



CATERING MENU

OUR AWARD-WINNING TEAM
IS READY TO CREATE OUR AWARD-WINNING
CUISINE WITH YOU.





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BREAKFAST



All Prices are subject to 8.375% sales tax & 24% service charge on all food & beverage. Consuming uncooked meat, fish, or dairy foods increases the risk of illness. Please state any food allergies or dietary restrictions.

WESTGATE LAS VEGAS RESORT & CASINO | 3000 PARADISE ROAD LAS VEGAS, NV 89109 | 702.732.5111

GOOD MORNING

BREAKFASTS ARE DESIGNED FOR 90 MINUTES OF SERVICE. ADD \$3.00 PER ADDITIONAL 30 MINUTES. 2 HOUR SERVICE/ MAX. \$5.00 ADDITIONAL SURCHARGE PER PERSON FOR LESS THAN 25 GUESTS. **ALL BREAKFAST SELECTIONS ARE SERVED WITH GOURMET BREWED COFFEE, HERBAL TEA ASSORTMENT, AND ORANGE & CRANBERRY JUICES.**

THE CALIFORNIA CONTINENTAL 39 (per guest)

SEASONAL FRESH SLICED FRUIT AND BERRIES
 LOW-FAT FRUIT YOGURTS, HOUSE-MADE GRANOLA
 BAKERY SELECTION OF FRUIT DANISH, BUTTER CROISSANTS, AND MUFFINS
 WHIPPED BUTTER, FRUIT PRESERVES

THE WESTWING CONTINENTAL 48 (per guest)

SEASONAL FRESH SLICED FRUIT AND BERRIES
 LOW-FAT FRUIT YOGURTS, HOUSE-MADE GRANOLA
 UNIQUE BREAKFAST SANDWICH (select one on pg. 6) (Steak +\$3.00)
 BAKERY SELECTION OF FRUIT DANISH, BUTTER CROISSANTS, AND MUFFINS
 WHIPPED BUTTER, FRUIT PRESERVES

THE MORNING SUNRISE CONTINENTAL 46 (per guest)

SEASONAL FRESH SLICED FRUIT AND BERRIES
 LOW-FAT FRUIT YOGURTS, HOUSE-MADE GRANOLA
 ASSORTED BAGELS & CREAM CHEESE
 SMOKED SALMON, SLICED TOMATOES, CHOPPED EGGS, CAPERS & ONIONS
 BAKERY SELECTION OF FRUIT DANISH, BUTTER CROISSANTS, AND MUFFINS
 WHIPPED BUTTER, FRUIT PRESERVES

THE HEALTHY BREAKFAST BUFFET 48 (per guest)

PARFAITS - VANILLA YOGURT, FRESH MIXED BERRIES AND GRANOLA
 SEASONAL FRESH SLICED FRUIT AND BERRIES
 HEART HEALTHY MUFFINS AND FRUIT BREADS WITH APPLE BUTTER
 MINI BREAKFAST BURRITOS WITH PICO DE GALLO SALSA
 GRILLED GARDEN VEGETABLES AND EGG WHITE FRITTATA

THE EARLY BIRD BREAKFAST BUFFET

55 (min 35 guests)

CULTIVATED

SLICED FRUIT, EXOTIC MELONS, & FRESH BERRIES
PARFAITS - VANILLA YOGURT, FRESH MIXED BERRIES AND GRANOLA

GRAINS & DAIRY

BAKERY SELECTION OF FRUIT DANISH, CROISSANTS AND MUFFINS
TOAST STATION - MINI BAGELS, FLAVORED CREAM CHEESES, BUTTER, PRESERVES

BAKED & SAUTÉED

FARM FRESH SCRAMBLED EGGS
SKILLET POTATOES WITH CARAMELIZED ONIONS

PLEASE SELECT ONE:

CINNAMON COFFEE CAKE, STRAWBERRY PANCAKES, OR WAFFLES WITH BLUEBERRY COMPOTE

PLEASE SELECT TWO:

HICKORY-SMOKED BACON, COUNTRY LINK SAUSAGE, OR CHICKEN SAUSAGE

THE SOUTHERN BREAKFAST BUFFET

58 (min 35 guests)

CULTIVATED

SLICED FRUIT, EXOTIC MELONS, & FRESH BERRIES

GRAINS & DAIRY

CINNAMON PECAN SWIRLS AND GEORGIA PEACH MUFFINS
CHURNED SWEET BUTTER, PRESERVES, AND HONEY

BAKED & SAUTÉED

FLAKY BUTTER BAKED BISCUITS AND SEASONED SAUSAGE GRAVY
HOT GRIDDLED FLAP JACKS WITH MAPLE SYRUP AND PECAN BUTTER
FARM FRESH SCRAMBLED EGGS
ROASTED HAM STEAKS AND HONEY CURED BACON STRIPS

BREAKFAST ENHANCEMENTS

ENHANCEMENTS MUST BE ORDERED WITH A BREAKFAST DISPLAY FOR THE ENTIRE GROUP AND ARE PRICED PER PERSON. ENHANCEMENTS ARE NOT TRANSFERABLE TO REFRESHMENT BREAKS OR SESSIONS.

SCRAMBLED EGGS, BREAKFAST POTATOES, AND BACON OR SAUSAGE	19 (per guest)
MINI BREAKFAST BURRITOS	9 (per guest)
SCRAMBLED EGGS, CHEESE, SAUSAGE, AND PICO DE GALLO	
BREAKFAST POTATO SKINS	9 (per guest)
TOPPED WITH EGG, CHEESE, AND BACON. SERVED WITH SALSA AND SOUR CREAM	
ARTISAN QUICHE	12 (per guest)
ARTISAN QUICHES WITH BACON, GRUYÈRE CHEESE, FRESH SPINACH	
HOUSE-MADE YOGURT PARFAIT	9 (per guest)
VANILLA YOGURT, FRESH MIXED BERRIES, AND GRANOLA	
ASSORTED CEREALS	5 (per guest)
CHILLED WHOLE, 2%, AND SKIM MILK	
HOT CEREAL BAR	9 (per guest)
OATMEAL, CREAMY GRITS, SWEET & SAVORY TOPPINGS	
TOASTER STATION	8 (per guest)
ASSORTED BAGELS, FLAVORED CREAM CHEESES	
HARD BOILED EGGS	36 (per dozen)

UNIQUE BREAKFAST SANDWICHES

CANADIAN BACON	11 (per guest)
EGG, AMERICAN CHEESE, CHALLAH BREAD	
COUNTRY SAUSAGE PATTY	11 (per guest)
EGG, HAVARTI CHEESE, CHALLAH BREAD	
HAM & EGG	11 (per guest)
HAM, GRUYÈRE CHEESE, ENGLISH MUFFIN	
SMOKED BACON	11 (per guest)
EGG, CHEDDAR CHEESE, CROISSANT	
BRAISED STEAK	14 (per guest)
EGG, HAVARTI CHEESE, SUN-DRIED TOMATO, CIABATTINI	
ROASTED VEGETABLES	11 (per guest)
EGG WHITE, GOAT CHEESE, SOURDOUGH BREAD	

HOT PLATED BREAKFAST SELECTIONS

BREAKFASTS ARE DESIGNED FOR 90 MINUTES OF SERVICE. ADD \$3.00 PER ADDITIONAL 30 MINUTES. 2 HOUR SERVICE/ MAX. \$5.00 ADDITIONAL SURCHARGE PER PERSON FOR LESS THAN 25 GUESTS.

ALL HOT PLATED BREAKFAST SELECTIONS ARE SERVED WITH GOURMET BREWED COFFEE, HERBAL TEA ASSORTMENT, AND ORANGE & CRANBERRY JUICES.

UP AT SUNRISE

45 (per guest)

A SELECTION OF CUT VINE AND TREE RIPENED FRUIT, MELONS, AND BERRIES
 FARM FRESH SCRAMBLED EGGS, CRISP HONEY CURED BACON STRIPS
 AND SEASONED SAUSAGE LINKS
 BREAKFAST POTATOES
 FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

SOUTHWEST MOUNTAIN

46 (per guest)

A SELECTION OF CUT VINE AND TREE RIPENED FRUITS, MELONS, AND BERRIES
 BREAKFAST BURRITO: FARM FRESH SCRAMBLED EGGS, SAUSAGE, JACK CHEESE,
 AND PICO DE GALLO
 CRISP HONEY CURED BACON STRIPS AND SAUSAGE
 BREAKFAST POTATOES
 FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

THE WESTGATE

46 (per guest)

PARFAITS - VANILLA YOGURT, FRESH MIXED BERRIES, AND GRANOLA
 FARM FRESH POACHED EGGS AND JUMBO LUMP CRAB CAKE
 HOLLANDAISE AND GRILLED ASPARAGUS
 BREAKFAST POTATOES
 FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

VEGAS MORNING

50 (per guest)

A SELECTION OF CUT VINE AND TREE RIPENED FRUITS, MELONS AND BERRIES
 FARM FRESH SCRAMBLED EGGS, CRISP HONEY CURED BACON STRIPS,
 AND SEASONED SAUSAGE LINKS
 BREAKFAST POTATOES
 SILVER DOLLAR SHORT STACK WITH WARM MAPLE SYRUP
 FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

THE NEVADAN BREAKFAST

50 (per guest)

A SELECTION OF CUT VINE AND TREE RIPENED FRUITS, MELONS, AND BERRIES
 CHICKEN FRIED STEAK WITH NEVADA COUNTRY GRAVY
 FARM FRESH SCRAMBLED EGGS
 BREAKFAST POTATOES
 FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

"WE ALL EAT
AND IT WOULD
BE A SAD WASTE
OF OPPORTUNITY
TO EAT BADLY."

- Anna Thomas



BRUNCH DISPLAYS

STATIONS MUST BE ORDERED WITH A BREAKFAST FOR THE ENTIRE GROUP AND ARE PRICED PER PERSON. STATIONS ARE NOT TRANSFERRABLE TO REFRESHMENT BREAKS. CHEF OR ATTENDANT FEE IS \$200 EACH FOR TWO HOURS. (PRICING SUBJECT TO CHANGE BASED ON DURATION OF SERVICE) IF MORE THAN 12 CHEFS ARE NEEDED; EACH CHEF WILL BE \$250 FOR TWO HOURS. **ALL BRUNCH DISPLAYS ARE SERVED WITH GOURMET BREWED COFFEE, HERBAL TEA ASSORTMENT, AND ORANGE & CRANBERRY JUICES.**

THE RESORT BRUNCH

71 (per guest)

SELECTION OF:

DAILY BAKERY SELECTION OF FRESHLY BAKED FRUIT DANISHES, CROISSANTS
CINNAMON ROLLS, MUFFINS, BAGELS
FLAVORED CREAM CHEESES, WHIPPED BUTTER, FRUIT PRESERVES

CHEF PREPARED EGGS (two or more per station required)

CHOICE OF WHOLE EGGS, EGG BEATERS AND EGG WHITES
SELECTION OF INGREDIENTS: BACON, MUSHROOMS, SCALLIONS, TOMATOES
BELL PEPPERS, SHREDDED CHEDDAR CHEESE, BLACK FOREST HAM, BABY SPINACH LEAVES
DICED SAUSAGE, SHRIMP, CRAB

PREPARED SELECTIONS

COBB SALAD PLATTER, WEDGE LETTUCE, CRUMBLD BLUE CHEESE, BACON
TOMATOES AND HARD-BOILED EGGS
SALMON, FENNEL NAGE, LEMON, THYME
ROASTED SEASONAL VEGETABLES, HEIRLOOM TOMATO REDUCTION

SWEETS

FRESH FRUIT TARTLETTES, COCONUT MACAROONS, KEY LIME MERINGUE
TART, TIRAMISU

THE WESTGATE BRUNCH

73 (per guest)

SELECTION OF:

DAILY BAKERY SELECTION OF FRESHLY BAKED FRUIT DANISHES
CROISSANTS, CINNAMON ROLLS, MUFFINS, BAGELS
FLAVORED CREAM CHEESES, WHIPPED BUTTER, FRUIT PRESERVES

INDIVIDUAL BAKED SKILLETTS FRESH FROM OUR OVEN (CHEF REQUIRED)

EGGS, BACON, HASH BROWN SKILLETTS
CORNERED BEEF HASH, POACHED EGG SKILLETTS
BUTTERMILK BISCUITS AND GRAVY SKILLETTS

CHEF PREPARED

STEAK & EGGS - BRAISED SHORT RIBS, CRISPY POTATOES, MUSHROOM-LEEK CUSTARD
CHICKEN & RICE - CHICKEN CONFIT, CREAMY RISOTTO
FISH & CHIPS - HALIBUT, GAUFRETTE POTATOES

DESSERT FIRST

NEW YORK CHEESECAKE, CANNOLIS, DOUBLE FUDGE BROWNIES, KEY LIME MERINGUE
TARTS

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BREAKS



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DESIGNED BREAKS

PACKAGED BREAKS ARE DESIGNED FOR 30 MINUTES OF SERVICE, A MINIMUM OF 35 GUESTS, AND MUST BE ORDERED FOR THE ENTIRE GROUP. ALL DESIGNED BREAKS AND BREAK PACKAGES INCLUDE 2.5 PIECES PER PERSON.

