



**FIREKEEPERS**

**CASINO • HOTEL**  
**BATTLE CREEK**

**CATERING SALES**  
269-660-5491  
[cateringsales@firekc.com](mailto:cateringsales@firekc.com)

## TERMS & CONDITIONS

### FOOD & BEVERAGE POLICIES

All Wedding Packages have the following Food & Beverage Minimums:

Mbish Ballroom C or D (50+ guests)	\$6,000.00 in Food and/or Beverages
Mbish Ballroom A or B (up to 50 guests)	\$4,000.00 in Food and/or Beverages
Meeting Rooms (less than 20 guests)	\$2,000.00 in Food and/or Beverages

*Guest capacities are subject to change based on specific event details and/or requirements.*

Cake Cutting Fee - \$2.00 per guest (waived for cakes provided by FireKeepers Cake Shop)

Child Menus are available, upon request.

0 – 3 years – No Charge
4 –10 years – \$25.00 per child

Due to licensing requirements and quality control issues, all food & beverage to be served on the FKCH property must be supplied and prepared by the FKCH. The only approved exception are Wedding Cakes, provided they are supplied by a Licensed Bakery. *The printed Food & Beverage menus listed in these packages are subject to change and will be confirmed at the Menu Tasting no earlier than 60 days prior to the function date, based on availability of items.*

All food and beverage prices are subject to a 20% Service Charge and a 6% sales tax (subject to change without notice). Food & Beverages prepared by FKCH are not permitted to be removed from the event due to health code regulations.

In order to make your Wedding as successful as possible, final menu selections, set-up requirements, estimated number of attendees, and arrangements for decorating, audio/visual, lighting, and other special requirements must be submitted to the Catering Sales Manager at least 4 weeks prior to your Reception.

The size of the Head Table Backdrop and Riser is based on an average Bridal Party of 12 people or less.

Head Table Backdrop	12' H x 30' W
Riser	40' W x 8' D

Events with scheduled Bars require a minimum beverage total based upon the number of attendees of:

Under 50	\$200.00	101 – 200	\$500.00
51 – 100	\$350.00	201 or more	\$750.00

The number of Bars are based upon the number of attendees:

HOST / OPEN BARS:	CASH BAR: \$100.00 Bartender Fee
1 Bar for every 75 attendees	1 Bar for every 75 attendees

### BANQUET FACILITIES

We will assign appropriate function space according to the number of persons expected to attend, setup and menu. FKCH reserves the right to reassign function space as needed.

FKCH will not contract more than two (2) Wedding Receptions of more than 100 people each on the same day.

### GUARANTEE OF ATTENDANCE

A guarantee of attendance is required three business days prior to all meal functions, not subject to refund or reduction. We will be prepared to serve 5% over this figure. Your billing minimum will be 90% of the original estimated food and beverage total. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly.

### PAYMENT & BILLING

At the time of contract signature, we require a credit card authorization form completed, signed and returned and a NON REFUNDABLE deposit of 20% of the total estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

### RULES & REGULATIONS

Any group utilizing the FireKeepers Casino Hotel Event Center must agree to comply with all applicable tribal, federal, state and local laws and FireKeepers Development Authority, d/b/a rules and policies governing the Contract and event, including any rules, regulations or requests of the U.S. Department of Homeland Security.

# WEDDING PACKAGES

ALL Wedding Packages at FireKeepers include:

- Discounted Room Rate for Hotel Guests
- Overnight Room for the Wedding Couple
- Complimentary Valet Parking
- Table Linens and Napkins
- Head Table on Riser with Backdrop and LED Up-Lighting
- Dinner Tables, Cocktail Tables and Banquet Chairs
- Additional Tables to include Gift, Place Card, Guest Book, DJ and Cake Tables
- Place Setting include Fine White China, Elegant Silverware and Glassware
- Dance Floor
- Coat Rack (seasonal)
- Wedding Centerpieces with Flameless Candles
- Bartender Fees waived with any Hosted Bar or Open Bar

## SMOKIN' PACKAGE

\$80.00

- Deluxe King Room for Wedding Couple
- Scheduled Tasting with the Banquet Chef
  - Two (2) people
  - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- One (1) Appetizer Display
- One (1) Passed Hors D'Oeuvre
- Plated or Buffet Dinner with Coffee and Fresh Baked Rolls
- Choice of Black or White Napkins
- Soft White Alabaster Centerpieces with Flameless Candle
- Up-Lighting for Head Table Backdrop

