BANQUET AND CATERING MENU

375 E. Harmon Avenue
Las Vegas, Nevada 89169
702-796-3300

All Prices are Subject to 22% Service Fee and 8.25% Nevada State Sales Tax – All Prices and Fees are Subject to Change
Continental Breakfast
Minimum of 15 people

**Continental $17**
Chilled Orange and Apple Juice
Chef’s Bakery Basket of Select Mini Danish and Muffins
Assorted Preserves
Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Light and Healthy Continental $19**
Chilled Orange and Apple Juice
Sliced Seasonal Fruit and Berries
Hard Boiled Eggs
Yogurt with Granola and Raisins
Coffee, Decaffeinated, Selection of Herbal Teas

**Signature Continental $21**
Chilled Orange and Apple Juice
Sliced Seasonal Fruit and Berries
Fruit Yogurt and Granola
Oatmeal with Raisins & Brown Sugar
Chef’s Bakery Basket of Select Mini Danish and Muffins
Assorted Preserves
Coffee, Decaffeinated, Selection of Herbal Teas

**Eye Opener Continental $24**
Chilled Orange and Apple Juice
Sliced Seasonal Fruit and Berries with Strawberry Yogurt
Breakfast Burrito – Scrambled Eggs, Sausage, Cheddar Cheese, Breakfast Potatoes and Fresh Salsa
French Toast Sticks with Warm Maple Syrup
Coffee, Decaffeinated, Selection of Herbal Teas

**Enhancers**
Must Be Accompanied With the Purchase of the Continental Packages

**Breakfast Sandwich $5 ea.**
English Muffin, Pork Sausage Pattie, Cheddar Cheese and Egg Omelet

**Classic Breakfast Burritos $5 ea.**
Flour Tortillas Stuffed with Fluffy Scrambled Eggs, Cheddar Cheese and Virginia Ham

**Southwest Breakfast Burritos $6 ea.**
Flour Tortillas, Stuffed with Fluffy Scrambled Eggs, Jack and Cheddar Cheese, Refried Beans and Chorizo Sausage

**Scrambled Eggs $5 p/p**

**Assorted Cold Cereals and Steel Cut Oatmeal $2 p/p**

**Hard Boiled Eggs $2 ea.**
Served with Sea Salt and Fresh Ground Pepper

**Bacon | Sausage | Black Forest Ham $2 p/p**
Choice of One

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Plated Breakfast Selections

All Entrees Accompanied By:
Basket of Assorted Breakfast Pastries, Fruit Preserves and Butter
Coffee, Decaffeinated, Selection of Assorted Herbal Teas

All American
Orange Juice
Scrambled Eggs Served With Breakfast Potatoes and your Choice of:
- Bacon Strips or Sausage – $22
- Country Ham – $25
- New York Steak - $27

Southwest $21
Orange Juice
Breakfast Burrito of Scrambled Eggs, Bacon, Cheddar Cheese, Breakfast Potatoes and Tomato in a Flour Tortilla
Fresh Salsa Rice Verdi and Rancho Beans

French Crunch $24
Sliced Seasonal Melon
Cornflake Crusted French Toast with Maple Syrup
Grilled Applewood Chicken Sausage Link
Fresh Berry Compote

The Benedict
Fresh Fruit
Two Poached Eggs on English Muffins and Your Choice of:
- Canadian Bacon - $25
- Honey Roasted Turkey – $25
- Beef Medallion – $30
- Smoked Salmon – $30
- Breakfast Potatoes

Enhancers

Mimosas $6 each
Champagne $6 each
Bloody Mary $8 each

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**Breakfast Buffets**
Minimum of 25 people

**Alexis Park Buffet $26**
- Chilled Orange and Apple Juice
- Yogurt with Seasonal Berries, Raisins and Granola
- Farm Fresh Scrambled Eggs with Diced Ham and Cheddar Cheese
- Applewood Smoked Bacon Strips with Choice of:
  - Grilled Applewood Chicken Sausage or Sausage Links
- Breakfast Potatoes with Onion and Bell Pepper
- Basket of Assorted Breakfast Pastries, Fruit Preserves and Butter
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Rancheros Buffet $27**
- Chilled Orange and Apple Juice
- Cubed Fruit Salad with Yogurt Dressing
  
