An Environment

WITH ATMOSPHERE

MEETINGS • CONFERENCES • CONVENTIONS • WEDDINGS • EXPOS

MYSTIC LAKE CENTER
CONGRATULATIONS ON YOUR ENGAGEMENT!

Our experienced wedding specialists and accomplished culinary team take great pride in delivering fresh flavors, beautiful presentations and exceptional service. From engagement dinners to rehearsals, ceremonies, receptions and gift openings, we offer a range of unique event spaces and resort amenities to host your most memorable events. Enjoy our signature wedding menu collection or let our expert chefs create a custom menu for your big day. We look forward to making your event truly special!
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Your Wedding Destination

From an accomplished culinary team and custom-designed wedding cakes to lighting, décor and award-winning wedding specialists, Mystic Lake Center® provides a full-service resort experience. Our experienced catering executives make planning easy by arranging a number of our in-house services for your wedding day.

**WEDDING CEREMONY**

**Indoor**  
Includes chairs

**Outdoor**  
Excludes chairs

**INCLUDED WITH SERVICES**

- 72” round tables seating 10 guests each
- Seating for up to 800 guests
- Floor-length white or black linens and white or black cloth napkins
- China and service ware
- Complimentary wedding tasting
- Mirrored centerpiece and three votive candles per table

- Custom chef-prepared cuisine
- Custom-designed wedding cakes available by our executive pastry chef who oversees our on-site bakery
- Professional wait staff
- Complimentary premier hotel room for the wedding couple (minimums apply)
- Complimentary valet parking for guests staying in the hotel

**PAYMENT POLICY**

A deposit of 25% of the food and beverage minimum is due at the time of contract signing. A payment of 50% of your overall estimated food and beverage minimum is required three months prior to your event date. An estimated guarantee and banquet event order with the final details must be signed 30 days prior to your event. The full balance based on your guaranteed estimated fee is due five business days prior to your event. A credit card is required to hold on file for any day of expenses; such expenses will be charged at the conclusion of your event.

**GUARANTEED NUMBER OF GUESTS**

The exact number of guests attending must be specified by noon five business days prior to the date of your event. If a final guarantee is not given at this date and time, Mystic Lake Center will set and charge the total number that was given at the time of the original contract. This number will be considered a guarantee and is not subject to reduction. Any increase to the guarantee will be subject to a charge of price-and-a-half for each entrée.

**OUTSIDE VENDORS AND RENTALS**

Your catering executive must be notified at least one month prior to your event for all outside, insured vendors providing services at your event. Load-in must be coordinated with your hotel contact. While working with your photographer, photos of the casino floor and gaming areas are prohibited. Ask your catering executive for a list of our preferred vendors.

**SECURITY**

Mystic Lake Center requires you to hire a Mystic Lake® security staff person at a charge of $150 per event.

**CHILDREN AND MINORS**

Mystic Lake is an adult-focused entertainment resort. With this in mind, we politely ask that anyone under the age of 18 be supervised by an adult at all times. Children’s meals are available for 10 years of age and younger.
Wedding Packages

Silver

PACKAGE INCLUDES:

- Selection of two butler-passed hors d’oeuvres
- Choice of salad and fresh baked artisan breads
- Entrée selection
- Styled wedding cake
- Late night snack

HORS D’OEUVRES

Select two

- **Vegetable and Chicken Samosas**
- **Braised Beef Short Rib and Manchego Cheese Empanadas**
- **Chicken or Beef Kabobs GF (chicken)**
- **Seasonal Bruschetta V**
- **Caprese Bites GF, V**
- **Wild Raspberry and Brie en Croute V**
- **Miniature Quiche Lorraines**
- **Smoked Salmon and Caper Canapés**

SALADS

Served with artisan breads.

Select one

- **Mixed Field Greens GF, V**
  
  Fresh field greens, roasted beets, apples, peppered goat cheese and candied walnuts with Spanish sherry vinaigrette

- **Garden Salad GF, V, VG**
  
  Garden greens, carrots, green beans, cucumbers and Roma tomatoes with balsamic herb vinaigrette

ENTRÉES

All entrées accompanied by a starch and vegetable.

