

DELTA SALOON

CIRCA 1863

VIRGINIA CITY, NEVADA

*Wedding
Rental & Catering*



Simply Elegant

Imagine ascending the Grand Staircase and being surrounded with the Victorian elegance and grandeur of our historic banquet rooms. The original crystal chandeliers, mahogany bars, and oak dance floors highlight the eloquently appointed spaces.

A truly romantic and unique setting for your wedding.

Detailed ceremony and menu planning ensures your special day is the most memorable occasion. With just one call, all of your arrangements can be handled by our experienced staff, with your every expectation in mind ...

Cakes, flowers, photography, videography, music and wedding amenities to fit your individual preference.

Complete ceremony and reception packages are available as well as our popular themed weddings.

Book your wedding consultation with our Event Planner.

Banquet Room Amenities

The Delta has the only Full Service Banquet Facility in Virginia City
Featuring three elegant individual banquet rooms.

Banquet Rental Rates

1/2 Day (up to 4 hours) \$500

Full Day (8 hours) \$750

Banquet Room Rental includes:
tables, chairs & in-house table linens

Chapel Rental

When followed by reception with catering \$75
Ceremony only \$200

Our Events Coordinator will provide:

Planning Guidance

Menu Offerings

Set-up / Decorating Offerings

Marriage License Information

Coordination with your selected wedding vendors

A list of Preferred Vendors for:

flowers, music, photography, videography, officiant & decor rentals

Catering Packages

25 person minimum on all catering packages.

All packages are served buffet style. For plated table service add \$3.00 per person
Final count on any packages must be given 15 days prior to event - no exceptions

Italian

\$19.00 per person

Includes choice of one entree below, italian ensalata & garlic bread

Lasagna

Choice of Beef, Italian Sausage, Vegetarian with Garlic parmesan sauce

Eggplant Parmesan

Thinly sliced eggplant dipped in egg & fried, layered with marinara, mozzarella & parmesan

Manicotti

Choice of cheese or spinach & cheese

Ravioli

Choice of cheese or mushroom served with marinara & parmesan

Semplicemente Pasta Fiesta

\$17.00 per person

Includes choice of pasta, sauce, meat. Served with italian ensalata & garlic bread

Choose 1

Capellini (angel hair)
Farfalle (bow ties)
Fettuccini
Mostaccioli
Rotelli (springs)
Spaghetti
Tortellini (cheese filled pasta)

Choose 1

Marinara
Creamy Parmesan
Garlic, olive oil & herbs

Choose 1

Beef Meatball
Turkey Meatball
Ground Beef
Italian Sausage

Mexican

These buffet bars include tortilla chips and jalapeno ranch & salsa as an appetizer.

Fajita Bar

\$18.00 per person

Chicken & beef sauteed with peppers, onions & tomatoes.
Served with tortillas, cheese, rice, beans, salsa, sour cream & guacamole

Burrito Bar

\$16.00 per person

Chicken & pork with rice, beans, sauce, cheese, tortillas, salsa & sour cream

Taco Bar

\$17.00

Chicken & pork with lettuce, tomatoes, onion, cheese, salsa, sour cream, rice and beans

The Fair Package

\$15.00 - 25 person minimum

Includes your choice of 1 appetizer, 2 entree proteins, 1 salad, 1 side, 1 veggie and a dinner roll.

Appertizer

Choose 1

Chips & Dip

Crostini

Cocktail Meatball

Egg Rolls

Main Entree

Choose 2

BBQ Roasted Chicken

Chicken Piccata

Meatloaf

Beef Stroganoff

Salad

Choose 1

Caesar

Mixed Green

Potato Salad

Macaroni Salad

Side

Choose 1

Any Mashed Potatoes

Any Rice

Baked Beans

Chili Beans

Choice of vegetable will be determined by season.
Dinner rolls are assorted 3" rounds and include butter pats.

The O'Brien Package

\$25.00 - 25 person minimum

Includes your choice of 2 appetizers, 2 entree proteins, 1 salad, 1 side, 1 veggie and a dinner roll.

