

red rock

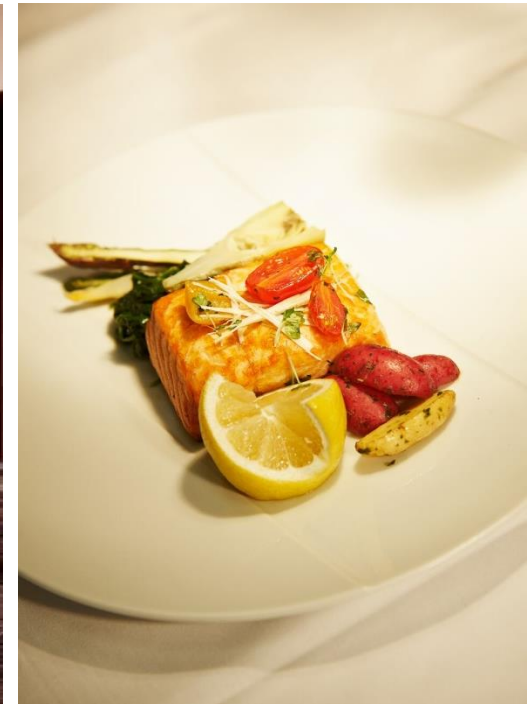
2017-2018
SOCIAL EVENT MENUS

EVENTS AT RED ROCK RESORT

Red Rock Resort is proud to offer a variety of unique and beautiful venues ranging from our large traditional ballrooms of up to 20,000 square feet, to the distinctive circular designs of our Pavilion and Veranda Ballrooms, to the lounge setting of Crimson & Crimson Terrace. Many of our venues also boast floor to ceiling windows with outdoor terraces displaying stunning canyon views to serve as your scenic backdrop. Whether you are looking to host an intimate gathering for 25 or lavish affair for up to 1,200 guests, our first class service will exceed your expectations.

When you choose to celebrate with us, the following amenities are included complimentary:

- Waived Room Rental in Ballrooms with Food and Beverage minimum based on guest count and ballroom selected
 - Four (4) Hour Event plus Set Up and Tear Down Time
 - Dining Tables with house linen in white, black or ivory
 - Brown Leather Banquet Chairs
 - Fine China, Glassware, Flatware & Serving Pieces
 - Stage Risers
 - Parquet Wood Dance Floor



RED ROCK BRUNCH

BUFFET SET-UP FOR A MAXIMUM OF 2 HOURS

BUFFETS INCLUDE FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HOT AND ICED TEA

STARTERS & SALADS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
ASSORTED FRUIT YOGURTS AND HOUSE MADE GRANOLA
FRESH SEASONAL FRUITS AND BERRIES

SMOKED SALMON, ASSORTED BAGELS, CREAM CHEESE,
CAPERS, TOMATOES, CUCUMBERS AND SLICED BERMUDA ONIONS

BUFFALO MOZZERELLA AND BEEFSTEAK TOMATOES, FRESH BASIL, EVOO

PENNE PESTO SALAD, TOMATOES, GRILLED VEGTABLES

MAIN DISHES (CHOICE OF 2)

TRADITIONAL EGGS BENEDICT

**

CINNAMON ROLL FRENCH TOAST, VERMONT MAPLE SYRUP

**

GRILLED CHICKEN APPLE SAUSAGE, APPLEWOOD SMOKED BACON

**

PAN ROASTED STRIPED BASS, FINGERLING POTATO, ARTICHOKE

**

SLOW ROASTED BREAST OF CHICKEN, FORAGED MUSHROOMS, NATURAL

PAN JUS

**

CIDER BRINED PORK LOIN, CARAMELIZED ONION, ROASTED SWEET
POTATOES

*CARVINGS (CHOICE OF 1)

PEPPER CRUSTED CERTIFIED ANGUS WHOLE STRIPLOIN OF BEEF
PORCINI POLENTA CAKE WITH SAUTÉED RABE

**

HICKORY SMOKED BBQ SPICE RUBBED BEEF BRISKET
CABBAGE AND CARROT CIDER SLAW

**

SLOW ROASTED THYME AND BUTTER BASTED TURKEY BREAST
FENNEL SAUSAGE BREAD PUDDING, BLACK PEPPER GRAVY

**

SMOKED WHOLE ALASKAN SALMON
DRIED FRUIT AND TOASTED BULGAR WHEAT SALAD

*OMELETTES PREPARED TO ORDER

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:
TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SMOKED SALMON,
CRAB, HAM, SPINACH, SAUSAGE, GRATED CHEDDAR, AND PEPPER JACK

FROM THE BAKERY

FRESHLY BAKED CROISSANTS, MUFFINS, DANISH PASTRIES
SWEET BUTTER, ASSORTED FLAVORED CREAM CHEESE, MARMALADE AND
PRESERVES

\$55 PER PERSON

**UNIFORMED CHEF'S FEE \$225 (2 HOUR MAXIMUM)*

BUFFET BY DESIGN

BUFFET SET-UP FOR A MAXIMUM OF 2 HOURS
BUFFETS INCLUDE FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HOT AND ICED TEA

LUNCHEON BUFFET (ENDING BY 3:00PM)

\$45 PER PERSON - INCLUDES: (1) SOUP | (2) SALADS | (3) ENTREES | (2) SIDES | (3) DESSERTS
ADDITIONAL SOUP, SALAD, SIDE OR DESSERT SELECTION | \$4 EACH
ADDITIONAL ENTRÉE SELECTION | \$6 EACH

DINNER BUFFET

\$80 PER PERSON - INCLUDES: (1) SOUP | (3) SALADS | (3) ENTREES | (3) SIDES | (4) DESSERTS
ADDITIONAL SOUP, SALAD, SIDE OR DESSERT SELECTION | \$6 EACH
ADDITIONAL ENTRÉE SELECTION | \$8 EACH

