

QUINCEAÑERAS



WE TAKE CARE OF YOUR SPECIAL DAY

702-856-5555

Eastside Cannery
CASINO-HOTEL



QUINCEAÑERAS

WELCOME

QUINCEAÑERA PACKAGES

PLATTERS

HORS D'OEUVRE

DINNER BUFFETS

PLATED DINNERS

CARVING STATIONS

BEVERAGES

RECOMMENDED VENDORS

INFORMATION & POLICIES

We Look Forward to Hosting Your Special Event
Call Now to Start Planning with our Sales Professionals, Jennifer Degennaro

702-856-5555

QUINCEAÑERAS



QUINCEAÑERAS PACKAGES

Eastside Cannery
CASINO-HOTEL

THE EASTSIDE CANNERY QUINCEAÑERAS CELEBRATION ADVANTAGE

*We are honored that you've chosen us to assist with this incredibly special event.
We look forward to providing you and your guests with a fun, personalized, memorable experience.*

SERVICE

SUPERIOR FOOD & BEVERAGE SERVICE

AMPLE COMPLIMENTARY PARKING

24-HOUR DINING AVAILABLE

VIP DELUXE ROOMS

FREE WIFI INTERNET ACCESS IN HOTEL ROOMS

ALL AGES ACCESS TO BANQUET AREA

QUINCEAÑERA PACKAGES INCLUDE:

2 DELUXE ROOMS WHEN RENTING THE ONE SIX (NIGHT OF THE EVENT)

2 DELUXE ROOM WHEN RENTING CAPITOL, LIBERTY OR CASABLANCA (NIGHT OF THE EVENT)

WHITE, BLACK OR IVORY LINENS

COMPLIMENTARY BOTTLE OF SPARKLING CIDER FOR GUEST OF HONOR

HOUSE CENTERPIECES ON EACH GUEST TABLE (UPON REQUEST)

PERSONALIZED CHEF MENU TASTING (PLATED DINNERS ONLY)

DEDICATED BANQUET CAPTAIN

PROFESSIONAL FOOD SERVICE



PLATTERS

PLATTER SELECTIONS

~Each platter requires a minimum guarantee of 25 guests~

A \$100 labor and preparation charge will be applied to all Reception functions for events under 25 guests.

SMALL SERVES 25-35 | MEDIUM SERVES 36-45 | LARGE SERVES 46-75

DELI MEATS

Honey Roast Ham, Roast Beef, Salami, Turkey Breast,
Swiss Cheese, Provolone Cheese, American Cheese Assorted Rolls

Condiments include Mustard and Mayonnaise

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$225

GOURMET CHEESE

Cheddar, Mozzarella, Swiss Cubes, Provolone
and Monterey Pepper Jack

Served with Assorted Crackers

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$225

VEGETABLE CRUDITÉS

Celery Sticks, Carrot Sticks, Broccoli Florets, Cauliflower Florets

Assorted Peppers, Olives, Cherry Tomatoes and Sliced Cucumbers

(Substitutions Due to Seasonal Availability)

SMALL PLATTER	\$75
MEDIUM PLATTER	\$125
LARGE PLATTER	\$175

FRESH FRUIT

Honeydew, Cantaloupe, Pineapple, Strawberries, Grapes and
Watermelon

(Substitutions Due to Seasonal Availability)

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$200

CAPRESE PLATTER

Fresh Mozzarella Cheese, Roma Tomatoes, Chiffonade Basil

Balsamic Reduction

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$225

FRUIT TREE

SMALL	\$150
LARGE	\$250

SUSHI BOAT

(150 pieces)

