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C O N G R E S S
D I N I N G
—

*Our award-winning team is ready to share
our award-winning cuisine with you.*



THE VENETIAN® THE PALAZZO® SANDS® EXPO
3355 Las Vegas Boulevard South Las Vegas, Nevada 89109
Catering **702.414.3999**

WELCOME

Olivier Dubreuil

French Master Chef

The Venetian and The Palazzo



Chef Dubreuil was born in Rochefort, a coastal town northwest of Bordeaux, France. His grandmother's garden was his market and creating family meals from the quality and freshness found there became his tradition.

After graduating with honors in 1985 from the cooking school in Arcachon, France, he worked every season in a different region of the country to continue gaining invaluable training. Four short years later, Olivier's talents carried him across the globe, where he continued expanding his culinary expertise in Tunisia, Italy, French Polynesia, Mexico, the Caribbean, Switzerland, Ireland and the United States. In 2005, Chef Olivier was handpicked to lead a new team for The Venetian and The Palazzo.

Olivier's distinctive management style has earned him the reputation of being a compassionate, focused and dedicated leader. The enthusiasm he demonstrates for his profession is infectious, and in March of 2009, he became a member of the prestigious organization of *Mîtres Cuisiniers de France*. As a French Master Chef, he has been inducted into a society that promotes the French traditions of cuisine and furthers the interests of up-and-coming chefs worldwide.

In November of 2012 Chef Dubreuil was named Culinarian of the Year by the Nevada Restaurant Association.

WELCOME

Stefan Peroutka

Executive Banquet Chef

The Venetian and The Palazzo

Classically trained in his native Austria, Chef Peroutka's inspiration and passion for cooking began at an early age. Cooking alongside his mother, he was exposed to the value of using only the freshest local ingredients and began developing the skills and palate to embrace a career in the culinary world.

As a teenager, Stefan spent summers working in fine dining restaurants, which led to a three-year apprenticeship and culinary school program in a five-star hotel. Upon completing his studies and traveling to the U.S., he was hired at the prestigious Erna's Elderberry House, a Five-Star Chateau Relais restaurant located in Yosemite National Park. Stefan spent the next several years enjoying opportunities presented to him both in America and Europe, including Munich's renowned Michelin One Star Italian restaurant, Acquerello. His years of experience ultimately brought him to Las Vegas, as Sous Chef at the Top of the World, the Stratosphere's fine dining establishment. Peroutka's next stop was as Executive Sous Chef at Aureole Las Vegas, the critically acclaimed restaurant owned by celebrity chef Charlie Palmer.

Peroutka's current position as Executive Banquet Chef inside The Venetian and The Palazzo showcases his 15 years of fine dining experience in multicultural cuisines, along with his invaluable dedication and passion for the culinary world.



Thank you for choosing The Venetian, The Palazzo, and Sands Expo to set your table.

*Our professional team of caterers and chefs is at your service
to create and execute a memorable affair for you and your guests.*



WINNER

“Meetings & Conventions” Magazine’s Gold Platter Award in 2002–2016 as a **“Best of the Best”** meeting property for excellence in creativity, culinary experience, quality, and professionalism.



WINNER

“Meetings & Conventions” Magazine’s **Gold Key Award** in 2000–2016 for professionalism and quality.



WINNER

“Meetings & Conventions” Magazine’s Gold Platter Elite Award in 2002, 2003, 2005, 2007, 2008, 2009, 2010, 2011, 2012, 2013 and 2015 as a **“Best of the Best”** catering department for excellence in creativity and culinary experience.



WINNER

“Meetings & Conventions” Magazine’s **Gold Key Elite Award** in 2004, 2005, 2007, 2008, 2009, 2010, 2011, 2012, 2013 and 2014 as a **“Best of the Best”** meeting property for excellence in creativity, culinary experience, quality, and professionalism.



SIX-TIME WINNER AND 20-TIME NOMINEE

“Special Events Magazine”
Gala Award

The following menus have been honed and tested to ensure your success.

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*Should your event require custom menus,
our team of catering professionals is ready to assist you.*

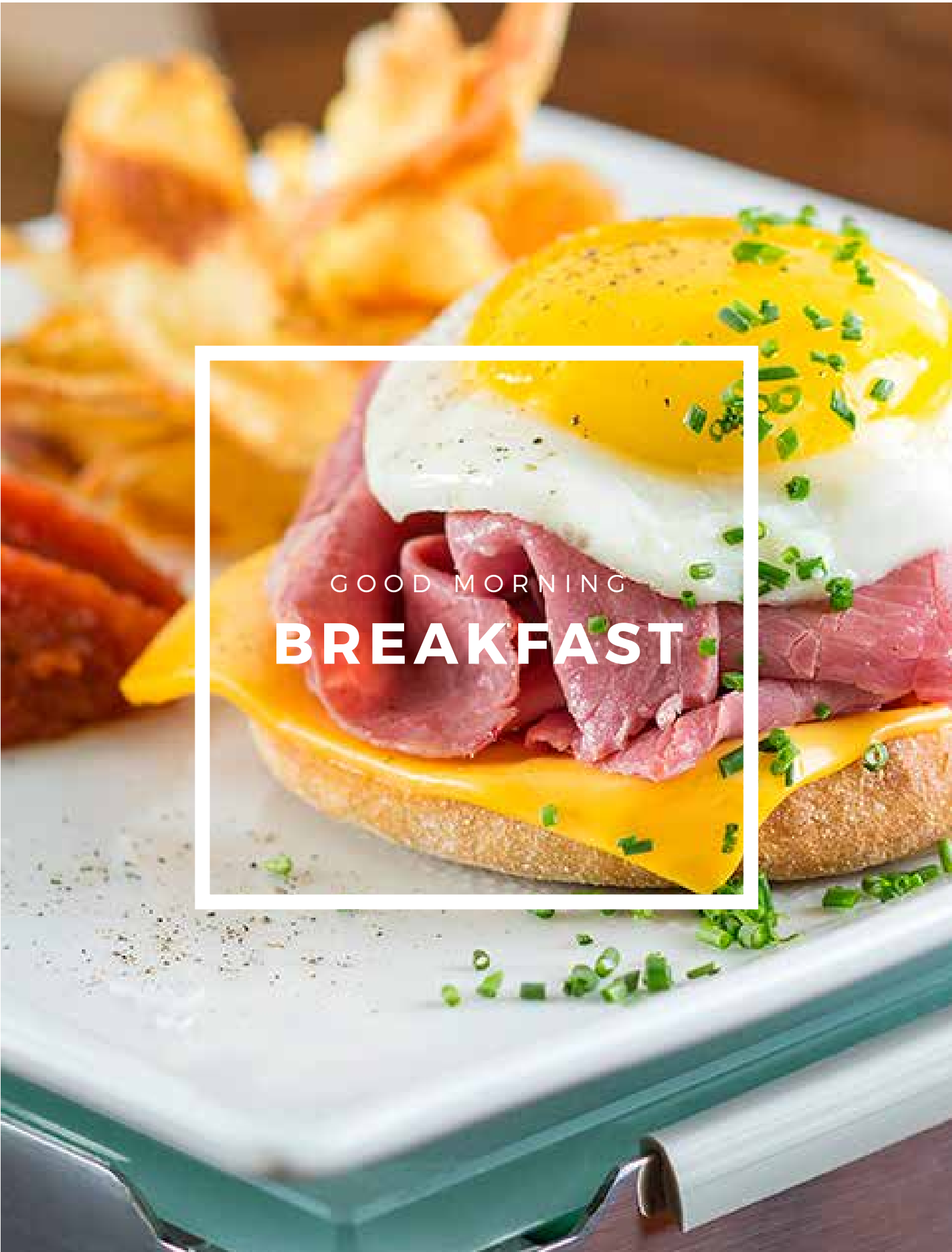
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Breakfast Break Lunch Reception Dinner Beverages Banquet Policies



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THE VENETIAN® THE PALAZZO® SANDS® EXPO



GOOD MORNING
BREAKFAST

CONTINENTAL BREAKFAST



VENETIAN CONTINENTAL

\$35 per person

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Our Selection of Daily Fresh-baked Artisanal French Breakfast Pastries and Danish including Fruit Lattices, Croissants, and Muffins Served with Whipped Butter and Harvest Song Preserves
- ~ A Selection of Seasonal Fresh Sliced Fruit and Berries
- ~ Assorted Individual Boxed Cereal with Whole, 2%, and Skim Milk
- ~ Selection of Individual Yogurts
- ~ Venetian Blends of Coffee and Tea

PALAZZO CONTINENTAL

\$36 per person

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Housemade Aqua Fresca: Mango Peach Water with Fresh Orange and Apple Black Currant Water
- ~ Our Selection of Daily Fresh-baked Artisanal French Breakfast Pastries and Danishes including Fruit Lattices, Croissants, and Muffins served with Whipped Butter and Harvest Song Preserves
- ~ Fresh Ripened Fruit Salad with Seasonal Berries
- ~ Fresh Mango and Banana Smoothie with Almond Milk
- ~ Strawberry-marbled Greek Yogurt
- ~ Venetian Blends of Coffee and Tea

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. Continental Breakfasts are designed for a maximum of one hour of service. A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks. A \$50 labor and preparation charge will be applied to all Continental Breakfasts under 20 people. Continental does not include table service or seating for the entire group.

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Catering 702.414.3999



CONTINENTAL BREAKFAST

GRAB AND GO CONTINENTAL

\$37 per person

- ~ Individual Chilled Bottled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Fresh Mango and Banana Smoothie with Almond Milk
- ~ Choice of Pre-made Yogurt Parfait: Strawberry Rhubarb and Greek Yogurt
or
Fresh Mango and Strawberry with Coconut Flakes and Vanilla Yogurt
- ~ Individual Seasonal Fruit Salad in a Grab & Go Cup
- ~ Sweet Pastry Box: Croissant and Danish with Strawberry Jam and Butter
- ~ On-the-go Bagel Box with Choice of: Everything Bagel with Smoked Salmon Cream Cheese
or
Blueberry Bagel with Lemon Cream Cheese
- ~ Venetian Blends of Coffee and Tea



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BREAKFAST *enhancements*

THE BAGEL SHOP

\$23 per person

ASSORTMENT OF BAGELS

- ~ Plain
- ~ Sesame Seed
- ~ Poppy Seed
- ~ Whole Wheat

THE MEAT

- ~ Smoked Salmon Lox
- ~ Sliced Smoked Turkey
- ~ Sliced Honey-cured Ham

THE SCHMEAR

- ~ Citron Cream Cheese
- ~ Plain Cream Cheese
- ~ Cinnamon Raisin Cream Cheese
- ~ Bermuda Onion Jam

THE TOPPINGS

- ~ Sliced Roma Tomato
- ~ Capers
- ~ Pickle Chips
- ~ Peanut Butter, Jam, and Honey
- ~ Red Onion Jam
- ~ Sliced Cucumber

ASSORTED BREAKFAST CEREALS

\$7.50 per person

Rice Krispies, Raisin Bran, Frosted Flakes, Cheerios, All Bran, and Corn Flakes

OATMEAL ON THE GO

\$7.50 per person

*Select your Flavored Oatmeal Cups
Add Hot Water, Stir, and Away You Go
(Select 3 Flavors)*

