events
SpringHill Suites by Marriott

breakfast

SEASON

cereals
juices
coffee
teas
pastries
milk
yogurt
eggs
fruits

A customary taxable service charge and Nevada state sales tax will be added to prices.
breakfast

Renew | $24

freshly squeezed orange and grapefruit juice
sliced seasonal fresh fruits and berries, whole fruit
assorted bagels with whipped cream cheese
freshly baked assorted muffins, croissants, and danish with whipped butter and fruit preserves
coffee, decaffeinated coffee & hot traditional and herbal tea service

Rejuvenate | $29

freshly squeezed orange and grapefruit juice
freshly baked assorted muffins, croissants, and danish with whipped butter and fruit preserves sliced seasonal fresh fruit and berries, whole fruit
wild flower honey granola and individual probiotic yogurts
farm fresh scrambled eggs
choice of chicken apple sausage, applewood smoked bacon or grilled ham
breakfast potatoes or grits
Starbucks® brewed coffee, decaffeinated coffee & hot Tazo® traditional and herbal tea service

A customary taxable service charge and Nevada state sales tax will be added to prices.
Breakfast

**Revitalize | $36**

- freshly squeezed orange and grapefruit juice
- assorted bagels and breakfast fruit breads served with flavored cream cheeses, whipped butter, fruit preserves, and peanut butter
- wild flower honey granola and individual probiotic yogurts
- sliced seasonal fresh fruit and berries
- chicken apple sausage and applewood smoked bacon
- farm fresh scrambled eggs and roasted red bliss potatoes
- belgian waffles with pure vermont maple syrup
- mini protein smoothies and assorted breakfast bars
- assorted individual boxed cereals
- carafes of 2% and skim milk
- Starbucks® brewed coffee, decaffeinated coffee & hot Tazo®
- traditional and herbal tea service

Enhancements

- **$10 per person**
  - scottish smoked salmon platter
  - omelets made to order
  - waffles made to order

Includes chef fees

Buffets are for a minimum of 20 guests, your pricing may be adjusted should you not meet this requirement.
plated breakfast

Spring | $28

- scrambled eggs with smoked cheddar cheese
- applewood smoked bacon
- hash browns with herbs
- breakfast fruit bread

Wrap | $28

- cappicola ham, egg whites
- cheddar cheese and scallions in a spinach wrap
- thyme roasted potatoes

Splendid | $28

- amaretto french toast with berries, warm maple syrup
- applewood smoked bacon

Each item above includes freshly squeezed orange or grapefruit juice, sliced seasonable fresh fruit and berries, Starbucks® brewed coffee, decaffeinated coffee & hot Tazo® traditional and herbal tea service.

A customary taxable service charge and Nevada state sales tax will be added to prices.
SpringHill Suites by Marriott

breaks

breakfast | BREAKS | lunch | reception | dinner | beverage | healthy | technology | info

DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- soda
- coffee

A customary taxable service charge and Nevada state sales tax will be added to prices.
breaks

*Inspire | $18

domestic cheeses, artisan crackers, sliced Italian style meats with mustards and assorted jams

avocado halves with Hawaiian sea salt

shelled pistachios

asiago French bread pizza

protein smoothies

*Invigorate | $18

warm sticky buns

choice of smoked cheddar and ham biscuits with honey mustard or smoked cheddar and sausage biscuits

kind bars, cliff bars, granola bars and nutri-grain bars

mixed berry tarts with whipped cream

Enhancements and Options

*assorted Pepsi® brand sodas and bottled water
$5 each

Red Bull® energy drink
$7 each

*assortment of Naked® juice drinks
$8 each

* assortment of house brand bottled juice
$6 each

gallon of Starbucks® coffee

gallon of Starbucks® decaf coffee

gallon of Tazo® tea service

$70 per gallon

Quench

coffee, hot tea, bottled water, and assorted sodas

$15 per person-half day

$19 per person-all day

*batter service per person based on a 1 hour service

A customary taxable service charge and Nevada state sales tax will be added to prices.

