

THE WESTIN

LAKE LAS VEGAS
RESORT & SPA

Banquet Menus



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



Lakeside Breakfast

*Breakfasts are designed for Ninety Minutes of Service
Pastries, Fruit, and Juices are Not Transferable to Refreshment Breaks*

Fruits & Grains

Selection of Juices
Seasonal Fruit Salad
Assorted Cereals with Fat Free, 2%, and Whole Milk
Bakery Basket to Include Danish Pastries, Croissants and Muffins
Sweet Butter, Honey and Preserves
Freshly Brewed Coffees and Teas
\$22.00

Hearty Fruits & Grains

Selection of Juices
Assorted Whole Fruit and Sliced Seasonal Fruit Platter
Assorted Individual Yogurts with Granola
Assorted Cereals with Fat Free, 2%, and Whole Milk
Bakery Basket to Include Danish Pastries, Croissants and Muffins
Sweet Butter, Honey and Preserves
Black Forest Ham and Aged White Cheddar Ciabattini
Freshly Brewed Coffees and Teas
\$26.00

Breakfast Buffet (Minimum of 35 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
Mini Bagel Toasting Station with Plain, Smoked Salmon, Garden Vegetable and Seasonal Fruit
Cream Cheeses
Fluffy Scrambled Eggs
Breakfast Potatoes
Baked Seasonal Fruit Pancakes
Select Two Meat Options:
Hickory Smoked Bacon, Country Link Sausage, Turkey Sausage, Chicken Sausage and
Portuguese Sausage
Freshly Brewed Coffees and Teas
\$36.00

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Breakfast Enhancements

*Prices Based on Selection Being Added to Breakfast Displays
Pastries, Fruit, and Juices are Not Transferable to Refreshment Breaks
Enhancements must be ordered for the Entire Group*

Scrambled Eggs with Bacon and Breakfast Potatoes	\$8.00
Breakfast Flautas	\$7.00
Scrambled Eggs, Poblanos, Onions, Chorizo Sausage, Cheese and Salsa	
Flavored French Toast & Muffin Tops	\$7.00
Choose from Apple Cinnamon, Banana Chocolate Muffin, Orange Cranberry or Blueberry Almond Muffin served with Vermont Maple Syrup	
Breakfast Quiche	\$6.00
Artisan Quiches with Bacon, Gruyere and Fresh Spinach	
House Made Granola Parfait	\$4.50
Macerated Stone Fruits and Flavored Frozen Yogurt	
Breakfast Biscuit	\$7.00
Vermont White Cheddar Biscuit with Egg and Pork Sausage	
Canadian Bacon, Egg, and American Cheese on Challah	\$8.00
Ham and Havarti on Cheddar Brioche	\$7.00
Ham and Gruyere on Soft Pretzel Bread	\$7.00
Smoked Bacon, Egg and Cheddar Brioche	\$8.00
Roasted Vegetable, Egg White and Goat Cheese on Sourdough	\$8.00
Toaster Station with Assorted Bagels and Flavored Cream Cheeses	\$5.00
French Toast Patty Melt	\$7.00
Chicken Sandwiched between Walnut Raisin Cinnamon Swirl French Toast	
Traditional Omelet & Eggs to Order Station*	\$11.00
Mushrooms, Scallions, Roasted Peppers, Tomato, Asparagus, Spinach, Ham, Bacon, Sausage, Cheddar, Swiss & Smoked Salmon	

*Chef Attendant required per 75 guests- \$175.00 Chef Attendant Fee

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



Brunch Displays

*Brunch is designed for Ninety Minutes of Service
Pastries, Fruit, and Juices are Not Transferable to Refreshment Breaks*

Grand Brunch Buffet (Minimum of 35 Guests)

**Fresh Made Smoothie Station*

Orange Banana Smoothie with Cured Raspberries

~~~

*Individual Fruit Salad with Baby Mint*

Assorted Mini Muffins, Croissants and Fresh Baked Pastries

“Granola Tasters” with Almond Soy Milk

~~~

Steak & Eggs

Braised Short Rib, Crispy Potato, Poached Egg and Mushroom-Leek

~~~

*Country Scramble*

Chorizo, Potatoes, Bacon and Boursin Cheese

~~~

French Toast Patty Melt

Chicken Sandwiched Between Walnut Raisin Cinnamon Swirl French Toast

~~~

Braised Chicken Confit on Creamy Polenta with Truffle Brunoise

Sear Hake with Artichoke Ragoût

Sweet Potato Cannelloni with Walnuts, Leeks, Ricotta and Balsamic

~~~

Desserts

Pineapple Upside Down Bread Pudding

Chocolate Caramel Tort

Assorted Berries with Lemon Chiffon

Freshly Brewed Coffees and Teas

\$63.00

*Chef Attendant Fee: \$175.00 per Chef for Two Hours

Refreshing Enhancements

Sparkling Mimosa's \$9.00

Revitalizing Bloody Mary's \$9.00

Assorted Red Bull's \$6.00

Assorted Soft Drinks - \$4.75

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



All Day Coffee Breaks and Refreshments

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

Early

Seasonal Fresh Fruit Display	Petite \$150, Small \$250, Medium \$300, Large \$400
Assorted Turnovers	\$45.00 per Dozen
Assorted Danish Pastries	\$45.00 per Dozen
Assorted Muffins	\$45.00 per Dozen
Cinnamon Rolls	\$45.00 per Dozen
Assorted Scones	\$45.00 per Dozen
Freshly Baked Butter, Almond and Chocolate Croissants	\$48.00 per Dozen
Assorted Lemon, Banana and Marble Fruit Bread	\$44.00 per Dozen
Assorted Donuts	\$46.00 per Dozen
Fruit and Nut Strudel	\$46.00 per Dozen
Apple Carmel Crumb Cake	\$46.00 per Dozen
Individual Boxed Dry Cereal with Fat Free, 2% and Whole Milk	\$4.00 Each

