

# Catering

SERVICES



HOTEL AND CONVENTION CENTER

# Meeting Planner Package

\$48 /person

Each refreshment break is based on one hour, unlimited consumption.

## PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Mini Bagels  
Seasonal Fresh Fruit\*  
Butter & Preserves  
Chilled Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

## LUNCHEON SELECTION

Choose any Sandwich or Salad Selection from the Luncheon Menu  
- OR -  
Choose any Plated Option from the Luncheon Menu | *add \$2.00 /person*  
Choose any Buffet Option from the Luncheon Menu | *add \$4.00 /person*

## AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water  
Coffee & Iced Tea  
Assorted Cookies & Snack Mix

*24% service charge and applicable sales tax. Prices are subject to change.*

*\*Indicates Gluten Free*

# Continental Breakfast

## **THE DELUXE CONTINENTAL**

\$16 /person

Assorted Breakfast Pastries, Muffins & Mini Bagels  
Chocolate Filled Croissants  
Seasonal Fresh Fruit\*  
Butter & Preserves  
Assorted Yogurt\*  
Chilled Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

*Continental Breakfast Add-On: Fresh Berry, Granola and Yogurt Parfait | \$4.00 each (minimum of 24)*

# Plated Breakfast

*Plated Breakfast Selections served with Chilled Juice, Ice Water,  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea*

## **THE SUNRISE**

\$19 /person

Freshly Scrambled Eggs\*  
Yukon Gold Breakfast Potatoes\*  
Choice of one: Thick Sliced Bacon\*, Sausage\*, Turkey Sausage\* or Ham\*  
Fresh Fruit Cup\*  
Biscuits with Butter & Preserves

*24% service charge and applicable sales tax. Prices are subject to change.*

*\*Indicates Gluten Free*

## BREAKFAST

# Breakfast Buffet

Minimum of 30 Guests

Breakfast Buffets served with Chilled Juice, Ice Water, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

### THE ALL AMERICAN

\$21 /person

Freshly Scrambled Eggs\*  
Thick Sliced Bacon\*  
Choice of one: Sausage\*, Turkey Sausage\* or Ham\*  
Yukon Gold Breakfast Potatoes\*  
Biscuits & Gravy  
Seasonal Fresh Fruit\*  
Fresh Baked Breakfast Pastries and Muffins

### SW BREAKFAST TACO STATION

\$21 /person

Seasoned Beef\* and Chorizo Fried Potatoes\*  
Spiced Egg Scramble\*  
Shredded Cheddar Cheese  
Fresh Pico de Gallo  
House-Made Salsa  
Flour or Corn\* Tortillas  
Fresh Fruit

# Buffet Add-Ons

### FRENCH TOAST

\$10 /person

*Includes: French Toast, Real Maple Syrup, Pecan Maple Syrup, Blueberry Syrup, Whipped Cream, Mini Chocolate Chips, Strawberry Topping, and Powdered Sugar or Organic Cane Sugar*

### BUILD YOUR OWN BLINTZ

\$10 /person

*Includes: Cheese Blintz with Berry Compote and Assorted Toppings*

24% service charge and applicable sales tax. Prices are subject to change.

\*Indicates Gluten Free

# Breaks & Refreshments

Minimum of 30 Guests

Refreshment packages are based on one hour, unlimited consumption

<b>COOKIE MONSTER BAR</b>	\$14 /person
Three Varieties of Premium Fresh Baked Cookies Mini Macaroon Duo Dessert Bar Variety	
<b>OZARK MOUNTAIN POPCORN*</b>	\$12 /person
Fresh Buttery Popcorn Plus Two Additional Special Seasonal Popcorn Flavors	
<b>A NIGHT AT THE MOVIES</b>	\$14 /person
Fresh Buttery Popcorn Fresh Baked Soft Pretzel Bites with Cheddar Fondue Candy Bar Assortment	
<b>BUILD YOUR OWN SUNDAE STATION*</b>	\$15 /person
Chocolate and Vanilla Ice Cream Whipped Cream Chocolate and Caramel Syrup Maraschino Cherries Bananas	
<b>SNACK MIX BREAK</b>	\$15 /person
Gardettos Snack Mix Chips and French Onion Dip Mixed Nuts	

24% service charge and applicable sales tax. Prices are subject to change.

