



**DIMAN STARRING
EVENT SPECIALIST**

*Cili Restaurant at Bali Hai Golf Club
5160 S. Las Vegas Blvd
Las Vegas, NV 89119*

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*“Thank you, Cili, for
making my special day
absolutely perfect!”*

ANGELINA J, CILI BRIDE

PRICING & MINIMUMS: CEREMONY & RECEPTION

INTIMATE CEREMONY & RECEPTION

Starting at: \$1,500.00

ELITE CEREMONY & RECEPTION

Starting at: \$2,800.00

EXCLUSIVE CEREMONY & RECEPTION

Starting at: \$5,200.00



RECEPTION INCLUSIONS

- ◆ On-site Banquet Captain and Service Staff for the duration of the Reception.
- ◆ Banquet chairs with House Ivory or Chocolate chair covers.
- ◆ Ivory polyester linens. Ivory and black polyester napkins.
- ◆ DJ services for three (3) hours lunch reception or four (4) hours for dinner reception with dance floor.
- ◆ China, glassware, and silverware.
- ◆ Menu cards at each place setting with plated dinner.
- ◆ Complimentary valet parking.

CEREMONY INCLUSIONS

- ◆ White garden chairs.
- ◆ Non-denominational officiant.
- ◆ Butler passed bottled water prior to ceremony.
- ◆ DJ services for thirty (30) minutes.
- ◆ 30-minute ceremony rehearsal (based on availability).

WEDDING COORDINATOR

Starting at: \$1,200.00

- ◆ Onsite ceremony coordinator.
- ◆ Set-up of; gift table, cake table, favors, place cards, and miscellaneous host-provided items.
- ◆ Assist in selecting theme, color, music, florals and menu selections.
- ◆ Hiring and communicating with outside Vendors.
- ◆ Menu tasting for up to 2 people (Bride and Groom).
- ◆ Detailed floor plans and timelines will be provided.

THE RECEPTION

PLATED DINNER

Prices starting at:

TIER 1 - \$75/person

TIER 2 - \$85/person

TIER 3 - \$95/person

BUFFET DINNER

Prices starting at:

TIER 1 - \$65/person

TIER 2 - \$75/person

+\$12/PERSON FOR A WEDDING CAKE

Please ask coordinator for specific dates. All prices are subject to sales tax of 8.25% and service charge of 22%. Food and beverage minimums are subject to change based on the demand of each banquet room, time of year, day of the week and number of guests.



BEVERAGE PACKAGE

3-HOUR OPEN BAR INCLUDES

Premium Well Liquor*, House Red and White Wine, Imported and Domestic Beer, Soda, Fruit Juices, Iced Tea and Coffee



BEVERAGE SELECTIONS



HOSTED BAR PACKAGE

It is often convenient to know what your beverage expenditures will be prior to your event. To assist in these matters, we have developed bar and wine packages to accompany your dinner selections. Bar packages include liquor, domestic and imported beers, house wines, soft drinks and juices. Wine packages include pre-selected white and red wines during dinner.

BAR PACKAGE

well
two hours \$38
three hours \$48

BEER & WINE PACKAGE

two hours \$32
three hours \$39
four hours \$43
champagne \$7/toast or \$32/bottle

DRINK TICKET

beer & wine \$10
well \$12
call \$16
premium \$21

SCOTCH TASTING ACTION STATION (based on consumption)