Healthy

Whole Fresh Fruit	\$4.00 Each
Natural and Fruit Flavored Yogurts	\$4.00 Each
Fresh Bagels with a Variety of Flavored Cream Cheeses	\$48.00 per Dozen
Assorted Granola Bars	\$48.00 per Dozen
Assorted Energy Bars	\$48.00 per Dozen

Sweet

Afternoon Tea Cookies	\$24.00 per Dozen
Homemade Cookies	\$48.00 per Dozen
Chocolate Fudge Brownies	\$48.00 per Dozen
White and Dark Chocolate Dipped Strawberries	\$54.00 per Dozen
Assorted Biscotti	\$48.00 per Dozen
Assorted Chocolate Covered Rice Crispy Bars	\$48.00 per Dozen
Assorted Candy Bars	\$48.00 per Dozen

Salty

Individual Bags of Popcorn, Trail Mix, Potato Chips or Pretzels	\$4.00 Each
Chips & Salsa Bar with Three Fire Roasted Salsas & Pico de Gallo	\$50.00 per Bowl
Southwestern Trail Mix	\$30.00 per Pound
Pretzels	\$30.00 per Pound
Mixed Nuts	\$35.00 per Pound

Frozen

Assorted Frozen Ice Cream Candy Bars	\$78.00 per Dozen
Assorted Häagen-Dazs Ice Cream Bars	\$78.00 per Dozen
Assorted Frozen Fruit Bars	\$78.00 per Dozen

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

All Day Coffee Breaks and Refreshments

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

Continued...

Refresh

Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Teas	\$84.00 per Gallon
Selection of Juices	\$5.00 Each
Assorted Soft Drinks	\$4.75 Each
Perrier	\$4.75 Each
Starbucks Frappuccino	\$5.00 Each
Red Bull Energy Drink	\$6.00 Each
POWERade Sports Drink (Assorted Flavors)	\$5.00 Each
Smart Water	\$6.50 Each
Vitamin Water (Assorted Flavors)	\$6.50 Each
Fiji Water	\$5.50 Each
Nestle Bottled Water	\$4.75 Each
Assorted Snapple Iced Teas	\$5.00 Each



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



Composed Breaks

*Packaged Breaks are designed for 30 Minutes of Service and a Minimum of 35 Guests
Packaged Breaks Must be ordered for the Entire Group*

It's a Circus Out There (Attendant Required)

Freshly Popped Popcorn from Our Carts
Cheese Flavored Popcorn and Caramel Popcorn
Caramel Apples and Chocolate Dipped Apples
Candy Bars, Roasted Peanuts and Cracker Jacks
\$18.00

Does a Body Good

Crisp Vegetable Crudité with Dips, Whole Fresh Fruit,
Assorted Savory Snacks, Granola Bars and Energy Bars
Flavored Waters, Iced Teas and Vegetable Juices
\$18.00

Candy Store

A Variety of Retro and New Age Candies Including
Jolly Ranchers, Assorted Mini Chocolate Bars, Lollipops and Gummy Bears
Starbucks Frappuccino, Red Bull and POWERade
\$16.00

Apple Harvest

Apple Juice, Assorted Seasonal Apples,
Apple Turnovers and Apple-Cinnamon Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas
\$16.00

Think Like an Elephant

Giant Peanut Butter Cookies, Peanut Brittle, Bags of Peanuts,
Reese's Peanut Butter Cups and Peanut M&M's
Vitamin Water and Starbucks Frappuccino
\$17.00

Build Your Own Trail Mix

Start with Two Types of Granola and Customize with a Variety of "Mix-Ins"
Including Dried Fruits, Roasted Nuts, M&M's, Chocolate Chunks,
Candied Nuts, Oreos and Pistachios
\$15.00

Sweet and Salty

Buttered Popcorn with Cinnamon Sugar, Cheese and Garlic Salt
Salted Warm Pretzels with Spicy Brown Mustard
Warm Cinnamon Sugar Pretzels with Cream Cheese & Caramel Dipping Sauces
Freshly Squeezed Lemonade with Mint
Freshly Brewed Iced Tea
\$14

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Lunch Buffets

*Lunch Buffets are designed for Ninety Minutes of Service and a Minimum of 20 Guests
Desserts are Not Transferable to Refreshment Breaks*

The Deli Board

Soup

Chef's Hot Soup of the Day

~~~

#### Salads

Dill Baby Gold Potato Salad

Three Cabbage Cole Slaw

Macaroni Salad with Cheddar Cheese and Peas

~~~

Sliced New York Style Deli Meats

Oven Roasted Smoked Turkey

Honey Glazed Black Forest Ham

Rare Roasted Strip Loin of Beef

Cured Artisan Salamis

~~~

#### Accompaniments

Vermont White Cheddar, Gruyère, Swiss and Pepper Jack Cheeses

Sliced Tomatoes, Onions and Lettuce

Selection of Eclectic Spreads and Toppings

Hearth Baked Artisanal Breads

~~~

Desserts

Pineapple Upside Down Bread Pudding

Chocolate Brownie Pudding Glass

Raspberry S'mores

Freshly Brewed Coffee and Teas

Iced Tea

\$43.00 per Guest

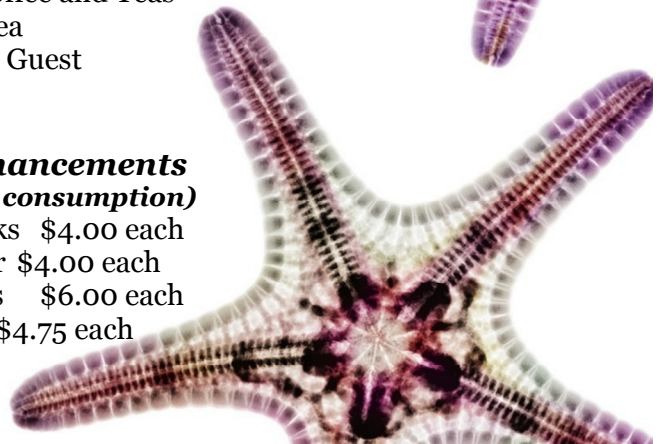
Refreshing Enhancements (charged based on consumption)

