

BANQUET



MIENU

We warmly welcome you to our banquet facilities. Our goal will always be to provide you with an excellent banquet experience. You and your guests will receive nothing less than excellent service at the most reasonable prices.

Sincerely,
Miranda Sierra, Catering Manager
Cheryl Cariker, Banquet Supervisor

Please be advised that our prices are subject to change until a deposit is received.

If you have concerns or questions related to your banquet needs, please feel free to call us at
1-800-634-6505 Toll Free
702-388-2608 Local





REFRESHMENTS

Price per gallon

Coffee, decaf, hot tea or iced tea	\$38
Orange, cranberry or apple juice	\$38
Fruit punch	\$22
Pink lemonade	\$26
Champagne punch or mimosa (orange juice with champagne)	\$38

Price per item

Specialty fruit juices (passion orange or guava)	\$4
Assorted soft drinks	\$2 ⁵⁰
Bottled water	\$1 ²⁵
Fresh whole milk	\$3 ⁷⁵

BAKERY FRESH

Price per dozen

Assorted breakfast pastries	\$32
Assorted donuts	\$32
Assorted muffins	\$32
Assorted bagels	\$32
Fresh baked croissants	\$32
Assorted French pastries	\$45
Malasadas	\$25
Assorted cookies	\$30
Fudge brownies	\$30
Assorted granola bars	\$28
Bags of chips or pretzels	\$25
Chocolate dipped strawberries (seasonal)	\$38

Price per item

Assorted fruit or cream pies	\$32
No sugar added pies	\$33

Add 18% gratuity and current sales tax to all of the above prices.



CAKES

STANDARD SHEET CAKE FLAVORS

White cake or chocolate cake

SPECIALTY FLAVORS (ADD 12%)

Marble, carrot, banana or red velvet cake

STANDARD SHEET CAKE FILLING CHOICES

Bavarian cream, strawberry, cherry, pineapple,
chocolate mousse or chocolate fudge

SPECIALTY SHEET CAKE FILLING CHOICES (ADD 12%)

Cream cheese, fresh strawberries, fresh bananas or peaches

STANDARD SHEET CAKE ICING CHOICES

Vanilla icing, chocolate icing or butter cream

SPECIALTY SHEET CAKE ICING CHOICES (ADD 12%)

Cream cheese or chocolate ganache

10" round cake serves 20	\$62 each
Half sheet cake serves 48	\$175 each
Full sheet cake serves up to 96	\$250 each

WEDDING CAKE

Standard two tier 8" & 10"	serves 35	\$370 each
Standard three tier 8", 10" & 12"	serves 60	\$450 each
Wedding cake bride & groom cake top		\$80

Wedding Cakes include colored rose frosting décor, white icing, Bavarian cream & strawberry filling.
There is an additional \$3.00 per person cake cutting fee for any cakes brought in from an outside vendor and served in our facility.
Any items not listed may be available upon request. Add 18% gratuity and current sales tax to all of the above prices.



BREAKFAST

CONTINENTAL BREAKFAST

\$17⁹⁹ per person

Assorted breakfast pastries, muffins and croissants
 Butter and preserves
 Fresh seasonal fruits
 Orange juice, cranberry juice, apple juice
 Coffee, tea, decaf, brewed iced tea

TRADITIONAL BREAKFAST BUFFET

\$21⁹⁹ per person

Choice of Two Meats:

Sausage links, crispy bacon, corned beef hash, sliced ham or portuguese sausage

Assorted breakfast pastries, muffins and croissants
 Butter and preserves
 Fresh seasonal fruits
 Country fresh scrambled eggs
 Steamed rice and breakfast potatoes
 Waffles or french toast with maple syrup
 Orange juice, cranberry juice, apple juice
 Coffee, tea, decaf, brewed iced tea

EXECUTIVE BREAKFAST BUFFET***

\$25⁹⁹ per person

Assorted donuts, bagels, croissants and cinnamon rolls
 Butter, preserves and cream cheese
 Fresh seasonal fruits with yogurt dip
 Country fresh scrambled eggs
 Eggs benedict
 New York steak
 Steamed rice and breakfast potatoes
 Waffles with maple syrup
 Orange juice, cranberry juice and apple juice
 Coffee, tea, decaf, brewed iced tea

