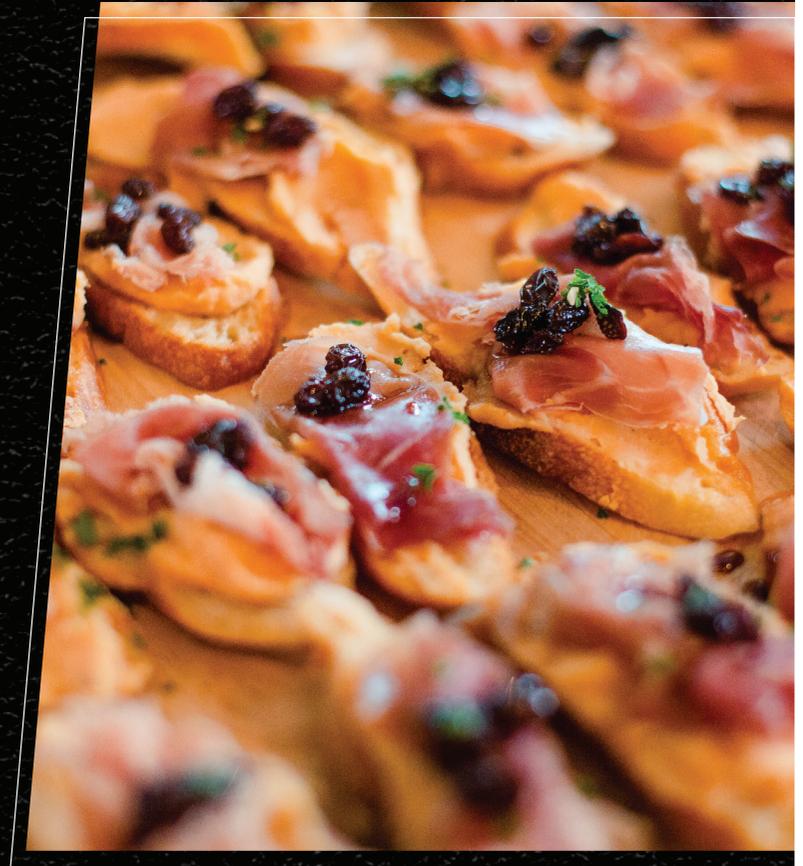


banquet & catering

G U I D E

THE
VENUE[™]
Live!





welcome

WELCOME TO EVERY PERFECT DETAIL

Whatever you envision for your event, we can make possible. Our professional chefs are masters of every cuisine and we offer customizable menus in any culinary style. We pride ourselves on impeccable service by anticipating your every need so you can rest easy knowing we will take care of every last detail. Then, of course, there is everything we provide beyond the menu. Not only a spectacular hotel, but an entire complex for playing, dining, shopping, and relaxing all in one place.

banquet & catering guide



meeting packages

MEETING PACKAGES

RISE AND SHINE

BREAKFAST

- chilled orange, grapefruit, and cranberry juices
- fresh seasonal sliced fruits and berries
- chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

MORNING BREAK

- assorted granola bars

DELI LUNCH

- assorted cold cut display: sliced turkey breast, black forest ham, peppered roast beef, genoa salami, and sweet Italian soppressata
- sliced swiss, sharp cheddar and muenster
- crisp lettuce, sliced vine tomatoes, shaved onions, mayonnaise, horseradish, and stone-ground mustard
- rye, wheat, white, and brioche breads
- individual bags of chips
- house salad

AFTERNOON BREAK

- freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

FRESH START

BREAKFAST

- chilled orange, grapefruit, and cranberry juices
- fresh seasonal sliced fruits and berries
- chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

