

We look forward to helping you with your next event!

For information about scheduling your event in our **Turtle Lake Event Center**, please contact:

JENNA MOSAY
jenna.mosay@stcroixcasino.com
715.986.4777 ext. 3555



St. Croix Casino Turtle Lake
777 U.S. Highway 8 & 63, Turtle Lake, WI

For information about scheduling your event in our **Danbury Event Center**, please contact:

DANBURY EVENTS
scdevents@stcroixcasino.com
715.656.3444 ext. 2644



St. Croix Casino Danbury
30222 Highway 35 & 77, Danbury, WI

St. Croix Casinos Event Policies and Procedures

- Menu and Bar packages will be arranged with the Casino Marketing Department no later than 21 days prior to event.
- The final guest count is required no more than 14 days prior to event. If the final guest count is not given, we will charge accordingly to the original estimated count given at time of inquiry.
- Tax and gratuity is not included in pricing.
- Any food that is not consumed by guests will not be allowed out of venue due to health code regulations. Exceptions include wedding or celebration cakes.
- Chef Attended Fee of \$75.00 will be applied to all carved items.
- A \$200 catering fee will be applied to all off-site catered events.

ST. CROIX CASINO *Banquet Guide*

*Thank you for choosing St. Croix Casinos
for your special event!*

Prices are per person unless otherwise indicated.

Breakfast

Coffee Break - 7.00

Assorted sweet rolls, fresh fruit, coffee, water and tea.

St. Croix Breakfast Buffet - 10.00

Scrambled eggs, bacon and sausage links, hash browns or potatoes O'Brien. Served with assorted sweet rolls, coffee, water and tea.

Add French toast or pancakes with warm maple syrup for an additional \$3.99 per person.

Continental Pastry Tray - 60.00

(accommodates 24 people)

Includes two dozen assorted sweet rolls with water, coffee and tea.

Hors D'Oeuvres

(each option accommodates 35-40 people, excluding pizzas)

Shrimp Cocktail - 120.00

Bruschetta - 120.00

Toasted crostini topped with tomatoes, fresh basil, fresh mozzarella cheese and balsamic drizzle.

Breaded Deep-Fried Shrimp - 150.00

Bone-In or Boneless Wings - 175.00

Tossed in your choice of Buffalo, Nashville Hot, Teriyaki, Garlic Parmesan, Sweet Chili, Jamaican Jerk or BBQ. Includes ranch dipping sauce.

Garden Salad Bowl

Full 80.00 - Half 40.00

Includes cucumber, tomatoes, red onions, shredded cheese, croutons with ranch and French dressings.

Fresh Fruit Bowl

Full 120.00 - Half 70.00

Includes mix of seasonal fruit.

Chips with Salsa and Queso - 75.00

14" Homemade Pizza - 22.00

Choose Pepperoni, Sausage, Pepperoni & Sausage, Deluxe, BBQ Chicken or Chicken Alfredo **(add \$2.00)**

Party Platters

(each tray accommodates 35-40 people)

Fresh Garden Blend

Veggie Platter

Full 100.00 - Half 50.00

Includes broccoli, cauliflower, carrots, celery and cherry tomatoes with ranch dressing.

Meat/Sliced Cheese/ Cracker Platter

Full 100.00 - Half 50.00

Includes sliced hard salami, sliced pepperoni, pepper jack, cheddar and Swiss cheeses with assorted crackers.

Deli Sliced Meat and Sliced Cheese Combo

Full 150.00 - Half 75.00

Deli Sliced Meat Trays

Full 140.00 - Half 70.00

Cheese Trays Sliced

Full 80.00 - Half 40.00

Bun Tray

Full 40.00 - Half 20.00

Choice of white or wheat bread.

Condiment Tray

Full 40.00 - Half 20.00

Includes lettuce, tomato and onion.

Fresh Fruit Bowl

Full 120.00 - Half 70.00

Includes mix of seasonal fruit.

