

Catering & Banquets

2027

SAHARA
LAS VEGAS

Breakfast Buffet

Minimum of 25 guests

DELUXE ONE MEAT 47; TWO MEATS 50

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Berries VG
Our Selection of Fresh-Baked Breakfast Pastries:
Croissants, Muffins, Danishes, Fruit Preserves, Butter V, G

Scrambled Cage Free Eggs with Chives V
Roasted Potatoes VG

Choice of Meat:
Applewood-Smoked Bacon, Chicken-Apple Sausage
or Pork Sausage Links

THE SOUTHWEST 53

Orange Juice, Strawberry & Mint Agua Fresca
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Berries VG
Conchas, Cornbread, Honey Butter V, G
Scrambled Cage Free Eggs V
Applewood-Smoked Bacon
Steak Picado in a Jalapeno-Tomato Sauce
Frijoles with Sofrito & Cotija Cheese V
Tortilla Chips VG & Flour Tortillas VG, G
Tomatillo and Chile de Harbol Salsas VG

GRAND 56

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Berries VG
Our Selection of Fresh-Baked Breakfast Pastries:
Croissants, Muffins, Danishes, Fruit Preserves, Butter V, G

Greek Yogurt Parfaits with Almonds
Granola & Mixed Berries V
Steel-Cut Oatmeal with Raisins, Dried Cherries, Pecans VG
Scrambled Cage Free Eggs with Chives V
Beyond Sausage, Peppers, Caramelized Onions, Potato Hash VG
Chicken-Apple Sausage
Applewood-Smoked Bacon
Roasted Potatoes VG
Brioche French Toast, Strawberry Compote, Maple Syrup V, G



V - Vegetarian | VG - Vegan | G - Contains Gluten

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

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CONTINENTAL BREAKFASTS

Minimum of 25 guests

CLASSIC CONTINENTAL 38

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Strawberries VG
Our Selection of Fresh-Baked Breakfast Pastries: Croissants,
Muffins, Danishes, Fruit Preserves, Butter V, G
Bagels, Regular & Low-Fat Cream Cheese VG, G

DELUXE CONTINENTAL 44

Orange, Apple, Cranberry Juices
Greek Yogurt Parfaits with Granola & Mixed Berries
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Strawberries VG
Our Selection of Fresh-Baked Breakfast Pastries:
Randy's Donut, Croissants, Muffins,
Danishes, Fruit Preserves, Butter V, G
Bagels VG, G, Regular & Low-Fat Cream Cheese V
Assorted Individual Boxed Cereals with 2% & Skim Milk V, G

GRAND CONTINENTAL 50

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Strawberries VG
Our Selection of Fresh-Baked Breakfast Pastries:
Randy's Assorted Donuts, Croissants, Muffins,
Danishes, Fruit Preserves, Butter V, G
Bagels VG, G, Regular & Low-Fat Cream Cheese,
Cured Salmon, Capers, Shaved Red Onions
Honey Greek Yogurt Parfait, Strawberries, Almond Granola V
Cage-Free Hard-Boiled Eggs V
Steel-Cut Oatmeal with Raisins, Dried Cherries, Pecans VG

GRAB & GO CONTINENTAL 47

Individual Seasonal Fruit Salad in a Grab & Go Cup VG
Chobani Strawberry Yogurt V
Sweet Pastry: Mini Croissant & Mini Danish V, G
Bagel with Cream Cheese & Ocean Pearl Smoked Salmon with Egg Salad G
or
Bagel with Cream Cheese & Hickory Smoked Turkey with Egg Salad G





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BREAKFAST ENHANCEMENTS

Add To Any Breakfast Buffet



HANDHELDS

English Muffin Sandwich with Scrambled Egg Patty,
Apple-Smoked Pork Loin, Provolone, Tomato Jam G 15
Croissant Sandwich with Ham, Scrambled Egg Patty, Brie Cheese G 15
Breakfast Burrito with Flour Tortilla, Scrambled Eggs, Chorizo,
Potatoes, Cheddar, Salsa G 17
Braised Steak on Ciabatta Roll with Scrambled Egg Patty,
Garlic Aioli, White Cheddar G 21

BENEDICTS

Blackened NY Strip on English Muffin with Hollandaise G 20
Cured Salmon, Wilted Spinach, Tomato, Caper-Lemon Hollandaise G 15
Maryland Crab Cake with Old Bay Hollandaise G 15
Classic Eggs Benedict with Hollandaise G 12

OMELET STATION

Fresh Eggs or Egg Whites, Diced Ham, Onions, Bacon, Peppers, Spinach, Tomatoes,
Mushrooms, Cheddar, Swiss Cheese 20

PACIFIC COAST OMELET STATION

All of the Omelet Station plus Shrimp, Crabmeat, Smoked Salmon 27

BUTTERMILK GRIDDLE CAKES STATION G

Strawberries, Caramelized Banana & Blueberry Compote, Maple Syrup 11

WAFFLES STATION G

Strawberry Compote, Whipped Cream, Honey Butter 13

BRIOCHE FRENCH TOAST STATION G

Fresh Berries, Maple Syrup 11

BAGEL BAR G

Assorted Bagels, Ocean Pearl Smoked Salmon, Sliced Tomato, Red Onion, Boiled
Egg, Capers, Variety of Cream Cheese, Fruit Compote, Sweet Butter 20

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BREAK PACKAGES

Minimum of 25 guests

CONCESSION STAND 23

Roasted Mix Nuts
Caramel & Cheddar Popcorn
Assorted Bulk Candy

SWEET TREATS 23

M&M's
Peanut M&M's
Caramels
Cookie Playing Cards
Chocolate Poker Chips
Dice Gummies

CHIPS AND DIPS 23

House-Made Potato Chips with Onion Dip
Tortilla Chips with Cheddar Cheese Sauce
Pita Chips with Hummus
Fresh Carrot Sticks with Tzatziki

FRESH START 28

Trail Mix
Seasonal Whole Fruits
Greek Yogurt Parfaits with Granola & Berries
Protein Bars
Coconut Water

REJUVENATE 21

Minted Fruit Salad
Spa Water with Strawberries & Cucumber
Seasonal Smoothie
Meringue Pops

CHOCOLATE FEAST 26

Double Chocolate Chip Cookies
Fudge Brownies
Chocolate Covered Strawberries
Chocolate Dipped Pretzels
Chocolate Truffles

BREAK AWAY 24

Fresh Fruit Kebobs with Honey Yogurt Sauce
Vegetable Crudité with Hummus & Ranch
Shortbread Cookies
Meringue Cookies

ALL DAY REFRESHMENT BREAK 80

(8-Hour Service)
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee & Decaffeinated Coffee, Gourmet Hot Teas

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BREAK ITEMS



BAKERY

Randy's Assorted Donuts	75 per dozen
Chocolate & Plain Croissants	75 per dozen
Assorted Danish Pastries	75 per dozen
Assorted Muffins	75 per dozen
Gluten-Free Muffins	75 per dozen
Assorted Scones with Mascarpone Spread & House Made Jam	75 per dozen
Assorted Bagels with Regular & Low-Fat Cream Cheese	75 per dozen
Cinnamon Rolls	75 per dozen
Banana Bread	75 per dozen
Lemon Bread	75 per dozen
Fudge Brownies	75 per dozen
Assorted Cream Puffs	75 per dozen
Vegan Baked Oatmeal Bars	75 per dozen

