



AMERISTAR BLACK HAWK

WEDDING VENUE DETAILS & PACKAGE



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S I T E F E E S

With multiple venues for your special day we can create a dream occasion.

SUMMIT BALLROOM & PRE-FUNCTION AREA

Saturday: \$3,000

All other days/times: \$2,000

HOSPITALITY SUITES 907, 909 AND PATIO

(FEWER THAN 50 GUESTS)

May – October

Saturday evenings: \$4,000

Friday & Sunday evenings: \$3,000

All other days/times: \$2,000

November – April

Friday, Saturday & Sunday evenings: \$3,000

All other days/times: \$2,000

Hospitality Suites 1003, 1005, & 1007

(fewer than 50 guests)

All other days/times: \$2,000

*IF YOUR CEREMONY IS NOT HELD AT AMERISTAR CASINO RESORT SPA,
WE WILL REDUCE THE SITE FEE BY \$500.00.



V E N U E & S I T E F E E S

WEDDING CEREMONY INCLUDES:

- 1,500 Square Foot Outdoor Ceremony Terrace with Mountain Views
 - Indoor Weather Back-Up Space
 - Theatre Style Seating for all Guests
 - Center Aisle
 - Unity Candle of Sand Ceremony Table
 - Birchwood Arch
 - Birchwood Pedestals
 - Guest Book Table
 - Gift Table
 - Easel for the Wedding Couples Photograph
 - Wedding Rehearsal

*SPECIFIC SITE FEES VARY DEPENDING ON THE VENUE, TIME OF YEAR AND DAY OF THE WEEK.

OUR SITE FEES INCLUDE THE FOLLOWING ITEMS:

- Rental of the venue: 6 hours for a Ceremony & Reception or 5 Hours for a Reception only
 - Bridal “get ready” room
- Complimentary one night stay at the hotel and upgrade to suite for the bride & groom (based upon availability)
 - In Room wedding night amenity
 - Risers for Head table
 - Clothed cocktail table
 - Tablecloths & napkins
 - Banquet chairs (for indoor events)
- Garden chairs (for outdoor or indoor events) in white, black, mahogany or natural wood
- Ameristar Casino Resort Spa tables (dining, cocktail, cake, guest book, gifts, coffee station, etc.)
- Standard linen tablecloths & napkins (available in multiple colors), glassware, flatware, white china and votive candles to place around centerpieces
 - One (1) Dance Floor
- Table cards, menus and guest name cards (printing included)
- Complimentary Chef’s menu tasting for up to four (4) people



AMERISTAR WEDDING PACKAGES

Choose one of our specialized wedding packages for your guests to enjoy!

DEALER'S CHOICE WEDDING PACKAGE (\$165)

- two hour open bar
- sparkling wine toast
- three passed hors d'oeuvres
- three course dinner to include soup/salad, up to three entrée selections, and a chef's selection of miniature desserts
- all plated dinners include assorted house-made breads & whipped butter, iced tea and ice water, coffee & tea

HIGH ROLLER'S WEDDING PACKAGE (\$195)

- two hour open bar
- champagne toast
- signature cocktail
- three passed hors d'oeuvres
- four course dinner to include appetizer, soup/salad, up to three entrée selections, and a chef's selection of miniature desserts
- classic 3-tier wedding cake,
- upgraded chair selection to bistro or chiavari
- complimentary cake cutting, plating & boxing of the wedding cake
- all plated dinners include assorted house-made breads & whipped butter, iced tea and ice water, coffee & tea

UPGRADED WEDDING CAKE PACKAGE (\$20)

personally design your wedding cake with our pastry chef

***ADDITIONAL CHEF FEES MAY APPLY DEPENDING ON YOUR CUSTOM WORK.



COCKTAIL HOUR

Choose three (3) Hors d'oeuvres to delight your guests!

COLD

- Fig & Blue Cheese Tart
- Smoked Trout Tostadas, Avocado Mousse, Chipotle Crema
- Antipasto Baguette Crisp
- Ahi Tuna Poke Spoons, Wasabi Cream, Crisp Sesame Wontons
- Burrata, Almond Pesto, Local Honey, Grilled Crostini
- Curried Chicken Salad

HOT

- Koji Chicken Lollipops, Hoisin Reduction
- Braised Brisket & Taleggio Crostini
- Seared Crab Cake
- Smoked Pork Belly Bao
- Beef Empanada
- Impossible Meatball



PLATED DINNER

APPETIZER COURSE

Select one

COLD

- Avocado Mousse
Salmon Roe
- Buffalo Mozzarella Caprese
- Strawberry Bruschetta

HOT

- Wild Game Terrine
- Seared Diver Scallops
Pea Puree
- Lamb Lollipop
Garlic Mint Sauce



FIRST COURSE

SELECT ONE SOUP OR SALAD

SOUP

- Sweet Corn Bisque
- White Gazpacho
- Manhattan Chowder
- French Onion

SALAD

TUSCAN SALAD BUNDLE

smoked tomato, radish, carrot, saffron fennel

BABY GEM GREENS

cherry tomatoes, seasonal vegetables, toasted herb crumble

RED LEAF CAESAR SALAD

marinated white anchovies, shaved grana padano, herb crouton

RAINBOW CHARD & KALE

harvest apple alaw, toasted walnuts, charred lemon crumble



ENTRÉE COURSE

SELECT UP TO THREE (3)

ALL ENTREES INCLUDE SEASONAL VEGETABLES

COHO SALMON

black rice, kale spinach sauté, lemon beurre blanc

CHICKEN CONFIT

carrot ginger puree, corn hash, balsamic fig au jus

BRAISED SHORT RIB

curried sweet potato, pea tendrils, merlot demi

PORK MEDALLIONS

chive smashed potatoes, apple brussels slaw, port reduction

BLACK ANGUS GRILLED FILET OF BEEF

(add \$20.00 per person)

truffle potato pave, creamed swiss chard, cabernet jus

VEGETARIAN OPTIONS

WILD MUSHROOM WELLINGTON

roasted beet, spinach & kale sauté, chipotle hollandaise

TRUFFLED RED QUINOA

mushrooms, roasted sweet peppers, squash, carrots, confit shallot — GF



OPEN BAR

DEALER'S CHOICE WEDDING PACKAGE

Two Hours open Bar (\$45.00 Packages Allocation to Beverage Sales)

Sparkling Wine Toast with Wycliffe Sparkling Wine

LIQUORS

- Svedka • Tanqueray • Don Q, Hornitos Plat • Triple Sec • Mr. Boston • St. Brenann's Irish Cream
- Kahlua • Jim Beam White Label • Dewar's White Label • Jack Daniels; Bulleit Rye
- Seagramm's Jameson • Hennessy VS

WINE SELECTION

RED

- Cabernet Sauvignon • Merlot • Pinot Noir

WHITE

- Chardonnay • Pinot Gris • Sauvignon Blanc

SWEET

- Rose

SPARKLING WINE

- Wycliff

BEER SELECTION

DOMESTIC BEERS

- Budlight • Budweiser • Coors Light
- Coors Banquet • Miller Light

IMPORTED BEERS

- Heineken • Corona • Heineken 0.0

CRAFT BEERS

- Blue Moon • Fat Tire • Stem Cider
- Crooked Stave Sour • Dry Dock
- Shake Choclaters • Avery IPA
- White Rascal • Spiked Seltzer

SOFT DRINKS

- Coke • Diet Coke • Sprite • Soda Water
- Bottled Water

• ADD 1 HOUR - \$35.00 PER PERSON • ADD 2 HOURS - 25.00 PER PERSON

• ADD 3 HOURS - 15.00 PER PERSON



OPEN BAR

HGIH ROLLER'S WEDDING PACKAGE

Two Hours open Bar (\$65.00 Packages Allocation to Beverage Sales)

Champagne Toast with Taittinger Brut

LIQUORS

- Svedka • Tanqueray • Don Q, Hornitos Plat • Triple Sec Mr. Boston • St. Brenann's Irish Cream
- Kahlua • Jim Beam White Label • Dewar's White Label • Jack Daniels; • Bulleit Rye
- Seagramm's Jameson • Hennessy VS