  *Build Your Own Huevos Rancheros with Farm Fresh Scrambled Eggs – with Choice of:*
  - Chorizo, Fire Roasted Corn, Fresh Salsa, Diced Jalapenos, Black Beans, Sour Cream, Guacamole, Cotija and Pepperjack Cheeses
  - with Warm Flour Tortillas
- Breakfast Potatoes with Onion and Bell Pepper
- Warm Churros with Sugar and Cinnamon
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Brunch Buffet $42**
- Chilled Orange, Cranberry and Apple Juices
- Fresh Sliced Seasonal Fruit
- Garden Salad with Tomato, cucumber, Croutons and Choice of Ranch or Vinaigrette Dressing
- Antipasto Salad
- Traditional Eggs Benedict
- Farm Fresh Scrambled Eggs
- Grilled Sausage Links
- Applewood Smoked Bacon Strips
- Breakfast Potatoes with Onion and Bell Pepper
- Chicken Scaloppini with Spinach, Mushroom, Tomato and Madeira Sauce
- Salmon Medallions over Mexican Vegetable Rice
- Fresh Vegetable Medley
- French Toast with Warm Maple Syrup
- Mini Muffins
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Brunch Enhancers**
- **Mimosas** $6 each
- **Champagne** $6 each
- **Bloody Mary** $8 each
Plated Luncheons
Plated Lunches Include Soup or Salad, Entrée, Dessert, Coffee, Decaffeinated, Selection of Assorted Herbal Teas

Salads and Soups – Select One

<table>
<thead>
<tr>
<th>Salads and Soups</th>
<th>Mixed Green Salad/Choice of Dressing</th>
<th>Traditional Caesar Salad</th>
<th>Baby Iceberg Wedge Salad</th>
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</thead>
<tbody>
<tr>
<td>Tomato Basil Bisque</td>
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<tr>
<td>Creamy Chicken Penne Soup</td>
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<td>Broccoli Cheese Soup</td>
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<td>Minestrone Soup</td>
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Poultry Entrée $28

<table>
<thead>
<tr>
<th>Poultry Entrée</th>
<th>Airline Chicken Breast with Buerre Blanc</th>
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<tr>
<td>Breast of Chicken Marsala</td>
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<tr>
<td>Breast of Chicken Parmesean</td>
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<tr>
<td>Poultry Entrée</td>
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<td>Breast of Chicken Parmesean</td>
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Beef and Pork Entrée $30

<table>
<thead>
<tr>
<th>Beef and Pork Entrée</th>
<th>New York Strip Steak with Caramelized Shallot Butter</th>
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</thead>
<tbody>
<tr>
<td>Maple Glazed Pork Loin</td>
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<tr>
<td>Filet Mignon with Wild Mushroom and Truffle Demi-Glace</td>
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SeafoodEntrée $32

<table>
<thead>
<tr>
<th>Seafood Entrée</th>
<th>Crab Stuffed Tilapia</th>
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<tbody>
<tr>
<td>Herb Encrusted Atlantic Salmon</td>
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<tr>
<td>Mediterranean Seafood Siciliano</td>
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Dessert – Select One

<table>
<thead>
<tr>
<th>Dessert – Select One</th>
<th>Mini Red Velvet Bunt with Cream Cheese Frosting</th>
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<tbody>
<tr>
<td>New York Style Cheese Cake</td>
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<tr>
<td>Chocolate Layer Cake</td>
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Themed Luncheon Buffets
Minimum of 25 people - $150.00 Labor Charge for Less Than 25 – Buffet Served for 2 Hours Only

