

SOUTH POINT

Let Us Help Make Your Experience Unforgettable.

We are thrilled to welcome you to the South Point Hotel & Casino for your upcoming Event. In preparation, we invite you to browse through this packet. Our menu will help you create the perfect tradeshow experience.

As the exclusive provider for all food and beverage services, the South Point Catering Team offers top-notch service and an array of options to fit your needs. If there is anything we can do for you or there is a specific item that you are interested in that is not listed, we can be reached at (702) 797-8060.

2019 Exhibitor Menus



Beverage Services

Freshly Brewed Coffee or Decaffeinated Coffee	55 PER GALLON
Selection of Herbal Teas	55 PER GALLON
Freshly Brewed Iced Tea	55 PER GALLON
Bottled Water (10 oz.)	4 EACH
Assorted Pepsi Products	4 EACH
Individual Fruit Juices (Apple Juice, Grapefruit Juice, Cranberry, Grape, and V8)	4 EACH
Assorted Gatorade Sports Drinks	4 EACH
Red Bull Energy Drinks	5 EACH

Top of the Morning Ala Carte

Donuts (Assorted)	30 PER DOZEN
Danish (Assorted)	30 PER DOZEN
Bear Claws	30 PER DOZEN
Muffins (Assorted)	30 PER DOZEN
Assorted Fruit Breads (Apple-Cinnamon, Orange-Cranberry, and Date-Nut)	30 PER DOZEN
Streusel Fruit Coffee Cakes	30 PER DOZEN
Apple Turnovers	30 PER DOZEN
Fruit Empanadas (Served Warm under Heat Lamp)	30 PER DOZEN
Scones (Assorted)	30 PER DOZEN
Croissants	30 PER DOZEN
Chocolate Croissants	30 PER DOZEN
Cinnamon Rolls (Served Warm under Heat Lamp)	32 PER DOZEN
Bagels (Assorted) with Cream Cheese (Plain and Strawberry / Toaster Provided)	36 PER DOZEN
Fresh Baked Granola Bars (Assortment of Chocolate Chip, Peanut Butter & Pineapple-Mango)	36 PER DOZEN
Sausage and Egg Breakfast Sandwich or Burrito	7 EACH

Themed Breaks

Our themed breaks are designed for 45 minutes of service and prepared for the full guest guarantee. Our minimum is 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the break period.

Snack Time

- Individual Bags of Pretzel Twists, Barbecued Potato Chips, Cheese Puffs, and Doritos Original Chips
- Assorted Candy Bars (one per person)
- Assorted Pepsi Products (one per person)

14 PER PERSON

Corner Market

- Seasonal Fresh Vegetable Crudités served with Ranch Dressing
- Hummus with Pita Bread
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

17 PER PERSON

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Pricing can be guaranteed up to three (3) months in advance.

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2019 Exhibitor Menus

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Themed Breaks *(Continued)*

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Afternoon Freeze *(Minimum of 50 People)*

- Three Selected Flavors of Gelato Served with Whipped Cream, Seasonal Berries, Sprinkles, Butterfingers, Oreos, Salted Peanuts, Hot Fudge, Caramel Sauce, and Strawberry Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

17 PER PERSON

NOTE: AN ATTENDANT IS REQUIRED - \$150 PER ATTENDANT.

Fitness Break

- Fruit Yogurt with Homemade Granola
- Veggie Chips
- Sliced Seasonal Melons with Pineapple and Berries
- Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas
- South Point Bottled Water *(one per person)*

18 PER PERSON

Tea Time

- Finger Sandwiches include: Chicken Salad, Cucumber with Chive, Egg Salad, Smoked Salmon with Dill, and Peanut Butter and Jelly
- Mini Fruit Tarts and Scones with Whipped Cream and Strawberry Preserves
- Hot Gourmet Tea and Iced Tea

18 PER PERSON

Take Me Out to the Ballgame

- Salted in the Shell Peanuts
- Cracker Jacks *(one per person)*
- All Beef Hot Dogs and Buns with Condiments *(one per person)*
- Nachos with Jalapenos and Queso
- Assorted Soft Drinks *(Pepsi Products)* and Bottled Water *(one per person)*

18 PER PERSON

Napa Valley

- International Cheese Wedges with Fruit Chutney
- Chef's Board of Charcuterie
- French Baguettes and Assorted Mustards
- Red and Green Grapes
- Bottled Water *(Sparkling and Flat)*

22 PER PERSON

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ADD THE EXCITEMENT OF THE CARNIVAL!