WINE SELECTION

RED

- Franciscan Cabernet Sauvignon
- Belle Glos Meiomi Pinot noir

WHITE

- Franciscan Chardonnay
- Santa Margherita Pinot Grigio

CHAMPAGNE

- Taittinger Brut

BEER SELECTION

DOMESTIC BEERS

- Budlight • Budweiser • Coors Light
- Coors Banquet • Miller Light

IMPORTED BEERS

- Heineken • Corona • Heineken 0.0

CRAFT BEERS

- Blue Moon • Fat Tire • Stem Cider
- Crooked Stave Sour • Dry Dock
- Shake Chocolaters • Avery IPA
- White Rascal • Spiked Seltzer

Specialty Cocktail

- Bloody Mary • Margaritas • Mojitos • Sangria • Mai Tai • Cosmopolitan

SOFT DRINKS

- Coke • Diet Coke • Sprite • Soda Water • Bottled Water

• ADD 1 HOUR - \$55.00 PER PERSON • ADD 2 HOURS - 45.00 PER PERSON

• ADD 3 HOURS - 35.00 PER PERSON



UPGRADED BAR PACKAGE OPTIONS:

CALL SPIRITS

ADD \$5 PER PERSON, PER HOUR

- Ketel One • Tanqueray 10 • Bacardi • Don Julio Blanco • Don Julio Reposado
- Cointreau • Bailey's • Kahlua • Buffalo Trace • Maker's Mark; Woodford Reserve Rye
- Glenmorangie Original • Jameson • Crown Royal • Courvoisier VSOP

PREMIUM SPIRITS

ADD \$7 PER PERSON, PER HOUR

- Grey Goose • Hendrick's • Brugal • Patron Roca Blanco • Patron Roca Reposado
- Grand Marnier • Bailey's, Kahlua • Basil Hayden's • Maker's Mark 46 • Knob Creek Rye
- Macallan 12 • Jameson • Crown Royal Black • Remy Martin 1738



WINE LIST

SPARKLING WINES

- Champagne Veuve Clicquot Yellow Label 375 Ml
 - Champagne Veuve Clicquot 750 Ml
- Wine Sparkling Domaine Chandon Brut 750 Ml
 - Champagne Dom Perignon 750 Ml
 - Champagne Louis Roederer Cristal
 - Champagne Taittinger Brut 750 Ml
 - Domaine Carneros, Brut Btl
 - Champagne Roederer Estate Brut
 - Domaine Ste Michelle Brut Rose
 - Champagne Krug
 - Prosecco La Marca 750ml
- Champagne Brut Piper Heidsieck 750ml
 - Ruinart Brut Rose
 - Wine Sparkling Wycliff
 - Rose Santa Margherita

PINOT GRIGIO

- Pinot Grigio Santa Margherita
- Pinot Pinot Grigio Maso Canali
 - Pinot Gris King Estate



WINE LIST

CHARDONNAY

- Chard Alex Valley Sonoma County
 - Chard Cakebread
 - Chard Far Niente
- Chard Ferrari Carano Sonoma
 - Frank Family
 - Chard Franciscan
 - Chard Talbott Kali Hart
- Chard Chateau Montelena
 - Chard Rombauer
 - Smoke Tree Chardonnay
 - Etude Chardonnay
- Louis Jadot Beaune Premier Cru Chardonnay
 - Chard Kendall Jackson Vr
 - Chard Rutherford Hill
 - Willam Hill Chardonnay

SAUVIGNON BLANC

- Sav Blanc Cakebread
- Sav Blanc Cloudy Bay
- Sav Blanc Duckhorn
 - Sav Blanc Girard
- Sauv Blanc White Haven
- Lail Vineyards Blueprint
 - Sav Blanc Matua
- Sauv Blanc Rombauer



WINE LIST

RIESLING

- Riesling J Lohr Bay Mist
 - Riesling Relax
- Riesling Chateau Ste Michelle
- Riesling Chateau Ste Michelle Eroica
 - Riesling Penfolds Bin 51

INTERESTING WHITES

- Blend White Conundrum
- Moscato Beringer Main & Vine
 - Moscato Ruffino Italy
 - Zin White Buehler
- Chablis William Fevre Champs Royaux
 - Pouilly Fuisse Louis Jadot
 - La Poussie Sancerre
 - Chateau Berne
 - Fleur De Mer Rose
 - Stags' Leap Viogner
 - Minuty Rose
- Robert Mondavi Fume Blanc
 - Zin White Beringer
 - Domaine Schieferkopf



