



EXPERIENCE HIGH STEAKS
PRIVATE DINING

WELCOME

Thunder Valley Casino Resort welcomes you to come and enjoy your special event at High Steaks Steakhouse

High Steaks Steakhouse prepares the finest cuts of Allen Brothers USDA Prime beef broiled to perfection alongside unique appetizers and side dishes. Complement your meal with an award-winning wine selection, featuring some of the most notable vintners, while you savor traditional steakhouse dining amid an atmosphere of style, class and sophistication.

We take great pride in our culinary expertise at Thunder Valley Casino Resort, offering a sophisticated cuisine. From a courteous greeting to quality in every detail, expect to receive the best from our knowledgeable staff and event specialists. We offer custom menus that are exquisitely crafted for dinner events.

If you prefer a more formal experience, you may choose tray-passed hors d'oeuvres with an elegantly plated meal for a sit-down affair.

At High Steaks Steakhouse, we are pleased to offer several private areas within the restaurant for your dinner event. Our Sierra Room accommodates up to 45 guests and the Lincoln Room seats 16 guests in an intimate setting. The Patio seats 50 and can accommodate up to 75 for a cocktail reception.

No matter what type of event you are planning, we are here to attend to each and every detail, making your event unique and sophisticated. We look forward to working with you and helping create a memorable dining experience.



**THUNDER
VALLEY**
CASINO · RESORT



HIGH STEAKS

STEAKHOUSE



PRIVATE DINING ROOMS

Let us arrange a dining experience just for you – the ambience is sublime, the service impeccable. Choose from our indoor rooms or book the outdoor patio for a touch of extravagance amid fire and water features.

SIERRA ROOM

The Sierra Room is our largest private dining room. This room can comfortably seat up to 45 guests. This room accommodates a variety of table layouts to best serve your event's purpose. The Sierra Room features a set of double doors that lead directly to the High Steaks Patio. This room, combined with the patio, offers the enjoyment of both inside and outside dining. There are also window coverings to darken the room for any audio-visual needs.



LINCOLN ROOM

The Lincoln Room is our smaller private dining room. This room can seat, comfortably, up to 16 guests. This room is completely private and offers an intimate setting. This room can also accommodate audio-visual needs.



HIGH STEAKS PATIO

The outdoor patio at High Steaks Steakhouse boasts water features, exotic plants and fire walls, with seating for up to 50 guests. If you are looking for a cocktail reception, the High Steaks Patio can accommodate up to 75 guests. Heating lamps provide extra comfort on chilly evenings. Enjoy the High Steaks vibe in a relaxed setting.



GUEST COUNT GUIDELINES

A final guest count must be provided to High Steaks Steakhouse 5 days prior to the event date. If we do not receive a final guest count, your original estimated guest count will be used as your guarantee. In the event that your guest count increases with no notice, we will do our best to provide for all attendees. Should the guest count increase beyond the room capacity, we will make every effort to accommodate those guests at another table in the dining room. Depending on business levels of the evening, it will be up to the manager's discretion on where that table will be located. Should your guest count decrease, you will be held responsible to reach your set food and beverage minimum.

OUR SERVICES

We thrive on exceeding our guests' expectations. You'll find the kind of distinctive event dining experience a AAA Four-Diamond rating commands.

With any event, our goal is simple: to ensure a scintillating experience, from the pop of the first cork to the sizzle of the entrée. Personalized menus, customized desserts, and red carpet treatment are all part of the warmth and sophistication we'll deliver, without the pretense.

MENU SELECTION

All dinner menu options have been provided for you within the High Steaks Steakhouse Private Dining Guide. Menu selections are due one week prior to the date of your event. This will ensure proper ordering from the kitchen. In the event that any menu substitutions need to be made, we ask that you do so during your menu

selection process. We will always accommodate for any allergies or severe dietary restrictions. In addition, we are happy to meet with you during our regular business hours to have a menu consultation and tasting. Normal menu pricing will be charged the evening of the tasting.

Once your menu has been selected, we will create a personalized menu that each guest will receive so they can make their menu choices the night of the event. There is no need to get menu item counts prior to the event. Your dedicated service staff will take the order from each guest. Please provide any additional details such as logos, company names, or special messages that you would like to be placed on your personalized menu.



