

SHOSHONE-BANNOCK
CASINO HOTEL



Special
EVENTS

MENU

208.238.4800



Breakfast BUFFET

All Meal Services Have a Maximum Service Time of 2 Hours and a 25-Guest Minimum.

FRESH START | 10

Fresh Fruit; Assorted Granola Bars; Assorted Yogurt; Orange, Cranberry and Apple Juices; Coffee; and Hot Tea Assortment.



THE CONTINENTAL | 11

May be ordered for parties of less than 25 people.

Assorted Danishes and Muffins; Fresh Fruit Tray; Orange, Cranberry and Apple Juices; Coffee; and Hot Tea Assortment.

SHOBAN BREAKFAST BUFFET | 16

Assorted Danishes and Muffins; French Toast with Warm Syrup & Whipped Butter; Scrambled Eggs with Cheddar Cheese and Chives; Country-Style Iron-Skillet Potatoes; Applewood-Smoked Bacon; Orange, Cranberry and Apple Juices; Coffee; and Hot Tea Assortment.

BREAKFAST BURRITO BUFFET | 16

Assorted Danishes and Muffins; Fresh Fruit Tray; and Burrito Stuffed with Eggs, Potatoes, Cheese, and Choice of Country Sausage Links, Applewood-Smoked Bacon or Grilled Country Pit Ham. Served with Salsa and Sour Cream; Orange, Cranberry and Apple Juices; Coffee; and Hot Tea Assortment.

PLATED Breakfast

Orange, Cranberry or Apple Juice; Coffee; and Hot Tea Assortment

ALL-AMERICAN BREAKFAST | 16

Two Scrambled Eggs with Chives; Choice of Country Sausage Links, Applewood-Smoked Bacon or Grilled Country Pit Ham; Country Hash Brown Potatoes; and Buttermilk Biscuit with Honey.

COWBOY STEAK & EGGS | 16

Hand-Cut 6 oz. New York Strip Steak with Roasted Pepper Butter, Two Scrambled Eggs, Country Hash Browns and Buttermilk Biscuit with Honey.

CHICKEN-FRIED STEAK BREAKFAST | 16

Deep-Fried Beef Fritter Topped with Country Gravy, Two Scrambled Eggs, Country Hash Browns and Buttermilk Biscuit with Honey.

FRENCH TOAST BREAKFAST | 14

Thick-Sliced French Bread Grilled in Almond Egg Batter. Served with Butter and Maple Syrup; Two Scrambled Eggs Topped with Cheese and Chives; and Choice of Country Sausage Links, Applewood-Smoked Bacon or Grilled Country Pit Ham.

BREAKFAST ENHANCEMENTS

As add-on to breakfast only

YOGURT PARFAIT | 6 per person

OATMEAL | 4 per person

BACON, SAUSAGE, HAM STEAK | 4 per person

Buffet Pandemic Fee requires a \$50 serving fee added to all Buffets per 75 people.
All Food and Beverage items are subject to a 21% Catering Supplement Fee and a 4% Tribal Tax.
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All Food Must Be Consumed on Property.



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Lunch BUFFETS

*All Meal Services Have a Maximum Service Time of 2 Hours & a 25-Guest Minimum.
All of the following come with Freshly Brewed Coffee, Iced Tea or Lemonade; and Water.*

TRADITIONAL LUNCH FEAST | 18

Slow-Roasted Stew, Fry Bread, Indian Taco Bar and Chef's Choice Dessert.

BUFFALO STEW UPGRADE | \$2 additional per person

TASTE OF TUSCANY | 20

Classic Caesar Salad, Parmesan Garlic Bread, 11-Layer Classic Lasagna, Chicken Fettuccine, Tuscan Green Beans and Hand-Stuffed Cannoli.

EAST IDAHO BARBECUE | 18

Creamy Coleslaw, Red Bliss Potato Salad, Fresh Garden Salad with Ranch Dressing, Slow-Roasted Beef Brisket, Carolina Glazed Chicken, Baked Beans, Corn Casserole and Roasted Apple Cobbler.

SOUTHWEST FIESTA | 17

Tortilla Soup, Chips & Salsa, Chicken Chile Verde Enchilada, Soft Taco Bar and All of the Fillings, Spanish Rice, Frijoles Charros, and Cinnamon Churros.

DELI BUFFET | 15

Roasted Turkey Breast, Honey-Baked Ham, Roast Beef, Freshly Baked Hoagie Rolls, Assorted Cheeses and Condiments, Chef's House-Made Potato Chips & Dip, Brownies, and Cookies.

