Welcome to Bay Mills Resort & Casinos

You will find Bay Mills Resort & Casinos, nestled on the shores of Lake Superior in Michigan’s Eastern Upper Peninsula, the perfect spot for your guests. Whether you are planning a day trip, reunion, meeting, golf outing or a wedding and reception Bay Mills is the perfect place for any event.

When your guests arrive they will note the perfect U.P. North atmosphere as they enter the property. That feeling will set the tone for the stay, whether it is for a few hours or a few days. Old-fashioned friendliness has never gone out of style here and you will be treated like old friends immediately at this relaxed but fun property. Your guests will also have much to do.

Bay Mills Resort & Casinos has two casinos with the widest selection of the newest slot and video poker machines in the state, table games and a poker room, a championship golf course, 5 restaurants and bars all professionally staffed with friendly people. Three of the restaurants are right on Lake Superior where your guests can watch the freighters go by as they dine. Overnight guests will appreciate that all of the 142 hotel rooms have lake-front views and that the Horizon Conference rooms are just down the hallway. There is something for everyone.

For the golfers, Wild Bluff Golf Course with its breathtaking views of Lake Superior and impeccable service, is rated 4 1/2 stars by Golf Digest Magazine. Five sets of tees make Wild Bluff challenging and enjoyable for any type of player. Their restaurant is the perfect place to kick back and look out onto the course after a round of golf. If golf is not your game, you can always return to the casino or enjoy the local sites.

Fall foliage trips, a Spring or Summer adventure or just a Winter getaway, Bay Mills Resort & Casinos has it all for you. You will see why it is called your perfect U.P. North retreat.

Thank you for choosing Bay Mills Resort & Casinos!
**DINNER BUFFET**

**INCLUDES FRESH BAKED DINNER ROLLS, COFFEE, TEA AND SOFT DRINKS**

One Entrée Choice $19.95 per person
Two Entrée Choice $22.95 per person

**ENTRÉE**

- Chicken Parmesan
- Barbeque Pork Ribs
- Broccoli and Cheese Stuffed Chicken Breast
- Meatloaf
- Fried Ravioli

(Protabella, Beef or Five Cheese with choice of Alfredo or Marinara)

Vegetarian and Vegan Options Available Upon Request

**ENTRÉES WITH CHOICE OF HOMEMADE SAUCE**

- Smoked Ham*
- Boneless Pork Roast*
- Baked Chicken Breast

*(may be carved for an additional $2 per person)*

**HOMEMADE SAUCE OPTIONS**

- Tropical Rum
- Garlic Parmesan
- Honey Glazed
- Creamy Mushroom
- Honey Pineapple
- Cherry Orange
- Roasted Red Pepper
- Dijon Honey Barbeque
- Pineapple Teriyaki
- Mango Salsa
- Creamy Mustard
- Honey Garlic
- Florentine

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**SACY’S SLOW ROASTED PRIME RIB**

*(add $4 per person)*

Roasted for ten hours to create the most tender and juicy steak. Seasoned to perfection, hand carved and served with traditional au jus, sauteed onions and horseradish sauce.

**OUR FAMOUS POT ROAST**

*(add $4 per person)*

Melt in your mouth dinner begins with premium chuck roast, slow braised in a blend of herbs, spices and fresh cut onions. Served with horseradish sauce.

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All prices are per person, unless otherwise noted. Minimum for any appetizer or buffet is 25 people.

Please call or email if you have any questions or would like to discuss other items not offered on the menu.

Prices and options are subject to change without notice.

