CATERING

2300 S. CASINO DR • LAUGHLIN, NV 89029

GOLDENNUGGET.COM

GOLDEN NUGGET®
LAUGHLIN

JENNIFER PAPE
JENNIFER.PAPE@GOLDENNUGGET.COM
702.349.7701

BUFFET BREAKFAST

Freshly Brewed Regular & Decaffeinated Coffee with a Selection of Hot Teas
Available for Banquet Service from 7:00 a.m. to 11:00 a.m.

Farm-Fresh Scrambled Eggs

with Aged Cheddar Cheese

Applewood-Smoked Bacon, Sliced Ham & Breakfast Sausage Links

Golden Breakfast Potatoes

Buttermilk Biscuits & Country Sausage Gravy

French Toast or Belgian Waffles

with Warm Maple Syrup

Assorted Fresh-Baked Breakfast Pastries

Seasonal Fresh Fruit Display

$28 PER PERSON • MINIMUM OF 25 GUESTS

CHAMPAGNE OR MIMOSA TOAST

Chilled Champagne or Classic Mimosa

Choice of Orange or Cranberry Juice

$10 PER PERSON

CLASSIC BLOODY MARY

Traditional Bloody Mary

Garnished with Crisp Celery, Green Olives & Fresh Lime

$15 PER PERSON

LUNCH BUFFET

Minimum of 25 Guests
Available for Banquet Service from 11:00 a.m. to 3:00 p.m.

SALAD

Select One

Mixed Garden Greens

Classic Caesar Salad

ENTRÉES

Select Two

Slow-Roasted Country Pot Roast
with House-Made Beef Gravy

Herb-Rubbed Oven-Roasted Chicken

Cheese-Stuffed Pasta Shells
with Creamy Alfredo Sauce

Roasted Turkey
with Cranberry Compote

Chicken or Beef Teriyaki Skewers

ACCOMPANIMENTS

Select Two

Creamy Mashed Potatoes
with House-Made Gravy

Steamed Broccoli

Steamed White Rice

Chef's Selection of Seasonal Vegetables

DESSERTS

Select Two

Chocolate Cake

Carrot Cake

Classic Cheesecake

$45 PER PERSON

PLATED DINNER

Minimum of 25 Guests
Available for Banquet Service from 3:00 p.m. to 10:00 p.m.

STANDARD

Select One Salad

Mixed Garden Greens

Classic Caesar Salad

Select Two Entrées

Slow-Roasted Beef
with House-Made Beef Gravy

Roasted Chicken Breast
with Marsala Mushroom Sauce

Grilled Salmon
with Lemon-Caper Sauce

Select One Accompaniment

Garlic Mashed Potatoes • Herb-Roasted Baby Red Potatoes

Served with Chef's Selection of Seasonal Vegetables

$52 PER PERSON

PREMIUM

Select One Entrée

Prime Rib of Beef
with Au Jus & Creamy Horseradish Sauce

6 oz. Filet Mignon
with Red Wine Demi-Glaze

Select One Accompaniment from Each Row

Loaded Baked Potato • Garlic Mashed Potatoes • Wild Rice Pilaf

Chef's Selection of Seasonal Vegetables • Roasted Asparagus • Steamed Broccoli

$65 PER PERSON

DESSERT

Select One

Chocolate Cake

Carrot Cake

Classic Cheesecake

Traditional Apple Pie

Freshly Brewed Regular & Decaffeinated Coffee • Freshly Brewed Iced Tea

FOUR COURSE PLATED DINNER

Minimum of 25 Guests
Available for Banquet Service from 3:00 p.m. to 10:00 p.m.

