

# W E D D I N G   P A C K A G E   V

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax.

# PLATED DINNER

## WITH DUAL ENTRÉE

Complimentary One Night Stay at Hotel  
In Room Breakfast Service  
In Room Amenity for the Bride and Groom  
24' x 24' Dance Floor  
Champagne Toast for Head Table  
Cutting, Plating and Boxing of the Wedding Cake  
Personalized Menu at Each Place Setting  
Round Mirror and Four Votive Candles per Table  
Cake Table, Gift Table and DJ Table  
Risers for Head Table and Band  
Clothed Cocktail Tables  
Tablecloths and Napkins  
Services of On-Site Event Manager  
Open Bar with House Brand Cocktails, House Wines, Domestic Beers, Imported Beers (4 Hours)  
Wine Service at Table to Include Chardonnay and Cabernet Sauvignon  
Champagne Toast for All Guests  
Choice of Four Hot or Cold Hors D'oeuvres to be Butler-Passed (for 1 Hour, Average 6pc/Person)  
Tuxedo Strawberries on Each Table  
Choice of Salad Served with House Made Breads and Sweet Butter  
Choice of Entrée Served with Fresh Seasonal Vegetables  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Milk

## OPEN BAR

(Four Hours)

### HOUSE WINES

Canyon Road®

### DOMESTIC BEERS

Budweiser®, Bud Light®,  
Coors Light®, O'Doul's® Non-Alcoholic

### IMPORT BEERS

Heineken®, Corona®

### HOUSE BRAND COCKTAILS

Dewar's® Scotch, Jack Daniel's®, Crown Royal®, Tanqueray® Gin, Bacardi® Light Rum,  
Sauza® Gold Tequila, Skyy® Vodka, Courvoisier® VS, Kahlúa®

### BUTLER-PASSED HORS D' OEUVRES

(Choice of Four)

Prosciutto and Fresh Mozzarella • Smoked Salmon Roll with Capers • Beef Empanadas • Bruschetta with Tomato Basil Relish  
Spinach and Feta Cheese Wrapped in Phyllo Dough • Miniature Beef Wellington • Baked Brie with Raspberry Coulis  
Beef Satay • Egg Rolls Served with Hot Chinese Mustard Sauce • Chicken Satay • Cucumber with Crab Meat

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## **SALADS**

(Choice of One)

Field Greens with Medley of Tomatoes and Marinated Vegetables,  
Served with a Champagne Vinaigrette Dressing  
Garden Fresh Iceberg Lettuce, Served with  
Tomato, Cucumber, Black Olive and Choice of Dressing  
Spring Mix of Baby Greens, Julienne of Vegetables and Hearts of Palm,  
Served with a Champagne Vinaigrette Dressing  
Caesar Salad with Herb Croutons,  
Served with a Traditional Caesar Dressing  
Romaine Salad with Candied Walnuts  
Served with a Parmesan Peppercorn Dressing  
Romaine Lettuce with Roma Tomatoes, Black Olives, Carrots,  
Served with a Basil Balsamic Vinaigrette Dressing  
Field Greens with Roma Tomatoes  
Served with a Parmesan Peppercorn Vinaigrette  
Tender Leaf Spinach Salad with Crispy Bacon, Red Onions, and Chopped Eggs  
Served with a Bacon Vinaigrette Dressing

## **ENTRÉES**

(Choice of One)

Grilled Boneless Breast of Chicken with Sun-Dried Tomatoes,  
Pine Nuts and Crispy Prosciutto and Grilled Petite Filet Mignon with Crimi Mushrooms  
and Baby Onions, served with Herb Whipped Potatoes

Grilled Salmon Medallion Tomato Confit and Grilled Petite Filet Mignon with  
Cabernet Sauvignon Gastric, Served with Yukon Gold Whipped Potatoes

\$80 per person