AM BREAKS INCLUDE – BREWED GOURMET COFFEE AND HERBAL TEA ASSORTMENT

PM BREAKS INCLUDE – BOTTLED WATER AND ASSORTED SOFT DRINKS (1.5 BEVERAGES PER PERSON)

FROM THE STANDS

25 (per guest)

POPCORN FRESH FROM OUR CARTS, CHEESE-FLAVORED AND CARAMEL POPCORN
CANDY BARS, ROASTED PEANUTS, CRACKER JACKS

DOES A BODY GOOD

27 (per guest)

CRISP VEGETABLE CRUDITÉS WITH DIPS
HUMMUS AND FRESH PITA CHIPS
GRANOLA BARS AND ENERGY BARS

THERE'S "NUTTIN" BETTER

27 (per guest)

PEANUT BUTTER COOKIES, BAGS OF PEANUTS, PECAN BARS, PEANUT M&M'S,
REESE'S PEANUT BUTTER CUPS, CANDIED ALMONDS, AND WALNUT BROWNIES

ASK YOUR CATERING MANAGER FOR A NUT-FREE GRANOLA OPTION

BREAK PACKAGES

SOUTH BAVARIAN FEST

30 (per guest)

WARM BAVARIAN PRETZEL BITES, SPICY MUSTARD, BEER CHEESE SAUCE
ROAST TURKEY AND SWISS ON A PRETZEL ROLL WITH MUSTARD AND MAYO
BLACK FOREST TART

CHOCOLATE

28 (per guest)

FRENCH CHOCOLATE GANACHE TART
RICH CHOCOLATE FUDGE BROWNIES
CHOCOLATE DIPPED LOLLIPOPS
CHOCOLATE BONBONS

PUB CRAWL

33 (per guest)

CHICKEN WINGS: TOSSED IN A TEXAS BBQ SAUCE
MINI MEATBALLS: SPICY TERIYAKI SAUCE WITH CABBAGE SLAW
MINI REUBEN SANDWICH: SLICED PASTRAMI, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING
INDIVIDUAL VEGETABLE CRUDITÉ: CHIPOTLE RANCH

GLUTEN-FREE TREATS

27 (per guest)

FRUIT & VEGETABLE SPEAR CUPS WITH FRESH LIME AND CHILI POWDER
ASSORTED TRAIL MIX
CLASSIC LAY'S POTATO CHIPS WITH FRESH SOUR CREAM DIP
HERSHEY'S MILK CHOCOLATE BAR, MILK CHOCOLATE ALMOND BAR

ALL-DAY BREAKS AND REFRESHMENTS

CREATE YOUR OWN BREAK BY CHOOSING FROM THESE SNACKS AND BEVERAGES

ORCHARD

SLICED FRESH FRUITS, MELONS, & BERRIES	12 (per guest)
WHOLE FRESH FRUIT	5 (each)
LOW-FAT FRUIT FLAVORED YOGURTS	6 (each)

FROM THE MILL

ASSORTED DANISH PASTRIES	68 (dozen)
ASSORTED MUFFINS	68 (dozen)
CINNAMON ROLLS	68 (dozen)
PECAN STICKY BUNS	68 (dozen)
FRESHLY BAKED CROISSANTS	68 (dozen)
ASSORTED FRUIT BREADS	68 (dozen)
ASSORTED GRANOLA BARS	66 (dozen)
ASSORTED ENERGY BARS	72 (dozen)
FRESH BAGELS	78 (dozen)
VARIETY OF FLAVORED CREAM CHEESES	

REWARDED

AFTERNOON TEA COOKIES	48 (dozen)
HOMEMADE COOKIES	66 (dozen)
CHOCOLATE FUDGE BROWNIES	66 (dozen)
WHITE AND DARK CHOCOLATE- DIPPED STRAWBERRIES	72 (dozen)
HOUSE BISCOTTI	60 (dozen)
RICE CRISPY BARS	60 (dozen)
PECAN BARS	66 (dozen)
FRENCH MACAROONS	72 (dozen)
CANDY BARS	60 (dozen)
FROZEN ICE CREAM BARS / ICE CREAM SANDWICHES	72 (dozen)
PREMIUM ICE CREAM BARS	84 (dozen)
FROZEN FRUIT BARS	72 (dozen)

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CRUNCHY

INDIVIDUAL BAGS OF TRAIL MIX	9 (each)
INDIVIDUAL BAGS OF POTATO CHIPS	5 (each)
INDIVIDUAL BAGS OF PRETZELS	5 (each)
CHIPS AND SALSA BAR WITH FIRE-ROASTED SALSAS	12 (per guest)
SNACK SPECIAL LAYS POTATO CHIPS, PRETZELS, AND DORITOS CHIPS	12 (per guest)
FANCY MIXED NUTS (1 lb.)	60 (each)
PITA CHIPS (serves 10)	45 (bowl)
POTATO CHIPS (serves 10)	45 (bowl)
DORITOS CHIPS (serves 10)	45 (bowl)
TORTILLA CHIPS (serves 10)	45 (bowl)
WARM PRETZEL BITES, MUSTARD, & BEER CHEESE SAUCE (minimum 20 orders) (5 pieces per order)	11 (order)

DIPS (12 servings)

GUACAMOLE	60 (each)
JALAPEÑO CHEESE	48 (each)
BLEU CHEESE	48 (each)
SALSA	44 (each)
ONION	48 (each)
RED PEPPER HUMMUS	44 (each)
ARTICHOKE AND CRAB (cold)	72 (each)
CREAM CHEESE AND SMOKED SALMON	60 (each)

SPLASH

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE	98 (gal)
SELECTION OF HOT TEAS	98 (gal)
LEMONADE, ICED TEA, FRUIT PUNCH	92 (gal)
BOTTLED SELECTION OF JUICES	7 (each)
CHILLED FRUIT JUICES ORANGE, GRAPEFRUIT, TOMATO, CRANBERRY AND APPLE	45 (per liter)
FRUIT SMOOTHIES	60 (per liter)
ASSORTED SOFT DRINKS (12oz Can)	5 (each)
ASSORTED SOFT DRINKS (20oz Bottle)	7 (each)
SPARKLING WATER	7 (each)
WESTGATE RESORT BOTTLED WATER	5 (each)
AQUAFINA WATER (20oz Bottle)	7 (each)
ASSORTED BOTTLED ICED TEAS	8 (each)

HIGH OCTANE

STARBUCKS® FRAPPUCCINO®	8 (each)
RED BULL ENERGY DRINK	9 (each)



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CHEFS TABLE

LUNCH BUFFETS ARE DESIGNED FOR 90 MINUTES OF SERVICE AND A MINIMUM OF 25 GUESTS. DESSERTS ARE NOT TRANSFERABLE TO REFRESHMENT BREAKS. ALL LUNCH BUFFETS ARE SERVED WITH GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT.

DELICATESSEN

57 (per guest)

SOUP

DAILY SPECIAL

ON THE SIDE

BAKED POTATO SALAD, ORGANIC KALE SALAD, MACARONI SALAD

CURED, ROASTED, AND SLICED

TURKEY BREAST, ARTISAN SALAMI, PASTRAMI, BAKED HAM, ROAST BEEF
VERMONT WHITE CHEDDAR, SWISS, PEPPER JACK CHEESE
SLICED TOMATOES, ONIONS, PICKLES, LETTUCE, MUSTARD, MAYONNAISE,
ARTISAN HARD ROLLS, SLICED BREADS

SWEET

ASSORTED COOKIES
TRADITIONAL BROWNIES
CHOCOLATE COCONUT BARS

LUNCH BUFFETS

FLAVORS OF ITALY BUFFET

63 (per guest)

GARDEN

ROMAINE, SHAVED PARMESAN, AND HOUSE-MADE CAESAR DRESSING
PANZANELLA SALAD: MARINATED TOMATOES, CUCUMBERS, ONIONS, AND CROUTONS
BUFFALO MOZZARELLA SALAD: BASIL, CHIVE OIL, SEA SALT

SEARED AND SIMMERED

"CHICKEN SALTIMBOCCA" WITH CRISPY PROSCIUTTO, MOZZARELLA, AND NATURAL JUS
PAN FLASHED SALMON, SUN-DRIED TOMATO CREAM
BRAISED BEEF SHORT RIB "VESUVIO", POTATOES, ONIONS, PEAS

VEGGIES AND PASTAS

CHEESE-STUFFED TORTELLINI PASTA, CREAMY VODKA SAUCE
HERB-ROASTED SEASONAL VEGETABLES TOSSED IN OLIVE OIL
ASSORTED HEARTH-BAKED BREADS

SWEET

TRADITIONAL TIRAMISU
TUSCAN CANNOLIS

SANDWICHED BUFFET

61 (per guest)

CULTIVATED

GREENS, GARDEN VEGETABLES, SUNDRIED TOMATO-RANCH, BALSAMIC VINAIGRETTE
 ROASTED POTATO SALAD WITH STONE MUSTARD VINAIGRETTE
 WHOLE GRAIN ROTINI PASTA SALAD WITH TOASTED PINE NUTS, WHITE BALSAMIC

HOT PRESSED

REUBEN PANINI WITH PASTRAMI, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING

STUFFED

SMOKED TURKEY SANDWICH WITH CRANBERRY MAYONNAISE ON WHEAT BREAD
 ROAST BEEF, AGED CHEDDAR, CREAMY HORSERADISH, AND BALSAMIC ONIONS ON KAISER ROLL
 FATTOUSH WRAP: MEDITERRANEAN VEGETABLES, HUMMUS SPREAD
 DELI SUB: HAM, CAPICOLA, SALAMI, PROVOLONE, AND SWISS CHEESE ON FRENCH ROLL

SWEET

RED VELVET CUPCAKES
 MESSY CHOCOLATE COCONUT BARS
 COCONUT MACAROONS

SOUTHWEST BUFFET

63 (per guest)

