



THE COSMOPOLITAN™
of LAS VEGAS

CATERING MENU

YOU HAVE TO BE HERE  MGM RESORTS





HERE, CULINARY EXCELLENCE IS CURATED AND CAPTIVATING

Savor the unexpected with a one-of-a-kind culinary experience at The Cosmopolitan of Las Vegas. From intimate gatherings to larger groups, we can work with our talented chefs to curate custom menus for your specific meeting and event needs. Life's too short for bland—live flavorfully.



UP
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RISE

CONTINENTAL BREAKFASTS

BOXED CONTINENTAL BREAKFAST

\$44PP

- Bottled Orange Juice
- Freshly Baked Sliced Plain Bagel
Cream Cheese, Peanut Butter
- Seasonal Fruit Salad
- Individual Fruit Flavored Yogurt
Granola
- House-Made Breakfast Bars
- Chilled Coffee Beverage

QUICK START CONTINENTAL

\$47PP

- Fresh Seasonal Pressed Juice
- Market Fresh Sliced Fruits and Berries
- Homemade Lemon Scented Granola
Almonds and Dried Blueberries
- Assorted Cereals
2% Milk, Non-Fat Milk
- Chef's Selection of Breakfast Pastries, Muffins
Sweet Creamery Butter, Preserves, Marmalade
- Freshly Brewed Coffee and Select Hot Teas

HEALTHY MORNING

\$49PP

- Freshly Squeezed Orange Juice
- Market Fresh Sliced Fruits and Berries
- Overnight Oats
Apples, Almonds, Coconut Milk, Agave Nectar, Raspberry Purée
- Assorted Cereals
2% Milk, Non-Fat Milk, Soy Milk, Almond Milk
- Greek Yogurt Parfait
Toasted Almonds, Lemon, Honey, Fresh Berries
- Chef's Selection of Assorted Breakfast Pastries
Sweet Creamery Butter, Preserves, Marmalade
- Freshly Brewed Coffee and Select Teas



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BUFFET BREAKFAST

THE VEGAS BOULEVARD

\$61PP

- Freshly Squeezed Orange Juice
- Market Fresh Sliced Fruits and Berries
- Piña Colada Yogurt Parfait
- Vanilla Bean, Pistachio Granola, Toasted Coconut Flakes
- Hot Oatmeal
- 2% Milk, Almond Milk, Soy Milk, Brown Sugar, Agave Nectar
- Cinnamon, Assorted Dry Fruits
- Farm Fresh Scrambled Eggs
- Crème Fraîche and Chives
- Chef’s Selection of Breakfast Potatoes

SIDE SELECTION

SELECT ONE

ADD AN ADDITIONAL SELECTION FOR \$6PP

- Blended Cheddar and Monterey Jack Cheese
- Pico de Gallo

BREAKFAST MEATS

- Applewood-Smoked Bacon, Country Link Sausage

SOUFFLÉ EGG BITES

SELECT ONE

- Cage Free Egg Bites, Turkey Sausage, Cheddar Cheese
- Egg Whites, Mozzarella Cheese, Diced Tomatoes, Spinach
- Frittata Egg Whites

- Freshly Baked Breakfast Pastries
- Sweet Creamery Butter, Preserves, Marmalade
- Freshly Brewed Coffee and Select Hot Teas

THE COSMOPOLITAN CLASSIC

\$56PP

- Freshly Squeezed Orange Juice
- Market Fresh Sliced Fruits and Berries
- Assorted Individual Fruit Yogurts
- Farm Fresh Scrambled Eggs
- Chef’s Selection of Breakfast Potatoes

EGG ENHANCEMENTS

SELECT ONE

- Aged Cheddar Cheese and Chives
- Monterey Jack Cheese, Pico de Gallo
- Sautéed Mushrooms, Fromage Blanc Cheese and Scallions

MEAT SELECTION

SELECT ONE

ADD AN ADDITIONAL SELECTION FOR \$7PP

- Applewood-Smoked Bacon
- Million Dollar Bacon, Maple Syrup and Truffle
- Country Style Breakfast Sausage Patties
- Chicken Apple Sausage
- Grilled Ham Steaks, Pineapple Salsa

- Freshly Baked Breakfast Pastries
- Sweet Creamery Butter, Preserves, Marmalade
- Freshly Brewed Coffee and Select Hot Teas

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



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BUFFET BREAKFAST

THE HEALTHY SIDE

\$62PP

- Cold-Pressed Seasonal Organic Fruit and Vegetable Juice
- Piña Colada Yogurt Parfait
- Vanilla Bean, Pistachio Granola, Toasted Coconut Flakes
- Paleo Bircher Muesli
- Apples, Walnuts, Chia Seeds, Sunflower Seeds, Cinnamon, Almond Milk
- Egg White Frittata
- Kale, Tomato, Cremini Mushrooms, Red Pepper Coulis
- Turkey Bacon
- Freshly Baked Assorted Gluten Free Muffins
- Freshly Brewed Coffee and Select Hot Teas

THE CHELSEA BRUNCH

\$100P

- Orange Juice
- Chilled Spa Water, Watermelon and Mint
- Mixed Lettuces, Grilled Seasonal Fruit, Breakfast Radish
- Purple Haze Goat Cheese, Pomegranate Seeds, Pumpkin Seeds
- Raspberry Champagne Dressing, Citrus Thyme Dressing
- Santa Barbara Smoked Salmon, Everything Spice Cream Cheese
- Chives, Capers, Red Onion, Lemon, Butter Lettuce, Roma Tomatoes, Fresh Mini Bagels
- Seasonal Tropical Fruits and Melons with Berries and Mint
- Mini Pots of Cocoa Chia Seed Pudding, Coconut Milk, Fresh Raspberries, Granola
- Multigrain French Toast, Market Berry Compote, Maple Syrup
- Whipped Grand Marnier, Cream Cheese, Toasted Almond Slices
- Three Cheese Hashed Potatoes
- Displays of Grilled Vegetables
- Grilled Asparagus, Peppers, Red Onions, Portobello Mushrooms, Roma Tomatoes
- Freshly Baked Breakfast Pastries, Loaves of Artisan Breads
- Sweet Creamery Butter, Preserves, Marmalade

OMELET STATION CHEF ATTENDANT REQUIRED

- Egg Beaters, Egg Whites, Ham, Bacon, Cheddar Cheese, Swiss Cheese, Mozzarella Cheese, Tomato, Mushrooms, Spinach, Onions, Sweet Peppers, Fresh Herbs
- Plant-Based Breakfast Sausage, Additional \$5PP

CHEF CARVINGS CHEF ATTENDANT REQUIRED

SELECT TWO

- Sous Vide Tri Tip, Rosemary & Garlic Jus
- Smoked Bacon, Apple & Mustard Relish
- Kielbasa Sausage, Korean Pepper Ketchup

Freshly Brewed Coffee and Select Hot Teas

CHEF ATTENDANTS ARE \$325 PER ATTENDANT PER TWO (2) HOURS



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BREAKFAST ENHANCEMENTS

Delight your guests by selecting an enhancement to your continental or breakfast buffet experience.

VEGAN TOFU SCRAMBLE

\$13PP

Sweet and Hot Peppers, Onion, Mushrooms
Potatoes, Garlic, Herbs, and Turmeric

HOT BREAKFAST SANDWICHES

\$196 PER DOZEN

SELECT ONE

Scrambled Egg, Italian Sausage, Provolone Cheese, Roasted Peppers
Ciabatta Roll

Egg Omelet, Applewood-Smoked Bacon, Cheddar Cheese
Buttery Croissant

Egg White Florentine, Roasted Tomatoes, Mozzarella Cheese
English Muffin

Vegan Burrito
Sweet Peppers, Onions, Potato, Black Beans, Meatless Chorizo, Cilantro
Vegan Cheese, with Salsa Roja

BAGELS, BREADS AND SPREADS

\$96 PER DOZEN

Assortment of Soft Bagels, Sour Dough, Multigrain, Rye and White Breads
Philadelphia Cream Cheese, Smoked Salmon and Chive Schmear
Whipped Ricotta with Honey, Peanut Butter and Preserves
Toaster Station Provided

HARD-BOILED EGGS

\$110 PER DOZEN

SLICED SMOKED SALMON

\$29PP

Shaved Butter Lettuce, Vine Ripe Tomatoes, Capers, Lettuce
Assorted Soft Bagels, Whipped Cream Cheese with Chives
Toaster Station Provided

SEASONAL TROPICAL FRUITS

\$20PP

Selection of Sun-Ripened Melons, Pineapple, Kiwi
Dragon Fruit and Whole Berries, Micro Mint

TOASTS

\$108 PER DOZEN

Gluten-Free Options Available Upon Request

SELECT ONE

Avocado Toast
Baby Arugula, Radish, Feta Cheese, Everything Spice,
Citronette, Multigrain Bread

Smoked Salmon Toast
Whipped Caper Dill Cream Cheese, Pickled Red Onion,
Micro Mustard, Rye Bread



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BREAKFAST ENHANCEMENTS

Delight your guests by selecting an enhancement to your continental or breakfast buffet experience.

POWER PARFAITS

\$128 PER DOZEN

SELECT ONE

Coconut Chia Parfait
Chia Seed, Coconut Milk, Agave, Cinnamon, Toasted Hemp Seeds
Raspberry, Mango, Passion fruit

Desert Night Oats
Gluten Free Oats, Oat Milk, Lemon Zest, Agave, Toasted Almonds
Blackberries, Blueberry Compote, Crunchy Oat Crumble

Morning Power Parfait
Greek Yogurt, Blood Orange, Vanilla Bean, Banana Chips
Maple Syrup, Toasted Coconut

BROWN SUGAR STREUSEL COFFEE CAKES

\$12PP

Lemon Raspberry, Mocha, Blueberry Almond

SCRAMBLED EGGS

AGED CHEDDAR CHEESE AND CHIVES

\$13PP

SELECTION OF BREAKFAST MEATS

\$15PP

SELECT ONE

- Applewood-Smoked Bacon
- Chicken Apple Sausage
- Million Dollar Bacon, Maple Syrup and Truffle
- Grilled Ham Steaks, Pineapple Salsa
- Country Style Breakfast Sausage
- Pork Sausage Patty
- Grilled Smoked Kielbasa Sausage
- Plant Based Breakfast Sausage, Additional \$5PP

GLUTEN FREE HOT OATS

\$12PP

Gluten Free Oats, 2% Milk, Almond Milk, Soy Milk Brown Sugar,
Agave Nectar, Cinnamon, Assorted Dry Fruits

BELGIAN WAFFLES

\$16PP

- Blueberry Compote, Warm Maple Syrup
- Bourbon Glazed Bananas in Caramel Sauce, Nutella
- Sweetened Whipped Cream

SOUFFLÉ EGG BITES

\$19PP

SELECT THREE

- Three Cheese Egg Bite, Aged Cheddar, Emmental, Mozzarella
- Plant Based Egg Bite, Vegan Mozzarella, Plant Based Chorizo
- Egg Bite, Smoked Ham, Aged Cheddar
- Cage Free Egg Bites, Turkey Sausage, Cheddar Cheese
- Egg Whites, Heirloom Tomato, Spinach, Mozzarella, Turkey Sausage, Cheddar Cheese

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



UP
RISE

ACTION STATIONS

Surprise your guests with a culinary adventure and add an action station to your event!
Minimum of 50 Guests Required.

CHILAQUILES STATION

\$25PP

Chef attendant required

Warm Crispy Tortillas, Garnished to Order

Shredded Chicken, Roasted Carnitas

Scrambled Eggs

Plant Based Chorizo, Additional \$5PP

All Served with Salsa Roja, Salsa Verde, Hot Sauce, Avocado, Pico de Gallo, Crema, Oaxaca Cheese

OMELET STATION

\$27PP

*Chef attendant required. Maximum guest guarantee may apply.
Prepared to order omelet station with whole eggs, egg whites, egg beaters.
Plant Based Egg, additional \$3PP*

MEATS

SELECT THREE

Applewood Bacon

Smoked Ham

Chorizo Sausage

Chicken Apple Sausage

Italian Turkey Sausage

Diced Chicken Breast

Plant Based Sausage,
additional \$5PP

CHEESE

SELECT THREE

Gruyère

Monterey Jack

Sharp Cheddar

Goat Cheese

Fresh Mozzarella

Crumbled Feta

Grated Parmesan Cheese

VEGETABLES

SELECT FIVE

Caramelized Onions

Roasted Red and Yellow Peppers

Sautéed Mushrooms

Roma Tomatoes

Wilted Spinach

Asparagus

Avocado

Jalapeño and Red Fresno Peppers

Herb Blend of Italian Parsley

Chives and Thyme

CHEF ATTENDANT \$325 PER CHEF

SEAFOOD*

ADDITIONAL \$7PP
PER SELECTION

Shrimp

Smoked Salmon

ADDITIONAL \$10PP
PER SELECTION

Crab

Atlantic Lobster



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BEVERAGE ENHANCEMENTS

Reward your guests by selecting an enhancement to your continental or breakfast buffet experience.

SPECIALTY MADE TO ORDER COFFEE

\$13 PER DRINK

(Server Attendant Required, \$325 Fee per Server Attendant Applies)

Minimum Order of (50) Specialty Coffees, per Server Attendant

Server-Attended Made to Order Latte, Cappuccino, Espresso

SEASONAL FRUIT MIMOSAS

\$19 PER DRINK

Sparkling Prosecco Paired with Orange Juice and the Season’s Freshest Fruits

BLOODY MARY BAR

\$19 PER DRINK

Mixologist Choice of Premium Vodkas

Choice of Traditional Tomato, V8, or Clamato Juice

Garnished with Chef’s and Mixologist’s Choices of Seasonal Selections,
Assorted Fresh Vegetables, Lemons and Limes

MIMOSAS AND BLOODY MARY BARS REQUIRE A BARTENDER AT \$325 PER BARTENDER
THE COSMOPOLITAN OF LAS VEGAS REQUIRES (1) BARTENDER FOR EVERY 100 GUESTS



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BREAKTIME

The Healthy Side - Healthy Eating Themed Breaks.
Priced and designed for 45 minutes of service.

TOASTS

\$29PP
SELECT THREE

- Avocado Toast
Baby Arugula, Radish, Goat Cheese, Everything Spice, Citronette, Multigrain Bread
- Smoked Salmon Toast
Whipped Caper Dill Cream Cheese, Pickled Red Onion, Micro Mustard, Rye Bread
- Oven Roasted Turkey Toast
Cranberry Mayo, Butter Lettuce, Tomato, Applewood Bacon, Sourdough Bread
- Speck Alto Adige Toast
Red Endive, Olive, Roasted Tomato, Aged Balsamic, Rosemary Focaccia

Served with Italian Basil Lemonade

MEDITERRANEAN TAPAS

\$33PP
SELECT THREE

- Roasted Vegetables and Quinoa Salad
Mustard Greens, Feta Cheese, Lemon Vinaigrette
- Heirloom Tomatoes
Picked Shallots, Toasted Pine Nuts, Whipped Herb Garlic Mascarpone, Basil Oil, Crispy Wheat Pita Chips
- Creamy Blue Crab Bruschetta
Red Radish, Chives, Sour Cream, Watercress, Toasted Sourdough
- Grilled Chicken and Vegetable Kabob
Peppers, Onions, Harissa Yogurt

Served with Chilled Fruit Flavored Sparkling Waters

THE GARDEN

\$29PP
SELECT THREE

- Baby Vegetable Crudités
Creamy Tofu Hummus
- Roasted Eggplant Dip
Confit Tomatoes, Olives, Parsley, Smoked Paprika, Olive Oil, Root Vegetable Chips
- Crispy Rainbow Cauliflower
Buffalo Sauce, Cilantro, Cashew Ranch Dip
- Vegan Ceviche
Hearts of Palm, Cilantro, Tomato, Red Onion, Nori Flakes, Shaved Coconut
- Seasonal Melons and Pineapple
Passion Fruit Coconut Dipping Sauce

Served with Iced Cucumber Limeade

Delight your guests with an elevated experience
by adding a specialty cocktail or mocktail to your break
menu experience.

BARTENDER FEES OF \$325 PER BARTENDER



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ENERGIZE YOUR TEAM

Empowering Themed Breaks.
Priced and designed for 45 minutes of service.

ESPRESSO BREAK

\$28PP
SERVER ATTENDANT REQUIRED (\$325 FEE APPLIES)
Coffee and Made to Order Specialty Espresso, Cappuccino and Latte
Chilled Bottled Coffee Drinks
Assortment of Biscotti, Spritz Cookies, Mini Citrus Madeleines
Freshly Brewed Coffee and Tea Service
*Upgrade to Create an Affogato Experience with
Vanilla and Hazelnut Gelato \$10PP*

CHEF ATTENDANT REQUIRED
\$325 FEE APPLIES, 50-PERSON MINIMUM REQUIRED

RE-ENERGIZE

\$28PP
Selection of Energy, Power and Iced Coffee Drinks
Assortment Power Bars, Individual Dried Fruits and Nuts
Individual Packets of Beef Jerky
ONE PER PERSON
Ripe Bananas

COMIDAS CALLEJERAS

\$30PP
Poblano Pepper and Corn Empanada
Monterey Jack Cheese, Salsa Roja
Beef Flauta
Chipotle, Tomato and Onion, Mexican Crema, Cilantro, Salsa Verde
Cheese Quesadilla
Black Bean, Cilantro, Peppers, Lime Crema, Pico de Gallo

Served with Warm Churros, Whipped Cream, Chocolate sauce,
Caramel Sauce

Chilled Coffee and Cinnamon Horchata



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SAVORY SELECTIONS

Themed Breaks.
Priced and designed for 45 minutes of service.

TEA TIME!

\$33PP

Assortment of French Macarons, Miniature Tea Cakes
Citrus Madeleines

Assorted Tea Sandwiches

SELECT THREE

Cucumber Finger Sandwich
Sliced White Bread, Dill Cream Cheese, Radish

Smoked Salmon
Pumpernickle Bread, Lemon Caper Remoulade, Pickled Red Onion

Shaved Roast Beef
Wheat Bread, Swiss Cheese, Creamy Celery Root, Horseradish Slaw

Open Faced Grilled Chicken Salad
Multigrain with Granny Smith Apples, English Curry Mango Dressing

Sliced Ham, Watercress, Dijonnaise
Rye Bread

Egg Salad, Celery, Lemon Mayonnaise
Mini Bun, Parsley

Served with Strawberry Lemonade

GRAB & GO

\$26PP

Individually Wrapped Sweet and Salty Snacks

Assorted Whole Seasonal Fruits

Individual Bags of Whole Grain Sun Chips

Bottled Water

Freshly Brewed Coffee and Tea Service

AVIATORS BREAK

\$32PP

The Cosmopolitan Dog, All Beef Hot Dogs, Soft Pretzel Bun
Served with Red Cabbage Slaw, Jalapeno Agave, Mustard,
White Onions, Bacon Bits

Build Your Own Nachos
Warm Tortilla Chips, Queso Blanco Dip with Lime and Ancho Chile,
Pico de Gallo Guacamole, Sour Cream

Cracker Jack Cookies
Served with Arnold Palmer

*Gluten Free, Nut Free Cookies Available with Chef Approval.
Additional \$2PP*



RISE UP

SWEETS & TREATS

Themed Breaks.
Priced and designed for 45-minutes of service.

CHOCOLATE, CHOCOLATE, AND MORE CHOCOLATE

\$28PP

- Chocolate Covered Long Stem Strawberries
- Chocolate Decadence Cake
- Cocoa Nib Shortbread cookies
- Chocolate Nutella Tart
- Selection of Flavored Topo Chico Sparkling Waters
- Freshly Brewed Coffee and Tea Service

SWEET CRAVINGS

\$26PP

- Freshly Baked Assorted Cookies
- Assorted Cream Puffs
- Coconut Macaroons
- Mini Confetti Cupcakes with Buttercream Frosting
- Bottled Water, Assorted Individual Juices, Assorted Soft Drinks

Freshly Brewed Coffee and Tea Service



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MORNING MUST-HAVES

- Assorted Whole Fruits
\$83 PER DOZEN
- Chef's Selection of Breakfast Pastries
\$76 PER DOZEN
- Assorted Freshly Baked Muffins
\$76 PER DOZEN
- Assorted Gluten Free Muffins
\$81 PER DOZEN
- Everything Bagels and Philadelphia Cream Cheese®
\$85 PER DOZEN
- Warm Cinnamon-Sugar Dusted Beignets
\$83 PER DOZEN
MINIMUM ORDER (5) DOZEN
- Assorted Mini Filled Donuts
\$81 PER DOZEN
MINIMUM ORDER (5) DOZEN
- Large Citrus Honey Madeleines
\$86 PER DOZEN
- Assorted Donut Holes
\$76 PER DOZEN
MINIMUM ORDER (5) DOZEN
- House-Made Breakfast Bar
Rolled Oats, Spices, Dried Fruit, Shredded Coconut, Peanut Butter, Honey, Butter
\$85 PER DOZEN
- Individual Assorted Fruit Yogurts
\$110 PER DOZEN

AFTERNOON SWEETS

- Freshly Baked Assorted Cookies
\$84 PER DOZEN
- Assortment of French Macarons
\$79 PER DOZEN
- Assorted Walnut Fudge Brownies and Peanut Butter Blondies
\$83 PER DOZEN
- Cosmopolitan Cupcakes with Buttercream Frosting
Vanilla, Chocolate, Red Velvet
\$85 PER DOZEN
MINIMUM (1) DOZEN PER FLAVOR
- Chocolate Covered Long Stemmed Strawberries
\$110 PER DOZEN
- Traditional Candy
Reese's Peanut Butter Cups, Snickers, M & M's, Peanut M & M's, Twix
\$8 EACH
- Gummy Bears, Sour Candies, Skittles
\$11 EACH
- Good Humor Ice Cream Bars®
\$110 PER DOZEN
- Fruit Smoothie Pops
\$110 PER DOZEN
- Magnum Chocolate Covered Ice Cream Bars
\$116 PER DOZEN
- Ben and Jerry's Ice Cream Cups
\$116 PER DOZEN



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SNACKS AND MUNCHIES

- Roasted Unsalted Nuts

\$8 EACH
- Power Trail Mix

\$8 EACH
- Raw Almonds

\$8 EACH
- Cajun Roasted Pecans, Cashews and Pistachios

\$80 PER POUND
(SERVES UP TO 10 PEOPLE)
- Assorted Energy Bars

\$9 EACH
- Assorted Deli Style Potato Chips

\$9 EACH
- Craft Popcorn, Assorted Flavors

\$9 EACH
- Warm Soft Pretzels, Spicy Mustard and Craft Beer Cheese

\$98 PER DOZEN
- Individual Garden Vegetable Crudit 

Roasted Red Pepper Hummus in a Red Cabbage Cup

\$180 PER DOZEN
- Packets of Beef Jerky

\$150 PER DOZEN

- Roasted Garlic Hummus

Smoked Paprika, Whole Wheat Pita Chips

\$15 PER PERSON
(25-PERSON MINIMUM)
- Rustic Sea Salt Potato Chips

Caramelized French Onion Dip

\$15 PER PERSON
(25-PERSON MINIMUM)
- Warm Tortilla Chips

Salsa Roja and Homemade Guacamole

\$15 PER PERSON
(25-PERSON MINIMUM)



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À LA CARTE BEVERAGES

Freshly Brewed Kona Blend Coffee (Regular or Decaf)
\$116 PER GALLON

Oat Milk, Soy Milk or Almond Milk
\$26 PER PINT

Selection of Hot Teas
\$116 PER GALLON

Freshly Brewed Iced Tea
\$110 PER GALLON

Freshly Squeezed Orange Juice
\$130 PER GALLON

Assorted Fruit Juices
Apple, Grape, Tomato, Cranberry
\$130 PER GALLON

Lemonades
\$106 PER GALLON
Pomegranate
Strawberry Lime
Arnold Palmer Iced Tea

Chilled Refreshing Spa Waters
\$106 PER GALLON
Cucumber, Dragon Fruit, Basil
Raspberry, Mint
Tropical Fruit, Hibiscus
Citrus, Blueberry, Rosemary
Watermelon, Orange, Coriander
Strawberry, Thai Basil

Soft Drinks & Water
Assorted Coca-Cola Soft Drinks
\$8 EACH

Bottled Water
\$9 EACH

Premium Beverages & Sparkling Waters
Assorted Bottled Teas
\$10 EACH

San Pellegrino Sparkling Bottled Water
\$9 EACH

Assorted Topo Chico Flavored Sparkling Water
\$9 EACH

Bottled Fiji Water
\$10 EACH

Red Bull® Energy Drinks
\$11 EACH

Cold Pressed Juices
\$16 EACH

Assorted Individual Bottles of Fruit Smoothies
\$116 PER DOZEN

Chilled Dunkin'® Coffee Drinks
\$9 EACH



THE
LUNCH

LUNCH BUFFETS

THE GREAT GREEK

\$74PP

- Crisp Romaine Lettuce
Baby Heirloom Tomatoes, Sliced Persian Cucumber
Red Onion, Crumbled Feta Cheese, Greek Dressing
- Vine-Ripened Tomatoes
Sliced Cucumbers, Chickpeas, Bell Peppers, Red Onion, Fine Herbs
Extra Virgin Olive Oil, Freshly Squeezed Lemon Juice
- Greek Spread Display
Hummus, Baba Ghanoush, Tzatziki
Warm Pita Bread
- Grilled Seasonal Catch
Warm Tabbouleh, Zucchini, Artichokes, Vierge Sauce
- Citrus Brined Chicken Kalamakia
Capers, Lemon Chips, Roasted Mushrooms, Greek Orzo
- Campanelle Puttanesca
Cauliflower, Olives, Capers, Tomato Sugo, Basil

DESSERTS

- Greek Yogurt Mousse
Raspberries, Peaches
- Orange Polenta Cakes
- Bougatsa
Custard with Pistachio, Honey and Phyllo

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP
CHEF ATTENDANT REQUIRED \$325, PER CHEF
SELECT ONE

- Gryo Beef, Lamb, or Chicken
Pita Bread, Romaine Lettuce, Sliced Tomatoes, Shaved Red Onion
Greek Tomato Salsa, Tzatziki Sauce

REGIONAL AMERICAN

\$74PP

- Chopped Wedge Salad
Baby Heirloom Tomatoes, Crispy Bacon, Dehydrated Shallots
Bleu Cheese Dressing
- Chef’s Salad
Spring Mix, Belgian Endive, Hard-Boiled Eggs
Tomato, Cucumber, Shredded Cheese, Peppercorn Ranch
- Waldorf Salad
Smoked Turkey, Gem Lettuce, Apples, Celery, Walnuts,
Grapes, Creamy Dressing
- Rosemary and Garlic Porchetta
Root Vegetables, Natural Jus
- Glazed Atlantic Salmon
Roasted Artichokes, Asparagus, Sautéed Mushrooms,
Caper Veloutte Sauce
- Rotisserie Chicken
Roasted Pee Wee Potatoes, Creamy White Wine, Thyme Sauce
- Crispy Brussels Sprouts
Rosemary, Red Bell Peppers

DESSERTS

- Apple Streusel Tart
- Mint Chocolate Chip Whoopie Pies
- Cherry Pie Cheesecake Shot

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP
Loaded Mac’n’Cheese, Aged Cheddar, BBQ Brisket Burnt Ends
Crispy Bacon, Scallions and Sour Cream



LUNCH BUFFETS

PAN ASIAN

\$74PP

- Chinese Chicken Salad
Asian Mixed Greens, Napa Cabbage, Roasted Cashews, Shredded Carrots, Mandarin Oranges, Edamame Beans, Soy Ginger Dressing
- Spicy Thai Vegetable Salad
Green Papaya, Asian Pear, Fresh Herbs, Nuoc Cham Vinaigrette
- Marinated Tofu and Soba Noodle Salad
Shaved Seasonal Vegetables, Scallions, Furikake, Ponzu Vinaigrette
- Korean BBQ Pork Ribs
Gochujang Glaze, Fried Garlic
- Crispy Fried Chicken Katsu
Mushroom Fried Rice, Katsu Sauce
- Seasonal Vegetable Curry
Jasmine Rice, Fried Garbanzo Beans

DESSERTS

- Matcha-Strawberry Yuzu Cake
- Coconut Mango Tapioca Pudding
- Portuguese Egg Tart

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

- Crispy Fried Vegetable Spring Rolls
- Sweet Chili Plum Sauce

LUCKY LUAU

\$74PP

- Mixed Green Salad
Sweet Pineapple, Bell Peppers, Red Onions, Toasted Cashews
Citrus Dressing
- Traditional Hawaiian Potato and Macaroni Salad
Carrots, Onions, Hard-Boiled Eggs
- Shishito Pepper Cabbage Slaw
Kochujang Vinaigrette
- “Huli Huli” Chicken
Hawaiian Style Smoked Rotisserie Chicken
Blistered Sweet Corn and Cherry Tomatoes
- Grilled Flank Steak
Sautéed Zucchini and Green Onions, Teriyaki Sauce
- Pan Seared Mahi Mahi
Baby Bok Choy and Chinese Black Bean Sauce
- Hawaiian Fried Rice
Glazed Pineapple, Roasted Bell Peppers, Toasted Coconut

DESSERTS

- Ube Haupia
- Coconut Butter Mochi Bars
- Hawaiian Guava Cakes

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

- Hawaiian Ahi Poke with Seaweed, Maui Onions, Sesame Seeds
Garlic, Chili, Soy Sauce, Scallions Root Vegetable Chips



THE MENU

LUNCH BUFFETS

ITALIANO

\$74PP

Chopped Romaine, Radicchio, Grilled Artichokes
Pepperoncini Peppers, Red Onion, Cherry Tomatoes, Lemon Dressing

Caprese Salad
Heirloom Tomatoes, Bocconcini Mozzarella, Lemon Oil, Fig Balsamic

Antipasti Salad
Salami, Roasted Red Peppers, Sliced Green Olives, Artichoke Hearts
Mozzarella Cheese, Red Wine Vinaigrette

Lemon and Herb Chicken Piccata
Sautéed Haricot Verts, White Wine Butte, Caper Jus

Basil Pesto Seasonal White Fish
Roasted Asparagus, Kalamata Olives and Tomatoes

Penne Pasta
Ricotta, Broccolini, Italian Sausage, EVOO, Garlic, Chili Flakes

Eggplant Parmesan
Torn Basil, Roasted Tomato Fondue

DESSERTS

Hazelnut Caramel Cake

Cannoli

Lemon Ricotta Zeppoli, Fresh Berry Sauce

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$15PP

Beef Milanessa
with Tuscan Potatoes

SANTA FE

\$74PP

Machete’ Chopped Salad
Pickled Onions, Black Beans, Sweet Corn, Spicy Pepitas,
Crumbled Cotija Cheese, Tomato Cumin Dressing

