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C O N G R E S S
D I N I N G
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*Our award-winning team is ready to share
our award-winning cuisine with you.*



THE VENETIAN® RESORT LAS VEGAS SANDS EXPO®

3355 Las Vegas Boulevard South Las Vegas, Nevada 89109

Catering **702.414.3999**

WELCOME

Olivier Dubreuil

French Master Chef

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 *Mîtres Cuisiniers de France*. As a French Master Chef, he has been inducted into a society that promotes the French traditions of cuisine and furthers the interests of up-and-coming chefs worldwide.

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

WELCOME

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® Resort Las Vegas to set your table.

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

The Stella Awards

HONORING EXCELLENCE IN THE MEETINGS INDUSTRY

WINNER

“Stella Award” Meeting News, Meeting & Convention and Successful Magazine
2020—Gold Medal in Best Décor/Design - Far West, Gold Medal in Best Hotel/Resort Event Space (On-site) - Far West, Gold Medal in Best Sustainability Initiative - Far West,
2018—Best Hotel/Resort Far West (Gold), Best Food & 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 & Beverage Far West (Gold), Best Green Initiative Far West (Gold), Best On-site Support Staff Far West (Gold)



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 On-Premise Catered Event of the Year
2015—Best Table Presentation of the Year

SPECIAL EVENTS

Special Events magazine Gala Awards, the oldest and most prestigious award in the event industry.
9 time Winner and 29 Time Nominee
2019, 2018, 2017, 2016, 2015, 2013, 2008, 2003, 2001



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



“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.



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

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

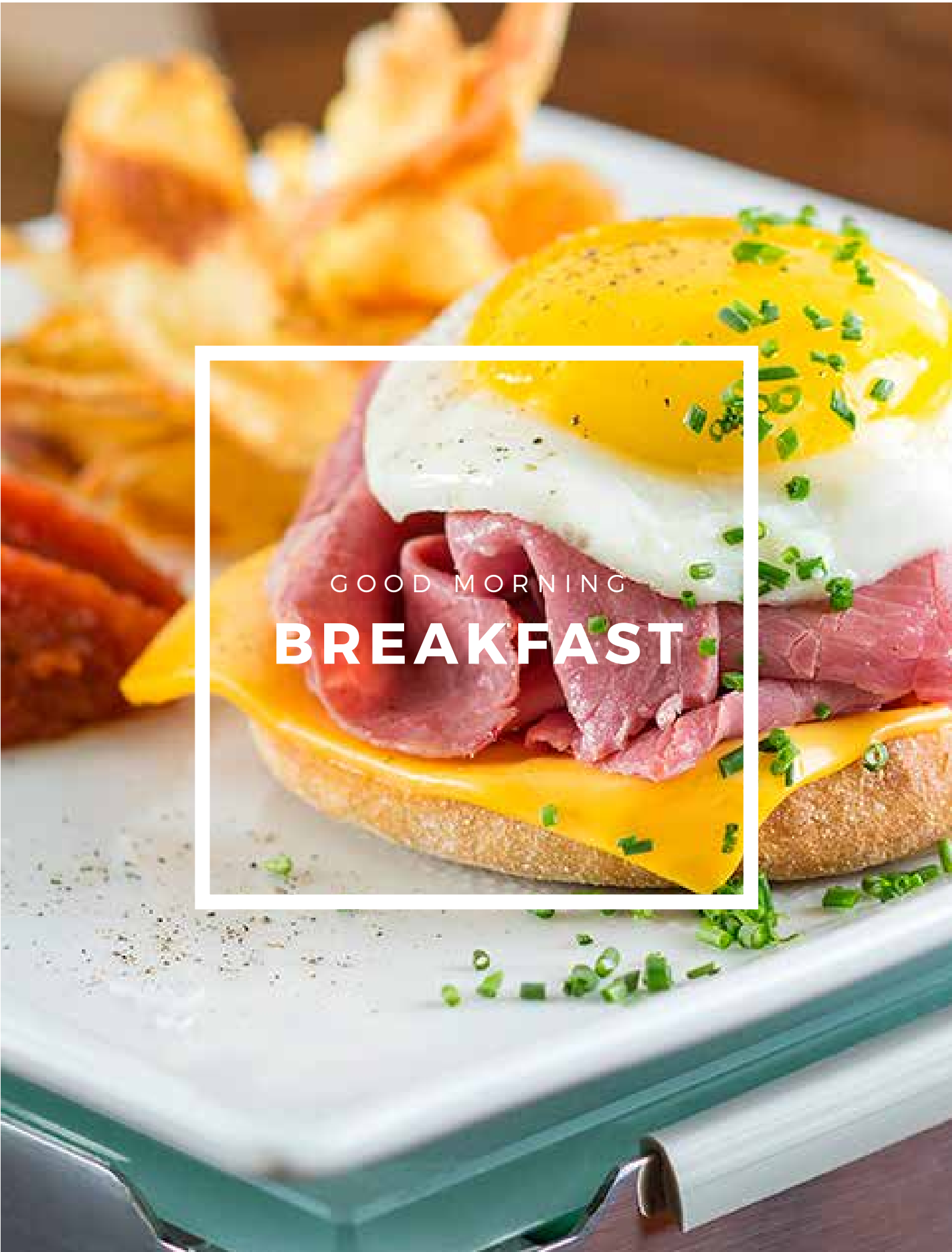
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*Should your event require custom menus,
our team of catering professionals is ready to assist you.*

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Breakfast Break Lunch Reception Dinner Beverages Banquet Policies





GOOD MORNING
BREAKFAST

CONTINENTAL BREAKFAST



VENETIAN CONTINENTAL

\$39 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 D'Arbo Preserves
- ~ Fresh Ripened Fruit Salad with Seasonal Berries
- ~ Assorted Individual Boxed Cereal with Whole, 2%, and Skim Milk
- ~ Selection of Individual Yogurts
- ~ Venetian Blends of Coffee and Tea

PALAZZO CONTINENTAL

\$40 per person

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Housemade Aqua Fresca with Watermelon Juice, Lime, Cucumber Slices, and Mint
- ~ Our Selection of Daily Fresh-baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo 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. 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. Continental does not include table service or seating for the entire group.

All prices are subject to a 23% service charge and 8.375% sales tax on food and beverage. Prices are valid July 1-December 31, 2021. 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.