REFRESHMENTS

Seasonal Whole Fruits	MP each
Freshly Sliced Seasonal Fruit	16 per person
Fresh Fruit Kabobs with Honey Yogurt Sauce	12 each
Assorted Individual Dry Cereals with Milk	8 each
Assorted Individual Yogurts	8 each
Assorted Individual Greek Yogurt	9 each
Chilled Hard-Boiled Eggs	35 per dozen

TREATS

Freshly Baked Deluxe Cookies	75 per dozen
Blondies & Brownies	75 per dozen
Assorted Cupcakes	75 per dozen
Rice Krispy Treats	75 per dozen
Seasonal Fruit Pies	75 per dozen
Strawberry Frangipane	75 per dozen
Assorted Ice Cream Bars	9 each
Assorted Frozen Fruit Bars	9 each
Assorted Candy Bars	8 each
Vegan Energy Balls	7 each

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BREAK ITEMS

SNACKS

Premium Mixed Nuts	45 per pound (serves 10 people)
House-Made Potato Chips	35 per pound (serves 10 people)
House-Made Tortilla Chips	35 per pound (serves 10 people)
House-Made Pita Chips	35 per pound (serves 10 people)
Vegetable Chips	40 per pound (serves 10 people)
Roasted Tomato & Jalapeno Salsa	30 per quart (serves 10 people)
Hummus	40 per quart (serves 10 people)
Guacamole	45 per quart (serves 10 people)
French Onion Dip or Blue Cheese Dip	30 per quart (serves 10 people)
Assorted Tea Sandwiches	115 per dozen
Warm Soft Pretzels with Mustard	70 per dozen
Assorted Individual Bags of Dry Snacks	7 each
Assorted Low-Carb Bars	8 each
Granola Bars	7 each
Kashi Bars or Protein Bars	8 each

HOT BEVERAGES

Freshly Brewed Coffee	100 per gallon
Freshly Brewed Decaffeinated Coffee	100 per gallon
Selection of Assorted Gourmet Teas	100 per gallon

CHILLED BEVERAGES

Fresh-Squeezed Orange Juice	45 per quart
Fresh-Squeezed Grapefruit Juice	45 per quart
Assorted Regular & Diet Soft Drinks (Coke Products)	7 each
Bottled Water	7 each
Bottled water with Instant IV	9 each
Sparkling Bottled Water	7 each
Gourmet Bottled Juices	8 each
Freshly Brewed Iced Tea	100 per gallon
Bottled Iced Tea	8 each
Bottled Lemonade	8 each
Individual Cartons of White or Chocolate Milk	8 each
Red Bull	8 each
Sports Drinks	8 each

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BOXED LUNCHES

Minimum of 25 guests

LUNCH SELECTIONS 47

Customize Your Boxed Lunch
Pick Two Main Selections for your Group
Pick One Side Salad, One Whole Fruit, One Snack, & One Dessert for All

Main Selection Select Two
Cobb Salad with Grilled Chicken & Ranch Dressing
Caesar Salad with Grilled Chicken
Roasted Rib Eye Sandwich, Roasted Garlic Aioli, Caramelized Onions, Arugula, Ciabatta Roll G
Tomato, Mozzarella, Basil, Balsamic Reduction, Pesto Mayonnaise on Ciabatta Bread G
Classic Club Sandwich with Turkey, Bacon, Lettuce, Tomato on Multigrain Roll G
Ham, Swiss Cheese, Lettuce, Tomato on Hoagie Roll G
Turkey, Swiss Cheese, Lettuce, Tomato on Multigrain Roll G
Chicken Caesar Wrap in a Sun-Dried Tomato Tortilla G
Roasted Vegetables in a Wrap with Hummus & Mix Greens VG, G
Salami, Mortadella, Capicola, Provolone, Lettuce, Tomato, Onion, Peppers on Hoagie Roll G

Side Salads Select One
Red Bliss Potato V
Tropical Fruit VG
Cole Slaw V
Gemelli Pasta V

Whole Fruits Select One
Pear
Red or Green Apple
Banana

Snacks Select One
Potato Chips
BBQ Chips
Vegetable Terra Chips

Sweets Select One
Chocolate Chip Cookie V, G
Peanut Butter Cookie V, G
Gluten-Free Oatmeal Cookie V
Chocolate Brownie V, G
Vegan Fruit & Oat Bar VG, G



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PLATED LUNCHES

Minimum of 25 guests



GOLDEN STATE 80

Roasted Beets, Arugula, Frisée Salad with Candied Walnuts, Feta,
Oregano Red Wine Vinaigrette V
Pan-Roasted Chicken Breast, Roasted Baby Potato, Sautéed Broccolini,
Roasted Tomato, Caper Vinaigrette
House-Made Rolls & Butter V, G
Lemon Raspberry Cream with Fruit Compo V

ASIA 80

Chicken Salad, Romaine Lettuce, Napa & Red Cabbage, Crispy Wonton,
Carrots, Ponzu-Sesame Vinaigrette G
Miso-Glazed Salmon, Brown Rice, Wild Mushrooms, Edamame, Julienne Carrots
House-Made Rolls & Butter V, G
Matcha Panna Cotta with Honeycomb Candy & Seasonal Fruits V



ESPAÑA 80

Caprese Salad with Marinated Tomatoes, Ciliegine Mozzarella, Pesto, Extra Virgin Olive Oil V
Artichoke & Spinach-Stuffed Chicken Breast, Manchego Polenta, Green Bean,
Caramelized Shallot, Olives, Tomato Sauce
House-Made Rolls & Butter V, G
Tower Cheesecake with Strawberry & Berry Sauce V

ITALIA 80

Caesar Salad with Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons V, G
Herb Shrimp & Seared Scallops, Tortellini, Garlic Cream Sauce G
House-Made Rolls & Butter V, G
Tiramisu V, G

SILVER STATE 90

Rudy Beet & Heirloom Tomatoes with Watercress, Burrata, Balsamic Pearls,
Extra Virgin Olive Oil V
Petite Filet Mignon topped with Mushroom Duxelles, Truffle Potato Purée, Roasted Baby Carrots,
Cipollini Onion, Red Wine Demi-Glace
House-Made Rolls & Butter V, G
Vanilla Crème Brûlée & Seasonal Berries V



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LUNCH BUFFETS

Minimum of 25 guests



ROMAN 70 ON MONDAY (75 ON TUESDAY - SUNDAY)

Italian White Bean & Kale Soup VG
Caesar Salad with Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons V, G
Chopped Salad with Salami, Fontina, Tomatoes, Olives, Peppers, Oregano Vinaigrette

