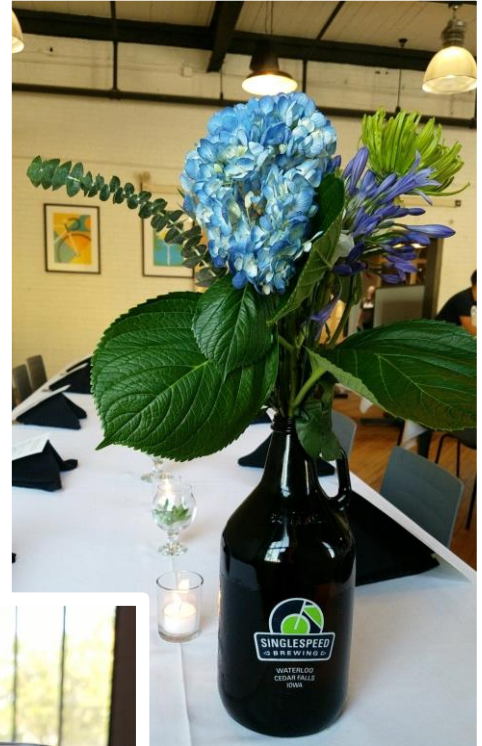


### OVERVIEW

We worked with manufacturing client, CPM Holdings to plan two nights of dinners and activities to accompany their July Sales meetings.

Tuesday night, guests enjoyed a 5-course Beer dinner in the private dining room at SingleSpeed Brewing Co. in Downtown Waterloo.



### DÉCOR:

Décor included linens, candles and a variety of live succulents and floral in glassware

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### MENU

We worked with Chef Dan to plan a custom menu including exotic ingredients and food prep techniques.

One of the big hits was the tobacco infused ice cream prepared with liquid nitrogen.



SingleSpeed Brewing Co.  
Tuesday, July 25<sup>th</sup>, 2017

**Amuse Bouche**  
*Pork Perfection*  
Iowa Heritage pork "Chop", Iowa sweet corn,  
pork demi-glace  
Equatorial Pale Wheat Ale

**Course One**  
*Spiced Strawberry Soup*  
Iowa strawberry, mint, yogurt, spiced pistachio  
Anna Marie Strawberry Blonde Ale

**Course Two**  
Grilled Trout with Flageolet Bean & Coconut  
Rice  
Lemon, prosciutto, brown butter, sage, red rice  
Coconut Migration American Double IPA

**Course Three**  
Wood Stone Roasted Chicken Thigh  
Kohlrabi & Starfruit slaw, Aronia Coulis  
Saison de Waterloo Farmhouse Ale

**Course Four**  
*Coffee and a Cigar*  
Coffee infused ice cream with barrel aged coffee  
and Iowa fruit  
Tip the Cow Cocoa Espresso Milk Stout

