

THE WESTIN

LAKE LAS VEGAS
RESORT & SPA

2016 Banquet Menus



++ Prices available through 12/31/16
A service charge of 22% of the total food and beverage revenue and 8.15% sales tax will be added to the final bill.



Nourishing Breakfast

Breakfasts are designed for Ninety Minutes of Service

Continental Breakfast

(Minimum 10 guests)

Selection of Juices

Seasonal Fruit Salad

Bakery Basket to Include Danish Pastries, Croissants and Muffins

Sweet Butter, Honey and Preserves

Freshly Brewed Starbucks® Coffee and Tazo® Teas

\$25.00

Lakeview Continental

(Minimum 10 guests)

Selection of Juices

Sliced Seasonal Fruit Platter

Assorted Individual Yogurts with Granola

Assorted Cereals with Fat Free, 2%, and Whole Milk

Assortment of Bagels

Original and Blueberry Flavored Cream Cheese

Bakery Basket to Include Danish Pastries, Croissants and Muffins

Sweet Butter, Honey and Preserves

Freshly Brewed Starbucks® Coffee and Tazo® Teas

\$30.00

* *Additional Items for Breakfast are available on Breakfast Enhancements menu

Breakfast Buffet

(Minimum of 30 Guests)

Selection of Juices

Sliced Exotic Seasonal Fresh Fruits and Berries

Individual Fruit Yogurts with Granola and Dried Fruits

Assorted Cereals with Fat Free, 2%, and Whole Milk

Assorted Home Baked Goods

Assortment of Bagels

Original and Blueberry Flavored Cream Cheeses

Fluffy Scrambled Eggs

Breakfast Potatoes

Select Two Meats Option:

Hickory Smoked Bacon, Country Link Sausage or Chicken Sausage

Freshly Brewed Starbucks® Coffee and Tazo® Teas

\$38.00

Pastries, Fruit, and Juices are Not Transferable to Refreshment Break

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Plated Breakfast (Minimum 30 guests)

All American

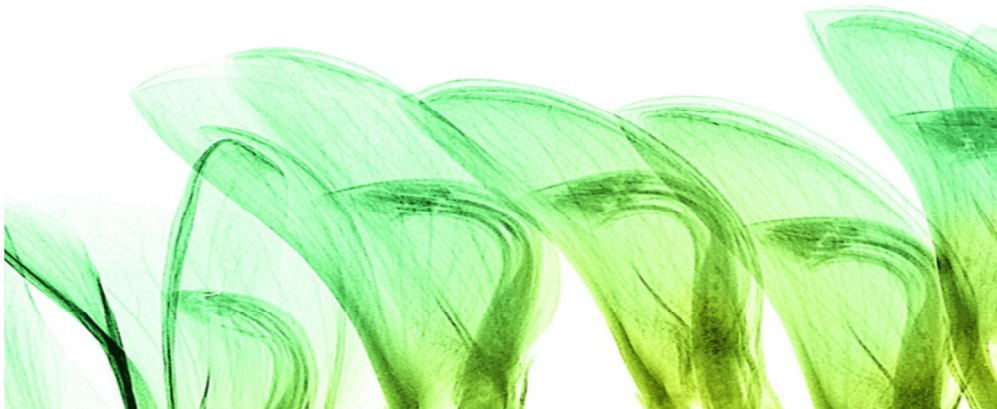
Fresh Orange Juice
Sliced Exotic Seasonal Fresh Fruits and Berries
Fluffy Scrambled Eggs
Roasted Baby Rose Potatoes
Select One Meat Option:
Hickory Smoked Bacon, Country Link Sausage or Chicken Sausage
Bakery Basket to Include Danish Pastries, Croissants and Muffins
Freshly Brewed Starbucks® Coffee and Tazo® Teas

\$31.00

SuperFoods Breakfast

Fruit Mélange Drizzled with Peach Balsamic Mint Vinaigrette
Blissful Blueberry Smoothie
Egg Strudel with Smoked Cheddar, Grilled Asparagus, Sun Dried Tomato
Tarragon Beurre and Blanc Sauce
Freshly Brewed Starbucks® Coffee and Tazo® Teas

\$34.00



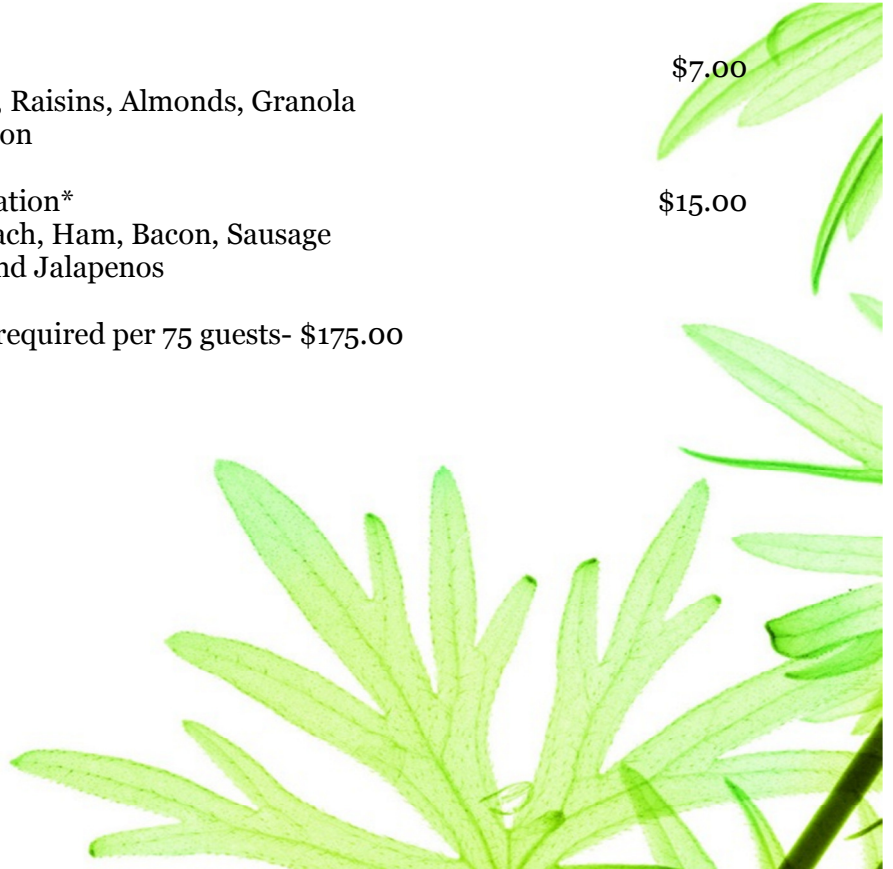
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Breakfast Enhancements

*Prices Based on Selection Being Added to Breakfast Menu
Enhancements must be ordered for the Entire Group*

Flavored French Toast Select two flavors: Apple-Cinnamon, Banana-Nutella, Orange-Cranberry Or Blueberry-Almond served with Vermont Maple Syrup and Sweet Creamery Butter	\$8.00
House Made Granola Parfait Exotic Seasonal Fruits and Flavored Yogurt	\$6.00
Breakfast Biscuit Vermont White Cheddar Biscuit with Crispy Fried Chicken with Sriracha Maple Glaze	\$9.00
Canadian Bacon, Egg, and American Cheese on Challah	\$8.00
Ham, Gruyere and Stone Ground Mustard Aioli on Soft Pretzel Roll	\$8.00
Roasted Vegetable, Egg White and Monterey-Jack Cheese Spinach Wrap	\$8.00
Breakfast Burrito Fluffy Scrambled Eggs, Peppers, Onions, Chorizo, New Potatoes in a Sun Dried Tomato Wrap	\$9.00
Steel Cut Oatmeal Assortment of Toppings: Brown Sugar, Raisins, Almonds, Granola Dried Cranberries, Honey and Cinnamon	\$7.00
Traditional Omelet & Eggs to Order Station* Mushrooms, Peppers, Tomatoes, Spinach, Ham, Bacon, Sausage Cheddar, Swiss, Sweet Onions, Salsa and Jalapenos	\$15.00

*Attendant required per 75 guests- \$175.00



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Grand Brunch Buffet

Brunch is designed for Ninety Minutes of Service

Minimum of 30 Guests

Sliced Exotic Seasonal Fresh Fruits and Berries
Bakery Basket to Include Danish Pastries, Croissants and Muffins
Assortment of Bagels
Original and Blueberry Flavored Cream Cheeses
Sweet Butter, Honey and Preserves
Blissful Blueberry SuperFood Smoothie with Granola Garnish
Sunrise Spinach Salad with Blueberries, Mandarins, Raspberries, Blackberries
Dressed with White Balsamic Vinaigrette

Grilled New York Steak
Crisp Bacon
Smoked Sausage
Traditional Eggs Benedict with Creamy Hollandaise Sauce
Country Skillet Scramble
Chicken and Bowtie Pasta with Vodka Sauce
Smoked Salmon
Creamy Scalloped Potatoes with Boursin Cheese

