



**ark**  
restaurants  
**vegas**  
banquets & events

We are happy to introduce our unique restaurants and event spaces at New York New York Hotel. Ark Las Vegas Catering team is dedicated to creating an experience that is unique to our guests needs with utmost professionalism.

Our event experts will work with you to plan the perfect event... view our full menu to get started.



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## continental breakfast

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

### healthy start

**sliced seasonal fruits and berries** gf, vg

**assorted greek yogurt** with all-natural granola gf

**assorted kind snack bars** v

**banana bread and assorted muffins** v

**steel cut irish oatmeal** vg

33

### rise & shine

**sliced seasonal fruits and berries** gf, vg

**assorted greek yogurt** with all-natural granola gf, v

**assortment of cold cereals** v

**assorted seasonal baked goods** v

36



gf = gluten free | v = vegetarian | vg = vegan | s = seasonal

Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK. For more information, please speak with a manager.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.  
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## breakfast buffets

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

### all american

**seasonal fresh cut fruit** gf, vg

**assortment of cold cereals** with 2% milk v

(substitute milk for oat or soy add \$3 per person)

**scrambled eggs** gf, v (optional vg)

**home fried potatoes** gf, v

**hickory smoked bacon & grilled sausage links** gf

**assorted seasonal baked goods**

50



### uptown

**seasonal fresh cut fruit** gf, vg

**steel cut irish oatmeal** gf, v

**assorted seasonal baked goods** v

**“new york scramble”** with chives, mushroom medley, & diced tomatoes gf, v (optional vegan)

**cinnamon swirl french toast** v

**hickory smoked bacon & grilled sausage links** gf

**home fried potatoes** gf, v

55



### southern

**seasonal fresh cut fruit** gf, vg

**assorted seasonal baked goods** with fruit preserves v

**steel cut irish oatmeal** v

**biscuits & gravy**

**ham, eggs and cheese scrambled** gf

**home fried potatoes** with bell pepper & onion mix gf, vg

**hickory smoked bacon & grilled sausage links** gf

55



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## breakfast enhancements

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

### steak & egg wrap

**shaved rib eye with bell peppers & onions, scrambled eggs and provolone cheese wrapped in a flour tortilla**

16



### ham & cheese croissant

**virginia ham, hickory bacon, country scrambled eggs and sharp white cheddar on a freshly baked croissant**

15

### veggie fritatta sandwich (vegan optional)

**zucchini, yellow squash, cremini mushrooms and fresh spinach on a whole grain sandwich thin**

12

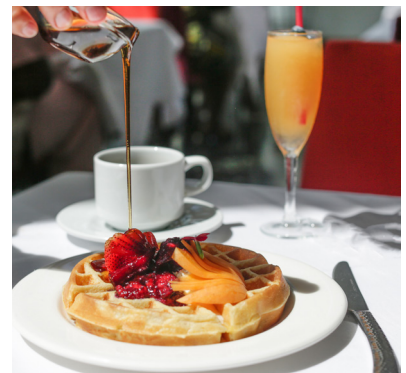


### omelet station gf (vegan optional)

**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, cheese**

21



### waffle station

**chef required, \$200 per attendant per 75 guests, priced per person**

**create your own served with butter, syrup, whipped cream, chocolate sauce, blueberries, chocolate chips (semi sweet), and walnuts.**

18

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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

**granola bars** v

**assorted flavored greek yogurts** with seasonal berry toppings,  
granola and trail mix v

**seasonal cut domestic and tropical fruit** gf, vg  
24



### re-energize

**energy bars** v

**coffee cake** v

**rockstar energy drinks**

**assorted bottled fruit smoothies** gf, v  
28



### cookie monster

**assortment of fresh cookies:** v

**triple chocolate chip, peanut butter, oatmeal, sugar, s'mores,  
red velvet**  
26

### graze

**sun-baked potato chips** vg

**hummus and pita chips** vg

22

### intermission

**magnum ice cream bars** gf, v

**individual bags of chips, popcorn and nuts** vg  
22



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## refreshment breaks à la carte

Breaks are designed for a duration of 45 minutes.

