

SPECIAL EVENTS



WE TAKE CARE OF YOUR SPECIAL DAY

702-856-5360

Eastside Cannery
CASINO-HOTEL



SPECIAL EVENTS

WELCOME

PACKAGES

CONTINENTAL BREAKFAST

BUFFET BREAKFAST

BOX LUNCHES

LUNCH BUFFETS

HOT LUNCHEONS

DELUXE ALL DAY PACKAGE

PLATTERS

HORS D'OEUVRE

DINNER BUFFETS

PLATED DINNERS

CARVING STATIONS

BEVERAGES

RECOMMENDED VENDORS

INFORMATION & POLICIES

We Look Forward to Hosting Your Special Event
Call Now to Start Planning with one of our Sales Professionals

702-856-5360

SPECIAL
EVENTS



SPECIAL EVENT PACKAGES

Eastside Cannery
CASINO-HOTEL

THE EASTSIDE CANNERY SPECIAL EVENT ADVANTAGE

*We are honored that you've chosen us to assist with this incredibly special event.
We look forward to providing you and your guests with a fun, personalized, memorable experience.*

SERVICE

SUPERIOR FOOD & BEVERAGE SERVICE

AMPLE COMPLIMENTARY PARKING

24-HOUR DINING AVAILABLE

FREE WIFI INTERNET ACCESS IN HOTEL ROOMS

ALL AGES ACCESS TO BANQUET AREA

SPECIAL EVENT PACKAGES INCLUDE:

WHITE, BLACK OR IVORY LINENS

HOUSE CENTERPIECES ON EACH GUEST TABLE
(UPON REQUEST)

PERSONALIZED CHEF MENU TASTING
(PLATED DINNERS ONLY)

DEDICATED BANQUET CAPTAIN

PROFESSIONAL FOOD SERVICE

SPECIAL
EVENTS



CONTINENTAL BREAKFAST

Eastside Cannery
CASINO • HOTEL

CANNERY CLASSIC

\$15 PER GUEST

BREAKFAST

ASSORTED BREAKFAST BAKERIES

Mini Danish, Muffins, & Croissants

BEVERAGES

CHILLED JUICES

Choice of two: Orange, Apple or Cranberry

FRESHLY BREWED COFFEE, DECAF AND ASSORTED TEAS

ACCOMPANIMENTS

BUTTER AND FRUIT PRESERVES

CANNERY NUTS AND BOLTS

\$19 PER GUEST

BREAKFAST

FRUIT PLATTER

Sliced seasonal fresh fruits

FRUIT YOGURTS

Assorted individual yogurts and granola

COLD CEREALS

Assorted cereals with milk

MINIATURE BAGELS

With cream cheese

CROISSANTS

With assorted fruit preserves

BEVERAGES

CHILLED JUICES

Choice of two: Orange, Apple or Cranberry

FRESHLY BREWED COFFEE, DECAF AND ASSORTED TEAS

All prices are subject to 18% service charge & Nevada state sales tax on food and beverage.

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish 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.*

CONTINENTAL BREAKFAST

Eastside Cannery
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SPECIAL
EVENTS

CANNERY GRAVEL

\$20 PER GUEST

BREAKFAST

FRUIT PLATTER

Sliced seasonal fresh fruits

SAUSAGE & EGG CROISSANT

CINNAMON SWIRL COFFEE CAKE

BEVERAGES

CHILLED JUICES

Choice of two: Orange, Apple or Cranberry

FRESHLY BREWED COFFEE, DECAF AND ASSORTED TEAS

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CONINENTAL BREAKFAST

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SPECIAL
EVENTS



BUFFET BREAKFAST

Eastside Cannery
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SPECIAL EVENTS

