

THE VENETIAN® | THE PALAZZO®

3355 Las Vegas Boulevard South
Las Vegas, Nevada 89109

HOSPITALITY DINING

JULY 1, 2011 – JUNE 30, 2012

Welcome

Breakfast

Break Items

Lunch

Receptions

Dinner

Beverage

Additional Services

Banquet Policies



*Our award-winning team is ready to share with you
our award-winning cuisine*

Hospitality 702.607.2500 | HospitalitySales@venetian.com | venetianpalazzo.com



BENVENUTO

THE VENETIAN AND THE PALAZZO RESORT-HOTEL-CASINO HOSPITALITY

Our In-Suite Dining Department is delighted that you have chosen us as the site for your upcoming function. We are committed to making your event successful, enjoyable, but most of all, memorable. Contained in the following pages is a list of services we can provide. We will be pleased to assist you in planning: meetings, receptions, weddings, and welcome amenities.

For assistance with all your plans, please call **702.607.2500**

Orders can be sent by facsimile to **702.607.0640**

or e-mail **hospitalitysales@venetian.com**

Thank you for choosing The Venetian and The Palazzo

Jennifer Guevarra, Hospitality Manager

Lilia Ramos, Hospitality Coordinator

Melissa Cabrera, Hospitality Coordinator



Buon Giorno!

"All happiness depends on a leisurely breakfast."
-John Gunther

WELCOME AMENITIES

LARGE FRUIT BOWL

Seasonal Whole Fruit (15 pieces)

\$60 Per Bowl

SMALL FRUIT BOWL

Seasonal Whole Fruit (9 pieces)

\$35 Per Bowl

LARGE DELUXE FRUIT BOWL

Seasonal Whole Fruit, Specialty Sweets, Nuts, Cheese, Roland Crackers Served in a Classic Silver Bowl

\$95 Per Bowl

SMALL DELUXE FRUIT BOWL

Seasonal Whole Fruit, Specialty Sweets and Nuts

\$65 Per Bowl

CHOCOLATE AND CORDIALS

An Arrangement of Nine Assorted Chocolate Truffles Served with Two Mini Bottles of Your Favorite Cordials

\$39 Per Amenity

CHOCOLATE LOVER'S DREAM

An Array of Homemade Goodies Including: Chocolate Chip Cookies, Chocolate Walnut Brownies, Fresh Whole Strawberries, Served with a Chocolate Martini Cup Filled with Chocolate Sauce

\$45 Per Amenity

SLICED FRESH FRUIT PLATTER

Seasonal and Tropical Fruit Display

\$35 Per Amenity

DELUXE IMPORTED AND DOMESTIC CHEESE BOARD

An Array of International Cheeses

\$55 Per Amenity

A SELECTION OF TRUFFLES

An Arrangement of Six Assorted Chocolate Candies

\$27 Per Amenity

CHOCOLATE-DIPPED TUXEDO STRAWBERRIES

24 hour notice required

\$30 Per 6 Pieces

\$60 Per 12 Pieces

SIX FANCY ITALIAN COOKIES AND A GLASS OF MILK

\$24 Per Amenity

SIX GIANT COOKIES AND A GLASS OF MILK

\$26 Per Amenity

CHOCOLATE GONDOLA TURNDOWN

Filled with Assorted Truffles

\$45 Per Amenity

SNACK BASKET

A Basket Filled with Lots of Treats: Candy Bars, Famous Amos Cookies, Potato Chips, Pringles, Pretzels, Cashews, Granola Bars, and Soft Drinks

\$45 Per Amenity

BREAKFAST SELECTIONS

SUNRISE

- Chilled, Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice
- Assorted Breakfast Bakeries Including: Croissants, Muffins, Danish Pastries, Fruit Breads, Butter, Honey, and Preserves
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$23 Per Person

SPA MORNING

- Chilled, Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice
- Sliced Asian and Tropical Fruits Garnished with Seasonal Fresh Berries
- Heart-Healthy Muffins, Granola, Variety of Fresh Bagels with Cream Cheese, Butter, Honey, and Preserves
- Assorted Individual Yogurts with Granola Topping
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$25 Per Person

AMERICANA BUFFET

- Chilled, Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice
- Scrambled Eggs with Fine Herbs
- Choice of Crisp Bacon or Breakfast Sausage
- Breakfast Potatoes with Onions and Bell Peppers
- Assorted Breakfast Bakeries Including: Croissants, Muffins, Danish Pastries, Fruit Breads, Butter, Honey, and Preserves
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$27 Per Person

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BREAKFAST ENHANCEMENTS

BREAKFAST ENHANCEMENTS

Oatmeal with Seasonal Fresh Berries, Brown Sugar, and Raisins

\$8 Per Person

French Toast with Maple Syrup

\$7.50 Per Person

Assorted Individual Boxed Cereals with Low Fat, Skim, or Whole Milk

\$7.25 Per Person

Hard-Boiled Eggs (shell off) Cracked Pepper, Kosher Salt

\$3 Each

BREAKFAST SANDWICHES

Select One of the Following:

Warm Sausage, Egg, and Cheese on English Muffin

\$7 Each

Ham, Egg, and Cheese Bagel Sandwich

\$8 Each

Warm Canadian Bacon, Egg, and Cheese on English Muffin

\$7 Each

THE DELUXE BAGEL SHOP

- Smoked Salmon, Capers, Sliced Red Onions, and Tomatoes
- Variety of Fresh Bagels Accompanied by Plain and Light Cream Cheese, Fruit Preserves and Butter

\$15 Per Person

\$11 Per Person as an Addition to a Presented Buffet or Continental Breakfast

BUILD YOUR OWN BREAKFAST BURRITO

- Scrambled Eggs, Spicy Chorizo, and Black Beans, Served with Flour Tortillas
- Condiments to Include: Cheddar Cheese, Sour Cream, Sliced Jalapeño Peppers, Tabasco Sauce, and Pico De Gallo

\$12.50 Per Person

\$10 Per Person as an Addition to a Presented Buffet or Continental Breakfast

BREAKFAST SELECTIONS

HONEYMOONER'S BREAKFAST

(Enjoy Breakfast for Two Served in Bed)

- Served with an Assortment of Breakfast Bakeries Including: Croissants, Muffins, Danish Pastries, Fruit Breads, Butter, Honey, and Preserves
- Venetian Blends of Coffee, Decaffeinated Coffee, and Tea

Choice of:

- Champagne
- Mimosa
- Spicy Bloody Mary

Choice of One Per Person:

Treasures of Italy Omelet

Fresh Smoked Ham, Black Olives, Artichoke Hearts, Asparagus Tips, Melted Fontina Cheese, Shaved Parmesan, and Classic Marinara Sauce, Sautéed Breakfast Potatoes with Peppers and Onions

Grilled New York Sirloin Steak and Eggs

Three Eggs Prepared to Your Liking, Grilled Eight Ounce New York Steak with Roma Tomatoes and Button Mushrooms
Sautéed Breakfast Potatoes

\$75 For Two



Buon Appetito!

"Life is what happens while you are busy making other plans."
-John Lennon

On the go or on a break, the following are sure to please.

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THEME BREAKS

Each menu requires a minimum of 10 persons.

THE SPA BREAK

- Assorted Crudité with Roasted Red Pepper Dip, Chipotle Ranch Dip, and Pita Points
- Whole Fruit and Trail Mix
- Assorted Granola Bars and Protein Bars
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$18 Per Person

CHOCOLATE ALL THE WAY

- White Chocolate Chip Macadamia Nut and Dark Chocolate Chip Cookies
- Chocolate Brownies, Chocolate-Dipped Oreo Cookies
- Miniature Hershey and Snickers Bars
- Chocolate-Covered Almonds and Peanuts
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$17 Per Person

THE FABULOUS SANDWICH BOARD

Served with Mini Pretzels and Kettle Chips

Mini Sandwiches to Include Choice of Three:

- Turkey with Swiss Cheese, Cucumbers, and Mayonnaise
- Smoked Salmon with Dill Cream Cheese, Tomatoes, and Onion
- Cucumber, Tomatoes, Sprouts, and Boursin Cheese Spread
- Caprese – Roma Tomato, Pesto, and Fresh Mozzarella
- Curried Egg Salad
- Roast Beef with Caramelized Onions and Pommery Mustard
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$20 Per Person

AT THE MOVIES

- Freshly Popped Popcorn
- Assorted Bags of Flavored Popcorn
- Assorted Traditional Movie Snacks: M&Ms, Mini Candy Bars, and Cracker Jacks
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$17 Per Person

À LA CARTE
BREAKS

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

\$70 Per Gallon

Hot Chocolate

\$70 Per Gallon

Iced Tea – Traditional Black Iced Tea

\$70 Per Gallon

Arizona Teas

\$6.25 Each

Assorted Soft Drinks

\$5 Each

Hotel Logo Bottle Water

\$4.25 Each

Fiji, Evian, Pellegrino, Perrier (small)

\$5 Each

Fiji, Evian, Pellegrino, Perrier (large)

\$8 Each

Energy Drinks (Red Bull or Rockstar)

\$7 Each

Chilled Fruit Juices:

Orange, Cranberry, Pineapple, Grapefruit, Apple, Carrot,
Watermelon, and Tomato

\$25 Per Liter

Assorted Bottled Juices

\$5.50 Each

À LA CARTE
BREAKS

MORNING À LA CARTE

Assorted Mini Danish Pastries

\$56 Per Dozen

Assorted Doughnuts

\$58 Per Dozen

Assorted Breakfast Bakeries

\$56 Per Dozen

Sliced European Coffee Cake

\$56 Per Dozen

Sliced Fruit Breads

\$56 Per Dozen

Bagels and Cream Cheese

\$58.50 Per Dozen

Sliced Fresh Fruit

(Minimum 10-person order)

\$10 Per Person

Assorted Individual Fruit Yogurts

\$5 Each

Hard-Boiled Eggs with Cracked Black
Pepper and Kosher Salt

\$2.50 Each

Protein Bars

\$5 Each

Low Carb Protein Bars

\$5 Each

AFTERNOON À LA CARTE

Giant Chocolate Chip, Oatmeal Raisin,
Peanut Butter, White Chocolate Chip,
Sugar, and Chocolate Cookies

\$45 Per Dozen

Chocolate Fudge Brownies

\$45 Per Dozen

Sliced European Coffee Cakes
and Fruit Bread

\$56 Per Dozen

Cannoli Pastries

\$48 Per Dozen

Chocolate-Covered Strawberries

\$60 Per Dozen

Miniature Fresh Fruit Tarts

\$48 Per Dozen

Häagen Dazs Ice Cream Bars

\$5.50 Each

Candy Bars

\$5 Each

Fresh Tortilla Chips

\$36 Per Pound

Assorted Chips, Pretzels, Peanuts,
or Tortilla Chips
(Suggested serving size - 1lb. Per 10 persons)

\$36 Per Pound

Assorted Individual Bag of Chips

\$5 Each

Mixed Nuts

(Suggested serving size - 1lb. Per 10 persons)

\$48 Per Pound

Potato Chips and Dip

(Suggested serving size - 1lb. Per 10 persons)

\$42 Per Pound

Guacamole or Fresh Salsa

(Suggested serving size - 1qt. per 25 persons)

\$38 Per Quart

Whole Fresh Fruit

*(Specific quantity must be ordered - these items
are not sold on consumption)*

\$4.50 Each

Assorted Finger Sandwiches, Classic Tea
Presentation

\$61 Per Dozen

Assorted Mini Sandwiches, Composed on Rolls

\$62 Per Dozen



Buon Pomeriggio!

"Ask not what you can do for your country, ask what's for lunch."
-Orson Welles

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BUFFET LUNCHEONS

Each menu requires a minimum guarantee of 10 persons.

THE DELI BUFFET

- Chickpea Salad with Cucumber, Diced Peppers, and Onions in Dijon Vinaigrette
- Bistro Salad with Bibb Lettuce, Fresh Mozzarella, Tomatoes, Asparagus Tips, Shaved Parmigiano Reggiano
Served with Balsamic Vinaigrette
- Mediterranean Potato Salad with Feta Cheese, Green Onions, Roasted Red Peppers, Kalamata Olives, Fresh Basil, Lemon Juice, and Extra Virgin Olive Oil
- Choice of Homemade Chicken or Tuna Salad

Display of Deli Meats to Include:

- Roast Beef, Salami, Ham, and Turkey
- Provolone, Aged Cheddar, and Swiss Cheese
- Lettuce, Tomatoes, Pickles, Sliced Red Onions, Mayonnaise, and Dijon Mustard
- Accompanied by Bread Basket(s) to Include:
Whole Wheat, Rye, Sourdough, and White Bread
- Mocha Cheesecake, Chocolate Cake with Green Apple Ganache and Frangipane Tarts
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$43 Per Person

SOUP AND SANDWICH BUFFET

- Chicken Vegetable Soup
- New England Clam Chowder
- Macaroni Salad with Sweet English Peas, Basil, Roasted Tomatoes and Red Onions
- Garden Salad with Tomatoes, Cucumbers, Carrots with Buttermilk Ranch Dressing, and Balsamic Vinaigrette
- Turkey Wrap – Homemade Sliced Turkey with Avocado Mayonnaise, Bacon, and Shredded Lettuce
- Capicola with Provolone – with Bibb Lettuce, Sliced Tomatoes, and Black Olive Tapenade Served on Focaccia Bread
- Grilled Vegetable Wrap – Marinated Eggplant, Zucchini, Asparagus, and Roasted Tomatoes with Mozzarella Cheese
- Blood Orange Mousse, Pear Frangipane Tart, and Rocky Road Brownies
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$45 Per Person

BUFFET LUNCHEONS

Each menu requires a minimum
guarantee of 10 persons.