**Deli Buffet $32**
- Soup du Jour
- Seasonal Fresh Fruit Salad
- American Potato Salad
- Tri Color Pasta Salad
- Sliced Roast Beef, Honey Baked Ham, Smoked Turkey Breast
- Provolone, Swiss and Sharp Cheddar
- Tomato, Lettuce and Onion
- Sliced Sourdough, Wheat Berry and Marble Rye Bread
- Kaiser and Ciabatta Rolls
- Appropriate Condiments
- Individual Bags of Assorted Chips
- Chef’s Selection of Specialty Sweet Delights
- Freshly Brewed Iced Tea
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Alexis Park Signature Buffet $38**
- Tomato Basil Bisque
- Mixed Green Salad with Choice of Dressing
- Bowtie Pasta Salad
- Marinated Cucumber and Tomato Salad
- Fresh Seasonal Fruit Salad
- Oven Roasted Breast of Chicken Beurre Blanc
- Beef Tenderloin Medallions with Caramelized Pearl Onions and Wild Mushrooms Demi Glaze
- Tortellini Tossed in a Light Basil Cream
- Chef’s Choice of Starch and Seasonal Vegetable
  - Rolls and Butter
- Chef’s Selection of Specialty Sweet Delights
  - Freshly Brewed Iced Tea
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Mexican Fiesta Buffet $34**
- Tortilla Soup
- Mexican Chopped Salad
- Fresh Seasonal Fruit Salad
- Chicken Enchiladas
- Chicken and Skirt Steak Fajitas
- Warm Corn and Flour Tortillas
- Spicy Mexican Rice
- Refried Beans
- Cumin Rubbed Grilled Zucchini and Purple Onions
- Fire Roasted Tomato Salsa, Tomatillo Salsa & Guacamole
- Cinnamon Churros
- Caramel Flan
- Freshly Brewed Iced Tea
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Memphis BBQ Buffet $36**
- Fresh Seasonal Fruit Salad
- Crispy Creamy Cole Slaw
- Red Potato Salad
- Mixed Green Salad with Choice of Dressing
- Southern Grilled Barbeque Ribs
- Oven Baked Barbeque Chicken
- Macaroni & Cheese Bake
- Southwestern Style Rice
- Rolls and Butter
- Chef’s Selection of Specialty Sweet Delights
  - Freshly Brewed Iced Tea
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

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Lunch and Dinner Buffets
Minimum of 25 people - $150.00 Labor Charge for Less Than 25 – Buffet Served for 2 Hours Only

Salads and Soups – Select Two

Garden Salad with Cucumber and Cherry Tomatoes
Iceberg Wedge with Crumbled Blue Cheese
Field Green Salad with Candied Nuts
Artichoke and Mushroom Salad
Three Bean Salad
Tomato Basil Bisque

Potato Salad
Macaroni Salad
Caesar Salad with Parmesan Cheese
Diced Seasonal Fruit
Bow Tie Pasta Salad
Creamy Chicken Penne Soup

Salads and Soups – Select Two

Entrees – Select One
All Entrees Are Served with Chef’s Choice of Seasonal Vegetables and Rolls and Butter

Chicken Marsala $28
Trout with Dill Cream Sauce $38
Roast Beef with Au Jus $39*
Maple Glazed Pork Loin $32
Airline Chicken Breast with Buerre Blanc $34

Beef Tenderloin Medallions with Demi Glaze $35
Herb Encrusted Atlantic Salmon $34
Prime Rib with Au Jus and Creamy Horseradish $42*
Chicken Parmesan $28

For a Selection of a Second Entrée Add $6.50 for Chicken, $7.50 for Seafood and $8.00 for Beef
* If a Carver is Requested There is an Additional $75.00 Fee

Starch – Select One

Garlic Mashed Potatoes
Wild Rice
Macaroni and Cheese

Potato Salad
Macaroni Salad
Caesar Salad with Parmesan Cheese
Diced Seasonal Fruit
Bow Tie Pasta Salad
Creamy Chicken Penne Soup

Dessert – Select One

New York Style Cheese Cake
Assorted Cookies and Brownies
Selection of Mini Cupcakes

Chocolate Layer Cake
Chocolate and Red Velvet Bundt Cakes

Freshly Brewed Coffee, Decaffeinated, Selection of Assorted Herbal Teas

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Themed Dinner Buffets
Minimum of 25 people - $150.00 Labor Charge for Less Than 25 – Buffet Served for 2 Hours Only

**Alexis Park Signature Buffet** $48
- Mixed Green Salad with Choice of Dressing
- Marinated Artichoke and Mushroom Salad
- Mediterranean Cucumber Salad with Feta and Greek Olives
- Roasted Airline Breast of Chicken Buerre Blanc
- Oven Roasted Atlantic Salmon with Dill Cream
- Beef Tenderloin Medallions with Wild Mushroom Ragout
- Chef’s Choice of Starch and Seasonal Vegetable
- Rolls and Butter
- Chef’s Selection of Specialty Sweet Delights
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Tuscan Dinner** $42
- Mixed Green Salad with Choice of Dressing
- Antipasto Salad
- Caprese Salad
- Roasted Airline Breast of Chicken Picatta
- Oven Roasted Mediterranean Bass Siciliano
- Penne Marinara with Shaved Parmesan
- Chef’s Choice of Starch and Seasonal Vegetable
- Rolls and Butter
- Cannoli
- Tiramisu
- Amaretto Cheese Cake
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Southern BBQ** $44
- Mixed Green Salad with Choice of Dressing
- Fresh Seasonal Fruit Salad
- Crispy Creamy Cole Slaw
- Red Potato Salad
- Southern Grilled Barbeque Ribs
- Oven Baked Barbeque Chicken
- Texas Beef Brisket
- Macaroni & Cheese Bake
- Southwestern Style Rice
- Rolls and Butter
- Chef’s Selection of Specialty Sweet Delights
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**Southwest Fiesta** $40
- Tortilla Soup
- Mexican Chopped Salad
- Fresh Seasonal Fruit Salad
- Chicken Enchiladas
- Pork Carnitas
- Chicken and Skirt Steak Fajitas
- Warm Corn and Flour Tortillas
- Spicy Mexican Rice
- Refried Beans
- Cumin Rubbed Grilled Zucchini and Purple Onions
- Fire Roasted Tomato Salsa, Tomatillo Salsa & Guacamole
- Cinnamon Churros
- Caramel Flan
- Coffee, Decaffeinated, Selection of Assorted Herbal Teas
Plated Dinners
Plated Dinners Include Soup or Salad, Entrée, Dessert, Coffee, Decaffeinated, Selection of Assorted Teas

<table>
<thead>
<tr>
<th>Salads and Soups – Select One</th>
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<tbody>
<tr>
<td>Tomato Basil Bisque</td>
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<tr>
<td>Cream of Mushroom Soup</td>
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<tr>
<td>Broccoli Cheese Soup</td>
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<td>Minestrone Soup</td>
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<tr>
<td>Lobster Bisque</td>
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<td>Mixed Green Salad with Choice of Dressing</td>
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<tr>
<td>Traditional Caesar Salad</td>
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<tr>
<td>Baby Iceberg Wedge Salad</td>
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<tr>
<td>Caprese Salad</td>
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<tr>
<td>Roasted Beets, Arugula &amp; Goat Cheese</td>
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<tr>
<td>Spinach Salad with Red Onion, Crisp Prosciutto &amp; Crumbled Blue Cheese</td>
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Poultry Entrée $40

Roasted Airline Breast of Chicken Buerre Blanc
Breast of Chicken Marsala
Spinach, Tomato and Goat Cheese Stuffed Breast of Chicken
Rock Cornish Game Hen with Artichokes and Wild Mushroom

Beef and Pork Entrée $50

Maple and Allspice Brined Kurobuta Pork Chop with Pineapple Ginger Chutney
Filet Mignon with Wild Mushroom and Truffle Demi-Glace
New York Strip Steak with Caramelized Shallot Butter
Veal Osso Buco with Burgundy Glace de Veau

Seafood Entrée $45

Oven Roasted Atlantic Salmon wiith Pommery Mustard Cream
Sea Bass Siciliano
Jumbo Gulf Shrimp
Crab Stuffed Dover Sole Béarnaise

Desserts – Select One

<table>
<thead>
<tr>
<th>Classic Tiramisu</th>
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<tbody>
<tr>
<td>Flourless Chocolate Cake with Fresh Berry Compote</td>
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<tr>
<td>Crème Brulée</td>
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<tr>
<td>Amaretto Cheese Cake</td>
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<tr>
<td>Fresh Fruit Tart</td>
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</tbody>
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Build Your Own Break

Freshly Brewed Coffee or Decaffeinated Coffee - $48 Gal.
Selection of Herbal Teas - $48 Gal.
Freshly Brewed Ice Tea - $48 Gal.
Assorted Donuts – $30 Doz.
Assorted Large Muffins – $30 Doz.
Flakey Croissants – $30 Doz.
Fresh Danish Pastries – $30 Doz.
Bagels and Cream Cheese – $30 Doz.

