

Country

CELEBRATIONS
EVENT CENTER

Wedding Packages



FRIDAY PACKAGE

- Set up & Clean up
- Tables, Chairs, Linens, & Tableware
- White Backdrop with Lighting
- Projector
- Bartenders and Day Staff
- Complimentary Toast for Head Table
- Rental 9:30 A.M. - 12:00 A.M.

\$3,800

SATURDAY PACKAGE

- Set up & Clean up
- Tables, Chairs, Linens, & Tableware
- White Backdrop with Lighting
- Projector
- Bartenders and Day Staff
- Complimentary Toast for Head Table
- Rental 9:30 A.M. - 12:00 A.M.

\$4,400

CEREMONY PACKAGE

- Chapel or Outdoor Ceremony
- Holds up to 250 Guests
- Set up & Clean up
- Use of Microphone & Bluetooth Speakers
- Use of Both Dressing Rooms
- 30 Minutes Rehearsal Time
(Additional 30 mins \$100)

*Ceremony Package
only available with Room Rental*

\$850

ADDITIONAL INFORMATION AND PRICES

*Mandatory Security Fee \$300**

Extra Hours for Decorating \$200 per hour

Dressing Room access without Ceremony Package \$300 per room

Off Season January - March \$1,300 off Package

*PRICES MAY CHANGE AT ANYTIME

ALL PACKAGES ARE SECURED, AND PRICES ARE LOCKED IN WITH A 50% DEPOSIT AND SIGNED CONTRACT.

📞 712-253-8952

🌐 countrycelebrations.com

📍 5606 Hamilton Blvd. Sioux City, IA

COUNTRY CELEBRATIONS BAR

Unlimited Refreshment Table

Coffee, Water, Ice Tea & Lemonade

\$300.00

Hosted Draft Beer

200 12 oz glasses for all kegs on tap

Bud Light, Bush Light, Michelob Ultra,

Angry Orchard, Coors Light, Miller Light, Blue Moon and 1919 Root Beer

\$485.00

Hosted Soda

50 12 oz glasses for all soda on tap

Coke, Diet Coke, Sprite, Cranberry Juice, Mellow, and 1919 Root Beer

\$65.00

Hosted Signature Drinks

We would love to help create a perfect drink for your day

Price base on Mixer

Full Service Bar

Bottle Beer

Domestic \$5.00

Import \$6.00

Wine

Josh, Roscato, Ruffino, Washington

over 10 Varieties to choose from

\$9.00

Mix Drinks

16 oz Glasses

Starting at \$6.00



Countrycelebrations@gmail.com



www.countrycelebrations.com

CALL US FOR YOUR TOUR TODAY



712-253-8952

ALL HOSTED BARS 10% GRATUITY

ALL CATERING AND BAR PRICES ARE SUBJECT TO CHANGE AT ANY TIME

SNEAKY'S CHICKEN CATERING MENU

One Meat

Includes choice of one meat, one potato, vegetable, two salads and dinner roll
\$18.00 Per Person

Two Meat

Includes choice of two meat, one potato, vegetable, two salads and dinner roll
\$19.00 Per Person

Three Meat

Includes choice of three meat, one potato, vegetable, two salads and dinner roll
\$20.00 Per Person

Prime Rib

Market Price

Selections

MEATS

Sneaky's Famous Chicken
BBQ Ribs (\$2.00 extra)
Eye of Round Roast
Steak
Fish
Pineapple Bake Ham
Baked Chicken Breast Over Rice
Roasted Pork Chops (\$2.00 extra)

VEGETABLES

Corn
Baked Beans
Peas
Green Beans w/wo Almondine Sauce
Buttered Carrots
Mixed Vegetables

POTATOES

Au Gratin
Tiny Wholes with Butter and Parsley
Potato Royal (\$1.00 extra)
Mashed Potatoes with Homemade Gravy
Baked Potato

SALADS

Cole Slaw
Macaroni
Potato
Fruit Cocktail
Pistachio
Spaghetti
Mostaccioli
Tossed with Dressing
Three Bean
Lentil

AGGIES' CATERING MENU

APPEITZERS

Bacon-Wrapped Smokies
Brown Sugar & Butter
\$27/Dozen

Bruschetta
\$23/Dozen

Buffalo Wings
\$27/Dozen

Caprese Salad Bites
\$15/dozen

Charcuterie Board
Market Price

Cheese Display
Serves 50
\$250.00

Chicken Poppers
\$39/dozen

Chili Con Queso & Tortilla Chips
\$4.50/person

Coconut Shrimp
\$35/Dozen

Deviled Eggs
\$19/dozen

French Onion Stuffed Mushrooms
\$23/Dozen

Fresh Fruit Display
Serves 50
\$195.00

Petite Crab Cakes with Garlic Aioli
\$31/Dozen

Potstickers
\$36/Dozen

Rumaki
\$23/Dozen

Fresh Vegetable Display
Serves 50
\$145.00

Italian Meatballs
\$23.00/Dozen

Jumbo Shrimp with Red Sauce
\$32/Dozen

Meat & Cheese Display
Serves 50
\$325.00

Mexican Layered Dip
Serves 100
\$350.00

Spinach-Artichoke Dip
\$3.50/person

Stuffed Mushrooms with Sausage and Mozzarella
\$24/Dozen

Toasted Cheese Raviolis with Marinara
\$23/dozen

Marinated and Grilled Salmon Display
Grilled Alaskan Salmon, Citrus, Garlic, Delicious
Served on a Colorful Display of Edible Flowers with Crackers

Serves 50 People
\$160.00

AGGIES

DINNER BUFFET

All entrees, except pasta and the Mexican meals, are served with THREE sides and homemade dinner rolls.

Plated salads are an additional \$1.00 per person, if having a buffet.

BEEF

Aggies' Famous Smoked Beef Brisket

Beef brisket that is cooked and smoked for hours to develop tender, flavorful meat that melts in your mouth.

\$31.25

Pot Roast *

Served with Salad choice, Carrots, Mashed Potatoes and Dinner Rolls

\$25.95

Carved Prime Rib *

Roasted Beef Ribeye with a Seasoned Crust Served with Au Jus.

Market Price

Roasted Beef Tenderloin *

Roasted Plain or Stuffed with Mushrooms Sautéed in Garlic Butter and Red Wine.

Market Price

12 oz Ribeye *

Market Price

12 oz New York Strip *

Market Price

PORK

Aggies Famous Smoked Pork Loin

\$23.95

Asian-Infused Pork Tenderloin

Roasted Pork Medallions with an Asian Flair!

\$23.95

Roasted Pork Loin

Pork Loin Roasted with Olive Oil and Salt and Pepper, Tuscan-Style with Rosemary, Garlic, and Thyme, or accompanied with cornbread dressing.

\$23.95

Grilled Iowa Chop

A Thick Chop Seasoned with Aggies' Dry Rub, and Grilled with the Juices Sealed Inside.
\$25.95

Baked Ham

\$24.25

CHICKEN

Chicken Breasts over Wild Rice

Juicy Chicken Breast on Top of a Bed of wild Rice, Finished with a Creamy Mushroom Sauce.
\$24.75

Chicken Marsala

Tenderized Chicken Breast, Lightly Floured and Sautéed in Butter and Olive Oil with a slight hint of Garlic, and Fresh Mushrooms Finished in a Wine Reduction.
\$24.75

Champagne Chicken

Tenderized Chicken Breast, Lightly Floured and Sautéed in Olive Oil and Butter with Shallots, Garlic, and Fresh Mushrooms, and Finished with a Champagne Cream Sauce.
\$24.75

Creamy Lemon Garlic Chicken

Tenderized Chicken Breast, Sauteed in Olive Oil and Butter and Finished with a Refreshing Garlic, Lemon, Cream Sauce.
\$24.75

Chicken Fettuccine Alfredo

Served with Salad and Garlic Bread
\$25.95

Fried Chicken

Two Pieces of Chicken - \$20.95
Three Pieces of Chicken - \$23.50

COMBINATIONS

Bar-B-Que Platter - \$31.25

Your choice of two meats– beef brisket, pork loin, pulled pork or baby back pork ribs.

Beef Brisket and Non-Smoked Chicken Choice- \$31.25

Roasted Pork Loin and a Chicken Choice - \$24.95

***Pot Roast and a Chicken Choice - \$25.95**

***Pot Roast and Asian-Infused Pork Tenderloin - \$25.95**

***Prime Rib and a Chicken Choice - Market**

***Roasted Beef Tenderloin and a Chicken Choice– Market**

We are Flexible and Can Mix and Match Whatever You Desire. We are also able to accommodate special dietary needs.

OTHER FAVORITES

Pasta Bar

Lasagna, Chicken Alfredo, and Marinara with Meatballs, Offered with Two Types of Pasta, Salad, and Garlic Bread.

\$28.75

Lasagna

Served with Garden Salad and Breadsticks.

\$22.95

Marinara and Meatballs

Served with Garden Salad and Breadsticks

\$22.50

Alaskan Salmon *

Grilled Salmon Coated with Crushed Almonds OR Grilled with Garlic-Dill Butter.

\$29.95

Mexican Bar

Steak Tacos or Fajitas, Pork Carnitas, or Seasoned Chicken (choice of two), Roasted Green Peppers, Onions, and Tomatoes, Flour Tortillas, Spanish Rice and Beans, Chili Con Queso and Homemade Tortilla Chips, Guacamole, Pico de Gallo, Cilantro and Onions, Cheese and Sour Cream.

\$27.50

We can also prepare chicken or shrimp for an additional cost.

Taco Bar

Taco meat, seasoned chicken, flour tortillas, lettuce tomatoes, sour cream, jalapenos, homemade tortilla chips, chili con queso, salsa, Spanish rice and refried beans.

\$24.50

Choices and Sides

All entrees, except pasta and the Mexican bar, are served with THREE sides and homemade dinner rolls.

Plated salads are an additional \$1.00 per person for buffet service.

Aggies' Signature Salad
Strawberries, Pecans, Red
Onion and Wine Vinaigrette Dressing
Broccoli-Cauliflower Salad
Caesar Salad
Coleslaw
Fresh Fruit Salad
Garden Salad
Macaroni Salad
Potato Salad
Pasta Salad
Baked Beans
Buttered Parsley New Potatoes
Cheesy Hash browns
Garlic Mashed Potatoes
Loaded Baked Potatoes
Mac N Cheese
Mashed Potatoes & Gravy
Parmesan Risotto
Stuffed Mashed Potatoes
Bacon-wrapped Asparagus
Bundles
Buttered Corn
Cornbread Dressing
Corn Soufflé
Green Beans with Bacon and Sautéed onions
Green Bean Casserole
Roasted Broccoli and Cauliflower
Roasted Brussels Sprouts with Bacon
Roasted Root Vegetables
Snap Peas in Brown Butter

All meals can be plated and served for an additional \$5/ person

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Dear Potential Client,

We are very pleased to have been chosen as one of the preferred caterers at Country Celebrations! We are excited to be able to bring our food creations out to you at this lovely, picturesque venue!

All of our food is homemade from scratch, which enables us to make anything that you want! We've been cooking in all languages for over 28 years! This menu is not all encompassing, and is a representation of many of the favorite dishes. We are very flexible, so if you want something that is not listed, please let me know and we will do our best to create it for you. All prices are inclusive of tax.

I welcome you to contact me at (712)943-8888, to discuss your event and help you decide on your menu. I look forward to meeting you very soon!

Sincerely,

Cathy

Cathy L. Bishop

President



Come Celebrate With Us

At Country Celebrations, we understand that every love story is unique, and your wedding day should be no different. As a family-owned venue, we take immense pride in creating an atmosphere that feels warm and inviting a place where couples and their loved ones can celebrate in comfort and joy. With years of experience and a dedicated team, we bring personal care and attention to every detail, ensuring your special day reflects your vision and personality.

Nestled in the picturesque countryside, our venue offers a stunning blend of modern elegance and rustic charm. Picture your celebration beneath open wood beams in our spacious reception hall or surrounded by the beauty of our gardens. Every inch of our venue has been designed with love and care, from romantic outdoor spaces to breathtaking countryside views that provide endless opportunities for unforgettable photos. For those seeking an exclusive and intimate setting, our private location ensures the day is entirely about you.

Flexibility is at the heart of what we offer. Whether you dream of an outdoor ceremony under the open sky or a cozy indoor reception, our spaces adapt to your needs and vision. Our dedicated team will be by your side from the very first planning stages to the final moments of your celebration, providing the support and guidance you need to bring your dream wedding to life.

Convenience meets serenity at our venue, located just 5 miles from downtown Sioux City. While you enjoy the peace and beauty of the countryside, your guests will appreciate the ease of access, ample parking, and well-appointed amenities like dressing rooms and a variety of catering options to suit every palate.

Adding a personal and unique touch to your celebration, including a sound system, uplighting, and projector screens. Our charming windmill and natural surroundings are just a few of the features that make Country Celebrations a one-of-a-kind destination for weddings.

At Country Celebrations, we're not just a venue—we're a part of your story, and we're committed to making it as magical and memorable as the love you're celebrating.

Sincerely
The Ellison Family

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