

# BREAKFAST MENU

## CONTINENTAL CHOICES

All continental breakfasts are served with freshly brewed coffee, tea and assorted fruit juices.

### LIGHTHOUSE CONTINENTAL BREAKFAST 14 per guest

Chef's selection of freshly baked breakfast pastries, muffins, seasonal fresh fruit

### DELUXE CONTINENTAL BREAKFAST 17 per guest

Cinnamon rolls, assorted Danish & muffins, fruit yogurts & granola toppings, assorted cold cereals, seasonal sliced fruit, fruit preserves & butter

## BUFFET CHOICES

All buffet breakfasts are served with freshly brewed coffee, tea and assorted fruit juices.

### BLUE CHIP BREAKFAST BUFFET 20 per guest

*Minimum guarantee of 20 guests*

Assorted breakfast pastries  
Assorted yogurts & granola  
Seasonal fresh fruit tray  
Fresh scrambled eggs  
Seasoned breakfast potatoes  
Crispy bacon  
Biscuits & gravy

### BLUE CHIP BISTRO BRUNCH BUFFET 25 per guest

*Minimum guarantee of 20 Guests*

Assorted breakfast pastries with butter & preserves  
Fluffy scrambled eggs  
Homestyle waffles  
Crispy bacon & sausage  
Breakfast potatoes  
Sliced ham  
Seasonal fresh fruit

### STARDUST BREAKFAST BUFFET 24 per guest

*Minimum guarantee of 20 Guests*

Sliced fresh fruit  
Assorted breakfast pastries  
Fruit yogurts & granola toppings  
Oatmeal & raisins  
Fluffy scrambled eggs  
Breakfast potatoes  
Brioche French toast  
Homestyle pancakes  
Sausage & bacon  
Fruit preserves & butter

## PLATED BREAKFAST ENTRÉES

All plated breakfast entrées are served with breakfast breads, butter, preserves, freshly brewed coffee & tea.

### BRIOCHE FRENCH TOAST 18 per guest

Breakfast potatoes, choice of sausage or bacon & fresh fruit

### BLUE CHIP FARMER'S DELIGHT 17 per guest

Fluffy scrambled eggs, breakfast potatoes, & choice of sausage or bacon

# BREAKFAST MENU

---

## BEVERAGES

Freshly brewed coffee & decaf (with assorted flavored creamers)	35 per gallon
Fresh juices (Orange, Apple, Tomato)	30 per gallon
Tea (hot or iced, sweet or unsweetened)	30 per gallon
Pepsi® products	3 each
Aquafina® water	3 each
Ocean Spray® fruit juices	3 <sup>50</sup> each
Sparkling water	3 <sup>50</sup> each

## MORNING BREAK SELECTIONS

Fresh whole fruit	2 each
Granola bars	2 <sup>50</sup> each
Kashi®/Clif® bars	3 each
Assorted Danish	26 per dozen
Assorted muffins	26 per dozen
Bagels & cream cheese	26 per dozen
Fruit yogurt & granola	3 each
Assorted donuts	26 per dozen
Assorted cold cereals	3 each

## BREAKFAST ENHANCEMENTS

Croissant, egg, ham & cheese	5 each
Muffin, bacon, egg & cheese	5 each
Buttermilk biscuit, sausage, egg & cheese	5 each
Breakfast quiche (Minimum 6 slices)	3 each
Omelet station	8 per person

# LUNCH MENU

---

## HOT LUNCHEONS - PLATED SELECTIONS

Three-course lunch menu includes your choice of soup or salad, entrée & dessert from the lunch selections. Rolls & butter are included. Served with freshly brewed coffee & tea.

### ARTICHOKE PARMESAN CHICKEN BREAST **19** per guest

Stuffed chicken breast with artichokes & tomatoes, roasted chicken velouté, oven roasted herbed potatoes & Chef's choice of seasonal vegetables

### ROASTED SLICED TURKEY BREAST **17** per guest

Served with mashed potatoes, stuffing & gravy

### HOT BEEF SANDWICH **18** per guest

Slow cooked pot roast on top of Texas toast, covered with mashed potatoes & gravy, with a side of corn

### SAUTÉED SALMON **24** per guest

Topped with shrimp & sun-dried tomato beurre blanc, served with Chef's choice of seasonal vegetable & Chef's choice of starch

