





WE TAKE CARE OF YOUR SPECIAL DAY

702-454-8020



WELCOME

QUINCEAÑERA PACKAGES

HORS D'OEUVRES

DINNER BUFFETS

COMBINATION PLATES

CARVING STATIONS

CAKES

BEVERAGES

LOCAL VENDORS

INFORMATION & POLICIES

We Look Forward to Hosting Your Special Event Call now to start planning with our sales professionals 702-454-8020



QUINCEAÑERA PACKAGES



VITE SAM'S TOWN QUINCEAÑERA 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.

NONDEROSA BALLROOM

PACKAGE INCLUDES:

MEXICAN FIESTA BUFFET UNLIMITED FOUNTAIN SODAS FOR THE ENTIRE EVENT QUINCEAÑERA CAKE CASH BAR ROUND TABLES AND CHAIRS TABLECLOTHS, NAPKINS, CHAIR COVERS & SASHES DANCE FLOOR SERVICE STAFF AND BARTENDERS BANQUET ROOM FOR SIX (6) HOURS UP UNTIL MIDNIGHT

PRICING BASED ON THE NUMBER OF GUESTS:

(100) GUESTS - ^{\$}5,529.75 (150) GUESTS - ^{\$}7,966.38 (200) GUESTS - ^{\$}10,510.31 (250) GUESTS - ^{\$}12,656.56 (300) GUESTS - ^{\$}14,929.06 (350) GUESTS - ^{\$}17,245.75 (400) GUESTS - ^{\$}19,688.69 These prices include tax & gratuity

WE DO NOT SUPPLY YOUR ENTERTAINMENT, YOU MUST HIRE YOUR OWN BAND OR DJ. YOUR DJ OR BAND MUST BRING IN THEIR OWN SOUND EQUIPMENT (SPEAKERS, MICROPHONES, AMPLIFIERS, ETC)

Additional menus attached

PRICES SUBJECT TO CHANGE

NO SAM'S TOWN LIVE

QUINCEAÑERA

PACKAGE INCLUDES:

MEXICAN FIESTA BUFFET UNLIMITED FOUNTAIN SODAS FOR THE ENTIRE EVENT QUINCEANERA CAKE CASH BAR ROUND TABLES AND CHAIRS TABLECLOTHS, NAPKINS, CHAIR COVERS & SASHES 40 X 40 FOOT PERMANENT DANCE FLOOR SERVICE STAFF AND BARTENDERS **BANQUET ROOM FOR SIX (6) HOURS UP UNTIL MIDNIGHT 30-FOOT CEILINGS NIGHT CLUB STYLE LIGHTING CONCERT STYLE SOUND PERMANENT STAGE TWO 20-FOOT HIGH DEFINITION SCREENS** PROJECTORS TO SHOW YOUR SLIDE SHOW **CURTAINED WALLS WITH COLORED LIGHTING TO COMPLIMENT YOUR COLOR SCHEME** TWO DRESSING ROOMS TO USE DURING YOUR EVENT

PRICING BASED ON THE NUMBER OF GUESTS:

(200) GUESTS - ^{\$} 12,814.31
(250) GUESTS - ^{\$} 14,960.56
(300) GUESTS - ^{\$} 17,233.06
(350) GUESTS - ^{\$} 19,549.75
(400) GUESTS - ^{\$} 21,994.15

These prices include tax & gratuity and include the technicians that will monitor your sound, run your lights, show your slideshow on the (2) large screens and take care of your band's requirements. These prices will be reduced if you only hire a DJ

WE DO NOT SUPPLY YOUR ENTERTAINMENT, YOU MUST HIRE YOUR OWN BAND OR DJ.

> Additional menus available upon request Prices will adjust based on price per person

PRICES SUBJECT TO CHANGE

QUINCEAÑERA PACKAGES







~ PACKAGE 1 2

COLD SELECTIONS:

Stuffed deviled eggs, coronets of salami, stuffed celery and California rolls*

HOT SELECTIONS:

Medium chicken wings with ranch dip, meatballs (BBQ, sweet & sour, marinara, or Swedish sauce), tempura shrimp with cocktail sauce, mini beef burritos with salsa, jalapeño poppers

1 HOUR OF SERVICE			^{\$} 19.75++ PER PERSON
1 ¹ / ₂ HOURS OF SERVICE.			^{\$} 24.75++ PER PERSON
2 HOURS OF SERVICE .			^{\$} 28.75++ PER PERSON



COLD SELECTIONS:

Fresh array of seasonal fruits, chef's choice of cold canapés

HOT SELECTIONS:

Chicken fingers with ranch dip, crab puffs, Swedish meatballs, egg rolls with plum sauce, potstickers

