



AMERISTAR®
CASINO ★ RESORT ★ SPA
— ST. CHARLES —

WEDDING EXCLUSIVES



Jackelynn Noel Photography



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In addition to selecting from any of these chef-crafted menus, our team is also happy to custom tailor the perfect menu to fit your guests' dietary needs, tastes and styles.

Prices do not include a taxable service charge of 22% and applicable taxes. Items and prices are subject to change.

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*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.

Cover photo taken by Bri Whitman Photography



WEDDING EXCLUSIVES

WEDDING PACKAGE

Complimentary One-Night Stay at Hotel for the Couple

Enjoy a night in a luxury suite complete with a seasonal sweet treat and champagne.

Dance Floor and Risers

Our completely mobile dance floor and risers allow for a variety of sets to best fit your overall vision.

Room Setup

You will work with our team of event professionals to determine the room set that is right for you. Available inventory includes 8' banquet tables, 36" cocktail tables and 66" round tables with coordinating banquet chairs.

Table Settings

Our complete table set includes all white china, silverware, stemmed glassware, table stanchion and number, round mirror and three votive candles. Linen colors include black, white, and ivory.

Cutting and Plating of the Wedding Cake

Have your custom wedding cake delivered by the bakery of your choice and our expert pastry team will cut it.

Menu Tasting

Be our guest at a complimentary tasting for up to four guests. Additional information can be found in the FAQs.

OPTIMAL UPGRADES

Encore Event Solutions

Work with our on-site audio/visual experts to execute your ideas, from a custom monogram to special lighting and more.

Backdrop, Specialty Linen and Rental Chairs

A variety of design bundles are available to add on to your reception package, all coordinated and charged through Ameristar for your convenience.



Photo Credit: Rachel Myers



Jackelynn Noel Photography



Tanisha Watkins

EVENT SPACES

Event Lawn

Located on the 5th floor of our hotel tower, the Event Lawn is an ideal outdoor venue surrounded by green trees and overlooking the Missouri River. Ideal for ceremonies and receptions, the Event Lawn can accommodate up to 250 for a ceremony or 200 for a seated reception.

RYSE Nightclub and Lounge

Ameristar's most cutting-edge event space, RYSE Nightclub, is the perfect reception location for individuals looking for a different twist on the traditional reception. This space features two distinct rooms, including a luxurious, intimate lounge anchored by signature six-foot fireplaces and a high-energy nightclub with three 30-foot bars and an expansive Brazilian walnut wood dance floor framed by 20 tables, perfect for gatherings. RYSE Lounge can host ceremonies for up to 200 or seated dinners for up to 120 guests. RYSE Nightclub can host seated meals up to 220 or receptions with dancing for up to 800 guests.

Discovery Ballroom

Our largest and most traditional ballroom setting. The Discovery Ballroom is handsomely appointed or can be transformed to fit your vision! Boasting over 10,000 square feet of functional space plus an adjoining, private, 2,800-square-foot pre-function area, this room offers great versatility for your wedding reception. Located at the entrance of the Conference Center, the Discovery Ballroom can comfortably seat up to 550 guests with a head table and dance floor.

Imagination Ballroom

The Imagination Ballroom is an exact replica of our Discovery Ballroom, only more intimate with less square footage and lower ceilings. This space is perfect for 150 or fewer guests for a plated dinner.

Landmark Atrium

Our newest event space features an open-air concept with string lighting and brick décor throughout. Watch the sun set over the horizon in indoor comfort. The Landmark Atrium features separate rooms for the couple to await their grand entrance and a ceremony space that can host up to 100 guests. The main area of the Atrium can accommodate up to 150 guests for a plated meal.

Bottleneck Blues Bar

Our most eclectic venue for the wedding couple that wants to pave their own path. This venue features a stage, recessed dance floor and bar inside the room for a backdrop that is sure to rock any reception! The Bottleneck Blues Bar can comfortably host a reception of up to 250 guests.

Continue the Celebration with Brunch in these Unique Locations

King Kat Club

Ryse Lounge

Bottleneck Blues Bar



AMENITIES & SERVICES

LUXURY SUITES

This all-suite facility features 397 lush hotel suites. Suites feature approximately 650 square feet of luxury including sunken living rooms with floor-to-ceiling windows showcasing views of the Missouri River or the historic city of St. Charles. Suites include high-end furnishings, premium mattresses, comfortable linens, flat screen televisions, in-room safes, double vanities, separate tubs and showers, and opulent bath products. A complimentary room block can be arranged at a discounted rate through your Sales Manager.