Entrées

Tuscan-Style Chicken with Sun-Dried Tomatoes & Spinach Cream Sauce
Pan-Roasted White Fish with Puttanesca Sauce
Shrimp & Pesto Gemelli with Roasted Tomatoes & Toasted Pine Nuts G
Balsamic-Glazed Roasted Green Beans with Red Peppers VG
Rosemary & Mozzarella Cheese Focaccia V, G

Desserts

Italian Cannoli V, G
Beso de Dama Cookies V, G



SOUTH OF THE BORDER 70 ON TUESDAY (75 ON WEDNESDAY - MONDAY)

Chicken Tortilla Soup with Corn, Black Beans, Tortilla Strips
Guacamole VG, Salsa Verde VG, Chile de Arbol Salsa VG, Pico De Gallo VG, Tortilla Chips VG
Cucumber & Jicama Salad with Citrus Vinaigrette VG
Little Gems Lettuce, Shaved Radish, Toasted Pumpkin seeds, Cilantro-Lime Vinaigrette VG

Entrées

Salmon Veracruz with Olives, Onions, Capers, Jalapeños
Chile Verde Pork with Roasted Poblano Peppers
Chicken Fajitas with Grilled Peppers & Onions
Mexican Rice VG
Frijoles with Sofrito & Cotija Cheese V
Corn & Flour G Tortillas

Desserts

Dulce de Leche Cream Puffs V, G
Vanilla Flan V



FARMERS MARKET 70 ON WEDNESDAY (75 ON THURSDAY - TUESDAY)

Lentil Vegetable Soup VG
Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, Radishes, Red Wine Vinaigrette VG
Balsamic-Laced Pasta Salad with Vegetables V, G

Entrées

Grilled Flank Steak with Chimichurri
Salmon with Garlic, Herb & Lemon Vinaigrette
Caramelized Carrots with Za'atar V
Herb-Roasted Baby Potatoes with Caramelized Onions VG
Freshly Baked Rolls V, G

Desserts

Strawberry Shortcake V, G
Chocolate Mousse Cups V



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LUNCH BUFFETS

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MEDITERRANEAN 70 ON THURSDAY (75 ON FRIDAY - WEDNESDAY)

Greek Salad with Feta, Olives, Tomato, Cucumber, Oregano, Red Wine Vinaigrette V
Kale & Quinoa Salad with Roasted Cauliflower, Shredded Carrots, Lemon Vinaigrette VG
Hummus with Tahini & Pita VG, G

Entrées

Braised Beef Tenderloin Tagine with Apricots, Raisins, Pistachios
Roasted Chicken Thighs with Artichoke, Tomatoes, Olives
Mediterranean-Spiced Fish with Lemon, Garlic, Capers
Basmati Saffron Rice VG
Vegetable Stew with Zucchini, Peppers, Eggplant, Tomatoes VG
Naan Bread V, G

Desserts

Cardamom Rose Rice Pudding V
Date-Stuffed Cookies V, G

SOUTHERN CHARM 70 ON FRIDAY (75 ON SATURDAY - THURSDAY)

Southern Cream of Chicken Soup
Red Bliss Potato Salad V
Creamy Cole Slaw V
Cobb Salad with Bacon, Avocado, Tomato, Egg, Blue Cheese, Ranch Dressing

Entrées

BBQ Spiced Roasted Chicken
Blackened Catfish with Remoulade Sauce
BBQ Beef Brisket with Texas BBQ Sauce
Southern-Style Green Beans with Bacon
Cheddar Mac & Cheese G
Corn Bread with Honey Butter V, G

Desserts

Coconut Cake V, G
Chocolate Pecan Pie V, G



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LUNCH BUFFETS

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SAHARA LUNCHEONETTE 70

Chicken Noodle Soup G
Mesclun of Greens with Sun-Dried Tomato & Basil Vinaigrette VG
Rotini Pasta Salad with Vegetables, Fresh Mozzarella, Oregano Vinaigrette V, G
Assorted Gourmet Sandwiches
Chicken Salad with Almonds on Ciabatta G
Classic Albacore Tuna Salad on Ciabatta G
Roasted Strip Loin of Beef with Brie, Horseradish Aioli, Arugula, Onion & Cheese Ciabatta G
Grilled Vegetables, Portobello Mushroom, Sourdough Roll V, G
Dessert "Sandwiches"
Oatmeal Crème Cookies V, G
Peanut Butter & Jelly Macarons V

SAHARA DELI 65

Minestrone Soup V, G
Cream of Wild Mushroom Soup V, G
Mixed Greens with Cucumber, Carrot, Tomato & Balsamic Dressing VG
Macaroni Salad with Mayo, Celery, Red Onion V, G
Cole Slaw Salad V
Shaved Deli Meats & Cheese
Pepper-Crusted Roast Beef, Slow-Roasted Turkey Breast, Salami, New York-Style Pastrami, Cheddar, Provolone, American, Swiss
Dress your Sandwich
Sliced Tomatoes, Shaved Red Onion, Kosher Dill Spears, Pepperoncini Peppers, Iceberg Lettuce, Mayonnaise, Mustard, Creamy Horseradish
Breads
Marble Rye, White, Wheat, Sourdough V, G
Desserts
New York-Style Cheesecake V, G
Black & White Cookies V, G



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RECEPTION HORS D'OEUVRES

Minimum 50 pieces per selection
All prices listed are per piece



MINI DISHES

All selections are cold & are presented on a small fun vessel

Miso Salmon Crudo with Sesame Seeds & Chives	10
Tuna Poke with Marinated Seaweed Salad G	10
Seared Albacore with Crispy Onions, Spicy Ponzu Sauce G	10
Roasted Baby Beet, Truffled Ricotta, Pistachio, Micro Arugula V	10
Dungeness Crabmeat Salad with Avocado & Mango	11
Duck Prosciutto, Melon, Ricotta Salata	10
Mini Caprese Salad with Balsamic Pearls & Pesto V	10
Caesar Parmesan Cup V	9

STIX

All selections are presented on skewers

Cold Selection

Trio of Melon wrapped in Prosciutto	8
Peppadew, Feta & Olive Shooter with Aleppo Pepper & Olive Oil V	9
Tuna Lollipop, Black Sesame Seeds, Green Onions, Sweet Soy G	9

Hot Selection

Beef Skewer with Chimichurri Sauce	9
Chicken Tandoori Kebab with Harissa Yogurt	9
Teriyaki Chicken Skewers with Pickled Ginger & Sesame Seeds G	9
Bacon-Wrapped Dates with Balsamic Glaze	8
Bacon-Wrapped Scallops	9

SIZZLING

All selections are hot & crispy

Coconut Shrimp with Orange-Horseradish Dipping Sauce G	10
Crispy Potstickers with Soy Dipping Sauce G	8
Vegetable Spring Rolls with Plum Sauce V, G	8
Vegetable Samosa V, G	8
White Truffle Risotto Arancini with Truffle Mayo V, G	8
Short Rib Risotto Arancini, Spicy Tomato Sauce G	8
Truffle Mac & Cheese Bites V, G	8
Short Rib Tostones with Garlic Aioli	10

