## C O N G R E S S <br> D|N|NG

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


THE VENETIAN ${ }^{\circledR}$ RESORT LAS VEGAS SANDS EXPO ${ }^{\circledR}$

3355 Las Vegas Boulevard South Las Vegas, Nevada 89109
Catering 702.414.3999

## WELCOME

## Olivier Dubreuil <br> French Master Chef <br> The Venetian Resort



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 Resort.

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 Maîtres 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

## Chris Huang

Executive Banquet Chef
The Venetian Resort

Born and raised in Taipei, Taiwan. Chef Chris showed an interest in cooking at a young age and decided to follow in his father's footsteps to become a Chef.

After attending Private Industry Business Vocational High School in Taipei, Chris decided to further his education at the Le Cordon Bleu in Pasadena, CA. His internship was completed at the Ritz Carlton at Lake Las Vegas. He worked his way through the stations and felt ready to move up in the culinary world.

Chris found himself at the world renowned Joel Robuchon's Restaurant 1 star Michelin L'atelier de Joel Robuchon and 3 stars Michelin Joel Robuchon restaurants starting as Master Cook. Not long after, Chris was offered a position at Alex Stratta's 2 Star Michelin Alex Restaurant at the Wynn. But his passion was back at L'atelier where he was able to further his career and perfect his skills. He became Executive Sous Chef and was committed to producing the finest quality food.

Always up for a challenge and learning a different side of the business, Chris decided to change direction and come to The Venetian Resort as Chef de Cuisine in 2013. He oversees corporate functions, off site and special events where he can fully utilize all of his professional experience and personal skills acquired.

In 2014, Chris joined the banquet kitchen and was promoted to Executive Banquet Chef, working at one of the highest volume banquet operations in Las Vegas.

Thank you for choosing The Venetian ${ }^{\circledR}$ Resort Las Vegas 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.

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## WINNER

"Stella Award" Meeting News, Meeting \& Convention and Successful Magazine
2018-Best Hotel/Resort Far West (Gold), Best Food and Beverage Far West (Gold), Best Green Initiative Far West (Gold), Best On-Site Support Staff Far West (Gold)
2017-Best Hotel/Resort Far West (Gold), Best Food and Beverage Far West (Gold), Best Green Initiative Far West (Gold), Best On-Site Support Staff Far West (Gold)

AWARDS

## WINNER

The National Association for Catering and Events recognized the best in the industry .
2017-Best On-Premise Catered Event of the Year 2016-Best Corporate Event Production of the Year, Best Table Presentation of the Year, Best OnPremise Catered Event of the Year
2015-Best Table Presentation of the Year
"Meetings \& Conventions"Magazine’s Gold Platter Award in 2002-2016 as a ${ }^{6}$ Best of the Best" meeting property for excellence in creativity, culinary experience, quality, and professionalism.

"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.

"Meetings \& Conventions" Magazine’s Gold Key Award in 2000-2016 for professionalism and quality.

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

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

Breakfast Break Lunch Reception Dinner Beverages Banquet Policies



## CONTINENTAL BREAKFAST



## VENETIAN CONTINENTAL

## $\$ 37$ per person

~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
~ Our Selection of Daily Fresh-baked Artisanal French Breakfast Pastries including Danishes, 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
$\sim$ Selection of Individual Yogurts
~Venetian Blends of Coffee and Tea

## PALAZZO CONTINENTAL

$\$ 38$ per person
~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
~ Housemade Aqua Fresca: Pineapple Ginger Water and Cucumber Strawberry Water
~ Our Selection of Daily Fresh-baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and Harvest Song Preserves
~Fresh Ripened Fruit Salad with Seasonal Berries
~ Fresh Guava, Pineapple and Orange Juice Smoothie
~ Peaches and Honey 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.


## CONTINENTAL BREAKFAST

## GRAB AND GO CONTINENTAL

## $\$ 39$ 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: Blueberry Yogurt with Meyer Lemon Curd and Graham Cracker Crumble 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
Raisin Bagel with Apple Cinnamon Cream Cheese

~ Venetian Blends of Coffee and Tea

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## BREAKFAST enhancements

## THE MIDTOWN BAGEL BAR

## $\$ 23$ per person

## ASSORTMENT OF BAGELS

$\sim$ Plain
~ Everything
~ Honey Wheat
$\sim$ Pumpernickel
~ Jalapeño Cheddar

THE MEAT
~ Smoked Salmon Lox
~ Sliced Smoked Turkey
~Beef Pastrami

## THE SCHMEAR

~ Plain Cream Cheese
~ Cinnamon Raisin Cream Cheese
~ Sundried Tomato Cream Cheese

## ASSORTED BREAKFAST CEREALS

## \$7.50 per person

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

## THE TOPPINGS

~ Sliced Roma Tomato
~ Caper Aioli
~ Pickle Chips
~ Peanut Butter, Jam, and Honey
~ Shaved Radish
~ Pickled Bermuda Red Onions
~ Whole Grain Mustard
~ Sliced Cucumber

## THE CHEESE

~Tri-pepper Colby Jack
~ Swiss
~ Horseradish Cheddar
~ Dill Havarti


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## CALIFORNIA SUNRISE

## $\$ 25$ per person

~ Soft Poached Eggs, Chipotle Vinaigrette
~ Red Quinoa and Berries Bowl, Hazelnut, Mint, Maple Yogurt Crema
~ Heirloom kale and Arugula Salad with Cucumber and Smoked Salmon with a Toasted Sesame Seed and Lime Dressing
~ Roasted Sweet Potato and Spinach Salad, Smashed Avocado, Hemp Seed and Strawberry Balsamic Vinaigrette

## MORNING MEAT AND CHEESE BOARD <br> $\$ 27$ 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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## SANDWICH SELECTIONS

## $\$ 156$ per dozen

~ English Muffin, Scrambled Egg Patty, House-cured and Smoked Pork Loin, Provolone, and Tomato Jam
~Whole Wheat English Muffin, Egg White, Pepper Jack, Wilted Super Greens, and Tomato Jam
~ English Muffin, Chicken Sausage Patty, Apple Sage Compote, Provolone, and Scrambled Egg Patty
~ Mini Bagel with Corned Beef with Whole Grain Mustard Mayo
~ Country French Croissant, Jambon de Paris Ham, with Egg Patty, and Brie Cheese.
~ Croissant, Honey Ham and Coconut Spread
~ Breakfast Burrito, Green Chilibraised Pork, Roasted Potato, Scrambled Egg, and Salsa Verde
~ Vegan Breakfast Burrito, Fried Tofu with Kimchi \& Cabbage Slaw, Edamame Hummus, Gochujang Vegan Mayo, wrapped in Flour Tortilla

> Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. A $\$ 50$ labor and preparation charge will be applied to all Continental Breakfasts under 20 people.

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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, 2019.

## BREAKFAST enhancements

## FRENCH TOAST

## $\$ 12$ per person

Choose from:
~ Classic French Toast with Maple Syrup Served with Mixed Fresh Berries
~ Singaporean-style French Toast Stuffed with Coconut and Cream Cheese Jam Served with Sambal Chutney

## BREAKFAST ACTION STATIONS

$\$ 14$ per person
SAUTÉED DONUTS HOLES
~ Donut Holes sautéed in Brown Butter Sauce
~ Toppings: Whipped Cream, Caramelized Pecan, Fresh Raspberry, Fresh Blueberry, Chocolate Chips, Mango Sauce, Strawberry Sauce

## MORNING BRUSCHETTA

~ Grilled to order Brioche Bread
~ Fillings: Nutella, Sweet Lemon Scented Ricotta, Caramelized Banana
~ Toppings: Raspberry Compote, Peach Compote, Toasted Almond, Caramelized Pecan, Shaved Coconut

## CINNAMON ROLLS

Pull apart warm and sticky cinnamon rolls served with a choice of:
~ Icing: Lemon, Raspberry, Chocolate
~ Toppings: Whipped Cream, Dried Strawberry, M\&M's, Chocolate Pearls


Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. A $\$ 50$ labor and preparation charge will be applied to all Continental Breakfasts under 20 people.


## BREAKFAST buffet



## BREAKFAST BUFFET

## $\$ 55$ per person

## STARTERS

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

## THE EGGS (SELECT ONE)

~Scrambled Eggs - Light and Fluffy
~Eggs Provençal - Poached Egg with Slow-simmered Tomato Sauce with Roasted Tomato and Fresh Basil
~Cuban-style Scrambled Egg with Sautéed Chipotle Turkey Sausage, Black Beans, Crispy Corn Tostada, and Queso

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 Yukon Potato Wedges - with Fresh Herbs
~ Crispy Breakfast Potatoes - Caramelized Onions, Roasted Peppers, and Tomato Jam
~ Confit Pee-wee Potatoes - tossed with Parmesan and Fresh Herbs
~ Sweet Potato Hash with Sautéed Green and Red Bell Pepper and Roasted Tomatoes
~Breakfast Hashbrown Cakes - with Chipotle Ketchup and Salsa Verde Crèma

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.


## 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

- 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 Orelys Ganache Tarts
~ Housemade Chocolate Espresso Biscotti
~ Milk and White Chocolate-dipped Oreo Cookie
~ Housemade Chocolate Truffles

## 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 Crudité with Chipotle Ranch

## Gluten-free Treats <br> $\$ 22$ per person

~ Mango and Papaya Skewer and Raspberry Yogurt Cup
$\sim$ Individual House-blended Trail Mix
~ Ham, Aged Cheddar, Cucumber Stack
~ Hershey's Milk Chocolate Bar and Milk Chocolate Almond Bar

## Locally-popped Gourmet Popcorn

\$18 per person (SELECT THREE)
$\sim$ Salt and Vinegar
~ La Famiglia - 100\% Natural Parmesan Cheese, Garlic, and Onion
~ Buttered
$\sim$ Bling Bling Cookies and Cream
~ S'mores
~ Chocolate Tide - Caramel-drizzled with Dark Chocolate and Sea Salt

[^2]

## 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 All Natural Cookies to include: Chocolate Chip, Cranberry-apple, Peanut Butter, Rocky Road, Snickerdoodle, White Chocolate Macadamia Nut
~ 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
~Banoffee Pie

## THE MINI SANDWICH BOARD

$\$ 22$ per person (SELECT THREE)
~ Maple-roasted Yam Potato Salad with Pickled Red Pepper, Tuscan Kale, and Cranberry Preserve on Raisin Walnut Bread
~ Rosemary Roast Beef, Wild Arugula, and Shaved Parmesan with Oven-roasted Tomato Spread on an Onion Roll
~ Mesquite Turkey Sandwich with Smoked Gruyere, Horseradish BBQ Aioli, and Fried Onions on a Bacon Roll
~ Spanish Bocadillo Sandwich with Cured Jamon and Manchego Cheese, Piquillo Pepper Aioli, and Watercress on a Mini Baguette
~ Tarragon French Chicken Salad with Celery, Grapes, Chopped Eggs, and Dijon Mustard on a Butter Croissant
~Virginia Ham, Granny Smith Apple Compote, Herbed Goat Cheese, and Alfalfa Sprouts on Ancient Grain Bread
~ Classic Mortadella with French Brie, Arugula, and Black Truffle Aioli on a Ciabatta Roll
~ Baja Shrimp with Roasted Pineapple Salsa, Chipotle Mayo, and Cilantro Cabbage Slaw on a Sweet Hawaiian Roll
~ Seared Line-caught Hawaiian Tuna Steak with Mix Greens, Pickled Red Onion, and Wasabi Aioli on Artisan Sesame Roll

BREAK packages

All Day Beverage Package<br>$\$ 60$ per person (Maximum of 8 Hr . Service)<br>~ Assorted Soft Drinks<br>~ Bottled Waters<br>~ Venetian Coffee and Tea Service

## The Venetian All Day Break Package

$\$ \mathbf{8 0}$ per person (Maximum of 8 Hr . Service)

## ALL DAY REFRESHMENT BREAK (8 Hr. Service)

~ Assorted Soft Drinks and Bottled Water
~ Venetian Coffee and Tea Service

## PRE-MEETING BREAK ( 7 Hr . Service)

~ Chilled Orange Juice and Apple Juice
~ Fresh Baked Croissants and Mini Brioche
~ Whipped Butter, Assorted Jam, and Marmalade

## MORNING BREAK (30 Min. Service)

$\sim$ Selection of Granola and Protein Bars
~ Individual House-blended Trail Mix
~ Whole Fresh Fruit

## AFTERNOON BREAK (30 Min. Service)

~ Assortment of Fresh-baked All Natural Cookies to include: Chocolate Chip, Cranberry-Apple, Peanut Butter, Rocky Road, Snickerdoodle, White Chocolate Macadamia Nut
~ Melon and Pineapple Skewers
~ Assorted Bags of Chips and Pretzels


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## The Palazzo ${ }^{\circledR}$ All Day Break Package

$\$ 90$ per person (Maximum of 8 Hr . Service)

## ALL DAY REFRESHMENT BREAK (8 Hr. Service)

~ Assorted Soft Drinks and Bottled Water
~ Venetian Coffee and Tea Service

PRE-MEETING BREAK (1 Hr. Service)
~ Selection of Chilled Juices: Orange, Grapefruit, and Cranberry
~ Housemade Aqua Fresca: Pineapple Ginger Water and Cucumber Strawberry Water
~ Fresh Baked Croissants and Mini Brioche
~Whipped Butter, Assorted Jam, and Marmalade
~ Fresh Ripened Fruit Salad with Seasonal Berries
~ Peaches and Honey Greek Yogurt
~ Assortment of Boxed Cereal with Whole, $2 \%$ and Skim Milk

## MORNING BREAK (30 Min. Service)

~ Selection of Granola and Protein Bars
~ Individual House-blended Trail Mix
~ Warm Sticky Bun with Caramelized Pecans and a Gooey Glaze
~ Whole Fresh Fruit

## AFTERNOON BREAK (30 Min. Service)

~ Caramelized Pears Vanilla Chantilly Parfait
~ Housemade Assorted Biscotti
~ Assorted Bags of Chips and Pretzels
~ 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
~ Assortment of Glazed Donut Holes to include Chocolate Hazelnut, Berries, and Plain



## BREAK items

## À La Carte Break Items

## BEVERAGES

~ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea served with Whole Milk, Skim Milk, and Cream
$\$ 100$ gallon
~ Coffee Enhancement Specialty Milk (Almond, Soy, or Coconut)
$\$ 2$ per gallon of coffee, decaf, and tea
~ 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

## The following items are charged on consumption

~ Fiji Water or Sparkling Water
$\$ 7.00$ each
~ Mineral Water
$\$ 6.00$ 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
$\$ 7.50$ each
~ Assorted Soft Drinks Featuring Coke Products
$\$ 6.00$ 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
$\sim$ Cucumber Lemon with Tarragon-infused Water
~ Strawberry and Lavender Water-infused Water
~ Elderberry Flower and Fresh Mint-infused Water

## BREAK items

## Good Morning Items

~ Assorted Glazed Doughnuts \$74 per dozen
~ Fresh-baked Chocolate-filled and Plain Croissants $\$ 74$ per dozen
~ Caramelized Oatmeal Bar sprinkled with Dried Fruit \$74 per dozen
~ Mini Brioche: Chocolate Chip and Plain
\$74 per dozen
~ Fresh Fruit Salad
$\$ 12$ per person

## À La Carte Break Items

~ Assortment of Fresh-baked All Natural Cookies to include: Chocolate Chip, Cranberry-apple, Peanut Butter, Rocky Road, Snickerdoodle, White Chocolate Macadamia Nut

## $\$ 74$ per dozen

~ Rich Chocolate Fudge Brownies and Luscious Blondies $\$ 74$ per dozen
~ Chocolate-dipped Rice Crispy Treats

## $\$ 74$ per dozen

~ Chocolate-dipped Buttery Madeleines

## $\$ 74$ per dozen

~ Assortment of Savory Lattices with Spinach Feta, Leek Parmesan, and Tomato Olive

## \$74 per dozen

~ Assortment of Individual Granola and Protein Bars $\$ 6.25$ each
~ Assortment of Individual Candy Bars
$\$ 5.25$ each
~ Assorted Bags of Chips and Pretzels
$\$ 5.25$ each
~ Individual House-blended Trail Mix

## $\$ 5.25$ each

~ 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)

## BREAK items

## Bulk Snacks

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

## STANDARD SELECTION

## \$35 per pound

~ Mini Pretzel Twists
~ Fire Crackers
~ Sea Salt and Black Pepper Cashews
~Wild About Wasabi Mix
~ Plain M\&M's
~ Strawberry Bites
$\sim$ Swedish Fish
~ Mini Peanut Butter Cups
~Banana Chips
~ Cherry and Berry Dried Fruit

## PREMIUM SELECTION

$\$ 42$ per pound
~ Tropical Trail Mix
~ Antioxidant Trail Mix
~ Peanut M\&M's
~ Assorted Jelly Beans
~ Natural Fruit Snacks
~ Chocolate Trail Mix
~ Dried Cranberries
~ Dried Blueberries


## SELECT PREMIUM

$\$ 49$ per pound
~ Kettle-cooked Peanuts
~ House-blended Trail Mix
~ Bite-size Snickers
~ Sour Cherry Candy
~ Yogurt-covered Cranberries
~ Dark Chocolate Chips


## 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, Mozzarella "di Bufala," Olive Batard Crisp with Sweet Basil Pesto
~ Spinach Shrimp Salad - Kale, Cajun-spiced Shrimp, Bermuda Onions, and Creamy Lemon-dill Emulsion
~ Little Gem Wedge Salad - Little Gem Lettuce, Shaved Watermelon Radish, Saffron-pickled Kohlrabi, Rosso Bruno Tomato, and Sherry Vinaigrette
~ Caesar Salad - Romaine Hearts, Aged Parmesan, Herb-roasted Garlic Focaccia Croutons, and Sweety Drop Peppers with Classic Caesar Dressing
~ Grilled Vegetable Salad - Baby Iceberg, Asparagus, Seasonal Squash, Root Vegetables, Feta Cheese, and Smoked Tomato Ranch
~Torn Kale and Shaved Radicchio with Julienne Granny Smith Apples, Hemp Seed, Creamy Pepper Tajin Dressing

[^3]
## LUNCH plated

## ENTRÉE CHOICES (SELECT ONE)

~Seared Salmon Steak - Creamy Minty Pea, Roasted Butternut Squash, Crispy Bacon, Roasted Cauliflower, and Orange Butter Sauce $\$ 62$ per person
~ Seared Filet of Branzino served over a Creamy Parsnip Purée, Lentil and Squash Salad with Wilted Fresh Spinach, and a Pomegranate Reduction $\$ 64$ per person
~ Rosemary Pork Tenderloin - Horseradish-mashed Potatoes, Sautéed Haricots Verts, Baby Turnips, Roasted Tomato, and Mustard Demi \$60 per person
~ Seared Free-range Chicken Breast - Roasted Butternut Squash Purée, Sautéed Asparagus, Garlic Confit Pee-wee Potato, and Truffle Demi
$\$ 60$ per person
~ Seared Free-range Chicken Breast with Roasted Baby Root Vegetables, Garlic Mashed Potato, and Tarragon Demi $\$ 60$ per person
~ Seared Beef Tenderloin - Currant Jam, Seared King Oyster Mushrooms, Roasted Cipollini Onions, Asparagus, and Red Wine Demi
$\$ 68$ per person
~ Red Wine-braised Short Ribs - Creamy Green Lentils, Lemon Fava Beans, Roasted Celery, and Red Wine Demi
$\$ 68$ per person
~ Fava Bean Pea Fritters with Baby Kale, Sweet Corn Purée, Roasted Heirloom Tomato, and Vegan Demi \$56 per person

~ Buckwheat Risotto Cake with Roasted Cauliflower, Sautéed Mixed Mushroom, Spinach Purée, Toasted Almonds, and Vegan Demi
$\$ 56$ per person

Menu requires a minimum guarantee of 20 persons, unless otherwise specified. Plated Lunches 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 or buffet lunch functions for events under 20 people.

## LUNCH plated

DESSERT CHOICES (SELECT ONE)
~ Coconut Cheesecake with Key Lime Curd on Brown Butter Pain de Genes
~ Chocolate layered Fudge Cake with Raspberry Marmalade and Fresh Berries
~ Apple Tarte Tatin served with Vanilla Chantilly
~ Spiced Poached Strawberries with Vanilla Bavarian Cream and Sangria Jelly
~ Pistachio Mousse with Lemon Curd on a Crispy Sable with Sour Cherry Compote


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## LUNCH buffet

## All Buffet Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, and Iced Tea.



## BUFFET \#1

$\$ 68$ per person

SOUP AND SALADS
~ Summer Corn Soup - Fresh Tomatoes, Green Peppers, Sautéed Onion, and Fresh Cilantro
~ Shaved Radicchio, Belgian Endive, and Wild Arugula Salad with Apulia Ricotta Salata and Fig Balsamic Vinaigrette
~ Haricots Verts and Red Potato Salad - Red Onions, Capers, Chives, and Lemon-tarragon Emulsion

## ENTRÉES AND SIDES

~ Beef Pot Roast with Crunchy Vegetables in Red Wine Demi, and Mashed Potatoes with Chives
~ Roasted Filet of Barramundi - English Peas with Lemon Mint Vinaigrette
~ Lemony Red and White Quinoa with Baby Kale and Bell Peppers
~ Roasted Carrots - Fresh Dill and Cranberries with a Ginger Citrus Glaze
~ Fresh Baked Rolls and Butter

## DESSERTS

~ Chocolate Flourless Caramel Crémeux
~ Mascarpone Mousse with Strawberry Basil Compote
~ Lemon Roulade
~ Fresh Fruit Tart

[^4]
## LUNCH buffet

## BUFFET \#2

$\$ 68$ per person

## SOUP AND SALADS

~Classic Farmhouse Potato and Leek Soup - Crispy Pancetta, Pumpkin Seeds, and Chives
~Kohlrabi, Jicama and Cabbage Slaw with Edamame, Heirloom Carrot Matchsticks, Julienne Peppers, Cilantro, and Agave Apple Vinaigrette
~Vine Ripe Tomatoes with Corn and Red Onions marinated with Mint and Extra Virgin Olive Oil

## ENTRÉES AND SIDES

~ Roasted NY Steak in Black-peppercorn Sauce
~ Red Wine-stewed Chicken - with Fresh Garden Vegetables, Mushrooms, and Thyme
~ Steamed Pee-wee Potato and Tomatoes with Roasted Garlic and Fresh Rosemary
~ Roasted Mixed Beets with Baby Kale and White Balsamic Dressing
~ Fresh Baked Rolls and Butter

## DESSERTS

~ Salted-caramel Cream Puff
~ S'mores Bacon Tarts
~ Housemade Whoopie Pies Orange, Mint-chocolate, and Vanilla

~ Coconut Carrot Cake

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## LUNCH buffet



## SOUP AND SALADS

~ Roasted Tomato Bisque -Slow-cooked Tomatoes in a Basil-scented Light Broth
~ Romaine and Baby Kale Salad with Julienne Granny Smith Apples, Spiced Pumpkin Seeds, Goat Cheese Crumbles, and Sherry Vinaigrette
~ Fregola with Cucumber, Ovenroasted Tomatoes, Manzanilla Olives, Parsley, and Extra Virgin Olive Oil

## ENTRÉES AND SIDES

~ Chicken "Fricassée" Fermiere Creamy Mushroom Sauce, Roasted Peas, and Carrots
~ Baked Salmon Filet Cauliflower Couscous, Herb Tomato, and Lemon Vinaigrette
~ Ratatouille Bean Ragout - Slowcooked Vegetable Ratatouille with Tomatoes and White Navy Bean
~ Roasted Root Vegetablest Parsnips, Turnips, and Butternut Squash with Chili Maple Glaze
~ Fresh Baked Rolls and Butter

## DESSERTS

~ Coconut Mousse with Caramelized Mango, Exotic Crémeux, and Coconut Nougatine
~ Pecan Chocolate-brownie Bread Pudding
~ Crunchy Praline Caramelia Tart
~ Mojito Crémeux with White Chocolate Mousse

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## BUFFET \#4

$\$ 68$ per person

## SOUP AND SALADS

~ Lemon Red Lentil Soup with Fresh Cilantro
~ Iceberg and Spinach Salad with Chopped Eggs,
Teardrop Tomatoes, Shaved Onions, and a Maple Syrup and Bacon Vinaigrette
~ Wild Rice Pilaf Salad with Kale and Butternut Squash, Dried Cranberries, and Herb Vinaigrette

## ENTRÉES AND SIDES

~ Seared Beef Tenderloin - Chimichurri Sauce and Green Bean Medley
~ Roasted Lemon Prawns with Roasted Garlic, Pearl Onion, Mini Sweet Drop Pepper, and Fresh Herbs
~Red and Green Lentil Casserole with Fresh Tomatoes and Vegetables
~ Oven-roasted Cauliflower with Roasted Chickpeas and Mustard Lime Vinaigrette
~ Fresh Baked Rolls and Butter

## DESSERTS

~ Blueberry Chantilly Tart
~ Hazelnut - Milk Chocolate Cake
~ Coconut Mousse with Campari Jelly and Mango Pineapple Chutney

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## LUNCH buffet



## BUFFET \#5

## \$68 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

~ Thai Basil Chicken - Sautéed Chicken with Tri-color Peppers, Basil, and Thai Chili Sauce
~ Seared Red Snapper with Red Curry Sauce and Stir-fry Vegetables
~ Steamed Jasmine Rice
~Steamed Broccolini - Sautéed Shiitake Mushrooms and Oyster Sauce

## DESSERTS

~ Green Tea Ganache Tart
~ Lychee Jelly Tapioca Verrine
~ Mandarin Swiss Roll
~ Roasted-sesame Crème Brûlée

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## LUNCH buffet

## ITALIAN BUFFET

## $\$ 68$ 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 Abruzzese - Arugula and Romaine Salad, Chickpeas, Tiny Peppers, Shaved Parmigiano Reggiano, and Cured Lemon Vinaigrette

## ENTRÉES AND SIDES

~ Roasted Chicken Breast with Sicilian Olives and Italian Salsa Verde
~ Seared Salmon - Lemon Beurre Blanc and Fresh Herbs
~ Baked Vegetable Lasagna with Spinach, Carrots, and Broccoli topped with Parmesan and Mozzarella Cheese and Ricotta Pesto Sauce
~ Italian Roasted Mushrooms and Vegetables with Cauliflower, Baby Cremini Mushroom, Artichoke, and Roasted Garlic
~ Fresh Baked Rolls and Butter

DESSERTS<br>~ Frangelico Cappuccino Chocolate Cup<br>~ Traditional Tiramisu Glass<br>~ Amalfi Lemon Meringue Tart<br>~ Assorted Biscotti



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## GRAB AND GO <br> $\$ 68$ per person

## SALADS (SELECT TWO)

~ Greek Salad - Romaine, Cucumber, Tomatoes, Red Onion, Feta Cheese, Pepperoncini, and Kalamata Olives with Herbed Vinaigrette
~Belgian Endive and Spinach Salad - Grilled Chicken Breast, Minced Cauliflower, Fennel, Red and Yellow Tear Drop Tomatoes with Honey Mustard Dressing
~ Garden Salad - Mesclun Mixed Greens, Watermelon Radish, Fennel, Shaved Carrot, Rosso Bruno Tomato with Balsamic Vinaigrette
~ Chicken Caesar Salad - Romaine Lettuce, Grilled Chicken Breast, Tear Drop Red Peppers, Shaved Parmesan, and Croutons with Caesar Dressing
~ Spinach Salad - Baby Spinach, Blue Cheese Crumbles, Dried Fruit, and Candied Pecans with French Dressing
~ Thai Chicken Salad - Romaine Lettuce, Teriyaki Grilled Chicken Breast, Shredded Carrot, Roasted Red Pepper, Cilantro, and Cashews with Sesame Soy Dressing
~ Venetian Chefs Salad - Iceberg and Romaine Lettuce with Diced Ham, Turkey, Hard Boiled Eggs, and Shredded Cheddar Cheese with Ranch Dressing
~Venetian Chopped Salad - Romaine and Kale with Edamame, Radish, Fennel, and Havarti Cheese with Raspberry Vinaigrette

## SANDWICHES (SELECT TWO)

All sandwiches can be made as wraps.
~ Spiced Tofu Wrap with Asian Slaw and Sambal Dressing on a Cilantro Tortilla
~ Madrasala Curry Chicken, Havarti Cheese, Cucumbers, Romaine Lettuce, and Mango Chutney Aioli, on a Tomato Tortilla
~ Turkey Pastrami Wrap with Swiss Cheese and Thousand Island Cole Slaw on a Rye Tortilla
~ Quinoa and Riced Cauliflower Wrap with Shaved Vegetables, Fresh Mint, and Fabanaise
~ Bourbon Ridge Ham, Hickory Smoked Gruyere, Honey Mustard, Iceberg Lettuce, and Sliced Tomatoes on a Bacon Cheddar Roll
~ Londonport Roast Beef, Horseradish Cheddar, Peppered Gourmaise, Arugula, and Sliced Tomatoes on a Caramelized Onion and Cheese Roll
~ Salsalito Turkey, Three Pepper Colby Jack, Dijonnaise, and Romaine Lettuce on Ciabatta
~ Roasted Yam, Pickled Peppers Salad, Chimichurri, and Arugula on a Cranberry Roll

## GRAB AND GO lunch

## HOT ENTRÉE (SELECT ONE)

Served in individual cups.
~ Option \# 1
Braised Short Rib Ravioli with Creamy Mushroom Sauce, Roasted Sweet Peas, and Heirloom Carrots

Butternut Squash Ravioli, Roasted Sweet Peas, and Heirloom Carrots with Garlic Tomato Sauce
~ Option \#2
Chicken Curry with Onion Tomato Gravy, Fresh Ginger, Cilantro, and Basmati Rice

Roasted Cauliflower and Kidney Bean Curry with Tomatoes and Onions, flavored with Indian Spices on Basmati Rice

DESSERT (SELECT THREE)
~ Roasted Oats, Soft Caramel, and Dry Fruit Bar
~ Chocolate Drizzle Amoretti Pine Nut and Almond Cookies
~ Cherry Crumble Pie
~ Assorted Mochi Cake
~ Raspberry Ganache Bar
~Key Lime Tart
~ Lemon Meringue Tart
~Trio of French Macarons
~ Option \#3
Classic French Coq Au Vin with Vegetables
Mushroom in Red Wine Demi, Chives, and
Whipped Yukon Gold Potato
Two Potato Vindaloo with Pepper and Tomato and Fenugreek Seeds, Basmati Rice, and Yogurt Rita
~ Option \#4
Thai Beef Chili - Sautéed Beef, Tri-colored Bell Peppers, Basil, Thai Chili Sauce, and Jasmine Rice

Thai Chili Tofu - Tri-colored Bell Peppers, Basil, Thai Chili Sauce, and Jasmine Rice
~ Option \#5
Roasted Squash Stew with Cumin, Chipotle Tomato Jam, and Red Quinoa

Green Chili Pork with Fresh Tomatillo and Cilantro, Anaheim and Poblano Peppers, and Red Quinoa

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## LUNCH buffet

## EAST SIDE DELI

## $\$ 62$ 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 Tri-pepper Colby Jack

## 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
~ Pepperoncini, Kosher Dill Pickle Spears, Horseradish Sweet Pickles, and Giardiniera
~Boar's Head Deli Mustards - Horseradish Mustard, Gourmaise Peppercorn, and Classic Mayonnaise
~ Selection of Assorted Rolls and Sliced Bread

DESSERTS
~ Black and White Oreo Sandwich
~ Chocolate Layered Fudge Cake
~ Poached Peaches Cheesecake Mousse
~ Classic Apple Strudel
ADD A DAILY INSPIRED SOUP SELECTION
$\$ 5$ per person


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## LUNCH boxed

## THE BOLD COLLECTION

## $\$ 50$ per person

## BOLD LUNCH 1

~ Pesto Parmesan Ham with Bold Italian Spiced Mozzarella Cheese, Sun Dried Tomato Aioli, and Crisp Romaine Lettuce on a Roasted Tomato and Parmesan Panini
~ NY Deli Potato Salad - Pickle Juice and Whole Grain Mustard Dressing
~ Classic Potato Chips
~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar
~Granny Smith Apple

## BOLD LUNCH 2

~ Peppered Sliced Roast Beef, Hickory Smoked Gruyere, Roasted Sweet Onion Aioli, and Arugula on a Swiss Onion Roll
~ NY Deli Potato Salad - Pickle Juice and Whole Grain Mustard Dressing
~ Classic Potato Chips
~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar
~Granny Smith Apple


## BOLD LUNCH 3

~ Blackened Spiced Turkey Breast, Creamy Mozzarella Cheese, Crisp Romaine, Beef Steak Tomatoes, Muffuletta Olive Spread, and Cajun Aioli on a Rustic Panini
~ NY Deli Potato Salad - Pickle Juice and Whole Grain Mustard Dressing
~ Classic Potato Chips
~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar
~ Granny Smith Apple

## BOLD LUNCH 4

~ Blazing Buffalo Spiced Chicken Breast, Marbled Bleu Monterey Jack Cheese, Iceberg Lettuce, and Dijonnaise on a Pretzel Roll
~ NY Deli Potato Salad - Pickle Juice and Whole Grain Mustard Dressing
~ Classic Potato Chips
~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar
~Granny Smith Apple

## BOLD LUNCH 5

~ Vegetarian Banh Mi with Bulgogi Portabella Mushroom, Sliced Cucumber, Vegenaise, Pickled Daikon Radishes, and Carrots on a French Baguette
~ Asian Pickled Cucumber and Pepper Salad
~ Classic Potato Chips
~ "Kind Bar" Granola Bar
~ Granny Smith Apple

Each selection requires minimum guarantee of 10 persons.

## 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
~ Terra Chips
~ Red Quinoa Salad - Carrot, Fennel, and Fresh Parsley with Lemon Vinaigrette
~"Kind Bar" Granola Bar
~Granny Smith Apple

Each selection requires minimum guarantee of 10 persons

## 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

## $\$ 55$ 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 Avocado Dressing
~ Fresh Raspberry-filled Macaron with Bavarian Cream

## TRAY LUNCH 2

$\$ 55$ 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 Avocado Dressing
~ Caramelia Dome, Vanilla Crémeux on top of Chocolate Sable

## TRAY LUNCH 3

## $\$ 55$ 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 Avocado Dressing
~Vegan Chocolate Cake with Coconut Jelly


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


## RECEPTIONS hors d'oeuvres



## COLD ITEMS

## $\$ 120$ per dozen

~ Roasted Beet Mille Feuille with California Goat Cheese
~ Vegetable Skewer and Andalusian Gazpacho with Watercress Oil
~ Crusted Beef Tenderloin, Salsa Verde, Bell Peppers, and Artichoke Taboulleh
~ Togarashi-dusted Ahi Tuna and Sautéed Mustard Greens with Rice Cracker and Ponzu Gel
~ Lemongrass Smoked Salmon and Capers "Everything" Macaron
~ Duck Prosciutto with Ricotta and Cantaloupe on Red Endive
~ Assorted Sushi Lollipop - Tuna, Salmon, and Yellowtail on Bamboo Fork
~ Olive Tarte with Goat Cheese Mousse, Fig Jam, and Crispy Prosciutto
~ Blue Cheese Mousse with Dried Fruit and Almond Brittle on Brioche
~ Asparagus wrapped with Lardo on Foie Gras Sable finished with a Black Truffle Aioli

## RECEPTIONS hors d'oeuvres

## HOT ITEMS

## $\$ 120$ per dozen

~ Mini Pockets filled with Ratatouille and Smoked Gouda
~ Quiche Tart with Wild Mushroom, Creamy Spinach, and Brie Cheese
~ Vegan Artichoke and Corn Falafel with Sriracha Hummus
~ Teriyaki Chicken Skewers with Pearl Onions, Pickled Ginger, and Sesame Seeds
~ Beef and Shishito Pepper Skewers with Chimichurri Sauce
~ Crispy Shrimp and Basil Wrapper with Feuille de Brick and Thai Chili Sauce
~ Mini Cuban Sandwiches, Porchatta and Ham, Pickled Chips, and Swiss Cheese
~ Wild Mushroom Arancini with Truffle Aioli
~ Crispy Butternut Squash "Agri Dulce" Wonton with Harissa-lemon Dip
~ Truffle Chicken Puff - Truffle Chicken and Parmesan Cheese wrapped in Puff Pastry with Truffle Aioli


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## RECEPTION display stations

## SMALL BATCH ARTISAN CHEESE DISPLAY

## $\$ 24$ per person

A selection of small batch production Cheese.
All Cheeses are made from non-GMO and hormone-
free Milk. Served with Fig-orange Chutney, Sour Cherry Preserve, Quince Jam, Red Flame Grapes, Toasted Nuts, Assorted Rolls, and Crackers

## CLASSIC CRUDITES DISPLAY

## $\$ 19$ per person

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radish, Cucumber Slices, Cherry Tomatoes, Red Beet Hummus Dip, Preserved Lemon and Cucumber Dip, and Roasted Tomato and Pine Nut Tapenade

## ARTISANAL CHARCUTERIE DISPLAY <br> $\$ 27$ per person

Charcuterie is sourced from small family-owned farms and the animals are fed a non-GMO, vegetarian diet. The meats are hormone-, nitrite-, and nitratefree. Served with Dijon and Whole Grain Mustard, Cornichons, Fig Chutney, Assorted Rolls, and Crackers

## FRESH SEASONAL \& 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 POKÉ 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 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 <br> (minimum order of 3 pieces per person)

$\$ 10$ per piece

## ALASKAN KING 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

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

## RECEPTION display stations



## DIM SUM AND FRIED RICE STATION

$\$ 28$ per person
~ Shrimp Shu Mai and Steamed Chicken Pot Stickers with Soy Ginger Sauce
~Vegetable Spring Roll with Sweet Chili Sauce
~ Chicken Fried Rice with Crispy Onions, Carrots, Broccoli, and Scallions

CHILLED FINGER FOOD STATION
$\$ 22$ per person
~ Assorted Vietnamese Summer Roll - Sweet Shrimp, Shaved Vegetarian, and Char Sui Pork
~Vegetarian Pad Thai Noodles with Bean Sprouts, Green Onions, Crushed Peanuts, and Fresh Lime
~ Assorted Sushi Burritos
~ Ceviche - Bay Scallops and Rock Shrimp in a Citrus and Aji Amarillo Marinade with Fresh Cilantro and Red Onion

## RECEPTION action stations

## PASTA STATION (SELECT TWO) <br> $\$ 27$ per person

~ Orecchiette Pasta - Slow-simmered Eggplant Bolognese and Fresh Herbs
~ Penne Pomodoro - Slow-simmered Tomato Sauce, Fresh Tomato Concasse, Basil, Olive Oil, and Parmesan Cheese
~ Roasted Artichoke Ravioli - Finished with Forest Mushrooms, Cognac Sauce, and Shaved Parmesan Cheese
~ Ricotta Cavatelli - Lemon-scented Lobster Parmesan Cream, Fresh Maine Lobster finished with Tomato Concasse and Asparagus Tips
~ Penne Pasta - Tossed with Fresh Tomatoes, Basil, and Braised Fennel, Finished with Italian Sausage Ragout
~Kale and Mozzarella Ravioli - Fresh Tomatoes, Sautéed Shallots, Asparagus Tips, and Smoked-tomato Broth

## "MAC \& CHEESE" WAFFLE CONE STATION $\$ 24$ per person

~ Crispy Waffle Cones filled with Classic Mac \& Cheese
~ Select One Topping: Buffalo Popcorn Chicken or Popcorn Shrimp with Maple Chili Glaze

## DUELING BRIOCHE ROLLS

$\$ 23$ per person
~Korean Bulgogi Beef Roll with Vegetable Slaw
~Ban-Mi Sandwich with Portobello Mushrooms and Pickled Spicy Daikon and Carrots Slaw with Kewpie Mayo

## SLIDER STATION

$\$ 25$ per person
~ Pub House Slider - Seared Beef Slider with Caramelized Onion Jam and New Castle Beer Cheese on Brioche Bun
~ Asian Chicken Slider - Red Cabbage, Pickles, Cucumber Slaw, and Sriracha 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.

## RECEPTION action stations



## MINI STREET TACO STATION

## $\$ 25$ per person

(SELECT TWO)
~ Vaquita Pibil - Braised Beef in Banana Leaf served with Pickled Radish, Green Cabbage, and Chard Three Chiles Salsa Verde
~ Pork "Al Pastor Style" - Al Pastor Marinade-braised Pork Butt served with Apple, Mango, Pepper Salad, Roasted Pineapple Dressing, Cilantro, and Fresno Pepper
~ Chicken "Mole Poblano Style" - Sous-vide Chicken in Mole Poblano Sauce served with Roasted Vegetables, Cambray Onion Salad, and Black Sesame Seed
~Korean-Villa Vegetarian - Roasted Taro Root, Chayote Squash, and Black Eyed Peas with fusion Mexican-Korean Sauce served with Snap Pea Salad and Habanero Aioli

All tacos served with Lime Wedges and Flour Tortillas

## YAKITORI SKEWER STATION

## $\$ 23$ per person

## SKEWERS (SELECT TWO)

~ Miso Chicken with Green Onion
$\sim$ Beef Tenderloin with Mushrooms
~ Peppered Bacon-wrapped Green Beans with Green Apple and Mint Sauce
~ Tomato, Mushroom, and Mini Pepper with Creamy Herb Dressing

SIDES (SELECT TWO)
~ Roasted Shishito Peppers with Yuzu Juice
$\sim$ Warm Edamame in the Shell with Sea Salt and Sesame Oil
~ Fresh Shaved Vegetable Stew with Apple Cider Vinaigrette
$\sim$ Crisp Fingerling Potato with Jalapeño Aioli

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## RECEPTION carving station

~ Rosemary-roasted Turkey Breast - Italian-scalloped Potatoes with Fontina Cheese and Turkey Gravy $\$ 720$ serves 30 guests
~Slow-roasted Smoked Pork Steamship - White Cheddar Mac \& Cheese and Braised Collard Greens $\$ 675$ 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
$\$ 750$ serves 30 guests
~Black-pepper Prime Rib - Classic Mashed Potatoes and Fresh Asparagus with Herb Vinaigrette and Creamy Horseradish $\$ 700$ serves 30 guests


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


## RECEPTION dessert action stations

## MINI DOUGHNUTS ACTION STATION

## $\$ 16$ 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

## $\$ 18$ 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

## SWEET TACOS

$\$ 18$ Per Person (minimum of 100)
~Cinnamon Sugar Taco Shell
~ Fillings: Cinnamon Apple, Caramelized Pineapple, and Berries Compote
~ Toppings: Whipped Cream, Shaved Coconut, Chocolate Pearls, Dried Raspberry, and Hazelnut Praline

## PROFITEROLE ACTION STATION

$\$ 18$ Per Person (minimum of 100)

## A Classic Fine Dining Restaurant-style Dessert with a Twist

~ Cream Puffs: Vanilla, Chocolate, and Berry
~ Ice Cream Flavors: Pistachio or Chocolate
~ Warm Sauces: Chocolate or Caramel
~ Toppings: Chocolate Pearls, Dried Strawberries, M\&M’s, Butterscotch Pieces, and Roasted Coconut




## SALAD CHOICES (SELECT ONE)

~ Classic Steakhouse Iceberg Salad - Bacon Lardon, Heirloom Tomatoes, Gorgonzola Crumble, Candied Pecans, Fresh Chives, and Farmstead Blue Cheese Dressing
~ Cantaloupe and Duck Prosciutto Salad - Pink Peppercorn Ricotta, Petite Seasonal Greens, Candied Pine Nuts, and Huckleberry Gastrique
~ Spicy-pepper Green Salad - Mustard Frill, Arugula, Mizuna, Dried Cherries, Toasted Pumpernickel, and Creamy Herb Dressing
~ Sweet Little Gem, Roasted Red Beet Purée, Golden Beets, Walnuts, and Goat Cheese Streusel with Maple Vinaigrette
~ Crystal Lettuce, Petite Red Romaine, Burrata Cheese, 16-month aged Jamon Serrano, and Fig Balsamic Reduction
~ Caesar Salad - Romaine Hearts, Parmesan, Garlic Crouton, Sweety Drop Peppers, Preserved Lemon, Ricotta, and Classic Caesar Dressing

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## DINNER four-course plated dinner

## APPETIZER CHOICES (SELECT ONE)

## COLD APPETIZER

~ Yellowtail Crudo - Red Chili, Sea Asparagus, Piment Espelette, Crispy Rice, and Ponzu Gelee
~Horseradish Custard with Spicy Diver Sea Scallop Tartare, Orange Tobiko and Kewpie, and Korean Chile Threads
~ Beet-cured Ora King Salmon, Shaved Anise and Ninja Radish, Smoked Salmon Roe, and Citrus Emulsion
~ Wagyu Carpaccio with Truffle Pearls, Compressed Celery, Citronette, and Nasturtium Leaves

## HOT APPETIZER

~ Lemon-poached Atlantic Salmon with Heirloom Cauliflower Couscous, Honey Green Pea Coulis, Pearl Onions, and Red Lentil Crunch
~ Poached Organic Egg with Sautéed Snow Pea, Confit Fennel, Roasted Carrots, and Asparagus with a Mushroom Vegan Demi
~ Pan-roasted Scallops with Prosciutto, Cherry Tomatoes, Butternut Squash and Broccoli Purée, and a Truffle Demi Glace
~ Roasted Prawns - Cilantro, Thai Green Curry with Fresh Corn, Caramelized Pineapple, and Crisp Rice


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.

