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Prices do not include service charges of the following: 16% gratuity, 5% service charge & 7% tax will be applied to all catering invoices.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**Attendant fee of \$75 is additional.





BREAKFAST SELECTIONS

CONTINENTAL

Based on one hour of service.

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

LIGHTHOUSE | 16pp

seasonal fresh fruit, assorted freshly baked breakfast pastries, muffins, croissants, butter, assorted preserves, individual yogurt parfaits

MICHIGAN CITY | 19pp

seasonal fresh fruit, assorted freshly baked breakfast pastries, muffins, croissants, butter, assorted preserves, individual yogurt parfaits, oatmeal, cinnamon, raisins, assorted cold cereals, milk

BUFFET CHOICES

All buffets served with freshly brewed coffee, tea and assorted fruit juices.

*BLUE CHIP | 21pp

seasonal fresh fruit, assorted breakfast pastries, butter, assorted preserves, individual yogurt parfaits, scrambled eggs, breakfast potatoes, bacon or sausage

*STARDUST | 26pp

seasonal fresh fruit, assorted breakfast pastries, butter, assorted preserves, individual yogurt parfaits, oatmeal, cinnamon, raisins, scrambled eggs, breakfast potatoes, brioche french toast or homestyle pancakes, biscuits and gravy ham, bacon, sausage, turkey sausage (choice of 2)



BREAKFAST SELECTIONS

PLATED BREAKFAST ENTRÉES

All entrées served with assorted breakfast breads, butter, assorted preserves, freshly brewed coffee and tea.

*BRIOCHE FRENCH TOAST | 19pp

seasonal fresh fruit, scrambled eggs, choice of sausage or bacon

*FARMER'S DELIGHT | 18pp

seasonal fresh fruit, scrambled eggs, breakfast potatoes, choice of sausage or bacon

BREAKFAST ENHANCEMENTS

*BREAKFAST SANDWICHES | 5 per sandwich

croissant, egg, ham, cheese

muffin, egg, bacon, cheese

biscuit, egg, sausage, cheese

BREAKFAST QUICHE | 5 per piece

individual quiche



À LA CARTE

SNACK BREAK ITEMS

seasonal whole fruits	4 each
granola bars	3 each
kashi®/clif® bars	3 each
breakfast sandwiches	8 per sandwich
assorted breakfast pastries	30 per dozen
assorted muffins	30 per dozen
bagels, cream cheese	30 per dozen
assorted donuts	30 per dozen
jumbo cinnamon rolls	30 per dozen
assorted jumbo cookies	30 per dozen
brownies	30 per dozen
individual yogurt parfaits	4 each
soft pretzels, mustard	4 each
assorted candy bars	3 each
assorted bags chips, pretzels	2 each
mixed nuts	20 per lb

BEVERAGES

freshly brewed regular or decaffeinated coffee	38 per gallon
hot tea	38 per gallon
iced tea, sweet or unsweetened	38 per gallon
hot chocolate, marshmallows	38 per gallon
apple, cranberry, orange juice	38 per gallon
lemonade	38 per gallon
still or sparkling water	3 each
assorted soft drinks (pepsi® products)	3 each
ocean spray® fruit juices	3 each
energy drinks	8 each
starbucks frappuccino®	8 each
gatorade or sobe life water®	6 each
bottled pure leaf tea	5 each
individual milk cartons (skim, 2%, or chocolate)	3 each
continuous beverage service full day (max 8 hours)	20pp*
regular, decaffeinated coffee, assorted teas, assorted soft drinks, still and sparkling water	
continuous beverage service half day (max 4 hours)	12pp*
regular, decaffeinated coffee, assorted teas, assorted soft drinks, still and sparkling water	

*** Additional hours are 1.5pp per hour.



THEMED BREAKS

Based on 30 minutes of service.

