

HOME

MORNING

MEETING

AFTERNOON

EVENING

BAR

TERMS



TRUMP®

INTERNATIONAL HOTEL

LAS VEGAS

CATERING EVENT MENU 2018



TRUMP

INTERNATIONAL HOTEL™

L A S V E G A S

Consistent quality, understated elegance, attention to detail and personalized service are the hallmarks of Trump around the globe. We offer world-class cuisine in an intimate environment that is refined, stylish and beautiful, yet supremely relaxed and comfortable. Our entire staff is dedicated to exceeding the expectation of every guest. The following menu suggestions should simply serve as a starting point. We welcome your ideas and encourage you to challenge our resourcefulness. We are eager to work with you in every way possible to ensure a memorable and successful event.

Thank you for choosing Trump Las Vegas.



Buffet

Prices are per guest

CONTINENTAL - \$30 PER PERSON

- (no minimum attendance)
- Chilled fruit juices to include orange, grapefruit, and cranberry
- Freshly brewed regular and decaffeinated coffee
- Selection of teas
- Farmers market seasonal fruit salad
- Assorted individual yogurts
- Whole grain bran and fruit muffins
- Fruit and cheese danish
- Butter croissants
- Local fruit preserves, sweet butter and wild flower honey

HEALTHY START - \$36

- (12 or more guests)
- Includes continental buffet items
- Egg white and mushroom wraps with goat cheese
- Oven roasted sweet potatoes
- Apple-chicken sausage

AMERICAN BREAKFAST - \$40

- (12 or more guests)
- Includes continental buffet items
- Free range scrambled eggs
- Selection of breakfast meats (select two)
 - Pork sausage
 - Thick cut ham
 - Applewood smoked bacon
 - Apple-chicken sausage
- Herb roasted yukon gold potatoes

EXECUTIVE BREAKFAST - \$48

- (12 or more guests)
- Includes continental buffet items
- Scrambled eggs with cheese
- Eggs benedict (select one)
 - Classic Canadian bacon
 - Smoked salmon Florentine
 - Old bay spiced crab cake
- Ripe vine tomatoes
- Herb roasted Yukon gold potatoes
- Steel cut Irish oatmeal
- Bacon
- Beef medallions

An additional \$250.00 buffet minimum fee will apply to groups of eleven or less plus applicable sales tax
All food and beverage prices are subject to designated taxable service charge, administrative fee and applicable sales tax

Buffet Additions

Prices are per guest unless otherwise noted
and are additional to buffet pricing

CROISSANT SANDWICH - \$110 PER DOZEN

Flaky croissants filled with crisp bacon or black forest ham,
scrambled eggs and gruyère cheese

BREAKFAST WRAP - \$100 PER DOZEN

Scrambled eggs, low fat mozzarella, grilled vegetables,
flour tortilla

BREAKFAST MEATS - \$6

- (select two)
- Pork sausage
 - Thick cut ham
 - Applewood smoked bacon
 - Apple-chicken sausage

STEEL CUT IRISH OATMEAL - \$7

Brown sugar, raisins and milk

BREAKFAST POTATOES - \$4

- (select one)
- Herb roasted yukon gold potatoes
 - Hash browns
 - Oven roasted sweet potatoes

FREE RANGE SCRAMBLED EGGS - \$8

Add cheese \$1

FROM THE GRIDDLE - \$7

- (select one)
- Buttermilk pancakes
 - Cast-iron waffles
 - Brioche french toast

SELECTION OF SLICED BREADS AND BAGELS WITH CREAM CHEESE - \$6

SMOKED SALMON, BAGELS, DILL CREAM CHEESE, CAPERS, TOMATO - \$14

SMOOTHIE SHOOTERS - \$10

Fresh berries blended with low fat yogurt

INDIVIDUAL YOGURT PARFAITS - \$108 PER DOZEN

Granola, honey, fresh berries

MADE TO ORDER OMELETS - \$16

One (1) chef attendant required for every 25 guests | \$225
Free range eggs, seasonal vegetables, assorted cheese,
smoked ham, sausage, bacon