1 HOUR OF SERVICE			^{\$} 21.75++ PER PERSON
1 ½ HOURS OF SERVICE.			^{\$} 25.75++ PER PERSON
2 HOURS OF SERVICE .			^{\$} 30.00++ PER PERSON
3 HOURS OF SERVICE .			^{\$} 35.75++ PER PERSON

~ PACKAGE 3 🗠

COLD SELECTIONS:

Garden fresh vegetable crudites with assorted dips, chef's choice of cold canapés

HOT SELECTIONS:

Sausage & shrimp brochettes, quiche Lorraine, crab puffs, seafood filled mushroom caps

1 HOUR OF SERVICE			\$30.00++ PER PERSON
1 1/2 HOURS OF SERVICE.			^{\$} 34.00++ PER PERSON
2 HOURS OF SERVICE .			\$38.00++ PER PERSON
3 HOURS OF SERVICE .			^{\$} 40.00++ PER PERSON

CARVING STATION OR PASTA STATION CAN BE ADDED AT AN ADDITIONAL COST

Minimum guarantee of 50 guests. \$3.00++ per person surcharge will be added with a guarantee of 40 – 49 guests. Guarantee cannot fall below 40 guests on a Hors D'oeuvres Package

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**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 of these foods are consumed raw or undercooked.**



~ COLD HORS D'OEUVRES SELECTION

Minimum order of 100 pieces required

RICE WRAP				
OYSTERS ON THE HALF SHELL				. \$3.25++ EACH
STUFFED DEVILED EGGS				
STUFFED CELERY WITH BLEU CHEESE				. \$2.00++ EACH
PROSCIUTTO & MELON				
COCKTAIL SHRIMP				
CLAMS ON HALF SHELL				
SALAMI CORONETS				
GRILLED SHRIMP ON CROUTONS				
SMOKED SALMON PINWHEELS				
CHEF'S CHOICE OF ASSORTED CANAPA	ÉS			. \$2.25++ EACH

ASSORTED CHEESE & CRACKER MIRROR

SMALL - ^{\$}145.00 + + (SERVES UP TO 25) MEDIUM - ^{\$}195.00 + + (SERVES UP TO 50) LARGE - ^{\$}350.00 + + (SERVES UP TO 100)

PETITE RICE WRAP TRAY

SMALL - ^{\$}145.00 + + (SERVES UP TO 25) MEDIUM - ^{\$}195.00 + + (SERVES UP TO 50) LARGE - ^{\$}350.00 + + (SERVES UP TO 100)

ASSORTED FINGER SANDWICH TRAY

JINCEAÑERA

SMALL - ^{\$}145.00 + + (SERVES UP TO 25) MEDIUM - ^{\$}195.00 + + (SERVES UP TO 50) LARGE - ^{\$}350.00 + + (SERVES UP TO 100)

TROPICAL DISPLAY (FRESH FRUIT)

SMALL - ^{\$}145.00 + + (SERVES UP TO 25) MEDIUM - ^{\$}195.00 + + (SERVES UP TO 50) LARGE - ^{\$}350.00 + + (SERVES UP TO 100)

GARDEN FRESH VEGETABLE CRUDITÉS WITH DIP

SMALL - ^{\$}95.00 + + (SERVES UP TO 25) MEDIUM - ^{\$}145.00 + + (SERVES UP TO 50) LARGE - ^{\$}195.00 + + (SERVES UP TO 100)

Six (6) foot assorted hoagie sandwich on long wooden boards (pre-sliced) 200.00++ each

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NOT HORS D'OEUVRES SELECTION

Minimum order of 100 pieces required

CHICKEN FINGERS				. \$2.75++ EACH
SAUSAGE & SHRIMP BROCHETTES				. \$3.00++ EACH
FRIED WON TONS				. \$2.00++ EACH
SEAFOOD STUFFED MUSHROOMS.				
POT STICKERS WITH SAUCE				. \$3.00++ EACH
MINI BEEF BURRITOS WITH SALSA				
SWEET & SOUR MEATBALLS				. \$2.25++ EACH
BBQ MEATBALLS				
JALAPEÑO POPPERS				. \$2.00++ EACH
COCONUT CHICKEN STRIPS				. \$2.25++ EACH
MINIATURE PIZZA ROUNDS				. \$2.25++ EACH
CHICKEN SATAYS				
CHICKEN WINGS				
OYSTERS ROCKEFELLER				. \$3.50++ EACH
SWEDISH MEATBALLS				. \$2.25++ EACH
TEMPURA SHRIMP WITH COCKTAIL SAUC	Е			. \$3.00++ EACH
EGG ROLLS WITH HOT MUSTARD				. \$2.25++ EACH
SOUTHWEST EGG ROLLS W/ CHIPOTLE DI	PPING	SA	UCE	. \$2.50++ EACH