Appetizer

Choose 2

Any 1 High Roller Wrap

Chicken Wings

Seafood Stuffed Mushrooms

Any Puff Pastry

Soup

Choose 1

French Onion

Clam Chowder

Chicken Tortilla

Broccoli Cheese

Main Entree

Choose 2

Chicken Cordon Blue

Pork Tenderloin

Tri-Top or Top Sirloin

Salmon Fillet

Salad

Choose 1

Spinach

Greek

Very Veggie

Italian Ensalata

Side

Choose 1

Baked Potato

Any Pasta or Polenta

Housemade Chili

Choice of vegetable will be determined by season.
Dinner rolls are assorted 3" rounds and include butter pats.



Breakfast

Get your wedding party fed before your big day.
From full buffet to Continental breakfast choices.

Hot Breakfast Buffet

25 person minimum

Choose 1

- Scrambled eggs \$12.75
- Scrambled eggs with cheese and green onions \$13.75
- Eggs Benedict \$15.00
- Eggs Florentine \$15.00

Choose 1

(add .50 per person for a second meat option)

- Ham
- Bacon
- Sausage

Choose 2

- French Toast
- Bisuits & Gravy
- Bagels & Cream Cheese

Also includes:

Home Fries, Juice, Fresh Fruit, Coffee & Tea, Yogurt

Condiments include:

Ketchup, butter, jelly, syrup, cream cheese, salt, pepper, cream, sugar and lemon.

Omelet Station

\$9.00 per person

Includes choices of ham, bacon, sausage, mushrooms, squash, spinach, bell peppers, tomatoes, onions & cheese for individual creations.

Cooked right in front of you by our Banquet Chef.

Breakfast A la carte

| | 12 | 24 | 36 |
|---|---------|---------|---------|
| Fresh Fruit Tray <i>Seasonal sliced fresh fruit may include honeydew, cantaloupe, watermelon, pineapple, kiwi, strawberry or grapes.</i> | \$29.00 | \$56.50 | \$82.00 |
| Bagels <i>Sliced and toasted served with individual cream cheese.</i> | \$18.00 | \$35.00 | \$52.00 |
| Large Blueberry Muffins | \$18.00 | \$35.00 | \$52.00 |
| Fruit Danish | \$21.00 | \$40.75 | \$60.00 |
| Fruit Flavored Yogurt | \$15.00 | \$29.25 | \$42.00 |
| Loaf Cakes | \$12.00 | \$22.75 | \$34.00 |
| Biscuits <i>Served with butter, jelly and honey</i> | \$9.00 | \$17.50 | \$25.50 |
| Biscuits & Country Sausage Gravy | \$12.00 | \$22.75 | \$34.00 |
| Pastry Tray <i>Bagels & bite size muffins, and/or danish, cream cheese, butter, jelly & honey</i> | \$14.00 | \$26.75 | \$40.00 |

Beverage Service

Coffee or Tea Service

\$48.00 per gallon

Champagne & Mimosa Service (10 person minimum)

