

HOSPITALITY MENU



THE COSMOPOLITAN™
of LAS VEGAS

Policies *and* Procedures

GENERAL TERMS

GENERAL TERMS

- Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel.

We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. All in-suite food and beverage arrangements must be made through the hotel. The Cosmopolitan of Las Vegas reserves the right to only serve food and beverage that has been purchased from the hotel.

- All prices are guaranteed within 30 days of the scheduled event. Due to fluctuating market conditions, all prices beyond the 30-day guarantee are subject to change.

- Cancellations with notice of less than 48 business hours are subject to be charged in full for the original guarantee.

- All rooms are subject to the 3pm check-in and cannot be guaranteed prior to this time. In-suite event start times prior to 5pm on the day of check-in can only be guaranteed by reserving your suite the night prior to your event. It is the sole responsibility of the sponsor/client to ensure room availability and check-in times prior to arriving at the hotel.

- Performance of the agreement is contingent upon the ability of hotel management to complete the same and is subject to the following: labor disputes or strikes, accidents, governmental (federal, state or local) restrictions, travel restrictions involving food, beverage or supplies and any other cause beyond the control of management, which may prevent the hotel from completing agreement.

- Group acknowledges that its assigned room may have an attached terrace. Group understands that throwing, dropping or otherwise causing the release of any object from a terrace is a criminal offense in violation of Nevada Revised Statute Sections 200.471; 200.481; 202.470; and 202.595. Group also acknowledges that it may be held liable for any personal injuries and/or property damage caused by the release of such objects from any guest room terrace either by Group's principal(s) or by other occupants or guests using Group's room.

- The Cosmopolitan of Las Vegas does not assume any responsibility for the damage or loss of any merchandise or articles left on our premises at any time. The guest is responsible for any damage done to the premises or any other part of the hotel by their invitees, employees, contractors, or other agents that are under their control for the duration of their functions.

- All food and beverage sales are final and may not be returned for a refund. Beverages cannot be purchased on consumption. All pricing is subject to a Nevada state sales tax and a 23% automatic service charge and payment must be arranged in advance.

Outside food and beverage is strictly prohibited.

If an outside licensee brings food or beverages into the suite, a corkage fee based of 50% of Hotel retail pricing, a gratuity based on full Hotel retail pricing of item and tax at the prevailing rate of 8.375% will be assessed.

BREAKFAST BUFFET SELECTIONS

10 Person Minimum

THE EARLY BIRD \$37PP

Packaged to Go

Individual Yogurt & House-Made Granola (v)
Fresh Fruit Cup (v)
Fruit Smoothie (v,gf)
Chef's Selection of Breakfast Pastries and Muffins (v)
Fresh Orange Juice (v,gf)

QUICK START \$39PP

Fresh Orange Juice (v,gf)
Seasonal Sliced Fruits (v, gf)
Organic Low Fat Yogurt Parfaits & House- Made Granola (v)
Chef's Selection of Breakfast Pastries and Muffins (v)
Freshly Brewed Coffee
Assorted Hot Teas

THE CLASSICS* \$50PP

Farm Fresh Scrambled Eggs (gf)
Honey Cured Bacon & Pork Breakfast Sausages
Home fries (v,gf)
Chef's selection of Breakfast Pastries and Muffins (v)
Sweet Creamery Butter and Jams
Fresh Orange Juice (v,gf)
Freshly Brewed Coffee
Assorted Hot Teas

**BREAKFAST SANDWICH OR BURRITO*
\$42PP**

Choice Of:

Breakfast Sandwich – Canadian Bacon, Fried Egg, Cheese and Spicy Ketchup on a Toasted Brioche Roll

-Or-

Breakfast Burrito – House Made Chorizo Home Fries and Scrambled Eggs tossed with Cheddar & Jack Cheesed rolled in a Large Flour Tortilla
Seasonal Sliced Fruits (v, gf)
Fresh Orange Juice
Freshly Brewed Coffee
Assorted Hot Teas

