







PARTY

QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

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

COTILLION 48

Appetizers

- California field green salad with assorted dressing 
- Garden vegetable platter served with dipping sauces 
- Freshly sliced fruit, melon and berry display  
- Fresh tortilla chips and nacho cheese sauce

Entrées & Sides

- Cheeseburger sliders*
- Assorted specialty pizzas
- Chicken fingers
- Pork egg rolls with dipping sauces
- Sweet potato tater tots
- Macaroni and cheese

Beverages

- Freshly brewed Sam's Town signature coffee, decaf, selection of Harney & Sons teas, iced tea and lemonade

Desserts

- Tres leches cake, warm churros, cream puffs and cookies

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
- 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.

PRINCESS PARTY 54

Appetizers

Albóndigas soup

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

Spicy shrimp and avocado ceviche  

Fresh tortilla chips and nacho cheese sauce

Entrées & Sides

Carne asada* 

Carnitas 



Marinated lemon chicken 

Spanish rice

Cheese enchiladas 

Refried beans 

Flour and corn tortillas

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

Beverages

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

Desserts

Sheet cake

Included in the Reception Package

Sheet cake

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.

DEBUTANTE 60

Appetizers

Classic tossed Caesar salad

Fresh mozzarella, tomato and basil salad with extra virgin olive oil and balsamic glaze  

Italian meat and assorted cheese platter with marinated olives and peppers

Entrées & Sides

Parmesan-crusted chicken breast on a bed of marinara

Red snapper française

Beef medallions with vegetable caponata*

Penne Bolognese

Chef's selection of fresh vegetables sautéed in olive oil  

Italian bread display

Beverages

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

Desserts

Specialty three-tiered cake

Mini tiramisu, cannolis and éclairs

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 white, ivory or black linens

Gift table, guest book table and DJ table

Dance floor

 GLUTEN FREE

 VEGETARIAN





PARTY

QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

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

SWEET MOMENTS 60

Appetizers

- Pozole soup 🌾
- California field green salad with assorted dressings 🌾 🌿
- Spicy shrimp and avocado ceviche 🌾
- Fresh tortilla chips and nacho cheese sauce

Entrées & Sides

- Carne asada* 🌾
- Chicken mole
- Pork carnitas with pickled red onion
- Spanish rice
- Chile rellenos
- Refried beans
- Flour and corn tortillas
- Salsa bar to include: pico de gallo, fire roasted salsa, black bean salsa, pickled carrots and jalapeños and sliced cucumbers

Beverages

- Freshly brewed Sam's Town signature coffee, decaf, selection of Harney & Sons teas, iced tea and lemonade
- 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
- Dance floor
- Gift table, guest book table, cake table and DJ table



GLUTEN FREE



VEGETARIAN





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.