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QUINCEAÑERA



DINNER BUFFETS



- CHUCK WAGON DINNER BUFFET

QUINCEAÑERA

TOSSED SALAD WITH CONDIMENTS & DRESSINGS POTATO SALAD SOUTHWESTERN COLESLAW CUCUMBER RED ONION SALAD

SOUTHERN FRIED CHICKEN PULLED PORK SERVED WITH SLIDER ROLLS SLICED SMOKED BRISKET*

> CORN ON THE COB BAKED BEANS

MASHED POTATOES BROWN GRAVY

ASSORTED ROLLS & BUTTER

BREAD PUDDING WITH CARAMEL SAUCE ASSORTED PASTRIES

> COFFEE, REGULAR & DECAF HOT OR ICED TEA

^{\$}34.50++ PER PERSON

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DINNER BUFFETS

🗠 ITALIAN GRANDE BUFFET 🤒

TOMATO BRUSCHETTA PLATTER CAESAR SALAD WITH PARMESAN & HOMEMADE CROUTONS ANTIPASTO TRAY TRI-COLORED TORTELLINI SALAD

SAUSAGE WITH PEPPERS & ONIONS CHICKEN ANGELO -OR- MARSALA MEATBALLS WITH MARINARA SAUCE -OR- BAKED ZITI BOLOGNESE

> PENNE PASTA ALFREDO & MARINARA SAUCE ON THE SIDE

HERB & GARLIC ZUCCHINI & SQUASH WITH BABY CARROTS

SOFT GARLIC BREAD STICKS

TIRAMISU & CANNOLIS

COFFEE, REGULAR & DECAF HOT OR ICED TEA

^{\$}36.50++ PER PERSON

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QUINCEAÑERA





MIXED GREEN SALAD WITH CONDIMENTS & DRESSING "HAWAIIAN" MACARONI SALAD POTATO SALAD FRESH FRUIT SALAD WITH COCONUT

> HIBACHI GRILLED CHICKEN TERIYAKI MAHI MAHI KALUA PORK WITH CABBAGE

STICKY WHITE RICE FRIED RICE WITH CHAR SIU

STIR FRIED VEGETABLES

SWEET HAWAIIAN ROLLS

COCONUT CREAM & PINEAPPLE UPSIDE-DOWN CAKE

COFFEE, REGULAR & DECAF HOT OR ICED TEA

^{\$}36.50++ PER PERSON BEEF LUAU FOR ^{\$}4.00++ ADDITIONAL PER PERSON

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DINNER BUFFETS



QUINCEAÑERA



NO TASTE OF NEW ORLEANS BUFFET

TOSSED GREEN SALAD WITH CONDIMENTS & DRESSINGS MARDI GRAS SALAD – RED CABBAGE WITH POPPY SEED DRESSING WITH ORANGE SLICES & TOASTED NUTS

> BBQ SHRIMP – SERVED WITH TOAST MILD CAJUN BAKED CHICKEN JAMBALAYA AND RICE

> > MASHED POTATOES GRAVY ON THE SIDE

CHEF'S CHOICE OF FRESH VEGETABLE

ASSORTED ROLLS & BUTTER

BREAD PUDDING WITH CARAMEL SAUCE CHEF'S SELECTION OF DESSERTS

> COFFEE, REGULAR & DECAF HOT OR ICED TEA

^{\$}34.50++ PER PERSON

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🗠 ASIAN DINNER BUFFET 🤒

TOSSED SALAD WITH CONDIMENTS & DRESSINGS POTATO SALAD CHINESE CHICKEN SALAD

MONGOLIAN BEEF* WITH BROCCOLI -OR- BEEF BROCCOLI KUNG PAO CHICKEN -OR- CASHEW CHICKEN CHOW FUN SHRIMP

> ASIAN SPRING ROLLS VEGETABLE CHOWMEIN PORK FRIED RICE STIR FRY VEGETABLES

ASSORTED ROLLS & BUTTER

CHEF'S SELECTION OF DESSERTS TO INCLUDE FORTUNE COOKIES & ALMOND COOKIES

> COFFEE, REGULAR & DECAF HOT OR ICED TEA

\$36.50++ PER PERSON

Minimum guarantee of 50 guests. $^{\$}3.00 + +$ per person surcharge will be added with a guarantee of 40 - 49 guests. Guarantee cannot fall below 40 guests on a Buffet Package

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DINNER BUFFETS

🗝 BAJA MEXICAN BUFFET 唑

QUINCEAÑERA

TOSSED GREEN SALAD WITH CONDIMENTS & RANCH DRESSING TORTILLA CHIPS HOT SALSA, MILD SALSA, PINEAPPLE SALSA PICO DE GALLO, PASILLA CHILE SAUCE, TOMATILLO SAUCE SHREDDED LETTUCE, CHOPPED ONION