### CRAB MEAT TOPPED CHICKEN BREAST -GF- **23** per guest

With rémoulade drizzle, red potatoes, roasted pepper hash & Chef's choice of seasonal vegetable

### LUNCHEON CUT PRIME RIB **24** per guest

8oz prime rib served with au gratin potatoes & fresh asparagus

### SLICED ROASTED PORK LOIN **16** per guest

With applejack or wild mushroom sauce served with roasted red buds

### BLACKENED CHICKEN BREAST **19** per guest

Over fettuccine Alfredo, Chef's choice seasonal vegetable

### CARAMELIZED ONION FLANK STEAK **24** per guest

Parmesan potatoes & Chef's choice seasonal vegetable

### CHICKEN PICATTA **18** per guest

Chardonnay, capers & herb butter, served with Chef's choice vegetable & starch

### PENNE PASTA GENOVESE -GF- **16** per guest

Penne pasta, mushrooms, vegetable medley, spinach, mozzarella cheese & basil with light tomato sauce

## HOT SANDWICHES - PLATED SELECTIONS

Sandwich with choice of French fries, potato wedges, coleslaw, potato salad or macaroni salad. Served with a fruit cup & freshly brewed coffee or tea.

### PULLED PORK SANDWICH **16** per guest

Slow roasted pork shoulder served on a kaiser roll with BBQ sauce on the side

### GRILLED OR FRIED CHICKEN SANDWICH **16** per guest

Roasted garlic and orange aioli, lettuce, tomato and onion on Ciabatta

### HOT BEEF SANDWICH **16** per guest

Slow cooked beef roast served on a kaiser roll

# LUNCH MENU

---

## COLD SANDWICHES - PLATED SELECTIONS

Sandwich with choice of potato or macaroni salad. Served with fruit cup & freshly brewed coffee & tea.

### DELUXE CLUB CROISSANT **15** per guest

Ham, turkey, bacon & Swiss cheese on a fresh croissant roll with lettuce & tomato

### BEEF & CHEDDAR **15** per guest

Shaved beef piled high & sharp cheddar served on a pretzel roll

### TRADITIONAL HOAGIE SUB **15** per guest

Salami, turkey, ham, provolone cheese, shredded lettuce, sliced tomato, sweet peppers & herb infused olive oil on a fresh sub roll

### GRILLED VEGGIE WRAP **15** per guest

Zucchini, yellow squash, mushrooms, roasted peppers and herbed garlic spread

## FRESH SALADS - PLATED SELECTIONS

Gluten Free dressings available upon request. Served with freshly brewed coffee & tea.

### CHEF'S SALAD -GF- **15** per guest

Julienne ham & thinly sliced turkey, cheddar & Swiss cheese, chopped egg, bacon & tomato, on a bed of crisp lettuce with choice of dressing

### ASIAN CHICKEN SALAD **16** per guest

Sliced chicken, julienne red & green peppers, snow peas, carrots, cabbage, water chestnuts, Mandarin oranges & Asian soba noodles with ginger vinaigrette

### STEAK SALAD -GF- **18** per guest

Sliced flank steak, chopped romaine, Roma tomatoes, asparagus, fresh mozzarella & peppercorn dressing

### CHICKEN CEASAR SALAD -GF- **16** per guest

Grilled chicken, fresh chopped romaine, parmesan cheese, home baked croutons with Caesar dressing

## BLUE CHIP BOXED LUNCHES

Boxed lunches require a minimum of 12 guests. Maximum of 2 choices. (Maximum of 50 guests)

Boxed lunches include: condiments, disposable flatware, bottled water, bag of chips & a jumbo cookie.

### TURKEY CLUB **15** each box

Sliced turkey with lettuce, tomato, bacon & ranch dressing on a hoagie roll

### ROAST BEEF **15** each box

Sliced roast beef, cheddar cheese, lettuce, tomato & creamy horseradish on a hoagie roll

### HAM & SWISS **15** each box

Sliced ham, Swiss cheese, mixed greens, tomato & Dijon mustard on a hoagie roll

### GRILLED VEGETABLE WRAP **15** each box

Zucchini, yellow squash, mushrooms, roasted peppers & herbed garlic spread

# LUNCH MENU

## LUNCH BUFFETS

Minimum guarantee of 20 guests for all buffets. Served with fresh rolls & butter (unless otherwise noted), freshly brewed coffee & tea.