BOX Lunches

CLASSIC DELI | 12

Choice of Oven-Roasted Turkey, Smoked Ham or Roast Beef Piled High on a Fresh Roll Topped with Sliced Tomatoes and Lettuce. Served with Potato Chips, a Freshly Baked Cookie and a Bottle of Water.

TURKEY CLUB WRAP | 14

Roasted Turkey, Bacon, Lettuce, Tomato, Cheddar Cheese and Honey Mustard Dressing Wrapped in a Flour Tortilla. Served with Vegetable Slaw, a Freshly Baked Cookie and a Bottle of Water.

ITALIAN GRINDER | 14

Salami, Capicola Ham, Roast Beef, Provolone, Sliced Tomatoes, Shredded Lettuce, Slivered Red Onions and Banana Peppers Topped with Italian Dressing on a Freshly Baked Roll. Served with Pasta Salad, a Freshly Baked Cookie and a Bottle of Water.



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Plated Lunch ENTRÉES

*Lunch Entrées Accompanied by Fresh Garden Salad with Ranch Dressing and Chef's Choice Dessert.
All of the Following Come with Freshly Brewed Coffee, Iced Tea or Lemonade; and Water.*

BRUSCHETTA CHICKEN PASTA | 14

Chicken Breast Roasted with Green and Yellow Squash, Roma Tomatoes, Fresh Basil, Fresh Garlic and Balsamic Vinegar. Tossed with Angel Hair Pasta and Served with Garlic Bread.

HERB CHICKEN | 14

Grilled Chicken Breast with Herb Sauce. Served with Spinach Risotto, Chef's Choice Vegetable, Freshly Baked Roll and Butter.

GARLIC BUTTER STEAK | 16

Beef Steak Strips Pan-Seared in Garlic Butter, Roasted Potatoes, Lemon Green Beans, Freshly Baked Roll and Butter.

BOURBON STEAK | 16

Beef Steak Bites Cooked in Bourbon Sauce. Served with Wild Rice, Chef's Choice Vegetable, Freshly Baked Roll and Butter.



PLATED Sandwiches & Salads

*All of the Following Come with Freshly Brewed Coffee, Iced Tea or Lemonade; and Water.
Finished Off With Chef's Choice Dessert.*

CHICKEN CLUB WRAP | 12

Chopped Crispy Chicken, Lettuce, Tomato, Bacon, Shaved Red Onions and Ranch Dressing Wrapped in a Flour Tortilla. Served with House-Made Potato Chips.

TURKEY-AVOCADO SANDWICH | 14

Roasted Turkey on a Freshly Baked Roll with Mayonnaise, Cranberry-Jalapeño Jam, Applewood-Smoked Bacon, Lettuce, Tomato and Avocado. Served with House-Made Potato Chips.

HONEY-CHICKEN SALAD | 12

Sliced Crispy Chicken Strips with Shredded Cheddar Cheese, Diced Tomatoes, Sliced Red Onions, Crispy Bacon Bits, Chives and Avocado Slices on a Bed of Mixed Greens. Served with Herbs De Provence Honey Mustard, a Freshly Baked Roll and Butter.

STRAWBERRY-CHICKEN SALAD | 12

Strawberries, Sliced Chicken Breast, Diced Red Onions, Sliced Almonds and Shredded Parmesan Cheese on Mixed Salad Greens. Served with Balsamic Dressing, a Freshly Baked Roll and Butter.

PEPPER JACK-STEAK SALAD | 14

Sliced Top Sirloin Cooked to Your Preference. Topped with Sautéed Mushrooms and Onions, Fresh Cherry Tomatoes, and Spicy Pepper Jack Cheese on a Bed of Mixed Greens. Served with Balsamic Dressing, a Freshly Baked Roll and Butter.

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Dinner **BUFFET**

All Meal Services Have a Maximum Service Time of 2 Hours & a 25-Guest Minimum.

Buffets come with Choice of two Salad Options; Freshly Brewed Coffee, Iced Tea or Lemonade; and Water.

SOUTHEAST IDAHO BUFFET | 32

Carved Slow-Roasted Prime Rib, Barbecue Salmon Fillet, Choice of One Starch and One Vegetable, Freshly Baked Rolls & Butter, and One Choice from Our Dessert Selection.

MEXICAN FIESTA BUFFET | 22

Carne Asada Steak, Pork Carnitas, Tamales, Chips & Salsa, Spanish Rice, Frijoles Charros, Flour and Corn Tortillas, and Cinnamon Churros.