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

beverage selections	
<b>bottled soft drinks</b> (pepsi products)	6
<b>rockstar</b> , regular and sugar-free	10
<b>lipton bottled tea</b> , assorted flavors	9
<b>aquafina bottled water</b>	6
<b>perrier bottled water</b>	9
<b>whole, 2%, oat milk, soy milk, chocolate milk</b> (by the quart)	38
<b>iced tea</b> (per gallon)	95
<b>freshly squeezed orange juice</b> (per gallon)	34
<b>freshly brewed coffee</b> , regular or decaf (per gallon)	95
<b>hot tea</b> , assorted harney & sons (per gallon)	95
<b>fresh lemonade, strawberry lemonade or arnold palmer</b> (per gallon)	72
<b>fiji bottled water</b>	9
morning fruits, breads & spreads (by the dozen)	
<b>new york bagels</b> , whipped cream cheese v	67
<b>assorted donuts/mini donuts</b> v	67
<b>granola bars and energy bars</b> v	72
<b>assorted muffins</b> v	78
<b>gourmet coffee cake</b> v	62
<b>individual greek yogurt</b> gf, v	62
afternoon delights (by the dozen)	
<b>finger sandwiches</b> , roasted turkey, virginia ham, roast beef	62
<b>seasonal breakfast breads</b> v	62
<b>assorted cookies</b> , oatmeal raisin, peanut butter, chocolate chip v	62
<b>sugar cookies</b> with one company logo v	86
<b>chocolate covered strawberries</b> gf, vg	68
<b>assortment of brownies</b> v	70
<b>assorted whole fruit</b> gf, vg	55
<b>individual bags of potato chips, pretzels and popcorn</b> vg	70

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## plated lunches

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

### salad (select one)

**house salad v (vegan optional)**

iceberg, romaine & bibb lettuce, hothouse cucumber, tomatoes, garlic croutons, bermuda onion and aged balsamic vinaigrette or ranch dressing

**iceberg wedge salad gf, v (vegan optional)**

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 (select one)

**steak & shrimp\* gf**

filet mignon medallions, garlic shrimp skewers, garlic mashed potatoes and seasonal vegetables  
65

**free range chicken gf**

herb-crusted chicken breast with butter poach fingerling potatoes, baby carrots and asparagus  
50

**italian trio v**

three-cheese lasagna, spinach ravioli, and eggplant parmesan with green beans  
47

**chilean sea bass gf**

pan seared with saffron-wild mushroom risotto and basil carrot purée  
60

### dessert (select one)

**fresh fruit tart with bourbon v | vanilla custard v**

**new york cheesecake v | milk chocolate cake v | chocolate panna cotta gf, v**

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## lunches to go

**select two** 53

Served with potato salad, whole fresh fruit, lays potato chips, a logo sugar cookie, and a choice of 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** vg

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 croutons, fresh parmesan and classic caesar dressing

**chef salad** gf

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 and butter, freshly brewed coffee, hot tea or iced tea.