Assorted Soft Drinks \$4.00 each

Bottled Water \$4.00 each

Assorted Red Bull's \$6.00 each

Perrier \$4.75 each



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Lunch Buffets

*Lunch Buffets are designed for Ninety Minutes of Service and a Minimum of 20 Guests
Desserts are Not Transferable to Refreshment Breaks*

Italian

~Salads~

Italian Bread Salad with Cucumbers and Tomatoes
Marinated Cannelini Beans with Pancetta and Rapini
Hearts of Romaine with Caesar Dressing

~Selection of Entrées~

Roasted Breast of Chicken with Saltimbocca Ragoût and Porcini Cream
Shrimp Fra Diavolo with Creamy Polenta
Steak "Vesuvio" with Potatoes, Peppers, Onions, Peas and Lemon
Rigatoni Pillows Tossed with Garlic, Olive Oil, Plum Tomato, Pesto, Asparagus and Asiago Cheese

~Accompaniments~

Seared Italian Field Squash and Tomato Ragoût
Hearth Baked Breads

~Dessert~

Apricot Panna Cotta
Tiramisù Raspberry Trifle
Cream Puffs Filled with Ricotta Praline
Freshly Brewed Coffees and Teas
Iced Tea
\$48.00

Sandwiches and Such

~Salads~

Organic Mixed Greens and Garden Vegetables with Ranch Dressing, Oil and Vinegar
Marble Potato Salad with Stone Mustard Vinaigrette
Three Pasta Salad with Garlic Ricotta Dressing

~Mini's~

Corned Beef and Pastrami Ruben
Turkey and Stuffing with Cranberry Spread
Roast Beef with Creamy Horseradish Spread, Balsamic Onions and Mushrooms

~Medium's~

Vegetable "Fattoush" Wrap

~Extra Large~

New Orleans Style Muffaletta with Aged Salamis, Pickle and Olive Relishes
Crisp Green Pickles and Peppers with
Selection of Kettle Chips, Sun Chips and Other Favorites

~Desserts~

Chocolate Covered Cheesecake on a Stick
Coconut Mango Cookie Bar
Fresh Fruit with Crème Brûlée
Freshly Brewed Coffees and Teas
Iced Tea
\$48.00



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Lunch Buffets

*Lunch Buffets are designed for Ninety Minutes of Service and a Minimum of 20 Guests
Desserts are Not Transferable to Refreshment Breaks*

Mexican

~Salads~

Shrimp Salad, Chayote, Orange, Crunchy Jicama, and Cilantro with Cava Vinaigrette
Mexican Caesar Salad and Smoky Lime Dressing
Crispy Tortilla Chips with Pico de Gallo
Roasted Salsa, Fresh Tomatillo Salsa and Yellow Tomato Salsa

~Selection of Entrées~

Braised Pork with Green Chile Rajas, Black Beans and Pickled Red Onions
Beef Barbacoa Tacos Served with Warm Flour Tortillas
Chicken Adobo Enchiladas, Oaxaca Sauce and Melted Cheese

~Accompaniments~

Ancho Rice

~Desserts~

Coconut Flan
Chocolate Tres Leches
Bunoles
Freshly Brewed Coffee and Teas
Iced Tea
\$48.00

Comfort Foods

~Salads~

Iceberg Wedge and Romaine Hearts with Candied Nuts, Bleu Cheese Crumbles and Creamy Bleu Cheese Dressing
Tomato and Cucumber Salad with Red Onions and Cider Vinegar Carrot Salad

~Selection of Entrées~

Country Style Meatloaf with Onions and Mushrooms
Garlic Roasted Chicken with Peas and Carrots
Blackened Butterfish with Pineapple Relish
Sliced Roasted Porkloin Roasted Apples

~Accompaniments~

Macaroni and Cheese
Roasted Cauliflower
Hearth Baked Breads and Butter

~Desserts~

Carrot Cake Diamonds with Cream Cheese Icing
Apple Cranberry White Cheddar Cobbler
Cheesecake Topped Brownies
Freshly Brewed Coffee and Teas
Iced Tea
\$48.00

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Lunch Buffets

*Lunch Buffets are designed for Ninety Minutes of Service and a Minimum of 20 Guests
Desserts are Not Transferable to Refreshment Breaks*

Marssa

Menu Items from the Award Winning Kitchens of 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

~Selection of Entrées~

Orange Chicken with Caramelized Onions and Cilantro
Mongolian Beef Tenderloin with Scallions and Tinker Bell Peppers
Lau Lau Butterfish Steamed in Banana Leaves

~Accompaniments~

Steamed White Rice
Spicy Szechuan Eggplant

~Desserts~

Sake Dome with Raspberry Basil Syrup
Green Tea Bavaois with Passion Fruit, Strawberries and White Chocolate
Almond Sesame Seed Cookie Bars
Freshly Brewed Coffee and Teas
Iced Tea
\$50.00

Soup and Salad Buffet

~Soups~

Broccoli and White Cheddar
New Mexican Tortilla Broth
White Bean and Smoky Ham

~Salads~

Organic Field Greens with Oils, Vinegars and Condiments
California Turkey Cobb Salad with Buttermilk Bleu Cheese
Traditional Caesar Salad Bowl
Oriental Chicken Salad with Sesame-Peanut Dressing
Tomatoes and Buffalo Mozzarella with Aged Balsamic
Marinated Shrimp Greek Salad with Feta Cheese

~Accompaniments~

Hearth Baked Breads and Butter

~Desserts~

Caramel Apples
Homemade Granola Bars
Assorted Cookies and Bars
Banana Rice Pudding
Freshly Brewed Coffee and Teas
Iced Tea
\$48.00

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Box Lunches

Please select total of (3) options

All Box Lunches are accompanied with Whole Fruit, Individual Bag of Chips, Side Salad (Pasta or Potato) and Dessert (Chocolate Chip Cookie, Brownie or Rice Krispy Treat)

