



La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469





La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

EVENTS

EVENTS

event planning

meetings & events

The La Vista Conference Center Events team is focused on helping you and your attendees personally achieve success. Regardless of the size or complexity of your function, The La Vista Conference Center provides over 65,000 square feet of pre-function, meeting, event and exhibit space, and a versatile menu with delectable options that will fit your event needs. Our culinary team provides inspired cuisine and our event operations team delivers renowned service.

meeting facilities

- Over 45,000 square feet of private meeting space with an additional 15,000 square feet of public area pre-conference space.
- State-of-the-art sound system technology, high-speed wireless internet access and on-site audiovisual professionals.
- Onsite business center complete with audiovisual equipment rental, fax, photocopy and printing services.



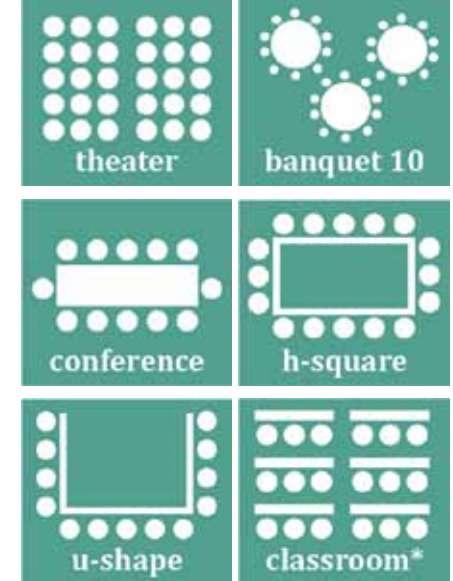


EVENTS

meeting rooms

room name	total sq. ft.	room size	ceiling ht.
Windsor Ballroom	30,000	120' x 250'	24'
Half Windsor Ballroom	15,000	120' x 125'	24'
Quarter Windsor Ballroom	7,200	120' x 60'	24'
Eighth Windsor Ballroom	3,600	60' x 60'	24'
Sixteenth Windsor Ballroom	1,800	30' x 60'	24'
Dapper	7,200	60' x 120'	17'
Two Thirds Dapper	4,800	60' x 80'	17'
One Third Dapper	2,400	60' x 40'	17'
Gatsby	2,552	44' x 58'	14'
Fedora I	810	27' x 30'	14'
Fedora II	1,470	35' x 42'	14'
Sugarloaf	1,248	26' x 48'	12.5'
Half Sugarloaf	624	26' x 24'	12.5'
Wingtip	1,092	28' x 39'	12.5'
Manhattan I	540	18' x 30'	12.5'
Manhattan II	500	20' x 25'	12.5'
Courtyard I	770	35' x 22'	13'
Courtyard II	675	27' x 25'	13'
Board Room	495	26' x 19'	13'

suggest set-ups





La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

BREAKFAST

*All prices are subject to 21% service charge and applicable sales tax, currently 7.5%.
Fees subject to change without notice.*

BREAKFAST

continental breakfast

executive \$22 pp

choice of:

- mini croissant burst
- biscuit sandwich
- breakfast burrito

build-your-own yogurt parfait | yogurt, granola & berries

seasonal fruit and berries

assorted mini donuts

- glazed
- cinnamon & sugar
- powdered sugar

assorted toppings

drinks:

- assorted juices
- freshly brewed coffee | regular & decaf
- herbal teas

la vista \$16 pp

seasonal fruit

danish, muffins & coffee cake

assorted bagels: plain, blueberry, whole wheat & cinnamon raisin | flavored cream cheese, butter & jellies

drinks:

- assorted juices
- freshly brewed coffee | regular & decaf
- herbal teas

sunrise \$18 pp

fresh fruit

assorted yogurts

coffee cake, cinnamon rolls & sticky buns

assorted bagels: plain, blueberry, whole wheat & cinnamon raisin | flavored cream cheese, butter & jellies

drinks:

- assorted juices
- freshly brewed coffee | regular & decaf
- herbal teas

healthy start \$20 pp

seasonal fruit and berries

dried fruit & nut granola

greek yogurt

egg white, spinach & turkey sandwiches

drinks:

- assorted vitamin water
- freshly brewed coffee | regular & decaf
- herbal teas

upgrade to Starbucks coffee for \$5 per gallon



Continental breakfasts will be served for a maximum of 2 hours of service.



BREAKFAST

breakfast enhancements

breakfast pizzas \$32 per order

12" house-made crust, about 8 slices per pizza

southwest vegetarian | egg, onions, peppers & seasonal vegetables

breakfast sausage | egg, potatoes, cheese & sausage

breakfast sandwiches \$44 per dozen

mini croissants burst | scrambled egg, cheese & ham or sausage

biscuit sandwich | scrambled egg & canadian bacon

breakfast burrito | scrambled eggs, peppers, onions, cheese & ham

assorted donut holes \$31 per order

serves about 12 people

includes:

- glazed
- cinnamon & sugar
- powdered sugar

drinks

vanilla soy milk \$4 | per drink

assorted sodas \$3.25 | per drink



BREAKFAST

breakfast buffets

fresh start \$22 pp

seasonal fruit

assorted miniature muffins & danish

assorted sliced bagels | with cream cheese, butter, margarine & fruit preserves

country-fresh scrambled eggs | with shredded cheddar cheese & chives

smoke house bacon & oven-baked sausage links

breakfast potatoes

assorted juices

freshly brewed coffee | regular & decaf

herbal teas

farmhouse \$25 pp

seasonal fruit

coffee cake, cinnamon rolls & sticky buns

assorted sliced bagels | with cream cheese, butter, margarine & fruit preserves

choice of:

– country fresh scrambled eggs

– denver style breakfast casserole

smoke house bacon & oven-baked sausage links

breakfast potatoes

biscuits with sausage gravy

choice of:

– pancakes

– waffles

– french toast

served with maple syrup, whipped cream & berry compote

assorted juices

freshly brewed coffee | regular & decaf

herbal teas

enhancements

the ultimate oatmeal bar \$6 pp

rolled oats | served hot with a selection of fresh and dried fruits, slivered almonds, brown sugar, golden raisins, low-fat & whole milk

add to any full breakfast buffet for \$2 pp

build-your-own parfait station \$6 pp

vanilla yogurt, assorted fruits, berries & granola

add to any full breakfast buffet for \$2 pp

eggs your way \$9 pp (includes chef attendant)

made-to-order | scrambled, fried or omelets

fillings & toppings | goat cheese, cheddar cheese, swiss cheese, spinach, mushrooms, red onions, jalapeños, peppers, tomato, ham, bacon, sausage, Egg Beaters®

add to any full breakfast buffet for \$4 pp

griddle station \$8 pp (includes chef attendant)

choice of made-to-order | waffles, pancakes or french toast

toppings | wild berry compote, strawberries, whipped cream, powdered sugar, chocolate chunks, warm maple syrup & sweet butter

add to any full breakfast buffet for \$3 pp

heart healthy substitutes \$2 pp

– Egg Beaters®

– turkey bacon & sausage

– greek yogurt



Breakfast buffets will be served for a maximum of 2 hours of service. Buffet minimums: full breakfast buffets & stations require a minimum of 40 guests. A \$100 fee will be assessed for groups under 40.



