



BANQUET MENUS | MEETINGS | AUDIO VISUAL

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GRAND ISLAND CASINO RESORT

AN ELITE CASINO RESORTS PROPERTY

777 East Fonner Park Rd., Grand Island, NE 68801

308-675-5600



BREAKFAST

CONTINENTAL SELECTIONS

À LA CARTE SELECTIONS



Prices are subject to 9.5% sales tax and 21% Taxable Service Charge.
Menus and prices are subject to change.

Please work with your Event Coordinator on the recommended
number of selections based upon your event size.



BREAKFAST - MENU SELECTIONS

Available 6 AM - 10 AM. A \$200 fee will apply to all Breakfast Buffets under 20 people.
Prices subject to applicable sales tax and service charge. **All prices subject to change.**

MIDWESTERN MENU

\$22/person

- Fresh Juices, Milk, and Premium Roast Coffee Station
- Fresh Seasonal Sliced Fruits and Berries
- Artisan Breakfast Pastries with Butter and Fruit Preserves
- Toasting Stations with Assorted Fresh Breads
- Farm Fresh Egg Bake
- Parmesan Hash Brown Casserole

Choice of Breakfast Meats

1. Pork Breakfast Sausage
2. Thick Sliced Smoked Applewood Bacon

CONTINENTAL MENU

\$15/person

- Premium Roast Coffee station
- Fresh Orange and Grapefruit Juices
- Assorted Seasonal Fresh Fruits
- Individual Flavored Yogurts
- Artisan Breakfast Pastries with Butter and Fruit Preserves
- Assorted Local Fresh Bagels

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SPECIALTY BREAKS

Prices subject to applicable sales tax and service charge. **All prices subject to change.**

Mid-Morning Refresher \$11/person

Assorted Fresh Muffins with Butter, Fruit Filled Danish, and Whole Fruit

Mid-Afternoon Refresher \$11/person

Assorted Freshly Baked Cookies and Brownies paired with Chex Mix

Health Break \$11/person

Assorted Flavored Yogurts and Granola, Fresh Sliced Fruits with Premium Granola Bars

Power Break \$11/person

Premium Power Bars, Granola Bars, Nutri-Grain Bars, along with Fresh Fruits such as Apples, Oranges and Bananas

Halftime Break \$14/person

Warm Pretzel Bites with Melty Cheddar Cheese Sauce and Whole Grain Mustard, Multi Color Tortilla Chips with Spicy Queso Cheese Sauce and Salsa

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À LA CARTE SELECTIONS

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SNACKS

Fresh Fried Tortilla Chips w/ Salsa and Queso	\$7.25/person
Fresh Fried Kettle Cooked Chips	\$4/person
Granola & Power Bars	\$4.50 each
Whole Fresh Individual Fruits	\$4 each
Candy Bars	\$4 each
Assorted Freshly Baked Jumbo Cookies	\$36/dozen
Fresh Baked Chocolate Brownies	\$40/dozen
Creamy Lemon Bars	\$40/dozen
Assorted Fresh Bagels w/ Cream Cheese	\$40/dozen
Assorted Flavored Muffins	\$40/dozen
Fresh Made Cinnamon Rolls	\$40/dozen
Fresh Made Caramel Rolls	\$40/dozen

BEVERAGES

Premium Roast Regular and Decaf Coffee	\$40/gallon
Fresh Brewed Ice Tea	\$30/gallon
Variety of Flavored Hot Teas	\$2.50/bag
Creamy Hot Chocolate	\$2.50/packet
Assorted Bottled Coke Products	\$4 each
Dasani Bottled Water	\$4 each
Dairy Fresh White or Chocolate Milk	\$3 each
Assorted Red Bull and Monster Energy Drinks	\$7 each

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LUNCH

PLATED SELECTIONS

LUNCH BUFFET SELECTIONS

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LUNCH - PLATED SELECTIONS

Available 10 AM - 4 PM. Minimum of 15 per item, maximum of 3 items per meal.
Prices subject to applicable sales tax and service charge. **All prices subject to change.**

PLATED LUNCH

All Sandwiches and Wraps served with Kettle Cooked Chips, and Premium Roast Coffee. **A \$200 fee applies to all Lunch Entrées under 15 people.**

