



Perfect Execution



Distinctive Flare



Fabulous Food



Event Ready





Let Us Make Your Next Event Truly “Divine”

Divine Events provides comprehensive event planning and catering services that exceed your expectations in every possible way.

Our event planners and designers combine their unique talents, strategic vision and 30 years of experience to create and produce unforgettable events, including:

Weddings | Holiday Parties | Business Meetings & Dinners | Corporate Events, Seminars, Training & Team Building | Social & Networking Events | Charity & VIP Events | Press Events | Award Ceremonies and so much more.

Our expert culinary team and professional serving staff create and deliver superb food and refreshments that tantalize the taste buds and satisfy the soul.

From an intimate gourmet dinner for 10 to a sprawling, outdoor company picnic for 4,000, there is virtually no challenge that is beyond our imagination or our capabilities.

Our specialty is the impossible. Our goal is perfection. And we look forward to amazing you.



Breakfast Options

For a minimum of 25 guests. Special request minimums will be considered.

The Continental

- **Assorted Fresh Mini Danishes, Muffins & Croissants** (1 serving of each per guest)
All served with butter & fruit preserves.
- **Seasonal Sliced Fresh Fruit Display** (6 oz. serving per guest)

Healthy Start Breakfast

- **Oat Bran, Cranberry Orange and Banana Nut Muffins**
- **Egg Beaters with Fresh Herbs** (2-egg serving per guest)
- **Turkey Sausage Patties** (2-piece serving per guest)
- **Seasonal Sliced Fresh Fruit Display** (6 oz. serving per guest)

Divine Breakfast

- **Assorted Fresh Mini Danishes, Muffins & Croissants** (1 serving of each per guest)
All served with butter & fruit preserves.
- **Seasonal Sliced Fresh Fruit Display** (6 oz. serving per guest)
- **Red Bliss Breakfast Potatoes with Onions & Peppers** (6 oz. serving per guest)
- **Country-Fresh Scrambled Eggs** (2-egg serving per guest)
- **Farm-Fresh Applewood Smoked Bacon** (3-piece serving per guest)
- **Farm-Fresh Pork Sausage Links** (2-piece serving per guest)



Breakfast Additions / A La Carte

Interactive Chef Stations – Each station requires an on-site Chef at additional charge.

- **Omelet Station** – Two eggs cooked to order with a choice of tomatoes, green onion, mushrooms, bell peppers, ham, bacon, Swiss cheese and cheddar cheese.
Additional breakfast side items (bacon, potatoes, fruit, pastries, etc.)
- **Belgian Waffle Station** – Freshly made waffles served with berry compote, syrup, whipped cream and butter.
Additional breakfast side items (bacon, potatoes, fruit, pastries, etc.)

Lox & Bagels – Smoked salmon lox served w/tomato slices, onions and capers. Includes assorted bagels with cream cheese.

Quiche – A choice of asparagus quiche with Boursin cheese and sun-dried tomatoes or Applewood bacon quiche with broccoli and cheddar cheese.

Assorted Breakfast Wraps – Scrambled eggs and cheese with a choice of bacon or sausage.

Assorted Individual Yogurts – With fresh berries and granola.

Assorted Bagels & Cream Cheese

Assorted Muffins and/or Pastries



Brunch

For a minimum of 75 guests

Garden Brunch Buffet

- **Assorted Fresh Mini Danishes, Muffins and Croissants** (1 serving of each per guest)
All served with butter and fruit preserves.
- **Seasonal Sliced Fresh Fruit Display** (6 oz. serving per guest)
- **Red Bliss Breakfast Potatoes with Onions & Peppers** (6 oz. serving per guest)
- **Country-Fresh Scrambled Eggs** (2- egg serving per guest)
- **Farm-Fresh Applewood Smoked Bacon** (3-piece serving per guest)
- **Farm-Fresh Pork Sausage Links** (2-piece serving per guest)
- **Divine House Salad** – Spring mix greens, mandarin orange segments, cucumbers, shaved onions and grape tomatoes with honey balsamic vinaigrette dressing.
- **Pasta Salad**
- **Filet Mignon Tips with Burgundy Mushroom Demi-Glace** (3 oz. serving per guest)
- **Divine Chicken** – Sautéed chicken breast, sun-dried tomatoes and basil beurre blanc. (4 oz. serving per guest)



