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%.
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Buffet Breakfast Selections

**Continental Breakfast Buffet**
- Orange & Cranberry Juices
- Assorted Breakfast Pastries
- Seasonal Sliced Fruit
- Butter & Jams
- Fresh Brewed Coffee & Decaffinated

*Continental Breakfast Buffet* $15.00 per person

**Eye-Opener Buffet**
- Orange & Cranberry Juices
- Yogurt & Granola
- Assorted Mini Muffins
- Ham, Egg & Cheese Breakfast Wrap
- Fresh Brewed Coffee & Decaffinated

*Eye-Opener Buffet* $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 & Decaffinated

*Eggs N’ Things Buffet* $19.00 per person

**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 & Decaffinated

*Country Breakfast Buffet* $23.00 per person

**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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<table>
<thead>
<tr>
<th>Plated Breakfast Selections</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Morning Delight</strong></td>
<td><strong>Loco Moco</strong></td>
</tr>
<tr>
<td>Orange &amp; Cranberry Juices</td>
<td>Orange &amp; Cranberry Juices</td>
</tr>
<tr>
<td>Farm Fresh Scrambled Eggs</td>
<td>Grilled Hamburger Patty Topped with Fried Egg &amp; White Rice, Smothered in Mushroom Gravy</td>
</tr>
<tr>
<td>Choice of Bacon, Sausage Patties or Ham</td>
<td>Fresh Brewed Coffee &amp; Decaffeinated</td>
</tr>
<tr>
<td>Country Breakfast Potatoes</td>
<td>Assorted Teas</td>
</tr>
<tr>
<td>Toast with Butter &amp; Jams</td>
<td></td>
</tr>
<tr>
<td>Fresh Brewed Coffee &amp; Decaffeinated</td>
<td></td>
</tr>
<tr>
<td>Assorted Teas</td>
<td></td>
</tr>
<tr>
<td><strong>$18.00 per person</strong></td>
<td><strong>$18.00 per person</strong></td>
</tr>
<tr>
<td><strong>Minimum 25 guests</strong></td>
<td><strong>Minimum 25 guests</strong></td>
</tr>
</tbody>
</table>

| **Mexican Sausage Scramble**        | **Steak & Eggs**     |
| Orange & Cranberry Juices           | Orange & Cranberry Juices |
| Scrambled Eggs with Spicy Sausage, Chopped Tomatoes, Jalapenos & Onions, Smothered with Spicy Cheese & Topped With Sliced Black Olives & Cilantro Breakfast Potatoes | 6-ounce New York Steak |
|                                    | Farm Fresh Scrambled Eggs |
|                                    | Country Breakfast Potatoes |
|                                    | Toast with Butter & Jams |
|                                    | Fresh Brewed Coffee & Decaffeinated |
|                                    | Assorted Teas |
| **$18.00 per person**               | **$23.00 per person** |
| **Minimum 25 guests**               | **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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Croissants, Muffins &amp; Pastries</td>
<td>$28.00 per dozen</td>
</tr>
<tr>
<td>Assorted Bagels &amp; Cream Cheese</td>
<td>$33.00 per dozen</td>
</tr>
<tr>
<td>Granola &amp; Energy Bars</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Fruit Kabobs with Yogurt Dipping Sauce</td>
<td>$30.00 per dozen</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$42.00 per dozen</td>
</tr>
<tr>
<td>Assorted Individual Fruit Yogurts</td>
<td>$4.50 each</td>
</tr>
<tr>
<td>Whole Fresh Seasonal Fruit</td>
<td>$45.00 per dozen</td>
</tr>
<tr>
<td>Assorted Cookies or Brownies</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Chips or Pretzels</td>
<td>$10.00 per pound</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$15.00 per pound</td>
</tr>
<tr>
<td>Corn Tortilla Chips with Guacamole &amp; Salsa</td>
<td>$15.00 per quart</td>
</tr>
<tr>
<td>Haagen-Daaz Ice Cream Bars</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Jumbo Soft Pretzels with Cheddar Cheese Dip</td>
<td>$24.00 per dozen</td>
</tr>
<tr>
<td>Assortment of Finger Sandwiches</td>
<td>$30.00 per dozen</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$23.00 per dozen</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$48.00 per dozen</td>
</tr>
<tr>
<td>Flavored Popcorn (Individual Bags)</td>
<td>$4.50 each</td>
</tr>
<tr>
<td>Trail Mix (Individual Bags)</td>
<td>$4.50 each</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Milk (Whole, Lowfat, Chocolate)</td>
<td>$3.50 per pint</td>
</tr>
<tr>
<td>Sobe Adrenaline Rush</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Fresh Brewed Coffee &amp; Decaffeinated Coffee</td>
<td>$50.00 per gallon</td>
</tr>
<tr>
<td>Assortment of Teas</td>
<td>$50.00 per gallon</td>
</tr>
<tr>
<td>Juice – Orange, Apple, Tomato, Pineapple, Cranberry or Grapefruit (8 servings)</td>
<td>$20.00 per quart</td>
</tr>
<tr>
<td>Tropical Fruit Punch or Lemonade (20 servings)</td>
<td>$25.00 per gallon</td>
</tr>
</tbody>
</table>

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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 & Decaffieninated
- Assorted Teas

**Mid-Morning Break**
- Assorted Soft Drinks
- Bottled Waters
- Fresh Brewed Coffee & Decaffieninated
- Assorted Teas

**Afternoon Break**
- Assorted Cookies, Brownies & Blondies
- Assorted Soft Drinks
- Bottled Waters
- Fresh Brewed Coffee & Decaffieninated
- 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 & Decaffieninated
- Assorted Teas

**Mid-Morning Break**
- Assorted Soft Drinks
- Bottled Waters
- Fresh Brewed Coffee & Decaffieninated
- Assorted Teas

**Afternoon Break**
- Jumbo Soft Pretzels with Cheese Sauce
- Assorted Candy Bars
- Assorted Soft Drinks
- Bottled Waters
- Fresh Brewed Coffee & Decaffieninated
- 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**

<table>
<thead>
<tr>
<th>Vegetarian “Singapore” Style</th>
<th>Shrimp Primavera</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Green Salad with Choice of Dressing</td>
<td>Garden Green Salad with Choice of Dressing</td>
</tr>
<tr>
<td>Stir-Fried Noodles with Fresh Vegetables</td>
<td>Shrimp &amp; Fresh Vegetables Tossed</td>
</tr>
<tr>
<td>Fresh Rolls &amp; Butter</td>
<td>In Creamy Alfredo Sauce with Penne Pasta</td>
</tr>
<tr>
<td>Chef’s Dessert Selection</td>
<td>Fresh Rolls &amp; Butter</td>
</tr>
<tr>
<td>Fresh Brewed Coffee &amp; Decaffeeninated</td>
<td>Chef’s Dessert Selection</td>
</tr>
<tr>
<td>Assorted Teas</td>
<td>Fresh Brewed Coffee &amp; Decaffeeninated</td>
</tr>
<tr>
<td>$20.00 per person</td>
<td>Assorted Teas</td>
</tr>
<tr>
<td>Minimum 25 guests</td>
<td>$21.00 per person</td>
</tr>
<tr>
<td>Minimum 25 guests</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken Dijon</th>
<th>California Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Green Salad with Choice of Dressing</td>
<td>Garden Green Salad with Choice of Dressing</td>
</tr>
<tr>
<td>Grilled Chicken Breast with Creamy Mustard Dijon Sauce</td>
<td>Grilled Chicken Breast Topped with Avocado &amp; Monterey Jack Cheese</td>
</tr>
<tr>
<td>Parsley Potatoes</td>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Chef’s Vegetable Selection</td>
<td>Chef’s Vegetable Selection</td>
</tr>
<tr>
<td>Fresh Rolls &amp; Butter</td>
<td>Fresh Rolls &amp; Butter</td>
</tr>
<tr>
<td>Chef’s Dessert Selection</td>
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</tr>
<tr>
<td>Fresh Brewed Coffee &amp; Decaffeeninated</td>
<td>Fresh Brewed Coffee &amp; Decaffeeninated</td>
</tr>
<tr>
<td>Assorted Teas</td>
<td>Assorted Teas</td>
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<tr>
<td>$23.00 per person</td>
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</tr>
<tr>
<td>Minimum 25 guests</td>
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<tr>
<td>Minimum 25 guests</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beef Stroganoff</th>
<th>Pork Milanese &amp; Pasta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Green Salad with Choice of Dressing</td>
<td>Garden Green Salad with Choice of Dressing</td>
</tr>
<tr>
<td>Tender Sirloin Tips Braised in Red Wine &amp; Mushrooms</td>
<td>Lightly Breaded Pork Loin Sauteed in Lemon Butter, Served Over Fettuccini</td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td>Chef’s Vegetable Selection</td>
</tr>
<tr>
<td>Chef’s Vegetable Selection</td>
<td>Fresh Rolls &amp; Butter</td>
</tr>
<tr>
<td>Fresh Rolls &amp; Butter</td>
<td>Chef’s Dessert Selection</td>
</tr>
<tr>
<td>Chef’s Dessert Selection</td>
<td>Fresh Brewed Coffee &amp; Decaffeeninated</td>
</tr>
<tr>
<td>Fresh Brewed Coffee &amp; Decaffeeninated</td>
<td>Assorted Teas</td>
</tr>
<tr>
<td>Assorted Teas</td>
<td>$25.00 per person</td>
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<tr>
<td>$23.00 per person</td>
<td>Minimum 25 guests</td>
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<tr>
<td>Minimum 25 guests</td>
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</tbody>
</table>

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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 & Decaffeeninated 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 & Decaffeeninated 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 & Decaffeeninated 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 & Decaffeeninated 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 & Decaffeeninated
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 & Decaffeeninated
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 Iceburg Lettuce
Fresh Rolls & Butter
Chef’s Dessert Selection
Fresh Brewed Coffee & Decaffeeninated
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 & Decaffeeninated
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 & Decaffeeninated
Iced Tea & Assorted Teas

$23.00 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 & Decaffeeninated
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

**The Venetian**
Assortment of Sliced Cappacolla Ham, Genoa Salami, Mortadella
Sliced Provolone & Mozzarella Cheeses
Tri-colored Fusillini Pasta Salad, Tortollini 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 & Foccacia Breads
Assorted Mini Biscotti & Mini Cannolis
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

**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

**Price:** $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

**Price:** $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 & Decaffienated  
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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| Assortment of Fresh Grilled Vegetables  
Baked Parmesan Tomatoes  
Pesto Pasta | $31.00 per person  
Minimum 25 guests |

### Chicken Marsala

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| Chicken Breast Sauteed in a Sweet Marsala Wine  
Served over Pasta | $31.00 per person  
Minimum 25 guests |

### Chicken Kiev Supreme

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| 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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| 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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| Blackened Mahi Filet Topped with Roasted Garlic, Tomatoes & Artichokes  
Creole Sausage Rice | $35.00 per person  
Minimum 25 guests |

### Pan Roasted Salmon

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| Fresh Atlantic Salmon Filet Glazed with Lemon Butter Sauce  
Garlic Mashed Potatoes | $37.00 per person  
Minimum 25 guests |

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Pricing, service charge and sales tax are subject to change without notice.
### Plated Dinner Selections (continued)

<table>
<thead>
<tr>
<th>Selection</th>
<th>Description</th>
<th>Price</th>
<th>Minimum Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pepper Brandy Steak</strong></td>
<td>Pepper Crusted 8-ounce Strip Loin Topped with Creamy Brandy &amp; Peppercorn Sauce, Baked Potato, Sour Cream &amp; Butter</td>
<td>$40.00 per person</td>
<td>25 guests</td>
</tr>
<tr>
<td><strong>Roast Prime Rib of Beef</strong></td>
<td>Slow Roasted Herb Crusted Prime Rib Basted with Au Jus, Garlic Mashed Potatoes</td>
<td>$40.00 per person</td>
<td>25 guests</td>
</tr>
<tr>
<td><strong>Sicilian Mixed Grill</strong></td>
<td>Trio of Beef Strip Loin, Chicken Breast &amp; Pork Loin Chops Marinated in Fresh Herbs, Garlic &amp; Lemon, Served with Paella</td>
<td>$40.00 per person</td>
<td>25 guests</td>
</tr>
<tr>
<td><strong>Steak &amp; Garlic Shrimp</strong></td>
<td>Grilled 8-ounce Strip Loin with Shrimp Scampi, Mushroom Risotto</td>
<td>$48.00 per person</td>
<td>25 guests</td>
</tr>
<tr>
<td><strong>Petite Filet Mignon &amp; Salmon Filet</strong></td>
<td>Filet Mignon &amp; Roasted Salmon in Garlic Wine Sauce, Oven Roasted New Potatoes</td>
<td>$52.00 per person</td>
<td>25 guests</td>
</tr>
</tbody>
</table>

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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*

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

*Additional Dinner Buffet Selections on Next Page*
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 & Decaffieninated
- Iced Tea & Assorted Teas

$40.00 per person
*Minimum 40 guests

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### Reception Selections

#### Displays

<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Minimum</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Imported &amp; Domestic Cheese Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with Crackers &amp; Breads</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small Platter Serving up to 40 guests</td>
<td></td>
<td>$175.00</td>
</tr>
<tr>
<td>Medium Platter Serving up to 75 guests</td>
<td></td>
<td>$275.00</td>
</tr>
<tr>
<td>Large Platter Serving up to 100 guests</td>
<td></td>
<td>$375.00</td>
</tr>
<tr>
<td><strong>Garden Vegetable Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with Ranch Dressing &amp; Herb Dips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small Platter Serving up to 40 guests</td>
<td></td>
<td>$125.00</td>
</tr>
<tr>
<td>Medium Platter Serving up to 75 guests</td>
<td></td>
<td>$225.00</td>
</tr>
<tr>
<td>Large Platter Serving up to 100 guests</td>
<td></td>
<td>$275.00</td>
</tr>
</tbody>
</table>

#### Seasonal Sliced Fruit Platter

<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Minimum</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Yogurt Dipping Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small Platter Serving up to 40 guests</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Medium Platter Serving up to 75 guests</td>
<td></td>
<td>$250.00</td>
</tr>
<tr>
<td>Large Platter Serving up to 100 guests</td>
<td></td>
<td>$350.00</td>
</tr>
</tbody>
</table>

#### Antipasto Platter

<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Minimum</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Italian Cheeses, Meats &amp; Vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small Platter Serving up to 40 guests</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Medium Platter Serving up to 75 guests</td>
<td></td>
<td>$250.00</td>
</tr>
<tr>
<td>Large Platter Serving up to 100 guests</td>
<td></td>
<td>$350.00</td>
</tr>
</tbody>
</table>

#### Hor D’Oeuvres

- **Hot**
  - Chicken Satay: $3.50 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 Empanadas: $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: $3.50 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**
*(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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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.

<table>
<thead>
<tr>
<th>Package</th>
<th>Deluxe Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour Package</td>
<td>$20.00 per person</td>
<td>$25.00 per person</td>
</tr>
<tr>
<td>Two Hour Package</td>
<td>$25.00 per person</td>
<td>$30.00 per person</td>
</tr>
<tr>
<td>Three Hour Package</td>
<td>$30.00 per person</td>
<td>$35.00 per person</td>
</tr>
<tr>
<td>Four Hour Package</td>
<td>$35.00 per person</td>
<td>$40.00 per person</td>
</tr>
<tr>
<td>Five Hour Package</td>
<td>$40.00 per person</td>
<td>$45.00 per person</td>
</tr>
</tbody>
</table>

Service charge and tax are NOT included in pricing above.

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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.

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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 be 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:

<table>
<thead>
<tr>
<th>0-15 Pounds</th>
<th>51-75 Pounds</th>
<th>76-100 Pounds</th>
<th>Over 100 Pounds</th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.00</td>
<td>$25.00</td>
<td>$30.00</td>
<td>$100.00 plus $0.35 per lb.</td>
</tr>
<tr>
<td>16-30 Pounds</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$11.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>31-50 Pounds</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$16.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Per Envelope</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$4.00</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Labor Service: $45.00/hr/man (1 hr. min.)

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

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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:

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Initial Labor Delivery Fee</td>
<td>$50.00</td>
</tr>
<tr>
<td>Table rental, per day</td>
<td>$15.00</td>
</tr>
<tr>
<td>Chair rental, per day</td>
<td>$5.00</td>
</tr>
<tr>
<td>3M Post It Flipchart</td>
<td>$45.00</td>
</tr>
<tr>
<td>Flipchart rental, per day</td>
<td>$45.00</td>
</tr>
<tr>
<td>Corkboard rental, per day</td>
<td>$65.00</td>
</tr>
<tr>
<td>Easel rental, per day</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

Plus 21% service charge and 8.25% sales tax on all the above items.

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.