



FIREKEEPERS

CASINO • HOTEL
BATTLE CREEK

CATERING SALES

269-660-5491

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. *The printed Food & Beverage menus listed in these packages are subject to change and will be confirmed at the Menu Tasting no earlier than 60 days prior to the function date, based on availability of items.*

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 75 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

\$80.00

- 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) Appetizer Display
- One (1) Passed Hors D'Oeuvre
- Plated or Buffet 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

\$100.00

- Fireside Suite for Wedding Couple with a Welcome Gift
- Scheduled Tasting with the Banquet Chef
 - Four (4) people
 - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- One (1) Appetizer Display
- Two (2) Passed Hors D'Oeuvres
- Plated or Buffet 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

\$135.00

- Fireside Suite for Wedding Couple with a Bottle of Sparkling Wine and a 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) Appetizer Display
- One (1) Cold Passed Hors D'Oeuvre
- Two (2) Hot Passed Hors D'Oeuvres
- Plated or Buffet 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 included
- 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 \$80.00 per person

APPETIZER DISPLAY *Choice of one (1)*

International & Domestic Cheeses
Farmers Market Crudité

PASSED HORS D'OEUVRES *Choice of one (1)*

Vegetable Spring Rolls
Sweet Pepper Goat Cheese Bruschetta
Caprese Bites
Honey Pecan & Peach Brie Crostini

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)*

Roasted Red Pepper Cod
Herb Roasted Chicken with Sage Brown Butter
Vegetarian Portabella Risotto
Classic Chicken Marsala or Chicken Picatta

SIDES *Choice of one (1)*

Wild Rice Pilaf
Garlic Mashed Potatoes
Parmesan Roasted Potatoes

VEGETABLES *Choice of one (1)*

Roasted Asparagus
Sautéed Green Beans
Herb & Olive Oil Roasted Seasonal Vegetables

BUFFET 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 one (1)*

Spiced Pork Loin with Tropical Relish
Baked Red Pepper Pesto Pasta with Roasted Vegetables
Herb Roasted Chicken with Sage Brown Butter
Garlic Roasted Walleye with Herb Beurre Blanc

SIDES *Choice of one (1)*

Wild Rice Pilaf
Garlic Mashed Potatoes
Parmesan Roasted Potatoes

VEGETABLES *Choice of one (1)*

Roasted Asparagus
Sautéed Green Beans
Bourbon-Maple Glazed Baby Carrots



BLAZIN' WEDDING PACKAGE \$100.00 per person

APPETIZER DISPLAY *Choice of one (1)*

International & Domestic Cheeses
Farmers Market Crudité
Charcuterie

PASSED HORS D'OEUVRES *Choice of two (2)*

Melon with Spicy Bacon Cashew Crumble
Sweet Pepper Goat Cheese Bruschetta
Grilled Vegetable Pita Points
Sweet Potato Crisp with Rosemary Bacon Jam
Caprese Bites

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)*

10oz. New York Strip with Balsamic Onion Butter Sauce
Tahini Vegetarian Eggplant "Scallops"
Garlic Roasted Walleye with Herb Beurre Blanc
French Cut Chicken with Chardonnay Butter Sauce

SIDES *Choice of one (1)*

Wild Rice Pilaf
Garlic Mashed Potatoes
Parmesan Roasted Potatoes
Boursin Whipped Yukon Potatoes

VEGETABLES *Choice of one (1)*

Roasted Asparagus
Sautéed Green Beans with Almonds
Herb & Olive Oil Roasted Seasonal Vegetables
Roasted Brussels Sprouts

BUFFET 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)*

Herb Roasted New York Strip
Marinated Cauliflower with Chickpea Curry
Citrus Brined Pork Loin with Dijon Dill
Pecan Crusted Salmon
French Cut Chicken with Natural Jus Lie

SIDES *Choice of two (2)*

Wild Rice Pilaf
Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Boursin Whipped Yukon Potatoes

VEGETABLES *Choice of one (1)*

Roasted Asparagus
Sautéed Green Beans with Almonds
Roasted Brussels Sprouts
Bourbon-Maple Glazed Baby Carrots



INFERNO WEDDING PACKAGE \$135.00 per person

APPETIZER DISPLAY *Choice of one (1)*

International & Domestic Cheeses
Farmers Market Crudit 
Charcuterie
Fresh Fruits

PASSED HORS D'OEUVRES *Choice of one (1)*

Caprese Bites
Beef Tenderloin Crostini with Boursin Drizzle
Grilled Vegetable Pita Points
Sweet Pepper Goat Cheese Bruschetta
Shrimp Ceviche Shooters
Sweet Potato Crisp with Rosemary Bacon Jam

