

About Gold Strike Casino Resort
1010 Casino Center Drive
Tunica Resorts, MS 38664

Main Phone Number: 662.357.1111
Room Reservations: 1.888.245.7829
Website: goldstrike.com

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

ROOMS AND 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 Spa** – Our pool and spa are both perfect for relaxing at the end of a long day. 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, Spa & Fitness Room.

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 AND 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. Reservations can be made by calling 662.357.1111 or call 1652 from any house phone.
- Cancellation Policy – As a courtesy to our other guest and our therapists, please give at least 3 hours notice if you must cancel an appointment. Late cancellations and no shows will be charged 50 percent of the treatment price.

DIRECTIONS

FROM TENNESSEE AND EASTERN ROUTES

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 MISSOURI, ARKANSAS AND WESTERN ROUTES

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 JACKSON, MISSISSIPPI, AND SOUTHERN ROUTES

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 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 AND ELECTRICAL

MGM Resorts has partnered with Encore Event Technologies nationwide and has a fully equipped audiovisual department on property, which can handle any range of Audio/Visual requirements. Additional electrical power is available for most function rooms. Fees are charged for electrical power, equipment rental, labor, WiFi and tax. It is advisable to make arrangements in advance with Peter Botzenmayer, Director of Event Technology, (662-613-1919 C, Peter.Botzenmayer@encore-us.com). Should you provide your own audiovisual equipment and require technical support from our in-house audiovisual staff, service charges will apply.

FOOD AND 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 and Conference Services Manager 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 4 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.

PACKAGES AND 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 and SERVICE CHARGES

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

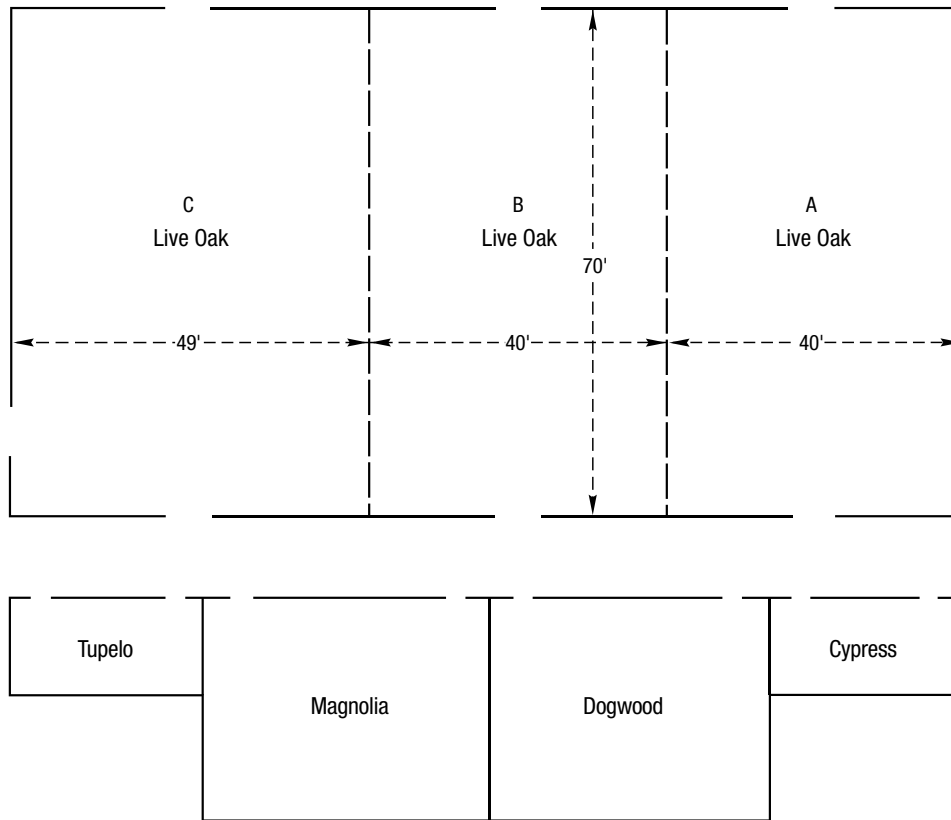
THEMED EVENTS and TOURS

Your Catering and Conference Services Manager 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 and Conference Services Manager.

