



# CATERING MENU

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**NEW YORK  
NEW YORK™**  
HOTEL & CASINO - LAS VEGAS

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



# Plated Breakfast

minimum of 25 guests

Breakfast Entrées Include: Assorted Breakfast Pastries, Home Fried Potatoes, Freshly Squeezed Orange Juice, International Blended Coffees and Assorted Teas

## **ALL-AMERICAN**

Scrambled Eggs and Home Fried Potatoes  
with Hickory Smoked Bacon or  
Grilled Sausage Links

21.

## **STEAK AND EGGS**

Aged New York Sirloin, Scrambled Eggs  
with Fresh Chives and Lyonnaise Potatoes

27.

## **APPLE BRANDY FRENCH TOAST**

Cinnamon Battered and Apple Brandy Butter,  
Served with Grilled Sausage Links

20.

## **EGGS BENEDICT**

Poached Eggs and Canadian  
Bacon layered on a Toasted English  
Muffin Topped with Hollandaise Sauce

24.

## **BAGEL MANIA**

Scrambled Eggs, Shaved Ham  
Hickory Smoked Bacon and Tillamook Cheddar  
Cheese on a New York Style Bagel

21.

## **POACHED EGGS PORTOBELLO**

Poached Eggs, Grilled Portobello  
Mushroom, Fresh Asparagus and Sauce Mornay

22.

## **HAM AND EGGS**

Grilled Country Ham Steak Served with  
Scrambled Eggs and Lyonnaise Potatoes

23.

## **SOUTHWEST BREAKFAST BURRITO**

Scrambled Eggs, Chicken Apple Sausage,  
w/Cheddar Cheese and Pico de Gallo,  
Wrapped in a Warm Flour Tortilla

20.

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# Continental Breakfast

minimum of 25 guests

Continental Breakfasts are designed  
for a maximum of 90 minutes.  
Served with Fruit Preserves, International Blended  
Coffees and Assorted Teas

## **EXECUTIVE CONTINENTAL**

*Freshly Squeezed Orange and Grapefruit Juice, Sliced Seasonal Fruit and Berries,  
Assorted Danish, Muffins and French Croissants*

**18.**

## **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  
Assorted Muffins, Wholesome Date Nut and Banana Nut Breads*

**20.**

## **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 Breakfast Sandwich:  
Ham and Cheese

Or

Egg, Pastrami and Cave Aged Cheddar  
on a Plain Bagel or Croissant

**24.**

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# Buffet Breakfast

minimum of 25 guests

Buffet Breakfasts are designed for a maximum of 90 minutes.  
Breakfast served with Fruit Preserves, International Blended Coffees and Assorted Teas

## THE VILLAGE

Freshly Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Assortment of Cold Cereals  
Scrambled Eggs  
Home Fried Potatoes  
Hickory Smoked Bacon  
Grilled Sausage Links  
French Croissants, Assorted Muffins  
and Breakfast Pastries

25.

## SOHO

Freshly Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Steel Cut Irish Oatmeal  
Eggs with Chives, Mushroom Medley and Diced Tomatoes  
Cinnamon Swirl French Toast with Apple Brandy Butter  
Home Fried Potatoes  
Hickory Smoked Bacon and Grilled Sausage Links  
Warm Blueberry Muffins and Breakfast Pastries

27.

## SOUTHERN STYLE

Freshly Squeezed Orange and Grapefruit Juice  
Fresh Honeydew, Cantaloupe and Strawberry Fruit Cups  
Southern Grits or Irish Steel Cut Oatmeal  
Scrambled Eggs with Ham and Cheese  
Waffles and Cream with Blueberry or Strawberry Sauce  
Biscuits and Gravy  
Hickory Smoked Bacon and Grilled Sausage Links  
Country Fried Potatoes  
Breakfast Pastries

25.

## UPTOWN

Freshly Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Warm French Croissants  
Danish Pastries  
Cinnamon Coffee Cake with Mocha Streusel  
Egg and Omelet Station  
Tenderloin of Beef Medallions  
Cinnamon Dusted French Toast with Apple Butter  
O'Brien Potatoes  
Virginia Ham and Hickory Smoked Bacon

30.

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# Continental and Buffet Breakfast Enhancements

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## **INTERNATIONAL COFFEE STATION**

*Irish Cream, Colombian, Decaffeinated Colombian, Kona and Chocolate Raspberry Coffee  
Served with Chocolate Shavings, Chantilly Cream, Ground and Stick Cinnamon, Lemon and Orange Peel*  
**65. per gallon**

## **OMELET STATION**

*Shaved Ham, Hickory Smoked Bacon, Sausage, Swiss and Cheddar Cheeses,  
Sautéed Mushrooms, Roasted Red and Yellow Peppers, Chopped Onions, Lox and Diced Tomatoes*  
**7.50 \*\*\***

## **BELGIAN WAFFLE STATION**

*Maple Syrup, Assorted Fruit Preserves, Toasted Nuts and Chocolate Chips*  
**7.50 \*\*\***

## **CREPE STATION**

*Fresh Seasonal Fruit & Berries, Honey, Confectionery Sugar, Chantilly Cream*  
**8.\*\*\***

## **CARVING STATION**

*Honey Glazed Ham   **6.00.\*\*\***  
Mesquite Grilled Tenderloin of Beef   **10.50.\*\*\****

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



# Refreshment Breaks

minimum of 25 guests

Breaks are designed for a maximum of 45 minutes  
Breaks Served with Assorted Soft Drinks and Bottled  
Water, International Blended Coffees and Assorted Teas

## **RISE AND SHINE**

Granola Bars, Apple Turnovers

12.

## **WALL STREET WAKE UP CALL**

Power Bars, Glorious Morning Bread, Granola  
Red Bull, Fruit Smoothies

16.

## **NEW YORK CITY BAGEL BREAK**

Mini New York Bagels with Whipped Cream Cheese  
Lox Spread, Butter and Assorted Jellies

14.

## **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

20.

## **NEW YORK STREET VENDOR**

Ben & Jerry's Ice Cream Bars and Large Soft Pretzels

14.

## **BRONX TALE**

Bakery-Fresh Assorted Cookies and  
Tri Color Chips served with Salsa and Guacamole

14.

## **COOKIE MONSTER**

Chocolate Chip, Peanut Butter, Oatmeal,  
White Chocolate Chip and Macadamia, and Scrumptions

12.

## **DEATH BY CHOCOLATE**

Fudge Brownies, Double Chocolate Chip Cookies,  
Chocolate Tuxedo Dipped Strawberries,  
Chocolate Covered Rice Krispies Treats

18.

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# Refreshment Breaks (a la cart)



## BEVERAGE SELECTIONS

Bottled Soft Drinks	3. each
Red Bull (regular and sugar-free)	5. each
Lipton Bottled Tea (assorted flavors)	5. each
Whole Milk, 2% or Chocolate Milk	2. each
Bottled Water: Perrier, Aquafina 12 oz.	4. each
Starbucks Frappuccino (assorted flavors)	5. each
Iced Tea	45 per gallon
Freshly Squeezed Orange or Grapefruit Juice	20 per quart
Assorted Juice: Cranberry, Pineapple, Apple	20 per quart
Freshly Brewed Coffee, Decaf or Tea	45 per gallon
Fresh Lemonade, Strawberry Lemonade, Arnold Palmer	55 per gallon

## MORNING FRUITS, BREADS AND SPREADS

New York Bagels with Whipped Cream Cheese	48 per dozen
Assorted Donuts	36 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
Ham and Cheese Croissants	54 per dozen
Assorted Candy Bars	36 per dozen
Blueberry and Raspberry Scones	48 per dozen
Individual Banana Pecan Bread	48 per dozen
Large Cookies: Oatmeal Raisin, Peanut Butter and Chocolate Chip	35 per dozen
Chocolate Covered Strawberries	54 per dozen
Lemon Squares	35 per dozen
Chocolate Walnut Brownies	36 per dozen
Caramel Apple Crumb Squares	36 per dozen
Pecan Chocolate Bars	36 per dozen
Marble 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. each



# Plated Lunches

Served 11am until 3pm  
minimum of 25 guests

Served with Artisan Bread,  
International Blended Coffees and Assorted Teas

(Choice of one)

### **Iceberg and Radicchio Salad**

Tomatoes, Cucumbers,  
Carrots, Balsamic Vinaigrette

### **Grilled Vegetable Salad**

Field Greens, Balsamic Vinaigrette

### **Mesclun Garden Greens**

Goat Cheese Crostini,  
Honey Lime Dressing

### **Beefsteak Tomato**

Scallions, Basil Shallot Vinaigrette

### **Pepper Crusted Sliced New York Sirloin**

Red Wine Reduction, Chive Smashed  
Potatoes, Seasonal Vegetables

26.

(Choice of one)

### **Pan Seared Organic Salmon**

Soy Ginger Marinade, Wok Fried  
Bok Choy, Citrus Ponzu Glaze

25.

### **Italian Casserole Trio**

Three Cheese Lasagna, Spinach  
Ravioli & Eggplant Parmesan,  
Served with Fresh Green Beans

21.

### **Wood Roasted**

#### **Loin of Pork**

Apple Chutney, Potato Pancakes,  
Baby Carrots, Broccolini

21.

### **Honey Sesame Chicken**

Baked in a Soy Beurre Blanc,  
Cavatelli Pasta, Broccolini  
& Glazed Baby Carrots

24.

### **Stuffed California Chicken Breast**

Spinach, Provolone, Wild Mushrooms,  
Roasted Peppers, Artichoke Hearts,  
Pasta Au Gratin

24.

### **Braised Short Ribs**

Served with Yukon Gold Mashed  
Potatoes, Roasted Vegetables,  
Three Onion Marmalade,  
Merlot Reduction

25.

### **Filet Mignon Medallions**

Broiled and Served Hunter Syle  
(Button Mushrooms, Diced Tomatoes,  
Onions, and a Tarragon Demi Glace)

Served with Roasted Fingerling  
Potatoes & Fresh Jumbo Asparagus

27.

(Choice of one)

### **Apple Strudel with Chantilly Cream**

**New York Cheesecake**  
**Chocolate Midnight Cake**

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# COLD LUNCHEONS

## Plated Lunch

Plated Lunches Served with Iced Tea, Assorted Soft Drinks and Chocolate Walnut Brownie

(Choice of two)

### CHEF'S SALAD

Julienne Turkey, Roast Beef, Virginia Ham  
Swiss and American Cheeses, Tomato and  
Hard-Boiled Eggs, Balsamic Vinaigrette

### 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 Cheese  
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

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

22.

## Box Lunch

Box Lunches Include One Whole Fruit, Chips, One Soft Drink or Bottled Water

(Choice of one)

### BLACK FOREST HAM

Sliced Swiss Cheese,  
Lettuce, Tomato and  
German-Style Grain  
Mustard on a  
Sourdough Roll

### OVEN ROASTED TURKEY BREAST

Sliced Tomatoes,  
Romaine Lettuce  
and Dijon Aioli on  
Whole Wheat Bread

### ANGUS ROAST BEEF

Gruyere, Baby Red  
Leaf, Sliced Roma  
Tomato and Stone  
Ground Mustard on  
French Baguette

### ITALIAN WRAP

Ham, Salami,  
Mortadella, Capocollo,  
Provolone, Leaf Lettuce  
and Pesto Mayonnaise

### GRILLED CHICKEN CAESAR WRAP

Romaine Lettuce,  
Cucumbers,  
Tomato,  
Red Onion

(Choice of one)

### COUNTRY STYLE POTATO SALAD

Spring Onions, Bacon Bits,  
Red Wine Vinegar, Mayonnaise

### BOWTIE SALAD

Roasted Vegetables, Tear Drop  
Tomatoes, Balsamic Vinaigrette

(Choice of one)

### CHOCOLATE WALNUT BROWNIE

### BLONDIE BROWNIE

### CHOCOLATE CHIP COOKIE

26.