Fresh Fruit Strudel
Medley of Cup Cakes
New York Cheesecake
Delectable Chocolate Flourless Tort
Vanilla Bean Crème Brulee

Freshly Brewed Starbucks® Coffee and Tazo® Teas

\$65.00

Chef to Prepare Omelet and Deluxe Egg Station*

Made to Order Omelets, Benedicts and Eggs Cooked Your Way
Smoked Salmon, Crab Meat, Grilled Asparagus, Mushrooms, Peppers, Tomatoes, Spinach
Canadian Bacon, Ham, Bacon, Sausage, Cheddar, Swiss, Sweet Onion, Salsa, Jalapenos and
Creamy Hollandaise Sauce
\$15.00

**Attendant Fee \$175.00 Each for Two Hours*

Refreshing Enhancements

Sparkling Mimosa's \$11.00
Revitalizing Bloody Mary's \$11.00
Assorted Red Bull® \$6.00
Assorted Soft Drinks \$5.00

Pastries, Fruit, and Juices are Not Transferable to Refreshment Breaks

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Breaks to Revive

*Packaged Breaks are designed for 30 Minutes of Service and a Minimum of 25 Guests
Packaged Breaks Must be ordered for the Entire Group*

It's a Circus Out There

Freshly Popped Popcorn from Our Carts
Cheese Flavored Popcorn and Caramel Popcorn
Caramel Apples and Chocolate Dipped Apples
Candy Bars, Roasted Peanuts
Assorted Soft Drinks to include: Pepsi, Diet Pepsi, Sierra Mist and Diet Sierra Mist

\$20.00

Does a Body Good

Crisp Vegetable Crudit  with Ranch Dressing, Whole Fresh Fruit
Pita Points with Roasted Red Pepper Hummus
Trail Mix
Assorted Granola Bars and Energy Bars
SoBe® Life Water and Arizona® Iced Teas

\$20.00

Bakery Break

Lemon Poppy Seed Bread
Carrot Raisin Cupcake Cream Cheese Frosting
Banana Nut Bread
Pumpkin Spice Muffins
Cream Cheese Coffee Cake
Raspberry, Strawberry, Orange Marmalade
Nutella flavored Cream Cheeses
Assorted Dried Fruits
Freshly Brewed Starbucks® Coffee and Tazo® Teas
Ice Cold 2% Milk

\$27.00

Build Your Own Trail Mix

Start with Granola and Customize with a Variety of "Mix-Ins"
Including Dried Fruits, Roasted Nuts, M&M's®, Chocolate Chunks,
Candied Nuts and Pistachios
SoBe® Life Water and Arizona® Iced Teas
Freshly Brewed Starbucks® Coffee and Tazo® Teas

\$20.00

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Breaks to Revive

*Packaged Breaks are designed for 30 Minutes of Service and a Minimum of 25 Guests
Packaged Breaks Must be ordered for the Entire Group*

Build Your Own Ice Cream Sundae

Ice Cream Flavors to Include: Chocolate, Vanilla and Strawberry
Waffle and Cake Cup Cones

Assortment of Toppings to Include: Oreo Crumbles, Heath Bar Chunks, Rainbow Sprinkles
Sliced Strawberries, Cherries, Walnut Pieces, Chocolate Chips, Hot Fudge, Caramel Sauce
and Whipped Cream

Freshly Brewed Starbucks® Coffee and Tazo® Teas
\$21.00

Chocolate Lovers Anonymous

Double Chocolate Chip Cookies
Rocky Road Brownies
Chocolate Fudge Cupcakes
Chocolate Covered Bacon Strips
M&Ms®
Hershey® Bars

Yoohoo® Chocolate Milk Cartons
\$22.00

Street Fair

Buttered Popcorn
Salted Warm Pretzels with Spicy Brown Mustard and Cheese Dipping Sauces
Golden Corn Dog Bites
Funnel Cake Fries

Assortment of Ocean Spray® Cran-Lemonade and Lipton® Sparkling Lemonade
Freshly Brewed Starbucks® Coffee and Tazo® Teas
\$21.00

Nacho Ordinary Break

Warm Queso Dip
Blue Corn Tortilla Chips
Pico De Gallo, Guacamole, Jalapeño Sour Cream and Summer Fruit Salsa
Churros Filled with Chocolate Dolce De Leche
SoBe® Life Water and Arizona® Iced Teas
WLLV Signature Desert Elixer

\$21.00



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Revitalize and Refresh

Create Your Own Break by Choosing From Snacks & Beverages
to Re-energize your Morning or Afternoon

Healthy & Light

Seasonal Fresh Fruit Display	
❖ Small: Serves approximately 20 – 30 Guests	\$250.00
❖ Medium: Serves approximately 30 – 50 Guests	\$350.00
❖ Large: Serves approximately 50 – 80 Guests	\$450.00
Whole Fresh Fruit	\$5.00 Each
Low Fat Fruit Flavored Yogurts	\$6.00 Each

Fresh from the Oven

Available by the Dozen

Assorted Danish Pastries	\$52.00
Assorted Muffins	\$52.00
Cinnamon Rolls	\$52.00
Assorted Scones	\$54.00
Pound Cake	\$54.00
Freshly Baked Butter, Almond and Chocolate Croissants	\$54.00
Assortment of Bagels with Cream Cheese	\$58.00

Grab & Go

Available by the Dozen

Assorted Granola Bars	\$52.00
Assorted Energy Bars	\$52.00
Individual Bags of Popcorn, Trail Mix, Potato Chips or Pretzels	\$48.00
Southwestern Trail Mix	\$38.00 per Pound
Mixed Nuts	\$40.00 per Pound

Sweet Tooth Fix

Available by the Dozen

Homemade Cookies to include: Chocolate Chip, Double Chocolate Peanut Butter, White Chocolate Macadamia Nut, Oatmeal Raisin and Butter Sugar	\$54.00
Brownies to include: Double Chocolate Decadence and Walnut Blondies	\$54.00
White and Dark Chocolate Dipped Strawberries	\$58.00
Flavored Biscotti to include: Chocolate Orange Almond and Cranberry Pistachio	\$54.00
Chocolate Covered Rice Crispy Bars to include: Butterfinger® and Chocolate Dipped with M&Ms®	\$52.00
Assorted Candy Bars	\$48.00
Ice Cream Novelty Candy Bars	\$78.00
Assorted Häagen-Dazs® Ice Cream Bars or Cups	\$78.00
Assorted Frozen Fruit Bars	\$78.00

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Revitalize and Refresh

Create Your Own Break by Choosing From Snacks and Beverages
to Re-Energize your Morning or Afternoon

Continued...

Refreshing Beverages

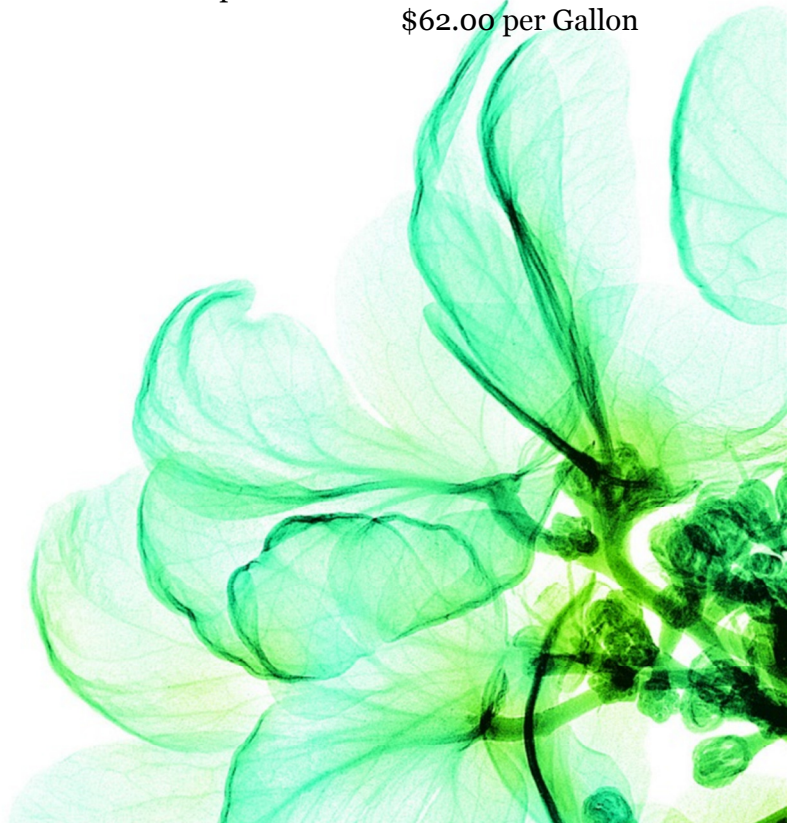
Freshly Brewed Starbucks® Regular Coffee, Decaffeinated Coffee with Selection of Tazo® Hot Teas	\$86.00 per Gallon
Selection of Bottled Fruit Juice	\$5.00 Each
Assorted Soft Drinks to include: Pepsi®, Diet Pepsi®, Sierra Mist® and Diet Sierra Mist®	\$5.00 Each
Sparkling Water	\$5.00 Each
Bottled Water	\$5.00 Each
Starbucks® Frappuccino	\$6.00 Each
Energy Drink to include: Red Bull®, Sugar Free Red Bull®, Rockstar® and Sugar Free Rockstar®	\$6.00 Each
Gatorade® Sports Drink (Assorted Flavors)	\$6.00 Each
SoBe Life® Water (Assorted Flavors)	\$6.00 Each
Tazo® Giant Peach Tea	\$6.00 Each
Assorted Tejava® Iced Teas	\$6.00 Each
Assorted Arizona® Flavored Iced Teas	\$6.00 Each
Fruit Infused Water selections to include: Cucumber Lemon Strawberry Mint, Pineapple Orange, or Honeydew and Cantaloupe	\$49.00 per Gallon
WLLV Signature Desert Elixir	\$62.00 per Gallon

