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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 24% and applicable taxes. Items and prices are subject to change.

For pricing details, please contact the Sales office at [ASLGroupSales@boydgaming.com](mailto:ASLGroupSales@boydgaming.com).

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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.*



# BREAKFAST

## BREAKFAST TABLES

Breakfast tables include freshly brewed coffee, hot tea, orange and apple juice, served for one hour.

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**Minimum of 15 guests required**

### The Continental

Chef's choice of our house-baked pastries, muffins, breakfast breads with butter, and sliced fresh fruit

### The Executive Continental

Chef's choice of our house-baked pastries, muffins, croissants, breakfast breads with butter, bagels & cream cheese, assorted individual yogurt and sliced fresh fruit

**Minimum of 25 guests required**

### The Sunrise

Chef's choice of our house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, farm-fresh scrambled eggs, choice of hickory smoked bacon, turkey sausage or pork sausage and roasted rosemary potatoes

### The Southern Sunrise

Chef's choice of house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, farm-fresh scrambled eggs, hickory smoked bacon, pork sausage, country potato casserole and biscuits and gravy

## SERVED BREAKFAST

Plated breakfasts include chef's selection of breakfast breads with butter, freshly brewed coffee, hot tea, orange and apple juice, served for one hour

**Minimum of 25 guests required**

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### Create-Your-Plate

#### Choice of One Egg

- Country fresh scrambled eggs
- Southwestern scramble with cheddar
- Caramelized onion and bacon quiche

#### Choice of One Meat

- Hickory-smoked bacon
- Breakfast sausage
- Turkey sausage

#### Choice of One Side

- Breakfast potatoes
- Cheddar grits
- Sliced fresh fruit

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# BREAKFAST

## BUILD-YOUR-BREAKFAST

Items priced per person unless otherwise noted. Must be ordered in conjunction with two other breakfast items or as an enhancement to a Breakfast Table or Served Breakfast.

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### Jumbo Egg Bites

Farm-fresh eggs, gruyère and monterey jack topped with hickory smoked bacon  
Farm-fresh eggs, ham, cheddar, peppers  
Farm-fresh eggs, chorizo, salsa, queso fresco  
Farm-fresh eggs, arugula, baby bella, tomato, basil, goat cheese

### Yogurt Parfait

Vanilla yogurt, fresh berries, granola, honey

### Oatmeal

Steel-cut oatmeal, sun-dried cranberries, raisins, toasted almonds, honey, brown sugar and cinnamon

### Mini Pancake Bar

Buttermilk pancakes, berry compote, syrup, whipped cream, chocolate shavings and toasted nuts

### Breakfast Sandwiches

Southwestern breakfast burritos  
Farm-fresh scrambled egg, cured ham and swiss on buttermilk biscuit  
Hickory smoked bacon, egg and gouda on a croissant  
Egg white, avocado, turkey sausage, spinach and swiss on sourdough

### Add-Ons

*Priced per person*

Bacon  
Turkey sausage  
Pork sausage  
Farm-fresh scrambled eggs  
Fresh bagels with cream cheese and preserves  
Chef's choice of our house-baked pastries, muffins and breakfast breads  
Individual fruit cup



# BRUNCH

Brunch includes freshly brewed coffee, hot tea, orange and apple juice, served for one hour.  
Minimum of 25 guests required.

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## BRUNCH MENU

*Chef required*

Sliced fresh seasonal fruit display

Miniature fruit-filled danishes, donuts, muffins and croissants with butter

Eggs and omelets cooked to order with toppings including:

country ham, hickory smoked bacon, cheddar, peppers, green onions, mushrooms, spanish onions and tomatoes

Scrambled eggs with cheddar

Brioche french toast with syrup

Hickory smoked bacon

Turkey sausage

Breakfast potatoes

Herb-roasted chicken with chicken jus

Green beans



# BREAK PACKAGES

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## AMERISTAR MEETING PACKAGE

*Minimum of 15 guests required*

### The Continental

Served for 1 hour

Chef's choice of house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, freshly brewed coffee, hot tea, orange and apple juice

### Morning Break

Served for 2 hours

Freshly brewed coffee, hot teas, soft drinks and bottled water

### Afternoon Break

Served for 1 hour

Chef's selection of (1) sweet and (1) salty snack from the following options: assorted mini cookies, jumbo brownies, popcorn, pretzels, chips served with freshly brewed coffee, hot tea, soft drinks and bottled water

### Package Enhancements

Substitute hot breakfast table *(Minimum of 25 guests required)*

Continuous beverage service

Ask your event meeting manager about catering options or for a reservation in one of our restaurants



# BREAKS

## THEMED BREAKS

Served for one hour. Priced per person. Minimum of 25 guests required.

