

The image shows the exterior of the Sierra Gold Nevada Style Tavern at dusk. The building features a stone facade and a large arched window above the entrance. The entrance is framed by a curved awning and has two red double doors with circular glass inserts. Several award signs are displayed on the stone wall around the entrance. The main sign above the window reads "SIERRA GOLD A NEVADA STYLE TAVERN" in illuminated letters, with a mountain range graphic above the text.

SIERRA GOLD

A NEVADA STYLE TAVERN

BANQUETS • MEETINGS • PARTIES



SIERRA BANQUET ROOM

Our private meeting/banquet space on the second floor can accommodate parties up to 150 people. Our Facility includes the following: premium built bar, 42" TVs throughout, complete audio/ visual set up with a separate adjoining executive conference room.

AUDIO/VISUAL

\$100 usage fee

HD Projector, 100" drop down projection screen • Five 42" TVs • Sound system with satellite and iPod connection, DVD & wireless internet access. Podium with microphone.

SEATING CAPACITIES

Reception with dance floor: 100 people • Reception without dance floor: 110 people

Classroom seating: 100 people • Theater seating: 150 people

Cocktail reception: 150 people

OTHER AMENITIES

\$75 set up fee

10'x10' mobile dance floor

TAHOE CONFERENCE ROOM

\$200 room fee (4 hours)

Room capacity: 12-15 people • Board room table • 50" multimedia plasma TV

Projection • Wireless internet access • Sound system



CONTINENTAL BREAKFAST

\$17 / PERSON

Seasonal Fruit Platter
Assorted Muffins

Assorted Donuts
Bagels & Cream Cheese

Served with freshly brewed coffee and assorted juices

A room fee of \$250 will apply to groups under 40 people

SIERRA BREAKFAST BUFFET

\$20 / PERSON

Scrambled Eggs
Bacon & Sausage

Breakfast Potatoes
French Toast with Maple Syrup

Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$250 will apply to groups under 40 people

BREAKFAST ADDITIONS

Biscuits & Gravy	\$2	Pancakes	\$3
Danishes	\$3	Breakfast Ham	\$4
Assorted Donuts	\$3	Eggs Benedict	\$5
Fruit Platter	\$3	Lox and Bagels	\$6

