



# Catering Guide

**Plated Breakfasts**  
(Minimum of 10 Guests)

The Early Riser

Fluffy Scrambled Eggs, Oven Roasted Potatoes, Piping Hot Buttermilk Biscuits from our Bakery,  
and Fresh Fruit Garnish

\$7.95 per guest

The Full House

Quiche Lorraine, Oven Roasted Potatoes, and Sliced Cantaloupe

\$9.25 per guest

The Mill Breakfast

Scrambled Eggs, Oven Browned Potatoes, choice of Hickory Smoked Bacon or Link Sausage  
Links, Homemade Buttermilk Biscuits, and Fresh Fruit Garnish

\$9.75 per guest

Casino French Toast

Texas Sized French Toast with warm Maple Syrup, choice of Hickory Smoked Bacon or Link  
Sausage Links, and Seasonal Fresh Fruit

\$9.95 per guest

## **Breakfast Buffets**

(Minimum of 30 Guests)

### The Continental

Chilled Assorted Fruit Juices  
Assorted Freshly Baked Breakfast Pastries and Doughnuts  
Assorted Large Muffins  
Fresh Seasonal Fruit  
Butter, Jams, and Marmalades  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea

\$9.95 per guest

### The Mill

Chilled Assorted Fruit Juices  
Fluffy Scrambled Eggs  
Choice of One of the Following:  
Hickory Smoked Bacon or Link Sausage  
Oven Browned Potatoes  
Fresh Seasonal Fruit  
Assorted Freshly Baked Breakfast Pastries and Muffins  
Butter, Jams, and Marmalades  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea

\$13.95 per guest

### The Traditional

Chilled Assorted Fruit Juices  
Hot and Cold Cereal Bar  
Fresh Seasonal Fruit  
Denver Scrambled Eggs Sautéed with Green Peppers, Onions, Diced Ham and Cream Cheese  
Hickory Smoked Bacon and Link Sausage  
French Toast with Warm Maple Syrup  
Grilled Herb and Garlic Potatoes  
Bagels and Cream Cheese  
Assorted Freshly Baked Breakfast Pastries and Muffins  
Butter, Jams, and Marmalades  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, Hot Chocolate and Milk

\$15.95 per guest

Prices are subject to change and do not include 18% gratuity.

## **Breakfast Buffets**

(Minimum of 30 Guests)

### Dealer's Choice

Chilled Assorted Fruit Juices  
Fluffy Scrambled Eggs  
Denver Scrambled Eggs Sautéed with Green Peppers, Onions, Diced Ham and Cream Cheese  
Choice of One of the Following:  
Hickory Smoked Bacon or Link Sausage  
Oven Browned Potatoes  
Buttermilk Biscuits and Country Gravy  
Fresh Seasonal Fruit  
Assorted Freshly Baked Breakfast Pastries and Muffins  
Butter, Jams, and Marmalades  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea

\$16.95 per guest

### Royal Flush

Chilled Assorted Fruit Juices  
Smoked House Salmon  
Quiche Lorraine  
Fluffy Scrambled Eggs  
Denver Scrambled Eggs Sautéed with Green Peppers, Onions, Diced Ham and Cream Cheese  
Hickory Smoked Bacon, Link Sausage or Honey Cured Ham  
Crepes topped with Blueberry Compote  
Fresh Seasonal Fruit  
Buttermilk Biscuits with Country Gravy  
Assorted Freshly Baked Breakfast Pastries and Muffins  
Butter, Jams, and Marmalades  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, Hot Chocolate and Milk

\$17.95 per guest

## Meeting Break Snacks

Mineral Water	\$2.75 each
Mill Casino Bottled Water	\$2.00 each
Assorted Low Fat Fruit Yogurts with Granola Topping	\$2.75 each
Frozen Ice Cream Novelties (Nestle Crunch, Drumstick or Healthy Choice Bars)	\$3.00 each
Assorted Candy Bars (M&Ms, Reese's, Hershey's, Snickers)	\$6.00 per dozen
Power Bars	\$2.50 each
Granola Bars	\$2.75 each
Individual Bags of Assorted Dry Snacks	\$2.25 each
Freshly Baked Pretzels	\$3.25 each

## Snack Breaks

### Cinema Snacks

Buttered Popcorn,  
Soft Pretzels with Mustard  
Assorted Candy Bars  
Assorted Soft Drinks and Mineral Water

