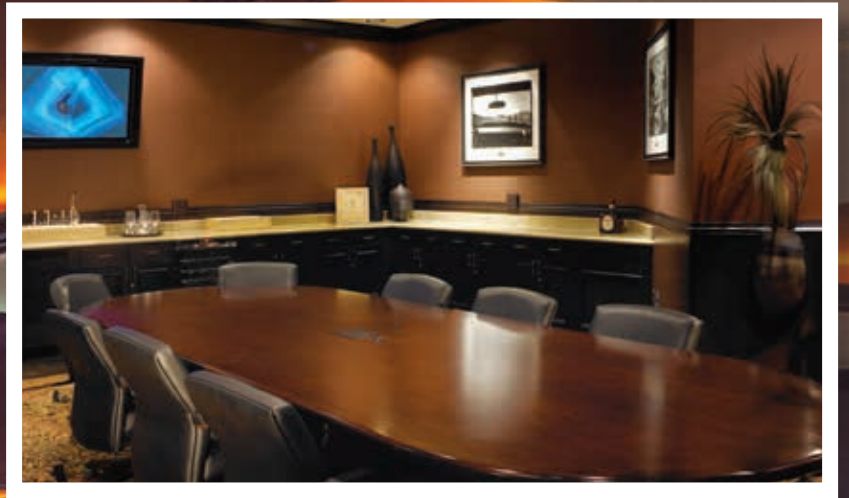


The image shows the exterior of a building with a stone facade. At the top, there is a large, illuminated sign that reads "SIERRA GOLD" in a stylized, outlined font, with "A NEVADA STYLE TAVERN" written below it in a smaller, similar font. Above the text is a graphic of a mountain range. Below the sign is a large, arched window with a grid pattern. The entrance is centered under a curved, light-colored awning. The entrance doors are red with circular glass inserts. To the left of the doors is a small display case containing a beer. To the right is another display case containing a pizza. The building is illuminated with warm, yellow lights, and the sky is a mix of blue and orange, suggesting dusk or dawn.

SIERRA GOLD
A NEVADA STYLE TAVERN

BANQUETS • MEETINGS • PARTIES

BANQUETS & CONFERENCES



SIERRA BANQUET ROOM

Our private meeting and banquet space on the second floor can accommodate parties of up to 130 people. Our facility includes the following: premium built bar, 50" TVs throughout, complete audio/visual set up and a separate adjoining executive conference room.

AUDIO/VISUAL

\$250 USAGE FEE

- HD Projector, 100" drop down projection screen
- Five 50" TVs
- Sound system with satellite
- DVD and wireless internet access
- Podium with microphone
- Two wireless microphones available \$50/each
- Pandora

SEATING CAPACITIES

Reception with dance floor: 100 people

Reception without dance floor: 110 people

Classroom seating: 100 people

Theater seating: 130 people

Cocktail reception: 130 people

OTHER AMENITIES

\$200 SETUP FEE

10'x10' mobile dance floor

TAHOE CONFERENCE ROOM

\$200 ROOM FEE

Room capacity: 12-15 people

Boardroom table

50" multimedia TV

Projection

Wireless internet access

Sound system

Food and beverage provided from tavern menu

FOOD & BEVERAGE PACKAGES



CONTINENTAL BREAKFAST

\$18 PER PERSON

Seasonal Fruit Platter

Assorted Muffins

Breakfast Pastries & Croissants

Served with freshly brewed coffee and assorted juices

A room fee of \$350 will apply to groups under 50 people



SIERRA BREAKFAST BUFFET

\$26 PER PERSON

Scrambled Eggs
Bacon & Sausage

Breakfast Potatoes
French Toast with Maple Syrup

Seasonal Fruit Platter

Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$350 will apply to groups under 50 people

BREAKFAST ADDITIONS

PRICED PER PERSON

Biscuits & Gravy	\$2	Pancakes	\$3
Assorted Donuts	\$3	Breakfast Ham	\$4
Fruit Platter	\$3	Eggs Benedict	\$5
Bagels & Cream Cheese	\$3	Bagels & Lox	\$6

