

# HOSPITALITY MENU



THE COSMOPOLITAN™  
*of* LAS VEGAS



## Policies *and* Procedures

### 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.



Thank you for selecting The Cosmopolitan of Las Vegas as your home away from home. We are delighted that you chose us to be a part of your event. The suites at The Cosmopolitan of Las Vegas are unlike any other on The Las Vegas Strip. From the views and amenities, to the menus and staff, our fresh perspectives will help craft an event that will undoubtedly be both unique and memorable. Enclosed you will find our dining and beverage selections, as well as our additional services, policies and procedures. We look forward to helping tailor the perfect event for you and your guests.

When you are ready to make arrangements, or if you have any questions, please contact us at 702.698.6880.

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(10 Person Minimum)

**THE EARLY BIRD \$37PP** (PACKAGED TO GO)

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

**QUICK START \$39PP**

Fresh Orange and Grapefruit Juice (v, gf)  
Seasonal Sliced Fruits (v, gf)  
Organic Low Fat Yogurt Parfaits, House-made Granola (v)  
2% and Non-Fat Milk  
Chef's Selection of Breakfast Pastries and Muffins (v)  
Freshly Brewed Coffee  
Assorted Hot Teas

**WEST COAST BREAKFAST\* \$45PP**

Seasonal Fruits and Berries (v, gf)  
Smoked Salmon  
Sliced Red Onions, Vine Ripe Tomatoes, Capers and Lettuce (gf)  
Assorted Bagels, Philadelphia Cream Cheese (v)  
Fresh Orange and Grapefruit Juice (v, gf)  
Freshly Brewed Coffee  
Assorted Hot Teas

**THE CLASSICS\* \$50PP**

Farm Fresh Scrambled Eggs (v, gf)  
Honey Cured Bacon and Pork Breakfast Sausage  
Home Fries (v, gf)  
Chef's Selection of Breakfast Pastries and Muffins (v)  
Sweet Creamery Butter and Jams  
Fresh Orange and Grapefruit 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 Cheese rolled in a Large Flour Tortilla

Fresh Orange and Grapefruit Juice (v, gf)

Freshly Brewed Coffee

Assorted Hot Teas





(10 Person Minimum)

**FARM FRESH SCRAMBLED EGGS\* \$10PP**

Cheddar Cheese and Chives

**FRENCH TOAST \$12PP**

*(Contains nuts)*

Sweet Creamery Butter, Powdered Sugar

**IRISH OATS (v, gf) \$12PP**

Warm Steel Cut Oats with Brown Sugar and Raisins

**SEASONAL SLICED HARVEST FRUITS  
(v, gf) \$22PP**

Assorted Melons and Berries

**BREAKFAST MEATS \$13PP**

Choice of:

Honey Cured Bacon – Pork Sausage

Chicken Sausage – Smoked Ham

**SMOKED SALMON\* \$23PP**

Sliced Red Onion, Vine Ripe Tomatoes, Capers

Assorted Bagels, Philadelphia Cream Cheese

**FRESHLY BAKED BREAKFAST PASTRIES  
AND MUFFINS (v) \$72 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

**YOGURT PARFAIT (v) \$13PP**

Honey, Lavender & Orange Zest infused Greek Yogurt  
topped with House-made Granola and Seasonal Berries

**FRESH BAKED COOKIES \$78 PER DOZEN**

Variety of Four (4) Assorted Flavors





## BEVERAGES

Green Machine (Spinach, Kale, Cucumber, Celery, Apple, Orange)	\$35 per Carafe
Rehydrator (Watermelon, Mint, Lime)	\$35 per Carafe
Vita Fuel Juice (Carrot, Pineapple, Orange, Ginger)	\$35 per Carafe
Freshly Brewed Coffee	\$89 per Gallon
Assorted Hot Teas	\$89 per Gallon
Freshly Brewed Iced Tea	\$28 per Carafe
Lemonade	\$28 per Carafe
Assorted Canned Coca Cola Products (Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper)	\$6 Each
Red Bull and Sugar-Free Red Bull Energy Drinks	\$8 Each
Gatorade (Fruit Punch, Cool Blue)	\$6 Each
The Cosmopolitan of Las Vegas Branded & Tapped Young Coconut	\$18 Each
Bottled Water	500 ml \$7 • 1 L \$10
San Pellegrino Sparkling Water	500 ml \$7 • 1 L \$10
Orange, Cranberry, Pineapple or Grapefruit Juice	\$28 per Carafe

