CATERING MENU INDEX

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Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
REFRESHMENT BREAKS

BEVERAGES

Regular or Decaf Coffee ........................................................ $32.00 per gallon
Selection of Teas ................................................................. $1.50 per tea bag
Orange Juice or Apple Juice .................................................. $32.00 per gallon
Cranberry, Grapefruit, Tomato or Pineapple Juice .................... $32.00 per gallon
Fruit Punch or Lemonade ..................................................... $30.00 per gallon
Iced Tea ............................................................................... $30.00 per gallon
Bottled Water ....................................................................... $2.50 per bottle
Assorted Soft Drinks ............................................................. $2.50 each
Assorted Snapple or Gatorade ............................................... $3.00 each
Energy Drinks ..................................................................... $4.00 each
Milk .................................................................................... $5.00 per quart
Assorted Naked Juice ........................................................... $5.00 each

Hot Beverages Yield 16 Servings per Gallon and Juices Average 24 Servings per Gallon

FROM THE BAKERY

Blueberry Cream Cheese Cake .................................................. $28.00 per loaf (24 slices)
Apple Cinnamon Coffee Cake ................................................... $28.00 per loaf (24 slices)
Sliced Bagels with Cream Cheese ........................................... $32.00 per dozen
Pecan Sticky Buns ................................................................. $32.00 per dozen
Rice Krispies Treats ............................................................... $22.00 per dozen
Assorted Danish ................................................................... $30.00 per dozen
Assorted Muffins .................................................................. $30.00 per dozen
Petite Croissants .................................................................. $28.00 per dozen
Assorted Cookies .................................................................. $20.00 per dozen
Brownies or Blondies ............................................................. $22.00 per dozen
Assorted Donuts .................................................................. $18.00 per dozen (2 doz minimum)
White and Dark Chocolate Almond Clusters .......................... $38.00 per dozen
Miniature Assorted Petite Fours ............................................ $36.00 per dozen
Chocolate Dipped Strawberries ............................................ $36.00 per dozen

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REFRESHMENT BREAKS

MORE GREAT SPECIALTIES FOR YOUR BREAK

- Assorted Candy Bars: $2.00 each
- Assorted Energy Bars: $2.00 each
- Individual Fruit Yogurt: $2.25 each
- Seasonal Whole Fruit: $2.00 each
- Assorted Novelty Ice Creams: $3.00 each
- Individual Bags of Potato Chips, Pretzels or Popcorn: $2.00 each
- Hot Soft Pretzels with Mustard: $28.00 per dozen
- Assorted Granola Bars: $2.00 each

DRY SNACKS

- Nacho Chips with Salsa Dip: $16.00 per bowl (serves approx. 20)
- Potato Chips with Onion Dip: $16.00 per bowl (serves approx. 20)
- Blue Corn Chips with Salsa Dip: $16.00 per bowl (serves approx. 20)
- Fancy Mixed Nuts: $20.00 per pound
- Salted Peanuts: $10.00 per pound
- Trail Mix: $15.00 per pound

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**REFRESHMENT BREAKS**

**SPECIALTY BREAK PACKAGES**

Specialty breaks are replenished for 30 minutes. Longer specialty breaks are available at $8 per guest per 30 minutes up to a maximum of 90 minutes. *Minimum 20 guests.*

<table>
<thead>
<tr>
<th>Break Package</th>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Health Store</strong></td>
<td>Sliced Fresh Fruit, Assorted Fresh Vegetables with Hummus, Mixed Nuts, Sparkling Water, Herbal Teas</td>
<td>$16.00 Per Guest</td>
</tr>
<tr>
<td><strong>Afternoon Tea</strong></td>
<td>Assorted Finger Sandwiches, Biscotti and Mini Scones, Fruit Preserves, Clotted Cream and Butter, Assorted Herbal Teas and Bottled Water</td>
<td>$16.00 Per Guest</td>
</tr>
<tr>
<td><strong>South of the Border</strong></td>
<td>Tortilla Chips, Nacho Cheese, Guacamole and Salsa Dips, Breaded Jalapeño Poppers, Taquitos, Assorted Mexican Sodas &amp; Ice Tea</td>
<td>$16.00 Per Guest</td>
</tr>
<tr>
<td><strong>The Western</strong></td>
<td>Buffalo Wings, Beer-battered Onion Rings, Assorted Chips and Dips, Celery Sticks with Ranch Dressing, Lemonade</td>
<td>$16.00 Per Guest</td>
</tr>
<tr>
<td><strong>The Italian</strong></td>
<td>House Made Pizzas Three Cheese, Pepperoni or Vegetarian (16 Slices per Pizza), Mozzarella Cheese Sticks, Battered Zucchini Sticks, Breaded Mushrooms, Assorted Italian Sodas, Lemonade &amp; Iced Tea</td>
<td>$18.00 Per Guest</td>
</tr>
</tbody>
</table>

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CONTINENTAL BREAKFAST
Minimum 20 guests

The Gold Continental ........................................... $11.00 Per Guest
Chilled Assorted Juice
Sliced Fresh Fruit
Assorted Danish and Muffins
Regular and Decaf Coffee, Selection of Teas

The Platinum Continental .................................... $14.00 Per Guest
Chilled Assorted Juice
Sliced Fresh Fruit
Sausage and Cheese Buttermilk
Biscuit Sandwich
Assorted Yogurts served with Granola
Assorted Danish and Muffins
Regular and Decaf Coffee, Selection of Teas

The Diamond Continental ................................... $17.00 Per Guest
Chilled Assorted Juice
Sliced Fresh Fruit
Croissant Sandwich- Ham or Bacon, Scrambled
Eggs and Cheese
Assorted Yogurts served with Granola
Assorted Danish and Bagels with Cream Cheese
Regular and Decaf Coffee, Selection of Teas

BREAKFAST ENHANCEMENTS
Add to any continental or buffet breakfast. Minimum 20 guests.

