



Sakura
TERRACE
at The Park





A WORLD CLASS VENUE IN A WORLD CLASS CITY

Sakura Terrace sets the new standard for your next wedding, social gathering or corporate event.

Located on the third floor of Sake Rok, the 5,000 sq. ft. Sakura Terrace Ballroom features 13' floor to ceiling windows that open out onto our 1,300 sq. ft. terrace creating the most unique indoor & outdoor space in Las Vegas.

Presenting sweeping views of The Park & the glittering lights of the world-famous Las Vegas Strip, Sakura Terrace Ballroom is flooded with natural light & is equipped with state of the art technology .

Our Executive Chef has created mouth watering menus featuring every type of cuisine you can imagine!





The space is distinguished by a private VIP entrance available for you & your guests & features a private bar, outdoor terrace & a fully customizable audio-visual experience.



BOBBY SILVA

EXECUTIVE CHEF

With Chef Bobby Silva's leading the charge, Sakura Terrace is able to offer guests an experience with fresh & innovative cuisine. Our menus are as diverse as his career.

California-born & Las Vegas raised, Chef Bobby Silva has been a part of Las Vegas' flourishing food & beverage scene for more than 17 years.

Looking for a challenge, Silva was inspired by the fast-pace of restaurant kitchens & enrolled in the culinary arts program at College of Southern Nevada & LeCordon Bleu. There, he learned the techniques & fundamentals of cooking; the rest he learned in the kitchen – watching & working under & alongside the expert craftsmen & chefs he was surrounded by.

Throughout his years in the kitchen, Silva has worked with some of the best in the business & at leading restaurants across the Vegas Valley. Launching his career as a sous chef at Downtown Las Vegas' beloved Triple George Grill, Silva quickly learned the ropes & found his way to the Las Vegas Strip to join Rick Moonen at RM Seafood. After honing his seafood skills, he joined the Sushi Samba team as Executive Sous Chef, during which he appeared on Season 5 of Top Chef Masters with Sushi Samba's then Executive Chef Herb Wilson.

After a stint as Corporate Executive Sous Chef for MinaGroup, Silva returned to the Samba family as Lead Culinary Trainer for Samba Brands Management.



SHAUNA LEDERMAN

PRESIDENT

TOP TIER EVENTS

Born and raised in Los Angeles, CA, Shauna Lederman, CPCE, CHE has been in the event industry for over 15 years & in the food & beverage industry for 25 years.

She has a wealth of experience in both the social & corporate markets & loves building relationships with clients, seeing an event from concept to fruition.

Moving to Las Vegas in 1996, Shauna attended the University of Nevada, Las Vegas and graduated in May of 2001 earning a Bachelor of Science in Hospitality, focusing on Food & Beverage.

She loves having the opportunity to share her commitment & enthusiasm for the craft & giving back. She has participated in the Hotel College's Mentor Program for several years, earning the John Yaskin Mentor Award in 2013.

After working with Station Casinos for almost 15 years and starting her career in Food & Beverage she quickly realized her calling & passion was catering & event planning. She became the "Brand Champion" of the Station Brand & was instrumental in training, menu development, & streamlining processes & procedures on a global level.

Shauna is also a member of the faculty for TISOH, The International School of Hospitality.

Shauna has held several positions within NACE (National Association for Catering & Events) & sat on & served as the Chair & Co-Chair for several committees within the Las Vegas Chapter. Shauna is currently the Immediate President of the Chapter & sits on the National Committee of the Chapter Leaders Council.

WHAT WE DO

BENEFITS

- œ Event Capacity of 25 – 500+ guests
- œ Dedicated Event Coordinator
- œ Custom Menus Upon Request
- œ Flexible Room Set Ups
- œ State of the Art Audio-Visual Capability
- œ Assistance with cakes, floral, custom décor, & entertainment
- œ While independently owned, Sake Rok & Sakura Terrace at The Park are proud to be members of the MGM Resorts family. We are pleased to accept M life; casino comps, officer checks; room charges across MGM Resorts' hotel portfolio including ARIA, Bellagio, MGM Grand, Monte Carlo and New York-New York; and charge to Master Accounts for group business.

OUR SPECIALTIES

- œ Weddings & Anniversaries
- œ Bar & Bat Mitzvahs
- œ Birthdays, Milestones, & Celebrations
- œ Company Holiday Parties
- œ Graduations
- œ Corporate & Association Meetings
- œ Board Meetings
- œ Lunch & Learn
- œ Sales Retreats

ROOM	SQ FEET	CEILING HEIGHT	CLASSROOM (4 per 8')	THEATER	RECEPTION	BANQUET	EXISTING SEATING
SAKURA TERRACE BALLROOM	3,196	12' - 26'	150	250	250	200	
SAKURA TERRACE PARLOR	1,200	12' - 26'	70	115	80	60	
THE TERRACE	1,300				100	76	
SAKE ROK MAIN DINING ROOM	2,107				200		250
SAKE ROK MEZZANINE	1,500		50	85	20		72





CUISINE

We are pleased to provide you with our menus.

We know selecting a menu for your guests is a daunting task.

However, we want you to have as much fun deciding on a menu as we did creating them!

Choose from one of our menus or if inspiration strikes you, please know we can always work together in creating a custom menu for your event as well.

We are extremely flexible & want to create a menu that fits your style!

We are able to accommodate any and all dietary needs including, but not limited to, vegan, vegetarian, kosher, gluten free, food allergies, and religious restrictions.

We look forward to working with you in coordinating all of the important details to make your event not just memorable, but unforgettable!

Chef Bobby & Shauna

CONTINENTAL BREAKFAST

Sakura Continental

Signature Coffee, Decaffeinated Coffee, & TAZO™

Hot Teas

Chilled Orange, Cranberry, & Tomato Juices

œ

Freshly Baked Breakfast Breads & Pastries V

œ

Sweet Butter, Marmalade, & Fruit Preserves

Seasonal Fruit & Berries V GF

Sakura Continental Plus

Signature Coffee, Decaffeinated Coffee, & TAZO™

Hot Teas

Chilled Orange, Cranberry, & Tomato Juices

œ

Freshly Baked Breakfast Breads & Pastries V

Sweet Butter, Marmalade, Flavored Cream Cheeses,
& Fruit Preserves

œ

Seasonal Fresh Fruit & Berries V GF

œ

PLEASE SELECT ONE (1) OF THE FOLLOWING:

Sausage, Egg, & Cheese on a Croissant

Ham, Egg, & Cheese Biscuit

Sunrise Breakfast Quesadilla - Fresh Tomato Salsa

All prices are subject to sales tax & prevailing service charge. Food & beverage pricing is subject to change without notice. Pricing can be guaranteed up to six months prior to the function, if requested & confirmed in writing. Consuming uncooked meat, fish, or dairy foods increases the risk of illness.