BAGEL MANIA | 10pp

seasonal fresh fruit, assorted bagels: onion, blueberry, plain, cinnamon raisin
assorted cream cheeses, butter, fruit preserves

FANCY DONUTS | 12pp

seasonal fresh fruit, assorted donuts

BYO TRAIL MIX | 11pp

mixed nuts, marshmallows, dark & white chocolate chips, craisins,
pretzel rods, dried apricots, butterscotch & yogurt chips

BYO YOGURT PARFAIT | 11pp

regular & greek, assorted fruit toppings, assorted berries,
granola, chocolate chips, whipped cream, lavender honey

SWEET TREATS FOOD BREAK | 9pp

assorted candy bars, chocolate covered peanuts, assorted bags of chips, pretzels

MILK & COOKIES | 8pp

assortment of jumbo cookies, brownies, skim, 2%, chocolate milk

CHIPS & DIPS | 11pp

housemade chips to include: regular, bbq, ranch, veggie, pita, tortilla, butter garlic pretzel rods
dips to include: sour cream dill, hummus, pico de gallo, warm spinach, olive tapenade, cheddar

KETO | 14pp

housemade beef jerky to include: black pepper, chipotle, turkey jerky
domestic cheese, veggie chips, chive cream cheese dip, marinated olives

NACHO FIESTA | 14pp

tortilla chips, nacho cheese, seasoned ground beef, jalapeños, tomatoes,
sour cream, green onions, black olives, salsa, guacamole

TAKE ME OUT TO THE BALLGAME | 12pp

assorted candy bars, cracker jack, soft pretzels, mustard, cheese sauce
freshly popped popcorn, roasted peanuts



LUNCH SELECTIONS

PLATED LUNCHES - 3 COURSES

Includes assorted rolls, butter, choice of seasonal soup or garden salad, dessert, coffee and tea service.

ENTRÉES

GENOVESE | 17pp

penne pasta, mushrooms, vegetable medley, spinach, mozzarella, basil, tomato sauce

ARTICHOKE PARMESAN STUFFED CHICKEN BREAST | 20pp

artichokes, tomatoes, oven-roasted herb potatoes, seasonal vegetable, chicken herb velouté

CHICKEN PICATTA | 19pp

chardonnay, capers, mashed potatoes, vegetable medley, lemon butter

SLOW-ROASTED TURKEY BREAST | 18pp

mashed potatoes, green beans, turkey jus lié

ROASTED PORK LOIN | 18pp

oven-roasted fingerling potatoes, zucchini melody, applejack demi

SAUTÉED SALMON | 24pp

rice pilaf, zucchini melody, shrimp & sun-dried tomato beurre blanc

BLACKENED SHRIMP | 22pp

fettuccine, seasonal vegetables, alfredo

*SLOW-ROASTED BEEF ROAST SANDWICH | 18pp

texas toast, mashed potatoes, corn, gravy

*8OZ NEW YORK STRIP | 24pp

au gratin potatoes, asparagus, demi

DESSERT OPTIONS

triple chocolate cake

tiramisu

carrot cake

creamy cheesecake, strawberry sauce



LUNCH SELECTIONS

ENTRÉE SALADS

Includes assorted rolls, butter, dessert, coffee and tea service.

ASIAN CHICKEN | 18pp

glazed chicken breast with red & green peppers, snow peas, carrots, cabbage, water chestnuts, mandarin oranges, crispy noodles, ginger vinaigrette

CHICKEN CAESAR | 17pp

grilled chicken breast with romaine, parmesan, house-baked croutons, caesar dressing

NEPTUNE | 20pp

poached shrimp, crab, boston lettuce, celery, pasta, tomato, creamy dill dressing

BLUE CHIP BOXED LUNCHES

Includes condiments, disposable flatware, bottled water, bag of chips and jumbo cookie.

TURKEY CLUB | 18pp

turkey, lettuce, tomato, bacon, hoagie roll, ranch dressing

HAM & SWISS | 17pp

ham, swiss, mixed greens, tomato, hoagie roll, dijon mustard

***ROAST BEEF | 19pp**

cheddar, lettuce, tomato, hoagie roll, creamy horseradish

GRILLED VEGETABLE WRAP | 16pp

zucchini, yellow squash, mushrooms, roasted peppers, herbed garlic spread



LUNCH SELECTIONS

BUFFET CHOICES

All buffets served with freshly brewed coffee, tea and assorted fruit juice.