SWIMMING POOL (SEASONAL)

Indoor-outdoor swimming pool featuring fountains, a fire pit, and whirlpools. The pool deck features private cabanas that hotel guests can rent for the day during the summer months, perfect for pre-wedding day relaxation or bachelor/bachelorette parties.

FULL-SERVICE SPA

Treat yourself to unparalleled relaxation at our full-service spa featuring massage therapy, facials, nail salon, sauna, hot tub, and steam room. ara's relaxation suite can be reserved for groups of 15 or fewer. For ultimate convenience and relaxation, food and beverage offerings are available for spa delivery.

RESTAURANT OPTIONS FOR GROUP RESERVATIONS

Amerisports Bar & Grill

Where your game day goes pro. Relax with friends and enjoy the big game on our 34-foot video wall. Now featuring two Topgolf Swing Suites!

 **TOPGOLF SWING SUITE**

Bugatti's Steak & Pasta

Bugatti's features premium steaks seared to perfection, classic Italian cuisine and seafood favorites. A private 22-seat dining room is available upon request.

Hotel Suite Catering

No need to leave the comfort of your hotel suite the morning of your wedding, allow us to bring breakfast to you. Ask your Event Manager about available catering options.





DINING

RECEPTION DISPLAYS

Serves 25	195 each
Serves 50	295 each
Serves 100	395 each

Choose from:

Cheese board of imported and domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried apricots, fresh grapes, toasted baguettes

Charcuterie board to include local cured meats served with assorted cheeses, crackers & bread, specialty mustards and candied nuts

Vegetable crudité display to include cold and marinated vegetables, served with ranch dip

Display of seasonal fresh fruit served with tropical dip

PASSED HORS D'OEUVRES

Passed for one hour, based on one per guest

Select two 10 | Select three 13 | Select four 17

Pineapple chicken skewer with teriyaki glaze

Beef satay

Beef tenderloin crostini with asiago, basil and olive oil

Cucumber with crab meat

Bourbon glazed pork belly “pops”

Piquillo pepper goat cheese bruschetta

Bacon-wrapped shrimp with balsamic glaze

Spinach and artichoke arancini

Mini crab cake

Spinach and feta wrapped in phyllo dough

Mini lobster roll

Shrimp and prosciutto kebab

Cheese arancini with pomodoro and basil

Roasted red pepper hummus on pita crisp

Strawberry walnut relish, whipped goat cheese with honey white balsamic reduction on toast

Spinach-stuffed mushroom caps

Caprese skewers with fresh mozzarella, grape tomato and basil drizzled with balsamic glaze



DINING

SERVED DINNERS

Plated dinners served with your choice of entrée, accompaniment, chef's choice of vegetable, choice of salad, cutting and plating of cake, freshly brewed coffee, iced tea and assorted rolls with butter (additional \$3 charge will apply when choosing more than one entrée selection)

CHOOSE A SALAD OR SOUP

Caesar salad with herbed croutons, shredded parmesan, traditional caesar dressing

Market field greens with heirloom tomatoes, English cucumber, radish, honey lemon vinaigrette

Tender leaf spinach salad with crispy bacon, pickled red onions, chopped egg, champagne vinaigrette

Tuscan potato and sausage soup with baby kale

CHOOSE AN ENTRÉE

Chicken Entrées

Roasted chicken, champagne chicken jus 36

Pan-roasted chicken with shiitake mushroom sauce 36

Chicken Florentine with Boursin, chicken jus 40

Beef Entrées

Grilled filet mignon, caramelized onion demi-glace 57

Prime sirloin with cabernet red wine sauce 52

Pepper-crusted New York strip steak, cremini & cognac cream sauce 54

Braised beef short rib with red wine reduction and caramelized shallot sauce 52

Pork Entrée

Slow-roasted boneless pork chop, caramelized, onion apple jus 42

Seafood Entrées

Pan-seared salmon with lemon preserves, citrus beurre blanc 42

Seared white fish, smoked tomato & pepper relish 43

Vegetarian Entrées (composed meal, no additional sides)