\$7.50 per person

Apple, Orange, Grapefruit, V-8

\$16.50 per gallon | \$1.50 per 5.5oz can | \$2.00 per 11oz can

Cold Hors d'oeuvres

| | 12 | 24 | 36 |
|--|----------------|-------------|----------|
| 6" Seasonal Fresh Fruit Brochettes <i>Ask about fruit choices of the season</i> | | Market Rate | |
| Canapes: Garlic crostini with your choice of toppings below: | | | |
| • Plain | \$10.00 | \$19.50 | \$29.00 |
| • Bruschetta <i>Tomato, basil & mozzarella marinated in olive oil</i> | \$13.50 | \$26.25 | \$39.00 |
| • Smoked Salmon <i>with cream cheese, capers & red onions</i> | \$21.00 | \$40.75 | \$60.00 |
| • Sun-dried Tomatoes <i>with Kalamata olives & cucumber sour cream spread</i> | \$16.00 | \$31.50 | \$47.00 |
| • Porcini Mushrooms <i>with pine nuts & gorgonzola spread</i> | \$19.75 | \$38.50 | \$57.25 |
| Profiteroles (Pate Choux): | | | |
| • Egg Salad | \$18.00 | \$35.00 | \$52.00 |
| • Tuna Salad | \$18.00 | \$35.00 | \$52.00 |
| • Chicken Salad | \$18.00 | \$35.00 | \$52.00 |
| • Seafood Salad | \$36.00 | \$70.00 | \$104.00 |
| Deviled Eggs | \$18.00 | \$35.00 | \$52.00 |
| Prosciutto Wrapped Melon | \$3.00 each | | |
| Crisp Chilled Celery <i>Filled with gorgonzola, Cream Cheese & Pine Nuts</i> | \$18.00 | \$35.00 | \$52.00 |

Tapenade & Roasted Garlic Combo - Serves 24 - \$60.00

*A robust spread made with black olives, anchovies, dijon horseradish, olive oil, lemon and spices, served chilled, along with whole bulbs of warm roasted garlic.
Served with bread sticks & french bread.*

Chips - \$4.75 per lb

Potato, pretzel, tortilla

Crostinis - \$4.25 per lb

Choice of butter & garlic or olive oil & parmesan

Dips - \$8.50 per lb

Ranch, blue cheese, french onion, jalapeno ranch, salsa

Guacamole - \$24.00 per lb

Hummus Dip - Serves 24 - \$60.00

A garbanzo, tahini & lemon dip served with fresh veggies & pita bread strips.

8-Layer Mexican Dip - Serves 24 - \$60.00

*Pinto Beans, sour cream, guacamole, cheese, tomatoes, olives, onions & salsa.
Served with tortilla chips.*

Spinach Dip - Serves 12 - \$30.00

Served in a sourdough bread bowl with cubed sourdough for dipping.

Hot Hors d'oeuvres

| | 12 | 24 | 36 |
|---|---------|---------|----------|
| Seafood Stuffed Mushrooms <i>Draped with creamed hollandaise & parmesan</i> | \$18.00 | \$35.00 | \$50.50 |
| Seafood Cakes <i>Lobster, crab, shrimp and green onions. Served with hollandaise & fresh fruit salsa</i> | \$21.00 | \$40.00 | \$59.00 |
| Bacon Wrapped Prawns: <i>(Size 13 & under) Broiled & served over lettuce with a fresh fruit salsa.</i> | \$25.00 | \$48.75 | \$70.00 |
| Puff Pastry | | | |
| • Crab-n-Chive Cream Cheese; on puff pastry | \$21.00 | \$40.00 | \$59.00 |
| • Spinach-n-Feta; on puff pastry | \$21.00 | \$40.00 | \$59.00 |
| • Sun-dried Tomatoes-n-Mozzarella; on puff pastry | \$21.00 | \$40.00 | \$59.00 |
| Quiche: <i>Traditional French Custard Pie (9"-cut in 8 or 10 pieces)</i> | | | |
| • Bacon, Onion & Swiss "Lorraine" | \$24.00 | | |
| • Spinach & Feta | \$24.00 | | |
| • Porcini Mushrooms & Gorgonzola | \$29.00 | | |
| • Shrimp, Green Onion & Swiss | \$25.00 | | |
| • Asparagus (seasonal), Crab & Swiss | \$29.00 | | |
| Italian Sausage <i>Served with mozzarella & marinara (2 oz serving)</i> | \$24.00 | \$46.75 | \$67.25 |
| Cocktail Meatballs <i>Choice of Beef or Turkey (2 oz serving)</i> | \$18.00 | \$35.00 | \$50.50 |
| Chicken Wings <i>Baked not fried & served with celery sticks and your choice of Blue Cheese or Ranch dressing. Flavor options of plain, buffalo, or honey BBQ.</i> | \$36.00 | \$70.00 | \$100.00 |
| Egg Rolls <i>Served with sweet-n-sour and dijon mustard.</i> | \$13.00 | \$25.25 | \$36.50 |
| TaQUITOS <i>Shredded chicken taquitos served with salsa, sour cream & housemade guacamole.</i> | \$17.50 | \$34.25 | \$49.25 |
| Hot Artichoke Dip <i>Served with tortilla chips or crostinis.</i> | \$30.00 | \$57.00 | \$85.50 |
| Hot Crab & Cream Cheese Dip <i>Served with french bread or assorted crackers.</i> | \$45.00 | \$85.50 | \$128.25 |

