



BANQUETS & EVENTS



NEW YORK **NEW YORK**™
LAS VEGAS HOTEL & CASINO

BANQUETS & EVENTS



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DINNER

Plated • Buffet

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BEVERAGE PACKAGES




Continental Breakfast

Available 7 am - 10 am

Served with freshly brewed coffee, decaffeinated coffee, hot tea, cranberry juice and freshly squeezed orange juice.

HEALTHY START 33.

Sliced Seasonal Fruits and Berries 

Assorted Greek Yogurt with All-Natural Granola 


Assorted Kind Snack Bars

Banana Bread and Assorted Muffins

Steel cut Irish oatmeal

RISE & SHINE 36.

Sliced Seasonal Fruits and Berries 

Assorted Greek Yogurt with All-Natural Granola 

Assortment of Cold Cereals

Assorted Seasonal Baked Goods



 = Gluten Free

• Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK.
For more information, please speak with a manager.

Breakfast Buffets

Available 7 am - 10 am

Served with freshly brewed coffee, decaffeinated coffee, hot tea, cranberry juice and freshly squeezed orange juice.

ALL AMERICAN* 45.

Seasonal Fresh Cut Fruit **GF**

Assortment of Cold Cereals **with 2% milk**

Sub Milk for Oat or Soy
add 3. per person

Scrambled Eggs **GF**

Hash Brown Potatoes **GF**

Hickory Smoked Bacon and Grilled Sausage Links **GF**

Assorted Seasonal Baked Goods

UPTOWN* 50.

Seasonal Fresh Cut Fruit **GF**

Steel Cut Irish Oatmeal **GF**

Assorted Seasonal Baked Goods

“New York Scramble” with Chives, Mushroom Medley, and Diced Tomatoes **GF**

Cinnamon Swirl French Toast

Hickory Smoked Bacon and Grilled Sausage Links **GF**

Home Fried Potatoes **GF**

SOUTHERN* 55.

Seasonal Fresh Cut Fruit **GF**

Assorted Seasonal Baked Goods with Fruit Preserves

Steel cut Irish Oatmeal

Biscuits & Gravy

Ham, Eggs and Cheese Scrambled **GF**

Home Fried Potatoes with bell pepper and onion mix **GF**

Hickory Smoked Bacon and Grilled Sausage Links **GF**

ADD-ON (per quart)

Soy Milk \$\$

Oat Milk \$\$

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Breakfast Enhancements

Available 7 am - 10 am

Minimum order of one dozen per selection. Priced per piece.

STEAK & EGG WRAP* 16.

Shaved Rib Eye with Bell Peppers & Onions, Scrambled Eggs and Provolone Cheese wrapped in a Flour Tortilla

HAM & CHEESE CROISSANT* 14.

Virginia Ham, Hickory Bacon, Country Scrambled Eggs and Sharp White Cheddar on a Freshly Baked Croissant

VEGGIE FRITATTA SANDWICH* 12.

Zucchini, Yellow Squash, Cremini Mushrooms and Fresh Spinach on a Whole Grain Sandwich Thin

OMELET STATION* 16.

CHEF REQUIRED - \$200 PER ATTENDANT PER 75 GUESTS
priced per person

Black Forest Ham, Hickory Smoked Bacon, Sausage, Spinach, Mushrooms, Bell Peppers Three Onion Mix, Diced Roma Tomatoes, Cheese

WAFFLE STATION 16.

CHEF REQUIRED - \$200 PER ATTENDANT PER 75 GUESTS
priced per person

Create Your Own

Served with Butter, Syrup, Whipped Cream, Chocolate Sauce, Blueberries, Chocolate Chips (semi sweet), and Walnuts.

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Refreshment Breaks

Available 10 am - 5 pm

BREAKS ARE DESIGNED FOR A DURATION OF 45 MINUTES

Served with assorted soft drinks, bottled water, freshly brewed coffee and assorted teas.

HEALTH NUT 24.