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### Amerisports Break

Fresh soft pretzel bites with beer cheese and mustard  
Roasted peanuts  
Popcorn  
Fitz's® bottled sodas  
Bottled water

### St. Louis Break

Assorted Ted Drew's® custard  
House-made potato chips  
Toasted ravioli  
Goopy butter cake  
Fitz's® bottled sodas  
Bottled water

### ARA Escape

Seasonal vegetable crudité cups with chickpea hummus and pink peppercorn ranch  
Fruit shooters  
Yogurt jars with house-made granola  
Kind® bars  
Fresh whole fruit  
Bubly™ sparkling waters

### Chips, Dips and Spreads

Sliced baguette, pita and tortilla chips  
Spinach dip, hummus, buffalo chicken queso, salsa and guacamole  
Carrots and celery sticks  
Assorted Pepsi® products and bottled water

### Sweet and Salty

Assorted freshly baked mini cookies to include: chocolate chip, peanut butter and oatmeal  
Ghirardelli® fudge brownies  
Goldfish® crackers  
Puppy chow  
Trail mix  
Assorted Pepsi® products, bottled water and 2% milk

### Chocolate Lover

Hand-dipped chocolate and caramel pretzel rods  
Ghirardelli® fudge brownies  
Double chocolate chip mini cookies  
Chocolate cheesecake pops  
Assorted Pepsi® products, bottled water, 2% milk and chocolate milk

### Grab and Go

Assorted candy bars  
Peanut butter crackers  
Individual bags of chips  
Trail mix  
Assorted granola bars  
Individually wrapped jumbo cookies  
Assorted Pepsi® products and bottled water



# BREAKS

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## À LA CARTE BREAKS

### Just Drinks

*Priced per person*

Freshly brewed coffee, hot tea,  
assorted Pepsi® products and bottled water

Full Day      Half Day

### By the Gallon

Infused water (*Please choose one option:  
cucumber, lemon, strawberry*)

Fruit punch  
Lemonade  
Freshly brewed regular or decaf coffee  
Iced tea  
Almond milk  
Water cooler (5 gallons)  
additional 5 gallon jugs

### By the Dozen

Rice Krispie treats  
Cupcakes  
Jumbo Cookies  
Mini cookies  
Brownies  
Magic Bars

### By the Pound

Happy hour mix  
Deluxe mixed nut  
Pretzels  
Popcorn

### By the Serving

Kind® bars  
Granola bars  
PowerBars  
Yogurt  
Whole fresh fruit  
Popcorn  
Pretzels  
Potato chips  
Goldfish® crackers  
Trail mix  
Mixed nuts  
Candy bars & M&Ms®  
Licorice  
Hot herbal teas  
Pure Leaf® teas  
Red Bull®  
Red Bull® Sugar Free  
Bubly™ sparkling water  
Pepsi® products  
Bottled water  
Orange, cranberry, grapefruit or tomato juice





# LUNCH

## 5TH STREET DELI TABLE

Choice of three premade sandwich, wrap or salad selections. Served with soup-of-the-day, potato salad, freshly baked mini cookies, freshly brewed coffee and iced tea. Minimum of 15 guests required.

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### Sandwich & Wrap Options

#### Turkey and Baby Swiss

cracked pepper mayo, bibb lettuce and tomato on country white bread

#### BLT Wrap

avocado mayo, bibb lettuce and tomato wrapped in a flour tortilla

#### Smokehouse Ham

swiss, bibb lettuce and tomato and honey dijon mayonnaise on sourdough bread

#### Albacore Tuna Salad

leaf lettuce and tomato on a brioche roll

#### Slow-Roasted Beef

bleu cheese spread, grilled onion, baby spinach on a hoagie roll

#### Spicy Buffalo Chicken

lettuce, tomato, cheddar, and bleu cheese dressing wrapped in a white flour or wheat tortilla

#### Portabella

mozzarella, oven-dried tomato, basil mayo, arugula, roasted red peppers in a sun-dried tomato tortilla

