

CATERING MENUS



GOLDEN NUGGET CASINO, HOTEL & MARINA



Thank you for selecting the Golden Nugget Atlantic City for your catering needs. It is our goal to provide you and your guests with creative menus and friendly service that will exceed your expectations. Should you desire, our Executive Chef would be happy to create a custom menu to suite your personal tastes, budget or theme of the events.

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MORNING MEETING STARTERS

BREAKFAST SELECTIONS INCLUDE:

Freshly Brewed Coffee

Decaffeinated Coffee

Assorted Hot Teas

CONTINENTAL BREAKFAST

Chilled Orange, Grapefruit & Cranberry Juice

Oven Fresh Fruit Danish & Muffins

Sweet Butter & Fruit Preserves

\$15.00

EXECUTIVE CONTINENTAL

Chilled Orange, Grapefruit & Cranberry Juice

Seasonal Fruit & Assorted Berries

Chilled Assorted Flavored Yogurts & Granola Topping

Assorted Bagels with Flavored Cream Cheeses (Regular, Lox & Strawberry)

Oven Fresh Muffins & Breakfast Breads

Sweet Butter & Fruit Preserves

\$18.50

BREAKFAST SANDWICHES

Chilled Orange, Grapefruit & Cranberry Juice

Seasonal Fruit & Assorted Berries

Assorted Hot Breakfast Sandwiches

Oven Fresh Fruit Danish & Muffins

Sweet Butter & Fruit Preserves

\$20.00

PLATED BREAKFAST

BREAKFAST SELECTIONS INCLUDE:

Assorted Fruit Juices
Oven Fresh Croissants, Muffins & Danish
Sweet Butter & Fruit Preserves
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Hot Teas

HEARTY BREAKFAST

Farm Fresh Scrambled Eggs
Golden Malted Waffle with Maple Syrup & Sweet Butter
Applewood Smoked Bacon
Home Style Breakfast Potatoes
\$24.00

THE GOLDEN NUGGET

Yogurt Parfaits with Granola Topping
Cinnamon Raisin French Toast with Maple Syrup & Sweet Butter
Country Sausage
Home Style Breakfast Potatoes
\$23.00

BUFFET BREAKFAST

ALL AMERICAN BREAKFAST

Assorted Chilled Fruit Juices

Seasonal Fruit & Assorted Berries

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon & Country Sausage

Home Style Breakfast Potatoes

Assorted Mini Bagels

Sweet Butter & Flavored Cream Cheeses

Regular, Lox & Strawberry

Fresh Brewed Coffee, Decaffeinated Coffee,

Assorted Teas & Iced Tea

\$28.00

BREAKFAST MENU ENHANCEMENTS

ACTION STATIONS

Chef Attendant \$150.00

OMELET STATION

Farm Fresh Eggs, Egg Whites & Egg Beaters
Mushrooms, Sweet Onions, Peppers, Tomatoes, Wisconsin Cheddar Cheese
Lox, Country Sausage, Bacon & Smoked Virginia Ham

\$12.00

CARVING STATION

Baked Virginia Ham \$10.00

OR

Slow Roasted NY Strip, Au Jus \$13.00

OATMEAL BAR

Whole Grain Oatmeal
Cream of Wheat
Brown Sugar
Dried Fruits & Berries
Maple Syrup

\$6.00

PARFAIT BAR

Vanilla Yogurt
Seasonal Fruit
Granola
Assorted Berries & Melba Sauce

\$10.00

BREAKFAST MENU ENHANCEMENTS

BEVERAGES

Freshly Brewed Coffee.....	\$ 52.00 gallon
Decaffeinated Coffee.....	\$ 52.00 gallon
Assorted Hot Teas.....	\$ 52.00 gallon
Florida Orange Juice & Grapefruit Juice.....	\$ 20.00 quart
Tomato Juice/Lemon Wedges & Tabasco Sauce.....	\$ 20.00 quart
Snapple Iced Teas/Lemonade.....	\$ 5.00 each
Vitamin Water.....	\$ 5.00 each
Vita Coco Coconut Water.....	\$ 6.00 each
Bottled Spring Water.....	\$ 4.00 each
Assorted Soft & Diet Drinks.....	\$ 4.00 each
Red Bull Energy Drinks (Regular, Sugar Free).....	\$ 7.00 each

GRAB & GO

Granola Bars.....	\$ 35.00 dozen
Individual Greek Yogurt.....	\$ 52.00 dozen
Ice Cream Bars.....	\$ 48.00 dozen
Assorted Italian Water Ice.....	\$ 48.00 dozen
Salt Water Taffy.....	\$ 18.00 pound
Individual Bags of Potato Chips, Pretzels.....	\$ 30.00 dozen
Cracker Jacks Caramel Corn.....	\$ 36.00 dozen
Candy Bars.....	\$ 36.00 dozen
Whole Seasonal Fruit.....	\$ 3.00 each
Mixed Nuts.....	\$ 25.00 bowl
Tortilla Chips, Pretzels & Potato Chips.....	\$ 20.00 pound
French Onion Dip, Ranch Dip or Salsa.....	\$ 15.00 bowl
Box Lunch.....	\$ 20.00 each
<i>Assorted Deli Sandwiches, Potato Chips, Giant Chocolate Chip Cookie & Whole Piece of Fruit</i>	