MORNING BREAK

- assorted granola bars

AFTERNOON BREAK

- freshly baked jumbo cookies, blondies and brownies, whole fresh fruit



MINIMUM 25 GUESTS/PRICED PER GUEST

To simplify your meeting needs, we offer specialized meeting packages. Packages include continuous service of coffee, decaffeinated coffee, herbal teas, assorted soft drinks, and bottled water. Service provided for 1.5 hours for continental breakfast and lunch, and a 1/2 hour for mid-morning and afternoon breaks.

banquet & catering guide

THE
VENUE
Live!



appetizers

APPETIZERS

SOFT PRETZELS

Cheese Sauce

SOUTHWEST EGGROLL

Avocado Crema or Avocado Ranch

VEGETABLE SPRING ROLLS

Soy Garlic Dipping or Thai Chili Sauce

MEATBALLS

Korean, Frenchie, BBQ'd, Classic

BURGER SLIDERS

Classic, BCB, Turkey, Pimento

CHICKEN SLIDERS

Southern, Buffalo, Nashville, Bruschetta

PORK SLIDERS

BBQ'd, Korean, Pastor

WINGS

Celery, Carrots, and Ranch. Choice of Sauce: Buffalo, BBQ, Bee Sting, or Korean (additional cost)

BONELESS WINGS

With Celery, Carrots, and Ranch. Choice of Sauce: Buffalo, BBQ or Bee Sting

DISPLAYS

VEGETABLE CRUDITÉ WITH RANCH

Carrots, Squash, Zucchini, Cauliflower, Grape Tomatoes

ANTIPASTI

Salami, Capicola, Hummus, Fresh Mozzarella, Grilled and Marinated Squash, Zucchini and Blistered Grape tomatoes, Grilled Bread, Balsamic Reduction

SALSA TRIO

Tortilla Chips, House Salsa, Tomatillo Avocado, Salsa Molcajete

CAPRESE SKEWERS

Grape Tomato, Fresh Mozzarella Fried Basil with Balsamic reduction

MINI SALADS IN A CUP

MINI BLT

Uncut Brioche Loaf, Dried Roma Slice, Bacon, Watercress

MINI CUCUMBER DILL SANDWICHES

Uncut Brioche Loaf, Caper Dill Cream Cheese, Sliced Cucumber

TOMATO BRUSCHETTA

House made crostinis

CROSTINIS

House Bruschetta, Hummus, Tapenade, Smoked Salmon

TUNA POKE WONTON BITES

House tuna poke/Grilled Pineapple Salsa/Unagi Sauce

THAI CHICKEN WONTON BITES

Grilled Diced Chicken tossed in peanut sauce, Crushed Peanuts, Chive

ARTISANAL CHEESE

Gorgonzola, Swiss, Pepper Jack, Brie, Goat Cheese, Feta, Havarti, Spiced Nuts

HUMMUS TRIO

Grilled Pita, Carrots, Cucumber Planks, Garlic, Avocado, Red Pepper

SEASONAL FRUIT WITH YOGURT DIPPING SAUCE

Pineapple, Honey Dew, Cantaloupe, Grapes, Strawberries

COWBOY CAVIAR

Tortilla Chips

GRAZING BOARDS

Fruit, Cheese, Grilled and Marinated Veggies, Meats, Dried Fruit, Spiced Nuts, Olives

appetizers

MINI KABOBS & SKEWERS

THAI BEEF SATAYS

Assorted Meats, Cheeses, Grilled Vegetables

BBQ'D CHICKEN

Chicken, Squash, Zucchini, Grape Tomato, Texas Wing Sauce

BBQ'D SHRIMP

Shrimp, Squash, Zucchini, Grape Tomato, Texas Wing Sauce

ASIAN CHICKEN

Asian Marinated Chicken, Squash, Zucchini, Grape Tomato, Bulgogi or Soy Garlic Glazed

ASIAN SHRIMP

Shrimp, Pineapple, Onion, Grape Tomato, Bulgogi or Soy Garlic Glazed

BEEF AND CHIMICHURRI

Beef, Squash, Zucchini, Grape Tomato, Chimichurri

STUFFED MUSHROOMS

Veggie, Italian, Crab +\$8

BACON WRAPPED SCALLOPS

MINI CRAB CAKES

House made crab cakes, remoulade, chive

CHICKEN PARMESAN BITES

Italian Seasoned Panko Breaded Chicken, Fondue Tomato Sauce, Fresh Mozzarella

PIMENTO CHEESE STUFFED POTATO SKINS

HOT DIPS

POBLANO QUESO

Served with Tortilla Chips

SPINACH & ARTICHOKE DIP

Served with House-made Tortilla Chips

HOT CRAB DIP

Served with House-made Tortilla Chips, Fried Pita

FRENCH ONION DIP

House made potato chips

SALADS

CAESAR

Romaine, Caesar Dressing, Grated Parm, Croutons, Shaved Parm

MIXED GREEN

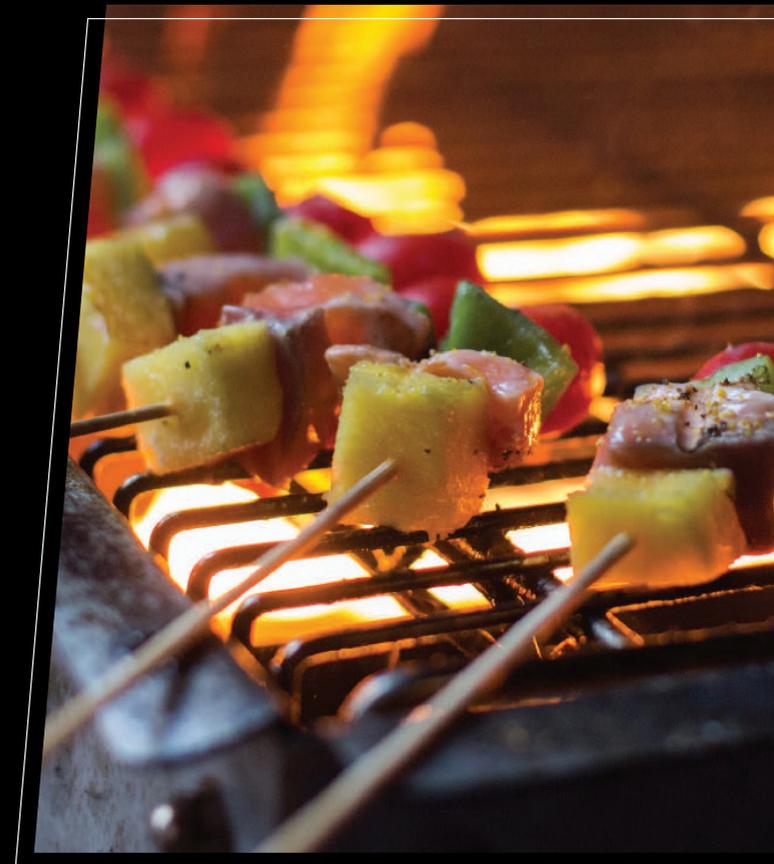
Field Greens, Grape Tomato, Shredded Carrots, Sliced Red Onions, Croutons, Dressing(s)

ASIAN

Romaine, Shredded Cabbage, Carrots, Red Cabbage (Slaw bag), Sliced Almonds, Crispy Wontons, Edamame Peas, Rice Noodles, Mandarin Oranges, Sesame Vinaigrette

ITALIAN

Field Greens, Artichoke Hearts, Black Olives, Pepperoncini, Croutons, Shredded Mozzarella, Italian Vinaigrette





buffets & stations

MASHED POTATO BAR

Choice of flavored Mash (Red Potatoes)
Toppings: Shredded Cheese, Bacon, Chives, Sour Cream, Diced Tomatoes

MAC & CHEESE BAR

Cavatappi Pasta
Toppings: Shredded Cheese, Bacon, Chives, Sour Cream, Diced Tomatoes, Toasted Panko
Protein Add Ons: Chicken, BBQ'd Pork, Shrimp

BAKED POTATO BAR

Jumbo Potatoes
Toppings: Shredded Cheese, Bacon, Chives, Sour Cream, Diced Tomatoes, Toasted Panko
Protein Add Ons: Chicken, BBQ'd Pork, Shrimp

BALLPARK PACKAGE

Hamburger 4oz, Hot Dog 4oz, Grilled Chicken 3oz
Potato Burger Bun or Wheat Bun, Hot Dog Bun
LTOP, Condiments
Choice of Salad
Choice of 2 sides
Cracker Jacks

BBQ PACKAGE

2 PROTEINS, 3 PROTEINS
Choice of 2 or 3 proteins: Pulled Pork, Leg Quarters, Pulled Chicken, Chopped Beef, Sliced Brisket
Sliced White Bread, BBQ Sauce(s), Pickles, Onions
Choice of Salad
Choice of 2 sides
Assorted Dessert Bars

ITALIAN PACKAGE

Chicken Parmesan & Italian Marinated Flank
Garlic Bread Sticks
Choice of Salad
Choice of 2 sides
Assorted Mini Cheesecakes

NACHO TACO SALAD BAR

1 PROTEIN, 2 PROTEIN
Choice of 1 or 2 proteins:
Chicken, Ground Beef, Pulled Pork
Tortilla Chips & Tortilla Bowls
Toppings: Shredded lettuce, Nacho Cheese Sauce, Pico, Jalapenos, Black Beans, Salsa, Sour Cream, Cilantro, Shredded Cheese, Add Guacamole

NY BAGEL BAR

Assorted Bagels, Smoked Salmon, Tomatoes, Red Onions, Fried Capers, Assorted Cream Cheeses, Smears

PASTA BAR PACKAGE

Fettuccine Alfredo and Fettuccine Marinara or Spinach Artichoke Pasta
Pasta Add Ons: Chicken, Meatballs, Veggie Primavera, Shrimp
Garlic Bread Sticks, Parmesan, Capers, Fresh Herbs (basil, Italian parsley), Red Pepper Flakes
Choice of Salad
Choice of 2 sides
Assorted Mini Cheesecakes

LIVE! LUNCH PACKAGE

1/2 Sandwiches and 1/2 Wraps
Turkey Club, Chicken Caesar
Choice of Salad
Packaged Chips, Pasta Salad
Cookies and Brownies

BREAKFAST BUFFET

Scrambled Eggs, Bacon, Breakfast Sausage, Breakfast Potatoes, Yogurt, B&G, Cereal
6" Flour Tortillas, Parfait Fruit & Granola, Salsa, Shredded Cheese

FAJITA BOWL BAR

2 PROTEINS, 3 PROTEINS
Choice of 2 or 3 proteins: Chicken & Veggies, Beef & Veggies, Portobello & Veggies, Shrimp & Veggies
6" Flour Tortillas & Tortilla Bowls
Toppings: Salsa, Sour Cream, Shredded Cheese
Spanish Rice and Refried Beans
Add Guacamole

GRILLED SALMON BUFFET

Grilled Salmon portions over Green Beans and Potatoes. Herbed Rice, Caper Bur Blanc (on side)
Choice of Salad
Lemon Bars

GRILLED CHICKEN BUFFET

Grilled Chicken portions over Green Beans and Potatoes. Herbed Rice, Caper Bur Blanc (on side)
Choice of Salad
Lemon Bars

stations

CARVING

CHEF ATTENDANT REQUIRED

HERB ROASTED STRIP LOIN

Bourbon Steak Sauce, Chimichurri, Creamy Horseradish Sauce, Dinner Roll, Butter

PEPPER CRUSTED PRIME RIB

Au Jus, Creamed Horseradish, Whipped Butter
*50 person minimum

ROASTED TURKEY

Cranberry Relish, Turkey Gravy, Dinner Roll, Butter

BYO STATIONS

LETTUCE WRAPS

Choice of 1/2 proteins:

Thai Peanut Chicken, Bulgogi Beef

Better Burger Lettuce, Crushed Peanuts, Garlic Chili Sauce, Crushed Rice Noodles, Green Onions, Shredded Carrots, Pickled cucumber & red onion

GYROS

Sliced Beef & Lamb, Warm Pita

Toppings: Fresh Parsley, Sliced Tomato, Shredded Lettuce, Sliced Onions, Tzatziki Sauce
Greek Lemon Potatoes
Greek Salad or Tuscan Vegetable Salad
Cookies and Brownies

SIDES

COLE SLAW

COBB CORN

ELOTE CORN

POTATO SALAD

MASHED POTATOES

Ranch Flavored

GRILLED, ROASTED VEGETABLE MEDLEY

Squash, Zucchini, Red Onions, Red Bell Peppers, Red Potatoes

THAI BRUSSEL SPROUTS

Oven roasted brussel sprouts, Cilantro, Candied Peanuts, Thai vinaigrette

PASTA SALAD

Cavatappi pasta

ZESTY QUINOA

Quinoa & Cous Cous Blend, Tomatoes, Cilantro, Black Beans, Seasonings and Spices

BBQ BAKED BEANS

BAKED POTATO

Butter, Sour Cream, Shredded Cheese Wrapped in Foil

SNACKS

CRACKER JACK

single serving

MIXED NUTS

SNACK MIX

Ghardettos style

MINI PRETZEL TWISTS

GRANOLA BARS

single serving

CHIPS

single serving

WHOLE FRUIT

Apples, Oranges, Bananas





desserts & drinks

DESSERTS

ASSORTED DESSERT BARS

LEMON BARS

ASSORTED MINI CHEESECAKES

ASSORTED MINI DESSERTS

Dessert bars, Mini Cheesecakes, Cake Petits

ASSORTED COOKIES AND BROWNIES

HOUSE BAKED COOKIES

Minimum orders required per flavor, Baked in house
Chocolate Chip, Snickerdoodle, or Rocky Road

DONUT HOLES

Cinnamon-Sugar coated, Salted Caramel Sauce

SPICED CHURROS

Spiced Cinnamon-Sugar coated, Salted Caramel Sauce

HOUSE MADE S'MORES

Graham Cracker, Nutella, Toasted Marshmallow

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice creams, Whipped Cream, dessert sauces, Cereals, Crushed Nuts, Sprinkles, Maraschino Cherries

CREAM PUFFS

Dessert Sauces

CANNOLIS

Chocolate Chip Cannoli filling

BEVERAGES

BAR PACKAGE BASED ON 2-HOUR
MINIMUM, INCLUDES NON-ALCOHOLIC
BEVERAGES

HOUSE WINE & DOMESTIC BEERS

Additional Hours Available

CALL COCKTAILS, HOUSE WINES, DOMESTIC & IMPORTED BEERS

Additional Hours Available

PREMIUM COCKTAILS, HOUSE WINES, DOMESTIC IMPORT & CRAFT BEERS

Additional Hours Available

DRINK TICKETS

DOMESTIC BEERS & HOUSE WINE

CALL COCKTAILS, DOMESTIC, IMPORTED CRAFT BEERS, HOUSE WINES

NA BEVERAGES

SODA, ICED TEA COFFEE STATION

Minimum of 6 dozen for items priced out by the dozen. Minimum of 25 for items priced out per person. Minimum of 50 people for carving stations unless otherwise noted. Chef Attendants required for select stations - \$150 per attendant Bartenders - \$50 per hour. Catering Attendants/Bussers - \$50 per hour. A 21% event management fee and sales tax applicable to event order. Prices subject to change based on market value.