All food and beverage is subject to a 21% gratuity and sales tax

DELI LUNCH BUFFET

\$22 / PERSON

SALADS • CHOOSE TWO

Arugula & Pear
Mixed Green

Greek
Spinach

Red Skinned Potato
Pesto Pasta

Caesar
Chopped Cobb

Tortellini
Broccoli

SANDWICHES • CHOOSE THREE

Roast Beef & Cheddar
Turkey & Swiss

Italian
Caprese with Spicy Pesto

Ham & Provolone
Pastrami & Swiss

Served on Assorted Breads and Rolls with Coo Coo Chips

DESSERTS • CHOOSE TWO

Double Chocolate Brownies
Chocolate Chip Cookies

Macadamia Nut Cookies
Peanut Butter Cookies
Lemon Bars

Seasonal Fruit Platter
Assorted Cakes
Assorted Cheesecakes

Served with freshly brewed coffee
Soda, iced tea, and juice are additional

A room fee of \$250 will apply to groups under 40 people

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SIERRA LUNCH BUFFET

\$26 / PERSON

SALADS • CHOOSE ONE

Mixed Green
Caesar

Chopped Cobb
Greek

Arugula and Pear
Spinach

Tortellini
Italian

ENTRÉES • CHOOSE TWO

Chicken Parmesan

Pasta Florentine

Chicken Cordon Bleu

Honey Baked Ham

Brisket

Pasta Aglio E Olio

Balsamic Glazed Salmon

Chicken Picatta

Pepper Steak

Baked Ziti with Ricotta & Meatballs

Oven Roasted Chicken

Southern Fried Chicken

Beef or Veggie Lasagna

Beef Stroganoff

Italian Sausage & Peppers

Chicken & Cheese Enchiladas

Meatloaf in a Mushroom Gravy

Salsa Verde Chicken

Chicken Breast with Mushroom Sauce

Pasta with Italian Sausage, Spring Peas & Tomatoes

Pork Tenderloin in a Blackberry Sauce

Cod Filet in a White Wine Garlic Sauce

Roast Turkey with Stuffing & Herbed Gravy

Pasta with Marinara, Bolognese, or
Garlic Cream Sauce

Grilled Chicken Breast with Cous Cous in a
Light Tomato Broth

Filet Medallions in a Red Wine Demi *add \$5

SIDES • CHOOSE TWO

Wild Rice

Mac & Cheese

Sautéed Spinach

Broccoli & Cheddar Sauce

Refried Beans

BBQ Baked Beans

Vegetable Casserole

Steamed Seasonal Vegetables

Potatoes Au Gratin

Spanish Rice

Tri-Color Quinoa & Cous Cous
with Roasted Garlic

Roasted Corn with Carmelized Onion

Fingerling Potatoes with Rosemary

Green Beans with Garlic, Almonds & Fresh Dill

Potato Medley – Sweet & Heirloom Potatoes

Truffle Mac & Cheese *add \$2

Mashed Potatoes – Plain, Roasted Garlic,
Loaded or Horseradish

DESSERTS • CHOOSE TWO

Chocolate Chip Cookies

Peanut Butter Cookies

Macadamia Nut Cookies

Double Chocolate Brownies

Seasonal Fruit Platter

Assorted Cakes

Served with freshly brewed coffee
Soda, iced tea, and juice are additional

A room fee of \$250 will apply to groups under 40 people

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REFRESHMENT BREAK

\$12 / PERSON

Rice Crispy Treats

Energy Bars

Chocolate Chunk Cookies

Oatmeal Raisin Cookies

Trail Mix

Assorted Chips

**Served with freshly brewed coffee
Soda, iced tea, and juice are additional**

A room fee of \$500 will apply to groups under 40 people if ordered alone

All food and beverage is subject to a 21% gratuity and sales tax

PASSED HORS D'OEUVRES

\$18 / PERSON
PER HOUR • 2 HOUR MINIMUM

A passed hors d'oeuvres reception (only) will require a two hour minimum

CHOOSE FIVE ITEMS

Mini Quiches	Beef Sliders
Italian Meatballs	Teriyaki Chicken Satays
Mini Spring Rolls	Bacon Wrapped Scallops
Franks in a Blanket	Assorted Canapés
Asian Shrimp Skewers	Pot Stickers with Soy and Chile Sauce
BBQ Hot Links	Shellfish Stuffed Mushroom Caps
Bacon Wrapped Dates	Prosciutto Wrapped Asparagus
Stuffed Artichoke Hearts	Coconut Shrimp - add \$4
Mini Beef Wellington	Assorted Sushi Rolls - add \$4
	Sesame Crusted Tuna Blocks - add \$4

Served with freshly brewed coffee
Soda, iced tea, and juice are additional

A room fee of \$250 will apply to groups under 40 people

All food and beverage is subject to a 21% gratuity and sales tax

APPETIZER BUFFET

\$30 / PERSON

SELECT 6 ITEMS

HOT APPETIZER ITEMS

Beef Sliders	Chicken Taquitos	Chicken Fried Rice
Asian Ribs	BBQ Pork Sliders	Beef or Cheese Fried Raviolis
Mini Philly Cheesesteaks	Chicken Fingers	Southwestern Egg Rolls
Loaded Potato Skins	Nacho Bar	Fried Mozzarella with Marinara
Mini Burritos	Boneless Wings	Buffalo Chicken Sliders
Mac & Cheese Wedges	Chicken Wings	Teriyaki Chicken Satays
Jalapeño Poppers	Orange Chicken	Crab Cakes – add \$3
Popcorn Shrimp	Pot Stickers	Spicy Shrimp with Sweet Chile Sauce – add \$3
Vegetable Spring Rolls	Beef Taquitos	Calamari Shrimp Fry – add \$3

COLD APPETIZER ITEMS

Coo Coo Chips	Seasonal Fresh Fruit Platter	Assorted Chips & Dips
Tomato & Fresh Mozz Platter	Tortellini Salad	Assorted Cheese & Cracker Display
Tortilla Chips/Salsa/Guacamole	Vegetable Platter with Ranch	Antipasti Platter – add \$3
Hummus/Tzatziki/Pita Bread	Assorted Finger Sandwiches	Assorted Sushi – add \$4
Roasted Artichoke & Bean Salad	Curried Chicken Salad with	Shrimp Cocktail – add \$4
	Assorted Crackers	

