



## **BANQUET AND PRIVATE PARTY INFORMATION**

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# BONANZA CASINO BANQUET & PRIVATE PARTY OPPORTUNITIES

## **BONANZA BANQUET ROOM(S)**

*Capacity: 30 - 100*

*Services Offered: Buffet Dining and Group Meetings*

Our Banquet Rooms are located upstairs from the Casino Floor. We offer the perfect place for a company meeting or awards presentation to a large party or reception. With multiple options available for dining and beverage service, we'll surely be able to find a way to make your event one to remember.

- Handicap access limited to Banquet Rooms. (Stair access only)

## **CACTUS CREEK SOUTHWESTERN STEAKHOUSE**

*Capacity: Can accommodate up to 80 (food and beverage minimum applies)*

*Services Offered: Fine Dining and Receptions*

Cactus Creek Southwestern Steakhouse is rapidly gaining the reputation as the #1 Steakhouse in Reno, Nevada. With outstanding customer service and a menu that serves only 100% USDA Prime Beef, Cactus Creek is the perfect place for the fine dining experience for any size party. Offering a variety of delectable options, you'll be sure to find the perfect menu for your memorable night.

## **BRANDING IRON CAFÉ AND BUFFET- Private Dining Area**

*Capacity: 10 - 125*

*Services Offered: Buffet Dining and Group Meetings*

The Private Dining Area of the Branding Iron Café is located in the back of the restaurant in front of our picturesque fireplace. This area is separate from the rest of our Café and allows for an intimate dining and meeting area. (Minimum of 50 guests to open buffet)

# BANQUET ROOMS

# BANQUET BREAKFAST MENU

*Minimum guarantee of 40 guests*

## BREAKFAST BUFFET OPTIONS

### **Continental Breakfast Buffet**

Assorted Muffins and Danish  
Fresh Fruit Tray  
Orange, Tomato and Grapefruit Juice, Coffee and Tea  
**\$9.95** per guest

### **Ponderosa Breakfast**

Scrambled Eggs  
Home Fried Potatoes  
Choice of Ham Steak, Bacon or Sausage  
Fresh Biscuits with Butter & Assorted Jellies  
Orange, Tomato and Grapefruit Juice, Coffee and Tea  
**\$14.95** per guest

### **Bonanza Buffet**

Scrambled Eggs  
Bacon and Sausage  
Biscuits and Country Gravy  
French Toast  
Orange, Tomato and Grapefruit Juice, Coffee and Tea  
**\$15.95** per guest

### **Sante Fe Buffet**

Scrambled Eggs with Green Chilies & Cheese  
Refried Beans  
Spanish Rice  
Apple Filled Tortillas  
Chorizo Links  
Spanish Corn Bread Muffins with Bread & Assorted Jellies  
Orange, Tomato and Grapefruit Juice, Coffee and Tea  
**\$16.95** per guest

*Parties of 30—39 add \$3 per guest*

# LUNCHEON BUFFET OPTIONS

*Minimum guarantee of 50 guests*

## **Salads**

Selection of two

Mixed Greens with Ranch or Italian Dressing  
Mozzarella, Tomato, Basil and Balsamic Vinaigrette  
Fresh Fruit Salad  
Cucumber Tomato Salad  
Chef's Pasta Salad

## **Entrees**

Selection of two

Chicken Caesar Salad  
Roast Pork Loin with Rum Sauce  
Barbeque Chicken  
Pork Ribs, St Louis Style and Barbeque Sauce  
Chicken Marsala  
Chicken Parmesan or Chicken Picatta  
Broiled Salmon with Citrus Butter  
Breaded Shrimp with Cocktail Sauce  
Roasted and Sliced Tri-Tip  
Stuffed Bell Peppers, Tomato Basil Sauce

## **Accompaniments**

Selection of two

Mashed Potatoes with Brown Gravy  
Rice Pilaf  
Parmesan Roasted Potatoes  
Herb Butter Pasta  
Fresh Mixed Vegetables

## **Breads**

Fresh Baked Rolls & Butter

## **Dessert**

Chef's Assorted Cookies  
Chef's Assorted Cakes  
Chef's Assorted Pies

**\$21.95 per guest**

*Parties of 40—49 add \$4 per guest*

# COCKTAIL RECEPTION

*Minimum of 50 pieces per item*

## HOT HORS D' OEUVRES

Buffalo Chicken Wings  
Petite Meatballs w/ Choice of Teriyaki or  
Swedish Sauce  
Pot Stickers with Sweet and Sour Sauce  
**\$1.00 per piece**

