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While you may select from any of these chef-crafted menus, our team is happy to custom tailor the perfect menu to fit your guests' dietary needs, tastes and styles

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Prices do not include a taxable service charge of 21% and applicable taxes. Items and prices are subject to change.

*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked





FOOD & BEVERAGE POLICIES

CATERING GENERAL GUIDELINES

All event requirements are due to your Catering representative no later than forty-five (45) days prior to your function. Catering office must receive signed Banquet Event Order(s) and Estimated Banquet Check(s) no less than thirty (30) days prior to the event.

Tax-exempt organizations must furnish a valid certificate of exemption to Catering office thirty (30) days prior to event.

A 21% service charge and current Nevada sales tax will be added to all applicable charges.

Buffet designed to last 1½ hours.

No food or beverages will be permitted into banquet space from outside premises.

Food or beverages cannot be removed from the banquet facilities.

GUARANTEES

Your guaranteed guest count is due at time of contract. Your Guaranteed Guest Count is the lowest number of guests you know will be attending your event. After this number is given, it cannot be lowered, but may be increased. An updated guest count is due at fourteen (14) days prior to your event, and a final count at seven (7) days prior to your event.

LABOR FEES

\$150 Bartender fee will apply per bartender.

\$200 Labor fee will apply per Chef attendant.

\$100 Day of labor reset fee

A notation of “++” means tax and service charge apply.

ADDITIONAL FEES

Corkage fees of bottles of wine and champagne are subjected to a \$20.00 per person service charge.

Outside vendor cakes/cupcakes are subject to a \$3 per person service charge

PAYMENTS

Payments shall be made in advance of function, unless credit has been established, in which event a 25% deposit is required at the time of signing the contract and an additional payment will be required forty-eight (48) hours before the event.

The Banquet Event Order (BEO) outlines all goods and services ordered by the client. Client's signature is required on the BEO and represents an agreement and approval. All banquet checks presented prior to final billing are subject to audit and may vary from final invoiced banquet checks.

SPECIAL DIETS

Our banquet culinary team can accommodate the following common food allergies with advance notice of fourteen (14) days:

Wheat/Gluten Free GF, Dairy Free/Lactose Intolerant, Vegetarian/Vegan V/VG

PLATED MENUS

For all plated menus served with multiple entrée choices, all guests must be served the same salad and dessert course.

Guarantee of each entrée selection is due to Catering Manager at least fourteen (14) business days prior to event.

Guest entrée selection must be identified on place card provided by host.





BREAKFAST & BRUNCH

CONTINENTAL & LIGHT BREAKFAST BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

CLASSICAL CONTINENTAL 20

- Croissants, assorted muffins and Danish pastries
- Butter, assorted jellies
- Small fruit tray
- Orange, apple, grapefruit, pineapple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee, tea

DELUXE CONTINENTAL 22

- Croissants, assorted muffins and Danish pastries
- Bagels with cream cheese
- Plain and flavored yogurt with granola
- Butter, assorted jellies
- Orange, apple, grapefruit, pineapple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee, tea

THE SUNRISE 25

- Assorted whole fruits  
- Croissants, assorted muffins and Danish pastries
- Butter, assorted jellies
- Plain and flavored yogurts with granola 
- Orange, apple, grapefruit, pineapple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee, tea

 GLUTEN FREE  VEGETARIAN





BREAKFAST & BRUNCH

PLATED BREAKFASTS

Minimum 50 guests. Priced per guest.

Your guests will arrive to find assorted pastries with butter and assorted jellies, apple, orange, grapefruit, pineapple and cranberry juices, freshly brewed Sam's Town signature coffee, decaf and tea. Entrées are then served by our experienced banquet staff.

CHILAQUILES 25

Scrambled eggs with your choice of chorizo, sausage or bacon, tortilla chips, cheddar cheese in red sauce, topped with sour cream

ALL AMERICAN 25

Scrambled eggs with your choice of sausage links, or hickory-smoked bacon, served with hash brown potatoes and biscuits with assorted jellies

NEW YORK STEAK & EGGS 35

Grilled steak with scrambled eggs, hash brown potatoes and biscuits with assorted jellies







BREAKFAST & BRUNCH






FULL BREAKFAST BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.


