


BANQUET MENU



POTAWATOMI
— HOTEL & CASINO® —

POTAWATOMI HOTEL & CASINO

SALES & CATERING POLICIES AND PROCEDURES

Thank you for your interest in Sales & Catering at Potawatomi Hotel & Casino. The following is helpful information regarding our policies and procedures.

FOOD AND BEVERAGE

- Menu and bar selections will be arranged with the Sales & Catering Department no later than 21 days prior to the event.
- Food prepared by Potawatomi Hotel & Casino that is not consumed by the attendees may not be taken outside of the venue due to health regulations. Exceptions include wedding cake tops, celebration cakes and other items with prior approval from your Catering Manager.
- Potawatomi Hotel & Casino does not allow food and beverage items to be brought onto the property, with the exception of wedding cakes made by a licensed bakery.
- Menu prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event.

GUARANTEES

- The final guaranteed guest count is required three business days prior to the event. In the event this number is not given, we will assume the expected number is the contracted guarantee and charge accordingly.
- For events exceeding 400 guests, final guaranteed guest count will be required five business days prior to the event.
- All packages, breaks, buffets and stations will be charged per the guaranteed attendance.

AUDIOVISUAL

- Any audiovisual needed for the event must be ordered from the Sales & Catering Department at Potawatomi Hotel & Casino at least five business days prior to event. After five days, the rental will be based on availability.
- Two weeks' notice is required if an AV Technician is required. Based on availability.
- Audiovisual equipment contracted outside of Potawatomi Hotel & Casino must be removed immediately following the conclusion of the event unless otherwise approved by your Catering Manager.
- Please contact your Catering Manager for the vendor load-in instructions for outside vendors.

PERSONAL ITEMS

- Potawatomi Hotel & Casino will not be responsible for any personal items left behind at the conclusion of the event.
- Potawatomi Hotel & Casino is not responsible for damage or loss of any merchandise or articles brought onto the property or left behind after the conclusion of the event.
- Potawatomi Hotel & Casino does not accept responsibility for the security of gifts and/or auction items brought to an event. It is the client's responsibility to secure any and all items during and after the event.

LABOR CHARGES

- All food and beverage, rental and audiovisual prices are subject to a 22% service charge.
- Additional charges may be applied to events that require extensive setup and/or breakdown. Additional charges may also apply if there is a change to the setup the day of the event, contrary to the signed Banquet Event Order.
- A Bartender fee of \$75 per hour will be applied for events in which the bar revenue does not exceed \$500.
- A Chef Attendant may be required for certain menu items which may include, but are not limited to: buffets, action stations, cake cutting, etc. A \$100 fee will be applied for each Chef Attendant required for the event.

MINORS ON PROPERTY

- A notification of minors (under the age of 18) must be sent to your Catering Manager no later than 10 days before the event. All minors must enter through the skywalk and be escorted by an adult (18 years or older).
- Minors are not allowed to gamble at any time. In the event a minor is gambling, he/she will be immediately escorted off property along with his/her guardian.

PAYMENT POLICIES

- All payments must be made in advance of the function unless credit has been established to the satisfaction of Potawatomi Hotel & Casino.
- A deposit of 25% of the quoted food and beverage minimum and rental (if applicable) is required with the return of the signed contract to ensure the space as definite.
- All deposits are non-refundable.
- The remaining 100% of the total anticipated costs must be paid three business days prior to the event unless credit has been established.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform us of any food allergies. Menu items prepared in our kitchen may contain, or come in contact with, common food allergens.

(V) denotes vegetarian dish. Menu items are subject to availability.

BREAKFAST MENU

BREAKFAST BUFFETS

Includes coffee (regular and decaf), assorted hot tea, assorted juices. Prices based on 90 minutes of service.

CONTINENTAL BUFFET (V)

Assorted Danishes and croissants – *butter, preserves*
Sliced fresh fruit, seasonal berries
\$17|PERSON

RISE & SHINE BUFFET

Breakfast croissant sandwiches – *scrambled eggs, cheddar cheese, choice of Applewood smoked bacon, ham or pork sausage*
Sliced fresh fruit, seasonal berries
Individual assorted yogurt
\$20|PERSON
\$100 SERVICE ATTENDANT FEE

GET UP & GO BUFFET

Assorted Danishes and croissants – *butter, preserves*
Sliced fresh fruit, seasonal berries
Scrambled eggs
Hash browns
Applewood smoked bacon
Pork sausage links
\$22|PERSON|25 PERSON MINIMUM
\$100 SERVICE ATTENDANT FEE

PLATED BREAKFAST ENTRÉES

Includes coffee (regular and decaf), assorted hot tea, assorted juices.

