

GOLD STRIKE®

A ONE STAR REWARDS® CASINO



CATERING & CONFERENCE

SERVICES INFORMATION

1010 Casino Center Drive | Tunica Resorts, MS 38664

GOLDSTRIKE.COM

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ABOUT GOLD STRIKE CASINO RESORT

Gold Strike is a 31-story luxury hotel and resort. The hotel is the tallest inhabited building in North Mississippi.

ADDRESS

1010 Casino Center Drive
Tunica Resorts, MS 38664

PHONE

Main Phone Number: 662.357.1111
Room Reservations: 888.245.7829

WEBSITE

goldstrike.com

ROOMS + SUITES

1,200 guest rooms, including 72 suites, many with Jacuzzis.

MEETING SPACE

More than 12,000 square feet.

Live Oak Ballrooms A, B and C

9,030 square feet that can be broken down into three meeting rooms.

Tupelo Meeting Room

378 square feet.

Magnolia Meeting Room

1,140 square feet.

Dogwood Meeting Room

1,140 square feet.

Cypress Meeting Room

378 square feet.

RECREATION

Resort amenities offer exciting recreation and entertainment choices to guests.

Casino

Enjoy 24-hour nonstop gaming action with 30,000 square feet of casino space, including 65 table games and 1,250 slot machines. Also enjoy the stage bar with live entertainment on Friday and Saturday evenings.

Championship Golf

Tunica National Golf and Tennis Club is located only minutes from Gold Strike.

Shopping

Our on-site souvenir gift shop, Impulse and the new Sundries, open 24 hours to meet the needs of each guest.

The Pool and Fitness Center

Our heated pool, surrounded by rock formations, also features a Jacuzzi and is a one-of-a-kind retreat. Must be 21 or older to enjoy the Pool and Fitness Center.

Spa

Our spa is perfect for relaxing at the end of a long day. It has recently relocated to the 17th floor. Must be 21 or older to enjoy the spa.

ABOUT GOLD STRIKE CASINO RESORT

RESTAURANTS

Chicago Steakhouse

Experience the best dining the Mid-South has to offer at Chicago Steakhouse. Enjoy upscale cuisine, from succulent prime steaks to imported lobster and fish. For that special evening, try our featured dessert – a flambé prepared table-side that's sure to entertain you and your guest. Reservations recommended. 662.357.1225.

Buffet Americana

Our upscale Buffet Americana offers an experience unlike any you've ever seen before in Tunica. Our buffet serves all your favorites, as well as many new items. From gourmet to signature down-home dishes, Buffet Americana brings a modern twist to the cuisine and décor of America's heartland.

THE SPA + POOL

Perfect for relaxing at the end of a long day, or to start your day, the spa features a heated swimming pool and Jacuzzi. Encompassed by rock formations, the spa and pool are a one-of-a-kind retreat. Must be 18 years of age or older.

GOLDEN REFLECTIONS SPA

A stay at Gold Strike isn't complete until you escape to the total relaxation offered at the spa. Golden Reflections Spa is the ultimate experience for rejuvenating body and spirit, the perfect environment where cares and worries drift away. Let us pamper you in a peaceful sanctuary that invites introspection, relaxation and reflection.

THE WORKOUT ROOM

If it's a little exercise you're after, visit our workout room. Whether you prefer lifting weights or running on the treadmill, this modern workout room keeps you fit when you're away from home.

MASSAGE THERAPY

Still not relaxed? You will be after a massage from our certified massage therapist. This is one luxury you will not want to pass up.

GENERAL INFORMATION

Reservations

To ensure that you receive your preferred treatment times, we recommend scheduling appointments in advance. Walk-ins are welcome when the therapist is available. Call 622.357.1111 or 1652 from the hotel.

Cancellation Policy

As a courtesy to our other guests and our therapists, please give at least three hours notice if you must cancel an appointment. Late cancellations and no-shows will be charged 50 percent of the treatment price.

DIRECTIONS

FROM THE EAST (TENNESSEE)

Primary Route

Enter Memphis on I-40
Take the 240 loop to I-55 North
Take U.S. Highway 61 South
(Exit 7, Third Street/Vicksburg)
19 miles to Tunica
Merge right onto Casino Center Drive,
end at Gold Strike Casino Resort

Alternate Route

Enter Memphis on I-40
Take the 240 loop to I-55 South 18 miles to Highway
304 West (Exit 280 Hernando)
20 miles to Tunica
Turn right onto US Highway 61 North
Turn left onto Casino Center Drive,
end at Gold Strike Casino Resort

FROM THE WEST (MISSOURI + ARKANSAS)

Primary Route

Follow I-55 across the Mississippi River
In Memphis, exit from I-55 South to U.S Highway 61 South (Exit 7, Third Street/Vicksburg)
19 miles to Tunica
Merge right onto Casino Center Drive, end at Gold Strike Casino Resort

FROM THE SOUTH (MISSISSIPPI)

Primary Route

Travel North on I-55 to Highway 304 West (Exit 280 Hernando)
20 miles to Tunica
Turn right onto U.S. Highway 61 North
Turn left onto Casino Center Drive, end at Gold Strike Casino Resort

FROM THE MEMPHIS AREA

From Memphis Airport

Leave the Memphis Airport, follow exit signs
to Winchester Road
Stay on Winchester (west)
4.5 miles west to Third Street
Turn left (south) on Third Street
(changes to U.S. Highway 61 South)
17 miles to Tunica
Merge right onto Casino Center Drive,
end at Gold Strike Casino Resort

From Downtown Memphis

Follow Riverside Drive south to I-55 South to U.S.
Highway 61 South (Exit 7, Third Street/Vicksburg)
19 miles to Tunica
Merge right onto Casino Center Drive,
end at Gold Strike Casino Resort

BANQUET POLICIES

AUDIOVISUAL EQUIPMENT + ELECTRICAL

Gold Strike has partnered with Encore Event Technologies. Encore is located on property, and can handle any range of Audiovisual requirements. Please contact Encore Events Technologies for quotes and additional information at 662.613.1919 or 1411directors@encore-us.com.

