



HOTEL • CASINO • BINGO

## Catering Menus

Plaza Hotel & Casino  
One Main Street  
Las Vegas, NV 89131  
Sales & Catering Office – 702.386.2320

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.25%  
Pricing, service charge and sales tax are subject to change without notice.

## Buffet Breakfast Selections

### ***Continental Breakfast Buffet***

Orange & Cranberry Juices  
Assorted Breakfast Pastries  
Seasonal Sliced Fruit  
Butter & Jams  
Fresh Brewed Coffee & Decaffeinated  
Assorted Teas

***\$15.00 per person***

### ***Eye-Opener Buffet***

Orange & 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 & Cranberry Juices  
Assorted Breakfast 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 & Cranberry Juices  
Assorted Breakfast 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 & Cranberry 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 & Cranberry 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 & Cranberry 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*

### *Steak & Eggs*

Orange & Cranberry Juices  
6-ounce New York Steak  
Farm Fresh Scrambled Eggs  
Country Breakfast Potatoes  
Toast with Butter & Jams  
Fresh Brewed Coffee & Decaffeinated  
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 & Decaffeinated  
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 & Decaffeinated  
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 & Decaffeinated  
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 & Decaffeinated  
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 & Decaffeinated  
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 & Decaffeinated  
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, Apple, Cranberry & Tomato Juices  
Assorted Breakfast Pastries  
Seasonal Sliced Fruit & Berries  
Butter & Jams  
Fresh Brewed Coffee & Decaffeinated  
Assorted Teas

#### **Mid-Morning Break**

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

#### **Afternoon Break**

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

**\$29.00 per person**

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

### *Eye-Opener*

#### **Wake-up**

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

#### **Mid-Morning Break**

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

#### **Afternoon Break**

Jumbo Soft Pretzels with Cheese Sauce  
Assorted Candy Bars  
Assorted Soft Drinks  
Bottled Waters  
Fresh Brewed Coffee & Decaffeinated  
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-crust 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*

### *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*

### *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*

### *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 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*

### *Grilled Chicken Salad*

Arugula, Sliced Cucumbers Red Onions  
Citrus Vinaigrette  
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, Smoked Turkey & Roast Beef  
Assortment of Swiss & American 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***

Sliced Smoked BBQ Brisket,  
Shredded Chicken  
Assortment of Cheddar & Monterey Jack Cheeses  
Cajun Cole Slaw, Mixed Green Salad with Assorted Dressings  
Fresh Fruit  
Pickled & Fresh Jalapenos & Dill Quarters  
Sliced Tomatoes, Lettuce, BBQ Sauce & Assorted Hot Sauces  
Onion & Sourdough Rolls, Sliced White, Wheat & Sourdough  
Breads  
Chef's Choice Dessert  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

***\$27.00 per person***  
*Minimum 40 guests*

### ***The Venetian***

Assortment of Sliced Cappacolla Ham, Genoa Salami,  
Mortadella  
Sliced Provolone & Mozzarella Cheeses  
Tri-colored Fussilli 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*

### ***Mexican Lunch Buffet***

Watermelon Jicama Salad with  
Spicy Citrus Vinaigrette  
Corn & Black Bean Salad with  
Chipotle 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 & Decaffeinated  
Iced Tea & Assorted Teas

***\$35.00 per person***  
*Minimum 50 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*

### *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*

***Choose 2 of the following items for either the Soup & Salad Buffet or the Picnic Basket Buffet 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 & Decaffeinated  
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 & Decaffeinated  
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 & Decaffeinated  
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 & Decaffeinated  
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*

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.25%.  
Pricing, service charge and sales tax are subject to change without notice.



## 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.*

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## Reception Selections (continued)

### Stations

*(Enhancement to dinner menu only. May not be purchased as a standalone item.)*

#### 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*

#### Carving Stations

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

***(Enhancement to reception menu only. May not be purchased as a standalone item.)***

#### 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*

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

## Bar Packages

### *\*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 **\$8.00 per drink**
- Cordials/Cognacs **\$9.00 per drink**
- Imported Beer **\$6.00 per drink**
- Soft Drinks **\$3.00 each**
- Juice **\$3.00 each**
- Premium Cocktails **\$9.00 per drink**
- Domestic Beer **\$5.00 per drink**
- Wine by the Glass **\$7.00 per drink**
- Bottled Water **\$3.00 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 **\$10.50 per drink**
- Cordials/Cognacs **\$11.75 per drink**
- Imported Beer **\$7.75 per drink**
- Soft Drinks **\$4.00 each**
- Juice **\$4.00 each**
- Premium Cocktails **\$12.25 per drink**
- Domestic Beer **\$6.50 per drink**
- Wine by the Glass **\$9.25 per drink**
- Bottled Water **\$4.00 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   | \$20.00 per person   | \$25.00 per person    |
| Two Hour Package   | \$25.00 per person   | \$30.00 per person    |
| Three Hour Package | \$30.00 per person   | \$35.00 per person    |
| Four Hour Package  | \$35.00 per person   | \$40.00 per person    |
| Five Hour Package  | \$40.00 per person   | \$45.00 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 8.25%.  
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.

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.25%  
Pricing, service charge and sales tax are subject to change without notice.

## **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.) |

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.25%  
Pricing, service charge and sales tax are subject to change without notice.

**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 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.

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.25%  
Pricing, service charge and sales tax are subject to change without notice.

**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 – First 90 minutes complimentary with each additional hour at \$2.00. Maximum of \$12.00 per day. Lost tickets are charged at \$20.00.

**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 8.25% sales tax on all the above items.

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