FIRST COURSE

Shared for the Table

Charcuterie Board

An Assortment of Ham, Turkey, Roast Beef, Salami & Pepperoni with Colby Jack, Swiss & Cheddar Cheeses and Artisan Crackers

SECOND COURSE

Pre-Select One

Mixed Garden Greens

Classic Caesar Salad

THIRD COURSE

Guests Select At Time of Event

6 oz. Filet Mignon

with Red Wine Demi-Glaze, served with Mashed Potatoes & Asparagus

Roasted Chicken Breast

with Marsala Mushroom Sauce, served with Mashed Potatoes & Asparagus

Grilled Salmon

with Lemon-Caper Sauce, served with Mashed Potatoes & Asparagus

FOURTH COURSE

Pre-Select One

Chocolate Cake

Carrot Cake

Classic Cheesecake

Traditional Apple Pie

Freshly Brewed Regular & Decaffeinated Coffee • Soft Drinks • Freshly Brewed Iced Tea

$72 PER PERSON

DINNER BUFFET

Minimum of 25 Guests
Available for Banquet Service from 3:00 p.m. to 10:00 p.m.

SALAD

Select One

Mixed Garden Greens

Classic Caesar Salad

ENTRÉES

Select Two

Grilled Salmon
with Lemon Butter Sauce

Chicken Marsala
with Mushroom Marsala Sauce

Chicken Alfredo Pasta

Slow-Roasted Beef
with House-Made Beef Gravy

Braised Tri-Tip Steak
with Marsala Sauce

BBQ-Glazed Chicken

Chicken Teriyaki Skewers

ACCOMPANIMENTS

Select Two

Roasted Garlic Mashed Potatoes • Steamed White Rice
Chef's Selection of Seasonal Vegetables • Potatoes Au Gratin

DESSERTS

Select One

Chocolate Cake

Carrot Cake

Classic Cheesecake

Traditional Apple Pie

Freshly Brewed Regular & Decaffeinated Coffee • Freshly Brewed Iced Tea

$52 PER PERSON

HORS D'OEUVRES

Prices are per 50 pieces • 25 piece minimum for additional orders

HOT

Buffalo Chicken Wings	$200
BBQ-Glazed Chicken Wings	$200
Sweet Chili Chicken Wings	$200
Teriyaki Beef Skewers	$250
Teriyaki Chicken Skewers	$200
Crispy Chicken Tenders *with Ranch Dressing*	$175
Swedish Meatballs	$175
Crispy Fried Shrimp	$250
Coconut Shrimp	$250
Warm Spinach & Artichoke Dip	$175
Cheese Quesadillas *with Sour Cream, Guacamole & Salsa*	$200

COLD

Classic Deviled Eggs	$100
Assorted Finger Sandwiches	$200
Assorted Wraps & Pinwheels *with Dipping Sauce*	$200

PARTY PLATTERS

VEGETABLE CRUDITÉ — $100

A Fresh Selection of Carrots, Celery, Broccoli Florets & Cauliflower

with Creamy Ranch Dip • Serves 25-30 guests

CHARCUTERIE & CHEESE — $175

An Assortment of Ham, Turkey, Roast Beef, Salami & Pepperoni with Colby Jack, Swiss & Cheddar Cheeses and Artisan Crackers

Serves 20-25 guests

SEASONAL FRUIT — $100

A Seasonal Selection of Watermelon, Honeydew, Cantaloupe, Strawberries, Grapes, Pineapple & Other Seasonal Offerings

Serves 20-25 guests

SPECIALTY BARS & CARVING STATIONS

CARVING STATIONS

Add a Carving Station to Any Buffet

WHOLE ROASTED TURKEY BREAST — $500

Served with Assorted Rolls, House-Made Gravy & Cranberry Sauce

Serves 50 guests

WHOLE SMOKED HAM — $500

Served with Spicy Mustard & Assorted Rolls

Serves 50 guests

PRIME RIB OF BEEF — $650

Served with Au Jus, Mini Rolls & Creamy Horseradish Sauce

Serves 25 guests

STEAMSHIP ROUND OF BEEF — $900

Served with Warm Kaiser Rolls

Serves 100 guests

SPECIALTY BARS

TACO & NACHO BAR — $30 per person

Warm Corn & Flour Tortillas • Crisp Tortilla Chips

Choice of Shredded Beef, Ground Beef or Chicken

Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Chopped Scallions, Refried Beans, Sliced Jalapeños, Sliced Black Olives, Pico de Gallo, Salsa, Hot & Mild Sauces, Sour Cream & Guacamole