## BLAZIN' PACKAGE

\$100.00

- Fireside Suite for Wedding Couple with a Welcome Gift
- Scheduled Tasting with the Banquet Chef
  - Four (4) people
  - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- One (1) Appetizer Display
- Two (2) Passed Hors D'Oeuvres
- Plated or Buffet Dinner with Coffee and Fresh Baked Rolls
- White Orchid Centerpiece in Cylinder Vase with Flameless Votive Candles
- Colored Napkin Options
- Discounted Black or White Chair Covers
- Rhinestone Gathered Head Table Backdrop with Floor to Ceiling Up-Lighting

## INFERNO PACKAGE

\$135.00

- Fireside Suite for Wedding Couple with a Bottle of Sparkling Wine and a Welcome Gift
- Scheduled Tasting with the Banquet Chef
  - Four (4) people
  - Three (3) Entrees, Two (2) Sides, Two (2) Vegetables
- Non-Alcoholic Champagne Toast
- One (1) Appetizer Display
- One (1) Cold Passed Hors D'Oeuvre
- Two (2) Hot Passed Hors D'Oeuvres
- Plated or Buffet Dinner with Coffee and Fresh Baked Rolls
- White Orchid Centerpieces in Cylinder Vase with Flameless Votive and Pillar Candles
- Extensive Colored Napkin Options
- Black or White Chair Covers included
- Rhinestone Gathered Head Table Backdrop with Crystal Curtains and Colored Floor to Ceiling Up-Lighting
- Floor to Ceiling Up-Lighting for Room Perimeter

# SMOKIN' WEDDING PACKAGE \$80.00 per person

## APPETIZER DISPLAY *Choice of one (1)*

International & Domestic Cheeses  
Farmers Market Crudité

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

Vegetable Spring Rolls  
Sweet Pepper Goat Cheese Bruschetta  
Caprese Bites  
Brie Crostini with Strawberry Gastrique

## PLATED MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Mixed Green Salad with Assorted Dressings

### ENTRÉE *Choice of two (2)*

Lemon Pepper Cod  
Herb Roasted Chicken with Chardonnay Butter Sauce  
Vegetarian Portabella Risotto  
Classic Chicken Marsala or Chicken Picatta

### SIDES *Choice of one (1)*

Wild Rice Pilaf  
Garlic Mashed Potatoes  
Parmesan Roasted Potatoes

### VEGETABLES *Choice of one (1)*

Roasted Asparagus  
Sautéed Green Beans  
Herb & Olive Oil Roasted Seasonal Vegetables

## BUFFET MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Mixed Green Salad with Assorted Dressings

### ENTRÉE *Choice of one (1)*

Spiced Pork Loin with Apple Chutney  
Baked Red Pepper Pesto Pasta with Roasted Vegetables  
Herb Roasted Chicken with Garlic Parmesan Cream Sauce  
Garlic Roasted Walleye with Herb Beurre Blanc

### SIDES *Choice of one (1)*

Wild Rice Pilaf  
Garlic Mashed Potatoes  
Parmesan Roasted Potatoes

### VEGETABLES *Choice of one (1)*

Roasted Asparagus  
Sautéed Green Beans  
Bourbon-Maple Glazed Baby Carrots



# BLAZIN' WEDDING PACKAGE \$100.00 per person

## APPETIZER DISPLAY *Choice of one (1)*

International & Domestic Cheeses  
Farmers Market Crudité  
Charcuterie

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

Beef Tenderloin Crostini with Boursin Drizzle  
Sweet Pepper Goat Cheese Bruschetta  
Grilled Vegetable Pita Points  
Sweet Potato Crisp with Rosemary Bacon Jam  
Caprese Bites

## PLATED MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Mixed Green Salad with Assorted Dressings

### ENTRÉE *Choice of two (2)*

10oz. New York Strip with Balsamic Onion Butter Sauce  
Chickpea Curry (Vegan)  
Garlic Roasted Walleye with Herb Beurre Blanc  
French Cut Chicken with Chardonnay Butter Sauce

### SIDES *Choice of one (1)*

Wild Rice Pilaf  
Garlic Mashed Potatoes  
Parmesan Roasted Potatoes  
Boursin Whipped Potatoes

