

PEPPERMILL

RESORT ♦ SPA ♦ CASINO

HOLIDAY MENUS

(Available from November 15 until December 30)

A minimum guarantee 20 guests.

Host may choose two single entrées; however, the highest priced entrée selected will be charged for the meals. On split menus, the starches, vegetable, 1st and 3rd course will be the same for all guests. Guarantees for each entrée required.

All dinners include Freshly Baked Dinner Rolls and Butter,
Brewed Coffee, Decaffeinated Coffee and Tea

Artichoke Stuffed Chicken (HD#1)

Salad:

Hearts of Romaine & Radicchio tossed
with Grated Parmesan & Ciabatta Croutons
served with Creamy Garlic Vinaigrette

Entrée:

Oven Roasted Breast of Chicken filled
with Artichokes and Wild Mushrooms
finished with Port Wine Reduction
Roasted Garlic Mashed Potatoes
Mélange of Winter Vegetables

Dessert:

Maple Pecan Tart with Cinnamon Cream

\$ 29.95++ per guest

Chicken & Salmon Duet (HD#3)

Salad:

Watercress, Spinach, & Pea Sprouts
with Citrus Segments & Enoki Mushrooms
Poppy Seed Vinaigrette

Duet Entrée:

Grilled Breast of Chicken
with Honey-Peppercorn Sauce
paired with
Poached Filet of Salmon, Pesto Cream
White and Wild Rice Blend
Mélange of Seasonal Baby Vegetable

Dessert:

Pear Charlotte with Poire William Chantilly

\$ 36.95++ per guest

Traditional Turkey Dinner (HD#2)

Salad:

Golden Apples, Pecans, Raisins, and
Celery Root tossed in Chantilly Cream
served on Bibb Lettuce

Entrée:

Roasted Tom Turkey with Sage Dressing,
Traditional Mashed Potatoes
Giblet Gravy and Cranberry Sauce
Chef's Glazed Winter Vegetables

Dessert:

Pumpkin Cheesecake
with Chilled Bourbon Cream

\$ 28.95++ per guest

Prime Rib of Beef (HD#4)

Salad:

Baby Spinach Leaves
tossed with Shiitake Mushrooms,
Golden Apples and Red Onions
Warm Pancetta-Sherry Vinaigrette

Entrée:

Roasted Prime Rib of Beef served with
Au Jus & creamy Horseradish Sauce
Sour Cream-Cheddar Stuffed Potato
Yorkshire Pudding

Dessert:

Gingerbread Torte with Minted Cream

\$ 38.95++ per guest

(Maximum 450 guests)

All ++prices subject to 18% service charge and current applicable 7.725% Nevada Sales Tax.

Holiday menus available 11/28/10 through 12/24/10.

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Brewed Coffee, Decaffeinated Coffee and Tea

New York Steak Dinner (HD#5)

Salad:

California Baby Greens, Including Frisée, Mache,
Lola Rosa, Baby Romaine, Red Oak
topped with Sesame Crusted Montrachet Cheese
Raspberry Vinaigrette

Entrée:

Sterling New York Sirloin Steak
finished with Green Peppercorn or Cabernet Sauvignon Sauce
Sun Dried Tomato Potato Puree
Winter Baby Vegetables

Dessert:

Individual Baked Alaska with Chocolate-Mint Sauce

\$38.95++ per guest

(Maximum 450 guests.)

Filet Mignon & Sea Bass Duet (HD#6)

Salad:

Seasonal Field Greens with Cabernet Poached Pear,
Triple Cream Bleu Cheese, and Toasted Walnuts
Creamy Herbed Vinaigrette

Entrée:

Petit Filet Mignon of Beef with Truffle sauce
Paired with Chilean Sea Bass
Roasted Red Pepper Butter
Mascarpone Mashed Potatoes
Mélange of Seasonal Baby Vegetables

Dessert:

Six-Layer Chocolate Decadence with Vanilla Bean Sauce

\$42.95++ per guest

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HOLIDAY BUFFET #1

(Minimum guarantee 50 guests required for service.)

Buffet items are replenished for one hour. Extended service may be arranged in advance for an additional \$2++ per guest per hour, max two hours.

Appetizers

Chilled Presentation of Vegetable Crudités with Assorted Dipping Sauces
A Display of Imported and Domestic Cheeses with Fruit, Lavosh, & Gourmet Crackers

Chilled Items

Garden Fresh Tossed Seasonal Greens with Plum Tomatoes,
English Cucumbers and Sun Sprouts served with Two Dressings
Chilled Tri-Color Tortellini with Basil Pesto and tomatoes
Golden Apples with Raisins, Pecans and Celery Root
tossed in Sweet Chantilly Cream

Hot Items

Chardonnay Poached Pacific Salmon
with Shiitake Mushrooms and Basil Cream
Roasted Breast of Butterball Turkey with Cranberry Relish
Freshly Carved Roasted Prime Rib of Sterling Beef
with Au Jus & Creamy Horseradish Sauce
(\$100 Carver fee per 100 guests.)