SWEET SENSATION

Strawberry Frangipane V, G	8
Pistachio Financier V, G	8
Lemon Sabayon Tart V, G	7
Trio Chocolate Mousse V	8
Eclair with Creme Anglaise V, G	8
Double Stack Macarons V, G	8
Cookies & Cream Shots V, G	7



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Hors d'oeuvres are individually priced and require a minimum of 50 pieces per selection. Butler passing requires a server at $250 per server, per 75 guests. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

RECEPTION HORS D'OEUVRES

Minimum 50 pieces per selection
All prices listed are per piece



BITE SIZE

Cold Selection

Salmon Tartare Cornets with Crème Fraiche & Salmon Roe G	9
Chilled Thai Style Shrimp Ceviche, Micro Cilantro	9
Crudite Dip Shots V	8
Beef Steak Tartare on Crostini, Shaved Black Truffle G	11
Vegetable Ratatouille Tart with Manchego V, G	8
Granny Smith Apple, Blue Cheese, Walnuts on Toast V, G	8
Smoked Salmon Rolls with Herb Cream Cheese & Caviar	9
Antipasto Cones G	10
Jumbo Shrimp Cocktail	10

Hot Selection

Spicy Chicken Slider, B & B Pickles, Cole Slaw, Hawaiian Roll G	11
Beef Slider, Bacon Lardon, Caramelized Onions, Gruyere G	11
Cubano, Ham, Braised Pork, Pickles, Gruyere, Mustard, Ciabatta G	11
Italian Slider, Ham, Salami, Pepperoni, Pepperoncini Peppers, Mozzarella G	11
Miniature Crab Cake with Harissa Aioli G	9
Italian-Style Meatballs in Spicy Tomato Sauce	8
Grilled New Zealand Lamb Chops	12
Mini Brie & Quince Tart with Toasted Pistachios V, G	9
Cuban Beef Empanadas G	9
Chicken & Jack Cheese Quesadilla, Roasted Tomato, Jalapeño Salsa G	8
Shredded Beef Taquito, Queso Fresco, Salsa Verde	8
Hearts of Palm "Crabless" Cakes VG, G	8





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Hors d'oeuvres are individually priced and require a minimum of 50 pieces per selection. Butler passing requires a server at $250 per server, per 75 guests. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

RECEPTION DISPLAYS

Minimum of 30 guests

TUNA & SALMON POKE STATION 25 PER PERSON

Made-To-Order Fresh Tuna & Salmon Poke over Seaweed Slaw & Pickled Ginger, Teriyaki Ponzu Sauce, Sesame Seeds

GRAND SEAFOOD DISPLAY 65 PER PERSON

Grilled Jumbo Shrimp, Pacific Oysters on the Half Shell, King Crab Legs, Classic Cocktail Sauce, Mignonette, Louis Sauce, Creamy Horseradish, Lemon Wedges, Tabasco

Additions
Pricing is per piece

Chilled Jumbo Shrimp	9
King Crab Legs Center Cut 3" - 5"	11
King Crab Claws	11
Maine Lobster Tail	MP
Pacific Oysters on the Half Shell	9
Ice Carving (Company Logos & Designs)	850

Minimum of 50 guests

ARTISAN CHEESE SELECTION 30 PER PERSON

Deluxe Display of Imported & Domestic Cheeses including Humboldt Fog, Double Creme Brie, Camembert, Point Reyes, Aged White Cheddar, Dried Fruit, Candied Nuts, Grape Bunches, Crackers, Lavash, French Bread

IMPORTED & DOMESTIC CHEESES 25 PER PERSON

Deluxe Display of Imported & Domestic Cheeses including Brie, Blue Cheese, Goat Cheese, Aged Cheddar, Manchego, Dried Fruits, Candied Nuts, Grape Bunches, English Crackers, French Bread

CRUDITÉ 20 PER PERSON

Seasonal Selection of Fresh Sliced Vegetables including Cherry Tomatoes, Cauliflower Florets, Baby Carrots, Sweet Radishes, Celery, Cucumber Slices, Marinated Olives, Broccoli, Red Beet Hummus, Roasted Tomato, Pine Nut Tapenade

ANTIPASTO 33 PER PERSON

Assorted Italian Meats & Cheeses including Prosciutto, Pepperoni, Salami, Provolone, Parmesan, Fontina, Buffalo Mozzarella, Pepperoncini, Italian Black & Green Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts, Roasted Tomatoes, Baguette, Crackers

V - Vegetarian | VG - Vegan | G - Contains Gluten

All Reception Displays require uniformed Chef with a fee $250 per Chef. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. A minimum of four stations are required when Reception Displays are planned as a dinner alternative. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



RECEPTION DISPLAYS

Minimum of 75 guests

THE CARVING BOARD

All food quantities are prepared to the entire guarantee of the group based on the serving recommendation below

Italian-Style Pork Porchetta, Crusty Semolina Rolls, Pesto Spread *Serves approximately 45 people*	535 each
Smoked BBQ Beef Brisket, Corn Bread *Serves approximately 30 people*	495 each
Pepper-Crusted Roast NY Strip of Beef, Creamed Horseradish, Mustard, Parker House Rolls *Serves approximately 30 people*	535 each
Whole-Roasted Tenderloin of Beef, Creamed Horseradish, Mustard, Miniature Rolls *Serves approximately 20 people*	620 each
Whole Oven-Roasted 20lb. Turkey, Buttermilk Biscuits, Cranberry Sauce *Serves approximately 30 people*	535 each
Bourbon-Glazed Baked Ham, Southern Cream Biscuits, Selection of Mustards *Serves approximately 30 people*	460 each
Roasted Prime Rib of Beef, Au jus, Creamed Horseradish, Scallion, Parker House Rolls *Serves approximately 35 people*	635 each
Whole Baked Salmon en Croute in a Lemon Beurre Blanc Sauce *Serves approximately 30 people*	460 each
Whole Beef Tenderloin Wellington, Duxelles, Prosciutto, Puff Pastry, served with Peppercorn Sauce *Serves approximately 20 people*	675 each
Roasted 40lb Whole Pig with Citrus Mojo Sauce *Serves approximately 45 people*	750 each

Station Enhancements — 10 each, per person

Creamed Spinach V
Au Gratin Potatoes V
Cheddar Mac & Cheese V
Roasted Carrots
Garlic Mashed Potatoes V
Truffled Corn V
Mascarpone Polenta V
Red Wine-Basted Mushrooms VG

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All Reception Displays require uniformed Chef with a fee $250 per Chef. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. A minimum of four stations are required when Reception Displays are planned as a dinner alternative. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

RECEPTION ACTION STATIONS

Minimum of 50 guests

SOUP & SALADS 35 PER PERSON

Creamy Roasted Tomato Soup V
New England Clam Chowder with Oyster Crackers G
Caesar Salad with Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, Sweety Drop Peppers V, G
Mediterranean Salad with Cucumbers, Tomatoes, Olives, Artichokes, Red Onions, Feta, Oregano Vinaigrette V

PASTA 40 PER PERSON

Rigatoni Carbonara with Rich Creamy Sauce, Pancetta, Parmesan Cheese G
Gemelli Pasta with Eggplant Bolognese & Fresh Herbs G
Farfalle Pasta with Wild Mushrooms, Cognac Sauce, Parmesan Cheese V, G
Garlic-Basted Ciabatta Bread V, G

RISOTTO STATION 40 PER PERSON

Wild Mushroom Risotto with Shredded Beef Short Ribs, Mascarpone, Parmesan, White Truffle, Sweet Peas
Vegetable Risotto with Eggplant, Red Peppers, Onion, Yellow Squash, Zucchini, Tomato V
Calamari, Scallop and Rock Shrimp Risotto with Parmesan Cheese & Basil Chiffonade

PAELLA 40 PER PERSON

Traditional Spanish Paella with Shrimp Scallops, Squid, Clams and Mussels, Red Peppers, Garlic, Saffron, Bomba Rice
Requires Live Station and Must Be Outdoors

STREET TACOS 50 PER PERSON

Carne Asada with Grilled Onions
Grilled Chipotle Chicken Thigh
Pork al Pastor, Marinated in Achiote & Spices
Corn & Flour G Tortillas, Tortilla Chips, Chile de Harbol Salsa, Pico de Gallo, Cheddar Cheese, Guacamole, Onions & Cilantro, Jalapeño Queso Dip

GO FISH 55 PER PERSON

Scampi-Style Shrimp with Lemon Garlic Butter
Shrimp Provençale with Calamari & Fresh Basil
Crispy Fried Shrimp with Horseradish Tomato Cocktail Sauce G
Steamed Lemon Fish with Garlic, Ginger, Coriander

THE SAMURAI STRIP 60 PER PERSON

Soy Mirin-Glazed NY Strip G
Hibachi-Grilled Salmon with Citrus Ponzu Sauce G
Toasted Coconut Steamed Rice VG
Pan-Fried Pork Gyoza Dumplings with Soy Dipping Sauce G
Edamame VG

V - Vegetarian | VG - Vegan | G - Contains Gluten

All Action Stations require uniformed Chef with a fee $250 per Chef. A minimum of four stations are required when Action Stations are planned as a dinner alternative. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



RECEPTION ACTION STATIONS

Minimum of 50 guests

CLASSIC COMFORTS 23 PER PERSON

Cream Horns with Assorted Filling V, G
Angel Food Cake with Seasonal Berries V, G
Chocolate Baked Alaska V, G
French Apple Tarts V, G

GELATO PARLOR 25 PER PERSON

Assorted Gelatos V
Crushed Oreos, Mini Peanut Butter Cups, Chocolate Chips, M&Ms, Roasted Nuts, Rainbow Sprinkles, Cherries, Caramel, Chocolate & Mixed Berry Sauces, Whipped Cream

LIVE DONUT STATION 25 PER PERSON

Cake-Based donuts V
Creme Anglaise, Silk Chocolate, Strawberry Sauce, Cinnamon Glaze, Confetti Sprinkles, Chocolate Chips, Peanut Butter Crumbles

CARNIVAL 22 PER PERSON

Funnel Cake with Whipped Cream & Chunky Strawberry Sauce V, G
Strawberry Truffle Pops V
Chocolate Dipped Cheesecake V
Cotton Candy Cupcakes V, G

Additions

Chocolate Truffles V	7 each
Cookie Lollipops V, G	7 each
Mini Cupcakes V, G	7 each
Mini Chocolate Caramel Tarts V, G	7 each
Assorted Cake Pops V, G	8 each
French Macarons V	7 each
Coconut Macaroons V	7 each
Cheesecake Waffle Cones V, G	8 each
Chocolate Mousse Waffle Cones V, G	8 each
Mini Lemon Tart V, G	7 each
Mini Fruit Tart V, G	7 each

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All Action Stations require uniformed Chef with a fee $250 per Chef. A minimum of four stations are required when Action Stations are planned as a dinner alternative. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

PLATED DINNERS

Minimum of 25 guests



BISTRO 100

Spicy Green Salad, Crispy Frisee, Arugula, Mizuna, Dried Cherries, Pumpernickel Croutons, Creamy Herb Dressing V, G
Porcini-Crusted Chicken Breast, Potato Purée, Sauteed Spinach, Beech Mushrooms, Chicken Jus
House-Made Rolls & Butter V, G
Cheesecake with Mixed Berries & Whipped Cream V, G

CHÂTEAU 110

Creamy Wild Mushroom Soup with Herbs & Truffle Essence V
Herb-Crusted Lamb Chops, Leek Purée, Green Peas, Baby Carrots, Lamb Jus
House-Made Rolls & Butter V, G
Chocolate Mousse with Pot de Creme V, G

VINEYARD 120

Baby Gem Lettuce, Roasted Baby Beets, Goat Cheese, Walnuts, Citrus Vinaigrette V
Braised Beef Short Rib with Grilled Jumbo Shrimp, Roasted Carrots, Mascarpone Creamy Polenta, Red Wine Reduction G
House-Made Rolls & Butter V, G
Vanilla Cheesecake with Truffle Chocolate & Raspberry Sauce V, G

OSTERIA 130

Burrata with Roasted Tomatoes, Red Pepper Salad, Oak Leaf, Extra Virgin Olive Oil V
Petite Filet Mignon, Foie Gras, Petit Lobster Tail, Garlic Pomme Puree, Porto Reduction Sauce
House-Made Rolls & Butter V, G
Pistachio Panna Cotta, Crumble Nuts, with Blueberry Sauce V

NEVADA STREET 140

Classic French Onion Soup au Gratin G
Baby Iceberg Wedge Salad, Bacon, Red Onions, Baby Heirloom Tomatoes, Queso Fresco, Spiced Pepitas, Chipotle Ranch Dressing
Rib Eye Steak with Garlic & Rosemary Butter
Au Gratin Potato & Baby Watercress
House-Made Rolls and Butter V, G
Rich Brownie Cheesecake with Crumbles & Silk Chocolate Sauce V, G

LAS VEGAS BLVD 160

Butter-Poached Maine Lobster, Cheese Ravioli, Truffle-Scented Froth
Baby Greens, Gorgonzola, Red Wine Poached Pears, Candied Walnuts, Champagne Dressing V
14 oz. NY Strip with Roasted Cippolini Onion, Beech Mushrooms, Potato Lattice, Peppercorn Sauce
House-Made Rolls & Butter V, G
Triple Chocolate Entremet with Raspberry Sauce V, G



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Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Plated Dinners are offered to a minimum of 25 guests. For groups less than 25, an additional $10 per person and a $200 service fee will apply. Menus cannot be offered for less than 15 guests. Dinners are designed to last up to two hours maximum (2.5 hours for a four-course meal), include house-made breads and rolls and conclude with coffee and teas. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

DINNER BUFFETS

Minimum of 25 guests

SAHARA 115

Fregola Pasta with Roasted Tomatoes, Pesto, Diced Peppers, Mozzarella Pearls V, G
Orange-Laced Kale Salad, Toasted Almonds, Dried Cranberries, Blue Cheese Dressing VG
Butter Lettuce Salad, Tarragon, Chives, Parsley, Breakfast Radishes, Chopped Eggs, Roasted Shallot Vinaigrette V