ALL AMERICAN BUFFET

- Roasted Corn Chowder
- Old-Fashioned Potato Salad, Bacon, Onions, Parsley, Oil and Vinegar
- Creamy Coleslaw
- Southern Fried Chicken
- Blackened Seared Mahi-Mahi
- Jack Daniel's Baked Beans
- Country Fried Potato Wedges with Fresh Herbs and Garlic
- Strawberry Crème Tart, Mocha Flan and Dark Chocolate Tart
- Served with Assorted Rolls and Butter
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$48 Per Person

ITALIAN BUFFET

- Classic Minestrone Soup
- Caprese Salad – Fresh Mozzarella, Red and Yellow Tomatoes, and Fresh Basil
- Antipasto Salad – Salami, Provolone, Pepperoni, Tomatoes, Olives, Artichoke Hearts, Julienned Red Onions
Served with Oregano Vinaigrette
- Our Homemade Meat Lasagna
- Roasted Swordfish Piccata
- Seared Chicken Breast with Tomatoes Olives and Capers
- Ricotta Lemon Sfogliatelle, Sicilian Cream Tart with Chocolate Ganache and Amaretto Cookies
- Served with Assorted Rolls and Butter
- House Blend of Coffee, Decaffeinated Coffee, and Tea

\$48 Per Person

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BUFFET LUNCHEONS

Each menu requires a minimum guarantee of 10 persons.

BUILD YOUR OWN BUFFET

**Served with Assorted Rolls and Butter,
House Blend of Coffee, Decaffeinated Coffee, and Tea**

Salads: Choice of Two

- Mesclun Spring Mix with Cherry Tomatoes, Cucumbers, and Red Onions with Tuscan Herb Vinaigrette
- Tuscan Salad – Mixed Greens with Baby Spinach, Orange Segments, Crumbled Gorgonzola, and Candied Pecans with Citrus Champagne Vinaigrette
- Caesar Salad– Romaine, Croutons, Shaved Parmesan, Caesar Dressing
- Chopped Salad – Chicken, Bell Peppers, Onions, and Mango in Cilantro Lime Vinaigrette

Entrées: Choice of Two

- Grilled Swordfish Cacciadore, with Butter Linguine
- Miso Glazed Salmon, Sweet Soy, Baby Bok Choy, and Jasmine Rice
- Pesto Crusted Halibut, Roasted Tomato Coulis, Asparagus Tips, and Steamed Diced Russet Potatoes
- Achiote-Rubbed Grilled Flank Steak, Tomatillo Salsa, Spanish Rice
- Braised Beef Short Ribs, Horseradish Russet Mashed Potatoes, and Roasted Root Vegetables
- Pan-Seared Beef Filet, Sauce Au Poivre Vert, and Roasted Potatoes
- Lemon Chicken Thigh Tagine-Style, Couscous, and Zucchini-Tomato Ragout
- Rosemary and Lemon Marinated Grilled Chicken, Artichoke, and Warm Fingerling Potato Salad
- Roasted Chicken Breast Puttanesca, and Penne Pasta
- V | P Mac and Cheese Made with Cheddar and Parmesan Cheese, Bacon, Peas and Onions

Desserts: Choice of Three:

- Mocha Mousse – Cocoa Nibs in Chocolate Cup
- Key Lime Entremet with Cheesecake Insert
- Red Currant Gelée with Hazelnut Financier
- Mini Cream Puffs, Chestnut Rum Cream
- Blood Orange Mousse, Vanilla Yogurt, Mandarin Gelée Verrine
- Seasonal Fresh Fruit Tart
- Rocky Road Brownies
- Pear Frangipane Tart

Tier One Pricing:

Chicken and Pasta Entrée Selections, Salads, and Desserts
\$43 Per Person

Tier Two Pricing:

Chicken and Fish Entrée Selections, Salads, and Desserts
\$46 Per Person

Tier Three Pricing:

Chicken and Beef Entrée Selections, Salads, and Desserts
\$48 Per Person

Tier Four Pricing:

Beef and Fish Entrée Selections, Salads, and Desserts
\$50 Per Person

TO-GO LUNCHES

Each menu requires a minimum guarantee of 10 persons.

BOX LUNCHES

- **Choice of One Sandwich, One Salad, One Snack, and One Dessert Selection.**
- **All Box Lunches Include Choice of: Fresh Seasonal Apple or Orange, Individual Bag of Chips**

\$35 Per Person

Sandwich Selections or Choice of One Sandwich:

- Turkey Wrap
Sliced Turkey, Cranberry Mayo, Alfalfa Sprouts, Bacon, and Avocado Cream in a Tomato Tortilla
- The Venetian | The Palazzo Club
Sliced Ham and Turkey, Cheddar and American Cheese, Lettuce, Tomato, and Mayonnaise on Multigrain Bread
- Italian Combination
Capicola, Salami, Provolone Cheese, Lettuce, Tomato, and Tapanade on Focaccia Bread
- Roast Beef Baguette
Sliced Roast Beef, Havarti Dill Cheese, Lettuce, Tomato, and Horseradish Mayonnaise
- Vegetarian Wrap
Grilled Zucchini, Eggplant, Roasted Peppers, and Mozzarella Cheese in a Cilantro Tortilla

Choice of One Salad or Salad Selections:

- Country Potato Salad
- Pasta Salad
- Fruit Salad

Choice of One Dessert or Dessert Selections:

- Fresh-Baked Chocolate Chip Cookie
- Brownie
- Rice Krispie Bar

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Buon Appetito!

"To be tempted and indulged by the city's most brilliant chefs.
It's the dream of every one of us in love with food."
-Gael Greene

HORS D'OEUVRE

Minimum order of 25 pieces required for each item. All orders must be in increments of 25 pieces. 24 hour advance notice required.

COLD HORS D'OEUVRES

- Vegetable Ratatouille Lettuce Wrap
- Filet Mignon Crostini with Bleu Cheese Confit
- Cajun Chicken Canapé
- Ahi Tuna Tartar in an Asian Spoon
- Beef Carpaccio, with Limoncello Parmesan
- Brie Crostini with Sun Dried Tomato Chutney
- Cucumber Cup with Hummus
- Smoked Salmon Lollipop
- Maryland Lump Crab on Poppyseed Canapé

\$6 Per Piece

HOT HORS D'OEUVRES

- Truffled Risotto Arancini with Tomato Cream
- Mini Beef Wellington with Peppercorn Demi-Glace

\$6 Per Piece

- Chilean Sea Bass Katafi with Walnut Pesto
- Crawfish Empanada with Roasted Tomato Salsa
- Lobster Chive Croquettes Lemon with Herb Mayonnaise
- BBQ Pork Spring Roll with Truffle Oil
- Chicken, Spinach, and Prosciutto Popper with Basil Aioli
- Mini Vegetable Cobbler
- Roasted Provencal Vegetable Crêpes
- Beef Croquette with Curry Ketchup
- Thai Chicken Satay with Spicy Peanut Sauce

\$7 Per Piece

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DISPLAYS

ICE CARVINGS

Consult your catering professional for a quote. Allow our skilled ice carvers to sculpt reproductions of logos and intricate sculptures.

All work done on a per-quote basis. \$900 per block and up.

CLASSIC CRUDITÉ DISPLAY

(Serves 10 people)

Assortment of Seasonal Vegetables, Broccoli, Cauliflower, Baby Carrots, Zucchini, Squash, and Cherry Tomatoes
Served with Chipotle Ranch Dip and Boursin Cheese Dip

\$100 Per Display

FRESH FRUIT DISPLAY

(Serves 10 people)

Seasonal and Tropical Fruit Display of Sliced and Whole Fruits
Served with Honey Yogurt Dressing

\$100 Per Display

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

(Serves 10 people)

California White Cheddar, Purple Moon Cabernet-Soaked Cheddar, Brie, Stilton Blue Cheese, Havarti Dill Cheese, and Smoked Gouda
Served with Dried Fruit, Roland Water Crackers, and a Selection of Home-Baked Breads and Rolls

\$150 Per Display

ANTIPASTO DISPLAY

(Serves 10 people)

A Fine Selection of Italian Hors D'Oeuvres, Including:
Prosciutto Ham, Genoa Salami, Cappicolla, and Provolone Cheese,
Assorted Olives, Marinated Artichoke Hearts, Roasted Tomatoes,
Buffalo Mozzarella, Grilled Assorted Vegetables,
and Marinated Peppers

\$150 Per Display

PETITE ROASTED VEGETABLE DISPLAY

(Serves 10 people)

Asparagus, Baby Carrots, Squash, Broccoli, Peppers, Onions, and Zucchini,
Served with Red Pepper Aioli and Boursin Cheese Dip

\$110 Per Display

JUMBO SHRIMP OR ALASKAN SNOW CRAB CLAWS

(Serves 10 people)

Served on Ice with Homemade Spicy Cocktail Sauce
and Lemon Wedges

\$6 Per Piece

SUSHI AND SASHIMI DISPLAY

(Serves 10 people)

California Rolls, Spicy Tuna Roll, and Tuna, Salmon, and Yellowtail Nigiri
Served with Wasabi Mustard, Pickled Ginger, and Soy Sauce

\$225 Per Display

RECEPTION STATIONS

PASTA STATION

(Minimum of 10 people)

Choice of Two:

- Penne Pasta with Marinara Sauce
- Cavatappi with Creamy Roasted Vegetable and Tomato Ragout
- Tri-Colored Tortellini with Gorgonzola and Walnut Cream
- Freshly Grated Parmesan Cheese with Assorted Rolls and Butter

\$19 Per Person

TACO STATION

(Minimum of 10 people)

- **Taco Station Includes Pinto Beans, Pico De Gallo, Sour Cream, Shredded Lettuce, Diced Onion with Cilantro, Lime Wedges, Shredded Cheddar Cheese, and Queso Fresco**
- **Soft Flour Tortillas**

Choice of Two:

- Carne Asada
- Fried Fish Baja Style
- Chicken in Rich Tomato, Garlic and Cilantro Sauce

\$25 Per Person

SLIDER BAR STATION

(Minimum of 50 each)

- Hot Sliders Presented in a Chafing Dish with Homemade Rolls on the Side Served with Shredded Lettuce, Sliced Roma Tomatoes, Diced Onions, Pickle Chips, Swiss Cheese, and Tilamook Cheddar Cheese
- Condiments to Include: Sweet Chili Mayonnaise, Horseradish Mustard and Curry Ketchup

Crispy Chicken Slider: \$8 Each

Pulled Pork Slider: \$8.75 Each

Kobe Beef Slider: \$8.75 Each

CARVING STATIONS

All stations require a uniformed carver at \$150.

All Carved Items are Served with Appropriate Condiments and a Selection of Home-Baked Rolls.

BONELESS PRIME RIB OF BEEF

(Serves 20 people)

Au Jus and Creamy Horseradish Sauce

\$375 Each

OVEN ROASTED TOM TURKEY

(Serves 20 people)

Orange and Cranberry Chutney

\$250 Each

PEPPER-CRUSTED TENDERLOIN OF BEEF

(Serves 15 people)

Balsamic Demi-Glace and Baby Shallots

\$415 Each

ROASTED PORK STEAMSHIP

(Serves 30 people)

Served with Smoked Paprika Aioli

\$250 Each

RECEPTION DESSERT SELECTIONS

Each selection guarantees a minimum of 15 persons or items, unless otherwise specified. All selections are served buffet style.

Ginger Green Tea Cream Cake with Golden Crunchy Caviar

\$7 Per Serving

Ancho Chili Mango Mousse

\$7 Per Serving

Hazelnut Mascarpone Crème Cake with Mandarin Oranges

\$7 Per Serving

Mini Caraibe Mousse with Raspberry Marmalade

\$7 Per Serving

Guayaquil Chocolate Ganache Tart with Cocoa Nibs

\$7.50 Per Serving

Seasonal Fresh Fruit Tart Gourmande

\$7.50 Per Serving

Hawaiian Chiffon-Style Cake with Exotic Fruit

\$7.50 Per Serving

Mini Cream Puff Filled with Arabica Coffee Cream

\$7 Per Serving

Assorted Frangipane Tarts: Apple, Apricot, Pear or Plum

\$7.50 Per Serving

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Buona Sera!

"Sir, respect your dinner: idolize it, enjoy it properly.
You will be many hours in the week, many weeks
in the year, and many years in your life happier if you do."
-William Makepeace Thackeray

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PLATED DINNER MENU

All dinners require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. The following items are designed for reception-style presentation.

SOUPS

New England Clam Chowder

\$8 Per Person

Minestrone Alla Reggiano

\$7 Per Person

APPETIZERS

Sautéed Jumbo Lump Crab Cake

Served with Spinach and Pommery Mustard Beurre Blanc

\$19 Per Person

Bruschetta

Fresh Tomatoes, Basil, Red Onions and Balsamic Vinegar
Served on Grilled Artisan Bread

\$12.50 Per Person

Jumbo Chilled Shrimp

Splashed with Lime Juice, Served with
Spicy Tomato Cocktail Sauce

\$18 Per Person

SALADS

Traditional Caesar Salad

Tossed Red and Green Romaine Lettuce in
Caesar Dressing with Parmesan and Croutons

\$9 Per Person

Tuscan Salad

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

\$14 Per Person

Mixed Greens

With Your Choice of Ranch, Balsamic,
Bleu Cheese or Oregano Vinaigrette Dressing

\$10 Per Person

PLATED DINNER MENU

All dinners require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons, unless otherwise specified.