Lunch

Delicatessen

(for a minimum of 10 guests)

- **Prepared Sandwiches** – A variety of meats and cheese, including turkey breast, roast beef, ham, provolone, cheddar and Swiss.
- **Assorted Breads** – Sliced wheat, marble rye, sourdough and hoagie rolls.
- **Individual Bags of Chips**
- **Fresh-Baked Cookies & Brownies**

Salad & Baked Potato Bar

(for a minimum of 20 guests)

- **Caesar Salad** – Crisp romaine hearts, seasoned croutons, shaved parmesan and classic Caesar dressing.
- **Baked Potato Bar** – With butter, sour cream, green onions, grated cheddar cheese, bacon crumbles and a choice of diced grilled steak or chicken.
- **Seasonal Sliced Fresh Fruit**
- **Artisan Rolls**
- **Fresh-Baked Cookies & Brownies**

Soup & Salad Bar

(for a minimum of 10 guests)

- **Divine Homemade Soup** – Chicken Noodle, Tomato Basil, Chili, Clam Chowder or Corn Chowder. (choose one)
- **Salad Bar** – Spring mix greens and romaine hearts served with tomatoes, cucumbers, shredded carrots, shaved red onions, hard-boiled egg, bacon crumbles, grilled chicken, shredded cheddar cheese, shaved parmesan cheese, crumbled blue cheese and seasoned croutons with Ranch, Balsamic Vinaigrette and Caesar dressings.
- **Seasonal Sliced Fresh Fruit**
- **Fresh-Baked Cookies & Brownies**



Boxed Lunch

For a minimum of 10 guests.

Basic Box

- **Basic Sandwich** – Choice of sandwich:
 - ~ Turkey and Provolone on Whole Wheat
 - ~ Roast Beef and Provolone on Whole Wheat
 - ~ Vegetarian WrapServed with lettuce, tomato and mayonnaise/mustard packets
- **Individual Bag of Chips**
- **Fresh-Baked Chocolate Chip Cookie**
- **Utensil & Napkin Packet**

Divine Box

Choice of sandwich/wrap

- **Roast Beef Hoagie** – Provolone, lettuce, tomato, red onion, banana peppers, red wine vinaigrette and mayonnaise.
- **Southwest Turkey Wrap** – Spinach wrap, deli turkey, avocado, sprouts, cucumber and southwest aioli.
- **California Chicken Club** – Pretzel Roll, lettuce, tomato, onions, bacon, avocado, chipotle aioli.
- **Tuna or Chicken Salad Sandwich** – Croissant, lettuce, tomato, onions, bacon, avocado and chipotle aioli.
- **Italian Pasta Salad**
- **Seasonal Sliced Fresh Fruit**
- **Fresh-Baked Brownie**



Afternoon Breaks

For a minimum of 10 guests.

Choc-O-Holic Break

- Fresh-Baked Chocolate Chip Cookies & Brownies
- Chocolate-Covered Espresso Beans & Yogurt-Covered Raisins
- Assorted Chocolate Bars
- Bottled Water & Assorted Sodas

Southwestern Treats

- Divine House-Made White Corn Tortilla Chips
- Guacamole
- New Mexico Chile Verde Salsa
- Warm Black Bean Dip
- Salsa Con Queso
- Bottled Water & Assorted Sodas



Hot Hors d'oeuvres

Our hors d'oeuvres can be set out as self-served or passed around to your guests.

Minimum two (2) dozen per item.