#### Grilled Chicken Caesar

chopped romaine, tomato, caesar dressing and parmesan wrapped in a white flour or wheat tortilla

### Salad Options

#### Grilled Chicken Caesar

crisp hearts of romaine served with creamy dressing with aged parmesan and herbed croutons

#### Buffalo Chicken

chopped romaine served with chunky bleu cheese dressing, spicy buffalo boneless wings, cherry tomatoes, shredded carrot, diced celery and cheddar

#### Tuscan Steak

chopped romaine hearts served with creamy italian dressing, grilled beef sirloin, sliced tomato, english cucumber, chopped egg, and sliced scallions

#### Superfood Salad

mixed greens & quinoa, edamame, blueberries, feta, sunflower seeds, toasted walnuts, cranberries and blueberry dressing

### BOXED LUNCH

*Boxed lunches are priced per person and include your choice of sandwich, wrap or salad (from selections above) with soda or bottled water*

#### Choose from the following options to complete your boxed lunch:

Fresh-baked jumbo chocolate chunk cookie, whole fruit, potato chips, granola bar, coleslaw, or potato salad

Select one | Select two | Select three



# LUNCH

## SERVED LUNCH

*Plated lunches are priced per person and served with your choice of entrée, accompaniment, chef's selection of vegetables, choice of salad, choice of dessert, freshly brewed coffee, iced tea, and assorted rolls with butter. Additional charges will apply when choosing more than one entrée. Minimum of 15 guests required.*

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### CHOOSE A SALAD:

#### **Ameristar House Salad**

Mixed greens, chèvre, tomatoes, dried cranberries, candied pecans, lemon-honey vinaigrette

#### **Classic Caesar Salad**

Crisp romaine lettuce, focaccia croutons, shaved parmesan, caesar dressing

#### **Ameristar Wedge Salad**

Iceberg lettuce, hickory smoked bacon, heirloom grape tomatoes, cucumbers, bleu cheese dressing

### CHOOSE AN ENTREE:

Pan-seared chicken with blistered tomato, shaved parmesan, rosemary cream sauce

Chicken marsala with wild mushrooms

Seared salmon with horseradish tomato relish

Petite filet with garlic demi glace

### CHOOSE AN ACCOMPANIMENT:

Garlic whipped potatoes

Parmesan scalloped potatoes

Herb-roasted fingerling potatoes

Whipped potatoes

Fire-roasted tomato couscous

Asiago & mushroom wild rice

### CHOOSE A DESSERT:

Amaretto cheesecake with strawberry coulis

Apple crostata, cinnamon crème anglaise and whipped cream

Chocolate, espresso and hazelnut parfait

Valrhona trio chocolate mousse cake

Bourbon pecan tart, whipped milk chocolate ganache, and sea salt caramel

Tahitian vanilla and blackberry torte

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# LUNCH

## SPECIALTY LUNCH BUFFETS

*Specialty tables served with freshly brewed coffee, iced tea and assorted rolls with butter.  
Served for 1 hour. Minimum of 25 guests required.*

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### The Italian Lunch Table

Tomato basil soup, Caesar salad, pesto tortellini salad, assorted ham and turkey paninis, breadsticks, parmesan and rosemary roasted chicken, truffle & parmesan roasted potatoes, cannoli and tiramisu

### South of the Border

Chicken tortilla soup, soft shell tortillas, grilled chicken, beef carne asada with sweet peppers and red onion, shredded cheddar, shredded lettuce, fresh tomato, sour cream, guacamole and fresh pico de gallo, cilantro lime rice, Mexican black beans, fresh fried tortilla chips and pineapple tres leches cake

*Add grilled shrimp*

### American Grill

Assorted fruit with berries, mixed green salad, flame-grilled bbq chicken, catch-of-the day fish, mac & cheese, chef's selection fresh vegetables, cornbread muffins, raspberry crumb, blondie and magic bars

### Main Street Buffet

Romaine Caesar salad with focaccia croutons and parmesan, chopped salad with olives, cherry tomatoes, salami, chickpeas, pepperoncini and Italian vinaigrette, penne with basil pesto salad, roasted peppered sirloin of beef, herb-roasted chicken with lemon garlic butter sauce, rosemary potatoes, orzo pasta with asparagus, fresh seasonal vegetables, flourless chocolate cake and fruit tartlets