Oatmeal with Maple Syrup, Brown Sugar and Raisins ............... $2.00 Per Guest
Sausage and Cheese Buttermilk Biscuit Sandwich ................... $4.00 Per Guest
Croissant Sandwich – Ham or Bacon, Scrambled Eggs and Cheese .......... $4.00 Per Guest
Quiche Lorraine (Ham, Swiss Cheese and Scallions) ............... $4.00 Per Guest
Lox with Bagels and Cream Cheese ................................ $5.00 Per Guest
Mini Breakfast Burritos ........................................ $4.00 Per Guest
Ham, Bacon or Sausage, Scrambled Eggs and Cheese. Served with Salsa.
CONTINENTAL BREAKFAST

Minimum 20 guests

Meeting Planner Break Package

Begin the day with the Gold Continental Breakfast, including chilled assorted juice, sliced fresh fruit, assorted danish and muffins, coffee, decaf and tea. Mid-afternoon, we will serve an assortment of sodas, coffee, decaf and tea along with your choice of one of the following: assorted cookies, brownies, blondies or rice krispies treats.

The 7-Star Executive Package

Continental Breakfast
Chilled Assorted Juice
Sliced Fresh Fruit
Oatmeal with Maple Syrup, Brown Sugar and Raisins
Assorted Danish and Muffins
Regular and Decaf Coffee, Selection of Teas

Mid-Morning Break
Choice of: Blueberry Cream Cheese or Apple Cinnamon Coffee Cake
Regular and Decaf Coffee
Selection of Teas
Assorted Sodas

Afternoon Break
Assorted Cookies and Brownies
Imported and Domestic Cheese Tray with Crackers
Assorted Sodas
Regular and Decaf Coffee, Selection of Teas

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PLATED BREAKFAST
All breakfasts will include orange juice, assortment of breakfast pastries and regular and decaf coffee and a selection of teas.

The Black Jack ................................. $17.00 Per Guest
Diced Fresh Fruit Cup
Fluffy Scrambled Eggs
Choice of Ham, Bacon or Sausage
Breakfast Potatoes

The Poker ........................................ $17.00 Per Guest
Fluffy Scrambled Eggs
French Toast with Warm Maple Syrup
Choice of Bacon or Sausage

The Pai Gow ..................................... $17.00 Per Guest
Diced Fresh Fruit Cup
Breakfast Sandwich: English Muffin filled with Scrambled Eggs, Cheddar Cheese and Canadian Bacon
Breakfast Potatoes

The Roulette ................................... $17.00 Per Guest
Fresh Diced Fruit Cup
Ultimate Breakfast Burrito: Stuffed with Scrambled Eggs, Monterey Jack and Cheddar Cheese, Ham, Bacon, Sausage and Served with Fresh Salsa
Breakfast Potatoes
BREAKFAST BUFFETS

The Great Basin ................................................................. $22.00 Per Guest
To Start, a Trio of Orange Juice, Apple Juice
and Cranberry Juice
Assorted Danish and Muffins
Sweet Whipped Butter and Preserves
Slices of Seasonal Fruit
Fluffy Scrambled Eggs
French Toast & Maple Syrup
Breakfast Potatoes
Bacon and Sausage
Regular and Decaf Coffee and
a Selection of Teas

The Sierra Nevada .............................................................. $22.00 Per Guest
To Start, a Trio of Orange Juice, Apple Juice
and Cranberry Juice
Slices of Seasonal Fruit
Chile Rellenos
Chorizo and Eggs
O’Brien Potatoes
Ranch Style Beans
Flour Tortillas
Assorted Mexican Breakfast Pastries
Regular and Decaf Coffee and
a Selection of Teas

The Lake Tahoe ................................................................. $28.00 Per Guest
To Start, a Trio of Orange Juice, Apple Juice
and Cranberry Juice
Fluffy Scrambled Eggs
Belgian Waffles
Biscuits & Homemade Country Gravy
Grilled Sausage Links, Crispy Bacon Strips
Breakfast Potatoes
Eggs Benedict
Cheese Blintz
Assorted Danish, Muffins, Bagels and
Cream Cheese
Regular and Decaf Coffee and
a Selection of Teas

CHEF’S CARVING BOARDS .................................................... (Chef Required at $100.00 per Chef)
Roasted New York Strip Loin (approx. 20 servings) ............................... $225.00
Bone-in Ham (approx. 35 servings) .................................................... $185.00
Smoked Roasted Pork Loin (approx. 30 servings) ................................. $225.00
Prime Rib (approx. 30 servings) ...................................................... $300.00
All Garnished with Traditional Condiments

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HARRAH’S LUNCHEONS

COLD PLATED LUNCHEONS

All sandwiches served with deli pickle and choice of compound salad and dessert, regular and decaf coffee and hot or iced tea.
(Available until 3pm)

COMPOUND SALAD (CHOOSE ONE):

Yukon Gold Potato Salad, Homemade Cole Slaw, Tortellini Pasta Salad or Greek Salad

The Wraps ................................................................. $16.00 Per Guest
Spinach Tortilla filled with Turkey, Lettuce, Tomato and Avocado
or Sun-dried Tomato Wrap filled with Chile Lime Chicken, Diced Tomatoes, Shredded Lettuce,
Mild Ortega Chiles, Chipotle, Three Cheeses and Mayonnaise

The Classics ................................................................. $16.00 Per Guest
Tuna or Chicken Salad Served on Sourdough Roll

The Hero ................................................................. $16.00 Per Guest
A Classic Hero Sandwich on French Bread
Includes: Prosciutto, Mortadella, Fresh Mozzarella, Roasted Peppers & Genoa Salami

Deli Croissant ........................................................... $16.00 Per Guest
Sliced Roasted Turkey, Ham and Pastrami, Swiss and Cheddar Cheese, Dijon Mustard and Mayonnaise.