The following items are designed for reception-style presentation.

ENTRÉES

Grilled Filet Mignon

Served with Butter Whipped Potatoes, Baby Vegetables, and Red Wine Reduction

\$42 Per Person

Peppercorn-Crusted Filet Mignon

Served with Pan-Roasted Polenta Cake, Roasted Asparagus, and Bordelaise Sauce

\$42 Per Person

Grilled Beef Filet and Salmon Duet

With Roasted Vegetables, Country Mashed Potatoes, and Port Wine Demi-Glace

\$63 Per Person

Pan-Seared Airline Chicken Breast

Served with Country-Style Mashed Potatoes, Roasted Shallots, Leeks, and Shitake Mushroom Poêlée, Baby Carrots and Cabernet Sauce

\$35 Per Person

Grilled Herb and Garlic Marinated Breast of Chicken

Served with Sauté of Wild Mushrooms, Roasted Red Potatoes, Baby Vegetables, and Chicken Au Jus

\$35 Per Person

Poached Salmon Fillet with Thai Red Curry and Coconut Milk

Ginger, Red and Yellow Pepper Warm Salad, and Braised Baby Bok Choy Served with Steamed Wild Rice

\$30 Per Person

Miso-Glazed Atlantic Salmon Fillet

Served with Oyster Mushroom, Asparagus, Shitake Mushrooms, and Baby Carrots, Sautéed with Soy and Mirin

\$34 Per Person

Grilled Halibut Fricassee

Served with Fricassee of Artichokes, English Peas, Potato Gnocchi, and Baby Carrots

\$41 Per Person

Traditional Shrimp Scampi

Served with Linguine Tossed in Garlic, Herbs, Butter, and Diced Tomatoes

\$31 Per Person

PLATED DINNER MENU

All dinners require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. The following items are designed for reception-style presentation.

DESSERTS

Pumpkin Crème Brûlée

Caramelized Pumpkin, Sesame Tuile

\$11 Per Person

Chocolate Pave Cake

Thin Layer of Walnut Fudge Brownie Filled with Chocolate-Coffee Mousse, Served with Cardamom Sauce

\$11 Per Person

Marron De Crème with Exotic Fruit

Dark Jamaican Rum-Flavored Chestnut Cream with Mango and Passion Fruit, Chocolate-Hazelnut Biscuit

\$11 Per Person

Trio De Mini Cupcakes

Chocolate Cupcake with Chocolate Ganache, Lemon Cupcakes with Strawberry Buttercream and Red Velvet Cupcake with Cream Cheese Frosting

\$11 Per Person

Assorted Red Berry Compote

Tahitian Vanilla-Infused Berry Compote, Topped with Vanilla Panna Cotta

\$11 Per Person

Green Tea Cheesecake

With Caramel Butter Orange Sauce

\$11 Per Person

Lemon Mousse Cake

Hazelnut Japonaise Cookie, Strawberry Sauce

\$11 Per Person

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BUFFET MENU

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified.

THE COOKOUT BUFFET

- Mixed Greens Salad Bar – Hard-Boiled Eggs, Bacon Bits, Cucumbers, Red Onions, and Tomatoes with Creamy Sour Cream Ranch Dressing and Basil Vinaigrette
- Macaroni Salad with Sweet Peas, Roasted Tomatoes, and Basil
- Bourbon-Glazed St. Louis Ribs
- Grilled Chicken Breast with Chimichurri Sauce
- Sweet Corn Succotash
- Baked Potato Bar with Sour Cream, Bacon Bits, Shredded Cheddar Cheese, and Butter
- Dark Chocolate Cake with Crunchy Golden Pearls, Mandarin Chiboust Tart, and Gianduja Citron Mousse

\$52 Per Person

THE SOUTHWESTERN BUFFET

- Spicy House-Made Chili Served with Sour Cream and Shredded Cheddar Cheese
- Chopped Chicken Salad – Roasted Red and Jalapeño Peppers, Cilantro, Diced Mango, Red Onions, Green Peppers, Tossed in Chipotle Vinaigrette with Fried Tortilla Strips
- Roasted Corn and Black Bean Salad with Cilantro and Green Peppers
- Achote-Spiced Beef Tenderloin, Roasted Tomato Sauce, Roasted Chicken in Mole Sauce
- Dirty Rice
- Corn on the Cob
- Strawberry Cream Tart, Mocha Flan, and Mexican Chocolate Tart
- Assorted Rolls and Butter
- Venetian Blends of Coffee, Decaffeinated Coffee, and Tea

\$58 Per Person

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BUFFET MENU

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified.

V|P DINNER BUFFET: CREATE YOUR OWN BUFFET

**Dinner includes Venetian Rolls and Butter with
Venetian Blends of Coffee, Decaffeinated Coffee, and Tea**

Salads: Choice of Two

- Chicken Pasta Salad – Grilled Chicken, Cavatappi Pasta, White Cheddar, Celery, Black Olives, and Broccoli Florets
- Cucumber in Basil Vinaigrette
- Salmon Cucumber Couscous Salad – Poached Shredded Salmon with Tomatoes and Cucumbers Tossed with Mint Vinaigrette
- Southwest Potato Salad – with Green Olives, Jalapeño Peppers, Radish, Tomatoes, Red Onions, and Cilantro, with Cilantro Ranch Dressing
- Wild Mushroom and Asparagus Salad – Baby Frisée, Cherry Tomatoes, and Balsamic Vinaigrette
- Yellow and Red Tomato Salad – Arugula, Fresh Basil, Baby Mozzarella, and Extra Virgin Olive Oil
- Sweet Corn and Dungeness Crab Salad – Bibb Lettuce, Roasted Red Peppers, and Cilantro Vinaigrette
- Grilled Asparagus – Orange Segments, Red Romaine Lettuce, Shaved Prosciutto, and Pecorino Cheese
- Tofu Salad – Bean Sprouts, Shitake Mushrooms, Baby Bok Choy, and Ginger Sesame Dressing
- Basil Cucumber, Red Onions, and Tomato Salad with Feta Cheese and Oregano Vinaigrette
- Green Bean Salad – Roasted Shitake Mushrooms, Sun Dried Cranberries, and Mustard Vinaigrette
- Marinated Artichoke Heart Salad – Red Onions, Roasted Tomatoes, Baby Frisée, and Herb Vinaigrette
- Fingerling Potato Salad – Prosciutto, Scallions, and Pommery Mustard Dressing
- Baby Frisée and Spinach Salad – Chopped Eggs, Bacon, and Sherry Vinaigrette

