



HOTEL • CASINO • BINGO

CATERING MENUS



Plaza Hotel & Casino
1 Main Street
Las Vegas, NV 89101
Sales & Catering Office | 702.386.2320

BREAKFAST BUFFET SELECTIONS

Minimum of 25 guests
Breakfast based on a serve time of 90 minutes

CONTINENTAL BREAKFAST BUFFET

Orange & Cranberry Juices
Assorted Breakfast Pastries
Seasonal Sliced Fruit
Butter & Jams
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$24.00 per person

EGGS N' THINGS BUFFET

Orange & Cranberry Juices
Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs
Choice of two breakfast meats:
Sausage or Bacon
Country Breakfast Potatoes
Butter & Jams
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$31.00 per person

LOCO MOCO BUFFET

Orange & Cranberry Juices
Grilled Hamburger Patty
Topped with Fried Egg
Smothered in Mushroom Gravy
Grilled Spam
Served with Jasmine Rice
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$32.00 per person

EYE-OPENER BUFFET

Orange & Cranberry Juices
Yogurt & Granola
Assorted Mini Muffins
Ham, Egg & Cheese Breakfast Wrap
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$29.00 per person

MEXICAN SCRAMBLE BUFFET

Orange & Cranberry Juices
Scrambled Eggs with Onions, Tomatoes & Cheese
Served with Warm Tortillas, Jalapenos & Sour Cream
Chilaquiles in Red Enchilada Sauce
Chorizo Sausage & Eggs
Sweet Potato Hash
Bacon
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$31.00 per person

COUNTRY BREAKFAST BUFFET

Orange & Cranberry Juices
Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs
Choice of Two Breakfast Meats:
Sausage or Bacon
Country Breakfast Potatoes
Seasonal Sliced Fruit
Buttermilk Biscuits with Country Gravy
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$33.00 per person

*All pricing is subject to service charge, currently 23%, and state sales tax, currently 8.375%
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BREAKFAST BUFFET ENHANCEMENTS

Minimum of 25 guests
Breakfast based on a serve time of 90 minutes

INDIVIDUAL COLD CEREALS & MILK

\$5.00 per person

ASSORTED BAGELS & CREAM CHEESE

\$6.00 per person

ASSORTED DONUTS

\$5.00 per person

EGG & SAUSAGE BISCUIT

\$7.00 per person

GRANOLA BARS & ENERGY BARS

\$5.00 per person

ASSORTED YOGURT

\$5.00 per person

OMELETTE BAR

Farm Fresh Eggs and Egg Whites Made to Order with a Choice of:
Tomatoes, Green Peppers, Mushrooms, Onions, Spinach, Sausage, Bacon,
Cheddar Cheese, Swiss Cheese & Monterey Jack Cheese

\$14.00 per person

\$175.00 Uniformed Chef per station

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BREAKFAST PLATED SELECTIONS

Minimum of 25 guests
Breakfast based on a serve time of 90 minutes

MORNING DELIGHT

Orange & Cranberry Juices
Farm Fresh Scrambled Eggs
Choice of Bacon or Sausage Patties
Country Breakfast Potatoes
Toast with Butter & Jams
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$31.00 per person

MEXICAN SAUSAGE SCRAMBLE

Orange & Cranberry Juices
Farm Fresh Scrambled Eggs
Spicy Sausage, Chopped Tomatoes, Jalapenos & Onions,
Smothered with Spicy Cheese & Topped
With Sliced Black Olives & Cilantro
Breakfast Potatoes
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$31.00 per person

LOCO MOCO

Orange & Cranberry Juices
Grilled Hamburger Patty
Topped with Fried Egg &
Smothered in Mushroom Gravy
Served with Jasmine Rice
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$32.00 per person

STEAK & EGGS

Orange & Cranberry Juices
6 oz. New York Steak
Farm Fresh Scrambled Eggs
Country Breakfast Potatoes
Toast with Butter & Jams
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$39.00 per person

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REFRESHMENT BREAK SELECTIONS