Granola Bars

Assorted Flavored Greek Yogurts
with Seasonal Berry Toppings,
Granola and Trail Mix

Seasonal Cut Domestic and
Tropical Fruit

RE-ENERGIZE 28.

Energy Bars

Coffee Cake

Rockstar Energy Drinks

Assorted Bottled Fruit Smoothies

COOKIE MONSTER 26.

Assortment of Fresh Cookies:

Triple Chocolate Chip

Peanut Butter

Oatmeal

Sugar

S'mores

Red Velvet

GRAZE 22.

Sun-Baked Potato Chips

Hummus and Pita Chips

INTERMISSION 22.

Magnum Ice Cream Bars

Individual Bags of Chips,
Popcorn and Nuts

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Refreshment Breaks à la Carte


BEVERAGE SELECTIONS

Bottled Soft Drinks (Pepsi products)	6.
Rockstar - regular and sugar-free	10.
Lipton Bottled Tea - assorted flavors	10.
Aquafina Bottled Water	6.
Perrier Bottled Water	10.
Whole, 2%, Oat milk, Soy milk, Chocolate Milk (by the quart)	38.
Iced Tea (per gallon)	90.
Freshly Squeezed orange Juice (per gallon)	34.
Freshly Brewed Coffee - regular or decaf (per gallon)	90.
Hot Tea - assorted Harney & Sons (per gallon)	90.
Fresh Lemonade, Strawberry Lemonade or Arnold Palmer (per gallon)	72.
Fiji Water	12.

MORNING FRUITS, BREADS AND SPREADS (By the dozen)

New York Bagels - whipped cream cheese	62.
Assorted Donuts/Mini Donuts	40.
Granola Bars and Energy Bars	50.
Assorted Muffins	68.
Gourmet Coffee Cake	62.
Individual Greek Yogurt 	62.

AFTERNOON DELIGHTS (By the dozen)

Finger Sandwiches - roasted turkey, Virginia ham, roast beef	62.
Seasonal Breakfast Breads	62.
Assorted Cookies - oatmeal raisin, peanut butter, chocolate chip	62.
Sugar Cookies - with one company logo	86.
Chocolate Covered Strawberries	68.
Assortment of Brownies	62.
Assorted Whole Fruit 	55.
Individual Bags of Potato Chips, Pretzels and Popcorn	50.

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Plated Lunches

Available 11 am - 3 pm

Served with artisan bread, freshly brewed coffee or iced tea.

SALAD (choose one)

HOUSE SALAD

Iceberg, Romaine & Bibb Lettuce, Hothouse Cucumber, Tomatoes, Garlic Croutons, Bermuda Onion and Aged Balsamic Vinaigrette or Ranch Dressing

ICEBERG WEDGE SALAD

Diced Hearts of Palm, Teardrop Tomato, English Cucumber, Carrots, Kalamata Olives and Choice of Bleu Cheese or House Dressing

CAESAR SALAD

Crisp Romaine, Garlic Croutons, Fresh Parmesan and Classic Caesar Dressing

HOT SELECTIONS (choose one)

STEAK & SHRIMP* 65.

Filet Mignon Medallions, Garlic Shrimp Skewers, Garlic Mashed Potatoes and Seasonal Vegetables

CHILEAN SEA BASS 58.

Pan Seared with Saffron-Wild Mushroom Risotto and Basil Carrot Purée

FREE RANGE CHICKEN 50.

Herb-Crusted Chicken Breast with Butter Poach Fingerling Potatoes, Baby Carrots and Asparagus

ITALIAN TRIO 47.

Three-Cheese Lasagna, Spinach Ravioli, and Eggplant Parmesan with Green Beans

DESSERT (choose one)

**FRESH FRUIT TART
WITH BOURBON
VANILLA CUSTARD**

**NEW YORK CHEESECAKE
MILK CHOCOLATE CAKE
CHOCOLATE PANNA COTTA**

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Lunches To Go

Available 11 am - 3 pm

CHOOSE TWO 53.