### BLUE CHIP DELI BUFFET

20 per guest

Soup du jour  
Mustard potato salad & coleslaw  
Sliced deli meats: ham, turkey & roast beef **-GF-**  
Sliced cheese, tomato, lettuce, onion, pickles **-GF-**  
Selection of sliced breads  
Assorted cookies & brownies

### ITALIAN BUFFET

20 per guest

Minestrone  
Caesar salad with seasoned croutons  
Garlic bread sticks  
Rigatoni & meatballs with marinara sauce  
Chicken Parmesan  
Italian-style squash with tomatoes **-GF-**  
Assorted pizza  
Oven roasted garlic & rosemary potatoes **-GF-**  
Assorted cookies & mini cannoli

### TEX MEX BUFFET

21 per guest

Tortilla soup  
Mixed garden greens, roasted corn & black beans, chipotle ranch **-GF-**  
Chicken & beef fajitas **-GF-**  
Refried beans **-GF-**  
Spanish rice **-GF-**  
Flour or corn tortillas  
Fried tortilla chips  
Salsa, chili con queso & guacamole **-GF-**  
Churros with cinnamon sugar

### TAILGATE BUFFET

22 per guest

Potato salad  
Creamy pasta salad  
Grilled hamburgers **-GF-**  
BBQ chicken  
Beef hot dogs **-GF-**  
Sliced cheese, tomato, lettuce, onion, pickles, real mayonnaise, mustard **-GF-**  
Assorted cookies & brownies

### ASIAN BUFFET

22 per guest

Egg drop soup **-GF-**  
Assorted Asian greens, chopped peanuts, crispy noodles, Mandarin oranges, red onion, ginger dressing  
Kung pao chicken  
Beef & broccoli  
Fried rice  
Wok seared vegetables **-GF-**  
Vegetable egg rolls, sweet & sour sauce  
Fortune cookies & almond cookies

### SOUTHERN BUFFET

24 per guest

Chicken & sausage gumbo  
Baked potato salad  
Crispy fried chicken  
BBQ beef brisket **-GF-**  
Blackened catfish **-GF-**  
Vegetable cabbage slaw **-GF-**  
Smashed potatoes **-GF-**  
Baked mac & cheese  
Corn bread & butter  
Assorted pies

# LUNCH MENU

---

## PLATED LUNCH DESSERTS

### DESSERTS (CHOOSE ONE)

Eli's cheesecake (variety of flavors)

Valpo velvet ice cream or sherbet

Jumbo cookies or brownies

Assorted cakes

## AFTERNOON BREAK SELECTIONS

Domestic cheese display	4 per person
Sliced fruit tray	5 per person
King sized candy bars	3 each
Soft pretzels with mustard	4 each
Tortilla chips & salsa	3 per person
Mixed nuts	15 per pound
Assorted bags of chips or pretzels	2 each
Fresh popped popcorn with assorted seasoning salt	150 (max for 2 hours)

# DINNER MENU

---

## PLATED DINNERS

Our three-course dinner menu includes fresh crisp salad, entrée with starch, vegetable & dessert.  
Fresh rolls & butter. Freshly brewed coffee & tea.

### SAUTÉED OR BLACKENED GROUPER -GF- 27 per guest

With tomato coulis, choice of starch & Chef's choice  
seasonal vegetable

### SAUTÉED AIRLINE CHICKEN BREAST 22 per guest

Marinated in fresh herbs, finished with a demi glaze

### CHICKEN MARSALA 22 per guest

Sautéed chicken breast finished with Marsala  
wine demi glaze

### DOUBLE CUT PORK CHOP -GF- 24 per guest

Thinly carved with wild mushroom applejack  
or Dijon cream sauce

### FRESH FISH FILET MARKET PRICE

Choice of halibut, walleye or perch  
*Chef's choice for preparation*

### STEAK & SHRIMP 41 per guest

Grilled 5oz filet mignon, wild mushroom demi glaze,  
& shrimp scampi

### STUFFED BREAST OF CHICKEN 24 per guest

Spinach, artichoke, cheese, stuffed chicken served with a  
light Parmesan cream sauce

### CHICKEN FLORENTINE 23 per guest

Chicken breast filled with fontina cheese, spinach  
& lemon caper cream

### SLOW ROASTED PRIME RIB 35 per guest

12oz Prime rib served with thickened au jus

### FRESH FILET OF SALMON -GF- 23 per guest

With garlic cream sauce & topped with  
sautéed leeks & wild mushrooms

### RIBEYE STEAK -GF- 32 per guest

Grilled 12oz ribeye with garlic mushrooms,  
choice of starch & Chef's choice of seasonal vegetable