Reservations: 1-888-422-9645
11386 West Lakeshore Drive • Brimley, MI 49715 • baymillscasinos.com
DINNER BUFFET CONTINUED
INCLUDES FRESH BAKED DINNER ROLLS, COFFEE, TEA AND SOFT DRINKS

**VEGETABLE (SELECT TWO)**
- Carribean Blend
- Whole Baby Carrots
- Riviera Blend
- Green Bean Almondine
- Asparagus Spears with Ranch Sauce
- Sweet Corn Bake
- Broccoli with Cheese Sauce
- Normandy Blend
- Buttered Whole Kernel Corn
- California Blend

**STARCH (SELECT ONE)**
- AuGratin Potatoes
- Pasta
- Roasted Redskin Potatoes
- Baked Potato
- Baby Bakers
- Seasoned Bread Stuffing
- Rice Pilaf
- Mashed with Gravy
- White or Wild Rice

**SALAD (SELECT TWO)**
- Redskin Potato
- Italian Pasta
- Cole Slaw
- Caesar
- Fresh Fruit
- Broccoli
- Summertime Harvest
- BLT
- Garden
- Tuna Macaroni
- Pasta

**DESSERT (SELECT TWO)**
- Nanaimo Bars
- Assorted Layer Cakes
- Fruit Pies
- Strawberry Shortcake
- Assorted Cheesecakes
- Triple Berry Bar
- Cream Pies

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# Cold Lunch Buffet

**Includes coffee, tea and soft drinks**

## Deli Lunch $13.95 Per Person

<table>
<thead>
<tr>
<th>Sandwich Accompaniments</th>
</tr>
</thead>
<tbody>
<tr>
<td>American Cheese</td>
</tr>
<tr>
<td>Swiss</td>
</tr>
<tr>
<td>Cheddar</td>
</tr>
<tr>
<td>Pepper Jack</td>
</tr>
<tr>
<td>Condiments</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Accompaniments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Breads</td>
</tr>
</tbody>
</table>

## Soup & Salad $11.95 Per Person

<table>
<thead>
<tr>
<th>Salad Choices (Select Three)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar</td>
</tr>
<tr>
<td>Cottage Cheese</td>
</tr>
<tr>
<td>Summertime Harvest</td>
</tr>
<tr>
<td>Whipped Fruit</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soup Options (Select Two)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey with Cheese Tortellini</td>
</tr>
<tr>
<td>Tomato Bisque</td>
</tr>
<tr>
<td>Beef Vegetable</td>
</tr>
<tr>
<td>Chili</td>
</tr>
<tr>
<td>Mushroom with Wild Rice</td>
</tr>
<tr>
<td>Cream of Turkey Vegetable</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soup Options (Select Two)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Barley</td>
</tr>
<tr>
<td>Cream of Mushroom</td>
</tr>
<tr>
<td>Cream of California Blend</td>
</tr>
<tr>
<td>Split Pea with Ham</td>
</tr>
<tr>
<td>Steak &amp; Potato</td>
</tr>
<tr>
<td>Chicken Noodle</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Soup Options (Select Two)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Split Pea with Ham</td>
</tr>
<tr>
<td>Chicken Noodle</td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Salads (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Salad</td>
</tr>
<tr>
<td>Seven Layer Dip with Tortilla Chips</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Salads (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cole Slaw</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Desserts (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Apple Cobbler</td>
</tr>
<tr>
<td>Pudding</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Pies</td>
</tr>
<tr>
<td>Layered Cakes</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
</tr>
<tr>
<td>Brownies</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chef's Soup du Jour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup Du Jour</td>
</tr>
</tbody>
</table>

All prices are per person, unless otherwise noted. Minimum for any appetizer or buffet is 25 people.

Please call or email if you have any questions or would like to discuss other items not offered on the menu.