Entrées:

- Roasted Chicken Breast, Baby Shallots, and Cabernet Sauce
- Seared Chicken Piccata – with Lemon, Capers, and Butter
- Tandoori Spiced Chicken Breast with Red Curry Sauce
- Rotisserie-Style Lemon Rosemary Chicken, with Natural Jus
- Herb-Baked Chilean Sea Bass with Tomato Basil Fondue
- Seared Salmon Fillet with White Bean and Red Pepper Stew, and Pesto Oil
- Poached Salmon Escabeche-Style
- Pesto-Crusted Halibut, with Mango-Cilantro Salsa
- Achiotte-Rubbed Filet Mignon with Chimichurri Sauce
- Green Peppercorn-Crusted Beef Tenderloin with Cognac Cream
- Cavatappi Pasta with Roasted Vegetables, and Tomato Cream Sauce

Vegetables: Choice of One

- Creole-Style Succotash
- French Green Beans Sautéed with Onions and Garlic, and Tomato Fondue
- Roasted Squash with Queso Fresco
- Sautéed Brussel Sprouts with Applewood Smoked Bacon and Onions
- Creamy Spinach
- Grilled Asparagus and Buttered Baby Carrots

Buffet Selections Continued on page 29

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BUFFET DINNER

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified.

Starch: Choice of One

- Roasted Garlic Potato Purée
- Steamed New Potatoes with Parsley Butter
- Warm Truffled Fingerling Potato Salad
- Moroccan-Style Rice
- Rosemary Potato Hash
- Homemade Macaroni and Cheese
- Saffron Rice Pilaf
- Horseradish Yukon Gold Mashed Potatoes
- Baked Ziti-Tomato Fondue, Spinach, and Mozzarella

Desserts: Choice of Three

- Cardamom Flan with Berries
- Limoncello-Scented Blueberry Pie
- Valrhona Dark Chocolate Tart with Golden Crunchy Caviar
- Caramelized Apple Bars
- Pastry Puffs with Marron Cream and Chocolate Chips
- Butter Lemon Meringue Tart
- Coffee Mascarpone Amaretto Cake
- Pignoli Cookies – Italian Pine Nut
- Mandarin Chiboust Tart
- Chocolate-Dipped Cannoli with Creamy Sweet Ricotta Cheese and Chocolate Chips

**Tier One: Choice of Two Meats, Seafood,
or Vegetarian Selections, One Vegetable,
One Starch, Two Salad and Three Dessert Selections
\$60 Per Person**

**Tier Two: Choice of Three Meats, Seafood,
or Vegetarian Selections, One Vegetable,
One Starch, Two Salad and Three Dessert Selections
\$70 Per Person**

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SPECIAL OCCASIONS

Custom cakes and cupcakes available upon request and require two weeks advance notice.

CUPCAKES

Select up to (3) cupcake flavors per dozen.
Cupcake flavors are subject to change without notice.

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

\$57 Per Dozen

CHOICE OF CAKE

- White Cake
- Chocolate Cake
- Carrot Cake
- Cheesecake (available in 10" round only)

Choice of Filling

- Buttercream
- Whipped Cream
- Bavarian Cream
- White Chocolate
- Fresh Fruit

Choice of Frosting

- White
- Chocolate
- Buttercream
- Poured Ganache
- Whipped Cream

CAKE SIZES

6" Round.....	\$60
Serves 6 Guests	
8" Round.....	\$100
Serves 10 Guests	
10" Round.....	\$160
Serves 16 Guests	
12" Round.....	\$300
Serves 30 Guests	
1/4 Sheet.....	\$240
Serves 24 Guests	
1/2 Sheet.....	\$480
Serves 48 Guests	
Full Sheet.....	\$960
Serves 96 Guests	

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Salute!

"Work is the curse of the drinking class."

-Oscar Wilde

"Once, during Prohibition, I was forced to live for days
on nothing but food and water."

-W.C. Fields

BEVERAGE SERVICE

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

BARTENDERS

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

HOSTED BAR PRICES

Premium Brands

- Grey Goose Vodka
- Bombay Sapphire Gin
- Chivas Regal Scotch
- Crown Royal Whiskey
- Mount Gay Rum
- Maker's Mark Bourbon
- Herradura Gold Tequila

\$11 Each

Deluxe Brands

- Absolut Vodka
- Tanqueray Gin
- Johnnie Walker Black Scotch
- Seagram's VO Whiskey
- Myers's Platinum Rum
- Wild Turkey Whiskey
- Sauza Gold Tequila

\$9 Each

Superior Brands

- Skyy
- Bombay Gin
- Johnny Walker Red Scotch
- Seagram's 7
- Bacardi Silver Rum
- Jim Beam Bourbon
- Cuervo Gold Tequila

\$8 Each

Cordials

- Cointreau
- Kahlúa
- Bailey's Irish Crème
- Chambord
- Courvoisier VSOP

\$10 Each

Domestic Beer

- Samuel Adams
- Miller Lite
- Miller Genuine Draft
- Budweiser
- Budweiser Lite
- Coors
- Coors Light

\$7 Each

Imported Beer

- Corona
- Amstel Light
- Heineken
- Beck's Dark
- Foster's
- Dos Equis

\$7.50 Each

OTHER SELECTIONS

Fruit Juices

\$5.50 Per Glass

Soft Drinks

\$5 Each

Fiji, Evian, Pellegrino, Perrier (small)

\$5 Each

Hotel Branded Bottle Water

\$4.25 Each

House Wine

\$9.50 Per Glass

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. Charges per person are based on whole-hour increments and are not pro-rated.

	Beer & Wine Only	Superior	Deluxe	Premium
Two Hours.....	\$27.....	\$29.....	\$31.....	\$33
Three Hours.....	\$31.....	\$36.....	\$38.....	\$40
Four Hours.....	\$34.....	\$41.....	\$43.....	\$45

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BEVERAGE SERVICE

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.