## BREAK PACKAGES (ALL PACKAGES SERVE 10)

Sweet 'n' Salty (Assorted Mini Cupcakes, Walnut Fudge Brownies, Bowl of Chips, Bowl of Pretzels)	\$180
Vegan Break (Raw Vegetable Crudite, Hummus, Tzatziki, Quinoa Tabouleh, Marinated Olives, Grilled Pita)	\$195
Sugar Break (Bowls of Chocolate Covered Pretzels with Assorted Toppings, Buttered Popcorn, Salt Water Taffy, Classic Candies)	\$180
Recharge (Vita Fuel Juice, Bowl of Whole Fruit, Power Bars, Granola Bars, Individual Bags of Trail Mix)	\$225



## MUNCHIES

Fresh Baked Cookies	\$78 per Dozen
Walnut Fudge Brownies & Peanut Butter Blondies	\$78 per Dozen
Assorted Granola Bars	\$78 per Dozen
Assorted Protein Bars	\$78 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
Bowl of Assorted Whole Fruits	\$115 Serves 15
Corn Tortilla Chips and Salsa	\$65 Serves 15
Corn Tortilla Chips with Guacamole	\$75 Serves 15
Hummus and Grilled Pita Bread	\$75 Serves 15
Trail Mix (Individual Bags)	\$72 per Dozen
Mixed Nuts (Individual Bags)	\$72 per Dozen
Potato Chips (Individual Bags)	\$72 per Dozen
Pretzels (Individual Bags)	\$72 per Dozen
Assorted Candy Bars	\$78 per Dozen
Assorted Mini Sandwiches*	\$81 per Dozen
<i>Turkey with Pesto Aioli, Tuna Salad, Egg Salad (v), Ham &amp; Swiss with Dijonnaise, Smoked Salmon with Cucumber Dill and Caper Cream Cheese</i>	



## BLVD DELI \$50PP

*(create your own sandwich)*

### Sliced Cold Cuts

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

Add any of the following for \$7PP: House Made Tuna Salad,  
Egg Salad, Marinated Grilled Vegetables

### Selection of Cheeses

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

### Assorted Artisan Breads and Rolls

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

### Seasonal Sliced Fruits

### Mixed Greens Salad

Carrot, Tomato, Cucumber, Radish, Balsamic  
Vinaigrette, Ranch Dressing

### Dessert Selections:

Assorted Fresh Baked Cookies  
Walnut Fudge Brownies and Peanut Butter Blondies

## TASTE OF ITALY \$58PP

### Caprese Salad (v, gf)

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

### Wood Stone Fired Pizzas

Select Four 14" Pizzas with your Choice of toppings:

Roasted Peppers, Olives, Onions, Roasted Garlic,  
Mushrooms, Pepperoni, Bacon, Meatballs,  
Italian Sausage, Artichokes, Truffle Oil, Basil, Tomato or  
Bell Peppers

### Rigatoni Bolognese

Rich Hearty Meat Sauce, Rigatoni Pasta with Whipped Ricotta

### Chicken Parmesan

Bread Chicken Breast, Marinara Sauce, Fresh Mozzarella  
Cheese, Basil

### Dessert Selections:

Pasticciotti, Vanilla Cream Tarts with Amarena Cherry  
Hand Made Cannoli with Chocolate

(10 Person Minimum)

## SANDWICH SHOP \$50PP

Artisan Style Deli Sandwiches Served on Artisan  
Sandwich Rolls

Select Three of the Following Sandwiches:

Turkey Club: Honey Cured Bacon, Lettuce, Avocado,  
Tomato, Basil Pesto Aioli

Roast Beef\*, Blue Cheese Aioli, Balsamic Glazed  
Onions, Arugula, French Roll

The Italian: Mortadella Ham, Salami, Pepperoni,  
Provolone, Shredded Lettuce, Tomato, Pepperoncini,

Olive Oil, Oregano, Dijonnaise, Toasted Ciabatta

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

Classic Tuna Salad: Lettuce, Sliced Tomato,  
Pickled Red Onion

Market Grilled Vegetable Wrap, Olive Spread, Hummus,  
Mixed Greens, Red Wine and Herb Vinaigrette,

Whole Wheat Tortilla

*Gluten Free Bread available on request*

### Seasonal Sliced Fruits

Fusilli Pasta Salad with Salami, Feta, Pickled Peppers,  
Herb Dressing

### Dessert Selections:

Assorted Fresh Baked Cookies

Walnut Fudge Brownies and Peanut Butter Blondies





(10 Person Minimum)

### ON THE RUN \$54PP

Boxed Lunches

Choice of: Turkey Club, Italian Ham, Tuna Salad,  
Market Grilled Vegetable

Individual Bag of Potato Chips

Chocolate Chip Cookie

Piece of Whole Fruit

Potato Salad

Chocolate Mint

Bottled Cosmopolitan Water 10oz

### MEDITERRANEAN \$58PP

Harissa Grilled Chicken Skewers with Warm Tabbouleh,  
Zucchini & Artichokes

Shrimp Saganaki, Tomato Sauce & Feta

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

Spreads & Dips

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

Greek Yogurt Pannacotta with Orange and Pistachio (gf)

Olive Oil Cake with Almond & Fig (gf)

### FAR EAST \$57PP

Crispy Asian Salad, Sesame Soy Dressing

Sesame Chicken & Mongolian Beef

Substitute Thai Sweet Chili Prawns (\$5)

Three Meats \$66

Choice of Vegetable Fried Rice or Vegetable Lo Mein

Dessert Selections:

Guava Citrus Meringue Tarts

Coconut Panna Cotta with Toasted Sesame Seeds (gf)

### TACO SHOP \$55PP

Carne Asada and Chicken al Pastor

Warm Tortillas

Refried Beans

Spanish Rice

Fire Roasted Salsa, Pico de Gallo, Guacamole  
& Corn Tortilla Chips

Dessert Selections

Mayan chocolate Tarts

Rum Chata Cookies



[25 Piece Minimum Per Item]

## HOT

Creamy Potato "Foam", Mushroom Fricassee, Chive (v/gf)	\$8 per Piece
Spicy Sesame Meatballs with Hoisin Glaze	\$9 per Piece
Grilled Cheese, Tomato Soup	\$9 per Piece
Guinness Braised Beef Short Rib, Horseradish Mashed Potatoes (gf)	\$10 per Piece
Chicken Curry Empanada, Cilantro Yogurt Emulsion	\$10 per Piece
Tandoori Fried Chicken, Tahini Yogurt	\$10 per Piece
Mini Braised Beef Sliders, American Cheese, Tobacco Onions, Chipotle Mayo	\$11 per Piece
Pork Siu Mai, Red Plate Handmade Signature Recipe	\$11 per Piece
Lobster Paella Arancini, Saffron Emulsion	\$12 per Piece

## COLD

Heirloom Tomato Brushetta, Basil Creme Fraiche (v)	\$8 per Piece
Spicy Walnut Vegan Taco, Avocado Mousse (vg/gf)	\$8 per Piece
Mini Market Vegetable Crudit�, Hummus (vg/gf)	\$8 per Piece
Mushroom & Truffle Toast, Black Trumpet Aioli (v)	\$9 per Piece
Shrimp Cocktail, Classic Cocktail Sauce (gf)	\$10 per Piece
Classic Steak Tartare, Crispy Potato Shell, Cured Egg Yolk (gf)	\$11 per Piece
Yuzu Scallop Ceviche, Aguachile, Fresno (gf)	\$11 per Piece
Ahi Tuna Crudo, Avocado, Orange, Castelvetrano Olives, Capers, Pine Nuts (gf)	\$11 per Piece
Kumamoto Oyster, Salmon Roe, Raspberry Vinegar, Extra Virgin Olive Oil, Chive (gf)	\$11 per Piece
Crab Lettuce Wrap, Avocado, Espelette, Citrus (gf)	\$12 per Piece

## CHEF'S SAMPLER

The Chef will select up to 6 different options for your event that will include a diverse selection for all guests to enjoy.	\$55 per Person
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v = vegetarian | gf = gluten free | vg = vegan

*In-room hospitality services: [hospitality@cosmopolitanlasvegas.com](mailto:hospitality@cosmopolitanlasvegas.com)*

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

(Each Serves 10)

**CHARGRILLED WAGYU BEEF TRI TIP\* \$450**

Chimichurri Sauce, Creamy Horseradish, Au Jus

**HERB CRUSTED 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

All main entrees come with two (2) sides and a bread basket

- 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**      \$200 for 2 hours  
**FOOD SERVER**         \$195 for 2 hours



*Please note that the carving stations listed above require a minimum of 48 hours notice. If you are ordering within 48 hours of your event, please be aware that these stations may not be available. We will try our best to accommodate all requests, so please contact a sales agent or hospitality manager with questions.*

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Stations Are Designed to Enhance Your Reception Experience  
(Each Serves 10)