All food and beverage is subject to a 21% gratuity and sales tax

DELI LUNCH BUFFET

\$30 PER PERSON

SALADS • CHOOSE TWO

Mixed Green
Caesar

Chopped Cobb
Greek

Asian Chopped Salad
Southwest Chopped

Tortellini
Italian

Loaded Potato
Pasta Salad

SANDWICHES • CHOOSE THREE

Roast Beef & Cheddar

Italian

Ham & Provolone

Chicken Salad

Turkey & Swiss

Almost Vegan Slider

BLT

Tuna Salad

Served on assorted breads and rolls with House Potato Chips

DESSERTS • CHOOSE TWO

Chocolate Chip Cookies

Double Chocolate Brownies

Lemon Bars

Peanut Butter Cookies

Seasonal Fruit Platter

Assorted Cheesecakes

Macadamia Nut Cookies

Mini Bundt Cakes

Assorted Dessert Tray

SOUP • ADDITIONAL \$5 EACH

Tortilla

Tomato Bisque

Baked Potato

Chicken Noodle



Soda, iced tea and juice are additional

A room fee of \$350 will apply to groups under 50 people

All food and beverage is subject to a 21% gratuity and sales tax

SIERRA LUNCH BUFFET

\$35 PER PERSON

SALADS • CHOOSE ONE

Mixed Green
Caesar

Chopped Cobb
Greek

Asian Chopped Salad
Citrus Avocado Salad

Spinach Salad
Italian

ENTRÉES • CHOOSE TWO

Chicken Parmesan

Beef Stroganoff

Eggplant Rollatini

Shepherd's Pie

Penne with Italian Sausage, Broccoli
Rabe & Parmesan Cheese

Chicken Breast with Mushroom Sauce

Chicken Cordon Bleu

Oven Roasted Chicken

Pork Tenderloin in a Blackberry Sauce

Honey Baked Ham

Southern Fried Chicken

Cod Filet in a White Wine Garlic Sauce

Brisket

Beef or Veggie Lasagna

Roast Turkey with Stuffing & Herbed Gravy

Dill Salmon

Italian Sausage & Peppers

Pasta with Marinara, Bolognese or
Garlic Cream Sauce

Balsamic Glazed Salmon

Chicken & Cheese Enchiladas

Grilled Portobello Mushroom Steaks

Chicken Piccata

Meatloaf in a Mushroom Gravy

Filet Medallions in a Red Wine Demi **add \$5**

Pepper Steak

Truffle Mushroom Ravioli

Vegetarian Strudel

Creamy Chicken &
Mushroom Pasta

SIDES • CHOOSE TWO

Wild Rice

Steamed Seasonal Vegetables

Grilled Broccoli with
Lemon & Balsamic

Mac & Cheese

Potatoes au Gratin

Truffle Mac & Cheese **add \$5**

Cilantro Rice

Roasted Corn with
Caramelized Onion

Mashed Potatoes – Plain,
Roasted Garlic or Loaded

Broccoli & Cheddar Sauce

Fingerling Potatoes with Rosemary

Mushroom Ragout

Sautéed Asparagus

Green Beans with Garlic,
Almonds & Fresh Dill

Roasted Potato Medley

Grilled Italian Vegetables

DESSERTS • CHOOSE TWO

Chocolate Chip Cookies

Double Chocolate Brownies

Churros with Dipping Sauces

Peanut Butter Cookies

Seasonal Fruit Platter

Assorted Cupcakes

Macadamia Nut Cookies

Mini Bundt Cakes

Lemon Bars

Soda, iced tea and juice are additional

A room fee of \$350 will apply to groups under 50 people

All food and beverage is subject to a 21% gratuity and sales tax

REFRESHMENT BREAK

\$12 PER PERSON

Rice Crispy Treats

Energy Bars

Chocolate Chunk Cookies

Assorted Chips

Mini Smoothies *add \$5 per person*

Yogurt Parfait Bar *add \$5 per person*



Served with freshly brewed coffee
