



CATERING MENU

CONTINENTAL BREAKFAST SELECTIONS	3
BUFFET BREAKFAST SELECTIONS	4
BREAKFAST ENHANCEMENTS	5
THEMED REFRESHMENT BREAKS	6
REFRESHMENT BREAKS	8
PLATED LUNCH SELECTIONS	8
LUNCHEON BUFFETS	11
BOARDROOM SUITE LUNCHEON	17
EXECUTIVE BOARDROOM BUFFET SERIES	18
PLATED STYLE DINNER	19
BUFFET STYLE DINNER	21
COLD HORS D'OEUVRES	28
HOT HORS D'OEUVRES	29
RECEPTION SELECTIONS	30
SPONSORED BEVERAGE PACKAGES	33
COLD PLATED LUNCHEONS	38
NY-NY BOX LUNCHES	39
BANQUET POLICIES	40

NEW YORK
NEW YORKTM
HOTEL & CASINO - LAS VEGAS

FOR MORE INFO
702.740.6433
events@arkvegas.com



Plated Breakfast Entrée Selections

Breakfast Entrées include Assorted Breakfast Pastries, Freshly Squeezed Orange Juice

ALL-AMERICAN

Farm Fresh Scrambled Eggs and Home Fried Yukon Gold Potatoes
Choice of: Apple Smoked Bacon or Grilled Maple Sausage Links

\$21 per guest

With a minimum of 25 guests
(\$22.50 for 15-24 guests)

STEAK AND EGGS

Aged New York Sirloin
Farm Fresh Scrambled Eggs with fresh chive and Lyonnaise, Yukon Gold Potatoes

\$29.50 per guest

With a minimum of 25 guests
(\$32 for 15-24 guests)

APPLE BRANDY FRENCH TOAST

Cinnamon Battered,
Apple Brandy Butter,
Grilled Maple Sausage Links

\$20 per guest

With a minimum of 25 guests
(\$21.50 for 15-24 guests)

EGGS BENEDICT

Farm Fresh Poached Eggs and Canadian Bacon layered on a Toasted English Muffin topped with Hollandaise Sauce
Home Fried Yukon Gold Potatoes

\$24 per guest

With a minimum of 25 guests
(\$25.50 for 15-24 guests)

BAGEL MANIA

Farm Fresh Scrambled Eggs, Shaved Ham
Apple Smoked Bacon & Tillamook Cheddar Cheese on an "Everything" Bagel
Home Fried Potatoes

\$21 per guest

With a minimum of 25 guests
(\$22.50 for 15-24 guests)

POACHED EGGS PORTOBELLO

Farm Fresh Poached Eggs
Grilled Portobello Mushroom
Fresh Asparagus and Sauce Mornay
Home Fried Yukon Gold Potatoes

\$22 per guest

With a minimum of 25 guests
(\$23.50 for 15-24 guests)

GRILLED BONE-IN COUNTRY HAM

Farm Fresh Scrambled Eggs,
Lyonnaise Potatoes presented on a Grilled Country Ham

\$23 per guest

With a minimum of 25 guests
(\$24.50 for 15-24 guests)

SOUTHWEST BREAKFAST BURRITO

Farm Fresh Scrambled Eggs, Chicken Apple Sausage, Shredded Cheddar Cheese
and Pico de Gallo wrapped in a warm tortilla
Fresh Fruit

\$20 per guest

With a minimum of 25 guests
(\$21.50 for 15-24 guests)

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or events@arkvegas.com

Rev. 6/4/2009



Continental Breakfast Selections

Continental Breakfasts are designed for a maximum of one and one-half hour
Each breakfast served with New York-New York Blended Coffee, Decaffeinated Coffee and Tea

EXECUTIVE CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice, Sliced Seasonal Fruit and Berries,
Assorted Danish, Muffins & Butter Croissants
Selection of Fruit Preserves and Butter

\$20 per guest

With a minimum of 25 guests
(\$22.75 per person for 15-24 guests)

HEALTH NUT

Freshly Squeezed Orange and Grapefruit Juice, Sliced Seasonal Fruit and Berries,
Fruit Flavored Yogurts, Natural Granola and Raisin Toppings
Assortment of Cold Cereals and Mueslix
French Butter and Raisin Croissants
Assorted Muffins, Wholesome Date Nut & Banana Nut Breads,
Selection of Fruit Preserves and Butter

\$24 per guest

With a minimum of 25 guests
(\$26.75 per person for 15-24 guests)

DELUXE CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice, Sliced Seasonal Fruit and Berries,
Fruit Flavored Yogurts, Natural Granola and Raisin Toppings
Assortment of Cold Cereals

Choice of One:

Ham & Cheese Croissant

*Croissant with Bacons, Eggs and Provolone Cheese

*Canadian Bacon, Eggs, Onions, Bell Pepper on an English Muffin

*Bagel Mania~ Grilled Bagel, Egg, Pastrami, Cave Aged Cheddar

\$28 per guest

With a minimum of 25 guests
(\$30.75 per person for 15-24 guests)
*\$1 per guest additional cost

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or events@arkvegas.com

Rev. 6/4/2009



Buffet Breakfast Selections

Buffet Breakfasts are designed for a maximum of one and one-half hour.
Each breakfast served with New York-New York Blended Coffee, Decaffeinated Coffee and Tea

THE VILLAGE

Freshly Squeezed Orange and Grapefruit Juice
Freshly Sliced Seasonal Fruit & Berries
Assortment of Cold Cereals
Farm Fresh Scrambled Eggs
Home Fried Yukon Gold Potatoes
Apple Smoked Bacon
Maple Sausage Links
French Butter Croissants, Assorted Muffins and Breakfast Pastries Selection
with Fruit Preserves and Butter

\$29 per guest

With a minimum of 25 guests
(\$31.75 per person for 20-24 guests)

MIDTOWN BRUNCH

Freshly Squeezed Orange, Grapefruit and Cranberry Juice
Sliced Seasonal Fruits & Berries
Assortment of Cold Cereals
Farm Fresh Scrambled Eggs

