

BREAKFAST BUFFET OFFERINGS

Priced Per Person • Min 10 People

Continental Breakfast

40

Assortment Of Freshly Baked Croissants And Danishes, Variety Of Sliced
Fresh Fruit, Orange & Grapefruit Juices, Freshly Brewed Coffee, Teas, Fruit Preserves, Whipped Butter & Marmalade

Traditional Breakfast

45

Assortment Of Freshly Baked Croissants And Danishes, Scrambled Eggs,
Breakfast Potatoes, Orange & Grapefruit Juices, Freshly Brewed Coffee, Teas

Choice Of: Applewood-Smoked Bacon, Sausage Links or Grilled Ham

Executive Breakfast

55

Assortment Of Freshly Baked Croissants And Danishes, Variety Of Sliced
Fresh Fruit, Assorted Breakfast Cereals, French Toast With Whipped Cream
And Fresh Berries, Scrambled Eggs, Breakfast Potatoes, Orange & Grapefruit Juices, Freshly Brewed Coffee, Teas

Choose Two: Applewood-Smoked Bacon, Grilled Ham, Sausage Links

BREAKFAST BUFFET ENHANCEMENTS

Priced Per Person

Buttermilk Pancakes

9

Warm Maple Syrup & Butter

Classic French Toast

10

Warm Maple Syrup, Mixed Berries, Powdered Sugar

Oatmeal

7

Brown Sugar, Golden Raisins, Pecans

ACCOUTREMENTS

Assorted Cereals

6

Low-Fat, Whole Milk & Almond Milk

Greek Yogurt Parfait

7

Granola, Mixed Berries, Honey

Breakfast Sandwich*

12

Bacon Or Sausage, Egg, American Cheese, Toasted English Muffin

Breakfast Burrito

12

Bacon Or Sausage, Egg, Potato, Cheddar Cheese, Avocado, Salsa

CHILLED HORS D'OEUVRES

Priced By The Dozen - 2 Dozen Minimum

Bruschetta	60
Campari Tomato, Balsamic, Basil Pesto	
Deviled Eggs	60
Smoked Paprika, Chives	
Beef Tartare*	105
Rye Toast, Whole-Grain Mustard, Horseradish, Chives	
Shrimp Cocktail	85
Poached Jumbo Shrimp, Lemon, Cocktail Sauce, Horseradish	
Smoked Salmon	75
Whole-Grain Toast, Crisp Cucumber, Everything Spice, Dill Cream Cheese	
Prosciutto & Melon	85
Prosciutto Di Parma, Cantaloupe, Basil, Sea Salt	

HOT HORS D'OEUVRES

Priced By The Dozen - 2 Dozen Minimum

Vegetable Spring Rolls	60
Sweet Chili Dipping Sauce	
Lump Crab Cakes	120
Creole Remoulade, Lemon	
Chicken or Beef Satay	85
Spicy Thai Peanut Sauce, Green Onions, Cilantro	
Sliders	85
Traditional*: Beef, Caramelized Onion, Pickle, Ketchup, Mustard, Brioche Bun	
Philly Cheesesteak: Peppers, Onions, Cheese Sauce	
Chicken Parmesan: Marinara, Mozzarella, Basil	
Chicken Tenders	60
Hand-Breaded Buttermilk Chicken, Carrots & Celery, Ranch & Blue Cheese Dressing	
Chicken Wings	60
Plain, Buffalo or Barbecue Style, Carrots & Celery, Ranch & Blue Cheese Dressing	

SNACKS

Serves Up To 10

Tortilla Chips & Spinach Dip	75
Spicy Hummus & Pita Chips	75
Tortilla Chips & Salsa	75
Add Guacamole	25
Warm Pretzels & Cheese	50

DISPLAYS

Small Serves 15-20 | Large Serves 25-30

Crudité Of Seasonal Vegetables (sm/ lg) 150 | 250
Buttermilk Ranch Dip, Spicy Greek Yogurt

Imported & Domestic Cheese Board (sm/ lg) 200 | 400
Crackers, Baguettes & Dried Fruits

Charcuterie Board (sm/ lg) 200 | 400
Assortment Of Chef-Selected Meats, Cheeses,
Baguettes, Crackers & Accoutrements

Seasonal Fresh Fruit Display (sm/ lg) 150 | 250
Assortment Of Seasonal, Tropical & Exotic Fruits,
Honey Yogurt Dip

Grilled Vegetable Platter (sm/ lg) 200 | 300
Marinated Mediterranean Vegetables, Olive Oil,
Balsamic, Sea Salt

Market Seafood Display* (sm/ lg) 400 | 600
Shrimp, Oysters, Crab Legs, Lobster, Cocktail Sauce,
Dijon Mustard Aioli, Lemon

Deli Platter (sm/ lg) 150 | 250
Roast Beef, Ham And Roast Turkey
American, Swiss, Cheddar, Provolone Cheese
White, Wheat, Sourdough Bread

Assorted Wraps (sm/ lg) 150 | 250
Ham & Cheese: Shaved Virginia Ham And Beehive Promontory White Cheddar, Maple Aioli
Garden: Grilled Zucchini, Roasted Onions, Roasted Red Peppers, Feta Cheese, Red Leaf Lettuce, Balsamic Glaze
Chicken Caesar Grilled Chicken Breast: Romaine Lettuce, Parmesan Cheese,
Brioche Croutons, Caesar Dressing

Sushi Platter* (24 Hour Notice) (sm/ lg) 300 | 500
Nigiri: Ahi Tuna, Salmon, Shrimp, Yellowtail
Norimaki: California Roll, Spicy Tuna Roll, Shrimp Tempura Roll,
Cucumber Roll
Served With Traditional Accoutrements: Wasabi, Soy Sauce, Pickled Ginger

SWEET OFFERINGS

Priced By The Dozen

Mini Classic Pastries 60
Mini Pastry Assortment

Freshly Baked Pastries 60
Croissants, Muffins, Danish

French Macarons 55
Assorted

Deluxe Chocolate Strawberries 65
Dark And White Chocolate Drizzle

Cinnamon Churros 45
Assorted Chocolate Dipping Sauce

REFRESHMENTS

Fresh Brewed Coffee or Decaf	80 per gallon
Deluxe Hot Tea Assortment	80 per gallon
Lemonade	100 per gallon
Fresh-Squeezed Orange Juice	32 per liter
Assorted Juices	30 per liter
Whole or Non-Fat Milk	26 per liter

BEVERAGES

Price Per Beverage

Soft Drinks	5
Pepsi Diet Pepsi Starry	
Large Sparkling Or Still Mineral Water	8
Panna S.Pellegrino	
Red Bull	7
Energy Drink Sugarfree	
Domestic Beer	7
Budweiser Bud Light Coors Light Michelob Ultra Miller Lite	
Imported Beer / Craft Beer	8
Corona Goose Island IPA Modelo Especial Stella Artois	
Wine By The Glass	12
Chardonnay Cabernet Sauvignon Merlot Pinot Noir	
On The Rocks Premium Cocktails	12
Knob Creek Old Fashioned Cruzan Mai Tai Effen Vodka Cosmopolitan	

BAR PACKAGES

Bar Packages Require A Bartender • 175 For Three Hours

Refreshment

Pepsi | Diet Pepsi | Starry | Juices
Sparkling & Still Mineral Waters

5

Refreshments Package

Two Hours Service • Priced Per Person

Pepsi | Diet Pepsi | Starry | Juices
Sparkling & Still Mineral Waters

20

Beer, Wine & Refreshments

Price Based On Consumption

House Wines | Domestic & Imported Beers | Pepsi
Diet Pepsi | Starry | Juices | Sparkling & Still Mineral Waters

5 - 12

Beer, Wine & Refreshments Package

Two Hours Service Priced Per Person

House Wines | Domestic & Imported Beers | Pepsi
Diet Pepsi | Starry | Juices | Sparkling & Still Mineral Waters

48

Premium Bar

Price Based On Consumption

Premium Cocktails | House Wines | Domestic & Imported Beers
Pepsi | Diet Pepsi | Starry | Juices | Sparkling & Still Mineral Waters

5 - 15

Premium Bar Package

Two Hours Service Priced Per Person

Premium Cocktails | House Wines | Domestic & Imported Beers
Pepsi | Diet Pepsi | Starry | Juices | Sparkling & Still Mineral Waters

60

HOSPITALITY POLICIES

The below listed information is provided to assist you with the coordination process of your hospitality event.

- All prices are guaranteed at the contract price within 30 days of your scheduled hospitality event. Durango has the option due to the fluctuation of the market prices to change prices beyond the 30-day guarantee.
- All food and beverage hospitality prices are subject to change to NV state tax and 18% gratuity and 2% service charge.
- Compliance of the service of this agreement is contingent upon the ability of the Durango management staff to perform such services. Durango is not responsible for any incidents not in the control of the resort that may prevent the completion of the agreement, i.e. accidents, travel restrictions involving food and beverage supplies or government requisitions.
- In facilitating your event, the minimum number of guests attending must be specified on a minimum of 72 hours in advance. The number of guests provided at that point will be considered a guarantee and such charges will be assessed accordingly.
- Changes made to the event agreement must be made directly to the Special Events Coordinator and/or the In Room Dining department within 72 hours of the scheduled event. All changes must have signed approval on the revised agreement. Changes or cancellations made within the 72 hours that is not conveyed to the Special Events Coordinator and/or the In Room Dining department will be charged accordingly as per the agreement.
- To maintain compliance with the Clark County Board of Health regarding food handling regulations, food will be consumed on the resort premises at the agreed upon time of service. Durango is the sole proprietor of all food and beverage within the resort/hotel area. In order to maintain compliance with Nevada Liquor Laws, Durango is the liquor license holder of the hotel and casino and is the sole proprietor able to sell and serve beer, wine, and liquor on the premises. In the event beverage has been brought into the resort with pre-authorized approval, a corkage fee and gratuity will be charged accordingly at 25% retail and 18% gratuity and 2% service charge of the Durango's retail price structure. In the event a cake has been brought into the resort with pre-authorized approval, a cake cutting fee of \$5.00 per person will be charged accordingly.
- If there will be any alcohol served at the event (beer, wine, bottle service or mixed drinks), Durango requires a bartender per 100 guests. Events that require a bartender will be assessed the following charges: Bartender for 3 hours- \$175.00 per attendant, \$50 each additional hour. Events that require a chef/carver will be assessed the following charges: Chef/Carver for 3 hours- \$150.00 per attendant, \$50 each additional hour.
- Signs and decorations may not be used without the expressed consent of the Durango management staff. If consent is authorized, the guest is responsible for any damage caused by said signs or decorations during the period of the agreed upon service agreement.
- Furniture will not be moved nor will additional furniture be added to any hospitality event without the expressed consent of the Durango Management Staff. Fee applies.
- Durango will not be held accountable for any loss, damage, or injury that may occur to the guest hosting of the guest attending the hospitality event during any time prior to, during, or following the use of the hospitality area.

Prices subject to dining charge, gratuity and state sales tax.

*Consuming raw undercooked meat, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions.