



SOUTH POINT



CATERING MENUS

2022

WELCOME TO SOUTH POINT

We are delighted that you have chosen the South Point Hotel and Casino for your upcoming Event. We know that when planning Conventions, Shows, or Meetings in Las Vegas, you have a wide variety of hotels from which to choose.

Our dedicated team is here to provide you with exceptional service and a gourmet culinary experience that will be unforgettable for you and your guests.

Please accept our sincere thanks for this opportunity. We are looking forward to welcoming and serving you and your guests.

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BREAKFAST



SOUTH POINT

Continental Breakfast



Based on 90 minutes of service for a minimum of 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 meal.

The Sunrise

18 per person

Fresh Orange Juice
Select Individual Fruit Juices (*Apple, Cranberry, Grape, and Grapefruit*)
Assorted Fresh Baked Pastries and Muffins (*2 pieces per person*)
Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

The Deluxe

22 per person

Fresh Orange Juice
Select Individual Fruit Juices (*Apple, Cranberry, Grape, and Grapefruit*)
Seasonal Fruits and Berries
Fruit Yogurt and Granola
Assorted Fresh Baked Pastries and Muffins (*2 pieces per person*)
Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

The Healthy Start

25 per person

Fresh Orange Juice
Select Individual Fruit Juices (*Apple, Cranberry, Grape, and Grapefruit*)
Seasonal Fruits and Berries
Cottage Cheese
Plain Yogurt and Granola with Pistachios, Chocolate Chips, and Raisins
Assorted Fresh Baked Bran Muffins (*2 pieces per person*)
Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Breakfast served until 10 a.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

Breakfast Buffets

Based on 90 minutes of service for a minimum of 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 meal.

Old School

27 per person

Fresh Orange Juice
Select Individual Juices (V-8, Apple, Cranberry, Grape, and Grapefruit)
Fruit Yogurt and Granola
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon Strips and Sausage Links
Breakfast Potatoes
Croissants, Muffins, and Danishes
Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

The Classic

31 per person

Fresh Orange Juice
Select Individual Juices (V-8, Apple, Cranberry, Grape, and Grapefruit)
Seasonal Melon
Fruit Yogurt and Granola
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon Strips
Hickory Smoked Ham
Breakfast Potatoes
Buttermilk Pancakes Served with Maple Syrup and Whipped Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

The Rancher

33 per person

Fresh Orange Juice
Select Individual Juices (V-8, Apple, Cranberry, Grape, and Grapefruit)
Seasonal Fruit and Berries
Farm Fresh Scrambled Eggs
Chicken Fried Steak
Homemade Country Beef Hash
Oven Roasted Potatoes
Buttermilk Biscuits with Country Gravy
Roasted Tomato Salsa
Black Beans
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Breakfast served until 10 a.m.

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Plated Breakfasts

Based on 90 minutes of service for a minimum of 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 meal.

Traditional

CHOICE OF ONE:

Applewood Smoked Bacon Strips	25 per person
Grilled Country Sausage Links	25 per person
Sugar Cured Country Ham	26 per person

Fresh Orange Juice
Farm Fresh Scrambled Eggs
Breakfast Potatoes
Assorted Pastries (*Danish and Croissants – 2 per person*)
Butter and Assorted Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

The Brioche French Toast

Fresh Orange Juice
Seasonal Melon
Brioche French Toast Served with Warm Maple Syrup and Whipped Butter
Applewood Smoked Bacon Strips or Grilled Sausage Links (*Choice of One*)
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas
26 per person

Steak and Eggs

Fresh Orange Juice
Seasonal Fruit Plate
Grilled New York Steak
Farm Fresh Scrambled Eggs
Breakfast Potatoes
Assorted Pastries (*Danish and Croissants – 2 per person*)
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas
30 per person



Brunch

Based on 90 minutes of service for a minimum of 25 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 meal.

South Point Brunch

48 per person

Fresh Orange Juice
Select Individual Juices (V-8, Apple, Cranberry, Grape, and Grapefruit)
Fresh Seasonal Fruit
Cucumber, Honeydew, and Ginger Salad with Peanuts
Garden Salad with Apple Cider Vinaigrette
Traditional Eggs Benedict
Farm Fresh Scrambled Eggs
Steak Diane
Chicken Piccata
Applewood Smoked Bacon Strips
Lyonnais Potatoes
Seasonal Vegetable Medley
Mini French Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

Add Mimosas and/or Bloody Mary's 7 per drink

Carving Stations are Available

(See Page 28)

- Glazed Pork Belly
- Sugar Cured Country Ham
- Oven Roasted Turkey Breast
- Peppered Roast Tenderloin of Beef
- Slow Roasted Prime Rib of Beef
- House Smoked Salmon
- Applewood Smoked Pork Lion

Brunch is served between 10 a.m. and 3 p.m.

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Breakfast Enhancements

Must be ordered with a Continental or Breakfast Buffet.

Hot Breakfast Sandwiches

Choice of One:

Breakfast Croissant with Scrambled Eggs, Canadian Bacon, and American Cheese

English Muffin with Sausage, Fried Egg, and American Cheese or Breakfast Burrito with Scrambled Eggs, Sausage, Cheddar Cheese, and Potatoes Served with Roasted Tomato Salsa

8 each (*Minimum of 12*)

Waffle and Pancake Bar

Whipped Cream, Strawberry and Blueberry Compote, Chocolate Chips, Toasted Peanuts, Warm Maple Syrup, and Whipped Butter

8 per person (*Minimum of 25*)

150 per chef (*One Chef required for every 75 attendees*)

Omelet Station

Fresh Eggs, Onions, Mushrooms, Tomatoes, Spinach, Peppers, Ham, Bacon, and Cheddar Cheese

Egg Whites and Egg Beaters Available

8 per person (*Minimum of 25*)

150 per chef (*One Chef required for every 50 attendees*)

Brioche French Toast

Served with Whipped Butter, Warm Maple Syrup, and Berry Compote

6 per person (*Minimum of 10*)

Frittata

Choice of One:

Spinach, Tomatoes, and Mushrooms or

Chorizo, Jack Cheese, Roasted Hatch Green Chiles, and Cilantro, Folded in Freshly Scrambled Eggs

7 per person (*Minimum of 12*)

Farm Fresh Scrambled Eggs

6 per person (*Minimum of 10*)



SOUTH POINT

Healthy Enhancements

Must be ordered with a Continental or Breakfast Buffet.

Sugar Free Cereals with Whole and Skim Milk

5 each

Oatmeal or Cream of Wheat

Served with Raisins and Brown Sugar

5 each *(Minimum of 10)*

Yogurt and Fruit Parfait with Granola

7 each *(Minimum of 10)*

Southwestern Tofu Scramble

Served with Roasted Tomato Salsa

7 per person *(Minimum of 10)*

Scrambled Egg Whites

7 per person *(Minimum of 10)*

Acai Bowl

A Blend of Frozen Acai Fruit Juice, Blueberries, Strawberries, Bananas, Pecans, Almond Milk and Honey, Topped with Sliced Bananas and Granola

9 per person *(Minimum of 25)*



SOUTH POINT

A La Carte

Danish (<i>Assorted</i>)	32 per dozen
Bear Claws	32 per dozen
Donuts (<i>Assorted</i>)	32 per dozen
Muffins (<i>Assorted</i>)	32 per dozen
Assorted Fruit Breads	
(Apple-Cinnamon, Orange-Cranberry, and Date-Nut)	32 per dozen
Streusel Fruit Coffee Cakes	32 per dozen
Apple Turnovers	32 per dozen
Scones (<i>Assorted</i>)	
(Served with Butter and Preserves)	32 per dozen
Croissants	32 per dozen
Cinnamon Rolls	
(Served Warm under Heat Lamp)	34 per dozen
Bagels with Cream Cheese	
(Plain and Strawberry, Toaster Provided)	36 per dozen



Beverages



All-Day Beverage Packages

8 a.m. to 4 p.m. (*Eight-hour Package*)

Beverage Package 1

22 per person

(*Minimum of 20 People*)

Freshly Brewed Coffee and Decaffeinated Coffee

Gourmet Herbal Teas

Assorted Soft Drinks (*Pepsi Products*)

South Point Bottled Water or Fresh Fruit Infused Water

Beverage Package 2

24 per person

(*Minimum of 20 People*)

Freshly Brewed Coffee and Decaffeinated Coffee

Gourmet Herbal Teas

Assorted Soft Drinks (*Pepsi Products*)

Red Bull Energy Drinks

South Point Bottled Water or Fresh Fruit Infused Water

A La Carte Beverages

Fresh Orange Juice

40 per gallon

Lemonade

52 per gallon

Freshly Brewed Coffee

60 per gallon

Decaffeinated Coffee

60 per gallon

Selection of Herbal Teas

60 per gallon

Freshly Brewed Iced Tea

60 per gallon

Individual Milk Cartons

3 each

Bottled Water (*12 oz.*)

4 each

Assorted Soft Drinks (*Pepsi Products*)

4 each

Individual Canned Juices

(*V-8, Apple, Cranberry, Grape, and Grapefruit*)

4 each

Assorted Gatorade Sports Drinks

4 each

Hot Chocolate (*Individual Packets*)

4 each

Red Bull Energy Drinks

5 each



BREAKS

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 meal.

The Snack Pack

12 per person

Individual Bags of Pretzel Twists, Barbecued Potato Chips, Cheetos, Doritos, and Lay's Original Chips
Assorted Candy Bars (*One per person*)
Assorted Soft Drinks (*Pepsi Products, One per person*)

Corner Market

17 per person

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

Afternoon Freeze

17 per person

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
(*Minimum of 25*)
Note: One attendant per 75 people is required - \$150 per attendant

Fresh and Juicy

17 per person

Hummus Spread with Pita Bread
Seasonal Fresh Fruit
Strawberry and Banana Smoothie with Non-Fat Yogurt
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas
South Point Bottled Water (*One per person*)

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Themed Breaks *(Continued)*

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Back to Nature

17 per person

Assorted Granola Bars
Seasonal Fresh Fruit
Yogurt with Honey Drizzle
Selection of Dried Fruits and Mixed Nuts
Select Individual Fruit Juices (*Apple, Cranberry, Grape, and Grapefruit*)
and South Point Bottled Water (*One per person*)

Tea Time

17 per person

Finger Sandwiches include:
Chicken Salad, Cucumber with Chive, Egg Salad, Smoked Salmon, and Black
Forest Ham with Swiss Cheese
Mini Fruit Tarts and Scones with Whipped Cream and Assorted Preserves
Gourmet Herbal Teas and Iced Tea

