CONVENTION DINING

Our award-winning team is ready to share our award-winning cuisine with you.
Olivier Dubreuil

French Master Chef
The Venetian® Resort Las Vegas

Chef Dubreuil was born in Rochefort, a coastal town northwest of Bordeaux, France. His grandmother’s garden was his market, and creating family meals from the quality and freshness found there became his tradition.

After graduating with honors in 1985 from the cooking school in Arcachon, France, he worked every season in a different region of the country to continue gaining invaluable training. Four short years later, Olivier’s talents carried him across the globe, where he continued expanding his culinary expertise in Tunisia, Italy, French Polynesia, Mexico, the Caribbean, Switzerland, Ireland, and the United States. In 2005, chef Dubreuil was handpicked to lead a new team for The Venetian Resort.

Olivier’s distinctive management style has earned him the reputation of being a compassionate, focused, and dedicated leader. The enthusiasm he demonstrates for his profession is infectious, and in March 2009, he became a member of the prestigious organization of Maîtres Cuisiniers de France. As a French Master Chef, he has been inducted into a society that promotes the French traditions of cuisine and furthers the interests of up-and-coming chefs worldwide.

November 2012
Chef Dubreuil was named Culinarian of the Year by the Nevada Restaurant Association.

March 2019
Chef Dubreuil joined the Ment’or Foundation as a member of the Culinary Council. The Culinary council is a network of prestigious industry leaders who provide their culinary expertise and knowledge to the foundation and its members.

January 2021
Chef Dubreuil was nominated for the Chair of the Académie Culinaire de France Delegation US and Canada.

March 2022
Medal of Honor from the Association des Maîtres Cuisiniers de France. This medal—considered the highest recognition from the Maîtres Cuisiniers de France—is awarded to culinary professionals who demonstrate dedication to hospitality and the culinary industry.
Jerome Ducrocq was born in Calais in the north of France at the border of Belgium as the third generation of his family-owned butcher shop. From the youngest age, chef Ducrocq’s father taught him the value of the food industry. He grew up understanding the products and with respect for clients, guests, and the team. With equal importance, those lessons are ingrained in his DNA.

In 2000, chef Ducrocq spent time working at the Ritz-Carlton in the United States before perfecting his craft in Paris. He spent eight years alongside some of the best French chefs at Michelin two- and three-star restaurants Carré des Feuillants, the Four Seasons Hotel George V, and Le Pavillon Ledoyen on the famous Champs-Élysées.

He joined the Jean-Philippe Patisserie team in Las Vegas to grow the savory menu in 2010. Chef Ducrocq says the experience of working with the most talented pastry chefs showed him that there is no limit when it comes to creation. After six years, he brought his lifetime of experience to The Venetian Resort Banquet team, where he now heads the department.
Dinesh Singh
*Executive Banquet Chef*
The Venetian Resort

Chef Dinesh Singh comes from New Delhi, a bustling cultural capital and the largest city in India. The city offers a vibrant mix of cuisines from different regions of the country and exploring the unique dishes inspired his love of food. From kebabs to flavorful curry—he fell in love with it all. Singh’s father enjoyed hosting friends and relatives in the evenings at their home, and chef Singh began to learn how to cook to help prepare these community dinners everyone looked forward to. He learned early in life that “food feeds the belly, thoughts feed the mind, but love is what feeds the heart.”

His passion for food and cooking inspired him to pursue it as a career. He studied at the illustrious culinary training program at The Oberoi Hotel. Adaptive and talented at his craft, chef Singh was a significant contributor to award-winning restaurants in top destinations from the Maldives to Singapore. In 2010, he was part of the cooking team for the James Beard Foundation in New York.

Rising quickly through the ranks in the kitchen, chef Singh’s ability to take on responsibility and mentor others was incredibly valuable. His time in Singapore was the catalyst for his transition to Las Vegas. Continuing to cook from the heart brought him to his current home at The Venetian Resort. He’s come a long way from being a novice chef to becoming an Executive Banquet Chef at the largest resort in the city. He’s proud of the huge volumes his team at The Venetian Resort can serve while maintaining high-quality cuisine guests can savor.
Simon Brégardis was born and raised in Vendée in western France. He grew up splitting his time between there and Brittany, where his grandmother and most of his extended family lived. Vivid memories of his grandmother donning her apron and making buckwheat crepes and buttery Gâteau Breton for the whole town planted the seeds for his love of pastry.

An apprenticeship in his hometown began his journey as he developed his craft at renowned bakeries across Paris, including Fauchon, Pierre Hermé, and L’Atelier de Joël Robuchon. After spending time at the acclaimed Citrus Étoile, then located on the historic Champs-Élysées, he made the leap to Las Vegas, where his talents were recognized with several promotions that earned him the position of Assistant Pastry Chef at Bellagio. The experience earned him a chance in Miami, where he continued to showcase his skills both in pastry and leadership.

Competing in the L’Art du Chocolatier Challenge in 2012 gave Brégardis the opportunity to flex his creativity, winning Chocolatier of the Year along with awards for Best Workmanship and Best Showpiece. While in Miami, he was honored with the Zest Award for Best Baking & Pastry Chef of the Year in 2017. Brégardis is proud to be part of the Académie Culinaire De France, a worldwide association of chefs that represents and shares the values of French culture and cuisine around the globe. He enjoys his current position as Executive Pastry Chef at The Venetian Resort and mentoring his team to deliver award-winning experiences for meetings and events.
Thank you for choosing The Venetian Resort to set your table.

Our professional team of caterers and chefs is at your service to create and execute a memorable affair for you and your guests.
The following menus have been honed and tested to ensure your success.

Should your event require custom menus, our team of catering professionals is ready to assist you.
GOOD MORNING
BREAKFAST
CONTINENTAL BREAKFAST

VENETIAN CONTINENTAL

$44 per person

~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry

~ Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D’Arbo Preserves

~ Fresh Ripened Fruit Salad with Seasonal Berries

~ Assorted Individual Boxed Cereal with Whole, 2%, and Skim Milk

~ Selection of Individual Yogurts

~ Venetian Blends of Coffee and Tea

PALAZZO CONTINENTAL

$45 per person

~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry

~ Housemade Aqua Fresca with Strawberry, Rose, Lychee, and Mint

~ Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D’Arbo Preserves

~ Fresh Ripened Fruit Salad with Seasonal Berries

~ Assorted Bottled Smoothies

~ Honey Greek Yogurt, Dried Fruit, and Almond Granola

~ Venetian Blends of Coffee and Tea

Each menu requires a minimum guarantee of 10 persons. Continental Breakfasts are designed for a maximum of one hour of service. A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks. Continental does not include table service or seating for the entire group.

All prices are subject to a 24% service charge and 8.375% sales tax on food and beverage. Prices are valid July 1-December 31, 2023.

This facility 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. *Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.
CONTINENTAL BREAKFAST

GRAB & GO CONTINENTAL

$46 per person

~ Individual Chilled Bottled Juice Selection: Orange, Apple, and Cranberry
~ Assorted Bottled Smoothies
~ Individual Seasonal Fruit Salad in a Grab & Go Cup
~ Sweet Pastry Box: Croissant and Danish with Strawberry Jam and Butter

Pre-Made Yogurt Parfait (SELECT ONE)

~ Agave Syrup-Scented Greek Yogurt with Housemade Granola

or

~ Mango Boba and Strawberry Yogurt with Chocolate Crumble

On-the-Go Mini Bagel Box (SELECT ONE)

~ Plain and Everything Mini Bagels, Cream Cheese, and Lemon Pepper-cured Salmon with Deviled Egg Salad

or

~ Plain and Cranberry Mini Bagels, Cream Cheese, Hickory Smoked Turkey, and Deviled Egg Salad

~ Venetian Blends of Coffee and Tea

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BREAKFAST ENHANCEMENTS
BREAKFAST enhancements

ASSORTED BREAKFAST CEREALS
$8.50 per person
~ Rice Krispies, Raisin Bran, Frosted Flakes, Cheerios, All-Bran, and Corn Flakes

THE MIDTOWN BAGEL BAR
$27 per person
~ Assortment of Bagels
~ Smoked Scottish Salmon, Oven-Roasted Turkey, and Corned Beef
~ Plain Cream Cheese, Sundried Tomato Cream Cheese, Blueberry Cream Cheese, Peanut Butter, Jam, and Honey
~ Sliced Tomatoes, English Cucumbers, Shaved Radishes, Pickled Red Onions, and Bibb Lettuce
~ Tri-Pepper Colby Jack, Swiss, Horseradish Cheddar, and Havarti
~ Avocado Smear, Caper Aioli, and Whole Grain Mustard

MORNING PICNIC BOARD
$29 per person
~ A Selection of Artisanal Cheeses and Meats, including Brie de Meaux, Boursin Cheese, Emmental Swiss, Beehive Cheddar, Salame Soppressata, Oven-Roasted Turkey, Honey Ham, and Mortadella with Pistachios
~ Marinated Olives and Artichokes, Whole Grain Mustard, Honeycomb, and Sour Cherry Preserve
~ Sourdough Rolls, Mini Baguettes, and Crackers

BUILD YOUR BREAKFAST SMOOTHIE BOWL
$18 per person
~ Blueberry Kale, Chia, and Soy Milk
~ Banana Coconut Greek Yogurt

THE FRUIT
~ Mixed Berries, Ripe Mango, Roasted Peaches, and Orange Segments

THE TOPPINGS
~ Banana Chips, Hemp Seed Oat Granola, Pumpkin Seeds, and Toasted Coconut Flakes

INDIVIDUAL FRITTATA (SELECT ONE)
$15 per person
~ Organic Egg White Frittata with Peppers, Chipotle Potatoes, and Pepper Jack Cheese
or
~ Ham, Potato, Boursin, Aged Cheddar, and Fine Herbs

HOT QUINOA “OATMEAL”
$12 per person
~ Blueberry Apple Compote, Brown Sugar, and Coconut

HOT SAVORY QUINOA “OATMEAL”
$12 per person
~ Hot Quinoa cooked with Diced Potatoes with Ham, White Cheddar, Broccoli Florets, and Fresh Herbs

Each selection requires a minimum guarantee of 10 persons.
BREAKFAST enhancements

SANDWICH SELECTIONS

$205 per dozen

~ Baked Ham and Cheese Croissants
~ Croque Monsieur — Rosemary Ham, Béchamel, and Swiss Cheese
~ English Muffin with Scrambled Egg Patty, House-Cured and Smoked Pork Loin, Provolone, and Tomato Jam
~ Country French Croissant with Jambon de Paris Ham, Scrambled Egg Patty, and Brie Cheese
~ Challah Twisted Roll with Canadian Bacon, Gruyère Cheese, Scrambled Egg Patty, and Tomato Aioli
~ Breakfast Burrito with Pork, Scrambled Eggs, Black Beans, Rice, Chipotle Potatoes, and Pepper Jack Cheese

SPECIAL DIETARY BREAKFAST SANDWICHES

~ Gluten-Free Wrap Breakfast Burrito with Chorizo, Mozzarella, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish
~ Gluten-Free Wrap Breakfast Burrito with Plant-Based Chorizo, Vegan Mozzarella, Scrambled Tofu, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish
~ Breakfast Pupusas with Plant-Based Al Pastor, Vegan Mozzarella, Roasted Corn, Onion, and Charred Jalapeño
~ Vegan Croissant with Vegan Egg Patty, Piquillo Peppers, and Vegan Mozzarella Cheese

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BREAKFAST *enhancements*

**FRENCH TOAST** *(SELECT ONE)*

$15 per person

~ Classic French Toast with Maple Syrup served with Mixed Fresh Berries

**PANCAKE STATION**

$15 per person

~ Classic Warm Pancake

~ Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream

Each selection requires a minimum guarantee of 10 persons. Chef/Attendant Fee of $275 required per action station.

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BREAKFAST buffet

BREAKFAST BUFFET
$62 per person

STARTERS
~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
~ Our Selection of Daily Baked Bread, Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D’Arbo Preserves
~ Fresh Ripened Fruit Salad with Seasonal Berries
~ Assorted Individual Box Cereals
~ Whole, 2%, and Skim Milk
~ Selection of Individual Yogurts
~ Venetian Blends of Coffee and Tea

THE EGGS (SELECT ONE)
~ Scrambled Eggs — Light and Fluffy
~ Eggs Provençal* — Poached Egg with Slow-Simmered Tomato Sauce with Roasted Tomato and Fresh Basil
~ Cuban-Style Scrambled Egg with sautéed Chipotle Turkey Sausage, Black Beans, Crispy Corn Tostada, and Queso

THE MEATS (SELECT TWO)
~ Peppered Bacon
~ Honey Ham
~ Classic Canadian Bacon
~ Housemade Pork Patty
~ Southwest Turkey Sausage
~ Chicken Sausage with Caramelized Onions and Gouda

THE STARCH (SELECT ONE)
~ Roasted Yukon Potato Wedges with Fresh Herbs
~ Breakfast Potatoes with Caramelized Onions, Roasted Peppers, and Tomato Jam
~ Red Potato Wedges with Green Olives, Onions, Capers, Feta Cheese, and Oregano
~ Roasted Maple-Glazed Sweet Potatoes and Yams
~ Breakfast Hashbrown Cakes with Chipotle Ketchup and Salsa Verde

Each menu requires a minimum guarantee of 10 persons. Breakfast Buffets are designed for a maximum of one and one-half hour of service. A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks.

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POWER BREAK
BREAK packages

Themed Breaks
All Breaks include Venetian Blends of Coffee and Tea, Assorted Soft Drinks, and Bottled Water.

LIGHT AND FRESH
$30 per person
~ Whole Fresh Fruit
~ Individual House-Blended Trail Mix
~ Assorted Granola Bars
~ Watermelon, Yuzu, and Ginger Aqua Fresca

ITALIAN SNACK TIME
$30 per person
~ Almond Amaretti Cookies with Chocolate Drizzle
~ Trio of Zeppole: Berry, Cinnamon, and Hazelnut Paste
~ Assorted Flavorful Biscotti
~ Sfogliatella filled with Ricotta

ALL-AMERICAN CHOCOLATE BREAK
$30 per person
~ Colorful Chocolate-Dipped Pretzel Rods
~ Roasted Pecan-Caramel Turtle
~ Chocolate Whoopie Pies filled with Peppermint Buttercream
~ Chocolate-Dipped Coconut Macaroon

GLUTEN-FREE TREATS
$30 per person
~ Tropical Fruit Skewer
~ Individual House-Blended Trail Mix
~ Chicken Caesar Lettuce Wrap
~ Hershey’s Milk Chocolate Bar and Milk Chocolate Almond Bar

LOCALLY POPPED GOURMET POPCORN
$27 per person (SELECT THREE)
~ Salt and Vinegar
~ La Famiglia — 100% Natural Parmesan Cheese, Garlic, and Onion
~ Buttered
~ Bling Bling Cookies and Cream
~ S’mores
~ Chocolate Tide — Caramel-Drizzled with Dark Chocolate and Sea Salt

All Theme Breaks are designed for 30 minutes. For extended service beyond 30 minutes, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 10 persons and must be ordered for the full group guarantee.