*BLUE CHIP DELI | 22pp

soup du jour with crackers
mustard potato salad, coleslaw
deli meats to include: ham, turkey, roast beef
american cheese, tomato, lettuce, onion, pickles
assorted breads
cookies & brownies

ITALIAN | 23pp

minestrone soup
caesar salad, croutons
shrimp fettuccine alfredo
chicken parmesan
rigatoni, marinara
italian-style summer squash, tomatoes
garlic breadsticks
assorted cookies
mini tiramisu

TEX MEX | 25pp

tortilla soup
mixed garden greens, roasted corn, black beans, chipotle ranch
fajitas: shrimp, beef, chicken, red pepper, green pepper, onions
refried beans, spanish rice
flour or corn tortillas
tortilla chips, salsa, chili con queso, guacamole
cinnamon sugar churros

TAILGATE | 24pp

potato & pasta salad
grilled hamburgers
all-beef hot dogs
buffalo chicken patty
american cheese, tomato, lettuce, onion, pickles, mayonnaise,
mustard, ketchup, ranch dressing
assorted buns
assorted cookies & brownies



LUNCH SELECTIONS

BUILD YOUR OWN BUFFET

(2) ENTRÉES - 22pp | (3) ENTRÉES - 27pp | (4) ENTRÉES - 32pp

BREADS (PICK 1)

classic dinner rolls, garlic breadsticks

SALAD SELECTIONS (PICK 1)

CAESAR: romaine, parmesan, tomatoes, garlic caesar dressing

GARDEN: mixed greens, tomatoes, cucumbers, pearl onions, carrot, red onion, house herb

ANTIPASTO PASTA: radiatori, artichokes, sun-dried tomatoes, salami, pepperoni, olives, pepperoncini, parmesan, red onion, herb dressing

LOADED POTATO: roasted potatoes, bacon, cheddar, broccoli florets, chive sour cream dressing

BROCCOLI: broccoli florets, bacon, red onion, cheddar, sunflower seeds, raisins, apple cider bacon dressing

CAPRESE: mozzarella, cracked pepper, beefsteak tomatoes, basil, balsamic dressing

GREEK: romaine, cucumbers, feta, kalamata olives, tomato, red onion, pita chips, oregano dressing

LUNCH ENTRÉES (PICK UP TO 4 - PRICED ACCORDINGLY)

BEEF BOURGUIGNON TIPS: pearl onion, roasted mushrooms, red wine demi

ITALIAN SAUSAGE: peppers, onions

APPLE & BROWN SUGAR GLAZED PORK LOIN: cranberry demi

LEMON PEPPER COD: creamy spinach

POT ROAST: glazed carrots

FRIED CHICKEN

CHICKEN ALFREDO: grilled chicken breast, radiatori pasta, sweet peas

BLACKENED CATFISH: tropical fruit salsa

BBQ SPARE RIBS

SIDES (PICK 2)

radiatori mac & cheese

red beans & rice

roasted yukon gold potatoes

sour cream whipped potatoes

roasted root vegetables

zucchini squash medley

broccoli gratin

broccoli, cauliflower, carrots, garlic butter

green beans, bacon, onion

fire-roasted corn on the cob

DESSERT (PICK 2)

brownie bites, butterscotch sauce

red velvet cake, orange whipped cream

panna cotta, basil strawberry compote

cheesecake bites

assorted cookies



HORS D'OEUVRES

Priced per order of 25 pieces.

HOT HORS D'OEUVRES

meatballs, bbq or swedish	50
chicken wings: bbq or buffalo	50
mini deep dish pizza bites	75
chicken or shrimp potsticker, sweet & sour	75
spring roll, sweet chili	75
stuffed mushroom, cheese	75
spankopita	75
cornucopia quesadilla, chicken	75
breaded artichoke, boursin cheese	75
risotto cake, garlic alfredo	75
wonton shrimp, orange sauce	100
*beef wellington, cabernet sauce	100
bacon-wrapped scallop	100
crab cake, rémoulade	100
coconut shrimp, orange ginger marmalade	100

COLD HORS D'OEUVRES

bruschetta, parmesan crostini	50
mediterranean skewer	75
andouille sausage, shrimp, corn muffin	75
baby pear, boursin cheese	75
*beef tenderloin, asparagus, garlic crouton	100
*tuna poke, crispy wonton	100
shrimp, cocktail sauce	100



RECEPTION STATION

Based on 60 minutes maximum service time.

