



CATERING MENU

Atlantis
CASINO RESORT SPA • RENO™

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BREAKFAST & BRUNCH



ATLANTIS CASINO RESORT SPA RENO

BREAKFAST & BRUNCH

(Minimum of 10 Guests)

CONTINENTAL BREAKFAST

Traditional Continental

\$19 Per Person

Assortment of Freshly Baked Danish, Muffins, Breakfast Breads & Croissants
Chilled Orange, Cranberry, & Apple Juice *(Choice of Two)*
Coffee & Tea Service

Atlantis Continental

\$22 Per Person

Fresh Fruit Display with Seasonal Berries
Assortment of Freshly Baked Danish, Muffins, Breakfast Breads & Croissants
Chilled Orange, Cranberry, & Apple Juice *(Choice of Two)*
Coffee & Tea Service

Spa Continental

\$25 Per Person

Fresh Fruit Display with Seasonal Berries
Assortment of Freshly Baked Danish, Muffins, Breakfast Breads & Croissants
Yogurt Parfait Bar (Assorted Yogurts, Granola & Fresh Berries)
Assorted Cold Cereals & Granola with Non-Fat, Almond & Soy Milk
Chilled Orange, Cranberry, & Apple Juice *(Choice of Two)*
Coffee & Tea Service

BREAKFAST & BRUNCH

Breakfast & Brunch Enhancements

Enhancements Must Be Ordered in Conjunction with Continental Breakfasts or Breakfast & Brunch Buffets.

Assorted Bagels with Plain, Strawberry, & Chive Cream Cheese	\$5 Per Person
Assorted Donuts	\$5 Per Person
Buttermilk Biscuits & Housemade Country Gravy	\$5 Per Person
Breakfast Potatoes	\$6 Per Person
Scrambled Eggs	\$7 Per Person
Applewood Hickory Smoked Bacon, Country Sausage Links, or Chicken Sausage Links	\$7 Per Person
Assorted Cold Cereals & Granola with Non-Fat, Almond, & Soy Milk	\$6 Per Person
Cholesterol-Free Scrambled Eggs	\$8 Per Person
Specialty Assorted "Naked Juices & Smoothies"	\$6 Per Person
Warm Steel-Cut Oatmeal with Raisins, Bananas, & Brown Sugar	\$6 Per Person
Vegetarian Quiche	\$10 Per Person
Breakfast Croissant Sandwich	
Fresh Croissant, Scrambled Eggs, Black Forest Ham, & Cheddar Cheese	\$10 Per Person
Classic Breakfast Burrito	
Pork Sausage, Scrambled Eggs, Potatoes, & Cheddar Cheese	\$10 Per Person
Housemade Biscuit Slider	
Buttermilk Biscuit, Scrambled Eggs, Pork Sausage Patty, Cheddar Cheese	\$10 Per Person
Vegetarian Breakfast Burrito	
Scrambled Eggs, Black Beans, Peppers, Tomatoes, Sour Cream, Cheese	\$10 Per Person
Smoked Salmon Platter	
Bagels, Cream Cheese, Capers, Onions, Chopped Egg, & Sliced Tomatoes	\$14 Per Person
Omelets Made-to-Order	
Minimum of 25 Guests (Plus \$100 Chef fee)	\$14 Per Person

BREAKFAST & BRUNCH

Plated Selections

Roasted Regular & Decaffeinated Coffee, Choice of Juice, Tea, Muffins and Breads. 25 Guest Minimum, Breakfast Service Offered until 11 am.

Country Breakfast

Housemade Buttermilk Biscuits & Country Gravy, Scrambled Eggs, Choice of Hickory Smoked Bacon or Pork Sausage Links \$28 Per Person
Served with Homestyle Potatoes or Fresh Fruit

Classic Breakfast

Scrambled Eggs, Choice of Hickory Smoked Bacon, Sausage, Ham, or Chicken Sausage, Homestyle Potatoes or Fresh Fruit Medley \$26 Per Person

Liège Waffles

Choice of Hickory Smoked Bacon, Sausage, or Chicken Sausage. Served with Homestyle Potatoes or Fresh Fruit \$26 Per Person

Southwest Scramble

Scrambled Eggs, Chorizo, Bell Peppers, Onions, & Jack Cheese. Served with Homestyle Potatoes or Fresh Fruit \$26 Per Person

Breakfast Quiche

Choice of Ham & Cheese or Spinach, Mushroom & Cheese. Served with Homestyle Potatoes or Fresh Fruit \$28 Per Person

Chicken & Liège Waffles

Breaded Chicken Tenders, Crisp Waffle, Butter, & Maple Syrup. Served with Homestyle Potatoes or Fresh Fruit \$28 Per Person

NY Steak & Scrambled Eggs

Breakfast Potatoes, Fresh Fruit Medley. Served with Homestyle Potatoes and Fresh Fruit \$40 Per Person

BREAKFAST & BRUNCH

Breakfast Buffets

All Breakfast Buffets Include Chilled Juices, Roasted Regular & Decaffeinated Coffee. Buffet Items Are Replenished for One Hour. Breakfast Service Offered Until 11 am. Minimum of 50 guests. Extended Service Up To Two Additional Hours Add \$2/Guest Per Hour. Buffets Will Be Charged A \$150 Surcharge If Group Has Less Than 50 Guests.

Traditional Breakfast

\$35 Per Person

Chilled Items

Fresh Fruit Display
Cold Cereal Selection
Assortment of Flavored Yogurts
Assorted Danish, Muffins, & Croissants

Hot Items

Scrambled Eggs
Breakfast Potatoes
Steel Cut Oatmeal

Plus Choice of Two:

Sausage Links
Hickory Smoked Bacon
Liège Waffles
Biscuits & Country Gravy

South of the Border

\$39 Per Person

Chilled Items

Fresh Fruit Display
Assorted Muffins, Breakfast Pastries, & Croissants
Tomatillo Salsa
Pico de Gallo

Hot Items

Chilaquiles
Cinnamon Churros with Strawberry Sauce
Scrambled Eggs with Chorizo, Potatoes, Tomatoes & Jalapeños
Applewood Smoked Bacon
Breakfast Potatoes
Breakfast Burritos ~ Classic & Vegetarian

BREAKFAST & BRUNCH

Brunch Buffets

All Brunch Buffets Include Chilled Juices, Regular & Decaf Coffee & Hot Tea Service. Buffet Items Are Replenished for One Hour.

Brunch Service Offered Until 1 pm. Minimum of 50 guests. \$100 Chef Carvery Fee. Extended Service Up To Two Additional Hours Add \$2/Guest Per Hour.

