



BOOMTOWN
CASINO ★ HOTEL

Banquet Menu

775.345.8778
2100 GARSON ROAD, RENO, NV 89439 BOOMTOWNRENO.COM

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Continental Breakfast

(MINIMUM OF 15 GUESTS)

BREAKFAST ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. BREAKFAST SERVICE OFFERED UNTIL 11AM.

THE EXECUTIVE CONTINENTAL BREAKFAST

\$18.00++ PER PERSON

Sliced Seasonal Fresh Fruit Display
Assorted Danish, Muffins and Pastries
Chilled Orange, Cranberry, or Apple Juice (choice of two)
Gourmet Coffee, Decaffeinated Coffee, and Tea Service

THE HEALTHY CHOICE

\$21.00++ PER PERSON

Seasonal Fresh Fruit - Apples, Bananas, Grapes, Strawberries
Assorted Bran and Fruit Muffins
Chilled Honey Yogurt
Chilled Orange, Cranberry, or Apple Juice (choice of two)
Gourmet Coffee, Decaffeinated Coffee, and Tea Service



Breakfast / Brunch Buffet

(MINIMUM OF 25 GUESTS)

ALL BREAKFAST BUFFETS INCLUDE CHOICE OF TWO CHILLED JUICES (ORANGE, CRANBERRY OR APPLE) GOURMET COFFEE, DECAFFEINATED COFFEE, AND ASSORTMENT OF HOT TEAS. BUFFET ITEMS ARE REPLENISHED FOR AN HOUR AND 30 MINUTES. BREAKFAST SERVICE OFFERED UNTIL 11AM.

SIERRA BREAKFAST

\$22.50++ PER PERSON

CHILLED ITEMS

Sliced Seasonal Fresh Fruit Display
Assorted Danish, Muffins and Pastries

HOT ITEMS

Scrambled Eggs (Served with Shredded Cheddar Cheese on the Side)
Cherrywood Smoked Bacon & Sausage Links
Country Potatoes with Grilled Onions and Bell Peppers

GRANDE BREAKFAST

\$24.50+ PER PERSON

CHILLED ITEMS

Fresh Seasonal Fruit and Berry Salad
Assorted Danish, Muffins and Pastries

HOT ITEMS

Pancakes & Cinnamon French Toast with Maple Syrup
Scrambled Eggs (Served with Shredded Cheddar Cheese on the Side)
Cherrywood Smoked Bacon & Sausage Links
Country Potatoes with Grilled Onions and Bell Peppers

Break Packages

(MINIMUM OF 15 GUESTS)

ALL BREAK PACKAGES WILL BE REPLENISHED FOR 30 MINUTES. BREAKS CAN BE EXTENDED BY 30 MINUTES FOR AN ADDITIONAL \$2.00++ PER PERSON

SWEET TOOTH

\$11.50++ PER PERSON

Assortment of Rice Crispy Treats, Brownie, and Assorted Cookies

Assortment of Soft Drinks and Bottled Waters

PICK ME UP BREAK

\$13.00++ PER PERSON

Assortment of Granola Bars, Whole Fresh Fruit and Trail Mix

Assorted Soft Drinks, and Bottled Waters

HEALTHY FAIR

\$14.00++ PER PERSON

Domestic Cheese and Crackers, Assorted Nuts, Pretzels, and Fruit Skewers

Assorted Soft Drinks, Juice, Bottled Water, Gourmet Coffee, and Hot Tea

AFTERNOON BREAK

\$14.00++ PER PERSON

Tortilla Chips, Nacho Cheese Sauce, Jalapenos, Guacamole and Salsa

Assortment of Soft Drinks and Bottled Waters

MID-MORNING BREAK

\$15.00++ PER PERSON

Assorted Cookies & Brownies, Chips, Mixed Nuts and Fresh Fruit Skewers

Assortment of Soft Drinks and Bottled Waters

ALL DAY BREAK PACKAGE

\$40.00++ PER PERSON

Executive Continental Breakfast Buffet with Choice of any Two Break Packages

Break

BEVERAGES

Assorted Soft Drinks

\$4.00++ EACH

Bottled Waters

\$2.00++ EACH

Assorted Bottled Juices

\$5.00++ EACH

Assorted Chilled Fruit Juices (Orange, Cranberry and Apple)