\*Indicates Gluten Free

# Breaks & Refreshments

## A-LA-CARTE FOOD

Assorted, Individual Yogurt*	\$2.50 /each
Fresh Berry, Granola and Yogurt Parfait	\$5.00 /each
Assorted Whole Fruit*	\$18 /dozen
Sliced Fresh Fruit Tray (serves 50)*	\$180 /tray
Assorted Fresh Baked Pastries or Muffins	\$25 /dozen
Assorted Filled Mini Croissants	\$25 /dozen
Bagels with Cream Cheese	\$27 /dozen
Granola Bars	\$3.00 /each
Gardetto's Snack Mix (serves 25)	\$28.00 /lb
Pretzels (serves 25)	\$24.00 /lb
House Fried Potato Chips* (serves 25)	\$22.00 /lb
Assorted Kettle Chips*	\$3.00 /bag
Trail Mix	\$4.00 /each
Assorted Candy (Plain M&M's, Peanut M&M's, Snickers, Hershey's Bars, Skittles)	\$3.00 /each
Assorted Cookies	\$25.00 /dozen
Fudge Brownies	\$30.00 /dozen
Dessert Bar Variety	\$35.00 /dozen

## A-LA-CARTE BEVERAGES

Chilled Juice	\$14.00 /carafe
Milk	\$2.50 /pint
Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee	\$40.00 /gallon
Freshly Brewed Iced Tea	\$35.00 /gallon
Flavored Hot Tea Assortment	\$2.75 / bag
Hot Chocolate	\$20.00 /gallon
Tropical Lemonade	\$20.00 /gallon
Coca-Cola Soft Drink Selection	\$2.50 /each
Red Bull Energy Drink	\$4.00 /each
Bottled Water	\$2.50 /each

*24% service charge and applicable sales tax. Prices are subject to change.*

*\*Indicates Gluten Free*

# Sandwich Selections

Sandwich selections (excluding Boxed Lunch) served with choice of one side:

Potato Chips\*, Vegetable Pasta Salad, Potato Salad, Coleslaw\*

Sliced Fresh Fruit\* (add \$1.00), or one of our Signature Side Selections (add \$1.00)

Fudge Brownies or Assorted Cookies

Pickle Spear

Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

## DELI SANDWICH

\$18 /person

Smoked turkey, roast beef, ham, or grilled vegetables with lettuce, tomato, and choice of Swiss or cheddar cheese with your choice of croissant, ciabatta, or spinach herb wrap

## BOXED LUNCH

\$20 /person

Choice of any sandwich listed above

Planner's choice of one side: Potato Chips\*, Potato Salad, Coleslaw\* or Whole Fruit\*

Planner's choice of dessert: Cookie or Brownie

Planner's choice of beverage: Bottled Water or Soft Drink Selection

## SIGNATURE SIDE SELECTIONS

Classic Caesar Salad with Crisp Romaine, Shredded Parmesan, Toasted Garlic Croutons, and Creamy Caesar Dressing

Oasis Signature Salad with Dried Fruit and Nut Blend, Goat Cheese, Cherry Tomato, and Charred Pineapple Vinaigrette\*

Garden Salad with Fresh Tomato, Carrot and Cucumber\*

Parmesan Bow Tie Pasta Salad

Horseradish Spiked Cole Slaw\*

Deviled Egg Potato Salad

24% service charge and applicable sales tax. Prices are subject to change.

\*Indicates Gluten Free

# Plated Salads

Salad selections served with:

Warm Rolls & Butter

Chef's Dessert

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

## CHICKEN CAESAR SALAD

\$18 /person

Marinated Chicken Breast, Crispy Romaine Lettuce, Garlic Croutons, Parmesan Cheese, and Grape Tomatoes with a Creamy Caesar Dressing

## COBB SALAD\*

\$18 /person

Mixed Field Greens topped with Crisp Bacon, Diced Grilled Chicken, Hard Boiled Egg, Bleu Cheese Crumbles, and Diced Tomato. Served with Buttermilk Ranch Dressing

## OASIS ENTRÉE SALAD + PROTEIN SELECTION BELOW \*

\$22 /person

Garden Salad with Freshly Grated Carrot, English Cucumbers and Grape Tomatoes. Served with two dressing options.