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# DINNER

## SERVED DINNERS

*Plated dinners are priced per person and served with your choice of entrée, accompaniment, chef's choice of vegetable, choice of salad, choice of dessert, freshly brewed coffee, iced tea and assorted rolls with butter. Additional charges will apply when choosing more than one entrée selection. Minimum of 15 guests required.*

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### CHOOSE A SALAD:

#### **Ameristar House Salad:**

Mixed greens, chevre, tomatoes, dried cranberries, candied pecans, lemon honey vinaigrette

#### **Classic Caesar Salad:**

Crisp romaine lettuce, focaccia croutons, shaved parmesan, Caesar dressing

#### **Ameristar Wedge Salad:**

Iceberg lettuce, hickory smoked bacon, heirloom grape tomatoes, cucumbers, bleu cheese dressing

### CHOOSE AN ENTRÉE:

#### **Chicken Entrées:**

Chicken, champagne chicken jus  
Italian herb-crusted chicken breast, fresh lemon, roasted garlic tomato sauce  
Chicken scaloppini, caper, garlic, tomato, basil lemon-butter sauce

#### **Beef Entrées:**

Pan-seared filet mignon, caramelized onion demi-glace  
Pepper-crusted New York strip steak, cremini & cognac cream sauce  
Braised beef short rib with red wine au jus  
Prime sirloin, seasonal mushroom with cabernet red wine sauce  
Braised beef, rigatoni, wild mushrooms, cipollini onions, asparagus tips, oven-dried tomato

#### **Pork Entrées:**

Slow-roasted boneless pork chop, sweet onion apple jus  
Grilled pork chop, tomatoes, olives, garlic, capers



# DINNER

## CHOOSE AN ENTRÉE *(continued)*:

### Seafood Entrées:

Olive oil seared salmon, garlic, chive, chardonnay-butter  
Seared halibut, smoked tomato & pepper relish

### Vegetarian Entrées:

*(composed meals, no additional sides)*

Potato gnocchi, oven-dried tomatoes, baby zucchini, basil, garlic, tomato sauce  
Roasted portabella mushroom, quinoa stuffing, red pepper sauce (vegan)  
Risotto infused with saffron, tender peas, vegan parmigiana (vegan)  
Vegetable terrine, layers of roasted eggplant, zucchini, yellow squash, roasted red pepper, sweet basil sauce  
Eggplant lasagna, layers of roasted eggplant, ricotta, parmesan, mozzarella, roasted garlic pomodoro sauce

### Duets:

Filet of beef with garlic port jus and garlic butter poached jumbo shrimp with lemon butter sauce  
King-cut sirloin with red wine au jus and lobster tail with citrus beurre blanc  
Braised beef short rib with rosemary demi and herb-roasted chicken with basil cream sauce

## CHOOSE AN ACCOMPANIMENT:

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

## CHOOSE A DESSERT:

*Additional charges will apply when choosing more than two selections*

Amaretto cheesecake with strawberry coulis  
Apple crostata, cinnamon crème anglaise and whipped cream  
Chocolate, espresso and hazelnut parfait  
Valrhona trio chocolate mousse cake  
Bourbon pecan tart, whipped milk chocolate ganache and sea salt caramel  
Tahitian vanilla and blackberry torte

### DIETARY RESTRICTIONS

*We are happy to accommodate dietary restrictions with advance notice at no additional fee.  
If a special entrée is requested at the time of service, an additional fee will be added per each request.*



# DINNER

## SIGNATURE BUFFETS

Signature tables served with freshly brewed coffee, iced tea and assorted rolls with butter. Served for 1.5 hours. Minimum of 25 guests required.

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### Bugatti's Italian Table

Caesar salad with shaved parmesan and focaccia croutons, caprese salad, salmon pizzaiola, braised tri-tip, chicken marsala, mascarpone whipped potatoes, broccolini, chili oil roasted cauliflower, Italian focaccia bread, chocolate cherry torte and tiramisu

*Add shrimp alfredo*

*Add rigatoni bolognese*

### Bottleneck Blues Bar BBQ

House salad, tomato and cucumber salad, bbq grilled chicken, smoked brisket, pork steak, brown sugar baked beans, fried okra, cabbage apple slaw, country green beans, jalapeño cornbread, cheesecake on a stick

