



CONFERENCE DINING

Holiday, Reception & Beverage Menus

Seasonal celebrations and
signature reception experiences,
thoughtfully connected.

WELCOME TO
A WORLD CONNECTED



MENU COLLECTION

01 Holiday Dining

Three seasonal menus designed for celebrations at every scale.

02 Reception À La Carte

Hors d'oeuvres, displays, action stations, carving experiences and desserts.

03 Beverage

Hosted and packaged bars, specialty experiences and curated wines.

04 Planning Details

Service standards, pricing notes and dietary accommodations.

1

Holiday Dining

Three distinct celebrations,
each designed to bring guests
together around the table.



HOLIDAY DINING

| Home for the Holidays |

\$95++ per guest

Comforting holiday favorites, thoughtfully elevated

Home for the Holidays

Begin with warm bakery selections, then choose one salad and one soup.

BAKERY

Fresh Baked Dinner Rolls

Freshly baked artisan dinner rolls served warm with whipped butter and cranberry honey butter.

Allergens: Gluten, Dairy, Egg

Whipped Butter

Creamy whipped butter.

Allergens: Dairy

Cranberry Honey Butter

Whipped butter blended with honey and dried cranberries.

Allergens: Dairy

SALAD: SELECT ONE

Winter Mixed Greens

Mixed greens with candied pecans, dried cranberries, goat cheese and apple cider vinaigrette.

Allergens: Dairy, Tree Nuts, Gluten Free

Classic Caesar

Romaine lettuce with Parmesan cheese, garlic croutons and Caesar dressing.

Allergens: Dairy, Egg, Gluten, Fish

Holiday Spinach Salad

Baby spinach with apples, smoked bacon, blue cheese and maple Dijon dressing.

Allergens: Dairy, Mustard, Gluten Free

SOUP: SELECT ONE

Roasted Butternut Squash Bisque

Creamy roasted butternut squash soup finished with maple and warm spices.

Allergens: Dairy, Gluten Free

Creamy Tomato Basil Soup

Slow simmered tomato soup with basil and sweet cream.

Allergens: Dairy, Gluten Free

Chicken & Wild Rice Soup

Tender chicken and wild rice in a creamy herb broth.

Allergens: Dairy, Gluten

Home for the Holidays

Select two entrées and three sides. The dessert display is included.

ENTRÉES: SELECT TWO

Herb Roasted Turkey Breast

Slow roasted turkey breast served with traditional turkey gravy.

Allergens: Dairy, Gluten

Brown Sugar Glazed Spiral Ham

Spiral cut ham glazed with brown sugar and honey.

Allergens: Gluten Free, Dairy Free

Herb Roasted Chicken

Roasted chicken seasoned with garlic and fresh herbs.

Allergens: Gluten Free, Dairy Free

Maple Dijon Salmon

Roasted Atlantic salmon finished with a maple Dijon glaze.

Allergens: Fish, Mustard, Gluten Free

DESSERT DISPLAY

Chocolate Pecan Tart

Pumpkin Roulade

Apple Strudel

Pumpkin Coupe

SIDES: SELECT THREE

Yukon Gold Mashed Potatoes

Creamy Yukon Gold mashed potatoes with butter and cream.

Allergens: Dairy, Vegetarian, Gluten Free

Traditional Herb Stuffing

Bread stuffing with celery, onions, herbs and butter.

Allergens: Gluten, Dairy, Vegetarian

Sweet Potato Casserole

Whipped sweet potatoes topped with brown sugar and toasted marshmallows.

Allergens: Dairy

Green Bean Casserole

Green beans in a creamy mushroom sauce with crispy onions.

Allergens: Dairy, Gluten

Honey Glazed Baby Carrots

Roasted baby carrots finished with a honey butter glaze.

Allergens: Dairy, Gluten Free

Roasted Brussels Sprouts with Bacon

Roasted Brussels sprouts with crispy smoked bacon.

Allergens: Gluten Free, Dairy Free

Creamed Corn

Sweet corn folded into a rich cream sauce.

Allergens: Dairy, Gluten Free



HOLIDAY DINING

| Holiday Celebration |

\$125++ per guest

A generous celebration with seafood, carving and seasonal classics

Holiday Celebration

Three opening displays are included. Select two salads and one carving selection.

APPETIZERS

Artisan Cheese Display

A selection of imported and domestic cheeses served with artisan crackers and seasonal accompaniments.

Allergens: Dairy, Gluten

Seasonal Fruit Display

Fresh sliced seasonal fruit beautifully arranged.

Allergens: Gluten Free, Dairy Free, Vegan

Shrimp Cocktail

Chilled jumbo shrimp served with cocktail sauce and fresh lemon.

Allergens: Shellfish, Gluten Free

SALADS: SELECT TWO

Holiday Mixed Greens

Mixed greens with dried cranberries, candied pecans, cucumbers, tomatoes and balsamic vinaigrette.

Allergens: Tree Nuts, Gluten Free, Vegetarian

Classic Caesar

Romaine lettuce with Parmesan cheese, garlic croutons and Caesar dressing.

Allergens: Dairy, Egg, Gluten, Fish

Winter Kale Salad

Fresh kale with roasted squash, feta cheese, pumpkin seeds and maple vinaigrette.

Allergens: Dairy, Gluten Free

CARVING STATION: SELECT ONE

Herb Roasted Prime Rib

Slow roasted prime rib served with au jus and creamy horseradish.

Allergens: Dairy, Gluten Free

Slow Roasted Turkey

Herb roasted turkey served with turkey gravy and cranberry sauce.

Allergens: Dairy, Gluten

Honey Glazed Ham

Spiral ham finished with a honey glaze.

Allergens: Gluten Free, Dairy Free

Holiday Celebration

Select two entrées and three sides. The holiday dessert station is included.

ENTRÉES: SELECT TWO

Chicken Marsala

Pan seared chicken breast with mushroom Marsala sauce.