PRIME RIB & CHICKEN BUFFET | 28

Slow-Roasted Carved Prime Rib, Grilled Chicken Breast with Mushroom-Herb Cream Sauce, Choice of One Vegetable and One Starch, Freshly Baked Rolls & Butter, and One Choice from Our Dessert Selection.

SIGNATURE DINNER FEAST | 20

Slow-Roasted Stew, Fry Bread, Indian Taco Bar, Choice of One Starch and One Vegetable, and One Choice from Our Dessert Selection.

BUFFALO STEW UPGRADE | \$2 additional per person

BRAISED TRI-TIP SIRLOIN & ROASTED CHICKEN THIGHS | 18

Tender Braised Beef Tri-Tip, Roasted Chicken Thighs, Choice of One Vegetable and One Starch, Freshly Baked Rolls & Butter, and One Choice from Our Dessert Selection.



SALAD OPTIONS

FRESH GARDEN SALAD
CAESAR SALAD
CAPRESE SALAD
PASTA SALAD
BROCCOLI SALAD
FRUIT SALAD
DECONSTRUCTED BERRY SALAD

VEGETABLES

STEAMED BUTTERED BROCCOLI
& BABY CARROTS
ROASTED GREEN & YELLOW SQUASH
WITH RED ONIONS & GARLIC
MIXED SPRING VEGETABLES
TUSCAN GREEN BEANS, BACON LARDOONS &
PARMESAN WITH BALSAMIC GLAZE
ROASTED ROOT VEGETABLES (SEASONAL)

STARCHES

GARDEN BLEND WILD RICE
SMOKED GOUDA SCALLOPED POTATOES
MASHED POTATOES WITH GRAVY
ROASTED ROSEMARY RED POTATOES
BUTTER-ROASTED YUKON GOLD POTATOES

DESSERT SELECTION

LAYERED CHOCOLATE CAKE
NEW YORK CHEESECAKE WITH FRUIT GLAZE
HOT APPLE COBBLER
BERRY COBBLER

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Plated Dinner ENTRÉES

All Dinners come with Mixed Green Salad with Ranch Dressing; Freshly Baked Rolls with Butter; Freshly Brewed Coffee, Iced Tea or Lemonade; and a Choice from Our Dessert Selection.

IN-HOUSE SLOW-ROASTED PRIME RIB | 28

Slow-Roasted Prime Rib, Smoked Gouda Scalloped Potatoes and Steakhouse Broccoli. Served with Au Jus and Horseradish Sauce.

SWEET SOY-GLAZED SALMON | 26

Sweet Soy-Glazed Salmon Fillet with Wild Rice Pilaf and Julienned Squash. Served with Mango Salsa.

CENTER-CUT FILET MIGNON OF BEEF | 38

Pan-Seared Tenderloin Medallion Steak with Bordelaise Sauce, Roasted Yukon Gold Potatoes, Grilled Asparagus and Petite Carrots.

SMOKED GOUDA CHICKEN | 22

Smoked Gouda Cheese-Stuffed Chicken Breast Topped with Supreme Sauce, Herb-Infused Risotto and Medley Vegetables.

WHISKEY RIVER SIRLOIN | 26

Charbroiled Sirloin Steak, Sauteed Peppers and Onions Deglazed in Sweet Whiskey Sauce, Roasted Red Potatoes and Steakhouse Broccoli.

HORS D'OEUVRES

Order includes 50 pieces.

HONEY-RICOTTA PEACH CROSTINI | 60

CUCUMBER SHOOTERS | 60

HONEY-DRIZZLED SLICED PEARS AND CANDIED NUTS | 60

Served with Club Crackers

HERB CREAM CHEESE STUFFED MUSHROOMS | 60

BUFFALO CHICKEN BITES | 60

Served with Carrot Slices, Celery Slices, and Ranch or Bleu Cheese Dressing

FRIED RAVIOLI | 60

Served with Marinara Sauce

CAULIFLOWER BUFFALO BITES | 60

Served with Carrot Slices, Celery Slices, and Ranch or Bleu Cheese Dressing

FRIED VEGGIES | 60

(Green Beans, Broccoli, Cauliflower, Jalapeño Caps) Served with Ranch Dressing

SWEET & SPICY CHICKEN WINGS | 100

Served with Ranch Dressing

HAND-FORMED BBQ MEATBALLS | 100

Served with Barbecue Sauce

CILANTRO-LIME CHICKEN SKEWERS | 150

CAPRESE SKEWERS | 192

SHRIMP COCKTAIL SHOOTERS | 125

PRAWNS ON ICE | 250

BUTLER-STYLE SERVICE | 30

Two Servers, Per Hour, Per 25 People

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Platters & DISPLAYS

Serves 20 people

ROASTED RED PEPPER
HUMMUS AND PITA | 60

TORTILLA CHIPS & SALSA | 60

JALAPEÑO POPPER DIP | 60
Served with Freshly Made Tortilla Chips

CHEESY ONION DIP | 60
Served with Freshly Made Potato Chips

APPLE-BACON CHEDDAR DIP | 70
Served with Freshly Made Tortilla Chips

BRUSCHETTA DIP | 70
Served with Crostini Chips

BLUEBERRY BALSAMIC
CHEESE SPREAD | 70
Served on Crunchy French Bread

MEXICAN STREET CORN DIP | 70
Served with Freshly Made Tortilla Chips

DOMESTIC & IMPORTED
CHEESE DISPLAY | 140

FRESH FRUIT DISPLAY | 120

CRUDITÉ PRESENTATION | 100



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Carving STATIONS

Only as Add-On to Buffet

IN-HOUSE SLOW-ROASTED PRIME RIB | 8 PER PERSON

Served with Au Jus & Horseradish Sauce

MAPLE-GLAZED PIT HAM | 4 PER PERSON

Served with Sweet Mustard Sauce

À LA CARTE *Selections*

SWEET SELECTIONS

FRESHLY BAKED COOKIES | 20 PER DOZEN

FRESHLY BAKED DANISHES | 20 PER DOZEN

BASKET OF WHOLE FRUIT | 18 PER DOZEN

ASSORTED MUFFINS | 20 PER DOZEN

RICE KRISPIES TREATS | 24 PER DOZEN

FRESHLY BAKED BROWNIES | 35 PER DOZEN

SAVORY SELECTIONS

GRANOLA BARS | 24 PER DOZEN

TRAIL MIX | 24 PER DOZEN

BAGGED PRETZELS | 24 PER DOZEN

CHIPS, DIPS AND SALSA | 4 PER PERSON

BEVERAGE SELECTIONS

Proudly Serving Coke Products

BOTTLED WATER | 2 EACH

ASSORTED CANNED COKE PRODUCTS | 2 EACH

ASSORTED BOTTLED COKE PRODUCTS | 3 EACH

BOTTLED FRUIT JUICES | 3 EACH

SPARKLING WATER | 4 EACH

ENERGY DRINKS | 4 EACH

FRESHLY BREWED ICED TEA | 20 PER GALLON

LEMONADE | 20 PER GALLON

FRESH COFFEE | 30 PER GALLON

ASSORTED HOT TEA | 2 EACH



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Specialty BREAKS

Prices are per person.

ALL-DAY BREAK | 20

MORNING

Assorted Breakfast Pastries, Freshly Brewed Coffee, Hot Tazo Tea and Orange Juice

MID-MORNING

Granola Bars, Freshly Brewed Coffee, Hot Tazo Tea and Bottled Water

AFTERNOON

Assorted Cookies, Freshly Brewed Coffee, Hot Tazo Tea and Assorted Canned Coke Products

SOUTHWESTERN | 12

Tortilla Chips with Salsa, Sour Cream and Guacamole; Fresh Vegetable Display; Freshly Brewed Coffee and Hot Tazo Tea

JUMP-START BREAK | 9

Freshly Baked Cookies, Assorted Chips, Salted Mixed Nuts, Iced Tea and Water

HEALTHY START BREAK | 9

Whole Fruit, Assorted Granola Bars, Assorted Juices and Vegetable Tray

Bar SERVICE

WE OFFER HOSTED AND NON-HOSTED BAR SERVICE.

There is a **\$100** Bar Setup Fee.

The Fee is Waived if Your Alcohol Sales Exceed **\$500** Per Bar.

Alcohol will be Served from 11AM until 12:30AM.

Average Price Per Drink is **\$6.00**.

All Alcoholic Beverages Must be Consumed Inside the Hotel.

No Alcohol is Permitted on the Gaming Floor or Outside of the Building.



POLICIES & PROCEDURES

FOOD & BEVERAGE REGULATIONS

All food and beverage items served within Shoshone-Bannock Casino Hotel must be prepared and presented by Shoshone-Bannock Casino Hotel. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, etc. Local health code regulations prohibit guests from removing remaining food and beverage from the hotel and event center.

Shoshone-Bannock Casino Hotel is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Shoshone-Bannock Tribal Alcoholic Beverage Control Commission and the State of Idaho. Therefore, in compliance with Tribal Commission and state law, all beer, wine and alcohol must be supplied and served by Shoshone-Bannock Casino Hotel.

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Event PLANNING

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we kindly request that all food and beverage specifications be received, in writing, by our Sales Department no later than 45 days prior to the date of your event.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage function specifications, your Sales Executive will review and then provide the customer with written confirmation of services ordered. Shoshone-Bannock Casino Hotel Agreement (contract) outlines specific agreement between the customer and the caterer. The signed agreement must be received by Shoshone-Bannock Casino Hotel no later than 60 days in advance of the first scheduled event. If the signed agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The banquet event orders, when completed, will form part of your contract.

A Banquet Event Order (BEO) will be issued to the customer for each individual service, along with the contract outlining specific agreement between the customer and the caterer, Shoshone-Bannock Casino Hotel. Signed Banquet Event Orders must be received by Shoshone-Bannock Casino Hotel no less than 30 days prior to the event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return agreement (contract) and banquet event order upon their receipt.

PAYMENT POLICY

DEPOSITS

Shoshone-Bannock Casino Hotel policy requires a 10% deposit upon signing of the agreement 60 days prior to the event date or immediately if within 60 days of the event.

ACCEPTABLE FORMS OF PAYMENT

Company check, Tribal Purchase Order, American Express, Visa, Mastercard and Discover are considered acceptable forms of payment. If payment is received within less than five (5) business days prior to the event, certified funds or credit card payment will be required.

TIMETABLES

- 60 Days from Event: Signed Agreement and 10% deposit due
- 45 Days from Event: Food & Beverage specifications due
- 30 Days from Event: Signed banquet event orders due
- 3 to 5 Days from Event: Final guarantees due

CATERING SUPPLEMENT FEE AND TRIBAL TAX

- All food and beverage items are subject to a 21% Catering Supplement Fee and a 4% Tribal Tax.
- Tax-Exempt certificates (State of Idaho) must be on file prior to the event.



Catering GUIDELINES

GUARANTEES

To ensure the success of your event(s), it is necessary we receive your final guarantees (confirmed attendance) for each meal function according to the following schedule:

- Events of up to 400 people require the final guarantee three (3) business days prior to the date of the first event.
- Events over 400 people require the final guarantee five (5) business days prior to the date of the first event

Please note: The above schedule excludes weekends and holidays. Once the final guarantees are submitted, the count may not be decreased. The customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater. Shoshone-Bannock Casino Hotel will make every attempt to accommodate increases in your count after the final guarantee is due. However, any increase will be subject to a 10% surcharge. Shoshone-Bannock Casino Hotel will be prepared to serve 3% above the guaranteed attendance but not to exceed 20 meals. The overset tables will not have preset food or beverage. Vegetarian selections or other special meals will be part of the final guarantee. Please include these counts as part of your final guarantee. Special meals requested on-site will be added to your final bill.

MINIMUM REQUIREMENT FOR TABLE SERVICE

There is a minimum of 25 people for table service or buffet meals. If the guaranteed attendance is less than 25 people, a \$100.00+ fee will be applied.

BUFFET PANDEMIC FEE

During the Pandemic, there will be a \$50 serving fee added to all Buffets per 75 people.

EXTENDED PROGRAM/SERVICE

Our banquet service is based on the following time guidelines (doors open to doors closed, including program):

- Breakfast | 2 hours
- Lunch | 2 hours
- Dinner | 3 hours
- Reception | 3 hours

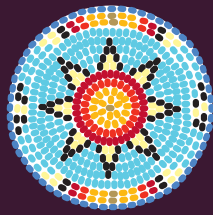
Any extended program or delay in service is subject to an additional labor charge of \$35.00 per hour per wait staff.

Please note that if your event includes a scheduled program, Shoshone-Bannock Casino Hotel requires that you submit to your Sales Executive a detailed timeline at least two (2) business days in advance of the event. The timeline should include service start/break/end times and, if applicable, notation of the times when banquet team members should be off the floor. Please be aware that any deviation from the submitted program may negatively impact food and/or service quality and may result in additional charges.

CHINA SERVICE

Meal services are served with china and glassware, unless otherwise specified by the customer. Continental breakfast, coffee services, refreshment breaks and trade show catering are routinely accompanied with a high-grade disposable serviceware.





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