

# *Planned Perfectly*

*at Blue Chip Casino, Hotel & Spa*



Weddings • Ceremonies • Bridal Showers • Rehearsal Dinners

*Blue chip*<sup>®</sup>  
CASINO • HOTEL • SPA

MICHIGAN CITY, IN | [BlueChipCasino.com](http://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

### SUBSTITUTION | ENHANCEMENT

### VEGETABLES | GF

- |  |      |      |
|--|------|------|
| green beans                            | N/C  | 2.5  |
| zucchini, squash, cherry tomato medley | N/C  | 2.5  |
| california blend                       | N/C  | 2.5  |
| chef's choice of seasonal vegetable    | N/C  | 2.5  |
| elote (mexican street corn)            | 1    | 2.75 |
| steamed or roasted asparagus           | 1.5  | 4.25 |
| steamed or roasted broccolini          | 1.5  | 4.25 |
| honey butter glazed baby carrots       | 1.5  | 4.25 |
| roasted brussels sprouts               | 1.75 | 4.75 |
| with bacon, onion and balsamic         |      |      |

### STARCH

- |  |      |      |
|--|------|------|
| whipped mashed potatoes <b>GF</b>          | N/C  | 2.5  |
| rice pilaf <b>GF</b>                       | N/C  | 2.5  |
| herbed stuffing                            | N/C  | 2.5  |
| roasted garlic herb potatoes <b>GF</b>     | N/C  | 2.5  |
| potato and cheese perogies                 | 1    | 2.75 |
| with bacon and onion                       |      |      |
| parmesan garlic roasted                    | 1    | 2.75 |
| fingerling potatoes <b>GF</b>              |      |      |
| baked potato with                          | 1    | 2.75 |
| sour cream and butter <b>GF</b>            |      |      |
| baked sweet potato <b>GF</b>               | 1    | 2.75 |
| with cinnamon honey butter                 |      |      |
| lyonnaise potato <b>GF</b>                 | 1.5  | 3.5  |
| loaded mashed potatoes <b>GF</b>           | 2    | 4.5  |
| loaded baked potato bar <b>GF</b>          | 2    | 4.5  |
| wild rice pilaf <b>GF</b>                  | 2    | 4.5  |
| wild rice pilaf with dried fruit <b>GF</b> | 2.25 | 5    |
| white cheddar mac and cheese               | 2.5  | 5.75 |
| penne alfredo                              | 2.5  | 5.75 |
| lemon-herb risotto <b>GF</b>               | 3    | 6.5  |
| truffle dauphinoise potatoes <b>GF</b>     | 4    | 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 gastrique  
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