

Red Rock Lanes

LUXURY BOWLING SUITES



Rock VIP Lanes provide exclusive and unique accommodations that allow you to experience and enjoy bowling in a whole new way. With 12 Lanes that may be used simultaneously or divided up into three private suites, you and your guests will enjoy complete privacy and elite service. Customize your desired theme with our wide range of catering options. Our state-of-the-art sound system allows you to set the mood with your style of music and videos to create the perfect ambiance.

Hosted private events can accommodate up to 120 guests with 96 bowlers.

Amenities include:

Three large 32' Projection Screens, Three large 65" Plasma Televisions & Nine 42" Plasma Televisions
Variety of Music Videos and Television Channels

Cosmic Lighting

Complete PA Sound System including Wireless Microphone and iPod hookup

Independent DVD Player in each suite for Photos or Videos

VIP Bowling Host

Contemporary Style Lounge Seating

Retractable Sound Proof Walls separate each VIP suite

LCD screen outside each suite entrance for Welcome Message and Logo/Photo placement

Privacy Doors

Private VIP Restrooms

Complimentary Parking

702.797.7356

Email: RedRockVIPLanes@StationCasinos.com

Red Rock Lanes

With an Ultra Lounge feel and unique experience for our guests, these exclusive Luxury Suites each have 4 lanes and hold up to 40 guests (32 bowlers). There are a total of 3 suites available for rental which can be combined into 1, 2 or 3 suite configurations.

Suite rental rates are the three hours which include unlimited games, shoes, socks, VIP Bowling Host, and much more. Catering and/or beverage service is available for pre-order during your event.

MONDAY-THURSDAY:

1 Bowling Suite - \$1,300.00 suite rental and \$600.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suite accommodates up to 40 guests with maximum of 32 bowlers.

2 Bowling Suites - \$2,600.00 suites rental and \$700.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 80 guests with maximum of 64 bowlers.

3 Bowling Suites - \$3,900.00 suites rental and \$1000.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 120 guests with maximum of 96 bowlers.

***Additional time may be purchased at \$225.00 per half hour, per suite and \$450.00 per hour, per suite.**

FRIDAY-SUNDAY:

1 Bowling Suite - \$1,600.00 suite rental and \$700.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suite accommodates up to 40 guests with maximum of 32 bowlers.

2 Bowling Suites - \$3,200.00 suites rental and \$1100.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 80 guests with maximum of 64 bowlers.

3 Bowling Suites - \$4,800.00 suites rental and \$1600.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 120 guests with maximum of 96 bowlers.

***Additional time may be purchased at \$275.00 per half hour, per suite and \$550.00 per hour, per suite.**

MONDAY-THURSDAY DECEMBER 2026:

1 Bowling Suite - \$1,700.00 suite rental and \$1200.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suite accommodates up to 40 guests with maximum of 32 bowlers.

2 Bowling Suites - \$3,400.00 suites rental and \$2400.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 80 guests with maximum of 64 bowlers.

3 Bowling Suites - \$5,100.00 suites rental and \$3600.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 120 guests with maximum of 96 bowlers.

***Additional time may be purchased at \$300.00 per half hour, per suite and \$600.00 per hour, per suite.**

FRIDAY-SUNDAY DECEMBER 2026:

1 Bowling Suite - \$1,800.00 suite rental and \$1300.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suite accommodates up to 40 guests with maximum of 32 bowlers.

2 Bowling Suites - \$3,600.00 suites rental and \$2600.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 80 guests with maximum of 64 bowlers.

3 Bowling Suites - \$5,400.00 suites rental and \$3900.00 minimum food and beverage (before tax & gratuity) to choose from our Catering menu. Suites accommodate up to 120 guests with maximum of 96 bowlers.

***Additional time may be purchased at \$300.00 per half hour, per suite and \$600.00 per hour, per suite.**

*******NEW YEARS 2026 PRICE IS \$1,800.00 PER SUITE*******

Red Rock bartender is required and a bartender labor fee of \$175.00 per bartender per 100 guests will be charged if any alcohol is served back in the VIP lanes.

red rock
CASINO • RESORT • SPA
Las Vegas

Red Rock Lane

2026 Special Events Packages

Receptions

Munchies

Jumbo Pretzel

(1) per person

Spicy sweet mustard and cheddar dips

Assorted Potato Chips

Housemade seasoned chips, ranch and blue cheese dips

Chicken Wings

Barbeque, buffalo, ranch dips

\$35.00 per person



Wraps

Crisp Fresh Vegetable Crudités

Assorted Potato Chips

Homemade seasoned chips, ranch and blue cheese dips

Tortilla Wraps

(choice of three)

Shaved ham and cheddar

Roast beef, swiss cheese, lettuce, sliced tomatoes

Cobb Wrap - roast turkey, romaine, tomato, bacon, avocado, blue cheese, ranch dressing

Vegetarian - grilled zucchini, onions, roasted peppers, seasonal vegetables, feta cheese, red leaf lettuce, balsamic dressing

Chicken Caesar - grilled chicken, romaine lettuce, parmesan cheese, caesar dressing

Fruit Skewers, Fondue Honey Yogurt Dipping Sauce

\$55.00 per person



Street Tacos

Tortilla Chips with Salsas & Guacamole

Soft Flour and Corn Tacos

Grilled Chicken and Carne Asada (Beef)

traditional taco trimmings

Rice and beans

Cheese Quesadilla

Caramel Filled Churros

Mexican chocolate sauce

\$ 65.00 per person

(minimum 25 guests, priced per person based on 2 hours)

Red Rock Lane

Pub Bar

Chicken Wings

Buffalo, Blue cheese and ranch dips
(based on 3 pcs per person)

Caesar Salad

Romaine lettuce, parmesan cheese, herb croutons, caesar dressing

Choice of Three Pizzas

(based on two slices per person)

Margherita

Supreme

Pepperoni

Cheese

Meat Lovers

Maui

White Pizza

alfredo sauce, spinach and portabella mushrooms

Vegetarian

Canolis

Traditional and Chocolate dipped canolis

\$55.00 per person



Slider Bar

Crisp Fresh Vegetable Crudités

Sliders

(Choice of three types based 6 pieces per person total)

Slider Dogs - Mini beef hot dogs set with onion, mustard, ketchup, relish

All American Slider ~ Beef patty with american cheese, pickles, ketchup and mustard

BC Slider ~ Beef patty with cheddar cheese and bacon

Pulled Pork Slider ~ pulled bbq pork

Caprese Slider ~ Tomato, mozzarella, basil and extra virgin olive oil

Chicken Parmesan Slider ~ Crispy chicken cutlet, marinara sauce and mozzarella cheese

"Build Your Own" Potato Wedges

Cheddar cheese sauce, blue cheese crumbles, smoked bacon, green onions, sour cream

Mini Cupcakes

Chef's Assorted Flavors

\$65.00 per person

(minimum 25 guests, priced per person based on 2 hours)



Red Rock Lane

Red Rock Bar

Crisp Fresh Vegetable Crudités

Hummus with toasted pita chips

Sliced Tropical Fruit Display

Pizza

(Choice of three pizzas based on 2 slices total per person)

Margherita

Supreme

Pepperoni

Cheese

Meat Lovers

Maui

White pizza

alfredo sauce, spinach and portabella mushrooms

Vegetarian

Sliders

(Choice of three types based on 4 pcs total per person)

Slider Dogs - Mini beef hot dogs set with onion, mustard, ketchup, relish

All American Slider ~ Beef patty with american cheese, pickles, ketchup and mustard

BC Slider ~ Beef patty with cheddar cheese and bacon

Pulled Pork Slider ~ Pulled pork, bbq sauce, sliced onions and pickle slices

Caprese Slider ~ Tomato, mozzarella, basil and extra virgin olive oil

Chicken Parmesan Slider ~ Crispy chicken cutlet, marinara sauce and mozzarella cheese

"Build Your Own" Potato Wedges

Cheddar cheese sauce, blue cheese crumbles, smoked bacon, green onions, sour cream

Fudge brownies, Rice Crispy Treat (Chocolate & Vanilla), & Assorted Baked Jumbo Cookies

\$100.00 per person

Build Your Own Pasta Bar

(Tossed)

select two choices of pasta: penne, rigatoni, or cheese ravioli

select two choice of sauce: asiago cream sauce, bolognese, carbonara, or pomodoro & basil

\$42.00 per person

(minimum 25 guests, priced per person based on 2 hours)

Red Rock Lane

Southwest Cantina

Tortilla Chips, Salsa & Guacamole

Southwest salad

Crisp romaine lettuce, tomatoes, avocado, pico de gallo, yellow corn, crispy tortilla strips, chipotle ranch dressing

Shredded Beef Taquitos

Classic beef, chicken and vegetable fajitas

Accompanied by bijol seasoned rice and ranchero beans, flour tortillas, salsa's and pico de gallo, sour cream and guacamole

warm cinnamon churros and tres leches shooters

Mexican chocolate sauce

\$70.00 per person

Nacho Bar

tortilla chips

ground beef, nacho cheese sauce, black olives

chopped green onion, guacamole, refried beans, jalapeño, salsa fresca, and sour cream

\$35.00 per person

Potato Wedge Bar

potato wedges

Cheddar cheese sauce, blue cheese crumbles, smoked bacon, green onions, sour cream

\$35.00 per person

The Deli

country potato salad

display of sliced deli meats to include:

peppered roast beef, smoked ham, roast turkey, corned beef, genoa salami and pastrami

american, swiss, cheddar, provolone

wheat, white, sourdough, rye bread and assorted rolls

imported country mustard, horseradish and mayonnaise
olives, deli pickles, sliced bermuda onions and tomatoes

display of assorted cookies

\$50.00 per person

(minimum 25 guests, priced per person based on 2 hours)

Red Rock Lane

Hospitality A la carte menu

16" Pizza
(10 slices per pizza)
cheese pizza **\$25**
meat lovers pizza **\$31**
pepperoni pizza **\$28**
supreme pizza **\$31**
vegetarian pizza **\$28**

(priced per 50 pieces)

chicken tenders, lightly breaded golden brown **\$225.00**
chicken wings, blue cheese, buffalo sauce **\$225.00**
mozzarella sticks, lightly breaded golden brown, marina sauce **\$225.**

Jumbo pretzels, cheddar dip (30 pcs) **\$300.**
steak fries or potato wedges (each serves 10-15 guests) **\$175.**

(priced per 12)

chicken or cheese quesadilla

tajin chicken, oaxaca & pepper jack cheese, fire roasted salsa, jalapeno cream, pico de gallo, guacamole
\$225.

the red rock classic burger

8oz steakhouse burger, lettuce, tomato, pickle, cheddar cheese \$280.

vegan burger

plant-based burger, lettuce, tomato, vegan sauce, red onion, cucumber \$290.

turkey club sandwich

turkey, Applewood smoked bacon, avocado, lettuce, tomato, roasted garlic aioli \$240.

grilled cheese

fontina, boursin, mozzarella \$165.

pastrami

hot sliced pastrami, swiss cheese, jalapeno coleslaw \$280.

snacks

deluxe mixed nuts, snack mix, kettle chips or pretzels (choice of 1, ea order serves 10) \$42.

hummus & pita chips (serves 10 ea) \$84.

kettle potato chips with onion dip (serves 10 ea) \$84.

tortilla chips with choice of salsa or guacamole (ea order serves 10) \$84.

Salads

Caesar – romaine with garlic croutons and caesar dressing (medium serves 10-15) \$145.

Garden – mixed baby field greens with house vinaigrette small (serves 10-15) \$155.

Spinach – spinach, goat cheese, pickled onions, red grapes, candied walnuts (serves 10-15) \$155.

Red Rock Lane

Hospitality

Displayed Reception

charcuterie platter

chefs selection of cured salumis
served with crackers and assorted artisan breads
small (serves approximately 15-20) \$340.
large (serves approximately 25-30) \$500.

domestic and international cheese board

a selection of European and American cheeses
served with crackers, baguettes and fresh fruit
small (serves approximately 15-20) \$340.
large (serves approximately 25-30) \$500.

fresh fruit display

a display of the season's best whole and cut melons, pineapples, berries and tropical fruit.
orange blossom honey yogurt dip
small (serves approximately 15-20) \$210
large (serves approximately 25-30) \$325

Crisp vegetable crudités

crisp seasonal and baby vegetables with buttermilk ranch dip & roasted red pepper aioli
small (serves approximately 15-20) \$210
large (serves approximately 25-30) \$325

grilled vegetable platter

grilled and roasted Mediterranean vegetables marinated with extra virgin olive oil, aged balsamic vinegar
small (serves approximately 15-20) \$250
large (serves approximately 25-30) \$350

warm spinach & artichoke dip

sautéed spinach leaves blended with artichoke hearts and parmesan cream
served with crisp pita chips
(serves approximately 15-20) \$250.

chilled seafood displayed on crushed ice

(based on minimum of 50 pieces per order)
served with mustard sauce, spicy cocktail & fresh lemon
shrimp....large shrimp poached in a spiced broth \$10.00

sushi

nigiri....ahi tuna, salmon, shrimp, yellowtail, red snapper, unagi, tomago
nori-maki....California roll, spicy tuna roll, rock & roll tempura roll, cucumber roll
served with traditional accompaniments...wasabi, light soy and pickled ginger
(priced per 100 pieces) \$750.

Red Rock Lane

Displayed Reception

Cold Hors d'oeuvres

(minimum 50 pieces per item, priced per piece unless noted)

- ahi tuna cornet, yuzu guacamole, micro cilantro **\$10.00**
- avocado toast, smashed avocado, house-made flaxseed bread, tomatoes, toasted pine nuts **\$7.00**
- mozzarella, tomato, and basil on bruschetta **\$7.00**
- shrimp cocktail shooter, brandied cocktail sauce, lemon **\$10.00**
- smoked salmon rose and cream cheese on rye bread **\$10.00**
- tomato, mozzarella, basil, extra virgin olive oil **\$7.00**
- watermelon and feta bite wrapped in cucumber **\$7.00**

Hot Hors d'oeuvres

(minimum 50 pieces per item, priced per piece unless noted)

- all american beef slider, american cheese, pickles, ketchup, mustard **\$7.00**
- beef or chicken ginger satay, soy ginger glaze **\$8.00**
- beef or chicken satay, chimichurri **\$8.00**
- chicken parmesan slider, parmesan, marinara **\$7.00**
- chicken pot stickers with ginger-soy dipping sauce **\$7.00**
- crispy pork pot stickers, hot & sour dipping sauce **\$7.00**
- curried vegetable samosas, mango chutney **\$7.00**
- farmers cut, grilled vegetables, avocado, garlic mayo **\$9.00**
- fire cracker shrimp, avocado aioli **\$10.00**
- mini dogs, onion, mustard, ketchup, relish **\$7.00**
- pastrami, swiss cheese, jalapeno coleslaw **\$10.00**
- philly, shaved ribeye, american, onion **\$10.00**
- vegetable spring roll with sweet chili sauce **\$7.00**

Red Rock Lane

The Carvings

Carving Stations are accompanied with Fresh Baked Butter Rolls with the
Chefs Selection Appropriate Condiments
(based on 6oz per person)

*roast turkey breast

herb butter roasted turkey
cranberry –orange chutney, herb mayonnaise
(serves approximately 35-40 guests) \$560.

*baked ham

boneless sugar baked ham
seasonal fruit compote
whole grain mustard
(serves approximately 45-50 guests) \$540.

*prime rib roast

pepper roasted
bearnaise sauce & horseradish cream
(serves approximately 25-30 guests) \$980.

*prime beef tenderloin

pepper crusted beef tenderloin
bordelaise sauce & horseradish cream
(serves approximately 15-20 guests) \$900.

*sliced brisket

black angus brisket
(serves approximately 30-40 guests) \$900.

*Uniformed Chef Attendant Fee \$150. Required 2 hours

Reception Enhancements

Salads

Caesar – romaine with garlic croutons and caesar dressing (medium serves 10-15) \$145.
Garden – mixed baby field greens with house vinaigrette small (serves 10-15) \$155.
Spinach – spinach, goat cheese, pickled onions, red grapes, candied walnuts (serves 10-15) \$155.

Starch

choice of one:
mac and cheese, mashed potatoes with gravy, potato wedges, roasted yams, steak fries,
steamed jasmine rice, stuffing, tuscan potatoes
(each serves 10-15 guests) \$175.

Vegetables

choice of:
grilled asparagus with hollandaise
sautéed mushroom medley, or market fresh vegetables
(each serves 10-15 guests) \$175.

Red Rock Lane

Hospitality

Snacks, Desserts & Intermissions

(by the dozen unless otherwise noted)

Cupcakes

white, chocolate, carrot, red velvet, or marble

\$65.00

Mini cupcakes

white, chocolate, carrot, red velvet, or marble

\$45.00

Assortment of rice krispy treats

\$65.00

Freshly baked jumbo chocolate chip, oatmeal raisin and peanut butter cookies

\$65.00

Assortment of blondies and fudge brownies

\$65.00

Assorted lemon and key lime

\$65.00

Assorted freshly made croissants, muffins, danish

\$65.00

Strawberry white chocolate jumbo cookie

\$80.00

Double chocolate mocha jumbo cookie

\$80.00

Gluten free snicker doodle jumbo cookie

\$80.00

Heath bar jumbo cookie

\$80.00

Deluxe chocolate dipped strawberries

\$80.00

Churros

\$65.00

Assortment of vanilla, chocolate, strawberry cheesecake lollipops

\$65.00

Cakesicles

\$65.00

Assorted bagels with cream cheese

\$65.00

Assortment french macaroons

\$65.00

= Quantity of order must be specified. Quantity ordered reflects minimum consumptions charged

Red Rock Lane

Hospitality

Cakes

requires minimum 72 hours notice

6 inch round cake \$50

serves 1-4 guests

8 inch round cake \$70

serves 4-10 guests

10 inch round cake \$90

serves 8-16 guests

12 inch round cake \$120

serves 10-18 guests

1/4 sheet cake \$130

serves 14-24 guests

1/2 sheet cake \$150

serves 24-48 guests

full sheet cake \$300

serves 50-100 guests

2 tier cake \$260

8 inch round top, 12 inch round bottom

serves 15-25 guests

3 tier cake \$400

6 inch round top, 10 inch round middle

12 inch round bottom. serves 25-40 guests

cake options

select one from each category

cake type

white, chocolate, carrot, "chef's choice", funfetti, red velvet, marble

cake filling

bavarian cream, chocolate cream, chocolate mousse, chocolate buttercream, vanilla buttercream, cream cheese, lemon cream, mocha, whip cream, white chocolate mousse

fresh fruit filling

can be combined with above

sliced strawberries, raspberries, blueberries, blackberries, sliced bananas, pineapple

cake icing

vanilla buttercream, chocolate buttercream, chocolate glaze, cream cheese, whipped cream

*please specify inscription on cake and theme if any.

additional specialty cake available upon request.

prices subject to dining charge, gratuity and state sales tax.

Red Rock Lane

Hospitality

Bar Packages

refreshments (based on consumption) \$6 each

includes pepsi, diet pepsi, sierra mist, juices, sparkling and mineral waters

refreshment package (3 hour service, priced per person) \$18

includes pepsi, diet pepsi, sierra mist, juices, sparkling and mineral waters

beer, wine and refreshments (based on consumption) \$8-\$12 each

includes house wines, assorted domestic and imported beers,
pepsi, diet pepsi, sierra mist, juices, sparkling and mineral waters

beer, wine and refreshment package (3 hour service, priced per person) \$36

includes house wines, assorted domestic and imported beers,
pepsi, diet pepsi, sierra mist, juices, sparkling and mineral waters

hosted (based on consumption) or cash bar \$8-\$15 each

includes premium cocktails, house wines, assorted domestic and imported beers,
pepsi, diet pepsi, sierra mist, juices, sparkling and mineral waters

premium bar package (3 hour service, priced per person) \$48

includes premium cocktails, house wines, assorted domestic and imported beers,
pepsi, diet pepsi, sierra mist, juices, sparkling and mineral waters

super premium bar package (3 hour service, priced per person) \$60

includes super premium cocktails, house wines, assorted domestic and imported beers,
pepsi, diet pepsi, sierra mist, juices, sparkling and mineral waters

Drink Prices

Assorted pepsi soda, juice, small sparkling or mineral water \$6 each

large sparkling or mineral water \$9 each

regular or sugar free Red Bull \$7 each

Assorted flavors Rock Star \$7 each

domestic beer \$8 each

budweiser, bud light, coors lite, michelob ultra, miller lite, shock top, o'douls

imported beer \$10 each

corona, goose island ipa, modelo especial, stella artois

wine by the glass \$12 each

cabernet sauvignon, merlot, pinot noir, chardonnay

deluxe or premium cocktail \$10-\$15 each

***bar packages require a bartender @ \$175 for 3 hours, \$50 for each additional hour.**

Prices subject to dining charge, gratuity and state sales tax.

Prices, vintages and availability can change at any time.

all beverage packages are served with the appropriate ice, glassware,
bar fruit and bar equipment needed

Red Rock Lane

Hospitality

Refreshments

- freshly brewed coffee or decaffeinated coffee (per gallon) **\$80**
- assortment of deluxe tea service (per gallon) **\$80**
- *freshly brewed iced coffee (per 2 gallons) **\$150**
- *freshly brewed iced matcha (per 2 gallons) **\$200**
- * freshly brewed iced tea (per 2 gallons) **\$150**
- *lemonade (per gallon) **\$75**
- freshly squeezed orange or grapefruit juice (per liter) **\$32**
- assorted juices - apple, tomato, pineapple, v-8, cranberry juice (per liter) **\$30**
- whole or non-fat milk (per liter) **\$26**

Wines

per bottle

champagne

- perrier-joet grand brut, epernay, france **\$150**
- veuve clicquot yellow label, brut **\$175**

sparkling wines

- domaine chandon brut, ca **\$60**
- korbel brut, ca (187ml) (glass) **\$12**
- prosecco, bisol, jeio, Veneto, Italy **\$60**

white wines

- chardonnay, cake bread, napa valley, ca **\$110**
- chardonnay, far niente, napa valley, ca **\$120**
- chardonnay, jordan vineyards, russian river, ca **\$75**
- chardonnay, rombauer, ca **\$105.**
- pinot grigio, sea glass **\$60.**
- pinot grigio, santa margherita **\$70.**
- riesling, chateau st. michelle, hargest select, wa **\$75**
- rose caves d'esclans, whispering angel, provence **\$72**
- sauvignon blanc, kim crawford, marlborough-new zealand **\$50.**
- sauvignon blanc, matanzas creek, sonoma, ca **\$60**

red wines

- cabernet sauvignon, freemark abbey, napa valley, ca **\$80**
- cabernet sauvignon, jordan vineyards, sonoma, ca **\$130**
- cabernet sauvignon, seaglass, ca **\$60.**
- merlot napa cellars, napa valley, ca **\$60**
- pinot noir, la crema, sonoma, ca **\$70**
- red blend, the prisoner, napa valley, ca **\$150**

Prices subject to dining charge, gratuity and state sales tax.
Prices, vintages and availability can change at any time.

*Quantity of order must be specified and not refillable same day.

= Quantity of order must be specified. Quantity ordered reflects minimum consumptions charged

Red Rock Lane

Hospitality

Bottled Spirits

vodka

absolut	\$250
belvedere	\$300
grey goose	\$300
kettle one	\$300
stoli elite	\$375
titos	\$300

bourbon & whiskey

crown royal	\$250
four roses	\$400
jack daniel's	\$250
jameson	\$250
maker's mark	\$250
whistle pig spirit of mauve	\$800

tequila

casamigos anejo	\$250
don julio 1942	\$600
patron platinum	\$500
patron silver	\$300

gin

bombay sapphire	\$250
tanqueray	\$250

scotch/ single malts

chivas regal	\$275
da lmore 18 year old	\$600
johnnie walker black	\$300
johnnie walker blue	\$600
macallan 18 year old	\$1100

rum

bacardi light	\$225
bacardi 151	\$225
captain morgan	\$250
malibu	\$225

brandy & cognac

hennessey vs	\$300
hennessey xo	\$400
remy martin xo	\$600

liqueurs & cordials

amaretto di saronno	\$200
bailey's irish cream	\$200
cointreau	\$200
grand marnier	\$200

***all bottles are served with appropriate glassware and ice. Mixers are sold separately.**

Prices subject to dining charge, gratuity and state sales tax.

Pricing subject to change and market availability



Hospitality Policies

The below listed information is provided to assist you with the coordination process of your hospitality event.

- All prices are guaranteed at the contract price within 30 days of your scheduled hospitality event. Red Rock has the option due to the fluctuation of the market prices to change prices beyond the 30-day guarantee.
- All food and beverage hospitality prices are subject to change to NV state tax and 18% gratuity and 2% service charge.
- Compliance of the service of this agreement is contingent upon the ability of the Red Rock management staff to perform such services. Red Rock is not responsible for any incidents not in the control of the resort that may prevent the completion of the agreement, i.e. accidents, travel restrictions involving food and beverage supplies or government requisitions.
- In facilitating your event, the minimum number of guests attending must be specified on a minimum of 72 hours in advance. The number of guests provided at that point will be considered a guarantee and such charges will be assessed accordingly.
- Changes made to the event agreement must be made directly to the Special Events Coordinator and/or the In Room Dining department within 72 hours of the scheduled event. All changes must have signed approval on the revised agreement. Changes or cancellations made within the 72 hours that is not conveyed to the Special Events Coordinator and/or the In Room Dining department will be charged accordingly as per the agreement.
- To maintain compliance with the Clark County Board of Health regarding food handling regulations, food will be consumed on the resort premises at the agreed upon time of service. Red Rock is the sole proprietor of all food and beverage within the resort/hotel area. In order to maintain compliance with Nevada Liquor Laws, Red Rock is the liquor license holder of the hotel and casino and is the sole proprietor able to sell and serve beer, wine, and liquor on the premises. In the event beverage has been brought into the resort with pre-authorized approval, a corkage fee and gratuity will be charged accordingly at 25% retail and 18% gratuity and 2% service charge of the Red Rock's retail price structure. In the event a cake has been brought into resort with pre-authorized approval, a cake cutting fee of \$5.00 per person will be charged accordingly.
- **If there will be any alcohol served at the event (beer, wine, bottle service or mixed drinks), Red Rock requires a bartender per 100 guests. Events that require a bartender will be assessed the following charges: Bartender for 3 hours- \$175.00 per attendant, \$50 each additional hour. Events that require a chef/carver will be assessed the following charges: Chef/Carver for 3 hours- \$150.00 per attendant, \$50 each additional hour.**
- Signs and decorations may not be used without the expressed consent of the Red Rock management staff. If consent is authorized, the guest is responsible for any damage caused by said signs or decorations during the period of the agreed upon service agreement.
- Furniture will not be moved nor will additional furniture be added to any hospitality event without the expressed consent of the Red Rock Management Staff. Fee applies.
- Red Rock will not be held accountable for any loss, damage, or injury that may occur to the guest hosting of the guest attending the hospitality event during any time prior to, during, or following the use of the hospitality area.