



BANQUETS • MEETINGS • PARTIES



BANQUETS & CONFERENCES

SIERRA BANQUET ROOM

Our private meeting and banquet space on the second floor can accommodate parties of up to 50 people. Our facility includes the following: premium built bar, 42" TVs throughout, complete audio/visual set up and a separate adjoining executive conference room.

AUDIO/VISUAL

\$150 USAGE FEE

- HD Projector, 100" drop down projection screen
- Five 42" TVs
- Sound system with satellite and iPod connection
- DVD and wireless internet access
- Podium with microphone

SEATING CAPACITIES

Reception with dance floor: 100 people

Reception without dance floor: 110 people

Classroom seating: 100 people

Theater seating: 150 people

Cocktail reception: 150 people

OTHER AMENITIES

\$100 SET UP FEE

10'x10' mobile dance floor

TAHOE CONFERENCE ROOM

\$200 ROOM FEE

Room capacity: 12-15 people

Boardroom table

50" multimedia TV

Projection

Wireless internet access

Sound system

FOOD & BEVERAGE PACKAGES

CONTINENTAL BREAKFAST

\$17 PER PERSON

Seasonal Fruit Platter

Assorted Muffins

Assorted Donuts

Served with freshly brewed coffee and assorted juices

A room fee of \$250 will apply to groups under 40 people

SIERRA BREAKFAST BUFFET

\$22 PER PERSON

Scrambled Eggs
Bacon & Sausage

Breakfast Potatoes
French Toast with Maple Syrup

Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

BREAKFAST ADDITIONS

Biscuits & Gravy	\$2	Pancakes	\$3
Assorted Donuts	\$3	Breakfast Ham	\$4
Fruit Platter	\$3	Eggs Benedict	\$5
Bagels & Cream Cheese	\$3	Bagels & Lox	\$6

All food and beverage is subject to a 21% gratuity and sales tax

DELI LUNCH BUFFET

\$25 PER PERSON

SALADS • CHOOSE ONE

Mixed Green Caesar Chopped Cobb Greek Broccoli & Kale Southwest Chopped Tortellini Italian Loaded Potato Pesto Pasta

SANDWICHES • CHOOSE THREE

Roast Beef & Cheddar Italian Ham & Provolone Chicken Salad
Turkey & Swiss Caprese with Spicy Pesto Pastrami & Swiss Tuna Salad

Served on assorted breads and rolls with House Potato Chips

DESSERTS • CHOOSE TWO

Chocolate Chip Cookies Double Chocolate Brownies Lemon Bars
Peanut Butter Cookies Seasonal Fruit Platter Assorted Cheesecakes
Macadamia Nut Cookies Mini Bundt Cakes

SOUP • ADDITIONAL \$5 EACH

Tortilla Tomato Bisque Baked Potato Chicken Noodle

**Served with freshly brewed coffee upon request
Soda, iced tea and juice are additional**

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

SIERRA LUNCH BUFFET

\$30 PER PERSON

SALADS • CHOOSE ONE

Mixed Green
Caesar

Chopped Cobb
Greek

Broccoli & Kale Salad
Spinach (warm or cold)

