

THE CONTINENTAL

Selection of Fresh Squeezed Orange,
Cranberry and Pineapple Juices

Array of Sliced Seasonal Fruit

Assortment of Fresh Baked Croissant,
Danish and Muffins

Selection of Jams, Jellies, Honey and Marmalades

Fresh Brewed Coffee, Decaffeinated Coffee
and Selection of Tea

THE EXECUTIVE CONTINENTAL

Selection of Fresh Squeezed Orange,
Cranberry and Pineapple Juices

Array of Sliced Seasonal Fruit

Assortment of Fresh Baked Croissant,
Danish and Muffins

Selection of Jams, Jellies, Honey and Marmalades

Assorted Fruit Yogurts

Assorted Cold Cereal and Granola Served with
Milk, Skim Milk and Honey

Fresh Brewed Coffee, Decaffeinated Coffee
and Selection of Tea

BREAKFAST BUFFET

(Minimum of 35 guests, under 35 please add \$2 per person)

TRAYS & SALADS

Assortment of Fresh Baked Mini Croissant, Assorted Muffins and Danish

Selection of Jams, Jellies and Marmalades

Array of Sliced Seasonal Fruit

ENTREES

Fluffy Scrambled Eggs

Smoked Bacon and Link Sausage

Home-style Potatoes

ACCOMPANIMENTS

Assorted Fruit Yogurts, Granola & Honey

BEVERAGES

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

Selection of Fresh Squeezed Orange, Cranberry and Pineapple Juices

THE BRUNCH BUFFET

(Minimum of 35 guests, under 35 please add \$2 per person)

TRAYS & SALADS

Fresh Bagels House-Made Lox and Cream Cheese

Assortment of fresh baked Croissants, Assorted Muffins and Danish
Assorted Jams, Jellies and Marmalades

Baby Mixed Greens, Vinaigrette Dressing

Sliced Seasonal Fruit

ENTREES

Eggs Benedict

Grilled Salmon, Sauce Maltaise

Steamed Seasonal Vegetables

Fluffy Scrambled Eggs

Smoked Bacon and Sausage Links

French Toast with Butter and Warm Maple Syrup

Herb Roasted Red Potatoes

BEVERAGES

Selection of Chilled Orange, Grapefruit and Pineapple Juices

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

BREAKFAST ENHANCEMENTS

*The following are designed and priced to complement your
Buffet selections and may not be ordered a la carte.*

Fresh Bagels with house-made Lox and Cream Cheese

Selection of Toasted Bagels and Cream Cheese

Oatmeal with Brown Sugar, Warm Milk

Individual Fruit Yogurts

Omelet Station

Prepared to Order by a Chef.

Condiments include:

Ham, Bacon, Cheese, Mushrooms, Tomatoes, Spinach and Onions

French Toast with Butter and Warm Maple Syrup

Carving Station

(serves 30 people)

Salt Crusted Prime Rib Carved to Order by a Chef

Condiments include:

Creamy Horseradish, Au Jus

Freshly Baked Rolls

(Carving Station will be served at a temperature of Medium unless otherwise specified)

THEMED BREAKS

Healthy Choice

Sliced Seasonal Fresh Fruit Platter
Vegetable Crudités Tray
Yogurt Granola Parfait
Mineral Water and Sparkling Water

Energy Boost

Seasonal Whole Fresh Fruit Basket
Chocolate Chip Banana Bread
Power Bars
Energy Drinks or Gatorade

Death by Chocolate

Chocolate Chunk Cookies
White Chocolate Pecan Blondies
Almond Chocolate Bark
Skim Milk, 2% Milk and Chocolate Milk

Northwestern

Muckleshoot Smoked Salmon with Condiments
Cheese Display
Whole Washington Apples
Apple Juice, Bottled Water and Soft Drinks
Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

The Stadium

Warm, Soft Pretzels with Mustard Sauce
Mixed Nuts
Potato Chips
Assorted Sodas

BREAK ENHANCEMENTS

*The following are designed and priced to complement your buffet selections
and may not be ordered a la carte*