Atlantis Brunch Buffet

\$55 Per Person

Chilled Items

Fresh Fruit Display

Tropical Fruit Ambrosia

Tomato-Basil Bocconcini Salad

Assortment of Flavored Yogurts, Granola, & Fresh Berries

Assorted Breakfast Pastries & Muffins

Smoked Salmon Platter with Bagels, Cream Cheese, & Condiments

Artisanal Imported & Domestic Cheese Display with Dried Fruits & Assorted Crackers

Hot Items

Breakfast Potatoes

Hickory Smoked Bacon

Country Sausage Links

Vegetable Quiche

Fluffy Scrambled Eggs with Black Forest Ham & White Cheddar Cheese

Filet Medallions with Wild Mushroom Demi-Glace

Carving Station with Bone-In Steamship Ham

BREAKFAST & BRUNCH

Brunch Buffets

All Brunch Buffets Include Chilled Juices, Regular & Decaf Coffee & Hot Tea Service. Buffet Items Are Replenished for One Hour.

Brunch Service Offered Until 1 pm. Minimum of 50 guests. \$100 Chef Carvery Fee. Extended Service Up To Two Additional Hours Add \$2/Guest Per Hour.

Gourmet Brunch Buffet

\$60 Per Person

Chilled Items

Fresh Fruit Display

Tropical Fruit Ambrosia

Assortment of Flavored Yogurts, Granola, & Fresh Berries

Assorted Breakfast Pastries & Muffins

Imported & Domestic Cheese Display with Dried Fruits & Assorted Crackers

Jumbo Prawns on Ice

Snow Crab Legs on Ice

Smoked Salmon with Cream Cheese, Bagels, & Condiments

Passed Mimosas

Hot Items

Potato Latkes

Bread Pudding with Vanilla Rum Sauce

Cheese Blintzes with Blueberry & Strawberry Sauce

Vegetable Quiche

Applewood Smoked Bacon

Scrambled Eggs with Black Forest Ham & White Cheddar Cheese

Carving Station with Bone-In Steamship Ham

Breaded Pork Cutlets with Country Gravy

Filet Medallions with Wild Mushroom Demi-Glace

ATLANTIS CASINO RESORT SPA RENO



BREAKS



ATLANTIS CASINO RESORT SPA RENO

BREAKS

Break Packages

Includes Atlantis Coffee & Tea Station, Bottled Waters & Sodas Replenished for 1 Hour. Minimum 10 Guests.

The Energizer

Assorted Granola Bars, Whole Fresh Fruit, House-Made Trail Mix

\$20 Per Person

Healthy Habits

Assorted Cheeses, Fresh and Grilled Vegetables, Hummus, Marinated Olives, Crackers and Pita Chips

\$20 Per Person

Mid-Day Pick Me Up

Assorted Cookies & Brownies, Gourmet Chips, Mixed Nuts, Fresh Sliced Fruit

\$20 Per Person

Afternoon Fiesta

Nacho Bar with Tortilla Chips, Nacho Cheese Sauce, Jalapenos, Guacamole, and Salsa. Sugar Sprinkled Mini Churros

\$20 Per Person

Salty & Savory Bites

Soft-Baked Pretzels with Ale Mustard & Cheese Dip, Mixed Nuts, Chocolate Dipped Macaroons

\$20 Per Person

Sweet Treats

Assortment of Petit Fours, Chocolate Truffles, Cookies, Brownies, and Milk

\$20 Per Person

Chilly Treats

Assorted Ice Cream Sandwiches, Push Pops, Dreyer's Ice Cream Bars, and Otter Pops

\$21 Per Person

All Day Break Package

Traditional Continental Breakfast Plus Any Two Breaks

\$55 Per Person

BREAKS

BEVERAGES

Soft Drinks ~ Coke, Diet Coke, Sprite, & Regular Bottled Water	\$5 Each
Specialty Bottled Water ~ Fiji & Pellegrino Sparkling	\$5.50 Each
Assorted Bottled Juices	\$5.50 Each
Red Bull Energy Drinks	\$5.50 Each
Sparkling Apple Cider 750 ml	\$16 Per Bottle
Assorted Hot Chocolate, Specialty Hot Teas, & Iced Tea	\$65 Per Gallon
Fruit Infused Water ~ Mango-Peach-Orange, Apple-Cinnamon, Cucumber-Lime-Mint, Strawberry & Basil, Pineapple-Coconut, Lime-Lemonade	\$50 Per Gallon
Chilled Juices	\$65 Per Gallon
Freshly Brewed Coffee, Decaffeinated Coffee	\$65 Per Gallon

À LA CARTE

À La Carte Enhancements Available All Day

Whole Fresh Fruit	\$3 Per Piece
Granola or Candy Bars	\$3 Each
Individual Yogurt	\$5 Each
Ice Cream Bars	\$5 Each
Soft Pretzels ~ With Cheese or Mustard	\$6 Each
Yogurt Parfaits	\$6 Each
Sliced Seasonal Fresh Fruit	\$10 Per Person
Smoked Salmon Platter	\$14 Per Person
Bagels, Cream Cheese, Capers, Chopped Egg, Sliced Onions & Tomatoes	
Assorted Breakfast Breads ~ Fresh from the Bakery	\$32 Per Dozen
Freshly Baked Cookies & Brownies	\$36 Per Dozen
Freshly Baked Danish, Croissants, & Muffins	\$40 Per Dozen
Fresh Seasonal Fruit Kabob	\$40 Per Dozen
Chocolate Dipped Strawberries	\$42 Per Dozen

LUNCH



LUNCH

Entrée Lunch Salads

*All Salads are Accompanied with Freshly Baked Rolls & Butter, Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea.
Lunch Service Offered Until 2 pm. 25 Guest Minimum.*

Asian Chicken Salad

Marinated Chicken Breast, Asian Cole Slaw, Bell Peppers, Edamame, Crunchy Rice Noodles, Sesame Vinaigrette \$26 Per Person

Atlantis Caesar

Charbroiled Chicken Breast, Chopped Romaine, Focaccia Croutons, Shaved Parmesan, House-Made Caesar Dressing \$26 Per Person

Classic Cobb Salad

Turkey, Bacon, Avocado, Tomatoes, Bleu Cheese, Hard Boiled Eggs, Fresh Garden Greens, Ranch or Italian Vinaigrette \$26 Per Person

Manhattan Deli Chicken Salad

Chicken Breast, Grapes, Walnuts, Mayonnaise, & Celery served with Banana Bread & Fresh Fruit \$26 Per Person

Southwest Santa Fe Chicken Salad

Chipotle Chicken Breast, Corn, Black Beans, Tomatoes, Shredded Cheddar Cheese, Cilantro, Chipotle Ranch Dressing \$26 Per Person

Grilled Salmon Power Salad

Grilled Salmon, Kale, Quinoa, Carrots, Shaved Fennel, Apple, Pears, Feta Cheese, Meyer Lemon Vinaigrette \$32 Per Person

Veggie Power Salad

Kale, Quinoa, Carrots, Shaved Fennel, Apple, Pears, Feta Cheese, Meyer Lemon Vinaigrette \$26 Per Person