BREAKFAST

plated breakfast

selections

country-fresh scrambled eggs \$16 | fresh scrambled eggs, served with breakfast potatoes & choice of sausage links, smoke house bacon or ham

quiche lorraine \$17 | eggs, bacon and cheddar cheese in a flaky crust, served with breakfast potatoes & garden roasted vegetables

omaha scramble \$19 | country fresh eggs scrambled with spinach, roasted corn and goat cheese, served with diced slow roasted ham & breakfast potatoes

french toast & eggs \$17 | cinnamon french toast with whipped cream, fresh fruits and berries with maple syrup, fresh scrambled eggs & your choice of sausage links, smoke house bacon or ham

steak & eggs \$23 | 4 oz Omaha Steak® and country fresh scrambled eggs with smoked cheddar cheese, served with broiled tomato & breakfast potatoes

all plated breakfasts include:

freshly chilled orange juice
assorted miniature breakfast pastries
seasonal fruit cup
freshly brewed coffee
regular & decaf
hot teas

enhancements

healthy substitutes & additions:

- Egg Beaters® \$2 pp
- turkey bacon or sausage \$2
- 7-grain breads for pastries \$1 pp
- yogurt parfait \$2.50 pp



La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

BREAKS

*All prices are subject to 21% service charge and applicable sales tax, currently 7.5%.
Fees subject to change without notice.*

BREAKS

1-hour specialty breaks



donut bar \$11 pp

glazed, powdered sugar, cake and chocolate donut holes with caramel, chocolate, strawberry sauces, sprinkles and chopped nuts, served with milk options

make it a cronut bar! add \$1.50 pp

swap out the donut holes for a croissant/donut hybrid pastry delight with warm caramel dipping sauce & powdered sugar

popcorn mania \$10 pp

build-your-own popcorn mix - plain, cheese and caramel popcorn with peanuts, plain M&M's®, mini pretzels & Gold Fish® crackers

game day \$11 pp

cracker jacks, soft pretzels with cheese dip and mustard, peanuts, lil smokies & funnel cake fries

cookies & brownies \$10 pp

assorted freshly baked jumbo cookies, brownies & blondie bites, served with milk options

dips & spreads \$11 pp

tomato, basil and mozzarella bruschetta, olive tapenade and hummus, served with assorted flatbreads, artisan bread & crudité

salty & sweet snack bar \$11 pp

peanut M&M's®, trail mix shooters, potato chips, chocolate covered pretzels & brownie bites

walking taco \$12 pp

build your own with seasoned ground beef, Doritos® & assorted taco toppings



BREAKS

à la carte beverages



by the gallon

freshly brewed coffee \$38 | regular & decaf

Starbucks® coffee \$47 | regular & decaf

coffee station upgrade \$12/gallon

gourmet flavored syrups | available in assorted flavors

toppings | whipped cream, chocolate shavings, crystallized sugar & cinnamon sticks

freshly brewed iced tea \$35

lemonade or fruit punch \$35

hot apple cider \$35

hot chocolate \$35

infused water station | fresh water infused with cucumber, berries & citrus flavors

medium order \$45 | 2-gallon of each type of water
6-gallons total

large order \$75 | 5-gallons of each type of water
15-gallons total

individual

assorted herbal teas \$3 | per bag

hot chocolate mix \$3 | per bag

assorted juices \$3.75 |

milk by the carton \$3 | chocolate, 2% or skim milk

vanilla soy milk \$4

mini aluminum bottles of soda \$4 | 8.5oz of Coke®, Coke Zero®, Diet Coke® or Sprite®

assorted Coca-Cola® products \$3.25 | Coke®, Diet Coke®, Coke Zero®, Sprite®, Mello Yello®, Barq's® root beer, Diet Barq's® root beer, Pibb Xtra®

bottled water \$3.5

Perrier® \$5 | served with lemon & lime wedges

Powerade® \$4 | various options available

energy drinks \$5 | regular or sugar-free Red Bull® & Monster®

beverage service

priced per person/per day

half-day \$14 | 4 hours

all-day \$20 | 8 hours

includes:

- freshly brewed coffee (regular & decaf)
 - assorted herbal & black tea
 - assorted sodas & bottled water
- upgrade to Starbucks® coffee \$17 / \$24*

“go green”

pitchers of iced water instead of bottles of water (no charge)

BREAKS

à la carte snacks

morning breaks selections

per dozen

assorted full sized donuts \$38

apple & cherry turnovers \$38

danish, & muffins \$37

iced cinnamon rolls \$40

sticky buns \$40

assorted bagels \$38 | served with
flavored cream cheese & jellies

bagels add-on \$18

- nova lox
- capers
- sliced red onions
- sliced hard boiled eggs
- tomatoes

breakfast breads (slices) \$38

- lemon glaze
- marble chocolate chip
- cinnamon streusel
- orange

per dozen

freshly baked scones \$39

- raspberry/white chocolate
- blueberry
- apple cinnamon

savory croissants \$39

- ham & gruyere
- roasted tomato & asparagus

breakfast burrito \$42 | with scrambled
eggs, peppers, onions, cheese & ham

assorted Nature Valley® granola
bars \$26

assorted Kind® snack bars \$42

whole fresh fruits \$24

assorted yogurt \$30

assorted greek yogurt \$42

hard boiled eggs \$15

buttermilk biscuits & sawmill
gravy \$38

individual

donuts-to-go \$6

bag of 6 donut holes to include:

- glazed
- powdered sugar
- cake
- chocolate covered

build your own fruit kabobs \$5.5 |

served with yogurt dipping sauce

assorted cereals \$3 | with
milk options

breakfast pizza

about 8 slices per pizza order

\$32 per order

southwest vegetarian | egg, onions,
peppers & seasonal vegetables
breakfast sausage | eggs, potatoes,
cheese & sausage



For additional à la carte options
please see the list of hors
d'oeuvres listed under receptions.

BREAKS

à la carte snacks

afternoon break selection

per dozen

freshly baked jumbo cookies \$37

- oatmeal raisin
- chocolate chunk
- M&M®
- sugar
- peanut butter

chocolate decadence brownies & blondies \$38

ultimate dessert bars \$38

- caramel apple
- lemonberry jazz
- marble cheese truffle
- Oreo® dream bars
- * chef's choice

chocolate dipped strawberries \$42

warm sourdough pretzels \$32 | with cheddar cheese dipping sauce

assorted full size candy bars \$30

per dozen

assorted 100 calorie snack bags \$30

individual bags of potato chips \$30

assorted flavors

individually packaged almonds \$24

string cheese \$20

Omaha Steak® beef sticks \$45

Cracker Jack® caramel popcorn \$36

snack mixes - per pound

yogurt or chocolate covered pretzels \$34

fancy mixed nuts \$30

sienna cream crunch snack mix \$28

contains: organic raisins, yogurt raisins, milk chocolate drops, chocolate stars, walnuts, almonds, milk chocolate peanuts, pecans, dark chocolate raisins

bartender's blend snack mix \$25

contains:peanuts, pretzels, rye chips, sesame breadsticks, plain breadsticks, chex seasoning

s'mores and mores snack mix \$25

contains:honey graham toasters, chocolate chunks, peanuts, mini marshmallows, dried strawberries

individual

assorted individual cups of ice cream \$2.5

assorted novelty ice cream bars \$3.25

vegetable crudités \$4.5 | served with french onion & ranch dips

assorted hummus \$5.5 | served with pita wedges & carrots

potato chips & french onion dip \$4

tortilla chips & salsa \$4

fresh popped butter popcorn \$4

snack mixes -per pound (cont)

hi energy snack mix \$28

contains: raisins, turkish apricots, dates, almonds, papaya, pineapple, brazils, banana chips, pecans, cashews, hazelnuts, pumpkin seeds, walnuts

big cheese snack mix \$25

contains: nacho peanuts, cheese pretzel gems, rye chips, sesame seed breadsticks, plain breadsticks, cheese wicks, cheese sesame sticks, cheese crackers

firecracker corn nugget snack mix \$25

contains: cajun hot corn sticks, taco sticks, almonds, hot nacho peanuts, pumpkin seeds, corn nuggets



For additional à la carte options please see the list of hors d'oeuvres listed under receptions.



La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

LUNCH

*All prices are subject to 21% service charge and applicable sales tax, currently 7.5%.
Fees subject to change without notice.*

LUNCH

lunch buffet

gourmet picnic table \$25 pp

soup of the day
tortellini salad
red skin potato salad
garden salad
assorted potato chips
seasonal pre-made sandwiches cut in halves
add gourmet mac-n-cheese \$2 pp

freshly prepared sandwiches (select 3)

roast beef | cheddar, lettuce, tomato & horseradish cream on an italian baguette

roasted strip loin | provolone, chimichurri, tomato & red onion on a ciabatta bun

boardwalk deli | salami, turkey, capicola, red onion & provolone on a hoagie bun

grilled chicken | artichoke, fresh mozzarella, basil & roasted tomato pesto on a ciabatta bun

blackened chicken | tomato, lettuce & cucumber aioli on a whole grain roll

caprese panini | tomato mozzarella and basil on a flatbread

grilled veggie wrap | mushroom & vegetable, Boursin® cheese, on a spinach tortilla

turkey club sandwich | sliced turkey, bacon, swiss cheese, lettuce, tomato & mayonnaise on wheat berry bread

chicken salad croissant | smoked chicken, cranberry & pecan salad on a croissant

assorted dessert display

omaha steakhouse \$33 pp

salads

iceberg wedge | with grape tomatoes, red onions, crisp bacon & creamy bleu cheese dressing

caesar salad | crispy romaine, parmesan & garlic croutons with creamy parmesan dressing

entrées

omaha steaks strip loin | with horseradish cream & mushroom au jus

roasted lemon-garlic chicken | with natural au jus

grilled salmon | with braised spinach & leek confit

sides

sautéed green beans

loaded mashed potatoes | with bacon, cheddar & green onions

red wine-braised wild mushrooms | with shallots

assorted dessert display

all lunch buffets include:

- freshly baked rolls & butter
- freshly brewed coffee (regular & decaf)
- iced tea

Lunch buffets will be served for a maximum of 2 hours of service.



