



FEATHER FALLS
CASINO • LODGE • BREWERY

Banquets

Special Events



FEATHER FALLS

CASINO • LODGE • BREWERY

With our outstanding customer service, your event will be most memorable.
Our professional staff attends to your most detailed needs.

The Silver Moccasin Ballroom is located on the second floor of the casino.

The room divides with air panels into three separate rooms. There is a spacious reception area in front of the ballroom. A premium bar is available for a hosted or no-host service with a \$250 minimum guarantee.

Event planning is special to us at Feather Falls Casino, with a wide variety of events such as class reunions, anniversaries, birthdays, Christmas parties, corporate meetings, conventions, weddings & receptions, and so much more!

The following prices do not include 18% service charge or sales tax

Banquet Coordinator

Lyn Eaves-Rudell

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Room and Equipment Options

Banquet Room Rental- Per Event/Per Day

1 room	\$150
2 rooms	\$250
3 rooms "Silver Moccasin Ballroom"	\$350
Banquet Room Setup Fees Minimum	\$100

Equipment Options

HD Projector 16' Screen	\$65	Flip Chart w/ Easel	\$15
Conference Phone	\$45	Extra Flip Chart Pad	\$15
Dry Erase Board w/ Easel	\$15	Dance Floor 15x15	\$200
Markers, dry erase, or flip chart... \$15		Dance Floor 24x24	\$350
Microphone.....	\$15		

A/V Equipment upon availability; items must be pre-ordered a minimum of 3 days prior to event

*** Additional A/V Equipment may be available upon request for additional fees (ex: adaptors, cords, and chargers) ***

Linen

114 x 52 (for 6 to 8 ft tables)	\$2.50 each
85 x 85 (for round tables) seats up to 8	\$2.50 each
52 x 52 (for small cocktail tables or over lay)	\$1.50 each
Napkins (available in a variety of colors)	\$.15 each
Other options available upon request – Pricing based on availability	

Breakfast Buffet

Breakfast Buffets (7:00am – 11:00am) include: Chilled Orange Juice, Coffee, and Tea

CONTINENTAL \$10.95/ person

Assorted Danish, pastries, muffins, and sliced fruit tray.

SIERRA BUFFET \$12.95/ person

Assorted Danish, pastries, muffins, sliced seasonal fruit tray, scrambled eggs, home fried potatoes, smoked bacon and link sausage.

BUTTE BUFFET \$13.95/ person

Assorted Danish, pastries, muffins, sliced seasonal fruit tray, scrambled eggs, home fried potatoes, smoked bacon, link sausage, sliced ham, biscuits and country gravy.

TABLE MOUNTAIN BUFFET \$17.95/ person

Assorted Danish, pastries, muffins, sliced seasonal fruit tray, scrambled eggs, home fried potatoes, smoked bacon, link sausage, country fried steak, biscuits and country gravy. Eggs Benedict or English Muffin Breakfast Sandwich (eggs, sausage patty, and cheese).

ADD AN OMELETTE ACTION STATION for additional \$5.95/ person

BEVERAGE OPTIONS:

Coffee per person \$2.00

Iced Tea per person \$2.00

Bottled Water \$1.50 ea.

Can Soft Drinks \$2.25 ea.

Orange Juice per person \$3.00

Lemonade per person \$3.00

Minimum of 25 people

Appetizers

Serves 25 people

Beef or Chicken Satay. Indonesian-style grilled skewers of either tri tip or chicken breast, served with a peanut dipping sauce. \$50

Stuffed Mushrooms. Large button mushroom caps stuffed with cream cheese and herbs, then oven roasted. Available with bacon or vegetarian. \$50

Pork Egg Roll. Sweet & sour dipping sauce. \$48

Pork Pot Sticker. Steamed or fried with a sesame soy dipping sauce. \$50

Coconut Shrimp. Crispy coconut battered shrimp served with an orange ginger sauce. \$65

Panko Breaded Shrimp. Served with cocktail sauce and lemons. \$60

Spinach and Artichoke Dip. Served with sliced baguette \$30/ 2 quarts

Chips and Dip. House made guacamole made with avocado, jalapeno, cilantro, onion, and lime. Served with crispy corn tortilla chips and fire-roasted salsa. \$40

Cheese and Cracker Tray. Choice of either domestic commodity cheeses such as Jack, Cheddar, Swiss and Pepper Jack for \$35, or a choice of 4 artisanal cheeses for \$50 for 5lbs. Garnished with sugared grapes. (Ask for our current selections)

Deviled Eggs. Sprinkled with paprika. \$30

Tortilla Pinwheel. Herbed cream cheese, turkey, ham & olives rolled in a colorful tortilla. \$50

Fresh Vegetable Tray. Crudit  with ranch dipping sauce. \$30

Sushi Platter. 2 Friday Night Lights, 2 California Rolls, 2 New York Shrimp Rolls, 1 Chef Special Roll. \$75

Breads & Spread. Sliced baguette and grilled naan bread served with slow roasted tomato confit, olive tapenade and hummus. \$60

Marinated and Roasted Vegetable Tray. Mushrooms, artichoke hearts, asparagus, eggplant, zucchini, olives, and carrots topped with herbs and olive oil drizzled with balsamic glaze. \$60

Charcuterie Board. Salami, Capicola, assorted olives, cheese, pepperoncini, candied nuts, and crackers. \$70

Shrimp Cocktail. Chilled jumbo shrimp served on ice with lemon wedges and cocktail sauce. \$75

Fruit Tray. Assorted seasonal fruit including grapes and strawberries. \$40 for 5lbs

Appetizers ordered without full buffet or plated entrees will incur a banquet set up fee, linen & beverage charges.

Design Your Own Buffet

Buffets include: Coffee, tea, water, dinner rolls, butter, and assorted cakes and pies.

Lunch \$16.95 per person. Served 11:00am – 4:00pm

Choose one entrees, two side dishes, two salads, and one vegetable.

Dinner \$23.95 per person. Served 4:00pm – 8:00pm

Choose two entrees, two side dishes, two salads, and one vegetable.

BEEF ENTREES

Burgundy Beef Tips. Sirloin simmered tender with onion, mushroom, burgundy wine and demi-glace.

Beef Stroganoff. Sirloin simmered tender with onion, mushroom, white wine, demi-glace, and a touch of sour cream. Served with egg noodles on the side.

Sliced Tri-Tip. Slices of tender marinated tri-tip served with grilled onions and au-jus.

Beef Medallions. Beef tenderloin medallions cooked medium served with sautéed mushrooms and onions, topped with a red wine sauce.

POULTRY ENTREES

Rosemary Grilled Chicken. Topped with roasted garlic white sauce.

Roasted Turkey Breast. Sliced and served with turkey jus.

Chicken Marsala. Seared chicken breast with sautéed mushrooms served with a marsala wine sauce.

Chicken Cordon Bleu. Chicken breast stuffed with Swiss cheese and smoked ham, breaded with panko crumbs and baked. Topped with a cream sauce.

Chicken Forestiere. Chicken breast stuffed with mushrooms and bacon topped with madeira wine demi-glace and fresh tomatoes.

PORK ENTREES

Roasted Pork Loin. Sliced and served with pork jus.

Ham. Sliced and served with raisin glaze.

Stuffed Pork Chops. Tender pork chops stuffed with mozzarella cheese, spinach, and sun-dried tomatoes topped with a fresh herb gravy.

Pork Medallions. Seared pork medallions with Dijon cream sauce.

Minimum of 25 people

Design Your Own Buffet

SEAFOOD ENTREES

Shrimp Scampi. Sautéed in butter, garlic, white wine and capers.

Honey Garlic Shrimp. Pan-seared shrimp finished with honey and garlic glaze. Garnished with scallions and toasted sesame seeds.

Pan-Seared Salmon. Served with a creamy dill sauce.

Grilled Salmon. Served with fennel slaw.

VEGETARIAN ENTREES

Inquire about our vegetarian options.

CARVING STATION

Upgrade any buffet with a carving station for the following price per person:

- Prime Rib – Certified Angus Beef \$12
- Tri-Tip \$9
- Fresh Baked Ham \$8
- Fresh Roasted Turkey \$8

SALADS

Tossed Green Salad. Iceberg lettuce with cucumber, tomato, carrots, and croutons. Choice of Ranch, Thousand Island, or Italian Dressing on the side.

Spring Mix Salad. Mixed baby greens tossed with season fruit and glazed walnuts, served with raspberry vinaigrette.

Caesar Salad. Hearts of Romaine tossed with croutons, Parmesan cheese, and Caesar dressing.

Cucumber Salad. Marinated cucumber, tomato, and red onion tossed in red wine vinaigrette.