LUNCH

Sandwiches & Wraps

*All Sandwiches and Wraps are Accompanied with Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas and Iced Tea. Choice of One Side: Creamy Coleslaw, Potato Salad or Fresh Fruit Salad
Lunch Service Offered Until 2 pm. 25 Guest Minimum.*

Southwestern Veggie Wrap

Black Beans, Corn, Avocado, Tomato, Cilantro, Romaine Lettuce, Chipotle Ranch Dressing, Sundried Tomato Tortilla Wrap

\$27 Per Person

West Coast Club

Sliced Turkey, Bacon, Lettuce, Tomato, Avocado, Mayo, Light Dijon Mustard, Croissant

\$27 Per Person

Chicken Caesar Wrap

Marinated Grilled Chicken, Crumbled Bacon, Sliced Tomato, Chopped Romaine, House-Made Caesar Dressing, Spinach Tortilla Wrap

\$27 Per Person

The Italian Sub

Black Forest Ham, Mortadella, Salami, Provolone Cheese, Lettuce, Tomato, Red Onion, Sundried Tomato Aioli, Vinaigrette Dressing, Torpedo Roll

\$27 Per Person

Grilled Chicken Alfresco

Chicken Breast, Mozzarella Cheese, Roasted Red Pepper, Mayonnaise, Ciabatta Roll

\$27 Per Person



LUNCH

Box Lunches on the Go

*Includes a Bag of Chips, Whole Fruit, Fresh Baked Cookie & Bottled Water. Lunch Service Offered Until 2 pm.
Minimum of 10 per Entree Choice.*

Black Forest Ham & Turkey

Arugula, Pickled Red Onions, Swiss Cheese, Horseradish-Dijon Aioli, Ciabatta

\$25 Per Person

Grilled Chicken

Bacon, Avocado, Bibb Lettuce, Sliced Tomato, Provolone Cheese, Roasted Red Pepper Aioli, Ciabatta

\$25 Per Person

Mediterranean Falafel

Tomato, Bibb Lettuce, Pickled Red Onion, Cucumber, Tzatziki Sauce (on the side), Pita Bread

\$25 Per Person

Roast Beef Hoagie

Arugula, Sliced Tomato, Pickled Red Onion, Honey Mustard Aioli, French Roll

\$25 Per Person

West Coast Club

Sliced Turkey, Bacon, Lettuce, Tomato, Avocado, Mayonnaise, Light Dijon Mustard, Croissant

\$25 Per Person

Veggie Hoagie

Grilled Vegetables, Crisp Lettuce, Tomatoes, Red Onion, French Roll

\$25 Per Person



LUNCH

Plated Lunches

All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.

Boston Bibb Salad

Apples, Pears, Sundried Cranberries, Gorgonzola Cheese, Caramelized Walnuts, Shaved Fennel, Meyer Lemon Vinaigrette

Caesar Salad

Romaine Hearts, Aged Parmesan, Roasted Garlic Croutons, Classic Caesar Dressing

Green Garden Salad

Mixed Field Greens, Tomato, Cucumber, Shredded Carrot, Choice of Dressing

Spinach & Strawberry Salad

Field Greens, Candied Walnuts, Sundried Cranberries, Fresh Strawberries, Balsamic Vinaigrette

SOUPS

New England Clam Chowder or Minestrone

LUNCH

Plated Lunches

All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.

LUNCH ENTRÉE CHOICES

Spinach, Mushroom, and Cheese Quiche

\$30 Per Person

Broiled Tomato, Fresh Seasonal Vegetables, Fresh Fruit

Pasta Atlantis

\$30 Per Person

Grilled Chicken, Roasted Red Peppers, Asparagus, Bow Tie Pasta, Creamy Garlic Sauce

Herb Crusted Pork Loin

\$35 Per Person

Yukon Gold Mashed Potatoes, Braised Red Cabbage, Glazed Carrots, Rosemary & Port Wine Demi-Glace

Marinated & Grilled Chicken Breast

\$35 Per Person

Tomato & Corn Pico De Gallo, Light Salsa Verde, Fresh Corn Polenta Cake, Grilled Vegetables

Beef Pot Roast

\$38 Per Person

Yukon Gold Mashed Potatoes, Green Beans, Baby Carrots

Chicken Piccata

\$35 Per Person

Wild Rice Pilaf, Fresh Seasonal Vegetables, Lemon Caper Sauce

Herb Crusted Chicken Breast

\$35 Per Person

Wild Rice Pilaf, Fresh Herbs, Goat Cheese, Fresh Seasonal Vegetables, Pesto Sauce

Chicken Tropicale

\$35 Per Person

Mango Citrus Relish, Wild Rice Pilaf, Fresh Seasonal Vegetables, Ponzu Glaze

Porcini & Parma Prosciutto Chicken Roulade

\$38 Per Person

Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables, Tarragon & Chardonnay Cream Sauce

LUNCH

Plated Lunches

All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.

LUNCH ENTRÉE CHOICES *(continued)*

Shrimp Scampi

Jumbo Shrimp, Saffron Rice, Fresh Seasonal Vegetables, White Wine & Garlic Sauce

\$40 Per Person

Cabernet Braised Boneless Beef Short Ribs

Yukon Gold Mashed Potatoes, Crispy Leeks, Maple Glazed Carrots

\$40 Per Person

Twin Filet Medallions

Maytag Bleu Cheese Crust, Wild Mushroom Risotto, Fresh Seasonal Vegetables, Porcini Demi-Glace

\$42 Per Person

Sautéed Alaskan Salmon

Saffron Rice, Grilled Asparagus, Fresh Dill, Capers, Meyer Lemon Beurre Blanc

\$40 Per Person

Vegetarian Entrée Prices Match Highest Price Regular Entree

Stuffed Portabella Mushroom

Quinoa Stuffed Portabella Mushrooms, Baby Kale, Tomatoes, Kalamata Olives, Pesto Vinaigrette

Quinoa, Corn, & Black Bean Cakes

Sweet Tomato Pico de Gallo, Avocado Crema, Grilled Vegetable Medley



LUNCH

Plated Lunches

All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.

LUNCHEON DESSERTS

Choose one to compliment served lunches.

