



EST. 1997

EVENT PACKET

2026

Event hosting information



Copper Creek Golf Course and Event Center

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4825 Copper Creek Dr Pleasant Hill, IA 50327

www.golfcoppercreek.com

THANK YOU FOR CHOOSING COPPER CREEK GOLF COURSE FOR YOUR SPECIAL EVENT



Thank you for choosing Copper Creek! Our mission is to help you create a memorable event with excellent food, great service, and an atmosphere perfect for any occasion. Our professional staff will take care of all of the details so you can relax and enjoy the experience with your guests.

We hope you will find selections to fit your tastes, style, and budget but if you need us to deliver further options, please ask and we will work to satisfy your requests.

Thank you again!
Kenny Hodges
President Copper
Creek Club, LLC

EVENT MENU

BREAKFAST

Please select from one of the breakfast menu options OR from the Ala Carte menu.
Breakfast menu options 1-3 include bottomless coffee buffet and up to 2.5 gallons of orange juice.
Add 7% sales tax and 20% service charge to each option. A 15% gratuity charge will be added to the total bill, not to exceed \$500.



BUFFET

OPTION #1

\$13.95 / guest

Scrambled eggs, choice of bacon or sausage patty, and choice of breakfast potatoes or hashbrown casserole.

OPTION #2

\$14.95 / guest

Seasonal fruit, vanilla yogurt, granola, and assorted pastries.

OPTION #3

\$15.95 / guest

Scrambled eggs, choice of bacon or sausage patty, choice of breakfast potatoes or hashbrown casserole, and choice of pancakes or french toast sticks.



ALA CARTE BREAKFAST

SEASONAL FRESH CUT FRUIT

\$5.49 / guest

MUFFINS (MINI AND REGULAR)

Price upon request

CINNAMON ROLLS (MINI AND REGULAR)

Price upon request

COFFEE CAKE

Price upon request

DANISH

Price upon request

ALL FOOD AND BEVERAGE SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX

AND 15% GRATUITY.

EVENT MENU

HORS D' OEUVRES



HORS D' OEUVRES

MEATBALLS

Chicken or pork meatballs in buffalo or marinara sauce.

\$6.00 / guest

6 pieces per person

BBQ SMOKIES

\$6.00 / guest

8 pieces per person

CAPRESE SKEWERS

\$8.00 / guest

2 skewers per person

BRUSCHETTA

\$6.00 / guest

TOASTED RAVIOLI

\$7.00 / guest

5 pieces per person

FRUIT PLATTER

\$7.00 / guest

SPINACH ARTICHOKE DIP

Served with pita chips

\$6.00 / guest

VEGGIE PLATTER

\$7.00 / guest

PETITE SANDWICHES

Roast beef, turkey and ham on white/wheat dinner rolls with American, cheddar and Swiss cheeses
Fresh condiment tray (tomato, lettuce and onion)

\$9.00 / guest

2 sandwiches per person

BONELESS WINGS

Bone-in

\$9.00 / guest

\$7.00 / guest

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EVENT MENU

HORS D' OEUVRES



DISPLAYS

DIPS DISPLAY

\$19.00 / guest

Carrot and celery sticks, heirloom cherry tomatoes, broccoli, cucumber, red peppers, pita bread, seasonal hummus, creamy dill dip, ranch dip, with assorted crackers.

CHARCUTERIE DISPLAY

\$19.00 / guest

Three artisan meats, three select cheeses, marinated olives, pickles, purveyor mustard, fruit, nuts, crackers, and bread.

HOT DIPS

\$19.00 / guest

Spicy buffalo chicken dip, spinach artichoke dip, green chile beer cheese, fried pita chips, soft pretzel bites, and toasted baguette.

SEAFOOD DISPLAY

Market Pricing

Salmon, oysters, and shrimp cocktail.

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EVENT MENU

BUFFETS

THEMED MENUS



THE CLASSIC

\$26.00 / guest

Boneless grilled chicken breasts, garlic mashed potatoes, seasonal roasted vegetables, garden salad with ranch, served with rolls.