FROM THE BAKERY

FRESHLY MADE

Freshly Baked Danish, Cinnamon Buns, Croissants or Muffins.....	\$38.00 dozen
Assorted Doughnuts.....	\$38.00 dozen
Coffee Crumb Cake or Banana Bread.....	\$36.00 loaf
Assortment of Bagels, Flavored Cream Cheeses..... (Regular, Lox & Strawberry)	\$48.00 dozen
Assorted Breakfast Sandwiches.....	\$75.00 dozen
Assorted Baked Cookies.....	\$36.00 dozen
Assorted Brownies & Blondies.....	\$36.00 dozen
Philadelphia Soft Pretzels.....	\$30.00 dozen
Assorted Gourmet Cupcakes.....	\$48.00 dozen

MORNING BREAKS

COFFEE BREAK

Freshly Brewed Coffee

Decaffeinated Coffee & Assorted Hot Teas

Appropriate Condiments

\$6.50

MILK & COOKIES

Chocolate Chip Cookies

Brownies & Blondies

Milk

Chocolate Milk

Freshly Brewed Coffee

Decaffeinated Coffee & Assorted Hot Teas

\$14.00

BUFFET LUNCHEONS

EXECUTIVE LUNCH

Minimum 25 Guests

Soup Du Jour

Tossed Garden Salad

Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

A Variety of Wraps & Gourmet Sandwiches on Artisan Breads

Grilled Vegetable Wraps

Pickled Relish Tray

Potato Chips

Seasonal Fruit & Assorted Berries

Baked Brownies, Blondies, & Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

\$34.00

BUFFET LUNCHEONS

PHILLY BUFFET

Minimum 25 Guests

Caesar Salad

Grilled Vegetable Wraps

Chicken & Beef Cheesesteak

Garnished with Fried Onions

Sliced Tomato & Shredded Lettuce

American & Provolone Cheese

Seasoned Fries

Cheese Whiz

Sub Rolls

Philadelphia Soft Pretzels

Brownies, Blondies, & Assorted Fresh Baked Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

\$38.00

BUFFET LUNCHEONS

AMERICAN CLASSIC BUFFET

Minimum 35 Guests

Tossed Garden Salad

Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

Country Fried Chicken

Hickory Smoked Beef Brisket with Bourbon Barbeque Sauce

Baked Macaroni & Cheese

Chef's Choice of Vegetables

Rolls & Butter

Cheese Cake

Fruit Toppings & Chocolate Sauce

Baked Chocolate Chip & Oatmeal Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

\$40.00

BUFFET LUNCHEONS

ITALIAN BUFFET

Minimum 35 Guests

Caesar Salad

Italian Pasta Salad

Tuscan Panzanella Salad

Boneless Breast of Chicken Cacciatore

Meatballs Marinara

Baked Rigatoni

Sautéed Green Beans in Garlic & Oil

Rolls & Butter

Fresh Sliced Seasonal Fruit & Berries

Mini Cannoli

Assorted Italian Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

\$39.00

BUFFET LUNCHEONS

HEALTHY BUFFET

Garden Salad Bar

Romaine Hearts, Baby Arugula, Vine-Ripened Tomatoes, Peppers, Cucumbers, Carrots, Red Onion, Shredded Cheese, Artichoke Hearts, Berries, Mushrooms, Dried Fruit, Sunflower Seeds, Croutons, Dressings & Vinaigrettes

Grilled Vegetable Salad & White Bean Hummus Trio

Sea Salt & Olive Oil Baked Pita Chips & Assorted Flat Breads

Ginger Marinated Breast of Chicken

with Stir Fry Bok Choy & Julienne Carrots

Herb Crusted Atlantic Cod

on Bed of Wilted Spinach with Balsamic Vinaigrette

Whole Wheat Pasta

Sautéed Grape Tomatoes, Broccoli Rabe & Wild Mushrooms

Infused Extra Virgin Olive Oil

Roasted Vegetables

Wild Rice Medley

Yogurt Parfait

Granola Topping

Sliced Pound Cake

Fresh Berry Compote

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

\$42.00

BUFFET LUNCHEONS

BOARDWALK BUFFET

Mediterranean Salad

Fresh Baked Pita Chips

Ducktown's Italian Subs

Grilled Vegetable Wraps

Assorted Boardwalk Pizzas

All Beef Hot Dogs

with Sauerkraut, Chopped Onion, Relish, Mustard & Ketchup

Fresh Baked Rolls

Meatball Sandwiches

with Grated Parmesan & Red Pepper Flakes

Fresh Baked Rolls

Crispy French Fries

Salt Water Taffy & Cracker Jacks

Old Fashioned Ice Cream Sundae Bar

(Server Attendant)

Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce, Strawberry Sauce,

Butterscotch Sauce, Whipped Cream & Cherries

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$42.00

BUFFET LUNCHEONS

SOUP, SALAD & SANDWICH BUFFET

Duo of Signature Soups

Chicken Noodle & Soup Du Jour

Garden Salad Bar

Romaine Hearts, Baby Spinach, Vine-Ripened Tomatoes, Sliced Cucumbers, Carrots, Red Onion, Shredded Cheese, Sliced Mushrooms, Smoked Bacon & Hard Boiled Eggs, Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

