



**FIREKEEPERS**

**CASINO • HOTEL**  
BATTLE CREEK

**CATERING SALES**

269-660-5491

[cateringsales@firekc.com](mailto:cateringsales@firekc.com)

## TERMS & CONDITIONS

### FOOD & BEVERAGE POLICIES

All Wedding Packages have the following Food & Beverage Minimums:

Mbishi Ballroom C or D (50+ guests)	\$6,000.00 in Food and/or Beverages
Mbishi Ballroom A or B (up to 50 guests)	\$4,000.00 in Food and/or Beverages
Meeting Rooms (less than 20 guests)	\$2,000.00 in Food and/or Beverages

*Guest capacities are subject to change based on specific event details and/or requirements.*

Cake Cutting Fee - \$2.00 per guest (waived for cakes provided by FireKeepers Cake Shop)

Child Menus are available, upon request.

0 – 3 years – No Charge

4 – 10 years – \$25.00 per child

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. The only approved exception are Wedding Cakes, provided they are supplied by a Licensed Bakery. Printed Food & Beverage menus are subject to change but will be confirmed no earlier than 30 days prior to the function date.

All food and beverage prices 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 your Wedding 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 Catering Sales Manager at least 4 weeks prior to your Reception.

The size of the Head Table Backdrop and Riser is based on an average Bridal Party of 12 people or less.

Head Table Backdrop	12' H x 30' W
Riser	40' W x 8' D

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 are based upon the number of attendees:

HOST / OPEN BARS:	CASH BAR: \$100.00 Bartender Fee
1 Bar for every 75 attendees	1 Bar for every 50 attendees

### 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.

FKCH will not contract more than two (2) Wedding Receptions of more than 100 people each on the same day.

### 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 estimated food and beverage total. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly.

### PAYMENT & BILLING

At the time of contract signature, we require a credit card authorization form completed, signed and returned and a NON REFUNDABLE deposit of 20% of the total estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

### 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.

# WEDDING PACKAGES

ALL Wedding Packages at FireKeepers include:

- Discounted Room Rate for Hotel Guests
- Overnight Room for the Wedding Couple
- Complimentary Valet Parking
- Table Linens and Napkins
- Head Table on Riser with Backdrop and LED Up-Lighting
- Dinner Tables, Cocktail Tables and Banquet Chairs
- Additional Tables to include Gift, Place Card, Guest Book, DJ and Cake Tables
- Place Setting include Fine White China, Elegant Silverware and Stemmed Glassware
- Dance Floor
- Coat Rack (seasonal)
- Wedding Centerpieces with Flameless Candles
- Bartender Fees waived with any Hosted Bar or Open Bar

## SMOKIN' PACKAGE

\$60.00

- Deluxe King Room for Wedding Couple
- Scheduled Tasting with the Banquet Chef
  - Two (2) people
  - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- One (1) Plated Starter
- Plated Dinner with Coffee and Fresh Baked Rolls
- Choice of Black or White Napkins
- Soft White Alabaster Centerpieces with Flameless Candle
- Up-Lighting for Head Table Backdrop

## BLAZIN' PACKAGE

\$80.00

- Two-Bay Fireside Suite for Wedding Couple
  - Welcome Gift
- Scheduled Tasting with the Banquet Chef
  - Four (4) people
  - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- One (1) Plated Starter
- Plated Dinner with Coffee and Fresh Baked Rolls
- White Orchid Centerpiece in Cylinder Vase with Flameless Votive Candles
- Colored Napkin Options
- Discounted Black or White Chair Covers
- Rhinestone Gathered Head Table Backdrop with Floor to Ceiling Up-Lighting

## INFERNO PACKAGE

\$100.00

- Two-Bay Fireside Suite for Wedding Couple with Bottle of Champagne and Welcome Gift
- Scheduled Tasting with the Banquet Chef
  - Four (4) people
  - Three (3) Entrees, Two (2) Sides , Two (2) Vegetables
- Non-Alcoholic Champagne Toast
- One (1) Plated Starter
- Plated Dinner with Coffee and Fresh Baked Rolls
- White Orchid Centerpieces in Cylinder Vase with Flameless Votive and Pillar Candles
- Extensive Colored Napkin Options
- Black or White Chair Covers
- Rhinestone Gathered Head Table Backdrop with Crystal Curtains and Colored Floor to Ceiling Up-Lighting
- Floor to Ceiling Up-Lighting for Room Perimeter



