



CATERING MENU

CONTINENTAL BREAKFAST

CONTINENTAL #1

Assorted Chilled Juices
Danish and Muffins
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water
\$12.00

CONTINENTAL #2

Assorted Chilled Juices
Sliced Fresh Seasonal Fruits and Berries
Danish and Muffins
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water
\$14.00

**Minimum 20 persons for Buffets
(Service Provided For 90 Minutes For Continental Breakfast)**



PLATED BREAKFAST

All Breakfast Entrées are served with Chilled Fruit Juices, Assorted Fresh Baked Breakfast Pastries and Muffins, Butter, Fruit Preserves, Marmalades, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water

BREAKFAST

Light and Fluffy Scrambled Eggs served with Breakfast Potatoes, Bacon and Sausage

\$14.00

FRENCH TOAST

French Bread Dipped in Cinnamon Egg Batter and Served with Maple Syrup and Breakfast Sausage

\$13.00

CLASSIC EGGS BENEDICT

Two Poached Eggs and Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce and served with Breakfast Potatoes

\$15.00


STEAK AND EGGS

8oz Broiled New York Steak served with Fluffy Scrambled Eggs and Breakfast Potatoes

\$18.00

A \$25.00 server fee applies when less than 20 guests are guaranteed



 **MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY**

AM & PM BREAKS

AFTERNOON BREAK

Assorted Cookies
Freshly Brewed Coffee
Decaffeinated Coffee, Tea
\$8.00

SWEET TOOTH

Assorted Cookies and Fudge Brownies
Freshly Brewed Coffee
Decaffeinated Coffee, Tea, Assorted Sodas and Bottled Water
\$10.00

HEALTHY BREAK

Assorted Juices
Low Fat Fruit Yogurts, Granola Bars
Whole Fresh Fruit
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Bottled Water
\$12.00

(Break Service Provided for 30 Minutes)

Prices subject to 19% service charge and state sales tax



BREAKFAST BUFFETS

BREAKFAST BUFFET 1

Assorted Chilled Juices
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Breakfast Potatoes
Biscuits and Sausage Gravy
Chef's Bakery Selection to include:
Danish and Muffins
Butter, Jam and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea and Water
\$16.00

BREAKFAST BUFFET 2

Assorted Chilled Juices
Sliced Seasonal Fresh Fruit
Scrambled Eggs with Ham and Cheese
Breakfast Potatoes
Applewood Smoked Bacon
Sausage Links
Corned Beef Hash
Chef's Bakery Selection to include:
Danish and Muffins
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea and Water
\$18.00

ADDITIONAL BREAKFAST BUFFET ITEMS

OMELETS MADE TO ORDER*

Ham, Bell Peppers, Onions, Cheese, Bacon,
Mushrooms and Spanish Sauce
\$8.00 per person

EGGS BENEDICT

Two Poached Eggs on a Toasted English
Muffin topped with Canadian Bacon and
Hollandaise Sauce
\$8.00 per person

FRENCH TOAST

French Bread dipped in Cinnamon Egg
Batter and Baked
\$5.00 per person

Minimum 20 persons for Buffets

***Chef Attendant required @ \$75.00 each, one per every 50 persons**

Prices subject to 19% service charge and state sales tax



ALL DAY MEETING PACKAGE

All Day Meeting Package includes Continental Breakfast, Morning Break, Choice of Buffet Lunch and Afternoon Break

CONTINENTAL BREAKFAST

Assorted Chilled Juices
Danish and Muffins
Butter, Jam and Fruit Preserves
Freshly Brewed Coffee
Decaffeinated Coffee, Tea
and Bottled Water

