

Downstream Authority of the Quapaw Tribe of Oklahoma Regular Meeting
November 23, 2010

Meeting Called to Order: 1:15 pm

ROLL CALL:	John Berrey, Chairman	Present
	Larry Ramsey, Secretary	Present
	Ranny McWatters, Treasurer	Present
	Marilyn Rogers, Member	Present
	Tamara Smiley, Member	Present

DECLARATION OF QUORUM: announced by Larry Ramsey
Steve Drewes/Alan Mauk

Marketing

- Dave Bren/Melissa Johnston
- Presented options for property calendar
 - Wall/desk/pocket
 - Wall to contain coupons
 - Will forward to purchasing to get final pricing on wall and pocket options
- Brand Audit
 - Marketing Focus will be on property Dec 3-7
 - Refocusing of the DCR image
 - Choice and Videoworkers will be invited to join
 - Meet on Dec 6 at 11am to review
- Virtual Tour for Website
 - \$400-\$500 for photos to be taken
 - Company from KC will be on site 12/2 to take photos
 - Will also use to update photos on Website
 - Suites/rooms/lobby/banquet rooms/Buffalo Grille/Spring River/Red Oak

Lobby Floor

- MCC has billed \$69,000 for repairs
 - Original quote was for \$42,000
 - Not complete – should have been completed in 3-4 weeks
 - Tile has started cracking again
 - Terazzo is fine after repairs
 - Discuss of payment with MCC and JCC once repairs are complete
- “settlement” in the Women’s restroom in the hotel lobby
 - Currently “patched”
 - Need MCC to look at repair options
- John sent email to MCC (Brock) on both items

General Manager Updates

- Capital Project Updates
 - Escalade – 5 bids have been received \$70,515 best received on extended model
 - Buffalo Project – estimated cost is \$140,000 (includes everything but the animals)
 - Billboard Buildings - \$26,000 – on hold until see how current “fix” works
- Latin American Gaming Conference
 - How to enter areas
 - End of Feb in Panama City
 - No interest

- Request for information (received)
 - From the BIA
 - Referencing the Mathews/Lopez case; have requested surveillance footage.
 - Will forward request to S. Ward for handling
 - From BC Member
 - Referencing credit card documentation
 - Will instruct to submit a formal request through TGA
- MSSU Southernfest 2011
 - \$10,000 in-kind donation (repeat of last year)
 - Eagle Creek to host golf tournament
 - DCR to host banquet in pavilion

Consensus of the DDA to be a sponsor of Southernfest '11

- Joplin Chamber of Commerce
 - Diamond level sponsor (in-kind, events)
 - Golf tournament at Eagle Creek
 - Good Morning Joplin
 - Leadership Symposium
 - Dancing with the Joplin Stars
- Health Benefits Contract Renewals
 - 7 million is the total cost for next year
 - Admin (BMI) increase of 13% \$99,300-\$112,600
 - PPO/Utilization (BMI) increase of 10% \$52,260-\$57,260
 - Management fee (RWI) – NO Increase
 - Stop Loss Coverage
 - Currently \$401,000 for coverage to \$125,000
 - Renewal A \$457,000 for coverage to \$125,000
 - Renewal B \$372,891 for coverage to \$150,000
 - 08 – zero claims
 - 09 - \$353,000 on 2 claims
 - 10 - \$78,000 on 1 claim
 - 11 – would need three claims to offset risk

Motion by DDA Treasurer Ranny McWatters to change Stop-loss coverage to \$150,000 at a rate of \$372,891. Seconded by DDA Secretary Larry Ramsey. Vote: JB: yes; LR: Yes; RM: absent; MR: yes; TS: yes (4 yes, 0 no, 0 abstaining, 1 absent) Motion Carries.

- Banquet Menu
 - Pricing changes proposed on the per person and ala a cart items (see attached)

Consensus of the DDA to approve proposed changes to the Banquet menu.