BAKERY SERVICES

Although we do not allow for any outside cakes to be brought into High Steaks Steakhouse, we do have a full bakery department to take care of your bakery needs. We offer several different flavors and styles of cakes, any shape and size. Whatever the occasion, we can bake a cake for it.



AUDIO AND VISUAL

Complimentary Wi-Fi is available throughout the restaurant. We are happy to provide any additional audio-visual equipment needed to complete your event. Please submit all audio-visual needs requests no later than 7 days prior to the event to ensure availability. Please note that there will be additional costs factored into your final bill for the set-up of any and all audio-visual equipment. All equipment is subject to taxes and gratuities.

VALET SERVICES

Complimentary curbside valet parking: We have rolled out the red carpet to better serve you. Just drive up to the High Steaks outdoor patio entrance (off Athens Ave.) and our valet team will take care of your vehicle while you enjoy dinner.



OUR POLICIES

At High Steaks, we try to make the fine print readable – review the details below, and let us know if there is anything at all we can clarify.

CORKAGE POLICY

We are pleased to invite you to bring in wine or champagne from your personal collection, and we will open it for you. If you desire a chilling bucket, or decanting, just ask. Our corkage fee is \$20 per 750ml bottle, with a two bottle limit.

CANCELLATION POLICY

There is a required credit card authorization form that must be completely filled out in order to place a hold on the private room. If a cancellation occurs within 48 hours of the set reservation time, the credit card on file will be charged one half of your set food and beverage minimum. Should a cancellation occur on the same day as the reservation, the credit card on file will be charged the full food and beverage minimum. There is no deposit required to hold the private room.

TAXES AND GRATUITIES

All events and pre-arranged services are subject to an 18% service charge and a county sales tax of 7.5%. Please note that any other services provided by High Steaks Steakhouse will also be held to the same tax and gratuity.

FINAL PAYMENT

Payment is due in full at the completion of the event. You may use a different form of payment than what is listed on the credit card authorization form.

PRIVATE DINING FEES & MINIMUMS

Here at High Steaks Steakhouse, we do not assess any room rental fees for each private area booked. However, there are differing food and beverage minimums to reserve each private space.

Food and beverage minimums do not include any other services provided, such as audio/visual or any applicable gratuities and taxes.

SIERRA ROOM

SUNDAY - THURSDAY

\$1,500
\$1,800 (Holiday Season)
Maximum Seating Capacity 45 Guests

FRIDAY - SATURDAY

\$1,800
\$2,000 (Holiday Season)
Maximum Seating Capacity 45 Guests

LINCOLN ROOM

SUNDAY - THURSDAY

\$400
\$700 (Holiday Season)
Maximum Seating Capacity 16 Guests

FRIDAY - SATURDAY

\$700
\$900 (Holiday Season)
Maximum Seating Capacity 16 Guests

HIGH STEAKS PATIO

SUNDAY - SATURDAY

\$5,000
Maximum Seating Capacity 50 Guests

ALL PRICES ARE SUBJECT TO CHANGE



HIGH STEAKS MENU PACKAGES

Our menu's signature selections, accented with farm-fresh produce, deliver a delicious harmony of choices for your special event.

To facilitate your planning, please choose a Silver, Gold or Platinum menu of items as indicated from the following courses:

SILVER

\$69 PER GUEST

SELECTIONS

First Course : 1
Dinner Course: 2
Sides: 2 (Family Style)
Dessert: 1

GOLD

\$79 PER GUEST

SELECTIONS

First Course : 2
Dinner Course: 3
Sides: 3 (Family Style)
Dessert: 2

PLATINUM

\$99 PER GUEST

SELECTIONS

First Course : 3
Dinner Course: 4
Sides: 4 (Family Style)
Dessert: 3

FIRST COURSE:

- Bacon-Wrapped Shrimp, Tobacco Onions and Brandy-Dijon Sauce
- Lump and King Crab Cakes, Fried Capers, Lemon Beurre Blanc and Tomato
- Chiffonade of Spinach Salad, Candied Pecans, Sun-Dried Cherries, Goat Cheese, Citrus-Miso Vinaigrette
- Caesar Salad, Chopped Romaine Hearts, Brioche Crouton and White Anchovy
- Farmer's Market Salad, Seasonal Selection from Local Farmers Markets
- Smoked Sweet Corn Soup and Lobster Chowder, Hominy and Bacon
- French Onion Soup, Gruyere, Swiss and Parmesan Cheeses

