FIREKEEPERS CASINO • HOTEL BATTLE CREEK

HOLIDAY MENU







GET YOUR VEGAS ON™

I-94 to Exit 104 | 11177 Michigan Avenue | Battle Creek, MI 49014
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FOUR DIAMOND

AAA

Readers' Choice 10BEST 2025 Awards

Readers' Choice

Casino Player Best Dining & Nightlife 2025

Strictly Slots Players Choice Awards 2026

CasinoPlayer Players Choice Award 2026

Forbes America's Best-In-State Employers 2026

5 Year Champion

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TERMS AND CONDITIONS

BANQUET FACILITIES

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

GUARANTEE OF ATTENDANCE

A guarantee of attendance is required seven (7) days prior to all meal functions, not subject to refund or reduction.

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 and 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
51 – 100	$350.00
101 – 200	$500.00
201 or more	$750.00

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

HOST OR CASH BARS:
1 Bar for every 75 attendees

BARTENDER FEE:
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.







'TIS THE SEASON RECEPTION

Minimum 25 People
Maximum 100 People
$62 Per Person

Refreshed for one (1) hour and includes FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Soft Drinks Service

DISPLAYS

WINTER CHARCUTERIE BOARD
Chef's selection of Assorted Seasonal Marinated Vegetables, Meats, Cheeses, Olives, Salads, Condiments & Gourmet Crackers

HORS D'OEUVRES
CHOICE OF THREE

COLD
- Goat Cheese Stuffed Peppers with Balsamic Drizzle (VT)
- Blackberry, Cucumber, Caprese Bite (VT) (GF)
- Mini Wedge Bites
- Antipasto Skewers (GF)

HOT
- Bacon Mac-N-Cheese Bites
- Italian Sausage or Boursin Stuffed Mushrooms (GF)
- Roasted Veggie Puff Pastry (VT)
- Flatbread with Grilled NY Strip, Arugula, Pickled Onions and Boursin Cheese

MINI SURF & TURF ACTION STATION

SURF
CHOICE OF ONE
- Mini Crab Cakes
- Jumbo Shrimp

TURF
Carved Beef Tenderloin With Peppercorn Shallot Sauce

ACCOMPANIMENTS
- Boursin Whipped Potatoes (VT) (GF)
- Bourbon Glazed Carrots with Candied Walnuts (VT) (GF)
- Steamed Broccoli (VT) (GF)

DESSERT STATION

UNDER 50 PEOPLE:

SWEETS AND TREATS BAR
Chef's choice of assorted items may include:
Mini Cupcakes, Mini Cheesecakes, Mini Seasonal Tarts and Assorted Chocolate Confections

OVER 50 PEOPLE:

DONUT WALL
Chef's choice of assorted items may include:
Apple Cider Donuts, Glazed Donuts, Coconut Donuts, Maple Glazed Donuts, Powdered Donuts and Chocolate Glazed Donuts



Flatbread with Grilled NY Strip,
Arugula, Pickled Onions & Boursin Cheese



Donut Wall



Mini Cheesecakes



Mini Surf and Turf Action Station

HOLIDAY PLATED DINNERS

All Plated Dinners include FireKeepers Blend Coffees, Organic Tea and Soft Drink Service, Entrée, Salad, Vegetable, Accompaniment, Dessert and House-Baked Rolls with Butter

SALADS

CHOICE OF ONE

- Charred Brussels Sprout and Mixed Green Salad with Bacon, Dried Cherries, Parmesan and Apple Cider Vinaigrette
- Caesar Salad with Romaine, Radicchio, Kale and Rustic Herb Croutons (VT)
- Butternut and Beet Salad with Mixed Greens, Goat Cheese, and Red Wine Vinaigrette (VT)
- Wild Rice and Squash Salad with Arugula and Maple Dijon Dressing (VT)