Smoked Turkey

with White Cheddar, Crispy Pancetta, Avocado Mayonnaise on Healthy Kaiser Roll

Black Forrest Ham

with Fontina, Violet Mustard Aioli on Walnut Raising Ficalle

Tuna Salad

stuffed with Tomatoes, Sprouts, and Cheddar Cheese

Black Angus Roast Beef

with Caramelized Onions, Chipotle Mayonnaise in a Mini French Baguette

Marinated Veggie Salad

Red & Yellow Tomatoes, Roasted Red Peppers, Sautéed Portobello Mushrooms, Roasted Eggplant, Sliced Red Onion, Kalamata Olives, and Crumbled Feta Cheese on a Bed of Chopped Romaine

Nicoise Salad

Albacore Tuna, Sliced Red Onion, Quartered Tomato Slices, an Egg Halved, Kalamata Olives, Petite Green Beans, On a Bed of Chopped Romaine,

Chicken Caesar Salad

Soy Nuts, Pea Shoots, Shaved Parmesan Cheese on a Bed of Chopped Romaine

\$35.00

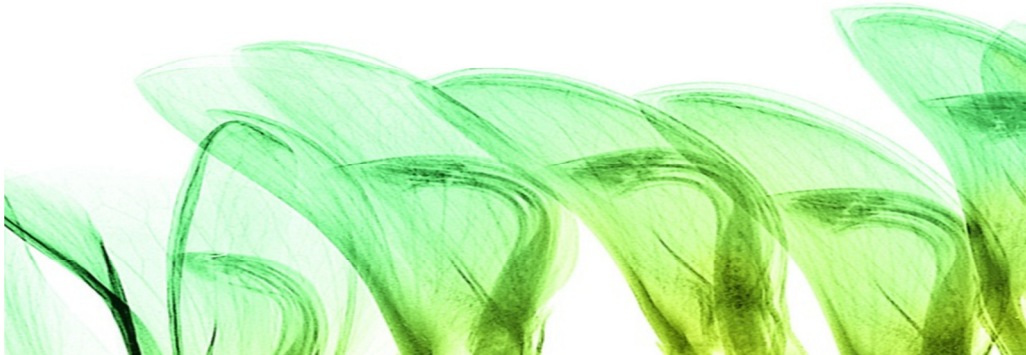
Refreshing Enhancements (charged based on consumption)

Assorted Soft Drinks \$4.00 each

Bottled Water \$4.00 each

Assorted Red Bull's \$6.00 each

Perrier \$4.75 each



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Build Your Own Plated Lunch

*All Menus are Served with Your Choice of Soup or Salad and Dessert,
Freshly Brewed Coffees, Iced Tea, Hot Teas, and Selection of Rolls and Butter*

Starters

(Select One)

Simple Organic Greens with Fennel, Radish, Pecans and Citrus Champagne Vinaigrette
Simple Caesar Salad with Soy Nuts, Shaved Reggiano and Sprouts
Iceberg Wedge with Radish, Watercress, Goat Bleu, Pancetta, Crème Fraîche, and Mustard Vinaigrette
Cream of Tomato Soup with Crème Fraîche and Croutons
Sweet Corn Chowder with Smoked Shrimp and Cilantro
Shrimp Cocktail in Gazpacho Water and Avocado Cream
Maryland Lump Crab Cake with Red Pepper and Sweet Corn Panna Cotta

Big Bowl Salad

(Select One as Your Entrée - \$38.00)

~New Age "Cobb Salad" with Chopped Salami, Ricotta Salata, Vegetables, and Sherry 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 and Caesar Dressing
~"Contemporary" Chef's Salad made with, Iceberg, Tomatoes, Egg, Ham, Turkey, Goat, Swiss, Cheddar and Sherry Vinaigrette

Entrée Selection

(Select One)

Braised Short Rib of Beef with Whisky Shallot Essence
Served with Mashed Potatoes and Seasonal Vegetables \$46.00

Chicken Two Ways, Breast and Confit of Chicken with White Bean Fennel Puree and Farmer's Market Vegetable Vinaigrette \$40.00

Tasmanian Salmon Artichokes Barigoule and Celeriac Puree \$42.00

Sweet Potato Cannelloni, Roasted Vegetables and Toasted Walnut \$39.00

Spinach and Wild Mushroom Cannelloni with Rustic Tomato Bruschetta \$39.00

Cork Screw Pasta with Forest Mushrooms, Oven Dried Tomatoes & Herbs \$38.00

*Add Roasted Chicken or Sautéed Shrimp Additional \$6.00 per Guest

*Add Seared Scallops Additional \$7.00 per Guest

Dessert Selection

(Select One)

Vanilla Berry Brûlé Trifle
Coconut Flan with Pineapple Confit
Lemon Cheesecake
Strawberry Shortcake
Passion Fruit Tiramisù
Chocolate Brownie Trifle



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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*

Southshore (Chef Required)

Tomatoes and Mozzarella with Old Vinegar and Olive Oil
Hearts of Romaine with Organic Popcorn and Parmesan Cheese
Baked Lobster Penne with Truffle Parmesan Cream
Baked Rigatoni Bolognese with Ricotta Cheese

Marssa

Oriental Salad with Char Siu Chicken and Yuzu Vinaigrette
Char Siu Pork with Soy Sauce, Roasted Peanuts and Cilantro
Spicy Beef Noodle Soup

Rick's Steak House (Chef Required)

Strip Loin with Mortared Garlic
Braised Short Rib with French Butter Puree and Truffle Ragoût
Frisée, Lardons, and Bleu Cheese Salad with Smoked Bacon Vinaigrette

Mo' Taqueria (Chef Required)

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

Northshore

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

Sandabar

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 and Tabasco Sauce

Pastries

An Assortment of Signature Desserts Including
Chocolate Sensation
Cappuccino Mousse
Strawberry Gelée with Lemon Cream
Mango Tiramisù
Assorted Mini Tarts and Petit Fours

~5 Stations \$140 per Guest~

~6 Stations \$150 per Guest~

~7 Stations \$175 per Guest~

Chef or Attendant Fee \$175.00 Each for Two Hours

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.