FRITTATA – mushroom, broccoli, cheddar cheese

Hash browns
Applewood smoked bacon
\$20|PERSON

DENVER SCRAMBLE – ham, bell peppers, onion

Hash browns
Applewood smoked bacon
\$19|PERSON

SOUTHWEST BREAKFAST – scrambled eggs, queso fresco, salsa roja, flour tortilla

Hash browns
Ranchero beans
\$20|PERSON

BREAKFAST BURRITO – *scrambled eggs, bacon, sausage, cheddar cheese, salsa roja, flour tortilla*
Hash browns
Fruit
\$19|PERSON

FROM THE BAKERY

ASSORTED DANISHES AND CROISSANTS (V)

Butter, preserves
\$36|DOZEN

ASSORTED MUFFINS (V)

\$36|DOZEN

PLAIN BAGELS (V)

Cream cheese
\$36|DOZEN

ASSORTED BAGELS (V) – choice of one flavor per dozen

Cream cheese
\$31|DOZEN

DONUTS (V) – choice of one flavor per dozen

Glazed, chocolate glazed, cruller, plain cake donut, chocolate cake donut
\$36|DOZEN

ASSORTED FRESHLY BAKED COOKIES (V)

\$32|DOZEN

SOMETHING MORE

Buttermilk Biscuits and Sausage Gravy	\$3 PERSON
Applewood Smoked Bacon	\$4 PERSON
Pork Sausage Links	\$4 PERSON
Hash Browns (V)	\$3 PERSON
Whole Fruit (V)	\$36 DOZEN
Individual Assorted Yogurt (V)	\$40 DOZEN
Energy Bars or Granola Bars (V)	\$30 DOZEN

OATMEAL STATION (V)

Steel cut oats, milk, soy milk, granola, assorted fresh berries, banana, raisins, dried cranberries, sliced almonds, brown sugar, butter
\$7|PERSON|15 PERSON MINIMUM

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BREAK TIME MENU

BREAK PACKAGES

Prices based on 60 minutes of service.

HAPPY TRAILS BREAK (V)

Assorted mixed nuts

Assorted dried fruit – *golden raisins, dried cranberries, banana chips*

Chocolate chips

Granola bars

\$10|PERSON

CHIPS AND SALSA BREAK (V)

Salsa verde

Salsa roja

Pico de gallo

Black bean and fire roasted corn salsa

Traditional guacamole

House-fried tortilla chips

\$12|PERSON

DRIVE-IN MOVIE BREAK (V)

Assorted Knight's Gourmet Popcorn

Assorted candies

Assorted Pepsi® soft drinks

\$14|PERSON

CHIPS & MORE

Individually portioned bags.

ASSORTED POTATO CHIPS (V)

\$35|DOZEN

KNIGHT'S GOURMET POPCORN (V)

\$35|DOZEN

GARDETTO'S® (V)

\$35|DOZEN

ASSORTED MIXED NUTS (V)

\$48|DOZEN

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LUNCH MENU

LUNCH ENTRÉE SALADS

Includes rolls and butter.

CHEF SALAD

Lettuce and mixed greens, ham, turkey, shredded cheddar cheese, hardboiled egg, tomato, cucumber, ranch dressing
\$18|EACH

GRILLED CHICKEN CAESAR SALAD

Grilled chicken, romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing
\$18|EACH

GRILLED HARVEST CHICKEN SALAD

Grilled chicken, romaine lettuce, shredded mozzarella cheese, strawberries, mandarin oranges, sesame dots, dried cranberries, lemon poppy seed dressing
\$20|EACH

SUBSTITUTE BROILED SALMON FILET (5-OZ.)

\$7|EACH

BOX LUNCH

Includes fruit, bag of chips, cookie.