THE CLASSIC 35

- Fresh fruit  
- Fluffy scrambled eggs*
- Veggie scrambled eggs
- Hickory-smoked bacon and breakfast sausage
- Breakfast potatoes
- Croissants, assorted muffins and Danish pastries
- Butter and assorted jellies
- Orange, apple, grapefruit, pineapple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and tea

BAJA BREAKFAST 35

- Fresh fruit  
- Chorizo with eggs
- Hickory-smoked bacon and breakfast sausage links
- Refried beans 
- Flour and corn tortillas
- Fresh salsa bar  
- Croissants, assorted muffins and Danish pastries
- Butter and assorted jellies
- Orange, apple, grapefruit, pineapple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and tea

SOUTHERN MORNING 40

- Fresh fruit  
- Fluffy scrambled eggs
- Southern fried chicken
- Homestyle waffles
- Biscuits and country gravy
- Cheddar cheese grits
- Croissants, assorted muffins and Danish pastries
- Butter and assorted jellies
- Orange, apple, grapefruit, pineapple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and tea

 GLUTEN FREE

 VEGETARIAN





LUNCH

LUNCH BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.



FIELD OF GREENS 28

Tomatoes with fresh mozzarella  

Grilled vegetable pasta salad 

Potato salad

Mixed greens  

Diced grilled chicken, sliced mushrooms, bacon, shredded cheese, black olives, cherry tomato, cucumber, garlic croutons, chopped egg and shredded carrots  

Assorted dressings  

Dinner rolls and breadsticks

Seasonal fruit tray  

Dessert



Chef's sweet table to include cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

THAT'S A WRAP 28

Garden salad with assorted dressings  

Potato salad  

Creamy coleslaw  

Grilled chicken or grilled vegetable wraps

Club wrap, turkey, Swiss, bacon

Seasonal fruit tray  

Dessert

Chef's sweet table to include cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

 GLUTEN FREE  VEGETARIAN












LUNCH

LUNCH BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

CAFÉ AMERICANO 29

- Mixed field greens with assorted dressings  
- Pasta salad  
- Potato salad 
- Grilled chicken breast 
- Grilled hamburgers
- Assorted chips
- Sliced cheddar and Swiss, mustards, ketchup and mayonnaise
- Burger buns, green leaf lettuce, deli pickles, sliced tomatoes and red onions  





Dessert

Chef's sweet table to include cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

THE CORNER DELI 29

- Mixed greens with dressings
- Creamy coleslaw  
- Potato salad  
- Sliced deli meat display to include: honey smoked ham, fresh roast turkey and genoa salami
- Choice of tuna salad or chicken salad
- Green leaf lettuce, deli pickles, sliced tomatoes and red onions
- Swiss, cheddar and provolone
- Mustards, creamy horseradish and mayonnaise
- White, wheat, sourdough and marble rye bread, hoagie roll

Dessert

Chef's sweet table to include cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

 GLUTEN FREE  VEGETARIAN





LUNCH

LUNCH BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

DOWN HOME FISH FRY 36

Tossed garden salad with assorted dressings 🌾 🌿

Creamy coleslaw 🌾 🌿

Country potato salad 🌿

Seasonal fruit tray 🌾 🌿

Southern fried catfish

Fried shrimp 🌾

Hushpuppies

Corn cobbettes

Macaroni and cheese

Tartar sauce

Buttermilk biscuits or dinner rolls with honey and butter

Dessert

Assorted desserts

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

RED DRAGON EXPRESS 36

Garden salad with Asian dressing 🌾 🌿

Beef and broccoli

Sweet and sour chicken

Chow mein noodles

Pork-fried rice

Steamed white rice

Stir-fried vegetables 🌾

Dessert

Almond cookies & fortune cookies

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

🌾 GLUTEN FREE 🌿 VEGETARIAN





LUNCH

LUNCH BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

SOUTH OF THE BORDER 35

Mixed greens with assorted dressings 🌿 🍃

Crisp tortilla chips 🌿 🍃

Salsa bar to include: pico de gallo, fire-roasted salsa, pickled carrots and jalapeños, sliced cucumbers 🌿 🍃

