

CATERING MENU

INSPIRED RECEPTIONS



THE COSMOPOLITAN™
of LAS VEGAS

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BREAK TIME

The Healthy Side - Healthy Eating Themed Breaks

TOASTS \$26PP

Please Select Three:

- **Avocado Toast with Baby Arugula** (V), Radish, Goat Cheese, Everything Spice, Citronette, Multigrain Bread
- **Labneh Toast** (V) 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 \$27PP

Please Select Three:

- **Roasted Vegetables and Quinoa Salad** (GF, V) with Mustard Greens, Feta Cheese, Lemon Vinaigrette
- **Heirloom Tomatoes** (V, Contains Nuts) 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** (GF) with Peppers, Onions, Harissa Yogurt
- **Baked Tartelette with Fromage Blanc** (V), Dried Figs, Stone Fruit, Rockets, Lemon Olive Oil

Served with Chilled Fruit Flavored Sparkling Waters

THE GARDEN \$25PP

Please Select Three:

- **Baby Vegetable Crudités** (GF, DF, VN) with Spiced Sesame Tofu Dip
- **Roasted Eggplant Dip** (GF, DF, VN) with Confit Tomatoes, Olives, Parsley, Smoked Paprika, Olive Oil, Root Vegetable Chips
- **Crispy Rainbow Cauliflower** (GF, DF, VN, Contains Nuts) with Buffalo Sauce, Cilantro, Cashew Ranch Dip
- **Plant Based Burger Slider** (V) with Onions, Aged Cheddar, Cosmopolitan Secret Sauce, Parker House Roll
- **Vegan Ceviche** (GF, DF, VN), Hearts of Palm, Cilantro, Tomato, Red Onion, Nori Flakes, Shaved Coconut

Served with Iced Cucumber Lime Margarita "Mocktail" with Tajin Sumac Salt

FARMER'S MARKET HEALTHY BREAK (GF/VEGAN) \$23PP

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 Individual Bags of Root Vegetable Chips

Served with Chilled Peach Iced Tea

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ENERGIZE YOUR TEAM

Empowering Themed Breaks

BARRISTA ATTENDED ESPRESSO BREAK \$23PP

Barista Required (\$250 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,

Pepsi, Diet Pepsi, Mist Twst®

Freshly Brewed Coffee and Tea Service

Upgrade to create an Affogato experience! (Additional \$7pp)

Vanilla and Hazelnut Gelato

Chef Attendant Required (\$250 fee applies)

25 Person Minimum Attendance Required

RE-ENERGIZE \$25PP

Selection of Energy, Power Drinks and Iced Coffee

Assortment Power Bars, Individual Dried Fruits and Nuts

Individual Packets of Beef Jerky (one per person)

Ripe Bananas

NITRO BREAK & BUILD-YOUR-OWN TRAIL MIX BAR \$24PP

Offerings Include:

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

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

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

Want a Barista? (\$250 fee applies)

COMIDAS CALLEJERAS \$26PP

Please Select Three:

- **Poblano Pepper and Corn Empanada** (V) 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 Shrimp
- **Cheese Quesadillas** (V), Black Bean, Cilantro, Peppers, Lime Cream, Pico de Gallo

Served with Warm Churros

Chilled Coffee and Cinnamon Horchata

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SWEETS AND TREATS

Themed Breaks

TEA TIME \$30PP

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

Please Select Four:

- **Cucumber Finger Sandwich** (V) on White with Dill Cream Cheese and Radish
- **Smoked Salmon on Pumpernickel** (DF) 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** (DF) on Multigrain with Granny Smith Apples, English Curry Mango Dressing
- ***Shaved Smoked Ham** (DF) on Rye with Watercress and Dijonnaise
- **Egg Salad on a Mini Bun** (DF) with Celery, Parsley, Lemon Mayonnaise
- **Lump Crab Salad on a Gem Lettuce Cup** (GF, DF), Avocado, Chives, Old Bay and Caper Remoulade

Strawberry Lemonade, Arnold Palmer Iced Tea (GF); Tea Service

GRAB & GO \$22PP

- Individually Wrapped Sweet and Salty Snacks
- Assorted Whole Seasonal Fruits
- Individual Bags of Whole Grain Sun Chips
- Cosmopolitan Bottled Water
- Freshly Brewed Coffee and Tea Service

AVIATORS BREAK \$28PP

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 (GF, DF, V) \$24PP

Chef Attendant Required (\$250 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

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SWEETS AND 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 (for an additional fee)

CHEF ATTENDED ITALIAN GELATO STATION \$25PP

Chef Attendant Required (\$250 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

CHOCOLATE, CHOCOLATE, AND MORE CHOCOLATE \$26PP

Chocolate Covered Long Stem Strawberries

Chocolate Decadence Cake (GF)

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, Pepsi, Diet Pepsi, Mist Twst® Freshly Brewed Coffee and Tea Service

BEVERAGE PACKAGE

~ additional \$4 per person added to your chosen specialty break

Cosmopolitan Bottled Water, Assorted Individual Juices, Pepsi, Diet Pepsi, Mist Twst® Freshly Brewed Coffee and Tea Service

Looking for something unique?

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

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À LA CARTE BEVERAGES

Freshly Brewed Kona Blend Coffee (Regular or Decaf)	\$100 per Gallon
Chilled Coffee Drinks	\$96 per Dozen
Oat Milk, Soy Milk or Almond Milk	\$25 per Pint
Selection of Hot Teas	\$100 per Gallon
Freshly Brewed Iced Tea	\$98 per Gallon
Freshly Squeezed Orange Juice, Grapefruit Juice	\$110 per Gallon
Assorted Fruit Juices Apple, Grape, Tomato, Cranberry	\$100 per Gallon
Assorted Individual Bottles of Fruit Smoothies	\$96 per Dozen
Lemonades: Tahitian Vanilla Bean Strawberry Lime Arnold Palmer Iced Tea	\$95 per Gallon
Pepsi, Diet Pepsi, Mist Twst®	\$78 per Dozen
Bottled Regular and Diet Iced Tea	\$78 per Dozen
Red Bull® Energy Drinks	\$108 per Dozen
San Pellegrino® Sparkling Water Bottled 330mL	\$90 per Dozen
Fiji Water Bottled 500mL Fiji Water	\$96 per Dozen
Cosmopolitan Bottled Water	\$72 per Dozen
Cold Pressed Juices, Bright Green, Bold Beet, Cool Pineapple, Lively Carrot	\$120 per Dozen
Chilled Refreshing Spa Waters	\$95 per Gallon

- * Cucumber, Dragon Fruit and Basil
- * Raspberry, Apple and Mint
- * Tropical Fruits and Hibiscus
- * Lemon, Lime, Orange, Blueberry and Rosemary
- * Watermelon, Orange, and Coriander
- * Strawberry, Asian Pear and Thai Basil

MORNING MUST-HAVES

Assorted Whole Fruits	\$72 per Dozen
Individual Assorted Fruit Yogurts (GF, V)	\$78 per Dozen
Individually Boxed Breakfast Cereals and Oats with Milk	\$60 per Dozen
Chef's Selection of Breakfast Pastries	\$72 per Dozen
Assorted Freshly Baked Muffins	\$72 per Dozen
Assorted Gluten Free Muffins	\$77 per Dozen
Everything Bagels (DF, V) Philadelphia Cream Cheese® (GF, V)	\$80 per Dozen
Warm Cinnamon-Sugar Dusted Beignets	\$72 per Dozen
Assorted Mini Filled Donuts	\$72 per Dozen
Large Wholegrain Honey Madeleines	\$68 per Dozen
Lyonnais Savory Spinach & Feta Danish	\$96 per dozen
Assorted Gourmet Pink Box Donuts	\$99 per Dozen
Assorted Donut Holes	\$66 per Dozen
<i>Minimum Order of 60 Donuts (5 Dozen) on both above items</i>	
House-Made Breakfast Bar Rolled Oats, Spices, Dried Fruit, Shredded Coconut, Peanut Butter, Honey, Butter	\$82 per Dozen