TURKEY AND PROVOLONE

Lettuce, tomato, herb mayonnaise, multi-grain bun

HAM AND SWISS

Lettuce, tomato, honey mustard mayonnaise, pretzel bun

ROAST BEEF AND CHEDDAR

Lettuce, tomato, horseradish cream, sesame Kaiser bun

VEGETARIAN WRAP (V)

Lettuce, tomato, roast zucchini, yellow squash, portabella mushroom, basil aioli, whole wheat wrap

\$20|PERSON|10 PERSON MINIMUM

PLATED LUNCH ENTRÉES

Includes coffee (regular and decaf), tea, rolls and butter, choice of one salad and one side.

SALAD (SELECT ONE)

CAESAR SALAD (V)

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing

GARDEN SALAD (V)

Lettuce, tomato, cucumber, carrot, herb vinaigrette

PEAR AND BLEU CHEESE SALAD (V)

Mixed greens, toasted walnuts, Champagne vinaigrette

PLATED LUNCH ENTRÉES

SAUTÉED CHICKEN BREAST

White wine cream sauce
\$24|EACH

BEEF SHORT RIBS

Cabernet Jus
\$28|EACH

BROILED SALMON

Honey mustard glaze
\$26|EACH

SEASONAL WHITEFISH

Lemon chive butter
\$26|EACH

ROASTED PORTABELLA VEGETABLE STACK (V)

Oven-roasted portabella mushrooms, grilled squash, grilled zucchini, oven-roasted tomatoes, roasted corn, red pepper coulis, balsamic glaze
\$23|EACH

ASPARAGUS RISOTTO (V)

Roasted red pepper coulis
\$23|EACH (excludes side selection)

SIDES (SELECT ONE)

White cheddar mashed potatoes (V)

Rosemary garlic red potatoes (V)

Vegetable rice pilaf (V)

Pesto orzo (V)

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LUNCH MENU

LUNCH BUFFETS

Includes coffee (regular and decaf), tea. Prices based on 90 minutes of service.

SANDWICH DELI BOARD BUFFET

Assorted deli meats – *sliced smoked ham, turkey breast, roast beef, genoa salami*

Assorted Wisconsin cheeses

Assorted sandwich breads and buns

Redskin potato salad

Harvest mixed green salad – *grape tomatoes, sliced cucumbers, herb vinaigrette*

Assorted chips

Assorted cookies

\$24 | PERSON | 10 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE

TAILGATE BUFFET

Grilled bratwurst – *sauerkraut, brown mustard*

Burgers – *cheese, lettuce, tomato, onion, pickle*

Creamy coleslaw

Macaroni salad

Assorted chips

Signature cheesecake

\$26 | PERSON | 10 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE

ITALIAN BUFFET

Chicken piccata – *lemon caper sauce*

Italian meatballs – *peppers, onions*

Penne pasta – *zucchini, yellow squash, marinara sauce*

Caesar salad – *romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing*

Tomato salad – *olives, artichoke, mozzarella cheese, basil vinaigrette*

Rosemary Parmesan red potatoes

Rosemary focaccia bread, extra virgin olive oil

Cannoli

\$32 | PERSON | 30 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE

SOUTH OF THE BORDER BUFFET

Chicken fajitas – *grilled peppers, grilled onions*

Carne asada – *onion relish, queso fresco, pico de gallo, salsa roja*

Flour and corn tortillas

Crispy tortilla salad – *cilantro lime vinaigrette*

Ranchero beans

Spanish rice

Shredded lettuce

Cilantro crema

Key lime cheesecake

\$28 | PERSON | 30 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE

DESSERTS (SELECT ONE)

TRIPLE CHOCOLATE LAYER CAKE (V)

Chocolate buttermilk cake, chocolate buttercream frosting, chocolate rum sauce

\$7 | EACH

LAYERED CARROT CAKE (V)

Carrot cake, vanilla cream cheese icing, spiced anglaise sauce, sugared pecans

\$6 | EACH

SOUTHERN BREAD PUDDING (V)

Vanilla custard, chocolate pieces, bourbon caramel sauce

\$6 | EACH

SIGNATURE CHEESECAKE (V)

Classic vanilla cheesecake, raspberry coulis

\$6 | EACH

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HORS D'OEUVRES MENU

Items can be selected for either the cocktail hour or late night snack.

HORS D'OEUVRES

50 pieces per order.

BACON WRAPPED CHESTNUTS

Sweet chili sauce
\$150

ANDOUILLE SAUSAGE IN PUFF PASTRY

Sweet onion marmalade
\$150

HAWAIIAN TERIYAKI CHICKEN SKEWERS

\$150

BEEF EMPANADAS

Salsa verde, crema
\$175

FIG AND BLEU CHEESE TARTLET (V)

\$150

TOMATO BRUSCHETTA (V)

\$125

BOURBON GLAZED PINEAPPLE MEATBALLS

\$150

HORS D'OEUVRES DISPLAY PLATTERS

Serves approximately 50 per order.

SEASONAL VEGETABLE CRUDITÉS (V)

Dill dip
\$150

SEASONAL FRESH FRUIT (V)

\$175

DOMESTIC CHEESE (V)

Crackers
\$175

WISCONSIN ARTISANAL CHEESE (V)

Crackers
\$275

CHARCUTERIE

Salami, busseto, prosciutto, soppressata, summer sausage
\$200

ANTIPASTI

Italian meats and cheeses, olives, marinated vegetables
\$200

MIDWEST

Summer sausage, Landjäger, assorted cheese, assorted pickles
\$200

SNACKS & PIZZAS

ASSORTED SILVER DOLLAR SANDWICHES

Turkey, ham, roast beef
\$150|50 pieces

BONELESS CHICKEN WINGS

Choice of one sauce (BBQ, buffalo, Sriracha)
Celery sticks, ranch dressing
\$200|SERVES APPROXIMATELY 25

FRENCH ONION DIP

Potato chips
\$75|SERVES APPROXIMATELY 50

TACO DIP (V)

House-fried tortilla chips
\$100|SERVES APPROXIMATELY 50

NACHO BAR

Ground beef taco meat, house-fried tortilla chips, tomatoes, black olives, jalapeños, cheese sauce, sour cream, salsa roja
\$350|SERVES APPROXIMATELY 35

PIZZA

Choice of one topping:
Pepperoni, sausage, vegetable, extra cheese
\$30|EACH|16 INCH

PREMIUM PIZZA

Choice of deluxe or meat lover's
Deluxe – *sausage, mushroom, onion*
Meat lover's – *pepperoni, sausage, mushroom, onion*
\$35|EACH|16 INCH

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DINNER MENU

PLATED DINNER ENTRÉES

Includes coffee (regular and decaf), tea, rolls and butter, choice of one salad and one side, seasonal vegetable.

SALAD (SELECT ONE)

CAESAR SALAD (V)

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing

GARDEN SALAD (V)

Lettuce, tomato, cucumber, carrot, herb vinaigrette

PEAR AND BLEU CHEESE SALAD (V)

Mixed greens, toasted walnuts, Champagne vinaigrette

MANDARIN ORANGE SALAD (V)

Spinach, arugula, mandarin orange slices, shaved Parmesan cheese, toasted walnuts, dried cranberries, citrus vinaigrette dressing

PLATED DINNER ENTRÉES

CHICKEN PICCATA

Lemon caper sauce
\$29|EACH

ROASTED CHICKEN BREAST

Brandied mushroom cream sauce
\$30|EACH

BEEF SHORT RIB

Cabernet jus
\$36|EACH

BROILED SALMON

Honey mustard glaze
\$37|EACH

SEASONAL WHITEFISH

Lemon chive butter
\$37|EACH

BROILED SHRIMP DE JONGHE

Browned butter, sherry, breadcrumbs
\$36|EACH

ROASTED PORTABELLA VEGETABLE STACK (V)

Oven-roasted portabella mushrooms, grilled squash, grilled zucchini, oven-roasted tomatoes, roasted corn, red pepper coulis, balsamic glaze
\$28|EACH

ASPARAGUS RISOTTO (V)

Roasted red pepper coulis
\$27|EACH (excludes side selection)

DUETS

PETITE FILET MIGNON*, GARLIC BUTTER SHRIMP

Petite filet mignon (5-oz.), mushroom bordelaise
Shrimp (3), garlic butter
\$44|EACH