- ~ Five Berry
- ~ Apple Walnut
- ~ Mango Blackberry
- ~ Goji Berry
- ~ Plain



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BREAKFAST *enhancements*

SCANDINAVIAN FISH DISPLAY

\$25 per person

- ~ Smoked Atlantic Salmon, White Fish Salad, Rollmops, Red Beet, and Herring Salad
- ~ Red Onion Jam, Sliced Roma Tomatoes, Cucumbers, Capers, Bibb Lettuce, and Lemon Wedge
- ~ Rye Bread, Bagel Chip, and Sourdough Roll

MORNING MEAT AND CHEESE BOARD

\$27 per person

- ~ A Selection of Artisanal Cheeses and Meats to Include: Tome, Loma Alta, Havarti, Brie, and Boursin Cheese, Rosemary Ham, Toscano Salami, Smoked Turkey, and Italian Speck
- ~ Served with Savora Mustard, Cornichons, Red Onion Compote, and Fig Chutney
- ~ Sourdough Rolls, Mini Baguettes, Soft Pretzel Sticks, and Whole Wheat Rolls

INDIVIDUAL FRITTATA SELECTION

\$14 per person

- ~ Organic Egg White Frittata with Peppers, Chipotle Potatoes, and Pepper Jack Cheese

Or

- ~ Ham, Potato, Boursin, Aged Cheddar, and Fine Herbs

HOT QUINOA “OATMEAL”

\$10 per person

- ~ Blueberry Apple Compote, Brown Sugar, or Coconut



HOT SAVORY QUINOA “OATMEAL”

\$10 per person

- ~ Diced Rosemary Ham, White Cheddar Yukon Gold Potato, and Broccoli Florets

VANILLA-ALMOND CHIA BREAKFAST PUDDING

\$9 per person

- ~ Almond Milk, Chia Seeds, Toasted Almonds, and Mango Chutney

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BREAKFAST *enhancements*



PROTEIN BOX

\$14 each (minimum of 10 each)

- ~ Hard-boiled Egg, Tillamook Cheddar, Sliced Turkey, Crackers, Peanut Butter, and Red Grapes
- ~ Hard-boiled Egg, Cottage Cheese, Milano Salami, Crackers, Peanut Butter, and Dried Pineapple
- ~ Hard-boiled Egg, Monterrey Jack Cheese, Sliced Ham Crackers, Peanut Butter, and Clementine
- ~ Hard-boiled Egg, Swiss Cheese, Sliced Capicola, Crackers, Peanut Butter, and Baby Lady Gala Apple
- ~ Hummus with Carrots, Celery, Snap Peas, Pita Points, Whole Wheat Crackers, Justin's Peanut Butter, and Apple
- ~ Vegetarian Rice Dolma, Tzatziki Sauce, Kalamata Olives, Lavash Squares, Whole Wheat Crackers, Justin's Peanut Butter, and Red and White Grapes
- ~ Mozzarella and Tomato Caprese Skewers, Lentil Salad, Whole Wheat Crackers, Justin's Peanut Butter, and Mini Mandarin
- ~ Homemade Granola Bars, Flax and Protein Bites, Whole Wheat Crackers, Justin's Peanut Butter, and Apple

BAKED "CROQUE CROISSANT" SANDWICHES

\$105 per dozen

- ~ Buttery Croissant filled with Creamy Béchamel and Swiss Cheese, Baked to a Flaky, Cheesy Goodness

Choose from:

- ~ Black Forest Ham
- ~ Oven-roasted Turkey
- ~ Asparagus and Mushroom

SANDWICH SELECTIONS

\$118 per dozen

- ~ English Muffin, Scrambled Egg Patty, House-cured and Smoked Pork Loin, Provolone, and Tomato Jam
- ~ Egg White, Whole Wheat English Muffin, Pepper Jack, Wilted Super Greens, and Tomato Jam
- ~ English Muffin, Chicken Sausage Patty, Apple Sage Compote, Provolone, and Scrambled Egg Patty
- ~ Breakfast Croissant, Scrambled Egg Patty, French Ham, and Brie
- ~ Breakfast Burrito, Green Chili-braised Pork, Roasted Potato, Scrambled Egg, and Salsa Verde
- ~ Vegetarian Breakfast Burrito, Edamame Bean Spread, Scrambled Tofu, Chipotle Tomato Jam, and Wilted Super Greens

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BREAKFAST *enhancements*



ETHNIC-INSPIRED BREAKFAST SANDWICHES

\$118 per dozen

- ~ Breakfast Paneer and Potato Burrito with toasted Cumin Seed
- ~ Chicken Tikka Masala Sandwich
- ~ Egg and Basil Sandwich on toasted Bun
- ~ Soft Egg and Aloo Gobi Breakfast Burrito

BREAKFAST ACTION STATIONS

MORNING TARTINE

Loaf of Brioche Sliced to Order

- ~ Fillings: Hazelnut Praline, Fresh Berries, Whipped Cream, Apricot Jam, and Blueberry Jam

\$12 per Person

SWEET MADELEINE

Buttery French Pound Cake, Half Dipped to Order

- ~ Flavors: Caramelia Milk Chocolate or Caraibe Dark Chocolate
- ~ Toppings: Shredded Toasted Coconut, Salted Peanuts, Rainbow Chocolate Sprinkles, and Orange Blossom Chantilly
- ~ Pipette of Grand Marnier

\$12 per Person

SOUTHWEST EGG SANDWICH

- ~ Poached Southwest Egg with Salsa Verde and Housemade Turkey Sausage served on a warm Croissant Bun
- ~ Bacon Slider on a Brioche Bun
- ~ Organic Egg Slider with House-cured Bacon and Onion Jam on a Brioche Bun

\$10.50 per Person

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BREAKFAST *buffet*



BREAKFAST BUFFET

\$54 per person

STARTERS

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Our Selection of Daily Baked Bread, Artisanal French Breakfast Pastries, and Danish including Fruit Lattices, Croissants, and Muffins served with Whipped Butter and Harvest Song Preserves
- ~ A Selection of Seasonal Fresh Sliced Fruit and Berries
- ~ Assorted Individual Boxes Cereals
- ~ Selection of Individual Yogurts
- ~ Whole, 2%, and Soy Milk
- ~ Venetian Blends of Coffee and Tea

THE EGGS (SELECT ONE)

- ~ Scrambled Eggs – Light and Fluffy
- ~ Poached Egg “Alla Flamenca,” with Slow-simmered Tomato and Pepper Ragout topped with Manchego Cheese
- ~ Scrambled Egg “Rancheros” Crispy Corn Tostada, Refried Beans, Ranchero Sauce, and Queso
- ~ Baked Egg White Frittata with Roasted Potatoes, Spinach, Tomato Jam, and Goat Cheese

THE MEATS (SELECT TWO)

- ~ Peppered Bacon
- ~ Honey Ham
- ~ Classic Canadian Bacon
- ~ Housemade Pork Patty
- ~ Southwest Turkey Sausage
- ~ Chicken Sausage with Caramelized Onions and Gouda

THE STARCH (SELECT ONE)

- ~ Roasted Red Skin Potatoes – with Fresh Herbs
- ~ Hearty Breakfast Potato Hash – with Corned Beef, Bacon, Sautéed Onions, and Garlic
- ~ Crispy Breakfast Potatoes – Caramelized Onions, Roasted Peppers, and Tomato Jam
- ~ Confit Pee-wee Potatoes – tossed with Parmesan and Fresh Herbs
- ~ Breakfast Hashbrown Cakes – with Chipotle Ketchup and Salsa Verde Crème

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. Breakfast Buffets are designed for a maximum of one and one-half hour of service. A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks. A \$100 labor and preparation charge will be applied to all Breakfast Buffets under 20 people.

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POWER
BREAK

BREAK *packages*

Themed Breaks

All Breaks include Venetian Blends of Coffee and Tea, Assorted Soft Drinks, and Bottled Waters.



Japanese Break Time

\$24 per person

- ~ Assorted Sushi “Burrito” Bites: Spicy Tuna with Forbidden Rice, Crab Mix with Sushi Rice and Nori, Shaved Vegetables with Rice and Ginger
- ~ Warm Edamame in the Shell with Sea Salt and Sesame Oil
- ~ Assorted Mochi Cakes

Light and Fresh

\$22 per person

- ~ Assorted Seasonal Fruit Sushi
- ~ Whole Fresh Fruit
- ~ Individual House-blended Trail Mix
- ~ Assorted Granola Bars
- ~ Elderberry Flower and Mint Aqua Fresca

Au Chocolat

\$24 per person

- ~ Chocolate Dulce de Leche Tart
- ~ Homemade Chocolate Espresso Biscotti
- ~ Organic Hazelnut Cream Spread and Pretzel
- ~ Milk and White Chocolate-dipped Oreo Cookie

Bar Food Favorites

\$26 per person

- ~ BBQ Pork Belly Bites with Carolina Mop Sauce
- ~ Mini Grilled Cheese Fingers with Tomato Jam and Fontina Cheese
- ~ Classic Chicken Wings with Buffalo Sauce, Blue Cheese Dip, Celery, and Carrots
- ~ Individual Vegetable Crudit  with Chipotle Ranch

Gluten-free Treats

\$22 per person

- ~ Fruit and Vegetable Spear Cups with Fresh Lime and Chili Powder
- ~ Individual House-blended Trail Mix
- ~ Red Flame Grapes with Cheddar Cheese Shooters and Flax Seed Crackers
- ~ Hershey’s Milk Chocolate Bar and Milk Chocolate Almond Bar

Locally-popped Gourmet Popcorn

\$18 per person (SELECT THREE)

- ~ Salt and Vinegar
- ~ La Famiglia - 100% Natural Parmesan Cheese, Garlic, and Onion
- ~ Buttered
- ~ Bling Bling Cookies and Cream
- ~ S’mores
- ~ Chocolate Tide – Caramel-drizzled with Dark Chocolate and Sea Salt

All Theme Breaks are designed for 30 minutes. For extended service beyond 30 minutes, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 10 persons and must be order for the full group, guarantee. A \$50 labor and preparation charge will be applied to all breaks under 20 people.

