

FOUR WINDS CASINOS CATERING GUIDELINES

Thank you for choosing Four Winds® Casinos for your hospitality needs. It is our goal to provide you and your guests with friendly and attentive service and creative menus at competitive prices, allowing you to concentrate on the purpose of your event. In order to help serve you as efficiently as possible, please take a moment to review the following guidelines.

MENUS

Menus are priced on a per person basis unless otherwise specified per quantity. While we have a full range of menus available, our Sales and Catering Management Team is always happy to meet with you to discuss your particular needs. Minimum of 20 guests for banquet menu service. Menu prices may be subject to change based on market fluctuations.

FOOD & BEVERAGE

All Food and Beverages are required to be purchased through Four Winds Casino. Other than by Four Winds itself, no food or beverage is permitted to be catered either professionally or non-professionally on the Four Winds premises. Food not consumed by attendees may not be taken outside of the venue due to health regulations. Final selections are required to be submitted at least seven (7) days prior to the scheduled event.

Our culinary team will be happy to accommodate special dietary requests, please note however that common allergens such as tree nuts, wheat and dairy are used in our production facility and fractional quantities could still be present in all preparations.

GUARANTEED ATTENDANCE & PAYMENT POLICIES

In arranging private functions, the total number of individuals attending the function must be specified by 10am Eastern at least five (5) business days in advance of the function. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided 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. Four Winds reserves 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. Deposits and payment schedules will be established with your Sales and Catering Manager.

MEETING ROOMS

Four Winds reserves the right to make changes in function room assignments should your actual attendance or food and beverage utilization differ substantially from original anticipated levels. If a change from the original set-up is requested on the day of function, a labor charge reset fee between \$200-\$500 will be added to banquet check. The patron agrees to be responsible for any damages made to the facility during the time guests are under the patrons control or that of an independent contractor hired by the patron. Four Winds assumes no responsibility for any damages to equipment or property of patron or his/her guests. The rental party agrees to hold Four Winds harmless, and indemnify Four Winds for any personal injury, property damage or other cost or liability relating to its use of the room and the event, except for liabilities arising from the negligence or misconduct of Four Winds.



DECORATIONS

Your Sales and Catering Liason can coordinate a full range of services from floral and decorative needs, to security and electrical requests. In addition, the hotel offers an on premises audio visual supplier. Decorations brought onto the premises by the guest or decorator are required to be approved by management and meet all local fire and safety codes. Use of staples, tacks, nails and or tape is prohibited.

CONFERENCE MATERIALS

All arrangements for shipping and receiving of conference materials are required to be approved and confirmed with your Sales and Catering Contact Person 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.

SERVICE CHARGES

A 22% service charge and 7% sales 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 and possess a valid credit card.

AUTHORITY

The person signing this agreement must be over 21 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 Four Winds facility shall be governed by the laws of the Pokagon Band of Potawatomi Indians.

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.

ENTIRE AGREEMENT

This agreement constitutes the entire agreement between the parties and supersedes any and all other agreements, either oral or written with respect to the subject matter hereof.

You are subject to and agree to comply with all applicable laws, regulations and ordinances of the Pokagon Gaming Authority. Group agrees to observe all rules, regulations and directions that are imposed by Four Winds generally or specifically in respect of the space being used or public areas.



PROPERTY

You agree and acknowledge that Four Winds 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 Four Winds property other than any secured storage areas available to Four Winds guests. You may not rely on any verbal or written assurances provided by Four Winds staff, other than as provided in this Agreement.

Four Winds 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 Four Winds.

INDEMNIFICATION

You agree to defend, indemnify and hold Four Winds, its officers, directors, agents and employees harmless from and against all claims, causes of action, costs, liabilities, damages, suits, losses and expenses, including without limitation, attorney's fees, arising out of or in connection with the utilization of the facilities, or the areas in proximity to the facilities, by you pursuant to this Agreement. In addition, you agree to reimburse Four Winds for any and all damages, including attorney's fees, which may occur to Four Winds facilities, equipment, fixtures, furniture or other property, either real or personal, which occur or arise out of the utilization of the facilities pursuant to this Agreement, without regard to whether such damage is caused by you or is a result of negligence or other fault of your own.