**Cigars can be added*

**Prices are per person and include Domestic Beer; House Red and White Wine, Sodas, Juices.*



PLATED LUNCH MENU

PASSED APPETIZER SELECTIONS

Choose two



CHICKEN SATAY

ginger soy

CHICKEN EGG ROLL

mustard plum

JERK CHICKEN

tortilla chip, black bean, mango

CHICKEN DUMPLING

teriyaki

CHICKEN RUMAKI

pineapple, water chestnut, bacon +2



BEEF SATAY

red thai curry

BEEF MEATBALL

hoisin, scallion

BEEF CROSTINI

blue cheese, asian pear +2

CILI SLIDERS

korean bbq, american, grilled onion +2



CRAB CAKES

thai basil remoulade, sesame

SHRIMP SATAY

sweet & spicy sambal

CRAB RANGOON

yuzu-mango

FRIED CALAMARI

thai chile arrabiata, pickled pepper

SMOKED SALMON

cucumber cup, caper cream

SCALLOP SHOOTER

wasabi-soy bloody mary +2

SHRIMP TEMPURA

yuzu ponzu +2

POACHED SHRIMP

wasabi cocktail +2



MINI HAM & CHEESE

swiss, sourdough

PORK MEATBALL

hoisin, scallion

MINI REUBEN

corned pork belly, rye, sproutkraut, kimchi aioli

PORK POTSTICKER

yuzu ponzu

PORK RUMAKI

pineapple, water chestnut, bacon +2

ASIAN-STYLE SCOTCH QUAIL EGG

hot mustard +2



AVOCADO TOAST

cilantro, furikake

CREAM CHEESE

WONTONS

scallion, mustard-plum

VEGETABLE SPRING ROLL

sweet & spicy sambal

SPINACH & SHIITAKE EGGROLL

sweet potato miso

VEGETABLE CROQUETTE

korean bbq

TWICE BAKED POTATO

black garlic, chive

SMOKED BLUE CHEESE & PEAR TART

tamari walnut +2

Add additional passed appetizers (add \$2)

PLATED LUNCH MENU

1ST COURSE

(choose one or add \$3 for a choice of soup or salad)



CAESAR

miso-scallion vinaigrette, furikake crouton

WEDGE

baby iceberg, asian pear, tamari walnut, blue cheese

CUCUMBER

red onion, tomato, shiso, sesame, rice wine vinaigrette

MIXED GREEN

tomato, shiso white balsamic, leek



COCONUT-TOMATO

chickpea, thai basil pesto

POTATO

black garlic, sweet potato miso, scallion

MUSHROOM MISO

shiitake, tofu, green onion

ENTRÉE

(pre-select two)

THAI VEGETABLE SALAD

snow pea, daikon, cabbage, rice noodle, cashew, ginger-soy

CHICKEN CAESAR SALAD

miso-scallion vinaigrette, furikake crouton

BRAISED BONELESS BEEF SHORTRIB

yellow curry polenta, green beans, chile arrabiata

GRILLED ORA KING SALMON

miso braised bok choy, jasmine rice, korean bbq sauce

ROASTED JIDORI CHICKEN THIGHS

jasmine rice, turnip, carrot, pineapple teriyaki

CHAR-GRILLED MAHI-MAHI

sweet potato cake, snap peas, pineapple-plum wine sauce

SEARED JIDORI CHICKEN BREAST

scallion potato puree, haricot vert, black bean sauce

GRILLED CAPE GRIM GRASS FED STRIP STEAK +9

shiitake potato puree, broccolini, shiso chimichurri

**Lunches are scheduled for two hours, and must be completed by 4:00pm
If additional time is needed, a room rental fee may apply. ****

PLATED DINNER TIER 1

PASSED APPETIZER SELECTIONS

Choose three



CHICKEN SATAY

ginger soy

CHICKEN EGG ROLL

mustard plum

JERK CHICKEN

tortilla chip, black bean, mango

CHICKEN DUMPLING

teriyaki

CHICKEN RUMAKI

pineapple, water chestnut, bacon +2



BEEF SATAY

red thai curry

BEEF MEATBALL

hoisin, scallion

BEEF CROSTINI

blue cheese, asian pear +2

CILI SLIDERS

korean bbq, american, grilled onion +2



CRAB CAKES

thai basil remoulade, sesame

SHRIMP SATAY

sweet & spicy sambal

CRAB RANGOON

yuzu-mango

FRIED CALAMARI

thai chile arrabiata, pickled pepper

SMOKED SALMON

cucumber cup, caper cream

SCALLOP SHOOTER

wasabi-soy bloody mary +2

SHRIMP TEMPURA

yuzu ponzu +2

POACHED SHRIMP

wasabi cocktail +2



MINI HAM & CHEESE

swiss, sourdough

PORK MEATBALL

hoisin, scallion

MINI REUBEN

corned pork belly, rye, sproutkraut, kimchi aioli

PORK POTSTICKER

yuzu ponzu

PORK RUMAKI

pineapple, water chestnut, bacon +2

ASIAN-STYLE SCOTCH QUAIL EGG

hot mustard +2



AVOCADO TOAST

cilantro, furikake

CREAM CHEESE

WONTONS

scallion, mustard-plum

VEGETABLE SPRING ROLL

sweet & spicy sambal

SPINACH & SHIITAKE EGGROLL

sweet potato miso

VEGETABLE CROQUETTE

korean bbq

TWICE BAKED POTATO

black garlic, chive

SMOKED BLUE CHEESE & PEAR TART

tamari walnut +2

Add additional passed appetizers (add \$5)