HOT HORS D'OEUVRES *Choice of two (2)*

Assorted Mini Quiche
Spinach & Feta wrapped in Phyllo
Pork Pot Stickers with Bourbon Glaze
Florentine Stuffed Mushroom Caps
Pear & Prosciutto Flatbread
Coconut Shrimp with Orange Chili Sauce

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)*

7oz. Filet Mignon & French Cut Chicken
New York Strip & Jump Lump Crab Cakes
Lemon-Thyme Roasted Chicken & Seared Salmon

SIDES *Choice of one (1)*

Creamy Polenta
Boursin Whipped Potatoes
Wild Rice Pilaf
Parmesan-Herb Roasted Potatoes

VEGETABLES *Choice of one (1)*

Roasted Asparagus
Green Beans with Almonds
Bourbon-Maple Glazed Baby Carrots
Herb & Olive Oil Roasted Seasonal Vegetable
Balsamic Roasted Brussels Sprouts

PREMIUM BUFFET MENU

SALAD *Choice of one (1)*

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

ENTREES *Choice of two (2)*

Carved Prime Rib
French Cut Chicken with Natural Jus Lie
Spiced Pork Loin with Tropical Relish
Pistachio Crusted Salmon
Seared Chilean Sea Bass

SIDES *Choice of two (2)*

Creamy Polenta
Boursin Whipped Potatoes
Parmesan Risotto
Parmesan-Herb Roasted Potatoes

VEGETABLES *Choice of one (1)*

Roasted Asparagus
Green Beans with Almonds
Bourbon-Maple Glazed Baby Carrots
Balsamic Roasted Brussels Sprouts



BEVERAGES

SOFT DRINKS

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

Red Bull
\$4.50 per can

\$1.50 per drink
\$3.50 per person

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 \$5.50
Beefeaters Gin \$5.50
Canadian Club Whiskey \$5.50
Captain Morgan Spiced Rum \$5.50
Jim Beam Bourbon \$ 5.50
Jose Cuervo Gold Tequila \$5.50
Malibu Coconut Rum \$5.50
Smirnoff Vodka \$5.50
Christian Brothers Brandy \$5.50

TIER TWO

Bacardi Superior Rum \$5.50
Bailey Irish Cream \$7
Bombay Sapphire Gin \$7
Captain Morgan Spiced Rum \$5.50
Christian Brothers Brandy \$5.50
Crown Royal \$7
Dewars White Label Scotch \$7
Jack Daniels Whiskey \$7
Jim Beam Bourbon \$5.50
Jose Cuervo Gold Tequila \$5.50
Kahlua Liqueur \$7
Malibu Coconut Rum \$5.50
Pinnacle Raspberry Vodka \$7
Titos Vodka \$7

TIER THREE

1800 Superior Tequila \$9
Bacardi Superior Rum \$5.50
Bailey Irish Cream \$7
Captain Morgan Spiced Rum \$5.50
Christian Brothers Brandy \$5.50
Cointreau Liqueur \$9
Crown Royal \$7
DiSaronno Amaretto \$8
Grey Goose Vodka \$9
Hendricks Gin \$9
Jack Daniels Whiskey \$7
Johnnie Walker Black Scotch \$9
Kahlua Liqueur \$7
Long Island Iced Tea \$9
Makers Mark Bourbon \$8
Malibu Coconut Rum \$5.50
Pinnacle Raspberry Vodka \$7

**Additional selections available upon request.*



BEVERAGES

TIER ONE

\$4.00 per glass
Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon

TIER TWO

\$7.00 per glass
Riesling
Moscato
Sparkling Wine

\$8.00 per glass
Chardonnay
White Zinfandel
Pinot Grigio
Merlot
Cabernet Sauvignon

TIER THREE

\$7.00 per glass
Sparkling Wine

\$10.00 per glass
Riesling

\$12.00 per glass
Chardonnay
White Zinfandel
Pinot Grigio
Moscato
Merlot
Malbec
Cabernet Sauvignon
Pinot Noir

**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

\$10.00 per person – 1st Hour

\$8.00 per person – Each Addl 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

\$12.00 per person – 1st Hour

\$10.00 per person – Each Addl 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

\$14.00 per person – 1st Hour

\$12.00 per person – Each Addl 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

*Minimum 2 Hours. Maximum 4 Hours.



OPEN BARS

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

TIER THREE OPEN BAR

\$18.00 per person – 1st Hour

\$16.00 per person – Each Addl 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

*Minimum 2 Hours. Maximum 4 Hours.