Roast Beef and Cheddar Sandwich ................................ $16.00 Per Guest
Shaved Roast Beef and Cheddar Cheese, Dijon Mustard and Mayonnaise on Toasted Ciabatta Bread

DESSERTS (CHOOSE ONE):

New York Cheesecake
Dark Chocolate Layer Cake
Carrot Cake
HARRAH’S LUNCHEONS

COLD PLATED SALADS

All plated salads served with fruit cup and choice of dessert, regular and decaf coffee and hot or iced tea.
(Available until 3pm)

**Grilled Chicken Caesar Salad** ........................................... $14.00 Per Guest
Crispy Romaine Lettuce with Garlic Croutons, Parmesan Cheese and Caesar Dressing,
topped with Julienne Chicken Breast

**Cobb Salad** ................................................................. $14.00 Per Guest
Diced Chicken Breast, Crisp Smoked Bacon, Fresh Tomatoes, Avocados, Olives, Chopped Eggs
with Crumbled Blue Cheese and a Sherry Vinaigrette

**Teriyaki Chicken Salad** ............................................. $14.00 Per Guest
Marinated Sliced Chicken Breast with Seasonal Field Greens, Crispy Rice Noodles and Sesame Teriyaki Dressing

DESSERTS (CHOOSE ONE):

- New York Cheesecake
- Dark Chocolate Layer Cake
- Carrot Cake

BOX LUNCHES

Minimum 20 guests

All box lunches come with a soft drink, whole piece of fruit, pasta salad, individual bag of chips, pickle and chocolate chip cookie or brownie, utensils and napkins

**The Pyramid Lake** .................................................. $16.00 Per Guest
Freshly Sliced Pastrami, Ham, Cheddar and Swiss Cheese, Shredded Lettuce and Chopped Black and
Green Olives on a Fresh French Roll

**The Truckee River** ....................................................... $16.00 Per Guest
Sliced Turkey Breast, Smoked Bacon, Avocado, Lettuce, Tomato,
Roasted Garlic Mayonnaise on Herb Focaccia

**The Walker River** ....................................................... $16.00 Per Guest
Grilled Chicken Breast, Chopped Bacon, Blend of Shredded Cheese, Lettuce,
Tomatoes and Guacamole in a Sun-dried Tomato Tortilla

**The Boca Lake (V)** .................................................... $16.00 Per Guest
Sun-dried Tomato Basil Tortilla filled with Grilled Portabella Mushrooms, Yellow and Green Summer Squash,
Roasted Red Peppers, Baby Spinach Leaves and a Roasted Garlic Hummus Spread

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HOT PLATED LUNCHEONS

Host may choose up to two single entrée selections per event. Higher-priced entrée will be charged for both entrées. On split menus, the starches and vegetable will be the same for all guests. The soup or salad and dessert selections will be the same for all guests.

Luncheon selection includes choice of soup or salad, dessert, chef’s choice of starch, seasonal vegetables, rolls with butter, regular and decaf coffee and hot or iced tea. *Minimum 25 guests.*

**CHOICE OF SOUP OR SALAD (CHOOSE ONE):**

- Minestrone
- Chicken Tortilla
- French Onion
- New England Clam Chowder
- Baby Spinach Leaves with Bacon Bits, Red Onions and Honey Mustard Dressing
- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Banquet House Salad with Grape Tomatoes, Cucumbers, Sliced Red Onions and Garlic Croutons and House Italian Vinaigrette
- Antipasto Platter with Artisan Charcuterie, Imported Cheese, Olives and Peppers
- Mixed Greens with Poached Pears, Candied Pecans and Sherry Vinaigrette

**ENTRÉE SELECTIONS (CHOOSE ONE):**

- **Vegetable Lasagna (V) ...................................................... $17.00 Per Guest**
  Roasted Vegetable Ragu Layered between Pasta with Ricotta Cheese. Served with Marinara Sauce and Garlic Bread

- **Baked Lasagna ............................................................... $18.00 Per Guest**
  Homemade Lasagna with Bolognese Sauce and Mozzarella Cheese. Served with Garlic Bread

- **Chicken Cordon Bleu ..................................................... $17.00 Per Guest**
  Hand Breaded Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese Served on a Bed of Steamed Spinach and Dijon Cream

- **Chicken Picatta ............................................................ $18.00 Per Guest**
  Breast of Chicken with Sautéed Garlic, Capers, Chopped Parsley and Deglazed with Lemon Juice, White Wine and Butter

- **Chicken Angelo ........................................................... $18.00 Per Guest**
  Sautéed Breast of Chicken topped with Cream Sauce with Artichokes, Sun-dried Tomatoes, Fresh Basil and Julienne Prosciutto Ham

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HOT PLATED LUNCHEONS (CONT.)

**Shrimp Fettuccini Alfredo** .................................................. $19.00 Per Guest
Fettuccini with Jumbo Shrimp in a Parmesan Cream Sauce. Served with Garlic Bread

**Salmon Fillet with Cream Sauce** ........................................... $20.00 Per Guest
Grilled Salmon Fillet with a Lemon-Infused Cream Sauce

**Pork Medallions** ................................................................. $18.00 Per Guest
Pepper Crusted Pork Medallions with a Blackberry Reduction

**Beef Filet** ................................................................. $20.00 Per Guest
Beef Filet Medallions with Port Wine Demi-Glace

**DESSERT (CHOOSE ONE):**
Raspberry Mousse Cake with Mango Coulis
Sour Cream Cheese Cake with Fresh Fruit Compote
Apple Crumb Tart with Cinnamon Caramel Sauce
Chocolate Layer Cake
Chocolate Chunk Pecan Pie with Bourbon Butter Sauce
Key Lime Pie with Fresh Raspberry Sauce
BUFFET DELI

Buffet delis include regular or decaf coffee and hot or iced tea. Buffet prices reflect 1-hour service. Additional hours will be charged at $2.50 per guest per hour. Minimum 25 guests.

The Deli .......................................................... $22.00 Per Guest
Soup du Jour
Deluxe Submarine Sandwiches filled with Deli Meats and Cheeses
Seasonal Garden Greens with Assorted Dressings
Choice of: Potato Salad, Cole Slaw or Pasta Salad

Build Your Own Deli ............................................. $23.00 Per Guest
Soup du Jour
Deli Platters to Include: Turkey, Ham, Roast Beef and Salami, Cheddar, Swiss and Provolone Cheeses
Sliced Fresh Baked Breads
Seasonal Garden Greens with Assorted Dressings
Choice of: Potato Salad, Cole Slaw or Pasta Salad
Grilled Vegetables & Portabella Mushrooms

Assorted Chips
Vegetable Tray with Ranch and Blue Cheese Dip
Assorted Condiments
Choice of: Brownies, Blondies or Cookies
## BUFFET LUNCHEON

Buffet luncheons include regular or decaf coffee and hot or iced tea. Buffet prices reflect 1-hour service. Additional hours will be charged at $2.50 per guest per hour.