THE VENETIAN® RESORT LAS VEGAS SANDS EXPO®

CONTINENTAL BREAKFAST

GRAB AND GO CONTINENTAL

\$41 per person

- ~ Individual Chilled Bottled Juice
Selection: Orange, Apple,
and Cranberry
- ~ Fresh Mango and Banana Smoothie
with Almond Milk
- ~ Individual Seasonal Fruit Salad in a
Grab & Go Cup
- ~ Sweet Pastry Box: Croissant and Danish
with Strawberry Jam and Butter

Pre-made Yogurt Parfait
(SELECT ONE)

- ~ Agave Syrup-scented Greek Yogurt
with Housemade Granola

or

- ~ Mango Boba and Strawberry Yogurt
with Chocolate Crumble

On-the-go Mini Bagel Box
(SELECT ONE)

- ~ Plain and Everything Mini Bagels,
Cream Cheese, and Lemon Pepper-
cured Salmon with Deviled Egg Salad

or

- ~ Plain and Cranberry Mini Bagels,
Cream Cheese, Hickory Smoked Turkey,
and Yam with Arugula Salad

- ~ Venetian Blends of Coffee and Tea



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BREAKFAST *enhancements*

ASSORTED BREAKFAST CEREALS

\$8.50 per person

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

CALIFORNIA SUNRISE

\$25 per person

- ~ Chipotle Deviled Eggs with Chives
- ~ Individual Red Quinoa and Berry Bowl with Hazelnut, Mint, and Maple Soy Yogurt Crema
- ~ Heirloom Kale and Arugula Salad with Cucumber and Smoked Salmon with Toasted Sesame Seeds and Lime Dressing
- ~ Roasted Sweet Potato and Spinach Salad, Smashed Avocado, and Hemp Seeds with Strawberry Balsamic Vinaigrette

MORNING MEAT AND CHEESE BOARD

\$27 per person

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



INDIVIDUAL FRITTATA (SELECT ONE)

\$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, and Coconut

HOT SAVORY QUINOA "OATMEAL"

\$10 per person

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

VANILLA-ALMOND CHIA BREAKFAST PUDDING

\$9 per person

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

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BREAKFAST *enhancements*



SANDWICH SELECTIONS

\$180 per dozen

- ~ English Muffin with Scrambled Egg Patty, House-cured and Smoked Pork Loin, Provolone, and Tomato Jam
- ~ Country French Croissant with Jambon de Paris Ham, Scrambled Egg Patty, and Brie Cheese
- ~ Challah Twisted Roll with Canadian Bacon, Gruyère Cheese, Scrambled Egg Patty, and Tomato Aioli
- ~ Breakfast Focaccia with Mascarpone Spread, Sliced Porchetta, Mozzarella Cheese, and Pesto
- ~ Gluten-free Wrap Breakfast Burrito with Chorizo, Mozzarella, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish
- ~ Whole Wheat English Muffin with Egg White, Pepper Jack, Wilted Super Greens, and Tomato Jam
- ~ Gluten-free Wrap Breakfast Burrito with “Impossible Meat” Chorizo Style, Vegan Mozzarella, Scrambled Tofu, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish
- ~ Breakfast Pupusas with “Impossible Meat” Al Pastor, Vegan Mozzarella, Roasted Corn, Onion, and Charred Jalapeño
- ~ Vegan Croissant with “Impossible Meat” Char Siu Patty, Scrambled Tofu, and Pineapple Relish

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BREAKFAST *enhancements*

FRENCH TOAST (SELECT ONE)

\$13 per person

~ Classic French Toast with Maple Syrup served with Mixed Fresh Berries

or

~ Singaporean-style French Toast stuffed with Coconut and Cream Cheese Jam served with Sambal Chutney

BREAKFAST ACTION STATIONS

\$15 per person

SAUTÉED DOUGHNUT HOLES

~ Doughnut Holes sautéed in Brown Butter Sauce

~ Toppings: Whipped Cream, Caramelized Pecan, Fresh Raspberries, Fresh Blueberries, Chocolate Chips, Mango Sauce, and Strawberry Sauce

MORNING BRUSCHETTA

~ Grilled to order Brioche Bread

~ Fillings: Nutella, Sweet Lemon-scented Ricotta, and Caramelized Banana

~ Toppings: Raspberry Compote, Peach Compote, Toasted Almond, Caramelized Pecan, and Shaved Coconut

CINNAMON ROLLS

~ Pull apart warm and sticky Cinnamon Rolls served with:

~ Icing: Lemon, Raspberry, and Chocolate

~ Toppings: Whipped Cream, Dried Strawberries, M&M's, and Chocolate Pearls



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BREAKFAST *buffet*



BREAKFAST BUFFET

\$58 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 D'Arbo Preserves
- ~ Fresh Ripened Fruit Salad with Seasonal 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 with 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 Peppers and Roasted Tomatoes
- ~ Breakfast Hashbrown Cakes with Chipotle Ketchup and Salsa Verde Crème

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POWER
BREAK

BREAK *packages*

Themed Breaks

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



LIGHT AND FRESH

\$25 per person

- ~ Whole Fresh Fruit
- ~ Individual House-blended Trail Mix
- ~ Assorted Granola Bars
- ~ Watermelon, Yuzu, and Ginger Aqua Fresca

AU CHOCOLAT

\$25 per person

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

GLUTEN-FREE TREATS

\$25 per person

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

LOCALLY-POPPED GOURMET POPCORN

\$22 per person (SELECT THREE)

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

All Theme Breaks are designed for 30 minutes. For extended service beyond 30 minutes, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 10 persons and must be ordered for the full group guarantee.

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BREAK *packages*

Themed Breaks (continued)

THE ICE CREAM CART

\$25 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



THE MINI SANDWICH BOARD

\$27 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 Gruyère, Horseradish BBQ Aioli, and Fried Onions on a Bacon Roll
- ~ Spanish Bocadillo Sandwich with Cured Jamon, 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 an 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 an Artisan Sesame Roll

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BREAK *packages*

ALL DAY BEVERAGE PACKAGE

\$60 per person (Maximum of 8 Hr. Service)

- ~ Assorted Soft Drinks
- ~ Bottled Waters
- ~ Venetian Blends of Coffee and Tea

THE VENETIAN ALL DAY BREAK PACKAGE

\$80 per person (Maximum of 8 Hr. Service)

ALL DAY REFRESHMENT BREAK (8 HR. SERVICE)

- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Blends of Coffee and Tea

PRE-MEETING BREAK (1 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)

- ~ 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, and White Chocolate Macadamia Nut
- ~ Melon and Pineapple Skewers
- ~ Assorted Bags of Chips and Pretzels



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BREAK *packages*

THE PALAZZO® 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 Blends of Coffee and Tea

