

HOME

MORNING

MEETING

AFTERNOON

EVENING

BAR

TERMS



TRUMP®
INTERNATIONAL HOTEL
LAS VEGAS
CATERING EVENT MENU 2025



TRUMP®

INTERNATIONAL HOTEL

LAS VEGAS

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 - \$42

- 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, Nutella, and fruit muffins
 - Fruit and cheese danish
 - Butter croissants
 - Local fruit preserves, sweet butter and wild flower honey

HEALTHY START - \$46

- (12 or more guests)
- Includes continental buffet items
- Egg white and mushroom wraps with fresh spinach
 - Herb breakfast potatoes
 - Apple-chicken sausage

AMERICAN BREAKFAST - \$53

- (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 breakfast potatoes

EXECUTIVE BREAKFAST - \$59

- (12 or more guests)
- Includes continental buffet items
- Scrambled eggs with cheese
 - Eggs benedict (select one)
 - Classic Canadian bacon
 - Smoked salmon
 - Baby spinach and garden tomato
 - Herb roasted Yukon gold potatoes
 - Steel cut Irish oatmeal, brown sugar, candied walnuts, seasonal compote
 - Bacon
 - Beef medallions

An additional \$265.00 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
Items listed per dozen are a 1 dozen minimum

CROISSANT SANDWICH - \$139 PER DOZEN

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

BREAKFAST WRAP - \$139 PER DOZEN

Scrambled eggs, low fat mozzarella, choice of one: Applewood smoked bacon, pork sausage, black forest ham or sautéed mushrooms, flour tortilla

BREAKFAST MEATS - \$9

(select two)

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

STEEL CUT IRISH OATMEAL - \$9

Brown sugar, candied walnuts, seasonal compote

BREAKFAST POTATOES - \$6

(select one)

- Herb breakfast potatoes
- Hash browns

FREE RANGE SCRAMBLED EGGS - \$9

Add cheese \$1

FROM THE GRIDDLE - \$9

(select one)

- Buttermilk pancakes, strawberry, blueberry, banana or pecan
- Almond croissant French Toast, berry compote, toffee sauce

SELECTION OF SLICED BREADS AND BAGELS WITH CREAM CHEESE - \$69 PER DOZEN

SMOKED SALMON, BAGELS, DILL CREAM CHEESE, CAPERS, TOMATO - \$132 PER DOZEN

SMOOTHIE SHOOTERS - \$104 PER DOZEN

Fresh berries blended with low fat yogurt

INDIVIDUAL YOGURT PARFAITS - \$139 PER DOZEN

Granola, honey, fresh berries

MADE TO ORDER OMELETS - \$26

One (1) chef attendant required for every 25 guests | \$ 315

Free range eggs, seasonal vegetables, assorted cheese, smoked ham, pork sausage, bacon, turkey bacon, chicken sausage

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Plated Additions

INDIVIDUAL YOGURT PARFAITS - \$12

Granola, honey, fresh berries

SMOOTHIE SHOOTERS - \$12

Fresh berries blended with low fat yogurt

STEEL CUT IRISH OATMEAL - \$11

Brown sugar, candied walnuts

BREAKFAST MEATS - \$9

(select two)

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

FROM THE GRIDDLE - \$9

(select one)

- 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

AMERICAN PLATED BREAKFAST - \$48

- Free range scrambled eggs
- Selection of breakfast meats (select two)
 - Pork sausage
 - Thick cut ham
 - Applewood smoked bacon
 - Apple-chicken sausage
 - Beef medallions \$9
- Herb breakfast potatoes

EXECUTIVE PLATED BREAKFAST - \$56

- Eggs benedict (select two)
 - Classic canadian bacon
 - Smoked salmon
 - Baby spinach and garden tomato
- Herb breakfast potatoes



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A La Carte Break Selections

HOT BEVERAGES

- Freshly brewed regular or decaffeinated coffee \$104 per gallon
Serves 10-12 guests
- Selection of specialty teas \$104 per gallon
Serves 10-12 guests

WATER

- Bottled water \$6 per item
- Still or sparkling \$8 per item

CHILLED BEVERAGES

- Freshly squeezed orange, grapefruit or cranberry juice \$ 109 per gallon
- Fresh lemonade \$ 109 per gallon
- Iced tea \$98 per gallon
- Assorted naked juices \$9 per item
- Bottled juices, energy drinks \$9 per item
- Assorted soft drinks \$6 per item

ALL-DAY BEVERAGE BREAK \$58 PER PERSON - 8 HOURS \$34 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 \$231 per item
- Whole fruit: selection of Banana, Red Apple and Oranges
\$42 per dozen, each additional piece \$7
- Individual yogurt parfaits, granola, honey and fresh berries
\$139 per dozen
- House baked croissants, muffins and danish
Served with sweet butter and fruit preserves \$63 per dozen
- Protein bars or granola bars 6per item
- Farm fresh vegetable crudité Martinis
Roasted bell pepper aïoli or hummus \$9 per item
- Chocolate dipped strawberries \$55 per dozen
- Assorted house baked cookies \$42 per dozen
- Premium meeting room candy
Assorted chocolate, candy bars or fruit-flavored candy \$6 per item
- Rice krispy treats \$69 per dozen
- Individual bags of pretzels, popcorn, or chips \$7 each, select one
- Warm jumbo pretzels with mustard & cheese dipping sauce
\$74 per dozen

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Themed Breaks

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

CHOCOLATE ALL THE WAY - \$25

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

HEALTH & ENERGY BAR - \$37

- 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 - \$25

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

BRUNCH AND MORNING DEPARTURE - \$32 PER DRINK

Bloody Marys, Mimosas and Bellinis

SPORTS - \$36

- Mini Cheeseburger sliders
- Chicken Wings, Buffalo or BBQ style
- Assorted bags of chips, pretzels and popcorn
- Assorted Soda, bottled water and Vitamin waters



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Deli Buffet Enhancements

\$13 PER GUEST

(select one)

Homemade italian
meatball sandwiches
melted provolone on rye

Pulled pork sandwich
butter pickle, southern slaw

Pressed panini
tuscan spiced chicken,
pepper jack cheese

Deli Buffet

\$55 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)

- Tomato basil
- Chicken noodle
- Mushroom bisque

SALADS (select two)

- Organic field greens
- Shaved vegetables and herb buttermilk dressing
- Traditional Caesar salad
- Greek Salad

SANDWICHES (select two)

Select three for an additional \$6 per guest

- Roast beef, horseradish cream on baguette
- Smoked turkey breast, spicy mustard, apples on brioche
- Moroccan chicken on butter croissant
- Grilled vegetables and goat cheese spinach wrap

DESSERTS (select one)

- Chocolate chip brownies
- Seasonal fruit cobbler
- Chocolate eclairs
- Assorted tarts

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Hot Lunch Buffet

\$74 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 one)

- Organic field greens, shaved vegetables and herb buttermilk dressing
- Traditional Caesar salad
- Greek Salad

ENTRÉES (select two)

Select three for \$84 per guest

- Pan roasted chicken breast, smashed buttery fingerling potatoes
- Lemon thyme chicken breast, vegetable Ratatouille
- Atlantic salmon, artichokes and olives, tarragon vinaigrette
- Baked sun dried tomato and ricotta stuffed pasta shells, marinara sauce
- Chicken and mushroom Alfredo style penne
- Pork loin, roasted carrots, mustard BBQ sauce

DESSERTS (select one)

- Chocolate chip brownies
- Seasonal fruit cobbler
- Chocolate eclairs
- Assorted tarts



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Three Course Plated Lunch

\$61 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)

- Mushroom bisque
- Tomato basil soup
- Organic field greens with shaved vegetables
- Traditional Caesar salad

ENTRÉES (select one)

- Warm potato and steak salad, mesclun baby farm greens, red wine vinaigrette
- Grilled chicken breast, roasted bell pepper and artichoke risotto
- Pan-seared salmon, fingerling potatoes, seasonal vegetables, tarragon vinaigrette
- Penne Alfredo, roasted mushroom chives

DESSERTS (select one)