Lunch buffets require a minimum of 40 guests. A \$100 fee will be assessed for groups under 40.

LUNCH

lunch buffets

backyard cook out \$26 pp

salad

mixed green salad | with assorted toppings, ranch & Dorothy Lynch® dressing

entrées

grilled angus hamburgers & brats (turkey & veggie burgers available)

fixins

cheese | assorted cheeses

veggies | leaf lettuce, sliced tomatoes, sliced and diced onions & pickle spears

condiments | mayonnaise, mustard, ketchup & chili

sides

deviled eggs

mustard potato salad

baked beans

assorted individual bags of chips

desserts

assorted dessert display

kansas city style barbecue \$30 pp

salads

3-bean salad

mustard potato salad

creamy coleslaw

entrées

beef brisket

rotisserie chicken

sides

corn on the cob

au gratin potatoes

jalapeño corn bread

desserts

assorted dessert display

south of the border \$28 pp

salads

mixed green salad | with assorted toppings & cilantro vinaigrette

roasted corn & black bean salad

cucumber salad

entrées

tacos | spicy ground beef with crispy taco shells

fajitas | grilled sliced seasoned chicken breast, seared peppers & onions, served with soft flour tortillas

toppings | diced tomatoes, shredded lettuce, sour cream, salsa, guacamole, shredded cheese, sliced jalapeño & pico de gallo

enchiladas | cheese & onion

sides

tortilla chips & cilantro salsa

spanish rice

refried beans

dessert

assorted dessert display

classic italian \$28 pp salad

caesar salad | with romaine, herbed croutons & traditional caesar dressing

entrées

meat lasagna

basil grilled chicken breast | with pesto sauce

fettuccine alfredo

sides

garlic breadsticks

roasted italian herbed vegetables

desserts

assorted dessert display

Lunch buffets require a minimum of 40 guests. A \$100 fee will be assessed for groups under 40.

LUNCH

lunch buffets

create your own lunch buffet

2 entrées | \$30 pp

3 entrées | \$32 pp

salads (choose 1)

garden salad

caesar salad | with garlic croutons

spinach salad | with bacon feta & apples

**chef's choice of salad dressings for above three salad options

cold sides (choose 1)

roasted red potato salad

4-bean salad

coleslaw

fresh fruit salad

cold roasted vegetable salad

corn & black bean fiesta salad

vegetable crudité | with ranch & dill dips

tri-color tortellini & prosciutto salad



entrées (choose 2 or 3)

whiskey marinated chicken

pesto chicken parmesan

grilled chicken bruschetta

lemon thyme chicken

pork chop | with apple cream sauce

roasted pork loin

bbq pulled pork

chef's salmon specialty

baked tilapia | with a creamy red pepper sauce

yankee pot roast

braised beef brisket

sliced flatiron steak | with a mushroom demi

homemade meatloaf

lasagna
vegetarian or meat

vegetarian stuffed pepper

vegetarian manicotti

hot sides (choose 2)

garden orzo pasta

fettuccine in a light pesto sauce

macaroni-n-cheese

au gratin potatoes

herb roasted rosemary yukon

gold potatoes

garlic whipped potatoes

wild rice pilaf

seared potato gnocchi

hot side (1 selection)

chef's choice of seasonal vegetables

dessert |

assorted dessert display |

buffet includes:

- freshly baked rolls & butter
- freshly brewed coffee (regular & decaf)
- iced tea

Lunch buffets will be served for a maximum of 2 hours of service.



lunch buffets require a minimum of 40 guests. A \$100 fee will be assessed for groups under 40. choose an additional cold side for \$1.00 p/p
choose an additional hot side for \$2.00 p/p

LUNCH

cold plated lunch

fresh entrée salads

chop salad \$17 pp | mixed greens, sliced turkey, smoked bacon crumbles, shredded swiss cheese, tomato & chopped egg with dill ranch dressing

grilled thai beef salad \$20 pp | sweet chili beef on a bed of bok choy, napa cabbage, romaine and red cabbage topped with crispy rice sticks & diced peanuts with sesame ginger dressing

sante fe crispy chicken salad \$18 pp | mixed greens, guacamole, diced tomatoes, pico de gallo, charred corn, black beans & cheddar cheese with chipotle ranch dressing (grilled chicken upon request)

embassy salad \$13 pp | mixed greens, strawberries, goat cheese, candied walnuts with poppy seed dressing

additional options for the embassy salad:

grilled chicken \$5

grilled salmon \$8

grilled shrimp \$7

add soup course \$3.75 pp

all salads include:

- freshly baked rolls & creamery butter
- assorted dessert display
- freshly brewed coffee | regular & decaf
- iced tea

**Split entrée service is available for an additional \$2 per person. When serving split entrées, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details.*

fresh entrée sandwiches

turkey croissant sandwich \$21 pp | sliced turkey, bacon, swiss cheese, lettuce, tomato & mayonnaise sandwiched between a buttery croissant

roast beef baguette \$21 pp | roast beef, caramelized onions & bleu cheese spread on an italian baguette

roasted strip loin sandwich \$22 pp | roasted Omaha Steak® strip loin with avocado, chimichurri, tomato & red onions on a ciabatta bun

ham & swiss sandwich \$21 pp | smoked ham, swiss cheese, tomato, & mustard on multi grain roll

classic italian sub \$21 pp | thinly-sliced mesquite turkey, genoa salami, capicola with provolone cheese, shredded lettuce, tomato & red onion dusted with italian herbs served on a hoagie

portabella wrap \$21 pp | roasted portabella and vegetables slices, artisan greens, gorgonzola & balsamic dressing on a spinach tortilla

grilled artichoke chicken sandwich \$21 pp | grilled chicken, artichoke, fresh mozzarella, basil, roasted tomato & pesto on a ciabatta bun

all sandwiches include:

- fresh seasonal fruit cup
- individually packaged chips
- assorted dessert display
- freshly brewed coffee | regular & decaf
- iced tea

executive boxed lunch

Select from sandwiches listed under fresh entree sandwiches. Price subject to sandwich selected.

sides (choose 2)

granola bar
bag of chips
whole fruit
potato salad
pasta salad

includes:

- cookie or brownie
- soda or bottled water

basic boxed lunch \$19

sandwich selections

served on hoagie

turkey & provolone

ham & swiss

roast beef & cheddar

veggie wrap

includes:

- bag of chips
- chef's choice sweet treat
- soda
- mint

LUNCH

hot plated lunch

luncheon starter salads

(choose 1)

garden salad | romaine & iceberg lettuce, tomato, cucumber, red & green bell peppers with shaved carrots

caesar salad | romaine lettuce with kalamata olives, shredded parmesan cheese & french baguette crouton

chopped cobb | spinach and romaine lettuce, crispy bacon, diced red onion, chopped egg & bleu cheese crumbles with sourdough bread croutons

embassy salad | mixed greens, strawberries, goat cheese & candied walnuts

salad dressing options | honey thyme vinaigrette, balsamic vinaigrette, peppercorn parmesan, ranch, Dorothy Lynch, garlic herb vinaigrette, caesar, berry vinaigrette, honey mustard, thousand island, bleu cheese, herb italian, poppyseed

entrées

whiskey marinated chicken \$23 pp
marinated and grilled chicken breast topped with a honey & brown sugar barbecue glaze

pesto chicken parmesan \$23 pp
lightly breaded chicken breast served with pesto & a broken tomato vinaigrette

grilled chicken bruschetta \$23 pp
sliced grilled chicken topped with a chardonnay cream & a garden bruschetta mixture

lemon thyme chicken \$23 pp
lemon herb marinated chicken breast with balsamic glaze

lasagna \$22 pp | traditional meat lasagna, served with garlic breadsticks

top sirloin Omaha Steak \$25 pp | with an herb mushroom demi

filet \$34 pp | 6 oz. Omaha Steaks® filet topped with your choice of:

filet topping options | house made cabernet butter, balsamic butter, gorgonzola cream sauce, mushroom demi, or peppercorn sauce, merlot reduction

pork chop \$23 pp | with an apple cream sauce

asian inspired salmon \$25 pp
schezwan garlic glazed salmon

yankee pot roast \$23 pp | beef roast, mashed potatoes with gravy & carrots

homemade meatloaf \$23 pp | meatloaf with a ketchup glaze

vegetarian spanish stuffed pepper \$21 pp | bell pepper stuffed with long grain wild rice, shallot, zucchini, yellow squash, black beans, sharp cheddar cheese & queso fresco with a red pepper sauce

vegetarian pierogi \$21 pp | house made roasted potato and gruyere pierogi, sautéed in garlic butter, topped with caramelized onions

all hot plated lunches include:

choice of salad & 2 dressings

freshly baked rolls & butter

chef's choice starch &

seasonal vegetable sides

chef's choice dessert

freshly brewed coffee

(regular & decaf)

ice tea (on request)

\$2 pp up charge to hold dessert for an afternoon break



Split entrée service is available for an additional \$2 per person. When serving split entrées, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details.



La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

RECEPTION

*All prices are subject to 21% service charge and applicable sales tax, currently 7.5%.
Fees subject to change without notice.*

RECEPTION

reception boards - per display for 50 ppl, unless noted

domestic cheese board \$250 | assorted domestic cheeses, seasonal fresh fruit garnish, served with gourmet crackers, lavosh & sliced baguettes

international cheese & meat board \$350 | assorted international cheeses, summer sausages, seasonal fresh fruit garnish, served with gourmet crackers, lavosh & sliced baguettes

roasted garden board \$225 | balsamic marinated roasted and grilled vegetables to include asparagus, yellow squash, zucchini, served with garlic-parmesan & pesto-mayonnaise dipping sauces

chef's seasonal selection of antipasto \$350 | could include: marinated olives and mushrooms, roasted red peppers, pepperoncini peppers, pickles, prosciutto, salami, fresh mozzarella, served with sliced baguettes & lavosh

fruit & berry board \$225 | sliced seasonal fresh fruit, served with a tropical dip

crudités board \$250 | assortment of freshly cut seasonal vegetables, served with ranch, dill dips & hummus

dips & spreads board \$350 | tomato & goat cheese bruschetta, olive tapénade, hummus, served with assorted flatbreads, french bread & crudité

wheel of brie board \$125 per display | baked wheel of brie in puff pastry, served with sliced apples, pears, chutney & french bread (serves 15-20 people)

spinach & artichoke dip \$175 | accompanied by tortilla chips, grilled flatbreads, celery & carrots

cold smoked cedar planked salmon board \$6 pp | basil aioli remoulade sauce, sliced lemons, chopped egg & capers



RECEPTION

hors d'oeuvres - per 50 pieces

hot reception hors d'oeuvres

priced from \$115 to \$135

vegetable spring rolls \$115 | served with ginger soy sauce and sweet & sour sauce

buffalo style chicken wings \$130 | with bleu cheese & ranch with celery sticks (substitute boneless for additional \$25)

chicken tenders \$120 | choice of barbecue, honey mustard or teriyaki sauce

little smokies \$115 | drenched in barbecue sauce

cajun barbecue or swedish meatballs \$130

hawaiian chicken kabob \$135

mini franks wrapped in puff pastry \$135 | with honey mustard sauce & ketchup

spinach & feta wrapped in phyllo \$130

herb & mushroom tartlets \$135

toasted cheese ravioli \$120 | with marinara sauce

chicken sate \$135 | served with thai peanut sauce

chicken & black bean quesadillas rolls \$135

chicken pot stickers \$135 | served with wasabi soy sauce

italian sausage in mushroom caps \$135

pork pot stickers \$130 | with wasabi soy sauce

5-spice beef sate \$135 | with sweet chili sauce

seafood rangoon \$135 | with sweet & sour dipping sauce

assorted mini quiches \$135

priced from \$150 to \$175

spanakopita \$150 | spinach, onions, garlic & feta cheese in phyllo

brie with raspberries & almonds in phyllo \$150

4-cheese pizzas \$150

margherita pizza \$150 | with mozzarella & basil

assorted pizzas \$150 | pepperoni, hamburger supreme & 3-meat

fried wisconsin cheese curds \$150

santa fe chicken egg roll \$150

mini pulled pork sandwiches on hawaiian roll \$150

beef duxelles en croûte \$150

mini reuben bites \$150

coconut shrimp \$150 | with yuzu hosin sauce

seafood stuffed mushroom caps \$150

bacon wrapped water chestnuts \$165

asparagus cheese phyllo \$175

mini chicken cordon bleu \$175

teriyaki beef brochettes \$175

mini wild salmon quiche \$175

priced from \$185 to \$195

bacon wrapped scallops \$190

beef wontons \$195



A \$35 per server fee will be charged for passed items. Items with sauces cannot be passed. While passing, hot hors d'oeuvres will be served at room temperature.

RECEPTION

hors d'oeuvres - per 50 pieces

cold reception hors d'oeuvres

priced from \$100 to \$125

sweet peppers stuffed with Boursin® cheese \$100

crudité shooters \$100 | with ranch dressing or hummus

deviled eggs \$100

coronets of salami \$100 | with cream cheese

cheese & fruit brochettes \$125

bruschetta \$125 | grilled bread with olive oil topped with tomato, basil & garlic

belgium endive spears \$130 | served with gorgonzola mousse & port dried cherries

** seasonal (end of summer to winter)

assortment of finger sandwiches \$125

prosciutto & fresh mozzarella \$125

cream cheese & smoked salmon pinwheel \$125

priced from \$150 to \$180

antipasto brochettes \$150 | served with olives, artichoke, mozzarella & tomatoes

assorted canapés \$150 | with apricot glaze

grilled chicken walnut salad in pastry shell \$150

brie cheese with strawberries & walnuts \$175 | served on a crisp cracker

chef's pâté on toast \$175 accompanied by pub mustard

chorizo & avocado tartlets \$175

sliced tenderloin topped with bleu cheese \$175 | served on a pretzel roll

smoked chicken mousse & pecan tartlets \$175

flaked smoked salmon tartlets \$175

curried crab meat in pastry shell \$175

buckwheat blini with smoked salmon \$175

california rolls \$175 | crab meat, avocado & cucumber

spicy tuna roll \$180 | ahi tuna, green onion with spicy sauce

priced from \$185 to \$200

jumbo shrimp shooters \$185 | served in a shot glass with cocktail sauce

oysters on the half shell \$185

clams on the half shell \$185

iced snow crab claws- market price | served with cocktail sauce & lemon wedges

new potatoes with vodka cream & caviar \$185

fresh crab salad spoon \$185 | served with citrus aioli & fresh chives

classic steak tartare spoon \$195 served with mustard, egg & shallots

ahi tuna tartare spoon \$200 | with lemon olive oil, capers & basil

seafood ceviche shooter \$185 | served in a shot glass with lime and a home made crisp

mini tarts filled with lobster mousse \$195

confections

bite sized desserts \$100 |

assorted mousse shooters \$120 |



A \$35 per server fee will be charged for passed items. Items with sauces cannot be passed. While passing, hot hors d'oeuvres will be served at room temperature.

