

Wedding Menu

## Plated Options

(Minimum of 30 people)

## Select one Appetizer or Salad For one of each please add $\mathbf{\$ 5 . 0 0}$ per person

## Appetizers

Shrimp Cocktail - Wasabi Cocktail Sauce and Asian Slaw
Crab Cake - Corn Ragout and Chive Aioli
Coconut Shrimp - Orange Marmalade
Tempura Mushrooms - Stuffed with Boursin Cheese and served with Horseradish Dipping Sauce
Tomato Bruchetta -Fresh Mozzarella, Basil and a Balsamic Glaze
Grilled Portobello Mushroom -Creamy Polenta, Parmesano-Reggiano and Roasted Red Peppers

## Salads

Spinach Salad - Baby Spinach Salad, Applewood Smoked Bacon, Chopped Egg and Honey Mustard Dressing

Caesar Salad
Mixed Field Green Salad - Sundried Cherries, Bleu Cheese, Toasted Almonds and Balsamic Vinaigrette

Chopped Ranch Salad - Romaine, Baby Tomatoes, Croutons, Cucumbers and Ranch Dressing

Fresh Seasonal Fruit with Yogurt Dressing
Iceberg Wedge Salad - Applewood Smoked Bacon, Baby Tomatoes, Cucumbers and Bleu Cheese Dressing

Caprese Salad - Tomato, Mozzarella, Basil with a Balsamic Glaze

## Entrees

(Maximum of 2 selections-higher price will prevail on multiple selections)

## Chicken Oscar ~ \$29.93

Chicken Breast topped with Crab, Asparagus and
Hollandaise Sauce Served with Herb Rice Pilaf
Seared Salmon ~ \$31.50
Seared Fresh Salmon Filet Served with Whole Grain Mustard Potato Puree, Haricot Verts, Lemon Caper Beurré Blanc

## Roasted Prime Rib ~ \$34.99

Slow Roasted Prime Rib of Beef Served with a Twice Baked Potato, Sautéed Mushrooms and Spinach, Au Jus and Horseradish

Steak \& Chicken Duet Entrée ~ \$39.99

8 oz Top Sirloin accompanied by a Chicken Breast topped with a Wild Mushroom Demi
Served with Roasted Baby Potatoes and Roasted Asparagus
Braised Beef Short Ribs ~ \$ 43.70
Braised Beef Short Ribs Served with Rustic Garlic Mashed Potatoes and Fire Roasted Asparagus

Filet Mignon ~ \$44.99
8 oz Tender Filet Mignon Grilled to Perfection Served with Loaded Mashed Potatoes, Roasted Asparagus and a Cabernet Reduction

All plated meals include:<br>Fresh Rolls and Butter<br>Coffee, Tea, and Water<br>House Champagne Toast*

*Other Champagne available for the toast-please ask for pricing

# Buffet Options 

(Minimum 50 people)

## Pricing

Pricing is based on the number of entrees you select. All buffets come with choice of 3 salads,
1 starch, chef's choice vegetable and fresh rolls \& butter.

2 Entrée Selections - \$32.50 per person
3 Entrée Selections - \$34.95 per person
4 Entrée Selections - \$39.99 per person

## Salads

Select Three
Mixed Field Greens Salad- Mixed Field Greens, Dried Cranberries, Toasted Almonds, Bleu Cheese Crumbles with Balsamic Vinaigrette

Caprese Salad - Vine Ripened Tomatoes, Buffalo Mozzarella, Basil Pesto, Balsamic Glaze
Caesar Salad - Crisp Romaine Hearts, Parmesan Cheese, Croutons, Garlic Caesar Dressing
Fresh Seasonal Fruit Salad - Assorted Seasonal Fruits and Berries with a Wild Flower Honey Yogurt Dressing

Penne Pasta Salad - Penne Pasta, Sun-dried Tomato Pesto, Toasted Pine Nuts, Parmesan Reggiano Cheese

Greek Salad - Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Artichoke Hearts, Feta Cheese with a Red Wine Vinaigrette Dressing

Red Potato Salad - Red Potatoes, Whole Grain Mustard, Mayonnaise, Celery and Onions
Marinated Mushroom Salad - Balsamic Marinated Mushrooms, Red Onions, Red Peppers and Fresh Herbs

Spinach Salad - Baby Spinach, Applewood Smoked Bacon, Chopped Egg, Red Onion with Honey Mustard Dressing

Asian Vegetable Salad - Bamboo Shoots, Napa Cabbage, Baby Corn, Carrots, Bell Peppers, Red Onions, Snow Peas, Shitake Mushrooms with Sesame Ginger Dressing

