



**BANQUETS • MEETINGS • PARTIES**



A large, dimly lit banquet hall with round tables and chairs. The room features a patterned carpet, a bar area in the background, and a ceiling with recessed lighting. The text "BANQUETS & CONFERENCES" is overlaid in the center.

# **BANQUETS & CONFERENCES**

# SIERRA BANQUET ROOM

Our private meeting and banquet space on the second floor can accommodate parties of up to 50 people. Our facility includes the following: premium built bar, 42" TVs throughout, complete audio/visual set up and a separate adjoining executive conference room.

## AUDIO/VISUAL

### \$150 USAGE FEE

- HD Projector, 100" drop down projection screen
- Five 42" TVs
- Sound system with satellite and iPod connection
- DVD and wireless internet access
- Podium with microphone

## SEATING CAPACITIES

Reception with dance floor: 100 people

Reception without dance floor: 110 people

Classroom seating: 100 people

Theater seating: 150 people

Cocktail reception: 150 people

## OTHER AMENITIES

### \$100 SET UP FEE

10'x10' mobile dance floor

# TAHOE CONFERENCE ROOM

### \$200 ROOM FEE

Room capacity: 12-15 people

Boardroom table

50" multimedia TV

Projection

Wireless internet access

Sound system



The background of the entire image is a light-colored wood grain, possibly birch or maple, with a diagonal orientation. The wood grain is composed of numerous thin, parallel lines and some larger, more pronounced knots and swirls. A solid dark red horizontal band runs across the middle of the image, serving as a backdrop for the text.

# **FOOD & BEVERAGE PACKAGES**



## CONTINENTAL BREAKFAST

**\$17** PER PERSON

Seasonal Fruit Platter  
Assorted Muffins

Assorted Donuts  
Bagels & Cream Cheese

Served with freshly brewed coffee and assorted juices

**A room fee of \$250 will apply to groups under 40 people**

## SIERRA BREAKFAST BUFFET

**\$20** PER PERSON

Scrambled Eggs  
Bacon & Sausage

Breakfast Potatoes  
French Toast with Maple Syrup

Served with freshly brewed coffee

Soda, iced tea and juice are additional

**A room fee of \$250 will apply to groups under 40 people**

### BREAKFAST ADDITIONS

Biscuits & Gravy	\$2
Danishes	\$3
Assorted Donuts	\$3
Fruit Platter	\$3

Pancakes	\$3
Breakfast Ham	\$4
Eggs Benedict	\$5
Bagels & Lox	\$6

All food and beverage is subject to a 21% gratuity and sales tax

# DELI LUNCH BUFFET

**\$23** PER PERSON

## SALADS • CHOOSE ONE

Mixed Green  
Caesar

Chopped Cobb  
Greek

Broccoli & Kale Salad  
Spinach (warm or cold)

Tortellini  
Italian

Red Skinned Potato  
Pesto Pasta

## SANDWICHES • CHOOSE THREE

Roast Beef & Cheddar  
Turkey & Swiss

Italian  
Caprese with Spicy Pesto

Ham & Provolone  
Pastrami & Swiss

Chicken Salad  
Tuna Salad

*Served on assorted breads and rolls with Coo Coo Chips*

## DESSERTS • CHOOSE TWO

Chocolate Chip Cookies  
Peanut Butter Cookies  
Macadamia Nut Cookies

Double Chocolate Brownies  
Seasonal Fruit Platter  
Mini Bundt Cakes

Lemon Bars  
Assorted Cheesecakes



# SIERRA LUNCH BUFFET

**\$27** PER PERSON

## SALADS • CHOOSE ONE

Mixed Green  
Caesar

Chopped Cobb  
Greek

Broccoli & Kale Salad  
Spinach (warm or cold)

Tortellini  
Italian

## ENTRÉES • CHOOSE TWO

Chicken Parmesan

Pasta Florentine

Chicken Cordon Bleu

Honey Baked Ham

Brisket

Pasta Aglio e Olio

Balsamic Glazed Salmon

Chicken Picatta

Pepper Steak

Greek Lemon Chicken

Beef Stroganoff

Pasta with Italian Sausage,  
Spring Peas & Tomatoes

Oven Roasted Chicken

Southern Fried Chicken

Beef or Veggie Lasagna

Italian Sausage & Peppers

Chicken & Cheese Enchilada

Meatloaf in a Mushroom Gravy

Salsa Verde Chicken

Baked Ziti with Ricotta & Meatballs

Chicken Breast with Mushroom Sauce

Pork Tenderloin in a Blackberry Sauce

Cod Filet in a White Wine Garlic Sauce

Roast Turkey with Stuffing & Herbed Gravy

Pasta with Marinara, Bolognese, or  
Garlic Cream Sauce

Grilled Chicken Breast with Couscous in a  
Light Tomato Broth

Filet Medallions in a Red Wine Demi *add \$5*

## SIDES • CHOOSE TWO

Wild Rice

Mac & Cheese

Sautéed Spinach

Broccoli & Cheddar Sauce

Refried Beans

Pilaf Style Rice

Sautéed Asparagus

Vegetable Casserole

Steamed Seasonal Vegetables

Potatoes au Gratin

Spanish Rice

Tri-Color Quinoa & Couscous  
with Roasted Garlic

Roasted Corn with Caramelized Onion

Fingerling Potatoes with Rosemary

Green Beans with Garlic, Almonds & Fresh Dill

Potato Medley – Sweet & Heirloom Potatoes

Truffle Mac & Cheese *add \$5*

Mashed Potatoes – Plain, Roasted Garlic, or  
Loaded

## DESSERTS • CHOOSE TWO

Chocolate Chip Cookies  
Peanut Butter Cookies

Macadamia Nut Cookies  
Double Chocolate Brownies

Seasonal Fruit Platter  
Mini Bundt Cakes

Served with freshly brewed coffee  
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

# REFRESHMENT BREAK

**\$12** PER PERSON

Rice Crispy Treats

Energy Bars

Chocolate Chunk Cookies

Oatmeal Raisin Cookies

Trail Mix

Assorted Chips

**Served with freshly brewed coffee upon request  
Soda, iced tea and juice are additional**

**A room fee of \$250 will apply to groups over 40 people**

**A room fee of \$500 will apply to groups under 40 people**

**All food and beverage is subject to a 21% gratuity and sales tax**



# PASSED HORS D'OEUVRES

**\$20** PER PERSON

**A passed hors d'oeuvres reception (only) will require a two hour minimum**

## CHOOSE FIVE

Mini Quiches

Italian Meatballs

Mini Spring Rolls

Pork Belly Bites

Asian Shrimp Skewers

Bacon Wrapped Dates

Stuffed Artichoke Hearts

Mini Beef Wellington

Beef Sliders

Teriyaki Chicken Satay

Bacon Wrapped Scallops

Assorted Canapés

Pot Stickers with Soy & Chile Sauce

Prosciutto Wrapped Asparagus

Coconut Shrimp *add \$4*

Assorted Sushi Rolls *add \$4*

Sesame Crusted Tuna Blocks *add \$4*

Served with freshly brewed coffee  
Soda, iced tea and juice are additional

**\*With a 2 hour minimum**

**A room fee of \$250 will apply to groups under 40 people**

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# APPETIZER BUFFET

**\$35** PER PERSON

## CHOOSE SIX

### HOT APPETIZER ITEMS

Nacho Bar	Chicken Taquitos	Marinated Beef Satays
Beef Sliders	Beef Taquitos	Mini Philly Cheesesteaks
BBQ Pork Belly Sliders	Chicken Fingers	Mac & Cheese Bites
Buffalo Chicken Sliders	Boneless Wings	Southwestern Egg Rolls
Asian Ribs	Chicken Wings	Fried Mozzarella with Marinara
Loaded Potato Skins	Vegetable Spring Rolls	Teriyaki Chicken Satay
Jalapeño Poppers	Orange Chicken	Crab Cakes <i>add \$5</i>
Popcorn Shrimp	Pot Stickers	Spicy Shrimp with Sweet Chile Sauce <i>add \$5</i>
Crab Rangoon Dip with Won Ton Chips	Chicken Fried Rice	Calamari Shrimp Fry <i>add \$5</i>

### COLD APPETIZER ITEMS

Coo Coo Chips	Seasonal Fresh Fruit Platter	Assorted Chips & Dips
Tomato & Fresh Mozzarella Platter	Tortellini Salad	Assorted Cheese & Cracker Display
Tortilla Chips, Salsa & Guacamole	Vegetable Platter with Ranch	Antipasti Platter <i>add \$3</i>
Hummus, Tzatziki & Pita Bread	Assorted Finger Sandwiches	Assorted Sushi <i>add \$6</i>
Roasted Artichoke & Bean Salad	Curried Chicken Salad with Assorted Crackers	Shrimp Cocktail <i>add \$4</i>

Served with freshly brewed coffee  
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax



# DINNER BUFFET

**\$45** PER PERSON

## SALADS • CHOOSE ONE

Mixed Green  
Caesar

Chopped Cobb  
Greek

Broccoli & Kale Salad  
Spinach (warm or cold)

Quinoa  
Italian

## ENTRÉES • CHOOSE TWO

Stuffed Shells

Brisket

Chicken Cordon Bleu

Oven Roasted Chicken

Chicken Parmesan

Southern fried Chicken

Chicken Marsala

Italian Sausage & Peppers

Chicken Picatta

Whitefish with Caper Sauce

Shrimp Fra Diavolo

Marinated Flank Steak

Mustard Glazed Salmon

Salsa Verde Chicken

Pepper Steak

Herb Chicken with

Honey Baked Ham

Mushrooms & Artichokes

Roast Turkey with Stuffing & Herbed Gravy

Pork Tenderloin in a Blackberry Sauce

Basil Pesto Pasta with Garden Vegetables

Oven Roasted Top Round with Natural Jus

Creamy Chicken & Mushroom Pasta

Pot Roast with Root Vegetables

Moroccan Chicken with Couscous

Filet Medallions in a Red Wine Demi *add \$5*

Greek Lemon Chicken

## CARVING STATIONS • CHEF FEE \$50

Roast Turkey with Herbed Gravy *add \$6*

Roast Pork Loin *add \$6*

Prime Rib with au Jus and Creamy Horseradish *add \$9*

Honey Baked Ham with a Grain Mustard Sauce *add \$6*

Red Wine and Garlic Marinated Flank Steak *add \$8*

Beef Tenderloin with a Cabernet Demi *add \$10*

## SIDES • CHOOSE THREE

Wild Rice

Vegetable Casserole

Potatoes au Gratin

Steamed Seasonal Vegetables

BBQ Baked Beans

Mac & Cheese

Sautéed Spinach

Broccoli & Cheddar Sauce

Sautéed Asparagus

Truffle Mac & Cheese *add \$5*

Roasted Corn with Caramelized Onion

Fingerling Potatoes with Rosemary

Green Beans with Garlic, Almonds & Fresh Dill

Potato Medley – Sweet & Heirloom Potatoes

Mashed Potatoes – Plain, Roasted Garlic, or Loaded

## DESSERTS • CHOOSE THREE

Chocolate Chip Cookies

Macadamia Nut Cookies

Seasonal Fruit Platter

Peanut Butter Cookies

Mini Bundt Cakes

Assorted Cheesecakes

Served with freshly brewed coffee, assorted rolls and butter  
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

# BEVERAGE PACKAGES

ALL PRICING ON  
PER PERSON BASIS

## BEVERAGES

Domestic Beer	\$5.25	Sodas	\$3
Imported Beer	\$6	Juices	\$4
Call	\$8.50 and up	Wine <i>by the glass</i>	\$8.25 and up
Premium	\$9.25 and up	Champagne <i>by the glass</i>	\$8 and up

## WINES BY THE BOTTLE

House White	\$33	House Red	\$33
House Premium White	\$38	House Premium Red	\$38
House Champagne	\$38		

*Additional wine list upon request*

## HOST BAR

2HR

3HR

4HR

### NON-ALCOHOLIC BEVERAGES

\$6

\$6

\$6

Includes: Coffee, Teas, Sodas and Juices

### BEER, WINE AND BOTTLED WATER

\$23

\$28

\$38

Includes all the above items

Bottled Water: Panna, San Pellegrino

Beer: Imported, Domestic

House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, Riesling

### CALL BAR

\$37

\$45

\$53

Includes all the above items

Call Liquor

Vodka: Drake's

Tequila: Cuervo Silver

Scotch: J&B, Johnnie Walker Red Label

Gin: Bombay

Rum: Captain Morgan, Bacardi

Liqueurs: Southern Comfort, Kahlúa, Sambuca

Bourbon: Canadian Club, Seagram's Seven, Jack Daniel's, Jameson

### PREMIUM BAR

\$51

\$58

\$66

Includes all the above items

Premium Liquor

Vodka: Ketel One, Grey Goose

Tequila: Patrón

Scotch: Macallan

Gin: Bombay Sapphire

Rum: Myers's

Liquers: Amaretto Disaronno, Baileys

Bourbon: Maker's Mark, Crown Royal







# CONTACT US

## REFERRALS

### RSVP PARTY RENTALS

P. 702.878.0144

F. 702.878.3170

[www.rsvpparty.com](http://www.rsvpparty.com)

### THE BALLOON LADY

P. 702.656.7020

### MARY RENDINA PHOTOGRAPHY

P. 702.525.7047

[www.maryrendinaphotography.com](http://www.maryrendinaphotography.com)

### ICE STUDIO

Juan Carlos

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C. 702.493.0821

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**STEPHANIE HERRMANN • DIRECTOR OF CATERING**  
**702.495.4343 • [STEPHANIE.HERRMANN@GOLDENENT.COM](mailto:STEPHANIE.HERRMANN@GOLDENENT.COM)**

# SIERRA GOLD

A NEVADA STYLE TAVERN