BREAKFAST BUFFET A LA CARTE ENHANCEMENTS

10 Person Minimum

FARM FRESH SCRAMBLED EGGS* \$10PP

Traditional with Cheddar Cheese or Eggs Whites with Chives

IRISH OATS (v,gf) \$12PP

Warm Steel Cut Oats with Brown Sugar and Raisins

SEASONAL SLICED PLATTER (v, gf) \$175

Assorted Melons and Berries

BREAKFAST MEATS \$13PP

Choice Of, Select 1:

Honey Cured Bacon – Pork Sausage – Chicken Sausage – Smoked Ham

FRESHLY BAKED BREAKFAST PASTRIES AND MUFFINS(v) \$80 Per Dozen

Selection of Breakfast Pastries, Danish and Muffins served with Sweet Creamery Butter

BAGEL AND SCHMEAR (v) \$80 Per Dozen

Assorted Bagels, Philadelphia Cream Cheese

ADD SMOKED SALMON* \$17PP

Sliced Red Onion, Vine Ripe Tomatoes, Capers

YOGURT PARFAIT (v) \$13PP

Honey, Lavendar & Orange Zest Infused Greek Yogurt topped with House-Made Granola and Seasonal Berries

MIMOSA OR BLOODY MARY BAR \$22PP/\$32PP

Carafe of Fresh Orange Juice & Carafe of Fresh Pineapple Juice, Prosecco

Carafes of House Made Bloody Mary Mix, Olives, Lemons and Limes, Skyy Vodka

THE COSMOPOLITAN™

of LAS VEGAS

BEVERAGES

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|---|--------------------|
| GREEN MACHINE | \$35 Per Carafe |
| <i>Spinach, Kale, Celery, Apple, Orange</i> | |
| REHYDRATOR | \$35 Per Carafe |
| <i>Watermelon, Mint, Lime</i> | |
| VITA FUEL JUICE | \$35 Per Carafe |
| <i>Carrot, Pineapple, Orange, Ginger</i> | |
| Freshly Brewed Regular or Decaf Coffee | \$96 Per Gallon |
| <i>Assorted Sweeteners and Half & Half</i> | |
| Non-Dairy Milk Alternatives | \$15 Per Carafe |
| <i>Almond or Oat</i> | |
| Assorted Domestic & Herbal Teas | \$96 per Gallon |
| <i>Lemon, Honey and Half & Half</i> | |
| Freshly Brewed Iced Tea | \$28 Per Carafe |
| Lemonade | \$28 Per Carafe |
| Assorted Canned Coca Cola Products | \$7 Each |
| <i>Coke, Diet Coke, Coke Zero, Sprite</i> | |
| Red Bull and Sugar free Red Bull Energy Drinks | \$8 Each |
| Powerade | \$6 Each |
| Assorted Flavors | |
| Bottled Fiji Water | \$7 Each / \$10 1L |
| San Pellegrino Sparkling Water | \$7 Each / \$10 1L |
| MGM Resorts Mini Bottled Water | \$75 Per Case |
| <i>24, 10oz Bottles</i> | |
| Fresh Squeezed Juices | \$28 Per Carafe |
| <i>Orange, Cranberry, Pineapple or Grapefruit</i> | |

In-Room Hospitality Services hospitality@cosmopolitanlasvegas.com or 702-698-6880

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THE COSMOPOLITAN™ of LAS VEGAS

BREAK PACKAGES

All Packages Serve 10

Sweet n' Salty \$220

Assorted Mini Cupcakes, Walnut Fudge Brownies, Bowl of Chips, Bowl of Pretzels

Vegan Break \$195

Raw Vegetable Crudité, Hummus, Tzatziki, Quinoa Tabouleh, Marinated Olives, Grilled Pita

Recharge \$225

Vita Fuel Juice, Bowl of Whole Fruit, Power Bars, Granola Bars, Individual Bags of Trail Mix

Chocolate & Caffeine \$225

Freshly Brewed Coffee, House Baked Chocolate Chip Cookies, Chocolate Walnut Fudge Brownies

