







EVENTS MENU



CONTINENTAL BREAKFAST

Priced per person Each option is available for one hour of service

LAKE MEAD CONTINENTAL BREAKFAST / 32

Bagels with Cream Cheese, Butter & Preserves

Daily Selection of Freshly Baked Breakfast Breads

Whole Bananas and Seasonal Cubed Fresh Fruit

Chilled Orange Juice and Cranberry Juice

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

RED ROCK CONTINENTAL BREAKFAST / 34

House-Made Granola, Fresh Berries and Yogurt

Hot Oatmeal Bar with Brown Sugar, Dark Raisins and Dried Cranberries

Bagels with Cream Cheese, Butter & Preserves

Whole Bananas and Seasonal Cubed Fresh Fruit

Chilled Orange Juice and Cranberry Juice

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

MT. CHARLESTON CONTINENTAL BREAKFAST / 36

Assorted Individual Yogurts

Fresh Seasonal Fruits and Berries

Assorted Boxed Cereal with Skim and 2% Milk

House-Made Granola

Assorted Freshly Baked Muffins

Bagels with Cream Cheese, Butter & Preserves

Choice of One Item: Fiesta Pork Burritos or English Muffin Sandwiches

Chilled Orange Juice and Cranberry Juice



BREAKFAST BUFFET

Priced per person Each option is available for one hour of service

15 person minimum for the breakfast buffet | *Under 15 guests - additional \$150.00 applies

EXTENDED HOT BREAKFAST BUFFET / 40

Assorted Freshly Baked Muffins

Bagels with Cream Cheese, Butter & Preserves

Whole and Seasonal Cubed Fresh Fruit

Assorted Boxed Cereal with Skim and 2% Milk

Fluffy Scrambled Eggs with Sour Cream and Fresh Herbs

Smoked Bacon and Pork Sausage Links

Traditional Country Style Breakfast Potatoes

Chilled Orange Juice and Cranberry Juice



PLATED BREAKFAST

THE ALL AMERICAN / 36

Choice of Style Eggs

Smoked Bacon or Pork Sausage Links

Traditional Country Style Breakfast Potatoes and Oven Roasted Tomatoes

THE HEALTHY CHOICE / 37

Egg Whites, Spinach, Tomato and Feta Cheese

Smoked Bacon and Pork Sausage Links

Traditional Country Style Breakfast Potatoes and Oven Roasted Tomatoes

THE OMELET / 36

Cage Free Eggs, Ham, Cheddar and Scallions

Smoked Bacon and Pork Sausage Links

Traditional Country Style Breakfast Potatoes and Oven Roasted Tomatoes

THE NEW TREND / 35

Avocado Toast, Baby Heirloom Tomatoes, Radishes, Poached Egg and Micro Cilantro

ALL PLATED BREAKFAST SELECTIONS INCLUDE:

Individual Fresh Fruit Plate

Chilled Orange Juice



ENHANCEMENTS

Turkey Sausage / 6 per person

Lemon Poppy Seed and Banana Nut Bread / 5 per person

Daily Selection of Freshly Baked Breakfast Pastries / 42 per dozen

Bagels with Cream Cheese, Butter & Preserves / 42 per dozen

Assorted Freshly Baked Muffins / 42 per dozen

Smoked Salmon with Capers, Onions, Parsley, Tomato and Cream Cheese / 10 per person

Fiesta Burrito on Flour Tortilla with Scrambled Eggs, Pulled Pork, Black Beans and Queso Fresco / 8 per person

Apple Juice, Grapefruit Juice or Tomato Juice / 14 per carafe

Breakfast Sandwiches / 8 per person

BREAKFAST STATIONS

Make Your Own Oatmeal Station / 7 per person

Hot Oatmeal Bar with Brown Sugar, Dark Raisins and Dried Cranberries

Create Your Own Parfait Station / 8 per person

House-Made Granola, Fresh Berries and Yogurt

FULL SERVICE BREAKFAST STATIONS:

Omelet Station / 18 per person

Made to Order: Tomato, Mushrooms, Onions, Bell Peppers, Spinach, Diced Ham, Sausage and Cheddar Cheese

**A \$150 attendant fee will apply per station

**Enhancements must be added to a Breakfast Buffet



COFFEE BREAKS

SPECIALTY COFFEE BREAKS

Priced per person Each option is available for one hour of service

LET'S GO NUTS / 20

Roasted Warm Peanuts

Cashews with Sea Salt

Cajun Spiced Almonds

Roasted Pistachios

Candied Walnuts

Chocolate Covered Macadamia Nuts

THE KID IN YOU / 20

Assorted Candy Bars

Freshly Baked Cookies

Brownies

Rice Krispy Treats

Gummy Bears

MEDITERRANEAN HUMMUS STATION / 18

3 Types of Hummus:

Traditional, Roasted Red Pepper and Black Bean

Served with Pita Chips, Carrots, Celery and Marinated Olives

MOVIE THEATRE BREAK / 18

Soft Pretzel Bites Served Plain and Cinnamon Sugar Dusted

Fresh Popcorn

Assorted Candy

ALL SPECIALTY COFFEE BREAKS INCLUDE:

Assorted Pepsi® Soft Drinks, Bottled Water, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



COFFEE BREAKS

COFFEE BREAK ENHANCEMENTS

SNACKS

Assorted Fresh Baked Cookies / 42 per dozen

Brownies / 44 per dozen

Freshly Popped Popcorn / 8 per person

Granola Bars / 6 each

Mini Fruit Skewers with Honey Yogurt / 26 per dozen

Individual Assorted Candy Bars / 6 each

Variety of Seasonal Whole Fruits / 39 per dozen

Tortilla Chips and Salsa / 8 per person

Protein Bars / 7 each

BEVERAGES

Starbucks® Regular Hot Coffee / 90 per gallon

Starbucks® Decaffeinated Hot Coffee / 90 per gallon

Rituals Assorted Hot Tea / 90 per gallon

Starbucks® Iced Tea / 80 per gallon

Assorted Pepsi® Soft Drinks, Regular, Diet and Caffeine Free / 5 each

Bottled Water / 5 each

VOSS® Water / 8 each



LUNCH BUFFET

Priced per person Each option is available for one hour of service

15 person minimum for all lunch buffets | *Under 15 quests - additional \$150.00 applies

HANDCRAFTED DELI BUFFET / 42

Korean Style Coleslaw

Potato Salad with Bacon

Roasted Sliced Turkey, Pastrami, Ham and Salami

Swiss and Cheddar Cheese

Assortment of Breads

Iceberg Lettuce, Sliced Tomatoes and Sliced Red Sweet Onions

Whole Grain Mustard and Sundried Tomato Mayonnaise

Relish Platter

House-Made Potato Chips

Chocolate Macaroons and Cookies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

BUILD YOUR OWN CAESAR / 46

Roasted Tomato and Basil Soup

Chilled Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing

Grilled Marinated Vegetables

Proteins Served at Room Temperature:

Herb Breast of Chicken

Sliced Grilled Flat Iron Steak

Grilled Shrimp

Artisan Bread Display

Lemon Bars / Cookies



LUNCH BUFFET

Priced per person Each option is available for one hour of service

15 person minimum for all lunch buffets | *Under 15 guests - additional \$150.00 applies

TUSCAN LUNCH BUFFET / 48

Tuscan White Bean Soup

Farfalle Salad with Tomatoes, Pine Nuts, Spinach and Pesto Vinaigrette

Caprese Salad, Baby Heirloom Tomatoes, Mozzarella on a Bed of Spinach and Drizzled with Extra Virgin Olive Oil