SNACKS

Assorted Mini Cupcakes (Chocolate, Vanilla, Red Velvet)

Sliced Seasonal Fruit and Berries

Yogurt with Honey and Granola, Fresh Fruits and Berries

Assorted Bagged Chips

Individual Fruit Yogurts

Fresh Baked Cookies

Fresh Bagels with Cream Cheese

Basket of Whole Fresh Fruit

White Chocolate Pecan Blondies

Soft Pretzels with Mustard

Donuts

Power Bars

Bowl of Mixed Nuts

DRINKS

Fresh Brewed Coffee, Decaffeinated Coffee, & Tea Station

Assorted Soft Drinks

Freshly Brewed Iced Tea

Assorted Chilled Orange, Pineapple and Cranberry Juices

Lemonade

Bottled or Mineral Water

Energy Drinks: Monster, Red Bull or Gatorade

Individual Assorted Juices

PLATED LUNCH

*All luncheon entrees served with your choice of soup or salad and a dessert selection,
freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee
and a selection of teas.*

(\$2.50 pp split entrée Charge if more than 2-entrées selected)

SOUP

Pacific Northwest Seafood Chowder
Minestrone
Cream of Mushroom
Broccoli & Cheddar

SALAD

Mixed Baby Greens Salad
Spinach Salad, Huckleberry Vinaigrette
Caesar Salad

ENTRÉES

Sliced Sirloin of Beef

(Served Medium)

Garlic Mashed Potatoes, Ratatouille

Breast of Chicken

Haricot Vert, Wild Rice & Mushrooms, Herb Jus

Seared Salmon

Rabe, Artichokes, Capers & Olive Oil

Bowtie Pasta

Vegetable Ratatouille, Basil Garlic Crostini

Asian Chicken Salad

Baby Spinach, Fried Wonton, Cilantro-Cashew Dressing

Chopped Salad

Chopped Greens, Chickpeas, Cucumber, Kalamata Olives, Feta, Mint Leaves and Lemon Dijon Vinaigrette

Nicoise Salad

Seared Ahi Tuna, Haricots Vert, Boiled Egg, Roasted Pepper,
New Potato, Herb Dressing

DESSERTS

A Trio of Dessert Bites

Lemon Meringue Tart, Chocolate Cake, Carrot Cake

Dulce DeLeche Cheesecake

Clear Caramel, Fresh Raspberry, Whipped Cream

Rustic Apple Galette

Cinnamon Carmel, Chantilly Cream, Fresh Strawberry

THEMED LUNCH BUFFETS

(Fewer than 25 guests add \$2.50 per person)

BARBECUE

Mixed Baby Greens, Assorted Dressings

Red Potato Salad

Old Fashioned Cole Slaw

Tomato, Cucumber and Onion Salad

Fresh Sliced Fruits and Berries

Smoked Beef Brisket

Barbeque Chicken & Tangy house-made BBQ Sauce

Fresh Baked Corn Bread

Chocolate S'Mores Bites | Pineapple Upside-Down Cake

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea



PACIFIC EDGE



Mixed Baby Greens, Cilantro Vinaigrette

Somen Noodle Salad, Mandarin-Ginger Sesame Dressing

Vegetable Egg Rolls

Seared Salmon, Orange Honey Black Bean Sauce

Beef Stir Fry, Chow Mein Noodles

Sweet-N-Sour Chicken

Stir Fry Vegetables

Fried Rice and Steamed Rice

Almond Lychee, Palmiers, Breen Tea Mousse Cake

Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee

THEMED LUNCH BUFFETS

(Fewer than 25 guests add \$2.50 per person)

FIESTA

Tortilla Soup
Mixed Baby Greens, Chili Vinaigrette
Shrimp Salad, Avocado, Fire Roasted Corn, Cilantro Vinaigrette
Beef and Chicken Fajitas
Salsa Bar to include: Lettuce, Tomato, Onion,
Black Olives, Jalapeno Peppers,
Shredded Cheese, Guacamole, Salsa, Fresh Cilantro and Sour Cream
Spanish Rice and Refried Beans
Churros Plain & Cinnamon served with Chocolate Sauce, Caramel Flan, Tres Leches
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