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SWEET TREATS

Freshly Baked Assorted Cookies	\$78 per Dozen
Assortment of French Macaroons	\$72 per Dozen
Assorted Walnut Fudge Brownies and Peanut Butter Blondies	\$78 per Dozen
Cosmopolitan Cupcakes with Buttercream Frosting	\$78 per Dozen
Vanilla	
Chocolate	
Red Velvet	
Chocolate Covered Long Stemmed Strawberries	\$90 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®	\$90 per Dozen
Fruit Smoothie Pops (GF, DF, VN)	\$66 per Dozen
Magnum Chocolate Covered Ice Cream Bars	\$90 per Dozen
Ben and Jerry's Ice Cream Cups	\$90 per Dozen

SNACKS AND MUNCHIES

Dried Berry Mix	\$78 per Dozen
Salted Cashews	\$78 per Dozen
Roasted Unsalted Nuts	\$78 per Dozen
Power Trail Mix	\$78 per Dozen
Raw Almonds	\$78 per Dozen
Cajun Roasted Pecans, Cashews and Pistachios (Serves up to 10 People)	\$75 per Pound
Assorted Energy Bars	\$78 per Dozen
Assorted Deli Style Potato Chips	\$78 per Dozen
Root Vegetable Chips (Serves up to 10 People)	\$70 per Bowl
Craft Popcorn, Assorted flavors	\$78 per Dozen
Warm Soft Pretzels (V) with Spicy Mustard and Craft Beer Cheese	\$78 per Dozen
Individual Garden Vegetable Crudit� with Roasted Red Pepper Hummus in a Red Cabbage Cup	\$168 per Dozen
Packets of Beef or Turkey Jerky	\$120 per Dozen
Roast Garlic Hummus (DF, VN, Contains Nuts) with Toasted Pine Nuts, Whole Wheat Pita Chips (25 Person Minimum)	\$9 per Person
Rustic Sea Salt Potato Chips with Caramelized French Onion Dip (25 Person Minimum)	\$9 per Person
Hard Salted Pretzels (25 Person Minimum)	\$7 per Person
Warm Tortilla Chips with Salsa Roja and Homemade Guacamole (25 Person Minimum)	\$11 per Person

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BANQUET POLICIES AND PROCEDURES

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.

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.

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, three (3) business days prior to the scheduled function, excluding holidays.
- 1,001-2,000 Guests: No later than noon, five (5) business days prior to the scheduled function, excluding holidays.
- 2,000+ Guests: No later than noon, seven (7) business days prior to the scheduled function, excluding holidays.
- For events scheduled to be held on Sunday through Monday, the guarantee must be given no later than noon of the preceding Thursday. For functions scheduled to be held on Tuesday, the guarantee must be given no later than noon on the preceding Friday.

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.

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.

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BANQUET POLICIES AND PROCEDURES

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.

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/or crew per day. Please speak with your catering manager regarding your menu options.

SHOW/EXHIBIT HALL MENUS

Show/Exhibit Hall menus are available and pricing is per person for events with 300 or more attendees. Curated food options and stations, when displayed or action, are considered a full meal with a minimum spend for the following functions:

Breakfast: \$55 per person | Lunch: \$65 per person | Dinner/Reception: \$100 per person

*Pricing is based on final revenue and guarantee prior to beverage, tax and service.

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.

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BANQUET POLICIES AND PROCEDURES

RECEPTIONS

Except those preceding a lunch or dinner, receptions in the conference space require an \$85 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 \$250 per 100 guests, per Bartender will be applied to the banquet event order form. A labor charge of \$250 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 \$250 per Chef and is based upon a two-hour Event.

In addition to a \$250 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 \$250 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.

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BANQUET POLICIES AND PROCEDURES

EVENT DIAGRAMS (REQUIRED) CONTINUED

Please note that you will be responsible for the diagram fee, see your Encore Account Manager for a price structure. If you are unable to forward an approved floor plan, or have not contacted us regarding your room set-up 30 days prior to your event, Encore will create and submit a plan for your Event (excluding trade show plans) on your behalf. A fee will be charged for these submittals, and the approved plan received from the Fire Marshall will be the required plan by which our staff will set the room.

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 23% service charge (18.37% service charge and taxable portion at 4.63%). Subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

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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: _____

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VN = Vegan