



THE PORT ON LAKE PANORAMA
RESTAURANT, INN AND TIKI BAR

2021/2022 Wedding Guide



*A destination wedding
in your backyard*



5405 Chimra Rd, Panora IA. 50216
844-888-7678

Menu Pricing

Suggested menu selections are enclosed for your consideration. Alternative recommendations are more than welcome to be discussed. Any of the quoted prices are subject to change due to the fluctuation of food prices. The quoted prices do not include 20% gratuity and 7% Iowa state sales tax, which are applicable for all foods and beverages. Food pricing will be considered final 14 days prior to function.

Menu Selections

Menu selections must be made and submitted to The Port a minimum of 14 days prior to your event. All food and beverage services are available exclusively through The Port. Outside caterers or self-catering is not permitted. **Due to health and safety standards all food catered by The Port must be consumed on site.**

Numbers Guarantee and Banquet Room Rate

A guarantee of final attendance is required no later than 14 days prior to event. If the guarantee increases or decreases dramatically, please contact us as soon as possible. Minimum of 20 people in banquet room.

Charges will be based off the guarantee number or the number actually served, whichever is greater. If a guarantee number is not received 14 days prior to the event the number that is stated on the original contract will be the guarantee.

Wedding packages include:

Silver

\$1,500

Banquet room rental
Set-up + take down
Tables + chairs
Linens
Dinnerware + Silverware
Bartenders
Servers
Bridal Room

Gold

\$2,000

Banquet room rental
Set-up + take down
Tables + chairs
Linens
Dinnerware + Silverware
Bartenders
Servers
Bridal Room
Hotel Suite – Day of
Open Bar*

Platinum

\$3,000

Banquet room rental
Set-up + take down
Tables + chairs
Linens
Dinnerware + Silverware
Bartenders
Servers
Bridal Room
Hotel Suite – Day of
Open Bar*
Dom Perignon – In Room
Flowers – In Room
\$117 Room block rate
Anniversary Dinner coupon*

Deposit and Payment

A **nonrefundable deposit** \$500.00 is required with the signed contract confirming your function. All charges will be handled on one bill unless prior arrangements have been made on the contract. Total payment including gratuity and tax will be made the day of your function.

Cancellation

Notice of cancellation must be made directly to Management. Cancellations are expected to be received a minimum of 30 days prior to the wedding.

Damages

The Party Host accepts all responsibility for any theft or damages to the Port On Lake Panorama property and will be billed for same. We reserve the right to refuse service to anyone we feel has had too much alcohol. Proper age identification will be requested for serving alcohol.

*2 hour complimentary open bar for bride, groom, parents, and wedding party. Day before ceremony in main dining room bar.

* Anniversary Dinner coupon is valid for 2 alcoholic drinks of choice, 2 dinner entrees, and 1 appetizer.



WELCOME

The Lakeside Inn is a small quaint inn with 22 beautiful suites with a fabulous view overlooking Lake Panorama from each room. We would be delighted to complete your special event by booking the rooms you need to make yourself and your guests comfortable.

Any room not booked 30 days prior to your event will be released to the general public. Any special rates listed in the contract will also be terminated upon the rooms being released.

# Of Rooms	Room Descriptions	Price
6	Large King bed	\$130.00
11	Large Double queen	\$130.00
2	King bed suite with Fireplace and Hot tub	\$160.00
2	Double queen suite with Fireplace and Hot tub	\$160.00
1	Very large King bed suite with fireplace, Hot tub and separate living space	\$200.00

All rooms include:
 Coffee station
 Refrigerator
 Microwave

Some rooms have:
 sofa or love seat sleepers
 fireplaces

Our guests can enjoy our outdoor pool in season. We also have a small fitness room with a treadmill and recumbent cycle.



Event Coordinator:
Kayla LaFreniere
641-431-1525
kaylak@experiencetheport.com

Banquet Lunch Selections

\$14.95 per person (serving time 11:00 a.m. - 1:00 p.m. only)

Entrees: Choose 1 (add \$2 for two entrees)

Cajun pork & peppers
Garlic & pepper encrusted pork
Gorgonzola pork chops
Stuffed pork chops
Chicken parmigiana
Chicken Marsala
Chicken picatta
Jack Daniels Pork Chops

Rosemary Chicken
Chicken breast with mango or cranberry salsa
Sun dried tomato pesto past with roasted chicken
Lasagna
Baked Cavatelli
Lasagna Verde (vegetarian with white sauce)
Eggplant parmigiana

Potato & Pasta: Choose 1

Pasta pesto
Pasta Mariana
Bake potato
Garlic roasted mashed potatoes
Rice pilaf

Sun dried tomato pesto pasta (vegetarian)
Oven browned potatoes
Parsley buttered potatoes
Wild rice

Salads: Choose 1

Port house salad
Red bliss potato salad (warm)
Fresh cut fruit

Caesar salad
Greek salad
Red apple slaw

Vegetable:

Fresh seasonal vegetable

Additional:

Rosemary bread - \$1 per person



Payment required before or day of service unless pre-approved.
-25 Guest Minimum-

Banquet Dinner Selections

\$24.95 per person (serving time after 1:00 p.m.)

