





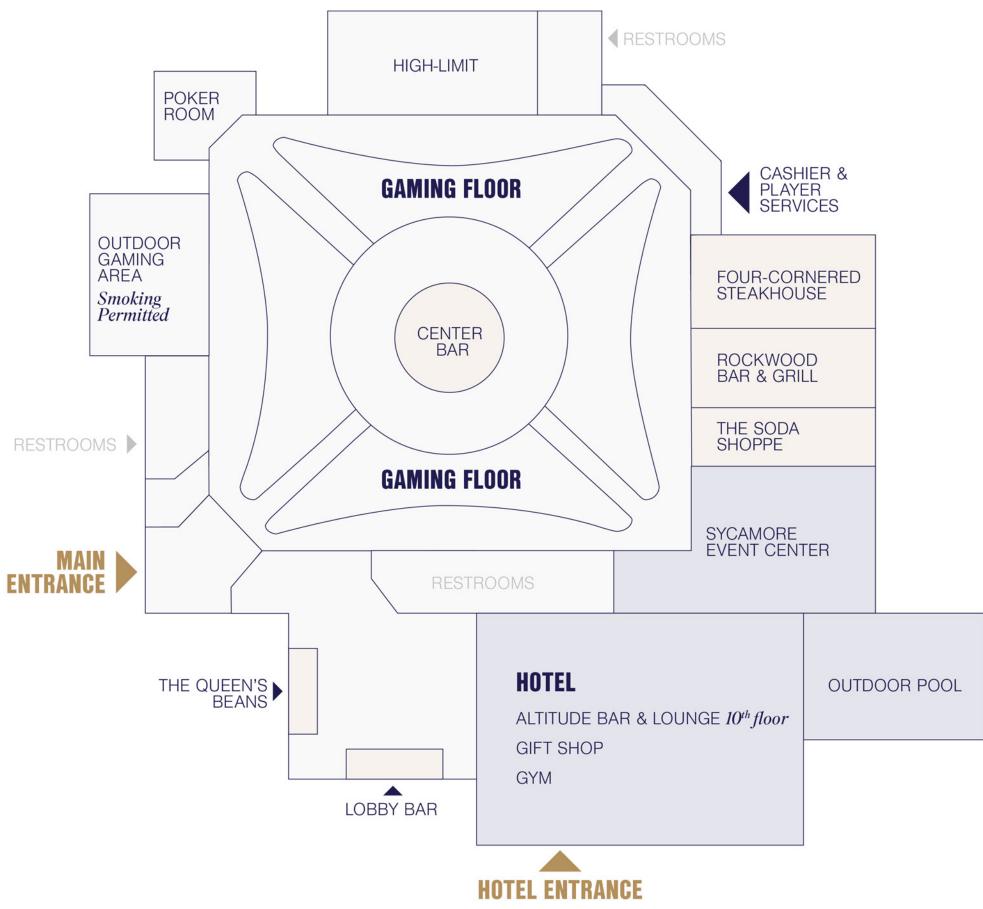




Excellence MEETS WITH EXCITEMENT.

At **Terre Haute Casino Resort**, meetings and events are far beyond business as usual. Owned and operated by the legendary Churchill Downs Incorporated, the area's premier gaming and entertainment destination features everything you need to turn your vision into an unforgettable experience. Spectacular spaces, delicious dining, exceptional service and so many ways to play in luxury, stay in style and live it up all in one place.





Property Map





Elevate your NEXT EVENT.

From small group gatherings to large corporate events, **Sycamore Event Center** at Terre Haute Casino Resort is the region's premier meeting venue—and the only option that's located steps away from exhilarating gaming action. With an array of fabulous amenities including **full-service catering**, **flexible menu options**, **state-of-the-art AV capabilities**, **variable lighting and much more**, we're equipped to handle any sized function—from the grand to the intimate. Our team of dedicated experts will be with you every step of the way helping you plan the perfect wedding, reunion, banquet, meeting, training workshop, conference, or any other event you desire.

Sycamore Sycamore EVENT CENTER

FULL ROOM ACCOMMODATIONS

7,930 sq. ft. of event space

ATTENDEE CAPACITY

- Plated Food Service with Bars, Dance Floor & Stage: 350
- Buffet Food Service with Bars, Dance Floor & Stage: 350
- Classroom: 350
- Theater: 500
- Conference: 200
- Cocktail Party: 500
- Space for (35) 72" Round Tables

HALF ROOM ACCOMMODATIONS

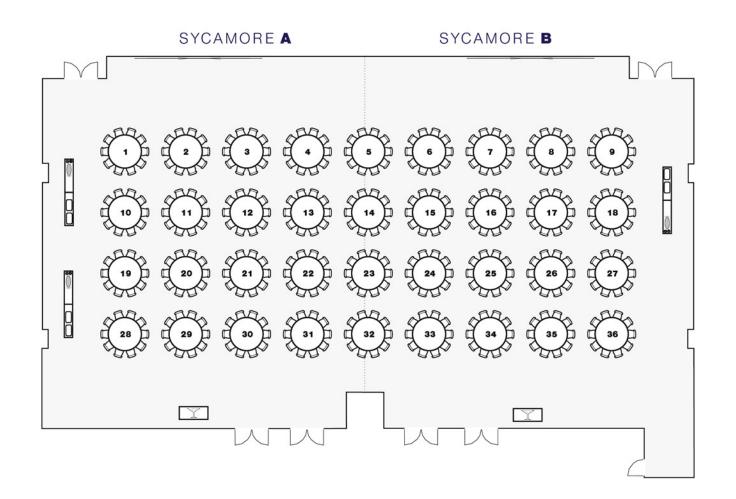
3,950 sq. ft. of event space

ATTENDEE CAPACITY

- Plated Food Service with Bars, Dance Floor & Stage: 180
- Buffet Food Service with Bars,
 Dance Floor & Stage: 180
- Classroom: 160
- Theater: 250
- Conference: 100
- Cocktail Party: 250
- Space for (18) 72" Round Tables

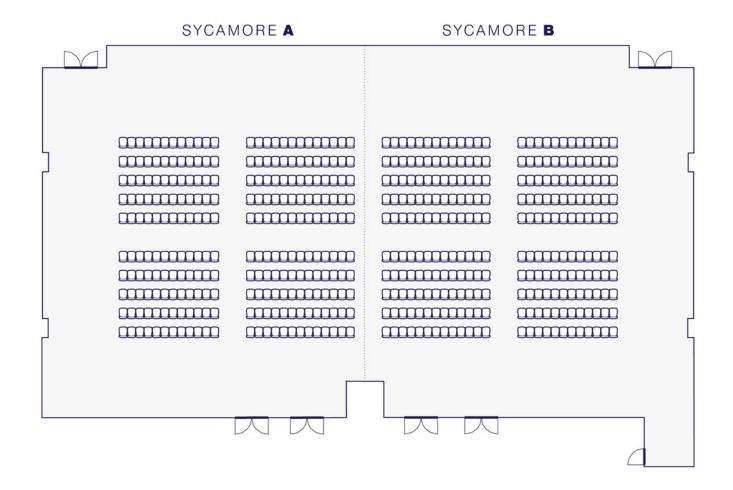
ballroom

360 SEATS **42** TABLES



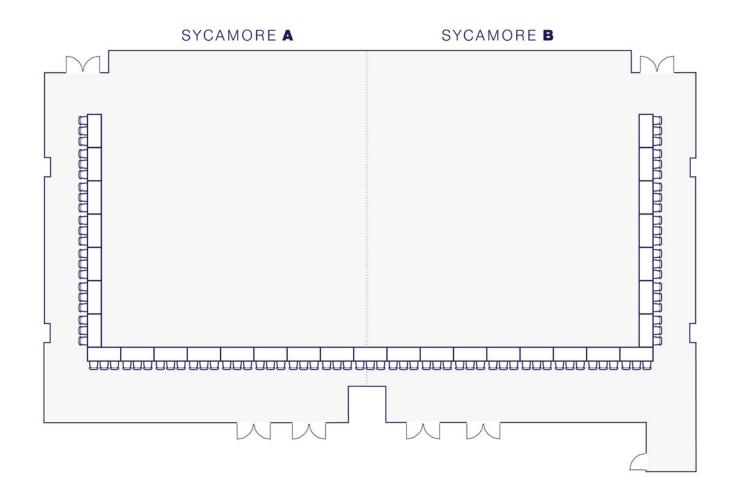
theater

500 SEATS



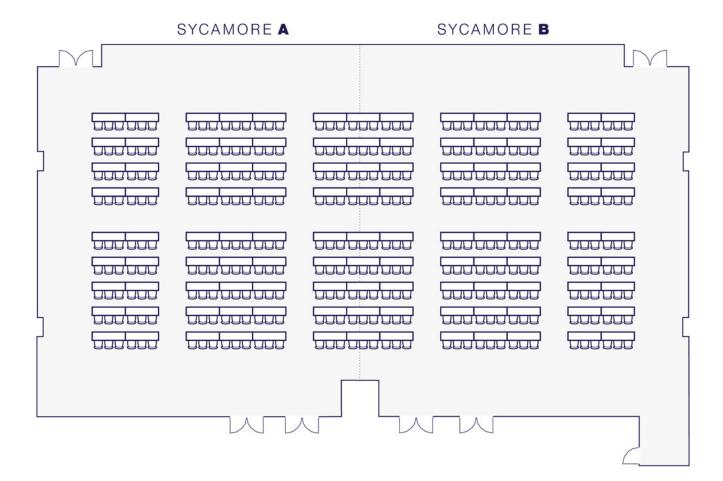
u-shape

93 SEATS **31** TABLES



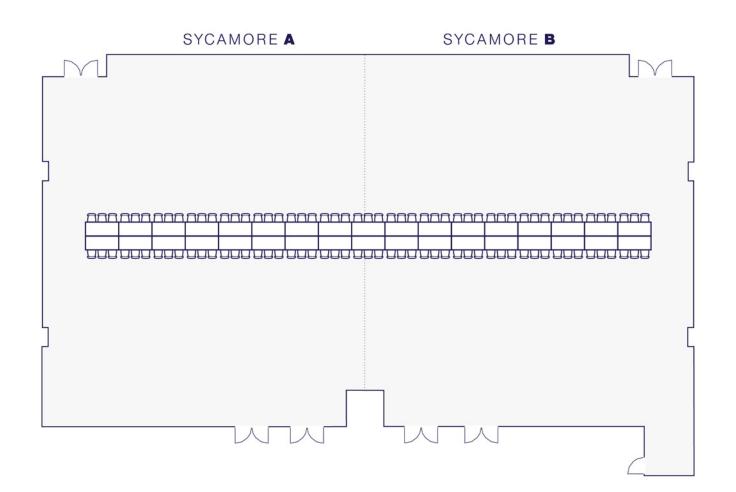
classroom

351 SEATS **117** TABLES



conference

102 SEATS **34** TABLES



AUDIO VISUAL EQUIPMENT rental pricing

BUILT-IN MONITORS

\$400 per section

\$800 for entire Sycamore Event Center

IN-HOUSE SOUND SYSTEM | Complimentary

WIRELESS INTERNET | Complimentary

DANCE FLOOR | \$400

STAGING | \$300

PODIUM | \$50

LASER POINTER | \$20

WIRELESS MICROPHONE | \$100

FLIP CHART WITH EASEL | \$30

HDMI CABLE | \$10

EVENT CENTER

BAR pricing

LIQUOR	HOUSE \$6.25 per drink	CALL \$8.25 per drink	PREMIUM \$9.75 per drink
GIN	House	Beefeater	Bombay Sapphire
VODKA	House	Absolut	Tito's
RUM	House	Bacardi	Goslings
TEQUILA	House	el Jimador	Espanita
WHISKEY	House	Jack Daniel's	Bulleit
SCOTCH	House	Dewar's	Johnnie Walker Black Label
CORDIALS	House	Llord's	Llord's



