CONFERENCE CENTER

ONFERENCE CENTER



WE TAKE CARE OF YOUR SPECIAL DAY

702-856-5555





CONTINENTAL BREAKFAST

BUFFET BREAKFAST

BOX LUNCHES

LUNCH BUFFETS

HOT LUNCHEONS

DELUXE ALL DAY PACKAGE

INFORMATION & PACKAGES

We Look Forward to Hosting Your Special Event
Call Now to Start Planning with one of our Sales Professionals

702-856-5555







\$15 PER GUEST

BREAKFAST

Assorted Breakfast Bakeries

Mini Danish, Muffins, & Croissants

BEVERAGES

Chilled Juices

Choice of two: Orange, Apple or Cranberry

Freshly Brewed Coffee, Decaf and Assorted Teas

ACCOMPANIMENTS

Butter and Fruit Preserves



\$19 PER GUEST

BREAKFAST

Fruit Platter

Sliced seasonal fresh fruits

Fruit Yogurts

Assorted individual yogurts and granola

Cold Cereals

Assorted cereals with milk

Miniature Bagels

With cream cheese

Croissants

With assorted fruit preserves

BEVERAGES

Chilled Juices

Choice of two: Orange, Apple or Cranberry

Freshly Brewed Coffee, Decaf and Assorted Teas

All prices are subject to 18% service charge & Nevada state sales tax on food and beverage.

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish 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.