12 oz. NY Strip with Cognac Peppercorn Cream

ENTRÉES

LESS THAN 50 GUESTS – CHOICE OF TWO (2)
MORE THAN 50 GUESTS – CHOICE OF THREE (3)

$35 Per Person

PARMESAN ROASTED HERB CHICKEN (GF)
with a Garlic Cream Sauce
or
HOT HONEY GLAZED CHICKEN (GF)
Topped with Feta Cheese
or
SAGE RISOTTO (GF) (VG)
Topped with Feta Cheese

$48 Per Person

BRAISED SHORT RIB (GF)
With Red Wine Demi

$58 Per Person

HERB CRUSTED LAMB (GF)

$38 Per Person

MAPLE GINGER GLAZED PORK CHOP (GF)
with Garlic Bacon Cream
or
HERB WALLEYE
with Herb Beurre Blanc
or
SAFFRON RICE (GF) (VG)
Smoked Carrots, Roasted Brussels & Chickpeas

$65 Per Person

12oz. NEW YORK STRIP (GF)
with a Red Wine Demi, Cognac Peppercorn Cream or Wild Mushroom Ragout

$78 Per Person

GRILLED 6oz. FILET MIGNON (GF)
topped with Shrimp Fondu

VEGETABLES

CHOICE OF ONE

- Steamed Broccolini Florets (VT) (GF) (DF)
- Bourbon Glazed Carrots with Candied Walnuts (VT)
- Roasted Asparagus (VT) (GF) (DF)
- Roasted Brussels Sprouts with Bacon (DF)
- Buttered Sage Roasted Squash (VT) (GF)
- Green Beans Almondine (VT) (GF) (DF)

ACCOMPANIMENTS

CHOICE OF ONE

- Boursin Whipped Potatoes (VT) (GF)
- Sugar and Spice Whipped Sweet Potatoes (VT)
- Wild Rice Pilaf (VT) (GF) (DF)
- Parmesan Roasted Potatoes (VT) (GF)
- Creamy Herb Risotto (VT) (GF)

DESSERTS

CHOICE OF ONE

- Coconut Rum Cheesecake
- Chocolate Peppermint Cheesecake
- Baked Apple Crisp
- Chocolate Almond Cake with Sugared Cranberries
- Duo Panna Cotta, Dulce De Leche and Milk Chocolate (GF)
- Cherry Almond Bread Pudding

HOLIDAY BUFFETS

$35 Per Person

Holiday Buffets are refreshed for one (1) hour and include: one (1) of each Salad, Entrée, Vegetable, Accompaniment, Dessert and House-Baked Rolls with Butter, FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Soft Drinks

SALADS

Additional Salad – $6 Per Person

- Charred Brussels Sprout and Mixed Green Salad with Bacon, Dried Cherries, Parmesan and Apple Cider Vinaigrette
- Caesar Salad with Romaine, Radicchio, Kale and Rustic Herb Croutons (VT)
- Butternut and Beet Salad with Mixed Greens, Goat Cheese and Red Wine Vinaigrette (VT)
- Wild Rice and Squash Salad with Arugula and Maple Dijon Dressing (VT)

ENTRÉES

Additional Entrée – $12 Per Person

- Parmesan Roasted French Cut Chicken with Herb Butter Chardonnay Sauce (GF)
- Hot Honey Feta Chicken (GF)
- Fig and Apple Glazed Pork Chop (GF)
- Roasted Salmon with Fennel, Citrus and Chilies (GF)
- Roasted New York Strip Loin with a Peppercorn-Shallot Sauce + *$3 Per Person* (GF)
- Sage Risotto with Grilled Seasonal Vegetables (GF) (VG)
- Braised Beef & Mushrooms over Cheese Ravioli
- Mushroom Ravioli with Garlic Cream Sauce (VT)