50 person minimum for any buffet service. Add 18% gratuity and current sales tax to all of the above prices.
 ***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

MIDD MORNING

BRUNCH BUFFET

\$27⁹⁹ per person

Tossed greens with assorted dressings
Seafood salad
Fresh sliced fruits
Country fresh scrambled eggs
Crispy bacon and portuguese sausage
Southern fried chicken
Steamed rice and mashed potatoes
Assorted breakfast pastries
Croissants with butter and jelly
Bagels with cream cheese
Orange juice, cranberry juice, apple juice
Coffee, tea, decaf, brewed iced tea

DELI BUFFET

\$25⁹⁹ per person

Soup of the day
Tossed greens with assorted dressings
Fresh sliced fruits
Seafood salad and macaroni salad
Sliced turkey, ham, roast beef and salami
Tuna spread and chicken spread
Sliced American, Swiss and provolone cheeses
Rye, whole wheat, white and rolls
Iceberg lettuce, sliced tomatoes, red onions, cucumber slices
Carrot and celery sticks, cherry peppers, pickle spears
Olives, radishes and potato chips
Assorted cookies and brownies
Fruit punch, coffee, tea, decaf, brewed iced tea

50 person minimum for any buffet service. Add 18% gratuity and current sales tax to all of the above prices.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.





LUNCH BUFFET

TWO ENTRÉES BUFFET \$26⁹⁹
THREE ENTRÉES BUFFET \$28⁹⁹

CHOICE OF FOUR SALADS

Tossed greens with assorted dressings, seafood salad, macaroni salad, potato salad, cucumber salad, marinated pasta salad, Caesar salad, fresh sliced fruits, vegetable relish tray, Chinese chicken salad, four bean salad, spinach salad, Italian antipasto salad

CHOICE OF ENTRÉES

Herb baked chicken, honey dipped fried chicken, teriyaki chicken, lemon chicken, grilled pork chops, sweet and sour pork, Chinese pepper steak, beef stroganoff, barbecue spareribs, teriyaki beef, Yankee pot roast, London broil with mushroom sauce, deep fried catfish, stuffed sole, seafood Newberg, pan fried tilapia

CHOICE OF TWO STARCHES

Savory rice pilaf, brown rice, steamed rice, au gratin potatoes, vegetable fried rice, twice baked potatoes, rosemary and garlic red potatoes, country mashed potatoes, macaroni and cheese, ranch style baked beans, fettuccine alfredo

CHOICE OF ONE VEGETABLE

Home-style green beans, oriental vegetables stir-fry, herb buttered corn, sautéed mushrooms, asparagus, Italian blend vegetables, corn cobbettes, honey pecan baby carrots, broccoli florets, creamed spinach, fresh bouquetière of vegetables

CHOICE OF ONE DESSERT

Assorted fruit pies, assorted cream pies, strawberry shortcake, vanilla ice cream, hot apple dumplings with rum raisin sauce, assorted fruit tarts, homemade bread pudding, assorted cookies and brownies, fruit topped cheesecakes, sheet cake (\$25 additional for decoration or logo on sheet cake)

Above buffets include rolls and butter, coffee, tea, decaf and brewed iced tea.

Add 18% gratuity and current sales tax to all of the above prices. *Add Prime Rib at \$6 per person. There is an \$85 carving fee for each carved item. 50 person minimum for any buffet service or service charge of \$150 if the minimum is not met.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

PLATED LUNCH ENTREES

ROAST BREAST OF CHICKEN WITH MARSALA SAUCE

\$25⁹⁹

Mashed potatoes and asparagus

CRISP SAUTÉED ATLANTIC SALMON***

\$29⁹⁹

Shrimp pilaf with wild mushroom and sautéed squash

ROAST BREAST OF CHICKEN WITH YUKON GOLD POTATO PUREE

\$26⁹⁹

Haricot vert and madeira sauce

PETITE FILET WITH FINGERLING POTATOES***

\$32⁹⁹

Oyster mushrooms, green beans and cabernet reduction sauce

ROAST BREAST OF CHICKEN PROVENCAL

\$27⁹⁹

Pappardelle pasta and baby carrots

CHINESE COMBO

\$25⁹⁹

Vegetable fried rice, beef broccoli, Chinese spareribs and egg rolls

CHOICE OF ONE DESSERT

Strawberry shortcake with macerated strawberries, chocolate dobash, fresh berries and berry coulis, individual fruit topped cheesecake or tiramisu

All above dinners served with house salad and house dressing, rolls and butter, coffee, tea, decaf and iced tea.