Add Packaged Cocktails \$19/Each or 5/\$90

Espresso Martini, Old Fashioned or Negroni



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MUNCHIES

| | |
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| Fresh Baked Cookies | \$90 Per Dozen |
| Walnut Fudge Brownies & Peanut Butter Blondies | \$90 Per Dozen |
| Assorted Granola Bars | \$78 Per Dozen |
| Assorted Protein Bars | \$78 Per Dozen |
| Assorted Packaged Potato Chips | \$72 Per Dozen |
| Assorted Packaged Pretzels | \$72 Per Dozen |
| Individual Packaged Trail Mix | \$72 Per Dozen |
| Individual Packaged Mixed Nuts | \$72 Per Dozen |
| Bowl of Classic Potato Chips | \$40 Serves 15 |
| <i>Add French Onion Dip \$20</i> | |
| Bowl of Popcorn | \$40 Serves 15 |
| Bowl of Pretzels | \$40 Serves 15 |
| Bowl of Mixed Nuts | \$45 Serves 15 |
| Corn Tortilla Chips & House-Made Salsa | \$65 Serves 15 |
| <i>Add House-Made Guacamole \$35</i> | |
| Hummus and Grilled Pita Bread | \$75 Serves 15 |
| Bowl of Assorted Whole Fruits | \$115 Serves 15 |
| Assorted Mini Tea Sandwiches | \$81 Per Dozen |
| Choice of 2 Per Dozen | |
| <i>Turkey with Pesto Aioli, Tuna Salad, Egg Salad,</i> | |
| <i>Ham & Swiss with Dijonaise or</i> | |
| <i>Smoked Salmon with Cucumber Dill and Caper Cream Cheese</i> | |

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LUNCH AND DINNER BUFFETS

10 Person Minimum

Lunch Available 11AM Through 3PM

BLVD DELI

\$50PP Lunch / \$58PP Dinner

Create Your Own Sandwich

Sliced Cold Cuts

Hand Carved Turkey, Shaved Tavern Ham, Roast Beef, Assorted Cured Salami

Add House Made Tuna Salad, Egg Salad or Marinated Vegetables for \$7PP

Selection of Sliced Cheeses

Sharp Cheddar, Aged Swiss, Dutch Gouda, Jalapeno Pepper Jack

Assorted Artisan Breads and Rolls

Gluten Free Available Upon Request

Gem Lettuce, Vine Ripened Tomatoes, Shaved Red Onions, House Made Dill Pickles, Sandwich

Condiments

Seasonal Sliced Fruits

Mixed Green Salad

Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette and Ranch Dressing on the Side

Assorted Fresh Baked Cookies

Walnut Fudge Brownies and Peanut Butter Blondies

SANDWICH SHOP

\$50PP Lunch / \$58PP Dinner

Artisan Style Deli Sandwiches

Choice of Two, Each Additional \$8PP (Max 4)

Turkey Club

Honey Cured Bacon, Lettuce, Avocado, Tomato, Basil Pesto Aioli

Roast Beef

Blue Cheese Aioli, Balsamic Glazed Onions, Arugula, French Roll

The Italian

Salami, Pepperoni, Provolone, Shredded Lettuce, Tomato, Pepperoncini, Olive Oil, Oregano, Dijonaise, Toasted Ciabatta

CBLT

Grilled Chicken, Hardwood Smoked Bacon, Tomato, Lettuce, Honey Mustard Aioli, Sesame Brioche Roll

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Classic Tuna

Lettuce, Sliced Tomato, Pickled Red Onion

Market Grilled Vegetable Wrap

Olive Spread, Hummus, Mixed Greens, Red Wine and Herb Vinaigrette, Whole Wheat Tortilla

Seasonal Sliced Fruits

Fusilli Pasta Salad

Salami, Feta, Pickled peppers, Herb Dressing

Assorted Fresh Baked Cookies

Walnut Fudge Brownies and Peanut Butter Blondies

TASTE OF ITALY

\$58PP Lunch / \$65PP Dinner

Wood Stone Fired Pizzas

Select Four 14" Pizzas

- Classic Cheese & Pepperoni
- Meat Lovers – Pepperoni, Bacon, Meatballs & Italian Sausage
- Philadelphia Style – Italian Sausage, Bell Peppers, Onions
- Veggie – Roasted Peppers, Mushrooms, Artichokes, Tomatoes & Olives
- Truffle – Roasted Garlic, Mushrooms & Truffle Oil
- Create Your Own

