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.
CONTINENTAL BREAKFAST
$17.99 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
$21.99 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***
$25.99 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.
BRUNCH BUFFET
$27.99 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
$25.99 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.
TWO ENTRÉES BUFFET $26.99
THREE ENTRÉES BUFFET $28.99

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 bouquetsière 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
$25.99
Mashed potatoes and asparagus

CRISP SAUTÉED ATLANTIC SALMON***
$29.99
Shrimp pilaf with wild mushroom and sautéed squash

ROAST BREAST OF CHICKEN WITH YUKON GOLD POTATO PUREE
$26.99
Haricot vert and madeira sauce

PETITE FILET WITH FINGERLING POTATOES***
$32.99
Oyster mushrooms, green beans and cabernet reduction sauce

ROAST BREAST OF CHICKEN PROVENCAL
$27.99
Pappardelle pasta and baby carrots

CHINESE COMBO
$25.99
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***
$23.99
Yukon Gold potato puree, baby carrots and lemon butter cream

PRIME RIB***
$29.99
Sliced prime rib, au jus, baked potato and herb buttered corn

KOREAN KALBI RIBS
$25.99
Grilled marinated ribs, steamed rice and macaroni salad

ST. LOUIS BARBECUE RIBS
$25.99
Tender baby backs, twice baked potato and coleslaw

PETITE FILET & SHRIMP COMBO***
$35.99
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: $31.99 PER PERSON
THREE ENTRÉES BUFFET: $34.99 PER PERSON
FOUR ENTRÉES BUFFET: $37.99 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 roughy, 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.
PRIME RIB AND SEAFOOD***
$45.99
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***
$41.99
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
$40.99
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***
$34.99
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
$36.99
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
$42.99
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
$42.99
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
$38.99
Chinese chicken salad, chilled Mandarin oranges, seasonal sliced fruits, octopus cucumber salad, baby bok choy with shiitake 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.**
DARK BEER AND GINGER BRAISED SHORT RIBS
$45.99
Yukon Gold potato puree and ginger carrot

FILET WITH PEPPER GRILLED SHRIMP, SAUCE POIVRE***
$40.99
Garlic mashed potatoes and haricot vert

ROAST PRIME RIB WITH AU JUS***
$37.99
Baked potato and sautéed mixed squash

CHARBROILED RIBEYE***
$37.99
Potato au gratin and asparagus

KOREAN KALBI RIBS
$34.99
Steamed rice, macaroni salad, soy glazed onions, kimchi and spicy grilled bok choy

FILET MIGNON WITH POTATO GRATIN***
$37.99
Roasted pearl onion and wild mushrooms and bordelaise sauce

TERIYAKI CHICKEN BREAST
$33.99
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.
ROAST BREAST OF CHICKEN WITH MARSALA SAUCE
$33.99
Fettuccini pasta and baby carrot

(VEGETARIAN) ROAST VEGETABLE AND PORTOBELLO STACK
$33.99
Pappardelle pasta and roast tomato coulis

CHINESE STYLE SALMON***
$33.99
Vegetable fried rice and shitake mushroom

MISO BUTTERFISH WITH YUZU MISO***
$34.99
Steamed rice and baby bok choy

CRISP SAUTÉED ATLANTIC SALMON***
$34.99
Wild rice and mushroom pilaf, sautéed squash and mushroom jus

(GLUTEN FREE) ROASTED ALASKAN HALIBUT WITH PEI MUSSELS***
$37.99
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 $29.95
CHOICE OF EIGHT ITEMS $32.95

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*** $14.95

Assorted maki, California rolls, inari and tuna rolls

CHILLED SEAFOOD ON ICE*** $21.95

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

Served with lemon wedges and cocktail sauce. Four dozen minimum

Served with pickled ginger wasabi

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.
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.

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.
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
Scotch Whiskey
Bourbon Whiskey
Stolichnaya
Tanqueray
Bayou Rums
José Cuervo Gold
Canadian Club
J & B
Jack Daniel’s
Christian Brothers

PREMIUM BRANDS
Ketel One
Bombay Sapphire
Myers Dark
Patrón Silver
Crown Royal
Johnny Walker Black
Dewar’s White Label
Courvoisier

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>XLR Cable</td>
<td>$10</td>
</tr>
<tr>
<td>HDMI Cord</td>
<td>$10</td>
</tr>
<tr>
<td>TV Monitor</td>
<td>$75</td>
</tr>
<tr>
<td>IPod Cable</td>
<td>$30</td>
</tr>
<tr>
<td>Digital Video Diskette Player</td>
<td>$35</td>
</tr>
<tr>
<td>Screen</td>
<td>$50</td>
</tr>
<tr>
<td>Cassette/CD Player</td>
<td>$50</td>
</tr>
<tr>
<td>Microphone</td>
<td>$30</td>
</tr>
<tr>
<td>Flipchart with Pad and Pens</td>
<td>$25</td>
</tr>
<tr>
<td>Tripod Easel</td>
<td>$20</td>
</tr>
<tr>
<td>LCD Projector and Screen</td>
<td>$150</td>
</tr>
<tr>
<td>Dance Floor</td>
<td>$250</td>
</tr>
</tbody>
</table>
### California Hotel & Casino, Las Vegas

<table>
<thead>
<tr>
<th>Room</th>
<th>Ceiling Height</th>
<th>Capacity Rounds</th>
<th>Capacity Classrooms</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ohana Room</td>
<td>11'</td>
<td>150</td>
<td>150</td>
</tr>
<tr>
<td>Maile Room</td>
<td></td>
<td>80</td>
<td>50</td>
</tr>
<tr>
<td>Both</td>
<td></td>
<td>350</td>
<td>220</td>
</tr>
<tr>
<td>Aloha Room</td>
<td></td>
<td>40</td>
<td>30</td>
</tr>
</tbody>
</table>

### Fremont Hotel & Casino

<table>
<thead>
<tr>
<th>Room</th>
<th>Ceiling Height</th>
<th>Capacity Rounds</th>
<th>Capacity Classrooms</th>
</tr>
</thead>
<tbody>
<tr>
<td>Platinum Room</td>
<td>9'</td>
<td>170</td>
<td>170</td>
</tr>
<tr>
<td>Gold Room</td>
<td></td>
<td>100</td>
<td>80</td>
</tr>
<tr>
<td>Silver Room</td>
<td></td>
<td>110</td>
<td>220</td>
</tr>
<tr>
<td>All Three</td>
<td></td>
<td>450</td>
<td>220</td>
</tr>
<tr>
<td>Bronze Room</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Copper Room</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Main Street Station

<table>
<thead>
<tr>
<th>Room</th>
<th>Ceiling Height</th>
<th>Capacity Rounds</th>
<th>Capacity Classrooms</th>
</tr>
</thead>
<tbody>
<tr>
<td>Social Club</td>
<td>10'</td>
<td>120</td>
<td>100</td>
</tr>
<tr>
<td>Pullman Grill Restaurant</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>