CELEBRATIONS MENU
VITA

COLD DISPLAYS
- **Farmland Cheese Display** Regional American Unique Creameries Cheese Selection garnished with Grapes, Dried Fruit, Assorted Bread, Crackers
- **Seasonal Sliced Fresh Fruit Display** with Fresh Melons, Pineapples, Berries
- **Classic Caesar Salad** with Crisp Romaine, Olive Croutons, Parmesan Cheese

HOT ITEMS

BENEDICT STATION
- Poached Eggs, Grilled English Muffins, Housemade Hollandaise with Assortment of Garnishes: Canadian Bacon, Smoked Salmon, Warm Crab Salad, Avocado, Ratatouille, Spinach, Mushrooms, Pico de Gallo, Fine Herbs

BUTCHER BLOCK
- Bone-in Ham, English Cut Bacon (strips), Chicken, Turkey, Pork Sausage Ropes from our butcher, and Signature Potato Cakes with Onion and Fine Herbs

+ Upgrade to Slow-roasted Filet Mignon $18 additional per person

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

Chilled Juice Selection (choose 2): Orange, Apple, Grapefruit, Cranberry

$85 per person

ENHANCEMENTS

TRAY-PASSED BLOODY MARY OR MIMOSA
Based on One Glass per person

$12 per person

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No outside food and beverage permitted and subject to corkage fee.
All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
RECEPTIONS
COLD HORS D’OEUVRES

24-hour advance notice

VEGETABLES

~ Compressed Watermelon Skewer with White Balsamic Vinegar
~ Cup of Red Pepper and Smoked Paprika Humus, Cucumber Sticks
~ Pan con Tomate Crushed Heirloom Tomato on Char-grilled Baguette, EVOO
~ Skewer of Baby Mozzarella and Tomato Cocktail, Balsamic Dressing

SEAFOOD

~ Chilled Shrimp Shooter with Pico de Gallo, Cocktail Sauce, Tequila
~ Crostini of Ahi Tuna Tartare with Green Onions
~ Crostini of Crusted Sesame Seed Ahi Tuna with Spicy Tomato Mayo
~ Crostini of Smoked Salmon Rillettes with Fried Capers
~ Smoked Salmon Mille Feuille, Lemony Horseradish Whipped Cream
~ Smoked Salmon and Avocado with Peppered Ponzu

SPECIALTIES

~ Brie Crostini Harry’s Berries, Pineapple Jam
~ Antipasto Skewer Salami, Prosciutto, Tomato, Pepperoncini, Mozzarella, Oregano, Olive
~ Crostini of Chicken Salad with Celery, Apples
~ Crostini of Fresh Goat Cheese, Whipped Cream, Golden Raisins, Cumin Seed
~ Deviled Eggs Tarragon, Dijon Mustard, Smoked Bacon, dusted with Cayenne Pepper
~ Deviled Eggs Smoked Salmon

+ Petrossian Caviar $10 extra

$110 per dozen

Minimum Order of Two Dozen per each required if ordered a la carte.
RECEPTIONS  
**Hors d’Oeuvres**

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**HOT HORS D’OEUVRES**

*24-hour advance notice*

**VEGETABLES**

~ Creamy Risotto with Wild Mushrooms and Shaved Parmesan Cheese in Cup
~ Mini Quiches: Mushrooms, Provençale Ratatouille
~ San Marzano Tomato Soup and Pepper Jack Grilled Cheese Sandwich

**SEAFOOD**

~ Char-grilled Shrimp served with Wasabi Mashed Potato in Cup
~ Smoked Salmon Crepes, Basil Sauce
~ Tempura Shrimp, Spicy Tomato Mayo
~ Crab Cake served, Spicy Tomato Mayo

**SPECIALTIES**

~ Panipuri with Chana Masala Chickpeas, Curry
~ Cheddar Cheese “Torched,” Baked Apple, Cumin Seed, Honey
~ Porchetta and Swiss Cheese “Croque Monsieur” on Buttery Bread
~ Oven-baked Stuffed Mushroom Cap, Asian Ground Chicken
~ Mini Asian Steamed Buns with Pork Belly
~ Mini Quiche Ham & Swiss Cheese
~ Marinated and Broiled Chicken Skewer Served with Lemon, Cumin Sauce
~ Served with Lemon, Cumin Sauce
~ Schezuan Beef Satay, Soy Ginger Sauce
~ Braised Short Ribs on Potato Cake, Demi-glace Sauce
~ Open-faced Sandwich with Mini Meatballs, Tomato Sauce, Shaved Parmesan
~ Grilled Lamb Lollipop, Harissa-mayo Dip

**Additional $5 each**

$110 per dozen

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Minimum Order of Two Dozen per each required if ordered a la carte.

*No outside food and beverage permitted and subject to corkage fee.*

*All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.*
RECEPTIONS  

cold displays

CLASSIC CRUDITÉ
Garden Fresh Vegetables with Ranch Dressing, Signature Onion Dip
$18 per person

FARMLAND CHEESE
Regional American Unique Creameries Cheese Selection garnished with Grapes, Dried Fruit, Assorted Bread, Crackers
$24 per person

SLICED FRUIT DISPLAY
Fresh Melons and Pineapple with Fresh Berries
$18 per person

AMERICAN ANTIPASTO
American Antipasto Authentic American-crafted Cold Cuts with Grana Padano, Provolone, Marinated Vegetables, Cruets of Balsamic Vinegar, Extra Virgin Olive Oil, Artisanal Rolls, Grissini Breadsticks
$27 per person

COAST-TO-COAST SHELLFISH
Poached Lobster Tail, Mussels, Snow Crab Claws, Shrimp, Clams served with Cocktail Sauce, Remoulade, Grilled Lemon
$70 per person
+Add Fresh, Seasonal Oysters $10 per person

Minimum Order of 10 person each required if ordered à la carte.

No outside food and beverage permitted and subject to corkage fee.
All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
RECEPTIONS carving stations

BONELESS PRIME RIB OF BEEF
Mashed Potatoes, Asparagus, Au Jus, Creamy Horseradish
$625, serves 30 guests

WILD MUSHROOM-STUFFED CHICKEN BREAST
Creamy Polenta, Demi-glace
$350, serves 30 guests

NY STRIP LOIN WITH GARLIC AND ROSEMARY
Roasted Fingerling Potatoes, Truffled Red Wine Sauce
$550, serves 20 guests

ROSEMARY-ROASTED TURKEY BREAST
Minute Potato Ratatouille, Turkey Gravy
$600, serves 30 guests

HERB-ROASTED SALMON
Lemon Rice Pilaf, Herbed Olive Oil
$325, serves 15 guests

SEARED MAHI MAHI LOIN
Braised Tomato Fennel, Concassée, Red Quinoa, Basil Butter
$450, serves 15 guests

No outside food and beverage permitted and subject to corkage fee.
All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
RECEPTION PACKAGES

VANNI

COLD DISPLAY
~ Farmland Cheeses Regional American Unique Creameries Cheese Selection garnished with Grapes, Dried Fruit, Assorted Bread, Crackers

BUTLER-PASSED HORS D’OEUVRES
~ Select 3 choices from the list of Hors d’Oeuvres. Based on Five Pieces Total per Person

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

Sparkling Fruit Punch (non-alcoholic)

$68 per person

ENHANCEMENTS

CHAMPAGNE TOAST
Prosecco, D.O.C., Italy
Based on One Glass per person

$9 per person

VERA

COLD DISPLAYS
~ Farmland Cheeses Regional American Unique Creameries Cheese Selection garnished with Grapes, Dried Fruit, Assorted Bread, Crackers

~ Classic Crudité with Garden Fresh Vegetables Served with Signature Onion Dip, Ranch Dressing

BUTLER-PASSED HORS D’OEUVRES
~ Select 3 choices from the list of Hors d’Oeuvres. Based on Five Pieces Total per Person

CARVING STATION
~ Herb-roasted Salmon with Lemon Rice Pilaf, Chardonnay Sauce

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

Sparkling Fruit Punch (non-alcoholic)

$82 per person

Each menu requires a minimum guarantee of 10 persons.

No outside food and beverage permitted and subject to corkage fee.
All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
DINNER
BUFFET PACKAGES

VIOLA

COCKTAIL HOUR

BUTLER-PASSED HORS D’OEUVRES

~ Select 3 choices from the list of Hors d’Oeuvres.
~ Based on Five Pieces Total per Person

BUFFET DINNER

SALADS

~ Venetian Salad with Tri-colored Orzo, Roasted Zucchini, Black Olives, Charred Radicchio, Sundried Tomato, Red Onion, Basil, Italian Vinaigrette

~ Simple Green Salad with Butter Lettuce, Lemon Dijon Vinaigrette, Garden Vegetables, Fresh Herbs

ENTRÉES AND SIDES

~ Grilled Wild Isles Salmon with Portabella Mushroom, Rice Pilaf, Chardonnay Sauce

~ Chicken Breast with Creamy Polenta, Spinach, Tomato Confit, Smoked Tomato Sauce

~ Orecchiette Pasta with Italian Sausage, Broccolini, Chili Flakes, Extra Virgin Olive Oil

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

Sparkling Fruit Punch (non-alcoholic)

$89 per person

ENHANCEMENTS

CHAMPAGNE TOAST

Prosecco, D.O.C., Italy
(Based on One Glass per person)

$9 per person

VINA

COCKTAIL HOUR

BUTLER-PASSED HORS D’OEUVRES

~ Select 3 choices from the list of Hors d’Oeuvres.
~ Based on Five Pieces Total per Person

BUFFET DINNER

SALADS

~ Roasted Tomato Soup

~ Caesar Salad with Crisp Romaine, Olive Croutons, Parmesan Cheese

~ Farro Salad with Tomato, Marinated Abalone Mushroom, Spinach, Black Olives, Extra Virgin Olive Oil

ENTRÉES AND SIDES

~ Grilled Wild Isles Salmon with Portabella Mushroom, Rice Pilaf, Chardonnay Sauce

~ Chicken Breast with Creamy Polenta, Spinach, Tomato Confit, Smoked Tomato Sauce

~ Orecchiette Pasta with Italian Sausage, Broccolini, Chili
Flakes, Extra Virgin Olive Oil

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

Sparkling Fruit Punch (non-alcoholic)

$103 per person

Each menu requires a minimum guarantee of 10 persons.

No outside food and beverage permitted and subject to corkage fee.

All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
PLATED PACKAGES

VERONA

SHARED FIRST COURSE
~ American Antipasto Authentic American Crafted Cold Cuts with Grana Padano, Provolone, Marinated Vegetables, Cruets of Balsamic Vinegar, Extra Virgin Olive Oil, Artisanal Rolls, Grissini Breadsticks

SECOND COURSE
~ Simple Greens with Butter Lettuce, Garden Vegetables, Lemon Dijon Vinaigrette, Fresh Herbs

CHOICE OF ENTRÉE (RESTAURANT STYLE)
~ Salmon Braised in Chardonnay Sauce with Grapes, Basil, Pine Nuts
~ Roasted Jidori Airline Chicken with Potato Cake, Diable Sauce, Grilled Asparagus
~ Braised Beef Short Ribs with Mashed Potato, Seasonal Vegetables, Fried Onion Straws, Red Wine Reduction

Signature Cake (Cake sizes will complement package guarantee)
House Blend Coffee, Tea

$98 per person

VENETIA

FIRST COURSE
~ Roasted Tomato Soup Balsamic Glaze, Virgin Oil Grilled Cheese

SECOND COURSE
~ Italian Garden Salad with Mixed Baby Greens, Shaved Vegetables, Sunflower Seeds, Fresh Mozzarella

CHOICE OF ENTRÉE (RESTAURANT STYLE)
~ Braised Barramundi Fingerling Potato, Onion Fondue, Capers, Pine Nuts
~ Pan-seared Jidori Chicken with Farro, Celery, Carrots, Zucchini, Lemon Confit, Tomato Butter
~ Grilled 14 oz Bone-in Ribeye with Asparagus Gratinée, Potato Purée, Garden Tomato Confit, Burgundy Sauce

Signature Cake (Cake sizes will complement package guarantee)
House Blend Coffee, Tea

$115 per person

ENHANCEMENTS

COCKTAIL HOUR WITH PASSED HORS D’OEUVRES AND CHAMPAGNE TOAST
(To be served before Dinner Service. Based on two total pieces of Hors d’Oeuvres per person and one glass of Champagne.)

$25 per person

Each menu requires a minimum guarantee of 10 persons.
VIOLET

AMUSE BOUCHE
~ Chef’s Choice Seasonal Amuse

FIRST COURSE
~ Burrata Buffalo Cheese with Abalone Mushroom
  Served with Broken Cured Lemon Vinaigrette

SECOND COURSE
~ Jumbo Lump Crab Cake Warm Frisée Salad, Old Bay Mayo, Piquillo Pepper Purée

THIRD COURSE
~ Surf & Turf with Grilled 4 oz Filet Mignon, Cold Water Lobster, Seasonal Organic Vegetables, Truffled Mashed Potatoes, Tomato Bearnaise

FOURTH COURSE
~ Signature Cake
  (Cake sizes will complement package guarantee)

$130 per person

ENHANCEMENTS

COCKTAIL HOUR WITH PASSED HORS D’ŒUVRES AND CHAMPAGNE TOAST
(To be served before Dinner Service. Based on two total pieces of Hors d’Oeuvres per person and one glass of Champagne.)

$25 per person

Each menu requires a minimum guarantee of 10 persons.
SIGNATURE CAKES

CAKE FLAVORS
White
Chocolate
Red Velvet
Strawberry

FILLING
Chocolate Mousse
Vanilla Bavarian Cream
Traditional Cream Cheese
Dulce de Leche
Lemon Mousse
Fresh Fruit (Seasonal)

SPECIALTY FLAVORS
Champagne-infused Strawberry Cake with Bavarian Cream, Fresh Strawberries
Pear Brandy-infused White Cake with Bavarian Cream, Chocolate Shavings

Gluten-free and Vegan Options Available

CLASSIC

SCROLL

MODERN

CHIC

WHIMSICAL

Price based on design and guest count.
DECADENT BEVERAGES
**BEVERAGE hosted bar**

**beverage service**

All cocktails are calculated per one-ounce measure and are billed as such "per drink." Patron agrees to comply with all alcoholic beverages statutes of the state of Nevada and hold The Venetian® Resort Las Vegas blameless for any information thereof.

**bartenders**

A bartender fee of $175 per bartender will apply for up to 3 hours of service. An additional $35 per hour per bartender will apply thereafter.

**PREMIUM BRANDS**

*Martinis $16 per drink  
Cocktails $15 per drink*

~ Belvedere Vodka  
~ Bombay Sapphire Gin  
~ Glenlivet Scotch  
~ Crown Royal Whisky  
~ Captain Morgan Spiced Rum  
~ Maker's Mark Bourbon  
~ Patrón Silver Tequila

**DELUXE BRANDS**

*Martinis $15 per drink  
Cocktails $14 per drink*

~ Absolut Vodka  
~ Tanqueray Gin  
~ Chivas Regal Scotch  
~ Seagram's VO Whiskey  
~ Bacardi Silver Rum  
~ Jack Daniel's Whiskey  
~ Reposado 1800 Tequila

**SUPERIOR BRANDS**

*Martinis $14 per drink  
Cocktails $12 per drink*

~ Stoli Vodka  
~ Beefeater Gin  
~ Johnnie Walker Red Scotch  
~ Seagram's 7 Whiskey  
~ Myers's Platinum Rum  
~ Jim Beam Bourbon  
~ 1800 Silver Tequila

No outside food and beverage permitted and subject to corkage fee. All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
BEVERAGE hosted bar

DOMESTIC BEER
$9 each
~ Shock Top
~ Miller Lite
~ Michelob Ultra
~ Budweiser
~ Bud Light
~ Coors Light

IMPORTED BEER
$10 each
~ Corona
~ Amstel Light
~ Heineken
~ Stella Artois
~ Dos Equis Lager Especial

OTHER SELECTIONS
~ Fruit Juices
  $7 each
~ Soft Drinks Featuring Coke Products
  $6 each
~ Hotel-branded Bottle Water
  $5.50 each
~ Fiji Water
  $7 each
~ Sparkling Water
  $6.50 each
~ Red Bull
  $8 each

CORDIALS
$15 per drink
~ Cointreau
~ Kahlúa
~ Baileys Irish Cream
~ Chambord
~ Courvoisier VSOP

HOUSE WINE
$14 per glass

No outside food and beverage permitted and subject to corkage fee.
All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
**SPONSORED PACKAGE BAR**

Unlimited beverage service consisting of martinis, cocktails, beer, wine, soft drinks, mineral water, and fruit juices at a quoted price per person for the as stated continuous period of time. Prices are based on a minimum guarantee of 20 guests. Package Bar guarantee must match Package guarantee.

<table>
<thead>
<tr>
<th><strong>BEER AND WINE ONLY</strong></th>
<th><strong>DELUXE BRANDS</strong></th>
<th><strong>PREMIUM BRANDS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>~ One Hour</td>
<td>~ One Hour</td>
<td>~ One Hour</td>
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<tr>
<td>$27</td>
<td>$31</td>
<td>$37</td>
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<tr>
<td>~ Two Hours</td>
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<tr>
<td>$33</td>
<td>$42</td>
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<td>~ Three Hours</td>
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<td>$38</td>
<td>$52</td>
<td>$57</td>
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<td>~ Four Hours</td>
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<tr>
<td>$41</td>
<td>$56</td>
<td>$61</td>
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</table>

No outside food and beverage permitted and subject to corkage fee. All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
# BEVERAGE special beverage packages

## THE RIALTO
*(Serves 10-20 people)*

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>House Red Wine</td>
</tr>
<tr>
<td>4</td>
<td>House White Wine</td>
</tr>
<tr>
<td>1</td>
<td>Absolut, Liter</td>
</tr>
<tr>
<td>1</td>
<td>Hendrick’s, Liter</td>
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<tr>
<td>1</td>
<td>Malibu, Liter</td>
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<tr>
<td>1</td>
<td>Chivas Regal, Liter</td>
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<tr>
<td>1</td>
<td>Triple Sec, Liter</td>
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<tr>
<td>1</td>
<td>Dry Vermouth, 375 ml</td>
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<tr>
<td>1</td>
<td>Sweet Vermouth, 375 ml</td>
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<tr>
<td>12</td>
<td>Assorted Domestic Beers</td>
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<tr>
<td>12</td>
<td>Assorted Imported Beers</td>
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<tr>
<td>24</td>
<td>Assorted Soft Drinks, 12 oz</td>
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<tr>
<td>12</td>
<td>Bottled Water, Hotel Brand</td>
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<tr>
<td>6</td>
<td>Club Soda</td>
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<tr>
<td>6</td>
<td>Tonic Water</td>
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<tr>
<td>6</td>
<td>Sparkling Water</td>
</tr>
<tr>
<td>1</td>
<td>Bloody Mary Mix, Liter</td>
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<tr>
<td>1</td>
<td>Sweet and Sour, Liter</td>
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<tr>
<td>5</td>
<td>Orange Juice, Individual Bottles</td>
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<tr>
<td>5</td>
<td>Grapefruit Juice, Individual Bottles</td>
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<tr>
<td>5</td>
<td>Cranberry Juice, Individual Bottles</td>
</tr>
</tbody>
</table>

*$2,107 per package*

## DOGE PACKAGE
*(Serves 20-40 people)*

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<tr>
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<td>House Red Wine</td>
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<tr>
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<td>House White Wine</td>
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<tr>
<td>1</td>
<td>Belvedere, Liter</td>
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<td>Bombay Sapphire, Liter</td>
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<tr>
<td>1</td>
<td>Bacardi, Liter</td>
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<tr>
<td>1</td>
<td>Johnnie Walker Black, Liter</td>
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<tr>
<td>1</td>
<td>Jack Daniel's, Liter</td>
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<tr>
<td>1</td>
<td>Crown Royal, Liter</td>
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<tr>
<td>1</td>
<td>Patrón Reposado</td>
</tr>
<tr>
<td>1</td>
<td>Dry Vermouth, 375 ml</td>
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<tr>
<td>1</td>
<td>Sweet Vermouth, 375 ml</td>
</tr>
<tr>
<td>1</td>
<td>Baileys Irish Cream, Liter</td>
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<tr>
<td>1</td>
<td>Kahlúa, Liter</td>
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<tr>
<td>1</td>
<td>Grand Marnier, Liter</td>
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<tr>
<td>12</td>
<td>Assorted Domestic Beers</td>
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*$3,470 per package*

## SPECIALTY COCKTAILS

Ask us about specialty cocktails for your event.

## CASH BAR

Cash bar available with Premium Brands only and all beverages are $1.00 additional, per beverage.

$500 minimum revenue required. Should minimum revenue not be met, event party will be responsible for the balance.

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No outside food and beverage permitted and subject to corkage fee.

All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
TERMS AND CONDITIONS

FOOD AND BEVERAGE REQUIREMENTS
Plated Children’s menu is available for children ages 12 and under. Children between the ages of 6 and 12 years are 50% off the package price.

Restaurant-style dinners are time sensitive and all attendees must be present for start of service. Any late guest arrival will begin service based on the course being served at arrival time.

TAX AND SERVICE CHARGE
All food and beverage prices are subject to service charges totaling twenty percent (20%), which are subject to change and sales tax at the prevailing rate, which is currently 8.25% and subject to change. Equipment prices are subject to 13.38% Lodging Tax. A $2.00 per person place setting/delivery fee will be applied to all functions.

PAYMENTS
Any deposits made will be applied to the event’s final balance. The final payment based on the anticipated attendance shall be made in full at least thirty (30) days prior to the event. If payment has not been secured within the specified timeframe, The Venetian Resort reserves the right to cancel the event and retain the deposit.

GUARANTEE
The Venetian Resort must be notified no later than noon, ten (10) business days prior to the scheduled function, as to the exact number of guests in attendance except as expressly otherwise noted herein. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery, or other factors. The number submitted shall constitute a guarantee, not subject to reduction and charges will be made accordingly. Should client not notify The Venetian Resort of a guaranteed number of attendees, The Venetian Resort shall utilize the expected number as the final guarantee.

GENERAL TERMS
All reservations and agreements are made expressly conditioned upon and subject to the rules and regulations of The Venetian Resort as well as the following terms:

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

2.) All quotes are estimates subject to increased costs of food, beverage, and other costs of operation existing at the time of performance as of the event date by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to The Venetian Resort to raise the estimated prices quoted or to make reasonable substitutes on the menu and agrees to pay such increased prices and to accept such substitutions.

3.) All federal, state, and local taxes, which may be imposed or be applicable to this agreement and to the services rendered by The Venetian Resort are in addition to the prices agreed upon, and the patron agrees to pay them separately. The prices quoted do not include state sales, local sales, or federal sales, and other related taxes which will be billed separately.

4.) In accordance with Nevada State Law, the patron and any of the patron’s guests or invitees are strictly prohibited from bringing alcoholic beverages of any kind into The Venetian Resort from the outside. All food and beverage items must be purchased from The Venetian Resort. Further, Nevada State Law prohibits the removal of alcoholic beverages from the premises which have been purchased by The Venetian Resort for client consumption. The Venetian Resort welcomes your request for special items, which will be charged in their entirety per specific ordered quantities. Prices printed and products listed are subject to change without notice.

No outside food and beverage permitted and subject to corkage fee.

All prices are subject to a 20% service charge, $2 per person place setting fee, and applicable sales tax on food and beverage.
5.) This facility also handles/prepares foods containing Peanuts, Tree Nuts, Eggs (Egg Products), Fish, Shellfish, Soy, Wheat, and Dairy (including Milk and Milk Products). Cross contamination is possible.

6.) Prices printed and products listed are subject to change without notice.

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

8.) The Venetian Resort does not allow any outside food or beverage to be brought on property at any time. All food and beverage products must be purchased from The Venetian Resort.