PLATED DINNER TIER 1

Soups & Salads

(choose one or add \$3 for a choice of soup or salad)



CAESAR

miso-scallion vinaigrette, furikake crouton

WEDGE

baby iceberg, asian pear, tamari walnut, blue cheese

CUCUMBER

red onion, tomato, shiso, sesame, rice wine vinaigrette

MIXED GREEN

tomato, shiso white balsamic, leek



COCONUT-TOMATO

chickpea, thai basil pesto

POTATO

black garlic, sweet potato miso, scallion

MUSHROOM MISO

shiitake, tofu, green onion



PLATED DINNER TIER 1



ENTRÉE

(choose two)

GRILLED ORA KING SALMON

miso braised bok choy, jasmine rice, korean bbq sauce

CHAR-GRILLED MAHI-MAHI

sweet potato cake, snap peas, pineapple-plum wine sauce

ROASTED JIDORI CHICKEN THIGHS

jasmine rice, turnip, carrot, pineapple teriyaki

SEARED HAWAIIAN WAHOO

edamame-sweet corn succotash, miso beurre blanc, crispy sweet potato

BAKED JIDORI CHICKEN BREAST

scallion potato puree, haricot vert, black bean sauce

BRAISED BONELESS BEEF SHORTRIB

yellow curry polenta, green beans, chile arrabiata

****Plated Dinners are scheduled for three hours.
If additional time is needed, a room rental fee may apply****

CILI BUFFET DINNER

(minimum 35 guests)

PASSED APPETIZER SELECTIONS

*first half-hour
choose three from passed appetizer menu*

Soups & Salads (choose two)



CAESAR

miso-scallion vinaigrette, furikake crouton

CUCUMBER

red onion, tomato, shiso, sesame, rice wine vinaigrette

MIXED GREEN

tomato, shiso white balsamic, leek

THAI CHICKEN SALAD

snow pea, daikon, cabbage, rice noodle, cashew, ginger-soy

HAWAIIAN MACARONI SALAD

sesame mayo, carrot, scallion



COCONUT-TOMATO

chickpea, thai basil pesto

POTATO

black garlic, sweet potato miso, scallion

ENTRÉE BUFFET CHOICES

GRILLED ORA KING SALMON

miso braised bok choy, jasmine rice, korean bbq sauce

CHAR-GRILLED MAHI-MAHI

sweet potato cake, snap peas, pineapple-plum wine sauce

ROASTED JIDORI CHICKEN THIGHS

jasmine rice, turnip, carrot, pineapple teriyaki

SEARED JIDORI CHICKEN BREAST

scallion potato puree, haricot vert, black bean sauce

BRAISED BONELESS BEEF SHORTRIB

yellow curry polenta, green beans, chile arrabiata

SAUTÉED ALASKAN HALIBUT

yuzu kosho gremolata +6

PAN SEARED CHILEAN SEABASS

umeboshi beurre blanc +8

GRILLED CAPE GRIM GRASS FED STRIP STEAK

shiso chimichurri +10

See additional options on the Stations Reception Menu

CILI BUFFET DINNER

(minimum 35 guests)



CHEF ACTION STATION

(+100 per chef)

SR FARMS PORK LOIN
jerk spice, pineapple teriyaki +7

SLOW ROASTED DOUBLE R RANCH
PRIME RIB
herb au jus, wasabi-horseradish cream +10

ROASTED PRIME BEEF TENDERLOIN
truffle-szechuan peppercorn cream +15

INCLUSIONS

FLATBREADS & ROLLS
pineapple butter

POTATOES

choice of:

scallion potato puree, chile-garlic roasted potatoes or black garlic potato puree

VEGETABLES

choice of:

sautéed vegetables with garlic-mirin butter or shiso balsamic grilled vegetables

See additional options on the Stations Reception Menu