



**EMBASSY
SUITES**
by HILTON™

Convention Center Las Vegas

Banquets & Catering Menus



2020

event planner packages

*Minimum of 20 people required for event planner packages
Should the number of guests fall below 20 people, a surcharge of will apply
Event planner packages are charged per person*

EMBASSY I

CONTINENTAL BREAKFAST

Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Juices
Assorted Croissants, Muffins and Danishes with Butter and Fruit Preserves

MID MORNING BEVERAGE REFRESH

Includes Seasonal Fresh Fruit Display and Assorted Yogurt and Granola

AFTERNOON BREAK

Includes your choice of one Full Break Package (Choose from Breaks on Page 4)

EMBASSY II

AM BEVERAGE SERVICE

(Served and Refreshed for 3 hours)

Freshly Brewed Starbucks Coffee
Assorted Teavana Teas

LUNCHEON

Choice of one entrée for all attendees from the Quick & Light Menu
Add \$5 for choice of Buffet Lunch

AFTERNOON BREAK

Includes your choice of one Full Break Package (Choose from Breaks on Page 4)

EMBASSY III

CONTINENTAL BREAKFAST

Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Juices
Assorted Croissants, Muffins and Danishes with Butter and Fruit Preserves

MID MORNING BEVERAGE REFRESH

Includes Seasonal Fresh Fruit Display and Assorted Yogurt and Granola

LUNCHEON

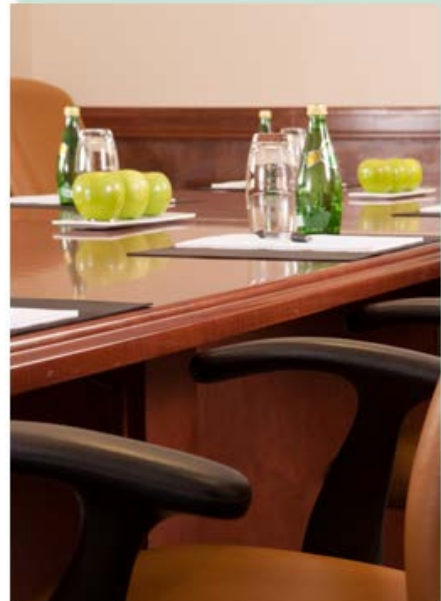
Choice of one entrée for all attendees from the Quick & Light Menu
Add \$5 for choice of Buffet Lunch

AFTERNOON BREAK

Includes your choice of one Full Break Package (Choose from Breaks on Page 4)

VIP Package Upgrade

Granny Smith Apple at each place setting
Full Size Legal Pads at each place setting
Bottle of Fiji Water at each place setting
15 Complimentary Internet Access Connections



breakfast

*Breakfast Buffets include Assorted Juices including Orange, Apple and Cranberry
Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Assorted Teavana Teas*

Continental Breakfast

Assorted Croissants and Danishes with Butter and Fruit Preserves
Assorted Muffins
Fresh Fruit and Berries Display

Deluxe Continental Breakfast

Assorted Croissants and Danishes with Butter and Fruit Preserves
Assorted Muffins
Assorted Bagels with Cream Cheese
Assorted Yogurts and Granola
Fresh Fruit and Berries Display

Embassy Breakfast Buffet

Assorted Croissants and Danishes with Butter and Fruit Preserves
Assorted Muffins
Assorted Bagels with Cream Cheese
Assorted Yogurts and Granola
Fresh Fruit and Berries Display
Belgium Waffles with Maple Syrup
Scrambled Eggs
Seasoned Breakfast Potatoes
Crisp Bacon and Sausage Links

Breakfast Enhancements

HOT BREAKFAST BURRITO

Scrambled Eggs, Sausage, Shredded Cheese and Green Onions wrapped in a Warm Gourmet Tortilla
Salsa Served on the Side

HOT CROISSANT SANDWICH

Flaky Croissant filled with Scrambled Eggs, Melted Cheese and Crisp Bacon

WAFFLES

Belgian Waffles served with Whipped Cream, Berries and Maple Syrup

FRENCH TOAST

Thick French Toast served with Whipped Cream, Berries and Maple Syrup

OMELET STATION

Made to order Omelets to include: Ham, Bacon, Sausage, Mushroom, Diced Onions, Diced Peppers, Tomato, Salsa, Spinach,
Jalapenos and Cheddar Cheese
(\$175 Chef's Attendant Fee Required)

break packages

*All Break Packages are charged per person
All Breaks are Served and Refreshed for One Hour*