Select one

- **Herb and Cider Roasted Chicken Breast GF**
  
  Light calvados sauce

- **Grilled Paillard Chicken Breast GF**
  
  Poached with endive, tomato and caper berries

- **Pan-Fried Walleye Pike**
  
  Hand-breaded, pan-fried Canadian walleye with lemon dill butter sauce

- **Atlantic Salmon Fillet GF**
  
  Lemon fennel chutney

- **House-Smoked Pork Loin GF**
  
  Green apple chutney

- **Braised Beef Short Ribs**
  
  Porcini Truffle-Crusted Beef Tenderloin GF
  
  Chianti Classico glaze

- **Herbed Chicken Breast and Sliced Beef Tenderloin GF**
  
  Green peppercorn and béarnaise sauce

- **Lobster Tail and Petite Filet Mignon GF**
  
  5-oz broiled lobster, drawn butter and béarnaise sauce

- **Moussaka GF, V**
  
  Grilled eggplant and various other vegetables with cheese and house-made marinara sauce and julienne basil

- **Spaghetti Squash GF, V, VG**
  
  Served with house-made marinara sauce

LATE-NIGHT SNACK

Select one

- **Hamburger Sliders**
  
  Served with all the fixings and french fries

- **Grilled Cheese Sandwiches and Tomato Soup Shooters V**

- **Build-Your-Own Nacho Bar**
  
  Tortilla chips, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, guacamole and salsa

- **Build-Your-Own Taco Bar**
  
  Hard corn and soft flour tortillas, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, tortilla chips, guacamole, queso and salsa

- **Pizza**
  
  Enjoy an assortment of one-topping pizzas fresh from our ovens

WEDDING CAKE

Custom-designed wedding cake prepared by our executive pastry chef

All menus are subject to tax and service charge.

GF – Gluten-Free  V – Vegetarian  VG – Vegan
Wedding Packages

Gold

**Package Includes:**
- Butler-passed champagne at arrival
- One-hour hosted bar
- Selection of two butler-passed hors d’oeuvres
- Choice of salad and fresh baked artisan breads
- Entrée selection
- Styled wedding cake
- Late night snack

**Hors d’OEuvres**

<table>
<thead>
<tr>
<th>Select two</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable and Chicken Samosas</td>
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<td>Miniature Quiche Lorraines</td>
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<td>Smoked Salmon and Caper Canapés</td>
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**Salads**

<table>
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<tr>
<th>Served with artisan breads. Select one</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Field Greens GF, V</td>
</tr>
<tr>
<td>Fresh field greens, roasted beets, apples, peppered goat cheese and candied walnuts with Spanish sherry vinaigrette</td>
</tr>
<tr>
<td>Garden Salad GF, V, VG</td>
</tr>
<tr>
<td>Garden greens, carrots, green beans, cucumbers and Roma tomatoes with balsamic herb vinaigrette</td>
</tr>
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**Entrées**

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<td>Grilled Paillard Chicken Breast GF</td>
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<tr>
<td>Poached with endive, tomato and caper berries</td>
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<td>Pan-Fried Walleye Pike</td>
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**Late-Night Snack**

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<tr>
<td>Hamburger Sliders</td>
</tr>
<tr>
<td>Served with all the fixings and french fries</td>
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<tr>
<td>Grilled Cheese Sandwiches and Tomato Soup Shooters V</td>
</tr>
<tr>
<td>Build-Your-Own Nacho Bar</td>
</tr>
<tr>
<td>Tortilla chips, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, guacamole and salsa</td>
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<tr>
<td>Build-Your-Own Taco Bar</td>
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<tr>
<td>Hard corn and soft flour tortillas, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, tortilla chips, guacamole, queso and salsa</td>
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<td>Enjoy an assortment of one-topping pizzas fresh from our ovens</td>
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**Wedding Cake**

Custom-designed wedding cake prepared by our executive pastry chef

All menus are subject to tax and service charge.

GF – Gluten-Free  V – Vegetarian  VG – Vegan
Wedding Packages

Platinum

Package Includes:
- Champagne toast
- Butler-passed champagne at arrival
- One-hour hosted bar
- Selection of three butler-passed hors d’oeuvres
- Choice of salad and fresh baked artisan breads
- Entrée selection
- Styled wedding cake
- Late night snack

**Hors d’Oeuvres**

Select two

- Vegetable and Chicken Samosas
- Spanakopita V
- Chicken or Beef Kabobs GF (chicken)
- Maryland-Style Crab Cakes with Lemon Aioli
- Seasonal Bruschetta V
- Caprese Bites GF, V
- Wild Raspberry and Brie en Croute V
- Miniature Quiche Lorraines
- Smoked Salmon and Caper Canapés
- Seared Ahi Tuna with Cucumber and Wasabi Aioli GF