Entrées
*Chef to Carve: Herb & Spice-Crusted Prime Rib with Natural Au Jus & Parker House Rolls V, G
Pan-Roasted Chicken with Lemon & Rosemary, Chicken Jus
Seared Mahi Mahi with Roasted Pepper & Pine Nut Butter Sauce
Roasted Parmesan Fingerling Potatoes V
Truffle & Parmesan Rigatoni V, G
Garlic-Toasted Broccolini VG

Desserts
Brioche Bread Pudding V, G
Strawberry Cheesecake V, G

YIN & YANG 125

Chinese Chicken Salad, Romaine Lettuce, Napa and Red Cabbage, Crispy Wonton, Carrots, Hoisin-Sesame Vinaigrette G
Crispy Vegetable Spring Rolls with Sweet & Sour Sauce G
Pork & Shrimp Siu Mai G
Chicken Potstickers G
Pork & Leek Dumplings G
Steamed Pork Buns G

Wok & More
Vegetable Fried Rice V, Chow Mein Noodles V, G, Kung Pao Chicken G, BBQ Char Siu G
Teriyaki Chicken Thigh G, Baby Bok Choy VG

Desserts
Mango Pudding V
Ginger Chocolate Pot De Crème V

ITALIAN 125

Chopped Salad with Assorted Meats, Vegetables, Fontina, Oregano Vinaigrette
Caesar Salad, Romaine lettuce, Garlic Croutons, Sweety Drop Peppers, Ricotta Salata & Classic Caesar Dressing G
Fusilli Pasta Salad, Sun-Dried Tomatoes, Genoa Salami, Pepperoncini G

Entrées
Roasted Chicken Breast with Wild Mushrooms, Marsala Sauce G
Pan-Seared Salmon with Creamy Caper & Roasted Tomato Sauce
Peppercorn-Crusted Rib Eye Steak & Barolo Reduction
Rigatoni Bolognese G
Creamy Polenta V
Roasted Asparagus VG
Warm Salted Olive Oil Focaccia V, G

Desserts
Orange Ricotta Zeppole with Mixed Berry Sauce V, G
Tiramisu V, G

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Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Dinner Buffets are offered to a minimum of 25 guests. For groups less than 25, an additional $10 per person and a $200 service fee will apply. Menus cannot be offered for less than 15 guests. Buffets are designed to last up to 1.5 hours maximumand are limited to items consumed within the meeting room during dinner service. *Chef fee of $250 per chef. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



DINNER BUFFETS

Minimum of 25 guests

PACIFIC RIM 140

Asian Pear Salad with Baby Arugula, Gorgonzola, Candied Macadamia Nuts,
Passion Fruit Vinaigrette V
Chinese Chicken Salad, Romaine Lettuce, Napa and Red Cabbage, Crispy Wonton, Carrots,
Hoisin-Sesame Vinaigrette G
Sliced Fruit including Hawaiian Pineapple, Dragon Fruit, Mango, Papaya, Star Fruit,
Cantaloupe, Honeydew Melon VG
Tuna & Salmon Poke G

Entrées
Hoisin-Glazed Baby Back Ribs G
Kalbi Style Grilled Skirt Steak G
Macadamia-Crusted Mahi Mahi in a Lobster Cognac Butter Sauce G
Hawaiian BBQ Chicken with Lilikoi Glaze G
Steamed Rice VG
String Beans VG
Hawaiian Sweet Bread V, G

Desserts
Chocolate Coconut Haupia Tarts V, G
Malasadas with Vanilla Ice Cream & Chocolate Sauce V, G

THE TRADITIONAL 160

Traditional Tuna Niçoise Salad
Cobb Salad with Bacon, Egg, Blue Cheese, Tomato, Avocado, Ranch Dressing Tomato, Basil,
Mozzarella
Caprese Salad with Reduced Balsamic Vinegar V

Entrées
*Chef to Carve: (Two chef attendants required for 50 guests or more)
Roasted Beef Tenderloin with Old Fashioned Béarnaise Sauce
Rosemary-Crusted Rack of Lamb with Red Wine Sauce
Pan-Roasted Halibut with Garlic Herb Butter
White Truffle Mashed Potatoes V
Sauteed Wild Mushroom VG
Grilled Asparagus VG
Assorted Breads & Rolls V, G

Desserts
Flourless Chocolate Cake V
Crème Brûlée V

Upgrade with Addition of Limitless Seafood Bar:
Shrimp, Oysters, Clams, Snow Crab Claws 55



V - Vegetarian | VG - Vegan | G - Contains Gluten

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Dinner Buffets are offered to a minimum of 25 guests. For groups less than 25, an additional $10 per person and a $200 service fee will apply. Menus cannot be offered for less than 15 guests. Buffets are designed to last up to 1.5 hours maximumand are limited to items consumed within the meeting room during dinner service. *Chef fee of $250 per chef. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

BEVERAGES & BAR PACKAGES

PREMIUM HOSTED BAR (PER DRINK)

Single Shot Cocktail	14
Martini	17
House Champagne/Sparkling Wine	14
House Red & White Wine	14
Domestic Beer	9
Imported Beer	10
Energy Drinks/Red Bull	8
Assorted Regular & Diet Soft Drinks	7
Bottled Water	7

Vodka: Smirnoff
Gin: Bombay, Tanqueray
Rum: Bacardi Superior, Captain Morgan, Malibu
Tequila: EL Tequileno Blanco
Bourbon: Evan Williams
Scotch: Dewar's White Label
Whiskey: Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey
Cognac: Courvoisier
Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer
Imported Beer: Stella Artois, Corona

ULTRA PREMIUM HOSTED BAR (PER DRINK)

Single Shot Cocktail	15
Martini	18
Cognac	18
House Champagne/Sparkling Wine	15
House Red & White Wine	15
Domestic Beer	9
Imported Beer	10
Energy Drinks/Red Bull	8
Assorted Regular & Diet Soft Drinks	7
Bottled Water	7

Vodka: Tito's Handmade, Grey Goose
Gin: Bombay Sapphire, Hendricks
Rum: Bacardi Superior, Captain Morgan Spiced, Malibu
Tequila: Patron Silver
Bourbon: Bulleit
Scotch: Johnnie Walker Black Label
Whiskey: Crown Royal Reserve Canadian Whisky, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey
Cognac: Hennessy VS
Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer
Imported Beer: Stella Artois, Corona

A Hosted Bar by the drink is subject to a $500 minimum per hour sales. Should sales fall short of this minimum, the host is responsible for the additional amount. Bartender fee is $250 per bartender, per 75 guests, for a four-hour period. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.