BBQ Pulled Pork Sandwich **\$21/person**

Hand Shredded Pork smothered in our own Homemade BBQ sauce
Swiss Cheese and Dijon Mustard Aioli on a Soft Fluffy Ciabatta Roll

Grand Island Clubhouse **\$21/person**

Sliced Smoked Ham and Turkey, Crisp Applewood Smoked Bacon, Sliced Swiss Cheese, Sliced Sharp Cheddar Cheese, Tomato Garlic Aioli on a Buttery Croissant

Hail Caesar Wrap **\$21/person**

Sliced Grilled Herb Roast Chicken Breast, Crisp Romaine Lettuce,
Shredded Parmesan Cheese, Garlic Croutons, with Tangy Caesar Dressing in a Garlic Herb Wrap

The Cordon Bleu **\$21/person**

Grilled Chicken Breast, Sliced Smoked Ham, Swiss Cheese Aioli, Shaved Broccoli Slaw on Focaccia Bread

Italian Stallion **\$21/person**

Sliced Genoa Salami and Pepperoni, Crisp Romaine Lettuce, Provolone Cheese, with Italian Aioli on a Sourdough Hoagie Roll

Veggie Muffuletta **\$21/person**

Marinated Zucchini Ribbons, Roasted Carrots and Cauliflower, Olive Tapenade, and Arugula on Focaccia

Southwestern Chicken Wrap **\$21/person**

Seasoned Grilled Chicken Breast, Shredded Cheddar Cheese, Fresh Lettuce and Tomato and served with Cajun Dressing in a Cheddar Jalapeno Wrap

Add Potato Salad, Pasta Salad or Lettuce Salad to lunch
\$2.50/person

Add a Cup of Chef's Choice Soup or Dessert to lunch
\$3.50/person

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LUNCH - BUFFET SELECTIONS

Available from 10 AM - 4 PM. All Buffets served with Fresh Brewed Roasted Premium Coffee.

A \$200 fee applies to all Lunch Buffets under 20 people.

All American Buffet

\$24/person

Freshly Grilled Hamburgers and Bratwurst with Buns, Fresh Lettuce, Tomato, Onions, Pickle Planks, Assorted Cheese Slices with Homemade Prairie Mustang Baked Beans, Creamy Deviled Potato Salad, and Fresh Kettle Chips. Served with Ketchup, Mustard, Mayonnaise, and Relishes

Soup and Sandwich Buffet

\$23/person

Freshly Sliced Smoked Ham, Smoked Turkey and Seasoned Roast Beef, Assorted Artisan Breads and Buns, a Variety of Assorted Gourmet Cheeses and Accompaniments along with Chef's Choice Homemade Soup, Potato Chips, Zesty Herb Pasta Salad and Steakhouse Potato Salad

South of the Border Buffet

\$26/person

Grilled Sliced Chicken with Onions and Peppers, Seasoned Taco Beef, Shredded Cheddar Cheese, Fresh Lettuce, Tomatoes, Onions, Black Olives, Jalapenos, with Sour Cream, Salsa, Flour Tortillas, Tortilla Chips, Spicy Queso Cheese

Little Italy Buffet

\$24/person

Sicilian Chopped Caesar Salad, Chicken Saltimbocca, Grilled Chicken Breast, Ziti Pasta, Gnocchi, Alfredo and Beef Bolognese Sauce with Fresh Baked Garlic Bread Sticks and Cheesy Italian Bread

ADD DESSERT \$3.50/PERSON

Prices subject to applicable sales tax and service charge.

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LUNCH - GRAND ISLAND BUFFET

ENTRÉES (CHOOSE ONE FOR LUNCH)

Slow Stewed Beef Pot Roast, Chicken Marsala, Chicken Cordon Bleu, Oven Baked Chicken, Herb Roasted Pork Loin, Dijon Herb Crusted Pork Loin, Cedar Plank Salmon

Add Dessert For Lunch **\$3.50/person**

Add Premium Upgrade Salad for Fresh Mixed Greens **\$3.00/person**

WEDGE SALAD: Bleu Cheese, Bacon Lardon, Mini Cherry Tomatoes, Three Peppercorn Ranch

LUNCH BUFFET **\$27/PERSON**

Served with Fresh Mixed Greens and Dressing, Fresh Warm Rolls with Cream Butter and Premium Roasted Coffee. Minimum 20 people.