Rigatoni Bolognese

Rich Hearty Meat Sauce, Rigatoni Pasta with Whipped Ricotta

Chicken Parmesan

Breaded Chicken Breast, Marinara Sauce, Mozzarella Cheese, Basil

Caprese Salad

Vine Ripe Tomatoes, Fresh Buffalo Mozzarella, Basil, Aged Balsamic and Olive Oil

Pasticciotti Vanilla Cream Tarts with Amarena Cherry

Hand-Made Cannoli with Chocolate

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MEDITERRANEAN

\$58PP Lunch / \$65PP Dinner

Harissa Grilled Chicken Skewers with Warm Tabbouleh, Zucchini & Artichokes

Shrimp Saganaki, Tomato Sauce and Feta

Vine Ripened Tomato Salad with Aged Feta, Imported Olives, EVOO

Spreads & Dips

Hummus, Baba Ghanoush, Tzatziki, served with Pita Chips, Grilled Pita & Vegetable Crudité

Greek Yogurt Panna Cotta with Orange & Pistachio (gf)

Olive Oil Cake with Almond & Fig (gf)

FAR EAST

\$57PP Lunch / \$64PP Dinner

Crispy Asian Salad, Sesame Soy Dressing

Sesame Chicken & Mongolian Beef

Thai Sweet Chili Prawns \$5PP

Choice of All Three \$62PP/\$69PP

Choice of Vegetable Fried Rice or Vegetable Lo Mein

Guava Citrus Meringue Tarts

Coconut Panna Cotta with Toasted Sesame Seeds (gf)

TACO SHOP

\$55PP Lunch/ \$60PP Dinner

Carne Asada and Chicken Al Pastor

Fire Roasted Vegetables Substitute Available Upon Request

Warm Flour Tortillas

Refried Beans & Spanish Rice

House-Made Salsa, Pico De Gallo, Guacamole & Corn Tortilla Chips

Mayan Chocolate Tarts

Rum Chata Cookies

Add Packaged Margaritas \$19/Each or 5/\$90

Add Make Your Own Margarita Bar \$315

Patron Silver, House-Made Margarita Mix, Tajin, Lime & Salt

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DISPLAYED HORS D'OEUVRES

25 Piece Minimum Per Item, Price Per Piece

HOT

| | |
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| Grilled Cheese, Tomato Soup (v) | \$9 |
| Spicy Sesame Meatballs with Hoisin Glaze | \$10 |
| Korean Fried Cauliflower Tempura, Asian Pear, Gochujang Sauce (vg) | \$10 |
| Furikake Fried Chicken, Sriracha Aioli, Soy Lime and Sesame | \$10 |
| Chimichurri Shrimp, Roasted Garlic, Crushed Red Pepper | \$10 |
| Cheesy Arancini, Arrabbiata Sauce, Basil Aioli (v/gf) | \$11 |
| Burgundy Braised Beef Short Ribs, Horseradish Potato Purée, Crispy Shallots, Natural Jus (gf) | \$11 |
| Pork & Shrimp Siu Mai, Red Plate Hand-Made Signature Recipe | \$11 |
| Beef Flat Iron Skewers, Romanesco Sauce | \$12 |

COLD

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| Heirloom Tomato Bruschetta, Basil Ricotta, Parmesan Cheese, Balsamic (v) | \$9 |
| Fig Jam, Herb Whipped Ricotta Crostini, Micro Greens, Crispy Prosciutto | \$9 |
| Mini Market Vegetable Crudité, Roasted Red Pepper Hummus (vg/gf) | \$9 |
| Vegetable Lettuce Wraps, Cucumber, Pickled Peppers, Edamame Hummus (vg/gf) | \$9 |
| Shrimp Cocktail, Classic Cocktail Sauce (gf) | \$10 |
| Spicy Tuna Cones, Toban Chili Aioli, Sesame | \$10 |
| Shrimp Ceviche Shooter, Mango, Tortilla Crisp (gf) | \$11 |
| Charcuterie Cones, Finocchio Salami, Calabrese, Pesto, Mozzarella, Castelvetrano Olives | \$12 |

