



the charcoal room  
steakhouse & bar

# GROUP DINING MENU

**SEMI-PRIVATE DINING 40 GUESTS**



Group Dining or Large Parties  
Call 702.280.4376 | Email: [CharcoalRoomSFGroups@stationcasinos.com](mailto:CharcoalRoomSFGroups@stationcasinos.com)

With an array of accolades to its name, including the Wine Spectator Award, the Charcoal Room at Santa Fe Station serves incredible seafood and some of the best steak in Las Vegas. You'll find award-winning cuts, an unparalleled wine list including Caymus Cabernet, Silver Oak Cabernet and La Crema Pinot Noir, and as always—endless elevated service.

**\$90**

*Per Person  
Not including tax,  
beverages or gratuity*

# TULE SPRINGS

## APPETIZERS

*Served Family Style*

### CALAMARI

*Marinara, Pepperoncini Aioli*

### WAGYU MEATBALLS

*Whipped Ricotta, Marinara, Parmesan Reggiano*

## SALAD

### CAESAR SALAD

*Romaine, Focaccia Croutons, Parmesan, Caesar Dressing*

## ENTRÉE

*Select One*

### 8oz PETITE FILET

*Linz Heritage Angus Beef*

### PAN SEARED SCOTTISH SALMON

*Buree Blanc, Charred Lemon*

### HERB ROASTED MARY'S CHICKEN

*Herb Chicken Jus Lie*

## SIDES

*Served Family Style*

### SAUTÉED BROCCOLI

### YUKON GOLD MASHED POTATOES

## DESSERT

### NEW YORK CHEESECAKE

*Whipped Cream, Strawberry Coulis*

**\$105**

Per Person  
Not including tax,  
beverages or gratuity

# MOUNTAIN SPRINGS

## APPETIZERS

*Please Choose 2 | Served Family Style*

### LOADED POTATO CROQUETTES

*Aged Cheddar Sauce*

### WAGYU MEATBALLS

*Whipped Ricotta, Marinara,  
Parmesan Reggiano*

### SHRIMP COCKTAIL

*Spicy Cocktail Sauce, Lemon*

## SALAD

*Choice of*

### CAESAR SALAD

*Romaine, Focaccia Croutons,  
Parmesan, Caesar Dressing*

### STEAKHOUSE CHOP SALAD

*Romaine, Avocado, Gorgonzola, Tomato,  
Applewood Bacon, White French Dressing*

## ENTRÉE

*Choice of*

### 14oz USDA PRIME NEW YORK

*Creekstone Farms*

### 10oz FILET MIGNON

*Linz Heritage Angus Beef*

### PAN SEARED SCOTTISH SALMON

*Burre Blanc, Charred Lemon*

### HERB ROASTED MARY'S CHICKEN

*Herb Chicken Jus Lie*

## SIDES

*Served Family Style*

### GRILLED ASPARAGUS

### MASHED POTATOES

### MAC & CHEESE

## DESSERT

*Choice of*

### NEW YORK CHEESECAKE

*Whipped Cream, Strawberry Coulis*

### FLOURLESS CHOCOLATE TORTE

*Raspberry Coulis, Fresh Raspberries*

**\$120**

*Per Person  
Not including tax,  
beverages or gratuity*

# CANYON SPRINGS

## APPETIZERS

*Served Family Style*

### WAGYU MEATBALLS

*Whipped Ricotta, Marinara,  
Parmesan Reggiano*

### CALAMARI

*Marinara, Pepperoncini Aioli*

### SHRIMP COCKTAIL

*Spicy Cocktail Sauce, Lemon*

## SALAD

*Choice of*

### CAESAR SALAD

*Romaine, Focaccia Croutons,  
Parmesan, Caesar Dressing*

### STEAKHOUSE CHOP SALAD

*Romaine, Avocado, Gorgonzola, Tomato,  
Applewood Bacon, White French Dressing*

## ENTRÉE

*Choice of*

### 22OZ MARINATED RIBEYE

*Linz Heritage Angus Beef*

### 18OZ BONE-IN NEW YORK

*Creekstone Farms*

### 10OZ FILET MIGNON

*Linz Heritage Angus Beef*

### PAN SEARED SCOTTISH SALMON

*Burre Blanc, Charred Lemon*

### HERB ROASTED MARY'S CHICKEN

*Herb Chicken Jus Lie*

## SIDES

*Served Family Style*

### GRILLED ASPARAGUS

### MASHED POTATOES

### BRUSSELS SPROUTS

### MAC & CHEESE

## DESSERT

*Choice of*

### NEW YORK CHEESECAKE

*Whipped Cream, Strawberry Coulis*

### FLOURLESS CHOCOLATE TORTE

*Raspberry Coulis, Fresh Raspberries*

### VANILLA CRÈME BRULEE

*Fresh Berries*

## ENHANCEMENTS

*~Add Ons~*

### SEAFOOD TOWER

*King Crab Legs, Prawns,  
Oysters, Tuna Tataki Mignonette,  
Cocktail Sauce, Horseradish,  
Sriracha Aioli  
\$49 per person*

### KING CRAB OSCAR STYLE

*(Served On Top Of Steak  
Béarnaise  
\$20 per person*

### 12OZ AUSTRALIAN LOBSTER TAIL

*Drawn Butter  
\$110 per person*

### ½ LB KING CRAB LEGS

*Drawn Butter  
\$75 per person*

## BANQUET EVENT ORDERS

*In order to insure correct final arrangements, the Hotel must receive Banquet Event Orders, with your signature, no less than three (3) working days prior to the function. The Hotel reserves the right to delay the start of your event until a signed Banquet Event Order is on file.*

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## FOOD & BEVERAGE

*It is a policy of Santa Fe Station that all food and beverage is purchased from our facility. Santa Fe Station is required by law to enforce all federal, state and local alcoholic and tobacco regulations and it is therefore our policy that no alcoholic beverages may be brought into the Hotel for a banquet function. Any other arrangements will be made through the Restaurant Reservations office with appropriate management approval and are subject to plating and corkage charges. A 18% gratuity and 2% service charge and current 8.375% Nevada State Sales Tax will be added to all applicable charges.*

*In the event beverages has been brought into the resort with pre-authorized approval, a corkage fee of \$45.00 per bottle and gratuity will be charged accordingly at 25% retail and 18% gratuity, 2% service charge of Santa Fe Station retail price structure. Maximum of 2 bottles 750ml provided it's not on wine list. Please provide labels for our sommelier approval.*

*In the event a cake has been brought into the resort with pre-authorized approval, a cake-cutting fee of \$5.00 per person will be charged accordingly.*

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## SPECIAL MEALS

*Kosher and Halal meals are available upon request. Requests must be made at least seven days in advance. Dinner \$125.00 per person.*

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## DECORATIONS, DISPLAYS, SIGN & BANNERS

*Decorations or displays will be coordinated through the restaurant reservations office. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order prevent damage to fire fixtures and furnishings. No signs are to be placed in public areas. Patron agrees not to enter into any contracts for music of other forms of entertainment, floral decorations or other services of accommodation in connection with this Event without prior written consent of the Hotel.*

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## FIRE MARSHAL REGULATIONS

*Decorations or displays brought into the Hotel by the patron must be pre-approved by the Las Vegas Fire Department. An official Flame Retardant certificate must accompany all material. Pyrotechnic displays are never allowed on the property without written approval from appropriate Hotel Management and a permit from the Las Vegas Fire Department. Thirty (30) days prior to your event, Santa Fe Station must receive Fire Marshall approved floor plans for any work handled by a decoration or production company. In addition, floor plans must be submitted by the Hotel to the Fire Marshal for any meal function or meeting of 100 persons or more.*

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## PRINTED MATERIAL

*Santa Fe Station requests that your Catering representative be placed on your mailing list to receive all material concerning the Hotel. In this way, we can share with our staff all printed materials in the possession of your prospective attendees. Please also be advised that any advertising utilizing Santa Fe Station name, logo or any request to use Santa Fe Station must be approved, in writing, by Santa Fe Station.*