VEGETABLES

Additional Vegetable – $5 Per Person

- Smoked Carrots with Brown Sugar Honey and Candied Walnuts (VT) (GF) (DF)
- Roasted Brussels Sprouts (VT) (DF)
- Green Beans Almondine (VT) (GF) (DF)
- Roasted Asparagus (VT) (GF) (DF)

ACCOMPANIMENTS

Additional Accompaniment – $5 Per Person

- Boursin Whipped Potatoes (VT) (DF)
- Parmesan Roasted Potatoes (VT) (DF)
- Sugar and Spice Whipped Sweet Potatoes topped with Marshmallows and Sugar Crumble (VT)
- Wild Rice Pilaf (VT) (GF) (DF)

DESSERTS

One Additional Dessert – $5 Per Person
Two Additional Dessert – $8 Per Person

- Vanilla Bean Crème Brûlée (GF)
- Chocolate Raspberry Tarts
- Crème Puffs
- Gingerbread Cupcake with Vanilla Cream Cheese Frosting
- Cinnamon Roll Cake (GF)
- Peach Cheesecake Bars (GF)



Buffet Setup

DISPLAYS

Reception Displays are refreshed for one (1) hour

INTERNATIONAL & DOMESTIC CHEESE DISPLAY
$7 Per Person

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

CRUDITÉ DISPLAY
$7 Per Person

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

FRESH SEASONAL FRUIT DISPLAY
$8 Per Person

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

CHARCUTERIE DISPLAY
$8 Per Person

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

MARKET DISPLAY
$8 Per Person

Chef's choice of Smoked Salmon and Cured Meats with Crostini, Crackers, Assorted Vegetables and Spreads

SEAFOOD DISPLAY
Market Price

Based on availability, this may include Classic Shrimp Cocktail, Fresh Oysters and Smoked Salmon Mousse 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 – $10 Per Person
Additional Dip – $2 Per Person

CHOICE OF TWO:
- Jalapeno-Cranberry Dip with Crackers (VT)
- French Onion Dip with Kettle Chips (VT)
- Cranberry Salsa with Corn Tortilla Chips (VT)
- Roasted Red Pepper Hummus with Pita Points (VT)
- Sweet Cherry & Poblano Dip with Corn Tortilla Chips (VT)

WARM – $12 Per Person
Additional Dip – $4 Per Person

CHOICE OF TWO:
- Buffalo Chicken Dip with Kettle Chips
- Salsa Con Queso with Corn Tortilla Chips (VT)
- Spinach Artichoke Dip with Pita Points (VT)
- Jalapeno Popper Cream Cheese Dip with Pita Points (VT)
- Caprese Dip with Crostinis (VT)



Fresh Seasonal Fruit Display, Charcuterie Display and Crudité Display

HORS D'OEUVRES

Minimum of 3 Dozen (36 Pieces) Per Item
Passed Option Available ($100 Additional Fee Per Every 75 Guests)

COLD

$22 Per Dozen
- Sweet Pepper Goat Cheese Bruschetta (VT)
- Grilled Vegetable Pita Points (VT)
- Caprese Skewers (VT) (GF)

$35 Per Dozen
- Beef Tenderloin Crostini with Boursin Cheese
- Prosciutto and Honey topped Garlic Ricotta Crostini
- Antipasto Skewers (GF)
- Shrimp Poke Shooters

HOT

$24 Per Dozen
- Assorted Mini Quiche
- Southwest Egg Rolls with Chipotle Sour Cream
- Pork Pot Stickers with Maple-Sesame Sauce
- Jalapeno Popper stuffed Mushroom Caps* (VT)
- Roasted Red Pepper Bruschetta (VT)
- Honey-Balsamic Chicken Skewers (GF)

$35 Per Dozen
- Coconut Shrimp with Orange Chili Sauce
- Fried Jalapeno Poppers (VT)
- Bacon, Blue Cheese & Caramelized Onion stuffed Mushroom Caps*
- Goat Cheese and Honey Puffed Pastry Pinwheels (VT)
- Buffalo Cauliflower* (VT)
- Impossible© Meatballs in Thai Chili Glaze (VT)