*Minimum 25 guests.*

<table>
<thead>
<tr>
<th><strong>The Sierra Madre</strong></th>
<th>$26.00 Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>From Pork Chili Verde to your beloved Cheese Enchiladas, this menu covers all your Mexican favorites</td>
<td></td>
</tr>
<tr>
<td>Pork Chili Verde, Chile Rellenos</td>
<td>Tortilla Chips, Salsa, Guacamole and Sour Cream</td>
</tr>
<tr>
<td>Chicken Fajitas, Cheese Enchiladas</td>
<td>Flour Tortillas</td>
</tr>
<tr>
<td>Pinto Beans, Spanish Rice</td>
<td>Assorted Desserts</td>
</tr>
<tr>
<td>Tossed Green Salad with Assorted Dressings</td>
<td></td>
</tr>
<tr>
<td>Fiesta Bean Salad</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>The Godfather</strong></th>
<th>$26.00 Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enjoy our traditional Italian cuisine</td>
<td></td>
</tr>
<tr>
<td>Baked Meat Lasagna, Chicken Mozzarella</td>
<td>Pesto Green Beans</td>
</tr>
<tr>
<td>Eggplant Parmesan</td>
<td>Fresh Medley of Vegetables</td>
</tr>
<tr>
<td>Wild Mushroom Ravioli with Porcini Cream Sauce</td>
<td>Caesar Salad, Antipasto Platter, Tomatoes with Buffalo Mozzarella</td>
</tr>
<tr>
<td>Spinach and Ricotta Stuffed Manicotti</td>
<td>Garlic Bread</td>
</tr>
<tr>
<td>Roasted Red Potatoes</td>
<td>Assorted Desserts</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Enter the Dragon</strong></th>
<th>$26.00 Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>These Pacific Rim entrees are the best Asia has to offer</td>
<td></td>
</tr>
<tr>
<td>Sweet &amp; Sour Chicken</td>
<td>Steamed Rice</td>
</tr>
<tr>
<td>Chinese Style BBQ, Pork or Vegetarian Fried Rice</td>
<td>Cucumber Salad</td>
</tr>
<tr>
<td>Beef Broccoli</td>
<td>Mandarin Fruit Salad</td>
</tr>
<tr>
<td>Stir Fried Asian Style Vegetables</td>
<td>Asian Green Salad with Coconut Curry Dressing</td>
</tr>
<tr>
<td></td>
<td>Fortune Cookies, Mandarin Cheese Cake</td>
</tr>
</tbody>
</table>

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BUFFET LUNCHEON

Buffet luncheons include regular or decaf coffee and hot or iced tea. Buffet prices reflect 1-hour service. Additional hours will be charged at $2.50 per guest per hour. Minimum 25 guests.

How the West Was Won .................................................. $27.00 Per Guest

Fulfill your western appetite with Harrah’s barbeque selections
Rotisserie Chicken
BBQ. St. Louis Ribs
Mesquite Smoked Tri-Tip
Corn on the Cob
Baked Beans
Coleslaw and Macaroni Salads
Seasonal Garden Greens with Assorted Dressings
Honey Butter Corn Bread Muffins
Strawberry Short Cake, Peach Cobbler

The Grand Hotel ............................................................. $30.00 Per Guest

Enjoy all your favorites with a wide assortment of choices
Soup du Jour
Grilled Petit New York Steaks with Wild Mushrooms and Grilled Onions
Hand Breaded Chicken Cordon Bleu with Alfredo Sauce
Panko Herb Breaded Fillet of Sole with Lemon Dill Sauce
Potato du Jour
Fresh Seasonal Vegetables
Fresh Seasonal Green Salad with Assorted Dressings
Assorted Imported and Domestic Cheese Boards
Fresh Fruit Salad
Homemade Rolls and Butter
Assorted petite fours and Fruit Tarts

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RECEPTION PLATTERS

FRESH CRISP VEGETABLE DISPLAY
*Fresh Raw Vegetables with Buttermilk Ranch Dipping Sauce*

- Small Ensemble (Serves 25) ................................................. $80.00 per display
- Medium Display (Serves 50) .................................................. $150.00 per display
- Large Display (Serves 100) ................................................... $285.00 per display

CONTINENTAL CHEESE DISPLAY
*Imported and Domestic Hard & Soft Cheeses Garnished with Fresh Fruit. Served with Sliced French Bread & Assorted Crackers*

- Small Ensemble (Serves 25) ................................................. $120.00 per display
- Medium Display (Serves 50) .................................................. $220.00 per display
- Large Display (Serves 100) ................................................... $425.00 per display

FRESH SEASONAL FRUIT DISPLAY
*Accompanied by a Yogurt Dipping Sauce*

- Small Ensemble (Serves 25) ................................................. $100.00 per display
- Medium Display (Serves 50) .................................................. $185.00 per display
- Large Display (Serves 100) ................................................... $350.00 per display

ASSORTED MEAT BOARD
*Rolled Deli Meats served with Appropriate Condiments*

- Small Ensemble (Serves 25) ................................................. $130.00 per display
- Medium Display (Serves 50) .................................................. $250.00 per display
- Large Display (Serves 100) ................................................... $475.00 per display

ANTIPASTO DISPLAY
*Imported Italian Cured Hams, Soppressata, Genoa Salami, Prosciutto, Imported Soft and Hard Cheeses, Marinated Artichoke Hearts, Roasted Red Peppers, Green and Black Olives and Pepperoncini. Accompanied with Freshly Sliced Italian Bread*

- Small Ensemble (Serves 25) ................................................. $130.00 per display
- Medium Display (Serves 50) .................................................. $250.00 per display
- Large Display (Serves 100) ................................................... $475.00 per display