### VEGETABLES *Choice of one (1)*

Roasted Asparagus  
Sautéed Green Beans with Almonds  
Herb & Olive Oil Roasted Seasonal Vegetables  
Roasted Brussels Sprouts

## BUFFET MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Mixed Green Salad with Assorted Dressings

### ENTRÉE *Choice of two (2)*

Herb Roasted New York Strip  
Marinated Cauliflower with Chickpea Curry  
Citrus Brined Pork Loin with Dijon Dill  
Pecan Crusted Salmon  
French Cut Chicken with Natural Jus Lie

### SIDES *Choice of two (2)*

Wild Rice Pilaf  
Garlic Mashed Potatoes  
Rosemary Roasted Potatoes  
Boursin Whipped Potatoes

### VEGETABLES *Choice of one (1)*

Roasted Asparagus  
Sautéed Green Beans with Almonds  
Roasted Brussels Sprouts  
Bourbon-Maple Glazed Baby Carrots



# INFERNO WEDDING PACKAGE \$135.00 per person

## APPETIZER DISPLAY *Choice of one (1)*

International & Domestic Cheeses  
Farmers Market Crudité  
Charcuterie  
Fresh Fruits

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

Caprese Bites  
Beef Tenderloin Crostini with Boursin Drizzle  
Grilled Vegetable Pita Points  
Sweet Pepper Goat Cheese Bruschetta

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

Assorted Mini Quiche  
Spinach & Feta wrapped in Phyllo  
Pork Pot Stickers with Bourbon Glaze  
Florentine Stuffed Mushroom Caps  
Peruvian Shrimp Skewers  
Crab Rangoon Bites  
Buffalo Chicken Flatbread  
Coconut Shrimp with Orange Chili Sauce

## PLATED DUET MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Spinach & Berries Salad with Poppyseed Dressing

### DUET ENTREES *Choice of one (1)*

7oz. Rib-Eye & French Cut Chicken  
New York Strip & Jump Lump Crab Cakes  
Lemon-Thyme Roasted Chicken & Seared Salmon

### SIDES *Choice of one (1)*

Creamy Polenta  
Boursin Whipped Potatoes  
Wild Rice Pilaf  
Parmesan-Herb Roasted Potatoes

### VEGETABLES *Choice of one (1)*

Roasted Asparagus  
Green Beans with Almonds  
Bourbon-Maple Glazed Baby Carrots  
Herb & Olive Oil Roasted Seasonal Vegetable  
Balsamic Roasted Brussels Sprouts

## PREMIUM BUFFET MENU

### SALAD *Choice of one (1)*

Caesar Salad with Garlic Croutons  
FireKeepers Signature Salad with Honey-Herb Vinaigrette  
Spinach & Berries Salad with Poppyseed Dressing

### ENTREES *Choice of two (2)*

Carved Prime Rib  
French Cut Chicken with Natural Jus Lie  
Apple Stuffed Pork Loin  
Pistachio Crusted Salmon  
Seared Chilean Sea Bass

### SIDES *Choice of two (2)*

Creamy Polenta  
Boursin Whipped Potatoes  
Parmesan Risotto  
Parmesan-Herb Roasted Potatoes

### VEGETABLES *Choice of one (1)*

Roasted Asparagus  
Green Beans with Almonds  
Bourbon-Maple Glazed Baby Carrots  
Balsamic Roasted Brussels Sprouts



# RECEPTION ADD ONS

## HORS D'OEUVRES STATION

### COLD

*\$22 Per Dozen*

- Brie Crostini with Strawberry Gastrique (Veg)
- Sriracha Deviled Egg
- Sweet Pepper Goat Cheese Bruschetta (Veg)
- Caprese Bites (Veg/GF)
- Marinated Mozzarella and Mushrooms (Veg/GF)
- Jerk Plantain with Crab Salad (GF)

*\$35 Per Dozen*

- Beef Tenderloin Crostini with Boursin Drizzle
- Trout with Dill Crème and Capers on Rye Toast Points
- Marinated Mushroom Lettuce Wraps (Vegan)
- Caesar Shrimp Endive Boats (GF)
- Prosciutto and Gorgonzola Crostini with Fig Jam

*\$Market Price*

- Grilled Lobster Medallions with Avocado Salsa †
- Jumbo Shrimp Cocktail † (GF)

