

FOUR WINDS CASINOS CATERING GUIDELINES

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

MENUS

Menus are priced on a per person basis unless otherwise specified per quantity. While we have a full range of menus available, our Sales and Catering Management Team is always happy to meet with you to discuss your particular needs. Minimum of 20 guests for banquet menu service. Menu prices may be subject to change based on market fluctuations.

FOOD & BEVERAGE

All Food and Beverages are required to be purchased through Four Winds Casino. Other than by Four Winds itself, no food or beverage is permitted to be catered either professionally or non-professionally on the Four Winds premises. Food not consumed by attendees may not be taken outside of the venue due to health regulations. Final selections are required to be submitted at least seven (7) days prior to the scheduled event.

Our culinary team will be happy to accommodate special dietary requests, please note however that common allergens such as tree nuts, wheat and dairy are used in our production facility and fractional quantities could still be present in all preparations.

GUARANTEED ATTENDANCE & PAYMENT POLICIES

In arranging private functions, the total number of individuals attending the function must be specified by 10am Eastern at least seven (7) business days in advance of the function. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided by this time, we will consider the last estimated number as the guarantee for the function. For all food functions the Banquet Department will prepare for five (5) percent over the guaranteed attendance figure. Four Winds reserves the right to charge for every person served. If attendance is above the guarantee, charges will be for actual number of guests. All events are considered tentative until a non-refundable deposit confirms your reservation unless otherwise specified in your contract. Deposits and payment schedules will be established with your Sales and Catering Manager.

MEETING ROOMS

Four Winds reserves the right to make changes in function room assignments should your actual attendance or food and beverage utilization differ substantially from original anticipated levels. If a change from the original set-up is requested on the day of function, a labor charge reset fee between \$200-\$500 will be added to banquet check. The patron agrees to be responsible for any damages made to the facility during the time guests are under the patrons control or that of an independent contractor hired by the patron. Four Winds assumes no responsibility for any damages to equipment or property of patron or his/her guests. The rental party agrees to hold Four Winds harmless, and indemnify Four Winds for any personal injury, property damage or other cost or liability relating to its use of the room and the event, except for liabilities arising from the negligence or misconduct of Four Winds.



DECORATIONS

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

CONFERENCE MATERIALS

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

SERVICE CHARGES

A 22% service charge and 7% sales tax will be applied to all catering invoices.

GUEST ROOMS

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

AUTHORITY

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

DISPUTES

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

HOURS OF USE

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

ENTIRE AGREEMENT

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

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



PROPERTY

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

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

INDEMNIFICATION

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

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

Group Name: _____

Group Authorized Signature: _____

Date: _____



BREAKFAST

(Based on 90 Minute Service Time)

CONTINENTAL EXPRESS

Assorted Chilled Juices, Fresh Fruit Platter, Muffins, Danish and Scones
\$15.00

EXECUTIVE EXPRESS

Assorted Chilled Juices, Fresh Fruit Platter,
Muffins, Danish and Bagels,
Honey Cured Hot Smoked Salmon and Whipped Cream Cheese
\$20.00

PLATED AMERICAN BREAKFAST

Orange Juice, Fresh Baked Muffins, Danish and Croissants
Select One of the Following:
Farm Fresh Scrambled Eggs*
Spinach, Egg & Cheese Frittata
Cinnamon Swirl French Toast
Each of the Above Served with Breakfast Potatoes and Bacon
\$20.00

SUNRISE BUFFET

(Minimum 30 Guests)

Assorted Chilled Juices, Sliced Seasonal Fruit and Berries, Assorted Fruit Yogurts
Fresh Baked Muffins, Danish and Croissants,
Farm Fresh Scrambled Eggs, Biscuits and Gravy,
Bacon and Sausage Links
\$25.00

THE BREAKFAST BUFFET

(Minimum 30 Guests)

Assorted Chilled Juices, Sliced Seasonal Fruit and Berries
Fresh Baked Muffins, Danish, Croissants and Warm Cinnamon Rolls
Farm Fresh Scrambled Eggs, Grilled Ham,
Bacon, Sausage, Breakfast Potatoes and Oatmeal
\$28.00