> CHEESE ENCHILADAS CHICKEN FAJITAS SEASONED GROUND BEEF

REFRIED BEANS SPANISH RICE NACHO CHEESE SAUCE

TACO SHELLS SOFT FLOUR & CORN TORTILLAS

CHURROS FOR DESSERT

COFFEE, REGULAR & DECAF HOT OR ICED TEA

^{\$}29.50++ PER PERSON

Minimum 250 guests for Sam's Town Live with this menu. Minimum guarantee of 50 guests. $^{\$}3.00++$ per person surcharge will be added with a guarantee of 40 – 49 guests. Guarantee cannot fall below 40 guests on a Buffet Package

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DINNER BUFFETS



Nonanza Buffet 🗠

TOSSED GREEN SALAD WITH CONDIMENTS & DRESSINGS SEAFOOD SALAD PASTA SALAD

ROAST STUFFED PORK LOIN FRIED CHICKEN SALMON* WITH CREAMY DILL SAUCE

> FRESH MASHED POTATOES GRAVY ON THE SIDE

> > **FRESH GREEN BEANS**

ASSORTED ROLLS & BUTTER

CHEF'S SELECTION OF DESSERTS

COFFEE, REGULAR & DECAF HOT OR ICED TEA

^{\$}37.50++ PER PERSON

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NOUND UP BUFFET

TOSSED GREEN SALAD WITH CONDIMENTS & DRESSINGS ASSORTED VEGETABLE TRAY WITH RANCH DIP FRESH FRUIT TRAY WITH BANANA DIP CRAB & SHRIMP SEAFOOD SALAD

LONDON BROIL* WITH SHERRY MUSHROOM SAUCE BBQ SHRIMP CHICKEN NEVADA

ROASTED RED BLISS POTATOES

BROCCOLI WITH MORNAY SAUCE

ASSORTED ROLLS & BUTTER

CHEF'S SELECTION OF DESSERTS

COFFEE, REGULAR & DECAF HOT OR ICED TEA

^{\$}38.50++ PER PERSON

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- MEXICAN FIESTA BUFFET

MIXED GREEN SALAD WITH CONDIMENTS & DRESSINGS

COLD BAR INCLUDING: SHREDDED LETTUCE, SHREDDED MONTERREY JACK & CHEDDAR CHEESES, DICED TOMATOES, DICED ONIONS, SLICED BLACK OLIVES, GUACAMOLE, SOUR CREAM, ASSORTED SALSAS, TABASCO, SLICED JALAPEÑOS, & PICO DE GALLO

SOUTHWESTERN SALAD

TRI-COLORED TORTILLA CHIPS

SLICED FRESH FRUIT

ENTRÉES

Choice of Four Entrées CHICKEN FAJITAS BEEF * FAJITAS BEEF TAMALES CHEESE ENCHILADAS CHILE RELLENOS SHREDDED BEEF TACOS CARNITAS (SHREDDED PORK)

SERVED WITH SPANISH RICE AND REFRIED BEANS FLOUR & CORN TORTILLAS KAHLÚA FLAN & CHURROS COFFEE, REGULAR & DECAF, HOT OR ICED TEA

\$33.00++ PER PERSON

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DINNER BUFFETS



COMBINATION PLATES



No DINNER COMBINATION PLATES

SAM'S FAVORITE

OPTIONS

#1 – PETTE FILET MIGNUN* WITH SHRIMP SCAMPI
#2 – FILET MIGNON WITH YOUR CHOICE OF A -or- B
A.) ORANGE ROUGHY FRANÇAISE (FILLET OF ORANGE ROUGHY DIPPED IN
EGG BATTER, SAUTÉED AND TOPPED WITH A LEMON BUTTER SAUCE)
OR
B.) GRILLED BREAST OF CHICKEN

See combination plate accompaniments for appetizer & sides.

ALL COMBINATION PLATES ARE SERVED WITH THE FOLLOWING: Freshly Baked Rolls & Butter, Regular & Decaf Coffee, Hot & Iced Tea or Milk

25 Guest Minimum Guarantee Required for all Catered Events

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COMBINATION PLATES



UINCEAÑERA

~ COMBINATION PLATE ACCOMPANIMENTS

SALADS (CHOICE OF ONE)

#1 – CAESAR SALAD

- #2 TOSSED FIELD OF GREENS WITH TOMATO, BLACK OLIVES, FRESH MUSHROOMS & RANCH DRESSING
- **#3** FLORIDA SALAD SECTIONS OF GRAPEFRUIT AND ORANGE SLICES WITH A CREAMY DILL SWEET DRESSING AND GARNISHED WITH A SPRIG OF SPEARMINT ADDITIONAL \$1.00 + + PER PERSON
- **#4** HEARTS OF ROMAINE WITH VINAIGRETTE DRESSING

POTATO, RICE OR PASTA (CHOICE OF ONE)