Chicken Saltimbocca- Julienne Prosciutto, Sage with Madeira Sauce

Grilled Swordfish in Lemon Caper Butter Sauce

Rosemary and Garlic Roasted Potatoes

Mediterranean Vegetables Medley

Parmesan Garlic Bread Sticks

Cannoli and Citrus Panna Cotta

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

BAJA CALIFORNIA BUFFET / 48

Tortilla Soup with Chicken, Avocado, Fried Tortilla Strips and Fresh Cilantro

Basket of Tortilla Chips and Salsa

Southwestern Caesar Salad with Chipotle Ranch Dressing

Mexican Quinoa Salad with Charred Corn, Tomatoes, Cilantro Vinaigrette & Queso Fresco

Marinated Flank Steak Fajitas and Chicken

Spanish Rice

Refried Beans

Warm Corn and Flour Tortillas

Condiments: Pico de Gallo, Sour Cream, Guacamole, Diced Red Onion, Diced Tomatoes and Jack Cheese

Sugar Dusted Churros

Add Grilled Shrimp / 8 per person



PLATED LUNCH Priced per person

LEMON ROSEMARY ROASTED CHICKEN / 36

Roasted Chicken Breast, Taro Goat Cheese Puree, Grilled Asparagus, Oven Roasted Tomato Caramelized Cipollini Onions with Demi Glaze

GRILLED FRESH WILD SALMON / 38

Wild Caught Salmon, Pea Puree, Roasted Fingerling Potatoes, Baby Carrots and Lemon Lavender Beurre Blanc

GRILLED CHICKEN CAESAR SALAD / 32

Grilled Chicken Breast, Crisp Romaine Lettuce, Shredded Parmesan Cheese and Garlic Croutons

BUTTERNUT SQUASH RISOTTO / 36

Creamy Arborio Rice, Roasted Butternut Squash, Baby Kale and Spicy Pumpkin Pepitas

GRILLED FLAT IRON / 42

Grilled Flat Iron Steak, Blue Cheese Grits, Charred Brussel Sprouts, Onion Rings and Chermoula Sauce

ALL PLATED LUNCH SELECTIONS INCLUDE:

Chef Choice Dessert

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

All items served at your table.



BOXED LUNCH

LUNCH 2 GO / 34

CHOICE OF SANDWICHES:

Roasted Turkey with Lettuce, Tomatoes, Monterey Jack Cheese on Whole Wheat Roll
Chicken Curry Salad Wrap with Dried Apricots and Toasted Almonds
Italian Deli, Lettuce, Tomatoes, Swiss Cheese, Salami, Ham, Mortadella on Ciabatta Roll
Roasted Seasonal Vegetables with Pesto Mayonnaise, Fresh Mozzarella on Ciabatta Roll

ALL BOXED LUNCHES INCLUDE AS FOLLOWS:

Assorted Pepsi® Soft Drinks and Bottled Water

Whole Fruit

Gourmet Cookies

Gourmet Chips

All Condiments Served on the Side



MEETING PLANNER PACKAGES

ALL DAY PACKAGE

AVAILABLE FOR GROUPS UP TO 30/ 120 PER PERSON (PLUS SERVICE CHARGE AND TAX)

To Include:

Basic WIFI for all attendees

Meeting Room Rental

Continental Breakfast

All Day Beverages

Mid-Morning Snack (Choice of Two)

Buffet Lunch (Choice of One)

Afternoon Snack (Choice of Two)

(all selections listed below)

Continental Breakfast

Bagels with Cream Cheese, Butter & Preserves

Daily Selection of Freshly Baked Breakfast Breads

Whole Bananas and Seasonal Cubed Fresh Fruit

Chilled Orange Juice and Cranberry Juice

All Day Beverage Service

Freshly Brewed Regular & Decaffeinated Coffee, Hot Teas, Bottled Water, Assorted Pepsi Soft Drinks

AM Break & PM Break Options (Choice of Two per Break)

Assorted Fresh Baked Cookies

Brownies

Assorted Potato Chips

Assorted Kind Nut Bars

Seasonal Whole Fresh Fruit

Bags of Trail Mix

Fresh Popped Popcorn

House Made Tortilla Chips with Salsa Fresca

Assorted Candy Bars



MEETING PLANNER PACKAGES

ALL DAY PACKAGE (CON'T)

