

WEDDING PACKAGES

From the hors d'oeuvres to creative menu enhancements, every element of your wedding menu can be tailored to your specific desires. We make it easy to build your perfect wedding package, just select your choice of hors d'oeuvres, dinner and beverage from the following menus. We also included a full menu of optional upgrades to make your event as unique as you are.

Minimum of 80 guests
Food and Beverage minimums still apply

All Wedding Packages Include:

Complimentary One Night Stay at Hotel for the Couple

24' x 24' Dance Floor

Cutting and Plating of the Wedding Cake

Round Mirror and Four Votive Candles per Table

Cake Table, Gift Table and DJ Table

Risers for Head Table and Band

Clothed Cocktail Tables

Tablecloths and Napkins

(available in white, black, tan, chocolate brown and burgundy)

Fully Dedicated Banquet Captain

Complimentary Tasting for up to 4 Guests

Wedding packages exceeding \$70 per guest also include:

In Room Amenity for the Couple

Champagne Toast for Head Table

Wedding packages exceeding \$80 per guest also include:

Tableside Wine Service during dinner for continuous bar package

Champagne toast for all guests

Wedding packages exceeding \$90 per guest also include:

Upgrade to King Spa Suite

Chocolate dipped strawberry at each place setting

Ameristar boasts several restaurants conveniently located throughout our streetscape that are connected to the hotel and conference center. All of the venues have semi-private rooms that can accommodate rehearsal dinners from 10-50 guests. Our event professionals will be delighted to recommend memorable locations to host your rehearsal dinner. Bugatti's Steak & Pasta is an award winning venue. Additionally, ample banquet space is available to accommodate rehearsal dinners, bridal luncheons and showers.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

WEDDINGS

HORS D'OEUVRES

Choose one or more options from the display or passed hors d'oeuvres choices listed below

DISPLAYS

Crudités Display	\$6 per guest
International & Domestic Cheese Display	\$7 per guest
Cheese & Crudités Combination Display	\$8 per guest
Antipasti Platter	\$9 per guest

BUTLER PASSED

Based on 1 piece per hors d'oeuvres per guest

Choice of 2 hors d'oeuvres passed for one hour	\$9 per guest
Choice of 3 hors d'oeuvres passed for one hour	\$12 per guest
Choice of 4 hors d'oeuvres passed for one hour	\$16 per guest

HORS D'OEUVRES

Lobster Deviled Eggs	Petite Short Rib Pie
Prosciutto and Melon	Bacon Wrapped Artichoke and Gorgonzola
Teriyaki Chicken Satay	Wild Mushroom Arancini
Teriyaki Beef Satay	Medjool Dates Wrapped in Applewood Bacon
Cucumber with Crab Meat	Crab Cake Tater Tots
Caramelized Onion Tart with Goat Cheese, Kalamata Olives and Thyme	Shrimp and Sweet Corn Croquette
Bourbon Glazed Pork Belly "Pops"	Spinach and Feta Cheese Wrapped in Phyllo Dough
Antipasto Skewer with Olive, Salami, Bocconcini and Tomato	Mini Lobster Roll
Piquillo Pepper Goat Cheese Bruschetta	Shrimp and Prosciutto Kebab
	Chili Lime Chicken and Black Bean Spring Roll

Each Wedding menu must include one or more selections from the hors d'oeuvres, one selection from the dinner options and one selection from the beverage options.

WEDDINGS

PLATED DINNER SELECTIONS

Dinner Selections include choice of Salad or Soup, Entrée, Fresh Artisan Baked Rolls with Whipped Butter
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

SALADS & SOUPS

Choice of 1

Market Field Greens with Heirloom Tomatoes,
English Cucumber, Radish,
Champagne Vinaigrette

Tender Leaf Spinach Salad with Crispy Bacon,
Pickled Red Onions, Chopped Egg,
Raspberry Vinaigrette

Caesar Salad with Herbed Croutons,
Shredded Parmesan Cheese,
Traditional Caesar Dressing

Cucumber and Tomatoes with Chive,
Carrot, Red Onion, Creamy Honey Lime Dressing

Roasted Baby Beets and Watercress with Feta Cheese,
Cippollini Onions, Applewood Bacon,
White Balsamic Vinaigrette

Italian Wedding Soup

Beer Cheese with Rye Croutons

Gazpacho

Chicken and Dumplings

Tuscan Potato and Sausage Soup with Baby Kale

Roasted Tomato Bisque with a
Pecorino Focaccia Crouton

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one selection from the dinner options and one selection from the beverage options.