Choice of One:
Biscuits and Gravy
Bacon and Swiss Cheese Quiche
Frittata with Leeks, Potatoes and Zucchini
Buttermilk Dipped French Toast with Maple Syrup
Freshly Prepared Corned Beef Hash
Delicate Cheese Crêpes with Sour Cream and Fresh Seasonal Berries

~~~~~  
Apple Smoked Bacon  
Maple Sausage Links

Home Fried Yukon Gold Potatoes  
French Butter Croissant, Assorted Muffins and Breakfast Pastries Selection  
with Fruit Preserves and Butter

**\$36 per person**

With a minimum of 35 guests  
(\$38.75 per guest for 25-34 guests)

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Continental and Buffet Breakfast Enhancements

|                                                                |                  |
|----------------------------------------------------------------|------------------|
| Cheese, Blueberry and Cherry Blintzes                          | \$3.50 per guest |
| House Smoked Salmon with Traditional Accompaniments            | \$8.50 per guest |
| Apple Brandy French Toast                                      | \$3.50 per guest |
| Poached Eggs Benedict Dijonnaise                               | \$5.00 per guest |
| New York Bagels with Assorted Cream Cheeses                    | \$2.50 per guest |
| Hot Oatmeal with Golden Raisins, Brown Sugar, Cinnamon & Cream | \$4.50 per guest |
| Assorted Individual Fruit Yogurts                              | \$4.00 each      |

## INTERNATIONAL COFFEE STATION

Irish Cream, Colombian, Decaffeinated Colombian, Kona and Chocolate Raspberry Coffee  
Served with Chocolate Shavings, Whipped Cream, Half & Half  
Ground and Stick Cinnamon, Granulated and Brown Sugar, Lemon and Orange Peel  
**\$65.00 per gallon**

## OMELET STATION

Omelets Prepared to Order with Farm Fresh Eggs  
Choice of: Shaved Ham, Apple Smoked Bacon, Sausage, Swiss and Cheddar Cheeses,  
Sautéed Mushrooms, Roasted Red and Yellow Peppers, Chopped Onions, Lox and Diced Tomatoes  
**\$7.50 per guest \*\*\***

## WAFFLE STATION

Belgian Waffles prepared to Order with Fresh Whipped Cream  
Maple Syrup, Assorted Fruit Preserves, Toasted Nuts and Chocolate Chips  
**\$7.50 per guest\*\*\***

## CREPE STATION

Crepes prepared to Order with Berries, Whipped Cream, Honey, Fresh Seasonal Fruit,  
Powdered Sugar, Chantilly Cream  
**\$8.00 per guest\*\*\***

## CARVING STATION

Honey Glazed Ham **\$6.00 per guest\*\*\***  
Char-Grilled Tenderloin of Beef **\$10.50 per guest\*\*\***

**\*\*\*ATTENDANT REQUIRED – ATTENDANT FEE OF \$150 PER STATION**

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Themed Refreshment Breaks

Themed Breaks are designed for a maximum of 45 minutes

---

## **RISE & SHINE**

Granola Bars, Apple Turnovers  
Assorted Soft Drinks & Bottled Water  
Coffee, Decaffeinated Coffee and  
Variety of Teas

**\$13 per guest**

With a minimum of 25 guests  
(\$14.75 per guest for 15-24 guests)

## **WALL STREET WAKE UP CALL**

Power Bars, Glorious Morning Bread, Granola,  
Red Bull, Virgin Mary's, Fruit Smoothies  
Assorted Soft Drinks & Bottled Water, Coffee,  
Decaffeinated Coffee & Variety of Teas

**\$21 per guest**

With a minimum of 25 guests  
(\$22.75 per guest for 15-24 guests)

## **CINEMA MATINEE**

Buttered Popcorn, Cracker Jacks,  
Selection of Candies to include Juju Fruits,  
M&Ms, Reese's, Payday, Snicker's  
and Milk Duds  
Assorted Soft Drinks & Bottled Water  
Coffee, Decaffeinated Coffee  
and Variety of Teas

**\$14 per guest**

With a minimum of 25 guests  
(\$15.75 per guest for 15-24 guests)

## **NEW YORK CITY BAGEL BREAK**

Mini New York Bagels with Whipped Cream Cheese,  
Lox Spread, Butter & Assorted Jellies. Assorted Soft  
Drink & Bottled Water, Coffee, Decaffeinated Coffee  
and Variety of Teas

**\$15 per guest**

With a minimum of 25 guests  
(\$16.75 per guest for 15-24 guests)

## **BRONX TALE**

Jumbo Assorted Cookies and  
Tri Color Chips served with Salsa and Guacamole.  
Assorted Soft Drinks & Bottled Water, Coffee,  
Decaffeinated Coffee and Variety of Teas

**\$16 per guest**

With a minimum of 25 guests  
(\$17.75 per guest for 15-24 guests)

## **NEW YORK STREET VENDOR**

Ice Cream Bars and Large Soft Pretzels served  
with Hot Mustard  
Assorted Soft Drinks & Bottled Water  
Coffee, Decaffeinated Coffee  
and Variety of Teas

**\$15 per guest**

With a minimum of 25 guests  
(\$16.75 per guest for 15-24 guests)

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Themed Refreshment Breaks (continued)

Themed Breaks are designed for a maximum of 45 minutes

---

## **COOKIE MONSTER**

Selection of Cookies to include Chocolate Chip, Peanut Butter, Oatmeal, White Chocolate & Macadamia and Scrumptions. Assorted Soft Drinks & Bottled Water, Coffee, Decaffeinated Coffee & Variety of Teas

**\$14 per guest**

With a minimum of 25 guests  
(\$15.75 per guest for 15-24 guests)

## **DEATH BY CHOCOLATE**

Fudge Brownies, Double Chocolate Chip Cookies, Chocolate Tuxedo Dipped Strawberries, Chocolate Covered Rice Crispy Treats. Assorted Soft Drinks & Bottled Water. Coffee, Decaffeinated Coffee & Variety of Teas

**\$17 per guest**

With a minimum of 25 guests  
(\$18.75 per guest for 15-24 guests)

## **THE FABULOUS FRUIT BREAK**

A Bountiful Array of Whole and Sliced Domestic and Tropical Fruit. Assorted Flavored Yogurts with Seasonal Berry Toppings, Granola and Trail Mix. Raspberry, Pineapple and Strawberry Fruit Napoleons. Assorted Mini Fruit Tarts

**\$18 per guest**

With a minimum of 25 guests  
(\$19.75 per guest for 15-24 guests)

---

## **THE MINI**

Try These Minis at Your Next Break

|                     |                     |
|---------------------|---------------------|
| Mini Cheese Burgers | Mini Grilled Cheese |
| Mini Monte Cristos  | Mini Reubens        |
| Mini Pizzas         | Mini Kabobs         |
| Mini Corndogs       |                     |

Choice of Two - \$12 per guest

Choice of Three - \$18 per guest

Choice of Four - \$24 per guest

(Based on 1 ½ servings per guest per item)

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009

# Refreshment Breaks



## BEVERAGE SELECTIONS

|                                              |                   |
|----------------------------------------------|-------------------|
| Freshly brewed coffee, decaf or tea          | \$45 per gallon   |
| Iced Tea                                     | \$45 per gallon   |
| Lemonade, Strawberry Lemonade, Arnold Palmer | \$55 per gallon   |
| Orange Squeezed Orange or Grapefruit Juice   | \$20 per quart    |
| Bottled Juices Cranberry, Pineapple, Apple   | \$20 per quart    |
| Bottled Soft Drinks                          | \$3.00 each       |
| Bottled Water Perrier, Aquafina – 12 oz.     | \$3.75 each       |
| Red Bull (regular and sugar-free)            | \$4.50 each       |
| Starbucks Frappucino (assorted flavors)      | \$4.50 each       |
| Whole Milk, 2% or Chocolate Milk             | \$2.25 each       |
| Lipton Bottled Tea (assorted flavors)        | \$4.25 each       |
| Water Station/Water Pitchers                 | \$25 labor charge |

## MORNING FRUITS, BREADS & SPREADS

|                                              |                |
|----------------------------------------------|----------------|
| New York Bagels with Whipped Cream Cheese    | \$48 per dozen |
| Assorted Donuts                              | \$36 per dozen |
| Fruit Flavored Yogurt (individually wrapped) | \$48 per dozen |
| Apple, Raspberry and Apricot Turnovers       | \$54 per dozen |
| Granola Bars/Fitness Bars                    | \$36 per dozen |
| Assorted Muffins                             | \$36 per dozen |
| Gourmet Coffee Cakes                         | \$44 per dozen |