A \$200 fee applies to all Lunch Buffets under 20 people.

Starters **(Choose One)**

Creamy Homestyle Coleslaw, Quinoa Kale Salad, Fresh Chopped Fruit, Homemade Zesty Herb Pasta Salad or Steak House Potato Salad

Vegetables **(Choose One)**

California Medley, Green Bean Almandine, Honey Glazed Carrots, Key Largo Veggie Blend

Starches **(Choose One)**

Cheesy Au Gratin Potatoes, Baked Potato Station, Duchess Potatoes, Garlic Mashed Potatoes, Oven Roasted Baby Red Potatoes, or our Wild Rice Pilaf

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DINNER

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DINNER - PLATED SELECTIONS

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens with Dressing, Chef's Choice Starch, Chef's Choice Vegetable, Warm Rolls and Butter, Dessert, and Coffee. Minimum of 15 per item, maximum of 3 items per meal. **A \$200 fee applies to all Dinner Entrées under 20 people.**

Cedar Plank Salmon **\$35/person**

Red Wine Beurre Rouge, Oven Roasted Fingerlings, Roasted Asparagus

Chicken Cordon Bleu **\$33/person**

Alfredo Swiss Cheese Sauce, Prosciutto, Italian Bread Crumbs, Garlic Mashed Potatoes, Roasted Asparagus

Baked Parmesan Walleye **\$33/person**

Peppercorn Beurre Blanc, Wild Rice Pilaf, Sautéed Green Beans

Pan Roasted Chicken **\$33/person**

Chardonnay Herbed Chicken Glaze, Oven Roasted Fingerlings, Roasted Broccolini

Center Cut Pork Chop **\$33/person**

Apple Gastrique, Oven Roasted Potatoes, Bacon Hominy Succotash

Pork Medallions **\$33/person**

Sherry Cream Mustard Sauce, Garlic Mashed Potatoes, Butter Braised Carrots

Herb Roasted Pork Loin **\$33/person**

Red Wine Demi-Glace, Fondant Potatoes, Sautéed Green Beans

Peppercorn Crusted Beef Medallions **\$34/person**

Peppercorn Brandy Cream, Garlic Mashed Potatoes, Sautéed Green Beans

Beef Filet **\$46/person**

8 oz. Port Wine Demi-Glaze, Fondant Potatoes, Roasted Asparagus

Ribeye **\$40/person**

Bordelaise Sauce, Oven Roasted Fingerlings, Vegetable Medley

Herb Crusted Chilean Seabass **\$29/person**

Fondant Potatoes, Pesto Cream sauce, Vegetable Medley

Roasted Prime Rib **\$40/person**

Homemade Creamy Horseradish, Herbed Au Jus, Garlic Mashed Potatoes, Sautéed Green Beans

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DINNER - PLATED SELECTIONS

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens and Dressing, Chef's Choice Starch, Chef's Choice Vegetable, Warm Rolls with Creamy Butter and Dessert. Includes Fresh Brewed Premium Roast Coffee. Minimum of 15 per item, maximum of 3 items per meal. Prices subject to applicable sales tax and service charge. All prices subject to change. **A \$200 fee applies to all Dinner Entrées under 20 people.**

4 OZ. BEEF FILET DUET

Herb Crusted Chicken Breast **\$44/Person**
 Wrapped with Prosciutto, Charred Tomato, Pesto Cream Sauce

Jumbo Shrimp Scampi **\$45/Person**
 With Basil Hollandaise

Seared Scallops **\$ Market/Person**
 Porcini Crusted Scallop with Beurre Rogue

6 OZ. PORK TENDERLOIN DUET

Herb Crusted Chicken Breast **\$40/Person**
 Wrapped with Prosciutto, Charred Tomato, Pesto Cream Sauce

Jumbo Shrimp Scampi **\$42/Person**
 With Basil Hollandaise

Seared Scallops **\$ Market/Person**
 Porcini Crusted Scallop with Beurre Rogue

Add Premium Upgrade Salad for Fresh Mixed Greens
\$3.00/person

WEDGE SALAD

Bleu Cheese, Bacon Lardon, Mini Cherry Tomatoes, Three Peppercorn Ranch

CHOPPED SALAD

Crisp Romaine Lettuce, Frisee, Cherry Tomatoes, Aged Cheddar, Pepitas, Honey Citrus Dressing

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DINNER - THEMED BUFFETS

Available from 4 PM - 10 PM. All Buffets Served with Dessert, Fresh Brewed Premium Roast Coffee. **A \$200 fee applies to all Dinner Buffets under 20 people.**
Prices subject to applicable sales tax and service charge. **All prices subject to change.**

South by Midwest

\$36/person

Fresh Tropical Fruit Salad, Grilled Street Elote, Spanish Style Rice, Refried Beans, Your choice of 2 of the following proteins: Sizzlin' Chicken Fajitas, Carne Asada Steak Fajitas, Cheesy Enchiladas, Soho Spicy Shrimp or Green Chile Pork. Served with Fresh Cilantro, Mexican Cotija Cheese, Shredded Cheddar Cheese, Fresh Lettuce, Tomatoes, Red Onions, Green Onions, Jalapenos and Fresh Crème, Red and Green Salsas, Lime Wedges, Spicy Queso Sauce, Corn Tortilla Chips and Soft Flour Tortillas

Pasta Feast Buffet

\$35/person

Farmhouse Club Salad with Homemade Buttermilk Dressing, 4 Cheese Cavatappi Mac n Cheese, Classic Shell Mac n Cheese, Steamed Fresh Broccoli, Chopped Green Onions, Diced Tomatoes, English Peas, Roasted Mushrooms, Chopped Bacon. Your Choice of 2 Proteins: Smoked Pulled Pork, Andouille Sausage, Popcorn Breaded Chicken, Shredded Beef Barbacoa, or Shrimp Scampi. Served with Focaccia Bread and Assorted Cheeses and Sauces to accompany

Grand Prairie Feast Buffet

\$36/person

Classic Wedge Salad with Dressing, Steakhouse Hash Brown Casserole, Applewood Smoked Bacon Wrapped Asparagus, 4 Cheese Mac n Cheese, Butter Braised Carrots and Peas. Your choice of 2 Proteins: Red Wine Braised Pot Roast, Herb Roasted Pork Cutlet, Chicken Cordon Bleu or Pan Seared Salmon. Served with Assorted Warm Dinner Rolls with Butter

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DINNER - GRAND ISLAND BUFFET

Available from 4 PM - 10 PM. Served with Fresh Mixed Greens and Dressing, Fresh Warm Rolls with Cream Butter, Dessert and Premium Roast Coffee.
Prices subject to applicable sales tax and service charge. All prices subject to change.

A \$200 fee applies for all Dinner buffets under 20 people.

DINNER BUFFET

\$38/PERSON

Starters (Choose One)

Creamy Homestyle Coleslaw, Fresh Chopped Fruit,
Homemade Zesty Herb Pasta Salad or Steak House Potato Salad

Vegetables (Choose One)

California Medley, Green Bean Almandine, Honey Glazed Carrots or Key
Largo Veggie Blend

Starches (Choose One)

Au Gratin Potatoes, Baked Potato Bar, , Garlic Mashed
Potatoes, Oven Roasted Potatoes, Parsley Buttered Potatoes, Wild
Mushroom and Red Pepper Risotto, Parmesan Gnocchi, or our
Wild Rice Pilaf

Entrées (Choose Two For Dinner)

Slow Stewed Beef Pot Roast, Braised Beef Short Ribs,
Chicken Marsala, Chicken Cordon Bleu, Oven Baked Chicken, Chicken
Saltimbocca, Apple Walnut Stuffed Pork Loin, Dijon Herb Crusted Pork
Loin, Cedar Plank Salmon, Baked Walleye

Add Premium Upgrade Salad for Fresh Mixed Greens
\$3.00/person

WEDGE SALAD

Bleu Cheese, Bacon Lardon, Mini Cherry Tomatoes, Three Peppercorn
Ranch

CHOPPED SALAD

Crisp Romaine Lettuce, Frisee, Cherry Tomatoes, Aged Cheddar, Pepitas,
Honey Citrus Dressing

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RECEPTIONS

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RECEPTIONS - HOT/COLD APPETIZERS

Prices per 50 pieces.