SWEET SENSATION

Assorted Gourmet Cookies
(Oatmeal Raisin, Chocolate Chip and White Chocolate Macadamia)
Chocolate Brownies
Strawberry & Pineapple Kabobs with Yogurt Dip
Assorted Soft Drinks and Bottled Water

AFTERNOON IN THE PARK

Imported and Domestic Cheese Tray
Sliced Salami, Marinated Vegetables and Olives
Served with Mustard and Assorted Crackers
Fresh Sliced Fruit & Seasonal Berries Display
Lemonade

STADIUM BREAK

Freshly Popped Popcorn with Flavor Shaker
Soft Pretzels with Mustard & Cheese Sauce
Cracker Jacks
Assorted Soft Drinks and Bottled Water

GET ENERGIZED

Energy and Low Carb Bars
Trail Mix and Beef Jerky
Naked Fruit Juices and Bottled Water

NO TIME FOR A SIESTA

Mini Taquitos
Tri-Colored Tortilla Chips with Assorted Salsas and Guacamole
Assorted Soft Drinks and Bottled Water

SWEET & SALTY

Assorted Candy Bars
Rice Krispy Treats
Individual Bags of Potato Chips and Salted Peanuts
Assorted Soft Drinks and Bottled Water

MEDITERRANEAN GETAWAY

Plain and Roasted Red Pepper Hummus with Pita Bread
Cheese Display with Kalamata Olives and Grapes
Assorted Soft Drinks and Bottled Water

break packages

a-la-carte break items

Individual Whole Fruits	Assorted Breakfast Pastries
Fresh Fruit Display	Cinnamon Rolls
Assorted Yogurt	Bagels with Cream Cheese
Granola Bars	Assorted Gourmet Cookies
Power Bars	Brownies
Peanuts	Dessert Bars
Trail Mix	Freshly Brewed Starbucks Coffee
Individual Bag of Chips	Teavana Teas
Mixed Nuts	Freshly Brewed Teavana Iced Tea
Freshly Popped Popcorn	Lemonade or Fruit Punch
Potato Chips (Choice of Ranch or Onion Dip)	Assorted Coca-Cola Products
Tri-Colored Tortilla Chips	Bottled Water
(Choice of Salsa, Guacamole or Cheddar Cheese)	Perrier Sparkling Water
Hard Pretzels	Fiji Water
Soft Pretzels with Mustard	Assorted Bottled Juices
Assorted Muffins	Red Bull Energy Drinks

half day beverage package

AM BEVERAGE SERVICE

(Served and Refreshed for 3 hours)

Freshly Brewed Starbucks Coffee
Assorted Teavana Teas

PM BEVERAGE SERVICE

(Served and Refreshed for 3 hours)

Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Soft Drinks and Bottled Water

AM and PM Break Packages charged per person

all day beverage package

AM BEVERAGE SERVICE

(Served and Refreshed for 3 hours)

Freshly Brewed Starbucks Coffee
Assorted Teavana Teas

Mid Morning Beverage Refresh

PM BEVERAGE SERVICE

(Served and Refreshed for 3 hours)

Freshly Brewed Starbucks Coffee
Assorted Teavana Teas
Assorted Soft Drinks and Bottled Water

quick & lite lunch

All Lunches are charged per person

Choice of one (1) Entrée for all Attendees

Lunches Include Chef's Choice of Dessert and Freshly Brewed Teavana Iced Tea

Chicken Caesar Salad

Chopped Romaine, Shredded Parmesan, Croutons, tossed in Creamy Caesar Dressing and Topped with Seasoned Grilled Chicken Breast, served with a Freshly Baked Roll

Cobb Salad

Chopped Mixed Greens, Bleu Cheese Crumbles, Diced Tomato, Sliced Avocado, Bacon, Hard Boiled Egg with Seasoned Grilled Chicken Breast, Choice of Dressing, served with a Freshly Baked Roll

Open Faced Salmon B.L.T.