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**Themed Breaks (continued)**

**THE ICE CREAM CART**

$29 per person

~ Assorted flavors of small-batch Gelato and Sorbet to include Vanilla, Salted Caramel, Dark Chocolate, Mango Sorbet, Red Raspberry Sorbet, and Ice Cream Bars

**THE MINI SANDWICH BOARD**

$32 per person (SELECT THREE)

~ Maple-Roasted Yam Potato Salad with Pickled Red Pepper, Tuscan Kale, and Cranberry Preserve on Raisin Walnut Bread

~ Rosemary Roast Beef, Wild Arugula, and Shaved Parmesan with Oven-Roasted Tomato Spread on an Onion Roll

~ Roasted Turkey with Goat Cheese Spread, Arugula, and Cranberry Jam on Sweet Red Beet Ciabattine

~ Spanish Bocadillo with Cured Jamon, Manchego Cheese, Piquillo Pepper Aioli, and Watercress on a Mini Baguette

~ Tarragon French Chicken Salad with Celery, Grapes, Chopped Eggs, and Dijon Mustard on a Butter Croissant

~ Ham and Salame, Pickled Giardiniera, Sharp Provolone, Lettuce, Tomatoes, and Red Onions on Focaccia

~ Classic Mortadella with French Brie, Arugula, and Black Truffle Aioli on a Ciabatta Roll

~ Panino Caprese, Mozzarella “Fior di Latte,” and Ripe Heirloom Tomatoes with Basil and Balsamic Reduction on Whole Wheat Bread

~ Tuna Salad with Avocado, Sliced Tomatoes, and Crown Lettuce on New York Rye

All Theme Breaks are designed for 30 minutes. For extended service beyond 30 minutes, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 10 persons and must be ordered for the full group guarantee.
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BREAK packages

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**ALL DAY BEVERAGE PACKAGE**

$62 per person (maximum of 8 hr. service)

~ Assorted Soft Drinks
~ Bottled Waters
~ Venetian Blends of Coffee and Tea

**THE VENETIAN ALL DAY BREAK PACKAGE**

$87 per person (maximum of 8 hr. service)

**ALL DAY REFRESHMENT BREAK** (8 hr. service)

~ Assorted Soft Drinks and Bottled Water
~ Venetian Blends of Coffee and Tea

**PRE-MEETING BREAK** (1 hr. service)

~ Chilled Orange Juice and Apple Juice
~ Trio of Warm Belgian Waffles: Original, Chocolate Chip, and Cinnamon

**MORNING BREAK** (30 min. service)

~ Selection of Granola and Protein Bars
~ Individual House-Blended Trail Mix
~ Whole Fresh Fruit

**AFTERNOON BREAK** (30 min. service)

~ Assortment of Fresh-Baked All Natural Cookies to include: Chocolate Chip, Cranberry-Apple, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut
~ Red Grape, San Daniele Prosciutto, and Cheddar Cheese Skewers
~ Assorted Bags of Chips and Pretzels

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BREAK packages

THE PALAZZO® ALL DAY BREAK PACKAGE

$97 per person (Maximum of 8 Hr. Service)

ALL DAY REFRESHMENT BREAK (8 Hr. Service)
~ Assorted Soft Drinks and Bottled Water
~ Venetian Blends of Coffee and Tea

PRE-MEETING BREAK (1 Hr. Service)
~ Selection of Chilled Juices: Orange, Grapefruit, and Cranberry
~ Housemade Aqua Fresca: Pineapple Ginger Water and Cucumber Strawberry Water
~ Trio of Warm Belgian Waffles: Original, Chocolate Chip, and Cinnamon
~ Fresh Ripened Fruit Salad with Seasonal Berries
~ Chia Strawberry Mint Yogurt
~ Assortment of Boxed Cereal with Whole, 2%, and Skim Milk

MORNING BREAK (30 MIN. SERVICE)
~ Selection of Granola and Protein Bars
~ Individual House-Blended Trail Mix
~ Warm Cinnamon Rolls with Cream Cheese Icing
~ Whole Fresh Fruit

AFTERNOON BREAK (30 Min. Service)
~ Assorted Bags of Chips and Pretzels
~ Jicama, Pineapple, Melons, Cucumber with Chili
~ Cocktail Sandwiches — Turkey and Creamy Havarti and Cucumber and Boursin with Sprouts
~ Assorted Biscotti

Each break requires a minimum guarantee of 10 persons and must be ordered for the full group guarantee.
BREAK items

À La Carte Break Items

BEVERAGES
~ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea served with Whole Milk, Skim Milk, and Cream
$112 gallon

~ Cold Brew and Nitro Coffee Available — Please Consult with your Catering Conference Manager for details

~ Coffee Enhancement Specialty Milk (Almond, Soy, or Coconut)
$2 per gallon of coffee, decaf, and tea

~ Bottled Smoothies — Assorted Flavors
$10 each

~ Individual Cartons of Whole, 2%, and Skim Milk
$5 each

~ Iced Tea
$112 gallon

The following items are charged on consumption
~ Fiji Water or Sparkling Water
$8 each

~ The Venetian Resort Bottled Water
$7 each

~ Assorted Vitamin Waters
$8 each

~ Energy Drink (Red Bull)
$8 each

~ Assorted Gold Peak Teas
$8 each

~ Individual Bottled Fruit Juices: Orange, Apple, and Cranberry
$9 each

~ Assorted Soft Drinks Featuring Coca-Cola Products
$7 each

AQUA FRESCAS
$130 Per Gallon (Minimum of 2 Gallons Each)
~ Pineapple, Guava and Orange–Infused Water
~ White Peach, Tangerine, and Turmeric–Infused Water
~ Desert Pear, Guava, and Lime–Infused Water
~ Strawberry, Honeydew, and Mint–Infused Water
~ Blueberry, Watermelon, Hibiscus–Infused Water
BREAK items

GOOD MORNING ITEMS

~ Assorted Glazed Doughnuts
$90 per dozen

~ Kouign-Amann filled with Berry Jam
$96 per dozen

~ Fresh Baked Chocolate-Filled and Plain Croissants
$90 per dozen

~ Assorted Individual Fruit Yogurts
$7 each

~ Chocolate Pecan Bars with Chocolate Buttercream
$90 per dozen

~ Fresh Fruit Salad
$12 per person

~ Assorted Greek-Style Yogurt
$8 each

~ Whole Fresh Fruit
$90 per dozen

À La Carte Break Items

~ Assortment of Fresh-Baked All Natural Cookies to include: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut
$90 per dozen

~ Rich Chocolate Fudge Brownies and Luscious Blondies
$90 per dozen

~ Chocolate-Dipped Rice Krispies Treats
$90 per dozen

~ Assorted Buttery Madeleines: Vanilla, Chocolate Marble, and Chocolate-dipped filled with Strawberry Jam
$90 per dozen

~ Assorted of Individual Candy Bars
$5.50 each

~ Assorted Bags of Chips and Pretzels
$5.50 each

~ Individual House-Blended Trail Mix
$7 each

~ Individual House-Blended Mixed Nuts
$7 each

~ Fiesta Bar: Tortilla Chips, Guacamole, Pico de Gallo, Salsa Verde, and Sour Cream
$12 per person (minimum of 10 people)

~ Assorted Ice Creams
$96 per dozen

~ Assorted Greek-Style Yogurt Bars: Strawberries and Cream, Coconut Bar, Mango Ice Cream, and Guava Juice Bar
$78 per dozen

~ Locally Popped Gourmet Popcorn
$96 per dozen (assorted flavors)

~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup
$120 per dozen

~ Assortment of Savory Lattices with Spinach Feta, Leek Parmesan, and Tomato Olive
$120 per dozen