CONTINENTAL BREAKFAST







\$20 PER GUEST

BREAKFAST

Fruit Platter

Sliced seasonal fresh fruits

Sausage & Egg Croissant

Cinnamon Swirl Coffee Cake

BEVERAGES

Chilled Juices

Choice of two: Orange, Apple or Cranberry

Freshly Brewed Coffee, Decaf and Assorted Teas

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CONINENTAL BREAKFAST



BUFFET BREAKFAST







\$21 PER GUEST

BREAKFAST

Fruit Platter

Sliced seasonal fresh fruits

Granola

with 2% milk

Scrambled Eggs

Applewood Bacon Strips

Country Sausage Links

Breakfast Potatoes

Assorted Breakfast Bakeries

Fresh Baked Muffins, Buttery Croissants and Scones

BFVFRAGES

Chilled Juices

Choice of two: Orange, Apple or Cranberry

Freshly Brewed Coffee, Decaf and Assorted Teas

CANNERY BUFFET TWO



\$26 PER GUEST

BREAKFAST

Fruit Platter

Sliced Seasonal Fresh Fruits

Scrambled Eggs

Applewood Bacon Strips

Chicken Fried Steak

and Sausage Gravy

Buttermilk Pancakes

With Whipped Butter and Maple Syrup

Breakfast Potatoes

Buttermilk Biscuits & Cornbread Muffins

BFVFRAGES

Chilled Juices

Choice of two: Orange, Apple or Cranberry

Freshly Brewed Coffee, Decaf and Assorted Teas



BUFFET BREAKFAST



BOX LUNCHES





ENTRÉE

Sandwich

Choice of: Turkey, Ham, Roast Beef, Pastrami, or Corned Beef Sub Sandwiches

Cheese

Choice of: Swiss, American, Provolone, Cheddar, or Smoked Gouda Cheese

Lettuce, Sliced Tomato and Sliced Red Onions

SIDES

Whole Fruit

Pickle

Bag of Chips

Dessert

Choice of: Chocolate Chip, Oatmeal, Sugar, or Peanut Butter Cookies

ACCOMPANIMENTS

Mayo & Mustard

BEVERAGE

Choice of: Juice, Soda, or Bottled Water

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BOX LUNCHES





MAWAIIAN BENTO BOX

\$19 PER GUEST

ENTRÉE

Entrée One

Choice of: Chicken Katsu, Teriyaki Chicken, Mochiko Chicken

Entrée Two

Choice of: Hawaiian BBQ Beef or Burger Patty

Entrée Three

Choice of: Teriyaki Grilled Spam or Hot Dog

Add Grilled Salmon or Shrimp Tempura \$5 PER GUEST

SIDE

Steamed White Rice

ACCOMPANIMENT

Pickled Ginger

BEVERAGE

Choice of: Juice, Soda, or Bottled Water

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BOX LUNCHES



LUNCH BUFFETS





\$25 PER GUEST

SALADS

Garden Green Salad Bar with Assorted Dressings

Red Bliss Potato Salad

Creamy Cole Slaw

Fresh Fruit Salad

ENTRÉES

Sandwich Wraps

Chicken Caesar, Turkey, Roast Beef and Honey Glazed Ham

SIDES

Assorted Bags of Chips

DESSERTS

Assorted Cookies

Pecan Squares

BEVERAGES

Freshly Brewed Coffee, Decaf and Iced Tea

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LUNCH BUFFETS





\$28 PER GUEST

SALAD

Salad Bar

Iceberg and Romaine Lettuces with Assorted Salad Dressings & Croutons

Red Bliss Potato Salad

Creamy Cole Slaw

Albacore Tuna Salad

ENTRÉES

Deli Meats

Sliced Roast Beef, Honey Glazed Ham, Genoa Salami, Roast Turkey Breast

Cheeses

Sliced Swiss and Cheddar Cheeses

Accompaniments

Lettuce, Tomato, Red Onion and Pickle Spears

SIDES

Breads

Basket of Assorted Fresh Breads and Rolls with Appropriate Condiments

Assorted Bags of Chips

DESSERTS

Carrot Cake

with Cream Cheese Frosting

Brownies

Chocolate Fudge with Nuts

BEVERAGES

Freshly Brewed Coffee, Decaf and Iced Tea

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LUNCH BUFFETS





ALL AMERICAN BUFFET

\$29 PER GUEST & \$16 PER CHILD (AGES 5 TO 10)

SNACKS

Pretzels & Peanuts

Hot Nachos

with Cheese with Jalapeños

ENTRÉES

Grilled Burger Bar

American, Provolone and Swiss Cheese Lettuce, Tomato, Onions, and Pickles

Steamed Hot Dogs & Buns

Diced Onions, Sauerkraut, Relish, Mustard, Ketchup & Mayonnaise

SIDES

Assorted Bags of Chips

DESSERTS

Assorted Cookies

Brownies

Chocolate Fudge with Nuts

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LUNCH BUFFETS



SERVED HOT LUNCHEON





All Served Lunches are served with a Salad; Dessert, Rolls and Butter; Freshly Brewed Coffee, Decaf and Iced Tea

Turkey Medallions
Twin Breaded Breast Medallions with Cranberry Salsa
Roasted Potatoes and Chef's Fresh Vegetable
Chicken Parmesan
Breaded Chicken Breast, Marinara Sauce,
Melted Mozzarella & Parmesan Cheese, Pasta & Fresh Vegetables
Roasted Pork Loin
Oven Roasted and Sliced, Rosemary & Garlic Pan Sauce,
Mashed Potatoes & Fresh Vegetables
Chicken Marsala
Grilled Chicken Breast, Marsala Wine & Mushroom Demi Glaze
Chef's Choice Starch and Fresh Vegetables
Fresh Salmon
Pan Seared, Citrus Herb Beurre Blanc
Mashed Potatoes & Fresh Vegetables
Sirloin Steak
Grilled Choice Sirloin, Red Wine Demi Glaze
Garlic Mashed Potatoes & Fresh Vegetables

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SERVED HOT LUNCHEON



DELUXE ALL DAY CONFERENCE PACKAGE





\$45 PER GUEST + TAX AND GRATUITY

Weekdays Monday - Thursday • Minimum Service of 50 people • Epic and Verve Classroom or Theatre Style

EASTSIDE STARTER

Pastries

Assorted Mini Danish, Muffins and Croissants

Fruit Tray

Beverages

Assorted Juices, Coffee, Hot Tea and Decaffeinated Coffee

FASTSIDE REFRESHER

Snacks

Assorted Granola Bars

Beverages

Coffee Refresh with Assorted Sodas and Bottled Water

FASTSIDE LUNCH

Mixed Green Salad

with assorted Dressings

Potato Salad

Assorted Deli Meats

Sliced Roast Beef, Honey Glazed Ham, Genoa Salami, and Roasted Turkey Breast

Cheese

Swiss and Cheddar Cheese

Accompaniments

Lettuce, Tomato, Red Onion and Pickle Spears Assorted Fresh Bread and Rolls Appropriate Condiments

