



**MEETINGS & EVENTS**  
*on another level.*



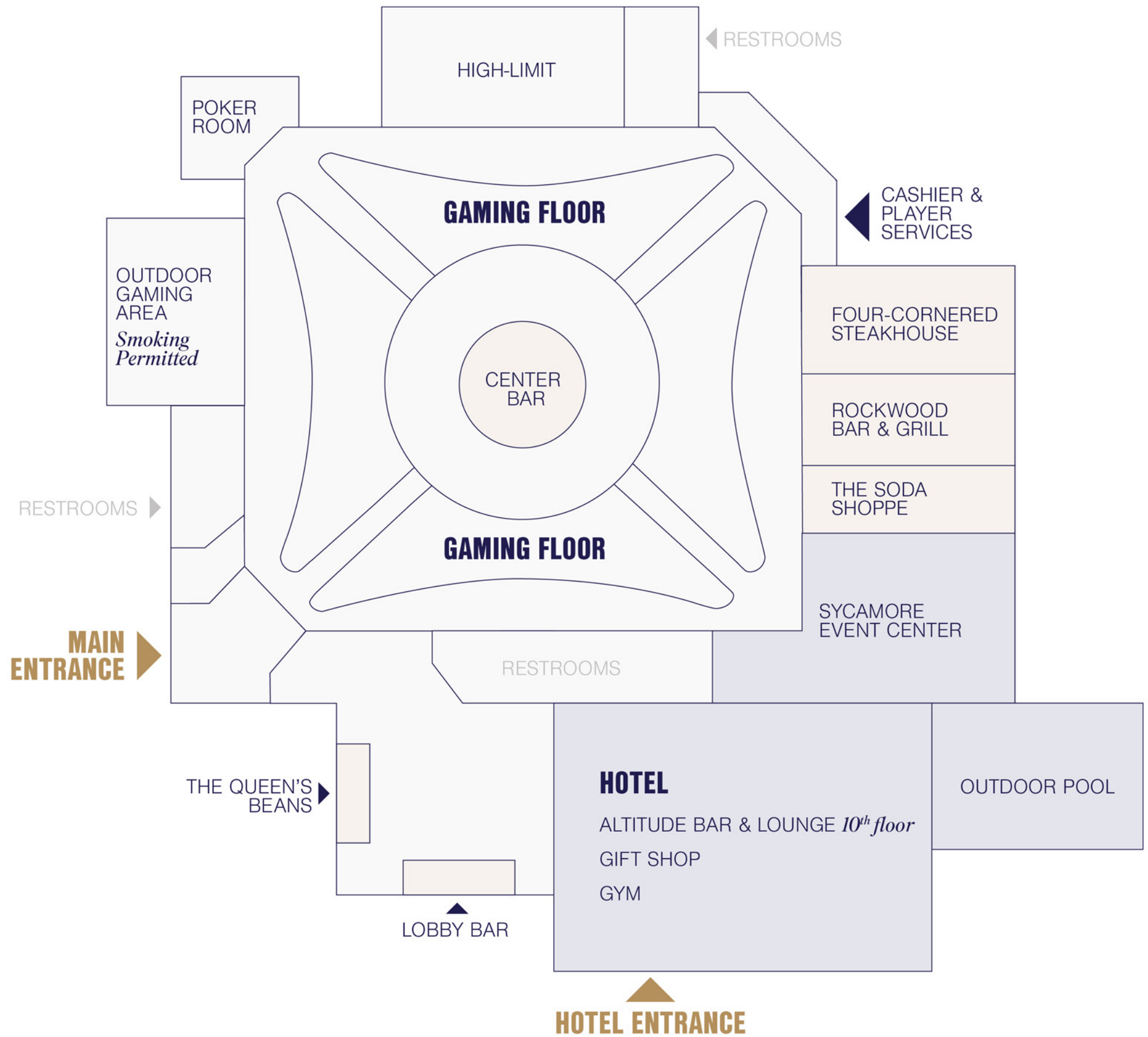


# *Excellence* MEETS WITH EXCITEMENT.

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.