**Salads**

Served with artisan breads. Select one

- Mixed Field Greens GF, V
  Fresh field greens, roasted beets, apples, peppered goat cheese and candied walnuts with Spanish sherry vinaigrette
- Garden Salad GF, V, VG
  Garden greens, carrots, green beans, cucumbers and Roma tomatoes with balsamic herb vinaigrette
- Mediterranean Caesar Salad
  Prosciutto, Kalamata olives, roasted tomatoes, Parmesan dressing and croutons

**Beverages**

Butler-passed champagne at arrival
One-hour hosted bar with call:
- Liquor
- Draft beer
- House wine
- Sodas

Champagne toast or wine pass with dinner

**Entrées**

All entrées accompanied by a starch and vegetable. Select one

- Herb and Cider Roasted Chicken Breast GF
  Light calvados sauce
- Grilled Paillard Chicken Breast GF
  Poached with endive, tomato and caper berries
- Pan-Fried Walleye Pike
  Hand-breaded, pan-fried Canadian walleye with lemon dill butter sauce
- Atlantic Salmon Fillet GF
  Lemon fennel chutney
- House-Smoked Pork Loin GF
  Green apple chutney
- Braised Beef Short Ribs
- Porcini Truffle-Crusted Beef Tenderloin GF
  Chianti Classico glaze
- Herbed Chicken Breast and Sliced Beef Tenderloin GF
  Green peppercorn and béarnaise sauce
- Lobster Tail and Petite Filet Mignon GF
  5-oz broiled lobster, drawn butter and béarnaise sauce
- Moussaka GF, V
  Grilled eggplant and various other vegetables with cheese and house-made marinara sauce and julienne basil
- Spaghetti Squash GF, V, VG
  Served with house-made marinara sauce
- Build-Your-Own Taco Bar
  Hard corn and soft flour tortillas, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, tortilla chips, guacamole, queso and salsa
- Pizza
  Enjoy an assortment of one-topping pizzas fresh from our ovens

**Late-Night Snack**

Select one

- Hamburger Sliders
  Served with all the fixings and french fries
- Grilled Cheese Sandwiches and Tomato Soup Shooters V
- Build-Your-Own Nacho Bar
  Tortilla chips, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, guacamole and salsa
- Build-Your-Own Taco Bar
  Hard corn and soft flour tortillas, seasoned ground beef, cheese, lettuce, tomatoes, onions, black olives, jalapeños, fresh pico de gallo, sour cream, tortilla chips, guacamole, queso and salsa
- Pizza
  Enjoy an assortment of one-topping pizzas fresh from our ovens

**Wedding Cake**

Custom-designed wedding cake prepared by our executive pastry chef

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GF = Gluten-Free  V = Vegetarian  VG = Vegan

All menus are subject to tax and service charge.
Bar Packages

**CHOOSE YOUR BAR**

**CASH BAR**
A bartender fee, service charge and beverage minimum may apply. Please ask your sales executive for details.

**Spirits**
- Call
- Premium

**Beer**
- Domestic Bottle
- Specialty Bottle
- Domestic Keg
- Specialty Keg

Seasonal Craft Beer - Ask your sales executive for varieties and pricing.

**Wine by the Glass**

**HOSTED BAR**

**Full Bar**
Includes draft beer, call spirits, assorted wines and sodas.

**Beer and Wine**
Includes draft beer, assorted wines and sodas.

**SPECIALTY BAR**
Create your own Juice Bar, Mimosa Bar, Bloody Mary Bar and more. Ask your sales executive for details and pricing.

**Craft Beer Flight**
Four 4-oz. flavors

**Create Your Own**
Design a custom beverage for your special occasion.

**CORDIAL CART**
Disaronno, Baileys Irish Cream, Courvoisier VS, Romana Sambuca, Kahlúa, B&B, Drambuie, Grand Marnier, Cointreau and LBV Port

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**CHOOSE YOUR BRANDS**

**Call**
- Stoli Vodka
- Bacardi Superior Rum
- Bacardi Limon Rum
- Captain Morgan Spiced Rum
- Malibu Rum
- New Amsterdam Gin
- Jack Daniel’s Whiskey
- Jim Beam Bourbon
- Sauza Hornitos Reposado Tequila
- Christian Brothers Brandy
- Johnnie Walker Red Scotch

**Premium**
- Ketel One Vodka
- Tito’s Vodka
- Bacardi Superior Rum
- Bacardi Limon Rum
- Malibu Rum
- Bombay Sapphire Gin
- Crown Royal Whiskey
- Jameson Irish Whiskey
- Knob Creek Bourbon
- Patrón Tequila
- E&J XO Brandy
- Johnnie Walker Black Scotch

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No outside alcohol may be brought onto the property. Alcohol service will only be provided to guests at least 21 years of age who show a valid government-issued photo ID. Mystic Lake® reserves the right to refuse service to any individual who appears to be impaired or intoxicated. Host pricing does not include tax or service charge.