WEDDINGS

DINNER ENTRÉES

Choice of 1

Roasted Airline Chicken Breast with Madeira Butter Sauce
Heirloom Fingerling Potatoes and Baby Vegetables
\$34 per guest

Pan Roasted Chicken with a Sweet Corn Tomato Chutney, Chicken Jus
White Cheddar Potato Gratin and Baby Vegetables
\$34 per guest

Chicken Florentine with Boursin, Chicken Jus, Whipped Potatoes and Baby Vegetables
\$35 per guest

Chicken Parmesan, Roasted Red Potato and Baby Vegetables
\$32 per guest

Pan-Seared Salmon with Lemon Preserves, Citrus Beurre Blanc and Roasted Cauliflower Puree
Heirloom Fingerling Potatoes and Baby Vegetables
\$38 per guest

Herb Baked Striped Sea Bass with Sweet Red Pepper Coulis
Israel Tomato Cous Cous and Baby Vegetables
\$41 per guest

Pork Scaloppini with Prosciutto, Sage, Seasonal Mushrooms, Crushed Potatoes and Baby
Vegetables
\$37 per guest

Braised Beef Short Rib with Red Wine Reduction and Caramelized Shallot-Mushrooms
Creamy Grits and Baby Vegetables
\$45 per guest

New York Sirloin Steak with Shallot Merlot Sauce, Potato Gratin and Baby Vegetables
\$47 per guest

Roasted Filet of Beef with Cabernet Sauvignon Sauce, Caramelized Shallots
Whipped Potatoes and Baby Vegetables
\$48 per guest

Roasted Prime Rib of Beef with Horseradish Cream and Au Jus
Whipped Potatoes and Baby Vegetables
\$47 per guest

Each Wedding menu must include one or more selections from the hors
d'oeuvres, one selection from the dinner options and one selection from the beverage options.

WEDDINGS

DINNER DUO ENTRÉES

Miso Glazed Sea Bass with Lemon-Ginger Beurre Blanc and
Herb Roasted Airline Chicken Breast with Madeira Butter Sauce
Fingerling Potatoes and Baby Vegetables
\$50 per guest

Chicken Florentine and Pan-Seared Salmon with Citrus Beurre Blanc and
Roasted Cauliflower Puree, Fingerling Potatoes and Baby Vegetables
\$48 per guest

Braised Short Rib and Herb Roasted Chicken with a Natural Reduction
Whipped Potatoes and Baby Vegetables
\$52 per guest

Roasted Filet of Beef with Natural Jus and Lobster Tail with Citrus Beurre Blanc
Gratin Potatoes and Baby Vegetables
\$65 per guest

PLATED DINNER ENHANCEMENTS

Lump Crab Cakes, Cucumber and Carrot Slaw, Toasted Coconut, Remoulade
\$15 per guest

Chilled Shrimp Cocktail, Meyer Lemon Granita, Atomic Horseradish, Chili Sauce
\$15 per guest

Mushroom Risotto, Spring Peas, Grana Padano
\$13 per guest

Charcuterie-Cured Meats, Cheese, Pickles, Accompaniments
\$14 per guest

Bruschetta Trio- Tomato Basil, Cannelini, Eggplant
\$10 per guest

Porter Ale Glazed Pork Belly, Whipped Grits, Candied Bacon
\$14 per guest

Each Wedding menu must include one or more selections from the hors d'oeuvres,
one selection from the dinner options and one selection from the beverage options.