\$18.00++ PER QUART

Gourmet Coffee, Decaffeinated Coffee

\$35.00++ PER GALLON

Hot Chocolate and Assorted Hot Tea

\$35.00++ PER GALLON

Iced Tea and Lemonade

\$35.00++ PER GALLON

Sparkling Apple Cider 750 ml

\$16.00++ PER BOTTLE

Champagne 750 ml

\$24.00++ PER BOTTLE

A LA CARTE

Assorted Fruit Yogurt

\$3.50++ EACH

Granola Or Assorted Candy Bars

\$3.50++ EACH

Assorted Individual Bags of Chips

\$3.50++ EACH

Assorted Cookies or Brownies

\$25.00++ PER DOZEN

Assorted Danish, Pastries and Muffins

\$30.00++ PER DOZEN



Lunch Items

(\$750.00 MINIMUM BEFORE GRATUITY AND TAX)

BOXED LUNCH INCLUDES BAG OF CHIPS, WHOLE FRUIT, AND FRESH BAKED COOKIE

ALL LUNCH BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. LUNCH ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. LUNCH SERVICE OFFERED UNTIL 2PM.

BOXED LUNCHES

\$21.50++ PER PERSON

Choice of:

Grilled Veggies

Black Forest Ham and Cheese

Honey Mustard Roast Beef

Turkey Bacon Club Served on White Roll

DELI DELIGHT BUFFET

\$21.50++ PER PERSON

COLD ITEMS

Apple Cider Coleslaw

Red Bliss Potato Salad

Seasonal Fresh Fruit Salad

Sliced Roast Beef, Turkey, and Ham

Mild Cheddar, Swiss, and Provolone

Lettuce, Pickles, Onions, Sliced Tomatoes and Condiments

Assorted Breads and Rolls

HOT ITEMS

Soup of the Day

DESSERT

Assorted Cookies

Lunch Buffets

(\$750.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL LUNCH BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. LUNCH ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. LUNCH SERVICE OFFERED UNTIL 2PM.

SOUP AND SALAD

\$18.50++ PER PERSON

COLD ITEMS

Chicken Caesar Salad or Mixed Greens Salad

Choice of 2 Dressings: Balsamic Vinaigrette, Ranch, or Italian Dressing and Assorted Condiments.

HOT ITEMS

Soup of the Day

DESSERT

Assorted Cookies and Brownies

PICNIC BASKET BUFFET

\$20.00++ PER PERSON

COLD ITEMS

Apple Cider Coleslaw

Red Bliss Potato Salad

Macaroni Salad

Seasonal Fresh Fruit Salad

Potato Chips with Onion Dip

HOT ITEMS

Fried Chicken

Buttermilk Biscuits and Butter

DESSERT

Assorted Cookies and Brownies



Lunch Buffets

(\$1000.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL LUNCH BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. LUNCH ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. LUNCH SERVICE OFFERED UNTIL 2PM.

TACO BAR

COLD ITEMS

Fiesta Salad

Tortilla Chips with Salsa Fresca

Accoutrements: Corn & Flour Tortillas, Shredded Cheddar Cheese, Fresh Lime, Cilantro, Sour Cream, and Lettuce

HOT ITEMS

Seasoned Ground Beef

Carnitas

Mexican Rice

Refried Beans

DESSERT

Assorted Cookies

\$25.00++ PER PERSON



Lunch Buffets

(\$1000.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL LUNCH BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. LUNCH ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. LUNCH SERVICE OFFERED UNTIL 2PM.

TRUCKEE MEADOWS BUFFET

\$25.00++ PER PERSON

COLD ITEMS

- Tossed Green Salad with Choice of Two Dressings
- Tomato, Red Onion, and Cucumber Salad in Vinaigrette
- Artichoke Pasta Salad
- Seasonal Fresh Fruit Salad

HOT ITEMS

- Mushroom Chicken
- Roasted Pork Loin
- Sliced Roast Sirloin of Beef
- Yukon Mashed Potatoes with Brown Gravy
- Chef's Choice of Fresh Vegetables
- Fresh Baked Rolls and Butter

DESSERT

- Assorted Dessert Display



Lunch Buffets

(\$1000.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL LUNCH BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. LUNCH ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. LUNCH SERVICE OFFERED UNTIL 2PM.

TAILGATE LUNCH BUFFET

\$25.00++ PER PERSON

COLD ITEMS

- Mixed Green Salad
- Apple Cider Coleslaw
- Red Bliss Potato Salad

HOT ITEMS

- Hamburgers
- Hot Dogs
- Baked Beans or Chili Beans
- House Made Macaroni and Cheese
- Tater Tots
- Corn on the Cobb
- Fresh Baked Rolls and Butter

DESSERT

- Apple Cobbler



Dinner Buffets

(\$1500.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL DINNER BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. DINNER ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. SERVED UNTIL 8PM

SOUTHERN BBQ

\$30.50++ PER PERSON

COLD ITEMS

- BBQ Ranch Salad with Shredded Cheddar Cheese, Tomatoes, Lettuce and Smoked Applewood Bacon
- Apple Cider Coleslaw
- Red Bliss Potato Salad
- Jalapeno Corn Bread with Butter

HOT ITEMS

- BBQ Chicken
- House Smoked St. Louis Style Pork Ribs
- Slow Roasted Brisket
- Corn on the Cobb
- House Made Macaroni & Cheese

- Baked Beans

DESSERT

- Seasonal Fresh Cobbler



Dinner Buffets

(\$1500.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL DINNER BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. DINNER ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. SERVED UNTIL 8PM

MEXICAN FIESTA

\$33.50++ PER PERSON

COLD ITEMS

Romaine Salad with Tomatoes, Green Onions, and Cheddar Cheese Served with a Cumin Ranch Dressing

Black Bean and Corn Salad

Fiesta Salad

Tortilla Chips with Salsa Fresca

Accoutrements: Corn & Flour Tortillas, Shredded Cheddar Cheese, Fresh Lime, Cilantro, Sour Cream and Lettuce

HOT ITEMS

Seasoned Ground Beef

Carnitas

Mexican Rice

Refried Beans

Beef or Chicken Fajitas

DESSERT

Assorted Cookies



Dinner Buffets

(\$2000.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL DINNER BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. DINNER ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. SERVED UNTIL 8PM

PACIFIC RIM

\$35.00++ PER PERSON

COLD ITEMS

Mixed Greens with Mandarin Oranges, Almonds, Green Onions in Soy Vinaigrette

Asian Slaw Cabbage, Bok Choy, Snap Peas, Carrots, Mushrooms, Onions, and Peppers in Sesame Orange Dressing, and Cucumber Salad

HOT ITEMS

Egg Rolls with a Sweet Chili Sauce

Korean Short Ribs

Sweet and Sour Pork

Teriyaki Chicken

Steamed Jasmine Rice

Stir Fried Vegetables

Fried Shrimp

DESSERT

Assorted Dessert Display

Dinner Buffets

(\$2000.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL DINNER BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. DINNER ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. SERVED UNTIL 8PM

AMERICAN TRADITIONS

\$35.00++ PER PERSON

COLD ITEMS

Assorted Field Greens with Dried Cherries, Bleu Cheese Crumbles, and Candied Walnuts Served with a Balsamic Vinaigrette
Seasonal Fresh Fruit Salad
Marinated Mushroom Salad

HOT ITEMS

Roasted New York Strip with a Port Wine Demi
Blackened Salmon with Pineapple
Chicken Marsala
Mashed Potatoes and Gravy
Seasoned Green Beans
Assorted Artisan Rolls and Butter

DESSERT

Assorted Dessert Display



Dinner Buffets

(\$2000.00 MINIMUM BEFORE GRATUITY AND TAX)

ALL DINNER BUFFET INCLUDES ICED TEA, LEMONADE, GOURMET COFFEE, AND DECAFFEINATED COFFEE. DINNER ITEMS ARE REPLENISHED FOR ONE HOUR AND 30 MINUTES. SERVED UNTIL 8PM

ITALIAN FAIRE

\$35.00++ PER PERSON

COLD ITEMS

- Caesar Salad
- Caprese Salad
- Antipasto Salad
- Sundried Tomato Pasta Salad

HOT ITEMS

- Vegetable Lasagna
- Chicken Piccata
- Baked Pasta
- Garlic and Rosemary Roasted Fingerling Potatoes
- Ratatouille
- Garlic Bread

DESSERT

- Assorted Dessert Display

Carving Stations

(MINIMUM OF 50 GUESTS)

CARVING STATIONS ARE ORDERED IN CONJUNCTION WITH BUFFET DINNERS. THERE WILL BE A \$150.00 CHEF'S FEE FOR ALL CARVING STATIONS AND IS SERVICED FOR ONE HOUR AND 30 MINUTES.

