



HOTEL JULIEN

DUBUQUE

Your Dream. Your Day.

Potosa Spa

HOTEL JULIEN
DUBUQUE
200 MAIN STREET

200 MAIN STREET, DUBUQUE, IA | 563.588.5568 | WWW.HOTELJULIENDUBUQUE.COM

Photo Credit: Christina Mey photography

Congratulations! *Congratulations!*

Welcome to Hotel Julien Dubuque, a destination for beautiful wedding celebrations. Our hotel is an elegant boutique hotel that marries modern amenities with historic charm in the heart of Old Main Street Dubuque, and has been the choice venue for celebrations for over 150 years.

Hosting just over 300, your guests will be enchanted with our historic splendor, polished service and the innovative cuisine of our venue. In addition to wedding services, we will also assist in hosting your shower, rehearsal dinner, wedding day catering, and farewell brunch all within our banquet spaces.

At Hotel Julien Dubuque, we strive to create a destination weekend for you and your guests through our on-site, full-service Spa and Salon, Potosa Spa. Breakfast, lunch, and dinner dining experiences offered through Caroline's Restaurant. As well as, exemplary craft cocktails and an extensive selection of wine, at Riverboat Lounge, where live music is hosted on select weekends.

As you begin the planning of your special day, this packet will include all of the necessary information to get you started. This collection has been designed to customize selections for a wedding unique to each couple, as well as offer inclusive wedding packages to assist you with simplified and inclusive detailing of your reception.

I look forward to assisting with you and helping you create Your Dream. Your Day.

Congratulations,



Nicole Link
Wedding and Special Events Manager

Wedding Services

Wedding Services

Providing the perfect path to “I do,” Hotel Julien Dubuque delivers personal and attentive service. We are committed to assisting you in creating your dream day.

YOUR DREAM.YOUR DAY. WEDDING INCLUDES

- Professionally Attired Service Staff
- Complimentary Cocktail Tables for Cocktail Hour
- Guest Table Linen in Ivory, White or Black (napkins and top cloths)
- Skirted Gift, Guest Book, Place Card and Head Tables
- Floor Length Linens
- Elegant China, Glassware and Flatware
- Table Number Stands
- Three Glass Candle Votives per Guest Table
- Risers for Head Table, Band and DJ
- Use of Cake Knife and Server
- Complimentary Cake Cutting and Service
- Complimentary Champagne Toast for Head Table
- Dance Floor Included in Grande Ballroom and River Room
- Complimentary Whirlpool Suite for the Wedding Couple
- Discounted Accommodations for Wedding Guests
(up to 20 rooms, based on availability)
- Complimentary Room for Rehearsal Dinner or Farewell Brunch
- Hotel Julien Dubuque Sales Associate to provide Event Order, Room Diagram, Menu Planning, and Lodging Assistance



Photo Credit: Unposed Photography

Inclusive Wedding Packages

Hotel Julien Dubuque's Inclusive Wedding Packages are designed to simplify your wedding planning and offer you a complete wedding package inclusive of all of your wedding and catering needs.

In addition to all of our Your Dream, Your Day inclusive amenities, each tiered wedding package is priced per person

to include the following:

- Any Audio/Visual Needs
- Banquet Room Rental Fees
- Five Hours of Beverage Service
- Tax and Service Charge
- Custom Plated Entrées
- Hors D'oeuvres

Packages Packages

RUBY PACKAGE

\$55 PER GUEST (includes tax and service charge)

Includes:

Unlimited Soda Package

Five Hours of Bar Service

One Choice of Domestic Keg Beer Unlimited

House Wine, Choice of One Red and One White Varietal

Snack Mix and Pretzels included for Cocktail Hour

Choice of Two Julien Plated Entrées

- Chicken Florentine
- Grilled Pork Ribeye
- Hazelnut Encrusted Chicken

Choice of Salad and Side Selections

** See pages 12 and 13 for menu descriptions*

Upgrades:

Entrée Served as a Duet | \$2

Signature Entrée | \$5

Grande Entrée | \$9

First Course Soup | \$5

Additional Bar per Hour | \$5

Packages Packages

SAPPHIRE PACKAGE

\$65 PER GUEST (includes tax and service charge)

Includes:

Unlimited Soda Package

Five Hours of Bar Service

One Choice of Domestic Keg Beer Unlimited

One Keg of Premium Beer

House Wine (all varietals)

Choice of Two Appetizer Displays

- Vegetable Crudité with Ranch Dip
- Fresh Fruit Display with Yogurt Dip
- Summer Sausage and Cheese Display with Assorted Crackers
- Spinach and Artichoke Display
- Antipasto Display

Choice of Two Julien Plated Entrées

- Chicken Florentine
- Grilled Pork Ribeye
- Hazelnut Encrusted Chicken

Choice of Salad and Side Selections

** See pages 12 and 13 for menu descriptions*

Upgrades:

Entrée Served as a Duet | \$2

Signature Entrée | \$5

Grande Entrée | \$9

First Course Soup | \$5

Additional Bar per Hour | \$5

All menu items subject to 7% sales tax and 21% service charge.

Packages Packages

EMERALD PACKAGE

\$90 PER GUEST (includes tax and service charge)

Includes:

Unlimited Soda Package

Five Hours of Bar Service

Bottled Busch Light, Coors Light, and Bud Light

House Wine

Premium Brand Liquor

Choice of Three Passed Hor D'oeuvres

- | | |
|---|---|
| <input type="checkbox"/> Sundried Tomato Pesto Mozzarella Canapés | <input type="checkbox"/> Ham and Cheese Picks |
| <input type="checkbox"/> Bacon Wrapped Dates with Honey Balsamic | <input type="checkbox"/> Pork Pot Stickers |
| <input type="checkbox"/> Tomato Bruschetta Canapés | <input type="checkbox"/> Sausage Puffs |
| <input type="checkbox"/> Chicken Salad Profiteroles | |

Wine Service with Dinner (Choice of One Red and One White Wine Varietal)

Choice of Two Julien or Signature Plated Entrées or One Signature Plated Duet

Plated Entrée Options (2)

- Chicken Florentine
- Grilled Pork Ribeye
- Hazelnut Encrusted Chicken
- Espresso and Cocoa Rubbed Pork Tenderloin
- Grilled Salmon
- Chicken Cordon Bleu
- Center Cut Sirloin

Plated Duet Options (1)

- Hazelnut Encrusted Chicken and Grilled Ribeye
- Chicken Florentine and Center Cut Sirloin

Choice of Salad and Side Selections

** See pages 12 and 13 for menu descriptions*

Upgrades:

Grande Entrée | \$6

First Course Soup | \$5

Additional Bar per Hour | \$7

All menu items subject to 7% sales tax and 21% service charge.

Packages Packages

DIAMOND PACKAGE

\$120 PER GUEST (includes tax and service charge)

Includes:

Unlimited Soda Package

Five Hours of Bar Service

Bottled Busch Light, Coors Light, Bud Light, and Choice of Two Premium Bottled Beer

House Wine

Super Premium Brand Liquor

Choice of Three Passed Hors D'oeuvres:

- BLT Canapés
- Caprese Skewers
- Beef and Bleu Picks
- Herb Chevre Parmesan Lattice
- Roasted Red Pepper, Spinach, and Gouda Chicken Spirals
- Caramelized Onion Bacon and Gruyère Phyllo Cups
- Prosciutto, Asparagus, Puff Pastry Purses

Choice of Two Appetizer Displays:

- Vegetable Crudité with Herb Ranch Dip
- Fresh Fruit Display with Yogurt Dip
- Summer Sausage and Cheese Display with Assorted Crackers
- Spinach and Artichoke Display
- Antipasto Display

Wine Service with Dinner (Choice of One Red and One White Wine Varietal)

2nd Course Sorbet

Choice of any Two Plated Entrées or Customized Duet

Choice of Salad and Side Selections

** See pages 12 and 13 for menu descriptions*

Champagne Toast for All Guests

Upgrades:

Julien Premier Buffet | \$6

First Course Soup | \$5

Additional Bar per Hour | \$8

Packages

PEARL PACKAGE

\$125 PER GUEST (includes tax and service charge)

Includes:

Unlimited Soda Package

Five Hours of Bar Service

Bottled Busch Light, Coors Light, Bud Light, and Choice of Two Premium Bottled Beer

House Wine

Super Premium Brand Liquor

Premier Hor D'oeuvres Reception (2 hours, 25 guest minimum)

Choice of Two Hot Hor D'oeuvres

- Vegetable Spring Rolls with Teriyaki Sauce
- Mini Crab Cakes with Caper Dijon Aioli
- Chicken Skewers with Thai Peanut Sauce
- Prosciutto, Asparagus, Puff Pastry Purses

Choice of Two Cold Hor D'oeuvres

- Shrimp Salad Phyllo Cups
- Ham and Cheese Picks
- Caprese Skewers
- Beef and Bleu Picks

Paradise Salad

Vegetable Crudit  with Ranch Dip

Fresh Fruit Display with Yogurt Dip

Smashed Potato Bar

Choice of Culinary Station

- Little Italy
- Southwest Sizzle

Choice of Two Carving Stations

- Roast Pork Loin with Maple Bacon Peppercorn Sauce
- Beef Medallions with Horseradish Cream Sauce
- Roasted Tom Turkey Breast with Cranberry Glaze
- Smoked Pit Ham with Honey Pineapple Glaze

Hot Beverage Station

All menu items subject to 7% sales tax and 21% service charge.



Photo Credit: Seeley Photography

Our Menu & Offerings

Our Menu & Offerings

Hotel Julien Dubuque provides an exquisite menu and other key offerings to make your wedding day a success. Contact our Wedding and Special Events Manager to customize your wedding day to meet your dream and your budget.

Our Menu

HORS D'OEUVRES

To get the party started! Priced per 50 pieces.

CHILLED APPETIZERS

- Tomato Bruschetta Canapés | \$75
- Sundried Tomato Pesto Mozzarella Canapés | \$75
- Roasted Red Pepper, Spinach, and Gouda Chicken Spirals | \$85
- Herb Chevre Parmesan Lattice | \$95
- Shrimp Salad Phyllo Cups | \$95
- Fruit and Berry Kabobs | \$95
- Chicken Salad Profiteroles | \$85
- Ham and Cheese Picks | \$85
- Beef and Bleu Picks | \$90
- Caprese Skewers | \$90
- BLT Canapés | \$90
- Jumbo Shrimp Cocktail | \$180

HOT APPETIZERS

- Sausage Puffs | \$85
- Pork Pot Stickers | \$85
- Meatballs | \$85
 - Choose: Barbecue, Marinara or Swedish
- Twice-Baked Bite Size Potatoes | \$85
- Prosciutto, Asparagus, Puff Pastry Purses | \$90
- Caramelized Onion, Bacon, and Gruyère Phyllo Cups | \$90
- Bacon Wrapped Dates with Honey Balsamic | \$80
- Vegetable Spring Rolls with Teriyaki Sauce | \$100
- Chicken Skewers with Thai Peanut Sauce | \$95
- Mini Crab Cakes with Caper Dijon Aioli | \$95
- Bacon Wrapped Shrimp | \$230
- Coconut Shrimp | \$185

*Passed Hors D'oeuvres require an Attendant. One Attendant \$45/Hour

DISPLAYS

- Spinach and Artichoke Display | \$165
- Vegetable Crudité with Ranch Dip | \$140
- Fresh Fruit Display with Yogurt Dip | \$155
- Summer Sausage and Cheese Display with Assorted Crackers | \$195
- Artisan Cheese Display with Assorted Crostini and Dried Fruit | \$285
- Charcuterie with Dried Fruit, Mustards and Accompaniments | \$300
- Whole, Smoked Salmon with Accompaniments | \$310
- Antipasto Display | \$200
- Grazing Table | \$450

Includes: Assorted Cheeses | Charcuterie | Crostini | Dried Fruit | Jams | Antipasto | Berries | Nuts | Seasonal Fruit | Seasonal Vegetables

All menu items subject to 7% sales tax and 21% service charge.