\$6.80 per guest

### La Fiesta

Corn Tortilla Chips  
Guacamole Dip and Salsa  
Taqitos and Mexican Cinnamon Crisp  
Assorted Soft Drinks and Mineral Water

\$7.95 per guest

### Sweetest Sin

Chocolate Covered Strawberries  
Chocolate Chip Cookies and Brownies  
Candy Bars, M&Ms, and Hershey Kisses  
Assorted Soft Drinks and Mineral Water  
Hot Chocolate and Cold Milk

\$7.95 per guest

### Health Nut

Assorted Granola Bars  
Plain or Fruit Yogurt  
Trail Mix  
Sliced Seasonal Fresh Fruit  
Mill Casino Bottled Water

\$8.95 per guest

## **From Our Bakery**

### **Sheet Cake Selections**

White, Chocolate, Carrot, Spice and Banana

### **Fillings**

French Butter Cream, Chocolate Butter Cream, Cream Cheese, Whipped Cream,  
German Chocolate, Do Bash, Bavarian Cream, Lemon, and Raspberry

### **Icings**

French Butter Cream, Chocolate Butter Cream, Cream Cheese, and Whipped Cream

### **Cake Sizes**

¼ Sheet (serves 20).....	\$18.00
½ Sheet (serves 40).....	\$32.00
Full Sheet (serves 80).....	\$45.00
(Standard decorations/writing included)	

### **Custom Decorating**

For a custom picture or elaborate decorating scheme on a sheet cake, a \$10 fee is applied.

## **Tiered Wedding Cakes**

### **Cake Selections**

White, Chocolate, Carrot, Spice, and Banana  
(You may choose a different type of cake for each tier.)

### **Wedding Cake Sizes**

12" and 8" (serves 50)	\$150.00
12", 9" and 6" (serves 85)	\$255.00
16", 12", and 8" (serves 110)	\$330.00
18", 14", 10", and 6" (serves 200)	\$450.00

(Pricing includes pillar system only. cording, ribbon, & add-ons are available at an additional cost. A consultation will be set up with the bakery to finalize your order.)

### **Fillings**

French Butter Cream, Chocolate Butter Cream, Cream Cheese, Whipped Cream,  
German Chocolate, Do Bash, Bavarian Cream, Lemon, and Raspberry

### **Icings**

French Butter Cream, Chocolate Butter Cream, Cream Cheese, Whipped Cream, and Fondant  
(All icings except Chocolate Butter Cream can be dyed to a specific color scheme.)

Prices are subject to change and do not include 18% gratuity.

## **From Our Bakery**

### **Pies and Cheese Cakes**

#### **Cream Pies- \$19.00**

(Serves 8)

Includes a 9" Pyrex Pie Plate

Coconut Cream, Banana Cream, Chocolate Cream, and French Silk

#### **Fruit Pies-\$19.00**

(Serves 8)

Includes a 9" Pyrex Pie Plate

Have it made with Streusel for \$2.00 more

Fresh Strawberry (seasonal), Raspberry, Mixed Berry, Marion Berry, Huckleberry, and Lemon Meringue, Apple (add Caramel Sauce for \$2.00)

#### **Cheese Cakes-\$25.00**

(Serves 16)

These are Bavarian Cheese Cakes made in a 9" springform pan, from scratch!

Raspberry, Banana, Banana Split, Cookies & Cream, Pumpkin, White Chocolate, Dark Chocolate, Chocolate Swirl, Amaretto, Go Diva Chocolate, Kahlúa, Macadamia Nut, Hazelnut, and Plain

#### **Atkins Cheese Cake-\$30.00**

(Serves 16)

These are made with a nut crust and Splenda. Excellent for low-carbohydrate diets and people with diabetes ... *you just feel like you are cheating!*

## From Our Bakery

### Specialty Desserts

#### Croquebouche

A traditional French Wedding Cake made by stacking small Bavarian cream filled Choux pastry shells that are glued together with caramelized sugar, forming a tall, dome-shaped tree. The entire tree is then wrapped in pulled sugar and drizzled with dark & white chocolate ganache. This is a great addition for a Hors D' oeuvres party.

**13" Croquebouche**                      **\$84.00**  
(Serves 30-40)

**16" Croquebouche**                      **\$150.00**  
(Serves 60-70)

**Chocolate Go Diva Cake-\$25.00**  
(Serves 8)

**Peanut Butter Pie-\$25.00**  
(Serves 8)

**Chocolate Torte-\$30.00**  
(Serves 16)

### Other Bakery Selections

Assorted Freshly Baked Breakfast Pastries & Doughnuts	\$17.00 per dozen
Assorted Large Muffins	\$16.00 per dozen
Bagels with Cream Cheese	\$24.00 per dozen
Freshly Baked Large Butter Croissants with Butter, Jams, and Marmalades	\$24.00 per dozen
Freshly Baked Assorted Giant Cookies	\$16.00 per dozen
Chocolate Fudge Brownies	\$16.00 per dozen
Fresh Strawberries Dipped in White and Milk Chocolate (Available March-July)	\$24.00 per dozen
Wedding Mints	\$12.00 per pound
Deluxe Mixed Nuts	\$16.00 per pound

Prices are subject to change and do not include 18% gratuity.

## **Buffet Lunch**

The Classic Lunch Buffet  
(Minimum of 30 guests)

Salads  
(Choice of three)

Tossed Green Salad with Condiments  
Classic Potato Salad  
Fruit Ambrosia  
Macaroni Salad  
Cucumber & Onion Salad  
Marinated Mushroom Salad  
Asian Noodle with Sesame Oil Salad  
Tri Colored Pasta Salad  
Waldorf Salad  
Three Bean Salad  
Surimi Seafood Pasta

Entrées  
(Choice of one)

Grilled Chicken Piccata with Capers, Artichoke Hearts and Parmesan Cheese  
Lemon Garlic Chicken brushed with Olive Oil, Garlic and Herbs  
Baked Salmon with Lemon Caper Sauce  
Broiled Halibut with Hollandaise Sauce  
Blackened Pacific Rock Fish  
Steak with Whiskey Peppercorn Sauce  
Roast Beef in Red Wine Demi Glaze  
Roast Turkey with Stuffing

(Includes the following)  
Seasonal Fresh Vegetables  
Whole Roasted Red Potatoes and Wild Rice Pilaf  
Freshly Baked Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea and Iced Tea

\$17.95 per guest

Dessert Buffet

New York Style Cheesecake, Chocolate Decadence Tort, Coconut Cream Pie, Chocolate Fudge  
Amaretto Marble Cheesecake and Fresh Fruit Tarts.

\$4.95 per guest

Prices are subject to change and do not include 18% gratuity.

## **Plated Lunches**

(Choice of one, minimum of 10 guests)

### House Caesar Salad

**A Combination of Romaine Lettuce and Field Greens tossed in our Famous Caesar Dressing**

**\$9.95 per guest**

**You may add:**

**Julienne Strips of Char-Grilled Chicken Breast  
Or Freshly Cooked Bay Shrimp**

**\$3.00 per guest**

### The Executive

**Shaved Roast Beef, Black Forest Ham, Jalapeno Jack Cheese, and Whole Grain Mustard on a  
Butter Croissant**

**Tri Colored Tortellini Salad**

**Seasonal Fruit**

**Chocolate Fudge Brownie**

**Soft Drink**

**\$13.95 per guest**

### The Premier

**Chilled Salmon on a Bed of Baby Greens, served with Lemon and Champagne Dressing**

**Freshly Baked Bread Sticks**

**Almond Shortbread Cookie**

**Iced Tea**

**\$14.75 per guest**

### Dessert Buffet

**New York Style Cheesecake, Chocolate Decadence Tort, Coconut Cream Pie and Chocolate  
Fudge Amaretto Marble Cheesecake**

**\$4.95 per guest**

## **Boxed Lunches**

(Choice of one, minimum of 10 guests)

All boxed lunches presented in a commemorative Mill Casino cooler bag.