CHILDREN'S BUFFET

CHILDREN 12 AND UNDER EATING FROM THE BUFFET ARE HALF THE RETAIL BUFFET PRICE



BUFFET BY DESIGN | MENU OPTIONS

SOUPS

OLD FASHIONED CHICKEN NOODLE SOUP
**

CHICKEN TORTILLA SOUP – FIRE ROASTED
TOMATO AND CUMIN BROTH, SIDES OF TORTILLA
STRIPS AND SHREDDED JACK CHEESE
**

MINISTRONE WITH GRATED ROMANO
**

SUNRIPENED TOMATO BASIL BISQUE –
CAMELIZED ONION AND GRUYERE FLATBREAD

SALADS

BABY FIELD GREENS – CANDIED PECANS, HOT
HOUSE CUCUMBERS, VINE RIPENED TOMATOES,
HEARTS OF PALM, SELECTION OF DRESSINGS
**

FRESH SEASONAL FRUIT SALAD
**

CAPRI SALAD – VINE RIPE TOMATOES, FRESH
MOZZARELLA, TORN BASIL, AGED BALSAMIC AND
EXTRA VIRGIN OLIVE OIL
**

ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC
CROUTONS, CAESAR DRESSING
**

SEA SALT ROASTED BEET SALAD – LAURA CHENEL
GOAT CHEESE, GOLDEN RAISINS, PISTACHIOS,
BEET GREENS, HERBED SHALLOT DRESSING
**

BABY RED BLISS POTATO SALAD – CRUNCHY
GREEN BEANS, CAMELIZED ONIONS, BACON,
GOLDEN RAISINS, TARRAGON AND STONE
GROUND MUSTARD DRESSING

ENTRÉES

WILDFLOWER HONEY AND POMMERY MUSTARD
RUBBED CHICKEN BREAST, CIPPOLLINI ONION
**

BUTTERMILK FRIED CHICKEN
**

PESTO RUBBED ALASKAN WILD SALMON – SPRING
CUT CORN AND BABY LEEK FRICASSEE
**

PAN SEARED SEA BASS, DICED TOMATOES,
KALAMATA OLIVES, FENNEL ONION JUS
**

SLOW BRAISED BEEF SHORT RIBS, BRAISING JUS
**

SEASONED FLANK STEAK WITH CHIMICHURRI
**

GLAZED PORK LOIN, ROASTED SWEET POTATOES,
APPLE CHUTNEY

SIDES

SEA SALT, OLIVE OIL & ROSEMARY ROASTED
FINGERLING POTATOES
**

ROASTED GARLIC MASHED POTATOES
**

WHITE CHEDDAR MACARONI & CHEESE WITH
BACON AND BREADCRUMBS
**

CHEF'S SELECTION OF SEASONAL VEGETABLES
**

TWICE BAKED POTATOES WITH CHIVES,
CHEDDAR, AND BACON
**

PENNE PASTA POMODORO
**

MULTIGRAIN RICE PILAF

DESSERTS

MINI NEW YORK CHEESECAKES
**

PECAN AND WALNUT CHOCOLATE TARTS
**

MINI APPLE CRUMBLE WITH SUGAR DUST
**

MINI TIRAMISU CUPS
**

SEASONAL FRUIT TARTS
**

CITRUS CRÈME BRULEE
**

MINI RED VELVET & CHOCOLATE WHOOPIE PIES
**

CHOCOLATE DIPPED STRAWBERRIES



BUFFET BY DESIGN | ENHANCEMENTS:

CARVING DISPLAYS | \$10 PER PERSON

ALL CARVING STATIONS SERVED WITH ARTISAN BREAD SELECTION
A UNIFORMED CHEF WILL BE REQUIRED FOR EACH CARVING STATION AT
\$225 EACH (2 HOUR MAXIMUM)

CITRUS BRINED ROTISSERIE STYLE CHICKEN

**

HERB BUTTER BASTED TURKEY BREAST

CRANBERRY SAUCE

**

MAPLE CURED WHOLE ALASKAN SALMON FILET

LEMON-GARLIC AIOLI

**

BBQ SPARE RIBS

SLOW COOKED WITH ST. LOUIS STYLE BBQ SAUCE

**

BBQ SPICE RUBBED BEEF BRISKET

SMOKY AND TANGY BBQ SAUCE

CARVING DISPLAYS | \$15 PER PERSON

ALL CARVING STATIONS SERVED WITH ARTISAN BREAD SELECTION
A UNIFORMED CHEF WILL BE REQUIRED FOR EACH CARVING STATION AT
\$225 EACH (2 HOUR MAXIMUM)

PRIME RIB

AU JUS, CREAMY HORSERADISH

**

TOMAHAWK RIB-EYE STEAKS

HOUSE MADE STEAK SAUCE, CREAMY HORSERADISH

MARKET SEAFOOD DISPLAY

ALL SERVED WITH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE,
TABASCO, CITRUS AND CRACKERS

PACIFIC OYSTERS ON THE HALF SHELL | \$8 PER PIECE

**

CHILLED MAINE LOBSTER MEDALLIONS | \$12 PER PIECE

**

FRESH SHUCKED LITTLE NECK CLAMS | \$8 PER PIECE

**

JUMBO SHRIMP COCKTAIL | \$8 PER PIECE

DISPLAYED SUSHI BAR | \$25 PER PERSON

ASSORTED FRESH SUSHI ROLLS & SASHIMI

DISPLAYS SERVED IN OVERSIZED SUSHI BOATS WITH SOY SAUCE, WASABI,
PICKLED GINGER AND CHOPSTICKS

LIVE ACTION SUSHI BAR | \$35 PER PERSON

SUSHI CHEF REQUIRED AT \$400 EACH (2 HOUR MAXIMUM)

ASSORTED FRESH SUSHI ROLLS & SASHIMI

SERVED WITH SOY SAUCE, WASABI, PICKLED GINGER AND CHOPSTICKS



PLATED DINNER BY DESIGN

THREE COURSE MINIMUM WITH ENTRÉE

DINNER SERVICE INCLUDES FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HOT AND ICED TEA

