



Wedding Packages

(100 Guest Minimum)

- Complimentary Bridal Suite and Changing/Dressing Room
- Special Hotel Room Rates for Your Guests
- Complimentary Valet and Coat Check
- Consultant to Coordinate and Supervise Your Wedding
- Cocktail Hour with Selection of Hot & Cold Hors D'oeuvres
- Exquisitely Prepared Three Course Meal
- Four Hour Premium Brand Bar
- Children's Menu (Under 10 Years Old)

Our team of experienced Catering Specialists are eager to customize your wedding to make it a truly memorable event. Additionally, we are pleased to extend added value to those planning a Friday or Sunday wedding. Please do not hesitate to contact the Catering Office at (574) 931-3557 to arrange an appointment and view the event space.

Silver

RECEPTION

Vegetable Crudite, Assorted Dips, International and Domestic Cheeses

PLATED DINNER

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

SALAD SELECTIONS

Choose one

Tossed Mixed Green Salad with Balsamic Dressing
Caesar Salad with Parmesan Cheese and Garlic Croutons
Mediterranean Salad with Hearts of Romaine, Pickled Beets, Marinated Yellow and Red Tomatoes, Roasted Olives, Feta Cheese, Balsamic Glaze and Olive Oil

PLATED ENTRÉE SELECTIONS

Select up to 3 entrée options

Strip Steak

Grilled NY Strip Steak with a Red Wine Compound Butter, Duchess Potatoes and Asparagus

Black and Blue Filet

Blackened Grilled Filet topped with a Creamy Gorgonzola Cheese Sauce

Chicken Marsala

Seared Chicken Breast with Mushrooms in a Rich Wine Sauce, Brussel Sprouts, Potato Hash

Margarita Chicken

Tequila Lime marinated Chicken Breast topped with Pico de Gallo

Tuscan Chicken

Seared Chicken Breast with a Creamy Sun-Dried Tomato Sauce

Salmon Beurre Blanc

Seared Salmon with Lemon Butter Sauce

Lobster Tagliatelle

Half Lobster stuffed with Tagliatelle tossed with a Lobster Cream Tomato Sauce fresh, diced Lobster, Cherry Tomatoes, Basil and Parsley

Grilled Sweet Potato

Wild Rice and Three Sisters Salad of Roasted Squash, Pinto Beans & Corn

Exotic Mushroom Couscous

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

Duet Plate options available for an additional charge

Silver

DESSERT

Choose One

Seasonal Cheesecake

Key Lime Pie

With a 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

Carrot Cake

Lightly Spiced Carrot Cake, Cream Cheese Icing, Pineapple Marmalade

BUFFET DINNER

Uniformed Attendant Required

Mixed Field Green Salad

Caesar Salad

Loaded Potato Salad, Cole Slaw, Vegetable Pasta Salad

Fried Shrimp

Baked Salmon with a Lemon Cream Sauce

Herb Roasted Chicken

Eggplant Parmesan

Chef's Seasonal Vegetables, Garlic Mashed Potatoes

Carved Slow Roasted Prime Rib

Served with Au Jus & Horseradish Cream

Sliced Fresh Fruit Display

Four Winds Chocolate Cake

Seasonal Cheesecake

Carrot Cake

Silver

4 HOUR HOSTED BAR

Bottled & Draft Imported and Domestic Beers
Bud, Bud Light, Miller Lite, Coors Light, Heineken, Modelo, and Corona

House Brand Liquors

Absolut, Tito's, Bacardi, Tanqueray, Captain Morgan, Malibu, Jim Beam, Jack Daniels, Tanqueray, Kahlua, Dewars,
Triple Sec, Jose Cuervo Gold, Hennessy V.S, Crown Royal

House Wines

Soft Drinks, Bottled Spring Water, and Juices

PACKAGE PRICE

3 Course Plated Meal \$95 per person
Buffet Option \$110 per person
Plus applicable tax and gratuity
One Bartender will be available for every 75 guest

Food and beverage prices subject to customary 22% service charge and 7% sales tax.
Menu prices are subject to change.

Copper

RECEPTION

Exotic Fruit Platter, International and Domestic Cheeses, Shaved Parma Ham, Sliced Coppa & Genoa Salami, Caprese Salad, Roasted Artichokes in Oil, Olive Salad, Antipasto and Assorted Italian Breads

Hors D'oeuvres

Presented Hot and Butler Passed

Includes Choice of Four of the Following:

COLD

Tomato, Basil and Roasted Garlic Bruschetta
Salmon Spiral Skewer
Antipasto Skewer
Asparagus Wrapped in Prosciutto
Caponata Crostini

HOT

Vegetable Shumai
Spanakopita
Fig and Bleu Cheese Flatbread
Cuban Cigar Spring Roll
Thai Spring Rolls
Candied Apple Pork Belly
Spinach Artichoke Bite
Mini Beef Wellington
Scallops Wrapped in Bacon
Mini Maryland Crab Cakes
Fiery Peach BBQ Brisket

PLATED DINNER

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

SALADS

Choose One

Mediterranean Salad

Hearts of Romaine, Pickled Beets, Marinated Yellow and Red Tomatoes, Roasted Olives, Feta Cheese, Balsamic Glaze and Olive Oil

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

Apple Cranberry Salad

Winter Greens, Pumpkin Seeds, Garlic Croutons, Gorgonzola, Apple Cider Vinaigrette

Copper

SALADS CONTINUED

Caprese

Fresh Mozzarella, Tomatoes, Sweet Basil, Extra Virgin Olive Oil, Balsamic Reduction

Steak House Salad

with Ranch or Balsamic Dressing

ENTRÉE

Select up to 3 Entrée Options

Grilled Filet of Beef

Wild Mushroom Sauce

Strip Steak

NY Strip Steak with a Red Wine Compound

Black and Blue Filet

Blackened Grilled Filet, Topped with a Creamy Gorgonzola Cheese Sauce

Lemon Herb Roasted Chicken

Lemony Roasted Chicken with Fresh Herbs

Margarita Chicken

Tequila Lime marinated Chicken breast topped with Pico de Gallo

Tuscan Chicken

Seared Chicken Breast with a Creamy Sun-Dried Tomato Sauce

Garlic Herb Pork Chop

Pork Chops Baked with Garlic Herb Butter

Pan Seared Halibut

Orange Beurre Blanc

Salmon Beurre Blanc

Seared Salmon with Lemon Butter Sauce

Tuscan Striped Bass

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

Grilled Sweet Potato

Wild Rice and Three Sisters Salad of Roasted Squash, Pinto Beans & Corn

Exotic Mushroom Couscous

Pearl Couscous with a blend of Sauteed Exotic Mushrooms, Lemon Juice, Parsley and Dill

Copper

DESSERT

Choose One

Seasonal Cheesecake

Key Lime Pie

With a 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

Carrot Cake

Lightly Spiced Carrot Cake, Cream Cheese Icing, Pineapple Marmalade

4 HOUR HOSTED BAR

Bottled & Draft Imported and Domestic Beers

Bud, Bud Light, Miller Lite, Coors Light, Heineken, Corona, Sam Adams, Modelo

Premium Brands

Grey Goose, Tito's, Absolut flavors, Tanqueray, Dewars White Label, Jim Beam, Jameson, Woodford Reserve, Bacardi, Hendrick's, Captain Morgan, Malibu, Makers Mark, Jack Daniels, Southern Comfort, Kahlua, Baileys, Dewars, Johnnie Walker Black, Cointreau, Jose Cuervo Gold, Patron Silver, Crown Royal, Hennessy VS., Grand Marnier

House Wines

Soft Drinks, Bottled Spring Water and Juices

PACKAGE PRICE

^s125 per person

Plus applicable tax and gratuity

One Bartender will be available for every 75 guests

Suggested Enhancements

STATIONS

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

Sliders

Bacon Cheeseburger, Salmon, and Pulled Pork
\$15 per person

Hot Dog Stand

Nathan's Dogs with All the Fixin's
\$10 per person

Fajitas

Grilled Chicken or Beef with Sweet Peppers and Onions, Warm Flour Tortillas, Salsa, Guacamole and Sour Cream
\$18 per person

Street Tacos

Shredded Seasoned Chicken and/or Pork, Warm Flour/Corn Tortillas Chips, and All the Toppings
Salsa, Pico de Gallo, Pineapple Salsa, Lettuce, Cheese, Guacamole, Sour Cream, Lime, Cilantro
\$16 per person

Tater Tots

Build Your Own Loaded Tater Tots
Bacon Bits, Cheese Sauce, Sour Cream, Green Onion, Black Beans
\$10 per person

Hot Soft Pretzels

Mimi Pretzel Bites, Gourmet Mustards, Cheese Sauce
Pico De Gallo and Assorted sauces
\$6 per person



Suggested Enhancements

ACTION STATIONS

\$100 Chef Attendant Fee Applies for Each

Creamy Polenta Martinis

Sautéed Wild Mushrooms, Caramelized Onions, Applewood Bacon Bits,
Pan Seared Shrimp & Scallops
\$10 per person

Pasta Station

Hand Tossed Pastas, including Penne and Fettuccini Blended with
Authentic Italian Sauces and Toppings
\$10 per person

Mashed Potato Station

Mashed Sweet and Yukon Gold Potatoes, Selection of Compound Butters,
Sautéed Wild Mushrooms, Caramelized Onions, Spicy Bacon Bits, Roasted Pecans
\$10 per person

Shrimp & Grits

White Cheddar Grits, Taso Ham, Leeks, Garlic, Red Peppers, and Lobster Cream Sauce
\$15 per person

CARVERY

Choice of Carved Item

Herb Crusted Lamb Racks with Madeira Sauce
Peking Duck with Spring Pancakes, Scallions, and Hoisin Sauce
Assorted Artisan Sausages with Mustards & Pickled Vegetables
\$15 per person

Children's Menu

Guests 10 and under, all to include Apple Sauce in Lieu of Salad along with a Chocolate Chip Cookie

Chicken Fingers/ French Fries, Chefs Choice of Vegetable

Mac & Cheese/ Creamy Macaroni & Cheese, Chefs Choice of Vegetable

Cheeseburger Sliders/ Two All-Beef Sliders, French Fires, Chefs Choice of Vegetable
\$20 per person

Suggested Enhancements

DESSERT STATION

Flambéed Bananas Foster

Rum Caramel Sauce and Bananas over Vanilla Gelato
\$10 per person

Flambéed Cherries Jubilee

Dark Cherries with Kirschwasser over Vanilla Gelato
\$10 per person

Gelato Station

Assorted Gelato and Assorted Toppings
\$10 per person

Coffee Bar

Enhanced with Macaroons, Edible Stir Sticks, Biscotti
\$7 per person

Might We Further Suggest

Signature Drink

Hot or Cold Appetizer Course

Champagne Toast - \$5 per person

Add a Strawberry Garnish - \$2 per person.

Wine Service with Dinner - \$7 per person

Chocolate Covered Strawberries - \$36 per dozen.

Intermezzo Sorbet (Chokecherry, Lemon, Blueberry/Huckleberry) - \$3 per person

Viennese Table - Elaborate Display of European Pastries - \$20 per person

Chocolate Fountain - Assorted Fruit, Cream Puffs and Marshmallows - \$15 per person

DECOR

Ceremony Room Set-ups | Wide Variety of Table Linens, Pin Beam and Perimeter Uplighting

Chivari Chairs | Party Favors | Storicam™

We can offer recommendations or assist in arranging for Wedding Cakes, Florists,
Musicians, Photographers, Videographers, and Transportation.

CATERING POLICIES

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

MENUS

While we have a full range of menus available, our Sales & Catering Management Team and Chefs are always happy to meet with you to discuss your particular needs. Menu prices may be subject to change based on market fluctuations.

FOOD & BEVERAGE

All Food and Beverages must be purchased through Four Winds. Other than by Four Winds itself, No Food or Beverage is permitted to be catered either professionally or non-professionally on the Four Winds premises. Final selections must be submitted at least seven (7) days prior to the event.

GUARANTEED ATTENDANCE & PAYMENT POLICIES

In arranging private functions, the total number of individuals attending the function must be specified by 10 AM at least seven (7) business days in advance of the function. This number will be considered a guarantee and not subject to reduction. If a guarantee is not given 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. We reserve 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. Deposit payments and payment schedules will be established with the Sales & Catering Manager.

FUNCTION SPACE

Four Winds reserves the right to make changes in function room assignments if your actual attendance or food and beverage utilization differs substantially from original anticipated levels. The patron agrees to be responsible for any damages done to the facility during the time his or her guests are under his or her 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 & Catering Manager can coordinate with you a full range of services from floral and decorative needs, to security and electrical requests. In addition the hotel offers an on premise audio visual supplier. Decorations brought onto the premises by the guest or decorator must be approved by Management and meet all local fire codes. Use of staples, tacks, nails and or tape is prohibited.

MATERIALS

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

SERVICE CHARGES

An 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 21 and over 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.

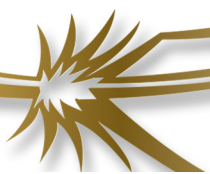
INDEMNIFICATION

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 you.

Four Winds agrees to indemnify and hold harmless you 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 of you.

Group Name: _____

Client Signature: _____ Date: _____



FOUR WINDS[®]



CASINO • SOUTH BEND