- Entertainment in the Pavilion
 - Players polled chose
 - Starship - Jan
 - Blue Oyster Cult – March
 - Liverpool Legends - Feb
- Jackpot T-shirts
 - 2011 t-shirts
 - General discussion on design
 - Two options presented, DDA preferred option 2

- Piano location
 - Borrowed Grand Piano from Eagle Creek
 - Will be in the lobby on the backside of the fire place (in front of the Gift Shop) for the month of December
- Uniform Samples
 - Reviewed three areas
 - Slot Attendant
 - Current shirt is the burnt orange with brown trim
 - Consensus of the DDA to change to the red option presented.
 - Dealer
 - Current shirt is the blue with brown trim
 - Consensus of the DDA to go with the burnt orange option presented
 - Bartender
 - Current shirt is blue with brown trim
 - Consensus of the DDA to go with the dark blue option presented.
- Pelco Trip
 - New surveillance vendor
 - Factory/office located in Clovis CA
 - Trip is Dec 13,14,15
 - John/Ranny/Steve/Bill C
- Entertainment RFP
 - Has been released
 - Have received several bids
- Surplus Sale Items
 - Any item that has 200+ in the warehouse
 - After sale left over items will be donated
 - Sale Dec 1&2

Workforce Homebuilders

- Senior Housing
- Tribal Member
- Consulting Contract (see attached)
 - 1 year contract that is month to month
 - Reporting guidelines

Motion by DDA Secretary Larry Ramsey to approve contract with Workforce Homebuilders. Seconded by DDA Treasurer Ranny McWatters. Vote: JB: yes; LR: Yes; RM: absent; MR: yes; TS: yes (4 yes, 0 no, 0 abstaining, 1 absent) Motion Carries.

Joe Valandra

- Consulting contract – discussion

Consensus of the DDA to terminate contract.

Donations

- MSSU – Christmas Bazaar, Prize Item - YES
- Springdale Kiwanis, auction item - YES
- Commerce High School, football team is going to play offs \$ 2560.00 for busses - NO
- Quapaw Public Schools, monetary donation for coats - YES
- Firefighter's Christmas for Kids (past 2 years) - \$2500 plus they place boxes for toys - YES

- YWMCA – Tulsa, Holiday Gala - room and dinner - YES
- Magic Moments Riding Therapy – Bowling Round up, \$100-\$500 - NO
- Missouri National Guard – room and dinner - YES
- Wreath's Across America - \$150, wreaths for Veteran's graves, player requested 0 YES
- Mt. St. Mary's – weekend package, room and dinner - YES
- New Life Evangelistic Center – monetary donation - NO
- Horses of Hope – Country Christmas Dinner Theatre and Auction, room and dinner x2 - YES
- Bank of Quapaw – monetary donation, Christmas Parade - NO
- 4 States Pink Slip Event - \$2000 – REQUEST MORE INFORMATION
- The Kitchen – room and dinner - YES

Adjourn 3:59pm

Continental Breakfast

Breakfast prices are based on one hour of service

Choice of two juices:

fresh squeezed orange, grapefruit, apple or cranberry
coffee and tea selections

The Starter

seasonal sliced fresh fruit
assorted breakfast pastries and bagels
sweet butter, fruit preserves, honey
and cream cheese
\$10 per person

The Natural

seasonal sliced fresh fruit
granola, fruit yogurt, cold cereals and milk
assorted breakfast pastries and bagels
sweet butter, fruit preserves, honey
and cream cheese
\$12 per person

The Quapaw

seasonal sliced fresh fruit
choice of breakfast sandwiches:
biscuit with sausage and cheese
or
croissant filled with applewood smoked bacon,
cheddar cheese and scrambled eggs
assorted breakfast pastries and bagels
sweet butter, fruit preserves, honey
and cream cheese
\$14 per person