DELI

Sliced Roast Beef, Turkey and Smoked Ham
Assorted Cheeses, Relishes & Condiments
Assorted Deli Breads, Lettuce, Sliced Tomato,
Shaved Onion and Pickles
Mixed Baby Greens, Assorted Dressings
Red Potato Salad
Pasta Salad
Assortment of Chips
Assorted Fresh Baked Cookies
Assortment of Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

MEDITERRANEAN

Array of Fire Roasted Vegetables, Assorted Olives,
Buffalo Mozzarella Basil Infused Oil
Cannellini Bean Salad, Grilled Tomatoes, Arugula, Pesto Dressing
Pasta Salad
Caesar Salad
Make Your Own Pita Bread Sandwich Selection to include:
Lemon Marinated Roasted Chicken and Marinated Beef Sirloin,
Cucumber, Tomato, Lettuce, Feta Cheese, Black Olives, Tahini Cilantro
Aioli, Tzaziki Sauce
Olive Oil Cake, Baklava, Ricotta Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

PLATED DINNERS

(\$2.50 pp Charge if more than 2-entrées selected)
All entrees served with warm Rolls and Butter

FIRST COURSE

You're Choice of one

Wedge of Iceburg

Frozen Grapes, Chives, Grape Tomatoes & Ranch

Mixed Greens

Candied Walnuts, Huckleberry Vinaigrette

Caesar Salad

Parmesan Cheese, Croutons, Caesar Dressing

ENTRÉES

Grilled Salmon

Wild Mushroom Risotto, Haricot Vert, Herb Jus

Salt Crusted Prime Rib

(served Medium)

Asparagus, Roasted Red Potatoes, Au Jus, Creamy Horseradish

Filet Mignon

(served Medium)

Oven Dried Tomatoes, Spinach, Shiitake Potato Croquet,
Merlot Reduction

Spinach-Crusted Halibut

Creamed Corn, Pancetta, Pepper Slaw

Seared & Roasted Chicken Breast

Roasted Smashed New-Potatoes, Sweet Onion Nage.

Osso Bucco

Gemelli Pasta, Tomato Fennel

Vegetable Harvest

Sundried Tomato Polenta, Seasonal Vegetables

Petite Beef Filet and Prawns

(served Medium)

Dauphinois Potatoes, Sautéed Spinach, Pinot Noir

PLATED DINNER

DESSERT SELECTIONS

Tiramisu

Lady Fingers, Espresso Liqueur, Mascarpone Cream, Cocoa Powder

Milk Chocolate Hazelnut Mousse Cake

Praline Mousse, Feuilletine Crunch, Hazelnut Crumble

Fresh Fruit Tart

Seasonal Fresh Fruit, Vanilla Pastry Cream

Strawberry Torte

Vanilla Chiffon Cake, Shortbread, Strawberry Mousse

Green Tea Mousse

Green Tea Sponge Cake, Fresh Raspberry, Chocolate Green Tea

****Raspberry Sorbet**

3-Scoops

****Cheesecake**

Please check with Chef for seasonal flavors

Seasonal Fresh Fruit Plate

****Gluten Free Option**

DINNER BUFFETS

(Minimum of 40 Guests)

THE SOCKEYE

2-SALADS
1-TRAY
2-ENTREES
2-ACCOMPANIMENTS

THE COHO

2-SALADS
1-TRAYS
2-ENTREES
1-CARVING STATION
2-ACCOMPANIMENTS

THE CHINOOK

3-SALADS
2-TRAYS
3-ENTREES
1-CARVING STATION
3- ACCOMPANIMENTS

SALADS

Mixed Baby Greens, Romaine Lettuce, Assorted Dressings
Smoked Salmon-Steamed New Potato Salad
Asian Slaw, Thai Dressing
Caesar Salad | Oriental Chicken Salad | Pasta Salad