Served with potato salad, whole fresh fruit, lays potato chips, a logo sugar cookie, and a choice of bottled water or soft drink.

CHICKEN WRAP

Grilled Chicken, Couscous, Lettuce, Roma Tomato and Lemon-Mint Hummus

BLACK FOREST HAM

Sliced Swiss Cheese, Lettuce and Tomato with German-Style Grain Mustard on a Sourdough Roll

VEGETARIAN PITA POCKET

Grilled Zucchini, Eggplant, Yellow Squash, Portobello Mushroom, Bibb Lettuce and Marinated Tomatoes In Pita Bread

ROAST BEEF*

Angus Roast Beef with Gruyere, Baby Red Leaf, Sliced Roma Tomato and Stone-Ground Mustard on a French Baguette

GRILLED CHICKEN CAESAR WRAP

Lime-Marinated Chicken with Romaine Lettuce, Cucumbers, Tomato and Red Onion

OVEN ROASTED TURKEY BREAST

Sliced Tomatoes, Romaine Lettuce and Dijon Aioli On Whole Wheat Bread

CAESAR SALAD

Traditional Caesar Salad with Crisp Romaine, Garlic Courtons, Fresh Parmesan and Classic Caesar Dressing

CHEF SALAD

Fresh Romaine Lettuce, Sliced Turkey, Ham, Tomato, Swiss Cheese, Cheddar Cheese and Smoked Applewood Bacon with Choice of Ranch or House Dressing

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Luncheon Buffets

Available 11 am - 3 pm

Served with artisan bread, freshly brewed coffee or iced tea.



THE ARENA 59.

Sonoma Field Greens - with raspberry vinaigrette and peppercorn ranch **GF**

Imported and Domestic Cheese Board - with water crackers and lahvosh

ENTRÉES

Filet Mignon Medallions* - wild mushroom peppercorn demi-glace

Chicken Limone - fresh herbs, grilled lemon, roasted garlic and olive oil

Roasted "Pee Wee" Potatoes **GF**

Seasonal Vegetables **GF**

DESSERTS

Key Lime Pot du Crème

Champagne Mousse Parfait

THE PARK 59.

Fresh Garden Greens - three dressings

Grilled Chicken & Tortellini Salad - roasted peppers and crispy leeks

Tomato, Mozzarella & Onion - aged balsamic vinegar **GF**

ENTRÉES

Chicken Scaloppini - lemon butter, blistered cherry tomato and fresh scallions

Seared Salmon* - white wine cream sauce

Flat Iron Steak* - bourbon demi-glace, wild mushrooms and caramelized cipollini onions

Rice Pilaf

Fresh Vegetable Sauté **GF**

DESSERTS

Brandied Apple Torte

Milk Chocolate Cake

Bourbon Vanilla Crème Brûlée

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Luncheon Buffets

Available 11 am - 3 pm

TIVOLI 57.

Antipasto Platter – aged balsamic vinegar **GF**

Roma Tomato & Mozzarella **GF**

Caesar Salad – fresh Parmesan and garlic croutons

Chicken Scaloppini – lemon beurre blanc sauce, wilted spinach, and pear tomatoes

Meatballs and Rigatoni – with marinara sauce

Penne Pasta Primavera – cream sauce and spring vegetables

Tiramisu

Ricotta Cannoli

Chocolate Panna Cotta

SOUTHERN KITCHEN 57.

Fresh Green Salad – with three dressings **GF**

Red Potato Salad **GF**

Macaroni Salad

Texas Baby Back Pork Ribs*

Slow-Smoked BBQ Brisket

Rotisserie Chicken - roasted sweet peppers and onions **GF**

Corn On The Cob **GF**

Green Beans **GF**

Freshly Baked Sweet Corn Bread

Brownies

Mini Fruit Tarts



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Luncheon Buffets

Available 11 am - 3 pm

DELICATESSEN 55.

