



VENETIAN WEDDINGS®

PROMISE | CELEBRATE | ENJOY | LOVE

Let the magic begin

THE RECEPTIONS
LIGHT FARE RECEPTIONS
HORS D'OEUVRE
RECEPTIONS À LA CARTE

THE MAIN EVENT
BLISSFUL BUFFET
BELLISIMA PLATED DINNER

PACKAGE MENU
SELECTIONS

BELLINI BRUNCH

DESSERT RECEPTIONS

THE HONEYMOON BEGINS

WEDDING CAKE

BEVERAGES



Venetian Weddings 866.548.1807 | venetianweddings.com

THE VENETIAN® | THE PALAZZO®



INDULGE IN THE PLEASURES OF FINE CUISINE. OUR WEDDING RECEPTION PACKAGES ARE CREATED ESPECIALLY FOR YOU.

Capture the memories in every taste...

LIGHT FARE RECEPTIONS

AMORE MIO "MY LOVE"

CALIFORNIA AND IMPORTED CHEESE DISPLAY

*An Array of Premium Cheese from Napa Valley, the California Countryside and Europe
Served with Fruit Garnish, Stone-Ground Wheat Crackers, Sesame Crackers and a Selection of Home-Baked Breads and Rolls*



CHOICE OF TWO BUTLER-PASSED HORS D'OEUVRE

Hors d'oeuvre are based on four pieces total per person.

[HORS D'OEUVRE SELECTIONS](#)

WEDDING CAKE

In lieu of wedding cake, Sweet Surrender cupcakes may be substituted. Select up to three cupcake flavors per dozen.

[WEDDING CAKE SELECTIONS](#)



CHAMPAGNE TOAST

Domaine Chandon, Brut

VENETIAN BLENDS OF COFFEE AND TEA



Please click on links for detailed descriptions of menu options.

\$62 per person
Minimum of 20 Guests



LIGHT FARE RECEPTIONS

LUCE MIA "MY LIGHT"

CHOICE OF TWO BUTLER-PASSED HORS D'OEUVRE

Hors d'oeuvre are based on two pieces total per person.

SLIDER BAR STATION

Sliders are based on three sliders total per person.

Hot sliders are pre-assembled and presented in chafing dishes.

*Selection of Choice Angus Beef Slider with Thousand Island Dressing,
Pulled Pork Slider with Mango-Papaya Salsa, Maryland-Style Crab Cake
Slider with Cilantro Aioli*

Served on Sesame Buns with Assorted Kettle Chips

SIDE STATION

Waffle Fries, Onion Rings

SWEET SURRENDER CUPCAKES

Based on one cupcake per person.

Select up to three cupcake flavors per dozen.

[CUPCAKE SELECTIONS](#)

CHAMPAGNE TOAST

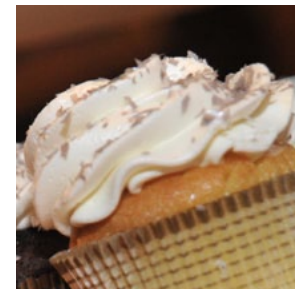
Domaine Chandon, Brut

VENETIAN BLENDS OF COFFEE AND TEA

*"April 7, 2011 was the best day
of our lives; a magical, beautiful day,
from beginning to end."*

Doris and Ian

April 7, 2011



Please click on links for detailed descriptions of menu options.

\$76 per person
Minimum of 20 Guests

All prices include applicable sales tax, delivery, and service charges. Prices are valid through June 30, 2012.

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LIGHT FARE RECEPTIONS

TESORO MIO "MY TREASURE"

WEDGE SALAD

(Served individually)

Iceberg Lettuce, Crisp Pancetta, Bleu Cheese Crumbles and Red Onion Dressed with Buttermilk-Ranch Dressing

GOURMET MASHED POTATO STATION

Choice of one:

- *Country Style Yukon Gold Potatoes with Applewood Bacon, Chives, Sour Cream and Cheddar Cheese*
- *Yukon Gold Potatoes with Wild Mushroom and Truffle Oil*
- *Yukon Gold Potatoes with Lobster Meat, Roasted Corn, Cream and Tarragon*

CARVING STATION

Oven Roasted Prime Rib of Black Angus Choice

Au Jus, Horseradish Cream, Whole Grain Mustard

Assortment of Cocktail and Silver Dollar Rolls

WEDDING CAKE

In lieu of wedding cake, Sweet Surrender cupcakes may be substituted.

Select up to three cupcake flavors per dozen.

[WEDDING CAKE SELECTIONS](#)

CHAMPAGNE TOAST

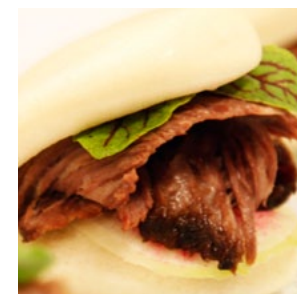
Domaine Chandon, Brut

VENETIAN BLENDS OF COFFEE AND TEA

"Everything was fantastic, and we will be back again next year and every year for our anniversary."

Thank you for the most memorable experience of a lifetime."

Angela and Nick
March 17, 2011



Please click on links for detailed descriptions of menu options.

\$88 per person
Minimum of 20 Guests



BUTLER-PASSED HORS D'OEUVRE SELECTIONS

If ordered à la carte, there will be a minimum order of 25 pieces required for each item. All orders in increments of 25 pieces.

COLD

POLENTA PROSCIUTTO DE PARMA PARMESAN CRISP

Long, Thin, Crunchy Croutons, Flavored with Olive Oil and Parmigiano-Reggiano Cheese

FRESH MOZZARELLA AND PEAR TOMATO ON CIABATTA CROUTON

Baby Mozzarella Disk on Olive Oil Ciabatta Crouton

JULIENNE ROASTED PEPPERS AND CHÈVRE CHEESE ON PITA POINT

Oven Roasted Tri-Colored Peppers and Fresh Goat Cheese on Toasted Pita

SMOKED SALMON ON PUMPERNICKEL BREAD

Scandinavian Smoked Salmon Garnished with Caperberry and Fresh Dill on Pumpnickel Bread

THAI BEEF SALAD ON WONTON CRISP

Thinly Sliced Marinated Beef Tenderloin Served on Crispy Wonton

RATATOUILLE STUFFED ZUCCHINI

Baby Zucchini Stuffed with a Classic French Ratatouille

CURRIED TAMARIND PRAWN WITH MANGO CHUTNEY

Curry Roasted Shrimp Served with a Spicy Mango Chutney on Crouton

HOME-STYLE DEVILED EGGS

EAST COAST LOBSTER ROLLS

Mini Maine Lobster Rolls Served with European Cocktail Sauce

BRESAOLA CROSTINI WITH AGED ASIAGO

Cured Italian Beef with Baby Parmesan Cheese on Ciabatta Crostini

VEGETARIAN GREEK SKEWERS

Skewers of Feta Cheese, Roasted Tomatoes and Kalamata Olives

COLD CURRIED CHICKEN TART

Tart Shell Filled with Curried Chicken Salad

Choice of four Hors d'oeuvre: \$36 per person
Choice of six Hors d'oeuvre: \$52 per person
Choice of eight Hors d'oeuvre: \$67 per person



BUTLER-PASSED HORS D'OEUVRE SELECTIONS

If ordered à la carte, there will be a minimum order of 25 pieces required for each item. All orders in increments of 25 pieces.

HOT

BRIE AND COMTÉ CHEESE MINI PUFF

Pâté à Choux filled with Brie and Comté Cheese

MINI CHICKEN OR MINI BEEF WELLINGTON

Pink Peppercorn Sauce

SMOKED MOZZARELLA AND BASIL IN PROFITEROLE

Miniature Crème Puff filled with Smoked Mozzarella and Basil

POTATO SAMOSA WITH MANGO YOGURT DIP

Madras Curry Spiced Potatoes and English Peas in Phyllo Triangle

MINIATURE MARYLAND CRAB CAKES WITH CILANTRO AIOLI

*Lump Maryland Crab Meat with Seasoned Bread Crumbs and Diced Bell Peppers
Served with a Cilantro Garlic Mayonnaise*

TRUFFLED RISOTTO ARANCINI

*Italian Rice Balls Filled with Cheese Fonduta, Coated with Breadcrumbs
and Rich Black Truffles*

EDAMAME FALAFEL WITH TAHINI SAUCE

Rolled Ground Edamame and Chickpeas Fried Crispy, Served with a Sesame Seed Sauce

PORK AND SHRIMP SHUMAI WITH SOY VINEGAR SAUCE

Steamed Pork and Shrimp Dumplings, Served with Soy Vinegar Sauce

GYRO SPRING ROLLS WITH CUCUMBER MINT YOGURT

*Spring Rolls Filled with Shredded Braised Lamb Shoulder
Seasoned with Oregano and Garlic
Served with a Cool Cucumber Mint Yogurt Dipping Sauce*

CHICKEN SATAY WITH CURRIED TOMATO CHUTNEY

*Skewers of Grilled Chicken Breast
Served with a Curried Tomato Chutney*

TEMPURA SHRIMP WITH SESAME AIOLI

*Shrimp Fried in a Crispy Tempura Batter
Served with a Sesame Emulsion*

CHICKEN CORDON BLEU FRITTER

*Ground Chicken Laced with Swiss Cheese
and Black Forest Ham, Fried Crispy*

BEEF AND VEGETABLE BROCHETTE WITH HORSERADISH MAYONNAISE

*Skewers of Beef, Bell Pepper and Red Onion, Seared in a Garlic Thyme Oil
Served with a Creamy Horseradish Mayonnaise*

"SCOTTISH EGG" LOLLIPOP WITH SAVORY MUSTARD DIPPING SAUCE

*Quail Egg Wrapped in House Made Chicken Sausage
Served with a Savory Mustard Sauce*

Choice of four Hors d'oeuvre: \$36 per person
Choice of six Hors d'oeuvre: \$52 per person
Choice of eight Hors d'oeuvre: \$67 per person



RECEPTIONS À LA CARTE

Each selection requires a minimum of 20 persons.
A \$100 labor and preparation charge will be applied to all reception functions for events under 20 persons.

ATTENDED CARVING STATIONS

The below carved items are served with appropriate condiments and an assortment of Cocktail and Silver Dollar Rolls. Rolls are not included with the Roasted Swordfish Loin en Papillote.

All items require a uniformed carver for \$175 each

ROASTED SWORDFISH LOIN EN PAPILOTE

(Serves 25)
Fresh Pacific Swordfish Loin Oven Baked in Parchment Paper Filled with Sliced Squash and Onions Seasoned with Fennel, Thyme, Garlic, and Oregano Served with a Lemon Beurre Blanc

\$448 each

OVEN-ROASTED TOM TURKEY BREAST

(Serves 30)
Herb-Rubbed Oven Roasted Breast of Tom Turkey Served with Cranberry Mint Chutney and Mayonnaise

\$325 each

PEPPER CRUSTED OR TRADITIONAL TENDERLOIN OF BEEF

(Serves 15)
Oven Roasted Tenderloin of Black Angus Choice Beef Served with Green Peppercorn Sauce

\$512 each

ROSEMARY BAKED ITALIAN HAM

(Serves 50)
Rosemary, Juniper, and Black Pepper Rubbed Boneless Italian Ham Served with Dijon and Lingonberry Mustard and Tarragon Aioli

\$537 each

CARVING STATION ENHANCEMENTS

COUNTRY STYLE YUKON GOLD POTATOES

Served with Applewood Bacon, Chives, Sour Cream and Cheddar Cheese

\$12.50 per person

YUKON GOLD POTATOES

Served with Wild Mushroom and Truffle Oil

\$14 per person

YUKON GOLD POTATOES

Served with Lobster Meat, Roasted Corn, Cream and Tarragon

\$14.50 per person

RICE PILAF

\$10.50 per person

ROASTED VEGETABLES

\$10.50 per person





RECEPTIONS À LA CARTE

Each selection requires a minimum of 20 persons.
A \$100 labor and preparation charge will be applied to all reception functions for events under 20 persons.

TACO SALAD STATION

- *Shredded Chicken and Beef Taco Meat Slowly Cooked in a Rich Tomato, Garlic and Cilantro Sauce*
- *Pinto Beans, Pico de Gallo, Sour Cream, Shredded Lettuce, Diced Onion with Cilantro, Lime Wedges, Shredded Cheese*
- *Soft Flour Tortillas and Individual Corn Bowls*

\$24 per person

CHILLED VIETNAMESE SUMMER ROLLS

CHOICE OF TWO:

- *Ginger-Poached Rock Shrimp*
- *Sesame Lemongrass Chicken*
- *Char Su Pork – Chinese Barbequed Pork*

Display of Classic Summer Rolls of Rice Paper Filled with Julienne of Carrots, Cabbage, Bean Sprouts and Daikon Radish
Served with Hoisin-Peanut Dipping Sauce
Based on One Piece Per Person

\$12 per person

SLIDER BAR STATION

SELECTION OF:

- *Choice Angus Beef Slider with Thousand Island Dressing*
- *Pulled Pork Slider with Mango-Papaya Salsa*
- *Maryland-Style Crab Cake Slider with Cilantro Aioli*

\$11 each

\$11 each

\$12 each

Hot Sliders are pre-assembled and presented in Chafing Dishes
Served on Sesame Buns with Assorted Kettle Chips

PASTA STATION

CHOICE OF TWO:

- *Penne Pasta with Arrabbiata Sauce*
Roasted San Marzano Tomatoes, Crispy Pancetta, Onion, Parsley and Chili Flakes
- *Cavatappi Pasta with Lobster and Cognac Cream*
Diced Maine Lobster, Teardrop Tomato and Fresh Tarragon
- *Wild Mushroom Ravioli with Truffled Forrest Mushroom Sauce*
Parmesan Crema, Black Pepper and Onion

Served with Freshly Grated Parmigiano-Reggiano Cheese and Tuscan Bread

\$27 per person

MEDITERRANEAN TAPAS

(50 Person Minimum)

- *Eggplant Caponata with Crumbled Goat Cheese*
- *Sherry Mustard Asparagus Salad with Roasted Red Peppers*
- *Tortilla Espagnole*
Cold Spanish Omelet with Garlic Aioli, Potato, Bell Pepper and Chorizo
- *Tomato Garlic Bruschetta*
- *White Bean Bruschetta*
- *Mushroom Tapenade Bruschetta*
Served with Crostini and Flat Breads
- *Stuffed Mediterranean Bread*
Chicken with Pesto and Mushroom Fougasse Served Hot
- *Assorted Olives, Crispy Lavosh*

\$41 per person



RECEPTIONS À LA CARTE

Each selection requires a minimum of 20 persons.
A \$100 labor and preparation charge will be applied to all reception functions for events under 20 persons.

SEAFOOD

ICED JUMBO SHRIMP

Minimum order of three pieces per person.
Served on Ice with Spicy Cocktail Sauce, Horseradish, Tabasco and Lemon Wedges

\$11.50 per piece

SUSHI ROLLS

California Roll

Cucumber, Crab Meat and Avocado

Spicy Tuna Roll

Ahi Tuna, Chili Oil, Shichimi Togarashi Spice

Dragon Roll

Freshwater and Sea Eel, Cucumber, Avocado, Salmon, Crab and Yellowtail

Salmon Roll

Avocado, Cucumber and Salmon Encrusted with Toasted Sesame Seeds

Rock and Roll

Shrimp Tempura, Crabstick, Avocado and Cucumber

All Rolls are Served with Wasabi Mustard, Pickled Ginger, Soy Sauce, Light Soy Sauce

\$12 per piece

ICE CARVINGS

Allow our skilled ice carvers to sculpt the perfect wedding centerpiece that will create a remarkably romantic atmosphere.

All work is done on a per quote basis and starts at a minimum of \$1,035 per block.

“Our stay with you and our wedding were more than we could have ever dreamed. The entire staff was excellent.

Your resort is absolutely magical and we will definitely be staying with you in the future.”

Angela and Nick
April 2, 2011





BLISSFUL BUFFET

COCKTAIL HOUR

Bar service ordered separately and not included in menu price.

BEVERAGE OFFERINGS

CHOICE OF TWO BUTLER-PASSED HORS D'OEUVRE

Hors d'oeuvre are based on two pieces total per person.

HORS D'OEUVRE SELECTIONS

DINNER SALAD

Venetian Rolls and Butter

Choice of two:

Orzo Salad: Arugula, Pinenuts, Olives and Wild Mushroom Ragout

Caesar Salad: Garlic Croutons, Parmesan Cheese and Caesar Dressing

Chicken Confit Cobb Salad: Asparagus, Cucumber, Hearts of Palm, Bell Peppers, Teardrop Tomatoes and White Balsamic Dressing

Tomato Mozzarella Salad: Vine Ripened and Roasted Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil

Antipasto Salad: Salami, Zucchini, Squash, Eggplant, Roasted Peppers, Olives, Basil and Goat Cheese Crumbles

Deconstructed Arugula Salad: Frisée, Pancetta, Gorgonzola Cheese, Pear, Candied Walnuts and Apple Cider Vinaigrette

ENTRÉE

(Meat/Seafood/Vegetarian Selections)

- *Beef Tenderloin with Barolo Wine Sauce*
- *Five Spiced Braised Short Ribs*
- *Chicken Breast with Cippolini Onions, Wild Mushroom Jus*
- *Rotisserie Chicken with Jus*
- *Chicken with Tomato Provencal Sauce*
- *Grilled Salmon with Mustard Beurre Blanc*
- *Halibut Puttanesca with Tomatoes, Olives, Capers, Chili Flakes*
- *Red Snapper with Saffron and Scallion Nage*
- *Braised Lamb Shoulder with Rosemary and Oven Roasted Tomatoes*

VEGETABLES

Select one of the following:

- *Lemon Oil and Sea Salt Green Asparagus*
- *Classic Provencal Ratatouille*
- *Garlic and Ginger-Tossed Carrots*
- *Roasted Root Vegetables with Birch Beer Glaze*

STARCH

Select one of the following:

- *Bleu Cheese Butter Whipped Mashed Potatoes*
- *Wild Mushroom Rice Pilaf*
- *Warm Truffled Fingerling Potato Salad*
- *Creamy Asiago Polenta*

WEDDING CAKE

In lieu of wedding cake, Sweet Surrender cupcakes may be substituted. Select up to three cupcake flavors per dozen.

WEDDING CAKE SELECTIONS

CHAMPAGNE TOAST

Domaine Chandon, Brut

VENETIAN BLENDS OF COFFEE AND TEA

Two entrée selections: \$123 per person
Three entrée selections: \$136 per person
Minimum of 50 Guests

Please click on links for detailed descriptions of menu options.



BELLISIMA PLATED DINNER

COCKTAIL HOUR

Bar service ordered separately and not included in menu price.

[BEVERAGE OFFERINGS](#)

CALIFORNIA AND IMPORTED CHEESE DISPLAY

An Array of Premium Cheese from Napa Valley, the California Countryside, and Europe

Served with Fruit Garnish, Stone-Ground Wheat Crackers, Sesame Crackers and a Selection of Home-Baked Breads and Rolls

CHOICE OF TWO BUTLER-PASSED HORS D'OEUVRE

Hors d'oeuvre are based on two pieces total per person.

[HORS D'OEUVRE SELECTIONS](#)



DINNER

Venetian Rolls and Butter

CHOICE OF ONE SALAD

[SALAD SELECTIONS](#)

CHOICE OF ENTRÉE

[ENTRÉE SELECTIONS](#)

WEDDING CAKE

In lieu of wedding cake, Sweet Surrender cupcakes may be substituted.

Select up to three cupcake flavors per dozen.

[WEDDING CAKE SELECTIONS](#)

CHAMPAGNE TOAST

Domaine Chandon, Brut

VENETIAN BLENDS OF COFFEE AND TEA

Two entrée selections: \$146 per person
Three entrée selections: \$159 per person
Duet entrée selections: \$172 per person

Please click on links for detailed descriptions of menu options.

All prices include applicable sales tax, delivery, and service charges. Prices are valid through June 30, 2012.

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PACKAGE MENU SELECTIONS

SALAD SELECTIONS

CAESAR SALAD

Hearts of Romaine, Focaccia Croutons, Cracked Black Pepper and Parmesan Cheese Dressed with a Classic Caesar Dressing

TOMATO | MOZZARELLA

Vine Ripened Tomatoes and Fresh Buffalo Mozzarella Dressed with Aged Balsamic, and Extra Virgin Olive Oil

WEDGE SALAD

Iceberg Lettuce, Crisp Pancetta, Bleu Cheese Crumbles and Red Onion Dressed with Buttermilk Ranch Dressing

ARUGULA SALAD

Sliced Baby Gala Apples and Shaved Pecorino Cheese Dressed with Lemon Infused Olive Oil

SPINACH SALAD

Baby Spinach, Tossed and Shaved Fennel, Portabello Mushroom and Orange Segments with Honey Country Mustard Vinaigrette



ENTRÉE SELECTIONS

POULTRY

*Grilled Herb and Garlic Marinated Supreme Breast of Chicken
Yukon Gold and Wild Mushroom Potato Hash, Seasonal Vegetables*

Braised Chicken Breast

*Braised in Fresh Orange and Tawny Port Wine
Turnip and Potato Mashed Potatoes with Butter-Wilted Sautéed Leeks,
Seasonal Vegetables*

PORK

*Bone-In Stuffed Pork Chop with Parma Ham and Gruyère Cheese
Fresh Horseradish Whipped Potatoes, Root Vegetable Ragoût
Dried Fig Demi-Glace*

BEEF

*Grilled Filet Mignon with Classic Bordelaise Sauce
Sautéed Wild Mushroom and New Potatoes, Butter-Glazed Asparagus
and Baby Carrots*

*Oven-Roasted Bone-In 12 oz. NY Strip Steak
Warm Tri-Color Fingerling Potato Salad with Sweet Onion,
Sautéed Baby Vegetables, Pinot Noir Sauce*

*Braised BBQ Beef Short Ribs
Yukon Gold and Blue Cheese Mashed Potatoes
Seasonal Baby Vegetables*



PACKAGE MENU SELECTIONS, CONT.

ENTRÉE SELECTIONS, CONT.

FISH

- *Seared Center-Cut Pacific Halibut*
Thyme-Infused Medley of Fingerling Potatoes
Fresh Edamame and Carrot Coulis
- *Atlantic Salmon Filet*
Ponzu-Glazed, Sweet Chili and Ginger-Stewed Bok Choy
Organic Pearl Jade Rice Cake
- *Grilled Mahi-Mahi with Mezcal Tequila Lime Sauce*
Fresh Corn Succotash with Rock Shrimp
Seasonal Baby Vegetables

VEGETARIAN

- *White Mushroom Risotto with Asparagus*
- *Eggplant with Smoked Marinara and Parmesan*

DUET MENUS

- *Herb-Roasted 6 oz. Beef Filet and Butter-Poached Maine Lobster Tail*
Creamy Potato Gratin, Sautéed Baby Vegetables
- *Grilled 6 oz. Beef Filet and Cilantro-Butter-Encrusted Salmon Filet*
Buttermilk Whipped Potatoes, Roasted Fennel, Oven-Dried Tomato Compote
- *Grilled 6 oz. Beef Filet and Garlic-Seared Tiger Prawns*
Creamy Asiago Cheese Polenta, Seasonal Baby Vegetables





BELLINI WEDDING BRUNCH

Available seven days a week until 2 p.m.
(20 person minimum)

BUTLER-PASSED MIMOSAS, PEACH BELLINIS, AND BLOODY MARYS

(Based on 1 drink per person)

CHILLED, FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE, CRANBERRY, TOMATO AND APPLE JUICE

CALIFORNIA AND IMPORTED CHEESE DISPLAY

An Array of Premium Cheeses from Napa Valley, the California Countryside and Europe
Served with Fruit Garnish, Stone-Ground Wheat Crackers, Sesame Crackers
and a Selection of Home-Baked Breads and Rolls

FRESH FRUIT DISPLAY

Seasonal and Tropical Fruit Display of Sliced and Whole Fruits
Served with Raspberry Coulis and Turkish Yogurt with Mint

MIXED FIELD GREENS

Selection of Dressings
Fire Roasted Green Asparagus Salad with Pine Nuts

ANTIPASTO DISPLAY

Prosciutto de Parma, Rosemary and Black Pepper Ham, Genoa Salami, Mortadella
and Coppa Parmigiano-Reggiano, Gorgonzola, Provolone and Manchego Cheese
with Roasted Squash, Asparagus, Tomatoes, Cipollini Onions and Olives Displayed
with Cruets of Imported Olive Oil and Balsamic Vinegar

SMOKED ATLANTIC SALMON DISPLAY

Assortment of Bagels, Cream Cheese, Shaved Red Onion,
Capers and Sliced Roma Tomatoes

INDIVIDUAL ITALIAN QUICHES

SCRAMBLED EGGS WITH BRIE CHEESE AND CHIVES

FRENCH TOAST

Served with Seasonal Berries, Maple Syrup, Herbed Breakfast Potatoes
Hickory Smoked Bacon and Chicken Apple Sausage

CARVING STATION

Oven Roasted Boneless Prime Rib of Black Angus Choice Beef
Served with Horseradish Cream, Whole Grain Mustard, Au Jus,
Assortment of Cocktail and Silver Dollar Rolls

ASSORTED BREAKFAST BAKERIES

Croissants, Muffins, Danish Pastries and Fruit Breads
Assorted Artisan Rolls, Crackers, Focaccia
Served with Butter, Honey and Preserves

WEDDING CAKE

In lieu of wedding cake, Sweet Surrender cupcakes may be substituted.
Select up to three cupcake flavors per dozen.

WEDDING CAKE SELECTIONS

VENETIAN BLENDS OF COFFEE AND TEA

\$110 per person
Uniformed carver included in menu price

Please click on links for detailed descriptions of menu options.



SWEET INDULGENCES | DESSERT RECEPTIONS

TORTA NUZIALE “WEDDING CAKE”

In lieu of wedding cake, Sweet Surrender cupcakes may be substituted.

[WEDDING CAKE SELECTIONS](#)

CHAMPAGNE TOAST

Domaine Chandon, Brut

VENETIAN BLENDS OF COFFEE AND TEA

\$28 per person

LA MIA DOLCE “MY SWEET”

FRESH FRUIT DISPLAY

Seasonal and Tropical Fruit Display of Sliced and Whole Fruits Served with Raspberry Coulis and Turkish Yogurt with Mint

ASSORTED MINI EUROPEAN PASTRIES

Apricot Financier, Mini Apple Tart, Pistachio Chocolate Tart, Opera Cake, Raspberry Frangipane and Mini Cheesecake

SWEET SURRENDER CUPCAKES

Based on one cupcake per person.
Select up to three cupcake flavors per dozen.

[CUPCAKE SELECTIONS](#)

CHAMPAGNE TOAST

Domaine Chandon, Brut

VENETIAN BLENDS OF COFFEE AND TEA

\$40 per person



Please click on links for detailed descriptions of menu options.



SWEET INDULGENCES— DESSERT RECEPTIONS À LA CARTE

Each selection requires a minimum of 20 persons unless otherwise noted.
A \$100 labor and preparation charge will be applied to all reception functions for events under 20 persons.

CHOCOLATE VESUVIUS STATION

(50 person minimum)

A Chocolate Fountain with Your Choice of White or Milk Chocolate Accompanying Delights of Marshmallow, Strawberries, Pineapple, Cantaloupe, Almond Sponge Cake, Madeleine Cookies and Oreo Cookies

\$24 per person

SWEET SURRENDER CUPCAKES

Select up to three flavors per dozen:

Banana Cream, Black Forest, Carrot, Chocolate Ganache, Chocolate Mint, Coconut, Red Velvet or Sweet Surrender

\$76 per dozen

ASSORTED MINI EUROPEAN PASTRIES

Apricot Financier, Mini Apple Tart, Pistachio Chocolate Tart, Opera Cake, Raspberry Frangipane and Mini Cheesecake

\$77 per dozen

STRAWBERRIES DIPPED IN CHOCOLATE

(24 hour notice required)

\$9.50 each

FRESH FRUIT DISPLAY

Seasonal and Tropical Fruit Display of Sliced and Whole Fruits Served with Raspberry Coulis and Turkish Yogurt with Mint

\$15 per person





THE HONEYMOON BEGINS JUST FOR YOU...

HONEYMOONER'S BREAKFAST

(Enjoy breakfast for two served in bed in the privacy of your own suite)
Start off your honeymoon with your choice of one each of the following selections per person:

CELEBRATE:

Champagne
Mimosa
Spicy Bloody Mary

INDULGE:

Treasures of Italy Omelet
Your Choice of Any Three: Ham, Bacon, Sausage, Shrimp, Smoked Salmon, Onions, Green Peppers, Mushrooms, Tomatoes, Spinach, Cheddar, Feta, Mozzarella or Swiss Cheese
Served with Sautéed Breakfast Potatoes with Peppers and Onions and Your Choice of Toast

Eggs Benedict

Grilled Canadian Bacon Topped with Two Poached Eggs on Toasted English Muffin with Hollandaise Sauce

Grilled New York Sirloin Steak and Eggs

Grilled 8 oz. New York Steak with Roma Tomatoes and Button Mushrooms
Three Eggs prepared to your liking
Sautéed Breakfast Potatoes with Peppers and Onions and Your Choice of Toast

Assorted Breakfast Bakeries to Include

Croissants, Muffins, Danish Pastries, Fruit Breads, Butter, Honey and Preserves

VENETIAN BLENDS OF COFFEE AND TEA

\$101 for two

A PRIVATE AFFAIR

(Enjoy a romantic four course dinner for two in the privacy of your own suite)
The following selections are not designed for reception-style presentation

APPETIZER

Chilled Seafood Display
Jumbo Shrimp and Alaskan Snow Crab Claws on Ice,
Served with Spicy Tomato Cocktail Sauce

SALAD

Tuscan Salad
Baby Greens and Arugula, Candied Pecans, Orange Sections and Crumbled Gorgonzola
Dressed with Champagne Vinaigrette

ENTREE

Choice of one:

- *Grilled Filet Mignon*
Red Wine Demi-Glace, Baby Shallots and Mashed Potatoes
- *Seared Salmon Filet*
Wild Mushrooms, Asparagus, Tomatoes, Fingerling Potatoes and Herb and Chive Beurre Blanc

Served with Freshly Baked Breads and Butter

DESSERT

Chocolate Lover's Dream—Presentation of Decadent Chocolate Desserts

VENETIAN BLENDS OF COFFEE AND TEA

\$198 for two



WEDDING CAKE SELECTIONS

An elegantly decorated wedding cake created by our pastry chef exclusively for you, to capture the sweetness of your day.

The following cake selections are included with our wedding packages*
For custom-inspired wedding cakes, please consult your wedding coordinator for details.

CHOICE OF CAKE:

Angel Food, Carrot, Chocolate, Lemon, Red Velvet or Vanilla

CHOICE OF FILLING:

*Buttercream, Chocolate Mousse, Chocolate Ganache, Cream Cheese, Fresh Fruit**,
Lemon Cream, Vanilla Bavarian Cream***, Whipped Cream or White Chocolate Mousse*

CHOICE OF FROSTING:

*Buttercream, Chocolate Ganache, Cream Cheese, Chocolate or Vanilla
Rolled Fondant* or Whipped Cream*

SPECIALTY SELECTIONS:

CHOCOLATE MINT

Chocolate Mint Flavored Sponge Cake, Peppermint Buttercream or Mint Chocolate Chips

TOASTED COCONUT

Coconut Flavored Vanilla Sponge Cake or Vanilla Rum Buttercream

ALMOND AMARETTO

*Joconde (Almond Sponge Cake)
with Choice of Red Raspberry or Apricot Preserves*

STRAWBERRY

Strawberry Sponge Cake with Strawberry Buttercream

BLACK FOREST

*Chocolate Sponge Cake, Kirsch Flavored Whipped Cream
with Black Cherries*



* Additional charges will apply (various shapes such as custom-ordered, heart, square; additional color for rolled fondant: 2-tier @ \$45++, 3-tier @ \$75++, marzipan; sugared grapes; fondant bows, draping, intricate lace; custom-creation of gum paste flowers; specialty selections).
\$15++ pp for cakes ordered a la carte, \$5++ pp for cakes ordered with a wedding package.
** Seasonal fruit only; additional charges will apply for fruit not in season
*** Bavarian Cream is also available in Dark Myer Rum, Grand Marnier, Framboise; additional charges would apply for liquor not specified



CUPCAKE SELECTIONS

Capture the sweetness of your day with our delectable cupcakes.

SELECT UP TO THREE FLAVORS PER DOZEN*

BANANA CREAM

Banana Flavored Sponge Cake with Banana Custard, Buttercream Frosting and Chocolate Chips

BLACK FOREST

Chocolate Sponge Cake Filled with Cherry, Chocolate Ganache Topping with Whipped Cream and Dark Chocolate Shavings

CARROT

Cinnamon Scented Cake with Shredded Carrot and Pecans with Buttercream Cheese Frosting

CHOCOLATE GANACHE

Dark Chocolate Sponge Cake with Caraibe Chocolate Ganache Frosting

CHOCOLATE MINT

Chocolate Mint Flavored Sponge Cake with Green Peppermint Buttercream Frosting

COCONUT

Coconut Flavored Sponge Cake with Coconut Infused Buttercream Frosting

RED VELVET

Moist and Light Sponge Cake with Buttercream Cheese Frosting

SWEET SURRENDER

Vanilla Sponge Cake with Teal Colored Buttercream Frosting topped with Gold Dragees



**Cupcake flavors are subject to change without notice. If a wedding cake was purchased through a wedding reception package, cupcakes may be substituted in lieu of the wedding cake.*



BEVERAGE OFFERINGS

Each selection requires a minimum of 20 persons. 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 and The Palazzo blameless for any infraction thereof.

BARTENDERS

A bartender fee of \$175 per bartender will apply.

CASH BARS

For cash bars – add \$.50 per drink to the selections.

The Venetian® and The Palazzo® will waive one bartender fee per every \$500 in beverage revenue for cash bars, exclusive of service charge, delivery fee and sales tax.

HOSTED BAR PRICES

(per drink)

Select Premium

<i>Grey Goose Vodka</i>	<i>Crown Royal Whiskey</i>
<i>Bombay Sapphire Gin</i>	<i>Patron Silver Tequila</i>
<i>Glenlivet</i>	<i>Sailor Jerry Spiced Rum</i>
<i>Maker's Mark Bourbon</i>	

Martinis	\$21
Cocktails	\$17

Premium

<i>Absolut Vodka</i>	<i>Canadian Club</i>
<i>Tanqueray Gin</i>	<i>Don Julio Silver Tequila</i>
<i>Chivas Regal Scotch</i>	<i>Bacardi Silver Rum</i>
<i>Jack Daniel's</i>	

Martinis	\$20
Cocktails	\$15

Call Brand

<i>Skyy Vodka</i>	<i>Seagram's 7 Crown Whiskey</i>
<i>Bombay Gin</i>	<i>Cuervo Gold</i>
<i>Johnnie Walker Red Scotch</i>	<i>Meyers's Platinum Rum</i>
<i>Jim Beam</i>	

Martinis	\$19
Cocktails	\$13

Cordials.....\$15

<i>Cointreau</i>	<i>Romana Sambuca</i>
<i>Grand Marnier</i>	<i>Chambord</i>
<i>Kahlúa</i>	<i>Frangelico</i>
<i>Disaronno Amaretto</i>	<i>Hennessy</i>
<i>Baileys Irish Crème</i>	

HOSTED BAR PRICES

(per drink)

OTHER SELECTIONS

Domestic Beer	\$11
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Bud Light, Samuel Adams

Imported Beer	\$12
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Corona, Heineken, Amstel Light

Fruit Juices	\$10 per bottle
Soft Drinks	\$8 each
Mineral or Sparkling Water	\$8 per bottle
Fiji Water	\$10.50 per bottle
House Wine	\$15 per glass
Red Bull	\$11 each



BEVERAGE OFFERINGS, CONT'D.

Each selection requires a minimum of 20 persons. 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 and The Palazzo blameless for any infraction thereof.

SPONSORED PACKAGE BARS

Unlimited beverage service consisting of martinis, 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 30 guests. Per person charge is based on whole-hour increments and are not prorated.

	Beer & Wine Only	Premium	Select Premium
One Hour	\$31	\$33	\$37
Two Hours	\$38.50	\$43.50	\$47.50
Three Hours	\$45	\$54	\$56.50
Four Hours	\$49	\$60.50	\$63

SPECIAL BEVERAGE OFFERINGS

Martini Madness..... \$21 per drink

Classic Martinis Handcrafted with Your Choice of Gin and Vodka From Our Select Premium List. Cosmopolitans, Metropolitans, Manhattans, Lemon Drops, Chocolate Martinis, and Sour Apple Martinis are Ready to Please Even Your Most Discerning Guest. The Martini Craze is Alive at The Venetian, and is a One-of-a-Kind Amenity for Your Guests.

SPECIALTY BARS

The Ultimate Beer Bar \$12.50 per drink

It's Time to Enjoy the Greatest Selection of Ice Cold Frosty Beers From Around The World. The Venetian Has Assembled An Inventory of Beers to Tickle the Fancy of All of Your Beer Connoisseurs. Whether it's American Favorites, European Classics, Exotic Asian Imports or Mexican and Australian Newcomers, the Ultimate Beer Bar is the Perfect Way to Celebrate Your Memorable Event.

Coffee Cordial Bar..... \$17.50 per drink

The Venetian Special Blend of Coffee, Blended with Uniquely Flavored Cordials, Combine to Create a "Sweet Treat" For Your Wedding Guests. Our House-Blended Coffee is Served with Your Choice of Grand Marnier, Amaretto Disaronno, Frangelico, Kahlúa, Tia Maria, Baileys Irish Crème, Godiva and Rémy Martin Cognac. All Coffees are then perfected with Whipped Cream and Sprinkled with Cinnamon and/or Chocolate Shavings.

Mojito Cocktail Bar.....\$17.50 each

For over a century, the Mojito Cocktail has channeled the spirit of the Caribbean. Bring a little of old Havana to your next event by serving an array of refreshing, delicious mojitos! Consider offerings like the Mojito Royale, made with darker sweeter rum, topped off with champagne. Try traditional mojito cocktails served with lime and mint leaves, or those that put a twist on the traditional mojito, like our refreshing Pineapple, Mixed Berry or Strawberry Mojitos!

Sangria Bar..... \$234.50 per gallon

If you enjoy the Spanish fiesta spirit, don't miss indulging with our special sangrias: Spicy Sangria, Citrus Sangria, Sangria Clara (white), or Fruity Sangria – all delicious and festive. Olé!



WEDDING CATERING POLICIES

GUARANTEE

The Venetian and The Palazzo must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Escort cards and/or place cards, and the seating chart are also due at this time. Guest counts for events scheduled to be held on Sunday and Monday must be given no later than noon of the preceding Thursday. Functions scheduled to be held on Tuesday must be given no later than noon on the preceding Friday. In some instances, more advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints. Such number shall constitute a guarantee not subject to reduction, and charges will be made accordingly.

Should the client not notify The Venetian and The Palazzo of a guarantee number, The Venetian and The Palazzo shall utilize the expected number as the final guarantee. Should the guarantee decrease by 15% of the original estimated number of attendees, The Venetian and The Palazzo reserve the right to charge room rental, charge services charges, and/or relocate your group to a smaller room.

OVERSET AND SET MAXIMUMS

The Venetian and The Palazzo “overset” for events in which more than 100 persons or greater are guaranteed, the overset is 3% over the guarantee figure. In all cases, the “set” will not exceed more than 50 persons over the guarantee. The chef will prepare all items for the set figure. For events of 100 persons or fewer, the guarantee will equal the set.

INCREASES IN GUARANTEES:

Please note the following shall apply to all increases in guarantees received within 72 business hours: guarantee increases over 3% of the original guarantee received 48 to 24 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 10% price increase.

Example: 72-hour guarantee is given for 100 persons for a plated dinner priced at \$99++. The overset for this guarantee is 103.

- 48 hours: a request for an increase to 125 is received
- 103 plated dinners (original gtd plus 3% overset) will be priced at \$99++ per person
- 22 plated dinners will be priced at \$108.90++ (Price plus 10%) per person

Guarantee increases over 3% of the original guarantee received day of the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

Example: 72-hour guarantee is given for 100 persons for a plated dinner menu priced at \$99++. The overset for this guarantee is 103.

- Day of function request for an increase to 125 is received
- 103 plated dinners (original gtd plus 3% overset) will be priced at \$99++ per person
- 22 plated dinners will be priced at \$113.85++ (price plus 15%) per person

An increased guarantee within 72 hours will not receive an overset amount. The new guarantee is the set amount. Please note that in some cases The Venetian and The Palazzo may not be able to accommodate increases in food and beverage quantities.

NOTIFICATION OF SERVICE CHARGE AND TAX

++ = Plus Sales Tax and Service Charge

LABOR FEES

A \$100 Labor and Preparation Charge will be applied to all events under 20 persons. All prices are subject to a Wedding Processing Fee. Consult your Wedding Planner for details.

SALES TAX

Clark County sales tax is currently 8.1%. In the event of any increase or new tax, individual/organization shall be responsible for payment of the revised tax.



WEDDING CATERING POLICIES, CONT'D.

WEDDING CAKES

For custom-inspired wedding cakes, additional charges will apply for specialty enhancements and/or additional labor costs.

We recommend the following cake sizes:

- | | |
|------------------------------------|-------------------------------------|
| 1 Tier, 6" round, serves 6 | 1 Tier, 8" round, serves 28 |
| 1 Tier, 10" round, serves 16 | 1 Tier, 12" round, serves 30 |
| 1 Tier, 14" round, serves 50 | 1 Tier, 16" round, serves 80 |
| 2 Tiers, 6" x 10", serves 22 | 2 Tiers, 8" x 12" round, serves 28 |
| 3 Tiers, 6" x 10" x 14", serves 72 | 3 Tiers, 8" x 16" round, serves 120 |

ADDITIONAL CHARGES

1. For plated menus served as a buffet, a surcharge of \$4 ++ per person will apply for all functions 100 persons or more.
2. For plated menus served as a buffet, a surcharge of \$9 ++ per person will apply for all functions between 30 and 99 guests.
3. For plated menus served as a buffet, a surcharge of \$11 ++ per person will apply for all functions between 10 and 29 guests.
4. All pool functions are subject to a minimum Food & Beverage of \$85 ++ per person and a set-up fee based upon the area. Pool functions are subject to regulations governing the pool. Please see the policies and procedure manual for details.
5. All Hospitality Parlor functions are subject to a minimum Food & Beverage of \$35 ++ per person and a \$500 - \$1,000 location fee depending on the location of the parlor.
6. All Venezia concierge lounge functions are subject to a minimum Food & Beverage of \$50 ++ per person and a \$750 location fee.
7. All Ballroom functions are subject to a minimum Food & Beverage of \$85 ++ per person and a \$1,000 location fee.

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking. By reason of present commodity prices, labor costs, taxes or currency values, patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions. On the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
5. Prices printed and products listed are subject to change without notice.
6. Performance of this agreement is contingent upon the ability of the hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (Federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.
7. Payment shall be made in advance of the function. The hotel's terms are 100% prepayment; except as otherwise stated, all charges hereunder must be fully prepaid no later than thirty (30) days prior to individual's event. The individual shall promptly pay all fees and deposits when due hereunder. While full prepayment is required, from time to time, additional charges may be incurred during individual's event. Said charges must be paid in full at the time of incurrence or within thirty (30) days from the date of incurrence thereof upon prior arrangement with the hotel.
8. Please note: pool functions are subject to additional requirements and charges. Please see your coordinator for details.