| Individual Fruit Yogurts                     | \$48 per dozen |

## AFTERNOON DELIGHTS

|                                                              |                |
|--------------------------------------------------------------|----------------|
| Finger Sandwiches (Roasted Turkey, Virginia Ham, Roast Beef) | \$33 per dozen |
| Assorted Candy Bars                                          | \$36 per dozen |
| Ham and Cheese Croissants                                    | \$54 per dozen |
| Blueberry and Raspberry Scones                               | \$48 per dozen |
| Individual Banana Pecan Bread                                | \$48 per dozen |
| Large Oatmeal/Raisin, Peanut Butter & Chocolate Chip         | \$35 per dozen |
| Chocolate Covered Strawberries                               | \$54 per dozen |
| Lemon Squares                                                | \$35 per dozen |
| Peanut Butter, Fudge Nut or Cream Cheese Chocolate Brownies  | \$36 per dozen |
| Caramel Apple Crumb Squares                                  | \$36 per dozen |
| Pecan Chocolate Bars                                         | \$36 per dozen |
| Apple, Marble and Orange Pound Cake                          | \$48 per dozen |
| Assorted Whole Fruit                                         | \$42 per dozen |
| Soft Pretzels with Spicy Mustard (Minimum Order 3 Dozen)     | \$42 per dozen |
| Dry Snacks: Potato Chips, Pretzels, Popcorn                  | \$3.50 each    |

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Plated Lunch Selections

Served 11am until 3pm

Plated Lunch includes: Selection of Seasonal Vegetables and Chef's Selection of Potato Du Jour. Served with Bakery Breads and Whipped Butter, New York-New York Blended Coffee, Decaffeinated Coffee and Tea

## SALAD

(Choice of One)

- Iceberg- Radicchio Greens with Tomatoes, Cucumbers, Carrots, House Dressing
- Mesclun Garden Greens with Fried Goat Crostini, Honey Lime Dressing
- Grilled Vegetable Salad Served on Field Greens, Balsamic Vinaigrette
- Beefsteak Tomato, Fried Green Scallions, Basil Shallot Vinaigrette

## ENTRÉE SELECTIONS

(Choice of One)

### **Stuffed California Chicken**

Spinach, Artichoke Hearts, Wild Mushrooms, Roasted Peppers, Provolone Cheese

**\$25 per guest**

With a minimum of 25 guests

(\$27.50 per person for 15-24 guests)

### **Pan-Smoked Beef Tri-Tip Steak**

Red Wine Reduction, Garlic Potato Puree, Pan Seared Baby Vegetables

**\$26 per guest**

With a minimum of 25 guests

(\$28.50 per person for 15-24 guests)

### **Teriyaki Filet and Shrimp**

Mango Fried Rice, Baby Bok Choy

**\$30 per guest**

With a minimum of 25 guests

(\$32.50 per person for 15-24 guests)

### **Smoked Chicken and Roasted Vegetable Enchiladas**

Black Bean Ragout, Fresh Broccolini

**\$26 per guest**

With a minimum of 25 guests

(\$28.50 per person for 15-24 guests)

### **Southern Fried Eden Farms Pork Chop**

Fiery Applesauce, Loaded Mashed Potatoes

**\$26 per guest**

With a minimum of 25 guests

(\$28.50 per person for 15-24 guests)

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Plated Lunch Selections

(continued)

## **Dry Aged Bone-In New York Sirloin**

Madeira Demi-Glace, Roasted Garlic, Tara Root Chip

**\$32 per guest**

With a minimum of 25 guests  
(\$34.50 per person for 15-24 guests)

## **Chicken Scaloppini**

Red Wine Shallot Burre Fondue

**\$24 per guest**

With a minimum of 25 guests  
(\$26.50 per person for 15-24 guests)

## **Pan Roasted Iron Seared Halibut**

Cherry Tomato, Toasted Hazelnuts, Citrus Ponzu, Baby Spinach, Wasabi Mash

**\$26 per guest**

With a minimum of 25 guests  
(\$28.50 per person for 15-24 guests)

## **Citrus Herb Chicken**

Fresh Lemon, Olive Oil, Herbs, Mushroom Risotto, Grilled Pencil Asparagus

**\$24 per guest**

With a minimum of 25 guests  
(\$26.50 per person for 15-24 guests)

## **Wok Fried Crispy Beef**

Wok Fried Steak, Shitake Mushrooms, Chinese Long Beans, Onions, Carrots  
and Bamboo Shoots in a Sweet & Spicy Sauce, Mango Fried Rice

**\$26 per guest**

With a minimum of 25 guests  
(\$28.50 per person for 15-24 guests)

## **Roasted Vegetable Pasta Napoleon**

Alfredo and Pomodoro

**\$22 per guest**

With a minimum of 25 guests  
(\$24.50 per person for 15-24 guests)

## **DESSERT**

(Choice of One)

Apple Strudel with Vanilla Scented Whipped Cream

New York Cheesecake

Chocolate Midnight Cake

(Dessert Trio available upon for an additional \$1.75 per guest)

**Special pricing associated with additional menu selections**

Choices to be made 7 Days prior to Lunch Service

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Luncheon Buffets

Served 11am until 3pm

Buffets Include Artisan Bread and Whipped Butter and New York-New York Blended Coffee, Decaffeinated Coffee and Tea

## **FIFTH AVENUE**

Minimum 25 guests

### **Starter Selections**

Sonoma Field Greens Raspberry Vinaigrette, Peppercorn Ranch  
Bow Tie Pasta Salad Rock Shrimp, Crab, Roasted Vegetables  
Seasonal Fresh Fruit and Berries, Sliced Fruit  
Imported & Domestic Cheese Board Water Crackers and Lahvosh Cracker Bread

### **Entrée Selections**

Harrison Ranch Filet Medallions Wild Mushrooms, Caramelized Onion  
Roasted Pork Loin Dried Figs, Apricots, Pan Gravy  
Blackened Red Snapper, Crispy Rock Shrimp  
Pan Seared Chicken Lemon Grass, Ginger Soy Ponzu, Stir-Fried Broccollini

*Chef's Selected Seasonal Vegetables and Rice, Potato or Pasta*

### **Dessert Selections**

Peanut Butter Bar Torte  
Strawberry Tarts  
Milk Chocolate Mousse Parfaits

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Luncheon Buffets (continued)

Served 11am until 3pm

Buffets Include Artisan Bread and Whipped Butter and  
New York-New York Blended Coffee,  
Decaffeinated Coffee and Tea

## **TIMES SQUARE**

Minimum 25 guests

### **Starter Selections**

Fresh Garden Greens Three Dressings  
Seasonal Fresh Fruit and Berries Sliced Fruit  
Smoked Chicken and Pasta Salad Roasted Peppers, Crispy Leeks  
Tomato, Mozzarella & Onion Aged Balsamic Vinegar

### **Entrée Selections**

Chicken Scaloppini Roasted Tomato Cream, Shiitake Mushrooms, Fried Capers  
Pumpkin Seed Crusted Atlantic Black Cod Warm Pea Shoots, Garlic Oil  
Dry Aged New York Sirloin Red Wine Shallot Reduction

*Chef's Selected Seasonal Vegetables and Rice, Potato or Pasta*

### **Dessert Selections**

Mocha Cream Cake  
Roasted Almond Cake  
Assorted Fruit Tarts

**~ Two Entrées~  
\$32 per guest**

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Luncheon Buffets (continued)

Served 11am until 3pm

Buffets Include Artisan Bread and Whipped Butter and  
New York-New York Blended Coffee,  
Decaffeinated Coffee and Tea

## **LITTLE ITALY**

Minimum 25 guests

### **Starter Selections**

Antipasto Platter

Beefsteak Tomato & Mozzarella, Shaved Onion, Balsamic Vinegar

Crisp Romaine, Caesar Dressing

Fruits de Mer, Shrimp, Calamari, Peppers, Olives, Artichoke Hearts

### **Entrée Selections**

Chicken Vesuvio

Baked Ziti, Sausage and Peppers

Beef Pizzaiola

Fettuccine Alfredo

Sautéed Zucchini and Broccolini

### **Dessert Selections**

Cannolis

Raspberry Tiramisu

Torte de Chocolate

Zuppa Anglaise with Fresh Strawberries

~ \$36 per guest ~

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Luncheon Buffets (continued)

Served 11am until 3pm

Buffets Include Artisan Bread and Whipped Butter and  
New York-New York Blended Coffee,  
Decaffeinated Coffee and Tea

## **PAN ASIAN TOUR**

Minimum 35 Guests

### **Starter Selections**

California Rolls Crab, Avocado, Cucumber  
Mandarin Orange Chicken Salad Napa Cabbage, Iceberg Lettuce,  
Sesame Ginger Infusion  
Chili Lime Beef Salad Cucumber, Papaya, Orange Yuzu Vinaigrette  