CONVENTION AND 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

Video Components

MONITORS

55" LED/LCD (16x9)
(on a stand)

47" LED/LCD (16x9)
(on a stand)

42" Conf Monitor

32" LCD Computer Monitor
(HDMI, VGA & DVI Input)

PLAYERS/RECORDERS

Blu-ray Player

DVD Player

PROJECTORS

10K Lumen DLP HD Projector
(1.4-1.8 Lens)

7K Lumen DLP HD Projector
(1.4-1.8 Lens)

4K Lumen LCD Projector
(1.8-2.4 Lens)

Projector Setup Package
(Power drop, Setup, Cart & Cables)

Audio Components

MICROPHONES & ACCESSORIES

UHF Wireless Microphoning System
Handheld Headset Lavalier

Wired Microphone
Handheld Headset Lavalier

Microphone Stand

12 Channel Mixer

40 Channel Mixer

Screens

TRIPOD SCREENS & ACCESSORIES

8'x 8' Screen Package
8'x 8' Screen, 32" Draped Cart, Power Strip
and 25' Extension Cord

6'x 6' Tripod Screen

8'x 8' Tripod Screen

A/V Accessories

MISCELLANEOUS

32" Roll Cart

Flipchart w/ Pad & Markers

QTY	DAYS	PRICE	TOTAL
		\$450.00	
		\$375.00	
		\$175.00	
		\$195.00	
		\$50.00	
		\$40.00	
		Call for Pricing	
		Call for Pricing	
		\$300.00	
		\$50.00	
		\$150.00	
		\$75.00	
		\$10.00	
		\$125.00	
		\$450.00	
		\$150.00	
		\$75.00	
		\$100.00	
		\$35.00	
		\$50.00	

Flipchart w/ 3M Post-it Pad & Markers

Whiteboard & Markers

Laser Pointer or Wireless Mouse

Powerstrip

RIGGING / DRAPE

Rigging Points (weekly rate)

20' Scissor Lift
(Additional Labor needed)

32' Scissor Lift
(Additional Labor needed)

16'x10' Black Drape
(Additional Labor needed)

22'x10' Black Drape
(Additional Labor needed)

Electrical

POWER SERVICES (per week)

20 Amp 120 Volt Power Service

60 Amp Three Phase Power Service

100 Amp Three Phase Power Service

200 Amp Three Phase Power Service

400 Amp Three Phase Power Service

Labor

Audio

Lighting

Overtime 8 hours & over

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

		\$65.00	
		\$120.00	
		\$35.00	
		\$15.00	

		Call for Pricing	
		Call for Pricing	
		Call for Pricing	
		Call for Pricing	

		Call for Pricing	
		Call for Pricing	
		Call for Pricing	
		Call for Pricing	
		Call for Pricing	
		Call for Pricing	

		\$67.00	
		\$67.00	
		\$97.50	

--	--	--	--

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.

www.encore-us.com

CONTINENTAL BREAKFASTS

THE CONTINENTAL STRIKE \$19 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 and a
Selection of Hot Teas

THE TRADITIONAL CONTINENTAL \$17 per person

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

BREAKFAST BUFFETS

THE HIGH ROLLER BREAKFAST SPECIAL BUFFET \$26 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 and a Selection of Fine Teas

THE DELTA SPECIAL BUFFET \$24 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
and a Selection of Hot Teas

THE GOLDEN STRIKE BUFFET \$21 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 1 hour.

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

PLATED BREAKFAST

THE 18 KARAT BREAKFAST

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
\$23 per person

THE GOLDEN BREAKFAST

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
\$20 per person

TRADITIONAL BREAKFAST

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
\$18 per person

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

BREAKS AND REFRESHMENTS

BEVERAGES

Individual Fruit Juices	\$3.25 each
Assorted Soft Drinks	\$3.25 each
Gold Strike Lemonade	\$35 per gallon
Unsweetened Iced Tea	\$35 per gallon
Freshly Brewed Coffee/Decaf	\$45 per gallon

BOTTLED WATERS AND POWER DRINKS

Gold Strike Logo	\$3 each
Dasani	\$4 each
Evian	\$5 each
Perrier	\$4 each
Fiji	\$6 each
Red Bull	\$5 each
Assorted Powerade	\$4 each

MORNING A LA CARTE

Selection of House Baked Pastries	\$32 per dozen
House Baked Croissants	\$30 per dozen
House Baked Biscuits with Egg, Cheese and a Choice of Breakfast Meats	\$40 per dozen
House Baked Croissants with Egg, Cheese and a Choice of Breakfast Meats	\$43 per dozen
Selection of Bagels with Flavored Cream Cheeses.....	\$30 per dozen
Selection of Doughnuts	\$28 per dozen
Sliced Fresh Fruit	\$4.25 per person
Selection of Cold Cereals with 2%, Skim and Whole Milk	\$3 per person
Seasonal Whole Fruit	\$2 each
Selection of Breakfast Bars	\$2.50 each
Yogurts	\$3 each

AFTERNOON A LA CARTE

Freshly Baked Jumbo Cookies	\$36 per dozen
Selection of House Baked Fudge Brownies and Blondies	\$32 per dozen
Potato Chips and Dips	\$4.50 per person
Mixed Fancy Nuts	\$20 per pound
Hot Pretzels with Yellow Mustard and Cheese Sauce	\$24 per dozen
Fresh Popcorn	\$2 per person
Deluxe Popcorn Cart Rental	\$100 each*
Selection of Candy Bars.....	\$2.25 each
Selection of Ice Cream and Fruit Bars	\$3 each
Assorted Individual Bags of Potato Chips.....	\$2.50 each
Assorted Mini Desserts	\$36 per dozen
Mini Yogurt Parfaits	\$24 per dozen
Gourmet Snack Mix	\$25 per pound

*Attendant's Fee of \$75 per 100 guests.

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

AFTERNOON BREAKS

SWEET AND SALTY

Gourmet Mixed Nuts, Popcorn and Hot Pretzels, Mustard and Cheese Sauce, Assorted Candy Bars, Assorted Soft Drinks and Bottled Water \$14 per person

MEXI-CALI

Tortilla Chips, Salsa, Pico de Gallo, Guacamole, Chile Con Queso Dip, Assorted Soft Drinks and Bottled Water \$14 per person

THE ULTIMATE COOKIE BREAK

Assorted Jumbo Gourmet Cookies, Fudge Brownies and Blondies, Assorted Soft Drinks, Bottled Water and Milk \$13 per person

ICE CREAM BREAK

Assorted Ice Cream Bars, Freshly Baked House Cookies, Assorted Sort Drinks and Bottled Water \$13 per person

ENERGY BREAK

Sliced Fruit Display, Power Bars, Chilled Red Bull Energy Drink and Mineral Water \$16 per person

HEALTHY BREAK

Sliced Fruit Display, Plain and Vanilla Yogurt, Granola Mix, Raisins, Nuts, Assorted Soft Drinks and Bottled Water \$15 per person

Add Freshly Brewed House Coffee, Decaf and a Selection of Hot Teas to any of the above for \$3 per person.
Breaks are served for a 1/2 hour.

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

COLD PLATED LUNCH SELECTIONS

LIGHT LUNCH 1

California Cobb Salad
Fresh Field Greens, Bacon, Eggs, Tomato,
Smoked Turkey, Avocado, Bleu Cheese Crumbles and
Bleu Cheese Dressing
Carrot Cake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed
Ice Tea
\$19 per person

LIGHT LUNCH 2

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 Ice Tea
\$20 per person

LIGHT LUNCH 3

Deli Sandwich
Shaved Deli Ham and Turkey House Baked Croissant
Served With Potato Salad and Pickle Spear
Double Chocolate Cake
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$20 per person

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.

HOT PLATED LUNCH SELECTIONS

PLATED LUNCH 1

Garden Salad with Assorted Dressings
8 oz NY Strip Red Wine Demi-Glace
Garlic Mashed Potatoes
Asparagus
Cheesecake with Strawberry Sauce
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$26 per person

PLATED LUNCH 2

Stuffed Flounder with Crabmeat
Rice Pilaf
Chef's Choice Vegetables
Pecan Pie Fresh Whipped Cream
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
\$24 per person

PLATED LUNCH 3

Barbecue Pulled Pork on Texas Toast
Memphis Cole Slaw, Potato Salad
Roasted Baby Red Potatoes
Chef's Choice of Vegetables
Carrot Cake
Freshly Brewed House Coffee, Decaf and House Brewed
Ice Tea
\$22 per person

PLATED LUNCH 4

Parmesan Battered Chicken, Wilted Spinach,
Lemon Butter Sauce
Angel Hair Nest, Marinara
Garlic Studded Broccolini
Chocolate Mousse with Fresh Berries
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf
and House Brewed Ice Tea
\$21.50 per person

PLATED LUNCH 5

Smoked Brisket, Sweet Roll
Barbecue Baked Beans
Potato Salad
Peach Cobbler
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf
and House Brewed Ice Tea
\$23.50 per person

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.

COLD LUNCH BUFFETS

STRIKE IT RICH BUFFET

Soup du Jour, with Crackers
Fresh Garden Salad, Toppings, Assorted Dressings
Southern Potato Salad, Cole Slaw, Pasta Salad
Shaved Ham, Roast Beef, Smoked Turkey
and Genoa Salami
Sliced Cheese and Relish Tray with Condiments
Assorted Sliced Breads
Potato Chips
Cheese Cake Squares and Individual Chocolate Cake
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$27 per person

SANDWICH BOARD BUFFET

Fresh Garden Salad, Toppings, Assorted Dressings
Fruit Salad, Pasta Salad and Cole Slaw
Turkey Club on Sourdough,
Ham and Swiss Croissant,
Spicy Chicken Salad Wrap
Potato Chips
Cookies and Brownies
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$25.50 per person

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 20% gratuity and applicable sales tax to all prices.

HOT LUNCH BUFFETS

THE DELTA BUFFET

Soup du Jour, with Crackers
Fresh Garden Salad, Toppings, Assorted Dressings
Southern Fried Chicken,
Barbecue Pulled Pork,
Fried Catfish
Baked Beans,
Green Beans
Mashed Potatoes
Pecan Tarts, Petit Caramel Cake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf
and House Brewed Ice Tea
\$28.50 per person

TEX MEX HOLD 'EM

Chicken Tortilla Soup
Tortilla Chips, Fresh Salsa
Hard and Soft Taco Shells
Chili Beef, Fajita Chicken and Pulled Roast Pork
Shredded Lettuce, Diced Tomato
Sour Cream, Picante Sauce, Guacamole and Grated Cheese
Refried Beans
Yellow Rice
Navajo Corn
Sopapillas, Tres Leches
Freshly Brewed House Coffee, Decaf
and House Brewed Ice Tea
\$26.50 per person

IT'S ALL ABOUT THE SANDWICH BUFFET LUNCH

Fresh Garden Salad, Toppings, Assorted Dressings
Red Bliss Potato Salad with Crispy Bacon and Green Onion Dressing
Pressed Grilled Chicken on Ciabatta, Pesto Mayo
Traditional New York-Style Reubens
Italian Cold Cut on a Baguette, Italian Dressing
Vegetable Wrap
Parmesan Fries
Pastry Chef's Selection of Desserts
Freshly Brewed House Coffee, Decaf and House Brewed Ice
\$27.50 per person

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.