Four Winds agrees to indemnify and hold you harmless from any claim, action, cause of actions and liabilities which may be asserted by third parties arising out of the performance of Four Winds obligations pursuant to this Agreement, except for the willful misconduct or negligence on your part.

Group Name: _____

Group Authorized Signature: _____

Date: _____



BREAKFAST

(Based on 90 Minute Service Time)

CONTINENTAL EXPRESS

Assorted Chilled Juices, Fresh Fruit Platter, Muffins, Danish and Scones
\$15.00

EXECUTIVE EXPRESS

Assorted Chilled Juices, Fresh Fruit Platter,
Muffins, Danish and Bagels,
Honey Cured Hot Smoked Salmon and Whipped Cream Cheese
\$18.00

PLATED AMERICAN BREAKFAST

Orange Juice, Fresh Baked Muffins, Danish and Croissants
Select One of the Following:
Farm Fresh Scrambled Eggs*
Spinach, Egg & Cheese Frittata
Cinnamon Swirl French Toast
Each of the Above Served with Breakfast Potatoes and Bacon
\$20.00

SUNRISE BUFFET

(Minimum 30 Guests)

Assorted Chilled Juices, Sliced Seasonal Fruit and Berries, Assorted Fruit Yogurts
Fresh Baked Muffins, Danish and Croissants,
Farm Fresh Scrambled Eggs, Biscuits and Gravy,
Bacon and Sausage Links
\$24.00

THE BREAKFAST BUFFET

(Minimum 30 Guests)

Assorted Chilled Juices, Sliced Seasonal Fruit and Berries
Fresh Baked Muffins, Danish, Croissants and Warm Pecan Rolls
Farm Fresh Scrambled Eggs, Grilled Ham,
Bacon, Sausage, Breakfast Potatoes and Oatmeal
\$26.00

OMELET STATION

Choice of fillings include: Onions, Mushrooms, Sweet Bell Peppers, Tomatoes, Cheddar Cheese, Ham and Bacon
\$12.00 Per Guest When Added to Above.
Attendant Required.

All Breakfasts are Served with Fruit Preserves and Butter, Freshly Brewed Coffee and Tea.



BREAKS

(Based on 90 Minute Service Time)

CONTINENTAL EXPRESS

Fresh Fruit Platter,
Muffins, Danish and Scones
Assorted Chilled Juices
Freshly Brewed Coffee and Tea
\$15.00

EXECUTIVE EXPRESS

Fresh Fruit Platter, Muffins, Danish and Bagels,
Honey Cured Hot Smoked Salmon and Whipped Cream Cheese
Assorted Chilled Juices
Freshly Brewed Coffee and Tea
\$18.00

THE BASIC MEETING PACKAGE

THE BEGINNING

Assorted Muffins, Danish and Croissants
Fruit Preserves and Butter
Assorted Chilled Juices
Freshly Brewed Coffee and Tea

THE MORNING REFRESHER
Freshly Brewed Coffee and Tea

THE AFTERNOON BREAK
Assorted Cookies
Assorted Sodas and Spring Water
Freshly Brewed Coffee and Tea
\$22.00

THE EXECUTIVE MEETING PACKAGE

THE BEGINNING

Sliced Seasonal Fresh Fruit*
Assorted Muffins, Danish and Croissants
Fruit Preserves and Butter
Assorted Chilled Juices
Freshly Brewed Coffee and Tea

THE MORNING BREAK
Assorted Scones with Sweet Butter
Freshly Brewed Coffee and Tea

THE AFTERNOON BREAK
Whole Fresh Fruit
Assortment of Candy Bars
Assorted Cookies and Chocolate Fudge Brownies
Assorted Sodas and Spring Water
Freshly Brewed Coffee and Tea
\$28.00

THE HEALTHY BREAK

Whole Fresh Fruit
Assorted Yogurt
Granola and Fiber Bars
Gourmet Teas
Spring Water
\$14.00