SpringHill Suites by Marriott

breakfast | BREAKS | lunch | reception | dinner | beverage | healthy | technology | info

2018. SpringHill Suites by Marriott. Las Vegas Convention Center
*Invent | $18

Ms. Vickie’s® individual bags of chips

warm salted pretzels served with chipotle mustard

bruschetta with grilled asiago bread, roasted tomatoes and buffalo mozzarella

*Indulge | $18

variety chocolate chip cookies, chocolate fudge brownies and white chocolate macadamia nut cookies

chef’s specialty dessert

Individual 2% and skim milk

More Enhancements and Options

Blazing
gallon of hot chocolate with whipped cream
gallon of hot apple cider with cinnamon sticks
$70 per gallon

Glacial
gallon of freshly brewed iced tea
gallon of freshly squeezed lemonade or limeade
gallon house made fruit punch
$70 per gallon

A customary taxable service charge and Nevada state sales tax will be added to prices.
breaks

more breaks
for groups of 25 or more only

*Energize | $22
iced green tea and freshly squeezed lemonade
lentil chips and peach rings
kind bars and cliff bars
Assorted Naked® juice drinks

Confection | $18
assorted donut stacks
macaroons, caramels and chocolate house made fudge

*Imagine | $18
Make your own trail mix
pretzels, Reese’s Pieces®, plain M & M’s, bourbon praline pecans, roasted salted peanuts, hickory smoked almonds, chocolate covered almonds and yogurt covered pretzels, dried bing cherries, craisins, peach rings and sour cherries

*Refresh | $18
assorted gourmet popcorn peanut caramel delights
buffalo spiced nuts and chocolate covered almonds
chocolate covered blueberries

*Chocolate | $18
chocolate covered strawberries
assorted candy bars
chocolate brownies

A customary taxable service charge and Nevada state sales tax will be added to prices.
more breaks
for groups of 25 or more only

Chill | $36
served 1 hour, adults only

assortment of craft beer

warm pretzel bread nuggets
with provolone cheese sauce
dip

meatball sliders with
marinara, melting mozzarella
and arugula

house made pickle chips
with ranch dressing

Lounge | $36
served 1 hour, adults only

sliced Italian meats and assorted
cheese display with artichoke
hearts, olives, mushrooms, roasted
peppers, grilled bread and
flatbread crackers

cherry chutney, fig jam and
mustards

red wine | select one
Stone Cellars Merlot
Stone Cellars Cabernet Sauvignon

white wine | select one
Stone Cellars Pinot Grigio
Stone Cellars Chardonnay

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buffet lunch

Comfort | $39

Chili with sour cream
shredded cheddar and rolls

Mixed baby greens
toasted almonds, roasted tomatoes,
cucumbers, carrots, croutons with
balsamic vinaigrette & ranch dressings

Tri-colored rotini pasta salad
parmesan cheese, tomatoes, fontina
cheese, prosciutto, basil, red onion,
roasted peppers with champagne
vinaigrette

Mini Cheeseburgers
cheddar cheese, pickles, and onions

Grilled Chicken Sandwich
with onion rolls, pesto, havarti cheese

Sweet Potato Wedges and Onion Rings

Slice Melons

Chocolate Pyramids and Assorted Mini
Tritles

Presses | $39

Caesar Salad
shaved parmigiano reggiano and garlic crostini

Tomato and Mozzarella Salad,
cracked black pepper, extra virgin
olive oil, basil and aged balsamic
vinegar

Roasted Cauliflower & Grilled
Asparagus

Sandwiches | select 3
• Oven roasted turkey on wheat
  bread
• Chicken salad on pumpernickel
• Tomato, basil and brie panini on
demi baguette
• Lobster rolls
• Rare roast beef on brioche with
  havarti and horseradish mayo
• BLT
• Taleggio Grilled Cheese with light
  spinach pesto on grilled asiago
  cheese bread

Relish Platter and Bags of Chips

Cannoli, Eclairs and Chocolate
Covered Almonds

Buffets are served with baked breads and whipped butter, iced tea, Starbucks® brewed coffee, decaffeinated coffee and hot Tazo®
tea service. All menus are for a minimum of 20 guests, your pricing may be adjusted should you not meet this requirement.

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buffet lunch

Fiesta | $40

Chicken Tortilla Soup
with sour cream

Southwestern Salad
black beans, corn, diced tomatoes,
roasted peppers with chipotle honey
vinaigrette

Black Bean and Cheese Empanadas

Fajita Vegetable Quesadillas

Fajita Station with marinated beef strips or
chicken strips
peppers, onions, black beans, sour cream,
salsa, shredded cheddar cheese, pepper
jack cheese with warm flour tortillas

Tri-Colored Tortilla Chips
fresh guacamole and rustic salsa

Coconut Cake

Churros
hot fudge and caramel on the side

Paparazzi | $42

Minestrone Soup
cannellini beans, herbs and mirepoix

Caprese Salad
fresh basil, extra virgin olive and aged
balsamic

Baked Rigatoni
with sausage and peas

Chicken Parmesan Sliders with Arugula

Italian Meatballs

Scampi Shrimp

Tortellini Pasta
parmesan cheese, olive oil and butter

Broccolini
lemon, roasted garlic and basil

Tiramisu

Chocolate Covered Espresso Beans

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buffet lunch

Custom | $40

**Assorted Breads**
and whipped butter

**Chunky Chicken and Vegetable Soup**

**Make Your Own Salad Bar**
mixed garden greens, romaine lettuce, tomatoes, cucumbers, carrots, onions, bacon crumbles, broccoli florets, mushrooms, shredded cheddar, blue cheese crumbles, garlic croutons, ranch dressing and balsamic vinaigrette

**More Toppings | select 2**
- Grilled Chicken Strips
- Grilled Salmon
- Marinated Grilled Shrimp
- Grilled Marinated Steak Strips

**Spinach, Feta and Tomato**
french bread pizza

**Sausage and Red Pepper**
french bread pizza

**Assorted Miniature Desserts**

Savor | $46

**Sweet Potato Bisque**

**Baby Kale Salad**
roasted red peppers, walnuts, blue cheese, bacon with creamy vidalia onion vinaigrette and champagne vinaigrette

**Panzanella Salad**
croutons, cucumber, onion, feta cheese and tomato

**Choice of Southern Fried Chicken or Herb Roasted Chicken**

**Roasted Pork Lion**
apple slaw and chimichurri sauce

**Southern Shrimp and Grits**
roasted red peppers, bacon and onion

**Broccolini**
lemon, cherry tomatoes and basil

**Golden Quinoa**
celery, onions and herbs

**Assorted Cupcakes and Macaroons**

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plated lunch

Delectable | $36

Please choose one soup or salad, up to two entrées and one dessert. If two entrées are selected the entrée guest selection must be provided three business days prior to the event.

Entrée selections

Crispy Atlantic Salmon
parsley fingerling potatoes, grilled asparagus with lemon mustard seed beurre blanc

Fusilli Pasta a la Vodka with Grilled Chicken
pink vodka sauce, parmesan cheese with grilled bread

Roasted Pork Tenderloin
macaroni and cheese, collard greens and apple chutney

Marinated Portobello Mushroom
corn and pea risotto, broccolini, with pecorino romano cheese and truffle oil

Pan Seared all nature Airlie Chicken Breast
natural chicken jus, herb couscous, feta cheese and sautéed zucchini

Herb Grilled Sliced Hanger Steak
goat cheese, mashed potatoes and hunter sauce

Soup selections

Corn Bisque
with spicy crab salad and fried tortilla

Smokey Tomato Soup
topped with cheddar cheese crostini

Salad selections

Organic Mixed Baby Greens
Shredded carrots, english cucumber, cherry tomatoes and balsamic vinaigrette

Caesar Salad
shaved parmigiano reggiano cheese with garlic crostini

Arugula Salad
tofin, artichoke, roasted tomatoes, parmesan with red wine vinaigrette

Dessert Selections

Peanut Butter Blondie
vanilla ice cream & melted chocolate

Warm Chocolate Cake
candied pecans & caramel sauce

Vanilla Bean Cheesecake
macerated berries & whipped cream

Key Lime Pie
pistachios & fresh raspberries

Apple Cobbler
créme anglaise & fresh blueberries

Peach Bread Pudding
bourbon & ginger caramel with whipped cream

items above served with baked breads and whipped butter, iced tea, Starbucks® brewed coffee, decaffeinated coffee and hot Tazo® tea service. All menus are for a minimum of 20 guests, your pricing may be adjusted should you not meet this requirement.
**boxed lunch**

**Greek Salad**
Romaine, grilled chicken, feta, Roma tomato, Kalamata olives, banana peppers and zesty Italian dressing.

**Cobb Salad**
Field greens, grilled chicken, bacon, cheddar cheese, Roma tomato, cucumber, cranberries and ranch dressing.

**Caprese Sandwich**
Fresh mozzarella, Roma tomato, fresh basil and balsamic on Ciabatta Roll

**Holiday Turkey**
Sliced turkey, cornbread stuffing, cranberry sauce and mayonnaise on Fresh Roll

**Ham "N" Swiss**
Smoked Ham and Swiss with mustard sauce

**"The Full Montagu"**
Roasted beef, turkey, Swiss, cheddar, lettuce, Roma Tomato and mustard sauce on Fresh Roll

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**All Options | $29**
All condiments served on the side, items above come with potato chips, a piece of whole fresh fruit, cookies, and bottled water

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A customary taxable service charge and Nevada state sales tax will be added to prices.
dinner

breakfast | breaks | lunch | reception | DINNER | beverage | healthy | technology | info

FLAVOR

- salads
- salmon
- poultry
- prime rib
- desserts
- beverages

A customary taxable service charge and Nevada state sales tax will be added to prices.
buffet dinner

Favor | $57

Assorted Baked Breads and whipped butter

She Crab Soup with sherry

Arugula Salad candied pecans, blue cheese crumbles, fennel, citrus poppy seed dressing

Chopped Salad iceberg lettuce, roasted tomatoes & red peppers, parmesan, prosciutto, red onion, fontina cheese, banana peppers, croutons with oil and vinegar

Fried Pork Chops Apple glaze and hollandaise

Shrimp and Grits

Cold Smoked Airline Chicken Breast bourbon glaze

Smoked Cheddar Mac and Cheese

Grilled Asparagus

Oreo Trifles and Macaroons

Fresco | $68

Assorted Baked Breads and whipped butter

Chunky Chicken & Vegetable Soup

Baby Arugula Salad grape tomatoes, parmigiano reggiano and lemon vinaigrette

Grilled Vegetable Antipasto red peppers, zucchini, asparagus, tomatoes, roasted mushrooms, artichoke hearts

Dry Rubbed Prime Rib Roast au jus

Scampi Jumbo Shrimp with breadcrumbs and herbs

Free Range Airline Chicken Breast with white cranberry apple reduction

Gnocchi smokey tomato sauce

Broccolini with white beans, Italian sausage, garlic in a buttery broth

Mudslide Brownies

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All menus are for a minimum of 20 guests. Your pricing may be adjusted should you not meet this requirement.

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SpringHill Suites by Marriott
2989 Paradise Road | Las Vegas | NV 89109
702.433.5880 | www.marriott.com/laspr

**events**

SpringHill Suites by Marriott

| Buffets are served with baked breads and whipped butter, iced tea, Starbucks® brewed coffee, decaffeinated coffee and hot Tazo® tea service. |

| All menus are for a minimum of 20 guests. Your pricing may be adjusted should you not meet this requirement. |

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**Sapore | $62**

Minestrone Soup
cannelini beans, herbs and mirepoix

Caprese Salad
fresh basil, extra virgin olive oil and aged balsamic

Beet Salad
golden and red beets, pistachios, goat cheese, watercress and citrus vinaigrette

Baked Rigatoni
italian sausage and peas

Chicken Parmesan

Scampi Shrimp

Italian Meatballs

Tortellini Pasta
parmesan, olive oil and butter

Broccolini
lemon, roasted garlic and basil

Zeppoles and Tiramisu

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**Feast | $76**

Sweet Corn Chowder
rock shrimp and microgreens

Baby Red Oak Salad
asian pear, toasted pine nuts, gorgonzola cheese, champagne vinaigrette and aged balsamic vinegar

Beefsteak Tomatoes and Mozzarella
cracked black pepper, extra virgin olive oil and basil

Artisanal Cheeses
with rustic breads and crackers

Roasted Black Angus Beef Tenderloin
stilton demi-glace

Pan Seared Sea Bass
tomato relish

Crispy Duck Breast
blueberry ginger compote

Truffled Herb Gnocchi

Scalloped Thyme Cream Yukon Potatoes

Roasted Baby Vegetables

Grilled Asparagus
lemon and oregano

Chocolate Pyramids

Assorted Mousse Trifles

Macerated Berries
with chantilly cream

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A customary taxable service charge and Nevada state sales tax will be added to prices.
plated dinners | styled | stately | sumptuous
Please choose one soup or salad, up to two entrees and one dessert. If two entrees are selected the entrée guest selection must be provided three business days prior to the event.

**Soup selections**
- Sweet Potato Bisque
- Heirloom Tomato Soup with crème fraiche & basil
- Classic Lobster Bisque with crème fraiche
- Sweet Corn Chowder with rock shrimp & microgreens

**Starch selections**
- Rosemary Tri-Colored Potatoes
- Cheddar Jalapeno Polenta
- Yukon gold Mashed Potatoes
- Jasmine Rice Pilaf with toasted almonds
- Wild Mushroom Risotto
- Potato and Leek Hash
- Truffled Herb Gnocchi
- Truffle Macaroni & Cheese

**Vegetable selections**
- Roasted Mushrooms
- Roasted Cauliflower with Hollandaise
- Grilled Asparagus with lemon & basil
- Roasted Baby Vegetables
- Garlic Roasted Green Beans
- Broccolini with lemon, garlic & basil

**Dessert selections**
- Amaretto Cream Cheesecake with Macerated berries & toasted almonds
- Flourless Chocolate Cake & Fresh Raspberries
- White Chocolate Bread Pudding with Caramel
- Bourbon Pecan Pie with Vanilla Whipped Cream

**Salad selections**
- Organic Mixed Baby Greens with toasted almonds, grape tomatoes, shredded carrots with balsamic vinaigrette
- Traditional Caesar Salad with garlic crostini
- Chopped Salad with iceberg lettuce, egg, tomatoes, pancetta with herb vinaigrette
- Baby Red Oak Salad with grapes, pecans, gorgonzola cheese, strawberries with champagne vinaigrette
- Baby Arugula with cashews, apples, feta cheese and champagne vinaigrette

**Styling**
- Grilled Grouper with minted yellow tomato coulis
- Roasted Sustainable Loch Duart Salmon with tarragon, citrus and pesto
- Grilled Pork Tenderloin with soy apricot glaze
- Grilled Portobello Mushroom with himalayan red rice, pecorino romano cheese, truffle oil and asparagus
- Seared Free Range Airlie Chicken Breast with smoked chili beurre blanc
- Certified Angus Skirt Steak with stilton demi-glace

A customary taxable service charge and Nevada state sales tax will be added to prices.
reception

Shiver I per piece $6

- roasted tomato bruschetta on grilled bread
- steak tartare with capers in tart shell
- smoked duck crostini with fennel & apple slaw
- Spicy ahi tuna and cucumber relish in filo shell
- smoked trout in tart shell with caper berries, dill and cream cheese
- seared steak strip au poivre on grilled bread
- prosciutto with apricot marmalade, crumbled blue cheese and arugula on sourdough
- Lobster Salad in puffed pastry cup
- Shrimp Ceviche Cone with cilantro and jalapeno

Sizzle | per piece $6

- brisket slider with slaw and pickle
- grilled BBQ chicken flatbread with smoked gouda, grilled onion and cilantro
- fried lobster macaroni & cheese with bourbon blackberry ketchup
- blue crab cake with louis sauce
- Fried artichoke hearts with garlic aioli
- poached shrimp with peppers on cornbread pancake
- veggie spring roll with thai sweet chili sauce
- seared waygu beef mini tacos with garlic aioli, cilantro and jicama slaw
- smoked cheddar chicken biscuit with chipotle honey mustard
- duck with bacon & taleggio
- grilled cheese

