

# Cascata



We have a passion and drive for  
creating events that our clients will  
remember long after....

Chef Michael Fryer

Head Chef

Brittany Heulitt

Event Sales Manager

Maci Hensley

Venue Coordinator

# CEREMONY

## *Inclusions*

Private Event Lawn

Wedding Ceremony

1 hour Rehearsal

\*price upgrade

Our White Resin

Ceremony Chairs

\*Up to 150

Bridal Suite Day of Wedding

\*2 hours prior to ceremony

*Event Lawn*



## RECEPTION

### *Inclusions*

Wood Banquet Tables

On-Site Banquet

Captain & Service Staff

Espresso Wood Cross

Back Chairs

\*up to 150

Event Set-up & Tear-

Down

Gift Table & Cake table

Head Table

Choice of Color Standard

Napkins

# RECEPTION PACKAGES

*buffet*

the silver package  
*starting at*

\$170 per person

choice of salad, choice of 2 sides, choice 2 of entrees, & artisan bread rolls

Beer & Wine  
4 hour package

\*Additional \$200 bartender fee per 50 guests

the pearl package  
*starting at*

\$195 per person

choice of (2) tray pass appetizer, choice of salad, choice of 2 sides, choice of 2 entrees, & artisan bread rolls

Beer, Wine, Well Cocktails  
4 hour package

\*Additional \$200 bartender fee per 50 guests

# RECEPTION PACKAGES

*plated*

the diamond package  
*starting at*

\$225 per person

choice of 3 tray passed appetizers, choice of salad, choice of 2 sides, choice of 2 entrees & artisan bread rolls

Beer, Wine, Well Cocktails  
4 hour package

\*Additional \$200 bartender fee per 50 guests

the platinum package  
*starting at*

\$ 295 per person

choice of 4 tray passed appetizers, charcuterie platter, choice of salad, choice of 2 sides, choice of plated entrees & artisan bread rolls. upgrade to dual plated +\$75 pp

Beer, Wine, Premium Cocktails  
4 hour package

\*Additional \$200 bartender fee per 50 guests

**CUSTOMIZED A LA CARTE MENU AVAILABLE UPON REQUEST**

All Food & Beverage is subjected to a 25% service fee and Nevada State sales tax

## hors d'oeuvres

\$9- one, \$16- two- \$24- three

*tray passed appetizers*

Classic Bruschetta  
Petite Vegetables & Roasted Garlic  
Hummus   
Cucumber & Smoked Salmon Mini Tea  
Sandwich with Dill Crème Fraiche  
Mini Curry Firecracker Chicken Egg  
Rolls with Cilantro Crema  
Louisiana Crab Cake with Remoulade  
+4 pp charge  
Mini Beef Wellington with Marchand  
du Vin  
Beef Tenderloin with Artichoke Puree  
on a Parmesan Crostini +4 pp charge  
Mini Johnny Cake with Tarragon  
Crème Fraiche, Hard Boiled Egg &  
Whitefish Caviar +4 pp charge  
Ahi Tuna Wonton with Ponzu &  
Pineapple Ginger Foam

Grilled Shrimp with Thai Honey Glaze  
Vegetable Samosa with Chutney   
Herb & Garlic Stuffed Mushrooms  
Basil & Parmesan Meatball in Roasted Tomato  
Sauce  
Mini Chicken & Waffles- Spiced Honey  
Truffle French Fries- Parmesan & Garlic Aioli   
Crispy Chicken Slider- whole grain mustard  
Sesame Chicken Pot Stickers  
Polenta Fries- Garlic Aioli  
Bacon Wrapped Scallop with Creole Tomato  
Glaze +4 pp charge

## **Menu** Platters *items*

Crudité \$9 pp  
Hummus, Ranch, Artichoke dip, Seasonal  
Vegetables,  
Selection of Artisan Bread and Crackers