$40 Per Dozen
- Jumbo Tempura Fried Shrimp with Sweet Chili Glaze
- Mini Beef Wellington

*Maximum 12 Dozen


Caprese Bites


Prosciutto and Honey topped Garlic-Ricotta Crostini


Antipasto Skewers

CARVING STATIONS

Add a Carving Station to any Buffet Dinner, Staffed for one (1) hour and include House-Baked Rolls with Butter

$15 Per Person

MAPLE GLAZED DEARBORN HAM
Locally cured and smoked, Slow Roasted and glazed with a Maple Bourbon Sauce served with Honey and Dijon Mustards

TRADITIONAL ROASTED TURKEY
Herb rubbed and basted to golden brown served with Turkey Gravy and Orange Cranberry Relish

SALMON EN CROUTE
wrapped in Puff Pastry and stuffed with Spinach and Dill Cream Cheese

DRY RUBBED NEW YORK STRIP
Herb rubbed and slow roasted to Medium-Rare served with Creamy Horseradish Sauce and Au Jus

$18 Per Person

HERB ROASTED PRIME RIB OF BEEF
Herb rubbed and slow roasted to Medium-Rare served with Creamy Horseradish Sauce and Au Jus


Buffet Carving Station

CANNOLI STATION

Minimum of 25 Guests Required
refreshed for one (1) hour

$14 Per Person

CANNOLI CREAM FLAVORS:

Traditional Chocolate Chip, Double Chocolate and Dark Chocolate w/ Cherry

CHEF'S CHOICE OF ASSORTED TOPPINGS THAT MAY INCLUDE:

Mini Chocolate Chips, Rainbow Sprinkles, Crushed Oreos and Chopped Pistachios

CHOCOLATE FOUNTAIN STATION

Minimum of 25 Guests Required
refreshed for one (1) hour

$16 Per Person

DARK CHOCOLATE FOUNTAIN WITH CHEF'S CHOICE OF ASSORTED ITEMS THAT MAY INCLUDE:

Fresh Strawberries, Bananas, Chocolate Chip Cookies (GF*) , Rice Krispie Treats (GF), Brownies (GF*), Pretzel Sticks and Jumbo Marshmallows

HOLIDAY COOKIES

Minimum of 4 Dozen

$24 Per Dozen

CHEF'S CHOICE OF ASSORTED ITEMS THAT MAY INCLUDE:

- Chocolate Chip Cookies (GF*)
- White Chocolate Cranberry Cookies
- Shortbreads
- Vegan Chocolate Banana Cookies (VG)
- Red Velvet Cookies
- Snickerdoodles
- Ginger Cookies
- Hot Chocolate Cookies
- Chocolate Turtle Cookies
- Raspberry Thumbprints
- Triple Chocolate Cookies

(GF*) Available Upon Request



Cannoli Station

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
$3 Per Can

Pepsi • Diet Pepsi • Starry • Mt. Dew • Diet Mt. Dew
Dr Pepper • Diet Dr Pepper

RED BULL
$5.50 Per Can

BOTTLED BEERS

DOMESTIC BEERS
$5.50 Per Bottle

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic)

PREMIUM BEERS
$6.50 Per Bottle

Michelob Ultra • Corona • Heineken • Hard Seltzers
Heineken 0.0 (Non-Alcoholic)

HARD SELTZERS
- High Noon $6.50 Per Can
- Carbliss $7.50 Per Can

LIQUORS
CHOICE OF ONE TIER

TIER ONE
- Bacardi Superior Rum $7
- Beefeater Gin $6.50
- Canadian Club Whiskey $6.50
- Captain Morgan Spiced Rum $7
- Jim Beam Bourbon $7
- Jose Cuervo Gold Tequila $6.50
- Malibu Coconut Rum $7
- Smirnoff Vodka $6.50
- Christian Brothers Brandy $6.50

