

# 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. Menu prices may be subject to change based on market fluctuations. Minimum of twenty (20) guests for banquet menu service unless otherwise noted.

## 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 Manager 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

An 22% service charge and 6% 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 Serve 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  
\$20.00

## 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 Yogurts  
Fresh Baked Muffins, Danish and Croissants,  
Farm Fresh Scrambled Eggs, Biscuits and Gravy, Breakfast Potatoes  
Bacon and Sausage Links  
\$26.00

## OMELET STATION

Choice of fillings include: Onions, Mushrooms, Baby Spinach, Sweet Bell Peppers, Tomatoes, Cheddar Cheeses, Ham and Bacon  
\$12.00 Per Guest When Added to Above.  
Attendant Required at \$100.00 Per Station

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



# BREAKS

(Based on 90 Minute Serve 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  
\$20.00

## 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  
\$24.00

## 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 Protein Bars  
Gourmet Teas  
Spring Water  
\$15.00



# 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	\$5.00	Each
Iced Tea	\$34.00	Gallon
Iced Tea Bottles	\$3.00	Each
Lemonade	\$32.00	Gallon
Assorted Soft Drinks	\$3.00	Each
Spring Water	\$2.00	Each
Chilled Fruit Juices	\$3.00	Each

## SNACKS

Hot Breakfast Sandwich (Ham, Bacon or Sausage with Egg and American Cheese)	\$10.00	Each
2 Shelled Hard Boiled Eggs*	\$4.00	Each*
Petite Baked Muffins	\$16.00	Dozen
Fresh Baked Petite Danish	\$18.00	Dozen
Petite Warm Cinnamon Rolls	\$16.00	Dozen
Warm Soft Pretzels	\$30.00	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	\$3.00	Per Bag
Trail Mix, Mixed Nuts	\$4.50	Per Bag
Granola Bars	\$24.00	Dozen
Assorted Candy Bars	\$3.00	Each
Candied Rice Krispie Treats	\$24.00	Dozen
Magic Bars	\$36.00	Dozen
Key Lime, Lemon Tarts	\$24.00	Dozen
Chocolate Dipped Strawberries	\$36.00	Dozen
Cream Puffs	\$30.00	Dozen



# PLATED LUNCHES

*All Lunches Served with Freshly Brewed Coffee, Tea, Rolls and Butter.  
Choice of 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 Cinnamon and Brown Sugar Butter  
Choice of Potato and Chef's Selection of Vegetables\*  
\$22.00

Roasted Sliced Turkey Breast\*  
Choice of Potato, Turkey Gravy  
and Chef's Selection of Vegetables\*  
\$22.00

French Cut Chicken Breast  
with Choice of Piccata, Marsala, Parmigiana,  
Chef's Selection of Vegetables  
\$24.00

Baked Salmon with a Creamy Lemon Sauce  
Choice of Potato and Chef's Selection of Vegetables  
\$30.00

BBQ Ribs - Half Rack\*  
Choice of Potato and Coleslaw\*  
\$25.00

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

Grilled New York Strip\*  
10oz Grilled Steak, Maitre'd Butter,  
Choice of Potato and Chef's Selection of Vegetables  
\$35.00

Potato Options  
*Select one to accompany an Entree*  
Creamy Garlic Mashed, Mashed Sweet Potato, Salt Crusted  
Baked Potato, Dauphinoise, Roasted Fingerling

## DESSERT

Cheesecake, Four Winds Chocolate Cake or Carrot Cake

*If offering a choice of Entree, menu price is based on highest priced selection.*



## 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

### 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  
\$25.00

### PIZZA, PIZZA

Bowl of Caesar Salad  
Antipasto Platter  
Assorted Hoagies  
Meatball Sub Sandwich  
Pizza with Assorted Toppings  
Cookies, Fresh Baked Cookies  
\$28.00

