



THE COSMOPOLITAN™
of LAS VEGAS

CATERING MENU

2025

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.

THE COSMOPOLITAN™
of LAS VEGAS



MGM RESORTS

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RESORTS

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

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



RESORTS

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 Bacon, Country Link Sausage

SOUFFLÉ EGG BITES

SELECT ONE

Cage Free Egg Bites

Turkey Sausage

Egg Whites

Mozzarella Cheese, Diced Tomatoes, Spinach

Frittata Egg Whites

Smoked Ham, Aged Cheddar Cheese

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

SIDE SELECTION

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 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



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



RESERVE

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

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



RESERVE

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, Mustard Jalapeño Butter

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



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

SEAFOOD*

ADDITIONAL \$7PP PER SELECTION

Shrimp

Smoked Salmon

ADDITIONAL \$10PP PER SELECTION

Crab

Atlantic Lobster

CHEF ATTENDANT \$325 PER CHEF



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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

(Barista Required, \$325 Fee per Barista Applies)

Minimum Order of (50) Specialty Coffees, per Barista

Barista 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





BRIS

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.

BARISTA ATTENDED ESPRESSO BREAK

\$28PP

BARISTA 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



RESORTS

SAVORY SELECTIONS

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

TEA TIME!

\$33PP

Assortment of French Macarons, Miniature Tea Cakes and 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

Cosmopolitan 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



RESERVE

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 Macarons

Mini Confetti Cupcakes with Buttercream Frosting

Bottled Water, Assorted Individual Juices, Assorted Soft Drinks

Freshly Brewed Coffee and Tea Service



RESORTS

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



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 Crudité

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)





UP
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À LA CARTE BEVERAGES

Freshly Brewed Kona Blend Coffee (Regular or Decaf)

\$116 PER GALLON

Chilled Coffee Drinks

\$9 EACH

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 Fruits, 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

Chilled Coffee Drinks

\$10 EACH

Red Bull® Energy Drinks

\$11 EACH

Cold Pressed Juices

\$16 EACH

Assorted Individual Bottles of Fruit Smoothies

\$116 PER DOZEN



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, Smoked Turkey, 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



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

CHEF ATTENDANT REQUIRED \$325

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



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



LUNCH

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

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



LUNCH

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

Iceberg 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 Tomatoes
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



RECEPTION

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

Whipped Burrata Caprese Cups
Baby Heirloom Tomatoes, Aged Balsamic, Super Tuscan Olive Oil

Whipped Beer Cheese
Pretzel Crostini, Roasted Pepper Relish

Shrimp Ceviche Shooter
Tomato Chile Water, Cucumber, Cilantro, Jalapeño, Lime

Greek Salad Cucumber Cup
Kalamata Olives, Sun-Ripened Tomatoes, Shaved Red Onion, Greek Vinaigrette

COLD AT \$13 PER PIECE

Shrimp Summer Roll
Tamarind Peanut Sauce or Nuoc Cham Sauce

Hawaiian Ahi Poke
Sweet Onion, Scallion, Ogo Seaweed, Chili Flakes, Red Sea Salt, Taro Chip

Capicola Ham Crostini
Mango Jam, Frisée, Garlic Herb Cream, Focaccia

Heirloom Tomato Gazpacho
Japanese Cucumber, Desert Honey, Opal Basil, Olive Oil Caviar

Smoked Curried Chicken & Apple Salad

COLD AT \$14 PER PIECE

Mini Lobster Salad Rolls
Chives, Lemon, Mayonnaise, Butter Roll

Hamachi Crudo
Aqua Chile, Sea Salt, Cucumber, Red Onions, Cilantro

Jamón Ibérico and Fig Crostini
Micro Rocket Greens, Saga Cheese Spread, Balsamic Syrup, Pumpernickel