RICE PILAF PARISIENNE POTATOES TWICE-BAKED POTATO

BAKED IDAHO POTATO WITH SOUR CREAM AND CHIVES ON THE SIDE

VEGETABLES (CHOICE OF ONE)

ASPARAGUS AU BEURRE (Additional \$1.00++ per person) FRESH GREEN BEANS BROCCOLI WITH MORNAY SAUCE SEASONAL BABY VEGETABLES

DESSERTS

BLACK FOREST CAKE LEMON LAYER CAKE CARROT CAKE

VANILLA ICE CREAM WITH CHOCOLATE SAUCE

CHEESECAKE WITH FRUIT TOPPING (\$1.50++ additional per person)

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COMBINATION PLATES



QUINCEAÑERA



CARVING STATIONS





- CARVING STATIONS

STEAMSHIP ROUND OF BEEF*

(Serves 100 guests minimum)

BASKET OF ASSORTED FRESH ROLLS & BREADS CREAMY HORSERADISH SAUCE, NATURAL AU JUS, & ASSORTED MUSTARDS

\$600.00++ EACH

PRIME RIB

(Serves 20 guests minimum) BASKET OF ASSORTED FRESH ROLLS & BREADS CREAMY HORSERADISH SAUCE, NATURAL AU JUS, & ASSORTED MUSTARDS \$375.00++ EACH

SLOW ROASTED WHOLE TURKEY BREAST

(Serves 30 guests minimum) BASKET OF ASSORTED FRESH ROLLS & BREADS HERBED MAYO & CRANBERRY RELISH \$175.00++ EACH

TENDERLOIN OF BEEF* WITH FOUR PEPPER SEASONING

(Serves 25 guests minimum) BASKET OF ASSORTED FRESH ROLLS & BREADS BÉARNAISE & GREEN PEPPERCORN SAUCE \$375.00++ EACH

GOURMET PASTA STATION - ADD TO ANY HORS D'OEUVRES PACKAGE OR DINNER BUFFET

PENNE PASTA COOKED TO ORDER ON FLAMING GARRADONS INCLUDING:

SAUCES: ALFREDO SAUCE, CLAM SAUCE & TOMATO BASIL SAUCE

ITEMS TO ADD TO THE SAUCE: SHRIMP, SAUSAGE, CHICKEN, ZUCCHINI,

GREEN PEPPERS, MUSHROOMS & HERBS

\$12.00++ PER PERSON

CHEF REQUIRED FOR PASTA & CARVING STATIONS - \$75.00 PER CHEF FOR (2) HOURS

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CARVING STATIONS





~ CAKE PRICING ~

SERVES	SIZE	PRICE
18 – 24	1/4 SHEET	\$50.00++
40 - 48	1/2 SHEET	^{\$} 82.00++
60 – 96	FULL SHEET (DECORATED)	\$145.00++
8 – 16		^{\$} 45.00++
10 – 24		^{\$} 60.00++
24 – 30		\$75.00++
40 – 50		^{\$} 145.00++
25 – 40		
30 – 50	6 x 10	\$115.00++
40 – 50		
62 – 75	8 x 12	^{\$} 205.00++
70 – 80		
85 – 104		•••••••*280.00++
102 – 125		
100 - 120		\$390.00++
140 - 174		^{\$} 465.00++
120 - 160		
145 – 190		
200 – 280		\$725.00++

FLAVORS OF CAKES: White & chocolate

ADDITIONAL FLAVORS OF CAKES, ADD 15%: Marble, carrot, yellow & red velvet

FILLINGS: Strawberry, cherry, pineapple, Bavarian cream, chocolate mousse, strawberry mousse & chocolate fudge ADDITIONAL FILLINGS, ADD 15% PER TIER: Cream cheese, fresh strawberries, fresh raspberries, fresh bananas, peaches, & cannoli

ICINGS: Whipped topping & buttercream

ADDITIONAL ICINGS, ADD 15% TO CAKE PRICE LISTED: Cream cheese & chocolate ganache

*****FONDANT ICING AVAILABLE - PRICE VARIES ON DESIGN

** CHOCOLATE FOUNTAINS ARE AVAILABLE – SEE SIT DOWN DINNER MENU DESSERTS SECTION

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Notes that the second s

CASH OR HOSTED BAR BY THE DRINK

Guaranteed \$250.00 minimum cash bar sales. Bartender fee is \$100.00++ per bartender

FOUNTAIN SODA \$2.75++ EACH	IMPORTED BEER \$6.00++ EACH
BOTTLED WATER \$2.50++ EACH	BANQUET COCKTAIL \$7.00++ EACH
SUPER PREMIUMS \$9.50++ EACH	WINE BY THE GLASS \$5.00++ EACH
DOMESTIC BEER \$5.00++ EACH	

