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In addition to selecting from any of these chef-crafted menus, our team is also happy to custom tailor the perfect menu to fit your guests' dietary needs, tastes and styles.

Prices do not include a taxable service charge of 22% and applicable taxes. Items and prices are subject to change.

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**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.*



BREAKFAST

BREAKFAST TABLES

Breakfast tables include freshly brewed coffee, hot tea, orange and apple juice, served for one hour.

Minimum of 15 guests required

The Continental 21 per person

Chef's choice of our house-baked pastries, muffins, breakfast breads with butter, and sliced fresh fruit

The Executive Continental 25 per person

Chef's choice of our house-baked pastries, muffins, croissants, breakfast breads with butter, bagels & cream cheese, assorted individual yogurt and sliced fresh fruit

Minimum of 25 guests required

The Sunrise 29 per person

Chef's choice of our house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, farm-fresh scrambled eggs, choice of hickory smoked bacon, turkey sausage or pork sausage and roasted rosemary potatoes

The Southern Sunrise 33 per person

Chef's choice of house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, farm-fresh scrambled eggs, hickory smoked bacon, pork sausage, country potato casserole and biscuits and gravy

SERVED BREAKFAST

Plated breakfasts include chef's selection of breakfast breads with butter, freshly brewed coffee, hot tea, orange and apple juice, served for one hour

Minimum of 25 guests required

Create-Your-Plate 25 per person

Choice of One Egg

- Country fresh scrambled eggs
- Southwestern scramble with cheddar
- Caramelized onion and bacon quiche

Choice of One Meat

- Hickory-smoked bacon
- Breakfast sausage
- Turkey sausage

Choice of One Side

- Breakfast potatoes
- Cheddar grits
- Sliced fresh fruit

Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.



BREAKFAST

BUILD-YOUR-BREAKFAST

Items priced per person unless otherwise noted. Must be ordered in conjunction with two other breakfast items or as an enhancement to a Breakfast Table or Served Breakfast.

Egg Bites (2 bites per serving) 7 each

Farm-fresh eggs, gruyère and monterey jack topped with hickory smoked bacon
Farm-fresh eggs, ham, cheddar, peppers
Farm-fresh eggs, chorizo, salsa, cotija cheese
Farm-fresh eggs, arugula, baby bella, tomato, basil, goat cheese

Yogurt Parfait 6 each

Vanilla yogurt, fresh berries, granola, honey

Oatmeal 6 per person

Steel-cut oatmeal, sun-dried cranberries, raisins, toasted almonds, honey, brown sugar and cinnamon

Mini Pancake Bar 10 per person

Buttermilk pancakes, berry compote, syrup, whipped cream, chocolate shavings and toasted nuts

Breakfast Sandwiches 8 each

Southwestern breakfast burritos
Farm-fresh scrambled egg, cured ham and swiss on buttermilk biscuit
Hickory smoked bacon, egg and gouda on a croissant
Egg white, avocado, turkey sausage, spinach and swiss on sourdough

Add-Ons

Priced per person

Bacon 6
Turkey sausage 5
Pork sausage 5
Farm-fresh scrambled eggs 6
Fresh bagels with cream cheese and preserves 5
Chef's choice of our house-baked pastries, muffins and breakfast breads 5
Individual fruit cup 6



BRUNCH

Brunch includes freshly brewed coffee, hot tea, orange and apple juice, served for one hour.
Minimum of 25 guests required.

BRUNCH MENU 42 per person | 125 per chef attendant

Chef required

Sliced fresh seasonal fruit display

Miniature fruit-filled danishes, donuts, muffins and croissants with butter

Eggs and omelets cooked to order with toppings including:

country ham, hickory smoked bacon, cheddar, peppers, green onions, mushrooms, spanish onions and tomatoes

Scrambled eggs with cheddar

Brioche french toast with syrup

Hickory smoked bacon

Turkey sausage

Breakfast potatoes

Herb-roasted chicken with chicken jus

Green beans



BREAK PACKAGES

AMERISTAR MEETING PACKAGE

Minimum of 15 guests required

The Continental

Served for 1 hour

Chef's choice of house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, freshly brewed coffee, hot tea, orange and apple juice