Breakfast Buffets

selection of chilled juices:
fresh squeezed orange, grapefruit, apple and cranberry
coffee and tea selections

Morning Dawn

Seasonal sliced fruit, country fresh scrambled eggs,
applewood bacon, breakfast sausage links
breakfast potatoes
\$12 per person

All American Breakfast Buffet

seasonal sliced fresh fruit
country fresh scrambled eggs
your choice of two, applewood smoked bacon, country ham
or breakfast sausage links
biscuits and gravy
assorted cereals with milk
breakfast potatoes
assorted breakfast pastries
sweet butter, fruit preserves
honey and cream cheese
\$14 per person

The Four State Morning

seasonal sliced fresh fruit
eggs benedict with hollandaise sauce
assorted cold cereals with milk
applewood smoked bacon and sausage links
breakfast potatoes
assorted breakfast pastries
sweet butter, fruit preserves
honey and cream cheese
\$ 16 per person

Add a chef attended omelet and waffle station
with assorted ingredients
\$4 per person

Plated Breakfast

All plated breakfasts are served with a basket of muffins and pastries
fruit preserves, cream cheese, honey and sweet butter

Selection of chilled juices:

Fresh squeezed orange, apple, grapefruit, cranberry

Selections of coffee and tea

Country Fresh Scrambled Eggs

breakfast potatoes

your choice of: applewood smoked bacon,
country ham or sausage links

\$ 10 per person

Heart-Smart

scrambled egg beaters with
sliced tomatoes, , cottage cheese

seven-grain toast and

seasonal sliced fruit

\$ 10 per person

Double Stack Pancakes and Eggs

with maple syrup

seasonal fruit compote

country fresh scrambled eggs

fresh whipped cream and

choice of applewood smoked bacon or sausage links

\$ 12 per person

Eggs Benedict

poached eggs served on an english muffin

with canadian bacon

topped with hollandaise sauce

breakfast potatoes with

grilled tomatoes and broccolini

\$ 12 per person

Breakfast Add-Ons
or build your own buffet

Egg Benedict	\$ 6 per person
Croissant filled with applewood smoked bacon, cheddar cheese and scrambled eggs	\$ 5 per person
Country biscuit, sausage patty and jack cheese	\$ 5 per person
Pancakes	\$ 5 per person
Applewood Bacon or sausage link	\$ 4 per person
Biscuit & sausage gravy	\$ 4 per person
Scrambled eggs (optional egg beaters)	\$ 4 per person
Cereals and milk	\$ 3 per person
Variety of individual yogurts	\$ 3 per person
Sliced Fruit	\$ 3 per person
Country Ham	\$ 3 per person
Breakfast potatoes	\$ 2 per person

Baked Goods

Brownies	\$ 3 per person
Assorted cookies	\$ 3 per person
Pecan, raspberry or lemon bars	\$ 3 per person
Assorted muffins	\$ 3 per person
Assorted danish	\$ 3 per person
Bagels and cream cheese	\$ 2 per person
Butter croissants	\$ 2 per person

Grab and Go's

Power bars	\$ 3 per person
Granola bars	\$ 3 per person
Bag of chips	\$ 2 per person
Assorted candy bars	\$ 2 per person
Ice cream bars	\$ 2 per person
Whole fresh fruit – bananas, apples or oranges	\$ 2 per person

Breaks

All breaks are served with tea, regular and decaffeinated coffee
and water service

Dipping Chip

chili, queso, mexican layered dip
salsa, fresh cut tortilla chips served with
guacamole, sour cream, tomatoes and jalapenos
\$6 per person

Seventh Inning Stretch

shelled peanuts, popcorn, fresh baked soft pretzels
with mustard and cheese sauce, cracker jacks
and brownies
\$8 per person

The Big Chill

vanilla ice cream with full sundae station
Nestle crunch bars, ice cream sandwiches
strawberry shortcake bars and
vanilla, caramel and fudge drumsticks
\$8 per person