All Day Beverage Break

Assorted Soft Drinks, including Diet
Bottled Water
Assorted juices
Freshly Brewed Starbucks® Coffee
(Regular and Decaffeinated)
Selection of Tazo® Hot Teas
*Max 8 hours of service
Single Location
\$25.00

Half Day Beverage Break

Assorted Soft Drinks, including Diet
Bottled Water
Assorted juices
Freshly Brewed Starbucks® Coffee
(Regular and Decaffeinated)
Selection of Tazo® Hot Teas
*Max 4 hours of service
Single Location
\$18.00



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Innovative Lunch Buffets

Lunch Buffets are designed for Ninety Minutes of Service for between 10 - 29 Guests
All Lunch Menus are served with Freshly Brewed Starbucks® Coffees, Tazo® Hot Teas and Iced Tea

~Starters~

Choice of two:

Soup Du Jour
Grilled Seasonal Vegetable Platter
Buffalo Mozzarella with Teardrop Tomato, Fresh Basil and Olive Oil Drizzle
Bibb Lettuce with Dried Cranberries, Sunflower Seeds and Raspberry Vinaigrette
Bowtie Pasta with Medley of Fresh Seasonal Vegetables Tossed in Lemon Basil Vinaigrette
Shrimp Salad with Chayote, Orange, Jicama, and Cilantro with Champagne Vinaigrette
Beet Salad with Goat Cheese, Bib Lettuce and Sherry Vinaigrette
Bruschetta Pomodoro
Charcuterie Platter with Domestic Cheeses and Tapenade

~Entrees~

Choice of two:

Baked Cod Fra Diavolo with Chef's Choice of Seasonal Vegetable and Starch
Buttermilk Fried Chicken, Mashed Potatoes with Roasted Corn
Grilled Salmon with Lemon Dill, Baby Leeks (Gluten Free) and Brown Rice
Boneless Beef Short Ribs with Peasant Potatoes and Root Vegetables (Gluten Free)
Barbequed Pork Loin with Roasted Sweet Potatoes and Apple Chutney (Gluten Free)
Medallion of Tenderloin with Chef's Choice of Seasonal Vegetable and Starch
Stuffed Chicken with Sundried Tomatoes, Spinach and Feta Cheese with
Chef's Choice of Seasonal Vegetables and Starch
Vegetarian Cannelloni Alfredo (Gluten Free)

~Desserts~

Choice of two:

Chef's Selection of Miniature Tarts
Tiramisu Trifle
Zesty Lemon Bars
Rocky Road Brownies
Walnut Blondies
Seasonal Berries
Passion Fruit Cheesecake

\$49.00

~Add a 3rd Entrée for an additional \$7.00~

~Add Chef's Soup of the Day for an Additional \$6.00~

Desserts are Not Transferable to Refreshment Breaks

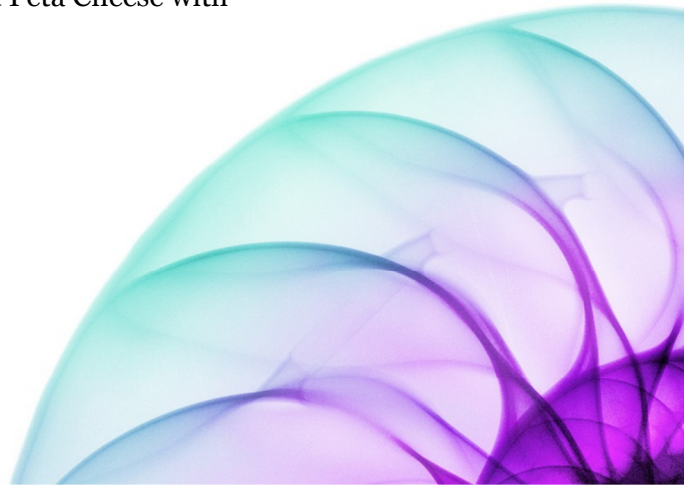
Refreshing Enhancements

Available for all Menus & Charged based on consumption

Assorted Soft Drinks \$5.00 each
Bottled Water \$5.00 each
Assorted Red Bull® \$6.00 each
Perrier® Sparkling Water \$5.00 each

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Westin Cold Lunch Buffets

*Lunch Buffets are designed for Ninety Minutes of Service and a Minimum of 30 Guests
All Lunch Menus are served with Freshly Brewed Starbucks® Coffees, Tazo® Hot Teas and Iced Tea*

The Deli Board

Salads Deli Style

Bowtie Pasta with Medley of Fresh Seasonal Vegetables Tossed in Lemon Basil Vinaigrette
Crisp Romaine Lettuce with Sliced Strawberries, Pecans and Blueberry Vinaigrette
Crunchy Cucumber and Tomato Salad
Seared White Albacore Tuna Salad

Sliced New York Style Deli Meats

Oven Roasted Smoked Turkey
Honey Glazed Black Forest Ham
Rare Roasted Beef
Pastrami

Accompaniments

Aged White Cheddar, Swiss and Smoked Muenster Cheeses
Sliced Tomatoes, Onions and Lettuce
Selection of Ciabatta, Pretzel Roll, Sliced Wheat, Sliced White Breads
Spreads to include: Horseradish Mayonnaise, Mustard Aioli and Sundried Tomato Aioli
House Made Parmesan Chips

Desserts

Cheesecake Brownies
Apple Mini Pies
Assortment of Cookies

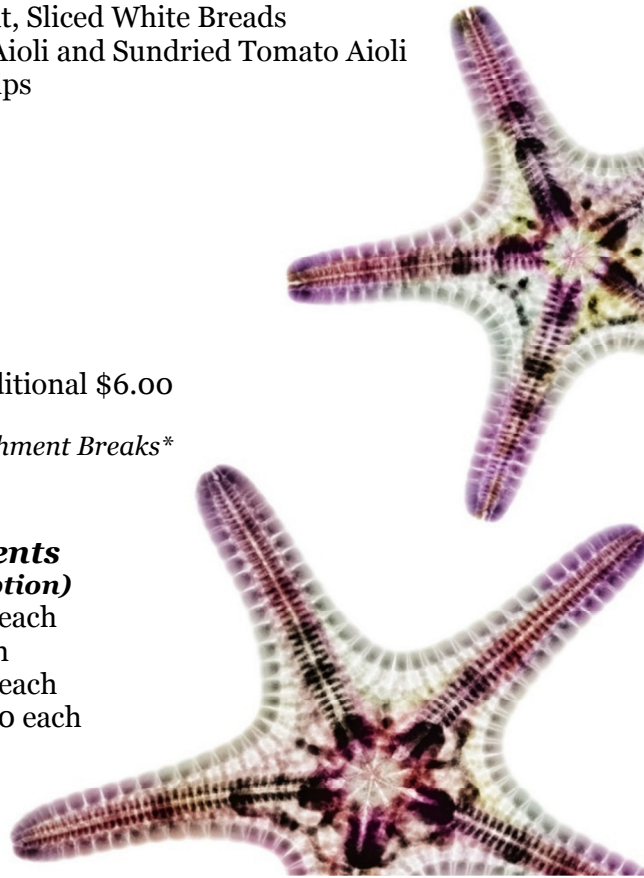
\$48.00

Add Chef's Soup of the Day for an Additional \$6.00

Desserts are Not Transferable to Refreshment Breaks

Refreshing Enhancements (Charged based on consumption)

Assorted Soft Drinks \$5.00 each
Bottled Water \$5.00 each
Assorted Red Bull® \$6.00 each
Perrier® Sparkling Water \$5.00 each



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Westin Cold Lunch Buffets

Lunch Buffets are designed for Ninety Minutes of Service and a Minimum of 30 Guests
All Lunch Menus are served with Freshly Brewed Starbucks® Coffees, Tazo® Hot Teas and Iced Tea

Sandwich Shop

~Salads~

Spinach Salad with Blueberries, Smoked Almonds, Feta Cheese Crumbles and Bacon with White Balsamic Dressings
Baby Bliss Potato Salad with Crunchy Green Beans, Caramelized Onions, Diced Roma Tomatoes Tarragon, Dijon Dressing and Sundried Tomato Aioli
Bowtie Pasta with Medley of Fresh Seasonal Vegetables Tossed in Lemon Basil Vinaigrette

~Artisan Style Deli Sandwiches~

Choice of three:

Roasted Turkey, Crisp Bacon, Monterey Jack Cheese and Guacamole Served on Ciabatta
Roast Beef, Swiss, Caramelized Onions and Horseradish Sauce Served on Pretzel Roll
Country Ham, Brie, Sliced Apple and Stone Ground Mustard Served on Marble Rye
Grilled Chicken BLT with Pesto Mayonnaise Served on Po-Boy Roll
Open Face Smoked Salmon, Tomato, Red Onion and Caper Cream Cheese Served on Naan Bread
Mozzarella, Tomato, Basil Drizzled with Balsamic and Olive Oil Served on Gluten Free Spinach Wrap

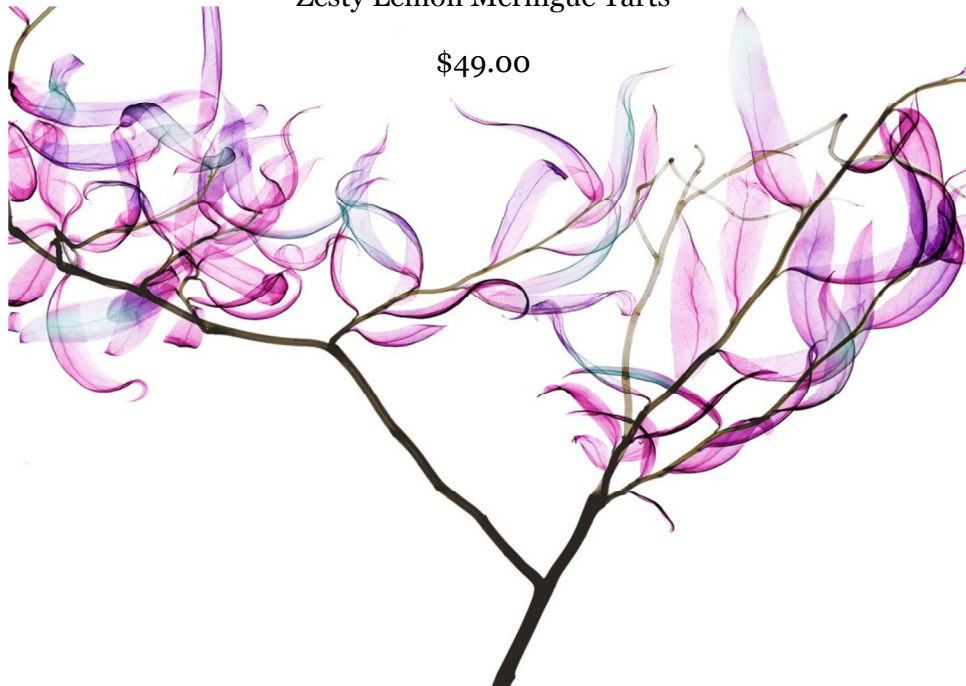
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Crisp Green Pickles and Peppers with Fresh Garden Vegetables  
House made Parmesan Chips

#### ~Desserts~

Fresh Baked Cookies to include: Chocolate Chip, Double Chocolate and Oatmeal Raisin  
Fresh Baked Brownies to include: Double Chocolate Decadence and Walnut Blondies  
Zesty Lemon Meringue Tarts

\$49.00



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## Westin Lunch Buffets

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All Lunch Menus are served with Freshly Brewed Starbucks® Coffees, Tazo® Hot Teas and Iced Tea

### Montelago Village

#### ~Salads~

Italian Bread Salad with Cucumbers and Tomatoes  
Marinated Cannellini Beans with Pancetta and Artichokes  
Iceberg Wedge with Blue Cheese Crumbles and Vinaigrette Dressing

#### ~Entrées~

Oven Roasted Breast of Chicken with Porcini Cream  
Baked Cod Fra Diavolo  
Rigatoni Tossed with Olive Oil, Plum Tomato, Pesto, Asparagus and Parmesan Cheese  
Medallion of Tenderloin with Pesto, Fingerling Potatoes, Red Onion, Spinach and Basil  
Seared Italian Field Squash with Herbed Olive Oil  
Focaccia and Garlic Bread Sticks

#### ~Dessert~

Tiramisù Trifle  
Cannolis  
Vanilla Bean Panna Cotta  
\$50.00

### Napa Valley Picnic

#### ~Salad~

Mesclun Mix with Ranch Vinaigrette  
Barbeque Whole Petite Mushroom Salad  
Country Style Potato Salad

#### ~Build your own Burger Bar~

Black Angus Hamburger Patties  
Chicken Breast  
Marinated Grilled Portobello

Toppings to include: Bacon, Sliced Cheeses, Cheese Sauce, Mushroom, Onion, Lettuce  
Tomato, Caramelized Onion Relish, Ketchup, Mustard and Mayonnaise  
Regular and Gluten Free Burger Buns

#### ~Hot Dog Station~

Kosher All Beef Hot Dogs  
Selection of Mustards  
Vegetarian Chili

Toppings to include: Chopped Onions, Shredded Cheese, Relish, Jalapeños and Sauerkraut  
Served with House Made Parmesan Chips

#### ~Desserts~

Seasonal Fruit Crisp  
Red Velvet Cheesecake  
Sliced Watermelon  
\$49.00

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## Lunch Buffets

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All Lunch Menus are served with Freshly Brewed Starbucks® Coffees, Tazo® Hot Teas and Iced Tea*

### South of the Border

#### ~Salads~

Shrimp Salad, Chayote, Orange, Jícama, and Cilantro with Champagne Vinaigrette  
Spinach and Romaine Salad, Dried Cherries, and Manchego Cheese with Citrus Vinaigrette  
Hot and Spicy Crispy Tortilla Chips with Pico de Gallo

#### ~Entrées~

Chicken Azul Fajitas with Peppers and Onions  
Mexican Carnitas Tacos  
Beef Barbacoa

#### ~Accompaniments~

Black Beans  
Warm Flour Tortillas  
Spinach Cilantro Rice  
Shredded Lettuce, Tomatillo Salsa, Blueberry Papaya Salsa, Avocado Cream  
Jalapenos and Manchego Cheese

#### ~Desserts~

Kahlua Flan  
Mexican Wedding Cookies  
Abuelita Hot Chocolate Torte

\$49.00

### Silver Diner

#### ~Salads~

Spinach Salad, Chopped Egg, and Sliced Mushrooms with Honey Mustard Dressing  
Broccoli Salad and Pine Nuts with Ranch Dressing  
Chicken Breast, Sliced Apple, Pickled Cucumbers, and Napa Cabbage  
with Lemon Sesame Vinaigrette

#### ~Entrées~

Sautéed Chicken Breast with Boursin Cheese, Pine Nuts and Spinach  
Fresh Seasonal Fish with Pineapple Relish  
Truffle Macaroni and Cheese  
Roasted Saffron Cauliflower  
Tenderloin Medallions with Trilogy of Peppers with Merlot Au Jus  
Hearth Baked Breads and Butter

#### ~Desserts~

Classic Mini Pies: Chocolate Silk, Peanut Butter and Cherry  
Rocky Road Brownies  
\$52.00

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### Marssa

#### ~Salads~

Yuzu Marinated Mushroom and Tofu Salad with Charred Scallions  
Thai Chicken Salad with Cilantro, Bean Sprouts, Candied Peanuts and Sesame Mint Dressing  
Chilled Soba Noodle Salad with Cucumber, Sugar Snap Peas, Cilantro  
and Coconut Peanut Dressing

#### ~Entrées~

Orange Chicken with Caramelized Onions and Cilantro  
Mongolian Beef Tenderloin with Scallions and Tinker Bell Peppers  
Lau Lau Style Butterfish served with Banana Chutney and Coconut Cream

#### ~Accompaniments~

Wok Fried Rice  
Spicy Szechuan Eggplant

#### ~Desserts~

Green Tea Mousse  
Almond Sesame Bars  
Yuzu Curd Tarts

\$54.00

#### ***Refreshing Enhancements (Charged based on consumption)***

Assorted Soft Drinks \$5.00 each  
Bottled Water \$5.00 each  
Assorted Red Bull® \$6.00 each  
Perrier® Sparkling Water \$5.00 each

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## **Wrapped Up to Go**

*Please select total of (3) options*

*All Box Lunches are accompanied with Assorted Dried Fruits, Individual Bag of Chips,  
Mini Babybel® Cheese, Homemade Cookie and Bottled Water*