Should you provide your own Audiovisual equipment and require technical support from our in-house Audiovisual staff, labor and service charges will apply. For Vendor Power, please contact the Banquet Manager at 662.357.1380.

FOOD + BEVERAGE

Current banquet prices are indicated on the enclosed menus. All food and beverage must be supplied by Gold Strike Casino Resort. The resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch or dinner is subject to a minimum taxable surcharge. Menu service is available for maximum time specified on each menu. The resort will assess a taxable service charge for each additional half hour. The Convention Services Department will be happy to customize and tailor specialty menus at your request. Menu prices are subject to change.

GUARANTEE

We need your assistance in making your banquet a success. Gold Strike requests that you notify your Catering Coordinator with the exact number of guests attending the function at least 72 hours before the function, not including weekends. Guarantees for Tuesday and Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

Function rooms are assigned by the resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The resort reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate. The resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four hours before the event.

MENU SELECTION

To ensure that every detail is handled in a professional manner, the resort requires that your menu selection and specific details be finalized four (4) weeks before your function. You will receive a copy of our event orders to which you may make additions or deletions. When the banquet event orders are finalized, please sign and return two weeks before your first scheduled event. The banquet event order will serve as your food and beverage contract. We recommend that all food products be thoroughly cooked before consumption.

BANQUET POLICIES

PACKAGES + MEETING MATERIALS

All packages shipped to the hotel should include your group name, contact name, date of function(s) and the number of packages shipped on all labels. Meeting materials must be delivered to the resort no more than three working days before the date of the function.

All packages should be addressed to:

“Company/Group Name”
Gold Strike Casino Resort
1010 Casino Center Drive
Tunica Resorts, MS 38664

PROPERTY DAMAGE

As a patron, you are responsible for any damage to any part of the resort being used by the group during the period of time you, your attendees, employees and independent contractors hired by you are in the resort. The resort will not permit the attaching of anything to the walls, floors and ceilings without prior approval.

SECURITY

The resort shall not assume responsibility or loss of any merchandise or articles left in the resort before or after the banquet or meeting. Security is available to guard exhibits, merchandise and/or articles that are set up for display before and after the event at a designated charge per hour or per security officer. This must be requested in advance of your function.

TAXES + SERVICE CHARGES

The resort will add a 20 percent service charge and appropriate sales tax in addition to the prices stated in this guide.

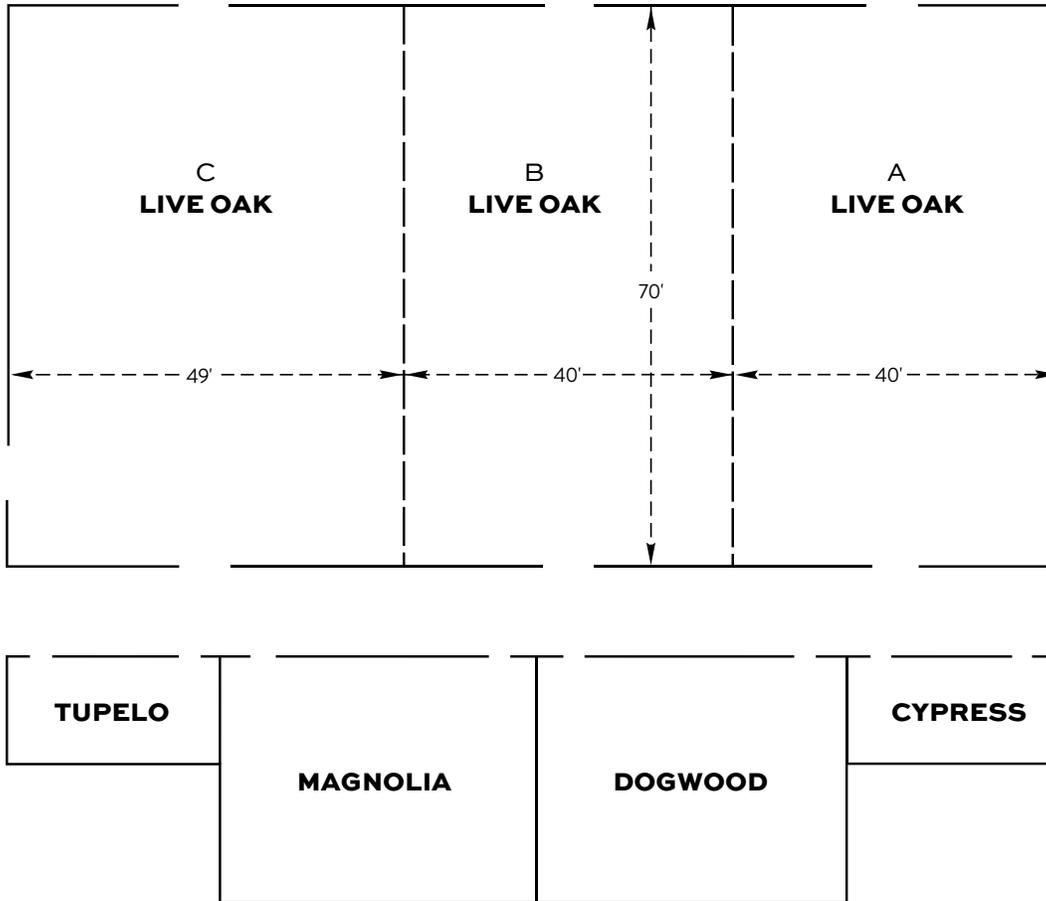
THEMED EVENTS + TOURS

Your Catering Coordinator can assist you with arranging tours and activities as well as theme décor, entertainment and spouse events.

TRANSPORTATION

Group transfer can be arranged by your Catering Coordinator.

CONVENTION + BANQUET SPACE



ROOMS, DIMENSIONS & CAPACITIES

MEETING ROOMS	DIMENSIONS W x L	SQUARE FOOTAGE	THEATRE	CLASS ROOM*	U SHAPE	RECEPTION	BANQUET PLATED ROUNDS OF 10*	BANQUET PLATED ROUNDS OF 12*	BANQUET BUFFET ROUNDS OF 10*
LIVE OAK BALLROOM	70' x 129'	9,030	750	440	--	700	500	600	500
LIVE OAK A	70' x 40'	2,800	240	120	48	200	130	156	130
LIVE OAK B	70' x 40'	2,800	240	120	48	200	130	150	130
LIVE OAK C	70' x 49'	3,430	280	150	56	250	160	192	160
TUPELO	14' x 27'	378	20	14	17	25	20	24	--
MAGNOLIA	38' x 30'	1,140	80	50	35	90	70	84	60
DOGWOOD	38' x 30'	1,140	80	50	35	90	70	84	60
CYPRESS BOARDROOM	14' x 27'	378	--	--	--	--	--	12	--
MILLENNIUM THEATRE	--	18,250	766	--	--	--	--	--	--

*BANQUET CAPACITIES ARE WITHOUT A STAGE, DANCE FLOOR OR A/V

AUDIOVISUAL PRICING

Video Components

	QTY	DAYS	PRICE	TOTAL
PROJECTORS				
4K Lumen LCD Projector (1.8-2.4 Lens)			\$400	
8' Screen Projector Package			\$400	
7'x11' Screen Projector Package			\$800	

Screens

TRIPOD SCREENS & ACCESSORIES

8'x 8' Screen Package 8'x 8' Screen, 32" Draped Cart, Power Strip and 25' Extension Cord			\$150	
6'x 6' Tripod Screen			\$75	
8'x 8' Tripod Screen			\$100	
7'x 11' Fastfold Screen (Front or Rear Projection)			\$400	

MONITORS

55" LED/LCD (16x9) (on a stand)			\$500	
47" LED/LCD (16x9) (on a stand)			\$375	
42" Conf Monitor			\$300	
32" LCD Computer Monitor (HDMI, VGA & DVI Input)			\$250	

PLAYERS/RECORDERS

Blu-ray Player			\$50	
DVD Player			\$50	

Audio Components

MICROPHONES & ACCESSORIES

UHF Wireless Microphoning System			\$150	
Wired Microphone			\$75	
Microphone Stand			\$10	
12 Channel Mixer			\$125	
40 Channel Mixer			\$450	

CANCELLATION

Written cancellation of ordered equipment and services must be received in writing seventy-two (72) hours prior to scheduled installation or delivery time. Refunds will not be given for orders cancelled less than seventy-two (72) hours prior to install or delivery. To ensure availability, please reserve equipment 30 days in advance. Premium charges may apply to orders placed within 48 hours of meeting date.

* Prices reflect daily rates unless otherwise noted. Equipment pricing and service fee charges are subject sales tax.

A/V Accessories

	QTY	DAYS	PRICE	TOTAL
MISCELLANEOUS				
32" Roll Cart			\$35	
Flipchart w/ Pad & Markers			\$50	
Flipchart w/ 3M Post-it Pad & Markers Laser			\$80	
Pointer or Wireless Mouse Powerstrip			\$50	
HD-SDI/HDMI Converter			\$15	
			\$50	

RIGGING / DRAPE

Rigging Points (Weekly Rate)				
18'x10' Black Drape (Per Drape / Additional Labor needed)			\$160	
			\$30	

LIGHTING

LED Pin Spot Lighting (Per Light / Additional Labor needed)			\$50	
LED Up-Lighting (Per Light / Additional Labor needed)			\$50	

Wi-Fi & Hard Line Internet

Hard Line Internet (Per Access Point)				
Wi-fi -One Access Point			\$50	
Small Group Access (Up To 25 Users)			\$50	
Large group access (Up To 25 Users)			\$150	
			\$300	

Hourly Labor

Audio				
Lighting			\$89	
Overtime 8 hours & over			\$89	
Set Up / Strike			\$97.50	
			\$67	

Your Order Totals

Services / Equipment / Labor Total	
Delivery / Basic Installation/ Pick-up	
25% of Order Subtotal	
7% Sales Tax on Equipment & Fees	
Labor Total	
Additional Hourly Labor / Facility / Handling if Required	
Total	

FOOD PRICING

CONTINENTAL BREAKFAST

The Continental Strike: \$23 per person

Assorted Sliced Fresh Fruit
Plain Yogurt
Assorted Fresh Berries
Granola Mix
House-Baked Muffins, Pastries
Assorted Carafe of Juice
Freshly Brewed House Coffee, Decaf
Selection of Hot Teas

The Traditional Continental: \$20 per person

Assorted Sliced Fresh Fruit
House-Baked Muffins, Pastries
Assorted Carafe of Juice
Freshly Brewed House Coffee, Decaf
Selection of Hot Teas

BREAKFAST BUFFETS

The High Roller Special: \$30 per person

Assorted Sliced Fresh Fruit and Berries
Assorted Cereals with Milk
Traditional Scrambled Eggs
Country Fried Steak
Texas-Style French Toast with Maple Syrup
Biscuits and Sausage Gravy
Bacon, Sausage and Ham
Breakfast Potatoes
Southern Grits
House-Baked Muffins, Danish
Assorted Carafe of Juice
Freshly Brewed House Coffee, Decaf
Selection of Hot Teas

The Delta Special: \$28 per person

Assorted Fresh Fruits with Yogurt Dip
Traditional Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Southern Cheddar Grits
House-Baked Muffins, Danish
Biscuits and Gravy
Assorted Carafe of Juice
Freshly Brewed House Coffee, Decaf
Selection of Hot Teas

The Golden Strike: \$25 per person

Assorted Sliced Fresh Fruits with Yogurt Dip
Traditional Scrambled Eggs
Biscuits and Sausage Gravy
Bacon and Sausage
Breakfast Potatoes
House-Baked Muffins, Croissants, Danish and Biscuits with Butter and Fruit Preserves
Assorted Carafe of Juice
Freshly Brewed House Coffee, Decaf and a Selection of Hot Teas

Add Bagels and Cream Cheese to any of the above for \$3 per person.
Breakfast Buffets are served for one hour.
Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

PLATED BREAKFASTS

The 18 Karat Breakfast

\$31 per person

Sliced Fruit with Berries
New York Strip
Scrambled Eggs
Breakfast Potatoes
Basket of Breakfast Breads
Orange Juice
Freshly Brewed House Coffee,
Decaf and a Selection of Hot Teas

The Golden Breakfast

\$24 per person

Sliced Fruit with Berries
Denver Scrambled Eggs with
Canadian Bacon with Texas Toast
Breakfast Potatoes
Basket of Breakfast Breads
Orange Juice
Freshly Brewed House Coffee,
Decaf and a Selection of Hot Teas

The Traditional Breakfast

\$21 per person

Fluffy Scrambled Eggs
Chef's Choice: Bacon or Sausage
Breakfast Potatoes
Basket of Breakfast Breads
Orange Juice
Freshly Brewed House Coffee,
Decaf and a Selection of Hot Teas

BREAKS + REFRESHMENTS

Juice, Coffee, Tea

Individual Fruit Juices	\$4 each
Assorted Soft Drinks	\$4 each
Gold Strike® Lemonade	\$40 per gallon
Unsweetened Iced Tea	\$40 per gallon
Sweet Iced Tea	\$40 per gallon
Freshly Brewed Coffee - Regular & Decaf	\$65 per gallon

Bottled Water + Energy Drinks

Gold Strike® Logo Water	\$4 each
Dasani® Water	\$5 each
Perrier® Water	\$5 each
Assorted Powerade®	\$6 each
Evian® Water	\$7 each
Red Bull®	\$7 each
Fiji® Water	\$7 each

Morning à la Carte

Selection of House Baked Pastries	\$34 per dozen
House Baked Croissants	\$33 per dozen
House Baked Biscuits with Egg, Cheese & choice of Breakfast Meat	\$42 per dozen
Selection of Bagels with Flavored Cream Cheeses	\$33 per dozen
Selection of Doughnuts	\$32 per dozen
Seasonal Whole Fruit	\$3 each
Sliced Fresh Fruit	\$5 per person
Selection of Cold Cereals with 2%, Skim & Whole Milk	\$4.50 per person
Selection of Breakfast Bars	\$3 each
Yogurts	\$4 each

Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

BREAKS + REFRESHMENTS

Afternoon à la Carte

Freshly Baked Jumbo Cookies	\$40 per dozen
Selection of House Baked Fudge Brownies and Blondies	\$32 per dozen
Potato Chips & Dips	\$4.50 per person
Mixed Fancy Nuts	\$28 per pound
Hot Pretzels with Yellow Mustard & Cheese Sauce	\$38 per dozen
Fresh Popcorn	\$4 per person
Deluxe Popcorn Cart Rental	\$125 each
Selection of Candy Bars	\$4 each
Selection of Ice Cream & Fruit Bars	\$4 each
Assorted Individual Bags of Potato Chips	\$3.50 each
Assorted Mini Desserts	\$40 per dozen
Mini Yogurt Parfaits	\$32 per dozen
Gourmet Snack Mix	\$28 per pound

AFTERNOON BREAKS

Mexi-Cali: \$17 per person

Tortilla Chips
Salsa
Pico de Gallo
Guacamole
Chile Con Queso Dip
Assorted Soft Drinks & Bottled Water

The Ultimate Cookie Break: \$16 per person

Assorted Jumbo Gourmet Cookies
Fudge Brownies & Blondies
Assorted Soft Drinks, Bottled Water & Milk

Healthy Break: \$17 per person

Sliced Fruit Display
Plain & Vanilla Yogurt
Granola Mix
Raisins
Nuts
Assorted Soft Drinks & Bottled Water

Sweet + Salty: \$19 per person

Gourmet Mixed Nuts
Popcorn
Hot Pretzels with Yellow Mustard & Cheese Sauce
Assorted Candy Bars
Assorted Soft Drinks & Bottled Water

Afternoon à la Carte: \$14 per person

Assorted Ice Cream Bars
Freshly Baked House Cookies
Assorted Soft Drinks & Bottled Water

Energy Break: \$21 per person

Sliced Fruit Display
Power Bars
Chilled Red Bull® Energy Drinks & Mineral Water

Add Freshly Brewed House Coffee, Decaf & a Selection of Hot Teas to any of the above breaks for \$3 per person.

All breaks are served for 30 minutes.

Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

COLD PLATED LUNCHESES

Light Lunch 1: \$22 per person

California Cobb Salad

Fresh Field Greens with Bacon, Eggs, Tomato, Smoked Turkey, Avocado, Bleu Cheese Crumbles & Dressing

Carrot Cake

Fresh Rolls and Butter

Freshly Brewed House Coffee, Decaf and House Brewed Iced Tea

Light Lunch 2: \$25 per person

Grilled Chicken Caesar Salad

Crisp Romaine, Caesar Dressing, Croutons and Fresh Parmesan Cheese & Spicy Grilled Chicken

White Chocolate Cheesecake

Fresh Rolls and Butter

Freshly Brewed House Coffee, Decaf and House Brewed Iced Tea

Light Lunch 3: \$25 per person

Deli Sandwich

Shaved Deli Ham and Turkey

House Baked Croissant

Served With Potato Salad and Pickle Spears

Double Chocolate Cake

Freshly Brewed House Coffee, Decaf and House Brewed Iced Tea

Plated Luncheon prices are based on a minimum of 30 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

HOT PLATED LUNCHES

Plated Lunch 1: \$30 per person

Garden Salad with Assorted Dressings
8 oz NY Strip with Red Wine Demi-Glace
Garlic Mashed Potatoes
Asparagus

Cheesecake with Strawberry Sauce
Fresh Rolls & Butter
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

Plated Lunch 2: \$28 per person

Stuffed Flounder with Crabmeat
Rice Pilaf
Chef's Choice Vegetables
Pecan Pie with Fresh Whipped Cream

