



FIREKEEPERS

CASINO • HOTEL
BATTLE CREEK

**SAFE MEETING
BANQUET
MENUS**

TERMS & CONDITIONS

BANQUET FACILITIES

We will assign appropriate function space according to the number of persons expected to attend, setup and menu. FKCH reserves the right to reassign function space as needed.

GUARANTEE OF ATTENDANCE

A guarantee of attendance is required three business days prior to all meal functions, not subject to refund or reduction. We will be prepared to serve 5% over this figure.

Your billing minimum will be 90% of the original estimate. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly. The FKCH also reserves the right to reassign function space, and charge a labor fee as conditions warrant.

FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food & beverage to be served on the FKCH property must be supplied and prepared by the FKCH. All food and beverage prices (including AV charges) are subject to a 20% Service Charge and a 6% sales tax (subject to change without notice). Food & Beverages prepared by FKCH are not permitted to be removed from the event due to health code regulations.

In order to make the event as successful as possible, final menu selections, set-up requirements, estimated number of attendees, and arrangements for decorating, audio/visual, lighting, and other special requirements must be submitted to the Sales Manager at least 4 weeks prior to the contracted event. Printed Food & Beverage menu prices are subject to change but will be confirmed no earlier than 30 days prior to the function date.

Events with scheduled Bars require a minimum beverage total based upon the number of attendees of:

Under 50	\$200.00	101 – 200	\$500.00
51 – 100	\$350.00	201 or more	\$750.00

The number of Bars and Bartender fees are based upon the number of attendees:

HOST BAR: 1 Bar for every 75 attendees	HOST BARTENDER FEE: 1 per every 75 attendees @ \$100 each
CASH BAR: 1 Bar for every 50 attendees	CASH BARTENDER FEE: 2 per every 50 attendees @ \$100 each

PAYMENT & BILLING

At the time of contract signature, we require a NON REFUNDABLE deposit of 20% of the estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

A credit card authorization form is required and must be completed, signed and returned with the signed contract. FKCH shall honor without discrimination valid Cards properly tendered for use.

Direct Billing is available for functions totaling over \$10,000. If Direct Billing is not available or approved, prepayment of all estimated charges is due and payable by cashier's check or credit card (14) fourteen business days prior to the event, less the original deposit.

RULES & REGULATIONS

Any group utilizing the FireKeepers Casino Hotel Event Center must agree to comply with all applicable tribal, federal, state and local laws and FireKeepers Development Authority, d/b/a rules and policies governing the Contract and event, including any rules, regulations or requests of the U.S. Department of Homeland Security.



PLATED BREAKFASTS

\$18.50 per person

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea Service, Bottled Juices & Bottled Waters

SMOKIN' BREAKFAST






SIDES

Choice of one (1)

Fruit Danish
Blueberry Muffin 
Croissant
Biscuit





SCRAMBLED EGGS

Choice of one (1)

Chives  
Shredded Cheddar Cheese 
Peppers & Onions 
Pico de Gallo 


MEATS

Choice of one (1)

Applewood Smoked Bacon  
Pork Sausage Patty
Turkey Sausage Links
Turkey Sausage Patty
Sliced Country Ham  

POTATOES

Choice of one (1)

Homestyle Breakfast Potatoes 
with Peppers & Onions

Hashbrown Patty

BLAZIN' BREAKFAST

ENTREE

Choice of one (1)

Buttermilk Pancakes

French Toast with Butter, Maple Syrup
and Powdered Sugar

SCRAMBLED EGGS

Choice of one (1)

Chives
Shredded Cheddar Cheese
Peppers & Onions
Pico de Gallo

MEATS

Choice of one (1)

Applewood Smoked Bacon
Pork Sausage Patty
Turkey Sausage Links
Turkey Sausage Patty
Sliced Country Ham

BOXED BREAKFASTS

\$17.00 per person

All Boxed Breakfasts include Banana, Apple or Seasonal Cut Fruit and Bottled Juice or Bottled Water
Add FireKeepers Coffee Service - \$4.25 per person

Choice of one (1)

BREAKFAST BURRITO

with Scrambled Eggs, Onions, Green Peppers, Breakfast Sausage and Shredded Cheese wrapped in a Flour Tortilla with Sour Cream and Salsa on the side

HOMESTYLE MAPLE BISCUIT

with Scrambled Eggs, American Cheese
and choice of Pork Sausage Patty, Turkey Sausage Patty,
Applewood Smoke Bacon or Sliced Country Ham