Lemonade, Fruit Punch or Arnold Palmer – $52 Gal.
Bottled Water 12 oz. – $3 Ea.
Assorted Soft Drinks – $3.50 Ea.
Large Assorted Freshly Baked Cookies – $28 Doz.
Mini French Pastries – $4 Ea.
Fresh Whole Fruit – $3 Ea.
Chocolate Brownies – $31 Doz.

Themed Breaks

**Take Me Out to the Ball Game $20**
Cracker Jack
All Beef Hot Dogs and Bun – 1 p/p
Nachos with Jalapenos and Queso Dip
Assorted Soft Drinks and Bottled Water – 1 p/p

**Fitness Break $18**
Fresh Fruit Yogurt with Homemade Granola
Assorted Granola and Snack Bars
Carrot and Celery Sticks with Ranch Dressing
Sliced Fresh Melons and Seasonal Berries
Mini Muffins
Coffee, Decaffeinated, Selection of Assorted Herbal Teas
Bottled Water – 1 p/p

**Snack Time $14**
Assorted Soft Drinks – 1 p/p
Individual Bags of Assorted Chips and Pretzels
Assorted Mini Candy Bars

**Chips and Dips $18**
Hummus, Hot Spinach and Artichoke Dip
Carrot and Celery Sticks
Tri-Color Tortilla Chips
Coffee, Decaffeinated, Selection of Assorted Herbal Teas

**The Bar $20**
Selection of Ice Cream Treats
Assorted Mini Candy Bars
Assorted Soft Drinks and Bottled Water – 1 p/p
Coffee, Decaffeinated, Selection of Assorted Herbal Teas

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Receptions for Special Occasions
The Following Items are Priced per Piece and Require a Minimum Order of 50 Pieces
Tray Passed Service Requires a Server at $125 Per Server

**Cold Hors D’Oeuvres**
- Individual Mini Crudite – $2.50
- Deviled Egg with Salmon Caviar – $1.50
- Caprese Skewers – $2.00
- Melon Wrapped with Prosciutto – $2.50
- Chicken Salad in Belgian Endive – $2.50
- Dill Shrimp Salad Served on a Crostini – $2.00
- Chilled Gulf Shrimp – Cocktail Sauce – $4.50

**Hot Hors D’Oeuvres**
- Buffalo Chicken Wings – Ranch Dressing – $1.50
- Vegetable Spring Rolls with Sweet and Sour Sauce – $2.50
- Spanakopita - $1.25
- Assorted Mini Beef Burritos – $2.00
- Potstickers with Ginger Soy Sauce – $3.00
- Chicken Satay with Thai Peanut Dip – $3.25
- Chicken Empanada – $3.75
- Cheese Burger Sliders – $3.75
- Crab Stuffed Mushrooms – $2.50
- Coconut Fried Shrimp – $4.25
- Crabcakes – Remoulade Sauce – $4.25
- Mini Beef Wellington – Filet – Port Wine and Truffles – $4.50

**Carving Stations**
Two Hour Maximum – Attendant Required at $125
Includes a Selection of Soft Carving Rolls and Appropriate Condiments
- Butter Basted Turkey Breast – Serves Approximately 50 - $325
- Maple Glazed Bone-in Ham Serves Approximately 75 – $325
- Rosemary Crusted Prime Rib of Beef – Serves Approximately 50 – $550
- Dijon Crusted Tenderloin of Beef – Serves Approximately 50– $525
- Steamship Round of Beef – Serves Approximately 200 - $700

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**Mirror Displays**  
All Displays are Priced for 50 People

**Fresh Fruit Display** - $175  
A Display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit

**Garden Crudite** – $175  
Crisp Seasonal Vegetables with Buttermilk Ranch Dip

**Chilled Grilled Vegetables** – $175  
Grilled and Roasted Mediterranean Vegetables Marinated with Extra Virgin Olive Oil, Balsamic Vinegar and Roasted Shallots

