



FIREKEEPERS

CASINO • HOTEL
BATTLE CREEK

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 OR CASH BARS:	BARTENDER FEE:
1 Bar for every 75 attendees	1 per every 75 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.



ALL DAY MEETING PACKAGE

\$75 Per Person

Minimum 20 People

7:00am – 6:00pm Rental

Available Monday through Thursday

Additional \$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

BLAZIN' CONTINENTAL BREAKFAST

See Page 2

Upgrade to Breakfast Buffet – Additional \$3 per person

HIGH ROLLER DELI BUFFET

See Page 8

Upgrade to "Pick One" Lunch Buffet – Additional \$3 per person

MID-AFTERNOON BREAK

Choice of one (1) – See Page 13

AUDIO VISUAL

Fast Fold Screen & LCD Projector OR Laptop Connection to 65" Monitor

Wireless Microphone

Lectern

Registration Table

CONTINENTAL BREAKFASTS

All Continental Breakfasts are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas

SMOKIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter, Fruit Preserves and Fresh Seasonal Sliced Fruit

\$14 Per Person

SIZZLIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants & Fruit Strudel with Butter & Fruit Preserves, Fresh Seasonal Sliced & Whole Fruit, Fruit Flavored Yogurts, Assorted Cereals with Low Fat & Skim Milk

\$16 Per Person

BLAZIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter and Fruit Preserves, Fresh Assorted Bagels with Cream Cheese, Fresh Seasonal Whole & Sliced Fruits, Individual Parfaits with Yogurt, Fruit and Granola and Assorted Cereals with Low Fat and Skim Milk

\$19 Per Person

DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe / \$4.25 Per Person
Gourmet Cold Coffees*.....	\$3.50 Per Bottle
Energy Drinks*.....	\$4 Each
Bottled Juices*.....	\$4 Each
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 Per Can
Assorted Danish, Muffins [Ⓜ] , Croissant or Breakfast Breads.....	\$24 Per Dozen
Assorted Fresh Bagels with Cream Cheese (Max 100 Bagels).....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Fresh Seasonal Sliced Fruit.....	\$5 Per Person
Fresh Whole Fruit (Bananas or Apples).....	\$2 Each
Individual Flavored Yogurts*.....	\$2.50 Each
Assorted Cereals with Lowfat & Skim Milk.....	\$4.00 Per Person

SANDWICH & PANINI ENHANCEMENTS

English Muffin with Scrambled Eggs, Bacon and American Cheese.....	\$6 Each
Croissant Sandwich with Scrambled Egg, Black Forest Ham and Swiss Cheese.....	\$8 Each
Large Country Biscuit with Scrambled Egg, Farmer's Sausage and Cheddar Cheese.....	\$7 Each
Sourdough Panini with Scrambled Egg, Bacon, Avocado, Spinach and Swiss Cheese.....	\$8 Each
Southwest Breakfast Burrito.....	\$8 Each

*Specific brands & flavors may vary based on availability.

[Ⓜ] Gluten Free available upon request.

† Per person pricing based on a 1 hour Refresh.

PLATED BREAKFASTS

Maximum 150 People

\$18 Per Person

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea and Juice Service

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

BREAKFAST BUFFETS

\$22 Per Person

All Breakfast Buffets are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas
Fresh Seasonal Sliced Fruit, Assorted Danish, Muffins, Croissants and Fruit Strudel

SCRAMBLED EGGS

Choice of one (1)

Chives
Shredded Cheddar Cheese
Peppers & Onions
Pico de Gallo

MEAT

Choice of two (2)

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

POTATOES

Choice of one (1)

Hashbrown Patty
Homestyle Breakfast Potatoes
Cheesy Potato Casserole *(Additional \$2.00 Per Person)*
Corned Beef Hash *(Additional \$2.00 Per Person)*

BREAKFAST BUFFET ENHANCEMENTS

Assorted Cereals with Low Fat and Skim Milk.....	\$3 Per Person
Classic French Toast with Michigan Maple Syrup.....	\$5 Per Person
Traditional Eggs Benedict on a Toasted English Muffin with Canadian Bacon & Hollandaise Sauce.....	\$6 Per Person
Oatmeal with Fresh Berries, Brown Sugar & Maple Syrup.....	\$6 Per Person
Biscuits & Gravy.....	\$5 Per Person
Additional Meat or Potato.....	\$5 Per Person

BREAKFAST ACTION STATIONS

Minimum 50 People – Maximum 100 People

\$100 Chefs Labor Fee (1 for every 50 Guests)
Buffet Action Stations are all Made-to-Order