CHEF'S SAMPLER

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|--------------------------------------|-----------------|
| Chef's Choice of 6 Signature Options | \$60 Per Person |
|--------------------------------------|-----------------|

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DINNER RECEPTION DISPLAYS

Each Serves 10

CHARGRILLED WAGYU BEEF TRI TIP* \$450

Chimichurri Sauce, Creamy Horseradish, Au Jus

HERB CRUSTD BEEF TENDERLOIN* \$500

Chimichurri Sauce, Creamy Horseradish, Au Jus

SEARED SALMON FILET* \$400

Lemon Chardonnay Cream, Capers & Herbs

GARLIC AND HERB ROASTED CHICKEN \$380

Served on the Bone

Choice of Two Sides, All Served with a Breadbasket & Butter

Mac and Cheese (v)

Sour Cream Mashed Potatoes (v, gf)

Oven Roasted Vegetables (v, gf)

Fingerling Potatoes (v, gf)

Creamed Spinach (v)

Garden Vegetable Salad (v)

Quinoa Tabouli (v)

CHEF ATTENDANT

\$225 / 2 Hours

DEDICATED FOOD SERVER

\$225 / 2 Hours

DINNER RECEPTION DISPLAYED ENHANCEMENTS

Each Serves 10

MARKET VEGETABLE CRUDITE (v, gf) \$140

Assorted Baby Garden Vegetables with Chef's Selection of Dips

SEASONAL SLICED FRUIT PLATTER (vg, gf) \$175

Chef's Selection of Fruit, Melons & Berries

WARM SPINACH AND ARTICHOKE DIP (v) \$140

Lavoush and House-Made Tortilla Chips

ARTISAN CHEESE BOARD (v) \$250

Chef's Selection of Five Cheeses, Crackers, Breads, Quince Paste, Fig Jam

CHARCUTERIE BOARD \$250

Chef's Selected Salami, Whole Grain Mustard, Cornichon, Bread, Crackers

MEZZE (v) \$195

Traditional Hummus, Olive Tapenade, Quina Tabouli, Tzatziki, Baba Ghanoush, Grilled Pita Bread, Pita Chips with Sea Salt

GAME DAY \$450

Selection of Four 14" Pizzas with Choice of Toppings

- Classic Cheese & Pepperoni
- Meat Lovers – Pepperoni, Bacon, Meatballs & Italian Sausage
- Philadelphia Style – Italian Sausage, Bell Peppers, Onions
- Veggie – Roasted Peppers, Mushrooms, Artichokes, Tomatoes & Olives
- Truffle – Roasted Garlic, Mushrooms & Truffle Oil
- Create Your Own

Bakers Dozen of Mini Burgers

Buffalo Chicken Wings, Celery, Carrots, Ranch & Blue Cheese Dressing

THE COSMOPOLITAN™

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DINNER RECEPTION DISPLAYED ENHANCEMENTS CONTINUED

FRESH GREEN SALADS \$125

Choice Of:

Garden Salad

Tomato, Cucumber, Carrots Served with Assorted Dressings on the Side

Caesar Salad

Focaccia Croutons, Parmesan Croutons, Caesar Dressing

CHILLED SEAFOOD PLATTER \$600

Chilled Presentation of King Crab Legs, Poached Main Lobster, Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemon Wedges



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DISPLAYED DESSERTS

10 Person Minimum / 1 Dozen Minimum

STICKS AND LOLLIPOPS \$22PP

Brownie, Raspberry Cheesecake, Rice Crispy Treat and Marshmallow – Lollipop Style