## Entrees

(You may make up to 4 selections, based on the pricing you have chosen)
Fish
Herb Crusted Salmon - Fresh Salmon with a Citrus Beurre Blanc
Filet of Sole - Fresh Sole with a Lemon Cream Sauce
Pecan Crusted Halibut - Fresh Halibut Crusted with Pecans in an Orange Butter Sauce
Blackened Mahi-Mahi - Fresh Mahi-Mahi in a Pineapple Salsa
Beef
Roasted Top Sirloin or Glazed Hawaiian Tri Tip
New York Strip add $\$ 3.00$ per person
Choice of Sauces - Select One
Port Wine Demi
Béarnaise
Peppercorn
Roasted Shallot Demi
Whole Grain Mustard Demi
Rosemary Au Jus
Thyme Infused Wine Reduction
Chicken
Baked Skinless and Boneless Chicken Breast
Choice of Sauces - Select One
Wild Mushroom Demi
Piccata - Lemon with Capers
Teriyaki
Honey Dijon
Pesto Cream
Oscar - Crab, Asparagus and Hollandaise - Add $\$ 3.00$ per person
Cordon Bleu - Filled with Ham and Swiss with a Cream Sauce - Add $\$ 2.00$ per person

## Pork

Boneless Pork Chop
Choice of Sauces - Select One
Plum
Bourbon
Rosemary Demi
Apple Cider Gastrique with Apple Chutney
Salsa Verde

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## Entrees

(Continued)

Pasta<br>Striped Ravioli - Sun-dried Tomato and Cheese Raviolis with a Sun-dried Tomato Cream Sauce<br>Penne Pesto - Penne Pasta with a Fresh Pesto Sauce and Parmesan Reggiano Cheese

# Starches 

## Select One

Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Vegetable Rice Pilaf
Horseradish Potato Purée
Saffron Rice
Mashed Potatoes and Gravy
Cous Cous with Dried Fruits and Pistachios
Roasted Red Potatoes
Au Gratin Potatoes

## Carving Station

(Extra per Person)
Baked Ham with a Honey Mustard Sauce~ \$7.50
Prime Rib of Beef with Au Jus and Horseradish~ \$10.00
Filet Mignon with a Red Wine Demi-Glace ~ \$11.25

> All buffets include:
> Chef's Choice Fresh Vegetable, Fresh Rolls and Butter
> Coffee, Tea, and Water
> House Champagne Toast*
*Other Champagne available for the toast-please ask for pricing

# Make it a weekend getaway for all your friends and family. 

(These items are only available if you host your reception at Boomtown)

Come stay, play and dine with us for your Simply Perfect Weekend:
Let our Wedding Specialist help you plan the perfect rehearsal dinner and day after wedding breakfast or brunch.

## Rehearsal Dinners

(Minimum of 20 people)

Pizza Party ~ \$18.50 per person<br>Cheese Pizza, Pepperoni Pizza, Veggie Pizza, Caesar Salad, Assorted Sodas and Bottled Water

## Cook Out ~ \$19.99 per person

Cheeseburgers, Chicken Fingers, Hot Dogs
Potato Salad, Macaroni Salad, Mixed Green Salad with Balsamic Vinaigrette, Assorted Sodas and Bottled Water

## BBQ ~ \$22.50 per person

BBQ Chicken, Assorted Grilled Sausages, BBQ Pork Ribs, Potato Salad, Cole Slaw, Mixed Greens with Ranch Dressing, Fresh Rolls and Butter, Assorted Sodas and Bottled Water

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# Breakfast \& Brunch Buffets 

(Minimum of 30 People)

## Sierra Breakfast~ \$16.00

Scrambled Eggs, Western Scrambled Eggs-eggs, onions, bell peppers \& cheddar cheese Applewood Smoked Bacon, Maple Link Sausage Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries

Orange Juice, Coffee, Hot Tea and Water

## Grande Breakfast ~\$21.00

Fresh Seasonal Fruit and Berry Salad
Waffles with Maple Syrup, Cinnamon Orange French Toast with Maple Syrup Scrambled Eggs, Western Scrambled Eggs-eggs, onions, bell peppers \& cheddar cheese Applewood Smoked Bacon, Maple Link Sausage Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries

Assorted Juices, Coffee, Hot Tea and Water

## Brunch Delight~ \$29.99

Omelets and Fresh Eggs Made To Order Cinnamon Orange French Toast with Maple Syrup Scrambled Eggs, Applewood Smoked Bacon, Maple Link Sausage Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries Assorted Yogurts with Granola, Bagels and Cream Cheese Caesar Salad, Artichoke Pasta Salad, Caprese Salad Herb Crusted Salmon with Hollandaise Sauce Sliced Top Sirloin with a Red Wine Demi-Glace Assorted Juices, Coffee, Hot Tea and Water