WEDDINGS

DINNER BUFFET

Includes Freshly Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

COLD SELECTIONS

Option 1: Choice of 2

Option 2: Choice of 3

Potato Salad
Fresh Fruit Salad
Mixed Vegetable Salad
Tomato and Mozzarella Salad
Caesar Salad

Tossed Salad with Dressings
Three Bean Salad, Fried Tobacco Onions
White Bean Salad, Spinach, Bacon
Avocado and Tomato Salad

MAIN ENTRÉE SELECTIONS

Option 1: Choice of 2

Option 2: Choice of 3

Tenderloin of Beef with Wild Mushrooms and Pearl Onions
Roasted Chicken with Marinated Artichokes and Olives
Dill Seared Salmon with Citrus Butter Sauce
Strip Loin of Beef with Fire Roasted Tomatoes and Mushrooms
Grilled Salmon with Lemon Butter Sauce
Shrimp Scampi
Chipotle Rubbed Pork Loin
Sage Roasted Tom Turkey with Giblet Gravy
Chicken Marsala with Wild Mushrooms Sauce
Chicken Picatta with Lemon Caper Sauce
Chicken Parmesan
Braised Beef Short Ribs with Caramelized Onions

ACCOMPANIMENTS

Option 1: Choice of 2

Option 2: Choice of 3

Au Gratin Potatoes
Garlic Whipped Potatoes
Oven-Roasted Red Skin Potatoes
Blended Wild Rice
Steamed Rice
Saffron Rice
Barbecued Baked Beans
Macaroni and Cheese

Brown Butter Green Beans
Peas and Pearl Onions
Sweet Creamed Corn
Whipped Sweet Potatoes
Steamed Broccoli
Spiced Cauliflower
Penne with White or Red Sauce
Creamy Orzo with Spinach and Roasted Tomatoes

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

OPTION 1: \$36 per guest

OPTION 2: \$40 per guest

Each Wedding menu must include one or more selections from the hors d'oeuvres, one selection from the dinner options and one selection from the beverage options.

WEDDINGS

BEER, WINE & SODA BAR

HOUSE WINES

CK Mondavi Chardonnay
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot,
Relax Riesling
CK Mondavi White Zinfandel

DOMESTIC BEERS

Budweiser, Bud Light,
Bud Select, Miller Lite,
Michelob Ultra
O'Doul's Non-Alcoholic

IMPORT / CRAFT BEERS

Choice of 3

Heineken, Corona, Stella Artois /
IPA /Schlafley Seasonal

SOFT DRINKS

Sierra Mist, Pepsi, Diet Pepsi

2 Hours \$20 per guest | 3 Hours \$24 per guest | 4 Hours \$28 per guest | 5 Hours \$34 per guest

HOUSE BRAND BAR

HOUSE BRAND LIQUORS

Dewar's Scotch, Jim Beam Whiskey,
Tanqueray Gin, Cruzan Coconut Rum, Cruzan Light Rum,
Captain Morgan Rum, Sauza Tequila, Smirnoff Vodka, Amaretto

HOUSE WINES

CK Mondavi Chardonnay
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot,
Relax Riesling
CK Mondavi White Zinfandel

DOMESTIC BEERS

Budweiser, Bud Light,
Bud Select, Miller Lite,
Mich Ultra
O'Doul's Non-Alcoholic

IMPORT / CRAFT BEERS

Choice of 3

Heineken, Corona, Stella Artois
IPA / Schlafley Seasonal

SOFT DRINKS

Sierra Mist, Pepsi, Diet Pepsi

2 Hours \$24 per guest | 3 Hours \$28 per guest | 4 Hours \$34 per guest | 5 Hours \$40 per guest

Each Wedding menu must include one or more selections from the hors d'oeuvres,
one selection from the dinner options and one selection from the beverage options.