### **The Classic**

**Deli Style Turkey, Ham, or Roast Beef Sandwich**

**Creamy Coleslaw**

**A Piece of Whole Fruit**

**2 ounce Bag of Potato chips**

**Homemade Cookie**

**Soft Drink**

**\$14.95 per guest**

### **The Submarine**

**Genoa Salami, Turkey, Ham, American and Swiss Cheese,  
Tomato, Lettuce, and Herbed Vinaigrette on a Hoagie Roll,**

**Served with Pasta Salad, Pickle Spear, Fresh Fruit,**

**And a Giant Chocolate Chip Cookie**

**Iced Tea**

**\$16.95 per guest**

## **Hors D'oeuvres Suggestions**

**Large Vegetable Crudités with Creamy Ranch Dip**  
\$2.50 per guest

**Antipasto Tray**  
\$3.25 per guest

**Medley of Fresh Fruit**  
\$3.75 per guest

**Gourmet Tortilla Chips with Salsa and Guacamole**  
\$3.75 per guest

**International Cheese Tray with Crackers**  
\$4.25 per guest

**Deli Meat Tray with Assorted Breads and Condiments**  
\$4.25 per guest

**Smoked Salmon with Assorted Crackers and Flat Breads**  
\$4.75 per guest

**Baked Brie en Croute with Sliced Apples**  
\$5.00 per guest

Prices are subject to change and do not include 18% gratuity.

## **Cold Hors D'oeuvres**

**Bay Shrimp and Cream Cheese Canapés**  
**\$1.75 per piece**

**Smoked Salmon Mousse in Puff Pastry Shells**  
**\$2.00 per piece**

**Smoked Salmon Canapés**  
**\$2.00 per piece**

**Oysters on the Half Shell**  
**\$2.50 per piece**

**Jumbo Peel-and-Eat Shrimp on Ice**  
**\$3.00 per piece**

**Assorted Finger Sandwiches**  
**\$3.00 per piece**

**Asparagus Spears Wrapped in Prosciutto**  
**\$3.50 per piece**

**Three Assorted Buffet Salads**  
**\$5.25 per person**

## **Hot Hors D'oeuvres**

**Petite Quiche Lorraine**  
**\$1.50 per piece**

**Chinese Spring Rolls with Plum Sauce**  
**\$1.50 per piece**

**Pot Stickers**  
**\$1.50 per piece**

**Swedish Meatballs**  
**\$1.50 per piece**

**Shrimp Stuffed Mushroom Caps**  
**\$1.75 per piece**

**Crab Stuffed Mushroom Caps**  
**\$2.00 per piece**

**Spicy Buffalo or Caribbean Jerk Style Wings**  
**\$2.00 per piece**

**Phyllo Triangles with Spinach and Feta Cheese**  
**\$2.25 per piece**

**Sweet and Sour or Teriyaki Chicken Brochettes**  
**\$3.25 per piece**

**Bacon Wrapped Shrimp Char-Broiled with Garlic Butter**  
**\$4.50 per piece**

## Beverages and Spirits

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea	\$16.00 per gallon
Mill Casino Bottled Water	\$2.00 each
Bottled Juices	\$2.75 each
Assorted Soft Drinks	\$2.25 each
Whole, 2%, or Non-Fat Milk	\$2.50 each
Apple, Cranberry, Grapefruit, Orange, and Tomato Juice	\$10.00 per carafe
Tropical Fruit Punch	\$20.00 per gallon
Champagne Punch	\$40.00 per gallon
Sparkling Apple Cider	\$10.00 per bottle

Domestic Brand Keg	\$230.00
Domestic Brand Pony Keg	\$130.00
Import/Micro-Brew Keg	\$370.00
Import/Micro-Brew Pony Keg	\$205.00
Domestic Bottled Beer 12 ounce bottle	\$3.00
Import/Micro-Brew Bottled Beer 12 ounce bottle	\$3.50

Keg Beers include: Coors Light, Bud Light, Budweiser, Miller Light, Foster's Lager, Heineken, Guinness Stout, Harp Lager Newcastle Nut Brown Ale, Samuel Adams Lager, Deschutes' Black Butte Porter, Deschutes' Mirror Pond Pale Ale, Rogue's Dead Guy Ale, Rogue's Honey Orange Wheat, Widmer Brothers' Hefeweizen, Widmer Brothers' Drop Top Amber Ale, Widmer Brothers' Broken Halo IPA, Lost Coast's Great White Ale, Stone Brewing's Arrogant Bastard Ale, Mac & Jack's African Amber

Bottled Beers include: Bud Light, Budweiser, Coors Light, Corona, Heineken, and O'Doul's.

Spirits	
Well Brands	\$4.50
Premium Brands	\$5.50
Specialty Drinks	\$Priced per Drink
Liqueurs, Cognacs, Brandies	\$5.50

At your request, we will be delighted to provide you with a full and extensive listing of our favorite wines.