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BREAK *packages*



Themed Breaks (continued)

The Ice Cream Cart

\$22 per person

- ~ Assorted flavors of small-batch Gelato and Sorbet to include Vanilla, Salted Caramel, Dark Chocolate, Mango Sorbet, Red Raspberry Sorbet, and Ice Cream Bars

Cookies and Milk

\$19 per person

- ~ Assortment of Fresh-baked Organic Cookies to include: Horchata-cinnamon, Peanut Butter, Double Chocolate Chip, and Brownie Chocolate Chip
- ~ Served with Carafes of Whole Milk, Chocolate Milk, and Almond Milk

CLASSIC TEA TIME BREAK

\$24 per person

- ~ Classic Cucumber Finger Sandwiches
- ~ Ham and Cheese Finger Sandwiches
- ~ Fresh-baked Madeleine
- ~ Whipped Honey Lavender Butter

THE MINI SANDWICH BOARD

\$22 per person (SELECT THREE)

- ~ Smashed Chickpea and Avocado Salad with Arugula, Dried Cranberries on a Whole Grain Roll
- ~ Seared Petite Beef Tenderloin and Red Onion Marmalade with Arugula and Goat Cheese Aioli on Ciabatta Roll
- ~ Oven-roasted Turkey with Provolone and Bacon Aioli on a Butter Croissant
- ~ Capicola and Sharp White Cheddar with Mizuna Lettuce and Tomato Red Pepper Aioli on Ciabatta
- ~ Mediterranean Chicken Salad with Marinated Artichoke, Feta Cheese, and Dried Currant on Olive Bread
- ~ Tuscan Rosemary Ham and “Bravo Farms White Cheddar,” Stone Fruit Mustard, and Bibb Lettuce on Artisan Bacon Loaf
- ~ Classic Mortadella with French Brie, Arugula, and Black Truffle Aioli on a Ciabatta Roll
- ~ Poached Shrimp “Po Boy” with Cajun-spiced Slaw on Soft Baguette
- ~ Seared Line-caught Hawaiian Tuna Steak with Mix Greens, Pickled Red Onion, and Wasabi Aioli on Artisan Sesames Roll



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BREAK packages

All Day Beverage Package

\$58 per person (Maximum of 8 Hr. Service)

- ~ Assorted Soft Drinks
- ~ Bottled Waters
- ~ Venetian Coffee and Tea Service

The Venetian All Day Break Package

\$78 per person (Maximum of 8 Hr. Service)

PRE-MEETING BREAK (1 Hr. Service)

- ~ Chilled Orange Juice and Apple Juice
- ~ Fresh Baked Croissants and Viennoiserie
- ~ Whipped Butter, Assorted Jam, and Marmalade
- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Coffee and Tea Service

MORNING BREAK (30 Min. Service)

- ~ Selection of Granola and Protein Bars
- ~ Individual House-blended Trail Mix
- ~ Whole Fresh Fruit
- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Coffee and Tea Service

AFTERNOON BREAK (30 Min. Service)

- ~ Selection of Fresh-baked Homestyle Cookies
- ~ Melon and Pineapple Skewers
- ~ Assorted Bags of Chips, Pretzels, and Savory Snacks
- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Coffee and Tea Service



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BREAK packages

The Palazzo All Day Break Package

\$88 per person (Maximum of 8 Hr. Service)

PRE-MEETING BREAK (1 Hr. Service)

- ~ Selection of Chilled Juices: Orange, Grapefruit, and Cranberry
- ~ Housemade Aqua Fresca: Mango Peach Water with Fresh Orange and Apple Black Currant Water
- ~ Fresh Baked Croissants and Viennoiserie
- ~ Whipped Butter, Assorted Jam, and Marmalade
- ~ Fresh Ripened Fruit Salad with Seasonal Berries
- ~ Strawberry-marbled Greek Yogurt
- ~ Assortment of Boxed Cereal with Milk and Soy Milk
- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Coffee and Tea Service

MORNING BREAK (30 Min. Service)

- ~ Selection of Granola and Protein Bars
- ~ Individual House-blended Trail Mix
- ~ Praline and Pistachio Croissant Muffin
- ~ Whole Fresh Fruit
- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Coffee and Tea Service

AFTERNOON BREAK (30 Min. Service)

- ~ Caramelized Pears Vanilla Chantilly Parfait
- ~ Housemade Pistachio Biscotti
- ~ Assorted Bags of Chips, Pretzels, and Savory Snacks
- ~ Fruit and Vegetable Spear Cups with Fresh Lime and Chili Powder
- ~ Assortment of Mini Bagel Sandwiches with Smoked Salmon and Turkey with Cream Cheese Spread
- ~ Trilogy of Mini Filled Beignet to include Chocolate Hazelnut, Berries, and Plain
- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Coffee and Tea Service



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BREAK *items*

À La Carte Break Items

BEVERAGES

- ~ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$99 gallon
- ~ Bottled Smoothies—Assorted Flavors
\$7.50 each
- ~ Individual Cartons of Whole, Low-fat, and Skim Milk
\$4.25 each
- ~ Iced Tea
\$94 gallon
- ~ 100% Pomegranate Juice
\$7.50 each

AQUA FRESCA MENU

\$70 Per Gallon

(Minimum of 2 Gallons Each)

- ~ Mango Peach with Fresh Orange-infused Water
- ~ Granny Smith Apple and Fennel-infused Water
- ~ Cucumber Lemon with Tarragon-infused Water
- ~ Strawberry and Lavender Water-infused Water
- ~ Elderberry Flower and Fresh Mint-infused Water

The following items are charged on consumption

- ~ Fiji Water and Sparkling Water
\$7.00 each
- ~ Bottled Water
\$5.50 each
- ~ Assorted Vitamin Waters
\$6.50 each
- ~ Energy Drink (Red Bull)
\$7.50 each
- ~ Assorted Gold Peak Teas
\$6.50 each
- ~ Individual Bottled Fruit Juices: Orange, Apple, Cranberry, and Grapefruit
\$7.00 each
- ~ Assorted Soft Drinks Featuring Coke Products
\$5.50 each

BREAK *items*

Good Morning Items

- ~ Assorted Glazed Doughnuts
\$70 per dozen
- ~ Fresh-baked Chocolate-filled and Plain Croissants
\$70 per dozen
- ~ M&M's Cookie Bar
\$70 per dozen
- ~ Mini Brioche, Chocolate Chip, Plain, and Raisin
\$70 per dozen
- ~ Braided Cherry and Apricot Lattice
\$70 per dozen

À La Carte Break Items

- ~ Assortment of Fresh-baked Organic Cookies to include: Horchata-cinnamon, Peanut Butter, Double Chocolate Chip, and Brownie Chocolate Chip
\$70 per dozen
- ~ Rich Chocolate Fudge Brownies and Luscious Blondies
\$70 per dozen
- ~ Chocolate-dipped Rice Crispy Treats
\$67 per dozen
- ~ Fresh Baked Sweet Chouquette
\$67 per dozen
- ~ Assortment of Individual Granola and Protein Bars
\$6.25 each
- ~ Assortment of Individual Candy Bars
\$5.25 each
- ~ Assorted Bags of Chips, Pretzels, and Savory Snacks
\$5.25 each
- ~ Individual House-blended Trail Mix
\$5.25 each



- ~ Fresh Fruit Salad
\$12 per person
- ~ Assorted Individual Fruit Yogurts
\$6.50 each
- ~ Assorted Greek-style Yogurt
\$7.50 each
- ~ Whole Fresh Fruit
\$68 per dozen
- ~ Individual House-blended Spicy Snack Mix
\$5.25 each
- ~ Individual House-blended Mixed Nuts
\$5.25 each
- ~ Fiesta Bar: Tortilla Chips, Salsa Rojas, Salsa Verde, Guacamole, and Sour Cream
\$7.25 per person (minimum of 10 people)
- ~ Assorted Ice Creams
\$7.75 each (minimum order 1 dozen)
- ~ Locally-popped Gourmet Popcorn
\$89 per dozen (assorted flavors)
- ~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup
\$95 per dozen
- ~ Helados Mexico Real Fruit Ice Cream Bars: Strawberries and Cream, Coconut Bar, Mango Ice Cream, and Guava Juice Bar
\$45 per dozen (minimum order of 1 dozen)

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Catering 702.414.3999

BREAK *items*

Bulk Snacks

*Select a Minimum of Three
(All bulk items to be purchased by the pound
and are displayed in glass candy jars).*

STANDARD SELECTION

\$35 per pound

- ~ Mini Pretzel Twists
- ~ Spicy Asian Rice Snacks
- ~ Roasted Salted Peanuts
- ~ Wasabi Peas
- ~ Plain M&M's
- ~ Hot Tamales
- ~ Swedish Fish
- ~ Salt Water Taffy
- ~ Banana Chips
- ~ Golden Brown Raisin Mix

PREMIUM SELECTION

\$42 per pound

- ~ Mixed Premium Nuts
- ~ Gourmet Snack Mix
- ~ Peanut M&M's
- ~ Tootsie Pops
- ~ Red and Black Licorice
- ~ Chocolate Covered Raisins
- ~ Dried Cranberries
- ~ Dried Blueberries



SELECT PREMIUM

\$49 per pound

- ~ Peanut Butter Pretzel Bites
- ~ House-blended Trail Mix
- ~ Ovation Chocolate Mints
- ~ Dried Sour Cherries
- ~ Yogurt-covered Cranberries
- ~ Dark Chocolate Chips

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Catering 702.414.3999



TAKE TIME OUT FOR
LUNCH

—
LUNCH *plated*
—

All Plated Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, Iced Tea, and Rolls with Butter



SALAD CHOICES (SELECT ONE)

- ~ Heirloom Tomato Salad – Pickled Shallots, Ricotta Salata, Olive Batard Crisp with Sweet Basil Pesto
- ~ House-smoked Salmon Salad - Pickled Ninja Radish, Cucumber, Wild Rocket and Frisee Lettuce, Pumernickel Crunch, and Fresh Dill Vinaigrette
- ~ Little Gem Wedge Salad – Little Gem Lettuce, Shaved Watermelon Radish, and Saffron-pickled Kohlrabi
- ~ Caesar Salad – Romaine Hearts, Aged Parmesan, Herb-roasted Garlic Focaccia Croutons, and Mama Sweet Drop Peppers with Classic Caesar Dressing
- ~ Seasonal Garden Vegetable Salad - Heirloom Carrots, Asparagus, Cherry Tomato, Patty Pan, and Burrata Cheese, with Citron Vinaigrette
- ~ Arugula and Radicchio Salad – Roasted Peach Coulis, Prosciutto Chip, Goat Cheese, and Candied Walnuts with Broken Aged Balsamic Vinaigrette

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Catering 702.414.3999

LUNCH *plated*

ENTRÉE CHOICES (SELECT ONE)

- ~ Seared Salmon Steak – Potato and Horseradish
“Risotto,” Fava Beans, and Tomato Confit
\$57 per person

- ~ Roasted Fillet of Branzino – Lemon-butter Sauce,
Scallions, Confit of Tear Drop Tomatoes, English Peas,
and Braised Fennel
\$59 per person

- ~ Herb-crusting Kubota Pork Loin – Horseradish-mashed
Potatoes, Red Onion Balsamic Jam, Grilled King
Trumpet Mushrooms, and Bacon Jus
\$56 per person

- ~ Seared Free-range Chicken Breast – Parmesan
Polenta Cake, Red Wine-braised Cipollini Onion,
Haricot Vert and Shallot Vinaigrette
\$56 per person

- ~ Roasted Chicken Breast – Creamy Pomme Purée,
Orange-glazed Carrots, Sautéed Spinach, Roasted
Cipolin Onions, and Tarragon Demi
\$56 per person

- ~ Grilled Beef Tenderloin – Olive Oil Smashed
Potatoes, Fresh Asparagus, Tomato Confit, Scallions,
and Red Wine Demi
\$58 per person

- ~ Braised Beef Short Rib – Melted Leeks,
Confit Carrots, and Stone-milled Creamy Grits
with Fontina Cheese and Bacon Jus
\$58 per person

- ~ Quinoa and Kale Fritter – with White Cheddar,
over shaved Vegetables with Butternut Squash Coulis
\$55 per person

- ~ Vegan Vegetable Enchiladas – Corn Tortilla,
Red Enchilada Sauce, and Cashew “Sour Cream”
\$55 per person



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Catering 702.414.3999

LUNCH *plated*

DESSERT CHOICES (SELECT ONE)

- ~ Pistachio Crème Brûlée with Half-dipped Chocolate Tuile
- ~ Cheesecake Passion Mango with Vanilla Pain de Gene
- ~ Chocolate Cake with Fresh Raspberries
- ~ Apple Tarte Tatin with Vanilla Caviar and Traditional French Chantilly
- ~ Rhubarb Trifle, Star Anise Poached Rhubarb, and Homemade Vanilla Custard



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THE VENETIAN® THE PALAZZO® SANDS® EXPO

LUNCH *buffet*

All Buffet Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, Iced Tea, and Rolls with Butter.



BUFFET #1

\$66 per person

SOUP AND SALADS

- ~ Summer Corn Soup – Fresh Tomatoes, Green Peppers, Sautéed Onion, and Fresh Cilantro
- ~ Kale and Heirloom Carrot Slaw, Red Cabbage, Shaved Red Onion, Chick Peas, and Apple Cider Vinaigrette
- ~ Red Bliss Potato Salad, Applewood-smoked Bacon, Hard-boiled Eggs, Fresh Chives, and Gribiche Aioli

ENTRÉES AND SIDES

- ~ Braised Short Rib – Slow-cooked Beef Short Rib in a Raisin and Red Wine Vinegar Demi Glaze, and Egg Noodles tossed with Chives
- ~ Seared Atlantic Swordfish – Fregola with Roasted Cherry Tomatoes and Pearl Onions with Citrus Vinaigrette
- ~ Red Lentil and Sweet Potato Tikka Masala – Fragrant Sauce cooked with Cumin, Cilantro, and Ginger
- ~ Oven-baked Heirloom Cauliflower with Extra Virgin Olive Oil and Fresh Herbs

DESSERTS

- ~ Asian Guava Roulade
- ~ Chocolate Flourless Caramel Cremeux
- ~ Mascarpone Mousse with Strawberry Basil Compote

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Catering 702.414.3999

LUNCH *buffet*

BUFFET #2

\$66 per person

SOUP AND SALADS

- ~ Roasted Tomato Bisque – Slow-cooked Tomatoes in a Basil-scented Light Broth
- ~ Farm Stand Greens – Dried Blueberries, Shaved Fennel, Rainbow Carrots, and Buttermilk-avocado Dressing
- ~ Fresh Cucumber and Tomato Salad with Julienne Red Onion, Watermelon Radish, and Fresh Dill tossed with Red Wine Vinaigrette

ENTRÉES AND SIDES

- ~ Roasted NY Steak – Classic Green Peppercorn Sauce and Sour Cream Mashed Potatoes with Chive
- ~ Red Wine-stewed Chicken – with Fresh Garden Vegetables, Mushrooms, and Thyme
- ~ Red and White Quinoa with Coconut Oil and Lemon Zest and Crunchy Vegetables
- ~ Roasted Seasonal Squash – Blended with a Tomato Compote, Capers, and Parsley

DESSERTS

- ~ Salted-caramel Cream Puff
- ~ S'more Bacon Tarts
- ~ Homemade Whoopie Pies to include Orange, Chocolate, and Vanilla



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Catering 702.414.3999

—
LUNCH *buffet*
—



BUFFET #3

\$66 per person

SOUP AND SALADS

- ~ Classic Farmhouse Potato and Leek Soup – Crispy Pancetta, Pumpkin Seeds, and Chives
- ~ Butter Lettuce and Arugula – Marinated Roasted Peaches, Candied Walnuts, and Goat Cheese with a Champagne Vinaigrette
- ~ Five-grain Salad with Cured Lemon, Fennel, and Orange Segments tossed with Fresh Parsley and E.V.O.O.

ENTRÉES AND SIDES

- ~ Roasted Chicken Breast – Provençale Ratatouille and Sauce Diabla
- ~ Baked Salmon Fillet – Cauliflower Couscous, Herb Tomato, and Lemon Vinaigrette
- ~ Basmati and Wild Rice with Chickpeas, Currants, Parsley and Cumin
- ~ Roasted Brussels Sprouts with Shaved Celery and Apple Cider Glaze

DESSERTS

- ~ Coconut Mousse with Caramelized Mango, Exotic Cremeux, and Coconut Nougatine
- ~ Chocolate Brownie Bread Pudding
- ~ Limoncello Gelee and Pomegranate Custard Verrine

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Catering 702.414.3999

—
LUNCH *buffet*
—



BUFFET #4

\$66 per person

SOUP AND SALADS

- ~ Jamaican Spinach Soup – Vegetable-based Broth with Fresh Vegetables, Spinach, and Jamaican Spice
- ~ Baby Spinach and Frisée – Fresh Strawberries, toasted Hazelnut, and Crisp Pancetta with Blue Cheese Vinaigrette
- ~ Greek Riced Cauliflower Salad – Roasted Tomato, Cucumber, Kalamata Olives, Feta Cheese, and Parsley with Lemon Vinaigrette

ENTRÉES AND SIDES

- ~ Seared Beef Tenderloin – Chimichurri Sauce and Green Bean Medley
- ~ Seared Mahi – with Roasted Pineapple with Cucumber and Lemon Oil
- ~ Roasted Jewel Potatoes with Heirloom Tomato and Pearl Onions
- ~ Roasted Carrots – Honey Glazed with Cumin, Orange, and Fresh Tarragon

DESSERTS

- ~ Chocolate Ganache Mint Opera Cake
- ~ Apple and Jivara Milk Chocolate Cake
- ~ Blueberry Chantilly Tart

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—
LUNCH *buffet*
—



BUFFET #5

\$66 per person

SOUP AND SALADS

- ~ Japanese Miso Soup – with Nori and diced Tofu and Scallion
- ~ Glass Noodle Salad with shaved Vegetables, Shiso, and Thai Chili Vinaigrette
- ~ Shaved-vegetable Slaw with Fresh Mango, Rice, Wine Vinegar, and Cilantro

ENTRÉES AND SIDES

- ~ Cilantro and Lime Chicken with Thai Green Chili
- ~ Red Hot Beef with Cashews and Sesame Ginger Sauce and Sautéed Bok Choy
- ~ Coconut-steamed Basmati Rice with Scallions
- ~ Stir-fry Vegetables with Garlic Ginger and Yellow Bean Sauce

DESSERTS

- ~ Chocolate Dulce de Leche Tart
- ~ Classic Klimt Apricot Cake
- ~ Cherry Clafouti

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LUNCH *buffet*

ITALIAN BUFFET

\$66 per person

SOUP AND SALADS

- ~ Tuscan Kale Soup – Italian White Beans, Baby Kale, and Parmesan in a Light Tomato Broth
- ~ Classic Caprese Salad – Vine Ripened Tomatoes with Fresh Mozzarella, Basil, and a Balsamic Reduction
- ~ Insalata Romana – Romaine Hearts, Baby Kale, Cucumber, Tear Drop Tomatoes, Shaved Pecorino, Herbed Croutons, and Creamy Garlic Emulsion

ENTRÉES AND SIDES

- ~ Chicken Cacciatore – Seared Chicken Breast, Roasted Pepper, Olives, Capers, and Tomato
- ~ Seared Salmon with Clam and Lobster Sauce, Fresh Basil, and Lemon
- ~ Baked Eggplant Lasagna with Parmesan and Mozzarella Cheese, Tomato Sauce, and Basil
- ~ Oven-baked Italian Vegetables – Fresh Herbs, Garlic, and Extra Virgin Olive Oil

DESSERTS

- ~ Chocolate Bailey's Cappuccino Cup
- ~ Dulce Panacotta with Chocolate and Strawberry Compote
- ~ Speculoos Financier Pineapple Ganache



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Catering 702.414.3999

LUNCH *buffet*

EAST SIDE DELI

\$60 per person

SALADS

- ~ NY Deli Potato Salad – Russet Potatoes tossed in Mayo, Grainy Mustard, Red Onions, Diced Celery, Pickles, Pickle Juice, and Parsley
- ~ Elbow Pasta Salad with Crispy Bacon, English Sweet Peas, Bermuda Onion, and Creamy Apple Cider Dressing
- ~ Tossed Green Salad with Diced Cucumbers, Carrots, Teardrop Tomatoes, and Sliced Red Radishes with Ranch Dressing and Oregano Vinaigrette

MEATS AND CHEESES

- ~ Display of Meats and Cheeses to Include: Corned Beef, Black Forest Ham, Housemade Roast Beef, and Turkey, Swiss, Havarti, Horseradish NY Cheddar, Provolone, and Fresh Mozzarella

DELI SALADS

- ~ Classic Egg Salad
- ~ Classic Tuna Salad made with sustainable Albacore Tuna

SANDWICH CONDIMENTS

- ~ Platters of Bibb Lettuce, Red Onions, Sliced Tomatoes, and Sliced Cucumbers
- ~ Calabrese Peppers, Kosher Dill Pickle Spears, Cherry Pepper, and Pearl Onions
- ~ Inglehoffer Deli Mustards – Horseradish, Deli, Stone Ground, and Classic Mayo
- ~ Selection of Assorted Rolls and Sliced Bread

DESSERTS

- ~ Assorted Fruit Ganache Lollipop
- ~ Black and White Oreo Sandwich
- ~ Cactus Gelee with Yogurt Lime Chocolate Sable
- ~ Peach and Chocolate Shortcake Verrine

ADD A DAILY INSPIRED SOUP SELECTION

\$5 per person



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—
LUNCH *la boulangerie cafe*
—



LA BOULANGERIE CAFE LUNCH MENU

\$60 per person

SOUPS

- ~ Porcini and Potato Potage with Vegetables and Chives
- ~ Spinach and Chicken Soup with Cardamom

GREENS

- ~ Classic Butter Lettuce with Tarragon and Parsley and Shallot Vinaigrette
- ~ Shaved Asparagus and Green Apple Salad with Frisee and Champagne Vinaigrette
- ~ Farm Stand Greens with shaved Vegetables and Green Goddess Dressing

SAVORY TARTINE SELECTION

- ~ Fra'Mani Salami with Tomato, Mozzarella, and Fresh Basil
- ~ Italian-cooked Ham and Swiss Cheese with Rosemary
- ~ Roasted Butternut Squash with Pumpkin Seed and Fontina Cheese

SWEETS

- ~ Assorted Macaroons
- ~ Vanilla Cream-filled Eclairs
- ~ Coconut and Chocolate-dipped Madeleines

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Catering 702.414.3999

LUNCH *boxed*

THE CLASSIC COLLECTION

CLASSIC LUNCH 1

\$49 per person

- ~ Sliced Rosemary Ham
White Cheddar Cheese, Stone Fruit Mustard,
and Bibb Lettuce on a Bacon Cheddar Ciabatta
- ~ NY Deli Potato Salad
Pickle Juice and Whole Grain Mustard Dressing
- ~ Classic Potato Chips
- ~ Rich Chocolate Fudge Brownie
- ~ Granny Smith Apple

CLASSIC LUNCH 2

\$49 per person

- ~ Sliced Roast Beef
Swiss Cheese, Arugula, Lettuce, Pickled Onion,
and Goat Cheese Aioli on a Ciabatta Roll
- ~ NY Deli Potato Salad
Pickle Juice and Whole Grain Mustard Dressing
- ~ Classic Potato Chips
- ~ Rich Chocolate Fudge Brownie
- ~ Granny Smith Apple

CLASSIC LUNCH 3

\$49 per person

- ~ Roasted Turkey Club
Sliced Turkey Breast, Crisp Turkey Bacon,
Dijon Mayo, Tomato, and Bibb Lettuce on a
Sourdough Loaf
- ~ NY Deli Potato Salad
Pickle Juice and Whole Grain Mustard Dressing
- ~ Classic Potato Chips
- ~ Rich Chocolate Fudge Brownie
- ~ Granny Smith Apple

CLASSIC LUNCH 4

\$49 per person

- ~ Pita Pocket
Mediterranean Falafel with Rosso Bruno Tomato,
Red Onion, Cucumber, Shredded Romaine, and
Tzatziki Sauce
- ~ NY Deli Potato Salad
Pickle Juice and Whole Grain Mustard Dressing
- ~ Classic Potato Chips
- ~ Rich Chocolate Fudge Brownie
- ~ Granny Smith Apple

Each selection requires minimum guarantee of 10 persons.



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Catering 702.414.3999

—

LUNCH *boxed*

—



THE SKINNY COLLECTION

SKINNY LUNCH 1

\$51 per person

- ~ Grilled Vegetable Wrap – Amaranth Sprout and Sundried Tomato Spread on Whole Wheat Tortilla
- ~ Red Quinoa Salad – Carrot, Fennel, and Fresh Parsley with Lemon Vinaigrette
- ~ Low-fat Fruit Yogurt
- ~ “Kind Bar” Granola Bar
- ~ Granny Smith Apple

SKINNY LUNCH 2

\$51 per person

- ~ Fresh Field Greens – Shaved Carrot, Cherub Tomatoes, Cucumber, Radish, and Toasted Pumpkin Seeds with White Balsamic Dressing
- ~ Cottage Cheese
- ~ Red Quinoa Salad – Carrot, Fennel, and Fresh Parsley with Lemon Vinaigrette
- ~ “Kind Bar” Granola Bar
- ~ Granny Smith Apple

SKINNY LUNCH 3

\$51 per person

- ~ Assorted Sushi “Bento Box” Lunch
- ~ Seaweed and Edamame Vegetable Salad with Ginger Soy Dressing
- ~ Rice Cracker
- ~ Mochi Cake Bite
- ~ Tangerine

Each selection requires minimum guarantee of 10 persons.

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Catering 702.414.3999

LUNCH trays

EXECUTIVE GOURMET LUNCH TRAYS

A selection of carefully-crafted cold lunch trays prepared by our culinary team. Each meal is composed of a salad, entrée, and dessert.

TRAY LUNCH 1

\$53 per person

- ~ Poached Wild King Salmon over Forbidden Black Rice, Radish, Pickled Ginger, and Asparagus Salad with Fresh Cilantro
- ~ Little Gem and Baby Garden Vegetable Salad with an Avocado Dressing
- ~ Fresh Raspberry-filled Macaroon with Bavarian Cream

TRAY LUNCH 2

\$53 per person

- ~ Herb-crusted Organic Chicken Breast on a bed of Moroccan-pepper Sauce with Vegetable Couscous and Heirloom Cauliflower
- ~ Little Gem and Baby Garden Vegetable Salad with an Avocado Dressing
- ~ Caramelia Dome, Vanilla Cremeux on top of Chocolate Sable

TRAY LUNCH 3

\$53 per person

- ~ Vegan Quinoa, Pea Shoot, and Lettuce Spring Roll over Herb Pesto, Beluga, and Red Lentil Salad with Asparagus and Heart of Palm
- ~ Little Gem and Baby Garden Vegetable Salad with an Avocado Dressing
- ~ Chocolate Cake, Coconut Gelee, and Strawberry Cream



Each menu requires a minimum guarantee of 10 persons, unless otherwise specified.

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Catering 702.414.3999



GRAND
RECEPTION

—
RECEPTIONS *hors d'oeuvres*
—



COLD ITEMS

\$110 per dozen

- ~ Roasted Beet Mille Feuille with California Goat Cheese
- ~ Sautéed Vegetable Gelee with Boursin and Red Pepper Coulis
- ~ Seared Beef Tenderloin on Potato Coins, Romesco Sauce, and Herb Garnish
- ~ Roasted Tomato and Onion Tartlet – Black Olive Crust, Tomato Jam, and Toasted Pine Nut
- ~ Deviled Egg with Smoked-salmon Rilette, Caviar, and Chives
- ~ Grilled Vegetable and Hummus Mille Feuille – Grilled Vegetables, Garbanzo Bean Spread, and Fresh Basil
- ~ Assorted Sushi Lollipop – Tuna, Salmon, and Yellowtail on Bamboo Fork
- ~ Curried Chicken Salad with Red Endive on Edible Spoon
- ~ Blue Cheese Mousse with Dried Fruit and Almond Brittle on Brioche
- ~ Mini BLT Skewer with toasted Rye

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Catering 702.414.3999

RECEPTIONS *hors d'oeuvres*

HOT ITEMS

\$110 per dozen

- ~ Truffled Grilled Cheese and Vegetables Finger, Mornay Sauce, Gruyere, Swiss, Truffles, and Crunchy Vegetables
- ~ Classic Quiche Bite- with caramelized Onions, Rosemary Ham, and Swiss Cheese
- ~ Vegan Artichoke and Corn “Crab Cake” with Sriracha Hummus
- ~ Chipotle Chicken Skewer with Pearl Onions, Roasted Pineapple, and Creamy Salsa Verde
- ~ Mini Potato Cup, Truffled Mushroom Duxelles, Beef Tenderloin, and Gruyere Cheese
- ~ Crispy Shrimp and Basil wrapper with Feuille de Brick and Thai Chili Sauce
- ~ Asian BBQ Salmon Cube with Ginger, Green Onions, and Sesame Seeds
- ~ Ancho Chicken “Taquito” with Cilantro, Peppers, and Avocado-lime Crema
- ~ Crispy Butternut Squash “Agri Dulce” Wonton with Harissa-lemon Dip
- ~ Spicy Crab Gougere Puff, Pâté Choux Puff filled with a Spicy Crab Salad



A \$100 labor and preparation charge will be applied to all reception for events under 20 people.

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Catering 702.414.3999



THE VENETIAN® THE PALAZZO® SANDS® EXPO

RECEPTION *display stations*

SMALL BATCH ARTISAN CHEESE DISPLAY

\$24 per person

A selection of small batch production Cheese. All Cheeses are from non-GMO and hormone-free Milk Nicasio Reserve, Nicasio Loma Alta, Laura Chenel Cabecou Petite Goat, Marin Triple Cream with Truffle, Point Reyes Farmstead Blue, Point Reyes Toma and Beehive Creamery Spring Mountain Cheddar served with Fig-orange Chutney, Sour Cherry Preserve, Quince Jam, Red Flame Grapes, Toasted Nuts, Assorted Rolls, and Crackers

CLASSIC CRUDITES DISPLAY

\$18 per person

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Rashishes, Cucumber Slices, Cherry Tomatoes, Hummus Dip, Green Goddess Dip, and Muhammara Dip

ARTISANAL CHARCUTERIE DISPLAY

\$27 per person

Charcuterie made by small family-owned producers. All Meats are hormone- nitrite-, and nitrate-free. All animals are fed a non-GMO, vegetarian diet. Thin-sliced Fra' Mani Mortadella and Salami Rosa, Creminelli Cotto Capicola and Salami Tartufo, Olli Toscano Fennel Salami, Prosciutto de Parma served with Dijon and Whole Grain Mustard, Cornichons, Fig, Chutney, Assorted Rolles, and Crackers

FRESH & TROPICAL FRUIT DISPLAY

\$18 per person

Served with Greek Yogurt with Mint and Honey



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RECEPTION *seafood display stations*

SALMON AND TUNA POKE' STATION

\$21 per person

- ~ Made-to-order Fresh Tuna and Salmon Poke' over Forbidden Rice Salad, Seaweed Slaw, and Pickled Ginger topped with Wasabi Aioli, Teriyaki Ponzu Sauce, and Sesame Seeds

EAST MEETS WEST SEAFOOD DISPLAY

\$65 per person

- ~ Fresh Pacific Shucked Oysters, Hot Smoked Atlantic Salmon, Chilled Shrimp, and Poached Maine Lobster Tail
- ~ Classic Cocktail Sauce, Spicy Creole Sauce, Lemon Wedges, Creamy Horseradish, and Tabasco.
- ~ Sushi action station with an assortment of Sashimi, Rolls, and Hand Rolls served with Wasabi, Ginger, Soy Sauce and Light Soy Sauce

SEAFOOD DISPLAY

Each selection served with Classic Cocktail Sauce, Ponzu Soy Aioli, Tarragon Lemon Caper Remoulade, Avocado Sour Cream and Lime Dip, Lemon Wedges, Creamy Horseradish, and Tabasco

ICED JUMBO SHRIMP

(minimum order of 3 pieces per person)

\$10 per piece

ALASKAN SNOW CRAB LEGS

\$13 per piece

ALASKAN SNOW CRAB CLAWS

\$11 per piece

SHUCKED SEASONAL OYSTERS

- ~ Served on the Half Shell with Mignonette Sauce

\$10 per piece

ICE CARVING

- ~ Allow our skilled ice carvers to create reproductions of logos or intricate designs

\$800 ++ per block and up



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Catering 702.414.3999

—
RECEPTION *display stations*
—



DIM SUM AND FRIED RICE STATION

\$28 per person

- ~ Shrimp Shu Mai and BBQ Pork Bun with Soy Ginger Sauce
- ~ Vegetable Spring Roll with Sweet Chili Sauce
- ~ Chicken Fried Rice with Crispy Onions, Carrots, Broccoli, Pickled Ginger, and Scallions

CHILLED FINGER FOOD STATION

\$22 per person

- ~ Assorted Vietnamese Summer Roll – Sweet Shrimp, Shaved Vegetarian, and Char Sui Pork
- ~ Thai-cucumber Chicken Salad, Pickled Ginger, and Soy Mirin Vinaigrette
- ~ Assorted Sushi Burritos
- ~ Ceviche – Bay Scallops and Rock Shrimp in a Citrus and Aji Amarillo Marinade with Fresh Cilantro and Red Onion

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Catering 702.414.3999

RECEPTION *action stations*

PASTA STATION (SELECT TWO)

\$27 per person

- ~ Gemelli Pasta – tossed to order with Classic Bolognese, Shaved Parmesan, and Fried Sage
- ~ Penne Pomodoro – Slow-simmered Tomato Sauce, Fresh Tomato Concasse, Basil, Olive Oil, and Parmesan
- ~ Fregola “Risotto” – with Lamb Bacon, Harissa, Mascarpone, Cumin-roasted Squash, and Peppers
- ~ Ricotta Cavatelli – Lemon-scented Lobster Parmesan Cream, Fresh Maine Lobster finished with Tomato Concasse and Asparagus Tips
- ~ Penne Pasta – tossed with Vodka Sauce and Tomato Concasse, Basil, and Shrimp Scampi
- ~ Kale and Mozzarella Ravioli – Fresh Tomatoes, Sautéed Shallots, Asparagus Tips, and Smoked-tomato Broth

“BUFFALO CHICKEN” CONE STATION

\$18 per person

- ~ Buffalo-spiced Chicken skewer served in cone with Celery Sticks, Carrots, and Creamy Blue Cheese Dressing

DUELING BRIOCHE ROLLS

\$23 per person

- ~ Korean Bulgogi Beef Roll with Vegetable Slaw
- ~ Maine Lobster Roll with Classic Cocktail Dressing

SLIDER STATION

\$25 per person

- ~ Seared Beef Slider with Port Wine Shallot and Blue Cheese Fondue on Brioche Bun with Dijon Spread
- ~ Asian Chicken Slider with Housemade Daikon Radish Kimchi, and Miso Aioli on Brioche Bun

Sliders are served with housemade Potato Chips



Each menu requires a minimum guarantee of 30 persons, unless otherwise specified. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

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Catering 702.414.3999

—
RECEPTION *action stations*
—



MINI STREET TACO STATION

\$24 per person

(SELECT TWO)