BAKED POTATO BAR — $18 per person

Jumbo Idaho Baked Potatoes

Shredded Cheddar Cheese, Whipped Butter, Sour Cream, Bacon & Scallions

BREAKFAST PASTRY BAR — $18 per person

Assorted Muffins • Fruit-Filled Danish Pastries
Assorted Bagels with Cream Cheese

CATERING & EVENTS

BEVERAGE MENU

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BEVERAGE

COCKTAILS

All bars require one bartender for every 100 guests at $250 each. Hosted Bars are available either by the drink or per person by the hour. Hosted Bar prices do not include sales tax and service charge. Cash Bars are available by the drink and require $800 bar minimum. Cash Bars require an additional setup fee of $250 per bar. Cash Bar prices include sales tax and service charge.

*Prices listed as per drink

	CALL BRANDS		PREMIUM BRANDS	
	HOSTED	CASH BAR	HOSTED	CASH BAR
CORDIALS	$14	$18	$14	$18
LIQUOR	$14	$17	$16	$19
WINE	$11	$14	$11	$14
BEER, DOMESTIC	$7	$9	$7	$9
BEER, IMPORTED	$8	$10	$8	$10
SOFT DRINKS	$5	$5	$5	$5

HOSTED HOURLY

CALL BRANDS	
1 HOUR	$28 PER PERSON
EACH ADD'L HOUR	$10 PER PERSON

PREMIUM BRANDS	
1 HOUR	$34 PER PERSON
EACH ADD'L HOUR	$12 PER PERSON

DOMESTIC BEERS

Budweiser • Budweiser Light • Miller Lite
Coors Light • Michelob Ultra • Non-alcoholic Beer

IMPORTED & SPECIALTY BEERS

Heineken • Corona • Sam Adams
Firestone Walker 805 • Modelo Especial • Blue Moon

*Other beers available upon inquiry

SPIRITS

	Call Brands	Premium Brands
Vodka	Absolut	Ketel One
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi Light	Captain Morgan
Tequila	Teremana	Patron Silver
Canadian Whiskey	Crown Royal	Pendleton
Scotch Whiskey	Glenlivet	Johnnie Walker Black
Bourbon Whiskey	Buffalo Trace	Bulleit
Brandy/Cognac	Christian Brothers	Courvoisier

*All prices are subject to change and do not include prevailing sales tax and service charge

BEVERAGE

CHAMPAGNE

G.H. Mumm	$150
Veuve Clicquot	$225
Cuvée Dom Perignon	$600

SPARKLING WINE

Domaine Ste. Michelle	$46
Korbel, Brut, California	$45
Prosecco, Lamarca	$50

BLUSH WINE

White Zinfandel, Beringer, California	$45

WHITE WINE

Chardonnay, House Selection	$45
Chardonnay, Sonoma-Cutter, Sonoma	$63
Chardonnay, La Crema	$45
Chardonnay, Kendall-Jackson, Grand Reserve, North Coast	$48
Chateau St Michelle Reisling	$45
Pinot Grigio, Santa Margherita	$61
Moscato, Mezzacorona	$40

RED WINE

Cabernet Sauvignon, House Selection	$45
Cabernet, Chateau St Michelle, Indian Wells Washington	$63
Cabernet Sauvignon, Kendall-Jackson, Vintner's Reserve, North Coast	$45
Cabernet, Bonanza California	$48
Merlot, House Selection	$45
Merlot, 14 Hands Washington	$61
Red Zinfandel, Ravenswood Lodi	$40
Pinot Noir, Meiomi California	$61
Red Blend, Rodney Strong Symmetry Sanoma County	$40

