



EXECUTIVE MEETING PACKAGES

YOU HAVE TO BE HERE  MGM RESORTS





Our executive meeting package offerings are designed for a minimum of 10 guests and a maximum of 18 guests.

PACKAGES
MENU SELECTIONS
SUPPLEMENTAL DETAILS + POLICIES



YOU HAVE TO BE HERE

PACKAGES

PACKAGES

FULL DAY MEETING PACKAGE \$142 Per Guest*

Continental Breakfast
Continuous Beverage Break | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas
Lunch Buffet
Afternoon Break
Meeting Room from 8:00AM until 5:00PM

MORNING HALF DAY MEETING PACKAGE \$82 Per Guest*

Continental Breakfast
Continuous Beverage Break | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas
Mid Day Break
Meeting Room from 8:00AM until 12:00PM

AFTERNOON HALF DAY MEETING PACKAGE \$92 Per Guest*

Continuous Beverage Break | Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas
Lunch Buffet
Afternoon Break
Meeting Room from 12:00PM until 5:00PM

MENU SELECTIONS

CONTINENTAL

SELECT ONE | BREAKFAST BUFFETS ARE DESIGNED FOR 90-MINUTES OF SERVICE.

EARLY RISER

SELECTION OF CHILLED FRUIT JUICES

Orange Juice, Apple Juice, Cranberry Juice

SEASONAL SLICED FRUITS AND BERRIES

ASSORTED FLAVORED YOGURTS

House-Made Granola

HOUSE MADE DANISHES

Served with Butter, Honey and Preserves

COFFEE CAKE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS

CHEF'S CONTINENTAL

SELECTION OF CHILLED FRUIT JUICES

Orange Juice, Apple Juice, Cranberry Juice

FRESH FRUIT AND BERRY MARTINIS

PARFAIT BAR

Plain & Vanilla Yogurt, House-Made Granola

BAKERY BASKET

Assorted Danishes, Bagels and Muffins Served with House Sweet Butter, Fruit Preserves, Original Cream Cheese

COLD CEREALS

Nuts, Dried Cherries, Blueberries, Golden Raisins, Bananas, Whole Milk, Skim Milk, 2% Milk

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS

ENHANCEMENTS

ENHANCEMENTS

MORNING ENHANCEMENTS

STEEL CUT OATMEAL \$11

Brown Sugar, Wildflower Honey, Dried Fruits (V, Vegan)

SCRAMBLED EGGS & BACON \$12

Fine Herbs, Applewood Smoked Bacon (GF, DF)

MGM BREAKFAST SANDWICH \$20

Croissant, Scrambled Eggs, Colby Cheddar Cheese
Choice of Protein: Sausage, Bacon or Ham

BREAKFAST BURRITO \$22

Scrambled Eggs, Roasted Potatoes, Pepper Jack & Oaxaca Cheese, Roasted Tomato Salsa
Choice Of Protein: Beef Or Chorizo (GF)

BELGIUM WAFFLES OR CRISPY CINNAMON FRENCH TOAST \$25

Berry Compote, Fire Roasted Apple, Cinnamon Cream, Sliced Banana,
Peanut Butter, Chocolate Hazelnut Sauce, Maple Syrup (V)

MID-DAY BREAKS

SELECT ONE

FIESTA

TRI-COLOR TORTILLA CHIPS

Salsa, Guacamole (GF, DF, V)

COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

SWEET & SALTY

SALTY

Warm Pretzel Bites, Whole Grain Mustards

COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

HEALTH NUT

ALMONDS

Individual Bags

HUMMUS & VEGETABLES

COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

ENHANCEMENTS

ENHANCEMENTS

BREAK ENHANCEMENTS

WHOLE FRUITS \$65 Per Dozen

BAGGED CHIPS \$65 Per Dozen

SEASONAL FRUIT PLATTER \$20 Per Guest

ASSORTMENT OF CANDY BARS \$70 Per Dozen

ARTISANAL CHEESE DISPLAY \$20 Per Guest

Camembert, Boursin, Dry Monterey Jack, Smoked Gouda, White Cheddar, Swiss Cheese, Blue Moon, Sliced Baguette, Assorted Crackers