SPECIAL BEVERAGE PACKAGES

The Rialto

(Serves 10–20 people)

- (2) Robert Mondavi Coastal, Chardonnay
- (2) Esser, Merlot
- (1) Stolichnaya, Liter
- (1) Beefeater, Liter
- (1) Myers's Platinum, Liter
- (1) Dewar's White Label, Liter
- (1) Sauza Gold, Liter
- (1) Triple Sec, Liter
- (1) Dry Vermouth, 375 ml
- (1) Sweet Vermouth, 375 ml
- (24) Selected Domestic Beers
- (12) Selected Imported Beers
- (24) Assorted Soft Drinks, 10 oz
- (12) Bottled Water, 12 oz
- (24) Assorted Mixers, 10 oz
- (1) Bloody Mary Mix, Liter
- (1) Sweet and Sour, Liter
- (1) Fresh Orange Juice, Liter
- (1) Fresh Grapefruit Juice, Liter
- (1) Cranberry Juice, Liter

\$1,268 Per Package

Doge Package

(Serves 20 - 40 people)

- (4) Sonoma Cutrer Russian River, Chardonnay
- (2) Esser, Merlot
- (1) Grey Goose, Liter
- (1) Bombay Sapphire, Liter
- (1) Myers's Platinum, Liter
- (1) Johnny Walker Black, Liter
- (1) Jack Daniel's, Liter
- (1) Crown Royal, Liter
- (1) Patrón Silver, 750 ml
- (1) Dry Vermouth, 375 ml
- (1) Sweet Vermouth, 375 ml
- (1) Baileys Irish Crème, Liter
- (1) Kahlúa, Liter
- (1) Grand Marnier, Liter
- (1) Triple Sec, Liter
- (24) Selected Domestic Beers
- (12) Selected Imported Beers
- (24) Assorted Soft Drinks, 10 oz
- (12) Bottled Water, 12 oz
- (24) Assorted Mixers, 10 oz
- (1) Bloody Mary Mix, Liter
- (1) Sweet and Sour, Liter
- (1) Fresh Orange Juice, Liter
- (1) Fresh Grapefruit Juice, Liter
- (1) Cranberry Juice, Liter

\$1,893 Per Package

MARTINI MADNESS

Classic Martinis Handcrafted with Your Choice of Gin or Vodka. Cosmopolitans, Metropolitans, Lemon Drops, Chocolate Martinis, and Sour Apple Martinis are Ready to Please Even Your Most Discerning Guest. The Martini Craze is Alive and is a One-of-a-Kind Amenity for Your Guests. All Drinks Served with Classic Garnishes.

\$13 Each

AN EVENING IN MARGARITAVILLE

Experience an Italian-Style "Siesta!" Our Very Own Margarita and Tequila Bar Offers the Freshly Blended Frozen and on the Rocks Margaritas and Shooters with a Selection of Premium Tequilas.

\$10 Each

INTERNATIONAL COFFEE STATION

Our House Blend of Coffee and Decaffeinated Coffee with Whipped Cream, Sugar Stir Sticks, Chocolate Straws, Orange Twist and Cinnamon Sticks. A Large Selection of Fine Cordials and Cognacs are Available to Enhance Your Coffee Station.

\$10 Each

HOSPITALITY
BEVERAGES
AND SPIRITS

Gin

Beefeater, Liter.....	\$75
Bombay, Liter.....	\$75
Bombay Sapphire, Liter.....	\$90
Tanqueray, Liter.....	\$75
Tanqueray 10, Liter.....	\$100

Vodka

Absolut, Liter.....	\$80
Absolut Citron and Mandarin, Liter.....	\$80
Belvedere, Liter.....	\$105
Chopin, Liter.....	\$105
Grey Goose, Liter.....	\$105
Stolichnaya, Liter.....	\$80
Ketel One, Liter.....	\$105
Skyy, Liter.....	\$80

Vermouth

Martini & Rossi Dry, 375 ml.....	\$14
Martini & Rossi Sweet, 375 ml.....	\$14

Scotch

Chivas Regal Salute, Liter.....	\$525
Chivas Regal, Liter.....	\$100
Dewar's White Label, Liter.....	\$90
Glenlivet, 750 ml.....	\$90
J & B, Liter.....	\$80
Johnny Walker Red, Liter.....	\$85
Johnny Walker Black, Liter.....	\$100
Johnny Walker Blue, 750 ml.....	\$450

Tequila

Corazon Blanco, 750 ml.....	\$100
Jose Cuervo 1800, 750 ml.....	\$80
Patrón Añejo, 750 ml.....	\$130
Patrón Silver, 750 ml.....	\$110
Sauza Gold, Liter.....	\$80
Sauza Tres Generaciones Añejo, 750 ml.....	\$100

Cognac

Courvoisier VS, Liter.....	\$95
Hennessy VSOP, Liter.....	\$170
Hennessy XO, 750 ml.....	\$375
Rémy Martin Louis XIII, Liter.....	\$2,700
Rémy Martin VSOP, 750 ml.....	\$175
Rémy Martin XO, 750 ml.....	\$375

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HOSPITALITY
BEVERAGES
AND SPIRITS

Whiskey and Bourbon

Crown Royal Special Reserve, 750ml.....	\$105
Crown Royal, Liter.....	\$90
Jack Daniel's, Liter.....	\$80
Jameson, 750 ml.....	\$75
Knob Creek, 750 ml.....	\$90
Maker's Mark, Liter.....	\$80
Seagram's 7, Liter.....	\$65
Seagram's VO, Liter.....	\$75
Wild Turkey 101, Liter.....	\$80

Rum

Captain Morgan, Liter.....	\$70
Malibu, Liter.....	\$70
Myers's Dark, Liter.....	\$75
Myers's Platinum, Liter.....	\$70
Bacardi Silver, Liter.....	\$70

Liqueurs and Cordials

Amaretto Di Saronno, Liter.....	\$75
Baileys Irish Cream, Liter.....	\$75
Chambord, 750 ml.....	\$75
Cointreau, Liter.....	\$110
Drambuie, Liter.....	\$115

Liqueurs and Cordials

Frangelico, Liter.....	\$75
Grand Marnier, Liter.....	\$120
Jägermeister.....	\$75
Kahlúa, Liter.....	\$75
Sambuca Romana, Liter.....	\$75
Southern Comfort, Liter.....	\$65
Triple Sec, Liter.....	\$60

Beer

Domestic.....	\$7
Imported.....	\$7.50
Non-Alcoholic.....	\$7

Mixers

Bloody Mary.....	\$11
Grenadine.....	\$11
Triple Sec, Liter.....	\$60
Sweet and Sour.....	\$11
Rose's Lime Juice.....	\$11
Piña Colada.....	\$11

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WINE 2011

"Wine is bottled poetry."
-Robert Louis Stevenson

"Sorrow can be alleviated by good sleep, a bath and a glass of wine."
-Saint Thomas Aquinas

"In Europe we thought of wine as something as healthy and normal as food and also a great giver of happiness and wellbeing and delight. Drinking wine was not snobbism nor a sign of sophistication nor a cult. It was as natural as eating and to me as necessary."
-Ernest Hemingway

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."
-Benjamin Franklin

WINE PORTFOLIO

Our sommelier has assembled a list comprised of the best wines available to fulfill your complete dining experience. These wines have been chosen for their fine quality, their ability to complement our unique cuisine, and their availability.

Should your dining event require very special wine choices, please contact your catering professional. We can assist you with the selection of your fine wines based upon availability, quantity, and the guarantee of purchase.