Tossed Mixed Greens – two dressings

Beefsteak Tomato & Mozzarella Salad **GF**

Tuscan Marinated Vegetable Salad **GF**

Deli Meats and Cheeses – roast top sirloin,
breast of turkey, Black Forest ham,

Genoa salami, imported Swiss cheese,
aged cheddar cheese and Monterey Jack
cheese

Lettuce, Tomato and Onion Platter **GF**

Freshly Baked Breads and Kaiser Rolls

Our Pastry Chef's Selection of Fresh
Cookies and Brownies

Add-ons:

Soup du Jour 8./ea per person

Buffalo Chicken Wings 8./ea per person

New York-Style Pizza (per pie) 38./ea

THE CANTINA 58.

Tortilla Chips – mesquite roasted tomato
and tomatillo salsas **GF**

Smoked Chicken, Black Bean and
Corn Salad **GF**

Caesar Salad – croutons

Chicken Enchiladas – red chili sauce,
Monterey Jack cheese and serrano-
cilantro crème **GF**

Roasted Flat Steak –
with chimichurri sauce **GF**

Tequila Baked Tilapia –
with shrimp diablo sauce **GF**

Cilantro Rice **GF**

Black Beans **GF**

Margarita Crème Brûlée

Sopapillas with honey

Add-ons:

Choice of Beef or Chicken Fajitas –
warm tortillas, sour cream, guacamole, salsa,
and shredded cheese
10./ea per person

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Hors d'Ouevres

Available 3 pm - 11 pm

Minimum order of 50 pieces per selection. Priced per piece.

COLD SELECTIONS

Fresh Mozzarella, Heirloom Tomato and Basil Bruschetta	9.
Curried Chicken Cups In Hydro-Bibb Lettuce with Hawaiian Pineapple GF	9.
Smoked Turkey and Roma Tomato on Seven Grain Croutons	9.
Spicy Tuna Rolls GF	10.
California Rolls GF	10.
Cucumber Rolls GF	10.
Belgian Endive with Sundried Tomato Mousse GF	10.
Jumbo Gulf Shrimp On Ice with Cocktail Sauce and Lemon Wedges GF	12.
Seared Ahi Tuna Spoons with Pickled Ginger and Wasabi Cream GF	12.
Assorted Hummus Spoons with Pita Croutons and Mint	9.
Crab Claws On Ice with Cocktail Sauce and Lemon Wedges	13.
Lump Crab Bruschetta with Balsamic Red Onions and Bearnaise Sauce	12.

HOT SELECTIONS

Fried Mozzarella with Pomodoro Sauce	9.
Assorted Petite Quiche	9.
Chicken Fingers with Ranch Dressing	9.
Beef Satay with Peanut Sauce GF	10.
Toasted Coconut Chicken Skewers with Orange-Rum Marmalade Dip	10.
Pork Egg Rolls with Plum Sauce	10.
Assorted Gourmet Pizzas	9.
Mini Beef Wellington with Red Wine Demi-Glace	12.
Fried Jumbo Shrimp with House Made Cocktail Sauce	12.
Mini Crab Cakes	12.
Rosemary Grilled New Zealand Lamb Chops GF	12.

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Receptions

Available 3 pm - 11 pm

CARVING STATIONS**

served with dinner rolls and traditional accompaniments. each selection serves up to 25 guests

New York Sirloin* GF	700.
Roasted Turkey GF	400.
Glazed Honey Ham GF	400.
Peppered Pork Loin* GF	500.
Prime Rib of Beef* GF	750.

INCLUDED ACCOMPANIMENTS

choice of two:

Seasonal Vegetables GF
Yukon Gold Mashed Potatoes GF
Rice Pilaf
Potato au Gratin GF
Sautéed French Green Beans GF
Grilled Asparagus

HUMMUS AND TAPENADE WITH CRUDITÉS OF SEASONAL VEGETABLES **GF**

served with assorted pita chips & dips

small (serves 35-50)	200.
large (serves 75-100)	400.

SEASONAL AND TROPICAL FRESH FRUIT DISPLAY **GF**

small (serves 35-50)	400.
large (serves 75-100)	800.