DINNER COURSE:

- 8 oz. Prime Filet Mignon
- Day Boat Scallops, Roasted Tomato and Garlic Oil
- Roasted Salmon, Lemon and Micro Greens
- Lamb Chops, Rosen Farms, Colorado; Lamb Bacon, Red Wine Reduction
- Beef Brochette, Tenderloin Tips, Mushrooms, Peppers, Tomatoes, Bacon, Goat Cheese
- Balsamic Kurobuta Pork Chop, Snake River Farms, Idaho; Port-Wine Butter Sauce
- Herb Roasted Chicken, Mary's Organic Farm, Petaluma; Garlic-Herb Tomato Pan Jus
- 20 oz. "Bone-In" Rib Eye, Signature Cilantro Garlic Sauce (\$20 supplemental fee)

SIDES:

- Sauteed Mushrooms
- Steamed Asparagus
- Creamed Spinach
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- High Steaks Potatoes

DESSERTS:

- Vanilla Crème Brûlée, Garnished with Fresh Berries
- Flourless Chocolate Cake, Chocolate and Raspberry Fillings, Fresh Berries
- Banana-Misu, Banana Mascarpone Mousse with Rum Caramel Sauce and Brûléed Bananas
- White Chocolate Passion, Panna Cotta Center with Fresh Passion Fruit and Strawberries
- S'mores, Roasted S'more Cremeux and Graham Shortbread, Housemade Roasted Marshmallow



HIGH STEAKS TRAY-PASSED HORS D'OEUVRES

Enjoy a Cocktails and Hors d'Oeuvres reception to accompany your dinner experience. There's no better way to welcome and entertain your guests prior to dinner than to offer an array of savory bites.

Please choose a selection of suggested tray passed Hors d'Oeuvres. Our chefs are happy to create a custom selection to make your event more unique.

SAMPLE HORS D'OEUVRES:

- Steak Tartare
Tradition Garniture
- Oysters on the Half Shell
(\$5/Guest Supplemental Fee)
- Bacon Wrapped Shrimp
Brandy-Dijon Sauce
- Prime Beef Sliders
- Fried Mozzarella, Red Pepper Aioli
- Gruyere Cheese and Ham Quiche
- Grilled Chicken Skewers
Peanut Sauce
- Ahi Tuna Poke
- Chilled Prawns
Red Cocktail Sauce

COMPLETE MENU PRICING

DINNER MENUS

Silver: Choose one first course, two entrées, two sides, one dessert	\$69 / Guest
Gold: Choose two first courses, three entrées, three sides, two desserts	\$79 / Guest
Platinum: Choose three first courses, four entrées, four sides, three desserts	\$99 / Guest
Tray Passed Hors d'Oeuvres: Select up to 5 – served for 45 minutes	\$18 / Guest

COCKTAILS AND HORS D'OEUVRES RECEPTION

Two Hours of Tray Passed Hors d'Oeuvres - Select up to 6	\$40 / Guest
Three Hours of Tray Passed Hors d'Oeuvres - Select up to 8	\$55 / Guest

BEVERAGE SERVICE

All beverages (alcoholic and non-alcoholic) are charged on a per consumption basis. Please let us know what beverages you would like to be hosted and what beverages should be "cash and carry" for your guests. We would be pleased to assist in any wine selections from our extensive wine list. In order to ensure proper availability, we encourage you to pre-select your wines in advance.





CREDIT CARD AUTHORIZATION FORM

I hereby authorize charges detailed below to be applied to my credit card for expenses incurred at:
Thunder Valley Casino Resort | 1200 Athens Avenue, Lincoln, CA 95648 | 916-408-7777

Credit Card Holder: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Credit Card#: _____

Name on Reservation: _____

Date of Reservation: _____ Party Size: _____ Gratuity %: _____

SPECIAL INSTRUCTIONS:

Signature: _____ Date: _____

**PLEASE FAX OR E-MAIL COMPLETED FORM TO:
916-408-8374 OR Ashley.Corona@Thundervalleyresort.com**

** A LEGIBLE COPY OF CREDIT CARD AND CARDHOLDER'S VALID DRIVER'S LICENSE MUST ACCOMPANY FORM



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