ROASTED BREAST OF TURKEY GRAVY AND CRANBERRY SAUCE

\$8.00++ PER PERSON

MAPLE GLAZED HAM WITH A HONEY MUSTARD SAUCE

\$8.00++ PER PERSON

PRIME RIB OF BEEF WITH AU JUS AND HORSERADISH

\$12.50++ PER PERSON

FILET MIGNON WITH A RED WINE AND DEMI-GLAZE

\$15.00++ PER PERSON



Platters

VEGETABLE CRUDITES

Selection of Fresh Garden Vegetables Served with Onion Dip and Ranch Dressing

Small (Serves approximately 25 guests)

Large (Serves approximately 75 guests)

\$89.50++ PER DISPLAY

\$250.00++ PER DISPLAY

DELI MEAT AND CHEESE

Roast Beef, Ham, Turkey, Salami and Assorted Cheeses Served with Mayonnaise,

Dijon Mustard, Pickles, Lettuce, Tomatoes, Onions and Fresh Rolls and Breads

Small (Serves approximately 25 guests)

Large (Serves approximately 75 guests)

\$190.00++ PER DISPLAY

\$500.00++ PER DISPLAY

SEASONAL FRESH FRUIT

Fresh Seasonal Fruits and Berries Served with a Wild Honey Yogurt Dipping Sauce

Small (Serves approximately 25 guests)

Large (Serves approximately 75 guests)

\$170.00++ PER DISPLAY

\$380.00++ PER DISPLAY

CHEESE AND CRACKERS

Assorted Domestic and International Cheeses Served with a Display of Breads and Crackers

Small (Serves approximately 25 guests)

Large (Serves approximately 75 guests)

\$135.00++ PER DISPLAY

\$400.00++ PER DISPLAY

ANTIPASTO

Dry Cured Salami, Prosciutto, Capicola, Assorted Marinated Olives,

Assortment of Cheeses, Crostini's, Mushrooms, Cherry Tomatoes

and Marinated Grilled Vegetables

Small (Serves approximately 25 guests)

Large (Serves approximately 75 guests)

\$170.00++ PER DISPLAY

\$500.00++ PER DISPLAY

Hors D' Oeuvres

DISPLAYS

Priced per Dozen: Minimum Order – Two Dozen per Selection

BUFFALO CHICKEN WINGS WITH BLEU CHEESE DIP

\$23.25++ PER DOZEN

SWEDISH MEATBALLS

\$23.25++ PER DOZEN

PORK & VEGETABLE EGGROLLS WITH SWEET CHILI SAUCE

\$29.50++ PER DOZEN

PORK POT STICKERS WITH SOY DIPPING SAUCE

\$29.50++ PER DOZEN

SHRIMP COCKTAIL WITH LEMONS

\$32.00++ PER DOZEN

Priced per Dozen: Minimum Order - Three Dozen per Selection

TOMATO MOZZARELLA SKEWER WITH A BALSAMIC REDUCTION

\$36.00++ PER DOZEN

TOMATO BRUSCHETTA

\$36.00++ PER DOZEN

DEVILED EGGS

\$36.00++ PER DOZEN

BEEF SATAY WITH SWEET CHILI GLAZE

\$36.00++ PER DOZEN

CHICKEN SATAY WITH PEANUT SAUCE ON THE SIDE

\$36.00++ PER DOZEN

CRAB CAKES WITH CITRUS AIOLI

\$39.00++ PER DOZEN

COCONUT SHRIMP

\$39.00++ PER DOZEN

Wedding Buffet Options - Entrees

ENTREES

PRICING IS BASED ON THE NUMBER OF ENTREES YOU SELECT. ALL BUFFETS COME WITH A CHOICE OF 3 SALADS, 1 STARCH, CHEF'S CHOICE VEGETABLE AND FRESH ROLLS & BUTTER.

(MINIMUM 50 PEOPLE)

PRICING

2 ENTREE SELECTIONS - \$32.50++ PER PERSON

3 ENTREE SELECTIONS - \$34.95++ PER PERSON

4 ENTREE SELECTIONS - \$39.99++ PER PERSON

FISH

Herb Crusted Salmon - Fresh Salmon with a Citrus Beurre Blanc

Filet of Sole - Fresh Sole with a Lemon Cream Sauce

Halibut - Fresh Halibut with Pecans in an Orange Butter Sauce

Blackened Mahi-Mahi - Fresh Mahi-Mahi in a Pineapple Salsa

BEEF

Roasted Top Sirloin or Glazed Hawaiian Tri Tip

New York Strip

- Add \$3.00 per person

CHOICE OF SAUCES - SELECT ONE

Port Wine Demi

Béarnaise

Peppercorn

Bleu Cheese Demi

Rosemary Au Jus

Thyme Infused Wine Reductions

CHICKEN

Boneless Chicken Breast

CHOICE OF SAUCES - SELECT ONE

Wild Mushroom Demi

Piccata - Lemon with Capers

Teriyaki

Honey Dijon

Pesto Cream

Oscar - Crab, Asparagus and Hollandaise

- Add \$3.00 per person

Cordon Bleu - Filled with Ham and Swiss with a Cream Sauce

- Add \$2.00 per person

PORK

Boneless Pork Chop

CHOICE OF SAUCES - SELECT ONE

Plum

Bourbon

Rosemary Demi

Apple Cider Gastrique with Apple Chutney

Salsa Verde



Wedding Buffet Options - Entrees

ENTREES (CONTINUED)

PASTA

RAVIOLI - Sun-dried Tomato and Cheese Raviolis
with a Sun-dried Tomato Cream Sauce

PENNE PESTO - Penne Pasta with a Fresh Pesto Sauce
and Parmesan Reggiano Cheese

CARVING STATION

(Extra per Person)

Roasted Breast of Turkey with Turkey Gravy and Cranberry Sauce

\$8.00++ PER PERSON

Baked Ham with a Honey Mustard Sauce

\$8.00++ PER PERSON

Prime Rib of Beef with Au Jus and Horseradish

\$12.50++ PER PERSON

Filet Mignon with a Red Wine Demi-Glaze

\$15.00++ PER PERSON

STARCHES - SELECT ONE

Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Vegetable Rice Pilaf

Horseradish Potato Purée

Mashed Potatoes and Gravy

Roasted Red Potatoes

Au Gratin Potatoes

Wedding Buffet Options - Salads

SALADS - SELECT THREE

MIXED FIELD GREEN SALAD - Sundried Cherries, Bleu Cheese,
Toasted Almonds and Balsamic Vinaigrette

CAPRESE SALAD – Tomato, Mozzarella, Basil with a Balsamic Glaze

CAESAR SALAD - Crisp Romaine Hearts, Parmesan Cheese, Croutons, Garlic Caesar Dressing

FRESH SEASONAL FRUIT SALAD - Assorted Seasonal Fruits and Berries with a
Wild Flower Honey Yogurt Dressing

PENNE PASTA SALAD - Penne Pasta, Sun-Dried Tomato Pesto, Toasted Pine Nuts,
Parmesan Reggiano Cheese

GREEK SALAD - Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Artichoke
Hearts, Feta Cheese with a Red Wine Vinaigrette Dressing

RED POTATO SALAD - Red Potatoes, Whole Grain Mustard, Mayonnaise, Celery and Onions

MARINATED MUSHROOM SALAD - Balsamic Marinated Mushrooms, Red Onions,
Red Peppers and Fresh Herbs

SPINACH SALAD - Baby Spinach, Applewood Smoked Bacon, Chopped Egg,
Red Onion with Honey Mustard Dressing

ASIAN VEGETABLE SALAD - Bamboo Shoots, Napa Cabbage, Baby Corn, Carrots, Bell
Peppers, Red Onions, Snow Peas, Shitake Mushrooms with Sesame Ginger Dressing

CHOPPED RANCH SALAD - Romaine, Baby Tomatoes, Croutons, Cucumbers with Ranch Dressing

CHOPPED ICEBERG SALAD - Applewood Smoked Bacon, Chopped Egg, and Bleu Cheese Dressing

Rehearsal Dinners

(THESE ITEMS ARE ONLY AVAILABLE IF YOU HOST YOUR RECEPTION AT BOOMTOWN)

Come stay, play and dine with us for your Simply Perfect Weekend:
Let our Wedding Specialist help you plan the perfect rehearsal dinner
and day after wedding breakfast or brunch.

MAKE IT A WEEKEND GET AWAY FOR YOUR FRIENDS AND FAMILY

(Minimum of 20 people)

PIZZA PARTY ~ \$18.50 PER PERSON

Cheese Pizza, Pepperoni Pizza, Veggie Pizza, Caesar Salad,
Assorted Sodas and Bottled Water

BBQ ~ \$22.50 PER PERSON

BBQ Chicken, Assorted Grilled Sausages, BBQ Pork Ribs, Potato Salad, Coleslaw,
Mixed Greens with Ranch Dressing, Fresh Rolls and Butter,
Assorted Sodas and Bottled Water

MEXICAN CUISINE ~ \$24.00 PER PERSON

Fiesta Salad, Tortilla Chips with Salsa Fresca, Mexican Rice, and Refried Beans
Taco Bar: Flour and Corn Tortillas, Carnitas, Seasoned Ground Beef,
Shredded Cheddar Cheese, Fresh Lime, Cilantro, Sour Cream, Lettuce,
Assorted Sodas and Bottled Water

Banquet Bar Service

OFFERED TO GROUPS OF 30 OR MORE GUESTS. WINE BY THE BOTTLE, IMPORTED AND DOMESTIC BEER, AND SODA STATIONS AVAILABLE FOR SMALLER GROUPS. BAR REVENUE MUST EXCEED \$400.00 PER BAR, OR THE CLIENT WILL BE RESPONSIBLE FOR THE DIFFERENCE. THERE WILL BE A \$150.00 BARTENDER LABOR FEE PER BARTENDER, PER BAR
CORKAGE FEE \$25.00 PER BOTTLE
HOSTED BAR IS SUBJECT TO GRATUITY AND TAX

BAR SERVICES

SODAS	\$4.00++/DRINK
JUICES	\$5.00++/DRINK
BOTTLED WATERS	\$2.00++/DRINK
CRAFT / IMPORT BEER	\$7.00++/DRINK
DOMESTIC BEER	\$6.00++/DRINK
HOUSE WINE	\$7.00++/DRINK
WELL DRINKS	\$7.00++/DRINK
CALL DRINKS	\$8.00++/DRINK
PREMIUM	\$10.00++/DRINK

Pricing Information

GUARANTEES/CHOICE OF ENTREES

CLIENT IS RESPONSIBLE TO PROVIDE THE GUEST GUARANTEE WITH APPLICABLE SPLIT ENTRÉE COUNTS TO BANQUETS NO LATER THAN SEVEN (7) BUSINESS DAYS PRIOR TO THE EVENT. GUARANTEE COUNTS MAY NOT BE REDUCED AND MAY NOT BE LESS THAN 80% OF THE EXPECTED NUMBER OF GUESTS. CLIENT MAY CHOOSE UP TO TWO SINGLE ENTREES. THE HIGHEST PRICE ENTRÉE SELECTED WILL BE THE PRICE CHARGED FOR THE MEALS. IN ADDITION, BOOMTOWN WILL PROVIDE A VEGETARIAN OPTION UPON REQUEST ONLY.

SERVICE CHARGE & TAX

PRICES ARE SUBJECT TO CURRENT NEVADA STATE SALES TAX AND A 20% SERVICE CHARGE

ADDITIONAL PRICING INFORMATION

TODDLERS AGES 3 AND UNDER MAY BE SERVED BY THEIR PARENTS FROM THE BUFFET AT NO ADDITIONAL CHARGE.
CHILDREN AGES 4-11 WILL RECEIVE A 20% DISCOUNT OFF THE ADULT MENU PRICES.
PRICES ARE SUBJECT TO CHANGE UNTIL RECEIPT OF SIGNED BANQUET EVENT ORDERS.