WINE LIST

PINOT NOIR

- Pinot Noir Belle Glos Meiomi
 - Pinot Noir Cloudline
- Pinot Noir Etude Deer Camp
 - Pinot Noir Goldeneye
- Pinot Noir J Vineyards Russian River
 - Pinot Noir Rodney Strong
 - Pinot Noir Kali Hart
- Pinot Noir Domaine Serene Evenstad
 - Pinot Noir Emeritus
 - Macmurray Pinot Noir
 - Pinot Noir Erath
- Pinot Noir Mark West Calif

SHIRAZ/PETITE SYRAH/ZINFANDEL

- Shiraz Mitolo Jester
- Syrah Stags Leap Ps Petite
- Zin Red Xyz 50 Yr Old Vine
 - Syrah Petite Bogle
- Shiraz Two Hands Angels Share
 - Zin Red Rombauer
- Chateauneuf-Du-Pape E.Guigal
- Inglenook Edizione Pennino Zinfandel
 - Bear Flag Zinfandel
 - Ghost Pines Zinfandel
- Orin Swift 8 Years In The Desert Zinfandel
- Orin Swift 8 Years In The Desert Zin First Vintage
 - Andre Brunell Cotes Du Rhone



WINE LIST

MERLOT

- Merlot Cakebread
- Merlot Duckhorn
- Merlot Dry Creek
- Merlot Franciscan
- Frog's Leap, Rutherford
- Merlot Hahn Nicky Hahn
- Merlot Stags Leap Cellars
 - Twomey Merlot
- Merlot J Lohr Los Osos
 - Merlot Peju
- Merlot Rutherford Hill
- Merlot Chateau St Michelle



WINE LIST

CABERNET SAUVIGNON

- Cab Sav Educated Guess
 - Etude Cabernet
- Cab Sav Far Niente
 - Cab Sav Faust
 - Cab Sav Heitz
 - Cab Sav Jordan
- Blend Red Opus One 2008
 - Cab Sav Papillon
- Rodney Strong Alexanders Crown Cabernet
 - Cab Sav Silver Oak Alexander Valley
 - Cab Sav Smith & Hook
 - Cab Sav Stags Leap Artemis
 - Cab Sav Uppercut
 - Cab Sav Buehler Vinyards
- Cab Sav North By Northwest
 - Cab Sav Clos Pegase Napa
 - Cab Sav Amici Olema
- Chateau Mongravey, Margux Cru 2014
- Orin Swift Mercury Head Cabernet
- Terrrazas De Los Andes Cabernet
 - Penfolds Bin 389 Cabernet
 - Beaulieu Cabernet
- Beringer Knights Valley Reserve Cabernet
 - Newton Skyside Cabernet
 - Peju Cabernet
 - Franciscan Cabernet
 - Cab Sav Ladera Vineyards
 - Cab Sav Louis Martini
 - Hess Cabernet
 - Cab Sav Alexander Valley



WINE LIST

OTHER INTERESTING REDS

- Meritage Cain 5
- Cameron Hughes Meritage
- Malbec Decero Remolinos
- Blend Red Flora Springs Trilogy
- Blend Red Franciscan Magnificat
 - Malbec Graffigna
 - Blend Red The Prisoner
 - Blend Red Quintessa
- Cab Sav Inglenook Rubicon Cask
 - Grenache Las Rocas
 - Blend Red Estancia
- Chateau Des Jacques Moulin A Vent
 - La Grola Allegrini
 - Il Poggione Sangiovese
 - Gaja Magari
 - Gaja Promis
- Terrazas De Los Andes Malbec
- Mount Peak Gravity Red Blend
 - Mumanthia Termes
 - Numanthia Numanthia
- Cheval Des Andes Red Blend
- Brancaia Maremma Toscana Ilatraia
 - Gabbiano Chianti Classico
 - Louis Jadot Burgundy
 - Malbec Trivento Amado Sur
 - Blend Red Little Black Dress



WINE LIST

PORT/SHERRY/DESSERT WINES

- Port Ramos Pinto Tawny
- Port Grahams 6 Grapes
- Port Warres King Tawny
 - Port [Dow's] 20 Yr
- Port Sandeman Tawny
- Wine Dessert Dolce Far Niente
 - Sherry Dry Sack
- Port Sandeman Tawny