PRICING UPON REQUEST

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

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QUINCEAÑERAS



HORS D'OEUVRES

Eastside Cannery
CASINO • HOTEL

HORS D'OEUVERS

STUFFED DATES

with Boursin Cheese, Red Pimento and Chive on French Bread

SALAMI CORNET

on Mini Baguette OR with Cream Cheese & Pimento on French Bread

SALMON MOUSSE

with Olive and Crostini

BRIE

with Bacon and Cream Cheese, Apricot on Multi Grain Bread

CORNED BEEF ROLL

with Cream Cheese and Pimento on French Bread

TURKEY CLUB ROULADE

with Bacon & Cheddar on Pumpernickel Round

SOUTHWEST CHICKEN WRAP

in Spinach Tortilla Wrap

TOMATOES AND MOZZARELLA

with Sundried Tomatoes and Mozzarella

SMOKED SALMON

with Capers on Multi Grain Baguette

PEPPERED BEEF

with Boursin on Polenta

HUMMUS

with Kalamata Olive in Mini Bouchee

SHRIMP

and Pesto Mousse OR with Mango and Cream Cheese

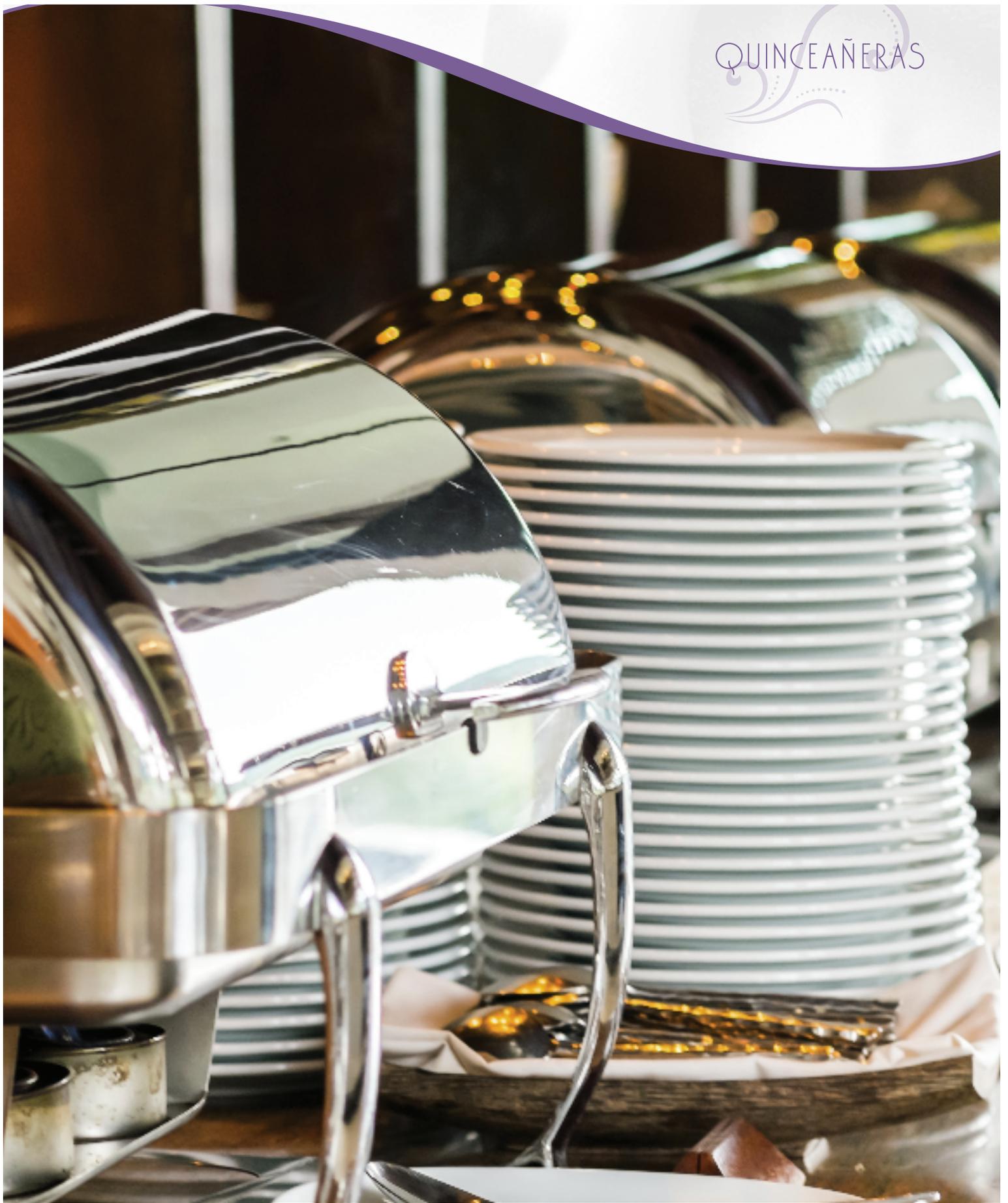
\$48 FOR A DOZEN WITH A MINIMUM OF 8 DOZENS