### HOT

*\$24 Per Dozen*

- Assorted Mini Quiche
- Spinach and Feta wrapped in Phyllo (Veg)
- Southwest Egg Rolls with Chipotle Sour Cream
- Pork Pot Stickers with Bourbon Glaze
- Puff Pastry wrapped Andouille with Grain Mustard Aioli
- Buffalo Chicken stuffed Flatbread
- Bourbon Chicken Skewers
- Florentine stuffed Mushrooms (Veg)

*\$35 Per Dozen*

- Sausage stuffed Jalapenos ∞
- Peruvian Shrimp Skewers
- Coconut Shrimp with Orange Chili Sauce
- Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms
- Meatballs with Bourbon Sauce
- Crab Rangoon Bites with Pickled Garlic

*\$Market Price*

- Bacon wrapped Shrimp with Bourbon Maple Glaze †
- Prosciutto wrapped Sea Scallop with Leek Fondue †
- Petite Beef Wellington with Cognac Peppercorn Sauce †

*\*Minimum 3 Dozen (36 Pieces) Each  
†Minimum 6 Dozen (72 Pieces) Each  
∞Maximum 10 Dozen (120 Pieces) Each*



# RECEPTION ADD ONS

## DISPLAYS

### INTERNATIONAL & DOMESTIC CHEESE DISPLAY

*\$7 per person*

Chef's choice of Selection of Fine Cheeses, Mixed Roasted Nuts, Dried Fruit and Assorted Gourmet Crackers

### CRUDITE DISPLAY

*\$7 per person*

Cut Seasonal Vegetables may include Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers, Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Garlic Hummus

### FRESH SEASONAL FRUIT DISPLAY

*\$8 per person*

A Selection of Tropical and Farmed Fruits, Berries and Grapes served with Honey and Brown Sugar Cream Cheese

### CHARCUTERIE DISPLAY

*\$8 per person*

Chef's choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads, Condiments & Gourmet Crackers

### MARKET DISPLAY

*\$8 per person*

Chef's choice of Smoked Salmon and Cured Meats with Crostini, Crackers, Assorted Vegetables and Spreads

## TAKE A DIP DISPLAY

### COLD

*\$10 per person*

Choice of two (2)

Additional Dip - \$2 Per Person

Pimento Cheese Dip with Crackers

French Onion Dip with Kettle Chips

Corn Salsa with Corn Tortilla Chips

Garlic Hummus with Pita Points

### WARM

*\$12 per person*

Choice of two (2)

Additional Dip - \$4 Per Person

Buffalo Chicken Dip with Kettle Chips

Salsa Con Queso with Corn Tortilla Chips

Spinach Artichoke Dip with Pita Points

Jalapeno Popper Cream Cheese Dip with Pita Points

Seven Layer Dip with Corn Tortilla Chips

Mexican Bean Dip with Corn Tortilla Chips





# BEVERAGES

## SOFT DRINKS

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

*\$1.50 per drink*

Red Bull  
*\$5.50 per can*

## BOTTLED BEERS

### DOMESTIC BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light

*\$5.50 per bottle*  
*\$300 per Keg*

### PREMIUM BEERS

Michelob Ultra  
Corona  
Heineken  
Hard Seltzers

*\$6.50 per bottle*

## LIQUORS

### TIER ONE

Bacardi Superior Rum \$6.50  
Beefeaters Gin \$6.50  
Canadian Club Whiskey \$6.50  
Captain Morgan Spiced Rum \$6.50  
Jim Beam Bourbon \$6.50  
Jose Cuervo Gold Tequila \$6.50  
Malibu Coconut Rum \$6.50  
Smirnoff Vodka \$6.50  
Christian Brothers Brandy \$6.50

### TIER TWO

Bacardi Superior Rum \$6.50  
Bailey Irish Cream \$8  
Bombay Sapphire Gin \$8  
Captain Morgan Spiced Rum \$6.50  
Christian Brothers Brandy \$6.50  
Crown Royal \$8  
Dewars White Label Scotch \$8  
Jack Daniels Whiskey \$8  
Jim Beam Bourbon \$6.50  
Jose Cuervo Gold Tequila \$6.50  
Kahlua Liqueur \$8  
Malibu Coconut Rum \$6.50  
Pinnacle Raspberry Vodka \$8  
Titos Vodka \$8

