

# 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 are guaranteed for 6 months. Minimum of 20 guests for banquet menu service.

## 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 three (3) 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 Liaison 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  
\$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 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  
\$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 LUNCHES

*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, Kiev 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,  
Dauphinoise Potatoes 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

## 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

## 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

## PIZZA, PIZZA

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

## ITALIANO

Mixed Greens with Italian & Caesar Dressings  
Marinated Grilled Vegetables\*  
Sliced Italian Cold Cuts  
Italian Sausage, Peppers and Onions\*  
Penne Alfredo with Grilled Chicken Breasts  
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

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





# BOX 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
Gardinière 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\*

Pineapple & Honey Glazed Slow Roasted

*(Approx. 20 Servings)*

\$250.00

## ROTISSERIE COOKED PORK LOIN\*

Served with Fire Roasted Apples

*(Approx. 20 Servings)*

\$200.00

## PASTA OR STUFFED RAVIOLI

A Variety of Premium Pasta, 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 POTATOES\*

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  
\$17.00

## SHRIMP & GRITS

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

## PEKING DUCK

Crisp Roasted Duck Served with 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 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

*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  
A Tenderloin Filet and Crab Stuffed Jumbo Shrimp\*  
Dauphinoise 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, Topped with Crabmeat,  
Asparagus and Hollandaise Sauce, Wild Rice Blend  
\$40.00

Broiled Atlantic Salmon\*  
Roasted Fingerling Potatoes, Served with 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 SHOPPE

Triple Chocolate Terrine  
Raspberry Sauce

Montmorency Cherry Cheesecake  
with a Vanilla Bean Sauce

Macadamia Nut Crusted Key Lime Pie  
Strawberry Sauce

Flourless Chocolate Torte  
with Fresh Fruit

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 and Accompaniments

BBQ Chicken, Sliced Beef Brisket and Ribs\*  
Macaroni and 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 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 and Fried Fish, Seasonal Vegetables,  
Hush Puppies, Macaroni and Cheese

Fruit Crisp, Bread Pudding and Brownies  
\$40.00





# DINNER BUFFETS

## 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 Chicken\*  
Chef's Seasonal Vegetables, Garlic Mashed Potatoes\*

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

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 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

*All Buffets Include Assorted Bread Basket, Freshly Brewed Coffee and Tea. Minimum 40 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 Reserve, 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
1001	J Sparkling Brut, California .....	\$63.00
1004	Veuve Clicquot, Brut, Yellow Label, France .....	\$99.00

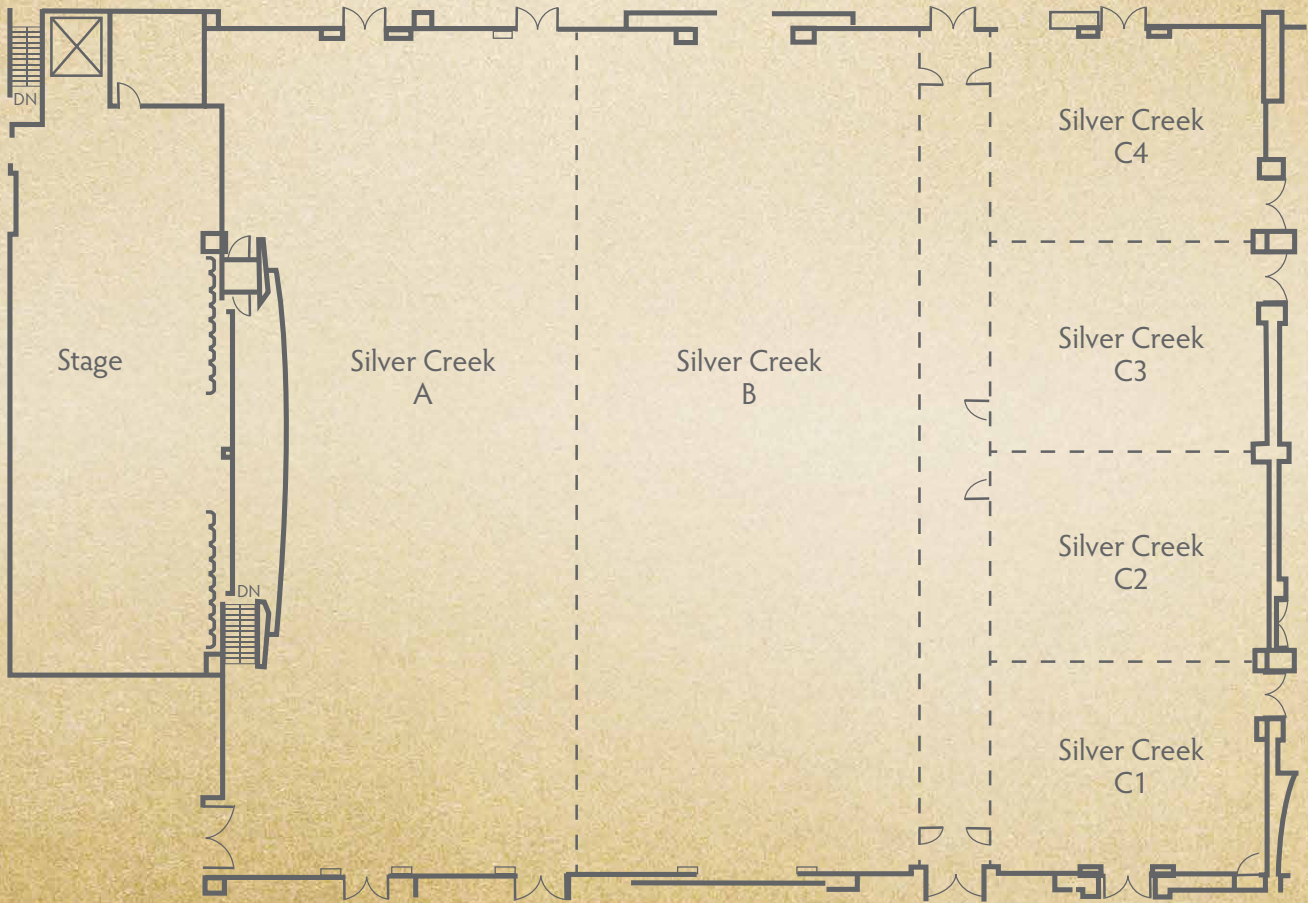
Bin #	WHITE WINES	Price
1500	Beringer, White Zinfandel, California .....	\$22.00
3703	Chateau Ste. Michelle Riesling, Washington .....	\$25.00
3701	Chateau Grand Traverse, Late Harvest Riesling, Michigan .....	\$38.00
3521	The Crossings, Sauvignon Blanc, New Zealand .....	\$37.00
2029	Kendall Jackson, 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.*



# 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



11111 WILSON ROAD | NEW BUFFALO, MI 49117

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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

## 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

## TERMS AND CONDITIONS

- Prices do not reflect 6% sales tax
- Equipment rates – All equipment will be set 30 minutes prior to start times unless alternate arrangements have been pre-arranged
- Rental prices are per item – unless otherwise noted
- 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 - \$150

## 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)