If you are looking for something a little different to make your booth memorable, we will be happy to assist you. We offer an attendant operated popcorn machine, an ice cream freezer, or a pretzel warmer.

- **Freshly Popped Popcorn** *(Minimum of 150 orders. Attendant Required.)*
150 PER ATTENDANT
2 EACH
- **Ice Cream Freezer** *(Minimum of ten dozen..)*
48 PER DOZEN
- **Pretzel Warmer** *(Minimum of 150 orders.)*
2 EACH

Or, you might consider one of the following selections. Arrangements for the following items must be made in advance. Simply contact your South Point Catering Representative for full details and pricing.

- **Cotton Candy**
- **Slushies**
- **Pizza Oven**
- **Cookie Oven**

\$150 PER ATTENDANT.

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Snacks

Sweet

Chocolate or Blondie Brownies	31 PER DOZEN
Pecan Squares	31 PER DOZEN
Freshly Baked Cookies (<i>Assorted</i>)	31 PER DOZEN
Lemon Bars	31 PER DOZEN
Mini French Pastries	31 PER DOZEN
Scones with Butter, Whipped Cream and Preserves (<i>Assorted</i>)	33 PER DOZEN
Candy Bars (<i>Assorted</i>)	3 EACH

Salty

Large Warm Soft Pretzels with Cheese Sauce	48 PER DOZEN
Nachos with Jalapenos, Olives, Cheese Sauce and Salsa (<i>Minimum of 10 People</i>)	6 PER PERSON
Honey Roasted Peanuts	15 PER POUND
Trail Mix	15 PER POUND
Mixed Nuts	17.50 PER POUND
Party Mix	17.50 PER POUND
Bowls of Potato Chip, Pretzels or Tortilla Chips (<i>Serves 25 people</i>)	30 PER BOWL
Dip Choices: Pico de Gallo, Guacamole, Salsa Verde, Ranch, Spinach and Artichoke (<i>Serves 25 people</i>)	30 PER BOWL
Potato Chips (<i>Individual Bags</i>)	1.50 EACH
Pretzels (<i>Individual Bags</i>)	1.50 EACH
Freshly Popped Popcorn (<i>Minimum of 150 orders. An Attendant is Required - \$150 per Attendant.</i>)	2.00 EACH

Healthy

Whole Fruit (<i>Assortment</i>)	36 PER DOZEN
Fresh Seasonal Fruit (<i>Sliced</i>)	6 PER PERSON
Yogurt and Granola Parfait (<i>Minimum of Ten</i>)	5 PER PERSON
Granola Bars (<i>Individually Wrapped</i>)	3 EACH

Frozen

Ice Cream Bars (<i>Assorted</i>)	48 PER DOZEN
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Petite

Tea Sandwiches to include: Chicken Salad, Cucumber with Chive, Egg Salad, Smoked Salmon with Dill, and Peanut Butter and Jelly	36 PER DOZEN
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Box Lunch Selections

These boxed lunches are designed for a minimum of 15 guests. For less than 15 guests, add an additional \$5 per person. Assorted Soft Drinks and/or South Point Water are available at \$4.00 each.

#1

Vegetarian Herb Wrap of Grilled Mushrooms, Zucchini, Squash, Bell Peppers, Red Onion and Spinach with a Balsamic

Glaze

Asian Noodle Salad

One Piece of Whole Fruit

Potato Chips

Granola Bar

24 PER PERSON

#2

Greek Salad with Romaine Lettuce, Marinated Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese, Croutons, Oregano and Red Wine Vinaigrette (*Dressing served on the side*)

One Piece of Whole Fruit

Potato Chips

Cookie

24 PER PERSON

Add Chicken

5 PER PERSON

#3

Black Forest Ham and Swiss Cheese on Marble Rye

Red Skin Potato Salad

One Piece of Whole Fruit

Potato Chips

Cookie

24 PER PERSON

#4

Roasted Turkey Breast with Lettuce and Tomato on a Croissant

Pasta Salad

One Piece of Whole Fruit

Potato Chips

Cookie

24 PER PERSON

Lunch is served from 10 a.m. to 2 p.m. Boxed Lunches are limited to three (3) choices.