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HORS D'OEUVRES

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DINNER BUFFETS

❧ SOUTHERN STYLE ❧

SALADS

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island*

ENTRÉES

SIRLOIN WITH MUSHROOM SAUCE

OVEN ROASTED CHICKEN

SIDES

**CHOICE OF MASHED POTATOES AND GRAVY
OR GARLIC & HERB ROASTED RED BLISS POTATOES**

MACARONI & CHEESE

CHEF'S SELECTION OF VEGETABLE

DESSERTS

CARROT CAKE

CHOCOLATE LAYERED CAKE

ACCOMPANIMENTS

FRESH ROLLS AND BUTTER

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$36 PER GUEST & \$18 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

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EASTSIDE FIESTA

SALAD

MIXED GREENS

with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island

ENTRÉES

Choice of Three Entrées

CHILE RELLENOS

CHICKEN OR BEEF FAJITAS

CHICKEN OR CHEESE ENCHILADAS

CHICKEN MOLE

CARNITAS *(Shredded Pork)*

CAMARONES AL MOJO DE AJO *(The Mojo Garlic Shrimp*)*
\$3 EXTRA PER GUEST

SIDES

CHOICE OF RICE, GARLIC-CILANTRO RICE OR SPANISH RICE

REFRIED BEANS

ACCOMPANIMENTS

HOT FLOUR TORTILLAS

TRI-COLORED TORTILLA CHIPS

PICO DE GALLO

GREEN SALSA

RED SALSA

DESSERT

SLICED FRESH FRUIT PLATTER

BEVERAGES

CHOICE OF PUNCH BOWLS OF AGUAS FRESCAS *(Fresh Water Punch)*
OR FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$36 PER GUEST & \$18 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

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HAWAIIAN BUFFET

SALADS

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island*

HAWAIIAN STYLE MAC SALAD

ENTRÉES

SPICY GRILLED HIBACHI CHICKEN

KALUA PORK

BEEF LUAU

TERIYAKI SALMON

SIDES

STIR FRIED NOODLES

AHI POKE

\$4 EXTRA PER GUEST

ACCOMPANIMENT

STEAMED WHITE RICE

DESSERTS

PINEAPPLE CAKE

COCONUT CAKE

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$38 PER GUEST & \$18 PER CHILD (AGES 5 TO 10)

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BARBECUE BUFFET

SALADS

MIXED GREENS

with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island

COLESLAW

ENTRÉES

SLICED BARBEQUE BEEF BRISKET

PULLED PORK

BARBECUE CHICKEN

SIDES

BAKED BEANS

**CHOICE OF MASHED POTATOES & GRAVY
OR GARLIC HERB ROASTED RED BLISS POTATOES**

MACARONI & CHEESE

CORN ON THE COB

ACCOMPANIMENT

CORNBREAD

DESSERTS

CHEF'S SELECTION OF ASSORTED CAKES AND PIES

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$38 PER GUEST & \$19 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

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❧ **ASIAN STYLE** ❧

SALAD

ORIENTAL SALAD

Mixed Greens, Mandarin Oranges, Almonds, Crispy Won Ton Strips, Oriental Dressing, Sliced Cucumbers, Cherry Tomatoes and Croutons