Fajita-style chicken

Taco-seasoned ground beef* 🌿

Cheese enchiladas

Spanish rice

Refried beans 🌿

Flour and corn tortillas

Dessert

Assorted churros or mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

PASTA PRIMA 36

Mixed greens with assorted dressings 🌿 🍃

Pasta salad

Chicken parmesan

Orange roughy française with lemon caper butter sauce

Fresh pasta with Bolognese sauce

Chef's selection of fresh vegetables

Garlic breadsticks

Assorted rolls

Dessert

Mini tiramisu, cannoli and éclairs

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

🌿 GLUTEN FREE 🍃 VEGETARIAN





LUNCH

BOXED LUNCH

Priced per guest. Minimum 20 guests.

BOX LUNCHES 25

Sandwich - choice of one (Includes a piece of whole fresh fruit, individual bag of chips and chocolate chip cookie)

Roast beef and cheddar on baguette

Turkey and swiss on croissant

Chicken salad or tuna salad on wheat

Ham and cheddar on hoagie

Mixed green salad

PLATED LUNCH

Priced per guest. Minimum 20 guests.

PLATED LUNCHES

Salad - choice of one

Mixed greens with assorted dressings

Classic caesar salad

Entree - choice of one

Pasta Primavera 25

Seasoned vegetable, alfredo sauce

Chicken Marsala 27

Sauteed chicken breast, wild mushroom & marsala wine sauce, roasted potatoes, chef's choice of vegetable

Pan-seared salmon 32

rice pilaf, chef's choice of vegetable



GLUTEN FREE



VEGETARIAN





DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

FOOD FOR THOUGHT 42

- Tossed garden salad with assorted dressings
- Creamy cucumber and roasted red pepper salad
- Chicken marsala
- Pork loin
- Sautéed salmon in lemon butter 
- Chef's fresh vegetable selection  
- Vegetable rice pilaf
- Oven-roasted herbed potatoes  
- Assorted dinner rolls and butter

Dessert

Chef's sweet table to include assorted cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

CONSTANTINO 45

Choice of Salad

- Classic caesar salad
- Classic caesar salad with parmesan crisp
- House salad with Italian inspired toppings and dressings

Select Three Entrées

- Chicken piccata
- Chicken milanese
- Chicken parmesan
- Italian sausage and peppers
- Vegetable or meat lasagna
- Bow tie pasta with pesto
- Cavatappi pasta with alfredo sauce
- Vegetable medley
- Garlic bread and focaccia













Dessert

Chef's sweet table to include cannoli and tiramisu

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

BUBBA'S BBQ 47

- Tossed garden salad with assorted dressings  
- Beefsteak tomato, cucumber and pickled red onion salad  
- Country potato salad  
- Creamy coleslaw  
- Mesquite-smoked pork ribs
- Barbecued Atlantic salmon 
- Chili-garlic rotisserie chicken 
- Potato wedges  
- Assorted dinner rolls and butter

Dessert

Chef's sweet table to include cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

 GLUTEN FREE  VEGETARIAN








DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

CALIENTE SAM'S TOWN 50

Baja-style tossed salad with tomato roasted corn, cucumber, red onion and assorted dressings  

Salsa bar: pico de gallo, fire-roasted salsa, mexican corn, pickled carrots and jalapeños, sliced cucumbers  

Nacho-style cheese sauce Fresh tortilla chips 

Carne asada* 

Carnitas 

Spanish rice Cheese enchiladas

Refried beans Flour and corn tortillas

Guacamole  

Dessert

Chef's sweet table to include assorted desserts and churros

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

FORTUNE COOKIE 45

Asian tossed salad with assorted dressings  

Sesame cucumber and red onion salad  

Assorted dim sum to include potsticker, steamed bun and egg roll with dipping sauces

Spicy kung pao chicken

Sweet and sour pork

Chow mein

Fried rice

Steamed rice

Stir-fried vegetables

Dessert

Fortune cookies and assorted mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

 GLUTEN FREE  VEGETARIAN





DINNER



THREE-COURSE PLATED DINNER

Minimum 50 guests. Priced per guest.