CHILLED, GARDEN AND ORCHARD

FIESTA SALAD
 BED OF GREENS, PEPPERS, BEANS, TOMATOES, CORN, ONION, TORTILLA STRIPS, CHIPOTLE RANCH DRESSING
 "ENSALADA DE FRIJOLES"
 BLACK BEANS, BELL PEPPERS, ROASTED CORN, CILANTRO, LIME DRESSING
 TORTILLA CHIPS WITH PICO DE GALLO, GUACAMOLE, FIRE-ROASTED SALSA

BRAISED

SEASONED SLICED GRILLED CHICKEN WITH WARM FLOUR AND CORN TORTILLAS
 BARBACOA SHORT RIB - BRAISED CHILI BEEF
 ADOBO CHEESE ENCHILADAS
 PESCADO VERACRUZ: OAXACA BRAISED IN SAUCE VERA CRUZ
 SPANISH RICE, REFRIED BEANS

SWEET

ACAPULCO FLAN
 MESSY CINNAMON CHURROS

FARMHOUSE BUFFET

63 (per guest)

GARDEN

ICEBERG LETTUCE, SPROUTS, CANDIED NUTS, CREAMY BLUE CHEESE DRESSING
ROASTED BEETS, ARUGULA, FETA CHEESE

SOUTHERN

SMOKEHOUSE SLICED BBQ PORK LOIN
FIRE ROASTED TRI-TIP WITH BEEF REDUCTION
BBQ CHICKEN BREAST
SOURDOUGH ROLLS

BAKED

CLASSIC MACARONI & CHEESE
YUKON GOLDEN MASHERS
HONEY-ROASTED CARROTS
CORNBREAD WITH CINNAMON BUTTER

SWEET

PEACH COBBLER
CARROT CAKE CUPCAKES

ASIAN BUFFET

63 (per guest)

CULTIVATED

MIXED GREENS SALAD: CILANTRO, BEAN SPROUTS, CANDIED PEANUTS, SESAME MINT DRESSING
THAI CUCUMBER SALAD

MARINATED AND SAUTÉED

ORANGE CHICKEN WITH BELL PEPPERS AND CILANTRO
MONGOLIAN BEEF TENDERLOIN WITH SCALLIONS, BELL PEPPERS, AND CARAMELIZED ONIONS
PAN SEARED MISO SALMON

GARDEN

ASIAN WOK VEGETABLES
VEGETABLE FRIED RICE
VEGETABLE SPRING ROLLS

SWEET

FORTUNE COOKIES
CHINESE ALMOND COOKIES
MANDARIN CHEESECAKE

MEDITERRANEAN BUFFET

65 (per guest)

GARDEN

GREEK FETA SALAD WITH RED WINE VINAIGRETTE
 QUINOA SALAD WITH CHICKPEAS AND LEMON HONEY VINAIGRETTE
 HUMMUS AND PITA CHIPS

BOLDLY MARINATED

CHICKEN TAOUK, COUSCOUS, CUCUMBER YOGURT SAUCE
 LAMB SHAWARMA WITH FETA, ARTICHOKE, SHAVED RED ONIONS

BRAISED AND BAKED

MEDITERRANEAN VEGETABLES: EGGPLANT, TOMATOES, CHICKPEAS, OLIVES, AND ARTICHOKE
 BRAISED KING SALMON WITH FENNEL, OLIVES, AND CHICKPEAS
 PERSIAN RICE WITH TURMERIC, CURRANTS, AND ALMONDS
 PITA BREAD

SWEET

TRADITIONAL BAKLAVA
 COCONUT CHOCOLATE BARS
 MACAROONS

BUILD-YOUR-OWN PLATED LUNCH

ALL MENU ITEMS ARE SERVED WITH CHOICE OF SOUP OR SALAD AND DESSERT, GOURMET BREWED COFFEE
 HERBAL TEA ASSORTMENT AND A SELECTION OF ROLLS WITH BUTTER.

SELECT ONE STARTER (salad or soup)

SALADS

FIELD GREEN SALAD: TANGLED SEASONAL VEGETABLES, LEMON-THYME VINAIGRETTE
 THE WEDGE SALAD: BABY ICEBERG, BACON, TOMATOES, RED ONION, PEA SPROUTS
 TOMATO-RANCH DRESSING
 CAESAR SALAD: CROUTONS, SHAVED PARMESAN CHEESE, CREAMY GARLIC CAESAR DRESSING
 SAFFRON POACHED PEAR SALAD: GOLDEN ENDIVE, FRISEE, CRUMBLLED GORGONZOLA, WALNUTS,
 CHAMPAGNE VINAIGRETTE
 CAPRESE SALAD: HEIRLOOM TOMATOES, WHIPPED BURRATA, MICROHERBS, CHIVE OIL,
 AGED BALSAMIC VINAIGRETTE

SOUPS

CHILLED MEDITERRANEAN GAZPACHO
 BISQUE OF FORAGED WILD MUSHROOMS
 MINISTRONE SOUP WITH BASIL PESTO
 SOUTHWEST ROASTED CHICKEN AND CORN CHOWDER
 CREAMY ASPARAGUS BISQUE

ENTRÉES (select one)

GREENS

CONTEMPORARY CHEF'S SALAD: EGG, HAM, TURKEY,
SWISS, CHEDDAR, SHERRY VINAIGRETTE **52** (per guest)

CHICKEN CAESAR SALAD: SHAVED PARMESAN, HAND-CUT CROUTONS
"HOUSE SPECIALTY" CAESAR DRESSING **52** (per guest)

LAND

SLOW-BRAISED BEEF SHORT RIB **65** (per guest)
CREAMY POTATO GRATIN
HEARTY ROOT VEGETABLES

HERB-CRUSTED CHICKEN, NATURAL JUS **56** (per guest)
CREAMY FONTINA RISOTTO
SCALDED SPINACH AND BABY CARROTS

PAN-SEARED CHICKEN BREAST **56** (per guest)
CHARRED CORN, COUSCOUS, SEASONAL VEGETABLES

EGG DIPPED TURKEY PAILLARD WITH WHITE CAPER BUTTER SAUCE **55** (per guest)
MASHED, RED-SKINNED POTATOES
BROCCOLI FLORETTES

HERB ROASTED FILET OF BEEF **75** (per guest)
MARBLE POTATOES, ROASTED BABY CARROTS,
HARICOT VERTS, AND RED WINE DEMI-GLACE

SEA

ATLANTIC SALMON WITH BUERRE BLANC SAUCE **62** (per guest)
PARMESAN RISOTTO
FRESH PICKED VEGETABLES

DESSERTS (select one)

SWEET

LEMON CHEESECAKE
WHITE CHOCOLATE CRÈME BRÛLÉE
DARK CHOCOLATE MOUSSE DOME
TIRAMISU
PEAR AND ALMOND TARTE WITH FRANGELICO SAUCE



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WESTGATE LAS VEGAS RESORT & CASINO | 3000 PARADISE ROAD LAS VEGAS, NV 89109 | 702.732.5111

HORS D'OEUVRES SELECTION (minimum 100 pieces per item)

HOT BITES

MINI CRAB CAKES	10 (per piece)
KING CRAB POPPERS	10 (per piece)
BUFFALO CHICKEN SPRING ROLLS RANCH DIP	9 (per piece)
PHILLY CHEESESTEAK SPRING ROLLS	9 (per piece)
MEATBALL PARMESAN SPRING ROLLS MARINARA	9 (per piece)
MINI CALZONES TOMATO, ITALIAN SAUSAGE, AND MOZZARELLA	9 (per piece)
FIRE-GRILLED CHICKEN EMPANADAS CHIMICHURRI SAUCE	9 (per piece)
BRAZILIAN BEEF SKEWER CHIMICHURRI SAUCE	10 (per piece)
CHICKEN SATAYS THAI PEANUT SAUCE	9 (per piece)
LOBSTER ARANCINI	12 (per piece)
BACON-WRAPPED CHICKEN SKEWERS BEER MUSTARD SAUCE	10 (per piece)
TEMPURA SHRIMP PONZU SAUCE	9 (per piece)
COCONUT SHRIMP SWEET CHILI SAUCE	9 (per piece)
MINI REUBEN	9 (per piece)
MINI CUBAN SANDWICHES	9 (per piece)
KALBI BEEF TACOS SWEET CHILI SLAW	10 (per piece)
MINI CHICKEN SOFT TACOS	9 (per piece)
MINI LAMB AND BEEF GYRO TZATZIKI SAUCE	9 (per piece)
MAC & CHEESE TOPPED WITH BRAISED SHORT RIB	10 (per piece)
SHORT RIB CROQUETTE	10 (per piece)
CHEESEBURGER SLIDER CHEDDAR, BBQ AIOLI, ONION STRAWS	11 (per piece)
TOGARASHI TUNA SLIDER	12 (per piece)

VEGETARIAN HOT BITES (minimum 100 pieces per item)

VEGETABLE SPRING ROLLS CHILI SAUCE	8 (per piece)
MACARONI AND CHEESE BITES	8 (per piece)
MUSHROOM ARANCINI TRUFFLE AIOLI	8 (per piece)
MUSHROOM RAVIOLI PORCINI MUSHROOM SAUCE	10 (per piece)
VEGETABLE EMPANADAS CHIMICHURRI SAUCE	8 (per piece)
VEGETABLE SKEWERS BALSAMIC REDUCTION	9 (per piece)

COLD BITES (minimum 100 pieces per item)

MINI NEW ENGLAND LOBSTER ROLLS	14 (per piece)
SPICY TUNA HAND ROLLS, WASABI	10 (per piece)
PROSCIUTTO WRAPPED ASPARAGUS	9 (per piece)
BLACKENED SHRIMP & AVOCADO CUCUMBER BITES	10 (per piece)
CHILLED GRILLED BEEF ROULADE	8 (per piece)
GREEK SUSHI	9 (per piece)
CALIFORNIA ROLLS	8 (2 Pieces)
SHRIMP CEVICHE LETTUCE CUPS	10 (per piece)

VEGETARIAN COLD BITES (minimum 100 pieces per item)

VEGETABLE VIETNAMESE SUMMER ROLLS PEANUT SAUCE	8 (per piece)
CRISPY VEGGIE PITA TACOS	8 (per piece)
MUSHROOM EN CROUTE	8 (per piece)
STRAWBERRY BURRATTA BRUSCHETTA	9 (per piece)
ANTIPASTO LOLLIPOPS	9 (per piece)
CHICORY BOATS WITH BLUE CHEESE & TOASTED NUTS	8 (per piece)
FUTOMAKI ROLLS	8 (per piece)
GREEK LETTUCE WRAPS	9 (per piece)
GOAT CHEESE, OLIVE-SMOKED TOMATO TARTS	8 (per piece)

CULINARY DISPLAYS

STATIONS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 50 GUESTS.
STATIONS MUST BE ORDERED FOR THE ENTIRE GROUP.
IF CHEF ATTENDANT IS REQUIRED, THERE WILL BE A FEE OF \$275 EACH.