### NEW YORK STRIP 39 per guest

12oz Chargrilled, red wine demi glaze

# DINNER MENU

---

## SALAD SELECTIONS

*Choose one with plated dinner choice*

### HOUSE SALAD

Tossed mixed greens, sliced cucumbers, Roma tomato wedge & julienne carrots with a choice of dressing

### CAESAR SALAD

Romaine, toasted croutons, shredded Parmesan, tossed in Caesar dressing

## VEGETABLE SELECTION

*Choose one with dinner choice*

Fresh green beans

Broccoli

Cauliflower

Zucchini medley

Honey glazed carrots

Vegetable medley

## STARCH SELECTION

*Choose one with dinner choice*

Garlic mashed

Oven roasted red skin

Baked potatoes

Sweet mashed

Au gratin

Rice pilaf

## PLATED DINNER DESSERTS

*Choice of one included with dinner entrée.*

### TRIPLE CHOCOLATE

A triple decadent chocolate cake

### ELI'S® CHEESECAKE

Fresh strawberries & strawberry sauce

### TIRAMISU

Sponge cake, coffee, Marsala cream

### TURTLE CHEESECAKE

### CARROT CAKE

### VALPO VELVET® ICE CREAM OR SHERBET

### PECAN PIE

### KEY LIME PIE

---



# DINNER MENU

---

## BUFFET DINNERS

Minimum guarantee of 20 guests for all buffets. Served with fresh rolls & butter (unless otherwise noted), freshly brewed coffee & tea.

### BLUE CHIP

27 per guest

Field greens **-GF-** with assorted dressings  
Herb roasted chicken **-GF-**  
Tenderloin tips  
Parmesan crusted tilapia  
Garlic mashed potatoes **-GF-**  
Seasonal vegetable **-GF-**  
Assorted desserts to include Eli's<sup>®</sup> cheesecakes

### TASTE OF ITALY

28 per guest

Caesar salad  
Antipasto pasta salad **-GF-**  
Chicken Marsala  
Italian sausage & peppers **-GF-**  
Tri-color tortellini stuffed with cheese  
Penne with marinara **-GF- PASTA OPTIONAL**  
Italian meatballs  
Broccoli with garlic & olive oil **-GF-**  
Warm garlic breadsticks  
Italian cannoli & cookies

### COUNTRY JAMBOREE

32 per guest

Tossed salad, assorted dressings **-GF-**  
Creamy coleslaw **-GF-**  
Fried chicken  
Smoked pork ribs  
Crispy catfish, Cajun rémoulade  
BBQ beef brisket  
Roasted potatoes **-GF-**  
Fresh corn **-GF-**  
Cornbread  
Assorted cakes & pies

### STARDUST

36 per guest

Mesclun salad with assorted dressings  
Grilled vegetables **-GF-**  
Shrimp pasta salad  
Carved prime rib with au jus **-GF-**  
Herb rubbed, Frenched chicken breast  
Chargrilled salmon, lemon beurre blanc **-GF- SALMON OPTIONAL**  
Asparagus **-GF-**  
Oven roasted fingerling potatoes **-GF-**  
Assorted mini desserts

### SAM'S TOWN

45 per guest

Deconstructed wedge salad **-GF-**  
Roast turkey with stuffing and gravy  
Roast pork loin **-GF-**  
Baked ziti  
Shrimp Alfredo  
Carved prime rib with au jus **-GF-**  
Chicken vesuvio with wedge potato  
Mashed potatoes **-GF-**  
Broccolini **-GF-**  
Assorted desserts to include Eli's<sup>®</sup> cheesecakes

# COCKTAIL RECEPTION MENU

## ENHANCEMENTS

All Enhancements will require a Chef Attendant. A Chef attendant fee of \$75 is additional.