MONTEREY

Choice of Salad

Classic Caesar salad with parmesan crisp

House garden salad with assorted dressings  

Choice of Entrée

55 blackened salmon filet and creole sauce

50 spinach and cheese stuffed chicken breast and cilantro cream sauce

65 six ounce filet with demi glace

70 shrimp scampi and 12 oz. ribeye steak

50 pasta with sautéed vegetables

Choice of One

Rice pilaf

Mashed potatoes

Roasted potatoes

Chef selection of vegetables

Dessert

Assorted desserts

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea





MEETINGS

MEETING BREAK PACKAGES

Minimum 20 guests. Priced per guest.

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge.

THE ELKHORN 28

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks

Breakfast

Fresh whole fruit  

Croissants, muffins and Danish pastries

Butter and assorted jellies

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and tea

Orange, apple, cranberry, grapefruit and pineapple juices

Mid-Morning Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and tea, assorted Pepsi brand soft drinks and Sam's Town bottled water

Afternoon Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and tea, assorted Pepsi brand soft drinks and Sam's Town bottled water

Freshly-baked cookies and brownies

 GLUTEN FREE  VEGETARIAN





MEETINGS

MEETING BREAK PACKAGES

Minimum 20 guests. Priced per guest.

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge.

THE DEER SPRINGS 37

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks

Breakfast

- Muffins and sticky buns
- Sausage, egg and cheese breakfast croissants
- Butter and assorted jellies
- Freshly brewed Sam's Town signature coffee, decaffeinated coffee, and a selection of Harney & Sons teas
- Orange, apple, cranberry, grapefruit and pineapple juices

Mid-Morning Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Sam's Town bottled water

Afternoon Break

- Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Sam's Town bottled water
- Selection of candy bars
- Whole fresh fruit

 GLUTEN FREE  VEGETARIAN





MEETINGS

SNACKS

Danish, croissant, donut or muffin selections (per dozen)	30
Assorted bagels & cream cheese (per dozen)	37
Assortment of open-faced finger sandwiches (per dozen)	35
Seasonal whole fresh fruit (per piece)	3
Jumbo cookies (per dozen)	36
Lemon/marble pound cake (per dozen slices)	36
Rice Krispy treats (per dozen)	30
Assortment of blonde & fudge brownies (per dozen)	32
Jumbo soft pretzels with honey mustard & cheddar cheese sauce (per dozen)	72
Assorted candy bars (each)	4
Assorted ice cream bars (each)	5
Assortment of energy/granola bars (each)	4
Assorted deluxe mixed nuts (per pound)	35
Individual bags of chips	4
Kettle chips or tortilla chips (per bowl, serves 12)	28
Freshly popped popcorn (per bowl, serves 25)	24
Vegetable or onion dip (quart)	60





MEETINGS

REFRESHMENTS

Freshly brewed Sam's Town signature coffee, regular or decaffeinated (per gallon)	45
Assortment of Harney & Sons premium teas (per gallon)	45
Cranberry, apple and pineapple juices (per quart)	18
Orange and grapefruit juices (per quart)	24
Assorted Pepsi brand soft drinks (each)	5
Sam's Town bottled water (each)	4
Chilled Panna and San Pellegrino water (1 liter)	5





PARTY

QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

SWEET MOMENTS 65

Appetizers

Spicy shrimp and avocado ceviche 

Fresh tortilla chips and nacho cheese sauce


Salsa bar to include: Pico de gallo, fire roasted salsa, guacamole, pickled carrots and jalapenos and sliced cucumbers

Salads

California field green salad with assorted dressings

Traditional caesar salad

Entrées & Sides

Carne asada* 

Chicken mole

Pork carnitas with pickled red onion

Traditional Mexican rice

Mexican corn

Cheese enchiladas

Ranchero beans or refried beans

Flour and corn tortillas

Beverages

Freshly brewed Sam's Town signature coffee, decaf, tea, lemonade and soft drinks

Desserts

Specialty tiered cake

Flan

Assorted churros and dipping sauces

Included in the Reception Package

Head table or sweetheart table for the guest of honor

Traditional banquet set up with round tables

fine china, glassware and serving pieces and choice of complimentary white, ivory, or black linens

Choice of black or white chair covers with colored sash

Dance floor

Gift table, guest book table, cake table and DJ table

 GLUTEN FREE

 VEGETARIAN





PARTY

QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.


