CELEBRATIONS MENU

THE VENETIAN
LAS VEGAS

3355 Las Vegas Boulevard South Las Vegas, Nevada 89109
702.607.2500
BRUNCH
BRUNCH

VITA

$85 per person

COLD DISPLAYS

- Farmland Cheese Display with Cypress Grove Truffle Tremor, Old Chatham Sheepherding Company Nancy’s Camembert, Beehive Creamery Barely Buzzed Cheddar, Hook’s Blue Paradise Cheeses. Garnished with Grapes, Dried Fruit, Crackers

- Seasonal Sliced Fresh Fruit Display with Fresh Melons, 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: Smoked Salmon, Warm Crab Salad, Avocado, Ratatouille, Spinach, Mushrooms, Pico de Gallo, Fine Herbs

BUTCHER BLOCK

- Assortment of Ham, Bacon, Sausage with Signature Potato Cake

- Signature Cake
  (Cake sizes will complement package guarantee)

- House Blend Coffee, Tea

- Chilled Juice Selection of Orange, Grapefruit, Cranberry, Carrot

ENHANCEMENTS

$12 per person

TRAY-PASSED BLOODY MARY OR MIMOSA

Based on One Glass per person
RECEPTIONS
COLD HORS D’OEUVRES

- Ahi Tuna Poke on Blue Corn Chip with Wakame, Furikake
- Provençal Ratatouille on Toasted Garlic Bread, Crispy Shallots
- Smoked Atlantic Salmon on Olive Crouton with Boursin Cheese, Fried Capers
- Buffalo Mozzarella and Heirloom Tomato Skewer with Fresh Basil
- Seared Beef Tenderloin on a Potato Coin with Romesco Sauce, Fresh Herbs
- Chicken Salad Crostini with Black Truffle, Pine Nuts
- Roasted Red Beet with Blue Cheese, Walnuts
- Shrimp Salad on Celery Root Chip with Horseradish Cream
- Goat Cheese Mousse Crostini with Smoked-apple Chutney
- Fra’Mani Salametto on Baguette with Butter
- Beef Tartare on Lavosh Cracker

Minimum Order of Two Dozen per each required if ordered a la carte. Contact Event Coordinator for pricing.

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  *Hors d’Oeuvres*

**HOT HOR O D’OEUVRES**

- **Roasted Parisian Mushroom Cap** with Ground Chicken, Garlic, Ginger, Demi-glace
- **Tandoori Chicken Satay** with Mint-parsley Chutney
- **Truffled Arancini** with Shredded Parmesan Cheese
- **Tempura Shrimp** with Sesame Aioli
- **Roasted Tuscan Vegetable Turnover** with Slow-roasted Squash, Eggplant, Tomato, Mozzarella Cheese
- **Beef and Blue Cheese Mini Slider** with Dijon Mayo, Pickle on a Parmesan Bun
- **Beef and Cheddar Mini Slider** with Whole Grain Mustard, Ketchup, Pickle on a Sesame Bun
- **Chicken Mini Slider** with Piquillo Pepper, Curry Mayo on a Brioche Bun
- **Mini Potato Pancake** with Roasted Wild Mushrooms, Horseradish
- **Crispy Fish on Corn Tortilla** with Avocado, Pico de Gallo, Cabbage, Chipotle Mayo

Minimum Order of Two Dozen per each required if ordered à la carte. Contact Event Coordinator for pricing.

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RECEPTIONS  cold displays

CLASSIC CRUDITÉ

Garden Fresh Vegetables with Ranch Dressing,
Signature Onion Dip

FARMLAND CHEESE

Cypress Grove Truffle Tremor, Old Chatham
Sheepherding Company Nancy’s Camembert,
Beehive Creamery Barely Buzzed Cheddar,
Hook’s Blue Paradise Cheeses. Garnished with Grapes,
Dried Fruit, Crackers

SLICED FRUIT DISPLAY

Fresh Melons with Fresh Berries

AMERICAN ANTIPASTO

Fra’Mani Mortadella, Salametto, Salame Calabrese,
Soppressata with Grana Padano, Provolone, Marinated
Vegetables, Cruets of Balsamic Vinegar, Extra Virgin Olive
Oil, Artisanal Rolls, Grissini Breadsticks

COAST-TO-COAST SHELLFISH
(ALL SEAFOOD ITEMS ARE COOKED)

Poached Lobster Tail, Mussels, Snow Crab Claws,
Shrimp, Clams. Served with Cocktail Sauce, Rémoulade,
Grilled Lemon

Minimum Order of 10 person each required if ordered à la carte. Contact Event Coordinator for pricing.

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RECEPTIONS carving stations

BONELESS PRIME RIB OF BEEF
Mashed Potatoes, Asparagus, Au Jus, Creamy Horseradish

NY STRIP LOIN WITH GARLIC AND ROSEMARY
Roasted Fingerling Potatoes, Truffled Red Wine Sauce

HERB-ROASTED SALMON
Lemon Rice Pilaf, Herbed Olive Oil

WILD MUSHROOM-STUFFED CHICKEN BREAST
Creamy Polenta, Demi-glace

ROSEMARY-ROASTED TURKEY BREAST
Minute Potato Ratatouille, Turkey Gravy

SEARED MAHI MAHI LOIN
Braised Tomato Fennel, Concassée, Red Quinoa, Basil Butter

Contact Event Coordinator for à la carte pricing.

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RECEPTION PACKAGES

VANNI
$68 per person

COLD DISPLAY
~ Farmland Cheese Display with Cypress Grove Truffle Tremor, Old Chatham Sheepherding Company Nancy’s Camembert, Beehive Creamery Barely Buzzed Cheddar, Hook’s Blue Paradise Cheeses. Garnished with Grapes, Dried Fruit, Crackers

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

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

Sparkling Fruit Punch (non-alcoholic)

ENHANCEMENTS
$9 per person

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

VERA
$82 per person

COLD DISPLAYS
~ Farmland Cheese Display with Cypress Grove Truffle Tremor, Old Chatham Sheepherding Company Nancy’s Camembert, Beehive Creamery Barely Buzzed Cheddar, Hook’s Blue Paradise Cheeses. Garnished with Grapes, Dried Fruit, Crackers

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

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

CARVING STATION
~ Herb-roasted Salmon with Lemon Rice Pilaf, Herbed Olive Oil

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

Sparkling Fruit Punch (non-alcoholic)

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
$89 per person

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
~ Lightly Smoked and Grilled Salmon with Marinated Cucumbers, Portabella Mushroom, Pesto
~ 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)

ENHANCEMENTS
$9 per person

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

VINA
$103 per person

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
~ Chicken Piccata and Grilled Radicchio with Capers in Lemon Garlic White Wine Sauce
~ Cavatelli Pasta with Shrimp, Artichokes, Asparagus, Cioppino Sauce

CARVING STATION
~ Beef Tenderloin with Roasted Fingerling Potatoes, Sautéed Spinach, Red Wine Reduction

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea
Sparkling Fruit Punch (non-alcoholic)

Each menu requires a minimum guarantee of 10 persons.

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PLATED PACKAGES

VERONA
$98 per person

SHARED FIRST COURSE
~ American Antipasto with Assorted Fra’Mani Salumi, Artisanal Cheeses, Marinated Vegetables, Grissini Breadsticks

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

CHOICE OF ENTRÉE (RESTAURANT STYLE)
~ Grilled Salmon with Cauliflower Rice, Sautéed Spinach, Vinaigrette à l’Orientale
~ Roasted 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

VENETIA
$115 per person

FIRST COURSE
~ Roasted Tomato Soup with Grilled Cheese

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

CHOICE OF ENTRÉE (RESTAURANT STYLE)
~ Braised Umbria with Cipollino Fondue, Steamed Pearl Potatoes, Capers, Pine Nuts
~ Pan-seared Jidori Chicken with Farro, Celery, Carrots, Zucchini, Lemon Confit, Tomato Butter
~ Grilled 14 oz Bone-in Ribeye with Potato Purée, Sautéed Spinach, Red Wine Reduction

Signature Cake
(Cake sizes will complement package guarantee)

House Blend Coffee, Tea

ENHANCEMENTS
$25 per person

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.)

Each menu requires a minimum guarantee of 10 persons.
RESTAURANT STYLE

VIOLET
$130 per person

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 with Charred Frisée, Green Goddess Dressing, Piquillo Pepper Purée

THIRD COURSE
~ Surf & Turf with Grilled 4 oz Filet Mignon, Cold Water Lobster, Potatoes, Asparagus

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

ENHANCEMENTS
$25 per person

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.)

Each menu requires a minimum guarantee of 10 persons.

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

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.
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® and The Palazzo® 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

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**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

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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.

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<tr>
<th>BEER AND WINE ONLY</th>
<th>DELUXE BRANDS</th>
<th>PREMIUM BRANDS</th>
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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)
(3) House Red Wine
(4) House White Wine
(1) Absolut, Liter
(1) Hendricks, Liter
(1) Malibu, Liter
(1) Chivas Regal, Liter
(1) Patrón Silver, Liter
(1) Triple Sec, Liter
(1) Dry Vermouth, 375 ml
(1) Sweet Vermouth, 375 ml
(12) Assorted Domestic Beers
(12) Assorted Imported Beers
(24) Assorted Soft Drinks, 12 oz
(12) Bottled Water, Hotel Brand
(6) Club Soda
(6) Tonic Water
(6) Sparkling Water
(1) Bloody Mary Mix, Liter
(1) Sweet and Sour, Liter
(5) Orange Juice, Individual Bottles
(5) Grapefruit Juice, Individual Bottles
(5) Cranberry Juice, Individual Bottles
$2,107 per package

DOGE PACKAGE
(Serves 20-40 people)
(4) House Red Wine
(6) House White Wine
(1) Belvedere, Liter
(1) Bombay Sapphire, Liter
(1) Bacardi, Liter
(1) Johnnie Walker Black, Liter
(1) Jack Daniel’s, Liter
(1) Crown Royal, Liter
(1) Patrón Reposado
(1) Baileys Irish Crème, Liter
(1) Kahlúa, Liter
(1) Grand Marnier, Liter
(1) Triple Sec, Liter
(12) Assorted Domestic Beers
(24) Assorted Imported Beers
(24) Assorted Soft Drinks, 12 oz
(12) Bottled Water, Hotel Brand
(6) Club Soda
(6) Tonic Water
(6) Sparkling Water
(1) Bloody Mary Mix, Liter
(1) Sweet and Sour, Liter
(10) Orange Juice, Individual Bottles
(10) Grapefruit Juice, Individual Bottles
(10) Cranberry Juice, Individual Bottles
$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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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 and The Palazzo reserves the right to cancel the event and retain the deposit.

GUARANTEE
The Venetian and The Palazzo must be notified no later than noon, seven (7) business days prior to the scheduled function, as to the exact number of guests in attendance except as expressly otherwise noted here in. 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 and The Palazzo of a guaranteed number of attendees, The Venetian and The Palazzo 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 and The Palazzo 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 and The Palazzo 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 and The Palazzo 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 and The Palazzo from the outside. All food and beverage items must be purchased from The Venetian and The Palazzo. Further, Nevada State Law prohibits the removal of alcoholic beverages from the premises which have been purchased by The Venetian and The Palazzo for client consumption. The Venetian and The Palazzo 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.
5.) Upon Request, credit may be given for the beverage price on sealed, unopened bottles, however the 20% Service Charge will still be calculated on the total Food & Beverage charge inclusive of the credited item(s).

A.) Alcohol Beverage Packages are not subject to a credit return.

6.) 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.

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

8.) The Hospitality Event Order (HEO) is the governing document for all goods and services order 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.

9.) The Venetian and The Palazzo 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 and The Palazzo.

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