GUACAMOLE & SALSA WITH TORTILLA CHIPS **GF**

small (serves 35-50)	300.
large (serves 75-100)	600.

ANTIPASTO DISPLAY ACCOMPANIED BY SPICED LAVOSH AND WATER CRACKERS

imported and domestic cheeses, meats and grilled vegetables served with artisan bread and lavosh

small (serves 35-50)	500.
large (serves 75-100)	1,000.

CHICKEN WING TRIO

traditional buffalo, bbq and garlic Parmesan (includes blue cheese, ranch and bbq dressing)

small (serves 35-50)	400.
large (serves 75-100)	800.

**CHEF REQUIRED - \$200 PER ATTENDANT, PER 75 GUESTS

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Enhancements

Available 11 am - 11 pm



CHARCUTERIE GRAZING TABLE

selection of international cured meats and cheese, crackers, dried fruits, fresh fruits, honeycomb, mixed nuts, mustard, and bread

16" round tray (serves 5-10) 4 cheeses - 3 charcuterie	200.
18" round tray (serves 10-15) 5 cheeses - 3 charcuterie	250.
18 X 24 square board (serves 20 - 30) 6 cheeses - 4 charcuterie	500.
24 X 24 square board (serves 30 -40) 8 cheeses - 6 charcuterie	650.

NACHO BAR 24.

crispy corn tortilla chips, seasoned ground beef, chicken tinga, cheese sauce, pico de gallo, pickled jalapeños, cilantro, sliced black olives, green onions, and sour cream

CHOCOLATE FONDUE 22.

warm milk chocolate, long stem strawberries, pretzel rods, rice Krispie treats, cheesecake bites, wafer cookies, marshmallows, and pound cake bites

ICE CREAM SUNDAE BAR 22.

chocolate, vanilla, and strawberry ice creams, hot fudge, caramel sauce, strawberry sauce, chopped nuts, M&M's, coconut shavings, rainbow sprinkles and whipped cream

BUILD YOUR OWN

BAKED POTATO BAR 30.

baked potato with shredded cheddar cheese, sour cream, bacon bits, chives and butter. Add chilli 5.

CHEF REQUIRED - \$200 PER ATTENDANT PER 75 GUESTS priced per person

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Plated Dinner

Available 3 pm - 11 pm

Served with artisan bread, freshly brewed coffee or hot tea.

STARTER (Choose One)

TRADITIONAL CAESAR

Hearts of Romaine, Shaved Parmigiano-Reggiano Cheese, Garlic Croutons and Classic Caesar Dressing

HYDRO-BIBB SALAD GF

Bibb Lettuce, Watercress, Mandarin Orange Segments and Honey Walnuts with Orange-Vinaigrette

STEAKHOUSE SALAD

Wedge of Iceberg Lettuce, Hothouse Cucumber, Kalamata Olives, Marinated Tomatoes, Garlic Croutons and Red Onion Rings with Ranch Dressing

CHILLED SHRIMP COCKTAIL (add \$15 per person)

Fresh Lemon and House Made Cocktail Sauce

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Plated Dinner

Available 3 pm - 11 pm

ENTRÉE (Choose One)

HERB CRUSTED PRIME RIB* 85.

Yukon Gold Mashed Potatoes, Green Beans, Natural Au Jus, and Creamed Horseradish

ORGANIC CHICKEN BREAST 80.

Bourbon Glaze Applewood Chicken, Yukon Mashed Potatoes, and Grilled Asparagus

DRY-AGED NEW YORK STRIP STEAK* 95.

Roasted Potatoes, Broccolini, Carrots, and Red Wine Demi-Glace

TERIYAKI GLAZED SALMON 80.

Charred Pineapple Chutney, Wasabi Risotto, and Snow Peas

CHILEAN SEA BASS* 90.

Roasted Red Bell Pepper Coulis, Yukon Gold Mashed Potatoes, and Grilled Vegetables

PETITE FILET* AND CHICKEN DUO 95.