# SMOKIN' WEDDING PACKAGE \$60.00 per person

## STARTER PLATE *Choice of one (1)*

Farmers Market Crudité  
Fresh Seasonal Sliced Fruits  
Charcuterie

## PLATED MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Mixed Green Salad with Assorted Dressings

### ENTRÉE *Choice of two (2)*

Cajun or Lemon Pepper Cod  
Herb Roasted Chicken Breast with Natural Jus Lie  
Boneless Pork Chop with Pear Chutney  
Classic Beef Stroganoff  
Baked Ziti with Meat Sauce  
Creamy Chicken Alfredo  
Vegan Marinated Tofu Bowl

### SIDES *Choice of one (1)*

Wild Rice Pilaf  
Garlic Whipped Yukon Potatoes  
Parmesan Roasted Potatoes

### VEGETABLES *Choice of one (1)*

Asparagus  
Green Beans  
Herb & Olive Oil Roasted Seasonal Vegetables  
Maple Glazed Carrots



# BLAZIN' WEDDING PACKAGE \$80.00 per person

## STARTER PLATE *Choice of one (1)*

Farmers Market Crudité  
Fresh Seasonal Sliced Fruits  
Charcuterie

## DUO OF HORS D'OEUVRES *Choice of two (2)*

Florentine Stuffed Mushrooms  
Andouille & Pepper-Jack Cheese Stuffed Mushrooms  
Bacon Wrapped Shrimp  
Honey Goat Cheese Phyllo  
Cajun Shrimp & Polenta  
Balsamic Bruschetta  
Short Rib Crostini with Horseradish Cheese  
Mock Eel Lettuce Wrap  
Classic Shrimp Cocktail

## PLATED MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Mixed Green Salad with Assorted Dressings

### ENTRÉE *Choice of two (2)*

Short Rib of Beef  
7oz. Grilled Filet Mignon  
Broccoli-Cheddar Stuffed Chicken  
Lemon-Spinach Stuffed Chicken  
Pan Roasted Mahi Mahi  
Seared Chilean Sea Bass  
Herb Crusted Rack of Lamb  
Vegan Miso Glazed Eggplant "Scallops"

### SIDES *Choice of one (1)*

Wild Rice Pilaf  
Boursin Whipped Potatoes  
Parmesan Roasted Potatoes  
Salt Crusted Russet Potato

### VEGETABLES *Choice of one (1)*

Asparagus  
Italian Green Beans  
Steamed Broccoli  
Three Sisters Succotash  
Roasted Root Vegetables  
Maple Glazed Carrots



# INFERNO WEDDING PACKAGE \$100.00 per person

## STARTER PLATE *Choice of one (1)*

Farmers Market Crudit   
Fresh Seasonal Sliced Fruits  
Charcuterie

## TRIO OF HORS D'OEUVRES *Choice of Three (3)*

Florentine Stuffed Mushrooms  
Andouille & Pepper-Jack Cheese Stuffed Mushrooms  
Bacon Wrapped Shrimp  
Honey Goat Cheese Phyllo  
Cajun Shrimp & Polenta  
Balsamic Bruschetta  
Short Rib Crostini with Horseradish Cheese  
Mock Eel Lettuce Wrap  
Classic Shrimp Cocktail

## PLATED DUET MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Mixed Green Salad with Assorted Dressings

### DUET ENTREES *Choice of one (1)*

Filet Mignon & Jumbo Crab Cake  
New York Strip & Honey-Pepper Glazed Salmon  
Braised Short Rib of Beef & Lemon-Thyme Chicken

### SIDES *Choice of one (1)*

Fried Smoked Cheddar Polenta  
Boursin Whipped Potatoes  
Wild Rice Pilaf with Almonds  
Parmesan Roasted Potatoes  
Salt Crusted Russet Potato

### VEGETABLES *Choice of one (1)*

Asparagus  
Green Beans with Prosciutto  
Herb & Olive Oil Roasted Seasonal Vegetable  
Roasted Brussels Sprout with Bacon





# BEVERAGES

## SOFT DRINKS

Pepsi & Diet Pepsi  
Sierra Mist  
Mt. Dew & Diet Mt. Dew

*\$1.50 per drink  
\$3.50 per person*

Red Bull  
Ginger Beer

*\$4.50 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

### 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

*\*Additional selections available upon request.*



# BEVERAGES

## 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

*\*Wine selections are subject to change. See your Catering Sales Manager to request a current Wine List.*





# OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged per person and 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 per person / hour\**

### 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\**

### TIER TWO WINES

Chardonnay  
White Zinfandel  
Pinot Grigio  
Reisling  
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*



# OPEN BARS

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

## TIER THREE OPEN BAR

*\$14.00 per person / hour\**

### 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*