❧ CANNERY BUFFET ONE ❧

\$21 PER GUEST

BREAKFAST

FRUIT PLATTER

Sliced seasonal fresh fruits

GRANOLA

with 2% milk

SCRAMBLED EGGS

APPLEWOOD BACON STRIPS

COUNTRY SAUSAGE LINKS

BREAKFAST POTATOES

ASSORTED BREAKFAST BAKERIES

Fresh Baked Muffins, Buttery Croissants and Scones

BEVERAGES

CHILLED JUICES

Choice of two: Orange, Apple or Cranberry

FRESHLY BREWED COFFEE, DECAF AND ASSORTED TEAS

❧ CANNERY BUFFET TWO ❧

\$26 PER GUEST

BREAKFAST

FRUIT PLATTER

Sliced Seasonal Fresh Fruits

SCRAMBLED EGGS

APPLEWOOD BACON STRIPS

CHICKEN FRIED STEAK

and Sausage Gravy

BUTTERMILK PANCAKES

With Whipped Butter and Maple Syrup

BREAKFAST POTATOES

BUTTERMILK BISCUITS & CORNBREAD MUFFINS

BEVERAGES

CHILLED JUICES

Choice of two: Orange, Apple or Cranberry

FRESHLY BREWED COFFEE, DECAF AND ASSORTED TEAS

ACCOMPANIMENTS

BUTTER AND FRUIT PRESERVES



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BUFFET BREAKFAST

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BOX LUNCHES

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DELI BOX

\$16 PER GUEST

ENTRÉE

SANDWICH

Choice of: Turkey, Ham, Roast Beef, Pastrami, or Corned Beef Sub Sandwiches

CHEESE

Choice of: Swiss, American, Provolone, Cheddar, or Smoked Gouda Cheese

LETTUCE, SLICED TOMATO AND SLICED RED ONIONS

SIDES

WHOLE FRUIT

PICKLE

BAG OF CHIPS

DESSERT

Choice of: Chocolate Chip, Oatmeal, Sugar, or Peanut Butter Cookies

ACCOMPANIMENTS

MAYO & MUSTARD

BEVERAGE

Choice of: Juice, Soda, or Bottled Water

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BOX LUNCHES

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SPECIAL EVENTS



❧ HAWAIIAN BENTO BOX ❧

\$19 PER GUEST

ENTRÉE

ENTRÉE ONE

Choice of: Chicken Katsu, Teriyaki Chicken, Mochiko Chicken

ENTRÉE TWO

Choice of: Hawaiian BBQ Beef or Burger Patty

ENTRÉE THREE

Choice of: Teriyaki Grilled Spam or Hot Dog

ADD GRILLED SALMON OR SHRIMP TEMPURA

\$5 PER GUEST

SIDE

STEAMED WHITE RICE

ACCOMPANIMENT

PICKLED GINGER

BEVERAGE

Choice of: Juice, Soda, or Bottled Water

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BOX LUNCHES

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LUNCH BUFFETS

Eastside Cannery
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CANNERY WRAPS

\$25 PER GUEST

SALADS

GARDEN GREEN SALAD BAR

with Assorted Dressings

RED BLISS POTATO SALAD

CREAMY COLE SLAW

FRESH FRUIT SALAD

ENTRÉES

SANDWICH WRAPS

Chicken Caesar, Turkey, Roast Beef and Honey Glazed Ham

SIDES

ASSORTED BAGS OF CHIPS

DESSERTS

ASSORTED COOKIES

PECAN SQUARES

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

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LUNCH BUFFETS

Eastside Cannery
CASINO • HOTEL

CANNERY DELI

\$28 PER GUEST

SALAD

SALAD BAR

Iceberg and Romaine Lettuces with Assorted Salad Dressings & Croutons

RED BLISS POTATO SALAD

CREAMY COLE SLAW

ALBACORE TUNA SALAD

ENTRÉES

DELI MEATS

Sliced Roast Beef, Honey Glazed Ham, Genoa Salami, Roast Turkey Breast

CHEESES

Sliced Swiss and Cheddar Cheeses

ACCOMPANIMENTS

Lettuce, Tomato, Red Onion and Pickle Spears

SIDES

BREADS

Basket of Assorted Fresh Breads and Rolls with Appropriate Condiments

ASSORTED BAGS OF CHIPS

DESSERTS

CARROT CAKE

with Cream Cheese Frosting

BROWNIES

Chocolate Fudge with Nuts

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

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LUNCH BUFFETS

Eastside Cannery
CASINO • HOTEL



SPECIAL EVENTS

🌿 BALLPARK OR

ALL AMERICAN BUFFET 🌿

\$29 PER GUEST & \$16 PER CHILD (AGES 5 TO 10)

SNACKS

PRETZELS & PEANUTS

HOT NACHOS

with Cheese with Jalapeños

ENTRÉES

GRILLED BURGER BAR

*American, Provolone and Swiss Cheese
Lettuce, Tomato, Onions, and Pickles*

STEAMED HOT DOGS & BUNS

*Diced Onions, Sauerkraut, Relish,
Mustard, Ketchup & Mayonnaise*

SIDES

ASSORTED BAGS OF CHIPS

DESSERTS

ASSORTED COOKIES

BROWNIES

Chocolate Fudge with Nuts

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LUNCH BUFFETS

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SPECIAL
EVENTS



SERVED HOT LUNCHEON

Eastside Cannery
CASINO • HOTEL

SERVED HOT LUNCHEON

*All Served Lunches are served with a Salad;
Dessert, Rolls and Butter;
Freshly Brewed Coffee, Decaf and Iced Tea*

TURKEY MEDALLIONS \$22 PER GUEST

*Twin Breaded Breast Medallions with Cranberry Salsa
Roasted Potatoes and Chef's Fresh Vegetable*

CHICKEN PARMESAN \$26 PER GUEST

*Breaded Chicken Breast, Marinara Sauce,
Melted Mozzarella & Parmesan Cheese, Pasta & Fresh Vegetables*

ROASTED PORK LOIN \$26 PER GUEST

*Oven Roasted and Sliced, Rosemary & Garlic Pan Sauce,
Mashed Potatoes & Fresh Vegetables*

CHICKEN MARSALA \$28 PER GUEST

*Grilled Chicken Breast, Marsala Wine & Mushroom Demi Glaze
Chef's Choice Starch and Fresh Vegetables*

FRESH SALMON \$30 PER GUEST

*Pan Seared, Citrus Herb Beurre Blanc
Mashed Potatoes & Fresh Vegetables*

SIRLOIN STEAK \$30 PER GUEST

*Grilled Choice Sirloin, Red Wine Demi Glaze
Garlic Mashed Potatoes & Fresh Vegetables*

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DELUXE ALL DAY CONFERENCE PACKAGE

Eastside Cannery
CASINO • HOTEL

DELUXE ALL DAY CONFERENCE PACKAGE

\$45 PER GUEST + TAX AND GRATUITY

Weekdays Monday - Thursday • Minimum Service of 50 people • Epic and Verve Classroom or Theatre Style

EASTSIDE STARTER

PASTRIES

Assorted Mini Danish, Muffins and Croissants

FRUIT TRAY

BEVERAGES

Assorted Juices, Coffee, Hot Tea and Decaffeinated Coffee

EASTSIDE REFRESHER

SNACKS

Assorted Granola Bars

BEVERAGES

Coffee Refresh with Assorted Sodas and Bottled Water

EASTSIDE LUNCH

MIXED GREEN SALAD

with assorted Dressings

POTATO SALAD

ASSORTED DELI MEATS

Sliced Roast Beef, Honey Glazed Ham, Genoa Salami, and Roasted Turkey Breast

CHEESE

Swiss and Cheddar Cheese

ACCOMPANIMENTS

*Lettuce, Tomato, Red Onion and Pickle Spears
Assorted Fresh Bread and Rolls
Appropriate Condiments*

BEVERAGES

Coffee Refresh, Iced Tea, Assorted Sodas and Bottled Water

EASTSIDE PM BREAK

SNACKS

Assorted Cookies and Brownies

Potato Chips and Pretzels

BEVERAGES

Coffee Refresh, Iced Tea, Assorted Sodas and Bottled Water

EQUIPMENT

PROJECTOR

SCREEN

WHITE BOARDS WITH MARKERS

A/V TABLE WITH POWER STRIP

(NO AUDIO INCLUDED)



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PLATTERS

Eastside Cannery
CASINO·HOTEL

PLATTER SELECTIONS

~Each platter requires a minimum guarantee of 25 guests~

A \$100 labor and preparation charge will be applied to all Reception functions for events under 25 guests.

SMALL SERVES 25-35 | MEDIUM SERVES 36-45 | LARGE SERVES 46-75

DELI MEATS

Honey Roast Ham, Roast Beef, Salami, Turkey Breast,
Swiss Cheese, Provolone Cheese, American Cheese Assorted Rolls

Condiments include Mustard and Mayonnaise

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$225

GOURMET CHEESE

Cheddar, Mozzarella, Swiss Cubes, Provolone
and Monterey Pepper Jack

Served with Assorted Crackers

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$225

VEGETABLE CRUDITÉS

Celery Sticks, Carrot Sticks, Broccoli Florets, Cauliflower Florets

Assorted Peppers, Olives, Cherry Tomatoes and Sliced Cucumbers

(Substitutions Due to Seasonal Availability)

SMALL PLATTER	\$75
MEDIUM PLATTER	\$125
LARGE PLATTER	\$175

FRESH FRUIT

Honeydew, Cantaloupe, Pineapple, Strawberries, Grapes and
Watermelon

(Substitutions Due to Seasonal Availability)

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$200

CAPRESE PLATTER

Fresh Mozzarella Cheese, Roma Tomatoes, Chiffonade Basil

Balsamic Reduction

SMALL PLATTER	\$85
MEDIUM PLATTER	\$150
LARGE PLATTER	\$225

FRUIT TREE

SMALL	\$150
LARGE	\$250

SUSHI BOAT

(150 pieces)

PRICING UPON REQUEST

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HORS D'OEUVRES

Eastside Cannery
CASINO·HOTEL

❧ **HORS D'OEUVERS** ❧

STUFFED DATES

with Boursin Cheese, Red Pimento and Chive on French Bread

SALAMI CORNET

on Mini Baguette OR with Cream Cheese & Pimento on French Bread

SALMON MOUSSE

with Olive and Crostini

BRIE

with Bacon and Cream Cheese, Apricot on Multi Grain Bread

CORNED BEEF ROLL

with Cream Cheese and Pimento on French Bread

TURKEY CLUB ROULADE

with Bacon & Cheddar on Pumpernickel Round

SOUTHWEST CHICKEN WRAP

in Spinach Tortilla Wrap

TOMATOES AND MOZZARELLA

with Sundried Tomatoes and Mozzarella

SMOKED SALMON

with Capers on Multi Grain Baguette

PEPPERED BEEF

with Boursin on Polenta

HUMMUS

with Kalamata Olive in Mini Bouchee

SHRIMP

and Pesto Mousse OR with Mango and Cream Cheese

\$48 FOR A DOZEN WITH A MINIMUM OF 8 DOZENS

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HORS D'OEUVRES

Eastside Cannery
CASINO·HOTEL

SPECIAL
EVENTS



DINNER BUFFETS

Eastside Cannery
CASINO·HOTEL



SPECIAL EVENTS

❧ SOUTHERN STYLE ❧

SALADS

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, or Thousand Island*

ENTRÉES

SIRLOIN WITH MUSHROOM SAUCE

OVEN ROASTED CHICKEN

SIDES

**CHOICE OF MASHED POTATOES AND GRAVY
OR GARLIC & HERB ROASTED RED BLISS POTATOES**

MACARONI & CHEESE

CHEF'S SELECTION OF VEGETABLE

DESSERTS

CARROT CAKE

CHOCOLATE LAYERED CAKE

ACCOMPANIMENTS

FRESH ROLLS AND BUTTER

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$36 PER GUEST & \$18 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