DRAFT \$6.75-\$8.75 per glass

CANS (12 oz.) \$6.75 per can

CANS (16 oz.) \$7.75-\$9.75 per can

WINE

CANYON ROAD

\$8.75 per glass

Venue Overview

Venue Overview



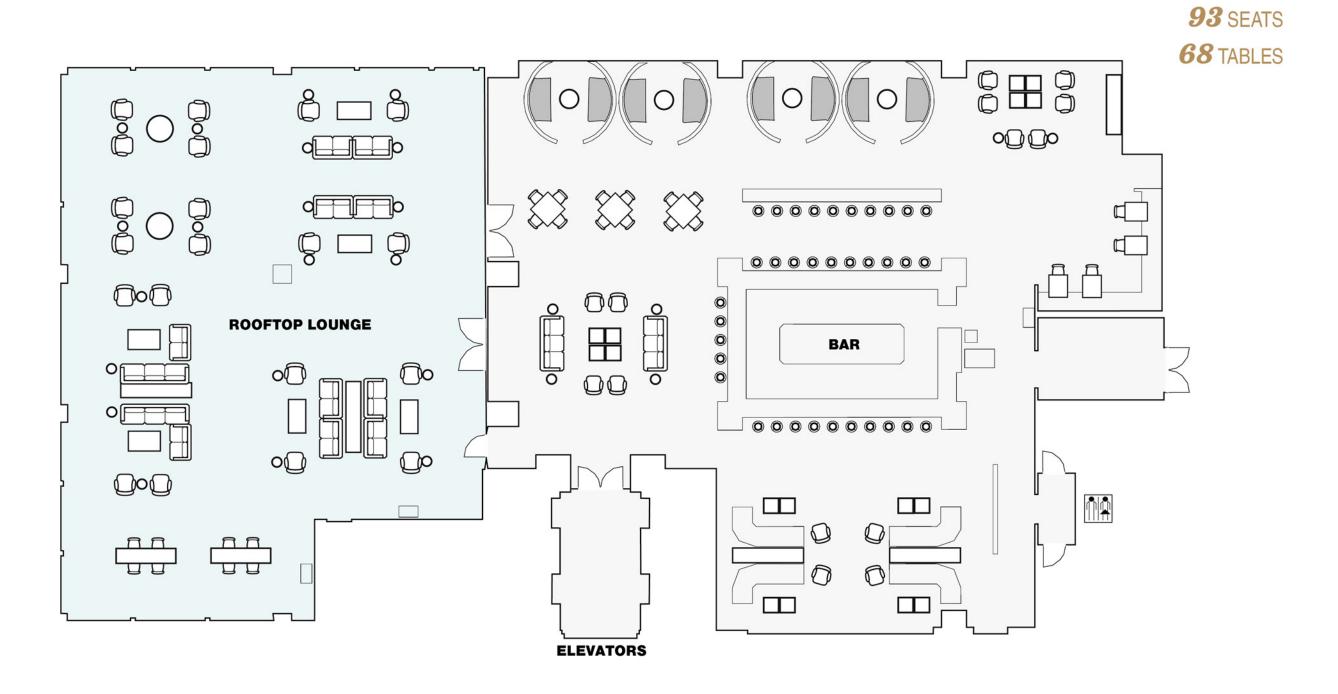
Above and BEYOND COMPARE.

Sip and savor in style at **Altitude Bar & Lounge**, located on the 10th floor of the hotel. With accommodations for up to **250 guests indoors** (and up to **500 indoors & outdoors**), this popular open-air rooftop patio and indoor bar is a terrific spot for networking and happy hours. Mix and mingle while enjoying hand-crafted cocktails, savory menu selections, great live entertainment, and more.

Venue Overview



indoor/outdoor





Altitude Rooftop Lounge

Venue Overview



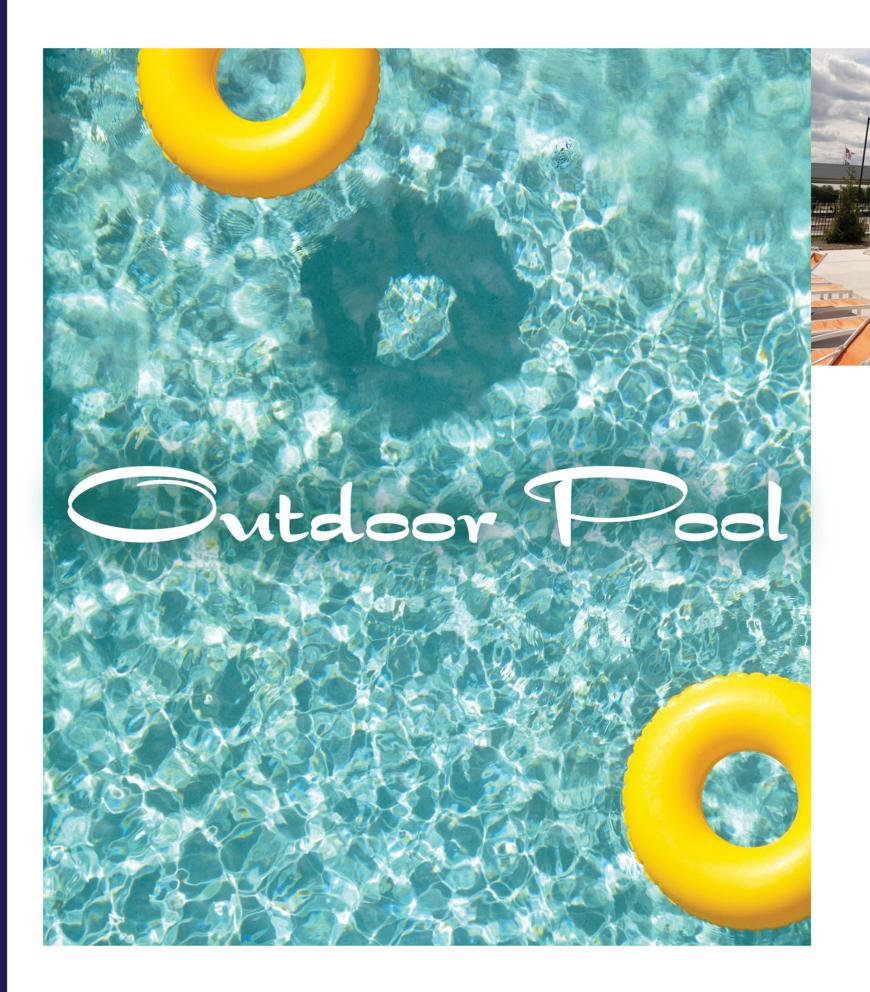
Small space. BIG IMPACT.

Is a more personal gathering on the agenda? The private dining room at **Four Cornered Steakhouse** seats up to **12 people** and is designed to impress. Dazzle your taste buds—and your guests—with fine dining, elegant wines and refined service. It's a curated culinary experience your group is sure to savor.



 $Four \ Cornered \ Steakhouse \ Private \ Dining \ Room$

SEATS UP TO 12





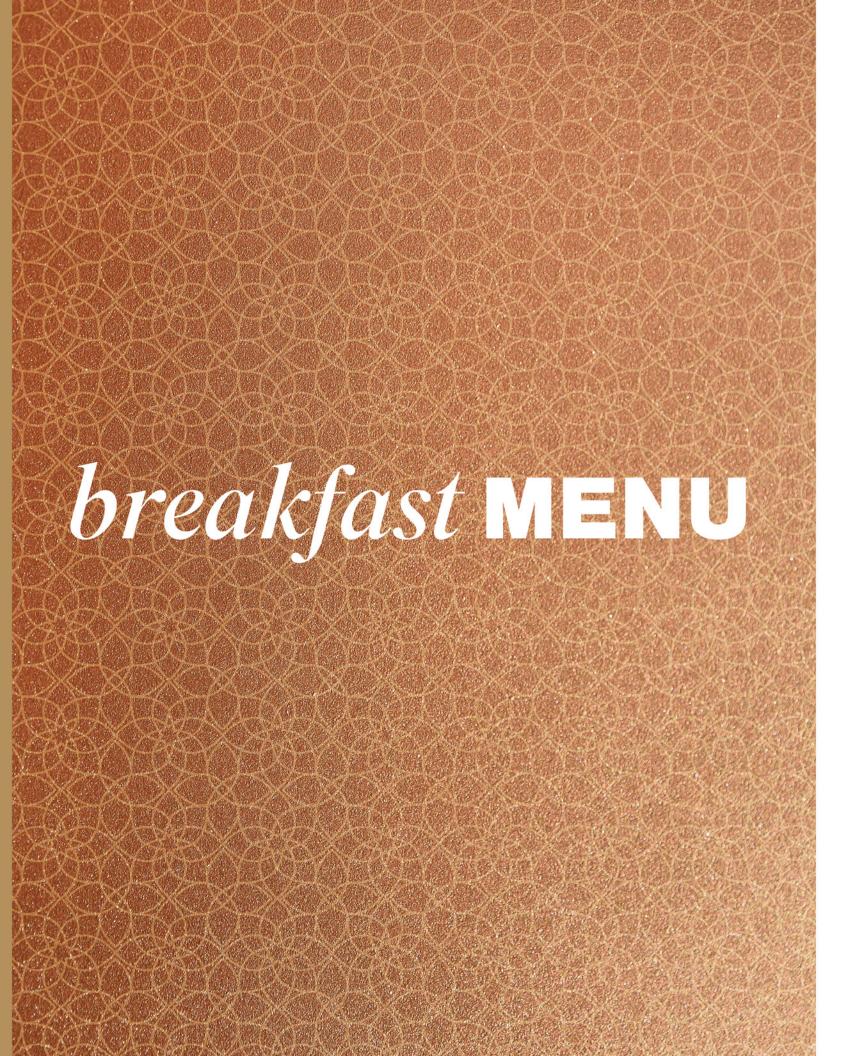
Our Pool Area is a versatile outdoor venue perfect for private parties, corporate gatherings, and social celebrations. The space is ideal for summer parties, family reunions, milestone birthdays, or casual company outings.