Take Me Out to the Ballgame

17 per person

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

Napa Valley

18 per person

International Cheese Wedges with Fruit Chutney
Chef's Charcuterie Board
French Baguettes and Assorted Mustards
Seasonal Grapes
Bottled Water (*Sparkling and Still*) (*One per person*)

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A La Carte

Sweet

Freshly Baked Cookies (<i>Assorted</i>)	32 per dozen
Chocolate Brownies	32 per dozen
Blondie Brownies	32 per dozen
Pecan Squares	32 per dozen
Lemon Bars	32 per dozen
Mini French Pastries	32 per dozen
Scones with Butter, Whipped Cream and Preserves (<i>Assorted</i>)	32 per dozen
Rice Krispy Treats	32 per dozen
Coconut Macaroons	32 per dozen
Chocolate Whoopie Pies	32 per dozen
Cheese Cake Pops (<i>White and Dark Chocolate</i>)	33 per dozen
Candy Bars (<i>Assorted</i>)	3 each

Salty

Large Warm Soft Pretzels with Queso	48 per dozen
Nachos with Jalapeños, Olives, Queso and Salsa (<i>Minimum of 10</i>)	6 per person
Honey Roasted Peanuts	15 per pound
Mixed Nuts	17 per pound
Party Mix	17 per pound
Trail Mix	15 per pound
Potato Chips (<i>Individual Bags</i>)	2 each
Pretzels (<i>Individual Bags</i>)	2 each
Bowls of Potato Chip, Pretzels or Tortilla Chips (<i>Serves 25</i>)	30 per bowl
Cool Dip Choices: (<i>Serves 25</i>)	
Pico de Gallo with Tortilla Chips	50 per order
Onion Dip with Potato Chips	50 per order
Ranch Dip with Potato Chips	50 per order
Spinach and Artichoke Dip with Assorted Chips and Crackers	65 per order
Guacamole with Tortilla Chips	75 per order

Healthy

Whole Fruit (<i>Assortment</i>)	36 per dozen
Fresh Seasonal Fruit	7 per person
Yogurt and Fruit Parfait with Granola (<i>Minimum of 10</i>)	7 per person
Granola Bars (<i>Individually Wrapped</i>)	3 each
Individual Flavored Yogurts (<i>Minimum of 12</i>)	3 each

Frozen

Ice Cream Bars (<i>Assortment to include Dove, Haagen Daz, and Frozen Fruit Bars</i>)	48 per dozen
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(See Page 27 for Additional Food Display Options)

LUNCH



Lunch Buffets

Based on 90 minutes of service for a minimum of 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 meal.

Tasty Trio: Soup, Salad & Sandwich 38 per person

Chicken Noodle Soup, Broccoli Cheddar Soup, or Minestrone Soup (Choice of One)
Mixed Green Salad Served with Ranch Dressing and Balsamic Vinaigrette
Dijon Mustard Potato Salad
Tortellini Salad
Select Deli Meat Presentation (Roast Beef, Ham, Turkey and Salami)
Cheddar and Swiss Cheeses
Lettuce, Tomato, Pickles, Mayonnaise, and Mustard
Fresh Baked Breads and Select Rolls
Assorted Potato Chips
Banana Cream Pie
German Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

The All American BBQ 39 per person

Crisp Iceberg and Romaine Lettuce with Salad Bar Condiments served with Ranch and Old Venice Italian Dressings
Red Skin Sour Cream and Chive Potato Salad
Traditional Coleslaw
Marinated Barbeque Chicken Breasts
Beer Steamed Hot Dogs
Grilled Hamburgers
Served with Sliced Tomato, Sliced Onion, Lettuce Leaves, Pickle Chips, Diced Onion, Ketchup, Mayonnaise, Mustard, Sweet Relish, Swiss, and Cheddar Cheeses
Fresh Baked Buns
Baked Beans
Assorted Cake Slices
Raspberry Napoleon
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Lunch is served from 10 a.m. to 2 p.m.

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Lunch Buffets *(Continued)*

Based on 90 minutes of service for a minimum of 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 meal.

The Yucatan

39 per person

Yucatan Greens with Shredded Cheese, Diced Tomato, Black Olives, Onion and Cucumber with Cilantro Ranch Dressing
Yucatan Potato Salad
Jicama Slaw
Beef Enchiladas
Chicken Fajitas
Pork Carnitas
Flour Tortillas, Guacamole, Salsa, and Sour Cream
Refried Beans
Sonora Vegetables
Mexican Rice
Tri-color Corn Chips with Salsa
Caramel Flan
Tres Leche Cake
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

The Milano

39 per person

Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons, and Caesar Dressing
Cannellini Bean Salad
Caprese Salad
Chicken Piccata
Tri-color Cheese Tortellini with Pesto Cream Sauce
Baked Ziti with Bolognese
Italian Green Beans
Garlic Bread Sticks (*Served Warm Under Heat Lamp*)
Chocolate Chip Cannoli
Tiramisu Torte
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

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Lunch Buffets *(Continued)*

Based on 90 minutes of service for a minimum of 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 meal.

The Far East

39 per person

Mixed Green Salad with Julienne of Vegetables
Sesame Dressing and Wasabi Ranch
Asian Chicken Salad
Stir-Fried Beef and Broccoli
Miso Marinated Salmon
General Tso's Chicken
Chinese Vegetables with Bok Choy
Vegetable Fried Rice
Orange Wedges
Mandarin Glazed Cheesecake
Fortune Cookie
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

The Vintage

41 per person

California Field Greens with Cucumber and Garden Vegetables
Smoked Tomato Ranch and Old Venice Italian Dressing
Panzanella Salad
Beef Medallions with Cabernet Reduction
Turkey Scallopini with Sun-dried Tomato and Lime Beurre Blanc
Pacific Seared Salmon with Tequila Cream and Corn Relish
Orzo Pilaf
Roasted Cauliflower, Carrots and Asparagus
Fresh Fruit Salad
Éclairs
Strawberry Shortcake
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Lunch is served from 10 a.m. to 2 p.m.

