

# CATERING MENUS







# **GOLDEN NUGGET**

## **CASINO, HOTEL & MARINA**

Thank you for selecting the Golden Nugget Atlantic City for your catering needs. It is our goal to provide you and your guests with creative menus and friendly service that will exceed your expectations. Should you desire, our Executive Chef would be happy to create a custom menu to suit your personal tastes, budget or theme of your events.

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**BREAKFAST SELECTIONS INCLUDE:**

Freshly Brewed Regular & Decaffeinated Coffees & Assorted Hot Teas  
Chilled Orange, Grapefruit & Cranberry Juice

**LIGHT MORNING FARE**

Oven Fresh Fruit Danish & Muffins  
*Sweet Butter & Fruit Preserves*

\$18.00

**EXECUTIVE CONTINENTAL**

Seasonal Fruit & Assorted Berries  
Chilled Assorted Flavored Yogurts & Granola Topping  
Assorted Bagels with Flavored Cream Cheeses  
(Regular, Lox & Strawberry)

Oven Fresh Muffins & Breakfast Breads  
*Sweet Butter & Fruit Preserves*

\$24.00

**BREAKFAST SANDWICHES**

Seasonal Fruit & Assorted Berries  
Assorted Hot Breakfast Sandwiches  
Oven Fresh Fruit Danish & Muffins  
*Sweet Butter & Fruit Preserves*

\$25.00

*Prices are subject to 6.625% tax and 21% gratuity.*

# Breakfast

## **BREAKFAST**

### **BREAKFAST SELECTIONS INCLUDE:**

Freshly Brewed Regular & Decaffeinated Coffees & Assorted Hot Teas  
Chilled Orange, Grapefruit & Cranberry Juice

### **HEARTY BREAKFAST**

Farm Fresh Scrambled Eggs  
Golden Malted Waffle with Maple Syrup & Sweet Butter  
Applewood Smoked Bacon  
Home Style Breakfast Potatoes

\$28.00

### **THE GOLDEN NUGGET**

Yogurt Parfaits with Granola Topping  
Cinnamon Swirl French Toast with Maple Syrup & Sweet Butter  
Country Sausage  
Home Style Breakfast Potatoes

\$27.00





# Breakfast

## **BUFFET BREAKFAST**

Freshly Brewed Regular & Decaffeinated Coffees & Assorted Hot Teas  
Chilled Orange, Grapefruit & Cranberry Juice

## **ALL AMERICAN BREAKFAST**

Seasonal Fruit & Assorted Berries

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon & Country Sausage

Home Style Breakfast Potatoes

Assorted Mini Bagels

*Sweet Butter & Flavored Cream Cheeses*  
(Regular, Lox & Strawberry)

\$35.00

Choice of Pancakes or French Toast



# Breakfast Enhancements



## **BREAKFAST MENU ENHANCEMENTS**

Additional per person

### **OATMEAL BAR**

- Whole Grain Oatmeal
  - Cream of Wheat
  - Brown Sugar
  - Dried Fruits & Berries
  - Maple Syrup
- \$8.00

### **PARFAIT BAR**

- Vanilla Yogurt
  - Seasonal Fruit
  - Granola
  - Assorted Berries &
  - Melba Sauce
- \$10.00

## **ACTION STATIONS**

Chef Attendant \$225.00

### **OMELET**

- Farm Fresh Eggs, Egg Whites & Egg Beaters
- Mushrooms, Sweet Onions, Peppers, Tomatoes, Spinach,
- Wisconsin Cheddar Cheese, Lox, Country Sausage, Bacon
- & Smoked Virginia Ham

\$14.00

### **CARVING**

- Baked Virginia Ham \$12.00
- OR
- Slow Roasted NY Strip, Au Jus \$15.00

Prices are subject to 6.625% tax and 21% gratuity.



# Breakfast Enhancements



## BREAKFAST MENU ENHANCEMENTS

### BEVERAGES

Freshly Brewed Coffee .....	\$60.00 gallon
Decaffeinated Coffee.....	\$60.00 gallon
Assorted Hot Teas .....	\$60.00 gallon
Chilled Orange Juice, Cranberry Juice, or Grapefruit Juice.....	\$22.00 quart
Tomato Juice/Lemon Wedges & Tabasco Sauce .....	\$25.00 quart
Snapple Iced Teas/Lemonade .....	\$5.00 each
Vitamin Water .....	\$5.00 each
Vita Coco Coconut Water .....	\$6.00 each
Bottled Spring Water.....	\$4.00 each
Assorted Soft & Diet Drinks .....	\$4.00 each
Red Bull Energy Drinks (Regular, Sugar Free, additional) .....	\$7.00 each
Freshly Brewed Iced Tea with Lemon Wedges .....	\$65.00 gallon

### GRAB & GO

Granola Bars .....	\$44.00 dozen
Individual Greek Yogurts.....	\$52.00 dozen
Ice Cream Novelty Bars.....	\$52.00 dozen
Assorted Italian Water Ice.....	\$52.00 dozen
Salt Water Taffy .....	\$22.00 pound
Individual Bags of Potato Chips or Pretzels .....	\$34.00 dozen
Cracker Jacks .....	\$38.00 dozen
Candy Bars .....	\$38.00 dozen
Whole Seasonal Fruit.....	\$3.00 each
Mixed Nuts .....	\$34.00 bowl
Tortilla Chips, Pretzels or Potato Chips .....	\$24.00 pound
French Onion Dip, Ranch Dip or Salsa .....	\$18.00 bowl
Box Lunch* .....	\$24.00 each
Assorted Deli Sandwiches, Potato Chips, Giant Chocolate Chip Cookie & Whole Piece of Fruit	

\*Grab & Go ONLY

Prices are subject to 6.625% tax and 21% gratuity.

# From the Bakery



## FROM THE BAKERY

### FRESHLY MADE

Freshly Baked Danish, Cinnamon Buns . . . . .	\$42.00 dozen
Croissants or Muffins	
Assorted Doughnuts . . . . .	\$44.00 dozen
Coffee Crumb Cake or Banana Bread . . . . .	\$38.00 per loaf
Assortment of Bagels, Flavored Cream Cheeses . . . . .	\$52.00 dozen
(Regular, Lox & Strawberry)	
Assorted Breakfast Sandwiches . . . . .	\$80.00 dozen
Assorted Baked Cookies . . . . .	\$38.00 dozen
Assorted Brownies & Blondies . . . . .	\$38.00 dozen
Philadelphia Soft Pretzels . . . . .	\$34.00 dozen
Assorted Gourmet Cupcakes . . . . .	\$50.00 dozen







# Buffet Luncheons

## **EXECUTIVE LUNCH**

Minimum 20 Guests

Soup Du Jour

Tossed Garden Salad

Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

A Variety of Wraps & Gourmet Sandwiches on Artisan Breads

Grilled Vegetable Wraps

Pickled Relish Tray

Potato Chips

Seasonal Fruit & Assorted Berries

Baked Brownies, Blondies, & Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Hot Teas & Iced Tea

\$38.00





# Buffet Luncheons

## **PHILLY BUFFET**

Minimum 20 Guests

Caesar Salad

Grilled Vegetable Wraps

Shaved Chicken & Beef  
Garnished with Fried Onions

Sliced Tomato & Shredded Lettuce

American & Provolone Cheeses

Sub Rolls

Seasoned Fries

Cheese Whiz

Philadelphia Soft Pretzels

Brownies, Blondies, & Assorted Fresh Baked Cookies

Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Hot Teas & Iced Tea

\$44.00







*Buffet Luncheons*

**AMERICAN CLASSIC BUFFET**

Minimum 20 Guests

Tossed Garden Salad

Dressings & Vinaigrettes

Country Cole Slaw

Red Bliss Potato Salad

Country Fried Chicken

Hickory Smoked Beef Brisket

*Bourbon Barbeque Sauce*

Baked Macaroni & Cheese

Chef's Choice of Vegetables

Rolls & Butter

Cheese Cake

Fruit Toppings & Chocolate Sauce

Baked Chocolate Chip & Oatmeal Cookies

Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Hot Teas & Iced Tea

\$46.00





*Buffet Luncheons*

**ITALIAN BUFFET**

Minimum 30 Guests

Caesar Salad  
*Croutons, grated Parmesan cheese*

Italian Pasta Salad  
*Bell peppers, salami, italian dressing*

Tuscan Panzanella Salad  
*Tomato, cucumber, onion, vinaigrette*

Boneless Breast of Chicken Cacciatore  
*Onions, bell peppers, marinara sauce*

Meatballs Marinara  
*Homemade meatballs, marinara sauce*

Baked Rigatoni  
*Mozzarella cheese marinara sauce*

Sautéed Green Beans in Garlic & Oil  
Rolls & Butter

Fresh Sliced Seasonal Fruit & Berries  
Mini Cannoli  
Assorted Italian Cookies

Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Hot Teas & Iced Tea

\$45.00







*Buffet Luncheons*

## **HEALTHY BUFFET**

Minimum 30 Guests

### Garden Salad Bar

*Romaine Hearts, Baby Arugula, Vine-Ripened Tomatoes, Peppers, Cucumbers, Carrots, Red Onion, Shredded Cheese, Artichoke Hearts, Berries, Mushrooms, Dried Fruit, Sunflower Seeds, Croutons, Dressings & Vinaigrettes*

### Grilled Vegetable Salad & White Bean Hummus Trio

*Sea Salt & Olive Oil Baked Pita Chips & Assorted Flat Breads*

### Ginger Marinated Breast of Chicken

*with Stir Fried Bok Choy & Julienne Carrots*

### Herb Crusted Atlantic Cod

*on Bed of Sautéed Spinach with Balsamic Vinaigrette*

### Whole Wheat Pasta

*Sautéed Grape Tomatoes, Broccoli Rabe & Wild Mushrooms  
Infused Extra Virgin Olive Oil*

### Roasted Vegetables

### Wild Rice Medley

### Sliced Fruit

### Sliced Pound Cake

### Fresh Berry Compote

### Freshly Brewed Coffee, Decaffeinated Coffee,

### Assorted Hot Teas & Iced Tea

\$48.00

*Prices are subject to 6.625% tax and 21% gratuity.*

*Chef reserves the right to modify the menu with less than 50 guests guaranteed.*





# Buffet Luncheons

## **BOARDWALK BUFFET**

Minimum 30 Guests

Mediterranean Salad

*Fresh Baked Pita Chips*

Ducktown's Italian Subs

Grilled Vegetable Wraps

Assorted Boardwalk Pizzas

All Beef Hot Dogs

*with Sauerkraut, Chopped Onion, Relish, Mustard & Ketchup*

*Fresh Baked Rolls*

Meatball Sandwiches

*with Grated Parmesan & Red Pepper Flakes*

*Fresh Baked Rolls*

Seasoned French Fries

Salt Water Taffy & Cracker Jacks

Old Fashioned Ice Cream Sundae Bar

*(Server Attendant)*

*Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce,*

*Strawberry Sauce, Butterscotch Sauce, Whipped Cream & Cherries*

Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Hot Teas & Iced Tea

\$48.00





# Buffet Luncheons



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## **SOUP, SALAD & SANDWICH BUFFET**

Minimum 30 Guests

Duo of Signature Soups

*Chicken Noodle & Soup Du Jour*

Garden Salad Bar

*Romaine Hearts, Baby Spinach, Vine-Ripened Tomatoes, Sliced Cucumbers, Carrots, Red Onion, Shredded Cheese, Sliced Mushrooms, Smoked Bacon & Hard Boiled Eggs, Dressings & Vinaigrettes*

Country Cole Slaw

Red Bliss Potato Salad

Gourmet Wraps, Sandwiches & Italian Hoagies

Pickled Relish Tray

Grilled Reuben

*Lean Corned Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing  
Jewish Rye Bread*

Golden Nugget Signature Lump Crab Cake

Rosemary & Garlic Crusted Grilled Chicken Breast

*Roasted Peppers and Onions  
Hearth Baked Rolls, Mustard, Mayonnaise, Cocktail Sauce & Tartar Sauce*

Seasoned French Fries

Pastry Chef's Selection of Assorted Cakes, Brownies & Blondies

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$50.00

*Chef reserves the right to modify the menu with less than 50 guests guaranteed.  
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# Plated Lunch



## **SALAD** Minimum 10 Guests

*Select One*

Traditional Caesar Salad

*Croutons, Grated Parmesan Cheese*

Tossed Garden Salad

*Baby Bibb Lettuce, Crisp Mesclun Greens, Vine Ripened Tomato, English Cucumber, Classic Ranch Dressing*

Steakhouse Wedge

*Iceberg Lettuce, Heirloom Tomato, Crispy Bacon, Bleu Cheese Dressing*

## **ENTRÉE**

*Select One*

*Served with Chef's selection of Potato, Rice or Pasta & Seasonal Vegetable*

Seared Breast of Chicken  
Spinach, Tomato Concasse & Lemon  
Basil Sauce...\$38

Chicken Francaise  
Lemon Butter Caper Sauce...\$38

Braised Chicken Hunter Style  
Tomatoes, Onion, Garlic, Mushrooms  
& White Wine...\$39

Baked Atlantic Flounder  
Parmesan Bread Crumbs, Olive Oil  
& Brown Butter Sauce...\$40

Chicken Marsala  
Marsala Mushroom Demi...\$38

Pan Seared Salmon  
Tomatoes, Spinach & Champagne  
Vinaigrette...\$42

Pan Seared Jumbo Lump Crab Cake  
Sauce Remoulade...\$45

Hickory Smoked Beef Brisket  
Bourbon Barbeque Sauce...\$42

Braised Boneless Short Ribs...\$45

## **DESSERTS**

*Select One*

Chocolate Mousse Torte

Key Lime Pie

Tiramisu

Creamy Cheesecake

Warm Apple Tart

Carrot Cake





# Breaks



## COFFEE BREAK

Freshly Brewed Coffee  
 Decaffeinated Coffee &  
 Assorted Hot Teas  
 Appropriate Condiments  
 \$8.00

## MILK & COOKIES

Chocolate Chip Cookies  
 Brownies & Blondies  
 Regular & Chocolate Milk  
 Freshly Brewed Regular &  
 Decaffeinated Coffees & Assorted Hot Teas  
 \$16.00

## SUNDAE BAR

Server Attendant \$225.00

Old Fashioned Ice Cream Sundaes  
*Chocolate Chips, Fruit Topping, Chopped Nuts, Chocolate Sauce, Butterscotch Sauce,  
 Strawberry Sauce, Whipped Cream & Maraschino Cherries*  
 \$18.00

## PHILLY FUN BREAK

Philadelphia Soft Pretzels  
*Yellow Mustard*  
 Italian Market Water Ice  
 Assorted Philadelphia Snack Cakes  
 Stewart's Root Beer & Cream Soda  
 \$20.00

## THE INTERMISSION

Movie Theater Popcorn  
 Assorted Candies  
 Ice Cream Novelty Bars  
 Assorted Soft & Diet Drinks  
 \$20.00

## ALL DAY BREAK PACKAGE *8 Hours*

### AM BREAK

Assorted Mini Bagels  
 Sweet Butter & Flavored Cream Cheeses  
*Regular, Lox & Strawberry*  
 Sliced Fresh Fruit

### PM BREAK

Freshly Baked Cookies  
 Banana Bread  
 Coffee Cake

### Includes:

Freshly Brewed Coffee	
Decaffeinated Coffee	Assorted Hot Tea

\$32.00



# Buffet Dinner



## SALAD

All Included

### Garden Salad Bar

*Romaine Hearts, Baby Spinach, Mesclun Greens, Vine-Ripened Tomatoes, Cucumbers, Carrots, Red Onion, Shredded Cheese, Mushrooms, Smoked Bacon, Croutons, Hard Boiled Eggs, Dressings & Vinaigrettes*

### Key West Seafood Salad

*Lime, Cilantro & Mango*

### Mediterranean Salad

*Lemon Thyme Vinaigrette*

### Caprese Salad

*Balsamic Reduction*

*Groups under 30 people will have a smaller scale Garden Salad.*

## ENTRÉE SELECTION

*Select One of Each*

Chicken      Fish      Pasta

## CARVING STATION

1 Chef Carver \$225.00 per 100 Guests      Select One

Slow Roasted  
Prime Rib of Beef  
*Natural Au Jus*

\$15.00 Additional per person

NY Sirloin  
*Au Poivre*

\$15.00 Additional per person

Tenderloin of Beef  
*Merlot Reduction &  
Bernaise Sauce*

\$24.00 Additional per person

## DESSERT

Pastry Chef's Selection of Assorted Flavored Mousse, Cakes, Pastries,

Parfaits, Fancy Cookies and Petit Fours

Sliced Fresh Fruit with Strawberry Yogurt Dipping Sauce

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea







# Buffet Dinner

## **CHICKEN**

*Select One*

**Chicken Abruze**

*Artichokes, Roasted Red Pepper, Mushrooms, Plum Tomato & Marsala Wine*

**Chicken Francaise**

*Lemon Caper Butter Sauce*

**Boneless Breast of Chicken Marsala**

*Marsala Wine and Wild Mushrooms*

**Chicken Della Nona**

*Pomodoro, Roasted Garlic, Buffalo Mozzarella*

## **FISH/SEAFOOD**

*Select One*

**Atlantic Flounder Florentine**

*Lemon Essence*

**Hibachi Salmon**

*Stir Fried Vegetables & Jasmine Rice*

*Miso Glaze*

**Seafood Cioppino**

*Mussels, Clams, Shrimp, Scallops, Market Fish, White Wine, Garlic, Roma Tomatoes*

**Herb Crusted King Cod**

*on Bed of Wilted Spinach, Champagne Fumed*

## **SIGNATURE PASTAS**

*Select One*

**Mezze Rigatoni**

*Pancetta, Asparagus, Vodka Rosa Sauce*

**Cavatelli Pasta Primavera**

*Extra Virgin Olive Oil & Sweet Basil*

**Three Cheese Tortellini**

*Pomodoro Sauce*

**Penne Sorrentino**

*Eggplant, Broccoli Rabe, Sweet Sausage, Roast Pepper, Light Garlic Broth*

**Cavatappi Bolognese**

**\$78.00**

*Prices are subject to 6.625% tax and 21% gratuity*





# Plated Dinners

## CHILLED APPETIZERS

Jumbo Shrimp Cocktail

\$18.00

Cold Antipasto Plate

*Buffalo Mozzarella Tomato Basil Cured Meats Provolone  
Marinated Mushrooms, Roasted Peppers & Marinated Olives*

\$15.00

## HOT APPETIZERS

Wild Mushroom Ravioli

*Light Truffle Cream Sauce*

\$13.00

Three Cheese Tortellini

*Pomodoro Sauce*

\$12.00

## CHOICE OF SOUP OR SALAD

*Select One*

Minestrone

New England Clam Chowder

Italian Wedding Soup

Traditional Caesar Salad

*Croutons & Parmesan Cheese*

Garden Vegetable Salad

*Tomato, Green Pepper, Cucumber,  
Red Onion, Carrots, Choice of Ranch  
or Balsamic Vinaigrette*

Assorted Field Greens

*Tomato Carpaccio, Crispy Pancetta, Pinenuts,  
Artichokes, Lemon Basil Vinaigrette*

Caprese

*Vine-Ripened Tomatoes, Buffalo Mozzarella,  
Fresh Basil, Field Greens, Balsamic Reduction*

Steakhouse Wedge

*Iceberg Lettuce, Heirloom Tomato,  
Crispy Bacon, Bleu Cheese Dressing*







# Plated Dinners

Select from one entree or mixed grill.

## ENTREE

Chicken Marsala  
*Marsala Mushrooms  
Demi*  
\$50.00

Chicken Granchio  
*Lump Crab, Asparagus, Fontina  
Cheese, Lemon Essence*  
\$58.00

Atlantic Flounder  
Florentine  
*Caper Butter Sauce*  
\$51.00

Chicken Rustico  
*Stuffed with Arugula, Tomato,  
Prosciutto, Mozzarella,  
Lemon Beurre Blanc*  
\$50.00

Short Rib of Beef  
*Merlot Demi Glaze or  
a Pinot Noir Demi Glaze*  
\$65.00

Herb Crusted  
Atlantic Salmon  
*Basil Lemon Sauce*  
\$56.00

Grilled French Breast of  
Chicken & Broiled  
Horseradish  
*Stuffed Shrimp wrapped in  
Applewood Bacon*  
\$55.00

Grilled Center Cut 8oz.  
Filet Mignon of Beef  
*Shallot Confit &  
Port Wine Demi*  
MARKET PRICE

## MIXED GRILL

Grilled Filet Mignon & Golden Nugget  
Signature Crab Cake  
MARKET PRICE

## DESSERTS

Select One

Creamy Cheesecake

Warm Apple Tart

Tiramisu

Chocolate Mousse Torte

Key Lime Pie

Carrot Cake



# Displays



## DISPLAYS

*Small - Serves 25*

*Medium - Serves 50*

*Large - Serves 100*

### **Market Crudité Display**

*Garden Herb Dip*

Small - \$200.00

Medium - \$325.00

Large - \$400.00

### **Grilled & Roasted Marinated Vegetable Display**

*White Bean Hummus Trio & Baked Pita Chips*

Small - \$225.00

Medium - \$400.00

Large - \$550.00

### **Artisan Cheese Display**

*Gourmet Crackers, Flat Breads, Pommery Mustard & Lavender Honey*

Small - \$250.00

Medium - \$425.00

Large - \$575.00

### **Seasonal Fruits**

*Assorted Berries & Strawberry Yogurt Dipping Sauce*

Small - \$225.00

Medium - \$325.00

Large - \$425.00

### **Antipasto Platter**

*Cured Meats, Italian Cheese, Roasted Mediterranean Vegetables, Grissini & Olive Oil*

Small - \$350.00

Medium - \$475.00

Large - \$650.00







## SEAFOOD SELECTIONS

*Priced per piece*

*Served with Complimenting Condiments include:*

*Cocktail Sauce, Horseradish, Remoulade, Dijon Mustard Sauce, Tabasco Sauce, Lemon Wedges & Mignonette Sauce*

Oysters on the Half Shell .....	\$4.50
Clams on the Half Shell .....	\$4.00
Jumbo Shrimp Cocktail .....	\$6.00
<i>Traditional Old Bay, Grilled or Cajun</i>	

## SMALL BITES

*Priced per piece*

*Minimum Order 50 Pieces*

Tomato & Mozzarella Skewer .....	\$4.25	Vegetable Spring Rolls, Hot Mustard .....	\$4.50
Watermelon, Mint & Feta Skewer .....	\$4.25	& Duck Sauce	
Drizzled Balsamic		Buffalo Chicken Skewers .....	\$4.50
Prosciutto Wrapped Melon .....	\$4.25	Blue Cheese Crumble	
Smoked Salmon Pinwheel .....	\$4.50	Mini Philly Cheesesteaks Spring Rolls .....	\$4.50
Crème Fresh		Cocktail Franks en Croute .....	\$4.25
Tomato Bruschetta & .....	\$4.25	Mustard Sauce	
Grilled Roasted Crostini		Sausage, Provolone & Spinach .....	\$4.25
Strawberry Stuffed .....	\$4.25	Stuffed Mushrooms	
Boursin Cheese		Vegetable Quesadilla & Salsa Fresca .....	\$4.25
Pear Chutney with Ricotta .....	\$4.25	Grilled Chicken Satay & .....	\$4.50
& Prosciutto on Crostini		Thai Peanut Sauce	
Baha Ranch Chicken Tortilla .....	\$4.25	Blackened Beef Satay & .....	\$4.75
Roma Tomato Provençale .....	\$4.75	Jack Daniels BBQ Sauce	
Stuffed with Lump Crab		Coconut Shrimp & Tropical Fruit Relish .....	\$4.75
Filet Mignon & .....	\$5.00	Sea Scallops Wrapped in .....	\$4.75
Caramelized Onion Crostini		Smoked Applewood Bacon	
Grilled Marinated Shrimp .....	\$4.75	Petit Lump Crab Cakes & .....	\$6.25
on Cucumber		Tomato Remoulade	
		Clams Casino .....	\$4.75

### **ANTIPASTO**

*Assorted Cured Meats & Italian Cheeses  
Roasted Peppers, Pepperoncini, Artichoke Hearts  
Marinated Olives & Tomatoes, Mediterranean Seafood Ceviche  
Focaccia Bread, Grissini & Infused Olive Oils*

\$22.00

### **BRUSCHETTA**

*Rustic Bruschetta Crisps  
Marinated Tomatoes & Mozzarella Basil, Pesto & Olive Tapenade  
Parmesan & Extra Virgin Olive Oil*

\$15.00

### **FAJITA & TACO**

*Grilled Mahi, Southwestern Beef & Chicken Strips  
Sautéed Peppers and Onions, Shredded Lettuce, Chopped Onion,  
Diced Tomato, Jalapeno Peppers & Shredded Jack Cheese  
Sour Cream, Guacamole, Salsa  
Warm Flour Tortillas*

\$25.00

### **BUILD YOUR OWN SLIDERS TRIO**

*Classic Beef Burger, Blackened Chicken Breast & Jersey Shore Crab Cake  
Plum Tomato, Lettuce, Pickles & Tomato Remoulade  
Artisan Roll, Seasoned Fries*

\$27.00

### **VIENNESE TABLE**

*Pastry Chef's Selection of Assorted Cakes, Fancy Cookies,  
Petit Fours & Pastries  
Flavored Coffees  
Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Flavored Syrups*

\$25.00

*Prices are subject to 6.625% tax and 21% gratuity*





Chef Attendant \$225.00

**PASTA BAR**

*Includes Red Pepper Flake & House Baked Focaccia Bread*

*Select Two Pastas:*

- Penne Cavatappi Wild Mushroom Mini Cheese Ravioli
- Cavatelli Mezze Rigatoni Three Cheese Tortellini

*Select Two Sauces:*

- Wild Mushroom Ragout
- Tomato & Eggplant Caponata
- Reggiano Parmesan Cheese
- Vodka Rosa Sauce
- Vegetable Primavera
- Lobster Cream Sauce
- Classic Pomodoro
- Putanesca
- Pesto

\$18.00

**POTATO MARTINI BAR**

*Prepared the way the you like them*

- Smashed Yukon Gold Potatoes
- Wild Mushrooms
- Shredded Cheese
- Roasted Garlic
- Cream Fraiche
- Crispy Bacon Bits & Scallions
- Truffle Oil
- Diced Lobster

\$18.00

**ASIAN STIR FRY STATION**

*House Fried Rice*

*Select One: Marinated Beef Chicken Shrimp*

*Prepared in a Wok Hunan Style*

\$16.00

**DESSERT**

- Bananas Foster & Cherries Jubilee
- Vanilla Bean Ice Cream

\$16.00

*Minimum of 50 guests/server attendant. Prices are subject to 6.625% tax and 21% gratuity.  
(1) Attendant per 100 guests*

# Carved Items

## CARVED ITEMS

*Each item served with complimentary condiments, sliced hearth baked rolls.  
Chef Attendant \$225.00*

Slow Roasted Steamship Round of Beef Au Jus

Horseradish

\$950.00 - Serves 100

Roasted Prime Rib of Beef, Au Jus

Creamed Horseradish

\$600.00 - Serves 40

Seared Tenderloin of Beef

Bernaise Sauce & Peppercorn Demi Glaze

MARKET PRICE - Serves 20

Roasted Boneless Pork Loin

Glazed with Mango, Garlic & Rosemary

\$350.00 - Serves 20

Cedar Plank Roasted Teriyaki Salmon

\$450.00 - Serves 20

Oven Roasted Turkey Breast

Cranberry Relish & Turkey Gravy

\$350.00 - Serves 20

Smoked Virginia Bone-In Ham

Pineapple Chutney

\$400.00 - Serves 40

Whole Roasted Island Fish

Ginger Scallion Soy, Tomato Ceviche & Flour Tortillas

MARKET PRICE

*Portions servings are approximate. Prices are subject to 6.625% tax and 21% gratuity.*





# Beverage Options

## HOST SPONSORED BAR HOURLY SERVICE

*Unlimited consumption of cocktails, house wines, imported & domestic beer, soft drinks and bottled water*

<b>SERVICE TIME</b>	<b>PREMIUM</b>	<b>PLATINUM</b>
One Hour	\$28.00	\$34.00 per person
Two Hours	\$38.00	\$45.00 per person
Three Hours	\$44.00	\$53.00 per person
Four Hours	\$50.00	\$60.00 per person
Five Hours	\$56.00	\$66.00 per person

### PREMIUM BRAND

*Dewar's, Seagram's VO, Jack Daniels, Beefeater Gin, Absolut Vodka, Tito's Vodka, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Jose Cuervo Tradicional Tequila, Jim Beam Bourbon, House Wines, Imported & Domestic Beers, Assorted Soft Drinks & Bottled Water*

### PLATINUM BRAND

*Crown Royal Whiskey, Makers Mark Bourbon, Johnnie Walker Black Scotch, Grey Goose Vodka, Tanqueray Gin, Ketel One Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, House Wines, Imported & Domestic Beer, Assorted Soft Drinks & Bottled Water*

### CHAMPAGNE & MIMOSA BAR

*Domaine Chandon  
Chilled orange, pineapple juice  
assorted fresh berries*

### BLOODY MARY OR MARIA BAR

*Customizable to your liking  
Absolute, Titos or Patron Silver  
Chilled Tomato juice, lemon wedges, celery and tabasco sauce*

*The above prices are subject to 6.625% Sales Tax, 3% Luxury Tax and 21% Gratuity.*

*A minimum of \$1,000 in beverage revenue, per bar, must be generated.*

*Otherwise a charge of \$225 per bartender will apply. One bartender per 100 guests.*





# Beverage Options

## CONSUMPTION SERVICE

*Hosted Bar Charges based on the actual number of drinks consumed*

<i>Premium Brand Cocktails</i> .....	<i>\$12.00 each</i>
<i>Platinum Brand Cocktails</i> .....	<i>\$14.00 each</i>
<i>Cordials</i> .....	<i>\$12.00 each</i>
<i>House Wine</i> .....	<i>\$10.00 each</i>
<i>Domestic Beer</i> .....	<i>\$7.00 each</i>
<i>Imported Beer</i> .....	<i>\$8.00 each</i>
<i>Soft Drinks</i> .....	<i>\$4.00 each</i>
<i>Bottled Water</i> .....	<i>\$4.00 each</i>
<i>Martini &amp; Manhattan</i> .....	<i>\$16.00 starting</i>

## PREMIUM BRAND

*Dewar's, Seagram's VO, Jack Daniels, Beefeater Gin, Absolut Vodka, Tito's Vodka, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Jose Cuervo Tradicional Tequila, Jim Beam Bourbon, House Wines, Imported & Domestic Beers, Assorted Soft Drinks & Bottled Water*

## PLATINUM BRAND

*Crown Royal Whiskey, Makers Mark Bourbon, Johnnie Walker Black Scotch, Grey Goose Vodka, Tanqueray Gin, Ketel One Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, House Wines, Imported & Domestic Beer, Assorted Soft Drinks & Bottled Water*

## INTERNATIONAL COFFEE STATION \$1,500

***Customizable to your liking***

*Flavored Coffees, Whipped cream, Chocolate Shavings, Cinnamon Sticks & Flavored Syrups*

*The above prices are subject to 6.625% Sales Tax, 3% Luxury Tax and 21% Gratuity.*

*A minimum of \$1,000 in beverage revenue, per bar, must be generated.*

*Otherwise a charge of \$225 per bartender will apply. One bartender per 100 guests.*





# Meeting Space

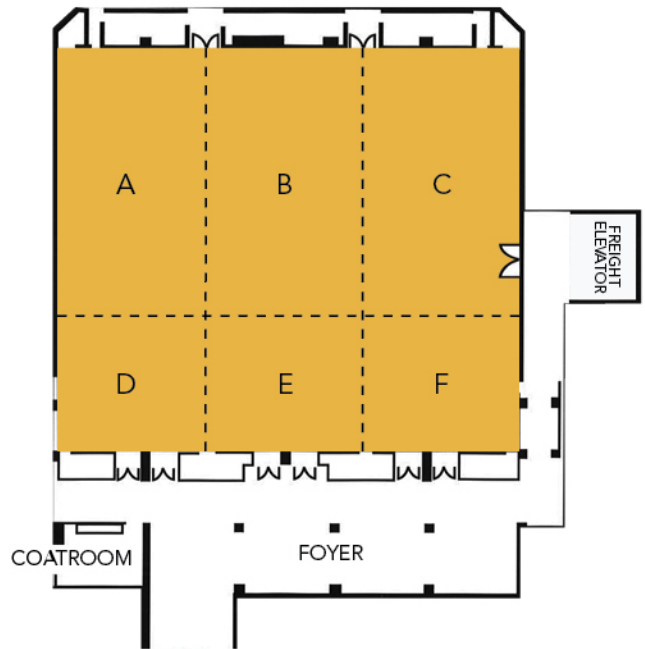


## 4TH FLOOR & THE GRAND

The 17,000 square foot Grand Ballroom is perfect for general sessions, trade shows or elegant banquets. The versatile space provides an immaculate setting for any function and has the capability to be divided into six separate rooms, set to your specific needs.

- Accommodates up to 2,700 guests
- High-speed internet
- State-of-the-art audio visual
- Individual sound, electricity & climate controls

THE GRAND



ROOM	CEILING HEIGHT	DIMENSIONS	SQUARE FOOT	THEATER	CLASSROOM	BANQUET	RECEPTION	U-SHAPED	EXHIBITS (8' X 8')	EXHIBITS (8' X 10')	EXHIBITS (10' X 10')
THE GRAND	19'11"	137' x 123' 6"	16,920	1,920	960	1,200	2,100		165	119	99
THE GRAND A & D	19'11"	45' x 123' 6"	5,558	740	345	360	700	112	48	41	30
THE GRAND D	19'11"	45' x 40'	1,800	160	84	120	200	44			
THE GRAND B & E	19'11"	46' x 123' 6"	5,743	740	414	360	700	112	48	41	30
THE GRAND E	19'11"	46' 5" x 40'	1,860	160	84	120	200	44			
THE GRAND C & F	19'11"	45' x 123' 6"	5,558	740	345	360	700	112	47	40	29
THE GRAND F	19'11"	45' x 40'	1,800	160	84	120	200	44			
NEWPORT	8'11"	98' x 52'	5,096	500	234	240	450	45			
NEWPORT 2	8'	45' x 49'	2,205	200	96	144	160	36			
HATTERAS 1	8'	18' x 38'	684	90	42	60	60	30			
HATTERAS 2	8'	19' 6" x 53'	1,039	102	40	56	100	20			
HATTERAS 3	8'	21' x 17'	357	46	16	24	30	17			
HATTERAS 4	8'	26' x 16' 6"	432	57	22	24	30	18			
BISCAYNE	8'	31' 5" x 69"	2,173	240	116	120	200	29			
BISCAYNE A	8'	31' 5" x 20' 6"	646	91	34	48	60	26			
BISCAYNE B	8'	31' 5" x 25' 6"	803	96	44	48	60	28			
BISCAYNE C	8'	31' 5" x 18'	567	75	34	48	60	25			
CATALINA 1-6	9'	22' x 26' 6"	583	61	24	48	50	23			
FREIGHT ELEVATOR	10'	10' 8" x 23' 10"									

Weight Limit 25,000 lbs.



## **CATERING POLICY**

*In order to help us serve you, please take a moment to review the following guidelines.*

### **MENU SELECTIONS AND PRICES**

*Menu selections are required one (1) month prior to the date of your event. Menu prices are guaranteed for six (6) months.*

*The Executive Chef reserves the right to modify menus, based on attendance and availability.*

### **GUARANTEED ATTENDANCE**

*The exact number of guests expected to attend your event, which shall constitute a minimum guarantee, must be made to the Catering Department by 10:00 AM three (3) business days in advance of your function. This number shall be considered a guarantee and not subject to reduction. If the guarantee is not given to our Catering Department three (3) business days in advance, we will consider the last estimated number as the guarantee for the function. We will set and prepare for the 5%.*

*In the event of a split menu with two entrees offered, a guarantee and breakdown of entrée selections shall be required five (5) business days in advance of the function. It shall be the responsibility of the host to provide their guests with a method (i.e. ticket) to indicate their meal selection to their banquet servers at the start of the event. We will set and prepare for 5% over your guaranteed number.*

### **METHOD OF PAYMENT**

*The patron is required to submit a deposit of 25% of the estimated revenue upon confirmation. 95% of the estimated balance will be due 10 days prior to your function unless prior arrangements have been approved for direct billing privileges by our Credit Department.*

*Payment may be made by credit card or certified check.*

### **SERVICE CHARGE**

*Parties of 35 guests or less will incur a service charge of \$125.00 per scheduled server.*

### **LABOR CHARGES**

*A Chef Attendant fee of \$225.00, per Chef will apply.*

*A Bartender fee of \$225.00 will apply until \$1,000.00 of Beverage Revenue is exceeded, per bar at which time, this fee will be waived.*



## **CATERING POLICY**

*In order to help us serve you, please take a moment to review the following guidelines.*

## **CONFERENCE MATERIALS**

*All arrangements for shipping and receiving of your conference materials must be approved and confirmed with your Catering/Convention Manager two (2) weeks prior to arrival. Package handling fees of \$25.00 per box may apply for exhibit / table top materials.*

## **TAX & GRATUITY**

*All Food and Beverage served by Golden Nugget is subject to 21% gratuity, 6.625% New Jersey state sales tax and 3% luxury tax (on beverage)*

## **SIGNS**

*All signs must be professionally lettered. Signs and Banners may not be placed in public areas of the Casino without permission of the Hotel. Please contact your Catering/Convention Manager for assistance.*

## **FIRE CODE**

*Based upon the attendance and structure of your event, Fire Marshall approved floor plans may be required when utilizing specialized décor, vehicle placement, hanging banners, a riser, stage and/or dance floor. Please contact your Catering/Convention Manager for requirements. A fee per floor plan will be assessed by the Atlantic City Fire Department if a fire permit is deemed necessary.*

*Permit Application Fees penalties imposed shall be the responsibility of the client.*

## **LIABILITY**

*The Golden Nugget Atlantic City shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or attendees of the function or to their property, from any cause whatsoever prior to, during or following your actual function times.*

*Golden Nugget Atlantic City will not be responsible for any unattended items left in the function rooms.*

## **FOOD AND BEVERAGE POLICY**

*Golden Nugget Atlantic City as a Casino Licensee is responsible for the administration of sales and service of alcoholic beverage in the accordance with the Casino Hotel Alcoholic Beverage Regulations. It is the hotel policy that Food and Beverage will not be permitted to be brought into the hotel from outside the premises.*

*In the event that food and /or beverages are brought in, the same may be refused or additional fees or gratuities may apply.*

Golden Nugget has a full service audiovisual and entertainment department. We are ready to assist with your event planning and can accommodate any request. Please call the audiovisual department (609) 441-8401 to discuss your specific needs.

## LCD PROJECTORS *(presenter power included)*

LCD Projector 4.4K (Small size meeting rooms/ breakouts).....	\$175
LCD Projector 5.5K (Showroom/medium size meeting rooms).....	\$300
LCD Projector 8.5K (Grand Ballroom) .....	\$500

## PROJECTION SCREENS

Projection screen for small/medium size meeting room .....	\$35
Fast Fold 16x9, front or rear (dress kit optional) .....	\$350
Projector support package cart, screen and power (Mandatory for Customer provided projector) .....	\$50

## AUDIO

Audio interface for PC/Media .....	\$25
Sound system small room.....	\$100
Sound system standard.....	\$200
Large Event Sound System .....	CALL
<i>Sound system required with multiple microphones and media audio</i>	
Powered speaker (stand optional).....	\$75
Podium microphone.....	\$25
Table top microphone.....	\$35
Standing microphone .....	\$35
Wireless microphone .....	\$100
<i>(handheld or clip-on lavalier)</i>	

## VIDEO/PHOTOGRAPHY

65" OLED TV monitor on rolling floor stand .....	\$200
Professional camera packages available on request (Technician required) .....	\$100
Event recording.....	CALL
Live event Image magnification .....	CALL
Multi input switcher/scaler.....	\$200
Web streaming.....	CALL
Video conferencing .....	CALL
Video/Media presentation cable package .....	\$50

## PRESENTATION SUPPORT

Confidence monitor .....	\$200
Presentation wireless remote .....	\$25
Laptop - PC or MAC .....	\$100
Speaker timer system with monitor .....	\$100
Charging station for electronic devices .....	CALL
Wired internet connection.....	\$100
Polycom speaker phone .....	\$100

## MEDIA PRODUCTION SERVICES AND SUPPORT

Please call for editing, content creation or support for your presentation.

## LIGHTING

Exhibit pinpoint light.....	\$40 per table
Exhibit Hall Package .....	\$1,000
Meeting basic (Grand Ballroom).....	\$100
Showroom meeting basic.....	\$100
Accent basic .....	\$100
<i>(Meeting room receptions, formal events)</i>	
Accent premium .....	\$300
<i>(Grand reception, formal events)</i>	
GOBO fixture hang & focus.....	\$75
GOBO production .....	CALL
Spotlight & Operator.....	\$350
Stage Wash.....	\$100
Premier Stage Wash.....	\$300 per day
Uplight stage .....	\$20 per fixture
Uplight Package .....	\$250

*(client choice of color for room or stage)*

***For Large events, Dinners, Dance floors and package pricing please call***

## POWER

Power strip & extension cord.....	\$25
20 amp circuit (Grand) .....	\$50
Exhibitor power requirements are ordered through AV department.....see application for details	

## DÉCOR

Custom decor and lighting packages available.  
Please call for assistance with designing the perfect look and feel for your event.

## CONVENTION SUPPORT & SERVICE

"Your Company Branding" on digital signage.....	Call
Banner/Signage/Step n' Repeat (rig/ hang) .....	Call
Pipe and Drape section.....	\$8/ft
Wired Internet Connection to Golden Nugget Public Wifi .....	\$100

## LABOR RATES

AV Tech rate.....	\$65/hr.
<i>(4hr minimum in most cases)</i>	
Call to discuss load in/out <i>(self-contained AV group, entertainment acts, DJ's)</i>	







## AUDIO VISUAL PACKAGES

### GRAND "A" PACKAGE

9' x 16' screen (Hung on wall or with drape kit)  
 8500 lumen "Concert Class" projector  
 Wireless microphone (Hand held or Lavalier)  
 Sound system & audio mixer  
 Computer / media device audio  
 Presenter remote with laser pointer  
 Basic computer switcher  
 Includes all set up labor, lighting  
 and a technician to assist as needed

**\$975 per day\***

### GRAND PACKAGE

All of the above but includes  
 Two 9' x 16' screens and  
 Two 8500 lumen "Concert Class" projectors

**\$1,700 per day\***

### GRAND DELUXE PACKAGE

Two 9' x 16' screens  
 Two 8500 lumen "Concert Class" projectors  
 2 Wireless microphones (Hand held or Lavalier)  
 Sound system & audio mixer  
 Computer / media device audio  
 Presenter remote with laser pointer  
 42" courtesy monitor  
 Seamless video switcher  
 Includes all set up labor, lighting  
 And a technician to assist as needed

**\$2,200 per day\***

### THE WAVE

audiovisual package.....\$1000  
 (mandatory, includes sound, lights, video wall & technician)

### NEWPORT / BISCAYNE PACKAGE 1

One 4000 lumen LCD projector  
 6' tripod screen  
 Wireless microphone (Hand held or Lavalier)  
 Sound system & audio mixer  
 Computer / media device audio  
 Presenter remote with laser pointer  
 Includes all set up labor, lighting  
 and a technician to assist as needed

**\$450 per day\***

### NEWPORT / BISCAYNE PACKAGE 2

add an additional screen and projector

**\$650 per day\***

### SHOWROOM PACKAGE

9' x 16' screen  
 8500 lumen "Concert Class" projectors  
 Wireless microphone (Hand held or Lavalier)  
 Sound system & audio mixer  
 Computer / media device audio  
 Presenter remote with laser pointer  
 Basic computer switcher  
 Includes all set up labor, lighting  
 And a technician to assist as needed

**\$975 per day\***

\* If you require a technician to stay in the room during the event \$75 per hour (4 hour minimum)

All equipment is rented on a per room per day basis. Equipment will be set up 30 min prior to start of meeting unless otherwise established in advance. The renter is completely responsible for all equipment to include any equipment damaged or stolen. It is required that the renter contact the Audio/Visual department immediately upon conclusion of meeting to ensure that no chance of liability may be incurred.

**THANK YOU FOR CHOOSING  
GOLDEN NUGGET**



**Golden Nugget Casino • Hotel • Marina  
Huron Ave. and Brigantine Blvd.  
Atlantic City, NJ 08401 | 800.777.8477**