



HOTEL • CASINO • BINGO

Catering Menus

Plaza Hotel & Casino
One Main Street
Las Vegas, NV 89131
Sales & Catering Office – 702.386.2110

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%
Pricing, service charge and sales tax are subject to change without notice.

Buffet Breakfast Selections

Continental Breakfast Buffet

Orange, Grapefruit & Cranberry Juices
Assorted Croissants, Muffins & Danish
Seasonal Sliced Fruit
Butter & Jams
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$15.00 per person

Eye-Opener Buffet

Orange, Grapefruit & Cranberry Juices
Yogurt & Granola
Assorted Mini Muffins
Ham, Egg & Cheese Breakfast Wrap
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$19.00 per person

Eggs N' Things Buffet

Orange, Grapefruit & Cranberry Juices
Assorted Croissants, Muffins & Pastries
Farm Fresh Scrambled Eggs
Choice of two breakfast meats:
Ham, Sausage or Bacon
Country Breakfast Potatoes
Butter & Jams
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$19.00 per person
Minimum 25 guests

Country Breakfast Buffet

Orange, Grapefruit & Cranberry Juices
Assorted Croissants, Muffins & Pastries
Farm Fresh Scrambled Eggs
Choice of two breakfast meats:
Ham, Sausage or Bacon
Country Breakfast Potatoes
Seasonal Sliced Fruit
Buttermilk Biscuits with Country Gravy
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$23.00 per person
Minimum 25 guests

Breakfast Buffet Enhancements

Assorted Bagels & Cream Cheese **\$4.00 per person**
Sausage, Egg & Cheese Biscuit **\$4.00 per person**
Energy & Granola Bars **\$3.50 per person**
Assorted Flavored Yogurt **\$3.50 per person**
Individual Cold Cereals & Milk **\$3.50 per person**
Assorted Donuts **\$3.50 per person**

Eggs & Omelets Prepared-to-Order **\$10.00 per person**

Farm fresh eggs and egg whites prepared to your liking with a choice of omelet fillings: tomatoes, green peppers, mushrooms,
onions, spinach, ham, sausage, bacon, cheddar cheese, swiss cheese, monterey jack cheese

Uniformed Chef **\$150.00 per hour** (2 hour minimum)

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Plated Breakfast Selections

Morning Delight

Orange & Grapefruit Juices
Farm Fresh Scrambled Eggs
Choice of Bacon, Sausage Patties or Ham
Country Breakfast Potatoes
Toast with Butter & Jams
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$18.00 per person
Minimum 25 guests

Loco Moco

Orange & Grapefruit Juices
Grilled Hamburger Patty Topped with Fried Egg
& White Rice, Smothered in Mushroom Gravy
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$18.00 per person
Minimum 25 guests

Mexican Sausage Scramble

Orange & Grapefruit Juices
Scrambled Eggs with Spicy Sausage,
Chopped Tomatoes, Jalapenos & Onions,
Smothered with Spicy Cheese & Topped
With Sliced Black Olives & Cilantro
Breakfast Potatoes
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$18.00 per person
Minimum 25 guests

Eggs Benedict

Orange & Grapefruit Juices
Toasted English Muffins Topped with
Canadian Bacon, Pouched Eggs &
Creamy Hollandaise Sauce
Breakfast Potatoes
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$19.00 per person
Minimum 25 guests

Steak & Eggs

Orange & Grapefruit Juices
6-ounce New York Steak
Farm Fresh Scrambled Eggs
Country Breakfast Potatoes
Toast with Butter & Jams
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$23.00 per person
Minimum 25 guests

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Refreshment Break Selections

Based on 30 minutes of service

The Coffee Cake

Assortment of Coffee Cakes
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$13.00 per person
Minimum 25 guests

The Cookie Monster

Assortment of Fresh Cookies including:
Chocolate Chip, Peanut Butter Oatmeal Raisin,
Brownies & Blondies
Chocolate Milk, Whole & Low-fat Milk
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$14.00 per person
Minimum 25 guests

The Movie Break

Assorted Candy Bars
Assorted Flavored Potato Chips
Corn Chips
Freshly Popped Popcorn
Assorted Soft Drinks
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$15.00 per person
Minimum 25 guests

The Stadium Break

Hot Dogs with All the Trimmings
Freshly Popped Popcorn
Peanuts & Soft Pretzels
Assorted Soft Drinks
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$15.00 per person
Minimum 25 guests

Youthful Break

Peanut Butter & Jelly Finger Sandwiches
Assorted Flavored Potato Chips
Chocolate Chip Cookies
Assorted Soft Drinks
Chocolate Milk, Whole & Low-fat Milk
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$16.00 per person
Minimum 25 guests

Healthy Break

Assorted Whole Fresh Fruit
Granola & Energy Bars
Individual Yogurts
Bottled Water
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$18.00 per person
Minimum 25 guests

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Refreshment Break Enhancements