*Entrée Salads Add-On: Choice of Protein*

Herb Grilled Salmon

Jumbo Broiled Shrimp with Island Spices

Jerk Grilled Chicken

Thai Spiced Chilled Sliced Sirloin

*Entrée Salads Add-On: Soup*

*(Add \$4.95 /person)*

## SOUP & SALAD BUFFET SELECTIONS

**Pair one of our Signature Side Salads with a soup selection below \$20 /person**

*Soup and salad served with Crackers, Chef's Dessert and Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea*

*Mushroom Sage Cream*

*Tomato Basil*

*Broccoli Cheddar*

*Chicken Poblano*

*Chicken Noodle*

*Clam Chowder*

*\*Indicates Gluten Free*

*Alternative dressing options and custom menus are available upon request.*

*24% service charge and applicable sales tax. Prices are subject to change.*



# Plated Luncheon

Available from 11AM-3PM

Maximum of two entrée choices for select menus.

All entrées include:

Choice of one Signature Side Salad (see options on page 7)

Chef's Starch & Vegetable

Chef's Dessert

Warm Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

**SEARED BONELESS SKINLESS CHICKEN BREAST (6 OZ.)\*** \$20 /person

Choose Sauce: Hawaiian Glaze, Mushroom Marsala, French Mustard Cream, Blackberry and Bourbon Barbecue, Mustard Carolina Barbecue, Sundried Tomato Cream

**BISTRO BEEF MEDALLIONS (8 OZ.)\*** \$24 /person

Choose Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri

**GRILLED SIRLOIN (6 OZ.)\*** \$24 /person

Choose Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri

**SMOKED OR ROASTED PORK LOIN (6 OZ.)\*** \$20 /person

Choose Sauce: Blackberry and Bourbon Barbecue, Honey Whiskey Glaze, Sundried Tomato Cream, Argentina Chimichurri

**PAN SEARED SALMON FILET (6 OZ.)\*** \$25 /person

Choose Sauce: Creamy Lemon and Dill, Honey Whiskey Glaze, Sundried Tomato Cream, Argentina Chimichurri

*\*Indicates Gluten Free*

*Custom menus are available upon request.*

*24% service charge and applicable sales tax. Prices are subject to change.*

# Luncheon Buffet

Available from 11AM-3PM only

Lunch options are available at dinner for a \$6 additional charge per person

Minimum of 30 Guests

All entrées include:

Chef's Dessert

Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

## THE DELI BOARD

\$22 /person

Specialty Breads & Deli Rolls

Sliced Turkey Breast, Roast Beef & Smoked Ham

Cheddar, Swiss, American, & Pepper Jack Cheese

Lettuce, Sliced Tomatoes, Red Onions & Pickle Spears

Assortment of Condiments

Choice of one Signature Side (see options on page 7)

Potato Chips

## PICNIC IN PARADISE

\$24 /person

Choice of two entrées:

Sliced Barbecue Brisket\*, Carolina Barbecue Chicken Breast\*, Pulled Pork\*

Sweet Corn\*

Baked Beans

Loaded Baked Potato Salad

Horseradish and Cabbage Slaw\*

Slider buns

## CIAO BELLA

\$21 /person

Choice of two entrées:

Meat or Vegetable Lasagna | Italian Sausage and Red Bell Pepper Pasta | Vegetarian Baked Penne | Chicken Alfredo

Italian House Salad

Choice of one: Caprese Pasta Salad or Parmesan Bow Tie Pasta Salad

Italian Style Green Beans\*

Garlic Bread Sticks

## FIESTA BUFFET

\$21 /person

**Fajitas (Specify Beef or Chicken)**

Burrito Bar (Flour Tortillas, Seasoned Ground Beef, Black Beans, Pico de Gallo, Cheese, Guacamole, Sour Cream, & Salsa)

Spanish Rice\*

Refried Beans\*

Tortilla Chips with Salsa

**Buffet Options Continued onto Next Page**

*\*Indicates Gluten Free*

# Luncheon Buffet

## HEARTLAND BUFFET

\$22 /person

*Choice of two entrées:*

Pot Roast with Pearl Onions & Baby Carrots\* | Fried Chicken | House Smoked Pork Loin with Peach Bourbon Sauce\*  
Garden Salad with Buttermilk Ranch Dressing  
Red Skin Mashed Potatoes and Country Style Gravy  
Chef's Vegetable Medley\*  
Warm Rolls with Butter