Lunch

Pasta Buffet - 15.00

Includes penne pasta, marinara and Alfredo sauce, grilled chicken and Italian sausage, garden salad or Caesar salad and garlic bread.

Taco/Nacho Bar - 16.00

Includes soft shell tortillas, seasoned beef taco meat and fire-braised pulled chicken, all the fixings, nacho chips and nacho cheese sauce.

Mac & Cheese Bar - 13.00

Includes macaroni and cheese, choice of two meats, BBQ sauce, Buffalo sauce, green onions, jalapeños, toasted bread crumbs, crispy fried onions, cheddar and parmesan cheese and bread sticks.

Meat Options: Pulled Pork, Fire-Braised Chicken, Smoked Sausage, Crispy Chicken or Bacon

Loaded Baked Potato Bar - 6.00

Toppings include: BBQ pulled pork, bacon bits, shredded cheddar cheese and sour cream

Soup Options - 7.00

Chicken Noodle, Chicken Wild Rice, Chili, Loaded Baked Potato or Tomato Basil Bisque

Sandwich Options

Cold Cuts Sub - 9.00

Includes turkey, ham and roast beef, lettuce, mayo, and cheese.

Roast Beef and Cheddar - 9.00

Includes roast beef, cheddar cheese, tomato, lettuce and horseradish aioli.

Turkey and Provolone - 8.00

Includes turkey, provolone cheese, tomato, lettuce and garlic aioli.

Ham and Swiss - 7.00

Includes ham, Swiss cheese, tomato, lettuce and honey mustard.

Grilled Ham and Cheese - 5.00

Grilled Texas style bread with American cheese.

Italian Wrap - 9.00

Includes tortilla, salami, pepperoni, provolone cheese, lettuce, banana peppers and Caesar dressing.

COOKOUT/PICNIC

(Prices include entrée, buns, condiments, plates, utensils and one side dish)

Entrée Options

Hamburger/Cheeseburger - 10.00

Quarter-Pound Hot dogs - 9.00

Brats - 9.00

Sloppy Joe - 8.00

Grilled Chicken - 10.00

Choose chicken breast or bone-in chicken.

BBQ Pulled Pork - 11.00

Shredded Beef - 12.00

Brisket - 16.00

Fire-Braised Ribs (1/3 rack) - 16.00

Condiment Tray

Full 40.00 - Half 20.00

Includes lettuce, tomato and onion.

Add-On Side Options - 3.00

Potato Salad, Macaroni Salad, Baked Beans, Cowboy Beans, Corn on the Cob, Coleslaw, Chips or Mac & Cheese

Buffet Entrées

(priced per person, 50 person minimum)

Each buffet entrée option includes choice of potato, chef's choice vegetable, salad and dinner rolls.

Add a second entrée for only **\$10.00 per person** *(the discounted price will be applied to the lesser priced item).*

Hot Sliced Roast Beef - 19.00

BBQ Beef Brisket - 20.00

Roasted Pork Loin - 17.00

Roasted Turkey - 18.00

Honey Baked Ham - 15.00

Baked or Beer-Battered Cod - 21.00

Beer-Battered Walleye - 22.00

Breaded Deep-Fried Shrimp - 20.00

Shrimp Scampi - 13.00

Baked or Deep-Fried Chicken (bone-in) - 14.00

Fire-Braised BBQ Ribs - 22.00

Champagne Chicken - 17.00

Flame-grilled chicken breast with sautéed onions and mushrooms in a champagne cream sauce.

BBQ Chicken - 16.00

Choose chicken breast or bone-in chicken.

St. Croix Chicken - 16.00

Flame-grilled chicken breast, creamy Swiss cheese sauce with ham and bacon.

Sirloin Steaks (8oz) - 24.00

Comes with sautéed onions and mushrooms.

Chef Carved Items

(a Chef Attended Carving Fee of \$75.00 will be applied to all carved options)

Roasted Beef Tenderloin - 20.00

New York Strip Loin - 19.00

Prime Rib - 27.00

Add as second entrée only, with no sides included, for an additional \$16.00 per person.

Hickory Smoked Ham - 13.00

Vegetarian Items

Vegetable Primavera with Penne - 12.00

Vegetable Alfredo - 12.00

• **Add plant-based chicken breast for an additional \$5.00 per person.**

• **Add plant-based Italian sausage for an additional \$6.00 per person.**

Salad Options

Garden, Caesar or Harvest Salad (spring mix, wild rice, mandarin oranges, dried cranberries, candied pecans and strawberries).

Potato Options

Mashed potatoes with gravy, roasted baby red potatoes, scalloped or Au Gratin potatoes, baby baker potatoes, baked potato *(upgrade to loaded for an additional \$1.50 each)* or substitute potato with wild rice pilaf.

Plated Dinners

(priced per person, 50 person minimum)

Each entrée option includes choice of potato, chef's choice vegetable, salad and dinner rolls.

Hot Sliced Roast Beef - 19.00

Roasted Turkey - 18.00

Deep-Fried or Broiled Shrimp - 18.00

Parmesan-Crusted Walleye - 24.00

Beer-Battered Walleye - 22.00

Champagne Chicken - 17.00

Flame-grilled chicken breast with sautéed onions and mushrooms in a champagne cream sauce.

St. Croix Chicken - 16.00

Flame-grilled chicken breast, creamy Swiss cheese sauce with ham and bacon.

New York Strip Steak (8oz) - 25.00

Sirloin Steak (8oz) - 23.00

Salad Options

Garden, Caesar or Harvest Salad (spring mix, wild rice, mandarin oranges, dried cranberries, candied pecans and strawberries).

Potato Options

Mashed potatoes with gravy, roasted baby red potatoes, scalloped or Au Gratin potatoes, baby baker potatoes, baked potato *(upgrade to loaded for an additional \$1.50 each)* or substitute potato with wild rice pilaf.

Desserts

(priced per piece)

Cheesecake - 7.00

Strawberry or Blueberry toppings.

Cream Pies - 6.00

Banana, Chocolate, Chocolate Mint or Strawberry.

Fruit Pies - 6.00

Dutch Apple, Pumpkin, Blueberry or Sugar-Free Apple.

Cookie Tray

Full 70.00 - Half 40.00

(5 dozen) (3 dozen)
Oatmeal Raisin, Chocolate Chip or Peanut Butter.

Assorted Dessert Bars

Full 200.00 - Half 100.00

Brownie Tray

Full 140.00 - Half 70.00

Cakes

Red Velvet Cake - 9.00

Carrot Cake - 7.00

Tiramisu - 6.00

Strawberry Shortcake - 9.00

Chocolate Fountain Rental - 300.00

Includes plates, napkins, skewers, chocolate, strawberries, pineapple and mini cream puffs.

Kids Buffet

(priced per child, 10 years old or under)

14" One Topping Pizza

Cheese - 18.00

Pepperoni - 22.00

Sausage - 22.00

Spaghetti and Meatballs or Chicken Alfredo - 9.00

Served with breadsticks.

Mac & Cheese - 5.00

Served with breadsticks.

Chicken Tender Strips - 10.00

Served with mac & cheese.

Mini Corn Dogs - 7.00

Served with mac & cheese.

Hamburgers/ Cheeseburgers - 9.00

Served with mac & cheese.

Hot Dogs - 7.00

Served with mac & cheese.

Add a Fresh Fruit Bowl

Full 120.00 - Half 70.00

Includes mix of seasonal fruit.

Beverages

Bar service available upon request for additional fee.

Juice Apple or Orange - 3.00

Soda Cans of Pepsi products - 1.25

Bottled Water - 1.25 (per bottle)