Gourmet Wraps, Sandwiches & Italian Hoagies

Pickled Relish Tray

Grilled Reuben

Lean Corned Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing

Jewish Rye Bread

Golden Nugget Signature Lump Crab Cake

Rosemary & Garlic Crusted Grilled Chicken Breast

Roasted Peppers and Onions

Hearth Baked Rolls, Mustard, Mayonnaise, Cocktail Sauce & Tartar Sauce

Crispy French Fries

Pastry Chef's Selection of Assorted Cakes, Brownies & Blondies

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$44.00

PLATED LUNCH OPTIONS

SALAD

Select One

Chilled Caesar Salad

Croutons, Grated Parmesan Cheese, Assorted Field Greens, Grape Tomato, English Cucumber, Artichoke Hearts, White Balsamic Vinaigrette

Tossed Garden Salad

Baby Bibb Lettuce, Crisp Mesclun Greens, Vine Ripened Tomato, English Cucumber, Classic Ranch Dressing

The Classic Wedge

Iceberg, Tomato, Crumbled Bacon, Blue Cheese Dressing

ENTRÉE

Select One

Served with Chef's selection of Potato, Rice or Pasta & Seasonal Vegetable

Seared Breast of Chicken

Spinach, Tomato Concasse & Lemon Basil Sauce...\$33

Chicken Francaise

Lemon Butter Caper Sauce...\$33

Braised Chicken Hunter Style

Tomatoes, Onion, Garlic, Mushrooms & White Wine...\$34

Baked Atlantic Flounder

Parmesan Bread Crumbs, Olive Oil & Brown Butter Sauce...\$36

Chicken Marsala

Marsala Mushroom Demi...\$33

Pan Seared Salmon

Tomatoes, Spinach & Champagne Vinaigrette...\$36

Pan Seared Jumbo Lump Crab Cake

Sauce Remoulade...\$40

Hickory Smoked Beef Brisket

Bourbon Barbeque Sauce...\$37

Braised Boneless Short Ribs...\$40

DESSERTS

Select One

Chocolate Mousse Torte

Creamy Cheesecake

Tiramisu

Peanut Butter Mousse Torte

Warm Apple Tart

Carrot Cake

AFTERNOON BREAK

SUNDAE BAR

Server Attendant

Old Fashioned Ice Cream Sundaes

*Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce, Butterscotch Sauce, Strawberry Sauce,
Whipped Cream & Maraschino Cherries*

\$16.00

PHILLY FUN BREAK

Philadelphia Soft Pretzels

Yellow Mustard

Italian Market Water Ice

Assorted Philadelphia Snack Cakes

Stewart's Root Beer & Cream Soda

\$15.00

THE INTERMISSION

Movie Theater Popcorn

Assorted Candies

Ice Cream Novelty Bars

Assorted Soft & Diet Drinks

\$15.00

ALL DAY BREAK PACKAGE

8 Hours

AM BREAK

Assorted Mini Bagels

Sweet Butter & Flavored Cream Cheeses

Regular, Lox & Strawberry

Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Hot Tea

PM BREAK

Freshly Baked Cookies

Banana Bread & Coffee Cake

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Hot Teas

\$30.00

Specialty breaks are for a maximum of 30 minutes. Prices are subject to 6.625% tax and 20% gratuity.

BUFFET DINNER

SALAD BAR

Garden Salad Bar

Romaine Hearts, Baby Spinach, Mesclun Greens, Vine-Ripened Tomatoes, Cucumbers, Carrots, Red Onion, Shredded Cheese, Mushrooms, Smoked Bacon, Croutons, Hard Boiled Eggs, Dressings & Vinaigrettes

Key West Seafood Salad

Lime, Cilantro & Mango

Grilled Vegetable Salad

Lemon Thyme Vinaigrette

Caprese Salad

Balsamic Reduction

ENTREE SELECTION

Select One of Each

Chicken

Fish

Pasta

Entrées include Seasonal Vegetables & Herb Roasted Potatoes

CARVING STATION

1 Chef Carver \$150.00 per 100 Guests

Select One

Slow Roasted Prime Rib of Beef

Natural Au Jus

\$10.00 Additional per person

NY Sirloin

Au Poivre

\$10.00 Additional per person

Tenderloin of Beef

Merlot Reduction & Bernaise Sauce

\$18.00 Additional per person

DESSERT

Pastry Chef's Selection of Assorted Flavored Mousse, Cakes, Pastries,

Parfaits, Fancy Cookies and Petit Fours

Sliced Fresh Fruit with Strawberry Yogurt Dipping Sauce

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

BUFFET DINNER

CHICKEN

Select One

Chicken Abruze

Artichokes, Roasted Red Pepper, Mushrooms, Plum Tomato & Marsala Wine

Chicken Francaise

Lemon Caper Butter Sauce

Boneless Breast of Chicken

Sautéed Spinach, Tomato Concasse, Pinot Grigio Reduction

Chicken Della Nona

Pomodoro, Roasted Garlic, Buffalo Mozzarella

FISH/SEAFOOD

Select One

Atlantic Flounder Florentine

Lemon Essence

Hibachi Salmon, Stir Fry Vegetables & Jasmine Rice

Miso Glaze

Seafood Cioppino

Mussels, Clams, Shrimp, Scallops, Market Fish, White Wine, Garlic, Roma Tomatoes

Herb Crusted King Cod

on Bed of Wilted Spinach, Champagne Fumed

SIGNATURE PASTAS

Select One

Mezze Rigatoni

Pancetta, Asparagus, Vodka Rosa Sauce

Cavatelli Pasta Primavera

Extra Virgin Olive Oil & Sweet Basil

Three Cheese Tortellini

Pomodoro Sauce

Penne Sorrentino

Eggplant, Broccoli Rabe, Sweet Sausage, Roast Pepper, Light Garlic Broth

Cavatappia Bolognese

\$72.00

PLATED DINNERS

Plated dinner selections include soup or salad, chef's choice of seasonal vegetable & chef's selection of potato, rice or pasta, artisan breads, house made dessert, & freshly brewed coffees & assorted hot teas.