THE SMOKED

\$28.00 / guest

Pulled pork, chipotle coleslaw, smoked mac n cheese, bourbon and bacon baked beans, served with honey corn bread.

MEXICAN

\$23.00 / guest

Hard shells and flour tortillas, ground beef, chicken, spanish rice, tortilla chips, queso, salsas, and guacamole.

PASTA

\$23.00 / guest

Penne or rigatoni pasta, creamy alfredo sauce, marinara sauce, grilled chicken thighs, graziano italian sauce, caesar salad, served with rolls.

THE IOWAN

\$30.00 / guest

Beef tips de burgo, garlic mashed potatoes, seasonal roasted vegetables, garden salad with balsamic or ranch, served with rolls.

PIZZA

\$18.00 / guest

Italian Salad, boneless wings, and pizza. Pizza Options: Cheese, pepperoni, supreme, buffalo chicken, BBQ chicken, and vegetable.

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EVENT MENU

BUFFETS



BUILD YOUR OWN BUFFET

\$35.00 / guest

Choose two salads, two entrees, and two sides. Served with bread and butter.

SALAD SELECTIONS

CLASSIC CAESAR | GARDEN SALAD | ITALIAN SALAD | BALSAMIC SALAD | BERRY PATCH

ENTREE SELECTIONS

PENNE ALFREDO | THREE CHEESE TORTELLINI WITH RED SAUCE | CHICKEN PARMESAN |
ROASTED PORK LOIN | SEARED LEMON-ROSEMARY SALMON | WHISKEY- HONEY CHOP |
CHICKEN MARSALA

CARVING STATIONS **Additional Cost (Price upon request)**

BEEF TENDERLOIN | PRIME RIB | PORK LOIN | ROASTED TURKEY | SPIRAL HAM

STARCH SELECTIONS

GARLIC MASHED POTATOES | BAKED POTATO | ROASTED BABY RED POTATOES | RICE PILAF

VEGETABLE SELECTIONS

BACON/BUTTER GREEN BEANS | ROASTED SEASONAL VEGETABLES | CORN CASSEROLE |
GARLIC MUSHROOMS | BRUSSEL SPROUTS | CORN O'BRIEN

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EVENT MENU

BAR

An hourly fee of \$25/bartender will be charged for a minimum of three hours.
One bartender required per 100 guests.



BAR OPTIONS

FULL OPEN BAR

Treat your guests with a full open bar experience, featuring a variety of popular beer, wine, seltzers, and spirits.

Hours	1	2	3	4	5
Price per guest	\$20	\$25	\$30	\$35	\$40

PARTIAL OPEN BAR

This option is for hosts that want extra flexibility. It is a hosted bar based on an agreed upon budgetary limit. Once, limit is reached, service will switch to guest purchase.

BASED ON CONSUMPTION

This option tallies all the drinks on consumption throughout the event and bar bill will be presented to you once the event has concluded.

GUEST PURCHASE

All drinks are charged upon request of the guests.

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EVENT MENU

BAR



BAR ALA CARTE

KEG

16-Gallon Domestic Draft Beer \$500.00/Keg
8-Gallon Domestic Draft Beer \$350.00/Keg

UNLIMITED FOUNTAIN DRINKS

Based on number of guests. \$150.00-\$250.00

SIGNATURE DRINK

Let us help you create a signature drink for your special event. Market Pricing

CHAMPAGNE TOAST

\$10.00 per guest.

PRE BATCHED DRINKS

Pre-batched | Serves 40 drinks per batch | \$500 per batch

Old Fashioned- Bitters, Sugar, Simple Syrup, Cherries, Maker's Mark, Orange & Cherry Garnish.

Sangria- Fall/Winter Red Sangria or Spring/Summer White Sangria

Mule- Vodka, Seasonal Fruit Juice, or Puree, Ginger Beer, Seasonal Garnish

Mimosa- Champagne and Orange Juice.

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