V = Vegetarian GF = Gluten Free



BREAKFAST BUFFET

The Iris

Signature Coffee, Decaffeinated Coffee, & TAZO™ Hot Teas

Chilled Orange, Cranberry, & Tomato Juices



Fresh Citrus, Melon, & Berry Salad V GF

Fluffy Scrambled Eggs V

Breakfast Potatoes with Rosemary & Parmesan V GF

Fresh Berry & Yogurt Parfaits V GF

Freshly Baked Breakfast Breads, & Pastries V

Sweet Butter, Marmalade, & Fruit Preserves



PLEASE SELECT TWO (2) OF THE FOLLOWING:

Grilled Sausage Patty

Smokehouse Bacon

Maple Sausage Links

Down Home

Signature Coffee, Decaffeinated Coffee, & TAZO™ Hot Teas

Chilled Orange, Cranberry, & Tomato Juices



Seasonal Sliced Fresh Fruit & Berries V

Freshly Baked Breakfast Breads, & Pastries V

Sweet Butter, Marmalade, & Fruit Preserves

Biscuits & Sausage Gravy



Fluffy Scrambled Eggs V

Grilled Ham Steak

Chicken Fried Steak

Buttermilk Fried Chicken & Waffles

Applewood-Smoked Bacon & Sausage Links

Breakfast Potatoes V

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PLATED BREAKFAST

Your guests will enter the room to a continental breakfast style meal consisting of freshly baked scones, croissants, assorted muffins, & danish with butter & fruit preserves. Our friendly wait staff will serve the entrée & a selection of assorted juices, coffee, decaffeinated coffee, & TAZO™ hot teas.

Classic Breakfast

Scrambled Eggs V GF

Breakfast Potatoes - Rosemary & Parmesan V GF



PLEASE SELECT ONE (1) OF THE
FOLLOWING:

Smokehouse Bacon

Maple Sausage Links

Chicken & Apple Sausage

Center Cut Ham Steak

Steak & Eggs

Grilled Steak

Scrambled Eggs

Breakfast Potatoes with Rosemary & Parmesan

Sautéed Asparagus

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CROWD PLEASER BRUNCH

50 guest minimum/priced per guest. Uniformed attendant fee of \$150.00 per attendant, one attendant per 100 guests.

Breakfast

Omelet Station & Eggs Made to Order GF

Applewood Smoked Bacon GF

Maple Sausage Links GF

Breakfast Potatoes with Rosemary & Parmesan GF

Cinnamon Roll French Toast with Caramelized Bananas V

Assorted Breakfast Pastries, Croissants, & Bagels V

Sweet Cream Butter, Fruit Preserves, Cream Cheese

Freshly Sliced Seasonal Fruit V GF



Carving Station

PLEASE SELECT ONE (1) OF THE FOLLOWING:

Pepper Crusted Striploin of Beef

Thyme & Butter Basted Turkey Breast

Brown Sugar & Coca Cola Glazed Ham

Lunch

Chilled Quinoa Salad, Apricot, Lemon Zest, & Mint V GF

Watermelon & Feta Salad V GF

Slow Roasted Chicken Breast with Mushrooms & Pan Jus

Miso Marinated Salmon Filet with Fried Leeks

Olive Oil & Meyer Lemon Roasted Potatoes V GF

Charred Asparagus V GF

Freshly Baked Rolls & Whipped Butter



Desserts

Chef's Sweet Table

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REFRESHMENTS

REFRESHMENT BREAKS

- ☞ Freshly Brewed Coffee & Decaffeinated Coffee
- ☞ TAZO™ Premium Teas
- ☞ Traditional Iced Tea
- ☞ Chilled Orange, Cranberry, & Tomato Juices
- ☞ Assorted Naked™ Juices
- ☞ Assorted Coca-Cola™ Brand Soft Drinks
- ☞ Voss™ Bottled Water: Sparkling or Flat
- ☞ Red Bull™ - Regular & Sugar-Free

A LA CARTE SNACKS

- ☞ Assorted Freshly Made Croissants, Muffins, Danish, Cinnamon Rolls V
- ☞ Assorted Bagels & Cream Cheese V
- ☞ Fresh Baked Chocolate Chip, Oatmeal Raisin, & Peanut Butter Cookies V
- ☞ Rice Krispy Squares
- ☞ Blondies and/or Fudge Brownies V
- ☞ Individual Greek Fruit Yogurt V GF
- ☞ Assorted Whole Fruit V GF
- ☞ Warm Pretzel Bites, Spicy & Sweet Mustard, & Cheddar Dip V
- ☞ Assorted Bags of Chips V
- ☞ Chef's Selection of Candy Bars V
- ☞ Assorted Deluxe Mixed Nuts V
- ☞ Tortilla, Potato Chips, or Pretzels V
- ☞ Assortment of Kind™ Bars and/or Granola Bars V
- ☞ Assorted Dried Fruit (individual bags) V GF
- ☞ Trail Mix (individual bags) V
- ☞ Flavored Popcorn (individual bags) V

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TAZO.



THEMED BREAKS

Service for 30 minutes. All buffet lunch selections include freshly brewed signature coffee, decaffeinated coffee, assorted TAZO™ hot tea selection, & iced tea.

Grab & Go V

Individually Wrapped Sweet & Salty Snacks
Assorted Whole Fruits



High Energy Pick-Me-Up V

Domestic & Imported Artisan Cheeses
Protein Bars & High Energy Nut Bars
Raw Nut Bar: Pistachios, Almonds, Cashews & Peanuts
Yogurt Parfaits & Celery Sticks with Housemade Nut Spreads



Cookies & Milk V

Peanut Butter, Oatmeal Raisin, & Double Chocolate Chip
Cookies
Ice Cold Whole, Skim, & Chocolate Milks



Build Your Own Yogurt Parfait V

Assorted Berries & Granola Selection
Yogurts to Include: Low Fat Plain Yogurt, Vanilla Yogurt, &
Strawberry Yogurt
Individual Fruit Juices

Mediterranean Break V

Hummus, Baba Ganoush, Tzatziki Spreads
Carrots, Celery Sticks, Jicama Sticks & Radish Wedges
Pita Bread, Crisp Lavash Bread



School Lunch V

Fun Size Candy Bars
Miniature Cookie Bags & Brownie Bites
PLEASE CHOOSE TWO (2) OF THE FOLLOWING:
Hamburger Sliders
Miniature Corn Dogs
Miniature Assorted Pizzas



Build Your Own Trail Mix V

Roasted Nuts to Include: Peanuts, Cashews, & Almonds
Dried Fruits to Include: Blueberries, Cherries, & Apricots
Candies to Include: Regular & Peanut M&M's™, Yogurt
Covered Raisins & Pretzels
Individual Fruit Juices

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BUFFET LUNCHEONS

All buffet lunch selections include freshly brewed signature coffee, decaffeinated coffee, assorted TAZO™ hot tea selection, & iced tea.

