

***Congratulations from
Sam's Town Las Vegas
5111 Boulder Highway
Las Vegas, NV 89122***

Planning a Wedding...the most exciting and special time of your life. Our Catering Managers are available to assist you in planning a most memorable event. You may select one of our Wedding Packages, or we will be happy to custom design a Wedding Reception to fit your Individual Requirements.

We want you to enjoy your day and allow us to be of service to you.

These menu selections are suggestions to aid you in planning a perfect affair, but are not the limit of our expertise.

Other Special Arrangements Available Upon Request:

***Entertainment
Flowers
Ice Sculptures
Photography
Videography
Limousine Service
Theme Weddings***

Our Wedding Package Features

****One Bottle of Champagne for the Bride and Groom***

***Lace Draping for your Head Table, Cake Table, Gift Table,
and Registration Table***

Complimentary Arch for Ceremonies

Complimentary Specialty Table Linens

Dance Floor

Risers for Entertainment

Complimentary Microphone for the Wedding Toast

****Minimum of 100 people or above***

In Addition...

Ceremonies may be held in our Ballroom at a minimal charge, or on our Famous Mystic Falls Observation Deck. We also have private rooms available for Bridal Showers and Rehearsal Dinners.

Seated and Served Menu Packages

Luncheon and Dinner selections are served with a Salad and Dessert. All Luncheons and Dinners are served with Freshly Baked Rolls and Butter, and Freshly Brewed Coffee, Decaffeinated Coffee and Hot or Iced Tea.

First Course *(Please Select One)*

Mixed Green Salad

Mixed Garden Greens tossed with Roma tomatoes, sliced cucumbers and beets with a Vinaigrette Dressing

Caesar Salad

Romaine Lettuce tossed with Parmesan Cheese, croutons served with Traditional Dressing

Spinach Salad

Spinach leaves tossed with sliced mushrooms, pine nuts and sliced red onions, served with Honey Mustard Dressing

Luncheon Entrée Selection

(Please Select One)

Luncheons are served prior to 2 PM

Chicken Monterey

\$24.00 ++ Per Person

London Broil*

Sliced London Broil served with Brown Gravy

\$26.00++ Per Person

Grilled Rib Eye Steak*

*Grilled 8 oz. Rib Eye Steak with
Sautéed Mushrooms*

\$30.00 ++ Per Person

Prime Rib*

8 oz. Prime Rib

\$30.00++ Per Person

Potato, Rice or Pasta (Choice of One)

*Oven Roasted Baby Red Potatoes, Whipped Potatoes, Petite Boiled Potatoes with Fresh Parsley in a Butter Sauce, Au Gratin Style Potatoes, Long Grain Wild Rice, Rice Pilaf, Jasmine Rice, Scalloped Potatoes, Potato Crisp (Potato Pouch)
Ziti Pasta, or Rotelle Pasta*

Vegetables (Choice of One)

Green Beans, Green Beans Amandine or Provençal, Broccoli with Mornay Sauce or Hollandaise Sauce, Steamed Broccoli, Asparagus au beurre – add \$1.00 per person, Green Peas, Baby Carrots – add \$1.00 per person, Glazed Carrots, Squash Medley, Corn on the Cob, Sautéed Spinach with Bits of Onions & Ham, Sautéed Spinach, Creamed Spinach, or Vegetable du Jour

Dessert Selection (Please select One)

*Vanilla Ice Cream with Chocolate Sauce, Lemon Sherbet, Strawberry Parfait, or
Chocolate Raspberry Mousse*

******If you would like to offer a choice of 2 entrees, please add \$2.00++ per person and the higher price will prevail for both entrees.***

All Prices Subject to 18% Service Charge and Applicable Nevada Sales Tax

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Prices Effective 8/15/19*

Dinner Entrée Selection

(Please Select One)

Forest Mushroom Chicken

***Pan Seared Breast of Chicken with
Forest Mushroom Ragout***

\$30.00 ++ Per Person

Grilled Marinated Salmon*

***Filet of Salmon marinated in Young
Ginger with a Sesame Beurre Blanc***

\$34.00++ Per Person

Chicken Parmesan

***Breaded Chicken Cutlet Topped
with Mozzarella Cheese & Marinara
Sauce***

\$32.00++ Per Person

Marinated London Broil*

***Thinly Sliced London Broil
marinated in Red Wine & Herbs***

\$33.00++ Per Person

Filet Mignon* and Shrimp Brochette

***Pan Roasted Filet Mignon with Lemon Grass and Marinated Brochette of Jumbo
Gulf Shrimp with Roasted Tomato & Burgundy Butter***

\$49.00++ Per Person

Please see Luncheon Menu for Choice of Starch & Vegetable

Dessert Selection

(Please select one)

***Vanilla Ice Cream with Chocolate Sauce, Lemon Sherbet, Strawberry Parfait, or
Chocolate Raspberry Mousse***

******If you would like to offer a choice of 2 entrees, please add \$2.00++ per person and the
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Buffet Packages

Minimum 50 Guests and Above

Mixed Garden Green Salad, Pesto Pasta Salad with Bay Shrimp, Three Tomato Salad with Mozzarella Cheese & Fresh Basil & Extra Virgin Olive Oil, Crab & Shrimp Seafood Salad, Sliced Seasonal Fruit Display

Entrées

(Choose Three of the Hot Entrées)

Thinly Sliced London Broil Marinated in Burgundy Wine*

Breast of Chicken Grilled and served with a Soy Mustard Sauce

Sliced Baked Ham Served with Pineapple Slices

Roast Pork Loin served with Brown Gravy

Choice of one: Wild Rice Pilaf, Rosemary Garlic Roasted Potatoes, or Bow Tie Pasta with an Alfredo Sauce

Fresh Seasonal Vegetables, Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

Vanilla Ice Cream to be Served with Cake

\$40.00++ Per Person

Add Additional Entrée for \$3.75++ Per Person

Add Additional Starch or Vegetable for \$1.00++ Per Person

Should your guarantee fall below 50, a \$3.00++ Per Person Surcharge will apply to the above price. Minimum Guarantee of 40 Guests Required.

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Wedding Cake Price List
Updated 8/15/19

<i>Serves</i>	<i>Size</i>	<i>Price</i>
<i>18 – 24</i>	<i>¼ Sheet</i>	<i>\$50.00</i>
<i>40 – 48</i>	<i>½ Sheet</i>	<i>\$80.00</i>
<i>60 – 96</i>	<i>Full Sheet (Decorated)</i>	<i>\$145.00</i>
<i>8 – 16</i>	<i>6 Inch Round</i>	<i>\$45.00</i>
<i>10 – 24</i>	<i>8 Inch Round</i>	<i>\$60.00</i>
<i>24 – 30</i>	<i>10 Inch Round</i>	<i>\$75.00</i>
<i>40 - 50</i>	<i>12 Inch Round</i>	<i>\$145.00</i>
<i>25 – 30</i>	<i>6 x 8 (2 tiers)</i>	<i>\$105.00</i>
<i>30 - 42</i>	<i>6 x 10 (2 tiers)</i>	<i>\$115.00</i>
<i>40 -55</i>	<i>6 x 8 x 10 (3 tiers)</i>	<i>\$180.00</i>
<i>62 - 74</i>	<i>8 x 12 (2 tiers)</i>	<i>\$205.00</i>
<i>70 – 80</i>	<i>6 x 8 x 12 (3 tiers)</i>	<i>\$250.00</i>
<i>85 – 104</i>	<i>8 x 10 x 12 (3 tiers)</i>	<i>\$280.00</i>
<i>100 – 116</i>	<i>6 x 8 x 10 x 12 (4 tiers)</i>	<i>\$390.00</i>
<i>102 – 130</i>	<i>8 x 12 x 14 (3 tiers)</i>	<i>\$390.00</i>
<i>140 – 174</i>	<i>8 x 12 x 16 (3 tiers)</i>	<i>\$465.00</i>

WEDDING CAKE PRICE LIST (continued)

<i>Serves</i>	<i>Size</i>	<i>Price</i>
120 – 156	6 x 8 x 12 x 14 (4 tiers)	\$510.00
145 – 186	6 x 8 x 12 x 16 (4 tiers)	\$590.00
200 – 250	6 x 8 x 12 x 14 x 16 (5 tiers)	\$725.00

Flavors of Cakes: White & Chocolate

Additional Flavors of Cakes, Add 15% per Tier: 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 and Butter Cream

Additional Icings, Add 15% to the listed Cake price: Cream Cheese & Chocolate Ganache

**** Fondant Icing Available – Price Varies by Design*

****All Prices Subject to Change without Notice*

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Banquet Bar Pricing

Prices Effective 8/15/19

Cash or Hosted Bar by the Drink

Guaranteed \$250.00 Minimum. Plus \$100.00++ Bartender Fee, on Cash Bar only.

<i>Fountain Soda \$2.75</i>	<i>Bottled Water \$2.50</i>
<i>Domestic Beer \$5.00</i>	<i>Imported Beer \$6.00</i>
<i>Banquet Cocktail \$7.00</i>	<i>Super Premiums \$9.50</i>
<i>Wine by the Glass \$5.00</i>	

Hosted By the Hour

Guaranteed \$250.00 Minimum

<i>Banquet Cocktails</i>	<i>Super Premiums</i>
<i>Per Person++</i>	<i>Per Person++</i>
<i>One Hour \$19.50</i>	<i>One Hour \$23.00</i>
<i>Two Hours \$23.50</i>	<i>Two Hours \$27.00</i>
<i>Three Hours \$27.50</i>	<i>Three Hours \$31.00</i>
<i>Four Hours \$31.00</i>	<i>Four Hours \$35.00</i>

Add \$3.00++ per person additional per hour after (4) hours.

House Champagne

\$22.00++ Per Bottle & Up

Hosted Domestic Beer, Wine & Soda ONLY

<i>(1) Hour</i>	<i>\$12.00++ per person</i>
<i>(2) Hours</i>	<i>\$16.00++ per person</i>
<i>(3) Hours</i>	<i>\$20.00++ per person</i>
<i>(4) Hours</i>	<i>\$22.00++ per person</i>

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Banquet Wine List
Prices Effective 8/15/17

Chardonnays

<i>Chardonnay, Concannon</i>	<i>\$19.00</i>
<i>Chardonnay, Sterling "Vintners Collection"</i>	<i>\$34.00</i>
<i>Chardonnay, Kendall Jackson</i>	<i>\$33.00</i>
<i>Chardonnay, Robert Mondavi Napa</i>	<i>\$43.00</i>

Red Wine

<i>Cabernet Sauvignon, Concannon</i>	<i>\$19.00</i>
<i>Cabernet Sauvignon, Sterling "Vintners Collection"</i>	<i>\$28.00</i>
<i>Cabernet Sauvignon, J Lohr "Seven Oaks" Paso Robles</i>	<i>\$30.00</i>
<i>Cabernet Sauvignon, Kendall Jackson</i>	<i>\$40.00</i>

<i>Merlot, Concannon</i>	<i>\$19.00</i>
<i>Merlot, Rodney Strong</i>	<i>\$28.00</i>
<i>Merlot, Sterling "Vintners Collection" Central Coast</i>	<i>\$30.00</i>
<i>Merlot, Kendall Jackson "Vintners Reserve"</i>	<i>\$35.00</i>

<i>Zinfandel, Rancho Zabaco</i>	<i>\$35.00</i>
<i>Shiraz, Layer Cake</i>	<i>\$27.00</i>
<i>Chianti, Ruffino</i>	<i>\$27.00</i>
<i>Pinot Noir, Concannon</i>	<i>\$20.00</i>
<i>Pinot Noir, Hob Nob</i>	<i>\$29.00</i>
<i>Pinot Noir, Sterling "Vintners Collection"</i>	<i>\$34.00</i>

Other White Wines

<i>White Zinfandel, Beringer</i>	<i>\$23.00</i>
<i>Riesling, J Lohr</i>	<i>\$25.00</i>
<i>Reisling, Chateau St. Michele</i>	<i>\$27.00</i>
<i>Pinot Grigio, Ecco Domani</i>	<i>\$27.00</i>
<i>Sauvignon Black, Whitehaven</i>	<i>\$33.00</i>

Champagne

<i>Cristalino (House Champagne)</i>	<i>\$22.00</i>
<i>Korbel Champagne</i>	<i>\$35.00</i>
<i>Martini & Rossi Asti</i>	<i>\$35.00</i>
<i>Moet Imperial</i>	<i>\$118.00</i>
<i>Moet et Chandon Cuvee, Dom Perignon</i>	<i>\$485.00</i>

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