CHILLED APPETIZERS

Jumbo Shrimp Cocktail

\$15.00

Cold Antipasto Plate

Buffalo Mozzarella

Tomato Basil Cured Meats Provolone

Marinated Mushrooms

Roasted Peppers & Marinated Olives

\$12.00

HOT APPETIZERS

Wild Mushroom Ravioli

Light Truffle Cream Sauce

\$11.00

3 Cheese Tortellini

Classic Pomodoro Sauce

\$10.00

CHOICE OF SOUP OR SALAD

Select One

Wild Mushroom Bisque

Dry Sack Sherry

New England Clam Chowder

Italian Wedding Soup

Traditional Caesar

Parmesan Cheese & Croutons

Spinach Salad

*Red Onion, Crumbled Bacon, Hard Boiled Eggs,
Tomatoes, Sweet & Sour Vinaigrette*

Assorted Field Greens

*Tomato Carpaccio, Crispy Pancetta, Pinenuts,
Artichokes, Lemon Basil Vinaigrette*

Caprese

*Vine-Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil,
Field Greens, Balsamic Drizzle*

Steakhouse Wedge

*Iceberg Lettuce, Heirloom Tomato,
Crispy Bacon, Bleu Cheese Dressing*

PLATED DINNERS

Select from one entree or mixed grill.

ENTREE

Chicken Marsala
Marsala Wine & Wild Mushrooms

\$45.00

Chicken Rustico
*Stuffed with Arugula, Tomato,
Prosciutto, Mozzarella,
Lemon Beurre Blanc*

\$45.00

Grilled French Breast of
Chicken & Broiled Horseradish
*Stuffed Shrimp wrapped in
Applewood Bacon*

\$50.00

Chicken Granchio
*Lump Crab, Asparagus, Fontina
Cheese, Lemon Essence*

\$52.00

Slow Roasted
Prime Rib of Beef
Au Jus, Creamed Horseradish

\$60.00

Grilled Center Cut 8oz.
Filet Mignon of Beef
Shallot Confit & Port Wine Demi

\$68.00

Atlantic Flounder Florentine
Caper Butter Sauce

\$46.00

Herb Crusted Atlantic Salmon
Basil Lemon Sauce

\$49.00

MIXED GRILL

Grilled Filet Mignon & Golden Nugget
Signature Crab Cake

\$75.00

DESSERTS

Select One

Creamy Cheesecake

Chocolate
Mousse Torte

Warm Apple Tart

Tiramisu

Peanut Butter
Mousse Torte

Carrot Cake

DISPLAYS

Small - Serves 25

Medium - Serves 50

Large - Serves 100

Market Crudit  Display *Garden Herb Dip*

Small - \$175.00

Medium - \$250.00

Large - \$400.00

Grilled & Roasted Marinated Vegetable Display *White Bean Hummus Trio & Baked Pita Chips*

Small - \$200.00

Medium - \$375.00

Large - \$550.00

Artisan Cheese Display *Gourmet Crackers, Flat Breads, Pommery Mustard & Lavender Honey*

Small - \$225.00

Medium - \$375.00

Large - \$550.00

Seasonal Fruits *Assorted Berries & Strawberry Yogurt Dipping Sauce*

Small - \$225.00

Medium - \$275.00

Large - \$375.00

Antipasto Platter *Cured Meats, Italian Cheese, Roasted Mediterranean Vegetables, Grissini & Olive Oil*

Small - \$325.00

Medium - \$450.00

Large - \$650.00

RECEPTION ITEMS

SEAFOOD SELECTIONS

Priced per piece

Served with Complimenting Condiments include: Cocktail Sauce, Horseradish, Remoulade, Dijon Mustard Sauce, Tabasco Sauce, Lemon Wedges & Mignonette Sauce

Oysters on the Half Shell \$4.00

Clams on the Half Shell \$4.00

Jumbo Shrimp Cocktail \$6.00

Traditional Old Bay, Grilled or Cajun

SMALL BITES

Priced per piece

Minimum Order 48 Pieces

COLD

Tomato & Mozzarella Skewer	\$3.75
Watermelon, Mint & Feta Skewer with Drizzled Balsamic	\$3.75
Prosciutto Wrapped Melon	\$3.75
Smoked Salmon Pinwheel with Crème Fresh	\$3.75
Tomato Bruschetta & Grilled Roasted Crostini	\$3.75
Strawberry Stuffed with Boursin Cheese	\$3.75
Pear Chutney with Ricotta & Prosciutto on Crostini	\$3.75
Baha Ranch Chicken Tortilla	\$3.75
Roma Tomato Provençale Stuffed with Lump Crab	\$4.25
Filet Mignon & Caramelized Onion Crostini	\$4.25
Grilled Marinated Shrimp on Cucumber	\$4.25

