



BANQUETS & EVENTS



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

ARK VEGAS RESTAURANTS • NEW YORK - NEW YORK HOTEL & CASINO

BANQUETS & EVENTS



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BREAKFAST

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LUNCH

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DINNER

Plated • Buffet

20

BEVERAGE PACKAGES



Continental Breakfast

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

HEALTHY START 26.

Sliced Seasonal Fruits and Berries 


Assorted Greek Yogurt with All-Natural Granola 

Assorted Kind Snack Bars

Banana Bread and Bran Muffins

RISE AND SHINE 30.

Sliced Seasonal Fruits and Berries 

Assorted Greek Yogurt with All-Natural Granola 

Assortment of Cold Cereals

Assorted Seasonal Baked Goods



Breakfast Buffets

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

ALL AMERICAN* 32.

Seasonal Fresh Cut Fruit 

Assortment of Cold Cereals

Scrambled Eggs 

Hash Brown Potatoes 

Hickory Smoked Bacon and Grilled Sausage Links 


Assorted Seasonal Baked Goods

UPTOWN* 34.

Seasonal Fresh Cut Fruit 

Steel Cut Irish Oatmeal 

Assorted Seasonal Baked Goods

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

Cinnamon Swirl French Toast

Hickory Smoked Bacon and Grilled Sausage Links 

Home Fried Potatoes 

SOUTHERN* 36.

Seasonal Fresh Cut Fruit 

Assorted Seasonal Baked Goods with Fruit Preserves

Oatmeal 

Biscuits & Gravy

Ham, Eggs and Cheese Scrambled 

Waffles, Whipped Cream and Warm Maple Syrup

Home Fried Potatoes 

Hickory Smoked Bacon and Grilled Sausage Links 

WALL STREET* 40.

Seasonal Fresh Cut Fruit 

Assorted Seasonal Baked Goods

Country Scrambled Eggs 

Beef Tenderloin Medallions

Cinnamon Dusted Brioche French Toast

O’Brien Potatoes 

Hickory Smoked Bacon 

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Breakfast Enhancements

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

STEAK & EGG WRAP* 14.

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

HAM & CHEESE CROISSANT* 12.

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

VEGGIE FRITATTA SANDWICH* 10.

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

OMELET STATION* 14.

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
Assorted Cheeses

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Refreshment Breaks

BREAKS ARE DESIGNED FOR A DURATION OF 45 MINUTES

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

HEALTH NUT 20.

Granola Bars

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

Seasonal Cut Domestic and
Tropical Fruit

RE-ENERGIZE 24.

Energy Bars

Coffee Cake

Rockstar Energy Drinks

Assorted Bottled Fruit Smoothies

TRES TAPAS 20.

Mini Churros with
Warm Caramel Dipping Sauce

Tortilla Chips Served with
Salsa and Guacamole

COOKIE MONSTER 22.

Assortment of Fresh Cookies:

Triple Chocolate Chip

Peanut Butter

Oatmeal

White Chocolate Macadamia Nut

S'mores

Red Velvet

GRAZE 18.

Sun-Baked Potato Chips

Hummus and Pita Chips

INTERMISSION 18.

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	6.
Rockstar - regular and sugar-free	8.
Lipton Bottled Tea - assorted flavors	7.
Aquafina Bottled Water	6.
Perrier Bottled Water	7.
Whole, 2% or Chocolate Milk (by the dozen)	36.
Assorted Bottled Smoothies (by the dozen)	65.
Iced Tea (per gallon)	75.
Freshly Squeezed orange Juice (per quart)	30.
Assorted Juices - cranberry, pineapple, apple (per quart)	25.
Freshly Brewed Coffee - regular or decaf (per gallon)	75.
Hot Tea - assorted Harney & Sons (per gallon)	75.
Fresh Lemonade, Strawberry Lemonade or Arnold Palmer (per gallon)	70.

MORNING FRUITS, BREADS AND SPREADS (By the dozen)

New York Bagels - whipped cream cheese	60.
Assorted Donuts	36.
Granola Bars and Energy Bars	48.
Assorted Muffins	60.
Gourmet Coffee Cake	60.
Individual Greek Yogurt 	60.

