

**REFRESHMENT  
BREAKS**

|   |             |
|---|-------------|
| Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea (20 servings) .....                      | \$55/gallon |
| Orange, Apple, Tomato, Pineapple, Cranberry, and Grapefruit Juice (8 servings) .....                        | \$28/quart  |
| Tropical Fruit Punch or Lemonade (20 servings) .....  | \$55/gallon |
| Assorted Soft Drinks .....  | \$4 each    |
| Monte Carlo Spring Water .....  | \$4 each    |
| Champagne Punch with Fresh Fruit Garnish (20 servings) .....  | \$70/gallon |
| Regular or Chocolate Milk .....   | \$4 each    |
| Whole Fresh Seasonal Fruit .....  | \$52/dozen  |
| Assorted Individual Granola Bars .....  | \$4 each    |
| Assorted Individual Fruit Yogurts .....   | \$5 each    |
| Deluxe Miniature Sandwiches .....   | \$56/dozen  |
| Mixed Nuts .....  | \$45/pound  |
| Pretzels, Potato Chips or Tortilla Chips<br>with Choice of Salsa, Onion Dip or Herb Dip (20 servings) ..... | \$56/bowl   |
| Bottled Juices .....  | \$5 each    |
| Assorted Ice Cream Bars or Low-Fat Fruit Yogurt Bars .....  | \$6 each    |
| Assorted Energy Bars .....  | \$5 each    |
| Assorted Candy Bars .....   | \$4 each    |
| Assorted Fresh-Squeezed Juices and Smoothies (Bottled) .....  | \$6 each    |
| Starbucks Frappuccino (Bottled) .....   | \$6 each    |
| Flavored Iced Tea (Bottled) .....   | \$6 each    |
| Red Bull .....  | \$6 each    |
| Assorted Dried Fruit (Individual Bags) .....  | \$6 each    |
| Trail Mix (Individual Bags) .....   | \$6 each    |
| Flavored Popcorn (Individual Bags) .....  | \$6 each    |

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|   |            |
|---|------------|
| Assorted Freshly Baked Danishes .....   | \$48/dozen |
| Assorted Muffins .....  | \$48/dozen |
| Freshly Baked Butter Croissants with Butter, Jam and Marmalade .....                                    | \$50/dozen |
| Bagels with Cream Cheese .....  | \$52/dozen |
| Assorted Coffee Cakes .....   | \$48/dozen |
| Banana or Date Nut Bread with Butter, Jam and Marmalade .....   | \$48/dozen |
| With Cream Cheese .....   | \$50/dozen |
| Assorted Scones .....   | \$48/dozen |
| Assorted Donuts .....   | \$48/dozen |
| Cinnamon Rolls or Sticky Buns .....   | \$52/dozen |
| Apple and Cherry Turnovers .....  | \$50/dozen |
| Assorted Biscotti .....   | \$48/dozen |
| Housemade Granola Bars .....  | \$48/dozen |
| Macaroons .....   | \$48/dozen |
| Lemon Bars .....  | \$48/dozen |
| Assorted Cookies<br>(Chocolate Chip, Oatmeal, Peanut Butter, Macadamia Nut, White Chocolate Chip) ..... | \$48/dozen |
| Chocolate Fudge Brownies .....  | \$48/dozen |
| Petit Fours .....   | \$52/dozen |
| Strawberries Dipped in Chocolate (Half White, Half Chocolate) .....                                     | \$56/dozen |
| Assorted French Pastries .....  | \$54/dozen |
| Rice Krispies Squares .....   | \$48/dozen |
| Rice Krispies Squares Dipped in Chocolate .....   | \$52/dozen |
| Hot Pretzels with Sweet and Spicy Yellow Mustard .....  | \$52/dozen |
| Homemade Chocolate Cakes .....  | \$48/dozen |

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### **AFTERNOON DELIGHT**

Assortment of Cookies,  
Brownies and Assorted Chocolates

Freshly Brewed Coffee, Decaffeinated Coffee, Hot  
Tea, Assortment of Soft Drinks, and Spring Water

**\$16 per person**

### **MAD HATTER TEA PARTY**

Banana and Date Nut Bread with  
Butter, Jam and Marmalade

Assorted Miniature Sandwiches

French Pastries, Drunken Melon Bites

Selection of Herbal and Decaffeinated Teas

**\$19 per person**

### **THE NIBBLER**

Assorted Fresh Seasonal Sliced Fruit

Banana and Date Nut Bread with  
Butter, Jam and Marmalade

Domestic Cheese with Gourmet Flatbreads

Assortment of Soft Drinks and Spring Water

**\$19 per person**

### **ICE CREAM PARLOR**

Vanilla, Chocolate and Strawberry Ice Cream

Strawberry, Fudge and Butterscotch Toppings

Crushed Nuts, Whipped Cream, Rainbow  
Sprinkles, M&M's, Crushed Oreos and  
Reese's Peanut Butter Cups

Frozen Lemon Parfait

All this and Root Beer Floats!

**\$19 per person**

### **MOVIE TIME**

Tortilla Chips with Spicy Cheese Sauce

Mini Corn Dogs

Flavored Popcorn

Milk Duds, Nerds, Whoppers, Dots, Red Licorice

Assortment of Soft Drinks and Spring Water

**\$20 per person**

Breaks are priced for 45 minutes of service.

### **COFFEE SOCIAL**

Traditional Irish Coffee

Parisian Coffee with Grand Marnier

Café Roma with Amaretto

Viennese Coffee with Brandy

Hot Mulled Cider

Hot Chocolate with Marshmallow Cream

Flavored Whipped Cream with Cinnamon  
Sticks and Chocolate Shavings

Assorted Biscotti

**\$18 per person (Non-Alcoholic)**

**\$28 per person (Alcohol)**

### **HEALTH BREAK**

Assorted Whole Fresh Seasonal Fruit

Granola and Energy Bars

Individual Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee, Hot  
Tea, Assortment of Soft Drinks, and Spring Water

**\$18 per person**

### **DEATH BY CHOCOLATE**

Chocolate Truffles, Chocolate Brownies,  
Chocolate Chip and Dark Chocolate Cookies

Chocolate-Covered Pretzels

Snickers, Reese's Peanut Butter Cups  
and Almond Joy Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot  
Tea, Assortment of Soft Drinks, and Spring Water

**\$19 per person**

### **SPRING BREAK**

Peanut Butter and Jelly Finger Sandwiches

Individual Assorted Bags of Chips

M&M's Chocolate Chip Cookies

Assortment of Snapple Drinks, Soft Drinks  
and Spring Water

**\$17 per person**

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## BREAKFAST SELECTIONS

Minimum of 25 people. All "Breakfast Selections" are served plated.