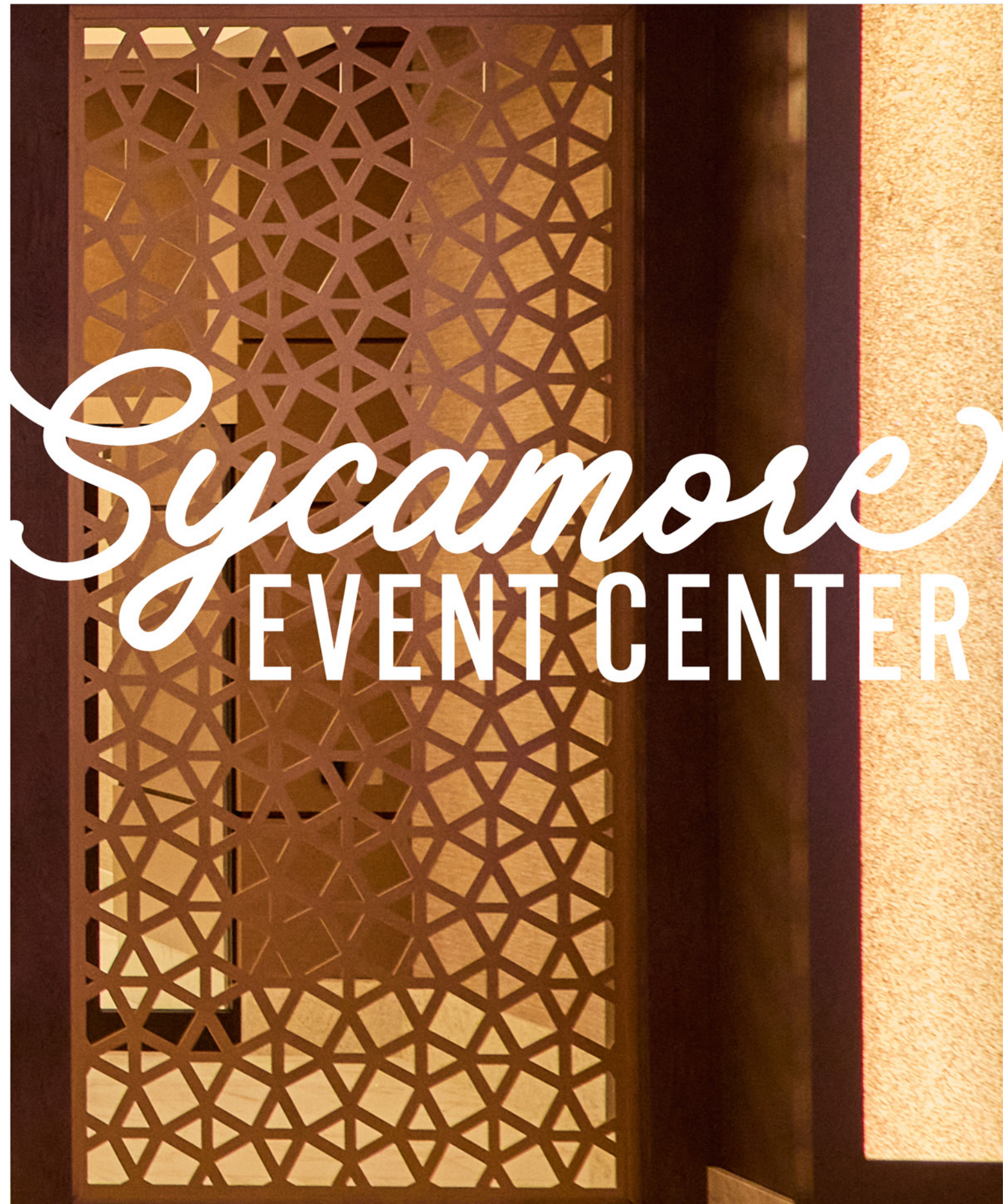


TERRE HAUTE  
**CASINO  
RESORT**





*venue*  
OVERVIEW



# Sycamore

## EVENT CENTER

## *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

## 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

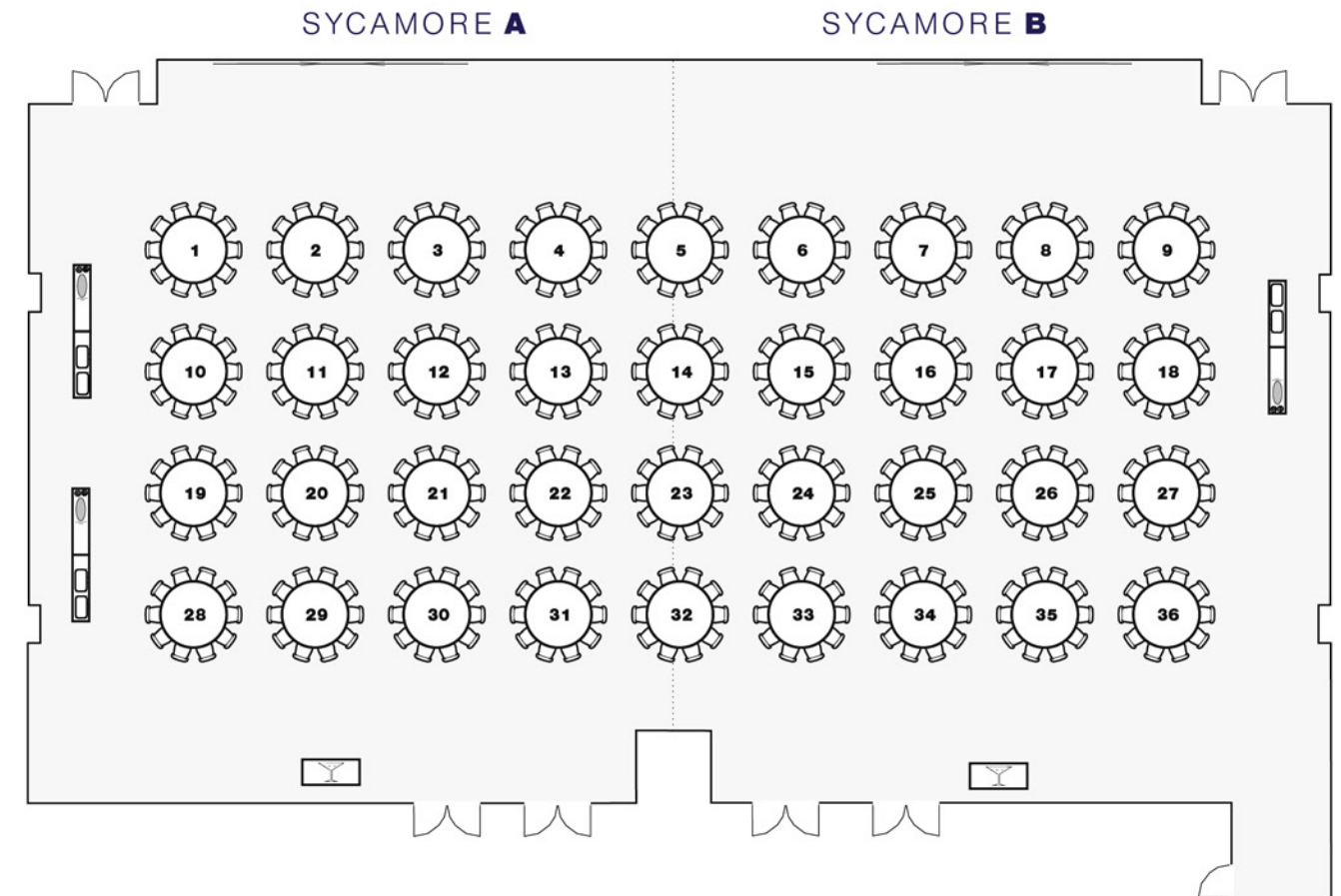
#### ATTENDEE CAPACITY

- 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

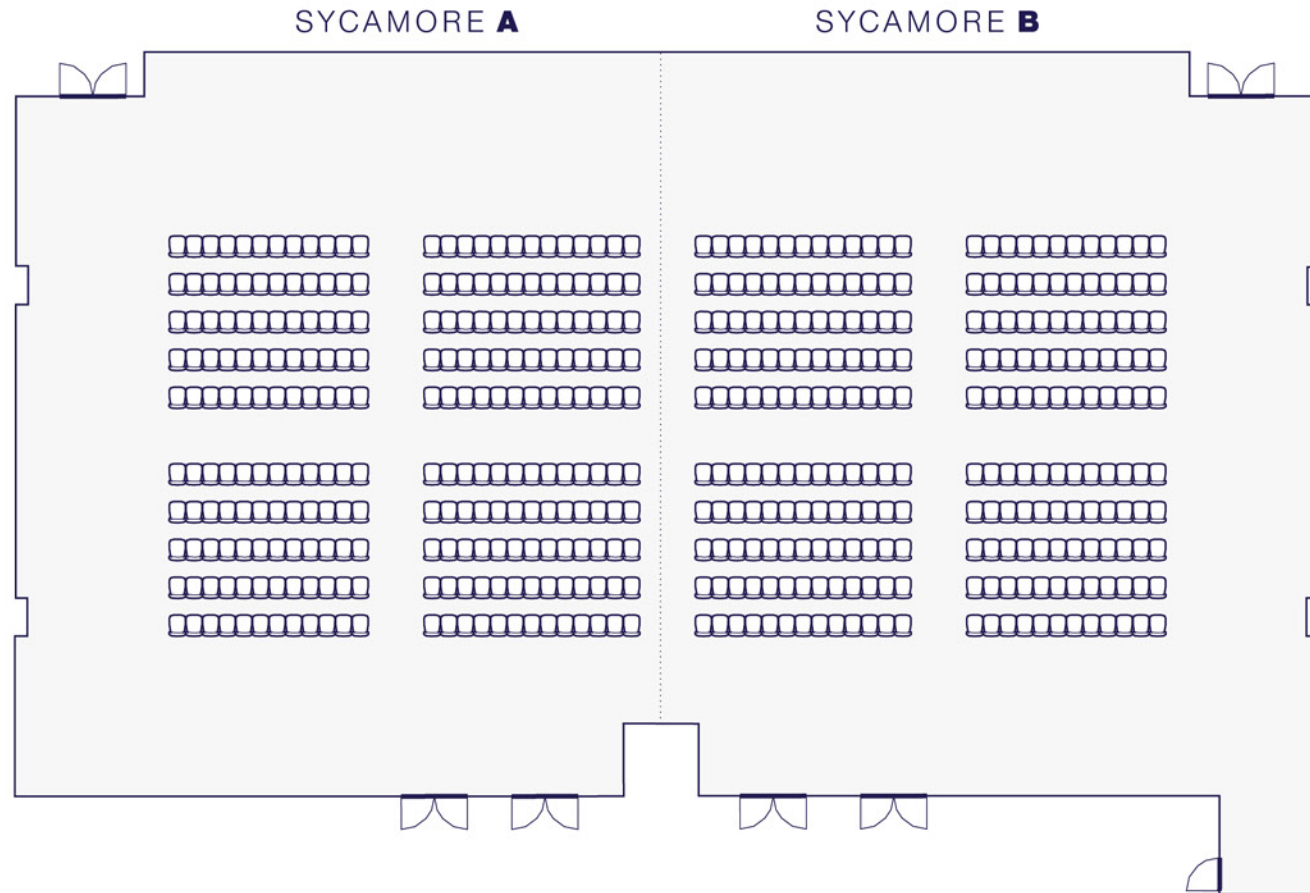
**360** SEATS

**42** TABLES



# *theater*

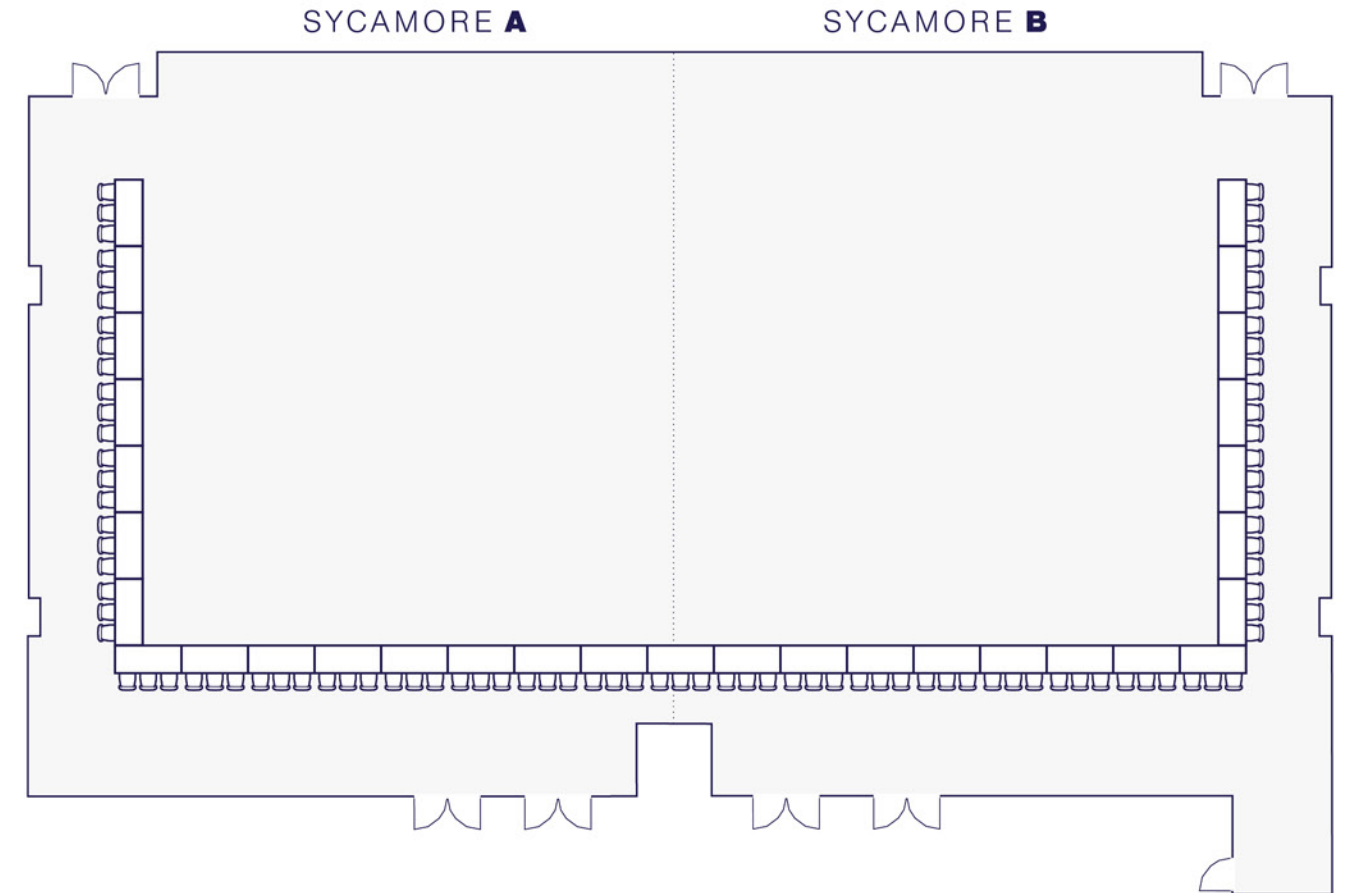
**500** SEATS



# *u-shape*

**93** SEATS

**31** TABLES



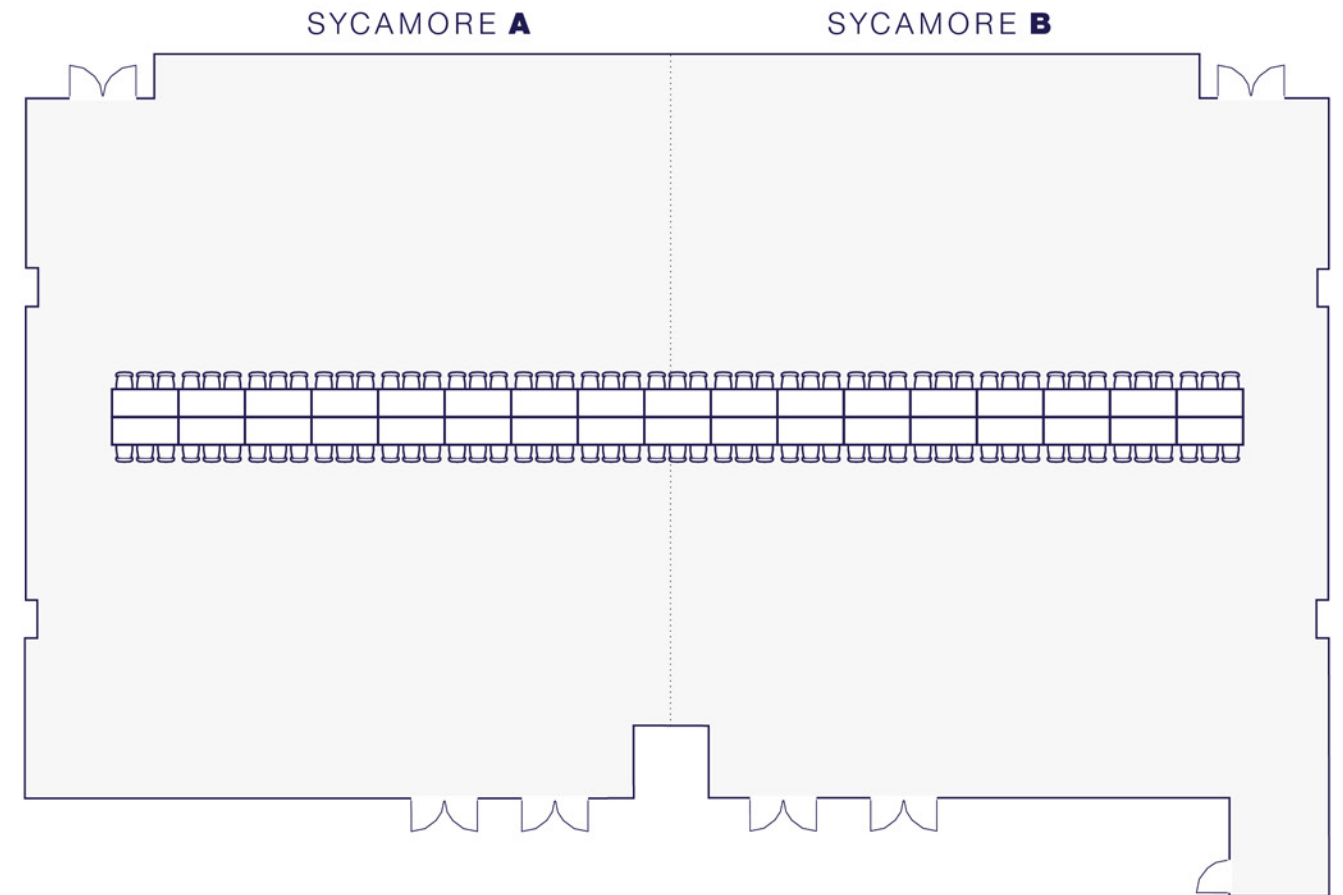
# classroom

**351** SEATS  
**117** TABLES



# conference

**102** SEATS  
**34** TABLES



# Sycamore

## 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

### BEER

**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

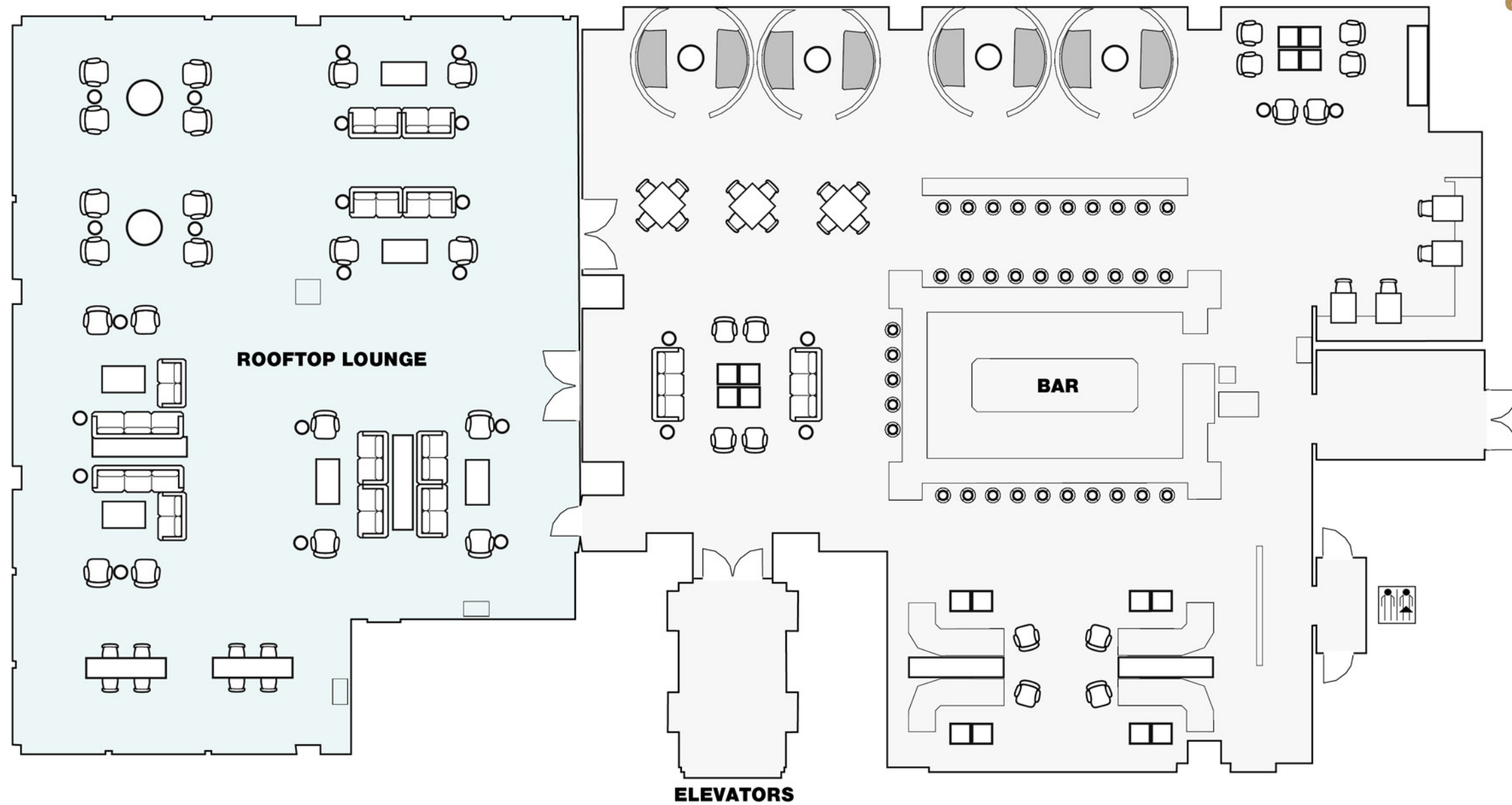


# *Above and* **BEYOND COMPARE.**

Sip and savor in style at **Altitude Bar & Lounge**, located on the 10<sup>th</sup> 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.

**Altitude**  
BAR & LOUNGE

**93** SEATS  
**68** TABLES





*Altitude Rooftop Lounge*



*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**



*Hidden gem.*  
UNAPOLOGETIC  
SPIRIT.

