

Feed Your Curiosity

BANQUET COLLECTION



THE COSMOPOLITAN™
of LAS VEGAS

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LET'S TALK

A personal note from Executive Culinary Team

Welcome to The Cosmopolitan of Las Vegas. We are honored that you have chosen us for your meetings and events. Here at The Cosmopolitan, we challenge ourselves, pushing our limits to create delicious and healthy cuisine for you and your guests. Whether it is a large-scale convention, an intimate event or a personalized wedding, our Culinary Team combines their knowledge and skills to create a unique and memorable dining experience with global cuisine and culture as our inspiration. We use only the highest quality of ingredients, while staying committed to sustainability, supporting our local community and lowering our impact to the environment. We want to give each of our guests an amazing experience that they will keep with them for a lifetime, a memory worth sharing and a feeling worth returning to.

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RISE UP

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CONTINENTAL BREAKFASTS

BOXED CONTINENTAL BREAKFAST \$40PP

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

Chilled Coffee Beverage

QUICK START CONTINENTAL \$43PP

- Fresh Seasonal Pressed Juice
- Market Fresh Sliced Fruits and Berries
- Homemade Lemon Scented Granola with 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 \$45PP

- Freshly Squeezed Orange Juice
- Market Fresh Sliced Fruits and Berries
- Overnight Oats with 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

- Assorted Breakfast Breads
- Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Hot Teas

BUFFET BREAKFASTS

THE VEGAS BOULEVARD \$58PP

- Freshly Squeezed Orange Juice, Grapefruit Juice
- Market Fresh Sliced Fruits and Berries
- Vanilla Greek Yogurt and Sweet Potato Parfaits, Medjool Dates, Almonds and Granola
- Hot Oatmeal ~ 2% Milk, Almond Milk, Soy Milk, Brown Sugar, Agave Nectar, Cinnamon, Assorted Dry Fruits
- Farm Fresh Scrambled Eggs with Crème Fraîche and Chives

Side Selection (Select One)

Add an Additional Selection for \$6PP

- Blended Cheddar and Monterey Jack Cheese
- Pico de Gallo
- Sriracha

Applewood Bacon Country Link Sausage

Individually Baked Breakfast Tarts (Select One)

- Farm Fresh Egg, Smoked Ham, Gruyère Cheese and Scallions
- Farm Fresh Egg, Mozzarella and Roasted Tomato
- Warm Belgian Waffles
- Maple Syrup, Blueberry Ginger Compote, Whipped Butter
- Twice Fried Potatoes with Parmesan Cheese, Fried Parsley, Smoked Sea Salt

Freshly Baked Muffins, Danish, Croissants

- Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Hot Teas

THE COSMOPOLITAN CLASSIC \$53PP

- Freshly Squeezed Orange Juice
- Market Fresh Sliced Fruits and Berries
- Assorted Cereal, 2% Milk, Non-Fat Milk, Almond Milk
- Assorted Individual Greek Fruit Yogurts
- Farm Fresh Scrambled Eggs

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 with Maple Syrup and Truffle
- Country Style Breakfast Sausage Patties
- Chicken Apple Sausage
- Grilled Ham Steaks
- Pineapple, Mustard, Jalapeño Butter

Breakfast Potatoes (Select One)

- Steak Spiced Home Fried Potatoes with Chives
- Red Bliss Potatoes with Sweet Peppers and Herbs
- Lyonnais Breakfast Potatoes
- Caramelized Onions, Smoked Paprika and Parsley

Freshly Baked Muffins, Danish, Croissants

- Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Hot Teas

BUFFET BREAKFASTS

THE HEALTHY SIDE \$60PP

- Cold Pressed Seasonal Organic Fruit and Vegetable Juice
- Coconut Milk Panna Cotta with Organic Berries, Passionfruit Purée, Fresh Mint
- Paleo Bircher Muesli with Apples, Walnuts, Chia Seeds, Sunflower Seeds, Cinnamon, Almond Milk
- Egg White Frittata with 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 \$80PP

- Orange Juice
- Chilled Spa Water with Watermelon and Mint
- Mixed Lettuces, Grilled Seasonal Fruit, Breakfast Radish, Popcorn Sprouts, 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
- Sliced Seasonal Tropical Fruits and Melons with Berries and Mint, Greek Yogurt
- Mini Pots of Cocoa Chia Seed Pudding, Coconut Milk, Fresh Raspberries, Granola
- Multigrain French Toast, Strawberry Rhubarb Compote, Maple Syrup, Whipped Grand Marnier Cream Cheese, Toasted Almond Slices

Omelet Station (Chef Attendant Required)

- Whole Eggs, Egg Beaters, Egg Whites, Ham, Bacon, Cheddar Cheese, Swiss Cheese, Mozzarella Cheese, Tomato, Mushrooms, Spinach, Onions, Sweet Peppers, Fresh Herbs

Chef Carvings (Chef Attendant Required)

- Sous Vide Tri Tip, Smoked Bacon, Kielbasa Sausage, Rosemary and Garlic Jus, Apple Mustard Relish, Korean Pepper Ketchup
- Three Cheese Potato Casserole
- Displays of Grilled Asparagus, Peppers, Red Onion, Portobello Mushrooms, Roma Tomatoes
- Freshly Baked Breakfast Pastries, Loaves of Artisan Breads
- Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Hot Teas

Chef Attendants are \$275 per attendant per two (2) hours

BREAKFAST ENHANCEMENTS

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

DELICIOUS SPREADS \$6PP (Select One)

- Greek Yogurt with Roasted Tomato and Herbs
- Lemon Thyme Butter with Desert Honey
- Peanut Cookie Butter
- Agave Almond Butter
- Strawberry Margarita Jam

VEGAN TOFU SCRAMBLE \$11PP

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

HOT BREAKFAST SANDWICHES \$135 PER DOZEN (Select One)

- Scrambled Egg, Italian Sausage, Provolone Cheese, Roasted Peppers on a Ciabatta Bun
- Egg Omelet, Applewood Bacon, Cheddar Cheese on a Buttery Croissant
- Egg White Florentine, Roasted Tomatoes and Mozzarella Cheese on an English Muffin
- Vegan Burrito, Sweet Peppers, Onions, Potato, Black Beans, Meatless Chorizo, Cilantro, Vegan Cheese, with Salsa Roja

BAGELS, BREADS AND SPREADS \$82 PER DOZEN

- Assortment of Soft Bagels, Sour Dough, Multigrain, Rye and White Breads
- Philadelphia Cream Cheese, Smoked Salmon and Chive Schmear, Tahini with Honey, Sweetened Butter, Peanut Butter and Preserves

HARD BOILED EGGS \$51 PER DOZEN

- Sun-dried Tomato Mayo, Sriracha

SLICED SMOKED SALMON \$25PP

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

COSMOPOLITAN BIRCHER MUESLI \$14PP

- With Gluten Free Friendly Oats, Red Quinoa, Chia Seeds, Toasted Walnuts, Pumpkin Seeds, Dried Fruits, Cinnamon, Lemon, Honey, Almond Milk

SLICED SEASONAL TROPICAL FRUITS \$20PP

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

FRESHLY BAKED BREAKFAST BREADS \$13PP

- Banana Pecan, Lemon Poppy Seed, Carrot Walnut
- Served with Nutella, Vanilla Bean Cream Cheese, Sweet Creamery Butter

TOASTS \$105 PER DOZEN (Select One)

- Gluten Free Options Available Upon Request
- Avocado Toast with Baby Arugula, Radish, Goat Cheese, Everything Spice, Citronette, Multigrain Bread
- Labneh Toast with Greek Yogurt, Zaatar Spice, Shaved Persian Cucumbers, Lemon, Olive Oil, Country Bread
- Smoked Salmon Toast with Whipped Caper Dill Cream Cheese, Pickled Red Onion, Micro Mustard, Rye Bread

BREAKFAST ENHANCEMENTS

POWER PARFAITS
\$125 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, Purple Sweet Potato, Vanilla
Bean, Banana, Oat Milk, Maple Syrup, Grilled
Pineapple, Shredded Toasted Coconut

**BROWN SUGAR STREUSEL COFFEE
CAKES \$11PP**
Cinnamon Swirl, Cherry-Chocolate,
Blueberry-Sour Cream

**SCRAMBLED EGGS WITH AGED
CHEDDAR CHEESE AND CHIVES
\$11PP**

**SELECTION OF BREAKFAST MEATS
\$13PP**
(Select One)

- Applewood Bacon
- Chicken Apple Sausage
- Million Dollar Bacon, with Maple Syrup
and Truffle
- Grilled Ham Steaks
- Pineapple, Mustard Jalapeño Butter
- Country Style Breakfast Sausage
- Pork Sausage Patty
- Grilled Smoked Kielbasa Sausage

GLUTEN FREE HOT OATS \$11PP

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

**EUROPEAN MEATS AND CHEESES
\$20PP**

Sliced Ham, Salami, Shaved Prosciutto
Sliced Provolone, Swiss and Aged Cheddar
Cheeses
Toasting Station of Sourdough, Rye, Multigrain
and Sliced White Breads
Roma Tomatoes, Hot House Cucumbers,
Grainy and Dijon Mustards
Sweet Butter, Preserves

