EVENT & CATERING MENU

oasisdeathvalley.com
# Breakfast Buffets

## Oasis Continental $28
- Selection of chilled juices
- Sliced & whole seasonal fruits
- Berries
- Cream cheeses
- Assorted pastries
- Butter & preserves
- Greek yogurt
- Seasonal fruit compote
- Housemade granola
- Regular coffee & decaffeinated
- Assorted hot teas

## Death Valley $39
- Selection of chilled juices
- Sliced & whole seasonal fruits
- Assorted pastries
- Butter & preserves
- Scrambled eggs
- Smoked bacon
- Chef's breakfast potatoes with peppers & onions
- Regular coffee & decaffeinated
- Assorted hot teas

## Buffet Enhancements

### Breakfast Burrito $180/Per Dozen
- Flour tortilla
- Scrambled eggs
- Sausage
- Cheddar
- Black beans
- Sour cream & salsa

### Breakfast Sandwich $156/Per Dozen
- Smoked bacon
- Fried eggs
- Cheddar
- Roasted tomato spread
- Croissant

### Benedict Duo $30/Per Person
- Traditional Benedict | Grilled Parmsan tomato
- Yogurt parfait $15/Per Person
- Yogurt | House made granola
- Berries

### Oatmeal $10/Per Person
- Steel cut oatmeal | Brown sugar
- Maple syrup | Golden raisins | 2% milk

### Housemade Cinnamon Rolls $120/Dozen

### Yogurt Parfait $15/Per Person
- Yogurt | House made granola
- Berries

### French Toast $17/Per Person
- Powdered sugar
- Cinnamon | Local honey
- Maple syrup

### Banana Foster French Toast $34/Per Person
- Banana | Cinnamon | Cream cheese stuffed french toast
- Candied pecans | Maple syrup
- Powdered sugar

### Greek Yogurt $12/Per Person

### Omelette Station $30/Per Person
- Culinary attendant required $250
- Made to order from the following:
  - Sauteed mushrooms | Onions | Peppers
  - Baby spinach | Tomatoes | Ham | Sausage
  - Cheddar | Pepper jack | Swiss

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BREAKS
$30/PER PERSON

HEALTHY BREAK
HOUSE-MADE RED PEPPER HUMMUS WITH PITA CHIPS
CELERY STICKS | CARROT STICKS | HOUSE-MADE
TRAIL MIX | FRESH FRUIT WITH HONEY DRIZZLE

SWEET & SALTY
CHOCOLATE CHIP COOKIES | BROWNIES POPCORN
KETTLE CHIPS | BOURSIN RANCH DIP

SIMPLY SALTY
BOWLS OF MIXED NUTS | ARCADIAN SPICY MIX DRY
ROASTED PEANUTS | PRETZELS | CHEX MIX POPCORN

ALL DAY BREAK PACKAGE
$55/PER PERSON

MORNING
ASSORTED CHILLED JUICES
SLICED & WHOLE SEASONAL FRUIT
ASSORTED PASTRIES
BUTTER & PRESERVES

MID-MORNING
MAKE YOUR OWN YOGURT PARFAIT

AFTERNOON
PICK TWO
ASSORTED COOKIES
WARM JUMBO PRETZELS & MUSTARD
ASSORTED CANDY BARS
RED PEPPER HUMMUS & CRUDITE

A LA CARTE/ PER PERSON

HOUSE-MADE RED PEPPER HUMMUS WITH PITA CHIPS
$20/PER PERSON
BOWL OF MIXED NUTS
$20/PER PERSON
KETTLE CHIPS
$20/ PER PERSON
FRESH FRUIT WITH HONEY DRIZZLE
$20/ PER PERSON

A LA CARTE/ PER DOZEN

COOKIEs / $55 DOZEN
BROWNIES /$55 DOZEN
JUMBO SOFT PRETZELS WITH MUSTARD
$55 DOZEN
ASSORTED PASTRIES/ 55 DOZEN
HOUSE-MADE CINNAMON ROLLS
$120/DOZEN