Allergens: Dairy, Gluten

Herb Roasted Salmon

Roasted Atlantic salmon finished with lemon herb butter.

Allergens: Fish, Dairy, Gluten Free

Braised Beef Short Rib

Slow braised beef short rib with red wine demi glace.

Allergens: Dairy, Gluten Free

HOLIDAY DESSERT STATION

Cranberry Cheesecake

Gingerbread Spice Cake

Christmas Cookies

Peppermint Chocolate Chip Cookies

Eggnog Coupe

SIDES: SELECT THREE

Garlic Mashed Potatoes

Creamy Yukon Gold mashed potatoes with roasted garlic.

Allergens: Dairy, Gluten Free, Vegetarian

Herb Stuffing

Traditional herb bread stuffing.

Allergens: Gluten, Dairy, Vegetarian

Green Bean Almondine

Fresh green beans with toasted almonds and butter.

Allergens: Tree Nuts, Dairy, Gluten Free

Maple Glazed Carrots

Roasted carrots finished with maple butter.

Allergens: Dairy, Gluten Free

Roasted Broccolini

Roasted broccolini with garlic and olive oil.

Allergens: Gluten Free, Dairy Free, Vegan

Macaroni & Cheese

Cavatappi pasta in a rich three cheese sauce.

Allergens: Gluten, Dairy



HOLIDAY DINING

| Holiday Grand Feast |

\$150++ per guest

An abundant showcase of seafood, carving and elevated holiday indulgence

Holiday Grand Feast

Three opening displays are included. Select two salads and two carving selections.

DISPLAYS

Imported Cheese & Charcuterie Display

A selection of imported cheeses, cured meats, artisan crackers, seasonal fruit and gourmet accompaniments.

Allergens: Dairy, Gluten

Seafood Display

Chilled shrimp, oysters, crab claws and seasonal seafood served with cocktail sauce, mignonette, lemon wedges and drawn butter.

Allergens: Shellfish, Fish, Dairy

Holiday Bread Display

Freshly baked artisan breads, dinner rolls, whipped butter and flavored compound butters.

Allergens: Gluten, Dairy, Egg

SALADS: SELECT TWO

Winter Harvest Salad

Mixed greens with roasted butternut squash, dried cranberries, candied pecans, goat cheese and apple cider vinaigrette.

Allergens: Dairy, Tree Nuts, Gluten Free

Classic Caesar

Romaine lettuce with Parmesan cheese, garlic croutons and Caesar dressing.

Allergens: Dairy, Egg, Gluten, Fish

Burrata & Tomato Salad

Creamy burrata with vine ripened tomatoes, basil, olive oil and balsamic glaze.

Allergens: Dairy, Gluten Free

CARVING STATION: SELECT TWO

Herb Roasted Prime Rib

Slow roasted prime rib carved to order with au jus and creamy horseradish.

Allergens: Dairy, Gluten Free

Herb Roasted Turkey

Roasted turkey breast served with turkey gravy and cranberry relish.

Allergens: Dairy, Gluten

Honey Glazed Ham

Spiral cut ham finished with a brown sugar honey glaze.

Allergens: Gluten Free, Dairy Free

Holiday Grand Feast

Select three entrées. Accompaniments and the holiday pastry display are included.

ENTRÉES: SELECT THREE

Beef Bourguignon

Slow braised beef with mushrooms, pearl onions and red wine sauce.

Allergens: Gluten, Dairy

Miso Glazed Salmon

Roasted Atlantic salmon finished with a sweet miso glaze.

Allergens: Fish, Soy

Chicken Supreme

Pan roasted airline chicken breast with herb cream sauce.

Allergens: Dairy

Wild Mushroom Ravioli

Mushroom filled ravioli served in a roasted garlic Parmesan cream sauce.

Allergens: Gluten, Dairy, Egg

HOLIDAY PASTRY DISPLAY

Cherry Tart

Christmas Cookies

Caramel Lava Cake

Cranberry Coupe

Pumpkin Cheesecake

ACCOMPANIMENTS

Garlic Whipped Potatoes

Creamy Yukon Gold potatoes whipped with roasted garlic, butter and cream.

Allergens: Dairy, Gluten Free

Truffle Mac & Cheese

Cavatappi pasta in a rich three cheese sauce finished with white truffle oil.

Allergens: Gluten, Dairy

Brussels Sprouts with Bacon

Roasted Brussels sprouts with crispy smoked bacon.

Allergens: Gluten Free, Dairy Free

Green Bean Almondine

Fresh green beans with toasted almonds and butter.

Allergens: Tree Nuts, Dairy, Gluten Free

Honey Glazed Carrots

Roasted baby carrots finished with a honey butter glaze.

Allergens: Dairy, Gluten Free

CONFERENCE DINING

2

Reception À La Carte

Flexible selections for building a reception around the flavor, flow and purpose of your event.

Cold Hors d'Oeuvres

Requires a minimum of fifty (50) pieces per selection.

Selections may be presented as a display or tray passed and are designed for up to two (2) hours of service.

Tray-passed hors d'oeuvres require dedicated banquet service and culinary support as follows:

Banquet Server	\$350 per Server, per Four-Hour Period	One (1) Server per 100 Guests
Back-of-House Chef	\$350 per Chef, per Two-Hour Period	One (1) Chef per 150 Guests

Additional staffing may be required based on menu complexity, venue configuration, service duration, or guest flow.