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### COLD HORS D’OEUVRES

*Minimum Order 50 Pieces per Item*
*Priced Per 100 Pieces*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$200.00</td>
</tr>
<tr>
<td>Genoa Salami Coronets with Goat Cheese and Olives</td>
<td>$200.00</td>
</tr>
<tr>
<td>Prosciutto Ham &amp; Melon</td>
<td>$250.00</td>
</tr>
<tr>
<td>Crab Salad in a Cucumber Cup</td>
<td>$250.00</td>
</tr>
<tr>
<td>Bocconcini Mozzarella, Roma Tomato, Fresh Basil, EVOO, Bruschetta</td>
<td>$275.00</td>
</tr>
<tr>
<td>Fresh Oysters on the Half Shell</td>
<td>$300.00</td>
</tr>
<tr>
<td>Deluxe Assorted Canapés</td>
<td>$300.00</td>
</tr>
<tr>
<td>California Rolls</td>
<td>$300.00</td>
</tr>
<tr>
<td>Curried Chicken with Fried Pita Chips</td>
<td>$300.00</td>
</tr>
<tr>
<td>Iced Gulf Prawns</td>
<td>$350.00</td>
</tr>
</tbody>
</table>

### HOT HORS D’OEUVRES

*Minimum Order 50 Pieces per Item*
*Priced Per 100 Pieces*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring Egg Rolls</td>
<td>$225.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms Duxelle</td>
<td>$250.00</td>
</tr>
<tr>
<td>Toasted Sesame Chicken Tenders with Honey Mustard</td>
<td>$250.00</td>
</tr>
<tr>
<td>Pork Pot Stickers Served with Oriental Spicy Sauce</td>
<td>$275.00</td>
</tr>
<tr>
<td>Thai Peanut Chicken Satay</td>
<td>$275.00</td>
</tr>
<tr>
<td>Sea Scallops Wrapped in Applewood-smoked Bacon</td>
<td>$300.00</td>
</tr>
<tr>
<td>Mini Beef Wellington</td>
<td>$300.00</td>
</tr>
<tr>
<td>Miniature Crab Cakes served with Sweet Chili Sauce</td>
<td>$325.00</td>
</tr>
<tr>
<td>Bacon-wrapped Shrimp</td>
<td>$325.00</td>
</tr>
<tr>
<td>Brie Cheese en Croute</td>
<td>$350.00</td>
</tr>
</tbody>
</table>
THEMED RECEPTIONS
Minimum 20 guests

BILLS SAMPLER

COLD STATION
Fresh Vegetable Basket with Dips
Assorted Cheese Boards
Assorted Finger Sandwiches
Deviled Eggs
Sliced Fresh Seasonal Fruit

HOT STATION
Buffalo Chicken Wings
Teriyaki Beef Brochettes
Beer Batter Onion Rings
Vegetable Spring Rolls
Italian Style Meatballs

THE RIO GRANDE

COLD STATION
Corn and Flour Tortilla Chips
With Guacamole, Salsa and Hot Cheese Sauce
Bay Shrimp Ceviche

HOT STATION
Grilled Shrimp with Cilantro-lime Aioli
Jalapeno Poppers
Cheese Quesadillas
Steak Empanadas
Mini Chicken Tacos

MAMA MIA

COLD STATION
Mozzarella & Tomato Salad
Antipasto Platter with Marinated Vegetables,
Imported and Domestic Cheese
Imported Olives, Cherry Peppers, Genoa Salami
and Prosciutto
Prosciutto Wrapped Melons

HOT STATION
Mini Assorted Pizzas
Mozzarella Cheese Sticks
Italian Sausage Bites
Portabella Raviolis with Porcini Cream Sauce

EACH THEMED RECEPTION PRICED AT:

One Hour Reception .......................................................... $24.00 Per Guest
Two Hour Reception .......................................................... $27.00 Per Guest

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
RECEPTION STATIONS

Reception stations replenished for 60 minutes. Minimum 25 guests.

Mashed Potato Martini Bar ........................................ $14.00 Per Guest
Mashed Yukon Gold and Sweet Potatoes served in a warm Martini Glass with an assortment of accompaniments

Pasta Station .......................................................... $15.00 Per Guest
Choice of Two Pastas and Two Sauces:
Pasta: Linguine, Fettuccine, Tortellini
Sauces: Alfredo, Bolognese, Marinara, Clam Herb, or Pesto
Served with assorted breads

Ice Cream Station ..................................................... $12.00 Per Guest
Strawberry, Vanilla and Chocolate Ice Cream
Hot Fudge, Caramel and Strawberry Toppings,
M&M’s, Crushed Oreos, Cherries, Nuts and Whipped Cream

Harrah’s Sweet Table ................................................ $15.00 Per Guest
Petite French Pastries
Assortment of Cakes, Pies & Mousse Tortes
Chocolate Dipped Strawberries (Seasonal)
Fresh Brewed Regular and Decaf Coffee with Chocolate Shavings, Whipped Cream, Cinnamon & Sugar Sticks

CARVING STATIONS ................................................... (Chef Required at $100.00 per Chef)
The following items are carved in the dining room by a uniformed Chef
Includes condiments and an assortment of freshly baked miniature rolls
Honey Glazed Ham ..................................................... $185.00
(Approx. 35 Servings)
Roasted Turkey Breast .............................................. $185.00
(Approx. 35 Servings)
Roasted Beef Tenderloin ............................................ $225.00
(Approx. 20 Servings)
Roasted Prime Rib .................................................... $300.00
(Approx. 30 Servings)
PLATED DINNERS

Host may choose up to two single entrée selections per event. Higher-priced entrée will be charged for both entrées. On split menus, the starches and vegetable will be the same for all guests. The soup or salad and dessert selections will be the same for all guests.

Dinner selection includes choice of soup or salad, dessert, chef’s choice of starch, seasonal vegetables, rolls with butter, regular or decaf coffee and hot or iced tea.