CULINARY CHEESE SHOP **19** (per guest)

DISPLAY OF DOMESTIC AND IMPORTED BLOCK CHEESE.
SERVED WITH ARTISAN CRACKERS, DRIED FRUIT AND SPREADS

CHARRED AND MARINATED VEGETABLES **19** (per guest)

GRILLED - CHARRED ASPARAGUS SPEARS, ZUCCHINI, YELLOW SQUASH, EGGPLANT
ROASTED - PEPPERS, BALSAMIC ONIONS, EGGPLANT, ARTICHOKE
SUN DRIED TOMATO DIP AND VEGETABLE SPREAD

RAW & CRISPY GARDEN CRUDITES **16** (per guest)

CARROT AND CELERY STICKS, CUT RADISHES, BROCCOLI FLORETTE
CUCUMBER WHEELS, GREEN ONIONS, BELL PEPPER SPEARS
CHERRY TOMATOES AND ZUCCHINI SPEARS
COUNTRY RANCH DIP AND HUMMUS DIP

SIGNATURE SALADS (SELECT THREE) **22** (per guest)

A SAMPLING OF SALADS FROM OUR SIGNATURE RESTAURANTS
PRESENTED WITH ASSORTED ARTISAN BREADS

WESTGATE GARDEN

MARKET BASKET OF ORGANIC GREENS, HEIRLOOM TOMATOES, SHAVED FENNEL,
CARROTS, CUCUMBERS, PEA SPROUTS, RADISHES, AND HOUSE VINAIGRETTE

SIDS CAFÉ

THE WEDGE: BABY ICEBERG, BLUE CHEESE, CHERRY TOMATOES, BACON,
SHAVED RED ONION, RANCH DRESSING

SILK ROAD

THAI CHICKEN SALAD: CILANTRO, BEAN SPROUTS, CANDIED NUTS, SESAME-MINT DRESSING

EDGE STEAKHOUSE

CLASSIC CAESAR: SHAVED PARMESAN, CROUTONS, PEA SPROUTS

FRESCO ITALIANO

CAPRESE SALAD: WHIPPED BURRATA, HEIRLOOM TOMATOES, BALSAMIC VINAIGRETTE

BAMBOO BASKET (based on four pieces per guest) **34** (per guest)
 CHICKEN GINGER POT STICKERS, VEGETARIAN SPRING ROLLS
 SHRIMP DUMPLINGS AND CHAR SU PORK BUNS
 SOY SAUCE, RED CHILI SAUCE

SEAFOOD EXTRAVAGANZA (based on four pieces per guest) **54** (per guest)
 CHILLED COLOSSAL SHRIMP, SWEET ALASKAN CRAB CLAW,
 MAINE LOBSTER TAILS, AND MARINATED SCALLOPS VERACRUZ
 HORSERADISH, COCKTAIL, COGNAC LOUIE, REMOULADE, LEMON, TABASCO SAUCE

SHRIMP FRENZY (based on three servings per guest) **44** (per guest)
 JUMBO SHRIMP COCKTAIL
 COGNAC LOUIE, REMOULADE, LEMON, TABASCO SAUCE, COCKTAIL SAUCE

STADIUM TASTING (based on one serving of each selection per guest) **42** (per guest)
 NACHOS WITH BEEF CHILI, CHIPOTLE CHEESE SAUCE, SOUR CREAM, ROASTED SALSA
 "JUICY LUCY'S" ANGUS BEEF PATTY WITH AMERICAN CHEESE, BUBBIES PICKLES
 THREE-BITE HOT DOGS WITH KETCHUP, MUSTARD, AND RELISH

YAKITORI BAR **38** (per guest)
 BACON-WRAPPED HONEY SRIRACHA CHICKEN SKEWERS
 FRESH VEGETABLE SKEWERS
 TERIYAKI GLAZED BEEF SKEWERS
 THAI SHRIMP SPRING ROLLS
 PONZU, SOY, AND SWEET CHILI SAUCE

OPAH **42** (per guest)
 CHARRED VEGETABLE KEBABS
 LAMB AND BEEF GYRO SKEWER
 LEMON CHICKEN SKEWERS
 MINTED COUSCOUS, CUCUMBER YOGURT SAUCE, HUMMUS
 PITA AND NAAN

OVEN-BAKED PASTA

SERVED WITH FRESH-BAKED GARLIC BREADSTICKS AND PARMESAN LAVOSH

CHOICE OF TWO PASTAS **32** (per guest)

CHOICE OF THREE PASTAS **36** (per guest)

PASTA SELECTIONS

PENNETTE WITH ITALIAN SAUSAGE, ROASTED PEPPERS, ONIONS, MARINARA
 RICOTTA RIGATONI, SMOKED CHICKEN, SPINACH, CREAMY MARINARA
 MUSHROOM RAVIOLI WITH PORCINI SAUCE AND SHAVED PARMESAN
 ZITI, LOBSTER CARBONARA, SMOKED HAM, SWEET PEAS (+ \$8.00 per guest)
 POTATO GNOCCHI, PARMESAN, TOMATOES, PESTO SAUCE
 DOUBLE CHEESY MACARONI & CHEESE

TACO STAND (one of each serving per guest) **30** (per guest)
 MINI CHEESE QUESADILLAS, CHICKEN TAQUITOS, CARNE ASADA SOFT TACOS
 TORTILLA CHIPS, ROASTED SALSA, SALSA VERDE, GUACAMOLE, SOUR CREAM

CHUY'S NACHO BAR **28** (per guest)
 TORTILLA CHIPS, BEEF BARBACOA, AND CHICKEN ADOBO
 TOPPINGS TO INCLUDE: CHIPOTLE CHEESE SAUCE, BLACK BEAN CORN SALAD, QUESO
 FRESCO, CHOPPED ONIONS, CILANTRO, FRESH SALSA, GUACAMOLE

MEDITERRANEAN CHARCUTERIE BOARD **32** (per guest)
 A VARIETY OF CURED AND DRIED ITALIAN MEATS
 AGED PARMESAN CHEESE AND FRESH MOZZARELLA
 MARINATED TOMATOES AND ARTICHOKEs, SELECTION OF OLIVES, AND ROASTED PEPPERS
 OLIVE BREADS AND TOMATO FOCACCIA

FLATBREAD STATION
 CHOICE OF TWO FLATBREADS **28** (per guest)
 CHOICE OF THREE FLATBREADS **33** (per guest)
 CHOICE OF FOUR FLATBREADS **37** (per guest)

FLATBREAD SELECTIONS
 MARGHERITA FLATBREAD – MOZZARELLA, TOMATO, BASIL, AND OLIVE OIL
 THREE CHEESE FLATBREAD – MOZZARELLA, PARMIGIANO REGGIANO, AND PROVOLONE
 MEAT LOVERS FLATBREAD – CRUMBLed SAUSAGE, PEPPERONI, AND HAM
 VEGETARIAN FLATBREAD – TOMATO, MOZZARELLA, ONIONS, OLIVES, AND ARTICHOKEs
 BUFFALO CHICKEN FLATBREAD – BONELESS BREAST OF CHICKEN AND BUFFALO SAUCE

SIN CITY SLIDERS
 CHOICE OF TWO SLIDERS **24** (per guest)
 CHOICE OF THREE SLIDERS **32** (per guest)
 CHOICE OF FOUR SLIDERS **39** (per guest)

SLIDER SELECTIONS
 ALL AMERICAN SLIDER – BEEF PATTY, AMERICAN CHEESE, AND DILL PICKLE
 NASHVILLE HOT SLIDER – CHICKEN PATTY, SWEET COLESLAW, AND PICKLE CHIPS
 BBQ WESTERN SLIDER – BEEF PATTY, CHEDDAR CHEESE, BBQ AIOLI, AND ONION STRAWS
 AHI TUNA SLIDER (+\$4.00 per guest) – AHI TUNA AND WASABI SLAW
 SMOKE HOUSE PORK SLIDER – BBQ SLOW ROASTED PORK AND FRENCH ONION STRAWS
 HAWAIIAN SLIDER – HAM AND PINEAPPLE ON HAWAIIAN KING ROLL
 BRATWURST SLIDER – BRATWURST AND GRILLED ONIONS ON A PRETZEL ROLL

THE BUTCHER BLOCK

STATIONS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 50 GUESTS. CHEF OR ATTENDANT FEE IS \$275 EACH FOR TWO HOURS. \$50 EACH ADDITIONAL HOUR.

CARVING STATIONS (chefs required)

INCLUDES ARTISAN ROLLS

BEST OF BEEF TENDERLOIN (25 servings) PICKLED HORSERADISH CREAM	695
HERB-CRUSTED PARK AVENUE STRIP LOIN (30 servings) PICKLED HORSERADISH CREAM	650
PRIME RIB ROAST (35 servings) PICKLED HORSERADISH CREAM	695
“SLOW AND LOW” ROASTED HERITAGE PORK LOIN (40 servings) PINEAPPLE SALSA	525
SMOKED TURKEY BREAST (75 servings) CRANBERRY RELISH	525
BONE-IN HONEY MUSTARD-GLAZED BEEF RIB (35 servings) HONEY MUSTARD SAUCE	650
PINEAPPLE GLAZED HAM (60 servings) PINEAPPLE SAUCE	575
MAHOGANY DUCK (15 servings) SWEET SHOYU DRESSING, STEAMED BUNS	325
BBQ COUNTRY BRISKET (50 servings) CHIPOTLE BBQ SAUCE	450
TOP ROUND OF BEEF (80 servings) PICKLED HORSERADISH CREAM	550
SLOW-ROASTED BEEF STEAMSHIP (150 servings) PICKLED HORSERADISH CREAM	995
WHOLE ROASTED SUCKLING PIG (80 servings) CHINESE STEAMED BUNS, HONEY HOISIN	875

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CHEF'S TABLE

DINNER BUFFETS ARE DESIGNED FOR 90 MINUTES OF SERVICE AND A MINIMUM OF 50 GUESTS. DESSERTS ARE NOT TRANSFERABLE TO REFRESHMENT BREAKS. ALL MENU ITEMS ARE SERVED WITH GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT.

THE TAVERN BUFFET

89 (per guest)

STARTERS

BUTTER AND ROMAINE LETTUCE, TOMATOES, SHAVED RED ONION
SPROUTS, LEMON THYME DRESSING

GREEK SALAD-TOMATOES, RED ONION, ARTICHOKE, OLIVES, CUCUMBER
FETA CHEESE, MEDITERRANEAN DRESSING

ENTRÉES

BURGUNDY-BRAISED SHORT RIB OF BEEF

CONFIT OF CHICKEN, BUTTER BRAISED LEEKS AND CARROTS

PAN SEARED SALMON, YUZU BUTTER SAUCE, CARAMELIZED ARTICHOKE

SIDES

CHARRED FRENCH GREEN BEANS, TINKER BELL PEPPERS, FINGERLING POTATOES

BAKED ZITI WITH SPICY SAUSAGE

ARTISAN BAKED BREAD & BUTTER

SWEET

TIRAMISU, KEY LIME TARTS, COCONUT MACAROONS

TUSCAN DINNER

87 (per person)

STARTERS

CLASSIC CAESAR SALAD

CHOPPED SALAD: ITALIAN MEATS AND CHEESES, VEGETABLES, HOUSE DRESSING

ENTRÉES

RIGATONI WITH SHORT RIB AND PORCINI MUSHROOM RAGU

SPINACH WITH RICOTTA RAVIOLI, SAGE SAUCE

ROSEMARY CHICKEN BREAST, GARLIC CREAM SAUCE

SIDES

HERB ROASTED ASPARAGUS & BABY CARROTS

WILD MUSHROOM RISOTTO

ARTISAN BREADS, EXTRA VIRGIN OLIVE OIL, PARMESAN

SWEET

TIRAMISU, RICOTTA CHEESECAKE, CANNOLIS

COWBOY COOKOUT

CHOICE OF TWO ENTRÉES	85 (per person)
CHOICE OF THREE ENTRÉES	90 (per person)
CHOICE OF FOUR ENTRÉES	94 (per person)

STARTERS

SPINACH, RUSTIC MUSHROOMS, WARM BACON VINAIGRETTE
 TRI-ROASTED POTATO SALAD

ENTRÉES

FROM THE MESQUITE GRILL:

GRILLED NEW YORK STRIP LOIN
 PEPPERY MUSHROOM RELISH
 CENTER CUT PORK LOIN
 STONE GROUND MUSTARD SAUCE

SMOKED BBQ CHICKEN
 BREADED FRIED CATFISH

SIDES

SOUR CREAM HORSERADISH MASHERS
 CAST IRON BAKED BEANS WITH BACON AND ONIONS
 APPLEJACK GLAZED CARROTS,
 CHEDDAR CHEESE CORN MUFFINS

SWEET

BREAD PUDDING WITH VANILLA SAUCE, WHISKEY PECAN PIE, RICH BEAN VANILLA FLAN

MEXICAN FIESTA

88 (per person)

STARTERS

MIXED BABY GREENS, MARGARITA VINAIGRETTE
 RAINBOW MEXICAN SALAD: BEANS, TOMATOES, CORN, AVOCADO, HERBS
 CRISP TORTILLA CHIPS, HOMEMADE ROJA, SALSA VERDE

ENTRÉES

ROASTED "FRESH CATCH OF THE DAY" WITH VERACRUZANA SAUCE
 FIRE GRILLED TRI TIP
 SMOKED CHICKEN WITH TOMATILLO SAUCE
 MANGO SHRIMP QUESADILLAS
 BAKED CHORIZO AND POTATO CASSEROLE

SIDES

ASPARAGUS, SMOKED CHILI HOLLANDAISE
 SPANISH STYLE RICE AND BEANS
 ARTISAN BREADS AND BUTTER

SWEET

LIME TEQUILA CHEESECAKE, ACAPULCO FLAN

PLATED DINNERS

ALL MENU ITEMS ARE SERVED WITH GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT AND A SELECTION OF ROLLS WITH BUTTER.

SELECT ONE STARTER

CLASSIC ICEBERG WEDGE SALAD

RED ONION, TOMATOES, BACON, BLUE CHEESE CRUMBLES, RANCH DRESSING

CAPRESE SALAD

HEIRLOOM TOMATOES, WHIPPED BURRATA, MICROHERBS, CHIVE OIL, AGED BALSAMIC VINAIGRETTE

TENDER GREENS SALAD

ROASTED ARTICHOKES, CULTIVATED GREENS, SHAVED CARROTS, CUCUMBER TOMATOES, SHERRY VINAIGRETTE

CLASSIC CAESAR SALAD

PARMESAN CRISPS, BLACK GARLIC, AGED PARMESAN, CREAMY GARLIC CAESAR DRESSING

SAFFRON POACHED PEAR SALAD

GOLDEN ENDIVE, FRISÉE, CRUMBLED GORGONZOLA, WALNUTS
CHAMPAGNE VINAIGRETTE

SELECT ONE ENTRÉE

PASTURE

HERB-ROASTED CHICKEN

NATURAL JUS, HERITAGE GRAIN RICE, FARM-FRESH VEGETABLES

79 (per guest)

SLOW-BRAISED SHORT RIBS

GARLIC MASHED POTATOES, BUTTER-BRAISED FRENCH BEANS

89 (per guest)

SEARED CENTER CUT FILET

POMME PURÉE, ASPARAGUS TIPS, RED WINE REDUCTION

97 (per guest)

DOUBLE-CUT PORK CHOPS

SHALLOT REDUCTION, WARM CELERIAC SALAD
ROASTED APPLE BREAD PUDDING

79 (per guest)

HOOKED

ALASKAN HALIBUT BRAISED BELUGA LENTILS, ROASTED LEEKS, ROMESCO SAUCE	91 (per guest)
ATLANTIC SALMON CILANTRO LIME RICE, PUMELO BUTTER NAGE, CONFIT PARSNIPS	85 (per guest)
PAN SEARED CHILEAN SEABASS CITRUS BUTTER SAUCE, ROASTED GARLIC POMMES, FRENCH GREEN BEANS, DEMI SEC TOMATO	99 (per guest)

FARM AND FIELD

LENTIL AND QUINOA PILAF WILTED SPINACH, CARROT PURÉE	68 (per guest)
CREAMY HERB POLENTA CARAMELIZED BEETS, YOUNG CARROTS, ROASTED GARLIC BOURSIN CRISPY SWEET ONIONS	70 (per guest)
WILD MUSHROOM CANNELLONI WILTED SPINACH, TOMATO RAGOUT	70 (per guest)
HANDPICKED HARVEST CRISPY EGGPLANT, CARAMELIZED MUSHROOMS, APPLES, FRENCH BREAD WARM TOMATO SALAD, BEET & CARROT EMULSION	70 (per guest)

COMBINATION

BEEF FILET & BUTTER-POACHED LOBSTER YUKON GOLD POTATO PUREE, FIRST-PICKED VEGETABLES, VEAL REDUCTION	129 (per guest)
BEEF FILET & BUTTER-POACHED SHRIMP FINGERLING POTATOES, FIRST-PICKED VEGETABLES, VEAL REDUCTION	109 (per guest)
BRAISED SHORT RIB & BUTTER-POACHED SHRIMP FINGERLING POTATOES, FIRST-PICKED VEGETABLES, VEAL REDUCTION	105 (per guest)
BEEF FILET & ATLANTIC SALMON CREAMY HERB PARMESAN RISOTTO, FIRST-PICKED VEGETABLES NATURAL JUS, LEMON THYME SAUCE	99 (per guest)

SELECT ONE DESSERT

- RED VELVET CREAM CHEESE MOUSSE BAR
- CHOCOLATE MOUSSE CAKE-BLACK FOREST CHERRIES
- DUO OF OREO CHEESECAKE & STRAWBERRY SHORTCAKE
- AMERICANA SWEET TRILOGY OF BANANA CREAM PIE, RASPBERRY CHEESECAKE, CHOCOLATE TRIFLE
- CARAMEL PASSION FRUIT CAKE

"THE ONLY
TIME TO EAT DIET
FOOD IS WHILE
YOU'RE WAITING
FOR THE STEAK
TO COOK."

- Julia Child



DESSERT



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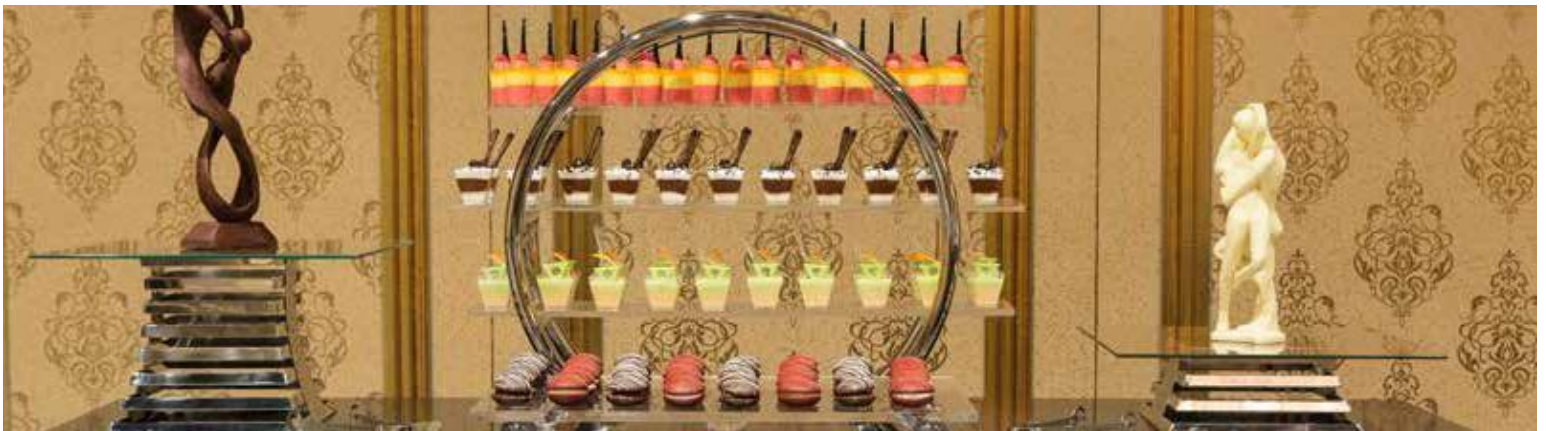
TEMPTING DESSERTS

DESSERTS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 50 GUESTS.
DESSERTS MUST BE ORDERED FOR THE ENTIRE GROUP. CHEF ATTENDANT FEE IS \$275 EACH.

- | | |
|--|------------------------------|
| <p>MAKE YOUR OWN ICE CREAM SUNDAE (1 chef required per 100 guests)</p> <p>CHOCOLATE AND VANILLA ICE CREAM SERVED WITH A VARIETY OF TOPPING:
BANANAS FOSTER, FRESH STRAWBERRIES, HOT FUDGE, BUTTERSCOTCH
OREO COOKIE BITS, M&M'S, HEATH BAR PIECES, CHOPPED WALNUTS & CHERRIES
FRESHLY WHIPPED CREAM</p> | <p>27 (per guest)</p> |
| <p>AMERICAN FLOAT (1 chef required per 100 guests)</p> <p>SERVED WITH VANILLA ICE CREAM
SODAS: ORANGE CREAM AND ROOT BEER</p> | <p>13 (per guest)</p> |
| <p>JAYMIE'S CORNER CAKES DISPLAY</p> <p>VANILLA CUPCAKES, SWEET CREAM, SPRINKLES
CHOCOLATE CUPCAKES, CHOCOLATE CREAM, CRUNCHY PEARLS
RED VELVET CUPCAKES, SWEET CREAM CHEESE, RED VELVET DUST</p> | <p>14 (per guest)</p> |
| <p>CRÈME BRÛLÉE STATION</p> <p>SELECT THREE FLAVORS</p> <p>VANILLA, BANANA, RASPBERRY, CHOCOLATE, POMEGRANATE, PISTACHIO</p> | <p>17 (per guest)</p> |
| <p>GELATO CART (1 chef required per 100 guests)</p> <p>FRESHLY MADE ITALIAN GELATO
(ASK YOUR CATERING MANAGER FOR AVAILABLE FLAVORS)</p> | <p>23 (per guest)</p> |

À LA CARTE DESSERT SELECTIONS (minimum order 100)

ASSORTED CHOCOLATE BONBONS	72 (per dozen)
WHITE AND DARK CHOCOLATE-DIPPED STRAWBERRIES	72 (per dozen)
ASSORTED FRENCH AND ITALIAN PASTRIES	72 (per dozen)
ASSORTED BISCOTTI	60 (per dozen)
HOMEMADE COOKIES	66 (per dozen)
MINI CUPCAKES	62 (per dozen)
CAKE POPS	84 (per dozen)
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE	98 (per gallon)
ASSORTMENT OF HOT TEAS	98 (per gallon)



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OPEN BAR PACKAGES

A FULLY STOCKED BAR FEATURING A SELECTION OF LIQUORS, SOMMELIER SELECTION OF WINES, ASSORTED BEER, SOFT DRINKS, WESTGATE RESORT BOTTLED WATER AND JUICE MIXERS. A BARTENDER FEE OF \$250 PER BARTENDER WILL APPLY (ONE BARTENDER PER 100 GUESTS).

CALL BRAND LIQUOR

BRANDS INCLUDE: SKYY VODKA, BEEFEATER GIN, BACARDI RUM, DEWARS SCOTCH, JOSE CUERVO SILVER TEQUILA, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY

ONE HOUR	33 (per guest)
TWO HOURS	41 (per guest)
THREE HOURS	49 (per guest)
FOUR HOURS	55 (per guest)

PREMIUM BRAND LIQUOR

BRANDS INCLUDE: TITO'S VODKA, TANQUERAY GIN, CAPTAIN MORGAN RUM, JOHNNIE WALKER RED SCOTCH, CROWN ROYAL WHISKEY, CAZADORES BLANCO TEQUILA, JACK DANIELS WHISKEY, BACARDI RUM, MALIBU RUM

ONE HOUR	38 (per guest)
TWO HOURS	46 (per guest)
THREE HOURS	54 (per guest)
FOUR HOURS	60 (per guest)

ULTRA PREMIUM BRAND LIQUOR

BRANDS INCLUDE: TITO'S VODKA, KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, CAPTAIN MORGAN RUM, JOHNNIE WALKER BLACK SCOTCH, JAMESON SCOTCH, CASAMIGOS TEQUILA, CROWN ROYAL WHISKEY, BACARDI RUM, MALIBU RUM, JACK DANIELS WHISKEY, MAKERS MARK BOURBON

ONE HOUR	43 (per guest)
TWO HOURS	51 (per guest)
THREE HOURS	59 (per guest)
FOUR HOURS	65 (per guest)

À LA CARTE BEVERAGE SELECTIONS

-HOSTED BARS ARE CHARGED ON CONSUMPTION. A BARTENDER FEE OF \$250 PER BARTENDER WILL APPLY FOR HOSTED AND CASH BARS (ONE BARTENDER PER 100 GUESTS). A WAIT STAFF LABOR FEE OF \$150 FOR EACH BAR. COCKTAIL CONSUMPTION IS CALCULATED ON A ONE OUNCE POUR PER DRINK. ROCK DRINKS, MARTINIS, AND MULTI-LIQUOR DRINKS CAN THEREFORE INFLATE CONSUMPTION FIGURES.
 -CASH BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE. CASH BARS ARE SUBJECT TO \$600 MINIMUM SALES PER BAR. SHOULD SALES FALL SHORT OF THIS MINIMUM, THE HOST IS RESPONSIBLE FOR THE ADDITIONAL AMOUNT.

	CASH BAR	HOSTED BAR
PREMIUM BRANDS	13 (per drink)	12 (per drink)
CALL BRANDS	12 (per drink)	11 (per drink)
WESTGATE WINE SELECTION	12 (per drink)	11 (per drink)
PREMIUM AND IMPORTED BEER	12 (per drink)	11 (per drink)
DOMESTIC BEER	11 (per drink)	10 (per drink)
RED BULL ENERGY DRINK	9 (each)	9 (per drink)
FRUIT JUICE	7 (each)	7 (each)
SOFT DRINKS	5 (each)	5 (each)
WESTGATE RESORT BOTTLED WATER	5 (each)	5 (each)
CORDIALS (ON REQUEST)	15 (per drink)	13 (per drink)

FROM OUR CELLAR

CHAMPAGNE AND SPARKLING WINE

PROSECCO, LA MARCA (Italy)	58 (per bottle)
SPARKLING WINE, DOMAINE CARNEROS BY TAITTINGER BRUT (CA)	70 (per bottle)
SPARKLING WINE, CHATEAU STE MICHELLE BRUT (WA)	55 (per bottle)
CHAMPAGNE, MOET & CHANDON BRUT (France)	135 (per bottle)
CHAMPAGNE, VEUVE CLICQUOT, YELLOW LABEL (France)	175 (per bottle)

ROSÉ WINE

WHITE ZINFANDEL, BERINGER (CA)	55 (per bottle)
ROSÉ, KIM CRAWFORD (NEW ZEALAND)	68 (per bottle)

WHITE WINE

CHARDONNAY, DARK HARVEST (CA)	55 (per bottle)
CHARDONNAY, CHALK HILL, SONOMA COUNTY (CA)	68 (per bottle)
CHARDONNAY, SONOMA-CUTRER, SONOMA COAST (CA)	89 (per bottle)
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY (CA)	115 (per bottle)
PINOT GRIGIO, SANTA MARGHERITA (Italy)	65 (per bottle)
RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY (WA)	55 (per bottle)
RIESLING, LOOSEN BROS., DR. L (Germany)	65 (per bottle)
SAUVIGNON BLANC, CAKEBREAD CELLARS, NORTH COAST (CA)	70 (per bottle)
SAUVIGNON BLANC, HONIG, NAPA VALLEY (CA)	58 (per bottle)

RED WINE

CABERNET SAUVIGNON, DARK HARVEST (CA)	55 (per bottle)
CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA VALLEY (CA)	60 (per bottle)
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES (CA)	70 (per bottle)
CABERNET SAUVIGNON, STAGS' LEAP, NAPA VALLEY (CA)	130 (per bottle)
PINOT NOIR, MEIOMI, SONOMA COAST (CA)	60 (per bottle)
PINOT NOIR, ERATH (OR)	65 (per bottle)
PINOT NOIR, THE PRISONER, SONOMA COAST (CA)	95 (per bottle)
MALBEC, ALAMOS (Argentina)	55 (per bottle)
SHIRAZ, LAYER CAKE (Australia)	60 (per bottle)
ZINFANDEL, ST. FRANCIS, OLD VINES (CA)	65 (per bottle)
MERLOT, JOSH (CA)	68 (per bottle)
MERLOT, DECOY (CA)	72 (per bottle)
MERLOT, FERRARI-CARANO (CA)	92 (per bottle)

**ADDITIONAL WINE SELECTIONS CAN BE PROVIDED.
PLEASE ASK A CATERING MANAGER FOR SPECIAL REQUESTS.**

"COOKING IS LIKE
LOVE. IT SHOULD
BE ENTERED
INTO WITH ABANDON
OR NOT AT ALL."

- Harriet van Horne



BANQUET STANDARDS & POLICIES

BANQUET STANDARDS & POLICIES

ALCOHOLIC BEVERAGES & ALCOHOLIC BEVERAGE SERVICES

THE WESTGATE LAS VEGAS RESORT & CASINO IS REGULATED BY THE NEVADA STATE ALCOHOLIC BEVERAGE COMMISSION. PER NEVADA STATE LAW, ALCOHOLIC BEVERAGES OF ANY KIND WILL NOT BE PERMITTED TO BE BROUGHT INTO THE RESORT BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES FROM THE OUTSIDE.

ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED FROM THE RESORT. NEVADA STATE LAW FURTHER PROHIBITS THE REMOVAL OF ALCOHOLIC BEVERAGES PURCHASED BY THE RESORT FOR CLIENT CONSUMPTION.

BARTENDERS ARE REQUIRED WHENEVER ALCOHOLIC BEVERAGES ARE SERVED IN THE RESORT FUNCTION SPACE. THE RESORT DOES NOT ALLOW SELF-SERVICE OF ALCOHOLIC BEVERAGES AT ANY TIME IN THE RESORT FUNCTION SPACE.

IN THE EVENT THAT YOU WISH TO ORDER SPECIAL ALCOHOLIC BEVERAGES THAT ARE NOT IN THE WESTGATE LAS VEGAS INVENTORY, THESE ITEMS MUST BE ORDERED BY THE CASE. PLEASE BE AWARE THAT THESE ITEMS MAY NOT BE RETURNED AND MUST BE PAID FOR IN THEIR ENTIRETY. UNUSED CASES MAY NOT BE SENT TO GUESTROOMS OR LEAVE THE WESTGATE LAS VEGAS PREMISES.

THE LEGAL DRINKING AGE IN NEVADA IS 21. PROPER IDENTIFICATION IS REQUIRED WHEN ATTENDING A FUNCTION WITH ALCOHOL IN ORDER TO BE SERVED.

SOUTHERN NEVADA HEALTH DISTRICT ADVISORY: DRINKING WINE, BEER AND OTHER ALCOHOLIC BEVERAGES DURING PREGNANCY CAN CAUSE BIRTH DEFECTS.

BANQUET SERVICE RATIOS

THE FOLLOWING SERVICE RATIOS WILL APPLY TO ALL FOOD & BEVERAGE FUNCTIONS. IF YOU REQUIRE MORE SERVERS WE CAN ACCOMMODATE YOUR REQUESTS, BUT ADDITIONAL FEES WILL APPLY.

PLATED BREAKFAST	1 SERVER (per 30 guests)
BUFFET BREAKFAST	1 SERVER (per 30 guests)
PLATED LUNCH	1 SERVER (per 25 guests)
BUFFET LUNCH	1 SERVER (per 35 guests)
PLATED DINNER	1 SERVER (per 20 guests)
BUFFET DINNER	1 SERVER (per 30 guests)
HOSTED CONSUMPTION BAR	1 BAR (per 75 guests)
HOSTED PACKAGE BAR	1 BAR (per 100 guests)
CASH BARS	1 BAR (per 125 guests)

(THIS CALCULATION INCLUDES REQUIRED ATTENDANTS ON STANDARD BUFFETS.)

SPECIAL DIETS

OUR CHEFS SIMPLIFY SPECIAL DIETS BY CUSTOMIZING AND PREPARING A VARIETY OF DISHES ACCORDING TO YOUR LIKES, DISLIKES AND NEEDS. WE ARE ALL UNIQUE AND NO DIET OR DISH WORKS FOR EVERYONE. OUR GOAL IS TO MAKE EACH MEAL THE VERY BEST YOUR GROUP HAS EVER TASTED!

FOOD ALLERGIES

WE ARE HIGHLY EXPERIENCED WITH THE FOLLOWING FOOD ALLERGIES AND INTOLERANCES: WHEAT FREE/GLUTEN FREE, KOSHER, DAIRY FREE, LACTOSE INTOLERANT, VEGETARIAN, VEGAN SEMI-VEGETARIAN & HEART HEALTHY.

BANQUET STANDARDS & POLICIES

BANQUET GUARANTEE POLICY

REQUIREMENTS

TEN (10) WORK DAYS PRIOR TO ALL FOOD FUNCTIONS, THE HOTEL REQUIRES FROM THE CLIENT, THE EXPECTED NUMBER OF GUESTS FOR EACH SCHEDULED EVENT. THE EXPECTED NUMBER OF GUESTS CANNOT BE REDUCED BY MORE THAN TEN PERCENT (10%) AT THE TIME THE FINAL GUARANTEE IS GIVEN TO THE HOTEL.

GUARANTEE

THE WESTGATE LAS VEGAS MUST BE NOTIFIED NO LATER THAN NOON, THREE (3) BUSINESS DAYS (72 HOURS) PRIOR TO THE SCHEDULED FUNCTION, AS TO THE EXACT NUMBER OF GUESTS TO ATTEND ALL PLANNED FUNCTIONS FOR EVENTS UP TO 3,499 GUESTS. IN SOME INSTANCES, MORE ADVANCE NOTICE MAY BE REQUIRED DUE TO MENU COMPLEXITY, HOLIDAYS, DELIVERY OR OTHER CONSTRAINTS.

THE GUARANTEE NUMBERS PROVIDED ARE NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE APPLIED ACCORDINGLY. THE OVERSET FOR ANY EVENT GUARANTEED FOR 100 OR MORE PEOPLE WILL BE CALCULATED AT 3%. THIS 3% OVERSET WILL NOT EXCEED 50 PLACE SETTINGS.

SHOULD THE CLIENT NOT NOTIFY THE WESTGATE LAS VEGAS OF A GUARANTEE NUMBER THE WESTGATE LAS VEGAS SHALL UTILIZE THE EXPECTED NUMBER AS THE FINAL GUARANTEE.

SHOULD THE GUARANTEE DECREASE BY 15%*, THE WESTGATE LAS VEGAS RESORT & CASINO RESERVES THE RIGHT TO CHARGE ROOM RENTAL, SERVICES CHARGES, AND/OR RELOCATE YOUR GROUP TO A SMALLER ROOM.