\$14 PER PIECE

Approximately 2 ounces per piece

Hamachi Crudo

Sea beans, green grapes and ginger ponzu

Prawn Ceviche

Buttermilk leche de tigre, pickled cucumber and sweet onion

Smoked Salmon Rillettes Tart

Chives, crème fraîche and pickled shallots

Chilled Lobster Roll

Lobster pieces, mini brioche and tarragon aioli

American Wagyu Beef Tartare on Brioche Crostini

Bottarga, fried capers and micro chives

\$12 PER PIECE

Approximately 2 ounces per piece

Fresh Vegetable Summer Roll

Seasonal vegetables, mint and passion fruit sweet chili sauce

Chickpea Crisp

Black olive hummus, pomegranate syrup and mint

Miniature Tostada

Crisp corn tortilla, refried beans, shredded lettuce, pico de gallo and avocado aioli

Miniature Artichoke Taco

Coriander aioli and blistered shishito peppers

Creole Grilled Chicken Salad in Wonton Chip

Prosciutto & Melon Skewer

Mozzarella, basil and aged balsamic drizzle

Brie en Croute

Raspberry jam and lemon crème fraîche

Brown Butter Dates

Aged cheddar, crispy phyllo and pistachio powder

Mascarpone Tartlet

Yuzu marmalade and sunflower seed

Hot Hors d'Oeuvres

Requires a minimum of fifty (50) pieces per selection.

Selections may be presented as a display or tray passed and are designed for up to two (2) hours of service.

Tray-passed hors d'oeuvres require dedicated banquet service and culinary support as follows:

Banquet Server	\$350 per Server, per Four-Hour Period	One (1) Server per 100 Guests
Back-of-House Chef	\$350 per Chef, per Two-Hour Period	One (1) Chef per 150 Guests

Additional staffing may be required based on menu complexity, venue configuration, service duration, or guest flow.

\$14 PER PIECE

Approximately 2 ounces per piece

Miniature Crab Cake

Dijon mustard and fine herbs

Coconut Dusted Prawns

Lime zest and passion fruit aioli

Crispy Shrimp Roll

Szechuan peppercorn aioli

Philly Cheesesteak Eggroll

Herbed crème fraîche

Piedmontese Beef Slider

Onion jam, Havarti cheese and fry sauce

\$12 PER PIECE

Approximately 2 ounces per piece

Seasonal Vegetable Skewer

Chermoula and piquillo pepper

Crispy Vegetable Spring Roll

Mango sweet chili

General Tso Cauliflower

Sweet and spicy glaze with scallions

Kabocha Squash Croquette

Idiazabal cheese and dill crème fraîche

Fried Mac & Cheese Balls

Smoked Gouda and chipotle ranch

Chicken Karaage Skewer

Shiso mayo and fried shishito peppers

Chicken & Waffle Cone

Smoked maple syrup

Pork Belly Skewer

Calabrian pepper, honey glaze and micro cilantro

Nacho Beef Empanada

Tomato, peas and guacatillo sauce

Reception Displays

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

ARTISANAL CHEESE DISPLAY \$30 PER PERSON

Approximately 3 ounces per person

Selection

Small batch cheeses, fig orange chutney, sour cherry preserve, quince jam, seasonal grape clusters, toasted nuts, freshly baked rolls and crackers

BRUSCHETTA DISPLAY \$28 PER PERSON

Three pieces per person, approximately 1.5 ounces each

Classic Heirloom Tomato & Basil

Forest Mushroom & Leeks

Chorizo & Boursin

CRUDITÉ DISPLAY \$28 PER PERSON

Approximately 4 ounces per person

Market Selection

Cauliflower florets, heirloom carrots, celery, kohlrabi, radish, cucumber, cherry tomatoes, beets, hummus, preserved lemon and cucumber dip, and olive tapenade

ARTISAN CHARCUTERIE \$32 PER PERSON

Approximately 4 ounces per person

Selection

Genoa Salami, Mortadella, Prosciutto, Soppressata, Capicola, Roasted Demi Sec Tomatoes, Marinated Roman Artichokes, Agro Dolce Cipollini Onions, Marinated Olives

Accompaniments

Crusty Breads, Assorted Crackers, Grissini and Lavosh

GRILLED VEGETABLE MOSAIC \$30 PER PERSON

Approximately 4 ounces per person

Selection

Cumin baby carrots, Sichuan peppercorn fennel, Tajín chayote squash, Creole spiced asparagus, chili furikake shishito peppers, five spice peewee potatoes, edamame hummus, romesco and Lebanese garlic sauce

MEDITERRANEAN MEZZE DISPLAY \$28 PER PERSON

Approximately 4 ounces per person

Selection

Classic hummus, red pepper hummus, baba ghanoush, tabbouleh, artichoke dip, marinated olives, pita chips, warm pita and lavash

SEASONAL TROPICAL FRUIT DISPLAY \$20 PER PERSON

Approximately 4 ounces per person

Selection

Fresh and dried tropical fruits with pomegranate yogurt dip

Marketplace Salad Display

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

\$18 ONE SELECTION

\$26 TWO SELECTIONS

Four ounces per selection, per person. Salads are presented constructed for self service, with dressings on the side.

Caprese Salad

Buffalo mozzarella, heirloom tomatoes, fresh basil and white balsamic vinaigrette

Chopped Vegetable Salad

Celery, asparagus, green beans, cucumbers, tomatoes, radishes, olives, eggs and sherry vinaigrette

Lola Rosa Salad

Baby Lola Rosa, chopped pistachios, herbed lavash and blue cheese dressing

Kale Salad

Romaine, kale, julienne carrots, heirloom tomato, red cabbage, Pecorino, garlic croutons and Romano cheese dressing

ADDITIONAL SELECTIONS

Mediterranean Salad

Romaine lettuce, heirloom tomatoes, English cucumbers, roasted peppers, Kalamata olives, feta and lemon dill vinaigrette

Roasted Beets Salad

Baby arugula, toasted almonds, blue cheese and red wine vinaigrette

Steak House Salad

Romaine, Lola Rosa, hearts of palm, English cucumbers, tomatoes, salami, crispy shallots and Champagne vinaigrette

Cobb Salad

Chopped romaine, tomato, bacon, chicken, hard boiled eggs, avocado, chives, blue cheese and red wine vinaigrette

Seafood, Poke & Sushi

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

CHILLED SEAFOOD DISPLAY

Minimum 50 pieces per selection. Presented with cocktail sauce, ponzu soy aioli, lemon caper remoulade, creamy avocado dip, creamy horseradish, Tabasco and lemon wedges.

Jumbo Tiger Prawns	\$12 per piece
Fresh Shucked Seasonal Oysters	\$12 per piece
Alaskan King Crab Legs	Market price
Whole Maine Lobster, 1.5 pounds, tail & claw	Market price

POKE & CEVICHE ACTION STATION*

\$48 PER PERSON

Three pieces per person, approximately 2 ounces each

Tuna Poke

Ponzu sauce, sweet onions and scallions

Shrimp Aguachile Ceviche

Cucumber

Fried Tofu

Spicy mayo and kelp caviar

SUSHI & SASHIMI DISPLAY

\$56 PER PERSON

Four pieces per person, approximately 2 ounces each. Presented with wasabi, pickled ginger, ponzu and gluten free soy sauce.

Rolls

California, veggie, spicy tuna and Philly

Nigiri & Sashimi

Tuna nigiri, salmon nigiri, shrimp nigiri, tuna sashimi and salmon sashimi

SUSHI & SASHIMI ENHANCEMENT

\$28 PER PERSON

Two pieces per person, approximately 2 ounces each. Select two rolls.

Specialty Rolls

Shrimp tempura, crunchy, rainbow and caterpillar

Additional Selections

Dynamite roll, eel nigiri, yellowtail nigiri, eel sashimi and yellowtail sashimi

Pacific Inspired Action Stations

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

OHANA BOWL ACTION STATION* \$40 PER PERSON

*Three ounces per bowl, served over white rice.
Select two bowls.*

Ahi Tuna & Crab Bowl

Masago, green onion, sweet chipotle mayo and unagi sauce

Salmon Bowl

Cucumber, green onion and dynamite sauce

Tofu Bowl

Seaweed salad, crispy garlic, sesame and gluten free soy sauce

HARBOR ROLL ACTION STATION* \$48 PER PERSON

Two rolls per person, approximately 3 ounces each, served with house made potato chips. Select two rolls.

Classic Lobster Roll

Maine lobster, Old Bay seasoning and lemon butter on toasted brioche

Crab Roll

Crab, dill and remoulade aioli on buttered brioche

Crispy Tofu Roll

Old Bay spice, mirepoix and vegan avocado aioli on baby gem lettuce

Pasta & Pizza Action Stations

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

AL DENTE PASTA ACTION STATION* \$32 PER PERSON

Four ounces of pasta per selection. Served with crushed red pepper, grated Parmesan, artisan breadsticks and extra virgin olive oil. Select two pastas.

Orecchiette

Italian sausage, Tuscan kale, garlic, chili pepper and Pecorino

Penne

Slow cooked short rib ragù, scallion and horseradish crema

Fusilli

Shrimp scampi, cherry tomatoes, basil and Parmigiano Reggiano

Tortellini

Cacio e pepe, baby arugula and crispy prosciutto

Rigatoni

Pink vodka pomodoro and seasonal vegetables

Vegan Gnocchi

Wild mushroom ragù

FLATBREAD ACTION STATION* \$32 PER PERSON

Prepared by a uniformed chef and served hot from the oven. Two pieces per person, approximately 3 ounces each. Served with crushed red pepper, grated Parmesan and fresh oregano. Select two flatbreads.

Tomato, Basil & Mozzarella

Pepperoni & Mozzarella

BBQ Chicken

Gorgonzola, Ricotta, Pecorino & Mozzarella

Vegetable Ratatouille

Global Action Stations

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

GRECIAN DELIGHTS ACTION STATION* \$32 PER PERSON

*Prepared by a uniformed chef and finished on the EVO grill.
Two ounces per gyro and two ounces of tater tots per person.
Served with red onion, tomato, romaine, olives, feta, cucumber
tzatziki and grilled pita.*

Shawarma Spiced Grilled Chicken

Shaved Lamb Gyro

Feta Cheese Tater Tots

Charred peppers

CHURRASCARIA GRILL ACTION STATION* \$38 PER PERSON

*Three pieces per person, approximately 3 ounces each.
Served with grilled vegetables, naan, mint chutney and
mango chutney.*

Murgh Chicken Kabob

Prawn Tandoori

King Trumpet Mushroom Tandoori

Bold Global Flavors

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

MASALA DISPLAY | \$38 PER PERSON

*Four ounces per selection, per person.
Served with basmati rice, naan, raita and coriander chutney.*

Chicken Tikka Masala

Onions, tomatoes, turmeric and coriander

Tandoori Prawn

Fenugreek and tomato onion sauce

Tofu Coconut Curry

Tofu, curry spice, tomatoes and coconut flakes

HOT 'N' SMOKIN' DISPLAY \$38 PER PERSON

*Four ounces per person. Served with house made cornbread,
ranch and blue cheese dips.*

Mesquite Smoked Brisket Burnt End

Hot Honey Chicken Wings

Jalapeño Poppers

Roasted Corn Cheddar Gratin

SLIDER & FRY DISPLAY | \$38 PER PERSON

*Two sliders and 2 ounces of fries per person.
Served with house made ketchup, fry sauce and Sriracha mayo.
Select two sliders and one fry.*

Piedmontese Beef Slider

Onion jam, Havarti cheese and fry sauce

Pulled BBQ Pork Slider

House coleslaw

Chicken Parmesan Slider

Provolone, sun dried tomato pesto and Parmesan aioli

Botanical Slider

House made vegetable patty, red pepper,
tomato chutney and vegan bun

Fry Selection

Seasoned wedge fries, tater tots or steak fries

Street Taco & Quesadilla Stations

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

STREET TACO ACTION STATION* **\$38 PER PERSON**

*Two tacos per person, approximately 3 ounces each.
Served with salsa roja de molcajete, pico de gallo,
Mexican crema and lime. Select two tacos.*

Beef Birria Taco

Monterey Jack cheese and corn tortilla

Tequila Lime Grilled Chicken Taco

Oaxaca cheese and corn tortilla

Cilantro Lime Shrimp Taco

Queso fresco and corn tortilla

Mushroom & Fire Roasted Vegetable Taco

Vegan cheese and corn tortilla

QUESADILLA ACTION STATION* **\$36 PER PERSON**

*Two quesadillas per person, approximately 3 ounces each.
Served with guacamole, sour cream and house made salsa.
Select two quesadillas.*

Carne Asada

Pepper Jack cheese, pico de gallo and flour tortilla

Grilled Chicken

Al pastor marinade, Monterey Jack,
grilled pineapple salsa and flour tortilla

Fajita Veggie

Cheddar, fire roasted peppers,
onions and corn tortilla

Dos Quesos

Pepper Jack, cheddar and corn tortilla

Spanish Reception Stations

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

SPANISH PAELLA ACTION STATION* \$38 PER PERSON

Four ounces per person, accompanied by rustic tomato focaccia. Select two paellas.

Seashore

Lobster, mussels, shrimp, calamari and saffron

Onshore

Chicken and pork chorizo

Garden

Summer squash, artichokes, asparagus tips, peas, cherry tomatoes and saffron

TAPAS DISPLAY | \$36 PER PERSON

Four pieces per person, approximately 2 ounces each

Pan Con Tomate with Boquerones

Chorizo Deviled Egg

Potato & Octopus Salad

Charred onion dressing

Idiazabal Cheese Croquette

Pimientos de Padrón aioli

Dim Sum, Yakitori & Bao

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

DIM SUM DISPLAY | \$36 PER PERSON

*Four pieces per person, approximately 2 ounces each.
Served with sweet chili and calamansi soy sauce,
presented in a bamboo steamer on the wok.*

Chicken Potstickers

Steamed Minced Pork Dumpling

Crispy Spring Rolls

Juliened vegetable and yellow chives

YAKITORI SKEWER ACTION STATION* \$38 PER PERSON

*Two skewers per person, approximately 3 ounces each.
Served with roasted shishito peppers and warm salted
edamame. Select two skewers.*

Miso Chicken

Green onion

Soy Glazed Beef Tenderloin

Mushrooms

Gochujang Marinated Grilled Prawns

Tomato, Mushroom & Mini Pepper

BAO DISPLAY | \$38 PER PERSON

*Three bao per person, approximately 3 ounces each.
Served with furikake spiced wonton chips. Select two bao.*

Braised Bulgogi Beef

Sweet soy, pickled cucumbers and micro cilantro

Crispy Five Spice Pork

Radish sprouts, green onion and spicy plum sauce

Enoki Mushroom

Julienne radish, coriander and sweet and sour sauce

Reception Carving Stations

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

PROTEINS

*Proteins are portioned at 4 ounces per person.
Accompaniments are portioned at 2 ounces per person.*

Slow Cooked Prime Ribeye **\$48 per person**
Yukon Gold garlic mashed potatoes and au jus

Roast Beef Tenderloin **\$48 per person**
Roasted fingerling potatoes, horseradish cream and port wine demi glace

Steamship of Domestic Wagyu Beef **\$42 per person**
100 guest minimum.
Mascarpone mashed potatoes, shishito peppers and natural jus

16 Hour Smoked Brisket **\$42 per person**
Cheddar and bacon potato hash with guava BBQ sauce

Garlic Rubbed Tri Tip **\$40 per person**
Garlic, thyme, whipped potato and classic chimichurri

ADDITIONAL PROTEINS

Leg of Lamb **\$40 per person**
Herb roasted fingerling potatoes, tzatziki and harissa sauce

Roasted Kurobuta Pork Rack **\$40 per person**
Saffron rice pilaf, red cabbage, apple and cherry chutney

Slow Roasted Turkey Breast **\$40 per person**
Roasted Brussels sprouts and brown gravy Dijonnaise

Lemongrass Scented Roasted Salmon **\$40 per person**
Calamansi crème fraîche and steamed vegetables

Roasted Whole Cauliflower **\$38 per person**
Tahini lemon sauce, pomegranate molasses, pistachio gremolata and charred seasonal vegetables

Carving Station Enhancements

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

STARCH ENHANCEMENTS \$16 PER PERSON

Charged per selection, approximately 2 ounces per person

- Lobster Mac & Cheese
- Tater Tots, Poutine & Cheese Curd
- Truffled Au Gratin Potatoes
- Roasted Garlic Mashed Potatoes

VEGETABLE ENHANCEMENTS \$14 PER PERSON

Charged per selection, approximately 2 ounces per person

- Green Asparagus
- Sautéed Mushrooms with Sherry Wine
- Butter Sauce
- Fire Roasted Creamed Corn
- Agave Roasted Baby Vegetables

Reception Dessert Displays

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

TRAY PASSED DESSERTS \$32 PER PERSON

Four pieces per person. Select five. Tray passing requires one dedicated server at \$350 per 100 guests.

Matcha Truffle

Mini Fruit Tart

Pistachio Financier

Assorted French Macarons

Vanilla, pistachio, mocha, lemon, raspberry and chocolate

Mini Chocolate Tart

Mini Vanilla Cream Puff

Mini Opera Cake

Raspberry Pâte de Fruit

BEIGNET DISPLAY | \$28 PER PERSON

Approximately 4 ounces per person

Warm Raspberry & Caramel Beignets

Powdered sugar, honey drizzle, strawberry sauce, chocolate sauce, crushed pistachio, crushed toffee and whipped cream

CHOUX DISPLAY | \$28 PER PERSON

Two pieces per person. Select two cream puff flavors and two éclair flavors.

Flavors

Vanilla, salted caramel, coffee, Key lime, lemon, mango, hazelnut and triple berry

Vanilla & Hazelnut Paris Brest

Pecan, Maple & Chocolate Profiterole Tarts

MINIATURE SPIKED CUPCAKE DISPLAY \$120 PER DOZEN

Minimum two dozen per flavor. Select flavors in advance.

Pink Champagne

Coconut Rum

Chocolate Baileys

Artisanal Dessert Displays

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

ARTISANAL CUPCAKE DISPLAY \$144 PER DOZEN

Minimum two dozen per flavor. Select flavors in advance.

Piña Colada

Salted Caramel Popcorn

Matcha Oreo

Vegan Strawberry

Red Velvet

Cream cheese

German Chocolate

Coconut filling and milk chocolate buttercream

Vanilla

White chocolate mousse, vanilla buttercream and sprinkles

TROPICS & CHOCOLATES DISPLAY \$28 PER PERSON

Approximately 4 ounces per person

Artisanal Selection

Pralines, bonbons, truffles, chocolate caramel entremets, yuzu meringue tarts and Champagne tropical fruit shots

Tropical Macarons

Lemon yuzu, blood orange, banana guava, pineapple coconut, lychee and mango

VIENNESE DESSERT DISPLAY \$32 PER PERSON

Four pieces per person. Select five desserts.

Vanilla & Cranberry Verrine

Chocolate & Mint Parfait

Seasonal Panna Cotta

French Pastries

White Chocolate Raspberry Cheesecake

Key Lime Tart

Chocolate Tart with Hazelnut Cream

Pineapple Financier

Banana Tart with Huckleberry

Whipped Cream

VENETO TIRAMISU DISPLAY \$28 PER PERSON

Two pieces per person. Select three flavors.

Coffee

Chocolate

Amaretto Berries

Matcha

Caramel

Dessert Action Stations

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

CANNOLI STATION* \$28 PER PERSON

Approximately 4 ounces per person

Fillings

Chocolate, caramel and vanilla

Sauces

Caramel, chocolate and strawberry

Toppings

Chocolate chips, pistachios and toasted coconut

CHEESECAKE STATION* \$28 PER PERSON

Approximately 4 ounces per person

Vanilla & Chocolate Cheesecakes

Fresh strawberry, berry compote, crushed Oreo, graham crumble, mini chips, salted caramel, chocolate sauce and crushed pistachio

JAPANESE CREPE STATION* \$28 PER PERSON

Approximately 4 ounces per person

Japanese Style Crepe Cones

Matcha tiramisu, Nutella, red bean, lemon marmalade, chocolate sauce, bananas, strawberries, powdered sugar and whipped cream

OOEY GOOEY ICE CREAM COOKIE STATION* \$28 PER PERSON

Approximately 4 ounces per person

Fresh Baked Cookies

Chocolate chip, double chocolate and oatmeal raisin, served warm with vanilla or chocolate ice cream, Oreos, peanuts, toffee, sprinkles, Nutella, caramel and whipped cream

BROWNIE & BLONDIE À LA MODE STATION* \$28 PER PERSON

Approximately 4 ounces per person

Fresh Baked Brownies & Blondies

Served warm with vanilla or chocolate ice cream, Oreos, walnuts, toffee, sprinkles, Nutella, caramel and whipped cream

S'MORES STATION* | \$28 PER PERSON

Approximately 4 ounces per person

Selection

Vanilla, chocolate and raspberry toasted marshmallows, white and dark chocolate dipped graham crackers, chocolate chip and double chocolate chip cookies

TAIYAKI STATION* | \$30 PER PERSON

Approximately 4 ounces per person

Fish Shaped Waffle Pastry

Choice of red bean, ube custard or Nutella

Frozen Desserts & Reception Beverages

Reception selections require a minimum order of twenty five guests unless otherwise noted, with a maximum of two hours of service. Order for at least 75% of event attendance. A three station minimum applies, excluding dessert. Chef attendant fee: \$350 per chef attendant, per 100 guests.

GELATO & SORBET STATION* \$30 PER PERSON

Approximately 4 ounces per person. Select four flavors total.

Sorbet

Mango, raspberry, coconut and lemon

Gelato

Stracciatella, strawberry, vanilla, chocolate, Oreo and pistachio

Toppings

Oreos, strawberries, walnuts, toasted coconut, chocolate shavings, chocolate syrup, strawberry syrup, whipped cream and caramel

PALETA STATION* | \$28 PER PERSON

Two paletas per person

Flavors

Chocolate, strawberry, lime and mango

Hand Dipped

Milk chocolate, white chocolate or raspberry chocolate

Toppings

Oreo, graham, sprinkles, peanuts, toffee, M&Ms, powdered chili and chamoy

CUSTOM CHOCOLATE LOGO \$6 PER PIECE

Add to any dessert presentation.

Fourteen days notice and a 50 piece minimum are required.

ENHANCED COFFEE & HOT CHOCOLATE DISPLAY \$18 PER PERSON, PER HOUR

Beverages

Freshly brewed coffee, decaffeinated coffee, hot teas and hot chocolate

Enhancements

Flavored syrups, cinnamon, nutmeg, chocolate shavings, mini marshmallows, whipped cream, rock sugar, sweeteners, milks and creamers

CORDIALS, COGNAC & ESPRESSO MARTINI BAR \$20 PER DRINK

Enhance the reception and coffee experience with cordials, cognac and Resorts World's exclusive hand crafted Ketel One Nitro Espresso Martini.

Cordials & Cognac

Hennessy VS, Amaretto, Kahlúa and Baileys

Ketel One Nitro Espresso Martini

Minimum order of 50 drinks

3

Beverage

Hosted, packaged and specialty beverage experiences shaped around the way your guests gather.

Hosted Bar: Ultra

Standard spirit pour: 1.25 ounces. Bartender service: \$350 per bartender, billed in four hour increments. One bar and bartender is standard per 100 guests. Each bar carries an \$875++ minimum per hour.

ULTRA SPIRIT BRANDS \$20 PER SINGLE POUR

Vodka

Tito's, Grey Goose and Grey Goose flavors

Gin

Bombay Sapphire

Scotch

Johnnie Walker Black Label
and Glenfiddich Single Malt

Whiskey

Gentleman Jack Tennessee Whiskey, Crown Royal
Reserve Canadian Whisky and Jameson Irish Whiskey

Bourbon

Maker's Mark

Tequila

Patrón Silver and Patrón Reposado

Rum

Bacardi Silver, Captain Morgan Spiced Rum
and Malibu

CORDIALS & COGNAC | \$20 PER GLASS

Selection

Hennessy VS, Amaretto, Kahlúa and Baileys

SOMMELIER SELECTED HOUSE WINE \$20 PER GLASS

Seasonal Selection

Specialty wines selected to enhance the beverage
experience

HOUSE WINE | \$18 PER GLASS

Ste. Michelle, Brut Sparkling

Columbia Valley, USA

Ste. Michelle, Mimi, Chardonnay

A to Z, Pinot Noir

Oregon, USA

Ste. Michelle, Mimi, Cabernet Sauvignon

BEER | \$12 PER BOTTLE

Selection

Budweiser, Bud Light, Michelob Ultra, Corona, Stella
and Elysian IPA

Hosted Bar: Premium

Standard spirit pour: 1.25 ounces. Bartender service: \$350 per bartender, billed in four hour increments. One bar and bartender is standard per 100 guests. Each bar carries an \$875++ minimum per hour.

PREMIUM SPIRIT BRANDS \$18 PER SINGLE POUR

Vodka

Stolichnaya, Absolut and Absolut flavors

Gin

Bombay

Scotch

Dewar’s White Label and Famous Grouse

Whiskey

Jack Daniel’s Tennessee Whiskey, Crown Royal Canadian Whisky and Jameson Irish Whiskey

Bourbon

Jim Beam

Tequila

El Jimador Blanco and El Jimador Reposado

Rum

Bacardi Silver, Captain Morgan Spiced Rum and Malibu

NONALCOHOLIC BEVERAGES

Assorted Soft Drinks	\$8 per drink
Bottled Water	\$8 per drink
Sparkling Water	\$8 per drink
Assorted Juices	\$10 per drink
Red Bull	\$12 per drink
Seasonal Mocktail	\$14 per drink

Packaged Bars

Standard spirit pour: 1.25 ounces. Bartender service: \$350 per bartender in four hour increments. One bar and bartender per 100 guests. Minimum 25 guests. Table side wine and shots are not available. Packages are billed to the full guarantee in whole hour increments.

ULTRA SPIRIT PACKAGE

Includes ultra brand spirits, sommelier selected wines, beer, seasonal mocktail, juices, Coca Cola soft drinks, still and sparkling water, and regular and sugar free Red Bull.

One Hour	\$40 per person
Two Hours	\$60 per person
Three Hours	\$80 per person
Four Hours	\$100 per person

PREMIUM SPIRIT PACKAGE

Includes premium brand spirits, house selected wines, beer, seasonal mocktail, juices, Coca Cola soft drinks, still and sparkling water, and regular and sugar free Red Bull.

One Hour	\$36 per person
Two Hours	\$54 per person
Three Hours	\$72 per person
Four Hours	\$90 per person



Wine, Beer & Package Enhancements

Packaged bars require a minimum of 25 guests and are billed to the full guarantee in whole hour increments.

WINE | BEER PACKAGE

Includes house selected wines, beer, seasonal mocktail, juices, Coca Cola soft drinks, still and sparkling water, and regular and sugar free Red Bull.

One Hour	\$36 per person
Two Hours	\$54 per person
Three Hours	\$72 per person
Four Hours	\$90 per person

ITALIAN WINE ENHANCEMENT \$8 PER PERSON, PER HOUR

Isabella or Santome Prosecco
Veneto

Il Borro, Lamelle Chardonnay
Toscana

Il Borro, Borrigiano Toscana IGT

FRENCH WINE ENHANCEMENT \$10 PER PERSON, PER HOUR

JP Chenet, Crémant
Chevalier du Grand Robert, Bordeaux Blanc
Chevalier du Grand Robert, Bordeaux Rouge

CORDIALS & COGNAC ENHANCEMENT \$10 PER PERSON, PER HOUR

Selection
Hennessy VS, Amaretto, Kahlúa and Baileys

NO HOST BAR

Cashless service accepting room charges and credit cards. Terminal setup: \$350 each. Minimum per bar: \$875++ per hour. No host pricing includes taxes and service charges.

Includes
Premium spirits, house wines, beer, seasonal mocktail, juices, Coca Cola soft drinks, still and sparkling water, and regular and sugar free Red Bull

Specialty Bars & Beverage Enhancements

Standard spirit pour: 1.25 ounces. Bartender service: \$350 per bartender, billed in four hour increments. One bar and bartender is standard per 100 guests. Each bar carries an \$875++ minimum per hour.

KETEL ONE NITRO ESPRESSO MARTINI \$20 PER DRINK

Minimum 50 drinks

Experience

Hand crafted Ketel One Nitro Brewed Espresso Martinis

ULTIMATE BLOODY MARY BAR

25 person minimum for the bottomless bar. 50 drink minimum on consumption. Includes a mixologist's selection of garnishes, hot sauces and custom salts.

Two Hour Bottomless Bar
On Consumption

\$60 per person
\$25 per drink

Vodka

Tito's, Grey Goose and Grey Goose flavors

Tequila

Patrón Silver and Patrón Reposado

Bourbon & Tennessee Whiskey

Maker's Mark and Gentleman Jack

MIMOSA & BELLINI BAR

25 person minimum for the bottomless bar. 50 drink minimum on consumption. Santome Prosecco mixed with your choice of purée.

Two Hour Bottomless Bar
On Consumption

\$54 per person
\$18 per drink

Purées

Orange, peach, cranberry, mango and pomegranate

SPECIALTY COCKTAILS | \$25 PER DRINK

Custom Creation

Our award winning mixology team will design a cocktail that is on brand and on point for your event. Consult your Catering Manager for details.

SEASONAL MOCKTAILS | \$14 PER DRINK

Custom Collection

Our award winning mixology team will design a creative mocktail collection for guests of all ages. Consult your Catering Manager for details.

Curated Wine Portfolio: Sparkling

Standard wine pour: 4 ounces. Bartender service: \$350 in four hour increments.
One bar or bartender per 100 guests. Minimum per bar: \$875++ per hour.

SPARKLING

Santome, Prosecco Veneto, Italy	\$68 per bottle
Ste. Michelle, Brut Sparkling Columbia Valley, USA	\$72 per bottle
Piper Heidsieck, Cuvée 1785, Brut Champagne France	\$120 per bottle
Moët & Chandon, Imperial Reserve, Brut Champagne France	\$135 per bottle
Veuve Clicquot, Yellow Label France	\$175 per bottle
Taittinger, La Française, Brut Champagne France	\$183 per bottle

SPARKLING ROSÉ

Chandon, California Brut Rosé USA	\$70 per bottle
G.H. Mumm, Grand Cordon Rosé France	\$101 per bottle
Perrier Jouët, Blason, Brut Rosé France	\$198 per bottle
Veuve Clicquot, Brut Rosé France	\$227 per bottle

Curated Wine Portfolio: White

Standard wine pour: 4 ounces. Bartender service: \$350 in four hour increments.
One bar or bartender per 100 guests. Minimum per bar: \$875++ per hour.

PINOT GRIGIO

Isabella Veneto, Italy	\$68 per bottle
A to Z Oregon, USA	\$72 per bottle

SAUVIGNON BLANC

Duckhorn Napa Valley, USA	\$76 per bottle
Cloudy Bay Marlborough, New Zealand	\$89 per bottle

CHARDONNAY

Ste. Michelle, Mimi Columbia Valley, USA	\$72 per bottle
Rex Hill, Seven Soils Willamette Valley, USA	\$78 per bottle
Chalk Hill Russian River Valley, USA	\$80 per bottle
Domaine Noblet, Pouilly Fuissé France	\$102 per bottle

RIESLING

Eroica Washington, USA	\$68 per bottle
B.W. Trier, Kabinett Mosel, Germany	\$76 per bottle

Curated Wine Portfolio: Rosé, Pinot Noir & Merlot

Standard wine pour: 4 ounces. Bartender service: \$350 in four hour increments.
One bar or bartender per 100 guests. Minimum per bar: \$875++ per hour.

ROSÉ		MERLOT	
Daou Vineyards, Discovery Paso Robles, USA	\$71 per bottle	Duckhorn Napa Valley, USA	\$72 per bottle
A to Z Oregon, USA	\$74 per bottle	L'Ecole 41 Columbia Valley, USA	\$85 per bottle
Château d'Esclans, Whispering Angel Côtes de Provence, France	\$76 per bottle	Northstar Washington, USA	\$105 per bottle
PINOT NOIR			
A to Z Oregon, USA	\$72 per bottle		
Rex Hill Willamette Valley, USA	\$78 per bottle		
Flowers Sonoma, USA	\$98 per bottle		
Domaine Noblet, Pouilly Fuissé France	\$110 per bottle		

Curated Wine Portfolio: Cabernet & More

Standard wine pour: 4 ounces. Bartender service: \$350 in four hour increments.
One bar or bartender per 100 guests. Minimum per bar: \$875++ per hour.

CABERNET SAUVIGNON

Ste. Michelle, Mimi Columbia Valley, USA	\$72 per bottle
Daou Vineyards Paso Robles, USA	\$75 per bottle
Ste. Michelle, Canoe Ridge Estate Washington, USA	\$89 per bottle
Faust Napa Valley, USA	\$112 per bottle
Jordan Alexander Valley, USA	\$150 per bottle
Silver Oak Alexander Valley, USA	\$195 per bottle

ADDITIONAL REDS

Penfolds, Max's, Shiraz Australia	\$68 per bottle
Numanthia, Termes, Tempranillo Toro, Spain	\$71 per bottle
Arduini, Valpolicella Veneto, Italy	\$80 per bottle
Poggio Torselli, Chianti Classico Tuscany, Italy	\$98 per bottle
Château Louvie, Saint Émilion, Grand Cru Bordeaux, France	\$110 per bottle

4

Planning Details

Clear standards and thoughtful coordination help every element arrive at the table as intended.

Planning Details

A few essential details help us deliver one connected experience from planning through service.

PRICING

Service Charge

20.5%, non taxable

Administrative Charge

3.5%, taxable

Nevada Sales Tax

Currently 8.375%

Reception Minimum

\$85 per person for food and beverage unless the reception precedes dinner, excluding tax and service or administrative charges

MENU AVAILABILITY

Selections

Ingredients and accompaniments may be adjusted based on market availability, with changes communicated in advance whenever possible.

Packaged Menus

Available for groups of ten or more. Quantity minimums apply regardless of group size.

SERVICE STANDARDS

Reception Service

Maximum display time is 120 minutes unless otherwise noted.

Chef Attendants

\$350 each for a two hour period, typically one chef per 100 guests when required.

Food Servers & Attendants

\$350 each for a four hour period for tray passing, cocktail service or service above the hotel standard.

Bartenders

\$350 each for a four hour period, typically one bartender per 100 guests.

DIETARY ACCOMMODATIONS

Advance Notice

Share allergies and dietary requirements according to the final guarantee schedule. Special meal pricing will be no less than the main menu offering.

Facility Notice

Resorts World Las Vegas is not a nut free facility, and items may be prepared in shared environments.