RECEPTION

stations

new england \$14 pp | mini lobster roll, creamy coleslaw with grapes and walnuts, little corn on the cob & clam chowder

chicken & waffles \$12 pp | house made, extra crispy chicken tenders with made-to-order pecan-bacon and sweet potato waffles, includes peach butter, maple syrup & signature hot sauce
**chef attended station*

pub \$12 pp | chicken wings served with celery and carrot sticks, bleu cheese dressing with potato skins, jalapeño poppers, chips & salsa

sushi \$16 pp | chef rolled sushi, classic california roll, spicy salmon roll, veggie roll and non-traditional nebraska beef roll, served with soy sauce, wasabi, bamboo plates & chopsticks
**chef attended station*

sumptuous satays \$10 pp | ginger chicken with sweet chili sauce, soy marinated beef with thai peanut sauce, basil-garlic shrimp with chili mint lime sauce, fruit & cheese brochettes

worldwide wing table \$11 pp | classic spicy buffalo, teriyaki pineapple soy glazed and smokey bbq with a bourbon molasses glaze, served with a variety of dipping sauces & crisp vegetables substitute boneless wings for \$1pp

mac-n-cheese your way \$8 pp classic mac-n-cheese topped with bread crumbs

toppings bacon, bleu cheese, green onions, crushed Fritos®, assorted hot sauces & buffalo shredded chicken

retro mini bites \$11 pp | beef wellington bites with horseradish cream, corn beef rubeen bites with provolone cheese and thousand island dressing, chicken cordon bleu bites with ham & bleu cheese sauce

french fry \$8 pp | classic crinkle fries, waffle fries and sweet potato fries with nacho cheese, bacon, chives, ketchup, home-style gravy, sweet & spicy aioli

backyard barbecue \$11 pp | mini pulled pork sandwiches, mini hot dogs with relish, ketchup, mustard, potato salad & potato chips with french onion dip

ultimate nacho bar \$11 pp | tri-color corn tortilla chips with classic nacho cheese, ground beef, sour cream, jalapeños, guacamole, pico de gallo, green onions, refried beans & black bean corn salsa

raw bar starting at \$16 pp | oysters on the half shell, crab claws, shrimp shooters cocktail sauce, lemon wedges & shrimp ceviche

add an ice carving starting at \$350

all stations include:

stations include 2-hour service must be ordered in conjunction with other stations or other individual hors d'oeuvre orders
**make it an action station add \$100 per attendant*

s'mores \$6 pp | summer time favorite anytime! toast your marshmallow on an "inside campfire", mini Hershey's® chocolate bars & classic graham crackers

crème brûlée \$6 pp | trio of house-made individual crème brûlée, classic vanilla custard, bittersweet chocolate, coffee & chef's seasonal selection
**personally caramelized by a uniformed chef*



RECEPTION

carvery - includes a uniformed chef



carving board

steamship round of beef - \$5.75 pp | includes caramelized onions, roasted tomato demi, horseradish cream, served with a russian rye & caraway rolls

must have a minimum of 100 people for this option

prime rib of beef - \$9.75 pp | includes caramelized onions, roasted tomato demi, horseradish cream, served with hawaiian rolls

must have a minimum of 25 people for this option

top round of beef - \$7 pp | pan au ju glaze & assorted artisan rolls

must have a minimum of 25 people for this option

pepper roasted tenderloin - \$10.50 pp | includes caramelized onions, horseradish cream, served with pretzel rolls

must have a minimum of 25 people for this option

roasted honey chipotle beef brisket - \$8 pp | served with barbecue sauce & assorted artisan rolls

must have a minimum of 25 people for this option

honey orange glaze roasted turkey breast - \$6.50 pp | served with cranberry chutney & french baguettes

must have a minimum of 25 people for this option

spiced Coca-Cola® glazed ham - \$6.25 pp | paired with assorted mustards, hawaiian & pretzel rolls

must have a minimum of 25 people for this option

spinach goat cheese & prosciutto pork loin - \$7.50 pp | caramelized onion dipping sauce, served with french baguettes

must have a minimum of 25 people for this option

maximum of 90 minutes for uniformed chef or until all guests are served



[<HOME>](#)

EVENTS BREAKFAST BREAKS LUNCH [RECEPTION](#) DINNER WINE & SPIRITS EVENT TECH GENERAL INFO
BOARDS HORS D'EUVRES STATIONS [CARVERY](#) PACKAGES WEDDING

RECEPTION

make it a party! hors d'oeuvres packages



light hors d'oeuvres \$20 pp

*perfect for a happy hour reception
before dinner*

domestic cheese board | assorted domestic cheeses, fresh seasonal fruit garnish, served with gourmet crackers, lavosh & sliced baguettes

mini reuben bites

corn beef reuben bites with provolone cheese and thousand island dressing

margherita pizza | with mozzarella, basil and balsamic drizzle

dips & spreads station | tomato & goat cheese, bruschetta, olive tapenade, & hummus, served with assorted flatbreads, french bread & crudités

ultimate dessert bars | assorted dessert display

medium

hors d'oeuvres \$35 pp

great for afternoon and early evening reception

domestic cheese board | assorted domestic cheeses, fresh seasonal fruit garnish, served with gourmet crackers, lavosh & sliced baguettes

grilled chicken walnut salad | in pastry shell with apricot glaze

coconut shrimp | with plum sauce

spinach & artichoke dip | with tortilla chips, grilled flatbreads, celery & carrots

retro mini bites station | beef wellington bites paired with horseradish cream, corn beef reuben bites with provolone cheese and thousand island dressing, chicken cordon bleu bites with ham & bleu cheese sauce

coronets of salami | with cream cheese

sumptuous satay station | ginger chicken with sweet chili sauce, soy marinated with thai peanut sauce, basil garlic shrimp with chili mint lime sauce, fruit & cheese brochettes

assorted bistro desserts

heavy hors d'oeuvres \$50 pp

for an evening function with enough food to be considered "dinner"

roasted garden board | balsamic marinated roasted and grilled vegetables to include asparagus, yellow squash and zucchini, served with garlic-parmesan & pesto-mayonnaise dipping sauces

asian wraps | lettuce shells with choice of sesame chicken, beef, soy crumbles, bean sprouts, soy sauce & green onion

pot stickers

vegetable spring rolls

cheese & fruit skewers display

raw bar | oysters on the half shell, seafood ceviche with lime, shrimp shooters with cocktail sauce & lemon wedges
add an ice sculpture starting at \$300

chicken sate | with thai peanut sauce

italian sausage in mushroom caps

***baron of beef carving station** | served with caramelized onions, roasted tomato demi, horseradish cream toppings & brioche rolls

baked brie board | baked wheel of brie in puff pastry, served with sliced apples, pears, chutney & french bread

assorted bite sized desserts

mouse shooters

**Carving station requires a minimum of 50 people. Groups under 50 will have a substitution of beef duxelles en croute and teriyaki beef brochettes for the carving station.*

<HOME>

EVENTS BREAKFAST BREAKS LUNCH **RECEPTION** DINNER WINE & SPIRITS EVENT TECH GENERAL INFO
BOARDS HORS D'OEUVRES STATIONS CARVERY **PACKAGES** WEDDING

RECEPTION

wedding packages

emerald \$18 pp

food station (choose 1)

crudités board | with crisp fresh vegetables & dip

spinach & artichoke dip | with tortilla chips, grilled flatbreads, celery & carrots

cocktails

1 hour bar service | hosted beer & wine

sparkling white wine toast | for head table

hosted sodas | for the duration of the reception

sapphire \$26 pp

food station

domestic cheese display

choice of 2 hors d'oeuvres

cocktails

1 hour bar service | hosted premium beer, wine & spirits

sparkling white wine toast | for head table & 2 parents' tables

hosted sodas | for the duration of the reception

extras

2 additional complimentary suites | the night of the wedding

chair covers | choice of black or white

cake service | with mixed nuts

Packages do not include dinner. See dinner section to find plated and buffet options and pricing or in the reception section for station options and pricing. See the bar section to view options and pricing for enhancing additional bar items and/or adding hours to the bar service time. All packages subject to service and sales tax.

diamond \$38 pp

food station

international cheese & fruit display

choice of 2 hors d'oeuvres | on station or tray passed

cocktails

2 hour bar service | hosted premium beer, wine & spirits

Coppola, Sofia Blanc de Blanc | sparkling wine toast for all wedding guests

hosted sodas | for the duration of the reception

extras

2 additional complimentary suites | the night of the wedding

chair covers | choice of black or white & choice of decorative bows

table decor | colored round floor length *table linens OR colored napkins* to coordinate with your wedding colors

cake service | with mixed nuts & cream cheese mints

**Table linens or napkins to be poly cotton blend fabric. Other fabrics available at additional cost.*

all weddings include:

complimentary wedding night suite | for the bride and groom
reduced group rate | for wedding guests at Embassy & Courtyard hotels

exquisitely appointed ballroom including: draped gift, guest book, cake & head tables

large round dining tables draped with floor length black or white linens

white magnolia faux floral centerpieces set on a mirror tile with 3 votive candles

dance floor & staging

menu cards | at each dinner place setting

wedding cake cutting | Choice of cake cutting or in lieu of wedding cake, dessert option may be chosen



[<HOME>](#)