FOR PLATED MENUS SERVED WITH MULTIPLE ENTRÉE CHOICES THE FOLLOWING GUIDELINES APPLY:
ALL GUESTS MUST BE SERVED THE SAME STARTER AND DESSERT COURSE; THE HIGHEST MENU PRICE WILL APPLY FOR ALL SELECTIONS;
GUARANTEE OF EACH ENTRÉE SELECTION IS DUE TO CATERING MANAGER AT LEAST 3 BUSINESS DAYS PRIOR TO EVENT;
GUEST ENTRÉE SELECTION MUST BE IDENTIFIED ON PLACE CARD PROVIDED BY HOST

FIRST COURSE (OPTIONAL) | \$16 PER PERSON

HAMACHI CRUDO - ESPILETTE, FENNEL, RADISH, BASIL OIL, CAPERS, PICKLED BEET
**

GRILLED AND CHILLED SHRIMP COCKTAIL - SMOKY MEZCAL SPIKED COCKTAIL SAUCE, MANGO AND CUCUMBER RELISH
**

GINGER SESAME SEARED TUNA - APPLE, CUCUMBER, JICIMA, APPLE PONZU
**

BRAISED BEEF SHORT RIB AND CARAMELIZED ONION RAVIOLI - EXOTIC MUSHROOM CREAM, HORSERADISH GREMOLATA
**

DUNGENESS CRAB CAKE - ROASTED CORN BUTTER, TOMATO JAM, PEA SHOOTS
**

SMOKED SALMON AND CRAB - AVOCADO PUREE, GRAPEFRUIT, BRIOCHE, TENDER GREENS

SALADS (CHOICE OF ONE) | \$14 PER PERSON

TOMATO SALAD - PICKLED TOMATO, TOMATO JAM, BURRATA CHEESE, FRISSEE, BRIOCHE CROUTON
**

BIBB LETTUCE - GRAPES, APPLES, BLEU CHEESE, BALSAMIC REDUCTION, CANDIED PECANS
**

THE WEDGE - BABY ICEBERG, BACON, BLUE CHEESE, TEARDROP TOMATOES, BOILED EGG, CUCUMBER, WHITE FRENCH DRESSING
**

QUINOA - ROASTED BABY CARROTS, RED QUINOA, BELGIAN ENDIVE, FRISSEE POMEGRANATE SEEDS, BALSAMIC
**

THE CAESAR HEART - WHOLE HEARTS OF ROMAINE, SHAVED PARMESAN, CIABATTA CROUTONS, CLASSIC DRESSING
**

RED OAK LETTUCE - PEACH COULIS, RADISH, CARROT, BLEU CHEESE DRESSING
**

ROASTED BEET - LAURA CHENEL GOAT CHEESE, TENDER MACHE, CANDIED WALNUTS, SPANISH SHERRY VINAIGRETTE
**

MESCLUN MIXED GREENS SALAD - HEIRLOOM BABY TOMATOES, CUCUMBER, CARROTS, CANDIED PECANS, AND GOAT CHEESE WITH RED WINE VINAIGRETTE

PLATED DINNER BY DESIGN

ENTRÉES

BRASSERIE STYLE ROASTED MARY'S CHICKEN | **\$40 PER PERSON**
SONOMA COUNTRY MERLOT AND ROSEMARY REDUCTION, POTATO LEEK
GRATIN, HARICOT VERT

**

CHICKEN ROULADE | **\$40 PER PERSON**
PISTACHIO MOUSSE, OLIVE OIL MASH, CANDY STRIPE BEET, CHARRED ONION
SOUBISE

**

PAN ROASTED BLACK COD | **\$48 PER PERSON**
CAULIFLOWER CHOWDER, ROASTED PEE WEE POTATOES, CIPPOLINI ONIONS,
BEURRE BLANC

**

WILD MUSHROOM CRUSTED HALIBUT | **\$48 PER PERSON**
SAFFRON NAGE, POTATO RISOTTO WITH MASCARPONE, BROCCOLINI

**

MOLASSES AND BLACK PEPPER CURED SALMON | **\$45 PER PERSON**
CORN PUDDING, CHANTERELLE HASH

**

PAN SEARED CHILEAN SEA BASS | **\$52 PER PERSON**
GARLIC CHARD, LOBSTER RISOTTO, FENNEL, SAUCE AMERICAINE

**

BONE-IN BEEF SHORT RIB | **\$50 PER PERSON**
RED WINE BRAISING JUS, SWEET POTATO RISOTTO, ROASTED BRUSSELS
SPROUTS

**

BUTTER BASTED BEEF FILET | **\$56 PER PERSON**
GLAZED CARROTS, GARLIC POTATO PUREE, CAMPARI TOMATO

**

PRIME GRADE NY STRIP | **\$54 PER PERSON**
ROASTED PEE WEE POTATOES, GRILLED ASPARAGUS, RED WINE DEMI

VEGETARIAN/VEGAN ENTREES

GRILLED VEGETABLE STACK | **\$40 PER PERSON**
BROWN RICE, RED PEPPER COULIS

**

EGGPLANT PARMESAN | **\$40 PER PERSON**
CHERUB TOMATO SAUCE PARMESAN

**

SEARED CAULIFLOWER "STEAK" | **\$40 PER PERSON**
CAULIFLOWER PUREE, QUINOA PILAF, OLIVE RELISH, AND SAFFRON CITRUS

DUET ENTRÉES

BEEF FILET MEDALLIONS AND SCALLOPS | **\$70 PER PERSON**
SAUTÉED RAINBOW CHARD, BALSAMIC DEMI WITH BABY TOMATOES,
CAPERS, KALAMATA OLIVES

**

BEEF FILLET AND FIRE GRILLED SHRIMP | **\$70 PER PERSON**
HORSERADISH MASHED POTATOES, GRILLED ASPARAGUS, BLISTERED
TOMATOES