- Traditional Tiramisu
- Raspberry cake, red wine sauce
- Chocolate mousse

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Boxed Lunch

\$50 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 sourdough
Applewood smoked bacon, gem lettuce, provolone, tomato, mayonnaise
 - Chicken Caesar salad wrap
Romaine lettuce, tomato, cucumber, parmesan cheese
 - Shaved prosciutto on french baguette
Mozzarella, tomato, pesto balsamic mayonnaise
 - Sliced asian marinated beef ribeye wrap
Mesclun farm greens, tomatoes, peanut dressing
 - Grilled chicken Caesar salad
Herb croutons, Parmesan cheese, Caesar dressing
- *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 \$79
- Spicy tuna rolls, wasabi dip \$104
- Rainbow rolls, wasabi dip \$104
- Maine lobster salad, toasted brioche \$109
- Santa barbara smokehouse salmon, dill and Parmesan crepe \$95
- Tuna tartare, rice crisp \$121
- Confit tomato bruschetta, shaved parmesan cheese, extra virgin olive oil \$79
- Prosciutto wrapped melons with balsamic \$92
- Kalamata olives and feta bruschetta \$79

HOT

- Bacon wrapped Nantucket bay scallops \$104
- Chicken or vegetable pot stickers, Schezwan sauce \$79
- Lobster & shrimp cakes, mango tomato salsa \$104
- Miniature chicken or beef Wellington, creole mustard aioli \$104
- Asian spiced chicken or beef satay, soy-sesame glaze \$104
- Grilled Angus beef "sliders", truffle aioli \$104
- Vegetable spring rolls, hoisin dip \$92
- Crispy coconut shrimp, sweet chili sauce \$95
- Mac n' cheese bites, marinara \$79

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Reception Display Selections

Minimum of 12 guests, prices per guest

FRUIT - \$14

-Sliced fruit with seasonal berries

VEGETABLES - \$16

-Individual farm fresh seasonal vegetable crudités
-Dips: herb blue cheese, hummus and roasted pepper aioli

CHEESE - \$27

-American and international farmhouse cheeses
-Dried fruits and nuts, crackers

ANTIPASTI - \$42

-International charcuteries
-Grilled vegetables, toasted baguette
-Assorted olives
-Whole grain mustard

SEAFOOD - \$74

-Poached prawns, snow crab cocktail claws
-Spicy tuna roll
-Tomato horseradish cocktail sauce
-Wasabi cream, ginger-soy glaze
-Lobster tails (Additional \$30 per person)

DESSERT - \$25

-Chefs choice of a variety of specialty mini desserts
(please ask your sales representative for any special requests or to see what the Chefs will be able to offer)

BUILD YOUR OWN SLIDER BAR STATION - \$42

-Served with brioche slider buns
-Selection of proteins (select three)
 -Grilled angus beef, lettuce, tomato, cheese, traditional condiments
-BBQ pulled pork, pickled slaw
-Chicken teriyaki, asian cole slaw
-Blackened shrimp chipolte aioli

MAC & CHEESE BAR - \$39

(select three)
 -Traditional Mac & Cheese
 -Truffle, artichoke, fontina cheese
 -BBQ pulled pork, smoked gouda
 -Jalepeno, cheddar
 -Lobster, spicy herb gratin (additional \$6 per person)

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Carving Stations

Chef attendant required for each station/item
One (1) Chef Attendant required for every 40 guests
or One (1) Chef Attendant per station I \$315
Served with selection of rolls
Minimum of 20 guests

HERB ROASTED TURKEY BREAST - \$32 PER PERSON

Sage gravy, sweet potato mash

GARLIC CRUSTED PORK LOIN - \$37 PER PERSON

Peach BBQ sauce, braised cabbage, rainbow carrots

BOURBON GLAZED HAM - \$35 PER PERSON

Whole grain mustard, mashed potatoes

ROASTED PRIME NY STRIP - \$44 PER PERSON

Beaujolais sauce, roasted fingerling potatoes

BROILED ATLANTIC SALMON - \$35 PER PERSON

Artichokes and tomato casserole, basil

HERB RUBBED WHOLE BEEF TENDERLOIN - \$56 PER PERSON

Creamed horseradish, roasted broccolini

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Action Stations

Chef attendant required for each station
One (1) chef attendant required for every 25 guests | \$ 315
Minimum of 12 guests

PASTA ACTION STATION - \$38

- | | |
|----------------------------|--------------------|
| -Pastas (select two types) | |
| -Penne | -Cheese tortellini |
| -Rigatoni | -Spaghetti |
| -Sauce (select two types) | |
| -Pomodoro | -Primavera |
| -Alfredo | -Puttanesca |
| -Butter and Parmesan | -Pesto cream |
| -Meat (select two types) | |
| -Shrimp | -Scallops |
| -Chicken | -Italian sausage |
| -Beef ragu | -Meat balls |

RISOTTO ACTION STATION | \$36

- | | |
|-----------------------|-----------|
| (select three types) | |
| -Wild mushrooms | -Scallops |
| -Asparagus | -Crab |
| -Parmesan and saffron | -Lobster |



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Plated Dinner Enhancements

(pricing is per person)

Grilled prawns \$21

Pan seared salmon \$19

Alaskan king crab \$36

Butter poached
maine lobste \$44

Plated Dinner

3 COURSE - \$126 | 4 COURSE - \$139

Prices are per guest
Additional \$21 per guest for more than 2 entrée selections
Choice of entrée upon seating will incur an additional \$25 per person
(includes a third entrée option)

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)

- Tomato and basil soup
- Mushroom bisque
- Crab & corn chowder
- Field greens, shaved vegetables, tarragon dressing
- Greek Salad
- Crab and saffron cream rigatoni
- Caesar salad

ENTRÉES

- 7oz NY Strip*, smashed fingerling potatoes, peppercorn sauce, chives
- Roasted chicken breast, sautéed wild mushrooms, spinach, tarragon vinaigrette
- 6oz Filet Mignon*, spicy broccolini, scalloped potatoes, beaujolais sauce
- Dover sole, mashed potatoes, lemon and capers beurre blanc
- Beetroot steak, sautéed spinach, pickled cabbage, tarragon vinaigrette
- *Cooked to medium temperature (140°-150°F)

DESSERTS (select one)

- Traditional Tiramisu
- Raspberry cake, red wine sauce
- Chocolate mousse

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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 - \$110

- Mixed greens with balsamic vinaigrette
- Greek Salad
- Pasta salad, artichoke hearts, shrimp
- Pan seared salmon, grilled asparagus
- Apple cider pork loin, peach chutney
- Garlic and herb roasted potatoes
- Farm fresh seasonal vegetables
- Assorted tarts
- Chocolate eclairs

TAHOE - \$121

- Spinach-tomato salad with red wine vinaigrette
- Asparagus and citrus salad
- Roasted mushroom and chives salad
- Seared halibut, fennel barigule sauce
- Beef medallions, beaujolais sauce
- Creamy Parmesan risotto
- Roasted fingerling potatoes, herbs and onions
- Farm fresh seasonal vegetables
- Chocolate eclairs
- Assorted tarts



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Buffet Dinner

Minimum of 12 guests, prices are per guest

LAS VEGAS - \$168

- Mixed greens, mushrooms, balsamic vinaigrette
- Shrimp cocktail
- Fresh mozzarella and sliced heirloom tomatoes, virgin olive oil and basil
- Rainbow rolls
- Dover sole, mashed potatoes, lemon and capers beurre blanc
- Grilled chicken breast, potatoes au gratin, Diane sauce
- 6oz Filet mignon, spicy broccolini, scalloped potatoes, Beaujolais sauce
- Plancha roasted fingerling potatoes
- Baby carrots, asparagus, citrus beurre blanc
- Chocolate eclairs
- Cream puffs
- Fruit tarts
- Fruit mousse



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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 \$ 315per bartender for up to two hours
Bar packages may be extended beyond three hours at an additional \$30 per person based on guaranteed attendance per hour

PACKAGES PER PERSON	HOUSE	PREMIUM
One hour	\$40	\$47
Two hour	\$55	\$61
Three hour	\$68	\$75

HOSTED BEER, WINE, SODA AND BOTTLED WATER PACKAGES

PACKAGES PER PERSON

One hour \$23
Two hour \$32
Three hour \$37



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Bar Enhancements

CORDIALS AND COGNAC - \$23

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

HOSTED CONSUMPTION BAR

Requires one bartender per 50 guests at \$315 per bartender
for up to two hours
50 guest minimum