TACO BAR | 12pp

beef ropa vieja, chicken al pastor, traditional beef carnitas, sweet potato, black bean, chorizo (pick 2)
cheese, tomatoes, jalapeño peppers, salsa rojo, sour cream, guacamole, cilantro, onions, corn or flour tortillas

CHICAGO DOG STATION | 9pp

all beef hot dogs, sport peppers, pickles, tomatoes, celery salt, relish, red onion,
chili, cheese sauce, mustard, poppy seed buns

PASTA, PASTA, PASTA | 9pp

farfalle with mushroom and pesto cream, cheese tortellini with garlic alfredo, penne bolognese,
garlic breadsticks, parmesan, crushed red pepper

***SLIDERS | (PICK 2) 9pp | (PICK 3) 12pp**

beef, buffalo chicken, meatball, philly cheese, falafel tzatziki, reuben

HOT PRETZEL BAR | 5pp

soft pretzels, gourmet mustards, harissa cheese spread

DOMESTIC CHEESE | 7pp

assorted domestic cheese, flatbreads, crackers

BUILD YOUR OWN MAC & CHEESE | 10pp

cavatappi, white cheddar sauce, pesto alfredo, bacon, chicken, shrimp, broccoli, caramelized onion,
jalapeños, tomatoes, asparagus

HAND CRAFTED PANINIS* | 11pp

shredded chicken, ham, turkey, bacon, sopressata, cheddar, swiss, american, provolone, roasted peppers,
grilled portobello, smoked jalapeños, pesto, green goddess, peppercorn aioli, harissa hummus,
balsamic reduction, dijon mustard, sourdough, pita, white, wheat, rye

** Station attendant required.

CHARCUTERIE | 8pp

prosciutto, salami, cured ham, baby mozzarella, imported olives, grilled crimini mushrooms,
artichokes, red peppers, zucchini, squash

GARDEN VEGETABLE CRUDITE | 4pp

seasonal vegetables, hummus, ranch

SMOKED SALMON | 9pp

smoked salmon, red onion, capers, chopped eggs, cream cheese, pumpernickel toast points

SEASONAL FRESH FRUIT & BERRIES | 5pp



RECEPTION STATION

Based on 60 minutes maximum service time.

CARVING STATIONS

All items are carved by chef attendant, attendant fee of \$75 is additional.

SLOW-ROASTED TURKEY BREAST | 200 (SERVES 30)

sage gravy, cranberry sauce, cranberry nut roll

GLAZED HAM | 200 (SERVES 25)

dijon mustard, kaiser rolls

***BEEF TENDERLOIN | MP (SERVES 15)**

horseradish, roasted shallot demi, pretzel rolls

***ROASTED PRIME RIB | 325 (SERVES 20)**

horseradish, au jus, sourdough rolls

SWEET STATIONS

SUNDAE BAR | 8pp

chocolate, vanilla, strawberry ice cream, assorted toppings

BROWNIE BAR | 10pp

brownies, blondies, vanilla ice cream, assorted chips, yogurt chips, fresh fruit toppings, toasted marshmallow, graham crackers, peanuts, cherries, fudge, butterscotch, caramel, whipped cream

POUND CAKE MARTINI BAR | 9pp

assorted pound cakes, strawberry, chocolate ganache, cherry jubilee, fresh fruit, streusel, vanilla mousse, apple butter, orange sherbet



PLATED DINNER SELECTIONS

Includes assorted rolls, butter, salad, entrée, dessert, coffee and tea service. Sides are chef's suggestions.

SALAD SELECTIONS

Choose one.

HOUSE

mixed greens, cucumbers, roma tomatoes, carrots, choice of dressing

CAESAR

romaine, parmesan tuile, parmesan, caesar dressing

WEDGE | ADD 5pp

iceberg lettuce, blue cheese, nueske's bacon, red onion, tomato, bleu cheese dressing

POACHED PEAR | ADD 6pp

mixed greens, pear, candied pecans, white cheddar, dried cranberries, berry vinaigrette

FRUITTI DE MARE | ADD 10pp

grilled shrimp, calamari rings, bay scallops, mixed greens, stuffed tomato, tomato basil marinade

CHICKEN & PORK

CHICKEN MARSALA | 24pp

sautéed chicken breast, rice pilaf, mushrooms, green bean ragout, marsala demi

STUFFED CHICKEN BREAST | 25pp

spinach, artichoke, cheese, roasted potatoes, broccoli, parmesan cream

SAUTÉED CHICKEN BREAST | 24pp

fresh herbs, fingerling potatoes, baby carrots, demi

DOUBLE CUT PORK CHOP | 26pp

mashed potatoes, broccolini, applejack demi

FISH

SAUTÉED GROUPER | 28pp

rice pilaf, roasted summer squash, tomato coulis

*SALMON FILET | 26pp

rice pilaf, roasted zucchini, leek mushroom cream



PLATED DINNER SELECTIONS

Includes assorted rolls, butter, salad, entrée, dessert, coffee and tea service. Sides are chef's suggestions.