Prices and options are subject to change without notice.
# Luncheon Buffet

**Includes Coffee, Tea and Soft Drinks**

**Two Entrée Choices $16.95 Per Person**

**Three Entrée Choices $18.95 Per Person**

<table>
<thead>
<tr>
<th><strong>Entrée</strong></th>
<th><strong>Vegetable (Select Two)</strong></th>
<th><strong>Starch (Select One)</strong></th>
<th><strong>Salad (Select Two)</strong></th>
<th><strong>Dessert (Select One)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham with Pineapple Glaze</td>
<td>Peas with Mushrooms</td>
<td>Garlic Roasted Redskins</td>
<td>Whipped Fruit Salad</td>
<td>Assorted Cream Pies</td>
</tr>
<tr>
<td>Baked Chicken</td>
<td>Pasta Primavera</td>
<td>Mashed Potatoes and Gravy</td>
<td>Cole Slaw</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Golden Fried Whitefish</td>
<td>Chicken Cordon Bleu</td>
<td>Baby Bakers</td>
<td>Fresh Fruit Salad</td>
<td>Warm Apple Cobbler</td>
</tr>
<tr>
<td>Beef Stroganoff with Noodles</td>
<td>Lasagna</td>
<td>White or Wild Rice</td>
<td>Garden</td>
<td>Assorted Layer Cakes</td>
</tr>
<tr>
<td>Pepper Steak with Rice</td>
<td>Swedish Meatballs</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Golden Fried Chicken</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Entrée**
- Meatloaf
- Pasta Primavera
- Chicken Cordon Bleu
- Lasagna
- Swedish Meatballs

**Vegetable (Select Two)**
- Peas with Mushrooms
- Green Beans
- Whole Kernel Corn
- Riviera Blend
- Whole Baby Carrots
- California Blend

**Starch (Select One)**
- Garlic Roasted Redskins
- Rice Pilaf
- Macaroni & Cheese
- Whipped Fruit Salad
- Cottage Cheese

**Salad (Select Two)**
- Summertime Harvest
- Cole Slaw
- Fresh Fruit Salad
- Garden
- Broccoli

**Dessert (Select One)**
- Assorted Cream Pies
- Carrot Cake
- Warm Apple Cobbler
- Assorted Layer Cakes
- Strawberry Shortcake
- Assorted Fruit Pies
- Triple Berry Bar
- Brownie

All prices are per person, unless otherwise noted. Minimum for any appetizer or buffet is 25 people.

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Prices and options are subject to change without notice.
## Breakfast Selection

### Continental Breakfast $10.95 Per Person

**Includes Coffee, Tea, Milk & Juice**
- Fresh Fruit
- Yogurt
- Assorted Pastries

### Full Breakfast $14.95 Per Person

**Minimum 25**
**Includes Coffee, Tea, Milk & Juice**
- Biscuits and Gravy
- Scrambled Eggs
- Assorted Breakfast Pastries
- Scrambled Eggs with Ham & Cheese
- American Fries
- French Toast
- Yogurt
- Sausage Links
- Choice of Ham or Bacon

## Morning and Afternoon Breaks

### Per Dozen
- Cookies ........................................ $12.00
- Cinnamon Rolls ............................ $16.00
- Doughnuts ................................... $15.00
- Frosted Brownies ........................... $12.00
- Granola Bars ................................. $12.00
- Whole Fresh Fruit ......................... $18.00
- Yogurt ........................................ $24.00
- Muffins ....................................... $15.00
- Fresh Fruit Salad .......................... $2.00 per person

### Per Gallon
- Apple Juice ................................ $12.00
- Orange Juice ............................... $20.00
- Cranberry Juice ......................... $20.00
- Punch ...................................... $20.00
- Coffee ..................................... $25.00
- Bottled Water ............................... $1.50 each
- Canned Pop ................................ $1.50 each
- Coffee Station ............................. $75.00 refill as needed

### Prices and Options

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## Hors d’Oeuvres

### Per 50 Pieces

<table>
<thead>
<tr>
<th>Hot Hors d’Oeuvres</th>
<th>Cold Hors d’Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Franks in a Blanket ......................................</td>
<td>Deviled Eggs ..................................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Assorted Finger Sandwiches .................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Assorted Cheese with Crackers ................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Assorted Vegetables with Dip ................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Roasted Red Pepper Hummus/Crackers ........................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Fresh Fruit with Honey Yogurt ................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Seven Layer Dip with Tortilla Chips ........................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Whitefish Spread with Crackers ................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Meat and Cheese ................................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Shrimp Cocktail ................................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>Petit Fours Desserts ........................................</td>
</tr>
<tr>
<td>..........................................................</td>
<td>All prices are per person, unless otherwise noted. Minimum for any appetizer or buffet is 25 people. Please call or email if you have any questions or would like to discuss other items not offered on the menu. Prices and options are subject to change without notice.</td>
</tr>
</tbody>
</table>
## Gathering On The Lighter Side