Spicy Ahi Tuna, Black Sesame Cone

HOT AT \$12 PER PIECE

Crispy Vegetable Spring Roll, Sweet Chili Lime, Dipping Sauce

Pork and Scallion Pot Sticker, Sesame Soy, Dipping Sauce

Curried Vegetable Samosa, Fresh Mango Raita

Thai Chicken Satay, Roasted Peanuts, Cilantro, Sweet Chili Tamarind Sauce

Spanakopita, Spinach, Feta, Phyllo Pastry

HOT AT \$13 PER PIECE

Twice Baked Mini Potato
Spanish Chorizo, Aji Amarillo, Cilantro

Southern Hot Chicken
Celery Salt, Crystals Hot Sauce, Buttermilk Ranch

Deep Fried Buffalo Cauliflower
Spiced Almond Flour, Vegan Ranch Dressing

Beef Kofta Kabob
Mint Glaze, Harissa Yogurt Dip

Wild Mushroom Arancini, Truffle Aioli

HOT AT \$14 PER PIECE

Pan Seared Diver Scallop
Herb Pancetta, Crumble, Pickled Pepper Aioli

Togarashi Charred Shrimp
Yuzu Citrus, Shiso Glaze

Spiced Crispy Lamb Lollipop
Scotch Bonnet, Mango Mint Salsa, Pickapeppa Jus

Prime Beef Persillade Skewer
Dijon Mustard, Chopped Herbs, Red Wine Demi Glace

Coconut Shrimp, Saffron Aioli

Lobster Mac'n'Cheese Bites

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



CHILLED RECEPTION DISPLAYS

SEASONS BEST VEGETABLE CRUDITÉ

\$21PP

Rainbow Cauliflower Florets, Heirloom Baby Tomatoes, Broccolini, Cucumber
Watermelon Radish, Crisp Celery, Baby Carrots

Served on Edible Soil

ARTISAN CHEESE

\$26PP

Chef's Selection of Assorted Artisan Cheeses, Crackers, Sliced Baguette
Grape Clusters, Marcona Almonds, Honeycomb, Kumquat Preserve

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, Kabiyaki 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



RECEPTION

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



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, Kabiyaki Sauce, Kaiware Sprouts

SASHIMI \$15 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

NIGIRI \$15 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut



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



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



RECEPTION

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, Tator Tots

Red Potato Wedges

SELECT TWO SAUCES:

Jalapeño and Aged Cheddar Sauce, Fontina, Gruyere Fondue, Duck Confit

Poutine, Short Rib Gravy, Kwipi 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

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



RECEPTION

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 Grain Mustard 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



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



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*



DINNER

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 Ragù

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 LAMBRACK

\$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



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.

DESSERT DUO

ADDITIONAL \$18PP

White Chocolate Mousse, Exotic Cream, Coconut Crunch
Caramel Budino, Salted Caramel Sauce

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



DINNER

BUFFET DINNER

CHELSEA SOIREE

\$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, EVOO

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



DINNER

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*



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

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE



MEMBER

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 Perignon" Brut, Épernay \$675
- Roederer Estate Brut Rosé, Anderson Valley \$99
- Nicolas Feuillatte, Brut \$100

WHITE WINE

- Nugan Estate Chardonnay, Australia \$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

HOUSE WHITE WINE

\$64
Nugan Estate Chardonnay, Australia
Pale straw in colour with a soft youthful green hue. Aromas of white peach and nectarine compote with lashings of roasted nuts and allspice. On the palate, bright citrus and peach fruit with undertones of roasted cashew. This wine pairs perfectly with poultry and seafood dishes!

RED WINE

- 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

HOUSE RED WINE

\$64
Drumheller Cabernet Sauvignon, Columbia Valley
The bright floral notes of this Cabernet Sauvignon opens to flavors of cola and ripe cherries, fresh blackberry, and cinnamon with a delicate texture. The finish is intense, yet silky. This Cabernet pairs well with a wide variety of foods without overpowering them; try braised short- ribs, stuffed peppers, pork tenderloin, and even dark chocolate.



MEMBER

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



MEMBER

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 Vodka
- Belvedere
- Belvedere Flavored
- Hangar Madarin
- Bombay Sapphire
- Casa Amigos Blanco
- Woodford Reserve
- Jameson
- Johnnie Walker Black
- 10 Cane Rum
- Captain Morgan

PREMIUM BRANDS

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

- Tito's Handmade Vodka
- Ketel One
- Ketel One Citron
- Tanqueray
- Patron Silver
- Maker's Mark
- Glenmorangie
- Jack Daniels
- Crown Royal
- Bacardi Rum
- Captain Morgan

BEER AND WINE

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

- Budweiser
- Bud Light
- Michelob Ultra
- Stella Artois
- Corona Extra
- Fat Tire
- Goose Island IPA
- Non-alcoholic Beer
- House Red and White Wines

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

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

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.

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.

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:
