

G A M I N G ♦ D I N I N G ♦ E N T E R T A I N M E N T ♦ H O T E L ♦ S P A

Soaring Eagle Event Guide



Soaring Eagle
CASINO & RESORT®



An Enterprise of the
Saginaw Chippewa Indian
Tribe of Michigan

Soaring Eagle Casino and Resort is proud to have the opportunity to host your event. Our elegant function rooms paired with our team of hospitality professionals will ensure the total success of your event.

Enclosed you will find Soaring Eagle's suggested menu selections. Our Culinary and Sales Staff are more than happy to work with you to create a custom menu that suits your event needs.

In order to ensure the availability of all selected items, your menu selections should be submitted to your Catering and Convention Services Manager no later than twenty-one (21) days prior to your scheduled event. We can provide Kosher meals upon request with two weeks advance notice. Please specify any specific dietary requirements to the sales staff when making menu selections so that they may be accommodated. Prices are subject to change. In order to maintain proper Food Safety regulations, food that is served at a banquet function may not leave the premises.

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Menu Selections

All Breakfast Selections include freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

Continental Breakfast Selections

Fresh Orange Juice
Assorted Selection of Yeast Doughnuts, Cake Doughnuts, and Danish
Preserves & Butter

\$9.95 + per person
CB-I

Fresh Orange & Grapefruit Juices
Display of Fresh Sliced Fruit & Berries
Assorted Muffins, Fruit Breads, Croissants & Danish
Preserves & Butter
Assorted Bagels & Flavored Cream Cheeses
Assorted Flavors of Yogurt

\$12.95 + per person
CB-II

Orange, Grapefruit & Tomato Juices
Assorted Breakfast Bars & Assorted Cold Cereals
Whole & Skim Milk
Assorted Flavors of Yogurt
Display of Fresh Sliced Fruit & Berries
Brown Sugar Crème Fraîche
Assorted Muffins, Croissants, Coffee Cakes & Danish
Preserves & Butter

\$13.95 + per person
CB-III

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Plated Breakfast Selections

Fluffy Scrambled Eggs
 Strawberry Cheesecake French Toast
 Chilled Tomato & Fruit Juices
 Fresh Seasonal Breakfast Fruit Cocktail
 Choice of Smoked Sausage Links, Bacon or Ham
 Home Fried Potatoes
 Preserves & Butter

\$11.95 + per person
 PB-I

Roasted Vegetable & Parmesan Quiche
 Smoked Sausage Links
 Chilled Tomato & Fruit Juices
 Fresh Seasonal Breakfast Fruit Cocktail
 Oven Roasted Red Skin Potatoes
 Assorted Breakfast Pastries
 Preserves & Butter

\$14.95 + per person
 PB-II

Eggs Benedict - Creole Style
 Two Poached Eggs
 House Made Smoked Ham Hash with Creole Hollandaise
 Toasted English Muffin
 Chilled Tomato & Fruit Juices
 Fresh Seasonal Breakfast Fruit Cocktail
 Oven Roasted Red Skin Potatoes
 Assorted Breakfast Pastries
 Preserves & Butter

\$15.95 + per person
 PB-III

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Breakfast Buffet Selections (All Breakfast Buffet Selections require a minimum of 20 guests.)

Fluffy Scrambled Eggs
Crème Brulee French Toast with Fresh Berries
Home Fried Potatoes
Chilled Tomato & Fruit Juices
Display of Fresh Sliced Fruit and Berries
Assorted Breakfast Pastries with Preserves & Butter
Choice of Bacon, Sausage, Ham or Corned Beef Hash

\$16.95 + per person

BB-I

Ham & Cheddar Scrambled Eggs
Apple Cinnamon Raisin French Toast with Michigan Maple Syrup
Skillet Fried Potatoes with Herbs & Caramelized Onions
Chilled Tomato & Fruit Juices
Assorted Breakfast Pastries with Preserves & Butter
Display of Fresh Seasonal Fruit and Berries
Cold Cereal Display
Assorted Flavors of Yogurt
Choice of two: Bacon, Sausage, Ham or Corned Beef Hash

\$18.95 + per person

BB-II

Western Style Scrambled Eggs
Cheese Blintz with Vanilla Crème Anglaise or Fruit Compote
Skillet Fried Potatoes with Herbs & Caramelized Onions
Chilled Tomato & Fruit Juices
Display of Fresh Seasonal Fruit & Berries
Assorted Cereals & Housemade Almond Honey Granola with Whole & Skim Milk
Smoke House Bacon & Sausage Links
Assortment of Fresh Baked Danish, Muffins & Croissants with Preserves and Butter

\$22.95 + per person

BB-III

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Brunch Buffet Selections

All Brunch Selections include freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas. All brunch menus require a minimum of 20 Guests.

All Brunch Buffets include the following items:

Western Style Scrambled Eggs or Traditional Scrambled Eggs
Chilled Tomato & Fruit Juices
Display of Fresh Seasonal Fruit & Berries
Assorted Breakfast Pastries
Oven Roasted Potatoes or Mashed Potatoes & Gravy
Vegetable Du Jour
Smoked House Bacon, Sausage or Grilled Ham

Choose two of the following selections:

Cantaloupe & Watermelon Salad with Vanilla Mint
Dilled Cucumber & Red Onion Salad
Garden Salad: Carrots, Red Onion, Cucumber, Sun Dried Tomatoes, and a choice of two dressings

Choose one soup from our banquet soup selections.

Choose two of the following selections:

Grilled Chicken Breast with Spinach & Fontina Fondue
Sausage Gravy with Southern Style Biscuits
Herb Crusted Pork Loin with Pancetta & Caramelized Onion Gravy
Baked Penne Pasta with Julienne Garlic Chicken or Shrimp with Roasted Red Peppers, Romano & Parmesan Mornay

Choose one of the following selections:

Warm Apple Bread Pudding with Cinnamon Caramel Sauce
Peach Crepes with Vanilla Bourbon Cream Anglaise
Cheese Blintz
Fresh Berries
Warm Fruit Crisp with Powdered Sugar Garnish

\$35.95 + per person

BR-I

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)





*If You Have Any Questions
Please Don't Hesitate To Ask...*



An Enterprise of the
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Tribe of Michigan

Menu Selections

Breakfast and Brunch Accompaniments

All Live Action Stations require a minimum of 20 Guests, and charges of \$40.00 per Chef per hour apply. One Live Action Station is required for every 150 anticipated guests. All prices are per person.