Offerings Below Are Packaged Without Options of Additions or Substitutions

**Burger & Brat $14.95 Per Person**
- Hamburger
- Bratwurst
- Baked Beans
- Potato Salad
- Corn on the Cob

**Taco $14.95 Per Person**
- Seasoned Ground Beef
- Refried Beans
- Spanish Rice
- Fiesta Corn
- Whole Grain Crunchy Taco Shells

### Accompaniments
- Ketchup
- Mustard
- Fresh Cut Onions
- Sliced Pickles

### Desserts (Select One)
- Brownies
- Cookies
- Strawberry Shortcake

### Fried Chicken $14.95 Per Person
- Golden Fried Chicken
- Mashed Potatoes with Gravy
- Whole Kernel Corn
- Cole Slaw
- Fresh Baked Dinner Rolls

### Spaghetti & Meatball $14.95 Per Person
- Italian Red Sauce
- Garlic Texas Toast
- All Beef Meatballs
- Green Beans
- Garden Salad
  - (Tomatoes, Cucumbers, Croutons, Ranch and Italian Dressing)

### Desserts (Select One)
- Brownies
- Cookies
- Strawberry Shortcake

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Prices and options are subject to change without notice.
### Beverage Offerings

<table>
<thead>
<tr>
<th>Beer, Wine &amp; Spirits</th>
<th>Half Barrel Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Per Serving</strong></td>
<td><strong>$140 Per Keg</strong></td>
</tr>
<tr>
<td>12oz Beer</td>
<td>Budweiser</td>
</tr>
<tr>
<td></td>
<td>Bud Light</td>
</tr>
<tr>
<td>Wine Cooler</td>
<td>Busch</td>
</tr>
<tr>
<td></td>
<td>Busch Light</td>
</tr>
<tr>
<td>House Glass Wine</td>
<td>Coors Light</td>
</tr>
<tr>
<td></td>
<td>Miller Lite</td>
</tr>
<tr>
<td>Cocktail</td>
<td>Labatt Blue</td>
</tr>
<tr>
<td></td>
<td>Labatt Blue Light</td>
</tr>
<tr>
<td>Premium Cocktail</td>
<td>Leinenkugel Seasonal</td>
</tr>
<tr>
<td></td>
<td>Killian’s Red</td>
</tr>
<tr>
<td>Soda</td>
<td>$0.75</td>
</tr>
<tr>
<td>Fruit Punch w/Alcohol (per gallon)</td>
<td>$45.00</td>
</tr>
<tr>
<td>Champagne Fountain Available</td>
<td>$45.00</td>
</tr>
<tr>
<td>Cash Bar Set-Up Fee</td>
<td>$75.00</td>
</tr>
<tr>
<td></td>
<td>$75.00</td>
</tr>
</tbody>
</table>

Open Bar Available Upon Request per Your Predetermined Amount and/or Time

Please let us know your preferred flavor and we’ll be happy to provide availability & pricing.

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**Featured Wine Selections**

**CHARDONNAY**
**Per 750ml Bottle**
Pairs well with chicken, turkey & cold water fish
- Canyon Road - California .................. $18.00
  Honeyed peach and Fuji apple flavors, it’s smooth and golden with medium weight and sweet vanilla aroma.
- William Hill Central Coast - California .......... $29.00
- J. Vineyards Russian River Valley - California .... $46.00

**PINOT GRIGIO**
**Per 750ml Bottle**
Pairs well with light fish and seafood
- Canyon Road - California .................. $18.00
  Tart green apple flavors with white peach undertones. Floral blossoms and citrus aromas encase this light-bodied treat.
- Columbia Winery Pinot Gris - Washington .......... $29.00
- J. Vineyards Pinot Gris - California .............. $36.00

**CABERNET**
**Per 750ml Bottle**
Pairs well with red meats
- Canyon Road - California .................. $18.00
  Big berry flavors like currant, raspberry, blackberry jam with velvety vanilla finish.
- Edna Valley - California ........................ $29.00
- Louis Martini - California ..................... $36.00