Fruit \$12 pp  
Seasonal Selection of Fresh Fruit and Berries

Artisan Cheese \$16pp  
Selection of Domestic Cheese, Artisan  
Crackers

Seafood Tower \$ M/P  
Shrimp, Crab Legs, Crab Claws,  
Mussels Assorted Sauces, Lemon

Salmon Lox \$440  
Whole Side of Salmon Lox,  
Salmon Mousse Crackers, Toast points

Charcuterie \$28 pp  
Assorted Italian Meats, Artisan Breads,  
Imported and Domestic Cheese,  
Accouterments

\*50 people minimum for platters

## salad

Classic Caesar Salad  
Fresh Crisp Romaine Lettuce tossed in a Creamy Traditional  
Caesar Dressing with Garlic Croutons and Shaved Parmesan  
Cheese.

Spinach & Strawberry Salad  
Fresh Spinach and Sliced Strawberries with Red Onion & Shaved  
Fennel, Blue Cheese Crumbles, tossed in a Strawberry Balsamic  
Vinaigrette.

Traditional Garden Salad  
Chopped Iceberg Lettuce with Sliced Red Onion, Tomato,  
Cucumber and Shredded Cheddar Cheese tossed with House  
Made Ranch Dressing, Herb Roasted Croutons.

Chef's Choice Seasonal Salad  
Spring, Summer, Fall, Winter

### By Land

Chicken Marsala  
Sautéed chicken in a light herb marsala sauce and fresh mushrooms

Lemon & Fresh Herb Roasted Airline Chicken Breast  
Served with a Lemon Beurre Blanc Sauce

Grilled Sirloin Steak  
Served with Marchand de Vin sauce

Smoked Tri Tip  
Served a fresh Herb Peruvian Chimichurri garnished

### Sides

Roasted Root Vegetable Medley  
Charred Broccolini with Garlic & Chili flakes  
Grilled Asparagus with Balsamic Glaze  
Roasted Fingerling Potatoes  
Garlic Mashed Potatoes  
Potatoes Au Gratin  
Sweet Potatoes  
Roasted Cauliflower or Broccoli  
Creamed Spinach  
Red Wine Braised Mushrooms  
Pasta Penne or Cavatappi, roasted tomato sauce, pesto creme, or ala vodka

### By Garden

Classic Ratatouille  
Zucchini & Squash cooked in an herb tomato sauce  
Eggplant Parmesan  
Grilled Portabella with Rustic Balsamic Glaze  
Penne Pasta Cascata  
Fresh Roma tomatoes with fresh garlic & basil with white wine Beurre Blanc

### Children Menu

Under the age of 11 are 50% per child of adult buffet price

### By Sea

Pan Seared Atlantic Salmon  
Garlic Parmesan & Dill Sauce  
Grilled Mahi Mahi + 8pp ++  
Served with a white wine, parsley & chive coulis

# Menu *items*

*buffet*

*entree options*

# Menu *items* plated entree options

Grilled Filet of Beef with Demi Sauce  
suggested side: Charred Broccolini & Fingerling Potatoes

Braised Beef Short Ribs with Roasted Cippolini Onions & Heirloom Baby Carrots & Natural Jus. suggested side: Mashed Potatoes

Sliced Beef Tenderloin with Sauce Au Poivre +12pp  
suggested side: Cascata's Creamed Spinach & Red Wine Braised Mushrooms

Charred Lemon Airline Chicken Breast, Charred Tomato & Rosemary Beurre Blanc  
suggested side: Grilled Asparagus & Roasted Fingerling Potatoes

Coq Au Vin Red Wine Braised Chicken Quarter with Roasted Carrots, Cippolini Onions, Celery, Natural Red Wine Jus  
suggested side: Roasted Garlic Mashed Potatoes

*by  
land &  
air*

## *Children's Menu*

- Chicken Fingers
- Sliders with French Fries
- Hot Dogs
- Mac & Cheese
- Pasta & Marinara Sauce

\*aged 3-11. 3 and under are free

## *duets\*\**

Duet - Petit Filet of Beef & Prawns with Red Wine Sauce & Citrus Gremolata  
suggested sides: Roasted Fingerling Potato & Roasted Root Vegetables

Duet - New York Strip Steak & Pan Seared Jumbo Lump Crab Cake  
suggested sides: Garlic Mashed Potatoes &

Duet - Grilled Filet Mignon & Salmon Cabernet Demi, Fumet Blanc  
suggested sides: Potato Au Gratin & Roasted Heirloom Carrots


Duet: Charred Lemon Airline Chicken Breast & Grilled Salmon with Charred Tomato & Rosemary Beurre Blanc  
suggested sides: Grilled Asparagus & Sauteed Mushrooms, Roasted Fingerling Potatoes


\*\*additional upcharge


*by sea  
&  
garden*

Pan Seared Atlantic Salmon with Lemon Caper Butter Sauce  
suggested sides: Grilled Asparagus & Rice Pilaf

Pan Roasted Alaskan Halibut on Garlic Sauteed Pea Tendrils with Sauce Vierge with a Citrus Gastrique +16 pp

English Pea & Wild Mushroom Risotto with Grilled Seasonal Vegetables, Fire Roasted Red Pepper Sauce, Parmesan Cheese. (Vegetarian) 

Egg Plant Parmesan – Lightly Breaded Egg Plant Steak Smothered in a Homemade Tomato Sauce with Fresh Mozzarella & Basil (Vegetarian) 

Grilled Portobella Mushroom with Sauteed Vegetable Ratatouille and Chimichurri Sauce (Vegan) 

\*Add a "Turf" or Petite Lobster Tail for MP to any plated meal.

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# cocktail RECEPTION

## Cocktail Stations

**Sangria Bar**  
White, Red, Rose Sangrias with assorted fruit  
\$550 (Serves 75)

**Margarita Bar**  
Prickly Pear, Original & Mango  
assorted fruits  
\$550

**Mimosa Bar**  
House Sparkling, Assorted Juices, and Fruits  
\$450

add on Man-mosa Station  
orange juice and Cali Creamin'Ale  
\$250

available accompanied by a bar package.



a la carte

09

## bar packages

The Silver Bar Package  
1st hour - \$25 per person  
any additional hour \$7 per person

Beer: choice of (2) domestic or current draft  
Wine: House red and House white

The Pearl Bar Package  
1st hour- \$30 per person  
Any additional hour - \$9 per person

Includes all choices from Silver package  
2 import beers  
Run of House liquors

Diamond Bar Package  
1st hour - \$35 per person  
Any Additional Hour - \$9 per person

Includes all choices from Silver Package  
Jack Daniels, Bacardi, Smirnoff, Tanqueray  
Choice of Sangria, Margarita, or Mimosa Bar

Platinum Bar Package  
1st Hour - \$50 per person  
Any additional hour - \$15 per person

Includes all choices from Diamond Bar Package  
All premium liquors  
(Titos, Grey Goose, Johnny Walker Red, Casamigos, Crown,  
Bombay Sapphire, Bacardi) Inquire for Current Premium Selection

Ask about our Sparkling toast  
Options available for ala-carte bar options or consumption bar tab

All bar packages come with assorted soft drinks, juices, mixers, & lemonade,  
\*A \$200 bartender fee will apply for every 50 guests

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site fee

10

\$5500  
Ceremony Site & Da Pranzo Reception Room  
\$7000 140+ guests  
1 Hour use of Event Lawn for cocktail hour  
Four Hour Use of Da Pranzo Room  
\$1800 add on Bar & Rotunda \*\* limitations apply

\$2500 add-on Outdoor Reception Flip  
\$5500  
\$750 add-on additional 1 hour Cocktail Reception

UP TO 5 HOURS |

additional hours \$1000 an hour  
\*food & beverage minimums apply





Brittany Heulitt

Event Sales Manager

1 Cascata Drive  
Boulder City, Nevada 89001