High Roller Wraps

Rolled & Sliced into 12 pieces
As an appetizer each wrap serves 6

| | |
|---|---------|
| Cucumber, cream cheese, avocado & watercress | \$6.50 |
| Turkey, cream cheese, avocado & sprouts | \$8.00 |
| Roast Beef, horseradish cream cheese, red onion & tomatoes | \$10.50 |
| Ham, pineapple cream cheese, and green bell peppers | \$9.50 |
| Avocado, cream cheese, tomatoes, onion, cucumbers & sprouts | \$9.50 |
| Salami, pastrami, oregano cream cheese, pepperoncinis, lettuce & onions | \$10.50 |
| Turkey, ham, bacon, cream cheese & lettuce | \$9.50 |
| Avocado, salsa, cream cheese, jalapenos & lettuce | \$9.00 |

Pizza Pies

16" pizza pies - 8 slices
Minimum of 4 pizzas pies

| | |
|--|---------|
| Cheese | \$13.50 |
| Cheese & Pepperoni | \$15.50 |
| Cheese & Italian Sausage | \$15.50 |
| Vegetarian <i>Cheese, onion, tomato, bell pepper, mushroom & olives</i> | \$18.00 |
| Combo <i>Cheese, pepperoni, sausage, bell pepper, onion, mushrooms & olives</i> | \$20.00 |
| Hawaiian <i>Cheese, ham & pineapple</i> | \$18.00 |
| Greek <i>Mozzerella & feta cheese, kalamata olives, onions & tomatoes</i> | \$18.00 |
| Ragin' Cajun <i>Louisiana hot links, bell peppers, onions & pepperoncinis</i> | \$18.00 |
| Garlic Chicken <i>Simple. Lots of garlic, chicken & cheese</i> | \$18.00 |
| BBQ Chicken <i>Chicken & cheese in spicy BBQ sauce</i> | \$18.00 |

Salads

| | 12 | 24 | 12 |
|--|---------|---------|---------|
| Homemade Potato Salad | \$23.50 | \$46.00 | \$66.00 |
| Homemade Macaroni Salad | \$23.50 | \$46.00 | \$66.00 |
| Tortellini Salad <i>Small cheese filled pastas tossed with olive oil, balsamic vinegar, tomatoes, basil, parmesan, artichoke hearts & black olives.</i> | \$29.00 | \$56.50 | \$82.00 |
| Mixed Green Salad <i>Mixed greens, tomatoes, onion, cucumbers & bell peppers</i> | \$23.50 | \$46.00 | \$66.00 |
| Spinach <i>Served with vinaigrette, walnuts, cucumbers, tomatoes, bacon & blue cheese crumbles</i> | \$32.00 | \$62.00 | \$92.00 |
| Traditional Caesar <i>Romaine, homemade croutons, parmesan & caesar dressing</i> | \$23.50 | \$46.00 | \$66.00 |
| Greek Salad <i>Mixed greens, cucumbers, tomatoes, onions, kalamata olives, feta cheese, lemon & olive oil dressing</i> | \$32.00 | \$62.00 | \$92.00 |
| Very Veggie Salad <i>Mixed greens, cucumbers, tomatoes, onions, kidney & garbanzo beans, sprouts, cheese, avocado & homemade croutons</i> | \$32.00 | \$62.00 | \$92.00 |
| Italian Ensalata <i>Mixed greens, tomato, cucumber, mushroom, garlic, kalamata olives, red onion & italian vinaigrette</i> | \$32.00 | \$62.00 | \$92.00 |
| Waldorf Salad <i>Fresh apples, celery, grapes & walnuts in a pineapple mayo dressing</i> | \$25.00 | \$48.75 | \$70.00 |