Chocolate Mousse Cake

Flourless Chocolate Cake With Coconut Macaroon

Mousse Bombe Choice of Strawberry–Champagne, White Chocolate, or Chocolate

New York Cheesecake with Seasonal Berry Topping

Red Velvet Cake

Rustic Apple Tart

Seasonal Fresh Fruit Tart

Tiramisu

Inquire for Gluten Free and Vegan Options



LUNCH

Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

SANDWICH BOARD

\$35 Per Person

Garden Salad Bar
House-Made Potato Salad with Bacon & Cheddar Cheese
Assorted Olives, Cornichons & Giardiniera Vegetables
Fresh Fruit Salad

SANDWICH SELECTIONS *(Choice of Two)*

Mediterranean Chicken Salad with Marinated Artichokes, Feta Cheese, Dried Apricots, Whole Grain Wheat Roll

Seared Petite Beef Tenderloin Red Onion Marmalade, Arugula, Laura Chenel Mozzarella Cheese, Roasted Red Pepper, Mayonnaise and Dijon Mustard, Ciabatta Roll

Black Forest Ham Gruyère Cheese, Truffle Aioli, Butter Lettuce, Heirloom Tomato, Pretzel Roll

Oven Roasted Turkey Maple Glazed Bacon, Heirloom Tomato, Baby Micro Greens, Chipotle Aioli, Brioche Bun

Veggie Hoagie Grilled Vegetables, Crisp Lettuce, Tomato, Red Onion, French Roll

DESSERTS

Assorted Cookies and Brownies



LUNCH

Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

Tuscan Buffet

\$40 Per Person

COLD ITEMS

Caesar Salad
Antipasti Platter
Fresh Fruit Salad
Focaccia Bread

HOT ITEMS

Barolo Braised Boneless Beef Short Ribs with Mascarpone Polenta
Tuscan Garlic Chicken with Sundried Tomatoes, Parma Prosciutto, Natural Rosemary Chicken Jus
Pan Roasted Salmon with Mushrooms and Artichokes
Classic Pasta Primavera with Tomato–Basil Marinara
Garlic and Rosemary Potatoes
Grilled Vegetable Medley with Garlic and Herbs

DESSERTS

Assorted Pastries, Cakes, and Pies



LUNCH

Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

Aloha Buffet

\$40 Per Person

COLD ITEMS

Garden Salad, Two Dressings
Tropical Fruit Salad
Tri-Color Chips with Mango Salsa
Assorted Artisan Breads with Butter

HOT ITEMS

Kahlua Pulled Pork
Teriyaki Pineapple Chicken
Spicy Beef and Mushrooms
Mahi Mahi
Stir Fry Vegetables
Steamed Rice

DESSERTS

Pineapple Upside-Down Cake
Coconut Cake
Assorted Miniature Pastries



LUNCH

Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

Southwestern Buffet

\$40 Per Person

COLD ITEMS

Southwest Chicken Salad with Cilantro-Lime Vinaigrette
Yucatan Quinoa Salad
Garden Salad Bar
Fresh Fruit Salad
Assorted Artisan Breads with Butter

HOT ITEMS

Grilled Chicken with Mango Salsa & Tequila-Cilantro Jus
Spiced Southwest Vegetable Medley with Black Beans & Corn
Pork Chile Verde
Grilled Petrale Sole Veracruz
Cheese Enchiladas
Spanish Rice

DESSERTS

Flan
Tres Leches Cake
Assorted Pastries



LUNCH

Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

The Western BBQ Buffet

\$42 Per Person

COLD ITEMS

Garden Salad Bar
Homestyle Potato Salad
Creamy Cole Slaw
Fresh Fruit Salad
Corn Bread with Butter

HOT ITEMS

Slow Roasted BBQ Beef Brisket
Baby Back Ribs
Rotisserie Chicken
Grilled Smoked Sausages
Roasted Yukon Gold Potato Wedges
BBQ Baked Beans
Corn on the Cob
Grilled Fresh Seasonal Vegetables

DESSERTS

Assorted Pies & Pastries



LUNCH

Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

Something for Everyone

\$38 Per Person

COLD SELECTIONS *(Choice of Two)*

Garden Salad Bar
Homestyle Potato Salad
Primavera Pasta Salad
Antipasti Salad
Fresh Fruit Salad
Assorted Artisan Breads with Butter (Included)

HOT SELECTIONS *(Choice of Two)*

Grilled Pacific Salmon with Dill Chardonnay Sauce
Rosemary Roasted Pork Loin with Sun-Dried Cranberry-Cornbread Stuffing
Mushroom Ravioli with Porcini Cream Sauce
Deep Fried Prawns
Herbed Roasted Chicken
Penne Pasta Marinara

ACCOMPANIMENTS *(Choice of Two)*

Butter Whipped Potatoes
Oven Roasted Red Potatoes
Seasonal Vegetables
Saffron Basmati Rice

DESSERTS

Assortment of Specialty Desserts

DINNER



ATLANTIS CASINO RESORT SPA RENO



DINNER

Plated Dinners

All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.

SALADS

Baby Iceberg Wedge Salad

Tomatoes, Crumbled Bacon, Maytag Bleu Cheese, Buttermilk Ranch Dressing

Boston Bibb Lettuce Salad

Apples, Pears, Sundried Cranberries, Gorgonzola Cheese, Caramelized Walnuts, Shaved Fennel, Meyer Lemon Vinaigrette

Caesar Salad

Romaine Hearts, Aged Parmesan, Roasted Garlic Croutons, Classic Caesar Dressing

Green Garden Salad

Mixed Field Greens, Tomato, Cucumber, Shredded Carrot, Choice of Dressing

Spinach & Strawberry Salad

Candied Walnuts, Fresh Strawberries, Balsamic Vinaigrette

SOUPS

Minestrone or New England Clam Chowder

DINNER

Plated Dinners

All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.

DINNER ENTRÉE CHOICES

Chicken Tropicale

\$42 Per Person

Mango Citrus Relish, Wild Rice Pilaf, Fresh Seasonal Vegetables, Ponzu Glaze

Herb Crusted Pork Loin

\$45 Per Person

Yukon Gold Mashed Potatoes, Braised Red Cabbage, Glazed Carrots, Rosemary & Port Wine Demi-Glace

Moroccan Chicken Tagine

\$42 Per Person

Green Olives, Capers, Preserved Lemon, Sun-Dried Apricot Couscous, Cilantro & Cumin Seasoned Vegetables

Chicken Roulade

\$45 Per Person

Mushrooms, Spinach, Ricotta Cheese, Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables, Tarragon & Chardonnay Cream Sauce

Cabernet Braised Boneless Beef Short Ribs

\$47 Per Person

Yukon Gold Mashed Potatoes, Crispy Leeks, Brussels Sprouts with Pancetta

Crab Stuffed Petrale Sole

\$47 Per Person

Saffron Basmati Rice, Fresh Seasonal Vegetables, Fresh Dill Beurre Blanc

Grilled Mediterranean Salmon

\$47 Per Person

Fennel & Citrus Slaw, Kalamata Olives, Capers, Saffron Infused Orzo Salad, Fresh Seasonal Vegetables, Lemon-Thyme Beurre Blanc



DINNER

Plated Dinners

All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.

