

***Congratulations from  
Sam's Town Las Vegas  
5111 Boulder Highway  
Las Vegas, NV 89122***

***Planning a Wedding...the most exciting and special time of your life. Our Catering Managers are available to assist you in planning a most memorable event. You may select one of our Wedding Packages, or we will be happy to custom design a Wedding Reception to fit your Individual Requirements.***

***We want you to enjoy your day and allow us to be of service to you.***

***These menu selections are suggestions to aid you in planning a perfect affair, but are not the limit of our expertise.***

***Other Special Arrangements Available Upon Request:***

***Entertainment  
Flowers  
Ice Sculptures  
Photography  
Videography  
Limousine Service  
Theme Weddings***

***Our Wedding Package Features***

***\*One Bottle of Champagne for the Bride and Groom***

***Lace Draping for your Head Table, Cake Table, Gift Table,  
and Registration Table***

***Complimentary Arch for Ceremonies***

***Complimentary Specialty Table Linens***

***Dance Floor***

***Risers for Entertainment***

***Complimentary Microphone for the Wedding Toast***

*\*Minimum of 100 people or above*

## ***In Addition...***

*Ceremonies may be held in our Ballroom at a minimal charge, or on our Famous Mystic Falls Observation Deck. We also have private rooms available for Bridal Showers and Rehearsal Dinners.*

### ***Seated and Served Menu Packages***

*Luncheon and Dinner selections are served with a Salad and Dessert. All Luncheons and Dinners are served with Freshly Baked Rolls and Butter, and Freshly Brewed Coffee, Decaffeinated Coffee and Hot or Iced Tea.*

#### ***First Course*** *(Please Select One)*

##### ***Mixed Green Salad***

*Mixed Garden Greens tossed with Roma tomatoes, sliced cucumbers and beets with a Vinaigrette Dressing*

##### ***Caesar Salad***

*Romaine Lettuce tossed with Parmesan Cheese, croutons served with Traditional Dressing*

##### ***Spinach Salad***

*Spinach leaves tossed with sliced mushrooms, pine nuts and sliced red onions, served with Honey Mustard Dressing*

**Luncheon Entrée Selection**

*(Please Select One)*

*Luncheons are served prior to 2 PM*

***Chicken Monterey***

***\$20.50 ++ Per Person***

***London Broil\****

*Sliced London Broil served with Brown Gravy*

***\$22.00++ Per Person***

***Grilled Rib Eye Steak\****

*Grilled 8 oz. Rib Eye Steak with  
Sautéed Mushrooms*

***\$26.00 ++ Per Person***

***Prime Rib\****

*8 oz. Prime Rib*

***\$26.00++ Per Person***

**Potato, Rice or Pasta (Choice of One)**

*Oven Roasted Baby Red Potatoes, Whipped Potatoes, Petite Boiled Potatoes with Fresh Parsley in a Butter Sauce, Au Gratin Style Potatoes, Long Grain Wild Rice, Rice Pilaf, Jasmine Saffron Rice, Scalloped Potatoes, Potato Crisp (Potato Pouch)  
Ziti Pasta, or Rotelle Pasta*

**Vegetables (Choice of One)**

*Green Beans, Green Beans Amandine or Provençal, Broccoli with Mornay Sauce or Hollandaise Sauce, Steamed Broccoli, Asparagus au beurre – add \$1.00 per person, Green Peas, Baby Carrots – add \$1.00 per person, Glazed Carrots, Squash Medley, Corn on the Cob, Sautéed Spinach with Bits of Onions & Ham, Sautéed Spinach, Creamed Spinach, or Vegetable du Jour*

**Dessert Selection (Please select One)**

*Vanilla Ice Cream with Chocolate Sauce, Lemon Sherbet, Strawberry Parfait, or  
Chocolate Raspberry Mousse*

***\*\*\*If you would like to offer a choice of 2 entrees, please add \$2.00++ per person and the higher price will prevail for both entrees.***

*All Prices Subject to 18% Service Charge and Applicable Nevada Sales Tax*

*\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

**Dinner Entrée Selection**

*(Please Select One)*

***Forest Mushroom Chicken***

***Pan Seared Breast of Chicken with  
Forest Mushroom Ragout***

***\$26.00 ++ Per Person***

***Grilled Marinated Salmon\****

***Filet of Salmon marinated in Young  
Ginger with a Sesame Beurre Blanc***

***\$30.00++ Per Person***

***Chicken Parmesan***

***Breaded Chicken Cutlet Topped  
with Mozzarella Cheese & Marinara  
Sauce***

***\$28.00++ Per Person***

***Marinated London Broil\****

***Thinly Sliced London Broil  
marinated in Red Wine & Herbs***

***\$29.00++ Per Person***

***Filet Mignon\* and Shrimp Brochette***

***Pan Roasted Filet Mignon with Lemon Grass and Marinated Brochette of Jumbo  
Gulf Shrimp with Roasted Tomato & Burgundy Butter***

***\$40.00++ Per Person***

***Please see Luncheon Menu for Choice of Starch & Vegetable***

**Dessert Selection**

*(Please select one)*

***Vanilla Ice Cream with Chocolate Sauce, Lemon Sherbet, Strawberry Parfait, or  
Chocolate Raspberry Mousse***

***\*\*\*If you would like to offer a choice of 2 entrees, please add \$2.00++ per person and the  
higher price will prevail for both entrees.***

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the elderly, and individuals with certain health conditions may be at a higher risk if these  
foods are consumed raw or undercooked.***

## **Buffet Packages**

*Minimum 50 Guests and Above*

*Mixed Garden Green Salad, Pesto Pasta Salad with Bay Shrimp, Three Tomato Salad with Mozzarella Cheese & Fresh Basil & Extra Virgin Olive Oil, Crab & Shrimp Seafood Salad, Sliced Seasonal Fruit Display*

### **Entrées**

*(Choose Three of the Hot Entrées)*

*Thinly Sliced London Broil\* Marinated in Burgundy Wine*

*Breast of Chicken Grilled and served with a Soy Mustard Sauce*

*Honey Glazed Ham Served with Dijon Mustard Sauce*

*Roast Pork Loin served with Brown Gravy*

*Choice of one: Wild Rice Pilaf, Rosemary Garlic Roasted Potatoes, or Bow Tie Pasta with an Alfredo Sauce*

*Fresh Seasonal Vegetables, Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea*

*Vanilla Ice Cream to be Served with Cake*

***\$35.00++ Per Person***

***Add Additional Entrée for \$3.75++ Per Person***

***Add Additional Starch or Vegetable for \$1.00++ Per Person***

*Should your guarantee fall below 50, a \$3.00++ Per Person Surcharge will apply to the above price. Minimum Guarantee of 40 Guests Required.*

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**Wedding Cake Price List**  
**Updated 1/17/14**

<b><i>Serves</i></b>	<b><i>Size</i></b>	<b><i>Price</i></b>
<b><i>18 – 24</i></b>	<b><i>¼ Sheet</i></b>	<b><i>\$43.00</i></b>
<b><i>40 – 48</i></b>	<b><i>½ Sheet</i></b>	<b><i>\$72.00</i></b>
<b><i>60 – 96</i></b>	<b><i>Full Sheet (Decorated)</i></b>	<b><i>\$135.00</i></b>
<b><i>8 – 16</i></b>	<b><i>6 Inch Round</i></b>	<b><i>\$40.00</i></b>
<b><i>10 – 24</i></b>	<b><i>8 Inch Round</i></b>	<b><i>\$50.00</i></b>
<b><i>24 – 30</i></b>	<b><i>10 Inch Round</i></b>	<b><i>\$65.00</i></b>
<b><i>40 - 50</i></b>	<b><i>12 Inch Round</i></b>	<b><i>\$125.00</i></b>
<b><i>25 – 30</i></b>	<b><i>6 x 8 (2 tiers)</i></b>	<b><i>\$85.00</i></b>
<b><i>30 - 42</i></b>	<b><i>6 x 10 (2 tiers)</i></b>	<b><i>\$105.00</i></b>
<b><i>40 -55</i></b>	<b><i>6 x 8 x 10 (3 tiers)</i></b>	<b><i>\$165.00</i></b>
<b><i>62 - 74</i></b>	<b><i>8 x 12 (2 tiers)</i></b>	<b><i>\$185.00</i></b>
<b><i>70 – 80</i></b>	<b><i>6 x 8 x 12 (3 tiers)</i></b>	<b><i>\$215.00</i></b>
<b><i>85 – 104</i></b>	<b><i>8 x 10 x 12 (3 tiers)</i></b>	<b><i>\$260.00</i></b>
<b><i>100 – 116</i></b>	<b><i>6 x 8 x 10 x 12 (4 tiers)</i></b>	<b><i>\$290.00</i></b>
<b><i>102 – 130</i></b>	<b><i>8 x 12 x 14 (3 tiers)</i></b>	<b><i>\$360.00</i></b>
<b><i>140 – 174</i></b>	<b><i>8 x 12 x 16 (3 tiers)</i></b>	<b><i>\$435.00</i></b>

**WEDDING CAKE PRICE LIST (continued)**

<i>Serves</i>	<i>Size</i>	<i>Price</i>
120 – 156	6 x 8 x 12 x 14 (4 tiers)	\$390.00
145 – 186	6 x 8 x 12 x 16 (4 tiers)	\$465.00
200 – 250	6 x 8 x 12 x 14 x 16 (5 tiers)	\$605.00

*Flavors of Cakes: White & Chocolate*

*Additional Flavors of Cakes, Add 15% per Tier: Marble, Carrot, Yellow & Red Velvet*

*Fillings: Strawberry, Cherry, Pineapple, Bavarian Cream, Chocolate Mousse, Strawberry Mousse, & Chocolate Fudge*