HOSTED DOMESTIC BEER, WINE & SODA ONLY

1 HOUR .			. ^{\$} 12.00++ PER PERSON
2 HOURS			^{\$} 16.00++ PER PERSON
3 HOURS			^{\$} 20.00++ PER PERSON
4 HOURS			. ^{\$} 22.00++ PER PERSON

HOSTED BAR BY THE HOUR

	BANQUET COCKTAILS	SUPER PREMIUM	
1 HOUR	. \$19.50++ PER PERSON .	^{\$} 23.00++ PER PERSON	
2 HOURS	. \$23.50++ PER PERSON .	^{\$} 27.00++ PER PERSON	
3 HOURS	. \$27.50++ PER PERSON .	^{\$} 31.00++ PER PERSON	
4 HOURS	. \$31.00++ PER PERSON .	^{\$} 35.00++ PER PERSON	
Add ^{\$}	3.00++ per person for each add	litional hour after 4 hours	
HOUSE CHA	MPAGNE	2.00++ PER BOTTLE AND UP	
SPARKLING	CIDER	^{\$} 12.00++ PER BOTTLE	
KEG OF DON	IESTIC BEER	^{\$} 375.00++ EACH	
KEG OF IMP	ORTED BEER	^{\$} 475.00++ EACH	
Cordial s	ervice and international coffee st	ation available upon request	

++ Indicates all prices are subject to an 18% gratuity and applicable Nevada sales tax. Prices subject to change. Prices effective 8-15-19 **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 of these foods are consumed raw or undercooked.**

BEVERAGES





LOCAL VENDORS





NOCAL VENDORS

Here is a list of local vendors to assist you in planning the perfect event. ****Guests are responsible for contacting and contracting their own entertainment, photo/video and flowers. Hotel takes no liability.

DJs

KNIGHT SOUNDS 702-452-3544 | www.knightsoundsdjs.com

GOOD VIBRATIONS 702-438-8091 | www.goodvibrationsdjs.com

DJ ASTRO 702-557-0659 | vdjastro@gmail.com | Facebook.com/vdjastro

> BEST OF THE BEST DJ'S 702-497-1399 | www.bestofthebestdjs.com

SIGHT & SOUND EVENTS 702-365-9526 | www.sightnsound.com

PHOTOGRAPHER/VIDEOGRAPHER

KNIGHT SOUNDS 702-452-3544 | www.knightsoundsdjs.com

SANDCASTLE PHOTOGRAPHY & VIDEO PRODUCTION 702-645-6562 | www.asandcastleproduction.com

PHOTO BOOTH

GIGGLE PHOTO BOOTH 702-524-2189 | www.gigglephotobooth.com

ROCK PAPER BLOOM 702-882-7358 | www.rockpaperbloom.com

SMASH BOOTH 702-430-6062 | www.smashbooth.net

EVENT DECORATIONS/FLORIST

CORINA'S FIESTAS (NORMA GOMEZ)

702-348-6302 | normasc48@hotmail.com Facebook.com/CorinasFiesta

PARTY CONCEPTS

702-845-5144 | partyconceptslv@gmail.com

BYANCA'S EVENT DÉCOR 702-871-3507







MINISTER INFORMATION

Revised 10-24-17

PASTOR PETER STARZYK

^{\$}150.00 fee

702-260-7875 | www.elegantvegasweddings.com

REVEREND JULIE NOURISH

702-320-1123 | www.customlasvegasweddings.com | ceremony@acustomwedding.com

REVEREND RUDY GALINDO AQUILA

Se Habla Español - ^{\$}150.00 fee for Spanish Ceremony 702-274-3129

PASTOR PHILLIP ALLEN

Cell: 702-862-6464 | 702-826-9951 | pastor2701@yahoo.com

DIANA MORAN

^{\$}150.00 fee Se Habla Español - ^{\$}200.00 fee for Spanish Ceremony 702-485-0080 | www.heartandsoulLV.com

TERRI WENGIEN

\$150.00 fee 702-445-3913 | terri@ceremonyofdreams.com | www.ceremonyofdreams.com

PASTOR J. DOUG LINDERMAN

^{\$}150.00 fee

702-250-8858 | jdouglinderman@gmail.com

When arranging your minister for your wedding, please let them know that you are having your ceremony at Sam's Town. The minister's fee is \$100.00 unless otherwise noted above. Rehearsals are an additional fee.







INFORMATION & POLICIES



CATERING CONTRACT & POLICIES

Sam's Town Hotel and Gambling Hall is confident that we will provide you with the finest meeting and banquet facilities in Las Vegas and the service necessary to support your function. Our banquet facility was designed to accommodate meetings, conventions, elegant wedding receptions and dinners, as well as small, intimate gatherings. The following rules and regulations apply to contracting a function with Sam's Town. This contract must be signed and returned to us with a deposit before function space will formally be reserved for your function. If not received within ten (10) days, Sam's Town reserves the right to release the function space to another party.