**

BRAISED BEEF SHORT RIB & ATLANTIC GRILLED SALMON | **\$65 PER PERSON**
ROOT VEGETABLE RISOTTO, ROASTED BRUSSEL SPROUTS

**

STEAK OSCAR | **\$80 PER PERSON**
DUNGENESS CRAB, ASPARAGUS, AND SAUCE BÉARNAISE PILED ON TOP OF A
PRIME BEEF FILET WITH CHIVE POTATO PUREE

**

STEAK AND LOBSTER | **\$80 PER PERSON**
LEMON HERB BUTTER POACHED MAINE LOBSTER TAIL, BEEF TENDERLOIN
WITH RED WINE SAUCE, ROASTED PEE WEE POTATOES, SUNBURST SQUASH
AND BABY ZUCCHINI

PLATED DINNER BY DESIGN

DESSERT | \$14 PER PERSON

YUZU LEMON RASPBERRY CAKE
PASSION FRUIT CREAM CENTER WITH VANILLA SYRUP
**

HAZELNUT CRISP
CHOCOLATE CREMEUX WITH SALTED CARAMEL SAUCE
**

WHITE CHOCOLATE CHEESECAKE
INFUSED VANILLA CREAM ON A GRAHAM CRACKER SHORT BREAD COOKIE
**

CARAMELIZED BANANA BROWNIE SPONGE CAKE
MILK CHOCOLATE CREAM, DARK CHOCOLATE CINNAMON SAUCE
**

MATCHA GREEN SPONGE CAKE
EXOTIC CREAM, MANGO COMPOTE
**

TRADITIONAL TIRAMISU
COFFEE SOAKED LADY FINGERS, CHOCOLATE DIPPED BISCOTTI
**

DUO OF WHITE CHOCOLATE RASPBERRY MOUSSE
AND MINI KEYLIME TART, PASSION FRUIT SAUCE
**

PEANUT BUTTER PRALINE CRUNCH CAKE
VANILLA CREAM WITH WILD STRAWBERRY JELLY

*ADD YOUR CUSTOM LOGO OR IMAGE PRINTED ON CHOCOLATE TO ANY
DESSERT FOR \$3 PER PERSON*

CHILDREN'S MEALS | \$25 PER CHILD

AVAILABLE FOR CHILDREN 12 AND UNDER

ALL BELOW OPTIONS ARE SERVED WITH
FRESH FRUIT AND CHOCOLATE CHIP COOKIES

CHICKEN FINGERS WITH FRENCH FRIES
**

MACARONI AND CHEESE
**

MINIATURE PEPPERONI OR CHEESE PIZZA

HORS D'OEUVRES

HOT SELECTIONS

VEGETARIAN | \$70 PER DOZEN

WARM GOAT CHEESE CUSTARD – PHYLLO, ROASTED TOMATO, BASIL, TOASTED PINE NUTS

**

TRUFFLED ARANCINI – PARMESAN FONDUE

**

TOMATO SOUP AND MINI GRILLED CHEESE

**

CURRIED VEGETABLE SAMOSAS – MANGO CHUTNEY

**

VEGETABLE SPRING ROLL – SWEET CHILI SAUCE

**

FRIED CAPRESE SLIDER – HEIRLOOM TOMATO AND BASIL PESTO

SEAFOOD | \$90 PER DOZEN

CRAB CAKE – LEMON DILL TARTAR SAUCE

**

FIRE CRACKER SHRIMP – CRISPY RICE NOODLES

**

CLAM CHOWDER BITE – CHEDDAR-BAY BISCUIT

**

MINI LOBSTER BAKE – RED POTATO, CORN

PROTEIN | \$80 PER DOZEN

THAI BEEF OR CHICKEN SATAY – SPICY PEANUT SAUCE

**

CRISPY FRIED PORK POTSTICKERS – SOY DIPPING SAUCE

**

MINI BEEF SLIDER – CHEDDAR, CARAMELIZED ONIONS, HERB AIOLI

**

BACON WRAPPED CHORIZO STUFFED DATES

**

MEDITERRANEAN LAMB MEATBALL – TZATZIKI, MINT

**

CHICKEN AND ROASTED CORN CROQUETTE – RED PEPPER SAUCE

**

CUBANITO SANDWICH – PORK, SWISS, PICKLES, MUSTARD

COLD SELECTIONS

VEGETARIAN | \$70 PER DOZEN

CARAMELIZED PEAR AND BRIE BRUSCHETTA – BALSAMIC SYRUP

**

PLUM TOMATO BRUSCHETTA – TOASTED PINE NUT AND BASIL PESTO

**

WATERMELON AND FETA BITE WRAPPED IN CUCUMBER

**

GOAT CHEESE STUFFED PEPPADEWS – TANGY BALSAMIC

**

GRILLED VEGETABLE AND HUMMUS IN SPINACH CONE

**

TOMATO MOZZARELLA – BASIL, EXTRA VIRGIN OLIVE OIL

**

BEET CREPE – WHIPPED GOAT CHEESE, GRAPEFRUIT, WATERCRESS

SEAFOOD | \$90 PER DOZEN

AHI TUNA CORNET – YUZU GUACAMOLE, MICRO CILANTRO

**

SHRIMP COCKTAIL SHOOTER – BRANDIED COCKTAIL SAUCE, LEMON

**

SALMON TARTAR – BABY YUKON POTATO, CRÈME FRAICHE, TARRAGON

**

CRAB SALAD PROFITEROLE – LEMON, CHIVE, WATERCRESS, SHALLOT

**

SHRIMP AND RYE – PASTRAMI SPICE, PICKLED CUCUMBER, CHIVE CRÈME FRAICHE

**

JERK SPICED TUNA – MANGO PUREE, ONION AND CILANTRO RELISH

SMOKED SALMON BLT – TRUFFLE, BRIOCHE

PROTEIN | \$80 PER DOZEN