### AMERICAN BREAKFAST

Country-Fresh Scrambled Eggs\*

Applewood-Smoked Bacon, Ham or Sausage and Breakfast Potatoes

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

**\$23 per person**

### MOUNTAIN PEAK OMELET

(Maximum of 200 people)

Fresh Fruit with Honey Yogurt Parfait, Topped with Coconut

Three-Egg Omelet with Ham, Bell Peppers, Onions, Topped with Jack Cheese\*

Breakfast Potatoes

Assortment of Muffins, Danish and Croissants with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

**\$26 per person**

### STEAK AND EGGS

Fresh Fruit Medley\*

Breakfast Steak (8-oz. New York)\*

Fluffy Scrambled Eggs

Breakfast Potatoes

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

**\$32 per person**

### THE BENEDICT

Fresh Seasonal Fruit and Berries

Poached Eggs on Toasted English Muffin with Canadian Bacon and Hollandaise Sauce, Breakfast Potato\*

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

**\$28 per person**

### FRENCH TOAST BREAKFAST

Thick-Sliced, Cinnamon-Dipped Texas Toast, Warm Maple Syrup and Whipped Butter

Bacon and Sausage

Breakfast Pastries with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

**\$25 per person**

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# BREAKFAST BUFFET BRUNCH

## THE CONTINENTAL BREAKFAST

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Chilled Cranberry, Apple and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$19 per person**

## THE CONTINENTAL BREAKFAST WITH FRESH FRUIT

Array of Seasonal Sliced Fresh Fruit

Assortment of Freshly Baked Miniature Breakfast Pastries, with Butter, Jam and Marmalade

Chilled Grapefruit, Cranberry and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$23 per person**

## THE DELUXE CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit and Berries

Individual Assorted Yogurts

Assorted Cereals with Milk

Assorted Dried Fruits and Nuts

Freshly Baked Blueberry, Bran and Chocolate Chip Muffins

Sliced Banana and Date Nut Breads with Butter, Jam and Marmalade

Chilled Grapefruit, Cranberry and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$26 per person**

## THE AMERICAN BUFFET

(Minimum of 50 people)

Fluffy Scrambled Eggs\*

Applewood-Smoked Bacon and Sausage

Breakfast Potatoes

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Seasonal Sliced Fresh Fruit and Berries

Selection of Cold Cereals

Chilled Cranberry, Apple and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$31 per person**

## THE DELUXE BUFFET

(Minimum of 50 people)

Fluffy Scrambled Eggs\*

Eggs Benedict\*

French Toast with Maple Syrup

Applewood-Smoked Bacon and Sausage

Breakfast Potatoes

Seasonal Sliced Fresh Fruit and Berries

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Chilled Cranberry, Apple and Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$38 per person**

## MONTE CARLO BRUNCH BUFFET

(Minimum of 50 people)

Oatmeal, Brown Sugar and Raisins

Fluffy Scrambled Eggs\*

Applewood-Smoked Bacon and Sausage

Breakfast Potatoes

Fresh-Tossed Caesar Salad, Romaine Lettuce, Herb Croutons and Shaved Parmesan Cheese

Fresh Fruit and Berry Yogurt Parfait

Roasted Chicken, Demi Sauce

Baked Penne Pasta with Meatballs and Marinara

Roasted Salmon, Lemon Caper Sauce\*

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Selection of Home-Baked Pies, Layer Cakes and Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$44 per person**

Buffet service is designed for a maximum of one and one-half hours of service. All items on buffet are not transferable to refreshment breaks.

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# BREAKFAST BUFFET ADDITIONS

Breakfast Buffet Additions must be ordered in conjunction with a Breakfast Buffet.

## THE OMELET STATION

(Minimum 50 people. One Chef per 100 people.)

Eggs and Omelets Cooked to Order\*

**\$15 per person**

### CHOICE OF:

Ham, Egg and Cheese Croissant\*

Sausage, Egg and Cheese Burritos\*

French Toast with Warm Maple Syrup

Oatmeal with Brown Sugar and Raisins

**\$8 additional per person**

## BUILD YOUR OWN PARFAIT STATION

(Minimum 25 people)

Strawberry and Vanilla Bean Yogurt  
Cups with Toppings to Include:

Housemade Granola, Toasted Coconut,  
Assorted Dried Fruits, Berry Compote, and  
Fresh Seasonal Melon

**\$14 per person**

## FRESH JUICE STATION

(Minimum 25 people)

Fresh Watermelon, Minted Honeydew,  
Cucumber, Carrot Apple, and Tropical Blend

**\$12.50 per person**

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# THE MEETING PACKAGE

## **CONTINENTAL BREAKFAST WITH FRESH FRUIT**

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Chilled Cranberry, Apple and Orange Juices

Freshly Brewed Coffee,  
Decaffeinated Coffee and Hot Tea

## **CONTINUOUS BREAK**

To Include:

Freshly Brewed Coffee, Decaffeinated Coffee,  
Soft Drink, and Spring Water

## **DELI LUNCH BUFFET**

Assorted Sliced Cold Cuts to Include:

Honey-Baked Ham, Rare Roast Beef,  
Smoked Turkey Breast, Genoa Salami\*

Sliced Domestic Cheese

Potato Salad

Coleslaw

Lettuce, Sliced Tomato

Assorted Relish Tray

Slices of Assorted Breads and Hoagie Rolls

Condiments

Potato Chips

Selected French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea, and Iced Tea

## **AFTERNOON DELITE**

Assortment of Cookies, Brownies  
and Assorted Chocolates

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea, Assortment of Soft Drinks, and Spring Water

## **ALL-DAY PACKAGE**

**\$75 per person**

Morning-Only Break \$35 per person  
(Continental and A.M. Break)

Afternoon-Only Break \$45 per person  
(Deli Lunch and P.M. Break)

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## HOT LUNCHEON

Includes Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

### APPETIZERS

(Choice of one with Hot Lunch)

#### Tortilla Soup

#### Tomato Gin

#### Pacific Seafood Chowder

#### Chicken Noodle Soup

#### Mixed Greens

Tomatoes, Cucumbers and Choice of Dressing

#### Granola and Berry Yogurt Parfait

#### Crisp Hearts of Romaine with Caesar Dressing

\$4 additional per person

#### Arugula Salad

Goat Cheese and Candied Pecans and Seasonal Berries Served with Balsamic Vinaigrette  
\$5 additional per person

#### Buffalo Mozzarella and Roma Tomato

Olive Oil, Balsamic Reduction and Fresh Basil  
\$6 additional per person

#### Bibb Lettuce Salad

Shaved Red Onion, Baby Tomatoes with Champagne Vinaigrette  
\$5 additional per person