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Plated Lunches

Based on 90 minutes of service for a minimum of 25 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. Lunches are served with Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

Soups and Salads / Select One

Chicken Noodle

Diced Chicken, Fresh Vegetables, and Egg Noodles in a Rich Chicken Stock

Chicken Tortilla

Southwestern Flavors with Corn, Tomatoes, and Tortilla Strips

Cream of Asparagus

Flavorful Vegetable Stock with Puree of Fresh Asparagus

Italian Minestrone

Pasta, Beans, and Garden Vegetables

Mixed Green Salad

Fresh Tossed Garden Greens with Tomatoes, Cucumbers, Carrot Ribbons, and Garlic Croutons
(Choice of Dressings: Ranch or Apple Vinaigrette)

Spinach Bowl

Fresh Spinach Leaves with Spring Mix, Dried Cranberries, Almonds, and Raspberry Vinaigrette

Caesar Wedge

Crisp Romaine Leaves with Parmesan Cheese, Garlic Croutons, Tomatoes, and Caesar Dressing

Western Salad

Chopped Lettuce, Bacon, Corn, Cheddar Cheese, and Smoked Tomato Ranch Dressing
Topped with Crisp Fried Onions



SOUTH POINT

Plated Lunches *(Continued)*

Based on 90 minutes of service for a minimum of 25 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. Lunches are served with Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

Entrees / Select One

Turkey Medallions 30 per person
Turkey Medallions with Cranberry Sauce Served with Wild Rice Blend and Fresh Seasonal Vegetables

Chicken Pasta Bowl 30 per person
Grilled Chicken Strips with Penne Pasta, Roasted Mushrooms, Crisp Bacon, Spinach, and Marsala Sauce Served with Fresh Seasonal Vegetables

Swiss Steak 30 per person
Tender Swiss Steak, Topped with Sautéed Onions, Mushroom Gravy, Garlic Mashed Potatoes, and Fresh Seasonal Vegetables

Chicken Piccata 31 per person
Sautéed with Lemon Butter and Caper Sauce served with Mushroom Orzo and Fresh Seasonal Vegetables

Chicken Pomodoro 31 per person
Chicken Smothered in Sauce Made From Fresh Tomatoes And Herbs

Southwest Pork Medallions 31 per person
Center Cut Medallions with Maple Chipotle Pepper Glaze Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables

Beef Stroganoff 32 per person
Tender Beef, Mushrooms, and Pearl Onions Smothered in a Rich Sour Cream Gravy Served Over Egg Noodles

Filet of Pacific Salmon 33 per person
Salmon Filet with Citrus-Lime Fresh Herb Crust Served with Basmati Rice Pilaf and Fresh Seasonal Vegetables

Petite Filet 36 per person
Tender Corn-fed Nebraska Beef Filet with Oven Roasted Potatoes and Fresh Seasonal Vegetables

Plated Lunches *(Continued)*

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Desserts / Select One

New York Cheesecake

New York-Style Cheesecake (Choice of Selected Flavors: Original, Irish Cream, Turtle, Oreo)

Black Forest Mousse Cup

Chocolate Cup Filled with Chocolate Cake, White Chocolate Mousse, and Marinated Dark Cherries

Flourless Chocolate Cake with Crème Anglaise

Dense Chocolate Cake with Vanilla Cream

Wild Berry Trifle

Bountiful Berries Layered Between Custard, Whipped Cream, and Delicious Pound Cake

Carrot Cake

Traditional Carrot Cake with Walnuts and Cream Cheese Frosting

Chocolate Truffle Cake

Decadent Chocolate Layer Cake with a Rich Chocolate Center

Apple Strudel with Crème Anglaise

Spiced Apple Folded in Flaky Pastry with Vanilla Custard

Decadent Chocolate Cake

With Espresso and Raspberry Jam

Fresh Fruit Tart

Buttery Tart Shell with Pastry Cream, Seasonal Fruits, And Berries

Chocolate Banana Cake

Chocolate Layer Cake with Banana Filling

NOTE: Sugar Free Desserts are Available Upon Request.



RECEPTION



Hors d'oeuvres

*Based on 90 minutes of service.
Hors d'oeuvres can be Butler Passed or Served Stationary.*

Cold Hors d'oeuvres

Tomato Bruschetta with Fresh Basil	5 per piece
Tomato and Mozzarella Skewers	5 per piece
Antipasto Skewers with Salami, Provolone and Olives	5 per piece
Jerk Chicken and Mango Chutney Crostini	5 per piece
Peppered Beef Tenderloin with Boursin Cheese Canapé	5 per piece
Prosciutto Wrapped Asparagus Tips	5 per piece
Smoked Salmon with Caper Canapé	5 per piece
Hummus Cocktail in a Tortilla Cup	5 per piece
Chicken Salad in a Tortilla Cup	5 per piece
Tuna Tartar in a Wonton Cup	7 per piece