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	\$5.50 per Piece
Wasabi Spiced Cornets of Ahi Tuna Tartar	\$5.50 per Piece
Shrimp Louie Cocktail	\$6.50 per Piece
Antipasto on a Bamboo Stick	\$5.50 per Piece
Blackened Catfish Lettuce Cups with Red Pepper Aioli	\$6.00 per Piece

Selection of Warm Hors D'Oeuvres

Mini Kobe Burger with Cheddar and Roasted Shallot Jam	\$7.50 per Piece
New England Style Crab Cake with Remoulade	\$5.50 per Piece
Beef Satay with Chimichurri Sauce	\$6.50 per Piece
Chicken "Stick" with Curry Mango Chutney	\$6.50 per Piece
Spider Shrimp with Sweet Chili Sauce	\$7.00 per Piece
Lobster Corn Dogs with Mustard Aioli	\$7.50 per Piece
Red Wine Braised Short Rib on a Chive Biscuit	\$7.00 per Piece
Baked Tomato and Mozzarella Boule	\$5.50 per Piece
Mini Spinach and Artichoke Boule	\$5.50 per Piece

Selection of Specialty Cold Hors D'Oeuvres

Tuna Tataki with Mint and Ginger	\$6.00 per Piece
Beef Steak Tartar Sandwich with Capers, Micro Greens and Olive Oil	\$6.50 per Piece
Pear and Port	\$5.50 per Piece
Red Pepper and Hummus	\$5.00 per Piece
Prosciutto Melon	\$6.00 per Piece
Kalamata Olive "Cigars" with Tandori Slurry	\$6.00 per Piece
Shrimp Ceviche with Margarita Salt, Smoke Essence and Chipotle	\$6.50 per Piece

Selection of Specialty Warm Hors D'Oeuvres

Mac-N-Cheese	\$6.00 per Piece
Beef and Mushroom Skewer with Bleu Cheese Cream	\$7.00 per Piece
Falafel on a Stick with Lemon Tahini, Tomato and Olives	\$5.50 per Piece
Ultimate Grill Cheese	\$6.00 per Piece
Mini BLT with Pancetta, Micro Arugula and Tomato Confit	\$5.50 per Piece
Fish and Chips	\$7.50 per Piece
Five Spice Fire Cracker Shrimp with Roasted Garlic	\$7.00 per Piece

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



Reception Displays / Specialty Food Stations

*Stations are designed for Two Hours of Service and a Minimum of 35 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 (9 lbs.) \$350 Medium (14 lbs.) \$450 Large (20 lbs.) \$550

Culinary Cheese Shop

Display of Domestic and Imported Block Cheeses
All Choices Served with Walnut-Raisin Bread, Crackers,
Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts
Order Cheese by the Pound or Allow Our Chefs to Select a Variety of Cheeses for You
Small (10 lbs.) \$400 Medium (13 lbs.) \$500 Large (18 lbs.) \$600

Mediterranean Bar

A Sampling of Mediterranean Mezza Served with Pita and Lavosh
Hummus Bi Tahina with Olive Oil and Paprika
Baba Ghanoush with Pomegranate Seeds and Mint
Falafel with Tzatziki Sauce
Dolmades made with Stuffed Grape Leaves and Olive Oil
\$18.00

Italian Mozzarella “Bar” (Chef Required)

A Tasting of Fresh Mozzarella Cheeses Prepared in a Variety of Ways
Embellished with a Selection of Toppings to Include Olive Tapenade, Sweet Basil Pesto,
Garlic Aioli, Pickled Mushroom, Heirloom Tomato Relish and Artichoke Ragoût
\$16.00

“Queso Fundido” (Chef Required)

Colorful Earthenware 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
\$18.00

Seafood Extravaganza (Based on 4 Pieces per Guest)

Jumbo Red Shrimp, Sweet Alaskan Crab, Fresh Water Oysters on the Half Shell,
Maine Lobster Tails and Marinated Mussels Served with Horseradish, Cocktail Sauce, Cognac
Louise Dressing, Whole Grain Mustard, Remoulade, Lemon and Tabasco Sauce
\$27.00

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
\$18.00

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Reception Displays / Specialty Food Stations

*Stations are designed for Two Hours of Service and a Minimum of 35 Guests
Stations must be ordered for The Entire Group*

Baked Pasta (Chef Required)

Each Pasta is Individually Baked and Topped with Artisan Cheeses

~Please Select Two~

Pennette with Italian Sausage and Roasted Peppers

Smoked Chicken and Ricotta Rigatoni

Mini Cheese Ravioli with Mushroom Pesto Alfredo

Ziti with Lobster, Tomato and Mascarpone

Mushroom Tortellini with Wild Porcini Cream

Truffled Macaroni and Cheese

\$18.00

California Pizza Station (Chef Required)

Please Select Four

~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

\$18.00

Carving Stations (Chef Required)

All Carving Stations are served with a Selection of Artisan Breads & Meat Portions are based on 6 Ounces per Guest

~Herb Roasted Tenderloin of Beef,

Caramelized Onion Polenta, Mortared Garlic and Creamy Horseradish \$25.00 per Guest

~Peppercorn Roasted Strip Loin of Beef,

Potato Mushroom Ragoût and Creamy Horseradish \$20.00 per Guest

~Pineapple (Citrus) Braised Bone-In Ham,

Golden Raisin Corn Pudding and Onion Shallot Jam \$16.00 per Guest

~Smoked Turkey Breast,

Corn Bread Stuffing and Gingered Cranberry Marmalade \$15.00 per Guest

Carving Studios (Two Chefs Required)

Meat Portions are based on 4 Ounces per Guest

~Braised Short Rib with Creamy Polenta and Root Vegetable Hash

\$20.00 per Guest

~Chicken Confit with French Potato Puree and Braised Vegetables

\$16.00 per Guest

~Asian Slow Braised Pork Buns with Cucumber, Cilantro, Hoisin and Crispy Noodles

\$17.00 per Guest

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



Tempting Desserts

*Stations are designed for Two Hours of Service and a Minimum of 35 Guests
Stations Must be Ordered for the Entire Group*