GOLD STRIKE BOXED LUNCHES

MUD ISLAND

Fried Chicken Sandwich
Potato Salad
Fruit Salad
Jumbo Cookie
Choice of Soft Drink or Bottled Water
\$20 per person

DELTA

Sliced Ham and Turkey with Swiss cheese on a Kaiser Roll
Potato Chips
Granny Smith Apple
Jumbo Cookie
Granola Bar
Choice of Soft Drink or Bottled Water
\$19 per person

HEALTHY

Grilled Vegetable on Multi-Grain
Terra Chips
Granny Smith Apple
Fruit Salad
Power Bar
Choice of Soft Drink or Bottled Water
\$18 per person

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 and Conference Services Manager for menu ideas and pricing.

PLATED DINNERS

DINNER 1

Seven Leaf Salad, Bleu Cheese, Candied Pecans, Bleu Cheese Dressing
12 oz. New York Strip, Red Wine Demi
Dauphinoise Potatoes
Chef's Choice Vegetables
Strawberry Soufflé Torte
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$44 per person

DINNER 2

Garden Salad
14 oz. Rib Eye, Shallot and
Rosemary Butter Roasted Baby Red Potatoes,
Chef's Choice Seasonal Vegetables
Pecan Pie with Bourbon Sauce
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$42 per person

DINNER 3

Iceberg Wedge, Tomato, Onion, Bleu Cheese
14oz. Roast Prime Rib, Au Jus
Horseradish Mousse
Roasted Garlic Mashed Potatoes
Chef Choice Seasonal Vegetables
Chocolate Mousse with Berries
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$43 per person

DINNER 4

Garden Salad
Boursin Cheese Stuffed Chicken Breast, Chicken Jus
Saffron Rice
Chef's Choice Seasonal Vegetables
Lemon Cream Cake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$38 per person

Plated Dinners are based on a minimum of 40 guests.
Should your minimum guest guarantee fall below this amount, additional service fees will apply.

PREMIER DINNERS

DINNER 1

Chef's Chopped Salad Parmesan Tuile
Surf and Turf
Petit Filet Mignon, Poached Lobster Tail, Roasted Shallot Demi-Glace,
Drawn Butter
Twice Baked Potato Boat
Asparagus Spears
Chocolate Mousse Torte with Fresh Berries
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$75 per person

DINNER 2

Spinach Radicchio Salad, Pecans, Blue Cheese, Red Onion Marmalade
Aged Balsamic Vinaigrette
Petit Filet Mignon, Basted Shrimp,
Lemon Beurre Blanc
Sun Dried Tomato and Basil Polenta
Broccoli Spears
Tiramisu
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$65 per person

DINNER 3

Seven Leaf Salad, Candied Pecans, Poached Pear, Bleu Cheese, Red Wine
Vinaigrette
Petit Filet Mignon, Parmesan Stuffed Chicken Breast
Red Pepper Coulis
Bacon Wrapped Asparagus
Wild Mushroom Risotto
Truffle Torte, Hazelnut Anglaise
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$58 per person

DINNER 4

Heart of Romaine Salad, Roasted Tomatoes, Parmesan Crouton, Classic Caesar Dressing
Parmesan Stuffed Chicken Breast, Seared White Fish
Lemon Caper Beurre Blanc
Candied Red and Yellow Beets
Rice Pilaf
Chef's Choice Seasonal Vegetables
Chef's Choice Dessert
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
\$42 per person

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.

DINNER BUFFETS

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

Choose by the following:

2 Salads, 3 Entrees, 1 Starch and 1 Vegetable, and 3 Desserts
Includes Rolls and Butter, Coffee, Decaf, and House Brewed Iced Tea
\$45 per person

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

BUILD YOUR OWN BUFFET

SALAD

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 - Fusili 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

ENTRÉE

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 Picatta
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
Churasco Skirt Steak, Pickled Onions
Hoisin Glazed Hanger Steak
Grilled Flank Steak, Cipollini Onion Marmalade

Starches and 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 Brulee
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
Apple Cobbler
Peach Cobbler
Cherry Cobbler
Chef's Choice Dessert

THEMED BUFFET DINNERS

THE SOUTHERN ELITE

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,
1,000 Island
Blackened Shrimp, Dirty Rice
Braised Short Ribs
Glazed Pork Loin, Brandied Peaches
Potato au Gratin
Green Bean Almandine
Individual Cakes and Pies
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and a
Selection of Fine Teas
\$48 per person

