



Room Rental

Room	# of Occupancy	Fee (4 Hours)	Each Additional Hour
Grand Ballroom	up to 200	\$2, 500.00	\$550.00 plus staffing fee
Bistro (Clubhouse)	up to 135	\$1,000.00	\$450.00 plus staffing fee

**Room discounts are available on weekdays and Sundays. No event to exceed 6 hours.*

**All events must end by 11 p.m. at the Ballroom and by midnight at the Bistro*

Room Charges include the following:

- Four Hours Exclusive Use of Room*
- Complete set-up of Tables and Chairs*
- Floor Length Table Linens in Ivory, White, or Black*
- Napkins in choice of color*
- Gift Table, Guest Registration Table, Head Table, and Cake Table*
- 12x15 Dance Floor in the Bistro*
- Built in 20x40 Pergo Dance Floor in the Ballroom*

Additional Options

<i>Chair Covers and Bow</i>	<i>\$8.00 per chair plus set up and breakdown fee</i>
<i>Chivari Chair</i>	<i>\$12.00 per chair</i>
<i>Organza Overlay</i>	<i>\$15.00 per table</i>
<i>Satin Overlay</i>	<i>\$15.00 per table</i>
<i>Professional Disc Jockey</i>	<i>\$595.00 (service provided by Knight Sound Entertainment)</i>

Special request for early set up will be billed at \$75.00 per hour, per attendant plus additional room rental fee. We reserve the right to charge for additional labor for extra setup work required to adjust event room space in accordance to fluctuations in attendance.

Room Attendance

The room designated for your event carries a minimum and maximum occupancy. If your final guaranteed number is lower or higher than the agreed upon number, Siena Golf Club reserves the right to transfer your event or charge an additional room rental fee.

Deposit:

A non-refundable deposit of \$1,000.00 is required to hold the event date. The entire deposit will be applied to the total cost of your event.



Payment Schedule:

Initial Deposit	\$1,000 non- refundable
120 days prior to event	50% of total contracted/estimated price
14 days prior to event	Full payment

Guarantees

Siena Golf Club would like an estimated head count three weeks in advance. This number should be within 10% of your final guarantee. Regardless of the event size, your guarantee will be the number of guests or the actual number in attendance, whichever is higher. A guaranteed guest count is required two business weeks in advance. Should the number of guests exceed the guarantee amount, Siena Golf Club will make all reasonable attempts to accommodate additional guests, up to 5%. The host will be charged for the number of meals served, or the number of meals guaranteed whichever is higher.

Cancellations

Any event may be rescheduled with no penalty within 60 days of the scheduled event date, as long as the date is available. The guest may cancel his/her function upon giving written notice to Siena Golf Club and will receive a refund of payments on the following schedule:

Notification of Cancellation	Cancellation Fee
Prior to Event Date	% Based on Total Contracted Price
0-90 days	100% due to Siena Golf Club
91-120 days	75% due to Siena Golf Club
121-180 days	50% due to Siena Golf Club
181+ days	25% due to Siena Golf Club

Reminder: The initial \$1,000 deposit to reserve the date is a non-refundable deposit.

Contracts and Banquet Event Order:

*All Contracts and BEO (Banquet Event Order) will be completed in detail, outlining each function, menu, and setup required by your group, and our service intentions. It will state all of the important information concerning your event. Changes may occur to the original Contract and BEO throughout your planning and we ask that you approve all changes by initialing the subsequent Contract and BEO's. **Once a contract is signed and/or 120 days prior to the event, a 50% deposit is required. The balance is due 14 business days prior to the event.** Any changes to the BEO must be done in writing.*

If payment is not received within 14 business days, Siena Golf Club maintains the right to cancel the event function. Any additional charges incurred at the day of the function must be settled at the end of the event. We do not complete arrangements without a signed Banquet Event Order. A Banquet Event Order is a legally binding contract.



Menu and Beverage Policies

Menu prices are guaranteed up to 6 months in advance unless otherwise contract has been finalized. In the event that changes are to be made after contract is signed, any events booked 6 months in advance may be subject to 5% increase on food cost. Menu must be finalized 30 days prior to the event date.