Kenter Farms Mixed Greens Pickled Ginger, Tear Drop Tomatoes,  
Sesame Ginger Vinaigrette

### **Entrée Selections**

Togarashi Crusted Hawaiian Mahi-Mahi  
Pad Thai Chicken, Shrimp, Tofu, Bean Sprouts, Scallions  
Roasted Duck Breast Maui Pineapples, Basil, Red Curry Sauce  
Crispy Hunan Beef Glazed in Honey Char Sui, Toasted Macadamia Nuts  
Mango Fried Rice BBQ Pork, Vegetables  
Szechwan Long Beans Green Beans

### **Dessert Selections**

Almond Shortbread Cookies  
Coconut Custard with Fresh Berries  
Island Rice Pudding

~ \$39 per guest ~

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Luncheon Buffets (continued)

Served 11am until 3pm

Buffets Include Artisan Bread and Whipped Butter and  
New York-New York Blended Coffee,  
Decaffeinated Coffee and Tea

## **SOUTHWESTERN BUFFET**

Minimum 25 Guests

Tri Color Tortilla Chips Salsa Bar  
Smoked Chicken & Black Bean Salad Navajo Fry Bread  
Green Caesar Salad Cilantro & Tequila Laced Dressing

Adobo Pork Tenderloin  
Baja Fish Tacos  
Cowboy Pot roast  
Arizona Ratatouille  
Sonoran Style Roasted Garlic and Rosemary New Potatoes

Margherita Cheesecake  
Pumpkin Flan  
Death by Chocolate

~\$32 per guest~

## **CENTRAL PARK PICNIC**

Minimum 25 Guests

Fresh Greens, 2 Dressings  
Red Potato Salad  
Crispy Peanut Slaw  
Relish Basket  
Fried Chicken  
Burgers  
Dogs & Beer Brats  
Memphis Rubbed Ribs

Jumbo Cookies  
Blonde Brownies  
Carrot Cake

~\$32 per guest~

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Luncheon Buffets

## (continued)

Served 11am until 3pm

Buffets Include Artisan Bread and Whipped Butter and New York  
-New York Blended Coffee,  
Decaffeinated Coffee and Tea

### **NEW YORK EXPRESS**

Minimum 25 Guests

Tossed Greens, Three Dressings  
Beefsteak Tomato & Mozzarella Salad, Basil Oil  
Grilled Vegetable Platter, Red Pepper Ranch  
New Potato Salad  
California Coleslaw  
Fresh Sliced Seasonal Fruit & Berries

Roast Top Sirloin, Breast of Turkey, Honey Ham  
Genoa Salami  
Imported Swiss Cheese, Aged Cheddar Cheese  
Monterey Jack Cheese  
Lettuce/Tomato/Onion Platter

Assorted Freshly Baked Breads and Kaiser Rolls  
Mayonnaise, Dijon and American Mustard

Our Pastry Chef's Selection of Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

~ \$30 per guest ~

### **Enhancements to the "New York Express" Buffet**

|                                 |                  |
|---------------------------------|------------------|
| Soup Du Jour                    | \$3 per guest    |
| Baked Meat Lasagna              | \$4 per guest    |
| Southern Fried Chicken          | \$4.50 per guest |
| Gonzalez Y Gonzalez Taco Bar    | \$5 per guest    |
| Sizzling Beef & Chicken Fajitas | \$7 per guest    |
| Buffalo Chicken Wings           | \$4 per guest    |
| New York Style Pizza            | \$24 per pie     |

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Boardroom Suite Luncheon

---

## **THE BOARDROOM**

Minimum of 12 Guests

*Chef's Hot Soup of the Day*

### **Cold Buffet**

*Sliced Domestic Seasonal Fruit Platter*

*Tossed Garden Salad  
Selection of Two Dressings*

*Tomato and Mozzarella Salad  
Basil-Balsamic Dressing*

*Italian Wrap  
Salami, Pepperoni, Ham, Lettuce, Tomato,  
Provolone, House Made Italian Vinaigrette*

*Grilled Roasted Vegetable Pitas  
Chef's Selected Grilled Seasonal Vegetables  
Jalapeño Cream Cheese*

*A Selection of California-Inspired Seasonal Fruit Tarts*

*Catering Blends of Coffee and Tea*

**~ \$36 per Guest ~**

*Buffet service is limited to lunch service.  
Desserts, pastries, fruits, etc., are not transferable to refreshment breaks.*

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Executive Boardroom Buffet Series

Minimum of 12 Guests

Our Executive Series offers you the flexibility to build your own custom buffet. Desserts, pastries, fruits, etc., are not Transferable to refreshment breaks.

## SALADS

(choice of one Salad and Pasta)

Tossed Green Salad with Selection of  
Two Dressings

Roma Tomato and Buffalo Mozzarella Salad  
Basil Balsamic Dressing

Caesar Salad  
Tender Red and Green Romaine Lettuce with  
Shredded Parmesan Cheese, Focaccia,  
and Crunchy Croutons

Tortellini Salad "Primavera"

New Potato Salad with Onion and Bacon

## ENTRÉES

(choice of two)

Cedar Plank Salmon  
Lemon Aioli

Chicken Scaloppini, Roma Tomato  
Shitake Mushrooms

Grilled Vegetable Lasagna Rolls  
Marinara Sauce

Dry Aged New York Sirloin,  
Red Wine Shallot Reduction  
(add \$3 per guest)

## Desserts

(choice of two)

New York-Style Cheesecake with Fruit Sauces

Seasonal Fruit Tarts

Chocolate Walnut Brownies

Cheesecake

Chocolate Midnight Cake

~ \$36 per guest ~

Buffet service is limited to lunch service.  
Desserts, pastries, fruits, etc., are not transferable to refreshment breaks.

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Plated Style Dinner

Served from 3pm

Menu Served with Artisan Bread and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## STARTER SELECTIONS

(Choice of One)

- Bibb Lettuce, Baby Red Mustard, Watercress, Mandarin Orange Segments and Honey Walnuts with Orange Vinaigrette
- Citrus Salad with Grilled Baby Shrimp
- Baby Red and Green Romaine Caesar Salad
- Curly and Belgian Endive with Roasted Peppers, Haricots Verts, Artichoke and Aged Balsamic Vinaigrette with a Goat Cheese Crostini

**SOUP MAY BE ADDED AS A COURSE @ \$4 PER GUEST**

## ENTRÉE SELECTIONS

### Grilled Free Range Chicken

Fresh Herbs, Olive Oil, Roasted New Potatoes, Baby Carrots, Onion Marmalade

~ \$40 per guest ~

With a minimum of 25 guests  
(\$43 per person for 20-24 guests)

### Slow Roasted Prime Rib of Beef

Port Wine Jus, Creamed Horseradish

~ \$50 per guest ~

With a minimum of 25 guests  
(\$53 per person for 20-24 guests)

### Center Cut Filet Mignon

Roasted Garlic Mash, Cabernet Reduction

~ \$60 per guest ~

With a minimum of 25 guests  
(\$63 per person for 20-24 guests)

### Teriyaki Glazed King Salmon

Wild Rice Cakes, Seasonal Vegetable Medley

~ \$45 per guest ~

With a minimum of 25 guests  
(\$48 per person for 20-24 guests)

### Surf & Turf Aged Filet Mignon

Paired with Succulent Lobster, Potato Au Gratin and Fresh Asparagus

~ \$75 per guest ~

With a minimum of 25 guests  
(\$78 per person for 20-24 guests)

**Special pricing associated with additional menu selections ~ Selections to be made 7 days prior to event**

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Plated Style Dinner (continued)

---

## **Eden Farms Pork Tenderloin**

Potato Puree, Stir-Fried Vegetables, Pan Jus

~ \$40 per guest ~

With a minimum of 25 guests  
(\$43 per person for 20-24 guests)

## **Herb Crusted Colorado Lamb**

Natural Juices, Parmesan Potatoes, Seasonal Vegetables

~ \$60 per guest ~

With a minimum of 25 guests  
(\$63 per person for 20-24 guests)

## **Dry Aged New York Sirloin**

Red Wine Reduction, Roasted Garlic

~ \$55 per guest ~

With a minimum of 25 guests  
(\$58 per person for 20-24 guests)

## **Stuffed California Chicken**

Spinach, Shiitake Mushrooms, Green Onion,  
Kalamata Olives, Provolone Cheese, Lemon-Herb Cream

~ \$40 per guest ~

## **DESSERTS (Choice of One)**

### **Profiteroles**

Pastry Shells Filled with Custard and Drenched with Chocolate Fondue Sauce

### **Banana Crème Torte**

Graham Cracker Tart Shell Filled with Creamy Banana Custard Topped off with Caramelized Bananas  
Served in a Pool of Chocolate-Rum Sauce

### **Opera Cake**

Seven layer cake of coffee-soaked joconde, with coffee buttercream, ganache and chocolate glaze

### **Warm Chocolate Pecan Tart**

Chewy Caramel-Pecan Tart with Chunks of Chocolate. Served with Chocolate and Vanilla Sauce

---