The Energizer

gourmet trail mix, assorted power bars
fruit yogurts, mixed nuts, granola bars and
a variety of sports and energy boosting drinks
\$8 per person

Chocolate Indulgence

assorted chocolate candy bars, cookies
fudge brownies and a
chocolate fondue station with pound cake
fresh fruit, marshmallows and pretzels
\$10 per person

Lunch While You Work

Plated lunch options designed to keep you on the move

All lunches include tea, regular and decaffeinated coffee with water service

*Side Dish Options: Homemade Chips, Potato Salad, Fresh cut Fruit Bowl or Coleslaw

Turkey Club Sandwich

turkey on fresh hoagie roll, smoked applewood bacon
lettuce, tomato and red onion
with side dish
\$ 12 per person

Caesar Salad

with fresh crostini, parmesan crisp, herbed tomato
caesar dressing and grilled chicken
\$ 10 per person
\$ 2 add shrimp

Chicken Wrap

marinated grilled chicken breast
lettuce, tomato, red onion and
avocado ranch dressing
with side dish
\$ 12 per person

Salmon Salad

mixed greens, mandarin oranges
strawberries, red onions, carrots
with citrus dressing and toasted almonds
\$ 12 per person

Hamburger

½ pound angus ground beef patty
topped with leaf lettuce, tomato, red onion
and choice of cheese served on a Kaiser roll
with side dish
\$ 12 per person

Add a dessert option:

Chocolate Chip Cookie \$2

Brownie \$2

New York style cheesecake \$3

Chocolate layer cake \$3

Lemon Chiffon cake \$3

Lunch Buffet

All lunch buffets include tea, regular and decaffeinated coffee with water service

The Green Country

marinated grilled vegetable platter
turkey, ham, salami
sliced swiss, cheddar and pepper jack cheese
chilled pasta salad, red skinned potato salad
with potato chips, sliced breads and all condiments
strawberry cheese cake and lemon bars
\$16 per person

The Banner

all beef hot dogs and grilled angus hamburgers with kaiser rolls
buffalo hot wings, baked beans
red potato salad, coleslaw and potato chips
sliced cheese display, leaf lettuce, red onion
tomatoes, pickles and all condiments
hot apple cobbler, fudge brownies and ice cream station
\$ 16 per person

The Tuscan

classic caesar salad
tomato, mozzarella and basil marinated in herbed olive oil
imported and domestic cheese wedges
fruit chutney, dipping oils, flatbreads and crackers
rosemary marinated chicken breast with fettuccini alfredo
spaghetti and meatballs
espresso tiramisu
\$ 18 per person

The Tex-Mex

Nacho bar – fresh cut chips, salsa, queso, chili, guacamole, sour cream
shredded lettuce, cheese, tomatoes and jalapenos
flour tortillas, peppers and onions, lime marinated chicken
chili rubbed beef, refried beans, spanish rice
churros with spiced chocolate dipping sauce
\$ 20 per person

Plated dinners

Dinner menus are served in three courses – soup or salad, main course and dessert

Maximum of three choices per course

All plated dinners include fresh baked rolls, sweet butter
tea, soda, regular and decaffeinated coffee with water service

Soup

Tomato Bisque
Beer Cheese soup
Chicken Enchilada

Salad

Traditional Caesar Salad
with parmesan crisps, herbed tomatoes and crostini

Organic Field Greens
with mandarin oranges, strawberries, red onions
carrots and toasted almonds

Steakhouse Wedge
iceberg lettuce, maytag bleu cheese, chopped bacon
tear drop tomatoes and diced red onion

Dinner Salad
mixed greens, cucumbers, tomatoes, crumbled goat cheese
dried figs and toasted walnuts

Dessert selections

New York style cheesecake with sugared berries
Bread pudding with caramel sauce and crushed pecans
Warm pecan pie with bourbon sauce and ice cream
Chocolate layer cake with raspberry sauce
Lemon chiffon cake with forest sauce
Strawberry Shortcake with sweet Chantilly cream