DINNER ENTRÉE CHOICES (CONTINUED)

Steak Diane

\$54 Per Person

Twice Baked Potato, Green Beans Almondine, Brandied Wild Mushroom Demi-Glace

Grilled Filet Mignon

\$58 Per Person

Herb Maître d' Butter, Potatoes Anna, Asparagus, Baby Carrots, Roasted Mushroom Demi-Glace

Chef Dennis' Beef Wellington

\$60 Per Person

Roasted Fingerling Potatoes, Fresh Seasonal Vegetables, Sauce Marchand du Vin

Vegetarian Entrée Prices Match Highest Price Regular Entree

Stuffed Portabella Mushrooms

Quinoa Stuffed Portabella Mushrooms, Baby Kale, Kalamata Olives, Pesto Vinaigrette

Mediterranean Israeli Couscous

Grilled Seasonal Vegetables, Tarragon Chardonnay Cream Sauce

Quinoa, Corn, & Black Bean Cakes

Sweet Tomato Pico de Gallo, Avocado Crema, Grilled Vegetable Medley

Vegetable Strudel

Mediterranean Vegetables, Phyllo Dough, Parmesan Cheese, Jasmine Rice, Red Pepper Sauce



DINNER

Plated Dinners

All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.

DUET ENTRÉE SELECTIONS

Mushroom Forestiere Chicken & Salmon with Lobster Dill Sauce

Roasted Red Potatoes, Fresh Seasonal Vegetables

\$50 Per Person

Herb Crusted Chicken Breast & Shrimp Scampi

Saffron Basmati Rice, Fresh Seasonal Vegetables, White Wine Garlic Butter

\$52 Per Person

Petite Filet with Cabernet Demi-Glace & Shrimp Scampi

Saffron Basmati Rice, Fresh Seasonal Vegetables, White Wine Garlic Butter

\$56 Per Person

Petite Filet with Port Wine Demi-Glace & Pistachio Crusted Grilled Salmon with Pesto Sauce

Yukon Gold Mashed Potatoes, Roasted Romanesco Broccoli

\$56 Per Person

Petite Filet with Port Wine Demi-Glace & Colossal Crab Stuffed Prawn with Lobster Beurre Blanc

Truffle Mac & Cheese, Red Wine Roasted Mushrooms, Fresh Seasonal Baby Vegetables

\$56 Per Person



DINNER

PLATED DINNER DESSERTS

Choose One to Compliment Served Dinners

Chocolate Jewel Box with Chocolate Mousse

Chocolate Mousse Cake

Crème Brûlée

Fantasia Passion Fruit Mousse with Layers of Raspberry

Individual Turtle Cheesecake

Mixed Berry Shortcake

New York Cheesecake

Raspberry Napoleon

Salted Caramel Budino

Trio of Mini Opera Cake, Mini Cheesecake and French Macaron

White Chocolate Mirage with Mango Cream

Inquire for Gluten Free and Vegan Options



DINNER

CHILDREN'S MENU

Choice of One Menu Selection for Children Age 11 & Under with Adult served Meals. Includes Lemonade.

Chicken Fingers

Ranch Dressing & Ketchup, Curly Fries, Cookie

\$20 Per Child

Cheese Burgers

Two Mini Cheeseburgers, Curly Fries, Cookie

\$20 Per Child

Macaroni & Cheese

Green Beans, Cookie

\$20 Per Child

Spaghetti & Meatballs

Parmesan Cheese, Cookie

\$20 Per Child



DINNER

DINNER BUFFETS

Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest Per Hour.

Great American Favorites

\$50 Per Person

COLD ITEMS

- Garden Salad Bar
- Homestyle Potato Salad
- Marinated Artichoke & Mushroom Salad
- Fresh Fruit Salad
- Fresh Baked Biscuits with Butter

HOT ITEMS

- BBQ Baby Back Ribs
- Southern Fried Chicken
- Baked Salmon with Lemon & Fresh Herbs
- Mashed Potatoes & Gravy
- Corn on the Cob
- Creamy Mac & Cheese
- Fresh Seasonal Vegetables

DESSERT ASSORTMENT

Including Apple Pie & Bread Pudding



DINNER

DINNER BUFFETS

Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest Per Hour.

Atlantis Steak & Seafood Buffet

\$65 Per Person

SOUP

New England Clam Chowder

COLD ITEMS

Wedge Salad Station
Oven-Roasted Beet Salad
Jumbo Prawns on Ice
Fresh Fruit Salad
Artisan Breads and Butter

HOT ITEMS

Bacon Wrapped Filets with Carmelized Onion Demi-Glace
Grilled Salmon with Lobster Sauce, Fresh Basil, & Lemon
Fried Prawns
Oysters Rockefeller
Steamed Clams
White Truffle & Garlic Mashed Potatoes
Fresh Asparagus & Carrots with Herb Butter

CARVING STATION

\$100 Chef's Fee
Slow-Roasted Prime Rib

DESSERT

Upscale Dessert Selection including Atlantis Cheesecake



DINNER

DINNER BUFFETS

Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest.

Luau in Paradise

\$52 Per Person

COLD SELECTIONS

Mixed Greens, Passion Fruit Vinaigrette
California Sushi Rolls
Island-Style Ahi Poke in Wonton Cups
Tropical Fruit Salad
Artisan Breads with Butter

HOT SELECTIONS

Kahlua Pulled Pork
Huli Huli Chicken
Macadamia Nut Crusted Mahi Mahi with Mango Salsa
Chow Mein
Stir Fry Vegetables
Steamed Rice
Pot Stickers & Fresh Spring Rolls with Dipping Sauce

DESSERT

Pineapple Upside Down Cake
Kahlua Cheesecake
Coconut Cake
Macarons
Almond Cookies

DINNER

DINNER BUFFETS

Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest Per Hour.

Create Your Own Buffet

\$50 Per Person

COLD SELECTIONS *(Choice of Three)*

Garden Salad Bar
Caesar Salad
Homestyle Potato Salad
Creamy Coleslaw
Mediterranean Quinoa Salad
Pasta Primavera Salad
Grilled Vegetable Platter
Antipasto Salad
Fresh Fruit Display
Artisan Breads with Butter (Included)

ACCOMPANIMENTS *(Choice of Two)*

Yukon Gold Whipped Potatoes
Oven Roasted Fingerling Potatoes
Scalloped Potatoes
Creamy Mac & Cheese
Penne Pasta Marinara
Saffron Wild Rice Pilaf
Grilled Polenta
Farm Style Green Beans with Bacon & Onions
Fresh Roasted Corn on the Cob
Fresh Vegetable Medley

HOT SELECTIONS *(Choice of Three)*

Lasagna Bolognese
Chicken Marsala
Grilled Pacific Salmon with Dill Chardonnay Sauce
Rosemary Roasted Pork Loin with Sundried Cranberry-Cornbread Stuffing
Mushroom Ravioli with Porcini
Chicken Tropicale
Deep Fried Prawns
Herbed Rotisserie Chicken
Cabernet Braised Sirloin Tips
Boneless Beef Short Ribs

