



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.

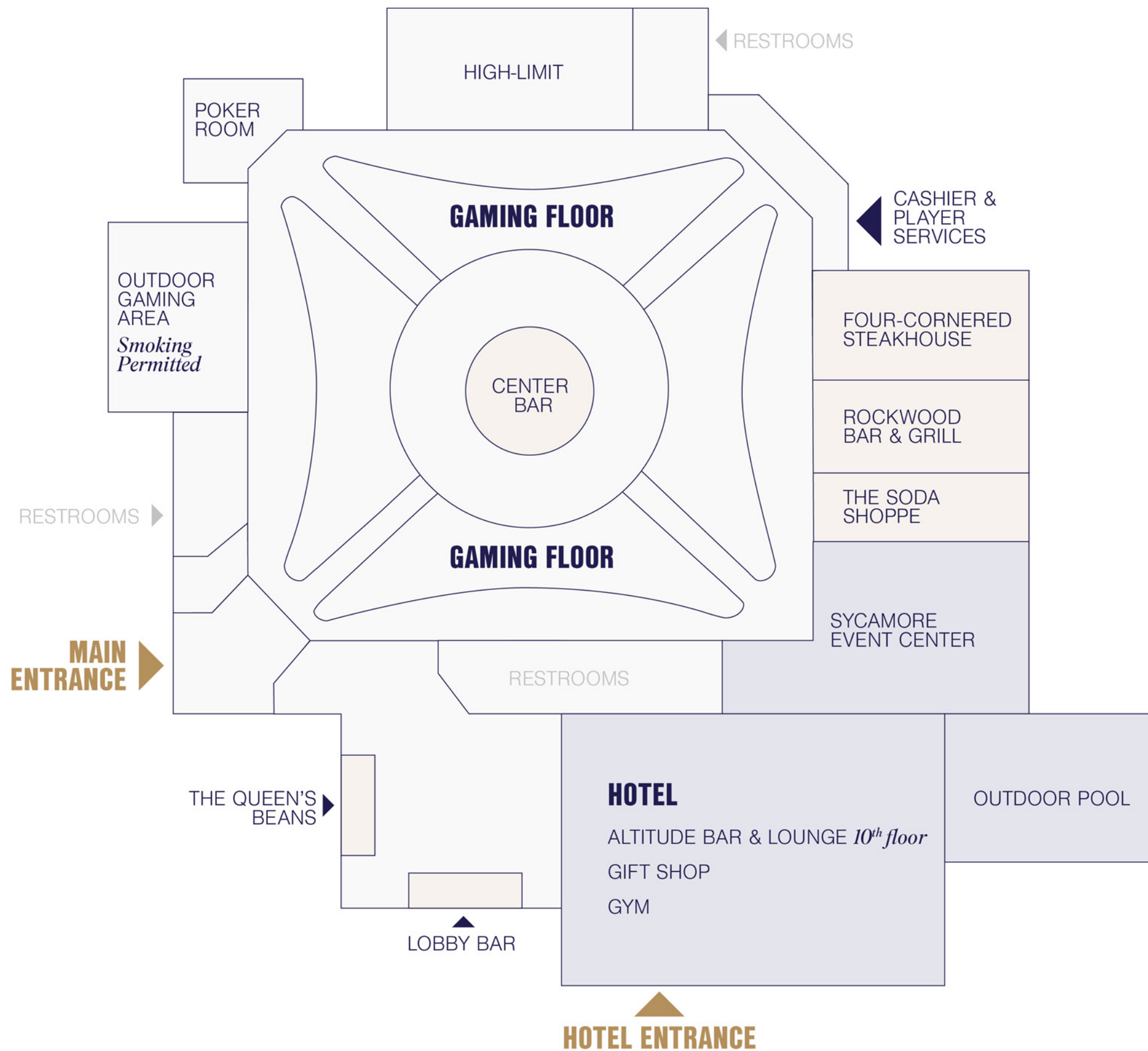


MICHELLE ALEXANDER

Group Sales Manager

michelle.alexander@thcasinoresort.com

(812) 243-3975



A woman with blonde hair is shown in profile, looking out a window. The scene is dimly lit, with bright light coming from the window, creating a silhouette effect. A dark, semi-transparent rectangular box is overlaid on the right side of the image, containing the text 'venue OVERVIEW'. The word 'venue' is in a white, italicized serif font, and 'OVERVIEW' is in a white, all-caps sans-serif font. A faint, repeating diamond pattern is visible across the entire image.

venue OVERVIEW



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

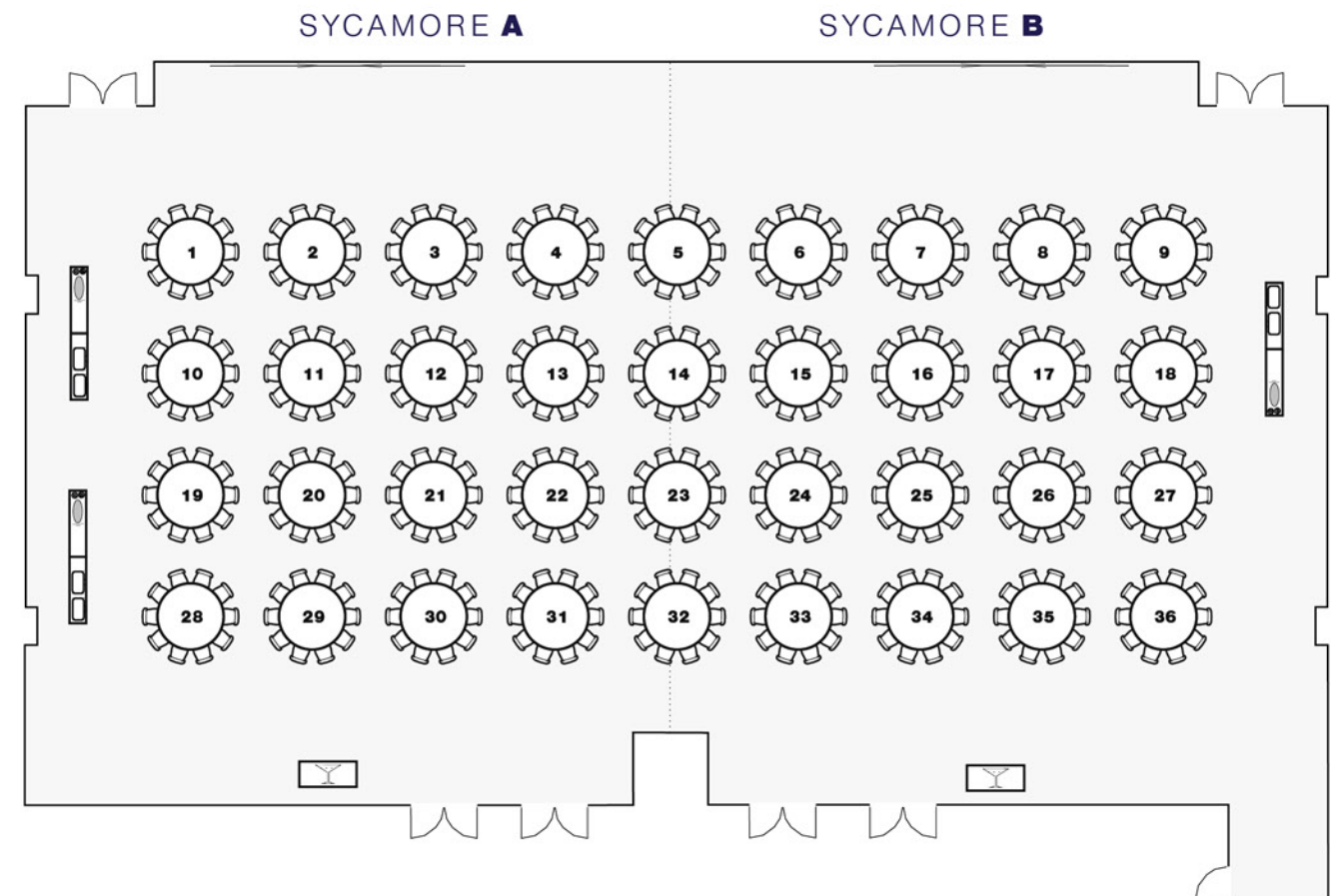
ATTENDEE CAPACITY

- 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

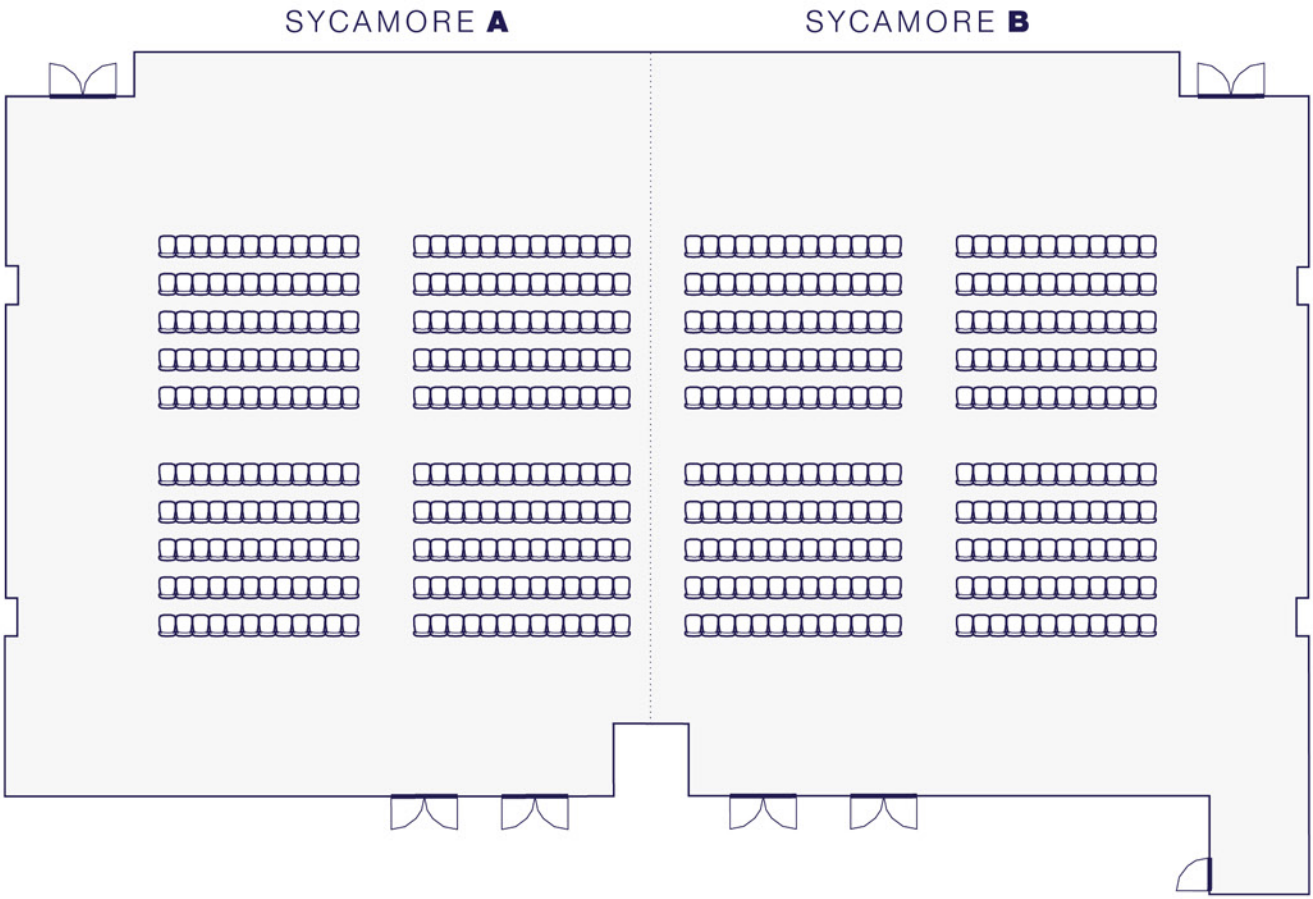
360 SEATS

42 TABLES



theater

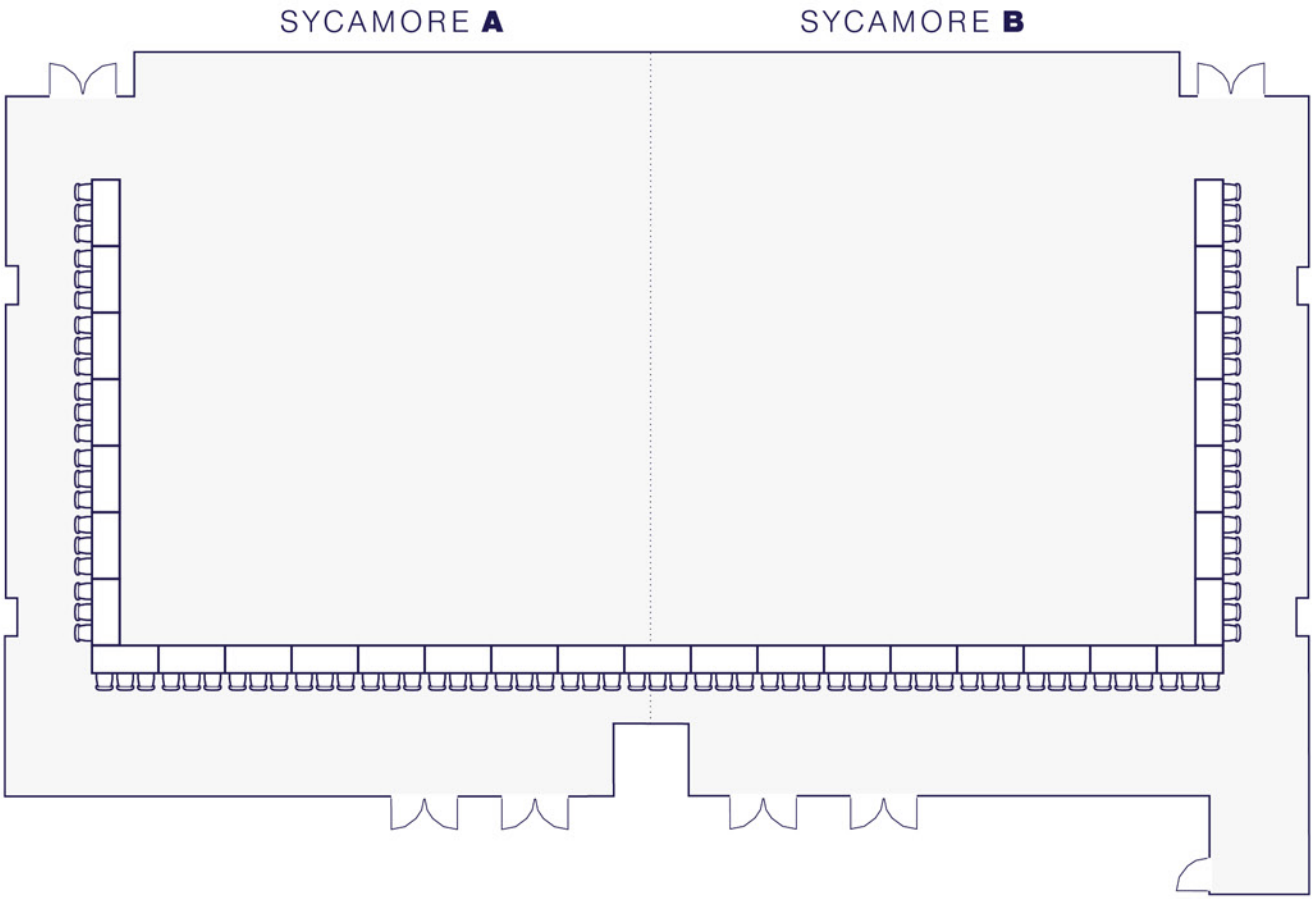
500 SEATS



u-shape

93 SEATS

31 TABLES



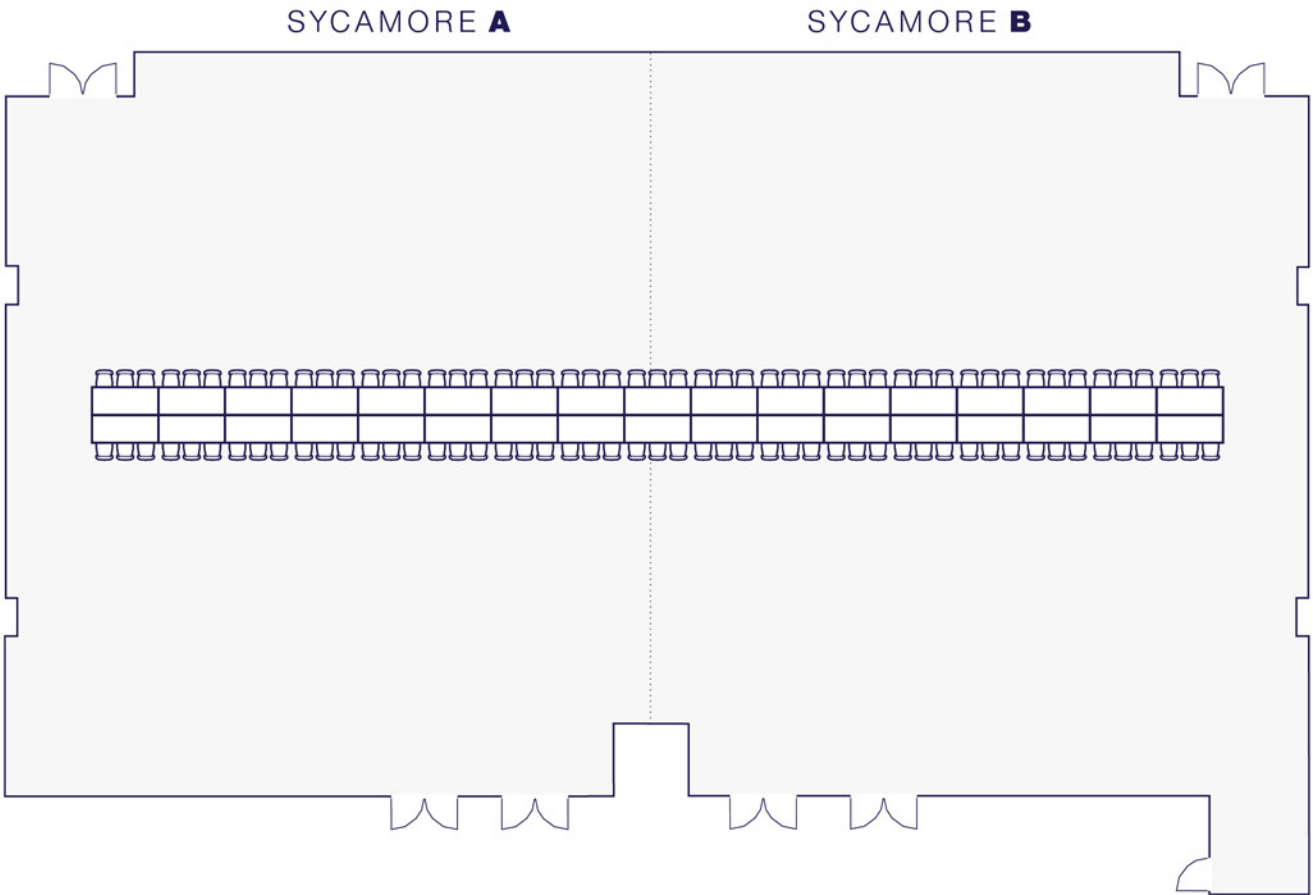
classroom

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

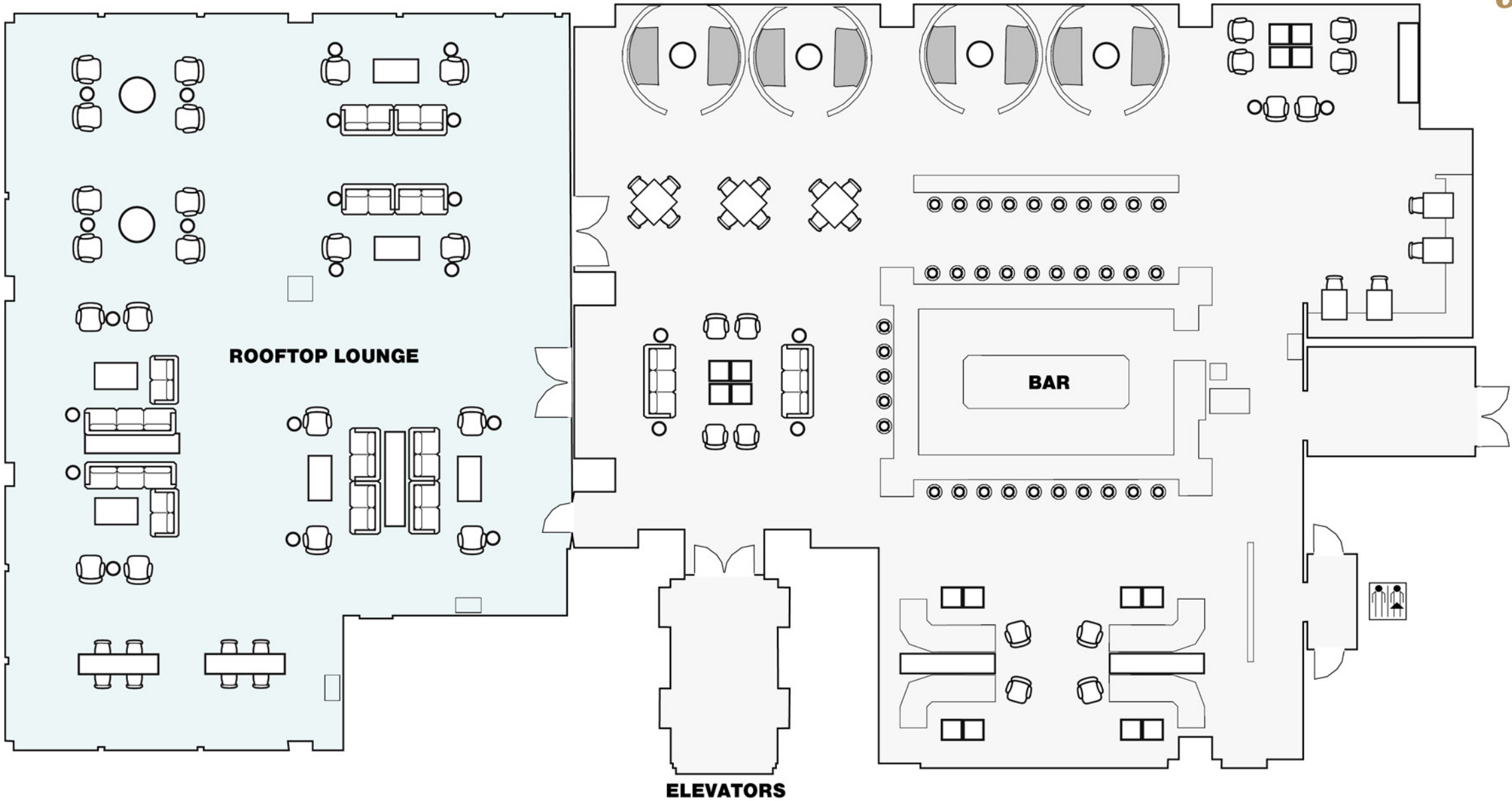
LIQUOR	HOUSE \$6.25 per drink	CALL \$8.25 per drink	PREMIUM \$9.75 per drink
GIN	House	Beefeater	Bombay Sapphire
VODKA	House	Absolut	Tito's
RUM	House	Bacardi	Goslings
TEQUILA	House	el Jimador	Espanita
WHISKEY	House	Jack Daniel's	Bulleit
SCOTCH	House	Dewar's	Johnnie Walker Black Label
CORDIALS	House	Llord's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

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

Sausage Link

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
- Sausage Link
- 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
- Rolled Oatmeal

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 Cobb 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

Petite (6oz.) Filet Mignon, Mashed Potatoes and Asparagus
\$44 Per Guest

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

Petite Filet Mignon (6oz.) and Chicken Breast, Lemon Butter,
Mashed Potatoes, Asparagus and Glazed Carrots
\$49 Per Guest

DESSERTS

Choice of 1

Chocolate Cake

Key Lime Pie

Berry Lemon Cake

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
- Grilled Vegetables

DESSERTS

Choice of 2

- Key Lime Pie
- Brownies
- Chocolate Layer Cake
- Cookies
- White Layered Cake

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

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

Chocolate Cake

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

White Layered Cake

INCLUDES

Yeast Rolls

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 Vinaigrette

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 Vinaigrette

Corn Chowder

Tomato and Roasted Pepper

Italian Wedding Soup

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

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
- Rice Pilaf
- Haricot Verts
- Glazed Carrots
- Broccolini
- Grilled Vegetables
- Herbed Cauliflower

DESSERTS

Choice of 1

- Key Lime Pie
- Chocolate Cake
- White Layered Cake
- Cheesecake Bites

Prices subject to service charge and applicable tax.