### **Smoked Turkey**

White Cheddar, Crispy Pancetta, Herbed Aioli, Lettuce served in a Whole Wheat Wrap

### **Black Forrest Ham**

Fontina, Mustard Aioli, Lettuce, Crunchy Pickle served in a Flour Tortilla

### **White Albacore Tuna Wrap**

Heart of Romaine, Sliced Red Onion, Roasted Tomatoes, Kalamata Olives, Petite Green Beans  
Chopped Egg served in a Whole Wheat Wrap

### **Black Angus Roast Beef**

Fried Onions, Aged Swiss, Horseradish Chipotle Aioli served in a Tomato Wrap

### **Vegetable Wrap**

Roasted Tomatoes, Roasted Bell Pepper, Sautéed Portobello Mushrooms, Roasted Eggplant,  
Sliced Red Onion, Kalamata Olives, Chopped Romaine  
Crumbled Feta Cheese served in a Gluten Free Wrap

### **Sriracha Fried Chicken Wrap**

Fried Chicken, Lettuce, Tomato, Shredded Cheese with Sriracha Ranch served in a Wrap

### **Grilled Chicken Caesar Wrap**

Heart of Romaine, Parmesan and Caesar Dressing served in a Spinach Wrap

\$40.00

**\*4<sup>th</sup> Option available for an additional \$5.00\***

### ***Refreshing Enhancements (charged based on consumption)***

Assorted Soft Drinks \$5.00 each

Bottled Water \$5.00 each

Assorted Red Bull® \$6.00 each

Perrier® Sparkling Water \$5.00 each



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## Build Your Own Plated Lunch

All Menus are served with Your Choice of Soup or Salad and Dessert,  
Freshly Brewed Starbucks® Coffees, Iced Tea, Tazo® Hot Teas and Selection of Rolls and Butter

### Starters

#### (Select One)

Roasted Red Beet Salad with Mesclun Mixed Greens, Pistachio Crusted Goat Cheese and Sherry Vinaigrette  
Mesclun Greens with Grape Tomatoes, Radish, Pecans and Citrus Champagne Vinaigrette  
Caesar Salad with Shaved Parmesan Reggiano, Croutons and Caesar Dressing  
Iceberg Wedge with Bacon, Blue Cheese Crumbles, Diced Tomatoes, Sliced Red Onion Spiced Walnuts and Ranch Dressing  
Cream of Tomato Soup with Crème Fraîche and Croutons  
Soup Du Jour  
Beef Carpaccio with Micro Greens, Parmesan Reggiano, Horseradish Mustard  
Blueberry Balsamic Drizzle

### Entrée Selection

#### (Select One)

|                                                                                                                                 |         |
|---------------------------------------------------------------------------------------------------------------------------------|---------|
| Braised Short Rib of Beef with Cabernet Shallot Herb Au Jus<br>Fingerling Potatoes and Seasonal Vegetables                      | \$48.00 |
| Stuffed Chicken Breast with Feta Cheese, Spinach, Sundried<br>Tomato, Kalamata Olives, Purple Potatoes and Seasonal Vegetables  | \$46.00 |
| Grilled Salmon with Asparagus Risotto and Seasonal Vegetables                                                                   | \$47.00 |
| Crab Cannelloni with Roasted Baby Vegetables                                                                                    | \$48.00 |
| Tequila Lime Chicken with Cilantro Aioli, and Creamed Garlic Mashed<br>Potatoes and Seasonal Vegetables                         | \$46.00 |
| Salmon and Petit Filet Medallions with Fingerling Potatoes and Seasonal Vegetables                                              | \$51.00 |
| Petite Filet Medallions with Portobello Mushrooms, Red Onion,<br>Au Gratin Potatoes, Seasonal Vegetables and Peragourdine Sauce | \$49.00 |
| Gluten Free Pasta with Asparagus, Squash, Pea Pods, Olive Oil & Balsamic                                                        | \$45.00 |

### Dessert Selection

#### (Select One)

Lemon Cheese Cake  
Carrot Cake  
Chocolate Brownie Trifle  
Angel Food Cake with Seasonal Berries



++ Prices available through 12/31/16

A service charge of 22% of the total food and beverage revenue and 8.15% sales tax will be added to the final bill.

## The Big Bowl Salad Lunch

All Menus are served with Your Choice of Soup or Salad and Dessert,  
Freshly Brewed Starbucks® Coffees, Iced Tea, Tazo® Hot Teas and Selection of Rolls and Butter

### Starters

(Select One)

Soup du Jour  
Melon Yogurt Soup  
Mélange of Fruit

### \*\*Entrée\*\*

- ~Chicken “Cobb Salad” with Bacon, Egg, Cucumber, Tomato, Blue Cheese Crumbles  
Ranch Dressing
- ~Chinese Chicken Salad with Mandarin Oranges, Edamame, Peanuts, Napa Cabbage  
Garden Greens and Asian Sesame Soy Vinaigrette
- ~Tuna Niçoise Salad with Gem Lettuce, Marble Potatoes, Green Beans, Onions, Peppers, Olives  
Capers and Lemon Vinaigrette
- ~Porcini Rubbed Chicken Caesar Salad with Shaved Parmesan, Crunchy Soy Nuts  
Caesar Dressing
- ~“Contemporary” Chef’s Salad made with, Iceberg, Tomatoes, Egg, Ham, Turkey, Swiss  
Cheddar and Sherry Vinaigrette

### Dessert Selection

(Select One)

Strawberry Shortcake  
Raspberry Swirl Cheesecake  
Fresh Macerated Berries and Cream

\$44.00



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# **Taste of The Westin Lake Las Vegas Reception or Dinner**

*Menu is designed for Two Hours of Service and a Minimum of 100 Guests  
Menu must be ordered for the Entire Group, Minimum of 3 Stations*

## **Southshore**

Tomatoes and Mozzarella with Balsamic Vinegar and Olive Oil  
Hearts of Romaine with Caesar Dressing and Parmesan Crisps  
Baked Lobster Penne with Truffle Parmesan Cream  
Baked Rigatoni Bolognese with Ricotta Cheese  
\$40.00

## **Marssa Steak and Sushi**

Oriental Salad with Char Siu Chicken and Yuzu Vinaigrette  
Char Siu Pork with Soy Sauce, Roasted Peanuts and Cilantro  
Spicy Seafood Miso Soup, California Roll  
\$30.00

## **Rick's Café**

Carved Strip Loin with Mortared Garlic  
Braised Short Rib and Truffle Ragoût  
Frisée, Lardons, and Bleu Cheese Salad with Smoked Bacon Vinaigrette  
\$30.00

## **Mo' Taqueria**

Salsa Bar Served with Warm Corn Tortilla Chips  
Chicken Adobo Enchiladas with Oaxaca Sauce and Melted Cheese  
Braised Pork Marinated, Poblano Rajas, Black Beans, Pickled Red Onions and Flour Tortillas  
\$25.00

## **Northshore**

A Fine Selection of Sonoma County Cheeses with Crackers and French Baguettes  
Lobster Pot Pie filled with Maine Lobster, Fingerling Potatoes and Brandy Cream  
Grilled Shrimp Louie with Romaine Hearts and Classic Louie Dressing  
\$40.00

## **Sandsabar**

Jumbo Red Shrimp, Fresh Water Oysters on the Half Shell, Sweet Alaskan Crab, Maine Lobster  
Tails, and Marinated Mussels Served with Horseradish, Cocktail Sauce, Cognac Louise Dressing,  
Rémoulade, Lemons, Tabasco Sauce and Clarified Butter  
\$65.00

## **Pastries**

An Assortment of Signature Desserts Including  
Chocolate Sacher Torte  
Mango and Pomegranate Shooters  
Cream Puffs  
Raspberry Cheesecake  
Assorted Mini Tarts and Petit Fours  
Deluxe Coffee Bar including Whipped Cream and Chocolate Shavings  
\$25.00



++ Prices available through 12/31/16

A service charge of 22% of the total food and beverage revenue and 8.15% sales tax will be added to the final bill.