The Italian Dessert Table

Marinated Berries in Frangelico with Sabayon
Pistachio Financier
Assorted Biscotti
Chocolate Strawberry Mascarpone in a Glass
Apricot Almond Panettone
Chocolate Gianduja Cake with Chocolate Meringue
Freshly Brewed Coffee and Teas
\$20.00

Hot Dessert “Mini’s” From Our Oven (Chef Required)

Served with Vanilla Ice Cream or Assorted Crème Anglaise

Please Select Three:

Peach Cobbler
Blueberry Cobbler
Cherry Cobbler
Vanilla Bread Pudding
Pumpkin Bread Pudding
Milk Chocolate Bread Pudding
\$12.00

Crème Brûlée Station (Chef Required)

Watch Our Chef Play with “Fire” and Ignite your Favorite Crème Brûlée!

Please Select Three:

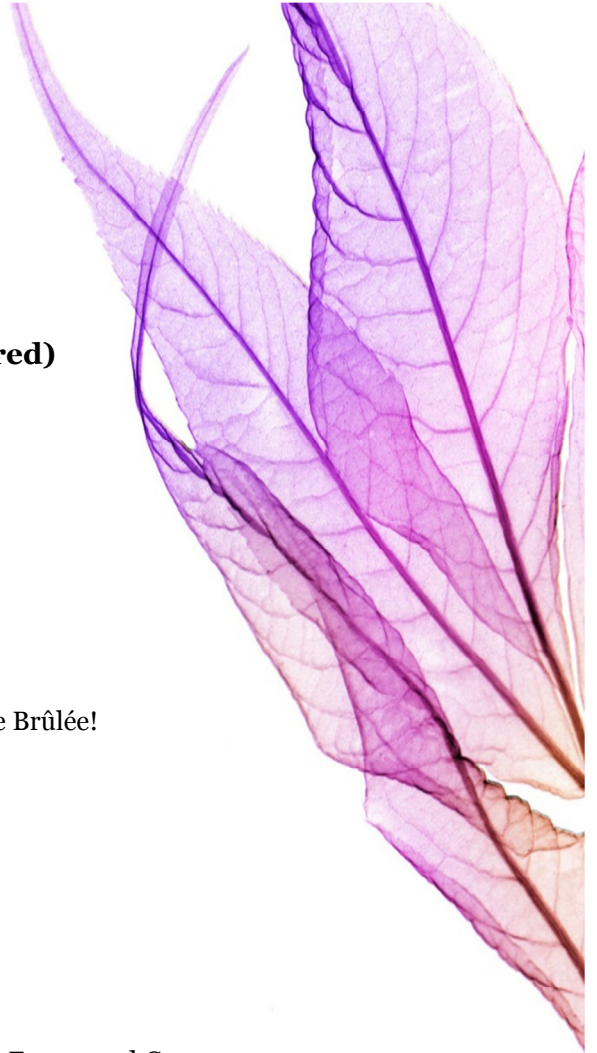
Vanilla
Pistachio
Raspberry Chocolate
Cappuccino
Praline
Orange
\$15.00

“Ridiculous Crustless Pie!” (Chef Required)

Your Favorite Pies Served in a Glass and Finished with Flavored Foams and Creams

Please Select Three:

Lemon Meringue
Apple
Chocolate Turtle
Boston Cream Oreo
Key Lime
Pumpkin
Peach Melba
\$13.00



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Tempting Desserts

*Stations are designed for Two Hours of Service and a Minimum of 35 Guests
Stations must be ordered for the Entire Group*

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
\$12.00 per Guest

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
\$10.00 per Guest

Dessert Enhancements

Custom Dessert Logos \$5.00 per Guest

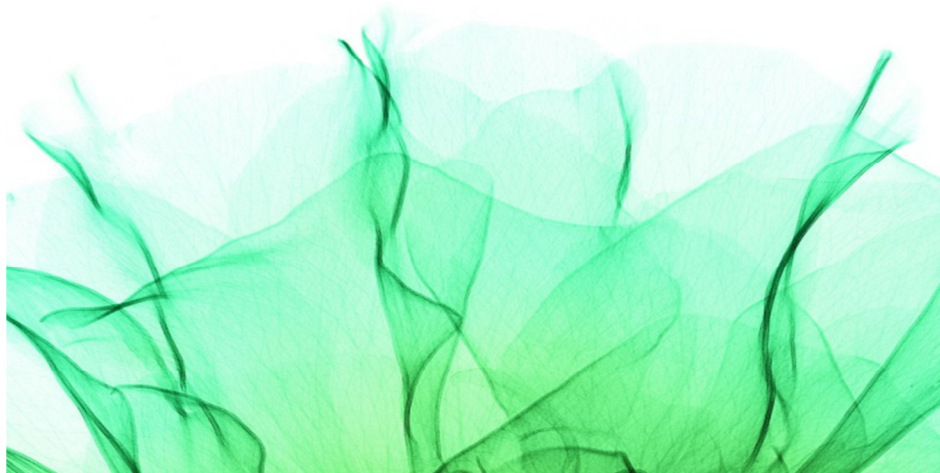
Assorted Petit Fours \$54.00 per Dozen

Strawberries Covered in White and Dark Chocolate \$54.00 per Dozen

Assorted French and Italian Pastries \$60.00 per Dozen

Fresh Fruit Covered in White and Dark Chocolate
Melon, Pineapple, Grapes and Mango \$54.00 per Dozen

Freshly Brewed Coffee, Decaffeinated Coffee or Assortment of Teas \$84.00 per Gallon



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Composed Receptions

Stations are designed for Two Hours of Service and a Minimum of 50 Guests

Elvis Theme Party – “The Kings Favorites”

Rockabilly Passed Hors D’Oeuvres

Mini “Corn Dogs”
Chicken Sausage and Traditional Frankfurter
Mango Mustard and Hickory Ketchup