## THE OASIS LUNCH BUFFET

\$24 /person

*Choice of two entrees:*

Grilled Chicken Hawaiian\*  
Italian Herb and Garlic Chicken\*  
Blackberry Barbecue Glazed Chicken\*  
Angus Roast Beef with Peppercorn and Brandy Demi\*  
Beef Medallions with Chipotle Demi Glace\*  
House Smoked Pork Loin with Bourbon and Peach Glaze\*

*Includes:*

Choice of one Signature Side (see options on page 7) or Fresh Fruit Salad\*  
Chef's Selection of Seasonal Vegetables  
Appropriate Starch  
Warm Rolls with Butter

*\*Indicates Gluten Free*

*Custom menus are available upon request.*

*24% service charge and applicable sales tax. Prices are subject to change.*

# Plated Dinner

Starting at 3PM

All entrées include:

Choice of one Signature Side Salad (see options on page 7)

Chef's Appropriate Starch & Vegetable

Chef's Dessert

Warm Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

<b>AIRLINE CHICKEN BREAST (8 oz.)*</b>	\$26 /person
Choose a Sauce: Hawaiian Glaze, Mushroom Marsala, French Mustard Cream, Blackberry and Bourbon Barbecue, Mustard Carolina Barbecue, or Sundried Tomato Cream	
<b>PAN SEARED SALMON FILET (8 oz.)*</b>	\$34 /person
Choose a Sauce: Creamy Lemon and Dill, Honey Whiskey Glaze, Sundried Tomato Cream, Argentina Chimichurri	
<b>BISTRO BEEF MEDALLIONS*</b>	\$34 /person
Choose a Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri	
<b>HOUSE SMOKED PRIME RIB*</b>	\$55 /person
Select Cut of Prime Rib cooked to perfection and Served with Jus Lie and Sherry Horseradish	
<b>KANSAS CITY STRIP STEAK (10 oz.)*</b>	\$40 /person
Choose a Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri	
<b>CENTER CUT SIRLOIN (8 oz.)*</b>	\$38 /person
Choose a Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri	
<b>BACON-WRAPPED CENTER CUT PORK LOIN MEDALLIONS*</b>	\$30 /person
Choose a Sauce: Blackberry and Bourbon Barbecue, Honey Whiskey Glaze, Mustard Carolina Barbecue, Sour Cherry and Merlot Gastrique	
<b>STIR FRY ASIAN VEGETABLE MEDLEY*</b>	\$20 /person
Asian Vegetables stir fried in Schezwan Sauce and served on a bed of Ginger Sesame Steamed Rice	
<b>STUFFED PORTABELLA*</b>	\$20 /person
Roasted Vegetable and Cous Cous Stuffed Portabella with Fig and Balsamic Vinegar Drizzle	

*\*Indicates Gluten Free. All sauce options are Gluten Free. Custom menus are available upon request.  
24% service charge and applicable sales tax. Prices are subject to change.*

## Plated Dinner Duet Plates

### **BISTRO MEDALLIONS AND HERB CHICKEN\***

\$40 /person

Choose a Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri, Hawaiian Glaze, Mushroom Marsala, French Mustard Cream, Blackberry and Bourbon Barbecue, Mustard Carolina Barbecue, or Sundried Tomato Cream

### **GRILLED SIRLOIN AND LEMON THYME CHICKEN\***

\$40 /person

Choose a Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri, Hawaiian Glaze, Mushroom Marsala, French Mustard Cream, Blackberry and Bourbon Barbecue, Mustard Carolina Barbecue, or Sundried Tomato Cream

### **FILET AND SHRIMP\***

\$58 /person

Choose a Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri, Creamy Lemon and Dill, Honey Whiskey Glaze, Sundried Tomato Cream, Argentina Chimichurri

### **BISTRO MEDALLIONS AND SALMON\***

\$43 /person

Choose a Sauce: Marsala Demi-Glace, Mushroom and Bacon Ragout, Chipotle Demi-Glace, Argentina Chimichurri, Creamy Lemon and Dill, Honey Whiskey Glaze, Sundried Tomato Cream, Argentina Chimichurri

*\*Indicates Gluten Free. All sauce options are Gluten Free.*

*Custom menus are available upon request.*

*24% service charge and applicable sales tax. Prices are subject to change.*

# The Oasis Dinner Buffet

Starting at 3PM

Lunch Options available at Dinner for Additional \$6 per person

Minimum of 30 Guests

All entrées include:

Choice of one Signature Side (see options on page 7)

Chef's Appropriate Starch & Vegetable

Warm Rolls with Butter

Chef's Dessert

Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

## CHOICE OF ENTRÉES - TWO OR THREE

\$33 two entrees/ person

\$38 three entrees/ person

Italian Herb and Garlic Chicken\* (with a White Wine Pesto Cream Sauce and Julienne of Sundried Tomato)

Coq Au Vin Inspired Chicken\* (Marinated Airline Chicken Breast with Coq Au Vin Inspired Sauce)

Peppered Beef Medallions\* (with Tawny Port Wine Demi, Roasted Fresh Fennel and Shallots)

Grilled Beef Medallions\* (with Marsala demi-glace and wild mushroom ragout)

Burgundy Braised Beef Tips\* (with Button Mushrooms and Pearl Onions)

Roasted Pork Loin\* (with blackberry and merlot gastrique)

Seared Norwegian Salmon Filet\* (with lemon and dill beurre blanc)

Herb and Lemon Roasted Mahi Mahi\* (with a Roasted Bell Pepper Butter Sauce)

Ratatouille Provençale\* (French baked vegetable dish with garlic and herbs)

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24% service charge and applicable sales tax. Prices are subject to change.*

## Buffet Add-Ons

### BUILD A STREET TACO STATION

\$13 /person

*Choice of one:*

Carne Asada (Seasoned Steak\*) or Seasoned Chicken\*,  
Corn\* and Flour Tortillas, Shredded Lettuce, Shredded Cheddar Cheese, Rustic-Style Salsa,  
Cilantro Spiked Pico de Gallo, and Cholula Spicy Aioli.

### MASHED POTATO BAR\*

\$11 /person

Mashed Potatoes, Shredded Cheddar, Bacon Crisps, Green Onion,  
Diced Tomatoes, Sriracha Sour Cream, Plain Sour Cream

### OASIS MACARONI AND CHEESE BAR

\$11 /person

White Cheddar Cheese and Cavatappi Pasta  
Top off with Diced Pit Ham, Crisp Bacon, Chives, House Made Salsa,  
Bleu Cheese Crumbles, and Toasted Panko Bread Crumbs.  
Served in a Bamboo Boat

### NACHO BAR\*

\$14 /person

Seasoned Ground Beef, Chipotle Spiced Chicken Breast,  
Crisp Tortilla Chips, Silky Cheese Sauce, Sliced Jalapenos,  
Diced Fresh Tomatoes, Sliced Green Onions, Tomato-Cilantro Salsa,  
Sour Cream, and Traditional Hot Sauce

## Carving Station Add-Ons

*Carving stations accompanied by a Carver, Silver Dollar Rolls & Condiments*

Cocoa and Chili Rubbed Beef Tenderloin* (Serves 25 people)	\$385
House Smoked Beef Strip Loin* (Serves 50 people)	\$385
Spiral Cut Ham* (Serves 50 people)	\$300
Oven Roasted Turkey* (Serves 50 people)	\$330
Grilled Seasonal Vegetable with Chimichurri* (Serves 50 people)	\$220

*\*Indicates Gluten Free. All sauce options are Gluten Free.  
24% service charge and applicable sales tax. Prices are subject to change*

# Individual Hors d'Oeuvres

All prices for cold and hot selections are listed per 50 pieces unless otherwise noted.

