



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

Seasonal sliced fruit and berries  

Croissants, muffins and Danish pastries

Sweet butter, marmalade and fruit preserves

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

Orange, apple, cranberry and tomato 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

Freshly-baked cookies and brownies

Enhancements 1.50

Substitute freshly squeezed orange or grapefruit juice (per guest)

 GLUTEN FREE

 VEGETARIAN





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THE DEER SPRINGS 33

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

Breakfast

Seasonal sliced fruit and berries  

Muffins and sticky buns

Hot ham, egg and cheese breakfast croissants

Sweet butter, marmalade and fruit preserves

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

Orange, apple, cranberry and tomato juice

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

Enhancements 1.50

Substitute freshly squeezed orange or grapefruit juice (per guest)

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MEETING PLANNER EXECUTIVE PACKAGE 45

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

Continental Breakfast

Assorted chilled juices

Assorted breakfast breads and pastries

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

Mid-Morning Break

Refresh coffee and teas

Lunch

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

One of the following:

Deli Buffet

Italian Buffet

Mexican Buffet

Afternoon Break

Iced-tea and assorted soft drinks

One of the following:

Cookies and fruit cups

Chips with salsa and mixed nuts

Brownies and granola bars





MEETINGS

THEMED REFRESHMENT BREAKS

Minimum 20 guests. Break packages are based on 30 minutes of service. Priced per guest.

ON THE GO 10

Freshly brewed Sam's Town signature coffee, decaffeinated coffee, and a selection of Harney & Sons teas
Assortment of non-alcoholic syrups to include French vanilla, almond and raspberry

SWEET N' SALTY 12

Warm, soft, salted and plain pretzels served with Dijon, yellow mustard and cheese sauce
Assorted Pepsi brand soft drinks and Sam's Town bottled water

NACHO BAR 12

Nachos
Assorted Pepsi brand soft drinks and Sam's Town bottled water

CHOCOHOLIC 14

Chocolate chip cookies, mini chocolate cupcakes and chocolate brownies
Chocolate milk, whole milk and low-fat milk and freshly brewed Sam's Town signature coffee, and decaffeinated coffee

THE ICE CREAM PARLOR* 14

Hand-dipped vanilla, chocolate and strawberry ice creams
Chocolate, strawberry and caramel sauces
Freshly whipped cream, nuts and assorted toppings
Assorted Pepsi brand soft drinks and Sam's Town bottled water

THE HEALTH NUT 16

Turkey pinwheels with cranberry compote and grain mustard
Assorted energy and granola bars
Whole fresh fruit
Whole grain bran-apple muffins with natural apple butter spread
Assortment of juices





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THEMED REFRESHMENT BREAKS

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THE AFTER SCHOOL SNACK 12

Chocolate milk, whole milk and low-fat milk

Assortment of jumbo fresh cookies to include: chocolate chip, oatmeal raisin, peanut butter and white chocolate macadamia nut

TEA TIME 15

Selection of miniature scones, assorted tea sandwiches, miniature fruit tarts and pastries

Assortment of Harney & Sons teas, freshly brewed Sam's Town signature coffee and decaffeinated coffee

BALLPARK BREAK 13

Stadium hot dogs with all the fixings

Freshly popped popcorn, Cracker Jack and soft pretzels with cheddar cheese sauce and honey mustard

Root beer, cream soda and iced tea

SOUTH OF THE BORDER 14

Taquitos, churros, tortilla chips, salsa and sour cream

Assortment of Pepsi brand soft drinks and Sam's Town bottled water





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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)	30
Assortment of French & Viennese pastries (per dozen)	42
Fresh fruit with your choice of honey, yogurt or chocolate sauce (per 12 guests)	48
Sliced seasonal fresh fruit & berries (per guest, minimum 10 guests)	7
Jumbo soft pretzels with honey mustard & cheddar cheese sauce (per dozen)	42
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
Kettle chips, guacamole (per bowl, serves 12)	20
Vegetable or onion dip (quart)	60





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REFRESHMENTS

Freshly brewed Sam’s Town signature coffee, regular or decaffeinated (per gallon)	43
Assortment of Harney & Sons premium teas (per gallon)	43
Freshly squeezed orange or grapefruit juice (per quart)	20
Cranberry, apple and pineapple juices (per quart)	20
Assorted Naked juices (each)	6
Assorted Pepsi brand soft drinks (each)	3.50
Sam’s Town bottled water (each)	3
Panna mineral water (each 16.9oz)	3.50
Chilled Panna amd San Pellegrino water (1 liter)	10
Chocolate and whole milk (each)	3
Assorted Starbucks Frappuccino and Double Shot (each)	6





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BOXED LUNCHES

CALIFORNIA DREAMIN' 21

Smoked turkey, with shredded lettuce & avocado or ham & cheese with shredded lettuce & sliced tomato on choice of croissants or kaiser roll

Mini cheese, fresh fruit compote, potato salad, brownie & soda

EUROPEAN 22

Smoked turkey, ham, salami & cheese, tomatoes, lettuce, oil & vinegar, fresh hoagie roll

Carrot & celery sticks with ranch dressing, crisp apple, potato salad, chocolate treat and a soda

THE "VEGGIE" WRAP 21

Sliced avocados, tomatoes, roasted red & yellow bell peppers, sliced cucumbers with shredded lettuce and a cheese spread, balsamic vinaigrette drizzle, spinach wrap

Potato salad & a crisp apple, bottled soft drink

CHILLED SALADS & PLATES

GRILLED CHICKEN CAESAR SALAD 23

Julienned chicken breast, romaine lettuce, garlic croutons & fresh grated imported parmesan cheese tossed in a classical caesar dressing served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea

SEASONAL FRUIT & SALAD 24

Served with choice of chicken, egg or tuna salad served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea

COBB SALAD 25

Classic salad prepared with fresh lettuce, tomato, avocado, black olives, egg, bacon, diced chicken breast and crumbled bleu cheese served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea

ORIENTAL CHICKEN SALAD 23

Grilled chicken breast with mixed greens, crispy noodles, mandarin orange segments & spicy oriental dressing served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea





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.