~ Assortment of Savory French Pocket Croissants with Spinach and Ricotta and Ham and Cheese
$120 per dozen

~ Helados Mexico Real Fruit Ice Cream Bars: Strawberries and Cream, Coconut Bar, Mango Ice Cream, and Guava Juice Bar
$78 per dozen

~ Locally Popped Gourmet Popcorn
$96 per dozen (assorted flavors)

~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup
$120 per dozen

~ Assortment of Savory Lattices with Spinach Feta, Leek Parmesan, and Tomato Olive
$120 per dozen

~ Assortment of Savory French Pocket Croissants with Spinach and Ricotta and Ham and Cheese
$120 per dozen

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BULK SNACKS

**CANDY SELECTION**

$38 per pound

- Jelly Beans
- Plain M&M’s
- Peanut M&M’s
- Swedish Fish
- Tootsie Rolls

**SAVORY SELECTION**

$45 per pound

- Cajun Mix
- Festival Mix
- Sea Salt and Black Pepper Cashews
- Trail Mix
- Mini Pretzel Twists
- Honey-Mustard Pretzel Pieces

**HEALTHY SELECTION**

$52 per pound

- Banana Chips
- Yogurt-Covered Cranberries
- Spa Snack Mix
- Dried Blueberries
- Dried Apricots
- Dried Strawberries

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LUNCH plated

All Plated Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, and Rolls with Butter

SALAD CHOICES (SELECT ONE)

~ Ruby Beet and Heirloom Tomato with Watercress, Whipped Burrata, Balsamic Pearls, and Extra Virgin Olive Oil

~ Mediterranean Cobb Salad — Iceberg Lettuce, Chickpeas, Tomatoes, Cucumber, Kalamata Olives, Chopped Eggs, and Herb Dressing

~ Lollo Rossa and Sweet Little Gem Wedges, Orange Segments, Yellow and Red Beets, and San Daniele Prosciutto Chips with a Sicilian Pistachio Pesto

~ Caesar Salad — Romaine Hearts, Aged Parmesan, Herb-Roasted Garlic Focaccia Croutons, and Sweety Drop Peppers with Classic Caesar Dressing

~ Red Romaine Hearts with Roasted Garden Vegetables, Artichoke and Ricotta Rillettes, Garlic Olive Chip, and Chianti Vinaigrette

~ Vegan Chopped Salad — Heirloom Kale and Swiss Chard, Watermelon Radishes, Tiny Pear Tomatoes, Granny Smith Apples, Hemp Hearts, and Aquafaba Green Goddess Dressing
### LUNCH 

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#### ENTRÉE CHOICES (SELECT ONE)

**FROM THE LAND**
- Roasted Free-Range Chicken Breast served with Chicken Jus
  - $70 per person
- Berkshire Pork Tenderloin with Cornichon and Mustard Sauce
  - $72 per person
- Venetian Signature Short Ribs — Braised for 48 Hours and served with Red Wine Demi-Glace
  - $76 per person
- Seared Beef Tenderloin Steak served with Bordelaise Sauce
  - $80 per person

**FROM THE SEA**
- Seared Salmon served with Avruga Caviar Beurre Blanc
  - $70 per person
- Seared Mediterranean Branzino served with a Beurre Blanc
  - $70 per person
- Black Cod served with Miso Mustard Sauce
  - $70 per person
- White Sea Bass served with Citrus Relish
  - $72 per person

**FROM THE EARTH**
- Seared Tofu Scallops with Pumpkin Risotto
  - $62 per person
- Eggplant Risotto with Seasonal Mushrooms and Fried Onions
  - $62 per person
- Chef’s Choice Ravioli with Celery, Cranberry Chutney, and Fava Bean Coulis
  - $62 per person
- Plant-Based Meat Patty with Sweet Potato Gratin, Asparagus, and Onion Confit served with a Tajine Vegan Demi
  - $62 per person

**FROM THE GARDEN (SELECT ONE)**
- Mixed Mushrooms sautéed with Garlic and Herbs
- Campari Tomatoes
- Green Asparagus
- Confit Baby Carrots
- Haricot Vert sautéed in Extra Virgin Olive Oil and Shallots
- Roasted Rainbow Cauliflower
- Mini Root Vegetables (Red Beets, Yellow Beets, and Turnips) +$2

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LUNCH plated

FROM THE HARVEST (SELECT ONE)
~ Buttery Mashed Potatoes
~ Roasted Garlic and Fingerling Potatoes
~ Pomme Anna
~ Wild Rice “Risotto,” Butternut Squash, Cranberries, and Coconut Milk
~ Potato Gratin
~ Truffle Potato Gratin +$2
~ Creamy Mascarpone Cheese Polenta

DESSERT CHOICES (SELECT ONE)
~ Chocolate Layered Fudge Cake with Raspberry Marmalade and Fresh Berries
~ Plant-Based Strawberry-Chocolate Panna Cotta Citrus Streusel
~ Oven-Roasted Peaches and Mint-Scented Almond Cream in a Tart Shell with Crème Fraîche Panna Cotta and Tangerine Sauce
~ Coconut Mousse and Raspberry Crèmeux on a Coconut Dacquoise Sponge with Fresh Lime-Whipped Ganache
~ Light Citrus Yuzu Mousse and Dark Chocolate Cookie with Mango-Passion Fruit Compote on a Matcha Almond Sponge

Menu requires a minimum guarantee of 10 persons. Plated Lunches are designed for a maximum of two hours of service. A surcharge will apply for extended service.

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LUNCH buffet

All Buffet Lunches include Venetian Blends of Coffee and Decaffeinated Coffee

BUFFET #1
$72 per person

SOUP AND SALADS
~ Chickpea and Tomato Soup — Slow-Cooked in Vegetable Broth with Celery, Onions, and Rosemary
~ Shaved Radicchio, Belgian Endive, and Wild Arugula Salad with Apulia Ricotta Salata and Fig Balsamic Vinaigrette
~ Sicilian Potato Salad with Marinated Black Olives, Heirloom Cherry Tomatoes, Capers, Sliced Red Onions, and Torn Basil

ENTRÉES AND SIDES
~ Baked Mahi Mahi with Herb and Tamarind Sauce
~ Ras el Hanout-Spiced and Braised Short Ribs with Tomatoes and Onions
~ Roasted Rainbow Carrots with Za’atar Spice and Orange Glaze
~ Persian Lentils and Rice cooked with Saffron and Cardamom
~ Fresh Baked Rolls and Butter

DESSERTS
~ Light Almond Swiss Roll filled with Lemon Custard
~ Fresh Berries with Vanilla Mousseline Cream in a Crispy Tart Shell
~ Plant-Based Dark Chocolate Panna Cotta served in a Thin Chocolate Cup

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LUNCH buffet

BUFFET #2
$72 per person

SOUP AND SALADS
~ Classic Farmhouse Potato and Leek Soup with Crispy Pancetta
~ Organic Broccoli and Kale Market Slaw, Carrots, and Cabbage with Creamy Green Peppercorn and Horseradish Dressing
~ Heirloom Cherry Tomatoes, Garbanzo Beans, English Cucumber, Red Onions and Tahini Vinaigrette with Crumbled Feta

ENTRÉES AND SIDES
~ Seared Branzino topped with Prosecco Beurre Blanc and Fresh Herbs
~ The Butcher’s Cut Steak with Black Peppercorn Sauce
~ Roasted Pee-Wee Potatoes with Caramelized Pearl Onions, Garlic, Thyme, and Sherry Tomatoes
~ Roasted Mixed Beets with Baby Spinach and White Balsamic Dressing
~ Fresh Baked Rolls and Butter