Lunch (Select (1) Menu from the Following):

BUILD YOUR OWN CAESAR

Chef's Choice of Soup

Chilled Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing

Grilled Marinated Vegetables

Proteins Served at Room Temperature: Herb Breast of Chicken Sliced Grilled Flat Iron Steak Grilled

Bread Display

Lemon Bars

or

BOXED LUNCH CHOICE OF SANDWICHES:

Select up to (3) Options

Roasted Turkey with Lettuce, Tomatoes, Monterey Jack Cheese on Whole Wheat Roll

Chicken Curry Salad Wrap with Dried Apricots and Toasted Almonds

Italian Deli, Lettuce, Tomatoes, Swiss Cheese, Salami, Ham, Mortadella on Ciabatta Roll

Roasted Seasonal Vegetables with Pesto Mayonnaise, Fresh Mozzarella on Ciabatta Roll

ALL BOXED LUNCHES INCLUDE AS FOLLOWS: Whole Fruit, Gourmet Cookies, Chips, All Condiments Served on the Side



ENERGIZE

ENERGIZE

15 person minimum for the energize buffet | *Under 15 guests - additional \$150.00 applies

ENERGIZE AM BREAK / 18

Energy Bars

Granola Bars

Celery, Carrot, Cucumber Shooters with Traditional Hummus

Naked Juice

Bottled Water

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

ENERGIZE LUNCH BUFFET / 47

Arugula, Frisse, Cucumber, Tomato, Feta Cheese, Red Onions and Balsamic Dressing

Strawberry Avocado Salad with Raspberry Vinaigrette

Lemon Grilled Asparagus Salad

Grilled Chicken Breast with Roasted Onions, Mushrooms and Chicken Jus

Oven Baked Salmon in Lemon Caper Sauce

Quinoa Stir Fry

Roasted Seasonal Market Vegetables

Freshly Baked Breads

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

ENERGIZE PM BREAK / 20

Trail Mix

Kind Bars

Energy Bars

Apple Slices with Almond Butter and Fig Jam

Energy Drinks

Assorted Pepsi® Soft Drinks



DINNER

DINNER BUFFET

Priced per person Each option is available for one hour of service

15 person minimum for all dinner buffets | *Under 15 guests - additional \$150.00 applies

MEDITERRANEAN / 66

Minestrone Soup

Greek Orzo Salad

Baby Mix Greens, Tomato, Shaved Carrots with a Mustard Vinaigrette

Pan Seared Free Range Chicken Breast with Marsala Sauce

Grilled Salmon, Tomato, Basil, Olive Relish with a Fennel Cream Sauce

Oven Roasted Potatoes with Herbs and Olive Oil

Seasonal Vegetables Mélange

TASTE OF CALIFORNIA / 70

Baby Arugula Salad, Radicchio, Shaved Parmesan Cheese with a Lemon Olive Oil Vinaigrette

Summer Corn, Beets, Tomato, Goat Cheese with a Lemon Vinaigrette

Roasted Chicken Breast, Pine Nuts, Spinach, Black Peppercorn Demi Glaze

Grilled Mahi-Mahi with Citric Cream Sauce & Gremolata

Roasted Sweet Potato

Butternut Squash Ravioli with a Hazelnut Cream Balsamic Glaze

Seasonal Vegetables

SURF & TURF / 82

Pickled Watermelon, Feta, Candied Walnuts and Balsamic Glaze

Faro Salad with Roasted Vegetables

Braised Short Ribs with Baby Bok Choy

Seafood Cioppino with Israeli Couscous

Potato Gnocchi, Wild Mushrooms, Truffle Cream Sauce

Potato Parsnip Mashed

Roasted Seasonal Market Vegetables

ALL BUFFET ITEMS INCLUDE:

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

Freshly Baked Breads

Chef's Choice of Dessert



DINNER

PLATED DINNER Priced per person

PLATED DINNER FIRST COURSE - CHOICE OF SOUP OR SALAD:

Tomato Basil Soup Caprese Salad
Potato Leek Cream Caesar Salad

White Bean with Black Truffle Curry Popcorn Salad

Taro Root Cream Beets and Goat Cheese Salad

GRILLED FREE RANGE CHICKEN BREAST / 60

Grilled Chicken Breast, Herbed Goat Cheese Polenta, Hari Coverts, Oven Roasted Tomato with a Shallot Demi Glaze

WILD CAUGHT PAN SEARED SALMON FILET / 62

Wild Caught Salmon, Lemon Risotto, Charred Brussel Sprouts, Citrus Fennel Slaw

SEARED FRESH GROUPER / 62

Grouper Filet, Miso Mushroom Compote, Cauliflower Truffle Puree

CABERNET BRAISED SHORT RIBS / 64

Beef Short Rib, Mashed Okinawan Sweet Potatoes, Roasted Baby Carrots & Tobacco Onions

GRILLED FILET MIGNON / 70

Beef Tenderloin, Roasted Garlic Mashed Potatoes, Grilled Asparagus with a Black Truffle Demi

ALL PLATED DINNER SELECTIONS INCLUDE:

Freshly Baked Bread Service

Chef's Choice Dessert

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

All items served at your table



RECEPTION

HORS D'OEUVRES

PRICED PER PIECE

Chilled Shrimp / 9

Sundried Tomato and Mozzarella / 8

Poached Shrimp and Gazpacho Shooters / 9

Sesame Chicken / 8

Kalamata Olive and Artichoke Tart / 8

Frank in a Blanket with Whole Grain Mustard / 8

Sundried Tomato and Feta in Phyllo / 8

Vegetable Egg Roll / 8

Applewood Bacon Wrapped Sea Scallop / 10 (50 piece minimum)

Chicken or Beef Satay / 8

Mini Beef Wellington / 9

DISPLAYS

PRICED PER PERSON

Domestic and Imported Cheese Display Garnished with Fresh & Dried Fruit and Artisan Breads / 16

Sliced Fruit, Assorted Berries and Dried Fruit / 14

Market Vegetable Crudité, Assortment of Premium Seasonal Vegetables with Hummus / 14

Antipasto Display, Seasonal Grilled Vegetables Marinated in Balsamic Vinaigrette and Fresh Herbs with Boursin Cheese / 16

DESSERTS

PRICED PER PERSON

Smores Lollipop / 9

Assortment of French Macaroons / 9

Assorted Mini Desserts / 9



RECEPTION

CARVING & ACTION STATIONS

CARVING & ACTION STATION - PRICED PER PERSON

CARVING

Beef Tenderloin with Smoked Bacon Onion Compote - Served with Mini Brioche Rolls / 425 (serves 20 guests)

Oven Roasted Turkey Breast with Orange Cranberry Chutney - Served with Mini Brioche Rolls / 350 (serves 20 guests)

Roasted Strip Loin of Beef, Red Wine Demi Glaze, Crispy Shallots, Chimichurri - Served with Mini Rolls / 400 (serves 20 guests)

Guajillo Marinated Pork Loin, Black Bean Corn Salsa, Jalapeño Bacon Corn Bread / 325 (serves 20 guests)

ACTION STATIONS

RISOTTO STATION (SELECT TWO) / 36

- · Saffron Coconut Shrimp Bisque, Scallions, Citrus Zest
- · Dark Rum Roasted Pulled Pork, Black Beans, Sweet Plantain, Cilantro
- · Roasted Butternut Squash, Tuscan Kale, Pepitas
- · Red Wine Braised Short Rib, Wild Mushroom, Tobacco Onions

CEVICHE STATION / 37

- · Mexican Shrimp Style Ceviche
- · Traditional Peruvian Sea Bass Ceviche
- · Oriental Ahi Tuna Ceviche
- Roasted Sweet Potato, Inka Corn, Aji Amarillo Sauce, Taro and Plantain Chips

PASTA STATION (SELECT TWO) / 34

- · Penne Pasta, Italian Sausage, Spinach, Tomatoes, Peanuts, in Roasted Red Pepper Marinara
- · Garlic Shrimp, Red Pepper Flakes, Tarragon, Marinara and Shaved Parmesan
- · Chicken, Mushroom, Fennel, Basil, Cream Sauce, Goat Cheese with Balsamic Glaze
- · Asparagus, Kale, Spinach, Zucchini, Pesto Sauce and Shaved Parmesan

**A \$150 attendant fee will apply per station



BEVERAGE

CHAMPAGNE AND WINES BY THE BOTTLE

WHITE WINES

SPARKLING WINES TO MEDIUM INTENSITY

Mionetto Prosecco, Veneto Italy / 45

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain / 40

Mumm Napa, Brut, Prestige, Napa Valley, California, USA / 65

Chateau Ste. Michelle Reisling, Columbia Valley, Washington / 42

Flying Blue Imports, Rose / 45

Flying Blue Imports Private Label, Pinot Grigio / 45

Flying Blue Imports Private, Sauvignon Blanc / 45

Pighin Pinot Griogio, Friuli-Venezia Guilia, Italy / 74

House - Canyon Road Pinot Grigio, California / 40

MEDIUM TO FULL INTENSITY

Magnolia Grove by Chateau St. Jean, Chardonnay, California / 44

Chateau St. Jean, Chardonnay, North Coast, California / 48

J.Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California / 52

Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California / 52

Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma Coast, California / 70

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California / 82

House - Canyon Road Chardonnay, California / 38

**All Wines Subject to Availability



BEVERAGE

CHAMPAGNE AND WINES BY THE BOTTLE

RED WINES

DRY LIGHT TO MEDIUM INTENSITY

Flying Blue Imports, Red Blend / 45

J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California / 50

Alamos, Malbec, Mendoza, Argentina / 52

Erath, Pinot Noir, Oregon / 70

Meiomi, Pinot Noir, Monterey, Sonoma, Santa Barbera / 70

St. Francis Reserve Merlot, Sonoma County, California / 125

House - Canyon Road Pinot Noir, California / 40

DRY MEDIUM TO FULL INTENSITY

Flying Blue Imports Private, Cabernet Sauvignon / 45

William Hill Cabernet Sauvignon, Central Coast, California / 50

Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills, Washington / 60

The Hess Collection "Allomi Vineyard" Cabernet Sauvignon, Napa Valley, California / 80

House - Canyon Road Cabernet Sauvignon, California / 40

**All Wines Subject to Availability



BEVERAGE

BARS

HOSTED BARS

Domestic Bottled Beer / 9

Imported/Crafted Bottled Beer / 10

Truly / 10

House Wine / 12

Premium Cocktails / 12

Top Shelf Cocktails / 15

Assorted Pepsi® Soft Drinks, Bottled Water, Juice / 5

CASH BARS

Domestic Bottled Beer / 12

Imported/Crafted Bottled Beer / 13

Truly / 13

House Wine / 15

Premium Cocktails / 15

Top Shelf Cocktails / 18

Assorted Pepsi® Soft Drinks, Bottled Water, Juice / 7

PREMIUM BAR

Vodka: Smirnoff Red Label Light Rum: Cruzan Aged Light

Gin: Beefeater

Scotch: Dewar's White Label Bourbon: Jim Beam White Label

Canadian: Canadian Club

Tequila: Jose Cuervo Tradicional Silver

Cognac: Hennessy VS

Truly Hard Seltzer Assorted Flavors

Domestic Beer: Coors Light, Blue Moon, Michelob Ultra, Heineken 0.0 [Non-Alcoholic] Import/Craft Beer: Corona, Tenaya Creek Hop Ride IPA, Tenaya Creek Craft Pilsner

TOP SHELF BAR

Vodka: Grey Goose

Rum: Bacardi Superior Light Gin: Bombay Sapphire

Scotch: Johnnie Walker Black Label

Bourbon: Knob Creek
Whiskey: Jack Daniels
Canadian: Crown Royal
Tequila: Casamigos Blanco
Cognac: Hennessy Privilege VSOP

Domestic Bottled Beer: Budweiser, Coors Light, Blue Moon

Imported/Crafted Bottled Beer: Corona, Tenaya Creek Hop Ride IPA, Tenaya Creek Bonanza Brown

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*A Bartender Fee of \$200 will be applied for each bar

TECHNOLOGY

TECHNOLOGY

AUDIO

Polycom™/ 125

Wired Microphone / 55

Wireless Microphone / 150

CD/MP3 Player / 30

Patch into House Sound with Mixer / 80

VISUAL

LCD Projector with Screen / 450

Includes: Projector, Power Strip and Extension Cord

LCD Support Package / 80

Includes: Screen, Power Strip and Extension Cord

LCD TV Connection (Laughlin and/or Mesquite Only) / 150

55" LCD TV / 350

55" LCD TV with DVD Player / 395

6' or 8' Screen / 50

MEETING AIDS

Slide Advancer / 20

Post-it® Flipchart with Markers / 60

Flipchart Easel / 35

White Board with Markers / 50

Easel / 25

Podium / 50

Power Drop / 150

Power Center with 8 USB Charging Ports / 20 each

Extension Cord with Multiple Power Outlets / 20 each

Power Strip / 20 for the first power strip; 5 for each additional power strip

Extension Cord / 20 for the first extension cord; 5 for each additional extension cord



TECHNOLOGY

TECHNOLOGY

INTERNET CONNECTIVITY

INTERNET SIMPLE

High Speed Internet Connection < 25 Participants (up to 3 Mbps) / 25 per each connection High Speed Internet Connection 26-50 Participants (up to 5 Mbps) / 20 per each connection High Speed Internet Connection 51-100 Participants (up to 8 Mbps) / 15 per each connection

INTERNET SUPERIOR

High Speed Internet Connection < 25 Participants (up to 8 Mbps) / 35 per each connection High Speed Internet Connection 26-50 Participants (up to 12 Mbps) / 30 per each connection High Speed Internet Connection 51-100 Participants (up to 22 Mbps) / 25 per each connection

FURNITURE RENTAL (OUTSIDE MEETING ROOMS)

Chair / 25 each Table / 35 each

MISCELLANEOUS ITEMS

Listed on Reader Board (no in-house function) / 250
In-Room Literature Delivery / 5 each room
Outside Room Literature Delivery / 3 each room
Lobby Literature / 1 each item
Re-Key Meeting Room / 75 per key
LED Up Lighting / 45 Each



GENERAL INFORMATION

GENERAL INFORMATION

MENU PRICING

Menu prices are subject to change without notice. Menu pricing can be confirmed no earlier than 6 months prior to your event, unless otherwise specified on your contract or Banquet Event Orders. Confirmation of menu prices will be made by our Event and Sales Managers.

SERVICE CHARGE

All audio visual, food and beverage items are subject to a 25% taxable service charge and state tax of 8.25%

SHIPPING & RECEIVING

All packages that are shipped to the hotel are subject to a handling charge. Please speak with your Event Manager about pricing. If shipping materials to the hotel, please do not send package more than 3 days prior to your event.

BUFFETS

Buffets are for a minimum of 15 guests. Under 15 guests, an additional \$150.00 applies.

ENTERTAINMENT

Entertainment should be arranged with your Event Manager. We will happily coordinate your entertainment needs or recommend proven agencies familiar with the Las Vegas area and our hotel.

DECORATIONS

Decor should be arranged through the hotel or hotel approved vendors. Any outside vendor must be approved by the hotel.

LEFT OVERS

Per Clark County Health Code, any left over food from a buffet or reception may not be packaged to go.

GUARANTEES

In order to make your banquet a success, please notify your Event Manager of the number of guests attending your function no later than (3) days in advance. This number will be considered your minimum guarantee and may not be lowered at time of event. If we do not hear from you within this timeframe, your original expected number would become your guarantee.

