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*While you may select from any of these chef-crafted menus, our team is happy to custom tailor the perfect menu to fit your guests’ dietary needs, tastes and styles.*

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

\*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 juice and apple juice, served for one hour. Minimum of 25 guests required.

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### The Continental 21

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

### The Sunrise 28

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

### The Southern Sunrise 30

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

*Fewer than 25 guests? Serve any table menu as a plated breakfast. Ask your event meeting manager for details.*



# BREAKFAST

## BUILD-YOUR-BREAKFAST

Items priced per person, must be ordered in conjunction with two other breakfast items or as an enhancement to a Breakfast Table

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### Egg Bites (2 bites per serving) 6 each

Farm-fresh eggs, gruyère and monterey jack topped with applewood 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, assorted syrups, whipped cream, chocolate shavings and toasted nuts

### Breakfast Sandwiches 7 each

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

### Individual Add-Ons

Bacon 6  
Turkey sausage 5  
Pork sausage links 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



# BREAKS

## THEMED BREAKS

Enjoy one of our one-hour themed breaks. Minimum of 25 guests required.

### Amerisports Break 17

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

### St. Louis Break 19

Ted Drew's® custard (*one 9oz custard per guest*)  
Hand-crafted potato chips from  
The Billy Goat Chip Company®  
Goosey butter cake  
Fitz's® bottled sodas

### ARA Escape 22

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

### Chips, Dips and Spreads 19

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 17

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

### Chocolate Lover 20

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





# BREAKS

## À LA CARTE BREAKS

### Just Drinks

Freshly-brewed coffee, hot tea,  
assorted Pepsi® products and bottled water  
Full Day 19      Half Day 10

### By the Gallon

Infused water 28 *(Please choose one option:  
cucumber, lemon, strawberry)*  
Fruit punch 32  
Lemonade 32  
Freshly-brewed regular or decaf coffee 39  
Iced tea 36  
Almond milk 39  
Water cooler (5 gallons) 150

### By the Dozen

Rice krispy treats 32  
Cupcakes 36  
Cookies 32  
Brownies 32

### By the Pound

Happy hour mix 24  
Deluxe mixed nut 28  
Pretzels 28  
Popcorn 24

### By the Serving

Kind® bars 6  
Granola bars 4  
Power bars 6  
Yogurt 5  
Whole fresh fruit 3  
Popcorn 4  
Pretzels 4  
Potato chips 4  
Goldfish® 4  
Trail mix 4  
Mixed nuts 5  
Candy bars & M&Ms® 4  
Licorice 4  
Hot herbal teas 4  
Pure Leaf® teas 6  
Red Bull® 6  
Sugar Free Red Bull® 6  
Bubly™ sparkling water 6  
Pepsi® products 4  
Orange, cranberry, grapefruit or tomato juice 4



# LUNCH

## 5TH STREET DELI TABLE 34

Choice of three premade sandwich, wrap or salad selections. Served with soup-of-the-day, potato salad, fresh fruit, freshly-baked cookies, assorted sodas and bottled water (Minimum of 15 guests required)

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### Sandwich & Wrap Options

#### Turkey And Baby Swiss

cracked pepper mayo, bibb lettuce and tomato on naan bread

#### 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 tossed with creamy dressing with aged parmesan and herbed croutons

#### Buffalo Chicken

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

#### Tuscan Steak

chopped romaine hearts tossed with creamy Italian dressing, grilled beef tenderloin, sliced tomato, english cucumber, chopped egg, and sliced scallions

#### Superfood Salad

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





# LUNCH

## EXPRESS LUNCH

*Your choice of sandwich, wrap or salad (from selections on page 7) 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 24 | Select two 26 | Select three 28

## SPECIALTY LUNCH TABLES

*Tables served with freshly-brewed coffee, iced tea and assorted rolls with butter, served for 1 hour  
(Minimum of 25 guests required)*

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### The Italian Lunch Table 35

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

### South of the Border 37

Chicken tortilla soup, soft shell tortillas, grilled chicken, beef carne asada, 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*

### American Grill 30

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

### Main Street Buffet 39

Red romaine caesar salad with focaccia croutons and parmesan, chopped salad with olives, cherry tomatoes, salami, chickpeas, pepperoncini and Italian vinaigrette, penne with basil pesto, 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

*Have something else in mind? Ask your event manager for lunch sized portions of any plated  
3-course entrée on the dinner menu. Lunch pricing available 11:00am - 3:00pm.*





# DINNER

## SERVED DINNERS

*Plated dinners 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)*

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### CHOOSE A SALAD:

#### Ameristar House Salad:

Mixed greens, chevre, tomatoes, cucumber, candied pecans, lemon vinaigrette

#### Hearts of Romaine Salad:

Crisp romaine lettuce, black olives, parmesan crisp, creamy garlic vinaigrette

#### Ameristar Wedge Salad:

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

### CHOOSE AN ENTRÉE:

#### Chicken Entrées:

Chicken, champagne chicken jus 34

Italian herb crusted chicken breast, fresh lemon, roasted garlic tomato sauce 38

Chicken scalloppini, caper, garlic, tomato, basil lemon-butter sauce 36

#### Beef Entrées:

Grilled filet mignon, caramelized onion demi-glace 48

Pepper crusted new york strip steak, cremini & cognac cream sauce 46

Braised beef short rib with red wine au jus 46

Prime sirloin, seasonal mushroom with cabernet red wine sauce 47

Osso bucco, rigatoni, wild mushrooms, cipollini onions, asparagus tips, oven-dried tomato 42

#### Pork Entrées:

Slow-roasted boneless pork chop, caramelized onion apple jus 37

Braised pork shank, tomatoes, olives, garlic, capers 35

#### Seafood Entrées:

Olive oil seared salmon, garlic, chive, chardonnay-butter 38

Seared halibut, smoked tomato & pepper relish 41

#### Vegetarian Entrees:

Potato gnocchi, oven-dried tomatoes, baby zucchini, basil, garlic, tomato sauce 34

Roasted portabella mushroom, quinoa stuffing, red pepper sauce (vegan) 34

#### Duets:

Filet of beef with garlic butter poached jumbo shrimp 56

King cut sirloin and lobster tail with citrus beurre blanc 65

Braised beef short rib with herb-roasted chicken 58



## DINNER

### CHOOSE AN ACCOMPANIMENT:

Roasted garlic whipped potatoes  
Whipped yukon gold 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 strudel, 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





## 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 48

Caesar salad with shaved parmesan and ciabatta 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*

*Add rigatoni bolognese 4*

#### Bottleneck Blues BBQ 38

House salad, tomato cucumber salad, mesquite chicken, bbq braised pork steaks, baked beans, cabbage coleslaw, green beans, whipped potatoes, cornbread, cheesecake on a stick

#### Pearl's Oyster Bar Table 46

Wedge salad, gulf peel & eat shrimp, Pearl's signature gumbo – steamed rice, blackened chicken, creole seafood penne, cornmeal crusted catfish and hushpuppies, red beans and rice, blistered peppers, 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 34

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

*Add Impossible sliders 5*



# DINNER

## CREATE-YOUR-OWN TABLE

*Tables served with freshly-brewed coffee, iced tea and assorted rolls with butter,  
served for 1.5 hours  
Minimum of 25 guests required*

Select 2 entrées 42 | Select 3 entrées 44 | Select 4 entrées 47

### Cold Selections (select 3)

Greek Salad: Tomatoes, cucumbers, olives, feta and greek dressing  
Caesar Salad: Garlic herb crouton, parmesan, lemon garlic dressing  
Antipasto Salad: Salami, ham, pepperoni, mozzarella, tomatoes, kalamata olives, basil red wine vinaigrette  
Iceberg Wedge: Applewood-smoked bacon, tomatoes, radishes, blue cheese dressing  
Caprese Salad: Display with fresh mozzarella, heirloom tomato, basil and balsamic reduction  
Orzo Pasta Salad: Artichoke hearts, roasted peppers, sun-dried tomatoes, olives, balsamic vinaigrette, 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, peas, lemon, chicken jus  
Chicken marsala, roasted mushrooms  
Blackened tilapia with a cajun cream sauce, roasted okra  
Beer-braised bbq st. louis pork steaks  
Buttermilk southern fried chicken  
Braised beef brisket

### Hot Accompaniments (select 2)

Cavatappi mac & cheese with toasted bread crumbs  
Marinated, oven roasted asparagus  
Oven-roasted red potatoes  
Roasted 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





# HORS D'OEUVRES

## RECEPTION DISPLAYS

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

Cheese board of imported and domestic hard & soft cheeses, housemade 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

## DISPLAYED OR PASSED HORS D'OEUVRES

### 32 per dozen

Toasted ravioli  
Jalapeño poppers  
Chicken spring rolls  
Bbq, blue 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  
Peeled, chilled shrimp on a bed of ice served with a spicy cocktail sauce and sliced lemon for garnish  
Bacon wrapped shrimp with mango chutney  
Mini crab cake  
Beef tenderloin crostini with asiago, basil and olive oil

### 45 per dozen

Green chili chicken  
Roasted red pepper hummus on a pita crisp  
Spinach and artichoke arancini with pomodoro and basil  
Portabello & 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  
Raspberry & brie phyllo bites  
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  
Jalapeno crab rangoon  
Vegetable spring rolls



# STROLLING DINNERS

## STROLLING DINNERS

*Combine small bites to fit any appetite. Minimum of three stations and 25 guests required.  
Add a chef for an interactive experience at 125 each. Served for 1.5 hours*

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### Mini Burger Bar 17

*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, housemade pickles

Black Bean Burger - Guacamole, lettuce, tomato, red onion bison slider, cilantro & onion relish, harissa mayonnaise

### Tuscan Cavatappi Bar 16

*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 15

Maine poached lobster (add 4)

Smoked white cheddar and tasso ham

Traditional

Spinach & feta

Smoked chicken and monterey jack

Heirloom tomatoes and buffalo mozzarella

### Spuds Bar 16

Tater tots, house-made potato chips and potato wedges

Dippers include: ketchup, bbq sauce, sriracha aioli, buffalo sauce, beer cheese and pink peppercorn ranch

### Evo Fried Rice Bar 18

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





## STROLLING DINNERS

### Pasta Bar 16

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

### Streetscape Tacos 16 (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, chili verde salsa, Cholula®, Tabasco®

### Salad Bar 12

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

### Pizza Bar 13 (2 pieces per person)

Grilled & oven-roasted pizzas with tomato, mozzarella & basil; pepperoni & chili flake; prosciutto & arugula

### Chips & Dips 12 (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 chef)

Polynesian pig (serves 100) 595  
 Prime rib (serves 40) 435  
 Beef tenderloin (serves 25) 450  
 Bourbon glazed pork loin (serves 30) 330  
 Turkey (serves 30) 330  
 Ham (serves 30) 350  
 Salmon (serves 25) 350  
 Top round (serves 50) 450

### Chocolate Tapas Bar 14

Assorted hand-dipped fruits, sweets and snacks

### Dessert Shooters 50 per dozen

Raspberry chocolate, strawberry short cake, key lime, tiramisu

### Miniature Pies 50 per dozen, plus 125 per attendant

Assorted mini pies to include dutch apple, cherry and seasonal selections  
 (add on hand-dipped vanilla bean ice cream for 2)



# RECEPTION PACKAGES

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

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## COME TOGETHER

### 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

**35 per person**

## MIX & MINGLE

### 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

**45 per person**





## RECEPTION PACKAGES

**CELEBRATE** 52 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, housemade pickles

**Chef Carved Turkey**

French turkey, cranberry relish, natural turkey jus

**Assorted Bruschetta**

Tapenade, heirloom tomato, avocado, toast points

**Spinach & Feta In Phyllo Dough**

Mint, yogurt

**Charcuterie**

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

**IT'S A PARTY** 60 per person | 125 per chef attendant

**Chilled Seafood On Ice**

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

**Tuscan Pasta Bar**

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

**Italian Antipasto**

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

**Chef Carved Prime Rib**

Prime rib, au jus

**Chocolate Tapas Bar**

Assorted hand-dipped fruits, sweets and snacks

**AMERISPORTS FAVORITES** 33

**Boneless Buffalo Chicken Wings**

Served with celery, ranch and blue cheese dressing

**Toasted Ravioli**

Served with warm marinara sauce

**Pretzel Bites**

Served with queso blanco and grain mustard dipping sauce

**Tortilla Chips with Queso**



# MEETING PACKAGES

*perfect for up to 70 guests*

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## LANDMARK MEETING PACKAGE

*Includes continental breakfast, mid-morning and mid-afternoon breaks, and lunch in the Landmark Buffet*

### The Continental

Served for 1 hour

Chef's choice of house-baked pastries, muffins and breakfast breads and sliced fresh fruit  
Freshly-brewed coffee, herbal teas

### Morning Break

Served for 2 hours

Freshly-brewed coffee, herbal teas, soft drinks and bottled water

### Lunch

A reservation will be made for your guests in the Landmark Buffet

### Afternoon Break

Served for 1 hour

Chocolate brownies jumbo chocolate chip, oatmeal raisin and peanut butter cookies,  
freshly-brewed coffee, herbal teas, soft drinks and bottled water  
55

### Package Enhancements

Substitute hot breakfast table 10

Continuous beverage service 8





# MEETING PACKAGES

## AMERISPORTS MEETING PACKAGE

### The Continental

Served for 1 hour

Chef's choice of house-baked pastries, muffins and breakfast breads and sliced fresh fruit, freshly-brewed coffee, herbal teas

### Morning Break

Served for 2 hours

Freshly-brewed coffee, herbal teas, soft drinks and bottled water

### Lunch

A reservation will be made for your guests inside Amerisports

Choose from three special Amerisports Buffet Menus (ask your event manager for details)

### Afternoon Break

Served for 1 hour

Chocolate brownies jumbo chocolate chip, oatmeal raisin and peanut butter cookies, freshly-brewed coffee, herbal teas, soft drinks and bottled water

61 - 76

### Package Enhancements

Substitute hot breakfast table 10

Continuous beverage service 8



## 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.*

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#### 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, 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 package, hosted and cash bar services. One bartender per 75 guests.  
125 per bartender*

AMERISTAR®  
CASINO ★ RESORT ★ SPA  
— ST. CHARLES —

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