CLASSIC ENGLISH MUFFIN


with Scrambled Eggs, American Cheese
and choice of Pork Sausage Patty, Turkey Sausage Patty,
Applewood Smoke Bacon or Sliced Country Ham

HOMESTYLE BISCUITS AND SAUSAGE GRAVY

OLD FASHIONED OATMEAL

with Nuts, Brown Sugar, Butter and choice of Berries or Raisins

DESIGN YOUR OWN BOXED BREAKFAST

FireKeepers Blend Coffees and Organic Teas.....	\$19.00 per carafe / \$4.25 per person
Gourmet Cold Coffees*	\$3.50 per bottle
Energy Drinks*	\$3.50 each
Bottled Juices*	\$3.25 per bottle
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 each
10oz. FireKeepers Bottled Water.....	\$0.94 per bottle
Assorted Pepsi® Brand Soft Drinks.....	\$2.00 per can
Assorted Pre-Packaged Danish, Muffins  **, Croissant or Breakfast Breads.....	\$24.00 per dozen
Assorted Pre-Packaged Fresh Bagels with Cream Cheese.....	\$28.00 per dozen
Assorted Pre-Packaged Donuts.....	\$18.00 per dozen
Fresh Seasonal Sliced Fruit.....	\$4.00 per person
Fresh Whole Bananas or Apples.....	\$2.00 per piece
Individual Flavored Yogurts*	\$2.50 each

**Specific brands & flavors may vary based on availability.*

***Gluten Free available upon request.*

BOXED BREAKS

\$14.00 per person

All Breaks are Pre-Packaged and include Bottled Water

COOKIES & MILK

Assorted Fresh Baked Cookies 🍪**
 Fudgie Brownies 🍪**
 Chocolate Dipped Pretzels
 Whole Milk, Skim Milk OR
 Chocolate Milk

AT THE MOVIES

Fresh Popcorn
 House-Made Caramel Corn
 Assorted Rice Krispie Treats 🍪**
 Movie Theatre Sized Candies:
 Choice of three (3)
 M&Ms®, Peanut M&Ms®,
 Twizzlers®, Raisinets®,
 Milk Duds®, Reese's®, Dots®,
 Skittles® and Junior Mints®

OUT OF THE BOX

Choice of two (2)
 Mini-Charcuterie Bento Box
 Mini-Crudité Bento Box
 Mini-Fruit Bento Box
 Pretzel Chips

Additional Boxes - \$3.00 each

DESIGN YOUR OWN BREAK

BEVERAGES

FireKeepers Blend Coffees and Organic Teas.....	\$19.00 per carafe / \$4.25 per person
Bottled Juices*.....	\$3.25 per bottle
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 each
Assorted Pepsi® Brand Soft Drinks.....	\$2.00 per can
Flavored Iced Teas*.....	\$3.00 per bottle
Energy Drinks*.....	\$3.50 each
Gourmet Cold Coffees*.....	\$3.50 per bottle
10oz. FireKeepers Bottled Water.....	\$0.94 per bottle

BAKERY

Assorted Pre-Packaged Danish, Muffins 🍪**, Croissant or Breakfast Breads.....	\$24.00 per dozen
Assorted Pre-Packaged Fresh Bagels with Cream Cheese.....	\$28.00 per dozen
Assorted Pre-Packaged Donuts.....	\$18.00 per dozen
Assorted Pre-Packaged Fresh Baked Cookies 🍪**.....	\$15.00 per dozen
Themed Sugar Cookies.....	Starting at \$24.00 per dozen
Fudgie Brownies 🍪**.....	\$15.00 per dozen
Chocolate Dipped Rice Krispie Treats 🍪**.....	\$2.00 each
House-Made Ice Cream (Vanilla, Chocolate, Strawberry).....	\$4.00 ½ pint

SNACKS

Assorted Energy Bars*.....	\$2.50 each
Fresh Seasonal Sliced Fruit.....	\$4.00 per person
Fresh Bananas or Apples.....	\$2.00 per piece
Individually Bagged Fresh Popcorn.....	\$3.00 per bag
House-Made Caramel Corn.....	\$4.25 per bag
Assorted Movie Theatre Sized Candy Bars*.....	\$3.25 each
Individual Flavored Yogurts*.....	\$2.50 each
Greek Yogurt Cups, Plain.....	\$2.50 each
Premium Novelty Ice Creams.....	\$4.00 each

*Specific brands & flavors may vary based on availability.

