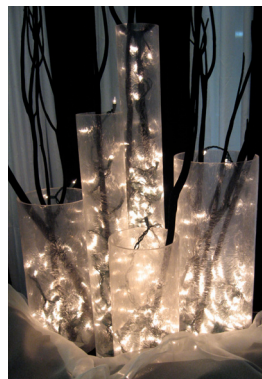


# divine Events



*Festivities. Flavor. Flair...  
for the Holidays*

*The Holidays are quickly approaching.  
Have you made your party plans yet?*



*Your Place or Ours.*

DiVine Events will bring food to your office, home or place of your choice as long as it allows for outside catering. We also offer three incredible locations depending on the size and needs of your group.

**DiVine Café:**

**Indoor and outdoor space available**

- Cocktail receptions up to 70
- Seated events up to 30

**Oasis Resort by DiVine Events:**

**Indoor and outdoor space available**

- Cocktail receptions up to 350
- Seated events up to 200

**Aston MonteLago Village Resort  
at Lake Las Vegas by DiVine Events:**

**Riva di Lago:**

- Cocktail receptions up to 350
- Seated events up to 200

**Villaggio:**

- Cocktail receptions up to 175
- Seated events up to 120

**Banchetta:**

- Cocktail receptions up to 80
- Seated events up to 60

**Festa:**

- Cocktail receptions up to 45
- Seated events up to 30

Outdoor spaces also available.

**Traditional Holiday Lunch/Dinner Buffet**

**Salad**

Apple, Cranberry and Walnut Mixed Green Salad

**Entrées**

Roast Turkey Breast  
Honey Baked Ham

**Sides**

Smashed Potatoes with Home-style Gravy  
Bourbon Glazed Yams  
Cornbread Stuffing  
Orange Cranberry Relish  
Green Beans Almandine  
Fresh Rolls and Butter

**Dessert**

Choice of: Warm Apple Cobbler or Pumpkin Pie  
with Whipped Cream

**Beverages**

Coffee, Iced Tea and Water

**Holiday Flair Buffet**

**Salad**

Mozzarella Caprese Salad

**Entrées**

Chicken Picatta  
Sirloin Tips

**Sides**

Roasted Red Bliss Potatoes with Rosemary  
Traditional Baked Mac & Cheese  
Balsamic Marinated Assorted Grilled Vegetables  
Roasted Butternut Squash  
Fresh Baked Bread Display

**Dessert**

Warm Apple Crisp

**Beverages**

Coffee, Iced Tea and Water

**DiVine Cajun Holiday Menu**

**Appetizers**

New Orleans Barbeque Shrimp  
Andouille Sausage Bites with Creole Mustard Dip

**Salad-Choose one**

Caesar Salad  
N'Awlins Salad

Iceberg lettuce with chopped eggs, chives, crumbled bacon  
and crumbled blue cheese with a delicious dressing combo  
of French and Blue Cheese

**Entrée**

Turducken

Delicious Cajun delicacy of Roasted Turkey stuffed with  
Duck, stuffed with Chicken and tasty Creole stuffing, served  
with rich brown gravy

**Sides**

Red Beans and Rice  
Garlic Mashed Potatoes  
Creamed Spinach

**Dessert-Choose one**

New Orleans Style Bread Pudding served warm with hard  
sauce  
Bourbon Pecan Pie

**Beverages**

Coffee, Iced Tea and Water

## Holiday Elite Menu

### **Appetizers-Choose two**

French Brie on Toast with Pear and Cranberry Relish  
Spicy Grilled and Chilled Shrimp  
with Lemon Yogurt Sauce  
Poppy Seed Crusted Ahi Tuna on top  
of Wonton Chip  
Stuffed Mushrooms with Asiago Cheese and Spinach

### **Salad**

Warm Spinach Salad with Pears and Toasted Walnuts  
Entrées-Choose two  
Canadian Crusted Prime Rib  
Roast Turkey Breast  
Honey Baked Ham  
Pan Seared Salmon

### **Sides**

Garlic Mashed Potatoes with Hunter Gravy  
Corn Bread Dressing with Chestnuts and Pancetta  
Orange Cranberry Relish  
Roasted Root Vegetables with Garlic and Herbs  
Assorted Rolls and Breads with butter

### **Dessert**

Holiday Dessert Assortment

### **Beverages**

Coffee, Ice Tea and Water

## DiVine Holiday Reception

### **Passed Hors d'oeuvres-choice of 3**

(other options available)

French Brie on Toast with Pear and Cranberry Relish  
Sesame Seed Crusted Ahi Tuna on top of wonton chip  
Stuffed Mushrooms with Parmesan Cheese and Italian  
Sausage

### **Salad Station**

Warm Spinach Salad with pears and Toasted Walnuts  
Couscous Salad with cranberries and Pecans  
Organic Greens and Toasted Pumpkin Seed Salad  
with Orange Sherry Shallot vinaigrette

### **Cold Seafood Station**

Jumbo Shrimp with cocktail sauce and lemon wedges  
Citrus Ceviche with fresh avocado, salsa and  
blue corn chips

### **Carving Station-requires 1 or 2 carving chefs**

Herb Roasted Turkey with Apple Raisin Stuffing  
Prime Rib with au jus and creamed horseradish

### **Martini Mash Station**

Traditional Butter Mashed Potatoes and Mashed Sweet Potatoes  
served with Cheddar Cheese, Bacon Bits, Sour Cream, Chives,  
Brown Sugar, Dried  
Cranberries and Pecans

### **Dessert Display**

Assorted Mini Holiday Desserts

### **Beverages**

Coffee, Ice Tea and Water

## Winter Wonderland Plated Dinner

### **Passed Hors d'oeuvres-Choice of two**

(other options available)

Stuffed Mushrooms with Asiago cheese and Spinach  
Balsamic Glazed Pears and Brie on Toasted Baguettes

### **Salad-choice of one for entire group**

Apple, Cranberry and Walnut Mixed Green Salad  
Organic Greens and Toasted Pumpkin Seed Salad with Orange  
Sherry Shallot Vinaigrette  
Served with Fresh Baked Breads and Rolls with butter

### **Entrée-choice of one for entire group**

Pepper Crusted Beef Loin with Cool Horseradish Sauce  
Roasted Chicken Breast with Chasseur Sauce  
Pan Seared Salmon with Creamy Dill Sauce  
Herb Roasted Turkey with Pan Gravy and apple raisin stuffing

### **Sides**

Oven Roasted Red Potatoes with Fresh Rosemary and Sea Salt  
Grilled Asparagus with Lemon Oil

### **Dessert-choice of one**

Pumpkin Pie with Vanilla Cream  
Caramel Apple Cheesecake  
Chocolate Mousse Trifle  
Pecan Pie with Chocolate-Cinnamon Whipped Cream

### **Beverages**

Coffee, Iced Tea and Water





|  | Off-Premise                      | Divine Café  | Oasis Resort   | MonteLago:<br>Riva di Lago   |
|--|----------------------------------|--|--|--|
| <b>Traditional Holiday Lunch/Dinner Buffet</b> | Min 25 guests<br>\$19 per guest  | Min 15 guests<br>\$19 per guest<br>+ \$200 room rental fee | Min 100 guests<br>\$44 per guest with Cash Bar<br>\$66 per guest with Hosted Bar | Min 100 guests<br>\$57 per guest with Cash Bar<br>\$76 per guest with Hosted Bar |
| <b>Holiday Flair Buffet</b>                    | Min 25 guests<br>\$19 per guest  | Min 15 guests<br>\$19 per guest<br>+ \$200 room rental fee | Min 100 guests<br>\$44 per guest with Cash Bar<br>\$66 per guest with Hosted Bar | Min 100 guests<br>\$57 per guest with Cash Bar<br>\$76 per guest with Hosted Bar |
| <b>DiVine Cajun Holiday</b>                    | Min 15 guests<br>\$24 per guest  | Min 15 guests<br>\$24 per guest<br>+ \$200 room rental fee | Min 100 guests<br>\$52 per guest with Cash Bar<br>\$74 per guest with Hosted Bar | Min 100 guests<br>\$63 per guest with Cash Bar<br>\$81 per guest with Hosted Bar |
| <b>Holiday Elite</b>                           | Min 100 guests<br>\$29 per guest | Min 15 guests<br>\$29 per guest<br>+ \$200 room rental fee | Min 100 guests<br>\$60 per guest with Cash Bar<br>\$82 per guest with Hosted Bar | Min 100 guests<br>\$72 per guest with Cash Bar<br>\$91 per guest with Hosted Bar |
| <b>DiVine Holiday Reception</b>                | Min 100 guests<br>\$29 per guest | Min 15 guests<br>\$29 per guest<br>+ \$200 room rental fee | Min 100 guests<br>\$54 per guest with Cash Bar<br>\$64 per guest with Hosted Bar | Min 100 guests<br>\$64 per guest with Cash Bar<br>\$74 per guest with Hosted Bar |
| <b>Winter Wonderland Plated Dinner</b>         | Min 15 guests<br>\$24 per guest  | Min 15 guests<br>\$24 per guest<br>+ \$200 room rental fee | Min 100 guests<br>\$49 per guest with Cash Bar<br>\$71 per guest with Hosted Bar | Min 100 guests<br>\$59 per guest with Cash Bar<br>\$84 per guest with Hosted Bar |

All prices +++ Tax 8.1%, Service Charge 19%, and Labor \$100 per server based on guest count and menu chosen.  
 The per guest price for Oasis & Riva di Lago at MonteLago include Room Rental, DJ, Dance Floor, Basic Holiday Centerpieces, Basic Linen, chosen menu and bar.  
 Additional/Upgraded Tables, Chairs, Linen, Centerpieces and China are also available at an additional cost.  
 Custom packages are always available.