*All prices are subject to change and do not include prevailing sales tax and service charge

CATERING POLICIES

GUARANTEES

Guarantees for all functions must be given to the Catering Office by 12 noon 3 working days prior to the function. If no guarantee is received, the last received number of persons will be used as the guarantee. Actual charges will be based on the guaranteed number, or the number of people actually served, whichever is greater. In addition, we will not be obligated to serve or set for more than 3% above your guaranteed number. If the guarantee falls below 15% of the original number of estimated attendees, Golden Nugget reserves the right to charge room rental, charge service fees and/or relocate your group to a smaller room.

TAX & SERVICE CHARGE

All food and beverage prices are subject to state sales tax, currently 8.375% and 24% service charge. Tax-exempt organizations must furnish a certificate of exemption to the Catering Office at least three weeks prior to the event.

MINIMUMS AND ADDITIONAL FEES

There are 25 person minimum guarantees for most menus unless otherwise noted. For all food functions fewer than 25 people there will be a $250 labor charge in addition to being charged for the minimum amount of guests. A $300 fee will be charged for any additional set-up on the day of the function. A $200 fee will be charged if the room set-up is to be changed within 48 hours of the function. Additional fees of $200 per 15 minutes will be assessed, when events exceed the contracted ending time

FOOD AND BEVERAGE

Prices are subject to change without notice. The Golden Nugget Catering Department is the sole provider of all food and beverage served in the banquet facilities. Food or beverages may not be removed from the banquet facilities.

DEPOSIT, PAYMENT & CANCELLATION

The Catering Department will determine the deposit amount and due date. Unless credit has been established in advance with the Golden Nugget, full payment of the estimated balance is due 30 days prior to the function. The function sponsor agrees, by signing the Banquet Event Orders for food, beverage, and/ or services, he/she acknowledge the fact that there is no dispute over such services. The sponsor is solely responsible for the payment of the total amount due. Any cancellation will result in loss of deposit. Any cancellation received within three months will result in charges based upon the following:

90 TO 45 DAYS PRIOR

Loss of deposit plus 25% of estimated catering revenue

16 TO 44 DAYS PRIOR

Loss of deposit plus 50% of estimated catering revenue

15 DAYS PRIOR TO DAY OF FUNCTION

Loss of deposit plus 100% of estimated catering revenue

DISPLAYS, EXHIBITS, SIGNS AND DECORATIONS

Displays, signs, and decorations must be of professional quality and may not be used unless the Golden Nugget gives written approval for them. Affixing any materials to the walls, floors, or ceilings is not permitted. Any banners that need to be hung will be done by the Golden Nugget Staff at a charge. A charge of $35 per table will apply when four or more display and/or tabletop exhibit tables are requested in a room. Any function that has an admission charge or fee, or has merchandise for sale, must be approved and licensed with the City of Las Vegas License Board. A copy of the certificate must be presented to the Catering Office two weeks prior to the event.

AUDIOVISUAL EQUIPMENT

All audiovisual equipment must be approved by the Golden Nugget audiovisual department. There is a $150 fee for projector/screen set up or TV use. Set up of equipment and, or equipment needed will be subject to charge. Any audiovisual needs must be pre-requisite at least 30 days prior to event and is subjected to addition fees.

LIQUOR SERVICE

One bar is required for every 100 guests. For all bars, a labor charge of $250 for each bartender will be added to the banquet check. Cash bars require a minimum of $800 in revenue and an additional $250 set up fee.

SECURITY

Should you desire to provide security or the Golden Nugget require you to have security for your event, only Golden Nugget security personnel may be used.

DAMAGE TO EQUIPMENT OR FACILITIES

Patron agrees to be responsible for any damage done to equipment or function room during the time the premises is under their control, including but not limited to, damage or excessive cleanup made necessary by florists, decorators, or outside agencies during set-up or tear-down.