Refreshment Break Enhancements

Assorted Croissants, Muffins & Pastries \$28.00 per dozen

Assorted Bagels & Cream Cheese \$33.00 per dozen

Granola & Energy Bars \$3.50 each

Fruit Kabobs with Yogurt Dipping Sauce \$30.00 per dozen

Assorted Donuts \$42.00 per dozen

Assorted Individual Fruit Yogurts \$4.50 each

Whole Fresh Seasonal Fruit \$45.00 per dozen

Assorted Cookies or Brownies \$25.00 per dozen

Assorted Candy Bars \$3.50 each

Chips or Pretzels \$10.00 per pound

Snack Mix \$15.00 per pound

Corn Tortilla Chips with Guacamole & Salsa \$15.00 per quart

Haagen-Daaz Ice Cream Bars \$4.00 each

Jumbo Soft Pretzels with Cheddar Cheese Dip \$24.00 per dozen

Assortment of Finger Sandwiches \$30.00 per dozen

Deviled Eggs \$23.00 per dozen

Chocolate Dipped Strawberries \$48.00 per dozen

Flavored Popcorn (Individual Bags) \$4.50 each

Trail Mix (Individual Bags) \$4.50 each

Beverage Selections

Fresh Brewed Coffee & Decaffeinated Coffee \$50.00 per gallon

Assortment of Teas \$50.00 per gallon

Juice – Orange, Apple, Tomato, Pineapple, Cranberry or Grapefruit (8 servings) \$20.00 per quart

Tropical Fruit Punch or Lemonade (20 servings) \$25.00 per gallon

Soft Drinks \$3.00 each

Bottled Water \$3.00 each

Milk (Whole, Lowfat, Chocolate) \$3.50 per pint

Sobe Adrenaline Rush \$4.00 each

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Meeting Package Selections

Continental

Wake-up

Orange, Grapefruit, Apple, Cranberry & Tomato Juices
Assorted Croissants, Muffins & Pastries
Seasonal Sliced Fruit & Berries
Butter & Jams
Fresh Brewed Coffee & Decaffinated
Assorted Teas

Mid-Morning Break

Assorted Soft Drinks
Bottled Waters
Fresh Brewed Coffee & Decaffinated
Assorted Teas

Afternoon Break

Assorted Cookies, Brownies & Blondies
Assorted Soft Drinks
Bottled Waters
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$29.00 per person

*90-minute service for Wake-up
30-minute service for Refreshment Breaks*

Eye-Opener

Wake-up

Orange, Grapefruit, Apple, Cranberry & Tomato Juices
Yogurt & Granola
Hot Ham, Egg & Cheese Breakfast Wrap
Fresh Brewed Coffee & Decaffinated
Assorted Teas

Mid-Morning Break

Assorted Soft Drinks
Bottled Waters
Fresh Brewed Coffee & Decaffinated
Assorted Teas

Afternoon Break

Jumbo Soft Pretzels with Cheese Sauce
Assorted Candy Bars
Assorted Soft Drinks
Bottled Waters
Fresh Brewed Coffee & Decaffinated
Assorted Teas

\$32.00 per person

*90-minute service for Wake-up
30-minute service for Refreshment Breaks*

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Plated Lunch Selections

Vegetarian "Singapore" Style

Garden Green Salad with Choice of Dressing
Stir-Fried Noodles with Fresh Vegetables
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$20.00 per person
Minimum 25 guests

Chicken Dijon

Garden Green Salad with Choice of Dressing
Grilled Chicken Breast with
Creamy Mustard Dijon Sauce
Parsley Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$23.00 per person
Minimum 25 guests

Beef Stroganoff

Garden Green Salad with Choice of Dressing
Tender Sirloin Tips Braised in
Red Wine & Mushrooms
Garlic Mashed Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$23.00 per person
Minimum 25 guests

Shrimp Primavera

Garden Green Salad with Choice of Dressing
Shrimp & Fresh Vegetables Tossed
In Creamy Alfredo Sauce with Penne Pasta
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$21.00 per person
Minimum 25 guests

California Chicken

Garden Green Salad with Choice of Dressing
Grilled Chicken Breast Topped with
Avocado & Monterey Jack Cheese
Garlic Mashed Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$23.00 per person
Minimum 25 guests

Pork Milanese & Pasta

Garden Green Salad with Choice of Dressing
Lightly Breaded Pork Loin Sauteed in
Lemon Butter, Served Over Fettuccini
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$25.00 per person
Minimum 25 guests

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Plated Lunch Selections (continued)

Samurai Steak

Garden Green Salad with Choice of Dressing
7-ounce New York Steak Marinated in
Sweet Ginger Soy with Chef's Special Sauce &
Scallions
Served with Rice
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$25.00 per person
Minimum 25 guests

Pan-Seared Atlantic Salmon

Garden Green Salad with Choice of Dressing
Topped with Roasted Garlic, Tomatoes, Capers
Garlic Mashed Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$25.00 per person
Minimum 25 guests

Pan-Seared Halibut

Garden Green Salad with Choice of Dressing
Halibut in a Citrus Butter Sauce
Roasted Baby Red Potatoes
Wilted Spinach
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$30.00 per person
Minimum 25 guests

New York Steak

Garden Green Salad with Choice of Dressing
Pepper-crusted New York Steak
Mashed Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

\$30.00 per person
Minimum 25 guests

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Sandwich & Salad Selections

Wrap 'Em Up

Choice of Turkey or Ham, Swiss Cheese
Wrapped in Flour Tortilla with Shredded
Lettuce, Diced Tomatoes, with a Light Mustard
Aioli
Potato Salad
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Iced Tea & Assorted Teas