Soups

| | | | |
|---|---------|---------|----------|
| Housemade Soups <i>French Onion, Clam Chowder, Chicken Tortilla, Broccoli Cheese, or custom requests. Served with crackers</i> | \$36.00 | \$70.00 | \$100.00 |
| Housemade Chili <i>With meat & beans. Served with cheese, onions & crackers</i> | \$36.00 | \$70.00 | \$100.00 |

Breads

| | |
|--|---------------|
| Fresh 3" Dinner Rolls <i>Includes French, Sourdough, Whole Wheat</i> | \$10.00 / dzn |
| Garlic or Focaccia Bread | \$12.00 / dzn |

Main Entree Proteins
All main entree proteins are priced per person
All protein portions are 6 oz, unless noted otherwise

Poultry

Chicken Picatta
\$5.50

Boneless breast sauteed with shallots, cream, white wine, lemon & capers

Chicken Cacciatore
\$5.50

Whole fresh chicken stewed with tomatoes, mushrooms, onions & bell peppers

Chicken Parmesan
\$6.50

Boneless breast lightly breaded, baked & covered in marinara and topped with melted mozzarella

Teriyaki
\$6.50

Boneless chicken marinated & baked with a sweet teriyaki glaze

Cordon Blue
\$8.50

Boneless breast topped with ham & swiss cheese

BBQ Roasted Chicken
\$6.50

*Roasted chicken quarters (white & dark meat sections) with house made tangy BBQ sauce
Served buffet style only*

Game & Pork

Rack of Lamb
\$21.00

Served with provencale sauce or mint jelly

Pork Tenderloin
\$10.00

Served with natural gravy

Virginia Baked Ham
\$5.50

Served with fruit sauce

Beef

Prime Rib
\$14.00

Served with au jus & horseradish

Meatloaf
\$5.00

Served with mushroom gravy

Beef Stroganoff
\$6.00

Served with egg noodles

Tri-Tip
\$7.00

Served with BBQ or mushrooms & onions

Top Sirloin
\$9.00

Served with mushrooms & onions

Seafood

Prawns
\$15.00

Size 13 & under. Lightly breaded & baked. 8 oz serving

Bacon Wrapped Prawns or Sea Scallops
\$16.00

Broiled & served with fresh fruit salsa. 8 oz serving

Fresh Salmon Fillets
\$10.00

8 ounce fillet broiled & served with your choice of sauces

Fresh Catch
Market Price

Seasonal Halibut, swordfish, ahi or seabass with your choice of sauces

Sides

Potatoes

| | 12 | 24 | 36 |
|---|---------|----------|----------|
| Mashed served with gravy | \$15.00 | \$29.25 | \$42.00 |
| Garlic Mashed | \$20.00 | \$39.00 | \$56.00 |
| Roasted Reds | \$25.00 | \$48.75 | \$70.00 |
| Au Gratin | \$33.00 | \$64.25 | \$92.50 |
| Home Fries (per lb.) | \$33.00 | \$64.25 | \$92.50 |
| Baked Potatoes with butter & sour cream | \$48.00 | \$93.50 | \$134.50 |
| Twice Baked Potatoes | \$54.00 | \$105.25 | \$151.25 |

Rice

| | | | |
|-----------------|---------|---------|---------|
| Steamed White | \$18.00 | \$35.00 | \$50.50 |
| Spanish | \$18.00 | \$35.00 | \$50.50 |
| Wild Rice Pilaf | \$18.00 | \$35.00 | \$50.50 |

Beans

| | | | |
|-----------------------|---------|---------|---------|
| Refried Pintos | \$12.75 | \$25.00 | \$48.75 |
| Baked Beans | \$12.75 | \$25.00 | \$48.75 |
| Chili Beans with meat | \$24.75 | \$48.25 | \$69.55 |
| French Fries | \$18.00 | \$35.00 | \$50.50 |
| Onion Rings | \$33.00 | \$64.25 | \$92.50 |