## **DESSERT ENHANCEMENT SELECTIONS ( add \$6 per guest )**

### **Bourbon Vanilla Crème Brûlée**

Rich Creamy Custard Infused with Bourbon & Vanilla. Served with Raspberry Compote and Orange Tuiles

### **Gran Marnier Truffle Torte**

Super Rich Chocolate Truffle Cake Infused With Gran Marnier. Served With Raspberry Coulis

### **California Fruit Tart**

Selection of Fresh Fruits on a Sweet Tart Filled with Vanilla Custard. Served in a Pool of Mango and Raspberry Sauces

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Buffet Style Dinner

## **BRYANT PARK**

Served From 3pm

### **Starters**

*Sonoma Field Greens, Balsamic Vinaigrette, Peppercorn Ranch  
Grilled Marinated Vegetables, Roasted Garlic Aioli  
Sliced Seasonal Fruit & Berries  
Imported & Domestic Cheese Board, Water Crackers  
Asian Chicken Salad, Sesame Ginger Dressing  
Bowtie Pasta Salad, Rock Shrimp, Charred Peppers and Olives*

### **Entree Selections**

*Chicken & Portobello Mushroom Napoleon  
Potato Crusted Salmon Rock Shrimp, Chipotle Oil  
Pan Roasted Loin of Pork Garlic, Fresh Herbs  
Sliced New York Sirloin Steak Red Wine Reduction*

*Chef's Selection of Seasonal Vegetables and Rice, Potato or Pasta*

### **Desserts**

*Raspberry Cheesecake  
Strawberry Napoleon  
Chocolate Mousse Towers*

*Menu Served with Artisan Bread and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**~ Two Entrées~  
\$54 per guest**

**~ Three Entrées~  
\$59 per guest**

*Minimum of 40 guests*

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**  
702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Buffet Style Dinner (continued)

---

## **MANHATTAN**

Served 11am until 10pm

### **Starters**

Mesclun Field Greens, Three Dressings  
Sonoma Creamer Potato Salad, Charred Ramps  
Bowtie Pasta Salad, Grilled Vegetables, Roasted Peppers  
California Rolls, Wasabi, Pickled Ginger, Soy Sauce  
Tropical Fruit & Berry Platter

### **Entrées**

Herb Crusted Filet Mignon Mushroom Ragôut, Onion Tumbleweed  
Jamaican Jerk Chicken Mango Chutney, Fried Plantains  
Sesame Crusted Ono Fish Curried Pineapple Salsa

### **Sides**

Potato Corn Cakes, Leek Cream  
Basmati & Wild Rice Pilaf  
Pan Seared Baby Vegetables

### **Dessert Selections**

Chocolate Pot De Crème  
Coffee Opera Torte  
Assorted English Petit Fours

Menu Served with Artisan Bread and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

~ \$64 per guest ~

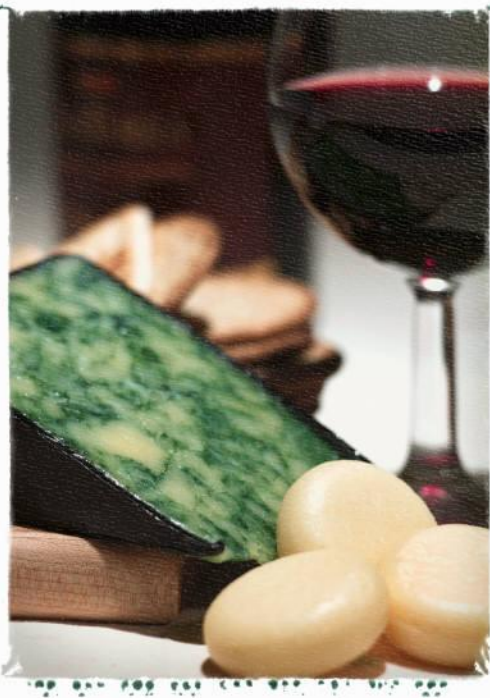
Minimum of 40 guests

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Buffet Style Dinner (continued)

---

## **EMPIRE STATE**

### **Starters**

*Fresh Picked Greens, Balsamic Vinaigrette, Peppercorn Ranch  
Mini Salad Bar Set Up, Crudités, Onions, Garlic Croutons  
Japanese Cucumber & Tomato Salad  
Curried Chicken Salad, Charred Pineapple  
Freshly Sliced Fruit & Berries  
German Potato Salad*

### **Entree Selections**

*Grilled Medallions of Beef Hunter Sauce  
Pan Roasted Halibut Brandied Lobster Cream  
Chicken Scaloppini Shiitake Mushrooms, Roma Tomato, Pine Nuts  
"Rajun" Cajun Pork Loin Creole Mustard Crust*

*Chef's Selection of Seasonal Vegetables and Rice, Potato or Pasta*

### **Desserts**

*New York Cheesecake  
Warm Old Fashioned Apple Betty Cobbler  
Chocolate Blackout Torte*

*Menu Served with Artisan Bread and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**~ Two Entrées~  
\$55 per guest**

**~ Three Entrées~  
\$62 per guest**

*Minimum of 40 guests*

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**  
702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Buffet Style Dinner (continued)

---

## **PARK AVENUE**

### **Starters**

*Wilted Spinach Salad, Hot Bacon Dressing  
Imported & Domestic Cheese Board, Water Crackers  
Prosciutto & Melon  
Bay Shrimp Salad, Orzo, Sun Dried Tomato, Baby Arugula  
Antipasto Platter, Aged Balsamic Vinegar  
Mesclun Field Greens*

### **Entrées**

*Free Range Chicken Olive Oil, Roasted Garlic and Fresh Herbs  
Potato Crusted King Salmon Zinfandel Reduction  
Rock Lobster Linguine Wild Mushrooms, Asparagus, Romano Cream  
Hickory Smoked New York Sirloin Natural Juices*

### **Sides**

*Oven Roasted Fingerling Potatoes  
Seasonal Vegetable Selection*

### **Desserts**

*Lemon Cream Swans  
Praline Chocolate Torte  
Raspberry Tarts  
Assorted French Pastries*

*Menu Served with Artisan Bread and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**~ \$62 per guest ~**

*Minimum of 40 guests*

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Buffet Style Dinner (continued)

---

## CASA DE GONZALEZ

### Starters

Green Caesar Salad Con Pollo  
Shrimp and Bay Scallop Ceviche  
Limestone, Jicama & Orange Salad, Tequila-Lime Vinaigrette  
Tri-Color Tortilla Chips, Fire Roasted Salsa, Guacamole  
Drunken Fruit Salad, Toasted Coconut

### Entrées

Chicken Monterey Chile Con Queso, Avocado  
Fire Roasted Steak Fajitas Onions, Peppers, Warm Tortillas  
Enchiladas Suiza Green Sauce  
Blackened Yellow Tail Green Chile Butter

### Sides

Spanish Rice  
Charros Frijoles  
Jalapeño Corn Bread Muffins

### Desserts

Tres Leche  
Caramel Flan  
Sopaipilla with Cinnamon-Orange Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

~ \$48 per guest ~

Minimum of 40 guests

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Buffet Style Dinner (continued)

---

## HAMPTON BEACH

### **Build Your Own Salad Bar**

Fresh Bacon Bits, Broccoli Florets, Cauliflower, Cheddar Cheese,  
Carrot Twirls, Sweet Peppers, Olives, Pickle Chips, Beets  
Pineapple Coleslaw  
Red Bliss Potato Salad  
Sliced Fresh Fruit & Berries

### **Entrées**

Fried Garlic Shrimp Cocktail Sauce  
Rotisserie Chicken  
Magic Dusted Ribs  
Steamed Clams White Wine-Tomato Broth  
Harris Ranch Filet Mignon

### **Sides**

Parsley Potatoes  
Corn on the Cob

### **Desserts**

Classic New York Cheese Cake  
Strawberry Tart  
Vanilla Custard Éclairs  
Chocolate Profiteroles

Menu Served with Artisan Bread and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

**~ \$55 per guest ~**

Minimum of 50 guests

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Buffet Style Dinner (continued)

---

## NEW YORK CITY TOUR

### Starters

*Freshly Picked Greens, Raspberry Vinaigrette, Peppercorn Ranch  
Antipasto Platter  
Grilled Vegetable Medley, Balsamic Reduction  
Tropical Fruit & Berries  
Imported & Domestic Cheese Board, Water Crackers  
Rock Shrimp Salad, Bowtie Pasta, Julienne Vegetables*

### Entrées

*Roasted New York Sirloin Cabernet Reduction, Forest Mushrooms  
Pan Seared Free Range Chicken Wild Rice & Garlic Butter Stuffed  
Atlantic Scrod Oregano Crumb Top, Shallot Butter*

*Chef's Selection of Seasonal Vegetables and Rice, Potato or Pasta*

### Desserts

*Classic New York Cheesecake  
Strawberry Shortcake  
Big Apple Pie*

*Menu Served with Artisan Bread and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**~ \$65 per guest ~**

*Minimum of 50 guests*

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**  
702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009

# Cold Hors D'Oeuvres

(50 piece minimum order per item)



## \$300 PER 100 PIECES

Smoked North Atlantic Salmon Pinwheels, Fried Capers  
Artichoke Buttons, Salmon Mousse, Tobikko Caviar  
Smoked Trout on Herbed Sourdough Crustini, Spicy Remoulade  
Deviled Eggs, Domestic Caviar, Chive Stick  
Curry Chicken Hydro Bibb Lettuce Wraps  
Smoked Turkey & Roma Tomato on Seven-Grain Croutons  
Salami Cornucopia, Spicy Soft Cheddar  
Mini Bouchees with Ham Mousse, Mico Greens  
Assorted Hummus Spoons, Pita Croutons, Mint  
Eggplant Tapenade Fillo Cups

## \$350 PER 100 PIECES

Crispy Duck Breast, Fried Wonton, Citrus Zest  
Spicy Tuna Rolls  
California Rolls  
Cucumber Rolls  
Crab Stuffed Belgium Endive  