HOT APPETIZERS

Bacon Wrapped Scallops	\$200
Bacon Wrapped Bbq Shrimp	\$ Market
Baked Brie	\$125
with Fruit Compote, Assorted Breads and Crackers	
BBQ Cocktail Smokies (200 Pieces)	\$110
Chinese Pork and Vegetable Egg Rolls	\$125
with Sweet and Sour Sauce	
Lump Crab Stuffed Mushrooms	\$150
Boursin Cheese Stuffed Mushrooms	\$125
Roasted Asparagus wrapped in Prosciutto	\$125
Puffed Spinach Artichoke Tart Puffed Pastry	\$120
with Creamy Boursin Cheese, Spinach, Parmesan, and Roasted Artichoke	
Petite Beef Wellington with Horseradish and Chives ..	\$200
Meatballs (Choose One)	\$125
Honey Stung Garlic Pork Bourbon Street BBQ Beef Saltimbocca Pesto Chicken	
Chicken Satays (Choose One)	\$125
Spicy Thai Peanut Saltimbocca Bourbon BBQ	

COLD APPETIZERS

Fruit Kabobs	\$125
with Homemade Cream Cheese Yogurt Dip	
Iced Jumbo Shrimp with Cocktail Sauce	\$ Market
Pinwheels (Choose One)	\$135
Southwest, Club, Ham and Dill Pickle, Turkey Pesto	
Rosemary Focaccia Bruschetta Caprese	\$130
Parmesan Aioli, Truffled Potato Frites on a Focaccia Crostini	
Assorted Devilled Egg Platter	\$100
(Traditional, Truffled Ham, Candied Bacon, Giardiniera)	
Salami Antipasto Skewer	\$140
Genoa Salami, Imported Greek Olives, Fresh Mozzarella, Fresh Basil, Balsamic Glaze	
Lobster Roll Bites	\$150
Fresh Lobster Salad Mix, Celery Heart, Lemon Aioli on Toasted Ciabatta Crostini	
Crab Rangoon Salad Bite	\$150
Crab Surimi Salad Mix, Green Onion Frills, Sweet Chili Glaze, in a Wonton Cup	

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RECEPTIONS - STATIONS

DISPLAYS

Artisanal Charcuterie Display **\$12/person**

European Olive Mix, Cured Specialty Meats, Assorted Gourmet Cheeses, Fruit Compote and Mustards, Assorted Crackers and Crostini.

Assorted English Trifles **\$45/dozen**

Strawberry Shortcake, Raspberry Chocolate or Tiramisu

Assorted Mini Cheesecakes or Petit Fours **\$40/dozen**

Deli Meats and Cheese Tray **\$9/person**

Served with Assorted Crackers

Garden Vegetable Display **\$8/person**

with Assorted Crackers

Imported and Domestic Cheese Tray, Fresh Fruit and Gourmet Crackers **\$10/person**

with Preserves and Whole Grain Mustard

Seasonal Fruit Display **\$7/person**

with Fresh Fruit Dip

Smoked Salmon Display **\$ Market**

CARVING

All Items will be served with Petite Buns and an array of Condiments.

Baked Honey Glazed Ham
\$ Market/person

Herb Crusted Pork Loin
\$ Market/person

Roasted Baron of Beef
\$ Market/person

Roasted Tenderloin of Beef
\$ Market/person

Roasted Turkey Breast
\$ Market/person

Steamship Round of Beef
\$ Market/150 person

Slow Roasted Prime Rib
\$ Market/person

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BEVERAGES

DRINK SELECTIONS

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BEVERAGES - DRINK SELECTIONS

A \$150 Setup Fee per bar. One bar for every 100 people.

Premium Brands, Cash/Host **\$8**

Ketel One Vodka, Grey Goose Vodka, Crown Royal, Amaretto Disarrano, Makers Mark, Bombay Sapphire, Jack Daniels, Jameson, Kahlua

Call Brands, Cash/Host **\$7**

Bacardi Silver Rum, Captain Morgan, Absolut Vodka, Absolut Citron, Jim Beam, Seagram's Seven, Windsor, Lord Calvert, Southern Comfort, Tanqueray Gin, Jose Cuervo Tequila, Dewar's Scotch, E&J Brandy, Malibu Rum

Well Brands, Cash/Host **\$6**

Amaretto, Black Velvet, House Rum, House Gin, House Vodka

Domestic Beer, Cash/Host **\$6**

Imported Beer, Cash/Host **\$7**

House Wine, Cash/Host **\$7**

Dasani Water & Coke products, Cash/Host **\$4**

CHAMPAGNE/SPARKLING CIDER (PER BOTTLE)

Wycliff \$22 | Sparkling Cider \$15

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AUDIO VISUAL & MISCELLANEOUS

AUDIO VISUAL

MISCELLANEOUS

INFORMATION AND POLICIES

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AUDIO VISUAL & MISCELLANEOUS

All equipment and services are per day charges.