Eastside Cannery
CASINO·HOTEL

🌀 **EASTSIDE FIESTA** 🌀

SALAD

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island*

ENTRÉES

Choice of Three Entrées

CHILE RELLENOS

CHICKEN OR BEEF FAJITAS

CHICKEN OR CHEESE ENCHILADAS

CHICKEN MOLE

CARNITAS *(Shredded Pork)*

CAMARONES AL MOJO DE AJO *(The Mojo Garlic Shrimp*)*

\$3 EXTRA PER GUEST

SIDES

CHOICE OF RICE, GARLIC-CILANTRO RICE OR SPANISH RICE

REFRIED BEANS

ACCOMPANIMENTS

HOT FLOUR TORTILLAS

TRI-COLORED TORTILLA CHIPS

PICO DE GALLO

GREEN SALSA

RED SALSA

DESSERT

SLICED FRESH FRUIT PLATTER

BEVERAGES

CHOICE OF PUNCH BOWLS OF AGUAS FRESCAS *(Fresh Water Punch)*
OR FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$36 PER GUEST & \$18 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

Eastside Cannery
CASINO·HOTEL

🌿 HAWAIIAN BUFFET 🌿

SALADS

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, or Thousand Island*

HAWAIIAN STYLE MAC SALAD

ENTRÉES

SPICY GRILLED HIBACHI CHICKEN

KALUA PORK

BEEF LUAU

TERIYAKI SALMON

SIDES

STIR FRIED NOODLES

AHI POKE

\$4 EXTRA PER GUEST

ACCOMPANIMENT

STEAMED WHITE RICE

DESSERTS

PINEAPPLE CAKE

COCONUT CAKE

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$38 PER GUEST & \$18 PER CHILD (AGES 5 TO 10)

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BARBECUE BUFFET

SALADS

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, or Thousand Island*

COLESLAW

ENTRÉES

SLICED BARBEQUE BEEF BRISKET

PULLED PORK

BARBECUE CHICKEN

SIDES

BAKED BEANS

**CHOICE OF MASHED POTATOES & GRAVY
OR GARLIC HERB ROASTED RED BLISS POTATOES**

MACARONI & CHEESE

CORN ON THE COB

ACCOMPANIMENT

CORNBREAD

DESSERTS

CHEF'S SELECTION OF ASSORTED CAKES AND PIES

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$38 PER GUEST & \$19 PER CHILD (AGES 5 TO 10)

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SPECIAL EVENTS

ASIAN STYLE

SALAD

ORIENTAL SALAD

Mixed Greens, Mandarin Oranges, Almonds, Crispy Won Ton Strips, Oriental Dressing, Sliced Cucumbers, Cherry Tomatoes and Croutons

ENTRÉES

STIR FRIED NOODLES

with Chicken, BBQ Pork and Chinese Vegetables

WOK FRIED BEEF

with Mushrooms, Broccoli and Ginger Garlic Sauce

TERIYAKI SALMON

Fresh Salmon with Teriyaki Glaze and Scallions

SIDES

VEGETABLE SPRING ROLLS

Hot Mustard and Sweet Chili Sauces

PORK POT STICKERS

ACCOMPANIMENTS

VEGETABLE FRIED RICE

STEAMED WHITE RICE

DESSERTS

FORTUNE COOKIES & ALMOND COOKIES

CRÈME BRULEE TARTS & FRUIT TARTS

BEVERAGES

HOT TEA, COFFEE, DECAF, ICED TEA AND WATER

\$40 PER GUEST & \$20 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

Eastside Cannery
CASINO·HOTEL

EASTSIDE BUFFET

SALADS

MIXED GREENS

*with Sliced Cucumbers, Cherry Tomatoes and Croutons
Choice of Dressings: Ranch, Italian, Bleu Cheese, French, or Thousand Island*

SEAFOOD SALAD

MARINATED VEGETABLE SALAD

RED POTATO SALAD

ENTRÉES

MAPLE PECAN CRUSTED CHICKEN BREAST

FRESH BAKED SALMON, CITRUS HERB BEURRE BLANC

**CHOICE OF GRILLED SIRLOIN STEAK WITH MUSHROOM SAUCE
OR BRAISED SHORT RIBS**

SIDES

ROASTED RED POTATOES WITH ROSEMARY

GRILLED VEGETABLES

ACCOMPANIMENTS

ASSORTED DINNER ROLLS AND BUTTER

DESSERTS

**CHOICE OF CHOCOLATE FOUNTAIN
OR STRAWBERRY CHEESECAKE & CHOCOLATE MARBLE CHEESECAKE**

FRESH FRUIT SALAD

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$49 PER GUEST & \$24 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

Eastside Cannery
CASINO • HOTEL

🌿 **THE GAMBLER** 🌿

SALADS

BABY SPINACH & ARUGULA SALAD

with Sliced Cucumbers, Cherry Tomatoes and Croutons

Choice of Dressings: Ranch, Italian, Bleu Cheese, French, Thousand Island, or Raspberry Vinaigrette