### the arena 59

#### starters

**sonoma field greens** with raspberry vinaigrette and peppercorn ranch **gf, v (vegan optional)**

**imported and domestic cheese board** with water crackers and lahvosh **v**

#### entrées

**filet mignon medallions\*** wild mushroom peppercorn demi-glace **gf**

**chicken limone** fresh herbs, grilled lemon, roasted garlic and olive oil **gf**

#### sides

**roasted "pee wee" potatoes** **gf, v**

**seasonal vegetables** **gf, vg**

#### desserts

**key lime pot du crème** **v**

**champagne mousse parfait** **v**

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### the park 65

#### starters

**fresh garden greens** with three dressings **v**

**grilled chicken & tortellini salad** with roasted peppers and crispy leeks

**tomato, mozzarella & onion** with aged balsamic vinegar **gf, v**

#### entrées

**chicken scallopini** lemon butter, blistered cherry tomato, and fresh scallions **gf**

**seared salmon** white wine cream sauce **gf**

**flat iron steak\*** bourbon demi-glace, wild mushrooms, and caramelized cipollini onions **gf**

#### sides

**rice pilaf** **vg**

**fresh vegetable sauté** **gf, vg**

#### desserts

**brandied apple torte** **v**

**milk chocolate cake** **v**

**bourbon vanilla crème brûlée** **v**

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## luncheon buffets

### tivoli 60

#### starters

**antipasto platter, aged balsamic vinegar** gf

**roma tomato & mozzarella** gf, v

**caesar salad** with fresh parmesan and garlic croutons

#### entrées

**chicken scallopini** with lemon beurre blanc sauce, wilted spinach, and pear tomatoes gf

**meatballs and rigatoni** with marinara sauce

#### sides

**penne pasta primavera** with cream sauce and spring vegetables

#### desserts

**tiramisu** v

**ricotta cannoli** v

**chocolate panna cotta** gf, v

### southern kitchen 65

#### starters

**fresh green salad** with three dressings gf, v (vegan optional)

**red potato salad** gf, v

**macaroni salad** v

#### entrées

**texas baby back pork ribs**

**slow-smoked bbq brisket**

**rotisserie chicken** with roasted sweet peppers and onions gf

#### sides

**corn on the cob** gf, vg

**green beans** gf, vg

**freshly baked sweet corn bread** v

#### desserts

**brownies** v

**mini fruit tarts** v

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## luncheon buffets

delicatessen 60

**tossed mixed green**, with two dressings **gf, v (vegan option)**

**beefsteak tomato & mozzarella salad** **gf, v**

**tuscan marinated vegetable salad** **gf, vg**

**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** **v**

**our pastry chef's selection of fresh cookies and brownies** **v**

**add-ons:**

**soup du jour** 8 each per person

**buffalo chicken wings** 8 each per person

**new york-style pizza** (per pie) 49 each



the cantina 65

**tortilla chips** with mesquite roasted tomato and tomatillo salsas **vg**

**smoked chicken, black bean and corn salad** **gf**

**caesar salad**, 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, vg**

**black beans** **gf, vg**

**margarita crème brûlée** **v**

**sopapillas** with honey

**add-ons:**

**choice of beef or chicken fajitas** with warm tortillas, sour cream, guacamole, salsa, and shredded cheese 10/ea per person



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## hors d'oeuvres

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

### cold selections

<b>fresh mozzarella, heirloom tomato and basil bruschetta</b>	9
<b>curried chicken cups</b> in hydro-bibb lettuce with hawaiian pineapple <b>gf</b>	9
<b>smoked turkey and roma tomato</b> on seven grain croutons	9
<b>spicy tuna rolls</b> <b>gf</b>	10
<b>california rolls</b> <b>vg</b>	10
<b>cucumber rolls</b> <b>gf, vg</b>	10
<b>belgian endive</b> with sundried tomato mousse <b>gf, v</b>	10
<b>jumbo gulf shrimp on ice</b> with cocktail sauce and lemon wedges <b>gf</b>	12
<b>seared ahi tuna spoons</b> with pickled ginger and wasabi cream <b>gf</b>	14
<b>assorted hummus spoons</b> with pita croutons and mint <b>vg</b>	9
<b>crab claws on ice</b> with cocktail sauce and lemon wedges <b>gf</b>	13
<b>lump crab bruschetta</b> with balsamic red onions and bearnaise sauce	12

### hot selections

<b>fried mozzarella</b> with pomodoro sauce <b>v</b>	9
<b>assorted petite quiche</b>	9
<b>chicken fingers</b> with ranch dressing	9
<b>beef satay with peanut sauce</b> <b>gf</b>	10
<b>toasted coconut chicken skewers</b> with orange-rum marmalade dip	10
<b>pork egg rolls</b> with plum sauce	10
<b>assorted gourmet pizzas</b>	11
<b>mini beef wellington</b> with red wine demi-glace	12
<b>fried jumbo shrimp</b> with house made cocktail sauce	12
<b>mini crab cakes</b>	12
<b>rosemary grilled new zealand lamb chops</b> <b>gf</b>	12

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## receptions

chef required, \$200 per attendant, per 75 guests

### carving stations

Served with dinner rolls and traditional accompaniments. Each selection serves up to 25 guests.

