

PALACE STATION®

QUINCEAÑERA PACKAGES

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE A 21% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX – JANUARY 2018

**Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

PALACE STATION®

MINIMUM OF 50 GUESTS
SPACE IS RESERVED ACCORDING TO YOUR ANTICIPATED GUEST COUNT

SELECT YOUR QUINCEAÑERA PACKAGE

	QUINCEAÑERA SOCIAL	QUINCEAÑERA BASH	QUINCEAÑERA SOIREE
DURATION	4 HOUR RECEPTION	4 HOUR RECEPTION	6 HOUR RECEPTION
FOOD SERVICE			
HORS D'OEUVRES	VEGETABLE DISPLAY	VEGETABLE DISPLAY	VEGETABLE & CHEESE DISPLAY
MEAL SERVICE	2-ENTRÉE BUFFET DINNER	2-ENTRÉE BUFFET DINNER	3-ENTRÉE BUFFET DINNER
DESSERT	-	THREE-TIER CAKE	THREE-TIER CAKE
BEVERAGE SERVICE			
HOT TEA, ICED TEA & COFFEE	INCLUDED	INCLUDED	INCLUDED
SPARKLING CIDER TOAST	INCLUDED	INCLUDED	INCLUDED
SOFT DRINKS	-	INCLUDED	INCLUDED
BAR SERVICE	-	-	1 DRINK TICKET PER PAID ADULT
ENHANCEMENTS			
CHAIRS & LINENS	INCLUDED	INCLUDED	INCLUDED
CENTERPIECES	HOUSE CENTERPIECES	HOUSE CENTERPIECES	HOUSE CENTERPIECES
DJ & EMCEE	-	-	INCLUDED
DANCE FLOOR	-	INCLUDED	INCLUDED
CHAIR COVER WITH SASH OR UPGRADED TABLE LINEN	-	-	INCLUDED
	\$35 PER GUEST	\$45 PER GUEST	\$60 PER GUEST

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BUFFET MENUS

CELEBRANDO TU

INCLUDES FRESH VEGETABLE DISPLAY WITH HERB AND RANCH DIPS, CREAMY MASHED POTATOES, CHEF'S VEGETABLE MEDLEY, ARTISAN ROLLS AND SWEET BUTTER

SELECTION OF ONE (1) FROM THE FOLLOWING:

PALACE STATION CHOPPED SALAD

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS

TRADITIONAL CAESAR SALAD

TOMATO & CUCUMBER SALAD

CHEF'S CHILLED PASTA SALAD

COUNTRY POTATO SALAD

ANTIPASTO SALAD

SELECTION OF TWO (2) FROM THE FOLLOWING ENTREES:

CHICKEN BREAST -
PICATTA, MADEIRA, TOMATO & BASIL,
ANGELO

SLICED ROAST SIRLOIN WITH PORT WINE
DEMI GLAZE

PORK LOIN AU JUS WITH APPLE
CHUTNEY SAUCE

LONDON BROIL

SHRIMP SCAMPI WITH LINGUINI

PENNE PASTA PRIMAVERA

ENHANCEMENTS ADDITIONAL \$1 PER GUEST

SAUTÉED SALMON
BRUSCHETTA TOPPING, FRANCAISE,
LEMON CAPER BEURRE BLANC,
SOUTHWESTERN PEACH, BLACKENED

MENÚ DE CUMPLEAÑOS

BUILD YOUR OWN TACO BAR

SHREDDED BEEF, SEASONED GROUND
BEEF & CHICKEN FAJITAS WITH ONIONS
& BELL PEPPERS

SOUR CREAM, SALSA & GUACAMOLE

BLACK BEAN & CORN SALAD

SAUTÉED SPANISH CORN, REFRIED
BEANS & SPANISH RICE

JALAPEÑOS, CILANTRO, DICED
TOMATOES, SHREDDED LETTUCE &
CHEDDAR CHEESE

FLOUR TORTILLAS & TACO SHELLS

INCLUDES

CHEESE ENCHILADAS

CHEESE QUESADILLAS

TORTILLA SOUP

TORTILLA CHIPS WITH CHEESE SAUCE

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PLATED MENU

EAT, DRINK, AND DANCE

THREE COURSE DINNER MENU INCLUDES SELECTION OF BREAD & BUTTER, SOUP OR SALAD, VEGETABLE, AND ENTRÉE
PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT MAKING ANY OF THE BELOW SELECTIONS A TWO-ENTRÉE MEAL.
ADDITIONAL FEES APPLY

SELECTION OF ONE (1) SOUP OR SALAD

PALACE HOUSE SALAD SERVED SEASONAL TOPPINGS AND DRESSINGS

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

PALACE STATION CHOPPED SALAD

SPINACH SALAD WITH WALNUTS, PEARS, BLUE CHEESE & THIN RED ONION

ROASTED TOMATO BASIL BISQUE

CREAM OF BROCCOLI

MINISTRONE

SELECTION OF ONE (1) VEGETABLE

CHEF'S VEGETABLE MEDLEY

GREEN BEANS AMANDINE

STEAMED BROCCOLI WITH RED PEPPERS

SAUTÉED ASPARAGUS

SELECTION OF ONE (1) ACCOMPANIMENT

CREAMY MASHED POTATOES

WILD RICE PILAF

CHEDDAR MASHED POTATOES

HERB ROASTED POTATOES

BAKED MACARONI & CHEESE

SELECTION OF ONE (1) ENTREE

FETTUCCINE ALFREDO

PASTA PRIMAVERA WITH LEMON SAUCE

SAUTÉED CHICKEN BREAST

MARSALA, PICATTA, FRANCAISE, HERB ROASTED MARINADE, MADEIRA, TOMATO & BASIL

SIRLOIN WITH CLASSIC BÉARNAISE SAUCE

SAUTÉED SALMON | ADDITIONAL \$8 PER GUEST

BRUSCHETTA TOPPING, FRANCAISE, LEMON CAPER BEURRE BLANC, SOUTHWESTERN PEACH, BLACKENED

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BAR PACKAGES

BARTENDERS USE A 1 ¼ OUNCE JIGGER FOR ALL STANDARD DRINKS

CHARGES ARE BASED ON A PER-DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED

A FULLY STOCKED BAR FEATURING OUR SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES, AND MIXERS

THE OPEN BAR

OPEN BAR PRICES DO NOT INCLUDE SERVICE CHARGE AND NEVADA STATE SALES TAX

DOMESTIC BEER | \$6 EACH
 IMPORTED BEER | \$7 EACH
 WINES BY THE GLASS | \$7 EACH
 DELUXE COCKTAILS | \$7 EACH
 PREMIUM COCKTAILS | \$8 EACH
 ULTRA PREMIUM COCKTAILS | \$12 EACH
 RED BULL | \$5 EACH
 SOFT DRINKS | \$3 EACH
 BOTTLED WATER | \$2 EACH

THE CASH BAR

CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND NEVADA STATE SALES TAX

DOMESTIC BEER | \$6 EACH
 IMPORTED BEER | \$7 EACH
 WINES BY THE GLASS | \$7 EACH
 DELUXE COCKTAILS | \$7 EACH
 PREMIUM COCKTAILS | \$8 EACH
 ULTRA PREMIUM COCKTAILS | \$12 EACH
 RED BULL | \$5 EACH
 SOFT DRINKS | \$3 EACH
 BOTTLED WATER | \$2 EACH

THE HOURLY BAR (PRICED PER PERSON)

A FULLY STOCKED BAR FEATURING OUR SUPER PREMIUM, PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS.

HOURLY BAR PACKAGES DO NOT INCLUDE COGNACS AND CORDIALS.

BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION.

PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES Tax.

ONE HOUR:	DELUXE BRANDS \$28 PER PERSON	PREMIUM BRANDS \$32 PER PERSON	SUPER PREMIUM \$38 PER PERSON
TWO HOURS:	DELUXE BRANDS \$38 PER PERSON	PREMIUM BRANDS \$42 PER PERSON	SUPER PREMIUM \$48 PER PERSON
THREE HOURS:	DELUXE BRANDS \$48 PER PERSON	PREMIUM BRANDS \$52 PER PERSON	SUPER PREMIUM \$58 PER PERSON
FOUR HOURS:	DELUXE BRANDS \$52 PER PERSON	PREMIUM BRANDS \$56 PER PERSON	SUPER PREMIUM \$62 PER PERSON
FIVE HOURS:	DELUXE BRANDS \$56 PER PERSON	PREMIUM BRANDS \$60 PER PERSON	SUPER PREMIUM \$66 PER PERSON

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BAR SELECTION

SUPER PREMIUM LIQUOR BRANDS

GREY GOOSE, BOMBAY SAPPHIRE, CAPTAIN MORGAN RESERVE RUM, MAKER'S MARK BOURBON, PATRON SILVER TEQUILA

PREMIUM LIQUOR BRANDS

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S TENNESSEE WHISKEY, CHIVAS REGAL SCOTCH WHISKEY, BACARDI LIGHT RUM, SAUZA HORNITOS

DELUXE LIQUOR BRANDS

SMIRNOFF NO. 21, BEEFEATER GIN, JIM BEAM BOURBON WHISKEY, DEWAR'S SCOTCH WHISKY, BACARDI LIGHT RUM, SAUZA BLUE TEQUILA

CORDIALS

BAILEYS, GRAND MARNIER, KAHLUA, FRANGELICO, AMARETTO DISARONNO, COURVOISIER

WINE BY THE GLASS

HOUSE WHITE ZINFANDEL, HOUSE CHARDONNAY, PINTO GRIGIO, PINOT NOIR, AND CABERNET SAUVIGNON

DOMESTIC BEERS

MILLER, MILLER LITE, MILLER 64, LAGUNITAS IPA

IMPORTED BEERS

HEINEKEN, CORONA

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA TWIST, GINGER ALE, CLUB SODA, TONIC WATER

JUICES

ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE

MINERAL WATER

STILL AND SPARKLING WATER

SIGNATURE COCKTAILS

MIMOSA FLIGHTS

ORANGE, PINEAPPLE, AND CRANBERRY JUICE SERVED WITH CHAMPAGNE

CLASSIC MARGARITA

LIME JUICE, TRIPLE SEC, AND TEQUILA

VODKA LEMONADE

LEMON SODA MIXED WITH VODKA, LEMON JUICE & AND FRUIT SLICES

HURRICANE PUNCH

ORANGE AND PINEAPPLE JUICE, COMBINED WITH GRENADINE, THEN SHAKEN WITH RUM

WHISKEY GREEN TEA

PEACH SCHNAPPS, SOUR MIX, AND JAMESON WHISKEY

WINE SELECTION

CHAMPAGNE AND ROSÉ

DOMAINE STE. MICHELLE | COLUMBIA VALLEY

CHANDON IMPERIAL, BRUT | YOUNTVILLE, CA

BUBBLY BLISS | CALISTOGA, CA

HOUSE WINES

CABERNET SAUVIGNON | TRINITY OAKS, CA

MERLOT | TRINITY OAKS, CA

CHARDONNAY | TRINITY OAKS, CA

PINOT GRIGIO | TRINITY OAKS, CA

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DJ & EMCEE PACKAGE

INTERACTIVE DJ/EMCEE FOR UP TO 4 HOURS

DIGITAL SOUND SYSTEM WITH WIRELESS MICROPHONE

CUSTOM GLASS LIT DJ BOOTH

2 MOVING HEAD LED EFFECT LIGHTS FOR DANCE FLOOR

10 LED UP LIGHTS PROGRAMMED TO ANY COLOR

2ND SOUND SYSTEM WITH WIRELESS MIC

TIME LINE AND MUSIC REQUEST PLAN

PHOTO BOOTH PACKAGE

PHOTO BOOTH PROPS

CUSTOM BACKDROP AND LIGHTING

UNLIMITED PHOTOS FOR 3 HOURS

DIGITAL PHOTOGRAPHER

SCRAPBOOK

DIGITAL COPY OF EVENT

UNLIMITED PHOTOS

4X6 OR STRIP STYLE PHOTOS

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