Soda, iced tea and juice are additional

A room fee of \$750 will apply

All food and beverage is subject to a 21% gratuity and sales tax

PASSED HORS D'OEUVRES

\$22 PER PERSON
PER HOUR

A PASSED HORS D'OEUVRES RECEPTION (ONLY) WILL REQUIRE A TWO HOUR MINIMUM

CHOOSE FIVE

Mini Quiches

Italian Meatballs

Mini Spring Rolls

BBQ Pulled Pork Sliders

Asian Shrimp Skewers

Tomato Basil Bruschetta

Spicy Chicken & Soy Ginger Lettuce Wraps

Beef Sliders

Teriyaki Chicken Satay

Bacon Wrapped Scallops

Pimento Cheese Canapes

Assorted Canapés

Steamed Pot Stickers with Soy & Chile Sauce

Prosciutto Wrapped Asparagus

Chorizo Stuffed Dates Wrapped in Bacon

Caprese Skewers

Roasted Chicken Flatbread with Jalapeño Jam

Coconut Shrimp *add \$4*

Assorted Sushi Rolls *add \$4*

Sesame Crusted Tuna Blocks *add \$4*



Soda, iced tea and juice are additional

A room fee of \$350 will apply to groups under 50 people

All food and beverage is subject to a 21% gratuity and sales tax

APPETIZER BUFFET

\$43 PER PERSON

CHOOSE SIX

HOT APPETIZER ITEMS

Chili Con Queso and Chips

Beef Sliders

BBQ Pulled Pork Sliders

Buffalo Chicken Sliders

Asian Ribs

Italian Meatballs with Marinara

Fried Green Beans

Popcorn Shrimp

Chef's Special Egg Rolls

Chicken Taquitos

Beef Taquitos

Chicken Fingers

Boneless Wings

Chicken Wings

Vegetable Spring Rolls

Orange Chicken

Pot Stickers

Bang Bang Chicken

Marinated Beef Satays

Mini Philly Cheesesteaks

Mac & Cheese Bites

Bang Bang Shrimp *add \$3*

Fried Mozzarella with Marinara

Teriyaki Chicken Satays

Crab Cakes *add \$5*

Spicy Shrimp with Sweet Chile Sauce *add \$5*

Calamari Shrimp Fry *add \$5*

COLD APPETIZER ITEMS

House Made Chips

Tomato & Fresh Mozzarella Platter

Tortilla Chips, Salsa & Guacamole

Hummus, Tzatziki & Pita Bread

Buffalo Chicken Dip with Assorted Chips

Seasonal Fresh Fruit Platter

Pasta Salad

Vegetable Platter with Ranch

Spanikopita

Curried Chicken Salad with Assorted Crackers

Bruschetta

Assorted Cheese & Cracker Display

Antipasti Platter *add \$3*

Mexican Shrimp Ceviche *add \$4*

Shrimp Cocktail *add \$4*



Soda, iced tea and juice are additional

A room fee of \$350 will apply to groups under 50 people

All food and beverage is subject to a 21% gratuity and sales tax

DINNER BUFFET

\$53 PER PERSON

SALADS • CHOOSE ONE

Mixed Green
Caesar

Chopped Cobb
Greek

Spinach Salad
Chopped Wedge Salad

Steakhouse Salad
Italian

ENTRÉES • CHOOSE TWO

Chicken Cordon Bleu

Oven Roasted Chicken

Salmon Puttanesca

Chicken Parmesan

Southern fried Chicken

Fried Whitefish with a Pickled Relish Aioli

Chicken Marsala

Italian Sausage & Peppers

Creamy Chicken & Mushroom Pasta

Chicken Piccata

Whitefish with Caper Sauce

Pot Roast with Root Vegetables

Shrimp Fra Diavolo

Marinated Flank Steak

Moroccan Chicken with Couscous

Mustard Glazed Salmon

Chicken Milanese

Eggplant Rollatini

Pepper Steak

Truffle Mushroom Ravioli

Lemon Pasta with Spring Peas

Honey Baked Ham

Roast Turkey with Stuffing &