BELGIAN WAFFLES \$15PP

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

**DISPLAYED WARM MINI QUICHE
\$21PP**
(Select Two)

- Black Forest Ham, Caramelized Onion and
Gruyère Cheese
- Wilted Spinach, Cremini Mushroom and
Farmers Cheese
- Roasted Tomato, Shrimp, Mozzarella Cheese, Basil

PLATED BREAKFAST

PLATED BREAKFAST \$46PP

Orange Juice
Offered Tableside ~ Chef's Selection of Breakfast Pastries,
Sweet Creamery Butter, Preserves and Marmalade

First Course
(Select One)
Overnight Oats and Chia Seed Pudding with Coconut Milk, Agave, Cinnamon, Greek Yogurt,
Fruit Compote
Tropical Fruits and Melons with Berries, Passion Fruit Purée, Micro Mint
Greek Yogurt Parfait with Raspberry Purée, Seasonal Berries, Lemon Scented Granola

Entrée
(Select One)
Southwest Corned Beef Hash with Fried Eggs
Potatoes, Onions, Green Chiles, Ancho Chili Hollandaise, Herb Roasted Tomato, Cilantro
American Breakfast Skillet
Scrambled Eggs with Crème Fraîche, Three Cheese Potato Casserole,
Baked Roma Tomatoes, Applewood Bacon
Smoked Salmon Eggs Benedict
Soft Poached Eggs, Sautéed Spinach and Onions, Blistered Asparagus, Lemon Hollandaise,
Crispy Capers

Freshly Brewed Coffee and Select Hot Teas

ACTION STATIONS

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

MORNING TOSTADAS \$20PP Chef attendant required

Warm Crispy Tortillas Garnished To Order

(Select Two)

Mexican Chorizo, Sweet Peppers, Potato, Onion, Cilantro, Avocado, Refried Beans

Scrambled Eggs, Neuske Bacon Lardons, Pico de Gallo, Queso Cotija

Scrambled Eggs, Grilled Cactus, Grilled corn, Black Beans, Tomato, Mexican Crema

All served with Salsa Roja, Salsa Verde, Hot Sauce

BREAKFAST MIXED GRILL CARVING \$25PP

Chef Attendant Required

Smoked, Grilled and Roasted Breakfast Meats,
Carved To Order

Maple Glazed Canadian Bacon Loin

Chimichurri Glazed Grilled Flank Steak

Smoked Kielbasa Sausage

Creamy Grits with Butter and Scallions,
Chipotle Hollandaise and Grainy Honey
Mustard

STACKED PANCAKES \$22PP

Chef Attendant Required

Mini Buttermilk Pancakes Stacked To Order
with a Variety of Toppings

Fresh Strawberries, Fresh Blueberries,
Sliced Banana, Caramelized Apples, Rhubarb
Ginger, Cinnamon

Sweet Whipped Cream, Nutella, Caramel and
Warm Maple Syrup

OMELET STATION \$24PP

Prepared to order omelet station with whole eggs, egg whites, egg beaters.

Chef attendant required. Maximum guest guarantee may apply.

**Meats
(Select Three)**
Applewood Bacon
Smoked Ham
Chorizo Sausage
Chicken Apple
Sausage
Italian Turkey Sausage
Diced Chicken Breast

**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
Crab
Atlantic Lobster

Chef Attendant \$275 per Chef

BEVERAGE ENHANCEMENTS

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

ASSORTED FRUIT JUICES \$125 PER GALLON (Apple, Grape, Tomato, Cranberry)

NITRO COLD BREW COFFEE STATION \$640 PER KEG

Smooth Nitro Cold Brew Infused with a Velvety Crema, Sweeteners, Whole Milk, Almond Milk
and Soy Milk

SEASONAL FRUIT MIMOSAS \$17 PER DRINK

Sparkling Prosecco Paired with the Seasons Freshest Fruits

BLOODY MARY BAR \$17 PER DRINK

Mixologist Choice of Select Vodkas

Choice of Traditional Tomato, V8, or Clamato Juice

Garnished with Chef's and Mixologist's Choice of Seasonal Selections

Assorted Fresh Vegetables, Lemon and Lime

Mimosas and Bloody Mary Bars require a Bartender at \$275 per Bar

The Cosmopolitan of Las Vegas requires (1) Bartender for every 100 guests

BREAK TIME

The Healthy Side - Healthy Eating Themed Breaks

TOASTS \$27PP

(Select Three)

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

Labneh Toast with Greek Yogurt, Zaatar Spice, Shaved Persian Cucumbers, Lemon, Olive Oil, Country Bread

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

Oven Roasted Turkey Toast with 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 \$28PP

(Select Three)

Roasted Vegetables and Quinoa Salad with Mustard Greens, Feta Cheese, Lemon Vinaigrette

Heirloom Tomatoes with Picked Shallots, Toasted Pine Nuts, Whipped Herb Garlic Mascarpone, Basil Oil, Crispy Wheat Pita Chips

Creamy Blue Crab Bruschetta with Red Radish, Chives, Sour Cream, Watercress, Toasted Sourdough

Grilled Chicken and Vegetable Kabob with Peppers, Onions, Harissa Yogurt

Baked Tartelette with Fromage Blanc, Dried Figs, Stone Fruit, Rockets, Lemon Olive Oil

Served with Chilled Fruit Flavored Sparkling Waters

THE GARDEN \$26PP

(Select Three)

Baby Vegetable Crudités with Spiced Sesame Tofu Dip

Roasted Eggplant Dip with Confit Tomatoes, Olives, Parsley, Smoked Paprika, Olive Oil, Root Vegetable Chips

Crispy Rainbow Cauliflower with Buffalo Sauce, Cilantro, Cashew Ranch Dip

Plant Based Burger Slider with Onions, Aged Cheddar, Cosmopolitan Secret Sauce, Parker House Roll

Vegan Ceviche, Hearts of Palm, Cilantro, Tomato, Red Onion, Nori Flakes, Shaved Coconut

Served with Iced Cucumber Limeade

FARMER'S MARKET HEALTHY BREAK \$25PP

Wedged Seasonal Melons and Pineapple with Passion Fruit Coconut Dipping Sauce

Selection of Fresh Cut Vegetables, Displayed on Edible Earth with Fava Bean Hummus, Vegan Ranch Dip and Smoked Piquillo Romesco Sauce

Served with Chilled Peach Iced Tea

Delight your guests with an elevated experience by adding a specialty cocktail to your break menu experience. Bartender fees of \$275 per bartender

Themed Breaks are Priced and Designed for 45-minutes of service.

ENERGIZE YOUR TEAM

Empowering Themed Breaks

BARISTA ATTENDED ESPRESSO BREAK \$25PP

Barista Required (\$275 fee applies)

Starbucks Coffee and Made to Order Specialty Coffee Espresso, Cappuccino, Latte Chilled Coffee Drinks

Assortment of Biscotti, Spritz Cookies, Mini Citrus Madeleines

Cosmopolitan Bottled Water, Assorted Individual Juices,

Assorted Soft Drinks

Freshly Brewed Coffee and Tea Service

Upgrade to Create an Affogato Experience with Vanilla and Hazelnut Gelato

Chef Attendant Required (\$275 Fee Applies, 25-Person Minimum Required)

RE-ENERGIZE \$26PP

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

Themed Breaks are Priced and Designed for 45-minutes of service.

NITRO BREAK & TRAIL MIX BAR \$25PP

Raw Almonds, Walnuts, Cashews, Dark Chocolate, Dried Fruits, Banana Chips, Goji Berries and Pumpkin Seeds

Energy Infused Chilled Water with Cinnamon, Citrus, Ginger and Rosemary

Nitro Cold Brew Coffee, Selection of Sweeteners, 2% Milk, Almond Milk, Soy Milk

Upgrade Your Experience to Include a Barista Attended Nitro Cold Brew Coffee (\$275 Attendant Fee Applies)

COMIDAS CALLEJERAS \$27PP

(Select Three)

Poblano Pepper and Corn Empanada with Monterey Jack Cheese, Salsa Roja

Beef Flauta with Chipotle, Tomato and Onion, Mexican Crema, Cilantro, Salsa Verde

Mini Chicken Chimichanga, Pinto Beans, Sweet Peppers, Onions and Cilantro, Grilled Pineapple Salsa

Cheese Quesadillas, Black Bean, Cilantro, Peppers, Lime Crema, Pico de Gallo

Served with Warm Churros

Chilled Coffee and Cinnamon Horchata

SAVORY SELECTIONS

Themed Breaks

TEA TIME! \$31PP

Assortment of Miniature Tea Cakes and French Macarons
Assortment of Miniature Tea Sandwiches

(Select Four)

Cucumber Finger Sandwich on White with Dill Cream Cheese and Radish

Smoked Salmon on Pumpernickel with Pickled Red Onion, Lemon Caper Remoulade

Shaved Roasted Beef on Wheat with Swiss Cheese, Creamy Celery Root and Horseradish Slaw

Open Faced Grilled Chicken Salad on Multigrain with Granny Smith Apples, English Curry Mango Dressing, Shaved Smoked Ham on Rye with Watercress and Dijonnaise

Egg Salad on a Mini Bun with Celery, Parsley, Lemon Mayonnaise

Lump Crab Salad on a Gem Lettuce Cup, Avocado, Chives, Old Bay and Caper Remoulade

Strawberry Lemonade, Arnold Palmer Iced Tea

GRAB & GO \$24PP

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

Theme Breaks are Priced and Designed for 45-minutes of service.

AVIATORS BREAK \$29PP

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, Spicy Turkey Chili, Queso Blanco Dip with Lime and Ancho Chile, Pico de Gallo, Guacamole, Sour Cream

Honey BBQ Fried Chicken Tenders, Cool Ranch Dip

Cracker Jack Cookies

Lemonade and Arnold Palmer

SODA FLOATS \$25PP

Chef Attendant Required (\$275 fee applies)

25 Person Minimum Attendance Required

A Selection of Dad's Root Beer, Cream Soda and Orange Soda served with Vanilla and Strawberry Ice Cream

Cheddar Caramel Popcorn

S'mores Chocolate Cookies

Chilled Mint Scented Spa Water

SWEETS & TREATS

Themed Breaks

MILK & COOKIES \$25PP

Warm House-Made Chocolate Chip Cookies, Mint Chocolate Cookies and Assorted French Macarons

Served with Chilled 2% Milk, Chocolate Milk, Strawberry Milk, Vanilla Almond Milk

Apple Mint Scented Spa Water

Ask about adding or substituting gluten free cookies (Additional Fees May Apply)

CHEF ATTENDED ITALIAN GELATO STATION \$25PP

Chef Attendant Required (\$275 fee applies)

25 Person Minimum Attendance Required

Gelato Flavors:
Please Pre-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

Served in a Vanilla Waffle Cup

Iced Mocha Coffee

Additional Gelato Flavors Available Upon Request

Theme Breaks are Priced and Designed for 45-minutes of service.

CHOCOLATE, CHOCOLATE, AND MORE CHOCOLATE \$26PP

Chocolate Covered Long Stem Strawberries

Chocolate Decadence Cake

Assorted Chocolate Truffles

Cocoa Nib Shortbread cookies

Chocolate Nutella Tart

Selection of Bubly Sparkling Waters

Freshly Brewed Coffee and Tea Service

SWEET CRAVINGS \$24PP

Freshly Baked Assorted Cookies

Assorted Cream Puffs

Coconut Macaroons

Mini Confetti Cupcakes with Buttercream Frosting

Cosmopolitan Bottled Water, Assorted Individual Juices, Assorted Soft Drinks
Freshly Brewed Coffee and Tea Service

Looking for something unique?

Ask our Chef, he'll be happy to assist you!

MORNING MUST-HAVES

Assorted Whole Fruits	\$80 per Dozen
Individually Boxed Breakfast Cereals and Oats with Milk	\$84 per Dozen
Chef's Selection of Breakfast Pastries	\$73 per Dozen
Assorted Freshly Baked Muffins	\$73 per Dozen
Assorted Gluten Free Muffins	\$77 per Dozen
Everything Bagels and Philadelphia Cream Cheese®	\$80 per Dozen
Warm Cinnamon-Sugar Dusted Beignets	\$80 per Dozen
Assorted Mini Filled Donuts	\$78 per Dozen
Large Wholegrain Honey Madeleines	\$86 per dozen
Lyonnaise Savory Danish	\$96 per dozen
Available flavor options:	
Tomato & Olive	
Spinach & Feta	
Leek & Parmesan	
Assorted Donut Holes	\$68 per Dozen
Minimum Order (5) Dozen	
House-Made Breakfast Bar	\$82 per Dozen
Rolled Oats, Spices, Dried Fruit, Shredded Coconut, Peanut Butter, Honey, Butter	
Individual Assorted Fruit Yogurts	\$8 each

AFTERNOON SWEETS

Freshly Baked Assorted Cookies	\$78 per Dozen
Assortment of French Macarons	\$74 per Dozen
Assorted Walnut Fudge Brownies and Peanut Butter Blondies	\$80 per Dozen
Cosmopolitan Cupcakes with Buttercream Frosting	\$78 per Dozen
Vanilla	
Chocolate	
Red Velvet	
Chocolate Covered Long Stemmed Strawberries	\$92 per Dozen
Traditional Candy	\$78 per Dozen
Reese's Peanut Butter Cups	
Snickers	
M & M's	
Peanut M & M's	
Twix	
Gummy Bears, Sour Candies, Skittles	\$84 per Dozen
Good Humor Ice Cream Bars®	\$96 per Dozen
Fruit Smoothie Pops	\$96 per Dozen
Magnum Chocolate Covered Ice Cream Bars	\$108 per Dozen
Ben and Jerry's Ice Cream Cups	\$108 per Dozen

SNACKS AND MUNCHIES

Roasted Unsalted Nuts	\$80 per Dozen
Power Trail Mix	\$80 per Dozen
Raw Almonds	\$80 per Dozen
Cajun Roasted Pecans, Cashews and Pistachios (Serves up to 10 People)	\$78 per Pound
Assorted Energy Bars	\$84 per Dozen
Assorted Deli Style Potato Chips	\$84 per Dozen
Craft Popcorn, Assorted flavors	\$84 per Dozen
Warm Soft Pretzels with Spicy Mustard and Craft Beer Cheese	\$84 per Dozen
Individual Garden Vegetable Crudité with Roasted Red Pepper Hummus in a Red Cabbage Cup	\$174 per Dozen
Packets of Beef Jerky	\$144 per Dozen
Roast Garlic Hummus with Toasted Pine Nuts,Whole Wheat Pita Chips (25-Person Minimum)	\$12 per Person
Rustic Sea Salt Potato Chips with Caramelized French Onion Dip (25-Person Minimum)	\$12 per Person
Hard Salted Pretzels (25-Person Minimum)	\$96 per Dozen
Warm Tortilla Chips with Salsa Roja and Homemade Guacamole (25-Person Minimum)	\$12 per Person

À LA CARTE BEVERAGES

Freshly Brewed Kona Blend Coffee (Regular or Decaf)	\$105 per Gallon
Chilled Coffee Drinks	\$9 each
Oat Milk, Soy Milk or Almond Milk	\$25 per Pint
Selection of Hot Teas	\$105 per Gallon
Freshly Brewed Iced Tea	\$102 per Gallon
Freshly Squeezed Orange Juice, Grapefruit Juice	\$125 per Gallon
Assorted Fruit Juices Apple, Grape, Tomato, Cranberry	\$125 per Gallon
Assorted Individual Bottles of Fruit Smoothies	\$108 per Dozen
Lemonades: Tahitian Vanilla Bean Strawberry Lime Arnold Palmer Iced Tea	\$100 per Gallon
Assorted Soft Drinks, Coca-Cola, Diet Coke, Coke Zero, Sprite	\$7 each
Bottled Regular and Diet Iced Tea	\$7 each
Red Bull® Energy Drinks	\$10 each
San Pellegrino® Sparkling Water 330mL	\$8 each
Fiji Water s500mL Fiji Water	\$9 each
Cosmopolitan Bottled Water	\$7 each
Cold Pressed Juices	\$15 each
Chilled Refreshing Spa Waters Cucumber, Dragon Fruit, Basil Raspberry, Apple, Mint Tropical Fruit, Hibiscus Lemon, Lime, Orange, Blueberry, Rosemary Watermelon, Orange, Coriander Strawberry, Asian Pear, Thai Basil	\$100 per Gallon

LUNCH IS SERVED

Lunch Buffets	26 - 28
Boxed Lunch	29
Marketplace Sandwich Boards and Salads	30 - 31
Plated Lunch	32 - 33



LUNCH BUFFETS

THE GREAT GREEK \$67PP

Shaved Zucchini Threads
Goat Cheese, Toasted Pine Nuts, Lemon,
Oregano White Balsamic Vinaigrette

Mixed Baby Kale
Dried Currants, Feta, Citrus, Grana Padano,
Oregano Vinaigrette

Vine Ripened Tomato
Aged Feta, Imported Olives,
Extra Virgin Olive Oil

Greek Spread Display
Hummus, Melizanosalata, Tzatziki,
Served with Warm Pita and Crudités

Grilled Seasonal Catch
Warm Tabbouleh, Zucchini, Artichokes,
Vierge Sauce

Grilled Chicken Kalamakia
Caper, Lemon Chips, Roasted Mushrooms,
Greek Rice

Rigatoni Puttanesca
Cauliflower, Olives, Capers, Tomato Sugo, Basil

Grilled Seasonal Vegetable Display

Desserts

Greek Yogurt Mousse with Raspberries & Peaches

Orange Polenta Cakes

Bougatsa
Custard with Pistachio, Honey and Phyllo

Freshly Brewed Coffee and Select Hot Teas

*Enhancement - Additional \$10pp

Slow Roasted Leg of Lamb, Rosemary,
Olive Oil and Garlic Potatoes

REGIONAL AMERICAN \$72PP

Mixed Lettuces
Strawberries, Radishes, Shaved Fennel,
Toasted Pistachios, Champagne Vinaigrette

Chef's Salad
Baby Iceberg Lettuce, Belgian Endive, Smoked
Turkey, Hard Boiled Eggs, Tomato, Cucumber,
Shredded Cheese, Peppercorn Ranch

Waldorf Salad Lettuce Cups
Apples, Celery, Walnuts, Grapes, Gem Lettuce,
Creamy Dressing

