

FOUR WINDS CASINOS CATERING GUIDELINES

Thank you for choosing Four Winds® Casinos for your hospitality needs. It is our goal to provide you and your guests with friendly and attentive service and creative menus at competitive prices, allowing you to concentrate on the purpose of your event. In order to help serve you as efficiently as possible please take a moment to review the following guidelines.

MENUS

Menus are priced on a per person basis unless otherwise specified per quantity. While we have a full range of menus available, our Sales and Catering Management Team is always happy to meet with you to discuss your particular needs.

FOOD & BEVERAGE

All Food and Beverages are required to be purchased through Four Winds Casino. Other than by Four Winds itself, no food or beverage is permitted to be catered either professionally or non-professionally on the Four Winds premises. Final selections are required to be submitted at least seven (7) days prior to the scheduled event.

GUARANTEED ATTENDANCE & PAYMENT POLICIES

In arranging private functions, the total number of individuals attending the function must be specified by 10am Eastern at least three (3) business days in advance of the function. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided by this time we will consider the last estimated number as the guarantee for the function. For all food functions the Banquet Department will prepare for five (5) percent over the guaranteed attendance figure. Four Winds reserves the right to charge for every person served. If attendance is above the guarantee, charges will be for actual number of guests. All events are considered tentative until a non-refundable deposit confirms your reservation unless otherwise specified in your contract. Deposits and payment schedules will be established with your Sales and Catering Manager.

MEETING ROOMS

Four Winds reserves the right to make changes in function room assignments should your actual attendance or food and beverage utilization differ substantially from original anticipated levels. The patron agrees to be responsible for any damages made to the facility during the time guests are under the patrons control or that of an independent contractor hired by the patron. Four Winds assumes no responsibility for any damages to equipment or property of patron or his/her guests. The rental party agrees to hold Four Winds harmless, and indemnify Four Winds for any personal injury, property damage or other cost or liability relating to its use of the room and the event, except for liabilities arising from the negligence or misconduct of Four Winds.



DECORATIONS

Your Sales and Catering Manager can coordinate a full range of services from floral and decorative needs, to security and electrical requests. In addition, the hotel offers an on premises audio visual supplier. Decorations brought onto the premises by the guest or decorator are required to be approved by management and meet all local fire and safety codes. Use of staples, tacks, nails and or tape is prohibited.

CONFERENCE MATERIALS

All arrangements for shipping and receiving of conference materials are required to be approved and confirmed with your Sales and Catering Manager two (2) weeks prior to arrival. Delivery should be no more than three (3) days prior to date of event or storage fees may apply.

SERVICE CHARGES

An 18% service charge and 6% sales tax will be applied to all catering invoices.

GUEST ROOMS

Hotel room blocks may be available in conjunction with a booked event, based on availability. Guests checking into the hotel must be 21 years of age or older and possess a valid credit card.

AUTHORITY

The person signing this agreement must be over 21 and present throughout the entire rental period. This agreement is not transferable to any other person or group.

DISPUTES

Any disputes relating to this agreement or the rental party's use of the Four Winds facility shall be governed by the laws of the Pokagon Band of Potawatomi Indians.

HOURS OF USE

The amount of time for your event must not exceed length of contracted hours. Should your event last longer than the time allotted, you will be charged additional fees.

ENTIRE AGREEMENT

This agreement constitutes the entire agreement between the parties and supersedes any and all other agreements, either oral or written with respect to the subject matter hereof.

You are subject to and agree to comply with all applicable laws, regulations and ordinances of the Pokagon Gaming Authority. Group agrees to observe all rules, regulations and directions that are imposed by Four Winds generally or specifically in respect of the space being used or public areas.



PROPERTY

You agree and acknowledge that Four Winds will not be responsible for the safe-keeping of equipment, supplies, written material or other valuable items left in function rooms, guest rooms or anywhere on Four Winds property other than any secured storage areas available to Four Winds guests. You may not rely on any verbal or written assurances provided by Four Winds staff, other than as provided in this Agreement.

Four Winds reserves the right to make and enforce all necessary or appropriate rules for the safe and efficient use of the facilities. This shall include, but not be limited to, the right to remove from the facilities any unruly, disruptive, or otherwise objectionable person without liability to Four Winds.