HOT

Vegetable Spring Rolls, Hot Mustard & Duck Sauce	\$3.75
Buffalo Chicken Skewers with Blue Cheese Crumble	\$3.75
Mini Philly Cheese Steaks Spring Rolls	\$3.75
Cocktail Franks en Croute with Mustard Sauce	\$3.75
Sausage, Provolone & Spinach Stuffed Mushrooms	\$3.75
Vegetable Quesadilla & Salsa Fresca	\$3.75
Grilled Chicken Satay & Thai Peanut Sauce	\$3.75
Blackened Beef Satay & Jack Daniels BBQ Sauce	\$4.25
Coconut Shrimp & Tropical Fruit Relish	\$4.25
Sea Scallops Wrapped in Smoked Applewood Bacon	\$4.25
Petit Lump Crab Cakes & Tomato Remoulade	\$5.75
Clams Casino	\$4.25

STATIONS

ANTIPASTO

*Assorted Cured Meats & Italian Cheeses
Roasted Peppers, Pepperoncini, Artichoke Hearts
Marinated Olives & Tomatoes
Mediterranean Seafood Ceviche
Focaccia Bread, Grissini & Infused Olive Oils*

\$17.00

BRUSCHETTA

*Rustic Bruschetta Crisps
Marinated Tomatoes & Mozzarella
Basil, Pesto & Olive Tapenade
Parmesan & Extra Virgin Olive Oil*

\$13.00

FAJITA & TACO

*Grilled Mahi, Southwestern Beef & Chicken Strips
Sautéed Peppers and Onions
Shredded Lettuce, Chopped Onion, Diced Tomato, Jalapeno Peppers & Shredded Jack Cheese
Sour Cream, Guacamole, Salsa
Warm Flour Tortillas*

\$20.00

BUILD YOUR OWN SLIDERS TRIO

*Classic Beef Burger, Blackened Chicken Breast & Jersey Shore Crab Cake
Plum Tomato, Lettuce, Pickles & Tomato Remoulade
Artisan Roll
Seasoned Fries*

\$22.00

VIENNESE TABLE

*Pastry Chef's Selection of Assorted Cakes, Fancy Cookies, Petit Fours & Pastries
Creams in Glasses & Flavored Coffees
Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Flavored Syrups*

\$22.00

ACTION STATIONS

Chef Attendant \$150.00

PASTA BAR

Includes Red Pepper Flake & House Baked Focaccia Bread

Select Two Pastas:

*Penne
Cavatappia
Mezze Rigatoni*

Cavatelli

*Wild Mushroom Mini Cheese Ravioli
3 Cheese Tortellini*

Select Two Sauces:

*Classic Pomodoro
Tomato Vodka Cream
Wild Mushroom Ragout
Pesto
Putanesca*

*Tomato & Eggplant Caponata
Vegetable Primavera
Lobster Cream Sauce
Reggiano Parmesan Cheese*

\$16.00

POTATO MARTINI BAR

Prepared the way the you like them

*Smashed Yukon Gold Potatoes
Diced Lobster
Cream Fraiche
Roasted Garlic*

*Wild Mushrooms
Truffle Oil
Shredded Cheese
Crispy Bacon Bits & Scallions*

\$14.00

ASIAN STIR FRY STATION

House Fried Rice

Select One

*Marinated Beef
Chicken*

Shrimp Prepared in a Wok Hunan Style

\$20.00

DESSERT

*Bananas Foster & Cherries Jubilee
Vanilla Bean Ice Cream*

\$13.00

CARVED ITEMS

*Each item served with complimenting condiments, sliced hearth baked rolls.
Chef Attendant \$150.00*

Slow Roasted Steamship Round of Beef Au Jus

Creamed Horseradish

\$750.00 - Serves 100

Roasted Prime Rib of Beef, Au Jus

Creamed Horseradish

\$425.00 - Serves 40

Seared Tenderloin of Beef

Bernaise Sauce & Peppercorn Demi Glaze

\$475.00 - Serves 20

Roasted Boneless Pork Loin

Glazed with Mango, Garlic & Rosemary

\$275.00 - Serves 20

Oven Roasted Turkey Breast

Cranberry Relish & Turkey Gravy

\$275.00 - Serves 20

Smoked Virginia Bone-In Ham

Pineapple Chutney

\$300.00 - Serves 40

Whole Roasted Island Fish

Ginger Scallion Soy, Tomato Ceviche & Flour Tortillas

MARKET PRICE

BEVERAGE OPTIONS

HOST SPONSORED BAR HOURLY SERVICE

Unlimited consumption of cocktails, house wines, imported & domestic beer, soft drinks and bottled water

SERVICE TIME

PREMIUM

PLATINUM

One Hour

\$28.00

\$32.00 per person

Two Hours

\$34.00

\$38.00 per person

Three Hours

\$40.00

\$44.00 per person

Four Hours

\$46.00

\$50.00 per person

Five Hours

\$54.00

\$58.00 per person

PREMIUM BRAND

*Dewar's, Seagram's VO, Jack Daniels, Beefeater Gin, Absolut Vodka, Captain Morgan,
Jose Cuervo Tradicional Tequila, House Wines & Champagne, Imported & Domestic Beers,
Assorted Soft Drinks & Bottled Water*

PLATINUM BRAND

*Crown Royal, Makers Mark Bourbon, Johnnie Walker Black, Grey Goose Vodka, Tanqueray Gin, Bacardi Silver Rum,
Captain Morgan Spiced Rum, Jose Cuervo Tradicional Tequila, House Wines & Champagne,
Imported & Domestic Beer, Assorted Soft Drinks & Bottled Water*



The above prices are subject to 6.625% Sales Tax, 3% Luxury Tax and 20% Gratuity.