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 Caesar 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

White Layered Cake

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

Caesar 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

Caesar Salad with Heirloom Tomatoes, Croutons 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 Garlic Potatoes

Browned Butter Haricot Verts with Almonds

Glazed Carrots

Yeast Rolls

DESSERT

White Layered Cake

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
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

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
Couscous with Nuts and Herbs
Roasted Root Vegetables

DESSERTS

Buffet or family style / Choice of 2

Peach Cobbler
Key Lime Pie
Chocolate Cake
Lemon Cake
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

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

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	\$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*

CHARCUTERIE *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	\$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
- Blistered Grape and Mascarpone Crostini
- Bacon-Wrapped Dates
- Lobster Crostini
- 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

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
- 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

Shrimp

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

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

CHICKEN WING station

\$18 Per Guest

WING SAUCE SELECTION

Choice of 2

Hot

BBQ

Sweet Chili

Honey Mustard

SIDE SELECTION

Choice of 2

Potato Salad

Cole Slaw

House-Made Chips

Tater Tots

entertainment &
ON-SITE AMENITIES



snapshot

122 LUXURIOUS HOTEL ROOMS
wake up in winning style

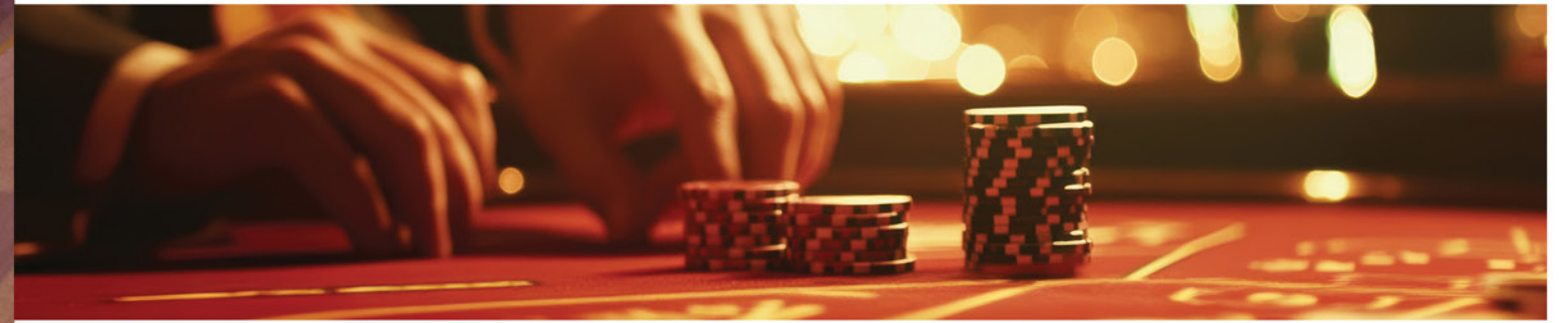
7 RESTAURANTS, BARS & LOUNGES
from fine dining to an incredible rooftop venue

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



The Soda Shoppe



Rockwood Bar & Grill



Red Light & Rye Lounge



The Queen's Beans Coffee Shop



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.

MAKEUP

Blush Beauty Bar

(812) 249-0637

BlushofTerreHaute@aol.com

SALON SERVICES

(hair, nails, facials, massage)

Alchemy Spa & Beautique

(812) 298-6615

PHOTOGRAPHY

Twisted Tiara Photography

twistedtiaraphotography.com

FLORIST

Maggie & Moes

(812) 232-3319

poplarflowers.com

DECORATIONS/ PARTY PLANNER

Simple to Elegant

(812) 234-8700

simpletoelegant.org

DJ

DJ Brock

(765) 918-4546

LIVE MUSIC/ ENTERTAINMENT

Ross Rowling @ Mammoth Marketing

(618) 946-1918

PRODUCTION SERVICES

Dalton Boyles

(812) 870-7279 | dboys1998@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.
Gambling Problem? Call 1-800-9-WITH-IT or text INGAMB to 53342.