### Amerisports Pub Crawl

Chopped salad with bbq chicken, blt salad, spinach artichoke dip with tortilla chips, Amerisports signature boneless chicken wings – buffalo & red hot rippet dry rub, cheeseburger sliders, beer-battered cod, tater tots and cheese, assorted house-baked mini cookies

*Add Impossible sliders*

### Salted Lime Table

Tortilla chips with salsa, queso sauce, sour cream, guacamole, pico de gallo, and salsa verde

Taco salad with romaine lettuce, shredded cheese, crispy tortilla strips, roasted corn, tomato, black beans, onion and salsa ranch dressing

Pork carnitas and Salted Lime chicken tinga with peppers and onion served with corn and flour tortillas

Shredded beef birria with lime, cilantro and onion

Mexican rice, refried beans, and roasted zucchini and squash

Tres leches cake with toasted coconut and strawberries

Churro cheesecake with dulce de leche and cinnamon whip

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# DINNER

## CREATE-YOUR-OWN TABLE

Tables are priced per person and served with freshly brewed coffee, iced tea, chef's selection of seasonal vegetables and assorted rolls with butter. Served for 1.5 hours. Minimum of 25 guests required.

### Cold Selections (select 2)

House Salad: mixed greens, tomatoes, cucumber, onion, lemon honey vinaigrette  
Greek Salad: tomatoes, cucumbers, olives, feta and greek dressing  
Caesar Salad: garlic herb crouton, parmesan, Caesar dressing  
Antipasto Salad: salami, ham, pepperoni, mozzarella, tomatoes, kalamata olives, basil red wine vinaigrette  
Chopped Iceberg: hickory-smoked bacon, tomatoes, radishes, bleu cheese dressing  
Caprese Salad: display with fresh mozzarella, tomato, basil and balsamic reduction  
Orzo Pasta Salad: artichoke hearts, roasted peppers, sun-dried tomatoes, olives, basil pesto  
Southwest Layered Salad: chipotle ranch, corn, black beans, tomatoes, cheddar jack, olives, bacon

### Entrée Selections

Oven-roasted chili-glazed salmon, lemon and curry cream sauce  
Grilled sirloin steak with roasted onions, mushroom, steak butter  
Slow-roasted pork loin, brown sugar, jerk seasoning, port pork jus reduction  
Seared chicken, artichokes, lemon, chicken jus  
Chicken marsala, roasted mushrooms, marsala sauce  
Blackened tilapia with a cajun cream sauce, roasted okra  
Beer-braised bbq St. Louis pork steaks  
Southern fried chicken  
Smoked beef brisket

### Hot Accompaniments (select 2)

Cavatappi mac & cheese with toasted breadcrumbs  
Marinated, roasted asparagus  
Oven-roasted red potatoes  
Garlic whipped potatoes  
Buttered cob corn  
Jasmine rice  
Green beans with onions and bacon  
Creamy orzo with asparagus  
Roasted Brussels sprouts  
Parmesan scalloped potatoes

### Desserts (select 2)

Red velvet cake pops  
Mini cheesecake with raspberry sauce  
Chocolate fudge cake with salted caramel buttercream  
Key lime tarts  
Piña colada shooters  
Vanilla bean panna cotta with berry compote

Select 2 entrées | Select 3 entrées | Select 4 entrées

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# HORS D'OEUVRES

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## RECEPTION DISPLAYS

Serves 25

Serves 50

Serves 100

### 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 various 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

## DISPLAYED OR PASSED HORS D'OEUVRES

### Per dozen

Buffalo chicken ravioli  
Toasted ravioli  
Jalapeño poppers  
Vegetable spring rolls  
BBQ, bleu cheese, chipotle or Italian meatballs  
Southwest black bean chicken burritos  
Pork & vegetable pot stickers  
Loaded potato skins  
Buffalo wings

### Per dozen

Mini tuna poke bowl  
Curried chicken salad cups  
Prosciutto wrapped shrimp with mango chutney  
Mini crab cake  
Beef tenderloin crostini with asiago, basil and olive oil  
Bacon wrapped shrimp with a balsamic reduction  
Peeled, chilled shrimp on a bed of ice served with spicy cocktail sauce and sliced lemon for garnish

