

# AQUAKNOX

## Global Water Cuisine- By Chef Tom Moloney

Located on Restaurant row in the Venetian Resort Hotel Casino  
3355 Las Vegas Blvd South, Suite 109, Las Vegas, NV 89109

Aquaknox Restaurant showcases the culinary talents of Chef Tom Moloney. Chef Tom uses his California heritage in the approach to this innovative menu, while offering classical techniques in preparation of the best seafood available. Aquaknox is a casually sophisticated, global seafood restaurant offering a superb raw bar, extensive wine list and stylish lounge for enjoyment into the late hours.

Dining room is open daily from 5:00pm to 11:00pm  
Lounge and bar is open daily from 3:00pm to 2:00am

### PRIVATE BANQUET SPACE & CAPACITIES

Rooms	Seated Dinner	Reception
Aqua Room	10 to 80 Guests	80 to 120 Guests
Aqua Room & Chef's Viewing Alley	140 guests	150 guests
Restaurant Buy Out	350 Guests	700 Guests

### SEMI-PRIVATE BANQUET SPACE & CAPACITIES

Area	Seated Dinner	Reception
Aqua Cove	8 to 12 Guests	N/A
Chef's Viewing Alley	10 to 60 Guests	N/A
Chef's Table	8 to 12 Guests	N/A
Lounge	N/A	30 to 75 Guests

The full restaurant and a private dining room are available for corporate or social events. Our team of catering professionals is available to provide expert planning services and a wide range of options including a la carte dining, wine dinners, receptions and custom menus.

**To plan your next event, please contact group sales at 702-414-3776**

AQUAKNOX MAIN  
DINING ROOM



AQUA COVE

PRIVATE  
DINING  
ROOM



**AQUAKNOX**  
**Global Water Cuisine- By Chef Tom Moloney**

**Pre Fixed Dinner Menu Selections...**

Banquet Menu I - \$75.00 per person

**Salad Course**

**Mixed Field Greens & Herb Salad**  
Champagne Vinaigrette

**Entrée Course**

*Guest's Selection of:*

**Mt. Cook Alpine King Salmon**

Red Lentil Puree, Brussel Sprouts, Chanterelle-pinenut Vinaigrette  
Or

**Oven Roasted Organic Chicken**

Lemon Garlic Jus, Artichoke Puree  
Or

**Prime Filet Mignon**

Potato Puree, Madeira Mustard Reduction

**Dessert Course**

*Please Pre-select One:*

**Carrot Cake**

Cinnamon Anglaise, Orange Caramel Sauce  
Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

**Table Side Accompaniments @ \$7.00 each or 3 Selections for \$14.00 per person**

**Sautéed Baby Spinach, Wood Roasted Asparagus,  
Sautéed Market Vegetables, Hand-cut Pomme Frites**

**Not sure all you guests will arrive on Time? Offer a reception prior to dinner**

Chef's selection of passed hors d'oeuvres available for:

30 minutes of passed hors d'oeuvres @ \$20.00 per person

45 minutes of passed hors d'oeuvres @ \$25.00 per person

All prices subject to 8.1% tax, 20% service

**AQUAKNOX**  
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Banquet Menu II - \$85.00 per person

**Appetizer Course**

**Prawn Cocktail**

Atomic Cocktail Sauce

**Second Course**

*Please Pre-select One:*

**Romaine Heart Salad**

Blue Cheese Caesar

Or

**Maine Lobster Bisque**

Crème Fraiche, Caviar

**Entrée Course**

*Guest's Selection of:*

**Fennel Dusted Seared Ahi Tuna**

Beluga Lentils, Braised Escarole, Applewood Bacon, Blood Orange Chimichurri

Or

**Oven Roasted Organic Chicken**

Lemon Garlic Jus, Artichoke Puree

Or

**Prime Filet Mignon**

Potato Puree, Madeira Mustard Reduction

**Dessert Course**

*Please Pre-select One:*

**Chocolate Mousse Cake**

House Made Vanilla Ice Cream, Red Fruit Coulis

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

**Table Side Accompaniments @ \$7.00 each or 3 Selections for \$14.00 per person**

**Sautéed Baby Spinach, Wood Roasted Asparagus,  
Sautéed Market Vegetables, Hand-cut Pomme Frites**

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**AQUAKNOX**  
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Banquet Menu III - \$95.00 per person

**Appetizer Duo**  
**Lump Blue Crab Cake & Lobster Bisque**

**Salad Course**  
**Romaine Heart Salad**  
Blue Cheese Caesar

**Entrée Course**  
*Guest's Selection of:*  
**Mt. Cook Alpine King Salmon**  
Red Lentil Puree, Brussel Sprouts, Chanterelle-pinenut Vinaigrette  
Or  
**Seared Maine Scallops**  
Spring Pea Orzotto, Mascarpone, Snap Peas, Lobster-carrot Nage  
Or  
**Prime NY Strip**  
Whole Grain Mustard Potato Puree, Red Wine Demi

**Dessert Course**  
*Please Pre-select One:*  
**Chocolate Mousse Cake**  
House Made Vanilla Ice Cream, Red Fruit Coulis  
Or  
Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

**Table Side Accompaniments @ \$7.00 each or 3 Selections for \$14.00 per person**  
**Sautéed Baby Spinach, Wood Roasted Asparagus,**  
**Sautéed Market Vegetables, Hand-cut Pomme Frites**

**Not sure all you guests will arrive on Time? Offer a reception prior to dinner**

Chef's selection of passed hors d'oeuvres available for:  
30 minutes of passed hors d'oeuvres @ \$20.00 per person  
45 minutes of passed hors d'oeuvres @ \$25.00 per person

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Banquet Menu IV - \$114.00 per person

**Appetizer Course**

*Please Pre-select One:*

**Lobster Cocktail with Citrus Aioli**

Or

**Lump Blue Crab Cake**

Market Vegetable Relish, Citrus Aioli

**Salad Course**

*Please Pre-select One:*

**Maine Lobster Bisque**

Crème Fraiche, Caviar

Or

**Romaine Heart Salad**

Blue Cheese Caesar

**Entrée Course**

*Guest's Selection of:*

**Grilled White Prawns**

Garlic Scampi Sauce, Lobster Cream, Israeli Couscous

Or

**Oven Roasted Organic Chicken**

Lemon Garlic Jus, Artichoke Puree

Or

**Petit Filet Oscar**

Seasonal Vegetables and Mashed Potatoes

**Dessert Course**

*Please Pre-select One:*

**Chocolate Decadence Cake**

House Made Vanilla Bean Ice Cream, Chocolate Ganache

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

**Table Side Accompaniments @ \$7.00 each or 3 Selections for \$14.00 per person**

**Sautéed Baby Spinach, Wood Roasted Asparagus,  
Sautéed Market Vegetables, Hand-cut Pomme Frites**

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Chef's selection of passed hors d'oeuvres available for:

30 minutes of passed hors d'oeuvres @ \$20.00 per person

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**AQUAKNOX**  
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Banquet Menu V - \$124.00

**Appetizer Course**

**Seafood Plateau**

(Served Sharing Style)

Mussels, Oysters, Clams, Prawns, Lobster, Crab and Ceviche

**Salad Course**

**Romaine Heart Salad**

Blue Cheese Caesar

**Entrée Course**

*Guest's Selection of:*

**Aquaknox Signature John Dory**

Maine Lobster Succotash and Sweet Corn Broth

Or

**Grilled White Prawns**

Garlic Scampi Sauce, Lobster Cream, Israeli Couscous

Or

**Duet of Petit Filet Mignon and Maine Lobster Tail**

Madeira Mustard Demi Glace and Drawn Herb Infused Butter

**Dessert Course**

*Please Pre-select One:*

**Chocolate Decadence Cake**

House Made Vanilla Bean Ice Cream, Chocolate Ganache

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

**Table Side Accompaniments @ \$7.00 each or 3 Selections for \$14.00 per person**

**Sautéed Baby Spinach, Wood Roasted Asparagus,  
Sautéed Market Vegetables, Hand-cut Pomme Frites**

**Not sure all you guests will arrive on Time? Offer a reception prior to dinner**

Chef's selection of passed hors d'oeuvres available for:

30 minutes of passed hors d'oeuvres @ \$20.00 per person

45 minutes of passed hors d'oeuvres @ \$25.00 per person

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## **Seated Lunch Options**

### **AQUAKNOX** **Global Water Cuisine - By Chef Tom Moloney**

Menu I - \$45.00 per person

#### **Salad Course**

**Mixed Field Greens & Herb Salad**  
Champagne Vinaigrette

#### **Entrée Course**

*Guests Selection of:*

**Oven Roasted Organic Chicken**

Lemon Garlic Jus, Artichoke Puree

Or

**Pan Seared Scottish Salmon**

Lemon-herbed Israeli Couscous, Spinach, Crushed Olive Pesto

Or

**Bacon Cheeseburger**

Cheddar, Applewood Smoked Bacon, Brioche Bun

#### **Dessert Course**

*Please pre-select one:*

**Chocolate Mousse Cake**

House Made Vanilla Ice Cream, Red Fruit Coulis

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

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**AQUAKNOX**  
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**Cocktail Reception**

Chef Moloney presents the following menu which offers your guests a tour of the cuisine that has made Aquaknox famous.

**Butler Passed Hors d'Oeuvres**

Tomato Salad on Crostini  
Artichoke & Goat Cheese Fritters  
Grilled Chicken Satay

**Chef's Fresh Seafood Display**

Louisiana Prawns  
Crab Claws  
Shrimp Ceviche  
Lobster Cocktail  
Served with Aquaknox Cocktail Sauce and Mustard Sauce

**Vegetable Display**

A variety of Fresh Vegetables Marinated in Chef's Special Herb Dressing  
Or  
Passed Tempura Vegetables

**International Cheese Display**

**1.5 Hour Reception with Call Brand Bar @ \$89.00 Per Person**

**2 Hour Reception with Call Brand Bar @ \$104.00 Per Person**

**3 Hour Reception with Call Brand Bar @ \$124.00 Per Person**

Please add \$10.00 per person should you wish to upgrade to premium bar service.

A selection of additional butler passed hors d'oeuvres is available by the piece

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## **AQUAKNOX**

### **Global Water Cuisine- By Chef Tom Moloney**

1.5 Hour Butler Passed Reception with Call Brand Bar - 8 items unlimited @ \$89.00 per person

2 Hour Butler Passed Reception with Call Brand Bar - 8 items unlimited @ \$99.00 per person

3 Hour Butler Passed Reception with Call Brand Bar - 8 items unlimited @ \$119.00 per person

#### **Hosted Call Brand Bar**

Featuring: Call Brand Liquor, House Select White and Red Wine, Domestic and Imported Beer, Assorted Soft Drinks and Fresh Juices

#### **Please pre-select 8 from the option below**

Assortment of Crostinis- Cheese, Tomato Salad & White Bean  
Assortment of Satays – Grilled Shrimp, Shrimp Ceviche, Chicken, Beef & Fruit Satays  
Tempura Vegetables  
Salmon Rillettes on Crostini  
Smoked Duck on Mini Biscuits  
Spanikopita  
Deviled Quail Eggs  
Roasted Potatoes and Caviar  
Mini Crab Cakes  
Mini Lobster Éclairs  
Oyster or Crab Fritters  
Mini Tuna Nicoise  
Fish Tacos  
Oyster Shooters  
Gulf Prawn Cocktail  
Smoked Salmon on Brioche  
Confit Salmon with Salsa Verde Served in Lettuce Cups  
Steak Au Poivre  
Mini Beef Wellington  
Steak Tartare on a Steak Fry, Kimchi Aioli  
Mini Steak Oscars

Add The following available at a \$10.00 per person:

**Grilled Vegetable Platter**  
**International Cheese Display**  
**Assorted Passed Sweets**

*Additional hours available starting at \$15.00 per person*

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**AQUAKNOX**  
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**Butler Passed Hors d'Oeuvres by the Piece**

CHEESE CROSTINI @ \$2.50++ EACH

TOMATO SALAD ON CROSTINI @ \$3.00++ EACH

WHITE BEAN CROSTINI @ \$2.50++ EACH

GRILLED FRUIT SATAYS @ \$2.00++ EACH

GRILLED CHICKEN SATAYS @ \$3.00++ EACH

GRILLED BEEF SATAYS @ \$3.00++ EACH

GRILLED SHRIMP SATAYS @ \$4.50++ EACH

EGGPLANT ROULADE & CAPONATA @ \$2.50++ EACH

TEMPURA VEGETABLES @ \$3.50++ EACH

SALMON RILLETES ON CROSTINI @ \$3.50++ EACH

SMOKED DUCK ON MINI BISCUITS @ \$5.00++ EACH

SPANIKOPITA @ \$4.50++ EACH

TUNA OR VEGETARIAN SUSHI ROLLS @ \$10.00++ PER ROLL (4 PIECES PER  
ROLL)

DEVILED QUAIL EGGS @ \$3.50++ EACH

ROASTED POTATOES AND CAVIAR @ \$6.50++ EACH

BELINIS WITH CAVIAR @ MARKET PRICE

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**AQUAKNOX**  
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**Butler Passed Hors d'Oeuvres by the Piece**

MINI CRAB CAKES @ \$5.00++ EACH

CRAB RANGOON @ \$4.00++ EACH

MINI LOBSTER ECLAIRS @ \$6.50++ EACH

SEAFOOD BEIGNETS @ \$6.00++ EACH

OYSTER FRITTERS @ \$3.50++ EACH

CRAB FRITTERS @ \$3.50++ EACH

SHRIMP CEVICHE SKEWERS @ \$3.00++ EACH

MINI TUNA NICOISE @ \$5.00++ EACH

FISH TACOS @ \$4.50++ EACH

OYSTER SHOOTERS @ \$6.00++ EACH

GULF PRAWN COCKTAIL @ \$6.50++ EACH

SMOKED SALMON ON BRIOCHE @ \$5.00++ EACH

CONFIT SALMON WITH SALSA VERDE served in lettuce cups @ \$3.50++ EACH

STEAK AU POIVRE @ \$6.00++ EACH

MINI BEEF WELLINGTON @ \$6.50++ EACH

STEAK TARTARE ON A STEAK FRY, KIMCHI AIOLI @ \$6.00++ EACH

MINI STEAK OSCARS @ \$7.50++ EACH

All prices subject to 8.1% tax, 20% service

# **Aquaknox Global Water Cuisine**

## **DESSERT RECEPTION STATIONS**

### **Frozen Dessert Bar \$35.00 per person**

Vanilla and Chocolate Ice Cream, Mango Sorbet, and Raspberry Parfait

Dry Toppings:

Colored Sprinkles, Chocolate Chip, Oreo Cookie Crumbs, M&Ms

Fresh Fruits Toppings:

Strawberry, Pineapple, Banana, Kiwi, Oranges

Whipped Cream, Marshmallows, Toasted Coconut Flakes, Assorted Nuts,

Warm Red Fruit Compote and Chocolate Sauces

### **Sweet Buffet \$40.00 per person**

Crème Brulee, Cheesecake, Carrot, Coconut & Chocolate Cake,

Chocolate Mousse

Cookies & Brownies

Pecan Pie, Vanilla-pineapple Napoleon

Assorted Domestic and Imported Cheese

Fresh Seasonal Fruit

### **Chocolate Lovers Buffet \$45.00 per person**

Chocolate Torte, Chocolate Pecan Brownies, Lemon & White Chocolate Bars,

White & Milk Chocolate Brulees

Triple Chocolate Mousse, Chocolate Napoleons,

Milk Chocolate Fondue with Fresh Seasonal Fruit

Chocolate Croissant Bread Pudding, Flourless Chocolate Cake, Chocolate Bon Bons

Accompanied By Vanilla, Dark Chocolate, Milk Chocolate Malt Ice Cream

Whipped Cream, Nutella and Chocolate Sauces

### **Waffle & Crepe Station \$45.00 per person**

Belgium & Chocolate Waffles, Vanilla & Cinnamon Crepes

Vanilla, Chocolate and Coconut Ice Cream

Dry Toppings:

Chocolate Chips, Colored Sprinkles, Oreo Cookie Crumbs,

Fresh Fruits Toppings:

Strawberry, Pineapple, Banana, Kiwi, Oranges

Whipped Cream, Marshmallows, Toasted Coconut Flakes, Assorted Nuts,

Warm Red Fruit or Mango Compote

Chocolate Sauces

**Aquaknox  
Global Water Cuisine**

**DESSERT RECEPTION**

Enhance Your Dessert Reception with Passed Desserts

**Passed Desserts \$35.00 per person  
or by the piece**

Petit Fours

House-made Cookies & Biscotti

Assorted Tarts

Assorted Cake Bites

Sweet Baby Cupcakes

Miniature House Made Doughnuts

Éclairs

Chocolate Dipped Strawberries

A minimum of 20 guests required for event  
Chef Fees and rentals to apply.

All prices subject to 8.1% tax, 20% service

Please contact the Sales team for package pricing at 702.414.3985

**AQUAKNOX  
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## Consumption Beverage Options

### Well Brands

\$8.00 Each

Vodka: Smirnoff

Gin: Bombay

Rum: Bacardi

Tequila: Sauza

Whiskey: Jack Daniels

Scotch: Dewars

Bourbon: Jim Bean

Brandy: Paul Masson

### Call Brands

\$9.00 - \$11.00 Each

Vodka: Absolut Vodka

Gin: Bombay Sapphire

Rum: Capt Morgan

Tequila: Patron Silver

Whiskey: Jack Single

Scotch: Jonny Black

Bourbon: Knob Creek

Brandy: Courvoisier VS

### Premium Brands

\$12.00 and up

Each

Vodka: Grey Goose

Gin: Tanqueray 10

Rum: 10 Cane

Tequila: Patron

Whiskey: Crown Royal

Scotch: Macalla 12

Bourbon: Markers Mark

Brandy: Hennessy VS

### Super Premium and After Dinner Drinks

-Please inquire with your catering sales manager for a menu

**-Wine Service-** Available by the glass or bottle; please inquire with catering sales manager for updated wine list

All prices subject to 8.1% tax, 20% service

# AQUAKNOX

## Global Water Cuisine- By Chef Tom Moloney

### Consumption Beverage Options

Soft Drinks	\$3.50 Each
Pepsi	
Diet Pepsi	
Sierra Mist	
Ginger Ale	
Club Soda	
Tonic	
Fresh Juices	\$3.50 Each
Cranberry	
Grapefruit	
Pineapple	
Freshly Squeezed Orange Juice	\$5.00 Each
Coffee & Tea Service	
Starbuck's Coffee	\$4.00 Each
Espresso	\$3.50 Each
Cappuccino	\$3.50 Each
Latte	\$4.00 Each
Hot Tea	\$4.00 Each
Coffee by the Gallon	\$54.00 per
Bottled Water Service	\$7.00 per liter
Pana Still & Pellegrino Sparkling	
Beverage Package Options	
Two Hour Well Brands Package \$34.00 pp++	Two Hour Call Brands Package
\$37.00 pp++	
Well Brands	Well & Call Brands
House Select White & Red Wine	House Select White &
Red Wine	
Imported and Domestic Beer	Imported and Domestic Beer
Assorted Soft Drinks	Assorted Soft Drinks
Two Hour Premium Brands Package \$45.00 pp++	Two Hour Beer Wine
and Soft Drinks \$30.00 pp++	
Well Call & Premium Brands	House Select White & Red
Wine	
House Select White & Red Wine	Imported and Domestic
Beer	
Imported and Domestic Beer	Assorted Soft Drinks
Assorted Soft drinks	

All prices subject to tax and service