Pastas & Polentas

| | | | |
|--|---------|---------|----------|
| Mostaccioli <i>with homemade marinara sauce</i> | \$36.00 | \$70.00 | \$100.00 |
| Fettuccini <i>With homemade creamy parmesan sauce</i> | \$36.00 | \$70.00 | \$100.00 |
| Polenta <i>Traditional hot out of the pot with marinara</i> | \$36.00 | \$70.00 | \$100.00 |
| Mac & Cheese | \$36.00 | \$70.00 | \$100.00 |

Veggies

| | 12 | 24 | 36 |
|---|---------|---------|---------|
| Fresh Steamed | \$18.00 | \$35.00 | \$50.50 |
| Fresh Sauteed with herbs, lemon & butter | \$18.00 | \$35.00 | \$50.50 |
| Baked Parmesan Tomatoes | \$18.00 | \$35.00 | \$50.50 |
| Asparagus Tips & Hollandaise (Seasonal) | \$24.00 | \$46.75 | \$67.25 |

Deli Party Trays

| | | | |
|--|---------|---------|----------|
| Sandwich Tray <i>Assorted meats, cheeses & breads with mayo, mustard, lettuce, tomato, onion, vinegar, oil & black pepper, pickles & peppers on side.</i> | \$45.00 | \$85.00 | \$125.00 |
| Meat & Cheese Tray <i>Roast Beef, turkey, ham, cheddar & swiss with pickles, olives & pepperoncini garnish</i> | \$39.00 | \$78.00 | \$117.00 |
| Gourmet Meat & Cheese Tray <i>Roast beef, turkey, prosciutto, salami, provolone, swiss, smoked cheddar, pepper jack with pickles, pepperoncinis & olive garnish</i> | \$48.00 | \$90.00 | \$135.00 |
| Meat Tray <i>Roast Beef, turkey, salami & ham</i> | \$39.00 | \$78.00 | \$117.00 |
| Cheese Tray <i>Provolone, swiss, ceddar & pepper jack with pickles, pepperoncinis & olive garnish</i> | \$39.00 | \$78.00 | \$117.00 |
| Fresh Fruit & Cheese Tray <i>Seasonal fresh fruit and provolone, swiss & cheddar cheeses.</i> | \$42.00 | \$82.00 | \$118.00 |
| Fresh Veggies & Dip <i>Fresh carrots, celery, broccoli, cauliflower, cucumbers & tomatoes with blue cheese or ranch dressing.</i> | \$24.00 | \$47.00 | \$67.50 |
| Antipasto Tray <i>Salami, ham, pepperoni, provolone, Kalamata olives, pepperoncinis, red onions and capers.</i> | \$46.75 | \$91.25 | \$131.00 |
| Gourmet Relish Tray <i>Kalamata olives, marinated mushrooms and artichoke hearts, hearts of palm, pepperoncinis, baby gherkins & kidney and garbonzo beans.</i> | \$33.50 | \$65.25 | \$93.75 |

On Site BBQ

50 person minimum - Prices are per person

Hamburgers or Turkey Burgers

1/4 lb - \$6.00

1/3 lb - \$7.00

1/2 lb - \$9.00

Hot Dogs

1/4 lb - \$4.00

Chicken

Leg & Thigh Quarter - \$6.00

Leg, Thigh & Breast Half - \$8.00

Beef

Beef Ribs - \$9.50

Tri-Tip - \$9.00

Top Sirloin - \$12.50

New York - \$16.00

Filet - \$12.00

Bone In T-Bone

8 oz - \$14.00

12 oz - \$17.00

Off Site Catering

Travel fee of \$3.00 per mile will be assessed
All disposables supplied are \$3.00 per person

Bar Service

For banquet bars charged on consumption,
the bar revenue must exceed \$400.

The Host is responsible for the difference on
any bar minimums not met on hosted or no-host bars.
Bar minimums are \$400, hosted or no-hosted.