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# Luncheon Buffets

Served 11am until 3pm  
minimum of 25 guests

Buffet Includes:  
Chef's Selected Seasonal Vegetables and Rice,  
Potato or Pasta and Artisan Bread  
International Blended Coffees and Assorted Teas

## FIFTH AVENUE

### **Sonoma Field Greens**

Raspberry Vinaigrette, Peppercorn Ranch

### **Bowtie Pasta Salad**

Rock Shrimp, Crab, Roasted Vegetables

### **Imported and Domestic Cheese Board**

Water Crackers, Lahvosh Cracker Bread

### **Seasonal Fresh Fruit and Berries**

### **Filet Mignon Medallions**

Wild Mushrooms, Caramelized Onion

### **Roasted Pork Loin**

Dried Figs & Apricots, Pan Gravy

### **Blackened Red Snapper**

w/Crispy Rock Shrimp

### **Pan Seared Lemon Grass Chicken**

Ginger Soy Ponzu, Stir-Fried Broccollini

### **Peanut Butter Bars**

### **Strawberry Tarts**

### **Milk Chocolate Mousse Parfaits**

~ Two Entrées~

30.

~ Three Entrées~

36.

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# Luncheon Buffets (cont'd)

Served 11am until 3pm  
minimum of 25 guests

Buffet Includes:  
Chef's Selected Seasonal Vegetables and Rice,  
Potato or Pasta and Artisan Bread  
International Blended Coffees and Assorted Teas

## TIMES SQUARE

### **Fresh Garden Greens**

Three Dressings

### **Smoked Chicken & Pasta Salad**

Roasted Peppers & Crispy Leeks

### **Tomato, Mozzarella and Onion**

w/Aged Balsamic Vinegar

### **Seasonal Fresh Fruit and Berries**

### **Chicken Scaloppini**

Lemon Butter, Shiitake Mushrooms & Roma Tomatoes

### **Pumpkin Seed Crusted Atlantic Black Cod**

Warm Pea Shoots, Garlic Oil

### **Dry Aged New York Sirloin**

Red Wine Shallot Reduction

### **Mocha Cream Cake**

Roasted Almond Torte

Assorted Fruit Tarts

~ Two Entrées~

32.

~ Three Entrées~

36.

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## Luncheon Buffets (cont'd)

Served 11am until 3pm  
minimum of 25 guests

Buffet Includes:  
Chef's Selected Seasonal Vegetables and Rice,  
Potato or Pasta and Artisan Bread  
International Blended Coffees and Assorted Teas

### LITTLE ITALY

#### **Antipasto Platter**

Aged Balsamic Vinegar

#### **Beefsteak Tomato and Mozzarella**

Shaved Onion, Italian Parsley

#### **Caesar Salad**

Garlic Croutons

#### **Fruits de Mer**

Shrimp, Calamari, Peppers, Olives, Artichoke Hearts

#### **Chicken Vesuvio**

Roasted Chicken and Potatoes, w/Lemon Juice, Garlic, Mushrooms & Artichokes

#### **Baked Ziti**

Provolone, Mozzarella, Italian Sausage, Ricotta Cheese

#### **Beef Pizaiola**

Strips of Beef Simmered in Rich Tomato Sauce, Parmesan, Served over Pasta

#### **Fettuccine Alfredo**

Fettuccine Pasta tossed in Cream, Butter and Parmesan

#### **Cannoli**

#### **Tiramisu**

#### **Chocolate Amaretto Cheesecake**

#### **Zuppa Anglaise with Fresh Strawberries**

30.

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## Luncheon Buffets (cont'd)

Served 11am until 3pm  
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Buffet Includes:  
Chef's Selected Seasonal Vegetables and Rice,  
Potato or Pasta and Artisan Bread  
International Blended Coffees and Assorted Teas

### **PAN ASIAN TOUR**

#### **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, Teardrop Tomatoes, Sesame Ginger Vinaigrette

#### **Pad Thai**

Chicken, Shrimp, Tofu, Bean Sprouts & Scallions

#### **Stir-Fried Chicken & Snow Peas**

Garlic, Ginger, Onion, Mushrooms

#### **Crispy Hunan Beef**

Honey Char Sui and Toasted Macadamia Nuts

#### **Togarashi Crusted Hawaiian Mahi-Mahi**

Char-Grilled Pineapple

#### **Almond Shortbread Cookies**

Coconut Custard with Fresh Berries

Island Rice Pudding

35.

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# Luncheon Buffets (cont'd)

Served 11am until 3pm  
minimum of 25 guests

Buffet Includes:  
Chef's Selected Seasonal Vegetables and Rice,  
Potato or Pasta and Artisan Bread  
International Blended Coffees and Assorted Teas

## **SOUTHWESTERN BUFFET**

**Tri Color Tortilla Chips**  
Three Salsas  
**Smoked Chicken and Black Bean Salad**  
Navajo Fry Bread  
**"Drunken" Green Caesar Salad**  
Masa Croutons

**Adobo Pork Tenderloin**  
**Grilled Tilapia**  
**Cowboy Steak Fajitas**  
**Arizona Ratatouille**  
**Sonoran Style Roasted Garlic and Rosemary New Potatoes**

**Margarita Cheesecake**  
**Pumpkin Flan**  
**Death by Chocolate**

32.

## **CENTRAL PARK PICNIC**

**Fresh Greens**  
**Red Potato Salad**  
**Crispy Peanut Slaw**  
**Relish Basket**

**Fried Chicken**  
**Black Angus Burgers**  
**Jumbo Hot Dogs and Beer Brats**  
**Memphis Rubbed Pork Ribs**

**Bakery-Fresh Cookies**  
**Chocolate Walnut Brownies**  
**Carrot Cake**

32.