EVENTS BREAKFAST BREAKS LUNCH [RECEPTION](#) DINNER WINE & SPIRITS EVENT TECH GENERAL INFO
BOARDS HORS D'OEUVRES STATIONS CARVERY PACKAGES [WEDDING](#)

RECEPTION

wedding packages

ceremony package

Wedding ceremony room & set includes theater seating, black or white drape backdrop, draped ceremony table, wireless microphone (lapel or handheld) and house sound plug in.

deluxe ceremony set \$5 per chair | includes black or white chair covers, white aisle runner & crystal clear lucite lectern

decorative chair bows \$2.50 per chair | in choice of coordinating wedding color

custom enhancements

monogrammed gobo light \$250

uplights \$40 per light | in choice of coordinating wedding color

ice carving, starting at \$350 | in design of your choice

wedding slideshow support package \$250 | includes lcd projector, screen & laptop

chair cover with sash \$3.50 per chair





La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

DINNER

*All prices subject to 21% service charge and applicable sales tax, currently 7.5%.
Fees subject to change without notice.*

DINNER

dinner buffet

create your own dinner buffet

2 entrées | \$39 pp

3 entrées | \$45 pp

salads (choose 1)

garden salad

romaine salad | with candied walnuts

caesar salad | with garlic croutons

**chef's choice of dressings for the above three salad options

cold sides (choose 2)

vegetable crudité | with ranch & dill dips

fresh fruit salad

cold roasted vegetable salad

pasta primavera salad

southwest potato salad

tomato & mozzarella salad



entrées (choose 2 or 3)

whiskey marinated chicken

pesto chicken milanese

asiago & artichoke stuffed chicken

yankee pot roast

braised beef brisket

sliced Omaha Steaks® flatiron | in a mushroom demi

lucky bucket ribs

rosemary balsamic pork tenderloin

bbq pulled pork

cider brined nebraska pork loin

seared salmon

with chef's choice of sauce

baked tilapia

with chef's choice sauce

meat lasagna

with chef's choice of sauce

vegetarian manicotti

garlic breaded eggplant | with garlic pesto ratatouille

hot sides (choose 2)

garden orzo pasta

fettuccine in a light pesto sauce

macaroni-n-cheese

parmesan pesto orzo

au gratin potatoes

herb roasted rosemary yukon

gold potatoes

garlic whipped potatoes

oven-roasted baby red potatoes

sweet potatoes

wild rice pilaf

rice & beans

hot sides (1 selection)

chef's choice of seasonal vegetables

dessert |

assorted dessert display |

buffet includes:

- freshly baked rolls & butter

- freshly brewed coffee (regular & decaf)

- iced tea (upon request)

add-on:

Omaha Steaks® prime rib carved by a chef, add \$8 pp



Buffets require a minimum of 40 guests. A \$100 fee will be assessed for groups under 40.

Choose an additional cold side for \$1.00 p/p

Choose an additional hot side for \$2.00 p/p

DINNER

dinner buffets

omaha steakhouse \$43 pp

salads

iceberg wedge | with grape tomatoes, red onions, crisp bacon & creamy bleu cheese dressing

caesar salad | crispy romaine, parmesan & garlic croutons with creamery parmesan dressing

entrées

Omaha Steaks® strip loin | with horseradish cream & mushroom jus

roasted lemon-garlic chicken | with natural jus

grilled salmon | with braised spinach & leek confit

sides

sautéed green beans

loaded mashed potatoes | with bacon, cheddar & green onions

red wine-braised wild mushrooms | with shallots

dessert

assorted dessert display

kansas city style barbecue \$39 pp

salads

3-bean salad

mustard potato salad

creamy coleslaw

entrées

beef brisket

rotisserie chicken

bbq pork ribs

sides

corn on the cob

au gratin potatoes

jalapeño corn bread

desserts

assorted dessert display

classic italian \$37 pp

salad

caesar salad | with field greens, herbed croutons & traditional caesar dressing

entrées

meat lasagna

basil grilled chicken breast | with pesto sauce

fettuccine alfredo

sides

garlic breadsticks

roasted italian herbed vegetables

desserts

assorted dessert display

Buffets require a minimum of 40 guests. A \$100 fee will be assessed for groups under 40.



DINNER

dinner buffets

south of the border \$37 pp

salads

mixed green salad | with assorted toppings & cilantro vinaigrette

roasted corn & black bean salad

cucumber salad

entrées

tacos | spicy ground beef with crispy taco shells

fajitas | grilled sliced seasoned chicken breast, served with soft flour tortillas, seared peppers & onions

toppings | diced tomatoes, shredded lettuce, sour cream, salsa, guacamole, shredded cheese, sliced jalapeño & pico de gallo

enchiladas | cheese & onion

sides

tortilla chips & cilantro salsa

spanish rice

refried beans

dessert

assorted dessert display

backyard cook out \$37 pp

salad

mixed green salad | with assorted toppings, ranch & Dorothy Lynch® dressing

entrées

grilled Omaha Steaks® hamburgers & brats

(upon limited request and for dietary needs only, turkey and veggie burgers are available)

fixings

cheese | shredded cheddar

veggies | leaf lettuce, sliced tomatoes, sliced and diced onions & pickle spears

condiments | mayonnaise, mustard, ketchup & chili

sides

deviled eggs

mustard potato salad

baked beans

assorted individual bags of chips

desserts

assorted dessert display

all dinner buffets include:

- freshly baked rolls & butter
- freshly brewed coffee (regular & decaf)
- iced tea (upon request)



Buffets require a minimum of 40 guests. A \$100 fee will be assessed for groups under 40.



DINNER

plated dinners

first course

select 1 salad

honey poached pear salad | artisan greens, spinach, strawberries, champagne poached pear, candied walnuts, gorgonzola

beet salad mixed greens | sliced beets, goat cheese, walnuts & pickled red onions on a bed of spinach

caprese greens salad | arugula, spinach, julienne red onion, mini mozzarella pearls, cucumber, grape tomatoes & basil

market caesar salad | romaine, radicchio, kalamata olives, parmesan, grape tomatoes & a garlic crostini

garden salad | arcadian blend with iceberg, grape tomatoes, cucumber, red pepper, shaved carrots & julienne red onion

quinoa spinach salad | hearty spinach with quinoa, mandarin oranges, roasted mushrooms, toasted almonds and pickled onion

salad dressing options | honey thyme vinaigrette, balsamic vinaigrette, peppercorn parmesan, ranch, Dorothy Lynch®, garlic herb vinaigrette, caesar, berry vinaigrette, honey mustard, thousand island, bleu cheese, poppyseed

all plated dinners include:

choice of salad | with 2 dressings

freshly baked rolls & butter

fresh seasonal vegetable

choice of dessert

freshly brewed coffee

(regular & decaf)

iced tea (upon request)



upgraded bread service add \$1

whole loaves of bread, herbed focaccia roll, demi baguette with garlic herb butter & honey butter

DINNER

plated dinners

entrée course (choose 1)

chicken

whiskey marinated chicken \$31 pp | marinated and grilled chicken breast topped with a honey and brown sugar barbecue glaze, served with creamed corn & fresh green beans with red peppers

apricot chicken \$31 pp | seared chicken breast with a spiced apricot glaze, finished with crispy leeks served with pearl couscous and grilled asparagus

chicken milanese \$30 pp | lightly breaded chicken breast, served with asparagus, pesto mashed potatoes & a broken tomato vinaigrette

asiago & artichoke stuffed chicken \$32 pp | chicken breast split and stuffed with spinach, artichoke hearts & asiago cheese, topped with a parmesan cream sauce served with herb roasted potatoes and a vegetable medley

deconstructed chicken cordon bleu \$32 pp | lightly seasoned chicken breast, house crusted with italian bread crumbs, layered with gruyere cream & thinly sliced ham, served with house whipped potatoes & roasted carrots

beef

filet \$42 pp | 8 oz Omaha Steaks® filet topped with your choice of cabernet butter, balsamic butter, gorgonzola cream sauce, mushroom demi, or peppercorn sauce, served with yukon gold potatoes & fresh seasonal vegetables

lucky bucket ribs \$39 pp | beer braised beef short ribs topped with demi-glace, served with au gratin potatoes & fresh seasonal vegetables

strip steak \$38 pp | 12 oz Omaha Steaks® ny strip with a mushroom demi, served with olive oil and garlic fingerling potatoes & fresh seasonal vegetables

center cut filet of ribeye | 10 oz Omaha Steaks filet topped with a tomato romesco sauce served with garlic mashed potatoes and fresh seasonal vegetables

split entrées:

Split entrée service is available at an additional \$2 per person. When serving split entrées, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details.