MORNING BREAK

Freshly Brewed Coffee
Decaffeinated Coffee, Tea
and Bottled Water

CHOICE OF LUNCH BUFFET

DELI BUFFET

Potato Salad, Coleslaw
Sliced Roast Beef, Ham, Turkey Breast,
American, and Swiss Cheeses
Lettuce with Sliced Tomatoes,
Onions and Pickles
Mustards and Mayonnaise
Sour Dough, Wheat, and Rye Breads
Cookies and Brownies
Freshly Brewed Coffee
Decaffeinated Coffee, Tea Bottled
and Bottled Water

FAJITA BAR BUFFET

Fiesta Salad with Tomatoes, Cucumbers,
Olives, Mushrooms and Cheddar Cheese
with Southwest Ranch Dressing
Taqitos
Chicken Fajitas with Green and Red Bell
Peppers, Tomatoes and Onions
Spanish Rice
Refried Beans
Warm Soft Flour Tortillas
Tortilla Chips and Salsa
Churros with Cinnamon
Freshly Brewed Coffee
Decaffeinated Coffee, Tea
and Bottled Water

AFTERNOON BREAK

Assorted Cookies
Freshly Brewed Coffee
Decaffeinated Coffee, Tea, Assorted Sodas
and Bottled Water

Minimum of 30 persons
\$36.00+ per person

Prices subject to 19% service charge and state sales tax



A LA CARTE BREAK SELECTIONS

Chilled Fruit Juices
(serves 6 people)
\$14.00 a Quart

Potato Chips or Tortilla Chips & Salsa
\$18.00 per bowl

Donuts, Assorted
\$22.00 a dozen

Deluxe Cookies
Chocolate Chip, Peanut Butter, Sugar and
Oatmeal Raisin
\$26.00 a dozen

Muffins
Chocolate Chip, Banana,
Blueberry and Bran
\$25.00 a dozen

Fruit Breads
Banana Nut, Date Nut,
and Apple Cinnamon
\$25.00 a dozen

Danish Pastries, Assorted
\$25.00 a dozen

Assorted Bagels with Cream Cheese
\$24.75 a dozen

Large Cinnamon Rolls
\$24.75 a dozen

Brownies
\$24.00 a dozen

Lemonade and Fruit Punch
(serves 20 cups)
\$26.00 a gallon

Coffee, Regular or Decaffeinated
(serves 20 cups)
\$45.00 a gallon

Hot Chocolate with Marshmallows
(serves 20 cups)
\$35.00 a gallon

Iced Tea
(serves 20 cups)
\$35.00 a gallon

Bottled Water
\$2.00 each

Assorted Sodas
\$2.50 each

Prices subject to 19% service charge and state sales tax



BOXED MEALS TO GO

Boxed meals have been specially designed for groups heading off property who don't have the time to dine inside a banquet room

BREAKFAST ON THE GO

Low Fat Fruit
Freshly Baked Muffin
Fruit Cup
Granola Bar
Bottled Water
\$16.00

LUNCH ON THE RUN

Sliced Roast Turkey Breast Wrap or Croissant or
Ham with Swiss Cheese Wrap or Croissant
Bag of Potato Chips
Fresh Fruit
Gourmet Cookies
Bottled Water
\$18.00

Minimum 20 persons for Box Lunch

Prices subject to 19% service charge and state sales tax



LUNCHEON SELECTIONS

(Lunch Served Until 2pm)

Plated Hot Luncheon Entrées include your Choice of Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert

All Cold Luncheon Entrées include your choice of Soup, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert

SALADS

House Salad

Crisp Romaine and Iceberg Lettuce, Carrots, Radishes
Cucumbers, Tomatoes with Ranch or Italian Dressing

Classic Caesar Salad

Crisp Romaine Lettuce, Homemade Croutons,
Caesar Dressing and Parmesan Cheese

DESSERTS

Caramel Apple Pie
Apple Strudel with Crème Anglaise
Carrot Cake
Chocolate Fudge Cake
Cheesecake with Strawberry Sauce
Chocolate Brownie with Vanilla Ice Cream