Bon Vivant!

WINE PORTFOLIO

SPARKLING WINE

100 Asti Martini & Rossi.....	\$50
107 Prosecco, Zardetto.....	\$45
203 Mumm Cuvée Napa Brut Prestige.....	\$60

CHAMPAGNE

300 Dom Pérignon.....	\$350
301 Moët and Chandon Impérial.....	\$95
308 Mumm Cordon Rouge.....	\$80

WINES OF ITALY

Vino Blanco

319 Pinot Grigio, Santa Margherita.....	\$60
125 Tocai Friulano, Bastianich.....	\$46

Vino Rosso

226 Vespa Rosso, Bastianich.....	\$69
337 Villa Antinori.....	\$45

VIN DE FRANCE

Vin Blanc

325 Wild Boar White, Routas.....	\$38
327 Sancerre, Reverdy.....	\$50
321 Riesling, Schlumberger.....	\$45
309 Puligny Montrachet, Livier.....	\$90

Vin Rouge

350 Georges Duboeuf, Beaujolais Villages.....	\$40
323 Château Bernadotte, Haut Medoc.....	\$55
334 Châteauneuf du Pape, Château de La Gardine.....	\$75

WINES OF AMERICA

White Wine

213 Chardonnay, Cakebread Reserve, Napa.....	\$120
217 Chardonnay, Grgich Hills, Napa.....	\$90
219 Chardonnay, Robert Mondavi Coastal, California.....	\$40
221 Chardonnay, Sonoma Cutrer, Russian River, Sonoma.....	\$50
126 Sauvignon Blanc, Napa Cellars, Napa.....	\$39
223 Sauvignon Blanc, Geyser Peak, California.....	\$45
227 Fume Blanc, Robert Mondavi, California.....	\$50

Blush Wines

242 White Zinfandel, Beringer.....	\$35
167 Rouvierre Rose, Routas, France.....	\$38

Red Wine

254 Cabernet Sauvignon, Robert Mondavi, Napa.....	\$75
256 Cabernet Sauvignon, Sterling, Napa.....	\$60
225 Cabernet Sauvignon, Geyser Peak, Alexander Valley.....	\$40
267 Murphy-Goode, Merlot.....	\$39
272 Merlot, Esser, California.....	\$35
268 Pinot Noir, Beringer, Napa.....	\$45
155 Pinot Noir, Steele, California.....	\$48
156 Pinot Noir, ZD, Napa.....	\$89
153 Meritage, Kendall Jackson, California.....	\$39

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**FLORAL
RENTALS &
SERVICES**

FLORAL

Small Rose Petals	\$35
Medium Rose Petals	\$50
Large Rose Petals	\$100
Single Rose Cellophane Wrapped.....	\$7.50
Single Rose in Bud Vase	\$15
Double Rose in Bud Vase	\$20
Triple Rose in Bud Vase.....	\$25
Dozen Roses	\$125
1/2 Dozen Roses	\$75
Small Mixed Floral Arrangement	\$50
Medium Mixed Floral Arrangement	\$75
Large Mixed Floral Arrangement.....	\$100

TROPICAL MIX

Small Tropical Mix Arrangement.....	\$50
Medium Tropical Mix Arrangement.....	\$75
Large Tropical Mix Arrangement	\$100

BLOOMING PLANTS

6" Kalanchoe.....	\$25
6" Orchid Plant.....	\$35
6" Seasonal Plant.....	\$35
6" Mum Plant.....	\$25

*Please contact Floral Dept. for color selections.

SMALL/MEDIUM SIZE GREEN PLANTS

4-6" Table Top Green Plant.....	\$25
6-8" Peace Lily (White Flag).....	\$30
8" Fern-Kimberly.....	\$30
2' Tall Green Plant	\$30
3' Tall Green Plant	\$40

LARGE GREEN PLANTS

4' Tall Green Plant	\$50
5' Tall Green Plant	\$60
6' Tall Green Plant	\$70
8' Tall Green Plant	\$100
Corner Grouping Consists of (1) 6' Tree (2) 2' Plants & (2) Ferns.....	\$150

BALLOONS

Small Balloon Bouquet (Two Mylar and Six Latex Balloons).....	\$25
Large Balloon Bouquet (Six Mylar and Six Latex Balloons)	\$60

MEETING SERVICES

Your hospitality parlor can be set for a business meeting. Please contact one of our hospitality representatives to discuss your specific needs. We can provide special seating, audio/visual, dedicated servers, breaks and/or meals.

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HOSPITALITY POLICIES

GUARANTEE

The Venetian and The Palazzo must be notified no later than noon, three (3) business days prior to the scheduled function, as to the exact number of guests in attendance except as expressly otherwise noted here in. Headcounts for attendance of 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 a Tuesday must submit number of attendees no later than noon of the preceding Friday. 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/Palazzo of a guaranteed number of attendees, The Venetian/Palazzo shall utilize the expected number as the final guarantee.

LABOR FEE

A \$35 per hour, per server labor charge will be applied to meals or events that require wait staff to be present for service. Three hour minimum.

ORDERS WITHIN 48 HOURS

Any menu ordered within 48 hours of the function date will be considered a "Short Term Event" and subject to special menu selections and pricing. Consult your Hospitality Manager for specialized menus and pricing. A \$50 expedite fee will be applied to all orders placed within 48 hours of the function which will be in addition to all other applicable fees and charges.

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. 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.

2. In arranging for private functions, the number of guests in attendance must be definitely confirmed by noon three business days in advance of the function. This number will be considered a guarantee, not subject to reduction, and charges will be made according to the guarantee provided.
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. The Venetian and The Palazzo management shall not be in default of performance of this agreement or liable for any delay or failure to perform its obligations if such failure or delay is due to events beyond its control such as, but not limited to, labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies, or other causes which prevent or interfere with performance.
6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of The Venetian and The Palazzo, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required 24 hours before the function. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one half percent per month will be added to any unpaid balance over 30 days old.

HOSPITALITY POLICIES

7. Display Signs and/or Decorations may not be used unless an authorized representative of The Venetian and The Palazzo gives prior written approval for the display of such materials. Furniture MAY NOT be removed from the suites.
8. Food and Beverage prices are subject to 8.1% Sales Tax and an 18% Service Charge. A \$2.00 per person place-setting fee will be applied to all functions.
9. Upon Request, credit may be given for the beverage price on sealed, unopened bottles, however the 18% Service Charge will still be calculated on the total Food & Beverage charge inclusive of the credited item(s).

All prices are subject to a 18% service charge, \$2 place setting fee and applicable sales tax on food and beverage.

Prices are valid July 1, 2011 – June 30, 2012

Hospitality 702.607.2500 | HospitalitySales@venetian.com | venetianpalazzo.com