Audio Cables for Sound	\$35	Power Strip	\$10
Ceiling Projectors	\$350	Portable PA System	\$150
With Screens Combo	\$500	Projector for Laptop	\$175
Dance Floor	\$350		4700 Lumens
Easels	\$15	Whiteboard with Markers	\$50
Flipchart with Markers	\$55		(3 ft x 4 ft)
Headset	\$60	Wireless Microphones	\$75
Internet connections	\$50		Lavalier or Hand Held
	Wireless or Wired	Wired Microphones	\$75
Laptop	\$125		
Mixer	\$125		
	4 channel or 8 channel		
Outside AV Charge	\$75		
Podium Only	\$50		
Podium with Mic	\$100		
Podium with Screen	\$150		
8 ft Portable Screen	\$75		
12 ft Portable Screen	\$150		
Bose Sound Towers	\$100		
Power Point Clicker	\$30		

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INFORMATION AND POLICIES

Hotel Block

One step into your hotel room and you'll know why we say, Live It Up! at Grand Island Casino Resort. Sophisticated interior design compliments outstanding personal service and modern amenities to envelope you in total luxury and comfort. A look out your hotel room window reveals a panoramic view of our world-class pools and beautiful landscape. Simply stated, there is nothing else like it in the region. Within minutes of your room, you'll discover our spacious indoor pool, a Vegas-inspired casino, state-of-the-art fitness center, fine dining venues and more. Whether you are planning a special event, corporate meeting or a weekend getaway, Live It Up! at our hotel.

The Spa at Grand Island

While visiting Grand Island Casino Resort, we invite you to The Spa at Grand Island! Planning an event is hectic enough and here at the Spa it is our job to make your day easier. We start with our simplified menu choices and prices. It can't get any easier, so pick up the phone and give us a call (Ext 51520). We are expecting you. We also hope when you schedule services at the Spa that you take full advantage of our amazing complimentary amenities! Whether it's our whirlpool, steam room, infrared sauna, or our vichy style showers that include all your vanity amenities, you can't find a better place to Live It Up! in luxury than The Spa at Grand Island Casino Resort.

Regulations

All food and beverage, excluding wedding cake, mints and nuts, must be purchased through Grand Island Casino Resort. Grand Island Casino Resort does not permit carryout of banquet food. Customers can bring in own centerpieces and decorations, confetti of any kind is not allowed. All decorations must be removed from the meeting room the day of the event. Excessive cleaning (including restrooms) will result in a charge not less than \$100.00. We reserve the right to move your function to a room other than confirmed, this will depend on the final attendance numbers.

Guarantees

All menus must be finalized one month prior to your event. A guaranteed meal count is required 7 calendar days prior to event. Grand Island Resort will prepare for 5% over the guaranteed number. You are required to pay 100% of your guarantee, or the actual number of guests served, whichever is greater. Should your actual attendance exceed the guaranteed number, every effort will be made to properly serve the guests. However, we may not be able to serve the same menu. When a cash or host bar is used, a minimum of \$300 in revenue must be generated per bar or the difference will be billed. All prices are subject to applicable sales tax and service charge.

Alcohol Beverage Service Notice

- The management of alcohol service at a casino licensed by the state of Nebraska is much stricter than you will find at other venues.
- Nebraska law strictly prohibits a licensed establishment from serving alcohol to a person who is or appears to be intoxicated and such persons, by law are not allowed to gamble.
- You will find that we enforce these laws much more strictly than do other establishments licensed to serve alcohol.
- We will deny any alcohol beverage service to any guest who may appear to be intoxicated or end beverage service at any time we feel it is necessary with your event.
- Please be aware that the majority of the time, there are law enforcement officers who are assigned to be involved and assist with the enforcement of these laws.

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SHELLFISH, DAIRY and other foods individuals may be allergic or have reactions to. For more information, please speak with a manager.

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