Potato gnocchi, oven-dried tomatoes, baby zucchini, basil, garlic, tomato sauce 34

Roasted portabella mushroom, quinoa stuffing, red pepper sauce (vegan) 34

Risotto infused with saffron, tender peas, vegan parmigiana (vegan) 34

Duets

Barramundi with lemon-ginger beurre blanc and herb-roasted chicken breast with madeira butter sauce 53

Roasted filet of beef with garlic port jus and roasted chicken with basil cream chicken jus 56

Braised beef short rib and herb-roasted chicken with a rosemary demi-glace 60

Herb-crusted chicken breast, charred onion jus, jumbo shrimp with charred tomato citrus butter 50

Fire-grilled king cut sirloin, peppercorn beef demi, jumbo shrimp with chimichurri butter 55



DINING

CHOOSE AN ACCOMPANIMENT

Roasted garlic whipped potatoes
Whipped potatoes
Parmesan scalloped potatoes
Herb-roasted fingerling potatoes
Fire-roasted tomato couscous
Asiago & mushroom wild rice

CREATE-YOUR-OWN TABLE

Tables served with freshly brewed coffee, iced tea and assorted rolls with butter

Select 2 entrées 44 | Select 3 entrées 46

Cold Selections (select 2)

House salad with onion, dried cranberries, blue cheese crumbles and honey lemon vinaigrette dressing
Greek salad with tomatoes, cucumbers, olives, feta and greek dressing
Caesar salad with garlic herb crouton, parmesan, lemon garlic dressing
Caprese salad with fresh mozzarella, heirloom tomato, basil and balsamic reduction
Fresh fruit salad
Tossed salad with cucumber, tomatoes, croutons, choice of two dressings
Avocado and tomato salad

Entrée Selections

Oven-roasted salmon with citrus butter sauce
Tenderloin of beef with wild mushrooms, pearl onions
Braised beef short ribs with caramelized onions
Chicken parmesan with marinara
Grilled chicken with madeira butter sauce
Chicken with shiitake mushroom sauce
Slow-roasted pork loin, brown sugar, jerk seasoning, port pork jus reduction
Grilled barramundi with garlic lemon butter sauce



DINING

Hot Accompaniments (select 2)

Cavatappi mac & cheese with toasted breadcrumbs
Penne with white sauce
Creamy orzo with asparagus
Oven-roasted red potatoes with parmesan
Roasted garlic whipped potatoes
Jasmine rice
Brown butter green beans
Chef's selection of fresh vegetables
Marinated, oven-roasted asparagus
Steamed broccoli

AVAILABLE UPGRADES

Let us customize a menu to fit your vision! Ask our team for details.

CARVING STATIONS

All carving stations feature: mustard, mayonnaise, horseradish and house-baked rolls (150 per chef)

Polynesian Pig (serves 100) 595

Prime Rib (serves 36) 475

Beef Tenderloin (serves 20) 455

Ham (serves 30) 365

SWEETS

Chocolate Tapas Bar 15 per dozen

Assorted hand-dipped fruits, sweets and snacks

Dessert Shooters 52 per dozen

Raspberry-chocolate, strawberry short cake, key lime, tiramisu

Miniature Pies 52 per dozen, plus 150 per attendant

Assorted mini pies to include dutch apple, cherry and seasonal selections



DINING

LATE NIGHT SNACKS

Options Include:

Pizza Bar
Chips & Dips
Mac & Cheese
Toasted Ravioli
Wings and Fries
Sliders and Fries
Tacos
Pretzel Bites

Share your vision with us and let our team create a menu to add the perfect finishing touch to your reception!





BEVERAGES

BEVERAGE PACKAGES

Alcoholic beverage packages are priced per person and include house wine, domestic and premium beers and Pepsi® products. House, premium and luxury packages also include orange, cranberry and pineapple juices, ginger ale, sour mix, bloody mary mix, tonic water and club soda. 150 fee per every bartender.