OMELET STATION

Choice of fillings include: Onions, Mushrooms, Sweet Bell Peppers, Spinach, Tomatoes, Cheddar Cheese, Ham and Bacon
\$12.00 Per Guest When Added to Above.
Chef Attendant Fee \$100

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



BREAKS

(Based on 90 Minute Service Time)

CONTINENTAL EXPRESS

Fresh Fruit Platter,
Muffins, Danish and Scones
Assorted Chilled Juices
Freshly Brewed Coffee and Tea
\$15.00

EXECUTIVE EXPRESS

Fresh Fruit Platter, Muffins, Danish and Bagels,
Honey Cured Hot Smoked Salmon and Whipped Cream Cheese
Assorted Chilled Juices
Freshly Brewed Coffee and Tea
\$20.00

THE BASIC MEETING PACKAGE

THE BEGINNING

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

THE MORNING REFRESHER

Freshly Brewed Coffee and Tea

THE AFTERNOON BREAK

Assorted Cookies
Assorted Sodas and Spring Water
Freshly Brewed Coffee and Tea
\$24.00

THE EXECUTIVE MEETING PACKAGE

THE BEGINNING

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

THE MORNING BREAK

Assorted Scones with Sweet Butter
Freshly Brewed Coffee and Tea

THE AFTERNOON BREAK

Whole Fresh Fruit
Assortment of Candy Bars
Assorted Cookies and Chocolate Fudge Brownies
Assorted Sodas and Spring Water
Freshly Brewed Coffee and Tea
\$28.00

THE HEALTHY BREAK

Fresh Fruit
Assorted Fruit Flavored Yogurt
Granola and Protein Bars
Gourmet Teas
Spring Water
\$15.00



BUILD A BREAK

BEVERAGES

Regular Coffee	\$34.00	Gallon
Decaffeinated Coffee	\$34.00	Gallon
Tea	\$34.00	Gallon
Hot Chocolate	\$32.00	Gallon
Red Bull	\$5.00	Each
Iced Tea	\$34.00	Gallon
Lemonade	\$32.00	Gallon
Assorted Soft Drinks	\$3.00	Each
Spring Water	\$2.00	Each
Chilled Fruit Juices	\$3.00	Each

SNACKS

2 Shelled Hard Boiled Eggs*	\$4.00	Each*
Assorted Cereals	\$6.00	Each
Petite Baked Muffins	\$16.00	Dozen
Fresh Baked Petite Danish	\$18.00	Dozen
Cinnamon Rolls	\$36.00	Dozen
Assorted Bagels	\$35.00	Dozen
Hot Breakfast Sandwiches (Ham, Bacon or Sausage w/ Egg and American Cheese)	\$140.00	Dozen
Assorted Cookies	\$32.00	Dozen
Fudge Brownies	\$32.00	Dozen
Fresh Fruit Cup*	\$7.00	Each
Whole Fresh Fruit*	\$2.00	Piece
Fresh Vegetables, Hummus*	\$6.00	Each
PC Salsa	\$1.00	Cup
Assorted Chips	\$3.00	Per Bag
Trail Mix, Mixed Nuts	\$4.50	Per Bag
Granola Bars	\$24.00	Dozen
Assorted King Size Candy Bars	\$36.00	Dozen
Candied Rice Krispie Treats	\$24.00	Dozen
Warm Soft Pretzels	\$30.00	Dozen
Magic Bars	\$36.00	Dozen
Key Lime, Lemon Tarts	\$24.00	Dozen
Chocolate Dipped Strawberries	\$40.00	Dozen
Cream Puffs	\$30.00	Dozen



PLATED LUNCHESES

*All Lunches Include Rolls and Butter,
Choice of Salad, Entrée with Potato, Seasonal Vegetable,
Dessert and Freshly Brewed Coffee and Tea
Minimum 20 Guests*

SALAD

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

ENTRÉE

Boneless Pork Chop with Garlic Herb Butter
Choice of Potato & Seasonal Vegetables
\$22.00

Roasted Sliced Turkey Breast*
Pan Gravy, Choice of Potato & Seasonal Vegetables
\$22.00

Chicken Picatta, Marsala or Parmigiana
Chef's Choice of Starch & Vegetable
\$24.00

Baked Salmon with a Creamy Lemon Sauce*
Choice of Potato and Fresh Broccoli
\$30.00