HOUSE WINES

- Chard Proverb Ca Stvl
- Pinot Noir Proverb Ca Stvl
- Pinot Grigio Proverb Ca Stvl
 - Cab Sav Proverb Ca Stvl
- Sav Blanc Proverb Ca Stvl
 - Merlot Proverb Ca Stvl
- Rose PROVERB CA STVL



AGREEMENT & DEPOSITS

A deposit and a signed agreement will hold your reservation definite if returned by the specified date. Please refer to your agreement deposit schedule for additional payments due. Upon receipt of a fully executed agreement, Ameristar Casino Resort Spa will meet with the host to obtain information for the Banquet Event Order for food, beverage and setup. The menu and event details are to be finalized a minimum of four weeks prior to the function.

Any changes to the menu must be made no later than 10 days prior to the event.

GUARANTEES

The final banquet attendance count must be given to the Event Manager three business days prior to the wedding. This number is the guaranteed attendance and cannot be reduced. In

the event that a guarantee is not provided three business days prior to the wedding, the estimated guest count on the agreement will be the guaranteed number.

Final charges are based on the guaranteed banquet attendance number or the actual number of guests, whichever is greater.

CANCELLATIONS

The Advance Deposit is non-refundable. Any function cancelled less than thirty days prior to the event is subject to 100% of the total estimated cost. Please reference your agreement for cancellation dates and amounts.



OVERTIME

An overtime charge of \$500.00 per hour, or any fraction thereof, will be charged for weddings exceeding the contracted time.

WEDDING REHEARSALS

Your event coordinator will schedule and assist in conducting your wedding rehearsal. Every effort will be made to accommodate date, time and location requests.

CORKAGE

Ameristar Casino Resort Spa is the exclusive supplier of all beverages. However, wine may be supplied by the host with a corkage fee of \$20.00 plus 24% service charge plus 8.9% sales tax per 750 ml bottle.

BEVERAGE & FOOD

For Plated Dinner entrée selections, the client will provide a specific count with the banquet attendance guarantee and a guest list with each name and entrée choice indicated (and table number, if desired) no later than 1 week prior to the wedding. Menu prices are subject to change, but will be confirmed 90 days prior to your wedding. No food or beverage of any kind is permitted to be brought into Ameristar Casino Resort Spa by the client or any of the client's guests or invitees, with the exception of wine subject to corkage fee. Ameristar Casino Resort Spa prohibits removal of any banquet food or beverages from the premises by the client's guests or invitees.

CHILDREN'S MEALS

Meals for children younger than twelve years of age are available upon request for \$25.00 plus 24% service charge plus 8.9% sales tax per child. Meal includes one course child's entrée, served at the beginning of the first course or child can eat from the buffet.

VENDORS

All vendors must present a certificate of insurance for a minimum of \$1,000,000 liability naming the following as additional insureds: Ameristar Casino Black Hawk, LLC d/b/a Ameristar Casino Resort Spa Black Hawk and Penn National Gaming, Inc. as additionally insured in addition to a signed agreement with the hotel thirty days prior to the event. If you would like to provide a meal for your wedding vendors, we offer a meal for a reduced cost of \$35.00 plus 24% service charge plus 8.9% sales tax. If a buffet, your vendors may pass through the buffet for this price.

AMENITIES & GIFT BAGS

Should you have any gift bags or amenity bags for your guests that will be staying with us, we would be delighted to assist you with coordinating the delivery of your gifts. There will be a \$6.00 charge per room for this service.



MUSIC

Outdoor acoustic music is allowed in specified areas of the resort and must end by 10:00 p.m. Musical entertainment indoors may be amplified in specified areas of the resort and must end by 11:00 p.m. Ameristar Casino Resort Spa reserves the right to approve musical entertainment prior to your event and to discontinue any music that disturbs our other guests.

DECORATION

Please consult with your Event Coordinator regarding a wide range of decorative options. The Event Coordinator must approve decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, or any other damaging substance.

SHIPPING AND RECEIVING

Should you be shipping materials associated with your upcoming event, please send them to Ameristar Casino Resort Spa no earlier than 3 days prior to the event.

AUDIO VISUAL

Our Event Management staff would be pleased to assist you with your audio visual needs. Your closest friends and family have gathered from far and wide to hear you speak those two little words we've all been waiting for. Let us make sure they hear you clearly on your big day.