New York, New York

Homemade Matzah Ball Soup

Traditional Caesar Salad - Herb & Parmesan Croutons

Couscous, Spinach, Roasted Tomatoes, Onions, & Yellow Pepper, Harissa Vinaigrette V



GOURMET SANDWICHES & WRAPS

PLEASE SELECT THREE (3) OF THE FOLLOWING:

Sandwiches:

Smoked Turkey & Provolone - Sun-Dried Tomato Mayonnaise, Pretzel Roll

Rare Roast Beef & Boursin - Red Onion Marmalade, Marble Rye

Vegetarian - Arugula, Tomato, Buffalo Mozzarella, Pesto, Soft Focaccia Roll



Wraps:

Chicken Caesar Wrap - Chopped Romaine, Shredded Parmesan, Shaved Roasted Chicken, Roasted Vegetables, Hummus Spread, Spring Mix, Shredded Pepper Jack Cheese & Caramelized Onions



Desserts:

Seasonal Cheesecake, Key Lime Meringue Pie, Black & White Cookies

The Terrace

Orzo Salad V

Baby Spinach, Sliced Almonds, Bleu Cheese & Mustard Vinaigrette V

Heirloom Tomato Caprese Salad V GF



Mains:

Pepper Crusted Beef Tenderloin - Truffle Cream

Stuffed Chicken Breast - Portobello Mushrooms, Sun-Dried

Tomatoes, Feta Cheese, Mediterranean Sauce GF

Pan Seared Salmon with Irish Whiskey Sauce GF

Vegetarian Entrée Available Upon Request V



Accompaniments

Olive Oil & Meyer Lemon Oven Roasted Potatoes V GF

Seasonal Vegetables with Herbs de Provence V GF

Artisan Rolls & Butter V



Dessert

Chef's Selection of Assorted Desserts V

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SAKE ROK BUFFET LUNCH

All buffet lunch selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT TWO (2) OF THE FOLLOWING FOR YOUR GUESTS:

- Edamame - Soybeans, Sea Salt, Lime V GF
- Edamame Rok - Soybeans, Asian Garlic Butter, Chili V
- Shishito Peppers - Grilled Japanese Peppers, Crispy Garlic, Sea Salt, Lime V GF
- Cucumber Sunomono - Cucumber, Wakame, Ginger, Ponzu, Sesame Seed V



Mains:

PLEASE SELECT TWO (2) OF THE FOLLOWING FOR YOUR GUESTS:

- Pan Roasted Salmon - Shishito, Coconut Lime GF
- Rok Chicken - Bok Choy & Spicy Teriyaki Sauce
- Hanger Steak - Edamame, Chanterelle Mushrooms, Aka Miso
- Grilled Cauliflower - Bok Choy & Crispy Tofu V

Accompaniments:

PLEASE SELECT TWO (2) OF THE FOLLOWING FOR YOUR GUESTS:

- Crispy Brussels Sprouts - Bacon Streusel, Asian Pear, Fish Sauce
- Seasonal Steamed Seasonal Vegetables V GF
- Roasted Seasonal Vegetables V GF
- Charred Asparagus - Preserved Lemon, Sea Salt V GF
- Roasted Squash- Spicy Pepitas, Japanese Yogurt, Honey V GF
- Coconut Rice - Scallion, Coconut Flake V GF

Steamed White Rice V GF

Steamed Brown Rice V GF



Dessert:

Chef Bobby's Pastry Omakase

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THE PARK PLATED LUNCHEON

All buffet lunch selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT ONE (1) OF THE FOLLOWING FOR YOUR GUESTS:

- Organic Mixed Greens - Seasonal Salad Toppings & Dressings
- Traditional Caesar Salad - Parmesan & Herb Croutons
- Wedge - Iceberg Wedge, Bleu Cheese, Bacon, Diced Tomatoes
- Roasted Beet & Goat Cheese Salad
- Spinach Salad - Walnuts, Pears, Bleu Cheese, Thin Red Onions
- Baby Mixed Greens & Mint - Fresh Cantaloupe, Crispy Prosciutto, Balsamic
- Baby Spring Hydro Lettuce - Shaved Fennel, Oranges, Goat Cheese, Blood Orange Vinaigrette

or

Dessert:

PLEASE SELECT ONE (1) OF THE FOLLOWING FOR YOUR GUESTS:

- Carrot Cake - Cream Cheese Mousse, Pineapple Compote
- Chocolate Fudge Brownie - Peanut Crunch with Chocolate Banana Cream
- Cheesecake - Seasonal Berries & Vanilla Cream
- Bread Pudding - Coconut Cream

Mains:

PLEASE SELECT ONE (1) OF THE FOLLOWING FOR YOUR GUESTS:

- Citrus Chicken Breast - Lemon Cream Sauce, Oyster Mushrooms, Sautéed Haricot Verts & Polenta
- Pan Seared Cod - Wilted Spinach, Lemon Thyme Roasted Potatoes, Vodka Cream Sauce
- Grilled Salmon - Ginger, Black Bean Sauce & Mushroom Quinoa
- Peppercorn Crusted Filet of Beef, Corn & Cheese Risotto, Pinot Noir Wine Sauce
- Citrus Braised Beef Short Rib - Horseradish Mashed Potatoes & Seasonal Vegetables
- Roasted Vegetable Wellington - Zucchini, Bell Pepper, Asparagus, Onion, Goat Cheese, Creamy Tomato Sauce V
- Duet Plate of Filet of Beef & Seared Cod - Wild Mushroom Risotto, Haricot Verts

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THE ROK PLATED LUNCHEON

Served Family Style.

All plated lunch selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT TWO (2) OF THE FOLLOWING:

Edamame - Soybeans, Sea Salt, Lime
Seaweed Salad - Goma Wakame, Aka Tosaka, Crispy Garlic
Organic Mixed Greens - Ponzu Vinaigrette



Small Plates:

PLEASE SELECT TWO (2) OF THE FOLLOWING:

Berkshire Pork Dumplings - Su- Shoyu
Crispy Rice - Spicy Tuna, Serrano Pepper, Coriander
Tuna Tataki - Crispy Garlic, Avocado, Citrus Soy, Coriander

Mains:

PLEASE SELECT TWO (2) OF THE FOLLOWING:

Pan Roasted Salmon - Shishito, Coconut Lime
Rok Chicken - Bok Choy, Sweet Potato Puree, Spicy Teriyaki
Spicy Samurai Roll - Spicy Tuna, Avocado, Baked Eel, Sweet Soy,
Spicy Masago
Caterpillar Roll - Shrimp Tempura, Cucumber, Eel, Avocado



Desserts

Mochi - Chef's Selection of Assorted Flavors
Chef Bobby's Pastry Omakase

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ELLA GAGIANO PHOTOGRAPHY

OISHII PLATED LUNCHEON

Served Family Style.