PETITE FILET MIGNON*, CHICKEN PICCATA

Petite filet mignon (5-oz.), mushroom bordelaise
Chicken piccata, lemon caper sauce
\$40|EACH

BEEF SHORT RIB, BROILED SHRIMP DE JONGHE

Beef short rib, cabernet jus
Broiled shrimp, browned butter, sherry, breadcrumbs
\$44|EACH

SIDES (SELECT ONE PER ENTRÉE SELECTION)

White cheddar mashed potatoes (V)

Rosemary garlic red potatoes (V)

Vegetable rice pilaf (V)

Pesto orzo (V)

Wild rice casserole (V)

Whipped sweet potatoes with bourbon pecans (V)

PLATED DESSERTS

TRIPLE CHOCOLATE LAYER CAKE (V)

Chocolate buttermilk cake, chocolate buttercream frosting, chocolate rum sauce
\$7|EACH

LAYERED CARROT CAKE (V)

Carrot cake, vanilla cream cheese icing, spiced anglaise sauce, sugared pecans
\$6|EACH

SOUTHERN BREAD PUDDING (V)

Vanilla custard, chocolate pieces, bourbon caramel sauce
\$6|EACH

SIGNATURE CHEESECAKE (V)

Classic vanilla cheesecake, raspberry coulis
\$6|EACH

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DINNER MENU

DINNER BUFFETS

Includes coffee (regular and decaf), tea, rolls and butter, choice of two salads and two sides, seasonal vegetable. Based on 90 minutes of service.

50 PERSON MINIMUM | \$100 SERVICE ATTENDANT FEE

SALAD (SELECT TWO)

CAESAR SALAD (V)

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing

GARDEN SALAD (V)

Lettuce, tomato, cucumber, carrot, herb vinaigrette

PEAR AND BLEU CHEESE SALAD (V)

Mixed greens, toasted walnuts, Champagne vinaigrette

MANDARIN ORANGE SALAD (V)

Spinach, arugula, mandarin orange slices, shaved Parmesan cheese, toasted walnuts, dried cranberries, citrus vinaigrette dressing

ENTRÉES (MINIMUM OF TWO SELECTIONS REQUIRED)

BRAISED BEEF SHORT RIB

Sundried tomato, mushroom ragout
\$18 | PERSON

CHICKEN PICCATA

Lemon caper sauce
\$16 | PERSON

ROASTED CHICKEN BREAST

Brandied mushroom cream sauce
\$17 | PERSON

PORK LOIN ROAST

Caramelized onion, apple, gravy
\$18 | PERSON

BROILED SALMON

Honey mustard glaze
\$21 | PERSON

BUTTERNUT SQUASH RAVIOLI (V)

Portabella mushrooms, roasted red pepper cream sauce
\$16 | PERSON

ASPARAGUS RISOTTO (V)

Roasted red pepper coulis
\$16 | PERSON

SIDES (SELECT TWO)

White cheddar mashed potatoes (V)

Rosemary garlic red potatoes (V)

Vegetable rice pilaf (V)

Pesto orzo (V)

Wild rice casserole (V)

Whipped sweet potatoes with bourbon pecans (V)

PLATED DESSERTS (SELECT TWO)

TRIPLE CHOCOLATE LAYER CAKE (V)

Chocolate buttermilk cake, chocolate buttercream frosting, chocolate rum sauce
\$7 | EACH

LAYERED CARROT CAKE (V)

Carrot cake, vanilla cream cheese icing, spiced anglaise sauce, sugared pecans
\$6 | EACH

SOUTHERN BREAD PUDDING (V)

Vanilla custard, chocolate pieces, bourbon caramel sauce
\$6 | EACH

SIGNATURE CHEESECAKE (V)

Classic vanilla cheesecake, raspberry coulis
\$6 | EACH

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DINNER MENU

FOOD STATIONS

Includes coffee (regular and decaf), tea, salad station, plus a minimum of one action station selection. Prices based on 90 minutes of service.