HUMMUS BAR \$20 Per Guest

Grilled Asparagus, Marinated Artichokes, Olives, Roasted Baby Carrots, Julienned Red Pepper, Yellow Bell Pepper, Eggplant Hummus, Roasted Red Pepper Hummus, Traditional Hummus, Pita Chips, Grissini

CHESAPEAKE BAY CRAB DIP \$MP

Lump Crab Dip, Crostini, Assorted Crackers

ASSORTED SOFT DRINKS \$7 Each

Coca-Cola Products

ICED COFFEE \$9 Each

LUNCH BUFFETS

LUNCH BUFFETS

SELECT ONE | LUNCH BUFFETS ARE DESIGNED FOR 90-MINUTES OF SERVICE.

SOUTHERN CALIFORNIA COAST

SOUP

CHICKEN POZOLE

Chili De Arbol Sauce, Tostadas (GF, DF)

SALAD

ROASTED CORN AND BLACK BEAN SALAD

Cilantro Lime Vinaigrette (GF, DF, V, VEGAN)

WARM SELECTIONS

GRILLED LOCAL SEABASS

Chimichurri Sauce (GF, DF)

ROASTED CHICKEN BREAST

Green Tomatillo Sauce (GF, DF)

ACCOMPANIMENTS

VEGETABLE RICE PILAF (GF, DF, V, VEGAN)

CALABACITAS VEGETABLES

Smoked Cipollini Onions, Squash, Zucchini, Cilantro, Corn, Mexican Cheese (GF, V)

DESSERTS

COCONUT FLAN (GF, NF)

CAJETA CHOCOLATE TARTS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND DELUXE TEAS

LUNCH BUFFETS

LUNCH BUFFETS

LUNCH BUFFETS ARE DESIGNED FOR 90-MINUTES OF SERVICE.

DELI LUNCH

SOUP

CREAMY TOMATO BASIL

SALAD

GRILLED VEGETABLE ANTIPASTO

Zucchini, Yellow Squash, Portobello, Red Pepper, Red Onion

CLASSIC CAESAR SALAD

Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

CRAFT YOUR OWN SANDWICH

DELI MEATS

Imported Ham, Turkey, Roast Beef

CHEESE SELECTIONS

Sharp Cheddar, Provolone, American

DELI CONDIMENTS

Crisp Lettuce, Sliced Tomatoes, Kosher Dill, Deli Mustard, Mayonnaise, Thousand Island

BREADS

Sliced Country, Sourdough, Rye Bread, Wheat

DESSERT

WHITE CHOCOLATE CHEESECAKE

SUPPLEMENTAL DETAILS + POLICIES

AUDIO VISUAL

Audio visual is exclusively supported by Encore, our on-site audio visual partner.

Audio visual arrangements are made and billed directly with Encore.

Boardroom Package | \$595* Per Day

Fee includes 90" Boardroom Monitor (16x9), Speaker Phone and Wireless Internet Access

*Subject to service charge and taxes

FOOD & BEVERAGE

Outside food & beverage is not permitted in the function space. Any food and beverage not arranged through the hotel is subject to corkage fees.

To ensure compliance with County Board of Health food handling regulations, all food must be consumed within function space at the contracted time.

GUARANTEES

Guaranteed number of attendees for all functions should be provided at least ten days prior to the function.

Guaranteed number must be finalized at least three business days prior to the function.

Group will be charged the guarantee number of attendees or the actual number of attendees served, whichever is greater.

Any new menu ordered within 72 hours of the function will be considered a "pop up" and subject to a 10% increase. Menu selections will be based on availability.

*TAXES + SERVICE CHARGE

*All food and beverage prices are subject to a 25% taxable service charge, 6% sales tax on food and 9% sales tax on alcoholic beverages