INDEMNIFICATION

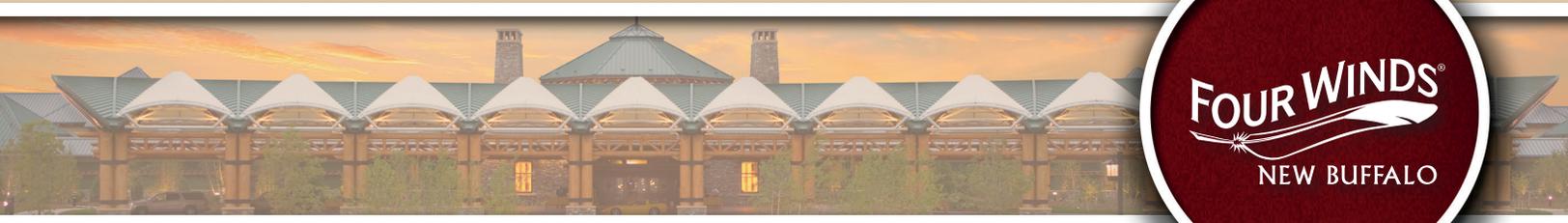
You agree to defend, indemnify and hold Four Winds, its officers, directors, agents and employees harmless from and against all claims, causes of action, costs, liabilities, damages, suits, losses and expenses, including without limitation, attorney’s fees, arising out of or in connection with the utilization of the facilities, or the areas in proximity to the facilities, by you pursuant to this Agreement. In addition, you agree to reimburse Four Winds for any and all damages, including attorney’s fees, which may occur to Four Winds facilities, equipment, fixtures, furniture or other property, either real or personal, which occur or arise out of the utilization of the facilities pursuant to this Agreement, without regard to whether such damage is caused by you or is a result of negligence or other fault of your own.

Four Winds agrees to indemnify and hold you harmless from any claim, action, cause of actions and liabilities which may be asserted by third parties arising out of the performance of Four Winds obligations pursuant to this Agreement, except for the willful misconduct or negligence on your part.

Group Name: _____

Group Authorized Signature: _____

Date: _____



BREAKFAST

CONTINENTAL EXPRESS

Assorted Chilled Juices, Fresh Fruit Platter, Muffins, Danish and Scones
\$12.00

EXECUTIVE EXPRESS

Assorted Chilled Juices, Fresh Fruit Platter,
Muffins, Danish and Bagels,
Honey Cured Hot Smoked Salmon and Whipped Cream Cheese
\$15.00

PLATED AMERICAN BREAKFAST

Orange Juice, Fresh Baked Muffins, Danish and Croissants

Select One of the Following:

- Farm Fresh Scrambled Eggs
- Spinach, Egg & Cheese Frittata
- Cinnamon Swirl French Toast

Each of the Above Served with Breakfast Potatoes and Bacon or Country Sausage
\$16.00

SUNRISE BUFFET

(Minimum 30 Guests)

Assorted Chilled Juices, Sliced Seasonal Fruit and Berries, Assorted Fruit Yogurts
Fresh Baked Muffins, Danish and Croissants,
Farm Fresh Scrambled Eggs, Biscuits and Gravy,
Bacon and Sausage Links
\$18.00

THE BREAKFAST BUFFET

(Minimum 30 Guests)

Assorted Chilled Juices, Sliced Seasonal Fruit and Berries
Fresh Baked Muffins, Danish, Croissants and Warm Pecan Rolls
Farm Fresh Scrambled Eggs, Grilled Ham,
Bacon, Sausage, Breakfast Potatoes and Oatmeal
\$20.00

OMELET STATION

Choice of fillings include: Onions, Mushrooms, Sweet Bell Peppers, Tomatoes, Cheddar Cheese, Ham and Bacon
\$6.00 Per Guest When Added to Above.
Attendant Required

All Breakfasts are Served with Fruit Preserves and Butter, Freshly Brewed Coffee and Tea.



FOUR WINDS®
NEW BUFFALO

BREAKS

CONTINENTAL EXPRESS

Fresh Fruit Platter,
Muffins, Danish and Scones
Assorted Chilled Juices
Freshly Brewed Coffee and Tea
\$12.00

EXECUTIVE EXPRESS

Fresh Fruit Platter, Muffins, Danish and Bagels,
Honey Cured Hot Smoked Salmon and Whipped Cream Cheese
Assorted Chilled Juices
Freshly Brewed Coffee and Tea
\$15.00

THE BASIC MEETING PACKAGE

THE BEGINNING

Assorted Muffins, Danish and Croissants
Fruit Preserves and Butter
Assorted Chilled Juices
Freshly Brewed Coffee and Tea

THE MORNING REFRESHER

Freshly Brewed Coffee and Tea

THE AFTERNOON BREAK

Assorted Cookies
Assorted Sodas and Spring Water
Freshly Brewed Coffee and Tea
\$19.00

THE EXECUTIVE MEETING PACKAGE

THE BEGINNING

Sliced Seasonal Fresh Fruit
Assorted Muffins, Danish and Croissants
Fruit Preserves and Butter
Assorted Chilled Juices
Freshly Brewed Coffee and Tea

THE MORNING BREAK

Assorted Scones with Sweet Butter
Freshly Brewed Coffee and Tea

THE AFTERNOON BREAK

Whole Fresh Fruit
Assortment of Candy Bars
Assorted Cookies and Chocolate Fudge Brownies
Assorted Sodas and Spring Water
Freshly Brewed Coffee and Tea
\$22.00

THE HEALTHY BREAK

Whole Fresh Fruit
Assorted Yogurt
Granola and Fiber Bars
Gourmet Teas
Spring Water
\$13.00



FOUR WINDS®
NEW BUFFALO

THE BEVERAGE BREAK

Assorted Soft Drinks, Spring Water
Coffee, Tea
\$5.25

CREATE A BREAK

BEVERAGES

SNACKS

Regular Coffee	\$30.00	Gallon
Decaffeinated Coffee	\$30.00	Gallon
Tea	\$30.00	Gallon
Hot Apple Cider	\$30.00	Gallon
Hot Chocolate	\$30.00	Gallon
Red Bull	\$4.00	Each
Iced Tea	\$28.00	Gallon
Lemonade	\$28.00	Gallon
Assorted 12 oz. Sodas	\$2.50	Each
Spring Water	\$2.00	Each
Chilled Fruit Juices	\$3.00	Each
Yogurt	\$3.00	Each

Hot Breakfast Sandwich	\$7.00	Each
Mini Baked Muffins	\$15.00	Dozen
Fresh Baked Danish	\$30.00	Dozen
Warm Cinnamon Rolls	\$30.00	Dozen
Mini Warm Cinnamon Rolls	\$15.00	Dozen
Warm Pecan Rolls	\$36.00	Dozen
Assorted Bagels	\$30.00	Dozen
Assorted Cookies	\$30.00	Dozen
Fudge Brownies	\$30.00	Dozen
Sliced Fresh Fruit	\$5.00	Per Person
Whole Fresh Fruit	\$2.00	Piece
Soft German Style Pretzels	\$24.00	Dozen
Cheese Cup	\$2.00	Each
Ruffled Chips and Dip	\$24.00	Bowl
Tortilla Chips and Salsa	\$24.00	Bowl
Assorted Potato Chips	\$2.00	Per Bag
Freshly Popped Popcorn	\$25.00	Pound
<i>\$75.00 Popcorn Machine Rental Fee</i>		
Granola Bars	\$24.00	Dozen
Assorted Candy Bars	\$30.00	Dozen
Candied Rice Krispie Treats	\$24.00	Dozen
Magic Bars	\$30.00	Dozen
Key Lime, Lemon Tarts	\$24.00	Dozen
Shelled Hard Boiled Eggs	\$12.00	Dozen
Chocolate Dipped Strawberries	\$36.00	Dozen
Assorted Dessert Shooters	\$4.50	Each
Cannoli	\$30.00	Dozen
Mini Cannoli	\$15.00	Dozen
Cream Puffs	\$30.00	Dozen
Eclairs	\$30.00	Dozen



PLATED LUNCHES

Choice of One Each Salad, Entrée, and Dessert

SALAD

Iceberg Wedge, Bacon, Bleu Cheese, Oven Roasted Tomatoes, and Buttermilk Dressing
Tossed Mixed Green Salad with Balsamic Dressing, Caesar Salad with Parmesan Cheese and Garlic Croutons

ENTRÉE

Boneless Pork Chop with Fire Roasted Apples
Mashed Sweet Potatoes and Fresh Market Vegetable
\$22.00

BBQ Ribs - Half Rack
Wedge Potatoes and Coleslaw
\$22.00

Roast Sliced Turkey Breast
Mashed Potatoes, Turkey Gravy
and Vegetable Medley
\$20.00

Vegetable or Meat Lasagna
Chef's Selection of Vegetables and Garlic Bread
\$19.00

Grilled Chicken Breast on a Nest of Fettuccini Noodles
Topped with Mozzarella Cheese & Marinara Sauce
and Paired with Fresh Seasonal Vegetables
\$21.00

Stuffed Shells
Ricotta Filled Pasta with Tomato Sauce
and Italian Style Vegetables
\$19.00

Baked Salmon with a Creamy Lemon Sauce
Roasted Fingerling Potatoes and Fresh Broccoli
\$28.00

Grilled New York Strip
12oz Grilled Steak, Maitre'd Butter,
Dauphnoise Potatoes and Seasonal Vegetables
\$30.00

DESSERT

Cheesecake, Chocolate Cake, Carrot Cake or Chocolate Mousse

All Lunches Served with Freshly Brewed Coffee, Tea, Rolls and Butter.



LUNCH BUFFETS

(MINIMUM 30 GUESTS)

DELI BUFFET

Soup Du Jour

Platters of Roast Beef, Ham, Turkey, Salami And Sliced Cheeses

Lettuce, Tomatoes, Onions, and Pickles

Potato Salad, Coleslaw

Artisanal Sliced Breads

Cubed Fruit Salad, Assorted Cookies and Brownies

\$22.00

PIZZA, PIZZA

Bowl of Caesar Salad

Antipasto Platter

Assorted Hoagies

Meatball Sub Sandwich

Pizza with Assorted Toppings

Cannolis, Fresh Baked Cookies

\$22.00

TIMBERS' SPECIAL

Asian Chicken Salad, Potato Salad, Coleslaw

Sliced Fruit

Pre-Made Hot Sandwiches:

Corned Beef Reuben on Rye

Turkey Wrap

Philly Steak

Assorted Chips

Assorted Cookies and Brownies

\$24.00

ITALIANO

Mixed Greens with Italian & Caesar Dressings

Marinated Grilled Vegetables

Sliced Italian Cold Cuts

Italian Sausage, Peppers and Onions

Penne Alfredo with Grilled Chicken Breasts

Vegetable Lasagna

Garlic Bread Sticks and Italian Rolls

Tiramisu, Cannolis

\$26.00

ON A ROLL

Tossed House Salad, Loaded Potato Salad, Pasta Salad

Select Two of the Following:

Hamburgers

Bratwurst

Chicago Style Hot Dogs

Assortment of Toppings & Appropriate Condiments

Baked Beans

Assorted Cookies, Fudge Brownies

\$24.00

HOME COOKIN'

Coleslaw, Loaded Potato Salad, Pasta Salad

Southern Fried Chicken, BBQ Pulled Pork

Mashed Potatoes, Smothered Green Beans

Corn with Sweet Peppers

Rolls, Corn Muffins and Butter

Apple Crisp, Peach Cobbler

\$24.00

All Lunch Buffets to Include Freshly Brewed Coffee and Tea.



11111 WILSON ROAD | NEW BUFFALO, MI 49117 | 1-866-4WINDS1 (1-866-494-6371) | FOURWINDSCASINO.COM

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BOX LUNCH

SANDWICH SELECTION

Ham and Cheese

Turkey and Swiss

Roast Beef and Cheddar

*All Served on a Rustic Roll
With Lettuce and a Pickle Spear*

Potato Chips

Chocolate Chip Cookie

Apple

Cutlery Kit, Salt and Pepper

Mustard and Mayonnaise

\$18.00



HORS D'OEUVRES

CRUDITÉS

Display of Seasonal Raw Vegetables with Assorted Dips

\$120.00 Per Tray

Serves 60 Guests

INTERNATIONAL CHEESE DISPLAY

Domestic and Imported Cheeses

Served with Crackers and Garnished with Grapes

\$5.00 Per Person

COLD

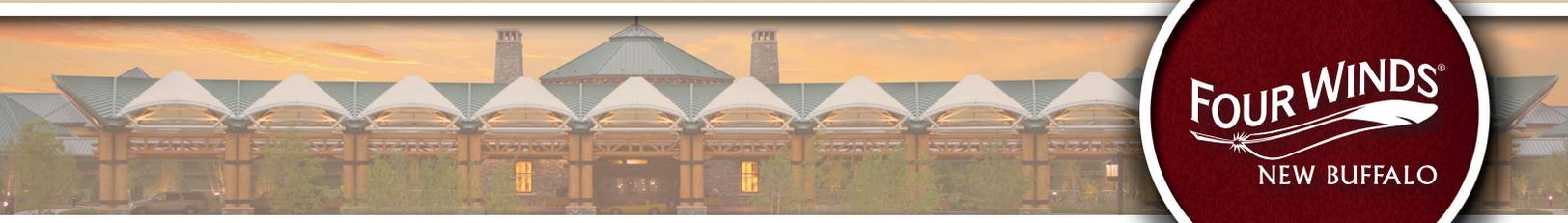
Jumbo Shrimp with Cocktail Sauce	\$4.50 Each
Oysters on the Half Shell	\$3.00 Each
Tomato, Basil and Roasted Garlic Bruschetta	\$100.00
Mascarpone and Candied Figs in a Phyllo Cup	\$150.00
Smoked Salmon with Herbed Cream Cheese	\$175.00
Salmon Spiral Skewer	\$175.00
Jardinière Skewer	\$200.00
Sesame Crusted Ahi Tuna with Wasabi Mayonnaise	\$200.00
Antipasto Skewer	\$200.00
Asparagus Wrapped in Prosciutto	\$200.00

(Minimum Order 100 Pieces)

HOT

Cocktail Franks in Pastry	\$200.00
Assorted Mini Gourmet Pizzas	\$200.00
Spanakopita	\$200.00
Italian Style Meatballs	\$200.00
Fig and Bleu Cheese Flatbread	\$200.00
Chicken Satay with Peanut Sauce	\$300.00
Cuban Cigar Spring Roll	\$300.00
Coconut Shrimp with Apricot Dipping Sauce	\$300.00
Spinach Artichoke Bite	\$300.00
Thai Chicken and Cashew Spring Rolls with Sweet Chili Sauce	\$300.00
Buffalo Chicken Wings or BBQ Chicken Wings	\$300.00
Candied Apple Pork Belly	\$400.00
Short Rib, Fig & Bleu Cheese Tart	\$400.00
Mini Beef Wellington	\$400.00
Scallops Wrapped in Bacon	\$400.00
Mini Maryland Crab Cakes	\$400.00

(Minimum Order 100 Pieces)



STATIONS

CARVED PRIME RIB

Served with Au Jus & Horseradish Cream

(Approx. 20 Servings)

\$250.00

OVEN ROASTED BREAST OF TURKEY

Served with Turkey Gravy

(Approx. 20 Servings)

\$150.00

STEAMSHIP ROUND OF BEEF

Served with Au Jus & Horseradish Cream

(Approx. 150 Servings)

\$500.00

SMOKED PORK STEAMSHIP

Au Jus & Barbeque Sauce

(Approx. 40 Servings)

\$200.00

ROTISSERIE COOKED PORK LOIN

Served with Fire Roasted Apples

(Approx. 20 Servings)

\$175.00

PASTA

A Variety of Premium Pasta, Two Sauces and Toppings to Include:

Chicken, Sausage, Shrimp, Crab, Mushrooms, Onions, Spinach, Garlic and Crushed Red Peppers

\$12.00 Per Person

NOODLE BAR

Udon Noodles, Rice Noodles. Clear Chicken and Beef Broths

Thinly Sliced Beef, Fresh Bean Sprouts, Cilantro, Scallions, Jalapeno Peppers,

Lemon & Lime Slices, Egg and Crushed Cashews

\$10.00 Per Person

All Action Stations Require an Attendant at \$75.00 each. Per Person Minimum Must be Met.



STATIONS

(MINIMUM 30 GUESTS)

RAW BAR

Assortment of Jumbo Shrimp
Oysters on the Half Shell
Crab Claws on a Bed of Seaweed
Cocktail Sauce, Horseradish & Cut Lemons

MARKET PRICE

DIM SUM

Assorted Asian Dumplings
Filled with Pork, Chicken and Vegetables
\$8.00

MASHED POTATOES

Mashed Sweet and Golden Potatoes
Sautéed Wild Mushrooms, Carmelized Onions
and Assorted Toppings
\$8.00

SLIDERS

Cheeseburger, Hickory Bacon
and Pulled Pork
\$10.00

HOT DOG STAND

Chicago Style Dogs
with All The Fixin's
\$8.00

SUSHI

Traditional Maki and Nigiri Sushi
with Wasabi, Pickled Ginger and
Soy Sauce
\$15.00

SHRIMP & GRITS

White Cheddar Grits with Taso Ham, Leek,
Garlic and Red Peppers
Lobster Cream Sauce
\$10.00

PEKING DUCK

Crisp Roasted Duck Served with Pancakes,
Scallions and Hoisin Sauce
\$8.00

FAJITAS

Grilled Chicken or Beef with Sweet Peppers and Onions
Warm Flour Tortillas, Salsa, Guacamole and Sour Cream
\$10.00

FOUR WINDS HOMEMADE TATER TOTS

Assorted Toppings to Include:
Cheese, Chili, Scallions, Ranch, Bacon and Sour Cream
\$8.00

Per Person. All Action Stations Require an Attendant at \$75.00. Per Person Minimum Must be Met.



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STATIONS

(MINIMUM 30 GUESTS)

DESSERT STATIONS

BUILD YOUR OWN SHORTCAKE

Sliced Strawberries, Whipped Cream

Traditional Biscuits

\$8.00

AMERICANA

Cheesecake, Chocolate Cake, Carrot Cake, Fudge Brownies,
Chocolate Chip, Oatmeal, Snickerdoodle and Peanut Butter Cookies

\$14.00

CHOCOLATE

Chocolate Fountain with Assorted Fruits, Cream Puffs and Marshmallows

\$14.00

VIENNESE TABLE

An Elaborate Display of European Pastries

\$20.00

BANANAS FOSTER

Attendant Required

Rum Caramel Sauce and Bananas over Vanilla Gelato

\$8.00

GELATO

Attendant Required

Assorted Gelato with Assorted Toppings

\$8.00

COBBLER

Seasonal Fruit Cobbler A La Mode

\$6.00

Per Person. All Action Stations Require an Attendant at \$75.00 each. Per Person Minimum Must be Met.



PLATED DINNERS

Choice of Salad, Entrée and Dessert

SALADS

Mesclun Field Greens, Dried Cherries, Almonds and Feta with Raspberry Vinaigrette
Spinach and Watercress Salad with Candied Walnuts, Apples, Gruyere Cheese and Maple Walnut Vinaigrette
Caesar Salad, Romaine Lettuce with Croutons, Parmesan Cheese and Caesar Dressing
Steak House Salad with Ranch or Balsamic Dressings

ENTRÉES

Surf & Turf

A Tenderloin Fillet and Crab Stuffed Jumbo Shrimp
Dauphinoise Potatoes, Bordelaise and Buerre Blanc Sauce
\$55.00

Fillet Mignon

Chef's Potatoes With a Wild Mushroom Sauce
\$42.00

Chicken Oscar

Roasted Airline Breast, Topped with Crabmeat,
Asparagus and Hollandaise Sauce, Wild Rice Blend
\$35.00

Broiled Atlantic Salmon

Roasted Fingerling Potatoes, Served with Saffron Sauce
\$32.00

Half Rotisserie Chicken

Creamy Mashed Potatoes, Natural Jus
\$30.00

*All Dinners Include Rolls and Butter, Chef's Choice of Vegetable, Freshly Brewed Coffee and Tea.
If Offering a Choice of Entrée, Menu Price is Based on Higher Priced Selection*