ENTRÉES

STIR FRIED NOODLES

with Chicken, BBQ Pork and Chinese Vegetables

WOK FRIED BEEF

with Mushrooms, Broccoli and Ginger Garlic Sauce

TERIYAKI SALMON

Fresh Salmon with Teriyaki Glaze and Scallions

SIDES

VEGETABLE SPRING ROLLS

Hot Mustard and Sweet Chili Sauces

PORK POT STICKERS

ACCOMPANIMENTS

VEGETABLE FRIED RICE

STEAMED WHITE RICE

DESSERTS

FORTUNE COOKIES & ALMOND COOKIES

CRÈME BRULEE TARTS & FRUIT TARTS

BEVERAGES

HOT TEA, COFFEE, DECAF, ICED TEA AND WATER

\$40 PER GUEST & \$20 PER CHILD (AGES 5 TO 10)

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EASTSIDE BUFFET

SALADS

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island*

SEAFOOD SALAD

MARINATED VEGETABLE SALAD

RED POTATO SALAD

ENTRÉES

MAPLE PECAN CRUSTED CHICKEN BREAST

FRESH BAKED SALMON, CITRUS HERB BEURRE BLANC

**CHOICE OF GRILLED SIRLOIN STEAK WITH MUSHROOM SAUCE
OR BRAISED SHORT RIBS**

SIDES

ROASTED RED POTATOES WITH ROSEMARY

GRILLED VEGETABLES

ACCOMPANIMENTS

ASSORTED DINNER ROLLS AND BUTTER

DESSERTS

**CHOICE OF CHOCOLATE FOUNTAIN
OR STRAWBERRY CHEESECAKE & CHOCOLATE MARBLE CHEESECAKE**

FRESH FRUIT SALAD

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$49 PER GUEST & \$24 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

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 **THE GAMBLER** 

SALADS

BABY SPINACH & ARUGULA SALAD

with Sliced Cucumbers, Cherry Tomatoes and Croutons

Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island, Raspberry Vinaigrette

APPLE WALNUT CHICKEN SALAD

SHRIMP & CRAB PASTA SALAD

ENTRÉES

**CHOICE OF CHICKEN FLORENTINE
OR CHICKEN MARSALA**

FRESH SALMON

with Roasted Red Pepper and Basil Cream

RIB-EYE STEAKS

with Mushroom Demi Glaze and Crispy Onions

SIDES

GRILLED VEGETABLES

Asparagus, Eggplant, Red Onions and Roma Tomatoes

BAKED POTATO BAR

Sour Cream, Bacon Bits, Shredded Cheddar Cheese, Whipped Butter and Scallions

ACCOMPANIMENTS

ASSORTED DINNER ROLLS WITH BUTTER

DESSERTS

WHITE CHOCOLATE CHEESECAKE

STRAWBERRY CHEESECAKE

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$58 PER GUEST & \$29 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

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CASINO • HOTEL

MIX & MINGLE BUFFET

CHEESE & CRACKER PLATTER

VEGETABLE CRUDITÉS PLATTER

with Ranch Dressing

SLICED SEASONAL FRESH FRUIT PLATTER

TERIYAKI CHICKEN SATAY

ITALIAN SAUSAGE & PEPPERS

with French Rolls and Parmesan Cheese

FRIED BREADED SHRIMP

with Cocktail Sauce and Lemons

TRUFFLE MAC & CHEESE

CHOCOLATE FOUNTAIN

\$34 PER GUEST & \$17 PER CHILD (AGES 5 TO 10)

CAPRESE PLATTER

PETITE BEEF WELLINGTONS

with Red Wine Demi Glaze

\$40 PER GUEST

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

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QUINCEAÑERAS

PLATED DINNERS

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PLATED DINNERS

All Dinners are served with a Dinner Salad (Choice of two Dressings)
Dinner Rolls, Dessert and Coffee, Water and Iced Tea Service

POULTRY SELECTION

CHICKEN BRUSCHETTA \$34 PER GUEST

*Charbroiled Chicken Breast Topped with Tomato and Basil
Chef's Choice Starch and Fresh Vegetables*

CHICKEN MARSALA \$36 PER GUEST

*Chicken Breast Sautéed, Marsala Wine & Mushroom Demi Glaze
Chef's Choice Starch and Fresh Vegetables*