## Suggested Station Additions

(Pricing is per person)
Omelets Made to Order with all the fixings ..... $\$ 7.50$
Smoothie Bar - Fresh Fruit, Berries, Yogurt, Protein Powder and Fruit Juices ..... $\$ 7.50$
Crepes with Assorted Savory and Fruit Fillings ..... $\$ 7.50$
Breakfast Burritos - Eggs, Bacon, Sausage, Ham, Salsa, Guacamole \& Sour Cream ..... $\$ 7.50$

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## Hors d' oeuvres

Display<br>(Priced Per Dozen: Minimum Order - 2 Dozen per Selection)

Buffalo Chicken Wings with Bleu Cheese Dip ..... \$21.25
Swedish Meatballs ..... $\$ 21.25$
Pork \& Vegetable Eggrolls with Hot Mustard Dipping Sauce ..... $\$ 27.50$
Pork Pot Stickers with Soy Dipping Sauce ..... $\$ 27.50$
Chicken Quesadillas ..... $\$ 30.00$
Shrimp Cocktail with Lemons ..... $\$ 52.50$
Passed(Priced Per Piece: Minimum Order - 30 Pieces per Selection)
Spanakopita-Filo with feta cheese and spinach ..... $\$ 2.50$
Mini Quiche ..... $\$ 2.50$
Salami Coronets-Sundried Tomato Cream Cheese and Olives ..... $\$ 2.50$
Tomato Mozzarella Skewer with a Balsamic Reduction ..... $\$ 2.50$
Beef Satay with Sweet Chili Glaze ..... $\$ 2.50$
Chicken Satay with Peanut Sauce ..... $\$ 2.50$
Cajun Stuffed Mushroom Caps with Sausage and Peppers ..... $\$ 2.50$
Tomato Bruschetta ..... $\$ 2.50$
Deviled Eggs ..... $\$ 2.50$
Roasted Veggie Pinwheel-Red Pepper, Onion, Spinach, Cream Cheese ..... $\$ 2.50$
Crab Cakes with Citrus Aioli ..... $\$ 2.50$
Coconut Shrimp ..... $\$ 2.50$
Smoked Salmon Canapé with Chives ..... $\$ 2.50$
Seared Ahi Tuna Won-Tons with Wasabi Cream Soy Glaze ..... $\$ 2.50$
California Roll with Soy Sauce ..... $\$ 2.50$
Crab and Corn Fritter with Chipotle Mayonnaise ..... $\$ 2.50$

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# Displays <br> Vegetable Crudités <br> Selection of Fresh Garden Vegetables served with Onion Dip and Ranch Dressing <br> Small (serves approx. 25 people) ~ \$87.50 <br> Large (serves approx. 100 people) $\sim \$ 315.50$ 

## Deli Meat and Cheese

Roast Beef, Ham, Turkey, Salami and Assorted Cheeses served with Mayonnaise, Dijon Mustard, Pickles, Lettuce, Tomatoes, Onions and Fresh Rolls and Breads.

Small (serves approx. 25 people) ~\$187.50
Large (serves approx. 100 people) ~ $\$ 562.50$

## Seasonal Fresh Fruit

Fresh Seasonal Fruits and Berries served with a Wild Honey Yogurt Dipping Sauce
Small (serves approx. 25 people) ~ \$162.50
Large (serves approx. 50 people) $\sim \$ 475.00$

## Cheese and Cracker

Assorted Domestic and International Cheeses served with a display of breads and crackers. Small (serves approx. 25 people) ~ \$125.00

Large (serves approx. 100 people) $\sim \$ 450.00$

## Antipasto

Dry Cured Salami, Prosciutto, Cappicola, Assorted Marinated Olives, Roasted Red Peppers, Parmesan Reggiano, Mozzarella, Crostinis, Pepperocinis, Cherry Peppers, and Marinated Grilled Vegetables.
Small (serves approx. 25 people) ~ \$156.25
Large (serves approx. 100 people) $\sim \$ 525.00$

## Snacks

Snack Mix ~ $\$ 15.00$ per Pound (serves approximately 10 people)
Mixed Nuts $\sim \$ 25.00$ per Pound (serves approximately 10 people)
Chips \& Dip $\sim \$ 30.00$ per Order (serves approximately 30 people)

## Appetizer Carving Station

(Served with Rolls and Condiments - serves approx. 30 people)
Sugar Cured Ham ~\$175.00
Roast Turkey ~ \$187.50
Top Sirloin ~ \$193.75
Prime Rib ~ \$312.50
Filet Mignon $\sim \$ 406.25$