### HOT PRETZEL BAR

5 per guest

Warm soft pretzels with gourmet mustards

### HOT DOG BAR

5 per guest

Grilled Vienna® hot dogs, warm buns, sauerkraut, chili & cheese, caramelized onions with traditional condiments

### TACO BAR

6 per guest

Corn or flour tortillas, shredded cheese, beef taco meat, salsa rojo, guacamole, sour cream, diced tomatoes & jalapeño peppers

### PASTA BAR

7 per guest

Mushroom with pesto cream, cheese with garlic Alfredo, beef with pomodoro sauce, breadsticks, Parmesan cheese & crushed red pepper

### MASHED POTATO MARTINI BAR

7 per guest

A trio of potatoes to include candied sweet potatoes, Yukon Gold potatoes, homestyle potatoes, assorted toppings to include: pecans, toasted coconut, brown sugar, shredded cheese, scallions, bacon, whipped butter & sour cream

### SUNDAE BAR

8 per guest

Chocolate, Vanilla and Strawberry flavors of Valpo Velvet Ice Cream with a variety of assorted toppings

### FAJITAS

8 per guest

Your choice of beef or chicken with peppers & onions. Served with flour tortillas, sour cream, guacamole, tomatoes, shredded cheese & salsa

### SLIDER BAR

8 per guest

Mini sirloin patties accompanied with caramelized onions & cheddar cheese on soft rolls. Served with traditional condiments.

## HOT HORS D'OEUVRES

All selections are 20 pieces per order

Meatballs: choice of barbecue or Swedish	35
Chicken wings: choice of buffalo or barbecue	40
Assorted pizzas	20
Chicken & shrimp pot stickers with sweet & sour sauce	60
Coconut shrimp with orange ginger marmalade	60
Spring rolls with Asian dipping sauces	60
Mushrooms filled with crab meat stuffing	60
Spanakopita	60
Chicken cornucopia quesadilla	60
Bacon wrapped scallops	70
Jumbo lump crab cakes with cocktail & rémoulade sauces	75
Miniature beef Wellington with Cabernet sauce	80
Baked Brie	65

## COLD HORS D'OEUVRES

All selections are 20 pieces per order

Tomato bruschetta with Parmesan cheese crostini	40
Rotisserie chicken canapé on fresh herb crostini	45
Fresh seasonal melon & imported prosciutto	55
Smoked salmon on crispy potato pancake	60
Mediterranean salad on skewer	65
Shrimp cocktail	70
Grilled andouille sausage with jumbo shrimp on mini corn muffin	70
Grilled beef tenderloin on garlic crouton with fresh asparagus	70
Artichoke bottom filled with crab salad	70
Mini lobster Thermidor	75
Red pepper hummus bite	65
Spicy shrimp salad bite	65
Cranberry goat cheese canapé	50

# COCKTAIL RECEPTION

---

## CARVING STATIONS

All items are carved by Chef Attendant. Chef Attendant fee of \$75 is additional. Serves 20 per order.

**SLOW ROASTED TURKEY BREAST** 175  
With sage gravy & cranberry sauce, mini cranberry nut roll

**STEAMSHIP GLAZED HAM** 200  
With Dijon mustard & kaiser rolls

**CHARGRILLED BEEF TENDERLOIN** 250  
With horseradish sauce, roasted shallot demi & pretzel rolls

**ROASTED PRIME RIB** 275  
With horseradish sauce, thyme infused au jus & silver dollar rolls

## RECEPTION DISPLAYS

Serves 20

**ITALIAN ANTIPASTO** 95 per display  
Prosciutto, salami, cured ham, baby mozzarella, imported olives, grilled portobella mushrooms, artichokes, red peppers, & zucchini squash

**SMOKED SALMON** 150 per display  
Smoked salmon, red onion, capers, cream cheese, chopped eggs on mini pumpernickel toast points

**DOMESTIC CHEESE** 85 per display  
Assorted domestic cheese with crackers

**SEASONAL FRESH FRUIT** 75 per display  
Array of fresh sliced fruit

**GRILLED VEGETABLES** 80 per display  
Served with pita chips & hummus

**GARDEN VEGETABLE CRUDITÉS** 60 per display  
Array of seasonal vegetables & ranch dressing

# BREAKS & REFRESHMENTS

---

## THEMED AM BREAKS

### BAGEL MANIA

8 per guest

Fresh sliced seasonal fruit  
Assorted bagels: onion, blueberry, plain, cinnamon raisin  
Array of cream cheese  
Crisp bagel chips & hummus  
Fruit preserves & butter

### DONUT MANIA

8 per guest

Fresh sliced seasonal fruit  
Assorted fresh baked donuts

## THEMED PM BREAKS

### CANDY BAR EXTRAVAGANZA

8 per guest

Assorted candy bars  
Chocolate covered peanuts/M&M's®  
Coffee & Decaf  
Bottled water

### MILK & COOKIES

7 per guest

Fresh jumbo cookies  
Fudge brownies  
Chilled milk  
Sodas, coffee, decaf

### NACHO FIESTA

14 per guest

Fresh tortilla chips  
Assorted salsas - hot/mild  
Nacho cheese  
Jalapeños, tomatoes, sour cream & onions  
Warm churros with cinnamon sugar  
Assorted sodas & water

### TAKE ME OUT TO THE BALLGAME

13 per guest

Assorted candy bars  
Cracker Jack®  
Soft pretzels with mustard & cheese sauce  
Freshly popped popcorn  
Roasted peanuts  
Assorted sodas & water

Add seasoned ground beef

3 per guest

## BEVERAGE

### INFUSION STARBUCKS® COFFEE BREAK WITH FLAVORINGS & TOPPINGS 12 per guest

Biscotti & assorted breakfast cookies  
Chocolate covered espresso beans  
Candied orange slices  
Coffee syrups: hazelnut, caramel, vanilla, Irish cream & French vanilla  
Shaved chocolate, sugared swizzle sticks, whipped cream  
Flavored creamer & milk

### THE HANGOVER

16 per guest

Virgin Bloody Marys, screwdrivers, bottled water  
Fresh fruit & yogurt dips  
Sausage biscuit sandwiches  
Cheeseburger sliders  
Skillet fried hash browns  
Assorted pastries  
Optional - ADD Individual bottles of alcohol 5 each

# BAR MENU

## BANQUET WINE

Cupcake Chardonnay	17
Cupcake Merlot	17
Cupcake Cabernet	17
Cupcake Moscato	17
Beringer White Zinfandel (California)	21
Beringer Chardonnay	21
Beringer Merlot	21
Beringer Cabernet	21
Beringer Moscato	21
William Hill Chardonnay	26
William Hill Merlot	26
William Hill Cabernet	26
Sip Moscato	26
Frel Brothers Reserve (Sonoma, California)	24
Macmurray Pinot Noir (Sonoma, California)	35
Mirassou Pinot Noir (Central Coast, California)	18
Ecco Domani Pinot Grigio (Tre Venezia, Italy)	18

## BANQUET CASH BAR

There will be a \$100 bartender fee if total bar sales do not exceed \$350

	RUBY	SAPPHIRE	EMERALD
Cocktails	5	6	7
Martinis / Specialty	7	8	9
Wine	5	6	7
Imported Beer	5	5	5
Domestic Beer	4	4	4
Pepsi Products	3	3	3
Aquafina® Water	3	3	3

## 4-HOUR OPEN BAR

Prices are per person & reflect a 4-hour open bar. No shots.

### RUBY

**23** per guest

Beefeater, Pinnacle Vodka, Jose Cuervo Tequila, Bacardi, Malibu, Captain Morgan, Dewers, Jack Daniel's, Seagram's 7, Christian Brother's Brandy, Amaretto, Carolyn's Cream, Peach Schnapps, Cupcake Chardonnay, Cupcake Merlot, Cupcake Cabernet, Cupcake Moscato, Beringer White Zinfandel, Domestic & Imported Bottled Beer

### SAPPHIRE

**28** per guest

Smirnoff, New Amsterdam, Tanqueray, Casamigos Tequila, Bacardi, Malibu, Captain Morgan, Johnny Walker Red, Dewar's, Jim Beam, Jack Daniel's, Crown Royal, Christian Brother's Brandy, Hennessy, Kahlúa, Amaretto, Baileys Irish Cream, Drambuie, Grand Marnier, Peach Schnapps, Southern Comfort, Beringer Chardonnay, Beringer Merlot, Beringer Cabernet, Beringer Moscato, Beringer White Zinfandel, Domestic & Imported Beer

### EMERALD

**33** per guest

Tito's, Belvedere, Tanqueray, Bombay Sapphire, Stoli, Casamigos Tequila, Bacardi, Malibu, Myers's Rum, Johnny Walker Black, Dewar's, Jack Daniel's, Crown Royal, Hennessy VS, Kahlúa, Amaretto Di Sarona, Baileys Irish Cream, Frangelica, Sambuca, Peach Schnapps, Southern Comfort, William Hill Chardonnay, William Hill Merlot, William Hill Cabernet, Sip Moscato, Beringer White Zinfandel, Domestic & Imported Bottled Beer

# CATERING POLICIES

---

Thank you for choosing Blue Chip Casino for your hospitality needs. Our goal is to provide you and your guests with creative menus and friendly, attentive service at competitive prices, allowing you to concentrate on the purpose of your meeting or celebration. Please take a moment to review the following guidelines to help serve you as efficiently as possible.

## MENUS

While we have a full range of menus available, our Sales & Catering Management Team and Chefs are always happy to meet with you to discuss your particular needs. Menu prices are guaranteed for six (6) months from date of signed contract.

## FOOD & BEVERAGE

All Food & Beverages must be purchased through Blue Chip Casino. Other than by Blue Chip Casino itself, no food or beverage is permitted to be catered either professionally or non-professionally on Blue Chip premises. Final selections must be submitted at least fourteen (14) days prior to the event.

## GUARANTEED ATTENDANCE & PAYMENT POLICIES

In arranging private functions, the total number of individuals attending the function must be specified by 10:00am at least ten (10) business days in advance of the function. This number will be considered a guarantee and not subject to reduction. If a guarantee is not given by this time we will consider the last estimated number as the guarantee for the function. For all food functions, the banquet department will prepare for five (5) percent over the guaranteed attendance figure. We reserve the right to charge for every person served. If attendance is above the guarantee, charges will be for actual number of guests. All events are considered tentative until a non-refundable deposit confirms your reservation unless otherwise specified in your contract. Deposit payments & payment schedules will be established with the Sales & Catering Manager.

## FUNCTION SPACE

Blue Chip Casino reserves the right to make changes in function room assignments if your actual attendance or food & beverage utilization differs substantially from original anticipated levels. The patron agrees to be responsible for any damages done to the facility during the time his or her guests are under his or her control or that of an independent contractor hired by the patron. Blue Chip Casino assumes no responsibility for any damages to equipment or property of patron or his/her guests. The rental party agrees to hold Blue Chip Casino harmless, & indemnify Blue Chip Casino for any personal injury, property damage or other cost or liability relating to its use of the room & event, except for liabilities arising from the negligence or misconduct of Blue Chip Casino.

## DECORATIONS

Your Sales & Catering Manager can coordinate with you a full range of services from floral and decorative needs, to security and electrical requests. In addition the hotel offers an on premise audio visual supplier. Decorations brought onto the premises by the guest or decorator must be approved by Management and meet all local fire codes. Use of staples, tacks, nails, confetti, glitter, bubbles, sparklers, fog machine and/or tape is prohibited.

# CATERING POLICIES

---

## MATERIALS

All arrangements for shipping and receiving of materials must be approved and confirmed with your Sales & Catering Manager two (2) weeks prior to arrival. Delivery should be no more than three (3) days prior to date of event or storage fees may apply. Vendor load-in/load-out must be arranged and approved with the Sales & Catering Manager. All shipments must be clearly marked with the group name on packages.

## SERVICE CHARGES

A 16% gratuity, 4% service charge & 7% tax will be applied to all catering invoices.

## GUEST ROOMS

Hotel room blocks may be available in conjunction with a booked event, based on availability. Guests checking into the hotel must be 21 years of age or older & possess a valid credit card. **The credit card MUST match the person checking in.** Check-in is at 4:00pm and check-out is at 11:00am. All hotel rooms are subject to applicable taxes and resort fees.

## AUTHORITY

The person signing this agreement must be 21 or over and present throughout the entire rental period. This agreement is not transferable to any other person or group.

## DISPUTES

Any disputes relating to this agreement or the rental party's use of the Blue Chip Casino facility shall be governed by the laws of the State of Indiana.

## HOURS OF USE

The amount of time for your event must not exceed length of contracted hours. Should your event last longer than the time allotted, you will be charged additional fees.

## PROPERTY

You agree and acknowledge that Blue Chip Casino will not be responsible for the safe-keeping of equipment, supplies, written material or other valuable items left in function rooms, guest rooms or anywhere on Blue Chip property other than any secured storage areas available to Blue Chip guests. You may not rely on any verbal or written assurances provided by Blue Chip staff, other than as provided in this Agreement. Blue Chip Casino reserves the right to make and enforce all necessary or appropriate rules for the safe and efficient use of the facilities. This shall include but not be limited to the right to remove from the facilities any unruly, disruptive, or otherwise objectionable person without liability to Blue Chip Casino. We are not responsible for lost or stolen stored items.