Ensalada de Repollo
Red and Green Cabbage Slaw, Shredded Carrots, Bell Peppers,
Cilantro, Tajin Avocado Lime Dressing

Shrimp and Scallop Ceviche
Cucumber, Onion, Cilantro

Beef Taquitos Pico de Gallo, Mexican Crema, Avocado Sauce

Chicken Braised in Mole Sauce Toasted Pepitas, Cilantro, Red Onions

Cheese Enchiladas
Red Sauce, Asadero Cheese, Mexican Crema, Cilantro

Spanish Rice & Jalapeño Black Beans
Onion & Cilantro Relish, Pickled Jalapeños, Salsa Roja, Salsa Verde,
Avocado Salsa, Lime, Sour Cream, Tortilla Chips

DESSERTS

Alfajores Cookies

Margarita Tarts

Horchata Tres Leches

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$15PP

B-Y-O Street Tacos

SELECT ONE

Grilled Flank Steak
Beef Simmered with Tomatillos, Green Peppers, Onions

Chicken Tinga
Fire-roasted Tomatoes, Chipotle Pepper



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MARKETPLACE SANDWICH BOARDS & SALADS

ARTISAN STYLE SANDWICHES

\$71PP

SELECT THREE
GUARANTEE TO BE PROVIDED FOR EACH SANDWICH

Turkey BLT
Applewood Bacon, Butter Lettuce, Tomato Jam, Shaved Onion
Avocado Mayo, Havarti Cheese, Ciabatta Bun

Peppered Roast Beef
Iceberg Lettuce, Tomato, Caramelized Onions,
Spicy Blue Cheese Mayo, Brioche Bun

Cuban Ham
Lettuce, Tomato, Pickles, Swiss cheese,
Yellow Mustard-Mojo Aioli, Soft Bun

Italian Grinder
Italian Cold Cuts, Aged Provolone, Hot and Sweet Peppers
Lettuce, Tomato, Italian Sub Roll

Lemongrass Chicken Banh Mi
Pickled Vegetables, Cilantro, Jalapeño, Sriracha Mayo

Creole Tuna Salad
Zesty Remoulade, Onions, Celery,
Pickles, Sprouts, Tomato, Croissant

Tofu “Egg Salad”
Vegenaise, Mustard, Onions, Cornichons, Frisée, Soft Bun

Herb Roasted Vegetable
Whipped Goat Cheese, Cranberry Chutney, Arugula, Multi Grain Bread

Sides of Mayonnaise, Mustard, Horseradish

SALADS

Asian Chopped Salad
Red Radish, Shredded Carrots, Bell Pepper, Edamame, Scallion,
Sesame Soy Vinaigrette

Conchiglie Pasta Salad
Sweet Peas, Red Onions, Broccolini, Pine Nuts, Parmesan,
Creamy Avocado Dressing

Grilled Halloumi Cheese & Red Beet Salad
Spinach, Rockets, Radicchio, Fennel, Pumpkin Seeds, Citrus Vinaigrette

Deli Style Chips, French Onion Dip

DESSERTS

Brookies

Raspberry Éclairs

Caramel Banana Cheesecakes

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT OF SOUP OFFERINGS*

SELECT ONE
ADDITIONAL \$10PP

Homemade Chicken Noodle, Gluten Free Pasta Available Upon Request

Ripened Tomato and Sweet Basil, Sides of Aged Parmesan Cheese

Creamy Broccoli with Aged Cheddar

Roasted Red Pepper and Fennel Soup, Polenta Croutons



MARKETPLACE SANDWICH BOARDS & SALADS

VEGAS BOULEVARD DELI

\$70PP

- Mixed Organic Lettuces
Carrot, Cherry Tomato, Cucumber, Radish, Croutons
Ranch Dressing
- Crispy Coleslaw
Red, Green, and Napa Cabbage, Shredded Carrots, Pumpkin Seeds
Dried Cherries, Pear Cider Dressing
- Red Bliss Potato Salad
Red Quinoa, Roasted Peppers, Scallion, Dill, Grainy Mustard and
Agave Vinaigrette
- Sliced Cold Cuts
Roasted Turkey Breast, Beef Pastrami, Black Forest Ham, Genoa Salami
- Selection of Cheeses
Freshly Baked Sliced Rye, Sour Dough, Multigrain and Country Breads
Gluten Free Breads May be Offered
- Romaine Lettuce Leaves,
Sliced Roma Tomatoes, Shaved Red Onion, Kosher Dill Pickles,
Mayonnaise, Mustard
- Sea Salt Potato Chips, French Onion Dip

DESSERTS

- Malted Chocolate Mousse Cake
- Lemon Bars
- Cherry Streusel Tarts

- Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

- ADDITIONAL \$10PP
- Roasted Garlic Hummus
- Albacore Tuna Salad
Sliced Cucumbers, Watercress, Pepper Relish



PLATED LUNCH

All Plated Lunch Entrées are Designed with Three (3) Courses, Freshly Baked Artisan Breads and Creamery Butter, Freshly Brewed Coffee and Select Teas.

STARTERS

SELECT ONE

Farmers Market Shaved Vegetable Salad
Mixed Greens, Heirloom Carrots, Watermelon Radish, Aged Goat Cheese
Pepitas, Citronette Vinaigrette

Baby Kale Salad
Dried Blueberries, Grapes, Fresh Herbs, Grilled Haloumi Cheese,
Pistachios, Pomegranate Citrus Vinaigrette

Iceburg Lettuce Wedge
Tomatoes, Crispy Lardons, Maytag Blue Cheese Crispy Shallots
Smoked Ranch Dressing

Baby Gem Caesar Salad
Shaved Parmigiana Reggiano, Herbed Croutons,
Creamy Caesar Dressing

PLATED DESSERTS

SELECT ONE

Double Chocolate Mousse, Strawberry Sauce
Maximum Guests of 500 or less

Salted Caramel Cheesecake, Raspberry Sauce

Chocolate Hazelnut Opera Cake

Matcha Strawberry Yuzu Cake

Lemon Raspberry Tart with Meringue

Freshly Brewed Coffee and Select Hot Teas

MAIN ENTRÉE

SELECT ONE

Smoked BBQ Half Chicken \$68PP
Creamy Pepper Jack Cheese Polenta, Bacon Braised Greens
Crispy Onions, Tangy BBQ Sauce

Teriyaki Grilled Chicken Breast \$68PP
Garlic Vegetable Fried Rice, Baby Bok Choy
Crispy Shiitake Mushrooms, Ginger Soy Glaze

Grilled Petite Beef Filet \$75PP
Potato Au Gratin, Roasted Baby Carrots, Chimichuri Rojo

Braised Beef Short Ribs \$75PP
Confit Garlic Pomme Puree, Wilted Baby Spinach
Thyme Roasted Romatoes, Red Wine Jus

Pan Seared Tandoori Salmon \$68PP
Chinar Saag Curry, Basmati Rice, Poppadum
Cilantro Mint Chutney

Cauliflower Steak \$62PP
Pistachio Pesto , Agro Dolce salsa, Shaved Radish Salad



NOTICE

RECEPTION HORS D’OEUVRES

Chef’s selection of passed or displayed hors d’oeuvres (based on 6 pieces pp) \$54pp.
À-la-carte hors d’oeuvres to be ordered in increments of (25) per selection. Minimum of (25), per selection.

COLD AT \$12 PER PIECE

- Antipasto Skewer, Genoa Salami, Provolone Cheese, Sun-dried Tomato, Taggiasca Olive
- Asian Chicken Lettuce Wrap, Heirloom Carrots, Thai Chili Sauce
- Caprese Skewer, Heirloom Cherry Tomato, Bocconcini Mozzarella, Saba Vinegar
- Napoleon Layered Grilled Vegetables, Piquillo Pepper, Balsamic Vinegar Pearls

COLD AT \$13 PER PIECE

- Cranberry Walnut Crostini, Whipped Burrata Cheese, Hot Honey Syrup
- Vietnamese Vegetable Summer Roll, Sweet Chili Glaze
- Tuna Tartar on Edible Spoon, Ponzu Aioli, Furikake
- Mini Paella Spoon, Japanese Cucumber, Desert Honey, Opal Basil, Olive Oil Caviar

COLD AT \$14 PER PIECE

- Mousse de Foie Gras, Blackberry Jam, Candied Pistachio
- Beef Medallions, Horseradish Cream, Meyer Lemon
- Smoked Salmon Mille-feuille, Dill Cream Cheese, Masago Arare
- Truffle Gougère, Gruyère Alpage, Gremolata Aioli

HOT AT \$12 PER PIECE

- Crispy Vegetable Spring Roll, Sweet Chili Lime, Dipping Sauce
- Short Rib Croquette, Argentinian Chimichurri
- Seasonal Vegetable Skewer, Aged Balsamic, Fleur de sel
- Thai Chicken Satay, Chili Peanut Sauce, Micro Cilantro

HOT AT \$13 PER PIECE

- Spanish Serrano Ham Croquette, Sun-dried Tomato Aioli
- Chicken Chili Verde Empanada, Jalapeño Lime Crema
- Green Garbanzo Falafel Ball, Tzatziki Dipping Sauce
- Arancini Ball, Truffle Aioli, Micro Chervil

HOT AT \$14 PER PIECE

- Mac’n’Cheese Bite, Saffron Cream Emulsion
- Togarashi Charred Shrimp, Yuzu Kosho
- Moroccan Spiced Lamb Meatball, Mint Glaze
- Prime Beef Persillade Skewer, Truffle Jus



NOTICE
RECEP

CHILLED RECEPTION DISPLAYS

SEASONS BEST VEGETABLE CRUDITÉ

\$21PP
Rainbow Cauliflower Florets, Heirloom Baby Tomatoes, Broccolini
Cucumber Watermelon Radish, Crisp Celery, Baby Carrots
Peppercorn Ranch Dipping Sauce, Chunky Blue Cheese Dressing
Served on Edible Soil

ARTISAN CHEESE

\$26PP
Chef’s Selection of Assorted Artisan Cheeses, Crackers
Sliced Baguette, Grape Clusters, Marcona Almonds
Honeycomb, Fig Jam

