



MEMORIES ARE MADE ON THE MISSISSIPPI WHEN YOU PARTNER WITH OUR PROFESSIONAL TEAM AND ALLOW US TO CREATE THAT SPECIAL EVENT. WE WORK TOGETHER WITH YOU TO EXECUTE YOUR EVENT WITH EXCELLENCE IN MIND SO YOU CAN RELAX AND ENJOY ALL THE AMENITIES WE HAVE TO OFFER YOU AND YOUR ATTENDEES.

Let's Meet on the Mississippi



WHETHER YOU ARE PLANNING A BUSINESS MEETING, TEAM BUILDING EXERCISE, INTIMATE SOCIAL GATHERING, OR A ONE-OF-A-KIND WEDDING RECEPTION, OUR CULINARY TEAM BOASTS EXCELLENT FOOD AND BEVERAGE CHOICES COMBINED WITH STELLAR SERVICE.

WE WELCOME GROUPS OF 25 TO 250.

LET OUR SALES DEPARTMENT TAKE YOU ON A TOUR OF THE PROPERTY AND BEGIN PLANNING YOUR EVENT!

CONTACT GROUP SALES

601-630-3786 | walter.osborne@pennentertainment.com

EVENT SPACE

AMERISTAR CASINO & HOTEL'S MEETING SPACE OFFERS COMPLIMENTARY WI-FI.
ALL MEETING ROOM SET-UPS INCLUDE: TABLES, CHAIRS, AND WATER SERVICE IN THE ROOM.

NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED.

SOME EVENTS MAY REQUIRE: BARTENDER, CULINARY ATTENDANT, OR CASHIER AND FEES WILL APPLY.

A 20% SERVICE CHARGE AND 10% TAX WILL BE ADDED TO ALL TOTALS.

VENUE LOCATIONS

MAGNOLIA ROOM A, B & C

BOURBON'S STEAKHOUSE

DELTA POINT ROOM

CLUB 38

GURKHA CIGAR LOUNGE

BELLA'S PATIO

BOTTLENECK BLUES BAR

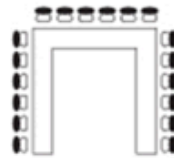
DELTA POINT ROOM

SETUPS AVAILABLE

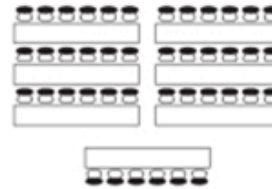
Theatre



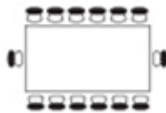
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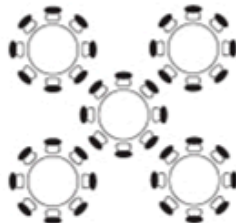
Classroom



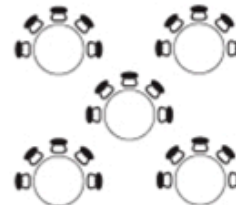
Conference



Full Rounds



Crescent Rounds



BREAKFAST PACKAGES

BUFFET SERVICE FOR 1.5 HOURS | MINIMUM 25 GUESTS | PRICED PER PERSON

Options Include:

LIGHT BREAKFAST **\$11.00**

Assorted Danishes
Fresh Fruit Tray
Assorted Chilled Juices & Coffee/Hot Tea Bar

CONTINENTAL BREAKFAST **\$17.00**

Whole Fresh Fruit
Assorted Breakfast Pastries & Danishes
A Variety of Home-Style Muffins:
Blueberry & Banana Nut
Yogurt
Assorted Chilled Juices & Coffee/Hot Tea Bar

HEARTY BREAKFAST **\$19.00**

Fresh Seasonal Fruit & Berries
Soft Scrambled Eggs
Crispy Bacon & Pork Sausage
Country Style Hash Browns
Southern Style Grits
Buttermilk Biscuits with Sweet Cream Butter & Preserves
Assorted Chilled Juices & Coffee/Hot Tea Bar

BREAKFAST ENHANCEMENTS

Options Include:

BAKERY SELECTIONS

Butter Croissants
\$3.00 each

Assorted Muffins
Assorted Danishes
Assorted Bagels with Cream Cheese & Preserves
\$4.00 each

MENU ITEMS ARE SUBJECT TO AVAILABILITY AND MAY REQUIRE SUBSTITUTIONS



TAKE A BREAK

45 MINUTE BREAK | MINIMUM 25 GUESTS | PRICED PER PERSON

Options Include:

HIGH ENERGY BREAK **\$8.00**

Fresh Whole Fruit
Granola & Protein Bars
Nuts
Bottles Water & Powerade

COOKIE MONSTER **\$7.00**

Assortment of Fresh Baked Cookies
Peanuts
Potato Chips
Assorted Can Sodas
Coffee Service

GAME-DAY PACKAGE **\$10.00**

Soft Pretzels with Cheese Sauce & Mustard
Roasted Peanuts
Popcorn
Potato Chips
Bottled Water & Can Sodas