BBQ Ribs - Half Rack*
Choice of Potato & Seasonal Vegetables
Maximum 250 Guests
\$25.00

Vegetable or Meat Lasagna
Chef's Selection of Vegetables and Garlic Bread
\$20.00

Grilled New York Strip*
10oz Grilled Steak, Maitre'd Butter,
Choice of Potato & Seasonal Vegetables
\$35.00

Potato Options (select one to accompany entrée)
Garlic Mashed*, Au-Gratin cup*, Mashed Sweet Potatoes* or
Rosemary Roasted Fingerling*

DESSERT

Cheesecake, Chocolate Cake or Carrot Cake

Lunch Menus Served 11AM - 3PM



LUNCH BUFFETS

(MINIMUM 30 GUESTS)

DELI BUFFET

Chicken Noodle Soup
Platters of Roast Beef, Ham, Turkey, Salami And
Sliced Cheeses
Lettuce, Tomatoes, Onions, and Pickles
Potato Salad, Coleslaw*
Artisanal Sliced Breads
Cubed Fruit Salad, Assorted Cookies and Brownies
\$25.00

ON A ROLL

Tossed House Salad, Loaded Potato Salad, Pasta Salad
Select Two of the Following:
Hamburgers
BBQ Pulled Pork*
Bratwurst
Chicago Style Hot Dogs
Assortment of Toppings & Appropriate Condiments
Baked Beans
Assorted Cookies, Fudge Brownies
\$25.00

TIMBERS SPECIAL

Asian Chicken Salad, Potato Salad, Coleslaw
Pre-Made Hot Sandwiches:
Corned Beef Reuben on Rye
Turkey Wrap
Philly Cheesesteak
Assorted Chips
Assorted Cookies and Brownies
Assorted Whole Fresh Fruit
\$26.00

SOUP & SALAD BAR

(Choice of 2 Soups)
Loaded Potato, Chili or Chicken Noodle
Fresh Fruit Salad
Assorted Composed Salads
Classic Caesar Salad
Mixed Greens Salad
With an Assortment of Fresh
Vegetables & Toppings
Grilled Chicken, Diced Ham
Bacon Crumbles, Hard Boiled Eggs
Assorted Cookies & Brownies
\$24.00

HOME COOKIN'

Coleslaw, Loaded Potato Salad, Pasta Salad
Southern Fried Chicken, BBQ Pulled Pork*
Mashed Potatoes*, Smothered Green Beans*
Corn with Sweet Peppers*
Rolls, Corn Muffins and Butter
Apple Crisp, Peach Cobbler
\$26.00

**All Lunch Buffets to Include Freshly Brewed Coffee and Tea.
Lunch Menus Served 11AM - 3PM**



LUNCH BUFFETS

(MINIMUM 30 GUESTS)

PIZZA, PIZZA

Bowl of Caesar Salad

Antipasto Platter

Assorted Hoagies

Meatball Sub Sandwich

Pizza with Assorted Toppings

Cannolis and Assorted Cookies

\$28.00

MEXICAN FIESTA

Tortilla Chips, Salsa

Taco Shells, Warm Flour and Corn* Tortillas

(Choice of 2)

Classic Taco, Carne Asada, or Chicken Tinga

Grilled Peppers & Onions

Spanish Rice

Lettuce, Tomato, Avocado, Black Beans,

Olives, Jalapenos, Guacamole, Sour Cream,

Pico De Gallo, Salsa Verde,

Flan and Tres Leche Cake

\$28.00

ITALIANO

Mixed Greens with Italian & Caesar Dressings

Marinated Grilled Vegetables*

Sliced Italian Cold Cuts*

Italian Sausage, Peppers and Onions*

Penne Alfredo with Grilled Chicken

Vegetable Lasagna

Garlic Bread Sticks and Italian Rolls

Tiramisu

\$26.00

***All Lunch Buffets to Include Freshly Brewed Coffee and Tea.
Lunch Menus Served 11AM - 3PM***



3000 PRAIRIE AVE | SOUTH BEND, IN 46614

1-866-4WINDS1 (1-866-494-6371) | FOURWINDSCASINO.COM

*Denotes Gluten Friendly Menu Ingredients.

Food and Beverage Prices Subject to Customary 22% Service Charge and 7% Sales Tax. Menu prices are subject to change.

5307-7.9.23.SB

BOXED LUNCH

CHOICE OF SALAD OR SANDWICH

SALADS

Chicken Caesar
Cobb

SANDWICHES

Ham and Cheese
Turkey and Swiss
Roast Beef and Cheddar
Vegetarian Wrap
Italian Wrap
Asian Chicken Wrap

All Served With Lettuce and a Pickle Spear

Potato Chips
Chocolate Chip Cookie
Apple

Cutlery Kit, Salt and Pepper
Mustard and Mayonnaise

\$24.00

BEVERAGES

Bottled Water \$2.00
Soft Drinks \$3.00
Domestic Beer \$6.00
Imported Beer \$7.00



HORS D'OEUVRES

INTERNATIONAL CHEESE DISPLAY

Domestic and Imported Cheeses
Served with Crackers and Garnished with Grapes
Small (Serves 20-25) \$125
Medium (Serves 40-50) \$250
Large (Serves 75-100) \$500

SLICED FRUIT TRAY

Assortment of Fresh Cut Seasonal Fruits and Melons
Small (Serves 20-25) \$125
Medium (Serves 40-50) \$250
Large (Serves 75-100) \$500

CRUDITÉS

Display of Seasonal Raw Vegetables with Assorted Dips
Small (Serves 20-25) \$100
Medium (Serves 40-50) \$150
Large (Serves 75-100) \$300
Serves 60 Guests

COLD

	Priced per 100
Tomato, Basil and Roasted Garlic Bruschetta	\$150.00
Salmon Spiral Skewer*	\$200.00
Asparagus Wrapped in Prosciutto*	\$250.00
Smoked Salmon with Herbed Cream Cheese*	\$275.00
Oysters on the Half Shell*	\$300.00
Antipasto Skewer*	\$350.00
Jumbo Shrimp with Cocktail Sauce*	\$450.00

(Minimum Order 50 Pieces)

HOT

	Priced per 100
Assorted Mini Gourmet Pizzas*	\$200.00
Spanakopita	\$200.00
Italian Style Meatballs	\$200.00
Fig and Bleu Cheese Flatbread	\$300.00
Chicken Satay with Peanut Sauce	\$300.00
Cuban Cigar Spring Roll	\$300.00
Coconut Shrimp with Apricot Dipping Sauce	\$300.00
Spinach Artichoke Bite	\$300.00
Buffalo Chicken Wings or BBQ Chicken Wings*	\$400.00
Candied Apple Pork Belly*	\$400.00
Mini Beef Wellington	\$400.00
Scallops Wrapped in Bacon*	\$400.00
Fiery Peach Brisket*	\$400.00
Mini Crab Cakes	\$400.00

(Minimum Order 50 Pieces)



STATIONS

CARVED PRIME RIB*

Served with Au Jus & Horseradish Cream

(Approx. 20 Servings)

\$350.00

OVEN ROASTED BREAST OF TURKEY*

Served with Turkey Gravy

(Approx. 20 Servings)

\$250.00

ROTISSERIE COOKED PORK LOIN* OR PORK BELLY*

Fire Roasted Apple Compote

(Approx. 20 Servings)

\$200.00

PASTA OR STUFFED RAVIOLI

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

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

\$20.00 Per Person

All Action Stations Require an Attendant at \$100.00 each. Per Person Minimum Must be Met.



STATIONS

(MINIMUM 30 GUESTS)

RAW BAR

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

MASHED POTATO BAR*

Mashed Sweet and Golden Potatoes*
Sautéed Wild Mushrooms, Caramelized Onions*
and Assorted Toppings
\$15.00

SLIDERS

(Select 3)

Cheeseburger, Bacon Cheeseburger, Pulled Pork,
Salmon, Grilled Vegetable
\$15.00

HOT DOG STAND

Chicago Style Dogs with All The Fixin's
\$10.00

SHRIMP & GRITS

White Cheddar Grits with Taso Ham, Leeks,
Garlic and Red Peppers, Lobster Cream Sauce
\$22.00

FAJITAS

Grilled Chicken or Beef with Sweet Peppers and Onions*
Warm Flour Tortillas, Salsa, Guacamole and Sour Cream
\$18.00

All Prices Based on Per Person. Minimums Must be Met. \$100 Fee for Stations requiring Chef Attendant.



