

Planned Perfectly

at Blue Chip Casino, Hotel & Spa



Weddings • Ceremonies • Bridal Showers • Rehearsal Dinners

Blue Chip[®]
CASINO • HOTEL • SPA

MICHIGAN CITY, IN | BlueChipCasino.com



SERVICE CHARGES

Server Gratuity	16%
Admin Service Charges	5%
A/V Setup Service Charge	21%
Sales Tax	7%
Liquor Tax	Inclusive
Carving Charge	100
Attendant Charge	100
Bartender Charge	125
Corkage Charge	20
Hospitality Charge	MKT
Outside Catering Charge	MKT
Cake Cutting Charge.	75

Pricing is subject to 16% gratuity, 5% service charge and 7% sales tax.
Menu pricing is non-negotiable. Pricing is subject to change without prior notification.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**Gluten Free,

***Allergen

****Additional \$100 attendant fee.



WEDDING PACKAGES

100+ guest minimum.

age 0-3 | no charge

age 4-11 | 20.00 plate - childrens menu

age 12+ | adult pricing

ALL PACKAGES INCLUDE:

- room rental
- china, stemmed glassware, silverware
- linen tablecloths and napkins
- skirted head table with enhanced lighting
- wedding cake
- skirted gift table, cake table, display table
- security
- discounted rate for hotel room block
 - based on availability with advance reservations
- event setup & clean up
- bridal dressing area

EMERALD | 120pp

- four-hour open bar
 - emerald bar brand selection
- domestic and imported cheese display
- champagne toast for all guests
- buffet reception
- three-tiered wedding cake
- black or ivory chair covers with ties
 - 10% discount
- solara suite for the bride and groom

ONYX | 160pp

- four-hour open bar
 - onyx bar brand selection
- butler-passed hors d'oeuvres
 - choice of two
- butler-passed champagne
- plated reception
- centerpieces
 - 15% discount
- enhanced three-tiered wedding cake
- black or ivory chair covers with ties
 - no charge
- late-night enhancement*
 - 20% discount
- lakeview suite for the bride and groom
- dance floor

TITANIUM | 230pp

- four-hour open bar
 - titanium bar brand selection
- butler-passed hors d'oeuvres
 - choice of three
- butler-passed champagne
- plated entree - four course dinner
 - choice of two entrées
- personally inspired wedding cake
- late-night enhancement*
- wedding amenity
- chair covers with ties
 - choice of color or sequins linen
- lakeview suite for the bride and groom
- two-hour limo service
- anniversary dinner in William B's for the bride and groom (\$180 value) or spa service for the bride (\$100 value)
- centerpieces
- dance floor
- on-site event coordinator
- cake cutting

EMERALD MENU

Buffet Reception

includes assorted dinner rolls & butter

SALADS

choice of two

HOUSE SALAD GF: mixed greens, carrots, cucumber, tomato, buttermilk ranch, balsamic vinaigrette
add cheddar +.5

CLASSIC CAESAR: romaine, croutons, parmesan, caesar dressing

MEDITERRANEAN SALAD GF: romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

COBB SALAD GF: romaine, hickory-smoked bacon, egg, tomato, red onion, avocado, blue cheese

ASIAN SALAD: napa cabbage, iceberg lettuce, snow peas, carrot, sweet pepper, green onion, cilantro, fried wonton, honey sesame vinaigrette

STRAWBERRY FIELDS GF: arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette

APPLE & CRANBERRY GF: arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette

SUBSTITUTION | ENHANCEMENT

N/C

N/C

1.25

1.5

2

2

2

ENTRÉES

choice of three

VEGETARIAN

wild mushroom ravioli with blue cheese cream and pine nuts

cheese tortellini florentine

spinach and artichoke lasagna

eggplant parmesan

charred cauliflower with romesco sauce **GF**

chinese eggplant in garlic sauce

SEAFOOD

*oven-roasted salmon or cod loin **GF**

choice of: lemon butter sauce, picatta sauce,

puttanesca sauce, tomato bruschetta with basil pesto,

sweet chili glaze with mango salsa

cornmeal crusted catfish

beer-battered cod

fried shrimp

shrimp scampi skewers **GF**

POULTRY

fried chicken

chicken scallopini

choice of: piccata sauce, marsala sauce, hunter's sauce,

puttanesca sauce, tomato bruschetta with basil pesto

lemon-herb roast chicken

herb-roasted turkey breast with gravy

BEEF

*shaved roasted beef with rosemary au jus**

beef tender tips bourguignon**

beef stroganoff**

new england pot roast**

burgundy oxtail stew** **+2**

smoked beef brisket** **+2.5**

PORK

sausage and sauerkraut**

italian sausage and pepper with marinara**

braised pork shank ossobuco**

bbq pork ribs

bbq pulled pork

herbed pork loin**

SIDES

choice of three

VEGETABLES | GF

green beans

zucchini, squash, cherry tomato medley

california blend

chef's choice of seasonal vegetable

elote (mexican street corn)

steamed or roasted asparagus

steamed or roasted broccolini

honey butter glazed baby carrots

roasted brussels sprouts

with bacon, onion and balsamic

N/C

N/C

N/C

N/C

1

1.5

1.5

1.5

1.75

1.75

2.5

2.5

2.5

2.5

2.75

4.25

4.25

4.25

4.75

SUBSTITUTION | ENHANCEMENT

STARCH

whipped mashed potatoes **GF**

rice pilaf **GF**

herbed stuffing

roasted garlic herb potatoes **GF**

potato and cheese perogies

with bacon and onion

parmesan garlic roasted

fingerling potatoes **GF**

baked potato with

sour cream and butter **GF**

baked sweet potato **GF**

with cinnamon honey butter

lyonnaise potato **GF**

loaded mashed potatoes **GF**

loaded baked potato bar **GF**

wild rice pilaf **GF**

wild rice pilaf with dried fruit **GF**

white cheddar mac and cheese

penne alfredo

lemon-herb risotto **GF**

truffle dauphinoise potatoes **GF**

N/C

N/C

N/C

N/C

1

1

1

1

1

1

1

1

1.5

2

2

2

2.25

2.5

2.5

3

4

2.5

2.5

2.5

2.5

2.75

2.75

2.75

2.75

2.75

2.75

2.75

2.75

3.5

4.5

4.5

4.5

5

5.75

5.75

6.5

8

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**Gluten Free

EMERALD MENU

Buffet Reception

includes assorted dinner rolls & butter

CARVING STATIONS ENHANCEMENTS

carving station chef attendant required \$100 per station requested

SALMON EN CROÛTE | 22pp

SLOW-ROASTED PEPPERED TURKEY BREAST | GF | 14pp

HERB-MARINATED PORK LOIN | GF | 12pp

MARINATED ROASTED LEG OF LAMB | GF | 14pp

HERB AND LEMON RACK OF LAMB | GF | 28pp

SPICE-RUBBED ROAST TENDERLOIN OF BEEF | GF | 29pp

BEEF WELLINGTON | 34pp

CRACKED BLACK PEPPER ROASTED PRIME RIB | GF | 26pp

BLACK ANGUS SMOKED BEEF BRISKET | GF | 18pp

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**Gluten Free

ONYX MENU

Plated Dinner Reception

SALADS

choice of one

HOUSE SALAD GF: mixed greens, carrots, cucumber, tomato, buttermilk ranch, balsamic vinaigrette
add cheddar +.5

CLASSIC CAESAR: romaine, croutons, parmesan, caesar dressing

MEDITERRANEAN SALAD GF: romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

WEDGE: baby iceberg, hickory-smoked bacon, tomato, pickled red onion, blue cheese, chive

CAPRESE SALAD GF: fresh mozzarella, arugula, arugula pesto, balsamic, extra virgin olive oil, basil

ASIAN SALAD: napa cabbage, iceberg lettuce, snow peas, carrot, sweet pepper, green onion, cilantro,
fried wonton, honey sesame vinaigrette

HEIRLOOM BEET SALAD GF: beets, whipped goat cheese, micro field greens, candied pecan,
honey-aged sherry vinaigrette

STRAWBERRY FIELDS GF: arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry,
candied pecans, chèvre, forest berry vinaigrette

APPLE & CRANBERRY GF: arugula, spinach, dried cranberry, candied pecan, cucumber,
red onion, gorgonzola crumbles, maple vinaigrette

SUBSTITUTION

N/C

N/C

1.25

1.5

1.5

2

2

2

2

2

2

ENTRÉES

choice of one or two

VEGETARIAN | GF

mediterranean stuffed portabella mushroom
charred cauliflower steak with romesco sauce

SEAFOOD

*roasted or grilled 8oz. salmon filet **GF**

choice of: lemon butter sauce, picatta sauce,
puttanesca sauce, tomato bruschetta with basil pesto,
sweet chili glaze with mango salsa

panko herb crusted halibut with lemon butter sauce

crab-stuffed jumbo shrimp with lemon butter sauce **+6pp**

cold-water lobster tail drawn butter **+12pp | GF**

POULTRY

chicken scallopini

choice of: piccata sauce, marsala sauce, hunter's sauce,
puttanesca sauce, tomato bruschetta with basil pesto
stuffed chicken breast spinach, ricotta, asiago cheese,
lemon butter cream sauce **GF**

BEEF | GF

*10oz ribeye with maître d' butter

*12oz new york strip with chimichurri

*10oz prime rib with au jus

14oz burgundy braised, beef short rib gremolata

*7oz filet mignon with maître d' butter **+15pp**

LAMB | GF

burgundy braised, lamb shank gremolata

SIDES

choice of two

ENHANCEMENT

VEGETABLES | GF

green beans

N/C

zucchini, squash, cherry tomato medley

N/C

whipped mashed potatoes

N/C

steamed or roasted asparagus

1.5

steamed or roasted broccolini

1.5

honey butter glaze baby carrots

1.5

baby squash and baby carrot

1.5

STARCH

rice pilaf

N/C

herbed stuffing

N/C

roasted garlic herb potatoes

N/C

parmesan garlic roasted fingerling potatoes

N/C

baked potato with sour cream and butter

N/C

baked sweet potato with cinnamon honey butter

N/C

dutchess potatoes

1

white cheddar polenta

1

lyonnaise potato

1.5

loaded mashed potatoes

2

loaded baked potato

2

wild rice pilaf

2

wild rice pilaf with dried fruit

2.5

white cheddar mac and cheese

2.5

penne alfredo

2.5

lemon herb risotto

3

truffle dauphinoise potatoes

4

TITANIUM MENU

Plated Dinner Reception

SALADS

choice of one

HOUSE SALAD GF: mixed greens, carrots, cucumber, tomato, buttermilk ranch, balsamic vinaigrette
add cheddar +.5

CLASSIC CAESAR: romaine, croutons, parmesan, caesar dressing

MEDITERRANEAN SALAD GF: romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

WEDGE: baby iceberg, hickory-smoked bacon, tomato, pickled red onion, blue cheese, chive

CAPRESE SALAD GF: fresh mozzarella, arugula, arugula pesto, balsamic, extra virgin olive oil, basil

ASIAN SALAD: napa cabbage, iceberg, snow peas, carrot, sweet pepper, green onion, cilantro, fried wonton, honey-sesame vinaigrette

HEIRLOOM BEET SALAD GF: beets, whipped goat cheese, micro field greens, candied pecan, honey-aged sherry vinaigrette

STRAWBERRY FIELDS GF: arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette

APPLE & CRANBERRY GF: arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette

ENTRÉES

choice of two

CHICKEN OSCAR | GF

oven-roasted chicken, jumbo lump crab meat, sauce béarnaise

PETITE OSCAR

*twin filets, jumbo lump crab meat, sauce béarnaise

CHILEAN SEABASS

seabass options: pan seared GF or panko and herb crusted with saffron cream sauce, lemon butter sauce, tomato bruschetta with basil pesto

FILET & SHRIMP | GF

*7oz. filet, shrimp skewer

filet options: truffle demi, caramelized cipollini demi, forest mushroom demi, maître d' butter, truffle butter +5
shrimp options: cajun, scampi, white wine butter sauce

CLASSIC SURF & TURF | GF | +15pp

*7oz. filet, cold-water lobster tail with drawn butter

filet options: truffle demi, caramelized cipollini demi, forest mushroom demi, maître d' butter

TWIN LOBSTER | GF | +10pp

two cold-water lobster tails

SIDES

choice of two

VEGETABLES | GF

green beans

zucchini, squash, cherry tomato medley

steamed or roasted asparagus

steamed or roasted broccolini

honey butter glazed baby carrots

baby squash and baby carrot

chef's choice

honey-glazed carrots, roasted asparagus

STARCH

whipped mashed potatoes **GF**

rice pilaf **GF**

herbed stuffing

roasted garlic herb potatoes **GF**

parmesan garlic roasted fingerling potatoes **GF**

baked potato with sour cream and butter **GF**

baked sweet potato with cinnamon honey butter **GF**

dutchess potatoes **GF**

white cheddar polenta **GF**

lyonnaise potato **GF**

truffle dauphinoise potatoes **GF**

parmesan garlic roasted fingerling potatoes **GF**

baked potato with sour cream and butter **GF**

baked sweet potato with cinnamon honey butter **GF**

truffle dauphinoise potatoes **GF**

HORS D'OEUVRES

BUTLER-PASSED HORS D'OEUVRES:

ONYX | CHOICE OF 2

TITANIUM | CHOICE OF 3

CHILLED

mediterranean vegetable skewer **GF**
tomato bruschetta
poached shrimp cocktail **GF**
*oysters on a half shell **GF**
*tuna poke and seaweed salad
charcuterie skewer **GF**

HOT

VEGETABLE

vegetable pakora with cilantro chutney **GF**
vegetable samosa with cilantro
tuscan ratatouille tart
vegetable empanada
brie en croûte with raspberry
spanakopita
fig and caramelized onion puff
fig and mascarpone phyllo
truffle and wild mushroom arancini
fried cheese ravioli with marinara

SEAFOOD

tempura shrimp sweet chili sauce
shrimp spring roll sweet and sour sauce
crab cake with rémoulade
shrimp potsticker with gyoza sauce

BEEF

teriyaki beef kabob
steak chimichurri satay **GF**
beef wellington

POULTRY

pecan chicken tender blue berry bourbon gastric
coconut curry chicken tandoori **GF**
chicken wellington
chicken quesadilla
cashew chicken spring roll
chicken teriyaki kabob

PORK

bacon-wrapped date with almond **GF**
bacon-wrapped bbq shrimp **GF**
spiced candied applewood bacon lollipop **GF**
maple and peppercorn pork belly **GF**
pork potsticker with gyoza sauce



RECEPTION STATIONS

DISPLAYS

CHARCUTERIE BOARD STATION | 16pp

DOMESTIC AND IMPORTED CHEESE STATION | 12pp

GARDEN VEGETABLE CRUDITÉ STATION | 6pp

SEASONAL FRESH FRUIT AND BERRIES STATION | 10pp

semi-sweet chocolate ganache, marshmallow fluff, pretzel rods

FONDUE OF YOU STATION | 15pp

four cheese fondue, everything hummus, spinach & artichoke dip, pretzel bites, pita chips, french bread, crudité

FRESH CATCH SEAFOOD BAR | GF | 32pp

fresh shucked oysters, jumbo shrimp cocktail, jumbo lump crab and endive canapé, traditional accompaniments

SWEET TREATS

CANDY AND POPCORN BAR | 9pp

S'MORE LOVE | 12pp

chocolate fondue, marshmallow, graham cracker crumbs, oreo crumbs, toasted coconut, roasted nuts, crushed toffee pieces

GOURMET COFFEE STATION | 12pp

VIENNESE TABLE | 16pp

assorted verrines, chocolate-covered strawberries, brownies, macaroons, cannoli, baklava



RECEPTION STATIONS

LATE NIGHT ENHANCEMENTS

Minimum of 50 guests

LET'S PLAY BALL | 13pp

popcorn, peanuts and cracker jack, pretzel bites, tortilla chips, cheese sauce, jalapeño

BYO NACHO BAR STATION | 14pp

chili, ground beef, mexican cheese bland, nacho cheese, sour cream, guacamole, pico de gallo, green onion, jalapeño, iceberg, tortilla chips, salsa

TACO TRUCK | 18pp

pork carnitas or chicken fajita, ground beef, fajita vegetables, mexican cheese blend, nacho cheese, sour cream, guacamole, pico de gallo, jalapeño, iceberg, flour and corn tortilla, tortilla chips, salsa

FRY BAR | 14pp

waffle fries, tater tots, sweet potato fries, bacon, green onion, tomato, jalapeño, chili, cheddar, nacho cheese, sour cream

BAKED POTATO BAR | 14pp

idaho potatoes, sweet potatoes, chili, bacon, broccoli, green onion, tomato, jalapeño, cheddar, nacho cheese, sour cream, marshmallows, butter, honey butter, cinnamon

CHICKEN WINGS & SWEET DREAMS | 22pp

bone-in wings, boneless wings, buffalo sauce, sweet chili sauce, BBQ sauce, waffle fries, celery, carrots, ranch, blue cheese

HOT DOG CART | 17pp

vienna beef hot dogs **GF**, corn dogs, chili, cheese sauce, sauerkraut, cheddar, pickle, tomato, onion, celery salt, jalapeño, poppy seed buns, waffle fries, gluten-free buns available +2

FLATBREAD STATION | 18pp

cheese flatbread, pepperoni flatbread, caprese flatbread, garlic breadstick, marinara sauce, italian garden salad
gluten-free flatbread available +2

SLIDERS STATION | 21pp

angus cheese burger sliders, pulled pork sliders, fried chicken sliders, bacon, pickle, tomato, onion, jalapeño, bistro sauce, bbq sauce, hot honey, waffle fries, coleslaw





BAR SERVICE

OPEN BAR PACKAGE

**Four, Five or Six Hour Packages
**Bartender Charge Included

	EMERALD	ONYX	TITANIUM
Four Hour Open Bar	29	36	42
Five Hour Open Bar	36	44	53
Six Hour Open Bar	43	53	63

BRIDAL SUITE BOTTLE SERVICE | 260

**Five Person Minimum

Three hours service
Bartender Charge Included
Onyx Liquor Selections
Package Includes:

one bottle of liquor, one bottle of champagne, assorted soft drinks, water and juices

**Additional Bottles | 90 per bottle
**Red Bull | 8

BRIDAL SUITE BEER AND WINE SERVICE | 185

**Five Person Minimum

Three hours service
Bartender Charge Included
Onyx Wine Selections
Domestic & Import Beer Selections
Package Includes:

twenty four bottles of domestic or import beer, one bottle of wine, assorted soft drinks, water and juices

**Additional Domestic Beers | 5.5
**Additional Import Beers | 6.5
**One Bottle of Wine | 30
**Red Bull | 8

EMERALD LIQUOR

Jim Beam
Jack Daniel's
Seagrams 7
Absolut
Beefeater
Jose Cuervo Gold
Bacardi
Captain Morgan
Malibu
Dewars
Courvoisier
House Amaretto
Blue Curaçao
Triple Sec
Peach Schnapps
House Wine
Domestic and Import Beer
Hard Seltzers

ONYX LIQUOR

Bulleit
Maker's Mark
Crown Royal
Tito's
Bombay
Jose Cuervo Silver
Bacardi
Captain Morgan
Malibu
Johnny Walker Black
Hennessey
Baileys
Kahlúa
Amaretto Disoronno
Blue Curaçao
Triple Sec
Peach Schnapps
Cupcake Wine
Domestic and Import Beer
IPA Beer
Hard Seltzers

TITANIUM LIQUOR

Gentleman Jack
Jack Daniel's Single Barrel
Crown Royal Reserve
Grey Goose
Ketel One
Tanqueray
Patrón
Mount Gay
Captain Morgan
Malibu
Chivas
Hennessey VSOP
Baileys
Kahlúa
Amaretto Disoronno
Blue Curaçao
Triple Sec
Peach Schnapps
Kendall Jackson Wine
Domestic and Import Beer
IPA Beer
Hard Seltzers