Grilled Salmon, Tomato and Spinach Topped with a Warm Bacon Vinaigrette on Avocado Toast

Grilled Chicken Fajita Wrap

Seasoned Charbroiled Breast of Chicken, Shredded Lettuce, Cheddar & Monterey Jack Cheese and Fresh Pico de Gallo tossed in Chipotle Sauce and Wrapped in a Warm Gourmet Tortilla, Served with Pasta Salad

Vegetarian Wrap

Chopped Romaine Lettuce, Fresh Pico de Gallo, Sliced Avocado, Cucumbers, Green and Red Bell Peppers tossed in Balsamic Dressing and Wrapped in a Spinach Herb Tortilla, Served with Spring Mix Salad Greens

Deli Sandwich

Thinly sliced Roast Beef, Turkey Breast and Honey Ham topped with Swiss Cheese, Shredded Lettuce, Sliced Roma Tomato, Mustard and Mayonnaise on a Hoagie Roll, Served with Potato Salad and a Pickle

Roast Beef Dip

Grilled French Roll loaded with slices of Tender Roast Beef, Provolone Cheese and Caramelized Onions with Creamy Horseradish and Au Jus, Served with Pasta Salad

Boxed Lunches

All Boxed Lunches are Served with Pasta Salad, an Apple, Bag of Chips, Cookie and a Bottled Water or Soft Drink

(Choice of three (3) maximum)

CLASSIC CLUB: Sliced Turkey, Bacon, Lettuce and Tomato served on a Sourdough Roll

HAM & SWISS: Thinly Sliced Ham & Swiss Cheese, Shredded Lettuce and Tomato on Focaccia Bread

BEEF & CHEDDAR: Sliced Roast Beef, Cheddar Cheese, Tomato and Shredded Lettuce on Ciabatta Bread

VEGETARIAN WRAP: Fresh Red Onion Tomato Salsa, Sliced Avocado, Chopped Romaine Lettuce, Cucumber and Green & Red Bell Peppers tossed in Balsamic Dressing wrapped in a Spinach Herb Tortilla

TURKEY WRAP: Thinly sliced Turkey, Swiss Cheese, Avocado, and Bacon wrapped in a warm Tortilla

pre-order lunches

Pre-Order Lunches are per person

Maximum of 15 Guests

Includes your choice of a Soft Drink or Bottled Water

Chef's Choice of Dessert

Chicken Caesar Salad

Chopped Romaine, Shredded Parmesan, Croutons, tossed in Creamy Caesar Dressing and Topped with Seasoned Grilled Chicken Breast, served with a Freshly Baked Roll

Cobb Salad

Chopped Mixed Greens, Bleu Cheese Crumbles, Diced Tomato, Sliced Avocado, Bacon, Hard Boiled Egg with Seasoned Grilled Chicken Breast, Choice of Dressing, served with a Freshly Baked Roll

Open Faced Salmon B.L.T.

Grilled Salmon, Tomato and Spinach Topped with a Warm Bacon Vinaigrette on Avocado Toast

Grilled Chicken Fajita Wrap

Seasoned Charbroiled Breast of Chicken, Shredded Lettuce, Cheddar & Monterey Jack Cheese and Fresh Pico de Gallo tossed in Chipotle Sauce and Wrapped in a Warm Gourmet Tortilla, Served with Pasta Salad

Vegetarian Wrap

Chopped Romaine Lettuce, Fresh Pico de Gallo, Sliced Avocado, Cucumbers, Green and Red Bell Peppers tossed in Balsamic Dressing and Wrapped in a Spinach Herb Tortilla, Served with Spring Mix Salad Greens

Deli Sandwich

Thinly sliced Roast Beef, Turkey Breast and Honey Ham topped with Swiss Cheese, Shredded Lettuce, Sliced Roma Tomato, Mustard and Mayonnaise on a Hoagie Roll, Served with Potato Salad and a Pickle

Roast Beef Dip

Grilled French Roll loaded with slices of Tender Roast Beef, Provolone Cheese and Caramelized Onions with Creamy Horseradish and Au Jus, Served with Pasta Salad

Chicken Panini

Grilled Boneless Breast of Chicken, Boursin Cheese, Baby Spinach, Sliced Roma Tomato and Pesto in a Fresh Grilled Panini Served with Coleslaw

lunch buffets

*All Lunch Buffets include Chef's Choice of Dessert and Freshly Brewed Teavana Iced Tea
Minimum of 20 Guests Required*

Harvest Deli

Spring Mix with Tomatoes, Cucumbers, Shredded Carrots and Croutons
with Balsamic Vinaigrette and Ranch Dressing
Tuna Salad
Tri Colored Rotini Pasta Salad
Roast Beef, Turkey, Ham, Salami, Cheddar, Swiss, Provolone and American Cheese
Assorted Breads and Rolls
Individual Bags of Potato Chips
Served with Appropriate Condiments

It's a WRAP

Grilled Vegetable Salad
House Potato Chips
Gourmet Cookies

Choice of Two Wraps:

Mango Shrimp Wrap: Grilled Shrimp, Mango Salsa and Cabbage with a Sriracha Crema
Chicken Caesar Wrap: Grilled Chicken, Romaine Hearts, Parmesan Cheese, Caesar dressing
Vegetable Hummus Wrap: Cucumber, Onions, Tomato, Bell Peppers, Avocado and Hummus tossed in Italian dressing
Black and Bleu Steak Wrap: Blackened Steak, Romaine Lettuce, Tomatoes, Bleu Cheese and Balsamic dressing
California Turkey Wrap: Turkey, Romaine Lettuce, Tomatoes, Avocado, Bacon, Cheddar Cheese and Chipotle Mayo

El Sombrero

Mixed Greens with Corn, Avocado, Pico de Gallo, Tortilla Strips and Jack Cheese with
Chipotle Ranch Dressing and Cilantro Vinaigrette
Warm Flour and Corn Tortillas
Cheese, Lettuce, Tomato, Onions, Salsa, Guacamole and Sour Cream
Pinto Beans or Black Beans
Spanish Rice or Cilantro Lime Rice

Choice of Two Entrées:

Build your own Taco Bar with Ground Beef
Chicken Fajita Strips with Green and Red Bell Peppers
Cheese Enchiladas
Fiesta Lime Tilapia
Carne Asada with Grilled Peppers and Onions

lunch buffets

*All Lunch Buffets include Chef's Choice of Dessert and Freshly Brewed Teavana Iced Tea
Minimum of 20 Guests Required*

Chopsticks

Mandarin Toasted Sesame Salad
Sesame Cucumber Slaw
Stir Fry Vegetables
Vegetable Spring Rolls
Fried Rice or Steamed White Rice

Choice of Two Entrées:

Orange Chicken
Teriyaki Chicken
Beef and Broccoli
Peppered Beef
Sweet and Sour Pork

Italiano

Caesar Salad with Garlic Croutons and Shaved Parmesan
Tomato, Fresh Mozzarella and Basil Salad
Garlic Bread

Choice of Two Entrées:

Chicken Piccata with Angel Hair Pasta
Chicken Parmesan with Spaghetti
Baked Ziti
Baked Rigatoni with Italian Sausage
Tri Colored Cheese Tortellini with Alfredo Sauce
Salmon with Herbed Butter Sauce and Roasted Rosemary Potatoes

plated dinner

*All Plated Dinners are accompanied by your choice of Salad, Vegetable, Starch & Dessert
Freshly Baked Breads & Butter
Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Teavana Tea*

Spinach-Ricotta Manicotti with Pomodoro Sauce

Herb Chicken Mediterranean with White Wine Garlic Sauce

Chicken with Hunter Sauce

Herb Crusted Pork Loin

Halibut with Lemon Caper Sauce

Balsamic Glazed Salmon with Dijon Mustard Sauce

Jumbo Shrimp with Roasted Garlic Butter

12 oz. Grilled Rib Eye with Steak Butter

8 oz. Grilled Filet Mignon

Duets:

Chicken Mediterranean & Baked Salmon with Dijon Sauce

Petite New York Steak & Grilled Breast of Chicken with Hunter Sauce

Petite Filet Mignon & Three Jumbo Shrimp with Roasted Garlic Butter

Petite Filet Mignon & Fresh Salmon with Dijon Sauce

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental

plated dinner

accompaniments

S a l a d s

House Salad, Mixed Greens, Carrots, Sweet Onion, Grape Tomatoes & Sliced Cucumber served with Assorted Dressings

Caesar Salad, Chopped Romaine, Shaved Parmesan, Croutons, tossed in a Creamy Caesar Dressing

Greek Salad, Chopped Romaine, Onion, Olives, Tomatoes, Cucumbers and Feta Cheese tossed in a Lemon Herb Vinaigrette

Spinach Salad, served with Chopped Bacon, Diced Onion and Goat Cheese tossed in a Warm Bacon Dressing

V e g e t a b l e

Asparagus
Garlic Green Beans
Roasted Parmesan Broccolini
Glazed Carrots
Balsamic Roasted Brussel Sprouts
Roasted Cauliflower
Vegetable Medley

S t a r c h

Seasonal Risotto
Parsley Brown Rice and Quinoa
Rice Pilaf
Traditional Macaroni & Cheese
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Glazed Sweet Potatoes
Rosemary Roasted Redskin Potatoes

D e s s e r t

Red Velvet Cake
Carrot Cake
Baked Apple Tart
Chocolate Bundt Cake
Tiramisu
White Chocolate Cheesecake



dinner buffet

All Dinner Buffets are charged per person

Minimum of 20 guests required

All Dinner Buffets include Starbucks Regular & Decaffeinated Coffee, and Teavana Iced Tea

Add Coca-Cola Products on consumption

Add a 3rd Entrée to any buffet for an additional fee

The Frontier

Mixed Greens with Ranch and Balsamic Vinaigrette Dressing

Red Skin Potato Salad

Corn on the Cob

Baked Beans

Macaroni and Cheese

Corn Bread

Choice of Two Entrées:

Barbeque Baby Back Ribs

Fried Chicken

Barbeque Chicken Breast

Meat Loaf

Sliced Flank Steak with Cowboy Butter

Assorted Dessert Display

Viva Italiano

Caesar Salad with Garlic Croutons, Shaved Parmesan and a Creamy Caesar Dressing

Antipasto Platter

Tuscan Basil Potatoes

Lemon Roasted Garlic Broccolini

Focaccia Breads

Choice of Two Entrées:

Parmesan Crusted Chicken with Garlic Roasted Tomato Sauce

Florentine Alfredo Stuffed Shells

Baked Rigatoni with Italian Sausage

Pesto Penne Primavera

Grilled Mahi Mahi with Lemon Caper Sauce

Shrimp Scampi with Angel Hair Pasta

Tiramisu and Cannoli's

For Buffets under 20 guests, a \$100 preparation fee will be assessed

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental

dinner buffet

All Dinner Buffets are charged per person

Minimum of 20 guests required

All Dinner Buffets include Starbucks Regular & Decaffeinated Coffee, and Teavana Iced Tea

Add Coca-Cola Products on consumption

Add a 3rd Entrée to any buffet for an additional fee

Vegas Nights

Mixed Greens with Oranges, Walnut, Gorgonzola and Raspberry Vinaigrette
Quinoa Tabbouleh with Lemon Juice, Tomatoes, Cucumber, Shredded Carrots, Green Onion and Parsley
Tri-Colored Cheese Tortellini with Basil Pesto
Rosemary Red Roasted Potatoes, Medley of Broccoli, Carrots and Cauliflower and Fresh Rolls with Butter

Choice of Two Entrées:

Breast of Chicken stuffed with Sun-Dried Tomatoes and Goat Cheese with White Wine Sauce
Chicken Marsala
Grilled Salmon with Lemon Chardonnay Sauce
Beef Filet Medallions with Béarnaise Sauce
Asian Seared Pork Loin with Shitake Mushroom Glaze
Carving Station with Herb Rubbed Slow Roasted Prime Rib with Rosemary Au Jus and Horseradish
(\$175 Chef's Attendant Fee Required for Carving Station)

Assorted Cake Pops and Desert Shooters

High Roller

Greek Salad with Romaine, Onion, Olives, Bell Peppers, Tomatoes, Cucumbers and Cheese
Caprese Salad with Sliced Mozzarella Cheese, Basil and Olive Oil
Shrimp Cocktail (3 per person)
Saffron Rice, Mashed Red Potatoes with Garlic Butter, Asparagus and Fresh Rolls with Butter

Choice of Two Entrées:

Sliced Sirloin Steak with Jack Daniels and Peppercorn Demi Glaze
Chicken Marsala
Chicken Cordon Bleu
Medallions of Beef Tenderloin with Herbed Garlic Butter
Balsamic Glazed Salmon with Dijon Mustard Sauce
Pan Seared Mahi Mahi with Tequila Fruit Salsa
Herb Roasted Pork Tenderloin with Red Wine and Cherry Sauce
Shrimp Scampi with Angel Hair Pasta

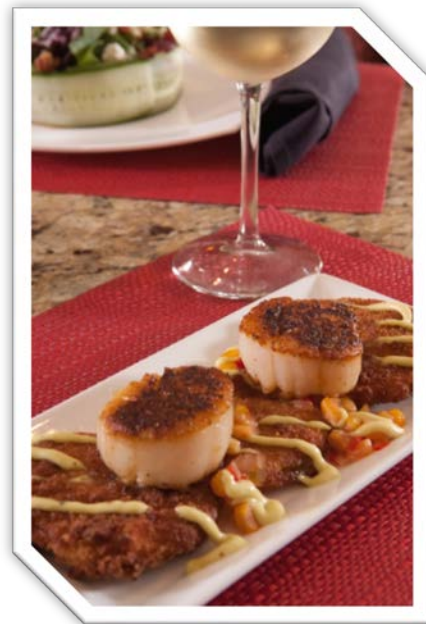
Assorted Macaroons and Mousse Trifles

For Buffets under 20 guests, a \$100 preparation fee will be assessed

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental

hors d'oeuvres

Breaded Ravioli with Pomodoro Sauce
Breaded Jalapenos stuffed with Cream Cheese
Meatballs (Teriyaki, Sweet & Sour or BBQ)
Vegetable Spring Rolls
Parmesan Artichoke Hearts
Crab Rangoon's with Sweet Thai Chili Sauce
Southwest Egg Rolls
Petite Quiche Lorraine
Pot Stickers
Seafood Stuffed Mushrooms
Spicy Chicken Wings
Teriyaki Chicken Skewers
Spanakopita's
Bacon Wrapped Scallops
Beef Satay with Spicy Peanut Sauce
Coconut Shrimp
Mini Beef Wellington



Chicken Salad on a Crostini
Roasted Tomato Bruschetta
Antipasto Skewers
Southwest Pinwheels
Fruit Skewers
Smoked Salmon Pinwheels
Assorted Petite Canapes
Prosciutto wrapped Asparagus
Mini Crab Cakes
Chilled Shrimp



Pricing is based on 50 pieces per tray

A taxable 25% Service Charge and Applicable Sales Tax to apply toward all Food & Beverage, Audio/Visual and Room Rental

reception packages

*All Bar Packages are Charged Per Person
A Bartender is Required for all Bar Services
A Bartender Fee will be assessed for each Bartender
One Bartender per 75 Guests
An additional fee for each additional hour*

Reception Package I

1-Hour Consumption Bar Package to feature

Imported and Domestic Bottled Beers
House Wine by the Glass
Soft Drinks
Bottled Water

**Each additional hour add \$6 per person

Reception Package II

1-Hour Consumption Bar Package to feature

Call Brand Liquors
Imported and Domestic Bottled Beers
House Wine by the Glass
Assorted Bottled Juices
Soft Drinks
Bottled Water

**Each additional hour add \$10 per person

ADD Premium Liquor for \$2 per person

Reception Package III

1-Hour Consumption Bar and Hors D'oeuvres Package to feature

Imported and Domestic Bottled Beers
House Wine by the Glass
Assorted Bottled Juices
Soft Drinks
Bottled Water

Choice of 3 Hors D'oeuvres

**Each additional hour add \$12 per person

ADD Call Brand Liquor for an additional \$8 per person/per hour

ADD Premium Brand Liquor for an additional \$10 per person/per hour

HORS D' OEUVRES FOR PACKAGE III INCLUDE:

HOT HOR D'OEUVRES

Jalapeno Poppers
Vegetable Spring Rolls
Parmesan Artichoke Hearts
Pot Stickers
Crab Rangoon's
Breaded Ravioli
Chicken Skewers
Southwest Egg Rolls
Spicy Chicken Wings

COLD HORS D'OEUVRES

Salami Cornet w/ Cream Cheese
Roasted Tomato Bruschetta
Assorted Petite Canapes
Cucumber Cup with Bleu Cheese
Prosciutto Wrapped Asparagus
Chicken Salad on a Crostini
Southwest Pinwheels
Antipasto Skewers
Fruit Skewers

receptions

Imported & Domestic Cheese Display

Garnished with Strawberries and Grapes
Served with Assorted Crackers and Breads

Small (25pp) | Medium (50pp) | Large (100pp)

Crisp Vegetable Crudité's

Display of Fresh Garden Vegetables
Chef's Selection of Dips

Small (25pp) | Medium (50pp) | Large (100pp)

Fresh Fruit Display

Sliced Fresh Seasonal Fruits & Berries
Chef's Selection of Dips

Small (25pp) | Medium (50pp) | Large (100pp)

Antipasto Display

Assorted Meats and Cheeses
Marinated Vegetables and Olives

Small (25pp) | Medium (50pp) | Large (100pp)

Dessert Display

Chocolate Dipped Strawberries
Assorted Pastry Pops
Petit Fours

Small (25pp) | Medium (50pp) | Large (100pp)



reception stations

Reception Stations are Charged Per Person/Per Hour

Available as an addition to a Reception Only

Mashed Potato Bar

Mashed Potatoes & Smashed Sweet Potatoes
with toppings to include Grilled Onions, Sautéed Mushrooms, Bacon Bits,
Shredded Cheddar, Butter & Brown Sugar

Slider Station

Pulled Pork, Mini Hamburgers & Breaded Chicken
Sliced Cheese, Tomato, Cole Slaw & Pickles
Barbecue Sauce, Ketchup and Mustard
Onion Rings

Pasta Station*

Tri-Colored Tortellini and Penne Pasta
Garlic, Tomatoes, Mushrooms and Shredded Parmesan Cheese
Marinara, Alfredo and Pest Sauces
Italian Meatballs
Garlic Bread
Add Chicken Add Shrimp

Fajita Station*

Chicken and Beef Fajita Strips
Sautéed Peppers and Onions
Salsa, Sour Cream and Guacamole
Flour Tortillas

Carving Station*

Bourbon-Glazed Smoked Pit Ham
Glazed Turkey Breast
Spice Rubbed Pork Loin
Parmesan and Peppercorn Crusted Leg of Lamb
Herb Roasted Prime Rib
Herb Seared Beef Tenderloin

*Requires Chef Attended

*A Chef's Fee will apply to any Attended Station

beverages

Host Bar

Call Brands
Premium Brands
Domestic Beer
Imported Beer
House Wine
Cordials
Bottled Juice
Soft Drinks
Bottled Water

Cash Bar

Call Brands
Premium Brands
Domestic Beer
Imported Beer
House Wine
Cordials
Bottled Juice
Soft Drinks
Bottled Water

Hosted Drink Tickets

Call Brand Liquor
Premium Brand Liquor
Beer & Wine

***A Bartender is required for all Bar Services**

A Bartender fee will be assessed for each Bartender

Host Bar: One Bartender per 75 guests

Cash Bar: One Bartender per 100 guests

**An Additional \$\$ per Bartender, per hour
will be assessed for each additional hour**

Cash Bar Minimum

\$300 Minimum for all cash bars of 50 guests or less

\$600 Minimum for all cash bars of 51 or more guests

***If the minimum is not met, the difference between the actual
consumption and the minimum will be charged to the master account**



beverages

House Wine

Cabernet
Merlot
Chardonnay
White Zinfandel
Pinot Grigio

Liquor Selection

Premiums
Tanqueray
Crown Royal
Chivas
Ketel One
Captain Morgan
Patron Silver

Call Brands
Jack Daniels
Dewar's
Smirnoff
Beefeater
Bacardi
Sauza Gold
Canadian Club

Beer Selections

Domestics
Budweiser
Bud Light
Coors Light
Michelob Ultra

Imports
Corona
Heineken
Guinness
Amstel Light