Beverages

Coffee Refresh, Iced Tea, Assorted Sodas and Bottled Water

FASTSIDE PM BREAK

Snacks

Assorted Cookies and Brownies

Potato Chips and Pretzels

Beverages

Coffee Refresh, Iced Tea, Assorted Sodas and Bottled Water

EQUIPMENT

Projector

Screen

White Boards with Markers

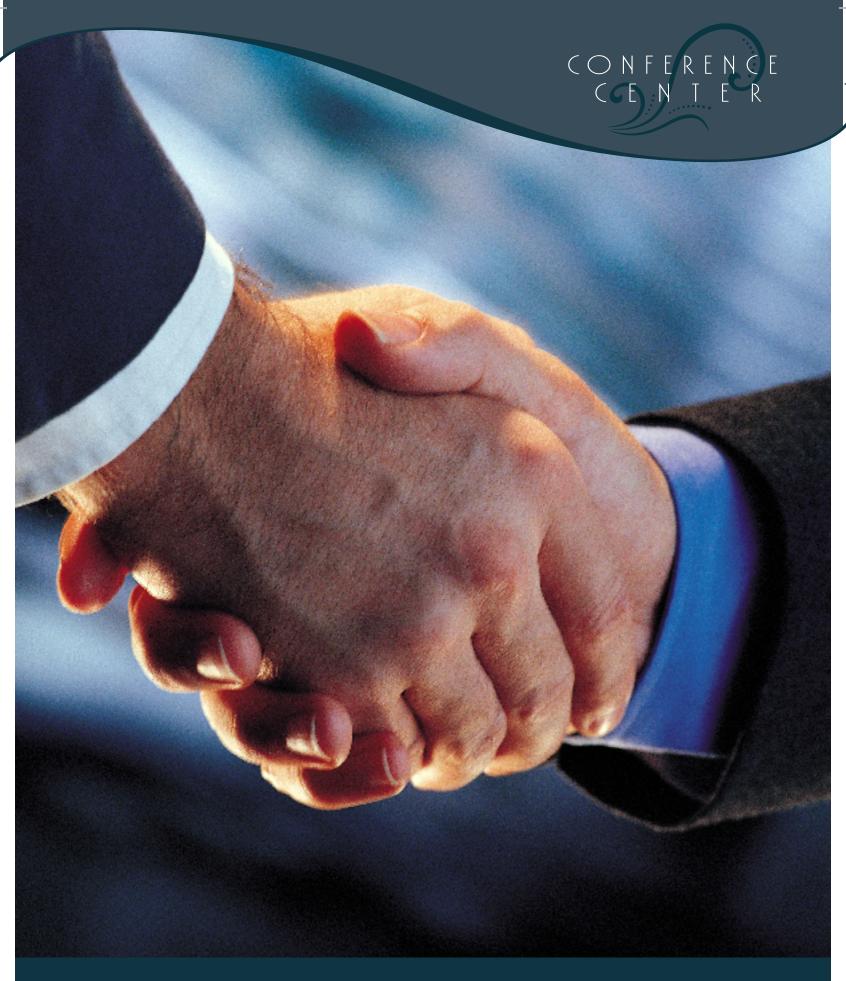
A/V table with power strip

(No Audio included)

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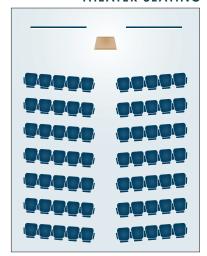
DELUXE ALL DAY CONFERENCE PACKAGE



