



BANQUETS & EVENTS



NEW YORK **NEW YORK**™
LAS VEGAS HOTEL & CASINO

BANQUETS & EVENTS



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BREAKFAST

Continental • Buffet • Enhancements

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REFRESHMENT BREAKS

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LUNCH

Plated • To Go • Buffet

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RECEPTIONS

Hors d'oeuvres • Receptions
Enhancements

16

DINNER

Plated • Buffet

20

BEVERAGE PACKAGES




Continental Breakfast

Served with freshly brewed coffee, decaffeinated coffee, hot tea, cranberry juice and freshly squeezed orange juice.

HEALTHY START 28.

Sliced Seasonal Fruits and Berries 

Assorted Greek Yogurt with All-Natural Granola 

Assorted Kind Snack Bars

Banana Bread and Assorted Muffins

RISE & SHINE 30.

Sliced Seasonal Fruits and Berries 

Assorted Greek Yogurt with All-Natural Granola 

Assortment of Cold Cereals





Assorted Seasonal Baked Goods








Breakfast Buffets

Served with freshly brewed coffee, decaffeinated coffee, hot tea, cranberry juice and freshly squeezed orange juice.

ALL AMERICAN* 37.

Seasonal Fresh Cut Fruit 
Assortment of Cold Cereals
Scrambled Eggs 
Home Fried Potatoes 
Hickory Smoked Bacon and Grilled Sausage Links 
Assorted Seasonal Baked Goods

UPTOWN* 40.

Seasonal Fresh Cut Fruit 
Steel Cut Irish Oatmeal 
Assorted Seasonal Baked Goods
“New York Scramble” with Chives, Mushroom Medley, and Diced Tomatoes 
Cinnamon Swirl French Toast
Hickory Smoked Bacon and Grilled Sausage Links 
Home Fried Potatoes 

SOUTHERN* 45.

Seasonal Fresh Cut Fruit 
Assorted Seasonal Baked Goods with Fruit Preserves
Oatmeal
Biscuits & Gravy
Ham, Eggs and Cheese Scrambled 
Home Fried Potatoes 
Hickory Smoked Bacon and Grilled Sausage Links 

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Breakfast Enhancements

Minimum order of one dozen per selection. Priced per piece.

STEAK & EGG WRAP* 16.

Shaved Rib Eye with Bell Peppers & Onions, Scrambled Eggs and Provolone Cheese wrapped in a Flour Tortilla

HAM & CHEESE CROISSANT* 14.

Virginia Ham, Hickory Bacon, Country Scrambled Eggs and Sharp White Cheddar on a Freshly Baked Croissant

VEGGIE FRITATTA SANDWICH* 12.

Zucchini, Yellow Squash, Cremini Mushrooms and Fresh Spinach on a Whole Grain Sandwich Thin

OMELET STATION*  16.

CHEF REQUIRED - \$200 PER ATTENDANT PER 75 GUESTS
priced per person

Black Forest Ham, Hickory Smoked Bacon, Sausage, Spinach, Mushrooms, Bell Peppers Three Onion Mix, Diced Roma Tomatoes, Cheese

WAFFLE STATION 12.

CHEF REQUIRED - \$200 PER ATTENDANT PER 75 GUESTS
priced per person

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Refreshment Breaks

BREAKS ARE DESIGNED FOR A DURATION OF 45 MINUTES

Served with assorted soft drinks, bottled water, freshly brewed coffee and assorted teas.

HEALTH NUT 22.

Granola Bars

Assorted Flavored Greek Yogurts
with Seasonal Berry Toppings,
Granola and Trail Mix

Seasonal Cut Domestic and
Tropical Fruit

RE-ENERGIZE 26.

Energy Bars

Coffee Cake

Rockstar Energy Drinks

Assorted Bottled Fruit Smoothies

TRES TAPAS 22.

Mini Churros with
Warm Caramel Dipping Sauce

Tortilla Chips served with
Guacamole and Salsa

COOKIE MONSTER 24.

Assortment of Fresh Cookies:

Triple Chocolate Chip

Peanut Butter

Oatmeal

White Chocolate Macadamia Nut

S'mores

Red Velvet

GRAZE 20.

Sun-Baked Potato Chips

Hummus and Pita Chips

INTERMISSION 20.

Magnum Ice Cream Bars

Individual Bags of Chips,
Popcorn and Nuts


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Refreshment Breaks à la Carte


BEVERAGE SELECTIONS

Bottled Soft Drinks	6.
Rockstar - regular and sugar-free	8.
Lipton Bottled Tea - assorted flavors	7.
Aquafina Bottled Water	6.
Perrier Bottled Water	7.
Whole, 2% or Chocolate Milk (by the quart)	36.
Assorted Bottled Smoothies (by the dozen)	67.
Iced Tea (per gallon)	80.
Freshly Squeezed orange Juice (per quart)	32.
Assorted Juices - cranberry, pineapple, apple (per quart)	27.
Freshly Brewed Coffee - regular or decaf (per gallon)	80.
Hot Tea - assorted Harney & Sons (per gallon)	80.
Fresh Lemonade, Strawberry Lemonade or Arnold Palmer (per gallon)	72.

MORNING FRUITS, BREADS AND SPREADS (By the dozen)

New York Bagels - whipped cream cheese	62.
Assorted Donuts	38.
Granola Bars and Energy Bars	50.
Assorted Muffins	68.
Gourmet Coffee Cake	62.
Individual Greek Yogurt 	62.

AFTERNOON DELIGHTS (By the dozen)

Finger Sandwiches - roasted turkey, Virginia ham, roast beef	50.
Assorted Candy Bars	50.
Seasonal Breakfast Breads	62.
Assorted Cookies - oatmeal raisin, peanut butter, chocolate chip	62.
Sugar Cookies - with one company logo	86.
Chocolate Covered Strawberries	68.
Assortment of Brownies	62.
Assorted Whole Fruit 	55.
Individual Bags of Potato Chips, Pretzels and Popcorn	50.

Plated Lunches

Served with artisan bread, freshly brewed coffee or iced tea.

SALAD (choose one)

HOUSE SALAD

Iceberg, Romaine & Bibb Lettuce, Hothouse Cucumber, Tomatoes, Garlic Croutons, Bermuda Onion and Aged Balsamic Vinaigrette or Ranch Dressing

ICEBERG WEDGE SALAD

Diced Hearts of Palm, Teardrop Tomato, English Cucumber, Carrots, Kalamata Olives and Choice of Bleu Cheese or House Dressing

TOMATO & MOZZARELLA SALAD

Scallions, Shaved Sweet Onion and Basil Shallot Vinaigrette

CAESAR SALAD

Crisp Romaine, Garlic Croutons, Fresh Parmesan and Classic Caesar Dressing

HOT SELECTIONS (choose one)

STEAK & SHRIMP* 55.

Filet Mignon Medallions, Garlic Shrimp Skewers, Garlic Mashed Potatoes and Seasonal Vegetables

CHILEAN SEA BASS 48.

Pan Seared with Saffron-Wild Mushroom Risotto and Basil Carrot Purée

FREE RANGE CHICKEN 40.

Herb-Crusted Chicken Breast with Butter Poach Fingerling Potatoes, Baby Carrots and Asparagus

YAKITORI CHICKEN & BEEF* 42.

Hoisin & Honey Marinated Chicken and Beef Tenderloin Skewers with Charred Pineapple Fried Rice, Carrots, and Baby Bok Choy

ITALIAN TRIO 37.

Three-Cheese Lasagna, Spinach Ravioli, and Eggplant Parmesan with Green Beans

DESSERT (choose one)

**FRESH FRUIT TART
WITH BOURBON
VANILLA CUSTARD**

NEW YORK CHEESECAKE

CHOCOLATE PANNA COTTA

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Lunches To Go

CHOOSE TWO 40.

Served with potato salad, whole fresh fruit, terra vegetable chips, a cookie and bottled water or soft drink.

CHICKEN WRAP

Grilled Chicken, Couscous, Lettuce, Roma Tomato and Lemon-Mint Hummus

BLACK FOREST HAM

Sliced Swiss Cheese, Lettuce and Tomato with German-Style Grain Mustard on a Sourdough Roll

VEGETARIAN PITA POCKET

Grilled Zucchini, Eggplant, Yellow Squash, Portobello Mushroom, Bibb Lettuce and Marinated Tomatoes In Pita Bread

ROAST BEEF*

Angus Roast Beef with Gruyere, Baby Red Leaf, Sliced Roma Tomato and Stone-Ground Mustard on a French Baguette

GRILLED CHICKEN CAESAR WRAP

Lime-Marinated Chicken with Romaine Lettuce, Cucumbers, Tomato and Red Onion

OVEN ROASTED TURKEY BREAST

Sliced Tomatoes, Romaine Lettuce and Dijon Aioli On Whole Wheat Bread

CAESAR SALAD

Traditional Caesar Salad with Crisp Romaine, Garlic Courtons, Fresh Parmesan and Classic Caesar Dressing

CHEF SALAD

Fresh Romaine Lettuce, Sliced Turkey, Ham, Tomato, Swiss Cheese, Cheddar Cheese and Smoked Applewood Bacon with Choice of Ranch or House Dressing

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Luncheon Buffets

Served with artisan bread, freshly brewed coffee or iced tea.



THE ARENA 49.

Sonoma Field Greens - with raspberry vinaigrette and peppercorn ranch **GF**

Imported and Domestic Cheese Board - with water crackers and lahvosh

Filet Mignon Medallions* - wild mushroom peppercorn demi-glace

Chicken Limone - fresh herbs, grilled lemon, roasted garlic and olive oil

Roasted "Pee Wee" Potatoes **GF**

Seasonal Vegetables **GF**

Key Lime Pot du Creme

Champagne Mousse Parfait

THE PARK 49.

Fresh Garden Greens - three dressings

Grilled Chicken & Tortellini Salad - roasted peppers and crispy leeks

Tomato, Mozzarella & Onion - aged balsamic vinegar **GF**

Chicken Scaloppini - lemon butter, blistered cherry tomato and fresh scallions

Seared Salmon* - white wine cream sauce

Flat Iron Steak* - bourbon demi-glace, wild mushrooms and caramelized cipollini onions

Rice Pilaf

Fresh Vegetable Sauté **GF**

Brandied Apple Torte

Milk Chocolate Cake

Bourbon Vanilla Crème Brûlée

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TIVOLI 47.

Antipasto Platter – aged balsamic vinegar 

Roma Tomato & Mozzarella 

Caesar Salad – fresh Parmesan and garlic croutons

Chicken Scaloppini – lemon beurre blanc sauce, wilted spinach, and pear tomatoes

Meatballs and Rigatoni – with marinara sauce


Penne Pasta Primavera – cream sauce and spring vegetables


Tiramisu

Ricotta Cannoli

Chocolate Panna Cotta

ASIAN MARKET 47.

California Rolls – crab, avocado and cucumber 

Mandarin Chicken Salad – smoked chicken, napa cabbage and iceberg lettuce, bean sprouts, Mandarin oranges, toasted almonds and sesame ginger dressing 

Orange Chicken – steamed white rice

Hunan Beef* – onions, bell peppers and toasted sesame seeds

Pork Char Siu – scallions, oyster mushrooms, asparagus and baby corn

Steamed Rice Vegetable Chow Fun

Coconut Crème Brûlée

Tropical Boba Parfait

SOUTHERN KITCHEN 47.


Fresh Green Salad – with three dressings 

Red Potato Salad 

Macaroni Salad

Texas Baby Back Pork Ribs*

Slow-Smoked BBQ Brisket

Rotisserie Chicken – roasted sweet peppers and onions 

Corn On The Cob 

Green Beans 

Freshly Baked Sweet Corn Bread

Brownies

Mini Fruit Tarts



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DELICATESSEN 45.

Tossed Mixed Greens – two dressings

Beefsteak Tomato & Mozzarella Salad **GF**

Tuscan Marinated Vegetable Salad **GF**

Deli Meats and Cheeses – roast top sirloin,
breast of turkey, Black Forest ham,

Genoa salami, imported Swiss cheese,
aged cheddar cheese and Monterey Jack
cheese

Lettuce, Tomato and Onion Platter **GF**

Freshly Baked Breads and Kaiser Rolls

Our Pastry Chef's Selection of Fresh
Cookies and Brownies

Add-ons:

Soup du Jour 6./ea per person

Buffalo Chicken Wings 7./ea per person

New York-Style Pizza (per pie) 35./ea

THE CANTINA 48.

Tortilla Chips – mesquite roasted tomato
and tomatillo salsas **GF**

Smoked Chicken, Black Bean and
Corn Salad **GF**

Caesar Salad – croutons

Chicken Enchiladas – red chili sauce,
Monterey Jack cheese and serrano-
cilantro crème **GF**

Roasted Flat Steak –
with chimichurri sauce **GF**

Tequila Baked Tilapia –
with shrimp diablo sauce **GF**

Cilantro Rice **GF**

Black Beans **GF**

Mini Cinnamon Churros

Margarita Crème Brûlée

Add-ons:

Choice of Beef or Chicken Fajitas –
warm tortillas, sour cream, guacamole,
salsa, and shredded cheese
10./ea per person

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Hors d'Ouevres

Minimum order of 50 pieces per selection. Priced per piece.

COLD SELECTIONS

Fresh Mozzarella, Heirloom Tomato and Basil Bruschetta	6.
Red Pepper Goat Cheese and Fire Roasted Artichoke Bruschetta	6.
Curried Chicken Cups In Hydro-Bibb Lettuce with Hawaiian Pineapple GF	6.
Smoked Turkey and Roma Tomato on Seven Grain Croutons	6.
Assorted Hummus Spoons with Pita Croutons and Mint	6.
Spicy Tuna Rolls GF	7.
California Rolls GF	7.
Cucumber Rolls GF	7.
Belgian Endive with Sundried Tomato Mousse GF	7.
Jumbo Gulf Shrimp On Ice with Cocktail Sauce and Lemon Wedges GF	9.
Lump Crab Bruschetta with Balsamic Red Onions and Béarnaise Sauce	9.
Seared Ahi Tuna Spoons with Pickled Ginger and Wasabi Cream GF	9.
Split King Crab Legs On Ice with Cocktail Sauce and Lemon Wedges GF	9.
Lump Crab Spoon with Fire Oil GF	9.
Medallions of Lobster with Cocktail Sauce and Tarragon Aïoli GF	10.
Crab Claws On Ice with Cocktail Sauce and Lemon Wedges GF	10.

HOT SELECTIONS







Seasonal Vegetable Phyllo Purses	6.
Fried Spring Rolls with Plum Sauce	6.
Fried Mozzarella with Pomodoro Sauce	6.
Assorted Petite Quiche	6.
Jalapeño Poppers with Sour Cream	6.
Assorted Gourmet Pizzas	6.
Chicken Fingers with Ranch Dressing	6.
Beef Satay with Peanut Sauce GF	7.
Toasted Coconut Chicken Skewers with Orange-Rum Marmalade Dip	7.
Spinach & Artichoke Stuffed Mushrooms GF	7.
Pork Egg Rolls with Plum Sauce	7.
Pan Fried Pork Pot Stickers with Lime Ponzu Sauce	7.
Stuffed Wild Skins with Andouille Sausage and Pepper Jack Cheese GF	7.
Mini Beef Wellington with Red Wine Demi-Glace	9.
Baked Brie with Raspberry Jam	9.
Fried Jumbo Shrimp with House Made Cocktail Sauce	9.
Mini Crab Cakes with Citrus Aïoli	9.
Jumbo Lump Crab Stuffed Mushrooms GF	9.
Sesame Crusted Diver Scallops with Ginger Soy Sauce	9.
Rosemary Grilled New Zealand Lamb Chops GF	9.

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Receptions

CARVING STATIONS**

served with dinner rolls and traditional accompaniments. each selection serves up to 25 guests

Tenderloin of Beef* 	800.
New York Sirloin* 	700.
Roasted Turkey 	400.
Smoked Beef Brisket*	400.
Glazed Honey Ham 	400.
Peppered Pork Loin* 	500.
Prime Rib of Beef* 	750.

INCLUDED ACCOMPANIMENTS

choice of two:

Seasonal Vegetables 
Yukon Gold Mashed Potatoes 
Seasonal Mushroom Medley 
Potato au Gratin 
Sautéed French Green Beans 
Grilled Asparagus
Sweet Potato Mash
Rice Pilaf

HUMMUS AND TAPENADE WITH CRUDITÉS OF SEASONAL VEGETABLES

served with assorted pita chips & dips

small (serves 35-50)	200.
large (serves 75-100)	400.

SEASONAL AND TROPICAL FRESH FRUIT DISPLAY

small (serves 35-50)	400.
large (serves 75-100)	800.

GUACAMOLE & SALSA WITH TORTILLA CHIPS

small (serves 35-50)	300.
large (serves 75-100)	600.

ANTIPASTO DISPLAY ACCOMPANIED BY SPICED LAVOSH AND WATER CRACKERS

imported and domestic cheeses, meats and grilled vegetables served with artisan bread and lavosh

small (serves 35-50)	500.
large (serves 75-100)	1,000.

CHICKEN WING TRIO

traditional buffalo, bbq and garlic Parmesan

small (serves 35-50)	400.
large (serves 75-100)	800.

**CHEF REQUIRED - \$200 PER ATTENDANT, PER 75 GUESTS

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Enhancements



CHARCUTERIE GRAZING TABLE

selection of international cured meats and cheese, crackers, dried fruits, fresh fruits, honeycomb, mixed nuts, mustard, and bread

16" round tray (serves 5-10) 4 cheeses - 3 charcuterie	200.
18" round tray (serves 10-15) 5 cheeses - 3 charcuterie	250.
18 X 24 square board (serves 20 - 30) 6 cheeses - 4 charcuterie	500.
24 X 24 square board (serves 30 -40) 8 cheeses - 6 charcuterie	650.

NACHO BAR 22.

crispy corn tortilla chips, seasoned ground beef, chicken tinga, cheese sauce, pico de gallo, pickled jalapeños, cilantro, sliced black olives, green onions, and sour cream

CHOCOLATE FONDUE 20.

warm milk chocolate, long stem strawberries, pretzel rods, rice Krispie treats, cheesecake bites, wafer cookies, marshmallows, and pound cake bites

ICE CREAM SUNDAE BAR 20.

chocolate, vanilla, and strawberry ice creams, hot fudge, caramel sauce, strawberry sauce, chopped nuts, M&M's, coconut shavings, rainbow sprinkles and whipped cream

CHEF REQUIRED - \$200 PER ATTENDANT PER 75 GUESTS priced per person

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Plated Dinner

Served with artisan bread, freshly brewed coffee or hot tea.

STARTER (Choose One)

BIBB LETTUCE SALAD

Bibb Lettuce, Roasted Sweet Peppers, Artichoke Hearts, Cucumber, Toasted Pine Nuts and Pear Tomatoes Tossed in a Light Balsamic Dressing

TRADITIONAL CAESAR

Hearts of Romaine, Shaved Parmigiano-Reggiano Cheese, Garlic Croutons and Classic Caesar Dressing

HYDRO-BIBB SALAD

Bibb Lettuce, Watercress, Mandarin Orange Segments and Honey Walnuts with Orange-Vinaigrette

STEAKHOUSE SALAD

Wedge of Iceberg Lettuce, Hothouse Cucumber, Kalamata Olives, Marinated Tomatoes, Hearts of Palm, Garlic Croutons and Red Onion Rings with Ranch Dressing

CHILLED SHRIMP COCKTAIL (add \$15 per person)

Fresh Lemon and House Made Cocktail Sauce

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ENTRÉE (Choose One)

HERB CRUSTED PRIME RIB* 75.

Yukon Gold Mashed Potatoes, Green Beans, Natural Au Jus, and Creamed Horseradish

ORGANIC CHICKEN BREAST 70.

Bourbon Glaze Applewood Chicken, Yukon Mashed Potatoes, and Grilled Asparagus

DRY-AGED NEW YORK STRIP STEAK* 85.

Roasted Potatoes, Broccolini, Carrots, and Red Wine Demi-Glace

TERIYAKI GLAZED SALMON 70.

Charred Pineapple Chutney, Wasabi Risotto, and Snow Peas

CHILEAN SEA BASS* 80.

Roasted Red Bell Pepper Coulis, Yukon Gold Mashed Potatoes, and Grilled Vegetables

PETITE FILET* AND CHICKEN DUO 85.

Center Cut Filet Mignon, Free Range Organic Chicken, Rosemary Demi-Glace, Caramelized Shallots, White Truffle Risotto, and Seasonal Vegetables

LOBSTER SURF & TURF* 135.

Petite Filet Mignon Paired with Broiled Lobster, Served with Au Gratin Potatoes and Fresh Asparagus

JUMBO SHRIMP SURF & TURF* 125.

Grilled Jumbo Shrimp and A Petite Filet Mignon, Served with Au Gratin Potatoes and Fresh Asparagus

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DESSERT

(Choose One)

TRIPLE CHOCOLATE MOUSSE TOWER

Rich White, Milk and Dark Chocolate in a Tower with Fresh Berries

CHOCOLATE PECAN TART

Caramel-Pecans and Chunks of Chocolate with Vanilla and Chocolate Bourbon Sauce

BOURBON VANILLA CRÈME BRÛLÉE

Rich Creamy Custard Infused with Bourbon and Vanilla, Served with Raspberry Compote and Orange Tuiles

CALIFORNIA FRUIT TART

Fresh Fruit on a Shortbread Tart Filled with Vanilla Custard

NEW YORK SAMPLER

A Trio of Rich Chocolate Flourless Cake, Tangy Lemon Gratin, and Strawberry Mousse Parfait





Dinner Buffets

Served with artisan bread, freshly brewed coffee or hot tea.

CHRYSLER 85.

Sonoma Field Greens –
balsamic vinaigrette and
peppercorn ranch **GF**

Marinated Vegetables Salad **GF**

Sirloin Steak* – port mushroom demi-glace

Chili Lime Rubbed Chicken Breast* –
wilted spinach, crispy pancetta and
caramelized kumquats

Wild Rice Pilaf

Seasonal Vegetable **GF**

Raspberry Cheesecake

Strawberry Napoleon

A KNIGHT OUT 90.

Mesclun Field Greens **GF**

Organic Grilled Chicken Breast –
glazed with balsamic-onion marmalade **GF**

Beef Tenderloin* – red pepper Thai
basil chimichurri **GF**

Pan-Seared Sea Bass – saffron cream and
chives

Basmati Rice **GF**

Pan-Seared Baby Vegetables **GF**

Chocolate Panna Cotta

Grand Marnier Cream Cheese Mousse

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FLAVORS OF THE SOUTH 85.

Mixed Greens – balsamic vinaigrette and peppercorn ranch
Curried Chicken Salad – charred pineapple **GF**
Cole Slaw **GF**
Flat Iron Steak – parsley wedged potatoes
BBQ Glazed Salmon – haystack onions
Lemon Roasted Chicken **GF**
Mac & Cheese
Loaded Mashed Potatoes **GF**
Grilled Corn on the Cob **GF**
Lemon Curd Tart
New York Cheesecake
Assorted Mini Brûlées

ARIBA! 85.

Chipotle Chicken Caesar Salad
Bibb Jicama & Orange Salad - tequila-lime vinaigrette
Tortilla Chips - mesquite roasted tomato salsa and guacamole
Chicken Monterey - served with chile con queso and Haas avocado
Fire Roasted Steak Fajitas* - onions, bell peppers
Green Chile Braised Pork - diced tomatoes, sweet baby peppers
Spanish Rice
Peruvian Refried Beans
Jalapeno Cornbread Muffins
Caramel Flan
Sopapillas with honey
Ancho Chile Chocolate Cake

THE JACKPOT 90.

Spinach Salad – garlic croutons, teardrop tomatoes and citrus vinaigrette
Mesclun Field Greens – three dressings **GF**
Antipasto Platter – imported and domestic cheeses, meats and grilled vegetables with aged balsamic vinegar **GF**
Imported and Domestic Cheese Board – spiced lavosh and water crackers
Chicken Scallopini – lemon beurre blanc
Beef Tenderloin – wild mushrooms and scallions ragout
Paella – shrimp, mussels, andouille sausage in saffron rice **GF**
Roasted Fingerling Potatoes **GF**
Chef Selected Seasonal Vegetables **GF**
Raspberry Tarts
Grasshopper Chocolate Tarts
Key Lime Pot du Crème

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Hosted Beverage Packages

Unlimited service of martinis, cocktails, beer, wine, soft drink & bottled water.
Per person charge based on hour increments

WINE AND BEER

two hours 31.
three hours 39.
four hours 47.

CALL BRANDS

two hours 35.
three hours 43.
four hours 51.

PREMIUM

two hours 41.
three hours 49.
four hours 57.

\$200 fee per bartender, based on a 4 hour maximum. One bar per 100 guests.

Beverage Service – Hosted Bar

Custom beverage packages, specialty drinks, wine list and special request brands available upon request.

PREMIUM COCKTAILS 16.

Grey Goose Vodka
Tanqueray Gin
Glenlivet Scotch
Maker's Mark Bourbon
Jack Daniel's Whiskey
Crown Royal Whisky
Chivas Regal Scotch
Patron Tequila
Bacardi Light Rum
Captain Morgan Rum
Malibu Caribbean Rum

CALL BRAND COCKTAILS 14.

Skyy Vodka
Bombay Gin
Johnnie Walker Red Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Jose Cuervo Gold
Bacardi Light Rum
Captain Morgan Rum
Malibu Caribbean Rum

COGNAC/CORDIALS 15.

Cointreau
Grand Marnier
Kahlua
Amaretto Disaronno
Baileys Irish Cream
Chambord
Frangelico
Hennessy

DOMESTIC BEER 9.

Budweiser
Bud Light
Coors Light

additional options available upon request: Michelob Ultra Light, Miller Lite

IMPORTED BEER 10.

Corona
Heineken

additional options available upon request:
Samuel Adams, Stella Artois, Blue Moon

CASH BARS

One bar per 100 guests.

\$200 fee per bartender based on a 4-hour maximum.

Requires beverages minimum sales of \$750. Client is responsible inclusive of tax & service charge for sales not meeting minimum.

Cashier required at \$175 per 100 guests for a 4-hour maximum.

Soft Drinks 6.

Mineral Water, Sparkling or Still 6.

Perrier, Evian 7.

House Wine 13.

Fruit Juices 7.

Domestic Beers 9.

Imported Beers 10.

Cocktail Call Brand 14.

Cocktail Premium Brand 16.

Banquet Policies

We are happy to introduce our unique restaurants and event spaces at New York New York Hotel. Ark Las Vegas Catering team is dedicated to creating an experience that is unique to our guests needs with utmost professionalism.

BILLING

Group deposits in the Catering contract are non-refundable and will be applied towards the Group's final balance. The final payment will be applied in full ten (10) business days before the event, based on the final guest guarantee. Payment can be made by credit card, cashier's check, or money order. A credit card is required for any additional or incidental charges. If payment has not been secured within specified timeframe, Ark Las Vegas reserves the right to cancel the event and retain the deposit.

GUARANTEE

Ark Las Vegas Catering must be notified no later than 10 business days prior to the event with the exact number of guests to attend all planned functions. Should the Group fail to notify Ark Catering of the guaranteed attendance, the contracted attendance will be used for a guaranteed guest count and the charges will be applied accordingly.

FOOD AND BEVERAGE

Ark Vegas is the sole provider for food and beverage served on premises. In compliance with Nevada Liquor Laws, Ark Vegas is the only authorized licensee able to sell and serve liquor, beer and wine on premises. All applicable charges for food and beverage are subject to 22%* service charge and Nevada Sales Tax. Room rental, equipment rental, audio-visual services and labor are subject to the sales tax. Tax-exempt organizations must submit a Nevada Certificate of exemption to the Catering Office no later than 10 days prior to the event.

FLORAL, SPECIALTY LINEN, DÉCOR AND ENTERTAINMENT

Our Catering team will be happy to assist you with custom decorations, dance floors, DJ services, floral arrangements, photography, custom equipment rental and any other needs you might have. Please, inform our Catering team about any outside vendors that are planned to be utilized at Ark Vegas venues for appropriate permits and approvals.

AUDIO VISUAL

State-of-the-art audio-visual equipment and trained technicians are available through our partner, Encore Technologies. Sub-contracting or providing your own audio-visual equipment is not permitted. An Encore representative will contact you and design a customized package to fit your needs.

*Pricing is subject to a 18% non-taxable Service Charge and a 4% taxable Administrative Charge - prevailing tax rate is 8.375%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

FOR BOOKINGS, CALL 702.740.6433 OR EMAIL EVENTS@ARKVEGAS.COM