Beer & Wine

Bud Light®, Budweiser®, Bud Select®, Michelob Ultra®, Miller Lite®, Corona®, Coors Light®, White Claw®, Blue Moon®, Heineken®, Liberty Creek® White Zinfandel, House Cabernet, Chardonnay, Merlot

2 hours 22	3 hours 26	4 hours 30	5 hours 36
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House Brand

Dewar's® Scotch, Jim Beam® Whiskey, Tanqueray® Gin, Malibu® Coconut Rum, Malibu® Light Rum, Captain Morgan® Rum, Sauza® Tequila, Tito's® Handmade Vodka, Arrow® Amaretto

2 hours 26	3 hours 30	4 hours 36	5 hours 42
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Premium Brand

Glenlivet® Scotch, Jack Daniel's® Whiskey, Crown Royal® Whiskey, Bombay® Sapphire Gin, Malibu® Coconut Rum, Bacardi® Silver Rum, 1800 Tequila, Ketel One® Vodka, Disaronno®

2 hours 28	3 hours 34	4 hours 40	5 hours 46
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Luxury Brand

Glenfiddich® 12 Scotch, Knob Creek® Bourbon Whiskey, Bulleit Rye® Whiskey, Hendrick's® Gin, Malibu® Coconut Rum, Mount Gay® Rum, Patrón® Reposado Tequila, Grey Goose® Vodka, Disaronno®

2 hours 33	3 hours 41	4 hours 49	5 hours 57
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Soft Drinks Only

Pepsi®, Diet Pepsi®, Starry®

2 hours 10	3 hours 11	4 hours 12	5 hours 13	6 hours 14
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FAQs

How much is event space rental?

Each event space has a minimum food and beverage expenditure requirement (before tax and service charge) that will be quoted by your Sales Manager based on date and will be outlined in your contract. If the actual food and beverage expenditure is below the contracted minimum, the difference will be charged as rental. Rental fees are subject to tax and service charge. There is a rental charge for ceremonies that may range \$500-\$2,500 depending on venue and setup requirements. Excessive room setup changes or room flips may result in additional labor fees.

How do I calculate the price per person?

We understand that our expansive menu could seem overwhelming at first but calculating the right package for you is easy.

Here are some tips:

- Add the price per person for the dinner selection and desired bar package
 - If you choose to add hors d'oeuvres, we recommend 2-4 pieces per person for one hour
 - If you select a strolling dinner, make sure you order each station to feed the full guest count
- All food and beverage is subject to a taxable service charge of 22% and a sales tax of 11.035%. Make sure to add the tax from the service charge for the most accurate estimate. For example:
 - \$34 (food) + \$20 (bar) + \$10 (app) = \$64 x 22% = \$14.08. Add this together to calculate tax - \$78.08 x 11.035% = \$8.61 so the total, inclusive, price per person in this scenario is \$86.69.
- Don't forget that you must hit the contracted food and beverage minimum and if that's not met, the difference between your actual spend and the minimum will become your room rental

Our team is happy to provide an estimate any time during the planning process to ensure your selections are aligned with your budget.

Can I bring in outside food and/or beverage for my event?

Per Missouri State Health Code Regulations, all food and beverage for private events must be provided by Ameristar. We are able to make exceptions for wedding cakes or specialty cupcakes if they are ordered from and delivered by a licensed bakery.

Can I customize my food and beverage options?

We do offer off-menu catering options. Please ask your Event Manager about additional options and pricing.

Do you offer safe options for guests with allergies, such as a gluten or nut allergy, and vegan or vegetarian guests?

Our expert culinary team produces virtually everything in house and are happy to accommodate guests with food allergies or dietary restrictions when advanced noticed is given.

When is the final guest count due?

The final guest count is due no less than five business days prior to your event date. After the final guarantee is given, the count can no longer decrease. We will allow for reasonable increases up until the event date. You will be charged for your final guest count guarantee or the number of actual event attendees, whichever is greater.



Photo Credit: Rachel Myers



FAQs

What is the tasting policy?

Complimentary tastings are offered for dinner events with guest counts of 80 or more. Tastings are hosted Tuesday through Friday at 2:00pm and last up to two hours. This will be your opportunity to review all of the event details with your Event Manager. Menu tastings are scheduled for up to four people and include up to 10 items: up to three entrée selections and up to seven additional items including hors d'oeuvres, salads or accompaniments. Items chosen for the tasting are due to your Event Manager fourteen (14) days in advance of the tasting date.