INTERNATIONAL CHARCUTERIE

\$28PP
Prosciutto, Tartufo Salami, Coppa, Bresaola, San Danielle Salami
Cured Olives, Dried Cherries, Balsamic Grainy Mustard, Grissini
Carved Rustic Breads

MIDDLE EASTERN MEZZE

\$30PP
Red Pepper Hummus, Eggplant Salad, Octopus Salad, Dolmas
Haloumi Cheese, Kalamata Olives, Cucumber, Lettuce Spears
Zaatar Pita Chips, Lavosh

GOURMET BRUSCHETTA DISPLAY

\$30PP
GLUTEN FREE OPTIONS AVAILABLE
Roasted Tomato and Olive
Sweet Basil Pesto,Toasted Pine Nuts, Fig Balsamic, Parmesan Crostini
Smoked Ham, Basil, Compressed Melon
Whipped Honey Ricotta, Toasted Baguette
Creamy Blue Crab Bruschetta
Red Radish, Sour Cream, Watercress, Chives Toasted Sourdough

THE RISING SUN

\$56PP
*CHEF ATTENDED SMALL PLATE PRESENTATIONS

DISPLAYED

Chilled Sea Salt Edamame Pods
Broiled Shishito Peppers
Ponzu Sauce, Sesame Seeds

SUSHI

California Roll
White Miso Aioli, Orange Tobiko
Spicy Tuna Roll
Sweet Soy, Scallions, Tempura Flakes
Spider Roll
Crispy Soft Shell Crab, Avocado, Kabi-yaki Sauce, Kaiware Sprouts

SASHIMI

Hamachi, Ahi Tataki and Salmon
Presented with Pickled Radish, Wasabi, Pickled Ginger, Soy Sauce
Tamari Sauce Available Upon Request

*CHEF ATTENDANTS ARE \$325 PER ATTENDANT PER TWO (2) HOURS



NOTICE
RECEP

CHILLED RECEPTION DISPLAY

MARKET FRESH SALAD EXPERIENCE

\$26PP*

A build-your-own salad experience, our market fresh salad offering allow your guests to create a customized salad option to enhance your reception offerings

SELECT TWO

- Crisp Hearts of Romaine
- Iceberg Lettuce
- Tender Mixed Lettuces
- Baby Spinach
- Baby Arugula

SELECT THREE

- Balsamic Vinaigrette
- Peppercorn Ranch
- Creamy Caesar
- Chunky Blue Cheese
- Italian
- Cracked Dijon Vinaigrette

SELECT FIVE

- Cherry Tomatoes
- Hot House Cucumbers
- Carrot Curls
- Shaved Red Onion
- Kalamata Olives
- Red Radishes
- Garbanzo Beans
- Applewood-Smoked Bacon
- Dried Cranberries
- Sweet Bell Peppers
- Cooked Egg
- Artichoke Hearts
- Edamame
- Roasted Red Beets
- Marinated Firm Tofu
- Crumbled Blue Cheese
- Shaved Parmesan Reggiano
- Crumbled Goat Cheese

- Feta Cheese
- Sliced Almonds
- Toasted Walnuts
- Tortilla Strips
- Seasoned Croutons
- Gluten Free Croutons

PROTEINS ADDITIONAL

- Grilled Chicken Breast
\$8PP
- Marinated, Grilled Flank Steak
\$10PP
- Colossal Wild Caught Shrimp
\$13PP



NOTICE

CHILLED SEAFOOD DISPLAYS

Selections Displayed over Crushed Ice. Minimum Selections of (3) Pieces per Person.
Seafood Selections Must be Ordered for the Full Guarantee.

CITRUS POACHED COLOSSAL SHRIMP

\$16 PER PIECE
Atomic Cocktail Sauce and Lemon Wedges

SEASONAL EAST AND WEST COAST OYSTERS

\$14 PER PIECE
Yuzu Ponzu, Ginger Lime Sauce, Spicy Mignonette, Lemon Wedges

SEASONAL CRAB CLAWS

\$17 PER PIECE
Brandy Sauce, Honey Lime Mustard Sauce

ALASKAN CRAB LEG MERUS CUT

MP
Warm Garlic Butter, Atomic Cocktail Sauce and Lemon Wedges

SCALLOPS IN HALF SHELLS

\$15 PER PIECE
Lemon Pepper Vinaigrette, Red Chili Soy Sauce, Citrus Salsa

MAINE LOBSTER TAIL

MP
Warm Lemon Butter, Dill Whiskey Remoulade

NEW ZEALAND GREEN LIPPED MUSSELS

\$17 PER PIECE
Fresh Herb Salsa Verde

MAKI, SASHIMI AND NIGIRI

50 PIECE MINIMUM PER SELECTION
Handmade Sushi and Sashimi
Served with Wasabi, Pickled Ginger, Soy Sauce

MAKI

California Roll \$12 PER PIECE
White Miso Aioli, Orange Tobiko
Spicy Tuna Roll \$13 PER PIECE
Sweet Soy, Scallions and Tempura Flakes

Philly Roll \$13 PER PIECE
Salmon & Cream Cheese, Avocado Cream, Soy Marinated Ikura
Dragon Roll \$15 PER PIECE
Spicy Yuzu Kosho Sauce, Toasted Sesame Seeds

Little Bit of Wrong Roll \$15 PER PIECE
Crispy Soft Shell Crab, Avocado, Kabi-yaki Sauce, Kaiware Sprouts

SASHIMI \$15 PER PIECE
Salmon, Ahi, Yellow Tail or Halibut

NIGIRI \$15 PER PIECE
Salmon, Ahi, Yellow Tail or Halibut



NOTICE

WARM RECEPTION DISPLAYS

NAPOLI STYLE PIZZAS

\$31PP

Margherita Pizza
Tomato, Mozzarella Cheese, Fresh Basil

White Pizza
White Sauce, Buffalo Mozzarella, Mushrooms, Truffle Oil Drizzle

Pepperoni Pizza
Thick Cut Pepperoni, Roasted Garlic Tomato Sauce

Sides of Extra Virgin Olive Oil, Crushed Chilies Parmesan Cheese, Aged Balsamic

BAKED CREAMY SPINACH DIP

\$17PP

ADD CRAB \$20PP

Roasted Pepper, Artichoke
Warm Tortilla Chips

WARM SOFT PRETZELS

\$19PP

Served with Craft Beer Jalapeño Cheese Dip
Bavarian Brown Mustard and Peppercorn Ranch Dip

TASTE OF THAI

\$32PP

Green Papaya Salad
Phat Thai Noodles with Shrimp and Pork
Yellow Vegan Curry and Jasmine Rice
Bamboo Shoots, Baby Corn, Red Pepper
Thai Satay Galangal Lemongrass Marinated Chicken and Beef
Sweet Peanut Sauce, Honey Glazed Cucumber

GREEK SOUVLAKI

\$32PP

Lemon Oregano Marinated Skewers
Beef, Chicken, Grilled Vegetables
Gem Lettuce, Cucumbers, Tomatoes, Olives, Peppers
Citrus, EV00
Greek Potatoes
Roasted Yukon Potatoes, Onions, Thyme, Feta Cheese
Garlic Labneh, Sumac Toasted Pine Nuts, Parsley
Warm Whole Wheat Pita Bread

CHINA TOWN

\$32PP

Shrimp Fried Rice in Takeout Boxes
Ginger Scented Steamed Rice Available Upon Request
Mushroom Vegetable Chow Mein
Orange Chicken
Pineapple, Peppers, Onions
Assorted Dim Sum in Bamboo Baskets
Pork and Vegetable Gyoza
Shrimp Hargow
Vegetable Potsticker
Sesame Chili Oil
Soy Vinegar Sauce, Hot Mustard, Plum Sauce



NOTICE RECEP

THE BEST OF BLOCK 16

Cosmopolitan Urban Food Hall inspirations.
Reception Stations are Designed for 2-hours of Service and Prepared on the Full Guarantee.
A minimum of (2) Stations Required, not to Include Dessert.

\$160PP
MENU DESIGNED FOR GROUPS OF 250 GUESTS OR MORE.

GHOST DONKEY

Crab Guacamole and Tortilla Chips
Grilled Shrimp Sopes, Tomato, Cilantro, Lime, Jalapeño

TEKKA BAR

Yellowtail Serrano Sashimi, Yuzukosho, Tekka Spicy

LARDO

CHEF ATTENDANT \$325 FEE APPLIES
Bronx Bomber
Shaved Steak, House Provolone “Whiz”
Roasted and Pickled Peppers, Vinegar Mayo, Shredded Lettuce
Porchetta

HATTIE B’S

Nashville Fried Chicken
Dipping Sauces of Ranch, Blue Cheese, Honey Mustard
Nashville Comeback Sauce
Creamy Coleslaw
Sliced Bread and Pickles
Southern Greens
Pimento Mac’n’Cheese
Banana Pudding

DISTRICT DONUTS

Cheeseburger Sliders
American Cheese, Caramelized Onions
Warm Mini Brûléed Cinnamon Rolls
Salted Double Chocolate Cookie



NOTICE

ACTION STATIONS

Reception Stations are Designed for 2-hours of Service and Prepared on the Full Guarantee.
A minimum of (2) Stations Required, not to Include Dessert.