SEAFOOD SELECTION

SALMON FILET \$38 PER GUEST

*Grilled Fresh Salmon with Smoked Red Pepper Cream Sauce
Chef's Choice Starch and Fresh Vegetables*

HALIBUT \$46 PER GUEST

*Crusted with Fresh Herbs and Garlic, Baked to a Flaky Finish
Chef's Choice Starch and Fresh Vegetables*

STUFFED SHRIMP \$44 PER GUEST

*Jumbo Shrimp Stuffed with Crabmeat, Creamy Saffron Sauce
Chef's Choice Starch and Fresh Vegetables*

SEA BASS \$52 PER GUEST

*Pan Seared, Citrus Herb Beurre Blanc
Chef's Choice Starch and Fresh Vegetables*

BEEF SELECTION

TWIN CHOICE SIRLOIN STEAK \$38 PER GUEST

*Marinated Sirloin Steak with Mushroom Onion Demi Glaze
Chef's Choice Starch and Fresh Vegetables*

NEW YORK STEAK \$42 PER GUEST

*Charbroiled New York Steak
Chef's Choice Starch and Fresh Vegetables*

RIB-EYE STEAK \$42 PER GUEST

*Seared Rib-eye with Demi Glaze, Mushrooms and Onions
Chef's Choice Starch and Fresh Vegetables*

FILET MIGNON \$44 PER GUEST

*Broiled Filet with Burgundy Reduction
Chef's Choice Starch and Fresh Vegetables*

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PLATED DINNERS

EASTSIDE CANNERY COMBOS

Gluten Free, Vegetarian and Vegan choices are available upon request

- LAND & SEA \$40 PER GUEST**
*Chicken Marsala and Fresh Salmon, Marsala Wine and Mushroom Sauce,
 Citrus Herb Beurre Blanc, Mashed Potatoes and Sautéed Vegetables*

- TURF & TURF \$42 PER GUEST**
*Chicken Bruschetta and Sirloin Steak, Pesto Cream Sauce and Bruschetta Topping,
 Red Wine Demi Glaze, Mashed Potatoes and Sautéed Vegetables*

- SURF & TURF \$46 PER GUEST**
*Seared Salmon and Sirloin Steak, Citrus Herb Beurre Blanc,
 Red Wine Demi Glaze, Mashed Potatoes and Sautéed Vegetables*

- EASTSIDE CANNERY COMBO \$52 PER GUEST**
*Filet and Shrimp, Petite Filet Mignon with Truffle Demi Glaze,
 Jumbo Shrimp Scampi with Herb Butter Sauce, Garlic Roasted Mashed Potatoes and Sautéed Vegetables*

DESSERT CHOICES

PIES

Apple, Cherry, Blueberry

CAKES

Carrot, Chocolate Layered Cake, Pineapple Cake, Coconut Cake

CHEESECAKES

Strawberry, Chocolate Marble, White Chocolate

CHOCOLATE FOUNTAIN

Strawberries, Pineapples, Marshmallows, Marble Pound Cake,
 Rainbow Sprinkles & Chopped Nuts

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QUINCEAÑERAS



CARVING STATIONS

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CASINO • HOTEL

CARVING STATIONS

Carver required at \$150

SALMON FLORENTINE EN CROUTE	SERVES 14 \$150
<i>With Lobster Sauce</i>	
ROAST TURKEY BREAST	SERVES 35-40 \$200
<i>Miniature Rolls, Cranberry Relish and Assorted Condiments</i>	
ASIAN STYLE PORK LOIN	SERVES 35 \$225
<i>Steamed Buns and Condiments</i>	
ROAST PRIME RIB OF BEEF	SERVES 25 \$350
<i>Fresh Horseradish, Au Jus and Assorted Rolls</i>	
LECHON <i>Mang Tomas Sauce</i>	SERVES 40-45 \$350
TENDERLOIN OF BEEF	SERVES 25 \$385
<i>Crusted in Black Peppercorns, Miniature Rolls and Cabernet Demi Glaze</i>	
STEAMSHIP ROUND OF BEEF	SERVES 150 \$600
<i>Assorted Rolls and Condiments</i>	