Due to minimum order requirements, we cannot accommodate tastings for carving station selections. If you live out of town and need to make special arrangements for your tasting please contact your Event Manager.

What is the deposit schedule if I want to proceed to contract?

The first deposit of \$1,000 is due upon signing the contract to secure your reservation. You must also submit a credit card as a guarantee. A second deposit of 50% of the remaining balance is due thirty days prior to your event date. The final remaining balance is due when you submit the final guest guarantee, three days in advance of the event date.

What forms of payment are accepted?

We require that a credit card is submitted with the signed contract. This card may be used for all advanced deposits, or upon request. Payments for the first and second advanced deposit may be made with a personal check, debit card or cash; however, the final deposit will be authorized to the credit card on file three business days before the event unless other arrangements are made with your Event Manager in advance.

Where can my guests park?

We offer complimentary self-parking in two covered garages.

What is your policy on vendors?

We will guarantee that the event space is set up to two hours prior to the event start time so please communicate that timeline with your vendor team. Your Event Manager will let you know if your event space will be set prior to that so you can update setup times with your vendor team. All items brought in by vendors or clients must be removed immediately following the event unless prior arrangements have been made with your Event Manager. Ameristar is not responsible for the security of such items.

The vendor entrance is located at a designated entrance on the third level of the south parking garage. Vendors should call the Banquet Captain at 314.488.8701 upon arrival. Vendor load-in times are typically 2 hours prior to event start time, however Ameristar will accommodate reasonable requests for early load-in and setup based on availability. If extraordinary setup time is required for specific design features, please contact your Event Manager in advance of confirming with the vendor to make sure the space is available and confirmed.

In the case of room flips or changes in venue from the ceremony to reception, vendors must stay on-site to move their items or other arrangements must be made by the client. Ameristar is not be responsible for moving these items.

We kindly ask that you include your on-site vendor team in your final guest count so that they may eat dinner at the same time as your guests.



Photo Credit: Rachel Myers

FAQs

Do you have a list of preferred vendors that I have to work with?

We have an extensive list of wedding professionals that we are happy to refer based on our excellent experiences with them; however, you certainly aren't limited to working with this group.

Do you offer a wedding coordinator?

On-site wedding coordination is not included as a venue service. From the time your contract is signed until the day of your event, you will work with an Event Manager to plan the details and coordinate the specifics of your menu and room set up details. They will communicate your agenda and help work with your vendor team to ensure they have the information they need to provide their service on your special day. On the day of the event, you will have a Banquet leader on-site to manage the room setup and food & beverage operations to ensure details are executed as planned. This does not include setting personal items, assembling centerpieces, setting or alphabetizing table cards, timeline management, cueing of wedding party, and day-of vendor coordination. For any additional event coordination, we strongly recommend that a professional coordinator is hired to oversee the event. Please discuss plans with your Event Manager to ensure all expectations are in alignment.

What does my reservation for a ceremony include?

Ceremony reservations include 45 minutes to rehearse the ceremony. Date and time of rehearsal will be solidified with your Event Manager during the planning process. The contracted ceremony space is not guaranteed for the rehearsal and will be confirmed two weeks prior to the date.

Each ceremony location is contracted for two hours and includes theater-style setup custom designed chocolate brown ballroom chairs unless otherwise specified.

Ceremony rental does not include audio-visual or sound system access. That can be coordinated with the DJ or musician of your choice or we can introduce you to our AV specialist with Encore to discuss options available for a fee and billed through Ameristar.

Each outdoor reservation includes a complimentary back-up space indoors. If you are contracted for our outdoor event space, you are required to contact your Event Manager no later than 8:00am the day of the event if you wish to move the event indoors. Should there be a weather occurrence while your event is in progress, the property's Security team will communicate the suspension of activities. There is specific criteria followed under these circumstances and the decision to move events indoors are non-negotiable.

Are there any additional guidelines for holding events on the outdoor event lawn?

We do require that all amplified sound for outdoor events end by 10:00pm. Rice and confetti are not permitted in outdoor space. Each outdoor reservation includes an complimentary back-up space indoors. If you are contracted for our outdoor event space, you are required to contact your event manager no later than 8:00am the day of the event if you wish to move the event indoors.

Do you offer a bridal suite to get ready before a wedding ceremony?