A customary taxable service charge and Nevada state sales tax will be added to prices.
Serenity per person $18
• Sliced seasonal fresh fruits and berries,
• Artisanal cheeses with rustic breads and crackers with assorted chutneys and mustards
• Organic Clover Honey and Yogurt

Vitality per person $18
• Organic Farmer’s Baby Vegetables, steamed and grilled
• Roasted Red Pepper Dip
• Hummus
• Ranch Dressing

Cajun per person $26
• Fried Shrimp and BBQ Pork Sliders
• Chicken and waffles with Lavender Honey
• Hushpuppies, Honey Butter and Cole Slaw
• Assorted Sauces and Mustards

Riviera per person $29
• Prosciutto di Parma, Cappicola, Genoa Salami, Soppressata, Mortadella, Parmigiano Reggiano Cheese, Gorgonzola Cheese Fontina Cheese and Provolone Cheese
• Marinated Olives, Red Peppers, Artichokes and Mushrooms
• Aged Balsamic Vinegar & Extra Virgin Olive Oil

Flat Bread Pizza per person $21 with garlic knots and condiments
Select | 2
• Sausage and Pepper
• Spinach, Feta and Tomato
• Caprese
• Hawaiian
• Pulled Pork BBQ

All event stations and displays are designed for groups of 30 or more.

Service is based upon 1.5 hours.

Chef attendant fee is included in the pricing.

A customary taxable service charge and Nevada state sales tax will be added to prices.
reception displays

*Mura | $46
*Based upon 8 pieces per person

- **Rainbow Roll**
  California roll wrapped with salmon, tuna, yellow snapper, white tuna and avocado

- **Nigiri Sampler**
  Fresh sliced tuna, salmon and yellow snapper on sweet sushi rice

- **California Roll**
  Kani crab stick, fresh cucumber and avocado

- **Piano Roll**
  Tempura shrimp and spicy crab salad wrapped with thinly sliced avocado and topped with eel

- **Spider Roll**
  Tempura soft shell crab, avocado, green onion, cucumber and kani crab with eel

- **Tempura Vegetable**
  Cucumber, avocado, asparagus, kanpyo, sweet potato, shiitake mushroom

*Includes ginger, wasabi, soy sauce and chopsticks

reception carving stations

Parmesan & Pink Peppercorn Crusted Leg of Lamb with mint & cranberry
per person $26

Honey Soy Berkshire Pork Loin with apple slaw
per person $23

Herb Encrusted Prime Rib Roast
natural jus and horseradish cream
per person $36

Tea Brined Roasted Turkey
spiced with sage, lemon, cranberry & orange
per person $26

Peppercom Crusted New York Strip
with stilton demi-glace
per person $32

Roasted Black Angus Tenderloin
assorted rolls and horseradish sour cream
per person $38

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reception action stations

Swelter
- Cajun Sautéed Shrimp with onions, peppers, tomatoes, bacon
- Stone Ground Grits, Garlic, Fresh Herbs and butter
- Choose either smoked Brisket or Pulled Pork with Fresh rolls, with Slaw and BBQ Sauce  
  per person $36

Simmer
- Seared Beef Tenderloin Medallion and Grilled Jumbo Shrimp
- Blue Cheese Mashed Potatoes, Grilled Asparagus and sweet potato wedges  
  per person $42

Satiate
- Gemelli Pasta, Rigatoni Pasta, Gnocchi and Risotto
- Mushrooms, Tomatoes, Roasted Peppers, Broccoli, Italian Sausage, Baby Scallops, Pancetta
- Rose Sauce, Pesto, Marinara Sauce and Béchamel Sauce
- Parmigiano Reggiano and Extra Virgin Olive Oil  
  per person $32

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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

A customary taxable service charge and Nevada state sales tax will be added to prices.
white wines and champagne

sparkling wines to medium intensity
- white zinfandel, clos du bois, california: $8 [g] $30 [b]
- riesling, chateau ste. michelle, washington: $11 $38
- pinot grigio, guenoc, california: $7 $28
- champagne, brut, california: $38

medium to full intensity
- chardonnay, beaulieu vineyard, “century cellars”, california: $9 $33
- chardonnay, clos du bois, north coast, california: $10 $36
- chardonnay, sonoma cutrer, california: $12 $46