BEVERAGES
Sold on Consumption

REGULAR COFFEE | DECAFFEINATED
COFFEE | HOT TEA
$90/GALLON
ASSORTED JUICES
$6 EACH
ASSORTED SODA
$6 EACH
ICE-TEA
$70/GALLON
LEMONADE
$70/GALLON

oasisdeathvalley.com
BOXED LUNCHES $21.50
ALL BOXED LUNCHES INCLUDE:
CHOICE OF SANDWICH
POTATO CHIPS
WHOLE FRUIT
COOKIE
BOTTLED WATER
INSULATED LUNCH BAG
GLUTEN FREE BREAD UPON REQUEST

TURKEY CLUB
SMOKED TURKEY
CHEDDAR | LETTUCE
TOMATO | ONION
WHOLE WHEAT

CROISSANT CLUB
HONEY HAM | SMOKED TURKEY | SWISS
LETTUCE | TOMATO
ONION | CROISSANT

HAM & SWISS WRAP
HONEY HAM | SWISS
LETTUCE | TOMATO
ONION | TORTILLA

VEGETARIAN VEGAN WRAP
SPINACH | AVOCADO
LETTUCE | TOMATO
SPINACH FLOUR TORTILLA

BOXED LUNCH REQUEST MUST BE ORDERED 48 HOURS IN ADVANCE

DEATH VALLEY BBQ BUFFET $58/PER PERSON

HOUSE-MADE CHILI
Cheddar Cheese
Chopped Onion
Saltine Crackers

POTATO SALAD
MAC & CHEESE

ENTREE'S
Pick Two:
GRILLED SALMON
BEEF BRISKET
BBQ CHICKEN BREAST

GRILLED PORTABELLA MUSHROOM

LEMONADE
ICE TEA

EXECUTIVE DELI BUFFET $45/PER PERSON

MIXED GREEN SALAD
KETTLE CHIPS
CHEF'S PEPPER DIP
BUILD YOUR OWN SANDWICH BAR:

SLICED SIRLOIN
GRILLED CHICKEN
SHAVED TURKEY BREAST
BACON
HAVARTI
SWISS
FRESH MOZZARELLA
LETTUCE
ARUGULA
TOMATO
ONION
PESTO AIOLI
GORGONZOLA SPREAD
AVOCADO MAYO
CIABATTA ROLLS
MULTIGRAIN
BAGUETTE
ICE TEA

BACKYARD PICNIC BUFFET $43/PER PERSON

POTATO SALAD
BAKED BEANS
COLESLAW
HAMBURGERS (Veggie Burgers on Request)
BEEF HOT DOGS
CHIPS
TOMATO
LETTUCE
ONION
CHEDDAR
SWISS
RElish
KETCHUP
MUSTARD
MAYONNAISE
LEMONADE

20 GUEST MINIMUM.
LUNCH INCLUDES TWO HOURS OF SERVICE AND MUST BE COMPLETED BY 2P.M.

oasisledeathvalley.com
PLATED DINNER

ENTRÉE
$112 PER PERSON
CHOICE OF THREE

FILET MIGNON
PORT WINE REDUCTION | WILD MUSHROOM RISOTTO

EGGPLANT PARMESAN
ROASTED TOMATO ORZO

CHICKEN
RENAISSANCE
ROASTED RED PEPPER
SPINACH | MOZZARELLA | WILD RICE PILAF

CHICKEN LIMONE
PAN SEARED CHICKEN BREAST | LEMON CAPER SAUCE | ARTICHOKE HEARTS
SPINACH | PASTA

BLACKENED SALMON
PECAN WILD RICE PILAF
BEURRE BLANC

FILET MIGNON & BBQ SHRIMP
WILD MUSHROOM RISOTTO

FILET MIGNON & CRAB CAKE
WILD MUSHROOM PORT LUMP CRAB | BOURSIN CREAM

DESSERTS

CHOOSE ONE

CRÈME BRULEE

CHOCOLATE CHEESECAKE

COCONUT PISTACHIO CAKE

SEASONAL PANNA COTTA

VANILLA CUSTARD CAKE

BERRY SHORTCAKE

SEASONAL BREAD PUDDING

ALL PLATED DINNERS INCLUDE YOUR CHOICE OF SALAD, CHOICE OF THREE ENTRÉES, FRESH BAKED DINNER ROLLS, AND CHOICE OF DESSERT. FINAL MEAL CHOICES, SPECIAL REQUESTS, AND DIETARY RESTRICTIONS MUST BE RECEIVED 21 DAYS IN ADVANCE.

SALADS

CHOOSE ONE

SIGNATURE
SPINACH | FRISÉE
STRAWBERRIES | GOAT CHEESE | CANDIED PECANS
CITRUS VINAIGRETTE

CLASSIC CAESAR
FRESH ROMAINE | HERBED CROUTON | PARMIGIANO REGGIANO | HOUSE MADE CAESAR DRESSING

WEDGE SALAD
BLEU CHEESE CRUMBLINGS
CRUMBLED BACON | DICED TOMATO | GREEN ONION
CHOICE OF BLEU CHEESE OR RANCH DRESSING

oasisdeathvalley.com
DINNER BUFFET

DEATH VALLEY BBQ
$85 two entrees
$97 three entrees

GARDEN SALAD
CUCUMBER | RED ONION | TOMATO
CROUTONS
RANCH | BALSAMIC

BAKED POTATO BAR
CHEESE | BUTTER | SOUR CREAM | BACON
CHIVES

MAC & CHEESE

ENTRÉES
SLOW COOKED SHREDDED PORK
BABY BACK RIBS
GRILLED SALMON
BEEF BRISKET
BBQ CHICKEN BREAST
GRILLED PORTABELLA MUSHROOMS

DESSERT
ASSORTED BAR COOKIES

THE INN
$95 two entrees
$107 three entrees

SALAD
CLASSIC CAESAR SALAD BAR
OR
CAPRESE SALAD | OLIVE OIL
BALSAMIC VINEGAR

SIDES
PASTA FLORENTINE
LEMON ROASTED POTATOES
MARKET FRESH VEGETABLES
DINNER ROLLS & BUTTER

ENTRÉES
SLICED SIRLOIN STRIP
PORT WINE REDUCTION
PAN SEARED CHICKEN BREAST
MUSHROOMS | HERBS | GARLIC
OLIVE OIL
HONEY BALSAMIC SALMON
GRILLED CAULIFLOWER
STEAK CHIMICHURRI

DESSERT
CHEF’S DESSERT TABLE

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RECEPTION

COLD PASSED HORS D’ŒUVRES 50 PIECES
TENDERLOIN WASABI CREAM WONTON CRISP $300
SPICY COLD BOILED SHRIMP SHOOTERS $350
TOMATO CAPRESE SKEWERS $225
CRUDITE SKEWERS $225
CRAB SALAD PHYLLO CUP $350
TRADITIONAL BRUSCHETTA $250

HOT PASSED HORS D’ŒUVRES 50 PIECES
MINI CRAB CAKES WITH REMOULADE $350
PORK POT STICKERS WITH THAI CHILI SAUCE $300
CHICKEN SATAY & PEANUT SAUCE $275
SPINACH FETA SPANAKOPITA & TZATZIKI SAUCE $350
COCONUT SHRIMP WITH DRAGON SAUCE $350
VEGETABLE SPRING ROLLS $325
BACON WRAPPED & STUFFED CALIFORNIA DATES $325

RECEPTION DISPLAYS
ANTI-PASTO $24 PER PERSON
HERB GRILLED PORTOBELLO MUSHROOMS | YELLOW SQUASH ZUCCHINI | ASPARAGUS | RED ONION | ROASTED ROMA TOMATO | SALAMI | IMPORTED OLIVES | PARMIGIANO-REGGIANO | MOZARELLA CRUSTY BREADS | HERBED OLIVE OIL | BALSAMIC VINEGAR

ARTISAN CHEESE BOARD $24 PER PERSON
SELECTION OF ARTISAN CHEESES | BERRIES | GRAPES | SEASONAL FRESH FRUIT | BAGUETTES | FLAT BREADS

CRUDITE $19 PER PERSON
BROCCOLI | PEPPERS | CELERY | CUCUMBERS | CARROTS | CAULIFLOWER | SPINACH | RANCH DIP | ROASTED PEPPER CREAM

HUMMUS $19 PER PERSON
HOUSE MADE HORSERADISH HUMMUS | ROASTED RED PEPPER HUMMUS | CILANTRO HUMMUS | PITA CHIPS | CELERY | CARROTS