DESSERTS
~ Chocolate S’mores Tart with Fluffy Toasted Marshmallow
~ Red Cream Puff filled with Strawberry Cream
~ Plant-Based Banana Chocolate Chip Sponge Cake with Passion Fruit Cream

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LUNCH buffet

BUFFET #3
$72 per person

SOUP AND SALADS
~ Brazilian Butternut Squash Soup
~ Chopped Romaine, Kalamata Olives, Julienne Onions, Sweety Drop Peppers, Feta Cheese, and Pita Chips with Harissa Vinaigrette
~ Fregola with Blistered Tomatoes, Basil Pesto, Diced Peppers, and Mozzarella Pearls

ENTRÉES AND SIDES
~ Roasted Barramundi with Green Peas and Herb Vinaigrette
~ Roasted Beef Tenderloin with Mushroom Demi
~ Buttery Mashed Potatoes
~ Rainbow Cauliflower and Roasted Chickpeas with Mustard-Lime Vinaigrette
~ Fresh Baked Rolls and Butter

DESSERTS
~ Green Cream Puff filled with Floridian Key Lime Custard
~ Gooey Caramel and Dark Chocolate Fudge Tart
~ Berry Mousse with Plant-Based Raspberry Jelly and Lychee in Syrup

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LUNCH buffet

BUFFET #4
$72 per person

SOUP AND SALADS
~ Roasted Garlic Soup
~ Arugula and Frisée Salad with Shaved Bosc Pears, Cranberries, and Blue Cheese Crumbles with White Balsamic Vinaigrette
~ Red Beet Quinoa, Wilted Heirloom Kale, Orange Segments, and Toasted Pistachios

ENTRÉES AND SIDES
~ Roasted Chicken Thighs cooked with Paprika, Cayenne, and Turmeric Mix Demi
~ Oven-Roasted White Sea Bass with Cured Lemon Vinaigrette and Fresh Herbs
~ Rice and Vegetables cooked “Paella Style” with Tomatoes, Peas, and Peppers in a Vegetable Broth
~ Spanish Vegetable Stew with Zucchini, Bell Peppers, Eggplant, and Tomatoes
~ Fresh Baked Rolls and Butter

DESSERTS
~ Olive Oil–Scented Cake with Fresh Mint Cream
~ Almond-Chocolate Sponge Cake with Dulce de Leche
~ Plant-Based Basil-Strawberry Jelly, Vanilla Topping, Strawberry Espuma, and Vegan Yuzu-Chocolate Disc

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LUNCH buffet

BUFFET #5
$72 per person

SOUP AND SALADS
~ Thai Lemon Grass and Chicken Soup — Coconut Milk, Onions, Garlic, Ginger, Mushrooms, Red Peppers, Lime Juice, and Fresh Cilantro
~ Cabbage and Apple Slaw, Tear Drop Peppers, and Cilantro with Sweet Chili Vinaigrette and Toasted Sesame Seeds
~ Vegan Low Carb Noodle Salad with Carrots, Long Beans, and Edamame with Ginger Peanut Dressing

ENTRÉES AND SIDES
~ Miso Salmon with Toasted Sesame Seeds and Scallions
~ Thai Green Curry — Chicken Thighs cooked in Lemongrass and Kaffir Lime-Spiced Coconut Sauce with Basil
~ Jasmine Rice
~ All Vegetable Curry — Cauliflower, Broccoli, Carrots, and Thai Eggplant in a Coconut Curry Sauce

DESSERTS
~ Macau-Style Egg Tart
~ Green Tea and White Chocolate Ganache Swiss Roll
~ Plant-Based Mango Pudding

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ITALIAN BUFFET

$72 per person

SOUP AND SALADS
~ Tuscan Kale Soup with Italian White Beans and Baby Kale in a Light Tomato Broth
~ Classic Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil with a Balsamic Reduction
~ Insalata Reggiana — Arugula and Radicchio with Pears, Shaved Parmigiano Reggiano, Toasted Pine Nuts, and Grape Must Vinaigrette

ENTRÉES AND SIDES
~ Chicken Cacciatore — Roasted Chicken Breast with a Tomato, Pepper, Olive, Oregano, and Basil Sauce
~ Mediterranean Roasted Shrimp — Red Peppers, Red Onions, Paprika, and Seafood Sauce
~ Gemelli Pasta with Fresh Herbs and Olive Oil
~ Sicilian Caponata with Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, and Fresh Basil
~ Fresh Baked Rolls and Butter

DESSERTS
~ Tiramisu — Coffee-Soaked Lady Fingers with Espresso Crémeux and Mascarpone Tiramisu Cream
~ Lemon Tarts — Amalfi Lemon Custard in a Tart Shell with Italian Meringue
~ Cannoli — Citrus-Scented Ricotta Cream in Cinnamon Cannoli Shells

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LUNCH buffet

EAST SIDE DELI
$69 per person

SALADS
~ NY Deli Potato Salad with Russet Potatoes tossed in Mayo, Grainy Mustard, Red Onions, Diced Celery, Pickles, Pickle Juice, and Parsley
~ Elbow Pasta Salad with Crispy Bacon, English Sweet Peas, and Bermuda Onions with Creamy Apple Cider Dressing
~ Tossed Green Salad with Diced Cucumbers, Carrots, Teardrop Tomatoes, and Sliced Red Radishes with Ranch Dressing and Oregano Vinaigrette

MEATS AND CHEESES
~ Display of Meats and Cheeses to Include: Corned Beef, Black Forest Ham, Housemade Roast Beef, Turkey, Swiss, Havarti, Horseradish NY Cheddar, Provolone, and Tri-Pepper Colby Jack

DELI SALADS
~ Classic Egg Salad
~ Classic Tuna Salad made with sustainable Albacore Tuna

SANDWICH CONDIMENTS
~ Bibb Lettuce, Red Onions, Sliced Tomatoes, and Sliced Cucumbers
~ Pepperoncini, Kosher Dill Pickle Spears, Horseradish Sweet Pickles, and Giardiniera
~ Boar’s Head Deli Mustards — Horseradish Mustard, Gourmaise Peppercorn, and Classic Mayonnaise
~ Selection of Assorted Rolls and Sliced Bread

DESSERTS
~ Chocolate Layered Sponge Cake with 65% Dark Chocolate Fudge
~ Freshly Baked Classic Apple Strudel
~ Burnt Basque Cheesecake served with Blueberry Coulis

ADD A DAILY INSPIRED SOUP SELECTION
$5 per person

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THE CRAFT COLLECTION

$57 per person

<table>
<thead>
<tr>
<th>CRAFT LUNCH 1</th>
<th>CRAFT LUNCH 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>~ Italian Ham and Capicola, Smoked Provolone, Giardiniera Relish, Pepperoncini, Arugula, and Oil and Vinegar on Sourdough Ciabatta</td>
<td>~ Lean Corned Beef Brisket, Gruyère Cheese, Mustard Greens, Roasted Red Peppers, and Russian Dressing on a Rye Roll</td>
</tr>
<tr>
<td>~ Classic Potato Chips</td>
<td>~ Classic Potato Chips</td>
</tr>
<tr>
<td>~ Granny Smith Apple</td>
<td>~ Granny Smith Apple</td>
</tr>
</tbody>
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<thead>
<tr>
<th>CRAFT LUNCH 3</th>
<th>CRAFT LUNCH 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>~ Smoked Turkey, Sliced Tomatoes, Shredded Iceberg Lettuce, and Avocado Spread on a Bacon Cheddar Roll</td>
<td>~ Black Pepper-Crusted Roast Beef, Horseradish Cheddar, Mama Lil’s Spicy Peppers, Arugula, and Green Peppercorn Aioli on an Onion Roll</td>
</tr>
<tr>
<td>~ Classic Potato Chips</td>
<td>~ Classic Potato Chips</td>
</tr>
<tr>
<td>~ Granny Smith Apple</td>
<td>~ Granny Smith Apple</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CRAFT LUNCH 5</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>~ Vegan Black Bean Wrap, Seared Bean Patties, Hatch Chili Aioli, Shredded Lettuce, and Oven-Dried Tomatoes on Cilantro Tortilla</td>
<td></td>
</tr>
<tr>
<td>~ Classic Potato Chips</td>
<td>~ Classic Potato Chips</td>
</tr>
<tr>
<td>~ Granny Smith Apple</td>
<td>~ Granny Smith Apple</td>
</tr>
<tr>
<td>~ Granola Bar</td>
<td></td>
</tr>
</tbody>
</table>

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EXECUTIVE GOURMET LUNCH TRAYS

A selection of carefully crafted cold lunch trays prepared by our culinary team. Each meal is composed of a salad, entrée, and dessert.