Tortellini
Italian

ENTRÉES • CHOOSE TWO

Chicken Parmesan

Beef Stroganoff

Vegetarian Streudel with Boursin Cheese

Pasta Florentine

Penne with Italian Sausage, Broccoli
Rabe & Parmesan Cheese

Chicken Breast with Mushroom Sauce

Chicken Cordon Bleu

Oven Roasted Chicken

Pork Tenderloin in a Blackberry Sauce

Honey Baked Ham

Southern Fried Chicken

Cod Filet in a White Wine Garlic Sauce

Brisket

Beef or Veggie Lasagna

Roast Turkey with Stuffing & Herbed Gravy

BBQ Hot Links

Italian Sausage & Peppers

Pasta with Marinara, Bolognese or
Garlic Cream Sauce

Balsamic Glazed Salmon

Chicken & Cheese Enchilada

Grilled Chicken Breast with Couscous in a
Light Tomato Broth

Chicken Piccata

Meatloaf in a Mushroom Gravy

Filet Medallions in a Red Wine Demi **add \$5**

Pepper Steak

Braised Chicken with Lemon & Olives

Quinoa Stuffed Poblano

Peppers with Romesco Sauce

SIDES • CHOOSE TWO

Wild Rice

Steamed Seasonal Vegetables

Potato Medley – Sweet &
Heirloom Potatoes

Mac & Cheese

Potatoes au Gratin

Truffle Mac & Cheese **add \$5**

Sautéed Spinach

Roasted Corn with Caramelized Onion

Mashed Potatoes – Plain,
Roasted Garlic or Loaded

Broccoli & Cheddar Sauce

Fingerling Potatoes with Rosemary

Sautéed Asparagus

Green Beans with Garlic, Almonds &
Fresh Dill

Vegetable Casserole

DESSERTS • CHOOSE TWO

Chocolate Chip Cookies

Double Chocolate Brownies

Chocolate Lava Cake

Peanut Butter Cookies

Seasonal Fruit Platter

Assorted Cupcakes

Macadamia Nut Cookies

Mini Bundt Cakes

Lemon Bars

Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

REFRESHMENT BREAK

\$12 PER PERSON

Rice Crispy Treats

Energy Bars

Chocolate Chunk Cookies

Assorted Chips

Mini Smoothies *add \$5 per person*

Yogurt Parfait Bar *add \$5 per person*

**Served with freshly brewed coffee
Soda, iced tea and juice are additional**

A room fee of \$250 will apply to groups over 40 people

A room fee of \$500 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

PASSED HORS D'OEUVRES

\$20 PER PERSON
PER HOUR

A passed hors d'oeuvres reception (only) will require a two hour minimum

CHOOSE FIVE

Mini Quiches

Italian Meatballs

Mini Spring Rolls

BBQ Pulled Pork Sliders

Asian Shrimp Skewers

Tomato Basil Bruschetta

Spicy Chicken & Soy Ginger Lettuce Wraps

Beef Sliders

Teriyaki Chicken Satay

Bacon Wrapped Scallops

Assorted Canapés

Steamed Pot Stickers with Soy & Chile Sauce

Prosciutto Wrapped Asparagus

Chorizo Stuffed Dates Wrapped in Bacon

Caprese Skewers

Roasted Chicken Flatbread with Jalapeño Jam

Coconut Shrimp *add \$4*

Assorted Sushi Rolls *add \$4*

Sesame Crusted Tuna Blocks *add \$4*

Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

APPETIZER BUFFET

\$38 PER PERSON

CHOOSE SIX

HOT APPETIZER ITEMS

Nacho Bar	Chicken Taquitos	Marinated Beef Satays
Beef Sliders	Beef Taquitos	Mini Philly Cheesesteaks
BBQ Pulled Pork Sliders	Chicken Fingers	Mac & Cheese Bites
Buffalo Chicken Sliders	Boneless Wings	Chicken Empanadas
Asian Ribs	Chicken Wings	Fried Mozzarella with Marinara
Loaded Potato Skins	Vegetable Spring Rolls	Teriyaki Chicken Satay
Jalapeño Poppers	Orange Chicken	Crab Cakes <i>add \$5</i>
Popcorn Shrimp	Pot Stickers	Spicy Shrimp with Sweet Chile Sauce <i>add \$5</i>
Pizza Logs	Chicken Fried Rice	Calamari Shrimp Fry <i>add \$5</i>

COLD APPETIZER ITEMS

Coo Coo Chips	Seasonal Fresh Fruit Platter	Assorted Chips & Dips
Tomato & Fresh Mozzarella Platter	Tortellini Salad	Assorted Cheese & Cracker Display
Tortilla Chips, Salsa & Guacamole	Vegetable Platter with Ranch	Antipasti Platter <i>add \$3</i>
Hummus, Tzatziki & Pita Bread	Assorted Finger Sandwiches	Assorted Sushi <i>add \$6</i>
Buffalo Chicken Dip with Assorted Chips	Curried Chicken Salad with Assorted Crackers	Shrimp Cocktail <i>add \$4</i>

Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

DINNER BUFFET

\$48 PER PERSON

SALADS • CHOOSE ONE

Mixed Green
Caesar

Chopped Cobb
Greek

Arugula & Parmesan
Baby Iceberg Wedge

Caprese
Italian

ENTRÉES • CHOOSE TWO

Chicken Cordon Bleu

Oven Roasted Chicken

Smothered Pork Chops with Caramelized Onions

Chicken Parmesan

Southern fried Chicken

Blackened Whitefish in a Creole Sauce

Chicken Marsala

Italian Sausage & Peppers

Oven Roasted Top Round with Natural Jus

Chicken Picatta

Whitefish with Caper Sauce

Creamy Chicken & Mushroom Pasta

Shrimp Fra Diavolo

Marinated Flank Steak

Pot Roast with Root Vegetables

Mustard Glazed Salmon

Grilled Chicken Paillard

Moroccan Chicken with Couscous

Pepper Steak

Orecchiette Pasta in a Sun-Dried
Tomato Cream Sauce

Roasted Sweet Potatoes on
Lemon Garlic Orzo Pasta

Honey Baked Ham

Roast Turkey with Stuffing &
Herbed Gravy

Filet Medallions in a Red Wine Demi *add \$5*

Brisket

CARVING STATIONS • CHEF FEE \$50

Roast Turkey with Herbed Gravy *add \$6*

Honey Baked Ham with a Grain Mustard Sauce *add \$6*

Roast Pork Loin *add \$6*

Red Wine and Garlic Marinated Flank Steak *add \$8*

Prime Rib with au Jus and Creamy Horseradish *add \$9*

Beef Tenderloin with a Cabernet Demi *add \$10*

Whole Side of Salmon with Creamy Dill Sauce *add \$8*

SIDES • CHOOSE THREE

Wild Rice

Poblano Creamed Corn

Roasted Corn with Caramelized Onion

Potatoes au Gratin

Steamed Seasonal Vegetables

Fingerling Potatoes with Rosemary

BBQ Baked Beans

Mac & Cheese

Green Beans with Garlic, Almonds & Fresh Dill

Sautéed Spinach

Broccoli & Cheddar Sauce

Potato Medley – Sweet & Heirloom Potatoes

Sautéed Asparagus

Truffle Mac & Cheese *add \$5*

Mashed Potatoes – Plain,
Roasted Garlic or Loaded

Grilled Broccoli with
Soy & Garlic

Whipped Sweet Potatoes with
Maple Ginger Butter

DESSERTS • CHOOSE THREE

Chocolate Chip Cookies

Banana Pudding

Seasonal Fruit Platter

Peanut Butter Cookies

Mini Bundt Cakes

Assorted Cheesecakes

Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

BEVERAGE PACKAGES

ALL PRICING ON
PER PERSON BASIS

BEVERAGES

Domestic Beer	\$5.25	Sodas	\$3
Imported Beer	\$6	Juices	\$4
Call	\$8.50 and up	Wine <i>by the glass</i>	\$8.25 and up
Premium	\$9.25 and up	Champagne <i>by the glass</i>	\$8 and up

WINES BY THE BOTTLE

House White	\$33	House Red	\$33
House Premium White	\$38	House Premium Red	\$38
House Champagne	\$38		

Additional wine list upon request

HOST BAR

2HR 3HR 4HR

NON-ALCOHOLIC BEVERAGES

\$6 \$6 \$6

Includes: Coffee, Teas, Sodas & Juices

BEER, WINE AND BOTTLED WATER

\$23 \$28 \$38

Includes all the above items

Bottled Water: Panna, San Pellegrino

Beer: Imported, Domestic

House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, Riesling

CALL BAR

\$37 \$45 \$53

Includes all the above items

Call Liquor

Vodka: Drake's

Tequila: Cuervo Silver

Scotch: J&B, Johnnie Walker Red Label

Gin: Bombay

Rum: Captain Morgan, Bacardi

Liqueurs: Southern Comfort, Kahlúa, Sambuca

Bourbon: Canadian Club, Seagram's Seven, Jack Daniel's, Jameson

PREMIUM BAR

\$51 \$58 \$66

Includes all the above items

Premium Liquor

Vodka: Ketel One, Grey Goose

Tequila: Patrón

Scotch: Macallan

Gin: Bombay Sapphire

Rum: Myers's

Liqueurs: Amaretto Disaronno, Baileys

Bourbon: Maker's Mark, Crown Royal

CONTACT US

REFERRALS

RSVP PARTY RENTALS

P. 702.878.0144

F. 702.878.3170

www.rsvpparty.com

THE BALLOON LADY

P. 702.656.7020

MARY RENDINA PHOTOGRAPHY

P. 702.525.7047

www.maryrendinaphotography.com

ICE STUDIO

Juan Carlos

P. 702.873.6933

C. 702.493.0821

www.icestudio.com

DREAM ENTERTAINMENT

DJ and Photography Service

P. 702.616.1555

www.dreamlv.com

BEST OF THE BEST DJ'S

Steve Scott

P. 702.497.1399

P. 702.227.8760

P. 1.888.989.BEST (2378)

www.bestofthebestdjs.com



STEPHANIE HERRMANN • DIRECTOR OF CATERING
702.495.4343 • STEPHANIE.HERRMANN@GOLDENENT.COM



SIERRA GOLD
A NEVADA STYLE TAVERN



SIERRA GOLDTM

6515 S. JONES BLVD. • LAS VEGAS, NV 89118
P 702.495.4343 • F 702.968.8174 • PTSTAVERNS.COM