Our Menu

PLATED ENTRÉES

Your guests will sit, relax and enjoy a culinary delight!

Each delectable entrée includes your choice of one of our Signature Salads, Vegetables and Starches/Grains, along with Locally Baked Rolls with Butter, Locally Roasted Regular and Decaffeinated Coffee, and Herbal and Iced Tea

JULIEN ENTRÉES

Chicken Florentine | \$26
Mushroom Spinach Cream Sauce

Grilled Pork Ribeye | \$26
Pork Chop | Bell Pepper Bacon Jam

Hazelnut Encrusted Chicken | \$27
Hazelnut Crust | Raspberry Coulis

GRANDE ENTRÉES

Steak au Poivre | \$35
Local Iowa Angus Beef | Crushed Peppercorns

Mahi-mahi | \$38
Chipotle Shallot Cream Sauce

Fillet of Beef | \$40
Local Iowa Angus Beef | Garlic Herb Butter

SIGNATURE ENTRÉES

Espresso and Cocoa Rubbed Pork Tenderloin | \$28
Berkshire Tenderloin | Cinnamon Coffee Cocoa Rub | Tart Cherries | Rosemary Glaze

Chicken Cordon Bleu | \$30
Smoked Ham | Swiss | Marsala Sauce

Grilled Salmon | \$32
Atlantic Salmon | Honey Mustard Glaze

Center Cut Sirloin | \$33
Local Iowa Angus Beef | Pickled Bell Peppers

PLATED DUET ENTRÉES

When your options sound so good - you cannot choose just one!

SIGNATURE DUETS

Hazelnut Encrusted Chicken and Grilled Pork Ribeye | \$29
Hazelnut Crust | Raspberry Coulis
Pork Chop | Bell Pepper Bacon Jam

Chicken Florentine and Center Cut Sirloin | \$34
Mushroom Spinach Cream Sauce
Local Iowa Angus Beef | Pickled Bell Peppers

GRANDE DUETS

Steak au Poivre and Grilled Salmon | \$36
Local Iowa Angus Beef | Crushed Peppercorns
Atlantic Salmon | Honey Mustard Glaze

Fillet of Beef and Chicken Cordon Bleu | \$42
Local Iowa Angus Beef | Garlic Herb Butter
Smoked Ham | Swiss | Marsala Sauce

Side Selections

SIGNATURE SALADS

Julien's Ranch Salad
Mixed Greens | English Cucumbers | Red Onions
Heirloom Tomatoes | Shredded Carrots | Croutons
House-made Buttermilk Ranch Dressing

Mississippi Salad
Mixed Greens | Red Onions | Heirloom Tomatoes
Candied Walnuts | Parmesan Crisps | Croutons
House-made Balsamic Vinaigrette

Paradise Salad
Mixed Greens | Strawberries | Candied Walnuts
Granny Smith Apples | Feta Cheese
House-made Raspberry Vinaigrette

Caesar Salad
Romaine Lettuce | Parmesan Crisps | Croutons
House-made Traditional Caesar Dressing

SIGNATURE VEGETABLES

Cardamom Baby Carrots with Tops
Broccoli Florets
Grilled Asparagus
Haricots Verts with Red Peppers

Vanilla Butter Roasted Golden Beets
Za'atar Roasted Cauliflower
Roasted Butternut Squash

SIGNATURE STARCHES AND GRAINS

Herb Roasted Red Potatoes
Loaded Smashed Potatoes
Signature Smashed Potatoes

Smashed Yams
Russet and Yam Gratin

SOUP | \$6

White Bean Chicken Chili
French Onion
Broccoli Cheddar
Beef and Vegetable
Tomato Basil

SORBET | \$4

Lemon
Raspberry

All menu items subject to 7% sales tax and 21% service charge.