SALAD (SELECT TWO)

CAESAR SALAD (V)

Romaine lettuce, shaved Parmesan cheese, croutons, Caesar dressing

GARDEN SALAD (V)

Lettuce, tomato, cucumber, carrot, herb vinaigrette

PEAR AND BLEU CHEESE SALAD (V)

Mixed greens, toasted walnuts, Champagne vinaigrette

MANDARIN ORANGE SALAD (V)

Spinach, arugula, mandarin orange slices, shaved Parmesan cheese, toasted walnuts, dried cranberries, citrus vinaigrette dressing

ACTION STATIONS

PASTA BAR STATION

Grilled marinated chicken

Italian meatballs – *peppers, onions*

Penne pasta

Primavera vegetables

Marinara sauce

Alfredo sauce

Pesto

Parmesan cheese

Garlic breadstick, butter

\$28 | PERSON | 50 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE

SLIDER STATION (SELECT TWO)

Beef patty – *cheddar cheese, Applewood smoked bacon*

BBQ pulled pork – *dill pickle*

Blackened chicken breast – *roasted red pepper aioli*

Baked beans

Assorted chips

\$32 | PERSON | 50 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE

STREET TACO STATION (SELECT TWO OR FOUR MEATS)

Ground beef taco meat

Carne asada

Pork carnitas

Southwest chicken

Flour and corn tortillas

House-fried tortilla chips

Ranchero beans

Spanish rice

Lettuce

Tomato

Pickled onions

Spanish onions

Black olives

Avocado

Cilantro

Jalapeños

Cheddar cheese

Queso fresco

Salsa roja

Salsa verde

Cilantro crema

Hot sauce

\$32 | \$40 | PERSON | 50 PERSON MINIMUM

\$100 SERVICE ATTENDANT FEE

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BEVERAGE MENU & PRICING

BAR PACKAGES

	<i>BEER WINE SODA</i>	<i>CALL</i>	<i>TOP SHELF</i>	<i>UNDER 21**</i>
FIRST HOUR	\$12	\$14	\$18	\$4
ADDITIONAL HOUR	\$6	\$8	\$10	\$4

***Under 21 package includes unlimited Pepsi® soft drinks and Aquafina® bottled water. Only available with the purchase of an alcoholic beverage package.*

OPEN BAR

	<i>CASH BAR</i>	<i>HOSTED BAR</i>
CALL BRAND COCKTAILS	\$7	\$6.50
TOP SHELF COCKTAILS	\$9	\$8.50
CORDIALS	\$8	\$7.50
HOUSE WINE	\$7	\$6.50
HOUSE CHAMPAGNE	\$7	\$6.50
DOMESTIC BOTTLED BEER	\$5	\$4.50
IMPORTS AND MICROBREWS	\$6	\$5.50
PEPSI® SOFT DRINKS	\$3	\$2.50
AQUAFINA® BOTTLED WATER	\$3	\$2.50
ROCKSTAR® ENERGY DRINKS	\$5	\$4.50

WINE | TABLE SERVICE

<i>HOUSE WINE</i>	<i>TIER II</i>	<i>CUSTOM</i>
\$32 bottle	\$36 bottle	Market price bottle

NON-ALCOHOLIC BEVERAGE STATIONS

	<i>ON CONSUMPTION</i>	<i>ALL-DAY SERVICE</i> <small>(prices based on up to 8 hours of service)</small>	<i>HALF-DAY SERVICE</i> <small>(prices based on up to 5 hours of service)</small>
COFFEE (regular and decaf)	\$42 gallon	\$6 person	\$4 person
add flavored creamer	\$46 gallon	\$7 person	\$5 person
add flavored syrup	\$46 gallon	\$7 person	\$5 person
ICED TEA or ASSORTED HOT TEA	\$38 gallon	--	--
PEPSI® SOFT DRINKS	\$2.50 each	--	--
AQUAFINA® BOTTLED WATER	\$2.50 each	--	--
HOUSE-INFUSED WATER	\$35 gallon	--	--
ASSORTED BOTTLED FRUIT JUICE	\$3.50 each	--	--
ROCKSTAR® ENERGY DRINKS	\$5 each	--	--
COFFEE PEPSI® AQUAFINA®	--	\$9.75 person	\$6 person

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LIQUOR SELECTION

CALL

Tito's®, Tanqueray®, Dewars White Label®, Seagrams® 7®, Jim Beam®, Jose Cuervo®, Bacardi®, Captain Morgan®, Korbel®, Malibu®, Triple Sec

TOP SHELF

Ketel One®, Grey Goose®, Tanqueray®, Bombay Sapphire®, Johnnie Walker® Black Label®, Seagrams® 7®, Jack Daniels®, Jameson®, Jim Beam®, Makers Mark®, Knob Creek®, Patron®, Bacardi®, Captain Morgan®, Korbel®, Malibu®, Disaronno®, Kahlua®, Grand Marnier®, Cointreau®, Baileys®

WINE SELECTION

WINES

Sparkling, Sauvignon Blanc, Pinot Grigio, Moscato, Cabernet Sauvignon, Pinot Noir

BEER SELECTION

DOMESTIC

Miller® Lite®, Miller® High Life®, Coors Light®, Budweiser®, Bud Light®, Michelob Ultra®

IMPORTED AND MICROBREWS

New Glarus Brewing Co. Spotted Cow®, Corona®, Heineken®, Lakefront Brewery™ IPA, White Claw® Black Cherry, White Claw® Lime

NON-ALCOHOLIC BEVERAGE SELECTIONS

COFFEE | TEA

Coffee (regular and decaf), iced tea or assorted hot tea

ASSORTED JUICES

Orange juice, apple juice, cranberry juice

ASSORTED SOFT DRINKS

Pepsi®, Diet Pepsi®, Sierra Mist®, Diet Sierra Mist®, Mountain Dew®

OTHER

Aquafina® bottled water, Rockstar® energy drink

BEVERAGE ENHANCEMENTS

HOUSE-INFUSED WATER

Lemon, Lime, Orange, Citrus Blend, Cucumber Lime Mint, Strawberry Basil Lemon, Blueberry Blackberry Orange

COFFEE STATION ENHANCEMENTS

FLAVORED CREAMER

French Vanilla, Hazelnut, Caramel Macchiato, Irish Cream, Mocha

FLAVORED SYRUP

Vanilla, Caramel, Toffee Crunch, Raspberry

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform us of any food allergies. Menu items prepared in our kitchen may contain, or come in contact with, common food allergens.

(V) denotes vegetarian dish. Menu items are subject to availability.

AUDIO VISUAL

MEETING ACCESSORIES

CUSTOM DIGITAL SIGNAGE

Wall-mounted | complimentary

Mobile units | \$40/upload (required in public areas)

LUCITE PODIUM | complimentary

WOODEN PODIUM | complimentary

CLICKER | \$40

HDMI SPLITTER | \$50

ADAPTORS | \$25

FLIPCHART WITH MARKERS | \$60

EASEL | \$10 (\$50 if not returned)

WHITE BOARD | \$50

EXTENSION CORDS | \$7

POWER STRIPS | \$5

AV TECH | \$50/hour

(14 day notice, 4 hour minimum, priced per hour)

SCREENS

80" FLAT SCREEN TELEVISION | \$175

55" FLAT SCREEN TELEVISION | \$125

40" CONFIDENCE MONITOR | \$100

DROP DOWN SCREEN | \$200

FAST FOLD SCREEN 7.5' X 13', includes drape | \$250

8' TRIPOD SCREEN | \$50

AUDIO

WIRELESS MICROPHONES | \$100

Handheld, lavalier, headset

WIRED MICROPHONE | \$125

TELECONFERENCE PHONE | \$50

AUDIO ACCESSORIES

TABLE TOP MIC STAND | complimentary

ADJUSTABLE FLOOR MIC STAND | complimentary

6 CHANNEL MIXER | \$50

MINI JACK TO XLR (house sound) | \$25

2 SPEAKER PORTABLE SOUND SYSTEM | \$150

VIDEO

7000 LUMEN PROJECTOR | \$300

DROP DOWN PROJECTOR | \$200

2600 LUMEN PROJECTOR | \$200

PACKAGES

DUAL SCREEN CASINO | \$900

2 screens, 2 projectors, splitter, mixer, wireless mic, podium

DROP DOWN | \$400

Wireless mic, drop down screen, projector, podium

INNOVATION ROOM 80" TELEVISION | \$150

MISCELLANEOUS

UP LIGHTING | up to 20 units, \$25 each

PIPE AND DRAPE | \$18/8 feet

Black or white

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