<b>new york sirloin*</b> gf	950	<b>glazed honey ham</b> gf	400
<b>prime rib of beef*</b> gf	750	<b>peppered pork loin*</b> gf	500
<b>roasted turkey</b> gf	550		

included accompaniments (select two):

<b>seasonal vegetables</b> gf, vg	<b>potato au gratin</b> gf, v
<b>yukon gold mashed potatoes</b> gf, v	<b>sautéed french green beans</b> gf, vg
<b>rice pilaf</b> vg	<b>grilled asparagus</b> gf, vg

**hummus & tapenade** with crudités of seasonal vegetables gf, vg

served with assorted pita chips & dips

<b>small (serves 35-50)</b>	200
<b>medium (serves 50-75)</b>	300
<b>large (serves 75-100)</b>	400

**seasonal & tropical fresh fruit display** gf, vg

<b>small (serves 35-50)</b>	400
<b>medium (serves 50-75)</b>	600
<b>large (serves 75-100)</b>	800

**guacamole & salsa with tortilla chips** gf, vg

<b>small (serves 35-50)</b>	300
<b>medium (serves 50-75)</b>	450
<b>large (serves 75-100)</b>	600

**antipasto display** accompanied by imported & domestic cheeses, meats, & grilled vegetables served with artisan bread, spiced lavosh & water crackers

<b>small (serves 35-50)</b>	500
<b>medium (serves 50-75)</b>	750
<b>large (serves 75-100)</b>	1,000

**chicken wing trio** traditional buffalo, bbq and garlic parmesan

served blue cheese, ranch and bbq dressings

<b>small (serves 35-50)</b>	400
<b>medium (serves 50-75)</b>	600
<b>large (serves 75-100)</b>	800

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## enhancements

### charcuterie grazing table

**Selection of international cured meats and cheese, crackers, dried fruits, fresh fruits, honeycomb, mixed nuts, mustard, and bread**

<b>16" round tray (serves 5-10)</b>	200
4 cheeses - 3 charcuterie	
<b>18" round tray (serves 10-15)</b>	250
5 cheeses - 3 charcuterie	
<b>18 x 24 square board (serves 20 - 30)</b>	500
6 cheeses - 4 charcuterie	
<b>24 x 24 square board (serves 30 -40)</b>	650
8 cheeses - 6 charcuterie	

### nacho bar

**crispy corn tortilla chips, seasoned ground beef, chicken tinga, cheese sauce, pico de gallo, pickled jalapeños, cilantro, sliced black olives, green onions, and sour cream**

24

### chocolate fondue

**warm milk chocolate, long stem strawberries, pretzel rods, rice krispie treats, cheesecake bites, wafer cookies, marshmallows, and pound cake bites**

22

### ice cream sundae bar

**chocolate, vanilla, and strawberry ice creams, hot fudge, caramel sauce, stawberry sauce, chopped nuts, m&m's, coconut shavings, rainbow sprinkles and whipped cream**

*chef required for ice cream bar - \$200 per attendant per 75 guests*

*all pricing is per person*

22

### build your own baked potato bar <sup>gf</sup>

**baked potato with shredded cheddar cheese, sour cream, bacon bits, chives and butter**

*add chilli 5*

30

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## plated dinner

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

### starter

(select one)

#### **traditional caesar**

hearts of romaine, shaved parmigiano-reggiano cheese, garlic croutons and classic caesar dressing

#### **hydro-bibb salad** gf, vg

bibb lettuce, watercress, mandarin orange segments and honey walnuts with orange-vinaigrette

#### **steakhouse salad** v

wedge of iceberg lettuce, hothouse cucumber, kalamata olives, marinated tomatoes, garlic croutons and red onion rings with ranch dressing

#### **chilled shrimp cocktail** gf

fresh lemon and house made cocktail sauce

(add \$15 per person)



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## plated dinner

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

### entrée

(select one)

#### **herb crusted prime rib\*** gf

yukon gold mashed potatoes, green beans, natural au jus, and creamed horseradish  
85

#### **organic chicken breast** gf

bourbon glaze applewood chicken, yukon mashed potatoes, and grilled asparagus  
95