“Johnny Be Good”
Chicken Pot Pie

“Love Me Tender” Chicken Lollipops
White Truffle Parmesan Fondue
Falafel Lollipops
Cucumber Yogurt

Rock and Roll

Salad on The “Rocks”
Fish and Chips
With Appropriate Dipping Sauce

“Viva Las Vegas” BBQ

Portobello Sliders
Finger lick’ in Good Pork BBQ Ribs
Crispy Waffle Fries with Hickory Ketchup

“A Hunk of Burning Love”

Salt Crusted Dry Aged Strip Loin Pot Roast
Onions, Mushrooms and Petite Carrots

“Blue Suede Shoe” Ice Cream Float Shooters

Root Beer
Cream Soda
Orange Crush
Black Cherry Cola
Served with Unique Toppings and Infusions

The “Kings” Signature Sandwich

Nutella and Smashed Banana “Toast”

\$120.00 per Guest



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Composed Receptions

Stations are designed for Two Hours of Service and a Minimum of 50 Guests

The Ultimate BBQ

Just skewing around, everything is on a stick so you don't get your finger sticky!

Hickory Smoked Short Ribs, basted with Devils Spit BBQ Sauce
BQ Chicken Skewers with a Coconut Curry Glaze
Pork Tenderloin Skewers with Basil Chimichurri
Australian Lobster Sate with Mango Mojo

~Between the Bread~

All your Favorites Flavors Twisted

Patty Melt Sliders
with Boursin Cheese, Velveeta and Caramelized Onions

Mini BLT
Apple Wood Smoked Bacon, Micro Arugula and Tomato Confit

The Ultimate Grilled Cheese
Boursin, Cheddar and Provolone Cheese Rolled and Grilled

Crunchy
Combos, Kettle chips, Wasabi Peas, Corn nuts and Takis

~All American Short Cake Bar~

Blueberry Shortcake with lemon Cream and Buttermilk Biscuit
Balsamic Strawberry Shortcake with Mascarpone Cream
Chocolate Banana Shortcake with cinnamon Biscuit
Vanilla Yogurt Ice Cream
Pistachio Ice Cream

\$95.00 per Guest



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Plated Dinners

All Plated Dinners are Served with Freshly Brewed Coffees and Teas, Rolls and Butter

Starters

(Select One)

Roasted Artichokes with Organic Field Greens, Red Onion, Tomatoes, Aged Sherry Vinaigrette and Shaved Ricotta

Classical Caesar Salad with Soy Nuts, Warm Parmesan Crouton and Shaved Reggiano

Simple Greens with Sustainable Farm Vegetables

Tomato Mozzarella with White Balsamic and Wild Arugula

Shrimp and Saffron Couscous with Mint Raita and Tomato Oil

New Age Greek Salad with Marinated Feta

Roasted Pears and Figs with Butter Lettuce, Bleu Cheese, Aged Sherry Vinaigrette and Pecans

Entrées

(Select One)

Chicken “two ways” with Broccolini and Snap Pea Puree \$69.00

Mushroom Crusted Beef and Short Rib, Ratatouille and Butter Potatoes \$88.00

Seabass with Tomato Tartine, Spinach, and Pinenut Pancetta Relish \$82.00

Mediterranean Lentil Cake with Roasted Peppers,
Haricot Fennel Salad and Basil Tofu \$68.00

Roasted Halibut and Lobster Cannelloni with
Seasonal Vegetables and Tarragon Beurre Monte \$86.00

Roasted Strip loin of Beef with Warm Fingerling Potato Salad
and Forest Mushrooms \$92.00

Braised Short Rib and Lobster Ragoût with Market Vegetables \$99.00

Grilled Filet of Beef and Shrimp Scampi with Butter Whipped Potatoes \$98.00

Desserts

(Select One)

White Chocolate Mousse Strawberry Balsamic

Banana Gianduja Cream Gâteaux

Black out Chocolate with Black Cherries

Duo of Passion Milk Chocolate and Pineapple Mascarpone

Panna Cotta Raspberry Mint

Americana Sweet Trilogy of Banana Cream Pie,

Raspberry Cheesecake, and Chocolate Trifle



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Dinner Buffets

Dinner Buffets are designed for Ninety Minutes of Service and a Minimum of 50 Guests

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

Lemon Wedges and Tabasco Sauce (Based on 4 pieces per person)

~From the Grill: ~

Grilled Canadian Lobster Tails with Drawn Butter

Grilled Angus New York Steaks

Mesquite Marinated Breast of Chicken

~Accompaniments~

Corn on the Cob

Seasonal Baby Vegetable Medley

Mashed Potato Bar

Potato Selections: Yukon Gold, Peruvian Purple

Cheese Selections: Crème Fraiche, Chives, Stilton, Manchego

Toppings: Double Smoked Bacon, Rock Shrimp, Wild Mushrooms,

Maître d' Hotel Butter, Roasted Corn, Cippolini Onions

Hearth Baked Breads and Butter

~Dessert~

Dessert Tapas - A Display of Miniature Small Plate Desserts

Freshly Brewed Coffees and Teas

\$130 per guest

“The Steak House”

Salads

Classic Wedge Salad with Bleu Cheese, Bacon, Tomatoes, and Red Onions

Served with a Creamy Ranch Dressing

Lobster Chop Cobb Salad

Tomato and Red Onion Salad Served with Balsamic Vinaigrette

Entrées

Herb Roasted Salmon with Peanut Fingerling Potatoes and a Dill Cream Sauce

Strip Loin Steaks with Caramelized Onions and Leeks

Herb Roasted Chicken with Truffle Wild Mushrooms

Accompaniments

Wild Mushroom Bread Pudding

Grilled Citrus Marinated Asparagus

Truffle Macaroni and Cheese

Hearth Baked Breads and Butter

Desserts

Trio of Chocolate Mousse

Pistachio Bars with Dried Fruits

Caramel Tart with Macadamia Nuts

Freshly Brewed Coffees and Teas

\$95.00 per Guest

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Dinner Buffets

Dinner Buffets are designed for Ninety Minutes of Service and a Minimum of 50 Guests