### TIMBERS SPECIAL

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

### ITALIANO

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

### MEXICAN FIESTA BUFFET

Tortilla Chips, Salsa, Taco Shells & Warm  
Flour Tortillas, Taco Meat, Carne Asada,  
Chicken Tinga, Grilled Peppers &  
Onions, Spanish Rice, Lettuce, Tomato,  
Avocado, Black Beans, Olives, Jalapenos,  
Guacamole, Sour Cream, Pico De Gallo,  
Salsa Verde, Flan and Tres Leche Cake  
\$28.00

### SOUP & SALAD BAR

**Choice of Two Soups**  
Soup Du Jour, Chili or Chicken Noodle  
Assorted Rolls  
Fresh Fruit Salad  
Assorted Composed Salads  
Classic Caesar Salad  
Mixed Greens Salad  
with Assortments of Fresh Vegetables,  
Toppings and Dressings  
Assorted Cookies & Brownies  
\$24.00

*All Lunch Buffets to Include Freshly Brewed Coffee and Tea.*





# BOX LUNCH

CHOICE OF SALAD OR SANDWICH

## SALADS

Chicken Caesar  
Cobb

## SANDWICHES

Choose up to Three  
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

## INTERNATIONAL CHEESE DISPLAY

Domestic and Imported Cheeses  
Served with Crackers and Garnished with Grapes  
Small (Serves 20-25) \$125  
Medium (Serves 40-50) \$250  
Large (Serves 75-100) \$500

## SLICED FRUIT TRAY

Assortment of Fresh Cut Seasonal Fruits and Melons  
Small (Serves 20-25) \$125  
Medium (Serves 40-50) \$250  
Large (Serves 75-100) \$500

## CRUDITÉS

Display of Seasonal Raw Vegetables with Assorted Dips  
Small (Serves 20-25) \$100  
Medium (Serves 40-50) \$150  
Large (Serves 75-100) \$300

## COLD

Jumbo Shrimp with Cocktail Sauce\* ..... \$450.00  
Oysters on the Half Shell\* ..... \$300.00  
Tomato, Basil and Roasted Garlic Bruschetta ..... \$150.00  
Candied Figs in a Phyllo Cup ..... \$150.00  
Smoked Salmon with Herbed Cream Cheese\* ... \$275.00  
Antipasto Skewer\* ..... \$350.00  
Asparagus Wrapped in Prosciutto\* ..... \$250.00

*(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  
Mini Beef Wellington ..... \$400.00  
Scallops Wrapped in Bacon\* ..... \$400.00  
Mini Maryland Crab Cakes ..... \$400.00  
Candied Apple Pork Belly ..... \$400.00  
Fiery Peach Brisket ..... \$400.00

*(Minimum Order 100 Pieces)*



# STATIONS

*(Minimum 30 Guests)*

## ROTISSERIE PORK LOIN\* OR PORK BELLY\*

Fire Roasted Apple Compote

*(Approx. 20 Servings)*

\$200.00

## 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\*

Pineapple & Honey Glazed Slow Roasted

*(Approx. 20 Servings)*

\$250.00

## PASTA OR STUFFED RAVIOLI

A Variety of Premium Pasta, Two Sauces and Toppings to Include but not limited to:  
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.*



11111 WILSON ROAD | NEW BUFFALO, MI 49117

1-866-4WINDS1 (1-866-494-6371) | FOURWINDSCASINO.COM

\*Denotes Gluten Friendly Menu Ingredients.  
Food and Beverage Prices Subject to Customary 22% Service Charge and 6% Sales Tax. Menu prices are subject to change.

# 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 POTATOES\*

Mashed Sweet and Golden Potatoes\*  
Sautéed Wild Mushrooms, Caramelized Onions\*  
and Assorted Toppings  
\$15.00

## SLIDERS

*Choose up to Three*

Cheeseburger, Bacon Cheeseburger, Salmon, Pulled Pork and Grilled Vegetables  
\$15.00

## HOT DOG STAND

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

## SHRIMP & GRITS

White Cheddar Grits with Taso Ham, Leek,  
Garlic and Red Peppers, Lobster Cream Sauce  
\$22.00

## FAJITAS

Grilled Chicken or Beef with Sweet Peppers and Onions\*  
Warm Flour Tortillas, Salsa, Guacamole and Sour Cream  
\$18.00