### Per dozen

Roasted red pepper hummus on a pita crisp  
Cheese arancini with pomodoro and basil  
Smoked hummus cups  
Ham and gouda filled puff pastries  
Spinach & feta in phyllo dough  
Beef satay  
Beef and cilantro empanadas  
Caprese skewers - fresh mozzarella, grape tomato, and basil drizzled with balsamic glaze  
Spinach stuffed mushroom caps  
Goat cheese & fig crostini  
Pineapple chicken skewer with teriyaki glaze  
Jalapeño crab rangoon  
Toast points with strawberry walnut relish, whipped goat cheese and honey white balsamic reduction





# STROLLING DINNERS

## STROLLING DINNERS

Combine small bites to fit any appetite. All stations are priced per person unless otherwise noted. Minimum of three stations and 25 guests required. Add a chef for an interactive experience. Served for 1.5 hours

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### Slider Bar

*(two sliders per person)*

Choose any two sliders to build your own custom station.

Slider Station Includes: Vidalia onion rings, country coleslaw, ketchup, beer mustard and mayonnaise

Beef Slider - sharp cheddar, lettuce, tomato, red onion, house sauce

Pulled Pork Slider - house bbq sauce

Wood Smoked Chicken - buffalo aioli sauce

Wood Smoked Chicken - St. Louis bbq sauce, red onion, house-made pickles

Bison Slider - cilantro & onion relish, harissa mayonnaise

Black Bean Burger - guacamole, lettuce, tomato, red onion

### Tuscan Cavatappi Bar

*Chef required*

Made-to-order cavatappi

Olives, mushrooms, artichokes, roasted red peppers

Chicken, shrimp, and Italian sausage

Marinara sauce and alfredo sauce

Italian bread with olive oil

### Macaroni & Cheese Bar

*Choose two*

Poached Maine lobster

Smoked white cheddar and tasso ham

Traditional

Spinach & feta

Smoked chicken and monterey jack

Heirloom tomatoes and buffalo mozzarella

### Spuds Bar

Tater tots, house-made potato chips and potato wedges

Choose 3 dippers from the following: ketchup, bbq sauce, sriracha aioli, buffalo sauce,

beer cheese and pink peppercorn ranch

### Evo Fried Rice Bar

*Chef required*

Custom selection of beef, chicken, pork or shrimp (choose two) with miso citrus, ginger soy or sriracha chili sauce and white rice, served in chinese take-out boxes

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# STROLLING DINNERS

## Pasta Bar

Select two: penne, cavatappi, tri-colored cheese tortellini  
Select two: marinara, alfredo, pesto cream  
Select two: chicken, italian sausage, meatballs, shrimp  
Served with garlic bread, red pepper flakes, parmesan

## Streetscape Tacos (3 pieces per person)

Fresh toasted corn & flour tortilla, fajita steak, poblano chicken, pork carnitas, grilled fish, (choose two proteins) cabbage slaw, shredded lettuce, queso fresco, shredded pepper jack, roasted tomato salsa, pico de gallo, guacamole, mango pineapple relish, onion and cilantro, salsa verde, cholula®, tabasco®

## Salad Bar

Spinach, field greens, lettuce, tomatoes, artichokes, black olives, grilled chicken, bacon bits, sunflower seeds, cheddar and monterey jack, red onions, cucumbers, croutons, choice of two dressings

## Flat Bread & Pizza Bar (2 pieces per person)

Flat bread options: grilled & oven-roasted pizzas with tomato, mozzarella & basil  
Pizza options: pepperoni & chili flake; prosciutto & arugula

## Chips & Dips (choice of 3)

Guacamole, chili con queso, pico de gallo, and spinach and artichoke dip with corn tortilla chips, loaded baked potato dip with potato chips, tomato bruschetta with garlic crostinis

## Chef-carved Meats

All carving stations feature: mustard, mayonnaise, horseradish and house-baked rolls

La Caja China pig (serves 100)  
Prime rib (serves 30)  
Beef tenderloin (serves 20)  
Bourbon-glazed pork loin (serves 40)  
Turkey (serves 25)  
Ham (serves 30)  
Salmon (serves 25)  
Top round (serves 50)

## Chocolate Tapas Bar

Assorted hand-dipped fruits, sweets and snacks

## Dessert Shooters per dozen

Raspberry chocolate, strawberry short cake, key lime, tiramisu

## Miniature Pies per dozen

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



# RECEPTION PACKAGES

Reception packages are based on two pieces of each item per person, served for 1.5 hours  
Minimum of 25 guests required