Stuffed Mushrooms with Spinach  
Egg Rolls with Hot Mustard Sauce  
**\$1.25 per piece**

Jalapeno Poppers  
**\$1.50 per piece**

Breaded Chicken Strips  
**\$1.75 per piece**

Bacon Wrapped Scallops  
**\$2.00 per piece**

Baby Back Ribs  
Beef Filet Brochettes  
**\$2.50 per piece**

Coconut Prawns w/Horseradish  
Marmalade  
**\$3.00 per piece**

## COLD HORS D' OEUVRES

Crostini with Shrimp  
**\$1.25 per piece**

Fresh Mozzarella and Tomato Tart  
Prosciutto Ham and Melon  
**\$1.50 per piece**

Artichoke Hearts Filled with Crab  
**\$1.75 per piece**

Smoked Salmon on Mini Bagels  
**\$2.00 per piece**

Chips and Salsa (Large Bowl)  
**\$2.50 per person**

Jumbo Cocktail Prawns  
**\$3.50 per piece**

# COCKTAIL RECEPTION

## Platter Menus

### **Fresh Vegetable Tray with Ranch Dip**

Large—Serves Approximately 50 guests \$125  
Small—Serves Approximately 25 guests \$75

### **Fresh Fruit Tray**

Large—Serves Approximately 50 guests \$190  
Small—Serves Approximately 25 guests \$100

### **Fresh Fruit & Cheese Tray**

Large—Serves Approximately 50 guests \$215  
Small—Serves Approximately 25 guests \$115

### **Meat & Cheese Tray**

Large—Serves Approximately 50 guests \$225  
Small—Serves Approximately 25 guests \$120

### **Antipasto Display**

Large—Serves Approximately 50 guests \$225  
Small—Serves Approximately 25 guests \$120

### **Petite Dessert Tray**

Large—Serves Approximately 50 guests \$175  
Small—Serves Approximately 25 guests \$95

# BANQUET DINNER BUFFET MENU

*Minimum guarantee of 50 guests*

## **SALADS**

Selection of one

**Mixed Green Salad-** Mixed Greens, Tomatoes, Cucumbers & Croutons with a Choice of Ranch, Thousand Island, Bleu Cheese or Italian Dressing

**Caesar Salad-** Chopped Romaine Lettuce, Shredded Parmesan Cheese & Croutons Tossed in Caesar Dressing

**Southwestern Salad-** Mixed Greens with Jicama, Garbanzon Beans, Peppers & Rainbow Chips  
Topped with a Sun Dried Tomato-Basil Dressing

## **ACCOMPANIMENTS**

Selection of two

Saffron Rice

Baked Potatoes

Wild Rice Blend

Herb Butter Pasta

Oven Roasted Parmesan Potatoes

Cheddar Chipotle Bake

# BANQUET DINNER BUFFET MENU CON'T

## ENTREES

Selection of one

**Chicken Picatta-** Chicken Breast Sautéed with Garlic, Shallots, Capers and Mushrooms **\$24.95**

**Chicken Cordon Bleu-** Chicken Breast Filled with Ham & Swiss Cheese in a White Wine Garlic Sauce  
**\$24.95**

**Baked Fillet of Salmon-** Fresh Salmon Baked with Lemon Dill Butter  
**\$25.95**

**Scampi-** Jumbo Shrimp Sautéed in White Wine & Heavy Whipping Cream with Garlic and Shallots  
**\$29.95**

**Halibut-** Grilled Halibut Steak with Almondine Butter  
**\$34.95**

**New York Steak-** A 12 oz New York Steak Broiled & Topped with Sauteed Burgundy Mushrooms (Limit of One Steak Per Guest)  
**\$34.95**

**Prime Rib(\*)-** Prime Rib Slow Roast with Special Seasonings & Served with Au Jus  
**\$34.95**

**Filet Mignon-** An 8 oz Filet Served with Sauteed Mushrooms and a Rich Merlot Sauce (Limit of One Steak Per Guest)  
**\$36.95**

## DESSERTS

Selection of one

Fruit Charlotte Tarte  
Chocolate Decadent Cake  
Carrot Cake  
Cheesecake w/ Berries  
Chef's Selection of Assorted Desserts

A Chef or Carver is required for the above marked (\*) food station.  
A fee of \$75 applies for each carved item

*Prices Subject to change based on Market Conditions  
Parties of 40—49 add \$5 per guest*

# THEMED DINNER BUFFETS

*Minimum guarantee of 50 guests  
Coffee or Tea Station Included*

## CAVALRY BUFFET

### Cold Items

Mixed Greens with Cucumbers, Tomatoes & Assorted Dressings  
Shrimp and Crab Salad  
Cucumber and Tomato Salad  
Fire Roasted Vegetable Salad

### Hot Items

Roast Herbed Chicken Breast  
Roast Rosemary Sage Pork Loin  
Baked Lemmon Pepper Salmon

### Accompaniments

Fresh Seasonal Vegetables  
Ravioli Pesto  
Roasted Herb Potatoes  
**\$26.95** per guest

## OFFICER'S BUFFET

### Cold Items

Mixed Greens with Assorted Dressings  
Crab & Shrimp Salad  
Marinated Mushroom Salad  
Potato Salad with Bacon

### Hot Items

Barbeque Pork Ribs, St. Louis Style  
Homemade Fried Chicken  
Chef's Catch of the Day  
Carved USDA Prime Roast Beef \*

### Accompaniments

Cowboy Baked Beans  
Buttered Corn on the Cob  
Ranch Potatoes  
Fresh Seasonal Vegetables  
**\$28.95** per guest

Both Themed Dinner Buffet choices are served with Freshly Baked Rolls and Butter with the Chef's Selection of Assorted Desserts.

A Chef or Carver is required for the above marked (\*) food station.. A fee of \$75 applies for each carved item

*Parties of 40—49 add \$5 per guest*

# BEVERAGES AND BAR

## Casino House Bar

Smirnoff Vodka  
 Beefeaters Gin  
 Jim Beam Bourbon  
 Korbel Brandy  
 Cluny Scotch  
 Bacardi Run  
 Juarez Gold Tequila

**\$5.00 per drink**

## Deluxe Bar

Absolut Vodka  
 Tanqueray Gin  
 Seagram's Crown Royal  
 Cuervo Gold Tequila  
 Johnny Walker Red Scotch  
 Jack Daniel's Bourbon  
 Captain Morgan Spiced Rum

**\$6.00 per drink**

## Premium Bar

Ketel One Vodka  
 Bombay Sapphire Gin  
 Chivas Regal  
 Cuervo 1800  
 Johnny Walker Black Scotch  
 Gentleman Jack Bourbon

**\$8.00 per drink**

Wine by the glass	\$6.00 each
Import Beer	\$4.00 each
Domestic Beer	\$3.50
each	
Water	\$2.25 each
Soft Drinks	\$2.50 each

## Specialty Beverages

Priced per gallon, one gallon serves 20 guests

Southwestern Non-Alcoholic Punch	
\$50	
Freshly Squeezed Lemonade	
\$50	
Champagne Punch	\$70
Mimosas	\$70
Screwdrivers	\$80
Margaritas	\$90
Mai Tais	\$90
Mojitos	\$100

# CACTUS CREEK

Southwestern Steakhouse



## **APPETIZERS**

### **Chef's Sampler Platter for Two**

A Selection of Orange Wasabi Prawns, Baby Back Ribs, Lobster Quesadilla, Crab Cakes and Chef's Spring Rolls.

\$27 per platter

### **Chef's Thai Cashew Chicken Spring Rolls**

Served Golden Brown with our House Dipping Sauce.

\$9 per person

### **Gulf Shrimp Cocktail**

Jumbo Gulf Prawns with Cocktail Sauce and Lemon.

\$12 per person

### **Dungeness Crab Cocktail**

Dungeness Crab with Cocktail Sauce and Lemon.

\$14 per person

### **House Smoked Baby Back Ribs**

Applewood Smoked Baby Back Ribs, Served with our House Prepared Barbeque Sauce.

\$12 per person

### **Lobster Quesadilla**

Tender Chunks of Cold Water Lobster Meat and Gouda Cheese.

\$16 per person

### **Orange Wasabi Prawns**

Jumbo Prawns Seasoned with Blood Orange and Wasabi,

Served Golden Brown with our Thai Peanut Sauce.

\$14 per person

### **Cast Iron Skillet Crab Cakes**

Our Dungeness Crab Cakes Coated in Seasoned Ground Cornmeal Crumbs.

\$14 per person



## ENTREES

Choose up to three entrees

### USDA Prime Ribs of Beef

Our Signature Dish Seasoned with a Medley of Freshly Ground Southwestern Spices and Embedded with Roasted Garlic Cloves. Slow Roasted for 14 Hours to Seal in All the Flavor and Natural Juices.

**12 oz. \$26**

### USDA Prime Filet Mignon

**\$36**

### Los Cabos Shrimp Scampi

Jumbo prawns sautéed with extra virgin olive oil , garlic, roasted red bell peppers, finished with a shot of tequila, lemon, butter and a touch of chipotle. Served with our fresh tomato linguine.

**\$24**

### House Smoked Baby Back Ribs

A full rack glazed with our house made barbeque sauce.

**\$23**

### Northwest Farmed Raised Salmon Filet

Chef's daily preparation.

**\$ Market Price**

### Chicken Picatta

Boneless breast of chicken sautéed in butter, lemon, white wine, caper berries and shallots

**\$18**

Served with a House Salad Including an assortment of Dressings, Chef's Potato\* or Rice, Chef's Vegetable and Freshly Baked Dutch Crunch Rolls  
Served with Creamery Butter

**\*Options for Potato Available if All Guests Receive the Same Item**

**Options Are:**

Baked Potato

Ancho Cheddar Baked Potato

Garlic Parmesan Wedges



## DESSERTS

Crème Brulee \$6  
Homemade Chocolate Fudge Cake \$8  
New York Style Cheesecake \$6  
Tequila Rose Ice Cream  
w/Seasonal Berries \$7  
Chef's Dessert of the Day \$7

## HOT BEVERAGES

Tazo Tea \$2.50  
Assorted Flavors

Espresso  
Single \$2.50 Double \$3

Latte \$4.50  
Cappuccino \$4.50  
Starbucks Coffee  
Italian Roast \$2.95

*We Proudly Brew*  
STARBUCKS COFFEE



# GENERAL INFORMATION

## FOOD & BEVERAGE REQUIREMENTS

No food or beverage may be brought to, or taken from the banquet facilities. The Bonanza Casino will add an 18% Service Charge and applicable Sales Tax to all food and beverage items. All prices are subject to change without notice. A corkage fee of \$20 per bottle applies to wine (with dinner only) and champagne (for toast only) if provided by the client with prior consent from the Bonanza Casino Management.

## GUARANTEES

A guaranteed number is required for the number of persons attending your function by Noon, three business days prior to the function date. This number will be considered guaranteed number of guests, not subject to reduction. If no guarantee is received, the expected number of guests will be considered the guarantee. You will be charged for the guaranteed number, or the number of guests in attendance, which ever is larger.

Menu selections must be finalized seven business days prior to the event.

## CACTUS CREEK SOUTHWESTERN STEAKHOUSE

There is a \$3,000 minimum food and beverage guarantee (not including tax and gratuity) for events in the steakhouse.

## ENTERTAINMENT

So we may provide courtesy to all of our casino guests, the casino staff may need to manage the volume of amplified entertainment. All entertainment must end at 12:00 am.

## DEPOSITS AND BILLING

Deposits vary based on Food and Beverage Minimums. 50% of your estimated balance is due at the time the event is booked. Complete pre-payment is due seven business days prior to your event based on your guaranteed number of guests by Cashier's Check, Personal Checks and Credit Card. Personal Checks will only be accepted with prior approval of the credit department. Deposits are refundable 30 business days prior to the event with a written request to cancel the booking.

## FACILITY FEES

Banquet Facilities with Catering **\$125.00** (4 hours)

Banquet Facilities Only **\$300.00** (4 hours)

Plasma TV's (Banquet Rooms only) **\$75.00** (usage fee)

Dance Floor (Banquet Rooms only) **\$500.00**

Stage (up to 10'x20') **\$500.00**

Cactus Creek Southwestern Steakhouse **\$250.00** (set-up fee)

Privacy Curtain (Cactus Creek only) **\$150.00**

## LABOR FEES

Bartender Fee **\$100.00** (4 hours)

Carver Fee **\$75.00** (2 hours)