PRINCESS PARTY 50

Appetizers

Salsa bar to include pico de gallo, fire-roasted salsa, tomatillo salsa, fresh tortilla chips and nacho cheese sauce, pickled carrots and jalapenos and sliced cucumbers

Spicy shrimp and avocado ceviche  

Entrées & Sides


Carne asada* 

Carnitas 

Shredded Chicken

Spanish rice

Cheese enchiladas 

Refried beans 

Flour and corn tortillas

Beverages

Freshly brewed Sam's Town signature coffee, decaf, tea, fruit punch and lemonade

Desserts

Sheet cake

Included in the Reception Package

Head table or sweetheart table for the guest of honor

Traditional banquet set up with round tables

Fine china, glassware, serving pieces and choice of complimentary white, ivory or black linens

Dance floor

Gift table, guest book table and DJ table



 GLUTEN FREE  VEGETARIAN





PARTY

QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

COTILLION 45

Nacho Bar

Fresh tortilla chips and nacho cheese sauce

Entrées & Sides

Fajita style chicken

Pork carnitas

Cheese enchiladas

Spanish rice

Refried beans, flour and corn tortillas

Desserts

Churros

Beverages

Freshly brewed Sam's Town signature coffee, decaf, tea, and lemonade

Included in the Reception Package

Head table or sweetheart table for the guest of honor

Traditional banquet set up with round tables Fine China, glassware, serving pieces and choice of complimentary white, ivory or black linens

Dance floor

Gift table, guest book table and DJ table

 GLUTEN FREE

 VEGETARIAN





WEDDING

WEDDINGS & CELEBRATIONS

Take the first steps of your future together in the intimate and lovely surroundings of the Sam's Town Hotel & Casino. Plan your celebration with ease and style knowing that the Sam's Town staff is here for you every step of the way.

THE CEREMONY

Our banquet or poolside facilities provide unique settings for an unforgettable day. Included in the package:

- Half-hour ceremony
- Theater-style seating
- Wedding arbor that your florist can decorate with you in mind
- Microphone
- Citrus-infused water station
- Indoor ceremonies
- Outdoor patio ceremonies
- Outdoor poolside ceremonies
- Half-hour wedding rehearsal; date and time upon availability

THE RECEPTION

Your wedding celebration will take place in one of our elegant and perfect reception rooms. Minimum 50 guests.

Included in the reception package:

- Four-hour reception
- Classic buttercream cake by Universal Bakery
- Head table or sweetheart table for the bride and groom
- Traditional banquet set up with reception rounds
- Fine china, glassware, serving pieces and choice of complimentary white, ivory or black linens
- Dance floor
- Gift table, guest book table and cake table
- Traditional champagne toast

THE PLANNING

The Sam's Town Hotel & Casino Sales & Catering staff have a prepared list of the finest florists, impeccable officiants, entertaining DJs, fun-filled photo booths and décor professionals to help you with preparation for your unforgettable day.

THE ATRIUM

- 5 - 50 people
- Complimentary bottle of sparkling wine
- White wedding arch
- Beautiful recorded wedding march music
- Banquet chairs
- \$650 Sunday through Thursday
- \$750 Friday, Saturday & Holidays
- Minister fee is an additional charge. Officiate information available





WEDDING

WEDDING BUFFET SERVICE

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

GOLDEN BRUNCH 75

Served by 2:00pm

From the Bakery

Assorted croissants, muffins and Danish pastries

Cold Buffet

Seasonal fruit

Field greens salad with fresh raspberries, almonds and blue cheese crumbs, with choice of dressings