#### **dry-aged new york strip steak\*** gf

roasted potatoes, broccolini, carrots, and red wine demi-glace  
120

#### **teriyaki glazed salmon** gf

charred pineapple chutney, wasabi risotto, and snow peas  
90

#### **chilean sea bass** gf

roasted red bell pepper coulis, yukon gold mashed potatoes, and grilled vegetables  
110

#### **petite filet\* and chicken duo** gf

center cut filet mignon, free range organic chicken, rosemary demi-glace, caramelized shallots, white truffle risotto, and seasonal vegetables  
115

#### **filet & shrimp kebab**

prime beef tenderloin, mexican tiger shrimp, potato puree, seasonal vegetables, and red wine sauce  
140

#### **short rib & lobster**

slow-cooked beef short rib, maine lobster tail, yukon potato emulsion, and truffle jus  
140

#### **lobster surf & turf\***

petite filet mignon paired with broiled lobster, served with au gratin potatoes and fresh asparagus  
155

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## plated dinner

### dessert

(select one)

**triple chocolate mousse tower** v

rich white, milk and dark chocolate in a tower with fresh berries

**bourbon vanilla crème brûlée** gf, v

rich creamy custard infused with bourbon and vanilla, served with raspberry compote and orange tuiles

**california fruit tart** v

fresh fruit on a shortbread tart filled with vanilla custard

**new york sampler** v

a trio of rich chocolate flourless cake, tangy lemon gratin, and strawberry mousse parfait



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## dinner buffets

Served with artisan bread and butter, freshly brewed coffee or hot/iced tea.

### a night out 135

- mesclun field greens** gf, vg
- organic grilled chicken breast** glazed with balsamic-onion marmalade gf
- beef tenderloin\*** red pepper thai basil chimichurri gf
- pan-seared sea bass** saffron cream and chives gf
- basmati rice** gf, vg
- pan-seared baby vegetables** gf, vg
- chocolate panna cotta** gf, v
- raspberry cheesecake** v



### flavors of the south 95

- mixed greens** with balsamic vinaigrette and peppercorn ranch gf, v
- curried chicken salad** charred pineapple gf
- cole slaw** gf, v
- flat iron steak\*** with parsley wedged potatoes gf
- bbq glazed salmon** with haystack onions
- lemon roasted chicken** gf
- mac & cheese** v
- loaded mashed potatoes** gf, v
- grilled corn on the cob** gf, v
- lemon curd tart** v
- new york cheesecake** v
- assorted mini brûlées** gf, v



gf = gluten free | v = vegetarian | vg = vegan | s = seasonal

Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK. For more information, please speak with a manager.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## dinner buffets

Served with artisan bread and butter, freshly brewed coffee or hot/iced tea.

### ariba! 85

**chipotle chicken caesar salad**

**bibb jicama & orange salad** with tequila-lime vinaigrette **gf, vg**

**tortilla chips** with mesquite roasted tomato salsa and guacamole **vg**

**chicken monterey** served with chile con queso and haas avocado

**fire roasted steak fajitas\*** with onions, bell peppers

**green chile braised pork** with diced tomatoes, sweet baby peppers

**spanish rice** **gf, vg**

**peruvian refried beans** **gf**

**jalapeno cornbread muffins** **v**

**caramel flan** **gf, v**

**sopapillas** with honey **v**

**ancho chile chocolate cake** **v**

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### the jackpot 115

**spinach salad** with garlic croutons, teardrop tomatoes and citrus vinaigrette **vg**

**mesclun field greens** with three dressings **gf, v (vegan optional)**

**antipasto platter** imported and domestic cheeses, meats and grilled vegetables

with aged balsamic vinegar **gf**

**imported and domestic cheese board** spiced lavosh and water crackers **v**

**chicken scallopini** lemon beurre blanc

**beef tenderloin\*** wild mushrooms and scallions ragout

**paella** shrimp, mussels, andouille sausage in saffron rice **gf**

**roasted fingerling potatoes** **gf, vg**

**chef selected seasonal vegetables** **gf, vg**

**raspberry tarts** **v**

**grasshopper chocolate tarts** **v**

**grand marnier cream cheese mousse** **gf, v**

gf = gluten free | v = vegetarian | vg = vegan | s = seasonal

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Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## hosted beverage packages