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Box Lunch Selections *(Continued)*

#5

Grilled Lemon Marinated Chicken Breast with Spinach and Red Onion in a Herb Tortilla Wrap

Creamy Cole Slaw

One Piece of Whole Fruit

Potato Chips

Cookie

24 PER PERSON

#6

Shaved Roast Beef and Cheddar Cheese on Kaiser Roll

Potato Mustard Salad

One Piece of Whole Fruit

Potato Chips

Cookie

24 PER PERSON

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Hors d'oeuvre Displays

Artisan Cheese Display

Wedges and Wheels of American and Imported Cheeses with Homemade Chutneys and Assorted Crackers.

SMALL: 300 (Serves 35)

MEDIUM: 600 (Serves 70)

LARGE: 850 (Serves 100)

Vegetable Crudité

Chef's selection of Seasonal Vegetables with Ranch and Russian Dressings.

SMALL: 250 (Serves 35)

MEDIUM: 500 (Serves 70)

LARGE: 700 (Serves 100)

Fresh & Tropical Fruit Display

Display of Sliced Fresh Seasonal Fruits and Berries with Brown Sugar Crème Fraiche.

SMALL: 300 (Serves 35)

MEDIUM: 500 (Serves 70)

LARGE: 700 (Serves 100)

Select Deli Meat & Cheese Presentation

Display of Roast Beef, Ham, Turkey, Salami, Cheddar and Swiss Cheeses.

LARGE: 400 (Serves 20)

Antipasto Al' Italian

Grilled Zucchini, Squashes, Roasted Bell Pepper, Asparagus Spears, Sundried Tomatoes, Marinated Olives, Artichoke Hearts, Salami and Mortadella, Provolone, Fontina and Mozzarella Cheeses. Assorted Flat Breads and Baskets of Freshly Baked Breads.

SMALL: 350 (Serves 35)

MEDIUM: 700 (Serves 70)

LARGE: 900 (Serves 100)

Dips & Spreads Display

Spinach and Artichoke, Onion Dip, Hummus Spread, Guacamole, Pico de Gallo and Black Bean Dip.

Served with Assorted Crackers, Pita Bread and Tri-Color Tortilla Chips.

LARGE: 750 (Serves 75)

Hor d'oeuvres A La Carte

Cold Hors d'oeuvres

Tomato Bruschetta with Fresh Basil	4 PER PIECE
Pear, Gorgonzola and Pecan Crostini	4 PER PIECE
Tomato and Mozzarella Skewers	4 PER PIECE
Tomato Tortilla Cone with Basil Hummus	4 PER PIECE
Curried Shrimp Canapé	4 PER PIECE
Antipasto Skewers with Salami, Provolone and Olives	4 PER PIECE

Receptions are based on 90 minutes of service. Minimum of 50 Pieces per Item. Hors d'oeuvres can be butler passed or served stationary. All Exhibit Food & Beverage is Served using Paper and Plastic Products.

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Hor d'oeuvres A La Carte

Cold Hors d'oeuvres *(Continued)*

Jerk Chicken and Mango Chutney Crostini	4 PER PIECE
Tandoori Chicken Breast with Tzatziki Canapé	4 PER PIECE
Peppered Beef Tenderloin with Boursin Cheese Canapé	4 PER PIECE
Professionally Grilled Asparagus Rolled in Roast Beef	4 PER PIECE
Prosciutto Wrapped Asparagus Tips Canapé	4 PER PIECE
Prosciutto Wrapped Melon	4 PER PIECE
Smoked Salmon with Caper Canapé	4 PER PIECE
Salami Cornet with Cream Cheese Canapé	4 PER PIECE

Seafood Selection

Condiments to include Lemon, Cocktail Sauce, Remoulade, Mustard Laced Mayonnaise and Tabasco

Oysters on the Half Shell	5 PER PIECE
Jumbo Prawns on Ice	6 PER PIECE
Crab Claws on Ice	7 PER PIECE
Chilled Lobster Medallions	9 PER PIECE

Hot Hors d'oeuvres

Chicken Wings with Buffalo Sauce and Ranch Dressing	4 PER PIECE
Steamed Pork Buns	4 PER PIECE
Smoked Chicken Quesadilla	4 PER PIECE
Spinach & Artichoke Tart	4 PER PIECE
Chicken Spring Rolls with Orange Ginger Dipping Sauce	4 PER PIECE
Edamame Potsticker	4 PER PIECE
Brie, Pear and Almond Beggar Purse	4 PER PIECE
Fig and Mascarpone Beggar Purse	4 PER PIECE
Assorted Mini Quiche <i>(Mushroom, Spinach, Cheese, and Ham)</i>	4 PER PIECE
Spanakopita	4 PER PIECE
Artichoke with Boursin Cheese	4 PER PIECE
Date and Apricot Brochette with Bacon	4 PER PIECE
Philly Cheese Steak Tart	4 PER PIECE
Chicken Fingers with Honey Mustard and Ranch Dressings <i>(Stationary)</i>	5 PER PIECE
Shrimp Wontons with Dipping Sauce	5 PER PIECE
Barbecued Shrimp on Grit Cake	5 PER PIECE
Chicken Samosa	5 PER PIECE
Bacon Wrapped Scallop	5 PER PIECE
Chicken Wellington	5 PER PIECE
Beef Wellington	5 PER PIECE
Fried Coconut Shrimp	5 PER PIECE
Cocktail Filet Medallions with Creamed Horseradish	5 PER PIECE
Golden Fried Shrimp	5 PER PIECE
Mini Burgers with Smoked Bacon and American Cheese	6 PER PIECE
Mini Meatballs Subs	6 PER PIECE

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Beverage

Hosted on Consumption.

The Bar Sales Guarantee is \$500 per bar prior to tax and gratuity.

\$200 per Bartender, per bar, for up to four hours. There is a \$50 charge for each bartender for each additional hour.

Bartender Required / The South Point Recommends One Bartender per 100 Guests.*

Hosted Ala Carte Packages*

Premium Brands

8 PER SGL SHOT DRINK

Absolut Vodka, Tanqueray Gin, Barcardi Rum, Don Julio Tequila, Jack Daniels Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Chivas Regal Scotch, Bulleit Bourbon, House Selected Upgraded Wines, Bottled Water, Assorted Pepsi Products and Juices

Call

7 PER SGL SHOT DRINK

Skyy Vodka, Smirnoff Vodka, Bombay Gin, Malibu Rum, Captain Morgan Spiced Rum, Sauza Blue Tequila, VO Whiskey, Jim Beam Bourbon, Dewar's Scotch, House Selected Wines, Bottled Water, Assorted Pepsi Products and Juices

Cordials

9 PER SGL SHOT DRINK

Amaretto, Bailey's Irish Cream, Drambuie, Kahlua, Romana Sambuca, Frangelico, Hennessy VS

Cocktail Stations*

Served on Consumption. Minimum of 100 people.

Margarita Station

7 PER PERSON

Frozen on the Rocks. Original or Fruity.

Bloody Mary Station

7 PER PERSON

Assorted Pickled Garnishes and Hot Sauces

Mimosa and Bellini Bar

7 PER PERSON

Traditional Orange Juice, Peach Puree, Strawberry Puree with Sparkling Wines

House Wine

5 EACH

Red, White & Blush

Domestic Beer

6 EACH

Bud Light, Michelob Ultra, Miller High Life, Blue Moon

Imported Beer

7 EACH

Corona Extra, Heineken, Stella Artois

Assorted Soft Drinks

4 EACH

Pepsi Products

South Point Bottled Water

4 EACH

10 Ounces

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Completed forms should be returned to:
Catering Office

Penny Fussell and/or Ashley Loughary

Email Addresses: fussellp@southpointcasino.com and/or lougharya@southpointcasino.com

FAX: (702) 797-8051

2019 BOOTH ORDER FORM

(Please Complete a Form for Each Day)

EVENT NAME: _____ **EVENT DATES:** _____
EXHIBITING FIRM: _____ **LOCATION/BOOTH #:** _____
STREET ADDRESS: _____ **CITY:** _____ **STATE:** _____ **ZIP CODE:** _____
OFFICE TELEPHONE: _____ **EMAIL:** _____ **FAX:** _____
ON-SITE CONTACT: _____ **ON-SITE CELL #:** _____

DATE	SERVE TIME	QUANTITY	ITEM DESCRIPTION	ITEM PRICE	TOTAL
SUBTOTAL					
8.25% NEVADA STATE SALES TAX					
19% SERVICE CHARGE					
TOTAL					

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All orders should be accompanied by a Credit Card Authorization Form located in the Exhibitors Kit.*