



**SAM'S
TOWN**
HOTEL & GAMBLING HALL, LAS VEGAS

CATERING MENU



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While you may select from any of these chef-crafted menus, our team is happy to custom tailor the perfect menu to fit your guests' dietary needs, tastes and styles

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Prices do not include a taxable service charge of 21% and applicable taxes. Items and prices are subject to change.

*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked



FOOD & BEVERAGE POLICIES

CATERING GENERAL GUIDELINES

All event requirements are due to your Catering representative no later than forty-five (45) days prior to your function. Catering office must receive signed Banquet Event Order(s) and Estimated Banquet Check(s) no less than thirty (30) days prior to the event.

Tax-exempt organizations must furnish a valid certificate of exemption to Catering office thirty (30) days prior to event.

A 21% service charge and current Nevada sales tax will be added to all applicable charges.

Buffet designed to last 1½ hours.

No food or beverages will be permitted into banquet space from outside premises.

Food or beverages cannot be removed from the banquet facilities.

GUARANTEES

Your guaranteed guest count is due at time of contract. Your Guaranteed Guest Count is the lowest number of guests you know will be attending your event. After this number is given, it cannot be lowered, but may be increased. An updated guest count is due at fourteen (14) days prior to your event, and a final count at seven (7) days prior to your event.

LABOR FEES

\$150 Bartender fee will apply per bartender.

\$200 Labor fee will apply per Chef attendant.

\$100 Day of labor reset fee

A notation of “++” means tax and service charge apply.

ADDITIONAL FEES

Corkage fees of bottles of wine and champagne are subjected to a \$20.00 per person service charge.

Outside vendor cakes/cupcakes are subject to a \$3 per person service charge

PAYMENTS

Payments shall be made in advance of function in which deposit is required at the time of signing the contract and an additional payment will be required before the event.

The Banquet Event Order (BEO) outlines all goods and services ordered by the client. Client's signature is required on the BEO and represents an agreement and approval. All banquet checks presented prior to final billing are subject to audit and may vary from final invoiced banquet checks.

SPECIAL DIETS

Our banquet culinary team can accommodate the following common food allergies with advance notice of fourteen (14) days:

Wheat/Gluten Free GF, Dairy Free/Lactose Intolerant, Vegetarian/Vegan V/VG

PLATED MENUS

For all plated menus served with multiple entrée choices, all guests must be served the same salad, starch, and dessert course.

Guarantee of each entrée selection is due to Catering Manager at least fourteen (14) business days prior to event.

Guest entrée selection must be identified on place card provided by host.



BREAKFAST & BRUNCH

CONTINENTAL & LIGHT BREAKFAST BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

CLASSICAL CONTINENTAL 20

- Croissants, assorted muffins and Danish pastries
- Butter, assorted jellies
- Small fruit tray
- Orange and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee, tea
- Add yogurt with granola 2pp
- Add fruit 4pp
- Add bagel with cream cheese 2pp

PLATED BREAKFASTS

Minimum 50 guests. Priced per guest.

Your guests will arrive to find assorted pastries with butter and assorted jellies, orange and cranberry juices, freshly brewed Sam's Town signature coffee, decaf and tea. Entrées are then served by our experienced banquet staff.

CHILAQUILES 25

- Scrambled eggs with your choice of chorizo, sausage or bacon, tortilla chips, cheddar cheese and red sauce, topped with sour cream

ALL AMERICAN 25

- Scrambled eggs with your choice of sausage links, or hickory-smoked bacon, served with hash brown potatoes and biscuits with assorted jellies

STEAK & EGGS 35

- Grilled steak with scrambled eggs, hash brown potatoes and biscuits with assorted jellies



BREAKFAST & BRUNCH

FULL BREAKFAST BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

THE CLASSIC 35

- Fresh cut fruit 🌾 🌿
- Fluffy scrambled eggs* or veggie scrambled eggs
- Hickory-smoked bacon or breakfast sausage
- Breakfast potatoes
- Assorted breakfast pastries
- Orange and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and tea