A \$100.00 service fee will be assessed for each bartender.

For events of 200 to 349 guests, a fee of \$200.00 will be assessed.

For events of 350 guests or more, a fee of \$300.00 will be assessed.

Prices are subject to change and do not include 18% gratuity.

**Dinner Buffets**  
(Minimum of 30 Guests)

**The Coquille**

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings  
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Sirloin Roast Au Jus with Creamy Oregon Horseradish Sauce  
Breast of Chicken Florentine**

**Mashed Yukon Gold Potatoes, Fresh Seasonal Vegetables**

**Freshly Baked Rolls and Butter**

**A Selection of Homemade Desserts or A Glass of Champagne**

**Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, and Iced Tea**

**\$19.95 per guest**

**The Charleston**

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings  
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Choice of Two Entrees:  
Roasted Loin of Pork with Apple Chutney  
Breast of Chicken with Caper Butter Sauce  
Poached Salmon with Shrimp Sauce**

**Roasted Red Potatoes, Fresh Seasonal Vegetables**

**Freshly Baked Rolls and Butter**

**A Selection of Homemade Desserts or A Glass of Champagne**

**Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, and Iced Tea**

**\$27.95 per guest**

Prices are subject to change and do not include 18% gratuity.

**Dinner Buffets**  
(Minimum of 30 Guests)

**The Allegany**  
(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings  
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Carved-To-Order Prime Rib of Beef Au Jus with Creamy Oregon Horseradish**

**Chicken Inice**  
**Breast of Chicken wrapped in Proscuitto, sautéed with Finely Sliced Wild Local Mushrooms,  
Shallots, and Madeira Wine, and topped with Fresh Mozzarella**

**Mashed Yukon Gold Potatoes, Fresh Seasonal Vegetables**

**Freshly Baked Rolls and Butter**

**A Selection of Homemade Desserts or A Glass of Champagne**

**Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, and Iced Tea**

**\$29.95 per guest**

**The Lighthouse**  
(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings  
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish  
Filet of Salmon with Lime Cilantro Beurre Blanc**

**New Potatoes in Parsley Butter, Fresh Seasonal Vegetables**

**Freshly Baked Rolls and Butter**

**A Selection of Homemade Desserts or A Glass of Champagne**

**Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, and Iced Tea**

**\$34.95 per guest**

**Dinner Buffets**  
(Minimum of 30 Guests)

**The Tugman**

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings  
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Jumbo Peel-and-Eat Shrimp served in an Ice Shell with Cocktail Sauce  
Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish  
Filet of Salmon with Lime Cilantro Beurre Blanc**

**New Potatoes in Parsley Butter, Fresh Seasonal Vegetables**

**Freshly Baked Rolls and Butter**

**A Selection of Homemade Desserts or A Glass of Champagne**

**Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, and Iced Tea**

**\$36.95 per guest**

**The Millicoma**

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings  
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish**

**Chicken Inice**

**Breast of Chicken wrapped in Proscuitto, sautéed with Finely Sliced Wild Local Mushrooms,  
Shallots, and Madeira Wine, and topped with Fresh Mozzarella  
Charred Halibut with an Almond Beurre Blanc Sauce**

**New Potatoes in Parsley Butter, Fresh Seasonal Vegetables**

**Freshly Baked Rolls and Butter**

**A Selection of Homemade Desserts or A Glass of Champagne**

**Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Tea, and Iced Tea**

**\$39.95 per guest**

Prices are subject to change and do not include 18% gratuity.



## Audio Visual Services & Rentals

Item	Quantity	Fee
Podium	2	Complimentary
Cordless Microphone *	3	Complimentary
Lavaliere Microphone *	2	Complimentary
Microphone Stands	2	Complimentary
LCD Projector	2	\$180.00/day
Overhead Projector	1	\$25.00/day
35 MM Slide Projector	1	\$25.00/day
VCR	2	\$25.00/day
DVD Player	1	\$25.00/day
32" TV Monitor & Cart	1	\$15.00/day
Cassette Player	1	\$25.00/day
CD Player	1	\$25.00/day
12ft x 12ft Screen	1	\$25.00/day
Speaker Phone	1	\$30.00/day
Flip Chart, Paper & Markers	3	\$25.00/day
Additional Paper per Pad	N/A	\$20.00/day
Dry Erase Board & Markers	3	\$15.00/day
Telephone Lines	N/A	\$25.00 each
Electrical Set-Up	N/A	Negotiable
Sound System (Stand Alone)	1	\$200.00/day
Staging 16ft x 16ft	1	\$50.00/day
Dance Floor 15ft x 18ft	1	\$50.00/event
Skirting (Black)	6	\$24.00 each
Table Linen	N/A	\$5.00 each
Custom Colored Napkins	1	\$.40 each
White Slip Covers with Black Sashes	200	\$5.00 each
Pipe & Drape (10ft wide x 8ft tall black sections)	12	\$5.00 per section
High Speed Internet	N/A	\$95.00/day
Drawing Barrel	2	\$15.00/day

\*Two complimentary microphones will be provided for your event.

\*Microphones are available in The Saw Blade, The Salmon Room East,  
and The Salmon Room West only.

Price quotes are based on availability and subject to change.



## Audio Visual Services & Rentals

### Audio Visual Packages

Computer Data Display Package 1:	\$175.00
Includes: LCD Projector Projector Cart with Black Stand 12ft x 12ft Screen Necessary Cabling & A/C Extension Cable	
*Computer Data Display Package 2:	\$200.00
Includes: Built-In LCD Projector Built-In 9ft x 9ft Screen	
*Available in Salmon Room Only	
Overhead Projection Package:	\$40.00
Includes: Overhead Projector Projection Cart with Black Stand 12ft x 12ft Screen A/C Extension Cable	
35MM Slide Projection Package:	\$40.00
Includes: 35 MM Slide Projector with Remote Control Appropriate Zoom Lens 12ft x 12ft Screen Necessary Cabling & A/C Extension Cable	
*VHS VCR and DVD Display Package:	\$50.00
Includes: VHS Video Recorder or DVD Player Displayed on 9ft x 9ft Built -In Screen & Two 36" TV Monitors	
*Available in Salmon Room Only	

Price quotes are based on availability and subject to change.



## Meeting/Banquet Policies

- I. A signed room rental contract and full room deposit is required to reserve a meeting venue. A tentative hold may be placed however, the room is not guaranteed as reserved until the room rental contract and deposit is received.
- II. The catering contract and deposit (50% of the estimated total food and beverage costs) will be required by the date specified in the room rental contract. Deposits are non-refundable if cancellation of function occurs within 30-days of function date.
- III. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge.
- IV. The final guest count is due 14-days prior to the starting date of the event. After entering the 14-day period prior to the event the number may not be lowered however, it may be increased.
- V. The client agrees to pay, at the agreed price per guest, for any additional guests over the guaranteed number.
- VI. Any guest additions made the day of the event will be subject to a 10% surcharge.
- VII. Any outstanding balance is due upon completion of the function. An 18% Gratuity will automatically be added to all catered functions.
- VIII. The client must assume full responsibility for damages to any facility property caused by any of the client's guests.
- IX. According to OLCC Regulation 471.410 and Mill Casino • Hotel regulations, anyone who is visibly intoxicated will not be served alcoholic beverages and will be restricted to non-gaming areas of the Casino. Furthermore, The Mill Casino reserves the right to refuse service to anyone and for any reason. Failure to cooperate with the previously stated policies will result in expulsion of the individual(s) or group from the premises. The group contact understands that they may be asked to assist in enforcing restrictions/expulsions and agrees to do so.
- X. Any function requesting bar service within the banquet/meeting facility will be subject to a minimum food order, which will be determined by the number of guests in the group.
- XI. Due to Health Department regulations and The Mill Casino • Hotel policies, outside food may not be brought into the banquet/meeting facility. Additionally, in order to maintain proper and safe food temperatures, food products will be displayed for no more than 2-hours. Should you wish to bring in a Champagne or wine that The Mill Casino • Hotel is unable to provide a \$10 corking fee, per bottle, will be applied.

The Mill Casino • Hotel thanks you for your interest in having us host your function. Please feel free to contact our Sales & Catering Department at (800) 953-4800 if you have any questions regarding your function.