Buffets & Stations

HORS D'OEUVRES RECEPTION

\$45 per person (2 hours, 40 guest minimum)

CHOICE OF TWO HOT HORS D'OEUVRES

Sausage Puffs

Bacon Wrapped Dates with Honey Balsamic

Pork Pot Stickers

Meatballs

CHOICE OF TWO COLD HORS D'OEUVRES

Tomato Bruschetta Canapés

Roasted Red Pepper, Spinach, and Gouda Chicken Spirals

Sundried Tomato Pesto Mozzarella Canapés

Chicken Salad Profiteroles

JULIEN RANCH SALAD

Mixed Greens, English Cucumbers, Red Onions,
Heirloom Tomatoes, Shredded Carrots, Croutons,
and House-made Buttermilk Ranch Dressing

VEGETABLE CRUDITÉ WITH RANCH DIP

FRESH FRUIT DISPLAY WITH YOGURT DIP

SMASHED POTATO BAR

Hotel Julien's Signature Smashed Potatoes

Choice of Toppings:

Bacon Bits, Sour Cream, Bleu Cheese, Cheddar Cheese,

Green Onions, and Roasted Garlic Butter

CHOICE OF CARVING STATION

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Roasted Tom Turkey Breast with Cranberry Glaze

Smoked Pit Ham with Sweet Pineapple Glaze

BEVERAGE STATION

Coffee, and Tea or Hot Cocoa

All menu items subject to 7% sales tax and 21% service charge.

Buffets & Stations

PREMIER HORS D'OEUVRES RECEPTION

\$60 per person (2 hours, 40 guest minimum)

CHOICE OF TWO HOT HORS D'OEUVRES

Vegetable Spring Rolls with Teriyaki Sauce

Mini Crab Cakes with Caper Dijon Aioli

Chicken Skewers with Thai Peanut Sauce

Prosciutto, Asparagus, Puff Pastry Purses

CHOICE OF TWO COLD HORS D'OEUVRES

Shrimp Salad Phyllo Cups

Ham and Cheese Picks

Caprese Skewers

Beef and Bleu Picks

PARADISE SALAD

Fresh Mixed Greens, Strawberries, Candied Walnuts, Crisp Granny Smith Apples,
Feta Cheese, House-made Raspberry Vinaigrette

VEGETABLE CRUDITÉ WITH RANCH DIP
FRESH FRUIT DISPLAY WITH YOGURT DIP

SMASHED POTATO BAR

Hotel Julien's Signature Smashed Potatoes

Choice of Toppings:

Bacon Bits, Sour Cream, Bleu Cheese, Cheddar Cheese,
Green Onions, and Roasted Garlic Butter

CHOICE OF CULINARY STATION

Little Italy

Southwest Sizzle

CHOICE OF TWO CARVING STATIONS

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Roast Pork Loin with Maple Bacon Peppercorn Sauce

Beef Medallions with Horseradish Cream Sauce

Roasted Tom Turkey Breast with Cranberry Glaze

Smoked Pit Ham with Honey Pineapple Glaze

BEVERAGE STATION

Hot or Iced Tea, Hot Cocoa and Gourmet Coffee Station

Buffets & Stations

TRADITIONAL BUFFETS

(2 hours, 25 guest minimum)

MAIN STREET BUFFET | \$35

Fresh Baguette with Butter
Julien's Ranch Salad

Local Angus Beef Shoulder Tender with Bourbon Peppercorn Sauce
Herb Roasted Airline Chicken with Honey Glaze
Signature Smashed Potatoes
Choice of 2 Vegetables

JULIEN PREMIER BUFFET | \$40

Fresh Baguette with Butter
Paradise Salad

Local Angus Sirloin Steak with Pickled Peppers
Chicken Cordon Bleu with Marsala Sauce
Choice of 2 Vegetables
Choice of Starch/Grain

**See page 13 for side options*

RECEPTION AND BUFFET ENHANCEMENTS

(PRICED PER GUEST)

SIGNATURE SMASHED POTATO STATION | \$9

Start with Hotel Julien Dubuque's signature Smashed Potatoes, and add Bacon Bits, Sour Cream, Bleu Cheese, Cheddar Cheese, Green Onions, and Roasted Garlic Butter