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Plated Additions

INDIVIDUAL YOGURT PARFAITS - \$9

Granola, honey, fresh berries

SMOOTHIE SHOOTERS - \$10

Fresh berries blended with low fat yogurt

STEEL CUT IRISH OATMEAL - \$7

Brown sugar, raisins and milk

BREAKFAST MEATS - \$6

(select two)

- Pork sausage
- Thick cut ham
- Applewood smoked bacon
- Apple-chicken sausage

FROM THE GRIDDLE - \$7

(select one)

- Cast iron waffles
- Pancakes (select one)
 - Chocolate, strawberry, blueberry, banana, or original
- Brioche french toast

Plated Breakfast

Prices are per guest

ALL PLATED BREAKFASTS INCLUDE:

- Bakery basket
- Sweet butter and assorted preserves
- Freshly brewed regular and decaffeinated coffee
- Tableside choice of orange, grapefruit, or cranberry juice
- Selection of teas

(select one)

- Chilled seasonal sliced fruit plate
- Individual yogurt parfaits, granola, honey and fresh berries
- Grapefruit segments with ginger and fresh mint syrup

AMERICAN PLATED BREAKFAST - \$34

- Free range scrambled eggs
- Selection of breakfast meats (select two)
 - Pork sausage
 - Thick cut ham
 - Applewood smoked bacon
 - Apple-chicken sausage
 - Beef medallions \$4
- Herb roasted yukon gold potatoes

EXECUTIVE PLATED BREAKFAST - \$38

- Eggs benedict (select two)
 - Classic canadian bacon
 - Smoked salmon florentine
 - Old bay spiced crab cake
- Ripe vine tomato
- Herb roasted yukon gold potatoes



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A La Carte Break Selections

HOT BEVERAGES

- Freshly brewed regular or decaffeinated coffee \$75 per gallon
Serves 10-12 guests
- Selection of specialty teas \$75 per gallon
Serves 10-12 guests

WATER

- Bottled water \$5 per item
- Voss still or sparkling \$7 per item

CHILLED BEVERAGES

- Freshly squeezed orange, grapefruit or cranberry juice \$75 per gallon
- Fresh lemonade \$75 per gallon
- Iced tea \$75 per gallon
- Assorted naked juices \$7 per item
- Bottled juices, energy drinks \$7 per item
- Assorted soft drinks \$5 per item

ALL-DAY BEVERAGE BREAK \$45 PER PERSON - 8 HOURS \$25 PER PERSON - 4 HOURS

- Freshly brewed regular and decaffeinated coffee,
selection of specialty teas, assorted sodas, bottled water

SNACKS

- Platters of seasonal sliced fruit with berries
Serves 20 guests \$200 per item
- Basket of seasonal whole fruit
\$36 per dozen, each additional piece \$3
- Individual yogurt parfaits, granola, honey and fresh berries
\$108 per dozen
- Assorted individual cold cereals
Served with whole, 2% and skim milk \$6 per item
- House baked croissants, muffins and miniature danish
Served with sweet butter and fruit preserves \$50 per dozen
- Protein bars or granola bars \$5 per item
- Farm fresh vegetable crudité martinis
Pesto dip or roasted pepper aioli \$7 per item
- Chocolate dipped strawberries \$48 per dozen
- Assorted house baked cookies
Chocolate chip, oatmeal raisin, peanut butter
and white chocolate chip \$40 per dozen
- Double fudge brownies \$50 per dozen
- Premium meeting room candy
Assorted chocolate, candy bars or fruit-flavored candy \$5 per item
- Assorted biscotti \$32 per dozen
- Rice krispy treats \$50 per dozen
- Individual bags of pretzels, popcorn, or chips \$5 each, select one
- Warm jumbo pretzels with mustard & cheese dipping sauce
\$60 per dozen

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service charge, administrative fee and applicable sales tax

Themed Breaks

Prices are per guest unless otherwise noted
30 minute service, minimum of 12 guests

SMOOTHIE THRILL - \$10

- Individual smoothie shooters
- Strawberry, banana and peach
- Add protein powder \$12

CHIP’S N’ DIP - \$10

- Blackened tortilla chips & crisp vegetable chips
- Sour cream and onion, hummus, tomato salsa, and avocado dips
- Individual crudité of market vegetables with red pepper dip \$7

CHOCOLATE ALL THE WAY - \$20

- Chocolate chip cookies
- Chocolate brownies
- Chocolate dipped strawberries
- Hershey’s chocolate candy bars

HEALTH & ENERGY BAR - \$26

- Build Your Own
 - Assorted nuts, seeds, dried fruit, chocolate candy, coconut flakes, granola
- Whole seasonal fresh fruit
- Selection of granola bars and protein bars
- Assorted vitamin water

AT THE MOVIES - \$20

- Fresh movie theatre popcorn
- Assorted candy
- Soft pretzels with mustard and cheese sauces

BRUNCH AND MORNING DEPARTURE - \$18 PER DRINK

Bloody marys, mimosas and bellinis

BISCOTTI BREAK - \$30

- Assorted biscotti
- Freshly brewed regular and decaffeinated coffee
- Assorted coffee syrups
- Selection of teas



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Deli Buffet Enhancements

\$8 PER GUEST

Homemade italian meatball sandwiches
melted provolone on rye

Pulled pork sandwich
butter pickle, southern slaw

Pressed panini
tuscan spiced chicken,
pepper jack cheese

Classic Reuben
sauerkraut, corned beef, dressing,
Swiss cheese on rye

Braised Lamb
cilantro, Asian dressing on
baguette

Deli Buffet

\$48 PER PERSON

Minimum of 12 guests / pricing per guest

LUNCH DELI BUFFETS INCLUDES:

- Freshly brewed regular and decaffeinated coffee
- Selection of teas

SOUPS (select one)

- Vegetable minestrone, ditalini pasta
- Tomato basil soup, pesto croutons
- Chicken noodle
- Roasted corn and lump crab chowder

SALADS (select two)

- Organic field greens
- Shaved vegetables and herb buttermilk dressing
- Traditional caesar salad
- Chive and horseradish potato salad
- Tomato and mozzarella salad, basil pesto
- Grilled market vegetables

SANDWICHES (select three)

- Roast beef, horseradish cream on loaded foccacia
- Smoked turkey breast, spicy mustard, apples on brioche
- Moroccan chicken on butter croissant
- Grilled vegetables and goat cheese spinach wrap
- Herb tuna salad, pickled vegetables on sourdough

DESSERTS (select two)

- Lemon meringue pie
- Seasonal fruit cobbler
- Chocolate mini cupcakes
- Marscarpone cheesecake

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Hot Lunch Buffet

\$54 PER PERSON

Minimum of 12 guests / pricing per guest

ALL HOT LUNCH BUFFETS INCLUDE:

- Farm fresh vegetables sautéed with shallot butter
- Rice pilaf or roasted fingerling potatoes (select one)
- Selection of rolls with sweet butter
- Freshly brewed regular and decaffeinated coffee
- Selection of teas

SALADS (select two)

- Organic field greens, shaved vegetables and herb buttermilk dressing
- Traditional caesar salad
- Chive and horseradish potato salad
- Tomato and mozzarella salad, basil pesto
- Grilled market vegetables

ENTRÉES (select two)

Select three for \$64 per guest

- Cajun blackened chicken, grilled kale
- Lemon thyme chicken breast, vegetable ratatouille
- Pecan crusted salmon, wilted spinach, tarragon vinaigrette
- Baked sun dried tomato and ricotta stuffed pasta shells, marinara sauce
- Orecchiette pasta, broccolini, black olives, roasted garlic sauce
- Pork loin, organic spinach, mustard BBQ sauce

DESSERTS (select two)

- Lemon meringue pie
- Seasonal fruit cobbler
- Chocolate mini cupcakes
- Mascarpone cheesecake



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Three Course Plated Lunch

\$49 PER PERSON

Pricing per guest

ALL PLATED LUNCHES INCLUDE:

- Selection of rolls with sweet butter
- Freshly brewed regular and decaffeinated coffee
- Selection of teas

STARTERS (select one)

- Vegetable minestrone, ditalini pasta
- Tomato basil soup, pesto croutons
- Organic field greens with shaved vegetables
- Tomato and mozzarella salad, basil pesto

ENTRÉES (select one)

- Warm potato and steak salad, arugula, radicchio, mustard vinaigrette
- Grilled chicken breast, roasted bell pepper and artichoke risotto, sautéed broccolini
- Pan-seared salmon, fingerling potatoes, seasonal vegetables, tarragon vinaigrette
- Orecchiette pasta, sun-dried tomato sauce

DESSERTS (select one)

- Seasonal fruit cobbler
- New York style cheesecake
- Triple chocolate mousse cake

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Boxed Lunch

\$40 PER PERSON

Pricing per guest

ALL BOXED LUNCHES INCLUDE:

- Individual bags of potato chips
- Chef’s selection salad
- Cookie
- Choice of soft drink or bottled water

SELECT UP TO THREE*

- Smoked turkey club on focaccia
Applewood smoked bacon, boston bibb lettuce, cucumber, provolone, tomato, herb mayonnaise
- Chicken salad wrap
Romaine lettuce, tomato, cucumber, parmesan cheese
- Shaved prosciutto on french baguette
Balsamic marinated mozzarella, boston bibb lettuce, cucumber, tomato, pesto mayonnaise
- Sliced asian marinated beef ribeye wrap
Baby arugula, tomatoes, peanut dressing
- Grilled chicken caesar salad
Brioche croutons, parmesan cheese, tomatoes

*Orders within 72 hours will receive chef’s selection

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Passed or Displayed Hors d’Oeuvres

Minimum order 1 dozen, priced per dozen

COLD

- Tomato gazpacho, blackened prawn shooter \$60
- Spicy tuna rolls, wasabi dip \$70
- Rainbow rolls, wasabi dip \$70
- Maine lobster salad, toasted brioche \$70
- Santa barbara smokehouse salmon, herb goat cheese crepe \$60
- Medjool dates, pumpkin spiced goat cheese, candied bacon \$60
- Lump crab salad, citrus salsa \$60
- Confit tomato bruschetta, shaved parmesan cheese, ligurian olive oil \$60
- Prosciutto wrapped melons with balsamic \$60
- Cucumber canapé, feta tapenade, sun-dried tomato \$60

HOT

- Bacon wrapped nantucket bay scallops, red pepper broth \$70
- Chicken or vegetable pot stickers, schetzwan sauce \$60
- Tomato and chive risotto fritter, roasted garlic aioli \$60
- Miniature crispy lump maryland crab cakes, lobster sauce \$60
- Miniature chicken or beef wellington, creole mustard glaze \$70
- Asian spiced chicken or beef satay, soy-sesame glaze \$60
- Grilled angus beef “sliders”, truffle aioli \$70
- Vegetable spring rolls, hoisin dip \$60
- Crispy coconut shrimp, spicy preserved lemon aioli \$60
- Mac n’ cheese bites, marinara \$60

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Reception Display Selections

Minimum of 12 guests, prices per guest

FRUIT - \$10

-Sliced fruit with seasonal berries

VEGETABLES - \$12

-Individual farm fresh seasonal vegetable crudité’s

-Dips: herb blue cheese, hummus and roasted pepper aioli

CHEESE - \$18

-American and international farmhouse cheeses

-Dried fruits and nuts, crackers

ANTIPASTI - \$24

-Coppa, salami, prosciutto, chorizo

-Smoked salmon, smoked mussels

-Grilled vegetables, toasted focaccia bread

-Assorted olives

-Whole grain mustard

SEAFOOD - \$40

-Poached prawns, snow crab cocktail claws

-Spicy tuna roll

-Tomato horseradish cocktail sauce

-Wasabi cream, ginger-soy glaze

BUILD YOUR OWN SLIDER BAR STATION - \$32

-Served with brioche slider buns

-Selection of meats (select three)

-Grilled angus beef, lettuce, tomato, cheese,
traditional condiments

-BBQ pulled pork, cole slaw

-Chicken teriyaki, asian cole slaw

-Braised lamb, cilantro, chipotle mayonnaise

BUILD YOUR OWN MASHED POTATO BAR - \$34

-Potatoes (select two)

-Idaho potato

-Sweet potato

-Purple potato

-Meats (select two)

-Chicken

-Shrimp

-Crab

-Short rib

-Pulled Pork

-Served with bacon, chives, diced tomatoes, chili flakes, parmesan,
cheddar cheese, sour cream

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Carving Stations

Chef attendant required for each station
One (1) Chef Attendant required for every 40 guests or
One (1) Chef Attendant per station I \$225
Served with selection of rolls
Minimum of 20 guests

HERB ROASTED TURKEY BREAST - \$25 PER PERSON

Sage gravy, cranberry relish, jalapeno cornbread stuffing

PEACH BBQ PORK LOIN - \$28 PER PERSON

Collard greens, smoked gouda grits

BOURBON GLAZED HAM - \$26 PER PERSON

Whole grain mustard

ROASTED PRIME NY STRIP - \$32 PER PERSON

Demi-glance, roasted fingerling potatoes

ATLANTIC SALMON EN CROUTE - \$26 PER PERSON

Duxelle, butter pastry, mustard dill sauce

HERB RUBBED WHOLE BEEF TENDERLOIN - \$32 PER PERSON

Creamed horseradish, roasted root vegetables

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Action Stations

Chef attendant required for each station
One (1) chef attendant required for every 25 guests | \$225
Minimum of 12 guests

PASTA ACTION STATION - \$28

- Pastas (select two types)
 - Penne
 - Farfalle
 - Cheese tortellini
 - Gnocchi
- Sauce (select two types)
 - Pomodoro
 - Alfredo
 - Hazelnut brown butter
 - Marsala
 - Pesto cream
- Meat (select two types)
 - Shrimp
 - Chicken
 - Beef medallions
 - Veal medallions
 - Braised lamb

RISOTTO ACTION STATION | \$26

- (select three types)
- Butternut squash
 - Duck confit
 - Chicken and spring peas
 - Mushroom and crispy kale
 - Classic parmesan and saffron

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Dessert Stations

Minimum of 12 guests, prices per guest

DESSERTS - \$18

Variety of miniature specialty desserts

THE CRÊPERIE - \$21

One (1) chef attendant required for every 25 guests | \$225

- Made to order french crêpes
- Flavored fillings: chocolate hazelnut, coffee, strawberries
- Raspberry sauce, chocolate syrup, whipped cream

COBBLER BAR - \$16

- (select two)
- Peach & blackberry
 - Strawberry & banana
 - Mixed Berries & mint
 - Cherry & chocolate
 - Caramel apple
 - Ice cream \$4



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Plated Dinner Enhancements

Grilled prawns \$12

Pan seared salmon \$14

Alaskan king crab \$22

Butter poached
maine lobster \$28

Plated Dinner

3 COURSE - \$90 | 4 COURSE - \$110

Prices are per guest
Additional \$20 per guest for more than 2 entrée selections

ALL PLATED DINNERS INCLUDE:

- Selection of rolls with sweet butter
- Freshly brewed regular and decaffeinated coffee
- Selection of teas

APPETIZERS (select two for 4 course)

- Butternut squash soup, maple toasted brioche
- Lobster bisque
- Lump crab & potato chowder
- Field greens, shaved vegetables, tarragon dressing
- Tomato & fresh mozzarella, basil pesto, balsamic
- Traditional caesar salad, crostini crouton, anchovies
- Penne pomodoro
- Tuscan pesto linguine, sun-dried tomato
- Cheese tortellini with sage brown butter

ENTRÉES

- 7oz NY Strip*, roasted purple potatoes, vine ripe tomato, beaujolais sauce
- Roasted airline chicken breast, wild mushrooms, grilled asparagus, demi-glace
- 6oz Filet Mignon*, parsnip puree, sautéed broccolini, cherry bigarade sauce
- Chilean sea bass, polenta cake, grilled asparagus & baby carrots, sherry buerre blanc
- Pan seared asian marinated tofu, haricot vert, glazed carrots, sage farro

*Cooked to medium temperature (140°-150°F)

DESSERTS (select one)

- Banoffee pie, chantilly cream, candied nut crumble
- Cherry cheesecake, cinnamon chantilly
- Chocolate chip brownie, candied walnuts, toffee sauce

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Buffet Dinner

Minimum of 12 guests, prices are per guest

ALL BUFFET DINNERS INCLUDE:

- Selection of rolls with sweet butter
- Freshly brewed regular and decaffeinated coffee
- Selection of teas

NEVADA - \$75

- Mixed greens with balsamic vinaigrette
- Fresh mozzarella and sliced heirloom tomatoes with virgin olive oil and basil
- Pasta salad, artichoke hearts, baby shrimp
- Pan seared salmon, grilled kale
- Apple cider pork loin, apple chutney
- Garlic and herb roasted potatoes
- Farm fresh seasonal vegetables
- Mini chocolate mousse cake

TAHOE - \$80

- Spinach salad with roasted tomato vinaigrette
- Asparagus and citrus salad
- Roasted mushroom salad
- Herb crusted halibut, fennel sauce
- Beef medallions, crumbled blue cheese, port wine sauce
- Creamy parmesan risotto
- Roasted fingerling potatoes with vidalia onions
- Farm fresh seasonal vegetables
- Brownies and fruit tarts



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Buffet Dinner

Minimum of 12 guests, prices are per guest

LAS VEGAS - \$90

- Arugula salad, radicchio, mushrooms, balsamic vinaigrette
- Shrimp cocktail
- Rainbow rolls
- Chilean sea bass, grilled kale
- Grilled chicken breast, roasted corn relish
- Beef tenderloin medallions, cherry bigarade sauce
- Parsnip puree
- Roasted purple potatoes
- Baby carrots and asparagus, shallot beurre blanc
- Chef's selection desserts



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Beverage Service

HOSTED BAR PACKAGES

Bar package includes house or premium alcohol, house wines, domestic and imported beer, soft drinks, bottled water, sparkling water and selection of chilled juices

Requires one bartender per 50 guests at \$225 per bartender for up to two hours

Bar packages may be extended beyond three hours at an additional \$25 per person based on guaranteed attendance per hour

PACKAGES PER PERSON	HOUSE	PREMIUM
One hour	\$35	\$41
Two hour	\$47	\$53
Three hour	\$59	\$65

HOSTED BEER, WINE, SODA AND BOTTLED WATER PACKAGES

PACKAGES PER PERSON
One hour \$20
Two hour \$28
Three hour \$32

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Bar Enhancements

CORDIALS AND COGNAC - \$18

Kahlúa, Baileys, Amaretto, Frangelico, Sambuca, Chambord, B & B, Grand Marnier, Drambuie, Rémy Martin V.S.O.P.

ICE DISPLAYS

-Ice bars, luges, accent pieces and logos
-Individually priced according to design
(5 week days advance notice)

HOSTED CONSUMPTION BAR

Requires one bartender per 50 guests at \$225 per bartender for up to two hours
50 guest minimum

HOUSE \$12 per drink

Svedka, Gilbey's, Castillo, Jose Cuervo Silver, Dewars, Jim Beam, Seagram's 7

PREMIUM \$15 per drink

Ketel One, Bombay Dry, Bacardi Silver, Jack Daniel's, Crown Royal, Patron Anejo, Johnny Walker Black

ASSORTED DRINKS

-House red or white wine \$12 per drink
-Domestic beer: Bud Light, Coors Light, Miller Lite, Budweiser \$7 per drink
-Craft/Imported beer: Corona Extra, Heineken, Stella Artois, Blue Moon, Fat Tire \$8 per drink
-Red Bull, regular and sugar-free \$7 per drink
-Soft drinks \$5 per drink
-Bottled water \$5 per drink
-Selection of chilled juice \$5 per drink
-Voss Water, still or sparkling \$7 per drink

BANQUET WINE LIST

House sommelier list available upon request

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Catering General Information

BANQUET ROOMS/FEES

Trump Hotel has a variety of meeting rooms and event space; pricing may vary with food and beverage minimums. A room change or setup fees may apply to your event. Fees will be determined based on individual needs.

GUARANTEES

A final guest guarantee will be required 72 business hours prior to your event (7 days for social events). In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher.

TAXES & SERVICE CHARGES

A service charge of 21% will be added to the final balance for all food and beverage items, plus a taxable 3% administrative fee and sales tax. Miscellaneous items are subject to the administrative fee and sales tax. Administrative fee and sales tax are subject to change without notice.

MEETINGS

Your Catering representative will be pleased to assist you in determining your exact requirements for meeting room setups.

MEETING/EVENT ASSIGNMENTS

Function rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. Should these factors change, the hotel reserves the right to transfer the function to a more appropriate room.

SPECIAL DIETARY REQUESTS

Our culinary team will design a catering menu full of flavor to perfectly suit the style and mood of your function, offering bold flavors and options from light fare to multi-course dining. We will guide you through the entire planning process, leaving no detail overlooked, offering the skills and expertise needed to make your event a success. All food and beverage pricing is subject to change. Vegetarian selections are available upon request. Please notify your Catering representative of any special dietary requests.

LIQUOR LICENSE

Trump Hotel’s liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or under age.

FOOD & BEVERAGE

No food or beverage of any kind may be brought into the Hotel or removed by the host or its attendees.

LINENS & CHAIRS

Trump Hotel offers standard linens for your event. Special colors, patterns or designs may be obtained for a rental fee.

AUDIOVISUAL

Audiovisual services can be arranged through your Catering representative.

SERVICE & LABOR

Buffet service for groups of 11 or less guests will incur a \$250 Buffet Minimum Fee, plus applicable taxes and administrative fees.

Chef or Bartender Attendants are \$225 each for the first two hours. Each additional hour will be charged \$100 per hour, per Attendant, plus applicable fees and tax.

If an event extends service time, an additional \$100 per hour and per server will be charged, plus taxable administrative fee and sales tax. Breakfast, Lunch, and Break services are set up for a maximum of one hour, unless otherwise specified. Dinner service and Specialty Stations are set up for a maximum of two hours. A 35% refresh surcharge applies for each additional hour service is provided; maximum of hours for each meal period is based on menu items and is at our Chef’s discretion.

Changing serve time of meals of thirty (30) minutes or more may affect quality of food and may incur additional labor fees.

If Group requests extra service personnel in excess of our normal staffing, a \$100 per hour charge will be applied for each additional server requested, with a 4 hour minimum.

SHIPPING & RECEIVING

There is a charge for all packages. Please refer to your Agreement for rates and fees.

Advanced delivery of materials, equipment or packages will be accepted no more than three (3) days prior to the function.

All deliveries must be coordinated with the assigned Catering or Conference Services Manager prior to the function date to ensure acceptance of the shipped items. Each box shipped must have the on-site contact name, meeting name, company name and arrival date recorded on the outside of the box. All return items must be properly packed, labeled and shipping paid for by the Client. The Hotel will not assume liability for loss or damage to items shipped to or from the Hotel by the Client.

MUSIC & ENTERTAINMENT

We are happy to refer you to a local agent or arrange entertainment for you. We do reserve the right to control the volume and playing time of music.

DECORATIONS & MERCHANDISE

Decorations & Merchandise or displays that are brought to hotel from an outside source must have prior approval from your Catering Manager. All decorations and client items must be removed immediately at the conclusion of your event. We cannot be responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items that are left unattended or items left behind.

SIGNAGE

No signage of any kind is allowed in the hotel lobby. The hotel reserves the right to remove signage that is deemed to be inappropriate.

VALET PARKING

Valet parking is complimentary, please be advised that we do not have self-parking.