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## COME TOGETHER

### Cheese Board

Imported & domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried fruit, fresh grapes, toasted baguettes

### Vegetable Crudités Display

Cold and grilled vegetables, served with ranch dip

### Seasonal Fresh Fruit Display

Served with tropical dip

### Hot Hors d'Oeuvres *(based on 2 pieces per type, per person)*

Fried jalapeños filled with cheddar, served with ranch dressing, spicy boneless buffalo wings served with blue cheese dressing, toasted ravioli with marinara sauce

## MIX & MINGLE

### Cheese Board

Imported & domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried fruit, fresh grapes, toasted baguettes

### Vegetable Crudités Display

Cold and grilled vegetables, served with ranch dip

### Seasonal Fresh Fruit Display

Served with tropical dip

### Boneless Wings

Served with honey mustard, ranch and blue cheese dips (2 pieces per person)

### Assorted Pizza & Flatbread

Includes pepperoni, cheese & vegetarian with parmesan & red pepper flakes

### Chips & Dips

Chili con queso, refried beans, pico de gallo, sour cream and guacamole

*Add assorted miniature pies including dutch apple, cherry and seasonal selection*

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# RECEPTION PACKAGES

## CELEBRATE

### Cheese Board

Imported & domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried fruit, fresh grapes, toasted baguettes

### Vegetable Crudités Display

Cold and grilled vegetables, served with ranch dip

### Seasonal Fresh Fruit Display

Served with tropical dip

### Caesar Salad Station

Grilled chicken breast, served with herbed croutons, parmesan, & traditional Caesar dressing

### Hot Hors d'Oeuvres *(based on 2 pieces per type, per person)*

Vegetable spring rolls, Italian meatballs, pineapple chicken skewer with teriyaki glaze, cheese arancini with pomodoro and basil

## AMERISPORTS FAVORITES

### Boneless Buffalo Chicken Wings

Served with celery, ranch and bleu cheese dressing

### Toasted Ravioli

Served with warm marinara sauce

### Pretzel Bites

Served with queso blanco and grain mustard dipping sauce

### Salsa & Queso

Served with tortilla chips

*Add assorted miniature pies including dutch apple, cherry and seasonal selection*





# BEVERAGES

## BEVERAGE PACKAGES

*Alcoholic beverage packages are priced per person, by the hour. Package includes 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. Labor fee per bartender.*

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### Beer & Wine

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

2 hours      3 hours      4 hours      5 hours

### House Brand

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

2 hours      3 hours      4 hours      5 hours

### 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, Amaretto DiSaronno®

2 hours      3 hours      4 hours      5 hours

### Luxury Brand

Glenfiddich® 12 Scotch, Knob Creek® Bourbon Whiskey, Bulleit Rye® Whiskey, Hendricks® Gin, Malibu® Coconut Rum, Mount Gay® Rum, Patrón® Reposado Tequila, Grey Goose® Vodka, Amaretto DiSaronno®

2 hours      3 hours      4 hours      5 hours

### Soft Drinks Only

Pepsi®, Diet Pepsi®, Sierra Mist®

2 hours      3 hours      4 hours      5 hours      6 hours



# BEVERAGES

## HOSTED AND CASH BAR

*Beverages served upon request, charged per drink*

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- House brand liquor
- Premium brand liquor
- Luxury brand liquor
- Cordial
- Wine by the glass
- Domestic beer
- Premium beer
- High Noon
- Soft drink

## BARTENDER FEE

*Applies to all packages, hosted and cash bar services. One bartender per 75 guests.*



*Upgraded wines available, ask your Event Manager for options.*



# EVENT GUIDELINES

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## 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 24% 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 Tuesday.
2. All changes to food and beverage functions that take place less than 10 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 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 the property.

## 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 per bartender.
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.



# AMENITIES & SERVICES

## LUXURY SUITES

This all-suite facility features 397 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.

## 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.

## 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.

### Event Space Inclusions

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. 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.







## FAQs

### **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. Additional charges may apply.

### **Where can my guests park?**

We offer complimentary self-parking in two covered garages.

### **Are there any 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.

### **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 per room charge for this service. If you wish to order the amenities directly from us, please ask your Event Manager for available options.

### **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.

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

ameristarstcharles.com    

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