STATIONS

(MINIMUM 30 GUESTS)

DESSERT STATIONS

BUILD YOUR OWN SHORTCAKE

Sliced Strawberries, Whipped Cream

Traditional Biscuits

\$10.00

AMERICANA

Cheesecake, Four Winds Chocolate Cake, Carrot Cake, Fudge Brownies,

Chocolate Chip, Oatmeal, Snickerdoodle and Peanut Butter Cookies

\$15.00

VIENNESE TABLE

An Elaborate Display of European Pastries

\$20.00

BANANAS FOSTER

Attendant Required

Rum Caramel Sauce and Bananas over Vanilla Gelato

\$10.00

GELATO*

Attendant Required

Assorted Gelato with Traditional Toppings

\$10.00

COBBLER

Seasonal Fruit Cobbler A La Mode

\$10.00

All Prices Based on Per Person. Minimums Must be Met. \$100 Fee for Stations requiring Chef Attendant.



PLATED DINNERS

*All Dinners Include Rolls and Butter,
Choice of Salad, Entrée with Potato, Seasonal Vegetable,
Dessert and Freshly Brewed Coffee and Tea*

SALADS*

Select One

Roasted Beet Salad

Spring Mix with Roasted Red and Yellow Beets, Candied Walnuts, Bleu Cheese Crumbles

Spring Salad

Romaine and Spring Mix, Cherry Tomatoes, Radishes, Red Onion, Sunflower Seeds, Feta Cheese

Lake Michigan Salad

Spring Mix, Blueberries, Dried Cherries, Blackberries and Pecans with Crumbled Honey Goat Cheese

Wedge Salad

Baby Iceberg, Roasted Red and Yellow Tomatoes, Red Onion, Bacon Lardons, Bleu Cheese Crumbles

ENTRÉES

BEEF*

\$55.00

Argentinian Chimichurri

New York Strip Grilled and Topped with a Chimichurri Sauce

Black and Bleu Filet

Blackened Grilled Filet, Topped with a Creamy Gorgonzola Cheese Sauce

Strip Steak

Grilled NY Strip Steak with a Red Wine Compound Butter

Bistecca Fiorentina

T-Bone Chargrilled with a Fried Rosemary Sprig Garnish (\$65)

POULTRY

\$38.00

Chicken Marsala

Seared Chicken Breast and Mushrooms in a Rich Wine Sauce

Margarita Chicken

Tequila Lime Marinade Chicken Breast Topped with Pico de Gallo

Chicken Paprikash*

Braised Chicken in Creamy Smoked Paprika Sauce

Lemon Herb Roasted Chicken*

Lemony Roasted Chicken with Fresh Herbs

Tuscan Chicken*

Seared Chicken Breast with a Creamy Sun-Dried Tomato Sauce



PLATED DINNERS

*All Dinners Include Rolls and Butter,
Choice of Salad, Entrée with Potato, Seasonal Vegetable,
Dessert and Freshly Brewed Coffee and Tea*

SEAFOOD \$40.00

Salmon Beurre Blanc
Seared Salmon with Lemon Butter Sauce

Blackened Drum*
Drum Fish Seared with Cajun Seasoning and Creole Compound Butter

Tuscan Striped Bass*
Herb Seared Striped Bass with a Creamy Sun-Dried Tomato Sauce

Local Catch
Pecan Crusted Walleye with a Bourbon Brown Sugar Butter Sauce and Roasted Sweet Potatoes

PORK \$38.00

Pork Madeira*
Grilled Bone-in Pork Chop with Garlic Madeira Sauce

Maple Mustard Pork Belly*
Crispy Pork Belly with a Maple Mustard Glaze

Apple Bourbon Pork Tenderloin
Grilled Pork Tenderloin Topped with an Apple Bourbon Gastrique

Garlic Herb Pork Chop*
Pork Chops Baked with Garlic Herb Butter

PLANT BASED \$38.00

Exotic Mushroom Couscous
Pearl Couscous with a Blend of Sautéed Exotic Mushrooms, Lemon Juice, Parsley and Dill