*A minimum of \$800 in beverage revenue, per bar, must be generated.
Otherwise a charge of \$150 per bartender will apply. One bartender per 100 guests.*

BEVERAGE OPTIONS

CONSUMPTION SERVICE

Charges based on the actual number of drinks consumed

Platinum Brand Cocktails	\$12.00 each
Premium Brand Cocktails	\$10.00 each
Cordials	\$11.00 each
House Wine	\$9.00 each
Imported Beer	\$8.00 each
Domestic Beer	\$7.00 each
Soft Drinks	\$4.00 each
Bottled Water	\$4.00 each
International Coffee Bar	\$12.00 each
Champagne Bar	\$45.00 per bottle
Bloody Mary Bar	\$10.00 each

PREMIUM BRAND

*Dewar's, Seagram's VO, Jack Daniels, Beefeater Gin, Absolut Vodka, Bayou Rum, Captain Morgan,
Jose Cuervo Tradicional Tequila, House Wines & Champagne, Imported & Domestic Beers,
Assorted Soft Drinks & Bottled Water*

PLATINUM BRAND

*Crown Royal, Makers Mark Bourbon, Johnnie Walker Black, Grey Goose Vodka, Tanqueray Gin, Bacardi Silver Rum,
Captain Morgan Spiced Rum, Jose Cuervo Tradicional Tequila, House Wines & Champagne,
Imported & Domestic Beer, Assorted Soft Drinks & Bottled Water*

BEVERAGE OPTIONS

CASH BAR

Guests are responsible for payment of their beverages. Prices are inclusive of applicable taxes.

Platinum Brand Cocktails	\$12.00 each
Premium Brand Cocktails	\$10.00 each
Cordials	\$11.00 each
House Wine	\$9.00 each
Imported Beer	\$8.00 each
Domestic Beer	\$7.00 each
Soft Drinks	\$4.00 each
Bottled Water	\$4.00 each
Martinis & Liquor Drinks	\$14.00 each

PREMIUM BRAND SET UP

*Dewar's, Seagram's VO, Jack Daniels, Beefeater Gin, Absolut Vodka, Bayou Rum, Captain Morgan,
Jose Cuervo Tradicional Tequila, House Wines & Champagne, Imported & Domestic Beers,
Assorted Soft Drinks & Bottled Water*

PLATINUM BRAND SET UP

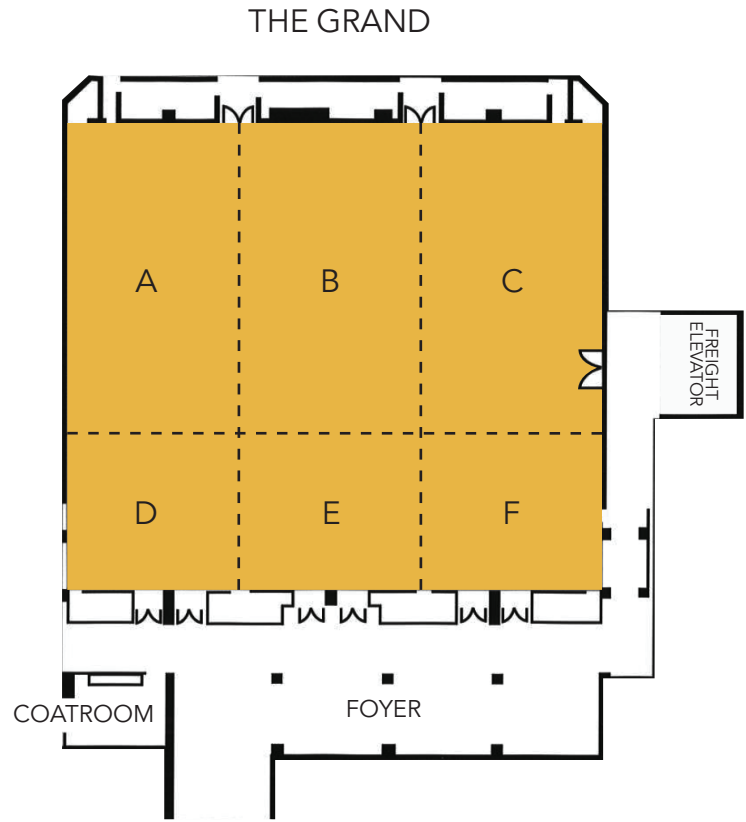
*Crown Royal, Makers Mark Bourbon, Johnnie Walker Black, Grey Goose Vodka, Tanqueray Gin, Bacardi Silver
Rum, Captain Morgan Spiced Rum, Jose Cuervo Tradicional Tequila, House Wines & Champagne,
Imported & Domestic Beer, Assorted Soft Drinks & Bottled Water*

MEETING SPACE

4TH FLOOR & THE GRAND

The 17,000 square foot Grand ballroom is perfect for general sessions, trade shows or elegant banquets. The versatile space provides an immaculate setting for any function and has the capability to be divided into six separate rooms, set to your specific needs.