## Luncheon Buffets (cont'd)

Served 11am until 3pm  
minimum of 25 guests

Buffet Includes:  
Chef's Selected Seasonal Vegetables and Rice,  
Potato or Pasta and Artisan Bread  
International Blended Coffees and Assorted Teas

### **NEW YORK EXPRESS**

*Tossed Mixed Greens and Dressings*  
*Beefsteak Tomato and Mozzarella Salad*  
*Grilled Vegetable Platter*  
*New Potato Salad*  
*California Coleslaw*  
*Fresh Sliced Seasonal Fruit and Berries*

#### **Deli Meats & Cheeses**

*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*

*Our Pastry Chef's Selection of Bakery-Fresh Cookies and Brownies*

**30.**

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

<i>Soup Du Jour</i>	3.
<i>Baked Meat Lasagna</i>	4.
<i>Southern Fried Chicken</i>	5.
<i>Gonzalez Y Gonzalez Taco Bar</i>	5.
<i>Sizzling Beef and Chicken Fajitas</i>	7.
<i>Buffalo Chicken Wings</i>	4.
<i>New York Style Pizza</i>	24. per pie

# MEETING PLANNER MENUS

for groups of 10-30



## SILVER MENU

**CONTINENTAL BREAKFAST** (Served for 1 Hour)

Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Sliced Fruit, Danish Pastries, Croissants and Muffins  
International Blended Coffees and Assorted Teas

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

International Blended Coffees and Assorted Teas  
Soft Drinks and Bottled Water

30.

## GOLD MENU

**CONTINENTAL BREAKFAST** (Served for 1 Hour)

Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Sliced Fruit, Danish Pastries,  
Croissants and Muffins  
International Blended Coffees and Assorted Teas

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

International Blended Coffees and Assorted Teas  
Soft Drinks and Bottled Water  
Assortment of Granola Bars

35.

## PLATINUM MENU

**CONTINENTAL BREAKFAST**

(served for 1 hour)

Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Sliced Fruit, Danish Pastries,  
Croissants and Muffins  
International Blended Coffees  
and Assorted Teas

**MID-MORNING BREAK**

(served for 45 minutes)

International Blended Coffees  
and Assorted Teas  
Soft Drinks and Bottled Water  
Granola Bars and Lemon Bars

**MID-AFTERNOON BREAK**

(served for 45 minutes)

International Blended Coffees  
and Assorted Teas  
Soft Drinks and Bottled Water  
Coconut and Almond Macaroons

45.

## DIAMOND MENU

**CONTINENTAL BREAKFAST** (Served for 1 Hour)

Freshly Squeezed Orange and Grapefruit Juice  
Seasonal Sliced Fruit, Danish Pastries, Croissants and Muffins  
International Blended Coffees and Assorted Teas

**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, Monterey Jack and Imported  
Swiss with White, Sourdough and Kaiser Rolls  
Assorted French Pastries  
International Blended Coffees and Assorted Teas

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

International Blended Coffees and Assorted Teas  
Soft Drinks and Bottled Water

**AFTERNOON BREAK** (Served for 45 Minutes)

International Blended Coffees and Assorted Teas  
Soft Drinks and Bottled Water  
Assortment of Freshly Baked Cookies

65.

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

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# Boardroom Suite Luncheon

Minimum of 12 Guests

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## THE BOARDROOM

*Chef's Soup of the Day*

*Seasonal Fruit Platter*

*Tossed Garden Salad*  
*Selection of Three Dressings*

*Tomato and Mozzarella Salad*  
*Basil-Balsamic Dressing*

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

*Grilled Roasted Vegetable Pita*  
*Grilled Seasonal Vegetables*  
*Jalapeño Cream Cheese*

*A Selection of California-Inspired Seasonal Fruit Tarts*

*International Blended Coffees and Assorted Teas*

25.

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



# Executive Boardroom Buffet

minimum of 12 Guests

Buffet includes: Chef's Selected Seasonal Vegetables  
and Rice, Potato or Pasta,  
International Blended Coffees and Assorted Teas

## SALADS

(choice of one)

### **Tossed Green Salad**

### **Roma Tomato and Buffalo Mozzarella Salad**

Basil Balsamic Dressing

### **Caesar Salad**

Baby Red and Green Romaine Lettuce  
Shredded Parmesan Cheese,  
Crunchy Focaccia Croutons

### **Tortellini Salad "Primavera"**

Pesto Vinaigrette

### **New Potato Salad**

Onion and Bacon

## ENTRÉES

(choice of two)

### **Cedar Plank Salmon**

Maple Glazed

### **Chicken Scaloppini**

Roma Tomato, Shiitake Mushrooms

### **Grilled Vegetable Lasagna Rolls**

Marinara Sauce

### **Dry Aged New York Sirloin**

Red Wine Shallot Reduction

## DESSERTS

(choice of two)

### **New York-Style Cheesecake**

### **Seasonal Fruit Tarts**

### **Chocolate Walnut Brownies**

### **Chocolate Midnight Cake**

30.

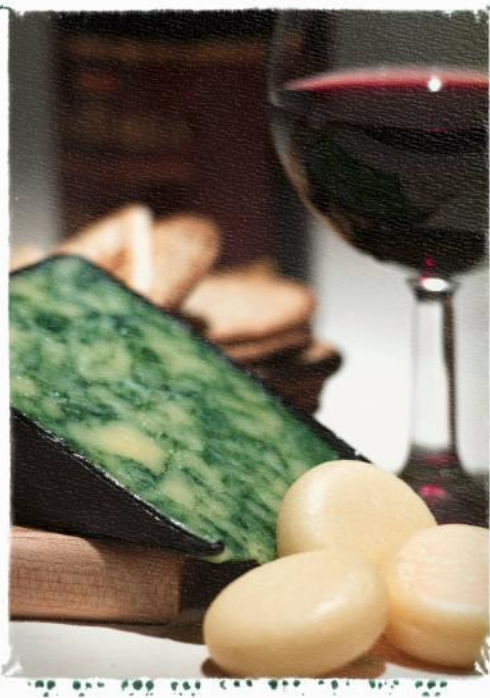
Buffet service is limited to lunch service.

