

Weddings

HOFF FAMILY ARTS
& CULTURE CENTER

POTTAWATTAMIE ARTS,
CULTURE & ENTERTAINMENT



WEDDING CEREMONIES

Exchange vows among our preserved

historic wood beams, brick and wood floors. More convenient though no less elegant, holding both your wedding ceremony and reception at the Hoff Family Arts & Culture Center simplifies the planning process and eliminates the need for guests to travel to multiple locations.

SOCIAL / COCKTAIL HOUR

A favorite custom at many weddings,

social hour is an excellent opportunity to whet guests' appetites while the new-ly-weds prepare for the reception in their private bridal and groom's rooms. In addition to delectable Hors D'oeuvres, our team of Kitchen Council Entrepreneurs and Mixologists will treat your friends and family to champagne, fine wine, craft beer and unique cocktails at McCormick's 1894.

WEDDING RECEPTIONS

Seamlessly integrated rustic beauty

with impressive technological amenities, The Hoff Family Arts & Culture Center's 4,000 square foot Iowa West Event Venue is a wedding venue unlike any in Council Bluffs. Share your first dance within our historic architecture. Enjoy your unique dinner selections at tables arranged to your exact specifications. At The Hoff Family Arts & Culture Center, there is no wedding reception vision we cannot realize.





ACCOMMODATIONS

- On-site Event Coordinator
- *Outside Vendors are welcome
- *Outside Catering is welcome with additional charge

Ask about our recommended vendors list

***All vendors must be licensed and insured**

DURATION

- *Access day before for decorating
- All day access to Venue
- Room Flip: Allow for 2 additional hours

Event curfew:

- 2:00 a.m on Friday/Saturday
- 12:00 a.m on Monday - Thursday/Sunday

***Limitations if another event is booked**

AMENITIES

- Dressing Rooms
(Based on availability)
- Complimentary Tables & Chairs**
- Round 72" Tables
- 6' Banquet Tables
- Black Banquet Chairs
- Cocktail Tables

PARKING

- 132 Parking Spaces on site
- Valet & self-parking options are available at an additional rate
- Plenty of street parking nearby

VENUE
POLICIES

- Coordinator is present during the set up until end of breakdown
- All vendors must be licensed and insured
- No on-site cooking
- Real flame candles cannot be larger than tea candles
- Candles are not allowed in the John & Anne Nelson Gallery
- Hired staff is required for set up, restroom attendance, banquet, servers, bartenders and breakdown
- Nothing can be hung on brick walls
- Pre-existing art cannot be removed
- Confetti cannons and sparklers are not permitted

IOWA WEST EVENT VENUE

\$3,500.00

280 Seating Capacity

3,964 Square Feet



ANNE & JOHN P. NELSON EXHIBITION FLOOR

\$3,000.00

271 Seating Capacity

8,028 Square Feet



THEATER STAGE & HOUSE

\$3,000.00

213 Standing Capacity

280 Seating Capacity

5,341 Square Feet



Main spaces

Additional spaces



OUTSIDE PATIO

Included with rental of the Iowa West Event Venue

\$100.00 for other rental

Wraps around the Iowa West Event Venue & Cafe Area

MCCORMICK'S 1894 & CAFE

Included with rental of the Iowa West Event Venue

172 Seating Capacity

2,446 Square Feet

\$300.00 for other rental



INCLUDED ANEMITIES IN ALL SPACES

- Set-up and tear down
- On-site Event Coordinator
- Two dedicated dressing rooms
 - Basic housekeeping
 - All table and chairs
- Event Staff to direct your guests
 - All-day access to the facility
 - On-site catering



Additional charges

SMALL-WARES

ACOPABRIGHTWHITESQUAREPORCELAIN

10" Square Plate.....	\$0.50 each
7" Square Plate.....	\$0.50 each
6" Square Plate.....	\$0.50 each
11oz Small Bowl.....	\$0.50 each
8oz Square Bowl.....	\$0.50 each
4oz Square Sauce Cup.....	\$0.50 each

SILVERWARE

ACOPRA RIDGE STAINLESS STEEL HEAVY WEIGHT

Dinner Fork.....	\$0.50 each
Salad Fork.....	\$0.50 each
Soup Spoon.....	\$0.50 each
Teaspoon.....	\$0.50 each
Dessert Spoon.....	\$0.50 each
Dessert Serving Set.....	\$0.50 each

IN-HOUSE TABLE LINENS

72" Round Table Cloth.....	\$12.00 each
6' Rectangle Table Cloth.....	\$12.00 each
Cocktail Table Cloth.....	\$12.00 each

LABOR

Set up / Tear down.....	\$22.00 per hour
Bartender.....	\$22.00 per hour
Banquet Server.....	\$22.00 per hour
Event Staff.....	\$22.00 per hour

CLEANING

Iowa West Event Venue.....	\$200.00
John & Anne Nelson Gallery.....	\$200.00
Theater Stage & House.....	\$300.00
McCormick's 1894.....	\$50.00
Cafe Area.....	\$50.00
Cocktail Area.....	\$50.00
Outside Patio.....	\$20.00
Dressing Rooms.....	\$25.00 each

DIGITALS

TV Digitals.....	\$150.00
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McCormick's 1894

NON-ALCOHOLIC BEVERAGES

Bottled Water.....\$3.00

Coffee.....\$3.00

Fresh Brewed Iced Tea.....\$3.00

Pepsi Products.....\$3.00

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Lemonade, Sierra Mist

Bottled Beer

Domestic.....\$4.00

Budweiser, Bud Light, Bud Light Seltzer O'Doul's

Imported.....\$6.00

Corona, Guinness, Stella Artois

On Tap*



BUD LIGHT

Bud light is carefully brewed to be perfect for anywhere there's fun - because when there's fun, there's a Bud Light there. Every bottle, can and draft of Bud Light uses four simple, high quality ingredients to create a clean, crisp taste.



BUSCH LIGHT

Busch Light is brewed longer to create a lighter body and few calories while always delivering that classic taste.



MICHELOB ULTRA

Michelob Ultra is the Superior Light Beer brewed for those who understand that it's only worth it if you enjoy it. Containing only 95 calories and 2.6 carbs, Michelob Ultra is a light lager brewed with the perfect balance of Herkules hops and wholesome grains, producing a light citrus aroma and a crisp, refreshing finish.



COUNCILS' KOLSCH (GERMAN KOLSCH)

Name after our home community. Crisp, dry, easy drinking, and refreshing. Golden straw color. Minimal hop flavor and aroma



FLOYD THE BARBARIAN (SESSION IPA)

Inspired by Nirvana + a yeast strain called 'Barbarian'. An easy drinking, cloudy, hazy, session IPA. 100% Citra hops adds citrus, orange, and grapefruit character.



BLUFFTOWN BROWN ALE (AMERICAN BROWN)

This brown ale is malty, chocolaty, and nutty with a healthy amount of Pacific Northwest hops for a very well balanced yet slightly complex American Brown Ale.



KROS STRAIN FAIRY NECTAR IPA

Aromatic hops and notes of grapefruit, mango and tropical goodness fill this tasty IPA. Leaving very little bitterness behind.



KEG CREEK MOONGOLD APRICOT WHEAT

This is a nice easy drinking wheat beer with a little grain character from the flaked wheat. Malted wheat adds a slight citrus flavor. Hopping is intentionally low to allow malts to shine and not overpower the delicate fruit.

* **BASED ON AVAILABILITY**

Open Bar Tiers

NON-ALCOHOLIC OPEN BAR SESSION.....\$10.00 / GUEST

WINE, BEER AND NON-ALCOHOLIC OPEN BAR SESSION.....\$30.00 / GUEST

TIER 1

4 HOUR - \$30.00 / PERSON
6 HOUR - \$50.00 / PERSON

BOURBON: Ezra Brooks

GIN: Gilbey's

LIQUEURS: Paramount Amaretto, Peach Schnapps

RUM: Bacardi, Captain Morgan

SCOTCH: Johnnie Walker Red

TEQUILA: Jose Cuervo

VODKA: Skyy, UV Blue

WHISKEY: Canadian Club, Seagram's 7

WINE:

Cabernet Sauvignon - Merlot -
Pinot Noir - Chardonnay -
Moscato - Pinot Grigio -
Sauvignon Blanc

TIER 2

4 HOUR - \$40.00 / PERSON
6 HOUR - \$60.00 / PERSON

BOURBON: Jim Beam

GIN: Tanqueray, Bombay Sapphire

LIQUEURS: Paramount Amaretto, Peach Schnapps

RUM: Bacardi, Captain Morgan

SCOTCH: Dewar's

TEQUILA: Hornitos

VODKA: Absolut Citron, Absolut Mandrin, Stol Blueberry

WHISKEY: Jack Daniels

WINE:

Cabernet Sauvignon - Merlot -
Pinot Noir - Chardonnay -
Moscato - Pinot Grigio -
Sauvignon Blanc

TIER 3

4 HOUR - \$50.00 / PERSON
6 HOUR - \$70.00 / PERSON

BOURBON: Basil Hayden, Bulleit, Maker's Mark, Woodford Reserve

GIN: Hendrick's

LIQUEURS: Bailey's Irish Cream, Di Saronno Amaretto

RUM: Malibu

RYE: Bulleit 95, Templeton 4yr

SCOTCH: Glenfiddich, Glenlivet

TEQUILA: Patron Silver

VODKA: Grey Goose, Tito's

WHISKEY: Crown Royal, Jameson, Crown Royal Apple, Skrewball Peanut Butter

WINE:

Cabernet Sauvignon - Merlot -
Pinot Noir - Chardonnay -
Moscato - Pinot Grigio -
Sauvignon Blanc



KITCHEN council

Catering

PACE has partnered with Kitchen Council to provide on-site Catering for our couples.

Kitchen Council is a food startup incubator designed to lower barriers to market entry for food entrepreneurs. Through shared commercial kitchen space at PACE and accelerator programming, Kitchen Council aims to increase the startup success and expand inclusivity into "the new food economy."

Outside Catering is allowed. Buyout fee is applied according to guest count & is applied to your final PACE invoice.

A 5% service charge is added to your Kitchen Council order that is paid directly to PACE.

FOREVER STARTS

Today

Bitsy Metzger
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PACEartsIowa.org

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