Shrimp Salad Cucumber Cups  
Black Angus Carpaccio Spoons, Parmesan, Micro Watercress  
Black Angus Beef Wrapped Asparagus, Garlic Flatbread  
Prosciutto Wrapped Seasonal Melon

## \$450 PER 100 PIECES

Jumbo Gulf Shrimp on Ice, Cocktail Sauce, Lemon  
Split King Crab Legs on Ice, Cocktail Sauce, Lemon  
Rajun Cajun Shrimp, Spicy Creole Mustard  
Maine Lobster Salad, Trevisi, Rosemary Sauce  
Seared Ahi Tuna Spoons, Pickled Ginger, Wasabi Cream  
Smoked Oyster Shooters, Lemon, Paprika

## \$525 PER 100 PIECES

Medallions of Lobster, Cocktail Sauce, Tarragon Aioli  
Crab Claws on Ice, Cocktail Sauce, Lemon  
Seasonal Oysters on the Half Shell  
Littleneck Clams on the Half Shell

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009

# Hot Hors D'Oeuvres

(50 piece minimum order per item)



## \$300 PER 100 PIECES

Buffalo-Style Chicken Wraps, Bleu Cheese Dressing  
Seasonal Vegetable Phyllo Triangles  
Napa Cabbage Spring Rolls, Plum Sauce  
Fried Mozzarella, Pomodoro Sauce  
Assorted Petite Quiche  
Jalapeno Peppers Relleno, Sour Cream  
Seasonal Vegetable Satay, Mint Yogurt Sauce  
Assorted Gourmet-Style Pizzas  
Potato Pancake Triangles, Applesauce, Sour Cream  
Herbed Risotto Cakes, Red Pepper Aioli  
Franks in a Blanket, Spicy Brown Mustard  
Mini Beef Burritos, Salsa

## \$350 PER 100 PIECES

Thai Chicken, Shrimp, or Beef Satay, Peanut Sauce  
Toasted Coconut Chicken Skewers, Rum, Orange Marmalade Dip  
Chicken Fingers, Ranch, Bleu Cheese Dressing  
Smoked BBQ Chicken Triangle Quesadillas  
Spinach Stuffed Mushrooms  
Mini Beef Wellington  
Honey Orange Glazed Baby Back Ribs  
Pork & Shrimp Egg rolls, Plum Sauce  
Tillamook Cheddar and Ham Croquettes  
Pan Fried Pork Pot Stickers, Lime Ponzu  
Fried Won Tons, Sweet & Sour Sauce  
Wild Skins Andouille Sausage Stuffed New Potatoes  
Beer Battered Seasonal Vegetables

## \$450 PER 100 PIECES

Dill Tempura Battered Prawns, Cocktail Sauce  
Mini Prawn Tacos, Soft Corn Tortilla, Mango Jalapeno Salsa  
Grilled Swordfish Skewers, Orange Syrup, Spicy Ponzu  
Mini Crab Cakes, Citrus Aioli  
Seasonal Oysters Rockefeller  
Seasonal Clams Casino  
Jumbo Lump Crab Stuffed Mushrooms  
Sesame Crusted Diver Scallops, Soy Sauce  
Rosemary Grilled New Zealand Lamb Chops

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Reception Selections

---

## CARVING STATIONS

|                         |                  |       |
|-------------------------|------------------|-------|
| Tenderloin of Beef      | (serves 25-30)   | \$425 |
| Crusted Lamb Rack       | (8 bone)         | \$100 |
| Whole New York Sirloin  | (serves 40-45)   | \$350 |
| Whole Turkey            | (serves 50-55)   | \$275 |
| Corned Beef Brisket     | (serves 50-55)   | \$250 |
| Glazed Honey Ham        | (serves 50-55)   | \$275 |
| Loin of Peppered Pork   | (serves 40-45)   | \$225 |
| Steamship Round of Beef | (serves 200-225) | \$650 |
| Prime Rib of Beef       | (serves 25-30)   | \$400 |
| Whole Top Round         | (serves 80-90)   | \$350 |

Served with Sliced Dinner Rolls and Condiments  
REQUIRED CHEF FEE - \$150

## GARNITURES

(Choice of Two)

Seasonal Vegetables, Jumbo Asparagus Hollandaise, Yukon Gold Mashed Potatoes  
Seasonal Mushroom Medley, Potato Gratin, Sautéed French Green Beans, Garlic Mashed Potatoes or Roasted Fingerling Potatoes,

**\$12 per person**

---

## SAUTÉ STATION

priced per 100 portions

|                                              |       |
|----------------------------------------------|-------|
| Tenderloin Medallions with Peppercorn Sauce  | \$500 |
| Veal Scaloppini Marsala                      | \$550 |
| Breast of Chicken                            | \$400 |
| Shrimp and Sea Scallop Scampi                | \$525 |
| Pacific Rim Salmon Slices                    | \$450 |
| Minute Steaks with Wild Mushroom Composition | \$450 |
| Danish Lobster Francaise                     | \$700 |

REQUIRED CHEF FEE - \$150

---

## ICED SEAFOOD

priced per 100 pieces

|                                             |       |
|---------------------------------------------|-------|
| Chilled Jumbo Gulf Shrimp                   | \$450 |
| Alaskan Snow Crab Claws                     | \$525 |
| Medallions of Lobster                       | \$525 |
| Shucked Seasonal Oysters on the Half Shell  | \$400 |
| Shucked Little Neck Clams on the Half Shell | \$375 |

REQUIRED CHEF FEE - \$150

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Reception Stations

Choose a Minimum of Four Stations  
and Create Your Own Party

---

## PASTA STATION

Chicken Penne with Fresh Pomodoro and Spinach & Cheese Ravioli with Pink Vodka Sauce  
Parmesan Curls / Crushed Red Pepper, Rosemary Ciabatta  
**\$12.00**

## FAJITA STATION

Choice of Marinated Strips of Chicken or Beef  
Served with Soft Flour Tortillas, Sautéed Bell Peppers and Onions,  
Pico De Gallo, Sour Cream, Guacamole, Sliced Jalapeños & Shredded Cheese  
**\$13.50**

## ANTIPASTO & GREENS BAR

Genoa Salami, Dry Cured Cappacolla, Prosciutto Ham, Medium Rare Roast Beef, Pepperoni, Provolone, Fontina,  
Parmesan Curls, Grilled Vegetables, Italian Olives, Cherry Peppers, Roma Tomato, Marinated Artichokes,  
Baby Greens Salad, Caesar Salad, Assorted Italian Breads  
**\$16.00**

## RISOTTO BAR

(our chef will prepare two selections)

Cheese Risotto  
Shrimp Risotto

Risotto Primavera  
Truffle Scented Risotto  
**\$12.00**

Forest Mushroom Risotto  
Herbed Chicken Risotto

## SOUTH OF THE BORDER

### Nachos & Tacos

Spicy Ground Beef & Pulled Chicken, Three Cheeses, Diced Tomatoes, Lettuce, Sour Cream, Jalapeños,  
Zesty Cheese Sauce, Tri-Colored Tortilla Chips, Crispy Taco Shells, Warm Flour Tortillas  
**\$12.50**

## SPUDS BAR

Buttery Yukon Gold Smashers, Bleu Potatoes, Whipped Sweet Potatoes. Served with Bacon Bits, Chives, Sour Cream,  
Cheddar Cheese, Roasted Garlic, Broccoli Florets, Green Chile Garlic Butter & Whipped Butter  
**\$11.00**

## ASIAN STATION

(Choice of One)

Garlic Chicken Lettuce Wraps ~ Kung Pao Beef ~ Hong Kong Chow Mein  
**\$16.50**

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009

# Additional Reception Suggestions

---



*Crudités of Seasonal Vegetables with Assorted Dips to include  
Ranch, Creamy Herb & Garlic and Spinach*

SMALL Serves 35-50 \$150  
LARGE Serves 75-100 \$250

*Seasonal and Tropical Fresh Fruit Display with Chocolate Fountain*

SMALL Serves 35-50 \$300  
LARGE Serves 75-100 \$500

*Display of Imported and Domestic Cheeses Accompanied by  
Spiced Lahvosh and Artisan Bread Display*

SMALL Serves 45-50 \$300  
LARGE Serves 75-100 \$500

*Cold Sliced Tenderloin of Beef and Chicken Platter*

Serves 45-50 \$400

*House Smoked Salmon with Traditional Accompaniments*

Serves 35-40 \$250

**International Coffee Station Featuring:**

*Irish Cream, Colombian, Decaffeinated Colombian, Kona and Chocolate Raspberry Coffee  
Served with Chocolate Shavings, Whipped Cream, Half & Half, Ground and Stick Cinnamon,  
Granulated and Brown Sugar, Lemon and Orange Peel*

**\$65 per gallon**

**Additional Items with Coffee Station May be Served and Include:**

Viennese Pastry Selections \$54.00 per person  
Fresh Fruit Flambé Served with Vanilla Ice Cream \$5.50 per person  
Bananas Foster \$6.00 per person  
Cognacs & Cordials \$7.50 per drink

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Sponsored Beverage Packages

UNLIMITED BEVERAGE SERVICE CONSISTING OF MARTINIS, COCKTAILS, BEER, WINE, SOFT DRINKS, BOTTLED WATER AND JUICE AT A QUOTED PRICE PER GUEST FOR A STATED CONTINUOUS PERIOD OF TIME. PRICES ARE BASED ON A MINIMUM GUARANTEE OF 25 GUESTS. THE PER PERSON CHARGE IS BASED ON WHOLE-HOUR INCREMENTS AND ARE NOT PRO-RATED.

|           | <b>Wine &amp; Beer</b> | <b>Call Brands</b> | <b>Premium</b> | <b>Select Premium</b> |
|-----------|------------------------|--------------------|----------------|-----------------------|
| One Hour  | \$20                   | \$24               | \$28           | \$32                  |
| Two Hours | \$28                   | \$32               | \$36           | \$40                  |
| One Hour  | \$36                   | \$40               | \$44           | \$48                  |
| Two Hours | \$44                   | \$48               | \$52           | \$56                  |

All cocktails are calculated per one-ounce measure and are billed as such "per drink". Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold Ark Las Vegas Restaurant Corporation blameless for any infraction thereof.

*Custom Beverage Packages, Specialty Drinks and Special Request Brands Available Upon Request*

*Bartender's Fee \$150 / Per Bartender  
Based on a 4 Hour Minimum*

### **Bartenders**

A bartender fee of \$150 per bartender will apply. New York-New York Catering will waive one bartender fee per every \$1,000 in beverage revenue, exclusive of service charge and tax. One Bar to be set per 75 Guests.

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.



# Beverage Service – Hosted Bar

**Select Premium Martinis \$12 ~ Select Premium Cocktails \$9**  
Grey Goose Vodka, Bombay Sapphire Gin, Glenlivet, Maker's Mark Bourbon  
Crown Royal Whiskey, Herradura Gold Tequila

**Premium Martinis \$10 ~ Premium Cocktails \$8**  
Absolut Vodka, Tanqueray Gin, Chivas Regal Scotch, Jack Daniel's  
Canadian Club, Sauza Gold Tequila, Myer's Platinum Rum

**Call Brand Martinis \$9 ~ Call Brand Cocktails \$7**  
Skyy Vodka, Bombay Gin, Johnnie Walker Red Scotch, Jim Beam,  
Seagram 7, Cuervo Gold, Bacardi Silver

### Cordials \$9.25

Cointreau, Grand Marnier, Kahlua, Amaretto DiSaronno, Baileys Irish Crème  
Sambuca Romana, Chambord, Frangelico, Hennessy

### Domestic Beer \$5.50

Samuel Adams, Bud Light, Michelob Ultra Light  
Michelob Genuine Draft, Coors Light, Miller Lite

### Imported Beer \$6

Corona, Heineken, Amstel Light, Peroni

- Soft Drinks \$3.50 per glass
- Mineral Water, Sparkling or Still \$4.00 per glass
- Perrier, Evian \$4.50 per bottle
- House Wine \$8.50 per glass
- Fruit Juices \$4.25 per glass

### Cash Bars

For Cash Bars – add 50 cents per drink to the selections above

### Drink Tickets

Client must guarantee a minimum of 2 tickets per guest.  
Call Brand - \$7 ~ Premium - \$8 ~ Select Premium - \$9  
There is printing fee of \$1 per ticket.

### Bartenders

A bartender fee of \$150 per bartender will apply. New York-New York Catering will  
waive one bartender fee per every \$1,000 in beverage revenue, exclusive of  
service charge and tax. One Bar to be set per 75 Guests.

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.



## White Wines

|                                                       |      |
|-------------------------------------------------------|------|
| Lagaria, Pinot Grigio, Trentino                       | \$32 |
| Woodbridge, White Zinfandel, California               | \$28 |
| Geyser Peak, Sauvignon Blanc, Sonoma                  | \$38 |
| Ferrari Carano, Fumé Blanc, Sonoma                    | \$42 |
| J.Lohr, Chardonnay, Riverstone Vineyards, Paso Robles | \$38 |
| Arnold Palmer, Chardonnay, California                 | \$32 |
| Stone Cellars, Chardonnay                             | \$28 |
| La Crema, Chardonnay, Sonoma County                   | \$45 |
| Sonoma-Cutrer, Chardonnay, Russian River Valley       | \$48 |
| Cuvaison, Chardonnay, Napa Valley                     | \$60 |

## Red Wines

|                                                    |      |
|----------------------------------------------------|------|
| Ravenswood, Zinfandel, Vintner's Blend, California | \$38 |
| Stone Cellars Beringer, Cabernet                   | \$28 |
| Xplorador, Merlot, Central Valley                  | \$32 |
| Stone Cellars Beringer, Merlot                     | \$28 |
| Chalone Vineyards, Pinot Noir, Monterey Country    | \$40 |
| Glass Mountain, Cabernet Sauvignon, California     | \$36 |
| Clos Du Val, Cabernet Sauvignon, Napa Valley       | \$70 |
| Castle Rock, Cabernet Sauvignon, California        | \$38 |
| Estancia, Cabernet Sauvignon, California           | \$40 |
| St. Francis, Cabernet Sauvignon, Sonoma            | \$45 |

## Champagne and Sparkling Wines

|                                        |       |
|----------------------------------------|-------|
| Private Label House Champagne          | \$30  |
| Domaine Carneros, Brut Cuvée, Carneros | \$60  |
| J, Sonoma County                       | \$78  |
| Moët White Star Extra Dry              | \$80  |
| Moët Et Chandon Cuvée Dom Pérignon     | \$350 |
| Roederer, Cristal                      | \$500 |

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Intimate Menus

## Selection #1

(Groups of 10-30 People)

CONTINENTAL BREAKFAST (Served for 1 Hour)

Freshly Squeezed Orange and Grapefruit Juices  
 Seasonal Sliced Fruit, Danish Pastries, Croissants and Muffins.  
 Butter and Fruit Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

MID-MORNING BREAK (Served for 45 Minutes)

Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of  
 Teas  
 Assortment of Soft Drinks. Bottled Water

~ \$30 per person ~

## Selection #3

(Groups of 10-30 People)

CONTINENTAL BREAKFAST (Served for 1 Hour)

Freshly Squeezed Orange and Grapefruit Juices  
 Seasonal Sliced Fruit, Danish Pastries, Croissants and Muffins  
 Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

MID-MORNING BREAK (Served for 45 Minutes)

Freshly Brewed Coffee, Decaffeinated Coffee and  
 Assortment of Teas  
 Assortment of Soft Drinks, Bottled Water  
 Assortment of Granola Bars and Lemon Bars

MID-AFTERNOON BREAK  
 (Break is served for 45 Minutes)

Freshly Brewed Coffee, Decaffeinated Coffee and  
 Assortment of Teas  
 Assortment of Soft Drinks, Bottled Water  
 Coconut and Almond Macaroons

~ \$45 per guest ~

## Selection #2

(Groups of 10-30 People)

CONTINENTAL BREAKFAST (Served for 1 Hour)

Freshly Squeezed Orange and Grapefruit Juices,  
 Seasonal Sliced Fruit, Danish Pastries,  
 Croissants and Muffins  
 Freshly Brewed Coffee, Decaffeinated Coffee  
 and Assorted Teas

MID-MORNING BREAK (Served for 45 Minutes)

Freshly Brewed Coffee, Decaffeinated Coffee  
 and Assortment of Teas  
 Assortment of Soft Drinks & Bottled Water  
 Assortment of Granola Bars

~ \$35 per person ~

( For all selections, Sodas and Bottled Water are based on one each per guest)

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

FOR MORE INFO:

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



## Intimate Menus (continued)

---

### **Selection #4**

(Groups of 10-30 People)

*CONTINENTAL BREAKFAST ( Served for 1 Hour)*

*Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Sliced Fruit, Danish Pastries, Croissants and Muffins, Butter and Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

*MID-MORNING BREAK (Served for 45 Minutes)*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas  
Assortment of Soft Drinks, Bottled Water*

*DELI BUFFET LUNCHEON (Served for 1 Hour)*

*Mixed Green Salad, California Coleslaw, Pasta Salad*

*Platter of Cold Cuts to Include:*

*Honey Ham, Turkey Breast, Sirloin of Beef and Pastrami, Aged Cheddar, Monterrey Jack and Imported Swiss*

*White, Sourdough and Kaiser Rolls  
Mayonnaise, Horseradish and Mustards*

*Assorted French Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

*AFTERNOON BREAK (Served for 45 Minutes)*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas  
