

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

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

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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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RECEPTION HORS D'OEUVRES

Chef's selection of passed or displayed hors d'oeuvres (based on 6 pieces pp) \$50pp.
 À-la-carte hors d'oeuvres. Ordered by the dozen.

HOT AT \$108 PER DOZEN

- Crispy Vegetable Spring Roll** (DF, V), Sweet Chili Lime Dipping Sauce
- Pork and Scallion Pot Sticker** (DF), Sesame Soy Dipping Sauce
- Curried Vegetable Samosa** (V), Fresh Mango Raita
- Thai Chicken Satay** (DF, Contains Nuts), Roasted Peanuts, Cilantro Sweet Chili Tamarind Sauce
- Spanakopita** (V), Spinach, Feta, Filo Pastry

COLD AT \$108 PER DOZEN

- Tomato and Strawberry Bruschetta** (V), Fresh Mint, Port Wine Reduction, Parmesan Crostini
- Our Famous Whipped Beer Cheese on a Pretzel Crostini** (V), Roasted Pepper Relish
- Shrimp Ceviche Shooter** (GF, DF), Tomato Chile Water, Cucumber, Cilantro, Jalapeno, Lime
- Whipped Ricotta** (GF, V, Contains Nuts), Meyer Lemon, Sundried Fig, Blue Agave Syrup, Pistachio Crumble
- Smoked Castelvetrano** (V, GF), Stuffed Olives Sweet Peppers, Zaatar Labneh, Greek Eggplant Dip (Spoon)

HOT AT \$118 PER DOZEN

- Twice Baked Mini Potato** (GF), Spanish Chorizo, Aji Amarillo, Cilantro
- Wild Mushroom Vol Au Vent** (V), Sherry Truffle Cream & Chives
- Southern Hot Chicken**, Celery Salt, Crystal Hot Sauce, Buttermilk Ranch
- Deep Fried Buffalo Cauliflower** (GF, DF, V), Spiced Almond Flour, Vegan Ranch Dressing
- Beef Kofta Kabob** (GF), Mint Glaze, Harissa Yogurt Dip

COLD AT \$118 PER DOZEN

- Asian Beef Tartare** (GF, DF), Thai Chilies, Cilantro, Lime, Ginger, Crispy Garlic, Shrimp Chip
- Shrimp Summer Roll** (GF, DF, Contains Nuts), Tamarind Peanut Sauce or Nuoc Cham Sauce
- Hawaiian Ahi Poke** (DF), Sweet Onion, Scallion, Ogo Seaweed, Chili Flakes, Red Sea Salt, Taro Chip
- Capicola Ham Crostini**, Mango Jam, Frisee, Garlic Herb Cream, Focaccia
- Golden Tomato Gazpacho** (GF, DF, V), Japanese Cucumber, Desert Honey, Opal Basil, Olive Oil Caviar

HOT AT \$130 PER DOZEN

- Pan Seared Diver Scallop** (GF), Herb Pancetta Crumble, Pickled Pepper Aioli
- Togarashi Charred Shrimp** (GF, DF), Yuzu Citrus Shiso Glaze
- Neuskie Bacon Burnt Ends**, Jalapeno Polenta, Whiskey BBQ Sauce, Crispy Onion
- Spiced Crispy Lamb Lollipop** (GF, DF), Scotch Bonnet Mango Mint Salsa, Pickapeppa Jus
- Prime Beef Persillade Skewer** (GF, DF), Dijon Mustard, Chopped Herbs, Red Wine Demi Glace

COLD AT \$130 PER DOZEN

- Mini Lobster Salad Rolls**, Chives, Lemon, Mayonnaise, Butter Roll
- Hamachi Crudo** (GF, DF), Aqua Chile, Sea Salt, Cucumber, Red Onions, Cilantro (Spoon)
- Spicy Abalone** (DF), Chili Bean Paste Aioli, Tobiko, Radish Sprouts, Crispy Garlic, Seaweed Salad (Spoon)
- Jamon Iberico and Fig Crostini**, Micro Rocket Greens, Saga Cheese Spread, Balsamic Syrup, Pumppernickel
- Huitlacoche and Black Truffle Tostada** (GF, DF, V), Cactus, Chipotle, Lime, Pineapple Crema (Vegan)

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DISPLAYED RECEPTIONS

Platters and Small Plates

SEASONS BEST VEGETABLE CRUDITÉ (GF) \$16PP

Colorful Cauliflower Florettes, Heirloom Baby Tomatoes, Broccolini, Cucumber

Watermelon Radish, Crisp Celery, Baby Carrots on Edible Soil

Chunky Blue Cheese Dip, Avocado Ranch Dip, Roasted Tomato and Lemon Tapenade

ARTISAN CHEESE (GF, V, CONTAINS NUTS) \$22PP

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

AMERICAN CHARCUTERIE (GF, DF) \$24PP

Selection of:

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

BAKED CREAMY SPINACH, ROASTED PEPPER AND ARTICHOKE DIP (GF, V) \$15PP

(Add Crab \$15pp)

Warm Tortilla Chips

WARM SOFT PRETZELS (V) \$17PP

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

MIDDLE EASTERN MEZZE \$26PP

Red Pepper Hummus, Eggplant Salad, Octopus Salad, Dolmas, Halloumi Cheese, Kalamata Olives, Cucumber, Lettuce Spears,

Zaatar Pita Chips, Lavosh

HAND CARVED SEASONAL FRUITS (GF, V, CONTAINS NUTS) \$26PP

Display of Hand Cut Tropical Fruits and Berries with Passionfruit Pearls, Whipped Vanilla Greek Yogurt

Raspberry Mint Salsa and Pistachio Gelato

GOURMET BRUSCHETTA DISPLAY \$28PP

(Gluten Free Options Available)

Roasted Tomato and Olive (V, Contains Nuts), Sweet Basil Pesto, Toasted Pine Nuts, Fig Balsamic, Parmesan Crostini

Smoked Ham, Basil Compressed Melon, Whipped Honey Ricotta, Toasted Baguette

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

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DISPLAYED RECEPTIONS

Platters and Small Plates

MEDITERRANEAN TAPAS \$28PP

Please Select Three:

- **Roasted Vegetables and Quinoa Salad** (GF, V) with Mustard Greens, Feta Cheese, Lemon Vinaigrette (GF, Vegetarian)
- **Heirloom Tomatoes** (V, Contains Nuts) with Pickled Shallots, Toasted Pine Nuts, Whipped Herb Garlic Mascarpone, Basil Oil, Crispy Wheat Pita Chips
- **Blue Crab** with White Anchovy, Red Radish, Chives, Sour Cream, Watercress on Crostini
- **Tagine Chicken** (GF) with Castelvetroano Olives, Preserved Lemon and Saffron, Harissa Yogurt
- **Baked Tartelette** (V) with Fromage Blanc, Dried Figs, Stone Fruit, Rockets, Lemon Olive Oil

NAPOLI STYLE PIZZAS \$27PP

Tomato, Mozzarella and Fresh Basil (V)
 White Sauce, Buffalo Mozzarella, Mushrooms and Truffle (V)
 Tomato, Roasted Garlic and Thick Cut Pepperoni
 Sides of Extra Virgin Olive Oil, Crushed Chilies, Parmesan Cheese, Aged Balsamic

ELOTE BITES AND CHICHARON \$22PP

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

MAKI, SASHIMI AND NIGIRI

Handmade Sushi and Sashimi
 Served with Wasabi, Pickled Ginger, Soy Sauce

50 Piece Minimum per Selection

MAKI

- | | |
|---|------------------|
| California Roll (DF)
White Miso Aioli, Orange Tobiko | \$7.50 per piece |
| Spicy Tuna Roll (DF)
Sweet Soy, Scallions and Tempura Flakes | \$7.50 per piece |
| Philly Roll
Salmon & Cream Cheese, Avocado Cream, Soy Marinated Ikura | \$7.50 per piece |
| Dragon Roll (DF)
Spicy Yuzu Kosho Sauce, Toasted Sesame Seeds | \$8.00 per piece |
| Little Bit of Wrong Roll (DF)
Crispy Soft Shell Crab, Avocado, Kabi-yaki sauce, Kaiware sprouts | \$8.50 per piece |

SASHIMI (GF, DF) \$8.50 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

NIGIRI (GF, DF) \$8.50 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

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ICED SEAFOOD

Seafood selections must be ordered for the full guarantee. All Served Over Crushed Ice. *Minimum selection of 3 pieces per person

Citrus Poached Colossal Shrimp (GF, DF) Atomic Cocktail Sauce and Lemon Wedges	\$10 per Piece
Seasonal East and West Coast Oysters (DF) Yuzu Ponzu, Ginger Lime Sauce, Spicy Mignonette, Lemon Wedges	\$8 per Piece
Seasonal Crab Claws (GF, DF) Brandy Sauce, Honey Lime Mustard Sauce	\$13 per Piece
Alaskan Crab Leg Merus Cut (GF) Warm Garlic Butter, Atomic Cocktail Sauce and Lemon Wedges	\$12 per Piece
Scallops in Half Shells (DF) Lemon Pepper Vinaigrette, Red Chili Soy Sauce, Citrus Salsa	\$10 per Piece
Maine Lobster Tail (GF) Warm Lemon Butter, Dill Whiskey Remoulade	Market Price

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MARKET FRESH SALAD EXPERIENCE

MARKET FRESH SALAD EXPERIENCE \$20PP*

A build your own station, our market fresh salad bar allows your guests to create a customized salad to help energize them throughout the day.

Proteins Additional

Grilled Chicken Breast	\$7pp
Marinated, Grilled Flank Steak	\$9pp
Colossal Wild Caught Shrimp	\$10pp

Please Select Two:

- Crisp Hearts of Romaine
- Iceberg Lettuce
- Tender Mixed Lettuces
- Baby Spinach
- Asian Greens
- Baby Arugula
- Frisee

Please Select Four (All GF):

- Balsamic Vinaigrette (DF, VN)
- Peppercorn Ranch (V)
- Creamy Caesar
- Chunky Blue Cheese (V)
- Italian (DF, VN)
- Thousand Island (V)
- Cracked Dijon Vinaigrette (DF, VN)
- Red Pepper and Pomegranate Dressing (DF, VN)

Please Select Five:

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

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

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

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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

DISPLAYED RECEPTIONS

Platters and Small Plates

GREEK SOUVLAKI \$28PP

* Chef Attended or Displayed

Lemon Oregano Marinated Roasted Chicken, Beef and Vegetable Skewers (GF, DF)

Gem Lettuce (GF, DF, VN), Cucumbers, Tomatoes, Olives, Peppers, Citrus, EV00

Greek Potatoes Roasted Yukon Potatoes (GF, V) Onions, Thyme, Feta Cheese

Garlic Labneh (GF, V, Contains Nuts), Sumac Toasted Pine Nuts, Parsley

Warm Whole Wheat Pita Bread (DF, VN)

CHINA TOWN \$28PP

* Chef Attended or Displayed

Shrimp Fried Rice in Takeout Boxes (DF) (Ginger Scented Steamed Rice Available)

Mushroom Vegetable Chow Mein (DF, VN)

Orange Chicken (DF), Pineapple, Peppers, Onions

Assorted Dim Sum in Bamboo Baskets (DF) Pork Shumai, Shrimp Hargow and Dumpling Leek Cake

Sesame Chili Oil, Soy Vinegar Sauce, Hot Mustard, Plum Sauce

TASTE OF THAI \$28PP

* Chef Attended or Displayed

Green Papaya Salad (GF, DF, VN, Contains Peanuts)

Phat Thai Noodles (DF) with Shrimp and Pork

Yellow Vegan Curry and Jasmine Rice with Bamboo Shoots, Baby Corn, Red Pepper

Thai Satay (DF) Galangal Lemongrass Marinated Chicken and Beef, Sweet Peanut Sauce, Honey Glazed Cucumber

THE RISING SUN \$38PP

* Chef Attended Small Plate Presentations

Displayed

Chilled Sea Salt Edamame Pods (GF, DF, VN)

Broiled Shishito Peppers, Ponzu Sauce, Sesame Seeds (DF, VN)

Sushi (All DF)

California Roll with White Miso Aioli, Orange Tobiko

Spicy Tuna Roll with Sweet Soy, Scallions, Tempura Flakes

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

Sashimi (All GF, DF)

Hamachi, Ahi Tata-taki and Salmon

Presented with Sweet Soy Sauce, Daikon Sprouts, Pickled Radish

Wasabi, Pickled Ginger, Soy Sauce

* Chef Attendants are \$250 per attendant per two (2) hours

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CARVED DELIGHTS

“THE KING” SMOKED BONE IN PRIME RIB (GF, DF) \$32PP

* Chef Attended

Baby Iceberg Lettuce (GF), Confit Tomato, Red Onion, Chives, Bacon,

Cracked Pepper, Blue Cheese Dressing

Parmesan Potato Soufflé (GF)

Rosemary Garlic Au Jus, Horseradish Cream Sauce

CRISPY CHINESE PORK BELLY (DF) \$26PP

* Chef Attended

Asian Vegetable Salad (DF, V, Contains Nuts), Mandarin Orange, Toasted Peanuts, Cilantro, Ginger Rice Wine Vinegar Dressing

Steamed Chinese Broccoli (DF), Roasted Garlic, Oyster Sauce, Sesame Seeds

Bao Buns, Scallions, Hoisin and Chili Garlic Sauce

ROASTED ALL NATURAL BEEF TENDERLOIN (GF, DF) \$28PP

* Chef Attended

Frisee and Red Endive Salad (GF, V, Contains Nuts), Asparagus, Walnut Granola, Goat Cheese, Raspberry Champagne Vinaigrette

Duck Fat Potato Gratin (GF), Parmesan Cheese, Caramelized Onions

Black Truffle Demi-Glace, Herb Grain Mustard Aioli

HAWAIIAN “HULI HULI” ROTISSERIE CHICKEN (DF) \$26PP

* Chef Attended or Displayed

Tender Lettuce (GF, DF, VN, Contains Nuts) Mix, Carrots, Cucumbers, Maui Gold Pineapple, Roasted Macadamia Nuts, “Li Hing Mui” Plum Vinaigrette

Creamy Macaroni Salad (DF), Carrots, Scallions, Savory Onion Aioli, Chicharrón Crumble

Steamed Jasmine Rice (GF, DF, VN), Toasted Coconut

Ginger Sweet Shoyu Glaze

SEÑOR TOM ROASTED TURKEY BREAST (GF, DF) \$26PP

* Chef Attended

Gem Lettuce (GF, V), Roasted Butternut Squash, Red Onion, Sweet Corn, Cotija Cheese, Blue Corn Tortilla, Roasted Tomatillo Lime Vinaigrette

Savory Chorizo Bread Pudding, Asadero Cheese, Toasted Pepitas

Guajillo Pepper Gravy, Caramelized Poblano Pepper & Sour Cream Spread

ROASTED ATLANTIC SALMON (GF, DF) \$27PP

* Chef Attended or Displayed

Israeli Cous Cous Pilaf (GF, VN, Contains Nuts), Wilted Baby Kale, Beech Mushrooms, Dates, Almonds

Grilled Asparagus (GF, DF, VN), Lemon Dill Emulsion

Sauce Soubise, Whole Grain Mustard

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CARVED DELIGHTS

CARIBBEAN TIMID JERK PORK LOIN (GF, DF) \$25PP

* Chef Attended or Displayed

Jamaican Cabbage Slaw (GF, DF, VN), Peppers, Carrots, Red Wine Vinegar

Rice & Peas (GF, DF), Scotch Bonnet, Thyme, Coconut Milk

Pickapeppa Jus, Mango Papaya Salsa

NATURAL GRASS FED BEEF STRIPLON (GF, DF) \$29PP

* Chef Attended

Chopped Salad of Mixed Lettuces, Bacon Lardons, Tomato, Cucumbers, Pepperoncini Peppers, Smoked Mozzarella, Crispy Onions, Creamy Lemon Buttermilk Dressing

Rosemary Gruyere Popovers

Caramelized Shallot Jus, Whipped Garlic Herb Butter

MIDDLE EASTERN VEGETABLE STRUDEL (GF, DF, CONTAINS NUTS) \$25PP

* Chef Attended

Seasonal Vegetables, Black Currants, Almond Slivers, Dates, Filo Pastry

Smoked Piquillo Pepper Sauce (GF, DF, VN)

Lemon and Mint Tabbouleh Salad (GF, VN)

Saffron Scented Persian Rice (GF, DF, VN)

PASTA AND RISOTTO \$25PP

* Chef Attended

Served With Grilled Focaccia, EVOO, Crushed Chilies and Parmesan Cheese

Please Select One:

- **Portobello Mushroom Ravioli**, Beef Braised In Borolo Wine Sauce, Rapini, Ricotta Cheese
- **Penne** (V), Alfredo Sauce, Cremini Mushrooms, Spinach, Roasted Tomatoes
- **Farfalle**, White Wine Butter Sauce, Garlic, Shrimp, Meyer Lemon, Basil, Tomato, Capers

Please Select One:

- **Arborio Risotto** (GF), Shellfish, Saffron, Sweet Peas, Tomato, Asiago Cheese
- **Farrotto, Farro** (GF, DF, VN) Olives, Grilled Mediterranean Vegetables, Artichoke, Saba
- **Valone Nano Risotto** (GF, V), Mushrooms, Meyer Lemon, Pecorino Mushrooms, Asparagus, Wild Thyme

LOS TACOS \$26PP

* Chef Attended

Warm Corn and Soft Flour Tortillas

Sides of Cilantro and Onion Relish, Jalapeño and Pico de Gallo

Tortilla Chips with Salsa Roja and Salsa Verde

Please Select Two:

- **Beef Barbacoa** (GF) with Avocado Salsa and Cotija Cheese
- **Pulled Chicken Tinga** (GF, DF) with Onion, Cilantro and Lime
- **Nopales Fajitas** (GF, V) with Charred Vegetables, Ancho Chile, Sour Orange, Queso Fresco, Avocado Crema

* Chef Attendants are \$250 per attendant per two (2) hours

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DESSERT ACTION STATIONS

ICE CREAM SANDWICHES \$26PP

* Chef Attended

Customize Your Own Ice Cream Sandwich

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

Base options: Pre Select Three:

- Donuts
- Sugar Cookies
- Oreo
- Brownie
- Waffles
- Chocolate Chip Cookies (GF)

Ice Creams: Pre Select Two:

- Vanilla
- Strawberry
- Chocolate

Roll in Options

- Sprinkles
- Oreo Pieces
- Fruity Pebbles
- Peanut Butter Cup Pieces
- Mini Chocolate Chips
- Walnut Pieces

* Chef Attendants are \$250 per attendant for two (2) hours

BUILD YOUR OWN SHORTCAKE \$25PP

* Chef Attended

Shortcakes

(GF Available with Advanced Notice)

- Vanilla
- Chocolate

Fruit Compote Options

- Blueberry
- Strawberry
- Pineapple

Topping:

- Whipped Cream
- Chocolate Sauce
- Toasted Almonds
- Sprinkles

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DESSERT ACTION STATIONS

CUSTOM ICE CREAM POPSICLE STATION \$25PP

* Chef Attended

Customize Your Own Ice Cream Popsicle

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

Pre Select Two Flavors

- Chocolate
- Vanilla
- Strawberry
- Caramel

Pre Select Three Coatings

- Chocolate
- Coffee
- Lemon
- White Chocolate
- Raspberry

Toppings

- Crisp Pearls
- Sprinkles
- Desiccated Coconut
- Hazelnut Crunch

* Chef Attendants are \$250 per attendant for two (2) hours

BUILD YOUR OWN CHEESECAKE \$24PP

NY cheesecake with Graham Cracker Crust
(GF available with advanced notice)

- Chocolate Cheesecake
- Raspberry Swirl Cheesecake

Choose your Toppings

- Tropical Fruit Compote
- Mixed Berry Compote
- Chocolate Chips
- Toasted Nuts
- Heath Candy Bits
- Chocolate Sauce
- Caramel Sauce
- Whipped Cream

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DISPLAYED DESSERT STATIONS

PROHIBITION BOOZY DESSERTS \$24PP

Chef's Selection of Cocktail Inspired Desserts

- Piña Colada**
- Bee's Knees**
- White Russian**
- Strawberry Margarita**
- Old Fashioned Tarts**

SWEET ENDINGS \$22PP

Warm Chocolate Cake Caramel Sauce

Sweet Shots

Our Pastry Chef's Shooter Creations

S'mores Shot, Berry Cobbler

Vanilla Bean Cheesecake with Strawberry Sauce

Sweet Bites

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

CUPCAKE SHOP \$20PP

Red Velvet Cupcake, Cream Cheese Frosting

Keylime Cupcakes, Vanilla Bean Frosting

Chocolate Cupcake, Cookies n' Cream Frosting

Lemon Cupcake, Raspberry Frosting

THE CHOCOLATE INDULGENCE \$25PP

25 Person Minimum Attendance Required

- Chocolate Mousse Shot Glass**
- Chocolate Decadence with Fresh Raspberries**
- Mini Chocolate Cupcakes**
- Nutty Chocolate Brownies**
- Chocolate Cream Puffs**

CRÈME PUFF SHOP \$20PP

A Delicious and Colorful Assortment of Flavors

- Chocolate**
- Vanilla**
- Hazelnut**
- Matcha Green Tea**
- Strawberry**

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COSMOPOLITAN URBAN FOOD HALL INSPIRATIONS

THE BEST OF BLOCK 16 \$120PP

Ghost Donkey

- Crab Guacamole and Chips (GF, DF)
- Grilled Shrimp Sopos (GF), Tomato, Cilantro, Lime, Jalapeno

Tekka Bar

- Yellowtail Serrano Sashimi (DF), Yuzukosho, Tekka Spicy

Lardo

- Bronx Bomber
- Shaved Steak, House Provolone “Whiz”, Roasted and Pickled Peppers, Vinegar Mayo, Shredded Lettuce
- *Porchetta (GF, DF) (Chef Attendant \$250 fee applies)
- Matcha Green Tea

Hattie B's

- Creamy Coleslaw (GF, V)
- Nashville Fried Chicken, Dipping Sauces of Ranch, Blue Cheese, Honey Mustard, Nashville Comeback Sauce
- Sliced Bread & Pickles (DF, VN)
- Southern Greens (GF, DF)
- Pimento Mac and Cheese (V)
- Banana Pudding

District Donuts

- Double Cheese Burger Sliders, American Cheese, Caramelized Onions
- Monte Cristo Donut Sandwich
- Applewood Smoked Ham, Havarti Cheese, Dijon,
- On A Griddled Donut Topped With Raspberry Preserves, Powdered Sugar
- Warm Mini Bruleed Cinnamon Rolls
- Salted Double Chocolate Cookie

Freshly Brewed Iced Tea, Lemonade

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WINE & SPIRITS

BUBBLES

Indigenous Prosecco	\$50
Gruet I.V.V. S.O.T. Blanc de Blancs Brut, New Mexico	\$65
Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims	\$150
Taittinger "Comtes de Champagne" Blanc de Blancs Brut, Reims	\$295
Moët & Chandon "Dom Perignon" Brut, Épernay	\$600
Roederer Estate Brut Rosé, Anderson Valley	\$85

CHAMPAGNE TOWER

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

\$300 set up fee for under 100 guests/\$500 fee for over 100.

WHITE WINE

Sonoma-Cutrer, "Russian River Ranches" Chardonnay, Sonoma	\$56
Chalk Hill "Sonoma Coast" Chardonnay, Sonoma Coast	\$64
ZD Wines Chardonnay, California	\$80
Cakebread Cellars Chardonnay, Napa Valley	\$95
Far Niente Chardonnay, Napa Valley	\$125
Craggy Range "Te Muna Road Vineyard", Sauvignon Blanc, Marlborough	\$65
Cloudy Bay Sauvignon Blanc, Marlborough	\$80
Santa Margherita Pinot Grigio, Alto Adige	\$65
Caves D'Esclans "Whispering Angel" Rose, Côtes de Provence	\$65

HOUSE WHITE WINE \$50

Nugan Estate Third Generation Chardonnay, Australia

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

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WINE & SPIRITS

RED WINE

Daou Cabernet Sauvignon, Paso Robles	\$68
Justin Cabernet Sauvignon, Paso Robles	\$75
Jordan Cabernet Sauvignon, Alexander Valley	\$120
Groth Cabernet Sauvignon, Oakville	\$160
Silver Oak Cabernet Sauvignon, Alexander Valley	\$175
Duckhorn Merlot, Napa Valley	\$115
The Prisoner Wine Company "The Prisoner" Zinfandel, Napa	\$130
Emeritus "Hallberg Ranch" Pinot Noir, Russian River Valley	\$90

HOUSE RED WINE \$50

Drumheller Cabernet Sauvignon, Columbia Valley

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

DESERT WINE

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

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BEVERAGE ENHANCEMENTS

BLOODY MARY BAR \$17 PER DRINK/\$500 MINIMUM

Choice of vodka, created with our mixologists' special basil tomato, traditional tomato, V8 or Clamato. Next, you choose from spices and flavorings, like celery seed, horseradish, seasoned salt, or Cajun seasoning. Make it as mild or hot as you like from the selection of hot sauce. Choose your garnish, jalapeño stuffed olives, pepperoni, mozzarella or a selection of fresh and pickled vegetables.

HAPPY HOUR \$435 PER GALLON

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

Please Select From:

The Cosmopolitan Cosmopolitan

Because it's the difference that matters, our Cosmopolitan is curated with Hangar One Mandarin Blossom, Solerno Blood Orange Liqueur, White Cranberry Juice, Citrus, & House-Made Cranberry Syrup.

Not Your Average Fruit Punch

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

Spiked Seasonal Lemonade

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

Bloody Mary

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

MIXOLOGIST FAVORITES \$17 PER DRINK

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

Sanguine Eyes

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

Indian Summer

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

Ruby Red Mule

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

Champagne Socialist

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

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
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BEVERAGE ENHANCEMENTS

VINTAGE COCKTAILS \$18 PER DRINK

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

A few options include:

Manhattan

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

Negroni

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

Sidecar

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

Old Fashioned

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

CREATE YOUR OWN...

Margarita	\$18 per Drink
Tropical Rum Bar	\$17 per Drink
Martinis	\$17 per Drink

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

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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BEVERAGE ENHANCEMENTS

BARLEY AND HOPS \$10 - \$12 PER DRINK

Microbrews of America/International Brew

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

Choices include:

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

COFFEE CORDIAL CARTS ENHANCEMENTS \$14 PER DRINK/\$500 MINIMUM

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

FROZUN COCKTAILS

\$126 per Dozen

\$250 Bartender Fee Applies

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

Adult Push-Up Pops - 12 Proof Alcohol Infused Sorbets

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

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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BEVERAGE ENHANCEMENTS

Beverage Package Options – Single Shot Pours

WELL BRANDS

Skyy	Don Q Cristal	1hr	\$29
Absolut Citrus	Don Q Coconut	1.5hr	\$32
Spring44	Mi Campo	2hr	\$39
Johnnie Walker Red	Redemption Rye	3hr	\$47
Old Forester		4hr	\$52

WELL PRICING PP

PREMIUM BRANDS

Ketel	Crown Royal	1hr	\$34
Ketel Citron Hangar	Bacardi	1.5hr	\$39
Mandarin	Captain Morgan	2hr	\$44
Tanqueray	Herradura Silver	3hr	\$54
Glenmorangie	Maker's Mark	4hr	\$62
Jack Daniels			

PREMIUM PRICING PP

SUPER PREMIUM

Belvedere	Jameson	1hr	\$43
Belvedere Flavored	10 Cane	1.5hr	\$48
Bombay Sapphire	Captain Morgan	2hr	\$53
Hangar Mandarin	Patron	3hr	\$63
JW Black Woodford Reserve	Solerno	4hr	\$73

SUPER PREMIUM PRICING PP

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BEVERAGE PACKAGES AND HOST/CASH BARS

BEER/WINE

Budweiser	1hr	\$27
Bud Light	2hr	\$34
Michelob Ultra	3hr	\$40
Stella Artois	4hr	\$48
Corona		
Fat Tire		
Goose Island IPA		
Sommelier Selection of Red/White Wines		

CORDIALS

Baileys	1hr	\$3
Kahlua	1.5hr	\$3.50
Hennessy VS	2hr	\$4
Chambord	3hr	\$5
Grand Marnier	4hr	\$6
Disaronno		

HOSTED BAR PRICING

Super Premium	\$19 each
Premium	\$17 each
Well	\$15 each
Cordials	\$16 each
House Wine	\$15 each
Import Beer	\$12 each
Domestic Beer	\$11 each

CASH BAR PRICING

Super Premium	\$20 each
Premium	\$18 each
Well	\$16 each
Cordials	\$18 each
House Wine	\$16 each
Import Beer	\$13 each
Domestic Beer	\$11 each

*Package Bars Do Not Include Red Bulls, Doubles Pours, or Shots

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

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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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

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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CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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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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CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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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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CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
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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: _____

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