Fresh Rolls & Butter
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

Plated Lunch 3: \$26 per person

Barbecue Pulled Pork on Texas Toast
Memphis Coleslaw
Southern Potato Salad
Roasted Baby Red Potatoes

Chef's Choice Vegetables
Carrot Cake
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

Plated Lunch 4: \$25 per person

Parmesan Battered Chicken
Wilted Spinach with Lemon Butter Sauce
Angel Hair Nest with Marinara
Garlic Studded Broccolini

Chocolate Mousse with Fresh Berries
Fresh Rolls & Butter
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

Plated Lunch 5: \$28 per person

Smoked Brisket
Sweet Roll
Barbecue Baked Beans
Southern Potato Salad

Peach Cobbler
Fresh Rolls & Butter
Freshly Brewed Coffee, Decaf & House Brewed Iced Tea

Plated Luncheon prices are based on a minimum of 30 guests.
Should your minimum guest guarantee fall below this amount, additional service fees will apply.
Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

COLD LUNCH BUFFETS

Strike it Rich Buffet: \$31 per person

Soup du Jour with Crackers
Fresh Garden Salad with Toppings & Assorted Dressings
Southern Potato Salad
Coleslaw
Pasta Salad
Shaved Ham
Roast Beef
Smoked Turkey

Genoa Salami
Sliced Cheese and Relish Tray with Condiments
Assorted Sliced Breads
Potato Chips
Cheesecake Squares and Individual Chocolate Cake
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Sandwich Board Buffet: \$28 per person

Fresh Garden Salad with Toppings & Assorted Dressings
Fruit Salad
Pasta Salad
Coleslaw
Turkey Club on Sourdough
Ham & Swiss Croissant

Spicy Chicken Salad Wrap
Potato Chips
Cookies & Brownies
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Buffet Luncheons are based on a minimum of 30 guests and are served for 1 1/2 hour. Should your minimum guest guarantee fall below this amount, additional service fees will apply. Please add a 20% gratuity and applicable sales tax to all pricing.

GOLD STRIKE BOXED LUNCHES

Mud Island: \$23 per person

Fried Chicken Sandwich
Potato Salad
Fruit Salad

Jumbo Cookies
Choice of Soft Drinks or Bottled Water

Delta: \$22 per person

Sliced Ham & Turkey with Swiss Cheese on a Kaiser Roll
Potato Chips
Granny Smith Apples

Jumbo Cookies
Granola Bars
Choice of Soft Drink or Bottled Water

Healthy: \$20 per person

Grilled Vegetables on Multi-Grain Bread
Terra Chips
Granny Smith Apples

Fruit Salad
Power Bar
Choice of Soft Drink or Bottled Water

If you choose to have the Boxed Lunches served in your scheduled meeting room, there will be an extra \$5 service fee per person. Gourmet Lunches and Baskets are available upon request. Please ask your Catering Coordinator for menu ideas and pricing. Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

HOT LUNCH BUFFETS

Delta Buffet: \$35 per person

Soup du Jour with Crackers
Fresh Garden Salad with Toppings & Assorted Dressings
Southern Fried Chicken
Barbecue Pulled Pork
Fried Catfish
Baked Beans
Green Beans

Mashed Potatoes
Pecan Tarts
Petit Caramel Cake
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

All About the Sandwich Buffet: \$27.50 per person

Fresh Garden Salad with Topping & Assorted Dressings
Red Bliss Potato Salad with Crispy Bacon & Green Onion Dressing
Pressed Grilled Chicken on Ciabatta with Pesto Mayo
Traditional New York-Style Reuben
Italian Cold Cuts on Baguette with Italian Dressing

Vegetable Wrap
Parmesan Fries
Pastry Chef's Selection of Desserts
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Tex Mex Hold 'em Buffet: \$33 per person

Chicken Tortilla Soup
Tortilla Chips with Fresh Salsa
Hard & Soft Taco Shells
Chili Beef
Fajita Chicken
Pulled Roast Pork
Shredded Lettuce, Diced Tomato, Sour Cream, Picante Sauce, Guacamole, Grated Cheese

Refried Beans
Yellow Rice
Navajo Corn
Sopapillas
Tres Leches Cake
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Lunch Buffets are based on a minimum of 30 guests and are served for 1 1/2 hour.
Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

PLATED DINNERS

Dinner 1: \$52 per person

Seven Leaf Salad with Bleu Cheese Crumbles, Candied Pecans & Bleu Cheese Dressing
12 oz New York Strip with Red Wine Demi-Glace
Dauphinoise Potatoes
Chef's Choice Vegetables
Strawberry Soufflé Torte
Fresh Rolls & Butter
Freshly Brewed House Coffee,
Decaf & House Brewed Iced Tea

Dinner 2: \$56 per person

Garden Salad
12 oz Rib Eye with Shallots & Rosemary Butter
Roasted Baby Red Potatoes
Chef's Choice Seasonal Vegetables
Pecan Pie with Bourbon Sauce
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf & House Brewed Iced Tea

Dinner 3: \$50 per person

Iceberg Wedge with Tomato, Onion & Bleu Cheese
14 oz Roasted Prime Rib with Au Jus & Horseradish Mousse
Roasted Garlic Mashed Potatoes
Chef's Choice Seasonal Vegetables
Chocolate Mousse with Berries
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf & House Brewed Iced Tea

Dinner 4: \$41 per person

Garden Salad
Boursin Cheese Stuffed Chicken Breast with Chicken Jus
Saffron Rice
Chef's Choice Seasonal Vegetables
Lemon Cream Cake
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf & House Brewed Iced Tea

Plated Dinners are based on a minimum of 40 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

PREMIER DINNERS

Dinner 1: \$85 per person

Chef's Chopped Salad with Parmesan Tuile
Surf and Turf
Petite Filet Mignon with Roasted Shallot Demi-Glace
Poached Lobster Tail with Drawn Butter
Twice Baked Potato Boat
Asparagus Spears
Chocolate Mousse Torte with Fresh Berries
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Dinner 3: \$60 per person

Seven Leaf Salad with Candied Pecans, Poached Pear,
Bleu Cheese, Red Wine Vinaigrette
Petite Filet Mignon
Parmesan Stuffed Chicken Breast
Red Pepper Coulis
Bacon Wrapped Asparagus
Wild Mushroom Risotto
Truffle Torte with Hazelnut Anglaise
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Dinner 2: \$70 per person

Spinach Radicchio Salad with Bleu Cheese, Red Onion
Marmalade, Aged Balsamic Vinaigrette
Petite Filet Mignon
Basted Shrimp
Lemon Beurre Blanc
Sun-Dried Tomato & Basil Polenta
Broccoli Spears
Tiramisu
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Dinner 4: \$45 per person

Heart of Romaine Salad with Roasted Tomatoes,
Parmesan Crouton, Caesar Dressing
Parmesan Stuffed Chicken Breast
Seared White Fish
Lemon Caper Beurre Blanc
Candied Red & Yellow Beets
Rice Pilaf
Chef's Choice Seasonal Vegetables
Chef's Choice Dessert
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf
House Brewed Iced Tea

Plated Dinners are based on a minimum of 40 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

DINNER BUFFETS: \$50 PER PERSON

Each Dinner Consists of Four Courses: Salad, Entrée, Starch and Vegetable, and Dessert.

Choose the following: 2 Salads, 3 Entrées, 1 Starch and 1 Vegetable, and 3 Desserts.

Includes Rolls and Butter, Coffee, Decaf, and House Brewed Iced Tea.

If you would like to have additional items, please speak with your Catering Manager to arrange pricing.

SALADS

Garden Salad: Mixed Greens, Tomatoes, Cucumbers, Onions, Cheddar Cheese, Bacon, Croutons, Choice of Ranch, Bleu Cheese, 1,000 Island

Iceberg Salad: Lettuce, Tomato, Onion, Cucumber, Bacon, Bleu Cheese Dressing

Spinach Salad: Bacon, Candied Pecans, Red Onion, Warm Bacon Dressing

Tomato Mozzarella Salad: Basil, Olive Oil

Tomato Cucumber Salad: Red Onion, Italian Vinaigrette

Caesar Salad: Romaine, Parmesan, Croutons, Creamy Caesar Dressing

Pasta Salad: Fusilli Pasta, Tomato, Peppers, Onions, Parmesan Cheese, Vinaigrette

Roasted Corn and Black Bean Salad

Ginger Sesame

Chicken Salad: Iceberg and Romaine, Cashews, Roasted Mushrooms

Ambrosia Salad: Fruit and Coconut

ENTRÉES

Seared Salmon, Lemon Caper Beurre Blanc

Grilled Salmon, Warm Artichoke Caper Salad

Seared Mahi-Mahi Livornese

Teriyaki Salmon

Caribbean Mahi-Mahi, Tropical Fruit Salsa

Seared Grouper, Fennel Relish

Seared Grouper, Tomato Pepper Relish

Fried Catfish

Barbecue Shrimp, Orange Barbecue Sauce

Grilled Shrimp, Plantains

Fresh Catch of the Day

Fried Chicken

Pan Seared Chicken, Mushroom Jus

Seared Chicken, Tomato Mozzarella Salad

Chicken Piccata

Rotisserie Cornish Hen

Blackened Chicken, Creole Sauce

General Tso Chicken

Sweet and Sour Chicken

Orange Chicken

Sliced Pork Loin, Brandied Peaches

Fried Pork Chops, Caramelized Apples

Bourbon Glazed Pork Loin

Braised Short Ribs, Coca-Cola Demi

Churrasco Skirt Steak, Pickled Onions

Hoisin Glazed Hanger Steak

Grilled Flank Steak, Cipollini Onion Marmalade

FOOD PRICING

STARCHES & VEGETABLES

Baked Potato with Condiments

Mashed Potato

Garlic Mashed Potato

Roasted Red Potato

Red Potato Mash

Confit Fingerling Potato

Parmesan Potato Wedges

Potato au Gratin

Dauphinoise Potato

Creamy Polenta

Cheddar Cheese Grits

Saffron Rice

Rice Pilaf

Jasmine Rice

Parmesan Risotto

Red Beans and Rice

Black-Eyed Peas

Pinto Beans

Barbecue Baked Beans

Steamed Broccoli

Garlic Asparagus

Roasted Root Vegetables

Glazed Baby Carrots

Roasted Vegetables Ratatouille

Seasonal Vegetable

Chef's Choice Vegetable

Corn on the Cob

Corn Maque Choux

Creamed Spinach

DESSERTS

Tiramisu

Fresh Fruit Parfait

Fresh Fruit Tart

Traditional Crème Brûlée

Pecan Pie Tart

Walnut Tart

Lemon Tarts

Key Lime Pie Tart

Individual S'mores

Chocolate Mousse with Berries

Individual Bread Pudding

Banana Pudding

Tres Leches

Mississippi Mud Cake

Carmel Flan

Carrot Cake

Chocolate Cake

Suzy Q Cake

Apple Cobbler

Peach Cobbler

Cherry Cobbler

Chef's Choice Dessert

FOOD PRICING

THEMED BUFFET DINNERS

Mississippi Gulf Coast: \$55 per person

Seafood Gumbo with White Rice
Iceberg Salad with Lettuce, Tomato, Onion, Cucumber,
Bacon & Bleu Cheese Dressing
Black-Eyed Pea & Ham Salad
Fresh Catch of the Day
Blackened Chicken with Creole Sauce
Fried Pork Chops with Onion Mushroom Gravy
Red Beans with Andouille Sausage
Classic Jambalaya
Corn Maque Choux
Sour Cream and Chive Smashed Potatoes
Pecan Pie Tarts & Peach Cobbler
Fresh Cornbread
Freshly Brewed House Coffee, Decaf
Selection of Fine Teas