Morning Break

Served for 2 hours

Freshly brewed coffee, hot teas, soft drinks and bottled water

Lunch

Ask your event meeting manager about catering options or for a reservation in one of our restaurants

Afternoon Break

Served for 1 hour

Chef's selection of (1) sweet and (1) salty snack from the following options:
assorted cookies, jumbo brownies, popcorn, pretzels, chips
served with freshly brewed coffee, hot tea, soft drinks and bottled water

40 per person

Package Enhancements

Substitute hot breakfast table 10 per person (*Minimum of 25 guests required*)

Continuous beverage service 8 per person



BREAKS

THEMED BREAKS

Served for one hour. Priced per person. Minimum of 25 guests required.

Amerisports Break 18

Fresh soft pretzel bites with
beer cheese and mustard
Roasted peanuts
Popcorn
Fitz's® bottled sodas
Bottled water

St. Louis Break 25

Assorted Ted Drew's® custard
Hand-crafted potato chips from
The Billy Goat Chip Company®
Toasted ravioli
Goey butter cake
Fitz's® bottled sodas
Bottled water

ARA Escape 24

Seasonal vegetable crudité cups with
chickpea hummus and pink peppercorn ranch
Fruit shooters
Yogurt jars with house-made granola
Kind® bars
Fresh whole fruit
Bubly™ sparkling waters

Chips, Dips and Spreads 22

Sliced baguette, pita and tortilla chips
Spinach dip, hummus, buffalo chicken queso,
salsa and guacamole
Carrots and celery sticks
Assorted Pepsi® products and bottled water

Sweet and Salty 19

Assorted freshly baked cookies to include:
chocolate chip, peanut butter and oatmeal
Ghirardelli® fudge brownies
Goldfish® crackers
Puppy chow
Trail mix
Assorted Pepsi® products, bottled water and 2% milk

Chocolate Lover 21

Hand-dipped chocolate and caramel pretzel rods
Ghirardelli® fudge brownies
Double chocolate chip cookies
Chocolate cheesecake pops
Assorted Pepsi® products, bottled water,
2% milk and chocolate milk

Grab and Go 22

Assorted candy bars
Peanut butter crackers
Individual bags of chips
Trail mix
Assorted granola bars
Individually wrapped cookies
Assorted Pepsi® products and bottled water



BREAKS

À LA CARTE BREAKS

Just Drinks

Priced per person

Freshly brewed coffee, hot tea,
assorted Pepsi® products and bottled water

Full Day 19 Half Day 10

By the Gallon

Infused water 29 *(Please choose one option:
cucumber, lemon, strawberry)*

Fruit punch 33

Lemonade 33

Freshly brewed regular or decaf coffee 43

Iced tea 39

Almond milk 39

Water cooler (5 gallons) 150

additional 5 gallon jugs 20

By the Dozen

Rice Krispie treats 35

Cupcakes 37

Cookies 35

Brownies 35

By the Pound

Happy hour mix 24

Deluxe mixed nut 28

Pretzels 28

Popcorn 24

By the Serving

Kind® bars 6

Granola bars 4

PowerBars 6

Yogurt 5

Whole fresh fruit 3

Popcorn 4

Pretzels 4

Potato chips 4

Goldfish® crackers 4

Trail mix 4

Mixed nuts 5

Candy bars & M&Ms® 4

Magic bars 5

Licorice 4

Hot herbal teas 4

Pure Leaf® teas 6

Red Bull® 6

Red Bull® Sugar Free 6

Bubly™ sparkling water 6

Pepsi® products 4

Bottled water 3

Orange, cranberry, grapefruit or tomato juice 4



LUNCH

5TH STREET DELI TABLE 34 per person

Choice of three premade sandwich, wrap or salad selections. Served with soup-of-the-day, potato salad, freshly baked cookies, freshly brewed coffee and iced tea. Minimum of 15 guests required.