LITTLE ITALY | \$13

Penne and Fettucine Pasta tossed with your choice of Italian Sausage or Grilled Chicken, Alfredo or Marinara Sauce, Fresh Vegetables, and Herbs

SOUTHWEST SIZZLE | \$13

Marinated Strips of Beef and Chicken Grilled with Peppers and Onions, served with Shredded Lettuce, Sour Cream, Guacamole, Salsa, Pico de Gallo, Refried Beans and Flour Tortillas

SEAFOOD DISPLAY | \$17

Shrimp Cocktail, Claws, Fresh Shucked Oysters and Smoked Salmon,
Served on Ice with Accompaniments

CARVING STATIONS

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Smoked Pit Ham with Sweet Pineapple Glaze (serves 40) \$190

Roasted Tom Turkey Breast with Cranberry Glaze (serves 40) \$165

Beef Shoulder Tenderloin and Horseradish Cream Sauce (serves 20) \$140

Roasted Fresh Ham Steamship with Dijon Herb Crust (serves 50) \$190

Roast Pork Loin with Maple Bacon Peppercorn Sauce (serves 30) \$165

Prime Rib with Au Jus and Horseradish Cream Sauce (serves 30) \$245

Beef Tenderloin with Bourbon Peppercorn Sauce (serves 20) \$330

Late Night Selections

DESSERTS

For the Love of Sugar | \$9/per person
Assorted Chocolate Truffles | Mini Cheesecakes
Petit Fours | Macaroons | Chocolate Dipped Strawberries
Freshly Baked Cookies | Mini Lemon Tart

Freshly Baked Cookies | \$16/dozen
Assorted Dessert Bars | \$20/dozen

Cocoa Trio Bar | \$60/per gallon
Classic Hot Cocoa | Spicy Mayan with Cayenne Pepper | Chilled Mexican Cocoa with Cinnamon
Mini Marshmallows | Fresh Whipped Cream | Flavored Syrups | Crushed Peppermint | Cinnamon

LATE NIGHT SNACKS

PER 50 PIECES

Chicken Wings | \$100
Barbeque | Ranch | Buffalo Dips

Corn Dogs | \$100
Cornbread Batter | Beef Frank | Mustard | Ketchup

Grilled Triple Cheese Stacker | \$100
American | Provolone | Cheddar | Bacon

Cheese Chicken Quesadilla | \$125
Pepperjack | Cheddar | Grilled Chicken | Chipotle Aioli

Chef's Mac N Cheese | \$125
Three Cheese Mac | Bacon Crumble

Soft Pretzel Sticks | \$135
Bavarian Pretzel Sticks | Gouda Fondue

Mini Reubens | \$165
Corned Beef | Sauerkraut | Swiss Cheese | Rye Bread

Sweet Caroline Beef Sliders | \$175
Local Angus Beef | American Cheese
Tomato | Pickle | Onion Relish | Lettuce | Secret Sauce

Hand Rolled Thin Crust Pizza | \$36/25 slices each
The Tuscany
Spinach | Roma Tomato | Ricotta | Pesto | Olive Oil

Three Meat
Pepperoni | Sausage | Ham | Balsamic Roasted Tomato

Three Cheese
Mozzarella | Romano | Parmesan | Balsamic Roasted Tomato

Supreme
Pepperoni | Mushrooms | Onions | Green Peppers | Sausage

PER 50 GUESTS

Nacho Bar | \$250
Tortilla Chips | Nacho Cheese | Guacamole | Black Beans | Black Olives | Diced Red Onion | Jalapeños
Tomatoes | Lettuce | Sour Cream

Apple Bar | \$350/Display for 50 Guests
Sliced Apples | Caramel | Melted Chocolate | Crushed Butterfinger Candy Bars | Mixed Nuts | M & M's

Ballpark | \$450
Hamburger Sliders | All the Trimmings | Caramel Corn | Pretzel Bites | Peanuts

All menu items subject to 7% sales tax and 21% service charge.

