



# 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

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ONE HOUR	18
TWO HOURS	22
THREE HOURS	26
FOUR HOURS	30
FIVE HOURS	34

## 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

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ONE HOUR	21 deluxe brands	24 premium brands
TWO HOURS	25 deluxe brands	28 premium brands
THREE HOURS	29 deluxe brands	32 premium brands
FOUR HOURS	33 deluxe brands	36 premium brands
FIVE HOURS	40 deluxe brands	43 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

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DELUXE COCKTAILS	6.50
PREMIUM COCKTAILS	7.50
WINES BY THE GLASS	7.00
DOMESTIC BEER	5.00
IMPORTED BEER	6.50
SOFT DRINKS	3.00
JUICES	2.50
MINERAL WATERS	3.00
CORDIALS, COGNAC & PORTS	10.50
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

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DELUXE COCKTAILS	7.00
PREMIUM COCKTAILS	8.00
WINE BY THE GLASS	7.50
DOMESTIC BEER	5.50
IMPORTED BEER	6.50
SOFT DRINKS/JUICES	3.50
MINERAL WATERS	3.50
CORDIALS, COGNACS, PORTS	12.00
SAM'S TOWN BOTTLED WATER	3.00
ULTRA LIQUOR	11.00

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





# BAR

## BEVERAGES

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### **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





# 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 19% 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 deposit should be paid at the time of signing the contract and an additional payment will be required twenty-four (24) 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, Kosher Style, 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 soup or 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.