Delta Barbecue: \$51 per person

Coleslaw
Warm German Potato Salad
Fried Catfish with Lemons
Barbecue Ribs with Barbecue Sauce
Fried Shrimp with Tomato Jam
Barbecue Chicken
Barbecue Baked Beans
Braised Turnip Greens
Corn on the Cob
Petit Carrot Cake & Mississippi Mud Cake
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf
Selection of Fine Teas

Southern Elite: \$53 per person

Fresh Baby Spinach and Wild Mushroom Salad with
Warm Bacon Vinaigrette
Garden Salad: Mixed Greens, Tomatoes, Cucumbers,
Onions, Cheddar Cheese, Bacon, Croutons,
Choice of Ranch, Bleu Cheese or 1,000 Island Dressing
Blackened Shrimp
Dirty Rice
Braised Short Ribs
Glazed Pork Loin with Brandied Peaches
Potato au Gratin
Green Bean Almandine
Individual Cakes & Pies
Fresh Rolls & Butter
Freshly Brewed House Coffee, Decaf
Selection of Fine Teas

Asian Delight: \$48 per person

Hot & Sour Soup
Spicy Sweet & Sour Cucumber Salad
Ginger Chicken & Mandarin Orange Salad
Teriyaki Salmon
Mongolian Beef
General Tso Chicken
Vegetable Fried Rice
Jasmine Rice
Stir Fried Broccoli
Mango Rice Pudding & Fresh Fruit Tart
Fortune Cookies
Freshly Brewed House Coffee, Decaf
Selection of Fine Teas

Dinner Buffets are based on a minimum of 40 guests.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

THEMED BUFFET DINNERS

Viva Italiano: \$51 per person

Caesar Salad with Romaine, Parmesan, Croutons & Creamy Caesar Dressing
Fusilli Pasta Salad
Antipasto Display with Soppressata, Genoa Salami, Prosciutto, Marinated Artichoke Hearts, Olive Salad, Roasted Eggplant, Sweet Peppers and Zucchini
Artisan Cheese with Rustic Bread
Seared Chicken with Artichoke and Fennel Salad
Grilled Snapper with Olives, Tomatoes and Capers
Braised Lamb Shank with Sweet Onion Demi
Creamy Polenta
Focaccia, Italian Breads and Ciabatta
Amaretto Cheesecake
Cannoli
Tiramisu
Biscotti
Freshly Brewed House Coffee, Decaf
Selection of Fine Teas

Dinner Buffets are based on a minimum of 40 guests and are served for 1 1/2 hour.
Should your minimum guest guarantee fall below this amount, additional service fees will apply.
Please add 20% gratuity and applicable sales tax to all prices.

Welcome to the Caribbean: \$50 per person

Chicken Tortilla Soup
Iceberg Salad with Lettuce, Tomato, Onion, Cucumber, Bacon & Bleu Cheese Dressing
Roasted Corn and Black Bean Salad
Seared Pork Chop with Sweet Plantains
Baked White Fish with Citrus Relish
Churrasco Skirt Steak with Mojo Onions
Arroz con Pollo
Red Beans & Sausage
Sweet Mashed Boniato
Gingered Carrots
Tres Leches, Caramel Flan, Carrot Cake
Freshly Brewed House Coffee, Decaf
Selection of Fine Teas

FOOD PRICING

COLD HORS D'OEUVRES BY THE PIECE

Assorted Sushi + Sashimi: \$5 per piece

Jumbo Cocktail Shrimp with Cocktail Sauce: \$6 per piece

\$5 Per Piece

Smoked Salmon on Pumpernickel with Red Onions and Capers

Chinese Pork Tenderloin on Wonton Crisp with Mango Salsa

Asparagus and Prosciutto in Filo with Roasted Red Peppers

Crab Salad in a Cucumber Cup

Prosciutto and Melon

Red Bliss Potatoes with Vodka Crème Fraîche and Caviar

\$4 Per Piece

Tomato and Basil Crostini with Roasted Garlic and Fresh Mozzarella

Smoked Chicken and Olive Tapenade on Grilled Ciabatta

Santa Fe Avocado Tortilla Roll with Roasted Peppers and Cilantro

Cajun Deviled Eggs with Chives

Chipotle Chicken Tostada with Roasted Corn and Black Bean Salsa

Barbecue Pulled Pork on Cornbread Crisp

HOT HORS D'OEUVRES BY THE PIECE

\$7 Per Piece

Parmesan Shrimp with Lemon Caper Aioli

Lamb Lollipops

Lobster Torte

Petit Crab Cake with Remoulade

Beef Tenderloin & Bruschetta with Mushroom Duxelles and Horseradish Mousse

Coconut Shrimp with Sweet Chili Sauce

Premium Scallop Wrapped in Bacon

Beef Wellington

Duck Drummies with Orange Glaze

\$6 Per Piece

Chicken Wellington Puff

Chicken Lollipop

Shrimp Chop Stick

Duck & Apricot Brandy Filo

Raspberry and Almond Brie

Chicken Saltimbocca Skewers

Pork and Shrimp Siu Mei

FOOD PRICING

HOT HORS D'OEUVRES BY THE PIECE

\$6 Per Piece

Crab Stuffed Mushrooms
Fried Shrimp
Asparagus Roll Up
Chicken Wood ear Chopstick
Andouille and Cheese Puff
Mini Beef Wellingtons

\$5 Per Piece

Southwestern Chicken Flautas with Sweet Chile Sauce
Cheese Quesadillas with Salsa
Egg Rolls with Sweet and Sour Sauce
Chicken Pecan Tender
Black Bean Spring Roll
Barbecue Pork Stuffed Arancini
Tri Color Vegetable Tortillas
Pear and Almond Brie
Vegetable Spring Roll
Chicken Satays with Peanut Sauce
Mini Monte Cristo Sandwiches
Spinach and Artichoke Tartlet
Barbecue Meatballs
Fried Ravioli
Fried Chicken Wings 3 Ways: Choice of Spicy, Honey Barbecue or Smothered

All Hors d'Oeuvres are served in a minimum order of 50 pieces.
Please add 20% gratuity and applicable sales tax to all prices.