## COLD SELECTIONS

Jumbo Shrimp Cocktail with Traditional Cocktail Sauce and Sauce Marie Rose (European Cocktail Sauce)	\$200
Classic Build Your Own Bruschetta and Crostini Platter	\$100
Caprese Skewers with Balsamic Glaze*	\$165
Boursin and Shrimp Tartlet	\$130
Assorted Petite Cheesecakes	\$135
Assorted Gourmet Dessert Bars	\$165
Assorted Mini Mousse Cups	\$140
Gourmet Cheese, Cracker, & Flat Breads	
Small (serves 50)	\$250
Large (serves 100)	\$475
Domestic Cheese, Crackers, & Flat Bread Display	
Small (serves 50)	\$180
Large (serves 100)	\$330
Vegetable Display with Green Goddess Dip or Traditional Buttermilk Ranch*	
Small (serves 50)	\$155
Large (serves 100)	\$285
Charcuterie with Crackers and Flat Bread	
Small (serves 50)	\$230
Large (serves 100)	\$440
Seasonal Fresh Fruit Display*	
Small (serves 50)	\$200
Large (serves 100)	\$375
Deli Board	
Small (serves 50)	\$210
Large (serves 100)	\$395
Sundried Tomato and Garlic Hummus with Grilled Flat Breads (serves 50)	\$100
House Cooked Lattice Chips with French Onion Dip (serves 50)*	\$85
Tri-Color Tortilla Chips with Fresh Garden Salsa (serves 50)	\$66

*\*Indicates Gluten Free. Custom menus are available upon request.  
24% service charge and applicable sales tax. Prices are subject to change.*



# Individual Hors d'Oeuvres

All prices for cold and hot selections are listed per 50 pieces unless otherwise noted.

## HOT SELECTIONS

Miniature Crab Cakes with Caper Aioli	\$150
Crab Rangoon with Sweet & Sour Sauce and Spicy Mustard	\$130
Crab and Gouda Dip with Pita and Lavash (serves 30)	\$160
House-Made Spinach Artichoke Dip with Lavash and Fresh Tortilla Chips (serves 50)	\$160
Chicken Yakitori Skewers with Japanese Soy Glaze*	\$200
Vegetable Spring Rolls or Pot Stickers with Sweet Thai Chili Sauce	\$100
Vegetable or Pork Pot Stickers	\$100
Peking Duck Spring Rolls	\$155
Spinach Spanakopita	\$115
Breaded Beef Ravioli with Basil Marinara	\$115
Barbecue or Sweet Thai Meatballs	\$110
Bacon Explosion Meat Balls*	\$200
Traditional or Jerk Style Hot Wings with Ranch and Bleu Cheese Dip*	\$150
Wagyu Beef Sliders with American Cheese, Wasabi Mayo and Stone Ground Mustard	\$150
Build-Your-Own Pork Sliders with Barbecue Sauce and Fried Onions	\$130
Spicy BBQ Pork Wings*	\$165
Char Sui Pork skewers with Hoisin BBQ*	\$200

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24% service charge and applicable sales tax. Prices are subject to change.*

# Bar Beverage

*Charged by consumption to the host or to the individual.*

*A \$75.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.*

## SUPER-PREMIUM LIQUORS

Host Bar - \$8.75 /drink

Cash Bar - \$9.00 /drink

Grey Goose Vodka  
Hendrick's Gin  
Crown Royal Whiskey  
Dewars White Label Scotch

## PREMIUM LIQUORS

Host Bar - \$7.75 /drink

Cash Bar - \$8.00 /drink

Tito's Vodka  
Bacardi Rum  
Tanqueray Gin  
Jack Daniel's Whiskey

## HOUSE LIQUORS

Host Bar - \$6.75 /drink

Cash Bar - \$7.00 /drink

Vodka  
Rum  
Jim Beam  
Gin  
Gold Tequila  
Trave Amaretto  
Coffee Liqueur  
Bourbon  
Scotch

## HOUSE WINE

Host Bar - \$6.75 /drink

Cash Bar - \$7.00 /drink

Cabernet Sauvignon  
Chardonnay  
Merlot  
Rosé  
Pinot Noir  
Moscato

## OTHER BEVERAGES

### HOST BAR

### CASH BAR

Bottled Domestic Beer	\$4.75 /bottle	\$5.00 /bottle
Bottled Premium and Import Beer	\$5.75 /bottle	\$6.00 /bottle
Bottled Water	\$2.50 /bottle	\$2.50 /bottle
Soft Drinks	\$2.50 /drink	\$2.50 /drink
Bottled House Wine	\$24.00 /bottle	
Domestic Keg (150 servings approx..)	\$400 /keg	
Domestic Keg (80 servings approx..)	\$200 /keg	
Corkage Fee	\$7.00 per bottle or 6 pack	*Oasis Staff Can Not Handle or Serve
Keg Corkage Fee	\$125.00/ keg	*Oasis Staff Can Not Handle or Serve

*24% service charge and applicable sales tax. Prices are subject to change*

# Audio-Visual Equipment

All AV equipment to be set up and adjusted by Oasis staff only. Any maintenance or replacement costs associated with damage to or disconnection of Oasis equipment will be passed along to client.