Garlic Ginger Grilled Tofu*
Tofu Marinated and Grilled with Garlic, Ginger, and Scallion Sauce

Fresh Herb Falafel
Chopped Chickpeas, Onion, Jalapeno, Garlic, Cilantro, and Parsley, Formed into Cakes and Fried

Grilled Sweet Potato*
Grilled Sweet Potatoes, Wild Rice and Three Sister Salad of Roasted Squash, Pinto Beans, and Corn



PLATED DINNERS

*All Dinners Include Rolls and Butter,
Choice of Salad, Entrée with Potato, Seasonal Vegetable,
Dessert and Freshly Brewed Coffee and Tea*

POTATOES*

Select One

Au-Gratin Potato Cup
Au-Gratin Potatoes Formed into a Cup with Choice of Toppings (Porcini, Truffle, Parmesan)

Garlic Mashed Potatos
Creamy Mashed Potatoes with Roasted Garlic Confit

Rosemary Roasted Fingerling Potatoes
Fingerling Potatoes Halved and Roasted with Garlic and Rosemary

Mashed Sweet Potatoes
Sweet Potato Mash with Brown Sugar Butter and Crumbled Granola Topping

Combine any Entrées to Create Custom Duet Plate

DUO ENTRÉES

Combine any Two Entrées:

Beef/Poultry \$65.00

Poultry/Seafood \$65.00

Beef/Seafood \$70.00

Any Entrée and (2) Grilled Shrimp, additional \$10.00

Any Entrée Add Lobster Tail, additional \$36.00



FROM OUR PASTRY SHOP

Carrot Cake

Seasonal Cheesecake
Vanilla Bean Sauce

Key Lime Pie
Graham Cracker Crust

Flourless Chocolate Torte
Seasonal Berries

Tiramisu
Accented by a Coffee Vanilla Bean Reduction

Four Winds Chocolate Cake
Chocolate Sauce and Fresh Berries

Chocolate Mousse Dome
Chocolate Ganache, Raspberry Sauce



DINNER BUFFETS

(MINIMUM 30 GUESTS)

BBQ

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

BBQ Chicken, Sliced Beef Brisket, Ribs*
Macaroni and Cheese, Corn O'Brien
Smothered Green Beans, BBQ Baked Beans*
Biscuits & Corn Muffins

Pecan Pie, Fruit Crisp, Bread Pudding
\$50.00

MEDITERRANEAN

Caesar Salad
Roasted Marinated Italian Vegetables
Marinated Tomato and Mozzarella Salad
Tabbouleh (Bulger Wheat, Tomatoes, Cucumber, Green Onion, Parsley, Mint, Lime Juice,
Served with Romaine Lettuce Wraps)
Chicken Marsala
Eggplant Parmesan
Mediterranean Pasta (Spaghetti w/ Grape Tomato, Kalamata Olives, Feta & Mint)
Baked Ziti
Tiramisu, Zuppa Anglaise, Chocolate Mousse Cake
\$45.00

AMERICAN SOUTH

House Tossed Salad with Dressing Options, Coleslaw, Macaroni Salad, Potato Salad
Fried Chicken
Jambalaya*
Gumbo over Rice
Seasonal Vegetables
Hush Puppies
Macaroni and Cheese
Fruit Crisp, Bread Pudding, Brownies
\$40.00



DINNER BUFFETS

GRAND BUFFET

Mixed Field Green Salad, Caesar Salad
Loaded Potato Salad, Vegetable Pasta Salad, Coleslaw,
Fruit and Vegetable Displays*

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

Slow Roasted Prime Rib*
Served with Au Jus & Horseradish Cream
(Uniformed Attendant Required)

Four Winds Chocolate Cake, Seasonal Cheesecake,
Carrot Cake
\$70.00

POLISH BUFFET

Tossed House Salad with Assorted Dressings
Loaded Potato Salad

Fried Chicken
Polish Sausage with Sauerkraut

Pierogis over Sautéed Onions
Green Beans, Kluski Noodles
Mashed Potatoes with Gravy
Cabbage Rolls*

Pastry Chef's Dessert Assortment
\$45.00

LATIN AMERICA

Build Your Own Taco Salad Station

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

(Select Two)

Carne Asada, Barbacoa, Carnitas, Chicken Tinga, Cilantro Lime Shrimp*
Peppers, Onions, Warm Flour and Corn Tortillas, Borracho Beans, Lime Rice,
Flan and Tres Leches Cake
\$45.00

All Buffets Include Assorted Bread Basket, Freshly Brewed Coffee and Tea. Minimum 30 Persons or 20% Surcharge.