Most couples prefer to book a hotel room or two the night before the wedding so they can wake up and begin prepping for the big day. We are happy to arrange these rooms at a discounted rate. We are able to arrange housekeeping to come in during the wedding times to clean and reset the room for the wedding night as long as it is arranged in advance with your Event Manager.



Bri Whitman Photography

FAQs

Can I arrange in-room amenities for my hotel guests?

Arrangements can be made with your Event Manager to have welcome bags delivered to guest rooms. Welcome bags must be delivered to the hotel front desk no more than 24 hours in advance of main arrival and will be delivered after the guest checks in. There is a \$5 per room charge for this service. If you wish to order the amenities directly from us, please ask your Event Manager for available options.

Where can I store my wedding gifts and personal items after the reception?

We can arrange for our team to take a reasonable amount of décor items, gifts and other personal belongings to a hotel suite following the event. If you wish to pre-authorize gratuity for this service, arrangements can be made in advance with your Event Manager.

Do you provide Audio-Visual in the Event Spaces?

All audio-visual services must be contracted with Ameristar's in-house audio-visual provider, Encore. This includes, but is not limited to microphones, screens, LCD projectors and lighting. The Director of Audio-Visual Services can be contacted at 636.940.4473. Bands and DJs are permitted and should be self-contained as they will not have access to the room's sound system.

What else do I need to know?

It is important to understand that Ameristar will act in compliance with state laws. All guests that appear to be under the age of 30 will be required to show identification at the bars. Guests who fail to show ID will not be served alcohol, regardless of relation to the host. Our bartenders will deny service to anyone that appears to be intoxicated. Access to the gaming floor may be denied if guests are showing signs of intoxication. Guests that have been formally expelled or suspended from property may not attend events on property.

FOR MORE PHOTOS AND REVIEWS FIND US ON:

The Knot

<https://www.theknot.com/marketplace/ameristar-casino-resort-spa-st-charles-mo-2016084>

Perfect Wedding Guide

<https://www.perfectweddingguide.com/listing/ameristar-casino-resort-spa-147009/>

Wedding Wire

<https://www.weddingwire.com/biz/ameristar-casino-saint-charles/6b82d28e06fec581.html>



EVENT GUIDELINES

FOOD AND BEVERAGE POLICIES

1. All food and beverage must be purchased through Ameristar St. Charles for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. All kosher, Gluten free, or specialty products must be guaranteed 14 days prior to the event.
2. Ameristar St. Charles, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Missouri Gaming Commission regulations. All alcoholic beverages must be supplied by the property.
3. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. Ameristar St. Charles reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control.
4. All prices are subject to a taxable service charge of 22% and applicable taxes.

GUARANTEES

1. A 120-hour (5 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00am CST, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00am CST on the preceding Friday.
2. All changes to food and beverage functions that take place less than 14 days prior to the event are subject to approval by Ameristar St. Charles. Requests to increase guarantees within 14 days will be accommodated based on product availability and cannot be guaranteed.
3. Ameristar St. Charles reserves the right to add a \$150.00 fee to all pop-up event requests. A pop-up event is defined as an event that is requested within 5 days or 120 hours prior to the group arrival. The menu selection for a pop-up event will be decided by Ameristar St. Charles and cannot be changed within this 120-hour time frame without approval from Ameristar.

MENU STANDARDS

1. A minimum of 15 guests are required for a plated breakfast, continental breakfast, lunch or dinner. A minimum of 25 guests are required for a buffet breakfast, lunch or dinner and themed breaks. Please contact your event manager for more information on options for meals with smaller group counts.
2. All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.
4. A maximum of 4 entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per-entrée guarantee must be submitted 14 days prior and the final event guarantee 120 hours in advance. Group is required to denote entrée selection with place cards for service.
5. The culinary team will prepare a maximum of 3% over guarantee.
6. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
7. A bartender is required for all receptions. One bartender is required per 75 guests for all hosted bars at a cost of \$150.00 per bartender. If you require a chef, the cost is \$150.00 for each chef needed.
8. Ameristar St. Charles will accommodate dietary restrictions with advance notice without additional fees. If a special entrée is requested at the time of service, an additional fee will be added per each request.

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— ST. CHARLES —

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FOUR DIAMOND