17

Bar & Beverage

HOSTED BAR | À LA CARTE

Soft Drinks (Pepsi Products) | \$2.25
Unlimited Fountain Soda (Pepsi Products) | \$300
Domestic Bottled Beer | \$4.50
Specialty Bottled Beer | \$5.50
(Seltzers and NA Beer listed at same price)
House Wine by the Glass | \$6.50
House Wine by the Bottle | \$31
Premium Brand | \$7
Super Premium Brand | \$9

Batch Cocktails | by the gallon
Pre-mixed cocktails served at the bars
Premium | \$135 Super Premium | \$160

BRAND OFFERINGS

DOMESTIC BEER KEGS | \$375

Bud Light
Busch Light
Coors Light
Miller Lite

PREMIUM BEER KEGS | \$400 and up

Blue Moon
Samuel Adams Boston Lager
Goose Island 312
Stella Artois
Potosi Brewery Keg

*Additional options for keg beer are available based on availability

DOMESTIC BOTTLED BEER

Bud Light
Busch Light
Coors Light
Miller Lite

SPECIALTY BOTTLED BEER

Blue Moon
Heineken | Heineken NA
Corona Extra
Potosi Snake Hollow IPA
Sam Adams Boston Lager
Michelob Ultra
Potosi Cave Ale
Stella Artois

HOUSE WINE | STONE CELLAR WINERY, NAPPA VALLEY

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

PREMIUM BRAND BAR

J & B Scotch | Bacardi Rum | Jim Beam Bourbon | Jose Cuervo Tequila
Seagram 7 Whiskey | Tanqueray Gin | Korbel Brandy | 1800 Tequila | Tito's Vodka

SUPER PREMIUM BRAND BAR

Jameson Whiskey | Hennessy VS Brandy | Crown Royal Whiskey | Jack Daniel's Whiskey
Johnny Walker Black Label Scotch | Maker's Mark Bourbon | Bombay Sapphire Gin
Plantation Dark Rum | Grey Goose Vodka | Patron Tequila

*Please contact our Wedding and Special Events Manager should you have a special request. Please make your selections at least 90 days in advance.

All menu items subject to 7% sales tax and 22% service charge. 12/2023

Our Event Space

From an elaborate ballroom to an intimate space overlooking the river, Hotel Julien Dubuque offers an exquisite setting for weddings of all types and sizes.

GRANDE BALLROOM

Feelings of grandeur, elegance and style emerge from first impressions of the historic Grande Ballroom. Complete with luxurious finishings and magnificent windows, the ballroom accommodates, on its own, a little over 150 guests and features 17' ceilings with chandeliers. Opened into the Fleur de Lis room, this space can host up over 300 guests.

The Grande Ballroom is also adjacent to the Atrium, a pre-function space ideal for pre-wedding entertainment, cocktails and meet-and-greet opportunities.



RIVER ROOM AND RIVER TERRACE

Adjacent to the Riverboat Lounge, the River Room offers a unique and modern setting suitable for weddings accommodating a little over 100 guests.

The River Room includes private access to the River Terrace, an outdoor patio space overlooking the Mississippi River and Port of Dubuque. With a strong history in providing unforgettable experiences, this unique outdoor space is ideal for pre-wedding entertainment, cocktails and meet-and-greet opportunities.



HARBOR GALLERY

Providing the rare combination of spaciousness in an intimate setting, the Harbor Gallery is located on the lobby level and is an exclusive venue for intimate dining up to 100 guests.

Nothing could be more unique than this distinctive space with breathtaking views of the Port of Dubuque through our floor-to-ceiling windows.



JULIEN I AND JULIEN II

These two smaller banquet rooms are located on the second floor across from the Grande Ballroom, and feature corner views of Main Street. These combinable rooms are perfect for intimate events of 15 to 60 guests, such as your pre-function suite, rehearsal dinner or farewell brunch.