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

wine & beer	
<b>two hours</b>	36
<b>three hours</b>	44
<b>four hours</b>	52

call brands	
<b>two hours</b>	40
<b>three hours</b>	50
<b>four hours</b>	60

premium	
<b>two hours</b>	46
<b>three hours</b>	56
<b>four hours</b>	65

*\$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.

call brand cocktails	15	domestic beer	11
skyy vodka		budweiser	
bombay gin		michaelob ultra light	
johnnie walker red scotch		coors light	
jim beam bourbon		truly hard seltzer - wildberry, watermelon	
seagram's 7 whiskey		lemonade	
jose cuervo gold		<i>additional option available upon request:</i>	
bacardi light rum		miller lite	
malibu caribbean rum			
<i>additional option available upon request:</i>		imported beer	12
captain morgan rum		corona	
		stella artois	
premium cocktails	16	white claw hard seltzer - berry	
grey goose vodka		<i>additional option available upon request:</i>	
tanqueray gin		samuel adams, blue moon	
glenlivet scotch			
maker's mark bourbon		cash bars	
jack daniel's whiskey		<i>one bar per 100 guests.</i>	
crown royal whisky		<i>\$275 fee per bartender based on a 4-hour</i>	
chivas regal scotch		<i>maximum. Requires beverages minimum sales</i>	
patron tequila		<i>of \$750. Client is responsible inclusive of tax &amp;</i>	
bacardi light rum		<i>service charge for sales not meeting minimum.</i>	
malibu caribbean rum		<i>cashier required at \$175 per 100 guests for a</i>	
tito's vodka		<i>4-hour maximum.</i>	
<i>additional option available upon request:</i>			
captain morgan rum		soft drinks	6
		mineral water, sparkling or still	6
cognac/cordials	17	perrier, evian, fruit juices	9
cointreau		house wine	15
grand marnier		fiji	10
amaretto disaronno		domestic beers	11
chambord		imported beers	12
frangelico		cocktail call brand	15
<i>additional option available upon request:</i>		cocktail premium brand	16
kahlua, baileys irish cream, hennessy			

for bookings...

call 702.740.6433 or email [events@arkvegas.com](mailto:events@arkvegas.com)

**ark**  
restaurants

## billing

Group deposits in the Catering contract are non-refundable and will be applied towards the Group's final balance. The final payment will be applied in full ten (10) business days before the event, based on the final guest guarantee. Payment can be made by credit card, cashier's check, or money order. A credit card is required for any additional or incidental charges. If payment has not been secured within specified timeframe, Ark Las Vegas reserves the right to cancel the event and retain the deposit.

## guarantee

Ark Las Vegas Catering must be notified no later than 10 business days prior to the event with the exact number of guests to attend all planned functions. Should the Group fail to notify Ark Catering of the guaranteed attendance, the contracted attendance will be used for a guaranteed guest count and the charges will be applied accordingly.

## food & beverage

Ark Vegas is the sole provider for food and beverage served on premises. In compliance with Nevada Liquor Laws, Ark Vegas is the only authorized licensee able to sell and serve liquor, beer and wine on premises. All applicable charges for food and beverage are subject to 19%\* non-taxable service charge, 6% taxable administrative charge and Nevada Sales Tax. Room rental, equipment rental, audio-visual services and labor are subject to the sales tax. Tax-exempt organizations must submit a Nevada Certificate of exemption to the Catering Office no later than 10 business days prior to the event.

## floral, specialty linen, décor and entertainment

Our Catering team will be happy to assist you with custom decorations, dance floors, DJ services, floral arrangements, photography, custom equipment rental and any other needs you might have. Please, inform our Catering team about any outside vendors that are planned to be utilized at Ark Vegas venues for appropriate permits and approvals.

## audio visual

State-of-the-art audio-visual equipment and trained technicians are available through our partner, Encore Technologies. Sub-contracting or providing your own audio-visual equipment is not permitted. An Encore representative will contact you and design a customized package to fit your needs.

\*Pricing is subject to a 19% non-taxable Service Charge and a 6% taxable Administrative Charge - prevailing tax rate is 8.375%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

**ark**  
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**vegas**

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