Our Holiday Party Menu has been specially designed by our Executive Chef Alfred Johnson. We promise the menu selections will make your company or family holiday gathering unforgettable and as our guest they will receive the highest level of service from our professional Banquet Captains and Servers that will make the event a complete success.

Contact Our Russell Upton to Start Planning the Perfect Holiday Party! 775-345-8778

Our Holiday Packages were designed to make planning your event a joyful experience. The price includes all of the following:



Plated or Buffet Menus



1 Red or White House Wine Per Table



Dance Floor



DJ Table



Choice of holiday linen and napkin colors: Red, White, Hunter Green and Gold



Plus, Sales Taxes & Service Charges



Guest rooms available at special rates

~ Plated Dinners ~ Holiday Package # 1 Plated Meals Are Limited to 50 or More Guests

Choice of One Salad:

Tossed mixed greens with sundried cherries, almonds, Bleu cheese and Balsamic vinaigrette



Caesar Salad, Shaved Parmesan Cheese and Roasted Garlic Croutons



Baby spinach salad with applewood smoked bacon, chopped egg, and honey mustard dressing

Choice of One Entrée:

(Please consult Catering if you with to offer your guests more than one entrée or a companion plate)

Chicken Oscar Breast of Chicken sauté Topped with crab meat, asparagus and Hollandaise sauce



Salmon with a Chardonnay Beurre Blanc



Roasted Prime Rib of Beef au jus with Popover and Horseradish Cream



Filet Mignon with a Red Wine Demi-Glace

Accompaniments

Chive Mashed Potatoes or Wild Rice Pilaf Baby Garden Vegetables Rolls and butter

(Vegetarian Entrées Are Available Upon Request)

Coffee, Teas and Water

\$35.00 per person ++

~ Buffet Dinner ~ Holiday Package # 2

Buffets Meals Are Limited to 50 or More Guests Holiday Roast Turkey Buffet

<u>Salads</u>

Spring Mix Greens w/assorted dressings and condiments
Greek
Sliced Fresh cut Fruit

Entrée's

Sliced Roast Turkey Breast with Giblet gravy & Cranberry Sauce

Carving Station of Baked Ham

Accompaniments

Mashed Potatoes
Candied Yams
Sage Stuffing
Green Bean Casserole
Rolls and Butter

Assorted Holiday Dessert Display

Coffee, Tea and Decaffeinated Coffee

\$27.95++ per person

~ Holiday Buffet ~ Selection

Winter Wonderland Buffet # 1



Spring Mix Greens with Assorted Dressings
Seasonal Fresh Fruit Display
Caprese salad
Sun Dried Tomato Pasta Salad



Sliced Roast Turkey Breast

with Giblet gravy & Cranberry Sauce

Baked Salmon

With Chardonnay butter sauce

Carving Station of Roast Sirloin of Beef

with a red wine demi-grace

Mashed Potatoes Cornbread Stuffing Green Bean Casserole Rolls and Butter

Assorted Holiday Dessert Display

Coffee, Tea and Decaffeinated Coffee



\$36.00 per person for **50 - 99** guests **\$34.00** per person for **100 - 150** guests **\$32.00** per person for **151 - 200** guests

Half Price per child, 3 to 11 years old

Yuletide Feast Buffet # 2



Spring Mix Greens with Assorted Dressings Caesar Salad Marinated Mushroom Salad Seasonal Fresh Fruit Display



Peel & Eat Shrimp Display

with Cocktail sauce

Sliced Roast Turkey Breast

with Giblet gravy & Cranberry Sauce

Baked Salmon

With Chardonnay butter sauce

Carving Station of

Maple Glazed Baked Ham

&

Roast Sirloin of Beef

with a red wine demi-grace

Mashed Potatoes
Cornbread Stuffing
Green Bean & Mushrooms
Rolls and Butter

Assorted Holiday Dessert Display

Coffee, Tea and Decaffeinated Coffee



\$40.00 per person for **50 - 99** guests **\$39.00** per person for **100 - 150** guests **\$38.00** per person for **151 - 200** guests

Half Price per child, 3 to 11 years old

Prices plus taxes, service charge and all package components

Prices and Package Components Are Subject to Change

Prices are subject to change up to our receipt of signed Banquet Event Orders
Prices do not include sales tax or 18% service charge
Boomtown Casino Hotel Sales / Catering Department
2100 Garson Rd * Reno * Nevada * 89439 * Phone: 775-345-8778 * Fax: 775-345-8525 *Email rupton@btreno.com
Each Best Western is independently owned and operated



(Your Choice of Three Hot and Three Chilled Selections)

Hot Selections

Cold Selections

Beef Satay with sweet chili glaze Tomato Mozzarella skewer with a Balsamic

Swedish Meatballs reduction

Chicken Satay with peanut sauce Tomato Bruschetta

Cajun stuffed mushroom caps with sausage and Salami Coronets – sundried tomato cream cheese

peppers and olives

Crab and Corn fritter with Chipotle mayonnaise Smoked Salmon Canapé with chives

Chicken Quesadillas Seared Ahi Tuna won-tons with Wasabi cream

Assorted Mini Quiche soy sauce

Buffalo Chicken Wings with bleu cheese dip Shrimp Cocktail with Cocktail Sauce

Spanakopita-Filo with feta cheese and spinach Deviled eggs

Hors d' Oeuvres Reception Includes Coffee and Tea. \$27.00 per person

Hors d' Oeuvres prices plus taxes, service charges and selected package components

Prices and Package Components Are Subject to Change



	Hosted Drink Price	No Host "Cash" Drink Price
	(Includes Tax – Service charge will be added)	(Includes all applicable taxes)
Premium Brands	\$ 8.50+	\$ 8.00
Call Brands	\$ 7.50+	\$ 6.00
Well Brands	\$ 6.50+	\$ 5.00
Cordials	\$ 8.50+	\$8.00
House Wine / Glass	\$ 5.50+	\$ 5.00
Imported Beer & Microbrews	\$ 5.50+	\$ 5.00
Domestic Beer	\$ 4.50+	\$ 4.00
Non-Alcoholic Beer	\$4.50+	\$ 4.00
Water / Soft Drinks	\$ 3.50+	\$ 3.00



- ~ All Bar set-up require a \$150 set up fee
- ~ Hosted bars State tax and 18% service charge for bartenders and / or cocktail waitresses will be added
- ~ No Host includes all applicable sales tax
- ~ Wine Corkage Fees \$15.00 per bottle plus tax and service charge