



# GROUP DINING

LOCATED WITHIN THE  
GOLDEN NUGGET CASINO HOTEL LAS VEGAS  
129 FREMONT STREET EXPERIENCE  
LAS VEGAS, NEVADA 89101  
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AT GROTTA ITALIAN RESTAURANT, YOU CAN ENJOY A VIEW OF OUR FAMOUS LAS VEGAS SHARK TANK POOL, WHILE EATING FRESH ANTIPASTI, FEATURING IMPORTED CHEESES & ITALIAN CURED MEATS. OUR FISH ENTREES, HOMEMADE PASTAS AND PIZZA, AND SPECIALTY DRINKS ARE DELICIOUS. GIVE OUR FAMOUS PEACH BELLINI A TRY. GROTTA IS PERFECT FOR A ROMANTIC ITALIAN DINNER FOR TWO, OR A GROUP DINNER.

ENJOY FRESH ANTIPASTI, SPECTACULAR CHICKEN, VEAL AND FISH ENTREES, AND DELICIOUS HOMEMADE PASTAS. FRIENDLY AND INVITING, IT'S PERFECT FOR A DINNER FOR TWO OR A PARTY OF PLENTY.

#### **HOURS OF OPERATION:**

- SUNDAY - THURSDAY: 11:30 A.M. - 10:30 P.M.  
PIZZA OVEN AND BAR OPEN UNTIL MIDNIGHT
- FRIDAY - SATURDAY: 11:30 A.M. - 11:30 P.M.  
PIZZA OVEN AND BAR OPEN UNTIL 1:00 A.M.







## MAIN RESTAURANT



MAXIMUM CAPACITY	
SEATED	90
SEATED (EXISTING SETUP)	146
RECEPTION STYLE / STANDING ROOM	250

## ATRIUM / PATIO

MAXIMUM CAPACITY	
SEATED	40
SEATED (EXISTING SETUP)	50
RECEPTION STYLE / STANDING ROOM	75



## ENTIRE RESTAURANT



MAXIMUM CAPACITY	
SEATED	130
SEATED (EXISTING SETUP)	200
RECEPTION STYLE / STANDING ROOM	325



## SALAD

GUEST WILL CHOOSE AT TIME OF FUNCTION

### CAESAR SALAD

ROMAINE, PARMESAN, GARLIC CROUTONS, HOMEMADE CAESAR DRESSING  
OR

### GROTTO SALAD

ITALIAN HOME-STYLE SALAD

## ENTRÉE

GUEST WILL CHOOSE AT TIME OF FUNCTION

### LASAGNA AL FORNO

THIN – BAKED LAYERS OF MEAT, PASTA,  
RICOTTA & MOZZARELLA

OR

### ROTISSERIE CHICKEN

HALF CHICKEN MARINATED & SLOW ROASTED OVER AN OPEN FLAME.  
SERVED WITH ITALIAN ROASTED POTATOES & SAUTÉED SPINACH

OR

### PAGLIA E FIENO

FETTUCCHINE & SPINACH PASTA TOSSED WITH MUSHROOMS, GREEN PEAS, & PROSCIUTTO  
SIMMERED IN A PARMESAN CREAM SAUCE

## DESSERT

GUEST WILL CHOOSE AT TIME OF FUNCTION

### STRAWBERRY CHEESECAKE

OR

### ASSORTED GELATI

**\$38.99 PER PERSON**

INCLUDES ASSORTED SODA, ICED TEA, & AMERICAN REGULAR OR DECAF COFFEE.  
PRICE EXCLUDES AN 18% GRATUITY, 3% BANQUET FEE, & 8.25% SALES TAX.  
NO SUBSTITUTIONS, PLEASE.



## SOUP OR SALAD

GUEST WILL CHOOSE AT TIME OF FUNCTION

### TOMATO BASIL SOUP

SIMMERED SAN MARZANO TOMATOES & FRESH BASIL

OR

### CAESAR SALAD

ROMAINE, PARMESAN, GARLIC CROUTONS, HOMEMADE CAESAR DRESSING

## ENTRÉE

GUEST WILL CHOOSE AT TIME OF FUNCTION

### CHICKEN MILANESE

BREADED CHICKEN SCALOPPINI, MIXED GREENS, SHAVED FENNEL, CHERRY TOMATOES, SHAVED PARMESAN, SHERRY-THYME VINAIGRETTE, BALSAMIC GLAZE

OR

### RIGATONI DELLA SANSONI

RIGATONI TOSSED WITH MEAT SAUCE & TOPPED WITH HOMEMADE MEATBALLS

OR

### SALMON PICCATA

FILLET OF SALMON SAUTÉED IN A LEMON BUTTER CAPER SAUCE.  
SERVED WITH ANGEL HAIR PASTA & ROMA TOMATOES

## DESSERT

GUEST WILL CHOOSE AT TIME OF FUNCTION

### STRAWBERRY CHEESECAKE

OR

### MEZZANOTTE CHOCOLATE CAKE

**\$47.99 PER PERSON**

INCLUDES ASSORTED SODA, ICED TEA, & AMERICAN REGULAR OR DECAF COFFEE.

PRICE EXCLUDES AN 18% GRATUITY, 3% BANQUET FEE, & 8.25% SALES TAX.

NO SUBSTITUTIONS, PLEASE.



## APPETIZER

### BRUSCHETTA

GRILLED TUSCAN BREAD TOPPED WITH MARINATED ROMA TOMATOES

## SALAD

### CAESAR SALAD

ROMAINE, PARMESAN, GARLIC CROUTONS, HOMEMADE CAESAR DRESSING

## ENTRÉE

GUEST WILL CHOOSE AT TIME OF FUNCTION

### CHICKEN MARSALA

PAN SAUTÉED CHICKEN SCALOPPINI TOPPED WITH MUSHROOM MARSALA SAUCE & SERVED WITH FETTUCCINE ALFREDO

OR

### SALMON GRIGLIA

GRILLED SALMON FILLET WITH SHRIMP, ROASTED TOMATOES, MUSHROOMS & A CAPER LEMON WHITE WINE SAUCE

OR

### RIGATONI DELLA SANSONI

RIGATONI TOSSED WITH MEAT SAUCE & TOPPED WITH HOMEMADE MEATBALLS

## DESSERT

GUEST WILL CHOOSE AT TIME OF FUNCTION

### MEZZANOTTE CHOCOLATE CAKE

OR

### STRAWBERRY CHEESECAKE

**\$52.99 PER PERSON**

INCLUDES ASSORTED SODA, ICED TEA, & AMERICAN REGULAR OR DECAF COFFEE.

PRICE EXCLUDES AN 18% GRATUITY, 3% BANQUET FEE, & 8.25% SALES TAX.

NO SUBSTITUTIONS, PLEASE.



## APPETIZER

### CALAMARI TOTO

WITH MARINARA

&

### BRUSCHETTA

GRILLED TUSCAN BREAD TOPPED WITH MARINATED ROMA TOMATOES

## SALAD

GUEST WILL CHOOSE AT TIME OF FUNCTION

### GROTTO SALAD

ITALIAN HOME-STYLE SALAD

OR

### CAESAR SALAD

ROMAINE, PARMESAN, GARLIC CROUTONS, HOMEMADE CAESAR DRESSING

## ENTRÉE

GUEST WILL CHOOSE AT TIME OF FUNCTION

### CHICKEN PICCATA

CHICKEN SCALOPPINI SAUTÉED IN LEMON BUTTER CAPER SAUCE.

SERVED OVER ANGEL HAIR PASTA & ROMA TOMATOES

OR

### SALMON 'BECA'

SESAME-CRUSTED BABY SALMON IN A PINOT GRIGIO SAUCE WITH GRILLED SHRIMP

OR

### VEAL KICKERILLO

PARMIGIANA CRUSTED VEAL SCALOPPINI WITH MUSHROOMS & TOUCH OF LEMON.

SERVED WITH FETTUCCHINE ALFREDO

## DESSERT

GUEST WILL CHOOSE AT TIME OF FUNCTION

### STRAWBERRY CASSATTA

OR

### MEZZANOTTE CHOCOLATE CAKE

**\$58.99 PER PERSON**

INCLUDES ASSORTED SODA, ICED TEA, & AMERICAN REGULAR OR DECAF COFFEE.

PRICE EXCLUDES AN 18% GRATUITY, 3% BANQUET FEE, & 8.25% SALES TAX.

NO SUBSTITUTIONS, PLEASE.



## APPETIZER

### GAMBERI

COLOSSAL HEAD ON SHRIMP IN A SCAMPI GRAVY  
SERVED WITH SOAKING BREAD

&

### TOMATO CAPRESE

TOMATOES, FRESH MOZZARELLA, FRESH BASIL, BALSAMIC GLAZE

## SOUP OR SALAD

GUEST WILL CHOOSE AT TIME OF FUNCTION

### LOBSTER BISQUE

A TOUCH OF CREAM & A HINT OF SHERRY  
OR

### ITALIAN CHOPPED SALAD

GRILLED CHICKEN, PROSCIUTTO, PROVOLONE, GORGONZOLA, BACON  
EGG, CELERY, WITH CRISP ICEBERG LETTUCE

## ENTRÉE

GUEST WILL CHOOSE AT TIME OF FUNCTION

### SALMON PICCATA

FILLET OF SALMON SAUTÉED IN A LEMON BUTTER CAPER SAUCE.  
SERVED WITH ANGEL HAIR PASTA & ROMA TOMATOES

OR

### STEAK GRIGLIA

GRILLED 12 OZ NEW YORK STEAK WITH ITALIAN ROASTED POTATOES  
& GRILLED ASPARAGUS WITH A RICH BOROLO SAUCE.

OR

### VEAL MARSALA

PAN-SAUTÉED VEAL SCALOPPINI WITH MUSHROOM MARSALA WINE SAUCE.  
SERVED WITH FETTUCCINE ALFREDO.

## DESSERT

GUEST WILL CHOOSE AT TIME OF FUNCTION

### TIRAMISU

OR

### MEZZANOTTE CHOCOLATE CAKE

OR

### STRAWBERRY CHEESECAKE

**\$69.99 PER PERSON**

INCLUDES ASSORTED SODA, ICED TEA, & AMERICAN REGULAR OR DECAF COFFEE.

PRICE EXCLUDES AN 18% GRATUITY, 3% BANQUET FEE, & 8.25% SALES TAX.

NO SUBSTITUTIONS, PLEASE.





## BAR PACKAGES

### WELL PACKAGE

VODKA  
GIN  
BOURBON  
SCOTCH  
RUM  
TEQUILA

### CALL PACKAGE

ABSOLUT, STOLI, SKYY  
BOMBAY, BEEFEATER  
JACK DANIELS, JIM BEAM  
DEWAR'S WHITE LABEL  
BACARDI, CAPTAIN MORGAN  
CUERVO GOLD

### ULTRA-PREMIUM PACKAGE

GREY GOOSE, TITO'S, BELVEDERE  
BOMBAY SAPPHIRE, HENDRICK'S  
MAKERS MARK, KNOB CREEK  
GLENLIVET, GLENFIDDICH SINGLE MALT  
CAPTAIN MORGAN  
PATRON SILVER

DOMESTIC BEERS

DOMESTIC BEERS, PERONI,  
CORONA

ALL DOMESTIC & IMPORTED BEERS

CABERNET SAUVIGNON  
MERLOT  
CHARDONNAY  
PINOT GRIGIO

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CABERNET SAUVIGNON  
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CHARDONNAY  
PINOT GRIGIO

### BAR PACKAGE PRICING

	<u>1-HOUR</u>	<u>2-HOUR</u>	<u>3-HOUR</u>
BEER & WINE ONLY	\$19	\$27	\$32
WELL PACKAGE	\$23	\$31	\$44
CALL PACKAGE	\$25	\$34	\$47
ULTRA-PREMIUM PACKAGE	\$29	\$44	\$54

BAR PACKAGE PRICES ARE LISTED & CHARGED "PER ADULT GUEST" IN ATTENDANCE. FULL BAR OR BEER & WINE ONLY OPTIONS ARE ALSO AVAILABLE ON A CONSUMPTION BASIS. BAR PACKAGES DO NOT INCLUDE SPECIALTY DRINKS, SHOTS, OR DOUBLES. RED BULL IS AVAILABLE AT AN ADDITIONAL FEE. ALL BAR PACKAGES ARE SUBJECT TO A \$150.00 BAR SETUP FEE IF A PORTABLE BAR IS REQUESTED. PRICES EXCLUDE AN 18% GRATUITY, 3% BANQUET FEE, & 8.25% SALES TAX. PRICES ARE SUBJECT TO CHANGE.



## TERMS & CONDITIONS

**DEPOSITS:** A \$250.00 DEPOSIT IS REQUIRED TO RESERVE A PRIVATE ROOM OR RESERVED TABLES FOR YOUR FUNCTION.

**FOOD & BEVERAGE:** THE GROTTO RESERVES THE RIGHT TO REFUSE SERVICE OF ALCOHOLIC BEVERAGES TO ANYONE, INCLUDING BUT NOT LIMITED TO MINORS, AND TO ASK FOR VALID IDENTIFICATION. NO OUTSIDE FOOD IS PERMITTED ON PREMISES UNLESS APPROVED PRIOR TO FUNCTION.

**RESPONSIBILITIES:** THE GROTTO DOES NOT ASSUME RESPONSIBILITY FOR DAMAGE OR LOSS OF ITEMS LEFT UNATTENDED. PLEASE INFORM YOUR GUESTS OF THIS POLICY. ANY ITEMS LEFT AT THE CONCLUSION OF THE FUNCTION, WILL BE SUBMITTED TO THE GOLDEN NUGGET LOST & FOUND. IN ORDER TO RECOVER LOST ITEMS, GUEST MUST PROVIDE HOTEL SECURITY WITH A VALID ID ALONG WITH A DESCRIPTION OF THE ITEM.

**PAYMENTS:** UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE, PAYMENT IN FULL IS DUE THE DAY OF THE FUNCTION.

**EVENT TIMEFRAME:** UNLESS OTHERWISE DENOTED, ALL EVENTS ARE SET FOR A 2-HOUR TIMEFRAME. SHOULD THE EVENT EXCEED THE TIME LIMITS SET FORTH AN ADDITIONAL FOOD & BEVERAGE MINIMUM MAY APPLY.

**SEATING:** WHEN BOOKING A NON-EXCLUSIVE EVENT, WE ASK THAT ALL GUESTS BE PRESENT BEFORE THE PARTY WILL BE SEATED.

**DÉCOR ITEMS:** ALL DÉCOR ITEMS MUST BE APPROVED PRIOR TO FUNCTION.

**BANQUET FEES & TAXES:** ALL CHARGES ARE SUBJECT TO AN 18% GRATUITY AND 3% BANQUET FEE. THIS AMOUNT AND ANY APPLICABLE SALES TAXES WILL BE ADDED TO THE FINAL BILL. IN THE EVENT THAT THE FOOD AND BEVERAGE MINIMUM IS NOT REACHED, THE DIFFERENCE WILL BE CHARGED AS A ROOM RENTAL.