Wild Mushroom Risotto

creamy risotto with mushrooms
buttered squash
and roasted herbed tomato
\$22 per person

Chicken Piccata

pan seared chicken breast with
fried capers, lemon burre blanc, mashed potatoes
and roasted vegetables
\$ 24 per person

Blackened Salmon

with maple butter, wild rice
and roasted vegetables
\$ 26 per person

½ Roasted Chicken

with pesto sauce, roasted new potatoes
broccolini and baby carrots
\$ 28 per person

8 oz. Sirloin

with herb butter, mashed potatoes
and green beans
\$ 28 per person

Potato Crusted Sea Bass

with lobster sauce, sundried tomato polenta
and buttered squash
\$ 32 per person

6 oz. Fillet of Beef

with lump crab hollandaise sauce
au gratin potatoes, asparagus
and roasted tomato
\$ 38 per person

Platted Signature Duets

These professionally crafted duets give your customers our very best
and ensure they will be satisfied

¼ Roasted Chicken and Sirloin

olive oil and rosemary leg and thigh
paired with
chimichurri rubbed sirloin
au gratin potatoes
asparagus
buttered leeks
\$ 40 per person

Salmon and Chicken

blackened salmon with maple butter
paired with
chicken breast stuffed
with spicy cornbread, dried cranberries and pine nuts
sweet roasted onion sauce
wild rice
roasted root vegetables
\$ 42 per person

Tenderloin and Sea Bass

pepper crusted beef tenderloin
with shallot marmalade
paired with
pan seared sea bass
with kalamata olive, capers and sun-dried tomatoes
mushroom risotto
seasonal vegetables
\$ 52 per person

Fillet and Lobster

6 oz. beef fillet with hollandaise sauce
paired with
4 oz. lobster tail and garlic butter
fingerling potatoes
seasonal vegetables
\$ 56 per person

Chef Crafted Dinner Buffet

The Kansas City BBQ Special

mini wedges of iceberg lettuce with bleu cheese crumbles
chopped bacon, tomatoes and red onions

baked potato bar with sour cream, chives, shredded cheese, bacon and whipped butter
coleslaw and pasta salad

chipotle and brown sugar barbeque basted chicken
slow cooked pork ribs in Kansas City sauce
seared trout fillet with lemon and pecan sauce
corn-on-the-cob in seasoned butter
green beans with peppers and onions
steak fries

warm apple cobbler
fudge brownies
ice cream station
\$ 46 per person

Island Buffet

sliced fruit display with sweet vanilla cream and honey
mixed greens, mandarin oranges, strawberries, red onions
carrots, toasted almonds with a citrus dressing

garlic and ginger marinated chicken breast
with spicy peanut sauce

Mahi-mahi with pineapple lemon and cucumber relish
jerk seasoned pork loin with cilantro aioli and fried sweet potato chips
Jasmine rice with grilled green onions
cinnamon and coconut black beans
seasoned squash and zucchini

key lime pie with coconut whipped cream
mango cheesecake with dark rum sugared berries
chocolate fondue station
\$ 44 per person

Asian Buffet

Wonton soup

spinach and green leaf salad with jicama, shredded carrots
seared tofu, roasted peanuts and bell pepper

vegetarian spring rolls
soba noodle salad

five spice salmon with cucumber salad
stir-fried mandarin flavored beef with broccoli
teriyaki chicken breast with steamed rice

pineapple cake
green tea chocolate mousse
almond cookies
\$42 per person

Customize Your Own Dinner Experience

Included are two soup or salad choices, two starch choices, two vegetable choices
and up to two dessert choices and include fresh baked rolls, sweet butter
tea, regular and decaffeinated coffee with water service

One entrée buffet

\$26 per person

Two entrée buffet

\$30 per person

Three entrée buffet

\$34 per person

Soup and Salads

Tomato Bisque, beer cheese soup, chicken enchilada
red skinned potato salad, salmon and cucumber pasta salad
traditional Caesar salad, organic field greens, mini steakhouse wedge
dinner salad or tomato, basil and mozzarella cheese salad

Starches

Fettuccini alfredo, pasta primavera, herb roasted new potatoes
mashed potatoes w/ gravy, baked beans, wild rice
mushroom risotto, fried rice, jasmine rice
au gratin potatoes or baked potato bar.