BUILD A BREAK

BEVERAGES

Regular Coffee	\$34.00.....	Gallon
Decaffeinated Coffee.....	\$34.00.....	Gallon
Tea.....	\$34.00.....	Gallon
Hot Chocolate	\$32.00.....	Gallon
Red Bull.....	\$4.00.....	Each
Iced Tea	\$34.00.....	Gallon
Lemonade	\$32.00.....	Gallon
Assorted 12 oz. Sodas	\$3.00.....	Each
Spring Water.....	\$2.00.....	Each
Chilled Fruit Juices.....	\$3.00.....	Each

SNACKS

2 Shelled Hard Boiled Eggs*	\$4.00.....	Each*
Petite Baked Muffins	\$16.00.....	Dozen
Fresh Baked Petite Danish	\$18.00.....	Dozen
Warm Cinnamon Rolls	\$36.00.....	Dozen
Petite Warm Cinnamon Rolls	\$16.00.....	Dozen
Warm Pecan Rolls	\$36.00.....	Dozen
Assorted Bagels	\$35.00.....	Dozen
Assorted Cookies	\$32.00.....	Dozen
Fudge Brownies	\$32.00.....	Dozen
Fresh Fruit Cup*.....	\$7.00.....	Each
Whole Fresh Fruit*	\$2.00.....	Piece
Fresh Vegetables, Hummus*.....	\$6.00.....	Each
PC Salsa.....	\$1.00.....	Cup
Assorted Chips.....	\$2.00.....	Per Bag
Trail Mix, Mixed Nuts	\$2.50.....	Per Bag
Granola Bars	\$24.00.....	Dozen
Assorted King Size Candy Bars.....	\$36.00.....	Dozen
Candied Rice Krispie Treats.....	\$24.00.....	Dozen
Magic Bars	\$30.00.....	Dozen
Key Lime, Lemon Tarts.....	\$24.00.....	Dozen
Chocolate Dipped Strawberries.....	\$36.00.....	Dozen
Cream Puffs.....	\$30.00.....	Dozen



PLATED LUNCHESES

Choice of One Each Salad, Entrée, and Dessert

Minimum 20 Guests

SALAD

Iceberg Wedge, Bacon, Bleu Cheese, Oven Roasted Tomatoes, and Buttermilk Dressing
Tossed Mixed Green Salad with Balsamic Dressing,
Caesar Salad with Parmesan Cheese and Garlic Croutons

ENTRÉE

Boneless Pork Chop with Fire Roasted Apples*
Mashed Sweet Potatoes and Fresh Market Vegetable*
\$22.00

Roasted Sliced Turkey Breast*
Mashed Potatoes, Turkey Gravy
and Vegetable Medley*
\$22.00

Boneless Chicken Breast
with Choice of Picatta, Marsala, or Parmigiana,
Fresh Seasonal Vegetables
\$24.00

Baked Salmon with a Creamy Lemon Sauce
Roasted Fingerling Potatoes and Fresh Broccoli
\$28.00

BBQ Ribs - Half Rack*
Wedge Potatoes and Coleslaw*
\$25.00

Vegetable or Meat Lasagna
Chef's Selection of Vegetables and Garlic Bread
\$20.00

Grilled New York Strip*
12oz Grilled Steak, Maitre'd Butter,
Potatoes Gratin and Seasonal Vegetables
\$35.00

DESSERT

Cheesecake, Chocolate Cake or Carrot Cake

All Lunches Served with Freshly Brewed Coffee, Tea, Rolls and Butter.



LUNCH BUFFETS

(MINIMUM 30 GUESTS)

DELI BUFFET

Chicken Noodle Soup
Platters of Roast Beef, Ham, Turkey, Salami And Sliced Cheeses
Lettuce, Tomatoes, Onions, and Pickles
Potato Salad, Coleslaw*
Artisanal Sliced Breads
Cubed Fruit Salad, Assorted Cookies and Brownies
\$25.00

PIZZA, PIZZA

Bowl of Caesar Salad
Antipasto Platter
Assorted Hoagies
Meatball Sub Sandwich
Pizza with Assorted Toppings
Cannolis and Assorted Cookies
\$28.00