**MERLOT**
**Per 750ml Bottle**
Pairs well with richly sauced and roast dishes
- Canyon Road - California .................. $18.00
  Perfect combination of cherry, boysenberry, plum and chocolate flavors. Well rounded with mild tannins.
- Red Rock Reserve - California ................ $29.00
- Ferrari Carano - California ................... $46.00

**ROSE**
**Per 750ml Bottle**
Pairs well with pasta and richly sauced dishes
- Canyon Road White Zinfandel - California ....... $18.00
  Southern flavors like Georgia peach, sun-ripened strawberry, succulent pears and pineapple.
- Dark Horse Rose - California .................. $20.00

**REISLING**
**Per 750ml Bottle**
Pairs well with both sweet and spicy dishes
- Canyon Road - California .................. $18.00
  Perfect pitch of fruit-filled notes. A delicate orange blossom aroma bounces off juicy apple and tangy lemon flavors for a slightly sweet finale.
- Chateau Grand Traverse Late Harvest - Michigan . $29.00

**MOSCATO**
**Per 750ml Bottle**
Pairs well with summer salads and dessert
- Canyon Road - California .................. $18.00
  Delightfully sweet with lush fruity aromas. Hints of citrus skip across flavors of juicy peach and apricot.
- Mirrasou - California ......................... $24.00

**PINOT NOIR**
**Per 750ml Bottle**
Pairs well with pork dishes and earthy flavors
- Canyon Road - California .................. $18.00
  Silky, smooth and spicy with dark cherry and wild raspberry flavors next to a brown spice aroma.
- Edna Valley - California ...................... $26.00
- Talbott Kali Hart - California ................. $46.00

**RED BLEND**
**Per 750ml Bottle**
Pairs well with ribs and dark chocolate
- Menage a Trois - California ................... $20.00
  Rich with lots of black fruit. Sweet vanilla aromas and spicy flavors complementing the smooth, lingering finish.
- Dreaming Tree Crush - California .............. $32.00

**CHAMPAGNE**
**Per 750ml Bottle**
Not only a perfect finish, also pairs well with salty fried foods
- Martini & Rossi Asti Spumante - Italy ........... $26.00
  Deliciously sweet and bubbly with flavors of peach, apple, melon and grapefruit. A distinctively light, fruity taste.
- Francis Coppola Sofia Blanc de Blancs - California . $32.00

**Pairings**
- **Chardonnay**: Pairs well with chicken, turkey & cold water fish
- **Pinot Grigio**: Pairs well with light fish and seafood
- **Cabernet**: Pairs well with red meats
- **Merlot**: Pairs well with richly sauced and roast dishes
- **Rosé**: Pairs well with pasta and richly sauced dishes
- **Reisling**: Pairs well with both sweet and spicy dishes
- **Moscato**: Pairs well with summer salads and dessert
- **Pinot Noir**: Pairs well with pork dishes and earthy flavors
- **Red Blend**: Pairs well with ribs and dark chocolate
- **Champagne**: Not only a perfect finish, also pairs well with salty fried foods

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Reservations: 1-888-422-9645
11386 West Lakeshore Drive • Brimley, MI 49715 • baymillscasinos.com
Horizons Conference Center  
*5,000 square feet of dividable meeting space*

**Meeting Room Rental Rates**
- Individual Rooms: $300 per day
- Entire Conference Center: $800 per day
- Wild Bluff Pavilion: $1,200 per day
- Wild Bluff Ceremony*:
  - With reception held at Wild Bluff Pavilion: $200 per day
  - Without reception held at Wild Bluff Pavilion: $1,400 per day

*Seating & location availability may be limited. Includes riser needs, bluetooth compatible sound system with microphone.*

**Equipment Rental Rates**
- Color TV & VCR on a cart: $40
- Cassette Player/DVD/Recorder: $25
- LCD Projector & Screen: $100
- Flip Chart with Markers: $20
- Whiteboard with Markers: $15
- Speaker Phone: $20
- Wireless Microphone: $25
- Additional Microphones: $15
- 24 x 16 Dance Floor: $100
- Riser: $50