- ~ Beef Barbacoa Taco – Fresh Cilantro, Salsa Roja, and Pickled Onions
- ~ Red Chili-braised Chicken Thigh – Spicy Shredded Cabbage and Carrot Slaw, topped with Mexican Crema
- ~ Crispy Fish Taco – Pickled Cabbage and Cilantro with Chipotle Aioli
- ~ Classic Pork Carnitas - Radish and Grilled Pineapple Slaw with Avocado Crema
- ~ Fresh Grilled Nopales and King Trumpet - Corn Salsa and Cilantro Crema

All tacos served with Lime Wedges and Flour Tortillas

CROQUE MONSIEUR STATION

\$22 per person, minimum order 30 guests

- ~ Oven-roasted Portabella with White Cheddar and Red Wine-braised Oxtail on Rustic Country Bread
- ~ Classic Croque “Monsieur” – Sourdough, Ham, and Gruyere Cheese-laced Béchamel
- ~ Served with Shaved Brussels Sprout Salad

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THE VENETIAN® THE PALAZZO® SANDS® EXPO

RECEPTION *carving station*

~ Rosemary-roasted Turkey Breast – Italian-scalloped Potatoes with Fontina Cheese and Turkey Gravy
\$600 serves 30 guests

~ Slow-roasted Smoked Pork Steamship – White Cheddar Mac & Cheese and Braised Collard Greens
\$575 serves 30 guests

~ Spice-crusted NY Strip – Potato Risotto with Fava Bean, Truffle, and Red Wine Demi
\$795 serves 30 guests

~ Miso-glazed Salmon Fillet – Fresh-vegetable Slaw and Forbidden Rice with Ginger
\$625 serves 30 guests

~ Black-pepper Prime Rib – Classic Mashed Potatoes and Fresh Asparagus with Herb Vinaigrette and Creamy Horseradish
\$625 serves 30 guests



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THE VENETIAN® THE PALAZZO® SANDS® EXPO

RECEPTION *dessert action stations*

MINI DOUGHNUTS ACTION STATION

\$14.00 Per Person (minimum of 100)

We will glaze your doughnut to order with a selection of icings and top them for some extra crunch:

- ~ Icings: Chocolate, Orange Raspberry, Lemon, or Pistachio
- ~ Toppings: Oreo Crumble, Chocolate Chips, Crispy Chocolate Pearls, Bacon, Candy Fruit, Chantilly, M&Ms, and Caramelized Pecans

WHIMSICAL GELATO ACTION STATION

\$18.00 Per Person (minimum of 100)

We will create your Whimsical Cornetto to order with our variety of waffle cones or cups and your selection of toppings and sauce.

- ~ Ice Cream Flavors: Malaga Rum Raisin, Rocky Road Brownie, and Strawberry Mojito
- ~ Toppings: Caramelized Pine Nuts, Chantilly, and Chocolate Bark Chunk
- ~ Sauce: Dark Chocolate
- ~ Waffle Flavors: Blue Salted Corn, Hazelnut, Chocolate, Vanilla, Orange, Toasted Coconut, and Red Velvet

COOKIE DOUGH ACTION STATION

\$18.00 Per Person (minimum of 100)

Served in Petite Waffle Cone, Chocolate-dipped Cone, or Gelato Cup and scooped to order:

- ~ Flavors: Brownie Chocolate Chip, Horchata-cinnamon, Peanut Butter, and Old Fashioned Chocolate Chip
- ~ Toppings: Strawberry-rhubarb Compote, Pineapple Marmalade, Crispy Chocolate Pearls, Freeze-dried Raspberries
- ~ Sauces: Salted Caramel, Crème De Cassis, and Crème Anglaise





ENCHANTED
DINNER

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DINNER *four-course plated dinner*
—



SALAD CHOICES (SELECT ONE)

- ~ Classic Steakhouse Iceberg Salad – Bacon Lardon, Heirloom Tomatoes, Gorgonzola Crumble, Candied Pecans, Fresh Chives, and Farmstead Blue Cheese Dressing
- ~ Watercress and Roasted Beet Salad – Red and Yellow Beets, Watercress, Goat Cheese Panna Cotta, and Candied Pecans with Pink Pepper Corn Vinaigrette
- ~ Spicy-pepper Green Salad – Mustard Frill, Arugula, Mizuna, Dried Cherries, Toasted Pumpkinseed, and Creamy Herb Dressing
- ~ Seckel Pear and Bitter Green Salad – Big Rock Blue Cheese, Prosciutto Chips, and Pistachio-biscotti Croutons with Blackberry Vinaigrette
- ~ Marinated Heirloom Tomatoes – Burrata Cheese, Shaved Onion, Torn Basil, and Honey Wheat Chip
- ~ Caesar Salad – Romaine Hearts, Parmesan, Focaccia Crouton, Sweet Drop Peppers, White Anchovies, and Classic Caesar Dressing

Menu requires a minimum guarantee of 20 persons, unless otherwise specified. Plated Dinners are designed for a maximum two hours service. A Surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. A \$100 labor and preparation charge will be applied to all plated dinner functions for events under 20 people.

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Catering 702.414.3999

DINNER *four-course plated dinner*

APPETIZER CHOICES (SELECT ONE)

COLD APPETIZER

- ~ Yellowtail Crudo – Red Chili, Sea Asparagus, Piment Espelette, Crispy Rice, and Ponzu Gelee
- ~ Sweet Corn Veloute – Dungeness Crab, Corn Salsa, and Micro Seagrass
- ~ Hot-smoked and Citrus Lemongrass-cured Scottish Salmon – Shaved Asparagus, Purple Radish, and Lemon-dill Crème Fresh
- ~ Moscovy Duck Tartare Cipriani – Organi Grains, Beluga Lentils, Sundried Tomatoes, Micro-herb Salad, and Baguette Crouton

HOT APPETIZER

- ~ Slow-smoked Pacific Salmon – Confit Fingerling Potato, Leek Fondue, Avruga Caviar, and Egg Yolk
- ~ Poached Organic Egg – Heirloom Cauliflower “Couscous,” Sautéed Mushrooms, and Salsa Verde Sauce
- ~ Seared Diver Sea Scallop – Creamy Fregola “Risotto,” Pancetta, Asparagus Tips, and Truffle Demi Glaze
- ~ Lobster Cannelloni – with Fresh Corn, Yuzu Butter, Teardrop Tomatoes, and Edamame



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Catering 702.414.3999

DINNER *four-course plated dinner*

ENTRÉE CHOICES (SELECT ONE)

- ~ Colorado Lamb “Tasting” – Roasted Rack of Lamb, Housemade Merguez Sausage, Confit Lamb Shoulder, and Tomato-bean Cassoulet
\$118 per person
- ~ Seared White Sea Bass – Cauliflower Cream, Pearl Barley and Red Lentil Crunch, Charred Romanesco, Grapefruit, and Tomato Vinaigrette
\$108 per person
- ~ Chorizo-crusted Black Cod – White Navy Beans in Sauce American, Asparagus, Tear Drop Tomato
\$109 per person
- ~ Seared Chicken Breast and Confit Thigh – Pea Purée, Roasted Potato, and Baked Yellow Beets
\$97 per person
- ~ Seared Free-range Chicken – Vegetable and Mushroom Cannelloni, Sweet Potato Cream, and White Wine Mustard Jus
\$99 per person
- ~ Berkshire Pork Fillet and Smoked Pork Belly – Butternut Squash Purée, Braised Belgian Endive, Shishito Pepper, and Apple Black Pepper Jus
\$109 per person
- ~ Braised Beef Short Rib and Seared Prawns – Celery Root Purée, Confit Carrot, Crushed Fava Beans, and Red Wine Demi
\$112 per person
- ~ Herb-crusted Beef Tenderloin – White Polenta Cake, Grilled Artichoke, Parsley Crust, Fava Bean Emulsion, and Ratatouille Squash
\$116 per person
- ~ Vegan Green Lentil and Vegetable Shepard’s Pie – Mashed Potato Crust, Asparagus, and Cashew Cream
\$94 per person
- ~ Seared Beef Tenderloin – Potato Au Gratin, Onion and Piquillo Pepper Jam, Sautéed Broccolini, and Truffle-infused Demi Glaze
\$116 per person



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Catering 702.414.3999

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DINNER *four-course plated dinner*

—

DESSERT CHOICES (SELECT ONE)

- ~ Violet Macaroon and Black Currant Cremeux with Bavarian Cream
- ~ Green Apple Mousse and Chocolate Cake with Dark Chocolate Sauce
- ~ Pistachio Mousse with Lemon Center, Crispy Sable, and Sour Cherry Compote
- ~ Chestnut Lychee Bar
- ~ Indian Carrot Cake, Coconut Sauce, and Caramelized Nuts
- ~ White Chocolate Jasmine Mousse and Blood Orange Marmalade with Organic Oreo Streusel



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THE VENETIAN® THE PALAZZO® SANDS® EXPO

DINNER *buffet*

Buffet dinners include Venetian blends of coffee, decaffeinated coffee, iced tea, and rolls with butter.



DINNER MENU #1

\$90 per person (minimum of 20)

SALADS

- ~ Baby Mixed Green and Radish Salad – Watermelon Radish, Ninja Radish, Breakfast Radish, and Sunflower Seeds with Pink Peppercorn Vinaigrette
- ~ Root Vegetable Salad – Pomegranate and Pumpkin Seeds tossed with Pomegranate Vinaigrette

ENTRÉES AND SIDES

- ~ Slow-cooked Beef Short Rib – Red Wine Sauce with Pearl Onions, Bacon, and Mashed Potatoes
- ~ Butternut Squash Ravioli with Brown Butter, Sage, Toasted Walnuts, and Parsley
- ~ Seared Chicken Breast – Citrus Beurre Blanc and Lemon Orzo with Green Olives and Radicchio
- ~ Roasted Heirloom Carrots with Lemon Olive Oil, Ricotta Salata, and Maldon Sea Salt

DESSERTS

- ~ Bonet Piedmontese-style
- ~ Pistachio Custard, Cashew Streusel, and Strawberry Compote
- ~ Soft Berry Cheesecake

Dinner Buffets are designed for a maximum of two hours service. A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks.

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Catering 702.414.3999

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DINNER *buffet*
—



DINNER MENU #2

\$115 per person (minimum of 30)

SALADS

- ~ Caprese – Rosso Bruno and Campari Tomatoes with Fresh Mozzarella, Arugula, Frisse, Basil Oil, and Balsamic Reduction
- ~ Superfood Slaws – Kale, Brussels Sprouts, and Napa and Red Cabbage with Creamy Meyer Lemon Dressing

ENTRÉES AND SIDES

- ~ Grilled NY Strip – Patatas a la Sarladaise with Onion and Duck Fat
- ~ Gemelli Pasta – Sundried Tomato Pesto, Asparagus, Roasted Summer Squash, and Fresh Herbs
- ~ White Wine and Garlic Roasted Chicken Thigh – Basque-style Piperade
- ~ Cauliflower Au Gratin with Béchamel and White Cheddar

CARVING STATION

- ~ Oven-roasted Turkey Breast – Smashed Sweet Potato with Crispy Bacon and Brown Butter Turkey Gravy

DESSERTS

- ~ Flower Bomb Crème Fraîche, Panna Cotta, Strawberry Jelly, and Lychee Consommé
- ~ Glazed Dark Chocolate Fudge Cake
- ~ Orange Ginger Bread, Mascarpone Cream

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DINNER *buffet*

DINNER MENU #3

\$129 per person (minimum of 30)

SALADS

- ~ Classic Butter Lettuce Salad – Tarragon, Chives, Parsley, Breakfast Radish, chopped Eggs, and Roasted Shallot Vinaigrette
- ~ Asparagus & Wild Rocket Salad – Citrus Segments, Burrata Cheese, Pumpernickel Crunch, and Citron Vinaigrette
- ~ Roasted Baby Beet Salad – Red and Yellow Beets, Shaved Ricotta Salata, Candied Pecans, and Watercress

ENTRÉES AND SIDES

- ~ Seared Swordfish Piccata – Classic Lemon Caper Sauce and Creamy Parmesan Cheese Polenta
- ~ Seared Pork Medallion – Onion and Cornichon Sauce and Slow-braised Cabbage with Apple
- ~ Housemade Turkey Lasagna – Classic Marinara Style with Mozzarella, Parmesan Mornay, and Ricotta Impastata
- ~ Sautéed Farm Fresh Vegetables with Artichoke and Olive Oil

CARVING STATION

- ~ Whole roasted NY Strip Loin with Mustard Crust – Stuffed Potato with Blue Cheese, Asparagus, Heart of Palm Salad with Herb Vinaigrette



DESSERTS

- ~ Banana Chai Tea Verrine
- ~ Coco Lime Cake Bar
- ~ Lemon Charlotte Rolls
- ~ Peras al Vino – Poached William Pears in Vanilla Bourbon Spanish White Wine

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Catering 702.414.3999



DECADENT
BEVERAGES

BEVERAGE *hosted bar*

hosted bar prices

All cocktails are calculated per one-ounce measure and are billed as such “per drink.” Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold The Venetian and The Palazzo blameless for any infraction thereof.

bartenders

A bartender fee of \$225 per bartender will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per bartender will apply.



CALL BRAND

Martinis \$14
Cocktails \$12
Wine \$13

- ~ Skyy Vodka
- ~ Bombay Gin
- ~ Dewar's White Label Scotch
- ~ Jim Beam Bourbon
- ~ Seagram's 7 Crown Whiskey
- ~ El Jimador Blanco Tequila
- ~ Cruzan Rum

PREMIUM

Martinis \$15
Cocktails \$14
Wine \$14

- ~ Tito's Handmade Vodka
- ~ Plymouth Gin
- ~ Chivas Regal Scotch
- ~ Jack Daniel's Whiskey
- ~ Canadian Club Blend
- ~ El Tesoro Platinum
- ~ Bacardi Rum
- ~ Captain Morgan Spiced Rum

SELECT PREMIUM

Martinis \$16
Cocktails \$15
Wine \$15

- ~ Grey Goose Vodka
- ~ Bombay Sapphire Gin
- ~ Glenlivet 12yr Single Malt Scotch
- ~ Johnnie Walker Black Scotch
- ~ Maker's Mark Bourbon
- ~ Crown Royal Whiskey
- ~ Patron Silver Tequila
- ~ Flor de Cana Rum

—
BEVERAGE *handcrafted*
—



CORDIALS

\$15 each

- ~ Grand Marnier
- ~ Kahlua
- ~ Amaretto Disaronno
- ~ Bailey's Irish Cream
- ~ Courvoisier VSOP

DOMESTIC BEER

\$9 each

- ~ Bud Light
- ~ Sierra Nevada

IMPORTED BEER

\$10 each

- ~ Corona
- ~ Stella Artois
- ~ Stella Artois Cidre

CRAFT BEER

\$10 each

- ~ Ballast Point Sculpin IPA

OTHER SELECTIONS

- ~ Fruit Juices
\$7 each
- ~ Soft Drinks Featuring
Coke Products
\$5.50 each
- ~ Sparkling or Mineral Water
\$7 each
- ~ Red Bull
\$7.50 each

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BEVERAGE *sponsored packaged bar*

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Unlimited beverage service consisting of martinis, cocktails, beer, wine, soft drinks, mineral water, and fruit juices at a quoted price per person for a stated continuous period of time. Prices are based on a minimum guarantee of 50 guests. Per person charge is based on whole-hour increments and are not pro-rated. Tableside wine service and tray-passed beverages are charged per bottle pricing on packages.

BEER AND WINE ONLY

<i>One Hour</i>	\$27
<i>Two Hours</i>	\$33
<i>Three Hours</i>	\$38
<i>Four Hours</i>	\$41

PREMIUM

<i>One Hour</i>	\$31
<i>Two Hours</i>	\$41
<i>Three Hours</i>	\$50
<i>Four Hours</i>	\$54

SELECT PREMIUM

<i>One Hour</i>	\$35
<i>Two Hours</i>	\$47
<i>Three Hours</i>	\$57
<i>Four Hours</i>	\$61



BEVERAGE *handcrafted*

Creating classic handcrafted cocktails from the official International Bartender Association recipe book prepared with fresh pressed juice and seltzer, muddled fruit, and attractive garnishes.



THE OLD SCHOOL

\$17 each or \$325 per gallon batched
(requires dedicated bartender)

- ~ The Perfect Martini: Gin or Vodka, stirred over ice, strained into a chilled cocktail glass, with olives
- ~ The Perfect Manhattan: Whiskey, sweet vermouth, bitters stirred over ice, strained into a chilled cocktail glass, maraschino cherry
- ~ The Tom Collins: Gin with lemon juice, simple syrup, crushed ice topped with fresh seltzer, lime wedge, wheel in Collins glass
- ~ The Old Fashioned: Bourbon, muddled with bitters, sugar cube, fresh seltzer, cubed ice, orange slice, lemon twist, two maraschino cherries
- ~ The Pisco Sour: Pisco, lime juice, simple syrup, egg white shaken hard with ice, strained into chilled rocks glass, drizzled with bitters
- ~ The Brandy Alexander: Cognac, Crème de Cacao, cream, shaken with ice, strained into chilled cocktail glass, freshly grated nutmeg

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Catering 702.414.3999

BEVERAGE *hand crafted*

Creating hand crafted cocktails with fresh ingredients as well as molecular mixology as the base for inspired new libations. Freshest ingredients, spirits, foams, caviar pearls, and attractive garnishes take the cocktail to the next level.

THE NEW SCHOOL

\$18 each or \$350 per gallon batched
(requires dedicated bartender)

- ~ Gin Blossom: Hendricks Gin, St. Germain Elderflower liqueur, cubed iced in a rocks glass topped with Cucumber foam, edible pansy
- ~ Ying & Yang: Kai Lychee Vodka, Lemongrass-ginger soju, ginger syrup, fresh lemon juice, shaken hard with ice, crushed ice in Collins glass, sugar cane stick
- ~ Spiced Java: Vodka infused with coffee beans and vanilla bean, Patron XO Café Liqueur, Malibu Spiced Island Rum, shaken hard with ice, chilled cocktail glass, 3 coffee beans
- ~ Maple Fury: Tatoosh Bourbon, Sapling Maple Syrup Liqueur, Organic apple juice, cubed ice, Maple-syrup foam, and apple-rose chip
- ~ Ginger Sidecar: Cognac, Domaine de Canton, Meyer lemon twist, shaken hard over ice, flute, limoncello caviar
- ~ Vodka and Tequila Infusions- infused with fresh fruits in glass decanters— shaken over ice and served in cocktail glass with gourmet garnish



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All prices are subject to a 23% service charge and 8.25% sales tax on food and beverage. Prices are valid July 1 - December 31, 2017. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

Catering 702.414.3999

BEVERAGE *premium*



Creating house-infused bourbon in small barrels for cocktails and small batch bourbons served with cubed ice and ice spheres.

THE BOURBON ROOM

\$350 per gallon batched

- ~ Bourbon, elderflower liqueur, brandied cherries, blood orange bitters– infused for weeks. Shaken hard over ice, served in cocktail glass, blood orange chip
- ~ White whiskey, orange rinds, Cointreau, Domaine de Canton, orange bitters-infused for weeks– served with cubed ice in rocks glass or straight

SELECTION OF BOURBON

\$50 per person

From all over U.S.: Washington State, Utah, Kentucky, Illinois, New York, Colorado, Pennsylvania, and California

Served neat or with ice spheres

THE WORLD WINE WALK

\$60 per person (50-person minimum, not to exceed 2,000 with a 4-station maximum)

Let your guests sample wines served from stations with wine barrels filled with artisan cheese, grapes, fresh baked bread, and crackers. Each guest will sample a 3 oz. pour from our Sommerlier's selection of wines from the old world and new world.

- ~ Artisan cheese, chutneys, and assorted whole grapes

THE BUBBLE TOUR

\$60 per person (50-person minimum, not to exceed 2,000)

Your guests will savor a selection of Bubbles displayed in carved ice bowls with grapes. Each guest will sample a 3 oz. pour that our Sommelier has discovered for your tasting.

- ~ French Champagne, Italian Prosecco, Spanish Cava, and Sparkling Wine from the United States and around the world.
- ~ Carved ice bowls with a display of fresh grapes

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All prices are subject to a 23% service charge and 8.25% sales tax on food and beverage. Prices are valid July 1 - December 31, 2017. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

Catering 702.414.3999



THE VENETIAN® THE PALAZZO® SANDS® EXPO

BEVERAGE *wine portfolio*

CHAMPAGNE AND SPARKLING

- 102 **Michelle Brut, Washington USA**
Clean, crisp with Lively Fruit Aromas
\$60 per bottle
- 103 **Domaine Chandon Brut, Napa Valley, USA**
A True California Sparkling Wine
\$66 per bottle
- 106 **Da Luca, Prosecco, Veneto, Italy**
Extra Dry
\$64 per bottle
- 108 **Perrier-Jouët Grand Brut, France**
Fresh Elegant with Pear and Stone Fruit Flavors
\$115 per bottle
- 109 **Veuve Clicquot, Yellow Label, Brut, France**
Elegant with Good Pinot Meunier, Pinot Noir, and Chardonnay Flavors
\$145 per bottle

SUSTAINABLE, ORGANIC

- 301 **Snoqualmie, Naked Chardonnay, Columbia Valley Washington**
Sustainable Citrus, Pear, and Fully Balanced
\$61 per bottle
- 302 **Paul Dolan, Chardonnay, Mendocino**
Organic Pear and Winter Citrus Fruits, Vanilla Spice
\$62 per bottle
- 408 **Snoqualmie, Cabernet Sauvignon**
Red Currant and Berries with Soft Tannins
\$63 per bottle
- 425 **Paul Dolan, Cabernet Sauvignon**
Organic Ripe and Plummy with Notes of Anise
\$65 per bottle

AMERICAN WHITE

- 300 **One Hope Chardonnay, California**
Aromas of French Baked Apple and Pear Pie, Warm Butterscotch, Vanilla, and Toffee Flavors
\$58 per bottle
- 305 **Wente Morning Fog Chardonnay**
Full Fruity Flavor and Subtle Hints of Oak and Cinnamon
\$62 per bottle
- 306 **Landmark, Chardonnay, Overlook, Sonoma**
Apricot Notes and Zippy Acidity
\$64 per bottle
- 307 **Cliff Lede, Sauvignon Blanc, Napa**
Crème Brulee and Orange Marmalade
\$62 per bottle
- 309 **Skyfall, Pinot Gris, Columbia Valley, WA**
Pink Grapefruit and Tropical Notes
\$63 per bottle
- 310 **Ferrari Carano, Chardonnay, Reserve, Carneros**
Toasted Oak and Fresh Fruit
\$75 per bottle

BEVERAGE *wine portfolio*

AMERICAN RED

- 400 **One Hope, Cabernet Sauvignon, California**
Blackberry and Cassis Aromas, Roasted Coffee, and Cocoa Notes
\$58 per bottle
- 401 **Row Eleven, Rose, California**
Summer Strawberries and Lemon
\$60 per bottle
- 402 **Complicated, Pinot Noir, Central Coast**
Red Cherries, Silky Finish
\$61 per bottle
- 409 **Row Eleven, Vinas 3 Pinot Noir, California**
Ripe Cherries and Medium Acid
\$65 per bottle
- 410 **Tangley Oaks, Pinot Noir Lot 23, Willamette, OR**
Blackberry and Barrel Spice
\$70 per bottle
- 412 **Napa Cellars, Zinfandel, California**
Full-bodied, Black Fruit and Spice
\$65 per bottle
- 426 **Tangley Oaks, Merlot, Napa Valley**
Rich plum and chocolate
\$63 per bottle
- 427 **Raymond, Cabernet Sauvignon, North Coast**
Raspberries, cherries, Blackberries
\$65 per bottle
- 428 **Josh Cellars, Cabernet Sauvignon, North Coast**
Blackberries and Plum
\$62 per bottle
- 429 **Justin, Cabernet Sauvignon, Paso Robles**
Medium Bodied, Hints of Cherry and Tobacco, Medium Fruit, California Classic Smooth Finishes
\$75 per bottle
- 430 **Wente, Southern Hills, Cabernet Sauvignon**
Central Coast-Coffee and Spice
\$68 per bottle
- 432 **Ferrari Carano, Cabernet Sauvignon, Alexander Valley**
Ripe Cherries, Cedar
\$77 per bottle



BEVERAGE *wine portfolio*

AROUND THE WORLD

- 315 **Ventisquero, Yali, Sauvignon Blanc, Chile**
Herb, fig, and zesty lime
\$68 per bottle
- 316 **Terlato, Pinot Grigio, Friuli Venezia, Italy**
Ripe Peach, Apricot, and Pear
\$67 per bottle
- 418 **Pasqua, Chianti, Classico, Italy**
Hints of Violet and Cherries
\$70 per bottle
- 320 **Jean Luc Colombo, Cote Du Rhone, Les Abeilles, Rouge**
Complex Flavors of Licorice, Leather, and Spice
\$62 per bottle
- 419 **Jean Luc Colombo, Cote Du Rhone, Les Abeilles, Blanc**
Floral and Fruity, Crisp and Well Balanced
\$62 per bottle

- 319 **Jean Luc Colombo, Viognier, La Violette**
Notes of Yellow Peaches and Exotic Fruits
\$64 per bottle
- 420 **Jean Luc Colombo, Les Collines De Laure, Vdp**
Dark Cherry, Pepper, and Flower Notes
\$65 per bottle
- 435 **Ventisquero, Grey, Cabernet Sauvignon, Chile**
Vanilla Bean and Licorice
\$72 per bottle
- 415 **Chateau Tanunda, Shiraz, Grand Barossa**
Berry Fruit-blended with Oak
\$62 per bottle

KOSHER WINE

- Binyamina, Reserve Chardonnay**
Unoaked Israel Mevushal
\$63 per bottle
- Yarden, Chardonnay**
Golan Heights
\$69 per bottle
- Binyamina, Reserve Cabernet Sauvignon**
Israel Mevushal
\$67 per bottle
- Yarden, Cabernet Sauvignon**
Golan Heights
\$78 per bottle



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BEVERAGE *wine portfolio*
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DESSERT WINES

- 386 **EOS Tears of Dew**
Apricot, Peach, and Lilac Aromas with
Orange Blossom Essence
\$13 per glass, \$55 per bottle
- 387 **Inniskillin Ice Wine**
Ripe Pear, Apricot, and Peach with Notes
of Apple Aromas
\$17 per glass, \$180 per bottle
- 388 **Two Hands, Moscato, Barossa**
Clean and Crisp with a Persistent Flavor and
Citrus Characteristic
\$17 per glass, \$63 per bottle

PORT SELECTION

- 516 **Grahams Six Grapes Reserve Port**
A Rich, Nutty, Fortified Wine
with Sweet Raisin Flavor
\$17 per glass, \$150 per bottle
- 517 **Sandeman, 20yr, Tawny Port**
Sweet and Smooth Texture with
a Nice Cool Tannic Presence
\$21 per glass, \$175 per bottle

SHERRY SELECTION

- 518 **Sandeman Armada**
Rich Cream Oloroso Sherry with a Nutty
Complexity and a Long, Clean Finish
\$164 per bottle





STANDARDS AND POLICIES

BANQUET

BANQUET STANDARDS AND POLICIES

ALCOHOLIC BEVERAGES & ALCOHOLIC BEVERAGE SERVICES

The Venetian and The Palazzo are regulated by the Nevada State Alcoholic Beverage Commission. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the Resort 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 Resort. Nevada state law further prohibits the removal of alcoholic beverages purchased by the Resort for client consumption.

Bartenders are required whenever alcoholic beverages are served in the Resort function space. The Resort does not allow self-service of alcoholic beverages at any time in the Resort function Space.

In the event that you wish to order special alcoholic beverages that are not in "The Venetian & The Palazzo" inventory, these items must be ordered by the case. Please be aware that these items may not be returned and must be paid for in their entirety. Unused cases may not be sent to guestrooms or leave "The Venetian & The Palazzo" premises.

The legal drinking age in Nevada is 21. Proper identification is required when attending a function with alcohol in order to be served.

Southern Nevada Health District Advisory: Drinking wine, beer, and other alcoholic beverages during pregnancy can cause birth defects.

BANQUET SERVICE RATIOS

The following service ratios will apply to all Food & Beverage functions. If you require more servers we can accommodate your requests but additional fees will apply.

Plated Breakfast	2 servers per 40 guests
Buffet Breakfast	2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Lunch	2 servers per 40 guests
Buffet Lunch	2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Dinner	2 servers per 30 guests
Buffet Dinner	2 servers per 30 guests

(This calculation includes required attendants on standard buffets.)

Hosted Consumption Bar	1 bar per 75 guests
Hosted Package Bar	1 bar per 100 guests
Cash Bars	1 bar per 150 guests

BANQUET STANDARDS AND POLICIES

BANQUET GUARANTEE POLICY: REQUIREMENTS

Ten (10) work days prior to all food functions, the Hotel requires from the Client, the expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than ten percent (10%) at the time the final guarantee is given to the Hotel.

Guarantee: "The Venetian & The Palazzo" must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of guests to attend all planned functions for events up to 3,499 guests.

Guarantees for functions of 3,500-4,999 guests: the guarantee shall be due no later than noon, five (5) business days prior to the scheduled function.

Guarantees for functions more than 5,000 guests; the guarantee shall be due no later than noon, seven (7) business days prior to the scheduled function.

Guarantee for Sunday and Monday events must be given no later than noon of the preceding Thursday.

Guarantees for Tuesday events must be given no later than noon of the preceding Friday. In some instances, more advance notice may be required due to menu complexity, holidays, delivery, or other constraints.

In some instances, more advance notice may be required due to menu complexity, holidays, delivery, or other constraints.

The guarantee numbers provided are not subject to reduction, and charges will be applied accordingly.

The overset for any event guaranteed for 100 or more people will be calculated at 3%. This 3% overset will not exceed 50 place settings.

For events of 100 persons or less, the guarantee will equal the "set."

Should the client not notify "The Venetian & The Palazzo" of a guarantee number, "The Venetian & The Palazzo" shall utilize the expected number as the final guarantee.

Should the guarantee decrease by 15%*, "The Venetian & The Palazzo" reserves the right to charge room rental, services charges, and/or relocate your group to a smaller room.

* From expected number

**We will make every effort to accommodate increases including substitution of menu items whenever necessary

POLICY CONCERNING INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours:

A. Guarantee increases received 24 to 48 hours prior to the event that exceed the 3% overset shall incur a 10% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks and mineral waters ordered on a consumption basis.

Example: 72-Hour GTD is given for 500 guests for a lunch menu priced at \$67.00++. The overset for this GTD is 515. 48 hours prior to the event: a request for an increase to 550 is received. 515 lunches (original GTD plus 3%) will be priced at \$67.00++ per person. 35 lunches will be priced at \$73.70++ (price plus 10%) per person.

B. Guarantee increases received day of the event that exceed the 3% overset shall incur a 15% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis.

Example: 72-Hour GTD is given for 500 guests for a lunch menu priced at \$67.00++. The overset for this GTD is 515. Day of function: a request for an increase to 550 is received. 515 lunches (original GTD plus 3%) will be priced at \$67.00++ per person. 35 lunches will be priced at \$77.05++ (price plus 15%) per person.

An increased guarantee within 72 business hours will not receive an overset amount: the new guarantee is the set amount.

*Please note that in some cases "The Venetian & The Palazzo" may not be able to accommodate increases in Food & Beverage quantities**.*

DINNER MENUS

All plated dinner menus shall have a minimum of three courses.

LABOR FEE:

A \$50 labor & preparation charge will be applied to all Continental Breakfasts and Breaks for less than 20 people.

A \$100 labor charge will be applied to meals or events (Breakfast, Lunch Receptions and Dinner) for less than 20 people that require wait staff to be present for service.

BANQUET STANDARDS AND POLICIES

ADDITIONAL CHARGES:

1. For plated menus served as a buffet, a surcharge of \$5 per person will apply for all functions more than 100 guests.
2. For plated menus served as a buffet, a surcharge of \$12 per person will apply for all functions between 20 and 99 guests.
3. For plated menus served as a buffet, a surcharge of \$14 per person will apply for all functions between 10 and 19 guests.
4. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$5 per person will apply for all functions between 20 and 99 guests.
5. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$7 per person will apply for all functions between 10 and 19 guests.
6. If your group will require any seating or place settings on tables for a Continental Breakfast, a \$2 per person labor fee may be incurred to cover the extra costs.
7. Meal Prices are based on 6-foot rounds of ten (10) people each. A service charge may apply if tables are set for less than ten (10) guests.
8. All Pool functions are subject to an F&B minimum of \$85 (Sept-April) and \$125 per person (May-Aug).
9. All Madame Tussauds functions are subject to an F&B minimum of \$85 per person and a \$1,500 setup fee.

SPECIAL MEAL ORDERS

- ~ Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service.
- ~ All special meals must be included in the guarantee number.
- ~ If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater. Please note: special meals will be charged at market price.

BANQUET SERVICE CHARGE

The Resort's current service charge is 23%. **Service charge is subject to change with or without notification.**

STATE TAX

Current Nevada sales tax is 8.25% and will be billed to your account on all equipment rentals, food, alcoholic and non-alcoholic beverages, set-up service, clean-up service, and labor fees.

Sales tax is subject to change with or without notification.

BANQUET STANDARDS AND POLICIES

PERFORMANCE

Performance of this agreement is contingent upon the ability of the Resort 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.

PAYMENT TERMS:

Payment shall be made in advance of the function unless credit has been established.

If credit has been established, a predetermined deposit will be required at the time of signing the contract, along with the additional amount to be paid prior to the event.

The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old. Please note: Pool functions are subject to additional requirements found in the Pool Function Policy section of this document.

The Banquet Event Order (BEO) is the governing document for all goods and services order by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All Banquet Checks presented prior to final billing are subject to an audit and may vary from final invoiced Banquet Checks.

Food And Beverage Products: "The Venetian & The Palazzo" does not allow any outside food or beverage to be brought on property at any time. All food and beverage products must be purchased from "The Venetian & The Palazzo."