Jumbo shrimp with cocktail sauce

Tomato, cucumber and pickled red onion salad

Yogurt parfait bar with granola, berries, dried fruits and honey

Main Course

Sliced prime rib

Hickory smoked bacon and breakfast sausage links

Blackened salmon

Veggie or denver scrambled eggs

Scrambled eggs

Scalloped potatoes

Sweet Table

Assorted pastries

Beverages

Cranberry, orange and grapefruit juices

Freshly brewed Sam's Town signature coffee, decaf coffee, tea and iced tea

Mimosas and Bloody Marys at bar

Toast

Sparkling wine is served to toast

Wedding Cake

Your choice of flavors from our bakery

*\$200 carving fee for uniform chef





WEDDING

WEDDING BUFFET SERVICE

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

THE PERFECT DAY 70

Reception

- Seasonal fruit tray
- Imported and domestic cheese display

Dinner Buffet

- Mixed greens with dressings
- Tomato, cucumber and pickled red onion salad
- Pasta salad
- Rolls and butter
- Grilled rib-eye steak with wild mushroom demi-glace*
- Chicken breast Angelo
- Seared salmon with lemon butter
- Rice pilaf
- Freshly whipped potatoes
- Chef's selection of sautéed vegetables

Beverages

- Freshly brewed Sam's Town signature coffee, decaf, tea, iced tea and lemonade

Toast

- Sparkling wine is served to toast

Wedding Cake

- Your choice of flavors from our bakery





WEDDING

PLATED SERVICE

Minimum 50 guests. Priced per guest.

I PROMISE YOU 95

First Hour Choice of four hand-passed hors d'oeuvres

Cold

- Citrus-cured salmon on cucumber
- Tomato bruschetta

Hot

- Spring roll with dipping sauces
- Chicken satay
- Tempura shrimp

Choice of Salad

- Classic caesar with crispy parmesan
- Field greens with fresh raspberries, cheese and candied walnuts

Choice of One Entrée

- Blackened salmon filet
- Spinach and cheese stuffed chicken breast with California chardonnay sauce
- 6 oz. petite filet mignon with peppercorn demi-glace*

Choice of One

- Rice pilaf
- Mashed potatoes
- Roasted potatoes
- Chef selection of vegetables

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee, tea and iced tea

Toast

Sparkling wine is served to toast

Wedding Cake

Your choice of flavors from our bakery





RECEPTION

RECEPTION MENU

Minimum 50 guests. Priced per guest.

SOCIAL 50

Choice of five hors d'oeuvres, buffet style.

Cold

- Citrus-cured salmon on cucumber
- Tomato and olive bruschetta
- Balsamic cream cheese stuffed strawberry
- Shrimp and avocado ceviche

Choice of 2 Cold Displays

- Garden vegetable platter
- Seasonal fruit tray
- Antipasto platter
- Grilled and marinated vegetable platter
- Imported and domestic cheese display

Beverage

Freshly brewed Sam's Town signature coffee, decaf coffee, tea and citrus infused water

Chef's Sweet Table

Assorted cakes and mini pastries

Hot

- Pork potstickers
- Swedish meatballs
- Assorted mini quiche
- Mini beef wellington
- Bacon-wrapped asparagus
- Blackened rib-eye kabob*
- Louisiana crab cake
- Vegetable egg roll





RECEPTION

HORS D'OEUVRES

Priced per piece

HOT

Louisiana crab cake	4
Pan-seared pork potsticker	3
Swedish meatball	2
Sesame chicken sate	3
Vegetable egg roll	2.50
Cajun chicken skewer	3
Kahlua pork	3.50
Sausage in a blanket	2.50
Mini beef Wellington	4.25

COLD

Boursin cheese and roasted garlic on crustini	2.25
Tomato and olive bruschetta	2.25
Shrimp and avocado ceviche	10
Cocktail shrimp	4.50





RECEPTION

COLD DISPLAYS

GARDEN VEGETABLE PLATTER

Broccoli, carrot, cherry tomato, celery, cucumber and squash served with house-made ranch, onion and red wine mustard dips