BEVERAGES

HOSTED BAR

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

HOUSE BRANDS

(Brands Listed are Subject to Change)

Absolut, Absolut Citron, Tito's Vodka, Tanqueray,
Captain Morgan, Bacardi, Jim Beam, Jack Daniels,
Triple Sec, Jose Cuervo Gold, Crown Royal,
Hennessy, Dewars, Kahlua

PREMIUM BRANDS

(Brands Listed are Subject to Change)

Grey Goose, Bacardi, Hendrick's Gin, Captain Morgan, Jameson,
Malibu, Maker's Mark, Jack Daniels, Kahlua, Johnnie Walker Black,
Patron Silver, Hennessy, Crown Royal, Woodford Reserve,
Grand Marnier

\$20.00 Per Person

\$7.00 Per Additional Hour

BEER & WINE PACKAGE

Imported & Domestic Beer

Four Winds Selection of House Wines

Soft Drinks, Bottled Water

\$16 Per Person

\$7 Per Additional Hour

\$22.00 Per Person

\$8.00 Per Additional Hour

HOSTED BAR - BY THE DRINK

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

CASH BAR

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

House Brands	\$7.00 & up
Premium Brands	\$8.00 & up
House Wines	\$8.00
Imported Beers	\$7.00 & up
Domestic Beers	\$6.00
Soft Drinks	\$3.00
Spring Water	\$2.00

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

House Brands	\$7.00 & up
Premium Brands	\$8.00 & up
House Wines	\$8.00
Imported Beers	\$7.00 & up
Domestic Beers	\$6.00
Soft Drinks	\$3.00
Spring Water	\$2.00

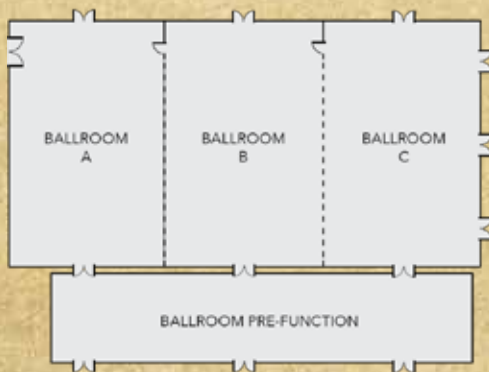
*A minimum of \$500.00 per bar revenue must be generated.
Otherwise, an additional charge of \$150.00 per bartender
will be billed to your account.*



RIBBON TOWN CONFERENCE AND EVENT CENTER

ROOM DIMENSIONS AND SEATING CAPACITY

ROOM	DIMENSIONS FEET	SQ. FT.	BANQUET	RECEPTION	CLASSROOM	THEATER	CONFERENCE	U-SHAPE
Ballroom	68.5 x 133 x 16	8856	600	875	350	925	---	---
Ballroom A	68.5 x 43 x 16	2948	230	295	115	300	---	70
Ballroom A/B	68.5 x 86 x 16	5954	460	595	240	625	---	---
Ballroom B	68.5 x 43 x 16	3006	250	300	125	325	---	75
Ballroom B/C	68.5 x 85 x 16	5908	470	580	235	625	---	---
Ballroom C	68.5 x 42 x 16	2902	220	280	110	300	---	70
Pre-Function		7010	---	700	---	---	---	---
Patio		1025	---	100	---	---	---	---
LOBBY LEVEL								
Board Room 1	15 x 26 x 12	---	---	---	---	---	14	---
LEVEL 2 CONFERENCE ROOMS								
1) Nanaquiba	29 x 27	748	60	75	30	80	18	20
2) Topinabee	29 x 30	794	60	75	30	90	20	22
1 & 2 Combined	29 x 57	1542	120	150	60	170	38	42
3) Pokagon	29 x 25	699	50	60	27	70	15	20
4) Chebass	29 x 30.5	820	60	75	30	90	20	22
3 & 4 Combined	29 x 55.5	1519	110	135	57	160	35	42
5) Moti Wesaw	24.5 x 27.5	680	50	65	27	70	15	18
6) Sinagowa	24.5 x 29	710	60	75	30	70	17	20
5 & 6 Combined	24.5 x 56	1390	110	140	57	140	32	38
7) Kizes	16 x 29	466	35	45	18	45	10	12
8) Kaukema	17 x 29	496	40	50	21	55	10	12
7 & 8 Combined	33 x 29	962	75	95	39	100	22	24
9) Wagosh	33 x 27	937	70	90	36	100	22	24
10) Five Medals	33 x 27	971	70	90	36	100	22	28
Pepeya Board Room	15x26x12	696	---	---	---	---	16	---
Pre-Function		600	---	200	---	---	---	---