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



LUNCHEON SELECTIONS

HOT ENTRÉE SELECTIONS

PENNE BOLOGNAISE

Penne Pasta with Italian Sausage
Served with Tomato Sauce

\$17.00

CHEESE RAVIOLI

Cheese filled Pasta Pillow with Vodka
Tomato Sauce

\$17.00

HOT TURKEY SANDWICH

Served Open Faced with Turkey Gravy

\$18.00

BREAST OF CHICKEN PICCATA

Sautéed and Served with Lemon
Butter Sauce

\$19.00

CHICKEN MONTEREY

Grilled Breast of Chicken with Guacamole,
Tomato and Monterey Jack Cheese

\$19.00

CHICKEN MARSALA

Breast of Chicken Sautéed with Mushrooms,
Deglazed with Marsala Wine
and Demi Glaze

\$19.00

HOT BEEF SANDWICH

Slow Roast Prime Rib served open faced,
Mashed Potatoes and Gravy
and Vegetables

\$20.00

TENDER POT ROAST

Slowly Braised Beef for Tenderness and
served with Carrots, Celery, Onions, and
Mashed Potatoes with Natural Gravy

\$20.00

NEW YORK STEAK

8 oz. Hand Cut New York Steak, Broiled
and Served with Potato and Vegetables

\$22.00

CASABLANCA ST. LOUIS PORK RIBS


Half Rack of our Tender and Juicy
Cherrywood Smoked Ribs, served with
Steakhouse Beans and Coleslaw

\$21.00

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



 MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY

LUNCHEON SELECTIONS

COLD ENTRÉE SELECTIONS

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce, topped with Grilled Chicken and Focaccia Croutons, Parmesan Cheese and Caesar Dressing

\$18.00

CHEF'S SALAD

Mixed Greens topped with Julienne Pieces of Turkey, Ham, Swiss and American Cheese, diced Egg and served with Ranch Dressing

\$18.00

CHINESE CHICKEN SALAD

Shredded Chicken Breast, Julienne Carrots Cilantro, Scallions, Crispy Noodles and Honey Mustard Dressing

\$18.00

FRUIT PLATE

A Seasonal selection of Ripe Melons, Grapes and Berries and served with Cottage Cheese

\$19.00

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



BUFFET LUNCHEONS

Lunch served until 2pm
Buffet Service is 1 1/2 hours

All Buffet Luncheons include Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Iced Tea and Water

DELI BUFFET

Garden Mixed Greens with Cherry
Tomatoes, and Croutons
Ranch, Thousand Island and Italian Dressings
Potato Salad, Coleslaw
Sliced Roast Beef, Ham, Turkey Breast,
American, and Swiss Cheeses
Lettuce with Sliced Tomatoes and Onions
Pickles and Olives
Assorted Mustards and Mayonnaise
Sour Dough, Wheat, and Rye Breads
Assorted Cakes and Pies

\$26.00

FAJITA BAR

Fiesta Salad with Tomatoes, Cucumbers,
Olives, Mushrooms and Cheddar Cheese
with Southwest Ranch Dressing
Taquitos
Chicken Fajitas with Green and
Red Bell Peppers, Tomatoes and Onions
Spanish Rice
Refried Beans
Warm Soft Flour Tortillas
Guacamole, Salsa and Cheese
Tortilla Chips
Churros with Cinnamon

\$26.00

THE LIGHT FARE BUFFET

Field Greens with Champagne Vinaigrette
Broiled Rosemary Salmon
Lemon-Herb Chicken
Pineapple Rice Pilaf
Sautéed or Steamed Seasonal Vegetables
Fresh Fruit Salad
Rolls with Butter
Assorted Cakes & Pies

\$27.00

THE MESQUITE BUFFET


Garden Mixed Greens with Cherry
Tomatoes, and Croutons
Ranch, Thousand Island and
Italian Dressings
Potato Salad, Coleslaw
Pulled Pork
Southern Fried Chicken
Yankee Pot Roast
Macaroni and Cheese
Corn on the Cob
Cornbread, Muffins and Biscuits
Peach Cobbler

\$30.00

Minimum 20 persons for Buffets

Prices subject to 19% service charge and state sales tax



 MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY

DINNER SELECTIONS

Plated Dinner Entrées include your Choice of Soup or Salad,
Chef's Selection of Fresh Vegetables, Rice or Potato,
Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Iced Tea, Water and your choice of Dessert

SALADS

House Salad

Crisp Romaine and Iceberg Lettuce,
Carrots, Radishes, Cucumbers, Tomatoes
with Ranch Dressing or Italian Dressing

Classic Caesar Salad

Crisp Romaine Lettuce, Home Made
Croutons, Caesar Dressing and Parmesan Cheese

Steak House Romaine

Romaine wedge served with Sliced
Beefsteak Tomatoes. Topped with Diced
Bacon and Thin Sliced Red Onions


DESSERTS

Caramel Apple Pie
Cheesecake with Strawberry Sauce
Chocolate Cake
Tiramisu
Carrot Cake

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



 MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY

DINNER SELECTIONS

Plated Dinner Entrées include your Choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert

CHICKEN PICCATA

Cutlets quickly sautéed, tender and juicy
Served with a Lemon Butter Sauce

\$31.00

CHICKEN MARSALA

Breast of Chicken Sautéed with Mushrooms,
Deglazed with Marsala Wine and Demi
Glaze

\$31.00

CHICKEN MILAN

Chicken Breast lightly breaded with Panko
and Parmesan Cheese, pan fried and served
with Lemon Butter Sauce

\$31.00

CHICKEN FORESTIERE

Sautéed Boneless Breast served with a Rich
Red Wine Sauce and Forest Mushrooms

\$31.00

SALMON RIVA

Sautéed Salmon with Artichoke, Tomato
and Basil Butter Sauce

\$33.00

IDAHO TROUT ALMANDINE

Sautéed Trout served with Almond
Butter Sauce

\$35.00

HERB CRUSTED AND SLOW ROASTED PRIME RIB OF BEEF

Served with Au Jus

\$36.00

NEW YORK STEAK

12 oz. Char-Grilled

\$36.00

FILET MIGNON

8 oz. Center Cut Char-Grilled and
Served with a Red Wine Sauce

\$38.00

GRILLED Tournedos of Beef


Served with a Peppered Brandy
Mushroom Sauce

\$38.00

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



 **MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY**

DINNER SELECTIONS

Combination Entrées

Plated Dinner Entrées include your Choice of Soup or Salad,
Chef's Selection of Fresh Vegetables, Rice or Potato,
Assorted Rolls, butter, Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Iced Tea, Water and your choice of Dessert

CHICKEN BREAST AND SALMON FILET

Semi-Boneless Breast and Salmon both grilled and served with
Madeira Sauce

\$38.00

FILET MIGNON AND CHICKEN

Grilled 4 oz. Beef Filet with a Chicken Breast,
served with Forestiere Demi Sauce

\$44.00

GRILLED FILET MIGNON AND MARINATED GRILLED SHRIMP

Finest Beef and Marinated Shrimp Char-Grilled and served with
Red Wine and Beurre Blanc Sauces.

\$48.00

6 OZ. FILET MIGNON AND LOBSTER


Char-grilled Filet of Beef with a broiled Lobster Tail,
Drawn Butter and Peppercorn Sauce

\$55.00

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



 **MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY**

BUFFET DINNER SELECTIONS

Buffet Service is 1 1/2 hours

Dinner includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Water

CASABLANCA DINNER BUFFET

Garden Mixed Greens with Cherry Tomatoes, and Croutons
Ranch, Thousand Island & Italian Dressings
Potato Salad
Southern Fried Chicken
Grilled Salmon with Dill Cream Sauce
Baked Ziti
Grilled Pork Chop
Oven Roasted Red Bliss Potatoes
Chef's Selection of Fresh Vegetables
Assorted Rolls and Butter
Assorted Pies and Cakes
\$39.00

ITALIAN BUFFET DINNER

Crisp Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing
Anti Pasta Salad
Chicken Parmigiana
Pesto Grilled Salmon, Sun-dried Tomato Sauce
Pork Loin Saltimbocca Sauce
Manicotti with Red Pepper Cream Sauce
Broccoli with Garlic and Oil
Garlic Mashed Potatoes
Italian Rolls and Butter
Assorted Pies and Cakes
\$39.00

SOUTHWESTERN FLAIR

Fiesta Salad with Assorted Dressings
Seafood Ceviche
Tortilla Chips with Salsa
Chicken Fajita
Taco Meat with Taco Shells
Flour Tortilla, Guacamole, Salsa, Sour Cream, Lettuce, Diced Tomatoes and Cheddar Cheese
Beef Tamales
Bean Burritos with Salsa Verde
Spanish Rice and Refried Beans
Tres Leches Cake and Caramel Flan
\$39.00


BBQ DINNER BUFFET

Mixed Greens with Assorted Dressings
Tomato Wedges with shaved Red Onion and Oregano
Red Bliss Potato Salad
Coleslaw
Cherrywood Smoked Tri-Tip of Beef
BBQ Pork Ribs
Southern Fried Chicken
Loaded Mashed Potatoes
Fresh Vegetable Medley
Macaroni and Cheese
Buttermilk Biscuits
Jalapeno Corn Muffins
Bread Pudding
Fruit Cobbler
\$40.00

Minimum 20 persons for Buffets

Prices subject to 19% service charge and state sales tax



 MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY

RECEPTION ITEMS

HOT HORS D'OEUVRES (per 100 pieces)

Honey Chicken Drumettes
\$170.00

Stuffed Jalapeno Popper
\$170.00

Chicken Wings with Dipping Sauce
\$165.00

Vegetable Spring Rolls
\$165.00

Swedish or Barbecue Meatballs
\$180.00

Pork Filled Pot Stickers
\$175.00

Cherrywood Smoked Pork Ribs
\$250.00

Scallops wrapped in Bacon
\$250.00

Breaded Fried Shrimp
\$250.00

COLD HORS D'OEUVRES (per 100 pieces)

Tomato and Buffalo Mozzarella on Bruschetta
\$170.00

SEAFOOD ON ICE (per 100 pieces)

Raw Oysters on the Half Shell
\$250.00

Shrimp on Ice with
Brandied Cocktail Sauce and Lemon
\$375.00

Prices subject to 19% service charge and state sales tax



RECEPTION ITEMS

CARVING STATIONS

Roast Turkey Breast (50 persons)
\$170.00 each

Garlic Crusted Roast Pork Loin (25 persons)
\$175.00 each

Whole Brown Sugar Glazed Ham (50 persons)
\$200.00 each

Top Round of Beef (50 persons)
\$225.00 each

Boneless Roast Prime Rib (25 persons)
\$350.00 each

Baron of Beef (200 persons)
\$650.00 each

All carved items served with appropriate
sauces and miniature rolls

\$100.00 Charge for Uniform Chef

ADDITIONAL ITEMS

Display of Domestic and Imported Cheeses

Includes: Boursin, Cheddar, Smoked Gouda
Jarlsberg, Bleu, garnished with Grapes,
Strawberries, and variety of Crackers