APPLE WALNUT CHICKEN SALAD

SHRIMP & CRAB PASTA SALAD

ENTRÉES

**CHOICE OF CHICKEN FLORENTINE
OR CHICKEN MARSALA**

FRESH SALMON

with Roasted Red Pepper and Basil Cream

RIB-EYE STEAKS

with Mushroom Demi Glaze and Crispy Onions

SIDES

GRILLED VEGETABLES

Asparagus, Eggplant, Red Onions and Roma Tomatoes

BAKED POTATO BAR

Sour Cream, Bacon Bits, Shredded Cheddar Cheese, Whipped Butter and Scallions

ACCOMPANIMENTS

ASSORTED DINNER ROLLS WITH BUTTER

DESSERTS

WHITE CHOCOLATE CHEESECAKE

STRAWBERRY CHEESECAKE

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

\$58 PER GUEST & \$29 PER CHILD (AGES 5 TO 10)

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DINNER BUFFETS

Eastside Cannery
CASINO • HOTEL

MIX & MINGLE BUFFET

CHEESE & CRACKER PLATTER

VEGETABLE CRUDITÉS PLATTER

with Ranch Dressing

SLICED SEASONAL FRESH FRUIT PLATTER

TERIYAKI CHICKEN SATAY

ITALIAN SAUSAGE & PEPPERS

with French Rolls and Parmesan Cheese

FRIED BREADED SHRIMP

with Cocktail Sauce and Lemons

TRUFFLE MAC & CHEESE

CHOCOLATE FOUNTAIN

\$34 PER GUEST & \$17 PER CHILD (AGES 5 TO 10)

CAPRESE PLATTER

PETITE BEEF WELLINGTONS

with Red Wine Demi Glaze

\$40 PER GUEST

BEVERAGES

FRESHLY BREWED COFFEE, DECAF AND ICED TEA

All prices are subject to 18% service charge & Nevada state sales tax on food and beverage.

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DINNER BUFFETS

Eastside Cannery
CASINO·HOTEL

SPECIAL
EVENTS



PLATED DINNERS

Eastside Cannery
CASINO·HOTEL

PLATED DINNERS

All Dinners are served with a Dinner Salad (Choice of two Dressings)
Dinner Rolls, Dessert and Coffee, Water and Iced Tea Service

POULTRY SELECTION

CHICKEN BRUSCHETTA \$34 PER GUEST
Charbroiled Chicken Breast Topped with Tomato and Basil
Chef's Choice Starch and Fresh Vegetables

CHICKEN MARSALA \$36 PER GUEST
Chicken Breast Sautéed, Marsala Wine & Mushroom Demi Glaze
Chef's Choice Starch and Fresh Vegetables

SEAFOOD SELECTION

SALMON FILET \$38 PER GUEST
Grilled Fresh Salmon with Smoked Red Pepper Cream Sauce
Chef's Choice Starch and Fresh Vegetables

HALIBUT \$46 PER GUEST
Crusted with Fresh Herbs and Garlic, Baked to a Flaky Finish
Chef's Choice Starch and Fresh Vegetables

STUFFED SHRIMP \$44 PER GUEST
Jumbo Shrimp Stuffed with Crabmeat, Creamy Saffron Sauce
Chef's Choice Starch and Fresh Vegetables

SEA BASS \$52 PER GUEST
Pan Seared, Citrus Herb Beurre Blanc
Chef's Choice Starch and Fresh Vegetables

BEEF SELECTION

TWIN CHOICE SIRLOIN STEAK \$38 PER GUEST
Marinated Sirloin Steak with Mushroom Onion Demi Glaze
Chef's Choice Starch and Fresh Vegetables

NEW YORK STEAK \$42 PER GUEST
Charbroiled New York Steak
Chef's Choice Starch and Fresh Vegetables

RIB-EYE STEAK \$42 PER GUEST
Seared Rib-eye with Demi Glaze, Mushrooms and Onions
Chef's Choice Starch and Fresh Vegetables

FILET MIGNON \$44 PER GUEST
Broiled Filet with Burgundy Reduction
Chef's Choice Starch and Fresh Vegetables

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PLATED DINNERS

EASTSIDE CANNERY COMBOS

Gluten Free, Vegetarian and Vegan choices are available upon request

LAND & SEA \$40 PER GUEST
*Chicken Marsala and Fresh Salmon, Marsala Wine and Mushroom Sauce,
 Citrus Herb Beurre Blanc, Mashed Potatoes and Sautéed Vegetables*

TURF & TURF \$42 PER GUEST
*Chicken Bruschetta and Sirloin Steak, Pesto Cream Sauce and Bruschetta Topping,
 Red Wine Demi Glaze, Mashed Potatoes and Sautéed Vegetables*

SURF & TURF \$46 PER GUEST
*Seared Salmon and Sirloin Steak, Citrus Herb Beurre Blanc,
 Red Wine Demi Glaze, Mashed Potatoes and Sautéed Vegetables*