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red wines

dry light to medium intensity
- pinot noir, erath, california $13 $45
- merlot, clos du bois, california $8 $30
- shiraz, zaca mesa cuvee, california $11 $42

dry medium to full intensity
- cabernet, clos du bois north coast, california [g] $8 $38
- cabernet, beaulieu vineyard, california [g] $9 $41

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events
SpringHill Suites by Marriott

breakfast | breaks | lunch | reception | dinner | BEVERAGE | healthy | technology | info

cocktails

hosted bars*
domestic bottled beer | $7
imported bottled beer | $8
house wine by the glass | $8
well drinks | $8
top shelf | $11
soft drinks, bottled water and juice | $5

well liquors
bourbon, makers mark
whiskey, canadian club
scotch, grant’s family reserve
gin, beefeaters
tequila, jose cuervo especial gold
brandy, korbel
vodka, smirnoff
light rum, bacardi

cash bars*
domestic bottled beer | $7
imported bottled beer | $8
house wine by the glass | $8
well drinks | $8
top shelf | $11
soft drinks, bottled water and juice | $5

top shelf liquors
bourbon, jack daniel’s
whiskey, seagram’s vo
scotch, dewar’s white label
gin, tanqueray
tequila, jose cuervo 1800 silver
brandy, courvosier
vodka, absolut
rum, captain morgan’s

packages per person 4 hours
our well brands $45
Our top shelf brands $55

*a $250 bar set-up fee will be waived if bar sales exceed $250

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Breakfast | Breakfast | Lunch | Reception | Dinner | Beverage | Healthy | Technology | Info
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**Events**

**SpringHill Suites by Marriott**

**Equipment**

Audio
- Conference phone | $95
- Lavaliere microphone | $115
- Wireless microphone | $95
- DVD player | $90
- 6 channel mixer | $65
- Patch to house sound | $60

Miscellaneous Items
- Internet connection (Wi-Fi) | bid
- Internet connection (wired) | bid
- Additional internet connections (each) | bid
- Re-key meeting room (private key) | $75
- Power drop | bid
- Surge strip or extension cord | $15
- In-room literature delivery (each room) | $4
- Outside room literature delivery (each room) | $3
- Lobby literature (each) | $1
- 6 ft. expo display table (expo function) | $55
- With top cloth

**Visual**

- 80" flat screen | $650
- 60" flat screen | $425
- LCD support package with screen | $55
- LCD projector with screen | $350
- 6' or 8' screen | $65
- 10' screen | $120
- Flip chart with markers | $55
- White board with markers | $35
- Easel | $15

We bring together highly experienced technical and production personnel with access to the largest selection of equipment and production resources available | Rates vary
A customary taxable service charge and Nevada state sales tax will be added to prices.
menu pricing

menu prices are subject to change without notice. menu pricing can be confirmed no earlier than 6 months prior to your event, unless otherwise specified on your contract or banquet event orders.

confirmation of menu prices will be made by our event and sales managers.

service charge

a taxable service charge will be added to all food, hosted beverage, and audio visual prices. the service charge is subject to current state sales tax.

shipping and receiving

all packages that are shipped to the hotel are subject to a handling charge. please speak with your event manager about pricing questions.

buffets

buffets are for a minimum of 15 guests. you will be responsible for the minimum should you not meet this requirement.

entertainment

entertainment should be arranged with your catering specialist. we will happily coordinate your entertainment needs or recommend proven agencies familiar with the las vegas area and our hotel.

decorations

décor should be arranged through the hotel or hotel approved vendors. any outside vendors must be approved by the hotel. for best results, please let our professionals assist you in coordinating arrangements for themes and theme props, florals, and any ambience enhancements.

left overs

per clark county health code all left over food from a buffet or reception may not be packaged to go.

guarantees

in order to make your banquet a success, please notify your event manager of the number of guests attending your function no later than (3) days in advance. this number will be considered your minimum guarantee and may not be lowered at time of event. if we do not hear from you within this timeframe, your original expected number would become your guarantee.