Accompaniments

White & Wild Rice Pilaf
Sour Cream and Chive Mashed Potatoes
Traditional Apple-Sage Dressing
Fresh Winter Vegetables
Baskets of warm Dinner Rolls and Butter
Freshly Brewed Coffee, Decaf, Hot Tea, & Iced Tea Service

Dessert

Our Pastry Chef's Signature presentation of Holiday-Themed Desserts
\$38.00 ++ per guest

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HOLIDAY BUFFET #2

(Minimum of 75 Guests Guaranteed)

Buffet items are replenished for one hour. Extended service may be arranged in advance for an additional \$2++ per guest per hour, max two hour extension.

Appetizers

A display of Seasonal Fruits, Tropical Fruits, and Berries with Honey-Yogurt Dip
Chef's assortment of Six Chilled Hors d'oeuvres and Canapés

Caesar Salad Action Station

Hearts of Romaine, Sourdough Croutons, Pear Tomatoes,
with Parmesan Cheese and Cream Caesar Dressing
prepared by a Culinary Professional
(\$100 fee per Attendant)

Chilled Items

Fresh Buffalo Mozzarella served with Vine-Ripened Ruby Tomatoes,
Fresh Basil, Balsamic Reduction and Cracked Peppercorns
Parma Ham with Seasonal Sliced Melons
Limestone Lettuce, Radicchio, and Toasted Walnuts with Champagne Dressing

Hot Items

Pan Roasted Chilean Sea Bass with Forest Mushrooms, Bay Shrimp,
Pearl Onions and Lobster-Chive Essence
Sliced Leg of Pork on Braised Napa Cabbage with Smoked Bacon,
Onions, Apples and Chardonnay
Organic Breast of Free Range Chicken with Dark Cherries and Brandy Sauce
Freshly Carved Smoked Sterling New York Sirloin of Beef, Merlot Sauce
(\$100 Carver fee per 100 guests.)

Accompaniments

Pecan Wild Rice, Jack Daniels laced Sweet Potatoes
Gnocchi with Gorgonzola Cream, Fresh Winter Vegetable Mélange
Baskets of warm Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

Dessert

Our Pastry Chef's signature presentation of Holiday-Themed Desserts
\$42.00++ per guest

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FROM PEPPERMILL'S WINE CELLAR

Our catering team, along with our cellar master, has assembled a list comprised of many varietals from our extensive wine cellar. These wines have been selected for their quality, availability, and how they complement our cuisine.

Should your needs include other wines than listed, please ask your catering representative to view our nationally awarded* wine list for additional options.

BANQUET WINE SELECTIONS

Sparkling Wines and Champagne

Kenwood Yulupa Cuvee Brut, Sonoma	\$30++ per Bottle
Domaine Chandon Brut, Napa	\$38++ per Bottle
Gloria Ferrer Royal Cuvee Brut, Carneros	\$52++ per Bottle
Schramsburg, Blanc de Blancs, California	\$70++ per Bottle

Alternative Whites

Kenwood Yulupa, Sonoma County	\$20++ per Bottle
Geyser Peak, Sauvignon Blanc, California	\$29++ per Bottle
Piesporter Goldtropchen, Fanz Reh, Germany	\$30++ per Bottle
Chateau St. Michelle Riesling, Washington	\$30++ per Bottle
Santa Margherita, Pinot Grigio, Alto Adige, Italy	\$53++ per Bottle

Chardonnay

Nathanson's Creek, California	\$20++ per Bottle
Kenwood Yulupa, California	\$30++ per Bottle
Beringer, Napa	\$38++ per Bottle
Acacia, Carneros	\$40++ per Bottle
Sonoma Cutrer, Russian River Ranches, Sonoma	\$41++ per Bottle
Robert Mondavi, Napa	\$45++ per Bottle

Wine Corkage Fees

No beverage may be brought into a convention room from an outside source without the approval of the Executive Director of Food & Beverage via your Catering representative. A \$15 per bottle corkage fee will apply per 750ml bottle.

The Executive Director of Food & Beverage must approve all donated wine prior to guest consumption.

* Wine Spectator's "Best of Award of Excellence" and Wine Enthusiast's "Award of Unique Distinction"

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BANQUET WINE SELECTIONS

Merlot

Nathanson's Creek, California	\$20++ per Bottle
Kenwood "Yulupa", California	\$25++ per Bottle
Raymond Reserve, California	\$42++ per Bottle
Markham, Napa	\$49++ per Bottle
Duckhorn, Napa	\$72++ per Bottle

Cabernet Sauvignon

Nathanson's Creek, California	\$20++ per Bottle
Kenwood Yulupa, California	\$25++ per Bottle
J. Lohr, "Seven Oaks Vineyard", Paso Robles	\$36++ per Bottle
Rodney Strong, Sonoma	\$38++ per Bottle
Provenance, Rutherford, Napa	\$50++ per Bottle
Robert Mondavi, Napa	\$62++ per Bottle

Alternative Reds

Beringer, White Zinfandel, California	\$26++ per Bottle
Kenwood, Pinot Noir, Russian River, Sonoma	\$30++ per Bottle
King Estate, Pinot Noir, Oregon	\$30++ per Bottle
Renwood Zinfandel "Sierra Series," Amador, CA	\$28++ per Bottle
Wishing Tree Shiraz, Australia	\$34++ per Bottle
Chianti Classico, Antinori Peppoli, Tuscany, Italy	\$55++ per Bottle

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BANQUET BAR SERVICE

Hosted Hourly Bar Packages

Minimum guarantee 35 guests.

Package includes unlimited beverage service of a selection of Liquors, Imported Beers, Micro Brews, Domestic Beers, Wine, Mixers, Juices, Sodas, and Waters priced per person for the specified time period. Per person prices are based on whole hour increments and are not prorated. Guests should drink responsibly and may be denied service by the Peppermill if deemed necessary.

Premium Brand Package

First Hour **\$16++ per Guest**

Additional Hour **\$9.50++ per Guest**

Call Brand Package

First Hour **\$14.50++ per Guest**

Additional Hour **\$8.50++ per Guest**

Please consult with your Catering Representative to tailor a custom bar package for your group to include your favorite brands.

Premium Brand Liquor

Ketel One
Glenlivet
Jack Daniels
Crown Royal
Bombay Sapphire
Patron Silver
Captain Morgan
Absolut
Malibu
Myers

Call Brand Liquor

Smirnoff
Dewar's
Tangeray
Jim Beam
Seagram's 7
Bacardi
Jose Cuervo Gold
Korbel Brandy
Amaretto

Cognacs, Liqueurs and Cordials

Kahlúa
Bailey's Irish Cream
Courvoisier
Grand Marnier

House Wines

Nathanson's Creek Chardonnay
Nathanson's Creek Cabernet
Sauvignon
Nathanson's Creek Merlot

Imported Beer

Heineken
Corona
Sierra Nevada

Domestic Beer

Budweiser
Bud Light
Coors Light

Premium Wines

Kenwood, "Yulupa",
Chardonnay
Kenwood, "Yulupa", Merlot
Kenwood, "Yulupa", Cabernet
Sauvignon

Keg Beer Prices

Domestic Beer \$300++ per Keg
Imported or Micro Brewery
Beer \$500++ per Keg

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BANQUET BAR SERVICE

Cash and hosted bar options available. Beverages are charged on consumption. Bar revenue must exceed \$500 for the first two hours per bar; and \$100 for each additional hour, or the client will be charged the difference at a hosted price.

	<u>Hosted Price</u>	<u>Cash Price</u>
Premium Liquors	\$5.75++	\$6
Call Brand Liquors	\$5++	\$5.25
Cognacs and Cordials	\$6.50++	\$6.75
Premium Wine	\$6++	\$6.25
House Wine	\$5.50++	\$5.75
Imported Beer & Microbrews	\$5++	\$5.25
Domestic Beer	\$4.25++	\$4.50
Soda and Fruit Juice	\$3.25++	\$3.50
Mineral Waters, Sparkling or Still	\$3.25++	\$3.50

- A Cocktail Server may be requested at \$25 per hour with a two hour minimum. One server per 75 guests is suggested.

SPECIALTY BEVERAGE STATIONS

(Specialty stations are served in conjunction with a bar. Bar minimums apply.)

Martini Madness

Our on premise mixologists will create classic martinis, Cosmopolitans, Chocolate Martinis, Sour Apple, Lemon Drops and others. Ask about a martini "Ice Luge."

Hosted \$5.50++ per drink; Cash \$6 per drink

Margaritaville

Enjoy our South of the Border specialties including On-The-Rocks or blended Margaritas, Tequila shooters, and a selection of premium Tequilas.

Hosted \$5.50++ per drink; Cash \$6 per drink

Coffee and Cordials

Our Peppermill coffee blends with a splash of premium cordials. Coffees are served with choice of Amaretto Di Saron, Grand Marnier, Bailey's Irish Cream, Frangelico, Tia Maria, Godiva, Kahlúa and Remy Martin Cognac. Coffees are accompanied by freshly whipped cream, chocolate shavings, cinnamon, sugars, and cream.

Hosted \$6.50++ per drink; Cash \$7 per drink

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