



FIREKEEPERS

CASINO • HOTEL
BATTLE CREEK

CATERING SALES

269-660-5491

cateringsales@firekc.com

TERMS & CONDITIONS

FOOD & BEVERAGE POLICIES

All Wedding Packages are subject to a minimum of 100 guests and \$5,000.00 in Food and/or Beverages.

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:

- Reception Ballroom Rental
- Discounted Room Rate for Hotel Guests
- 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 Votive Candles
- Bartender Fees waived with any Hosted Bar or Open Bar



SMOKIN' PACKAGE

\$55.00

- Complimentary Deluxe King Room
- Scheduled Tasting with the Banquet Chef
 - Two (2) people
 - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- One (1) Server Passed Hors D'oeuvres
- International and Domestic Cheese Display OR Farmers Market Crudité
- Plated Dinner or Buffet Dinner including Coffee and Fresh Baked Rolls
- Choice of Black or White Napkins
- Standard Dual Glass Cylinder Candle Centerpiece
- Up-Lighting for Head Table Backdrop

BLAZIN' PACKAGE

\$65.00

- Complimentary Two-Bay Fireside Suite
- Scheduled Tasting with the Banquet Chef
 - Four (4) people
 - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- International and Domestic Cheese Display OR Farmers Market Crudité
- Two (2) Server Passed Hors D'oeuvres
- Plated Dinner or Buffet Dinner including Coffee and Fresh Baked Rolls
- Custom Dual Glass Cylinder Candle Centerpiece
- Colored Napkin Options
- Discounted Black or White Chair Covers
- Rhinestone Gathered Head Table Backdrop with Floor to Ceiling Up-Lighting
- Floor to Ceiling Up-Lighting for Buffet or Appetizer Display

INFERNO PACKAGE

\$85.00

- Complimentary Two-Bay Fireside Suite 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
- International and Domestic Cheese Display OR Farmers Market Crudité
- Two (2) Hot Hors D'oeuvres
- One (1) Server Passed Hors D'oeuvres
- Plated Duet Dinner or Premium Buffet Dinner including Coffee and Fresh Baked Rolls
- White Orchid Centerpieces in Cylinder Vase with Flameless Pillar and Votive 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 Buffet, Display and Room Perimeter

SMOKIN' WEDDING PACKAGE \$55.00 per person

APPETIZER *Choice of one (1)*

International & Domestic Cheese Display
Farmers Market Crudité

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

Asparagus in Prosciutto
Melon & Prosciutto Skewer with Balsamic
Caprese Skewer
Brie & Strawberry 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)*

Oven Fried Walleye
Lemon-Thyme Chicken Breast
Cornbread Stuffed Chicken Breast
Vegetarian Herb Ricotta Ravioli
Classic Beef Stroganoff

SIDES *Choice of one (1)*

Wild Rice Pilaf
Garlic Whipped Yukon Potatoes
Parmesan Roasted Potatoes

VEGETABLES *Choice of one (1)*

Asparagus Bundle
Steamed 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)*

Deep Dish Lasagna
Slow Smoked Beef Brisket
Lemon-Thyme Seared Salmon
Pan Roasted Chicken Marsala
Almond Crusted Chicken Breast

SIDES *Choice of one (1)*

Garlic Whipped Yukon Potatoes
Rosemary Roasted Potatoes
Wild Rice with Almonds

VEGETABLES *Choice of one (1)*

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



BLAZIN' WEDDING PACKAGE \$65.00 per person

APPETIZER *Choice of one (1)*

International & Domestic Cheese Display
Farmers Market Crudité

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

Asparagus in Prosciutto
Melon & Prosciutto Skewer with Balsamic
Caprese Skewer
Brie & Strawberry 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)*

Short Rib of Beef
7oz. Grilled Filet Mignon
Chicken Picatta
Pan Roasted Mahi Mahi
Seared Chilean Sea Bass
Pistachio Crusted Rack of Lamb
Vegetarian Quinoa Stuffed Portabello

SIDES *Choice of one (1)*

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

VEGETABLES *Choice of one (1)*

Asparagus Bundle
Green Beans with Almonds
Steamed Broccoli
Three Sisters Succotash

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)*

Deep Dish Lasagna
Rosemary & Garlic Sirloin
Slow Smoked Beef Brisket
Lemon-Thyme Seared Salmon
Spice Rubbed Mahi Mahi
Maple Pork Chops
Pan Roasted Chicken Marsala
Almond Crusted Chicken Breast

SIDES *Choice of two (2)*

Garlic Whipped Yukon Potatoes
Rosemary Roasted Potatoes
Four Cheese Polenta
Wild Rice with Almonds

VEGETABLES *Choice of one (1)*

Steamed Broccoli Florets
Green Beans with Almonds
Herb & Olive Oil Roasted Seasonal Vegetables
Maple Glazed Carrots



INFERNO WEDDING PACKAGE \$85.00 per person

APPETIZER *Choice of one (1)*

International & Domestic Cheese Display
Farmers Market Crudité

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

Asparagus in Prosciutto
Melon & Prosciutto Skewer with Balsamic
Caprese Skewer
Brie & Strawberry Crostini

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

Assorted Mini Quiche
Spinach & Feta wrapped in Phyllo
Southwest Eggrolls with Chipotle Sour Cream
Pork Pot Stickers with Miso Sauce
Florentine Stuffed Mushroom Caps
Cinnamon & Spice Chicken Satay with Honey Glaze

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

VEGETABLES *Choice of one (1)*

Asparagus Bundle
Green Beans with Almonds
Broccoli & Cauliflower Au Gratin
Brown Sugar Glazed Baby Carrots
Herb & Olive Oil Roasted Seasonal Vegetable
Roasted Brussels Sprout with Bacon

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)*

Shrimp Scampi
Seared Chilean Sea Bass
Smoked Marinated Flank Steak
Herb Roasted Prime Rib
Chicken Oscar
French Style Carved Turkey

SIDES *Choice of two (2)*

Boursin Whipped Potatoes
Rosemary Roasted Potatoes
Four Cheese Polenta
Wild Rice with Almonds

VEGETABLES *Choice of one (1)*

Steamed Broccoli Florets
Green Beans with Almonds
Herb & Olive Oil Roasted Root Vegetables
Maple Glazed Baby Carrots



BEVERAGES

SOFT DRINKS

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

\$1.50 per drink
\$3.50 per person

BOTTLED BEERS

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light

\$4.00 per bottle
\$250.00 per Keg

PREMIUM BEERS

Sam Adams Boston Lager
Michelob Ultra
Corona
Heineken
Smirnoff Ice
Labatt Blue
Redd's Apple Ale
O'doul's Amber

\$5.00 per bottle
\$400.00 per Keg

LIQUORS

HOUSE BRAND LIQUORS

Inver House Very Rare Scotch
Torada White Tequila
Castillo Silver Label Rum
Beam's 8 Star Whiskey
Arrow Gin
Heaven Hill Vodka
Dekuyper Amaretto Liqueur
Peach Newport Liqueur
\$4.00 per drink

CALL BRAND LIQUORS

Jose Cuervo Tequila
Bacardi Superior Rum
Malibu Coconut Rum
Jim Beam Whiskey
Canadian Club Whiskey
Smirnoff Vodka
Captain Morgan's Spiced Rum
\$5.00 per drink

Tanqueray Gin
Jack Daniels Old #7 Black Whiskey
Pinnacle Raspberry Vodka
Johnnie Walker Red Label Scotch
Baileys Original Irish Cream Liqueur
Kahlua Liqueur
\$6.00 per drink

PREMIUM BRAND LIQUORS

Myer's Original Dark Rum
Seagrams 7 Whiskey
Southern Comfort Cordial
\$5.00 per drink

Bombay Sapphire Gin (ENG)
Crown Royal Whiskey
\$6.00 per drink

Maker's Mark Whiskey
Ketel One Vodka
\$7.00 per drink

Grey Goose Vodka
Johnny Walker Black Label Scotch
1800 Reposado Tequila
1800 Silver Tequila
Long Island Iced Tea
\$8.00 per drink



BEVERAGES

HOUSE WINE

*\$4.00 per glass
\$20.00 per bottle*

CHARDONNAY
Albertoni

WHITE ZINFANDEL
Albertoni

MERLOT
Albertoni

CABERNET SAUVIGNON
Albertoni

SELECT WINES

*\$7.00 per glass
\$38.00 per bottle*

CHARDONNAY
Robert Mondavi

WHITE ZINFANDEL
Buehler

PINOT GRIGIO
Robert Mondavi

REISLING
St. Julian

MOSCATO
Twisted

MERLOT
Robert Mondavi

CABERNET SAUVIGNON
Robert Mondavi

CHAMPAGNE
Wycliff

PRIVATE BIN WINES

*\$10.00 per glass
\$42.00 per bottle*

CHARDONNAY
Coppola Gold Label

WHITE ZINFANDEL
Berringer

MOSCATO
D'Arrigio

MERLOT
Coppola Blue Label

MALBEC
Trivento

CABERNET SAUVIGNON
Coppola Ivory Label



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**

HOUSE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

BOTTLED BEERS

Budweiser
Bud Light
Miller Lite
Coors Light

HOUSE BRAND OPEN BAR

*\$7.50 per person / hour**

HOUSE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

LIQUORS

Inver House Very Rare Scotch
Torada White Tequila
Castillo Silver Label Rum
Beam's 8 Star Whiskey
Arrow Gin
Heaven Hill Vodka
Dekuyper Amaretto Liqueur
Peach Newport Liqueur

BOTTLED BEERS

Budweiser
Bud Light
Miller Lite
Coors Light

CALL BRAND OPEN BAR

*\$9.00 per person / hour**

SELECT WINES

Chardonnay
White Zinfandel
Pinot Grigio
Reisling
Moscato
Cabernet Sauvignon
Merlot
Champagne
Pinot Noir
Malbec
Lambrusco

LIQUORS

Dekuyper Amaretto Liqueur
Peach Newport Liqueur
Jose Cuervo Tequila
Bacardi Superior Rum
Malibu Coconut Rum
Jim Beam Whiskey
Canadian Club Whiskey
Smirnoff Vodka
Captain Morgan's Spiced Rum
Tanqueray Gin
Jack Daniels Old #7 Black Whiskey
Pinnacle Raspberry Vodka
Johnnie Walker Red Label Scotch
Baileys Original Irish Cream Liqueur
Kahlua Liqueur

BOTTLED BEERS

Budweiser & Bud Light
Miller Lite
Coors Light
Sam Adams Boston Lager
Michelob Ultra
Corona
Heineken
Smirnoff Ice
Labatt Blue
Redd's Apple Ale
O'doul's Amber

**Maximum 4 Hours*



OPEN BARS

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

PREMIUM BRAND OPEN BAR

\$14.00 per person / hour*

PRIVATE BIN WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot
Moscato
Malbec

LIQUORS

Dekuyper Amaretto Liqueur
Peach Newport Liqueur
Bacardi Superior Rum
Myer's Original Dark Rum
Malibu Coconut Rum
Captain Morgan's Spiced Rum
Seagrams 7 Whiskey
Southern Comfort Cordial
Bombay Sapphire Gin (ENG)
Crown Royal Whiskey
Jack Daniels Old #7 Black Whiskey
Johnnie Walker Red Label Scotch
Pinnacle Raspberry Vodka
Baileys Original Irish Cream Liqueur
Kahlua Liqueur
Maker's Mark Whiskey
Ketel One Vodka
Grey Goose Vodka
Johnny Walker Black Label Scotch
1800 Reposado Tequila
1800 Silver Tequila
Long Island Iced Tea

BOTTLED BEERS

Budweiser & Bud Light
Miller Lite
Coors Light
Sam Adams Boston Lager
Michelob Ultra
Corona
Heineken
Smirnoff Ice
Labatt Blue
Redd's Apple Ale
O'doul's Amber

*Maximum 4 Hours

