

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.



IOWA WEST EVENT VENUE

\$3,500.00

280 Seating Capacity

3,964 Square Feet

What's Included:

Flexible room layouts

Water carafes on each table

Water goblets on each table

Complimentary napkin rolling

What we take care of during a Room Flip

Placing all reception items

Decorate the reception tables

Move any ceremony pieces

Put out the desserts

Place napkins & plates

Place water carafes & goblets

Ensure the reception looks perfect

Event Staff Duties:

Busing tables of glasses & plates

Washing dishes

Bathroom checks

Cake cutting

Restocking desserts

Directing buffet line

Greeting guests

Helping with decorations as needed





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 from Ceremony to Reception

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 without prior approval and a \$75.00 fee
- Real flame candles are allowed (absolutely no taper candles allowed without vases)
- Hired PACE staff is required for set up, janitorial duties, banquet servers, bartenders and breakdown
- Nothing can be hung on brick walls
- Pre-existing art cannot be removed
- Confetti cannons, sparklers, glitter & cold sparks are not permitted
- Room tear down not required until the following Monday or Tuesday



ADDITIONAL CHARGES

SMALL - WARES

- Acopa Bright White Square Porcelain
- 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 Small Bowl\$0.50 each
- 4oz Sauce Cup.....\$0.50 each

SILVERWARE

- Acopa 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

- 132" Black Table Cloth.. \$12.00 each
- 6x30 Black Table Cloth.. \$12.00 each
- 120" 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

- 1st Floor Event Space\$400.00
- Dressing Rooms\$50.00

DIGITALS

- TV Digitals \$150.00
- Projector\$50.00



ADDITIONAL RENTALS



DRINK WALL

\$200.00

Our drink wall is the perfect way to showcase your signature drink! You can add your own neon sign or use ours.



BUBBLE HOUSE

\$300.00

Think of it like a snow globe guests can play inside. It's a clear dome house filled with up to 200 balloons that swirl around you, courtesy of a blower.

MCCORMICK'S 1894

NON-ALCOHOLIC BEVERAGES

Bottled Water.....	\$3.00
Coffee	\$2.00
Iced Tea.....	\$2.50
Pepsi Products.....	\$2.50
Pepsi, Diet Pepsi, Dr Pepper, Mt Dew, Starry	

BOTTLED BEER

Domestic.....	\$4.00
Budweiser, Bud Light Seltzer, O'Doul's	
Imported.....	\$6.00
Corona, Guinness, Stella Artois	



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 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.

BAR PACKAGES

We do not require a bar minimum
All beverages are required to come from PACE
Only PACE staff is allowed to serve alcohol

Non-Alcoholic Open bar session - unlimited hours.....\$10.00 / guest
Wine, Beer & N/A Beverages Open Bar Session - Unlimited Hours\$30.00 / guest
Kegs available upon request & availability

TIER 1

4 Hours - \$30.00 / person
6 Hours - \$50.00 / person

BOURBON Jim Beam
GIN Gilbey's
LIQUEURS Paramount Amaretto,
Peach Schnapps
Blackberry Brandy
RUM Bacardi, Captain
Morgan
TEQUILA Jose Cuervo
VODKA UV Blue, New
Amsterdam
WHISKEY Canadian Club,
Seagram's 7
Dewar's

TIER 2

4 Hours - \$40.00 / person
6 Hours - \$60.00 / person

BOURBON Ezra Brooks
GIN Tanqueray,
Bombay Sapphire
LIQUEURS Paramount Amaretto,
Peach Schnapps
Blackberry Brandy
RUM Bacardi, Captain
Morgan
TEQUILA Hornitos
VODKA Absolut Citron,
Absolut Mandarin,
Stoli Blueberry
Tito's
WHISKEY Jack Daniels
SCOTCH Glenleviet

TIER 3

4 Hours - \$50.00 / person
6 Hours - \$70.00 / person

BOURBON Basil Hayden,
Bulleit, Maker's
Mark, Woodford
Reserve
GIN Hendrick's
LIQUEURS Paramount Amaretto,
Peach Schnapps
Blackberry Brandy
RUM Malibu
TEQUILA Patron Silver
VODKA Grey Goose
WHISKEY Crown Royal,
Jameson, Crown
Royal Apple,
Skrewball Peanut
Butter
SCOTCH Glenfiddich
RYE Bulleit 95,
Templeton 4yr

WINE: INCLUDED IN ALL TIERS

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

RECOMMENDED VENDORS

Wedding / Event Planners

Lust for Life

lustforlifeevents.com

801-710-6382

Divine Events by Rayna, LLC

divineeventsbyrayna.com

402-321-5418

divineeventsbyrayna@gmail.com

Flowers

Loess Hills Floral Studio

Loesshillsfloral.com

1010 S. Main Ste 700

Council Bluffs, IA 51503

712-256-9959

Bloom Works Floral

ebloomworks.com

142 West Broadway, Suite 138

Council Bluffs, IA

bloomworkscb@gmail.com

DJ Services

1 Eyed Jacks

1ejdj.com

402-981-1575

jake@1ejdj.com

P-H Productions

djpatrickomaha.com

402-637-5134

djpatrickomaha@gmail.com

Photographers / Video Service

ErinRenPhotography

erinrenphoto.com

Lovely Nai Photography

lovelynai.com

402-880-6556

Dog & Pony Productions, Inc.

Dogandponyinc.net

402-391-7691

Digital Moxie Studio

digitalmoxie.studio

402-505-1051

marguax@digitalmoxie.studio

Other

Hy-Vee on Madison Ave.

1745 Madison Ave Ste 1, Council Bluffs, IA 51503

AAA Rents & Event Services

Aaarentsevents.com

402-339-3707

Paramount Parking, Inc.

Omahaparking.com

402-339-8998

Professional Wedding Officiants

itietheknots.com

402-965-1060

FOREVER STARTS

Today



Bitsy Metzger
Event Director

Bitsy@PACEartsiowa.org



Pottawattamie Arts,
Culture &
Entertainment (PACE)

712.890.5600

PACEartsiowa.org

Hoff Family Arts &
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