THE MISSISSIPPI GULF COAST

Seafood Gumbo, White Rice
Iceberg Salad: Lettuce, Tomato, Onion, Cucumber, Bacon, Bleu
Cheese Dressing
Black-Eyed Pea and Ham Salad
Fresh Catch of the Day
Blackened Chicken, Creole Sauce
Fried Pork Chops, Onion Mushroom Gravy
Red Beans with Andouille Sausage
Classic Jambalaya
Corn Maque Choux
Sour Cream and Chive Smashed Potatoes
Pecan Pie Tarts and Peach Cobbler
Fresh Corn Bread
Freshly Brewed House Coffee, Decaf and a Selection of Fine Teas
\$50 per person

THE DELTA BARBECUE

Cole Slaw
Warm German Potato Salad
Fried Catfish, Lemons
Barbecue Ribs, Barbecue Sauce
Fried Shrimp, Tomato Jam
Barbecue Chicken
Barbecue Baked Beans
Braised Turnip Greens
Corn on the Cob
Petit Carrot Cake, Mississippi Mud Cake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and a Selection of Fine Teas
\$46 per person

ASIAN DELIGHT

Hot and Sour Soup
Spicy Sweet and Sour Cucumber Salad
Ginger Chicken and 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 and a Selection of Fine Teas
\$45 per person

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.

DINNER BUFFETS CONTINUED

VIVA ITALIANO

Caesar Salad- Romaine, Parmesan, Croutons, Creamy Caesar Dressing
Fusili Pasta Salad
Antipasto Display with Soppressata, Genoa Salami, Prosciutto, Marinated Artichoke
Hearts, Olive Salad, Roasted Eggplant, Sweet Peppers, and Zucchini
Artisan Cheese, Rustic Bread
Seared Chicken, Artichoke and Fennel Salad
Grilled Snapper with Olives, Tomatoes and Capers
Braised Lamb Shank, Sweet Onion Demi
Creamy Polenta
Focaccia, Italian Breads and Ciabatta
Amaretto Cheesecake
Cannoli
Tiramisu
Biscotti
Freshly Brewed House Coffee, Decaf and a Selection of Fine Teas
\$50 per person

WELCOME TO THE CARIBBEAN

Chicken Tortilla Soup
Iceberg Salad- Lettuce, Tomato, Onion, Cucumber, Bacon, Bleu Cheese Dressing
Roasted Corn and Black Bean Salad
Seared Pork Chop, Sweet Plantains
Baked White Fish, Citrus Relish
Churasco Skirt Steak, Mojo Onions
Arroz con Pollo
Red Beans and Sausage
Sweet Mashed Boniato
Gingered Carrots
Tres Leches, Carmel Flan, Carrot Cake
Freshly Brewed House Coffee, Decaf and
a Selection of Fine Teas
\$46 per person

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.

HORS D'OEUVRES BY THE PIECE

COLD HORS D'OEUVRES

Assorted Sashimi & Assorted Sushi

\$5 per piece

Jumbo Cocktail Shrimp with Cocktail Sauce

\$6 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 Fraiche and Caviar

\$3.25 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 Corn Bread Crisp

\$3 per piece

HOT HORS D'OEUVRES

Parmesan Shrimp with Lemon Caper Aioli

Lamb Lollipops

Lobster Torte

Petit Crab Cake, Remoulade

Beef Tenderloin and Bruschetta with Mushroom Duxelle

and Horseradish Mousse

Coconut Shrimp, Sweet Chili Sauce

Premium Scallop and Bacon

Beef Wellington

Duck Drummies, Orange Glaze

\$5.25 per piece

Chicken Wellington Puff

Chicken Lollipop

Shrimp Chop Stick

Duck and Apricot Brandy Filo

Raspberry and Almond Brie

Chicken Saltimbocca Skewers

Pork and Shrimp Sui Mei

\$5 per piece

HOT HORS D'OEUVRES CONTINUED

Crab Stuffed Mushrooms
Fried Shrimp
Asparagus Roll Up
Chicken Woodear Chopstick
Andouille and Cheese Puff
Mini Beef Wellingtons
\$4.50 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 Barbeque, Smothered
\$4 per piece

All Hors d'Oeuvres are served in a minimum order of 50 pieces.