EASTSIDE CANNERY COMBO \$52 PER GUEST
*Filet and Shrimp, Petite Filet Mignon with Truffle Demi Glaze,
 Jumbo Shrimp Scampi with Herb Butter Sauce, Garlic Roasted Mashed Potatoes and Sautéed Vegetables*

DESSERT CHOICES

PIES

Apple, Cherry, Blueberry

CAKES

Carrot, Chocolate Layered Cake, Pineapple Cake, Coconut Cake

CHEESECAKES

Strawberry, Chocolate Marble, White Chocolate

CHOCOLATE FOUNTAIN

*Strawberries, Pineapples, Marshmallows, Marble Pound Cake,
 Rainbow Sprinkles & Chopped Nuts*

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SPECIAL
EVENTS



CARVING STATIONS

Eastside Cannery
CASINO·HOTEL

CARVING STATIONS

Carver required at \$150

- SALMON FLORENTINE EN CROUTE** **SERVES 14 | \$150**
With Lobster Sauce
- ROAST TURKEY BREAST** **SERVES 35-40 | \$200**
Miniature Rolls, Cranberry Relish and Assorted Condiments
- ASIAN STYLE PORK LOIN** **SERVES 35 | \$225**
Steamed Buns and Condiments
- ROAST PRIME RIB OF BEEF** **SERVES 25 | \$350**
Fresh Horseradish, Au Jus and Assorted Rolls
- LECHON** *Mang Tomas Sauce* **SERVES 40-45 | \$350**
- TENDERLOIN OF BEEF** **SERVES 25 | \$385**
Crusted in Black Peppercorns, Miniature Rolls and Cabernet Demi Glaze
- STEAMSHIP ROUND OF BEEF** **SERVES 150 | \$600**
Assorted Rolls and Condiments

ACTION STATIONS

Chef Attendant required at \$150

PASTA STATION

- PENNE & TORTELLINI** **\$.9 PER GUEST**
Sautéed to Order in Alfredo, Marinara or Pesto Sauces
Freshly Baked Parmesan Garlic Breadsticks

SEAFOOD STATION

- SHRIMP COCKTAIL ON ICE.** **\$10 PER GUEST**
- SHRIMP & CRAB COCKTAIL STATION** **\$12 PER GUEST**
- CRAB CLAW COCKTAIL STATION.** **\$14 PER GUEST**
- ICE CARVING** **\$350 INCLUDES SETUP**

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SPECIAL EVENTS

ADDITIONAL DESSERTS

VARIETY OF COOKIES
\$20 PER BAKERS DOZEN

BROWNIES
\$20 PER BAKERS DOZEN

ASSORTED BREAKFAST PASTRIES
\$25 PER BAKERS DOZEN

CHOCOLATE FOUNTAIN
\$250 LARGE CHOCOLATE FOUNTAIN

*Strawberries, Pineapples, Marshmallows, Marble Pound Cake,
Rainbow Sprinkles & Chopped Nuts*

ADD FRESH BAKED COOKIES
\$2 PER GUEST
Oatmeal, Chocolate Chip, Sugar & Peanut Butter

SHEET CAKES
(Bavarian Cream Filling or Fruit Fillings extra charge)

¼ SHEET CAKE	\$50
<i>serves 25 guests</i>	
½ SHEET CAKE	\$80
<i>serves 25 to 50 guests</i>	
FULL SHEET CAKE	\$140
<i>serves 50 to 100 guests</i>	

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ADDITIONAL DESSERTS

Eastside Cannery
CASINO-HOTEL



SPECIAL
EVENTS

BEVERAGES

Eastside Cannery
CASINO·HOTEL

SPECIAL EVENTS

BEVERAGES

ASSORTED SODAS (<i>Pepsi® Products</i>)	\$.15 PER SODA
IF MORE THAN 200 GUESTS	\$.125 PER SODA
BOTTLED WATER	\$1 PER BOTTLE
SPARKLING CIDER	\$10 PER BOTTLE
HOUSE CHAMPAGNE	\$25 PER BOTTLE
HOUSE WINE	\$25 PER BOTTLE
BEER KEGS	\$375 - \$475 PER KEG
DRINK TICKET	\$.6 - \$.8 PER TICKET
	CALL/PREMIUM OR 2 NON-ALCOHOLIC BEVERAGES

CHAMPAGNE & PUNCH FOUNTAIN

(5-gallon minimum on all fountains)

CHAMPAGNE	\$25 PER BOTTLE
CHAMPAGNE PUNCH FOUNTAIN	\$25 PER GALLON
NON-ALCOHOLIC FRUIT PUNCH	\$12 PER GALLON

BANQUET CASH BAR PRICES

WATER OR SODA		WINE	
WATER	\$3.00	HOUSE WINE	\$6.00
SODA	\$3.00	PREMIUM WINE	\$8.00
JUICE	\$4.00		
BEER		MIXED DRINKS	
DOMESTIC BEER	\$5.00	MIXED DRINK	\$6.50
IMPORTED BEER	\$6.50	CALL DRINK	\$7.50
		PREMIUM DRINK	\$8.50