Minimum of 25 guests
Breaks based on a serve time of 45 minutes

THE STADIUM BREAK

Assorted Candy Bars
Freshly Popped Popcorn
Peanuts & Warm Soft Pretzels
Assorted Soft Drinks

\$19.50 per person

BROWNIE BAR

Assorted Blondies & Brownies
Chocolate Milk, Whole & Low-fat Milk
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$21.00 per person

THE COOKIE MONSTER

Assortment of Fresh Cookies including:
Chocolate Chip, Peanut Butter, Oatmeal Raisin
Chocolate Milk, Whole & Low-fat Milk
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$22.00 per person

HEALTHY BREAK

Assorted Whole Fresh Fruit
Assorted Granola Bars & Energy Bars
Individual Yogurts
Bottled Water, Orange & Cranberry Juices

\$24.00 per person

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REFRESHMENT BREAK ENHANCEMENTS

Minimum of 25 guests

A LA CARTE

**ASSORTED
CANDY BARS**
\$4.50 each

**ASSORTED
ICE CREAM BARS**
\$5.75 each

**FLAVORED
POPCORN**
(individual bags)
\$6.50 each

**POTATO CHIPS OR
POPCORN**
(individual bags)
\$4 each

SNACK MIX OR PRETZELS
\$24.00 per pound

DEVILED EGGS
\$30.00 per dozen

**WARM JUMBO SOFT
PRETZELS WITH CHEESE DIP**
\$32.00 per dozen

**ASSORTMENT OF FINGER
SANDWICHES**
\$40.00 per dozen

**ASSORTED COOKIES &
BROWNIES**
\$44.00 per dozen

**ASSORTED CROISSANTS,
MUFFINS & PASTRIES**
\$44.00 per dozen

**ASSORTED BAGELS & CREAM
CHEESE**
\$42.00 per dozen

ASSORTED DONUTS
\$40.00 per dozen

WHOLE SEASONAL FRUIT
\$52.00 per dozen

**CHOCOLATE DIPPED
STRAWBERRIES**
\$57.50 per dozen

BEVERAGES & JUICES

**FRESHLY BREWED REGULAR
OR DECAFFEINATED COFFEE**
\$67.00 per gallon

ASSORTED HOT TEA
\$67.00 per gallon

FRESHLY BREWED ICED TEA
\$67.00 per gallon

TROPICAL PUNCH
\$31.00 per gallon

LEMONADE
\$31.00 per gallon

ASSORTED JUICES
(orange, pineapple or cranberry)
\$29.00 per quart

MILK
(whole, lowfat, chocolate)
\$29.00 per quart

ENERGY DRINKS
\$6.00 each

SOFT DRINKS
\$5.25 each

BOTTLED WATER
\$4.50 each

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MEETING PACKAGE SELECTIONS

Minimum of 25 guests
Wake-up based on a serve time of 90 minutes & Breaks 15 minutes

CONTINENTAL

WAKE-UP

Orange & Cranberry
Assorted Breakfast Pastries, Butter & Jams
Seasonal Sliced Fruit & Berries
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

MID-MORNING BREAK

Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

AFTERNOON BREAK

Assorted Cookies, Brownies & Blondies
Assorted Soft Drinks
Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$46.00 per person

EYE-OPENER

WAKE-UP

Orange & Cranberry
Yogurt & Granola
Ham, Egg & Cheese Breakfast Wrap
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

MID-MORNING BREAK

Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

AFTERNOON BREAK

Warm Jumbo Soft Pretzels with Cheese Dip
Assorted Candy Bars
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Hot Tea

\$48.00 per person

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PLATED LUNCHEON SELECTIONS

Minimum of 25 guests
Lunch based on a serve time of 2 hours

CHICKEN DIJON

Garden Green Salad with Choice of Dressing
Grilled Chicken Breast served with
Creamy Mustard Dijon Sauce
Parsley Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$32.00 per person

BEEF LASAGNA

Garden Green Salad with Choice of Dressing
Beef Lasagna
Chef's Vegetable Selection
Bread Sticks
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$36.00 per person

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
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$34.50 per person

PAN-SEARED ATLANTIC SALMON

Garden Green Salad with Choice of Dressing
Pan-Seared Salmon topped with
Roasted Garlic, Tomatoes, Capers
Garlic Mashed Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$40.00 per person