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 Goopy Glaze
- ~ Whole Fresh Fruit

AFTERNOON BREAK (30 Min. Service)

- ~ Caramelized Pears and Vanilla Chantilly Parfait
- ~ 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



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THE VENETIAN® RESORT LAS VEGAS SANDS EXPO®

BREAK *items*

À La Carte Break Items

BEVERAGES

- ~ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea served with Whole Milk, Skim Milk, and Cream
\$105 gallon
- ~ Coffee Enhancement Specialty Milk (Almond, Soy, or Coconut)
\$2 per gallon of coffee, decaf, and tea
- ~ Bottled Smoothies—Assorted Flavors
\$8 each
- ~ Individual Cartons of Whole, 2%, and Skim Milk
\$5 each
- ~ Iced Tea
\$98 gallon

The following items are charged on consumption

- ~ Fiji Water or Sparkling Water
\$7.50 each
- ~ The Venetian Resort Bottled Water
\$6.50 each
- ~ Assorted Vitamin Waters
\$7 each
- ~ Energy Drink (Red Bull)
\$8 each
- ~ Assorted Gold Peak Teas
\$7.50 each
- ~ Individual Bottled Fruit Juices: Orange, Apple, and Cranberry
\$8 each
- ~ Assorted Soft Drinks Featuring Coke Products
\$6.50 each

AQUA FRESCAS

\$98 Per Gallon

(Minimum of 2 Gallons Each)

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

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BREAK *items*



GOOD MORNING ITEMS

- ~ Assorted Glazed Doughnuts
\$81 per dozen
- ~ Fresh Baked Chocolate-filled and Plain Croissants
\$81 per dozen
- ~ Caramelized Oatmeal Bar sprinkled with Dried Fruit
\$81 per dozen
- ~ Mini Brioche: Chocolate Chip and Plain
\$81 per dozen
- ~ Fresh Fruit Salad
\$12 per person
- ~ Assorted Individual Fruit Yogurts
\$6.50 each
- ~ Assorted Greek-style Yogurt
\$7.50 each
- ~ Whole Fresh Fruit
\$72 per dozen

À La Carte Break Items

- ~ Assortment of Fresh-baked All Natural Cookies to include: Chocolate Chip, Cranberry-apple, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut
\$81 per dozen
- ~ Rich Chocolate Fudge Brownies and Luscious Blondies
\$81 per dozen
- ~ Chocolate-dipped Rice Krispies Treats
\$81 per dozen
- ~ Chocolate-dipped Buttery Madeleines
\$81 per dozen
- ~ Assortment of Individual Granola and Protein Bars
\$6.50 each
- ~ Assortment of Individual Candy Bars
\$5.50 each
- ~ Assorted Bags of Chips and Pretzels
\$5.50 each
- ~ Individual House-blended Trail Mix
\$5.50 each
- ~ Individual House-blended Spicy Snack Mix
\$5.50 each
- ~ Individual House-blended Mixed Nuts
\$5.50 each
- ~ Fiesta Box: Tortilla Chips, Salsa Rojas, and Guacamole
\$8 per person (minimum of 10 people)
- ~ Assorted Ice Creams
\$93 per dozen
- ~ Helados Mexico Real Fruit Ice Cream Bars: Strawberries and Cream, Coconut Bar, Mango Ice Cream, and Guava Juice Bar
\$70 per dozen
- ~ Locally-popped Gourmet Popcorn
\$96 per dozen (assorted flavors)
- ~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup
\$120 per dozen
- ~ Assortment of Savory Lattices with Spinach Feta, Leek Parmesan, and Tomato Olive
\$120 per dozen

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TAKE TIME OUT FOR
LUNCH

—
LUNCH *plated*
—

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



SALAD CHOICES (SELECT ONE)

- ~ Heirloom Tomato “Carpaccio” with Mozzarella Mousse, Ninja and Red Radishes, Watercress, and Balsamic Pearls with Extra Virgin Olive Oil
- ~ Spinach Shrimp Salad – Spinach, Kale, Cajun-spiced Shrimp, and Bermuda Onions with a Creamy Lemon-dill Emulsion
- ~ Sweet Little Gem Wedges, Orange Segments, Roasted Beets, and San Daniele Prosciutto Chips with a Sicilian Pistachio Pesto
- ~ 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, and Feta Cheese with Smoked Tomato Ranch Dressing
- ~ Torn Kale and Shaved Radicchio with Julienne Granny Smith Apples and Hemp Seeds with Creamy Pepper Tajin Dressing

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LUNCH *plated*

ENTRÉE CHOICES (SELECT ONE)

FROM THE LAND

- ~ Roasted Free Range Chicken Breast served with Diable Sauce
\$64 per person
- ~ Berkshire Pork Tenderloin and Roasted with Summer Savory Herbs served with Charcutière Sauce
\$65 per person
- ~ Venetian Signature Short Ribs – Braised for 48 Hours and served with Red Wine Demi-glace
\$70 per person
- ~ Seared Beef Tenderloin Steak served with Bercy Sauce
\$74 per person

FROM THE SEA

- ~ Seared Salmon served with Creamy Sorrel Sauce
\$66 per person
- ~ Seared Mediterranean Branzino served with a Beurre Blanc, topped with Tomato Salsa
\$66 per person
- ~ Black Cod served with Grenobloise Relish
\$66 per person
- ~ White Sea Bass served with Citrus Relish
\$68 per person

FROM THE EARTH (VEGAN OPTIONS)

- ~ Seared Tofu Scallops with Pumpkin Risotto and Toasted Hazelnut
\$58 per person
- ~ Eggplant Risotto with Seasonal Mushrooms and Shaved Chambray Onion
\$58 per person
- ~ Large Asparagus, “Perfect Egg,” and Seasonal Mushrooms served with a Truffle Demi Sauce
\$58 per person
- ~ Edamame and Tofu Ravioli with Fava Bean Coulis
\$60 per person
- ~ “Impossible Meat” Patty with Sweet Potato Gratin, Asparagus, and Onion Confit served with a Tajine Vegan Demi
\$60 per person

FROM THE GARDEN (SELECT TWO)

- ~ Roasted Maitake Mushrooms
- ~ Chef Mix Mushrooms Sautéed with Garlic and Herbs
- ~ Campari Tomatoes
- ~ Port Onion Jam
- ~ Green Asparagus
- ~ Confit Baby Carrots
- ~ Haricot Vert Sautéed in Butter and Shallots
- ~ Orange and Anis Braised Fennel
- ~ Roasted Rainbow Cauliflower
- ~ Mini Root Vegetables (Red Beets, Yellow Beets, and Turnips) **+\$2**
- ~ Roasted and Butter-glazed Celery and Carrots

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LUNCH *plated*

FROM THE HARVEST (SELECT ONE)

- ~ Buttery Mashed Potatoes
- ~ Roasted Garlic and Pee-wee Potatoes
- ~ Wild Rice Pilaf Style
- ~ Potato Gratin
- ~ Truffle Potato Gratin +\$2
- ~ Creamy Parmesan Cheese Polenta

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 Crumb Pie and Crème Fraîche Quenelle
- ~ 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*
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All Buffet Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, and Iced Tea.



BUFFET #1

\$70 per person

SOUP AND SALADS

- ~ Summer Corn Soup with 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
- ~ Cauliflower Florets and Red Potato Salad with Manzanilla Olives, Onions, and Chives with Apple Cider Vinaigrette

ENTRÉES AND SIDES

- ~ Roasted Filet of Barramundi and English Peas with Lemon Mint Vinaigrette
- ~ Tuscan Chicken Breast with Sous Vide Spinach, Roasted Cherry Tomatoes, and Creamy Saffron Supreme Sauce
- ~ Vegan Mushroom Bourguignon with Roasted Pearl Onions, Mixed Vegetables, and Yukon Gold Potatoes
- ~ Red and White Quinoa with sautéed Shallot, Baby Kale, and Olive Oil
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Mini Chocolate Mousse in a Waffle Cup
- ~ Mascarpone Mousse with Strawberry Basil Compote
- ~ Lemon Roulade
- ~ Fresh Fruit Tart

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LUNCH *buffet*

BUFFET #2

\$70 per person

SOUP AND SALADS

- ~ Classic Farmhouse Potato and Leek Soup with Crispy Pancetta, Pumpkin Seeds, and Chives
- ~ Organic Broccoli and Kale Market Slaw, Carrots, and Cabbage with Creamy Green Peppercorn and Horseradish Dressing
- ~ Tiny Tomatoes, Pickled Red Onions, Bacon Bits, Blue Cheese Crumbles, and Chives with Extra Virgin Olive Oil

ENTRÉES AND SIDES

- ~ Red Wine-stewed Chicken with Fresh Garden Vegetables, Mushrooms, and Thyme
- ~ Roasted NY Steak in Black-peppercorn Sauce
- ~ Roasted Pee-wee Potatoes, Heirloom Tomatoes, and Caramelized Pearl Onions with Confit Garlic
- ~ Roasted Mixed Beets with Baby Kale and White Balsamic Dressing
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Salted-caramel Cream Puff
- ~ S'mores Tarts
- ~ Housemade Whoopie Pies – Orange, Mint-chocolate, and Vanilla
- ~ Cream Cheese Carrot Cake



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LUNCH *buffet*
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BUFFET #3

\$70 per person

SOUP AND SALADS

- ~ Roasted Tomato Bisque – Slow-cooked Tomatoes in a Basil-scented Light Broth
- ~ Chopped Romaine, Kalamata Olives, Julienne Onions, Sweet Drop Peppers, Feta Cheese, and Pita Chips with Harissa Vinaigrette
- ~ Fregola with Wilted Spinach, Green Beans, Diced Zucchini, Roasted Garlic, and Parsley

ENTRÉES AND SIDES

- ~ Baked Salmon Filet with Cauliflower Couscous, Herb Tomatoes, and Lemon Vinaigrette
- ~ Roasted Beef Tenderloin with Whole Grain Mustard Demi
- ~ Golden Green Lentil with Garden Vegetables and Fresh Herbs
- ~ Roasted Brussels Sprouts, Chickpeas, and Green Apples finished with Sherry Vinaigrette
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Exotic Fruits Verrine
- ~ Pecan Chocolate-brownie Bread Pudding
- ~ Strawberry Cream Puff
- ~ Caramelized Hazelnut-parmesan Chocolate Tart

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LUNCH *buffet*
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BUFFET #4

\$70 per person

SOUP AND SALADS

- ~ Tortilla Soup with Tortilla Strips served on the Side
- ~ Arugula and Frisée Salad with Shaved Bosc Pears, Cranberries, and Blue Cheese Crumbles with White Balsamic Vinaigrette
- ~ Red Beet Quinoa, Wilted Heirloom Kale, Orange Segments, and Toasted Pistachios

ENTRÉES AND SIDES

- ~ Roasted Lemon Prawns with Garlic, Pearl Onions, Mini Sweet Drop Peppers, and Fresh Herbs
- ~ Shredded Braised Beef “Carnitas Style”
- ~ Vegan Garden Vegetable Enchilada with sautéed Vegetables, Brown Rice, and Black Beans wrapped in Corn Tortillas with Enchilada Sauce
- ~ Gallo Pinto - Parboiled Rice cooked with Chipotle, Black Beans, and Fresh Herbs
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Mojito Cream Bar
- ~ Traditional Jaricalla
- ~ Flourless Chocolate Sponge and Dulce de Leche
- ~ Citrus-infused White Chocolate Ganache in a Waffle Cup

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LUNCH *buffet*
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BUFFET #5

\$70 per person

SOUP AND SALADS

- ~ Bok Choy and Wild Mushroom Soup
- ~ Cabbage and Apple Slaw, Tear Drop Peppers, and Cilantro with Sweet Chili Vinaigrette and Toasted Sesame Seeds
- ~ Vegan Low Carb Noodle Salad with Carrots, Long Beans, and Edamame with Ginger Peanut Dressing

ENTRÉES AND SIDES

- ~ Miso Salmon with Baby Spinach, Toasted Sesame Seeds, and Scallions
- ~ Thai Basil Chicken – Sautéed Chicken with Tri-color Peppers, Basil, and Thai Chili Sauce
- ~ Steamed Jasmine Rice
- ~ Steamed Broccolini with sautéed Shiitake Mushrooms and Oyster Sauce

DESSERTS

- ~ Green Tea Ganache Tart
- ~ Sweet Red Bean Swiss Roll
- ~ Chambord Candied Raspberry and Lychee Verrine
- ~ Roasted-sesame Crème Brûlée

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LUNCH *buffet*

ITALIAN BUFFET

\$70 per person

SOUP AND SALADS

- ~ Tuscan Kale Soup with Italian White Beans, Baby Kale, and Parmesan in a Light Tomato Broth
- ~ Classic Caprese Salad with Vine-ripened Tomatoes, Fresh Mozzarella, and Basil with a Balsamic Reduction
- ~ Insalata Abruzzese with Arugula and Romaine Lettuce, Chickpeas, Tiny Peppers, and Shaved Parmigiano Reggiano with Cured Lemon Vinaigrette

ENTRÉES AND SIDES

- ~ Seared Rosemary Chicken Breast with Roasted Peppers, Onions, Olives, Chicken Jus, and Fresh Parsley
- ~ Seared Sea Bass with Baby Artichoke, White Button Mushrooms, Confit Garlic and Lemon Beurre Blanc, and Fresh Herbs
- ~ Baked Vegetable Lasagna with Spinach, Carrots, and Broccoli topped with Parmesan and Mozzarella Cheese with Ricotta Pesto Sauce
- ~ Roasted Rainbow Carrots with Fresh Dill and Cranberries with a Ginger Citrus Glaze
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Frangelico Cappuccino Chocolate Cup
- ~ Traditional Tiramisu Glass
- ~ Amalfi Lemon Meringue Tart
- ~ Assorted Biscotti



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THE VENETIAN® RESORT LAS VEGAS SANDS EXPO®

LUNCH *buffet*

GRAB AND GO

\$70 per person

SALADS (SELECT TWO)

- ~ Greek Salad – Romaine, Cucumbers, Tomatoes, Red Onions, Feta Cheese, Pepperoncini, and Kalamata Olives with Herbed Vinaigrette
- ~ BLT Chicken Salad – Romaine and Heirloom Kale, Grilled Free-range Chicken, Red Pearl Tomatoes, Bacon, and Corn with Honey Mustard Dressing
- ~ Garden Salad – Mesclun Mixed Greens, Watermelon Radishes, Fennel, Shaved Carrots, and Rosso Bruno Tomatoes 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 Carrots, Roasted Red Peppers, 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
- ~ Vegan Power Salad – Harvested Greens, Sprouted Quinoa, Blueberries, Walnuts, and Cara Cara Orange Segments 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 Chipotle Tortilla
- ~ Quinoa and Riced Cauliflower Wrap with Shaved Vegetables, Fresh Mint, and Fabanaise
- ~ Bourbon Ridge Ham, Gruyère, 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

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GRAB AND GO *lunch*

HOT ENTRÉE (SELECT ONE)

Served in individual cups.

~ **Option #1**

Elbow Pasta with Slow-simmered Short Ribs
Bolognese and Parmesan Cheese

Elbow Pasta with Slow-simmered Eggplant
Bolognese and Mixed Mushrooms

~ **Option #2**

Butter Chicken 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

~ **Option #3**

Classic French Coq Au Vin with Vegetables in
Red Wine Demi, Chives, and whipped Yukon
Gold Potatoes

Vegan Green Lentils with Garden Vegetables,
Roasted Brussels Sprouts, Carrots, Pearl Onions,
Mushrooms, and Yukon Gold Potatoes with
Fresh Herbs

~ **Option #4**

Thai Beef Chili – Sautéed Beef, Tri-colored Bell
Peppers, Edamame, Basil, Thai Chili Sauce, and
Jasmine Rice

Thai Vegan Chili – “Impossible Meat,”
Tri-colored Bell Peppers, Edamame, Basil,
Thai Chili Sauce, and Jasmine Rice

~ **Option #5**

Housemade Mini Beef Meatball with Roasted
Tomato Sauce, Seasonal Vegetable Quinoa, and
Parmesan Cheese

Housemade Mini Vegan Meatball with Roasted
Tomato Sauce and Seasonal Vegetable Quinoa

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

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LUNCH *buffet*

EAST SIDE DELI

\$64 per person

SALADS

- ~ NY Deli Potato Salad with 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, and Bermuda Onions with 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, 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

- ~ Bibb Lettuce, Red Onions, Sliced Tomatoes, and Sliced Cucumbers
- ~ Peppercini, 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

\$52 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
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

BOLD LUNCH 2

- ~ Peppered Sliced Roast Beef, Hickory Smoked Gruyère, Roasted Sweet Onion Aioli, and Arugula on a Swiss Onion Roll
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

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
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

BOLD LUNCH 4

- ~ Blazing Buffalo Spiced Chicken Breast, Marbled Bleu Monterey Jack Cheese, Iceberg Lettuce, and Dijonnaise on a Pretzel Roll
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

BOLD LUNCH 5

- ~ Vegan Banh Mi with Bulgogi Portabella Mushroom, Sliced Cucumber, Veganaise, Pickled Daikon Radishes, and Carrots on a French Baguette
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ “Kind Bar” Granola Bar



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LUNCH *boxed*



THE SKINNY COLLECTION

SKINNY LUNCH 1

\$52 per person

- ~ Grilled Vegetable Wrap with Amaranth Sprouts and Sundried Tomato Spread on a Whole Wheat Tortilla
- ~ Low-fat Fruit Yogurt
- ~ Granny Smith Apple
- ~ “Kind Bar” Granola Bar

SKINNY LUNCH 2

\$52 per person

- ~ Fresh Field Green Salad with Shaved Carrots, Cherry Tomatoes, Cucumbers, Radishes, and Toasted Pumpkin Seeds with White Balsamic Dressing
- ~ Terra Chips
- ~ Granny Smith Apple
- ~ “Kind Bar” Granola Bar

SKINNY LUNCH 3

\$52 per person

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

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LUNCH trays

EXECUTIVE GOURMET LUNCH TRAYS

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

TRAY LUNCH 1

\$56 per person

- ~ Poached Wild King Salmon over Forbidden Black Rice, Radishes, 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

\$56 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 and Vanilla Crèmeux on top of Chocolate Sable

TRAY LUNCH 3

\$56 per person

- ~ Sous Vide Beef Tenderloin with Green Beans and Fingerling Potato Salad with Creamy Horseradish
- ~ Little Gem and Baby Garden Vegetable Salad with Avocado Dressing
- ~ Praline Pecan and Milk Chocolate Tart

TRAY LUNCH 4

\$56 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



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GRAND
RECEPTION

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RECEPTIONS *hors d'oeuvres*
—



COLD ITEMS

\$123 per dozen

- ~ Assorted Sushi Lollipop – Tuna, Salmon, and Yellowtail on Bamboo Fork
- ~ Seared Ahi Tuna Tataki with Pickled Ginger Aioli and Caviar on a Whole Grain Rice Cracker
- ~ Red Beet Smoked Salmon with Horseradish Crema and Tobiko Caviar on Pretzel Crostini
- ~ Duck Prosciutto with Ricotta and Cantaloupe on Red Endive
- ~ Asparagus wrapped with Lardo on Foie Gras Sable finished with a Black Truffle Aioli
- ~ Crusted Beef Tenderloin, Salsa Verde, Bell Peppers, and Artichoke Taboulleh
- ~ Blue Cheese Mousse with Dried Fruit and Almond Brittle on Brioche
- ~ Roasted Beet Mille Feuille with California Goat Cheese
- ~ Tomato Tartlet with Vegetable Brunoise, Basil Pesto, and Pine Nuts with a Caper Aioli
- ~ Vegetable Skewer and Andalusian Gazpacho with Watercress Oil

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RECEPTIONS *hors d'oeuvres*

HOT ITEMS

\$123 per dozen

- ~ Crab Gougères filled with Spicy Crab Salad and Comté Cheese
- ~ Crispy Shrimp and Basil Wrapper with Feuille de Brick and Thai Chili Sauce
- ~ Teriyaki Chicken Skewers with Pearl Onions, Pickled Ginger, and Sesame Seeds
- ~ Truffle Chicken Puff – Truffle Chicken and Parmesan Cheese wrapped in Puff Pastry with Truffle Aioli
- ~ Beef and Shishito Pepper Skewers with Roasted Garlic Jam
- ~ Crispy Butternut Squash “Agri Dulce” Wonton with Harissa-lemon Dip
- ~ Mini Brie and Honey Tart with Toasted Pistachios
- ~ Sweet Pea and Potato Fritter with Mint Chutney
- ~ Vegetable Samosa with Tamarind Chutney
- ~ Wild Mushroom Arancini 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 CRUDITÉS DISPLAY

\$20 per person

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

ARTISANAL CHARCUTERIE DISPLAY

\$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 nitrate-free. 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 stations*

SALMON AND TUNA POKE ACTION STATION

\$28 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

\$68 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

(minimum order of 3 pieces per person)

\$11 per piece

ALASKAN KING CRAB LEGS

\$14 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
Starting at \$800 per block of ice. Final price determined based on design.



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RECEPTION *display stations*
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DIM SUM AND FRIED RICE STATION

\$28 per person

- ~ Shrimp Shu Mai and Steamed Chicken Pot Stickers with Soy Ginger Sauce
- ~ Vegetable Spring Rolls with Sweet Chili Sauce
- ~ Chicken Fried Rice with Crispy Onions, Carrots, Broccoli, and Scallions

CHILLED FINGER FOOD STATION

\$26 per person

- ~ Assorted Vietnamese Summer Roll – Sweet Shrimp, Shaved Vegetarian, and Char Sui Pork
- ~ Stir-fried Quinoa with Broccolini, Carrots, Bean Sprouts, Bell Peppers, and Kale
- ~ Assorted Mini Vegetarian Maki Rolls
- ~ Ceviche – Bay Scallops and Rock Shrimp in a Citrus and Aji Amarillo Marinade with Fresh Cilantro and Red Onion

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RECEPTION *action stations*

PASTA STATION (SELECT TWO)

\$30 per person

- ~ Orecchiette Pasta – Slow-simmered Eggplant Bolognese and Fresh Herbs
- ~ Penne con Cime di Rapa – Roasted Bell Peppers, Heirloom Tomatoes, Olives, Capers, Balsamic Glaze, and Parmesan Cheese
- ~ Roasted Artichoke Ravioli – Finished with Forest Mushrooms, Cognac Sauce, and Shaved Parmesan Cheese
- ~ Ricotta Cavatelli – Lemon-scented Lobster Parmesan Cream and 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
- ~ Rigatoni Carbonara – Rich, Creamy Sauce with Smoked Pancetta and Parmesan Cheese

MEXICAN CORN ESQUITE

\$24 per person

- ~ Roasted Mexican Corn Esquite with Lime Aioli, Cotija Cheese, and topped with your choice of Popcorn Chicken or Popcorn Shrimp

DUELING BRIOCHE ROLLS

\$25 per person

- ~ Korean Bulgogi Beef Roll with Vegetable Slaw
- ~ Ban-Mi Sandwich with Portobello Mushrooms and Pickled Spicy Daikon and Carrot Slaw with Kewpie Mayo

SLIDER STATION

\$27 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
- ~ Served with Housemade Potato Chips



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RECEPTION *action stations*



MINI STREET TACO STATION

\$28 per person

(SELECT TWO)

- ~ Salsa Verde Carnitas – Slow-braised Pork Butt in Housemade Green Chile Sauce
- ~ Chipotle Chicken – Chicken Thighs Cooked in Smoky and Spicy Chipotle Sauce
- ~ Beef Barbacoa – Tender Shredded Beef Chuck Seasoned with Dried Chili and Spices
- ~ Taco de Verduras – Roasted Root Vegetables, Seasonal Squash, and Black Eyed Peas

Served with Queso Fresco, Guacamole, Pico de Gallo, and Flour Tortillas

INDIAN STATION

\$27 per person

- ~ Aloo Gobi – Sautéed Potatoes and Cauliflower cooked with Cashews and Cumin Seed and finished with a touch of Fresh Tomatoes and Cilantro
- ~ Beef Jalfrezi – Braised Beef cooked with Bell Peppers, Onions, and Tomato Sauce
- ~ Biryani – Braised Basmati Rice cooked with Vegetables and Exotic Spices
- ~ Condiments: Raita and Naan Bread

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RECEPTION *carving station*

~ Rosemary-roasted Turkey Breast with Turkey Gravy and Italian-scalloped Potatoes with Fontina Cheese
\$775 serves 30 guests

~ Smoked Beef Brisket with Texas BBQ Sauce, Creamy Coleslaw, and Housemade Cornbread
\$850 serves 30 guests

~ Spice-crusted NY Strip with Red Wine Demi and Potato Risotto with Fava Bean and Truffle
\$875 serves 30 guests

~ Braised Confit Pork Shoulder with Fine Indian Spices Served with Cumin Basmati Rice, Fresh Mint Chutney, and Papadum Chips
\$750 serves 30 guests

~ Black-pepper Prime Rib with Creamy Horseradish, Classic Mashed Potatoes, and Fresh Asparagus with Herb Vinaigrette
\$900 serves 30 guests



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RECEPTION *dessert action stations*

MINI DOUGHNUTS

\$16 Per Person

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

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

WHIMSICAL GELATO

\$18 Per Person

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
- ~ Sauce: Dark Chocolate
- ~ Toppings: Praline Pieces, Chantilly, Caramelized Pecans, Chocolate Pearls, and Mini M&M's
- ~ Waffle Flavors: Chocolate, Orange, Toasted Coconut, and Red Velvet

SWEET TACOS

\$18 Per Person

- ~ Cinnamon Sugar Taco Shell
- ~ Fillings: Cinnamon Apple, Caramelized Pineapple, and Berry Compote
- ~ Toppings: Whipped Cream, Shaved Coconut, Chocolate Pearls, Dried Raspberries, and Hazelnut Praline

PROFITEROLE

\$18 Per Person

A Classic Fine Dining Restaurant-style Dessert with a Twist

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



Each selection requires a minimum guarantee of 100 persons.

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ENCHANTED
DINNER

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DINNER *four-course plated dinner*
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SALAD CHOICES (SELECT ONE)

- ~ Classic Steakhouse Iceberg Salad – Bacon Lardon, Heirloom Tomatoes, Gorgonzola Crumbles, Candied Pecans, and Fresh Chives with Farmstead Blue Cheese Dressing
- ~ Cantaloupe and Duck Prosciutto Salad – Pink Peppercorn Ricotta, Petite Seasonal Greens, and Candied Pine Nuts with Huckleberry Gastrique
- ~ Spicy-pepper Green Salad – Mustard Frill, Arugula, Mizuna, Dried Cherries, and Toasted Pumpernickel with 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, and 16-month-aged Jamon Serrano with a Fig Balsamic Reduction
- ~ Caesar Salad – Romaine Hearts, Parmesan, Garlic Croutons, Sweety Drop Peppers, and Preserved Lemon Ricotta with Classic Caesar Dressing

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DINNER *four-course plated dinner*
—

APPETIZER CHOICES (SELECT ONE)

COLD APPETIZER

- ~ Yellowtail Crudo with 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 Radishes, Smoked Salmon Roe, and Citrus Emulsion
- ~ Wagyu Carpaccio with Truffle Pearls, Compressed Celery, Citronette, and Nasturtium Leaves

HOT APPETIZERS

- ~ Diver Scallops, Crispy Bacon, Cauliflower Cream, Roasted Almond, and Truffle Demi Glaze
- ~ Grilled Smoked Sturgeon, Parsnip Coulis, Italian Pesto, Asparagus Tips, and Toasted Pine Nuts
- ~ Seared Prawns, Piperade, Fried Capers, and Fish Soup Sauce
- ~ Blue Crab Cake with English Peas, Pequillos Peppers, Lemon Confit, and Tarragon Coulis
- ~ Smoked-cured Duck with Fregola Risotto, Pancetta, Roasted Tomatoes, and Herbs Coulis



ENTRÉE CHOICES (SELECT ONE)

FROM THE LAND

- ~ Roasted Free Range Chicken Breast served with Diable Sauce
\$108 per person
- ~ Berkshire Pork Tenderloin, Roasted with Summer Savory Herbs and served with Charcutiere Sauce
\$116 per person
- ~ Venetian Signature Short Ribs – Braised for 48 hours and served with Red Wine Demi-glace
\$130 per person
- ~ Seared Beef Tenderloin Steak served with Bercy Sauce
\$134 per person

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DINNER *four-course plated dinner*

FROM THE SEA

- ~ Seared Salmon served with a Creamy Sorrel Sauce
\$112 per person
- ~ Seared Mediterranean Branzino served with a Beurre Blanc, topped with Tomato Salsa
\$112 per person
- ~ Black Cod served with Grenobloise Relish
\$112 per person
- ~ White Sea Bass served with Citrus Relish
\$114 per person

FROM THE EARTH

The options below can be used for hot appetizers or entrées. All selections From the Earth are vegan and gluten-free.

- ~ Seared Tofu Scallops with Pumpkin Risotto and Toasted Hazelnut
\$100 per person
- ~ Eggplant Risotto with Seasonal Mushrooms and Shaved Chambray Onion
\$100 per person
- ~ Large Asparagus, “Perfect Egg,” and Seasonal Mushrooms served with a Truffle Demi Sauce
\$100 per person
- ~ Edamame and Tofu Ravioli with Fava Bean Coulis
\$102 per person
- ~ “Impossible Meat” Patty with Sweet Potato Gratin, Asparagus, Onion Confit, and Tajine Vegan Demi
\$102 per person

FROM THE HARVEST (SELECT ONE)

- ~ Buttery Mashed Potatoes
- ~ Roasted Garlic Pee-wee Potatoes
- ~ Wild Rice Pilaf Style
- ~ Potato Gratin
- ~ Truffle Potato Gratin **+\$2**
- ~ Creamy Parmesan Cheese Polenta

FROM THE GARDEN (SELECT TWO)

- ~ Roasted Maitake Mushrooms
- ~ Chef Mix Mushrooms Sautéed with Garlic and Herbs
- ~ Campari Tomatoes
- ~ Port Onion Jam
- ~ Green Asparagus
- ~ Confit Baby Carrots
- ~ Haricot Vert Sautéed in Butter and Shallots
- ~ Orange and Anis Braised Fennel
- ~ Roasted Rainbow Cauliflower
- ~ Mini Root Vegetables (Red Beets, Yellow Beets, and Turnips) **+\$2**
- ~ Roasted and Butter-glazed Celery and Carrots



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—
DINNER *four-course plated dinner*
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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 Crèmeux and Espresso Crumble
- ~ White Chocolate Jasmine Mousse and Blood Orange Marmalade with Organic Oreo Streusel



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THE VENETIAN® RESORT LAS VEGAS SANDS EXPO®

—
DINNER *buffet*
—

All Buffet Dinners include Venetian Blends of Coffee, Decaffeinated Coffee, and Hot Tea.



DINNER MENU #1

\$95 per person

SALADS

- ~ Baby Mixed Green and Radish Salad – Watermelon Radishes, Ninja Radishes, Breakfast Radishes, 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

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

DESSERTS

- ~ Yuzu-pistachio Cake
- ~ Soft Berry Cheesecake
- ~ Caramelized Roasted Pine Nut Tart
- ~ Mocha Pot de Crème

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DINNER *buffet*
—



DINNER MENU #2

\$116 per person

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

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

CARVING STATION

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

DESSERTS

- ~ Wine-poached Williams Pear with Chocolate Mousse
- ~ Guava Cream Cheesecake
- ~ Key Lime Bar
- ~ Peanut Milk Chocolate Tart

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DINNER *buffet*

DINNER MENU #3

\$130 per person

SALADS

- ~ Classic Butter Lettuce Salad – Tarragon, Chives, Parsley, Breakfast Radishes, and Chopped Eggs with Roasted Shallot Vinaigrette
- ~ Haricots Verts and Wax Bean Salad with Diced Cucumbers and Edamame with a Charred-pineapple Emulsion

ENTRÉES AND SIDES

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

CARVING STATION

- ~ Mustard-crusting Roasted NY Strip Loin with Blue Cheese Mashed Potatoes and Heart of Palm and Asparagus Salad with Herb Vinaigrette



DESSERTS

- ~ Banana Chai Tea Verrine
- ~ Choco-flan
- ~ Almond Cream and Fresh Pear Tart
- ~ Eclairs: Chocolate, Coconut, and Mango

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DECADENT
BEVERAGES

BEVERAGE *hosted bar*

Hosted Bar Prices

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

Bartenders

A bartender fee of \$275 per bartender will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per bartender will apply.



