



# WEDDING CATERING MENU

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# APPETIZERS



## Sold in 25 Portion Increments

FRUIT SKEWERS | \$125.00

MEDITERRANEAN PLATTER WITH HUMMUS | \$125.00

SPINACH ARTICHOKE DIP | \$125.00

BEEF SKEWERS | \$125.00

CHICKEN SKEWERS WITH PEANUT SAUCE | \$95.00

BACON SHRIMP SKEWERS WITH APRICOT SAUCE | \$135.00

# REHEARSAL DINNER



## AMERICANA STYLE

\$22.00 *per person*

### APPETIZER

Mac & Cheese Bites

### DINNER SERVICE

Burgers & Dogs, Potato Salad,  
Corn on the Cob, Baked Beans,  
Watermelon

### DESSERT

Old Fashioned Apple Pie

## ITALIAN STYLE

\$23.25 *per person*

### APPETIZER

Antipasto Platter with Olives,  
Vegetables, Peppers, Cheese, Meat,  
Bread & Crackers

### DINNER SERVICE

Pasta Extravaganza, Caesar  
Salad, Garlic Toast, Spaghetti,  
Penne, Marinara, Alfredo, Pesto,  
Meatballs, Chicken, Mushrooms,  
Peppers & Onions

### DESSERT

Cannoli

## MEXICAN STYLE

\$28.25 *per person*

### APPETIZER

Fire Roasted Salsa & Guacamole  
Bar – Cascaded

### DINNER

Taco Bar & Mexican Chopped Salad

### DESSERT

Bite Sized Churros

# LIGHTER FARE



## OPTION 1

**\$26.25 per person**

Margherita Flat Bread Pizza &  
Grilled Steak Forestiere Flatbread  
*Sliced steak, blue cheese, caramelized  
onions, arugula, roasted mushrooms  
& Parmesan*

Served with a watermelon salad

## OPTION 2

**\$28.25 per person**

6 oz. Marinated Chicken Breast  
with Herbs (gluten-free)

6 oz. Hamburger with a choice of  
pesto, sundried tomato or bacon  
jam and onion marmalade

Served with fresh chips with sea  
salt & watercress endive  
*Mustard seed, apple, lemon, &  
vinaigrette dressing*

## OPTION 3

**\$30.25 per person**

Cubanos

*Tangy pulled pork, ham, mustard, mayo,  
cayenne, Swiss, & pickle in a grilled hoagie*

Shrimp Tacos

*Slaw, cojita, and vodka sauce served with  
black beans, coleslaw, and plantain chips*

# DINNER



## OPTION 1

**\$35.00** per person

Asian Grilled Flank Steak  
*Marinated in citrus & soy*

Tempura Pork  
*Choice of sweet & sour or orange sauce*

Served with yakisoba noodles,  
fried rice, stir-fried vegetables,  
and egg rolls

## OPTION 2

**\$38.00** per person

Pan Fried Crispy Halibut  
*On a bed of white beans*

Herb Rubbed Rack of Ribs  
*Cider vin wet rub*

Served with watermelon salad  
*With tomato, fresh mozzarella, basil, &  
walnuts in simple syrup & truck patties  
(potato cakes with cream fraiche)*

## OPTION 3

**\$45.00** per person

Chef Carved Prime Rib  
*Au jus & horseradish*

Chanterelle Crusted Chicken Breast  
*Sherry cream sauce & margherita pasta*

Served with raspberry feta salad  
*Mixed greens with candied walnuts &  
raspberry vinaigrette, butter & garlic  
mashed potatoes, dinner rolls with butter*

# BEVERAGES

## Non-Alcoholic Beverages

<b>Regular Coffee</b>	<b>\$25</b> per 1.5 gallons <b>\$15</b> per 1/2 gallon
<b>Decaf Coffee</b>	<b>\$25</b> per 1.5 gallons <b>\$15</b> per 1/2 gallon
<b>Hot Tea</b>	Inclusive if coffee service is ordered
<b>Iced Tea</b>	<b>\$25</b> per gallon
<b>Fruit Punch</b>	<b>\$25</b> per gallon
<b>Lemonade</b>	
Decanter	<b>\$25</b> per gallon
Individual Bottle	<b>\$3</b> per bottle
<b>Juice</b>	
Bottles	<b>\$3.25</b> per bottle
Pitcher	<b>\$15</b> per pitcher
Decanter	<b>\$25</b> per gallon
<b>Assorted Soda</b> (Coke Products)	<b>\$3</b> per bottle
<b>Coeur d'Alene Casino</b> <b>Bottled Water</b>	<b>\$2</b> per bottle
<b>Sparkling Cider</b>	<b>\$15</b> per bottle



Please note: All prices are subject to 20% service charge and beverage prices are subject to change.

# BEVERAGES

The Coeur d'Alene Casino Resort Hotel alcohol beverage policy requires staff to (1) request proper identification (photo ID) of all persons wishing to purchase and/or consume an alcoholic beverage and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in staff judgement appears intoxicated. It is our policy not to permit beverages to be brought into our function rooms, unless purchased at another casino venue. Sales, service and consumption of alcoholic beverages in the function areas cannot exceed 5 hours.

## Banquet Bar List

LIQUOR	PREMIUM   \$7.25
Vodka	Tito's
Rum	Bacardi Light/Captain Morgan/Malibu
Gin	Tanqueray
Tequila	Hornitos Reposado/Sauza Silver
Whiskey	Jack Daniels/Seagram's 7/Crown Royal
Bourbon	Knob Creek
Scotch	Johnnie Walker Black Label
Liqueurs	Kahlua/Baileys/Dky Products/Amaretto

## BEERS

### \$4.00 SELECTION

Bud Light • Coors Light • Miller Lite  
Michelob Ultra • Black Cherry/ Mango  
White Claw

### \$5.00 SELECTION

Seasonal IPA

### KEGS

Domestic 1/2 BBL	\$375
Craft 1/2 BBL	\$450

## WINES

### \$8.00 GLASS    \$30.00 BOTTLE

J.Lohr Cabernet Sauvignon  
J.Lohr Pinot Noir  
J.Lohr Chardonnay  
Canyon Road Pinot Grigio  
Beringer White Zinfandel

### CHAMPAGNE

\$8.00 GLASS	\$30.00 BOTTLE
La Marca Prosecco	

### CORKING FEE    \$30.00 BOTTLE

Additional wines available upon request.



Please note: One bartender per 100 guests;  
a charge of \$150 per bar setup fee will apply.  
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## Banquet Bar List

### SPECIALTY DRINKS

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**\$8.50 PER SINGLE SHOT DRINKS**

Tequila Sunrise  
Margarita  
Margarita (Hornitos \$9.00)  
White Russian  
Smith & Kearns  
Sex on the Beach  
Smith & Wesson

### SIGNATURE DRINKS

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**\$10.00 PER SINGLE SHOT DRINKS**

Mai Tai  
Long Island Iced Tea  
Irish Trash Can  
Sex Under the Apple Tree

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