(*notes shellfish, nut/peanut, or raw food)

Classic Options

- **Turkey Swedish Meatballs** – Hand-made meatballs with celery, carrots, onions and herbs, seasoned with nutmeg and cardamom, and finished in a rich broth with sour cream.
- **Coconut Shrimp with Sweet Chili Garlic Sauce** – Crispy fried coconut coated shrimp with a mild sweet and spicy garlic dipping sauce. (*shellfish)
- **Tomato Basil Shooters with Mini Grilled Cheese** – Rich roasted tomato and basil bisque displayed in a shot glass garnished with fine herbs and griddled imported cheese bits.
- **Chicken Satay with Peanut Dipping Sauce** – Baby bamboo skewers of chicken strips marinated lemongrass and ginger with our homemade toasted peanut dipping sauce. (*peanut)
- **Mac 'n Cheese Skillet Trio** – Macaroni and cheese served three different ways: 1) Classic creamy style, 2) With wild mushroom and truffle and, 3) With barbequed brisket and smoked cheddar.
- **Potstickers** – Pan seared and steamed dumplings stuffed with pork & vegetables, served in a soy scallion dipping sauce.

Select Options

- **Tangy Barbecued Shrimp Skewer** (*shellfish)
- **Divine Secret Crab Cakes** – Our secret, no-breadcrumb recipe made with juicy lump crab meat and topped with a smoky Cajun remoulade. (*shellfish)
- **Jalapeno and Bacon Wrapped Medjool Dates** – Stuffed with almonds and Stilton cheese, and drizzled with a balsamic glaze. (*Nut)
- **Divine Signature Sliders** – Angus beef, crumbled blue cheese, candied red and crispy jalapeno bacon, and chipotle aioli.
- **Coconut-Glazed Thai-Style Beef Skewer**



Cold Hors d'oeuvres

Our hors d'oeuvres can be set out as self-served or passed around to your guests.

Minimum two (2) dozen per item.

(*notes shellfish, nut/peanut, or raw food)

Classic Options

- **Seasonal Berries, Melon & Tropical Fruit Skewer**
- **Mini Caprese Kabob** – Fresh mozzarella, baby tomatoes and fresh basil with a basil and balsamic glaze.
- **Roma Tomato, Basil & Buffalo Mozzarella Bruschetta** – Fresh tomato relish with Tuscan herbs atop thick-cut, toasted ciabatta crostini.
- **Smoked Chipotle Chicken Salad on Corn Tortilla Crisp** – Chargrilled chicken with smoky chipotle and crisp celery.
- **Trio of Signature Divine Deviled Eggs** – Farm fresh eggs filled with mashed yolks accented with three distinct flavors: Italian basil pesto, yellow Thai curry, and jalapeno bacon & fresh chive.
- **Grilled Zucchini & Artichoke Pesto**

Select Options

- **Sushi-Grade Ahi Tuna "Poke" Style** – Slightly-seared Ahi Tuna finely chopped with fresh island herbs, ginger and chiles, topped with a spicy sriracha slaw and served in a black sesame cone. (*raw)
- **Roasted Bloody Mary Shrimp Cocktail** – Shrimp with fire-roasted vodka tomato sauce and gourmet stuffed olives served in a shot glass. (*shellfish)
- **Beef Carpaccio** – Thinly-sliced beef, shaved parmesan and balsamic aioli. (*raw)



Dietary Preference Hors d'oeuvres

Our hors d'oeuvres can be set out as self-served or passed around to your guests.
Minimum two (2) dozen per item.

Gluten-Sensitive

- **Red Bliss Potato Skins** – Twice-baked with cheddar and bacon.
- **Mini Steak Kabob** – Steak, mushroom, zucchini and green bell pepper with chimichurri.
- **Spanish Meatballs** – Stuffed with Spanish rice and pickled carrots.
- **Prosciutto-Wrapped Asparagus** – With whole grain mustard aioli.
- **Vegetable Crudités Shot** – Celery, carrot, cucumber and red and green pepper spears atop ranch dressing served in a shot glass.
- **Cumin-Crusted Baby Lamb Chops** – With a minted chimichurri sauce.
- **Caprese Kabobs** – Tomatoes with fresh basil, buffalo mozzarella and a balsamic reduction drizzle.
- **Fresh Strawberry Stuffed with Goat Cheese** – Topped with a balsamic drizzle.
- **Seasonal Fresh Fruit Skewer**

Plant-Based Variations

- **Grilled Zucchini & Artichoke Pesto Bites**
- **Tofu & Shiitake Mushroom Skewer** – With orange sesame glaze.
- **Black Bean Flauta** – With avocado salsa.
- **Sweet Potato, Kale & Cranberry Croquette** – With citrus ponzu.
- **Mushroom & Onion Polenta Square**
- **Mexican Sopa** – Masa cake and black bean puree with cumin vinaigrette slaw.
- **Eggplant Napoleon** – Crispy eggplant, grilled zucchini and smashed tomato