Rates & Minimums

GRANDE BALLROOM

\$1,500 Room Rental Fee

Food and Beverage Minimum:

February | March | April | August - \$7,000

May | November - \$9,000

January | June | July | September | October | December - \$12,000

RIVER ROOM

\$750 Room Rental Fee

\$3,000 Food and Beverage Minimum

HARBOR GALLERY

\$350 Room Rental Fee

No Food and Beverage Minimum

JULIEN I AND JULIEN II

\$100 Individual Room Rental Fee

\$150 Combined Room Rental Fee

*Banquet space excluding the Grande Ballroom is complimentary for Shower, Rehearsal Dinner, and Farewell Brunch when hosting the wedding reception on site.

Friday and Sunday Incentive: 50% off Room Rental Fee and Food and Beverage Minimums

*Holiday weekends may not apply. Inquire for select dates.

Wedding Policies & Guidelines

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. Menu selection must be confirmed 90 days prior to event date. Your Wedding and Special Events Manager will be happy to suggest and design menus at your request to meet specific needs. Hotel Julien Dubuque must supply all food and beverage with the exception of wedding cakes. Wedding cakes must be provided by a licensed vendor. Due to strict health department codes, food and beverage may not be removed from your function.

WEDDING TASTING

A complimentary wedding tasting will be provided to the couple 4-6 months prior to the wedding date. Tastings are to be scheduled at least two weeks in advance, and are to take place Monday – Thursday at 1:30 p.m. or 4:00 p.m. Couples may bring guests, however; only two plates will be presented. Couples will have the choice of two salads and two plated entrées. Additional plates can be arranged at an additional cost.

SPECIAL DIETARY NEEDS

Remember to ask your guests if they have special dietary needs; food allergies, vegetarian, vegan, gluten free. Please provide an approved plan to identify the guest choice to our banquet servers.

SEATING ARRANGEMENTS

Seating for your guests will be at 5' round tables, set for eight guests unless otherwise requested. Hotel Julien Dubuque can provide complimentary table number stands for each table. Our Wedding and Special Events Manager will provide you with a detailed diagram of your wedding layout. If you will be arranging assigned seating, please provide the Wedding and Special Events Manager with a completed guest chart.

VENDOR SERVICES

A pre-determined time for set-up and delivery of decor must be established seven days in advance of your function with our Wedding and Special Events Manager. We ask that the vendors you contract, contact our wedding and special events manager directly to review details. Hotel Julien Dubuque will not permit the affixing of any items to the walls, floors and/or ceilings with nails, staples, tape or any other substance unless prior approval is given.

Wedding Policies & Guidelines

DEPOSITS AND PAYMENTS

We require a non-refundable deposit with the signed contract. The \$1,500 deposit will guarantee your space and will be applied to your final balance.

A payment schedule will be set to reflect the agreed upon Wedding Contract. All deposits are non-refundable and will be applied to your final bill.

Final payment for your wedding is to be paid in advance, no later than two weeks prior to your wedding date. Hotel Julien Dubuque requires a credit card on file to cover any additional charges incurred the night of the reception.

GUARANTEES

In order for your event to be a success, a guarantee of the number of guests attending your event is required two weeks prior to your wedding date. This number is not subject to reduction. If no guarantee is received, the contracted number of guests will be considered the guaranteed number.

CANCELLATION

Should a cancellation occur, the deposit will be forfeited. Events canceled will be subject to additional cancellation fees based upon the contract.

WEDDING AND SPECIAL EVENTS MANAGER RESPONSIBILITIES

Our Wedding and Special Events Manager will work directly with you on the details for your wedding. Their primary responsibilities are as follows:

- Vendor and decor recommendations and advice
- Set-up tasting date, time and menu
- Customize room layout and provide detailed diagram
- Finalize menu selections and detail banquet event order

For additional assistance with your wedding details, please refer to the vendor resource list.

HOTEL POLICY

Hotel Julien Dubuque is not responsible for the lost, stolen or misplaced items brought into the hotel. Please assign an attendant to gather the items you would like to keep; toasting glasses, cake knife, server, guest book, pen, card box and decor. Any items left in the banquet space following the event will be discarded.