TRAYS

Cold Smoked Salmon Tray
Imported and Domestic Cheeses with Assorted Crackers
Vegetable Cruautés, Ranch and Caramelized Onion Dressing
Seasonal Sliced and Whole Fruit Display
Herb Marinated Fire Roasted Vegetables

ENTRÉES

Seared Salmon Steak, Wilted Greens, Lemon Butter Sauce
Roasted Breast of Chicken, Lemon-Thyme Scented Natural Jus
Seared Sirloin, Braised Chard, Pearl Onion Chutney, Syrah Reduction
Sautéed Chicken Breast, Onions Fennel, Olives
Meat OR Vegetable Lasagna
Sliced Pork, Butterscotch Apple Sauce
Northwest Seafood Chowder

CARVING STATION

Carving of Rib Eye Crusted with Peppercorn & Coriander, Pinot Noir Demi
(Carving Station will be served at a temperature of medium unless otherwise specified)
Pineapple Glazed Ham
Whole Suckling Pig (groups of 75+ only)

ACCOMPANIMENTS

Steamed Seasonal Vegetables
Pine Nut Basmati Rice
Steamed Rice or Rice Pilaf
Potato Gratin
Garlic Mashed Potatoes or Roasted Red Potatoes

DESSERTS & BEVERAGES

All Buffets served with Fresh Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
Assorted Dessert Bites; Cheese Cake, Chocolate Cake, and Lemon Meringue Tart.

ITALIAN BUFFET

(40 Guest Minimum)

SALADS & TRAYS

Antipasto Platter
Tossed Garden Salad, Assorted Dressings
Greek Salad

ENTRÉES

Spaghetti, Tortellini, and Fettuccini Pastas
Bolognese, Marinara and Alfredo Sauces
Chicken Parmesan
Steamed Seasonal Vegetables
Fresh Baked Herb and Garlic French Bread

DESSERTS

Tiramisu
Pistachio Biscotti
Almond Frangipane Tart

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

RECEPTION

The following items are priced per piece (Minimum order of 12 pieces per item)

COLD HORS D'OEUVRE

Parmesan Crostini Cone, Tomato Olive Relish
Blackened Duck Breast, Minted Pineapple
Vegetarian Summer Roll, Thai Dipping Sauce
Spam Maki Stick
Shrimp Spicy Lemon Garlic Pipette
Caprese “Popsicle”
Ahi Poke Wasabi-Cream Nori Baguette
Cilantro Scented Shrimp, Mandarin Orange Segment
Prosciutto and Melon
Smoked Salmon Sassafras Marshmallow Fork

HOT HORS D'OEUVRE

Coconut Fried Shrimp
Yakitori Chicken
Vegetable Spring Roll, Vietnamese Dipping Sauce:
Micro-Pretzel Crab Cakes, Whole Grain Mustard Sauce
Espresso Crusted Beef Satay
Assorted Mini Quiche
Caramel Chicken Skewer
Curry Chicken Satay
Spanakopita (Spinach, Feta Cheese in Phyllo)

RECEPTION

RECEPTION SHOWPIECES

Antipasto Display

Roasted Vegetables, Italian Meats, Assorted Cheese,
Marinated Artichoke, Garlic Bread Sticks, Sundried Tomato Focaccia
(serves 25)

Seafood Display

Jumbo Prawns, Crab Claws, Oyster
On Crushed Ice with Cocktail Sauce, Lemon Wedges
and Mignonette
(per piece)

Assorted Cheese Display

Presentation of International and Domestic Cheeses,
Fresh Fruits and Water Crackers
(serves 25)

Vegetable Crudités

Ranch, Caramelized Onion, Blue Cheese Dressing
(serves 25)

Selection of Nigiri and Maki Sushi

Pickled Ginger, Wasabi, Shoyu
(per roll-approximately 6-8 pieces)

Whole and Sliced Fruit Display

(serves 25)

Smoked Salmon Display

Chopped Eggs, Capers, Cream Cheese, Lemon Wedges,
Diced Red Onion
(serves 25)