## DINNER four-course plated dinner

## ENTRÉE CHOICES (SELECT ONE)

~ Chive-crusted Rack of Lamb with Red Cabbage Purée, Vanilla Apple Compote, Roasted Asparagus, Braised Cabbage and Onion Confit, and Mustard Demi $\$ 122$ per person
~ Seared White Sea Bass with Roasted Yellow Pepper Purée, Cauliflower Couscous, English Peas, and Confit Truffle Fingerling Potato with a Lemon Glace $\$ 112$ per person
~ Seared Salmon, Roasted Broccoli, Asparagus, and Farro Salad with Baby Kale and Squash on a Parsnip Coulis

## \$112 per person

~Seared Chicken Breast and Confit Thigh - Pea Purée, Roasted Potato, and Baked Yellow Beets
$\$ 100$ per person
~ Seared Free-range Chicken, Sweet Corn Cream, Charred Romanesco, Chestnut Mushrooms, Artichoke, and White Wine Mustard Jus $\$ 102$ per person
~ Smoked Pork Belly with Carrot and Ginger Purée, Roasted Brussels Sprouts, Confit Pee-wee Potatoes, and a Demi-glace
$\$ 114$ per person
~Braised Beef Short Rib and Seared Prawns Celery Root Purée, Confit Carrot, Crushed Fava Beans, and Red Wine Demi
$\$ 116$ per person
~ Grilled Beef Tenderloin with Parsnip Purée Truffle Au Gratin, Roasted Artichoke, and Maitake Mushroom with a Truffle Perigueux Sauce
$\$ 120$ per person
~ Yukon Gold Potato Risotto with Tofu Cream, Roasted Vegetables, Tomato Confit, Sweet Peas, and a Vegan Demi.
$\$ 98$ per person
~ Seared Beef Tenderloin with Brown Butter Romanesco, Roasted Fingerling Potato, Cipolin Onions, Artichoke Purée, and Truffle Beef Jus $\$ 120$ per person


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.

$$
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$$

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, 2019. This facility handles/prepares foods containing Peanuts, Tree Nuts, Eggs (Egg Products), Fish, Shellfish, Soy, Wheat and Dairy (including milk and milk products). Cross Contamination is possible. Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

## DINNER four-course plated dinner

## DESSERT CHOICES (SELECT ONE)

~ Pink Macaroon with Fresh Raspberries, Rose Mousseline Cream, and Candied Lychee in Syrup
~ Traditional Carrot Cake with Coconut Sauce and Carrot Ganache
~ Red Velvet Cake with Cream Cheese Frosting and Raspberry Sauce
~ Chocolate Mousse with Passion Fruit Crémeux and Espresso Crumble
~ White Chocolate Jasmine Mousse and Blood Orange Marmalade with Organic Oreo Streusel


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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## DINNER buffet

## Buffet dinners include Venetian blends of coffee, decaffeinated coffee, and iced tea.



## DINNER MENU \#1

$\$ 94$ 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
~ Stir-fried Quinoa Salad with Bean Sprouts, Snow Peas, Carrots, and Scallions with Garlic Ginger Dressing

## ENTRÉES AND SIDES

~ Slow-cooked Beef Short Rib - Red Wine Sauce with Pearl Onions, Bacon, and Mashed Potatoes
$\sim$ Butternut Squash Ravioli with Brown Butter, Sage, Toasted Walnuts, and Parsley
$\sim$ Chicken Blanquette - Roasted Chicken with Roasted Vegetables and Mushrooms covered with a Creamy Supreme Sauce
~ Roasted Heirloom Carrots with Lemon Olive Oil, Ricotta Salata, and Maldon Sea Salt
~ Fresh Baked Rolls and Butter

## DESSERTS

~ Pistachio Custard, Cashew Streusel, and Strawberry Compote
~ Soft Berry Cheesecake
~ Caramelized Roasted Pine Nut Tart with Honey from The Las Vegas Farm
~ Chocolate Pot de Crème

[^6] transferable to refreshment breaks.

## DINNER buffet



## DINNER MENU \#2

$\$ 115$ per person (minimum of 30 )


## SALADS

~Kohlrabi and Fennel Noodle Salad - With Cashew Pesto, English Peas, and Teardrop Tomatoes
~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
~ Fresh Baked Rolls and Butter

## CARVING STATION

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

## DESSERTS

~ Wine-poached Williams Pear with Chocolate Mousse
~ Orange Spice Bread with Mascarpone Crème Cheese
~Key Lime Bar
~ Peanut Milk Chocolate Tart

[^7]
## 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
~ Haricots Verts and Wax Bean Salad - Diced Cucumbers, Edamame, and Charred Pineapple Emulsion

## ENTRÉES AND SIDES

~ Sea Bass "a la Provençal" - Sautéed Pearl Onions, Cherry Tomatoes, Capers, and Black Olives
~ Seared Pork Medallion - Roasted Mushrooms, Fennel, Baby Kale, Blue Cheese Crumbles, and Mustard Demi
~ Housemade Turkey Lasagna - Classic Marinara Style with Mozzarella, Parmesan Mornay, and Ricotta Impastata
~Sautéed Farm Fresh Vegetables with Artichoke and Olive Oil
~ Fresh Baked Rolls and Butter

## 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
~ Almond Cream and Fresh Pear Tart

[^8]
## 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 Resort blameless for any infraction thereof.

## Bartenders

A bartender fee of $\$ 250$ 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 \$13
Wine \$13
~Skyy Vodka
~ Beefeater 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
~ Fords Gin
~ Loch Lomond Original
~ Jack Daniel's Whiskey
~ Pendleton Canadian Blend
~ Altos Plata Tequila
~ Bacardi Rum
~Captain Morgan Spiced Rum

## SELECT PREMIUM

Martinis \$16
Cocktails \$15
Wine \$15
~ Grey Goose Vodka
~ Bombay Sapphire Gin
~ Loch Lomond 12yr Single Malt
~ Johnnie Walker Black Scotch
~ Maker's Mark Bourbon
~ Crown Royal Whiskey
~ Patron Silver Tequila
~Flor de Cana Rum

## BEVERAGE handcrafted



## CORDIALS

\$14 each
~ Grand Marnier
~Kahlua
~ Amaretto Disaronno
~ Bailey's Irish Cream
~ Hardy VSOP

## DOMESTIC BEER

$\$ 9$ each
~ Bud Light
~ Goose Island 312 Urban Wheat

## IMPORTED BEER

$\$ 10$ each
~ Corona
~ Stella Artois
~ Stella Artois Cidre

## OTHER SELECTIONS

~ Fruit Juices \$7 each
~ Soft Drinks Featuring Coke Products $\$ 6.00$ each
~ Sparkling or Fiji Water \$7 each
~ Mineral Water
$\$ 6.00$ each
~ Red Bull
$\$ 7.50$ each

## CRAFT BEER

$\$ 10$ each
~ Ballast Point Sculpin IPA

## BEVERAGE sponsored packaged bar

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
One Hour $\quad \$ 27$
Two Hours \$33
Three Hours $\$ 38$
Four Hours \$41

PREMIUM
One Hour $\quad \$ 33$
Two Hours $\$ 43$
Three Hours $\$ 53$
Four Hours $\quad \$ 63$

SELECT PREMIUM

| One Hour | $\$ 41$ |
| :--- | :--- |
| Two Hours | $\$ 51$ |
| Three Hours | $\$ 61$ |
| Four Hours | $\$ 71$ |Two Hours$\$ 61$

Four Hours ..... $\$ 71$


## 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 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

## 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. Germaine 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



## COCKTAILS ON TAP

We offer handcrafted cocktails on tap from a keg. You may choose up to three seasonal cocktails to add to your event for extra fun.

125 cocktail minimum for one keg at \$1,500 (not to exceed 3,000 cocktails)

## THE LOCAL BREW

Enjoy a selection of beers from our local craft brewers - we will be able to serve your guests from kegs or individual canned beers depending on the brewery.

## $\$ 30$ per person

(100 person minimum, not to exceed 2,000)

## THE SPIRITS OF MEXICO

Let your guests sample Tequilas from the 6 regions of Mexico. Our expert will guide them through the map experiencing each region and learning amazing facts.
(50 person minimum, not to exceed 1,000)

## THE SCOTLAND YARD

Our regional flight menu will touch base in all 6 of Scotland Whisky producing regions. Get a brief history of each distillery and tasting notes to accompany each guest.
$\$ 42$ per person
(50 person minimum, not to exceed 1,000)

## THE BOURBON ROOM

Who knew bourbon could be made in all 50 states? Your guests will experience Bourbons from across the country and learn how the Bourbon Flavor Wheel imparts the tasting aspects of each spirit.
$\$ 42$ per person
(50 person minimum, not to exceed 1,000)

## THE WORLD WONDER

All over the world, people have started to produce whiskey. You will visit France, Japan, Canada, Ireland, America, and Scotland. Join us on a journey through the wonderful world of whiskey.
$\$ 42$ per person
(50 person minimum, not to exceed 1,000)


## BEVERAGE wine portfolio

## ONEHOPE WINERY

We have partnered with ONEHOPE Winery in collaboration with Rob Mondavi Jr. offering their wines for a cause with our La Vegas local charity, Three Square. Three Square offers three square meals a day to those in need. For every case of ONEHOPE wine we sell, 18 meals are provided to those locals in Southern Nevada at the facility.

## ONEHOPE Cabernet Sauvignon \$58

ONEHOPE Chardonnay \$58

## THE BUBBLES

Mionetto, Prosecco DOC, Treviso, Italy
$\$ 60$ per bottle
Michelle Brut, Washington USA
$\$ 63$ per bottle
Chandon Brut, Napa Valley,
California, USA
$\$ 66$ per bottle
Moët \& Chandon Brut, Imperial, France
$\$ 115$ per bottle
Lanson, Black Label, Brut, Reims, France $\$ 92$ per bottle

Veuve Clicquot, Yellow Label, Brut, France
$\$ 145$ per bottle
Moët \& Chandon Brut, Imperial
Rose, France
$\$ 165$ per bottle

## THE WHITES

CHARDONNAY
Lincourt, Rancho Santa Rosa Vineyard, Santa Rita Hills, California
\$64 per bottle
Newton Skyside, North Coast, California \$65 per bottle

Roth Estate, Sonoma Coast, California
$\$ 70$ per bottle
Levendi, Oak Knoll Reserve, Napa, California
$\$ 75$ per bottle

SAUVIGNON BLANC
Roth Estate, Sonoma County, California
$\$ 65$ per bottle
AILA, Leyda Valley, Chile \$68 per bottle

Cloudy Bay, Marlborough, New Zealand
$\$ 72$ per bottle

OTHER WHITES
Vivallis, Pinot Grigio, Trentino, Italy
\$63 per bottle
Jean-Luc Colombo, Les Abeilles, Blanc, Côte du Rhône, France $\$ 64$ per bottle

Acrobat, Pinot Gris, Oregon $\$ 65$ per bottle

The Seeker, Riesling, Mosel, Germany
$\$ 67$ per bottle
THE ROSÉS
Jean-Luc Colombo, Cape Bleue, Provence, France
$\$ 65$ per bottle
Diving into Hampton Water,
Languedoc, France
\$68 per bottle

[^9]
## BEVERAGE wine portfolio

THE REDS
PINOT NOIR
Inception, Central Coast, California $\$ 65$ per bottle

Acrobat, Western Oregon
$\$ 67$ per bottle
Patz \& Hall, Sonoma Coast, California $\$ 70$ per bottle

CABERNET SAUVIGNON
Newton Skyside, North Coast, California $\$ 65$ per bottle

Raymond, Sommelier Selection, California $\$ 67$ per bottle

Roth Estate, Alexander Valley, California $\$ 70$ per bottle

Ferrari-Carano, Alexander Valley, California $\$ 77$ per bottle

OTHER REDS
Jean-Luc Colombo, Les Abeilles, Rouge, Côte du Rhône, France $\$ 65$ per bottle

Yangarra Estate, Shiraz, McLaren Vale, Australia $\$ 65$ per bottle

Bartali Ducceto, Chianti DOCG, Italy $\$ 68$ per bottle

Roth Estate, Merlot, Sonoma County, California
$\$ 70$ per bottle
Bodega Norton, Malbec Reserve, Argentina $\$ 72$ per bottle

KOSHER WINE
CHARDONNAY
Barkan, Classic, Israel
$\$ 65$ per bottle
Herzog, California
$\$ 70$ per bottle

CABERNET SAUVIGNON
Barkan, Israel
$\$ 68$ per bottle
Herzog, California
$\$ 72$ per bottle



## BANOUET STANDARDS AND POLICIES

## ALCOHOLIC BEVERAGES \& ALCOHOLIC BEVERAGE SERVICES

The Venetian Resort Las Vegas, composed of The Venetian, The Palazzo, and The Venezia towers, as well as Sands Expo ${ }^{\oplus}$, 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 Resort" 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 Resort" 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

Guarantee: "The Venetian Resort" 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 of 5,000-9,999 guests; the guarantee shall be due no later than noon, seven (7) business days prior to the scheduled function.
Guarantees for functions more than 10,000 guests; the guarantee shall be due no later than noon, ten (10) business days prior to the scheduled function.
Guarantee for Sunday and Monday events must be given no later than noon of the preceding Thursday.
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.

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.

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 Resort" of a guarantee number, "The Venetian Resort" shall utilize the expected number as the final guarantee.
Should the guarantee decrease by 15\%*, "The Venetian Resort" reserves the right to charge room rental, services charges, and/ or relocate your group to a smaller room.

## 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 72 hours prior to the event shall incur a $10 \%$ price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at $\$ 67.00++$. 24-72 hours prior to the event: a request for an increase to 550 is received. 500 lunches will be priced at $\$ 67.00++$ per person. 50 lunches will be priced at $\$ 73.70++$ (price plus $10 \%$ ) per person.
B. Guarantee increases received within 24 hours of the event shall incur a $15 \%$ price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at $\$ 67.00++$. Day of function: a request for an increase to 550 is received. 500 lunches will be priced at $\$ 67.00++$ per person. 50 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 Resort" may not be able to accommodate increases in Food \& Beverage quantities**.
Please note that in some cases "The Venetian Resort" may not be able to accommodate increases in Food E 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.

[^10]
## BANOUET STANDARDS AND POLICIES

## ADDITIONAL CHARGES:

1. Any food and beverage ordered within 3 business days of the function date will be considered a "pop up" and is subject to special menu selections and pricing.
2. For plated menus served as a buffet, a surcharge of $\$ 5$ per person will apply for all functions more than 100 guests.
3. For plated menus served as a buffet, a surcharge of $\$ 12$ per person will apply for all functions between 20 and 99 guests.
4. For plated menus served as a buffet, a surcharge of $\$ 14$ per person will apply for all functions between 10 and 19 guests.
5. 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.
6. 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.
7. 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.
8. 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.
9. All Pool functions are subject to an $\mathrm{F} \& \mathrm{~B}$ minimum of $\$ 85$ (Sept-April) and $\$ 125$ per person (May-Aug).
10. All Madame Tussauds ${ }^{\text {iw }}$ 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.
$\sim$ All special meals must be included in the guarantee number.
$\sim$ 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.

## KOSHER EVENTS

The Resort is happy to work with you on fully Kosher catered functions. Kosher functions are subject to additional fees and may be subject to varying guarantee deadlines. Please consult with your Catering and Conference Manager for more details.

## 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 nonalcoholic beverages, set-up service, clean-up service, and labor fees.

## Sales tax is subject to change with or without notification.

## BANOUET 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 Resort" 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 Resort."


[^0]:    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.

[^1]:    Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. A $\$ 50$ labor and preparation charge will be applied to all Continental Breakfasts under 20 people.

[^2]:    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.

[^3]:    Menu requires a minimum guarantee of 20 persons, unless otherwise specified. Plated Lunches 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 or buffet lunch functions for events under 20 people.

[^4]:    Each menu requires a minimum guarantee of 20 persons, unless otherwise specified. Lunch Buffets 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 or buffet lunch functions for events under 20 people.

[^5]:    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.

[^6]:    Dinner Buffets are designed for a maximum of two hours service. A surcharge will apply for extended service. Pastries, fruit, etc., are not

[^7]:    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.

[^8]:    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.

[^9]:    - page 73 -

[^10]:    * From expected number
    **We will make every effort to accommodate increases including substitution of menu items whenever
    necessary