TRAY LUNCH 1
$67 per person
- Poached Wild King Salmon,* Oven-Dried Tomato Pesto, and Root Vegetable Caponata with Capers and Preserved Lemon Gremolata
- Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- Black Forest Macaron with Milk Chocolate Ganache and Amarena Cherries

TRAY LUNCH 2
$67 per person
- Grilled and Sous Vide Free-Range Chicken Breast and Five Grain Salad with Wilted Spinach, Orange, and Scallion Salsa
- Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- Pistachio Sponge Cake, Vanilla Panna Cotta, and Raspberry Jam

TRAY LUNCH 3
$67 per person
- Sous Vide Beef Tenderloin with Green Beans and Fingerling Potato Salad with Creamy Horseradish
- Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- Praline Pecan and Milk Chocolate Tart

TRAY LUNCH 4
$67 per person
- Vegan Red Beet, Bibb Lettuce, and Mushroom Roll with Roasted Vegetable Quinoa
- Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- Vegan Banana Chocolate Chip Sponge Cake with Passion Fruit Topping

Each menu requires a minimum guarantee of 10 and a maximum of 250 persons.
GRAND RECEPTION
RECEPTIONS *hors d’oeuvres*

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**COLD ITEMS**

*$132 per dozen*

- Bresaola, Fig Jam, and Brie Mini Club Sandwich
- Poke and Vegetable Pita Taco
- Roasted Beet Mille Feuille with California Goat Cheese
- Broccoli Tartlet Carbonara with Mortadella and Whipped Truffle Ricotta
- Vegetable Skewer and Andalusian Gazpacho with Watercress Oil

*$150 per dozen*

- Assorted Sushi Lollipop* — Tuna, Salmon, and Yellowtail on Bamboo Fork
- Seared Ahi Tuna Tataki* with Pickled Ginger Aioli and Caviar on a Cucumber
- Smoked Salmon Napoleon with Layers of Crepes and whipped Sour Cream
- Duck Prosciutto with Ricotta and Cantaloupe on Red Endive
- Thai Beef Lettuce Wrap with Papaya

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RECEPTIONS *hors d’oeuvres*

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**HOT ITEMS**

*$132 per dozen*

~ Teriyaki Chicken Skewers with Pearl Onions, Pickled Ginger, and Sesame Seeds

~ Truffle Chicken Puff — Truffle Chicken and Parmesan Cheese wrapped in Puff Pastry

~ Crispy Butternut Squash “Agri Dulce” Wonton

~ Mini Brie and Honey Tart with Toasted Pistachios

~ Vegetable Samosa

~ Wild Mushroom Arancini

~ Wild Mushroom Feuilletes

~ Plant-Based Curry Corn Dog

~ Croquetas de Jamón

*$150 per dozen*

~ Bacon-Wrapped Short Rib

~ Crab Gougères filled with Spicy Crab Salad and Comté Cheese

~ Pork Bulgogi Wellington

~ Crispy Shrimp and Basil Wrapper with Feuille de Brick

~ Beef and Shishito Pepper Skewers with Roasted Garlic Jam

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RECEPTION  *seafood stations*

**NEW ENGLAND SEAFOOD DISPLAY**

* $78 per person
  ~ Shucked Seasonal Oysters* served on the Half Shell with Mignonette Sauce
  ~ Hot Smoked Atlantic Salmon, Chilled Shrimp, and Poached Maine Lobster Tail
  ~ Classic Cocktail Sauce, Spicy Caper Rémoulade, Lemon Wedges, Creamy Horseradish, and Tabasco

**SHUCKED SEASONAL OYSTERS**

* $11 per piece
  ~ Served on the Half Shell with Mignonette Sauce, Cocktail Sauce, Tabasco, and Lemon Wedges

**SUSHI DISPLAY**

* $12 per piece
  ~ Selection of Rolls, Hand Rolls, Sashimi, and Nigiri served with Ginger, Wasabi, Light and Regular Soy Sauce, and Tamari

**ICED JUMBO SHRIMP**

* $11 per piece
  ~ Served with Classic Cocktail Sauce, Spicy Caper Rémoulade, Lemon Wedges, Creamy Horseradish, and Tabasco

*(minimum order of three pieces per person)*

**ICE CARVING**

* ~ Allow our skilled ice carvers to create ice sculptures with reproductions of logos or intricate designs.
  ~ Starting at $1,350 per block of ice

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RECEPTION display stations

SMALL-BATCH ARTISAN CHEESE DISPLAY
$28 per person
~ A selection of small-batch production Cheese
~ All Cheeses are made from non-GMO and hormone-free Milk. Served with Fig-Orange Chutney, Sour Cherry Preserves, Quince Jam, Red Flame Grapes, Toasted Nuts, Assorted Rolls, and Crackers

CLASSIC CRUDITÉS DISPLAY
$20 per person
~ Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radishes, Cucumber Slices, Cherry Tomatoes, Red Beet Hummus Dip, Preserved Lemon and Cucumber Dip, and Roasted Tomato and Pine Nut Tapenade

ARTISANAL CHARCUTERIE DISPLAY
$28 per person
~ Charcuterie is sourced from small family-owned farms, and the animals are fed a non-GMO, vegetarian diet. The meats are hormone-, nitrite-, and nitrate-free. Served with Dijon and Whole Grain Mustards, Cornichons, Fig Chutney, Assorted Rolls, and Crackers

WALK AROUND SALADS
$22 per person (pick two)
~ Steakhouse Salad — Iceberg Lettuce Bacon, Blue Cheese Crumbles, Pickled Red Onions, and Smoked Tomato Ranch
~ Chicken Caesar Salad — Romaine Lettuce, Shaved Parmesan, Garlic Croutons, and Classic Caesar Dressing
~ Field Greens, Shaved Root Vegetables and Fennel, Pomegranate Seeds, and Citrus Emulsion
~ Heirloom Kale, Shaved Radishes and Cucumbers, Edamame, Hemp Seeds, and Avocado Green Goddess Dressing

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**DIM SUM STATION** *(PICK THREE)*

**$30 per person**

- Chicken Fried Rice with Carrots, Peas, Crispy Onions, and Scallions
- Shrimp and Pork Shu Mai
- Vegetable Spring Rolls with Sweet Chili Sauce
- Mix Vegetable Potsticker
- Steamed Chicken Pot Stickers with Soy Sauce
- Pork and Shrimp Wontons
- Shrimp Har Gow

**QUICK BITE DISPLAY STATION**

**$28 per person**

- Char Siu Pork Lettuce Wraps, Spicy Pickled Daikon, and Carrots with Cilantro
- Alaskan Smoked Salmon Éclairs with Boursin Cheese and Almond Brittle
- Assorted Mini Vegetarian Maki Rolls
- Poached Jumbo Shrimp with Horseradish and Tomato Gazpacho