RECEPTION

CARVED ITEMS

Steamship Round of Beef

Horseradish Cream, Au Jus, Dijon Mustard,
Whole Grain Mustard Freshly Baked Rolls
(serves 100)

Pineapple Glazed Ham

Whole Grain Mustard, Freshly Baked Rolls
(serves 50)

Salt Crusted Prime Rib of Beef

Creamy Horseradish, Mustard, Au Jus,
Freshly Baked Rolls
(serves 30)

Roasted Whole Turkey

Cranberry Relish, Freshly Baked Rolls
(serves 20)

Sirloin of Beef

Creamy Horseradish, Mustard, Au Jus,
Freshly Baked Rolls
(serves 25)

Whole Suckling Pig

Hoisin Sauce
(serves 75)



EVENT EXTRAS

AUDIO/VISUAL

LCD Rental (for video/data projection)	\$125.00	per day
Additional Microphones	\$25.00	each
Headset/Hands-free Microphone	\$50.00	each
High Speed Internet (wireless, per room)	\$100.00	per day
LCD Television	\$100.00	per day

CONFERENCE TOOLS

Flip Chart/White Board & Markers	\$25.00	per day
PC Presentation Laptop	\$150.00	per day
PowerPoint Slide Remote	\$25.00	per day
Power Strips	\$10.00	Each

LINENS & DÉCOR

Napkins (special order only)	\$0.65	each
54"x54" Table Top linens (special order only)	\$1.50	each
90"x90" Table Linens (special order only)	\$3.00	each
White Spandex Chair Cover (installed)	\$3.50	each
White Spandex Chair Cover w/ Sash (installed)	\$5.50	each
Dance Floor	\$300.00	each

EVENT TIME LIMITS

Every event booked at the Muckleshoot Casino will be given a full 6-hour window for their event day; 1-hour for setup, and 5-hours for the event itself. Additional hours are available to the guest to extend either their setup time, or their event time. Additional hours may be purchased at \$75.00/hr

1-Mircophone will be provided to every group, on request, free of charge

Complete Meeting Package includes: podium, 2-microphones, LCD with sound hookup, wireless internet & white board with markers, & staff to assist with A/V hookup

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\$350.00



No charge for standard house linens. House linens include: white or ivory table linens, & white, burgundy or gold napkins.

WEDDING PACKAGE

Includes: staging, custom lush fabric backdrop (in your choice of colors) colonnade arch on stage, and isle runner
\$750.00

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Add 2 Large floral bouquets
\$1000.00



BANQUET INFORMATION

Thank you very much for your interest in the Muckleshoot Indian Casino

BANQUET FACILITIES

It is our sincerest desire to ensure that your event is most successful, by providing first class food and exceptional service, in an atmosphere that is relaxing and beautiful.

Function rooms are assigned according to anticipated attendance and equipment requirements. The Casino reserves the right to relocate groups to best accommodate all setups and menu requests.

MENU SELECTIONS

A complete buffet or menu selection should be presented to the Banquet Department fourteen (14) days prior to the event.

The Casino will prepare and set for 5% above the guaranteed number of attendees.

For any special requests, call the Banquet Department at 253 804 4444 ext. 2437/2433

DEPOSIT

All Deposits are non-refundable and will be applied toward the final balance. Deposits will vary based on group size, menu selection, and number of attendees.

PRICING

All prices are subject to change, but will be confirmed no earlier than 90 days prior to the function date. All prices are subject to a customary 20% Service Charge.

GUARANTEE

The final guaranteed number of guests must be specified three (3) business days prior to the scheduled function. This number will be considered the "final guarantee," not subject to refund or reduction.

DEPOSITS & PAYMENTS

Full payment for the function must be received 72 hours prior to the event.

Payment must be in the form of cash, certified check or credit card unless prior arrangements have been made. If paying by personal check, the Casino must receive the check a minimum of fourteen (14) days prior to the event.

All event bookings require a major credit card to be on file as a payment guarantee.

One bill will be presented to the entire group.