## Meeting/Banquet Facilities

### The Salmon Room East

Room Dimensions:	56.7' x 48.8'
Usable Sq. FT:	2767
Classroom:	128 seats
Theatre:	312 seats
Banquet Round:	120 seats
Banquet Rectangle:	200 seats

The Salmon Room East is available 7-days a week for catering functions. There is a \$125 room charge for groups of 50 people or less and \$200 for groups of 51 to 312 guests. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply. A minimum of \$1,500.00 in catering is required for weekend functions. The Salmon East can be combined with The Salmon Room West.

### The Salmon Room West

Room Dimensions:	56.7' x 72'
Usable Sq. FT:	4082
Classroom:	144 seats
Theatre:	504 seats
Banquet Rounds:	200 seats
Banquet Rectangle:	280 seats

The Salmon Room West is available 7-days a week for catering functions. There is a \$125 room charge for groups of 50 people or less and \$200 for groups of 51 to 504 guests. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply. A minimum of \$1,500.00 in catering is required for weekend functions. The Salmon Room West can be combined with The Salmon Room East.

### The Salmon Room East~West

Room Dimensions:	56.7' x 120.8'
Usable Sq. FT:	6849
Classroom:	340 seats
Theatre:	857 seats
Banquet Rounds:	400 seats
Banquet Rectangle:	520 seats

The Salmon Room Expanded is available 7-days a week for catering functions. There is a \$400 room charge for groups of 300 to 857 guests. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply. A minimum of \$3,000.00 in catering is required for weekend functions.

### The Saw Blade Buffet

Room Dimensions:	79' x 40'
Buffet:	96 seats

The Saw Blade is available Monday through Wednesday from 7am to 9pm and Thursday through Saturday from 7 am to 2 pm for catered functions. There is a room charge of \$125 for groups of 50 people or less and \$200 for groups of 51 people or more. Trade shows are subject to different pricing. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge will apply.

Prices are based on availability and are subject to change.



## Meeting/Banquet Facilities

### The Hazel Room

Room Dimensions:	24' x 33.4'
Usable Sq. FT:	802
Classroom:	40 seats
Theatre:	66 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Hazel room is available 7-days a week for catering functions. There is a \$100 room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of \$250.00 will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Hazel room can be combined with the Willow and Beargrass rooms.

### The Beargrass Room

Room Dimensions:	24' x 26.5'
Usable Sq. FT:	636
Classroom:	30 seats
Theatre:	50 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Beargrass room is available 7-days a week for catering functions. There is a \$100 room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of \$250.00 will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Beargrass room can be combined with the Willow and Hazel rooms.

### The Willow Room

Room Dimensions:	29.1' x 26.5'
Usable Sq. FT:	771
Classroom:	40 seats
Theatre:	58 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Willow room is available 7-days a week for catering functions. There is a \$100 room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of \$250.00 will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Willow room can be combined with the Beargrass and Hazel rooms.



## Meeting/Banquet Facilities

### The Spruce Room

Room Dimensions:	28.9' x 26.5'
Usable Sq. FT:	766
Classroom:	40 seats
Theatre:	60 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Spruce room is available 7-days a week for catering functions. There is a \$100 room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of \$250.00 will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Spruce room can be combined with the Cedar room.

### The Cedar Room

Room Dimensions:	24.1' x 26.5'
Usable Sq. FT:	639
Classroom:	30 seats
Theatre:	48 seats
Banquet Rounds:	40 seats
Banquet Rectangle:	30 seats

The Cedar room is available 7-days a week for catering functions. There is a \$100 room charge for this room. Trade shows are subject to different pricing. Catering and audiovisual equipment will be provided at an additional cost. If no catering is requested an additional room surcharge of \$250.00 will apply. Room rental fee is inclusive of up to 6-hours use of facility. Any function exceeding 6-hours will be subject to an additional charge. The Cedar room can be combined with the Spruce room.

### The Upper Level of The Plank House Restaurant

Room Dimensions:	45' x 10'
Usable Sq. FT:	360
Maximum Seating:	30 seats

For groups requesting a catered dinner in the Plank House Restaurant, a 20-person minimum is required. A special menu will be created for the group and bill will be subject to an 18% gratuity. A group check is required.

### The Executive Suite

Room Dimensions:	22' x 29'
Usable Sq. FT:	342
Maximum Seating:	14 seats

For catering service in this suite the Room Service Menu is available. The fee for the room varies.

Prices are based on availability and are subject to change.