Add 18% gratuity and current sales tax to all of the above prices.

30 person minimum for any plated service or service charge of \$150 if the minimum is not met.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.





PLATED LUNCH ENTREES

CRISP SAUTÉED ATLANTIC SALMON***

\$23⁹⁹

Yukon Gold potato puree, baby carrots and lemon butter cream

PRIME RIB***

\$29⁹⁹

Sliced prime rib, au jus, baked potato and herb buttered corn

KOREAN KALBI RIBS

\$25⁹⁹

Grilled marinated ribs, steamed rice and macaroni salad

ST. LOUIS BARBECUE RIBS

\$25⁹⁹

Tender baby backs, twice baked potato and coleslaw

PETITE FILET & SHRIMP COMBO***

\$35⁹⁹

Grilled filet with deep fried fantail shrimp, wild rice and haricot verts

CHOICE OF ONE DESSERT

Strawberry shortcake with macerated strawberries, chocolate dobash, fresh berries and berry coulis, individual fruit topped cheesecake or tiramisu

All above dinners served with house salad and house dressing, rolls and butter, coffee, tea, decaf and iced tea.
Add 18% gratuity and current sales tax to all of the above prices.

30 person minimum for any plated service or service charge of \$150 if the minimum is not met.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

DINNER BUFFET

TWO ENTRÉES BUFFET: \$31⁹⁹ PER PERSON
THREE ENTRÉES BUFFET: \$34⁹⁹ PER PERSON
FOUR ENTRÉES BUFFET: \$37⁹⁹ PER PERSON

CHOICE OF FOUR SALADS

Tossed greens with assorted dressings, seafood salad, macaroni salad, potato salad, cucumber salad, marinated pasta salad, Italian antipasto salad, fruits ambrosia, marinated mushrooms, Caesar salad, fresh sliced fruits, vegetable relish tray, Chinese chicken salad, spinach salad

CHOICE OF ENTRÉES

Huli-huli chicken, teriyaki chicken, breast of chicken marsala, chicken piccata, herb roasted chicken, chicken cordon bleu, eggplant parmigiana, baked orange roughly, salmon with tarragon lemon butter or dill cream, Cantonese shrimp, charbroiled tuna, deep fried catfish, baked mahi mahi, roast pork loin, short ribs jardinière, barbecue pork ribs, beef bourguignon, London broil with mushroom sauce, teriyaki beef short ribs, beef and broccoli, **carved turkey, **carved ham, **carved prime rib*

CHOICE OF TWO STARCHES

Steamed rice, wild rice, twice baked potatoes, savory rice pilaf, vegetable fried rice, brown rice, baked potato with condiments, buttered parsley potatoes, rosemary and garlic red potatoes, au gratin potatoes, whipped mashed potatoes, penne pasta primavera, macaroni and cheese

CHOICE OF ONE VEGETABLE

Green beans amondine, oriental vegetables stir-fry, herb buttered corn, zucchini and yellow squash medley, honey pecan baby carrots, sautéed mushrooms, Brussel sprouts, asparagus, Italian blend vegetables, eggplant parmigiana, corn cobbettes, broccoli topped with cheese, fresh bouquetiere of vegetables

CHOICE OF ONE DESSERT

Assorted fruit pies, assorted cream pies, chocolate mousse, strawberry shortcake, chocolate decadence, assorted fruit tarts, vanilla ice cream, black forest cake, key lime cheesecake, carrot cake, cobbler (apple or peach), fruit topped cheesecakes, assorted layered cakes, sheet cake (\$25 additional for decorations or logo on sheet cake)

Above buffets include rolls and butter, coffee, tea, decaf and brewed iced tea.
Add 18% gratuity and current sales tax to all of the above prices.*Add Chef Carved Prime Rib at \$6 per person.
**There is a \$85 carving fee for each carved item.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



DINNER BUFFET SPECIALTIES

PRIME RIB AND SEAFOOD***

\$45⁹⁹

Tossed greens with assorted dressings, fresh fruit salad, seafood salad, chef carved prime rib, shrimp scampi, steamed snow crab with drawn butter, steamed rice, roasted red and garlic potatoes, steamed broccoli with cheese and strawberry shortcake

EMPEROR'S FEAST***

\$41⁹⁹

Tossed greens with assorted dressings, crab salad, cucumber namasu, teriyaki rib-eye, breast of chicken katsu, butterfish misoyaki, pork tofu, steamed rice, vegetable nishime, and dobash cake

ISLANDER'S FAVORITES

\$40⁹⁹

Tossed greens with assorted dressings, kimchi, macaroni salad, Korean kalbi ribs, chicken adobo, shrimp tempura, char siu chow fun, steamed rice, oyster sauce bok choy, and guava chiffon cake

TEXAS BARBECUE***

\$34⁹⁹

Tossed greens with assorted dressings, coleslaw, potato salad, sliced smoked brisket of beef, rotisserie chicken, barbecued pork ribs, steamed rice, country mashed potatoes, ranch style baked beans, corn cobbettes and hot peach cobbler

Above buffets include rolls and butter, coffee, tea, decaf and brewed iced tea.
50 person minimum for any buffet service or service charge of \$150 if the minimum is not met.
Add 18% gratuity and current sales tax to all of the above prices.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

DINNER BUFFET SPECIALTIES

SOUTH OF THE BORDER

\$36⁹⁹

Jicama salad, chips and salsa (hot, medium or mild) fresh slices fruits, taco shells, fajitas (chicken or steak), seasoned ground beef, cheese enchiladas, seafood ceviche, shredded lettuce, diced tomatoes, jalapeños, sour cream, pico de gallo, shredded cheese, refried beans, Spanish rice and churros

TASTE OF ITALY

\$42⁹⁹

Red and yellow tomatoes with bufala mozzarella, basil and balsamic vinegar, prosciutto and melon with figs and arugula, pesto pasta salad with asparagus and cherry tomatoes, classic Caesar salad, focaccia croutons and parmigiano-reggiano, chilled beef tenderloin sliced thin with marinated artichokes, grilled vegetables, olives and garlic croustade, penne arrabiata, fettuccini alfredo, eggplant parmesan, Choice of one: chicken cacciatore, veal piccata or marsala, broccoli rabe, garlic, olive and white wine, tiramisu, cannoli and assorted biscotti

HAWAIIAN STYLE LUAU

\$42⁹⁹

Tossed greens with assorted dressings, lomi-lomi salmon, Hawaiian macaroni salad, kalua pork, cabbage, chicken long rice, big island short ribs, laulau, poi, steamed rice, baked sweet potato, and pineapple upside down cake

CHINESE STYLE BUFFET

\$38⁹⁹

Chinese chicken salad, chilled Mandarin oranges, seasonal sliced fruits, octopus cucumber salad, baby bok choy with shitake mushrooms and oyster sauce, steamed rice, fried rice or vegetable lo mein, Chinese style salmon with ginger, garlic and cilantro, sweet and sour pork or chicken, beef and broccoli and mango cheesecake

Above buffets include rolls and butter, coffee, tea, decaf. and brewed iced tea.
50 person minimum for any buffet service or service charge of \$150 if the minimum is not met.
Add 18% gratuity and current sales tax to all of the above prices.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



PLATED FUNCTIONS

DARK BEER AND GINGER BRAISED SHORT RIBS

\$45⁹⁹

Yukon Gold potato puree and ginger carrot

FILET WITH PEPPER GRILLED SHRIMP, SAUCE POIVRE***

\$40⁹⁹

Garlic mashed potatoes and haricot vert

ROAST PRIME RIB WITH AU JUS***

\$37⁹⁹

Baked potato and sautéed mixed squash

CHARBROILED RIBEYE***

\$37⁹⁹

Potato au gratin and asparagus

KOREAN KALBI RIBS

\$34⁹⁹

Steamed rice, macaroni salad, soy glazed onions, kimchi and spicy grilled bok choy

FILET MIGNON WITH POTATO GRATIN***

\$37⁹⁹

Roasted pearl onion and wild mushrooms and bordelaise sauce

TERIYAKI CHICKEN BREAST

\$33⁹⁹

Vegetable fried rice and Chinese broccoli

CHOICE OF ONE DESSERT

Strawberry shortcake with macerated strawberries, chocolate dobash, fresh berries and berry coulis, individual fruit topped cheesecake or tiramisu

All above dinners served with house salad and house dressing, rolls and butter, coffee, tea, decaf and iced tea.
30 person minimum for any plated service or service charge of \$150 if the minimum is not met.

Add 18% gratuity and current sales tax to all of the above prices.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.





PLATED FUNCTIONS

ROAST BREAST OF CHICKEN WITH MARSALA SAUCE

\$33⁹⁹

Fettuccini pasta and baby carrot

(VEGETARIAN) ROAST VEGETABLE AND PORTOBELLO STACK

\$33⁹⁹

Pappardelle pasta and roast tomato coulis

CHINESE STYLE SALMON***

\$33⁹⁹

Vegetable fried rice and shitake mushroom

MISO BUTTERFISH WITH YUZU MISO***

\$34⁹⁹

Steamed rice and baby bok choy

CRISP SAUTÉED ATLANTIC SALMON***

\$34⁹⁹

Wild rice and mushroom pilaf, sautéed squash and mushroom jus

(GLUTEN FREE) ROASTED ALASKAN HALIBUT WITH PEI MUSSELS***

\$37⁹⁹

Spicy tomato coulis and julienne vegetables

CHOICE OF ONE DESSERT

Strawberry shortcake with macerated strawberries, chocolate dobash, fresh berries and berry coulis, individual fruit topped cheesecake or tiramisu

All above dinners served with house salad and house dressing, rolls and butter, coffee, tea, decaf and iced tea.
30 person minimum for any plated service or service charge of \$150 if the minimum is not met.

Add 18% gratuity and current sales tax to all of the above prices

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

HORS D'OEUVRES***

CHOICE OF SIX ITEMS \$29⁹⁵
CHOICE OF EIGHT ITEMS \$32⁹⁵

COLD

Seasonal fruit display and garden vegetable crudité
Smoked salmon mousse on poppy seed bagel chip
Stuffed deviled eggs
Grilled vegetable bruschetta
Spicy tuna tartar in cucumber cup
Melon with prosciutto
Tomato & kalamata olive bruschetta

HOT

Pork and vegetable egg rolls with plum sauce or hot mustard
1oz. beef meatballs | Swedish, teriyaki, sweet & sour or barbecue
Stuffed mushrooms with seafood
Deep fried fantail shrimp with cocktail sauce
Chicken wings | hot, mild or barbecue
Pork pot stickers with ginger soy dipping sauce
Scallops wrapped with bacon and smoky barbeque sauce
Roasted beef skewers | choice of teriyaki or spicy Mongolian
Pork wonton with dipping sauce
Potato skins topped with broccoli, cheddar and bacon
Pork spareribs | Chinese, barbecue or teriyaki
Chicken satay | choice of teriyaki, plum sauce or peanut sauce
Italian sausage stuffed mushroom
Assorted mini quiche
Blackened chicken satay
Mini beef wellington with madeira sauce
Deep fried coconut encrusted shrimp | choice of plum sauce or sweet chili

SUSHI STATION* \$14⁹⁵**

Served with pickled ginger wasabi

Assorted maki, California rolls,
inari and tuna rolls

CHILLED SEAFOOD ON ICE* \$21⁹⁵**

Served with lemon wedges and cocktail sauce. Four dozen minimum

Jumbo shrimp
Snow crab claws
Chilled oysters on the 1/2 shell

50 person minimum for any hors d'oeuvre service or service charge of \$150 if the minimum is not met.
Add 18% gratuity and current sales tax to all of the above prices.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

RECEPTION DISPLAYS

DOMESTIC AND IMPORTED CHEESE DISPLAY

\$150

With assorted crackers
(Serves 25-35)