ON A ROLL

Tossed House Salad, Loaded Potato Salad, Pasta Salad
Select Two of the Following:
Hamburgers
BBQ Pulled Pork*
Bratwurst
Chicago Style Hot Dogs
Assortment of Toppings & Appropriate Condiments
Baked Beans
Assorted Cookies, Fudge Brownies
\$24.00

ITALIANO

Mixed Greens with Italian & Caesar Dressings
Marinated Grilled Vegetables*
Sliced Italian Cold Cuts
Italian Sausage, Peppers and Onions*
Penne Alfredo with Grilled Chicken Breast
Vegetable Lasagna
Garlic Bread Sticks and Italian Rolls
Tiramisu
\$26.00

TIMBERS SPECIAL

Asian Chicken Salad, Potato Salad, Coleslaw
Pre-Made Hot Sandwiches:
Corned Beef Reuben on Rye
Turkey Wrap
Philly Cheesesteak
Assorted Chips
Assorted Cookies and Brownies
Assorted Whole Fresh Fruit
\$26.00

HOME COOKIN'

Coleslaw, Loaded Potato Salad, Pasta Salad
Southern Fried Chicken, BBQ Pulled Pork*
Mashed Potatoes, Smothered Green Beans*
Corn with Sweet Peppers*
Rolls, Corn Muffins and Butter
Apple Crisp, Peach Cobbler
\$26.00

All Lunch Buffets to Include Freshly Brewed Coffee and Tea.



BOXED LUNCH

CHOICE OF SALAD OR SANDWICH

SALADS

Chicken Caesar
Cobb

SANDWICHES

Ham and Cheese
Turkey and Swiss
Roast Beef and Cheddar
Vegetarian Wrap
Italian Wrap
Asian Chicken Wrap

All Served With Lettuce and a Pickle Spear

Potato Chips
Chocolate Chip Cookie
Apple

Cutlery Kit, Salt and Pepper
Mustard and Mayonnaise

\$24.00



HORS D'OEUVRES

CRUDITÉS

Display of Seasonal Raw Vegetables with Assorted Dips
 \$120.00 Per Tray
Serves 60 Guests

INTERNATIONAL CHEESE DISPLAY

Domestic and Imported Cheeses
 Served with Crackers and Garnished with Grapes
 \$5.00 Per Person

SLICED FRUIT TRAY

Assortment of Fresh Cut Seasonal Fruits and Melons
 \$5.00 Per Person

COLD

Jumbo Shrimp with Cocktail Sauce*	\$4.50 Each
Oysters on the Half Shell*	\$3.00 Each
Tomato, Basil and Roasted Garlic Bruschetta	\$100.00
Mascarpone and Candied Figs in a Phyllo Cup	\$150.00
Smoked Salmon with Herbed Cream Cheese*	\$275.00
Salmon Spiral Skewer	\$175.00
Giardiniera Skewer	\$200.00
Sesame Crusted Ahi Tuna with Wasabi Mayonnaise	\$200.00
Antipasto Skewer*	\$300.00
Asparagus Wrapped in Prosciutto*	\$200.00

(Minimum Order 100 Pieces)

HOT

Assorted Mini Gourmet Pizzas*	\$200.00
Spanakopita	\$200.00
Italian Style Meatballs	\$200.00
Fig and Bleu Cheese Flatbread	\$300.00
Chicken Satay with Peanut Sauce	\$300.00
Cuban Cigar Spring Roll	\$300.00
Coconut Shrimp with Apricot Dipping Sauce	\$300.00
Spinach Artichoke Bite	\$300.00
Buffalo Chicken Wings or BBQ Chicken Wings*	\$400.00
Candied Apple Pork Belly	\$400.00
Short Rib, Fig & Bleu Cheese Tart	\$400.00
Mini Beef Wellington	\$400.00
Scallops Wrapped in Bacon*	\$400.00
Mini Maryland Crab Cakes	\$400.00

(Minimum Order 100 Pieces)



STATIONS

CARVED PRIME RIB*

Served with Au Jus & Horseradish Cream

(Approx. 20 Servings)

\$350.00

OVEN ROASTED BREAST OF TURKEY*

Served with Turkey Gravy

(Approx. 20 Servings)

\$250.00

HONEY GLAZED HAM*

Slow Roasted, Pineapple & Honey Glazed

(Approx. 20 Servings)

\$250.00

ROTISSERIE COOKED PORK LOIN*

Fire Roasted Apple Compote

(Approx. 20 Servings)

\$200.00

PASTA OR STUFFED RAVIOLI

A Variety of Premium Pastas, Two Sauces and Toppings to Include:

Chicken, Sausage, Shrimp, Crab, Mushrooms, Onions, Spinach, Garlic and Crushed Red Peppers

\$20.00 Per Person

All Action Stations Require an Attendant at \$100.00 each. Per Person Minimum Must be Met.



STATIONS

(MINIMUM 30 GUESTS)

RAW BAR

Assortment of Jumbo Shrimp*
Oysters on the Half Shell*
Crab Claws on a Bed of Seaweed*
Cocktail Sauce, Horseradish & Cut Lemons*

MARKET PRICE

MASHED POTATO BAR*

Mashed Sweet and Golden Potatoes*
Sautéed Wild Mushrooms, Caramelized Onions*
and Assorted Toppings
\$10.00

SLIDERS

Cheeseburger, Hickory Bacon and Pulled Pork
\$10.00

HOT DOG STAND

Chicago Style Dogs with All The Fixin's
\$10.00

SUSHI

Traditional Maki and Nigiri Sushi
with Wasabi, Pickled Ginger and Soy Sauce
\$20.00

SHRIMP & GRITS

White Cheddar Grits with Taso Ham, Leeks,
Garlic and Red Peppers, Lobster Cream Sauce
\$15.00

PEKING DUCK

Crisp Roasted Duck, Served with Spring Pancakes,
Scallions and Hoisin Sauce
\$15.00

FAJITAS

Grilled Chicken or Beef with Sweet Peppers and Onions*
Warm Flour Tortillas, Salsa, Guacamole and Sour Cream
\$15.00

All Prices Based on Per Person. Minimums Must be Met. \$100 Fee for Stations requiring Chef Attendant.



STATIONS

(MINIMUM 30 GUESTS)

DESSERT STATIONS

BUILD YOUR OWN SHORTCAKE

Sliced Strawberries, Whipped Cream

Traditional Biscuits

\$10.00

AMERICANA

Cheesecake, Chocolate Cake, Carrot Cake, Fudge Brownies,
Chocolate Chip, Oatmeal, Snickerdoodle and Peanut Butter Cookies

\$15.00

CHOCOLATE

Chocolate Fountain with Assorted Fruits, Cream Puffs and Marshmallows

\$15.00

VIENNESE TABLE

An Elaborate Display of European Pastries

\$20.00

BANANAS FOSTER

Attendant Required

Rum Caramel Sauce and Bananas over Vanilla Gelato

\$10.00

GELATO*

Attendant Required

Assorted Gelato with Traditional Toppings

\$10.00

COBBLER

Seasonal Fruit Cobbler A La Mode

\$10.00

All Prices Based on Per Person. Minimums Must be Met. \$100 Fee for Stations requiring Chef Attendant.



PLATED DINNERS

Choice of Salad, Entrée and Dessert

SALADS

Seasonal Mixed Greens, Choice of Dressings
Caesar Salad, Romaine Lettuce with Croutons, Parmesan Cheese and Caesar Dressing
Steak House Salad with Ranch or Balsamic Dressings
Caprese Salad, EVOO Drizzle

ENTRÉES

Surf & Turf
Filet Mignon and Crab Stuffed Jumbo Shrimp*
Au Gratin Potatoes, Bordelaise and Buerre Blanc Sauce
\$65.00

Filet Mignon
Chef's Potatoes With a Wild Mushroom Sauce*
\$50.00

Chicken Oscar
Roasted Chicken Breast, Crabmeat,
Asparagus, Hollandaise Sauce, Wild Rice Blend
\$40.00

Broiled Atlantic Salmon*
Roasted Fingerling Potatoes, Saffron Sauce
\$40.00

Baby Back Ribs*
Baked Potatoes
\$35.00

*All Dinners Include Rolls and Butter, Chef's Choice of Vegetable, Freshly Brewed Coffee and Tea.
If Offering a Choice of Entrée, Menu Price is Based on Higher Priced Selection*



FROM OUR PASTRY SHOP

Carrot Cake

Seasonal Cheesecake
Vanilla Bean Sauce

Key Lime Pie
Graham Cracker Crust, Strawberry Sauce

Flourless Chocolate Torte
Seasonal Berries

Tiramisu
Accented by a Coffee Vanilla Bean Reduction

Four Winds Chocolate Cake
Chocolate Sauce and Fresh Berries



DINNER BUFFETS

(MINIMUM 30 GUESTS)

BBQ

Pasta Salad, Loaded Potato Salad, Coleslaw, Fruit Salad,
Mixed Greens, Dressings, Accompaniments

BBQ Chicken, Sliced Beef Brisket, Ribs*
Macaroni and Cheese, Corn O'Brien
Smothered Green Beans, BBQ Baked Beans*
Biscuits & Corn Muffins

Pecan Pie, Fruit Crisp, Bread Pudding
\$50.00

ITALIAN

Caesar Salad
Roasted Marinated Italian Vegetables
Tomato Mozzarella Salad

Minestrone Soup

Frutti De Mare – Mussels, Clams and Shrimp on a Bed of Penne Pasta
Chicken Marsala
Eggplant Parmesan
Seasonal Italian Vegetables*
Baked Ziti

Tiramisu, Zuppa Anglaise, Chocolate Mousse Cake
\$45.00

AMERICAN BOUNTY

Iceberg Salad and Dressings, Coleslaw, Macaroni Salad, Potato Salad

Fried Chicken, Pot Roast, Fried Fish, Seasonal Vegetables,
Hush Puppies, Macaroni and Cheese

Fruit Crisp, Bread Pudding, Brownies
\$40.00



DINNER BUFFETS

GRAND BUFFET

Mixed Field Green Salad, Caesar Salad
Loaded Potato Salad, Vegetable Pasta Salad, Coleslaw, Fruit and Vegetable Displays*

Fried Shrimp
Baked Salmon with a Lemon Cream Sauce*
Herb Roasted Chicken*
Chef's Seasonal Vegetables, Garlic Mashed Potatoes*

Slow Roasted Prime Rib*
Served with Au Jus & Horseradish Cream
(Uniformed Attendant Required)

Four Winds Chocolate Cake, Caramel Apple Cheesecake, Carrot Cake
\$70.00

LATIN AMERICA

Build Your Own Taco Salad Station
Mixed Greens, Queso, Assortment of Salsas, Sliced Jalapenos, Olives, Guacamole, Tomatoes, Onions, Black Beans, Sour Cream,
Chipotle Dressing, Tri-colored Nacho Chips

Chicken Molé
Carne Asada*
Garlic Chipotle Shrimp with Grilled Peppers and Onions*
Warm Flour and Corn Tortillas, Borracho Beans, Lime Rice,
Flan and Tres Leches Cake
\$45.00

All Buffets Include Assorted Bread Basket, Freshly Brewed Coffee and Tea. Minimum 30 Persons or 20% Surcharge.



BEVERAGES

HOSTED BAR

Open Bar Service of Liquors, Imported and Domestic Beers
Four Winds Selection of Wines, Soft Drinks, Spring Water and Juices Charged Per Hour

HOUSE BRANDS

Absolut, Absolut Citron, Tito's Vodka, Tanqueray,
Captain Morgan, Bacardi, Jim Beam, Jack Daniels,
Triple Sec, Jose Cuervo Gold, Crown Royal,
Hennessy, Dewars, Kahlua

\$16.00 Per Person
\$6.00 Per Additional Hour

PREMIUM BRANDS

Grey Goose, Bacardi, Hendrick's Gin, Captain Morgan, Jameson,
Malibu, Maker's Mark, Jack Daniels, Kahlua, Johnnie Walker Black,
Patron Silver, Hennessy, Crown Royal, Woodford Reserve,
Grand Marnier

\$18.00 Per Person
\$7.00 Per Additional Hour

HOSTED BAR - BY THE DRINK

Charges Billed to the Host Based on
Actual Number of Drinks Consumed.

House Brands	\$7.00 & up
Premium Brands	\$8.00 & up
House Wines	\$7.00
Imported Beers	\$6.00 & up
Domestic Beers	\$5.00
Soft Drinks	\$3.00
Spring Water	\$2.00

*A minimum of \$500.00 per bar revenue must be generated.
Otherwise, an additional charge of \$150.00 per bartender
will be billed to your account.*

CASH BAR

For any Group Desiring Their Guests
to Personally Pay for Each Drink.

House Brands	\$7.00 & up
Premium Brands	\$8.00 & up
House Wines	\$7.00
Imported Beers	\$6.00 & up
Domestic Beers	\$5.00
Soft Drinks	\$3.00
Spring Water	\$2.00

*A minimum of \$500.00 per bar revenue must be generated.
Otherwise, an additional charge of \$150.00 per bartender
will be billed to your account.*



BANQUET WINE LIST

Bin #	CHAMPAGNE, SPARKLING WINES	Price
1015	Segura Viudas, Brut Reserva, Spain	\$24.00
1006	Korbel, Brut, California	\$36.00
3108	Santa Margherita Bruit, Italy	\$47.00
1004	Veuve Clicquot, Brut, Yellow Label, France	\$99.00

Bin #	WHITE WINES	Price
1500	Beringer, White Zinfandel, California	\$22.00
3703	Chateau Ste. Michelle Riesling, Washington	\$25.00
3701	Chateau Grand Traverse, Late Harvest Riesling, Michigan	\$38.00
3521	The Crossings, Savignon Blanc, New Zealand	\$37.00
2029	Kendall Jackson, Chardonnay, California	\$40.00
3008	Sonoma-Cutrer, Chardonnay, California	\$48.00
3100	Santa Margherita, Pinot Grigio, Italy	\$55.00

Bin #	RED WINES	Price
4005	Magnificent Wine Co., Cabernet Sauvignon, Washington	\$30.00
7308	Layer Cake, Malbec, Argentina	\$37.00
5529	MacMurray Ranch, Pinot Noir, California	\$47.00
5002	Frei Brothers, Merlot, California	\$45.00
4039	Freemark Abbey, Cabernet Sauvignon, California	\$74.00
5500	King Estate, Pinot Noir, Oregon	\$57.00
4029	Clos du Val, Cabernet Sauvignon, California	\$67.00

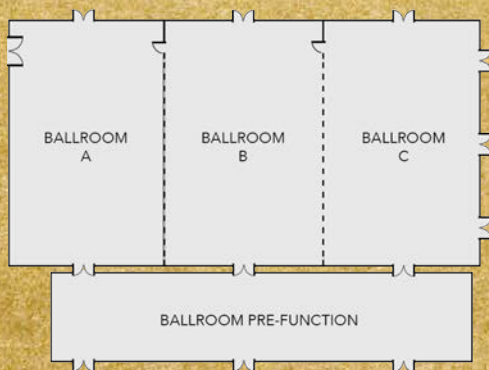
If you prefer to enhance your wine experience we have an award winning wine list available in our Copper Rock Steakhouse.