DEPOSIT & PAYMENT

An initial deposit is required to reserve space and additional deposit requirements will be established at time of booking. Unless credit has been established in advance with Sam's Town, the remainder is due three (3) business days prior to the function by cashier's check or money order. The guest agrees that by signing the Banquet Event Order (BEO) and/or the banquet check for food, beverage, and/or services, he/she acknowledges the fact that there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

GUARANTEES

The Catering Office must receive guarantees for all functions at least three (3) business days prior to the function. If no guarantee is received, the last received number of persons will be used as a guarantee. You will be charged the guaranteed number, or the number of people actually served, whichever is greater. In addition, we will not be obligated to serve or set for more than 5% above your guaranteed number.

SERVICE CHARGES

Room Rental will apply for all meals of 49 guests or less. Function Space is reserved for four-hour time periods. Additional time will be billed at ${}^{s}150.00 + +$ per hour. An 18% Set & Strike Fee will apply to all audio/visual equipment. House music is available at ${}^{s}25.00$ per room. The Clark County Fire Department thirty (30) days prior to the date of the function(s) must approve floor plans for meetings and food and beverage functions with 300 people or more. A Fire Marshall Fee will apply to these set-ups. Therefore, the Catering Department must receive all decorations, audio/visual, and room set-up requirements no later than forty-five (45) days prior to the function(s). Floor plans are final once the Fire Department approves them. Therefore, no changes or alterations may be made with the exception of deleting equipment, tables, and decorations, or additional fees will apply. If the Catering Department forty-five (45) days prior to the function(s) does not receive requirements, the room set-up will be at the Hotel's discretion.

MEETING SPACE

Meeting space will be assigned on a request as available basis. Meeting room fees are based on number of guests attending and are based on availability. Midweek versus Weekend and time of year are determining factors for price. Prices available through the catering office. If lunch or dinner is included in your meeting, all or a portion of meeting space fees may be waived, and meal function attendance must match the meeting attendance. Function rooms are assigned by the HOTEL according to the guaranteed minimum number of guests anticipated, We reserve the right to room changes as needed. Hotel reserves the right to increase room fees if the anticipated food & beverage requirements drop or meeting rooms are required for additional hours.

AUDIO/VISUAL EQUPIMENT

Equipment and Services are available at an additional charge. Subcontracting of A.V. is not permitted. Audio/Visual rental should be ordered directly through the Catering Department. Audio/Visual price list is available upon request. Telephone lines may be installed at ^{\$}150.00 per phone plus all related charges directly through the Catering Department. An 18% Set & Strike Fee and Applicable Nevada State Sales Tax applies to all audio/visual. It is the client's responsibility to notify the Banquet Department, either the Catering Office, Banquet Manager or even the Banquet Porter on duty, who can be located through the Hotel Operator, when your event is over to return any/all audio-visual equipment, including microphones rented from the Hotel. Should this not occur and Hotel experiences "missing" equipment from your event, you will be charged for missing item(s), at full retail sales price.

FOOD & BEVERAGE

Guests must provide Catering Department all menu choices 30 days prior to scheduled events. All food and beverage prices listed are current and are subject to change without notice. Sam's Town Catering Department will be the sole provider of all food and beverages served in the banquet facilities. No food or beverage is to be brought in and cannot be removed from the banquet facilities by the client or client's guests. Wedding Cakes may be provided from an outside source at a fee of \$1.75 per person charge plus tax and gratuity and delivered to Sam's Town the day of the event.

LIQUOR SERVICE

A labor charge of ^{\$}100.00 per bartender will be added to the check. A ^{\$}250.00 minimum cash sales guarantee will apply to the bar(s). The minimum is based on four (4) hours, additional hours may require a higher guarantee amount. Sam's Town reserves the right to refuse service to any person who visibly appears to be intoxicated.

TAX & GRATUITY

All food and beverage prices are subject to the applicable Nevada State Sales Tax and 18% gratuity. Tax-exempt organizations must furnish a Certificate of Exemption to the Catering Department at least two weeks prior to the event.





SEATING

Seating set-up requirements must be submitted to the Catering Department two (2) weeks prior to the event. For events of 300 guests or more, please see service charges for Fire Marshall requirements. Any last minute changes to room set-up upon arrival will result in additional room set-up fees. A formal head table, gift table, and/or guest book table may be provided. If you plan to assign your guests to numbered tables, please advise us. Dance floor or platforms for staging are available at an additional charge.

