



## *~ SOCIAL MENUS ~*



## *Wedding Receptions, Anniversaries & Birthday Parties*

Menu and prices are subject to change. Pricing valid until 07/01/07. Current Nevada Sales Tax 7.75% Sales Tax and a 21% Service Charge are not included in prices.  
January 2007 ~ Catering Office 702-777-7600



*Our Wedding & Social Catering Manager will assist you in selecting one of our reception packages, which are designed to incorporate everything you will need for a memorable event.*

*The following packages include: your choice of hotel table linen (black, ivory or white), dance floor, head table, cake, registry and gift tables.*

## **Reception Information**

### ***Private Reception Sites***

***Pavilion Formal Ballrooms***, Located in the Pavilion Center  
Seating Capacity is 15 to 500.

***Beach Side Under the Stars***, Located Outside in Pool Area  
Evening Receptions Only After 8:00 PM  
Seating Capacity is 15 to 300

***Dazzling Voodoo Lounge***, Located on the 50<sup>th</sup> Floor with City and Strip Views  
Brunch and Luncheon Receptions Only From 11:00 AM to 3:00 PM  
Seating Capacity is 15 to 150

### ***Food & Beverage Requirements***

*Luncheon Receptions From 11:00 AM to 3:00 PM*  
\$55 Per Person Food & Beverage Minimum

*Hors d'oeuvre and Dinner Receptions After 3:00 PM*  
\$55 Per Person Food & Beverage Minimum

*Beach Side Receptions*  
\$100 Per Person or \$10,000 Food & Beverage Minimum  
(\$1,500.00 Site Fee)

*Voodoo Lounge Receptions*  
\$65 Per Person or \$5,000 Food & Beverage Minimum  
(\$500.00 Site Fee)



## **The Deluxe Reception Package**

*Imported and Domestic Cheeses to Include Sage Cheddar, Port & Havarti with Fruit Garnish served with Lavosh, Crackers and Baguettes*

*Vegetable Crudité with Dill Yogurt and Garden Buttermilk Dip*

### ***Cold Hors D' Oeuvres***

*Asparagus Spears Wrapped in Black Forest Ham*

*Smoked Chicken Salad with Saffron Aioli on a Canapé*

*Dill Blini with Smoked Salmon & Lemon Crème Fraiche*

### ***Hot Hors D' Oeuvres***

*Rotisserie Chicken and Black Bean Tartlett*

*Skewered Beef with Wild Mushrooms*

*Chicken Satay with a Garlic Thai Sauce*

*Oriental Spring Rolls with Soy Vinaigrette*

*Cake for Dessert (Wedding, Anniversary or Birthday)*

*Champagne Toast*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**\$50.00 Per Person**

*(Based on One Piece Per Person of Each Item)*



## **The Supreme Reception Package**

*Imported and Domestic Cheeses to Include Sage Cheddar, Port & Havarti with Fruit Garnish served with Lavosh, Crackers and Baguettes*

*Seasonal Sliced Fresh Fruits with a Mango Dip*

*Vegetable Crudité with Dill Yogurt and Garden Buttermilk Dip*

### ***Cold Hors D' Oeuvres Selection***

*(Choice of Four)*

*Cocktail Prawns served with Lemon Wedges and Cocktail Sauce*

*Boursin Cheese and Lump Crab Served on a Sourdough Crisp*

*Smoked Chicken Salad with Saffron Aioli on a Canapé*

*Chilled Basil and Sun Dried Tomato Tortellini Brochette with  
Lime Infused Olive Oil and Parmesan Cheese*

*Sushi and Sashimi with Wasabi and Garlic Chili Soy Sauce (Two Pieces Per Person)  
(Sushi and Sashimi can be made to order for \$250.00 additional fee)*

### ***Hot Hors D' Oeuvres Selection***

*(Choice of Four)*

*Lobster and Mango Tortilla Crisps*

*Bacon Wrapped Prawns with Bourbon Brown Sugar Glaze*

*Mini Beef Wellington with a Madeira Truffle Sauce*

*Mini Crab Cakes with a Pablano Remoulade*

*Spicy Shrimp Dumpling*

*Roasted New York Sirloin of Angus Beef with a Pinot Noir Sauce,  
Creamed Horseradish and Silver Dollar Rolls  
(\$150.00 Carver Fee Applies)*

*Cake for Dessert (Wedding, Anniversary or Birthday)*

*Champagne Toast*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

***\$64.00 Per Person***

*(Based on One Piece Per Person of the Selected Items)*



## ***Plated Dinner Packages***

***All Plated Dinners include the following in addition to starter course:***

*Chef's Choice of Potato, Rice or Pasta (unless otherwise indicated)*

*Freshly Baked Rolls and Butter Roses on a Lemon Leaf*

*Cake for Dessert (Wedding, Anniversary or Birthday)*

*Champagne Toast*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

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### ***Starters***

*(Please Select One)*

*Fresh Tomato and Basil Bisque with Parmesan Croutons*

*Butternut Squash Soup with Sage Croutons*

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*Field of Greens with Radishes, Cucumbers, Carrots  
and Raspberry Walnut Vinaigrette*

*Tossed Caesar Salad with Romaine Lettuce,  
Sourdough Croutons and Caesar Dressing*

*Tuscan Salad with Lettuce Medley, Roma Tomatoes, Artichokes,  
Asiago Cheese with a Creamy Roasted Garlic Dressing*

*Caprizzi Salad with Fresh Buffalo Mozzarella & Roma Tomatoes Drizzled Lightly with Extra  
Virgin Olive Oil and Topped with Fresh Basil*

*Iceberg Wedge with Blue Cheese Crumbles, Sliced Tomatoes and Cucumbers*

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*Mélange of Seasonal Fruit with Kirsch*



## Plated Dinner Entrees

*(Please Select One)*

*Grilled Chicken Breast with Mushroom Madeira*

*\$55.00 Per Person*

*Sautéed Breast of Chicken with Onion Marmalade and Rosemary Jus*

*\$55.00 Per Person*

*Free Range Chicken in a Basil Cream Sauce*

*\$58.00 Per Person*

*Sautéed Mushrooms, Onions and Garlic in a  
Madeira Wine Sauce Tossed with Penne Pasta and Shaved Parmesan*

*\$55.00 Per Person*

*Fine Herb & Coriander Crusted Pork Loin with Caramelized Apples*

*Served with Port Wine Jus*

*\$53.00 Per Person*

*Grilled Filet of Salmon*

*Served with Papaya Mango Chutney*

*\$60.00 Per Person*

*Chicken Breast Filled with Brie Cheese, Artichoke Hearts and Roasted Red Peppers*

*With a Roasted Tomato Beurre Blanc*

*\$60.00 Per Person*

*7 oz. Filet Mignon with a Sweet Soy Reduction*

*\$65.00 Per Person*

*Roast Prime Rib Served with Au Jus and Creamed Horseradish*

*\$66.00 Per Person*

*Petit Filet Mignon served with Madeira Wine Sauce and*

*Grilled Breast of Chicken with Porcini Mushrooms*

*\$69.00 Per Person*

*Petit Filet Mignon served with Herb Butter and*

*Lobster Stuffed Prawns*

*\$72.00 Per Person*

*Petit Filet Mignon with a Port Wine Reduction and*

*Broiled Salmon with Roasted Shallots & Herb Butter*

*\$72.00 Per Person*

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**Italiana Buffet Package**  
*(Minimum of 25 People Required)*

*Antipasto Display to include Grilled Eggplant, a Variety of Roasted Peppers, Zucchini, Marinated Mushrooms, Olives, Artichokes with Genoa Salami and Provolone Cheese*

*Tossed Caesar Salad with Crisp Romaine Lettuce, Sourdough Croutons and Creamy Caesar Dressing*

*Pasta e Fagiole Soup*

*Sweet & Savory Chicken Marsala with Mushrooms  
Penne Pasta with Spicy Italian Meatballs  
Cheesy Vegetable Lasagna*



*Seasonal Fresh Vegetables  
Foccacia Garlic Bread*

*Cake for Dessert (Wedding, Anniversary or Birthday)  
Champagne Toast  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

*\$60.00 Per Person*



**The Mexican Buffet Package**  
(Minimum of 25 People Required)

*Assorted Fresh Fruits and Seasonal Berries*

*Mexican Caesar Salad with Confetti of Corn Chips, Cotija Cheese  
and Southwest Caesar Dressing*