Options for host, no-host service or combinations thereof are available.
Hosted options can include client hosted select beverages for a specific time frame, dollar
amount or via drink ticket(s).

All hosted beverages are subject to current 20% gratuity

Wine Corkage Fees:

A \$10 corkage per bottle fee applies for client supplied wine.

Desserts

Homemade Cookies
\$9.50 per dozen

Your choice of Chocolate Chip, Oatmeal Raisin or Peanut Butter

Killer (Ghirardelli) Bite Size Brownies
\$15.00 per dozen

Dessert Tray
\$38.00

A 32 piece combo with cookies, pirouettes, brownie bites & truffles

Awesome Apple Cake
\$24.00 per cake - each cake serves 10-12

Loaf Cakes
\$12.00 per loaf

Banana Nut, Cranberry Orange, Pound Cake, Date Nut

Strawbery Shortcake
\$51.00 per dozen

Chocolate Eclairs
\$36.00 per dozen

Individual Fresh Fruit Tarts
\$28.75 per dozen

Bread Pudding, served with rum sauce
12 servings - \$48.00

Cheese Cake
8 inch round - \$30.00

Plain, Chocolate, Seasonal Berry, Lemon

Chocolate Decadence, served with English Creme
12 servings - \$30.00

Chocolate Mousse
\$3.50 each - 12 minimum
Rich country french style

Almond Cup
\$7.25 each - 12 minimum

Served with fresh berries, Gran Marnier & truffle

Gelatin Molds
\$9.00 each

Served with assorted fruit with many flavor combinations to choose from

Cobblers
Serves 12 - \$42.00
Seasonal peach, berry

Tiramisu
Serves 12 - \$42.00

Chocolate Dipped Strawberries
\$21.50 per dozen

Baklava
\$21.50 per dozen

Ice Cream
\$12.00 per gallon

Made to Order Custom Cakes

Custom wedding cakes & cupcake prices require a consultation with our in-house Certified Pastry Chef.

Cake Tasting are available on scheduled dates and are subject to a \$5.00 per person tasting fee. If you decide to purchase your cake from us the tasting fee is applied toward the purchase of your cake. Please consult our Event Coordinator for details on tasting dates.

Pricing subject to current 7.625% Nevada Sale Tax and 20% Service Charge. Chef may substitute items based on availability/pricing.

All customer supplied cakes will be charged a \$1.00 per person service fee

Commonly Asked Questions

How far in advance can I book my wedding?

You can book your date as far in advance as you would like. To book your wedding for a date more than 1 year in advance, you must make a full deposit on the length of time that you would like, i.e. for 4 hours \$500, for 8 hours \$750. Menu choices and all other final decisions must be made no less than 4 months before the wedding date. At that time an additional deposit equal to 50% of your total contract will need to be made.

What does the wedding rental price include?

All wedding rentals include set-up and breakdown of tables, chairs & linens.

Can I bring in my own food/drinks/alcohol?

We do not allow any outside food or beverages with the exception of cakes or desserts. If bringing in your own dessert there is a \$1 per person plating charge. Wine & champagne is subject to a \$10 per bottle corkage fee.

What is the fee to book my date?

A booking fee of 50% of your total contract will be required to book your wedding date. The booking fee is non-refundable.

My guest count has changed, is that okay?

You must give your final guest count to the Event Coordinator no less than 15 days prior to the event. If the final count decreases after the 15 days, you will still be charged the final count rate. If you have an increase after the 15 days please let us know as soon as possible so we can ensure there is enough food. The added guests will be added to your final bill.

When can me & my vendors set up?

You & your vendors will be allowed to set up prior to your event. Please discuss this with the Event Coordinator so we can discuss your personal needs.

When can I have my final meeting with the Event Coordinator?

Our Event Coordinator will guide you through the entire wedding process & provide you with a checklist of items to ensure your wedding is complete. Our Event Coordinator will want to meet or at least speak with you to go over all final decisions no less than 2 weeks prior to your event. Our Event Coordinator will reach out to you to schedule an appointment for a time that works best for you.

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