BEEF

***SLOW-ROASTED PRIME RIB | 40pp**

14oz prime rib, garlic mashed potatoes, green bean almandine, au jus

***12OZ NEW YORK STRIP | 42pp**

twice-baked potato, broccolini, red wine demi

***12OZ RIBEYE STEAK | 35pp**

garlic mushrooms, mashed potatoes, grilled asparagus

VEGETARIAN

EGGPLANT PARMESAN | 24pp

parmesan-crusted eggplant, fresh mozzarella, basil, zesty marinara

STUFFED PORTOBELLO | 24pp

barley, spinach, boursin, grilled asparagus, romesco

DUET

***FILET & SHRIMP | 42pp**

wild mushroom demi, shrimp scampi, mashed potatoes, grilled asparagus

***FILET & AIRLINE CHICKEN | 40pp**

herb-roasted chicken, garlic mashed potatoes, roasted summer squash

SALMON & AIRLINE CHICKEN | 34pp

lemon pepper salmon, herb roasted chicken, rice pilaf, zucchini melody

DESSERT

triple chocolate cake, tiramisu, carrot cake, pecan pie, key lime pie, creamy cheesecake with strawberry sauce, turtle cheesecake, OR bread pudding with whiskey caramel sauce

TRIO | ADD 2pp

chocolate cake, cheesecake, red velvet, berries



DINNER SELECTIONS

BUFFET DINNERS

Minimum guarantee of 20 guests.

BLUE CHIP | 28pp

field greens with assorted dressings
herb-roasted chicken
tenderloin tips
parmesan-crusted tilapia
garlic mashed potatoes
seasonal vegetables
assorted cakes
cheesecake

*STARDUST | 38pp

mesclun salad with assorted dressings
shrimp pasta salad
grilled vegetable platter
prime rib with au jus
herb chicken breast
salmon with lemon beurre blanc
roasted fingerling potatoes
asparagus
assorted mini desserts

TASTE OF ITALY | 30pp

caesar salad
antipasto salad
chicken marsala
italian sausage & peppers
italian meatballs
penne, marinara
broccoli with garlic and olive oil
garlic breadsticks
tiramisu
assorted cookies

*SAM'S TOWN | 48pp

wedge salad
prime rib with au jus
chicken vesuvio with wedge potatoes
roast pork loin with applejack demi
shrimp alfredo
baked ziti
mashed potatoes
broccolini
upgraded assorted desserts
creamy cheesecake

** Station attendant required.*



DINNER SELECTIONS

BUILD YOUR OWN BUFFET

(2) ENTRÉES - 28pp | (3) ENTRÉES - 34pp | (4) ENTRÉES - 39pp

BREADS (PICK 1)

classic dinner rolls, garlic breadsticks

SALAD SELECTIONS (PICK 1)

CAESAR: romaine, parmesan, tomatoes, garlic caesar dressing

GARDEN: mixed greens, tomatoes, cucumbers, carrot, red onion, house herb

ANTIPASTO PASTA: radiatori, artichokes, sun-dried tomatoes, salami, pepperoni, olives, pepperoncini, parmesan, red onion, herb dressing

LOADED POTATO: roasted potatoes, bacon, cheddar, broccoli florets, chive sour cream dressing

BROCCOLI: broccoli florets, bacon, red onion, cheddar, sunflower seeds, raisins, apple cider bacon dressing

CAPRESE: mozzarella, cracked pepper, beefsteak tomatoes, basil, balsamic dressing

GREEK: romaine, cucumbers, feta, kalamata olives, tomato, red onion, pita chips, oregano dressing

NEPTUNE: poached shrimp, crab, celery, pasta creamy dill | add 8

PEAR: poached pear, mixed greens, white cheddar, candied pecans, raisins, berry dressing | add 5

***NIÇOISE:** seared tuna, green beans, olives, tomatoes, red onion, hard boiled eggs, fingerling potatoes | add 7

DINNER ENTRÉE (PICK UP TO 4 - PRICED ACCORDINGLY)