ANTIPASTO PLATTER

\$150

Assortment of grilled and marinated vegetables,
roasted peppers, olives, cured meats,
cheeses & artisan Italian breads
(Serves 25-35)

FRESH MELON, TROPICAL FRUIT AND BERRY DISPLAY

\$125

(Serves 25-35)

GARDEN VEGETABLE CRUDITÉS

\$100

Served with ranch and balsamic vinaigrette
(Serves 25-35)

FINGER SANDWICH TRAY

\$59

Assortment of four different kinds of spreads on white and dark bread.
(100 Pieces, Serves 25 people)

SMOKED SALMON

\$150

Sourdough toast, chopped red onions and crème fraîche
(Serves 25 people)

CHILLED BEEF TENDERLOIN***

\$225

Sliced thin with marinated artichokes,
grilled vegetables, olives and garlic croustade
(Serves 25 people)

Add 18% gratuity and current sales tax to all of the above prices.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



CARVING STATIONS

BONELESS ROAST PRIME RIB, AU JUS***

\$500 each

Creamed horseradish
Serves 50 persons

BAKED VIRGINIA HAM

\$450 each

Rum raisin sauce
Serves 50 persons

ROAST TURKEY BREAST

\$425 each

Cranberry sauce and giblet gravy
Serves 50 persons

TENDERLOIN OF BEEF***

\$575 each

Bordelaise and béarnaise sauces
Serves 50 persons

There is a \$85 carving fee for each carved item. 50 person minimum for any buffet service and for each specialty station.

Add 18% gratuity and current sales tax to all of the above prices.

***HEALTH WARNING: Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

BAR SERVICE

DOMESTIC BEERS

Budweiser, Budweiser Light, MGD, Miller Lite, Coors, Coors Light, and O'Doul's

IMPORTED AND SPECIALTY BEERS

Heineken, Corona, Sam Adams, Stella Artois, New Castle and Shock Top
(Other beers available. Please inquire.)

SPIRITS

CALL BRANDS

Canadian Whiskey
Stolichnaya
José Cuervo Gold
Jack Daniel's

Scotch Whiskey
Tanqueray
Canadian Club
Christian Brothers

Bourbon Whiskey
Bayou Rums
J & B

PREMIUM BRANDS

Ketel One
Patrón Silver
Dewar's White Label

Bombay Sapphire
Crown Royal
Courvoisier

Myers Dark
Johnny Walker Black

Hosted bars are available either by the drink or per person by the hour. Cash bars are available by the drink.
Bar set up fee of \$150.00 for all bars plus current sales tax.

AUDIO VISUAL EQUIPMENT

All items listed are charged per item per four hours. Any item not listed may be available upon request.

XLR Cable	\$10
HDMI Cord	\$10
TV Monitor	\$75
iPod Cable	\$30
Digital Video Diskette Player	\$35
Screen	\$50
Cassette/CD Player	\$50
Microphone	\$30
Flipchart with Pad and Pens	\$25
Tripod Easel	\$20
LCD Projector and Screen	\$150
Dance Floor	\$250



CALIFORNIA

HOTEL CASINO LAS VEGAS

Ceiling Height 11'

Ohana Room	2914 sq. ft.	150 capacity rounds	150 capacity classrooms
Maile Room	1428 sq. ft.	80 capacity rounds	50 capacity classrooms
Both	4342 sq. ft.	350 capacity rounds	220 capacity classrooms
Aloha Room	717 sq. ft.	40 capacity rounds	30 capacity classrooms



FREMONT

HOTEL & CASINO

Ceiling Height 9'

Platinum Room	3600 sq. ft.	170 capacity rounds	170 capacity classrooms
Gold Room	1850 sq. ft.	100 capacity rounds	80 capacity classrooms
Silver Room	1880 sq. ft.	110 capacity rounds	220 capacity classrooms
All Three	7330 sq. ft.	450 capacity rounds	220 capacity classrooms
Bronze Room	1100 sq. ft.	Conference 14 capacity	
Copper Room	900 sq. ft.	Conference 10 capacity	



MAIN STREET

STATION

Ceiling Height 10'

Social Club	2500 sq. ft.	120 capacity rounds	100 capacity classrooms
Pullman Grill Restaurant		Existing Setup	