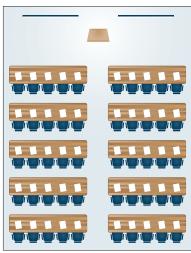
INFORMATION & POLICIES



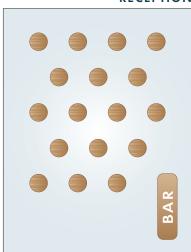
THEATER SEATING



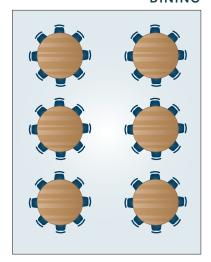
CLASSROOM SEATING



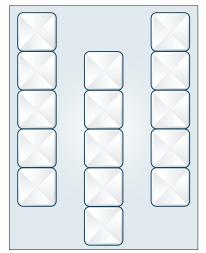
RECEPTION



DINING



TRADE SHOW



INFORMATION & POLICIES





Food & Beverage

Menu prices are subject to change. Prices will be confirmed in writing upon receipt of deposit for event. With the exception of wedding cakes, unless prior approved by management, all food & beverage must be supplied by The Eastside Cannery Food and Beverage Department. All food, beverage is subject to 18% gratuity and Nevada state sales tax. We proudly serve alcoholic beverages responsibly. Guests must be 21 years of age or older in order to possess or consume alcoholic beverages. It is unlawful to serve alcohol to a visibly intoxicated patron or to allow a visibly intoxicated patron to be on the Casino floor. If a guest provides alcoholic beverages to a minor or to a visibly intoxicated patron, both guests will be escorted from the property. We reserve the right to refuse service to anyone.

Guarantee

At the time of booking, a \$500 non-refundable deposit must be made, along with a completed banquet contract. An estimated guest count must be provided at the time of booking. A final guaranteed guest count must be provided a minimum of two (2) weeks prior to the scheduled event. If the actual guest count falls below the guaranteed guest count, the client will be charged for the guaranteed guest count. If the actual guest count goes above the guaranteed guest count, the client will be charged full price for the additional guests and we reserve the right to make menu adjustments in order to accommodate the extra guests. Only the designated function host or his/her appointees may make changes to a function. Meeting suites are assigned by The Eastside Cannery based upon the guaranteed minimum guest count provided by the client. Room rental fees may be applicable. We reserve the right to assign another room for a function in the event that the final guaranteed count becomes inappropriate for group size.

Menus

Unless prior approved by management, menu selections and specific details of your function must be finalized thirty (30) days prior to your function.

Audio Visual Equipment

Our Audio Visual department is committed to helping you make your event a success and is capable of providing all of your audio/visual needs. We are proud to provide state-of-the-art meeting, presentation and function services and have a very flexible power grid structure in our facilities. Fees will be charged for equipment rental, technical support, set up and strike labor and tax. If you need assistance with your own audio/visual equipment, technical services fees will be charged on a per hour basis. We reserve the right to apply a power surcharge for any function that is deemed to require a greater than normal power service.

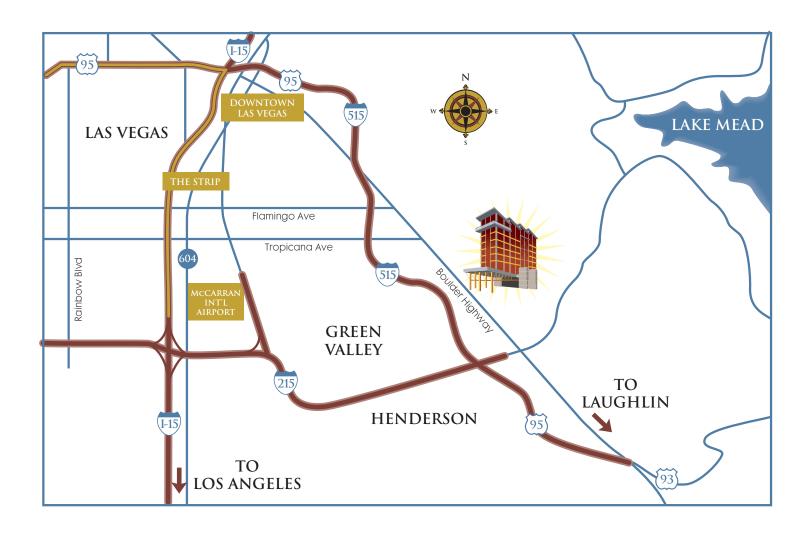
Outside Vendors

We reserve the right to approve all outside vendors and sound levels of bands or DJs.

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INFORMATION & POLICIES





Close To It All.

Located just 20 minutes east of the famous Las Vegas strip and McCarran Airport, Eastside Cannery Casino & Hotel sits on the south end on the Boulder Strip. Lake Mead and historic Hoover Dam are a 45 minutes drive.

Eastside Cannery

5255 Boulder Highway · Las Vegas, NV 89122 www.eastsidecannery.com

702-856-5555



LOCATION