

AMERISTAR[®]

CASINO ★ HOTEL

— VICKSBURG —

Memories are made on the Mississippi when you partner with our professional team and allow us to create that special event. We will work together with you to execute your event with excellence in mind so you can relax and enjoy all the amenities we have to offer you and your attendees.

Let's Meet on the Mississippi



Whether you are planning a business meeting, a team building exercise, an intimate social gathering, or a one-of-a-kind wedding reception, our culinary team boasts excellent food and beverage choices combined with stellar service from our team members. We welcome groups of 25 to 200 and they will love the venue choices.

Let our sales team take you on a tour of the property and begin planning your event!

Call: 601-630-3786 or 601-630-3754

Menu items are subject to availability and may require substitutions. Prices subject to service charge and applicable tax.

Event Space

Ameristar Casino & Hotel's Meeting Space offers complimentary Wi-Fi.

All meeting room set-ups include: tables, chairs, and water service in the room.

No Outside Food and Beverage is allowed. 20% service fee & 10% tax is added to all totals.

Some events may require bartender, culinary attendant, or cashier and fees will apply.

Currently, we offer event space options at several of our outlets:

Magnolia Room A, B, & C

Bourbon's Steakhouse

Club 38

Bella's Back Patio

Bottleneck Blues Bar

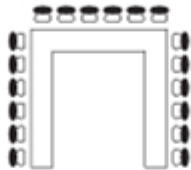
Delta Point Room

Setups Available:

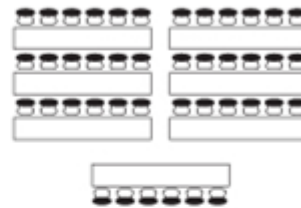
Theatre



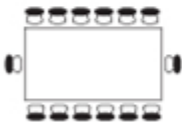
U Shape



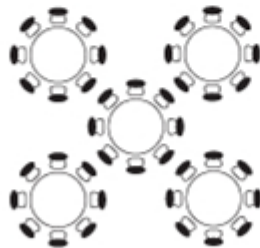
Classroom



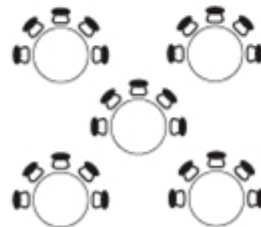
Conference



Full Rounds



Crescent Rounds



Breakfast Packages

BUFFET SERVICE FOR 1.5 HOUR • MINIMUM 25 GUESTS • PRICED PER PERSON

Options include:

Light Breakfast • \$11.00

Assorted Danishes
Fresh Fruit Tray
Assorted chilled juices & coffee/hot tea bar

Continental Breakfast • \$17.00

Whole fresh fruit
Assorted breakfast pastries & Danishes
A variety of home-style muffins: Blueberry & Banana Nut
Oatmeal or Yogurt
Assorted chilled juice, coffee & water

Hearty Breakfast • \$24.00

Fresh seasonal fruit & berries
Soft scrambled eggs or hardboiled eggs
Crispy bacon & pork sausage
Country style hash browns
Grits
Southern buttermilk biscuits with sweet cream butter & preserves
Assorted chilled juice & coffee/hot tea bar

Breakfast Enhancements

Options include:

Bakery Selections

Butter croissants • **\$3.00**
Assorted muffins • **\$4.00**
Assorted Danishes • **\$4.00**
Assorted bagels with cream cheese & preserves • **\$4.00**



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Take a Break

45 MINUTE BREAK • MINIMUM 25 GUESTS • PRICED PER PERSON

Options include:

High Energy Break • \$8.00

Fresh whole fruit
Granola & protein bars
Nuts
Bottled water, & Powerade

Cookie Monster • \$7.00

An assortment of fresh baked cookies along with coffee service
Peanuts
Potato chips
Assorted can sodas

Game-Day Package • \$8.00

Soft pretzels with cheese sauce & mustard
Roasted peanuts
Popcorn
Potato chips
Bottled water & can sodas