Assortment of Soft Drinks, Bottled Water  
Assortment of Freshly Baked Cookies*

**~ \$65 per guest ~**

*(Sodas and Bottled Water are based on one each per guest)*

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Cold Plated Luncheons

(Choice of Two)

---

## **Chef's Salad**

Julienne Turkey, Roast Beef, Virginia Ham,  
Swiss and American Cheeses, Tomato and  
Hard-Boiled Eggs with House Dressing

## **Seasonal Fresh Fruit Platter**

An Assortment of Tropical and Seasonal Fruits  
and Berries with Cottage Cheese or Yogurt

## **New York Sky-High Sandwich**

Turkey, Ham Roast Beef, Swiss and American Cheeses,  
Tomato, Red Onion and Coleslaw on Marbled Rye Bread  
Served with Potato Chips

## **Chicken Salad or Tuna Salad Sandwich**

Home Made Chicken or Tuna Salad on Pumpernickel Bread  
or Croissant with Lettuce, Tomato, Red Onion  
Served with Potato Chips

## **Deli Plate**

Sliced Roast Beef, Ham, Turkey and Corned Beef with Cheeses  
and Potato Salad or Cole Slaw with Sliced Fresh Fruit Garnish

Triple Chocolate Fudge Brownie

Plated Lunches Served with Iced Tea

~ \$22 per guest ~

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



## New York, New York Box Lunches

---

*(Includes one whole fruit, chips, one soft drink/water)*

*(Choice of One)*

*Grilled Chicken Caesar & Vegetable Wrap*

~

*Black Forest Ham on Sourdough Roll with Sliced Swiss Cheese,  
Lettuce, Tomato and German-Style Grain Mustard*

~

*Oven Roasted Turkey Breast on Whole Wheat Bread with  
Sliced Tomatoes, Romaine Lettuce and Dijon Aioli*

~

*Cold Roast Beef on French Baguette, Gruyere, Baby Red Leaf,  
Sliced Roma Tomato and Stone Ground Mustard*

~

*Italian Wrap*

*Ham, Salam, Mortadella, Capicola, Provolone, Leaf Lettuce and Sun-Dried Pesto Mayonnaise*

*(Choice of One)*

*Country Style Potato Salad, Spring Onions, Bacon Bits, Red Wine Vinegar Mayonnaise*

~

*Bowtie Salad, Roasted Vegetables, Tear Drop Tomato in Balsamic Vinagrette*

*(Choice of One)*

*Chocolate Brownie*

~

*Blondie Brownie*

~

*Chocolate Chip Cookie*

*Assorted Soft Drinks and Bottled Water*

**~ \$28 per person ~**

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Banquet Policies

---

## **GUARANTEE**

ARK Restaurants must be notified no later than 12:00 noon, seven (7) business days prior to the scheduled function, as to the exact number of guests to attend all planned functions. For functions with expected attendance of 300 or more, a guarantee is required ten (10) business days prior to function. In some instances, more advance notice may be required due to menu complexity, holidays, delivery or other constraints. Such number shall constitute a guarantee, not subject to reduction and charges will be posted accordingly. Should client not notify ARK Restaurants of a guarantee number, ARK Restaurants shall utilize the expected number as the final guarantee. Should the guarantee decrease by 15% of the original estimated number of attendees, ARK Restaurants reserves the right to charge room rental charges, service charges and/or relocate your group to a smaller room.

## **Policy Concerning Increases in Guarantees**

Please note the following shall apply to all increases in guarantees received within 72 business hours:

Guarantee increases over the overset number (GTD plus 3% overset policy) received 72 to 48 hours prior to the function (with the exception of beverages) shall incur a 15% price increase.

**Example:** Guarantee is 50 guests for a lunch menu priced at \$38.95++.

The overset for this guarantee is 52.

48 hours: a request for an increase to 100 is received

52 lunches (original GTD plus 3% overset) will be priced at \$38.95++ per person

48 lunches will be priced at \$44.85++ (price plus 15%) per person

Guarantee increases over the overset number (GTD plus 3% overset policy) received day of the function (with the exception of beverages) shall incur a 25% price increase.

**Example:** Guarantee is 50 guests for a lunch menu priced at \$38.95++.

The overset for this guarantee is 52.

Day of function: a request for an increase in guest count to 100 is received

52 lunches (original GTD plus 3% overset, plus 5%) will be priced at \$38.95++ per person

48 lunches will be priced at \$48.75++ (price plus 25%) per person

**An increased guarantee within 72 hours will not receive an overset amount; the new guarantee is the set amount.** Please note that in some cases ARK Restaurants may not be able to accommodate increases in food & beverage quantities.

## **NEW ORDERS WITHIN 72 HOURS**

Any menu ordered within 72 hours of the function date will be considered a “pop-up” and be subject to special menu selections and pricing. Consult your Catering Manager for pop-up menus and pricing.

## **SET MAXIMUMS**

ARK Restaurant’s “set” for events for which more than 50 persons are guaranteed is 3% over the guarantee figure, but will not exceed more than 50 persons over the guarantee. The Chef will prepare all items for the “set” figure. For events of 50 persons or less, the guarantee will be equal to the “set”.

## **DINNER MENUS**

All meals that constitute dinner shall have a minimum of three courses.

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009



# Banquet Policies (continued)

---

## **MENU SELECTIONS**

In addition to our printed menu selections, our team may create custom menus designed specifically for your event, with or without a theme. Plated Luncheon and Dinner selections include iced tea, salad, entree, dessert, freshly baked breads and butter service while completing the meal with freshly brewed regular, decaffeinated coffee and a variety of hot teas.

## **SERVICE CHARGES AND SALES TAX**

A 20% service fee and 7.75% sales tax will be applied to all applicable charges.

Food, Beverage, Room Rental, Equipment Rental and Audio-Visual Services are subject to these charges.

Labor and service charges are not subject to the sales tax.

## **GUARANTEED ATTENDANCE**

A final guarantee of attendance is due not less than 10 business days prior to your event. This number is not subject to reduction. Should the guaranteed number not be received 10 business days in advance, the expected attendance number on your event order will be considered your final figure. Final charges will be based on the guaranteed attendance or the actual attendance; whichever is greater.

## **LINENS**

Catering provides standard linen in white, ivory, black, burgundy, chocolate or gold for your functions at no additional cost. If desired, we can supply other options, with pricing based on type, color and quantity requested.

## **AUDIO VISUAL**

Presentation Services Audio-Visual (PSAV) will be your on-site audio-visual company. They will contact you for your event details and will provide you with a proposal for your event.

## **FLOWERS, PHOTOGRAPHY & ENTERTAINMENT**

We can provide floral arrangements, photography and entertainment options for your event. There are several options available locally and our sales team will be happy to coordinate this with you.

## **TRANSPORTATION**

A list of transportation companies is available, please ask your catering sales manager.

## **EXHIBIT & VENDOR TABLES**

Six foot skirted table with 2 chairs @ \$ 25 each

Eight foot skirted table with 3 chairs @ \$ 35 each

Additional Equipment is available for rental. Please ask your catering sales manager for details.

## **LABOR CHARGES**

Chef fee - \$ 150 based on 2 hours

Bartender fee - \$ 150 based on 4 hours

Cashier fee - \$ 125 based on 4 hours

PRICES SUBJECT TO 20% SERVICE CHARGE & 7.75% SALES TAX. PRICES SUBJECT TO CHANGE.

**FOR MORE INFO:**

702.740.6433 or [events@arkvegas.com](mailto:events@arkvegas.com)

Rev. 6/4/2009