



**HOLIDAY  
CELEBRATIONS  
2021**

# Celebrate Grand 2021

*Allow Us To Create Your Perfect Event!*

There is no time like the present to plan a grand celebration with and for your colleagues and coworkers and family and friends.

The award winning Grand Sierra Resort has a perfect fit for whatever you want your holiday celebration to be.

From ballrooms to boardrooms and unique venues in between, let our Special Event sales experts help you plan the perfect event for you.

**LET YOUR 2021 CELEBRATION PLANNING BEGIN.  
CELEBRATE GRAND!**





# Take the Elevator Home

Make your celebration event more spectacular by taking the elevator home. Our guest rooms and suites are a perfect complement to your holiday celebration.

## Friday Night Celebrations

*Rates starting at \$79*

## Saturday Night Celebrations

*Rates starting at \$129*

## Sunday Night and Weekday Celebrations

*Rates starting at \$49*

Rates are quoted for one night only, additional nights may be at a different rate, resort fee and applicable taxes are not included in rates shown.



# Plated Dinner: A Winter's Delight

## **Winter Salad**

Seasonal Mixed Green Lettuces, Candied Walnuts, Dried Cranberries, Shaved Asiago Cheese, Baby Tomatoes, and Red Pepper Vinaigrette



## **Poultry Entrée**

Pan Seared Organic Chicken Breast  
Glazed Chardonnay Pan Sauce  
Butter Whipped Potatoes  
Garlic Broccolini



## **Delectable Dessert**

New York Cheese Cake  
White Chocolate Sauce  
Colorful Seasonal Berries



**\$42++/guest**

## **Suggested Wine Pairings**

Domain Chandon Sparkling Rose  
Mark West Pinot Noir  
*Seasonally priced at \$34.00++ per bottle*



# Plated Dinner: Hearty Holiday Feast



## ***Artisan Seasonal Salad***

Organic Lettuce Blend, Pickled Red Onion,  
Grilled Artichokes, Roma Tomato, English Cucumber,  
Sourdough Croutons, Feta Cheese Crumbles,  
Sherry Vinaigrette

## ***Beef Entrée***

7oz Filet Mignon of Beef,  
Zinfandel Demi and Shallot Jam  
Seasoned and Roasted Potato  
Chef's Fresh Vegetables

## ***Delectable Dessert***

Chocolate Mousse Cake  
Strawberry Cremeux, Almond Genoise,  
Grand Mariner Sauce

***\$57++/guest***

## ***Suggested Wine Pairings***

Robert Mondavi Chardonnay  
Robert Mondavi Pinot Noir  
*Seasonally priced at \$46.00++ per bottle*



# Plated Dinner: Duet of the Seasons

## **Ornamental Gem Salad**

Heart of Gem Lettuce, Tricolor Tomatoes, Watermelon  
Radish, Shaved Fennel, Fried Parmesan Crisp, White Balsamic  
Emulsion



## **Dual Entrée**

Seared Seasoned Tenderloin  
Cabernet Reduction

**AND**

Sautéed Prawns,  
Micro Basil White Wine Butter  
Chive Whipped Potatoes,  
Baby Carrots and Grilled Asparagus



## **Delectable Dessert**

Milk Chocolate Gateaux  
Espresso Milk Jam  
Candied Hazelnuts

**\$68++/guest**

## **Suggested Wine Pairings**

Cakebread Cellars Sauvignon Blanc  
Crystal Basin Reserve Petit Syrah  
Seasonally priced at \$72.00++ per bottle





# Buffet Dinner: **Winter's Bounty**

## **FRESH APPETIZERS**

### **House Traditional Tossed Greens Salad**

Bountiful Green Lettuces, Baby Tomatoes, Cucumbers, Shredded Carrots, Black Olives, Spiced Croutons

### **Dressing Selections**

Red Wine Balsamic, Thousand Island and Zesty Ranch

### **Hearty Holiday Pasta Salad**

Penne Pasta Tossed with Sundried Tomato, Roasted Tri Colored Peppers and Artichokes

*Assorted Selection of Rolls and Breads*

## **FROM THE KITCHEN**

### **Oven Roasted Tom Turkey**

Savory Giblet Gravy  
House Made Cranberries

### **Grilled Pacific Salmon**

Reduction of Lemon and Dill

### **Cheese Tortellini**

Parmesan Alfredo Sauce



### **Chef Selected Fresh Sautéed Vegetables**

Lyonnais Green Beans, Chive Whipped Potatoes, Confetti Rice Pilaf

## **FROM THE BAKERY**

### **Traditional Holiday Chocolate Yule Log**

### **Array of Assorted Sweet Fruit Pies**

### **Peppermint Swirl Cheese Cake**

Chocolate Sauce

### **Holiday Cookies and Chocolates**

\$48++/guest

### **Suggested Wine Pairings**

Marlboro Crossings Sauvignon Blanc  
J.Lohr Pinot Noir  
Seasonally priced at \$38.00++ per bottle



# Buffet Dinner: **Holiday Festival**

## **FRESH APPETIZERS**

### ***Chilled Jumbo Prawns***

Red and White Cocktail Sauce with Lemons

### ***Artisan Salad***

Blend of Crisp Lettuces, Tear Drop Tomatoes, English Cucumbers, Shaved Carrots, Spiced Pickled, Vegetable, House Made Croutons, Dried Cranberries, Toasted Pumpkin Seeds, and Kalamata Olive

### ***Dressing Selections***

Red Wine Balsamic, Thousand Island and Zesty Ranch

### ***Composed Salads***

Farfalle Pasta Salad with Grilled Vegetables, Roasted Shallot Dressing, Fingerling Potato Salad, Grain Mustard Vinaigrette, Broccoli and Tomato Salad

### ***Assorted Selection of Rolls and Breads***

## **FROM THE CARVERY**

### ***Slow Roasted Prime Rib***

***Au Jus and Creamed Horseradish***

### ***Roasted Turkey Breast***

***Giblet Gravy and Snowflake Rolls***



## **FROM THE KITCHEN**

### ***Four Cheese Ravioli***

Herbed Pesto Sauce

### ***Seared Atlantic Salmon***

Citrus Reduction

### ***French Cut Breast of Chicken***

Pearl Onion Marmalade Jus

### ***Holiday Rice Pilaf***

***Yukon Gold Whipped Potatoes***  
***Heirloom Roasted Carrots and Asparagus***



## **FROM THE BAKERY**

***Molten Chocolate Cake, Pumpkin Cheese Cake***  
***Holiday Yule Log, Crème Brûlée,***  
***White Chocolate Mousse with a***  
***Berry Compote, Holiday Cookies***  
***and Chocolates***

\$68++/guest

### ***Suggested Wine Pairings***

Robert Mondavi Chardonnay

Robert Mondavi Pinot Noir

Seasonally priced at \$46.00++ per bottle





# Signature Cocktails for Your Holiday Celebrations



## **The Mistletoe**

Premium Vodka  
Cherry Brandy  
Cranberry Juice  
Fresh Lime Juice  
Sugar Rimmed Glass  
Cranberry Rosemary Garnish

## **Santa's Spice**

Premium Spiced Rum  
Fresh Lemon Juice  
Simple Syrup  
Strawberry  
Cranberry Mint Garnish



## **The Candy Cane**

Premium Vodka  
Peppermint Schnapps  
Sugar Rimmed Glass  
Candy Cane Garnish

## **The Snowflake**

Premium Vodka  
Blue Curacao  
Pineapple Juice  
Coconut Milk  
Coconut Sprinkle Garnish



## **The Bourbon Elf**

Premium Bourbon  
Apple Brandy  
Apple Cider  
Dash of Bitters  
Lemon Peel Garnish



*Cocktails Priced at \$15.00++ each*