



EVENTS MENU

BREAKFAST

CONTINENTAL BREAKFAST

Priced per person
Each option is available for one hour of service

LAKE MEAD CONTINENTAL BREAKFAST / 30

Bagels with Cream Cheese, Butter & Preserves
Daily Selection of Freshly Baked Breakfast Breads
Whole Bananas and Seasonal Cubed Fresh Fruit
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

RED ROCK CONTINENTAL BREAKFAST / 32

House-Made Granola, Fresh Berries and Yogurt
Hot Oatmeal Bar with Brown Sugar, Dark Raisins and Dried Cranberries
Bagels with Cream Cheese, Butter & Preserves
Whole Bananas and Seasonal Cubed Fresh Fruit
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

MT. CHARLESTON CONTINENTAL BREAKFAST / 34

Assorted Individual Yogurts
Fresh Seasonal Fruits and Berries
Assorted Boxed Cereal with Skim and 2% Milk
House-Made Granola
Assorted Freshly Baked Muffins
Bagels with Cream Cheese, Butter & Preserves
Choice of One Item: Fiesta Pork Burritos or English Muffin Sandwiches
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



LAS VEGAS MARRIOTT

325 Convention Center Drive, Las Vegas, NV 89109 702.650.2000

meetings  imagined

BREAKFAST

BREAKFAST BUFFET

Priced per person
Each option is available for one hour of service

*15 person minimum for the breakfast buffet | *Under 15 guests – additional \$150.00 applies*

EXTENDED HOT BREAKFAST BUFFET / 36

Assorted Freshly Baked Muffins

Bagels with Cream Cheese, Butter & Preserves

Whole and Seasonal Cubed Fresh Fruit

Assorted Boxed Cereal with Skim and 2% Milk

Fluffy Scrambled Eggs with Sour Cream and Fresh Herbs

Smoked Bacon and Pork Sausage Links

Traditional Country Style Breakfast Potatoes

Chilled Orange Juice and Cranberry Juice

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



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BREAKFAST

PLATED BREAKFAST

THE ALL AMERICAN / 34

Choice of Style Eggs
Smoked Bacon or Pork Sausage Links
Traditional Country Style Breakfast Potatoes and Oven Roasted Tomatoes

THE HEALTHY CHOICE / 35

Egg Whites, Spinach, Tomato and Feta Cheese
Smoked Bacon and Pork Sausage Links
Traditional Country Style Breakfast Potatoes and Oven Roasted Tomatoes

THE OMELET / 34

Cage Free Eggs, Ham, Cheddar and Scallions
Smoked Bacon and Pork Sausage Links
Traditional Country Style Breakfast Potatoes and Oven Roasted Tomatoes

THE NEW TREND / 35

Avocado Toast, Baby Heirloom Tomatoes, Radishes, Poached Egg and Micro Cilantro

ALL PLATED BREAKFAST SELECTIONS INCLUDE:

Individual Fresh Fruit Plate
Chilled Orange Juice
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



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BREAKFAST

ENHANCEMENTS

Turkey Sausage / 6 per person

Lemon Poppy Seed and Banana Nut Bread / 5 per person

Daily Selection of Freshly Baked Breakfast Pastries / 40 per dozen

Bagels with Cream Cheese, Butter & Preserves / 40 per dozen

Assorted Freshly Baked Muffins / 40 per dozen

Smoked Salmon with Capers, Onions, Parsley, Tomato and Cream Cheese / 10 per person

Fiesta Burrito on Flour Tortilla with Scrambled Eggs, Pulled Pork, Black Beans and Queso Fresco / 48 per dozen

Apple Juice, Grapefruit Juice or Tomato Juice / 14 per carafe

BREAKFAST STATIONS

Make Your Own Oatmeal Station / 5 per person

Hot Oatmeal Bar with Brown Sugar, Dark Raisins and Dried Cranberries

Create Your Own Parfait Station / 6 per person

House-Made Granola, Fresh Berries and Yogurt

FULL SERVICE BREAKFAST STATIONS:

Omelet Station / 15 per person

Made to Order: Tomato, Mushrooms, Onions, Bell Peppers, Spinach, Diced Ham, Sausage and Cheddar Cheese