DINNER

plated dinners

entrée course (choose 1)

pork

rosemary balsamic pork \$30 pp | with veloute sauce, served with andouille cornbread stuffing & heirloom glazed carrots

cider brined nebraska porkloin \$30 pp | grilled and topped with caramelized onion cream, served with four cheese au gratin potatoes & root vegetables

seafood

seared salmon \$34 pp | seared pacific northwest salmon topped with your choice of lemon garlic butter, basil pesto cream, cabernet butter or asian barbecue glaze, served with our chef's choice of starch & seasonal vegetables

tomato pesto roasted cod \$34 pp | atlantic cod brushed with a tomato garlic pesto lightly roasted, served with our chef's choice of starch and seasonal vegetables

baked tilapia \$30 pp | topped with your choice of lemon garlic butter, basil pesto cream, cabernet butter or asian barbecue glaze, served with our chef's choice of starch & seasonal vegetables

vegetarian

roasted vegetables strudel \$29 pp | balsamic marinated vegetables and goat cheese in a puff pastry, served with savory grains medley & fresh seasonal vegetables

three cheese ravioli \$29 pp | three cheese stuffed ravioli with broccolini, roasted peppers and mushrooms in a white wine cream sauce finished with parmesan and fresh herbs

layered vegetable tart \$29 pp | baked asparagus on puff pastry with parmesan, served with spiralized squash sauteed and tossed with fresh herbs, all finished with a red pepper pesto

duo entrées

Omaha Steaks® filet | 4 oz filet topped your choice of cabernet butter, balsamic butter, gorgonzola cream sauce, mushroom demi, or peppercorn sauce, served with your choice of pairing from below options and chef's choice of starch & seasonal vegetable pairings

choose only 1

chicken breast selection \$40 pp

whiskey marinated chicken, apricot glazed or chicken milanese

stuffed chicken breast selection \$41 pp

asiago & artichoke stuffed chicken or deconstructed chicken cordon bleu

fresh fish selection \$42 pp | seared salmon or baked tilapia

shrimp scampi \$43 | four jumbo shrimp with garlic brown-butter

crab cakes \$45 | two maryland lump crab cakes with old bay remoulade

split entrées:

Split entrée service is available at an additional \$2 per person. When serving split entrées, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details.





DINNER

plated dinners

dessert course (choose 1)

individual bundt cakes | signature chocolate, or vanilla bean (\$1 p/p upcharge for this item)

tiger triple chocolate cake

Hershey's® chocolate layered cake

chocolate overload cake

triple chocolate mousse cake

chocolate flourless cake (GF)

strawberry layered cake

classic ny cheesecake | choice of topping: berry, chocolate or caramel

caramel apple cheesecake

carrot cake

granny smith caramel apple pie

lemonade cake

BISTRO STYLE:

key lime

turtle

red velvet

tiramisu

chocolate peanut butter cream

dessert upgrades:

trio of personal desserts \$3

3 bite sized desserts available in chocolate, lemon or berry versions, served only

assorted dessert station \$4

includes whole cakes, tortes, cheesecakes, fresh layered mousse, petit fours, marinated fresh berries & other seasonal creations



La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

WINE & SPIRITS

*All prices subject to 21% service charge and applicable sales tax, currently 7.5%.
Fees subject to change without notice.*

WINE & SPIRITS

basic & premium bar packages

premium spirits

New Amsterdam Vodka
 New Amsterdam Gin
 Cruzan Rum
 Captain Morgan Rum
 Jim Beam Bourbon
 J&B Scotch
 Canadian Club Whisky
 Sauza Gold Tequila
 Dekuyper Cordials

super premium spirits

Absolut Vodka
 Tanqueray Gin
 Bacardí Rum
 Jack Daniel's Tennessee Whiskey
 Dewar's Scotch
 Crown Royal Canadian Whisky
 Sauza Blue Silver Tequila
 Dekuyper Cordials



wine selections

house wine

Canyon Road
 – Merlot
 – Cabernet Sauvignon
 – Pinot Grigio
 – Chardonnay
 – White Zinfandel
 – Moscato

super premium wine

Mirassou
 – Pinot Noir
 – Chardonnay
 – Pinot Grigio
 – Moscato

William Hill
 – Cabernet Sauvignon

host/cash bar

priced per drink

drinks	host	cash
super premium spirits	6.50	7.00
premium spirits	5.50	6.00
super premium wine	6.75	7.25
house wine	6.00	6.25
domestic beer	4.25	4.50
specialty beer	5.25	5.50
soda	3.25	3.50
bottled water	3.50	3.75

beer selection

domestic beer

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Michelob Ultra

specialty beer

Samuel Adams
 Lucky Bucket
 Corona Extra
 Heineken

soda selections

assorted Coca-Cola® products

Coke
 Diet Coke
 Coke Zero
 Sprite
 Mello Yello
 Barq's Root Beer
 Diet Barq's Root Beer
 Pib Xtra

Staffed bars must meet a minimum of \$500 in sales, if this minimum is not met a \$150 bartender fee will apply



WINE & SPIRITS

basic & premium bar packages

hourly bar packages - 1 hour

super premium hosted bar \$14 pp

includes super premium level spirits, house wines, domestic beers, specialty beers, sodas & bottled water

additional hours | \$6.50 pp/per hour

premium hosted bar \$11 pp

includes premium level spirits, house wines, domestic beers, specialty beers, sodas & bottled water

additional hours | \$5.50 pp/per hour

beer, wine & soda hosted bar \$9 each

includes house wine, domestic beers, specialty beers, sodas & bottled water

additional hours | \$5 pp/per hour

signature drinks & stations

available upon request
prices vary



Staffed bars must meet a minimum of \$500 in sales, if this minimum is not met a \$150 bartender fee will apply



La Vista Conference Center

12520 Westport Parkway
La Vista, Nebraska, 68128
402.408.5470
Fax: 402.408.5469

EVENT TECH

*All prices subject to 21% service charge and applicable sales tax, currently 7.5%.
Fees subject to change without notice.*

EVENT TECH

audio visual - priced per item/package

audio

wired podium microphone \$50
wireless lapel microphone \$100
wireless handheld microphone \$100
wireless over ear microphone \$105
wired instrumental music microphone \$65
microphone stand floor or table top \$5
4 channel mixer \$55
12 channel mixer \$120
electronic keyboard \$200

PCDI \$55

needed for computer presentations with sound, Ipad®, Ipod® or other audio device to plug into house sounds system, includes mixer

portable sound system \$150

includes wireless handheld microphone & powered speaker with stand

audio monitor \$125

used for audio amplification to presenters/performers on stage

audio direct box \$15

used to connect musical instruments to house sound system

digital audio recorder \$75

with 20 hour capacity (mp3 format), used to record audio feed from presenter microphones (audio mixer required)

conference speaker phone \$120

pricing for all conference speaker phones includes an analog phone line, toll free number should be used, charges will be applied for all other local & long distance calls

podiums

choice of: mahogany, metal truss, clear acrylic or black aluminum (all complimentary)

video: projectors & screens

projector package \$300

includes projector, av cart with power & screen (sizes vary between 7' - 10')

projector support package \$75

includes av cart with power & screen (sizes vary between 7' - 10')

windsor ballroom projector package \$650

includes 20' x 16' drop down screen and a wide screen, hd 6500 lumen Panasonic® solid shine digital projector

dapper III ballroom projector package \$425

ceiling drop down screen and a wide screen hd 6500 lumen Panasonic® solid shine digital projector

meeting room drop down screen \$50

manhattan I & II suglarloaf, wingtip, gatsby, fedora I & II

dapper ballroom drop down screen \$75

dappers I, II or III

powered av cart \$25

42" hd lcd television \$125

with floor stand & equipment shelf or with low confidence monitor stand (facing stage for presenter)