CARVING STATIONS
SERVES 30 PEOPLE BASED ON ONE HOUR OF SERVICE
REQUIRES CULINARY ATTENDANT ADDITIONAL $250

PORK LOIN $350
MARINATED PORK LOIN
APPLE BOURBON GLAZE DINNER ROLLS

BAKED HAM $350
WHOLE GRAIN MUSTARD CREAM SAUCE DINNER ROLLS

TURKEY BREAST $400
CRANBERRY AIOLI DINNER ROLLS

TENDERLOIN OF BEEF $475
HORSERADISH CREAM | AU JUS DINNER ROLLS

STRIP LOIN OF BEEF $450
BLACK PEPPER CRUSTED ANGUS BEEF STRIP BRANDY PEPPERCORN SAUCE DINNER ROLLS

oasisdeathvalley.com
CUSTOM CRAFT COCKTAILS $20-$25

CHAMPAGNE TOAST $12/PER PERSON

PREMIUM BAR
ALL BARS ARE CHARGED ON CONSUMPTION

$9 DOMESTIC LIQUOR WINE
$11 IMPORTED $18 $15 $20 GLASS

CHOICE OF LIQUOR
CHOICE OF WINE
TWO LIQUOR
DOMESTIC & TWO LIQUOR
THREE BEERS DRINK OFF
IMPORTED

CURRENT
BEERS OFF
CURRENT
MENU

MIXERS
SWEET & DRY VERMOUTH | ANGOSTURA BITTERS
HOUSE-MADE SOUR | SODAS | SODA WATER | TONIC
CRANBERRY JUICE | ORANGE JUICE | GRAPEFRUIT JUICE | PINEAPPLE JUICE
LIMES | LEMONS | CHERRIES | ORANGES

BARTENDER FEE
$250 IS A NON-NEGOTIABLE FEE FOR EVERY BAR.

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LIMES | LEMONS | CHERRIES | ORANGES

BARTENDER FEE
$250 IS A NON-NEGOTIABLE FEE FOR EVERY BAR.
MIRANDA MILETTE  
Pastry Chef

MIRANDA WILL NEVER SETTLE FOR "GOOD ENOUGH", SHE STRIVES TO "EXCEED EXPECTATIONS". HER ONE OF A KIND WEDDING CAKES, PASTRIES, AND ELEGANT DESSERT TABLES ARE LEGENDARY. SHE IS ALWAYS ABREAST OF THE LATEST TRENDS IN UPScale WEDDING CAKES, MEETING THE DEMANDS OF THE LUXURY MODERN BRIDE WITH HER PERFECTLY ON POINT CREATIONS. EVERY CAKE IS AS UNIQUE AS EVERY BRIDE. CONTACT: MMILLETTE@XANTERRA.COM

oasisdeathvalley.com
## Venue Pricing

<table>
<thead>
<tr>
<th>Event Venue</th>
<th>Price Per Day</th>
</tr>
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<tbody>
<tr>
<td>The Oasis Complex</td>
<td>$1200</td>
</tr>
<tr>
<td>The Gold Rush Room</td>
<td>$1700</td>
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<tr>
<td>The Inn Boardroom</td>
<td>$750</td>
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<tr>
<td>The Panamint Deck</td>
<td>$1000</td>
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<tr>
<td>Stargazers Terrace</td>
<td>$750</td>
</tr>
<tr>
<td>The Mission Garden</td>
<td>$2250</td>
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<tr>
<td>Borax Deck</td>
<td>$2200</td>
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</tbody>
</table>

The Oasis reserves the right to make the final decision to use indoor facilities in the event of inclement weather. Hotel reserves the right to make updates or changes to meeting rental pricing as necessary.

**Venue Pricing Includes:**
- Set up of event space
- Tables
- Chairs
- Linen
- Cutlery
- Staff to service event
- Dedicated onsite event coordinator
- Back-up space due to inclement weather
**FOOD AND BEVERAGE SERVICE**

The Hotel is licensed to serve food and beverages; no food or beverage may be brought into the hotel. The staff at the Oasis is certified to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated. An 18% service fee and California State tax of 7.75% will be added to all food and beverage orders.

**MENU SELECTIONS**

The Oasis requests your selection of menus no less than 21 days prior to your program dates in order to ensure the availability of your menu options. Please note menu prices and items are subject to change until confirmed on banquet event orders due to the market and availability.

**DIETARY RESTRICTIONS**

Special Dietary Needs are requested 72 hours prior to the event with the Food and Beverage guarantees. Any dietary restrictive meals requested during the event, that take special preparation, will be charged accordingly based on meal period. The charges below will be applied in addition to your menu price. Breakfast $25 • Lunch $50 • Dinner $75

**OUTDOOR EVENTS**

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. This decision will be based on current and forecasted weather conditions from the National Weather Service. All weather decisions will be made 5 hours prior to the start of your function. Music at outdoor locations must conclude by 10:00PM

**BANNERS-SIGNS-DISPLAYS**

The resort does not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance unless approval is given by the Oasis Engineering Department. If you intend to hang a banner, this will be handled by a member of the Oasis staff for a charge of $50.00 per hour. Banners and signs are restricted to private group function areas.

**CHEF ATTENDANT FEE**

A $250 non-negotiable chef attendant fee will be added to each event where an attendant is required.

**BARTENDER FEE**

A $250 non-negotiable bartender fee will be added to each event space where alcohol is served.

**DAMAGE WAIVER**

The host agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, guests, independent contractors or other agents that are under the host’s control or the control of any independent contractor hired by the host while on premises. Cleaning fees may be charged at the discretion of the Catering and Sales Department. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides appropriate proof of insurance. We require each subcontractor providing work on your behalf to provide a certificate of insurance for commercial general liability of $1,000,000 combined single limit, bodily injury, property damage, and name The Oasis at Death Valley (and whoever else is named in the contract) as an additional named insured as their interest my appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish The Oasis with the certificate of insurance or confirmation of coverage.

**PACKAGE DELIVERY-STORAGE**

The resort will only accept packages weighing under 150 pounds, unless previous arrangements have been made through the Conference Services Department. We kindly request that all boxes shipped be scheduled to arrive at the resort no earlier than 5 days prior to the event. Packages delivered to the resort must be shipped prepaid and marked to the attention of the Sales Manager, with the name of the event. Packages sent C.O.D. will be refused. Removal of equipment and packages should be no later than the day following the completion of the program. This is the responsibility of the client. Cost of shipping plus handling charges of $5.00 per package incoming and $5.00 per package outgoing will be assessed on all boxes received. Additional labor charges may apply for movement of boxes by resort personnel beyond the primary meeting room or office assigned to the group. Each incoming or outgoing package will be charged a handling fee by weight:

- 0–25 LBS.-$10.00
- 26–50 LBS.-$20.00
- 51–100 LBS.-$50.00
- 100 LBS. & OVER-$100

**oasisdeathvalley.com**
**SERVICE CHARGE & SALES TAX**
All food, beverage, and audio visual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge of 18% will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. The service charge and sales tax amounts are subject to change and will be charged at the rate in effect at the time of your event.

**CONTRACTED FOOD & BEVERAGE**
Any drop in attendance numbers, not as a result of allowable attrition, is subject to attendance cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event.

**OUTSIDE LIGHTING**
The engineering staff at The Oasis must connect any outside lighting at a rate of $50.00 per hour.

**SHUTTLE DRIVER**
There is a non-negotiable shuttle bus driver fee of $250.00 and an additional $50.00 per hour if a shuttle is needed.

**AUDIO VISUAL DAILY RATES**
- Speaker with stand...$75.00/each
- Wireless lavalier...$85
- Hand-held microphone...$50
- Podium...$50
- LCD (Data & Video) Projector...$250
- 6ft or 8ft Projection Screen...$100
- Power strip...$15
- Extension cord 25’-75’...$75
- Extension Cord up to 25’...$25
- HDMI Cable...$25

**ADD-ON SERVICES**
- Additional server...$250
- Additional bartender...$250
- Additional tables...$25/each
- Heaters...$150
- Fire pits...$90
- Flip chart with markers...$125
- Early set up...$500
- Cake cutting fee...$9 per person