>
<td>$41.95</td>
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<tr>
<td>Thyme, Garlic And Oregano Seasoned Beef Paired With Marinated Grilled Shrimp</td>
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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
Gingered Jasmine Rice
Blended Wild Rice
Spiced Sweet Potato

Vegetables

Steamed Fresh Broccoli
Fresh Steamed Green Beans
Fresh Green Bean Almandine
Fresh Pea Pods With Carrots
Broccoli With Lemon Butter
Fresh Steamed Pea Pods
Dinner Buffets

Dinner Buffets Are Created To Compliment Flavors, Textures And Presentation. Each Also Includes Iced Tea, Water And Coffee.

Buffet Option 1  
**Pearl**  
$27.95

- Mixed Greens With Goat Cheese And Honey Spiced Dressing
- White And Wheat Dinner Rolls
- Chicken Lombardy
- Island Pork Tenderloin
- Wild Rice Blend
- Pea Pods And Carrots
- Fresh Fruit Compote

Buffet Option 2  
$24.95

- Caesar Salad
- Garlic Bread
- Classic Lasagna
- Four Cheese Lasagna
- Lemon Oregano Chicken
- Green Bean Almandine
- Fresh Fruit Compote

Buffet Option 3  
$27.25

- Mixed Greens Salad With Ranch And Italian Dressing
- White And Wheat Dinner Rolls
- Gorky Chicken
- Gingered Pork Tenderloin
- Parsley Buttered Potatoes
- Fresh Green Beans With Tomatoes
- Fresh Fruit Compote

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.
Children’s Meals

For Guests 10 Years And Younger

$13.75/Guest
Fresh Fruit Cup or Applesauce
Chicken Tenders
Chef’s Choice Vegetable
Cheesy Mashed Potatoes

OR

Half Price of Chosen Buffet

Price includes pre-dinner appetizers and other enhancements of each package.
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 $3.95/Dozen
Glittered Champagne Truffles $9.95/Dozen
Salted Caramel Truffles $10.95/Dozen
Mini Traditional Cheesecakes $6.95/Dozen
Mini Chocolate Truffle Cheesecakes $6.95/Dozen
Chocolate Dipped Cherries $9.65/Dozen
Brownie With Ice Cream And Toppings $5.95/Person

Cupcakes/Mini Cupcakes $20.95/$14.95/Dozen
Salted Nut Roll, Chocolate Raspberry White, Red Velvet, Salted Caramel, Pink Champagne, Vanilla Bean, Cookies And Cream, Confetti

Sheet Cake (36 Servings) $30.25/Cake
White, Chocolate, Marble, Pink Champagne And Raspberry Filled

Ask About Our Wedding Cakes.

There will be a $1.50 per person cake cutting fee for 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.

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: www.uni.edu/dor/dining/catering/alcoholfactssp2006.pdf
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

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 mantles may be decorated.

Use of tape on the walls or painted surfaces (including fireplace mantles) is prohibited.