A \$50 LABOR & PREPARATION CHARGE WILL BE APPLIED TO ALL CONTINENTAL BREAKFASTS AND BREAKS FOR LESS THAN 20 PEOPLE.

A \$100 LABOR CHARGE WILL BE APPLIED TO MEALS OR EVENTS (BREAKFAST, LUNCH RECEPTIONS AND DINNER) FOR LESS THAN 20 PEOPLE.

*FROM EXPECTED NUMBER

ADDITIONAL CHARGES:

- FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$10 PER PERSON WILL APPLY FOR ALL FUNCTIONS MORE THAN 100 GUESTS.
- FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$15 PER PERSON WILL APPLY FOR ALL FUNCTIONS BETWEEN 20 AND 99 GUESTS.
- FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$20 PER PERSON WILL APPLY FOR ALL FUNCTIONS BETWEEN 10 AND 19 GUESTS.
- IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$10 PER PERSON WILL APPLY FOR ALL FUNCTIONS BETWEEN 20 AND 99 GUESTS.
- IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$15 PER PERSON WILL APPLY FOR ALL FUNCTIONS BETWEEN 10 AND 19 GUESTS.
- IF YOUR GROUP WILL REQUIRE ANY SEATING OR PLACE SETTINGS ON TABLES FOR A CONTINENTAL BREAKFAST, A \$5 PER PERSON LABOR FEE MAY BE INCURRED TO COVER THE EXTRA COSTS.
- MEAL PRICES ARE BASED ON 6-FOOT ROUNDS OF TEN (10) PEOPLE EACH. A SERVICE CHARGE MAY APPLY IF TABLES ARE SET FOR LESS THAN TEN (10) GUESTS.
- ALL POOL FUNCTIONS ARE SUBJECT TO A FOOD AND BEVERAGE MINIMUM OF \$85 (SEPTEMBER-APRIL) AND \$125 PER PERSON (MAY-AUGUST).
- ALL FUNCTIONS ARE SUBJECT TO A FOOD AND BEVERAGE MINIMUM OF \$65 PER PERSON AND A \$2,500 SETUP FEE. ADDITIONAL CHARGES MAY INCLUDE BUT ARE NOT RESTRICTED TO: SPECIAL PERMITS, LIFE GUARD, LABOR CHARGES, ELECTRICAL, SOUND AND LIGHTING, AUDIO VISUAL. DJ, BAND OR PIPED MUSIC IS PERMITTED TILL 10:00 PM

BANQUET STANDARDS & POLICIES

SPECIAL MEAL ORDERS

SPECIAL MEALS ARE DEFINED AS THOSE MEALS REQUESTED FOR SERVICE OTHER THAN THE PRINCIPAL MENU, EITHER CONTRACTED IN ADVANCE OR AT THE TIME OF SERVICE.

ALL SPECIAL MEALS MUST BE INCLUDED IN THE GUARANTEE NUMBER.

IF THE NUMBER OF SPECIAL MEALS EXCEEDS THE CONTRACTED NUMBER, THE SPECIAL MEALS WILL BE CHARGED OVER AND ABOVE THE GUARANTEED OR ACTUAL NUMBER, WHICHEVER IS GREATER. PLEASE NOTE: SPECIAL MEALS WILL BE CHARGED AT MARKET PRICE.

THIS FACILITY ALSO HANDLES/PREPARES FOODS CONTAINING PEANUTS, TREE NUTS, EGGS (EGG PRODUCT), FISH, SHELLFISH, SOY, WHEAT AND DAIRY (INCLUDING MILK AND MILK PRODUCTS). CROSS CONTAMINATION IS POSSIBLE.

BANQUET SERVICE CHARGE

THE RESORT'S CURRENT SERVICE CHARGE IS 24%. SERVICE CHARGE IS SUBJECT TO CHANGE WITH OR WITHOUT NOTIFICATION

STATE TAX

CURRENT NEVADA SALES TAX IS 8.375% AND WILL BE BILLED TO YOUR ACCOUNT ON ALL EQUIPMENT RENTALS, FOOD, ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES, SET-UP SERVICE, CLEAN-UP SERVICE AND LABOR FEES. SALES TAX IS SUBJECT TO CHANGE WITH OR WITHOUT NOTIFICATION.

PERFORMANCE

PERFORMANCE OF THIS AGREEMENT IS CONTINGENT UPON THE ABILITY OF THE RESORT MANAGEMENT TO COMPLETE THE SAME AND IS SUBJECT TO LABOR TROUBLES, DISPUTES OR STRIKES, ACCIDENTS, GOVERNMENT (FEDERAL, STATE OR MUNICIPAL) REQUISITIONS, RESTRICTIONS UPON TRAVEL, TRANSPORTATION, FOODS, BEVERAGES OR SUPPLIES AND OTHER CAUSES WHETHER ENUMERATED HEREIN OR NOT, BEYOND CONTROL OF MANAGEMENT PREVENTING OR INTERFERING WITH PERFORMANCE.

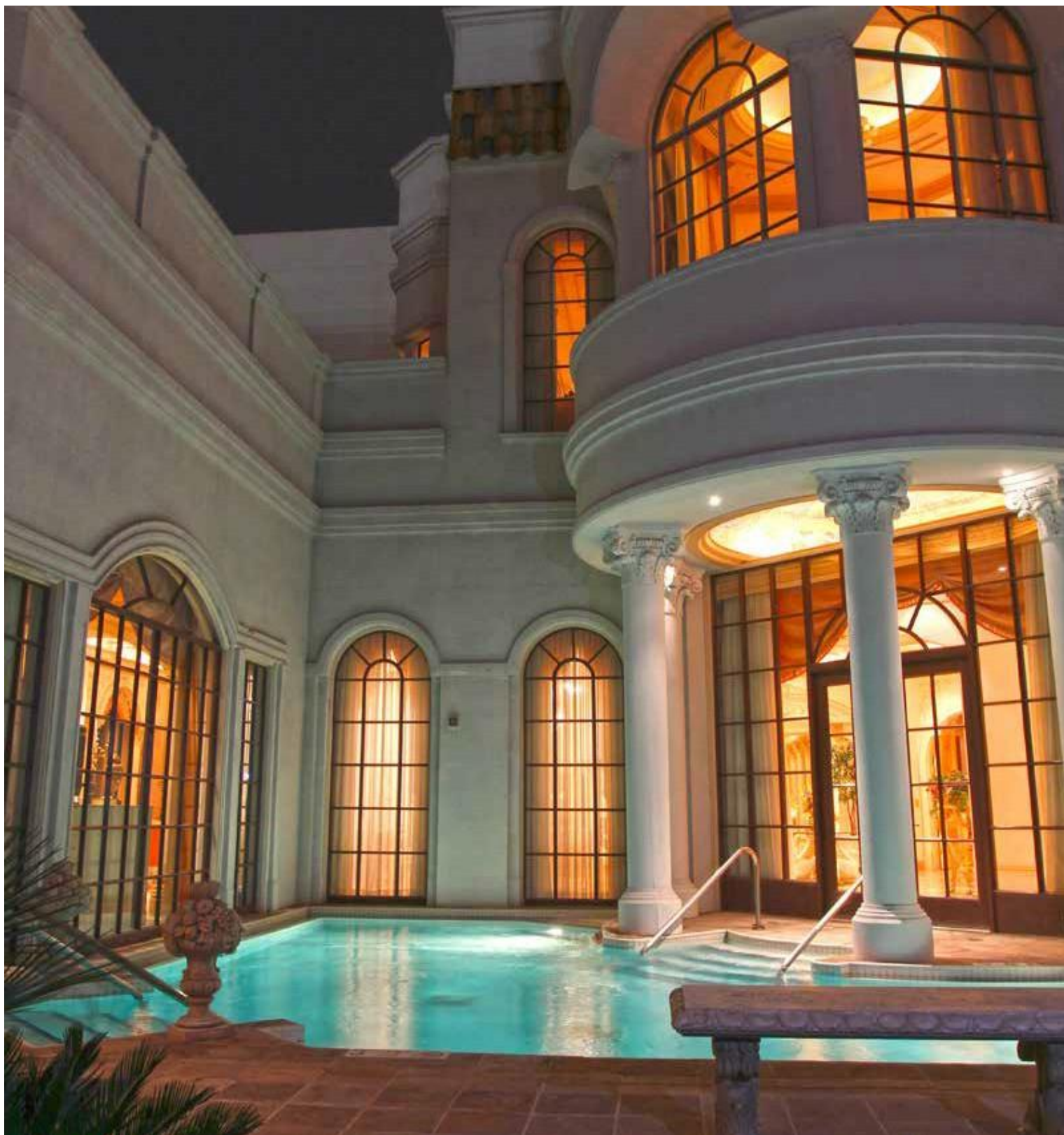
PAYMENT TERMS

PAYMENT SHALL BE MADE IN ADVANCE OF THE FUNCTION UNLESS CREDIT HAS BEEN ESTABLISHED. IF CREDIT HAS BEEN ESTABLISHED, A PREDETERMINED DEPOSIT WILL BE REQUIRED AT THE TIME OF SIGNING THE CONTRACT, ALONG WITH THE ADDITIONAL AMOUNT TO BE PAID PRIOR TO THE EVENT. THE BALANCE OF THE ACCOUNT IS DUE AND PAYABLE 30 DAYS AFTER THE DATE OF THE FUNCTION. A SERVICE CHARGE OF ONE-AND-ONE-HALF PERCENT PER MONTH IS ADDED TO ANY UNPAID BALANCE OVER 30 DAYS OLD.

PLEASE NOTE: POOL FUNCTIONS ARE SUBJECT TO ADDITIONAL REQUIREMENTS FOUND IN THE POOL FUNCTION POLICY SECTION OF THIS DOCUMENT. THE BANQUET EVENT ORDER (BEO) IS THE GOVERNING DOCUMENT FOR ALL GOODS AND SERVICES ORDERED BY THE CLIENT. CLIENT'S SIGNATURE ON SAID BEO REPRESENTS AN AGREEMENT AND APPROVAL FOR THE GOODS AND SERVICES REPRESENTED ON THE BEO. ALL BANQUET CHECKS PRESENTED PRIOR TO FINAL BILLING ARE SUBJECT TO AN AUDIT AND MAY VARY FROM FINAL INVOICED BANQUET CHECKS.

FOOD AND BEVERAGE PRODUCTS: THE WESTGATE LAS VEGAS RESORT & CASINO DOES NOT ALLOW ANY OUTSIDE FOOD OR BEVERAGE TO BE BROUGHT ON PROPERTY AT ANY TIME. ALL FOOD AND BEVERAGE PRODUCTS MUST BE PURCHASED FROM THE WESTGATE LAS VEGAS.

ADDITIONAL VENUES



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All Prices are subject to 8.375% sales tax & 24% service charge on all food & beverage. Consuming uncooked meat, fish, or dairy foods increases the risk of illness. Please state any food allergies or dietary restrictions.

WESTGATE LAS VEGAS RESORT & CASINO | 3000 PARADISE ROAD LAS VEGAS, NV 89109 | 702.732.5111

070419

ADDITIONAL VENUES



SKY VILLA - VERONA

THE LARGEST OF THE WESTGATE LAS VEGAS THREE SKY VILLAS, THE VERONA INCORPORATES OLD-WORLD VENICE INTO EVERY DETAIL FROM IMPORTED ITALIAN MARBLE FLOORS TO MAGNIFICENT HAND-PAINTED CEILINGS TO ORIGINAL SCULPTURES, TAPESTRIES, AND PAINTINGS THAT ADORN THE WALLS. THE FOCUS OF THE VERONA IS THE VAST LIVING AREA THAT LEADS TO THE SECLUDED MASTER RETREAT OVERLOOKING THE PRIVATE OUTDOOR POOL AND GARDEN. THE VERONA HAS THREE BEDROOMS AND FEATURES A SCULPTED OBSERVATION DECK. IT WAS FEATURED ON THE *LIFESTYLES OF THE RICH AND FAMOUS*.

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070419



SKY VILLA - TUSCANY

THE SECOND LARGEST OF THE FAMED SKY VILLAS, THE TUSCANY OFFERS FOUR BEDROOMS AND IS ELABORATELY DETAILED FROM ITS CUSTOM WALL AND CEILING MURALS TO ITS ITALIAN MARBLE FLOORS AND STONEMWORK. THE LAVISH COURTYARD AND POOL ARE THE FOCUS OF THIS NORTHERN ITALIAN-INSPIRED MASTERPIECE. GUESTS CAN GET AWAY WITHOUT GOING ANYWHERE IN THE SECLUSION OF THIS PERSONAL PARADISE.

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ADDITIONAL VENUES



SKY VILLA - VERSAILLES

THE VERSAILLES IS THE MOST UNIQUE OF THE THREE SKY VILLAS. THE TWO-STORY, THREE BEDROOM VERSAILLES DEFINES FRENCH ELEGANCE. IT FEATURES AN OVERSIZED FORMAL DINING ROOM AND A LIVING ROOM THAT BOTH OPEN TO A GRAND COURTYARD AND POOL. THE UPSTAIRS MASTER RETREAT CONNECTS TO A TERRACE THAT OVERLOOKS THE POOL AND FEATURES SOME OF THE MOST BREATHTAKING VIEWS OF THE CITY AND SURROUNDING MOUNTAINS.

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070419

ADDITIONAL VENUES



BENIHANA

THE WORLD-FAMOUS BENIHANA, LOCATED INSIDE WESTGATE LAS VEGAS RESORT & CASINO, OFFERS ONE OF THE MOST EXCITING CHOICES FOR A FINE DINING EXPERIENCE IN LAS VEGAS! AT BENIHANA, GUESTS ENJOY DELICIOUS JAPANESE MENU OPTIONS PREPARED EXHIBITION-STYLE BY MASTERFUL CHEFS ON TEPPAN GRILLS. EXCEPTIONAL CHOICES INCLUDE FRESH SUSHI APPETIZERS AND ENTRÉES

THAT FEATURE FREE RANGE CHICKEN, NEW YORK STRIP STEAK, FILET MIGNON AND FRESH LOBSTER TAIL. THE BENIHANA DINING EXPERIENCE PROVIDES GUESTS AN AUTHENTIC CULTURAL ADVENTURE IN A SETTING OF LUSH JAPANESE GARDENS AND FLOWING WATER FEATURES.

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ADDITIONAL VENUES



FRESCO ITALIANO

ITALIAN STYLE CUISINE THAT IS IMAGINATIVE, APPROACHABLE AND AFFORDABLE, WITH AN EMPHASIS ON FRESHNESS AND SIMPLICITY. START YOUR JOURNEY WITH HAND-CRAFTED FLAT BREADS FRESH FROM A STONE-FIRED PIZZA OVEN AND PRODUCED WITH IMPORTED ITALIAN FLOUR AND SECRET FAMILY RECIPES. CREATE CUSTOM DISHES BY MATCHING FAVORITE PASTA WITH ONE OF FRESCO ITALIANO'S FRESHLY-MADE SAUCES. TRY OUR CHEF INSPIRED COMPOSED PASTAS OR STICK THE CLASSICS LIKE LIGHTLY BREADED AND CRISPY CHICKEN PARMESAN, OR OUR DELICIOUS PLATE OF LASAGNA. THE FRESCO ITALIANO MENU ALSO FEATURES A DIVERSE SELECTION OF MEATS, SEAFOOD, PASTA AND RISOTTO, ALONG WITH GLUTEN FREE AND WHOLE GRAIN PASTA OFFERINGS.

FRESCO ITALIANO INVITES YOU TO DINE WITH OUR FAMILY TONIGHT IN OUR TUSCAN-INSPIRED VILLA. NO PASSPORT REQUIRED.

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EDGE STEAKHOUSE

EDGE STEAKHOUSE TAKES YOU TO THE CUTTING EDGE OF PERFECTION. ENJOY AN EXTENSIVE MENU THAT BLENDS TRADITIONAL AMERICAN STEAKHOUSE FAVORITES WITH AN EXCITING ARRAY OF SPECIALTY APPETIZERS, CREATIVE ENTRÉES AND INNOVATIVE SIDE DISHES. THE MENU FEATURES TOP QUALITY WET AND DRY AGED PRIME CUTS, DOMESTIC WAGYU BEEF, PREMIUM A5, FRESH FISH AND SEAFOOD, AND IT INCLUDES SEVERAL OTHER MOUTH-WATERING SPECIALTIES. GUESTS CAN ALSO INDULGE IN A VARIETY OF PRIX FIXE OPTIONS AS WELL AS A 5 COURSE CHEF TASTING DINNER. EDGE STEAKHOUSE ALSO FEATURES A DOUBLE WINE SPECTATOR AWARD WINNING WINE LIST WITH PAIRING OPTIONS AVAILABLE.

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RIKKI TIKI SUSHI

ENJOY FRESH, AUTHENTIC JAPANESE SUSHI IN A PEACEFUL SETTING THAT FEATURES LUSH GARDENS AND THE TRANQUIL SOUNDS OF WATER CASCADING IN THE KOI POND. RIKKI TIKI SUSHI OFFERS ARTISTIC SUSHI CREATIONS, AS WELL AS TRADITIONAL FAVORITES SUCH AS CALIFORNIA ROLL, SPICY TUNA AND TUNA SASHIMI.



BAR SAKE + ROBATA GRILL

A REAL UNIQUE DINING EXPERIENCE, BAR SAKE & ROBATA GRILL OFFERS A ONE-OF-A-KIND, ROBATA-STYLE MENU HELMED BY RENOWNED CHEF MASA SHIGA THAT HIGHLIGHTS A VARIETY OF MEATS, SEAFOOD AND FRESH VEGETABLES COOKED ON SKEWERS AND SLOW-GRILLED OVER A HIGH HEAT. ROBATA-STYLE COOKING ORIGINATED FROM A CENTURIES-OLD, COUNTRY-STYLE COOKING BY NORTHERN JAPANESE FISHERMAN AROUND A COMMUNAL HEARTH. BAR SAKE'S MENU HIGHLIGHTS INCLUDE SUZUKI, A FRESH CHILEAN SEABASS; NASU, A JAPANESE EGGPLANT SERVED WITH SWEET MISO; ASUPARA MAKI, A BACON-WRAPPED ASPARAGUS; ISE EBI, HALF A LOBSTER WITH YUZU BUTTER; A MOUTHWATERING GYU NEW YORK FILET SERVED TARE OR WITH SALT AND PEPPER; AND A COLLECTION OF SUSHI, INCLUDING THE SPICY TUNA ROLL, FARMERS MARKET ROLL AND THE SIGNATURE BAR SAKE ROLL.

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ADDITIONAL VENUES



SILK ROAD ASIAN BISTRO

AN EXTRAORDINARY DINING EXPERIENCE AWAITS YOU AT THE NEW SILK ROAD ASIAN BISTRO, WHICH FEATURES AN ECLECTIC MENU THAT CREATIVELY BLENDS THREE DIFFERENT GENRES OF ASIAN-STYLE COOKING – JAPANESE RAMEN NOODLE, CHINESE RICE NOODLE AND VIETNAMESE PHO (A SIMMERING BEEF NOODLE SOUP). A DELIGHTFUL EATERY IN A COMFORTABLE AND INTIMATE SETTING THAT OVERLOOKS THE BEAUTIFUL GARDENS OF BENIHANA VILLAGE, SILK ROAD ASIAN BISTRO UTILIZES SEVERAL CULINARY STYLES FROM ASIA TO CREATE A UNIQUE FUSION OF AMAZING INGREDIENTS, FLAVORS AND PRESENTATIONS.

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WESTGATE LAS VEGAS RESORT & CASINO | 3000 PARADISE ROAD LAS VEGAS, NV 89109 | 702.732.5111

ADDITIONAL VENUES



POOL/RECREATION DECK

FEATURING BRAND NEW CABANAS AND DAYBEDS, THE NEWLY RENOVATED POOL DECK AT WESTGATE LAS VEGAS RESORT & CASINO PROVIDES THE PERFECT MIX OF REST AND RELAXATION. THE POOL ALSO FEATURES A 15-SEAT HOT TUB, A BAR, A RETAIL STORE AND A GRILL.

FOR THE SAFETY OF OUR GUESTS THE POOL MAY CLOSE DUE TO WEATHER CONDITIONS CAUSED BY RAIN OR HIGH WINDS.

All Prices are subject to 8.375% sales tax & 24% service charge on all food & beverage. Consuming uncooked meat, fish, or dairy foods increases the risk of illness. Please state any food allergies or dietary restrictions.

WESTGATE LAS VEGAS RESORT & CASINO | 3000 PARADISE ROAD LAS VEGAS, NV 89109 | 702.732.5111

ADDITIONAL VENUES

SKY VILLAS

	CAPACITY	FOOD MINIMUM	BEVERAGE MINIMUM	RENTAL
VERONA	250 (guests)	140	50	20,000
TUSCANY	175 (guests)	140	50	20,000
VERSAILLES	150 (guests)	140	50	20,000

WESTGATE RESTAURANTS

TWO HOUR SEATING BUY OUT

BENIHANA	40-250 (guests)	75	30+	TBD
FRESCO ITALIANO	130 (guests)	65	30+	TBD
EDGE STEAKHOUSE	70 Front (70 back)	110	50+	TBD
RIKKI TIKI SUSHI	40 (guests)	70	30+	TBD
BAR SAKE + ROBATA GRILL	40 (guests)	60	30+	TBD
SILK ROAD ASIAN BISTRO	140 (guests)	75	30+	TBD

WESTGATE RESTAURANTS

ALL EVENING BUY OUT

BENIHANA	40-250 (guests)	75	50+	7,500 – 15,000
FRESCO ITALIANO	130 (guests)	85	85+	4,000 – 12,500
EDGE STEAKHOUSE	70 Front (70 back)	125	125+	4,000 – 12,500
RIKKI TIKI SUSHI	40 (guests)	70	40+	2,500 – 7,500
BAR SAKE + ROBATA GRILL	40 (guests)	60	40+	2,500 – 7,500
SILK ROAD ASIAN BISTRO	140 (guests)	75	40+	4,000 – 10,000

POOL/RECREATION DECK

POOL DECK	1,200 (guests)	65	30	3,500 – 7,500
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- LIFEGUARDS REQUIRED

ONE LIFEGUARD PER 200 GUESTS \$40.00 PER HOUR/4 HOUR MINIMUM

AFTER HOUR SWIMMING ALLOWED ONLY WITH APPROVAL FROM WESTGATE MANAGEMENT

- CLARK COUNTY ORDINANCES - PAPER AND PLASTIC PRODUCTS ON THE POOL DECK. (NO GLASS)

- CLARK COUNTY FIRE PERMIT REQUIRED FOR GROUPS OF 300+ GUESTS. \$475.00 - \$1,200.00

- RECREATION DECK ENTERTAINMENT - ALL ENTERTAINMENT TO BE APPROVED BY HOTEL MANAGEMENT