DESSERTS

Assortment of Specialty Desserts

RECEPTIONS



ATLANTIS CASINO RESORT SPA RENO



RECEPTIONS

Culinary Displays *(Minimum 25 guests)*

Crudites Display

Fresh Vegetable Display including Broccoli, Carrots, Cauliflower, Celery, & Watermelon Radish, Hummus Dip, Tomato & Olive Tapenade, Buttermilk Ranch Dip

\$10 Per Person

Seasonal & Tropical Fruit Display

Vanilla Yogurt with Mint & Honey

\$12 Per Person

Artisan Bread Display

Assortment of Fresh Breads & Rolls, Herb Focaccia, Breadsticks, Lavosh, Pita Bread, Artichoke Spinach Dip, Red Pepper Hummus, Pesto Aioli, Garlic Herb Olive Oil, Whipped Butter

\$14 Per Person

Mediterranean Grilled Vegetable Platter

Grilled & Marinated Eggplant, Asparagus, Tomatoes, Hearts of Palm, Artichokes, Red Peppers, Red Onions, Fresh Basil, Herb Garlic Aioli, Hummus, Pita Bread

\$15 Per Person

Antipasto Display

Assorted Italian Meats & Cheeses, Parma Prosciutto, Artisanal Salami, Mortadella, Cotto Capicola, Buffalo Mozzarella, Fontina, Provolone, Peppers, Olives, Artichokes, Roasted Tomatoes, Focaccia, Breadsticks

\$18 Per Person

Artisan Cheese Display

Display of Domestic & Imported Cheeses, Assorted Crackers, Dried Fruit, Nuts, Spreads, Chutneys

\$15 Per Person



RECEPTIONS

Action Stations *(Minimum 50 guests)*

\$100 Attendant Charge Applies

Pasta Station *(Choice of two)*

\$24 Per Person

Penne Pasta Bolognese

Wild Mushroom Ravioli with Porcini Cream Sauce

Chargrilled Chicken & Pancetta Carbonara Cream Sauce with Bow Tie Pasta

Penne Pasta Pomodoro, Basil-Tomato Marinara

Butternut Squash Risotto, Roasted Peppers, Herbs, Mascarpone Cheese

Fusilli Pasta with Maine Lobster Cream, White Cheddar Cheese, Parmesan Herb Bread Crumbs

Lobster Mac & Cheese *(Additional Charge Applies)*

Mini Slider Station

\$25 Per Person

All Served on our Mini Brioche Slider Buns. (Choice of two)

Wagyu Patty with Caramelized Onion Jam & White Cheddar

BBQ Pulled Pork with Pickle Slaw

Mini Bratwursts with Sauerkraut

Prime Rib Sliders with Swiss Cheese & Au Jus

Crab Cake Sliders with Meyer Lemon Remoulade & Cole Slaw

Spicy Cubano Sliders with Mustard Sauce

RECEPTIONS

Reception Hors d'oeuvres

Ordered in Increments of 50

COLD ITEMS

Assorted Chef's Canapes: Tray Passed or at Stations

Asparagus Mousse with Grilled Asparagus & Lemon Zest	\$175 Per 50 Pieces
Caramelized Onion Tart with Boursin Cheese & Balsamic Syrup	\$175 Per 50 Pieces
Deviled Eggs with Caviar	\$175 Per 50 Pieces
Fresh Strawberries with Maytag Bleu Cheese Mousse, Spicy Pecans	\$175 Per 50 Pieces
Heirloom Tomato Bruschetta with Fresh Basil	\$175 Per 50 Pieces
Olive Tapenade in a Cucumber Cup	\$175 Per 50 Pieces
Red Pepper Hummus in a Cucumber Cup with Fresh Mint	\$175 Per 50 Pieces
Roasted Beets with Orange & Goat Cheese Cream, Spicy Pecans	\$175 Per 50 Pieces
Roman Artichokes with Goat Cheese & Red Pepper on Crostini	\$185 Per 50 Pieces
Baby Seckel Pear with Boursin Cheese Mousse & Balsamic Syrup	\$200 Per 50 Pieces
Chicken Salad Endive Spears	\$200 Per 50 Pieces
Duck Liver Mousse with Lingonberries on Brioche Toast	\$200 Per 50 Pieces
Mini Potato Latkes with Smoked Salmon & Creme Fraiche	\$200 Per 50 Pieces
Scallop, Shrimp, Mango Ceviche	\$200 Per 50 Pieces
Smoked Salmon Gougère	\$200 Per 50 Pieces
Teriyaki Chicken Salad with Crispy Won Tons	\$200 Per 50 Pieces
Tuna Tartare in Canape Cup with Goma Wakame (Seaweed Salad)	\$200 Per 50 Pieces
Oyster Shooter with Cocktail Sauce & Mignonette	\$250 Per 50 Pieces
Seared Beef Tenderloin on a Potato Coin with Bleu Cheese Mousse & Port Wine Syrup	\$250 Per 50 Pieces
Chilled Prawns with Cocktail Sauce	\$250 Per 50 Pieces

RECEPTIONS

Reception Hors d'oeuvres

Ordered in Increments of 50

HOT ITEMS

Buffalo Chicken Wings	\$175 Per 50 Pieces
Boursin Cheese Gougère	\$175 Per 50 Pieces
Chorizo Fritters	\$175 Per 50 Pieces
Grilled Polenta with Ricotta Cheese, Roasted Tomato Relish, Fresh Basil	\$175 Per 50 Pieces
"Jack Daniel's" BBQ Meatballs	\$175 Per 50 Pieces
Swedish Meatballs	\$175 Per 50 Pieces
Chicken Pot Stickers	\$175 Per 50 Pieces
Chicken or Vegetable Egg Rolls	\$175 Per 50 Pieces
Potato & Pea Samosas	\$175 Per 50 Pieces
Duxelles Stuffed Mushroom with Hollandaise Sauce	\$175 Per 50 Pieces
Vegetable Spring Rolls with Plum Sauce	\$175 Per 50 Pieces
Chicken Satay with Peanut Sauce	\$190 Per 50 Pieces
Asian BBQ Pork Steamed Buns	\$200 Per 50 Pieces
Chicken Pot Stickers with Soy Dipping Sauce	\$200 Per 50 Pieces
Pork Belly Lollipops	\$200 Per 50 Pieces
Mini Beef Wellingtons	\$225 Per 50 Pieces
Tempura Prawns with Pineapple Chili Dipping Sauce	\$225 Per 50 Pieces
Teriyaki Beef Brochette	\$225 Per 50 Pieces
Bacon Wrapped Scallops	\$250 Per 50 Pieces
Crab Stuffed Mushrooms with Lobster Sauce	\$250 Per 50 Pieces
Grilled Baby Lamb Chops, Mint Peppercorn Demi-Glace	\$250 Per 50 Pieces
Mini Crab Cakes, Meyer Lemon Aioli	\$280 Per 50 Pieces