*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

### 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 Assorted 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

*All Dinners include Rolls and Butter, Chef's Choice of Vegetable and Potato (unless noted), Freshly Brewed Coffee and Tea.  
Choice of Salad, Entrée and Dessert.*

*(Minimum 20 Guests)*

### SALADS

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

### ENTRÉES

Surf & Turf  
A Tenderloin Filet and Crab Stuffed Jumbo Shrimp\*  
Dauphinoise Potatoes, Bordelaise and Buerre Blanc Sauce  
\$65.00

Strip Steak  
Grilled NY Strip Steak with a Red Wine Compound Butter  
\$55.00

Filet Mignon  
With a Wild Mushroom Sauce\*  
\$50.00

Chicken Oscar  
French Cut Chicken Breast, Topped with Crabmeat,  
Asparagus and Hollandaise Sauce, Wild Rice Blend  
\$40.00

Chicken Marsala  
French Cut Chicken Breast and Mushrooms in a Rich Wine Sauce  
\$38.00

Lemon Herb Roasted Chicken\*  
Lemony French Cut Chicken with Fresh Herbs  
\$38.00

***If Offering a Choice of Entrée, Menu Price is Based on Higher Priced Selection***



## PLATED DINNERS

*All Dinners include Rolls and Butter, Chef's Choice of Vegetable and Potato (unless noted), Freshly Brewed Coffee and Tea.  
Choice of Salad, Entrée and Dessert.*

*(Minimum 20 Guests)*

Broiled Atlantic Salmon\*  
Roasted Fingerling Potatoes, Served with Lemon Butter Sauce  
\$40.00

Maple Mustard Pork Belly\*  
Crispy Pork Belly with a Maple Mustard Glaze  
\$38.00

Apple Bourbon Pork Tenderloin  
Grilled Pork Tenderloin Topped with an Apple Bourbon Gastrique  
\$38.00

Garlic Herb Pork Chop\*  
Pork Chops Baked with Garlic Herb Butter  
\$38.00

Exotic Mushroom Couscous  
Pearl Couscous with a Blend of Sautéed Exotic Mushrooms, Lemon Juice, Parsley and Dill  
\$38.00

*If Offering a Choice of Entrée, Menu Price is Based on Higher Priced Selection*



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## FROM OUR PASTRY SHOPPE

Triple Chocolate Terrine  
Raspberry Sauce

Montmorency Cherry Cheesecake  
with a Vanilla Bean Sauce

Macadamia Nut Crusted Key Lime Pie

Flourless Chocolate Torte  
with Fresh Fruit

Tiramisu  
Accented by a Coffee Vanilla Bean Reduction

Four Winds Chocolate Cake  
Chocolate Sauce and Fresh Berries

Carrot Cake

Chocolate Mousse Dome  
Chocolate Ganache, Raspberry Sauce





# DINNER BUFFETS

*All Dinners include Rolls and Butter, Freshly Brewed Coffee and Tea.*

*(Minimum 30 Guests)*

## BBQ

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

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

Pecan Pie, Fruit Crisp and Bread Pudding  
\$50.00

## ITALIAN

Caesar Salad  
Roasted Marinated Italian Vegetables  
Tomato Mozzarella Salad

Minestrone Soup

Frutti Di 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 and Fried Fish, Seasonal Vegetables,  
Hush Puppies, Macaroni 'n' Cheese

Fruit Crisp, Bread Pudding and Brownies  
\$40.00



## DINNER BUFFETS

*All Dinners include Rolls and Butter, Freshly Brewed Coffee and Tea.  
(Minimum 30 Guests)*

### GRAND BUFFET

Mixed Field Green Salad, Caesar Salad  
Assortment of Composed Salads  
Fruit and Vegetable Displays\*

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

Carved Slow Roasted Prime Rib\*  
Served with Au Jus & Horseradish Cream

Four Winds Chocolate Cake, Seasonal 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 and Tri-colored Nacho Chips

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



# 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

Brands listed are Subject to Change

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

\$20.00 Per Person  
\$7.00 Per Additional Hour

### PREMIUM BRANDS

Brands listed are Subject to Change

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

\$22.00 Per Person  
\$8.00 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 .....	\$8.00
Imported Beers .....	\$7.00 & up
Domestic Beers .....	\$6.00
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.