All plated lunch selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT TWO (2) OF THE FOLLOWING :

Edamame Rok - Soybeans, Asian Garlic Butter, Chili
Shishito Peppers - Grilled Japanese Peppers, Crispy Garlic, Sea Salt, Lime
Cucumber Sunomono - Cucumber, Wakame, Aka Tosaka, Crispy Garlic



Small Plates:

PLEASE SELECT THREE (3) OF THE FOLLOWING:

Wagyu Beef Tataki - Momiji Oroshi, Shimeji Mushroom, Ponzu, Celery
Rock Shrimp Tempura - Spicy Tobanjan Aioli, Truffle Ponzu
Crispy Sashimi Tacos - Yellowtail, Soy Ginger, Avocado
Hamachi Jalapeo - Hamachi, Jalapeno, White Ponzu, Chive
Japanese Wagyu Sliders - Foie Gras, Red Onion, Marmalade, Spicy
Tomato Jam

Mains:

PLEASE SELECT TWO (2) ENTREES &

ONE (1) ROLL FROM THE FOLLOWING:

Miso- Marinated Meru - Oshinko, Balsamic Glaze
Rok Chicken - Bok Choy, Sweet Potato Puree, Spicy Teriyaki Sauce
Hanger Steak - Edamame, Chanterelle Mushrooms, Aka Miso
Rok & Roll - Crab, Tuna, Salmon, Yellowtail, Cucumber Wrap
Pacific Roll - King Crab, Avocado, Asian Pear, Soy Paper
Tempura Roll - Eel, Cream Cheese, Crab, White Fish, Eel Sauce
Colonel's Roll - Romaine, Tempura Flake, Spicy Mayo



Desserts:

Mochi - Chef's Selection of Assorted Flavors
Sata Andagi- Japanese Doughnuts, Asian Pear

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RECEPTION SELECTIONS

Hot Bites

Broiled Bay Scallop on the Half Shell, Spicy

Tobanjan Crust

Buffalo Chicken Lollipop with Bleu Cheese Dip

Salt Baked Baby Potatoes, Pancetta & Cheddar Cheese

Berkshire Pork Dumplings, Su- Shoyu

Brie & Asian Pear Pockets, Plum Drizzle V



Vegetable Spring Roll, Sweet Chili Soy V

Tandoori Marinated Chicken Sate, Cilantro Lime Yogurt

Vegetable Samosas, Mango Chutney

Ribeye Skewer, Spicy Yakitori Sauce

Crab & Artichoke Tartlet

Filet Mignon Crostini, Caramelized Onion, Marinated Grape

Tomato, Horseradish Cream

Lamb Lollipops, Aka Miso, Citrus

Short Rib Empanadas, Cilantro Jalapeño Crème Fraiche

Portabella Mushroom Tartlets, Asiago Cheese

Bite Size Beef Wellington, Mushroom Duxelle



Lobster Rangoon, Sweet Chili Sauce

Miso- Marinated Chilean Sea Bass Skewer

Duck Breast Skewer, Sweet Soy, Sesame

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RECEPTION SELECTIONS

Cold Bites

Bruschetta - Fresh Mozzarella, Tomato, Red Onion

Jam, & Balsamic Glaze V

Greek Salad Shooters



Spicy Tuna on Crispy Rice

California Roll, Ginger Cream

Thai Chicken Bite, Fresh Basil, Bean Sprout

Tuna Tataki, Avocado, Crispy Garlic

Bay Scallop Ceviche, Sweet Potato, Heirloom Tomato

Shrimp Ceviche, Mango, Cilantro

Prosciutto, Melon, & Bocconcini

Beef Tataki, Momiji Oroshi, Shimeji Mushroom

Gazpacho Shooters, Dungeness Crab, Avocado



Lobster & Shrimp Roll, Arugula & Lemon Vinaigrette

Beef Tenderloin Carpaccio - Roquefort Shortbread,

Horseradish Cream

Shrimp Cocktail Shooter, Horseradish Cocktail Sauce

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RECEPTION SELECTIONS

Displays

Vegetable Crudité

Please select two (2) dips:

Maytag Bleu Cheese

Dill Pesto

Pink Peppercorn Ranch

Smoked Tomato Balsamic



Cheese Display

Regional & International Cheeses

Grapes & Walnuts

Sliced Baguettes & Water Crackers

Garnished with Fresh & Dried fruit

Baked Brie en Crouete

Served with Roasted Apples, Walnuts, & Grapes



Antipasto Display

Select Assortment of Italian Meats & Cheeses

Roasted Peppers, Grilled & Marinated Vegetables, Olives

Artisan Italian Breads



Chef Bobby's Sushi Omakase Display

Our Most Popular Signature Rolls

Edamame Rok - Soybeans, Asian Garlic Butter, Chili V

Shishito Peppers - Grilled Japanese Peppers, Crispy Garlic,

Sea Salt, Lime V GF

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THE PARK BUFFET DINNER

All buffet dinner selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

Orzo Salad V

Baby Spinach, Sliced Almonds, Bleu Cheese & Mustard Vinaigrette V

Heirloom Tomato Caprese Salad V GF



Mains:

Pepper Crusted Beef Tenderloin with Truffle Cream

Stuffed Chicken Breast with Portobello Mushrooms, Sun-Dried

Tomatoes, & Feta Cheese with Mediterranean Sauce GF

Pan Seared Salmon with Irish Whiskey Sauce GF

Vegetarian Entrée Available Upon Request V

Accompaniments:

Olive Oil & Meyer Lemon Oven Roasted Potatoes V GF

Seasonal Vegetables with Herbs de Provence V GF

Artisan Rolls & Butter V



Dessert:

Chef's Selection of Assorted Desserts V

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my carolina kitchen



THE SAKURA BUFFET DINNER

All buffet dinner selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT TWO (2) OF THE FOLLOWING FOR YOUR GUESTS:

Edamame - Soybeans, Sea Salt, Lime V GF

Edamame Rok - Soybeans, Asian Garlic Butter, Chili V

Shishito Peppers - Grilled Japanese Peppers, Crispy Garlic, Sea Salt, Lime V GF

Cucumber Sunomono - Cucumber, Wakame, Ginger, Ponzu, Sesame Seed V



Mains:

PLEASE SELECT TWO (2) OF THE FOLLOWING FOR YOUR GUESTS:

Pan Roasted Salmon - Shishito, Coconut Lime GF

Rok Chicken - Bok Choy & Spicy Teriyaki Sauce

Hanger Steak - Edamame, Chanterelle Mushrooms, Aka Miso

Grilled Cauliflower - Bok Choy & Crispy Tofu V

Accompaniments:

PLEASE SELECT TWO (2) OF THE FOLLOWING FOR YOUR GUESTS:

Crispy Brussels Sprouts - Bacon Streusel, Asian Pear, Fish Sauce

Seasonal Steamed Seasonal Vegetables V GF

Roasted Seasonal Vegetables V GF

Charred Asparagus - Preserved Lemon, Sea Salt V GF

Roasted Squash- Spicy Pepitas, Japanese Yogurt, Honey V GF

Coconut Rice - Scallion, Coconut Flake V GF

Steamed White Rice V GF

Steamed Brown Rice V GF



Dessert:

Chef Bobby's Pastry Omakase

All prices are subject to sales tax & prevailing service charge. Food & beverage pricing is subject to change without notice. Pricing can be guaranteed up to six months prior to the function, if requested & confirmed in writing. Consuming uncooked meat, fish, or dairy foods increases the risk of illness

V = Vegetarian GF = Gluten Free

THE PLAZA PLATED DINNER

All buffet dinner selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT ONE (1) OF THE FOLLOWING FOR YOUR GUESTS:

- Organic Mixed Greens - Seasonal Salad Toppings & Dressings
- Traditional Caesar Salad - Parmesan & Herb Croutons
- Wedge - Iceberg Wedge, Bleu Cheese, Bacon, Diced Tomatoes
- Roasted Beet & Goat Cheese Salad
- Spinach Salad - Walnuts, Pears, Bleu Cheese, Thin Red Onions
- Baby Mixed Greens & Mint - Fresh Cantaloupe, Crispy Prosciutto, Balsamic
- Baby Spring Hydro Lettuce - Shaved Fennel, Oranges, Goat Cheese, Blood Orange Vinaigrette



Dessert:

PLEASE SELECT ONE (1) OF THE FOLLOWING FOR YOUR GUESTS:

- Carrot Cake - Cream Cheese Mousse, Pineapple Compote
- Chocolate Fudge Brownie - Peanut Crunch with Chocolate Banana Cream
- Cheesecake - Seasonal Berries & Vanilla Cream
- Bread Pudding - Coconut Cream

Mains:

PLEASE SELECT ONE (1) OF THE FOLLOWING FOR YOUR GUESTS:

- Citrus Chicken Breast - Lemon Cream Sauce, Oyster Mushrooms, Sautéed Haricot Verts & Polenta
- Pan Seared Cod - Wilted Spinach, Lemon Thyme Roasted Potatoes, Vodka Cream Sauce
- Grilled Salmon - Ginger, Black Bean Sauce & Mushroom Quinoa
- Peppercorn Crusted Filet of Beef, Corn & Cheese Risotto, Pinot Noir Wine Sauce
- Citrus Braised Beef Short Rib - Horseradish Mashed Potatoes & Seasonal Vegetables
- Roasted Vegetable Wellington - Zucchini, Bell Pepper, Asparagus, Onion, Goat Cheese, Creamy Tomato Sauce V
- Duet Plate of Filet of Beef & Seared Cod - Wild Mushroom Risotto, Haricot Verts

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THE ROK PLATED DINNER

Served Family Style.

All plated dinner selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT TWO (2) OF THE FOLLOWING:

Edamame - Soybeans, Sea Salt, Lime
Seaweed Salad - Goma Wakame, Aka Tosaka, Crispy Garlic
Organic Mixed Greens - Ponzu Vinaigrette

∞

Small Plates:

PLEASE SELECT TWO (2) OF THE FOLLOWING:

Berkshire Pork Dumplings - Su- Shoyu
Crispy Rice - Spicy Tuna, Serrano Pepper, Coriander
Tuna Tataki - Crispy Garlic, Avocado, Citrus Soy, Coriander

Mains:

PLEASE SELECT TWO (2) OF THE FOLLOWING:

Pan Roasted Salmon - Shishito, Coconut Lime
Rok Chicken - Bok Choy, Sweet Potato Puree, Spicy Teriyaki
Spicy Samurai Roll - Spicy Tuna, Avocado, Baked Eel, Sweet Soy,
Spicy Masago
Caterpillar Roll - Shrimp Tempura, Cucumber, Eel, Avocado

∞

Desserts

Mochi - Chef's Selection of Assorted Flavors
Chef Bobby's Pastry Omakase

All prices are subject to sales tax & prevailing service charge. Food & beverage pricing is subject to change without notice. Pricing can be guaranteed up to six months prior to the function, if requested & confirmed in writing. Consuming uncooked meat, fish, or dairy foods increases the risk of illness.

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OISHII PLATED DINNER

Served Family Style

All plated dinner selections include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters

PLEASE SELECT TWO (2) OF THE FOLLOWING FOR YORU GUESTS:

Edamame Rok - Soybeans, Asian Garlic Butter, Chili

Shishito Peppers - Grilled Japanese Peppers, Crispy Garlic, Sea Salt,

Lime

Cucumber Sunomono - Cucumber, Wakame, Aka Tosaka, Crispy

Garlic

❧

Small Plates

PLEASE SELECT THREE (3) OF THE FOLLOWING:

Wagyu Beef Tataki - Momiji Oroshi, Shimeji Mushroom, Ponzu, Celery

Rock Shrimp Tempura - Spicy Tobanjan Aioli, Truffle Ponzu

Crispy Sashimi Tacos - Yellowtail, Soy Ginger, Avocado Big Eye Tuna,

Tobanjan, Cucumber, Avocado

Hamachi Jalapeno - Hamachi, Jalapeno, White Ponzu, Chive

Japanese Wagyu Sliders - Foie Gras, Red Onion, Marmalade, Spicy

Tomato Jam

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Mains

PLEASE SELECT TWO (2) ENTREES & ONE (1) ROLL OF THE FOLLOWING:

Miso- Marinated Meru - Oshinko, Balsamic Glaze

Rok Chicken - Bok Choy, Sweet Potato Puree, Spicy Teriyaki Sauce

Hanger Steak - Edamame, Chanterelle Mushrooms, Aka Miso

Rok & Roll - Crab, Tuna, Salmon, Yellowtail, Cucumber Wrap

Pacific Roll - King Crab, Avocado, Asian Pear, Soy Paper

Tempura Roll - Eel, Cream Cheese, Crab, White Fish, Eel Sauce

The Colonel Roll - Romaine, Tempura Flake, Spicy Mayo

❧

Desserts

Mochi - Chef's Selection of Assorted Flavors

Sata Andagi- Japanese Doughnuts, Asian Pear



MITZVAH PACKAGES

The Mitzvah Package include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Fresh & Easy Salad Station

PLEASE SELECT TWO (2) OF THE FOLLOWING :

House Salad Served with Seasonal Salad Toppings & Dressings V

Mediterranean Couscous Salad V

Roasted Vegetable Salad V GF

Caesar Salad - Parmesan & Herb Croutons

Papaya & Jicama Slaw V GF

Chef's Chilled Pasta Salad V



South of The Border

Miniature Bean & Cheese Burritos V

Marinated Chicken

Soft Flour Tortillas

Crunchy Taco Shells GF

Pico de Gallo, Sour Cream & Homemade Guacamole

Shredded Jack & Cheddar Cheeses, Cilantro

Slider Station

Hamburger Sliders Served on Silver Dollar Rolls

Chicken Parmesan Sliders

Caprese Sliders V

Tomato Jam, Dijon & Yellow Mustards, A-1 sauce



Just a Slice Station

PLEASE SELECT THREE (3) OF THE FOLLOWING:

Margherita V

Spinach & Artichoke (White Pizza) V

Five Cheese V

Classic Pepperoni

Design Your Own - Select from Italian Sausage, Pepperoni, Meatball, Olive, Mushroom, Roasted Pepper, Onion, Tomato, Eggplant, Artichoke Hearts, &

Broccoli



Mac & Cheese Martinis

PLEASE SELECT TWO (2) OF THE FOLLOWING:

Classic Mac & Cheese V

Bleu Cheese Mac & Cheese V

Jalapeño & Pepper Jack Mac & Cheese V

Florentine & White Cheddar Mac & Cheese V

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WEDDING PACKAGES

Wedding Packages Include:

- œ Four Hour Private Reception
- œ Chair Covers & Tie in Your Choice of Color
- œ Standard Floor Length Linens & Napkins (White on White)
- œ Standard Centerpieces
- œ Site Fee
- œ Custom Room Set to Your Specifications – Including Guest Table, Gift Table, Head Table, & Cake Table
- œ One Hour Welcome Reception with Hors d'oeuvres
- œ One Hour Hosted Bar (Additional Hours Available - Ask Your Catering Representative For More Information)
- œ Sparkling Wine Toast
- œ Tiered Wedding Cake
- œ Dance Floor
- œ Dedicated Banquet Captain to Ensure a Flawless Event
- œ Gift Certificate for Two at Sake Rok to Celebrate Your One Year Anniversary

Enhancements:

- œ Band and/or DJ
- œ Custom Entertainment
- œ Fresh Floral Bud Vase
- œ Fresh Floral Centerpiece
- œ Tall Floral Centerpiece
- œ Buffet Centerpiece
- œ Long & Low Centerpiece
- œ Specialty Linen & Overlays
- œ Favor Placement
- œ Chocolate Covered Strawberries, Petit Fors, & Pastries
- œ Must - Have Midnight Munchies
- œ Sake Bomb Packages
- œ Ask Your Event Planner About Adding Exclusive Sake Rok Specialty Items to Your Package

SAKURA TERRACE WEDDING BUFFET

Wedding Packages include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Welcome Reception:

Antipasto Display: Assorted Italian Meats, Cheeses, Roasted Red Peppers & Mozzarella **GF**

Pickled Vegetable Crudités with Baba Ghanoush, Red Pepper Coulis, Ranch Dip **V GF**



Cold Salad Selection:

Mixed Field Greens & Garden Vegetables with Buttermilk Ranch, Balsamic Vinaigrette, & Carrot Ginger Dressings **V**

Marinated Grape Tomatoes, Shallots, White Balsamic Vinaigrette **V**

Grilled & Chilled Seasonal Vegetables, Balsamic Syrup, Herb Oil **V**

Mains:

PLEASE CHOOSE TWO (2) OF THE FOLLOWING:

Herb Roasted Chicken, Chardonnay Cream **GF**

Grilled Salmon, Spinach, Lemon Butter **GF**

Garlic Rubbed Pork Loin, Fig & Port Sauce

Vegetarian Entrée Selection Available Upon Request **V**



Accompaniments:

Seasonal Baby Root Vegetables **V**

Fingerling Potato Confit, Bacon Streusel

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RECEPTION BY DESIGN

Wedding Packages include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Meat Carving GF*

PLEASE CHOOSE TWO (2) OF THE FOLLOWING:

Ribeye
Beef Tenderloin
Pork Loin
Chorizo
Linguica



Chef Bobby's Sushi Omakase Display

Our Most Popular Signature Rolls

Edamame Rok - Soybeans, Asian Garlic Butter, Chili V

Shishito Peppers - Grilled Japanese Peppers, Crispy Garlic, Sea Salt, Lime V GF



Dipping Station V GF

Baba Ghanoush, Roasted Garlic Hummus, Tomato & Olive Tapenade,
Spinach & Artichoke Dip
Grilled Pita & Herbed Baguette,
Pickled Vegetable Crudités

Mac & Mashed Martinis*

PLEASE CHOOSE TWO (2) OF THE FOLLOWING:

Smoked Gouda Mac & Cheese V
Truffle & Wild Mushroom Mac & Cheese V
Pork Belly Mac & Cheese
Garlic Confit Mashed Potatoes V GF
Bacon, Sour Cream, & Chive Mashed Potatoes GF
Horseradish Mashed Potatoes GF



Fresh & Easy Salad Station

Mixed Field Greens, Romaine, & Iceberg V
Grilled Chicken, Citrus Marinated Rock Shrimp, & Bacon
Parmesan Cheese, Feta Cheese, & Gorgonzola Cheeses V
Tomato, Mushroom, Red Onion, Cucumber
Shredded Carrot & Roasted Red Pepper
Herb Croutons, & Chopped Egg V
Buttermilk Ranch, Balsamic Vinaigrette, & Bleu Cheese Dressing V

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CHERRY BLOSSOM PLATED DINNER

Wedding Packages include freshly brewed signature coffee, decaffeinated coffee, TAZO™ hot tea selection, & iced tea.

Starters:

PLEASE SELECT ONE (1) OF THE FOLLOWING:

House Salad - Seasonal Salad Toppings & Dressings V

Traditional Caesar Salad - Parmesan & Herb Croutons

Wedge - Iceberg Wedge, Bleu Cheese, Bacon, Diced Tomatoes GF

Roasted Beet Salad with Goat Cheese V GF

Spinach Salad with Walnuts, Pears, Bleu Cheese, Thin Red Onions V

Baby Mixed Greens, Chiffonade Mint with Fresh Cantaloupe, Crispy Prosciutto, & Balsamic Dressing

Baby Spring Hydro Lettuce with Shaved Fennel, Oranges, Artisan Goat Cheese, & Blood Orange Vinaigrette V GF

Roasted Tomato Basil Bisque V

Lobster Bisque

Butternut Squash Bisque, Spicy Green Pepitas V

Cream of Asparagus V

Avgo Lemon

Mains:

PLEASE SELECT ONE (1) OF THE FOLLOWING; SPLIT MENUS ARE SUBJECT TO ADDITIONAL CHARGE:

Pan Roasted Salmon - Shishito, Coconut Lime GF

Pan Seared Scallops - Root Vegetables, Yuzu Soy Butter

Rok Chicken - Bok Choy, Sweet Potato Puree, Spicy Teriyaki Sauce

Filet Mignon - Edamame, Chanterelle Mushrooms, Aka Miso

Duet of Filet & Scallops

Grilled Cauliflower "Steak" V



Ask your Catering Representative about custom enhancements.

Chocolate Covered Strawberries, Petit Fors, & Pastries

Must - Have Midnight Munchies

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MEETING PACKAGES

To simplify your meeting needs we offer specialized break packages (all packages include a continental breakfast, mid-morning break & afternoon break).
Service provided for 90 minutes for continental breakfast & 30 minutes for mid-morning & afternoon breaks.

The Carnation

Arrival

Freshly Baked Scones, Muffins, & Danish

Sweet Butter, Marmalade, & Fruit Preserves

Signature Coffee, Decaffeinated Coffee, & TAZO™ Hot Teas

Chilled Orange, Cranberry, & Tomato Juices



Rejuvenate (mid - morning break)

Coffee & Tea Refresh

Assorted Coca - Cola Brand Soft Drinks & Bottled Water

The Sunflower

Arrival

Freshly Baked Scones, Muffins, & Danish

Sweet Butter, Marmalade, & Fruit Preserves

Signature Coffee, Decaffeinated Coffee, & TAZO™ Hot Teas

Chilled Orange, Cranberry, & Tomato Juices



Rejuvenate (mid - morning break)

Coffee & Tea Refresh

Assorted Coca - Cola Brand Soft Drinks & Bottled Water



Power Up (mid - afternoon break)

Coffee & Tea Refresh

Assorted Coca - Cola Brand Soft Drinks & Bottled Water

Cookies, Brownies, & Blondies

All prices are subject to sales tax & prevailing service charge. Food & beverage pricing is subject to change without notice. Pricing can be guaranteed up to six months prior to the function, if requested & confirmed in writing. Consuming uncooked meat, fish, or dairy foods increases the risk of illness.

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ROSE MEETING PACKAGE

To simplify your meeting needs we offer specialized break packages (all packages include a continental breakfast, mid-morning break & afternoon break).
Service provided for 90 minutes for continental breakfast & 30 minutes for mid-morning & afternoon breaks.

Arrival

Freshly Squeezed Orange, Cranberry, & Tomato Juices
Freshly Brewed Coffee, Decaffeinated Coffee, TAZO™ Hot Teas
Fresh Seasonal Fruits & Berries
Chef's Selection of Muffins & Danish
Sweet Butter, Marmalade & Fruit Preserves



PLEASE SELECT ONE (1) OF THE FOLLOWING:

Sausage, Egg, & Cheese Biscuit
Sausage, Egg, Roasted Red Pepper, & Provolone on Ciabattini
Southwestern Breakfast Quesadilla - Sausage, Tomatillo Salsa
Ham, Egg, & Cheese Breakfast Croissant
Turkey Bacon, Egg Whites, & Provolone, Whole-Wheat English Muffin

Rejuvenate (mid - morning break)

Freshly Brewed Coffee, Decaffeinated Coffee, TAZO™ Hot Teas
Assorted Coca - Cola Brand Soft Drinks & Bottled Water



Power Up (mid - afternoon break)

Freshly Brewed Coffee, Decaffeinated Coffee, TAZO™ Hot Teas
Assorted Coca - Cola Brand Soft Drinks & Bottled Water



PLEASE SELECT TWO (2) OF THE FOLLOWING:

Pretzel Bites with Honey Mustard & Cheddar Dip
Freshly Baked Jumbo Cookies, Blondies, & Brownies
Whole Fresh Fruit

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BANQUET BAR SERVICE

**Bartender Fee of \$150, One Bartender for every 100 guests.*

Hourly Hosted Beer & Wine Service*

This hosted bar selection offers unlimited consumption for your guests, priced per person for a specified amount of time. It features red & white wine, domestic & imported beers, soft drinks, regular & sparkling mineral waters, & juices. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge & Nevada state sales tax.



Hourly Hosted Deluxe Bar Service*

This hosted bar selection offers unlimited consumption for your guests, priced per person for a specified amount of time. It features call & house brand liquor, house red & white wine, domestic & imported beers, soft drinks, regular & sparkling mineral waters, & juices. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge & Nevada state sales tax.

Hourly Hosted Premium Bar Service*

This hosted bar selection offers unlimited consumption for your guests, priced per person for a specified amount of time. It features premium brand liquor, red & white wine, domestic & imported beers, soft drinks, regular & sparkling mineral waters, & juices. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge & Nevada state sales tax.



The "Club" Bar Service (based on consumption)*

A fully stocked bar featuring deluxe or premium brand liquor, red & white wine, domestic & imported beers, soft drinks, regular & sparkling mineral waters, & juices. Charges are based on a per-drink basis reflecting the actual number of drinks consumed & the total cost will be added to your final banquet check. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge & Nevada state sales tax.

All prices are subject to sales tax & prevailing service charge. Food & beverage pricing is subject to change without notice. Pricing can be guaranteed up to six months prior to the function, if requested & confirmed in writing. Consuming uncooked meat, fish, or dairy foods increases the risk of illness

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BANQUET BAR SERVICE

**Bartender Fee of \$150, One Bartender for every 100 guests.*

Cash Bar Service*

A fully stocked bar featuring premium or deluxe selection of liquors. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of service charge & Nevada state sales tax & are for events that wish to offer a bar where their guests pay for their own beverages.



Ask your Event Planner about
custom beverage packages,

ice sculptures,



Sake Bombs!



All prices are subject to sales tax & prevailing service charge. Food & beverage pricing is subject to change without notice. Pricing can be guaranteed up to six months prior to the function, if requested & confirmed in writing. Consuming uncooked meat, fish, or dairy foods increases the risk of illness

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CATERING GUIDELINES

Americans with Disabilities Act

Sakura Terrace at The Park is in full compliance with the Americans with Disabilities Act required under Title III. Wheelchair ramps, auxiliary aids & services can be arranged through Sakura Terrace at The Park. Advance notice of attendees requiring special needs i.e., auxiliary aids & services, etc. is required. Please contact your catering representative.

Audiovisual Equipment

Sakura Terrace at The Park is pleased to have a preferred vendor relationship with trade show technical for audio visual equipment & offers complete audiovisual services with an experienced technical team. We have a comprehensive inventory of state-of-the-art equipment. Our equipment is well maintained, attractive & meticulously serviced. Our technical staff is available 24 hours a day & seven days a week.

Cancellation Policy

In the unforeseen event that you find it necessary to cancel the arrangements for your catered event, Sakura Terrace at The Park must receive written notice of cancellation. In anticipation of revenues to be received & the costs incurred in preparing for the event, the closer to the event date that you cancel, the greater the damages to the venue. Therefore, you agree the following schedule of liquidated damages represents reasonable amounts to be paid by you if you cancel the event. Please be aware of the following policy regarding refunds if your event is, indeed, cancelled.

- ☞ More than ninety (90) days prior to the event, the initial deposit.
- ☞ Between ninety (90) days & forty-five (45) days prior to the event, 50% of anticipated revenue.
- ☞ Between forty-four (44) days & thirty (30) days prior to the event, 75% of anticipated revenue.
- ☞ Thirty (30) or fewer prior to the event, 100% of anticipated revenue

CATERING GUIDELINES

Credit Cards

Sakura terrace at the park accepts all major credit cards including, but not limited to:

- ☞ American Express
- ☞ Discover
- ☞ Master Card
- ☞ Visa

Damage to Equipment or Facilities

Patrons are responsible for any damages to equipment or facilities during the time the room is occupied by your event. Please be advised that this time includes, but is not limited to, damage made by florists, decoration, set up & tear down by outside agencies.

Dance Floors & Staging

We offer a large selection of dance floors & staging. Pricing is available upon request.

CATERING GUIDELINES

Deposit & Payment

A deposit & signed contract are necessary to reserve your event. Deposits are based on anticipated food & beverage requirements.

- ☞ 50% is due at time of booking. Full payment must be received 14 days prior to your function.
- ☞ Sakura Terrace at The Park is pleased to accept money orders, cashier's checks, personal checks, credit cards and/or check cards bearing the Visa and/or Master Card logo.
- ☞ Please note that if you are paying by personal check, we cannot accept personal checks less than thirty (30) days prior to your event.
- ☞ If paying by credit card, Sakura Terrace at The Park must receive a signed credit card authorization form.

Emergency Procedures

In the event of an emergency, strobe lights & audible alarms will be activated in the affected area(s). Guests should remain calm & follow the instructions given through the public address system. If the alarm is resolved or false, the announcement will state that the alarm has been "investigated & resolved" & to return to your normal operations.

In the event that there is credibility to the alarm, the announcement will state that the venue is being evacuated & to proceed to the nearest emergency exit. Security will be there to direct you further.

1. Venue personnel will:

- a. Post personnel at all exits to meet & direct guests to staging areas.
- b. Notify the park's emergency command center representative from the staging area of the number of guests, their condition & any special needs that may arise.

2. Security will:

- a. Security officers, will walk through the stairwells as conditions permit looking for lost or hurt guests, & assist handicapped guests in evacuation. Security officers will also check the roof to make sure that no guests or associates evacuated to the roof & are stranded.
- b. Security will secure the area by allowing no access back into the building until an "all clear" is received.

CATERING GUIDELINES

Equipment Rental & Costs

Sakura Terrace at The Park provides standard equipment for all events at no additional charge. This includes tables, chairs, easels, small pads, pens, & standard linens. It should be noted that any equipment that you may require that is not in the venue's existing inventory must be rented at the group's expense.

Favors & Decorations

Sakura Terrace at The Park is pleased to decorate your event for you. Pricing is available upon request. Should you prefer to decorate the room yourself, you may do so approximately one hour prior to the start of your event.

Fire Codes & Regulations

All codes & regulations fall under local specifications. When planning an event in our private event space, whether it requires decorations, equipment, furnishes, and/or attendance in excess of 300 guests, we must maintain all standards that will not obstruct exits, access thereto, access therefrom, or visibility thereof.

Please advise your catering representative of all intended uses of the meeting space.

Fire marshal approved diagrams are required for all events in excess of 300 guests. Pricing, instructions, permit application, & method of payment are available on the Clark County fire department web page at www.fire.co.clark.nv.us or at the fire prevention bureau.

☞ Clark County Fire Department

☞ 575 East Flamingo Road | Las Vegas, NV 89119

☞ Phone - (702) 455-7311 | Fax - (702) 734-6111

CATERING GUIDELINES

Food & Beverage

Sakura Terrace at The Park will be the sole provider of all food & beverages served in our banquet facility. No food & beverage is to be brought into or removed by the patron or the patron's guests.

There will be an applicable twenty-two percent (22%) service charge & a current sales tax of 8.15% on all food & beverage items.

A labor charge of \$250.00 is applied to food functions if fewer than 25 persons are guaranteed. Prices are subject to change, & guaranteed sixty (60) days prior to the function date. Prices agreed to on a signed banquet event order are binding.

Guarantees

It is required that your catering representative be notified of the exact number of guests attending a function by 11:00 am three (3) working days prior to the event. This minimum guarantee is not subject to reduction, & you will be charged even if fewer guests attend. Please see the chart below for guarantee due days.

If no guarantee is received at the appropriate time, the sakura terrace will use the expected count as the guarantee, & charges will be made accordingly. A decrease in the original estimated attendance in excess of twenty five percent (25%) will not be accepted unless received a minimum of three (3) weeks prior to the function date or patron agrees to pay for this minimum attendance amount.

The venue will not be responsible for providing identical services for more than a three (3%) percent increase in attendance over the guarantee for groups up to 500 guests.

<u>Function is:</u>	<u>Guarantee is Due:</u>
Monday	Wednesday before
Tuesday	Thursday before
Wednesday	Friday before
Thursday	Monday before
Friday	Tuesday before
Saturday	Wednesday before
Sunday	Thursday before

CATERING GUIDELINES

High-Speed Internet

We are proud to offer wireless & hard-wired high-speed internet access in all of our meeting & banquet rooms. Download documents, search websites, & access e-mail with connections that are fast, secure, & reliable. Pricing is available upon request.

Kosher

Kosher meals are available upon request. Requests must be made with your catering representative at least seven days in advance. Two types of kosher meals are available: "airline" type kosher meals are available at the same price as the menu selection price for that event. Fresh catered kosher is available, with at least seven days' notice, & is subject to additional charges.

Linen

We are pleased to offer a vast array of linens for you to choose from. We have standard colors at no charge. Stage skirting is available in black. Specialty linen is also available. Pricing is available upon request.

Liquor Laws

No one under the age of 21 can be sold, given or otherwise obtain an alcoholic beverage at Sakura Terrace at The Park. It is unlawful for any person under 21 years of age to show or present false or fraudulent written identification or use identification other than his or her own to order, purchase, attempt to purchase, receive or serve alcoholic beverages.

Any employee or agent has the right to refuse to sell or serve alcoholic beverages to anyone who they feel may have already had enough to drink or may be under the influence of another substance.

Sakura terrace at the park does not allow any person or group to bring in liquor for consumption in to our private event space.

CATERING GUIDELINES

Loss or Damage to Personal Property

Sakura Terrace at The Park does not assume liability to loss or damage to any personal property that you or your guests bring to Sakura Terrace before, during or after the use of our facilities.

Menus

All menus have a minimum of 25 guests unless otherwise stated. Sakura terrace at the park requests that all banquet menus, room arrangements, & other pertinent details of your functions be submitted to your catering representative 45 days prior to your event or meeting.

Please refer to the current banquet menus to assist you with your planning. Your catering representative will be happy to customize special menus & assist you in selecting the proper menu items & arrangements to insure the success of your event.

Music & Entertainment

Sakura Terrace at The Park is able to provide a vast array of entertainment including, fire breathers, a stilt circus, & aerial silks. While we do welcome outside entertainment suppliers, outside event professionals are required to supply a copy of proof of insurance & a business license to your catering representative 72 hours prior to all events.

We are also able to hire or recommend an event professional that will surely suit your needs. House music is always available.

Seating

Seating will be arranged in accordance with your requirements. We are happy to provide you with a head table, gift table, registration table, display tables, and/or guest book tables. Please advise your catering representative in advance.

CATERING GUIDELINES

Security

For certain events, the venue may require that security be provided at patron's expense. Only approved security firms using unarmed guards may be used. Security personnel can be arranged through your catering representative. For all events conducted on Sake Rok's property, only security personnel that are licensed as private security in the state of Nevada may be used.

Signs & Displays

All signs must be approved in advance by management & are permitted only in designated areas. We are pleased to assist you in placement of your signage. Upon request, easels are available for posters & signage. In an effort to maintain the standards set forth by Sakura Terrace at The Park, white boards, flip charts, corkboards, & hand written signs are not permitted in public areas. We respectfully request any signs or displays used in public areas are of professional quality. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order prevent damage to fine fixtures & furnishings.

Specialty Cakes

We have an exclusive partnership with a local bakery & they are always happy to create specialty cakes for any occasion. Pricing is available upon request.

Tax & Service

Nevada state sales tax, currently at 8.15% & a twenty-two percent (22%) service charge will be applied to your event. Taxes are subject to change.

A labor/set up charge of \$150.00 is applied per bartender. It is necessary for tax-exempt organizations to provide Sakura Terrace at The Park with a certificate of tax exemption at least fourteen (14) days prior to your event.