Pancakes / 15 per person

Banana, Blueberry, Strawberry, Walnuts, Whipped Cream and Chocolate Chips

****A \$150 attendant fee will apply per station**



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COFFEE BREAKS

SPECIALTY COFFEE BREAKS

Priced per person
Each option is available for one hour of service

LET'S GO NUTS / 18

Roasted Warm Peanuts
Cashews with Sea Salt
Cajun Spiced Almonds
Roasted Pistachios
Candied Walnuts
Chocolate Covered Macadamia Nuts

THE KID IN YOU / 18

Assorted Candy Bars
Freshly Baked Cookies
Brownies
Rice Krispy Treats
Gummy Bears

MEDITERRANEAN HUMMUS STATION / 16

3 Types of Hummus:
Traditional, Roasted Red Pepper and Black Bean
Served with Pita Chips, Carrots, Celery and Marinated Olives

MOVIE THEATRE BREAK / 16

Soft Pretzel Bites Served Plain and Cinnamon Sugar Dusted
Fresh Popcorn
Assorted Candy

HOT SHOPPES BREAK / 20

Cheeseburger Sliders with House Made Chips
Root Beer Floats
Fresh Popcorn

ALL SPECIALTY COFFEE BREAKS INCLUDE:

Assorted Pepsi® Soft Drinks, Bottled Water, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



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COFFEE BREAKS

COFFEE BREAK ENHANCEMENTS

SNACKS

- Assorted Fresh Baked Cookies / 40 per dozen
- Black and White Cookies / 44 per dozen
- Brownies / 42 per dozen
- Freshly Popped Popcorn / 7 per person
- Granola Bars / 5 each
- Mini Fruit Skewers with Honey Yogurt / 24 per dozen
- Individual Assorted Candy Bars / 5 each
- Chocolate Dipped Pretzel Rods - Chef's Top 3 Flavors / 6 each
- Variety of Seasonal Whole Fruits / 38 per dozen
- Tortilla Chips and Salsa / 7 per person
- Protein Bars / 6 each

BEVERAGES

- Starbucks® Regular Hot Coffee / 80 per gallon
- Starbucks® Decaffeinated Hot Coffee / 75 per gallon
- Starbucks® Regular Ice Coffee / 75 per gallon
- Rituals Assorted Hot Tea / 75 per gallon
- Starbucks® Iced Tea / 75 per gallon
- Assorted Pepsi® Soft Drinks, Regular, Diet and Caffeine Free / 5 each
- Bottled Water / 5 each
- VOSS® Water / 8 each
- Mimosas / 10 each - Add Flavor: Pineapple, Watermelon, Mango
- Bloody Mary / 10 each



LUNCH

LUNCH BUFFET

Priced per person
Each option is available for one hour of service

*15 person minimum for all lunch buffets | *Under 15 guests – additional \$150.00 applies*

HANDCRAFTED DELI BUFFET / 40

Korean Style Coleslaw
Potato Salad with Bacon
Roasted Sliced Turkey, Pastrami, Ham and Salami
Swiss and Cheddar Cheese
Assortment of Breads
Iceberg Lettuce, Sliced Tomatoes and Sliced Red Sweet Onions
Whole Grain Mustard and Sundried Tomato Mayonnaise
Relish Platter
House-Made Potato Chips
Chocolate Macarons and Cookies
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

BUILD YOUR OWN CAESAR / 44

Roasted Tomato and Basil Soup
Chilled Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing
Grilled Marinated Vegetables
Proteins Served at Room Temperature:
Herb Breast of Chicken
Sliced Grilled Flat Iron Steak
Grilled Shrimp
Artisan Bread Display
Lemon Bars / Cookies
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



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TUSCAN LUNCH BUFFET / 46

Tuscan White Bean Soup
Farfalle Salad with Tomatoes, Pine Nuts, Spinach and Pesto Vinaigrette
Caprese Salad, Baby Heirloom Tomatoes, Mozzarella on a Bed of Spinach and Drizzled with Extra Virgin Olive Oil
Chicken Saltimbocca- Julienne Prosciutto, Sage with Madeira Sauce
Grilled Swordfish in Lemon Caper Butter Sauce
Rosemary and Garlic Roasted Potatoes
Mediterranean Vegetables Medley
Parmesan Garlic Bread Sticks
Cannoli and Citrus Panna Cotta
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