PASTA AND RISOTTO

\$32PP

*CHEF ATTENDED

Served with Grilled Focaccia, EVOO, Crushed Chilies and Parmesan Cheese

SELECT ONE

Portobello Mushroom Ravioli
Beef Braised in Borolo Wine Sauce, Rapini, Ricotta Cheese

Penne, Alfredo Sauce
Cremini Mushrooms, Spinach, Roasted Tomatoes

Farfalle, White Wine Butter Sauce
Garlic, Shrimp, Meyer Lemon, Basil, Tomato, Capers

SELECT ONE

Arborio Risotto
Shellfish, Saffron, Sweet Peas, Tomato, Asiago Cheese

Farrotto
Farro, Olives, Grilled Mediterranean Vegetables, Artichoke, Sab

Valone Nano Risotto
Mushrooms, Asparagus, Wild Thyme, Meyer Lemon, Pecorino

PAPAS BAR

\$27PP

*CHEF ATTENDED

SELECT TWO POTATOES

Rosemary Truffle Mashed, Crispy Housemade Fries, Tater Tots
Red Potato Wedges

SELECT TWO SAUCES:

Jalapeño and Aged Cheddar Sauce, Fontina, Gruyere Fondue, Duck Con-
fit Poutine, Short Rib Gravy, Kewpie Mayo and Spicy Ketchup

LOS TACOS

\$32PP

*CHEF ATTENDED

Warm Corn and Soft Flour Tortillas

Sides of Cilantro and Onion Relish, Jalapeño, Pico de Gallo

Tortilla Chips with Salsa Roja and Salsa Verde

SELECT TWO

Beef Barbacoa
Avocado Salsa and Cotija Cheese

Pulled Chicken Tinga
Onion, Cilantro and Lime

Charred Vegetables
Ancho Chile, Sour Orange, Queso Fresco, Avocado Crema

Charred Baja Shrimp
Sliced Radish and Lime

Al Pastor
Onion, Cilantro, Pineapple

[THREE SELECTIONS, ADD \$10PP, SHRIMP ADDITIONAL \$8PP]
*CHEF ATTENDANTS ARE \$325 PER ATTENDANT PER TWO (2) HOURS



NOTICE
RECEP

CARVED DELIGHTS

Reception Stations are Designed for 2-hours of Service and Prepared on the Full Guarantee.
A minimum of (2) Stations Required, not to Include Dessert.

“THE KING” SMOKED BONE IN PRIME RIB

\$43PP
*CHEF ATTENDED
Rosemary Garlic Au Jus, Horseradish Cream Sauce

ROASTED ALL NATURAL BEEF TENDERLOIN

\$41PP
*CHEF ATTENDED
Black Truffle Demi-Glace, Herb GrainMustard Aioli

NATURAL GRASS FED BEEF STRIPLOIN

\$37PP
*CHEF ATTENDED
Caramelized Shallot Jus, Whipped Garlic Herb Butter

SEÑOR TOM ROASTED TURKEY BREAST

\$32PP
*CHEF ATTENDED
Guajillo Pepper Gravy

CRISPY PORCHETTA

\$31PP
*CHEF ATTENDED
Argentinian Chimichuri

ROASTED ATLANTIC SALMON

\$34PP
*CHEF ATTENDED OR DISPLAYED
Sauce Soubise, Whole Grain Mustard

CARVED DELIGHT ENHANCEMENTS

- Parmesan Potato Soufflé
- Duck Fat Potato Gratin
Parmesan Cheese, Caramelized Onions
- Israeli Cous Cous Pilaf
Wilted Baby Kale, Beech Mushrooms, Dates, Almonds
- Grilled Asparagus
Lemon Dill Emulsion
- Charred Broccolini
Chili Flakes

ONE SELECTION \$11PP
TWO SELECTIONS \$15PP

*CHEF ATTENDANTS ARE \$325 PER ATTENDANT PER TWO (2) HOURS



NOTICE

DESSERT STATIONS

PROHIBITION BOOZY DESSERTS

\$25PP

Chef’s Selection of Cocktail-Inspired Desserts

Piña Colada

Bee’s Knees

White Russian

Strawberry Margarita

SWEET ENDINGS

\$26PP

Warm Chocolate Cake, Caramel Sauce

SWEET SHOTS

Berry Cobbler

Vanilla Bean Cheesecake with Strawberry Sauce

SWEET BITES

Banana Cream Pie Tart

Red Velvet Cake

CUPCAKE SHOP

\$24PP

Red Velvet Cupcake
Cream Cheese Frosting

Chocolate Cupcake
Cookies n’ Cream Frosting

Lemon Cupcake
Raspberry Frosting

THE CHOCOLATE INDULGENCE

\$28PP

25-PERSON MINIMUM ATTENDANCE REQUIRED

Chocolate Mousse Shot Glass

Chocolate Decadence with Fresh Raspberries

Nutty Chocolate Brownies

Chocolate Cream Puffs

CRÈME PUFF SHOP

\$24PP

A Delicious and Colorful Assortment of Flavors

Chocolate

Vanilla

Hazelnut

Strawberry

CHEESECAKE HEAVEN

\$85 PER DOZEN

MINIMUM (1) DOZEN PER FLAVOR

Vanilla Bean Cheesecake, Hazelnut Crumble, Fresh Berry Compote

Chocolate Cheesecake Mousse Shot

Raspberry Swirl Cheesecake

Caramel Cheesecake Lollipop



NOTICE
RECEIVED

DESSERT ACTION STATIONS

DONUT ICE CREAM SLIDER

\$32PP
*CHEF ATTENDED, 100-GUEST MINIMUM. BASED ON CHEF AVAILABILITY
Fresh Donuts, Pressed with Choice of Gelato and Selected Toppings

ICE CREAMS PRE SELECT TWO

- Vanilla
- Strawberry
- Chocolate

TOPPINGS

- Sprinkles
- Oreo Pieces
- Fruity Pebbles
- Peanut Butter Cup Pieces
- Mini Chocolate Chips
- Walnut Pieces

ITALIAN GELATO STATION

\$27PP
CHEF ATTENDANT REQUIRED (\$325 FEE APPLIES)
50-PERSON MINIMUM ATTENDANCE REQUIRED

GELATO FLAVORS SELECT TWO

Chocolate, Coffee, Strawberry, Stracciatella, Nutella, Vanilla

GUESTS CHOICE OF TOPPINGS

- Heath-Bar Bits
- Crushed Oreos
- Crushed Reese’s Peanut Butter Cups
- Chocolate Sauce
- Mini Waffle Cones

*Additional Gelato Flavors Available Upon Request
Upgrade to Affagato Experience for an Additional \$5PP*



PLATED DINNER

All Plated Dinner Entrées Come with Three Courses, Freshly Baked Artisan Breads and Creamery Butter. Freshly Brewed Coffee and Select Hot Teas.

STARTERS

SELECT ONE

- Mizuna, Red and Gold Endive, Popcorn Sprouts
Grilled Seasonal Squash, Crisp Apple, Pecan Brittle
Raspberry Riesling Wine Dressing
- Mustard Greens and Baby Kale, Shaved Seasonal Vegetables
Roasted Pistachios, Dried Figs, Asiago Crisp
Orange Agave Dressing
- Salt Baked Chioggia Beet Salad
Wild Arugula, Whipped Herb Goat Cheese, Pistachio Pesto
Ice Wine Vinaigrette
- Heirloom Tomato, Arugula and Frisée
Buffalo Mozzarella, Ciabatta Crostini
Aged Balsamic Vinaigrette
- Tender Seasonal Greens, Dried Bing Cherries
Marcona Almonds, Roquefort Cheese
Champagne Vinaigrette

DESSERTS

SELECT ONE

- Tiramisu
Amaretto and Espresso-Soaked Lady Fingers
Coffee Cremeux, Mascarpone Cream
- Vanilla Bean Cheesecake
Raspberry Sauce, Fresh Fruit
- Mocha Tart
Mascarpone Crème, Caramel Sauce
- Citrus Berry Tart
Fresh Raspberries

Tahitian Vanilla Bean Crème Brûlée
Fresh Berries, Whipped Cream

SERVED FOR MAXIMUM OF 500 GUESTS

MAIN ENTRÉE

SELECT ONE

CITRUS BRINED CHICKEN BREAST

\$107PP
Wilted Bitter Greens, Parsnip Purée, Wild Mushroom Ragu

ATLANTIC SALMON

\$117PP
King Mushrooms, Citrus Mustard Greens, Fregola Pilaf
Dashi Butter Sauce

NATURAL BEEF FILET

\$137PP
Yukon Potato Purée, Caramelized Root Vegetables
Truffle Foie Butter, Red Wine Demi-Glace

BERKSHIRE DOUBLE PORK CHOP

\$112PP
Butter Grits, Braised Red Cabbage, Apple Jam, Crispy Onions
Whiskey Jus

COLORADO LAMB RACK

\$132PP
Black Garlic and Sesame Crust, Barley Fried Rice,
Shinko Pear and Radish Kimchi, Spinach, Kalbi Glaze,

FLAT IRON STEAK AND BUTTER POACHED TIGER PRAWNS

\$152PP
Sweet Potato Gratin, Sautéed Baby Vegetables, Porcini Mushroom Jus

DUO OF BRAISED BEEF SHORT RIB AND SEARED SEA BASS

\$150PP
Pommes Anna, Parisian Carrots, Glazed Turnips
Black Truffle Jus, Beurre Monté



DINNER

PLATED DINNER ENHANCEMENTS

All Plated Dinner Entrées Come with Three Courses, Freshly Baked Artisan Breads and Creamery Butter. Freshly Brewed Coffee and Select Hot Teas.

ADDITIONAL COURSE OFFERINGS

Roasted Butternut Squash Soup **\$16PP**

Cinnamon, Cream, Desert Honey
Dried Cherries, Pumpkin Seeds, Pine Nuts, Pumpkin Oil

Jumbo Shrimp Cocktail **\$20PP**

Frissee, Watercress and Radishes, Lemon Herb Pesto, Tomato Chips

Chilled Crab Cake **\$20PP**

Avocado, Cilantro, Mango and Jalapeño
Green Papaya and Daikon Slaw, Passionfruit Purée

Three Cheese Ravioli **\$16PP**

with Wild Mushroom Ragout and Shaved Reggiano

Gold Yukon Potato Gnocchi **\$18PP**

Veal Jus, Brown Butter Sauce

DESSERT DUO

ADDITIONAL \$18PP

White Chocolate Mousse, Exotic Cream, Coconut Crunch

Caramel Budino, Salted Caramel Sauce



BUFFET DINNER

CHELSEA SOIRÉE

\$152PP

Preserved Lemon Fregola Salad
Roasted Mushrooms, Radishes, Red Onion, Shaved Fennel
Petite Garden Herbs & Flowers, Citrus Vinaigrette

Arugula & Endive Chopped Salad
Fresh Pineapple, Pepita Seed Brittle, Cherry Tomatoes
Pt. Reyes Blue Cheese Dressing

Shaved Radicchio & Brussels Sprouts Salad
Mixed Cabbages, Dried Cranberries, Toasted Pecans
White Balsamic Vinaigrette

Herb Crusted Pacific Salmon
Roasted Red Radishes, Watercress Salad, Mustard Citronette Dressing

Chipotle Roasted Chicken
Charred Baby Peppers and Onions, Sweet Potato Purée
Tequila Pan Gravy

Whole Smoked NY Striploin
Herb Gremolata Roasted Vine Ripened Tomatoes
Foie Gras “Bordelaise” Sauce

