

# WEDDING CELEBRATIONS™



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WE TAKE CARE OF YOUR SPECIAL DAY

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702-856-5555

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*Eastside Cannery*  
CASINO-HOTEL

# WEDDING CELEBRATIONS

**WELCOME**

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**WEDDING PACKAGES**

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**PLATTERS**

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**HORS D'OEUVRE**

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**DINNER BUFFETS**

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**PLATED DINNERS**

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**CARVING STATIONS**

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**BEVERAGES**

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**RECOMMENDED VENDORS**

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**INFORMATION & POLICIES**



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

**702-856-5555**

WEDDING  
CELEBRATIONS



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WEDDING PACKAGES

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*Eastside Cannery*  
CASINO-HOTEL

## THE EASTSIDE CANNERY WEDDING 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 BRIDAL SUITES**

**FREE WIFI INTERNET ACCESS IN HOTEL ROOMS**

**ALL AGES ACCESS TO BANQUET AREA**

### WEDDING RECEPTION PACKAGES INCLUDE:

**HOTEL SUITE FOR BRIDE AND GROOM WHEN RENTING THE ONE SIX SKY LOUNGE<sup>SM</sup>**

**DELUXE ROOM WHEN RENTING CAPITOL, LIBERTY OR CASABLANCA**

**WHITE, BLACK OR IVORY LINENS**

**COMPLIMENTARY BOTTLE OF CHAMPAGNE FOR BRIDE AND GROOM**

**HOUSE CENTERPIECES ON EACH GUEST TABLE  
(UPON REQUEST)**

**PERSONALIZED CHEF MENU TASTING FOR BRIDE & GROOM  
(PLATED DINNERS ONLY)**

**DEDICATED BANQUET CAPTAIN**

**PROFESSIONAL FOOD SERVICE**

WEDDING  
CELEBRATIONS



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PLATTERS

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*Eastside Cannery*  
CASINO-HOTEL

## 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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WEDDING  
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HORS D'OEUVRES

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*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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DINNER BUFFETS

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*Eastside Cannery*  
CASINO-HOTEL

**SOUTHERN STYLE**

**SALADS**

**MIXED GREENS**

*with Sliced Cucumbers, Cherry Tomatoes and Croutons  
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, or 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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with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

**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**

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 **HAWAIIAN BUFFET** 

SALADS

**MIXED GREENS**

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

**Eastside Cannery**  
CASINO HOTEL

 **THE GAMBLER** 

SALADS

**BABY SPINACH & ARUGULA SALAD**

*with Sliced Cucumbers, Cherry Tomatoes and Croutons*

*Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island, or 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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**Eastside Cannery**  
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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**DINNER BUFFETS**

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**Eastside Cannery**  
CASINO HOTEL



WEDDING  
CELEBRATIONS

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PLATED DINNERS

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*Eastside Cannery*  
CASINO-HOTEL

# WEDDING CELEBRATIONS

## 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**  
CASINO-HOTEL

**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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CARVING STATIONS

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*Eastside Cannery*  
CASINO-HOTEL

## CARVING STATIONS

Carver required at \$150

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

## ACTION STATIONS

Chef Attendant required at \$150

### PASTA STATION

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

### SEAFOOD STATION

<b>SHRIMP COCKTAIL ON ICE.</b> . . . . .	<b>\$10 PER GUEST</b>
<b>SHRIMP &amp; CRAB COCKTAIL STATION</b> . . . . .	<b>\$12 PER GUEST</b>
<b>CRAB CLAW COCKTAIL STATION.</b> . . . . .	<b>\$14 PER GUEST</b>
<b>ICE CARVING</b> . . . . .	<b>\$350 INCLUDES SETUP</b>

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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)*

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

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BEVERAGES

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*Eastside Cannery*  
CASINO-HOTEL

# WEDDING CELEBRATIONS

## BEVERAGES

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

## CHAMPAGNE & PUNCH FOUNTAIN

*(5-gallon minimum on all fountains)*

<b>CHAMPAGNE</b> . . . . .	<b>\$25</b> PER BOTTLE
<b>CHAMPAGNE PUNCH FOUNTAIN</b> . . . . .	<b>\$25</b> PER GALLON
<b>NON-ALCOHOLIC FRUIT PUNCH</b> . . . . .	<b>\$12</b> PER GALLON

## BANQUET CASH BAR PRICES

### WATER OR SODA

<b>WATER</b> . . . . .	<b>\$3.00</b>
<b>SODA</b> . . . . .	<b>\$3.00</b>
<b>JUICE</b> . . . . .	<b>\$4.00</b>

### BEER

<b>DOMESTIC BEER</b> . . . . .	<b>\$5.00</b>
<b>IMPORTED BEER</b> . . . . .	<b>\$6.50</b>

### WINE

<b>HOUSE WINE</b> . . . . .	<b>\$6.00</b>
<b>PREMIUM WINE</b> . . . . .	<b>\$8.00</b>

### MIXED DRINKS

<b>MIXED DRINK</b> . . . . .	<b>\$6.50</b>
<b>CALL DRINK</b> . . . . .	<b>\$7.50</b>
<b>PREMIUM DRINK</b> . . . . .	<b>\$8.50</b>

*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.*

 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®*

*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.*

WEDDING  
CELEBRATIONS



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RECOMMENDED VENDORS

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*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](http://www.cakedesignslv.com)

**CHEF FLEMMING'S BAKE SHOP**

(702) 566-6500 | [flemming@flemmingsbakeshop.com](mailto:flemming@flemmingsbakeshop.com)

**FREED'S BAKERY**

(702) 456-7762 | [freedsbakery.com](http://freedsbakery.com)

**MASTERPIECE CAKE STUDIO**

(702) 463-0450 | [Masterpiececakestudio.com](http://Masterpiececakestudio.com)

**DJs**

**BLISS ENTERTAINMENT EVENT GROUP**

(702) 754-1146 | [www.blissentertainmentgroup.com](http://www.blissentertainmentgroup.com)

**BEST OF THE BEST DJ'S INC.**

(702) 497-1399 | [www.bestofthebestdjs.com](http://www.bestofthebestdjs.com)

**BRUNO PRODUCTIONS**

(702) 878 - 4845 | [www.weddingdjssoflasvegas.com](http://www.weddingdjssoflasvegas.com)

**DJ ALEX** (ENGLISH/SPANISH)

(702) 690-1083 | [DJALX702@gmail.com](mailto:DJALX702@gmail.com)

**DREAM ENTERTAINMENT**

(702) 616-1555 | [www.dreamlv.com](http://www.dreamlv.com)

**WEDDING OFFICIATES**

**THE MOBILE MINISTER ROLAND AUGUST**

(702) 743-7021 | [rolandaugust50@gmail.com](mailto:rolandaugust50@gmail.com)

**BONNIE SANCHEZ**

(702) 328-3329 | [weddingsbybonnie.com](http://weddingsbybonnie.com)

**EVENT DECORATIONS/FLORISTS**

**FLOWERFIELDS**

(702) 795-8228

**PARTY CONCEPTS**

(702) 845-5144 | [partyconceptslv@gmail.com](mailto:partyconceptslv@gmail.com)

**SPRINGTIME FLORAL**

(702) 938-1088 | [www.springtimefloral.com](http://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](http://www.anastudios.com)

**DREAM ENTERTAINMENT**

(702) 616-1555 | [www.dreamlv.com](http://www.dreamlv.com)

**SMASHBOOTH**

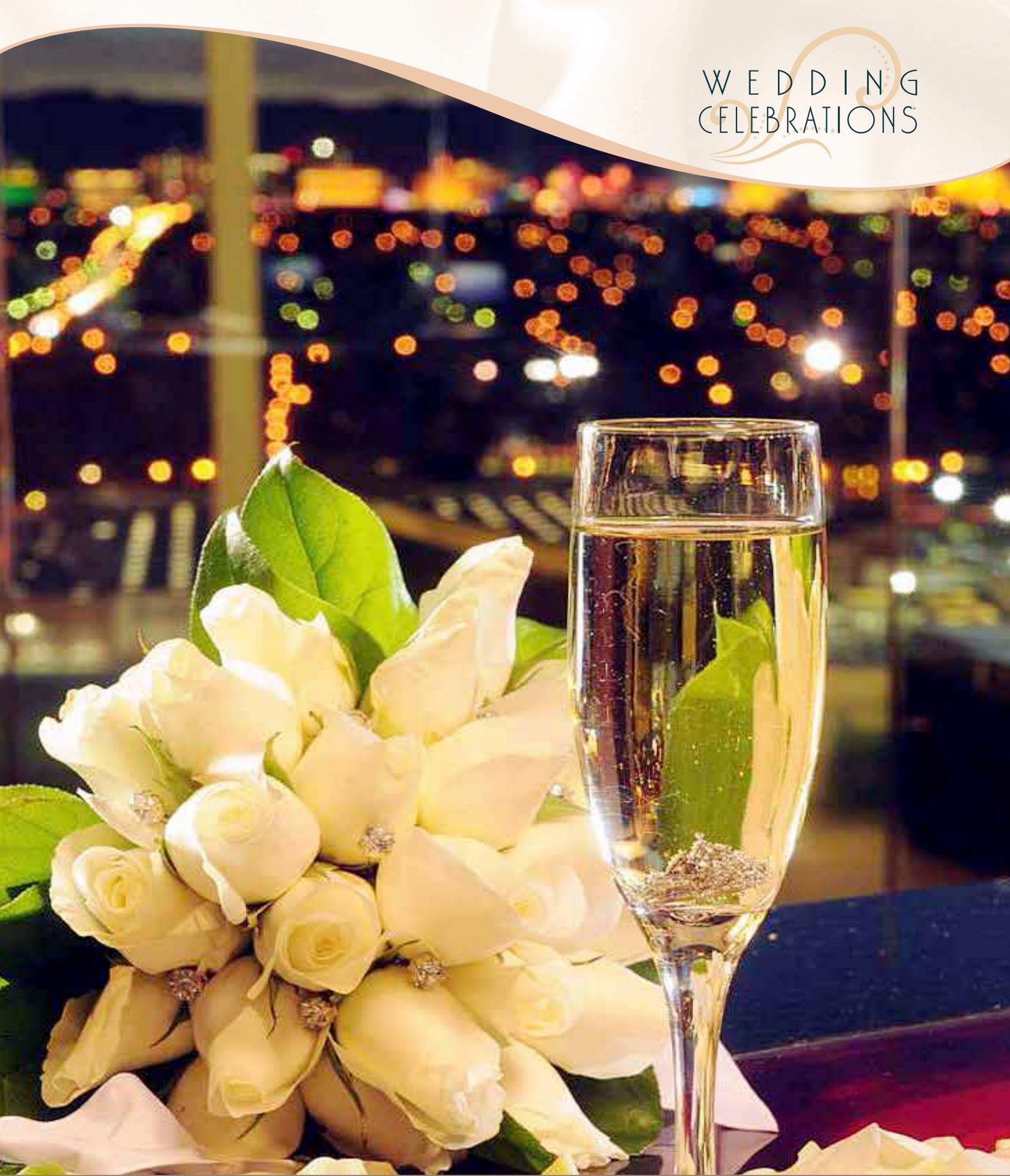
(702) 430-6062 | [www.smashbooth.net](http://www.smashbooth.net)

**HAIR STYLIST**

**TAYLOR STOWE**

(702) 300-3155 | [taybabbii@gmail.com](mailto:taybabbii@gmail.com)

WEDDING  
CELEBRATIONS



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INFORMATION & POLICIES

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*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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# WEDDING CELEBRATIONS



## 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](http://WWW.EASTSIDECANNERY.COM)

702-856-5555

PROUD MEMBER OF **BOYD GAMING**

LOCATION

**Eastside Cannery**  
CASINO·HOTEL