



cili

at Bali Hai

WEDDINGS

Diman Starring
Event Specialist

Cili at Bali Hai Golf Club | 5160 S. Las Vegas Blvd. | Las Vegas, NV 89119 | Cili.Vegas

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WEDDING PACKAGES - Ceremony & Reception

INTIMATE CEREMONY & RECEPTION

\$3,500

Up to 100 guests

\$20.00 per person for additional guests.

CEREMONY INCLUSIONS

- 30-minute ceremony
- DJ for ceremony music
- Non- denominational Minister
- 30-minute rehearsal day prior
(based on availability)
- White garden chairs for ceremony
- Complimentary valet parking
- Fruit infused Iced water station
- Bridal suite for two hours

RECEPTION INCLUSIONS

- 4-hour reception
- DJ/Emcee for reception
(3-hours for lunch and 4-hours for dinner)
- Floor-length standard linen and napkins
- Banquet chairs with ivory
or chocolate chair covers
- Head table/Sweetheart table,
round guest tables, tall boys, cake table,
gift tables and welcome table
- Custom menu cards plated lunch/dinner
- Dance floor

ELITE CEREMONY & RECEPTION

\$5,000

Up to 125 guests

\$25.00 per person for additional guests.

CEREMONY INCLUSIONS

- 30-minute ceremony
- DJ for ceremony music
- Non- denominational Minister
- 30-minute rehearsal day prior
(based on availability)
- White garden chairs for ceremony
- Complimentary valet parking
- Tray passed chilled bottled water
- Wedding arch (undecorated)
- Bridal suite for 2-hours - Complimentary bottle of
champagne and fruit platter

RECEPTION INCLUSIONS

- 4-hour reception
- DJ/Emcee for Reception
(3-hours for lunch and 4-hours for dinner)
- Floor-length premium linen and napkins
- Banquet chairs with ivory or chocolate chair covers
- Head table/Sweetheart table, round guest tables,
tall boys, cake table, gift tables and welcome table
- Custom menu cards for plated lunch/dinner
- Dance floor
- Chiavari chairs
(125 included, \$7.00 each individual chair)
- Trio of glass cylinders with floating candles
for centerpieces.
- Bistro lighting

WEDDING COORDINATOR

\$1,000

- Onsite ceremony coordinator.
- Set-up of; gift table, cake table, favors, place cards, and miscellaneous host-provided items.
- Assist in selecting theme, color, music, florals and menu selections.
- Hiring and communicating with outside Vendors.
- Menu tasting for up to 2 people (Bride and Groom).
- Detailed floor plans and timelines will be provided.

BEVERAGE PACKAGES



It is often convenient to know what your beverage expenditures will be prior to your event. To assist in these matters, we have developed a bar and wine packages to accompany your dinner selections.

Bar packages include liquor, domestic and imported beers, house wines, and soft drinks.

Beer packages include house wines, domestic and import beers.

BAR PACKAGES

	WELL	PREMIUM
Two Hours	\$32	\$37
Three Hours	\$37	\$42
Four Hours	\$42	\$47

BEER & WINE PACKAGES

Two Hours	\$21
Three Hours	\$27
Four Hours	\$32

CHAMPAGNE TOAST

\$7

DRINK TICKETS

Beer & Wine	\$10
Well	\$12
Premium	\$14

SCOTCH & WHISKEY TASTINGS

*Inquire for Details (Cigars can be added)

PLATED DINNER



PASSED APPETIZERS

Pre-Select Three

CHICKEN DUMPLINGS

with Yuzu Ponzu

GRILLED CHICKEN SATAYS

with Ginger Soy Dressing

CRISPY EGG ROLLS

with Chicken, Vegetables and Mustard Plum Sauce

GRILLED BEEF SATAY

Red Thai Curry Sauce

BEEF TENDERLOIN CROSTINI

with Smoked Blue Cheese and Caramelized Shallot

WAGYU SLIDERS

with Korean BBQ Sauce, American Cheese, Grilled Onion and Chile Mayo

MAINE BLUE CRAB CAKES

with Basil Remoulade

POACHED SHRIMP

with Wasabi Cocktail Sauce

FRIED CREAM CHEESE & CRAB RANGOON

with Sweet & Spicy Sambal

FIRECRACKER SHRIMP SATAY

with Sweet & Spicy Sambal

CRISPY CALAMARI

with Spicy Marinara and Pickled Peppers

MINI TOASTED HAM & SWISS ON WHOLE WHEAT

with Yuzu Butter

PORK POTSTICKERS

with Yuzu Ponzu

CORNED BEEF REUBEN EGG ROLLS

with Swiss Cheese, Sauerkraut, 1000 Island Dressing

AVOCADO TOAST

with Cilantro and Furikake

VEGETABLE SPRING ROLLS

with Sweet & Spicy Sambal

CREAM CHEESE AND SCALLION WONTONS

with Mustard-Plum Sauce

VEGETABLE CROQUETTE

with Korean Barbeque Sauce

TRUFFLE TWICE BAKED POTATOES

with Chives

Prices subject to 22% service and 8.375% states sales tax

PLATED DINNER



SOUPS

Pre-Select One

COCONUT-TOMATO SOUP

with Basil Pesto and Crisp Chickpeas

CREAMY ROASTED GARLIC POTATO SOUP

with Crispy Bacon, Sharp Cheddar, Scallion and Sour Cream

WILD MUSHROOM SOUP

with Truffle-Parmesan Wontons

SALADS

pre-select one

HERITAGE GREENS SALAD

with Heirloom Cherry Tomato, White Balsamic Vinaigrette and Crisp Leeks

CAESAR SALAD

with Baby Gem Hearts, Shaved Parmesan and Garlic Focaccia Croutons

THAI VEGETABLE SALAD

with Greens, Cabbage, Rice Noodles and Ginger-Soy Dressing

BABY WEDGE SALAD

with Gem Hearts, Smoked Blue Cheese, Shaved Red Onion and Tomato Oil

HEIRLOOM TOMATO CAPRESE STACKS

with Buffalo Mozzarella, Balsamic Glaze, Olive Oil and Basil

BABY WILD ROCKET SALAD

with Cherry Tomato, Shaved Red Onion, Serrano Vinaigrette and Crispy Wontons

Prices subject to 22% service and 8.375% states sales tax

PLATED DINNER



ENTRÉES

Pre-Select Two

BAKED SALMON FILLET

with Jasmine Rice, Sautéed Asparagus and Korean Barbeque Sauce

ROASTED FREE RANGE CHICKEN BREAST

with Brown Rice, Sautéed Broccoli and Teriyaki Sauce

BRAISED BONELESS BEEF SHORTRIBS

with Garlic Potato Puree, Baby Carrots and Kalbi Barbeque Sauce

MAHI-MAHI FILLET

with Sugar Snap Peas, Banana Curry Potatoes, Plum Wine Sauce and Pineapple-Mango Salsa

SEARED FREE RANGE CHICKEN BREAST

with Scallion Potato Puree, Green Beans and Chinese Black Bean Sauce

VEGAN SAUTÉED VEGETABLES

with Yellow Curry and Lemongrass-Jasmine Rice

GRILLED ANGUS FLAT IRON STEAK

with Garlic Potato Puree, Haricot Vert and Tamari Port Wine Reduction +3

SAUTÉED CHILEAN SEA BASS

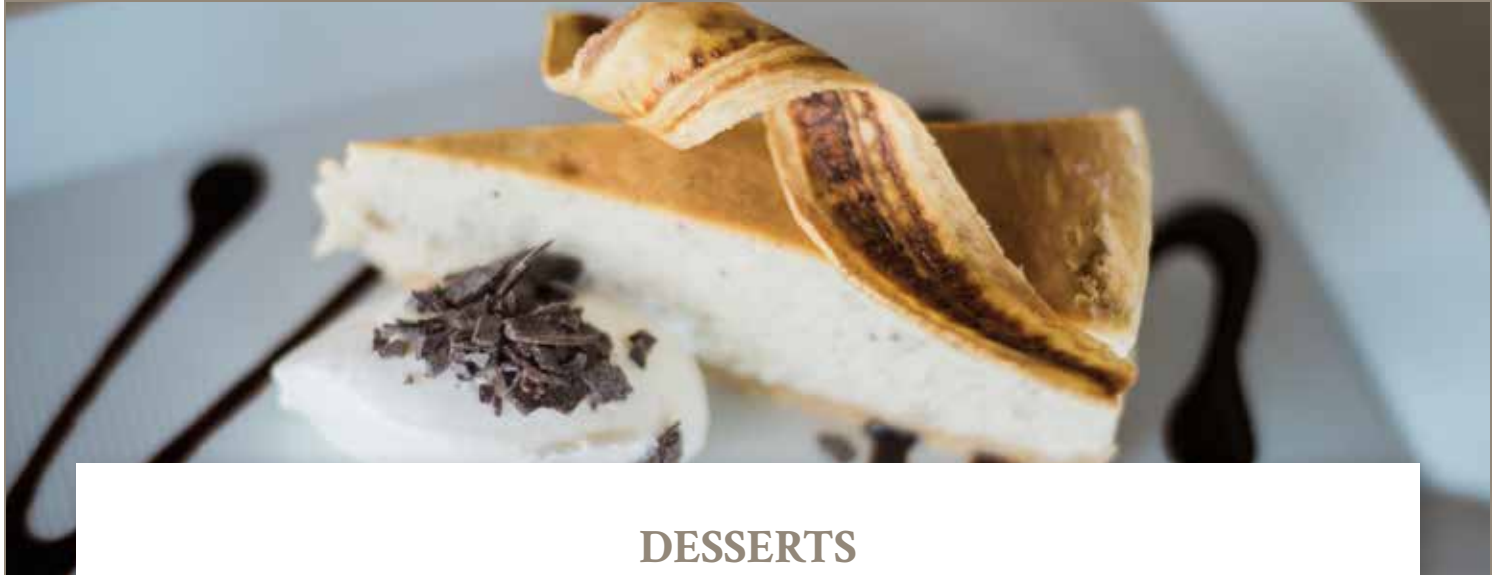
with Roasted Red Potatoes, Baby Carrots and Yuzu Kosho Gremolata +8

PRIME BEEF TENDERLOIN

with Truffle Potato Puree, Sautéed Asparagus and Szechuan Peppercorn Sauce +10

Prices subject to 22% service and 8.375% states sales tax

PLATED DINNER



DESSERTS

NEW YORK STYLE CHEESECAKE

with Mixed Berry Sauce and Whipped Cream

STRAWBERRY CAKE

with Whipped Cream and Macerated Strawberries

PINEAPPLE CHEESECAKE

with Passionfruit Sauce, Whipped Cream and Macadamia Nut Crust

MOCHA MOUSSE TRIFLE

with Chocolate Cake and Whipped Cream

KEY LIME MOJITO PIE

with Coconut-Graham Cracker Crust and Whipped Cream

MANGO MOUSSE PARFAIT

with Whipped Cream and Passionfruit Sauce

GELATO & SORBET BOWL

with Mixed Berry Sauce and Biscotti

THREE COURSES - \$65.00 PER PERSON

FOUR COURSES - \$75.00 PER PERSON

PASSED APPETIZERS

\$8.00 per person for 30-minute cocktail period

Wedding cakes are available, please inquire for pricing and details.

Prices subject to 22% service and 8.375% states sales tax

BUFFET DINNER



SOUPS

Pre-Select One

COCONUT-TOMATO SOUP

with Basil Pesto and Crisp Chickpeas

CREAMY ROASTED GARLIC POTATO SOUP

with Crispy Bacon, Sharp Cheddar, Scallion and Sour Cream

WILD MUSHROOM SOUP

with Truffle-Parmesan Wontons

SALADS

Pre-Select One

HERITAGE GREENS SALAD

with Heirloom Cherry Tomato, White Balsamic Vinaigrette and Crisp Leeks

BABY CAESAR SALAD

with Baby Gem Hearts, Shaved Parmesan and Garlic Focaccia Croutons

THAI VEGETABLE SALAD

with Greens, Cabbage, Rice Noodles and Ginger-Soy Dressing

BABY WEDGE SALAD

with Baby Gem Hearts, Smoked Blue Cheese, Shaved Red Onion and Tomato Oil

HEIRLOOM TOMATO CAPRESE STACKS

with Buffalo Mozzarella, Balsamic Glaze, Olive Oil and Basil

BABY WILD ROCKET SALAD

with Cherry Tomato, Shaved Red Onion, Serrano Vinaigrette and Crispy Wontons

Prices subject to 22% service and 8.375% states sales tax

BUFFET DINNER



ENTRÉES

Pre-Select Two

BAKED SALMON FILLET

with Korean Barbeque Sauce

SEARED FREE RANGE CHICKEN BREAST

with Chinese Black Bean Sauce

BRAISED BONELESS BEEF SHORTRIBS

with Kalbi Barbeque Sauce

CHAR-GRILLED MAHI-MAHI FILLET

with Plum Wine Reduction and Pineapple-Plum Wine Sauce

ROASTED FREE RANGE CHICKEN BREAST

with Teriyaki Sauce and Green Onion

VEGAN SAUTÉED VEGETABLES

with Yellow Curry and Lemongrass-Jasmine Rice

GRILLED ANGUS FLAT IRON STEAK

with Szechuan Peppercorn Sauce +3

SAUTÉED CHILEAN SEA BASS

with Yuzu Kosho Gremolata +8

PRIME BEEF TENDERLOIN

with Tamari Port Wine Reduction +12

CHEF'S ACTION CARVING STATION

Jerk Spiced Roasted Pork Loin with Mango-Pineapple Salsa +3

Slow Roasted Prime Rib and Accoutrements +10

+100 per action station chef

Includes: Choice of: Garlic Potato Puree or Roasted Potatoes with Chili Oil
Choice of: Sautéed Vegetables with Garlic-Mirin Butter or Shiso Balsamic Grilled Vegetables

Assorted Rolls with Whipped Yuzu Citrus Butter

Pastry Chef's Selection of Assorted Cookies, Confections, Treats and Sweets

BUFFET DINNER



DESSERTS

Pre-Select One

NEW YORK STYLE CHEESECAKE

with Mixed Berry Sauce and Whipped Cream

STRAWBERRY CAKE

with Whipped Cream and Macerated Strawberries

PINEAPPLE CHEESECAKE

with Passionfruit Sauce, Whipped Cream and Macadamia Nut Crust

MOCHA MOUSSE TRIFLE

with Chocolate Cake and Whipped Cream

KEY LIME MOJITO PIE

with Coconut-Graham Cracker Crust and Whipped Cream

MANGO MOUSSE PARFAIT

with Whipped Cream and Passionfruit Sauce

GELATO & SORBET BOWL

with Mixed Berry Sauce and Biscotti

\$65.00 PER PERSON

Appetizers – selection of one / Selection of one Soup or Salad / Entrée – selection of one

\$75.00 PER PERSON

Appetizers – selection of two / Selection of two Soup or Salad / Entrée – selection of two

\$85.00 PER PERSON

Appetizers – selection of three / Soup – selection of one / Salad – selection of two / Entrée – selection of three

Wedding cakes are available, please inquire for pricing and details.

LATE NIGHT BITES



LATE NIGHT APPETIZER STATION

\$12.00 per person - Pre-Select Two

WAGYU SLIDERS

with Korean BBQ Sauce, American Cheese, Grilled Onion and Chile Mayo

ALL BEEF BIG CITY RED "PIGS" IN A BLANKET

with Beer Mustard and Sesame Seeds

CORNED BEEF REUBEN EGG ROLLS

with Swiss Cheese, Sauerkraut and 1000 Island Dressing

FRIED CHICKEN FINGERS

with Spicy Buffalo Sauce and Herb Buttermilk Ranch

MINIATURE TUNA SALAD MELTS
on Toasted Sourdough with Tomato and Swiss Cheese

PRETZEL BITE SLIDERS

with Asian Beef Meatballs and Spicy Nacho Cheese

JUMBO SHRIMP MOZZARELLA STICKS

with Parmesan Crust and Spicy Tomato Arrabiata

MINIATURE GRILLED CHEESE SANDWICHES

with Basil Pesto and Coconut Tomato Soup

Includes

*French Fries with Cili's Signature Seasoning and Ketchup
Housemade Chex Mix with Pretzels, Cheese Fish, Corn Chips
and Wasabi Peas*

LATE NIGHT NAPOLEON PIZZA STATION

\$15.00 per person - Pre-Select Two

QUATTRO FORMAGGI PIZZA

with Marinara, Mozzarella, Fontina, Gruyere and Parmesan Cheeses

CUP & CHAR PEPPERONI PIZZA

with Spicy Tomato Arrabiata, Fresh Oregano and Chili Flake

KOREAN BARBEQUE CHICKEN PIZZA

with Crispy Bacon, Green Onions and Fresh Cilantro

HAWAIIAN PIZZA

with Honey Cured Ham, Sweet Pineapple, Green Bell Pepper and Shaved Red Onion

PROSCIUTTO DI PARMA & BABY ARUGULA PIZZA

with Truffle Mascarpone and Shaved Parmesan

SMOKED SALMON PIZZA

with Dill Crème Fraiche, Red Onion and Osetra Caviar +4

Includes

*Buffalo Chicken Wings with Smoked Blue Cheese Dressing and Herb Buttermilk Ranch
Carrots & Celery Sticks, Pepperoncini, Marinated Olives*

LATE NIGHT SWEETS STATION



\$10.00 per person - Pre-Select Two

ASSORTED MINIATURE CHEESECAKES

CHOCOLATE FUDGE TURTLE BROWNIES

MINIATURE CREAM PUFFS

BLONDIES WITH CHOCOLATE CHIPS AND TOASTED NUTS

CHOCOLATE DIPPED LONG STEM STRAWBERRIES

MINIATURE ECLAIRS

FRESH BAKED COOKIE ASSORTMENT

CHOCOLATE DIPPED RICE CRISPY TREATS

ASSORTED MINIATURE FILLED DOUGHNUTS

Includes

*Hot Cocoa Station with Marshmallows, Sprinkles and Fresh Whipped Cream
Mixed Berry Sauce, Hot Fudge Chocolate Sauce and Warm Caramel Sauce*

Prices are for one hour of service. Late night bites must accompany a prior reception or dinner function
Prices subject to 22% service and 8.375% states sales tax

WEDDING TERMS AND CONDITIONS

All wedding ceremonies and receptions at Cili at Bali Hai Golf Club must be in conjunction with a food and beverage function and require the expenditure of allotted minimums.

Food and Beverage Minimums:

Food and beverage minimums do not decrease if the original estimated number of attendees also decreases. An invoice detailing all estimated charges will be computed with the guaranteed number of attendees and will be due in full prior to the event. Minimum expenditure does not include ceremony and reception fee, 22% service charge, 8.375% Nevada Sales Tax, rental charge or miscellaneous fees. Food and beverage minimums vary based on date, number of guests and selection of space.

Deposit:

A \$1,500 deposit is required for 15-30 guests.

A \$2,500 deposit is required for 30-80 guests.

A \$3,500 deposit is required for 80-200 guests.

A deposit with signed terms and conditions is required within one week from booking.

Deposits can be paid as follows:

- 1) Check
- 2) Credit Card
- 3) Wire Transfer

In the unforeseen event that you find it necessary to cancel arrangements for your banquet function, please be aware of the following policy regarding refunds if the event is indeed cancelled:

90 days or more prior to your event, full refund

90 days and before 30 days prior to your event, 50% refund

30 days or less prior to your event, no refund. Full payment of F&B minimum plus tax/service required on any cancellations under 21 days.

Outside Food and Beverage:

In compliance with County Board of Health food handling regulations, Cili is required to act as the sole provider of all food served at an event in any of the on-site banquet spaces. In compliance with Nevada Liquor Laws, Cili is required to act as the only authorized licensee selling and serving liquor, beer and wine and, by law, we do not allow outside alcoholic beverages to be brought onto the premises. No alcoholic beverages may be served to persons less than 21 years of age.

Food and Beverage Pricing:

Food and beverage pricing are valid for 30 days and subject to change. A Banquet Event Order will be drawn following agreement upon pricing based on the original estimated number of attendees and are binding once signed. Cili reserves the right to substitute food and beverage items based on freshness and availability of product.

Cake Cutting and Serving:

For cakes brought in from outside vendors, there is a \$3.50 per person cake-cutting fee applied. Cake-cutting fee will be charged to the final bill based on number of people in attendance.

Outside Vendors:

Items being provided by outside vendors must be delivered to Cili one day prior to the scheduled wedding date. If wedding coordinating service through Cili is not contracted, Cili will not be held responsible for any items or services outside of the wedding package inclusions. Any items left after your event and not picked up within 48hrs will be disposed.

Tax and Service Charge:

All pricing is subject to a service charge and Nevada Sales Tax at the prevailing rates. Current rates are 22% and 8.375%, respectively. Rates are subject to change. State of Nevada and Federal tax-exempt organizations must furnish a Certificate or Exemption to Catering Manager two weeks prior to event date.

Final Guest Count:

A guaranteed final guest count is due 7 business days in advance of your event. If a guaranteed number is not received, the original estimated number of guests will become the guaranteed number. No decreases are accepted after this time. Cili will not be obligated to serve or set up for more than 5% above the guaranteed number. To finalize attendee counts well before the deadline, Cili suggests that invitations are sent at least 6-8 weeks to allow for the return of responses.

Payment:

An invoice of all estimated charges will be computed once the guaranteed number of attendees has been received. 50% of the food and beverage minimum must be paid 60 days in advance of the event, with the remaining food and beverage minimum, ceremony, reception fees and any miscellaneous charges due in full to meet 100% of the charges 30 days prior to the event. Final payment is due seven days prior to the event.

Payments may be made by cash, credit card or cashier's check and are subject to service charges and Nevada Sales Tax. No personal checks or debit cards are accepted. A credit card must be provided when event is booked for any incidentals and charges incurred during the event.

Liability:

Event host and guests must agree to protect, indemnify, defend and hold harmless Cili and its employees and agents against all claims, losses or damage to persons or property arising out of or connected with the use of the venue. Claims arising from the sole negligence or willful misconduct of Cili are a recognized exception.

Cili is not responsible for loss of or damage to any property that is brought to the facility by hosts or guests before, during or after the event. Cili is not responsible for any shipment charges of items left behind by hosts or attendees.

The use of sparklers, confetti, glitter or rice is strictly prohibited. Cili does not allow items to be hung on walls or from ceilings. Certain décor may require a \$250.00 clean-up fee, as determined by the Catering Office.

As a courtesy to attendees and staff, designated supervision is appreciated and recommended if several children are expected to be in attendance.