TIER TWO
- Bacardi Superior Rum $7
- Bailey Irish Cream $8
- Bombay Sapphire Gin $8
- Captain Morgan Spiced Rum $7
- Christian Brothers Brandy $6.50
- Crown Royal $8
- Dewars White Label Scotch $8
- Jack Daniels Whiskey $8
- Jim Beam Bourbon $7
- Jose Cuervo Gold Tequila $6.50
- Kahlua Liqueur $8
- DeKuyper Peachtree Peach Schnapps $6
- Malibu Coconut Rum $7
- Pinnacle Raspberry Vodka $8
- Titos Vodka $8

TIER THREE
- 1800 Silver Tequila $10
- Bacardi Superior Rum $7
- Bailey Irish Cream $8
- Captain Morgan Spiced Rum $7
- Christian Brothers Brandy $6.50
- Cointreau Liqueur $10
- Crown Royal $8
- Disaronno Amaretto $9
- Grey Goose Vodka $10
- Hendricks Gin $10
- Jack Daniels Whiskey $8
- Johnnie Walker Black Scotch $10
- Kahlua Liqueur $8
- DeKuyper Peachtree Peach Schnapps $6
- Long Island Iced Tea $10
- Makers Mark Bourbon $9
- Malibu Coconut Rum $7
- Pinnacle Raspberry Vodka $8

CASH & HOST BARS

$100 Bartender Fee
(1 for every 75 Guests)

WINES

TIER ONE
$5.50 Per Glass
Chardonnay • White Zinfandel • Merlot • Cabernet Sauvignon

TIER TWO
$7 Per Glass
Riesling • Moscato • Sparkling Wine

$8 Per Glass
Chardonnay • White Zinfandel • Pinot Grigio
Merlot • Cabernet Sauvignon

TIER THREE
$7 Per Glass
Sparkling Wine

$10 Per Glass
Riesling

$12 Per Glass
Chardonnay • White Zinfandel • Pinot Grigio • Moscato
Merlot • Malbec • Cabernet Sauvignon • Pinot Noir

OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged per Person, Per Hour

BEER, WINE & SODA OPEN BAR

$10 Per Person – 1st Hour

$8 Per Person – Each Additional Hour*

TIER ONE WINES

Chardonnay • White Zinfandel • Cabernet Sauvignon • Merlot

DOMESTIC BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic)

Add Premium Beers $2 Per Person / Hour

TIER ONE OPEN BAR

$12 Per Person – 1st Hour

$10 Per Person – Each Additional Hour

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER ONE WINES

Chardonnay • White Zinfandel • Cabernet Sauvignon • Merlot

DOMESTIC BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic)

Add Premium Beers $2 Per Person Per Hour

TIER ONE LIQUORS

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

TIER TWO OPEN BAR

$14 Per Person – 1st Hour

$12 Per Person – Each Additional 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

DOMESTIC AND PREMIUM BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic) • Michelob Ultra • Corona
Heineken • Hard Seltzers • Heineken 0.0 (Non-Alcoholic)

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 • DeKuyper Peachtree Peach Schnapps
Malibu Coconut Rum • Pinnacle Raspberry Vodka
Tito's Vodka

*Maximum 5 Hours

OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged Per Person, Per Hour

TIER THREE OPEN BAR

$18 Per Person – 1st Hour
$16 Per Person – Each Additional Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER ONE WINES

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

DOMESTIC AND PREMIUM BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic) • Michelob Ultra • Corona
Heineken • Hard Seltzers • Heineken 0.0 (Non-Alcoholic)

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
DeKuyper Peachtree Peach Schnapps • Long Island Iced Tea
Makers Mark Bourbon • Malibu Coconut Rum
Pinnacle Raspberry Vodka

*Maximum 5 Hours



Open Bar Setup