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

RECEPTION DISPLAYS

Sushi with Wasabi, Soy Sauce and Pickled Ginger
Based on 3 Pieces Per Person
\$9.50 per person

Classic Domestic and Imported Cheese Board with Fresh
Fruit Garnish Sliced French Breads,
Lavoshe and Water Crackers
\$7.50 per person

Grilled Vegetable Platter
Zucchini, Summer Squash, Red Onion, Eggplant,
Red and Yellow Peppers Marinated in Balsamic Vinegar
and Olive Oil with Roasted Garlic Dip
\$6.50 per person

Assorted Sliced Cheese Display with
Assorted Crackers
\$6 per person

Assorted Fresh Seasonal Sliced Fruit Display
with Honey Yogurt Sauce
\$5.75 per person

Assorted Vegetable Crudités
with Dipping Sauces
\$5.50 per person

SEAFOOD DISPLAY

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

Oysters on the Half Shell \$4 each
King Crab Legs \$45 per pound
Ice Carvings \$250 per block

Fresh Grilled Shrimp \$4.50 each
Sautéed Blue Crab Fingers \$25 per pound

\$75 Chef Attendant Fee per 100 guests.

These receptions 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.

RECEPTION DISPLAYS CONTINUED

MEXICAN FAJITA STATION

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
\$11.50 per person

RISOTTO STATION

Portabella Mushroom and Fresh Herbs, Roasted Red Pepper and Chicken
Spring Vegetables with Saffron and Shrimp
Served with Pecorino Cheese and Basil Chiffonade
\$10.50 per person

POTATO STATION

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
\$9.50 per person

PASTA STATION

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
\$8.50 per person

PAELLA STATION

Sauteed Chicken, Andouille, Crawfish, Peppers, Saffron
\$9.50 per person

MUSHROOM TAPAS

Assorted Portobello Mushrooms
Topped with Boursin Cheese and Sun-dried Tomato, Gorgonzola Tapenade, and Crabmeat Gratin
\$8 per person

CREOLE STATION

Chicken, Crawfish, and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice
\$9.50 per person

\$75 Chef Attendant Fee per 100 guests.

These stations 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.

CARVING STATIONS

Each Carving Station Includes Suited Condiments and Breads

BEEF

Roast Prime Rib of Beef	Serves 25	\$325
Beef Tenderloin	Serves 20	\$350
Steamship of Beef	Serves 150	\$475
Peppercorn Crusted Strip Sirloin	Serves 20	\$400
Beef Wellington	Serves 20	\$400

LAMB

Crown Rack of Lamb	Serves 15	\$275
--------------------	-----------	-------

TURKEY

Whole Roasted Turkey	Serves 20	\$275
----------------------	-----------	-------

PORK

Memphis Pork Loin	Serves 20	\$250
Chinese Barbecue Roast Pork	Serves 20	\$275
Smoked Pork Loin	Serves 20	\$250
Honey Glazed Ham	Serves 30	\$225

BANQUET BAR PRICES

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 •
Christian Brothers • Cuervo Gold 52

bartenders: \$100 per 100 guests

cashiers: \$50 (Cash Bar Only)

	HOSTED	CASH BAR
VIP Brands	\$8	\$8.75
Premium Brands	\$7	\$7.75
House Wines	\$6	\$6.75
Domestic Beer	\$5	\$5.50
Imported Beer	\$5.50	\$6
Non-Alcoholic Beer	\$4.25	\$4.75
Soft Drinks	\$3.25	\$3.25
Bottled Waters	\$3	\$3

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	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.

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

WINE LIST

HOUSE WINES

Consult your Catering and Conference Service Manager 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.