**Gluten Free available upon request.










BOXED LUNCH

\$19.00 per person

All Boxed Lunches include Assorted Canned Soft Drinks or Bottled Waters, Sandwich or Wrap with Condiments (on the side), Salad, Side and Dessert

SALADS

Choice of one (1)

- Italian Pasta Salad
- Marinated Cucumber Salad  
- Creamy Macaroni Salad
- Seasonal Potato Salad 
- Three Bean Salad   
- Quinoa Vegetable Salad   

SIDES

Choice of one (1)

- Assorted Bagged Chips
- Bagged Pretzels
- Banana or Apple
- Granola Bar

Additional Sides - \$2.00 each

SANDWICHES, WRAPS & SALADS

Choice of two (2)

OVEN ROASTED TURKEY

Bacon, Smoked Cheddar with Lettuce, Tomato and Onion in a Flavored Flour Tortilla

BLACK FOREST HAM

Swiss Cheese on Ciabatta with Mayo and Dijon Mustard

GRILLED CHICKEN CAESAR WRAP

Hearts of Romaine, Parmesan Cheese, Diced Tomatoes and Creamy Caesar in a Flavored Flour Tortilla

SOUTHWEST WRAP *

Marinated Roasted Sweet Potato, Black Bean, Roasted Corn, Red Pepper, Onion and Cilantro on a Flavored Flour Tortilla

CROISSANT SANDWICH

Choice of Chicken Salad, Tuna Salad or Ham Salad with Lettuce, Tomato and Onion

CHICKEN CAESAR SALAD *


Grilled Chicken, Mixed Romaine, Garlic Croutons, Fresh Parmesan and Creamy Caesar Dressing

CHEF SALAD

Turkey, Ham, Shredded Cheese, Assorted Vegetables, Mixed Greens with choice of Dressing

DESSERTS

Choice of one (1)

- Chocolate Chip Cookie  *
- Chef's choice of Seasonal Cupcake  *
- Fudgie Brownie  *
- Rice Krispie Treat
- Fruity Pebbles Rice Krispie Treat 

*   Available Upon Request

ALL DAY MEETING PACKAGE

\$65.00 per person

Minimum 10 people

7:00am – 6:00pm Rental

Available Monday through Thursday

Addl. \$10.00 per person Friday or Saturday

ALL DAY BEVERAGES

FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas Service
Assorted Canned Pepsi® Brand Soft Drinks
FireKeepers Bottled Waters

BOXED BREAKFAST

See Page 2

BOXED LUNCH

See Page 5

MID-AFTERNOON BREAK

Choice of one (1) – See Page 3

COOKIES & MILK

AT THE MOVIES

OUT OF THE BOX

AUDIO VISUAL

Fast Fold Screen & LCD Projector OR Laptop Connection to 65" Monitor
Wireless Microphone
Lectern
Registration Table

PLATED LUNCHES

All Plated Lunches include FireKeepers Blend Coffees and Organic Tea Service
Add Canned Soft Drinks - \$2.00 each

LUNCH ENTREES

\$18.00 per person

CUBANO SANDWICH

Black Forest Ham, Pulled Pork, Swiss Cheese, Pickles and Dijon Mustard
on a Panini Grilled Ciabatta with House-made Kettle Chips and Marinated Cucumber Salad

PROTEIN BOWL

Marinated Tofu, Wild Rice, Roasted Sweet Potato, Marinated Mushroom,
Kale lightly tossed in Garlic and Spicy Citrus Sauce

OPEN FACED HOT TURKEY SANDWICH

Thinly sliced Turkey, Mashed Potatoes and Gravy
over Toasted White Bread with Green Beans

\$22.00 per person

GRILLED STUFFED EGGPLANT

Eggplant stuffed with Cauliflower Rice, Sundried Tomato and Spinach
with Roasted Red Pepper Coulis

RAMEN BOWL *

Grilled Marinated Bok Choy, Pickled Carrots, Marinated Tofu, Crispy Cabbage
Vegetarian - Substitute Tofu with Hard Boiled Egg

HERB ROASTED BREAST OF CHICKEN

Natural Jus Lie, Red Bliss Mashed Potatoes and Green Beans

\$27.00 per person

BONELESS PORK CHOP

Apple Chutney with Roasted Red Bliss Potatoes and Maple Glazed Carrots

CHICKPEA AND POTATO CURRY

Slow cooked Chickpeas, tender Potato Curry with Jasmine Rice

SEARED SALMON

Wild Rice and Sautéed Green Beans

GRILLED FLANK STEAK

Grilled to Medium-Medium Rare with Garlic Mashed Potatoes and Grilled Asparagus

PLATED LUNCH DESSERTS

Choice of one (1)

CHEESECAKE

New York Style 

Chef's Seasonal

CAKE

German Chocolate with Coconut Pecan Icing

Pink Champagne

Carrot with Cream Cheese Icing

TRIFLE


Banana Cream

Black Forest

SPECIALTY

Fruit Sorbet  

Chocolate Coconut Custard 

Fresh Fruit with Seasonal Whipped Topping 

ADD SOUPS OR SALADS

Additional \$4.00 per person

Choice of one (1)

SOUP

Broccoli & Cheddar

Chef's Seasonal Selection  *

SALAD

FireKeepers Signature Salad

with Honey Herb Vinaigrette

Caesar Salad with Garlic Croutons

Wedge Salad with Bleu Cheese Dressing

PLATED DINNERS

All Plated Dinners include FireKeepers Blend Coffees, Organic Tea Service and Assorted Canned Soft Drinks
Entrée, Soup OR Salad, Vegetable, Accompaniment, Dessert and House-Baked Rolls* with Butter

SOUPS & SALADS

Choice of one (1)

SOUP

Broccoli & Cheddar
Chef's Seasonal

SALAD

FireKeepers Signature Salad
with Honey Herb Vinaigrette
Mixed Green Salad with Assorted Dressings
Caesar Salad with Garlic Croutons
Wedge Salad with Bleu Cheese Dressing

DINNER ENTREES

Less than 50 guests – Choice of two (2)
More than 50 guests – Choice of three (3)

\$32.00 per person

FRENCH CUT CHICKEN BREAST  

Lemon-Thyme Roasted
with a Chardonnay Butter Sauce

MISO GLAZED EGGPLANT "SCALLOPS"   *

Lightly tossed Micro-Greens
and Roasted Seasonal Beets

OVEN FRIED WALLEYE

Sage Brown Butter

\$37.00 per person

STUFFED CHICKEN BREAST  

Chef's Choice of Seasonal

PECAN CRUSTED SALMON  *

Bourbon Maple Glaze

BACON WRAPPED
PORK TENDERLOIN  *

Pear Chutney

\$42.00 per person

NEW YORK STRIP LOIN  *

Roasted Mushroom and Demi-Glace

\$53.00 per person









7 oz. GRILLED FILET MIGNON  *

Port Shallot Sauce

*   Available Upon Request











PLATED DINNER VEGETABLES

Choice of one (1)

- Roasted Asparagus  *
- Green Beans with Almonds OR Peppers  *
- Steamed Broccoli Florets  *
- Roasted Brussels Sprouts with Bacon  *
- Herb & Olive Oil Roasted Seasonal Vegetables  *
- Maple Glazed Baby Carrots  *



PLATED DINNER SIDES

Choice of one (1)

- Red Bliss Mashed Potatoes  *
- Boursin Whipped Yukon Potatoes  *
- Parmesan Roasted Potatoes  *
- Wild Rice Pilaf  *
- Quinoa Pilaf  *

PLATED DINNER DESSERTS






Choice of one (1)

- CHEESECAKE
- New York Style 
- Turtle 
- Chef's Seasonal

CAKE

- German Chocolate with Coconut Pecan Icing
- Pink Champagne
- Carrot with Cream Cheese Icing

SPECIALTY

- Vanilla Bean Crème Brule 
- Pear Bread Pudding with Butter Sauce and Vanilla Ice Cream
- Fruit Sorbet  
- Chocolate Coconut Custard 
- Fresh Fruit with Seasonal Whipped Topping 

BOXED DINNERS

\$22.00 per person

All Boxed Dinners include Assorted Canned Soft Drinks, Bottled Waters

FRIED CHICKEN

Two (2) pieces of Country Fried Chicken OR Six (6) Fried Chicken Wings
Mashed Potatoes with Gravy, Coleslaw and Cheddar Garlic Biscuits

BBQ RIBS

Half Slab of BBQ Baby Back Ribs OR Half Pound of BBQ Pulled Pork
Baked Beans, Potato Salad and Corn Bread Muffins

ITALIAN

Vegetarian Lasagna OR Baked Ziti with Meat Sauce
Vegetarian Creamy Mushroom Ravioli OR Chicken Alfredo
Mixed Green Salad with Assorted Vegetables, Ranch and Italian Dressing
Fresh Baked Garlic Bread

DESSERTS

Choice of one (1)

Assorted Fresh Baked Cookies  *

Fudgy Brownie  *

Chocolate Dipped Rice Krispie Treat

Seasonal Themed Sugar Cookie

MINI PIES

Apple

Cherry

Pecan

Chocolate Cream

Banana Cream

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 guests)

Standard Cocktail Setup with Mixers and Select Liqueurs included with all Cash and Host Bars

NON-ALCOHOLIC

SOFT DRINKS

Pepsi & Diet Pepsi

Sierra Mist

Mt. Dew & Diet Mt. Dew

\$1.50 per drink

Red Bull

Ginger Beer

\$4.50 per can

BOTTLED BEERS

DOMESTIC BEERS

Budweiser

Bud Light

Miller Lite

Coors Light

\$4.50 per bottle

PREMIUM BEERS

Michelob Ultra

Corona

Heineken

Hard Seltzers

\$5.50 per bottle

LIQUORS

Choice of one (1)

TIER ONE

Bacardi Superior Rum \$5

Beefeaters Gin \$5

Canadian Club Whiskey \$5

Captain Morgan Spiced Rum \$5

Jim Beam Bourbon \$5

Jose Cuervo Gold Tequila \$5

Malibu Coconut Rum \$5

Smirnoff Vodka \$5

Christian Brothers Brandy \$5

TIER TWO

Bacardi Superior Rum \$5

Bailey Irish Cream \$6

Bombay Sapphire Gin \$6

Captain Morgan Spiced Rum \$5

Christian Brothers Brandy \$5

Crown Royal \$6

Dewars White Label Scotch \$6

Jack Daniels Whiskey \$6

Jim Beam Bourbon \$5

Jose Cuervo Gold Tequila \$5

Kahlua Liqueur \$6

Malibu Coconut Rum \$5

Pinnacle Raspberry Vodka \$6

Titos Vodka \$6

TIER THREE

1800 Superior Tequila \$8

Bacardi Superior Rum \$5

Bailey Irish Cream \$6

Captain Morgan Spiced Rum \$5

Christian Brothers Brandy \$5

Cointreau Liqueur \$8

Crown Royal \$6

DiSaronno Amaretto \$7

Grey Goose Vodka \$8

Hendricks Gin \$8

Jack Daniels Whiskey \$6

Johnnie Walker Black Scotch \$8

Kahlua Liqueur \$6

Long Island Iced Tea \$8

Makers Mark Bourbon \$7

Malibu Coconut Rum \$5

Pinnacle Raspberry Vodka \$6

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 guests)

WINES

TIER ONE

\$5.00 per glass
\$18.00 per bottle

Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon

TIER TWO

\$7.00 per glass
\$26.00 per bottle

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Merlot
Cabernet Sauvignon
Sparkling Wine

TIER THREE

\$10.00 per glass
\$38.00 per bottle

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Merlot
Malbec
Cabernet Sauvignon
Pinot Noir
Sparkling Wine

OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged per person, per hour.

BEER, WINE & SODA OPEN BAR

\$6.00 per person / hour*

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Add Premium Beers \$2 pp/hour

TIER ONE OPEN BAR

\$8.00 per person / hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

TIER ONE LIQUORS

Bacardi Superior Rum
Beefeaters Gin
Canadian Club Whiskey
Captain Morgan Spiced Rum
Christian Brothers Brandy
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Malibu Coconut Rum
Smirnoff Vodka

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Add Premium Beers \$2 pp/hour

TIER TWO OPEN BAR

\$10.00 per person / hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER TWO WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Sparkling Wine

TIER TWO LIQUORS

Bacardi Superior Rum
Baileys Irish Cream
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Christian Brothers Brandy
Crown Royal
Dewars White Label Scotch
Jack Daniels Whiskey
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Kahlua Liqueur
Malibu Coconut Rum
Pinnacle Raspberry Vodka
Tito's Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers

*Maximum 4 hours

TIER THREE OPEN BAR

\$14.00 per person / hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER THREE WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Malbec
Pinot Noir
Sparkling Wine

TIER THREE LIQUORS

1800 Silver Tequila
Bacardi Superior Rum
Baileys Irish Cream
Captain Morgan's Spiced Rum
Christian Brothers Brandy
Cointreau Liqueur
Crown Royal Whiskey
DiSaronno Amaretto
Grey Goose Vodka
Hendricks Gin
Jack Daniels Whiskey
Johnny Walker Black Scotch
Kahlua Liqueur
Long Island Iced Tea
Makers Mark Bourbon
Malibu Coconut Rum
Pinnacle Raspberry Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers

**Maximum 4 hours*