Herbed Gravy

Filet Medallions in a Red Wine Demi *add \$5*

Brisket

Whole Roasted New York Strip *add \$5*

CARVING STATIONS • CHEF FEE \$100

Roast Turkey with Herbed Gravy
add \$6 per person

Tomahawk Ribeye
add \$15 per person

Roast Pork Loin
add \$6 per person

Honey Baked Ham with a Grain Mustard Sauce
add \$6 per person

Prime Rib with au Jus & Creamy Horseradish
add \$10 per person

Red Wine & Garlic Marinated Flank Steak
add \$8 per person

Whole Side of Salmon with Creamy Dill Sauce
add \$15 per person

Beef Tenderloin with a Cabernet Demi
add \$15 per person

SIDES • CHOOSE THREE

Wild Rice

Poblano Creamed Corn

Roasted Corn with Caramelized Onion

Potatoes au Gratin

Steamed Seasonal Vegetables

Fingerling Potatoes with Rosemary

BBQ Baked Beans

Mac & Cheese

Green Beans with Garlic, Almonds & Fresh Dill

Sautéed Spinach

Broccoli & Cheddar Sauce

Potato Medley – Sweet & Heirloom Potatoes

Sautéed Asparagus

Truffle Mac & Cheese *add \$5*

Mashed Potatoes – Plain, Roasted Garlic
or Loaded

Grilled Broccoli with
Soy & Garlic

Crispy Brussel Sprouts with
Parmesan and Garlic

Braised Mushrooms with Herbs & Bacon

DESSERTS • CHOOSE THREE

Assorted Cookies

Assorted Dessert Platter

Seasonal Fruit Platter

Assorted Cupcakes

Mini Bundt Cakes

Assorted Cheesecakes

Soda, iced tea and juice are additional

A room fee of \$350 will apply to groups under 50 people

All food and beverage is subject to a 21% gratuity and sales tax

BEVERAGE PACKAGES

ALL PRICING ON
PER PERSON BASIS

BEVERAGES

Domestic Beer	\$5.25	Sodas	\$3
Imported Beer	\$6	Juices	\$4
Call	\$8.50 and up	Wine <i>by the glass</i>	\$8.25 and up
Premium	\$9.25 and up	Champagne <i>by the glass</i>	\$8 and up

WINES BY THE BOTTLE

House White	\$33	House Red	\$33
House Premium White	\$38	House Premium Red	\$38
House Champagne	\$38		

Additional wine list upon request

HOST BAR

2HR **3HR** **4HR**

NON-ALCOHOLIC BEVERAGES

\$6 \$6 \$6

Includes: Coffee, Teas, Sodas & Juices

BEER, WINE AND BOTTLED WATER

\$28 \$36 \$43

Includes all the above items

Bottled Water: Panna, San Pellegrino

Beer: Imported, Domestic

House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, Riesling

CALL BAR

\$37 \$45 \$53

Includes all the above items

Vodka: Tito's, Absolut, New Amsterdam

Tequila: Sauza Blue

Scotch: Dewars, Johnnie Walker Red Label

Gin: New Amsterdam

Rum: Captain Morgan, Bacardi, Malibu

Liqueurs: Southern Comfort, Kahlúa, Sambuca

Whiskey/Bourbon: Jim Beam, Jack Daniel's, Jameson

PREMIUM BAR

\$51 \$58 \$66

Includes all the above items

Vodka: Ketal, Grey Goose

Tequila: Patrón, Casa Amigos, Espolon, Don Julio

Scotch: Macallan, Glenlivet, Chivas

Gin: Bombay Sapphire, Hendricks, Tanqueray

Rum: Myers's

Liqueurs: Amaretto Disaronno, Baileys, Grand Marnier, Fernet, Campari, Aperol

Whiskey/Bourbon: Maker's Mark, Crown Royal, Bulleit, Buffalo Trace, Woodford, Basil Hayden



CONTACT US

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