3000 PRAIRIE AVE | SOUTH BEND, IN 46614

1-866-4WINDS1 (1-866-494-6371) | FOURWINDSCASINO.COM

*Denotes Gluten Friendly Menu Ingredients.
Food and Beverage Prices Subject to Customary 22% Service Charge and 7% Sales Tax. Menu prices are subject to change.

AUDIO-VISUAL EQUIPMENT RENTALS & SERVICES

VISUAL PACKAGES

SCREEN SUPPORT PACKAGE - \$100

Client Provides Laptop and Projector

7' Screen

Projector Cart/Stand with Cables

Tape Down, Tech Support and Setup

SMALL GROUP PROJECTOR PACKAGE - \$225

8K Lumen Laser Projector

10-12ft Drop-down Screen

HDMI Cable

Setup, Labor and Support

VISUAL ENHANCEMENTS (+Labor)

In Room Screen & Projector Package - \$250

14' Screen Dress Kit & 8K Projector - \$1,250

IMAG 1 Camera Package - \$1,000

IMAG 3 Camera Package - \$1,500

Video Recording - \$200 (+Labor)

LIGHTING

1.5K Follow Spot - \$100 (+Tech Labor)

LED Accent Lighting - \$250

Basic Stage Lighting - \$500

Mirror Ball Package - \$100

Custom Image GOBO - \$150

MISCELLANEOUS

Wireless Presentation Remote/Laser Pointer - \$10

Mac Adapter - \$10

1 Sign Easel - \$10

Whiteboard - \$15

Pipe & Drape Setup (8' Tall) \$10/ft

Electrical Extension Cords - \$10 Each

Power Strips - \$10

StoriCam Selfie Station w/ Custom Graphics - \$250

55" LCD Monitor - \$100

360 Degree Conferences Camera System - \$50

High Speed Wifi - \$50

Dedicated Wired Ethernet Connection - \$75

AUDIO PACKAGES

SMALL SOUND PACKAGE - \$25

Wireless Handheld Microphone

Ceiling Speaker System

Set-up Labor and Initial Sound Check

Laptop Audio Connection via HDMI

Podium Additional - \$70

MEDIUM SOUND PACKAGE - \$250

Wireless Lavalier Microphone

Podium Microphone

Laptop Sound Patch

Ceiling Speaker System

Set-up Labor and Initial Sound Check

LARGE SOUND PACKAGE - \$500

Line Array Speakers w/ Subwoofers

Wireless Lavalier Microphone(s)

Podium Microphone

Wireless Q&A Microphone(s)

Laptop Sound Patch

32 Channel Mixer

Set-up Labor and Initial Sound Check

Technical Operator @ \$30/Hr

AUDIO ENHANCEMENTS

Portable Mixer Amplifier - \$50

Polycom Conference Speaker Phone - \$75

Tabletop Panel Microphones - \$50

Wireless Microphone (Lavalier) - \$75

DJ Sound System - \$250

LABOR

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

Technical labor - \$30.00/hr (Monday- Sunday)

Overtime rate - \$45.00/hr (after 8 hrs)

Holiday rate - \$60.00/hr (Christmas Eve,

Christmas Day, Easter & Thanksgiving)



3000 PRAIRIE AVE | SOUTH BEND, IN 46614

1-866-4WINDS1 (1-866-494-6371) | FOURWINDSCASINO.COM

All rental prices are per room, per day, per function unless otherwise noted or established in advance