Vegetables

Broccolini, sugar glazed baby carrots, roasted root vegetables
buttered squash and zucchini, corn-on-cob,
green beans with bacon and onions, stir fried vegetables or creamed corn

Entrees

Rosemary chicken breast, spaghetti and meatballs, pork medallions w/ berry and walnut chutney
lime marinated chicken, chili rubbed beef, soy glazed salmon with ponzu sauce
burgundy braised beef tips, pesto glazed ¼ chicken, seared tilapia w/ burre blanc
andouilli sausage lasagna, chicken picatta or sliced turkey breast w/ gravy

Dessert

Hot apple cobbler, fudge brownies, ice cream sundae station
bread pudding w / caramel sauce, chocolate layer cake, cheesecake
pumpkin pie, pecan pie, chocolate mousse pie or strawberry shortcake

Reception Presentations

Cold and hot Hors D'oeuvres are priced at
a one hour guarantee

***All Hors D'oeuvres are 25% off with the purchase of a Lunch or Dinner package**

Cold Hors D'oeuvres

roma tomato and basil bruschetta	\$ 3 per person
smoked salmon and cream cheese	\$ 3 per person
California roll	\$ 4 per person
prosciutto wrapped asparagus	\$ 4 per person
crab salad in puff pastry	\$ 4 per person
roast beef and boursin cream on crostini	\$ 5 per person
seared tuna with wasabi cream and poppy seeds	\$ 5 per person

Hot Hors D'oeuvres

grilled chicken satay with peanut sauce	\$ 4 per person
vegetable spring roll	\$ 4 per person
chicken pot stickers with sweet soy	\$ 4 per person
spanikopitas	\$ 4 per person
Stuffed Italian mushroom caps	\$ 4 per person
Swedish meatballs	\$ 4 per person
jalapeno poppers	\$ 4 per person
chicken tenders	\$ 5 per person
black bean southwest spring rolls	\$ 5 per person
scallop wrapped in bacon	\$ 5 per person
mini beef wellington	\$ 5 per person
coconut crusted shrimp	\$ 6 per person

Display Presentations

imported and domestic cheese wedges served with fruit chutney, dipping oils artisan breads, flatbreads and crackers	\$ 7 per person
seasonal fruit and berries with sweet vanilla cream and honey	\$ 6 per person
garden crudités with avocado ranch and bleu cheese dip	\$ 5 per person
antipasto - marinated grilled vegetables, olives, meats and cheeses balsamic reduction and boursin cream	\$ 7 per person
cooked and peeled jumbo shrimp	\$ 24 per dozen
cold smoked salmon platter – serves 20 with bagels, chopped eggs, red onion and capers	\$ 120 per side
chilled snow crab claws	\$8 per pound (min 50 lbs.)
sushi station grade A tuna, salmon and scallops	Market price per pound

Reception Stations

Chef fee of \$40 per chef for a one hour period

Chef Attended Carving Stations

country baked ham – serves 45 maple glazed, cranberry and walnut chutney, dinner rolls	\$ 225
oven roasted prime rib – serves 30 au jus, horseradish cream silver dollar rolls	\$ 325
whole beef tenderloin – serves 20 béarnaise and bordelaise sauce french baguette	\$ 295
oven roasted turkey – serves 40 turkey gravy and cranberry sauce dinner rolls	\$ 195