55" hd lcd television \$200

(1080i) with floor stand & equipment shelf

staging backdrop truss system

truss and white stretch spandex with bare LED uplights needs 24' wide stage

10 x 10 = \$250

10 x 20 = \$350

10 x 30 = \$450

confidence monitor \$150

43" LED TV on low stand

lighting

ceiling rigged lighting package \$1800

rigged lighting package to include: 20' of truss with motors, 2 par light bars (12 fixtures), 2 ellipsoidal lights, lighting control, rigging and safety hardware

floor supported stage lighting package \$500

2 - 15' tall truss towers with up to 6 lights and dimmer control - provides basic stage wash with custom light focus and dimming capabilities

led uplights \$35

round - multiple color options available - call for details

led uplights \$45

long bar - multiple color options available - call for details



EVENT TECH

audio visual - priced per item/package

information technology

wired internet access \$100

each additional line \$25

wireless internet access flat fees based on space

fedora I, manhattan I or II \$50 p/day

fedora II, gatsby, dapper I, II or III, 1/8 of windsor

wingtip, sugarloaf \$100 p/day

1/4 of windsor, 1/2 or all of dapper \$250 p/day

1/2 to full windsor \$500 p/day

high capacity wireless access \$125

quantity to be determined by conference center technology team as needed based on number of attendees

laptop - PC \$200

laptop - MacBook Pro® \$225

includes adapters

Apple® video adapters \$25

vga/hdmi adapters available for various Apple® devices to include MacBook Pro®, Ipad®, Iphone®, etc - call for availability

tripod \$75

7x12 fast fold screen \$175

flip chart \$35

post it flip chart \$40

laser pointer \$30

power strips \$10

extension cord \$10

easel \$10

av tech \$40

av tech to operate program camera-this is a per tech per hour charge

dry erase board \$35

image magnification package \$3000

IMAG is the projection of an enlarged image of one or more presenters on stage onto screens for optimal audience viewing.

includes:

floor supported stage wash lighting

lighting control & dimmer package

laptop

video scaler/switcher

camera with tripod

2 screens & projectors (windsor)

av rack to include mixer, distribution amplifier

PCDI & dvd player

podium microphone

av tech to operate camera

av tech to operate audio/video controls

upgrade to ceiling rigged lighting

includes light truss rigged into the ceiling to provide a general stage wash with dimming - price starting at \$1,800

additional wireless microphones \$95

additional screens/projectors \$650

windsor ballroom, per screen

video recording \$200

includes raw camera footage on a SDHC card to be provided after event concludes

For more information on upgrades for audio visual displays and custom lighting packages contact your catering manger for more details.



EVENT TECH

shipping, receiving & trade show services

8' X 8' booth \$30

includes pipe, black drape, 6' skirted or drop cover table, 2 banquet chairs, 1 trash can & an 11 X 17" vendor/booth sign

10' x 8' booth \$35

includes pipe, black drape, 8' skirted or drop cover table, 2 banquet chairs, a trash can and an 11" x 17" vendor/booth number sign

6' table top display \$10

includes 6' skirted table, 2 banquet chairs and a waste basket

8' table top display \$15

includes 8' skirted table, 2 banquet chairs and a waste basket

motorized vehicle display \$100 per item

Definition: Motorized vehicles are defined as any type of vehicle which is propelled by an internal combustion engine using class 1 or class 2 fuel, such as but not limited to: automobiles, trucks, motorcycles, aircraft and watercraft.

in-bound shipments

please include the following information on your in-bound package label:

name of group
attn: guest name or company name & cell number

Embassy Suites La Vista
12520 Westport Parkway
La Vista, NE 68128

- Arrangements to receive 10+ packages and pallets must be made in advance.

- Embassy Suites is not responsible for any damaged packages and has the right to refuse any shipments.

- Embassy Suites is not responsible for helping unload any delivery truck that may drop off shipments. The hotel does not own a forklift.

hours for receiving freight

Monday-Friday: 7am - 4pm, at the back dock of the conference center

Saturday-Sunday: by the Embassy Suites front desk

normal delivery times

- UPS®: 11am - 1pm
- FedEx®: 9am - 12pm

incoming packages

Envelopes and small FedEx®/UPS® boxes, no charge. Priced per package, pallet and/or day.

all packages 5-10 pounds \$5

all packages 11-20 pounds \$10

all packages 21-35 pounds \$15

all packages 36-50 pounds \$20

all packages 51+ pounds \$25

all packages held over 4 days, per package per day

all normal size pallets \$75

all over-sized pallets \$100

all pallets held over 2 days \$50 per pallet/per day

All packages not claimed after 30 days will be discarded!

motorized vehicles rules

1. All motorized vehicles which are displayed shall have all batteries disconnected at the "hot" lead. the lead shall be safely secured to prevent contact with the battery.

2. Fuel tanks in vehicles on display shall not exceed one-fourth of a tank.

3. All motor vehicle tanks containing fuel shall be furnished with locking, type caps or sealed with tape to prevent inspection by viewers. Tractors, chainsaws, generators and other such fuel-powered equipment shall be safeguarded in a similar manner. A protective floor mat is required.

4. Upon entering, visqueen must be laid under the vehicle. the visqueen must remain under the vehicle during the entire time that it is on display. A drip pan must also be used at all times under the engine/transmission and any other possible leak sites. All drip pans and visqueen must be provided by client.

5. A La Vista conference center security representative must be present during the load-in and load-out of motorized vehicles.



La Vista Conference Center

12520 Westport Parkway

La Vista, Nebraska, 68128

402.408.5470

Fax: 402.408.5469

GENERAL INFO

GENERAL INFO

banquet policies

menu selection

In order to provide you with the best possible event, Omaha La Vista Conference Center (LVCC) requests all menu selections be made at least 30 days prior to the event.

beverage service

Alcoholic beverages and service are regulated by the Nebraska Liquor Commission Control. LVCC, as licensee, is responsible for the administration of these regulations. No outside alcoholic beverages may be brought onto the premise. We reserve the right to refuse alcohol service to intoxicated persons and will not serve underage persons. No alcoholic beverages can be removed from the premise.

pricing

All food, beverage, and ancillary items are subject to a taxable 21% service charge and applicable state and local sales tax. Events over 750 guests may require specialized menus that our culinary staff will customize for your event. Prices are subject to change without notice; guarantee prices will be confirmed 120-days prior to the event. Menu pricing includes food, linens, dinnerware, stainless steel flatware, glassware, tables, and chairs within our inventory, banquet servers, set-up and take down.

outside food & beverage

Any food and beverage brought into the hotel/conference center will be subject to appropriate fees.



guarantee

A Catering Manager will contact you 10-days prior to your event to receive your expected number of attendees. LVCC utilizes a 72-hour or 3-business day guarantee policy. After this time, full charges will be incurred for all reductions or cancellations made. The client will be charged the guarantee provided regardless if the attendance falls below the guarantee. Should the attendance be higher than the guarantee, the client will be charged the actual attendance of the event. For guarantees not received, 10-day estimates will be used. All groups over 750 guests require an initial guarantee 30-days prior to the event. Within 30-days of the event, only a 20% deviance from this guarantee will be accepted. Final guarantee must be received 7-business days prior to the event.

event timeline

All service times are based on a two-hour (2) breakfast, lunch, or reception service or three-hour (3) dinner service. Additional service time may be subject to additional labor fees.

revisions

Any changes, revisions, additions or deletions to the banquet event contract or banquet event order shall be in writing and signed by both parties.

decorations

Items may not be attached to walls, floors, or ceilings with nails, staples, tape or other substance. A limited number of pre-approved signs are permitted in the meeting and prefunction areas. Banners may be displayed at the discretion of LVCC. Banners must be hung by ESLHCC staff and will incur a \$50 per banner hanging fee. No latex balloons, glitter or confetti.

GENERAL INFO

banquet policies

entertainment

Performers must comply at all times with local fire and safety codes as well as LVCC's policy regarding sound levels. No fog, smoke, haze or similar machines allowed.

parking

For your convenience, LVCC offers complimentary self parking.

shipping & receiving

Any packages received more than 3-days prior to the event will be assessed a handling fee, please see shipping and receiving price list. Items left on premise for longer than one week after departure, without shipping instructions, will be discarded.

lost & found

The Housekeeping Department administers all lost and found items. LVCC is not responsible for lost, stolen, or damaged items left on property prior to or following the event. Security arrangements should be made for all items set-up prior to the event or left unattended for any time.

tax exempt status

The State of Nebraska requires a completed tax exemption form on file prior to arrival. If this form is not received and verified prior to arrival, the organization will not be put on tax exempt status and must file a return with the State of Nebraska in order to receive a refund.