Served with freshly brewed coffee
Soda, iced tea, and juice are additional

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DINNER BUFFET

\$40 / PERSON

SALADS • CHOOSE ONE

Mixed Greens	Caesar	Quinoa	Arugula & Pear
Chopped	Italian	Greek	Spinach (warm or cold)

ENTRÉES • CHOOSE TWO

Stuffed Shells	Brisket	Herb Chicken with Mushrooms & Artichokes
Chicken Cordon Bleu	Oven Roasted Chicken	Roast Turkey with Stuffing & Herbed Gravy
Chicken Parmesan	Southern Fried Chicken	Pork Tenderloin in a Blackberry Sauce
Chicken Marsala	Italian Sausage & Peppers	Basil Pesto Pasta with Garden Vegetables
Chicken Picatta	Whitefish with Caper Sauce	Oven Roasted Top Round with Natural Jus
Shrimp Fra Diavolo	Marinated Flank Steak	Creamy Chicken & Mushroom Pasta
Hoisin Salmon	Salsa Verde Chicken	Pot Roast with Root Vegetables
Pepper Steak		Moroccan Chicken with Couscous
Honey Baked Ham		Filet Medallions in a Red Wine Demi *add \$5

CARVING STATIONS • CHEF FEE \$25

Roast Turkey with Herbed Gravy – add \$5	Honey Baked Ham with a Grain Mustard Sauce – add \$5
Roast Pork Loin – add \$6	Red Wine and Garlic Marinated Flank Steak – add \$6
Prime Rib with Au Jus and Creamy	Beef Tenderloin with a Cabernet Demiglaze – add \$10
Horseradish – add \$8	

SIDES • CHOOSE THREE

Wild Rice	Vegetable Casserole	Roasted Corn with Caramelized Onion
Potatoes Au Gratin	Steamed Seasonal Vegetables	Fingerling Potatoes with Rosemary
BBQ Baked Beans	Mac & Cheese	Green Beans with Garlic, Almonds, and Fresh Dill
Sautéed Spinach	Broccoli & Cheddar Sauce	Potato Medley – Sweet and Heirloom Potatoes
Sautéed Asparagus	Truffle Mac & Cheese – add \$2	Mashed Potatoes - Plain, Roasted Garlic, Loaded or Horseradish

DESSERTS • CHOOSE THREE

Mini Bundt Cakes	Macadamia Nut Cookies	Chocolate Chip Cookies
Seasonal Fruit Platter	Pound Cake with Berries	Assorted Cheesecakes

Served with freshly brewed coffee, assorted rolls and butter

Soda, iced tea, and juice are additional

A room fee of \$250 will apply to groups under 40 people

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BEVERAGE PACKAGES

**ALL PRICING ON
PER PERSON BASIS**

BEVERAGES

Domestic Beer	\$4.75	Sodas	\$3
Import Beer	\$5.25	Juices	\$4
Call	\$7.50 and up	Wine by the Glass	\$6.75 and up
Premium	\$8 and up	Champagne by the Glass	\$8 and up

WINES BY THE BOTTLE

House White	\$24	House Red	\$24
House Premium White	\$28	House Premium Red	\$28
House Champagne	\$28	*Additional Wine List Upon Request	

HOST BAR

2hr 3hr 4hr

NON-ALCOHOLIC BEVERAGES

\$6 \$6 \$6

Includes: Coffee, Teas, Sodas, and Juices

BEER, WINE AND BOTTLED WATER

\$21 \$26 \$36

Includes: All the above items

Bottled Water: Panna, San Pellegrino

Beer: Imports and Domestic

House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, Reisling

CALL BAR

\$37 \$45 \$53

Includes All the above Items

Call Liquor

Vodka: Deep Eddy

Tequila: Cuervo Gold

Scotch: J&B and Johnnie Walker Red Label

Gin: Beefeaters and Tanqueray

Rum: Captain Morgan and Malibu

Liqueurs: Southern Comfort, Kahlua, Sambuca

Bourbon: C.C., Seagram 7, Jack Daniel's and Jameson

PREMIUM BAR

\$51 \$58 \$66

Includes: All the above items

Premium Liquor

Vodka: Ketel One and Grey Goose

Tequila: Don Julio

Scotch: McCallen

Gin: Bombay Sapphire

Rum: Myers

Liquers: Amaretto Di Saronno, Bailey's

Bourbon: Maker's Mark and Crown Royal



REFERRALS

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A NEVADA STYLE TAVERN



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