### TIER THREE

1800 Superior Tequila \$10  
Bacardi Superior Rum \$6.50  
Bailey Irish Cream \$8  
Captain Morgan Spiced Rum \$6.50  
Christian Brothers Brandy \$6.50  
Cointreau Liqueur \$10  
Crown Royal \$8  
DiSaronno Amaretto \$9  
Grey Goose Vodka \$10  
Hendricks Gin \$10  
Jack Daniels Whiskey \$8  
Johnnie Walker Black Scotch \$10  
Kahlua Liqueur \$8  
Long Island Iced Tea \$10  
Makers Mark Bourbon \$9  
Malibu Coconut Rum \$6.50  
Pinnacle Raspberry Vodka \$8

*\*Additional selections available upon request.*



# BEVERAGES

## TIER ONE

*\$5.50 per glass*  
Chardonnay  
White Zinfandel  
Merlot  
Cabernet Sauvignon

## TIER TWO

*\$7.00 per glass*  
Riesling  
Moscato  
Sparkling Wine

*\$8.00 per glass*  
Chardonnay  
White Zinfandel  
Pinot Grigio  
Merlot  
Cabernet Sauvignon

## TIER THREE

*\$7.00 per glass*  
Sparkling Wine

*\$10.00 per glass*  
Riesling

*\$12.00 per glass*  
Chardonnay  
White Zinfandel  
Pinot Grigio  
Moscato  
Merlot  
Malbec  
Cabernet Sauvignon  
Pinot Noir



*\*Wine selections are subject to change. See your Catering Sales Manager to request a current Wine List.*

# OPEN BARS

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

## BEER, WINE & SODA OPEN BAR

\$10.00 per person – 1<sup>st</sup> Hour

\$8.00 per person – Each Addl Hour

### TIER ONE WINES

Chardonnay  
White Zinfandel  
Cabernet Sauvignon  
Merlot

### DOMESTIC BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Add Premium Beers \$2 pp / hour

## TIER ONE OPEN BAR

\$12.00 per person – 1<sup>st</sup> Hour

\$10.00 per person – Each Addl Hour

### TIER ONE WINES

Chardonnay  
White Zinfandel  
Cabernet Sauvignon  
Merlot

### TIER ONE LIQUORS

Bacardi Superior Rum  
Beefeaters Gin  
Canadian Club Whiskey  
Captain Morgan Spiced Rum  
Christian Brothers Brandy  
Jim Beam Bourbon  
Jose Cuervo Gold Tequila  
Malibu Coconut Rum  
Smirnoff Vodka

### DOMESTIC BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Add Premium Beers \$2 pp / hour

## TIER TWO OPEN BAR

\$14.00 per person – 1<sup>st</sup> Hour

\$12.00 per person – Each Addl Hour

### TIER TWO WINES

Chardonnay  
White Zinfandel  
Pinot Grigio  
Reisling  
Moscato  
Cabernet Sauvignon  
Merlot  
Sparkling Wine

### TIER TWO LIQUORS

Bacardi Superior Rum  
Baileys Irish Cream  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Christian Brothers Brandy  
Crown Royal  
Dewars White Label Scotch  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Jose Cuervo Gold Tequila  
Kahlua Liqueur  
Malibu Coconut Rum  
Pinnacle Raspberry Vodka  
Tito's Vodka

### PREMIUM BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Corona  
Heineken  
Hard Seltzers

\*Minimum 2 Hours. Maximum 4 Hours.



# OPEN BARS

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

## TIER THREE OPEN BAR

*\$18.00 per person – 1<sup>st</sup> Hour*

*\$16.00 per person – Each Addl Hour*

### TIER THREE WINES

Chardonnay  
White Zinfandel  
Pinot Grigio  
Riesling  
Moscato  
Cabernet Sauvignon  
Merlot  
Malbec  
Pinot Noir  
Sparkling Wine

### TIER THREE LIQUORS

1800 Silver Tequila  
Bacardi Superior Rum  
Baileys Irish Cream  
Captain Morgan's Spiced Rum  
Christian Brothers Brandy  
Cointreau Liqueur  
Crown Royal Whiskey  
DiSaronno Amaretto  
Grey Goose Vodka  
Hendricks Gin  
Jack Daniels Whiskey  
Johnny Walker Black Scotch  
Kahlua Liqueur  
Long Island Iced Tea  
Makers Mark Bourbon  
Malibu Coconut Rum  
Pinnacle Raspberry Vodka

### PREMIUM BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Corona  
Heineken  
Hard Seltzers

*\*Minimum 2 Hours. Maximum 4 Hours.*