*Additional Fillings, Add 15% per Tier: Cream Cheese, Fresh Strawberries, Fresh Raspberries, Fresh Bananas, Peaches, & Cannoli*

*Icings: Whipped Topping and Butter Cream*

*Additional Icings, Add 15% to the listed Cake price: Cream Cheese & Chocolate Ganache*

*\*\*\* Fondant Icing Available – Price Varies by Design*

*\*\*\*All Prices Subject to Change without Notice*

*All Prices subject to 18% Service Charge and Applicable Nevada Sales Tax*



## **Banquet Bar Pricing**

*Prices Effective 2/15/13*

### **Cash or Hosted Bar by the Drink**

**Guaranteed \$250.00 Minimum. Plus \$100.00++ Bartender Fee, on Cash Bar only.**

<b>Fountain Soda \$2.75</b>	<b>Bottled Water \$2.50</b>
<b>Domestic Beer \$4.00</b>	<b>Imported Beer \$5.00</b>
<b>Call Brands \$5.75</b>	<b>Premium Brands \$6.75</b>
<b>Wine by the Glass \$4.50</b>	<b>Super Premiums \$8.50</b>

### **Hosted By the Hour**

**Guaranteed \$250.00 Minimum**

<b>Call Brands</b>	<b>Premium Brands</b>	<b>Super Premiums</b>
<b>Per person++</b>	<b>Per Person++</b>	<b>Per Person++</b>
<b>One Hour \$16.00</b>	<b>One Hour \$18.00</b>	<b>One Hour \$20.00</b>
<b>Two Hours \$20.00</b>	<b>Two Hours \$22.00</b>	<b>Two Hours \$24.00</b>
<b>Three Hours \$24.00</b>	<b>Three Hours \$26.00</b>	<b>Three Hours \$28.00</b>
<b>Four Hours \$27.00</b>	<b>Four Hours \$29.00</b>	<b>Four Hours \$32.00</b>

### **House Champagne**

**\$22.00++ Per Bottle & Up**

### **Hosted Domestic Beer, Wine & Soda ONLY**

<b>(1) Hour</b>	<b>\$10.00++ per person</b>
<b>(2) Hours</b>	<b>\$14.00++ per person</b>
<b>(3) Hours</b>	<b>\$18.00++ per person</b>
<b>(4) Hours</b>	<b>\$20.00++ per person</b>

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## Banquet Wine List

### Chardonnays

<i>Chardonnay, Concannon</i>	<i>\$17.00</i>
<i>Chardonnay, Sterling "Vintners Collection"</i>	<i>\$25.00</i>
<i>Chardonnay, Kendall Jackson</i>	<i>\$33.00</i>
<i>Chardonnay, Robert Mondavi Napa</i>	<i>\$38.00</i>

### Red Wine

<i>Cabernet Sauvignon, Concannon</i>	<i>\$17.00</i>
<i>Cabernet Sauvignon, Sterling "Vintners Collection"</i>	<i>\$28.00</i>
<i>Cabernet Sauvignon, J Lohr "Seven Oaks" Paso Robles</i>	<i>\$30.00</i>
<i>Cabernet Sauvignon, Kendall Jackson</i>	<i>\$40.00</i>
<i>Merlot, Concannon</i>	<i>\$20.00</i>
<i>Merlot, Rodney Strong</i>	<i>\$28.00</i>
<i>Merlot, Sterling "Vintners Collection" Central Coast</i>	<i>\$30.00</i>
<i>Merlot, Kendall Jackson "Vintners Reserve"</i>	<i>\$35.00</i>
<i>Zinfandel, Rancho Zabaco Dancing Bull</i>	<i>\$27.00</i>
<i>Shiraz, Jacob's Creek</i>	<i>\$27.00</i>
<i>Chianti, Da Vinci</i>	<i>\$29.00</i>

### Pinot Noir

<i>Pinot Noir, Hob Nob</i>	<i>\$28.00</i>
<i>Pinot Noir, Robert Mondavi Coastal</i>	<i>\$30.00</i>
<i>Pinot Noir, Robert Mondavi Napa Valley</i>	<i>\$40.00</i>

### Other White Wines

<i>White Zinfandel, Beringer</i>	<i>\$23.00</i>
<i>Riesling, J Lohr</i>	<i>\$25.00</i>
<i>Pinot Grigio, Ecco Domani</i>	<i>\$27.00</i>
<i>Sauvignon Black, Whitehaven</i>	<i>\$30.00</i>

### Champagne

<i>Cristalino (House Champagne)</i>	<i>\$22.00</i>
<i>Korbel Champagne</i>	<i>\$40.00</i>
<i>Martini &amp; Rossi Asti</i>	<i>\$40.00</i>
<i>Moet Chandon Extra Dry</i>	<i>\$90.00</i>
<i>Moet et Chandon Cuvee Dom Perignon '92</i>	<i>\$450.00</i>

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