RECEPTIONS

Reception Packages *Minimum of 50 Guests.*

The Italian

COLD SELECTIONS

Antipasto Display

Fresh Fruit Display

\$40 Per Person

HOT SELECTIONS

Florentine Mushroom Caps with Basil Pesto

Saffron Risotto Arancinis with Mozzarella & Sweet Peas, Arrabbiata Sauce

Scampi Style Shrimp with Lemon & Garlic Butter

Italian Style Meatballs in Marinara

DESSERTS

Cannoli

Tiramisu

Assorted Desserts



RECEPTIONS

Reception Packages *(continued) Minimum of 50 Guests.*

The Mediterranean

\$40 Per Person

COLD ITEMS

Grilled Vegetable Platter

Baba Ganoush, Hummus, Garlic Herb Aioli

Artichoke Dip, Olive Tapenade

Lavosh Triangles, Pita Bread

Fresh Fruit Platter with Mint Yogurt

HOT ITEMS

Pesto Shrimp Skewers

Crispy Falafel with Tahini Sauce & Pita Bread

Chicken Shawarma Kabobs with Lemon & Cilantro Glaze

Lamb Meatballs with Red Pepper Sauce & Tzatziki

DESSERT

Assorted Mini Pastries

Fresh Fruit Tarts



RECEPTIONS

Reception Packages *(continued) Minimum of 50 Guests.*

Pub Bites \$42 Per Person

COLD ITEMS

Classic Crudites

Fresh Fruit

Assorted Nuts & Dried Fruit

Assorted Olive Medley

HOT ITEMS

Buffalo Hot Wings

Pork Belly Lollipops

Prime Rib Sliders

Ale Battered Prawns with Siracha Aioli

DESSERT

Cookies

Brownies

Assorted Desserts



RECEPTIONS

Reception Packages *(continued) Minimum of 50 Guests.*

Kyoto Spice

\$42 Per Person

COLD ITEMS

Tropical Fruit Display

California Rolls

Tuna Tartare in Won Ton Cups with Goma Wakami (Seaweed Salad) & Miso Aioli

HOT ITEMS

Vegetarian Spring Rolls

Teriyaki Chicken Kabobs

Shrimp Skewers with Pineapple Chili Glaze

Chicken Pot Stickers

Asian Pork Belly Bao Bun with Kimchi Slaw

DESSERTS

Assorted Petit Fours



RECEPTIONS

Reception Packages *(continued) Minimum of 50 Guests.*

Elegant Seafood Reception

\$45 Per Person

Served with Cocktail Sauce, Tarragon and Caper Remoulade, Ponzu Aioli, Lemon Wedges, Horseradish & Tabasco

CHILLED ITEMS

Fresh Fruit Display

Chilled Jumbo Prawns

Oyster on the Half Shell

HOT ITEMS

Crab Cakes

Oysters Rockefeller

Scallops with Shrimp Mornay Sauce

Crab Stuffed Mushrooms with Hollandaise Sauce

DESSERT

Assorted Desserts

FROM THE BAKERY



ATLANTIS CASINO RESORT SPA RENO

FROM THE BAKERY

FRESH FROM THE BAKERY

SPECIALTY CAKES

Size	Serves	Price	Fondant Charge (extra)
8" Round	10-15 Guests	\$55	\$40
10" Round	15-20 Guests	\$75	\$50
12" Round	25-40 Guests	\$120	\$60
14" Round	40-45 Guests	\$150	\$80
16" Round	65 Guests	\$180	\$110
Quarter Sheet	22 Guests	\$75	\$50
Half Sheet	40 Guests	\$160	\$70
Full Sheet	96 Guests	\$200	\$120

WEDDING OR TIERED CAKE

Pricing available upon request

Cake Flavors Chocolate, White, Marble, Red Velvet, Spice, Carrot, Yellow

Icing Whipped Cream, Butter Cream, Mocha Butter Cream, Chocolate Butter Cream, Cream Cheese Frosting

Cake Fillings Banana Slices, Chocolate Mousse, French Custard, Fresh Raspberry, Fresh Strawberry, German Chocolate, Lemon Custard, Mandarin Orange, Mocha Butter Cream, Pineapple, Sliced Pear, Whipped Cream, Amaretto, Grand Marnier, Kahlua, Bavarian Cream, Cream Cheese

BAR SERVICE



ATLANTIS CASINO RESORT SPA RENO

BAR SERVICE

Offered to Groups of 30 or More Guests. Wine by the Bottle, Imported and Domestic Beer, and Soda Stations Available for Smaller Groups. Bar Revenue must Exceed \$600 per Bar, or Client will be Responsible for the Difference *All No Host Bars come with a \$100 Bartender Fee.

Call Brand Liquors

Tito's Vodka
 Beefeaters Gin
 Bacardi Rum
 Captain Morgan's Spiced Rum
 Cazadores Tequila
 Jim Beam Bourbon
 Seagram's 7 Whisky
 Canadian Club Whisky
 J&B Scotch
 Christian Brothers Brandy

Premium Brand Liquors

Grey Goose Vodka
 Tanqueray Gin
 Bacardi Rum
 Captain Morgan's Spiced Rum
 Patron Silver Tequila
 Jack Daniel's Whisky
 Crown Royal Canadian Whisky
 Chivas Regal Scotch
 Jameson Irish Whisky
 Korbel Brandy

Cordials

Kahlua Coffee Liqueur
 Baileys Irish Cream
 Amaretto Disarrono
 Frangelico

Domestic Beers

Bud Light, Coors Light, O'Doul's NA

Import & Craft Beers

Corona, Stella Artois, Firestone 805,
 Sierra Nevada Pale Ale

Prices

Call Brands	\$10
Premium Brands	\$12
Cordials	\$12
House Wine	\$10
Premium Wine	\$12
Domestic Beer	\$8
Import & Craft Beer	\$9
Sodas & Bottled Water	\$5
Red Bull	\$6

Hosted Hourly Bar Service

First Hour
 Additional Hours

Call Brands

\$20 per person
 \$15 per person

Premium Brands

\$22 per person
 \$15 per person

Keg Beer Prices

Inquire for available brands

Domestic

\$375 per keg

Import & Craft

\$525 per keg

*Includes sales tax

BAR SERVICE

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Specialty Bars

COFFEE & CORDIAL BAR

Freshly Brewed Coffee, Kahlua, Baileys, Amaretto, Frangelico, Whipped Cream, Chocolate Shavings, Cinnamon

MARTINI BAR

Classic, Key Lime, Lemon Drop, Green Apple, Cosmopolitan, Godiva Chocolate

MIMOSA OR BELLINI BAR

Sparkling Wine, Orange Juice, Cranberry Juice, Mango Puree, Peach Puree or Strawberry Puree *(Choice of Three)*

BLOODY MARY BAR

Tomato & Clamato Juice, Celery, Olives, Limes, Pickled String Beans, Asparagus, Horseradish, Tabasco & Worcestershire Sauce

Prices

Coffee & Cordial Bar	\$12
Martini Bar	\$10
Mimosa or Bellini Bar	\$10
Bloody Mary Bar	\$10

*Includes sales tax

BAR SERVICE

Bar Service / Wines

Atlantis Casino Resort Spa is Proud to Offer an Extensive Wine Collection. In Addition to our Banquet Wine Selections, We Invite You to Inquire About Additional Choices from Our Hotel Cellar. Our Sommelier Would be Delighted to Assist You with the Perfect Pairing for your Event.

Sparkling Wines & Champagnes

Korbel Brut, California	\$34
Chandon Brut, California	\$42

White & Rosé

Chardonnay, Mirassou, California	\$30
Chardonnay, Chateau Ste. Michelle, Washington	\$30
Chardonnay, Rombauer, Napa Valley	\$66
Pinot Grigio, Santa Margherita, Italy	\$45
Riesling, Chateau Ste Michelle, Washington	\$28
Sauvignon Blanc, Kenwood, Sonoma County	\$30
White Zinfandel, Beringer, California	\$20

Red

Cabernet Sauvignon, Chateau Ste. Michelle, Washington	\$35
Cabernet Sauvignon, Mirassou, California	\$30
Cabernet Sauvignon, Round Pond "Kith & Kin" Napa Valley	\$63
Cabernet Sauvignon, Rombauer, Napa Valley	\$89
Merlot, Mirassou, California	\$30
Merlot, Duckhorn, Napa Valley	\$65
Merlot, Rombauer, Napa Valley	\$65
Pinot Noir, Mirassou, California	\$30
Pinot Noir, Orin Swift "Slander", California	\$85
Red Blend, Orin Swift "Abstract", Napa Valley	\$65
Zinfandel, Rombauer, California	\$60

AUDIO VISUAL SERVICES



ATLANTIS CASINO RESORT SPA RENO

AUDIO VISUAL SERVICES

Rental Charges are Per Item, Per Room, Per Eight Hour Day. Upon Request, Atlantis Casino Resort Spa will Provide One Complimentary Podium with Wired Microphone Per Event. Service Orders for Power Drops are Non-Refundable Seven Business Days Prior to Event. Equipment Rental must be Cancelled with Your Catering Manager no less Than Two Business Days Prior to the Event.

Projector Package 1

1 Large Laser Projector/Screen, Wireless Microphone, Audio Patch, Podium and Power

\$500 per Day

Projector Package 2

2 Large Laser Projector/Screens, Wireless Microphone, Audio Patch, Podium and Power

\$650 per Day

Projector Package 3

2 Large Laser Projector/Screen with Audio Patch, Podium, Power, Wireless Hand Held, Stage Wash, ZOOM/Teams and Switcher, Tech for event separate

\$800 per Day

AUDIO VISUAL SERVICES

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Audio Packages

PA Systems

Small (2 Powered Speakers with Wireless Handheld)	\$300 Per Day
Large (K-Ray with 2 Monitors, Mixer, and Wireless Handheld)	\$500 Per Day
If operator is needed, tech labor is needed	\$150 Per Hour

Microphones

Wireless Handheld	\$100 Per Day
Wireless Lapel	\$100 Per Day
Wired Push-to-talk	\$50 Per Day
Audio Patch (Bluetooth)	\$50 Per Day
Audio Patch (Wired)	\$50 Per Day

Audio Mixers

16-Channel Yamaha Mixer	\$75 Per Day
32-Channel Digital Console	\$150 Per Day

Advanced Audio – Please reach out to AV Manager

AUDIO VISUAL SERVICES

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Lighting

Stage Wash

Small (1–2 Stage Decks)	\$100 Per Day
Large (3–6 Stage Decks)	\$200 Per Day
Follow Spot Light with Tech	\$250 Per Day

Up Lighting

Small (4–6 Lights)	\$100 Per Day
Medium (7–10 Lights)	\$150 Per Day
Large (11–16 Lights)	\$200 Per Day

Crystal Column with Uplight

\$150

Advanced Lighting – Please reach out to AV Manager

Video

Camera

HD Camera for Recording for Zoom	\$200 Per Day
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If an operator is needed, Tech Labor is needed \$150 Per Hour

Zoom Teams Meeting OWL \$100 Per Day

AUDIO VISUAL SERVICES

Rental Charges are Per Item, Per Room, Per Eight Hour Day. Upon Request, Atlantis Casino Resort Spa will Provide One Complimentary Podium with Wired Microphone Per Event. Service Orders for Power Drops are Non-Refundable Seven Business Days Prior to Event. Equipment Rental must be Cancelled with Your Catering Manager no less Than Two Business Days Prior to the Event.

Miscellaneous

Laser Projector / Screen	\$150 Per Day
4-Channel Video Switcher	\$200 Per Day
Wired High Speed Internet	\$150 Per Day
Tech Labor	\$150 Per Hour
Flip Chart Stand, Paper, and Markers	\$50 Per Day
Whiteboard and Markers	\$50 Per Day
Clicker / Slide Advancer	\$30 Per Day
Laptop with Microsoft Word, Powerpoint, and Excel	\$300 Per Day
Power with Power Strip	\$25 Each
Polycom Phone / IP Phone	\$50 Per Day
55" TV on Rolling Stand, with HDMI Cable	\$200 Per Day
Samsung Digital Flipchart	\$100 Per Day
Additional Standing Podium	\$50 Per Day

Wireless Internet

Atlantis Resort offers complimentary wireless internet access throughout the property including all banquet spaces. For all other internet requests, Please reach out to IT/AV.

***Requests added after 24 hours before event is subject to 25% surcharge*

Please consult with Catering Specialist for other audio-visual needs.

PRICING INFORMATION

Pricing Information

Service Charges & Tax

Prices are subject to current Nevada State Sales Tax and 20% Service Charge.

Guarantees/Choice of Entrées

It is the responsibility of the group representative to provide final guest count to the Hotel by 8 am, three (3) business days prior to the event. The group will be charged for the guarantee, or the actual number of guests served, whichever is greater. If a guarantee is not provided, the hotel will use the original contracted number which is not subject to reduction after the aforementioned deadline.

- Increased guarantee(s) exceeding 5% within 3 days of the event date are subject to a \$5++ per guest surcharge.

Food and Beverage

Menu selections must be provided twenty-one (21) days in advance of your event. Host may choose up to two single entrées.

- The highest price entrée selected will be the price charged for the meals. One vegetarian entrée choice will be provided per 50 guests.
- The group must inform the hotel three days prior to the event date of any guests' dietary restrictions.
- Chef may substitute items based on availability and pricing.
- Due to state licensing and health codes, the Hotel will be the sole provider of all food and beverages served in the banquet facilities.
- Bar revenue must exceed \$600 per bar, or the group agrees to pay the difference at a hosted price.
- Toddlers ages 4 and under may be served by their parents from a buffet at no additional charge. Children ages 10 and under receive a 10% discount off of adult buffet prices.