Center Cut Filet Mignon, Free Range Organic Chicken, Rosemary Demi-Glace, Caramelized Shallots, White Truffle Risotto, and Seasonal Vegetables

LOBSTER SURF & TURF* 135.

Petite Filet Mignon Paired with Broiled Lobster, Served with Au Gratin Potatoes and Fresh Asparagus

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Plated Dinner

Available 3 pm - 11 pm

DESSERT

(Choose One)

TRIPLE CHOCOLATE MOUSSE TOWER

Rich White, Milk and Dark Chocolate in a Tower with Fresh Berries

BOURBON VANILLA CRÈME BRÛLÉE

Rich Creamy Custard Infused with Bourbon and Vanilla, Served with Raspberry Compote and Orange Tuiles

CALIFORNIA FRUIT TART

Fresh Fruit on a Shortbread Tart Filled with Vanilla Custard

NEW YORK SAMPLER

A Trio of Rich Chocolate Flourless Cake, Tangy Lemon Gratin, and Strawberry Mousse Parfait



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Dinner Buffets

Available 3 pm - 11 pm

Served with artisan bread, freshly brewed coffee or hot tea.

A KNIGHT OUT 100.

Mesclun Field Greens **GF**

Organic Grilled Chicken Breast –
glazed with balsamic-onion marmalade **GF**

Beef Tenderloin* – red pepper Thai
basil chimichurri **GF**

Pan-Seared Sea Bass – saffron cream and
chives

Basmati Rice **GF**

Pan-Seared Baby Vegetables **GF**

Chocolate Panna Cotta

Raspberry Cheesecake

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Dinner Buffets

Available 3 pm - 11 pm

FLAVORS OF THE SOUTH 95.

Mixed Greens – balsamic vinaigrette and peppercorn ranch

Curried Chicken Salad – charred pineapple 

Cole Slaw 

Flat Iron Steak – parsley wedged potatoes

BBQ Glazed Salmon – haystack onions

Lemon Roasted Chicken 

Mac & Cheese

Loaded Mashed Potatoes 

Grilled Corn on the Cob 

Lemon Curd Tart

New York Cheesecake

Assorted Mini Brûlées

ARIBA! 85.

Chipotle Chicken Caesar Salad

Bibb Jicama & Orange Salad - tequila-lime vinaigrette

Tortilla Chips - mesquite roasted tomato salsa and guacamole

Chicken Monterey - served with chile con queso and Haas avocado

Fire Roasted Steak Fajitas* - onions, bell peppers

Green Chile Braised Pork - diced tomatoes, sweet baby peppers

Spanish Rice

Peruvian Refried Beans

Jalapeno Cornbread Muffins


Caramel Flan

Sopapillas with honey

Ancho Chile Chocolate Cake

THE JACKPOT 100.

Spinach Salad – garlic croutons, teardrop tomatoes and citrus vinaigrette

Mesclun Field Greens – three dressings 

Antipasto Platter – imported and domestic cheeses, meats and grilled vegetables with aged balsamic vinegar 

Imported and Domestic Cheese Board – spiced lavosh and water crackers

Chicken Scallopini – lemon beurre blanc

Beef Tenderloin – wild mushrooms and scallions ragout

Paella – shrimp, mussels, andouille sausage in saffron rice 

Roasted Fingerling Potatoes 

Chef Selected Seasonal Vegetables 

Raspberry Tarts

Grasshopper Chocolate Tarts

Grand Marnier cream cheese mousse

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Hosted Beverage Packages

Unlimited service of martinis, cocktails, beer, wine, soft drink & bottled water.
Per person charge based on hour increments

WINE AND BEER

two hours 36.
three hours 44.
four hours 52.

CALL BRANDS

two hours 40.
three hours 48.
four hours 56.

PREMIUM

two hours 46.
three hours 54.
four hours 62.

\$200 fee per bartender, based on a 4 hour maximum. One bar per 100 guests.

Beverage Service – Hosted Bar

Custom beverage packages, specialty drinks, wine list and special request brands available upon request.