FINGER FOOD RECEPTION DISPLAYS

Sushi Display: \$12 per person

with Wasabi, Soy Sauce and Pickled Ginger
Based on Three Pieces Per Person

Grilled Vegetable Display: \$12 per person

Zucchini, Summer Squash, Red Onion, Eggplant,
Red and Yellow Peppers Marinated in Balsamic Vinegar
and Olive Oil with Roasted Garlic Dip

Assorted Sliced Cheese Display: \$13 per person

with Assorted Crackers

Classic Domestic + Imported Cheese Board: \$14 per person

with Fresh Fruit Garnish, Sliced French Breads,
Lavosh and Water Crackers

Assorted Fresh Seasonal Sliced Fruit Display: \$13 per person

with Honey Yogurt Sauce

Assorted Vegetable Crudites: \$13 per person

with Dipping Sauces

FOOD PRICING

SEAFOOD DISPLAY

Display of Fresh Seafood on Ice Served with Cocktail Sauce, Tabasco and Lemon Wedges

Oysters on the Half Shell: \$5 each

King Crab Legs: \$45 per pound

Fresh Grilled Shrimp: \$6 each

Sautéed Blue Crab Fingers: \$40 per pound

RECEPTION FOOD STATIONS

Fajita Station: \$17 per person

Marinated Breast of Chicken and Charbroiled Steak Slices, Served with Sautéed Onions, Mushrooms, Red and Green Peppers and Warm Flour Tortillas, Guacamole, Sour Cream, Salsa, Shredded Cheddar Cheese, Diced Tomatoes and Black Olives

Potato Station: \$15 per person

An Elegant Display of Cabernet Potatoes, Yukon Gold Potatoes and Sweet Potatoes with a Selection of Toppings to Include Chives, Caramelized Onions, Fried Shallots, Monterey Jack Cheese, Crisp Bacon and Mini Marshmallows

Paella Station: \$18 per person

Sautéed Chicken, Andouille, Crawfish, Peppers, Saffron

Mushroom Tapas: \$12 per person

Assorted Portobello Mushrooms Topped with Boursin Cheese and Sun-Dried Tomato, Gorgonzola Tapenade, and Crabmeat Gratin

Risotto Station: \$18 per person

Portobello Mushroom and Fresh Herbs, Roasted Red Pepper and Chicken, Spring Vegetables with Saffron and Shrimp, Served with Pecorino Cheese and Basil Chiffonade

Pasta Station: \$16 per person

Cooked to Order Egg Pastas Asparagus-Mushroom Sauce, Oven-Dried Tomato Sauce and Basil Pesto with Light Cream Vegetable Julienne, Roasted Garlic, Fine Herbs and Fresh Reggiano

Creole Station: \$18 per person

Chicken, Crawfish and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice

FOOD DISPLAY EXTRAS + DETAILS

\$75 Chef Attendant Fee per 100 guests.

Reception displays listed above are sold only as an accompaniment to a reception menu, not as a dinner.

Station prices are based on a minimum of 40 guests and served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Please add 20% gratuity and applicable sales tax to all prices.

FOOD PRICING

CARVING STATIONS

Each Carving Station Includes Suited Condiments and Breads

BEEF

Roast Prime Rib: (Serves 25) **\$400**

Beef Tenderloin: (Serves 20) **\$450**

Crusted Strip Sirloin: (Serves 20) **\$450**

Beef Wellington: (Serves 20) **\$500**

Steamship of Beef Peppercorn: (Serves 150) **\$700**

LAMB

Crown Rack of Lamb: (Serves 15) **\$350**

TURKEY

Whole Roasted Turkey: (Serves 20) **\$300**

PORK

Honey Glazed Ham: (Serves 30) **\$275**

Smoked Pork Loin: (Serves 20) **\$325**

Memphis Pork Loin: (Serves 20) **\$325**

Chinese Barbecue Roast Pork: (Serves 20) **\$350**

CARVING STATION EXTRAS + DETAILS

\$75 Chef Attendant Fee per 100 guests.

Carving Stations listed above are sold only as an accompaniment to a reception menu, with a minimum of three other hors d'oeuvres. These stations are not sold as a dinner.

Station prices are based on a minimum of 40 guests and served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

Please add 20% gratuity and applicable sales tax to all prices.

BANQUET BAR PRICING

VIP BRANDS

Crown Royal™
Chivas Regal™
Jack Daniel's®

Tanqueray™
Bacardi® Light
Absolut®

Courvoisier VS™
Cuervo 1800®

PREMIUM BRANDS

Canadian Club®
Dewar's®
Jim Beam® Bourbon

Beefeater®
Bacardi® Light
Smirnoff®

The Christian Brothers®
Cuervo Gold 52

Bartenders: \$100 per 100 guests

Cashiers: \$50 (Cash Bar Only)

	HOSTED	CASH BAR
VIP Brands	\$9	\$10
Premium Brands	\$8	\$9
House Wines	\$8	\$9
Domestic Beer	\$5	\$5.50
Imported Beer	\$5.50	\$6
Non-Alcoholic Beer	\$4.25	\$4.75
Soft Drinks	\$4	\$4
Bottled Waters	\$4	\$4

BAR PACKAGE PRICING

Bar Package Pricing is available at the following prices for a minimum of 50 guests. Pricing is on a per person basis. Labor charges will still be applied.

	VIP BAR	PREMIUM BAR
1 Hour	\$20	\$19
2 Hours	\$30	\$25
3 Hours	\$38	\$32
4 Hours	\$45	\$38

Bars with a host/cash consumption of less than \$200 will be charged a minimum of \$200, plus tax and gratuity. Pricing is on a per person basis. Labor charges will still be applied.

WINE LIST (HOUSE WINES)

Consult your Catering Coordinator for a complete list of wines.

Mirassou® Chardonnay	\$27
Beringer White Zinfandel	\$27
Mirassou® Merlot	\$29
Mirassou® Cabernet Sauvignon	\$29

Master wine list available on request. Please add 20% gratuity and applicable sales tax to all prices.