Optional Beverage Enhancement:
Domestic & Imported Beer
\$7.00 per person

Bottleneck Blues Bar & ESPN Sportsbook Bar
Draft Beer Available



LA CARTE SNACKS

Potato Chips
\$2.50 per person
Granola Bars
\$3.00 per person
Chips & Salsa
\$4.00 per person
Vegetable Crudites with Dip
\$5.00 per person
Assorted Cookies
\$18.00 per dozen

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BOXED LUNCH MENU

CHOOSE A VARIETY OF 2 OPTIONS | MINIMUM 25 GUESTS | PRICED PER PERSON
 BOXED LUNCHES INCLUDE POTATO CHIPS, GOURMET COOKIE & BEVERAGE

Options Include:

CLASSIC SANDWICHES

\$16.00

- Roasted Turkey with Swiss or American Cheese
- Roast Beef with Swiss or American Cheese
- Honey Smoked Ham with Swiss or American Cheese
- Classic Waldorf Chicken Salad with Grapes, Walnuts & Celery
- Hoagie Bread or Croissant



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BUFFET LUNCH OR DINNER

PRICED PER PERSON

Options Include:

CLASSIC DELI BAR (Lunch Only) \$21.00

Mixed Field Green Salad with Assorted Dressings & Toppings
New Potato Salad with Stone Ground Mustard & Crispy Bacon
Sliced Deli Meats to include Smoked Ham, Turkey, Salami & Roast Beef
Shredded Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Stone Ground Mustard & Creamy Horseradish Sauce
Assorted Sliced Cheeses to include Cheddar, Swiss, American & Provolone
Basket of Assorted Artisan Breads & Rolls
Assorted Potato Chips
Pastry Chef's Signature Small Cheesecake & Dessert Bars
Iced Tea & Water

AMERISTAR'S ORIGINAL FRIED & BAKED CHICKEN \$23.00

Down Home Salad with Iceberg Lettuce, Tomatoes, Cucumbers, Bell Peppers, Garbanzo Beans, Shredded Carrots, Red Onions & Croutons with Honey-Ranch Dressing
Ameristar's Original Fried & Baked Chicken
Creamed Corn
Mashed Potatoes
Fresh Seasonal Vegetables
Assorted Rolls & Sweet Cream Butter
Pecan Pie with Fresh Whipped Topping
Iced Tea & Water

BACKYARD BBQ \$24.00

Iceberg Lettuce Salad with Cool Cucumbers, Tomatoes, Onions, Shredded Carrots and Choice of Dressings
BBQ Pulled Pork Sliders with Creamy Cole Slaw
Grilled Marinated Chicken Breast
Bourbon Baked Beans
Corn on the Cobb
Assorted Rolls & Sweet Cream Butter
Pastry Chef's Seasonal Cobbler
Iced Tea & Water

DELTA DELIGHT \$25.00

Iceberg Lettuce Salad with Cool Cucumbers, Tomatoes, Onions, Shredded Carrots and Choice of Dressings
Fried Catfish or Fried Chicken
Macaroni & Cheese or Potato Salad
Smothered Greens with Pork
Assorted Rolls & Sweet Cream Butter
Cobbler (Cherry, Peach or Apple)
Iced Tea & Water

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BUFFET LUNCH OR DINNER

PRICED PER PERSON

Options Include:

DELTA DELIGHT DELUXE \$30.00

Iceberg Lettuce Salad with Cool Cucumbers, Tomatoes, Onions, Shredded Carrots and Choice of Dressings
Fried Catfish and Fried Chicken
Macaroni & Cheese or Potato Salad
Smothered Greens with Pork
Assorted Rolls & Sweet Cream Butter
Cobbler (Cherry, Peach or Apple)
Iced Tea & Water

SWEET MAGNOLIA \$32.00

Chicken and Sausage Gumbo
Creamy Cucumber, Creole Tomato and Dill Salad
Blackened Pork Loin with Spinach & Creole Honey Mustard Sauce
Broiled Gulf Fish with Shrimp Corn Maque Choux
Country Redskin Mashed Potatoes
Fresh Seasonal Vegetables
Assorted Rolls & Sweet Cream Butter
Cobbler (Cherry, Peach or Apple)
Iced Tea & Water