AFTERNOON DELIGHTS (By the dozen)

Finger Sandwiches - roasted turkey, Virginia ham, roast beef	48.
Assorted Candy Bars	48.
Blueberry and Raspberry Scones	60.
Seasonal Breakfast Breads	60.
Assorted Cookies - oatmeal raisin, peanut butter, chocolate chip	60.
Sugar Cookies - with one company logo	84.
Chocolate Covered Strawberries	60.
Lemon Squares	60.
Assortment of Brownies	60.
Oatmeal Carmelita Bars	60.
Assorted Whole Fruit 	48.
Individual Bags of Potato Chips, Pretzels and Popcorn	48.

Plated Lunches

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

TOMATO & MOZZARELLA SALAD

Scallions, Shaved Sweet Onion and Basil Shallot Vinaigrette

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* 38.

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

ITALIAN TRIO 32.

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

FREE RANGE CHICKEN 34.

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

CHILEAN SEA BASS 38.

Pan Seared Sea Bass, Saffron-Wild Mushroom Risotto and Basil Carrot Purée

YAKITORI CHICKEN & BEEF* 36.

Hoisin & Honey Marinated Chicken and Beef Tenderloin Skewers with Charred Pineapple Fried Rice, Carrots and Baby Bok Choy

DESSERT (choose one)

FRESH FRUIT TART WITH BOURBON VANILLA CUSTARD

NEW YORK CHEESECAKE CHOCOLATE PANNA COTTA

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Lunches To Go

CHOOSE TWO 30.

Served with potato salad, whole fresh fruit, terra vegetable chips, a cookie and 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

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



THE ARENA 34.

Sonoma Field Greens – with raspberry vinaigrette and peppercorn ranch 

Imported and Domestic Cheese Board – with water crackers and lahvosh

Filet Mignon Medallions* – wild mushroom peppercorn demi-glace

Chicken Limone – fresh herbs, Meyer lemon, roasted garlic and olive oil

Roasted “Pee Wee” Potatoes 

Seasonal Vegetables 


Key Lime Pot du Crème

Champagne Mousse Parfait


THE PARK 40.

Fresh Garden Greens – three dressings

Grilled Chicken & Tortellini Salad – roasted peppers and crispy leeks

Tomato, Mozzarella & Onion – aged balsamic vinegar 

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

Steel Head Trout* – wilted pea tendrils and red grape brown butter sauce 

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

Fresh Sweet Pea Risotto 

Fresh Vegetable Sauté 

Brandied Apple Torte

Milk Chocolate Cake

Bourbon Vanilla Crème Brûlée

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TIVOLI 42.

Antipasto Platter – aged balsamic vinegar **GF**

Beefsteak Tomato & Mozzarella –
shaved onion and Italian parsley **GF**

Caesar Salad – fresh Parmesan and garlic
croutons

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

Meatballs and Rigatoni – with marinara
sauce

Penne Pasta Primavera – pesto cream sauce,
Parmesan and ricotta cheese

Tiramisu

Ricotta Cannoli

Chocolate Panna Cotta

ASIAN MARKET 42.

California Rolls – crab, avocado and
cucumber **GF**

Mandarin Chicken Salad – smoked chicken,
napa cabbage and iceberg lettuce, bean
sprouts, Mandarin oranges, toasted almonds
and sesame ginger dressing **GF**

Orange Chicken – steamed white rice

Hunan Beef* – onions, bell peppers and
toasted sesame seeds

Pork Char Siu – scallions, oyster mushrooms,
asparagus and baby corn

Steamed Rice Vegetable Chow Fun

Coconut Crème Brûlée

Tropical Boba Parfait

SOUTHERN KITCHEN 42.

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**

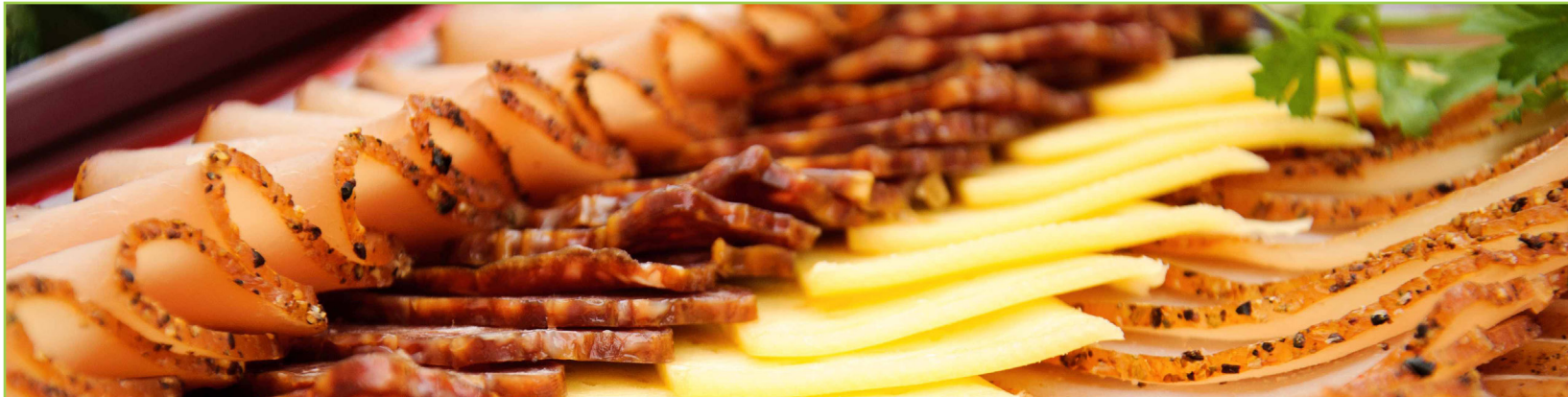
Freshly Baked Sweet Corn Bread

Brownies

Mini Fruit Tarts



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DELICATESSEN 38.

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 6./ea per person

Buffalo Chicken Wings 7./ea per person

New York-Style Pizza (per pie) 35./ea

THE CANTINA 40.

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

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

Caesar Salad – masa 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**

Mini Cinnamon Churros

Margarita Crème Brûlée

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

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

COLD SELECTIONS

Fresh Mozzarella, Heirloom Tomato and Basil Bruschetta	4.
Red Pepper Goat Cheese and Fire Roasted Artichoke Bruschetta	4.
Curried Chicken Cups In Hydro-Bibb Lettuce with Hawaiian Pineapple GF	4.
Smoked Turkey and Roma Tomato on Seven Grain Croutons	4.
Assorted Hummus Spoons with Pita Croutons and Mint	4.
Spicy Tuna Rolls GF	5.
California Rolls GF	5.
Cucumber Rolls GF	5.
Crab Stuffed Belgian Endive GF	5.
Jumbo Gulf Shrimp On Ice with Cocktail Sauce and Lemon Wedges GF	6.
Lump Crab Bruschetta with Balsamic Red Onions and Béarnaise Sauce	6.
Seared Ahi Tuna Spoons with Pickled Ginger and Wasabi Cream GF	6.
Split King Crab Legs On Ice with Cocktail Sauce and Lemon Wedges GF	6.
Lump Crab Spoon with Fire Oil GF	6.
Medallions of Lobster with Cocktail Sauce and Tarragon Aioli GF	7.
Crab Claws On Ice with Cocktail Sauce and Lemon Wedges GF	7.

HOT SELECTIONS

Seasonal Vegetable Phyllo Purses	4.
Fried Spring Rolls with Plum Sauce	4.
Fried Mozzarella with Pomodoro Sauce	4.
Assorted Petite Quiche	4.
Jalapeño Poppers with Sour Cream	4.
Assorted Gourmet Pizzas	4.
Chicken Fingers with Ranch Dressing	4.
Beef Satay with Peanut Sauce GF	5.
Toasted Coconut Chicken Skewers with Orange-Rum Marmalade Dip	5.
Spinach & Artichoke Stuffed Mushrooms GF	5.
Pork Egg Rolls with Plum Sauce	5.
Pan Fried Pork Pot Stickers with Lime Ponzu Sauce	5.
Stuffed Wild Skins with Andouille Sausage and Pepper Jack Cheese GF	5.
Buffalo Chicken Wings with Bleu Cheese Dressing	5.
Quinoa Potato Cake with Apple Marmalade and Sour Cream	5.
Fried Jumbo Shrimp with House Made Cocktail Sauce	6.
Mini Crab Cakes with Citrus Aioli	6.
Jumbo Lump Crab Stuffed Mushrooms GF	6.
Sesame Crusted Diver Scallops with Ginger Soy Sauce	6.
Rosemary Grilled New Zealand Lamb Chops GF	6.

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Receptions

CARVING STATIONS**

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

Tenderloin of Beef* GF	425.
New York Sirloin* GF	425.
Roasted Turkey GF	275.
Smoked Beef Brisket*	275.
Roasted Whole Hawaiian Style Pig	525.
Salmon en Croute	250.
Glazed Honey Ham GF	275.
Peppered Pork Loin* GF	225.
Prime Rib of Beef* GF	425.
Whole Top Round* GF	350.

STATION ADDITIONS 12. / person
choice of two:

Seasonal Vegetables GF
Yukon Gold Mashed Potatoes GF
Seasonal Mushroom Medley GF
Potato au Gratin GF
Sautéed French Green Beans GF
Roasted Fingerling Potatoes GF

HUMMUS AND TAPENADE WITH CRUDITÉS OF SEASONAL VEGETABLES GF

served with assorted pita chips & dips

small (serves 35-50)	150.
large (serves 75-100)	250.

SEASONAL AND TROPICAL FRESH FRUIT DISPLAY GF

small (serves 35-50)	300.
large (serves 75-100)	500.

GUACAMOLE & SALSA WITH TORTILLA CHIPS GF

small (serves 35-50)	175.
large (serves 75-100)	300.

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)	400.
large (serves 75-100)	700.

CHICKEN WING TRIO

traditional buffalo, bbq and garlic Parmesan

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

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

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Plated Dinner

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

STARTER (Choose One)

LIMESTONE LETTUCE SALAD

Bibb Lettuce, Roasted Sweet Peppers, Artichoke Hearts, Cucumber, Toasted Pine Nuts and Pear Tomatoes Tossed in a Light Balsamic Dressing

TRADITIONAL CAESAR

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

HYDRO-BIBB SALAD

Bibb Lettuce, Watercress, Mandarin orange Segments and Honey Walnuts with orange Vinaigrette

STEAKHOUSE SALAD

Wedge of Iceberg Lettuce, Hothouse Cucumber, Kalamata Olives, Marinated Tomatoes, Hearts of Palm, Brioche 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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ENTRÉE (Choose One)

HERB AND COFFEE CRUSTED PRIME RIB* 60.

Garlic Mashed Potatoes, Green Beans, Baby Carrots, Natural Au Jus and Creamed Horseradish

ORGANIC SMOKED CHICKEN* 50.

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

DRY-AGED NEW YORK SIRLOIN* 70.

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

TERIYAKI GLAZED SALMON 55.

with Charred Pineapple Chutney, Champagne Risotto and Baby Carrots

CHILEAN SEA BASS* 55.

Roasted Red Bell Pepper Coulis, Quinoa Mashed Potatoes and Grilled Vegetables

PETITE FILET AND CHICKEN DUO* 75.

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

LOBSTER SURF & TURF* 95.

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

JUMBO SHRIMP SURF & TURF* 85.

Grilled Jumbo Shrimp and A Petite Filet Mignon, Served with
Au Gratin Potatoes and Fresh Asparagus

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DESSERT

(Choose One)

TRIPLE CHOCOLATE MOUSSE TOWER

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

CHOCOLATE PECAN TART

Caramel-Pecans and Chunks of Chocolate with Vanilla and Chocolate Bourbon Sauce

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 and Served On Mango and Raspberry Sauces

NEW YORK SAMPLER

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





Dinner Buffets

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

CHRYSLER 60.

Sonoma Field Greens –
balsamic vinaigrette and
peppercorn ranch 

Marinated Vegetables Salad 

Sirloin Steak* – port mushroom demi-glace

Chili Lime Rubbed Chicken Breast* –
wilted spinach, crispy pancetta and
caramelized kumquats

Wild Rice Pilaf

Seasonal Vegetable 


Raspberry Cheesecake

Strawberry Napoleon

A KNIGHT OUT 75.

Mesclun Field Greens 

Tri-color Fusilli Pasta Salad –
grilled vegetables and roasted peppers

Organic Grilled Chicken Breast –
yellow beet-thyme purée and white
balsamic onion marmalade 

Beef Tenderloin* – red pepper Thai
basil chimichurri 

Pan-Seared Sea Bass – saffron carrot broth
and pea tendrils

Basmati Rice 

Pan-Seared Baby Vegetables 


Chocolate Panna Cotta

Grand Marnier Cream Cheese Mousse

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FLAVORS OF THE SOUTH 75.

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

Rotisserie Chicken 

Mac & Cheese

Loaded Mashed Potatoes 

Grilled Corn on the Cob 


Lemon Curd Tart


New York Cheesecake


Assorted Mini Brûlées


ARIBA! 70.

Chipotle Chicken Caesar Salad

Limestone, 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 and warm tortillas with sour cream, salsa, guacamole, cheese, flour and corn tortillas 

Green Chili Braised Pork – diced tomatoes, sweet baby peppers 

Spanish Rice

Peruvian Refried Beans

Jalapeño Cornbread Muffins

Caramel Flan


Sopapillas with honey

Ancho Chile Chocolate Cake

THE JACKPOT 75.

Spinach Salad – cheddar 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 – citrus beurre blanc sauce, shitake mushrooms and seared Meyer lemon

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

Key Lime Pot du Crème

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Sponsored Beverage Packages

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

WINE AND BEER

one hour 22.
two hours 30.
three hours 38.
four hours 46.

CALL BRANDS

one hour 26.
two hours 34.
three hours 42.
four hours 50.

PREMIUM

one hour 32.
two hours 40.
three hours 48.
four hours 56.

\$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 16.

Absolut Vodka
Grey Goose Vodka
Tanqueray Gin
Bombay Sapphire Gin
Glenlivet Scotch
Maker's Mark Bourbon
Jack Daniel's Whiskey
Canadian Club Whisky
Crown Royal Whisky
Chivas Regal Scotch
Sauza Silver Tequila
Patron Tequila
Bacardi Light Rum
Captain Morgan Rum
Malibu Caribbean Rum

CALL BRAND COCKTAILS 14.

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

COGNAC/CORDIALS 15.

Cointreau
Grand Marnier
Kahlua
Amaretto Disaronno
Baileys Irish Cream
Chambord
Frangelico
Hennessy

DOMESTIC BEER 8.

Budweiser
Bud Light
Coors Light

additional options available upon request: Michelob Ultra Light, Miller Lite

IMPORTED BEER 9.

Corona
Heineken

additional options available upon request:
Samuel Adams, Stella Artois, Blue Moon

CASH BARS

One bar per 100 guests.

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

Requires beverages minimum sales of \$750. 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 7.

House Wine 12.

Fruit Juices 6.

Domestic Beers 8.

Imported Beers 9.

Cocktail Call Brand 14.

Cocktail Premium Brand 16.

Banquet Policies

ARK Vegas Catering will customize any event to exceed expectations. We offer unique restaurants and the finest and most comprehensive event spaces at the New York-New York Hotel & Casino.

BILLING

A non-refundable deposit in the amount of 25% of the anticipated event charge is required by credit card at the time the event is contracted. Ten (10) business days prior to the date of your event, final payment is required by credit card or cashier's check. ARK Vegas Catering requires a credit card on file for any additional charges incurred after your event and will be charged appropriately per the agreement.

A 20% service fee and Nevada sales tax will be applied to all applicable charges. Food, Beverage, Room Rental, Equipment Rental and Audio-Visual Services are subject to these charges. Labor and service charges are subject to the sales tax.

GUARANTEE

ARK Vegas Catering must be notified no later than 12:00 noon, ten (10) business days prior to the scheduled function, with the exact number of guests to attend all planned functions. Should client not notify ARK Vegas Catering of a guarantee number, ARK Vegas Catering shall utilize the expected number as the final guarantee.

DANCE FLOORS, FLOWERS, SPECIALTY DÉCOR AND ENTERTAINMENT

Dance floor pricing varies according to group size and special requests. ARK can provide floral arrangements, specialty décor, photography and entertainment options for your event and our catering team will be happy to coordinate this for you.

AUDIO VISUAL

State-of-the-art audio/visual equipment and trained technicians are available through ARK Vegas and New York-New York Hotel & Casino. All audio/visual requests will be directed to Encore Event Technologies. Sub-contracting or providing your own audio visual equipment and/or services is not permitted. A Encore director will contact you and discuss your event and requirements.

REGULATIONS

All food items must be supplied and prepared by ARK Vegas Catering Department. No food or beverage of any kind will be permitted to be brought into the Event Area unless approved by ARK Vegas Catering Department in advance, and will be subject to Clark County Health Department Regulations.

All cocktails are calculated per one-ounce measure and are billed as such "per drink". Guest agrees to comply with all alcoholic beverage statutes of the State of Nevada.

FOR BOOKINGS, CALL 702.740.6433 OR EMAIL EVENTS@ARKVEGAS.COM