BAJA BREAKFAST 35

- Fresh cut fruit 🌾 🌿
- Chorizo with eggs
- Refried beans 🌾
- Flour and corn tortillas
- Fresh salsa bar 🌾 🌿
- Assorted breakfast pastries
- Orange and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and tea

SOUTHERN MORNING 45

- Fresh fruit 🌾 🌿
- Fluffy scrambled eggs
- Southern fried chicken
- Homestyle waffles
- Biscuits and country gravy
- Cheddar cheese grits
- Assorted breakfast pastries
- Butter and assorted jellies
- Orange and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



LUNCH

LUNCH BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

CAFÉ AMERICANO 31

- Mixed field greens with assorted dressings  
- Pasta salad   or potato salad 
- Grilled chicken breast  or grilled hamburgers
- Assorted chips
- Sliced cheddar and Swiss, mustards, ketchup and mayonnaise
- Burger buns, green leaf lettuce, deli pickles, sliced tomatoes and red onions  





Dessert

Chef's sweet table with cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

SAM'S DELI 35

- Mixed greens with dressings
- Creamy coleslaw   or potato salad  
- Sliced deli meat display to include: honey smoked ham, fresh roast turkey and genoa salami
- Green leaf lettuce, deli pickles, sliced tomatoes and red onions
- Swiss, cheddar and provolone
- Mustards, creamy horseradish and mayonnaise
- White, wheat, sourdough and marble rye bread, hoagie roll

Dessert

Chef's sweet table with cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



LUNCH

LUNCH BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

SOUTH OF THE BORDER 37

Mixed greens with assorted dressings 🌾 🌿

Crisp tortilla chips 🌾 🌿

Salsa bar with pico de gallo, salsa, and jalapeños 🌾 🌿

Spanish rice

Refried beans 🌾

Flour and corn tortillas

Choice of Two:

Fajita-style chicken

Taco-seasoned ground beef* 🌾

Cheese enchiladas

Dessert

Assorted churros or mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

PASTA PRIMA 37

Mixed greens with assorted dressings 🌾 🌿 or pasta salad

Chef's selection of fresh vegetables

Garlic bread or assorted rolls

Choice of Two:

Chicken parmesan

Cod française with lemon caper butter sauce

Pasta with Bolognese sauce

Dessert

Mini tiramisu, cannoli and éclairs

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



LUNCH

BOXED LUNCH

Priced per guest. Minimum 20 guests.

BOX LUNCHES 25

Choice of One: (Includes a piece of whole fresh fruit, individual bag of chips and a cookie)

- Roast beef and cheddar sandwich
- Turkey and swiss sandwich
- Chicken salad and provolone sandwich
- Ham and cheddar sandwich
- Mixed green salad

PLATED LUNCH

Priced per guest. Minimum 20 guests.

PLATED LUNCHES

Choice of One:

- Mixed greens with assorted dressings
- Classic caesar salad

Choice of One:

- Pasta Primavera 25
 - Seasoned vegetable, alfredo sauce
- Chicken Marsala 32
 - Sauteed chicken breast, wild mushroom & marsala wine sauce, roasted potatoes, chef's choice of vegetable
- Trout 35
 - Rice pilaf, chef's choice of vegetable



GLUTEN FREE



VEGETARIAN



DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

FOOD FOR THOUGHT 47

Tossed garden salad or creamy cucumber and roasted red pepper salad

Chef's fresh vegetable selection 🌱🍃

Vegetable rice pilaf or oven-roasted herbed potatoes 🌱🍃

Assorted dinner rolls and butter

Choice of Two:

Chicken marsala

Pork loin

Salmon in lemon butter 🌱

Dessert

Chef's sweet table with assorted cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

CONSTANTINO 47

Vegetable medley

Garlic bread or focaccia

Choice of One:

Classic caesar salad

House salad with Italian inspired toppings and dressings

Choice of Two:

Chicken piccata

Chicken milanese

Chicken parmesan

Italian sausage and peppers

Vegetable or meat lasagna

Choice of One:

Bow tie pasta with marinara

Cavatappi pasta with alfredo sauce

Dessert

Chef's sweet table with cannoli and tiramisu

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



DINNER



DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

BUBBA'S BBQ 49

Tossed garden salad with assorted dressings  
 Country potato salad   or creamy coleslaw  
 Potato wedges  
 Assorted dinner rolls and butter

Choice of Two:

Mesquite-smoked pork ribs
 Barbecued atlantic salmon 
 Rotisserie chicken 

Dessert

Chef's sweet table with cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

MAUI 45

Tossed garden salad
 Sticky rice and rolls
 Choice of Two:
 Pork roast
 Kahlua pork
 Chicken passion fruit
 Chicken katsu
 Huli huli chicken
 Oven baked salmon *additional 5
 Tempura shrimp *additional 5

Choice of Two:

Steamed cabbage
 Pineapple coleslaw
 Green beans
 Bahama vegetable
 Vegetable medley

Choice of Three:

Coffee - regular and decaf
 Lemonade
 Iced tea
 Fruit punch

Dessert

Chef's dessert table



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VEGETARIAN



DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

CALIENTE SAM'S TOWN 55

Baja-style tossed salad with tomato, cucumber, red onion or garden salad 🌾 🌿

Salsa bar with pico de gallo, salsa, and jalapeños 🌾 🌿

Flour and corn tortillas

Tortilla chips 🌾

Nacho-style cheese sauce

Spanish rice

Refried beans

Guacamole 🌾 🌿

Choice of Two:

Carne asada* 🌾

Carnitas 🌾

Cheese enchiladas

Dessert

Chef's sweet table with assorted desserts and churros

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

FORTUNE COOKIE 45

Asian tossed salad with assorted dressings 🌾 🌿 or sesame cucumber and red onion salad 🌾 🌿

Kung pao chicken

Sweet and sour pork

Stir-fried vegetables

Choice of Two:

Chow mein

Fried rice

Steamed rice

Dessert

Fortune cookies and assorted mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



DINNER

THREE-COURSE PLATED DINNER

Minimum 50 guests. Priced per guest.

SAGEBRUSH

Chef selection of vegetables

Classic caesar salad or house garden salad with assorted dressings  

Choice of One:

Blackened salmon filet with creole sauce 60

Spinach and cheese stuffed chicken breast with cilantro cream sauce 55

Six ounce filet with demi glace 70

Shrimp scampi and 12 oz. ribeye steak 75

Pasta primavera 50

Choice of One:

Rice pilaf

Mashed potatoes

Roasted potatoes

Dessert

Assorted desserts

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



MEETINGS

MEETING BREAK PACKAGES

Minimum 20 guests. Priced per guest.

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge.

THE GOLDFIELD 32

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks

Breakfast

Fresh whole fruit  

Croissants, muffins and Danish pastries

Butter and assorted jellies

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and tea

Orange and cranberry juices

Mid-Morning Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and tea, assorted Pepsi brand soft drinks and Sam's Town bottled water

Afternoon Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and tea, assorted Pepsi brand soft drinks and Sam's Town bottled water

Freshly-baked cookies and brownies



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VEGETARIAN



MEETINGS

SNACKS

Danish, croissant, donut or muffin selections (per dozen)	30
Assorted bagels & cream cheese (per dozen)	37
Assortment of open-faced or finger sandwiches (per dozen)	35
Seasonal whole fresh fruit (per piece)	3
Jumbo cookies (per dozen)	36
Lemon/marble pound cake (per dozen slices)	36
Rice Krispy treats (per dozen)	30
Fudge brownies (per dozen)	32
Assorted candy bars (each)	4
Assorted ice cream bars (each)	5
Assortment of energy/granola bars (each)	4
Assorted deluxe mixed nuts (per pound)	35
Individual bags of chips	4
Kettle chips or tortilla chips (per bowl, serves 12)	28
Freshly popped popcorn (per bowl, serves 25)	24



MEETINGS

REFRESHMENTS

Freshly brewed Sam’s Town signature coffee, regular or decaffeinated (per gallon)	45
Iced tea, fruit punch or lemonade	45
Cranberry, apple and pineapple juices (per quart)	18
Orange and cranberry juices (per quart)	24
Assorted Pepsi brand soft drinks (each)	4
Sam’s Town bottled water (each)	3





PARTY


QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.


SWEET MOMENTS 65

California field green salad with assorted dressings or traditional caesar salad
Traditional Mexican rice
Ranchero beans or refried beans
Flour and corn tortillas

Choice of Two:

Spicy shrimp and avocado ceviche 
Fresh tortilla chips and nacho cheese sauce
Salsa bar with pico de gallo, salsa, guacamole, jalapenos and sour cream

Choice of Two:

Carne asada* 
Chicken mole
Pork carnitas
Cheese enchiladas

Beverages

Freshly brewed Sam's Town signature coffee, decaf, tea, lemonade and soft drinks

Desserts

Flan
Assorted churros with chocolate and strawberry dipping sauces

Included in the Reception Package

Head table or sweetheart table for the guest of honor
Traditional banquet set up with round tables
Fine china, glassware and serving pieces and choice of complimentary linens
Choice of colored sash
Dance floor
Gift table, guest book table, cake table and DJ table



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VEGETARIAN



PARTY

QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

PRINCESS PARTY 60

Salsa bar with pico de gallo, salsa, tomatillo salsa, tortilla chips, nacho cheese sauce, jalapenos and sour cream


Spicy shrimp and avocado ceviche  

Spanish rice

Refried beans 

Flour and corn tortillas

Choice of Two:

Carne asada* 

Carnitas 

Chicken strips

Cheese enchiladas 

Beverages

Freshly brewed Sam's Town signature coffee, decaf, tea, fruit punch and lemonade

Desserts

Sheet cake

Included in the Reception Package

Head table or sweetheart table for the guest of honor

Traditional banquet set up with round tables

Fine china, glassware, serving pieces and choice of complimentary linens

Dance floor

Gift table, guest book table and DJ table



GLUTEN FREE



VEGETARIAN



PARTY

QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

COTILLION 45

- Spanish rice
- Refried beans
- Flour and corn tortillas
- Tortilla chips and nacho cheese sauce

Choice of Two:

- Chicken fajitas
- Pork carnitas
- Cheese enchiladas

Dessert

- Churros

Beverages

- Freshly brewed Sam's Town signature coffee, decaf, tea, and lemonade

Included in the Reception Package

- Head table or sweetheart table for the guest of honor
- Traditional banquet set up with round tables fine china, glassware, serving pieces and choice of complimentary linens
- Dance floor
- Gift table, guest book table and DJ table



GLUTEN FREE



VEGETARIAN



WEDDING

WEDDINGS & CELEBRATIONS

Take the first steps of your future together in the intimate and lovely surroundings of the Sam's Town Hotel & Casino. Plan your celebration with ease and style knowing that the Sam's Town staff is here for you every step of the way.

THE CEREMONY

Our banquet rooms and observation deck provide unique settings for an unforgettable day. Included in the package:

- Half-hour ceremony
- Theater-style seating
- Wedding arbor that your florist can decorate with you in mind
- Microphone
- Indoor ceremonies
- Outdoor patio ceremonies
- Half-hour wedding rehearsal; date and time upon availability

THE RECEPTION

Your wedding celebration will take place in one of our elegant and perfect reception rooms. Minimum 50 guests.