**Build your Own Tacos & Fajitas**

*Corn and Flour Tortilla Shells*

*Spicy Beef*

*Marinated Chicken Breast*

*Served with the following:*

*Onions, Shredded Cheese, Diced Tomatoes,*

*Shredded Lettuce, Sour Cream,*

*Salsa, Guacamole, Jalapeños and Sliced Black Olives*

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*Cheese Enchiladas with Red Chili Sauce*

*Aztec Rice*

*Refried Beans*

*Crisp Corn Tortilla Chips with Roasted Salsa*

*Cake for Dessert (Wedding, Anniversary or Birthday)*

*Champagne Toast*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

*\$60.00 Per Person*



**The Rio Buffet Package**  
(Minimum of 25 People Required)

*Imported and Domestic Cheeses to include Sage Cheddar, Port, Havarti with  
a Fresh Fruit Garnish served with Lavosh, Crackers and Baguettes*

*Display of Seasonal Sliced Fresh Fruit*

*Vegetable Crudit  with Dill Yogurt and Garden Buttermilk Dip*

*Garden Greens with Tomatoes, Cucumbers, Radishes, Cheese, Shredded Carrots and Croutons  
served with Ranch, Italian and Raspberry Walnut Vinaigrette Dressings*

*Grilled Chicken Salad with Oriental Vegetables*

*Pasta Salad*

**Entrees**

*(Choice of Three)*

*Grilled Breast of Chicken with Porcini Mushrooms and Prosciutto*

*Roast Sirloin of Beef, Au Jus and Creamed Horseradish  
(\$150.00 Carver Fee Applies)*

*Saut ed Pasta with Mushrooms and Broccoli  
in a Roasted Red Pepper Cream Sauce*

*Herb Roasted Pork Loin with Red Wine Port Jus and Three Onion Marmalade*

*Mahi Mahi Served with Tomato Caper Butter*

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*Rosemary Roasted New Potatoes  
Wild Rice Blend*

*Fresh Seasonal Vegetables*

*Freshly Baked Selection of Breads and Rolls with Butter*

*Cake for Dessert (Wedding, Anniversary or Birthday)  
Champagne Toast*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

*\$70.00 Per Person*



**The Carnival Buffet**  
(Minimum 30 people Required)

*Tomato Basil Bisque with Parmesan Croutons*

*Garden Greens with Tomatoes, Mushrooms, Cucumbers, Radishes, Bacon, Cheese, Croutons,  
Diced Beets, Shredded Carrots and Red Onions  
Blue Cheese, Balsamic and Hazelnut Vinaigrette Dressings*

*Imported and Domestic Cheeses to include Sage Cheddar, Port, Havarti with  
a Fresh Fruit Garnish served with Lavosh, Crackers and Baguettes*

*Display of Seasonal Sliced Fresh Fruit  
Artichoke, Tomato, Cucumber and Bay Shrimp Salad  
Pasta Salad with Grilled Vegetables*

**Entrees:** (Choice of three items)  
*Mushroom Madeira Chicken Breast*

*Carved New York Sirloin of Beef Crusted with Tri-Color Pepper  
with Pinot Noir Sauce and Creamed Horseradish (\$150.00 Carver Fee Applies)*

*Roasted Turkey with Cranberry Salsa (\$150.00 Carver Fee Applies)*

*Pork Loin with Caramelized Apple Chutney*

*Jumbo Prawns Stuffed with Crab Meat with a Tarragon Cream Sauce*

*Filet of Salmon with Roasted Shallots and Lime Beurre Blanc*

**Starch:** (Choice of two items)

*Dauphinoise Potatoes  
Garlic Mashed or Lemon Scented Mashed Potatoes  
Baked Potatoes with Sour Cream & Chives  
Saffron Rice or Wild Rice Blend  
Vegetarian Pasta*

*Seasonal Fresh Vegetables*

*Freshly Baked Sliced Breads & Rolls to include Baguettes, Ciabatta Bread and Cranberry Walnut  
with Butter*

*Cake for Dessert (Wedding, Anniversary or Birthday)  
Champagne Toast  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**\$83.00 Per Person**



## ~ Tiered Wedding Cake ~

*Our Award Winning Pastry Chef will create your personalized wedding cake to leave a lasting impression*

**Cake:** *White, Chocolate, Red Velvet, Marble, Orange Blossom, Carrot or Spice*

**Filling:** *Bavarian Cream, Chocolate Mousse, Mocha Mousse, Raspberry, Strawberry, Lemon or Cream Cheese*  
(Fresh Fruit Filling Available ~ \$1.00 Additional Per Person)

**Frosting:** *Whipped Cream or Butter cream*  
(Rolled Fondant or Ganache Frosting ~ \$2.00 Additional Per Person)

### Desserts ~ In Addition to Cake

*Crème Brulee with Fresh Fruit Garnish*  
\$9.00 Per Person

*Strawberry White Chocolate  
Mousse Napoleon*  
\$8.00 Per Person

*Strawberries Jubilee (\$150 Chef Fee Applies)*  
\$12.00 Per Person

*Sunday Station (\$150 Chef Fee Applies)*  
\$12.00 Per Person

*Bananas Foster Station (\$150 Chef Fee Applies)*  
\$12.00 Per Person

*White Chocolate  
and Milk Chocolate  
Dipped Strawberries*  
\$55.00 Per Dozen

*Chocolate Truffles*  
\$46.00 Per Dozen

*Sorbet Intermezzo*  
\$5.00 Per Person

### International Coffee Station

*International Coffee Station with Coffees, Chocolate Shavings, Cinnamon Sticks, Orange Peel, Crystallized Sugar Sticks and Whipped Cream*  
\$75.00 a Gallon



**COLD HORS D'OEUVRES**  
(Priced Per 100 Pieces)

*Bruschetta Topped with Fresh Mozzarella  
Drizzled with Garlic Infused Olive Oil  
Garnished with Fresh Basil*  
\$475.00

*Chilled Basil & Sun-Dried Tomato Tortellini  
Brochette with Lime Infused Olive Oil &  
Parmesan Cheese*  
\$475.00

*Cracked Black Pepper Beef on Gingerbread  
with Red Onion Marmalade*  
\$500.00

*Port Wine Poached Anjou Pears  
with Gorgonzola and Almonds*  
\$450.00

*Boursin Cheese and Lump Crab Served on a  
Bouchee*  
\$475.00

*Ginger Soy Chicken Cakes with Cilantro and  
Lime Remoulade*  
\$550.00

*Fresh Seasonal Melon and Fruit Kabobs*  
\$450.00

*Asparagus Spears Wrapped in Black Forest  
Ham*  
\$475.00

*Roasted Red Pepper Hummus Crostini*  
\$450.00

*Baby Tomatoes Filled with Herb Cream  
Cheese*  
\$450.00

*Jumbo Prawns  
Served with Horseradish and Cocktail Sauce*  
\$550.00

*Towered Lime Chicken on Corn Cakes*  
\$475.00

*Smoked Salmon Roulade  
Served on Sourdough Crostini*  
\$475.00

*Roquefort Grapes with Pecans*  
\$475.00

*Gazpacho Martini*  
\$550.00

*Sushi and Sashimi  
with Wasabi and Chili Garlic Soy Sauce*  
\$600.00

*Asian Chicken Salad on a Rice Cracker*  
\$450.00



**HOT HORS D'OEUVRES**  
(Priced Per 100 Pieces)

*Deep Fried Artichoke Hearts with  
Creamy Parmesan Dip*  
\$475.00

*Pan Seared Filet Mignon on Crostini  
with Tarragon Mustard*  
\$550.00

*Miniature Barbequed Spareribs*  
\$550.00

*Pina Colada Shrimp  
with Coconut and Cajun Orange  
Horseradish Marmalade*  
\$550.00

*Miniature Crab Cakes Topped  
with Poblano Remoulade*  
\$500.00

*Fried Chicken Tenders  
with Garden Buttermilk Dipping Sauce*  
\$450.00

*Mini Beef Wellington  
with a Madeira Truffle Sauce*  
\$550.00

*Brochette of Beef Pinot Noir*  
\$500.00

*Brochette of Chicken Teriyaki*  
\$475.00

*Bacon Wrapped Scallops  
with Bourbon Brown Sugar Glaze*  
\$500.00

*Buffalo Wings with Blue  
Cheese Dressing*  
\$450.00

*Chicken Quesadilla with Salsa*  
\$450.00

*Thai Chicken Brochette*  
\$475.00

*Mini Quiche Lorraine Tartlettes*  
\$450.00

*Phyllo Purses with Spinach and Feta Cheese*  
\$450.00

*Pot Stickers with Garlic Soy Sauce*  
\$475.00

*Phyllo filled with Salmon Mousse*  
\$475.00

*Raspberry and Brie Phyllo Purse*  
\$450.00

*Oriental Spring Rolls with Soy Vinaigrette*  
\$450.00



## RECEPTIONS

*Display of Vegetable Crudit  with Ranch and Spicy Avocado Dip  
\$5.00 Per Person*

*Display of Seasonal Sliced Fruits with Midori Dip  
\$5.00 Per Person*

*Display of Imported and Domestic Cheeses to Include Sage Cheddar, Port, & Havarti with Fruit Garnish served  
with Lavosh, Crackers and Baguettes  
\$6.00 Per Person*

*Antipasto Display  
Grilled Eggplant, Variety of Roasted Peppers, Zucchini, Marinated Mushrooms, Olives, Artichokes and Anchovies  
with Genoa Salami, Provolone Cheese and Bread Sticks  
\$6.50 Per Person*

*Caprizzi Salad  
Fresh Buffalo Mozzarella with Roma Tomatoes Drizzled Lightly in Extra Virgin Olive Oil  
Topped with Fresh Basil  
\$5.00 Per Person*

*Display of Fresh Seasonal Sliced Tropical Fruits and Berries with Kahlua Dip  
\$6.00 Per Person*

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*Fancy Salted Mixed Nuts  
\$30.00 Per Pound*

*Pretzels, Potato Chips, Tortilla Chips or Trail Mix  
\$28.00 Per Bowl*

*Selection of Dips: Onion, Clam, Vegetable, Hot Bean, Ancho Chili,  
Traditional or Roasted Corn Chipolte Salsa  
\$30.00 Per Quart*

*Guacamole  
\$35.00 Per Quart*



## RECEPTIONS

### FROM THE CARVING ROUND

*All carved items are served with Freshly Baked Silver Dollar Rolls (\$150.00 Carver Fee Applies)*

#### **ROASTED RACK OF COLORADO LAMB**

*Glazed with Fresh Garlic, Herbs and Mint Jelly  
(Based on 7 Ribs)  
\$100.00*

#### **WHOLE ROASTED TENDERLOIN OF ANGUS BEEF**

*Served with Mushroom Madeira Sauce  
(Serves 25 People)  
\$450.00*

#### **BAKED HOUSE CURED CORNED BRISKET OF BEEF OR PASTRAMI**

*Served with Bavarian Mustard  
(Serves 25 People)  
\$275.00*

#### **ROASTED NEW YORK SIRLOIN OF ANGUS BEEF**

*Accompanied with Creamy Horseradish  
(Serves 35 People)  
\$425.00*

#### **ROASTED TURKEY**

*Served with Cranberry Salsa  
(Serves 50 People)  
\$300.00*

#### **ANGUS STEAMSHIP ROUND OF BEEF**

*Roasted to Perfection  
Accompanied with Traditional Condiments  
(Serves 150 People)  
\$800.00*

#### **HONEY GLAZED BAKED HAM**

*Presented with Pineapple Chutney and Whole Grain  
Mustard  
(Serves 50 People)  
\$325.00*

#### **LEMON THYME ROASTED PORK LOIN**

*Accompanied with Potato-Dill Bread &  
Pineapple Green Peppercorn Relish  
(Serves 50 People)  
\$300.00*



## **SPECIALTY SELECTIONS**

### ***To Enhance Your Reception***

*(Not Sold as an Individual Menu Options ~ Must Accompany Menu Package)*

#### **SCAMPI FLAMBE**

*(Three-ounce portion)*

*Prepared to Order ~ Chef's Fee of \$150 Applies*

*Jumbo Shrimp Sautéed in Olive Oil, Garlic and Brandy*

**\$18.00**

#### **PASTA BAR**

*(Three-ounce portion)*

*Prepared to Order ~ Chef's Fee of \$150 Applies*

*Angle Hair Pasta or Linguini Noodles*

*With a Pomodoro or Alfredo Sauce*

*Served with Garlic Bread & Shaved Parmesan*

**\$14.00**

#### **DELUXE PASTA BAR**

*(Three-ounce portion)*

*Prepared to Order ~ Chef's Fee of \$150 Applies*

*Farfalle, Penne Pasta and Cheese Tortellini*

*Pomodoro, Creamy Pesto, and Clam Sauces*

*Sun Dried Tomatoes and Romano Cheese*

*Served with Focaccia Rolls and Garlic Bread*

**\$18.00**

#### **SEAFOOD FANTASIA**

*(Minimum 35 People)*

*Gulf Prawns, Crab Claws, Oysters on the Half Shell,*

*Clams on the Half Shell, served with Cocktail Sauce,*

*Cilantro Lime Tomato Relish, Tabasco and Oyster Crackers*

*Served in an Ice Shell*

*(Two Pieces of Each Per Person)*

**\$35.00 Per Person**



## **SPECIALTY SELECTIONS *cont.***

### ***To Enhance Your Reception***

*(Not Sold as an Individual Menu Option ~ Must Accompany Menu Package)*

#### **MASHED POTATO BAR**

*(Minimum 25 People)*

*(Three-ounce portion)*

*Freshly Mashed Idaho Russet Potatoes*

*With a selection of Chives, Bacon Bits, Cheddar Cheese,*

*Sautéed Mushrooms and Caramelized Onions*

*\$12.00 Per Person*

#### **PREMIUM MASHED POTATO BAR**

*(Minimum 25 People)*

*(Three-ounce portion)*

*Freshly Mashed Idaho Russet Potatoes, Roasted Garlic-Mash Potatoes*

*And Sweet Potatoes*

*Garnished with the Guest's Selection of:*

*Chopped Lobster, Crisp Fried Popcorn Shrimp, Lump Crabmeat, Sun-Dried Tomatoes,*

*Italian Sausage, Sautéed Mushrooms, Roasted Shallots, Crumbled Bleu Cheese,*

*Chopped Chives, Bacon Bits and Cheddar Cheese*

*\$16.00 Per Person*



## BEVERAGES

### **PREMIUM BRANDS**

Crown Royal Whiskey  
 Chivas Regal  
 Jack Daniel's Bourbon  
 Skyy Vodka  
 Tanqueray Gin  
 Cuervo 1800 Tequila  
 Captain Morgan's Rum

### **CALL BRANDS**

Seagram's V.O. Canadian  
 Dewar's Scotch Whiskey  
 Jim Beam Bourbon  
 Smirnoff Vodka  
 Beefeater Gin  
 Cuervo Gold Tequila  
 Bacardi Light Rum  
 Christian Brothers Brandy

#### Hosted Bar

Premium Brands	\$7.00 Each
Call Brands	\$6.00 Each
Imported Beers	\$6.00 Each
Domestic Beers	\$5.25 Each
House Wine	\$6.00 Each
Fruit Juices	\$4.00 Each
Assorted Sodas	\$4.00 Each
Spring Water	\$4.00 Each

#### Cash Bar

Premium Brands	\$7.25 Each
Call Brands	\$6.25 Each
Imported Beers	\$6.25 Each
Domestic Beers	\$5.50 Each
House Wines	\$6.25 Each
Fruit Juices	\$4.25 Each
Assorted Sodas	\$4.25 Each
Spring Water	\$4.25 Each

(Inclusive of Tax and Gratuity)

### BEVERAGE PACKAGES

The Following Prices are Per Person with Unlimited Consumption

#### Premium Brand Cocktails

One Hour	\$22.00
Two Hours	\$26.25
Three Hours	\$33.00
Four Hours	\$39.50
Five Hours	\$43.25

#### Call Brand Cocktails

One Hour	\$18.00
Two Hours	\$24.00
Three Hours	\$28.50
Four Hours	\$35.00
Five Hours	\$39.00

#### Beer, Wine, & Soft Drinks

One Hour	\$19.00
Two Hours	\$25.00
Three Hours	\$29.00
Four Hours	\$33.00
Five Hours	\$36.00

#### Non-Alcoholic Beverages

(for those under 21 years old)

One Hour	\$12.00
Two Hours	\$16.00
Three Hours	\$20.00
Four Hours	\$24.00
Five Hours	\$28.00

A Bartender Labor Fee of \$150.00 will apply on All Bar Options

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## SPECIALTY DRINKS

### RIO SUNRISE

*Cuervo 1800  
Orange Juice  
Rose's Grenadine  
Served on the Rocks and  
Garnished with an Orange  
Wedge.  
\$8.00 each*

### CARIBBEAN GROOVE

*Captain Morgan's Spiced Rum  
Malibu  
Pineapple Juice  
Served on the Rocks and Garnished  
with a Maraschino Cherry  
\$8.00 each*

### MARIPOSA

*Absolut Citron  
Cranberry Juice  
Lemon & Lime Soda  
Served on the Rocks and  
Garnished with a Maraschino  
Cherry  
\$8.00 each*

### APPLE ORCHARD

*Skyy Vodka  
Sour Apple Schnapps  
Sweet & Sour  
\$8.00 each*

### RAZZY JAZZ

*Stoli Razberi Vodka  
Triple Sec  
Cranberry Juice  
Lime Juice  
Garnished with a Fresh  
Raspberry  
\$8.00 each*

RED BULL VODKA \$8.00

RED BULL JEAGER \$8.00

RED BULL HYPNOTIQUE \$8.00

*Specialty Drinks Can Also be "Renamed" to Fit your Reception Theme*

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*Ask Your Catering Manager if The Rio can Accommodate Your Own Specialty Drink*



## Social Menu Wine Selections

*Sold by the Bottle*

### CHAMPAGNE AND SPARKLING WINES

|                                                               |          |
|---------------------------------------------------------------|----------|
| <i>Rio Sparkling</i>                                          | \$35.00  |
| <i>St. Hilaire Blanc de Blanc, Limoux</i>                     | \$30.00  |
| <i>Piper Sonoma Blanc de Noirs, Sonoma Valley MV</i>          | \$48.00  |
| <i>Domaine Carneros, Carneros, Brut</i>                       | \$55.00  |
| <i>Schramsberg, Napa-Mendocino-Sonoma Counties, Brut Rose</i> | \$69.00  |
| <i>Moët et Chandon White Star, Extra Dry</i>                  | \$95.00  |
| <i>Moët et Chandon Dom Pérignon, Brut</i>                     | \$325.00 |

### WHITE WINES

|                                                                |         |
|----------------------------------------------------------------|---------|
| <i>Riesling, St. Gabriel Spätlese, Mosel-Saar-Ruwer</i>        | \$34.00 |
| <i>Riesling, August Kessler "R" Kabinett, Rheingau</i>         | \$41.00 |
| <i>White Zinfandel, Copperidge, California</i>                 | \$30.00 |
| <i>White Zinfandel, Sutter Home, California</i>                | \$34.00 |
| <i>Sauvignon Blanc, Rancho Zabaco Dancing Bull, California</i> | \$30.00 |
| <i>Sauvignon Blanc, Rongopai, New Zealand</i>                  | \$34.00 |
| <i>Sauvignon Blanc, Groth, Napa Valley</i>                     | \$45.00 |
| <i>Pinot Grigio, Ecco Domani, Tre Venezie</i>                  | \$34.00 |
| <i>Pinot Grigio, Maso Canali, Trentino</i>                     | \$41.00 |

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|---------------------------------------------------|---------|
| <i>Pinot Grigio, Santa Margherita, Valdadige</i>  | \$65.00 |
| <i>Chardonnay, Copperidge, California</i>         | \$30.00 |
| <i>Chardonnay, Aquinas, Napa Valley</i>           | \$34.00 |
| <i>Chardonnay, Robert Mondavi, Napa Valley</i>    | \$55.00 |
| <i>Chardonnay, Jordan, Sonoma Valley</i>          | \$65.00 |
| <i>Chardonnay, Cakebread Cellars, Napa Valley</i> | \$95.00 |