WEDDINGS

PREMIUM BRAND BAR

PREMIUM BRAND LIQUORS

Glenlivet Scotch, Jack Daniel's Whiskey, Crown Royal Whiskey, Bombay Sapphire Gin,
Malibu Coconut Rum, Bacardi Silver Rum, 1800 Tequila, Absolut Vodka, Amaretto
DiSaronno

PREMIUM WINES

Hahn Chardonnay, BV Coastal Cabernet Sauvignon
BV Coastal Merlot, Relax Riesling, Beringer White Zinfandel

DOMESTIC BEERS

Budweiser, Bud Light,
Bud Select, Miller Lite,
Mich Ultra
O'Doul's Non-Alcoholic

IMPORT / CRAFT BEERS

Choice of 3

Heineken, Corona, Stella Artois
IPA/ Schlafly Seasonal

SOFT DRINKS

Sierra Mist, Pepsi, Diet Pepsi

2 Hours \$26 per guest | 3 Hours \$32 per guest | 4 Hours \$38 per guest | 5 Hours \$44 per guest

LUXURY BRAND BAR

LUXURY BRAND LIQUORS

Glenfiddich 12 Scotch, Knob Creek Bourbon Whiskey, Templeton Rye Whiskey, Hendricks Gin,
Malibu Coconut Rum, 10 Cane Rum, Patron Reposado Tequila, Grey Goose Vodka

LUXURY WINES

Rodney Strong Chardonnay, Louis Martini Cabernet Sauvignon
Dry Creek Merlot, Beringer White Zinfandel

DOMESTIC BEERS

Budweiser, Bud Light,
Bud Select, Miller Lite,
Mich Ultra
O'Doul's Non-Alcoholic

IMPORT / CRAFT BEERS

Choice of 3

Heineken, Corona, Stella Artois
IPA/ Schlafly Seasonal

SOFT DRINKS

Sierra Mist, Pepsi, Diet Pepsi

2 Hours \$30 per guest | 3 Hours \$38 per guest | 4 Hours \$46 per guest | 5 Hours \$54 per guest

Each Wedding menu must include one or more selections from the hors d'oeuvres,
one selection from the dinner options and one selection from the beverage options.

WEDDINGS

SOFT DRINK BAR

SOFT DRINKS

Sierra Mist, Pepsi, Diet Pepsi

BOTTLED WATER

\$9 per guest	2 hours
\$10 per guest	3 hours
\$11 per guest	4 hours
\$12 per guest	5 hours
\$13 per guest	6 hours

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WEDDINGS

CARVING STATIONS

\$100 chef's labor fee per 50 guests

TOP ROUND OF BEEF

Approximately 50 servings

Served with Creamy Horseradish, Mustard,
Mayonnaise, Freshly Baked Rolls

\$325 each

BAKED SUGAR-GLAZED HAM

Approximately 70 servings

Served with Assorted Mustards, Mayonnaise,
Freshly Baked Rolls

\$300 each

WHOLE ROASTED SUCKLING PIG

Approximately 100 servings

Served with Assorted Mustards, Mayonnaise,
Apricot Barbecue Sauce, Freshly Baked Rolls

\$375 each

ROASTED TURKEY BREAST

Approximately 50 servings

Served with Mayonnaise,
Cranberry Sauce, Freshly Baked Rolls

\$275 each

BEEF TENDERLOIN

Approximately 25 servings

Served with Creamy Horseradish, Mustard,
Mayonnaise, Freshly Baked Rolls

\$325 each

CARVED PRIME RIB

Approximately 50 servings

Served with Creamy Horseradish, Au Jus

\$375 each

CEDAR PLANKED SALMON

Approximately 30 servings

Served with Basil Aioli Rémoûlade Sauce,
Sliced Lemons, Capers

\$375 each

WEDDINGS

CONFECTIONS

MACAROON STATION

Minimum 25 guests

Choice of 4

Traditional
Chocolate
PB&J

Lemon Curd
Strawberry
Chocolate Praline
\$10 per guest

Vanilla Bean
Coffee
Toffee

MINIATURE DESSERT BUFFET

Minimum 25 guests

Choice of 3

Rice Pudding
Peanut Butter Mousse Pie
Oreo Cheesecake
Profiteroles (Coffee, Chocolate, Vanilla)
Lemon Panna Cotta
Crème Brûlée Cheesecake
\$10 per guest

GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

Apple, Cherry, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon
\$10 per guest

CANDY BUFFET

Minimum 25 guests

Based on 4 ounces total per person

Choice of 6

Boston Baked Beans, Gummy Bears, Charms Sour Balls, Cotton Candy, Skittles, Snow Caps, M&Ms,
Pixy Stixs, Zotz, Rain-Blo Bubble Gum, Bit-O-Honey, Jujyfruits, Chuckles, Dots, Licorice Wheels
\$10 per guest

GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee with Shaved Chocolate, Whipped Cream, Flavored Syrups
\$9 per guest

CHOCOLATE FOUNTAIN

Approximately 50 orders

Dark Chocolate with Pound Cake, Strawberries, Pretzels, Marshmallows
\$12 per guest

WEDDINGS

LATE NIGHT SNACK

Minimum 25 guests - Minimum order is two specialty stations
Add \$2 per guest if under 25 guests

MACARONI & CHEESE

\$100 attendant fee up to 50 guests for 2 hour reception

Choice of 3

Main Poached Lobster
Smoked White Cheddar and Tasso Ham
Traditional
Spinach and Feta
Smoked Chicken and Monterey Jack
Heirloom Tomatoes and Buffalo Mozzarella
\$14 per guest

MINI LOBSTER TACO

Based on 3 tacos per person

Fresh Lobster sautéed with Cilantro, Garlic and Lemon-Lime Juice
filled to order in crisp Mini Tortilla Shells garnished with
Chipotle Mayonnaise, Shredded Lettuce, Avocado Crema, Cotija Cheese
\$18 per guest

SPECIALTY GRILLED CHEESE

Based on 1.5 sandwiches per person
\$100 chef's labor fee up to 50 guests for 2 hour reception

Choice of 3

The Classic — American Cheese on Country White Bread
California Turkey Melt — Avocado, Sprouts, Tomatoes, Monterey Jack Cheese on Whole Wheat Bread
Euro — Ham and Swiss on Swirl Rye Bread
Santa Fe Chicken Melt — Spiced Chicken, Jalapeño Jack Cheese, Guacamole, Red Onions on Country White Bread
Texan BBQ Melt — BBQ Chicken, Monterey Jack Cheese on Texas Toast
Midwestern BLT — Applewood Bacon, Tomatoes, Cheddar Cheese on Country White Bread
Tuna Melt — Tuna, Cheddar Cheese, Tomatoes on Whole Grain Bread
\$14 per guest

STREETSCAPE TACO CART

Based on 3 tacos per guest
\$100 chef's labor fee up to 50 guests for 2 hour reception

Marinated Steak & Chicken on Warm Corn Tortillas

Served with Red Onion, Cotija, Cilantro, Red and Green Salsa
\$16 per guest

WEDDINGS

THE RAMEN NOODLE SHOP

Traditional noodle dish of Japan

\$100 chef's labor fee up to 50 guests for 2 hour reception

Includes two broths:

Shio – Traditional broth made from chicken stock, vegetables and dark soy sauce

Vegetable – Light stock made from carrots, celery, onion, mushroom and leeks

Condiments include: Ramen Noodles, Char Siu Pork, Diced Chicken, Hard Boiled Eggs, Bean Sprouts, Scallions, Mini Bok Choy, Shredded Carrots, Firm Diced Tofu, Jalapeno, Straw Mushroom, Bamboo Shoots, Chili Paste, Soy Sauce

Served with Coffee Cups with Pho Spoons, Forks, and Chopsticks

\$14 per guest

PIZZA

Based on 2 slices per person

Choice of 3

Pepperoni, Vegetarian, Canadian Bacon With Pineapple,
Roasted Chicken and Garlic, Barbecue Chicken

\$8 per guest