Seafood Selection

Jumbo Prawns on Ice	7 per piece
Oysters on the Half Shell	8 per piece
Crab Claws on Ice	8 per piece
Chilled Lobster Medallions	Market Price

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

Minimum of 50 Pieces per Item

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Hors d'oeuvres (*Continued*)

*Based on 90 minutes of service.
Hors d'oeuvres can be Butler Passed or Served Stationary.*

Hot Hors d'oeuvres

Smoked Pork Quesadilla	6 per piece
Spinach & Artichoke Tart	6 per piece
Chicken Spring Rolls with Orange Ginger Dipping Sauce	6 per piece
Brie, Pear, and Walnut Beggar Purse	6 per piece
Artichoke with Boursin Cheese	6 per piece
Date and Apricot Brochette with Bacon	6 per piece
Philly Cheese Steak Tart	6 per piece
Date and Blue Cheese Wrapped in Prosciutto	6 per piece
Pork and Shrimp Wontons with Dipping Sauce	7 per piece
Bacon Wrapped Scallop	7 per piece
Chicken Wellington	7 per piece
Beef Wellington	7 per piece
Fried Coconut Shrimp	7 per piece
Tempura Shrimp	7 per piece
Cocktail Filet Medallions with Creamed Horseradish	7 per piece

Stationary

Chicken Wings with Buffalo Sauce and Ranch Dressing	6 per piece
Pork Potstickers with Ginger Soy Sauce	6 per piece
Chicken Fingers with Honey Mustard and Ranch Dressing	6 per piece
Mini Burgers with Smoked Bacon and American Cheese	7 per piece
Mini Meatball Subs	7 per piece

Minimum of 50 Pieces per Item

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Hors d'oeuvre Displays

Artisan Cheese Display

Wedges and Wheels of Domestic and Imported Cheeses with
Homemade Chutneys and Assorted Crackers

300 Small	(Serves 35)
600 Medium	(Serves 70)
850 Large	(Serves 100)

Vegetable Crudit  Display

Seasonal Fresh Vegetable Crudit s served with Ranch and
Blue Cheese Dressing

175 Small	(Serves 35)
350 Medium	(Serves 70)
500 Large	(Serves 100)

Fresh & Tropical Fruit Display

Display of Fresh Seasonal Fruits and Berries

300 Small	(Serves 35)
500 Medium	(Serves 70)
700 Large	(Serves 100)

Antipasto Al' Italiano

Grilled Zucchini, Squashes, Roasted Bell Peppers, Asparagus
Spears, Roasted Tomatoes, Marinated Olives, Artichoke
Hearts, Salami and Mortadella, Provolone, and Mozzarella
Cheeses, Assorted Flat Breads and Fresh Baked Rolls

350 Small	(Serves 35)
700 Medium	(Serves 70)
900 Large	(Serves 100)

Sushi Boat Display

Assortment of Specialty Chilled Sushi Rolls
Served in a Sushi Boat

500 Large	(100 pieces)
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Custom Ice Sculpture Display

Available Upon Request

Company Branding and Logo Personalization Available



Carving Stations

*(Carving Stations are meant to compliment a Reception or Buffet and are not a meal)
(One Carver is Required at Each Station: 150 PER CARVER)*

House Smoked Salmon 175 each (Serves 20)
Chipotle Maple Glazed and Fresh Baked Rolls

Sugar Cured Country Ham 225 each (Serves 35)
Served with Bourbon and Raisin Sauce, Dijon Mayonnaise, and Fresh Baked Rolls

Applewood Smoked Pork Loin 235 each (Serves 30)
Served with Apple Sauce and Fresh Baked Rolls

Oven Roasted Turkey Breast 250 each (Serves 30)
Served with Cranberry Sauce, Mayonnaise, and Fresh Baked Rolls

Glazed Pork Belly 275 each (Serves 25)
Asian Glazed Pork Belly Served with Steamed Buns and Asian Slaw

Peppered Roast Tenderloin of Beef 375 each (Serves 25)
Cabernet Demi Glaze Served with Creamy Horseradish, Béarnaise, and Brioche Rolls

Slow Roasted Prime Rib of Beef 400 each (Serves 50)
Served with Au Jus, Creamy Horseradish and Fresh Baked Rolls

Steamship Round of Beef 600 each (Serves 200)
Served with Creamy Horseradish and Fresh Baked Rolls

Roasted Whole Suckling Pig 500 each (Serves 75)
Brined and Roasted to Perfection



Reception Stations

(Reception Stations are meant to compliment a Reception and are not a meal).

150 Per Attendant (If Required)

Salad Station

Caesar- Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Simple- Mixed Greens, Seasonal Vegetables, Citrus Vinaigrette

One Selection	7 per person
Two Selections	9 per person
Add Grilled Chicken (additional charge)	3 per item
Add Lemon Pepper Shrimp (additional charge)	5 per item

Nacho Bar

11 per person

Tortilla Chips, Queso, Black Olives, Pulled Pork, Shredded

Chicken, Roasted Tomato Salsa, Guacamole, and Jalapeños

Pasta Station

12 per person

Choice of 2:

Tri-Colored Tortellini with Alfredo Sauce

Penne Pasta with Pomodoro Sauce

Gemelli with Italian Sausage Bolognese

Farfalle with Pesto Cream Sauce

Served with Bread Sticks (Can be Served Stationary or with an Attendant)

Chicken Wing Bar

12 per person

Choice of 2 Sauces:

Hot, Mild, Barbeque, Garlic Parmesan, Habanero, or Blue Cheese

Served with Ranch, Carrot and Celery Sticks (three pieces per person)

Grilled Cheese Station

12 per person

Served with Tomato Soup Shooters

Bite-sized Sandwiches Grilled to Order:

Goat Cheese, Bacon, Sundried Tomato on Wheat

Jalapeño Jack on Rye

Peppered Boursin on Pumpernickel

American Cheese on White

(An Attendant is Required)

Reception Stations are for a Minimum of 50 people.