Desserts, pastries, fruits, etc., are not transferable to refreshment breaks.

**FOR MORE INFO:**

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

Rev. 3/17/2010



# Plated Dinner

Served from 3pm  
 minimum of 25 guests

Menu includes: Chef's Selected Seasonal Vegetables and Rice, Potato or Pasta  
 International Blended Coffees and Assorted Teas

(choice of one)

### Hydro Bibb Salad

Baby Red Mustard, Watercress, Mandarin Orange Segments  
 and Honey Walnuts with Orange Vinaigrette

### Citrus Salad

Fresh Greens and Grilled Baby Shrimp

### Caesar Salad

Baby Red and Green Romaine, Parmesan Tuiles

### Curly and Belgian Endive

Roasted Peppers, Haricots Vert, Artichoke, Aged  
 Balsamic Vinaigrette, Goat Cheese Crostini

### Teriyaki Glazed King Salmon

Island Salsa

36.

### Eden Farms Pork Tenderloin

Port Wine Reduction

38.

### Herb Crusted Colorado Lamb

Natural Juices, Minted Demi Glace

55.

### Slow Roasted Prime Rib of Beef

Natural Au Jus w/Creamed Horseradish

45.

### Center Cut Filet Mignon

Cabernet Reduction

50.

### Dry Aged New York Sirloin

Red Wine Reduction, Roasted Garlic

48.

### Grilled Free Range Chicken

Fresh Herbs, Olive Oil &  
 Onion Marmalade

36.

### Stuffed California Chicken Breast

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

36.

### Surf and Turf

Aged Filet Mignon Paired with  
 Succulent Lobster

75.

(Choice of one)

### Strawberry Pound Cake

Fresh Berries, Bavarian Cream and  
 Strawberry Pound Cake, Served in a Martini Glass

### Deep Dish Apple Pie

Marinated Granny Smith Apples and Almond Frangipane  
 in a Buttery Pastry Shell Drizzled with Caramel Sauce

### Triple Chocolate Mousse Tower

Rich White, Milk and Dark Chocolate and  
 Chocolate Cake in a Tower with Fresh Berries

### Gran Marnier Truffle Torte

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

### Warm Chocolate Pecan Tart

Caramel-Pecan with Chunks of Chocolate Surrounded  
 by Vanilla and Chocolate Bourbon Sauce

### Mocha Latte

Rich Milk Chocolate and Coffee Mousse, Brownie  
 Croutons, Light Mascarpone and Espresso Bean Sauce

### Bourbon Vanilla Crème Brûlée

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

### California Fruit Tart

Fresh Fruit on a Sweet Tart Filled with Vanilla  
 Custard and Served on Mango and Raspberry Sauces

FOR MORE INFO:

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

Rev. 3/17/2010



# Buffet Dinners

Served From 3pm  
minimum of 25 guests

Buffet includes: Artisan Bread,  
International Blended Coffees and Assorted Teas

## BRYANT PARK

### **Sonoma Field Greens**

Balsamic Vinaigrette, Peppercorn Ranch

### **Grilled Marinated Vegetables**

Roasted Garlic Aioli

### **Imported and Domestic Cheese Board**

### **Asian Chicken Salad**

Sesame Ginger Dressing

### **Pasta Salad**

Rock Shrimp, Roasted Peppers and Olives

### **Sliced Seasonal Fruit and Berries**

### **Potato Crusted Salmon**

Rock Shrimp, Chipotle Oil

### **Pan Roasted Loin of Pork**

Garlic and Fresh Herbs

### **Sliced New York Sirloin Steak**

Red Wine Reduction

### **Chicken and Portobello Mushroom Napoleon**

Citrus Buerre Blanc

### **Raspberry Cheesecake**

### **Strawberry Napoleon**

### **Chocolate Mousse Towers**

### **Two Entrées**

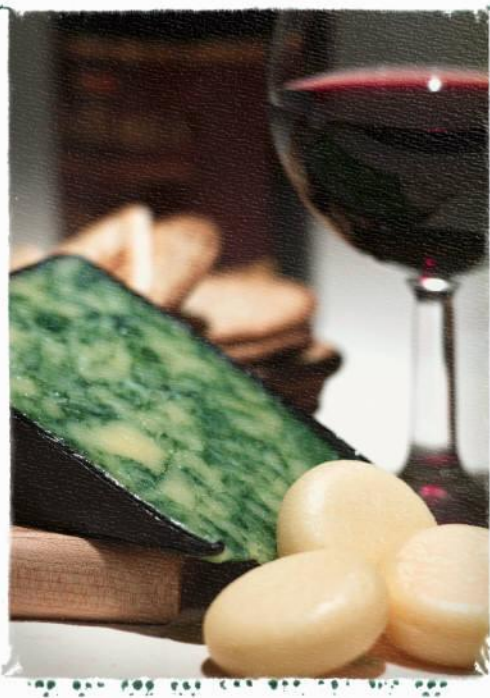
50.

### **Three Entrées**

56.