PETITE FILET MIGNON

Garden Green Salad with Choice of
Dressing
4 oz. Petite Filet Mignon
Mashed Potatoes
Chef's Vegetable Selection
Fresh Rolls & Butter
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated
Coffee
Iced Tea & Assortment of Hot Tea

\$58.00 per person

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BOX LUNCH SELECTIONS

Minimum of 25 guests
Box lunches are to be served "To-Go"

CHICKEN CAESAR WRAP

Grilled Chicken, Crisp Romaine & Parmesan Cheese
Wrapped in a Tortilla
Whole Fresh Fruit
Potato Chips
Cookies

\$24.00 per person

THE ALL AMERICAN

Choice of: Sliced Turkey or Chicken
Swiss, Cheese, Lettuce, Tomato on a Kaiser Roll
Whole Fresh Fruit
Potato Chips
Cookies

\$26.50 per person

COBB SALAD

Crisp Greens topped with Grilled Chicken
Bacon, Tomato, Eggs, Olives, Blue Cheese & Avocado

\$29.00 per person

THE NEW YORKER

Thinly Sliced Piled High Pastrami on Rye
Whole Fresh Fruit
Potato Chips
Cookies

\$29.00 per person

SOUTHWESTERN SALAD

Seasonal Greens topped with Seasoned Chicken Breast
Roasted Corn, Olives, Tomatoes, Black Beans & Cheese

\$29.00 per person

CHEF'S SALAD

Seasonal Greens with Choice of Dressing
Julienne of Ham, Turkey & Monterey Cheese
Avocado, Tomatoes, Eggs & Olives

\$32.00 per person

MEDITERRANEAN SALAD

Baby Spinach Leaves with Feta Cheese,
Red Onion, Sundried Tomatoes, Kalamata Olives,
Cucumber, Artichokes & Balsamic Dressing

\$29.00 per person

BOX LUNCH ENHANCEMENTS

ASSORTED CANDY BARS \$4.50 each

SOFT DRINKS \$5.25 each

GRANOLA BARS & ENERGY BARS \$5.25 each

BOTTLED WATER \$4.50 each

ENERGY DRINKS \$6.00 each

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LUNCH BUFFET SELECTIONS

Minimum of 25 guests
Lunch based on a serve time of 2 hours

TASTE OF ITALY

Caesar Salad
Freshly Baked Garlic Breadsticks
Penne Pasta with Italian Sausage & Peppers
Fettuccine Alfredo
Italian Blend of Vegetables
Chef's Choice Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$34.50 per person

THE NEW YORK DELI

Mustard Potato Salad & Cole Slaw
Assortment of Sliced Ham, Smoked Turkey & Roast Beef
Assortment of Swiss & American Cheese
Tomatoes, Lettuce, Pickles & Onions
Whole Fruit
Assorted Bread
Individual Bag of Chips
Chef's Choice Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$42.50 per person

BUILD YOUR OWN

"DOWN HOME" SANDWICH

Mixed Green Salad with Assorted Dressings
Sliced Smoked BBQ Brisket, Shredded Chicken
Assortment of Cheddar & Monterey Jack Cheese
Sliced Tomatoes, Lettuce
Jalapenos & Dill Quarters
BBQ Sauce & Assorted Hot Sauces
Cajun Cole Slaw & Assorted Bread
Chef's Choice Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$40.50 per person

SOUTHWEST

Mixed Green Salad with Assorted Dressings
Beef Fajitas with Onions & Bell Peppers
Shredded Lettuce, Cheese, Green Onions,
Jalapenos & Sour Cream
Chicken Enchiladas
Spanish Rice & Refried Beans
Tortilla Chips & Salsa
Chef's Choice Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$41.50 per person

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LUNCH BUFFET SELECTIONS

Minimum of 25 guests
Lunch based on a serve time of 2 hours

SOUP & SALAD BUFFET

Soup du Jour
Mixed Greens with Toppings to include:
Tomatoes, Carrots, Cucumbers, Garbanzo Beans,
Shredded Cheddar Cheese, Chopped Bacon,
Croutons & Assorted Dressings
Tossed Caesar Salad with Focaccia Croutons
Fresh Mozzarella & Tomato Salad with
Balsamic Basil Vinaigrette
Chef's Choice Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$39.00 per person