CUPCAKE SHOP \$90 Per DOZEN

Select Three

THE ORIGINALS

Red Velvet with Cream Cheese Frosting

Vanilla with Chocolate Frosting

Chocolate with Cookies N' Cream Frosting

THE UNCONVENTIONALS

PB&J

Vanilla Cupcake filled with Raspberry Jam and Peanut Butter Cream

The Sunny One

Lemon Cupcake with Lemon Frosting and Toasted Almonds

MINI DESSERTS \$90 Per DOZEN

Choice Per Dozen

Walnut Fudge Brownies

Peanut Butter Blondies

Chocolate Raspberry Decadence (gf)

Lemon Meringue Tarts

Key Lime Pie

Carrot Cake

Chocolate Fudge Cake

NY Cheesecake

Apple Streusel Tarts

Mini Cannoli

Berry Cobbler

VEGAN/GLUTEN FREE MINI DESSERTS \$100 Per DOZEN

Choice Per Dozen

Coconut Panna Cotta

Tiramisu

Pistachio Mousse

White Chocolate Mousse with Raspberry Sauce

Dark Mocha Custard

Mango Passion Cremieux

FRESH BAKED COOKIES \$90 Per DOZEN

Chef's Selection of Assorted Fresh Baked Cookies

THE COSMOPOLITAN™

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LIQUID COURAGE

WINES BY THE BOTTLE

CHAMPAGNE AND SPARKLING

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|---|-------|
| Jeio Prosecco | \$68 |
| Le Grand Courage Blanc de Blanc, New Mexico | \$75 |
| Roederer Estate Brut Rose, Anderson Valley | \$115 |
| Perrier-Jouet, Grand Brut, Epernay | \$475 |
| Veuve Clicquot "Yellow Label" | \$190 |
| Cuvee Dom Perignon Brut, Epernay | \$868 |

WHITE WINES

RIESLING

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| Dr. Loosen "Dr." Mosel | \$65 |
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PINOT GRIGIO

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| Santa Margherita, Alto Adige | \$85 |
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SAUVIGNON BLANC

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| Hoing, Napa Valley | \$68 |
| Cakebread Cellars, Napa Valley | \$76 |

CHARDONNAY

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| Sonoma Cutrer "Russian River Ranches" Sonoma | \$75 |
| Cakebread Cellars, Napa Valley | \$125 |
| Far Niente, Napa Valley | \$145 |

ROSE

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| Caves D'Esclans "Whispering Angel" Cotes de Provence | \$75 |
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LIQUID COURAGE

WINES BY THE BOTTLE

RED WINES

PINOT NOIR

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|--------------------------------|-------|
| Four Graces, Willamette Valley | \$72 |
| Flowers, Sonoma Coast | \$128 |

MERLOT

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| Napa Cellars, Napa Valley | \$65 |
| Duckhorn Vineyards, Napa Valley | \$125 |

CABERNET SAUVIGNON

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| Joel Gott Blend No. 815, California | \$75 |
| Justin Vineyards, Paso Robles | \$85 |
| Jordan Vineyards, Alexander Valley | \$150 |
| Silver Oak, Alexander Valley | \$295 |

RED WINE OF A DIFFERENT COLOR

| | |
|----------------------------|-------|
| Graffigna Malbec, Mendoza | \$65 |
| "The Prisoner" Napa Valley | \$125 |



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PACKAGED BARS

Each Package Services 12

BEER & WINE PACKAGE \$575

(24) Assorted Domestic & Import Bottled Beers (12) Bottles of Fiji Waters
(2) Bottles of Sonoma Cutrer Chardonnay (2) Bottles of Joel Gott Cabernet Sauvignon

STANDARD BAR PACKAGE \$1100

(12) Bottles of Fiji Waters (6) Assorted Cans of Soda (4) Assorted Tonic & Soda Waters
Choice of (1) Carafe:
Cranberry, Orange or Margarita Mix
Choice of (3) Liquors:
Absolut, Tanqueray, Jack Daniel's Captain Morgan. Johnny Walker Red Label or Herradura Blanco
Glassware, Fresh Fruit & Garnishes

PREMIUM BAR PACKAGE \$1650

(12) Bottles of Fiji Waters (6) Assorted Cans of Soda (4) Assorted Tonic & Soda Waters
(12) Assorted Domestic & Import Bottled Beers
Choice of (2) Carafes:
Cranberry, Orange or Margarita Mix
Choice of (4) Liquors:
Tito's, Grey Goose, Hendericks, Woodford, Bacardi, Johnnie Walker Black Label, Patron Silver or Don Julio Reposado
Glassware, Fresh Fruit & Garnishes

ULTA PREMIUM BAR PACKAGE \$2125

(12) Bottles of Fiji Waters (6) Assorted Cans of Soda (4) Assorted Tonic & Soda Waters
(12) Assorted Domestic & Import Bottled Beers
(2) Bottles of Jordan Cabernet (2) Bottles of Cakebread Chardonnay
Choice of (2) Carafes:
Cranberry, Orange or Margarita Mix
Choice of (4) Liquors:
Tito's, Grey Goose, Hendericks, Woodford, Bacardi, Johnnie Walker Black Label, Patron Silver or Don Julio Reposado
Glassware, Fresh Fruit & Garnishes

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PREPACKAGED COCKTAILS

\$19/Each 5/\$90

Bees Knees

Espresso Martini

Margarita

Negroni

Old Fashioned

Jack and Coke

Bacardi Mojito

PACKAGED BAR REFRESH \$125

Includes (6) New Sodas and (6) New Waters, (12) New Glasses, Fresh Fruit & Garnishes, Ice Restock, Clean Up Space & Trash Removal

ICE REFRESH \$25

Ice Restock Only

DEDICATED BEVERAGE SERVER

\$225/ 2 Hours

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BOTTLED SPIRITS

Club Soda, Tonic, 1 Carafe of Juice, Glassware & Fresh Fruit Included Per Bottle

VODKA

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| Skyy | \$325 |
| Ketel One | \$375 |
| Belvedere | \$375 |
| Grey Goose | \$375 |
| Tito's | \$375 |

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| Bombay | \$375 |
| Tanqueray | \$350 |
| Hendricks | \$375 |

RUM

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| Bacardi | \$350 |
| Captain Morgan | \$325 |

TEQUILA

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| Casamigos Blanco | \$325 |
| Herradura Blanco | \$325 |
| Patron Silver | \$300 |
| Don Julio Reposado | \$325 |
| Don Julio 1942 | \$900 |

WHISKEY | BOURBON

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|---------------|-------|
| Jameson | \$325 |
| Jack Daniel's | \$325 |
| Crown Royal | \$375 |
| Woodford | \$425 |

COGNAC | BRANDY

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| Hennessy VS | \$350 |
| Hennessy VSOP | \$475 |
| Remy Martin Louis XIII | \$6000 |

SCOTCH | SINGLE MALT

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| Johnny Walker Red Label | \$300 |
| Johnnie Walker Black Label | \$350 |
| Maccallan 12 Year | \$400 |
| Johnnie Walker Blue Label | \$1000 |

CORDIALS

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|---------------|-------|
| Jägermeister | \$250 |
| Kahlua | \$250 |
| Cointreau | \$250 |
| Bailey's | \$250 |
| Grand Marnier | \$250 |

MIXERS

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|---|----------|
| Assorted Coca Cola Products | \$7 Each |
| Club Soda | \$7 Each |
| Tonic Water | \$7 Each |
| Red Bull | \$8 Each |
| Sugar Free Red Bull | \$8 Each |
| Carafe of Juice | \$25 |
| <i>Orange, Cranberry, Pineapple or Grapefruit</i> | |
| Carafe of Mixer | \$25 |
| <i>Margarita or House-Made Bloody Mary</i> | |

In-Room Hospitality Services hospitality@cosmopolitanlasvegas.com or 702-698-6880

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

THE COSMOPOLITAN™ of LAS VEGAS



BOTTLED BEERS

DOMESTIC

\$9 Each

Budweiser
Coors Light
Bud Light
Michelob Ultra

PREMIUM DOMESTIC & IMPORTS

\$10 Each

Corona
Shock Top Belgian White
Stella Artois
Goose Island IPA
Heineken

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