## Hors D'Oeuvres Selections

*Minimum Order of Fifty (50) pieces of each item is required.*

### Selection of Cold Hors D'Oeuvres

|                                                      |                  |
|------------------------------------------------------|------------------|
| Indian Chicken Monte on a Fork                       | \$6.25 per Piece |
| Wasabi Spiced Coronets of Ahi Tuna Tartar            | \$6.25 per Piece |
| Shrimp Louie Cocktail                                | \$6.75 per Piece |
| Antipasto on a Bamboo Skewer                         | \$5.75 per Piece |
| Blackened Chicken Lettuce Cups with Red Pepper Aioli | \$6.25 per Piece |
| Iced Jumbo Shrimp                                    | \$7.25 per Piece |
| Oysters on the Half Shell                            | \$7.25 per Piece |

### Selection of Warm Hors D'Oeuvres

|                                                       |                  |
|-------------------------------------------------------|------------------|
| Mini Kobe Burger with Cheddar and Roasted Shallot Jam | \$7.75 per Piece |
| New England Style Crab Cake with Remoulade            | \$7.25 per Piece |
| Beef Satay with Chimichurri Sauce                     | \$6.75 per Piece |
| Chicken Satay with Curry Mango Chutney                | \$6.75 per Piece |
| Crispy Shrimp with Sweet Chili Sauce                  | \$7.25 per Piece |
| Braised Short Rib on a Chive Biscuit                  | \$7.25 per Piece |
| Baked Tomato and Mozzarella Boule                     | \$5.75 per Piece |
| Mini Spinach and Artichoke Boule                      | \$5.75 per Piece |

### Selection of Specialty Cold Hors D'Oeuvres

|                                                                    |                  |
|--------------------------------------------------------------------|------------------|
| Tuna Tataki with Mint and Ginger                                   | \$6.75 per Piece |
| Beef Steak Tartar Sandwich with Capers, Micro Greens and Olive Oil | \$6.75 per Piece |
| Poached Pear with Brie on Walnut Raisin Crostini                   | \$6.25 per Piece |
| Red Pepper Hummus Crouton                                          | \$5.25 per Piece |
| Prosciutto Wrapped Melon                                           | \$6.25 per Piece |
| Shrimp Ceviche with Margarita Salt and Chipotle                    | \$6.75 per Piece |

### Selection of Specialty Warm Hors D'Oeuvres

|                                                         |                  |
|---------------------------------------------------------|------------------|
| Fried Mac-N-Cheese Bites                                | \$6.25 per Piece |
| Beef and Mushroom Skewer with Bleu Cheese Cream         | \$7.25 per Piece |
| Falafel on a Stick with Lemon Tahini, Tomato and Olives | \$5.75 per Piece |
| Parmesan, Boursin, Mozzarella and Guyere Pinwheels      | \$7.25 per Piece |
| Mini BLT with Pancetta, Micro Arugula and Tomato Confit | \$5.75 per Piece |
| Fish and Chips Martini                                  | \$7.75 per Piece |
| Five Spice Fire Cracker Shrimp with Roasted Garlic      | \$7.25 per Piece |
| Lobster Corn Dogs                                       | \$9.25 per Piece |

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## Reception Displays and Stations

*Stations are designed for Two Hours of Service and a Minimum of 30 Guests  
Stations must be ordered for The Entire Group*

### **New Age Tapas Vegetable Crudités**

Display of Raw and Marinated Farm Fresh Vegetables  
Tossed in Inspiring Flavor Enhanced Vinaigrettes  
Small (20-30 guests) \$350 Medium (30-50 guests) \$450 Large (50-80 guests) \$550

### **Culinary Cheese Shop**

Display of Domestic and Imported Block Cheeses  
Served with Bread and Sliced Baguettes, Crackers  
Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts  
Small (10 lbs.) \$400 Medium (13 lbs.) \$500 Large (18 lbs.) \$600

### **Antipasto Display**

Sliced Salami, Capicola, Roasted Portobello Mushrooms, Grilled Zucchini  
Grilled Yellow Squash and Kalamata Olives  
\$20.00

### **Fresh Sliced Fruits and Berries Display**

Seasonal Fresh Cut Fruits including, Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries  
Grapes, Raspberries, Blueberries, and Blackberries  
\$25.00

## **Carving Stations**

All Carving Stations are served with a Selection of Artisan Breads & Meat Portions. Carving Attendant required for all items below at \$175.00 per attendant

|                                                                                                                                |            |
|--------------------------------------------------------------------------------------------------------------------------------|------------|
| ~Herb Roasted Tenderloin of Beef<br>Caramelized Onion Polenta, Mortared Garlic and Creamy Horseradish<br>(Serves 20-30 guests) | \$495 Each |
| ~Peppercorn Roasted Strip Loin of Beef<br>Potato Mushroom Ragoût and Creamy Horseradish<br>(Serves 20-30 guests)               | \$475 Each |
| ~Pineapple Citrus Braised Bone-In Ham<br>Golden Raisin Corn Pudding and Onion Shallot Jam<br>(Serves 20-30 guests)             | \$375 Each |
| ~ Whole Smoked Turkey<br>Corn Bread Stuffing and Gingered Cranberry Marmalade<br>(Serves 20-30 guests)                         | \$325 Each |

++ Prices available through 12/31/16

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## Reception Food Stations

*Stations are designed for Two Hours of Service and a Minimum of 30 Guests*

*Stations must be ordered for The Entire Group*

*Menu is not designed as a Dinner Option, other Reception Items must be ordered*

### **Baked Pasta**

Each Pasta is Individually Baked and Topped with Artisan Cheeses

~Please Select Two~

Penne with Italian Sausage and Roasted Peppers

Smoked Chicken and Ricotta Rigatoni

Mini Cheese Ravioli with Mushroom Pesto Alfredo

Ziti with Shrimp, Tomato and Mascarpone

Mushroom Tortellini with Wild Porcini Cream

Truffled Macaroni and Cheese

\$24.00

### **California Pizza Station**

Please Select Three

~**Traditional**~

Pepperoni – Spiced Italian Pepperoni with Mozzarella Cheese and Fresh Basil

Roasted Mushroom – Roasted Wild Mushrooms with Basil Pesto and Fontina Cheese

Margarita – Sliced Fresh Tomato, Garlic Oil, Fresh Mozzarella Cheese and Basil

~**Unique**~

Thai Chicken – Marinated Chicken with Thai BBQ, Sprouts, Scallions and Peppers

Mediterranean – Roasted Artichoke Hearts, Roasted Peppers, Niçoise Olives

Feta Cheese and Basil Pesto

BLT – Bacon Lardoons, Fresh Sliced Tomato and Garlic Aioli

\$40.00

### **Queso Fundido**

Colorful Earthware Pots of Melted Oaxacan Cheese with Assorted Toppings to Include:

Chicken Mole, Chorizo, Black Bean, and Corn Served Straight From the Oven

Then Finish with Your Choice of Fresh Made Salsas, Flour Tortillas and Traditional Garnishes

\$20.00

### **Nacho Bar**

Stone Ground Tortilla Chips Served with Fresh Salsa and Guacamole

Finished with Unique Toppings of Your Choice to Include:

Green Chili White Cheese Queso, Warm Chicken Adobo, Beef Barbacoa,

Queso Fresco, Refried Boracho Beans, Chopped Onions and Cilantro

\$25.00

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## Tempting Desserts

*Stations are designed for Two Hours of Service and a Minimum of 30 Guests  
Stations Must be Ordered for the Entire Group*

### Hot Dessert Creations From Our Oven

Served with Vanilla Ice Cream

*Please Select Three:*

Peach Cobbler

Blueberry Cobbler

Cherry Cobbler

Vanilla Bread Pudding

Pumpkin Bread Pudding

Milk Chocolate Bread Pudding

\$18.00

### Crème Brûlée Station

*Please Select Three:*

Vanilla

Pistachio

Raspberry Chocolate

Cappuccino

Praline

Orange

\$22.00

### Shortcake Station

Vanilla Cream with Lemon Pound Cake, Strawberry Compote, and Whipped Cream

Pistachio Bavarian Cream Covered with Chocolate Pound Cake and Sautéed Cherries

Praline Cream Covered with Marble Pound Cake, Sautéed Peaches and Crème Fraîche

\$18.00

### International Coffee Favorites (Bartender Required)

A Variety of Coffees Prepared by our Staff to Include

Irish, Spanish, Café Brûlot, French, and Jamaican

Served with Whipped Cream, Cinnamon Sticks, Orange Twists,

Chocolate Shavings and Sugar Sticks

\$20.00

## Dessert Enhancements

Custom Dessert Logos \$5 - \$10 Prices Vary

Assorted Petit Fours \$60.00 per Dozen

Strawberries Covered in White and Dark Chocolate \$58.00 per Dozen

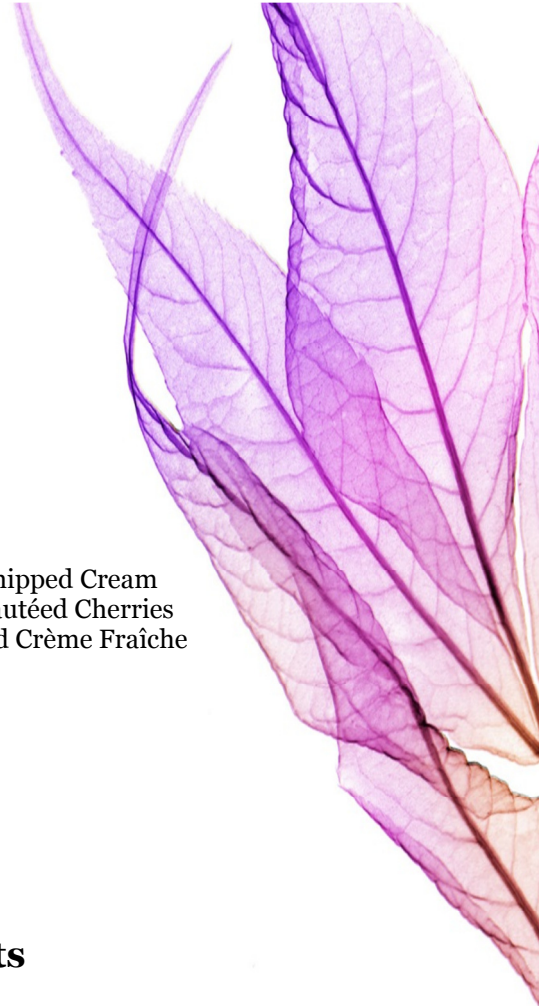
Assorted French and Italian Pastries \$60.00 per Dozen

Freshly Brewed Coffee, Decaffeinated Coffee or Assortment of Teas \$86.00 per Gallon

## Innovative Dinner Buffets

++ Prices available through 12/31/16

A service charge of 22% of the total food and beverage revenue and 8.15% sales tax will be added to the final bill.