Where vice meets virtue in a glass. **Red Light & Rye Lounge** is an intimate speakeasy-style bourbon bar hidden behind a discreet picture door in the high-limit slot area. With a refined 1920s aesthetic, curated bourbons, and a distinctly exclusive atmosphere, it's an ideal setting for elevated receptions or private gatherings, **accommodating up to 50 guests.**



# Outdoor Pool



## *Make a* **SPLASH.**

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.



*Catering*

# MENU

# breakfast MENU

## **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

*Prices subject to service charge and applicable tax.*

# 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

## Each breakfast buffet includes

Orange, Apple and Cranberry Juice, Bottled Water  
Fruit and Cheese-Filled Danishes  
Blueberry Muffins and Bagels with Cream Cheese  
Freshly Brewed Regular and Decaf Coffee and Herbal Teas

## THE MIDWESTERN 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

# *lunch* MENU

## *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**

**\$26 Per Guest**

Roasted Airline Chicken Breast with Natural Juices,  
Roasted Red Potatoes and Green Beans  
**\$33 Per Guest**

**\$33 Per Guest**

Chicken Breast with Mushroom Marsala Sauce,  
Parmesan Risotto and Broccoli  
**\$32 Per Guest**

**\$32 Per Guest**

Chicken Parmesan, Roasted Red Potatoes  
and Green Beans  
**\$31 Per Guest**

**\$31 Per Guest**

Seared Salmon with Beurre Blanc, Fingerling Potatoes  
and Green Beans  
**\$36 Per Guest**

**\$36 Per Guest**

Smoked Pork Chop, Sweet Potato Mash and Brussels Sprouts  
**\$34 Per Guest**

**\$34 Per Guest**

Petite (4 oz.) Filet Mignon, Mashed Potatoes and Asparagus  
**\$44 Per Guest**

**\$44 Per Guest**

Seared Salmon with Beurre Blanc and Chicken Breast,  
Fingerling Potatoes and Asparagus  
**\$42 Per Guest**

**\$42 Per Guest**

Petit Filet Mignon (4 oz.) and Chicken Breast, Lemon Butter,  
Mashed Potatoes, Asparagus and Glazed Carrots  
**\$49 Per Guest**