ACTION STATIONS

Chef Attendant required at \$150

PASTA STATION

PENNE & TORTELLINI	\$.9 PER GUEST
<i>Sautéed to Order in Alfredo, Marinara or Pesto Sauces</i>	
<i>Freshly Baked Parmesan Garlic Breadsticks</i>	

SEAFOOD STATION

SHRIMP COCKTAIL ON ICE.	\$10 PER GUEST
SHRIMP & CRAB COCKTAIL STATION	\$12 PER GUEST
CRAB CLAW COCKTAIL STATION.	\$14 PER GUEST
ICE CARVING	\$350 INCLUDES SETUP

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❧ **ADDITIONAL DESSERTS** ❧

VARIETY OF COOKIES
\$20 PER BAKERS DOZEN

BROWNIES
\$20 PER BAKERS DOZEN

ASSORTED BREAKFAST PASTRIES
\$25 PER BAKERS DOZEN

CHOCOLATE FOUNTAIN
\$250 LARGE CHOCOLATE FOUNTAIN

*Strawberries, Pineapples, Marshmallows, Marble Pound Cake,
 Rainbow Sprinkles & Chopped Nuts*

ADD FRESH BAKED COOKIES
\$2 PER GUEST

Oatmeal, Chocolate Chip, Sugar & Peanut Butter

SHEET CAKES

(Bavarian Cream Filling or Fruit Fillings extra charge)

1/4 SHEET CAKE	\$50
<i>serves 25 guests</i>	
1/2 SHEET CAKE	\$80
<i>serves 25 to 50 guests</i>	
FULL SHEET CAKE	\$140
<i>serves 50 to 100 guests</i>	

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QUINCEAÑERAS

BEVERAGES

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BEVERAGES

ASSORTED SODAS (<i>Pepsi® Products</i>)	\$.15 PER SODA
IF MORE THAN 200 GUESTS	\$.125 PER SODA
BOTTLED WATER	\$1 PER BOTTLE
SPARKLING CIDER	\$10 PER BOTTLE
HOUSE CHAMPAGNE	\$25 PER BOTTLE
HOUSE WINE	\$25 PER BOTTLE
BEER KEGS	\$375 - \$475 PER KEG
DRINK TICKET	\$.6 - \$.8 PER TICKET
	CALL/PREMIUM OR 2 NON-ALCOHOLIC BEVERAGES

CHAMPAGNE & PUNCH FOUNTAIN

(5-gallon minimum on all fountains)

CHAMPAGNE	\$25 PER BOTTLE
CHAMPAGNE PUNCH FOUNTAIN	\$25 PER GALLON
NON-ALCOHOLIC FRUIT PUNCH	\$12 PER GALLON

BANQUET CASH BAR PRICES

WATER OR SODA		WINE	
WATER	\$3.00	HOUSE WINE	\$6.00
SODA	\$3.00	PREMIUM WINE	\$8.00
JUICE	\$4.00		
BEER		MIXED DRINKS	
DOMESTIC BEER	\$5.00	MIXED DRINK	\$6.50
IMPORTED BEER	\$6.50	CALL DRINK	\$7.50
		PREMIUM DRINK	\$8.50

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LIQUOR PACKAGES

BEER & WINE PACKAGE

\$8 PER HOUR PER GUEST, MINIMUM OF 2 HOURS

SODA
WATER
DOMESTIC BEER
HOUSE WINE

\$10 PER HOUR PER GUEST, MINIMUM OF 2 HOURS

SODA
WATER
DOMESTIC & IMPORTED BEER
PREMIUM WINE

Can Substitute Keg for Beer

CALL PACKAGE

\$12 PER HOUR, PER GUEST MINIMUM OF 2 HOURS

SKY® VODKA
JACK DANIEL'S® WHISKEY
JOHNNY WALKER™ RED SCOTCH
BACARDI® LIGHT RUM
SAUZA® BLUE SILVER TEQUILA
BEEFEATER® GIN

WINE
*Cabernet Sauvignon, Merlot,
White Zinfandel and Chardonnay*

BEER
Coors® Light, Bud Light® and Budweiser®
Imports: Heineken®, Modelo® and Corona®