*Dinner Buffets are designed for Ninety Minutes of Service for between 10 - 29 Guests  
All Dinner Menus are served with Freshly Brewed Starbucks® Coffees, Iced Tea, Tazo® Hot Teas and  
Selection of Rolls and Butter*

**~Starters~**

**Choice of two:**

Soup Du Jour  
Grilled Seasonal Vegetable Platter  
Buffalo Mozzarella with Teardrop Tomato, Fresh Basil and Olive Oil Drizzle  
Fresh Spinach with Dried Cranberries, Sunflower Seeds and Raspberry Vinaigrette  
Wedge Salad with chopped bacon, diced tomatoes, candy pecans  
Blue Cheese Crumbles and Ranch Dressing  
Bowtie Pasta with Medley of Fresh Seasonal Vegetables Tossed in Lemon Basil Vinaigrette  
Shrimp Salad with Chayote, Orange, Jicama, and Cilantro with Champagne Vinaigrette  
Beet Salad with Goat Cheese, Bib Lettuce and Sherry Vinaigrette  
Bruschetta Pomodoro  
Charcuterie Platter with Domestic Cheeses and Tapenade

**~Entrees~**

**Choice of two:**

\*Mushroom Ravioli with Porcini Cream and Chef's Choice of Seasonal Vegetables and Starch  
\*Grilled Salmon with Lemon Dill, Baby Leeks (Gluten Free) and Brown Rice  
\*Boneless Beef Short Ribs with Peasant Potatoes and Root Vegetables (Gluten Free)  
\*Shrimp Scampi with Chef's Choice of Seasonal Vegetables and Starch  
\*Barbequed Pork Loin with Roasted Sweet Potatoes and Apple Chutney (Gluten Free)  
\*Pistachio Crusted Fillet of Halibut with Lemon bur Blanc  
Chef's Choice of Seasonal Vegetables and Starch  
\*Medallion of Tenderloin with Chef's Choice of Seasonal Vegetable and Starch  
\*Stuffed Chicken with Sundried Tomatoes, Spinach and Feta Cheese with  
Chef's Choice of Seasonal Vegetables and Starch  
\*Vegetarian Cannelloni Alfredo (Gluten Free)

**~Desserts~**

**Choice of two:**

Cream Puffs  
Caramel Macadamia nut torte  
Chocolate Flourless Cake  
Seasonal Berries and Sabayon  
Carrot Cake with Cream Cheese Icing  
Raspberry Cheesecake

\$85.00

*~Add a 3<sup>rd</sup> Entrée for an additional \$7.00~  
~Add Chef's Soup of the Day for an Additional \$6.00~*







## Plated Dinners

*All Plated Dinners are served with Freshly Brewed Starbucks® Coffees, Iced Tea, Tazo® Hot Teas and Selection of Rolls and Butter*

### Starters (Select One)

- Classic Wedge Salad with Bleu Cheese, Bacon, Tomatoes, and Red Onions with Creamy Ranch Dressing
- Classical Caesar Salad with Warm Parmesan Crouton and Shaved Reggiano
- Simple Greens with Sustainable Farm Vegetables
- Tomato Mozzarella with White Balsamic and Wild Arugula
- Fresh Spinach Salad with Seasonal Berries and Aged Sherry Vinaigrette
- New Age Greek Salad with Marinated Feta
- Roasted Pears and Figs with Butter Lettuce, Bleu Cheese, Aged Sherry Vinaigrette and Pecans

### Entrées (Select One)

- Stuffed Chicken Breast with Spinach, Basil and Italian Cheeses in Sundried Tomato Cream Sauce with Seasonal Vegetables and Chef's Choice of Starch  
\$75
- Braised Short Ribs, Blue Cheese Polenta with Spinach and Crispy Shallots in Port Wine Demi Glaze  
\$85
- Roasted Double Lamb Chops with Garlic Roasted Vegetable Ratatouille and Scalloped Potato in Aged Balsamic Reduction  
\$105
- BBQ Chilean Seabass with Fresh Corncake and Tomato Onion Marmalade in Asian Ginger Vinaigrette  
\$99
- Filet Mignon of Beef in a Red Wine Sauce with Seasonal Vegetables and Chef's Choice of Starch  
\$99
- Roasted Halibut in Champagne Cream Sauce with Seasonal Vegetables and Chef's Choice of Starch  
\$88
- Grilled Salmon in Asian BBQ Sauce with Seasonal Vegetables and Chef's Choice of Starch  
\$88

### Choice of Duos

- Filet Mignon of Beef and Lobster **(market price)**
- Filet Mignon of Beef and Shrimp Scampi **(market price)**
- Filet Mignon of Beef and Halibut **(market price)**

### Desserts (Select One)

- White Chocolate Mousse Bomb with Balsamic Strawberries and Basil
- Black-Out Chocolate Cake with Cherries
- Trio - Chocolate Mousse Shooter, Banana Cream Tart, Raspberry Swirl Cheesecake
- Trio – Brulee Cheesecake, Key Lime Tart, Cappuccino Hazelnut Shooter
- Milk Chocolate Passion Torte and Blackberry Merlot Crumble
- Caramel Apple Cheesecake

++ Prices available through 12/31/16

A service charge of 22% of the total food and beverage revenue and 8.15% sales tax will be added to the final bill.

## Dinner Buffets

*Dinner Buffets are designed for Ninety Minutes of Service and a Minimum of 30 Guests  
All Dinner Buffets are served with Freshly Brewed Starbucks® Coffees and Tazo® Hot Teas*

### Lake Las Vegas Lobster Bake

#### Soup

New England Clam Chowder

#### ~Salads~

Grilled Marinated Asparagus and Roasted Peppers

Grilled Radicchio Panzanella Style

Classic Caesar Salad

#### ~Seafood~

Chilled Jumbo Shrimp with Creole Remoulade, European Cocktail Sauce

Seafood Ceviche

Steamed Black Mussels with Leeks and White Wine

#### ~From the Grill: ~

Grilled Canadian Lobster Tails with Drawn Butter

Grilled Angus New York Steaks

Jack Daniels Whisky Marinated Breast of Chicken with Papaya

#### ~Accompaniments~

Corn on the Cob

Seasonal Baby Vegetable Medley

Scallop Potatoes

Hearth Baked Breads and Butter

#### ~Dessert~

Dessert Tapas - A Display of Miniature Small Plate Desserts

\$135

### The Steak House

#### Salads

Classic Wedge Salad with Bleu Cheese, Bacon, Tomato and Red Onion  
Served with a Creamy Ranch Dressing

Lobster Chop Cobb Salad

Tomato and Red Onion Salad Served with Balsamic Vinaigrette

#### Entrées

Herb Roasted Salmon with Fingerling Potatoes and Champagne Cream Sauce

New York Strip Steak with Caramelized Onions and Leeks

Herb Roasted Chicken with Truffle Wild Mushrooms

#### Accompaniments

Creamed Spinach with Fried Onion

Grilled Citrus Marinated Asparagus

Truffled Macaroni and Cheese

Hearth Baked Breads and Butter

#### Desserts

Triple Chocolate Cheesecake

Carmel Macadamia Nut Torte

Black Forrest Cake

\$120

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## Dinner Buffets

*Dinner Buffets are designed for Ninety Minutes of Service and a Minimum of 30 Guests  
All Dinner Buffets are served with Freshly Brewed Starbucks® Coffees and Tazo® Hot Teas*

### The Ultimate Barbeque

#### ~Salads~

Chilled Mexican Street Corn  
Old Fashioned Potato Salad  
Vegetable Pasta Salad  
Cole Slaw  
White Bean Salad

#### ~Entrée~

Country Fried Chicken  
Filet Mignon  
Tangy BBQ Short Ribs  
Fresh Seasonal Fish

#### ~Accompaniments~

Poblano Chili  
Biscuits and Gravy  
Baked Potato  
Herbed Seasonal Squashes  
Corn Bread with Whipped Honey Butter

#### ~Desserts~

Double Decker Chocolate Fudge Cake  
Red Velvet Whoopie Pies  
Bread Pudding with Bourbon Caramel Sauce  
Sliced Watermelon  
\$92

### Westin Lake Las Vegas Dinner Buffet

#### ~Salads~

Hearts of Butter Lettuce with Tarragon Dressing  
Roasted Peppers and Buffalo Mozzarella  
Greek Salad with Peppers, Onions, Beets and Pepperoncini

#### ~Entrées~

Filet of Beef with Fingerling Potatoes  
Pistachio Crusted Fillet of Halibut with Lemon bur Blanc  
Breast of Chicken with Truffled Root Vegetables

#### ~Accompaniments~

French Green Beans with Spicy Walnuts  
Baked Ziti with Capers, Olives and Roasted Tomatoes  
Hearth Baked Breads and Butter

#### ~Desserts~

Chocolate Caramel Tart  
Strawberry Cheesecake  
Passion Fruit Yogurt Parfait  
\$120



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## Dinner Buffets

*Dinner Buffets are designed for Ninety Minutes of Service and a Minimum of 30 Guests  
All Dinner Buffets are served with Freshly Brewed Coffees and Teas*

### Tuscan Buffet

#### ~Salads~

Sliced Roma Tomatoes, Fresh Mozzarella with Olive Oil and Balsamic Vinegar  
Hearts of Romaine with Caesar Dressing  
Pasta Salad Primavera  
Fresh Sliced Fruit

#### ~Entrée~

Mushroom Ravioli with Porcini Cream Sauce  
Chicken Parmesan  
Sliced Steak Pizzaiola with Chianti Sauce  
Herb Crusted Cod with Sundried Tomatoes, Basil, Fresh Mozzarella and Risotto

#### ~Accompaniments~

Bread Sticks  
Focaccia

#### ~Desserts~

Tiramisu  
Lemon Ricotta Cheesecakes  
Raspberry Pistachio Tart  
Assorted Mini Biscotti  
\$89

### The Taste of the Islands

#### ~Salads~

Salinas Mixed Greens with White Balsamic Vinaigrette and Ranch Dressing  
Lomi Lomi Salad  
Island Coconut Cole Slaw  
Tropical Fruit Salad

#### ~Entrée~

Kalua Pulled Pork  
Huli Huli Chicken  
Lime Grilled Mahi Mahi

#### ~Accompaniments~

Shrimp Chow Mein  
Steamed Rice  
Stir Fry Vegetables  
Hawaiian Bread Sweet Rolls

#### ~Desserts~

Pineapple Upside Down Cake  
Mini Coconut Cream Pies  
Coco Puffs with Hawaiian Chantilly Cream  
Coconut Raspberry Macaroons  
\$95

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## Beverages

### The Hosted Bar

Charges are based on a per-drink basis reflecting the actual number of drinks consumed.

|                                     | <u>~Call~</u> | <u>~Premium~</u> |
|-------------------------------------|---------------|------------------|
| Liquors                             | \$9.00        | \$10.00          |
| Domestic Beer                       | \$7.00        | \$7.00           |
| Microbrew / Imported / Premium Beer | \$8.00        | \$9.00           |
| Wine by the Glass                   | \$9.00        | \$12.00          |
| Mineral Water/Juices / Soft Drinks  | \$5.00        | \$5.00           |
| Cordials                            | \$12.00       | \$12.00          |
| Champagne                           | \$9.00        | \$12.00          |

### Open Bar Packages

(Minimum of 50 Guests Required for Package Bars)

These packages include Full Bar Setups featuring our Call and Premium Collection, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Regular and Sparkling Mineral Waters, Juices and Mixers.

The packages are priced per person, for a specified period of time.

|                               | <u>~Call~</u> | <u>~Premium~</u> |
|-------------------------------|---------------|------------------|
| One Hour                      | \$25          | \$28             |
| Two Hours                     | \$32          | \$37             |
| Three Hours                   | \$39          | \$44             |
| Four Hours                    | \$46          | \$50             |
| *Additional Hour Added onsite | \$10          | \$15             |

### The Cash Bar

Guests purchase drinks individually. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of 22% service charge and 8.15% Nevada sales tax.

|                                     | <u>~Call~</u> | <u>~Premium~</u> |
|-------------------------------------|---------------|------------------|
| Liquors                             | \$9           | \$10             |
| Domestic Beer                       | \$7           | \$7              |
| Microbrew / Imported / Premium Beer | \$9           | \$9              |
| Wine by the Glass                   | \$10          | \$10             |
| Mineral Water/Juices                | \$5           | \$5              |
| Soft Drinks                         | \$4           | \$4              |
| Cordials                            | \$12          | \$12             |
| Champagne                           | \$9           | \$13             |

### Labor Charges

Bartenders are required per 100 people, at a charge of \$250.00 each up to four (4) hours

Cashiers are required for Cash Bars, at a charge of \$175.00 each for up to four (4) hours



++ Prices available through 12/31/16

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# Westin Lake Las Vegas Wine List

## SPARKLING WINES

|                                             |     |
|---------------------------------------------|-----|
| Domaine Chandon, Brut, Classic, CA          | 60  |
| Moet & Chandon, Imperial, Champagne, France | 110 |
| Veuve Clicquot, Brut, France                | 130 |
| Moet & Chandon, Dom-Perignon Brut           | 350 |
| Taittinger La Francaise, France             | 110 |
| Louis Roederrer, Brut, France               | 125 |
| Ruffino, Prosecco, Veneto, Italy            | 60  |

## WHITE WINES

|                                 |    |
|---------------------------------|----|
| Beringer, White Zinfandel, CA   | 40 |
| 14 Hands Hot To Trot            | 44 |
| Banfi Centine Rose              | 44 |
| Minuty, Cotes de Provence, Rose | 50 |
| Ruffino, Moscato, Italy         | 40 |

## CHARDONNAY

|                                        |    |
|----------------------------------------|----|
| Magnolia Grove, CA                     | 45 |
| Chateau St. Michelle, WA               | 55 |
| Sonoma-Cutrer, Russian River Ranch, CA | 64 |

## PINOT GRIGIO

|                     |    |
|---------------------|----|
| Italo Cescon, Italy | 48 |
| Stellina de Notte   | 44 |
| Santa Margherita    | 60 |

## SAUVIGNON BLANC

|                                               |    |
|-----------------------------------------------|----|
| Kim Crawford, New Zealand                     | 48 |
| Ferrari Carano, Fume Blanc, Sonoma Valley, CA | 52 |
| Echo Bay, New Zealand                         | 45 |
| Duckhorn Vineyards, Napa Valley, CA           | 84 |

## RIESLING

|            |    |
|------------|----|
| Anew       | 50 |
| Eroica, WA | 60 |

## RED WINES

### MERLOT

|                                          |     |
|------------------------------------------|-----|
| Cellar No 8, CA                          | 45  |
| Wild Horse, CA                           | 48  |
| Franciscan, Napa Valley, CA              | 64  |
| Frog's Leap, Rutherford, Napa Valley, CA | 81  |
| Twomey, Napa Valley, CA                  | 117 |

### RED BLEND

|                                       |     |
|---------------------------------------|-----|
| Buena Vista "The Count"               | 60  |
| Merryvale, Profile, Napa Valley, CA   | 250 |
| Quintessa Rutherford, Napa Valley, CA | 300 |
| Benzinger "Signaterra" Sonoma         | 145 |
| Ferrari Carano "Tresor", CA           | 150 |
| Opus One, Napa Valley, CA             | 400 |
| Dominus, Napa, CA                     | 300 |

## CABERNET SAUVIGNON

|                                  |     |
|----------------------------------|-----|
| Magnolia Grove, CA               | 45  |
| Napa Cellars, Napa Valley, CA    | 60  |
| Chateau Ste. Michelle, WA        | 55  |
| Sterling, Napa Valley, CA        | 68  |
| Franciscan, Napa Valley, CA      | 72  |
| Jordan, Sonoma                   | 125 |
| Groth Reserve, Napa              | 235 |
| BV Private Reserve, Napa         | 250 |
| Silver Oak, Alexander Valley, CA | 180 |

### PINOT NOIR

|                                  |     |
|----------------------------------|-----|
| Deloach, CA                      | 45  |
| Mac Murray Ranch, CA             | 56  |
| Vanishing Point, Napa Valley, CA | 64  |
| Flowers, CA                      | 105 |

### MALBEC

|                                  |    |
|----------------------------------|----|
| Alamos, Malbec Argentina         | 44 |
| Norton Privada Malbec, Argentina | 72 |
| Catena, Malbec, Argentina        | 52 |

++ Prices available through 12/31/16

A service charge of 22% of the total food and beverage revenue and 8.15% sales tax will be added to the final bill.

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