DISPLAYS, SIGNS & DECORATIONS

Displays, signs, and decorations may not be used unless and until Sam's Town gives written approval for them. Affixing any materials to the walls, floors, ceilings, or furnishings is not permitted. Any banners that need to be displayed will be hung by Sam's Town staff for a charge of ^{\$}20.00 per banner. Any signs provided to be displayed or hung in the banquet facilities must be of professional quality. Any decorations must use Flameless Candles per the Clark County Fire Department. No Open Flame is allowed in the banquet facilities. Favors can be placed on tables by hotel staff for a charge of ^{\$}25.00. Otherwise, you may place them approximately one hour prior to your event. Solicitation, White Boards, Flipcharts, and Corkboards are not permitted in the public areas. With advance notice, suitable ICE SCULPTURES may be provided for decoration at an additional charge starting at ^{\$}225.00.

LINEN

Sam's Town offers a variety of linen colors to choose from. Should we not have the color available, we can rent them for you at an additional charge.

LOSS OR DAMAGE TO PERSONAL PROPERTY, EQUIPMENT OR FACILITIES

Patron agrees to be responsible for any damage done to equipment or facilities during the time on premises, including but not limited to, damage or excessive clean up made by florists, decorations, or outside agencies during set-up or tear-down. Sam's Town is not responsible for loss or damages to any property which you or your guests leave at Sam's Town before, during, or after the use of the facilities.

SECURITY

Client will be responsible for arranging any security deemed necessary, above and beyond the security that is provided by Sam's Town, in order to protect materials and valuables left unattended. Sam's Town may require security officers for certain events. Only Sam's Town security may be used at an hourly rate of ^{\$}35.00 per hour.

SHIPMENT OF PACKAGES

All packages for meetings and/or functions must be addressed as follows:

Sam's Town Hotel & Gambling Hall/Catering Dept. 5111 S. Boulder Hwy. Las Vegas, NV 89122 (Guest's/Groups Name & Arrival Date)

We are unable to accept any packages earlier than seven days prior to group arrival. Packages weighing more than 70 pounds cannot be accepted unless prior arrangements have been made through the Catering Department. Guests are responsible for all arrangements made for handling INCOMING AND OUTGOING packages. There will be a handling charge of ^{\$}0.25 cents per pound based on the total weight of the shipment for packages over 70 pounds. Contact the Catering Department at (702) 454-8020 for more information.

EXHIBIT/DISPLAY TABLES

A charge of ^{\$}25.00 per table will apply when two or more displays and/or table top exhibit tables are requested in a room. Any function that has an admission charge or fee, or has merchandise for sale, must be approved and licensed with the Clark County License Board. A copy of the Certificate must be presented to the Catering Office two (2) weeks prior to the event.

CANCELLATION POLICY

Unless Otherwise Specified by the Catering Staff, you may cancel up to ninety (90) days prior to the date of booking and receive a refund of any and all deposits received. Less than ninety (90) days prior will result in a 100% forfeiture of any and all deposits. The undersigned hereby covenants and agrees to save and hold Sam's Town Hotel and Gambling Hall, its subsequent subsidiaries, affiliates, officers, directors, shareholders and employees harmless for, from, and against all liabilities, loss cost, expenses, including attorney fees, judgements, claims and demands of accident, injury, or damage whether to individuals or personal property which occurs before, at, in, upon, about, or in any manner connected with the stay at Sam's Town Hotel and Gambling Hall. Agreed to Accepted by:

INFORMATION & POLICIES

Name/Signature

Date

Date of Function

Title



ATTENTION:	FI	ROM:	D.	ATE:					
	Please che	ck the following that apply	/						
	Room, tax, resort fee (Select this of will be responsible for providing the Room, tax, resort fee, and security deposit perroom stay. This will ensur All charges (Select this option if all allowed to check-in without a credit Meeting rooms/AV charges	ir own credit card for incic deposit (Select this option re the guest may check-in v charges will be allowed to	lentals at check-in) n to prepay guest's r without their own cr	oom, tax, and sec edit card)					
	Banquet charges								
	Restaurant charges to the group (e.g. Buffet)								
	Group/Event/Conference deposit (refer to contract)								
	Room and tax guarantee only (All	attendees will be using th	eir own credit cards	s upon check-in)					
Guest Name o	r Group/Event Code	Conf	irmation Number (If	Applicable)					
Personal/Corp	orate Contact	Arrival Date	Dep	arture Date					
Card Holder N	ame (as it appears on credit card)		Exp	iration date on ca					
Billing Addres	S								
Telephone Nu	nber Fax Number	Ema	il Address						
I authorize	to apply any charges o	of the type I have specified	l above to my credit	card for guest/gr					
	ignature a copy of the credit card. Please fax o Istomers: Please write only the last fo	-							



CLOSE TO IT ALL.

Located just 20 minutes east of the famous Las Vegas Strip and McCarran Airport, Sam's Town Hotel and Gambling Hall sits on the south end on the Boulder Strip. Lake Mead and historic Hoover Dam are a 45-minute drive.



5111 Boulder Highway, Las Vegas, NV 89122 SamsTownLV.com

702-454-8020



INFORMATION & POLICIES