## INDIVIDUAL EQUIPMENT

55" Flat Screen TV ( <i>Available in the Sonoran, Sahara, Arabian and Bora Bora</i> )	\$175.00
65" Flat Screen TV ( <i>Available in Sahara A &amp; B</i> )	\$200.00
75" Flat Screen TV	\$250.00
Screen	\$125.00
LCD Projector	\$150.00
LCD Projector and Screen	\$275.00
Laptop	\$200.00
Wireless Presentation Remote	\$45.00
Long Distance Presentation Remote	\$50.00
Power Strip	\$15.00
Extension Cord	\$15.00
Patch Fee ( <i>for house sound</i> )	\$250.00
Easel Tripod	\$15.00
Flip Chart/Dry Erase Board with Markers	\$30.00
Velour Pipe & Drape ( <i>per 10'x10'</i> )	\$60.00
Floor Podium with Microphone	\$30.00
LCD Podium with Microphone	\$50.00
Portable PA System with Microphone	\$150.00
Corded Handheld Microphone	\$25.00
Wireless Handheld Microphone	\$50.00
Wireless Lavalier Microphone	\$75.00
Push to Talk Microphone	\$35.00
Polycom Conference Phone	\$75.00
Risers ( <i>per 4' x 8' section- 3 sections available</i> )	\$100.00

## SELFIE BOOTH

With Custom Border, Attendant, and Email Service	\$700.00
With Custom Border, Attendant, Email Service, and Photo Prints	\$800.00
With Custom Border, Green Screen Background, Attendant, and Email Service	\$800.00
With Custom Border, Green Screen Background, Attendant, Email Service, and Photo Prints	\$900.00

*24% service charge and applicable sales tax. Prices are subject to change.*

# Audio-Visual Packages

## Grand Ballroom Package

\$800.00

*Presented from stage. If multiple inputs are needed, an AV Technician will be required for a minimum of 2 hours.*

**Includes:**

- 5 screens
- 5 state-of-the-art LCD Projectors
- Microphone and Podium

**Extras:**

- Camera plus Camera Operator (add \$100.00)

## Convention Center Package

\$1150.00

*Grand and Paradise Ballrooms. An AV Technician is required for a minimum of 2 hours.*

**Includes:**

- 8 screens
- 8 state-of-the-art LCD Projectors
- Microphone and Podium

## Paradise Ballroom Package

\$500.00

**Includes:**

- 3 screens
- 3 state-of-the-art LCD Projectors
- Microphone and Podium

## Sahara Package

\$300.00

**Includes:**

- (2) 65" Flat Screen TVs
- Podium

*24% service charge and applicable sales tax. Prices are subject to change.*

# Set-Up Services

The cost to use hotel tables, chairs, and table linens is included in the room rental fee for general meetings and catering functions. If equipment requested exceeds the hotel's general inventory, additional charges may apply. Tables for tabletop vendors, exhibits, and displays are priced separately.

Oasis Succulent Centerpieces	\$5.00/each
Banner Hanging Fee (without lift)	\$30.00
Airwall Open/ Close Fee	\$50.00
Flip Fee (may apply)	Starting at \$150
Lift Fee	\$300.00
Pallet Jack	\$300.00

## VENDOR BOOTH

(1) Draped 8' Table, (2) Chairs, and Wastebasket	\$25.00 /booth
Pipe & Drape (8' backdrop and 3' sidewalls)	\$90.00 /booth
Electrical	starting at \$30.00 /booth

**DANCE FLOOR** **\$400**

*24% service charge and applicable sales tax. Prices are subject to change.*

# Catering Policies:

- Meal choices to be provided to Catering Manager 21 days in advance
- Final guarantee for meal attendees to be provided to Catering Manager 5 business days in advance
- Meeting planners may choose one entrée per plated meal. If meeting planner would like multiple entrée options (up to 3), then the highest protein prices will apply.
- We will always accommodate dietary restrictions provided in advance.
- Buffets must have a minimum of 30 attendees
- Complimentary taste tests are available to groups over 500.
- 24% Service Charge and Applicable Tax will be added. Prices subject to change.