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# Buffet Dinners (cont'd)

minimum of 25 guests

Buffet includes: Artisan Bread,  
International Blended Coffees and Assorted Teas

## MANHATTAN

### **Mesclun Field Greens**

### **Sonoma Creamer Potato Salad**

*Charred Wild Leeks*

### **Bowtie Pasta Salad**

*Grilled Vegetables & Roasted Peppers*

### **California Rolls**

*Pickled Ginger, Wasabi & Soy Sauce*

### **Tropical Fruit and Berry Platter**

### **Herb Crusted Filet Mignon**

*Mushroom Ragout, Onion Tumbleweed*

### **Jamaican Jerk Chicken**

*Mango Chutney & Fried Plantains*

### **Sesame Crusted Ono Fish**

*Pineapple Salsa*

### **Potato Corn Cakes**

*with Leek Cream*

### **Basmati and Wild Rice Pilaf**

*Pan Seared Baby Vegetables*

### **Chocolate Pot De Crème**

*Coffee Opera Torte*

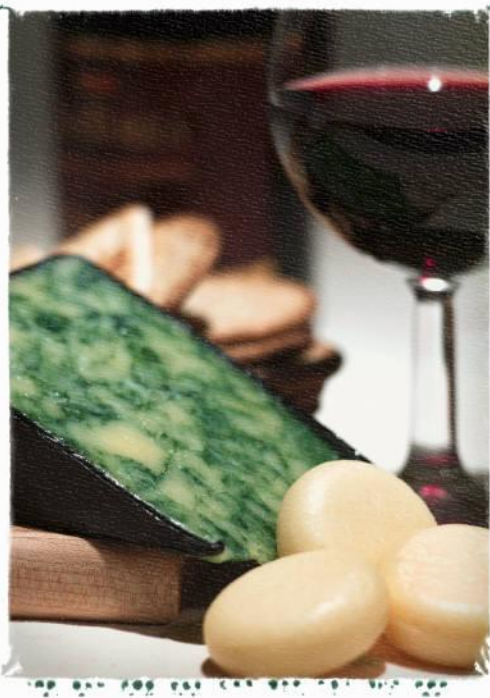
*Viennese Pastries*

54.

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Rev. 3/17/2010



# Buffet Dinners (cont'd)

minimum of 25 guests

Buffet includes: Artisan Bread,  
International Blended Coffees and Assorted Teas

## **EMPIRE STATE**

### **Fresh Picked Greens**

Balsamic Vinaigrette, Peppercorn Ranch

### **Mini Salad Bar**

Seasonal Vegetables, Onions, Garlic Croutons

### **Curried Chicken Salad**

Char-Grilled Pineapple

### **Warm German Potato Salad**

Hickory-Smoked Bacon, Onions & Vinegar

### **Japanese Cucumber and Tomato Salad**

Freshly Sliced Fruit and Berries

### **Grilled Medallions of Beef**

Hunter Sauce

### **Pan Roasted Halibut**

Brandied Lobster Cream

### **Chicken Scaloppini**

Shiitake Mushrooms, Roma Tomatoes & Pine Nuts

### **“Rajun” Cajun Pork Loin**

Creole Mustard Crust

### **New York Cheesecake**

Apple Brown Betty

Chocolate Blackout Torte

### **Two Entrées**

54.

### **Three Entrées**

60.

**FOR MORE INFO:**

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# Buffet Dinners (cont'd)

minimum of 25 guests

Buffet includes: Artisan Bread,  
International Blended Coffees and Assorted Teas

## **PARK AVENUE**

### **Wilted Spinach Salad**

Hot Bacon Dressing

### **Imported and Domestic Cheese Board**

#### **Bay Shrimp Salad**

Orzo, Sun Dried Tomato, Baby Arugula

#### **Antipasto Platter**

Aged Balsamic Vinegar

#### **Mesclun Field Greens**

Three Dressings

#### **Prosciutto and Melon**

#### **Free Range Chicken**

Olive Oil, Roasted Garlic, Fresh Herbs

#### **Potato Crusted King Salmon**

Zinfandel Reduction

#### **Rock Lobster Linguine**

Wild Mushrooms, Asparagus, Romano Cream

#### **Hickory Smoked New York Sirloin**

Natural Juices

#### **Lemon Cream Swans**

#### **Praline Chocolate Torte**

#### **Raspberry Tarts**

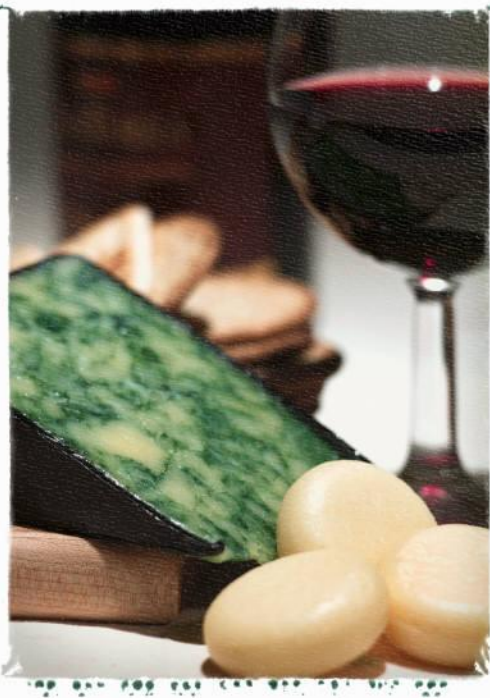
#### **Assorted French Pastries**

54.

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# Buffet Dinners (cont'd)

minimum of 25 guests

Buffet includes: Artisan Bread,  
International Blended Coffees and Assorted Teas

## **SOUTH OF THE BORDER**

### **Green Chicken Caesar Salad**

### **Limestone, Jicama and Orange Salad**

Tequila-Lime Vinaigrette

### **Tri-Color Tortilla Chips**

Fire Roasted Salsa & Guacamole

### **Drunken Fruit Salad**

Toasted Coconut

### **Shrimp and Bay Scallop Ceviche**

### **Chicken Monterey**

Chile Con Queso & Avocado

### **Fire Roasted Steak Fajitas**

Onions, Peppers, Warm Tortillas

### **Enchiladas Suiza**

Green Sauce

### **Blackened Yellow Tail**

Green Chile Butter

### **Cilantro Rice**

### **Charros Frijoles**

### **Jalapeño Corn Bread Muffins**

### **Tres Leche**

### **Caramel Flan**

### **Sopaipilla**

45.

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Rev. 3/17/2010





# Buffet Dinners (cont'd)

minimum of 25 guests

Buffet includes: Artisan Bread,  
International Blended Coffees and Assorted Teas

## HAMPTON BEACH

### 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 and Berries**

**Fried Garlic Rock Shrimp**

**Wood Roasted Chicken**

**Honey-Orange Baby Back Ribs**

**Steamed Clams**

**Filet Mignon Medallions**

**Parsley "Salt" Potatoes**

**Corn on the Cob**

**Classic New York Cheesecake**

**Strawberry Tart**

**Vanilla Custard Éclairs**

**Chocolate Mousse Towers**

48.