*Optional Beverage Enhancement: Domestic & Imported Beer- \$7 per person
Bottleneck Blues Bar & End Zone – Draft Beer available*

La Carte Snacks

Potato chips • **\$2.50**
Granola bars • **\$3.00**
Chips and salsa • **\$4.00**
Vegetable crudité with dips • **\$5.00**
Assorted cookies • **\$18.00 per dozen**



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Boxed Lunch Menu

CHOOSE A VARIETY OF 2 OPTIONS • MINIMUM 25 GUESTS • PRICED PER PERSON
BOXED LUNCHES INCLUDE POTATO CHIPS, GOURMET COOKIE, & BEVERAGE

Options include:

Classic Sandwiches • \$13.00

- Roasted turkey & Swiss or American cheese
- Roast beef & Swiss or American cheese
- Honey smoked ham & Swiss or American cheese
- Classic Waldorf chicken salad with grapes, walnuts, & celery
- Hoagie bread or Croissant



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Buffet Lunch & Dinners

PRICED PER PERSON

Options include:

Classic Deli Bar (Lunch Only) • \$17.00

Mixed field green salad with assorted dressings & toppings
New potato salad with stone ground mustard & crispy bacon
Sliced deli meats to include smoked ham, turkey, and salami & roast beef
Shredded lettuce, tomatoes, onions, pickles, mayonnaise, stone ground mustard, & creamy horseradish sauce
Assorted sliced cheeses to include Cheddar, Swiss, and American & Provolone
Basket of assorted artisan breads & rolls
Assorted potato chips
Pastry Chef's signature small cheesecake & dessert bars
Iced tea & water

Ameristar's Original Fried & Baked Chicken • \$23.00

Down home salad with iceberg lettuce, tomatoes, cucumbers, bell peppers, garbanzo beans,
Shredded carrots, red onions & croutons with honey-ranch dressing
Ameristar's original fried & baked chicken
Creamed Corn
Mashed Potatoes
Fresh seasonal vegetables
Assorted rolls & sweet cream butter
Pecan pie with fresh whipped topping
Iced tea & water

Backyard BBQ • \$19.00

Iceberg lettuce salad with cool cucumbers, tomatoes, onions, shredded carrots & choice of dressings
BBQ pulled pork sliders with creamy Cole slaw
Grilled marinated chicken breasts
Bourbon baked beans
Corn on the Cobb
Assorted rolls & sweet cream butter
Pastry Chef's seasonal cobbler
Iced tea & water

Delta Delight • \$20.00

Iceberg lettuce salad with cool cucumbers, tomatoes, onions, shredded carrots & choice of dressings
Fried catfish or Fried chicken
Lima beans
Smothered greens with pork
Assorted rolls & sweet cream butter
Cobbler
Iced tea & water

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Buffet Lunch & Dinners

PRICED PER PERSON

Options include:

Sweet Magnolia • \$32.00

Chicken and sausage gumbo

Creamy cucumber, creole tomato & dill salad

Blackened pork loin with spinach & creole honey mustard sauce

Broiled gulf fish with shrimp corn maque choux

Country redskin mashed potatoes

Fresh seasonal vegetables

Assorted rolls & sweet cream butter

Cobbler

Iced tea & water



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Reception A la Carte Items

ITEMS PRICED PER PERSON BASED ON 1.5 HOURS OF BUFFET SERVICE. 25 PERSON & 3 ITEM
MINIMUM PER EVENT

Cold Hors D' Oeuvres

- Caprese salad skewers with pesto drizzle • \$5.00
- Raw vegetable crudité's with bacon & Blue cheese dipping sauce • \$5.00
- Seasonal fresh fruit • \$5.00
- Assorted deviled eggs • \$5.00
- Assorted finger sandwiches • \$5.00
- Assorted Tuscan bruschetta • \$6.00
 - With olive tapenade, tomato & basil, artichoke & blue cheese
- Spicy shrimp remoulade served on iceberg shreds • \$6.00
- Fresh fruit skewers with vanilla bean dipping sauce • \$6.00
- Smoked salmon display with boiled eggs, capers, tomatoes & crackers • \$6.00
- Curried chicken salad on brioche • \$6.00
- Beef tenderloin on toast point with cognac mayo & fried shallots • \$7.00
- Fresh fruit & cheese platter • \$7.00
- Jumbo boiled shrimp cocktail served over ice with home-made cocktail sauce • \$8.00
- Marinated blue crab claws (seasonal) • \$8.00

