

Call us today at: (307) 235-8441



# Wedding and Reception Rental Information

**Summit and Three Trails Rooms** 

Capacity: 350 Rent: \$900.00

Summit Room Capacity: 200 Rent: \$600.00

Bridger, Oregon, or Mormon Trails Rooms Capacity: 50 per Room Rent: \$150.00 per Room

> Arena Capacity: 2,000

Rent: \$2.80 per person (\$1,500 minimum)

### Rent Includes:

- Use of the Designated Room(s) from 8:00 a.m. to 12:00 a.m.
- Normal Janitorial Service\*
- Set-Up and Tear Down\*
- Heat and/or Air Conditioning
- Normal Lighting
- Tables and Chairs
- Water Service
- Restrooms
- Linens (Table Cloth, Overlays & Napkins)
- Bridal Suite and Groom's Suite
- Electricity
- Customized Set-Up
- Cake Cutting Service

#### Available for Additional Fee:

- Damage Deposit Varies by Room
- Margarita Machine \$150
- Baldwin Grand Piano \$100 plus Tuning
- Catering Cost Based on Menu
- Cash or Hosted Bar Based on Needs
- Non-Alcoholic Beverage Table Based on Menu
- Champagne for Toasting Varies by Brand
- Dance Floor \$150

\*There will be a charge for greater than normal cleanup and/or set-up requirements that are not normally associated with the event; Deposit, equal to one day's rent, will be applied to your final bill.



Call us today at: (307) 235-8441



# **DINNER ENTREES**

All Entrees include Salad with Choice of Dressing, Two (2) Side Dishes, Roll and Butter, Dessert, Coffee, Iced Tea and Water

<b>POULTRY</b>	
----------------	--

CHICKEN STUFFED with BROCCOLI and CHEESE	\$21.95
BREAST of CHICKEN CORDON BLEU	\$22.95
BREAST of CHICKEN KIEV	\$21.95
CHICKEN FRIED CHICKEN	\$19.95
CORNISH GAME HEN	\$19.95
GRILLED BREAST of CHICKEN TERIYAKI	\$20.95
BAKED BREAST of CHICKEN with CRANBERRY GLAZE	\$20.95
HOMESTYLE SLICED BREAST of TURKEY	\$19.95
ROTISORRIE BAKED HALF CHICKEN	\$21.95

# **PASTA**

# **Served with Garlic Breadsticks**

FETTUCCINI ALFREDO	\$13.95
WITH CHICKEN	\$19.95
WITH SHRIMP	\$23.95
LASAGNA – MEAT or VEGETARIAN	\$18.95



Begin Your Forever Here.

Call us today at: (307) 235-8441

RE	EE
$\mathbf{D}$	

WESTERN PRIME RIB WITH AU JUS – 12 OZ.	\$29.95
CHAR-BROILED RIBEYE STEAK – 10 OZ.	\$29.95
CHAR-BROILED RIBEYE STEAK DELMONICO 10 OZ.	\$30.95
CHAR-BROILED TOP SIRLOIN 10 OZ.	\$28.95
GRANDMA HELEN'S POT ROAST SUPREME	\$20.95
OVEN ROASTED SLICED BEEF BRISKET- 10 OZ.	\$21.95
CHICKEN FRIED STEAK with COUNTRY GRAVY 10 OZ.	\$19.95
SALISBURY STEAK WITH MUSHROOM GRAVY 5 OZ.	\$17.95
SEAFOOD	
SEAFOOD	
SEAFOOD SHRIMP SCAMPI	\$24.95
	\$24.95 \$23.95
SHRIMP SCAMPI	•
SHRIMP SCAMPI  BATTERED COLOSSAL BUTTERFLY SHRIMP	\$23.95
SHRIMP SCAMPI  BATTERED COLOSSAL BUTTERFLY SHRIMP  GRILLED PACIFIC WILD SALMON	\$23.95 \$21.95
SHRIMP SCAMPI  BATTERED COLOSSAL BUTTERFLY SHRIMP  GRILLED PACIFIC WILD SALMON  BAKED BONELESS RAINBOW TROUT ALMONDINE	\$23.95 \$21.95 \$18.95
SHRIMP SCAMPI  BATTERED COLOSSAL BUTTERFLY SHRIMP  GRILLED PACIFIC WILD SALMON  BAKED BONELESS RAINBOW TROUT ALMONDINE  MARYLAND – STYLE CRAB CAKES	\$23.95 \$21.95 \$18.95



Call us today at: (307) 235-8441



# **DINNER BUFFETS**

### WYOMING WESTERN BUFFET

\$24.95 per Person

Barbecued Beef Brisket, Rotisserie Baked Chicken and Pork Ribs; Accompanied by Tossed Green Salad with Choice of Dressing, Potato Salad, "Blazing Saddle" Beans, Corn-On-The-Cob, Roll and Butter Dessert and Beverage (Coffee and Iced Tea)

### **BARON OF BEEF BUFFET**

\$26.95 per Person

Carved Baron of Beef, Chicken Teriyaki or Chicken Cordon Bleu; Accompanied by Tossed Green Salad with Choice Of Dressing, Two (2) Vegetables, Rice Pilaf, Mashed Potatoes and Gravy, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

### **OLD-FASHIONED TURKEY and HAM BUFFET**

\$22.95 per Person

Carved Roast Turkey Breast, Carved Baked Ham; Accompanied by Tossed Green Salad with Choice of Dressing, Candied Yams, Vegetable, Mashed Potatoes and Gravy, Herb Stuffing, Cranberry Sauce, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

### TACO, NACHO, BURRITO BUFFET

**\$20.95 per Person** 

Tossed Green Salad with Choice of Dressing, Hard and Soft Shell Tortillas, Spiced Ground Beef, Sliced Grilled Chicken Breasts, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Diced Onions, Sliced Black Olives, Salsa, Guacamole, Sour Cream, Spanish Rice, Dessert and Beverage (Coffee and Iced Tea)

# **DELI-BOARD BUFFET**

\$21.95 per Person

Tossed Green Salad, Soup Du Jour, Sliced Ham, Turkey, Roast Beef and Cheeses; Lettuce, Tomato, Pickles and Onions; Rolls, Potato Chips, Potato Salad, Dessert and Beverage (Coffee and Iced Tea)



Call us today at: (307) 235-8441



# DINNER SIDE DISHES

# **STARCH SELECTIONS**

Baked Potato with Sour Cream and Butter
Twice Baked Potato
Mashed Potatoes and Gravy
Garlic Mashed Potatoes
Parsley New Potatoes
Rice Pilaf
Wild Rice Blend
Herb Stuffing

# **VEGETABLE SELECTIONS**

California Blend Green Beans Almandine Glazed Baby Carrots Corn with Butter Sauce Peas with Pearl Onions

### **DESSERT SELECTIONS**

New York Style Cheesecake
Strawberry, Cherry, Blueberry or Chocolate Topping Add \$1.00 per Person
Carrot Cake
Apple Pie
Cherry Pie
Chocolate Mousse

GOURMET DESSERTS ARE AVAILABLE UPON REQUEST



Call us today at: (307) 235-8441



# HORS D' OEUVRES

# FRUIT and VEGETABLE MIRROR

An Abundance of Fresh Fruits and Vegetables Exquisitely Garnished with Carved Melons, Ranch Dip and Themed Centerpieces

FULL MIRROR (serves up to 300) HALF MIRROR (serves up to 150) **\$775.00** 

\$450.00

# PLATTERS AND TRAYS

SERVES an AVERAGE of 50 – 60 PEOPLE per TRAY (FOR PLANNING PURPOSES ONLY)

### JUMBO SHRIMP ON ICE

\$595.00

Served in an Ice Display with our Chef's Special Cocktail Sauce

#### FRESH FRUIT and MELON TRAY

\$275.00

### PARTY CHEESE TRAY

\$255.00

Imported and Domestic Cheeses with an Assortment of Crackers

#### **DELI MEAT and CHEESE TRAY**

\$285.00

Deli-Sliced Ham, Turkey and Roast Beef, Pepper Jack Cheese, Cheddar Cheese Served with Fresh Baked Rolls and Condiments

#### **VEGETABLE-RELISH TRAY**

\$245.00

Broccoli Florets, Cauliflower Florets, Mushrooms, Baby Carrots, Cucumbers and other Vegetables with Black Olives, Green Olives, Pickles, Sweet Peppers and Pepperoncini; Served with Ranch Dip

#### GOURMET MINI DESSERT MIRROR

\$265.00

Mini Chocolate Éclairs, Cream Puffs and Assorted Petite Fours, Mini Cheesecakes and Chocolate-Dipped Strawberries

### SALAMI CORONETS

\$145.00

Sliced Muenster Cheese wrapped with Genoa Salami, Garnished with a Green Olive

#### ASSORTED FINGER SANDWICHES

\$160.00

A Variety of Ham, Turkey, Tuna, Egg and Beef Salad Sandwiches on White, Rye and Wheat Bread



Call us today at: (307) 235-8441



# **HOT HORS D' OEUVRES**

SERVES an AVERAGE of 50 -60 PEOPLE (FOR PLANNING PURPOSES ONLY)

BATTERED FRIED MOZZERELLA CHEESE STICKS	\$195.00
MINI CHEESE QUESADILLAS WITH CHICKEN	\$200.00 \$280.00
BARBECUED COCKTAIL SMOKIES	\$185.00
MINI EGG ROLLS	\$185.00
SWEDISH MEATBALLS	\$195.00
BARBECUED MEATBALLS	\$195.00
CHICKEN WINGS (MILD, SPICY, HOT)	\$235.00
JALAPENO POPPERS STUFFED with CREAM CHEESE	\$260.00

# HAND-CARVED MEATS SERVED WITH FRESH ROLLS AND CONDIMENTS

BARON of BEEF \$10.95 per Person

TURKEY BREAST \$9.95 per Person

BAKED HAM \$7.95 per Person

WESTERN PRIME RIB \$13.95 per Person



Call us today at: (307) 235-8441



# ALCOHOLIC BEVERAGE SERVICE

HOSTED BAR – The host of the event will pay for all beverages. CASH or NO-HOST BAR – The attendees will pay for their own beverages.

PREMIUM COCKTAILS – with ONE SHOT	\$ 5.50
DOUBLES – DRINKS with TWO SHOTS	\$10.00
FROZEN DRINKS	\$ 7.50
HOUSE WINE or WINE COOLERS – per Glass	\$ 5.00
DOMESTIC BEER – 16 OZ. Plastic Bottle	\$ 5.50
DRAFT DOMESTIC BEER – per Glass – 16 OZ. - per KEG – 16 Gallon	\$ 4.50 \$225.00
- per KEO To Ganon	Ψ225.00
NON-ALCOHOLIC DRINKS (SODA, JUICES)	\$ 3.00
NON-ALCOHOLIC SPARKLING CIDER – per Bottle	\$14.00
HOUSE CHAMPAGNE – per Bottle	\$18.00
CHAMPAGNE PUNCH – per Gallon	\$29.50
MIMOSA PUNCH – per Gallon	\$34.50

IF HOSTED, A 15% SERVICE CHARGE AND 5% SALES TAX WILL BE ADDED.



Segin Your Forever Here.

Call us today at: (307) 235-8441

BEVERAGES	
FRESH BREWED REGULAR or DECAF COFFEE 1.5 GALLONS Per Container – Serves 20 Cups	\$29.00
HOT TEA – ASSORTED TEA BAGS – Per Bag	\$ 1.50
ICED TEA –5 GALLONS – Serves 80 Glasses	\$29.00
FRUIT PUNCH OR LEMONADE— 2 GALLONS —Serves 30 Cups	\$28.00
APPLE OR ORANGE JUICE – 4 OZ. Individual Servings	\$ 1.50
ASSORTED SOFT DRINKS – 12 OZ. Serving	\$ 1.50
BOTTLED WATER - 20 OZ. Serving	\$ 3.00
MILK – ½ PINT Serving	\$ 1.75
PASTRIES AND SNACKS	
GIANT CINNAMON ROLLS - Per Dozen	\$25.00
MUFFINS – Per Dozen	\$17.00
ASSORTED MINI-DANISH – Per Dozen	\$15.00
ICED BROWNIES – Per Dozen	\$20.00
COOKIES – Per Dozen	\$18.00
CHIPS AND SALSA - Per Bowl	\$11.75
CHIPS AND DIPS – Per Bowl	\$11.75
MINI PRETZELS – Per Bowl	\$10.25



Call us today at: (307) 235-8441



# **Terms and Conditions**

- ➤ We will provide one bartender per 100 guests. If bar sales do not meet a minimum of \$100.00 per hour on the average, you will be responsible for the difference.
- Prices are inclusive of sales tax for cash bars
- ➤ An 15% service charge and 5% sales tax will be added on all hosted bars
- > Specialty items (i.e. microbrews, imports, wines, liquors) can be provided at an additional price.
- > Bars can be a combination of hosted and cash bars
- ➤ Liquor service include bartender(s), mixes, garnishes, ice, paper and plastic
- Prices are subject to change without notice.
- Quotations are valid for 30 days from date rendered.
- ➤ In accordance with Wyoming state liquor laws and statutes:
  - 1. All liquor must be purchased through the City of Casper and consumed on-premise
  - 2. All minors are the responsibility of the host. Sale of alcoholic beverages to minors is strictly forbidden. Verification of age will be checked and only picture identification will be accepted (driver's license, state issued I. D., passport or military I. D.)
  - 3. Personal alcoholic beverages may not be brought into the establishment and constitutes a breach of the existing agreement.
  - 4. For liability reasons, we reserve the right to refuse alcoholic beverage service to anyone.