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## SPECIALTY CAKE INFORMATION

Wedding Cakes: Wedding cakes start at $\$ 5.00$ per serving. There will be additional charges for fondant, fresh flowers and customized choices.

| Cake Size: | Number of Servings: |
| :--- | :---: |
| $8+6$ | 35 |
| $10+6$ | 45 |
| $10+8$ | 53 |
| $12+8$ | 65 |
| $10+8+6$ | 78 |
| $12+8+6$ | 100 |
| $12+10+6$ | 115 |
| $12+10+8$ | 125 |
| $14+10+6$ | 140 |
| $12+10+8+6$ | 150 |
| $14+12+6$ | 160 |
| $14+12+8$ | 170 |
| $14+10+8+6$ | 180 |
| $14+12+8+6$ | 190 |
| $14+12+10+6$ | 216 |
| $14+12+10+8+6$ | 250 |
| $16+12+10+8+6$ | 265 |
| $16+14+12+8+6$ | 305 |
| $16+14+12+10+8+6$ | 350 |

## Special Occasion Cakes:

10" Round Cake
1/4 Sheet Cake
$1 / 2 \quad$ Sheet Cake
Full Sheet Cake

Serves 1-12 people $\$ 65.00$
Serves $15-20$ people $\$ 68.75$
Serves $25-35$ people $\$ 90.00$
Serves $35-70$ people $\$ 187.50$

Cake Flavors: White, Yellow, Chocolate, Marble, Red Velvet, Lemon Poppy Seed, Spice, Carrot and German Chocolate

Fillings: Raspberry, Lemon, Cherry, Strawberry, Lemon Berry, Chocolate Fudge, Chocolate Mousse, Vanilla Custard, Mint, Carmel Rum Walnut, Butter Cream and Whipped Cream

Frostings: Butter Cream, Whipped Cream, Chocolate Whipped Cream and Chocolate Butter Cream

Special flavors available upon request.
If you would like to bring in your own cake we welcome you to do so, please keep in mind you will be responsible for all set-up and there is a $\$ 2.00$ per person cake cutting and serving fee.

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## Bar Services

## Wine Available for guest tables; please ask for selection and pricing. House Wine is $\mathbf{\$ 2 0 . 0 0}$ per bottle

## Hosted Bar

A Hosted Bar may be billed on consumption with a dollar limit or a time limit. You may also specify which types of drink you would like to host. A bartender is provided with all hosted bars.

## No-Host Bar

A No-Host Bar may be provided for your guests to purchase their own drinks at the following prices:

Sodas
Bottled Water Domestic
Bottled Beer Imported
Bottled Beer Wine
Premium Drinks
$\$ 3.00$
$\$ 3.00$
$\$ 4.00$
$\$ 5.00$
$\$ 4.00$

A minimum of $\$ 400.00$ in bar sales during a five-hour period is required during a No-Host function.
If the minimum is not met, the client will be charged the difference.
A bartender is provided with all no-host bars.

## Cocktail Service

Cocktail server pass through is available for $\$ 50.00$ per server, per hour. This charge will be waived for any function in which bar sales exceed $\$ 300.00$ for a two-hour period.

## Ceremony Information:

## Indoor

Chapel with a Minister for 30 to 100 guests: $\$ 600.00$
Chapel with a Minister for 101 to 250 guests: $\$ 700.00$
Chapel without a Minister for 30 to 100 guests: $\$ 475.00$
Chapel without a Minister for 101 to 250 guests: $\$ 575.00$

## Optional Items:

White Chair Covers: $\$ 4.00$ per chair
Chair Covers in other colors: $\$ 5.00$ per chair
Chair Sashes: Starting at $\$ 2.50$ per chair
Aisle Runner: Starting at $\$ 40.00$
Overtime ( 5 hours included) per hour - $\$ 500.00$
Chocolate Fountain: Starting at $\$ 350.00$ plus
$\$ 9.95$ per person for chocolate and dipping items
Ice Sculptures: Starting at $\$ 250.00$
Silk Flower Centerpieces in a Tall Glass Vase: $\$ 10.00$ each (Clear or Cobalt Blue vases)
Glass Bowl Centerpiece with Gems \& Floating Candles: $\$ 5.00$ each
Entertainment such as harpists, string quartets,
Jazz ensembles, bagpipers, magicians and wedding characters are available. Please ask for current prices.

## Deposit Schedule:

$\$ 250.00$ is due two weeks after receiving the contract. $50 \%$ of the total estimated charges are due 30 days prior to the wedding. The final payment and guest count is due five business days prior to the wedding.