**\$49 Per Guest**

## **DESSERTS**

### *Choice of 1*

Cheesecake

Chocolate Cake

Tiramisu

Key Lime Pie

Berry Lemon Cake

Cannoli

*Prices subject to service charge and applicable tax.*

# 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*

## *Lunch buffets include*

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

Iced Tea and Water

### **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

### **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

# dinner 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

*Prices subject to service charge and applicable tax.*

# dinner buffets

## *Dinner buffets include*

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

### **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

### **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

# 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

# *break* 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**

*Prices subject to service charge and applicable tax.*

# 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

# à la carte

## À 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

## À 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

# 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

## COLD

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

# reception MENU

## 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

Jumbo Cookies: Chocolate Chip, Oatmeal Raisin, Tiramisu	\$30 per dozen
Granola Bar	\$3 each
Candy Bars and M&M's®	\$3 each
Hummus with Pita	\$30 per pound
Smoked Almonds	\$35 per pound
Assorted Chips (individual bags)	\$2.50 each
Trail Mix (individual bags)	\$3 each

### 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

Prices subject to service charge and applicable tax.

# 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**

<sup>§</sup>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**

<sup>§</sup>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

# 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

### GRANDMOTHER'S COBBLER AND PIE TABLE

Minimum of 15 Guests  
\$9 Per Guest

Cheesecake  
Key Lime  
Cherry  
Berries and Cream  
Boston Cream  
Chocolate  
Chocolate and Raspberry  
Lemon (Meringue or Plain)  
Pumpkin Pecan



*entertainment &*  
ON-SITE AMENITIES



# *snapshot*

**122** LUXURIOUS HOTEL ROOMS  
*wake up in winning style*

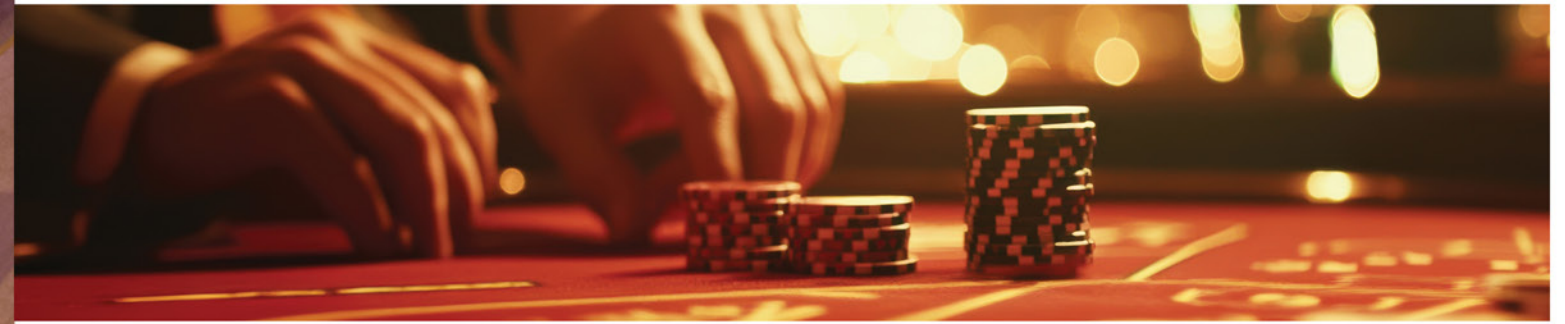
**7** RESTAURANTS, BARS & LOUNGES  
*from fine dining to an incredible rooftop venue*

**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.



RESTAURANTS  
*bars & lounges*



*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 guests' cravings.