No outside food and beverage will be permitted into the facility without prior consent of Siena Golf Club management.

The staff and management of the club reserve the right to refuse service of alcohol to any guest who appears to have symptoms of intoxication or is under the age of twenty-one.

Specialty Menu

Any dietary needs must be made 14 days prior to the event.

Food and Beverage Minimum

(Seasonal Days and Months)

F&B Minimum

\$15,000.00(peak season)

\$10,000.00 (peak season)

\$500.00(Cash Bar plus bartender fee)

Room

Ballroom

Bistro

Minimum Guests Count

100

50

Take Out

Due to Clark County health regulations, perishable leftovers may not be removed from the property. No Take out Boxes allowed with the exception of the wedding cake.

Siena Golf Club will not be held responsible for food removed without knowledge or prior consent. If equipment is removed from the event site, appropriate charges will be applied to the credit card on file.

Labor Fee

There is a \$100.00 chef action fee and bartender fee for Cash Bar. To insure proper guests' service, we require 1 bartender per 75 guests.

Cake Cutting Fee

There is a \$1.50 cake cutting fee per person for all cake brought in from outside vendor to Siena.

Service Charge and Tax

All inclusive food and beverage menu includes current sales tax and 20% gratuity. Special request for early set up will be billed at \$75.00 per hour per attendant. We reserve the right to add labor charges for extra set up required to adjust event room space in accordance to fluctuations in attendance.



Tax Exempt

Tax exempt groups must provide a copy of exempt status to Siena Golf Club 14 days prior to the function for the exemption to be honored.

Special Request

Any special requests involving the set up, decorations, or the menu should be arranged no less than 14 business days prior to the event.

Wedding Rehearsal

Wedding Rehearsals may be arranged 30 days prior to the event date and are based on availability of the facility.

Damages and Liability

Siena Golf Club reserves the right to inspect and control all private functions. Client agrees to be responsible for any damage done to the facility or equipment during the time the premise is under their control, including but not limited to damage or excessive cleaned up Siena Golf Club, its officers, employees, agents, and other affiliated cannot assume responsibility for personal property and equipment brought onto the premises.

Smoking Policy

The club is a smoke free facility. Smoking is only permitted on the patio. Please ensure your guests know this policy.

Children

An adult must accompany all children at all times.

Parking

Complimentary self-parking is available at Siena Golf Club. We are not responsible for loss or damage to vehicles or their contents while parked on property. Valet parking can be arranged at a fee.

Full Package

The special event staff will be pleased to assist you in arranging for floral centerpieces, music, minister, cake, videography, and photography services for an additional 20% handling fee.

Vendor List

The staff at Siena Golf Club will be more than happy to provide you with a list of our preferred vendors or you may use your own. We require a list of all vendors, contact names, phone numbers and set up time 14 days prior to the event.



Decorations

Decorations may not be attached to permanent fixtures such as but not limited to walls, doors, ceilings, and light fixtures. The use of confetti, rice, glitter and birdseed is not permitted inside and outside the premises. Fresh flower petals are allowed in the ceremony and on tables only. Siena Golf Club Coordinator must approve all decorations 14 days prior to the event.

Furnishings

The facility is provided with a standard of furnishings and the provision of additional furnishings may be undertaken by the Renter or Siena Golf Club will out source from one of our vendors. If additional furnishings or equipment are to be delivered to the site, the Contractor should arrange for their designee to accept delivery of these items as well as supervise their subsequent pick-up. Siena Golf Club accepts no responsibility for delivery/pick-up and does not have space to store items prior to or following the scheduled Event. Siena Golf Club is not responsible for any damage or loss of additional furnishings while on premises. Please arrange for delivery/pick-up during the scheduled rental time.

Music/Entertainment

Renter may arrange for entertainment at their expense; however, Renter may not bring additional power to the room to accommodate entertainment and no loud music or pyrotechnics are permitted. Siena Golf Club shall have the sole right to determine the appropriate volume of music.

Lighting

Additional lighting brought into the facility must be approved in writing at least 14 days prior to the event by Siena Golf Club. There will be an additional fee of \$100 for par cans, up lights or gel lights. A maximum of four par cans, up lights or gel lights allowed inside or outside the facility. A licensed electrician must be on site to install, oversee, and breakdown.



Wedding Ceremony Package

*Use of Ceremony Lawn
Wedding Arbor
White Bows and Tuille
White Folding Chairs
Ceremony Music provided by a Knight Sound Entertainment
Set Up of Ceremony Lawn
Rehearsal for Bridal Party
(Based on Availability)*

<i># Of Attendants</i>	<i>Ceremony Fee</i>	<i>Fee W/out Ceremony Music</i>
<i>200-250</i>	<i>\$1,050.00</i>	<i>\$950.00</i>
<i>199-150</i>	<i>\$850.00</i>	<i>\$750.00</i>
<i>149-50</i>	<i>\$750.00</i>	<i>\$650.00</i>

Food and Beverage must be purchased in addition to above wedding ceremony package.



~Stationary Hors D' Oeuvres~

Vegetable Crudit , Seasonal Sliced Fruit, Domestic Cheese Display, Beef Satays with Teriyaki Sauce, Chicken Satays with Thai Peanut Sauce

*Pick any two from above for \$12. per person plus tax and 20% gratuity
Pick any three from above for \$15. per person plus tax and 20% gratuity
Pick any four from above for \$20. per person plus tax and 20% gratuity*

~Butlered Passed Hors D' Oeuvres~

*Spanakopita, Mini Assorted Quiche, Mini Mushroom Tarts
Chicken Pot Stickers, Vegetable Spring Rolls with Thai Chili Sauce,
California Bruschetta with Balsamic Reduction*

\$6 Per Person, Per Item

*Mediterranean Grilled Vegetables with Balsamic Reduction
Sesame Seared Ahi with Fried Gyoza, Prosciutto Wrapped Melon with Honey Lime Glaze
Baby Lobster in Phyllo, Pesto Shrimp Crostini*

\$7 Per Person, Per Item

*Petite Beef Wellington with Mushroom Duxelle, Feta & Sun dried Tomato Sachet
Smoked Salmon Phyllo Flowers, Artichoke in Phyllo
Caponata,*

(Eggplant, Zucchini, Squash, Pine nuts, Olives in Phyllo)

\$8 Per Person, Per Item

*Pick any two for \$12. per person plus tax and 20% gratuity
Pick any three for \$17. per person plus tax and 20% gratuity
Pick any four for \$22. per person plus tax and 20% gratuity*

Chilled Jumbo Shrimp Cocktail

\$3 Per Piece

Snow Crab Claws

Market Price

King Crab Legs

Market Price

Served with Lemon Wedges and Cocktail Sauce

**Ice Sculptures available starting at \$250*



Siena Appetizer Reception

~Asian Station~

Beef Satays with Teriyaki Sauce

Chicken Satays with Thai Peanut Sauce

Korean Beef Bulgogi

(Thinly sliced beef rolled with a spring onion and toasted sesame seeds marinated in soy sauce ginger, and garlic)

Vegetable Spring Rolls with Thai Chili Sauce

Vegetable Potstickers

Chicken Potstickers

Tokyo Express Salad

*(Crisp Greens, Frazzled Wonton, Toasted Sesame, and Mandarin Chili Vinaigrette)
(Choose five from the above menu)*

~Italian Station~

Garlic Crostini

Mini Penne Pasta with Spicy Pescara

Farfalle with Champagne Cream Reduction

California Bruschetta with Balsamic Reduction

Classic Caesar Salad with Parmesan Tuille

~American Station~

Dinner Rolls with Butter

Oven Roasted Turkey

(Turkey, Gravy, Cranberry Sauce)

Garlic Whipped Potato

Tossed Salad with choice of 2 dressings

Cob Corn

~Deli Station~

Victorian Sandwiches

(Ham & Cheese, Turkey & Cheese, Pimento Cheese Spread, Sun dried Tomato Cheese Spread)

Fresh Vegetable Crudit 

Fresh Seasonal Fruit Platter

Mixed Green Salad with choice of 2 dressings



Continuation of Appetizer Reception

*~ Antipasto Station~
Assorted of Italian Meats
Assortment of Cheese
Marinated Olives
Pepperoncini
Fresh Mozzarella
Capers
Cornischons
Roasted Red Peppers*

*~Dessert Station~
(Included)
Fresh Baked Assortment of Cookies
Assortment of Cheese Cake, Chocolate Cake, Pies*

*~Beverages~
Soft Drink and Coffee Service*

Champagne and Sparkling Cider Toast

*\$85 per person including tax and gratuity for 2 stations
\$100 per person including tax and gratuity for 3 stations
\$115 per person including tax and gratuity for 4 stations
Add 4 hour Beer and Wine Bar to any of the above pricing for \$30 per person
Add 4 Hour Premium Bar to any of the above pricing for \$45 per person
Packages are based on a minimum of 50 guests*



Siena Silver Plated Dinner Menu

~Stationary Hors D' Oeuvres~

(Choose one from the following)

Vegetable Crudit , Seasonal Fruit Platter, Domestic Cheese Display and Cracker Platter

~Butlered Passed Hors D' Oeuvres~

(Choose two from the following)

***Chicken Satays with Thai Peanut Sauce, Beef Satays with Teriyaki Sauce,
Chicken Potstickers, Vegetable Spring Rolls with Thai Chili Sauce,***

~Salads~

(Choose one from the following)

Mixed Green Salad

Tossed Salad

Caesar Salad with Parmesan Tuille

(\$2 per person extra for Caesar Salad)

Served with fresh baked rolls & butter

Choice of Dressing includes Balsamic Vinaigrette, Italian Herb Vinaigrette, Raspberry Vinaigrette or Ranch

~Entrees~

(Choose one from the following)

Chicken Piccata

Pan Seared Chicken Breast with Lemon Caper Sauce, Garlic Whipped Potato, Chef's Choice of Vegetable

Roasted Chicken

Roasted Herbed Infused chicken Jus, Whipped Potato, Chef's Choice of Vegetable

Grilled Atlantic Salmon

Fresh Wild Caught Salmon, Dill Cream Sauce with Saffron Rice and Chef's Choice of Vegetable

Beef Persillade

Tri-tip, Parsley Herb Breading, Cognac Peppercorn Sauce with Potato Wedges and Bouquetierre of Vegetables

Tenderloin of Roast Pork

Mojo Seasoned, Cognac Cream Sauce with Whipped Potato and Chef's Choice of Vegetable

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$90 per person including tax and gratuity

\$120 per person including tax and gratuity with 4 Hour Beer & House Wine Bar

\$135 per person including tax and gratuity with 4 Hour Premium Drinks, Beer, & House Wine Bar

(Add \$5 per person for choice of two entr es)

Packages are based on a minimum of 50



Siena Gold Plated Dinner Menu

~Stationary Hors D' Oeuvres~

(Choose two from the following)

Vegetable Crudit , Seasonal Fruit Platter, Domestic Cheese Display and Cracker Platter

~Butlered Passed Hors D' Oeuvres~

(Choose two from the following)

California Bruschetta with Balsamic Reduction, Chicken Potstickers, Vegetable Spring Rolls, Chicken Satay with Thai Peanut Sauce, Beef Satay with Teriyaki Sauce, Petite Beef Wellington with Mushroom Duxelle

~Salad~

(Choose one from the following)

Mixed Green Salad

Tossed Salad

Classic Caesar Salad with Parmesan Tuille

Served with fresh baked rolls & butter

Choice of Dressing includes Balsamic Vinaigrette, Italian Herb Vinaigrette, Raspberry Vinaigrette or Ranch

~Entrees~

(Choose two from the following)

Chicken Marsala

Exotic Mushrooms, Sweet Marsala Sauce with Garlic Whipped Potato

Chicken Angelo

Saut ed Artichokes, Diced Tomatoes, Black Olives, Exotic Mushrooms with Whipped Potato

Caribbean Ahi Steak

Pan Seared, Caribbean Marinade, Citrus Jus with Wasabi Infused Rice and Chef's Choice of Vegetable

Walnut Raisin Sirloin

Top Sirloin Steak, Walnut Raisin Port Reduction with Garlic Whipped Potato and Chef's Choice of Vegetable

Herbed Garlic Pork

Boneless Center Cut Pork Chops, Herb Garlic Cream Sauce with Garlic Whipped Potato and Chef's Choice of Vegetables

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$105 per person including tax and gratuity

\$135 per person including tax and gratuity with 4 Hours of Beer & House Wine Bar

\$150 per person including tax and gratuity with 4 hours of Premium Drinks, Beer, & House Wine

(All Package Menus Includes Tax and Gratuity)

Minimum of 50 guests



Siena Platinum Plated Dinner Menu

~Butlered Passed Hors D' Oeuvres~

(Choose five from the following)

California Bruschetta with Balsamic Reduction, Sesame Seared Ahi with Fried Gyoza, Shrimp Pesto Crostini, Chicken Potstickers, Vegetable Spring Rolls, Chicken Satay with Thai Peanut Sauce, Beef Satay with Teriyaki Sauce, Petite Beef Wellington with Mushroom Duxelle, Spanakopita, Mini Assorted Quiche, Mini Mushroom Tarts Prosciutto Wrapped Melon with Honey Lime Glaze, Feta and Sun Dried Tomato Sachet

~Salads~

(Choose one from the following)

Mixed Green Salad

Tossed Salad

Caesar Salad with Parmesan Tuille

Served with fresh baked rolls & butter

Choice of Dressing includes Balsamic Vinaigrette, Italian Herb Vinaigrette, Raspberry Vinaigrette or Ranch

~Entrees~

(Choose two from the following)

Almond Encrusted Chicken

(Drizzled with a Lemon thyme Beurre Blanc, Country Rice Pilaf and Sautéed Asparagus)

Chicken Marsala

Exotic Mushrooms, Sweet Marsala Sauce with Garlic Whipped Potato

Pan Seared Red Snapper

Topped with a Leek Buerre Blanc, Garlic Whipped Potato and Chef's Choice of Vegetable

Prime Rib of Beef

Horseradish, Au Jus with Whipped Potato and Chef's Choice of Vegetable

Filet Mignon

Drizzled with Demi Glace served with Whipped Potato and Chef's Choice of Vegetable

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$118 per person including tax and gratuity

\$148 per person including tax and gratuity with 4 Hours of Beer & House Wine Bar

\$163 per person including tax and gratuity with 4 hours of Premium Drinks, Beer, & House Wine

Minimum of 50 guests



Siena Diamond Plated Dinner Menu

~ Stationary Hors D' Oeuvres~

Seasonal Sliced Fruit

Domestic Cheese and Cracker Platter

~ Butlered Passed Hors D' Oeuvres~

(Choose 4 from the following)

California Bruschetta with Balsamic Reduction, Sesame Seared Ahi with Fried Gyoza, Shrimp Pesto Crostini, Chicken Potstickers, Vegetable Spring Rolls, Chicken Satay with Thai Peanut Sauce, Beef Satay with Teriyaki Sauce, Petite Beef Wellington with Mushroom Duxelle, Spanakopita, Mini Assorted Quiche, Mini Mushroom Tarts Prosciutto Wrapped Melon with Honey Lime Glaze, Feta and Sun Dried Tomato Sachet

~Salads~

(Choose one from the following)

Mixed Green Salad

Tossed Salad

Caesar Salad with Parmesan Tuille

Served with fresh baked rolls & butter

Choice of Dressing includes Balsamic Vinaigrette, Italian Herb Vinaigrette, Raspberry Vinaigrette or Ranch

~Entrees~

(Choose two from the following)

Walnut Raisin Filet & Almond Encrusted Chicken

Filet Mignon, Walnut Raisin Port Reduction, Almond Chicken with Lemon Thyme Beurre Blanc and choice of sides

Filet & Lobster Tail

Filet Mignon Drizzled with Demi Glace, Served with Drawn Butter and choice of sides

Hawaiian Filet & Shrimp

Filet Mignon drizzled with Honey Pineapple Demi Glace, Grilled Shrimp Served with Garlic Herb Butter, Whipped Potato and Choice of Vegetable)

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$138 per person including tax and gratuity

\$168 per person including tax and gratuity with 4 Hours of Beer & House Wine Bar

\$183 per person including tax and gratuity with 4 hours of Premium Drinks, Beer, & House Wine

Minimum of 50 guests



Roma Dinner Buffet

~Stationary Hors D' Oeuvres~
Seasonal Fruit Platter
Vegetable Crudit  with Ranch

~Salads~

(Choose one from the following)

Classic Caesar Salad
(With Parmesan Tuille)

Tossed Salad
Mixed Green Salad

Salad Dressings

(Choose two from the following)

Balsamic Vinaigrette, Italian Herb Vinaigrette, Ranch Dressing, or Raspberry Vinaigrette
Fresh Baked Rolls with Butter

~Starch and Vegetables~

Garlic Whipped Potato
Country Rice Pilaf
Bouquetierre of Vegetables

~Entr es~

(Choose two from the following)

Roasted Chicken Breast
With Herb Infused Chicken Jus

Sirloin Steak
With Au Jus

Beef Persillade

Tri Tip, Parsley Herb Breading, Cognac Peppercorn Sauce

Penne Pasta with Spicy Pescara
Farfalle with Champagne Cream Reduction

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$78 per person including tax and gratuity

\$108 per person including tax and gratuity with 4 Hours of Beer & House Wine Bar

\$123 per person including tax and gratuity with 4 hours of Premium Drinks, Beer, & House Wine

Add choice of pasta for an additional \$5 per person

Add choice of soup for an additional \$3 per person

Minimum of 50 guests



Assisi Dinner Buffet

~Stationary or Butlered Passed Hors D' Oeuvres~

(Choose two from the following)

Seasonal Sliced Fruit Platter, Domestic Cheese and Cracker Platter, Vegetable Crudité with Ranch Dipping

~ Butlered Passed Hors D' Oeuvres~

(Choose two from the following)

Chicken Potstickers, California Bruschetta with Balsamic Reduction, Chicken Satay with Thai Peanut Sauce, Beef Satay with Teriyaki Sauce, Vegetable Spring Rolls, Mini Mushroom Tarts, Mini Assorted Quiche

~Salads~

(Choose one from the following)

Tossed Salad, Mixed Green Salad, Classic Caesar Salad (With Parmesan Tuille),

Salad Dressings

Italian Herb Vinaigrette

Ranch Dressing

Fresh Baked Rolls with Butter

~Entrées~

Pan Seared Chicken with Mushroom Cream Sauce

Top Sirloin Steak with Port Demi Glace

~Vegetables~

Green Beans Almandine

Fresh Vegetable Medley

~Starch~

(Choose two from the following)

Country Mashed Potato

Roasted Rosemary Bliss Potato

Saffron Rice

Country Rice Pilaf

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$96 per person including tax and gratuity

\$126 per person including tax and gratuity with 4 Hours of Beer & House Wine Bar

\$141 per person including tax and gratuity with 4 hours of Premium Drinks, Beer, & House Wine

Add choice of pasta for an additional \$5 per person

Add choice of soup for an additional \$3 per person

Minimum of 50 guests



San Gennaro Dinner Buffet

~Butlered Passed Hors D' Oeuvres~

(Choose three from the following)

Pesto Shrimp Crostini, Sesame Seared Ahi with Fried Gyoza, California Bruschetta with Balsamic Reduction, Petite Beef Wellington with Mushroom Duxelle, Beef Satays with Teriyaki Sauce, Chicken Satays with Thai Peanut Sauce, Vegetable Spring Rolls with Thai Chili Sauce, Chicken Pot Stickers

~Salads~

(Choose one from the following)

Tossed Salad, Mixed Green Salad, Classic Caesar Salad (With Parmesan Tuille)

Salad Dressings

(Choose two from the following2)

Balsamic Vinaigrette, Italian Herb Vinaigrette, Ranch Dressing, or Raspberry Vinaigrette

Fresh Baked Rolls with Butter

~Pasta~

***Penne Pasta with Spicy Pescara Sauce
Farfalle with Champagne Cream Reduction***

~Vegetables~

***Mediterranean Grilled Vegetables with Balsamic Reduction
Glazed Baby Carrots***

~Entrées~

(Choose two from the following)

Chicken Angelo

(Sautéed Artichokes, Diced Tomatoes, Black Olives, Exotic Mushrooms)

Veal Marsala

(Exotic Mushroom, Sweet Marsala Sauce)

Chicken Piccata

(Chicken Breast with Lemon Caper Sauce)

Beef Persillade

Tri-tip, Parsley Herb Breeding, Cognac Peppercorn Sauce

Grilled Atlantic Salmon

Marinated Salmon, Dill Cream Sauce

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$99 per person including tax and gratuity

\$129 per person including tax and gratuity with 4 Hours of Beer & House Wine Bar

\$144 per person including tax and gratuity with 4 hours of Premium Drinks, Beer, & House Wine

Minimum of 50 guests



Siena Prime Rib Buffet

~Stationary and Butlered Passed Hors D' Oeuvres~

(Choose three from the following)

***Vegetable Crudit , Seasonal Sliced Fruit, Domestic Cheese Display, Beef Satays with Teriyaki Sauce,
Chicken Satays with Thai Peanut Sauce, Pesto Shrimp Crostini, Sesame Seared Ahi with Fried Gyoza, California
Bruschetta with Balsamic Reduction Petite Beef Wellington with Mushroom Duxelle,
Vegetable Spring Rolls with Thai Chili Sauce,
Chicken Pot Stickers***

~Salads~

(Choose one from the following)

Classic Caesar Salad

(With Parmesan Tuille)

Tossed Salad

Mixed Green Salad

Salad Dressings

Italian Herb Vinaigrette

Ranch Dressing

Fresh Baked Rolls with Butter

~Vegetables and Starch~

Green Beans, Pearl Onions, Carrots

Garlic Whipped Potato

Wild Rice w/ Mushrooms

~Entr es~

Roasted Chicken with Herb Infused Chicken Jus

Grilled Atlantic Salmon with Lemon Caper Sauce

~Carving Station~

Prime Rib

(Au Jus, Creamy Horse Radish Sauce)

~Beverages~

Soft Drinks & Coffee Service

Champagne and Cider Toast

\$110 per person including tax and gratuity

\$140 per person including tax and gratuity with 4 Hours of Beer & House Wine Bar

\$155 per person including tax and gratuity with 4 hours of Premium Drinks, Beer, & House Wine

Add choice of pasta for an additional \$5 per person

Add choice of soup for an additional \$3 per person

Minimum of 50 guests



Children's Menu

(Under 10 years of age)

***Fresh Cup of Seasonal Fruit
Chicken Tenders with Fries***

***Fresh Cup of Seasonal Fruit
Grilled Cheese with Fries***

***Fresh Cup of Seasonal Fruit
Hamburger or Cheeseburger with Fries***

***Fresh Cup of Seasonal Fruit
Macaroni and Cheese***

\$20.00 per person including tax and gratuity

*Add Fresh Baked Chocolate Cookies to any of the above selection for an additional
\$3.50 per person including tax and gratuity*



Carving Station

*Minimum of 50 ppl
\$100.00 Chef Attending Fee*

Beef Persillade

*(Tri- Tip, Parsley Herb Breeding, Cognac Peppercorn Sauce)
\$12*

Pork Tenderloin Persillade

*(Parsley Herb Breeding, Cognac Peppercorn Sauce)
\$12*

Slow Roasted Turkey

*(With Turkey Gravy, Cranberry Sauce)
\$8*

Sterling Salmon

*(With Lemon Dill Sauce)
\$10*

Honey Baked Ham

\$12

The above pricing includes tax and gratuity



Dessert Menu

Chocolate Fountain
Minimum of 50 people

Dark, White, or Milk Chocolate
With
Marshmallow, Pretzels and Strawberries

\$15 per person

Crème Brulee
Tiramisu
New York Style Cheese Cake
Chocolate Molten Cake
Petit Fors
Assorted Pies
Carrot Cake with Cream Cheese Icing
Molten Chocolate Cake
Chocolate Éclairs
\$10 per person, per item
The above pricing includes tax and gratuity



Bar Packages:

	2 Hour Package	3 Hour Package	4 Hour Package	5 Hour Package
Beer and Wine Bar	\$20	\$25	\$30	\$32
Well Brand	\$25	\$30	\$35	\$37
Call Brand	\$30	\$35	\$40	\$42
Premium Brand	\$35	\$42	\$45	\$47

**The above pricing includes tax and gratuity*

Bar Menu and Pricing:

Well Brands-\$8.00 & Up

Beefeaters, Bacardi Light, Skyy Vodka, Jose Cuervo, Jack Daniels, Jim Beam, Christian Bros., Korbel Brandy, Dewar's, Seagram's 7

Call Brands-\$8.50 & Up

Bombay Sapphire, Millers London Dry, Tanqueray, Bacardi Gold, Bacardi 151, Bacardi Limon, Captain Morgan, Malibu, Myers Dark, Appleton Jamaica, Absolut (Regular, Citron, Mandarin, Raspberry, Vanilla, Pepper), Stoli, Smirnoff Apple, Smirnoff Vanilla, 3 Olives Cherry, 3 Olives Vanilla, Van Gogh Espresso, Cabo Wabo Blanco, Patron Silver, Gentleman Jack, Jim Beam Black Label, Makers Mark, Old Granddad, Southern Comfort, Evan Williams Single, Wild Turkey, Bakers 7 Year, Hennessy VS, Raynal, Courvoisier, Basil Hayden, Canadian Club, Chivas, Crown Royal, Glenfiddich Reserve, Glenlivet12, J&B Scotch, Jameson, Johnny Walker Red, Seagram's VO

Premium Brands-\$9.50 & Up

Grey Goose (Regular, Le Citron, L'Orange) Belvedere, Belvedere Orange, Chopin, Ketel One, Effen, Effen Black Cherry, Asombroso El Platino, Cabo Wabo Anejo, Cabo Wabo Reposado, Patron Anejo, Patron Reposado, Knob Creek, Bookers, Hennessy VSOP, Remy Martin, Remy Martin Grand Cru, Martell Cordon Bleu, Martell VSOP, Glenfiddich 18 Year, Glenlivet 18, Johnny Walker Black, McCallen 12

Cordials and Cognacs-\$8 & Up

Amaretto Disaronno, B&B, Bailey's, Campari, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Goldschlager, Grand Marnier, Harvey's Bristol Cream, Jagermeister, Kahlua, Lemoncello, Marie Brizard, Sambuca Black, Sambuca Romana, Starbucks Liquor, Rumpelminze, Strega, Tia Maria, Tuaca, Godiva Chocolate, Taylor Fladgate Port, Apricot, Blackberry, Blue Curacao, Cherry, Crème de Cassis, Crème de Noya, Dark Cocoa, Das Kommet Vanilla, Green Crème de Mint, Hot Damn Schnapps, Melon, Peachtree Schnapps, Peppermint, Sloe Gin, Sour Apple Pucker, Triple Sec, Watermelon Pucker, White Cacao, White Crème de Mint, Bols Butterscotch, Peach Pucker, Dulceda, Ke Ke'Beach

Domestic Beer-\$4.00

*Bud Light, Budweiser, Coors, Coors Light, Miller Genuine Draft, Miller Lite, Michelob Ultra, Smirnoff Ice
Non-Alcoholic: O'Doul's*

Imported Beer -\$5.00

Guinness, Heineken, Newcastle, Tecate, Corona, Amstel Light, Fat Tire, Red Stripe, Stella Artois, Fosters, Sam Adams