- Accommodates up to 2,700 guests
- High-speed internet
- State-of-the-art audio visual
- Individual sound, electricity & climate controls



ROOM	CEILING HEIGHT	DIMENSIONS	SQUARE FOOT	THEATER	CLASSROOM	BANQUET	RECEPTION	U-SHAPED	EXHIBITS (8' X 8')	EXHIBITS (8' X 10')	EXHIBITS (10' X 10')
THE GRAND	19'11"	137' x 123'6"	16,920	1,920	960	1,200	2,100		165	119	99
THE GRAND A & D	19'11"	45' x 123'6"	5,558	740	345	360	700	112	48	41	30
THE GRAND D	19'11"	45' x 40'	1,800	160	84	120	200	44			
THE GRAND B & E	19'11"	46' x 123'6"	5,743	740	414	360	700	112	48	41	30
THE GRAND E	19'11"	46'5" x 40'	1,860	160	84	120	200	44			
THE GRAND C & F	19'11"	45' x 123'6"	5,558	740	345	360	700	112	47	40	29
THE GRAND F	19'11"	45' x 40"	1,800	160	84	120	200	44			
NEWPORT	8'11"	98' x 52'	5,096	500	234	240	450	45			
NEWPORT 2	8'	45' x 49'	2,205	200	96	144	160	36			
HATTERAS 1	8'	18' x 38'	684	90	42	60	60	30			
HATTERAS 2	8'	19'6" x 53'	1,039	102	40	56	100	20			
HATTERAS 3	8'	21' x 17'	357	46	16	24	30	17			
HATTERAS 4	8'	26' x 16'6"	432	57	22	24	30	18			
BISCAYNE	8'	31'5" x 69'	2,173	240	116	120	200	29			
BISCAYNE A	8'	31'5" x 20'6"	646	91	34	48	60	26			
BISCAYNE B	8'	31'5" x 25'6"	803	96	44	48	60	28			
BISCAYNE C	8'	31'5" x 18'	567	75	34	48	60	25			
CATALINA 1-6	9'	22' x 26'6"	583	61	24	48	50	23			
FREIGHT ELEVATOR	10'	10'8" x 23'10"							Weight Limit 25,000 lbs.		

CATERING POLICY

In order to help us serve you, please take a moment to review the following guidelines.

MENU SELECTIONS AND PRICES

Menu selections are required one (1) month prior to the date of your event.

Menu prices are guaranteed for six (6) months.

The Executive Chef reserves the right to modify menus, based on attendance and availability.

GUARANTEED ATTENDANCE

The exact number of guests expected to attend your event, which shall constitute a minimum guarantee, must be made to the Catering Department by 10:00 AM three (3) business days in advance of your function. This number shall be considered a guarantee and not subject to reduction. If the guarantee is not given to our Catering Department three (3) business days in advance, we will consider the last estimated number as the guarantee for the function. We will set and prepare for the 5%.

In the event of a split menu with two entrees offered, a guarantee and breakdown of entrée selections shall be required five (5) business days in advance of the function. It shall be the responsibility of the host to provide their guests with a method (i.e. ticket) to indicate their meal selection to their banquet servers at the start of the event. We will set and prepare for 5% over your guaranteed number.

METHOD OF PAYMENT

The patron is required to submit a deposit of 25% of the estimated revenue upon confirmation. 95% of the estimated balance will be due 10 days prior to your function unless prior arrangements have been approved for direct billing privileges by our Credit Department.

Payment may be made by credit card or certified check.

SERVICE CHARGE

Parties of 35 guests or less will incur a service charge of \$75.00 per scheduled server.

LABOR CHARGES

A Chef Attendant fee of \$150.00, per Chef will apply.

A Bartender fee of \$150.00 will apply until \$800.00 of Beverage Revenue is exceeded, per bar at which time, this fee will be waived.

CATERING POLICY

In order to help us serve you, please take a moment to review the following guidelines.

CONFERENCE MATERIALS

All arrangements for shipping and receiving of your conference materials must be approved and confirmed with your Catering/Convention Manager two (2) weeks prior to arrival.

Package handling fees of \$25.00 per box may apply for exhibit / table top materials.

TAX & GRATUITY

All Food and Beverage served by Golden Nugget is subject to 20% gratuity, 6.625% New Jersey state sales tax and 3% luxury tax (on beverage)

SIGNS

All signs must be professionally lettered. Signs and Banners may not be placed in public areas of the Casino without permission of the Hotel. Please contact your Catering/Convention Manager for assistance.

FIRE CODE

Based upon the attendance and structure of your event, Fire Marshall approved floor plans may be required when utilizing specialized décor, vehicle placement, hanging banners, a riser, stage and/or dance floor. Please contact your Catering/Convention Manager for requirements. A fee per floor plan will be assessed by the Atlantic City Fire Department if a fire permit is deemed necessary.

Permit Application Fees penalties imposed shall be the responsibility of the client.

LIABILITY

The Golden Nugget Atlantic City shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or attendees of the function or to their property, from any cause whatsoever prior to, during or following your actual function times.

Golden Nugget Atlantic City will not be responsible for any unattended items left in the function rooms.

FOOD AND BEVERAGE POLICY

Golden Nugget Atlantic City as a Casino Licensee is responsible for the administration of sales and service of alcoholic beverage in the accordance with the Casino Hotel Alcoholic Beverage Regulations. It is the hotel policy that Food and Beverage will not be permitted to be brought into the hotel from outside the premises.

In the event that food and /or beverages are brought in, the same may be refused or additional fees or gratuities may apply.

PRESENTATION EQUIPMENT & SERVICES

Golden Nugget has a full service audiovisual and entertainment department. We are ready to assist with your event planning and can accommodate any request. Please call the audiovisual department (609) 441-8401 to discuss your specific needs.