BEEF BOURGUIGNON TIPS: pearl onion, roasted mushrooms, red wine demi

CHICKEN PICCATA: capers, lemon butter

ITALIAN SAUSAGE: peppers, onions

APPLE & BROWN SUGAR GLAZED PORK LOIN: cranberry demi

LEMON PEPPER COD: creamy spinach

***FLANK STEAK:** caramelized onion

CHICKEN MARSALA: mushroom ravioli

RADIATORI ALFREDO: shrimp, sweet peas

BLACKENED CATFISH: tropical fruit salsa

SWEET CHILI SALMON: tropical fruit salsa

SIDES (PICK 2)

radiatori mac & cheese

asparagus

red beans & rice

roasted yukon gold potatoes

sour cream whipped potatoes

roasted root vegetables

zucchini squash melody

broccoli gratin

broccoli, cauliflower, carrots, garlic butter

green beans, bacon, onion

fire-roasted corn on the cob

DESSERT (PICK 2)

brownie bite martini, butterscotch sauce

red velvet cake, orange whipped cream

panna cotta, basil strawberry compote

cheesecake bites

key lime tart

assorted cookies

assorted dessert shooters

bread pudding with whiskey caramel sauce



BAR MENU

HOUSE WINE

moscato, chardonnay, cabernet, merlot 20

WHITE WINE

moscato, bella sera, italy 24
pinot grigio, ecco domani, delle venezie, italy 28
sauvignon blanc, white haven, marlborough, new zealand 44
chardonnay, william hill, napa valley, california 36

RED WINE

pinot noir, macmurray, russian river valley, california 42
pinot noir, mirassou, california 32
merlot, william hill, central coast, california 36
cabernet sauvignon, william hill, north coast, california 44

OPEN BAR

4 hour open bar (shots not permitted). All packages also include orange, cranberry and pineapple juices, ginger ale, sour mix, bloody mary mix, tonic water and club soda.

BEER AND WINE PACKAGE | 4 HOURS - 23pp | 5 HOURS - 29pp | 6 HOURS - 35pp

budweiser®, bud lite®, coors light®, miller lite®, heineken®, corona®,
house wines - cabernet, merlot, chardonnay, white zinfandel

RUBY | 4 HOURS - 26pp | 5 HOURS - 33pp | 6 HOURS - 40pp

malibu®, jim beam®, smirnoff®, beefeater®, bacardi®, captain morgan®, jose cuervo® white, jack daniel's®, seagram's® 7®,
dewar's®, christian brothers® brandy, amaretto, peach schnapps, house wine, domestic & imported beer, hard seltzers

SAPPHIRE | 4 HOURS - 32pp | 5 HOURS - 40pp | 6 HOURS - 48pp

malibu®, titos®, absolut®, tanqueray®, bacardi®, captain morgan®, jose cuervo® gold, jack daniel's®,
johnny walker® red, jim beam®, dewar's®, crown royal®, hennessey vs, southern comfort®,
christian brothers® brandy, disaronno® amaretto, peach schnapps, baileys® irish cream,
kahlúa®, drambuie®, grand marnier®, house wine, domestic & imported beer, hard seltzers

EMERALD | 4 HOURS - 37pp | 5 HOURS - 46pp | 6 HOURS - 55pp

tito's®, belvedere, grey goose®, tanqueray®, bombay sapphire®, bacardi®, captain morgan®, malibu®, jose cuervo® 1800,
jack daniel's® single barrel, johnny walker® black, jim beam®, dewar's®, crown royal®, hennessey vsop,
southern comfort®, christian brothers® brandy, disaronno® amaretto, peach schnapps, baileys® irish cream,
kahlúa®, drambuie®, grand marnier®, william hill® wines, domestic & imported beer, hard seltzers



BAR MENU

HOST SPONSORED CONSUMPTION BAR

Prices listed are per drink.

\$100 bartender fee will apply if bar sales do not exceed \$350

	RUBY	SAPPHIRE	EMERALD
cocktails	6	7	8
specialty drinks	8	9	10
wine	6	7	8
imported beer	6	6	6
domestic beer	5	5	5
soft drinks	3	3	3
fruit juices	3	3	3
still & sparkling water	3	3	3



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 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, 5% 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 Hotel & Spa 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.



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