

PALACE STATION[®]

WEDDING COLLECTIONS

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®

REHEARSAL DINNER

\$30 PER GUEST

MINIMUM OF 25 GUESTS

SPACE IS RESERVED ACCORDING TO YOUR ANTICIPATED GUEST COUNT

REHEARSAL TIME IS AN ADDITIONAL \$100 PER HOUR, BASED ON AVAILABILITY

6:00 P.M. DINNER SERVICE

OUR THREE-COURSE DINNER MENU INCLUDES SELECTION OF BREAD & BUTTER, SOUP OR SALAD, VEGETABLE, ENTRÉE, AND DESSERT SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™

SELECTION OF ONE (1) SALAD

PALACE HOUSE SALAD SERVED WITH RANCH AND ITALIAN

STEAKHOUSE CHOPPED SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

ICEBERG WEDGE SALAD WITH BLUE CHEESE, BACON, AND DICED TOMATOES

SELECTION OF ONE (1) STARTER

WARM SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS

MOZZARELLA CHEESE BITES

FRIED RAVIOLI

CAPRESE SKEWER

TERIYAKI BEEF SKEWER

SELECTION OF ONE (1) ENTRÉE

FETTUCCHINE ALFREDO

GRILLED CHICKEN TOPPED WITH MELTED CHEESE AND CILANTRO-CREMA

GRILLED SLICED SIRLOIN STEAK

SELECTION OF TWO (2) ACCOMPANIMENTS

CREAMY MASHED POTATOES

WILD RICE PILAF

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

CHEF'S VEGETABLE MEDLEY

SELECTION OF ONE (1) DESSERT

NEW YORK STYLE CHEESECAKE WITH BERRY SAUCE

SIGNATURE CHOCOLATE CAKE

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WEDDING CEREMONIES

MINIMUM OF 50 GUESTS

SPACE IS RESERVED ACCORDING TO YOUR ANTICIPATED GUEST COUNT

SELECT YOUR WEDDING CEREMONY PACKAGE

	THE PERFECT DAY	FROM THIS MOMENT	A NEW ADVENTURE
DURATION	30-MINUTES	45- MINUTES	1 HOUR
SOUND & MUSIC CONNECTION	INCLUDED	INCLUDED	INCLUDED
GIFT FOR THE HAPPY COUPLE	INCLUDED	INCLUDED	INCLUDED
FLORAL	-	BRIDE BOUQUET GROOMS BOUTONNIERE	BRIDE & MAID OF HONOR BOUQUET GROOMS & BEST MAN BOUTONNIERE
MINISTRY SERVICES	-	-	WEDDING OFFICIANT
ARCH	-	-	INCLUDED
PRICE	\$400	\$600	\$850



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WEDDING RECEPTIONS

MINIMUM OF 50 GUESTS

SPACE IS RESERVED ACCORDING TO YOUR ANTICIPATED GUEST COUNT

RECEPTIONS ARE FOUR HOURS IN DURATION

TO BOOK ADDITIONAL RECEPTION TIME, PLEASE CONTACT THE CATERING OFFICE

SELECT YOUR WEDDING RECEPTION PACKAGE

	CLASSIC	ELEGANCE	TIMELESS
FOOD SERVICE			
HORS D'OEUVRES	VEGETABLE & CHEESE DISPLAY	CHOICE OF THREE (3) MENU ITEMS	CHOICE OF FOUR (4) MENU ITEMS
MEAL SERVICE	2-ENTRÉE BUFFET DINNER	3-ENTRÉE BUFFET DINNER OR DUET PLATED DINNER	3-ENTRÉE BUFFET DINNER OR DUET PLATED DINNER
DESSERT	CHEF'S SWEET TABLE OR THREE-TIER CAKE	CHEF'S SWEET TABLE OR THREE-TIER CAKE	PERSONALIZED THREE-TIER CAKE
BEVERAGE SERVICE			
BAR SERVICE	CASH BAR	1 DRINK TICKET PER GUEST	2 DRINK TICKETS PER GUEST
HOT AND ICED TEA	INCLUDED	INCLUDED	INCLUDED
CHAMPAGNE & SPARKLING CIDER TOAST	HOUSE CHAMPAGNE	HOUSE CHAMPAGNE	SELECT CHAMPAGNE
SOFT DRINKS	-	INCLUDED	INCLUDED
WINE WITH MEAL	-	-	HOUSE RED & WHITE WINE INCLUDED
ENHANCEMENTS			
CHAIRS & LINENS	INCLUDED	INCLUDED	INCLUDED
CENTERPIECES	HOUSE CENTERPIECES	HOUSE CENTERPIECES	CUSTOM FRESH FLORAL CENTERPIECE
DANCE FLOOR AND LIGHTING	DANCE FLOOR ONLY	INCLUDED	INCLUDED
DJ & EMCEE	-	INCLUDED	INCLUDED
PHOTO BOOTH	-	-	INCLUDED
	\$60 PER GUEST	\$75 PER GUEST	\$95 PER GUEST

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WEDDING HORS D' OEUVRES

PROTEIN COLD SELECTIONS

PROSCIUTTO WRAPPED GRILLED ASPARAGUS

PROSCIUTTO WRAPPED MELON

HOT SELECTIONS

SWEDISH MEATBALLS

ITALIAN SAUSAGE STUFFED MUSHROOMS

SESAME CHICKEN SKEWER

CAJUN CHICKEN SKEWER

MINI CHICKEN WELLINGTON

BACON WRAPPED ASPARAGUS

PAN SEARED PORK POT STICKERS

TERIYAKI BEEF SKEWER

BLACKENED RIB EYE KABOB

VEGETARIAN COLD SELECTIONS

BOURSIN CHEESE & ROASTED GARLIC ON A POTATO CRISP

TOMATO & KALAMATA OLIVE BRUSCHETTA

CAPRESE SKEWER

HOT SELECTIONS

VEGETABLE EGG ROLL

ASSORTED MINI QUICHE

SEAFOOD | ADDITIONAL \$1 PER PIECE COLD SELECTIONS

CITRUS CURED SALMON ON CUCUMBER

SHRIMP & AVOCADO CEVICHE

COCKTAIL SHRIMP

SEARED AHI TUNA ON CUCUMBER

HOT SELECTIONS

LOUISIANA CRAB CAKE

COCONUT BATTERED SHRIMP

BACON WRAPPED SEA SCALLOP

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BUFFET MENUS

CELEBRATING TWO

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

SELECTION OF TWO (2) 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 BODA

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 BE MARRIED

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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