**MARKET VEGETABLE CRUDITÉ (v, gf) \$140**

Assorted Baby Garden Vegetables with a Selection of Dips

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

Chef's Selection of Fruit, Melons and Berries

**WARM SPINACH AND ARTICHOKE DIP (v) \$140**

Lavosh, and House-made Tortilla Chips

**ARTISAN CHEESE BOARD (v) \$250**

Five (5) Chef Selected Cheeses, Crackers, Breads, Quince Paste, Fig Jam



**MEZZE (v) \$195**

Selection of Middle Eastern Dishes

Traditional Hummus, Olive Tapenade, Quinoa Tabouli, Tzatziki, Baba Ganoush, Grilled Pita Bread,  
Pita Chips with Sea Salt

**GAME DAY\* \$450**

Four 14" Pizzas with Choice of Toppings:

Roasted Peppers, Olives, Onions, Roasted Garlic, Mushrooms, Pepperoni, Bacon, Meatballs,  
Italian Sausage, Artichokes, Truffle Oil, Basil, Tomato or Bell Peppers

Bakers Dozen Mini Burgers

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

**CHARCUTERIE BOARD \$250**

Five (5) Chef Selected Salami, Whole Grain Mustard, Cornichon, Bread, Crackers

**CHILLED SEAFOOD PLATTER \$600**

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

**FRESH GREEN SALADS \$125**

Choice of:

Garden Salad, Tomato, Cucumber, Carrot served with Dressing Assortment  
Caesar Salad, Focaccia Croutons, Caesar Dressing Parmesan Cheese

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(10 Person Minimum)

### **STICKS AND LOLLIPOPS \$22 PER PERSON**

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

### **CUPCAKE SHOP \$75 PER DOZEN**

Select three:

#### **THE ORIGINALS:**

- Red Velvet Cupcake with Cream Cheese Frosting
- Vanilla Cupcake with Chocolate Frosting
- Chocolate Cupcake 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 \$60 PER DOZEN**

Choice of one of the following:

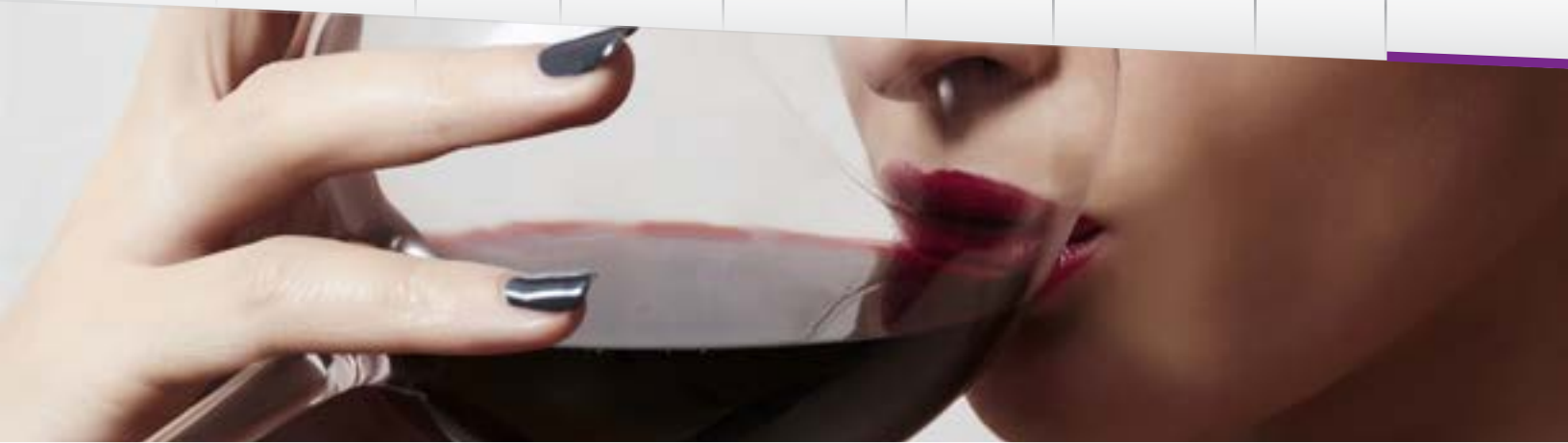
- Walnut Fudge Brownies
- Peanut Butter Blondies
- Chocolate Raspberry Decadence (gf)
- Carrot Cake
- Chocolate Fudge Cake
- NY Cheesecake
- Lemon Meringue Tarts
- Chocolate Hazelnut Tarts
- Apple Streusel Tarts
- Mini Cannoli
- Keylime Pie
- Berry Cobbler

### **VEGAN/GLUTEN FREE DESSERT \$85 PER DOZEN**

- Coconut Panna Cotta
- Raspberry Cheesecake Shots

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## *A Collection of Wine* from around the world.

### BY THE BOTTLE

#### CHAMPAGNE AND SPARKLING

Indigenous Prosecco	\$65
Le Grand Courage Blanc de Blanc, New Mexico	\$75
Roederer Estate Brut Rose, Anderson Valley	\$115
Nicolas Feuillatte Brut, Chouilly	\$150
Perrier-Jouët, Grand Brut, Epernay	\$475
Veuve Clicquot "Yellow Label"	\$190
Cuveé Dom Perignon Brut, Epernay	\$775
Louis Roederer "Cristal" Brut, Reims	\$985

#### WHITE WINE

##### RIESLING

Dr. Loosen "Dr. L", Mosel \$65

##### PINOT GRIGIO

Maso Canali, Trentino \$65  
Santa Margherita, Alto Adige \$85

##### SAUVIGNON BLANC

Honig, Napa Valley \$65  
Cakebread Cellars, Napa Valley \$95

##### CHARDONNAY

Sonoma Cutrer "Russian River Ranches", Sonoma \$75  
Louis Jadot Pouilly-Fuisse, Burgundy \$100  
Cakebread Cellars, Napa Valley \$125

##### ROSE WINE

Caves D'Esclans "Whispering Angel," Cotes de Provence \$75



## BY THE BOTTLE

### RED WINE

#### PINOT NOIR

Talbott "Kali Hart", Monterey	\$70
Argyle "Reserve", Willamette Valley	\$90

#### MERLOT

Napa Cellars, Napa Valley	\$65
Duckhorn Vineyard, Napa Valley	\$125
Peju, Napa Valley	\$125

#### CABERNET SAUVIGNON

Joel Gott Blend No. 815, California	\$75
Novelty Hill, Columbia Valley	\$65
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



## PACKAGED BARS

*Includes 2 carafes of juice and twelve sodas, garnish, napkins, stirrers, glassware.*

*Beverage Server Fee\* \$195 for two hours (Beverage Server is optional: subject to availability)*

### CLASSIC BAR

Choice of 3	\$600
Choice of 4	\$700
Choice of 5	\$800

#### VODKA

Skyy  
Tito's  
Absolut

#### GIN

Bombay  
Tanqueray

#### WHISKEY-BOURBON

Jack Daniel's  
Maker's Mark

#### RUM

Don Q Cristal  
Captain Morgan's

#### SCOTCH

Dewar's White Label  
Johnnie Walker Red Label

#### TEQUILA

Herradura Blanco

### PREMIUM BAR

Choice of 3	\$750
Choice of 4	\$850
Choice of 5	\$950

#### VODKA

Ketel One  
Belvedere  
Grey Goose

#### GIN

Bombay Sapphire  
Hendrick's

#### WHISKEY-BOURBON

Woodford  
Crown Royal

#### RUM

Bacardi  
Sailor Jerry

#### SCOTCH

Chivas Regal  
Johnnie Walker Black Label

#### TEQUILA

Patron Silver  
Don Julio Reposado

*All sales are FINAL.*





*The good times are top shelf.*

## BOTTLED SPIRITS

### VODKA

Skyy	\$325
Ketel One	\$375
Belvedere	\$375
Grey Goose	\$375
Grey Goose Orange	\$325

### GIN

Bombay	\$375
Tanqueray	\$350
Bombay Sapphire	\$375
Hendrick's	\$375

### RUM

Bacardi	\$350
Sailor Jerry	\$325

### TEQUILA

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

### WHISKEY • BOURBON

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

### COGNAC • BRANDY

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

### SCOTCH • SINGLE MALT

Dewar's White Label	\$300
Chivas Regal	\$300
Johnnie Walker Black	\$350
Macallan 12 Year	\$400
Johnnie Walker Blue	\$1000

### CORDIALS

Jägermeister	\$250
Kahlua	\$250
Cointreau	\$250
Baileys	\$250
Grand Marnier	\$250

### MIXERS

Soda	\$7 each
<i>Coke, Diet Coke, Coke Zero, Sprite</i>	
Club Soda	\$7 each
Tonic	\$7 each
Red Bull-Sugar Free	\$8 each
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>	

*Includes choice of juice or six (6) sodas, garnish, napkins, stirrers, glassware. All sales are FINAL.*

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THE COSMOPOLITAN™  
of LAS VEGAS



*Pour a cold one... or two.*

## **BEER**

### **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

Firestone 805 Blond Ale

Dogfish Head 90 Min IPA

New Belgium Glutiny (gluten free beer)

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