\$8 Per Person

Choice of one (1)

Southwest Burrito
Eggs & Omelets
Jumbo Pancakes & Waffles
Gourmet French Toast






BOXED LUNCH

\$19 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 & Sweet Onion Salad  
- Creamy Macaroni Salad
- Seasonal Potato Salad 
- Three Bean Salad   
- Quinoa Vegetable Salad   

SIDES

Choice of one (1)
Additional Sides - \$2 Each

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

SANDWICHES, WRAPS & SALADS

Choice of two (2)

OVEN ROASTED TURKEY WRAP

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

BLACK FOREST HAM SANDWICH

Swiss Cheese on Ciabatta with Mayo and Dijon Mustard on the side


GRILLED CHICKEN CAESAR WRAP

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

ITALIAN SUB

Salami and Provolone with Lettuce, Tomato, Onion, Banana Peppers & Italian Dressing on a Sub Bun

SOUTHWEST WRAP

Marinated Roasted Sweet Potato, Black Bean, Roasted Corn, Red Pepper, Onion and Cilantro
choice of Spinach Wrap  or Lettuce Wrap

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 

PLATED LUNCHES

All Plated Lunches include House-Baked Rolls with Butter, FireKeepers Blend Coffees and Organic Tea and Soft Drinks Service

LUNCH ENTREES

\$18 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 & Sweet Onion 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 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
Option to Substitute Tofu with Hard Boiled Egg

HERB ROASTED BREAST OF CHICKEN

Natural Jus Lie, Red Bliss Mashed Potatoes and Green Beans

\$27 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

Flourless Chocolate Brownie 

Chef's Seasonal

CAKE

German Chocolate Cake with Coconut Pecan Icing

Pink Champagne Cake

Carrot Cake with Cream Cheese Icing

TRIFLE

Banana Cream

Black Forest

SPECIALTY

Seasonal Fruit Sorbet  

Chocolate Coconut Custard 

Blueberry-Coconut Tart  


ADD SOUPS OR SALADS

Additional \$4 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

HIGH ROLLERS DELI BUFFET

Minimum 25 Guests

\$23 Per Person

Lunch Buffets are refreshed for one (1) hour and include
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks

SOUP

Chef's Choice of Daily Soup Selection

SALADS

Choice of one (1)

Additional Salad - \$4 Per Person

Potato Salad with Basil and Bacon
Poblano Coleslaw
Tossed Caesar Salad with Garlic Croutons
Pesto Pasta Salad
Traditional Macaroni Salad
Mixed Green Salad with Ranch & Italian Dressings

MEATS & CHEESES

Tray of thinly Sliced Deli Selections to Include:
Roast Beef, Oven Roasted Turkey, Black Forest Ham and Salami
Swiss Cheese, Provolone and Cheddar Cheese

ACCOMPANIMENTS

Fresh Torn Green Leaf Lettuce, Sliced Tomatoes, Thin Sliced Onions, Pickle Spears,
Mayonnaise, Dijon and Yellow Mustard, Creamy Horseradish Aioli
and individually bagged Kettle Chips

HOUSE-BAKED BREADS

Whole Wheat, Sourdough, Marble Rye and Soft Hoagie Rolls 

DESSERTS

Choice of one (1)

Additional Dessert - \$3 Per Person

Assorted Fresh Baked Cookies, Brownies, Blondies OR Rice Krispie Treats

DESIGN YOUR OWN LUNCH BUFFET

Design Your Own Lunch Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks
House-Baked Rolls with Butter and one (1) of each Salad, Entrée, Side, Vegetable, Dessert

\$26 Per Person

LUNCH BUFFET SALADS

Additional Salad - \$3 Per Person

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Mixed Green Salad
with Ranch & Italian Dressings

Tomato, Basil and Mozzarella Salad

Potato Salad with Basil and Bacon

Tossed Caesar Salad with Garlic Croutons

Antipasto Salad

Traditional Macaroni Salad

Garden Pea Salad with Crumbled Bacon

Marinated Cucumbers and Sweet Onions

Chopped Salad
with Jalapeno Caesar Dressing

LUNCH BUFFET ENTREES

Additional Entrée - \$10 Per Person

Herb Roasted Chicken Breast* 🌿
with Natural Jus Lie

Orange Chili Glazed Salmon* 🌿

Tortellini 🥕
with Diced Tomatoes, Asparagus Tips
& Classic Creamy Alfredo

Classic Deep Dish Lasagna

Vegetarian Lasagna 🥕
with Eggplant, Onion, Tofu, Basil
and House-Made Marinara

Traditional Chicken Parmesan
with Basil Marinara and Fresh Mozzarella Cheese

Bone-In Fried Chicken

Meatloaf with BBQ Sauce

Cornmeal Fried Catfish
with Spicy Remoulade

Pan Roasted Mahi Mahi 🌿
with Pineapple Salsa

Grilled Marinated Flank Steak* 🌿
with Pico de Gallo

Grilled Chicken
with Roasted Red Peppers
and Tequila-Lime Cream Sauce

Vegetable Lo Mein 🥕

Cashew Chicken

Lemon Garlic Shrimp 🌿
Additional \$3 Per Person

Beef Teriyaki with Asparagus

General Tso's Chicken

Mongolian Beef

Sliced Roasted New York Strip* 🌿
with Mushroom and Pearl Onion Gravy
Additional \$3 Per Person

LUNCH BUFFET SIDES

Additional Side - \$3 Per Person

- Wild Rice Pilaf* 🥕🌾
- Garlic Whipped Yukon Potatoes 🥕🌾
- Red Bliss Mashed Potatoes 🥕🌾
- Rosemary Roasted Potatoes 🥕🌾
- Spanish Rice* 🥕🌾
- Steamed White or Brown Rice 🌿🌾
- Vegetable Fried Rice 🥕🌾

LUNCH BUFFET VEGETABLES

Additional Vegetable - \$3 Per Person

- Herb & Olive Oil Roasted Seasonal Vegetables 🌿🌾
- Green Beans with Almonds OR Peppers 🌿🌾
- Brown Sugar Glazed Baby Carrots* 🥕🌾
- Pinto Beans with Chorizo* 🌾
- Stir Fried Seasonal Vegetables 🌿🌾

LUNCH BUFFET DESSERTS

Additional Dessert - \$3 Per Person

- | | | |
|--|--|--|
| Chocolate Cheesecake | Chocolate Mousse Cake | Vanilla Bean Crème Brule 🌾 |
| Raspberry Cheesecake 🌾 | Seasonal Fruit Sorbet 🌿🌾 | Chocolate Flourless
Molten Brownie
with Raspberry Coulis 🌾 |
| Vanilla Cheesecake
with Brownie Crust 🌾 | German Chocolate Cupcake
with Sanders® Chocolate
Fudge Topping | Mini Cannoli |
| Turtle Cheesecake | Strawberry Shortcake
with Maple Biscuits | Tiramisu |
| Buttermilk Blueberry
Cheesecake 🌾 | Cherry Pie 🌾 | Churros with Caramel |
| Pastry Chef's Seasonal Cheesecake | Beignet with Caramel Sauce | Fruit Empanadas |
| Chocolate Silk Pie | | Blueberry Coconut Tart 🌿🌾 |

THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

PIZZA LUNCH BUFFET

\$22 Per Person

Garlic Bread Sticks with House-Made Marinara and Ranch Dipping Sauces

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons
Mixed Green Salad
with Assorted Dressings

PIZZAS

Choice of three (3)

Four-Cheese
Margherita
Meat Lovers
Hawaiian
Pepperoni
Vegetarian
Supreme

DESSERT

Choice of one (1)

Fudgie Brownies
Assorted Fresh Baked Cookies
Mini Cannolis *(Add \$1 per person)*

ITALIAN LUNCH BUFFET

\$22 Per Person

Garlic Bread Sticks with House-Made Marinara and Ranch Dipping Sauces

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons
Mixed Green Salad
with Assorted Dressings

PASTA

Choice of two (2)

Vegetarian Lasagna
Creamy Alfredo
Baked Ziti
Cheesy Macaroni

DESSERT

Choice of one (1)

Fudgie Brownies
Assorted Fresh Baked Cookies
Mini Cannolis *(Add \$1 Per Person)*

CONEY ISLAND LUNCH BUFFET

\$20 Per Person

Traditional Macaroni Salad

Grilled All Beef Hot Dogs on House-Baked Buns
Diced Sweet Onions, Shredded Cheese, Lettuce, Tomato Wedges,
Pickle Relish, Mini-Peppers, Sauerkraut, Poblano Coleslaw,
Ketchup, Mustard, Mayonnaise,
Cheese Sauce, & FireKeepers Chili

Individually Bagged Kettle Chips

Choice of either Assorted Fresh Baked Cookies or Fudgie Brownies

THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

WALKING TACOS*

\$20 Per Person

Seasoned Ground Beef

Black Beans & Spanish Rice

Bagged Tortilla Chips

Lettuce, Tomato, Onion, Sour Cream,

Shredded Cheddar & Colby-Jack Cheeses and Pico de Gallo

Choice of either Assorted Fresh Baked Cookies OR Fudgie Brownies

GRILLED CHEESE†

\$20 Per Person

Grilled to Order

Tomato-Basil Soup

Provolone, Cheddar, American Cheeses

Multi-Grain, Sourdough, Marble Rye Breads

Sliced Tomatoes, Onions, Dill Pickles and Applewood Smoked Bacon

Choice of either Assorted Fresh Baked Cookies OR Fudgie Brownies

NEW YORK DELI

\$22 Per Person

Potato Salad with Basil & Bacon

Pre-Assembled Half Sandwiches to include

Ham & Swiss on Rye

Turkey & Provolone on Sourdough

Roast Beef & Cheddar on Multigrain

Mayonnaise, Dijon Mustard & Horseradish Sauce

Individually Bagged Kettle Chips

Pickle Spears

Choice of either Assorted Fresh Baked Cookies OR Fudgie Brownies

*Minimum 25 People



†Maximum 75 People

BREAKS

\$14 Per Person

All Breaks are refreshed for one (1) Hour and include FireKeepers Blend Regular and Decaffeinated Coffee, Assorted Pepsi Brand Soft Drinks and FireKeepers Bottled Waters


COOKIES & MILK

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

MIX IT UP

Create your own Trail Mix
Raisins, Walnuts, Peanuts, Pecans,
M&Ms®, Chocolate Chips,
Dried Cranberries, Dried Pineapple, Golden Raisins,
Granola and Fresh Fruit with Yogurt Dip

AT THE MOVIES

Fresh Popcorn
House-Made Caramel Corn
Rice Krispie Treats 
Assorted Movie Theatre Sized Candies:

LIGHT & LIVELY

Fresh Fruit with Yogurt Dip
Vegetable Crudité with Hummus
Assorted Granola Bars*
House-Baked Heart Healthy Muffins

SCHOOL'S OUT

Toasted Mini PB & J
Celery & Carrots with Ranch Dip
String Cheese
Animal & Goldfish® Crackers
Assorted Juice Boxes*

OUT OF THE BOX[†]

Choice of two (2)
Additional Boxes - \$3 Each

Mini-Charcuterie Bento Box
Mini-Crudité Bento Box
Mini-Fruit Bento Box
Pretzel Chips

MINI-BREAK

Refreshed for 30 minutes
FireKeepers Blend Regular and Decaffeinated Coffee,
Assorted Pepsi Brand Soft Drinks and FireKeepers Bottled Waters

Choice of one (1) - **\$8 Per Person**
Choice of two (2) - **\$11 Per Person**

Assorted Fresh Baked Cookies
Fudgie Brownies OR Pecan-Praline Blondies
Traditional Trail-Mix
Snack Mix
Fresh Popcorn
Fresh Seasonal Sliced Fruit

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

 *Gluten Free available upon request.*

[†] *If more than 100 People, see Reception Displays on Page 23*

DESIGN YOUR OWN BREAK

BEVERAGES

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe / \$4.25 Per Person
Lemonade or Brewed Iced Tea.....	\$20 Per Gallon / \$3 Per Person
Bottled Juices*.....	\$4 Each
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 Each
Assorted Pepsi® Brand Soft Drinks.....	\$2 Per Can
Flavored Iced Teas*.....	\$3 Per Bottle
Energy Drinks*.....	\$4 Each
Gourmet Cold Coffees*.....	\$3.50 Per Bottle
10oz. FireKeepers Bottled Water.....	\$0.94 Per Bottle
All Day Coffees, Teas, Soft Drinks & Bottled Water.....	\$12 Per Person

BAKERY

Assorted Danish, Muffins🍷, Croissant or Breakfast Breads.....	\$24 Per Dozen
Assorted Fresh Bagels with Cream Cheese.....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Assorted Fresh Baked Cookies🍷.....	\$15 Per Dozen
Iced Sugar Cookies.....	Starting at \$24 Per Dozen
Fudge Brownies🍷.....	\$15 Per Dozen
Chocolate Dipped or Fruity Pebble Rice Krispie Treats🍷.....	\$2 Each
House-Made Ice Cream (Vanilla, Chocolate, Strawberry).....	\$4 Per ½ Pint

SNACKS

Assorted Energy Bars*.....	\$2.50 Each
Fresh Seasonal Sliced Fruit.....	\$5 Per Person
Fresh Whole Fruit (Bananas or Apples).....	\$2 Per Piece
Individually Bagged Fresh Popcorn.....	\$2 Per Bag
Traditional Trail Mix.....	\$2 Per Bag
Bagged Kettle Chips.....	\$2 Per Bag
House-Made Caramel Corn.....	\$4.25 Per Bag
Assorted Movie Theatre Sized Candy Bars*.....	\$3.25 Each
Individual Flavored Yogurts or Greek Yogurt Cups, Plain*.....	\$2.50 Each
Premium Novelty Ice Creams.....	\$4 Each
Assorted Bagged Chips or Bagged Pretzels.....	\$2 Per Bag

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

🍷 *Gluten Free available upon request.*

PLATED DINNERS

All Plated Dinners include FireKeepers Blend Coffees, Organic Tea Service and Assorted 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 Ranch & Italian Dressings

Caesar Salad with Garlic Croutons

Wedge Salad with Bleu Cheese Dressing

DINNER ENTREES

Maximum choice of two (2)

\$32 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

\$42 Per Person

NEW YORK STRIP LOIN
Roasted Mushroom and Demi-Glace

\$37 Per Person

STUFFED CHICKEN BREAST*
Chef's Choice of Seasonal

PECAN CRUSTED SALMON*
Bourbon Maple Glaze

BACON WRAPPED
PORK TENDERLOIN
Pear Chutney

\$53 Per Person

7 oz. GRILLED FILET MIGNON
Port Shallot Sauce

*Minimum 25 People

DINNER ENTRÉE DUETS

Maximum choice of one (1) when selecting a Duet

\$50 Per Person

SMOKED CHICKEN THIGH
&
BBQ BEEF BRISKET
House-Made BBQ Sauce

\$62 Per Person

HERB ROASTED CHICKEN*
Chardonnay Butter Sauce
&
7 oz. GRILLED FILET MIGNON
Herb Butter

HERB ROASTED CHICKEN*
Chardonnay Butter Sauce
&
SEARED SALMON*
Orange Tarragon Butter

\$65 Per Person

7 oz. GRILLED FILET MIGNON
Herb Butter
&
SEARED SALMON*
Orange Tarragon Butter














\$100 Per Person

4 oz. FILET MIGNON
Herb Butter
&
8 oz. LOBSTER TAIL

**Minimum 25 People*












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

Flourless Chocolate Brownie 

Flourless Turtle 

Chef's Seasonal

CAKE

German Chocolate Cake with Coconut Pecan Icing

Pink Champagne Cake

Carrot Cake with Cream Cheese Icing

SPECIALTY

Crème Brûlée 

Bread Pudding with Rum Sauce and Vanilla Ice Cream

Seasonal Fruit Sorbet   

Blueberry-Coconut Tart  

THEMED PLATED DINNERS

\$27 Per Person

All Plated Dinners include FireKeepers Blend Coffees, Organic Tea Service and Assorted Soft Drinks
Salad, Vegetable, Accompaniment, Entrée, Dessert and Bread†

FRIED CHICKEN DINNER*

Coleslaw
Green Beans
Mashed Potatoes with Gravy
Cheddar Garlic Biscuits

Choice of one (1)
Two (2) pieces of Country Fried Chicken
Six (6) Fried Chicken Wings

BBQ RIBS DINNER

Potato Salad
Baked Beans
Red Bliss Mashed Potatoes
Corn Bread Muffins

Choice of one (1)
Half Slab of St. Louis Ribs
BBQ Pulled Pork

ITALIAN DINNER

Mixed Green Salad with Assorted Vegetables, Ranch and Italian Dressings
Green Beans
Parmesan Roasted Potatoes
Fresh Baked Garlic Bread

Choice of one (1)
Vegetarian Lasagna 🥕
Baked Ziti with Meat Sauce,
Vegetarian Creamy Mushroom Ravioli 🥕
Chicken Alfredo

THEMED DINNER DESSERTS

Choice of one (1)

Assorted Fresh Baked Cookies 🍪
Fudgie Brownie 🍪
Chocolate Dipped Rice Krispie Treat
Seasonal Themed Sugar Cookie

Mini Apple Pie
Mini Cherry Pie 🍪
Mini Pecan Pie
Mini Chocolate Cream Pie
Mini Banana Cream Pie

DESIGN YOUR OWN DINNER BUFFETS

Design Your Own Dinner Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks
House-Baked Rolls with Butter and one (1) of each Salad, Entrée, Side, Vegetable, Dessert

\$30 Per Person

SALADS

Additional Salad - \$6 Per Person

Berry Spinach Salad

with Mixed Berries, Crisp Bacon, Bleu Cheese Crumbles and Vinaigrette

House Salad

with Tomato, Mixed Greens, Cucumber, Carrot, Shredded Cheese and Herb Croutons
Ranch, Italian and Honey-Herb Vinaigrette Dressings

Tossed Caesar Salad

with Shredded Parmesan Cheese, Tomatoes and Garlic Croutons

DINNER ENTREES

Additional Entrée - \$12 Per Person

ROASTED MARINATED CAULIFLOWER STEAK

Sweet Curry

LEMON-THYME ROASTED CHICKEN*

Lemon Brown-Butter Sauce

BAKED SALMON*

Garlic Butter

GRILLED MARINATED MARGARITA CHICKEN

Pesto, Grilled Tomato, Mozzarella

HERB ROASTED PORK LOIN

Grilled Peach Chutney

BRAISED SHORT RIBS*

Chipotle Gastrique

BBQ RIBS

Dry Rubbed with House-Made BBQ Sauce


GARLIC HERB ROASTED NY STRIP*

Peppercorn Shallot or Horseradish Sauce

DINNER BUFFET VEGETABLES

Additional Vegetable - \$5 Per Person

Grilled Asparagus  

Sautéed Green Beans   

Herb & Olive Oil Roasted Seasonal Vegetables   

Buttered Corn on the Cob



Baked Beans with Applewood Smoked Bacon*

Charred Creamed Corn

DINNER BUFFET SIDES

Additional Side - \$5 Per Person

Baked Macaroni & Cheese

Garlic Whipped Yukon Potatoes  

Scalloped Potatoes

Sweet Potato Gratin

Parmesan Roasted Potatoes  

Wild Rice Pilaf*   

Quinoa Pilaf  

Roasted Mushroom Risotto 

DINNER BUFFET DESSERTS

One (1) Additional Dessert - \$4 Per Person

Two (2) Additional Desserts - \$6 Per Person

CHEESECAKE

New York Style

Flourless Chocolate Brownie 🍷

Flourless Turtle 🍷

Raspberry

Cherry

Chef's Seasonal

CUPCAKES

Red Velvet with Cream Cheese Icing

Birthday Cake

Strawberry-Lemonade

Chocolate with Salted Caramel Buttercream Icing

Chef's choice of Seasonal

SPECIALTY

Banana Crème Trifle

Black Forest Trifle

Mini Pies: Apple, Cherry 🍷, Pecan, Banana Cream OR Chocolate Cream

Blueberry-Coconut Tart 🍷 🌱

BUFFET ADD-ON CARVING STATIONS

Minimum 25 People

\$15 Per Person

STEAMSHIP OF BEEF

Peppercorn and Horseradish Sauces

HERB ROASTED PRIME RIB OF BEEF

Au Jus and Horseradish Sauce

BOURBON PINEAPPLE GLAZED HAM

Mustard-Herb Sauce and Citrus Glaze

PORCHETTA

Salsa Verde, Chimichurri and Chili-Mango Salsa

ROASTED WHOLE FISH

Gribiche, Escabeche, Lemon-Herb Butter
and Blackened Cream Sauce

CLASSIC BEEF WELLINGTON

Mushroom Duxelle, Peppercorn and Hollandaise Sauces

RECEPTION STATIONS

*Minimum of Three (3) Stations**
\$100.00 Chef's Fee Per Station

ITALIANO STATION

\$12 Per Person

Mushrooms, Onion, Bell Peppers, Spinach, Peas, Jalapenos, Broccoli, Asparagus, Garlic
Grated Parmesan and Shredded Cheddar Cheeses

PASTA

Choice of two (2)
Additional Pasta - \$2 Per Person

Cavatappi
Elbow Macaroni
Farfalle
Penne Rigate

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Garlic Alfredo
Pesto
Classic Marinara
Creamy Cheddar

MEATS

Choice of two (2)
Additional Meat - \$4 Per Person

Andouille Sausage
Seasoned Ground Beef
Grilled Chicken
Applewood Smoked Bacon
Shrimp (Addl \$3 Per Person)

FAR EAST STATION

\$15 Per Person

Mushrooms, Snow Peas, Carrots, Bok Choy, Baby Corns, Onion, Bell Peppers, Water Chestnuts,
Bean Sprouts, Jalapenos, Pickled Garlic, Chilis and Fortune Cookies

NOODLES

Choice of two (2)
Additional Noodle - \$2 Per Person

Rice Noodles
Udon
Ramen
White Rice
Vegetable Fried Rice
Wild Rice

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Hunan
General Tso
Curry
Orange Sauce
Teriyaki
Pho Broth
Dashi
Peanut Sauce

MEATS

Choice of two (2)
Additional Meat - \$5 Per Person

Thinly Sliced Ribeye
Thinly Sliced Pork
Pulled Chicken
Tofu
Boiled Egg
Shrimp (Addl \$3 Per Person)

**Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.*

RECEPTION STATIONS

*Minimum of Three (3) Stations
\$100.00 Chef's Fee Per Station*

SOUTH OF THE BORDER STATION

\$15 Per Person

Lettuce, Tomato, Onion, Bell Peppers, Sour Cream, Black Beans, Spanish Rice,
Shredded Cheddar and Colby-Jack Cheeses and Pico de Gallo

MAIN

Choice of one (1)
Additional - \$4 Per Person

Quesadillas
Burritos
Walking Tacos
Nachos

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Tomatillo
Enchilada
Queso Blanco
Chimichurri

MEATS

Choice of two (2)
Additional Meat - \$5 Per Person

Seasoned Ground Beef
Shredded Chicken
Shredded Pork
Thinly Sliced Steak
Grilled Vegetables

SLIDER STATION

\$12 Per Person

Served on a mini Brioche Bun with French Fries and Condiments

Choice of two (2)
Additional Slider - \$2 Per Person

Mini Angus Burgers with Sharp Cheddar
Pulled BBQ Pork with Poblano Slaw
Orange Chili Glazed Salmon with Kale Slaw
Marinated Portobello with Roasted Pepper Aioli
Mini All Beef Hot Dogs

DESSERT STATIONS

*Minimum of Two (2) Dessert Stations
\$100.00 Chef's Fee Per Station*

PIE STATION

Fruit Pies served a la mode

Choice of two (2) - \$8 Per Person

Additional Pies - \$2 Per Person

Chocolate Pecan Pie, Cherry Pie , Blueberry Pie, Apple Pie, Warm Peach Cobbler, Peanut Butter Pie*, Chocolate Silk Pie*  

CHOCOLATE FOUNTAIN STATION

Minimum 50 People



\$15 Per Person

Rice Krispies, Cream Puffs, Pound Cake, Cookie Dough Balls, Marshmallows, Pretzels, Strawberries, Bananas & Pineapple

ICE CREAM SUNDAE BAR

Minimum 50 People*

\$17 Per Person

Chocolate and Vanilla Hand Dipped Ice Cream
Lemon, Raspberry OR Chef's choice of Fruit Sorbet  
Sprinkles, M&Ms, Brownie Bites, Cookie Dough Balls, Roasted Peanuts, Shaved Coconut & Cookie Crumbles
Sander's Hot Fudge, Butterscotch and Strawberry Toppings and Whipped Cream with Waffle Bowls

**Limited Ice Cream Bar available for less than 50 People*

DESSERT ACTION STATION

\$10 Per Person

Choice of one (1)

Classic Bananas Foster

Cherries Jubilee
(Seasonal)

RECEPTION DISPLAYS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

\$125 - Per 25 Guests

\$6 per person – Less than 25 Guests

Chef's choice of Selection of Fine Cheeses, Mixed Roasted Nuts, Dried Fruit and Assorted Gourmet Crackers

FARMERS MARKET CRUDITE

\$100 - Per 25 Guests

\$5 per person – Less than 25 Guests

Cut Seasonal Vegetables including Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers, Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Hummus

FRESH SEASONAL FRUIT DISPLAY

\$150 - Per 25 Guests

\$6 per person – Less than 25 Guests

A Selection of Tropical and Farmed Fruits, Berries and Grapes served with Honey and Brown Sugar Cream Cheese

ANTIPASTO DISPLAY

\$125 - Per 25 Guests

\$6 per person – Less than 25 Guests

Chef's choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads & Condiments

SEAFOOD DISPLAY

Market \$

May include Classic Shrimp Cocktail, Fresh Oysters, Jonah Crab Claws, Split King Crab Legs and Smoked Salmon Mousse
Served with Cocktail Sauce, Cognac Sauce, Whole Grain Mustard Aioli, Horseradish and Tabasco,
Crackers, Toasted Baguettes, Caper Cream Cheese and Lemons

TAKE A DIP DISPLAY

COLD

\$6 per person

Choice of two (2)

Additional Dip - \$2 Per Person

Sour Cream and Chive Dip with Kettle Chips
French Onion Dip with Kettle Chips
Spicy Salsa with Fresh Fried Corn Tortilla Chips
Garlic Hummus with Pita Points

WARM

\$8 per person

Choice of two (2)

Additional Dip - \$4 Per Person

Bleu Cheese Bacon Dip with Kettle Chips
Chili Con Queso with Fresh Fried Corn Tortilla Chips
Spinach Artichoke Dip with Pita Points
Smoked Salmon and Cream Cheese Dip with Pita Points

DESSERT DISPLAYS

ASSORTED DESSERTS DISPLAY

\$10 Per Person

The Pastry Chef's Daily Selections may include:


Pecan Praline, Seasonal Cheesecake, Assorted Chocolate Confections or Mini Seasonal Tarts, Pies and Featured Cupcakes

MINI CHEESECAKE DISPLAY

Choice of two (2) - \$8 Per Person

Additional Cheesecake - \$2 Per Person

Lemon Meringue
Mango
Chocolate

Raspberry
Vanilla Bean 
Turtle

Strawberry
Bourbon Pecan
Chef's Seasonal

INTERNATIONAL MINI DESSERT DISPLAY

Choice of two (2) - \$8 Per Person





Additional Dessert - \$2 Per Person

Seasonal Eclairs
Assorted French Macarons
Coconut Macaroons
Crème Brulee 
Cannoli
Lemon Mascarpone Mousse
Chocolate-Salted Caramel Tart

AMERICANA MINI DESSERT DISPLAY

Choice of two (2) - \$8 Per Person

Additional Dessert - \$2 Per Person

Flourless Chocolate Brownie Cheesecake 
Banana Pudding Trifle
Chocolate Pecan Pie
Chocolate Silk Pie*
Cherry Pie 
Warm Apple Turnover with Salted Caramel*
Candy Bar Pie
Peanut Butter Pie*
Lemon Meringue Pie
Key Lime Pie
Blueberry-Coconut Tart  
Strawberry Shortcake (Seasonal)
Pumpkin Roll (Seasonal)


*Maximum 100 People

HORS D'OEUVRES

\$100.00 Fee for Passed Service

COLD

\$21 Per Dozen

Brie and Strawberry Crostini 
Sweet Pepper Goat Cheese Bruschetta
Asparagus in Prosciutto with Balsamic Drizzle
Caprese Skewer  
Grilled Vegetable Pita Points 

\$35 Per Dozen

Beef Tenderloin Crostini with Boursin Drizzle
Pesto Chicken Tartlet*
Salmon Mousse with Cucumber Dill Relish on Pumpnickel Pita*
Grilled Shrimp Skewers with Tomato Relish
Roasted Pork Loin with Cherry BBQ on a Cornbread Crostini*

Market \$

Grilled Lobster Medallions with Avocado Salsa†
Seared Ahi Tuna with Wasabi Aioli and Fried Ginger†
Jumbo Shrimp Cocktail†

HOT

\$23 Per Dozen

Assorted Mini Quiche
Spinach and Feta wrapped in Phyllo
Southwest Egg Rolls with Chipotle Sour Cream
Pork Pot Stickers with Bourbon Glaze
Florentine Stuffed Mushroom Caps*
Andouille en Croute with Grain Mustard Aioli†
Pecan Crusted Chicken Fingers with Honey Mustard[∞]

\$35 Per Dozen

Beef Satay with Garlic Teriyaki Glaze  [∞]
Cinnamon and Spice Chicken Satay with Honey Glaze  [∞]
Coconut Shrimp with Orange Chili Sauce
Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms*
Meatballs with Bourbon Sauce

Market \$

Bacon wrapped Shrimp with Bourbon Maple Glaze†
Prosciutto wrapped Sea Scallop with Leek Fondue†
Petite Beef Wellington with Cognac Peppercorn Sauce†

*Minimum 3 Dozen (36 Pieces) Each

†Minimum 6 Dozen (72 Pieces) Each

[∞]Maximum 10 Dozen (120 Pieces) Each

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
\$4.00 Per Can

BOTTLED BEERS

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
\$4.50 Per Bottle
\$300 Per Keg

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 \$9
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 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 Per Person / Hour

TIER ONE OPEN BAR

\$8 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 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 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*