Smoked Fish Presentation

House Smoked Salmon, Peppered Mackerel & Trout

Assortment of Bagels with Dilled Cream Cheese

Traditional Accoutrement

\$3.95+

LAB-I

Omelet Station (Egg Whites Omelets available upon request) - *Live Action*

Omelets made to order with the following items available:

Bacon, Ham, Sausage, Spinach, Cheddar & Mozzarella Cheese, Peppers, Onions & Mushrooms

\$5.95+

LAB-II

Crepe Station - Live Action

Crepes made to order with assorted fruit fillings

Whipped Cream, Vanilla Anglaise Sauce, Cinnamon, Chocolate Shavings & Chopped Nuts

\$6.95+

LAB-III

Belgian Waffle Station - Live Action

Waffles made to order with Warm Syrup, Assorted Fruit Toppings

Whipped Cream, Chocolate Sauce, Cinnamon, Chocolate Shavings & Chopped Nuts

\$5.95+

LAB-IV

Fruit Smoothies - Live Action

Choice of Assorted Fruits blended to order

Vanilla, Chocolate, Yogurt or Malt

\$3.95+

LAB-V



Menu Selections

Breakfast and Brunch Accompaniments Continued

Breakfast Sandwiches

Choice of Sausage, Ham or Bacon with Egg, and American Cheese

Croissant, Bagel or English Muffin

\$4.95+

LAB-VI

Breakfast Burritos

Scrambled Eggs

Sautéed Peppers, Onions & Cheddar Cheese

Bacon or Sausage

Vegetarian option is available

\$5.95+

LAB-VII

Hard Boiled Eggs

\$\$.50 Each

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Plated Luncheon Selections

Plated Luncheons include your choice of soup from our banquet soup selections or salad, Chef selection of starch & vegetable, fresh baked rolls & butter (excluding some Plated Sandwiches), a choice from our dessert selections & freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

Entree Selections

Creole Dusted Salmon with Crawfish Étouffée and Toasted Fennel Buerre Blanc

\$20.95 + per person

PL-I

Herb Crusted Great Lakes Whitefish with Sherry Crab Sauce

\$20.95 + per person

PL-II

Beef Satay with Black Pepper Hollandaise

Chicken Satay with Citrus Glaze

\$22.95 + per person

PL-III

Grilled Chicken Breast with Wild Mushroom Sauté

\$22.95 + per person

PL-IV

Cola Glazed Pork Loin with Bourbon Jus

\$19.95 + per person

PL-V

Roasted Vegetable Napoleon (Vegetarian) with Red Pepper Coulis

\$16.95 + per person

PL-VI

Penne Amatriacianna (Vegetarian) with Sliced Grilled Portobello Mushrooms and Shaved Parmesan Cheese

\$16.95 + per person

PL-VII

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Plated Luncheon Sandwich Selections

All Plated Luncheon Sandwich selections are served with a choice of potato salad or pasta salad, a fresh fruit garnish, and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas. All sandwiches are served on your choice of bread.

Muffuletta Sandwich

Italian Ham, Salami, Mortadella, Olive Salad
& Provolone Cheese
\$13.95 + per person
SL-I

Smoked Ham & Swiss

Honey Mustard Mayonnaise
\$11.95 + per person
SL-II

Peppercorn Crusted Roast Beef

Horseradish Sauce & Aged White Cheddar Cheese
\$12.95 + per person
SL-III

Smoked Turkey & Provolone

Pickled Red Onion Jam
\$11.95 + per person
SL-IV

Michigan Chicken Salad

Sun Dried Cherries, Celery & Toasted Almonds
Lettuce or Tomato Cup Option
\$11.95 + per person
SL-V

Albacore Tuna Salad

Lettuce or Tomato Cup Option
\$11.95 + per person
SL-VI

Bread Selections:

White, Wheat, Sourdough White, Pumpernickel & Rye, Italian Hoagie, Kaiser Roll, or Wraps

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Lunch on the Run: Boxed Lunch Selections

All Boxed Lunches include condiments, potato chips, a fudge brownie, apple, and disposable flatware. Unless otherwise specified sandwiches can be crafted on your choice of bread.

Choose one of the following salads:

Home Style Potato Salad
Tortellini Salad
Fresh Fruit Salad
Roasted Vegetable Salad
Roasted Corn & Black Bean Salad

Choose one of the following sandwiches:

Smoked Turkey Breast
Brie Cheese and Dried Cherry Aioli
\$15.95+ per person
BXL-I

Grilled Vegetable Wrap

Marinated Grilled Vegetables in Lavosh Wrap
Fresh Mozzarella & Sun Dried Tomato Aioli
\$14.95+ per person
BXL-III

Ham & Swiss

Hearthstone Ham & Jarelsburg Swiss, Honey Dijon
on Ciabatta Bread
\$13.95+ per person
BXL-V

Italian Deli

Prosciutto, Genoa Salami, Provolone &
Mortadella with Balsamic Vinaigrette
\$15.95+ per person
BXL-II

Roast Sirloin

Herb & Pepper Roasted Sirloin,
Boursin Cheese & Horseradish Sauce
On a Hoagie roll
\$15.95+ per person
BXL-IV

Tuscan Chicken

Pesto Marinated Grilled Chicken Breast,
Fresh Mozzarella & Sun Dried Tomato Aioli
\$15.95+ per person
BXL-VI

Bread Selections:

White, Wheat, Sourdough White, Pumpernickel & Rye, Italian Hoagie, Kaiser Roll, or Wraps

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Cold Plated Luncheon Selections

Plated Deli Presentation

Choice of soup from our banquet soup selections

Tortellini Salad or Yukon Gold Potato Salad

Choose four of the following deli selections: Smoked Turkey, Pesto Grilled Chicken Breast, Roast Beef, Smoked Ham, Hard Salami, Albacore Tuna, Smoked Salmon or Chicken Salad

Provolone, Swiss & Colby Jack Cheeses

Choice of Bread: White, Wheat, Sourdough White, Pumpernickel, or Rye

A dessert selection from our banquet dessert selections, along with freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

\$16.95 + per person

CL-I

Caesar Salad

Presented in a parmesan bowl with garlic croutons, vine-ripe tomatoes, & Kalamata olives.