CAPACITY & FEATURES:

- Flexible layout for small groups or larger gatherings.
- · Lounge chairs and shaded seating available.
- Poolside bar and dedicated food & beverage service.

Venue Overview





EXPRESS continental

\$18 Per Guest

Orange, Apple and Cranberry Juice

Danishes, Muffins and Croissants

Butter and Fruit Preserves

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

CONTINENTAL

\$20 Per Guest

Orange, Apple and Cranberry Juice

Sliced Fresh Fruit

Danishes, Muffins and Croissants

Butter and Fruit Preserves

POWER-UP continental

\$22 Per Guest

Orange, Apple and Cranberry Juice

Sliced Fresh Fruit

Rolled Oatmeal

Yogurt with Granola

Bagels with Cream Cheese

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

continental BREAKFAST ENHANCEMENTS

Minimum of 15 Guests

Bagels with Cream Cheese \$5 Per Guest
Vanilla Yogurt and House-Made Granola \$6 Per Guest

Assorted Mini Quiche \$7 Per Guest

Assorted Muffins \$5 Per Guest

continental BREAKFAST SANDWICHES

Minimum of 15 Guests

Croissant with Scrambled Eggs, Ham and Cheddar Cheese

\$8 Per Guest

Croissant with Scrambled Eggs, Bacon and Cheddar Cheese

\$8 Per Guest

Croissant with Scrambled Eggs, Sausage Patty and Cheddar Cheese

\$8 Per Guest

Croissant with Scrambled Egg Whites, Spinach and Goat Cheese

\$9 Per Guest

PLATED BREAKFAST

Minimum of 15 Guests

Orange, Apple and Cranberry Juice

Personal Fruit Cups, Bagels and Blueberry Muffins

Cream Cheese and Homemade Fruit Spreads

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

BUILD YOUR OWN

\$24 Per Guest

Choice of 1

Fresh Scrambled Eggs

Ham and Cheddar Scrambled Eggs

Western Scrambled Eggs

Migas Mexican Scrambled Eggs

Caramelized Onion and Bacon Quiche

Portobello and Spinach Quiche

French Texas Toast with Syrup

Pancakes with Syrup

Choice of 1

Country Ham

Thickly Cut Applewood-Smoked Bacon

Sausage Patty

Petite Pork Chop (Add \$4 Per Guest)

Choice of 1

Breakfast Potatoes with Peppers and Onions

Cheesy Grits

Hash Browns

Rolled Oatmeal with Brown Sugar and Apples

breakfast buffets

SYCAMORE

breakfast buffet

Minimum of 25 Guests

\$27 Per Guest

Choice of 1

Thickly Cut Applewood-Smoked Bacon

Sausage Patty

Petite Pork Chop (Add \$4 Per Guest)

Burnt-End Brisket Smoked Sausage

Choice of 1

Fresh Scrambled Eggs

Ham and Cheddar Scrambled Eggs

Western Scrambled Eggs

Migas Mexican Scrambled Eggs

Scrambled Egg Whites

Choice of 1

Breakfast Potatoes with

Peppers and Onions

Hash Browns

Cheesy Grits

Potato Casserole

SWEET AND SAVORY

breakfast buffet

Minimum of 25 Guests

\$31 Per Guest

Sliced Fresh Fruit

Scrambled Eggs

Thickly Cut Applewood-Smoked Bacon

Sausage Patties

Breakfast Potatoes with Peppers and Onions

Cinnamon Rolls

French Texas Toast with Syrup

Pancakes with Syrup

THE MIDWESTERN

Each breakfast buffet includes

Fruit and Cheese-Filled Danishes

Orange, Apple and Cranberry Juice, Bottled Water

Blueberry Muffins and Bagels with Cream Cheese

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

breakfast buffet

Minimum of 25 Guests

\$33 Per Guest

Scrambled Eggs

Thickly Cut Applewood-Smoked

Bacon

Country Ham

Biscuits and Sausage Gravy

Cheesy Grits

Breakfast Potatoes with

Peppers and Onions

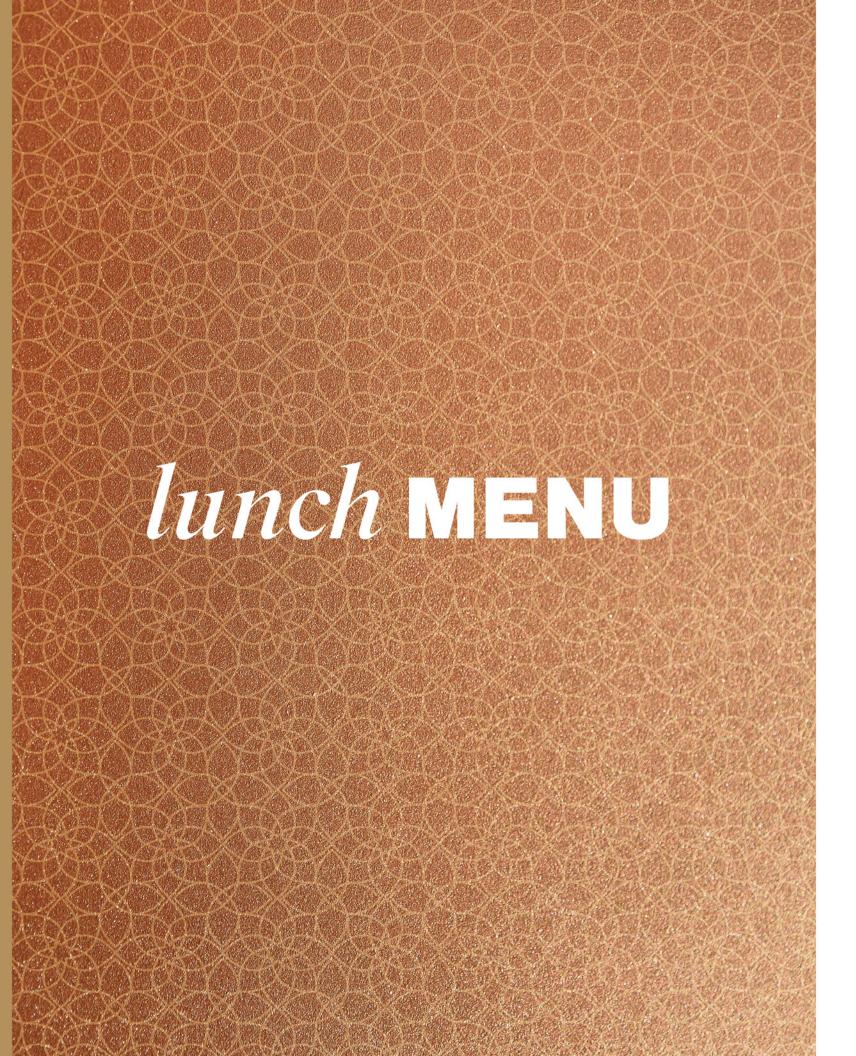
OMELET STATION

*12 Per Guest *100 Chef's Labor Fee Per 50 Guests Smoked Sausage, Thickly-Cut Bacon, Cheddar Cheese, Peppers, Spinach, Mushrooms, Onions and Tomato

breakfast buffet ENHANCEMENTS

Minimum of 25 Guests

Vanilla Yogurt with House-Made Granola \$5 Per Guest
French Texas Toast with Syrup \$6 Per Guest
Biscuits with Sausage Gravy \$6 Per Guest
Scrambled Egg Whites \$5 Per Guest
Burnt-End Brisket Smoked Sausage \$5 Per Guest
Pancakes with Syrup \$5 Per Guest
Rolled Oats with Brown Sugar and Apples \$4 Per Guest
Cheesy Grits \$4 Per Guest



All Entrées include

Choice of Soup or Salad, Hot or Cold Entrée, and Dessert Freshly Brewed Regular and Decaf Coffee and Herbal Teas Iced Tea and Water

Minimum of 15 Guests

SOUP OR SALAD

Dressing Choices: Ranch, Caesar, Blue Cheese, Sesame Vinaigrette or Balsamic

Choice of 1

Chopped Romaine and Garden Vegetables with choice of Dressing

Traditional Wedge Salad with Bacon, Pickled Onions, Tomatoes and Gorgonzola Cheese with Ranch Dressing

Caesar with Tomatoes, Croutons and Parmesan Cheese with Caesar Dressing

Spinach Salad with Bacon, Tomatoes, Red Onion and Apples with Balsamic Dressing

Corn Chowder

Chicken Noodle

Tomato and Roasted Pepper

Vegetable

Minestrone

Ham and Potato

plated COLD ENTRÉES

Choice of 1

Turkey Club Wraps with Wheat Tortilla, Served with House-Made Chips

\$20 Per Guest

Grilled Chicken Caesar Salad, Croutons and Caesar Dressing

\$20 Per Guest

Grilled Chicken Cob Salad, Tomatoes, Egg, Bacon and Blue Cheese with choice of Dressing

\$22 Per Guest

Ham and Turkey Clubs on Texas Toast with Bacon, Tomato and Lettuce

\$22 Per Guest

plated HOT ENTRÉES

Choice of 1

Cheese Tortellini with Tomato Sauce, Garden Vegetables and Parmesan Cheese

\$26 Per Guest

Roasted Airline Chicken Breast with Natural Juices, Roasted Red Potatoes and Green Beans

\$33 Per Guest

Chicken Breast with Mushroom Marsala Sauce, Parmesan Risotto and Broccoli

\$32 Per Guest

Chicken Parmesan, Roasted Red Potatoes and Green Beans

\$31 Per Guest

Seared Salmon with Beurre Blanc, Fingerling Potatoes and Green Beans

\$36 Per Guest

Smoked Pork Chop, Sweet Potato Mash and Brussels Sprouts

\$34 Per Guest

Petite (4 oz.) Filet Mignon, Mashed Potatoes and Asparagus

§44 Per Gues

Seared Salmon with Beurre Blanc and Chicken Breast, Fingerling Potatoes and Asparagus

\$42 Per Guest

Petit Filet Mignon (4 oz.) and Chicken Breast, Lemon Butter, Mashed Potatoes, Asparagus and Glazed Carrots

\$49 Per Guest

DESSERTS

Choice of **1**

Cheesecake

Chocolate Cake

Tiramisu

Key Lime Pie

Berry Lemon Cake

Cannoli

LUNCH Catering Menu

hot lunch buffet

Hot lunch buffet includes

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

Iced Tea and Water

Minimum of 25 Guests \$36 Per Guest

COLD SELECTIONS

Choice of 2

Potato Salad

Brussels Sprout Salad

Fresh Fruit Salad

Traditional Caesar Salad

Tossed Salad with Dressing

Marinated Tomato and Mozzarella Salad

HOT SELECTIONS

Choice of 2

Shrimp Scampi

Grilled Salmon Beurre Blanc

Fried Chicken

Lemon Pepper Chicken

Chicken Marsala

Chicken Parmesan

Pork Chop

Pot Roast with Vegetables

Tortellini with Pesto Cream Sauce

Chicken Enchilada with Poblano Cream

ACCOMPANIMENTS

Choice of 2

Macaroni and Cheese

Browned Butter Green Beans

Cowboy Charro Beans

Oven Roasted Red Potatoes

Sweet Potato Mash

Mashed Potatoes

Rice Pilaf

Au Gratin Potatoes

Steamed Broccoli

Grilled Vegetables

DESSERTS

Choice of 2

Cheesecake

Carrot Cake

Tiramisu

Cannoli

Key Lime Pie

Brownies

Chocolate Layer Cake

Cookies

boxed lunch

Each boxed lunch includes

a piece of Whole Fresh Fruit

Potato Chips

Cookie

Soft Drink

Minimum of 10 Guests \$24 Per Guest

BOXES

Choice of 2

Smoked Turkey, Lettuce, Tomato and Provolone Cheese on Croissant

Grilled Chicken Breast, Lettuce, Tomato and Onion on Brioche Bun

Ham, Cheddar, Lettuce, Tomato and Onion on Wheat Bread

Chicken Caesar Wrap with Romaine, Parmesan Cheese and Caesar Dressing

Bacon, Lettuce, Tomato and Avocado on Sourdough

Buffalo Chicken Wrap with Romaine, Cheddar Cheese and Ranch Dressing

Portobello Mushroom with Peppadew Peppers, Roasted Tomatoes, Avocado and Red Onion on Brioche Bun

Cobb Salad

Chicken Caesar Salad

lunch buffets

ITALIAN lunch buffet

Minimum of 25 Guests \$33 Per Guest

COLD SELECTIONS

Choice of 1

Caesar Salad: Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing

House Green Salad: Tomatoes, Onions, Cucumber, Ranch Dressing or Balsamic Vinaigrette

PASTA SELECTIONS

Choice of 2

Fettuccine

Rigatoni

Linguine

Cheese Tortellini

SAUCE SELECTIONS

Choice of 2

Tomato Sauce

Alfredo Sauce

Vodka Sauce

Bolognese (Meat) Sauce

MEAT SELECTIONS

Choice of 2

Grilled Chicken

Shrimp Scampi (Add \$1.75 Per Guest)

Meatball

Baked Salmon (Add \$8 Per Guest)

DESSERTS

Choice of Cannoli or Tiramisu

INCLUDES

Focaccia and Garlic Bread

SOUTHWESTERN *lunch buffet*

Minimum of 25 Guests \$30 Per Guest

COLD ITEMS

Black Bean and Corn Salad

Chips and Salsa

HOT ITEMS

Taco Meat

Carnitas Pork

Charro Beans

Spanish Rice

ACCOMPANIMENTS

Flour Tortilla

Tomato

Shredded Lettuce

Onion

Jalapeño

Cheddar Cheese

Sour Cream

Cilantro

Lime Wedges

Guacamole

Pico De Gallo

DESSERT

Mexican Wedding Cookies

Lunch buffets include

Freshly Brewed Regular and Decaf Coffee and Herbal Teas Iced Tea and Water

MEMPHIS BBQ lunch buffet

Minimum of 25 Guests \$35 Per Guest

COLD ITEMS

Cole Slaw

Potato Salad

HOT ITEMS

Choice of 1

Pulled Smoked Pork

Pulled Smoked Brisket

Shredded Smoked Chicken

Baked Beans

Mac and Cheese

ACCOMPANIMENTS

Brioche Buns

Pickles

Onions

BBQ Sauce

DESSERTS

Banana Pudding

Layered White Cake

INCLUDES

Yeast Rolls and Corn Bread

COLD CUT *lunch buffet*

Minimum of 10 Guests \$27 Per Guest

SIDE ITEMS

Choice of 1

House Green Salad: Tomatoes, Onions, Cucumber, Ranch Dressing or Balsamic Vinaigrette

Assorted Flavored Chips

House-Made Chips

Fresh Fruit Salad

Potato Salad

SANDWICHES AND WRAPS

Choice of 3

Turkey Club on Croissant with Lettuce and Tomato

Veggie Wrap with Hummus, Tomato, Cheddar Cheese, Cucumber, Red Onion, Arugula and Banana Peppers

Chicken Caesar Wrap with Romaine, Parmesan Cheese and Caesar Dressing

Buffalo Chicken Wrap with Romaine, Cheddar Cheese and Ranch Dressing

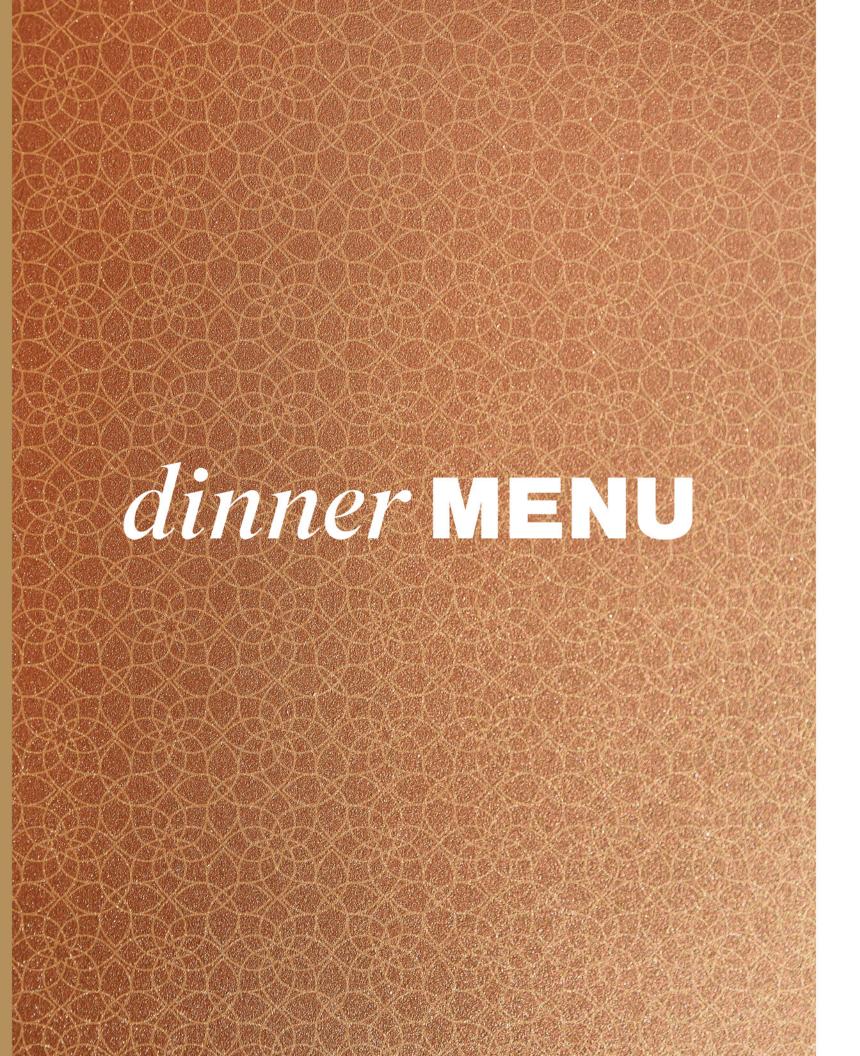
Southwest Chicken Wrap with Black Bean and Corn Salsa, Tomato, Romaine and Chipotle Ranch

Italian Club with Ham, Salami, Spicy Capicola, Banana Peppers, Provolone Cheese and Italian Dressing

DESSERT

Choice of Cookies or Brownies

LUNCH Catering Menu LUNCH Catering Menu



All Entrées include

Choice of Soup or Salad, Entrée, Dessert and Freshly Baked Buttered Roll Freshly Brewed Regular and Decaf Coffee and Herbal Teas Iced Tea and Water

Minimum of 25 Guests

SOUP OR SALAD

Dressing Choices: Ranch, Caesar, Blue Cheese, Sesame Vinaigrette or Balsamic

Choice of 1

Chopped Romaine and Garden Vegetables with choice of Dressing

Traditional Wedge Salad with Bacon, Pickled Onions, Tomatoes and Gorgonzola Cheese with Ranch Dressing

Caesar with Tomatoes, Croutons, and Parmesan Cheese with Caesar Dressing

Spinach Salad with Bacon, Tomatoes, Red Onions and Apples with Balsamic Dressing

Corn Chowder

Tomato and Roasted Pepper

Italian Wedding Soup

Crab Bisque

Seafood Gumbo

Carrot and Ginger Gazpacho

plated DINNER ENTRÉES

Chicken Parmesan | \$35 Per Guest

Chicken Picatta | *35 Per Guest

Chicken Marsala | \$35 Per Guest

Roasted Airline Chicken Breast with Natural Jus \$37 Per Guest

Pork Tenderloin with Cherry Demi-Glace | *38 Per Guest

Prime Rib with Au Jus and Horseradish Cream \$55 Per Guest

Grilled 10 oz. NY Strip, Chimichurri Sauce | *65 Per Guest

7 oz. Tenderloin, Bordelaise Demi-Glace | *80 Per Guest

Seared Salmon, Beurre Blanc | \$50 Per Guest

Roasted Halibut, Orange Ginger Broth | *75 Per Guest

plated VEGETARIAN ENTRÉES

Roasted Cauliflower Steak with Red Pepper Coulis, Broccoli Rapini, Roasted Shiitake Mushrooms | *35 Per Guest

Gnocchi Primavera in Vegetable Broth | \$35 Per Guest

plated DINNER DUO ENTRÉE SELECTIONS

10 oz. NY Strip with Grilled Salmon and Lemon Butter *75 Per Guest

7 oz. Tenderloin with Mushroom Demi-Glace and Airline Chicken Breast | *95 Per Guest

7 oz .Tenderloin with Mushroom Demi-Glace and Sugar-Cured Shrimp | *85 Per Guest

10 oz. NY Strip with 6 oz. Lobster Tail and Citrus Buerre Blanc

\$145 Per Guest

ACCOMPANIMENTS

Choice of 2

Parmesan Risotto

Roasted Red Skinned Potatoes

Garlic Whipped Potatoes

Buttered Fingerling Potatoes

Au Gratin Potatoes

Rice Pilaf

Haricot Verts

Glazed Carrots

Broccolini

Grilled Vegetables

Herbed Cauliflower

DESSERTS

Choice of 1

Tiramisu

Key Lime Pie

Cannoli

Chocolate Cake

DINNER Catering Menu

dinner buffets

ITALIAN dinner buffet

Minimum of 25 Guests *65 Per Guest

SALADS

Italian Salad with Romaine, Pepperoni, Provolone Cheese, Cucumber, Heirloom Tomatoes, Red Onions and Italian Vinaigrette

Tomato and Mozzarella Salad with Balsamic Drizzle

ENTRÉES

Choice of 2

Spaghetti and Meatballs with Tomato Sauce

Spaghetti Bolognese (Meat Sauce)

Chicken Parmesan: Sautéed Chicken Breast with Roma Tomatoes and Fresh Mozzarella in a White Wine Tomato Sauce

Chicken Cacciatore Rigatoni: Chicken Thighs Simmered in Tomatoes, Mushrooms, Onions, Peppers and Fresh Oregano

Grilled Chicken Alfredo with Penne Pasta

Cheese Tortellini with Shrimp and Tomatoes in a White Wine Pesto Cream Sauce

DESSERT

Tiramisu

INCLUDES

Garlic Bread

SOUTHWESTERN dinner buffet

Minimum of 25 Guests *60 Per Guest

SALADS

Southwestern Ceasar Salad with Tomatoes, Parmesan Cheese and Tortilla Strips

Jicama Coleslaw with Jalapeño Ranch

ENTRÉES

Flank Steak Fajitas with Onions, Peppers and Flour Tortillas

Chicken Enchilada with Roasted Poblanos and Tomatillo Sauce

Charro Beans

Cilantro Lime Rice

Chips and Salsa, Sour Cream, Guacamole, Pice de Gallo and Queso

DESSERT

Mexican Wedding Cookies

Dinner buffets include

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

Iced Tea and Water

QUEEN'S CITY dinner buffet

Minimum of 25 Guests ***70 Per Guest**

SALADS

Ceasar Salad with Heirloom Tomatoes, Croutons and Parmesan Cheese

Chopped Romaine with Heirloom Tomatoes, Red Onions, Cucumber and Ranch Dressing or Balsamic Vinaigrette

ENTRÉES

Grilled Airline Chicken Breast with Lemon Gremolata

Browned Butter Green Beans with Almonds

Glazed Carrots

Herbed Fingerling Potatoes

Yeast Rolls

DESSERT

Key Lime Pie

HOOSIER'S dinner buffet

Minimum of 25 Guests *90 Per Guest

SALADS

Ceasar Salad with Heirloom Tomatoes, Crouton, and Parmesan Cheese

Chopped Romaine with Heirloom Tomatoes, Red Onions, Cucumbers and Ranch Dressing or Balsamic Vinaigrette

ENTRÉES

Pepper-Crusted Beef Tenderloin with Bordelaise Sauce

Grilled Sugar-Cured Shrimp

Roasted Poblano and Gruyère Scalloped Potatoes

Browned Butter Haricot Verts with Almonds

Glazed Carrots

Yeast Rolls

DESSERTS

Layered White Cake Key Lime Tartlets

build your own buffet

build your own buffet includes

Freshly-Baked Rolls with Butter
Freshly Brewed Regular and Decaf Coffee
Herbal Teas. Iced Tea and Water

Minimum of 25 Guests

Choice of 2 Entrées *60 Per Person Choice of 3 Entrées *70 Per Person Choice of 4 Entrées *85 Per Person

SOUP AND SALAD

Choice of 2

Italian Wedding Soup

Crab Bisque

Seafood Gumbo

Carrot and Ginger Gazpacho

Tomato and Mozzarella Salad

Caesar Salad

Spinach Salad with Apples and Pecans

Tossed Salad with Choice of Dressing

Pasta Salad

Macaroni Salad

HOT SELECTIONS

Choice of 2, 3, or 4

Braised Lemon-Thyme Chicken Breast

Roasted Chicken with Pan Jus

Seared Salmon with Lemon-Caper Butter

Roasted Pork Loin with Apple Demi-Glace

Chicken Marsala with Mushrooms

Chicken Parmesan

Chicken Picatta

Smoked Pork Loin with Strawberry BBQ Sauce

ACCOMPANIMENTS

Choice of 3

Barbecued Baked Beans

Herb-Roasted Red Skinned Potatoes

Garlic Whipped Potatoes

Poblano Scalloped Potatoes

Rice Pilaf

Macaroni and Cheese

Browned Butter Green Beans

Whipped Sweet Potatoes

Steamed Broccoli

Spiced Cauliflower

Glazed Carrots

Cous Cous with Nuts and Herbs

Roasted Root Vegetables

DESSERTS

Buffet or family style | Choice of 2

Peach Cobbler

Key Lime Pie

Tiramisu Cookie

Chocolate Cake

Lemon Cake

Carrot Cake

Cannoli

Warm Brownie

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish and Freshly-Baked Rolls

\$300 Each

\$125 Chef's Labor Fee Per 50 Guests

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish and Freshly-Baked Rolls

\$300 Each

\$125 Chef's Labor Fee Per 50 Guests

BOURBON GLAZED HAM

Approximately 25 servings

Served with Assorted Mustards, Mayonnaise and Freshly-Baked Rolls *200 Each

\$125 Chef's Labor Fee Per 50 Guests

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce, and Freshly-Baked Rolls

\$125 Each

carving stations

\$125 Chef's Labor Fee Per 50 Guests

BEEF TENDERLOIN

Approximately **15** servings

Served with Creamy Horseradish, Assorted Mustards, Mayonnaise and Freshly-Baked Rolls

⁵350 Each

\$125 Chef's Labor Fee Per 50 Guests

ROASTED PORK LOIN

Approximately 25 servings

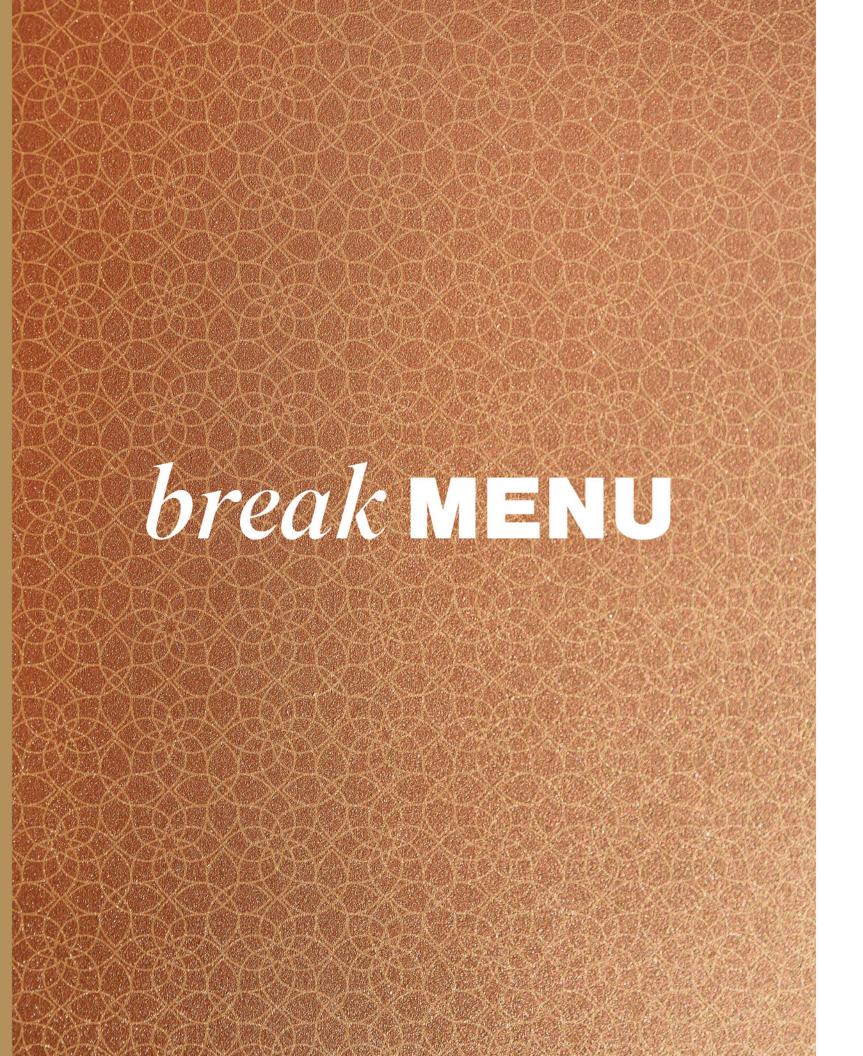
Served with a Bourbon Glaze

\$250 Each

\$125 Chef's Labor Fee Per 50 Guests

DINNER Catering Menu

DINNER Catering Menu



break package

SUNRISE MEETING

Minimum of 15 Guests

\$45 Per Guest if all breaks are purchased

CONTINENTAL BREAK

Refreshed for 1 hour

Sliced Fresh Fruit

Fruit-Filled Danishes

Muffins

Croissants

House-Made Jams

Infused Water, Orange, Apple and Cranberry Juice

Freshly Brewed Regular and Decaf Coffee

Herbal Teas

HOT BREAKFAST SANDWICHES

Choice of 2

Croissant with Portobello Mushroom, Goat Cheese, Arugula and Tomato Jam

Croissant with Scrambled Eggs, Ham and Swiss Cheese

Biscuit with Scrambled Eggs, Bacon and Cheddar Cheese

Biscuit with Scrambled Eggs and Sausage Patty

Biscuit with Scrambled Eggs, Sausage Patty and Cheddar Cheese

\$26 Per Guest

ALL-DAY BEVERAGE BREAK

Refreshed for 8 hours

Freshly Brewed Regular and Decaf Coffee

Herbal Teas

Soft Drinks and Bottled Water

\$15 Per Guest

MID-AFTERNOON BREAK

Refreshed for 1 hour

Cookies and Chocolate Brownies

Pretzel Bites with Beer Cheese

\$10 Per Guest

breaks

HALF-DAY beverage break

Minimum of 15 Guests

Refreshed for 4 hours

\$10 Per Guest

Freshly Brewed Regular and Decaf Coffee

Herbal Teas

Soft Drinks and Bottled Water

ALL-DAY beverage break

Minimum of 15 Guests

Refreshed for 8 hours

\$15 Per Guest

Freshly Brewed Regular and Decaf Coffee

Herbal Teas

Soft Drinks and Bottled Water

HEALTH AND HAPPINESS one hour specialty-themed break

Minimum of 15 Guests

\$15 Per Guest

Whole Fruit

Hummus and Pita

Vegetable Crudites

Yogurt with House-Made Granola

Granola Bars

Freshly Brewed Regular and Decaf Coffee

Herbal Teas

Soft Drinks and Bottled Water

SWEET AND SALTY

one hour specialty-themed break

Minimum of 15 Guests

\$12 Per Guest

Assorted Cookies

Chocolate Brownies

Pretzel Bites with Beer Cheese

Freshly Brewed Regular and Decaf Coffee

Herbal Teas

Soft Drinks and Bottled Water

CUPCAKES GALORE

one hour specialty-themed break

Minimum of 15 Guests

\$14 Per Guest

Chocolate with Chocolate Icing

Vanilla with Buttercream Icing

Red Velvet with Cream Cheese Icing

Freshly Brewed Regular and Decaf Coffee

Herbal Teas

Soft Drinks and Bottled Water

á la carte

Á LA CARTE beverages

Freshly Brewed Regular and Decaf Coffee	\$36 per gallon
Specialty Flavored Coffee	\$38 per gallon
Lemonade	\$29 per gallon
Fruit Juice: Orange, Apple or Cranberry	\$20 per gallon
Iced Tea	\$23 per gallon
Hot Chocolate	\$3 each
Soft Drinks	\$3 each
Herbal Teas	\$3 each
Bottled Water	\$3 each
Individual Fruit Juices	\$4 each
Rockstar Energy Drink	\$5 each

Á LA CARTE snacks

Individual Fruit-Flavored Yogurts	\$3.50 each
Whole Fresh Fruit: Bananas, Apples and Seasonal Varieties	\$2.50 each
Fruit-Filled Danishes	\$35 per dozen
Blueberry Muffins	\$30 per dozen
Sliced Bagels with Cream Cheese	\$33 per dozen
Jumbo Cookies: Chocolate Chip, Oatmeal Raisin and Tiramisu	\$30 per dozen
Granola Bars	\$3 each
Candy Bars and M&M's®	\$3 each
Hummus with Pita	\$30 per pound
Smoked Almonds	\$35 per pound
Assorted Potato Chips (individual bags)	\$2.50 each
Trail Mix (individual bags)	\$3 each



One Quart: Serves Approximately 15 Guests

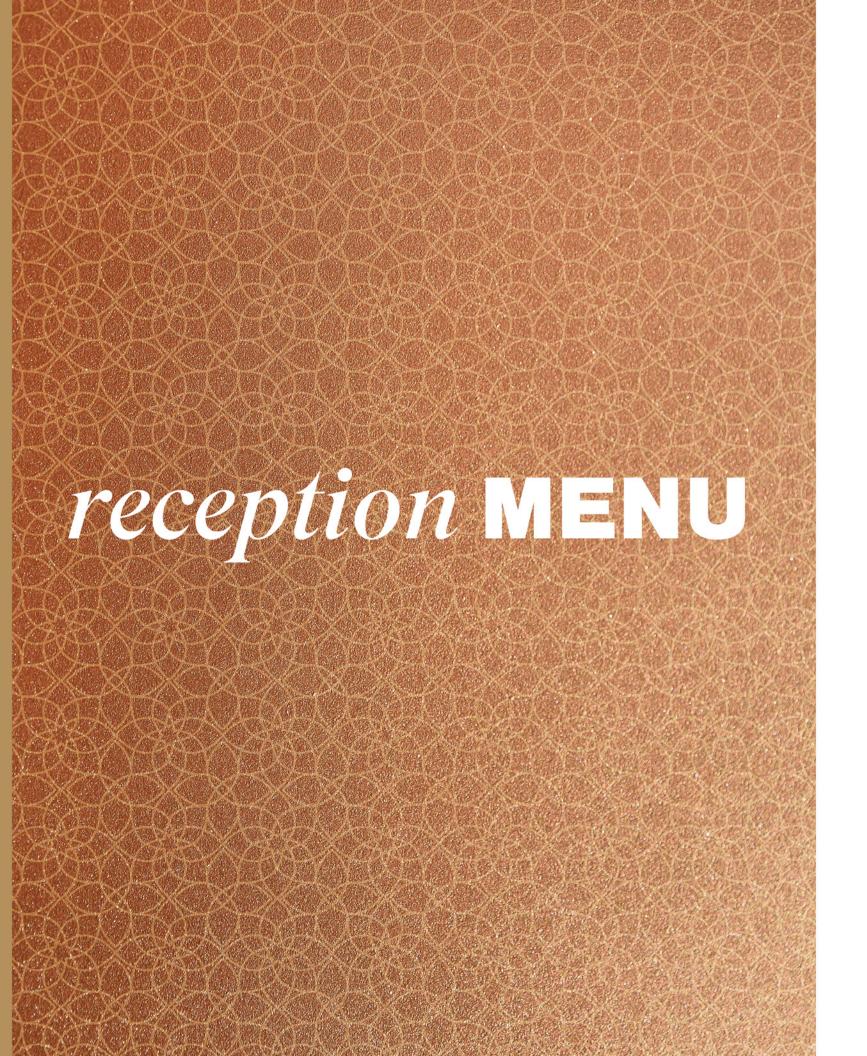
Served with Corn Tortilla and Toasted Pita Chips

HOT

Crab and Spinach	\$50 per quart
Spinach and Artichoke	\$40 per quart
Queso Cheese	\$36 per quart

COLD

French Onion	\$32 per quart
Chickpea Hummus	\$35 per quart
Salsa	\$30 per quart
Guacamole	\$35 per quart



light selections

INTERNATIONAL & DOMESTIC CHEESE display

Assorted Imported and Domestic Cheeses with Traditional Accompaniments
Served with Lavash and Crackers

Small \$200 serves 25 guests

Medium \$250 serves 50 guests

Large \$350 serves 100 guests

CRUDITÉS display

Assortment of Freshly Cut Seasonal and Marinated Vegetables Served with Ranch or Blue Cheese Dressing

Small \$175 serves 25 guests

Medium \$225 serves 50 guests

Large \$325 serves 100 guests

FRESH SEASONAL FRUIT display

Sliced Seasonal Fresh Fruit Served with Rebecca Sauce

Small \$100 serves 25 guests

Medium \$175 serves 50 guests

Large \$275 serves 100 guests

CHARCUTIERIE display

Imported and Locally-Cured Meats, Imported and Domestic Cheeses, Assorted Olives, Pickled Vegetables, Mustards and Accompaniments Served with Lavash and Crackers

Small \$225 serves 25 guests

Medium \$275 serves 50 guests

Large \$375 serves 100 guests

DRY SNACKS

Trail Mix (individual bags)

Jumbo Cookies: Chocolate Chip,
Oatmeal Raisin, Tiramisu

Granola Bar

Candy Bars and M&M's® \$3 each
Hummus with Pita

Smoked Almonds

Assorted Chips (individual bags)

\$30 per pound
\$30 per pound
\$35 per pound

DIPS

One Quart: serves approximately 15 guests

Served with Corn Tortilla and Toasted Pita Chips

HOT

Crab and Spinach \$50 per quart
Spinach and Artichoke \$40 per quart
Queso Cheese \$36 per quart
Buffalo Chicken \$36 per quart

COLD

French Onion \$32 per quart
Chickpea Hummus \$35 per quart
Salsa \$30 per quart
Guacamole \$35 per quart

RECEPTION Catering Menu

\$3 each

hors d'oeuvres

COLD hors d'oeuvres

Minimum order is **3** *dozen pieces per item*

HORS D'OEUVRES

\$36 Per Dozen

Deviled Eggs

Crab Crostini

Charcuterie Cup

Cantaloupe and Prosciutto Skewer

Tomato Bruschetta

Fig Jam and Blue Cheese Crostini

Tomato and Mozzarella Skewer

Fruit Skewer

Tapenade Crostini

Goat Cheese and Red Pepper Tartlet

Spinach and Artichoke Tartlet

PREMIUM HORS D'OEUVRES

\$44 Per Dozen

Beef Tenderloin Crostini

Blackened Shrimp and Mango Salsa Shooter

Shrimp Cocktail

Tuna Poke with Seaweed Salad

Blistered Grape and Mascarpone Crostini

Bacon-Wrapped Dates

Lobster Crostini

Endive and Smoked Salmon Mousse

Blue Cheese-Wrapped Grapes

HOT hors d'oeuvres

Minimum order is 3 dozen pieces per item

HORS D'OEUVRES

\$38 Per Dozen

Assorted Mini Quiche

Jalapeño Poppers

Corn Fritters

Crab Beignets

Chicken Wings

Andouille and BBQ

Chicken Satay

Arancini

Meatballs and Chimichurri

Chicken Tenders and Ranch

Chipotle Chicken Empanada

PREMIUM HORS D'OEUVRES

\$46 Per Dozen

Miniature Beef Wellington

Bacon-Wrapped Scallops

Miniature Chicken Kabobs

Bacon-Wrapped Shrimp and Poblano Cheese

Chicken and Waffles

Crabcake Sliders

Crab and Corn Fritters

Honey and Sriracha Meatballs

Pulled Pork Sliders

carving stations

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish and Freshly-Baked Rolls

\$300 Each

\$125 Chef's Labor Fee Per 50 Guests

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish and Freshly-Baked Rolls

\$300 Each

\$125 Chef's Labor Fee Per 50 Guests

BOURBON GLAZED HAM

Approximately **25** servings

Served with Assorted Mustards, Mayonnaise and Freshly-Baked Rolls

\$200 Each

\$125 Chef's Labor Fee Per 50 Guests

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce, and Freshly-Baked Rolls

\$125 Each

\$125 Chef's Labor Fee Per 50 Guests

BEEF TENDERLOIN

Approximately 15 servings

Served with Creamy Horseradish, Assorted Mustards, Mayonnaise and Freshly-Baked Rolls

\$350 Each

\$125 Chef's Labor Fee Per 50 Guests

ROASTED PORK LOIN

Approximately 25 servings

Served with a Bourbon Glaze

\$250 Each

\$125 Chef's Labor Fee Per 50 Guests

specialty stations

Minimum of 25 Guests

Minimum order is 2 specialty stations

SALAD station

\$12 Per Guest

Choice of 2

Caprese Salad with Ciliegine Mozzarella, Grape Tomatoes, Basil and Balsamic Vinaigrette

Beet Salad with Fresh Mozzarella, Arugula, Candied Pecans and Basil Vinaigrette

Southwestern Black Bean and Corn Salad

Caesar Salad with Tomatoes, Croutons, Parmesan Cheese and Caesar Dressing

Southwestern Caesar Salad with Tomatoes, Croutons, Parmesan Cheese, Tortilla Strips and Chipotle-Caesar Dressing

Spinach Salad with Strawberries, Candied Pecans, Goat Cheese and Balsamic Vinaigrette

Jicama Coleslaw with Jalapeño Ranch

PASTA station

\$16 Per Guest

\$125 chef's labor fee per 50 guests for a 2-hour reception

PASTA SELECTION

Choice of 2

Penne

Orecchiette

Cheese Tortellini

Fusilli

SAUCE SELECTION

Choice of 2

Classic Tomato,

Bolognese (Meat)

Alfredo

Vodka (Tomato Cream)

PROTEIN SELECTION

Choice of 1

Grilled Chicken

Meatballs

MAC AND CHEESE station

\$12 Per Guest

Cavatappi Pasta

White Cheese Sauce

Cheddar Cheese Sauce

Bacon

Chorizo

Onion

Peppers

Peas

TACO station

\$16 Per Guest

\$125 chef's labor fee per 50 guests for a 2-hour reception

INCLUDES

Flour Tortilla

Lettuce

Tomatoes

Onions

Jalapeños

Cheddar Cheese

Sour Cream

Cilantro

PROTEIN SELECTION

Choice of 2

Ground Beef

Flank Steak

Grilled Chicken,

Carnitas (Pork)

SALSA SELECTION

Choice of 2

Salsa, Salsa Verde

Spicy Salsa, Guacamole

Pico de Gallo

SLIDER station

\$18 Per Guest

Choice of 2

Chicken

Beef

Buffalo Chicken

Pulled Pork

SIDE SELECTION

Choice of 2

Potato Salad

Cole Slaw

House-Made Chips

Tater Tots

French Fries

CHICKEN WING station

\$18 Per Guest

WING SAUCE SELECTION

Choice of 2

Hot

BBQ

Sweet Chili

Dry Rub

Honey Mustard

SIDE SELECTION

Choice of 2

Potato Salad

Cole Slaw

House-Made Chips

Tater Tots

French Fries

RECEPTION Catering Menu

RECEPTION Catering Menu

confections

MINIATURE DESSERT buffet

Minimum order is 3 dozen

\$36 Per Dozen

TARTLETS

Cheesecake

Key Lime

Cherry

Berries and Cream

Boston Cream

Chocolate

Chocolate and Raspberry

Lemon (Meringue or Plain)

Pumpkin Pecan

SHOOTERS AND TRIFLES

Cheesecake

Strawberry Shortcake

Key Lime

Berries and Cream

Pineapple Upside Down Cake

Carrot Cake

Tiramisu

Banana Pudding

Black Forest

CAKES AND BARS

Red Velvet

Carrot Cake

Texas Chocolate and Pecan

Brownies

Blondies

Pecan Bars

Strawberry and Oats

Lemon Bars

COOKIES

Chocolate Chip

Espresso Chip

Tiramisu

Sugar Cookie

Peanut Butter (GF)

Oatmeal Raisin

Coconut Macaroons

CHOCOLATE COVERED

Strawberries

Maraschino Cherries

Peanut Butter (Buckeye Balls)

Caramel Pecan Clusters

Pretzels

Dessert Hummus with Wafers (Vegan)

Cookies and Cream Truffle

Baklava Minis

DESSERT stations

BANANAS FOSTER STATION

Minimum of 25 Guests

\$15 Per Guest

\$125 chef's labor fee per 50 guests

Bananas

Spiced Rum

Cinnamon Sugar

Vanilla Gelato

Biscotti

GOURMET COFFEE STATION

^{\$}8 Per Guest

Freshly Brewed Regular

and Decaf Coffee with

Shaved Chocolate,

Whipped Cream, Flavored Syrups Minimum of 15 Guests

AND PIE TABLE

GRANDMOTHER'S COBBLER

^{\$}9 Per Guest

Cheesecake Key Lime

Cherry

Berries and Cream

Boston Cream

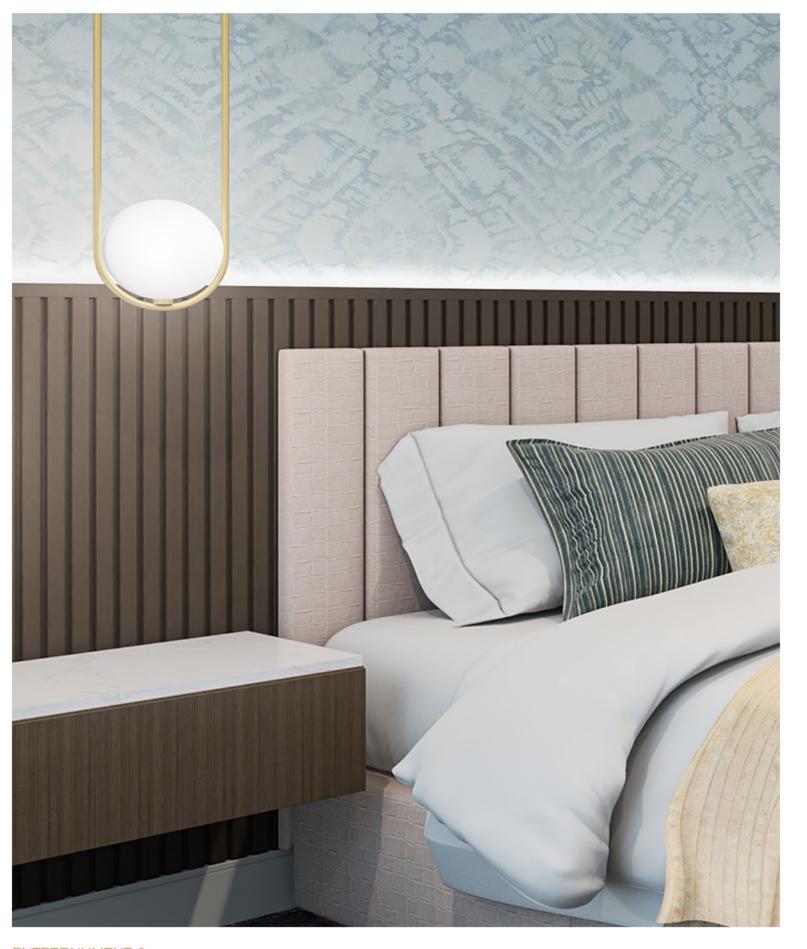
Chocolate

Chocolate and Raspberry

Lemon (Meringue or Plain)

Pumpkin Pecan





snapshot

122 LUXURIOUS HOTEL ROOMS wake up in winning style

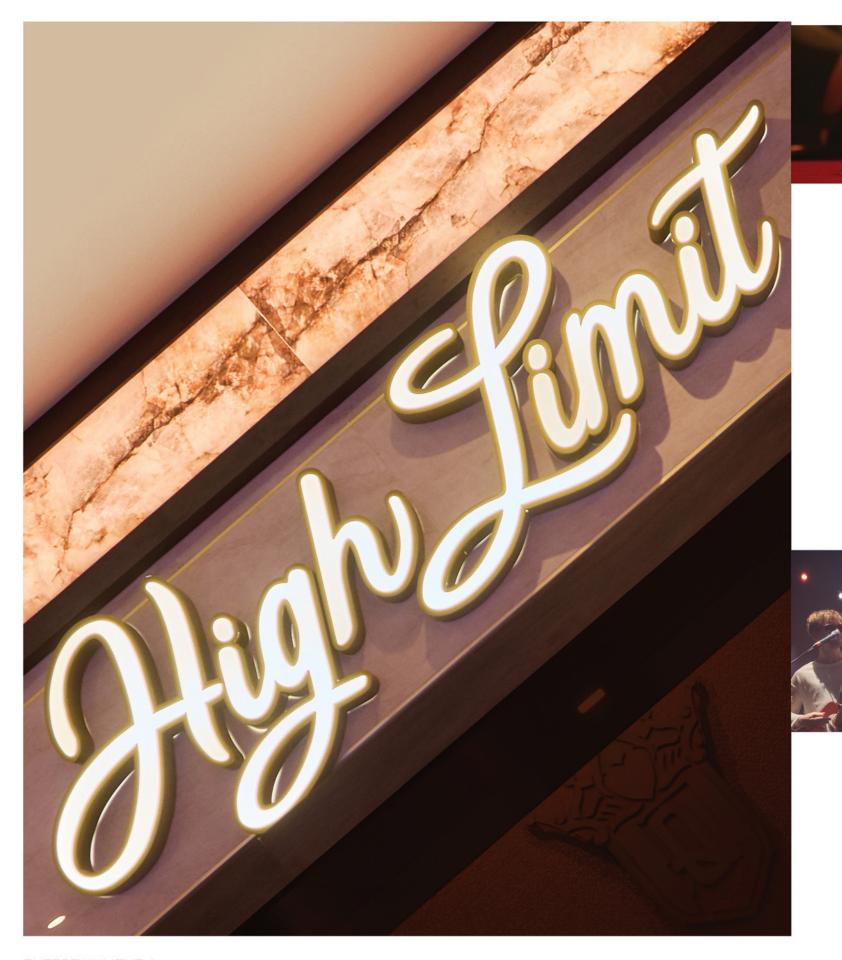
7 RESTAURANTS, BARS & LOUNGES from fine dining to an incredible rooftop venue

1,000 SLOT MACHINES the latest and greatest, plus all your favorites

36 TABLE GAMES blackjack, roulette, craps, and more

PLUS, **LIVE** ENTERTAINMENT from regional bands & DJs to national touring acts

RESORT to **GREATNESS**



RAISE YOUR GAME and your expectations.

Our exhilarating gaming floor is a winning way to wrap a productive day. Put yourself in the center of the action and let your luck run wild with 1,000 of the latest and greatest slots and 36 thrilling table games including favorites like blackjack, roulette, craps, and more. Looking to take your hot streak to new heights? Our six-table Poker Room features exciting live hand promotions and tournaments.

MAKE SOME NOISE

Amplify your fun. From up-and-coming regional bands and national touring acts to the hottest DJs and incredible tribute shows, the stage is set for unforgettable evenings with the best live entertainment.

ENTERTAINMENT & On-Site Amenities

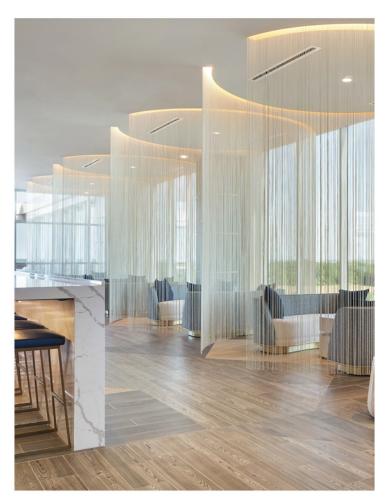


Send your SENSES SOARING

From delicious lattes in the morning to rooftop margaritas at night-and all the tantalizing ways to indulge in between, our unique dining venues are well prepared to satisfy all your

ENTERTAINMENT & On-Site Amenities

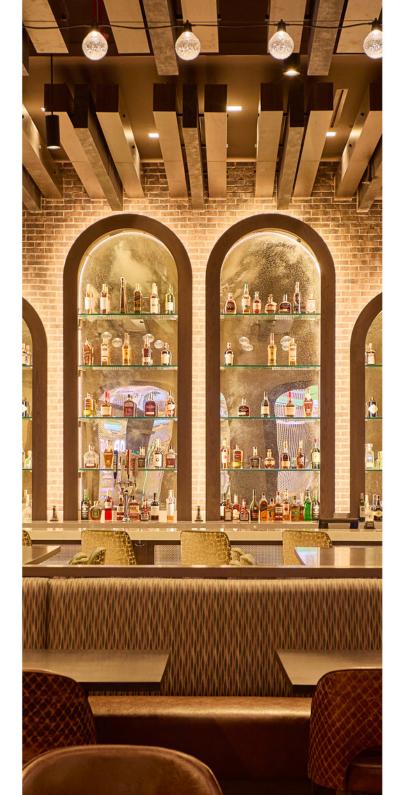




Altitude Bar & Lounge



The Soda Shoppe



Rockwood Bar & Grill



The Queen's Beans Coffee Shop



The Lobby Bar



Standard Queen Room

WAKE UP IN WINNING STYLE.

Relax and unwind in one of our **122 luxurious hotel rooms**, including our elegant king suites. Located just steps away from our event spaces and more fabulous amenities, staying over is a great way to turn a wonderful meeting into the perfect escape.

Room amenities include comfortable pillow top beds, 55" LCD TVs with streaming capability, mini fridge, coffee station, steamer, seasonal pool access, and beyond.



Standard King Room



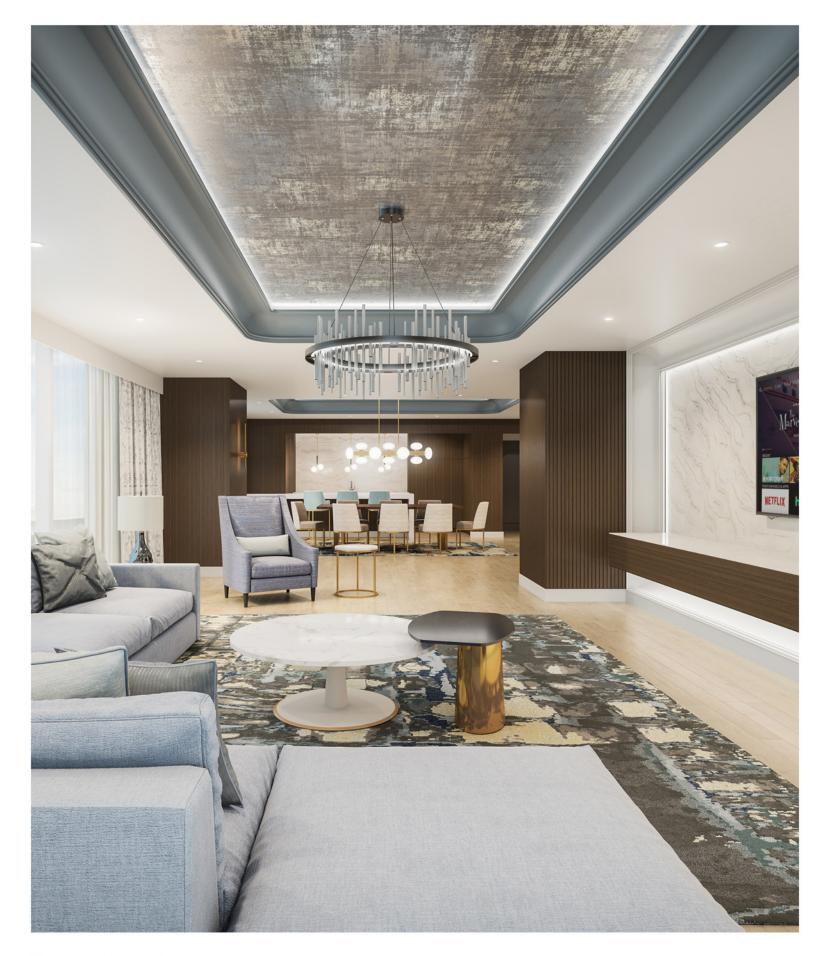


king suites



ENTERTAINMENT & On-Site Amenities

ENTERTAINMENT & On-Site Amenities





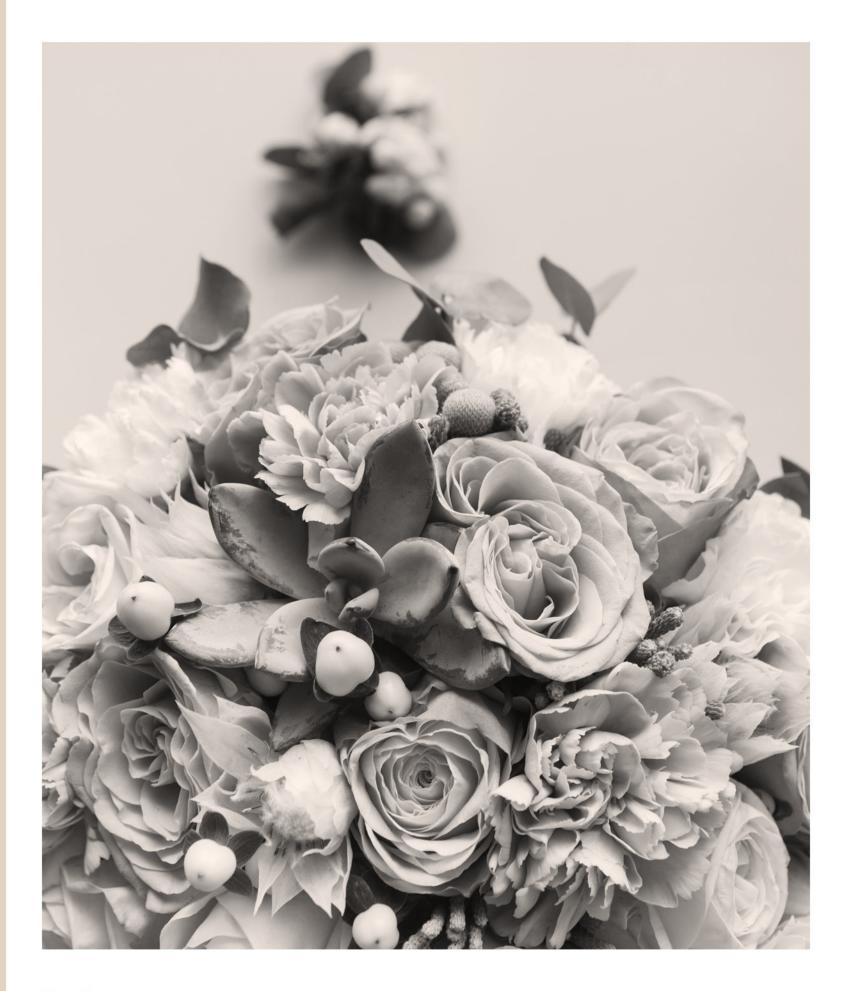
presidential suite



ENTERTAINMENT & On-Site Amenities

ENTERTAINMENT & On-Site Amenities





Planned to PERFECTION

As if having the perfect venue wasn't enough, your event will also benefit from the expertise and thoughtful touches provided by our incredible Event Services team. So you can relax knowing every detail of your vision—and then some—will be flawlessly executed.

WE OFFER:

- Professional staff for setup, service, and cleanup.
- Audio/visual support, including microphones, screens, projectors, and staging as needed.
- Coordination with trusted vendors for entertainment, rentals, or specialty services.

DECORATIONS

We'll help you bring your vision to life with décor options tailored to your theme and budget.

EXAMPLES INCLUDE:

- Table linens, napkins, and chair covers in your preferred colors.
- Elegant centerpieces—floral arrangements, candles, or custom pieces.
- Accent lighting, draping, or backdrops to transform the space.
- Branded or themed signage and table numbers.
- Balloon installations, seasonal décor, or themed props (available by request).
- Recommendations for local décor partners for more elaborate design needs.

Event Services



Lucky us. LUCKY YOU.

We partner with some of the best vendors in the business, and they're all ready to help make your next event a spectacular success. Based on your event, our team will put you in direct contact with one of our local partners.

DECORATOR

ChipRich Marketing courtney@chiprichmarketing.com

WEDDING PLANNER / DECORATOR

Simple2Elegant simp2elgnt@aol.com

PHOTOGRAPHER

Images Photography
myimagesphotography@gmail.com

FLORIST

Enchanted Essence debbysutherlin5@gmail.com

Local Vendors



A CHURCHILL DOWNS PROPERTY

4500 East Margaret Drive | Terre Haute, IN 47803 (812) 917-0591 TerreHauteCasino.com

Must be 21 or older. Terre Haute Casino Resort promotes responsible gaming. Please play responsibly.

Gambling Problem? Call 1-800-9-WITH-IT or text INGAMB to 53342.