Potato Salad

Pasta Primavera

Cole Slaw

Broccoli Cranberry Salad

Upgrade your buffet with Fresh Artisanal Salads (additional charges will apply)

- *Bocconcini and Tomato – with a pesto vinaigrette and balsamic glaze*
- *Seafood Salad – topped fresh sliced lemon and dill*

Minimum of 25 people

Design Your Own Buffet

VEGETABLES

Green Beans Almondine. Steamed and tossed with olive oil and toasted almonds.

Steamed Corn. With butter and roasted peppers.

Glazed Baby Carrots. With honey.

Brussels Sprouts. Sautéed with onions and bacon.

Sauteed Squash Medley. Italian and yellow squash with onions and sliced carrots.

SIDES

Mashed Potatoes. Served with gravy.

Sweet Potatoes. Yams served either candied with marshmallows, or mashed with vanilla and pecans.

Roasted Red Potatoes. New potatoes oven roasted with garlic, rosemary and thyme.

Scalloped Potatoes. With white sauce and cheese.

Rice Pilaf. With butter, roasted peppers and onions.

Macaroni with Cheese. Topped with panko bread crumbs.

Stuffing. With onion and celery.

Steamed Jasmine or Brown Rice.

DESSERTS (included selections depend on number of guests)

Homemade Layered Carrot Cake

Triple Chocolate Cake

Black Forest Cake

Strawberry and Cream

Coconut Cream Cake

Apple Pie

Cherry Pie

Blackberry Pie

Chocolate Cream Pie

Banana Cream Pie

Coconut Cream Pie

Turtle Pie

Upgrade to a New York Cheesecake bar with an assortment of toppings for \$3 / person

Minimum of 25 people

Themed Buffet

ITALIAN BUFFET \$21.95/ person

INCLUDES:

Sautéed Squash and Zucchini Blend Green Salad
Breadsticks Tiramisu

CHOOSE TWO ENTREES:

Chicken Parmesan Sausage or Mushroom Lasagna
Eggplant Parmesan Chicken Alfredo
Caprese Chicken Spaghetti and Meatballs

MEXICAN BUFFET \$20.95/ person

INCLUDES:

Spanish Rice Refried or Black Beans
Corn and Flour Tortillas Salad
Tres Leches

CHOOSE TWO ENTREES:

Chili Verde Chili Colorado
Chicken Tinga Steak Ranchero
Carnitas Chili Rellenos
Pork Tamales

Minimum of 25 people

Themed Buffet

Nacho or Taco Bar (Lunch 11am-4pm) \$15.95/ person

Chicken Tinga	Seasoned Ground Beef
Warm Nacho Cheese	Shredded Colby Jack Cheese
Pico de Gallo	Salsa
Sour Cream	Guacamole
Sliced Jalapeno	Shredded Lettuce
Diced Tomato	Diced Onions
Sliced Black Olives	Refried Beans
Rice	

Served with: crunchy taco shells, warm soft flour tortillas, and crispy corn tortilla chips.

Nacho or Taco Bar (Dinner after 4pm) \$18.95/ person

Chicken Tinga	Seasoned Ground Beef
Carne Asada	Seasoned Shrimp
Warm Nacho Cheese	Shredded Colby Jack Cheese
Pico de Gallo	Salsa
Sour Cream	Guacamole
Sliced Jalapeno	Shredded Lettuce
Diced Tomato	Diced Onions
Sliced Black Olives	Refried Beans
Rice	Black Bean and Corn Salad

Served with: crunchy taco shells, warm soft flour tortillas, and crispy corn tortilla chips.

Both Lunch and Dinner include flan for dessert.

Minimum of 25 people

Themed Buffet

Build your Own Sandwich Bar \$15.95/ person

French Deli Rolls

Wheat Deli Rolls

Fresh Sliced Turkey

Fresh Sliced Ham

Fresh Sliced Roast Beef

Sliced Pepper Jack

Sliced Cheddar

Sliced Swiss

Lettuce

Tomato

Onion

Dill Pickle

Mayonnaise

Yellow Mustard

Served with: Choice of potato or green salad and brownies and cookies.

Pasta Bar \$19.95/ person

Cheese Tortellini

Spinach Torellini

Fettuccini Pasta

Penne Pasta

Pesto Sauce

Marinara Sauce

Alfredo Sauce

Meatballs

Garlic Breadsticks

Sliced Grilled Chicken

Served with: Green Salad and assorted cannoli for dessert.

Minimum of 25 people