HOUSE \$15 per drink

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

PREMIUM \$19 per drink

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

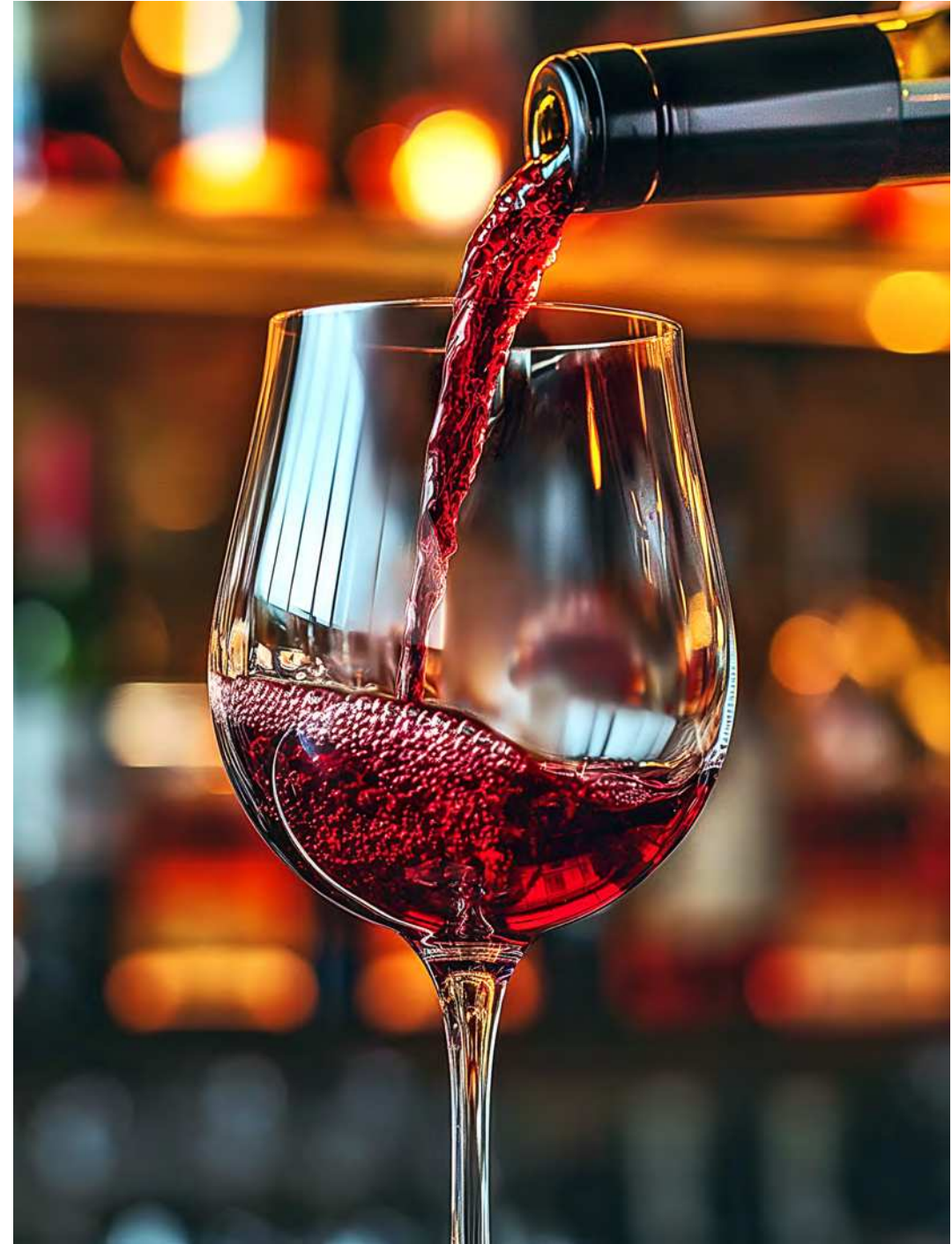
ASSORTED DRINKS

- House red or white wine \$15 per drink
- Domestic beer: Bud Light, Coors Light, Miller Lite, Budweiser \$9 per drink
- Craft/Imported beer: Corona Extra, Heineken, Stella Artois,
Blue Moon, Fat Tire \$11 per drink
- Red Bull, regular and sugar-free \$8 per drink
- Soft drinks \$6 per drink
- Bottled water \$6 per drink
- Selection of chilled juice \$6 per drink
- Still or sparkling water \$8 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 25% 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. Any outside Food or Beverage will incur a fee dependent on quantity of food and beverage found. Cleaning fees applicable.

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 \$265 Buffet Minimum Fee, plus applicable taxes and administrative fees.

Chef or Bartender Attendants are \$ 315 each for the first two hours. Each additional hour will be charged \$158 per hour, per Attendant, plus applicable fees and tax.

If an event extends service time, an additional \$125 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 \$150 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.