A $500 per bar minimum is required for a bartender fee to be waived. If the $500 minimum is not met, the difference will be applied to your bill. All food and beverage, including alcohol, must be purchased from Mystic Lake Casino Hotel®.

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All menus are subject to tax and service charge.
Italian Pasta Station
Select two
  Tri-Color Cheese Tortellini
  Prosciutto, mushrooms and peas tossed in Alfredo sauce
  Farfalle Pasta
  Italian sausage, tri-color peppers and red onions tossed in marinara sauce
  Penne Pasta
  Rock shrimp, tri-color peppers and red onions tossed in basil pesto
  Four Cheese Bread and Condiments
  Chef required

Mac and Cheese Bar
Gourmet macaroni prepared to order in three varieties:
  White Cheddar V
  Mascarpone cheese and black truffle crunch
  Rock Shrimp
  White Cheddar, sweet peas and basil
  Fresh Asparagus V
  White Cheddar, wild mushrooms and roasted tomatoes
  Chef required

Bourbon and Black Pepper
Beef Tips GF
Lemon truffle aioli and grain mustard
Chef required

Caesar Salad Bar
Reggiano cheese, olive oil rye croutons and olive oil dressing
Add grilled chicken or shrimp
Chef required

Tuscan Kale Caesar Salad Bar
Reggiano cheese, olive oil rye croutons and olive oil dressing
Add grilled chicken or shrimp
Chef required

Parisian and Hearth Baked Bread Bar V
Serves 50
Sourdough, Parmesan spinach, bâtard bread, cracked wheat rolls, sea salt seeded lavosh and olive-topped focaccia served with creamery butter and extra virgin olive oil

GF – Gluten-Free  V – Vegetarian  VG – Vegan

All menus are subject to tax and service charge.
Specialty Packages Continued

**Brunch**

**On the Move**
- Freshly baked wild blueberry muffins and assorted hand-twisted fruit-filled Danish pastries
- Individual chilled fruit yogurts
- Fresh fruit kabobs
- Wrapped to go: buttery croissant with scrambled eggs, crisp smoked bacon and American cheese
- Orange, apple and cranberry juices
- Freshly brewed Colombian coffee
  - Regular and decaf
- Selected teas

**Express**
- Our signature banana bread and cinnamon apple streusel coffee cake
- Toasted granola and chilled fruit yogurt parfaits
- Sliced fresh fruits and berries
- Orange, apple and cranberry juices
- Freshly brewed Colombian coffee
  - Regular and decaf
- Selected teas

**The Signature**
- Sliced fresh fruits and berry display
- Individual chilled fruit yogurts
- Pastry chef’s bakery selections of hand-twisted fruit-filled Danish pastries, mini flakey turnovers, French butter croissants, muffins and bagels
- Cream cheese, sweet butter and marmalade, assorted jams and Wozupi honey
- Orange, apple and cranberry juices
- Freshly brewed Colombian coffee
  - Regular and decaf
- Selected teas

**Build Your Own Bloody Mary & Juice Bar**
Choose your vodka:
- Stoli, Absolut or Absolut Peppar
Choose your mixer:
- Grapefruit juice, orange juice or Zing Zang Bloody Mary mix and tomato juice

**Lunch Platters**
- Turkey wrap
- Vegetable wrap
- Chopped salad wrap
- Marinated grilled breast of chicken
- Tender roast beef
- Smokehouse ham
- Picnic fried chicken

All menus are subject to tax and service charge.

GF – Gluten-Free  V – Vegetarian  VG – Vegan
Catering Services

Food Service

Due to licensing and insurance requirements, all food and beverage to be served at Mystic Lake Center must be supplied and prepared by Mystic Lake. In addition, due to food safety concerns, no remaining food and beverage shall be removed from the premises. At the conclusion of the function, any such food and beverage becomes the property of Mystic Lake.

Menu selections are required a minimum of eight weeks prior to your scheduled event. Custom menus can be designed by our talented culinary team. A tasting will be scheduled with your catering representative to assist and confirm your final selections.

All split entrée selections will be priced at the higher-priced entrée, or an additional $2.50, whichever is greater. A maximum of two entrée choices are available. It is the host’s responsibility to provide each guest with a place card to note the guest’s entrée selection.

Beverage Service

Outside alcoholic beverages are not permitted at Mystic Lake Center. Last call for bars is 12 am. Alcoholic beverages will be removed from tables at 12:30 am. Ballrooms must be vacated by 1 am.

For events requesting bar service, a $500 per bar minimum is required for the set-up and staffing of the bar. If the $500 minimum is not met, the difference will be applied to your bill.

A taxable service charge of 22% will be added to all hosted food and beverage charges. All charges are subject to a 7.375% sales tax. A 9.875% tax applies to all alcoholic beverage sales. Service charge and sales tax are subject to change without notice.
Wedding Cakes and Cupcakes

All wedding packages include your choice of a three-tier cake with three layers of delicious filling or cupcakes on a tiered stand.

**CAKE SELECTIONS**
- White
- Chocolate
- Marble

**FILLING SELECTIONS**
- White Chocolate Mousse
- Chocolate Mousse
- Chocolate Buttercream
- Vanilla Buttercream

**ICING SELECTIONS**
- Chocolate Buttercream
- Vanilla Buttercream
- Cream Cheese

**CUPCAKE OPTIONS**
- White or Chocolate
- Chocolate or Vanilla Buttercream Icing
- Glitter or Pastel Decorettes

**DESIGN SELECTIONS**
- Border
- Swag
- Dots
- Lace

Custom Wedding Cake and Cupcake Upgrades

**SPECIALTY CAKE SELECTIONS**
- Red Velvet
- Yellow
- Carrot Cake

**SPIRITED FILLINGS**

**SPECIALTY FILLING SELECTIONS**
- Strawberry Chantilly
- Raspberry Marmalade

**ROLLED FONDANT**

Decorations and handcrafted artwork pricing to be determined by the pastry chef at an additional charge.

All menus are subject to tax and service charge.
Event Decor, Audio and Lighting

Décor
Live-flame candles must be fully contained within an enclosed vessel. Confetti, glitter, tape and hooks are prohibited in Mystic Lake Center®. Non-compliance will be assessed a fee and such items will be removed. No deliveries will be accepted prior to five business days before your scheduled event; please coordinate with your hotel contact for any drop-offs or deliveries.

We require all décor and linen from outside vendors to be cleared by 2 am after your event. Mystic Lake Center will not store nor be held responsible for any items left in ballroom spaces. A fee will be assessed for cleanup of any remaining items.

Audiovisual & Lighting
Add excitement to your event space with our experienced on-site AV team, advanced AV systems, HD projectors and custom lighting capabilities. Please ask your catering executive for a menu of options, pricing and availability.

Table Décor
- Silver Tree with Crystals and Votive Candles
- Three Cylinders with Floating Candles
- Beveled Mirror with Floating Candle
- Glass Cylinder
- Chargers

Visual Décor
- Pipe and Drape Backdrop
- Crystal Column
- Crystal Curtain

Chair Cover
- Black Crush Silk
- White Crush Silk

Set-Up
- Dance Floor
- Bar Stool
- Head Table Riser

Upgraded Linens
- Overlay
- Specialty Overlay

Miscellaneous
- Lighting Packages Available
- Gobo Wall Designs
- Microphone
- AV-1 Box
- DJ Voltage
Resort Amenities

Mystic Lake Center® provides a full-service resort experience for you and up to 800 guests. We offer live gaming, an 18-hole championship golf course, unique private dining experiences, a luxurious hotel, pool and spa to make for an unforgettable wedding weekend!

UNIQUE EVENT SPACES

From engagement dinners to rehearsals, ceremonies, receptions and gift openings, Mystic Lake Center offers a range of unique event spaces to host your most memorable events just steps away from a full-service resort.

LUXURIOUS HOTEL

Experience luxurious, modern rooms and suites with complimentary valet parking, Wi-Fi and more. A courtesy room block for your guests may be available upon request. The minimum age to rent a room is 21 and a valid driver’s license or state-issued photo ID is required upon check-in.

BACHELOR AND BACHELORETTE PARTIES

Before you say “I do,” say “Let’s party!” at Mystic Lake®. Packages are available for a night out with the guys or girls.

RESTAURANTS AND BARS

Mystic Lake’s distinctive restaurants and bars offer something for every taste and budget.

LIVE GAMING

Play slots, blackjack, bingo and pulltabs in one of the Midwest’s largest casinos.

THE SPA AT MYSTIC LAKE

Indulge in relaxing massages, facials and rejuvenating treatments.

THE MEADOWS AT MYSTIC LAKE

This acclaimed 18-hole championship golf course offers a scenic experience.