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RECEPTION A LA CARTE ITEMS

ITEMS PRICED PER PERSON BASED ON 1.5 HOURS OF BUFFET SERVICE
25 PERSON & 3 ITEM MINIMUM PER EVENT

COLD HORS D'OEUVRES

- Caprese Salad Skewers with Pesto Drizzle - **\$5.00**
- Raw Vegetable Crudites with Bacon and Blue Cheese Dipping Sauce - **\$5.00**
- Seasonal Fresh Fruit - **\$5.00**
- Deviled Eggs - **\$6.00**
- Assorted Finger Sandwiches - **\$5.00**
- Assorted Tuscan Brushetta with Olive Tapenade, Tomato & Basil, Artichoke & Blue Cheese - **\$6.00**
- Spicy Shrimp Remoulade Served on Iceberg Shreds - **\$6.00**
- Fresh Fruit Skewers with Vanilla Bean Dipping Sauce - **\$6.00**
- Smoked Salmon Display with Boiled Eggs, Capers, Tomatoes & Crackers - **\$6.00**
- Curried Chicken Salad on Brioche - **\$6.00**
- Beef Tenderloin on Toast Point with Cognac Mayo and Fried Shallots - **\$7.00**
- Fresh Fruit and Cheese Platter - **\$7.00**
- Jumbo Boiled Shrimp Cocktail Served Over Ice with Home-Made Cocktail Sauce - **\$10.00**
- Marinated Blue Crab Claws (seasonal) - **\$8.00**
- Charcuterie Board (serves 10 people) - **\$70.00**
- Charcuterie Board (served 25 people) - **\$150.00**



HOT HORS D'OEUVRES

- Creole Meatballs with Spicy Tomato Basil Sauce - **\$6.00**
- Spicy Wings with Blue Cheese Dipping Sauce - **\$6.00**
- Bodine Balls with Remoulade - **\$6.00**
- Spinach and Artichoke Dip with Parmesan, served with Toast Points - **\$8.00**
- Sausage and Cream Cheese Stuffed Mushrooms - **\$8.00**
- Southern Fried Chicken Tenders - **\$7.00**
- Mississippi Fried Catfish with Remoulade - **\$7.00**
- Fried Jumbo Gulf Shrimp with Remoulade - **\$7.00**
- Chicken and Sausage Gumbo with Rice - **\$8.00**
- Crawfish Etouffee with Rice - **\$8.00**
- Chicken and Beef Satay with Peanut Dipping Sauce - **\$8.00**
- Game Day Wing Bar: - **\$10.00**
Crispy Wings Tossed in Your Choice of Barbeque, Thai Sesame or Buffalo Sauce Served with Celery Sticks
- Southern Style Seafood Gumbo with Rice - **\$9.00**
- Mississippi Barbeque Shrimp - **\$10.00**
A Classic Served with French Bread or Grit Cakes & Chives

DESSERTS

- Assorted Monster Cookies - **\$5.00**
- Peach Cobbler - **\$5.00**
- Apple Cobbler - **\$5.00**
- Pecan Pie - **\$6.00**
- Meyers Lemon Pie - **\$6.00**
- Cheesecake Bites with Assorted Toppings - **\$6.00**
- Dessert Bars - **\$6.00**



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CARVING & ACTION STATIONS

ALL SERVED WITH HOUSE ROLLS ALONG WITH ASSORTED CONDIMENTS | PRICED PER PERSON
PLEASE ADD \$75.00 FOR EACH CARVER (1 PER 75 GUESTS)

TRADITIONAL CARVING ITEMS

Country Smoked Ham - **\$10.00**

Boneless Pork Loin - **\$10.00**

Slow Roasted Boneless Turkey Breast - **\$10.00**

Roast Beef - **\$10.00**

Cochon De Lait (slow roasted pork, served "debris" style with cole slaw) - **\$10.00**

PREMIUM CARVING ITEMS

Barbeque Beef Brisket with Award-Winning Jack Daniels Glaze - **\$12.00**

Sliced Prime Rib with Horseradish Cream Sauce & House Mustard - **\$13.00**

Peppercorn Crusted Beef Tenderloin with Jalapeno Mayo, House Mustard and Horseradish - **\$15.00**



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BEVERAGE OPTIONS

PER PERSON PRICE IS BASED ON A 3 HOUR EVENT | A \$75.00 CHARGE PER BARTENDER WILL BE ADDED TO FINAL TOTAL
WE WILL PROVIDE ONE BARTENDER PER EVERY 75 GUESTS

Can Soft Drinks (*Coke, Diet Coke, Sprite & Bottled Water*) - **\$3.00**

Soda and Coffee Station - **\$5.00**

Assorted Juices, Sodas & Water - **\$4.00**

Assorted Sodas, Juices & Coffee - **\$5.00**

Coffee Service - **\$25.00 per gallon/urn**

CASH BAR OPTION

House Red & White Wine - **\$5.00 per glass**

Domestic Bottled Beer - **\$5.00 each**

Imported Bottled Beer - **\$6.00 each**

Premium Brand Liquors - **\$10.00 per glass**

House Liquors - **\$6.00 per glass**

Sodas, Juices & Bottled Water - **\$5.00 each**

ADDITIONAL OPTIONS

House Sparkling - **\$5.00 per glass**

Champagne - **\$7.00 per glass**

Additional Wine Varietal &

Signature Cocktails - *(price upon request)*



CASH BAR (pay per consumption) + Gratuity

\$75.00 bartender fee will be added. Prices available upon request.

ADDITIONAL EQUIPMENT

Podium & Microphone - **\$30.00**

Projector, Screen & Set-up - **\$15.00 each**

Large Screen Smart TV - **\$25.00 each**

Silver Serving Knife Rental - **\$7.00 per glass**



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