Sandwich & Wrap Options

Turkey and Baby Swiss

cracked pepper mayo, bibb lettuce and tomato on naan bread

BLT Wrap

avocado mayo, bibb lettuce and tomato wrapped in a flour tortilla

Smokehouse Ham

swiss, bibb lettuce and tomato and honey dijon mayonnaise on rye bread

Albacore Tuna Salad

leaf lettuce and tomato on a brioche roll

Slow-Roasted Beef

bleu cheese spread, grilled onion, baby spinach on a hoagie roll

Spicy Buffalo Chicken

lettuce, tomato, cheddar, and bleu cheese dressing wrapped in a white flour or wheat tortilla

Portabella

mozzarella, oven-dried tomato, basil mayo, arugula, roasted red peppers in a sun-dried tomato tortilla

Grilled Chicken Caesar

chopped romaine, tomato, caesar dressing and parmesan wrapped in a white flour or wheat tortilla

Salad Options

Grilled Chicken Caesar

crisp hearts of romaine served with creamy dressing with aged parmesan and herbed croutons

Buffalo Chicken

chopped romaine served with chunky bleu cheese dressing, spicy buffalo boneless wings, cherry tomatoes, shredded carrot, diced celery and cheddar

Tuscan Steak

chopped romaine hearts served with creamy italian dressing, grilled beef sirloin, sliced tomato, english cucumber, chopped egg, and sliced scallions

Superfood Salad

kale & quinoa, edamame, blueberries, feta, sunflower seeds, toasted walnuts, cranberries and blueberry dressing

BOXED LUNCH

Boxed lunches are priced per person and include your choice of sandwich, wrap or salad (from selections above) with soda or bottled water

Choose from the following options to complete your boxed lunch:

Fresh-baked chocolate chunk cookie, whole fruit, potato chips, granola bar, coleslaw, or potato salad

Select one 25 | Select two 28 | Select three 30



LUNCH

SERVED LUNCH

Plated lunches are priced per person and served with your choice of entrée, accompaniment, chef's selection of vegetables, choice of salad, choice of dessert, freshly brewed coffee, iced tea, and assorted rolls with butter. Additional charges will apply when choosing more than one entrée. Minimum of 15 guests required.

CHOOSE A SALAD:

Ameristar House Salad

Mixed greens, chevre, tomatoes, dried cranberries, candied pecans, lemon-honey vinaigrette

Classic Caesar Salad

Crisp romaine lettuce, focaccia croutons, shaved parmesan, caesar dressing

Ameristar Wedge Salad

Iceberg lettuce, hickory smoked bacon, heirloom grape tomatoes, cucumbers, bleu cheese dressing

CHOOSE AN ENTREE:

Pan-seared chicken with blistered tomato, shaved parmesan, rosemary cream sauce 35

Chicken marsala with wild mushrooms 32

Seared salmon with horseradish tomato relish 37

Petite filet with garlic demi glace 42

CHOOSE AN ACCOMPANIMENT:

Garlic whipped potatoes

Parmesan scalloped potatoes

Herb-roasted fingerling potatoes

Whipped potatoes

Fire-roasted tomato couscous

Asiago & mushroom wild rice

CHOOSE A DESSERT:

Amaretto cheesecake with strawberry coulis

Apple crostata, cinnamon crème anglaise and whipped cream

Chocolate, espresso and hazelnut parfait

Valrhona trio chocolate mousse cake

Bourbon pecan tart, whipped milk chocolate ganache, and sea salt caramel

Tahitian vanilla and blackberry torte

Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.



LUNCH

SPECIALTY LUNCH TABLES

*Specialty tables served with freshly brewed coffee, iced tea and assorted rolls with butter.
Served for 1 hour. Minimum of 25 guests required.*

The Italian Lunch Table 36 per person

Tomato basil soup, Caesar salad, pesto tortellini salad, assorted ham and turkey paninis, breadsticks, parmesan and rosemary roasted chicken, truffle & parmesan roasted potatoes, cannoli and tiramisu

South of the Border 38 per person

Chicken tortilla soup, soft shell tortillas, grilled chicken, beef carne asada with sweet peppers and red onion, shredded cheddar, shredded lettuce, fresh tomato, sour cream, guacamole and fresh pico de gallo, cilantro lime rice, mexican black beans, fresh fried tortilla chips and pineapple tres leches cake

Add grilled shrimp 4 per person

American Grill 32 per person

Assorted fruit with berries, mixed green salad, flame-grilled bbq chicken, catch-of-the day fish, mac & cheese, chef's selection fresh vegetables, cornbread muffins, raspberry crumb, blondie and magic bars

Main Street Buffet 39 per person

Romaine Caesar salad with focaccia croutons and parmesan, chopped salad with olives, cherry tomatoes, salami, chickpeas, pepperoncini and Italian vinaigrette, penne with basil pesto salad, roasted peppered sirloin of beef, herb-roasted chicken with lemon garlic butter sauce, rosemary potatoes, orzo pasta with asparagus, fresh seasonal vegetables, flourless chocolate cake and fruit tartlets

Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.



DINNER

SERVED DINNERS

Plated dinners are priced per person and served with your choice of entrée, accompaniment, chef's choice of vegetable, choice of salad, choice of dessert, freshly brewed coffee, iced tea and assorted rolls with butter. Additional charges will apply when choosing more than one entrée selection. Minimum of 15 guests required.

CHOOSE A SALAD:

Ameristar House Salad:

Mixed greens, chevre, tomatoes, dried cranberries, candied pecans, lemon honey vinaigrette

Classic Caesar Salad:

Crisp romaine lettuce, focaccia croutons, shaved parmesan, Caesar dressing

Ameristar Wedge Salad:

Iceberg lettuce, hickory smoked bacon, heirloom grape tomatoes, cucumbers, bleu cheese dressing

CHOOSE AN ENTRÉE:

Chicken Entrées:

Chicken, champagne chicken jus 35

Italian herb-crusted chicken breast, fresh lemon, roasted garlic tomato sauce 39

Chicken scaloppini, caper, garlic, tomato, basil lemon-butter sauce 37

Beef Entrées:

Pan-seared filet mignon, caramelized onion demi-glace 55

Pepper-crusted new york strip steak, cremini & cognac cream sauce 52

Braised beef short rib with red wine au jus 50

Prime sirloin, seasonal mushroom with cabernet red wine sauce 50

Braised beef, rigatoni, wild mushrooms, cipollini onions, asparagus tips, oven-dried tomato 44

Pork Entrées:

Slow-roasted boneless pork chop, sweet onion apple jus 41

Braised pork shank, tomatoes, olives, garlic, capers 38



DINNER

CHOOSE AN ENTRÉE *(continued)*:

Seafood Entrées:

Olive oil seared salmon, garlic, chive, chardonnay-butter 41
Seared halibut, smoked tomato & pepper relish MKT

Vegetarian Entrees:

Potato gnocchi, oven-dried tomatoes, baby zucchini, basil, garlic, tomato sauce 34
Roasted portabella mushroom, quinoa stuffing, red pepper sauce (vegan) 34
Risotto infused with saffron, tender peas, vegan parmigiana (vegan) 35

Duets:

Filet of beef with garlic port jus and garlic butter poached jumbo shrimp with lemon butter sauce 60
King-cut sirloin with red wine au jus and lobster tail with citrus beurre blanc MKT
Braised beef short rib with rosemary demi and herb-roasted chicken with basil cream sauce 59

CHOOSE AN ACCOMPANIMENT:

Garlic whipped potatoes
Whipped potatoes
Parmesan scalloped potatoes
Herb-roasted fingerling potatoes
Fire-roasted tomato couscous
Asiago & mushroom wild rice

CHOOSE A DESSERT:

Additional charges will apply when choosing more than two selections

Amaretto cheesecake with strawberry coulis
Apple crostata, cinnamon crème anglaise and whipped cream
Chocolate, espresso and hazelnut parfait
Valrhona trio chocolate mousse cake
Bourbon pecan tart, whipped milk chocolate ganache and sea salt caramel
Tahitian vanilla and blackberry torte

DIETARY RESTRICTIONS

*We are happy to accommodate dietary restrictions with advance notice at no additional fee.
If a special entrée is requested at the time of service, an additional fee will be added per each request.*



DINNER

SIGNATURE TABLES

Signature tables served with freshly brewed coffee, iced tea and assorted rolls with butter. Served for 1.5 hours. Minimum of 25 guests required.

Bugatti's Italian Table 49 per person

Caesar salad with shaved parmesan and focaccia croutons, caprese salad, salmon pizzaiola, braised tri-tip, chicken marsala, mascarpone whipped potatoes, broccolini, chili oil roasted cauliflower, Italian focaccia bread, chocolate cherry torte and tiramisu

Add shrimp alfredo 4 per person

Add rigatoni bolognese 4 per person

Bottleneck Blues Bar BBQ 42 per person

House salad, tomato and cucumber salad, bbq grilled chicken, smoked brisket, pork steak, brown sugar baked beans, fried okra, cabbage apple slaw, country green beans, jalapeño cornbread, cheesecake on a stick

Pearl's Oyster Bar Table 47 per person

Chopped salad, gulf peel-and-eat shrimp, Pearl's signature gumbo, steamed rice, blackened chicken, creole seafood penne, cornmeal crusted catfish and hushpuppies, red beans and rice, buttered corn cobbette, chocolate banana cream pie

Add fresh-shucked seasonal oyster station MKT

Add chilled seafood ice display to include; jumbo shrimp and snow crab MKT

Add oyster rockefeller MKT

Amerisports Pub Crawl 38 per person

Chopped salad with bbq chicken, blt salad, spinach artichoke dip with tortilla chips, Amerisports signature boneless chicken wings – buffalo & red hot riplet dry rub, cheeseburger sliders, beer-battered cod, tater tots and cheese, assorted house-baked cookies

Add Impossible sliders 5 per person

Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.



DINNER

CREATE-YOUR-OWN TABLE

Tables are priced per person and served with freshly brewed coffee, iced tea, chef's selection of seasonal vegetables and assorted rolls with butter. Served for 1.5 hours. Minimum of 25 guests required.

Cold Selections (select 2)

House Salad: mixed greens, tomatoes, cucumber, onion, lemon honey vinaigrette
 Greek Salad: tomatoes, cucumbers, olives, feta and greek dressing
 Caesar Salad: garlic herb crouton, parmesan, Caesar dressing
 Antipasto Salad: salami, ham, pepperoni, mozzarella, tomatoes, kalamata olives, basil red wine vinaigrette
 Chopped Iceberg: hickory smoked bacon, tomatoes, radishes, bleu cheese dressing
 Caprese Salad: display with fresh mozzarella, tomato, basil and balsamic reduction
 Orzo Pasta Salad: artichoke hearts, roasted peppers, sun-dried tomatoes, olives, basil pesto
 Southwest Layered Salad: chipotle ranch, corn, black beans, tomatoes, cheddar jack, olives, bacon

Entrée Selections

Oven-roasted chili-glazed salmon, lemon and coconut curry cream sauce
 Grilled sirloin steak with roasted onions, mushroom, steak butter
 Slow-roasted pork loin, brown sugar, jerk seasoning, port pork jus reduction
 Seared chicken, artichokes, lemon, chicken jus
 Chicken marsala, roasted mushrooms, marsala sauce
 Blackened tilapia with a cajun cream sauce, roasted okra
 Beer-braised bbq St. Louis pork steaks
 Southern fried chicken
 Smoked beef brisket

Hot Accompaniments (select 2)

Cavatappi mac & cheese with toasted bread crumbs
 Marinated, roasted asparagus
 Oven-roasted red potatoes
 Garlic whipped potatoes
 Buttered cob corn
 Jasmine rice
 Green beans with onions and bacon
 Creamy orzo with asparagus
 Roasted Brussels sprouts

Desserts (select 2)

Red velvet cake pops
 Mini cheesecake with raspberry sauce
 Chocolate fudge cake with salted caramel buttercream
 Key lime tarts
 Piña colada shooters
 Vanilla bean panna cotta with berry compote

Select 2 entrées 43 | Select 3 entrées 45 | Select 4 entrées 48

Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.



HORS D'OEUVRES

RECEPTION DISPLAYS

Serves 25	195 each
Serves 50	295 each
Serves 100	395 each

CHOOSE FROM:

Cheese board of imported and domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried apricots, fresh grapes, toasted baguettes

Charcuterie board to include local cured meats served with various cheeses, crackers & bread, specialty mustards and candied nuts

Vegetable crudité display to include cold and marinated vegetables, served with ranch dip

Display of seasonal fresh fruit served with tropical dip

DISPLAYED OR PASSED HORS D'OEUVRES

32 per dozen

Buffalo chicken ravioli
Toasted ravioli
Jalapeño poppers
Vegetable spring rolls
BBQ, bleu cheese, chipotle or Italian meatballs
Southwest black bean chicken burritos
Pork & vegetable pot stickers
Loaded potato skins
Buffalo wings

52 per dozen

Mini tuna poke bowl
Curried chicken salad cones
Prosciutto wrapped shrimp with mango chutney
Mini crab cake
Beef tenderloin crostini with asiago, basil and olive oil
Bacon wrapped shrimp with a balsamic reduction
Peeled, chilled shrimp on a bed of ice served with spicy cocktail sauce and sliced lemon for garnish

45 per dozen

Green chili chicken
Roasted red pepper hummus on a pita crisp
Spinach and artichoke arancini with pomodoro and basil
Portobello & mozzarella toasted ravioli
Smoked hummus cones
Jalapeño and bacon puff pastries
Ham and gouda filled puff pastries
Spinach & feta in phyllo dough
Beef satay
Beef and cilantro empanadas
Caprese skewers - fresh mozzarella, grape tomato, and basil drizzled with balsamic glaze
Spinach stuffed mushroom caps
Goat cheese & fig crostini
Pineapple chicken skewer with teriyaki glaze
Jalapeño crab rangoon
Toast points with strawberry walnut relish, whipped goat cheese and honey white balsamic reduction



STROLLING DINNERS

STROLLING DINNERS

Combine small bites to fit any appetite. All stations are priced per person unless otherwise noted. Minimum of three stations and 25 guests required. Add a chef for an interactive experience at 125 each. Served for 1.5 hours

Slider Bar 18

Choose any two sliders to build your own custom station.

Slider Station Includes: Vidalia onion rings, country coleslaw, ketchup, beer mustard and mayonnaise
 Beef Slider - sharp cheddar, lettuce, tomato, red onion, house sauce
 Pulled Pork Carnitas - cilantro, roasted jalapeño mayonnaise
 Wood Smoked Chicken - St. Louis bbq sauce, red onion, house-made pickles
 Bison Slider - cilantro & onion relish, harissa mayonnaise
 Black Bean Burger - guacamole, lettuce, tomato, red onion

Tuscan Cavatappi Bar 17

Chef required

Made-to-order cavatappi
 Olives, mushrooms, artichokes, roasted red peppers
 Chicken, shrimp, and Italian sausage
 Marinara sauce and alfredo sauce
 Italian bread with olive oil

Macaroni & Cheese Bar 16

Choose two

Poached maine lobster (add 4)
 Smoked white cheddar and tasso ham
 Traditional
 Spinach & feta
 Smoked chicken and monterey jack
 Heirloom tomatoes and buffalo mozzarella

Spuds Bar 17

Tater tots, house-made potato chips and potato wedges
 Choose 3 dippers from the following: ketchup, bbq sauce, sriracha aioli, buffalo sauce, beer cheese and pink peppercorn ranch

Evo Fried Rice Bar 19

Chef required

Custom selection of beef, chicken, pork or shrimp (choose two) with miso citrus, ginger soy or sriracha chili sauce and choice of white rice, served in chinese take-out boxes

Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.



STROLLING DINNERS

Pasta Bar 17

Select two: penne, cavatappi, tri-colored cheese tortellini
Select two: marinara, alfredo, pesto cream
Select two: chicken, italian sausage, meatballs, shrimp
Served with garlic bread, red pepper flakes, parmesan

Streetscape Tacos 17 (3 per person)

Fresh toasted corn & flour tortilla, fajita steak, poblano chicken, pork carnitas, grilled fish, (choose two proteins) cabbage slaw, shredded lettuce, queso fresco, shredded pepper jack, roasted tomato salsa, pico de gallo, guacamole, mango pineapple relish, onion and cilantro, salsa verde, cholula®, tabasco®

Salad Bar 14

Spinach, field greens, lettuce, tomatoes, artichokes, black olives, grilled chicken, bacon bits, sunflower seeds, cheddar and monterey jack, red onions, cucumbers, croutons, choice of two dressings

Flat Bread & Pizza Bar 14 (2 pieces per person)

Flat bread options: grilled & oven-roasted pizzas with tomato, mozzarella & basil
Pizza options: pepperoni & chili flake; prosciutto & arugula

Chips & Dips 13 (choice of 3)

Guacamole, chili con queso, pico de gallo, and spinach and artichoke dip with corn tortilla chips, loaded baked potato dip with potato chips, tomato bruschetta with garlic crostinis

Chef-carved Meats

All carving stations feature: mustard, mayonnaise, horseradish and house-baked rolls (125 per required chef)

Polynesian pig (serves 100) 595
Prime rib (serves 30) 475
Beef tenderloin (serves 20) 455
Bourbon glazed pork loin (serves 40) 335
Turkey (serves 25) 335
Ham (serves 30) 365
Salmon (serves 25) 355
Top round (serves 50) 465

Chocolate Tapas Bar 15

Assorted hand-dipped fruits, sweets and snacks

Dessert Shooters 52 per dozen

Raspberry chocolate, strawberry short cake, key lime, tiramisu

Miniature Pies 52 per dozen, plus 125 per attendant

Assorted mini pies to include dutch apple, cherry and seasonal selections



RECEPTION PACKAGES

*Reception packages are based on two pieces of each item per person, served for 1.5 hours
Minimum of 25 guests required*

COME TOGETHER 36 per person

Goat Cheese & Smoked Salmon Crostini

Cracked pink peppercorn, balsamic reduction, pickled onion, micro arugula

Spicy Sausage Arancini

Tomato sauce, parmigiano-reggiano, basil

Caprese Skewers

Mozzarella, grape tomato, balsamic

Herb Cheese Stuffed Mushroom Cap

Artichoke, pecorino

Seasonal Cheese Board

Assorted crackers

MIX & MINGLE 47 per person

Individual Crudite Cups

Pink peppercorn ranch

Garlic Herb Chicken Skewer

Chive yogurt sauce

Mini Crabcakes

Roasted pepper aioli

Beef Tenderloin Crostini

Asiago, basil and olive oil

Dessert Shooters

Raspberry chocolate, strawberry short cake, key lime, tiramisu

Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.



RECEPTION PACKAGES

CELEBRATE 54 per person | 125 per chef attendant

Mini Burger Bar

Beef sliders – sharp cheddar, lettuce, tomato, red onion, house sauce
Smoked chicken – BBQ sauce, red onion, house-made pickles

Carved Turkey *(chef required)*

French turkey, cranberry relish, turkey jus

Assorted Bruschetta

Tapenade, heirloom tomato, avocado, toast points

Spinach & Spanokopita In Phyllo Dough

Spinach and feta in phyllo dough

Charcuterie Display

Local meats, cheese, crackers bread, specialty mustards, candied nuts

IT'S A PARTY 62 per person | 125 per chef attendant

Chilled Seafood On Ice

Chef's selection of seasonal items, cocktail sauce, lemon

Tuscan Pasta Bar *(chef required)*

Cavatappi, red and green peppers, onion, olives, artichokes, mushroom, chicken, shrimp, Italian sausage, marinara, alfredo, Italian bread with olive oil