PREMIUM COCKTAILS 18.

Grey Goose Vodka
Tanqueray Gin
Glenlivet Scotch
Maker's Mark Bourbon
Jack Daniel's Whiskey
Crown Royal Whisky
Chivas Regal Scotch
Patron Tequila
Bacardi Light Rum
Malibu Caribbean Rum
Tito's Vodka

additional option available upon request:
Captain Morgan Rum

CALL BRAND COCKTAILS 16.

Skyy Vodka
Bombay Gin
Johnnie Walker Red Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Jose Cuervo Gold
Bacardi Light Rum
Malibu Caribbean Rum

additional option available upon request:
Captain Morgan Rum

COGNAC/CORDIALS 17.

Cointreau
Grand Marnier
Amaretto Disaronno
Chambord
Frangelico

additional options available upon request:
Kahlua, Baileys Irish Cream, Hennessy

DOMESTIC BEER 11.

Budweiser
Michaelob Ultra Light
Coors Light
Truly Hard Seltzer - wildberry,
watermelon lemonade

additional option available upon request:
Miller Lite

IMPORTED BEER 12.

Corona
Stella Artois
White Claw Hard Seltzer - Berry

additional options available upon request:
Samuel Adams, Blue Moon

CASH BARS

One bar per 100 guests.

\$200 fee per bartender based on a 4-hour maximum.

Requires beverages minimum sales of \$850. Client is responsible inclusive of tax & service charge for sales not meeting minimum.

Cashier required at \$175 per 100 guests for a 4-hour maximum.

Soft Drinks 6.

Mineral Water, Sparkling or Still 6.

Perrier, Evian, Fruit Juices 7.

House Wine 15.

Fiji 12.

Domestic Beers 11.

Imported Beers 12.

Cocktail Call Brand 16.

Cocktail Premium Brand 18.

Banquet Policies

We are happy to introduce our unique restaurants and event spaces at New York New York Hotel. Ark Las Vegas Catering team is dedicated to creating an experience that is unique to our guests needs with utmost professionalism.

BILLING

Group deposits in the Catering contract are non-refundable and will be applied towards the Group's final balance. The final payment will be applied in full ten (10) business days before the event, based on the final guest guarantee. Payment can be made by credit card, cashier's check, or money order. A credit card is required for any additional or incidental charges. If payment has not been secured within specified timeframe, Ark Las Vegas reserves the right to cancel the event and retain the deposit.

GUARANTEE

Ark Las Vegas Catering must be notified no later than 10 business days prior to the event with the exact number of guests to attend all planned functions. Should the Group fail to notify Ark Catering of the guaranteed attendance, the contracted attendance will be used for a guaranteed guest count and the charges will be applied accordingly.

FOOD AND BEVERAGE

Ark Vegas is the sole provider for food and beverage served on premises. In compliance with Nevada Liquor Laws, Ark Vegas is the only authorized licensee able to sell and serve liquor, beer and wine on premises. All applicable charges for food and beverage are subject to 19%* non-taxable service charge, 6% taxable administrative charge and Nevada Sales Tax. Room rental, equipment rental, audio-visual services and labor are subject to the sales tax. Tax-exempt organizations must submit a Nevada Certificate of exemption to the Catering Office no later than 10 days prior to the event.

FLORAL, SPECIALTY LINEN, DÉCOR AND ENTERTAINMENT

Our Catering team will be happy to assist you with custom decorations, dance floors, DJ services, floral arrangements, photography, custom equipment rental and any other needs you might have. Please, inform our Catering team about any outside vendors that are planned to be utilized at Ark Vegas venues for appropriate permits and approvals.

AUDIO VISUAL

State-of-the-art audio-visual equipment and trained technicians are available through our partner, Encore Technologies. Sub-contracting or providing your own audio-visual equipment is not permitted. An Encore representative will contact you and design a customized package to fit your needs.

*Pricing is subject to a 19% non-taxable Service Charge and a 6% taxable Administrative Charge - prevailing tax rate is 8.375%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.