**Digital Road Sign Advertising**
- $250 Per Ad
- No Discounts Apply
- Ad will be uploaded seven days prior to event with no option to increase frequency
- Ad will be created in-house
**ATTR ACTIONS**

Brimley State Park ........................................... 2 miles
Mission Hill Overlook ................................. 4 miles
Iroquois Point Light House .............................. 6 miles
Soo Locks Boat Tours and Park .................. 25 miles
Tahquamenon Falls ........................................ 55 miles
Whitefish Point Shipwreck Museum ............ 50 miles

**TRANSPORTATION**

**AIR**

CIU – Kinross Michigan ................................. 25 miles
YAM – Sault Ste. Marie, ON .................... 35 miles
PLN – Pellston, Michigan ......................... 78 miles

**CAR RENTALS**

Airport Auto Rental .......................... (906) 632-4312
Hertz Rent A Car .............................. (906) 495-5190

**DISTANCE**

Sault Ste. Marie ................................ 30 Minutes
Mackinac City .......................................... 1 Hour
Gaylord .................................................. 1 1/2 Hours
Saginaw ............................................. 3 1/2 Hours
Lansing .............................................. 4 1/2 Hours
Grand Rapids ....................................... 4 1/2 Hours
Detroit .............................................. 5 1/2 Hours
Information & Guidelines

Meeting Room Selection: Meeting rooms are assigned based on the anticipated number of guests. Bay Mills Resort & Casinos reserves the right to change groups to a suitable room dependent on the notification of attendance. Room rental fees apply to all meeting rooms. Consideration may be given to groups with catering or overnight guest rooms. Conference room space is guaranteed upon receipt of a signed contract and required deposit.

Food and Beverage: All food and beverage must be purchased through Bay Mills Resort & Casinos with the exception of wedding cakes. Food may not be removed from the facility upon completion of the event. Buffet selections are offered to groups of 25 or more. Menu selections must be submitted to the conference coordinator at a minimum of two weeks prior to the event. Lunch items may be offered until 2pm.

Linens and Party Décor: Bay Mills Resort & Casinos provides linens and skirting for your event. Vases and other party décor are also available to accent your event upon request. Nothing is to be affixed to walls or ceilings without the prior written approval of Bay Mills Resort & Casinos Management.

Guarantees: An estimated number of guests is to be given at time of booking. A final attendance guarantee is due ten business days prior to event. If a guarantee is not given, the last estimated number of guests will be used as the guarantee. The final guarantee, or the actual number of guests, will be used as the final billing, whichever is greater.

Damage: Bay Mills Resort & Casinos is not liable for loss, theft or damage of property belonging to event participants.

Service and Labor Charge: A 17% gratuity charge and a 6% tax will be added to all food and beverage purchases. The 17% gratuity charge is added to all alcohol purchases, except a cash bar.

General Information: All events must end by 12am. Bay Mills Resort & Casinos reserves the right to limit the noise volume in the conference center.
Horizon’s Conference Center

**Horizon Room**

**Sunrise Room**
**Horizon Room**
**Sunset Room**

<table>
<thead>
<tr>
<th>Room</th>
<th>Dimensions</th>
<th>SQFT</th>
<th>Class Room</th>
<th>Banquet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunrise Room</td>
<td>29 x 51</td>
<td>1,479</td>
<td>55</td>
<td>60</td>
</tr>
<tr>
<td>Horizon Room</td>
<td>29 x 61</td>
<td>1,769</td>
<td>65</td>
<td>80</td>
</tr>
<tr>
<td>Sunset Room</td>
<td>29 x 51</td>
<td>1,479</td>
<td>55</td>
<td>60</td>
</tr>
<tr>
<td>Conference Center</td>
<td>87 x 51(29x10)</td>
<td>4,727</td>
<td>175</td>
<td>300</td>
</tr>
</tbody>
</table>