**FOR MORE INFO:**

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# Buffet Dinners (cont'd)

minimum of 25 guests

Buffet includes: Artisan Bread,  
International Blended Coffees and Assorted Teas

## NEW YORK CITY TOUR

### **Rock Shrimp Salad**

Bowtie Pasta and Julienne Vegetables

### **Freshly Mixed Greens**

Raspberry Vinaigrette, Peppercorn Ranch

### **Grilled Vegetable Medley**

Balsamic Reduction

### **Imported and Domestic Cheese Board**

### **Antipasto Platter**

### **Tropical Fruit and Berries**

### **Roasted New York Sirloin**

Cabernet Reduction, Forest Mushrooms

### **Pan Seared Free Range Chicken**

w/Wild Rice and Garlic Butter

### **Atlantic Scrod**

Herb-Crusted & Shallot Butter

### **Classic New York Cheesecake**

### **Strawberry Shortcake**

### **Big Apple Pie**

50.

**FOR MORE INFO:**

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Rev. 3/17/2010

# Cold Hors D'Oeuvres

(50 piece minimum order per item)



## 300. PER 100 PIECES

**Smoked North Atlantic Salmon Pinwheels**  
**Artichoke Buttons** Salmon Mousse, Tobikko Caviar  
**Smoked Trout on Herbed Sourdough Crostini** Spicy Remoulade  
**Deviled Eggs** Domestic Caviar, Chive Stick  
**Curried Chicken Wraps** Hydro Bibb Lettuce  
**Smoked Turkey and Roma Tomato** Seven-Grain Croutons  
**Salami Cornucopia** Spicy Soft Cheddar  
**Mini Bouchees** Ham Mousse, Micro Greens  
**Assorted Hummus Spoons** Pita Croutons, Mint  
**Eggplant Tapenade Filo 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

**FOR MORE INFO:**

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Rev. 3/17/2010

# Hot Hors D'Oeuvres

(50 piece minimum order per item)



## 300. PER 100 PIECES

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

## 350. PER 100 PIECES

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

## 450. PER 100 PIECES

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

**FOR MORE INFO:**

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Rev. 3/17/2010



# Receptions

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## CARVING STATIONS \*

Tenderloin of Beef	(serves 25-30)	425.
Crusted Lamb Rack	(8 bone)	100.
New York Sirloin	(serves 40-45)	350.
Roast Turkey	(serves 50-55)	275.
Smoked Beef Brisket	(serves 50-55)	250.
Glazed Honey Ham	(serves 50-55)	275.
Peppered Pork Loin	(serves 40-45)	225.
Steamship Round of Beef	(serves 200-225)	650.
Prime Rib of Beef	(serves 25-30)	400.
Whole Top Round	(serves 75-80)	350.

Served with Dinner Rolls and Traditional Accompaniments

## CARVING STATION ADDITIONS

(choice of two)

Seasonal Vegetables, 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**

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## SAUTÉ STATION \*

priced per 50 pieces

Tenderloin Medallions with Peppercorn Sauce	250.
Veal Scaloppini Marsala	275.
Breast of Chicken	200.
Shrimp and Sea Scallop Scampi	275.
Pacific Rim Salmon	225.
Minute Steaks with Wild Mushrooms	225.
Danish Lobster Francaise	350.

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## ICED SEAFOOD

priced per 50 pieces

Chilled Jumbo Gulf Shrimp	225.
Alaskan Snow Crab Claws	275.
Medallions of Lobster	275.
Shucked Seasonal Oysters on the Half Shell	200.
Shucked Littleneck Clams on the Half Shell	200.

\* CARVING AND/OR SAUTE STATION CHEF FEE - 150.

**FOR MORE INFO:**

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Rev. 3/17/2010

# Receptions (cont'd)

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## **CRUDITÉS OF SEASONAL VEGETABLES WITH ASSORTED DIPS**

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 Breads

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**

Irish Cream, Colombian, Decaffeinated Colombian, Kona and Chocolate Raspberry Coffee  
Served with Chocolate Shavings, Chantilly Cream, Ground and Stick Cinnamon, Lemon and Orange Peel  
**65. per gallon**

## **ADDITIONAL COFFEE STATION ITEMS**

Viennese Pastries 7. per person

Fresh Fruit Flambé Served with Vanilla Ice Cream 6. per person

Bananas Foster 7. per person

Cognacs and Cordials 10. per drink

**FOR MORE INFO:**

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Rev. 3/17/2010

# Sponsored Beverage Packages



Unlimited beverage service consisting of martinis, cocktails, beer, wine, soft drinks, bottled water and juice at a quoted price, for a stated continuous period of time.

Prices are based on a minimum guarantee of 25 guests.

Per person charge is based on whole-hour increments and are not pro-rated.

	<b>Wine and 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
Three Hours	36	40	44	48
Four Hours	44	48	52	56

All cocktails are calculated per one-ounce measure and are billed as such "per drink".  
Guest agrees to comply with all alcoholic beverage statutes of the State of Nevada.

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

150 Fee Per Bartender  
Based on a 4 Hour Minimum  
One Bar to be set per 75 Guests.



# Beverage Service – Hosted Bar

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## Select Premium Cocktails 12.

Grey Goose Vodka, Bombay Sapphire Gin, Glenlivet,  
 Maker's Mark Bourbon, Crown Royal Whisky, Chivas Regal Scotch,  
 Herradura Gold Tequila, Mount Gay Rum

## Premium Cocktails 10.

Absolut Vodka, Tanqueray Gin, Jack Daniel's,  
 Canadian Club, Sauza Gold Tequila, Myer's Platinum Rum

## Call Brand Cocktails 8.

Skyy Vodka, Bombay Gin, Johnnie Walker Red Scotch, Jim Beam,  
 Seagram's 7, Jose Cuervo Gold, Bacardi Silver

## Cognac/Cordials 12.

Cointreau, Grand Marnier, Kahlua, Amaretto DiSaronno, Baileys Irish Cream  
 Sambuca Romana, Chambord, Frangelico, Hennessy, Remy Martin

## Domestic Beer 6.

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

## Imported Beer 7.

Corona, Heineken, Amstel Light

Soft Drinks	3. per glass
Mineral Water, Sparkling or Still	4. per glass
Perrier, Evian	5. per bottle
House Wine	9. per glass
Fruit Juices	4. per glass

## Cash Bars

Additional 50 cents per drink to selections shown above

## Drink Tickets

Client must guarantee a minimum of 2 tickets.  
 Call Brand - 8. ~ Premium - 10. ~ Select Premium - 12.

150 Fee Per Bartender  
 Based on a 4 Hour Minimum  
 One Bar to be set per 75 Guests.





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## WHITE WINES

<i>Ferrari Carano Fumé Blanc Sonoma</i>	60.
<i>Geyser Peak Sauvignon Blanc Sonoma</i>	40.
<i>Lagaria Pinot Grigio Trentino</i>	34.
<i>Woodbridge White Zinfandel California</i>	28.
<i>Arnold Palmer Chardonnay California</i>	36.
<i>Stone Cellars Chardonnay</i>	28.
<i>La Crema Chardonnay Sonoma County</i>	48.
<i>Sonoma-Cutrer Chardonnay Russian River Valley</i>	55.
<i>Cuvaison Chardonnay Napa Valley</i>	58.

## RED WINES

<i>Ravenswood Zinfandel Vintner's Blend California</i>	38.
<i>Stone Cellars Beringer Cabernet</i>	28.
<i>Xplorador Merlot Central Valley</i>	32.
<i>Stone Cellars Beringer Merlot</i>	28.
<i>Chalone Vineyards Pinot Noir Monterey Country</i>	42.
<i>Glass Mountain Cabernet Sauvignon California</i>	30.
<i>Castle Rock Cabernet Sauvignon California</i>	38.
<i>Estancia Cabernet Sauvignon California</i>	48.
<i>St. Francis Cabernet Sauvignon Sonoma</i>	55.

## CHAMPAGNE AND SPARKLING WINES

<i>Private Label House Champagne</i>	30.
<i>Domaine Carneros Brut Cuvée Carneros</i>	60.
<i>J Sonoma County</i>	78.
<i>Moët White Star Extra Dry</i>	100.
<i>Moët Et Chandon Cuvée Dom Peñignon</i>	350.
<i>Roederer Cristal</i>	500.



# Banquet Policies

ARK Vegas Catering will customize any event to exceed expectations. We offer the finest and most comprehensive services and beautiful event spaces including the New York City inspired ballrooms at New York-New York Hotel & Casino and all of our unique restaurant venues. We're looking forward to working for you.

702.740.6433

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

## **GUARANTEE**

ARK Vegas Catering 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 the event. In some instances, more advance notice may be required due the menu complexity, holiday, and deliver 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.

## **SERVICE CHARGES AND SALES TAX**

A 20% service fee and Nevada 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.

## **LINEN COLORS**

ARK Vegas Catering provides standard linen colors in white, ivory, black, burgundy and chocolate for you event at no additional cost. Special linen may be ordered through your catering manager.

## **DANCE FLOORS, FLOWERS, SPECIALTY DÉCOR AND ENTERTAINMENT**

Dance floor pricing varies according to group size and special requests. ARK Vegas can provide floral arrangements, specialty décor, photography and entertainment options for your event and our catering team will be happy to coordinate this for you.

## **AUDIO VISUAL**

State-of-the-Art audio/visual equipment and trained technicians are available through ARK Vegas and New York-New York Hotel & Casino. All audio/visual requests will be directed to Presentation Service Audio-Visual (PSAV). Sub-contracting or providing your own audio visual equipment and/or services is not permitted. A PSAV director will contact you and discuss your event and requirements. PSAV can be contacted directly at (702) 740-6289 or email at [bbarandas@psav.com](mailto:bbarandas@psav.com)

## **FOR MORE INFO:**

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

# Banquet Policies (cont'd)



## **TRANSPORTATION**

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

## **BILLING**

*A deposit in the amount of 25% of the anticipated event charge is required by credit card at the time the event is contracted. Forty-five (45) days prior to your event, an additional deposit of 25% is required by credit card or cashiers check, ten (10) days prior to the date of your event, final payment is required by credit card or cashier's check. ARK Vegas Catering requires a credit card on file for any additional charges incurred after your event and will be charged appropriately per the agreement.*

## **LABOR CHARGES**

*May apply depending on event.*

*Chef fee - \$ 150 based on 2 hours*

*Bartender fee - \$ 150 based on 4 hours*

*Cashier fee - \$ 125 based on 4 hours*

## **FINALIZING EVENTS**

*Your Catering Manager will contact you four to six weeks prior to your event for all of your requirements and details to ensure a successful experience for your guests.*

## **CREATIVE MENUS**

*In addition to our printed menu selections, our team can create custom menus designed specifically for your event.*

## **MEAL SERVICE**

*Plated Luncheon and Dinner selections include iced tea, salad, entree, dessert, freshly baked breads and butter service while completing the meal with freshly brewed coffee and variety of hot teas.*

*Sit down luncheons include three courses: salad, entrée and dessert.*

*Lunch menus are served between 10:30am – 3:00pm.*

*Sit down dinners include three courses: salad, entrée and dessert.*

*Children's menus are available upon request.*

*All food items must be supplied and prepared by ARK Vegas Catering Department. No food or beverage of any kind will be permitted to be brought into the Event Area unless approved by ARK Vegas Catering Department and will be subject to Clark County Heath Department Regulations.*

## **FOR MORE INFO:**

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