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Banquet Guide

On behalf of the management and staff of Nevada Treasure RV Resort we thank you for the interest you have expressed in our Resort. Our staff is dedicated to making each event a most memorable one.

This information package was developed to assist you with planning your event and acquaint you with the many excellent banquet and event services available at Nevada Treasure. Every type of function is well within our capabilities.

The menu selections included have been developed to suit a wide variety of occasions. While the offerings are extensive you may prefer to choose different items. The Culinary Staff is always eager to meet with you to help you design menus to your specific needs.

The general special events guidelines help insure every detail of your function is carried out to the highest standard. Please take time to familiarize yourself with the guidelines and make note of any areas in which the staff may provide further information. When planning a function, we highly recommend meeting with our Culinary staff to ensure all particulars are thoroughly understood and coordinated to your satisfaction.

Producing a memorable event for you gives us great satisfaction and we look forward to working with you to that end. Thank you for selecting Nevada Treasure RV Resort for your special event and for your consideration in the future.

Ashley Anderson, Marketing Director

Mark Johnson, Executive Chef

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Dining Accommodations

Room rentals include white table linens
Set up and breakdown of Ballroom included
Functions are based on four hours
Wireless internet access available

Grand Ballroom \$1,000.00

Shadow Mountain Entrance Hall \$500.00

Poolside \$800.00

Service Options

Audio and Video

LCD Video Combination \$100

Projector/Large Screen \$75

Projector \$75

Flipchart & Markers \$25

Other Audio and Visual Equipment Can Be Arranged as needed

Miscellaneous Services

Bartender Set up fee \$100

Coat Check \$1

Priced per person / \$50 minimum

Personalized menus \$1 each

Pool Ceremony Chair Setup \$1 per chair

Staffing Surcharge - \$150

120' Round White Tablecloth \$12 each

Priced per Hour Over Four Hours

Wedding Cake Service Fee \$1

Priced per Person

Nevada Treasure RV Resort Services and Guidelines

Food

All food must be provided by Nevada Treasure with the exception of wedding and birthday cakes. Leftover food may not be removed from the premises.

Beverage

In accordance with the State of Nevada and Local ABC regulations, Nevada Treasure RV Resort must supply all alcoholic beverages.

Prices

All prices listed on the suggested menus are the base price. Please note all prices are guaranteed for thirty (30) days and are subject to change. All food and beverage items and charges are subject to a 19% service charge and 7.6% Nevada sales tax.

Property Damage/Loss or Excessive Cleanup

You are responsible for all costs to repair any damages done to the property by your guests, attendees, independent contractors or other agents under your control. Nevada Treasure will not assume responsibility for damage or loss of any merchandise, decorations or articles left in the club prior to, during, or after a private function. Please note a fee of \$250.00 may be charged at the resort's discretion for excessive cleanup.

Deposits or Cancellations

A security deposit is required to reserve space for your function. We operate on a first-come, first served basis, so the first person to place a deposit on a date will reserve the space. A 50% deposit is required for all functions booked at Nevada Treasure RV Resort.

Guaranteed Attendance

Catering arrangements must be finalized thirty (30) days in advance. In order for our staff to effectively plan and execute your function, we must have a tentative count of guests seven (7) days prior to the day of a special function. It benefits both your guests and Nevada Treasure RV Resort to have this number as soon as possible during the planning process because last minute changes affect our purchasing cost and availability of certain items on short notice. Therefore, Nevada Treasure RV Resort reserves the right to adjust the stated function prices if these last minute changes affect our costs in an adverse way. A final attendance guarantee must be made seventy-two (72) hours prior to the event. Cancellations and reductions made after this deadline will not reduce the final charges. You will be charged for the guaranteed number plus any covers over and above. Nevada Treasure RV Resort will provide staff to count the number of attendees. This count will be the basis for your billing. You may provide someone to accompany the staff in counting the number of attendees. If the Resort receives no guarantee, you will be charged for the estimated number given plus any covers over and above. In the event that the guest wishes their entertainers or other vendors to partake in the food and beverage provided by Nevada Treasure RV Resort, then they should be included in the guaranteed number of attendees or other arrangements must be made.

Payment Policies

Payment in the estimated amount of the event for all functions at Nevada Treasure is due in full one week prior to the event if the final bill differs from the estimated amount, any shortage must be paid at the conclusion of the event. Refund of any overpayment will be made the first business day following the event.

Rooms

Your selected private room is reserved for the exclusive use of you and your guests. The Resort reserves the right to change the room in the event your final guarantee increases or decreases dramatically. A comparable room may be substituted at the discretion of the Resort. Every effort will be made to have the reserved room available for set up and/or decorating as early as possible. If the reserved room is being used for an earlier function, the room will be available to you a minimum of two hours in advance.

Decorations

Decorations are an important factor in creating ambiance and setting the mood for your guests. To maintain the resort facilities in excellent condition, stringent guidelines govern the use, placement, installation and removal of decorations. Please, no nails, tacks, or tape to be used on ceilings or walls.

Charges will be assessed for damage to Resort property. Any decorations of a personal nature should be delivered to the Resort the day of your function and taken with you upon departure.

Nevada Treasure Alcohol Policy

To protect members, guests and the Resort, alcoholic beverages will not be served to anyone under the legal drinking age. Anyone appearing to be under the age of 30 may be required to show proper identification. Anyone appearing to be intoxicated will not be served alcoholic beverages. In compliance with the State of Nevada Alcoholic Beverage Code, no alcoholic beverages shall be brought on or taken from the Resort premises by any member of guests.

Additional Charges

In order to properly maintain costs and quality of food, we ask that meal functions start no later than thirty (30) minutes past the scheduled serving time. For meal functions served more than thirty (30) minutes late, there will be a service charge of \$250.00 or 10% of the food total, whichever is greater.

Outside Contractors

All outside contractors must be pre-approved by Nevada Treasure RV Resort. Outside contractors will be required to work within the guidelines set by Nevada Treasure RV Resort.

I have read and agree to the Catering Information and Policies:

Host Signature

Nevada Treasure RV Resort Representative

Date _____

Date _____

Please sign and return this sheet with your deposit

Breakfast

Breakfast Buffet Selections (25 person minimum)

Priced per person

Continental Breakfast \$8.00

Assorted Danish

Fresh Sliced Fruit

Coffee & Assorted Juices

Southern Breakfast Buffet \$12.00

Seasonal Fresh Fruit

Applewood Smoked Bacon & Sausage

Scrambled Egg

Hash browns

Biscuits and Sausage Gravy & Assorted Juices

Coffee

A La Carte Selections

Priced per person

Bagels with Cream Cheese \$2.50
Assorted Danish & Pastries \$2.50
Fresh Fruit Display \$5.00
Assorted Fruit Yogurts \$2.00
Bacon & Sausage \$3.00
Country Ham \$3.00

Country Style Hash browns \$2.00
Breakfast Grits \$1.00
Biscuits and Sausage Gravy \$3.00
Scrambled Eggs \$2.00
Western Style Scrambled Eggs \$2.50
Waffles with Syrup & Whipped Cream \$4.00



Lunch Buffet Selections (25 person minimum)

Buffet Options

Resort Lunch \$12.00
One Entrée
Three Sides

Premium Lunch \$14.00
Two Entrees
Three Sides

Premium Plus Lunch \$16.00
Three Entrees
Three Sides

Entrees

Mediterranean Chicken
Chicken Marsala
Chicken Piccata
Chicken Florentine
Turkey with Dressing

Beef Tips with Mushrooms
Sliced Roast Beef Au Jus
Grilled Marinated Flank Steak
Baked Tilapia w/Tropical Salsa
Sliced Caribbean Pork Loin

Sliced Pork Loin with Baked Apples

Sides

House Salad

Classic Caesar

Spinach Mushroom Salad w/ Hot Bacon Dressing

Country Green Beans

Oven Roasted Red Potatoes

Garlic Whipped Potatoes

Scalloped Potatoes

Wild & Long Grain Rice Pilaf

Steamed Asparagus

Seasonal Vegetable Medley

Maple Glazed Carrot

Steamed Broccoli with Cheddar Cheese Sauce

Sautéed Squash and Zucchini

Macaroni & Cheese

Candied Yams

Specialty Lunch Buffet Selections

Deli Lunch Buffet \$10.00

Ham, Turkey, Roast Beef, American, Swiss and Provolone Cheeses, Served with Fresh Green Leaf Lettuce, Tomatoes and Onions. Includes Sliced White and Wheat Breads & Kaiser Rolls, Choice of Potato Salad or Pasta Salad and Cole Slaw.

BBQ Buffet \$13.00

Smoked pulled pork, BBQ Chicken, Baked beans, choice of potato salad, coleslaw, pasta salad, potato chips

Dinner Buffet Selections (25 person minimum)

Resort Dinner

1 entrée

2 sides \$18.00+ Tax

1 starch

Premium Dinner

2 entrée

2 sides \$ 22.00+ Tax

1 starch

Entrees

Mediterranean Chicken

Chicken Marsala

Chicken Piccata

Sonoma Grilled Chicken

Chicken Florentine

Turkey with Dressing

Slice Pork Loin with Baked Apples

Beef Tips with Mushrooms

Sliced Roast Beef Au Jus

Sides & Starches

Steamed Broccoli with Cheddar Cheese sauce

Sautéed Squash and Onions

Macaroni & Cheese

Candied Yams

Wild & Long Grain Rice Pilaf

Steamed Asparagus

Seasonal Vegetable Medley

Maple Glazed Carrots

Country Green Beans

Baked Tilapia
Sliced Caribbean Pork Loin
Scalloped Potatoes

Oven Roasted Red Potatoes
Garlic Whipped Potatoes

Salads

House Salad
Classic Caesar
Spinach Mushroom Salad

Buffets include entrée your choice of
2 sides, 1 starch, 1 salad, rolls butter and desserts
Coffee and Tea.

Carving Stations

Roast Tenderloin of Beef \$9.00
Béarnaise and Horseradish
Roast Prime Rib of Beef \$6.00
Horseradish/Horseradish Cream Sauce
Roasted Top Round of Beef \$5.00
Chili Rubbed Pork Loin \$4.00
Apricot Chipotle Mustard/ Onion Marmalade

Dessert Selections

Pecan Pie
Key Lime Pie
Strawberry Short Cake
Cherry Fruit Cobbler
Apple Fruit Cobbler
Peach Fruit Cobbler
Bread Pudding with Bourbon Sauce
Caramel Apple Pie
Carmel Fudge Pecan Cake

Chocolate Peanut Butter Pie
Ultimate Chocolate Cake
Red Velvet Cake
Strawberry Cheesecake
New York Cheesecake
Mango Passion Cheesecake
Triple Chocolate Cheesecake
Carrot Cheesecake

Some Dessert Choices May Have An Additional Cost.

Hors D'oeuvres (25-piece minimum)

Specialty Items

\$6.75 per person

Deviled Eggs
Assorted Finger Sandwiches
Shrimp Salad on Cucumber
Hibachi Chicken Skewers
Chicken Salad on Cucumber
Potstickers with Chili Soy Dipping Sauce

(ex. 3 items from above list)

House Favorites

\$4.50 per person

Tomato-Basil Bruschetta
Mediterranean Meatballs
Caribbean Meatballs
Oriental Style Chicken Drumettes
Garlic Roasted Chicken Drumettes
Barbecue Chicken Drumettes
Buffalo Style Chicken wings
Southern Fried Chicken Drumettes

\$20.25 per person)

Gourmet Items

Serves 25 guests

Walnut Cheese Ball w/ Assorted Crackers
Almond-Port Cheese Ball
Assorted Crackers
Hot Crab, Artichoke & Jalapeno
Toasted Pita Triangles
Spinach & Artichoke Dip

Deep Fried Mozzarella Sticks
Jalapeno Cheddar Poppers
Swedish Meatballs
Chicken Tenders
Mini Egg Rolls with Sweet Chili Thai Sauce
Petite Quiche
(ex. 3 items from above list \$13.50 per person)

Seafood Specials

Seafood is at Market price

Oysters on the Half Shell
Large Chilled Shrimp w/ Cocktail Sauce
Bacon Wrapped Sea Scallops



Action Stations (50 person minimum)

Priced per person

Add chef's fee of \$50 for each action station per 2 hours

Chef's fee does not apply to Mashed Potato Bar

Italian Pasta Station \$5.00

Choose Two: Penne Pasta/Bow Tie/Tortellini/Tri Color Rotini

Choose Two: Marinara/Pesto/Alfredo/Carbonara

Chicken/Baby Shrimp \$2.00

Oriental Stir-Fry Station \$8.00

Stir-Fried Chicken Teriyaki/Garlic Shrimp/Oriental Vegetables/

Beef and Broccoli with Oriental Brown Sauce

Mexican Fajitas Station \$6.00
Chicken Fajitas/Steak Fajitas/Peppers/Onions/
Soft Flour Tortillas/Cilantro Laced Salsa/Guacamole
/Sour Cream/Jalapenos

Fish Taco Station \$5.00
Sautéed Tilapia/Shredded Lettuce/Diced Tomatoes
/Diced Onions/Sour Cream/Guacamole

Mashed Potato Bar \$4.00
Creamy Whipped Idaho Potatoes/
Sweet Mashed Potatoes/Crumbled
Blue Cheese/Shredded Cheddar/
Crisp Bacon Bits/Sour Cream/
Chives/Spiced Pecans Brown Sugar



Breaks

Individual Options

Priced per person

House Made Potato Chips \$3.00
Served with Ranch Dip

Tortilla Chips and Salsa \$3.00

Cheese Display \$6.00
Domestic Cheese/Imported Cheese/Crackers

Fresh Vegetable Crudité \$4.00
Herb Ranch Dip

Priced per piece

Assorted Danish \$2.50

Granola Bars \$2.50

Fresh Fruit Display \$5.00

Bulk Options

Priced per dozen or per bowl

Mini Ham & Cheese Croissants \$25.00

Country Ham Biscuits \$25.00

Muffins \$25.00

Gourmet Cookies \$25.00

Gourmet Brownies \$25.00

Dry Roasted Salted Peanuts \$12.00

Gold Fish \$12.00

Bagels and Cream Cheese \$ 25.00

Pretzels \$ 12.00

Trail Mix \$14.00



Refreshments

Bar Options

You will be billed for all guests 21 years of age and older. Proper Identification is required.

Nevada laws pertaining to legal drinking age will be enforced.

All cups, beverage napkins, mixers, soda, juices, straws, garnishes will be provided.

Nevada Treasure RV Resort & Marks Grill Bartenders are instructed to pour 1.5 oz. per drink.

All beverage charges are subject to 19% service charge and 7.6% Nevada sales tax.

Bartender Fees

\$20.00 per hour per bartender.

Bartender Fee applies to open and cash bars.

Master Tab

Event host can set a pre-determined limit to be billed during event.
The tab can be customized to include or exclude specific items.

Cash Bar

Guests will be responsible for their individual tabs.

A La Carte Beverage Stations
Priced per person/per gallon

Iced Tea \$2.25/ \$30.00
Soft Drinks \$2.00
Bottled Water \$2.00
Lemonade \$25.00/gallon

Sports Drinks \$2.25
Regular & Decaffeinated Coffee \$2.25 / \$30.00
Chilled Juices \$15.00/gallon

Punch Stations

Priced per person

Fruit Punch \$3
Grenadine/Orange Juice/Pineapple Juices/Ginger Ale
/Fruit Garnish

Ambrosia Punch \$3.00
Orange Juice/Pineapple Juice/Coco Lopez Cream of
Coconut/Fruit Garnish

Sherbet Punch \$3.00
Lime Sherbet/Orange Sherbet/Ginger Ale/Fruit Slice
Garnish

Alcoholic Beverages

Priced per drink

House Brand Liquor

Smirnoff Vodka \$5.50
Gordon's Gin \$5.50
Bacardi Rum \$5.50

Inver House Scotch \$5.50
Evan Williams Bourbon \$5.50
Canadian Mist Blended Whiskey \$5.50

Call Brand Liquor

Absolute Vodka \$6.50
Tanqueray Gin \$6.50
Dewar's Scotch \$6.50

Jim Beam Bourbon \$6.50
Seagram's V.O. Blended Whiskey \$6.50
Seagram's V.O. Blended Whiskey \$6.50

Premium Brand Liquor

Grey Goose Vodka \$8.50
Kettle One Vodka \$8.50
Bombay Gin \$8.50

Glenlivet 12 Scotch \$8.50
Makers Mark Bourbon \$8.50
Crown Royal Blended Whiskey \$8.50

Beer Options

Domestic Beer

Budweiser \$3.50

Michelob Light \$3.50

Coors Light \$3.50

Miller Light \$3.50

Michelob Ultra \$3.50

Domestic Keg \$275.50

Import Beer

Heineken \$4.50

Corona \$4.50

Amstel Light \$4.50

Imported Keg \$377.00

Wine Options House Wine \$ 4.50 per glass

Beaulieu Vineyard Canoas California

BV Costal Estates Chardonnay

BV Napa Valley Cabernet Sauvignon

