



ark
restaurants

vegas

banquets & events

We are happy to introduce our unique restaurants and event spaces at New York New York Hotel and Casino. 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 per guest

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 per guest



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.

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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)
assorted seasonal baked goods with fruit preserves v
scrambled eggs gf, v (optional vg)
hickory smoked bacon & grilled sausage links gf
home fried potatoes gf, v
 50 per guest



uptown

seasonal fresh cut fruit gf, vg
assorted seasonal baked goods with fruit preserves v
steel cut irish oatmeal gf, v
cinnamon swirl french toast v
“new york scramble” with chives, mushroom medley and diced tomatoes gf, v (optional vegan)
hickory smoked bacon & grilled sausage links gf
home fried potatoes gf, v
 55 per guest



southern

seasonal fresh cut fruit gf, vg
assorted seasonal baked goods with fruit preserves v
steel cut irish oatmeal gf, v
biscuits & gravy
ham, eggs and cheese scrambled gf
hickory smoked bacon & grilled sausage links gf
home fried potatoes gf, v
 55 per guest



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breakfast enhancements

minimum order of one dozen per selection
priced per piece

veggie fritatta sandwich (vegan optional)
zucchini, yellow squash, cremini mushrooms and fresh spinach
on a whole grain sandwich thin
12



ham & cheese croissant
virginia ham, hickory bacon, country scrambled eggs
and sharp white cheddar cheese on a freshly baked croissant
15

steak & egg wrap
shaved ribeye with bell peppers & onions, scrambled eggs
and provolone cheese wrapped in a flour tortilla
16



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



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

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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

graze

sun baked potato chips *vg*

hummus and pita chips *vg*

22 per guest

intermission

novelty ice cream bars *gf, v*

individual bags of chips, popcorn and pretzels *vg*

22 per guest



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 per guest



cookie monster

assortment of fresh cookies: *v*

triple chocolate chip, peanut butter, oatmeal raisin, sugar,
s'mores and red velvet

26 per guest



re-energize

energy bars *v*

coffee cake *v*

rockstar energy drink regular and sugar free

red bull energy drink, red bull sugarfree,

red bull yellow edition (tropical)

28 per guest

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refreshment breaks à la carte

beverage selections	
canned soft drinks (pepsi products)	7
aquafina bottled water	7
fiji bottled water	9
perrier bottled water	9
lipton bottled tea assorted flavors	9
red bull energy drink, red bull sugarfree, red bull yellow edition (tropical)	10
rockstar energy drink regular and sugar free	10
whole, 2%, oat milk, soy milk, chocolate milk (by the quart)	38
fresh lemonade, strawberry lemonade or arnold palmer (per gallon)	65
orange juice (per gallon)	75
freshly brewed coffee regular or decaf (per gallon)	95
hot tea assorted harney & sons (per gallon)	95
iced tea (per gallon)	95
morning fruits, breads & spreads (by the dozen)	
gourmet coffee cake v	62
individual greek yogurt gf, v	62
new york bagels whipped cream cheese v	67
assorted donuts/mini donuts v	67
granola bars and energy bars v	72
assorted muffins v	78
afternoon delights (by the dozen)	
assorted whole fruit gf, vg	55
finger sandwiches roasted turkey, virginia ham and roast beef	62
seasonal breakfast breads v	62
assorted cookies triple chocolate chip, peanut butter, oatmeal raisin, sugar, s'mores and red velvet v	67
chocolate covered strawberries gf, vg	68
assortment of brownies v	70
individual bags of potato chips, pretzels and popcorn vg	70
sun baked potato chips, hummus and pita chips vg	80
novelty ice cream bars gf, v	80
sugar cookies with one company logo v	86

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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 and bibb lettuce, hothouse cucumbers, tomatoes, garlic croutons, bermuda onions and aged balsamic vinaigrette or ranch dressing