Italian Antipasto Display

Assorted Italian meats, domestic and imported cheeses, marinated vegetables, grilled focaccia, ciabatta

Carved Prime Rib *(chef required)*

Prime rib, au jus

Chocolate Tapas Bar

Assorted hand-dipped fruits, sweets and snacks

AMERISPORTS FAVORITES 34 per person

Boneless Buffalo Chicken Wings

Served with celery, ranch and bleu cheese dressing

Toasted Ravioli

Served with warm marinara sauce

Pretzel Bites

Served with queso blanco and grain mustard dipping sauce

Salsa & Queso

Served with tortilla chips



BEVERAGES

BEVERAGE PACKAGES

Alcoholic beverage packages are priced per person and include house wine, domestic and premium beers and Pepsi® products. House, premium and luxury packages also include orange, cranberry and pineapple juices, ginger ale, sour mix, bloody mary mix, tonic water and club soda.

Beer & Wine

Bud Light®, Budweiser®, Miller Lite®, Amstel Light®, Corona®, Stella Artois®, IPA / Schlafly® Seasonal, CK Mondavi® Wines including Cabernet, Merlot, Chardonnay and White Zinfandel

2 hours 20	3 hours 24	4 hours 28	5 hours 34
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House Brand

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

2 hours 24	3 hours 28	4 hours 34	5 hours 40
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Premium Brand

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

2 hours 26	3 hours 32	4 hours 38	5 hours 44
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Luxury Brand

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

2 hours 30	3 hours 38	4 hours 46	5 hours 54
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Soft Drinks Only

Pepsi®, Diet Pepsi®, Sierra Mist®

2 hours 9	3 hours 10	4 hours 11	5 hours 12	6 hours 13
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BEVERAGES

HOSTED AND CASH BAR

Beverages served upon request, charged per drink

	Hosted (client pays)	Cash (guest pays)
House brand liquor	7	8
Premium brand liquor	8	9
Luxury brand liquor	10	11
Cordial	12	13
Wine by the glass	6	7
Domestic beer	5	6
Premium beer	7	8
Spiked seltzer	6	7
Soft drink	3	4

BARTENDER FEE

*Applies to all packages, hosted and cash bar services. One bartender per 75 guests.
125 per bartender*

Upgraded wines available, ask your Event Manager for options.



EVENT GUIDELINES

FOOD AND BEVERAGE POLICIES

1. All food and beverage must be purchased through Ameristar St. Charles for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. All Kosher, Gluten Free, or specialty products must be guaranteed 7 days prior to the event.
2. Ameristar St. Charles, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Missouri Gaming Commission regulations. All alcoholic beverages must be supplied by the property.
3. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. Ameristar St. Charles reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control.
4. All prices are subject to a taxable service charge of 22% and applicable taxes.

GUARANTEES

1. A 72-hour (3 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00am CST, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00am CST on the preceding Friday.
2. All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by Ameristar St. Charles. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.
3. Ameristar St. Charles reserves the right to add a \$150.00 fee to all pop-up event requests. A pop-up event is defined as an event that is requested within 3 days or 72 hours prior to the group arrival. The menu selection for a pop-up event will be decided by Ameristar St. Charles and cannot be changed within this 72-hour time frame without approval from the property.

MENU STANDARDS

1. A minimum of 15 guests are required for a plated breakfast, continental breakfast, lunch or dinner. A minimum of 25 guests are required for a buffet breakfast, lunch or dinner and themed breaks. Please contact your event manager for more information on options for meals with smaller group counts.
2. All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.
4. A maximum of 4 entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per-entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with place cards for service.
5. The culinary team will prepare a maximum of 3% over guarantee.
6. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
7. A bartender is required for all receptions. One bartender is required per 75 guests for all hosted bars at a cost of \$125.00 per bartender.
8. Ameristar St. Charles will accommodate dietary restrictions with advance notice without additional fees. If a special entrée is requested at the time of service, an additional fee will be added per each request.

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— ST. CHARLES —

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