FROM OUR PASTRY SHOPPE

Triple Chocolate Terrine
Raspberry Sauce

Crème Brûlée
Vanilla Bean Infused Custard with a Crispy Sugar Crust

Montmorency Cherry Cheesecake
with a Vanilla Bean Sauce

Macadamia Nut Crusted Key Lime Pie
Strawberry Sauce

Flourless Chocolate Torte
with Fresh Fruit

Tiramisu
Accented by a Coffee Vanilla Bean Reduction

Neuske's Bacon, Caramel and Peanut Ice Cream Dome

Four Winds Chocolate Cake
Chocolate Sauce and Fresh Berries



DINNER BUFFETS

(MINIMUM 30 GUESTS)

BBQ

Pasta Salad, Loaded Potato Salad, Coleslaw, Fruit Salad,
Mixed Greens, Dressings and Accompaniments

BBQ Chicken, Sliced Beef Brisket and Ribs
Macaroni and Cheese, Corn on the Cob
Smothered Green Beans, BBQ Baked Beans
Biscuits & Corn Muffins

Pecan Pie, Fruit Crisp and Bread Pudding
\$38.00

ITALIAN

Caesar Salad
Roasted Marinated Italian Vegetables
Tomato Mozzarella Salad

Minestrone Soup

Frutti De Mare – Mussels, Clams and Shrimp on a Bed of Penne Pasta
Chicken Marsala
Eggplant Parmesan
Seasonal Italian Vegetables
Baked Ziti

Tiramisu, Zuppa Anglaise, Chocolate Mousse Cake
\$36.00

AMERICAN BOUNTY

Iceberg Salad and Dressings, Coleslaw, Macaroni Salad, Potato Salad

Four Winds Chili

Fried Chicken, Pot Roast and Fried Fish, Candied Yams, Braised Greens, Buttered Corn
Hush Puppies, Macaroni and Cheese

Fruit Crisp, Bread Pudding and Brownies
\$34.00



DINNER BUFFETS

GRAND BUFFET

Mixed Field Green Salad, Caesar Salad
Assortment of Composed Salads
Fruit and Vegetable Displays

Fried Shrimp
Baked Salmon with a Lemon Cream Sauce
Herb Roasted Chicken
Chef's Seasonal Vegetables, Garlic Mashed Potatoes

Carved Slow Roasted Prime Rib
Served with Au Jus & Horseradish Cream

Four Winds Chocolate Cake, Caramel Apple Cheesecake & Carrot Cake
\$46.00

FROM THE WOK

Noodle Bar

Dim Sum

Vegetable Egg Rolls and Crab Rangoon

Pork Spare Ribs, General Tso's Chicken, Beef & Broccoli
Fragrant Egg Plant with Pork & Stir Fried Vegetables
Fried and Steamed Rice

Green Tea Cake and Fortune Cookies
\$34.00

LATIN AMERICA

Build Your Own Taco Salad Station

Mixed Greens, Queso, Assortment of Salsas, Sliced Jalapenos, Olives,
Guacamole, Tomatoes, Onions, Black Beans, Sour Cream, Chipotle
Dressing and Tricolored Nacho Chips

Chicken Molé

Carne Asada

Skewered Garlic Chipotle Shrimp with Grilled Peppers and Onions
Borracho Beans, Lime Rice, Roasted Plantains

Flan and Tres Leches Cake
\$34.00

All Buffets Include Assorted Bread Basket, Freshly Brewed Coffee and Tea. Minimum 40 Persons or 20% Surcharge.



BEVERAGES

HOSTED BAR

Open Bar Service of Liquors, Imported and Domestic Beers
Four Winds Selection of Wines, Soft Drinks, Spring Water and Juices Per Hour

HOUSE BRANDS

Absolut, Absolut Citron & Vanilla Vodka, Bacardi, Tanqueray,
Captain Morgan, Bacardi, Jim Beam, Jack Daniels,
Southern Comfort, Seagrams 7, Baileys, Chivas, Triple Sec,
Jose Cuervo Gold, Stolli Razz, Crown Royal,
Hennessy, Dewars

\$14.00 Per Person
\$6.00 Per Additional Hour

PREMIUM BRANDS

Ketel One, Grey Goose, Bacardi, Bombay Sapphire,
Hendrick's Gin, Captain Morgan, Jameson, Malibu,
Maker's Mark, Jack Daniels, Southern Comfort, Knob Creek,
Kahlua, Baileys, Chivas, Johnnie Walker Black, Cointreau,
Jose Cuervo Gold, Patron Silver, Belvedere, Glenlivet, Crown
Royal Reserve, Woodford Reserve, Grand Marnier

\$16.00 Per Person
\$7.00 Per Additional Hour

HOSTED BAR - BY THE DRINK

Charges Billed to the Host Based on
Actual Number of Drinks Consumed.

CASH BAR

For any Group Desiring Their Guests
to Personally Pay for Each Drink.