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LIQUOR PACKAGES

BEER & WINE PACKAGE

\$8 PER HOUR PER GUEST, MINIMUM OF 2 HOURS

**SODA
WATER
DOMESTIC BEER
HOUSE WINE**

\$10 PER HOUR PER GUEST, MINIMUM OF 2 HOURS

**SODA
WATER
DOMESTIC & IMPORTED BEER
PREMIUM WINE**

Can Substitute Keg for Beer

CALL PACKAGE

\$12 PER HOUR, PER GUEST MINIMUM OF 2 HOURS

**SKY® VODKA
JACK DANIEL'S® WHISKEY
JOHNNY WALKER™ RED SCOTCH
BACARDI® LIGHT RUM
SAUZA® BLUE SILVER TEQUILA
BEEFEATER® GIN
WINE
*Cabernet Sauvignon, Merlot,
White Zinfandel and Chardonnay*
BEER
*Coors® Light, Bud Light® and Budweiser®
Imports: Heineken®, Modelo® and Corona®***

HOUSE PACKAGE LIQUORS

\$10 PER HOUR, PER GUEST MINIMUM OF 2 HOURS

**HOUSE VODKA
HOUSE RUM
HOUSE TEQUILA
HOUSE WHISKEY
HOUSE SCOTCH
HOUSE GIN
WINE
Cabernet Sauvignon, Merlot, White Zinfandel and Chardonnay
BEER
*Coors® Light, Bud Light® and Budweiser®***

PREMIUM PACKAGE

\$15 PER HOUR, PER GUEST MINIMUM OF 2 HOURS

**KETEL ONE® AND GREY GOOSE® VODKA
JIM BEAM® BOURBON
CHIVAS® REGAL SCOTCH
BACARDI® LIGHT RUM
PATRON® SILVER TEQUILA
BOMBAY SAPPHIRE® GIN
CROWN ROYAL® CANADIAN BLENDED WHISKEY
HENNESSEY® COGNAC
WINE
Cabernet Sauvignon, Merlot, White Zinfandel and Chardonnay
BEER
*Coors® Light, Bud Light® and Budweiser®
Imports: Heineken®, Modelo® and Corona®***

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RECOMMENDED VENDORS

Eastside Cannery
CASINO·HOTEL

RECOMMENDED VENDORS

The Eastside Cannery Banquet Department proudly recommends the following vendors due to their unparalleled professionalism, outstanding commitment to service, award winning talents and consistent work history in the Las Vegas Area

BAKERIES

CAKE DESIGNS

(702) 251-7001 | www.cakedesignslv.com

CHEF FLEMMING'S BAKE SHOP

(702) 566-6500 | flemming@flemmingsbakeshop.com

FREED'S BAKERY

(702) 456-7762 | freedsbakery.com

MASTERPIECE CAKE STUDIO

(702) 463-0450 | Masterpiececakestudio.com

DJs

BRUNO PRODUCTIONS

(702)878-4845 | www.weddingdjsflasvegas.com

BEST OF THE BEST DJ'S INC.

(702) 497-1399 | www.bestofthebestdjs.com

DJ ALEX (ENGLISH/SPANISH)

(702) 690-1083 | DJALX702@gmail.com

DREAM ENTERTAINMENT

(702) 616-1555 | www.dreamlv.com

WEDDING OFFICIATES

THE MOBILE MINISTER ROLAND AUGUST

(702) 743-7021 | rolandaugust50@gmail.com

BONNIE SANCHEZ

(702) 328-3329 | weddingsbybonnie.com

EVENT DECORATIONS/FLORISTS

FLOWERFIELDS

(702) 795-8228

PARTY CONCEPTS

(702) 845-5144 | partyconceptslv@gmail.com

SPRINGTIME FLORAL

(702) 938-1088 | www.springtimefloral.com

BYANCA'S EVENT/DECOR

(702) 871-3507

ORGANIZADORA Y COORDINADORA DE EVENTOS

Patty Diaz (702) 580-6995

**PHOTOGRAPHERS/PHOTO BOOTHS/
VIDEOGRAPHY**

ANA VILLALPANDO

(702)540-7717 | www.anastudios.com

DREAM ENTERTAINMENT

(702) 616-1555 | www.dreamlv.com

SMASHBOOTH

(702) 430-6062 | www.smashbooth.net

HAIR STYLIST

TAYLOR STOWE

(702) 300-3155 | taybabbii@gmail.com

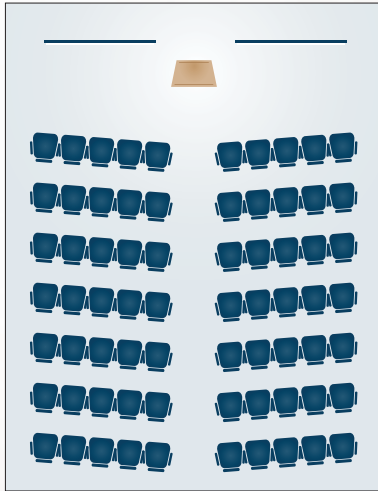
SPECIAL
EVENTS



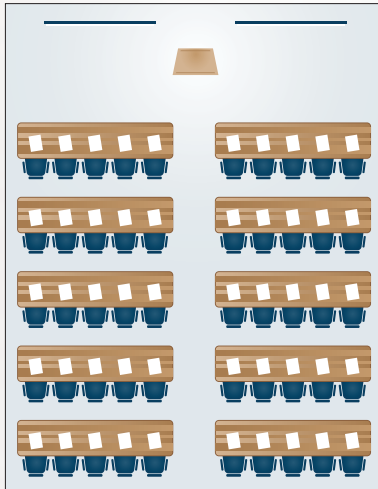
INFORMATION & POLICIES

Eastside Cannery
CASINO·HOTEL

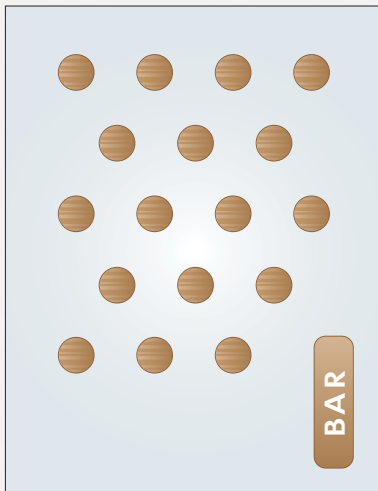
THEATER SEATING



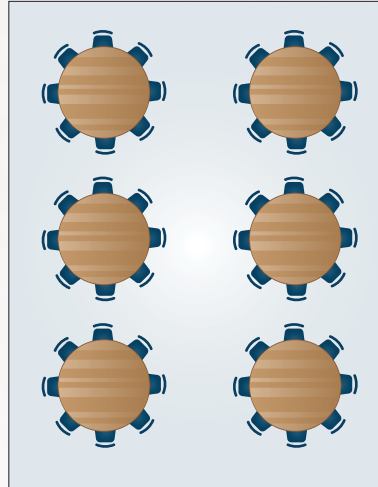
CLASSROOM SEATING



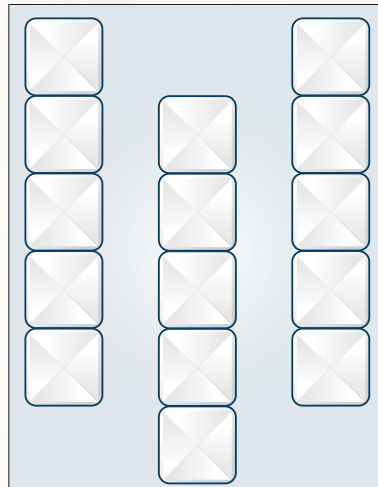
RECEPTION



DINING



TRADE SHOW



❧ INFORMATION & POLICIES ❧

FOOD & BEVERAGE

Menu prices are subject to change. Prices will be confirmed in writing upon receipt of deposit for event. With the exception of wedding cakes, unless prior approved by management, all food & beverage must be supplied by The Eastside Cannery Food and Beverage Department. All food, beverage is subject to 18% gratuity and Nevada state sales tax. We proudly serve alcoholic beverages responsibly. Guests must be 21 years of age or older in order to possess or consume alcoholic beverages. It is unlawful to serve alcohol to a visibly intoxicated patron or to allow a visibly intoxicated patron to be on the Casino floor. If a guest provides alcoholic beverages to a minor or to a visibly intoxicated patron, both guests will be escorted from the property. We reserve the right to refuse service to anyone.

GUARANTEE

At the time of booking, a \$500 non-refundable deposit must be made, along with a completed banquet contract. An estimated guest count must be provided at the time of booking. A final guaranteed guest count must be provided a minimum of two (2) weeks prior to the scheduled event. If the actual guest count falls below the guaranteed guest count, the client will be charged for the guaranteed guest count. If the actual guest count goes above the guaranteed guest count, the client will be charged full price for the additional guests and we reserve the right to make menu adjustments in order to accommodate the extra guests. Only the designated function host or his/her appointees may make changes to a function. Meeting suites are assigned by The Eastside Cannery based upon the guaranteed minimum guest count provided by the client. Room rental fees may be applicable. We reserve the right to assign another room for a function in the event that the final guaranteed count becomes inappropriate for group size.

MENUS

Unless prior approved by management, menu selections and specific details of your function must be finalized thirty (30) days prior to your function.

AUDIO VISUAL EQUIPMENT

Our Audio Visual department is committed to helping you make your event a success and is capable of providing all of your audio/ visual needs. We are proud to provide state-of-the-art meeting, presentation and function services and have a very flexible power grid structure in our facilities. Fees will be charged for equipment rental, technical support, set up and strike labor and tax. If you need assistance with your own audio/visual equipment, technical services fees will be charged on a per hour basis. We reserve the right to apply a power surcharge for any function that is deemed to require a greater than normal power service.

OUTSIDE VENDORS

We reserve the right to approve all outside vendors and sound levels of bands or DJs.

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SPECIAL EVENTS



CLOSE TO IT ALL.

Located just 20 minutes east of the famous Las Vegas strip and McCarran Airport, Eastside Cannery Casino & Hotel sits on the south end on the Boulder Strip. Lake Mead and historic Hoover Dam are a 45 minutes drive.

Eastside Cannery CASINO • HOTEL

5255 Boulder Highway • Las Vegas, NV 89122
WWW.EASTSIDECANNERY.COM

702-856-5360

LOCATION

Eastside Cannery
CASINO • HOTEL