CHEF ATTENDANT RECOMMENDED

Sautéed Broccolini
Toasted Almonds, Garlic, Chili Flakes, EV00

Rosemary Roasted Pee Wee Potatoes
Crispy Leeks, Sea Salt

DESSERT

Raspberry Swirl Cheesecake
Chocolate Nutella Tart
Citrus Cream Puff

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$28PP

**Chef Attended*

Plancha Grilled Old Bay Spiced Jumbo Prawns
Arugula Pesto, Warm Brown Butter

Roasted Corn Salad
Dandelion Greens, Shaved Onions, Peppers, Smoked Tomato Vinaigrette

*CHEF ATTENDANTS ARE \$325 PER ATTENDANT PER TWO HOURS



BUFFET DINNER

POLANCO FESTIVAL

\$137PP

- Seared Achiote Shrimp Tostada
Pan Seared Shrimp with Red Chili Butter, Avocado, Tomato Queso Fresco, Lime Crema, Crispy Tostadas
- Jicama Salad
Red Radish, Cucumber, Orange, Pickled Red Onion, Cilantro Ancho Chile Lime Dressing
- Topolo Style Caesar Salad
Hearts of Romaine, Cotija Cheese, Roasted Pumpkin Seed Chipotle Caesar Dressing
- Big Eye Tuna and Crab Ceviche
Mexican Papaya, Salsa Roja, Cilantro, Blue Corn Tortilla Chips
- Pozole
A Traditional Stew Made with Hominy, Pork, Guajillo and Ancho Chile Shredded Cabbage, Radish, Avocado and Lime
- Roasted Chicken Breast
Agave-glazed Roasted Sweet Potato Wedges, Pecans Chipotle Chicken Jus
- Grilled Beef Short Ribs
Spicy Guajillo Sauce, Mexican Vegetables
- Red Tomato Rice with Black Beans and Cilantro
- Seared Seasonal Squash and Roasted Tomato with Chipotle

DESSERTS

- Abuelita Chocolate pudding
- Dulce de Leche Cheesecakes
- Tropical Caramel Flan
- Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$25PP

**Chef Attended*

- Guajillo Style Roasted Whole Seasonal Catch
Charred Red Onion, Aguachile Salsa, Warm Corn Tortillas

*CHEF ATTENDANTS ARE \$325 PER ATTENDANT PER TWO HOURS



DINNER

BUFFET DINNER

FARMERS MARKET FORAGE

\$142PP

Santa Monica Seafood Salad
Tomato, Cucumber, Red Onion, Cilantro, Clamato Lime and
Chipotle Dressing

Spinach & Frisée Salad
Strawberries, Walnuts, Blue Cheese, Hard Boiled Eggs
Green Goddess Dressing

Baby Kale & Mustard Greens
Roasted Squash, Goji Berries, Parmesan Cheese
Orange Hazelnut Vinaigrette

Seattle Style Smoked Salmon Chowder
Rich Seafood Broth, Grilled Country Bread

Pan Seared Pacific White Fish
Israeli Cous Cous Pilaf, Zucchini and Yellow Squash
Sun-dried Tomato Cream Sauce

KFC – Korean Fried “Jidori” Chicken
Kimchi Slaw, Sweet Gochujang Sesame Soy Dressing

Herb Butter Roasted Natural Beef Tenderloin
Fresno Pepper & Asparagus Potato Hash, Crispy Onions
Red Wine Reduction

DESSERTS

Blackberry Honey Cakes
Meyer Lemon Meringue Pies
Chocolate Mousse with Caramelized Almonds

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$21PP

Beer Battered Rock Shrimp, Green Goddess Aioli



DINNER

BUFFET DINNER

RUSTIC ITALY

\$152PP

- Bitter Greens
Dolcelatte, Shaved Pear, Pistachio, Red Radish, Lemon Honey Dressing
- Arugula Salad
Dried Figs, Crispy Pancetta, Walnuts, Shaved Parmesan, White Balsamic and Orange Dressing
- Caprese di Buffalo
Seasonal Tomato Selection, Mozzarella di Buffalo, Torn Basil
Dried Cherries, Vin Cotto
- Prosciutto Wrapped Melon
Pecorino Romano, Aged Balsamic, Torn Basil
- Grilled White Fish with Lemon and Oregano
Broccoli Rabe with sun-Dried Tomatoes and Pine Nuts
- Chicken Scaloppini
Roasted Artichokes, Toy Peppers, Baby Tomatoes, Meyer Lemon Caper Butter
- Braised Beef Short Ribs
Cannellini Beans, Cipollini Onions, Porcini Mushrooms, Braising Reduction
- Roasted Pee Wee Potatoes with Lemon Zest and Sea Salt
- Sicilian Caponata
Aubergine, Castelvetrano Olives, Sweet Peppers, Tomato Sugo and Genovese Basil

DESSERTS

- Caramel Budino
 - Torta Cioccolatino
 - Berry Zabaglione
- Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$26PP

**Chef Attended*

- Roasted Garlic and Herb Crusted Lamb Rack
- Creamy Carnaroli Risotto
Asparagus, Robiola Goat Cheese, Candied Lemon, Natural Reduction

*CHEF ATTENDANTS ARE \$325 PER ATTENDANT PER TWO HOURS



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BEVERAGE PACKAGES

Beverage Packages are based on Total Number of Guests and include selected level of Spirits, House Red and White Wine, Domestic and Imported Beer, Juices, Soft Drinks, and Bottled Waters. Mixed Drinks are Single Pours.

ULTRA BRANDS

1HR	\$50
1.5HR	\$55
2HR	\$60
3HR	\$75
4HR	\$90

- Grey Goose
- Tito’s Vodka
- Flecha Blanco
- Lobos Flecha Reposado
- Dharma Gin
- Buffalo Trace Bourbon
- Bacardi Superior
- Captain Morgan
- Glenfiddich

PREMIUM BRANDS

1HR	\$40
1.5HR	\$45
2HR	\$50
3HR	\$66
4HR	\$80

- Ketel One
- Absolut
- Bombay Gin
- Herradura Blanco
- Johnny Walker Red
- Jim Beam
- Jack Daniels
- Cruzan Light

BEER AND WINE

1HR	\$30
1.5HR	\$33
2HR	\$37
3HR	\$50
4HR	\$65

- Budweiser
- Bud Light
- Michelob Ultra
- Stella Artois
- Corona Extra
- Kona Big Wave
- Goose Island IPA
- Heineken 0.0
- Bud Light Seltzer
- High Noon Seltzer
- House Red, White Wine

HOSTED BAR PRICING

- Ultra \$22 PER DRINK
- Premium \$20 PER DRINK
- Cordials \$18 PER DRINK
- House Wine \$18 PER DRINK
- Import Beer \$13 PER DRINK
- Domestic Beer \$13 PER DRINK
- Soft Drinks \$8 PER DRINK
- Bottled Water \$8 PER DRINK
- San Pellegrino \$9 PER DRINK
- Assorted Juices \$8 PER DRINK

CASH BAR PRICING

- Ultra \$24 PER DRINK
- Premium \$22 PER DRINK
- Cordials \$22 PER DRINK
- House Wine \$20 PER DRINK
- Import Beer \$17 PER DRINK
- Domestic Beer \$17 PER DRINK
- Soft Drinks \$10 PER DRINK
- Bottled Water \$10 PER DRINK
- San Pellegrino \$11 PER DRINK
- Assorted Juices \$10 PER DRINK



memorabilia

BEVERAGE ENHANCEMENTS

BLOODY MARY BAR

\$19 PER DRINK/\$550 MINIMUM
Mixologists Choice of Premium Vodkas
Choice of Traditional Tomato, V8 Juice or Clamato Juice
Garnished with our Chef’s and Mixologists Choice of Seasonal Selection
Assorted Fresh Vegetables, Lemon and Lime.

SOCIAL HOUR

\$495 PER GALLON
Delight your Guests with our Signature Social Hour Cocktails.

PLEASE SELECT FROM:

The Cosmopolitan
Because it’s the difference that matters, our Cosmopolitan is curated with Hangar One Mandarin Blossom, Solerno Blood Orange Liqueur, White Cranberry Juice, Citrus & House-Made Cranberry Syrup.

Sanguine Eyes
A Margarita of Herradura, Blood Orange, Lime Juice, Ancho Chili Liqueur
Smoked Agave

Indian Summer
A Whiskey Sour of Old Forester, Apricot, Sage, and Citrus

LOCAL SHOW-OFF

\$14 - \$18 PER DRINK

A collaboration and celebration of Regional and Local Breweries. Selections will offer seasonal and select Beers to honor our local beverage industry.

MIXOLOGIST CREATIONS

The Perfect Curated Beverage to Compliment Any Offering.

The Verbena
\$21 PER DRINK
The Cosmopolitan of Las Vegas Staple. A Lemon Verbena, Ginger-Infused Cocktail, Szechuan Button

Espresso Martini
\$21 PER DRINK
A Rich Combination of Ketel One Vodka, Espresso, a Touch of Sweetness, Garnished with Whole Coffee Beans

Curated Mocktail Creation
\$13 - \$17 PER DRINK
Allow our Mixologists to Design a Mocktail to Enhance Any Beverage Selections

REVIVAL COCKTAILS

\$20 PER DRINK
A Refreshing Take on Cocktails of the Past.

Manhattan
The Quintessential Cocktail of the 1870’s of Redemption Rye, Bitters, Sweet Vermouth and a Brandied Cherry.