Small (serves 25-50 persons)
\$170.00 each

Medium (serves 50-75 persons)
\$225.00 each

Large (serves 75 -100 persons)
\$350.00 each

Display of Fresh Vegetables

Served with Sour Cream Ranch Dip

Small (serves 35-50 persons)
\$140.00 each

Medium (serves 50-75 persons)
\$190.00 each

Large (serves 75-100 persons)
\$240.00 each

Display of Fresh Sliced Fruit

Small (serves 35-50 persons)
\$190.00 each

Medium (serves 50-75 persons)
\$260.00 each

Large (serves 75-100 persons)
\$350.00 each

Prices subject to 19% service charge and state sales tax



WINE LIST

CHAMPAGNE & SPARKLING WINE

Martini & Rossi, Asti, Northern Italy	\$25
Mumm Cuvee Napa, Brut Prestige, Napa Valley	\$35
Moet, Imperial, France	\$59

CHARDONNAY & SAUVIGNON BLANC

Kendall Jackson, Sonoma County	\$25
Sterling Vineyards, Napa County	\$26
Kim Crawford, Marlborough, New Zealand	\$30
La Crema, Sonoma Coast	\$32
Sonoma-Cutrer, Russian River Ranches	\$36

INTERESTING WHITES

Beringer, White Zinfandel, California	\$18
Chateau Ste. Michelle, Riesling, Columbia Valley	\$22
Dr. Loosen, Riesling, Germany	\$25
Clos du Bois, California	\$26
Santa Margherita, Pinot Grigio, Italy	\$29

PINOT NOIR

Mark West, California	\$24
La Crema, Sonoma Coast	\$34
Argyle, Willamette Valley, Oregon	\$38

MERLOT

Beringer, Founders' Estate, California	\$22
14 Hands, Columbia Valley, Washington	\$24
Clos du Bois, North Coast	\$25
Chateau Ste. Michelle Columbia Valley	\$30

CABERNET SAUVIGNON

J Lohr, Seven Oaks, Paso Robles	\$27
Ferrari-Carano, Alexander Valley	\$42
Charles Krug, Napa Valley	\$45
Jordan, Alexander Valley	\$64
Stags' Leap, Napa Valley	\$68
Silver Oak, Alexander Valley	\$92

INTERESTING REDS

Black Opal, Shiraz, South-Eastern Australia	\$26
Ravenswood, "Old Vine," Zinfandel, Sonoma County	\$26
Greg Norman, Shiraz, Limestone Coast, Australia	\$28
Graffigna, Malbec, Grand Reserve, Argentina	\$32
Ruffino Chianti Classico, Tuscany, Italy	\$34
Quintessa, Napa Valley	\$155

Additional Wine Selections
are available upon request



Prices subject to 19% service
charge and state sales tax

BEVERAGE

DRINK PRICES – HOSTED / CASH

Call Brand	\$5.00 / \$5.25
Premium Brand	\$6.00 / \$6.25
Deluxe Brand	\$7.00 / \$7.25
Domestic Beer	\$3.00 / \$3.25
Import Beer	\$3.50 / \$3.75
House Wine	\$4.00 / \$4.25
Soft Drinks	\$2.00 / \$2.25
Bottled Water	\$1.50 / \$1.75

HOSTED BAR

Host pays for all drinks ordered by guests. All drinks are subject to sales tax and service charge. \$100.00 Bartender Service Charge for indoor banquet areas. \$150.00 Bartender Service Charge for poolside events.

\$300.00 Minimum guarantee is required on all cash and hosted bars.

All Bars are 4 hours maximum. Additional Hours \$25.00 per hour.

BRANDS STOCKED ON ALL BARS

CALL BRANDS

Christian Brother's Brandy, Beefeater Gin, Captain Morgan Rum, Malibu Rum, J & B Scotch, Jose Cuervo Gold Tequila, Skyy Vodka, Jack Daniels Whiskey, and Seagram's VO Canadian Whiskey

PREMIUM BRANDS

Tanqueray Gin, Dewar's Scotch, Cuervo 1800 Silver Tequila, Absolut Vodka, Ketel One Vodka, and Crown Royal Canadian Whiskey

DELUXE BRANDS

Grand Marnier, Bombay Sapphire Gin, Patron Silver Tequila, and Grey Goose Vodka

DOMESTIC BEERS

Budweiser, Bud Light, Coors Light, Miller Lite

IMPORTED BEERS

Corona and Heineken

HOUSE WINES BY THE GLASS

Chardonnay, White Zinfandel, Merlot and Cabernet

Prices subject to 19% service charge and state sales tax



AUDIO-VISUAL & MEETING ACCESSORIES

AUDIO:

Table, Podium with Standing Wired Microphone	\$20.00
or Wired Lavalier Microphone	\$90.00
Wireless: Handheld, Lavalier Microphones	\$90.00
Powered Speaker System	\$175.00
In House Audio Patch -Requires Speaker System	\$175.00

VIDEO:

LCD Projector	\$175.00
46" Flat screen Data TV	\$175.00
36" TV	\$150.00
DVD Player	\$25.00

VISUAL:

6' Tripod Screen	\$20.00
8' Tripod Screen	\$30.00
7.5' x 10' Screen with Full Dress Kit	\$60.00

MEETING ACCESSORIES:

Flipchart with Pad & Markers	\$25.00
Standard Easel	\$15.00
Projection Cart	\$25.00
A/C Extension	\$10.00
Power Strip	\$5.00
White Board with Markers	\$25.00
Podium	\$20.00

FACILITY INFORMATION:

Technical Supervision/ Assistance	\$75.00 per hour
	per tech
Scissor Lift	\$250.00
Standard DID Phone Line, Per Day	\$75.00
Wireless High Speed Access in Grand Ballroom	\$50.00


OTHER

Dance Floor 12' x 12'	\$200.00
Dance Floor 15' x 15'	\$250.00
Dance Floor 18' x 18'	\$300.00
Dance Floor 21' x 21'	\$350.00
Riser 6'x8'x12"	\$40.00

All Audio-Visual equipment brought in by customer must be fully self contained. Client must load in, set up, take down own equipment. If client owned equipment is used, client must provide own extension cords and power strips. In the event the client requires assistance to set up or operate own equipment tech fees will apply.

Prices subject to 19% service charge and state sales tax



 MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY

HOSPITALITY PACKAGES

SALTY & SWEET PACKAGE

Assorted Cookies and Fudge Brownies
Assorted Candy Bars
Planters Mixed Nuts
Potato Chips
Beer, Assorted Soft Drinks and Bottled Water
(2 drinks per person)

\$16.00 per person ++

APPETIZER PACKAGE

Vegetable Display with Ranch Dip
Chicken Wings
BBQ Meatballs
Vegetable Spring Rolls
Chips and Salsa
Beer, Assorted Soft Drinks and Bottled Water
(2 drinks per person)

\$20.00 per person ++

SOUTHWESTERN PACKAGE

Nacho Bar: Tortilla Chips, Sour Cream,
Guacamole, Cheese, Jalapenos, Salsa,
Pico De Gallo & Roasted Corn Salsa
Mini Burritos
Jalapeno Poppers
Taquitos
Churros with Cinnamon
Beer, Assorted Soft Drinks and Bottled Water
(2 drinks per person)

\$22.00 per person ++

DELI HOSPITALITY PACKAGE

Hoagie Sandwiches
Assorted Wraps
Chips
Potato Salad
Beer, Assorted Soft Drinks & Bottled Water
(2 drinks per person)

\$21.00 per person ++

ALL AMERICAN HOSPITALITY PACKAGE

Sliders
Hot Dogs
Cole Slaw & Potato Salad
Chips
Mustard, Ketchup, Relish, Sauerkraut, Grilled Onions,
Shredded Cheese, Lettuce,
Sliced Tomatoes & Onions
Beer, Assorted Soft Drinks & Bottled Water
(2 drinks per person)

\$22.00 per person ++

*Two Beverages per person are included in each package
Additional beverages per person available upon request
All packages are one hour in duration
20 person minimum*

Prices subject to 19% service charge and state sales tax