*Minimum 25 guests.*

**FIRST COURSE (CHOOSE ONE):**

**Soups**
- Minestrone
- New England Clam Chowder
- Creamy 5-Onion
- Lobster Bisque

**Salads**
- Banquet House Salad – Romaine and Iceberg Lettuce with Grape Tomatoes, Cucumber, String Carrots, Sliced Radishes and Choice of Dressing
- Mixed Greens with Candied Walnuts, Dried Cranberries, Blue Cheese Crumbles and Balsamic Vinaigrette
- Mediterranean – Romaine and Spring Mix with Kalamata Olives, Red Onion, Cucumber, Goat Cheese and Roma Tomatoes with Lemon-thyme Vinaigrette
- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Caprese Tower- Sliced Beef Steak Tomatoes stacked in Layers with Fresh Buffalo Mozzarella, Basil Leaves Red Onions, drizzled with Basil Pesto Oil and Balsamic Syrup
- Fennel, Endive & Arugula Salad with a Citrus-Basil Vinaigrette

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
PLATED DINNERS

ENTRÉES

Vegetable Wellington (V) ................................................................. $28.00 Per Guest
Layers of Roasted Vegetables wrapped in Puff Pastry served with Marinara

Stuffed Portabella Mushroom (V) .................................................. $28.00 Per Guest
Portabella Mushroom filled with Roasted Vegetables and Quinoa topped with
Smoked Cheddar Cheese and a Garlic Cream Sauce

Moroccan Chicken ................................................................. $28.00 Per Guest
Chicken Breast sautéed with Mandarin Oranges, Scallions and Almonds with Dark Raisin Couscous

Parmesan Chicken ................................................................. $28.00 Per Guest
Breast of Chicken Coated with Parmesan Cheese, Smothered in Marinara and Fresh Mozzarella

Chicken Formaggio ............................................................... $30.00 Per Guest
Stuffed Breast of Chicken with Asiago, Mozzarella and Piccorino Cheeses, Topped with a Florentine Sauce

Fillet of Salmon ................................................................. $30.00 Per Guest
Pan Seared Fillet of Salmon with Mango Chutney

Pan-Seared Sea Bass ............................................................... $32.00 Per Guest
Macadamia Nut-crusted, Pan-Seared Sea Bass finished with Passion Fruit Butter

Northwestern Crab-Stuffed Chicken ............................................. $36.00 Per Guest
Chicken Breast stuffed with Dungeness Crabmeat, Bay Shrimp, Mushrooms, Cheese Risotto and Garden Chives with Lemon Butter Sauce

Berkshire Pork Chop .............................................................. $30.00 Per Guest
Pan Gravy with Apple and Orange Zest Compote

Prime Rib of Beef ................................................................. $32.00 Per Guest
12 oz. Slow Roasted Portion of Aged Prime Rib, served with Horseradish and Au Jus

Filet Mignon ................................................................. $36.00 Per Guest
8 oz. Broiled Center Cut Filet Mignon topped with a Summer Truffle Sauce or Béarnaise Sauce or Peppercorn Crusted with a Brandy Peppercorn Cream Sauce

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
PLATED DINNERS

DUETS

**Chicken and Scampi** ........................................... $36.00 Per Guest
Pan Seared Chicken Breast with Fresh Herbs and Sautéed Prawns with Herbed Garlic Butter

**Salmon and Chicken** ........................................... $36.00 Per Guest
Pan Seared 5 oz. Fillet of Salmon with Mango Chutney paired with Broiled 6 oz. Chicken Breast with Roasted Wild Mushrooms

**Filet Mignon and Prawns** ..................................... $38.00 Per Guest
Broiled 6 oz. Filet Mignon with Garlic Mushrooms paired with 3 pc. Jumbo Prawns in a Garlic Wine Butter

**Filet Mignon and Chilean Sea Bass** ....................... $40.00 Per Guest
Broiled 6 oz. Filet Mignon with Garlic Mushrooms and 5 oz. Pan Seared Sea Bass with Lemon Butter

DESSERTS

New York Cheese Cake with Fresh Fruit Compote
Dark Chocolate Cheese Cake with a White Chocolate Swirl and Strawberry Sauce
Espresso Chocolate Mousse with Orange Mascarpone Cream in a Chocolate Coffee Cup
Strawberry Shortcake
Tiramisu with Tuaca Anglaise
Raspberry Sabayon Torte with Mixed Berry Compote

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
DINNER BUFFETS

Dinner buffets include regular and decaf coffee and selection of teas. Buffet prices reflect 1-hour of service. Additional time will be charged at $2.50 per guest per half-hour. Minimum 30 guests.

Harrah’s Delight .......................................................... $35.00 Per Guest
A fantastic array of choices sure to delight any palate.
Prime Rib carved by a member of our Culinary Team
Mushroom Ravioli with Florentine sauce
Choice of: Chicken Piccata or Lemon Curry Grilled Chicken
Choice of: Pork Loin Forestiere or Maple Glazed Salmon
Rice du Jour
Potato du Jour

The Showboat .......................................................... $35.00 Per Guest
A wonderful and delicious selection of all our favorite comfort foods
Roasted Turkey
New York Strip Loin with Roasted Mushrooms and Caramelized Onions
Roasted Pork Loin with Apple Cranberry Sauce
Traditional Dressing
Mashed Potatoes with Turkey Gravy
Fresh Seasonal Vegetables

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
DINNER BUFFETS

Dinner buffets include regular and decaf coffee and selection of teas. Buffet prices reflect 1-hour of service. Additional time will be charged at $2.50 per guest per half-hour. Minimum 30 guests.

Flamingo Buffet

*Bringing the exotic taste of the Islands to you.*

- Kalua Pork
- Pineapple Grilled Tri Tip with Teriyaki Glaze
- Huli Huli Chicken
- Pan Seared Mahi Mahi Glazed with Ginger Soy Sauce
- Hawaiian Purple Sweet Potatoes
- Hawaiian Rolls
- Steamed Rice
- Fresh Seasonal Vegetables
- Coconut Macadamia Slaw
- Tropical Fruit Salad
- Macaroni Salad
- Chef Choice of Tropical Desserts

$37.00 Per Guest

The Roadhouse

*Flavorful and filling, this is grilled cooking at its finest.*

- BBQ Pulled Pork
- Rotisserie Chicken
- Grilled Top Sirloin Steaks with Teriyaki Glaze
- Mango Glazed Salmon Fillets
- BBQ Baked Beans
- Fresh Seasonal Vegetables
- Roasted Red Potatoes
- Fire Roasted Corn on the Cob
- Honey Butter Corn Bread Muffins
- Mixed Greens with Assorted Dressings
- Cole Slaw
- Macaroni Salad
- Peach Cobbler
- Assorted Fruit Pies

$38.00 Per Guest

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
SPECIAL OCCASION AND BIRTHDAY CAKES

CUSTOM CAKES (DOUBLE LAYER)

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Size/Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>8” White or Chocolate Cake</td>
<td></td>
<td>$25.00</td>
</tr>
<tr>
<td>10” White or Chocolate Cake</td>
<td></td>
<td>$40.00</td>
</tr>
<tr>
<td>10” Carrot Cake with Cream Cheese Icing</td>
<td></td>
<td>$40.00</td>
</tr>
<tr>
<td>1/4 Sheet (Serves 25 People)</td>
<td></td>
<td>$75.00</td>
</tr>
<tr>
<td>1/2 Sheet (Serves 40 People)</td>
<td></td>
<td>$100.00</td>
</tr>
<tr>
<td>Full Sheet (Serves 80 People)</td>
<td></td>
<td>$200.00</td>
</tr>
</tbody>
</table>

For Custom Cakes: Choice of White or Chocolate, with White or Chocolate Whipped or Buttercream Frosting.

One filling complimentary, additional fillings $5.00 each:
Raspberry, Strawberries (seasonal), Custard, Lemon, Pineapple, Mandarin Oranges.

48-hour notice required. Please let coordinator know of any special colors/design/wording requests.

WEDDING CAKES

<table>
<thead>
<tr>
<th>Tier</th>
<th>Size</th>
<th>Serves</th>
<th>Price Regular</th>
<th>Price Fondant</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Tier</td>
<td>10 x 6</td>
<td>30</td>
<td>$120.00</td>
<td>$180.00</td>
</tr>
<tr>
<td>Two Tier</td>
<td>12 x 8</td>
<td>40</td>
<td>$160.00</td>
<td>$240.00</td>
</tr>
<tr>
<td>Three Tier</td>
<td>10 x 8 x 6</td>
<td>50</td>
<td>$200.00</td>
<td>$300.00</td>
</tr>
<tr>
<td>Three Tier</td>
<td>12 x 10 x 6</td>
<td>75</td>
<td>$300.00</td>
<td>$450.00</td>
</tr>
<tr>
<td>Three Tier</td>
<td>14 x 10 x 8</td>
<td>100</td>
<td>$400.00</td>
<td>$600.00</td>
</tr>
</tbody>
</table>

Cake Flavors: White, Chocolate, Carrot, Lemon

Cake Fillings: Butter Cream, Whipped Cream, Pineapple, Chocolate Ganache, Strawberry, Raspberry, Lemon

Outer Icing: Butter Cream or Fondant (additional cost)

Cake Setup: Pillars (7”), Stacked or Individual Tiers

Cake Topper: Butter Cream Flowers or Provided by Couple

48-hour notice required. Please discuss any special requests, colors/designs, etc. with your coordinator and the bakery.

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
ALCOHOLIC BEVERAGE ARRANGEMENTS

HOURLY COCKTAIL PACKAGE
Cocktails, Domestic and Imported Beer, House Wine, Non-Alcoholic Beer, Soft Drinks and Still or Sparkling Water. Prices subject to 7.725% tax and 18% service charge.

<table>
<thead>
<tr>
<th></th>
<th>Call Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$16.00 per person</td>
<td>$18.00 per person</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$28.00 per person</td>
<td>$30.00 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$38.00 per person</td>
<td>$40.00 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$48.00 per person</td>
<td>$50.00 per person</td>
</tr>
</tbody>
</table>

CONSUMPTION BASIS
Hosted drinks on consumption basis do not include tax or service charge, which will be added

- Premium Brand Cocktails: $6.00 per drink
- Call Brand Cocktails: $5.00 per drink
- Wine: $5.00 per drink
- Imported Beer: $5.00 per drink
- Domestic or Non-Alcoholic Beer: $4.00 per drink
- Soft Drinks: $1.50 per drink
- Still or Sparkling Water: $1.50 per drink

CASH BAR
Cash bar drinks include tax and service charge.

- Premium Brand Cocktails: $7.50 per drink
- Call Brand Cocktails: $6.50 per drink
- Wine: $5.50 per drink
- Imported Beer: $5.50 per drink
- Domestic or Non-Alcoholic Beer: $4.50 per drink
- Soft Drinks: $2.00 per drink
- Still or Sparkling Water: $2.00 per drink

BAR TICKETS
Hosts may purchase bar tickets at $5.50 per ticket, plus tax and service charge, good for all premium, or call brand cocktails, wine, imported or domestic beer and still or sparkling water.

SPECIAL REQUESTS

- Keg (Domestic) Coors/Coors Light: $275.00
- Keg (Micro Brew) Blue Moon: $350.00
- Pony Keg Coors Light: $150.00
- Champagne Punch: $40.00 PER GALLON

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
ALCOHOLIC BEVERAGE ARRANGEMENTS

All bars are stocked with Coors, Coors Light, Heineken, Sierra Nevada, Corona and O'Douls.

House Wines — Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road Merlot, Canyon Road White Zinfandel and Ecco Domani Pinot Grigio, in addition to the liquors listed below:

<table>
<thead>
<tr>
<th>Call Drinks</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Absolut</td>
</tr>
<tr>
<td>Gin</td>
<td>Tanqueray</td>
</tr>
<tr>
<td>Rum</td>
<td>Mt. Gay Reserve</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jack Daniels</td>
</tr>
<tr>
<td>Tequila</td>
<td>Cuervo</td>
</tr>
<tr>
<td>Scotch</td>
<td>Chives</td>
</tr>
<tr>
<td>Whisky</td>
<td>V.O.</td>
</tr>
</tbody>
</table>

BAR LABOR CHARGES

One bar and one bartender are assigned per 100 in attendance.

The charge is $150.00 per bartender unless the minimums listed below are reached, at which time the charge will be waived.

Prices are subject to change without notice.

BAR MINIMUMS

For 50 guests or less there will be a $150.00 minimum in bar revenues, per bar, for the first hour and $30.00 in revenue for each additional half-hour.

For 51 guests or more there will be a minimum of $200.00 in bar revenues, per bar, for the first hour and $40.00 in revenue for each additional half-hour.

All bar requests will be a one-hour minimum.

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
WINE LIST

HOUSE WINE SELECTIONS
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Canyon Road Merlot

PREMIUM WINE SELECTIONS
Bonterra Sauvignon Blanc
Kendell Jackson Chardonnay
Kendell Jackson Cabernet Sauvignon
J Lohr Merlot
Mirassou Pinot Noir

TOP SHELF WINE SELECTIONS
Groth Sauvignon Blanc
Sonoma Cutrer Chardonnay
BV Rutherford Cabernet Sauvignon
Sterling Merlot

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
CATERING POLICIES AND INFORMATION

GUARANTEES:
Harrah’s must be notified of the exact number of persons attending the function at least seventy-two (72) hours prior to the function. Attendance for Monday/Tuesday activities must be received by the preceding Thursday morning. This minimum number of guests will be considered a guarantee for which Harrah’s will charge even if fewer guests attend. If the customer does not provide a final guarantee, the “expected attendance” figure last provided by the customer will be the guarantee. A reasonable increase in the guaranteed attendance will be accepted up to 24 hours before the function. However, Harrah’s will not be obligated to serve more than five (5%) percent over the guarantee. For last minute increases over the guarantee, Harrah’s may not be able to serve the same entrée as selected for the guaranteed group.

PROVISION OF FOOD AND BEVERAGE:
Harrah’s as a licensee is responsible for the administration of sales and service of alcoholic beverages in accordance with the Alcoholic Beverage Control Regulations. No beverages of any kind will be permitted to be brought into Harrah’s by the customer or by the customer’s guests or invitees from the outside. The sale of alcoholic beverages is prohibited to any minor actually or apparently under the age of twenty-one years. Additionally, all food for your function is to be provided by Harrah’s only.

MENU SELECTION:
Your menu selections and beverage requirements are to be finalized and forwarded to the Catering Department no later than four weeks prior to the actual function date. Otherwise, selected items cannot be guaranteed.

FUNCTION SPACE:
Harrah’s reserves the right to adjust the room assignment based on actual numbers. All rooms must be vacated promptly on schedule per the Banquet Event Order. If for any reason the space reserved hereunder is not available for the function, Harrah’s may substitute other space at Harrah’s, or at least comparable in quality hereto, and customer agrees to accept such a substitution.

DECORATIONS:
All displays and/or decorations proposed by the customer shall be subject to the prior written approval of Harrah’s. The customer shall be responsible for compliance with all rules and regulations with respect to such decorations, including but not limited to, the local fire code. Customer shall make all necessary submissions of samples and materials to the local fire department and shall be responsible for receiving all necessary approvals. Based on the type of decorations, it may be necessary to apply to the Reno Fire Department for a Special Event Permit. Harrah’s will process this application and charge the current rate to your bill. Harrah’s will not permit the affixing of anything to the wall, floor or ceiling in rooms with nails, staples, tape or any other substance unless prior written approval of Harrah’s is given. Please note that Mylar balloons will require special approval. In the event the customer engages any person or entity maintains General Comprehensive Liability Insurance of not less than $3,000,000 per occurrence and in the aggregate and Worker’s Compensation Insurance at statutory amounts. Such certificate shall name Harrah’s as additional insured with respect to the function.
CUSTOMER PROPERTY:
Harrah’s cannot and does not assume responsibility for the damage to, or loss of, any merchandise or articles left in Harrah’s hotel prior to, during, or following an event. If valuable items must be left in any banquet area, we recommend that the group provide appropriate security. The customer must pay for any such security.

SECURITY:
Harrah’s may, at its discretion or at the customer’s request, require security to be provided. In such event, Harrah’s exclusively shall provide, at customer’s expense, such security personnel as are deemed necessary. Security guards will be invoiced at the rate specified and will be indicated on the Program of Events.

CANCELLATION:
If a function is cancelled within 10 working days, but not prior to forty-eight (48) hours of the function, the customer agrees to reimburse Harrah’s fifty (50%) percent of the function value, plus the expenses listed on the Banquet Event Order Form on the block listed as set-up requirements. If cancellations is within forty-eight (48) hours of the function, the customer agrees to reimburse Harrah’s one hundred (100%) percent of the function value plus the set-up requirements. For purpose of this paragraph, function value is the price per person multiplied by the guaranteed number plus applicable taxes, service labor and other charges. (Function cancelled more than ten (10) calendar days prior will be subject to payment of expenses.)

TAXES/FEES:
All food and beverage served by Harrah’s is subject to 18% service charge, as well as 7.725% state sales tax (food and beverage).

SERVICE CHARGES, BARTENDERS AND OTHER LABOR:
Service charges for groups of less than twenty-five guests unless otherwise noted, and charges for bartenders, cashiers and other labor shall be specified on the Banquet Event Order.

PRICE INCREASE:
All prices are subject to change. Costs can be confirmed no more than three (3) months prior to the function, providing all details are finalized before new prices are in effect.

AUDIO/VISUAL
Audio/visual equipment is available through our in-house supplier. Rates will be quoted upon request.

CONDUCT OF FUNCTION:
The customer undertakes to conduct the function in an orderly manner, in full compliance with applicable laws, regulations and Harrah’s rules. Customer will assume full responsibility for the conduct of all persons in attendance and for any property damage or personal injury during any time such premises are provided to customer or customer’s agents, guest, invitees, employees or independent contractors, and customer will defend and hereby indemnifies and holds Harrah’s harmless form against any claims, liabilities or costs (including reasonable attorney’s fee) in connection with or arising out of the function which are caused or contributed to by the negligence or other wrongful acts or omissions of customers or its agents, guests, invitees, employees or independent contractors. Liability for damages to the premises will be charges to the representative making the arrangements at actual repair or replacement cost.

Menu subject to change. Prices subject to 18% service charge and 7.725% sales tax.
EXCUSED NON-PERFORMANCE:
The performance of the function is contingent upon the availability of Harrah’s to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (Federal State Municipal) regulations, requisitions, restrictions upon travel, transportation, foods, beverages, or supplies: and other causes whether enumerated herein or not, beyond the control of Harrah’s which would prevent or interfere with performance hereunder. In the event of the foregoing, any non-performance is excused and Harrah’s may terminate any agreement without liability.

USE OF HARRAH’S RESORT NAME AND LOGO:
Use of Harrah’s name or logo in advertising or in any publications is prohibited without prior written approval of the Public Relations Department of Harrah’s.

SPECIAL SERVICES:
Upon request, our Catering Department will be happy to design for you special menus to meet your food specifications as well as budgetary requirements. Special arrangements can also be made to enhance your function with items such as floral centerpieces, entertainment and theme props. Our staff will be happy to coordinate the installation and charges for phone lines. Please inquire about those services.