Entrees: Choose 1 (add \$2 per person for two entrees)

Cajun pork & peppers
Garlic & pepper encrusted pork
Gorgonzola pork chops
Stuffed pork chops
Chicken parmigiana
Chicken Marsala
Chicken picatta
Jack Daniels Pork Chops

Rosemary Chicken
Chicken breast with mango or cranberry salsa
Sun dried tomato pesto past with roasted chicken
Lasagna
Baked Cavatelli
Lasagna Verde (vegetarian with white sauce)
Eggplant parmigiana

**other entrees available upon special request

Potato & Pasta: Choose 1

Pasta pesto
Pasta Mariana
Bake potato
Garlic roasted mashed potatoes
Rice pilaf

Sun dried tomato pesto pasta (vegetarian)
Oven browned potatoes
Parsley buttered potatoes
Wild rice

Salads: Choose 1

Port house salad
Caprese salad
Red bliss potato salad (warm)
Fresh cut fruit

Caesar salad
Mostaccioli salad
Greek salad
Waldorf salad

Vegetable:

Fresh seasonal vegetable

Add \$6.95 per person to add appetizer

Additional:

Rosemary bread \$1/person





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Banquet Breakfast/Brunch Selections

\$13.95 per person – Breakfast only (before 9:00 a.m.)

\$15.95 per person – Brunch (9:00 a.m. - 1:00 p.m.) -40 guest minimum

Entrees: Choose 3

Cajun Prime Rib casserole
Breakfast casserole
Biscuits and gravy
Omelet's w/ assorted toppings
Breakfast pizza
Breakfast burritos

Blintz (crepe filled w/ ricotta cheese and assorted fruit toppings)
Pancakes
Breakfast quiche
Pasta casserole dish

Sides: Choose 3

Corned beef hash
Bagels
Croissants
Ham/Sausage/Bacon
Assorted donuts
Bread pudding
Assorted pastries
Hash browns

Cheesy potatoes
Muffins
Grits
Individual oatmeal
Assorted cereals
Fresh fruit
Granola
yogurt

Salads: Choose 1 (not included with breakfast)

Port house salad
Caprese salad
Red bliss potato salad (warm)
Fresh cut fruit

Caesar salad
Mostaccioli salad
Greek salad
Waldorf salad



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-25 Guest Minimum-



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Drinks

Bottled water - \$1 each
Tea/Lemonade/Coffee - \$1.50 each
Soda/Juice - \$2 each

Keg - \$600

Bartender Fee - \$25 each per hour

Beer:

Coors Lite
Bud Lite
Bud Lite Lime
Miller Lite
Budweiser
Corona
Busch Light
Boulevard Wheat
Michelob Ultra



House Wine

Ck Mondavi Cab Sauvignon
Ck Mondavi Merlot
Salmon Creek Pinot Noir
Tilia Malbec
Salmon Creek White Zinfandel
CK Mondavi Chardonnay
CK Mondavi Sauvignon Blanc
Relax Reisling
CK Mondavi Pinot Grigio

Premium Mixed Drinks:

Vodka – Grey Goose, Absolut, Absolut Citron, Stolichnaya, Ketel One
Whiskey – Jim Beam, Makers Mark, Jack Daniels, Crown Royal Southern Comfort
Scotch – Johnnie Walker, Dewars, Jameson
Gin – Tanqueray, Bombay, Beefeater
Rum – Bacardi, Malibu, Captain Morgan

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25 Guest Minimum

Appetizer Offerings

\$18.95 – Pick 5 OR add 3 to full dinner menu for \$6.95

- Almond encrusted chicken fingers
- Mini reubens
- Mini sliders (Ham & cheese, Meatball, Burger, Portabella, or BBQ pork)
- Graziano sausage shooters (meatballs)
- Wings of fire
- Assorted silver dollar sandwiches (assorted meats & cheeses)
- International cheese tray (domestic available as well)
- Fruit kebabs
- Grilled vegetable platter or crudites vegetable platters
- Rumari (chicken liver wrapped in bacon)
- Smoked shrimp Bruschetta
- Tuna Carpaccia (add \$2)
- Sauteed blackened mushrooms
- Baked ravioli with marinara (can be prepared with lobster – add \$2)
- Fried spring rolls with Chef Mike’s homemade sweet & sour
- Individual quesadilla (beef or chicken) with Chef Mike’s salsa
- Mini crab cakes (add \$1.50)
- Individual Caprese skewers
- Hummus with pita chips
- Spinach/Artichoke dip with pita chips
- Brie in puff pastry
- Calamari (add \$1)



Payment required before or day of service unless pre-approved.
25 Guest Minimum