RIBBON TOWN CONFERENCE AND EVENT CENTER

ROOM DIMENSIONS AND SEATING CAPACITY

ROOM	DIMENSIONS FEET	SQ. FT.	BANQUET	RECEPTION	CLASSROOM	THEATER	CONFERENCE	U-SHAPE
Ballroom	68.5 x 133 x 16	8856	600	875	350	925	---	---
Ballroom A	68.5 x 43 x 16	2948	230	295	115	300	---	70
Ballroom A/B	68.5 x 86 x 16	5954	460	595	240	625	---	---
Ballroom B	68.5 x 43 x 16	3006	250	300	125	325	---	75
Ballroom B/C	68.5 x 85 x 16	5908	470	580	235	625	---	---
Ballroom C	68.5 x 42 x 16	2902	220	280	110	300	---	70
Pre-Function		7010	---	700	---	---	---	---
Patio		1025	---	100	---	---	---	---
LOBBY LEVEL								
Board Room 1	15 x 26 x 12	---	---	---	---	---	14	---
Board Room 2	28 x 15 x 12	---	---	---	---	---	14	---
LEVEL 2 CONFERENCE ROOMS								
1) Nanaquiba	29 x 27	748	60	75	30	80	18	20
2) Topinabee	29 x 30	794	60	75	30	90	20	22
1 & 2 Combined	29 x 57	1542	120	150	60	170	38	42
3) Pokagon	29 x 25	699	50	60	27	70	15	20
4) Chebass	29 x 30.5	820	60	75	30	90	20	22
3 & 4 Combined	29 x 55.5	1519	110	135	57	160	35	42
5) Moti Wesaw	24.5 x 27.5	680	50	65	27	70	15	18
6) Sinagowa	24.5 x 29	710	60	75	30	70	17	20
5 & 6 Combined	24.5 x 56	1390	110	140	57	140	32	38
7) Kizes	16 x 29	466	35	45	18	45	10	12
8) Kaukema	17 x 29	496	40	50	21	55	10	12
7 & 8 Combined	33 x 29	962	75	95	39	100	22	24
9) Wagosh	33 x 27	937	70	90	36	100	22	24
10) Five Medals	33 x 27	971	70	90	36	100	22	28
Pepeya Board Room	15x26x12	696	---	---	---	---	16	---
Pre-Function		600	---	200	---	---	---	---



3000 PRAIRIE AVE | SOUTH BEND, IN 46614

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*Denotes Gluten Friendly Menu Ingredients.
Food and Beverage Prices Subject to Customary 22% Service Charge and 7% Sales Tax. Menu prices are subject to change.

AUDIO-VISUAL EQUIPMENT RENTALS & SERVICES

PROJECTION EQUIPMENT

- 14' Screen with Dress Kit & 8K Projector - \$1250
- 3k Projector, Tripod Screen - \$175.00
- In Room Screen & Projector Package - \$225.00
- 55" LCD Monitor - \$200.00
- Blu-Ray Player - \$30.00
- Video Recording - \$200 (+Labor)
- Switcher/Scaler - \$50.00 (+Labor)

AUDIO SOUND SYSTEMS

- CD Player - \$25.00
- Live Array PA System - \$200.00 (+Labor)
- Portable Mixer Amplifier - \$50.00
- Polycom Conference Speaker Phone - \$75.00
- Wired Microphone - \$20.00
- Wireless Microphone (Handheld) - \$25.00
- Wireless Microphone (Lavalier) - \$75.00
- Full Band PA System - \$500.00
- DJ Sound System - \$100.00

EXECUTIVE CONFERENCE PACKAGE

Four Winds Event Team can provide all necessary Video, Audio, Sound and Lighting Equipment and staff for virtual or hybrid meetings. Ask your sales representative for pricing and details.

TERMS AND CONDITIONS

- Prices subject to 7% sales tax
- Equipment rates – All equipment will be set 30 minutes prior to start times unless alternate arrangements have been pre-arranged
- All rental prices are per room, per day, per function unless otherwise noted or established in advance
- Prices of equipment & availability are subject to change

MISCELLANEOUS

- Whiteboard - \$15.00
- Flipchart Package - \$25.00
- Pipe & Drape (8' Tall) - \$10.00/ft
- Electrical Extension Cords - \$10.00 each
- Power Strips - \$10.00
- StoriCam Selfie Station with Custom Graphics - \$250

LIGHTING

- 1.5K Follow Spot - \$100.00 (+Tech Labor)
- LED Accent Lighting - \$250.00
- Basic Stage Lighting - \$500.00
- Mirror Ball Package - \$100.00
- Custom Image GOBO - \$75

LABOR

(All labor rates are subject to a 4 hour minimum)

- Technical labor - \$30.00/hr (Monday- Sunday)
- Overtime rate - \$45.00/hr (after 8 hrs)
- Holiday rate - \$60.00/hr (Christmas Eve, Christmas Day, Easter & Thanksgiving)



