



**BANQUETS • MEETINGS • PARTIES**



# **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

# **FOOD & BEVERAGE PACKAGES**

# CONTINENTAL BREAKFAST

**\$17** PER PERSON

Seasonal Fruit Platter

Assorted Muffins

Assorted Donuts

Served with freshly brewed coffee and assorted juices

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

# SIERRA BREAKFAST BUFFET

**\$22** 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	Pancakes	\$3
Assorted Donuts	\$3	Breakfast Ham	\$4
Fruit Platter	\$3	Eggs Benedict	\$5
Bagels & Cream Cheese	\$3	Bagels & Lox	\$6

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

# DELI LUNCH BUFFET

**\$25** PER PERSON

## SALADS • CHOOSE ONE

Mixed Green Caesar      Chopped Cobb Greek      Broccoli & Kale Southwest Chopped      Tortellini Italian      Loaded Potato Pesto Pasta

## SANDWICHES • CHOOSE THREE

Roast Beef & Cheddar      Italian      Ham & Provolone      Chicken Salad  
Turkey & Swiss      Caprese with Spicy Pesto      Pastrami & Swiss      Tuna Salad

*Served on assorted breads and rolls with House Potato Chips*

## DESSERTS • CHOOSE TWO

Chocolate Chip Cookies      Double Chocolate Brownies      Lemon Bars  
Peanut Butter Cookies      Seasonal Fruit Platter      Assorted Cheesecakes  
Macadamia Nut Cookies      Mini Bundt Cakes

## SOUP • ADDITIONAL \$5 EACH

Tortilla      Tomato Bisque      Baked Potato      Chicken Noodle

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

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

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# SIERRA LUNCH BUFFET

**\$30** 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

BBQ Hot Links

Balsamic Glazed Salmon

Chicken Piccata

Pepper Steak

Quinoa Stuffed Poblano  
Peppers with Romesco Sauce

Beef Stroganoff

Penne with Italian Sausage, Broccoli  
Rabe & Parmesan Cheese

Oven Roasted Chicken

Southern Fried Chicken

Beef or Veggie Lasagna

Italian Sausage & Peppers

Chicken & Cheese Enchilada

Meatloaf in a Mushroom Gravy

Braised Chicken with Lemon & Olives

Vegetarian Streudel with Boursin Cheese

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

Sautéed Asparagus

Vegetable Casserole

Steamed Seasonal Vegetables

Potatoes au Gratin

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

Chocolate Lava Cake

Assorted Cupcakes

Lemon Bars

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

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

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# REFRESHMENT BREAK

**\$12** PER PERSON

Rice Crispy Treats

Energy Bars

Chocolate Chunk Cookies

Assorted Chips

Mini Smoothies *add \$5 per person*

Yogurt Parfait Bar *add \$5 per person*

**Served with freshly brewed coffee  
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  
PER HOUR

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

## CHOOSE FIVE

Mini Quiches

Italian Meatballs

Mini Spring Rolls

BBQ Pulled Pork Sliders

Asian Shrimp Skewers

Tomato Basil Bruschetta

Spicy Chicken & Soy Ginger Lettuce Wraps

Beef Sliders

Teriyaki Chicken Satay

Bacon Wrapped Scallops

Assorted Canapés

Steamed Pot Stickers with Soy & Chile Sauce

Prosciutto Wrapped Asparagus

Chorizo Stuffed Dates Wrapped in Bacon

Caprese Skewers

Roasted Chicken Flatbread with Jalapeño Jam

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

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

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# APPETIZER BUFFET

**\$38** PER PERSON

## CHOOSE SIX

### HOT APPETIZER ITEMS

Nacho Bar	Chicken Taquitos	Marinated Beef Satays
Beef Sliders	Beef Taquitos	Mini Philly Cheesesteaks
BBQ Pulled Pork Sliders	Chicken Fingers	Mac & Cheese Bites
Buffalo Chicken Sliders	Boneless Wings	Chicken Empanadas
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>
Pizza Logs	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>
Buffalo Chicken Dip with Assorted Chips	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

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# DINNER BUFFET

**\$48** PER PERSON

## SALADS • CHOOSE ONE

Mixed Green  
Caesar

Chopped Cobb  
Greek

Arugula & Parmesan  
Baby Iceberg Wedge

Caprese  
Italian

## ENTRÉES • CHOOSE TWO

Chicken Cordon Bleu

Oven Roasted Chicken

Smothered Pork Chops with Caramelized Onions

Chicken Parmesan

Southern fried Chicken

Blackened Whitefish in a Creole Sauce

Chicken Marsala

Italian Sausage & Peppers

Oven Roasted Top Round with Natural Jus

Chicken Picatta

Whitefish with Caper Sauce

Creamy Chicken & Mushroom Pasta

Shrimp Fra Diavolo

Marinated Flank Steak

Pot Roast with Root Vegetables

Mustard Glazed Salmon

Grilled Chicken Paillard

Moroccan Chicken with Couscous

Pepper Steak

Orecchiette Pasta in a Sun-Dried  
Tomato Cream Sauce

Roasted Sweet Potatoes on  
Lemon Garlic Orzo Pasta

Honey Baked Ham

Roast Turkey with Stuffing &  
Herbed Gravy

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

Brisket

## CARVING STATIONS • CHEF FEE \$50

Roast Turkey with Herbed Gravy *add \$6*

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

Roast Pork Loin *add \$6*

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

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

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

Whole Side of Salmon with Creamy Dill Sauce *add \$8*

## SIDES • CHOOSE THREE

Wild Rice

Poblano Creamed Corn

Roasted Corn with Caramelized Onion

Potatoes au Gratin

Steamed Seasonal Vegetables

Fingerling Potatoes with Rosemary

BBQ Baked Beans

Mac & Cheese

Green Beans with Garlic, Almonds & Fresh Dill

Sautéed Spinach

Broccoli & Cheddar Sauce

Potato Medley – Sweet & Heirloom Potatoes

Sautéed Asparagus

Truffle Mac & Cheese *add \$5*

Mashed Potatoes – Plain,  
Roasted Garlic or Loaded

Grilled Broccoli with  
Soy & Garlic

Whipped Sweet Potatoes with  
Maple Ginger Butter

## DESSERTS • CHOOSE THREE

Chocolate Chip Cookies

Banana Pudding

Seasonal Fruit Platter

Peanut Butter Cookies

Mini Bundt Cakes

Assorted Cheesecakes

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

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

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# 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 & 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

Liqueurs: Amaretto Disaronno, Baileys

Bourbon: Maker's Mark, Crown Royal



# CONTACT US

## REFERRALS

### RSVP PARTY RENTALS

P. 702.878.0144

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

### THE BALLOON LADY

P. 702.656.7020

### MARY RENDINA PHOTOGRAPHY

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