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RECEPTION action stations

HAWAIIAN TUNA POKE
ACTION STATION
$32 per person
~ Made-to-order Ahi Tuna* over Basmati Rice with Edamame and Cucumber, Almonds, Wakame, Furikake, and Avocado Crema

DYNAMITE SHRIMP ROLL
ACTION STATION
$28 per person
~ Baja California Shrimp tossed in a Spicy Kewpie and Tobiko Sauce served with Kimchi Coleslaw on a Pull-Apart Roll

PASTA STATION (SELECT TWO)
$30 per person
~ Gemelli Pasta — Slow-Simmered Eggplant Bolognese and Fresh Herbs
~ Mediterranean Penne — Roasted Bell Peppers, Heirloom Tomatoes, Olives, Capers, Balsamic Glaze, and Parmesan Cheese
~ Farfalle Pasta — Finished with Forest Mushrooms, Cognac Sauce, and Shaved Parmesan Cheese
~ Ricotta Cavatelli — Lemon-Scented Seafood Bisque with Herbs
~ Rigatoni Pasta — Tossed with Tomatoes, Basil, and Braised Fennel, finished with Italian Sausage Ragout
~ Potato Gnocchi — Tossed with Creamy Curry Carbonara and Smoked Pancetta
~ Fregola Risotto with Vegan Truffle Cream

BUILD YOUR OWN
“HOT DOG” AND MORE
$30 per person

THE BUN (PICK ONE)
~ Hoagie Roll
~ Poppy Seed Bun

THE BASE (PICK TWO)
~ Traditional Beef Hot Dog
~ German Brats
~ Moroccan Merguez
~ Chipotle Turkey Sausage

SAUCE (PICK TWO)
~ Ketchup
~ Mayonnaise
~ Beer Mustard
~ Chipotle Aioli
~ Harissa Aioli
~ Yellow Mustard

RELISH AND CONDIMENT (PICK TWO)
~ Pickle Relish
~ Tajine Relish
~ Sauerkraut
~ Cojita Cheese
~ Onion Jam
~ Diced Onions

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RECEPTION action stations

MEXICAN CORN ESQUITE
$24 per person
~ Roasted Mexican Corn Esquite with Lime Aioli, Cotija Cheese, and topped with your choice of Popcorn Chicken or Popcorn Shrimp

SLIDER STATION
$30 per person
(SELECT TWO)
~ Pub House Slider* — Seared Beef Slider with Caramelized Onions and Creamy Dijonnaise on a Brioche Bun
~ Asian Chicken Slider — Red Cabbage, Pickled Onions, and Sriracha Aioli on a Brioche Bun
~ Seafood Slider — Fish and Shrimp Slider with Lime Aioli and Pickled Vegetable Slaw on a Brioche Bun
~ Plant-Based Slider — Baby Kale and Sriracha Aioli on a Vegan Brioche Bun
~ Served with Housemade Potato Chips

MINI STREET TACO STATION
$30 per person
(SELECT TWO)
~ Salsa Verde Carnitas — Slow-Braised Pork Butt in Housemade Green Chile Sauce
~ Chipotle Chicken — Chicken Thighs Cooked in Smoky and Spicy Chipotle Sauce
~ Beef Taco — Spicy Ground Beef with Potato and Fresh Cilantro
~ Baja Shrimp Taco — Shrimp with Cilantro and Baja Sauce
~ Taco de Verdures — Roasted Root Vegetables and Black Beans

~ Served with Queso Fresco, Guacamole, Pico de Gallo, and Flour Tortillas

INDIAN STATION
$30 per person
~ Aloo Gobi — Sautéed Potatoes and Cauliflower cooked with Cashews and Cumin Seed and finished with a touch of Fresh Tomatoes and Cilantro
~ Butter Chicken — Marinated Spicy Chicken cooked in Creamy Tomato Sauce
~ Biryani — Braised Basmati Rice cooked with Vegetables, Spices, and Saffron
~ Condiments: Raita and Naan Bread

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RECEPTION carving station

~ Rosemary-Roasted Turkey Breast with Turkey Gravy and Italian-Scalloped Potatoes with Fontina Cheese
   $1,020 serves 30 guests

~ Smoked Beef Brisket with Texas BBQ Sauce, Creamy Coleslaw, and Housemade Cornbread
   $1,200 serves 30 guests

~ Spice-Crusted NY Strip* with Red Wine Demi and Potato Risotto with Fava Bean and Truffle
   $1,260 serves 30 guests

~ Soy Ginger BBQ Short Rib with Teriyaki Glaze served with Kimchi Slaw and a Brioche Bun
   $1,230 serves 30 guests

~ Black Pepper Prime Rib* with Creamy Horseradish, Classic Mashed Potatoes, and Fresh Asparagus with Herb Vinaigrette
   $1,320 serves 30 guests

Chef/Attendant Fee of $275 required per action station.

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Cross Contamination is possible. *Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.
DESSERT STATIONS
RECEPTION dessert action stations

MINI DOUGHNUTS
$17 Per Person

We will glaze your doughnut to order with a selection of icings and top them for some extra crunch:

~ Icings: Chocolate, Orange, Raspberry, Lemon, and Pistachio
~ Toppings: Oreo Crumble, Chocolate Chips, Crispy Chocolate Pearls, Bacon, Candied Fruit, M&M’s, and Caramelized Pecans

WHIMSICAL GELATO
$19 Per Person

We will create your whimsical cornetto to order with our variety of waffle cones or cups and your selection of toppings and sauce.

~ Ice Cream Flavors: Cappuccino Crunch, Cookies & Cream, and Raspberry Sorbet
~ Sauce: Dark Chocolate
~ Toppings: Praline Pieces, Chantilly, Caramelized Pecans, Chocolate Pearls, and Mini M&M’s
~ Waffle Flavors: Chocolate, Orange, Toasted Coconut, and Red Velvet

SWEET TACOS
$18 Per Person

We will fill your sweet tacos to order with your choice of filling and top it with a light mousseline custard.

~ Cinnamon Hard Taco Shells
~ Choice of filling: Apple, Peach, or Berries

MAGIC CHOCOLATE SPHERE
$18 Per Person

We will build a magic chocolate sphere filled with sweetness and melt it in front of you.

~ Intense Chocolate Mousse, Cherry Jelly, Brownie Bites, and Crunchy Chocolate Pearls served with Warm, Gooey Chocolate Sauce

Each selection requires a minimum guarantee of 100 persons. Chef/Attendant Fee of $275 required per action station.
ENCHANTED DINNER
DINNER 

four-course plated dinner

SALAD CHOICES (SELECT ONE)

~ Iceberg Lettuce Wedge, Pickled Onions, Heirloom Tomatoes, Queso Fresco, Chives, Spiced Pepitas, and Chipotle Ranch Dressing

~ Cantaloupe and Duck Prosciutto Salad — Pink Peppercorn Ricotta, Petite Seasonal Greens, and Candied Pine Nuts with Huckleberry Gastrique

~ Spicy Pepper Green Salad — Mustard Frill, Arugula, Mizuna, Dried Cherries, and Toasted Pumpernickel with Creamy Herb Dressing

~ Sweet Little Gem, Roasted Red Beet Purée, Golden Beets, Walnuts, and Goat Cheese Streusel with Maple Vinaigrette

~ Crystal Lettuce, Petite Red Romaine, Burrata Cheese, and 16-month-aged Jamon Serrano with a Fig Balsamic Reduction

~ Caesar Salad — Romaine Hearts, Parmesan, Garlic Croutons, Sweety Drop Peppers, and Preserved Lemon Ricotta with Classic Caesar Dressing

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DINNER four-course plated dinner

APPETIZER CHOICES (SELECT ONE)