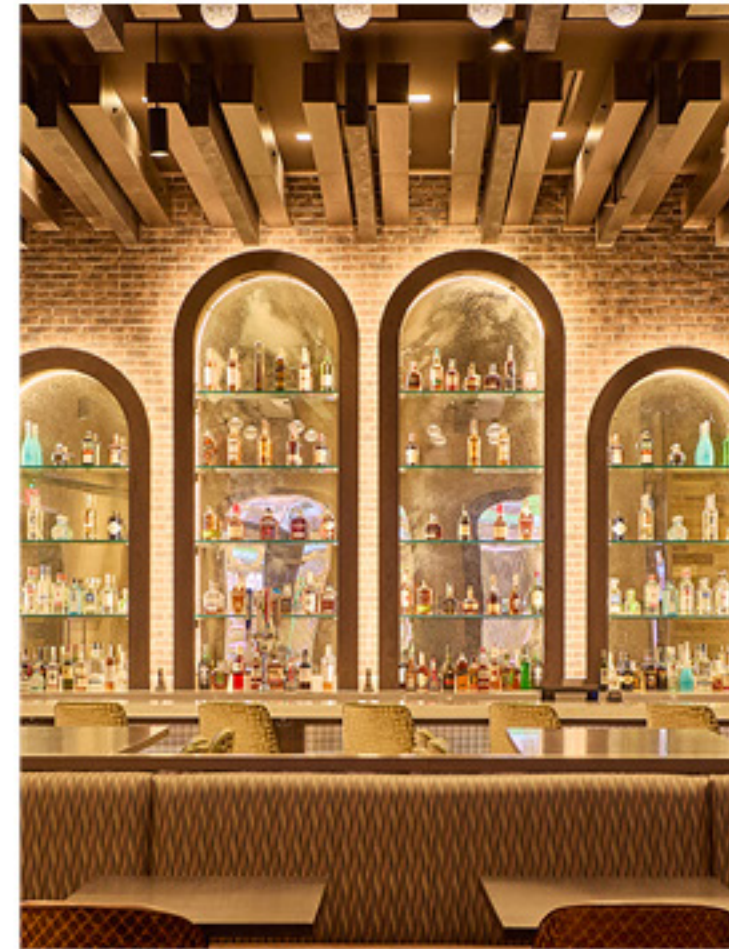




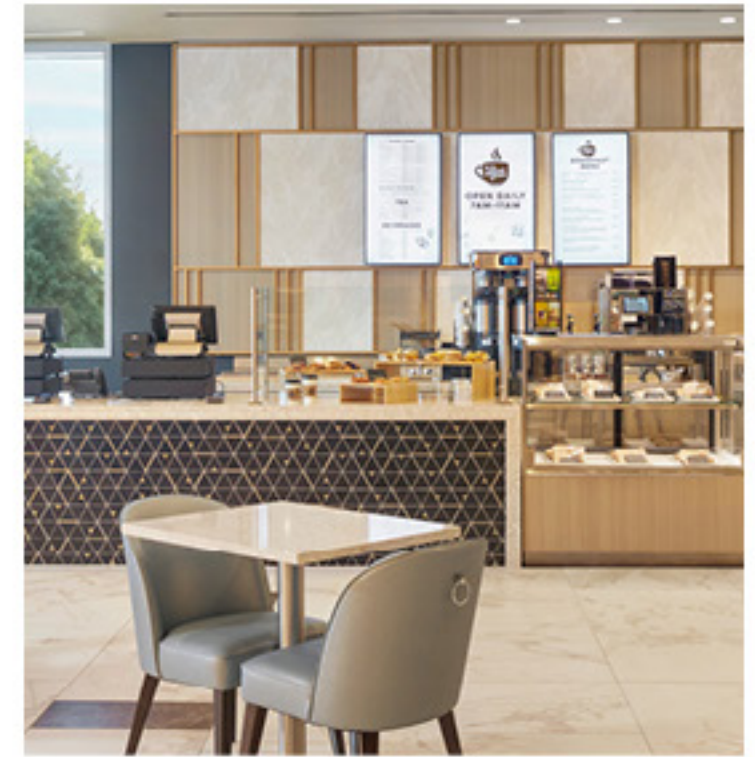
*Four Cornered Steakhouse*



*Altitude Bar & Lounge*



*Rockwood Bar & Grill*



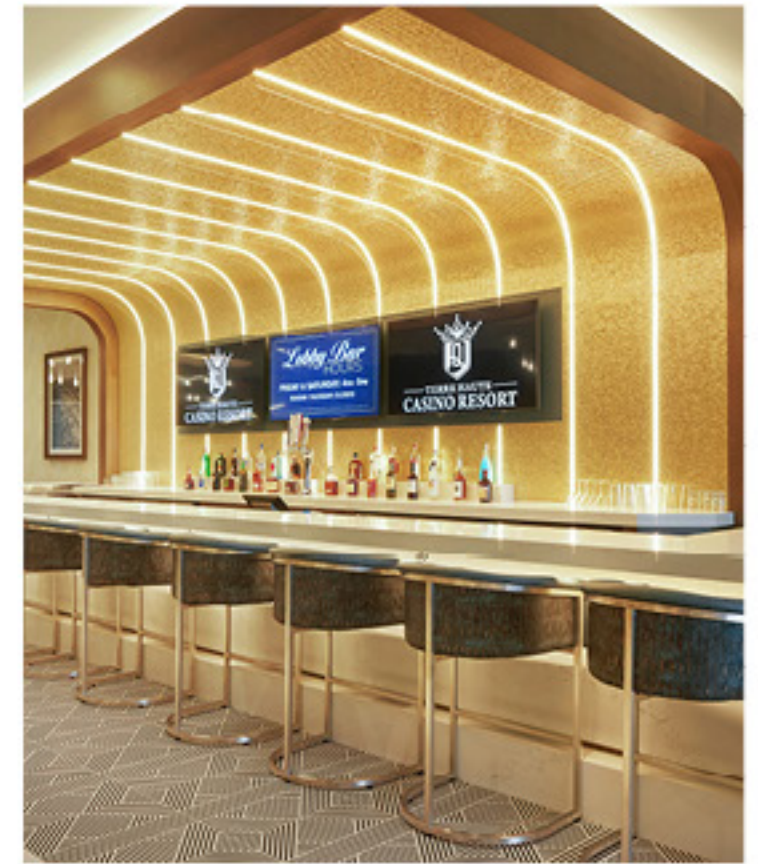
*The Queen's Beans Coffee Shop*



*The Soda Shoppe*



*Red Light & Rye Lounge*



*The Lobby Bar*



# HOTEL *rooms*



*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*





# *presidential suite*





*event*  
SERVICES



# *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.



*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



**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.  
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