Hot Hors D' Oeuvres

- Creole meatballs with spicy tomato basil sauce • \$6.00
- Spicy wings with Blue cheese dipping sauce • \$6.00
- Boudin balls with remoulade • \$6.00
- Spinach & artichoke dip with Parmesan, served with toast points • \$7.00
- Sausage & cream cheese stuffed mushrooms • \$7.00
- Southern fried chicken tenders • \$7.00
- Mississippi fried catfish with remoulade • \$7.00
- Fried gulf jumbo shrimp with remoulade • \$7.00
- Chicken & sausage gumbo with rice • \$8.00
- Crawfish etouffee with rice • \$8.00
- Chicken & beef satay with peanut dipping sauce • \$8.00
- Game day Wing Bar: • \$8.00
 - Crispy wings tossed in your choice of barbeque, Thai Sesame or Buffalo sauce served with celery sticks
- Southern style seafood gumbo with rice • \$9.00
- Mississippi Barbeque Shrimp: • \$10.00
 - A classic served with French bread or grit cakes & chives



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Desserts

PRICED PER PERSON

- Assorted monster cookies • \$5.00
- Peach cobbler • \$5.00
- Apple cobbler • \$5.00
- Pecan pie • \$6.00
- Meyer lemon pie • \$6.00
- Cheesecake bites with assorted toppings • \$6.00
- Dessert bars • \$6.00

Carving & Action Stations

ALL SERVED WITH HOUSE ROLLS ALONG WITH ASSORTED CONDIMENTS • PRICED PER PERSON • PLEASE ADD \$75 FOR EACH CARVER (1 PER 75 GUESTS)

TRADITIONAL CARVING ITEMS

- Country smoked ham • \$8.00
- Boneless pork loin • \$8.00
- Slow roasted boneless turkey breast • \$8.00
- Roast beef • \$8.00
- Cochon De Lait (Slow roasted pork, served “debris” style with Cole slaw) • \$8.00

PREMIUM CARVING ITEMS

- Barbequed beef brisket with award-winning Jack Daniels glaze • \$10.00
- Sliced prime rib with horseradish cream sauce & house mustard • \$11.00
- Peppercorn crusted beef tenderloin with jalapeno mayo • \$12.00
& house mustard & horseradish



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Beverage Options

PER PERSON PRICE IS BASED ON A 3 HOUR EVENT • A \$75 CHARGE PER BARTENDER WILL BE ADDED TO FINAL TOTAL • WE WILL PROVIDE **ONE** BARTENDER PER EVERY 75 GUESTS

Can Soft drinks (Coke, Diet Coke, Sprite & bottled water) • \$3.00

Soda and coffee station • \$4.00

Assorted juices, sodas & water • \$4.00

Assorted sodas, juices & coffee • \$5.00

Coffee Service • \$25.00 per gallon/urn

Cash Bar Option

House red & white wine • \$5.00 per glass

Domestic bottled beer • \$4.00 per glass

Imported bottle beer • \$5.00 per glass

Premium brand Liquors • \$10.00 per glass

House Liquors • \$6.00 per glass

Sodas, Juices & bottled waters • \$3.00 each

Additional Options

House sparkling • \$5.00 per glass

Champagne • \$7.00 per glass

Additional wine varietal/Signature Cocktails • (price upon request)

Cash Bar (Pay per Consumption) + Gratuity

\$75 Bartender fee will be added. Prices available upon request.

Additional Options

- Podium & Microphone • \$30.00
- Projector, Screen & set-up • \$15.00
- Silver Cake Knife & Serving Knife Rental • \$7.00
- DJ, Karaoke or a band • (price upon request)



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