BAJA CALIFORNIA BUFFET / 46

Tortilla Soup with Chicken, Avocado, Fried Tortilla Strips and Fresh Cilantro
Basket of Tortilla Chips and Salsa
Southwestern Caesar Salad with Chipotle Ranch Dressing
Mexican Quinoa Salad with Charred Corn, Tomatoes, Cilantro Vinaigrette & Queso Fresco
Marinated Flank Steak Fajitas and Chicken
Spanish Rice
Refried Beans
Warm Corn and Flour Tortillas
Condiments: Pico de Gallo, Sour Cream, Guacamole, Diced Red Onion, Diced Tomatoes and Jack Cheese
Sugar Dusted Churros

Add Grilled Shrimp / 7 per person

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



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LUNCH

PLATED LUNCH

Priced per person

LEMON ROSEMARY ROASTED CHICKEN / 32

Roasted Chicken Breast, Taro Goat Cheese Puree, Grilled Asparagus, Oven Roasted Tomato Caramelized Cipollini Onions with Demi Glaze

GRILLED FRESH WILD SALMON / 32

Wild Caught Salmon, Pea Puree, Roasted Fingerling Potatoes, Baby Carrots and Lemon Lavender Beurre Blanc

GRILLED CHICKEN CAESAR SALAD / 30

Grilled Chicken Breast, Crisp Romaine Lettuce, Shredded Parmesan Cheese and Garlic Croutons

BUTTERNUT SQUASH RISOTTO / 30

Creamy Arborio Rice, Roasted Butternut Squash, Baby Kale and Spicy Pumpkin Pepitas

GRILLED FLAT IRON / 32

Grilled Flat Iron Steak, Blue Cheese Grits, Charred Brussel Sprouts, Onion Rings and Chermoula Sauce

ALL PLATED LUNCH SELECTIONS INCLUDE:

Chef Choice Dessert

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

All items served at your table.



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LUNCH

BOXED LUNCH

LUNCH 2 GO / 32

CHOICE OF SANDWICHES:

Roasted Turkey with Lettuce, Tomatoes, Monterey Jack Cheese on Whole Wheat Roll

Chicken Curry Salad Wrap with Dried Apricots and Toasted Almonds

Italian Deli, Lettuce, Tomatoes, Swiss Cheese, Salami, Ham, Mortadella on Ciabatta Roll

Roasted Seasonal Vegetables with Pesto Mayonnaise, Fresh Mozzarella on Ciabatta Roll

ALL BOXED LUNCHES INCLUDE AS FOLLOWS:

Assorted Pepsi® Soft Drinks and Bottled Water

Whole Fruit

Gourmet Cookies

Gourmet Chips

All Condiments Served on the Side



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ENERGIZE

ENERGIZE

*15 person minimum for the energize buffet | *Under 15 guests – additional \$150.00 applies*

ENERGIZE AM BREAK / 16

Energy Bars

Granola Bars

Celery, Carrot, Cucumber Shooters with Traditional Hummus

Naked Juice

Bottled Water

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

ENERGIZE LUNCH BUFFET / 45

Arugula, Frisse, Cucumber, Tomato, Feta Cheese, Red Onions and Balsamic Dressing

Strawberry Avocado Salad with Raspberry Vinaigrette

Lemon Grilled Asparagus Salad

Grilled Chicken Breast with Roasted Onions, Mushrooms and Chicken Jus

Oven Baked Salmon in Lemon Caper Sauce

Quinoa Stir Fry

Roasted Seasonal Market Vegetables

Freshly Baked Breads

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

ENERGIZE PM BREAK / 18

Trail Mix

Kind Bars

Energy Bars

Apple Slices with Almond Butter and Fig Jam

Energy Drinks

Assorted Pepsi® Soft Drinks

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas



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DINNER

DINNER BUFFET

Priced per person
Each option is available for one hour of service

*15 person minimum for all dinner buffets | *Under 15 guests – additional \$150.00 applies*

MEDITERRANEAN / 64

Minestrone Soup
Greek Orzo Salad
Baby Mix Greens, Tomato, Shaved Carrots with a Mustard Vinaigrette
Pan Seared Free Range Chicken Breast with Marsala Sauce
Grilled Salmon, Tomato, Basil, Olive Relish with a Fennel Cream Sauce
Oven Roasted Potatoes with Herbs and Olive Oil
Seasonal Vegetables Mélange

TASTE OF CALIFORNIA / 68

Baby Arugula Salad, Radicchio, Shaved Parmesan Cheese with a Lemon Olive Oil Vinaigrette
Summer Corn, Beets, Tomato, Goat Cheese with a Lemon Vinaigrette
Roasted Chicken Breast, Pine Nuts, Spinach, Black Peppercorn Demi Glaze
Grilled Mahi-Mahi with Citric Cream Sauce & Gremolata
Roasted Sweet Potato
Butternut Squash Ravioli with a Hazelnut Cream Balsamic Glaze
Seasonal Vegetables

SURF & TURF / 80

Pickled Watermelon, Feta, Candied Walnuts and Balsamic Glaze
Faro Salad with Roasted Vegetables
Braised Short Ribs with Baby Bok Choy
Seafood Cioppino with Israeli Couscous
Potato Gnocchi, Wild Mushrooms, Truffle Cream Sauce
Potato Parsnip Mashed
Roasted Seasonal Market Vegetables

ALL BUFFET ITEMS INCLUDE:

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas
Freshly Baked Breads
Chef's Choice of Dessert



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DINNER

PLATED DINNER

Priced per person

PLATED DINNER FIRST COURSE – CHOICE OF SOUP OR SALAD:

Tomato Basil Soup

Caprese Salad

Potato Leek Cream

Caesar Salad

White Bean with Black Truffle

Curry Popcorn Salad

Taro Root Cream

Beets and Goat Cheese Salad

GRILLED FREE RANGE CHICKEN BREAST / 60

Grilled Chicken Breast, Herbed Goat Cheese Polenta, Hari Coverts, Oven Roasted Tomato with a Shallot Demi Glaze

WILD CAUGHT PAN SEARED SALMON FILET / 62

Wild Caught Salmon, Lemon Risotto, Charred Brussel Sprouts, Citrus Fennel Slaw

SEARED FRESH GROUPER / 62

Grouper Filet, Miso Mushroom Compote, Cauliflower Truffle Puree

CABERNET BRAISED SHORT RIBS / 64

Beef Short Rib, Mashed Okinawan Sweet Potatoes, Roasted Baby Carrots & Tobacco Onions

GRILLED FILET MIGNON / 70

Beef Tenderloin, Roasted Garlic Mashed Potatoes, Grilled Asparagus with a Black Truffle Demi

ALL PLATED DINNER SELECTIONS INCLUDE:

Freshly Baked Bread Service

Chef's Choice Dessert

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Teas

All items served at your table



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RECEPTION

HORS D'OEUVRES

PRICED PER PIECE

- Chilled Shrimp / 7
- Sundried Tomato and Mozzarella / 6
- Poached Shrimp and Gazpacho Shooters / 7
- Sesame Chicken with Plum Sauce / 6
- Kalamata Olive and Artichoke Tart / 6
- Frank in a Blanket with Whole Grain Mustard / 6
- Sundried Tomato and Feta in Phyllo / 6
- Vegetable Egg Roll with Plum Sauce / 6
- Applewood Bacon Wrapped Sea Scallop / 7 **(50 piece minimum)**
- Chicken or Beef Satay / 6
- Mini Beef Wellington / 7

DISPLAYS

PRICED PER PERSON

- Domestic and Imported Cheese Display Garnished with Fresh & Dried Fruit and Artisan Breads / 14
- Sliced Fruit, Assorted Berries and Dried Fruit / 12
- Market Vegetable Crudité, Assortment of Premium Seasonal Vegetables with Hummus / 12
- Antipasto Display, Seasonal Grilled Vegetables Marinated in Balsamic Vinaigrette and Fresh Herbs with Boursin Cheese / 14

DESSERTS

PRICED PER PERSON

- Smores Lollipop / 8
- Assortment of French Macaroons / 8
- Assorted Mini Desserts / 8



RECEPTION

CARVING & ACTION STATIONS

CARVING & ACTION STATION - PRICED PER PERSON

CARVING

Beef Tenderloin with Smoked Bacon Onion Compote - Served with Mini Brioche Rolls / 24

Oven Roasted Turkey Breast with Orange Cranberry Chutney - Served with Mini Brioche Rolls / 18

Roasted Strip Loin of Beef, Red Wine Demi Glaze, Crispy Shallots, Chimichurri – Served with Mini Rolls / 23

Guajillo Marinated Pork Loin, Black Bean Corn Salsa, Jalapeño Bacon Corn Bread / 21

ACTION STATIONS

RISOTTO STATION (SELECT TWO) / 34

- Saffron Coconut Shrimp Bisque, Scallions, Citrus Zest
- Dark Rum Roasted Pulled Pork, Black Beans, Sweet Plantain, Cilantro
- Roasted Butternut Squash, Tuscan Kale, Pepitas
- Red Wine Braised Short Rib, Wild Mushroom, Tobacco Onions

CEVICHE STATION / 35

- Mexican Shrimp Style Ceviche
- Traditional Peruvian Sea Bass Ceviche
- Oriental Ahi Tuna Ceviche
- Roasted Sweet Potato, Inka Corn, Aji Amarillo Sauce, Taro and Plantain Chips

PASTA STATION (SELECT TWO) / 32

- Penne Pasta, Italian Sausage, Spinach, Tomatoes, Peanuts, in Roasted Red Pepper Marinara
- Garlic Shrimp, Red Pepper Flakes, Tarragon, Marinara and Shaved Parmesan
- Chicken, Mushroom, Fennel, Basil, Cream Sauce, Goat Cheese with Balsamic Glaze
- Asparagus, Kale, Spinach, Zucchini, Pesto Sauce and Shaved Parmesan

****A \$150 attendant fee will apply per station**



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BEVERAGE

CHAMPAGNE AND WINES BY THE BOTTLE

WHITE WINES

SPARKLING WINES TO MEDIUM INTENSITY

La Marca Prosecco, Veneto, Italy / 40

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain / 40

Chateau Ste. Michelle Riesling, Columbia Valley, Washington / 40

Magnolia Grove by Chateau St. Jean, Rose, California / 44

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California / 44

CasaSmith, Pinot Grigio, "ViNO", Ancient Lakes, Washington / 52

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand / 54

Pighin Pinot Grigio, Friuli-Venezia Giulia, Italy / 74

House – Canyon Road Pinot Grigio, California / 38

MEDIUM TO FULL INTENSITY

Magnolia Grove by Chateau St. Jean, Chardonnay, California / 44

Chateau St. Jean, Chardonnay, North Coast, California / 48

J.Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California / 52

Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California / 52

Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma Coast, California / 70

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California / 82

House – Canyon Road Chardonnay, California / 38



BEVERAGE

CHAMPAGNE AND WINES BY THE BOTTLE

RED WINES

DRY LIGHT TO MEDIUM INTENSITY

Line 39, Pinot Noir, California / 38

Magnolia Grove by Chateau St. Jean, Merlot, California / 44

J.Lohr Estates, Merlot, "Los Osos", Paso Robles, California / 48

Alamos, Malbec, Mendoza, Argentina / 48

Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Heaven Hills, Washington / 67

Erath, Pinot Noir, Oregon / 70

Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California / 80

Mohua Wines, Pinot Noir, Central Otago, New Zealand / 86

Raymond Vineyards, Merlot, "Reserve Selection", Napa Valley, California / 97

House – Canyon Road Merlot, California / 38

DRY MEDIUM TO FULL INTENSITY

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California / 44

Avalon, Cabernet Sauvignon, California / 48

Aquinas Cabernet Sauvignon, North Coast, California / 56

House – Canyon Road Cabernet Sauvignon, California / 38



BEVERAGE

BARS

HOSTED BARS

Domestic Bottled Beer / 7

Imported/Crafted Bottled Beer / 8

House Wine / 11

Premium Cocktails / 10

Top Shelf Cocktails / 12

Assorted Pepsi® Soft Drinks, Bottled Water, Juice / 5

PREMIUM BAR

Vodka: Smirnoff Red Label

Light Rum: Cruzan Aged Light

Gin: Beefeater

Scotch: Dewar's White Label

Bourbon: Jim Beam White Label

Canadian: Canadian Club

Tequila: Jose Cuervo Tradicional Silver

Cognac: Hennessy VS

Domestic Bottled Beer: Budweiser, Coors Light, Blue Moon

Imported/Crafted Bottled Beer: Corona, Tenaya Creek Hop Ride IPA, Tenaya Creek Bonanza Brown