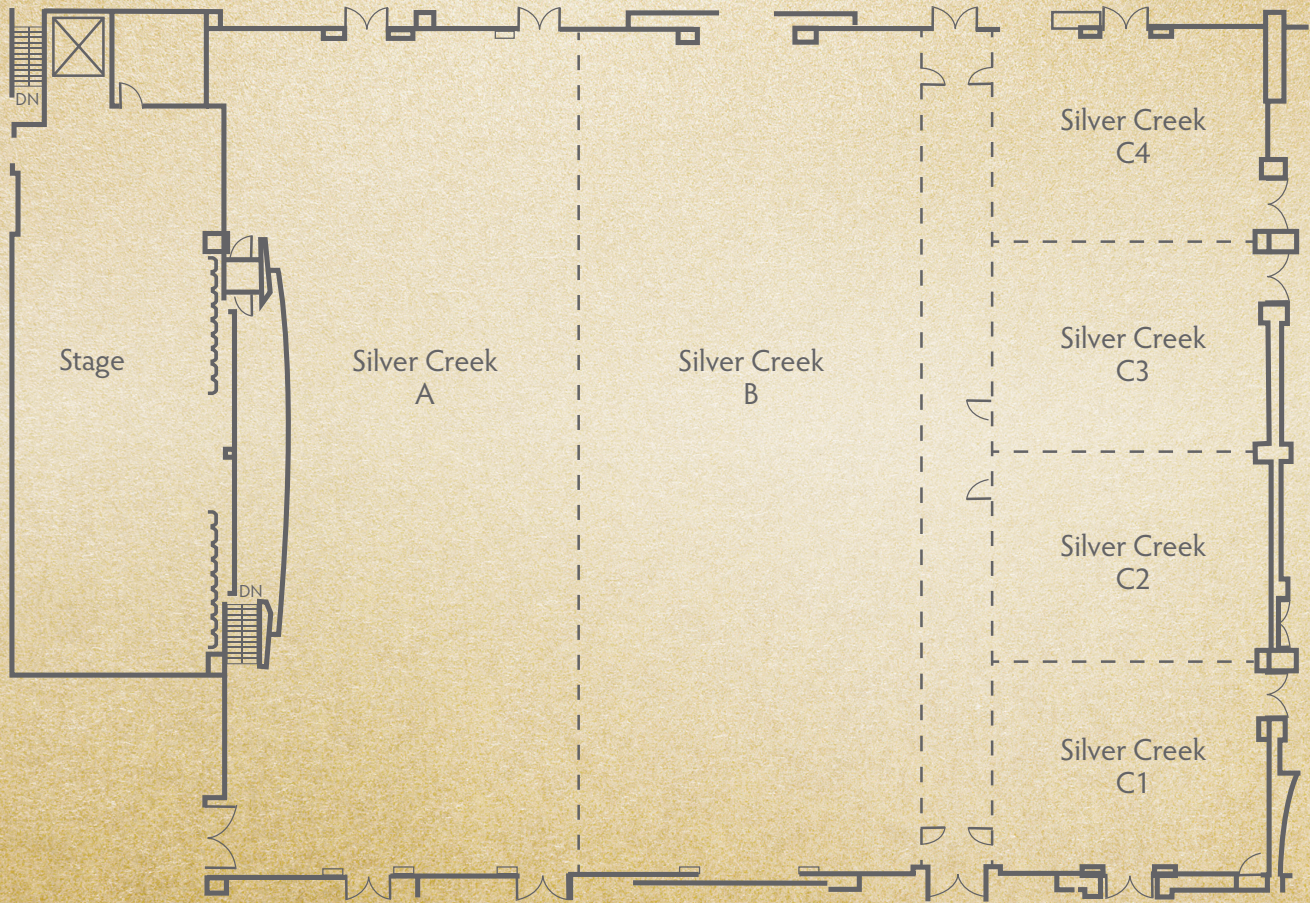
House Brands .....	\$7.00 & up
Premium Brands .....	\$8.00 & up
House Wines .....	\$8.00
Imported Beers .....	\$7.00 & up
Domestic Beers .....	\$6.00
Soft Drinks .....	\$3.00
Spring Water .....	\$2.00

*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.*

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



# SILVER CREEK FLOOR PLAN AND CAPACITY CHART



Event Space	Dimensions	Square Feet	Banquet	Reception	Classroom	Theatre	Conference	U-Shape
Silver Creek	117' x 114'	16,700	1,000	2,000	1,100	1,600	n/a	n/a
Silver Creek A	117' x 44'	5,123	400	n/a	300	525	n/a	n/a
Silver Creek B	117' x 49'	5,689	470	n/a	350	600	n/a	n/a
Silver Creek C	117' x 38.5'	4,460	350	n/a	320	475	n/a	n/a
Section C (each)								
1, 2, 3 & 4	29.5' x 38'	1,115	80	140	40	115	30	36



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\*Denotes Gluten Friendly Menu Ingredients.  
Food and Beverage Prices Subject to Customary 22% Service Charge and 6% Sales Tax. Menu prices are subject to change.

# AUDIO-VISUAL EQUIPMENT RENTALS & SERVICES

## VISUAL PACKAGES

SCREEN SUPPORT PACKAGE - \$100

*Client Provides Laptop and Projector*

7' Screen

Projector Cart/Stand with Cables

Tape Down, Tech Support and Setup

SMALL GROUP PROJECTOR PACKAGE - \$225

8K Lumen Laser Projector

10-12ft Drop-down Screen

HDMI Cable

Setup, Labor and Support

## VISUAL ENHANCEMENTS

In Room Screen & Projector Package - \$250

14' Screen Dress Kit & 8K Projector - \$1,250

IMAG 1 Camera Package - \$1,000

IMAG 3 Camera Package - \$1,500

Video Recording - \$200 (+Labor)

## LIGHTING

1.5K Follow Spot - \$100 (+Tech Labor)

LED Accent Lighting - \$250

Basic Stage Lighting - \$500

Mirror Ball Package - \$100

Custom Image GOBO - \$150

## MISCELLANEOUS

Wireless Presentation Remote/Laser Pointer - \$10

Mac Adapter - \$10

1 Sign Easel - \$10

Whiteboard - \$15

Pipe & Drape Setup (8' Tall) \$10/ft

Electrical Extension Cords - \$10 Each

Power Strips - \$10

StoriCam Selfie Station w/ Custom Graphics - \$250

55" LCD Monitor - \$100

360 Degree Conference Camera System - \$50

High Speed WiFi - \$50

Dedicated Wired Ethernet Connection - \$75

## AUDIO PACKAGES

SMALL SOUND PACKAGE - \$25

Wireless Handheld Microphone

Ceiling Speaker System

Set-up Labor and Initial Sound Check

Laptop Audio Connection via HDMI

Podium Additional - \$70

MEDIUM SOUND PACKAGE - \$250

Wireless Lavalier Microphone

Podium Microphone

Laptop Sound Patch

Ceiling Speaker System

Set-up Labor and Initial Sound Check

LARGE SOUND PACKAGE - \$500

Line Array Speakers w/ Subwoofers

Wireless Lavalier Microphone(s)

Podium Microphone

Wireless Q&A Microphone(s)

Laptop Sound Patch

32 Channel Mixer

Set-up Labor and Initial Sound Check

Technical Operator @ \$30/Hr

## AUDIO ENHANCEMENTS

Portable Mixer Amplifier - \$50

Polycom Conference Speaker Phone - \$75

Tabletop Panel Microphones - \$50

Wireless Microphone (Lavalier) - \$75

DJ Sound System - \$250

## 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)



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All rental prices are per room, per day, per function unless otherwise noted or established in advance.  
Audio- Visual Rentals & Service Prices Subject to 6% Sales Tax. Menu prices are subject to change.