An additional \$10.00 per person surcharge added to groups less than 50.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.



Reception Stations (Continued)



(Reception Stations are meant to compliment a Reception and are not a meal).

150 Per Attendant (If Required)

Mac & Cheese Station

12 per person

Choice of 2:

- Buffalo Chicken with Jack & Bleu Cheese
- Smoked Pork with Green Chilies and Cheddar
- White Cheddar Cheese and Spinach
- Smoked Cheddar and Bacon topped with BBQ Potato Chips

Wok Station

14 per person

- Szechuan Beef with Snow Peas in Ginger Oyster Sauce
- Cashew Chicken with Oriental Vegetables in Garlic Cilantro Sauce
- Calrose Rice, and Fortune Cookies

Slider Bar

14 per person

Choice of 2:

- Roast Beef with Caramelized Onions and Chipotle Barbeque Sauce
- Pulled Chicken with Pickled Red Onions
- BBQ Pork with Coleslaw and Pickle Chips
- Traditional White Castle
- Portabella Mushroom with Balsamic Reduction
- (Two pieces per person)

Street Taco Bar

15 per person

Choice of 3:

- Baja Fish
- Shredded Pork
- Braised Beef
- Adobo Chicken
- Seasoned Ground Beef
- Vegetarian
- Soft Mini Flour and Corn Tortillas (Two pieces per person)

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DINNER



SOUTH POINT

Dinner Buffets

Based on 90 minutes of service for a minimum of 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 meal.

The Mediterranean

49 per person

Caesar Salad with Garlic Croutons, Parmesan Cheese, and Caesar Dressing
Antipasto Salad with Italian Meats and Cheeses, Kalamata Olives, and Pepperoncini
Marinated Mushroom Salad
Greek Chicken with Vine Ripe Tomatoes, Red Onion, Capers, and Feta Cheese
Branzino with Mediterranean Beans and Tomatoes
Flat Iron Steak
Mediterranean Rice
Seasonal Vegetable Medley
Fresh Baked Rolls and Butter
Milopita Apple Spice Cake with Walnuts
Lemon Sponge Cake
Amaretto Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

The Midwestern

50 per person

BLT Salad Bowl with Ranch and Blue Cheese Dressings
Apple Pecan Slaw with Black Pepper Horseradish
Dixie Salad with Corn, Fresh Peppers, and Black Beans with Western Style Dressing
Grilled Chicken with Ricotta Cheese and Pomodoro Sauce
Filet of Pacific Salmon with Piccata Sauce
House Smoked Tri-Tip with Barbeque Sauce and Crisp Sweet Onion Strings
Roasted Yukon Potatoes
Broccoli and Carrots
Fresh Baked Rolls and Butter
German Chocolate Cake
Vanilla Bundt Cake with Wild Berries and Whipped Cream
Banana Cream Pie
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Dinner served from 5 p.m. to 10 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

Dinner Buffets *(Continued)*

Based on 90 minutes of service for a minimum of 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 meal.

The Metropolitan

53 per person

Baby Greens with Cucumber, Red Onion, Tomatoes and Raspberry Vinaigrette
Beet and Goat Cheese Salad
Crab and Farfalle Pasta Salad
Balsamic Honey Glazed Pork Lion with Port Wine Sauce
Lemon Sage Chicken Breast with Champagne Cream and Grapes
New York Strip Medallions with Mushrooms and Pearl Onions
Petite Potatoes in Herbed Butter
Roasted Cauliflower and Sweet Carrots
Fresh Baked Rolls and Butter
Guava Cheesecake
Chocolate Salted Caramel Cake
Orange Almond Cake
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

The South Point

57 per person

Spinach Salad with Granny Smith Apples and Red Onion Served with Apple Vinaigrette
Sonoma Chicken and Cranberry Salad
Tomato and Cucumber Salad
Grilled Chicken Breast with Dijon Cream and Roasted Garlic
Cabernet Braised Beef Short Ribs
Filet of Pacific Salmon with Chardonnay Beurre Blanc
Whipped Yukon Gold Potatoes
Seasonal Vegetable Medley
Fresh Baked Rolls and Butter
Fuji Apple Tart with Vanilla Bean Cream Anglaise
Chocolate Hazelnut Mousse Torte
New York Style Cheesecake with Seasonal Berries
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Dinner served from 5 p.m. to 10 p.m.

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Plated Dinners

Based on 90 minutes of service for a minimum of 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. Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

Soups and Salads / Select One

Fresh Tomato Bisque

With Cheese Crostini and Fresh Basil Ribbons

Chicken Tortilla

Southwestern Flavors with Corn, Tomatoes, and Tortilla Strips

Cream of Asparagus

Flavorful Vegetable Stock with Puree of Fresh Asparagus

Italian Minestrone

Pasta, Beans, and Garden Vegetables

Turkey White Bean Chili

Fresh Turkey Breast, Cannellini Beans and Green Chilies Simmered in a Creamed Turkey Broth

Caesar Wedge

Crisp Romaine Leaves with Parmesan Cheese, Garlic Croutons, Tomatoes, and Caesar Dressing

Caprese Salad

Baby Field Greens with Sun Ripened Tomatoes, Basil, and Buffalo Mozzarella with Balsamic Vinaigrette

Pear Salad

Mixed Bibb and Romaine Lettuces with Sliced Pears, Blue Cheese and Candied Pecans Served with Raspberry Vinaigrette

Bibb Salad

Tomatoes, Candied Walnuts and Sundried Cherries Served with Champagne Vinaigrette

Mediterranean Salad

Seasonal Lettuces, Artichokes, Feta Cheese, and Olives with Citrus Herb Dressing

Iceberg Wedge Salad

Diced Ripe Tomatoes, Red Onion, Bacon and Blue Cheese Served with Blue Cheese Dressing

Dinner served from 5 p.m. to 10 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.



Plated Dinners *(Continued)*

Based on 90 minutes of service for a minimum of 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. Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

Entrees / Select One

Combination Entrees

Corn Fed Filet of Beef with a Merlot Demi

Served with Chef's Choice of Starch and Fresh Seasonal Vegetables

CHOICE OF ONE:

Grilled Chicken Breast – Forestiere	55 per person
Chicken Breast Stuffed with Jalapeños, Pepper Jack Cheese, and Wrapped in Bacon	56 per person
Filet of Pacific Salmon	58 per person
Lemon Pepper Prawns and Southern Style Grits	60 per person
Chilean Seabass with Lemon Beurre Blanc	62 per person

From The Butcher Block

Grilled Flat Iron Steak

With Rosemary Roasted Potatoes and Fresh Seasonal Vegetables

44 per person

Center Cut New York Steak

With Lyonnaise Potato and Fresh Seasonal Vegetables

48 per person

Blue Ribbon Filet Mignon

With Chateau Potato and Fresh Seasonal Vegetables

50 per person

Boneless Rib Eye Steak

With Au Gratin Potatoes and Fresh Seasonal Vegetables

52 per person

Please Select One of the Following Sauces to Compliment Your Steak:

Béarnaise, Blue Cheese Cream, Merlot Demi, Green Peppercorn, Pinot Noir Reduction, Roasted Garlic, or Wild Mushroom

Dinner served from 5 p.m. to 10 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.



Plated Dinners *(Continued)*

Based on 90 minutes of service for a minimum of 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. Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

Entrees / Select One

Seared Chicken Breast With Olive and Tomato Tapenade, and Fresh Seasonal Vegetables	43 per person
Chicken Franchise Egg Battered and Pan Fried with Lemon Butter and White Wine, Lemon Risotto and Fresh Seasonal Vegetables	43 per person
Filet of Pacific Salmon With Champagne Cream, Tomato and Shallot Marmalade, Blended Basmati Rice and Fresh Seasonal Vegetables	44 per person
Duroc Pork Chop Apple Chutney, Calvados Pork Jus, Chipotle Mashed Potato and Fresh Seasonal Vegetables	44 per person
Vintner's Beef Short Rib Braised All Day in Napa Valley Merlot, Roasted Garlic Mashed Potatoes, and Fresh Seasonal Vegetables	48 per person
Garlic Crusted Halibut Vodka Cream Tomato Sauce with Saffron Cous Cous and Fresh Seasonal Vegetables	48 per person

Dinner served from 5 p.m. to 10 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.



Plated Dinners *(Continued)*

Based on 90 minutes of service for a minimum of 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. Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

Desserts / Select One

New York Cheesecake

New York-Style Cheesecake (Choice of Selected Flavors: Original, Irish Cream, Turtle, Oreo)

Black Forest Mousse Cup

Chocolate Cup Filled with Chocolate Cake, White Chocolate Mousse, and Marinated Dark Cherries

Flourless Chocolate Cake with Crème Anglaise

Dense Chocolate Cake with Vanilla Cream

Wild Berry Trifle

Bountiful Berries Layered Between Custard, Whipped Cream, and Delicious Pound Cake

Carrot Cake

Traditional Carrot Cake with Walnuts and Cream Cheese Frosting

Chocolate Truffle Cake

Decadent Chocolate Layer Cake with a Rich Chocolate Center

Apple Strudel with Crème Anglaise

Spiced Apple Folded in Flaky Pastry with Vanilla Custard

Decadent Chocolate Cake

With Espresso and Raspberry Jam

Fresh Fruit Tart

Buttery Tart Shell with Pastry Cream, Seasonal Fruits, And Berries

Chocolate Banana Cake

Chocolate Layer Cake with Banana Filling

NOTE: Sugar Free Desserts are Available Upon Request

Dinner served from 5 p.m. to 10 p.m.

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Dessert Displays

Mini Dessert Buffet

Includes Chocolate Dipped Fruits (Strawberries, Bananas, and Pretzels)

Shooters (Kahlua Tiramisu, Peaches and Cream, Chocolate Mudslide, and Lemoncello Cream)

French Pastries, Mini Fruit Tarts, Fresh Pear Flan, Key Lime Tarts, Eclairs, and Assorted Cakepops

20 per person (*Minimum 50 people*)

Chocolate Fountain Display

Served with Seasonal Fresh Fruit, Bananas Slices, Fresh Cookies, and Pretzels

15 per person (*Minimum 50 people*)

Ice Cream Bar

Three Selected Flavors of Gelato Served with Whipped Cream, Seasonal Berries, Sprinkles, Butterfingers, Oreos, Salted Peanuts, Hot Fudge, Caramel Sauce, and Strawberry Sauce

17 per person (*Minimum 50 people*)

Mini Doughnuts

Mini Doughnuts Served with White and Dark Chocolate Fudge, Creme Anglaise, and Salted Caramel Sauce and Sprinkles

12 per person (*Minimum 50 people*)

Custom Ice Sculpture Display

Available Upon Request

Company Branding and Logo Personalization Available



BEVERAGE



Beverage (Hosted)



*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*
Beverage prices are subject to change and do not include current Nevada sales tax
and twenty (20) percent service charge.*

Hosted Bar Packages*

All packages are charged on the total number of guests guaranteed and include beer, wine, assorted Pepsi products, bottled water, and juices.

	<u>Call</u>	<u>Premium</u>
One Hour	22 per person	24 per person
Two Hours	28 per person	30 per person
Three Hours	34 per person	36 per person
Four Hours	40 per person	42 per person

	<u>Hosted</u>	<u>Cash</u>
Premium Brands	8	9
Call Brands	7	8
South Point Wine Selection	7	8
Domestic Beer		
<i>Bud Light, Michelob Ultra, Miller Lite, Coors Light</i>	6	7
Premium/ Imported Beer		
<i>Corona Extra, Heineken, Stella, Blue Moon</i>	7	8
Cordials and Cognacs	9	10
Soft Drinks		
<i>Bottled Water, Sparkling Bottled Water and Juice</i>	4	5
Red Bull, Regular and Sugar-Free	5	6
Specialty Cocktails	9	10

Bar Selections

Hosted on Consumption.

Premium

Absolut Vodka
Tanqueray Gin
Don Julio Tequila
Bombay Gin
Jack Daniels Whiskey
Jameson Irish Whiskey
Crown Royal Canadian Whiskey
Chivas Regal Scotch
Bulleit Bourbon
House Selected Upgraded Wines
Tito's Vodka



Beverage (Hosted) (Continued)



*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*
Beverage prices are subject to change and do not include current Nevada sales tax
and twenty (20) percent service charge.*

Call

Skyy Vodka
Smirnoff Vodka
Barcardi Rum
Malibu Rum
Captain Morgan Spiced Rum
Beefeater Gin
Sauza Blue Tequila
VO Whiskey
Jim Beam Bourbon
Dewar's Scotch
House Selected Wines

Cordials

Amaretto
Baileys Irish Cream
Chambord
Drambuie
Kahlua
Frangelico
Hennessey VS

Cocktail Stations*

Charged on consumption. Minimum of 50 people.

Bloody Mary Station Assorted Pickled Garnishes and Hot Sauces	7 per person
Mimosa and Bellini Bar Traditional Orange Juice, Peach and Strawberry Puree with Sparkling Wines	7 per person
Margarita Station Original or Fruity Served Frozen or On the Rocks	10 per person
Martini Station Apple, Lemon Drop, Cosmopolitan, and Bartender's Selection of Martini Flavors served with Gin and/or Vodka	10 per person
Whiskey Station Selection of Bourbon, Scotch, Canadian, and Irish Whiskey	10 per person

Wine (By the Bottle)

Champagne and Sparkling

Wycliff Brut Rose – California	24
Korbel Extra Dry – California	25
LaMarca Prosecco – Italy	29
Domaine Chandon Brut – California	33
Moët & Chandon Imperial Brut – France	75

Chardonnay

Kendall Jackson “Vintners Reserve” – California	25
William Hill CC Chardonnay – Central Coast	28
Vintage Cowboy – Paso Robles, California	29
Louis Jadot Pouilly-Fuisse – Burgundy, France	34
Sonoma Cutter – Russian River, California	36
Ferrari-Carano – Alexander Valley, California	46

Sauvignon Blanc

Kim Crawford – Marlborough, New Zealand	29
Rodney Strong “Charlottes Home” – Sonoma, California	34

Alternative White

Risata Moscato D’Asti – Piedmont, Italy	24
Beringer White Zinfandel – California	24
A To Z Rose – Oregon	25
Borgo Magredo Pino Grigio “Mosaic” – Friuli, Italy	29
Santa Margherita Pino Grigio – Valdadige, Italy	41

Cabernet Sauvignon

Twenty Acres Cabernet – California	25
Kendall Jackson “Vintners Reserve” – Sonoma County, California	25
Vintage Cowboy – San Luis Obispo, California	30
Louis M. Martini – California	31
Simi Winery – Alexander Valley, California	36
Robert Mondavi – Napa, California	45
Stags Leap “Artemis” – Napa, California	80



Wine (Continued) (By the Bottle)

Merlot

Chateau Ste. Michelle – Columbia Valley, Washington	33
Columbia Merlot – Washington	35
Clos du Bois “Sonoma Reserve” – Alexander Valley, California	38
Keenan – Napa, California	54

Pinot Noir

Battle Creek Unconditional Pinot Noir – Willamette	23
MacMurray Ranch – Sonoma Coast, California	27
LaCrema – Monterey, California	31
Santa Caroline RSV 18 – Chile	35
Folly of the Beast – California	37

Alternative Reds

Apothic Red – California	21
Jacob’s Creek “Reserve Shiraz” – Barossa, Australia	28
St. Francis “Old Vines” Zinfandel – Sonoma, California	29
Fess Parker Syrah – Santa Barbara, California	36

House Wines

House Wines are Available Upon Request	22
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