TOP SHELF BAR

Vodka: Grey Goose

Rum: Bacardi Superior Light

Gin: Bombay Sapphire

Scotch: Johnnie Walker Black Label

Bourbon: Knob Creek

Whiskey: Jack Daniels

Canadian: Crown Royal

Tequila: Patron Silver

Cognac: Hennessy Privilege VSOP

Domestic Bottled Beer: Budweiser, Coors Light, Blue Moon

Imported/Crafted Bottled Beer: Corona, Tenaya Creek Hop Ride IPA, Tenaya Creek Bonanza Brown

***A Bartender Fee of \$200 will be applied for each bar**



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TECHNOLOGY

TECHNOLOGY

AUDIO

Polycom™/ 125

Wired Microphone / 55

Wireless Microphone / 150

CD/MP3 Player / 30

Patch into House Sound with Mixer / 80

VISUAL

LCD Projector with Screen / 450

Includes: Projector, Power Strip and Extension Cord

LCD Support Package / 80

Includes: Screen, Power Strip and Extension Cord

LCD TV Connection (Laughlin and/or Mesquite Only) / 150

55" LCD TV / 350

55" LCD TV with DVD Player / 395

6' or 8' Screen / 50

MEETING AIDS

Slide Advancer / 20

Post-it® Flipchart with Markers / 60

Flipchart Easel / 35

White Board with Markers / 50

Easel / 25

Podium / 50

Power Drop / 150

Power Center with 8 USB Charging Ports / 20 each

Extension Cord with Multiple Power Outlets / 20 each

Power Strip / 20 for the first power strip; 5 for each additional power strip

Extension Cord / 20 for the first extension cord; 5 for each additional extension cord



TECHNOLOGY

TECHNOLOGY

INTERNET CONNECTIVITY

INTERNET SIMPLE

High Speed Internet Connection < 25 Participants (up to 3 Mbps) / 25 per each connection

High Speed Internet Connection 26-50 Participants (up to 5 Mbps) / 20 per each connection

High Speed Internet Connection 51-100 Participants (up to 8 Mbps) / 15 per each connection

INTERNET SUPERIOR

High Speed Internet Connection < 25 Participants (up to 8 Mbps) / 35 per each connection

High Speed Internet Connection 26-50 Participants (up to 12 Mbps) / 30 per each connection

High Speed Internet Connection 51-100 Participants (up to 22 Mbps) / 25 per each connection

FURNITURE RENTAL (OUTSIDE MEETING ROOMS)

Chair / 25 each

Table / 35 each

MISCELLANEOUS ITEMS

Listed on Reader Board (*no in-house function*) / 250

In-Room Literature Delivery / 5 each room

Outside Room Literature Delivery / 3 each room

Lobby Literature / 1 each item

Re-Key Meeting Room / 75 per key

LED Up Lighting / 45 Each



GENERAL INFORMATION

GENERAL INFORMATION

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

All audio visual, food and beverage items are subject to a 25% taxable service charge and state tax of 8.25%

SHIPPING & RECEIVING

All packages that are shipped to the hotel are subject to a handling charge. Please speak with your Event Manager about pricing. If shipping materials to the hotel, please do not send package more than 3 days prior to your event.

BUFFETS

Buffets are for a minimum of 15 guests. Under 15 guests, an additional \$150.00 applies.

ENTERTAINMENT

Entertainment should be arranged with your Event Manager. We will happily coordinate your entertainment needs or recommend proven agencies familiar with the Las Vegas area and our hotel.

DECORATIONS

Decor should be arranged through the hotel or hotel approved vendors. Any outside vendor must be approved by the hotel.

LEFT OVERS

Per Clark County Health Code, any 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.



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