

# 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, by E-brands Restaurants, an Orlando based multi-concept restaurant group 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 92 Guests	80 to 130 Guests
Aqua Room & Chef's Viewing Alley	160 guests	200 guests
Restaurant Buy Out	350 Guests	800 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 702-414-3985**

AQUAKNOX MAIN  
DINING ROOM



AQUA COVE

PRIVATE  
DINING  
ROOM



# Aquaknox Group Menu Options

Global Water Cuisine by Chef Tom Maloney

## Dinner Service

**Three Course Menu with Choice of 3 Entrees**

**Four Course Menu with choice of 3 Entrees**

**For Five Course Menu with Choice of 3 Entrees**

Example: of a Four Course Menu

### **First Course**

Jumbo Prawn Cocktail, Aquaknox Cocktail Sauce

### **Second Course**

Heirloom Tomato Salad, Wild Arugula, Basil, Fresh Mozzarella, Red Wine Vinaigrette

**Third** (*Guest Selection of three items*)

Chef's Signature Sautéed John Dory, Lobster Succotash, Sweet Corn Nage

Free Range Chicken, Warm Potato-Artichoke "Salad", Lemon-Caper Veloute, Black Olive Oil

USDA Prime Filet Mignon, Potato Puree, Madeira Mustard Reduction

### **Fourth Course**

Chocolate Banana Pudding Tart, Banana Ice Cream

## **Soups & Salads**

- × Lobster Bisque, Crème Fraîche, Caviar, Lobster Medallion
- × Chef Maloney's Signature Fish Soup, Lobster, Shrimp, John Dory, Mussels, Clams, Tomato Saffron Broth
- × Mixed Field Greens & Herb Salad, Champagne Vinaigrette
- × Romaine Heart Salad, Blue Cheese Infused Caesar
- × Roasted Beet Salad, Goat Cheese Brulee, Hazelnut Vinaigrette

## **Aquaknox Seafood Appetizer Specialties**

- × Seafood Plateau (*Served Sharing Style on ice and ready to eat*)
  - Oysters, Prawns, Lobster, Crab Claws, Ceviche, Mussels, and Sake & Ponzu Oyster Shooters
  - × Fresh Jonah Crab Claws, House Mustard Sauce (2 per person, Add \$3.00 per person)
  - × Jumbo Prawn Cocktail, Aquaknox Cocktail Sauce
  - × Lobster Cocktail, Citrus Aioli (Add \$5.00 per person)
  - × Lump Blue Crab Cake, Market Vegetable Relish and Citrus Aioli
  - × Jumbo Lump Crab Cocktail, House Mustard Sauce
  - × Chef's Selection Appetizer of the Day

**Aquaknox Group Menu Options**  
**Global Water Cuisine by Chef Tom Maloney**

**Entrée Options**

- × Seared Maine Scallops, Cauliflower Mousse, Mushrooms, Black Truffle-Pea Medley
- × Fennel Dusted Seared Ahi Tuna, Beluga Lentils, Braised Escarole, Blood Orange Chimichurri
- × Chef's Signature Sautéed John Dory, Lobster Succotash and Sweet Corn Nage
- × Mesquite Grilled Jumbo Prawns, Creamy Lobster Infused Israeli Cous Cous, Scampi Sauce
- × Alaskan King Salmon, Maple Glazed Vegetables, Applewood Bacon, Rainbow Chard, Chive Butter
- × Grilled Whole Fish, Roasted Vegetable Tian, Cherry Tomato Essence
- × Free Range Chicken, Warm Potato-Artichoke "Salad", Lemon-Caper Veloute, Black Olive Oil
- × USDA Prime Filet Mignon, Potato Puree, Madeira Mustard Reduction (Add \$5.00 per person)
- × USDA Prime NY Strip, Whole Grain Mustard Potato Puree, Red Wine Demiglace
- × Petit Filet Oscar, Seasonal Vegetables and Mashed Potatoes (Add \$5.00 per person)
- × Duet of Petit Filet Mignon and Maine Lobster Tail, Madeira Mustard Demi Glace and Drawn Herb Infused Butter
- × Crab Stuffed Whole Maine Lobster, Herb Drawn Butter, Truffle Essence (Add \$30.00 per order)

**After Dinner and Dessert Options**

- × Chef's Selection of Three Types of Cheese, Fig Compote, Grapes, Raisin Walnut Bread, Sesame Ganache
- × Chocolate Banana Pudding Tart, Banana Ice Cream
- × Strawberry Bavarian Cake Roll, Vanilla-almond Ice Cream
- × Tiramisu, Espresso Ice Cream
- × Chocolate Swirl Cheesecake, Rum Caramel, Candied Hazelnuts, "Nutella" Ice Cream
- × Chocolate Almond Brownie, Dark Chocolate Cream, White Chocolate Ice Cream, Cherry Coulis
- × Chocolate Mousse Cake, House Made Vanilla Ice Cream, Red Fruit Coulis
- × Chef's Selection Seasonal Dessert Platter (Add \$5.00 per person)

**Table Side Accompaniments**

**Sautéed Spinach with Garlic and Olive Oil, Roasted Asparagus, Roasted Market Vegetables with Butter,  
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

45 minutes of passed hors d'oeuvres

All prices subject to 8.1% tax, 20% service

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

**Let the Chef Select For You...**

Banquet Menu I

**Salad Course**

**Mixed Field Greens & Herb Salad**

Champagne Vinaigrette

**Entrée Course**

*Guest's Selection of:*

**Alaskan King Salmon**

Maple Glazed Vegetables, Applewood Bacon, Rainbow Chard, Chive Butter

Or

**Free Range Chicken**

Sautéed Potato-Artichoke "Salad", Lemon-Caper Veloute, Black Olive Oil

Or

**Prime Filet Mignon**

Potato Puree, Madeira Mustard Reduction

**Dessert Course**

*Please Pre-select One:*

**Strawberry Bavarian Cake Roll**

Vanilla-almond Ice Cream

Or

Chef's Selection Seasonal Dessert Platter

**Table Side Accompaniments**

**Sautéed Spinach with Garlic and Olive Oil, Roasted Asparagus,**

**Roasted Market Vegetables with Butter, Pomme Frites**

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Banquet Menu II

**Appetizer Course**

**Jumbo Prawn Cocktail**  
Aquaknox Cocktail Sauce

**Second Course**

*Please Pre-select One:*

**Romaine Heart Salad**  
Blue Cheese Infused Caesar  
Or

**Lobster Bisque**  
Crème Fraiche, Caviar, Lobster Medallion

**Entrée Course**

*Guest's Selection of:*

**Fennel Dusted Seared Ahi Tuna**  
Beluga Lentils, Braised Escarole, Blood Orange Chimichurri  
Or

**Free Range Chicken**  
Sautéed Potato-Artichoke "Salad", Lemon-Caper Veloute, Black Olive Oil  
Or

**Prime Filet Mignon**  
Potato Puree, Madeira Mustard Reduction

**Dessert Course**

*Please Pre-select One:*

**Tiramisu**  
Espresso Ice Cream  
Or  
Chef's Selection Seasonal Dessert Platter

**Table Side Accompaniments**

**Sautéed Spinach with Garlic and Olive Oil, Roasted Asparagus,  
Roasted Market Vegetables with Butter, Pomme Frites**

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Banquet Menu III

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

**Salad Course**  
**Roasted Beet Salad**  
Goat Cheese Brulee, Hazelnut Vinaigrette

**Entrée Course**  
*Guest's Selection of:*  
**Alaskan King Salmon**  
Maple Glazed Vegetables, Applewood Bacon, Rainbow Chard, Chive Butter  
Or

**Seared Maine Scallops**  
Cauliflower Mousse, Mushrooms, Black Truffle-Pea Medley  
Or

**USDA Prime NY Strip**  
Whole Grain Mustard Potato Puree, Red Wine Demiglace

**Dessert Course**  
*Please Pre-select One:*  
**Chocolate Almond Brownie**  
Dark Chocolate Cream, White Chocolate Ice Cream, Cherry Coulis  
Or  
Chef's Selection Seasonal Dessert Platter

**Table Side Accompaniments**  
**Sautéed Spinach with Garlic and Olive Oil, Roasted Asparagus,**  
**Roasted Market Vegetables with Butter, Pomme Frites**

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**Banquet Menu IV**

**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:*

**Roasted Beet Salad**

Goat Cheese Brulee, Hazelnut Vinaigrette

Or

**Romaine Heart Salad**

Blue Cheese Infused Caesar

**Entrée Course**

*Guest's Selection of:*

**Grilled Jumbo Prawns**

Creamy Lobster Infused Israeli Cous Cous, Scampi Style

Or

**Free Range Chicken**

Sauteed Potato-Artichoke "Salad", Lemon-Caper Veloute, Black Olive Oil

Or

**Petit Filet Oscar**

Seasonal Vegetables and Mashed Potatoes

**Dessert Course**

*Please Pre-select One:*

**Chocolate Mousse Cake**

House Made Vanilla Ice Cream, Red Fruit Coulis

Or

Chef's Selection Seasonal Dessert Platter

**Table Side Accompaniments**

**Sautéed Spinach with Garlic and Olive Oil, Roasted Asparagus,**

**Roasted Market Vegetables with Butter, Pomme Frites**

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**AQUAKNOX**  
**Global Water Cuisine - By Chef Tom Moloney**  
Banquet Menu V

**Appetizer Course**

**Seafood Plateau**

(Served Sharing Style)

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

**Salad Course**

**Romaine Heart Salad**

Blue Cheese Infused Caesar

**Entrée Course**

*Guest's Selection of:*

**Sautéed John Dory**

Lobster Succotash and Sweet Corn Broth

Or

**Grilled Jumbo Prawns**

Creamy Lobster Infused Israeli Cous Cous, Scampi Style

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 Swirl Cheesecake**

Rum Caramel, Candied Hazelnuts, "Nutella" Ice Cream

Or

Chef's Selection Seasonal Dessert Platter

**Table Side Accompaniments**

**Sautéed Spinach with Garlic and Olive Oil, Roasted Asparagus,**

**Roasted Market Vegetables with Butter, 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

45 minutes of passed hors d'oeuvres

All prices subject to 8.1% tax, 20% service

## **Seated Lunch Options**

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

Menu I

#### **Salad Course**

**Asian Field Greens**

Citrus Vinaigrette

#### **Entrée Course**

*Guests Selection of:*

**Sautéed Breast of Chicken**

Warm Potato-Artichoke Salad

Or

**Pan Roasted Salmon**

Israeli Cous Cous, Spinach, Mushroom and Tomato Cream

Or

**Bacon Cheeseburger**

Cheddar, Applewood Smoked Bacon, Soft Pretzel 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

All prices subject to 8.1% tax, 20% service

**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  
Zucchini Pancakes  
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**

**2 Hour Reception with Call Brand Bar**

**3 Hour Reception with Call Brand Bar**

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

All prices subject to 8.1% tax, 20% service

## **AQUAKNOX**

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

1.5 Hour Butler Passed Reception - 8 items unlimited

2 Hour Butler Passed Reception - 8 items unlimited

3 Hour Butler Passed Reception - 8 items unlimited

#### **Hosted Call Brand Bar for Two Hours**

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*

All prices subject to 8.1% tax, 20% service

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

CHEESE CROSTINI

TOMATO SALAD ON CROSTINI

WHITE BEAN CROSTINI

GRILLED FRUIT SATAYS

GRILLED CHICKEN SATAYS

GRILLED BEEF SATAYS

GRILLED SHRIMP SATAYS

EGGPLANT ROULADE & CAPONATA

TEMPURA VEGETABLES

SALMON RILLETES ON CROSTINI

SMOKED DUCK ON MINI BISCUITS

SPANIKOPITA

TUNA OR VEGETARIAN SUSHI ROLLS (4 PIECES PER ROLL)

DEVEILED QUAIL EGGS

ROASTED POTATOES AND CAVIAR

BELINIS WITH CAVIAR @ MARKET PRICE

All prices subject to 8.1% tax, 20% service

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

MINI CRAB CAKES

CRAB RANGOON

MINI LOBSTER ECLAIRS

SEAFOOD BEIGNETS

OYSTER FRITTERS

CRAB FRITTERS

SHRIMP CEVICHE SKEWERS

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

All prices subject to 8.1% tax, 20% service

# **Aquaknox Global Water Cuisine**

## **DESSERT RECEPTION STATIONS**

### **Frozen Dessert Bar**

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**

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**

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**

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  
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  
Global Water Cuisine- By Chef Tom Moloney**

## Consumption Beverage Options

### Well Brands

\$7.50 Each

Vodka: Smirnoff

Gin: Bombay

Rum: Bacardi

Tequila: Sauza

Whiskey: Jack Daniels

Scotch: Dewars

Bourbon: Jim Bean

Brandy: Paul Masson

### Call Brands

\$8.00 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

\$9.50 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 \$43.00 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