BEEF TENDERLOIN – RYE CROSTINI, GORGONZOLA, RED ONION MARMALADE

**

BEEF TARTAR SLIDER – GOUGERE, DIJON

**

CHICKEN CHIPOTLE TOSTADA – PICO DE GALLO, CILANTRO

**

FOIE GRAS TORCHON – CANDIED PEANUT, FIG BRULEE

RECEPTION ENHANCEMENTS

PRICED PER PERSON, MINIMUM ORDER OF 10 PEOPLE PER SELECTION

SEASONAL CALIFORNIA HARVEST FRUITS | \$14 PER PERSON

CHEF'S SELECTION OF FRESH HARVESTED SUN-RIPENED FRUITS AND BERRIES

**

MARKET VEGETABLE CRUDITES | \$14 PER PERSON

ASSORTED BABY AND GARDEN VEGETABLES WITH CHIVE SOUR CREAM DIP, MAYTAG BLEU DIP, HUMMUS

**

IMPORTED AND DOMESTIC CHEESE BOARD | \$20 PER PERSON

SERVED WITH HOUSE MADE FLATBREADS, CRACKERS, SLICED BAGUETTE, PRESERVES AND MARMALADES

**

WARM HERBED CALIFORNIA SPINACH AND ARTICHOKE DIP | \$12 PER PERSON

WITH LAVOSH CRACKERS, PITA CHIPS AND RED-WHITE TORTILLA CHIPS

**

CHARCUTERIE DISPLAY | \$22 PER PERSON

ASSORTED CURED SALUMIS TO INCLUDE, SOPPRESSATA, CAPICOLA, SALAMI, HAM AND DRIED SAUSAGE SERVED WITH CURED AND BRINED OLIVES, FIRE ROASTED PEPPERS, GRAIN MUSTARD, FIG JAM AND ENGLISH CRACKERS AND CRUSTY BREAD LOAVES

**

MEZZE STATION | \$20 PER PERSON

AN ASSORTMENT OF MIDDLE EASTERN DISHES ARTFULLY PRESENTED TO INCLUDE TRADITIONAL HUMMUS, EGGPLANT BABA GANOUSH, KALAMATA OLIVE TAPENADE, AND TZATZIKI SAUCE. SERVED WITH CRISP ROMAINE AND ENDIVE SPEARS, TOASTED PITA CHIPS, LAVOSH CRACKERS

RECEPTION SNACKS

EACH ORDER SERVES 10 GUESTS

ASSORTED DELUXE MIXED NUTS | \$45

**

HONEY ROASTED PEANUTS, ALMONDS OR CASHEWS | \$45

**

HOUSE MADE SPICED NUTS | \$55

**

SOUTHWESTERN RED AND WHITE CORN TORTILLA CHIPS WITH SALSA AND GUACAMOLE | \$55

PRETZELS, POTATO CHIPS OR CHEDDAR GOLDFISH CRACKERS | \$55

**

SESAME AND ONION FLAT BREADS AND LAVOSH CRACKERS WITH MEDITERRANEAN OLIVE DIPS | \$55

**

TERRA VEGETABLE CHIPS | \$55

**

KETTLE POTATO CHIPS | \$55

BAR PACKAGES

THE OPEN BAR

CHARGES ARE BASED ON A PER-DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.

- DELUXE COCKTAILS | **\$9.00 PER DRINK**
- PREMIUM COCKTAILS | **\$12.00 PER DRINK**
- SUPER PREMIUM COCKTAILS | **\$15.00 PER DRINK**
- WINES BY THE GLASS | **\$11.00 PER DRINK**
- DOMESTIC BEER | **\$10.00 PER DRINK**
- IMPORTED BEER | **\$11.00 PER DRINK**
- SOFT DRINKS | **\$6.00 PER DRINK**
- JUICES | **\$7.00 PER DRINK**
- RED BULL | **\$7.00 PER DRINK**
- MINERAL WATERS | **\$7.00 PER DRINK**
- CORDIALS, COGNACS, PORTS | **\$14.00 PER DRINK**

THE HOURLY PACKAGE BAR

HOURLY BAR PACKAGES DO NOT INCLUDE COGNACS AND CORDIALS.
CHARGES ARE BASED ON A PER PERSON BASIS FOR AN UNLIMITED NUMBER OF DRINKS DURING THE SPECIFIED TIME PERIOD.

ONE HOUR

DELUXE BRANDS | **\$28** PREMIUM BRANDS | **\$30** SUPER PREMIUM | **\$34**

TWO HOURS

DELUXE BRANDS | **\$32** PREMIUM BRANDS | **\$34** SUPER PREMIUM | **\$38**

THREE HOURS

DELUXE BRANDS | **\$36** PREMIUM BRANDS | **\$38** SUPER PREMIUM | **\$42**

FOUR HOURS

DELUXE BRANDS | **\$40** PREMIUM BRANDS | **\$42** SUPER PREMIUM | **\$46**

FIVE HOURS

DELUXE BRANDS | **\$44** PREMIUM BRANDS | **\$46** SUPER PREMIUM | **\$50**

DRINK TICKETS

FINAL TICKETS CHARGED ON ACTUAL CONSUMPTION

- NON ALCOHOL DRINK TICKETS | **\$5 EACH**
- DELUXE ALCOHOL DRINK TICKETS | **\$10 EACH**

THE CASH BAR

A FULLY STOCKED BAR FEATURING OUR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS WILL BE AVAILABLE TO YOUR GUESTS FOR CASH PURCHASE DURING YOUR EVENT AT SPECIAL DISCOUNTED PRICING.

**FOR ALL BAR PACKAGES, BARTENDERS ARE REQUIRED AT A CHARGE OF \$225.00 PER 100-150 PEOPLE*

BAR SELECTIONS

SUPER PREMIUM LIQUOR BRANDS

GREY GOOSE, BOMBAY SAPPHIRE, CAPTAIN MORGAN RESERVE RUM, MAKER'S MARK BOURBON, PATRON SILVER TEQUILA

PREMIUM LIQUOR BRANDS

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S TENNESSEE WHISKEY, CHIVAS REGAL SCOTCH WHISKEY, BACARDI LIGHT RUM, SAUZA HORNITOS

DELUXE LIQUOR BRANDS

SMIRNOFF NO. 21, BEEFEATER GIN, JIM BEAM BOURBON WHISKEY, DEWAR'S SCOTCH WHISKY, BACARDI LIGHT RUM, SAUZA BLUE TEQUILA

CORDIALS, COGNACS, SCOTCHES

BAILEYS, GRAND MARNIER, SAMBUCA, KAHLUA, FRANGELICO, AMARETTO DISARONNO, COURVOISIER, CHIVAS REGAL, CHRISTIAN BROTHERS BRANDY

WINE BY THE GLASS

HOUSE WHITE ZINFANDEL, CHARDONNAY, CABERNET SAUVIGNON AND MERLOT

DOMESTIC BEERS

MILLER, MILLER LITE, MILLER 64, LAGUNITAS IPA

IMPORTED BEERS

HEINEKEN, CORONA

SOFT DRINKS, JUICES

PEPSI, DIET PEPSI, SIERRA MIST, GINGER ALE, SODA & TONIC WATER
ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE

STILL AND SPARKLING MINERAL WATER

TABLESIDE WINE SERVICE

OUR PROFESSIONAL SERVICE STAFF WILL POUR WINE TABLESIDE THROUGHOUT MEAL SERVICE DURING YOUR HOLIDAY PARTY

RED ROCK SIGNATURE SELECTION OF
CHARDONNAY & CABERNET SAUVIGNON | **\$10 PER PERSON**

UPGRADED WINES

(PRICED PER BOTTLE)

CHAMPAGNE

MV MOËT & CHANDON IMPERIAL, BRUT | **\$110**

MV PERRIER JOÛET GRAND BRUT | **\$92**

MV VEUVE CLICQUOT YELLOW LABEL, BRUT | **\$125**

MOSCATO D'ASTI

MV JACOBS CREEK, AUSTRALIA | **\$50**

SPARKLING WINES

MV DOMAINE CHANDON, BRUT | **\$52**

MV DOMAINE STE MICHELLE BLANC DE BLANC | **\$50**

LIGHT & REFRESHING WHITE WINES

PINOT GRIS, KENDALL JACKSON VINTNERS RESERVE, CA | **\$50**

PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY | **\$55**

RIESLING, CHATEAU STE MICHELLE HARVEST SELECT, WA | **\$50**

SAUVIGNON BLANC, KENDALL JACKSON AVANT, CA | **\$52**

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH-NEW ZEALAND | **\$55**

WHITE ZINFANDEL, BERINGER VINEYARDS, CA | **\$50**

MEDIUM TO FULL BODIED WHITE WINES

CHARDONNAY, KENDALL JACKSON VINTNERS RESERVE, CA | **\$52**

CHARDONNAY, BERINGER VINEYARDS, CA | **\$42**

CHARDONNAY, FAR NIENTE, NAPA VALLEY, CA | **\$95**

CHARDONNAY, JORDAN VINEYARDS, RUSSIAN RIVER VALLEY, CA | **\$70**

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA | **\$56**

LIGHT & REFRESHING RED WINES

PINOT NOIR, CHERRY TART BY CHERRY PIE, CA | **\$52**

PINOT NOIR, FREESTONE BY JOSEPH PHELPS, CA | **\$70**

PINOT NOIR, KENDALL JACKSON VINTNERS RESERVE, CA | **\$55**

PINOT NOIR, LA CREMA, SONOMA, CA | **\$62**

PINOT NOIR, ROBERT MONDAVI PRIVATE SELECT, CA | **\$52**

LUSH & JAMMY RED WINES

KENDALL JACKSON AVANT RED BLEND, CA | **\$52**

MALBEC, LAYER CAKE, MENDOZA-ARGENTINA | **\$54**

MERLOT, FERRARI CARANO, SONOMA, CA | **\$60**

MERLOT, KENDALL JACKSON VINTNERS RESERVE, CA | **\$54**

MERLOT, DECOY BY DUCKHORN, NAPA VALLEY, CA | **\$70**

FULL BODIED RED WINES

CABERNET SAUVIGNON, FRANCISCAN, NAPA VALLEY, CA | **\$70**

CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, CA | **\$85**

CABERNET SAUVIGNON, JOEL GOTT 815, CA | **\$55**

CABERNET SAUVIGNON, KENDALL JACKSON VINTNERS RESERVE, CA | **\$55**

CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECT, CA | **\$52**

FERRARI CARANO TRESOR, SONOMA, CA | **\$90**

HOUSE WINES

CABERNET SAUVIGNON, TRINITY OAKS, CA | **\$50**

CHARDONNAY, TRINITY OAKS, CA | **\$50**

MERLOT, TRINITY OAKS, CA | **\$50**

PINOT GRIGIO, TRINITY OAKS, CA | **\$50**

PINOT NOIR, TRINITY OAKS, CA | **\$50**

VENDOR SERVICES

Red Rock Resort provides you with the freedom & flexibility to work with the vendors or your choice. Below is a list of our preferred options. You are welcome to bring in vendors that are not on this list, however we do require all vendors to provide us a certificate of liability insurance naming NP Red Rock LLC as additionally insured prior to the event.

COMPANY NAME	CONTACT NAME	PHONE NUMBER	E-MAIL ADDRESS	WEBSITE
DJ				
Next Level Sounds Entertainment	Shai Peri	702.613.7007	info@nextlevelsounds.com	www.nextlevelsounds.com
Sight & Sound Events	Jodi Harris	702.365.9526	Jodi@sightnsound.com	www.sightnsound.com
Mike Fox & Company D.J. Entertainment	Mike Fox	702.239.1385	djmikefox@cox.net	www.djmikefox.com
Harry O Productions	Harry Nelson	702.767.0699	harryo@harryoproductions.com	www.harryoproductions.com
DJ Dig Dug	Larry Graham	702.807.1167	digdugdj@gmail.com	
ENTERTAINMENT				
Harbor Lights Music West	Jon Morvay	702.240.0455	Harborlights1@cox.net	www.harborlightsmusicwest.com
Rumpleskilton Events	Mathias Skilton	702.227.6383	mathias@rumpleskilton.com	www.rumpleskilton.com
Classical Entertainment	Cynthia Harris	702.558.2973	classicalent@me.com	www.classicalentertainment.com
All Night Long Entertainment	Jeremy Wolff	702.685.7264	bookagig@goallnightlong.com	www.goallnightlong.com
EVENT DESIGN, DÉCOR & FLORAL				
Destinations by Design	Ashley Schnippel	702.798.9555	Aschnippel@dbdvegas.com	www.dbdvegas.com
By Dsign	Lucia Tovalin	702.502.5993	lucia@by-dsign.com	www.weddingsbydzign.com
Naakiti Floral Design	Randi Garrett	702.385.5484	Randi@naakitifloral.com	www.naakitifloral.com
Flora Couture	Michelle Howard	702.221.1220	michelle@floracouture.com	www.floracouture.com
PHOTOGRAPHY				
KMH Photography	Kristen Hansen	702.285.9588	info@kmh-photography.com	www.kmhphotography.com
Taylorred Photo Memories	McKenzi Taylor	702.518.8108	mckenzi@tayloredphotomemories.com	www.tayloredphotomemories.com
Ella Gagiano Photography	Ella Gagiano	702.340.5505	ella@ellagagiano.com	www.ellagagiano.com
PHOTO BOOTHS				
Shutterbooth	Todd Herod	702.823.3659	info@shutterboothLV.com	www.shutterbooth.com
LV Photo	Johnny Moreno	808.292.7422	Johnny@lvphoto.co	www.lvphoto.com

FOOD & BEVERAGE POLICIES

NO FOOD AND BEVERAGE WILL BE PERMITTED INTO HOTEL FROM OUTSIDE PREMISES.

DETAILED, WRITTEN FOOD AND BEVERAGE REQUIREMENTS FOR EACH EVENT MUST BE RECEIVED BY HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE AND MAY BE CONFIRMED NINETY (90) DAYS PRIOR TO THE EVENT. A TWENTY-ONE PERCENT (21%) SERVICE CHARGE AND CURRENT NEVADA STATE SALES TAX WILL BE ADDED TO ALL APPLICABLE CHARGES. TAX EXEMPT ORGANIZATIONS MUST FURNISH A VALID CERTIFICATE OF EXEMPTION TO HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT.

GUARANTEE

RED ROCK CATERING DEPARTMENT MUST BE NOTIFIED NO LATER THAN NOON, THREE (3) BUSINESS DAYS (72 HOURS) PRIOR TO THE SCHEDULED FUNCTION, AS TO THE EXACT NUMBER OF PERSONS TO ATTEND ALL PLANNED FUNCTIONS. SEE THE CHART BELOW FOR GUARANTEE DUE DAYS. THIS NUMBER IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE NUMBER OF GUESTS INDICATED ON THE BANQUET EVENT ORDER WILL BE THE GUARANTEED ATTENDANCE.

THE HOTEL WILL NOT BE RESPONSIBLE FOR PROVIDING IDENTICAL SERVICES FOR MORE THAN A THREE (3%) PERCENT INCREASE IN ATTENDANCE OVER THE GUARANTEE FOR GROUPS UP TO 500 GUESTS.

<u>FUNCTION IS ...</u>	<u>GUARANTEE IS DUE ...</u>
MONDAY	WEDNESDAY BEFORE
TUESDAY	THURSDAY BEFORE
WEDNESDAY	FRIDAY BEFORE
THURSDAY	MONDAY BEFORE
FRIDAY	TUESDAY BEFORE
SATURDAY	WEDNESDAY BEFORE
SUNDAY	WEDNESDAY BEFORE

OVERSET AND SET MAXIMUMS

RED ROCK'S "OVERSET" FOR EVENTS IN WHICH MORE THAN 100 PERSONS OR GREATER ARE GUARANTEED, THE OVERSET IS 3% OVER THE GUARANTEED FIGURE. IN ALL CASES, THE "SET" WILL NOT EXCEED MORE THAN 50 PERSONS OVER THE GUARANTEE. THE CHEF WILL PREPARE ALL ITEMS FOR THE SET FIGURE. FOR EVENTS OF 100 PERSONS OR FEWER, THE GUARANTEE WILL EQUAL THE SET.

INCREASES IN GUARANTEES

PLEASE NOTE THE FOLLOWING SHALL APPLY TO ALL INCREASES IN GUARANTEES RECEIVED WITHIN 72 BUSINESS HOURS: GUARANTEE INCREASES OVER 3% OF THE ORIGINAL GUARANTEE RECEIVED 48 TO 24 HOURS PRIOR TO THE FUNCTION (WITH THE EXCEPTION OF COFFEE, DECAFFEINATED COFFEE, TEA, SOFT DRINKS, AND MINERAL WATERS ORDERED ON A CONSUMPTION BASIS) SHALL INCUR A 15% PRICE INCREASE.

AN INCREASED GUARANTEE WITHIN 72 HOURS WILL NOT RECEIVE AN OVERSET AMOUNT. THE NEW GUARANTEE IS THE SET AMOUNT. PLEASE NOTE THAT IN SOME CASES RED ROCK MAY NOT BE ABLE TO ACCOMMODATE INCREASES IN FOOD AND BEVERAGE QUANTITIES WITH PREVIOUSLY CONFIRMED MENU.

LABOR FES

- ❖ \$225.00 BARTENDER FEE WILL APPLY PER BARTENDER.
- ❖ \$225.00 LABOR FEE WILL APPLY PER CHEF ATTENDANT REQUESTED.
- ❖ \$100.00 LABOR FEE WILL APPLY TO EVENTS WITH 25 GUESTS OR LOWER.

NOTIFICATION OF SERVICE CHARGE AND TAX ++ = PLUS TAX AND SERVICE CHARGE

ADDITIONAL CHARGES

1. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR ALL FUNCTIONS 25 PERSONS OR MORE.
2. FOR PLATED MENUS SERVED WITH MULTIPLE ENTRÉE CHOICES THE FOLLOWING GUIDELINES APPLY; ALL GUESTS MUST BE SERVED THE SAME STARTER AND DESSERT COURSE; THE HIGHEST MENU PRICE WILL APPLY FOR ALL SELECTIONS; GUARANTEE OF EACH ENTRÉE SELECTION IS DUE TO CATERING MANAGER AT LEAST 3 BUSINESS DAYS PRIOR TO EVENT; GUEST ENTRÉE SELECTION MUST BE IDENTIFIED ON PLACE CARD PROVIDED BY HOST.
3. BANQUET ROOM SETUP CHANGES MADE LESS THAN 24 HOURS PRIOR TO A FUNCTION MAY INCUR A LABOR CHARGE.

SPECIAL MEALS

KOSHER AND HALAL MEALS ARE AVAILABLE UPON REQUEST. REQUESTS MUST BE MADE WITH YOUR CATERING MANAGER AT LEAST SEVEN DAYS IN ADVANCE. "FRESH" STYLE MEALS ARE AVAILABLE, PRICING AS FOLLOWS: BREAKFAST \$45.00 PER PERSON, LUNCH \$65.00 PER PERSON, AND DINNER \$95.00 PER PERSON.

SPECIAL DIETS

CHEFS CAN OFTEN SUBSTITUTE DIFFERENT INGREDIENTS AND OFFER OTHER FOOD OPTIONS SO THAT DINING FOR THOSE WITH RESTRICTED DIETS CAN STILL BE A DELECTABLE AFFAIR.

OUR BANQUET CULINARY TEAM CAN ACCOMMODATE THE FOLLOWING COMMON FOOD ALLERGIES AND INTOLERANCES:

WHEAT FREE / GLUTEN FREE **GF**

KOSHER / HALAL

DAIRY FREE / LACTOSE INTOLERANT

VEGETARIAN / SEMI-VEGETARIAN **V**

VEGAN

HEART HEALTHY

GENERAL TERMS

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE HOTEL & THE FOLLOWING CONDITIONS:

1. THE QUOTATION HEREIN IS SUBJECT TO A PROPORTIONATE INCREASE TO MEET INCREASED COSTS OF FOOD, BEVERAGE AND OTHER COSTS OF THE OPERATION EXISTING AT THE TIME OF PERFORMANCE OF OUR UNDERTAKING BY REASON OF PRESENT COMMODITY PRICES, LABOR COSTS, TAXES OR CURRENCY VALUES. PATRON EXPRESSLY GRANTS THE RIGHT TO THE HOTEL TO RAISE THE PRICES HEREIN QUOTED OR TO MAKE REASONABLE SUBSTITUTIONS ON THE MENU AND AGREES TO PAY SUCH INCREASED PRICES AND TO ACCEPT SUCH SUBSTITUTIONS.
2. IN ARRANGING FOR PRIVATE FUNCTIONS, THE ATTENDANCE MUST BE DEFINITELY SPECIFIED THREE (3) BUSINESS DAYS IN ADVANCE. THIS NUMBER WILL BE CONSIDERED A GUARANTEE, NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE MADE ACCORDINGLY.
3. ALL FEDERAL AND DISTRICT TAXES WHICH MAY BE IMPOSED OR BE APPLICABLE TO THIS AGREEMENT AND TO THE SERVICES RENDERED BY THE HOTEL ARE IN ADDITION TO THE PRICES HEREIN AGREED UPON, AND THE PATRON AGREES TO PAY THEM SEPARATELY.
4. PER NEVADA STATE LAW, ALCOHOLIC BEVERAGES OF ANY KIND WILL NOT BE PERMITTED TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES FROM THE OUTSIDE. ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED FROM THE HOTEL. WE WELCOME YOUR REQUEST FOR SPECIAL ITEMS, WHICH WILL BE CHARGED IN THEIR ENTIRETY PER SPECIFIC ORDERED QUANTITIES. NEVADA STATE LAW FURTHER PROHIBITS THE REMOVAL OF ALCOHOLIC BEVERAGES PURCHASED BY THE HOTEL FOR CLIENT CONSUMPTION.
5. PRICES PRINTED AND PRODUCTS LISTED ARE SUBJECT TO CHANGE WITHOUT NOTICE.
6. PAYMENT SHALL BE MADE IN ADVANCE OF THE FUNCTION UNLESS CREDIT HAS BEEN ESTABLISHED TO THE SATISFACTION OF THE HOTEL, IN WHICH EVENT A DEPOSIT SHOULD BE PAID AT THE TIME OF SIGNING THE CONTRACT AND A SUBSTANTIAL ADDITIONAL PAYMENT WILL BE REQUIRED 24 HOURS BEFORE THE FUNCTION. THE BALANCE OF THE ACCOUNT IS DUE AND PAYABLE 30 DAYS AFTER THE DATE OF THE FUNCTION. A SERVICE CHARGE OF ONE-AND-ONE-HALF PERCENT PER MONTH IS ADDED TO ANY UNPAID BALANCE OVER 30 DAYS OLD.
7. THE BANQUET EVENT ORDER (BEO) IS THE GOVERNING DOCUMENT FOR ALL GOODS AND SERVICES ORDER BY THE CLIENT. CLIENT'S SIGNATURE ON SAID BEO REPRESENTS AN AGREEMENT AND APPROVAL FOR THE GOODS AND SERVICES REPRESENTED ON THE BEO. ALL BANQUET CHECKS PRESENTED PRIOR TO FINAL BILLING ARE SUBJECT TO AN AUDIT AND MAY VARY FROM FINAL INVOICED BANQUET CHECKS.