Included in the reception package:

- Four-hour reception
- Classic buttercream cake by Universal Bakery
- Head table or sweetheart table for the bride and groom
- Traditional banquet set up with reception rounds
- Fine china, glassware, serving pieces and choice of complimentary white, ivory or black linens
- Dance floor
- Gift table, guest book table and cake table
- Traditional champagne toast

THE PLANNING

The Sam's Town Sales & Catering staff have a prepared list of the finest florists, officiants, entertaining DJs, fun-filled photo booths and décor professionals to help you with preparation for your unforgettable day.

THE ATRIUM

- 5 - 50 people
- Complimentary bottle of sparkling wine
- White wedding arch
- Banquet chairs
- Minister fee is an additional charge. Officiate information available



WEDDING

WEDDING BUFFET SERVICE

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

GOLDEN BRUNCH 75

Served by 2:00pm

- Assorted muffins and danish pastries
- Scrambled eggs
- Scalloped potatoes
- Assorted mini desserts
- Cranberry and orange juices
- Freshly brewed Sam's Town signature coffee, decaf coffee, tea and iced tea
- Sparkling wine is served to toast

Choice of Three:

- Seasonal fruit
- Field greens salad with strawberries, almonds and blue cheese crumbs, with choice of dressings
- Shrimp with cocktail sauce
- Tomato, cucumber and pickled red onion salad
- Yogurt parfait bar with granola, berries, and honey

Choice of Three:

- Sliced prime rib
- Hickory smoked bacon
- Breakfast sausage links
- Atlantic salmon

Wedding Cake

Your choice of flavors from our bakery

*\$200 carving fee for uniformed chef



WEDDING

WEDDING BUFFET SERVICE

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

THE PERFECT DAY 85

Mixed greens with dressings or caesar salad
Seasonal fruit tray
Rice pilaf
Freshly whipped potatoes
Chef's selection of sautéed vegetables
Rolls and butter

Choice of Two:

Grilled rib-eye steak with wild mushroom demi-glace*
Chicken breast angelo
Seared salmon with lemon butter

Freshly brewed Sam's Town signature coffee, decaf, tea, iced tea and lemonade
Sparkling wine is served to toast

Wedding Cake

Your choice of flavors from our bakery

Dessert

Chef's sweet table



RECEPTION

HORS D'OEUVRES

Priced per piece. Minimum of 100 per item.

HOT

Louisiana crab cake	4
Pork potsticker	3
Swedish meatball	2
Sesame chicken sate	3
Vegetable egg roll	2.50
Cajun chicken skewer	3
Sausage in a blanket	2.50
Mini beef wellington	5

COLD

Boursin cheese and roasted garlic on crustini	2.25
Tomato and olive bruschetta	2.25
Cocktail shrimp	4.50



RECEPTION

COLD DISPLAYS

GARDEN VEGETABLE PLATTER

Broccoli, carrot, cherry tomato, celery, cucumber and squash served with house-made ranch, onion and red wine mustard dips

Small | Serves 25 - 35 | 150

Medium | Serves 50 - 70 | 220

Large | Serves 100 - 125 | 275

FRESHLY SLICED FRUIT, MELON AND BERRY DISPLAY

Small | Serves 25 - 35 | 290

Medium | Serves 50 - 70 | 320

Large | Serves 100 - 125 | 375

IMPORTED AND DOMESTIC CHEESE DISPLAY

With fresh grapes, berries, specialty mustards, artisan bread and crackers

Small | Serves 25 - 35 | 275

Medium | Serves 50 - 70 | 375

Large | Serves 100 - 125 | 475

CHARCUTERIE BOARD

Display of assorted meats, cheeses, fruit with assorted crackers

Small | Serves 25 - 35 | 300

Medium | Serves 50 - 70 | 450

Large | Serves 100 - 125 | 600



RECEPTION

RECEPTION STATIONS

Choose one or more to enhance a dinner menu

THE CARVING BOARD (Uniformed chef attendant)*

Slow-roasted prime rib*	475 Serves 35
Boneless turkey breast	300 Serves 35
Bourbon-glazed ham	325 Serves 45
Pork loin	200 Serves 25
Whole roasted suckling pig	Market price Serves 30
To include mini rolls, sauces, flavored mayonnaise and mustards	

*\$200 carving fee for uniformed chef



BAR

OPEN WINE & BEER BAR - HOURLY*

A limited stocked bar featuring domestic and import beer as well as a selection of rosé, reds, whites and a sparkling wine, priced per person for an allotted amount of time

ONE HOUR	18
TWO HOURS	22
THREE HOURS	26
FOUR HOURS	35
FIVE HOURS	40

OPEN BAR - HOURLY*

A fully stocked bar featuring our call or premium beverages, priced per person for an allotted amount of time. Hourly bars do not include cognacs or cordials

ONE HOUR	22 call brands 25 premium brands
TWO HOURS	27 call brands 30 premium brands
THREE HOURS	35 call brands 40 premium brands
FOUR HOURS	45 call brands 50 premium brands
FIVE HOURS	50 call brands 55 premium brands

*\$150 bartender fee per bar. One bartender per 100 guests.



BAR

OPEN BAR - CONSUMPTION*

A fully stocked bar featuring your choice of premium or call selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Prices do not include the service charge or Nevada state sales tax. Minimum purchase of \$250

CALL BRAND COCKTAILS	9.00
PREMIUM COCKTAILS	12.00
ULTRA PREMIUM COCKTAILS	14.00
WINES BY THE GLASS	8.00
DOMESTIC BEER	6.00
IMPORTED BEER	8.00
SOFT DRINKS	4.00
JUICES	5.00
MINERAL WATERS	3.00
CORDIALS, COGNAC & PORTS	13.00
SAM'S TOWN BOTTLED WATER	3.00

CASH BAR*

A fully stocked bar featuring premium or call selections of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixer. Bartenders use a 1¼ ounce jigger for all standard drinks. Cash bar prices are inclusive of service charge and Nevada state sales tax. Minimum of \$300

CALL BRAND COCKTAILS	11.00
PREMIUM COCKTAILS	13.00
ULTRA COCKTAILS	15.00
WINE BY THE GLASS	8.00
DOMESTIC BEER	7.00
IMPORTED BEER	8.00
SOFT DRINKS/JUICES	3.50
MINERAL WATERS	3.50
CORDIALS, COGNACS, PORTS	12.00
SAM'S TOWN BOTTLED WATER	3.00

*\$150 bartender fee per bar. One bartender per 100 guests.



BAR

BEVERAGES

CALL LIQUOR BRANDS (subject to availability)

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Sauza Silver Tequila

PREMIUM LIQUOR BRANDS (subject to availability)

Titos Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Johnny Walker Red Scotch, Bacardi Rum, Rumhaven Coconut Rum, Cazadores Blanco Tequila

CORDIALS & COGNACS (subject to availability)

Baileys, Grand Marnier, Sambuca, Kahlúa, Frangelico, Amaretto Disaronno, Courvoisier, Chambord

WINES BY THE GLASS

Wind & Grace Chardonnay, Cabernet Sauvignon, Gambino Prosecco, 14 Hands Merlot, Chateau St. Michelle Riesling

DOMESTIC BEER

Coors, Coors Light, Miller Lite, O'Doul's, Blue Moon, unless otherwise requested

IMPORTED BEER

Heineken, Corona, Modelo, unless otherwise requested

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, ginger ale, club soda, tonic water

JUICES

Orange, grapefruit, cranberry and pineapple

MINERAL WATERS

Panna & Pellegrino water

SAM'S TOWN®

HOTEL & GAMBLING HALL, LAS VEGAS

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