BEVERAGES & BAR PACKAGES



PREMIUM OPEN BAR PACKAGE

35 per person, one hour
50 per person, two hours
60 per person, three hours
70 per person, four hours

Vodka: Smirnoff
Gin: Bombay, Tanqueray
Rum: Bacardi Superior, Captain Morgan, Malibu
Tequila: EL Tequileno Blanco
Bourbon: Evan Williams
Scotch: Dewar's White Label
Whiskey: Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey
Cognac: Courvoisier
Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer
Imported Beer: Stella Artois, Corona

ULTRA PREMIUM OPEN BAR PACKAGE

40 per person, one hour
55 per person, two hours
65 per person, three hours
75 per person, four hours

Vodka: Tito's Handmade, Grey Goose
Gin: Bombay Sapphire, Hendricks
Rum: Bacardi Superior, Captain Morgan Spiced, Malibu
Tequila: Patron Silver
Bourbon: Bulleit
Scotch: Johnnie Walker Black Label
Whiskey: Crown Royal Reserve Canadian Whisky, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey
Cognac: Hennessy VS
Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer
Imported Beer: Stella Artois, Corona

Both Package Bars Include:
All Single Shot Cocktails
House Red & White Wine
Imported & Domestic Beers
Soft Drinks, Waters & Energy Drinks

Bartender fee is $250 per bartender, per 100 guests. Wine service served tableside based on Sommelier food & wine pairing to be charged at prevailing rate. Bar packages may be extended beyond four hours at an additional $12 per person, per hour, based on guarantee of attendance at conclusion. Package bar extensions require a minimum of $500 per bar, per hour. Package bar extensions in excess of five hours require a labor fee of $500 per bar, per additional hour. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.

BEVERAGES & BAR PACKAGES



PREMIUM CASH BAR

Minimum of $500 per bar per hour, one bar per 75 guests, Bartender Fee will apply

Single Shot Cocktail	18
Martini	22
House Champagne/Sparkling Wine	18
House Red & White Wine	18
Domestic Beer	12
Imported Beer	13
Energy Drinks/Red Bull	10
Assorted Regular & Diet Soft Drinks	9
Bottled Water	9

Vodka: Smirnoff
Gin: Bombay, Tanqueray
Rum: Bacardi Superior, Captain Morgan, Malibu
Tequila: EL Tequileno Blanco
Bourbon: Evan Williams
Scotch: Dewar's White Label
Whiskey: Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey
Cognac: Courvoisier
Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer
Imported Beer: Stella Artois, Corona

ULTRA PREMIUM CASH BAR

Minimum of $500 per bar per hour, one Bar per 75 guests, Bartender Fee will apply

Single Shot Cocktail	20
Martini	24
Cognac	24
House Champagne/Sparkling Wine	20
House Red & White Wine	20
Domestic Beer	12
Imported Beer	13
Energy Drinks/Red Bull	10
Assorted Regular & Diet Soft Drinks	9
Bottled Water	9

Vodka: Tito's Handmade, Grey Goose
Gin: Bombay Sapphire, Hendricks
Rum: Bacardi Superior, Captain Morgan Spiced, Malibu
Tequila: Patron Silver
Bourbon: Bulleit
Scotch: Johnnie Walker Black Label
Whiskey: Crown Royal Reserve Canadian Whisky, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey
Cognac: Hennessy VS
Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer
Imported Beer: Stella Artois, Corona

All requests for cash bar require approval by SAHARA Las Vegas Management in advance of the event. Our service ratio is one bartender per 100 guests at a charge of $250 per bartender for a four-hour period. A cash bar is subject to a $500 minimum per bar per hour in sales. Cash bar prices are inclusive of sales tax and service charge. Should sales fall short of this minimum, the host is responsible for the additional amount. Catering food and beverage pricing is subject to a 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.

CHAMPAGNE & WINE



SOMMELIER'S CHOICE 45

BUBBLES

Prosecco, La Marca – Veneto, Italy 60
Vibrant bouquet of apple, white peach and honeysuckle

Champagne, Nicholas Feuillatte Rosé – Chouilly, France 85
Fruit-forward flavors of ripe raspberry and cherry, with fresh ginger and blood orange

Champagne, Veuve Clicqout – Epernay, France 135
Ripe fruit, grape, apple and orange flavors with an anise wift on the nose

WHITE WINE

Rosé, Whispering Angel – Provence, France 60
Pale pink driven by alluring aromas of white peach, strawberry, fresh cherry, passionfruit, tangerine peel

Riesling, Ste. Michelle Wine Estates – Columbia Valley 56
Notes of white peach, apricot, fuji apple, and plum with flavors of citrus and lime

Sauvignon Blanc, Kim Crawford – Marlborough, NZ 56
Flavors of passion fruit, melon and grapefruit with notes of crushed herbs

Sauvignon Blanc, Rombauer – Napa Valley 66
Fresh and enticing with notes of grapefruit, pineapple and passion fruit intertwined with Meyer lemon

Pinot Grigio, Scarpetta – Friuli-Venezia, Italy 54
Melon and stone fruits with minerality and a medium body

Pinot Grigio, Santa Margherita – Alto Adige, Italy 68
Clean intense aroma with flavors of golden apple

Chardonnay, Chalk Hill – Sonoma Coast 60
Aromas of citrus and subtle tropical notes along with apricot, toasted almonds and orange blossom. Medium to full-bodied, silky texture

Chardonnay, The Prisoner – Napa Valley 104
Bursting with aromas of vanilla, crème brûlée and baked apple. Full-bodied and rich on the palate, flavors of pineapple and toasted oak integrate nicely with the balanced acidity and smooth finish

Chardonnay, Cakebread Cellars – Napa Valley 110
Aromas of ripe golden apple, white peach and notes of oak with flavors of apple and pear

Wine is offered per bottle and all open bottles are charged. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.

CHAMPAGNE & WINE



RED WINE

Pinot Noir, Meiomi – California 58
Juicy strawberry with notes of dark berries and toasted mocha

Pinot Noir, Decoy by Duckhorn – Sonoma Valley 68
Bright red fruit flavors of cherry, raspberry and cranberry alongside hints of toasty oak

Merlot, Roth Estate – Sonoma County 56
Rich black cherry, plum and a hint of herbal tea

Cabernet Sauvignon, Louis M. Martini – Sonoma County 58
Flavors of wild berries, plum licorice and mocha with a graceful finish of intense fruit

Cabernet Sauvignon, Justin – Paso Robles 72
Big & bold with flavors of cherry, currant and vanilla

Cabernet Sauvignon, Peju – Napa Valley 96
Explodes with ripe cassis, blackberry plum and a hint of cedar

Zinfandel Blend, The Prisoner – California 88
Aromas of Bing cherry, dark chocolate, roasted fig with flavors of ripe raspberry and vanilla

Wine is offered per bottle and all open bottles are charged. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.

COCKTAILS

20 EACH

CREATE-YOUR-OWN CRAFT COCKTAIL

By filling out the below matrix, we can create a cocktail with the specs you request for any event where you would like specific colors and logos!

Style
Sweet | Tart | Bitter | Balanced

Flavor
Fruity | Earthy | Citrus | Spicy | Baking Spices

Intensity
Boozy | Refreshing | Frothy | Balanced

Spirit
Dark | Clear | Agave

Color
Blue | Red | Green | White | Yellow | Brown | Orange

SPECIALTY COCKTAILS 20 EACH

Bloody Mary Bar
Offering handcrafted creations of the Classic Bloody Mary, Bloody Maria, Red Snapper, Brown Mary, Michelada with an array of garnishes

Mimosa Bar
Offering sparkling wine cocktails with flavors of orange, pineapple, white peach, and mango juices with fresh fruit

Margarita Bar
Offering flavorful agave spirit cocktails with the tropical flavors of the classic, pineapple, watermelon, prickly pear, grapefruit

Mojito Bar
Offering the classic Caribbean drinks with flavored rums, fresh mint, fresh juices.

Smoke Show
Mixing up Classic Old Fashioneds with the introduction smoke infusion coming from different types of wood from cherry, apple & mesquite



All requests for cash bar require approval by SAHARA Las Vegas Management in advance of the event. Our service ratio is one bartender per 100 guests at a charge of $250 per bartender for a four-hour period. A cash bar is subject to a $500 minimum per bar per hour in sales. Cash bar prices are inclusive of sales tax and service charge. Should sales fall short of this minimum, the host is responsible for the additional amount. Catering food and beverage pricing is subject to a 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.

CATERING AND CONVENTION SERVICES POLICIES AND PROCEDURES

These policies and procedures are instituted to ensure that the resort will deliver an exceptional guest experience and will maintain a safe and pristine environment for all of our guests.

Food and Beverage: SAHARA Las Vegas is the sole provider of all food and beverage served at SAHARA. All food and beverage must be supplied, prepared and served by the Hotel. The Hotel reserves the right to impose a charge for the services of such beverages and food that are brought into the Hotel in violation of this policy. In compliance with Nevada Liquor Laws, SAHARA Las Vegas is the only authorized licensee able to sell and serve liquor, beer and wine on premises. SAHARA reserves the right to refuse service to any person who appears to be intoxicated. SAHARA Las Vegas reserves the right to inspect the identification of any person attending events in the Convention Area. No one under 21 years of age will be served alcoholic beverages.

Food and Beverage Commitment: Food and Beverage minimums as stated in the contract are anticipated minimums based on the initial design of the Group program. Contracted minimums are not considered maximum spend. The final food and beverage amount will be determined during the planning process and will be approved via signature on final Event Orders.

Guarantees: Your preliminary guarantee is due with your detailed schedule of events 30 days prior to the first arrival as outlined in your contract. Ten (10) working days prior to all food functions, the Hotel requires from the Client the expected number of guests at each scheduled event. The expected number of guests cannot be reduced by more than ten percent (10%) at the time the final guarantee is given to the Resort.

Final Guarantees: SAHARA Las Vegas must receive the final number of individuals who will attend all planned functions no later than 9:00 a.m., three (3) business days prior to the scheduled function. In some instances, more advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints. Such number shall constitute a guarantee not subject to reduction and charges will be made accordingly.

- Guarantees for events on Monday are due on the preceding Wednesday
- Guarantees for events on Tuesday are due on the preceding Thursday
- Guarantees for events on Wednesday are due on the preceding Friday
- Guarantees for events on Thursday are due on the preceding Monday
- Guarantees for events on Friday are due on the preceding Tuesday
- Guarantees for events on Saturday and Sunday are due on the preceding Wednesday

If you do not notify the Hotel of a guaranteed number, the Hotel reserves the right to utilize the expected number as the final guarantee and will bill based on the guaranteed number or the actual attendance, whichever is greater.

Guarantees are not subject to reduction after the due date. In addition, we will not be obligated to serve or set up more than 5% above your guaranteed number. If the guarantee decreases by 15% of the original estimated number of attendees given at the time of booking, SAHARA Las Vegas reserves the right to charge room rental, service charges and relocate your group to a smaller room.

For groups with pre-assigned seating, your floorplan with seating arrangements must be submitted with your guaranteed number. Changes in Guarantees: Increases in guarantees over 5% received less than 72 business hours prior to the event shall incur a 10% price increase. Increases over 5% received the day of event shall incur a 20% price increase. The Hotel reserves the right to substitute any menu items necessary to satisfy these changes and will make every attempt possible to accommodate our guests.

Should the guarantee decrease by 15% of the original estimated number of attendees, the Hotel reserves the right to charge room rental, service charges and/or relocate your group to a smaller room. The Hotel will bill based on the original guarantee for any decreases in guarantees over 5% received within 72 business hours. The culinary team will prepare all items based on the “actual” guarantee figure.

New Orders within 72 Hours: Any food and beverage items ordered within 72 hours of the function date will be considered a “pop up event.” All menu selections must be approved by the Culinary Team prior to event distribution. A 15% menu surcharge and a $250 labor fee will apply to each event.

Additional Charges: Please note that all Meal Functions are subject to an absolute minimum of 25 guests. For Groups with 24 guests or fewer in attendance, an additional $250 service fee will apply per function. The Meal Functions include breakfast, lunch, dinner, and packaged breaks. Functions that exceed eight (8) hours are subject to an overtime rate of $30 per hour, per employee. Outdoor Functions may require an additional service charge which will be determined by our Catering Department based on the size and scope of the Function.

CATERING AND CONVENTION SERVICES POLICIES AND PROCEDURES

Custom Menus: Custom menus are defined as any menus requested other than the offered set menu, either contracted in advance or at the time of service. Custom menus will be priced solely at the Culinary Team's discretion and must be finalized 14 days in advance of the event. Menus finalized less than 14 days prior to the event will be subject to an additional 15% fee per person. Please allow three (3) weeks for a requested custom menu to be created.

Overset: SAHARA Las Vegas' "overset" for events is 5% over the guaranteed figure. In all cases, the overset will not exceed more than 50 guests over the guarantee.

Tax and Service Charge: All food and beverage prices are subject to service charges totaling 23% and sales tax at the prevailing rate, which is currently 8.375%, are both subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office.

Payment: The final payment, based on the anticipated attendance, shall be made in full by cash, check, money order, wire transfer, cashier's check, or credit card (see form) at least 14 days prior to the Event. If payment has not been secured within the specified time frame, SAHARA Las Vegas reserves the right to cancel the Event and retain the deposit. Once the details regarding the Event(s) have been finalized, SAHARA Las Vegas will send such details to the Group in the form of an Event Order (EO) which will then be an addendum to the Agreement. In order to execute the Event(s), the Group will sign the EO(s) for food, beverage, other services, and/or incidentals, acknowledging the fact that there is no dispute over such services and that the Group is solely responsible for the payment of the total amount due.

Pricing: All food and beverage pricing can be guaranteed up to six (6) months prior to the Event.

Incidentals: Any incidental charges that are incurred during the Event will be charged to the credit card on file.
Contracted Function Space: Group agrees to promptly notify the Hotel of any changes in its function and banquet space needs. The Hotel reserves the right to reasonably re-assign or substitute your Group's assigned function space to comparable space.

Hotel, Event and Catering Group Policies and Procedures: The document ("P&P") is incorporated into this document by this reference. By signing the signature page of the Sales and/or Catering contract, the Group's contact acknowledges that they've received, read, understood, and accepted the terms included in the "P&P."