\$20.00 per person
Minimum 25 guests

Chef's Salad

Julienne of Ham, Turkey, Swiss & American
Cheeses
Topped with Tomatoes, Hard-boiled Eggs &
Your Choice of Dressing
Served on a Bed of Iceberg Lettuce
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Iced Tea & Assorted Teas

\$21.00 per person
Minimum 25 guests

Grilled Vegetables on Focaccia Bread

Served with Blasamic Mayonnaise
Seasonal Greens
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Iced Tea & Assorted Teas

\$23.00 per person
Minimum 25 guests

Flaky Croissant Sandwich

Choice of Turkey or Ham, Swiss Cheese
with Shredded Lettuce, Sliced Tomatoes
Pasta Salad
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Iced Tea & Assorted Teas

\$21.00 per person
Minimum 25 guests

Chicken Caesar Salad

Fresh Romaine Lettuce Tossed with Croutons,
Parmesan Cheese & Creamy Caesar Dressing
Topped with Sliced Grilled Chicken Breast
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Iced Tea & Assorted Teas

\$22.00 per person
Minimum 25 guests

Grilled Chicken Salad

Arugula, Sliced Cucumbers Red Onions
Citrus Vinegrette
Fresh Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffeinated
Iced Tea & Assorted Teas

\$23.00 per person
Minimum 25 guests

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Box Lunch Selections

*Box lunches are served on a table "to go". Seating is not provided.
Beverage is not included in pricing.*

The All American

Choice of Sliced Turkey, Roast Beef or Ham, Swiss
Cheese
Lettuce, Tomato on a Kaiser Roll
Whole Fresh Fruit
Individual Potato Chip Bag
Large Chocolate Chip Cookie

\$19.00 per person

The New Yorker

Thinly Sliced Piled High Pastrami on Rye
Whole Fresh Fruit
Individual Potato Chip Bag
Large Chocolate Chip Cookie

\$20.00 per person

Chef's Salad

Seasonal Greens with Avocado, Tomatoes,
Eggs, Olives, Julienne of Ham, Turkey & Monterey
Cheese with Choice of Dressing
Granola Bar
Whole Fresh Fruit

\$20.00 per person

Chicken or Tuna Salad

On a Large Croissant
Individual Potato Chip Bag
Whole Fresh Fruit
Chocolate Chip Cookie

\$22.00 per person

Box Lunch Enhancements

Candy Bar *\$3.50 each*
Energy & Granola Bar *\$3.50 each*
Soft Drink *\$3.00 each*
Bottled Water *\$3.00 each*
Sobe Adrenaline Rush Energy Drink *\$4.00 each*

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Lunch Buffet Selections

See next page for additional buffet selections.

The New York Deli

Assortment of Sliced Ham, Corned Beef, Cooked Salami
Smoked Turkey & Roast Beef, Pastrami
Assortment of Swiss, American & Monterey Jack Cheeses
Mustard Potato Salad, Macaroni Salad & Cole Slaw
Seasonal Sliced Fruit
Tomatoes, Lettuce, Pickles & Onions
Prepared & Whole Grain Mustards, Hellman's Mayonnaise
Dark & Light Rye, Wheat, Sourdough & White Sliced Breads & Rolls
Potato Chips
Oatmeal Raisin & Chocolate Chip Cookies
Brownies
Fresh Brewed Coffee & Decaffeinated Iced Tea & Assorted Teas

\$27.00 per person
Minimum 40 guests

Down Home

Pulled Pork, Sliced Smoked BBQ Brisket, Shredded Chicken & Sloppy Joe
Assortment of Cheddar, Pepper Jack & Monterey Jack Cheeses
Cajun Cole Slaw, Roasted Corn & Jicama Salad, Mixed Green Salad with Assorted Dressings
Sliced Watermelon & Strawberries
Pickled & Fresh Jalapenos & Dill Quarters
Sliced Tomatoes, Lettuce, BBQ Sauce & Assorted Hot Sauces
Onion & Sourdough Rolls, Sliced White, Wheat & Sourdough Breads
Apple Cobbler & Assorted Pies
Fresh Brewed Coffee & Decaffeinated Iced Tea & Assorted Teas

\$27.00 per person
Minimum 40 guests

The Venetian

Assortment of Sliced Cappelletti Ham, Genoa Salami, Mortadella
Sliced Provolone & Mozzarella Cheeses
Tri-colored Fusilli Pasta Salad, Tortellini Salad & Antipasto Salad
Fresh Cantaloupe, Honey Dew Melon & Sliced Oranges
Mixed Cherry & Pepperoncini Peppers
Shaved Lettuce, Sliced Roma Tomatoes & Sliced Dill Pickles
Olive Oil, Vinegar & Red Pepper Flakes
Hoagie Rolls, Sliced Ciabatta & Focaccia Breads
Assorted Mini Biscotti & Mini Cannolis
Fresh Brewed Coffee & Decaffeinated Iced Tea & Assorted Teas

\$27.00 per person
Minimum 40 guests

The Picnic Basket

Cole Slaw, Pasta Salad & Potato Salad
Mixed Green Salad with Assorted Dressings
Seasonal Sliced Fruit & Berries Display
Assorted Sliced Cheeses
Red Onions, Sliced Tomatoes, Deli Pickles, Relish, Ketchup, Mustard, Mayonnaise & Steak Sauce
Baked Beans, Garlic Roasted Potatoes, Corn Cobbettes with Butter
Assorted Pies, Cookies & Cheesecake
Fresh Brewed Coffee & Decaffeinated Iced Tea & Assorted Teas

\$27.00 per person
Minimum 40 guests

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Lunch Buffet Selections (continued)

Soup & Salad Buffet

Soup du Jour
Mixed Greens with Toppings to include:
Tomatoes, Carrots, Cucumbers, Garbanzo Beans,
Shredded Cheddar, Chopped Bacon, Sunflower
Seeds, Croutons & Assorted Dressings
Creamy Pesto Pasta Salad
Marinated Tomato-Cucumber Salad
Tossed Caesar Salad with Focaccia Croutons
Fresh Mozzarella & Tomato Salad with
Blasamic Basil Vinaigrette
Assorted Cookies & Brownies

\$29.00 per person

Minimum 50 guests

Mexican Lunch Buffet

Watermelon Jicama Salad with
Spicy Citrus Vinaigrette
Corn & Black Bean Salad with
Chipolte Vinaigrette
Arugula with Mango, Berries,
& Ancho-Honey Dressing
Chicken Enchiladas
Beef Fajitas with Shredded Lettuce, Cheese, Green
Onions, Jalapenos & Sour Cream
Chiles Rellenos
Spanish Rice
Refried Beans
Tortilla Chips & Salsa
Individual Caramel Flan
Margarita Cheesecake
Cinnamon Crisp
Fresh Brewed Coffee & Decaffinated
Iced Tea & Assorted Teas

\$35.00 per person

Minimum 50 guests

Choose 2 of the following items for each of the lunch buffet selections above:

Fried Chicken
Pan-seared Salmon Filet
Wisconsin Bratwurst with Beer-braised Sauerkraut
Barbeque Chicken Breast
Ground Sirloin Steak
All Beef Hot Dogs & Sauerkraut

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Plated Dinner Selections

Additional Plated Dinner Selections on Next Page

All Dinner Selections include the following:

Choose one soup or salad: Caesar Salad, Garden Green Salad with Choice of Dressing or Soup Du Jour
Chef's Choice of Fresh Steamed Vegetables
Fresh Rolls & Butter
Fresh Brewed Coffee & Decaffinated
Iced Tea & Assorted Teas

Choose one dessert: Chocolate Cake with Raspberry Filling; Kentucky Mud Pie; Bread Pudding with Whiskey Sauce; Cheesecake with Fruit Topping or White Chocolate Mousse Topped with Raspberry Sauce

Vegetarian Plate

Assortment of Fresh Grilled Vegetables
Baked Parmesan Tomatoes
Pesto Pasta

\$31.00 per person
Minimum 25 guests

Chicken Marsala

Chicken Breast Sautéed in a Sweet Marsala Wine
Served over Pasta

\$31.00 per person
Minimum 25 guests

Chicken Kiev Supreme

Breaded Chicken Breast Stuffed with Maitre
d'Butter
Served with Sauce Supreme
Mixed Wild Rice

\$31.00 per person
Minimum 25 guests

Garlic Roasted Pork Loin

Slow Roasted Garlic Crusted Pork Loin Basted with
Port Wine Au Jus
Rosemary New Potatoes

\$34.00 per person
Minimum 25 guests

Cajun Style Mahi Mahi

Blackened Mahi Filet Topped with Roasted Garlic,
Tomatoes & Artichokes
Creole Sausage Rice

\$35.00 per person
Minimum 25 guests

Pan Roasted Salmon

Fresh Atlantic Salmon Filet Glazed with Lemon
Butter Sauce
Garlic Mashed Potatoes

\$37.00 per person
Minimum 25 guests

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Plated Dinner Selections (continued)

Pepper Brandy Steak

Pepper Crusted 8-ounce Strip Loin Topped with
Creamy Brandy & Peppercorn Sauce
Baked Potato, Sour Cream & Butter

\$40.00 per person
Minimum 25 guests

Roast Prime Rib of Beef

Slow Roasted Herb Crusted Prime Rib Basted with
Au Jus
Garlic Mashed Potatoes

\$40.00 per person
Minimum 25 guests

Sicilian Mixed Grill

Trio of Beef Strip Loin, Chicken Breast & Pork Loin
Chops
Marinated in Fresh Herbs, Garlic & Lemon
Served with Paella

\$40.00 per person
Minimum 25 guests

Steak & Garlic Shrimp

Grilled 8-ounce Strip Loin with Shrimp Scampi
Mushroom Risotto

\$48.00 per person
Minimum 25 guests

Petite Filet Mignon & Salmon Filet

Filet Mignon & Roasted Salmon in Garlic Wine Sauce
Oven Roasted New Potatoes

\$52.00 per person
Minimum 25 guests

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Dinner Buffet Selections

Little Italy

Caesar Salad
Antipasto Platter
Freshly Baked Garlic Breadsticks
Penne Pasta with Sausage & Peppers
Chicken Picatta
Stuffed Manicotti
Mediterranean Vegetables
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffinated
Iced Tea & Assorted Teas

\$37.00 per person
Minimum 40 guests

Southern BBQ

Garden Salad with Assorted Dressings
Three Bean Salad
Buttered Corn on the Cob
Rancho-style Beans
BBQ Chicken Halves
BBQ Beef or Pork Ribs
Freshly Baked Corn Bread
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffinated
Iced Tea & Assorted Teas

\$40.00 per person
Minimum 40 guests

All American

Garden Salad with Assorted Dressings
Vegetable Pasta Salad
Seasonal Vegetable Medley
Dirty Rice
Braised Chicken Paprika with Roasted Artichokes
Pan-seared Pollock with Tomato Basil Cream Sauce
Carved Prime Rib with Au Jus & Horseradish Sauce
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffinated
Iced Tea & Assorted Teas

\$38.00 per person
Minimum 40 guests
Carver required at \$150.00 per hour – 2-hour minimum

Asian-Pacific Rim

Asian Chicken Salad
Sweet & Sour Jicama Salad
Fried Dim Sum with Dipping Sauce
Marinated Mushroom Salad
Boneless Chicken Thighs with Chili & Scallions
Steamed Mahi Mahi with Ginger Soy Sauce
Steamed Bokchoy with Garlic & Shitake
Steamed Rice
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffinated
Iced Tea & Assorted Teas

\$40.00 per person
Minimum 40 guests

Additional Dinner Buffet Selections on Next Page

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Dinner Buffet Selections (continued)

Create Your Own Dinner Buffet

Choose Two (2) Salads:

Caesar Salad
Tossed Green Salad with Assorted Dressings
Fresh Fruit Salad
Three Bean Salad
Pasta Salad
Cole Slaw

Choose Two (2) Entrees:

Chicken Parmesan
Sausage Stuffed Chicken Breast
Chicken Breast Milanese
Honey Bourbon Glazed Roast Pork Loin
Pork Cutlet Dijonaise
Grilled Steak Ranchero
Grilled Salmon Filet with Citrus Salsa

Choose Two (2) Accompaniments:

Parsley Potatoes
Oven Roasted Potatoes
AuGratin Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Wild Rice

Also included:

Seasonal Vegetables
Freshly Baked Rolls & Butter
Chef's Dessert Selection
Fresh Brewed Coffee & Decaffinated
Iced Tea & Assorted Teas

\$40.00 per person

Minimum 40 guests

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Reception Selections

Displays

Imported & Domestic Cheese Platter

Served with Crackers & Breads

Small Platter Serving up to 40 guests	\$175.00
Medium Platter Serving up to 75 guests	\$275.00
Large Platter Serving up to 100 guests	\$375.00

Garden Vegetable Platter

Served with Ranch Dressing & Herb Dips

Small Platter Serving up to 40 guests	\$125.00
Medium Platter Serving up to 75 guests	\$225.00
Large Platter Serving up to 100 guests	\$275.00

Seasonal Sliced Fruit Platter

Served with Yogurt Dipping Sauce

Small Platter Serving up to 40 guests	\$150.00
Medium Platter Serving up to 75 guests	\$250.00
Large Platter Serving up to 100 guests	\$350.00

Antipasto Platter

Assorted Italian Cheeses, Meats & Vegetables

Small Platter Serving up to 40 guests	\$150.00
Medium Platter Serving up to 75 guests	\$250.00
Large Platter Serving up to 100 guests	\$350.00

Hor D'Oeuvres

50 piece minimum order per selection – 25 piece minimum on additional orders

Hot

Chicken Satay	\$3.00 per piece
Beef Satay	\$3.75 per piece
Italian Meatballs	\$3.00 per piece
Bruschetta	\$2.50 per piece
Quesadillas	\$2.50 per piece
Mini Beef Empanades	\$2.75 per piece
Bacon Wrapped Scallops	\$3.50 per piece
Spring Rolls	\$3.00 per piece
Egg Rolls	\$3.00 per piece
Chicken Wings	\$3.00 per piece
Swedish Meatballs	\$3.00 per piece
Mozzarella Sticks	\$2.50 per piece
Mini Taquitos	\$2.75 per piece
Jalapeno Poppers	\$2.75 per piece
California Rolls	\$3.00 per piece
Pot Stickers	\$3.00 per piece
Rumaki	\$2.75 per piece
Miniature Crab Cakes	\$3.50 per piece
Fried Shrimp	\$3.50 per piece
Coconut Shrimp	\$3.50 per piece
Crab Stuffed Mushrooms	\$3.25 per piece
Chilled Cocktail Shrimp	\$4.25 per piece

Chilled

Prosciutto & Melon Kabobs	\$3.00 per piece
Crab Puffs	\$3.00 per piece
Stuffed Deviled Eggs	\$2.75 per piece
Stuffed Celery Hearts	\$2.50 per piece
Smoked Chicken Breast Canapes	\$2.75 per piece
Seared Ahi Tuna on Wonton Chip	\$3.50 per piece
Fruit Kabobs	\$2.75 per piece
Asparagus Spears Wrapped in Blackforest Ham	\$3.50 per piece
Roast Sirloin with Creamed Horseradish	\$3.00 per piece
Crab & Avocado Salad on Tortilla Chip	\$3.50 per piece
Shrimp Salad Profiterole	\$3.50 per piece

For a light reception calculate 3-4 pieces per person, per hour.

For a heavy reception calculate 5-7 pieces per person, per hour.

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%

Pricing, service charge and sales tax are subject to change without notice.

Reception Selections (continued)

Stations

Taste of Italy

Choice of two: Chicken, Italian Sausage, Shrimp or Meatballs
Bowtie, Linguini & Penne Pastas
Marinara, Alfredo & Pesto Sauces
Mushrooms, Artichokes, Spinach, Red Bell Pepper, Sun-Dried Tomatoes, Zucchini & Broccoli

\$9.00 per person

Minimum 50 guests

Uniformed Chef required at \$150.00 per hour – 2-hour minimum

South of the Border

Choice of two: Shredded Beef, Chicken, Chorizo Sausage or Shrimp
Onions, Peppers, Shredded Lettuce, Jicama, Diced Tomatoes, Cilantro, Jalapenos, Olives, Guacamole, Sour Cream, Cheddar Cheese
Corn Taco Shells & Flour Tortillas

\$9.00 per person

Minimum 50 guests

Uniformed Chef required at \$150.00 per hour – 2-hour minimum

Tokyo Connection "Teppanyaki"

Choice of two: Chicken, Beef, Pork or Shrimp
Red Bell Peppers, Straw Mushrooms, Cabbage, Carrots, Bean Sprouts, Steamed Rice, Wasabi, Japanese Red Pepper Flakes, Soy Sauce

\$9.00 per person

Minimum 50 guests

Uniformed Chef required at \$150.00 per hour – 2-hour minimum

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%
Pricing, service charge and sales tax are subject to change without notice.

Carving Stations

All carving stations required a Uniformed Chef at \$150.00 per hour (2-hour minimum)

Virginia Baked Ham

Ham Basted with Honey Mustard
Served with Soft & Crusty Rolls, Mustard &
Mayonnaise

\$5.00 per person

Minimum 50 guests

Gobble-Gobble

Whole Turkey Breast Served with Orange
Cranberry Sauce, Soft & Crusty Rolls, Mustard &
Mayonnaise

\$5.50 per person

Minimum 50 guests

Pride of the Midwest

Prime Rib of Beef
Served Au Jus, Grain Mustard, Horseradish, Soft &
Crusty Rolls

\$9.00 per person

Minimum 50 guests

The MONSTER

Steamship Round of Beef Crusted with Herbs &
Seasoning
Served Au Jus, Grain Mustard, Horseradish, Soft &
Crusty Rolls

\$9.00 per person

Minimum 50 guests

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%
Pricing, service charge and sales tax are subject to change without notice.

Bar Packages

Bartenders are required for all bar packages (1 bartender per 100 guests) at a rate of \$150.00 each.

Open Bar Package

This package includes a fully stocked bar featuring deluxe or premium brand selection of liquors, red and white wines, domestic and imported beers, soft drinks, bottled water, juices and mixers. All drink charges and bartender fees are the responsibility of the sponsoring organization or group.

- | | | | |
|--------------------|------------------|---------------------|------------------|
| - Deluxe Cocktails | \$5.25 per drink | - Premium Cocktails | \$6.25 per drink |
| - Cordials/Cognacs | \$7.50 per drink | - Domestic Beer | \$3.50 per drink |
| - Imported Beer | \$4.50 per drink | - Wine by the Glass | \$4.50 per drink |
| - Soft Drinks | \$2.50 each | - Bottled Water | \$2.50 each |
| - Juice | \$2.50 each | | |

There is a \$500.00 beverage minimum.

Service charge and tax are NOT included in pricing above.

Cash Bar Package

This package includes a fully stocked bar featuring deluxe or premium brand selection of liquors, red and white wines, domestic and imported beers, soft drinks, bottled water, juices and mixers. Bartenders use a 1-ounce jigger for all standard drinks. Charges are based on number of drinks consumed and are paid by each individual guest as ordered. Bartender fees are the responsibility of the sponsoring organization or group.

- | | | | |
|--------------------|------------------|---------------------|------------------|
| - Deluxe Cocktails | \$6.25 per drink | - Premium Cocktails | \$7.25 per drink |
| - Cordials/Cognacs | \$8.50 per drink | - Domestic Beer | \$4.50 per drink |
| - Imported Beer | \$5.50 per drink | - Wine by the Glass | \$5.50 per drink |
| - Soft Drinks | \$3.50 each | - Bottled Water | \$3.50 each |
| - Juice | \$3.50 each | | |

There is a \$500.00 beverage minimum.

Service charge and tax ARE included in pricing above.

Bartenders are required for all bar packages (1 bartender per 100 guests) at a rate of \$150.00 each.

Hourly Bar Package

This package includes a fully stocked bar featuring deluxe or premium brand selection of liquors, red and white wines, domestic and imported beers, soft drinks, bottled water, juices and mixers. Prices are per person. Hourly bars do not include cognacs and cordials All package pricing and bartender fees are the responsibility of the sponsoring organization or group.

	<u>Deluxe Brands</u>	<u>Premium Brands</u>
One Hour Package	\$15.00 per person	\$18.00 per person
Two Hour Package	\$20.00 per person	\$23.00 per person
Three Hour Package	\$25.00 per person	\$28.00 per person
Four Hour Package	\$30.00 per person	\$33.00 per person
Five Hour Package	\$35.00 per person	\$38.00 per person

Service charge and tax are NOT included in pricing above.

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%
Pricing, service charge and sales tax are subject to change without notice.

Catering Terms & Conditions

The following information will assist you in maximizing the Plaza Hotel & Casino's Catering/Conference Services to best accommodate your needs for a successful experience.

Any terms and /or subjects specifically addressed in Group or Catering Sales agreement generated by Hotel's group sales or catering department supersede standard Terms and Conditions defined in this document. Likewise, terms and conditions outlined within this document not addressed in the original group sales or catering agreement are applicable as stated below.

USE OF FUNCTION SPACE

To protect the safety and security of all Hotel guests and property, Group/Event agrees that it will not use any items in the function space that create any amplified noise, smell, or visual effect other than decorations without advance notification and written approval by the Hotel. Examples of items that require advance approval include, but are not limited to: smoke or fog machines, dry ice, confetti cannons, candles, incense, or any other activity that generates smells. Group/Event will agree to pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean up costs.

PRICING

Published Catering Menu pricing is subject to change. Pricing published on Banquet Event Orders (BEO's) and returned signed to the Hotel are valid through function date.

Labor charges, surcharges and minimums may apply to functions under 100 persons. Consult with your assigned Catering/Conference Service Manager for more information.

MENU SELECTIONS

Menu selections should be finalized a minimum of thirty (30) days prior to event. Signed Banquet Event Orders (BEO's) are required ten (10) days prior to the event.

GUARANTEES

Where catering charges apply on a per-person basis, an attendance guarantee must be received in the Catering/Conference Service office by 12:00PM PST seventy-two (72) hours prior to the event. The guarantee is not subject to reduction. Charges will be imposed for the guaranteed number or the number of people actually served, whichever is greater. If the guarantee is not received, the number of guests indicated on the Banquet Event Order will default as the attendance guarantee. The Hotel will undertake to provide identical services for up to five (5) percent increase in attendance over the guarantee for groups of up to five hundred (500) guests and three (3) percent increase for groups larger than five hundred (500) or a maximum of fifty (50) persons, whichever is less. If the estimated number of attendees and subsequent guarantee decreases by ten (10) percent or more of the original stated estimated number of attendees within thirty (30) days of any event, the Hotel reserves the right to charge room rental, charge service charges and/or relocate group to a smaller room at Hotel's discretion.

ORDERS WITHIN 48 HOURS

The addition of meeting rooms and/or catered functions within forty-eight (48) hours is considered a "Pop-Up" and may be subject to special menu selections.

ALCOHOLIC BEVERAGES

When alcoholic beverages are served, all guests must be twenty-one (21) years of age or older. The Hotel reserves the right to refuse the sale of alcoholic beverages at all times to anyone. No beverages of any kind may be brought into the Hotel by the patron, any of the patron's guests or invitees from the outside without special written permission of the Hotel. The Hotel reserves the right to assess a "corkage" and service charge for the service of such beverages.

ROOM DIAGRAMS/FLOOR PLANS

The Catering/Conference Service Manager will work to confirm the details of your room/event sets and may provide diagrams to confirm some detail. Once the room set has been approved, major last minute changes may incur labor charges.

OUTDOOR EVENTS

A set-up charge of \$3,000.00 applies to all outdoor events. Additional food and beverage minimums may apply for these events. The Hotel, in its sole discretion, reserves the right to make a determination on weather up to 24 hours prior to event start time and no later than three (3) hours prior to event start time.

Our Hotel anchors the Fremont Street Experience that has scheduled entertainment nightly. The Hotel does not have any control over entertainment content and/or music volume.

ATTENDEE DELIVERIES

The Hotel does not permit the distribution of materials at the Front Desk. Distribution of communication is possible through a designated group event registration desk which is staffed by the Group/Event. To make arrangements please consult with your assigned Catering/Conference Service Manager.

The Hotel can make arrangements for communication materials, gifts, etc to be delivered to guest rooms at a rate of \$3.00 for the first item, and \$.50 each additional item. Room delivery charges will become part of the estimated master account and will alter deposits due. Room deliveries need to be scheduled no later than fourteen (14) days prior to delivery date. (The Hotel does not offer door deliveries.)

READER BOARD

The Hotel provides a daily event sheet on the reader boards located on the conference level that will direct guests to their meeting/event space at specified times.

SIGNAGE, BANNERS, AND DISPLAYS

No signage is permitted in Hotel common areas, the lobby, in the hallways of any guest room levels or outside of any elevators on any floors, or outside the building exterior without permission.

Displays are permitted only within the Conference Center or outside meeting rooms within the assigned function room and require advance Hotel approval. Displays are not permitted in any egress or public corridor within the Conference Center without prior approval.

Signage is permitted within the Conference Center and within assigned function rooms and require advance Hotel approval. Displayed signs must be professionally printed and displayed in stand-alone kiosks or on easels. The Hotel may provide signage with a minimum fourteen (14) days notice. The Hotel charges \$75.00 per sign which must be paid in full prior to production.

A two (2) week notice is requested to hang banners. The Hotel requires banners be hung by PSAV. Nails, tacks, tape and gum adhesives are not permitted to affix anything to walls and/or doors. Labor charges to hang banners are as follow:

Banners 5' and under:	\$40.00 per banner
Banners 10' and under:	\$60.00 per banner
Banners 15' and under:	\$75.00 per banner
Banners over 15'	\$125.00 per banner

A bulk quote to hang multiple banners can be provided by PSAV.

SHIPPING AND RECEIVING

The Business Center is operated by the Hotel. Shipments should be delivered to the Hotel not more than three (3) working days prior to the program date commencement. Handling charges are assessed for incoming and outgoing packages by weight. Handling fees are:

0-15 Pounds	\$6.00	51-75 Pounds	\$25.00
16-30 Pounds	\$11.00	76-100 Pounds	\$30.00
31-50 Pounds	\$16.00	Over 100 Pounds	\$100.00 plus \$.35 per lb.
Per Envelope	\$4.00	Labor Service	\$45.00/hr/man (1 hr. min.)

ADDRESS PACKAGES:

Guest Name and/or Group Name
c/o Plaza Hotel & Casino
One Main Street
Las Vegas, NV 89101

INCLUDE:

Group Name
Group Contact (On Site)
Date of Event/Function Room
Catering/Conference Service Manager

The Hotel reserves the right to refuse receipt of any package.

In the event organization has contracted a decorator, all exhibit material must be shipped to the drayage company. Materials received at the Hotel may be forwarded to the drayage company at guest's expense.

HOSPITALITY SUITES

We provide a variety of options for hospitality, including a number of function rooms and suites. Preserving the integrity of our space and suites and maintaining food and beverage standards/regulations are of the utmost importance to our team. Guests who wish to reserve space and/or suite accommodations with the purpose of entertaining may do so with the following guidelines and terms in mind.

Scheduling

Function rooms may be reserved through your sales representative as part of your agenda schedule for the purpose of hospitality. Please note specific dates and times as space not outlined may not be available if requested at a later date. The Hotel can provide standard tables and chairs for hospitality. In the event the

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group would like to create a living room or lounge feel, it will be necessary to rent to furnishings through local providers.

Suites are booked with the same check-in/out times as our accommodations. Check-in is 4:00 pm and check-out is 11:00 am. It will be important to keep these in mind when scheduling your event. To secure a suite in advance of check-in or beyond check-out it will be necessary to purchase the suite for an additional day before and/or after the event date. It will also be necessary to allow for our hospitality team appropriate set-up time. Unless approved in advance, furnishings may not be moved or removed. The group may incur additional labor and/or storage costs for moving and/or removing furnishings.

Deposit

To reserve space and/or a suite, a deposit equal to the rental, food/beverage minimum and/or first night room and tax is applicable at the time of contracting or when a suite reservation is made. The balance of the suite payment is due seventy-two (72) hours prior to arrival.

Full pre-payment of all food and beverage is due at time of order. A credit card authorization will be required on file to cover additional food and/or beverage purchases and/or suite damage.

Food & Beverage

All food and beverage is required to be purchased through the hotel. A food and beverage minimum applies to all hospitality space and/or suites. A wide selection of hospitality trays, beverage packages or hosted bar options are available.

Menu and bar selections are to be confirmed with the hotel at least seventy-two (72) hours prior to the event time. Depending on the length of the event, consider scheduling replenishment orders in advance. The hotel cannot guarantee replenish timing.

Cancellation

Cancellation of services within seventy-two (72) hours of the event will incur a penalty equal to one hundred percent (100%) of the confirmed arrangements.

Conduct

Suites are located throughout the hotel and are located next to other hotel guests. Attendees of events held in suites are to respect noise levels so as not to disturb surrounding guests.

Room Numbers

While we appreciate the need for event communication we are unable to confirm a specific suite number prior to check-in. We do provide a communication board in the lobby which we can list your event, have specifics available to our front service team for those arriving via vehicles, and/or you may provide a greeter in the lobby to assist in directing your guests.

Guest Buildings & Elevators

The hotel towers require a key for entrance access so events in suites will require someone to be staged at the entrance to grant guests entrance.

Parking

Valet and self parking options are included in the Hotel's resort fee for in-house guests. Non-hotel guests will be charged for parking. Effective February 2015, the parking areas will be under a new automated parking system (similar to those found in airport parking structures).

Communication & Trademarks

Printed communication (direct mail, website and/or e-blast) where the resort logo and/or photos require approval of the hotel prior to distribution. All materials are to be presented to your assigned catering manager prior to distribution for approval.

Security

The Hotel does not provide exclusive security for events. Security service is available at a rate of \$40.00 per hour, 4-hour minimum.

Rights

The Hotel reserves the right to assign and/or change all suites, discontinue an event for noise and/or not adhering to the terms and conditions outlined.

Should a Suite be reserved and utilized for hospitality purposes, all food and beverages as well as liquor, beer, wine, sodas and waters must be purchased and/or arranged for through the Hotel. Place all orders in advance with your assigned Conference Service Manager.

Signage of any nature is prohibited outside any guest room or on any guest room level in hallways and outside elevators.

In the event equipment is required to host a meeting within any guest room or suite, the "registered" guest must be present to receive the equipment. The following fees will apply:

Initial Labor Delivery Fee	\$50.00	Flipchart rental, per day	\$45.00
Table rental, per day	\$15.00	Corkboard rental, per day	\$65.00
Chair rental, per day	\$ 5.00	Easel rental, per day	\$35.00
3M Post It Flipchart	\$45.00		

Plus 21% service charge and 8.1% sales tax on all the above items.