Cocktail Hour Reception

One Hour of Tray-Passed Hors d'oeuvres
Additional hour of service available for a per guest charge

Choose Four Tray-Passed Hors d'oeuvres

Per guest charge | Select Options available for additional charge

Choose Six Tray-Passed Hors d'oeuvres

Per guest charge | Select Options available for additional charge

Divine's Signature Cocktail Party

Two Hours of Premium Cocktail Service and a Selection of Six Tray-Passed Hors d'oeuvres

Per guest charge

Additional Options Available a la carte:

- Interactive Chef Stations
- Appetizer Displays
- Carving Stations



Theme Menus

All American

- House Salad ~ Spring Mix, Cucumbers, Tomato, Onion, Ranch Dressing
- Dinner Rolls & Sweet Cream Butter
- Honey Glazed BBQ Chicken ~ Whole Grilled Chicken with Honey BBQ Sauce
- Baked Mac-n-cheese ~ Garlic Béchamel & Cheddar Cheese Crust
- Grilled Butter Corn ~ Petite Cobb, Salted Butter
- Classic Baked Potato ~ Butter & Sour Cream

New Orleans

- Arugula & Apple Salad ~ Blue Cheese Crumbles, Walnuts, Balsamic Vinaigrette
- Jalapeno Cornbread & Sweet Cream Butter
- Blackened Cajun Chicken with Pepper Relish
- Chicken & Sausage Gumbo ~ Onions, Peppers, Tomatoes, Muddy Water Gravy
- Red Beans & Rice ~ Stewed Red Beans & Cajun Dirty Rice
- Beignets

Mexican

- Spanish Greens Salad ~ Romaine, Tortilla Crisps, Corn, Black Beans & Chipotle Ranch
- Chicken Enchilada ~ Shredded Chicken, Corn Tortilla, Cotija Cheese & Salsa Roja
- Carne Asada ~ Grilled Flank Steak with Cilantro Chimichurri
- Classic Spanish Rice ~ Carrots, Peas & Stewed Tomato
- Pinto Beans ~ Lardon Bacon, Onion & Garlic
- Cinnamon Custard Shooters



Italian

- Caesar Salad ~ Romaine, Parmesan Cheese & Croutons
- Garlic Bread Sticks
- Chicken Parmesan ~ Lightly Breaded Chicken, Mozzarella, Marinara
- Tomato Lasagna ~ Ricotta Cheese & Stewed Tomato Red Sauce (Meatless)
- Penne Alfredo ~ Cooked al dente with House-Made Alfredo Sauce
- Roasted Seasonal Vegetables
- Cannolis

Asian

- Chinese Green Salad ~ Chopped Romaine & Cabbage Mix, Carrots, Wontons, Sesame Vinaigrette
- Ginger Chicken ~ Crispy Chicken with Sweet Honey Soy Glaze
- Vegetable Chow Mein ~ Sautéed Yaki Soba Noodles
- Wok Stir-Fry Vegetables ~ Snow Peas, Broccoli, Mushroom, Onions, Carrots, Baby Corn & Cabbage
- Creampuffs

European

- Arugula & Spinach Salad ~ Olives, Cucumber, Tomatoes, Onions & Herbed Vinaigrette
- Baguette & Olive Bread
- Thyme-Roasted Chicken ~ White Wine, Lemon, Veloute
- Roasted Pork Loin ~ Au Poivre Demi-Glace
- Braised Asparagus & Carrots
- Pomme Puree ~ Smashed Potatoes & Whipped Garlic Puree
- Fruit & Chocolate Mousse Cups



Buffet Packages

Every Divine Events buffet is a feast for the senses, with enticing flavors, aromas and decorative details that inspire your guests to sip, savor and enjoy.

We will gladly accommodate various food allergies, as well as kosher, vegan, gluten-sensitive and other special menu requests.

Classic Buffet

Choice of one (1) salad, one (1) starch, one (1) vegetable, one (1) protein, and fresh-baked rolls

Grand Buffet

Choice of one (1) salad, one (1) starch, one (1) vegetable, and two (2) proteins.

Divine Buffet

Choice of two (2) salads, two (2) starches, two (2) vegetables and two (2) proteins.

**Hors d'oeuvres,
Appetizer Displays
& Carving Stations**
(Added a la carte)



Buffet Options

For Buffet Packages only. Buffet Service is for two hours
Premium Options are available upon request at additional cost.

Salad Options

- **Classic Caesar** – Crisp romaine, herbed croutons, parmesan and classic Caesar dressing.
- **Divine House** – Spring greens, cucumbers, shaved red onion and cherry tomatoes with a choice of balsamic vinaigrette or ranch dressing.
- **Greek** – Spinach, romaine, olives, feta cheese, roasted peppers and pepperoncini with an herbed red wine dressing.
- **Bayside** – Romaine, cucumbers, chopped bacon, blue cheese and cherry tomatoes with chipotle ranch dressing.
- **Arugula & Apple** – Baby arugula, sliced in-season apples, crispy onions and dried cranberries with lemon poppy seed dressing.
- **Italian Tortellini** – Spinach, cheese tortellini, sunflower seeds and parmesan with pesto.
- **Far East** – Spring greens, cabbage, carrots, orange segments, scallions and crispy wonton with cilantro sesame vinaigrette dressing.

Starch Options

- **Citrus-Scented Basmati Rice Pilaf** – With lemon zest, petit mirepoix, garlic and herbs.
- **Caramelized Potato Leek Gratin** – Melted leeks, sliced potatoes and warm cream.
- **Garlic-Scented Potato Puree** – Mashed russet Idaho potato.
- **Soba Stir-Fry Noodles** – Carrots, onions, celery, cabbage and snow peas with a ginger soy glaze.
- **Roasted Red Bliss Hash** – Sautéed bell peppers, caramelized onions and rosemary butter.
- **Pasta**
 - Choose penne, elbow macaroni, farfalle or rigatoni noodles.
 - Choose marinara, Alfredo, three-cheese or Bolognese sauce.

Vegetable Options

- **Grilled Ratatouille** – Zucchini, squash, eggplant, tomatoes, onion and peppers.
- **Classic Petit Corn on the Cob** – Sweet yellow corn with salted butter.
- **Green Beans Amandine** – Savory French green beans with almond slivers.
- **Mushroom Ragout** – Thyme-roasted mushrooms with stewed tomato relish.
- **Roasted Asparagus** – With grilled lemon slices and sun-dried tomatoes.
- **Broccolini** – With toasted garlic, shaved shallots and natural lemon jus.

Protein Options (4 – 5 oz. serving per guest)

- **Lavender Chicken** – Roasted chicken breast in a white wine lavender crème.
- **Pesto Cordon Bleu** – Crusted chicken, sliced ham and baby Swiss with pesto cream.
- **Chicken Marsala** – Lightly breaded chicken breast with wild mushrooms in a sweet Marsala wine sauce.
- **Grilled Flank** – Flank steak, Balsamic onions and crumbled blue cheese.
- **Roasted Striploin** – Peppered beef loin with a cabernet demi au poivre.
- **Pork Roulade** – Rolled pork loin stuffed with spinach and roasted peppers.
- **Thai Barbequed Ribs** – Spiced-rubbed pork ribs with sweet and sour sauce.
- **Brined Turkey** – Sage-marinated turkey breast with natural jus and cranberry compote.
- **Agave Lime Mahi Mahi** – Pan-seared with agave reduced lime salsa.
- **Sautéed Salmon** – Citrus-glazed with thyme butter and cherry bomb.



Chef Carving Stations

Carving stations require a Chef at additional cost.
Carving stations provide service for two hours.

Honey-Baked Ham

Cured ham w/a honey caramel glaze.
serves 20 guests

Boneless Roasted Turkey

Turkey breast with gravy and cranberry sauce.
serves 20 guests

Herbed Pork Loin

Slow-roasted tender pork loin.
serves 20 guests

Beef Tenderloin

Hard-seared and served au jus with a horseradish cream sauce.
serves 20 guests

New York Striploin

Crusted beef served au jus with a horseradish cream sauce.
serves 20 guests

Prime Rib

Crusted beef served au jus with a horseradish cream sauce.
serves 20 guests

Displays

- **Market-Fresh Crudités** – Fresh, crunchy vegetables with roasted garlic aioli.
- **Seasonal Sliced Fresh Fruit** – Fresh seasonal and organic tropical fruits and berries.
- **Divine Hummus with Grilled Pita** – Homemade chickpea spread with tahini sauce.
- **Tri-Colored Tortilla Chips** – With three different fresh homemade salsas.
- **Assorted California Pinwheels** – Rolled tortilla wraps filled with turkey and provolone with garlic mayonnaise, ham and gruyere with basil pesto, and chipotle roast beef and cheddar with horsey aioli.
- **Domestic & Imported Artisan Cheese** – Crusty breads, crackers, grapes and walnuts.
- **Grilled Vegetables** – Marinated and grilled zucchini, yellow squash, eggplant, red bell peppers, asparagus, carrots and Portobello mushrooms served with a garlic rosemary aioli dipping sauce.
- **Mediterranean Antipasto** – Assorted Italian cheeses, hard salami, thin-sliced Prosciutto di Parma, olives, marinated peppers, artichoke hearts, sun-dried tomato and roasted bell peppers with sun-dried tomato hummus, , fresh tabouli, Kalamata olives, grilled lemons, feta cheese, lavosh and grilled pita bread.
- **Sushi** – Assorted sushi rolls (California roll, spicy tuna roll, shiitake mushroom roll) and assorted nigiri sushi (salmon, shrimp and tuna) served with soy sauce and wasabi.



Interactive Chef Stations

Each Station requires a Chef at additional cost.

Each Station provides service for two hours

- **Mashed Potato Bar** – Traditional buttered smashed potatoes and sweet potatoes with a selection of toppings, including sour cream, chives, cheddar cheese, bacon crumbles, brown sugar, dried cranberries and pecans.
- **Mac 'n Cheese Bar** – Creamy elbow macaroni and cheese with freshly sautéed toppings and Applewood jalapeno truffle wild mushrooms.
- **Risotto Bar** – Creamy, slow-cooked Arborio rice with freshly sautéed wild mushroom, asparagus, sun-dried tomatoes, artichokes, Italian sausage, grilled chicken and pesto.
- **Pasta Station** – Penne, rotelli, bowtie pasta, and cheese tortellini. Bolognese, marinara, herbed Alfredo and pesto sauces. Chicken, shrimp, sausage. Artichokes, sun-dried tomatoes, olives, onions, zucchini and mushrooms. Parmesan, red chili flakes.
- **Asian Stir-Fry Station** – Choice of two (2) chicken, beef and/or shrimp sautéed with Asian vegetables, teriyaki sauce, soy sauce, Chinese noodles, fried rice.
- **Sliders Station** – Choice of two (2) sliders: Angus Beef with bacon, tomato and cheddar cheese, pulled pork with tangy barbecue sauce, picnic-style slaw and/or crispy onion grilled chicken with avocado puree and petit green tomato. All served on brioche buns.
- **Kabob Station** – A variety of artfully displayed meats, including chicken, beef, salmon or shrimp, with fresh vegetables, served over a bed of rice.
- **Paella Station** – Saffron rice with olive oil, garlic, tomato, onions and bell peppers. Choice of Vegetarian Paella with peas, mushrooms, potatoes, green peppers and asparagus or Country Paella with chicken, Spanish sausage and pork.
- **Seafood Paella Station** – Saffron rice, olive oil, garlic, tomato, onions and bell peppers with clams, calamari and shrimp.



Children's Menu

For children under the age of 12.

Choice of:

- **All-Beef Mini Cheeseburger** – Served on a soft bun with condiments and pickle spears on the side. Turkey and veggie burgers are available upon request at additional cost.
- **Chicken Fingers** – Baked All-White Chicken Meat served with ketchup, honey mustard and barbecue sauces.
- **Mac 'n Cheese** – Elbow macaroni noodles drenched in traditional creamy cheese sauce. Served with ketchup and ranch dressing for dipping.

All served with the following:

- **Fresh Fruit** – Seasonal sliced fruit, grapes and fresh berries.
- **Potato Tots** – Served with ketchup and ranch dressing for dipping.
- **Gold Fish Crackers**



Bar Service Packages

Our full-service packages include physical bar setup, all necessary equipment, skilled staff, compostable cups, napkins, ice, assorted sodas, mixers, and flat and sparkling water, as well as insurance coverage.

Additional costs include Nevada sales tax, service charges, additional permits, if necessary, and licensed bartenders. Glassware and custom bar selections and services are also available at additional cost.

Bar services requires a \$250 non-refundable deposit and a *minimum* of two (2) hours of operation. Authorization of credit/debit card use is mandated for additional costs.

Beer and Wine Bar

Two (2) house select red wines, one (1) house select white wine, assorted sodas and bottled waters.

Charge per guest for two hours | charge per guest per *additional* hour)

Call Bar

Call Selection, two (2) house select red wines, one (1) house select white wine, assorted sodas, juices and mixers, bar fruit and bottled waters.

Charge per guest for two hours | charge per guest per *additional* hour)

Top-Shelf Bar

Top-Shelf Selection, two (2) house select red wines, one (1) house select white wine, assorted sodas, juices and mixers, bar fruit and bottled waters.

Charge per guest for two hours | charge per guest per *additional* hour)

Call and Top-Shelf *On-Consumption* Bar

- Domestic beer
- Imported beer
- Wine
- Call mixed drinks
- Top-Shelf mixed drinks
- Soda
- Water
- Prices *do not include* Nevada sales tax and service charge



Call and Top-Shelf *Cash Bar*

- Domestic beer
- Imported beer
- Wine
- Call mixed drinks
- Top-Shelf mixed drinks
- Soda
- Water
- Prices *include* Nevada sales tax
- Service includes juices, mixers and bar fruit

Champagne and Wine

The Divine Toast

10 servings per 750 mL bottle. Includes glass flutes.

- Premium French Champagne – Market Price per bottle
- California sparkling wine – per bottle or per guest charge
- Divine house wine – per bottle or per guest charge
- Non-alcoholic sparkling cider – per bottle charge

Wine Bottle Service

Choice of house red or house white wine served in standard service ware. per bottle charge.

Champagne/Sparkling Wine Bottle Service

Selection and pricing available upon request.



Hot Beverages

Our hot beverage service includes 8 oz. paper cups, lids, sleeves and stirrers.
Chinaware is available at additional cost.

Coffee (Regular and/or Decaffeinated)

Includes individual sugar and sweetener packets, and creamers. per guest charge

Hot Tea

Hot water, assorted tea packets, individual honey jars, lemon wedges, individual sugar and sweetener packets, and creamers. per guest charge

Hot Chocolate

Hot water, hot cocoa packets and marshmallows. per guest charge

Hot Cider

Hot water and hot cider packets. per guest charge

Cold Beverages

Our cold beverage service includes 8 oz. clear plastic tumblers.
Glassware is available at additional cost.

Juice

Choice of apple, orange or cranberry. Served in carafes or beverage dispensers. per guest charge

Iced Tea

Includes individual sugar and sweetener packets, and lemon wedges. Served in beverage dispensers. per guest charge

Lemonade or Fruit Punch

Served in beverage dispensers. per guest charge

Infused Water

A combination of seasonal fruits and herbs immersed in cold water. per guest charge

Soft Drinks

Assorted cans of Coke, Diet Coke and Sprite. per can charge

Bottled Water

Includes ice and clear plastic tumblers. per bottle charge

Divine Beverage Package

A choice of two (2) beverages – infused water, lemonade, iced tea and/or hot tea. Served in beverage dispensers. Includes a regular water station. per guest charge



Sweet Endings

Each dessert tray has a minimum of two (2) dozen one-piece servings.

Mini Chocolate Eclairs

Petite Cannolis

Gourmet Cheesecakes

Brownies

Chocolate Cups

Berry Tarts

Chocolate Truffles

Assorted Petite Fours

Chocolate Covered Strawberries

Assorted Cookies

Mini Cupcakes