Small | Serves 25 - 35 | 150

Medium | Serves 50 - 70 | 220

Large | Serves 100 - 125 | 275

FRESHLY SLICED FRUIT, MELON AND BERRY DISPLAY

Small | Serves 25 - 35 | 290

Medium | Serves 50 - 70 | 320

Large | Serves 100 - 125 | 375

IMPORTED AND DOMESTIC CHEESE DISPLAY

With fresh grapes, berries, specialty mustards, artisan bread and crackers

Small | Serves 25 - 35 | 275

Medium | Serves 50 - 70 | 375

Large | Serves 100 - 125 | 475

CHARCUTERIE BOARD

Display of assorted meats, cheeses, fruit with assorted crackers

Small | Serves 25 - 35 | 300

Medium | Serves 50 - 70 | 450

Large | Serves 100 - 125 | 600





RECEPTION

RECEPTION STATIONS

Choose one or more to enhance a dinner menu

THE CARVING BOARD (Uniformed chef attendant)*

Slow-roasted prime rib*	375 Serves 35
Cajun boneless turkey breast	300 Serves 35
Bourbon-glazed ham	325 Serves 45
Steamship round of beef*	650 Serves 100
Pork loin	200 Serves 25
Whole roasted suckling pig	Market price Serves 30

To include mini rolls, sauces, flavored mayonnaise and mustards



*\$200 carving fee for uniformed chef





BAR

OPEN WINE & BEER BAR - HOURLY*

A limited stocked bar featuring domestic and import beer as well as a selection of rosé, reds, whites and a sparkling wine, priced per person for an allotted amount of time

ONE HOUR	18
TWO HOURS	22
THREE HOURS	26
FOUR HOURS	35
FIVE HOURS	40

OPEN BAR - HOURLY*

A fully stocked bar featuring our deluxe or premium beverages, priced per person for an allotted amount of time. Hourly bars do not include cognacs or cordials

ONE HOUR	22 deluxe brands 25 premium brands
TWO HOURS	27 deluxe brands 30 premium brands
THREE HOURS	35 deluxe brands 40 premium brands
FOUR HOURS	45 deluxe brands 50 premium brands
FIVE HOURS	50 deluxe brands 55 premium brands

*\$150 bartender fee per bar. One bartender per 100 guests.





BAR

OPEN BAR - CONSUMPTION*

A fully stocked bar featuring your choice of premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Prices do not include the service charge or Nevada state sales tax. Minimum purchase of \$250

DELUXE COCKTAILS	8.00
PREMIUM COCKTAILS	9.00
ULTRA PREMIUM COCKTAILS	10.00
WINES BY THE GLASS	8.00
DOMESTIC BEER	6.00
IMPORTED BEER	7.00
SOFT DRINKS	3.00
JUICES	3.00
MINERAL WATERS	3.00
CORDIALS, COGNAC & PORTS	10.00
SAM'S TOWN BOTTLED WATER	3.00

CASH BAR*

A fully stocked bar featuring premium or deluxe selections of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixer. Bartenders use a 1¼ ounce jigger for all standard drinks. Cash bar prices are inclusive of service charge and Nevada state sales tax. Minimum of \$300

DELUXE COCKTAILS	10.00
PREMIUM COCKTAILS	12.00
ULTRA COCKTAILS	13.00
WINE BY THE GLASS	9.00
DOMESTIC BEER	7.00
IMPORTED BEER	8.00
SOFT DRINKS/JUICES	3.50
MINERAL WATERS	3.50
CORDIALS, COGNACS, PORTS	12.00
SAM'S TOWN BOTTLED WATER	3.00

*\$150 bartender fee per bar. One bartender per 100 guests.





BAR

BEVERAGES

DELUXE LIQUOR BRANDS (subject to availability)

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Sauza Silver Tequila

PREMIUM LIQUOR BRANDS (subject to availability)

Titos Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Johnny Walker Red Scotch, Bacardi Rum, Rumhaven Coconut Rum, Cazadores Blanco Tequila

CORDIALS & COGNACS (subject to availability)

Baileys, Grand Marnier, Sambuca, Kahlúa, Frangelico, Amaretto Disaronno, Courvoisier, Chambord

WINES BY THE GLASS

Wind & Grace Chardonnay, Cabernet Sauvignon, Gambino Prosecco, 14 Hands Merlot, Chateau St. Michelle Riesling

DOMESTIC BEER

Coors, Coors Light, Miller Lite, O'Doul's, Blue Moon, unless otherwise requested

IMPORTED BEER

Heineken, Corona, Modelo, unless otherwise requested

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, ginger ale, club soda, tonic water

JUICES

Orange, grapefruit, cranberry and pineapple

MINERAL WATERS

Panna & Pellegrino water



SAM'S TOWN
HOTEL & GAMBLING HALL, LAS VEGAS

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