House Brands	\$6.00
Premium Brands	\$7.00
House Wines	\$5.00
Imported Beers	\$5.00
Domestic Beers	\$4.00
Soft Drinks	\$2.75
Spring Water	\$2.00

*A minimum of \$500.00 per bar revenue must be generated.
Otherwise, an additional charge of \$150.00 per bartender
will be billed to your account.*

House Brands	\$6.00
Premium Brands	\$7.00
House Wines	\$5.00
Imported Beers	\$5.00
Domestic Beers	\$4.00
Soft Drinks	\$2.75
Spring Water	\$2.00

*A minimum of \$500.00 per bar revenue must be generated.
Otherwise, an additional charge of \$150.00 per bartender
will be billed to your account.*



BANQUET WINE LIST

Bin #	CHAMPAGNE, SPARKLING WINES	Price
1015	Segura Viudas, Brut Reserva, Spain	\$24.00
1006	Korbel, Brut, California	\$36.00
1001	J Sparkling Brut, California	\$63.00
1004	Veuve Clicquot, Brut, Yellow Label, France	\$99.00

Bin #	WHITE WINES	Price
1500	Beringer, White Zinfandel, California	\$17.00
3703	Chateau Ste. Michelle Riesling, Washington	\$25.00
3701	Chateau Grand Traverse, Late Harvest Riesling, Michigan	\$38.00
3514	Guenoc, Sauvignon Blanc, California	\$36.00
2029	Kendall Jackson, Chardonnay, California	\$40.00
2030	La Crema, Chardonnay, California	\$45.00
3100	Santa Margherita, Pinot Grigio, Italy	\$55.00

Bin #	RED WINES	Price
4005	Magnificent Wine Co., Cabernet Sauvignon, Washington	\$28.00
7308	Layer Cake, Malbec, Argentina	\$37.00
5000	Franciscan, Merlot, California	\$38.00
5515	La Crema Pinot Noir, California	\$53.00
4039	Freemark Abbey, Cabernet Sauvignon, California	\$74.00
5500	King Estate, Pinot Noir, Oregon	\$57.00
4029	Clos du Val, Cabernet Sauvignon, California	\$67.00

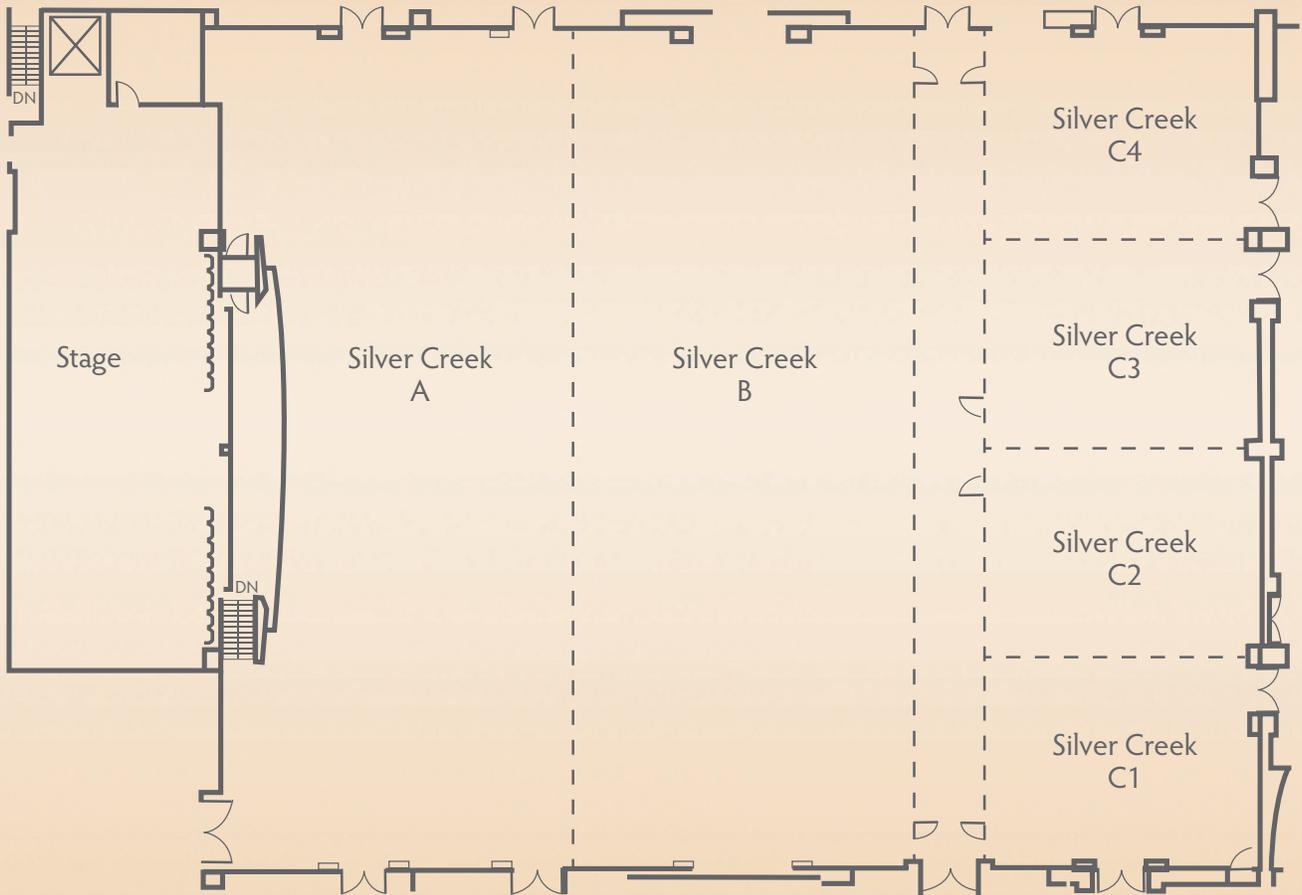
If you prefer to enhance your wine experience we have an award winning wine list available in our Copper Rock Steakhouse.



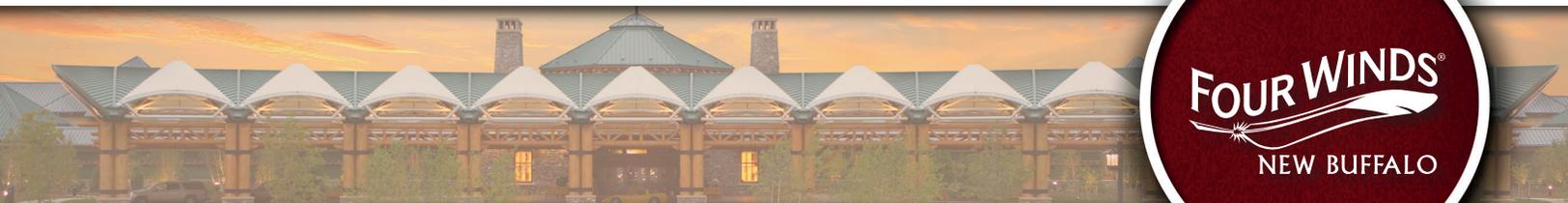
11111 WILSON ROAD | NEW BUFFALO, MI 49117 | 1-866-4WINDS1 (1-866-494-6371) | FOURWINDSCASINO.COM

Food and Beverage Prices Subject to Customary 18% Service Charge and 6% Sales Tax. Menu prices are subject to change.

SILVER CREEK FLOOR PLAN AND CAPACITY CHART



Event Space	Dimensions	Square Feet	Banquet	Reception	Classroom	Theatre	Conference	U-Shape
Silver Creek	117' x 114'	16,700	1,000	2,000	1,100	1,600	n/a	n/a
Silver Creek A	117' x 44'	5,123	400	n/a	300	525	n/a	n/a
Silver Creek B	117' x 49'	5,689	470	n/a	350	600	n/a	n/a
Silver Creek C	117' x 38.5'	4,460	350	n/a	320	475	n/a	n/a
Section C (each)								
1, 2, 3 & 4	29.5' x 38'	1,115	80	140	40	115	30	36



AUDIO-VISUAL EQUIPMENT RENTALS & SERVICES

PROJECTION EQUIPMENT

- 3k Projector - \$175.00
- 5k Projector - \$400.00
- In Room Screen & Projector Package - \$225.00
- 46" LCD Monitor - \$200.00
- DVD/VCR - \$25.00
- Blu-Ray Player - \$30.00
- Video Recording - \$275.00

AUDIO SOUND SYSTEMS

- CD Player - \$25.00
- Small Sound System - \$150.00
- Mixer Amplifier - \$50.00
- Polycom Conference Speaker Phone - \$75.00
- Wired Microphone - \$10.00
- Wireless Microphone (Handheld) - \$45.00
- Wireless Microphone (Lavalier) - \$75.00
- Countryman Headset - \$30.00

MISCELLANEOUS

- Whiteboard - \$15.00
- Flipchart Package - \$25.00
- Pipe & Drape (8' Tall) - \$10.00/ft
- Electrical Extension Cords - \$10.00 each

LIGHTING

- 1000 w/ Follow Spot - \$70.00
- LED Floor/Ceiling Lighting - \$250.00
- LED Floor/Ceiling Lighting
(Full DMX Control) - \$500.00
- Mirror Ball Package - \$100.00

LABOR

(All labor rates are subject to a 4 hour minimum)

- Technical labor - \$30.00/hr (Monday- Sunday)
- Overtime rate - \$45.00/hr (after 8 hrs)
- Holiday rate - \$60.00/hr (Christmas Eve,
Christmas Day, Easter & Thanksgiving)

TERMS AND CONDITIONS

- Prices do not reflect 18% service charge and 6% sales tax
- Equipment rates – All equipment will be set 30 minutes prior to start times unless alternate arrangements have been pre-arranged
- Rental prices are per item – unless otherwise noted
- All rental prices are per room, per day, per function unless otherwise noted or established in advance
- Prices of equipment & availability are subject to change