### ENTRÉES

(Minimum of 25 people)

#### Breast of Chicken Piccata

Capers, Mashed Potato, Seasonal Fresh Vegetables  
\$32 per person

#### Cilantro Lime Chicken

Pico de Gallo, Rice Pilaf, Seasonal Fresh Vegetables  
\$34 per person

#### Chicken Penne Pasta Alfredo

Seasonal Fresh Vegetables  
\$32 per person

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#### Wild Mushroom Ravioli

Apple Cider Cream Sauce  
\$34 per person

#### Grilled Salmon Filet\*

Lemon Butter, Saffron Rice, Seasonal Fresh Vegetables  
\$34 per person

#### Pan-Seared Halibut\*

Wilted Spinach, Roasted Baby Red Potatoes, Citrus Butter Sauce  
\$35 per person

#### Beef Tenderloin Medallions\*

Cabernet Sauce, Herb-Roasted Red Potatoes, Seasonal Fresh Vegetables  
\$40 per person

#### New York Steak\*

Pepper Crusted, Mashed Potatoes, Seasonal Fresh Vegetables, Merlot Reduction  
\$37 per person

#### Maple-Roasted Pork Loin\*

Sage Au Jus, Garlic Mashed Potatoes, Seasonal Fresh Vegetables  
\$33 per person

### LUNCHEON DESSERT SELECTIONS

(Choice of one)

#### Marble Chocolate Mousse Bombe

#### Chocolate Decadence

#### Raspberry Tart

#### Chocolate Mousse Parfait

#### Carrot Cake

#### Seasonal Berries Napoleon

#### Apple & Almond Crumble

#### Selected Ice Cream or Sorbet

#### Creamy Cheesecake

Topped with Fresh Seasonal Fruit

#### Strawberry Shortcake

## CHILLED LUNCHEON

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

### **Large Ciabatta, Shaved Roast Beef, Black Forest Ham, and Swiss Cheese\***

Whole-Grain Mustard and Potato Salad  
\$24 per person

### **Smoked Turkey and Ham**

Tomatoes, Avocado and Sprouts on a Kaiser Roll with Honey Mustard Dressing, Coleslaw  
\$24 per person

### **Grilled Vegetables on Focaccia Bread**

Served with Balsamic Mayonnaise and Seasonal Greens  
\$23 per person

### **Grilled Chicken Wrap**

Pasta Salad  
\$23 per person

### **Selection of Freshly Sliced Fruits and Berries**

Banana Macadamia Nut Bread and Cream Cheese  
\$23 per person

### **Seasonal Greens**

Avocado, Tomatoes, Eggs, Ham, Turkey, Cheddar, and Monterey Jack Cheese with Choice of Dressing, Freshly Baked Rolls  
\$24 per person

### **Stir-Fried Shrimp**

Peapods, Scallions, Peanuts, Peppers, and Oriental Noodles with Ginger Dressing  
\$25 per person

### **Grilled Chicken Salad**

Arugula, Sliced Cucumbers, Red Onions with Citrus Vinaigrette, Freshly Baked Rolls  
\$23 per person

### **Cobb Salad**

Crisp Seasonal Greens, Blue Cheese, Chicken, Bacon, Hard-Boiled Eggs, Avocado and Tomatoes, Freshly Baked Rolls  
\$24 per person

## BOX LUNCHESES

All box lunches are packed with disposable utensils, condiments, napkins, and wet naps.

### **Pastrami and Corned Beef**

Stone-Ground Mustard on a Kaiser Roll, Assorted Chips, Fresh Fruit and Chocolate Chip Cookie  
\$24 per person

### **Chicken or Tuna Salad**

Large Croissant, Assorted Chips, Fresh Fruit, and Chocolate Chip Cookie  
\$23 per person

### **Genoa Salami, Turkey, Ham**

American and Swiss Cheese, Tomatoes, Lettuce and Herbed Vinaigrette on a Hoagie Roll, Assorted Chips, Fresh Fruit, and Chocolate Chip Cookie  
\$25 per person

### **Chef's Salad**

Seasonal Greens with Avocado, Tomatoes, Eggs, Olives, Julienne of Ham, Turkey and Monterey Cheese with Choice of Dressing, Granola Bar, and Fresh Fruit  
\$23 per person

### **Selection of Freshly Sliced Fruits and Berries**

Individual Yogurt and Granola Bar  
\$22 per person

### **Ham, Turkey or Roast Beef\***

Lettuce, Tomato and Swiss on a Kaiser Roll, Potato Chips, Fresh Fruit, and Chocolate Chip Cookie  
\$24 per person

## BEVERAGE OPTIONS

### **Soft Drinks**

\$4 each

### **Milk**

\$4 each

### **Bottled Juices**

\$5 each

### **Monte Carlo Spring Water**

\$4 each

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# LUNCH BUFFETS

## **BUSINESS LUNCH BUFFET**

Pre-Made Sandwiches and Wraps:  
Roast Beef\*, Cheddar Cheese, Lettuce,  
Tomato, and Creamy Horseradish on a Kaiser Roll

Fresh-Roasted Turkey, Swiss Cheese,  
Lettuce, Tomato, and Mayonnaise on Ciabatta Bread

Italian Sub: Ham, Salami, Provolone,  
Lettuce, and Tomato

Grilled Vegetables on Focaccia

Tuna Salad, Lettuce and Tomato on Croissant

Mixed Greens with Tomatoes,  
Cucumbers and Choice of Dressing

Pasta Primavera Salad

Chinese Chicken Salad with Sesame Soy Dressing

Assorted Relish Tray and Condiments

Assortment of Individual Bags of Chips

Selected French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea, and Iced Tea

**\$36 per person**

## **SOUP AND SALAD BUFFET**

Soup du Jour

Mixed Greens with Toppings to Include:  
Tomatoes, Carrots, Cucumbers, Garbanzo Beans,  
Shredded Cheddar, Chopped Bacon, Sunflower Seeds  
and Croutons, Assorted Dressings

Creamy Pesto Pasta Salad

Marinated Tomato-Cucumber Salad

Tossed Caesar Salad with Focaccia Croutons

Fresh Mozzarella, Tomato Salad and  
Balsamic Basil Vinaigrette

Assorted Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated  
Coffee, Hot Tea, and Iced Tea

**\$32 per person**

## **DELI LUNCH BUFFET**

Assorted Sliced Cold Cuts to Include:  
Honey-Baked Ham  
Rare Roast Beef\*  
Smoked Turkey Breast  
Genoa Salami

Sliced Domestic Cheese

Potato Salad and Coleslaw

Lettuce and Sliced Tomato

Assorted Relish Tray  
and Condiments

Slices of Assorted Breads  
and Hoagie Rolls

Potato Chips

Selected French Pastries

Freshly Brewed Coffee,  
Decaffeinated Coffee,  
Hot Tea, Iced Tea

**\$33 per person**

## **DELI ENHANCEMENTS**

Penne Puttanesca  
Spicy Tomato Sauce

Farfalle Pasta Primavera  
Basil Cream Sauce

Soup du Jour

**Additional \$6 per person**

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# EXECUTIVE HOT LUNCH BUFFET

(Minimum of 50 people)

## SALADS

Potato Salad  
Pasta Salad  
Greek Tomato Salad  
Tossed Mixed Greens  
Tomatoes, Cucumbers and  
Croutons with Selections of Dressing

## ENTRÉES

(Choice of two)

Chicken Marsala  
Chicken Piccata  
Roasted Chicken, Chicken Jus  
Cheese Tortellini  
Tomato Cream Sauce  
Baked Penne Pasta  
with Meatballs and Marinara  
Roasted Salmon, Beurre Rouge\*  
Beef Stroganoff with Buttered Noodles  
Petite Filet with Peppercorn Sauce

(Each additional entrée is available  
for \$6 per person)

Chef's Selection of Potatoes, Rice or  
Pasta and Vegetables du Jour  
Fresh-Baked Rolls and Butter

## DESSERTS

Assorted Cookies  
Selection of Layered Cakes  
Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated  
Coffee, Hot Tea, and Iced Tea

**\$40 per person**

# MEXICAN LUNCH BUFFET

(Minimum of 50 people)

Watermelon Jicama Salad,  
Spicy Citrus Vinaigrette

Corn and Black Bean Salad,  
Chipotle Vinaigrette

Arugula with Mango and Berries,  
Ancho-Honey Dressing

Chicken Enchiladas

Beef Fajitas, Shredded Lettuce,  
Shredded Cheese, Green Onions,  
Jalapeños, and Sour Cream

Chiles Rellenos

Spanish Rice

Refried Beans

Tortilla Chips with Salsa

Individual Caramel Flan

Margarita Cheesecake

Dulce de Leche Cupcakes

Walnut Mexican Cookies

Cinnamon Crisp

Freshly Brewed Coffee, Decaffeinated  
Coffee, Hot Tea, and Iced Tea

**\$40 per person**

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one and one-half hours of service. All items on  
buffet are not transferable to refreshment breaks.

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Includes choice of Appetizer, Seasonal Fresh Vegetables, Fresh-Baked Rolls, Butter, and Dessert.  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea.

All split entrée menus are subject to a \$5 per person surcharge in addition to the following prices.  
Guests must provide a guarantee of each entrée 72 hours in advance and provide place cards designating each entrée.  
All appetizers and desserts must be the same. Entrée splits are limited to two choices.  
(Minimum of 50 people.)

## APPETIZERS

### Tortilla Soup

### Tomato Gin

### Pacific Seafood Chowder

### Chicken Vegetable Soup

### Baby Mesclun Greens

Tomatoes and Cucumbers  
with Choice of Dressing

\*Also available at additional cost:

### Caesar Salad

Sourdough Croutons  
\$5 additional per person

### Bibb Lettuce Salad

Shaved Red Onion, Baby Tomatoes with  
Champagne Vinaigrette  
\$5 additional per person

### Fine Baby Greens

Poached Pear and Goat Cheese,  
Balsamic Vinaigrette  
\$7 additional per person

### Wild Mushroom Soup

\$7 additional per person

### Shrimp and Avocado Cocktail

\$9 additional per person

### Pan-Seared Crab Cakes

Chipotle Béarnaise  
\$9 additional per person

### Classic Baby Spinach

Mushrooms, Shaved Red Onion,  
Hard-Boiled Egg, and  
Warm Bacon Vinaigrette  
\$7 additional per person

## ENTRÉES

### Grilled Breast of Chicken

Chicken Jus, Shiitake Mushrooms and Saffron Rice  
\$44 per person

### Chicken Roulade

Stuffed with Sun-Dried Tomato and  
Mushrooms, Rice Pilaf  
\$48 per person

### Herb-Crusted Halibut\*

Citrus Beurre Blanc, Jasmine Rice  
\$52 per person

### Filet of Salmon\*

Beurre Rouge, Herb-Roasted Red Potato  
\$47 per person

### Broiled 8-oz. Filet Mignon\*

Cabernet Sauvignon Sauce, Mashed Potato  
\$56 per person

### Duet of Petite Filet Mignon and Sea Bass\*

Roasted Fingerling Potatoes  
\$66 per person

### Charbroiled New York Steak\*

Peppercorn Sauce, Mashed Potato  
\$54 per person

### Filet Mignon & Lobster Tail\*

Bordelaise Sauce, Truffle Mashed Potato  
\$80 per person

### Duet of Filet Mignon and Jumbo Prawns\*

Bordelaise Sauce, Garlic Mashed Potatoes  
\$60 per person

### Duet of Grilled Breast of Chicken and Roasted Salmon\*

Wild Rice Pilaf  
\$54 per person

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## **DESSERTS**

Choice of one:

**Symphony of Tarts**

**Mixed Berry Chocolate Cage**

**Oreo Cookie Cheesecake**

**Fresh Berries Sabayon**

**Death by Chocolate**

**Tiramisu**

\$5 additional

**Chocolate Fudge Cake**

\$7 additional

**Assorted French Pastries**

\$4 additional

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## DINNER BUFFET

(Minimum of 75 people)

Garden Greens with Tomatoes, Cucumbers, Bacon, Cheese, Croutons, and Assorted Dressings

Avocado, Tomato and Corn Salad with Cheddar Cheese and Chipotle Vinaigrette

Fresh-Tossed Caesar Salad Romaine Lettuce, Herb Croutons and Shaved Parmesan Cheese

Selections of International and Domestic Cheese

Assorted Crackers and Lavosh

Seasonal Fresh Vegetables with Blue Cheese Dip, Ranch Dressing

(Choice of three)

Breast of Chicken Madeira

Filet of Salmon, Beurre Rouge\*

Pan-Seared Veal Medallions\*

Roast Loin of Pork, Caramelized Apples, Pork Au Jus\*

Chicken Piccata with Mushrooms and Capers

Petite Filet Mignon, Peppercorn Sauce\*

Farfalle, Roasted Garlic, Asparagus, Olive Oil

Breast of Chicken, Chicken Jus

Seasonal Fresh Vegetables

(Choice of one)

Mashed Potatoes

Garlic Mashed Potatoes

Herb-Roasted Red Potatoes

Jasmine Rice

Wild Rice Pilaf

Assorted Freshly Baked Breads and Rolls with Butter  
Assorted Cakes, Pies, Cookies, and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

**\$58 per person**

(25-49 people, \$10 additional per person)

(50-74 people, \$5 additional per person)

## THE MONTE CARLO BUFFET

(Minimum of 75 people)

Tossed Crisp Hearts of Romaine, Caesar Dressing

Wild Field Greens with Marinated Chicken, Candied Walnuts and Balsamic Vinaigrette

Herbed Pasta Salad, Herb Vinaigrette

Iced Seafood Bar\*:

Clams, Gulf Prawns and Oyster Shooters

(Based on two pieces per person of each item)

Selection of Imported and Domestic Cheese

Assorted Crackers and Lavosh

Grilled Vegetable Platter

Seasonal Sliced Fresh Fruit

Grilled Balsamic Chicken

Pan-Seared Halibut, Tarragon Cream Sauce\*

Grilled Tenderloin Medallions,  
Roasted Shallots and Red Wine Reduction\*

Cheese Tortellini, Garlic Cream Sauce

White Cheddar and Truffle Mashed Potatoes

Sautéed Seasonal Fresh Vegetables

Assorted Freshly Baked Breads and  
Rolls with Butter

Assorted Cakes, Pies, Cookies, and Pastries

Freshly Brewed Coffee, Decaffeinated  
Coffee, Hot Tea, and Iced Tea

**\$78 per person**

(25-49 people, \$10 additional per person)

(50-74 people, \$5 additional per person)

Buffet service is designed for a maximum of one and one-half hours of service. All items on buffet are not transferable to refreshment breaks.

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## BBQ BUFFET

(Minimum of 75 people)

Tossed Green Salad with Cucumber,  
Tomato, Red Onion, Croutons,  
Assorted Dressings

Loaded Potato Salad

Watermelon Salad

Coleslaw

Southern-Fried Chicken Salad  
Romaine Lettuce, Green Onion, Roasted  
Corn, Tomato, Honey-Mustard Dressing

Prime Rib of Beef\*  
(Carver included)

Slow-Roasted Barbecue Brisket\*

Grilled Chicken Breast,  
Jalapeño Cream Sauce

BBQ Baked Beans

Southwestern Corn

Chipotle Mashed Potatoes

Country-Style Biscuits

Corn Bread

Warm Cherry and Peach Cobblers

Assorted Pies and Cakes

Freshly Brewed Coffee,  
Decaffeinated Coffee,  
Hot Tea, and Iced Tea

**\$64 per person**

(25-49 people, \$10 additional per person)

(50-74 people, \$5 additional per person)

## ITALIAN BUFFET

(Minimum of 75 people)

Antipasto Platter

Mixed Marinated Olives

Tossed Caesar Salad with  
Romaine Lettuce, Herb Croutons  
and Shaved Parmesan Cheese

Panzanella

Pasta Salad, Herb Vinaigrette

Buffalo Mozzarella, Roma Tomatoes,  
Fresh Basil, Balsamic Vinaigrette

Steak Pizzaiola, Marinara,  
Mozzarella Cheese\*

Chicken Cacciatore

Baked Penne Pasta

Bow-Tie Pasta with Olive Oil and  
Roasted Garlic

Broccolini

Herb-Roasted Red Potatoes

Garlic Breadsticks

Assorted Freshly Baked Breads  
and Rolls with Butter

Cannoli

Amaretto Cheesecake

Tiramisu

Biscotti Dipped in Chocolate

Italian Pastries

Freshly Brewed Coffee, Decaffeinated  
Coffee, Hot Tea, and Iced Tea

**\$67 per person**

(25-49 people, \$10 additional per person)

(50-74 people, \$5 additional per person)

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one and one-half hours of service. All items on  
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## PACIFIC RIM BUFFET

(Minimum of 75 people)

Hot & Sour Soup  
Asian Chicken Salad  
Thai Beef Salad  
Fresh Fruit Salad, Candied Ginger  
Shrimp with Lobster Sauce  
Kung Pao Chicken  
Pork Spareribs  
Ginger Beef with Snow Peas  
Pork Bao Buns  
Wok-Seared Vegetables  
Vegetable Fried Rice  
Jasmine Rice  
Assorted Cakes and Pies  
Mango Napoleon  
Fortune Cookies  
Almond Cookies

Freshly Brewed Coffee,  
Decaffeinated Coffee,  
Hot Tea, and Iced Tea

**\$68 per person**

(25-49 people, \$10 additional per person)  
(50-74 people, \$5 additional per person)

## ORGANIC DINNER BUFFET

(Minimum of 75 people)

Arugula Salad  
Fresh Apples, Crumbled Goat Cheese  
with White Wine Vinaigrette  
Charred Vegetable and Penne Salad  
Seasonal Vegetables, Penne Pasta with  
Smoked Tomato Vinaigrette  
Shaved Fennel Salad  
Baby Field Greens, Citrus Sections,  
Spring Onions with Citrus Vinaigrette  
Marinated Tomato and Cucumber Salad  
Petaluma Farms Free-Range Chicken  
Breast\* with Soft Polenta, Grilled Asparagus  
and a Fig-Infused Chicken Demi  
Grass-Fed Hormone-Free Beef Tenderloin  
Olive Oil-Poached Potato, Organic Baby  
Carrots and Red Wine Sauce  
Soy and Ginger-Marinaded Atlantic Salmon  
Steamed Bok Choy with a Ponzu Glaze\*  
Organic Cakes and Pies

Freshly Brewed Coffee,  
Decaffeinated Coffee,  
Hot Tea, and Iced Tea

**\$75 per person**

(25-49 people, \$10 additional per person)  
(50-74 people, \$5 additional per person)

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## SPECIAL SELECTIONS

(Minimum of 50 people)

### Salad Stations

Baby Field Greens with Champagne Vinaigrette  
\$6 per person

Caesar Salad with Grated Parmesan and Garlic  
Croutons  
\$6 per person

Chinese Chicken Salad, Mandarin Oranges,  
Sesame Soy Dressing  
\$9 per person

Deluxe Salad  
Mixed Greens with Toppings to Include:  
Tomatoes, Carrots, Cucumbers, Garbanzo Beans,  
Shredded Cheddar, Chopped Bacon, Sunflower Seeds,  
Beets, Kidney Beans and Croutons, Housemade Ranch,  
Italian and Honey Mustard Dressings  
\$13 per person

### Pasta Bar

Penne Pasta with Marinara, Shrimp and Scallops,  
Bow-Tie Pasta with Broccolini, Garlic and Olive Oil,  
Garlic Tri-Colored Cheese Tortellini with Pancetta, Peas  
and Basil Cream Sauce, Breadsticks  
\$20 per person

### Fajita Bar

Soft Tortillas with Spicy Beef and Chicken with  
Guacamole, Onions, Sour Cream, Shredded Cheese,  
Diced Tomatoes, Shredded Lettuce, Salsa, and  
Jalapeños  
\$19 per person  
Add Shrimp Fajitas \$3 additional per person

### Nacho/Taco Bar

Spiced Ground Beef, Shredded Chicken, Onions,  
Shredded Cheese, Tomatoes, Shredded Lettuce, Sour  
Cream, Salsa, Chili con Queso, Tortilla Chips, and Taco  
Shells  
\$18 per person

### Risotto Station

Sautéed Wild Mushrooms, Fresh Herbs,  
Asparagus Tips, Truffle Oil, Lump Crabmeat,  
Shrimp, and Caramelized Onions  
\$21 per person

### Potato Bar

Freshly Mashed Idaho Russet Potatoes,  
Baked Yukon Potatoes, Whipped Sweet Potatoes  
Garnished with Guest Selection of:  
Bay Shrimp, Lump Crabmeat,  
Sun-Dried Tomatoes, Italian Sausage,  
Sautéed Mushrooms, Roasted Shallots,  
Crumbled Bleu Cheese, Cheddar Cheese,  
Chopped Chives, Sour Cream, and Bacon Bits  
\$18 per person

### Slider Station

Beef Sliders, Chicken Sliders\*, French Fries,  
Assorted Sliced Cheeses, Ketchup, Mustard,  
Mayonnaise, Sliced Tomato, Onion, and Pickles  
\$25 per person

### Dessert Bar

Cakes, Pies, Tortes, French Pastries,  
and Petit Fours  
\$13 per person

Imported and Domestic Cheese Tray  
Garnished with Fresh Fruit  
Gourmet Flatbreads  
(Serves 50 people)

**\$375**

Fresh Garden Vegetable Platter  
Ranch and Blue Cheese Dips  
(Serves 50 People)

**\$325**

Seasonal Fresh Sliced Fruit  
(Serves 50 people)

**\$350**

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# SPECIAL CAKES

(Minimum of 50 people)

Wedding cakes are priced at \$7 per person. An appropriately sized cake will be prepared for the number in your party.

## WEDDING CAKES (3-TIER, 4-TIER, 5-TIER)

### Cake:

Chocolate

White

Spice

Carrot

### Frostings:

Buttercream

Whipped Cream

Rolled Fondant

### Fillings:

German Chocolate

Lemon

Bavarian Cream

Whipped Cream

Raspberry

Strawberry

Chocolate Mousse

And More...

## SHEET CAKES (TWO LAYERS)

1/4 Sheet (serves 20) \$125

1/2 Sheet (serves 40) \$200

Full Sheet (serves 80) \$350

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## FROM THE CARVING STATION

### **Steamship Round of Beef\***

Roasted to Perfection, Accompanied  
with Traditional Condiments  
and Assorted Rolls  
(Serves 150)  
\$825

### **Roasted Breast of Turkey**

Cranberry Mayonnaise, Mustard,  
Assorted Mini Rolls, and Sourdough Rolls  
(Serves 30)  
\$350

### **Whole Roasted Tenderloin of Beef\***

Served with Béarnaise Sauce  
(Serves 20)  
\$475

### **Prime Rib of Beef\***

Horseradish, Creamy Horseradish  
(Serves 40)  
\$475

### **Honey-Glazed Baked Ham**

Pineapple Chutney, Whole Grain Mustard,  
Assorted Biscuits and Rolls  
(Serves 30)  
\$375

### **New York Sirloin\***

Accompanied with  
Creamy Horseradish and Rolls  
(Serves 30)  
\$500

### **Salt-Crusted Top Round of Beef\***

Assorted Mini Rolls, Horseradish,  
Creamy Horseradish  
(Serves 50)  
\$495

### **Rosemary-Crusted Pork Rack\***

Assorted Mini Rolls, Applesauce,  
Wine-Infused Mustard  
(Serves 25)  
\$375

### **Roasted Leg of Lamb\***

Rosemary Sauce, Minted Horseradish Cream,  
Grain Mustard  
(Serves 20)  
\$525

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## COLD

(Priced per 100 pieces)

|   |       |
|---|-------|
| Baby Tomatoes Filled with Cream Cheese .....                              | \$375 |
| Boursin Cheese Rolled in Pistachios .....                                 | \$375 |
| Fresh Strawberries Crowned with Strawberry Cream Cheese and Walnuts ..... | \$375 |
| Prosciutto-Wrapped Dates .....  | \$375 |
| Genoa Salami Coronets Filled with Queen Anne Olives .....                 | \$375 |
| Deviled Eggs à la Russe .....   | \$375 |
| California Roll (Crab, Avocado and Cucumber) .....                        | \$450 |
| Marinated Bocconcini and Tomato Crostini .....                            | \$375 |
| Asparagus Spears Wrapped in Beef* .....                                   | \$375 |
| Assorted Fresh Canapés .....  | \$425 |
| Medallions of Smoked Salmon and Cream Cheese* .....                       | \$425 |
| Oysters on the Half-Shell* .....  | \$475 |
| Clams on the Half-Shell* .....  | \$475 |
| Chilled Prawns on Ice .....   | \$550 |
| Oyster Shooters* .....  | \$550 |
| Ceviche Martinis* .....   | \$475 |
| Vietnamese Summer Rolls .....   | \$375 |
| Minted Fruit Skewers .....  | \$425 |
| Ahi Salad in Wonton Cups .....  | \$450 |

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# HOT

(Priced per 100 pieces)

|   |       |
|---|-------|
| Buffalo-Style Chicken Wings                                       | \$375 |
| Beef & Chicken Sliders*   | \$425 |
| Quesadillas with Jack and Cheddar Cheese                          | \$375 |
| Chicken Quesadillas   | \$375 |
| Italian Meatballs and Marinara                                    | \$375 |
| Tempura Shrimp, Sweet Thai Chili Sauce                            | \$425 |
| Pork Pot Stickers, Plum Sauce                                     | \$375 |
| Petite Quiche   | \$375 |
| Miniature Lamb Chops with Minted Horseradish Crème*               | \$450 |
| Teriyaki Beef or Chicken Skewers                                  | \$425 |
| Bacon-Wrapped Scallops  | \$475 |
| Barbecued Pork Spareribs  | \$425 |
| Tenderloin Mignonettes, Crostini and Horseradish Crème*           | \$475 |
| Phyllo Triangles with Spinach and Feta Cheese                     | \$375 |
| Chicken or Beef Wellington*                                       | \$400 |
| Chicken Fingers   | \$400 |
| Crab-Stuffed Mushrooms  | \$400 |
| Crab Cakes, Lemon Aioli   | \$425 |
| Vegetable Spring Rolls with Sweet and Sour and Hot Mustard Sauces | \$375 |
| Duck Wonton   | \$400 |
| Coconut-Crusted Shrimp  | \$425 |
| Vegetable Samosa  | \$375 |

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## BANQUET BAR PRICES

(Per drink)

|                     | Premium Brands |         | Select Brands |         |
|---------------------|----------------|---------|---------------|---------|
|                     | Hosted         | Cash    | Hosted        | Cash    |
| Liquor .....        | \$8            | \$10.50 | \$9           | \$11    |
| Wine .....          | \$8            | \$10.50 | \$8           | \$10.50 |
| Domestic Beer ..... | \$7            | \$9     | \$7           | \$9     |
| Imported Beer ..... | \$7.50         | \$9.50  | \$7.50        | \$9.50  |
| Soft Drinks .....   | \$4            | \$5.50  | \$4           | \$5.50  |
| Mineral Water ..... | \$4            | \$5.50  | \$4           | \$5.50  |
| Cordials .....      | \$9.50         | \$12    | \$9.50        | \$12    |

Bartender Charge \$175

## HOSTED BAR

|                   | Premium Brands | Select Brands |
|-------------------|----------------|---------------|
| One Hour .....    | \$25           | \$27          |
| Two Hours .....   | \$28           | \$30          |
| Three Hours ..... | \$32           | \$34          |
| Four Hours .....  | \$36           | \$38          |

Bartender Charge \$175

### PREMIUM BRANDS

Absolut Vodka  
Bombay Gin  
Seagram's 7 Whiskey  
Dewar's White Label  
Cuervo Gold Tequila  
Cruzan Light Rum  
Jack Daniel's  
Courvoisier V.S

### SELECT BRANDS

Ketel One Vodka & Flavors  
Bombay Sapphire Gin  
Crown Royal Whisky  
Chivas Regal Scotch  
El Jimador Silver Tequila  
Bacardi Light Rum  
Captain Morgan Spiced Rum  
Jack Daniel's  
Maker's Mark  
Hennessy V.S

### CORDIALS

Kahlúa  
Grand Marnier  
Baileys  
Amaretto  
Peach Schnapps

Specialty Wine List Available upon Request

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## BANQUET WINE

### SILVER (TIER 1)

Price per bottle \$46

Chateau Ste. Michelle Riesling, Columbia Valley

Liberty Creek White Zinfandel, California

Concannon Select Vineyard Sauvignon Blanc, Central Coast

Glass Mountain Chardonnay, California

Concannon Select Vineyard Pinot Noir, Central Coast

Concannon Select Vineyard Merlot, Central Coast

Concannon Select Vineyard Cabernet Sauvignon, Central Coast

### GOLD (TIER 2)

Price per bottle \$54

Mönchhof Estate Riesling, Mosel-Saar-Ruwer

Beringer White Zinfandel, California

Villa Maria Sauvignon Blanc, Marlborough

Torresella, Veneto, Pinot Grigio, Italy

A by Acacia Chardonnay, California

Robert Talbott Kali Hart, Pinot Noir, Central Coast

Ferrari-Carano Merlot, Sonoma

Avalon Cabernet Sauvignon, Napa Valley

### PLATINUM (TIER 3)

Price per bottle \$62

Chalk Hill Sauvignon Blanc, Sonoma

Whispering Angel Rosé, Cotes de Provence

Santa Margherita Pinot Grigio, Trentino-Alto Adige

Chateau Ste. Michelle Eroica, Columbia Valley

Ferrari-Carano Chardonnay, Sonoma

J. Lohr "Fog's Reach" Pinot Noir, Arroyo Seco

Woodward Canyon "Nelms" Merlot, Columbia Valley

Ferrari-Carano Cabernet Sauvignon, Sonoma

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## SPARKLING

|   |      |
|---|------|
| Monte Carlo Label .....                 | \$36 |
| Korbel Brut, Sonoma .....               | \$42 |
| Domaine Chandon Brut, California .....  | \$47 |
| Chandon, Rosé .....                     | \$65 |
| Schramsberg, Mirabelle Brut, Rosé ..... | \$75 |

## CHAMPAGNE

|  |       |
|--|-------|
| Perrier-Jouët Grand Brut, France .....       | \$80  |
| Mumm Carte Classique Extra Dry, France ..... | \$97  |
| Veuve Clicquot Yellow Label, France .....    | \$124 |
| Dom Pérignon Epernay, France .....           | \$429 |

## CHARDONNAY

|   |      |
|---|------|
| Hess Vintage Select .....               | \$46 |
| Kendall-Jackson Vintner's Reserve ..... | \$47 |
| Acacia, Carneros .....                  | \$49 |
| Trefethen, Oak Knoll District .....     | \$59 |
| Jordan, Russian River Valley .....      | \$78 |
| Cakebread Cellars, Napa Valley .....    | \$95 |

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## PINOT NOIR

|  |      |
|--|------|
| Row Eleven, Santa Maria Valley .....     | \$47 |
| La Crema, Sonoma .....                   | \$49 |
| Domaine Drouhin, Willamette Valley ..... | \$65 |
| Acacia, Carneros .....                   | \$71 |

## MERLOT

|                                    |      |
|------------------------------------|------|
| La Joya Reserve, Chile .....       | \$49 |
| Charles Krug, Napa Valley .....    | \$52 |
| Raymond Reserve, Napa Valley ..... | \$55 |
| Stags' Leap, Napa Valley .....     | \$65 |
| Swanson, Napa Valley .....         | \$89 |

## CABERNET

|  |      |
|--|------|
| Robert Mondavi, Private Select .....                 | \$49 |
| Beaulieu Vineyards "BV" Napa Valley .....            | \$52 |
| Kendall-Jackson Vintner's Reserve, Lake County ..... | \$55 |
| Oberon, Napa Valley .....                            | \$55 |
| Sequoia Grove, Napa Valley .....                     | \$91 |
| Jordan, Alexander Valley .....                       | \$98 |

## RED BLENDS

|   |       |
|---|-------|
| Cain Cuvee, Napa Valley .....                       | \$75  |
| Franciscan Magnificat, Napa Valley .....            | \$115 |
| Beaulieu Vineyards "BV" Tapestry, Napa Valley ..... | \$149 |
| Quintessa, Alexander Valley .....                   | \$335 |

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## GENERAL INFORMATION

### SEATING

Seating may be set at round tables or in accordance with your requirements. A formal head table, gift table and/or guest-book table may be provided. If you plan to assign your guests to numbered tables, please advise us. Dance floor or platforms for staging are available at an additional charge of \$100 each.

### LINEN

Monte Carlo offers a variety of linen colors to choose from.

### MUSIC AND ENTERTAINMENT

The Catering Department will be happy to recommend outside musicians and entertainers. House music is available at \$25 per room.

### AUDIOVISUAL EQUIPMENT

Monte Carlo has its own in-house audiovisual department and trained technicians. Subcontracting of audiovisual equipment is not permitted. Audiovisual rental should be ordered directly through the Catering Department. Audiovisual price list is available upon request. Telephone lines installed at \$175 per phone directly through the PBX Department at 702.730.7090.

### ICE SCULPTURES

With advance notice, suitable ice sculptures may be provided for decoration at an additional charge starting at \$300. Arrangements for freshly cut floral centerpieces can be made through the Catering Department. Monte Carlo Catering Department will be the sole provider of ice sculptures and floral arrangements in the function rooms. Outside suppliers are not permitted.

### SIGNS AND DISPLAYS

Signs and displays are permitted provided they have been approved by the hotel in advance. Please be advised that signs and flip-chart paper may not be hung on walls. Easels are available upon request for posters. Whiteboards, flip charts and corkboards are not permitted in the public areas.

### FAVORS

Favors can be placed on tables by hotel staff for a charge of \$50. Otherwise, you may place them approximately one hour prior to function start.

### FLOOR PLANS

Floor plans for meetings and Food and Beverage functions with 300 people or more must be approved by the Clark County Fire Department thirty (30) days prior to the date of the function(s). Therefore, all decorations, audiovisual and room set-up requirements must be received by the Catering Department no later than forty-five (45) days prior to the function(s). Floor plans are final once they are approved by the Fire Department. Therefore, no changes or alterations may be made with the exception of deleting equipment, tables and decorations. If requirements are not received by the Catering Department forty-five (45) days prior to the function(s), the room set-up will be at the hotel's discretion. Fire Department floor plan cost will be \$250 per function(s).

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## **ROOM ASSIGNMENTS**

Location of functions is subject to change. Please do not distribute specific names of function rooms. Guests should be notified that functions will take place on the second floor in the function rooms.

## **DAMAGE TO EQUIPMENT OR FACILITIES**

You agree to be responsible for any damage to equipment or facilities during the time the function room is under your control, including but not limited to, damage or excessive clean-up resulting from florists, decorations or your outside agencies during set-up or tear-down.

## **LOSS OR DAMAGE TO PERSONAL PROPERTY**

Monte Carlo is not responsible for loss or damage to any property that you or your guests bring to Monte Carlo or leave at Monte Carlo before, during or after the use of the facilities. The function rooms are not secured.

## **SECURITY**

Monte Carlo may require security officers for certain events. Only Monte Carlo security may be used at an hourly rate of \$35.

## **SHIPMENT OF PACKAGES**

All packages for meetings and/or functions must be addressed as follows:

Monte Carlo Resort and Casino  
3770 Las Vegas Boulevard South  
Las Vegas, Nevada 89109  
HOLD FOR (Guest's Name and Arrival Date)

We are unable to accept any packages earlier than seven days prior to your group arrival date. Packages weighing more than 70 pounds cannot be accepted unless prior arrangements have been made through Business Services. There will be a handling charge for incoming and outgoing packages. Contact Business Services at 702.730.7265 for more information.

## **EXHIBIT/DISPLAY TABLES**

A charge of \$25 per table will apply when two or more displays and/or table-top exhibit tables are requested in a function room. Any function that has an admission charge or fee, or has merchandise for sale, must be approved and licensed by the Clark County Business License Department. A copy of the certificate must be presented to the Catering Office two (2) weeks prior to the event.

## **LIABILITY**

You agree to protect, indemnify, defend, and hold harmless Monte Carlo and its employees and agents against all claims, losses or damage to persons or property, government charges, fines, or costs (including reasonable attorney's fees) arising out of or connected with your function or the function room, except those claims arising out of the sole gross negligence or willful misconduct of Monte Carlo.

## **OBLIGATIONS**

If our obligations under this agreement are not met for any reason beyond our control, our failure is completely excused. We may cancel this agreement by returning your deposit. The following is a partial list of events that if they occur, would be considered reasons beyond our control: fire, extreme weather, strikes, labor disputes, accidents, government restrictions on travel, unavailability of goods or supplies, acts of war, and acts of God. If for any reason a reserved function room is not available for the function, another function room of comparable quality will be substituted.

\*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellfish reduces the risk of food-borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# CATERING POLICIES

## **GUARANTEES**

Guarantees for all functions must be received by the Catering Department at least three (3) business days prior to the function. If no guarantee is received, the last received number of guests will be used as a guarantee. You will be charged the guaranteed number, or the number of guests actually served, whichever is greater. In addition, we will not be obligated to serve or set for more than 3% above your guaranteed number.

## **TAX AND GRATUITY**

All Food and Beverage prices are subject to Nevada state sales tax and Service Charge. Tax-exempt organizations must furnish a certificate of exemption to the Catering Department at least two weeks prior to the function.

## **SERVICE CHARGES AND MINIMUMS**

Reception menus must meet a \$45 per person minimum (minimum of 50 guests) in food and beverage, excluding taxes and gratuity.

## **FOOD AND BEVERAGE**

All Food and Beverage prices listed are current and are subject to change without notice. Monte Carlo Catering Department will be the sole provider of all food and beverages served in the function room. No food or beverages may be removed from the function room by you or your guests.

## **DEPOSIT AND PAYMENT**

A non-refundable deposit of \$500 is required to reserve function rooms. Unless credit has been established in advance with Monte Carlo, the remainder is due two weeks prior to the function by cashier's check or money order.

You agree that by signing the banquet check for food, beverage and/or services, you acknowledge the fact that there is no dispute over such services and are solely responsible for the payment of the total amount due.

## **DISPLAYS, SIGNS AND DECORATIONS**

Displays, signs and decorations may not be used unless and until Monte Carlo gives written approval for them. Affixing any materials to the walls, floors, ceilings, or furnishings is not permitted. Any banners that need to be displayed will be hung by Monte Carlo staff for a charge of \$40 per banner. Any signs to be displayed or hung in the function rooms must be of professional quality. Any decorations using candles or flames must first be approved two weeks prior to function by the Catering Department.

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