PREMIUM

Cocktails \$15

Wine \$15

- ~ Tito's Handmade Vodka
- ~ Hendrick's Gin
- ~ Monkey Shoulder Scotch
- ~ Jack Daniel's Whiskey
- ~ Seagram's VO Canadian Blend
- ~ Don Julio Blanco Tequila
- ~ Bacardi Rum
- ~ Captain Morgan Spiced Rum

SELECT PREMIUM

Cocktails \$16

Wine \$16

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

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BEVERAGE *handcrafted*
—



CORDIALS

\$16 each

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

DOMESTIC BEER

\$10 each

- ~ Bud Light
- ~ Bud Light Seltzers
- ~ Shock Top

IMPORTED BEER

\$10 each

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

CRAFT BEER

\$10 each

- ~ Goose Island IPA

ADDITIONAL SELECTIONS

- ~ Fruit Juices
\$8 each
- ~ Soft Drinks Featuring
Coke Products
\$6.50 each
- ~ Sparkling or Fiji Water
\$7.50 each
- ~ The Venetian Resort Bottled Water
\$6.50 each
- ~ Red Bull
\$8 each

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BEVERAGE *sponsored packaged bar*

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

BEER AND WINE ONLY

<i>One Hour</i>	\$28
<i>Two Hours</i>	\$34
<i>Three Hours</i>	\$40
<i>Four Hours</i>	\$43

PREMIUM

<i>One Hour</i>	\$35
<i>Two Hours</i>	\$45
<i>Three Hours</i>	\$55
<i>Four Hours</i>	\$66

SELECT PREMIUM

<i>One Hour</i>	\$42
<i>Two Hours</i>	\$53
<i>Three Hours</i>	\$65
<i>Four Hours</i>	\$73



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BEVERAGE *handcrafted*
—

HANDCRAFTED COCKTAILS FROM
THE COCKTAIL COLLECTIVE

\$17 each or \$400 per gallon batch

Featuring specialty drinks from our resort Cocktail Collective, quantity order needed:

THE DORSEY

- ~ **Penicillin** – Monkey Shoulder Scotch, Lemon Juice, Ginger, and Honey with an Islay Float
- ~ **Easy Street** – Tito’s Vodka, Giffard Elderflower Liqueur, and Simple Syrup with Cucumber Slices

ELECTRA

- ~ **Charging Station** – Belvedere Vodka, Cocoa Syrup, Nitro Cold Brew, Club Soda, and Hellfire Cinnamon Liqueur
- ~ **Unicorn Tears** – Fords Gin, Tio Pepe Fino, Lemon Juice, Simple Syrup, Pineapple, and Absinthe
- ~ **Coast Guard** – Michter’s Rye, Clear Creek Pear Brandy, Giffard Vanilla Liqueur, Cane Syrup, and Angostura Bitters

ROSINA

- ~ **Negroni** – Ford’s Gin, Campari, Sweet Vermouth, Rocks

THE DORSEY
COCKTAIL ROSINA
COLLECTIVE ELECTRA



All prices are subject to a 23% service charge and 8.375% sales tax on food and beverage. Prices are valid July 1-December 31, 2021.
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.



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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 Las 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. We proudly serve these wines as our house brand at all our events.

ONEHOPE Cabernet Sauvignon
\$60 per bottle

ONEHOPE Chardonnay
\$60 per bottle

THE BUBBLES

Gambino, Prosecco,
Italy
\$60 per bottle

Wycliff Brut, California
\$70 per bottle

Moët & Chandon Brut, Imperial,
France
\$95 per bottle

Veuve Clicquot, Yellow Label, Brut,
France
\$136 per bottle

THE WHITES

Landmark, Chardonnay,
California
\$65 per bottle

Ferrari-Carano Chardonnay,
Sonoma County, California
\$70 per bottle

Hall, Sauvignon Blanc,
Napa Valley, California
\$70 per bottle

Terlato, Pinot Grigio,
Italy
\$65 per bottle

Sankt Anna, Riesling,
Pfalz, Germany
\$70 per bottle

THE REDS

Hampton Water, Rosé,
France
\$65 per bottle

Inception, Pinot Noir,
Central Coast California
\$65 per bottle

Barbieri, Syrah,
Central Coast California
\$70 per bottle

Ferrari-Carano, Merlot,
Alexander Valley, California
\$70 per bottle

Justin, Cabernet Sauvignon,
Central Coast California
\$65 per bottle

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STANDARDS AND POLICIES

BANQUET

BANQUET STANDARDS AND POLICIES

ALCOHOLIC BEVERAGES & ALCOHOLIC BEVERAGE SERVICES

The Venetian Resort, composed of The Venetian, The Palazzo, and the Venezia towers, as well as Sands Expo, 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 Bar	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 Wednesday.

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 Thursday.

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% from the expected number, “The Venetian Resort” reserves the right to charge room rental, service 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. “The Venetian Resort” will make every effort to accommodate increases, including substitution of menu items whenever necessary.

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.

Current Nevada Guidelines require all F&B to be served.

Chef and/or Attendant fees of \$275 each will be applicable for all F&B functions. Consult with your CCM for quantities required.

BANQUET 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 F&B minimum of \$85 (Sept-April) and \$125 per person (May-Aug).
10. All Madame Tussauds™ functions are subject to an F&B minimum of \$85 per person and a \$1,500 setup fee.

SPECIAL MEAL ORDERS

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

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 8.375% and will be billed to your account on all equipment rentals, food, alcoholic and non-alcoholic beverages, set-up service, clean-up service, and labor fees.

Sales tax is subject to change with or without notification.

BANQUET STANDARDS AND POLICIES

PERFORMANCE

Performance of this agreement is contingent upon the ability of the Resort management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.

PAYMENT TERMS:

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

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

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

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

Food and Beverage Products: "The Venetian 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."