Seasonal Fruit Salad

Rosemary & Garlic Pork Porchetta
Root Vegetables, Natural Jus

Glazed Smoked Salmon
Roasted Artichokes, Asparagus
Sautéed Mushrooms, Hazelnut Vinaigrette

Rotisserie Chicken
Seasonal Vegetables, Creamy White Wine
Thyme Sauce

Creole Red Beans and Rice, Scallions and Spices

Haricot Verts, Toasted Almonds and Onions

Desserts

Red Velvet Mousse Cake

Mint Chocolate Chip Whoopie Pies

Lemon Cheesecake

Freshly Brewed Coffee and Select Hot Teas

*Enhancement - Additional \$10pp

Loaded Mac'n'Cheese with Aged Cheddar,
BBQ Brisket Burnt Ends, Crispy Bacon,
Scallions and Sour Cream

LUNCH BUFFETS

PAN ASIAN \$70PP

Spicy Crab Salad Sandwiches
Pickled Cucumber, Sweet Chili Dressing,
Poppy Seed Parker House Rolls

Chinese Caesar Salad
Asian Greens, Crispy Wontons,
Togarashi Cashews, Ginger Dressing

Spicy Thai Vegetable Salad
Green Papaya, Asian Pear, Fresh Herbs,
Nuoc Cham Vinaigrette

Vietnamese Style Barbecue Pork Ribs
Palm Sugar Glaze, Sesame, Scallion and Ginger
Relish, Pickled Vegetables

Crispy Fried Chicken Katsu
Mushroom Fried Rice, Katsu Sauce

Steamed Pacific Cod in Banana Leaf
Cilantro Chili XO Sauce, Baby Bok Choy

Cauliflower and Butternut Squash Tikka Masala
Curry Lime Yogurt Sauce

Desserts

Matcha-Strawberry Yuzu Cake

Thai Tea Coconut Tapioca Pudding

Lychee Guava Tart

Freshly Brewed Coffee and Select Hot Teas

*Enhancement - Additional \$9pp

Crispy Fried Vegetable Spring Rolls
Sweet Chili Plum Sauce

LUCKY LUAU \$68PP

Mixed Green Salad
Asian Pears, Bell Peppers, Red Onions,
Toasted Cashews, Citrus Dressing

Traditional Hawaiian Potato and Macaroni Salad,
Carrots, Onions, Hard-Boiled Eggs

Shishito Pepper Cabbage Slaw with Kochujang
Vinaigrette

Hawaiian Gold Pineapple with Micro Mint,
Li Hing Mui Syrup

“Huli Huli” Chicken
Hawaiian Style Smoked Rotisserie Chicken,
Blistered Sweet Corn and Cherry Tomatoes,
Pineapple Soy Reduction

Grilled Flank Steak
Sautéed Zucchini and Green Onions,
Teriyaki Sauce

Pan Seared Mahi Mahi
Baby Bok Choy and Chinese Black Bean Sauce

Garlic Fried Noodles
Shimeji Mushrooms and Napa Cabbage

Roasted Sweet Potatoes
Sea Salt Caramel and Toasted Macadamia Nuts

Steamed Jasmine Rice with Shredded Coconut

Desserts

Coconut Butter Mochi Bars

Lilikoi Tarts

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 \$72PP

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

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

Farro Salad
Arugula, Goat Cheese, Cherries, Citrus Vinaigrette

Orecchiette Pasta Salad
Kale Pesto, Salami, Roasted Peppers and Olives

Barolo Braised Beef Stew
Cipiollini Onions, Porcini Mushrooms
Root Vegetables, San Marzano Tomatoes
Grilled Sea Salt and Olive Oil Bread

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

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

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

Eggplant Parmesan
Torn Basil, Roasted Tomato Fondue

Desserts

Espresso Chocolate Tarts

Cannoli

Hazelnut Caramel Cake

Freshly Brewed Coffee and Select Hot Teas

***Enhancement - Additional \$10pp (Chef Attendant Required \$275)**
Naples Style Baked Calzone with Robust Tomato Sauce, Mozzarella Cheese, Basil, Ham and Salumi

Sides of Crushed Red Chiles and Parmesan Cheese

SANTA FE \$69PP

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

Grilled Elote Salad
Red Onions, Peppers, Red Radish, Queso Fresco, Lime Crema, Tajin Spice

Seafood Aquachile with Lime, Cucumber, Onion, Cilantro

Tortilla Chips

Build Your Own Street Tacos (Select Two)

Cochinita Pibil - Citrus, Spice and Achiote Roasted Pork

Steak Picado - Beef Simmered with Tomatillos, Green Peppers and Onions

Chile Rajas - Sautéed Poblano Pepper Strips, Corn, Onions, Cream Sauce

Onion and Cilantro Relish, Sliced Radish
Serrano Peppers, Grilled Nopales Salsa, Salsa Roja, Avocado Salsa, Lime

Corn Tortillas

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

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

Spanish Rice & Jalapeño Black Beans

Desserts

Alfajores Cookies

Margarita Tarts

Horchata Tres Leches

Freshly Brewed Coffee and Select Hot Teas

***Enhancement - Additional \$10pp**
Beef or Chicken Taquitos with Pico de Gallo, Mexican Crema and Avocado Sauce

BOXED LUNCH

BOXED LUNCH \$52PP

**Each Box Lunch Includes Potato Chips, Seasonal Whole Fruit, Fresh Potato Salad, Chocolate Brownie, Mayonnaise and Mustard Packets*

(Select Three)

Turkey BLT
Applewood Bacon, Butter Lettuce, Tomato Jam, Shaved Onion, Avocado Mayo, Havarti Cheese, Sourdough Bread

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, Jalapeno, Sriracha Mayo

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

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

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

Beverage Additions

Cosmopolitan Bottled Water \$7 each

Coca-Cola Classic, Diet Coke, Coke Zero, Sprite \$7 each

MARKETPLACE SANDWICH BOARDS & SALADS

ARTISAN STYLE SANDWICHES \$66PP

(Select Three)

Turkey BLT
Applewood Bacon, Butter Lettuce, Tomato Jam,
Shaved Onion, Avocado Mayo, Havarti Cheese,
Sourdough Bread

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 Curry 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

Salads

Asian Chopped Salad
Romaine Lettuce, Red Cabbage, Scallions,
Red Radish, Green Papaya, Shredded Carrots,
Snow Peas, Bell Peppers, Sesame Soy
Vinaigrette, Creamy Wasabi Dressing,
Oil and Rice Wine Vinegar

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

Grilled Halloumi Cheese & Red Beet Salad
Spinach, Rockets, Radicchio, Fennel, Orange,
Pumpkin Seeds, Pomegranate Mint Vinaigrette

Fresh Fruit Salad

Sides of Mayonnaise, Mustard, Horseradish

Deli Style Chips, French Onion Dip

Desserts

Brookies

Raspberry Éclairs

Caramel Banana Cheesecakes

Freshly Brewed Coffee and Select Hot Teas

***Enhancement of Soup Offerings -
Additional \$9pp**

(Select One):

Homemade Chicken Noodle, Gluten Free Pasta

Ripened Tomato and Sweet Basil with sides of
Aged Parmesan Cheese

Hearty Beef with Root Vegetable and Quinoa

Coconut Seafood Chowder with Green Curry,
Ginger, Cilantro, Scallion, Potato, Lime

Roasted Red Pepper and Fennel Soup,
Polenta Croutons

MARKETPLACE SANDWICH BOARDS & SALADS

VEGAS BOULEVARD DELI \$63PP

Mixed Organic Lettuces
Sides of Carrot, Cherry Tomato, Cucumber, Radish, Croutons,
Balsamic Vinaigrette, Ranch Dressing and Oil and Vinegar

Crispy Coleslaw
Red, Green, and Napa Cabbage, Carrot, Pumpkin Seeds, Dried Cherries, Pear Cider Dressing

Red Bliss Potato Salad
Red Quinoa, Roasted Peppers, Scallion, Dill, Grainy Mustard and Agave Vinaigrette

Zatar Spiced Grilled and Chilled Vegetables
Zucchini, Yellow Squash, Red Peppers, Portobello Mushroom, Fig Balsamic Glaze

Seasonal Melon Salad

Roasted Garlic Hummus

Albacore Tuna Salad
Sliced Cucumbers, Watercress, Pepper Relish

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 \$9pp**
Beer Battered Fried Dill Pickles, Chipotle Ranch Dip

PLATED LUNCH

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

STARTERS (Select One)

Farmers Cheese and Strawberry Tart
Red Endive, Mâché, Frisée, Sliced Apples, Dried Strawberries, Fontina Cheese, Candied Pecans, Strawberry Champagne Vinaigrette

Roasted Corn & Poblano Empanada
Arugula, Radishes, Sweet Onion, Cherry Tomatoes, Cotija Cheese, Ancho Chili Lime Vinaigrette

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

Cannellini Bean and Artichoke Toast
Mesclun Greens, Pickled Red Onions, Mixed Olives, Heirloom Tomatoes, Cucumbers, Feta Cheese
Creamy Lemon Oregano Dressing

Iceberg Lettuce Wedge
Tomatoes, Caramelized Shallots, Scallions, Lardons, Toasted Rye "Soil", Blue Cheese Crumbles, Smoked Ranch Dressing

Baby Gem Lettuce
Kalamata Olives, Crispy Capers, Shaved Grana Padano, Croutons, Creamy Caesar Dressing

PLATED DESSERTS (Select One)

Double Chocolate Mousse, Strawberry Sauce

White Chocolate Mousse, Exotic Cream & Coconut Crunch

Vanilla Tart, Mascarpone Whipped & Fresh Raspberries

Peach Sabayon (GF), Toasted Almonds

Salted Caramel Cheesecake, Raspberry Sauce

Freshly Brewed Coffee and Select Hot Teas

MAIN ENTRÉE (Select One)

Smoked BBQ Half Chicken \$65pp
Creamy Pepper Jack Cheese Polenta, Bacon Braised Greens, Crispy Onions, Tangy BBQ Sauce

Teriyaki Grilled Chicken Breast \$65pp
Garlic Vegetable Fried Rice, Baby Bok Choy, Crispy Shiitake Mushrooms, Ginger Soy Glaze

Grilled Petite Beef Filet \$72pp
Crispy Potato Croquette, with Aji Amarillo Aioli, Wilted Greens, Baby Carrots, Chimichurri Rojo

Grilled Beef Medallions \$72pp
Confit Garlic Potato Purée, Charred Broccolini, Thyme Roasted Tomatoes, Red Wine Jus

Pan Seared Tandoori Salmon \$65pp
Chinar Saag Curry, Basmati Rice, Poppadum, Cilantro Mint Chutney

Pan Seared Market Catch MP
(Our Chefs Best Seasonal Offerings)
Heirloom Cherry Tomato Confit, Baby Arugula, Spiced Puffed Farro, Charred Lemon, Citrus Herb Oil

Guajillo Pepper Braised Jackfruit \$63pp
Crispy Fried Hominy, Roasted Radish, Grilled Nopalito Salsa, Onion, Cilantro

Foraged Mushroom Fricassee \$63pp
Spun Linguini Pasta, Cracked Black Pepper, Madeira Cream, Crispy Parsnipss, Fresh Picked Herbs

PLATED LUNCH

COMPOSED ENTRÉE PROTEIN SALADS (Select One)

To be Served Chilled and Pre-Set on Table
Freshly Baked Flat Breads and Lavosh Served with Zaatar Spiced EVOO and Hummus

Shaved Fennel & Citrus Salad \$54PP

Tender Poached Chicken Breast, Rocket Greens, Belgian Endive, Pecorino Cheese, Toasted Pistachios, Burnt Orange Vinaigrette

Santa Fe Grilled Beef Salad \$55PP

Marinated and Charred Flank Steak, Gem Lettuce, Sweet Corn, Baby Tomatoes, Pickled Fresno Peppers, Black Bean Piquillo Purée, Cotija Cheese, Cripsy Corn Tortilla Strips, Cilantro Lime Vinaigrette

Shogun Caesar Salad \$55PP

Schichimi Charred Tiger Prawns, Romaine Lettuce, Mâché Greens, Crispy Croutons, Shaved Manchego Cheese, Garlic Sesame White Miso Dressing

Organic Heirloom Beet Salad \$52PP

Roasted Vegetable Skewer, Baby Kale, Golden Frisée, Toasted Pepitas, Lemon Agave Tahini Dressing

PLATED DESSERTS (Select One)

Dessert Offering to be Pre-Set on Table

Double Chocolate Mousse, Strawberry Sauce

Vanilla Tart, Fresh Raspberries, Whipped Mascarpone

Salted Caramel Cheesecake, Raspberry Sauce

Freshly Brewed Coffee and Select Hot Teas



RECEPTIONS FOR ALL OCCASIONS

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RECEPTION HORS D’OEUVRES

Chef’s selection of passed or displayed hors d’oeuvres (based on 6 pieces pp) \$52pp.
À-la-carte hors d’oeuvres to be ordered by the dozen. Minimum (2) dozen per selection

COLD AT \$112 PER DOZEN

Tomato and Strawberry Bruschetta, Fresh Mint,
Port Wine Reduction, Parmesan Crostini

Whipped Beer Cheese
Pretzel Crostini, Roasted Pepper Relish

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

Whipped Ricotta, Meyer Lemon, Sundried Fig,
Blue Agave Syrup, Pistachio Crumble

Smoked Castelvetro Stuffed Olives, Sweet
Peppers, Zaatar Labneh, Greek Eggplant Dip
(Spoon)

COLD AT \$122 PER DOZEN

Asian Beef Tartare, Thai Chilies, Cilantro, Lime,
Ginger, Crispy Garlic, Shrimp Chip

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

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

COLD AT \$134 PER DOZEN

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

Hamachi Crudo, Aqua Chile, Sea Salt,
Cucumber, Red Onions, Cilantro (Spoon)

Spicy Abalone, Chili Bean Paste Aioli, Tobiko,
Radish Sprouts, Crispy Garlic, Seaweed Salad
(Spoon)

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

Huitlacoche and Black Truffle Tostada, Cactus,
Chipotle, Lime, Pineapple Crema

HOT AT \$112 PER DOZEN

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, Filo Pastry

HOT AT \$122 PER DOZEN

Twice Baked Mini Potato, Spanish Chorizo,
Aji Amarillo, Cilantro

Wild Mushroom Vol Au Vent, Sherry Truffle
Cream, Chives

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

HOT AT \$134 PER DOZEN

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

Togarashi Charred Shrimp, Yuzu Citrus
Shiso Glaze

Neuske Bacon Burnt Ends, Jalapeño Polenta,
Whiskey BBQ Sauce, Crispy Onion

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

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

RECEPTION DISPLAYS

SEASONS BEST VEGETABLE CRUDITÉ \$19PP

Rainbow Cauliflower Florets
Heirloom Baby Tomatoes, Broccolini, Cucumber,
Watermelon Radish, Crisp Celery, Baby Carrots
Served on Edible Soil

ARTISAN CHEESE \$24PP

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

AMERICAN CHARCUTERIE \$26PP

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

BAKED CREAMY SPINACH, ROASTED PEPPER AND ARTICHOKE DIP \$15PP

(Add Crab \$17pp)

Warm Tortilla Chips

WARM SOFT PRETZELS \$18PP

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

MIDDLE EASTERN MEZZE \$27PP

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

HAND CARVED SEASONAL FRUITS \$25PP

Display of Hand Cut Tropical Fruits and Berries
with Passionfruit Pearls, Whipped Vanilla
Greek Yogurt Raspberry Mint Salsa and
Pistachio Gelato

GOURMET BRUSCHETTA DISPLAY \$29PP

(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

Tarragon Lump Crab and Shrimp Salad, Tomato,
Cucumber, Shaved Lettuce, Saffron Aioli,
Toasted Multigrain

MEDITERRANEAN TAPAS \$29PP

(Select Three)

Roasted Vegetables and Quinoa Salad
Mustard Greens, Feta Cheese, Lemon Vinaigrette

Heirloom Tomatoes with Picked Shallots
Whipped Herb Garlic Mascarpone, Basil Oil
Toasted Pine Nuts, Cripsy Wheat Pita Chips

Blue Crab with White Anchovy, Red Radish,
Chives, Sour Cream, Watercress on Crostini

Tagine Chicken with Castelvetro Olives,
Preserved Lemon and Saffron, Harissa Yogurt

Baked Tartelette with Fromage Blanc, Dried Figs,
Stone Fruit, Rockets, Lemon Olive Oil

NAPOLI STYLE PIZZAS \$28PP

Tomato, Mozzarella and Fresh Basil

White Sauce, Buffalo Mozzarella, Mushrooms
Truffle

Tomato, Roasted Garlic and Thick Cut Pepperoni
Sides of Extra Virgin Olive Oil, Crushed Chilies,
Parmesan Cheese, Aged Balsamic

RECEPTION DISPLAYS

ELOTE BITES AND CHICHARRÓN \$23PP

Grilled Fresh Cut Corn with Mexican Lime Crema
Crackling Pork Skins, Ancho Chile, Cilantro
Crispy Chopped Bacon, Cotija Cheese, Tajín,
Salsa Verde, Salsa Roja
Crumbled Blue Corn Tortilla Chips

MAKI, SASHIMI AND NIGIRI

Handmade Sushi and Sashimi
Served with Wasabi, Pickled Ginger, Soy Sauce
50 Piece Minimum per Selection

MAKI

California Roll **\$9 per piece**
White Miso Aioli, Orange Tobiko

Spicy Tuna Roll **\$9 per piece**
Sweet Soy, Scallions and Tempura Flakes

Philly Roll **\$9 per piece**
Salmon & Cream Cheese,
Avocado Cream, Soy Marinated Ikura

Dragon Roll **\$12 per piece**
Spicy Yuzu Kosho Sauce, Toasted Sesame Seeds

Little Bit of Wrong Roll **\$12 per piece**
Crispy Soft Shell Crab, Avocado, Kabi-yaki Sauce,
Kaiware sprouts

SASHIMI \$12 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

NIGIRI \$12 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

GREEK SOUVLAKI \$29PP

*Chef Attended or Displayed
Lemon Oregano Marinated Roasted Chicken,
Beef and Vegetable Skewers
Gem Lettuce, Cucumbers, Tomatoes, Olives,
Peppers, Citrus, EVOO
Greek Potatoes Roasted Yukon Potatoes Onions,
Thyme, Feta Cheese
Garlic Labneh, Sumac Toasted Pine Nuts, Parsley
Warm Whole Wheat Pita Bread

CHINA TOWN \$29PP

*Chef Attended or Displayed
Shrimp Fried Rice in Takeout Boxes
(Ginger Scented Steamed Rice Available)
Mushroom Vegetable Chow Mein
Orange Chicken, Pineapple, Peppers, Onions
Assorted Dim Sum in Bamboo Baskets
Pork Shumai, Shrimp Hargow and
Dumpling Leek Cake
Sesame Chili Oil, Soy Vinegar Sauce,
Hot Mustard, Plum Sauce.

TASTE OF THAI \$29PP

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

THE RISING SUN \$40PP

*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

Little Bit of Wrong Roll
Crispy Soft Shell Crab, Avocado, Kabi-yaki Sauce
Kaiware Sprouts

Sashimi

Hamachi, Ahi Tataki and Salmon
Presented with Sweet Soy Sauce, Daikon
Sprouts, Pickled Radish, Wasabi, Pickled Ginger,
Soy Sauce

**Chef Attendants are \$275 per attendant per two (2) hours*

RECEPTION ACTION STATIONS

MIDDLE EASTERN VEGETABLE STRUDEL \$26PP

*Chef Attended
Seasonal Vegetables, Black Currants, Almond Slivers, Dates, Phyllo Pastry
Smoked Piquillo Pepper Sauce
Lemon and Mint Tabbouleh Salad
Saffron Scented Persian Rice

PASTA AND RISOTTO \$28PP

*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, Meyer Lemon, Pecorino Mushrooms, Asparagus, Wild Thyme

LOS TACOS \$28PP

*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 with Avocado Salsa and Cotija Cheese
Pulled Chicken Tinga with Onion, Cilantro and Lime
Nopales Fajitas with Charred Vegetables, Ancho Chile, Sour Orange, Queso Fresco, Avocado Crema

**Chef Attendants are \$275 per attendant per two (2) hours*

MARKET FRESH SALAD EXPERIENCE

MARKET FRESH SALAD EXPERIENCE \$22PP*

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
- Asian Greens
- Baby Arugula
- Frisée

Select Four:

- Balsamic Vinaigrette
- Peppercorn Ranch
- Creamy Caesar
- Chunky Blue Cheese
- Italian
- Thousand Island
- Cracked Dijon Vinaigrette
- Red Pepper and Pomegranate Dressing

Proteins Additional

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

Select Five:

- Cherry Tomatoes
- Hot House Cucumbers
- Carrot Curls
- Bermuda Onions
- Haricot Verts
- Kalamata Olives
- Red Radishes
- Garbanzo Beans
- Sun-dried Tomatoes
- Applewood Bacon
- Sun-dried Apricots

- Dried Cranberries
- Sweet Bell Peppers
- Cooked Egg
- Roasted Cashews
- Toasted Pepitas
- Crispy Wontons
- Artichoke Hearts
- Snap Peas
- Roasted Cremini Mushrooms
- Mandarin Orange Segments
- Roasted Red Beets

- Marinated Firm Tofu
- Crumbled Blue Cheese
- Shaved Parmesan Reggiano
- Aged Cheddar Cheese
- Crumbled Goat Cheese
- Feta Cheese
- Chopped Peanuts
- Toasted Almonds
- Spiced Pecans
- Tortilla Strips
- Gluten Free Croutons

ICED SEAFOOD

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

Citrus Poached Colossal Shrimp Atomic Cocktail Sauce and Lemon Wedges	\$13 per Piece
Seasonal East and West Coast Oysters Yuzu Ponzu, Ginger Lime Sauce, Spicy Mignonette, Lemon Wedges	\$11 per Piece
Seasonal Crab Claws Brandy Sauce, Honey Lime Mustard Sauce	\$15 per Piece
Alaskan Crab Leg Merus Cut Warm Garlic Butter, Atomic Cocktail Sauce and Lemon Wedges	\$16 per Piece
Scallops in Half Shells Lemon Pepper Vinaigrette, Red Chili Soy Sauce, Citrus Salsa	\$12 per Piece
Maine Lobster Tail Warm Lemon Butter, Dill Whiskey Remoulade	MP

COSMOPOLITAN URBAN FOOD HALL INSPIRATIONS

THE BEST OF BLOCK 16 \$150PP

(Minimum of 250 Guests Required. For Groups Less than 250 Guests, Please Connect with your Catering Manager for a Tailored Menu Offering)

Ghost Donkey

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

Tekka Bar

- Yellowtail Serrano Sashimi, Yuzukosho, Tekka Spicy
- Matcha Green Tea

Lardo

- Bronx Bomber
- Shaved Steak, House Provolone “Whiz”, Roasted and Pickled Peppers, Vinegar Mayo, Shredded Lettuce
- *Porchetta (Chef Attendant \$275 fee applies)

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

- Double Cheeseburger Sliders
- American Cheese, Caramelized Onions
- Monte Cristo Donut Sandwich
- Applewood Smoked Ham, Havarti Cheese, Dijon
- Served on a Griddle Donut Topped with Raspberry Preserves and Powdered Sugar
- Warm Mini Brûléed Cinnamon Rolls
- Salted Double Chocolate Cookie

CARVED DELIGHTS

“THE KING” SMOKED BONE IN PRIME RIB \$38PP

- *Chef Attended
- Baby Iceberg Lettuce, Confit Tomato, Red Onion, Chives, Bacon,
- Cracked Pepper, Blue Cheese Dressing
- Parmesan Potato Soufflé
- Rosemary Garlic Au Jus, Horseradish Cream Sauce

ROASTED ALL NATURAL BEEF TENDERLOIN \$36PP

- *Chef Attended
- Frisee and Red Endive Salad, Radish, Asparagus, Walnut Granola, Goat Cheese, Raspberry Champagne Vinaigrette
- Duck Fat Potato Gratin, Parmesan Cheese, Caramelized Onions
- Black Truffle Demi-Glace, Herb Grain Mustard Aioli

NATURAL GRASS FED BEEF STRIPLOIN \$33PP

- *Chef Attended
- Chopped Salad of Mixed Lettuces, Bacon Lardons, Tomato, Cucumbers, Pepperoncini Peppers, Smoked Mozzarella, Crispy Onions, Creamy Lemon Buttermilk Dressing
- Rosemary Gruyère Popovers
- Caramelized Shallot Jus, Whipped Garlic Herb Butter

SEÑOR TOM ROASTED TURKEY BREAST \$28PP

- *Chef Attended
- Gem Lettuce, Roasted Butternut Squash, Red Onion, Sweet Corn, Cotija Cheese, Blue Corn Tortilla, Roasted Tomatillo Lime Vinaigrette
- Savory Chorizo Bread Pudding, Asadero Cheese, Toasted Pepitas
- Guajillo Pepper Gravy, Caramelized Poblano Pepper & Sour Cream Spread

HAWAIIAN “HULI HULI” ROTISSERIE CHICKEN \$28PP

- *Chef Attended or Displayed
- Tender Lettuce Mix, Carrots, Cucumbers, Maui Gold Pineapple
- Roasted Macadamia Nuts, “Li Hing Mui” Plum Vinaigrette
- Creamy Macaroni Salad, Carrots, Scallions, Savory Onion Aioli, Chicharrón Crumble
- Steamed Jasmine Rice, Toasted Coconut
- Ginger Sweet Shoyu Glaze

CARIBBEAN TIMID JERK PORK LOIN \$26PP

- *Chef Attended or Displayed
- Jamaican Cabbage Slaw, Peppers, Carrots, Red Wine Vinegar
- Rice & Peas, Scotch Bonnet, Thyme, Coconut Milk
- Pickapeppa Jus, Mango Papaya Salsa

CRISPY CHINESE PORK BELLY \$27PP

- *Chef Attended
- Asian Vegetable Salad, Mandarin Orange, Toasted Peanuts, Cilantro, Ginger Rice Wine Vinegar Dressing
- Steamed Chinese Broccoli, Roasted Garlic, Oyster Sauce, Sesame Seeds
- Bao Buns, Scallions, Hoisin and Chili Garlic Sauce

ROASTED ATLANTIC SALMON \$30PP

- *Chef Attended or Displayed
- Israeli Cous Cous Pilaf, Wilted Baby Kale, Beech Mushrooms, Dates, Almonds
- Grilled Asparagus, Lemon Dill Emulsion
- Sauce Soubise, Whole Grain Mustard

*Chef Attendants are \$275 per attendant per two (2) hours

DISPLAYED DESSERT STATIONS

PROHIBITION BOOZY DESSERTS \$23PP

Chef’s Selection of Cocktail Inspired Desserts

Piña Colada

Bee’s Knees

White Russian

Strawberry Margarita

Old Fashioned Tarts

SWEET ENDINGS \$23PP

Warm Chocolate Cake, Caramel Sauce

Sweet Shots

Our Pastry Chef’s Shooter Creations

S’mores Shot, Berry Cobbler

Vanilla Bean Cheesecake with Strawberry Sauce

Sweet Bites

Coconut Magic Bars, Banana Cream Pie Tart,
Red Velvet Cake

CUPCAKE SHOP \$22PP

Red Velvet Cupcake, Cream Cheese Frosting

Keylime Cupcakes, Vanilla Bean Frosting

Chocolate Cupcake, Cookies n’ Cream Frosting

Lemon Cupcake, Raspberry Frosting

THE CHOCOLATE INDULGENCE \$26PP

25 Person Minimum Attendance Required

Chocolate Mousse Shot Glass

Chocolate Decadence with Fresh Raspberries

Mini Chocolate Cupcakes

Nutty Chocolate Brownies

Chocolate Cream Puffs

CRÈME PUFF SHOP \$22PP

A Delicious and Colorful Assortment of Flavors

Chocolate

Vanilla

Hazelnut

Matcha Green Tea

Strawberry

CUSTOM ICE CREAM POPSICLE STATION \$26PP

*Chef Attended

Select Your Flavor, Coatings and Toppings and
Our Chef Will Create Your Masterpiece

Flavors (Select Two):

Chocolate

Vanilla

Strawberry

Caramel

Coating (Select Three):

Chocolate

Coffee

Lemon

White Chocolate

Raspberry

Toppings:

Crisp Pearls

Sprinkles

Desiccated Coconut

Hazelnut Crunch

BUILD YOUR OWN CHEESECAKE \$25PP

New York Cheesecake with
Graham Cracker Crust
(Gluten Free Available with Advance Notice)

Chocolate Cheesecake

Raspberry Swirl Cheesecake

Toppings (Select Four):

Tropical Fruit Compote

Mixed Berry Compote

Chocolate Chips

Toasted Nuts

Heath Candy Bits

Chocolate Sauce

Caramel Sauce

Whipped Cream

DESSERT ACTION STATIONS

ICE CREAM SANDWICHES \$28PP

*Chef Attended

Customize Your Own Ice Cream Sandwich

Select Your Base, Our Chef Will Scoop the
Guest’s Choice of Ice Cream and Roll It In A
Variety of Toppings of Their Choosing!

Base options (Select Three):

Donuts

Sugar Cookies

Oreo

Brownie

Waffles

Chocolate Chip Cookies

Ice Creams (Pre Select Two):

Vanilla

Strawberry

Chocolate

Toppings

Sprinkles

Oreo Pieces

Fruity Pebbles

Peanut Butter Cup Pieces

Mini Chocolate Chips

Walnut Pieces

BUILD YOUR OWN SHORTCAKE \$27PP

*Chef Attended

Shortcakes

Gluten Free Available with Advanced Notice

Vanilla

Chocolate

Fruit Compote:

Blueberry

Strawberry

Pineapple

Toppings:

Whipped Cream

Chocolate Sauce

Toasted Almonds

Sprinkles

**Chef Attendants are \$275 per attendant per two (2) hours*

DINE IN FASHION

Plated Dinner	48
Plated Dinner Enhancements	49
Buffet Dinner	50 -53



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

Grilled Asparagus, Bitter Lettuces, Edamame Beans, Toasted Walnuts, Shaved Manchego, Lemon and Mint Vinaigrette

Mustard Greens and Baby Kale, Shaved Root Vegetables, Roasted Pistachios, Dried Figs, Asiago Crisp, Red and Gold Beet Pesto, Orange Agave Dressing

Butter and Red Leaf Lettuces, Red Radish, Roasted Butternut Squash, Crispy Bacon Lardons, Aged Sherry Vinaigrette

Heirloom Tomato, Arugula and Frisée, Buffalo Mozzarella, Olive Tapenade Crostini, Aged Balsamic Dressing

Gem Lettuce and Radicchio, Parmesan Corn Panna Cotta, White Anchovy, Crispy Prosciutto, Cracked Pepper Dijon Dressing

Tender Seasonal Greens, Dried Bing Cherries, Marcona Almonds, Roquefort Cheese Champagne Vinaigrette

DESSERTS (Select One)

Black Forest Cake
Chocolate Cake, Cherry Compote, Vanilla Bavaois

Vanilla Bean Cheesecake
Raspberry Gelee, Fresh Fruit
Mocha Tart
Mascarpone Crème, Caramel Sauce

Citrus Berry Tart
Green Tea Tart Shell, Lemon Curd

Tahitian Vanilla Bean Crème Brûlée
Fresh Berries, Whipped Cream

MAIN ENTRÉE (Select One)

Citrus Brined Chicken Breast \$99pp
Wilted Bitter Greens, Vanilla Parsnip Purée, Sautéed Mushrooms, Marsala Wine Sauce

Organic Semi Boneless Chicken \$99pp
Yellow Vegetable Curry, Basmati Rice, Crispy Chick Peas, Chili Oil

Atlantic Salmon \$110pp
King Mushrooms, Citrus Mustard Greens, Fregola Pilaf, Dashi Butter Sauce

Natural Beef Filet \$125pp
Yukon Potato Purée, Caramelized Root Vegetables, Truffle Foie Butter, Red Wine Demi-Glace

Berkshire Double Pork Chop \$102pp
Butter Grits, Braised Red Cabbage, Apple Jam, Crispy Onions, Whiskey Jus

Colorado Lamb Rack \$126pp
Black Garlic and Sesame Crust, Barley Fried Rice, Shinko Pear and Radish Kimchi, Spinach, Kalbi Glaze

Flat Iron Steak and Butter Poached Tiger Prawns \$140pp
Sweet Potato Gratin, Sautéed Baby Vegetables, Porcini Mushroom Jus

Cannelloni Stuffed With Rainbow Chard \$95pp
Butternut Squash and Farro, Braised Tuscan Beans with Kale, Garlic, Tomato, Cipollini Onion Fresh Herbs

PLATED DINNER ENHANCEMENTS

DESSERT DUO

Additional \$15pp

Strawberry-Yuzu with Lychee Mousse

Paired With Caramel Budino, Salted Caramel Sauce

ADDITIONAL COURSE OFFERINGS

Roasted Butternut Squash Soup \$13pp

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

Jumbo Shrimp Cocktail \$16pp

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

Chilled Crab Cake \$16pp

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

Roasted Mushroom Tart \$15pp

Ricotta, Dried Figs, Bitter Greens, Duck Breast, Black Berry Sauce

Asiago Stuffed Gnocchi \$15pp

Pancetta, Desert Sage, Crispy Kale, Truffle, Veal Demi-Glace

BUFFET DINNER

CHELSEA SOIREE \$148PP

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 Cheesecakes

Chocolate Nutella Tarts

Citrus Cream Puffs

Freshly Brewed Coffee and Select Hot Teas

*Enhancement (Chef Attended) - Additional \$28pp

Plancha Grilled Old Bay Spiced Jumbo Prawns, Sorrel Pesto, Warm Brown Butter
Roasted Corn Salad, Dandelion Greens, Shaved Onions, Peppers, Smoked Tomato Vinaigrette

*Chef Attendants are \$275 per attendant per two hours

BUFFET DINNER

POLANCO FESTIVAL \$130PP

Seared Achiote Shrimp Tostada
*Chef Attended
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, White Anchovies, Roasted Pumpkin Seed, Chipotle Caesar Dressing

Oven Roasted Oysters
Cilantro Lime Mignonette, Roasted Sweet Potato and Tomato Salsa

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
Pecan Pipian with Chile, Garlic, Pecans and Agave, Roasted Pumpkin with Desert Thyme,
Sweet Potato Flan Coloradito Mole Sauce, Roasted Peanuts

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 with Charred Red Onion, Aguachile Salsa,
Warm Corn Tortillas

*Chef Attendants are \$275 per attendant per two hours

BUFFET DINNER

FARMERS MARKET FORAGE \$135PP

Baja 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

Grain Salad
Mixed Quinoa, Black Beans, Watermelon Radish, Avocado, Almonds, Sprouts, Blackberry Vinaigrette (Individual)

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

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

Foraged Mushroom Tart
Laura Chenel Goat Cheese Cream, Truffle Rocket Salad

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

KFC – Korean Fried “Jidori” Chicken Lollipops
Mixed Cabbage & Asian Pear 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 (Chef Attendant Recommended) – Additional \$21pp

Baked Mussels, Chorizo Chive Aioli,
Toasted Bread Crumbs, Jasmine Saffron Rice, Pickled Vegetables

*Chef Attendants are \$275 per attendant per two hours

BUFFET DINNER

RUSTIC ITALY \$145PP

Bitter Greens
Dolcelatte, Roasted Pears, 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

Shaved Prosciutto di San Daniele
(*Chef Attended optional, additional charge \$275)
Seasonal Melon, Basil Oil, Grissini

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

Zucchini Stuffed with Pecorino, Tomato and Ricotta

Desserts

Caramel Budino

Torta Cioccolatino

Berry Zabaglione

Freshly Brewed Coffee and Select Hot Teas

*Enhancement (Chef Attendant Recommended) - Additional \$26pp

Roasted Garlic and Herb Crusted Lamb Rack

Creamy Carnaroli Risotto with Green Peas, Robiola Goat Cheese, Candied Lemon, Natural Reduction

*Chef Attendants are \$275 per attendant per two hours



IMBIBE THIS WAY

Wine & Spirits

56 - 57

Beverage Enhancements

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Beverage Packages

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WINE & SPIRITS

BUBBLES

- Indigenous Prosecco \$55
- Gruet I.V.V. S.O.T. Blanc de Blancs Brut, New Mexico \$70
- Veuve Clicquot Ponsardin “Yellow Label” Brut, Reims \$150
- Taittinger “Comtes de Champagne” Blanc de Blancs Brut, Reims \$295
- Moët & Chandon “Dom Perignon” Brut, Épernay \$600
- Roederer Estate Brut Rosé, Anderson Valley \$90

CHAMPAGNE TOWER

One way to wow your guests is with a stunning Champagne Tower. Built to your group’s specifications, we can create a toast to remember. Using coupe champagne glasses, not flutes, to erect a tower made up of successively smaller and smaller layers of squares. Once you are ready to toast, we slowly pour champagne from the top glass and it will trickle downward. We have a variety of large format bottles available just for the occasion.

\$325 set up fee for under 100 guests/\$525 fee for over 100

WHITE WINE

- Sonoma-Cutrer, “Russian River Ranches” Chardonnay, Sonoma \$64
- Chalk Hill “Sonoma Coast” Chardonnay, Sonoma Coast \$68
- ZD Wines Chardonnay, California \$84
- Cakebread Cellars Chardonnay, Napa Valley \$100
- Far Niente Chardonnay, Napa Valley \$135
- Craggy Range “Te Muna Road Vineyard”, Sauvignon Blanc, Marlborough \$68
- Cloudy Bay Sauvignon Blanc, Marlborough \$84
- Santa Margherita Pinot Grigio, Alto Adige \$69
- Caves D’Esclans “Whispering Angel” Rose, Côtes de Provence \$69

HOUSE WHITE WINE \$60

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!

WINE & SPIRITS

RED WINE

- Daou Cabernet Sauvignon, Paso Robles \$70
- Justin Cabernet Sauvignon, Paso Robles \$77
- Jordan Cabernet Sauvignon, Alexander Valley \$125
- Groth Cabernet Sauvignon, Oakville \$165
- Silver Oak Cabernet Sauvignon, Alexander Valley \$180
- Duckhorn Merlot, Napa Valley \$120
- The Prisoner Wine Company “The Prisoner” Zinfandel, Napa \$135
- Emeritus “Hallberg Ranch” Pinot Noir, Russian River Valley \$95

HOUSE RED WINE \$60

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.

DESSERT WINE

- La Spinette Moscato d’Asti, Piedmont \$70
- Sandemans “10 Year Tawny” Port, Douro \$75
- Royal Tokaji “Red Label 5 Puttonyos”, Tokaji (500ML) 95
- Taylor’s “20 Year Tawney” Port, Douro \$115

BEVERAGE ENHANCEMENTS

BLOODY MARY BAR \$17 PER DRINK/\$525 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 Selections, Assorted Fresh Vegetables, Lemon and Lime.

HAPPY HOUR \$450 PER GALLON

Spice up any break by turning it into Happy Hour. Our in-house mixologists will create one of our signature cocktails.

Please Select From:

The Cosmopolitan 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.

Not Your Average Fruit Punch

Bacardi Pineapple, Passion Fruit, Guava, & Almond packs quite the, well...punch.

Spiked Seasonal Lemonade

A Melange of Seasonal Fruits, Absolut Lime, Yuzu, & Exotic Citrus. After all, fruit is part of a balanced diet.

Bloody Mary

Start things off right with Absolut Vodka, Citrus, & Housemade Bloody Mary Mix.

MIXOLOGIST FAVORITES \$17 PER DRINK

Choose two different cocktails showing off the hottest, most current trends in mixology. At your request, we can create a cocktail to match the theme of your company or let us compliment your reception action station by pairing cocktails to the menu.

Sanguine Eyes

A Margarita of Hurradura, Blood Orange, Lime Juice, Ancho Chili Liqueur, and Smoked Agave

Indian Summer

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

Ruby Red Mule

A spin on America's Sweetheart, the Mule cocktail with Ketel One Vodka, Grapefruit Liqueur, Citrus, Spicy Ginger, and Fizz

Champagne Socialist

A Mimosa of Ciroc Peach, Coconut Chia Syrup, Citrus, and Champagne

BEVERAGE ENHANCEMENTS

VINTAGE COCKTAILS \$18 PER DRINK

Need a shot of knowledge to keep up with the current cocktail revival? Allow our mixologists to reintroduce the classics of the past.

A few options include:

Manhattan

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

Negroni

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

Sidecar

The darling of 1922 with Hardy Cosmopolitan Barrel VSOP Cognac, Lemon, and Orange Curacao

Old Fashioned

A classic from 1881 with Old Forester, Sugar, and Bitters

CREATE YOUR OWN...

Margarita	\$18 per Drink
Tropical Rum Bar	\$18 per Drink
Martinis	\$18 per Drink

Try your hand in mixology and create your own cocktails. For example, on a Margaritas bar, we will give you a choice of tequilas, ranging in characteristics and flavors. Next, choose from a selection of different mixture options, these will also range in flavor profile from sweet and fruity, to citrusy and spicy.

BEVERAGE ENHANCEMENTS

BARLEY AND HOPS \$12 - \$14 PER DRINK

Microbrews of America/International Brew

Choose a selection of different types of beer off our master beer list. Allow our mixologists to guide your senses through the appearance, aroma and taste. They will also teach you about the stylistic diversity behind the craft of the brewer. We can also put together a beer tasting dinner where we pair each course with a complimenting barley and hops combination.

Choices include:

Sierra Nevada Pale Ale	Left Hand Milk Stout Nitro
Pizza Port Chronic	Chima Blue
Ballast Point Sculpin IPA	Firestone Walker 805 Blonde Ale
Trumer Pilsner	

COFFEE CORDIAL CARTS ENHANCEMENTS \$15 PER DRINK/\$525 MINIMUM

Enhance your evening coffee service with a Cordial Coffee Cart with all the fixings, including chantilly, chocolate shavings, cinnamon sticks plus a variety of cordials and after dinner drinks.

FROZUN COCKTAILS

\$120 per Dozen

\$275 Bartender Fee Applies

**Can be added to a hosted bar with \$500 minimum*

Adult Push-Up Pops - 12 Proof Alcohol Infused Sorbets

Lemon Drop	Pear Vodka
Piña Colada	Bourbon Berry
Strawberry Margarita	Whiskey & Cola
Apple Martini	Dark Chocolate Rum

BEVERAGE PACKAGES

Beverage Packages include Spirits, Red and White Wine, Beers, Juices, Soft Drinks and Bottled Waters.
Mixed Drinks are Single Shot Pours

SUPER PREMIUM BRANDS

Belvedere	Woodford Reserve	1hr	\$45
Belvedere Flavored	Jameson	1.5hr	\$50
Hangar Madarin	Johnnie Walker Black	2hr	\$55
Tanqueray	10 Cane Rum	3hr	\$65
Herradura Silver	Captain Morgan	4hr	\$75

SUPER PREMIUM PACKAGE PP

PREMIUM BRANDS

Ketel One	Crown Royal	1hr	\$36
Ketel One Citron	Jack Daniels	1.5hr	\$41
Mandarin	Maker's Mark	2hr	\$46
Tanqueray	Glenmorangie	3hr	\$56
Glenmorangie	Bacardi Rum	4hr	\$66
Jack Daniels	Captain Morgan		

PREMIUM PACKAGE PP

BEER/WINE

Budweiser	1hr	\$29
Bud Light	2hr	\$34
Michelob Ultra	3hr	\$42
Stella Artois	4hr	\$50
Corona		
Fat Tire		
Goose Island IPA		
Sommelier Selection of Red and White Wines		

CORDIALS

Baileys	1hr	\$4
Kahlua	1.5hr	\$5
Hennessy VS	2hr	\$6
Chambord	3hr	\$7
Grand Marnier	4hr	\$8
Disaronno		

HOSTED BAR PRICING

Super Premium	\$20 each
Premium	\$18 each
Well	\$16 each
Cordials	\$18 each
House Wine	\$16 each
Import Beer	\$12 each
Domestic Beer	\$12 each

CASH BAR PRICING

Super Premium	\$22 each
Premium	\$20 each
Well	\$18 each
Cordials	\$20 each
House Wine	\$18 each
Import Beer	\$15 each
Domestic Beer	\$13 each

ORDER IN THE HOUSE

Banquet Policies and Procedures

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BANQUET POLICIES AND PROCEDURES

RECEPTIONS

Except those preceding a lunch or dinner, receptions in the conference space require an \$90 per person minimum commitment in food, excluding beverage, tax, service, labor, and miscellaneous fees.

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 \$275 per 100 guests, per Bartender will be applied to the banquet event order form. A labor charge of \$275 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 \$275 per Chef and is based upon a two-hour Event.

In addition to a \$275 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 4 hours, an additional beverage minimum and a \$275 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/Conference Services 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) in 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.

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 changes 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 you Catering & Conference Services 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 the 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, they 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, decor, 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 exclusive of prevailing 8.375% state sales tax, prevailing 24% service charge (18.26% service charge and taxable portion at 5.74%). 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: _____