THE PICNIC BASKET BUFFET

Cole Slaw
Potato Salad
Mixed Green Salad with Assorted Dressings
Seasonal Sliced Fruit
Baked Beans, Garlic Roasted Potatoes,
Corn on the Cob with Butter
Chef's Choice Dessert
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$42.50 per person

**CHOOSE 2 OF THE FOLLOWING ITEMS FOR EITHER
SOUP & SALAD BUFFET OR THE PICNIC BASKET BUFFET ABOVE:**

FRIED CHICKEN

BARBEQUE CHICKEN

PAN-SEARED SALMON FILET*

POT ROAST

(*Additional \$7.50 per person)

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SANDWICH & SALAD BUFFET SELECTIONS

Minimum of 25 guests
Lunch based on a serve time of 2 hours

WRAP'EM UP

Choice of Turkey or Ham
Wrapped in Flour Tortilla
Swiss Cheese, Lettuce, Tomatoes
with a Light Mustard Aioli
Potato Salad
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$32.00 per person

CHEF'S SALAD

Julienne of Ham, Turkey, Swiss & American Cheese
Topped with Tomatoes, Hard-boiled Eggs
Choice of Dressing
Served on a Bed of Iceberg Lettuce
Whole Fruit
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$33.00 per person

FLAKY CROISSANT SANDWICH

Choice of Turkey or Ham
Swiss Cheese, Lettuce, Tomatoes
Potato Salad
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$32.00 per person

CHICKEN CAESAR SALAD

Fresh Romaine Lettuce Tossed with Croutons,
Parmesan Cheese & Creamy Caesar Dressing
Topped with Sliced Grilled Chicken Breast
Whole Fruit
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$32.00 per person

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PLATED DINNER SELECTIONS

Minimum of 25 guests
Dinner based on a serve time of 2 hours

ALL PLATED DINNER SELECTIONS INCLUDE THE FOLLOWING:

CHOOSE ONE SOUP OR SALAD:

Caesar Salad
Garden Green Salad
Soup Du Jour

CHOOSE ONE DESSERT:

Chocolate Cake with Raspberry Filling
Bread Pudding with Whiskey Sauce
White Chocolate Mousse Topped with Raspberry Sauce

Chef's Choice of Fresh Steamed Vegetables
Fresh Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

OLD STYLE GUMBO

Chicken, Shrimp, Crab Meat
Southern Trinity with a touch of Brandy
Served in Savory Sauce & White Rice

\$41.50 per person

GARLIC ROASTED PORK LOIN

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

\$45.00 per person

VEGETARIAN WELLINGTON

Roasted Carrots, Zucchini, Mushrooms & Peppers
Blended with Ricotta Cheese
Baked in Puff Pastry

\$45.00 per person

CHICKEN MARSALA

Chicken Breast Sautéed in a Sweet Marsala Wine
Served over Pasta

\$49.50 per person

FILET MIGNON

8 oz. Filet Mignon
Served with Mashed Potatoes
& Sautéed Mushrooms

\$68.00 per person

Vegan options available upon request

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PLATED DINNER SELECTIONS

Minimum of 25 guests
Dinner based on a serve time of 2 hours

ALL PLATED DINNER SELECTIONS INCLUDE THE FOLLOWING:

CHOOSE ONE SOUP OR SALAD:

Caesar Salad
Garden Green Salad
Soup Du Jour

CHOOSE ONE DESSERT:

Chocolate Cake with Raspberry Filling
Bread Pudding with Whiskey Sauce
White Chocolate Mousse Topped with Raspberry Sauce

Chef's Choice of Fresh Steamed Vegetables
Fresh Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

PAN ROASTED SALMON

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

\$60.00 per person

ROASTED PRIME RIB

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

\$65.00 per person

FILET & GRILLED SHRIMP

4oz. Filet with Shrimp
Served with Mushroom Risotto

\$76.00 per person

PETITE FILET MIGNON & ROASTED SALMON

4oz. Filet Mignon & Roasted Salmon in Garlic Wine Sauce
Served with oven Roasted New Potatoes

\$82.00 per person

Vegan options available upon request

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DINNER BUFFET SELECTIONS

Minimum of 25 guests
Dinner based on a serve time of 2 hours

CHEF'S SUNDAY DINNER

Potato Salad
Jerk Chicken with Plantains
Shrimp Pan Roast
Baked Mac 'n' Cheese
Collard Greens
Steamed Rice
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$47.00 per person

ALL AMERICAN

Garden Green Salad with Assorted Dressings
Vegetable Pasta Salad
Seasonal Vegetable Medley
Dirty Rice
Pan Seared Chicken with Roasted Artichokes
*Carved Prime Rib with Au Jus & Horseradish Sauce
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$58.00 per person

*\$175.00 Chef Carving Fee

LITTLE ITALY

Caesar Salad
Antipasto Platter
Freshly Baked Garlic Breadsticks
Penne Pasta with Sausage & Peppers
Chicken Picatta
Mediterranean Vegetables
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$45.00 per person

SOUTHERN BBQ

Garden Green Salad with Assorted Dressings
Buttered Corn on the Cob
Ranch-style Beans
BBQ Chicken Halves
Pork Ribs
Freshly Baked Corn Bread
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$52.00 per person

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DINNER BUFFET SELECTIONS

Minimum of 25 guests
Dinner based on a serve time of 2 hours

CREATE YOUR OWN DINNER BUFFET

CHOOSE TWO (2) SALADS:

Caesar Salad
Garden Green Salad with Assorted Dressings
Fresh Fruit Salad
Pasta Salad
Potato Salad
Cole Slaw

CHOOSE TWO (2) ENTREES:

Chicken Parmesan
Sausage Stuffed Chicken Breast
Chicken Breast Milanese
Honey Bourbon Glazed Roast Pork Loin
Braised Beef Short Ribs*
Grilled Salmon Filet with Citrus Salsa*

CHOOSE TWO (2) ACCOMPANIMENTS:

Oven Roasted Potatoes
Au Gratin Potatoes
Mashed Potatoes with Brown or Turkey Gravy
Garlic Mashed Potatoes
Polenta
Baked Mac 'n' Cheese
Rice Pilaf
Wild Rice

ALSO INCLUDED:

Seasonal Vegetables
Fresh Rolls & Butter
Chef's Dessert Selection
Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea & Assortment of Hot Tea

\$57.00 per person

(*Additional \$7.50 per person)

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RECEPTION SELECTIONS

DISPLAYS

IMPORTED & DOMESTIC CHEESE PLATTER

Served with Crackers & Sliced Bread

Small Platter Serving up to 40 guests	\$260.00
Medium Platter Serving up to 75 guests	\$345.00
Large Platter Serving up to 100 guests	\$475.00

MEDITERRANEAN PLATTER

Trio of Hummus, Sliced Vegetables & Pita Bread

Small Platter Serving up to 40 guests	\$200.00
Medium Platter Serving up to 75 guests	\$345.00
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	\$200.00
Medium Platter Serving up to 75 guests	\$315.00
Large Platter Serving up to 100 guests	\$375.00

ANTIPASTO PLATTER

Assorted Italian Cheeses,
Meats & Vegetables

Small Platter Serving up to 40 guests	\$200.00
Medium Platter Serving up to 75 guests	\$315.00
Large Platter Serving up to 100 guests	\$430.00

SEASONAL SLICED FRUIT PLATTER

Served with Yogurt Dipping Sauce

Small Platter Serving up to 40 guests	\$215.00
Medium Platter Serving up to 75 guests	\$315.00
Large Platter Serving up to 100 guests	\$435.00

HOT SPINACH & ARTICHOKE DIP

Served with Pita Bread & Tortilla Chips

Small Platter Serving up to 40 guests	\$175.00
Medium Platter Serving up to 75 guests	\$315.00
Large Platter Serving up to 100 guests	\$345.00

SUSHI PLATTER

Display of Hand-Cut Rolls and/or Sashimi
Wasabi, Soy Sauce & Fresh Ginger

Small Platter Serving up to 40 guests	\$285.00
Medium Platter Serving up to 75 guests	\$375.00
Large Platter Serving up to 100 guests	\$515.00

HORS D'OEUVRES TRAY PASSED OR DISPLAYED

Priced per piece with a minimum order of 50 pieces – (25 pieces minimum on additional orders)

HOT

Mozzarella Sticks	\$4.00	Chicken Wings	\$4.60
Mini Beef Empanadas	\$4.25	Italian Meatballs	\$4.60
Mini Taquitos	\$4.25	Swedish Meatballs	\$4.60
Jalapeno Poppers	\$4.60	Pot Stickers	\$4.60
Vegetarian Spring Rolls	\$4.60	Mini Crab Cakes	\$5.25
Chicken Eggrolls	\$4.60	Fried Shrimp	\$5.25
Cheeseburger Eggrolls	\$4.60	Coconut Shrimp	\$5.25
Philly Steak Eggrolls	\$4.60	Beef Satay	\$5.50
Spinach Falafel	\$4.60	Chicken Satay	\$5.50

COLD

Tomato Bruschetta	\$4.00	Crudités & Hummus	\$5.00
Stuffed Deviled Eggs	\$5.00	Seared Ahi Tuna on	
Greek Olive Tapenade	\$4.60	Wonton Chip	\$5.25
Roast Sirloin with		Asparagus Spears	
Creamed Horseradish	\$4.60	Wrapped in Bacon	\$5.25
Caprese Kabobs	\$4.60	Chilled Shrimp Cocktail	\$6.00
California Rolls	\$4.60		

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

STATIONS

All stations require a Uniformed Chef at \$175.00
(Enhancement to Dinner Menu only. May not be purchased as a standalone item.)

Minimum of 25 guests

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

\$17.50 per person

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

\$21.00 per person

CARVING STATIONS

All carving stations require a Uniformed Chef at \$175.00
(Enhancement to Dinner Menu only. May not be purchased as a standalone item.)

VIRGINIA BAKED HAM

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

\$12.50 per person

GOBBLE-GOBBLE

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

\$11.00 per person

PRIDE OF THE MIDWEST

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

\$18.00 per person

THE STEAMSHIP

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

\$25.00 per person

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BAR PACKAGES

All Bars include 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 are required for all bar packages (1 bartender per 100 guests) at a rate of \$175.00 each.

HOSTED BAR PACKAGE

All drink charges are the responsibility of the sponsoring organization or group. Charges are based on number of drinks consumed.

Deluxe Cocktails	\$ 9.25	Imported Beer	\$7.00
Premium Cocktails	\$10.50	Domestic Beer	\$5.75
Cordials/Cognacs	\$ 9.25	Soft Drinks	\$5.25
Wine	\$ 8.00	Bottled Water	\$4.50
Juice	\$ 3.50	Energy Drink	\$6.00

There is a \$500.00 beverage minimum.

Service charge and tax are NOT included in Hosted Bar pricing.

CASH BAR PACKAGE

Charges are paid by each individual guest as ordered

Credit Cards Accepted

Deluxe Cocktails	\$12.00	Imported Beer	\$9.00
Premium Cocktails	\$14.00	Domestic Beer	\$7.50
Cordials/Cognacs	\$12.00	Soft Drinks	\$6.75
Wine	\$10.75	Bottled Water	\$5.80
Juice	\$ 4.75	Energy Drink	\$7.75

There is a \$500.00 beverage minimum.

Service charge and tax ARE included in Cash Bar pricing.

HOURLY BAR PACKAGE

All drink charges are the responsibility of the sponsoring organization or group and are based on number of hours.

	<u>Deluxe Brands</u>	<u>Premium Brands</u>
One Hour	\$28.00 per person	\$30.00 per person
Each Additional Hour	\$ 7.00 per person	\$ 8.00 per person

There is a \$500.00 beverage minimum.

Service charge and tax are NOT included in Hourly pricing.

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HOTEL • CASINO • BINGO

CATERING TERMS

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.

Rental of Venue and/or Event Space is non-exclusive. All Hotel guests and customer shall be permitted to use any common area and related amenities and shall have access to such common area, unless otherwise expressly set forth in this Agreement. Nothing in this Agreement will be construed or deemed to prevent or otherwise inhibit Hotel's ability or right to provide common area access to Hotel guests and customers.

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 (25) 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.

CHILDREN

The following charges will apply:

3 years of age and under:	No charge (will not be counted in room set)
4-11 years of age:	20% discount applied
12 years of age or over:	Standard pricing will apply.

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CATERING TERMS

CONTINUED

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.

CORKAGE FEE

Should a client request to bring in their own beverages due to sampling, product and/or sponsorship, the following corkage fees will apply:

Non-alcoholic beverages	\$ 5.00 per person, plus service charge
Alcoholic beverages	\$20.00 per bottle, plus service charge

The Hotel requires beverages to be delivered through the dock and by a reputable, bonded and insured company. Only unopened containers will be permitted. Should there be any leftover product, the Event will need to make arrangements for their pickup the day following the event.

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.

IN-ROOM MEETINGS

Should a room or suite be reserved and utilized for a meeting or hospitality purposes, all food and beverage 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 Catering/Conference Service Manager.

Signage of any nature is prohibited outside any guest room/suite 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 and will be charged to the room/suite at time of delivery:

Initial Labor Fee	\$50.00	Chair rental, per day	\$5.00
Table rental, per day	\$50.00		

OUTDOOR EVENTS

A set-up charge of \$3,000 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.

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CATERING TERMS

CONTINUED

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.)

DAMAGES AND CLEAN UP FEES

In the event the meeting/function space is damaged or any repairs are required due to the Group's/Event's use, the Hotel will charge the group/event master for said costs and labor. In the event excessive clean-up of the meeting/function space is required following the Group's/Event's departure, a fee may also be imposed. The credit card on file will be charged regardless of the authorization intended for its previous use.

PRINTED & WEB MATERIALS

The Hotel requests that your sales/catering contact at the Hotel be placed on the Group's/Event's mailing list so that he or she will receive all materials concerning the Hotel and the Group's/Event's meeting/function. In this way, we can share with the Hotel staff all printed materials in the possession of your prospective attendees.

Promotional information regarding the Hotel, its amenities and operating hours will be provided upon arrival to each guest.

The Hotel must approve any advertising utilizing the Plaza Hotel and Casino, name, and/or logo. Copies of the proposed materials are to be submitted to your assigned catering/conference service manager for approval prior to printing and/or distribution.

EXHIBITORS

When exhibits are requested, whether at time of contract or added at a later date, the Hotel will provide an Exhibitor Addendum outlining specific information such as move in/out dates and times, number of exhibitors, legal information that must be signed by all exhibitors, etc. This pertains to both tabletop exhibits or traditional pipe-and-drape booths. Additionally, floor plan diagrams may be required to be submitted to the Las Vegas Fire Department for approval. Any costs associated with the submissions and/or revisions will be paid by the Group/Event. Once the diagram has been approved no further changes are permitted without re-submission and approval.

The Hotel charges fifty dollars (\$50.00) per table, for table top exhibits. This charge includes one (1) six-foot draped table and two (2) chairs. Additional rental and/or services may be provided and will be quoted in the Exhibitor Addendum. All products and services require prepayment from the exhibitors.

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.

A two (2) week notice is requested to hang banners. The Hotel requires banners be hung by Hotel. 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.

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CATERING TERMS

CONTINUED

SHIPPING AND RECEIVING

The Business Center is operated by The UPS Store. Shipments should be delivered to the The UPS Store 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:

Envelopes-9 Pounds	\$ 5.00	50-59 Pounds	\$ 30.00
10-19 Pounds	\$ 10.00	60-69 Pounds	\$ 35.00
20-29 Pounds	\$ 15.00	70-79 Pounds	\$ 40.00
30-39 Pounds	\$ 20.00	80+ Pounds	\$ 45.00
40-49 Pounds	\$ 25.00	Crate, Skid, Pallet	\$150.00

ADDRESS PACKAGES:

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

INCLUDE:

Group Name
Group Contact (On Site)

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 guests' 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/catering 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/event 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.

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CATERING TERMS

CONTINUED

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.

Introducing any food and/or beverage from outside the Hotel is expressly prohibited. Outside food and beverage is defined herein as any and all food and beverage not purchased through the Hotel catering department brought into any Hotel facility including, but not limited to the suite, space, venue or event. In the event Guest or Event Group introduces any outside food and beverage into the Hotel, then Guest or Event Group, as applicable, shall be charged a fee equal to the sum of the (i) average price charged by the Hotel for a comparable meal and/or beverage, plus current taxes and service charges, multiplied by (ii) the total Guest and/or Event Group headcount (number of individuals associated with the Guest or Event Group).

Guest and/or Event Group herein waive any and all arguments and claims that the liquidated damages clause set forth above is in any way unlawful, against public policy, unfair or unreasonable and herein stipulates that the liquidated damages clause referenced above has been negotiated as part of an arms-length transaction. Guest and/or Event Group further agree that such liquidated damages are fair in light of the damages that Hotel shall sustain in the event that Guest and/or Event Group introduces outside food or beverages into the Hotel. Guest and/or Event Group agree that upon the occurrence of Guest and/or Event Group introducing outside food or beverages into the Hotel such liquidated damages referenced above shall be immediate and Hotel shall have the right to immediately include as an additional charge due and owing under this Catering Agreement.

CANCELLATION

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

CONDUCT

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

ROOM NUMBERS

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

GUEST BUILDINGS & ELEVATORS

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

PARKING

Self Parking charges for hotel guests are free with validation. Hotel Guests will scan your room key upon entry and exit for self-parking. The Hotel also has the ability to provide oversized parking. The rate for this type of parking is currently \$30.00 per day for hotel guests. Non-hotel guest rate will be more and varies. Please check with the hotel for current rates. During special events, the Hotel may charge special event pricing for any parking which could apply to both Hotel and Non-hotel guests

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CATERING TERMS

CONTINUED

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.

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 or to any reasonable rules or regulations established by Hotel in a written notice delivered to Group/Event in furtherance of the safety or convenience of its guests.

AUDIO VISUAL SERVICES

Complete audio visual service is available through the Catering Department. Any uses of outside audio visual services or production companies are subject to approval by Plaza management. Independent contractors hired by Patron may be required by Plaza to provide general liability insurance as set forth on next page.

Contact CSM For Current Audio-Visual Pricing

INSURANCE

Group shall maintain at a minimum, as long as this agreement is in effect, at Group's expense, liability insurance with limits listed below. Group will include PlayLV, LLC, its parent company and their respective directors, officers and employees as additional insured. Each certificate of insurance also shall provide that coverage afforded under the required policies will not be cancelled or not renewed without at least thirty (30) days prior written notice to Hotel. Group will also maintain applicable automobile liability insurance and workers compensation insurance on its employees.

General Liability Insurance – Bodily Injury and Property Damage – \$2,000,000
Combined Single Limit

No later than fourteen (14) calendar days prior to the commencement of the Group's function, the Group shall deliver such certificates of insurance to the Hotel – to the attention of the Group's assigned CSM, One Main St. Las Vegas NV 89101.

The consent of the Hotel to the insurance and limits insured, as shown herein, shall not be considered a limitation of Group's liability under this Agreement or an agreement by Hotel to assume liability in excess of said amounts or for risks not insured against.

All of the following must be named as additional insureds:

Play LV:
JRJ Gaming LLC
PlayLV Gaming Investments LLC
PlayLV Gaming Operations LLC
Plaza Hotel & Casino LLC
1 S Main Street

Landlord:
Tamares Real Estate Holdings Inc.
Tamares Holdings I LLC
T-C Partners LLC
Tamares Las Vegas Partners LLC
Tamares Las Vegas Properties LLC
Tamares Real Estate Ventures LLC
T-UPR LLC

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