LCD PROJECTORS *(presenter power included)*

LCD Projector 4.4K (Small size meeting rooms/ breakouts).....	\$175
LCD Projector 5.5K (Showroom/medium size meeting rooms).....	\$300
LCD Projector 8.5K (Grand Ballroom)	\$500

PROJECTION SCREENS

Projection screen for small/medium size meeting room	\$35
Fast Fold 16x9, front or rear (dress kit optional)	\$350
Projector support package cart, screen and power (Mandatory for Customer provided projector)	\$50

AUDIO

Audio interface for PC/Media	\$25
Sound system small room.....	\$100
Sound system standard.....	\$200
Large Event Sound System	CALL
<i>Sound system required with multiple microphones and media audio</i>	
Powered speaker (stand optional).....	\$75
Podium microphone.....	\$25
Table top microphone.....	\$35
Standing microphone	\$35
Wireless microphone	\$100
<i>(handheld or clip-on lavalier)</i>	

VIDEO/PHOTOGRAPHY

65" OLED TV monitor on rolling floor stand	\$200
Professional camera packages available on request (Technician required)	\$100
Event recording.....	CALL
Live event Image magnification	CALL
Multi input switcher/scaler.....	\$200
Web streaming.....	CALL
Video conferencing	CALL
Video/Media presentation cable package	\$50

PRESENTATION SUPPORT

Confidence monitor	\$200
Presentation wireless remote	\$25
Laptop - PC or MAC	\$100
Speaker timer system with monitor	\$100
Charging station for electronic devices	CALL
Wired internet connection.....	\$100
Polycom speaker phone	\$100

LIGHTING

Exhibit Hall Grand Ballroom	\$300
Meeting basic (Grand Ballroom).....	\$100
Showroom meeting basic.....	\$100
Accent basic	\$100
<i>(Meeting room receptions, formal events)</i>	
Accent premium	\$300
<i>(Grand reception, formal events)</i>	
GOBO fixture hang & focus.....	\$50
GOBO production	CALL
Spotlight & Operator.....	\$300
Uplight stage	\$50
<i>(client choice of color for room or stage)</i>	

MEDIA PRODUCTION SERVICES AND SUPPORT

Please call for editing, content creation or support for your presentation.

POWER

Power strip & extension cord.....	\$25
20 amp circuit (Grand)	\$50
Exhibitor power requirements are ordered through AV department.....see application for details	

DÉCOR

Custom decor and lighting packages available.
Please call for assistance with designing the perfect
look and feel for your event.

CONVENTION SUPPORT & SERVICE

"Your Company Branding" on digital signage.....	Call
Banner/Signage/Step n' Repeat (rig/ hang)	Call
Pipe and Drape section.....	\$8/ft
Wired Internet Connection to Golden Nugget Public Wifi	\$100
The Wave audiovisual package.....	\$1000
<i>(mandatory, includes sound, lights, video wall & technician)</i>	

LABOR RATES

AV Tech rate	\$65/hr.
<i>(4hr minimum in most cases)</i>	

Call to discuss load in/out
(self-contained AV group, entertainment acts, DJ's)



AUDIO VISUAL RENTALS AND SERVICES

AUDIO VISUAL PACKAGES

Grand "A" Package

9' x 16' screen (Hung on wall or with drape kit)
8500 lumen "Concert Class" projector
Wireless microphone (Hand held or Lavalier)
Sound system & audio mixer
Computer / media device audio
Presenter remote with laser pointer
Basic computer switcher
Includes all set up labor, lighting
and a technician to assist as needed

\$975 per day*

Grand Package

All of the above but includes
Two 9' x 16' screens and
Two 8500 lumen "Concert Class" projectors

\$1,700 per day*

Grand Deluxe Package

Two 9' x 16' screens
Two 8500 lumen "Concert Class" projectors
2 Wireless microphones (Hand held or Lavalier)
Sound system & audio mixer
Computer / media device audio
Presenter remote with laser pointer
42" courtesy monitor
Seamless video switcher
Includes all set up labor, lighting
And a technician to assist as needed

\$2,200 per day*

NEWPORT / BISCAYNE PACKAGE 1

One 4000 lumen LCD projector
6' tripod screen
Wireless microphone (Hand held or Lavalier)
Sound system & audio mixer
Computer / media device audio
Presenter remote with laser pointer
Includes all set up labor, lighting
and a technician to assist as needed

\$450 per day*

NEWPORT / BISCAYNE PACKAGE 2

add an additional screen and projector

\$650 per day*

SHOWROOM PACKAGE

9' x 16' screen
8500 lumen "Concert Class" projectors
Wireless microphone (Hand held or Lavalier)
Sound system & audio mixer
Computer / media device audio
Presenter remote with laser pointer
Basic computer switcher
Includes all set up labor, lighting
And a technician to assist as needed

\$975 per day*

* If you require a technician to stay in the room during the event \$50 per hour (4 hour minimum)



All equipment is rented on a per room per day basis. Equipment will be set up 30 min prior to start of meeting unless otherwise established in advance. The renter is completely responsible for all equipment to include any equipment damaged or stolen. It is required that the renter contact the Audio/Visual department immediately upon conclusion of meeting to ensure that no chance of liability may be incurred.

**THANK YOU FOR CHOOSING
GOLDEN NUGGET**



Golden Nugget Casino • Hotel • Marina
Huron Ave. and Brigantine Blvd.
Atlantic City, NJ 08401 | 800.777.8477