### **RED WINES**

|                                                                               |         |
|-------------------------------------------------------------------------------|---------|
| <i>Pinot Noir, MacMurray Ranch, Sonoma Coast</i>                              | \$34.00 |
| <i>Pinot Noir, Wild Horse, Central Coast</i>                                  | \$45.00 |
| <i>Shiraz, Yalumba, South Australia</i>                                       | \$34.00 |
| <i>Shiraz, Penfold's Thomas Highland, South Australia</i>                     | \$41.00 |
| <i>Zinfandel, Rancho Zabaco Dancing Bull, California</i>                      | \$34.00 |
| <i>Zinfandel, St. Francis Old Vines, Sonoma Valley</i>                        | \$45.00 |
| <i>Zinfandel, Ridge Pagani Ranch, Sonoma Valley</i>                           | \$75.00 |
| <i>Chianti, Ecco Domani, Tuscany</i>                                          | \$34.00 |
| <i>Chianti Classico Riserva, Ruffino Riserva Ducale Tradizionale, Tuscany</i> | \$55.00 |
| <i>Merlot, Copperidge, California</i>                                         | \$30.00 |
| <i>Merlot, Aquinas, Napa Valley</i>                                           | \$34.00 |
| <i>Merlot, Frei Brothers, Napa Valley</i>                                     | \$45.00 |
| <i>Merlot, Voss, Napa Valley</i>                                              | \$55.00 |
| <i>Merlot, Ferrari-Carano, Sonoma County</i>                                  | \$65.00 |
| <i>Merlot, Joseph Phelps, Napa Valley</i>                                     | \$95.00 |

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Sales Tax and a 21% Service Charge are not included in prices.  
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|                                                                          |                 |
|--------------------------------------------------------------------------|-----------------|
| <i>Merlot, Château Lafleur-Gazin, Pomerol</i>                            | <i>\$105.00</i> |
| <i>Cabernet Sauvignon, Copperidge, California</i>                        | <i>\$30.00</i>  |
| <i>Cabernet Sauvignon, Aquinas, Napa Valley</i>                          | <i>\$34.00</i>  |
| <i>Cabernet Sauvignon, Geysler Peak, Alexander Valley</i>                | <i>\$45.00</i>  |
| <i>Cabernet Sauvignon, Robert Mondavi, Napa Valley</i>                   | <i>\$55.00</i>  |
| <i>Cabernet Sauvignon, Beaulieu Vineyards, Rutherford</i>                | <i>\$65.00</i>  |
| <i>Cabernet Sauvignon, Château Ste. Michelle Cold Creek, Washington</i>  | <i>\$75.00</i>  |
| <i>Cabernet Sauvignon, Stag's Leap Wine Cellars Artemis, Napa Valley</i> | <i>\$125.00</i> |

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*To enhance your reception, we suggest the following:*

*Fresh Floral Bud Vase  
\$25.00 & Up*

*Fresh Floral Centerpieces  
\$35.00 & Up*

*Tall Stratosphere Floral Centerpieces  
\$75.00 & Up*

*Buffet Centerpieces  
\$150.00 & Up*

*Chair Covers  
\$5.00 & Up*

*Chair Ties  
\$ 3.00 & Up*

*Specialty Linen & Overlays  
\$20.00 and Up*



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## *Disk Jockey Entertainment*

### *Chris Carson Entertainment*

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Fax: (702) 247-4431

[www.ccarson.com](http://www.ccarson.com)

[lvdj@earthlink.net](mailto:lvdj@earthlink.net) Contact: Shannon

### *Dream Entertainment*

Office: (702) 616-1555

Fax: (702) 896-6350

[www.dreamentertainment-usa.com](http://www.dreamentertainment-usa.com)

[lisa@dreamentertainment.us](mailto:lisa@dreamentertainment.us) Contact: Lisa

### *Good Vibrations*

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Fa: (702) 437-8092

[www.goodvibrationsdjs.com](http://www.goodvibrationsdjs.com)

[jane@goodvibrationsdjs.com](mailto:jane@goodvibrationsdjs.com) Contact: Jane

### *Sight & Sound Events*

Office: (702) 365-9526

Fax: (702) 365-9524

[www.sightnsound.com](http://www.sightnsound.com)

[Jodi@sightnsound.com](mailto:Jodi@sightnsound.com) Contact: Jodi



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