If you would like to enhance the presentation we offer the following accompaniments: Grilled Chicken, Shrimp, or Portobello Mushrooms.

Choice of soup from our banquet soup selections, Fresh baked rolls & butter, a dessert selection from our banquet dessert selections, along with freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

\$16.95 + per person

CL-II



Menu Selections

Cold Plated Luncheon Selections

Oriental Chicken Salad

Baby Greens, Grilled Chicken, Snap Peas, Cilantro, Rice Noodles, & Cashews with Chinese Mustard Vinaigrette

Choice of soup from our banquet soup selections, Fresh baked rolls & butter, a dessert selection from our banquet dessert selections, along with freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

\$14.95 + per person

CL-III

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Luncheon Buffet Selections

All Luncheon Buffet Selections include fresh baked rolls and butter, (excluding sandwich buffets), along with freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; and a selection of Hot Herbal Teas. All luncheon buffet menus require a minimum of 20 Guests.

Chicken Alfredo with Penne Pasta
 Sautéed Beef Tips with Red Wine Mushroom Sauce
 A Selection of one starch & two vegetables from our banquet selections
 Fresh Field Greens with the choice of two dressings & appropriate trimmings
 Display of Fresh Fruit & Berries
 Tortellini Salad, Red Cabbage Slaw
 Assortment of Fresh Baked Pies, Cakes, and Cookies
 \$22.95 + per person
 LB-I

Roasted Pork loin with Apricot Glaze
 Sautéed Beef Tips with Red Wine Mushroom Sauce
 Baked Whitefish with Lemon Butter Sauce
 A Selection of one starch & two vegetables from our banquet selections
 Fresh Field Greens with the choice of two dressings & appropriate trimmings
 Display of Fresh Fruit & Berries
 Yukon Gold Potato Salad, Roasted Vegetable Salad
 Assortment of Fresh Baked Pies, Cakes, and Cookies
 \$23.95 + per person
 LB-II

Southwest Caesar Salad with Cojita Cheese & Tortilla Straws
 Petit Wet Beef Burritos with Diced Tomatoes & Shredded Lettuce
 Green Chili & Monterey Jack Flautas
 Tequila Almond Chicken
 Display of Fresh Sliced Fruit & Berries
 Roasted Corn & Black Bean Salad with Cilantro Dressing
 Jicama & Cucumber Salad with Chili Lime Dressing
 Refried Beans, Spanish Rice & Cheese Nachos
 Carmel Flan, Cheesecake & Fruit Tarts
 \$24.95 + per person
 LB-III



Menu Selections

Luncheon Buffet Selections Continued

Hot Sandwich Buffet

Choice of two of the following hot sandwiches:

Grilled Chicken, Meatball Sub, Hamburger, Philly Steak, Barbecued Pork, Hot Dog, or Bratwurst

Pickles, Lettuce, Tomatoes & Onions

Potato and Corn Chips

Cole Slaw & Pasta Salad

Double Fudge Chocolate Brownies

\$19.95 + per person

LB-IV

Pizza and Salad Buffet

Assortment of 16 inch three item pizzas

Caesar & Greek Salad

Bread Sticks & Marinara Dipping Sauce

Tiramisu & Italian Themed Desserts

\$20.95 + per person

LB-V

Cold Sandwich Buffet (A soup selection may be added for an additional cost per person - See page 36 for Soup Selections)

Choice of four of the following sandwich platter selections: Smoked Turkey, Roast Beef, Smoked Ham, Corned Beef, Pastrami, Pesto Grilled Chicken Breast, Albacore Tuna Salad or Chicken Salad

Display of Fresh Fruit & Berries

Tortellini Salad, Red Cabbage Slaw or Yukon Gold Potato Salad

Assorted Sandwich Breads

Colby Jack, Swiss & Provolone Cheeses

Pickles, Lettuce, Tomatoes, Marinated Onions & Olives

Potato & Corn Chips

Assorted Cakes and Pies

\$19.95 + per person

LB-VI



Menu Selections

Luncheon Buffet Selections Continued

Oriental Theme

Sesame Soba Noodle Salad
 Oriental Style Slaw
 Egg Rolls with Sweet & Sour Dipping Sauce
 Teriyaki Beef
 Pork Fried Rice
 Chow Mein Noodles
 Spicy Imperial Chicken
 Coconut Custard Pie, Ginger Fruit Tarts
 Thai Inspired Spice Cake with Cardamom Cream
 \$21.95 + per person
 LB-VII

Sunday Luncheon Buffet

Please choose three of the following options:

Home-style Meatloaf with Onion Gravy
 Chicken Cacciatore
 Parmesan Crusted Whitefish
 Chicken Short Cake
 Lasagna
 Sliced Pork Loin with Blackened Cream Sauce
 Meatballs & Mushrooms
 Hungarian Style Goulash

The Sunday Luncheon Buffet includes:

Iceberg Salad with the choice of two dressings & appropriate accoutrements
 Yukon Gold Potato Salad
 Garlic Mashed Potatoes with Beef Gravy
 Rice Pilaf
 Green Bean Medley
 Assorted Cakes and Pies
 \$23.95 + per person
 LB-VIII



Menu Selections

Luncheon Buffet Selections Continued

Soup and Salad Buffet (This menu requires a minimum of 10 Guests)

Choice of three of the following salad options:

Tortellini Salad

Caesar Salad

Honey Dijon Spinach & Strawberry Salad

Cucumber & Red Onion with Dilled Sour Cream Dressing

Mandarin Bibb Salad

Fresh Field Greens

A choice of two dressings & appropriate trimmings

Warm Rolls & Bread Sticks

Your Choice of 2 Soups from our Soup Selections

Assorted Cakes and Pies

\$15.95 + per person

LB-IX

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Meeting Break Selections

Cookie Break

Assorted Giant Cookies

Selection of Soft Drinks

Ice Cold Milk & Ice Tea

Freshly Brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated
as well as a selection of Hot Herbal Teas

\$8.95 + per person

RB-I

Snack Break

Corn Chips, Potato Chips,

Popcorn & Pretzels

Granola Bars, Candy Bars

Brownies

Assorted Soft Drinks

Freshly Brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated
as well as a selection of Hot Herbal Teas

\$9.95 + per person

RB-II

Energy Break

Fresh Crudités

Assorted Dips

Assorted Granola & Energy Bars

House Made Trail Mix

Cut Seasonal Fruit

Crème Anglaise

Freshly Brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated
Flavored Mineral Waters

Chilled Tomato & Fruit Juices

\$14.95 + per person

RB-III



Menu Selections

A la Carte Meeting Break Items

Soaring Eagle Special Blend Coffee: Regular & Decaffeinated
\$32.95 + /Gallon (Yields 15 cups per gallon)

Hot Herbal Teas
\$32.95 + /Gallon

Soaring Eagle Bottled Water
\$1.75 + Each

Whole Fresh Fruit
\$1.75 + Per Piece

Freshly Baked Buttery Croissants
\$23.95 + Per Dozen

Deluxe Double Chocolate Brownies
\$23.95 + Per Dozen

Granola Bars
\$13.95 + Per Dozen

Assorted Chips & Pretzels
\$1.50 + Per Bag

Assorted Energy Drinks
\$4.95 + Each

Assorted Soft Drinks
\$2.00 + Each

Freshly Squeezed Fruit Juices
\$12.00 + Per Carafe

Assorted Pastries
\$20.00 + Per Dozen

Assorted Jumbo Cookies
\$23.95 + Per Dozen

House Made Cupcakes
\$23.95 + Per Dozen

Assorted Candy Bars
\$22.00 + Per Dozen

Assorted Flavors of Yogurt
\$1.50 + Each

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Appetizer Selections

Prices are per piece. A minimum order of 50 pieces per item is required.

Four-Cheese Crusted French Baguette · \$1.25 +

Stuffed Mushroom Caps with Spinach, Italian Sausage & Parmesan · \$2.25 +

Coconut Shrimp with Sweet & Sour Sauce · \$2.25 +

Scallops Baked in Caramelized Bacon · \$2.50 +

Oriental Flavored Baby Back Ribs · \$2.50 +

Mini Deep Dish Pizza · \$2.25 +

Crab Rangoons with Spicy Oriental Mustard · \$2.75 +

Buffalo Wings with Blue Cheese Dip · \$2.00 +

Oysters Rockefeller · \$3.00 +

Asian Egg Rolls with Ginger Soy Sauce · \$1.50 +

Shrimp & Mushroom Brochettes · \$2.50 +

Mini Beef Wellington · \$2.75 +

Raspberry & Brie in Phyllo Dough · \$2.75 +

Macadamia Nut Chicken Tenders with Apricot Dipping Sauce · \$2.25 +

Spanakopita · \$2.50 +

Crab Cakes with Cajun Remoulade Sauce · \$3.00 +



Menu Selections

Plated Appetizer Selections

Grilled Prawns Wrapped in Bacon with Mango BBQ Sauce · \$13.00 + per person

Portabella Mushroom Ravioli with Garlic Cream Sauce · \$7.00 + per person

Southwestern Style Shrimp Brochettes with Black Bean Salsa · \$9.00 + per person

Louisiana Crab Cakes with Mustard Beurre Blanc · \$12.00 + per person

Steamed Chicken Pot Stickers with Sweet Soy & Shitake Mushroom Jus · \$8.00 + per person

Wild Mushroom & Chevre Strudel with Madeira Truffle Sauce · \$9.00 + per person

Seafood Cocktail Martini with Marinated Shrimp, Scallops & Crab Meat and Cilantro, Tomatoes & Lime \$12.00 per person

Cold Hors 'D'Oeuvres

Prices are per piece or per person as indicated. A minimum order of 50 pieces per item is required when ordering by the piece.

Jumbo Shrimp with Cocktail Sauce · \$2.75 + each

Crab Claws with Sweet & Spicy Mustard · \$2.25 + each

Oysters on the Half Shell with Shallot and Cracked Pepper Mignonette · Market Price

North Atlantic Salmon Gravlox with Onion, Egg, Capers & Sweet Corn Blini · \$160.00 + Per Fillet
Serves approximately 40

International Cheese Display of Imported & Domestic Cheeses with Fresh Fruit Garnish, Sliced Baguettes & Water Crackers · \$6.95 + per person

Cheese Platter of Domestic Cheeses and Chef Selection of Crackers
\$4.95 + per person

Fresh Crudités Display with Chef's Selection of Dips · \$4.00 + per person

Display of Fresh Fruit & Berries with Yogurt Honey Dip · \$7.00 + per person

Charcuterie Display with Assorted Terrines & Pates, Cranberry Apple Chutney, Grain Mustard, & Toast Points
\$9.00 + per person



Menu Selections

Cold Canapés

Prices are per piece. A minimum order of 50 pieces per item is required.

Polenta Crostini with Grape Tomato Basil Confit & Mozzarella · \$1.75 +

“Bacon and Eggs” Deviled Eggs · \$1.75 +

“Country Style” Pate on Sourdough with Cherry Pecan Chutney · \$1.75 +

North Atlantic Salmon Gravlox with Chive Pancake and Lemon Dill Cream · \$1.00 +

Chevre Stuffed Fig Wrapped in Prosciutto · \$1.75 +

Smoked Trout with Horseradish Cream · \$2.50 +

Hard Salami Horns with Mustard Cream Cheese · \$2.50 +

Fresh Fruit Brochettes · \$2.00 +

Fresh Vietnamese Shrimp Spring Roll · \$3.25 +

Melon Wrapped in Prosciutto · \$1.50 +

Peppadew Peppers with Feta Cheese & Kalamata Olives · \$2.25 +

Phyllo Cups with Michigan Cherry Chicken Salad · \$2.25 +

Jamaican Pork Tenderloin Medallions with Cucumber Heart and Papaya Salsa · \$1.50 +

California Rolls or Vegetarian California Rolls · \$2.00 +

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Carving Board Selections

All Carving Stations require a Chef. An additional cost of \$40.00 per Chef per hour will be added. Carving Stations include Dinner Rolls or Buns with appropriate accoutrements. Serving numbers are approximations. **Please consult your Banquet and Catering professional for the current market prices for the live action, carving table showpieces.**

House Smoked Pulled Pork with Hickory Smoked Barbecue Sauce
Serves Approximately 20

Roast Sirloin with Horseradish Cream Sauce
Serves Approximately 35

Slow Roasted Prime Rib of Beef with Natural Au Jus
Serves Approximately 25

Lemon & Thyme Roasted Turkey Breast with Mustard Herb Crust
Serves Approximately 40

Rosemary Rubbed Leg of Lamb with Roasted Apple & Mint Chutney
Serves Approximately 25

Honey Glazed Smoked Ham with Honey Dijon Mustard
Serves Approximately 50

Pepper Crusted Roasted Pork Loin with Bacon & Herb Vinaigrette
Serves Approximately 35

Steamship Round of Beef with Natural Jus
Serves Approximately 150

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Live Action Stations

All Live Action Stations require a Chef unless otherwise noted. An additional charge of \$40.00 per Chef per hour will be applied. One Live Action Station is required for every 150 anticipated guests.

Live Action Stations also include a selection of breads.

Salad Station (Prepared to Order & Served in a Martini Glass)

Assorted Baby Greens & Romaine

Accrotremont:

Pancetta Cracklings, Grilled Chicken Breast, Roasted Pumpkin Seeds,
Tear Drop Tomatoes, Bermuda Onions, Diced Cucumbers, Garlic Chips,
Focaccia Croutons, Blue Cheese, Asiago Cheese, Shaved Carrots,
Kalamata Olives, Mandarin Oranges

Choice of Two dressings

\$8.95 + per person

LAD-I

Oriental Station

Maki Rolls, Salad Rolls, Vietnamese Spring Rolls, Spicy Salmon & Avocado Rolls, Vegetarian Maki Rolls,
Classic California Rolls

Tempura Station with Appropriate Accoutrements

Traditional Accompaniments: Sweet Chili Lime Sauce, Wasabi, Soy Sauce, Pickled Ginger,
& Appropriate Accoutrements

\$19.95 + per person

LAD-II

Antipasto Station (Chef not required)

Chilled & Grilled Vegetables, Capocollo, Prosciutto, Genoa Salami, Shaved Parmesan,
Marinated Assorted Olives & Banana Peppers

Fresh Mozzarella with Basil & Sun Dried Tomatoes

Assorted Focaccia & Italian Themed Breads

\$8.95 + per person

LAD-III

Charcuterie Platter (Chef not required)

Assorted Terrines & Pates, Grain Mustard & Toast Points, Selection of Chutneys & Pickles

\$8.95 + per person

LAD-IV



Menu Selections

Live Action Stations Continued

Stir Fry Station

White Rice, Fried Rice, Stir Fry Vegetables

Choose 2 of the Following; Pork, Chicken, Beef or Shrimp Stir Fry

\$15.95 + per person

LAD-V

Mashed Potato Bar

Mashed Idaho & Sweet Potato

Bison Chili, Cabernet Gravy, Chevre Fondue, Garlic Crisps, Shallot Rings, Cheddar Cheese, Sour Cream

Diced Bacon & Chives

\$7.95 + per person

LAD-VI

Pasta Station

Choice of two of the following pastas: Penne, Tri-colored Cheese Filled Tortellini, Linguini, Spaghetti, Farfalle, Cheese or Sausage Filled Ravioli

Choice of two of the following sauces: Amatriacianna, Marinara, Garlic Pesto Cream, White Clam Bolognese, Alfredo Roasted Vegetable.

\$13.95 + per person

LAD-VII

Fajita Station

Seasoned Chicken and Beef Fajita Meat

Sautéed Peppers & Onions, Soft Flour Tortilla Shells, Sour Cream, Cheddar Cheese, Scallions, Jalapenos, Tortilla Chips and Salsa

\$11.95 + per person

LAD-VIII

Shrimp Scampi Station

Garlic & Olive Oil Sautéed Shrimp, Jasmine Rice, Sautéed Stir Fry Vegetables, Linguine & Roasted Garlic Sauce

\$13.95 + per person

LAD-IX

Chocolate Fountain

Chocolate, Strawberries, Shortbread Cookies, Petit Rice Crispy Squares, Pretzel Rods and Assorted Petit Fours

\$6.45 + per person

LAD-X



Menu Selections

Live Action Stations Continued

Chocolate Paradise Station

Drinkable Chocolate Station & Chocolate Fountain

Sipping Chocolate, Strawberries, Shortbread Cookies, Petit Rice Crispy Squares, Pretzel Rods,
Assorted Chocolates & Petit Fours & Pastry Chefs Assortment

White & Dark Chocolate Cakes & Pies

\$12.25 + per person

LAD-XI

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Plated Dinner Selections

All Plated Dinner Selections include choice of soup or salad, Chef's selection of starch and vegetable, fresh baked rolls and butter, dessert and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

Grilled Pork Loin with Caramelized Apples and Spiced Carmel Sauce
\$24.95 + per person
PDS-I

North Atlantic Salmon Persille with Tomato Blushed Hollandaise
\$25.95 + per person
PDS-II

8 oz. Beef Tenderloin with Burgundy Mushroom Sauce
\$37.95 + per person
PDS-III

Curry Accented Pork Loin with Apple Compote
\$24.95 + per person
PDS-IV

Shrimp Carbonara with Sautéed Shrimp, Linguini Pasta, and Parmesan & Bacon Accented Cream Sauce
\$27.95 + per person
PDS-V

New York Strip Steak with Marchands De Vin
\$35.95 + per person
PDS-VI

Grilled Chicken Breast with Fontina Mornay & Caramelized Onions
\$25.95 + per person
PDS-VII

Roast Prime Rib of Beef with Au Jus
\$38.95 + per person
PDS-VIII

Shallot Crusted Whitefish with Herb Beurre Blanc
\$25.95 + per person
PDS-IX

10 oz Maine Lobster Tail
\$64.95 + per person
PDS-X

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Custom Dual Plated Dinner Selections (Base plate price: \$9.00)

All Custom Dual Plated Dinner Selections include your choice of two or more of the following entrees, your choice of soup or salad, Chef's selection of starch and vegetable, fresh baked rolls and butter, dessert and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

Grilled Chicken Breast with Tuscan Tomato Vinaigrette
\$8.95 + per person

Petite Filet Mignon with Port Wine Glace
\$16.95 + per person

Roasted Salmon with Herb Butter Accented Buerre Blanc
\$14.95 + per person

Oven Roasted Beef Tenderloin with Portabella Cabernet
\$16.95 + per person

Petite Lobster Tail with Drawn Butter
\$23.95 + per person

Shrimp Scampi with Garlic Sauce
\$7.95 + per person

Southwestern Chicken Breast with Creole Sauce
\$7.95 + per person

Crab Crusted Walleye with Rich King Crab & Herbs
\$16.95 + per person

Grilled Pork Loin with Caramelized Apples and Spiced Carmel Sauce
\$7.95 + per person

Grilled New York Strip with Leek & Mushroom Fonduta
\$19.95 + per person

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

'Black Tie' Plated Dinner Selections

All 'Black Tie' Plated Dinner Selections include fresh baked rolls and butter, dessert and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

First Course (Please Choose One Option):

- Duo of Foie Gras Torchon & Cepe Terrine with Smoked Paprika & Sesame Lavosh
- Truffle Custard with Jumbo Lump Crab & Caviar Garnish
- Avocado & Cucumber Soup with Cilantro Oil & Crab Salad
- Citron Cured Salmon Torte with Dilled Crêpe, Herb Ricotta, Pickled Onions

Salad Course (Please Choose One Option):

- Mission Fig Salad with Roasted Sweet Peppers & Shaved Fennel paired with Pomegranate Sherry Vinaigrette
- Grilled Radicchio & Sweet Greens with Satsuma Orange Supremes, Smoked Pear Tomatoes paired with Honey Comb Vinaigrette
- Endive & Frissee Salad with Maytag Blue Cheese, Spiced Marcona Almonds, Dried Cherries, paired with Orange Tarragon Vinaigrette

Entrée Course (Please Choose One Option):

- 10 oz Beef Tenderloin with Black Truffle & crab Hollandaise, Horseradish Smashed Potatoes, Buttered Broccolini, and Roasted Red Peppers
- King Crab Stuffed 8oz Filet of Beef with Old Bay Cream, Spinach & Chevre Risotto, and Fresh Green Beans
- 12 oz Prime Rib of Beef & Crab Stuffed Shrimp with Truffle Demi Glace & Garlic Butter Sauce, Saffron Basil Rice & Seasonal Vegetable Selection
- Grilled Salmon Fillet with Cucumber Cilantro Salsa, Herbed Cous Cous, and Baby Asparagus
- 10 oz Lobster Tail with Brandy Cream Sauce, Linguini, and Oven Roasted Broccolini • \$20 supplemental

Dessert Selection (Please Choose One Option):

Caramelized Lemon-Lime Tart, Sacher Torte, Crème Fraiche Panna Cotta, Crème Caramel, or choose from our Plated Dessert Selections

\$78.95 + per person

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Dinner Buffet Selections

All Dinner Buffet Selections include freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas, and require a minimum of 20 Guests.

Western Buffet

Fresh Field Greens with choice of two dressings & appropriate accoutrements

Cucumber & Red Onion Salad with Dilled Sour Cream Dressing

Red & White Coleslaw with Celery Seed Dressing

Roasted Sweet Potato Salad with Green Onion Dressing

Hickory Smoked BBQ Ribs

Bacon Wrapped Trout with Sweet & Sour Shallots

Southwestern Chicken Breast with Pablano Peppers & Roma Tomato Salsa

Baked Potatoes, Corn O'Brien

Honey Baked Beans with Bacon

Corn Bread, Country Biscuits, Dinner Rolls & Butter

Mississippi Mudpie, Chocolate Turtle Torte, Berry Crisp, Apple Pie

\$33.95 + per person

TB-I

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Dinner Buffet Selections Continued

Italian Buffet

Antipasto Display: Chilled and Grilled Vegetables, Capocollo, Prosciutto, Genoa Salami, Shaved Parmesan, Marinated Assorted Olives and Banana Peppers, Fresh Mozzarella with Basil & Sun Dried Tomatoes

Caesar Salad with Foccicia Croutons & Shaved Parmesan

Agnolotti Pasta

Crab & Shrimp In Clam Sauce

Cheese Manicotti with Sundried Tomato Cream Sauce & Scallions

Selection of Assorted Pizzas & Flat Breads

Chicken Scarpariello Oven Roasted & Braised with Sweet Italian Sausage, Cherry Tomatoes, Mushrooms

Roasted Salmon Oreganata with Light Bread Crumb Crust, Linguini Roasted Tomatoes, and Fresh Basil

Fresh Baked Rolls & Butter

Deluxe Dessert Display: Tiramisu, Cannoli, Italian Almond Torte , Assorted Italian Cookies

\$38.95 + per person

TB-II

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Dinner Buffet Selections Continued

Tropical Themed Buffet

Display of Fresh Fruit & Berries

Hearts of Palm & Spinach Salad with Mango Vinaigrette

Roasted Sweet Potato Salad with Creole Mustard Green Onion Dressing

Coconut Shrimp with Sweet Chili Sauce

Mola St Louis Style Ribs with Fresh Baked Rolls & Butter

Macadamia Crusted Mahi Mahi with Ginger Buerre Blanc

Grilled Vegetable Medley

Key Lime Pie, Kahlua Cheesecake, Chocolate Trio Torte

\$33.95 + per person

TB-III

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Dinner Buffet Selections Continued

Southern Inspiration

Display of Fresh Fruit & Berries

Roasted Corn & Black Eyed Pea Salad with Citrus Vinaigrette

Roasted Sweet Potato Salad with Creole Mustard Green Onion Dressing

Spinach & Arugula Salad with Tasso Ham, Pecans, Mushroom & Honey Dijon

Braised Beef Short Ribs

Pecan Crusted Chicken with Orange Cilantro Relish

Bronzed Catfish with Crawfish Étouffée & Cheddar Grits

Home style Creamed Corn with Caramelized Bacon & Onions

Baked Sweet Potatoes with Bruleed Marshmallows

Fresh Baked Corn Muffins & Biscuits

Mississippi Mud Pie, Caramel Apple Pie & Pecan Pie

\$33.95 + per person

TB-IV

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Dinner Buffet Selections Continued

Sunday Dinner Buffet (This menu requires a minimum of 10 Guests)

Choice of two of the following salad options:

Fresh Field Greens with a choice of two dressings & appropriate trimmings
Red & White Cole Slaw
Roasted Vegetable Salad
Macaroni Salad
Yukon Gold Potato Salad

Choice of three of the following entree options:

Chicken Fried Steak with Onion Gravy
Oven Roasted Herb Crusted Chicken
Barbecued Ribs
Meatloaf
Lemon Pepper Cod
Beef Tips
Mushrooms & Penne
Jumbo Beef Ravioli with Marinara & Mozzarella
Meatballs Stroganoff Style with Egg Noodles

Choice of two of the following starch options:

Baked Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Macaroni and Cheese
Herb Roasted Potatoes

Assorted Home Style Dessert Selections

\$27.95 + per person

TB-V

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Soup Selections

To compliment your luncheon or dinner, we have included a choice of Soup with many of our menu selections. If your selected menu is inclusive of a choice, please select from the listing below. If you would like to add a soup course, please add the appropriate price to your menu.

Soup Selections

Broccoli & Leek White Cheddar · \$4.95 +

Wild Mushroom with Chestnuts Toasted Fennel · \$4.95 +

Curried Chicken and Vegetable · \$4.95 +

Creamy Spinach with Parmesan Roasted Red Peppers · \$4.95 +

Peppered Beef and Tomato · \$4.95 +

Roasted Corn Chowder · \$4.95 +

Potato & Bacon · \$4.95 +

Creamy Tomato Bisque with Crab Meat · \$4.95 +

Minnesota Wild Rice · \$4.95 +

Chicken Tortilla · \$4.95 +

Tomato-Basil Bisque with Garlic Croutons & Chives · \$4.95 +

Tuscan White Bean & Roasted Garlic · \$4.95 +

Cauliflower & Cracked Black Pepper Parmesan · \$4.95 +

The following soup selections may not be selected as an inclusive item:

Lobster Consommé · \$7.95 +

Cream Of Asparagus · \$6.95 +

Menu Selections

Salad Selections

To compliment your luncheon or dinner, we have included a choice of Salad with many of our menu selections. If your selected menu is inclusive of a choice, please select from the listing below.

If you would like to add a salad course, please add the appropriate price to your menu.

Salad Selections

Spinach & Arugula Salad with Chevre and Candied Walnuts, paired with Tart Cherry Vinaigrette

\$6.95 +

Baby Iceberg with Chives, Aged White Cheddar, and Roasted Peppers, paired with Sun Dried Tomato Vinaigrette

\$6.95 +

Field Green Salad with English Cucumbers, Bermuda Onion, & Tomatoes

\$6.95 +

The Following three salads may not be selected as an inclusive item:

Caesar Salad with Garlic Croutons, Crisp Romaine, and Parmesan Cheese, paired with Black Pepper Caesar Dressing

\$7.95 +

Caprese Salad with Sliced Yellow Tomatoes, Endive, Fresh Mozzarella, and Kalamata Olives, paired with Basil Vinaigrette

\$7.95 +

Mandarin Bibb Salad with Mandarin Oranges, Rice noodles, Toasted Almonds, and Sun Dried Tomatoes, paired with Orange Tarragon Vinaigrette

\$7.95 +

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Dessert Selections

To compliment your luncheon or dinner, we have included a choice of Dessert with many of our menu selections. If your selected menu is inclusive of a choice, please select from the listing below. If you would like to add a dessert course, please add the appropriate price to your menu.

Cheesecake: Chocolate Swirl, Strawberry Swirl, New York Style, Orange, or Kahlua
(Other varieties are available upon request)

Kentucky Bourbon Tart

Chocolate Trio Torte

Banana's Foster Torte

Carrot Cake

Peanut Butter Brownie Terrine

Raspberry and Strawberry Torte

Brooklyn Blackout Torte

Coconut Cake

Strawberry Romonov Torte

Chocolate or White Chocolate Raspberry Torte

Raspberry Charlotte

Strawberry Shortcake

Marjolaine: Hazelnut Meringue with Brownie Layers, Praline and Chocolate Mousse

\$4.50+ per person

(+Please add 20% Service Charge and 6% Tax to the prices as shown above)



Menu Selections

Beverage Arrangements

Bartender Fees are \$50.00 per Bartender, and are waived if beverage charges exceed \$400.00 per bar. Bartender Fees are based on three hours of service. There is a \$25.00 fee per Bartender for each hour in excess of 3 hours regardless of beverage charges. Additional beverage offerings by the bottle may be available. Please contact your Catering & Convention Services Manager for availability. The following items will be available by the glass. All items on this list will be available for either hosted or cash bars and you may choose any item, up to 12 items, from the list to have on your bar. Sweet Vermouth, Dry Vermouth, and Triple Sec are all included with every banquet bar. Hosted Bars will be charged based upon consumption.

	Hosted	Cash
Smirnoff Vodka	\$4.25 +	\$5.00
Absolute Vodka	\$4.75 +	\$5.50
Belvedere Vodka	\$8.25 +	\$9.00
Gray Goose Vodka	\$8.25 +	\$9.00
Beefeater Gin	\$3.75 +	\$4.50
Tanqueray Gin	\$4.75 +	\$5.50
Bombay Sapphire Gin	\$5.25 +	\$6.00
Bacardi Light Rum	\$4.75 +	\$5.50
Captain Morgan Rum	\$4.75 +	\$5.50
Seagram's 7 Crown Blended Whiskey	\$4.25 +	\$5.00
Crown Royal Blended Whiskey	\$5.75 +	\$6.50
Dewers Blended Scotch Whiskey	\$4.75 +	\$5.50
J & B Blended Scotch Whiskey	\$5.25 +	\$6.00
Glenlivet Blended Scotch Whiskey	\$8.25 +	\$9.00
Jim Beam Bourbon Whiskey	\$4.25 +	\$5.00
Jack Daniels	\$5.25 +	\$5.50
Makers Mark Bourbon Whiskey	\$5.25 +	\$6.00
Jose Cuervo Especial Tequila	\$4.75 +	\$5.50
Arrow Peach Schnapps	\$3.75 +	\$4.50

(+For a Hosted Bar please add 20% service charge. For a Cash Bar the service charge is included)



Menu Selections

Beverage Arrangements Continued

Package Bar – Choice of Brands

\$14.00 + per person for the 1st hour

\$9.00 + per person for each additional hour

Hosted-Cash Bar

Soaring Eagle Select Wines by the Glass

*Soft Drinks/Juices

*Bottled Water

Domestic Beer

Miller Lite

Budweiser

Bud Light

Pabst Blue Ribbon

Coors Light

Sharps Non-Alcoholic

Hosted

\$3.25 +

\$2.00 +

\$1.75 +

\$4.25 +

Cash

\$4.00

\$2.75

\$2.50

\$5.00

Premium/Import Beer

\$4.75 +

\$5.50

Labatt Blue

Labatt Blue Light

Michelob Ultra

Heineken

Corona

Killians Irish Red

Mike's Hard Lemonade

Guinness Draught

(+For a Hosted Bar please add 20% service charge. For a Cash Bar the service charge is included)

*For Non-Alcoholic Beverages please add 20% Service Charge and 6% Tax.

Cash Bars – Service Charge and tax are included.



*Menu Selections**Beverage Arrangements Continued**Keg Beer - Hosted Only*

Inquire as to Seasonal Selections (Price is dependent upon selection)

Miller Light	\$250.00 +
Pabst Blue Ribbon	\$200.00 +
Michelob Ultra	\$250.00 +
Bud Light	\$250.00 +
Busch Light	\$200.00 +

(+Please add 20% Service Charge to price listed)



Event Details

Meeting and Function Space

Our meeting and banquet rooms are assigned based on the number of guests expected to attend the event. Should there be a significant decrease in the number of anticipated guests, the Resort reserves the right to move the event to alternate space better suited for the size of the event. Outdoor function space is available. Due to extensive labor costs involved with outdoor functions, additional charges may apply. For all outdoor functions, an alternate indoor location is always reserved in case of inclement weather. In the event of a forecast for inclement weather, the Resort reserves the right to decide no fewer than three hours prior to the event whether or not to utilize the alternate space. All outdoor events must end by 10:00 PM.

Wine and Beverages

For an added touch to your special event, we recommend considering wine service for evening events. We will be happy to assist you in selecting the perfect wine from our cellar. All beverage arrangements will be made through the catering office. It is the policy of the Resort that no liquor, wine, beer, or any other alcoholic beverages be brought in from any outside sources.

For all events that require bars, a Bartender fee of \$50.00 per Bartender will apply. This fee will be waived if bar charges exceed \$400.00 per bar. Bartender fees are for three hours of service. For events longer than three hours, a charge of \$25.00 per Bartender per hour will apply for each hour beyond the third hour regardless of bar revenues. For events where bar charges are billed on a per-person basis, the Bartender fee is included in the package price.

Flowers, Linens, and Party Décor

Should you require specialty colors or other decorating accessories, we would be more than happy to assist you in obtaining them. Flowers and other decorations can also be added to make your event a memorable affair. Our Catering and Convention Services team can assist you in making these arrangements as well. Please ask for a listing of our preferred party and décor vendors.

Audio Visual, Sound, and Lighting

Sweetgrass Productions is a locally owned audiovisual provider with decades of experience in the entertainment field. We pride ourselves on quality equipment, service and communication, which translates to a quality experience for every vendor, every time.



Event Details

Conditions and Methods of Payment

Please contact your Sales or Catering Representative for complete details.

Service Charges and Taxes

A service charge of 20% (subject to change) and a tax of 6% will be applied to all food and beverage charges. 6% Tax will be applied to all meeting room rental charges.

Guarantees

A final Guarantee of the number of guests attending any function will be required prior to noon, three (3) business days before the date of your function. The Resort requires guarantees for Monday and Tuesday functions by noon on the preceding Friday. If a guarantee is not given, the estimated number given on the Banquet Event Order will be considered the guarantee number. Soaring Eagle Casino and Resort will provide service and seating for 5% over the guaranteed number for parties of 100 or greater. For events of 500 or greater, the Resort will provide service and seating for 3% above the guaranteed number. The resort will charge for the guaranteed number, or the actual number served, whichever is greater.

*We look forward to serving you and your guests and making your event one to remember.
Please let us know if there is any way that we can serve you better.*