Texas BBQ and Tailgating

“Touchdown” Snacks

Peanuts in the Shell
Dallas Jailhouse Chili Spiced Popcorn

Finger Licking Good

Slow Smoked Baby Back Ribs
Crunchy Chicken Tender and “BBQ” Chips
Smoked Corn in the Husk

Texas BBQ “Draft Picks” Tailgate Favorites

Kobe Sliders
Tangy BBQ Short Rib on Texas Toast
Vegetarian Sloppy Joe

“Texans” Chili Dogs

All Beef Hot Dogs Smother in Chili or “Naked”
Cowboy Chili

“Fajita” on a Stick

Spicy Steak, Adobo Chicken and Veggies Sticks
Smother with Peppers and Onions
Guacamole and Pico de Gallo

Just the Skins

Crispy Potato Peels in a paper cone loaded with Sour Cream, Bacon, and Chives

“The Final Score”

Armadillo Cookies
Whoopie Pies
Caramel Brownies
Cheesecakes on a Stick
\$85 per Guest

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
Fennel Crusted Filet of Halibut with Lemon Shallot Velouté
Braised Confit 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 Soufflé
Mango Cheesecake with Coconut Anglaise
Freshly Brewed Coffees and Teas
\$85.00 per Guest



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Beverages

The Hosted Bar

Full Bar Setups, featuring our Grand Vizier's, Sultan's or Ali Baba's beverages are included in the package. Charges are based on a per-drink basis reflecting the actual number of drinks consumed.

	<u>~The Sultan's~</u>	<u>~The Grand Vizier's~</u>
Liquors	\$8.25	\$9.75
Domestic Beer	\$5.25	\$5.25
Microbrew / Imported / Premium Beer	\$6.00	\$6.00
The Grand Vizier's Wine by the glass	\$8.00	\$9.00
Mineral Water/Juices / Soft Drinks	\$4.75	\$4.75
Cordials	\$10.00	\$10.00
Champagne	\$9.00	\$10.00

Open Bar Packages

(Minimum of 50 Guests Required for Package Bars)

These packages include Full Bar Setups featuring our Grand Vizier's or Sultan's 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>~The Sultan's~</u>	<u>~The Grand Vizier's~</u>
One Hour	\$24	\$28
Two Hour	\$31.50	\$37
Each Additional Hour	\$6.50	\$8

The Cash Bar

This Package includes a Full Bar Setup, featuring our luxury, premium or select beverages. 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>~The Sultan's~</u>	<u>~The Grand Vizier's~</u>
Liquors	\$9	\$10
Domestic Beer	\$6	\$6
Microbrew / Imported / Premium Beer	\$7	\$7
The Grand Vizier's Wine by the glass	\$9	\$10
Mineral Water/Juices	\$5	\$5
Soft Drinks	\$4	\$4
Cordials	\$12	\$12
The Grand Vizier's Champagne	\$9	\$10

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

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Beverages

The Sultan's Beverage Collection

Smirnoff Vodka
Beefeater's Gin
Cruzan Rum
Sauza Silver Tequilla
Johnny Walker Red Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Beringer White Zinfandel
Century Cellars BV Chardonnay
Placido Pinot Grigio
Canyon Road Cabernet
Glass Mountain Merlot
Kenwood Yuluppa "Champagne"

The Viziers's Liquor Collection

Absolut Vodka
Bombay Sapphire Gin
Bacardi Rum
Jose Cuervo Silver Tequila
Johnny Walker Black Scotch
Jack Daniels
Crown Royal Whiskey
Magnolia Grove Chardonnay
Bollini Pinot Grigio
Magnolia Grove Cabernet
Cellar No 8 Merlot
Deloach Pinot Noir
Chandon Brut Classic

The Beer Collection

Corona
Heineken
Sam Adams
Bud Light
Budweiser
St. Pauli – non-alcoholic beer



++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

EVENT POLICIES

Food and Beverage

The State of Nevada regulates the sale and service of all alcoholic beverages. The Hotel is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages can be brought into the Hotel for a banquet function. All Food and Beverage is subject to 22% service charge and applicable taxes.

All prices in this menu listing are subject to a service charge of 16% of the total food and beverage revenue will be added to the final bill. This service charge will be provided to wait/staff employees, service employees and/or service bartenders. No other fees or charges, other than the service charge above, shall be considered a tip, gratuity or service charge for any employee. An administrative fee of 6% of the total food and beverage revenue, and applicable taxes will be added to the final bill. The administrative fee and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, delivery fee, carving fee, A/V fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and is not property of the employee(s) providing service to you.

Packages do not include vendor meals; please consult your Catering Manager for recommendations and pricing.

Bartenders are required one (1) per 100 people, at a charge of \$250 each up to five (5) hours. No individual shots will be serviced from the bar.

Menu Selection and Pricing

To ensure every detail is handled in a professional manner, the Hotel requires that your menu selections and specific details be finalized a minimum of three (3) weeks prior to your function.

The pricing contained within the enclosed wedding package is current and subject to change without notice.

Setup Times

The Hotel allows for one and a half (1½) hours of setup between functions. If the client wishes to have more time to set up, the Hotel must be advised when booking the functions. Additional rental charges may apply.

Decorations & Signage

All decorations and signage must be pre-approved by the Resort. Candles must be enclosed entirely, no open or tapered candles.

Noise Curfew

We have a curfew of 10 p.m. for all outdoor functions.

Parking

We offer the following parking rates: Self: Complimentary Valet: \$8 Overnight Valet: \$15

Outside Vendors

In the event the services of a vendor, other than those approved by the Hotel, are contracted, it will be agreed that the Client will incur any and all liability on behalf of the selected vendor and will compensate the Hotel for any loss or damages incurred through the action of the vendor(s) and their designated agents. Proof of insurance is required

++ Prices available through 12/31/16

A service charge of 16% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 6% of the total food and beverage revenue and applicable taxes will be added to the final bill. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.