French 75
A Sparkling Delight of Tanqueray Gin, Lemon Juice and Champagne Brut

Negroni
The embittered Italian classic of 1919 with Spring 44, Sweet Vermouth, and Campari

Sidecar
A 1950s Classic Gin Gimlet with Hendrix Gin, Fresh Lime Juice and Simple Syrup

Old Fashioned
A Classic from 1881 with Old Forester, Sugar, and Bitters. Smoked Old Fashioned, additional \$3 per drink



Emm

WINE & SPIRITS

BUBBLES

- La Marca Prosecco \$55
- Jeio Prosecco, Brut \$70
- Veuve Clicquot Ponsardin “Yellow Label” Brut, Reims \$155
- Taittinger “Comtes de Champagne” Blanc de Blancs Brut, Reims \$310
- Moët & Chandon “Dom Pérignon” Brut, Épernay \$675
- Roederer Estate Brut Rosé, Anderson Valley \$99
- Nicolas Feuillatte, Brut \$100

WHITE WINE

- Dark Harvest Chardonnay, Washington \$64
- Chalk Hill Chardonnay, Sonoma Coast \$72
- Jordan, Russian River Valley \$90
- Cakebread Cellars Chardonnay, Napa Valley \$102
- Far Niente Chardonnay, Napa Valley \$140
- Duckhorn Sauvignon Blanc, North Coast \$77
- Cloudy Bay Sauvignon Blanc, Marlborough \$88
- Santa Margarita Pinot Grigio, Alto Adige \$73
- Caves d’Esclans, Whispering Angel, Provence, France \$73

RED WINE

- Dark Harvest, Cabernet Sauvignon, Washington
- Daou Cabernet Sauvignon, Paso Robles \$76
- Justin Cabernet Sauvignon, Paso Robles \$81
- Jordan Cabernet Sauvignon, Alexander Valley \$129
- Silver Oak Cabernet Sauvignon, Alexander Valley \$188
- Ferrari Carano, Sonoma Valley \$70
- Duckhorn Merlot, Napa Valley \$125
- The Prisoner, California \$122
- Davis Bynum Pinot Noir, Russian River Valley \$78
- Flowers, Pinot Noir, Sonoma Coast \$128



ENCORE

BANQUET POLICIES AND PROCEDURES

RECEPTIONS

Except those preceding a dinner, receptions in the conference space require an \$90 per person minimum commitment in food, excluding beverage, tax, service, labor, and miscellaneous fees. Stations are designed for 2 hours of service and are prepared on the full guest guarantee at 100%. An event requires a three-station minimum not to include dessert.

PLATED LUNCH AND DINNER MENUS

All plated meals that constitute lunch or dinner shall have a minimum of three courses. Courses are not transferable to any additional function.

CUSTOM OR SPECIALTY MENUS

Custom and Specialty Menus are not subject to additional discounts.

LABOR CHARGES

The Cosmopolitan Banquet Team will staff each event in conjunction with our staffing protocol and reserves the right to decide on the number of stations and bars needed for each event. A labor charge of \$325 per 100 guests, per Bartender, will be applied to the banquet event order form. A labor charge of \$325 per server will be applied for any tray passed food or beverage service where additional staff is needed and will be applied to the banquet event order form. Chef Attendant Labor is \$325 per Chef and is based upon a two-hour Event. In addition to a \$325 Bartender fee, a \$750 minimum beverage spend per bar will be required for all cash bars. Should bar consumption fall short of the minimum, a charge in the difference will be applied to the final bill in beverage charge and is subject to tax and service charge. For events containing bars that exceed four-hours, an additional beverage minimum and a \$325 surcharge per bar will be applied to the banquet event order form.

EVENT DIAGRAMS (REQUIRED)

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people, displays/exhibits, or occupying a space greater than 4,500 square feet require a Fire Marshall approved diagram on the premises for and during each event. Your Encore Account Manager can assist you in creating and submitting your required diagrams and forms with the Fire Marshall a minimum of 60 days prior to your scheduled function(s). A Fire Marshall approved floor plan is to be forwarded to your Catering and Events Manager no later than 30 days prior to the event. Any function with attendance greater than 300 people not approved by the Fire Marshall, shall not be allowed to occur. Please note that you will be responsible for the diagram fee, see your Encore Account Manager for a price structure. If you are unable to forward an approved floor plan, or have not contacted us regarding your room set-up 30 days prior to your event, Encore will create and submit a plan for your Event (excluding trade show plans) on your behalf. A fee will be charged for these submittals, and the approved plan received from the Fire Marshall will be the required plan by which our staff will set the room.

FOOD AND BEVERAGE

To ensure compliance with the County’s Board of Health food handling regulations, food will only be consumed on the hotel premises at the contracted time. The Cosmopolitan of Las Vegas is the sole provider of all food and beverage served in the conference space. Food and beverage is not permitted to be brought into the conference space by a guest, any client’s guest, or attendee. All menus are prepared to guarantee, served at the contracted time and are non-transferrable to other events. All menus are designed to last either a maximum of 1.5 hours or 2 hours. Please refer to your specific menus for exact timing. Extended hours for meal service are available for buffets and receptions, please inquire with your catering manager for options. All food items may contain nuts or may have been produced on equipment that produces various nut items.

FOOD MEAL PERIODS

To ensure product quality and freshness, individual food items and menus are designed for their respective meal period(s) and will be served during the appropriate meal time, not to exceed 2-hours of service.

- Breakfast: 5AM - 10AM
- Brunch: 10AM - 12PM
- Lunch: 11AM - 2PM
- Happy Hour: 4PM - 6PM
- Reception/Dinner: 6PM - 10 PM



THE COSMOPOLITAN

BANQUET POLICIES AND PROCEDURES

FINAL GUARANTEES

The Cosmopolitan must receive the final guarantee (number or persons to attend all planned functions for:

- 1-1,000 Guests: No later than noon, five (5) business days prior to the scheduled function, excluding holidays.
- 1,001-2,000 Guests: No later than noon, seven (7) business days prior to the scheduled function, excluding holidays.
- 2,000+ Guests: No later than noon, ten (10) business days prior to the scheduled function, excluding holidays.
- For events Scheduled Saturday through Monday, the guarantee must be given in accordance with the schedule above based on overall guarantee of program.

In some instances, more advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints. Should the client not notify The Cosmopolitan of a guarantee number, The Cosmopolitan shall utilize the expected number as the final guarantee. The function will be billed based on the expected number or the actual attendance, whichever is greater. Should the guarantee decrease by 15% or more of the original estimate (referred to as the preliminary guarantee due 60 days prior to the first arrival) The Cosmopolitan reserves the right to charge the original guarantee, room rental, service charges, and/or relocate your group to a smaller room. The culinary team will prepare all items based on the ‘actual’ guarantee figure.

PRELIMINARY GUARANTEES

Your preliminary guarantee is due with your detailed schedule of events 60 days prior to the first arrival as outlined in your contract. The final detailed schedule of events received less than 30 days prior to your first arrival is subject to a 10% increase in the catering menu prices.

INCREASES IN GUARANTEES

Increases in guarantees over 3% received 48-24 business hours prior to the event (with the exception of coffee, decaffeinated coffee, tea , soft drinks, and mineral waters ordered on a consumption basis) shall incur a 10% price increase. Increases in guarantees over 3% received the day of the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase. The Cosmopolitan reserves the right to substitute any menu items necessary to satisfy these change in guarantees and will make every attempt possible to accommodate our guests.

DECREASES IN GUARANTEES

The Cosmopolitan will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours.



SENIOR

BANQUET POLICIES AND PROCEDURES

OVERSET AND SET MAXIMUMS

In order to better service your event, The Cosmopolitan will ‘overset’ for events of 100 persons or less for 5% over the ‘actual’ guarantee figure. For events of 101 persons or more, the ‘overset’ will be 3% over the ‘actual’ guarantee figure and is not to exceed more than 50 persons over the guarantee. Except for agreed upon exceptions, The Cosmopolitan will not overset any rooms more than the overset policy. In the event of an agreed upon exception, the overset number is not to be factored into the guarantee number.

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a ‘new opportunity’ and will be subject to availability, special menu selections, and pricing.

EXECUTIVE MENUS

The Cosmopolitan features an Executive Menu for groups of less than 25. Should a group request a menu from the banquet menus or an existing event fall below the 25 person minimum, a \$20 per person surcharge will be applied to the banquet event order form.

STAFF AND CREW MEALS

Staff and crew meal menus are available for up to 50 staff and 35 crew per day. Please speak with your Events Manager for Staff or Crew Meals above and beyond the maximum.

BREAKS

Breaks are designed to last a maximum of 45 minutes. Breaks are only available to be served during non main meal period times unless three or more stations have been selected for lunch with a minimum spend.

SPECIAL MEALS

The Cosmopolitan takes pride in offering gluten free, vegetarian and healthy choice options on all published menus. Special meals are defined as those meals required for dietary health and life-style choices that are not available on the principal menu (i.e. Kosher, Halal, Celiac, etc.). Special meals can be pre-ordered and are subject to special pricing. The pricing will not be priced below the principal menu price. All special meals must be included in the guarantee number. If the number of special meals exceeds the contracted number, group will be charged for over and above the guarantee or actual number, whichever is greater.

POOL FUNCTIONS

All pool functions require a site fee and minimum of \$150 in Food and Beverage per person, exclusive of tax, service, audio visual, entertainment, décor, or site fee. Pool functions are subject to policies governing the pool. Please inquire with your catering professional regarding the policies.

PRICING AND TAXES

All prices quoted is exclusive of prevailing 8.375% sales tax, prevailing 25% service charge (18.26% service charge and taxable portion at 6.74%) subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

ICED WATER AND ICED TEA

The Cosmopolitan of Las Vegas is committed to Social Impact and Sustainability which includes protecting the planet and environmental preservation. The Banquet Operations team will provide Iced Water and Iced Tea on beverage stations or table-side for meal service. Iced Water will not be preset on tables, unless otherwise arranged with your Catering Manager. Preset Iced Tea for meal service will be an additional charge of \$3.00 per person, and is subject to current tax and service charges. The additional charge is applicable towards the contracted food and beverage minimum.



Cosmopolitan

BANQUET POLICIES AND PROCEDURES

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions. In arranging for private functions, the attendance must be definitively specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.

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. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption. Prices printed and products listed are subject to change without notice.

Performance of this agreement is contingent upon the ability of the hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions, upon travel, transportation, foods, beverages, or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.

Full Payment must be received a minimum of 30 days in advance of the function, unless credit has been established to the satisfaction of the hotel. If credit is established, a minimum deposit equal to 50% of estimated charges is required 30 days prior to the function. All pre-paid events must have a valid credit card on file for on-site overages. For approved billing events, the balance of the account is due and payable 30 days after the date of the function. A service charge of 1.5% per month will be added to any unpaid balance past 30 days.

Please note, pool functions are subject to additional requirements that are found in the pool policies and procedures document.

All banquet food & beverage arrangements must be made through the hotel. The Cosmopolitan reserves the right to only serve food & beverage that has been purchased from the hotel.

All food items may contain nuts or may have been produced on equipment that produces various nut items.

SIGNATURE OF THIS AGREEMENT:

DATE: