

The image shows the exterior of the Sierra Gold Nevada Style Tavern at dusk. The building features a stone facade and a large arched window above the entrance. The entrance is framed by a curved overhang and flanked by two vertical light fixtures. The main entrance consists of red double doors with circular glass inserts. To the left of the doors is a menu board showing a beer, and to the right is a menu board showing a pizza. The sign above the entrance reads "SIERRA GOLD" in large, illuminated letters, with "A NEVADA STYLE TAVERN" below it. The sky is a mix of blue and orange from the setting sun.

SIERRA GOLD
A NEVADA STYLE TAVERN

BANQUETS • MEETINGS • PARTIES

BANQUETS & CONFERENCES



SIERRA BANQUET ROOM

Our private meeting and banquet space on the second floor can accommodate parties of up to 150 people. Our facility includes the following: premium built bar, 50" TVs throughout, complete audio/visual set up and a separate adjoining executive conference room.

AUDIO/VISUAL

\$200 USAGE FEE

- HD Projector, 100" drop down projection screen
- Five 50" TVs
- Sound system with satellite
- 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 SETUP 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

\$18 PER PERSON

Seasonal Fruit Platter

Assorted Muffins

Breakfast Pastries and Croissants

Served with freshly brewed coffee and assorted juices

A room fee of \$350 will apply to groups under 40 people



SIERRA BREAKFAST BUFFET

\$24 PER PERSON

Scrambled Eggs
Bacon & Sausage

Breakfast Potatoes
French Toast with Maple Syrup

Seasonal Fruit Platter

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

A room fee of \$350 will apply to groups under 40 people

BREAKFAST ADDITIONS

PRICED PER PERSON

| | | | |
|-----------------------|-----|---------------|-----|
| 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

\$28 PER PERSON

SALADS • CHOOSE TWO

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

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

SIERRA LUNCH BUFFET

\$33 PER PERSON

SALADS • CHOOSE ONE

Mixed Green
Caesar

Chopped Cobb
Greek

Broccoli & Kale Salad
Southwest Chopped

Tortellini
Italian

ENTRÉES • CHOOSE TWO

Chicken Parmesan

Beef Stroganoff

Vegetarian Strudel with Boursin Cheese

Pasta Florentine

Penne with Italian Sausage, Broccoli
Rabe & Parmesan Cheese

Chicken Breast with Mushroom Sauce

Chicken Cordon Bleu

Oven Roasted Chicken

Pork Tenderloin in a Blackberry Sauce

Honey Baked Ham

Southern Fried Chicken

Cod Filet in a White Wine Garlic Sauce

Brisket

Beef or Veggie Lasagna

Roast Turkey with Stuffing & Herbed Gravy

BBQ Hot Links

Italian Sausage & Peppers

Pasta with Marinara, Bolognese or
Garlic Cream Sauce

Balsamic Glazed Salmon

Chicken & Cheese Enchiladas

Grilled Chicken Breast with Couscous in a
Light Tomato Broth

Chicken Piccata

Meatloaf in a Mushroom Gravy

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

Pepper Steak

Braised Chicken with Lemon & Olives

Quinoa Stuffed Poblano
Peppers with Romesco Sauce

SIDES • CHOOSE TWO

Wild Rice

Steamed Seasonal Vegetables

Potato Medley – Sweet &
Heirloom Potatoes

Mac & Cheese

Potatoes au Gratin

Truffle Mac & Cheese *add \$5*

Sautéed Spinach

Roasted Corn with
Caramelized Onion

Mashed Potatoes – Plain,
Roasted Garlic or Loaded

Broccoli & Cheddar Sauce

Fingerling Potatoes with Rosemary

Braised Mushrooms with
Herbs & Bacon

Sautéed Asparagus

Green Beans with Garlic,
Almonds & Fresh Dill

Vegetable Casserole

DESSERTS • CHOOSE TWO

Chocolate Chip Cookies

Double Chocolate Brownies

Bread Pudding Bites

Peanut Butter Cookies

Seasonal Fruit Platter

Assorted Cupcakes

Macadamia Nut Cookies

Mini Bundt Cakes

Lemon Bars

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

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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 \$500 will apply

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

PASSED HORS D'OEUVRES

\$22 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
- Pimento Cheese Canapes
- 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

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APPETIZER BUFFET

\$40 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 Satays |
| 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

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DINNER BUFFET

\$50 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 Piccata

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 per person

Tomahawk Ribeye
add \$15 per person

Roast Pork Loin
add \$6 per person

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

Prime Rib with au Jus and Creamy Horseradish
add \$10 per person

Red Wine and Garlic Marinated Flank Steak
add \$8 per person

Whole Side of Salmon with Creamy Dill Sauce
add \$15 per person

Beef Tenderloin with a Cabernet Demi
add \$15 per person

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

Braised Mushrooms with Herbs & Bacon

DESSERTS • CHOOSE THREE

Assorted Cookies

Assorted Dessert Bars

Seasonal Fruit Platter

Assorted Cupcakes

Mini Bundt Cakes

Assorted Cheesecakes

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

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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

\$26 \$32 \$40

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

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