HOUSE PACKAGE LIQUORS

\$10 PER HOUR, PER GUEST MINIMUM OF 2 HOURS

HOUSE VODKA
HOUSE RUM
HOUSE TEQUILA
HOUSE WHISKEY
HOUSE SCOTCH
HOUSE GIN

WINE
Cabernet Sauvignon, Merlot, White Zinfandel and Chardonnay

BEER
Coors® Light, Bud Light® and Budweiser®

PREMIUM PACKAGE

\$15 PER HOUR, PER GUEST MINIMUM OF 2 HOURS

KETEL ONE® AND GREY GOOSE® VODKA
JIM BEAM® BOURBON
CHIVAS® REGAL SCOTCH
BACARDI® LIGHT RUM
PATRON® SILVER TEQUILA
BOMBAY SAPPHIRE® GIN
CROWN ROYAL® CANADIAN BLENDED WHISKEY
HENNESSEY® COGNAC

WINE
Cabernet Sauvignon, Merlot, White Zinfandel and Chardonnay

BEER
Coors® Light, Bud Light® and Budweiser®
Imports: Heineken®, Modelo® and Corona®

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RECOMMENDED VENDORS

Eastside Cannery
CASINO • HOTEL

RECOMMENDED VENDORS

The Eastside Cannery Banquet Department proudly recommends the following vendors due to their unparalleled professionalism, outstanding commitment to service, award winning talents and consistent work history in the Las Vegas Area

BAKERIES

CAKE DESIGNS

(702) 251-7001 | www.cakedesignslv.com

CHEF FLEMMING'S BAKE SHOP

(702) 566-6500 | flemming@flemmingsbakeshop.com

FREED'S BAKERY

(702) 456-7762 | freedsbakery.com

MASTERPIECE CAKE STUDIO

(702) 463-0450 | Masterpiececakestudio.com

DJs

BRUNO PRODUCTIONS

(702) 878-4845 | www.weddingdjssofarlasvegas.com

BEST OF THE BEST DJ'S INC.

(702) 497-1399 | www.bestofthebestdjs.com

DJ ALEX (ENGLISH/SPANISH)

(702) 690-1083 | DJALX702@gmail.com

DREAM ENTERTAINMENT

(702) 616-1555 | www.dreamlv.com

WEDDING OFFICIATES

THE MOBILE MINISTER ROLAND AUGUST

(702) 743-7021 | rolandaugust50@gmail.com

BONNIE SANCHEZ

(702) 328-3329 | weddingsbybonnie.com

EVENT DECORATIONS/FLORISTS

FLOWERFIELDS

(702) 795-8228

PARTY CONCEPTS

(702) 845-5144 | partyconceptslv@gmail.com

SPRINGTIME FLORAL

(702) 938-1088 | www.springtimefloral.com

BYANCA'S EVENT/DECOR

(702) 871-3507

ORGANIZADORA Y COORDINADORA DE EVENTOS

Patty Diaz (702) 580-6995

PHOTOGRAPHERS/PHOTO BOOTHS/ VIDEOGRAPHY

ANA VILLALPANDO

(702)540-7717 | www.anastudios.com

DREAM ENTERTAINMENT

(702) 616-1555 | www.dreamlv.com

SMASHBOOTH

(702) 430-6062 | www.smashbooth.net

HAIR STYLIST

TAYLOR STOWE

(702) 300-3155 | taybabbii@gmail.com

QUINCEAÑERAS



INFORMATION & POLICIES

Eastside Cannery
CASINO-HOTEL

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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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
CASINO • HOTEL

5255 Boulder Highway • Las Vegas, NV 89122
WWW.EASTSIDECANNERY.COM

702-856-5555

PROUD MEMBER OF **BOYD GAMING**

LOCATION

Eastside Cannery
CASINO • HOTEL