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

diced hearts of palm, teardrop tomatoes, english cucumbers, 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)*

italian trio *v*

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

free range chicken *gf*

herb-cruste chicken breast with butter poached fingerling potatoes, baby carrots and asparagus
50 per guest

chilean sea bass *gf*

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

steak & shrimp* *gf*

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

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

choice of two

53 per guest

served with potato salad, whole fresh fruit, lays potato chips, sugar cookie* and a choice of bottled water or soft drink

*add logo, 5 per guest

chicken wrap

grilled chicken, couscous, lettuce, roma tomatoes 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 gruyère, baby red leaf, sliced roma tomatoes and stone-ground mustard on a french baguette

grilled chicken caesar wrap

lime-marinated chicken with romaine lettuce, cucumbers, tomatoes and red onions

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
25 guests minimum

the arena 59 per guest

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**

the park 65 per guest

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 tomatoes 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

served with artisan bread and butter, freshly brewed coffee, hot tea or iced tea
25 guests minimum

tivoli 60 per guest

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 per guest

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

served with artisan bread and butter, freshly brewed coffee, hot tea or iced tea
25 guests minimum

delicatessen 60 per guest

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, 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 per guest

tortilla chips with mesquite roasted tomato and tomatillo salsas vg

smoked chicken, black bean and corn salad gf

caesar salad, croutons

chicken enchiladas red chile sauce, monterey jack cheese and serrano-cilantro crème gf

roasted flat iron 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

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

hot selections

fried mozzarella with pomodoro sauce v	9
assorted petite quiche	9
chicken fingers with ranch dressing	9
beef satay with peanut sauce gf	10
pork egg rolls with plum sauce	10
mini beef wellington with red wine demi-glace	12
fried jumbo shrimp with house-made cocktail sauce	12
mini crab cakes	12
rosemary grilled new zealand lamb chops gf	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

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

included accompaniments (select two):

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

assorted gourmet pizzas (per pie) 65

hummus & tapenade with crudités of seasonal vegetables gf, vg

served with assorted pita chips & dips

small (serves 35-50)	200
medium (serves 50-75)	300
large (serves 75-100)	400

seasonal & tropical fresh fruit display gf, vg

small (serves 35-50)	400
medium (serves 50-75)	600
large (serves 75-100)	800

guacamole & salsa with tortilla chips gf, vg

small (serves 35-50)	300
medium (serves 50-75)	450
large (serves 75-100)	600

antipasto display accompanied by imported and domestic cheeses, meats, and grilled vegetables served with artisan bread, spiced lahvosh and water crackers

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

chicken wing trio traditional buffalo, bbq and garlic parmesan

served with blue cheese, ranch, and bbq dressings

small (serves 35-50)	400
medium (serves 50-75)	600
large (serves 75-100)	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

16" round tray (serves up to 10 guests)	200
4 cheeses - 3 charcuterie	
18" round tray (serves up to 15 guests)	250
5 cheeses - 3 charcuterie	
18 x 24 square board (serves up to 30 guests)	500
6 cheeses - 4 charcuterie	
24 x 24 square board (serves up to 40 guests)	650
8 cheeses - 6 charcuterie	

chocolate fondue

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

22 per guest

novelty ice cream sundae bar

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

chef required for novelty ice cream sundae bar - 200 per attendant per 75 guests

22 per guest

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 per guest

build your own baked potato bar *gf*

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

add chili 5

30 per guest

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plated dinner

served with artisan bread and butter, freshly brewed coffee, hot tea or iced tea
25 guests minimum

starter - one of three

(select one)

traditional caesar

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

hydro-bibb salad gf, vg

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

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

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25 guests minimum

entrée - two of three

(select one)

herb crusted prime rib* gf

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

teriyaki glazed salmon gf

charred pineapple chutney, wasabi risotto and snow peas
90 per guest

organic chicken breast gf

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

chilean sea bass gf

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

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 per guest

dry-aged new york strip steak* gf

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

filet & shrimp kebab

prime beef tenderloin, mexican tiger shrimp, potato purée, seasonal vegetables and red wine sauce
140 per guest

short rib & lobster

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

lobster surf & turf*

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

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plated dinner

served with artisan bread and butter, freshly brewed coffee, hot tea or iced tea
25 guests minimum

dessert - three of three
(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

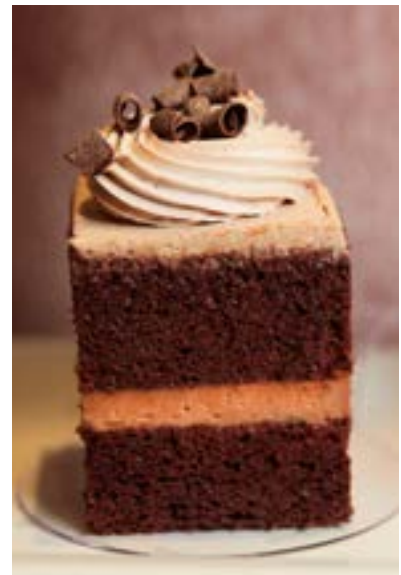
rich creamy custard infused with bourbon and vanilla served with raspberry compôte and orange tuiles

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, hot tea or iced tea
25 guests minimum

flavors of the south 95 per guest

- mixed greens** with balsamic vinaigrette and peppercorn ranch **gf, v**
- curried chicken salad** charred pineapple **gf**
- coleslaw** **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**



a night out 135 per guest

- 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**



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dinner buffets

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25 guests minimum

ariba! 85 per guest

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 hass avocado

fire roasted steak fajitas* with onions and bell peppers

green chile braised pork with diced tomatoes and sweet baby peppers

spanish rice **gf, vg**

peruvian refried beans **gf**

jalapeño cornbread muffins **v**

caramel flan **gf, v**

sopapillas with honey **v**

ancho chile chocolate cake **v**

the jackpot 115 per guest

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 lahvosh 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

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.

hosted beverage packages

unlimited service of martinis, cocktails, beer, wine, canned soft drinks and bottled water per person charge based on hour increments

wine & beer	
two hours	36
three hours	44
four hours	52

call brands	
two hours	40
three hours	50
four hours	60

premium	
two hours	46
three hours	56
four hours	65

*a bartender fee of 275 plus tax per bartender will apply
one bartender per 100 guests*



beverage service – on consumption

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		micelob ultra light	
johnnie walker red scotch		coors light	
jim beam bourbon		truly hard seltzer - wild berry, watermelon	
seagram's 7 whiskey		lemonade	
jose cuervo gold		<i>additional option available upon request:</i>	
bacardi light rum		miller lite	
malibu caribbean rum		imported beer	12
<i>additional option available upon request:</i>		corona	
captain morgan rum		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		cash bars	
maker's mark bourbon		<i>one bartender per 100 guests.</i>	
jack daniel's whiskey		<i>275 fee per bartender based on a 4-hour</i>	
crown royal whisky		<i>maximum. Requires beverages minimum sales</i>	
chivas regal scotch		<i>of 750. Client is responsible inclusive of tax and</i>	
patrón tequila		<i>service charge for sales not meeting minimum.</i>	
bacardi light rum		<i>cashier required at 175 per 100 guests for a</i>	
malibu caribbean rum		<i>4-hour maximum.</i>	
tito's vodka		canned soft drinks	7
<i>additional option available upon request:</i>		mineral water sparkling or still	7
captain morgan rum		fruit juices	9
cognac/cordials	17	evian, fiji, perrier bottled water	9
cointreau		domestic beers	11
grand marnier		imported beers	12
amaretto disaronno		house wine	15
chambord		cocktail call brand	15
frangelico		cocktail premium brand	16
<i>additional option available upon request:</i>			
kahlua, baileys original irish cream, hennessy			

for bookings...

call 702.740.6433 or email events@arkvegas.com

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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 Las Vegas 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 Las Vegas is the sole provider for food and beverage served on premises. In compliance with Nevada Liquor Laws, Ark Las 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 Las 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.

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