**Domestic Farmstead Creamery Cheese Board** – $200  
Assorted Domestic and Imported Cheeses with Assorted Crackers

**Antipasti Display** – $300  
The Chef’s Selection of Imported and American Artisan Charcuterie and Cheeses. Presented with Grilled and Marinated Vegetables, Imported Olives, Italian Breads, Infused Olive Oils and Balsamic Vinegar

**Cocktail Receptions**

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<thead>
<tr>
<th></th>
<th>No Host</th>
<th>Hosted*</th>
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<tbody>
<tr>
<td>Well Brands</td>
<td>$8.00</td>
<td>$7.50</td>
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<tr>
<td>Call Brands</td>
<td>$10.00</td>
<td>$9.25</td>
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<tr>
<td>Premium Brands</td>
<td>$15.00</td>
<td>$14.00</td>
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<tr>
<td>Domestic Beer</td>
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<tr>
<td>Imported Beer</td>
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<tr>
<td>House Wine</td>
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<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
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<tr>
<td>Fruit Juice</td>
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<td>$3.25</td>
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**Hosted Bars by the Hour**

Well Brands – $21 per Person for the First Hour – $8 per Person Each Additional Hour  
Call Brands – $27 per Person for the First Hour – $10 per Person Each Additional Hour  
Premium Brands – $41 per Person for the First Hour – $15 per Person Each Additional Hour  
Domestic Beer and Wine – $20 per Person for the First Hour – $7 per Person Each Additional Hour

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INFORMATION

To assist you with your planning our experts are available to answer your questions

Meal Service
Plated meal service is based on a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time.
Buffets (breakfast, lunch, reception and dinner) are served for one and a half to two hours. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.
An extension of actual service times is subject to additional labor fees.

In cases of Multiple Plated Selections, the price of the entrée will be at the higher price.

Maximum of 3 Entrée Selections - Including Vegetarian

Additional Charges
Butler-Style Servers: $125.00 each per two (2) hour shift, 1 server per hundred (100) guests. Each additional hour at $50.00 per hour.
Bartenders: $175.00 ~ 1 per seventy-five (75) guests, four (4) hour shift.

Room Re-_sets: If a room set-up is changed within 24 hours of the event, there will be a minimum additional fee of $200.00 for the reset. Fee subject to increase depending on the room size and complexity of the changes.

Guarantees
Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.
Dietary restriction numbers are required when guarantee is provided. If there are no dietary selections listed on the original arrangements, the hotel reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.

Payment
Full payment shall be in place 72 hours in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

Signage
The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-Approved signage is permitted in the registration area and in private function areas only. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A fee will be charged based on the size of the banner.

Audio Visual
Audio Visual pricelist is available upon request.

Lost and Found
The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following and event.

Service Charge, Gratuities, Administrative Fee, Taxes
All prices are subject to a taxable 22% service charge and 8.25% sales tax. Service charges are not gratuities, see definition in your Sales Agreement. All prices are subject to change without notice.

All Prices are Subject to 22% Service Fee and 8.25% Nevada State Sales Tax – All Prices and Fees are Subject to Change
INFORMATION

Food & Beverage
Menu Selections
In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guests needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.
- Menu prices are subject to change. All pricing is guaranteed ninety (90) days prior to your event date.

Room Assignment and Seating
Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, inform the hotel in advance. The Hotel will set tables and chairs 3% over the guarantee based upon space availability.

Linen
Standard room set-up includes linen with tables. Linens and napkins are available. Your catering or event manager will be happy to assist you (Special colors and floor length are available for an additional fee).

Florals, Décor, Entertainment
The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Insurance riders are required for all outside vendors.

Additionally we can process the billing, keeping your master account clean and simple. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

Shipping and Packages
Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:
1) Name of Organization
2) Guest Name
3) Attention Catering Coordinator
4) Date of Function

Package handling fee of varies by weight.

- Less than 15 Lbs. - $7
- 16 to 30 - $12
- 31 to 50 - $15
- 51 to 75 - $25
- 76 and over - $50
- Pallets and Crates - $150

For your convenience and safety, we ask that all deliveries to our hotel are made on your behalf, check in at the Hotel's Front Desk. This includes all outside contractors such as musicians, florists, design companies, etc.