COLD APPETIZER
~ Yellowtail Crudo* with Red Chili, Sea Asparagus, Piment Espelette, Crispy Rice, and Ponzu Gelee
~ Horseradish Custard with Spicy Diver Sea Scallop, Orange Tobiko, Kewpie, and Korean Chile Threads
~ Ahi Tuna Tartare with Capers, Shallots, Artichokes, Fennel, and Creamy Lemon Steak Sauce
~ Wagyu Carpaccio* with Truffle Pearls, Compressed Celery, Citronette, and Nasturtium Leaves

HOT APPETIZERS
~ Diver Sea Scallops, Curry Cauliflower Purée, and Roasted Almonds +$5
~ Chermoula-Marinated Shrimp with Lemon, Moroccan Couscous with Raisins, and Tajín Jus
~ Blue Crab Cake with Lemon Confit, English Peas, and Tarragon Coulis +$5
~ Duck Confit with Fregola Risotto, Pancetta, Roasted Tomatoes, and Chive Oil

ENTRÉE CHOICES (SELECT ONE)

FROM THE LAND
~ Roasted Free-Range Chicken Breast served with Diable Sauce $115 per person
~ Berkshire Pork Tenderloin served with Charcutière Sauce $124 per person
~ Venetian Signature Short Ribs — Braised for 48 hours and served with Red Wine Demi-Glace $140 per person
~ Seared Beef Tenderloin Steak served with Bercy Sauce $142 per person

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DINNER four-course plated dinner

FROM THE SEA
~ Seared Salmon served with a Creamy Yuzu Sauce
   $127 per person
~ Seared Mediterranean Branzino served with a Beurre Blanc Sauce
   $127 per person
~ Black Cod served with Miso-Mustard Sauce
   $127 per person
~ White Sea Bass served with Piquillo Beurre Blanc
   $129 per person

FROM THE EARTH
The options below can be used for hot appetizers or entrées.
~ Seared Tofu Scallops with Pumpkin Risotto
   $110 per person
~ Eggplant Risotto with Seasonal Mushrooms and Fried Onions
   $110 per person
~ Chef’s Choice Ravioli with Celery, Cranberry Chutney, and Fava Bean Coulis
   $110 per person
~ Plant-Based Meat Patty with Sweet Potato Gratin, Asparagus, Onion Confit, and Tajine Vegan Demi
   $110 per person

FROM THE HARVEST (SELECT ONE)
~ Buttery Mashed Potatoes
~ Roasted Garlic Fingerling Potatoes
~ Pomme Anna
~ Wild Rice Pilaf Style
~ Potato Gratin
~ Truffle Potato Gratin +$2
~ Creamy Parmesan Cheese Polenta

FROM THE GARDEN (SELECT ONE)
~ Roasted Maitake Mushrooms
~ Campari Tomatoes
~ Broccolini
~ Green Asparagus
~ Confit Baby Carrots
~ Haricots Verts in Extra Virgin Olive Oil and Shallots
~ Roasted Rainbow Cauliflower
~ Mini Root Vegetables (Red Beets, Yellow Beets, and Turnips) +$2
~ King Oyster Mushrooms

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DINNER four-course plated dinner

DESSERT CHOICES (SELECT ONE)

~ Pink Macaroon with Fresh Raspberries, Rose Mousseline Cream, and Candied Lychee in Syrup

~ Plant-Based Chocolate Exotic Tart, Banana Sponge Cake, and Chocolate Sauce

~ Passion Fruit Mousse with Blueberry Cream, Hazelnut Streusel Pieces, and Strawberry Sauce

~ White Chocolate–Lemon Streusel with Guanaja Dark Chocolate and Hazelnut Bavarian Cream and Blackberry Gel

~ Chocolate Sponge Cake Cubes with Vanilla Cream Cheese Mousse, Graham Cracker Pieces, and Mango-Passion Fruit Gel

Menu requires a minimum guarantee of 20 persons. Plated Dinners are designed for a maximum of two hours of service. A surcharge will apply for extended service.
DINNER buffet

DINNER MENU #1
$130 per person

SALADS
~ Kohlrabi and Fennel Noodle Salad with Cashew Pesto, English Peas, and Teardrop Tomatoes
~ Superfood Slaws — Kale, Brussels Sprouts, and Napa and Red Cabbage with Creamy Meyer Lemon Dressing

ENTRÉES AND SIDES
~ Classic French Coq au Vin with Garden Vegetables
~ Roasted NY Strip with Whole Grain Mustard Demi
~ Potato “Sarladaise” cooked with Onion and Duck Fat
~ Cauliflower Au Gratin with Béchamel and White Cheddar
~ Fresh Baked Rolls and Butter

CARVING STATION
~ Oven-Roasted Turkey Breast with Smashed Sweet Potato with Crispy Bacon, and Brown Butter Turkey Gravy

DESSERTS
~ Wine-Poached Williams Pear with Chocolate Mousse
~ Guava Cream Cheesecake
~ Key Lime Bar
~ Peanut Milk Chocolate Tart

Menu requires a minimum guarantee of 20 persons. Dinner Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

Chef/Attendant Fee of $275 per carving station

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DINNER buffet

DINNER MENU #2
$140 per person

SALADS
~ Classic Butter Lettuce Salad — Tarragon, Chives, Parsley, Breakfast Radishes, and Chopped Eggs with Roasted Shallot Vinaigrette

~ Haricots Verts and Wax Bean Salad with Diced Cucumbers and Edamame with a Charred-Pineapple Emulsion

ENTRÉES AND SIDES
~ Sea Bass “à la Provençal” with Sautéed Pearl Onions, Cherry Tomatoes, Capers, and Black Olives

~ Baked Vegetable Lasagna with Spinach, Carrots, and Broccoli topped with Parmesan and Mozzarella Cheese with Ricotta Pesto Sauce

~ Seared Pork Medallion with Roasted Mushrooms, Baby Kale, and Mustard Demi

~ Sautéed Farm Fresh Vegetables with Artichokes and Olive Oil

~ Fresh Baked Rolls and Butter

CARVING STATION
~ Mustard-Crusted Roasted NY Strip Loin* with Mashed Potatoes and Heart of Palm and Asparagus Salad with Herb Vinaigrette

DESSERTS
~ Choco-Flan

~ Almond Cream and Fresh Pear Tart

~ Vanilla Napoleon

Menu requires a minimum guarantee of 20 persons. Dinner Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. Chef/Attendant Fee of $275 per carving station.

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DECADENT
BEVERAGES
BEVERAGE hosted bar

Hosted Bar Prices
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 Resort blameless for any infraction thereof.

Bartenders
A bartender fee of $275 per bartender will apply for up to 4 hours of service. After 4 hours, an additional $75 per hour per bartender will apply.

PREMIUM
*Cocktails $17
Wine $16
~ Tito’s Handmade Vodka
~ Fords Gin
~ Johnnie Walker Red Label Scotch
~ Jack Daniel’s Whiskey
~ Olmeca Altos Plata Tequila
~ Bacardi Rum
~ Bulleit Rye Bourbon
~ Jameson Whiskey

SELECT PREMIUM
*Cocktails $19
Wine $18
~ Grey Goose Vodka
~ The Botanist Gin
~ Johnnie Walker Black Label Scotch
~ Old Forester Bourbon
~ Crown Royal Whisky
~ Patrón Silver Tequila
~ Captain Morgan Spiced Rum
~ Myers’s Platinum Rum

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BEVERAGE handcrafted

CORDIALS
$18 each
~ Amaretto Disaronno
~ Bailey’s Irish Cream
~ Rémy Martin VSOP
~ Grand Marnier

DOMESTIC BEER
$12 each
~ Bud Light
~ Bud Light Seltzers
~ Shock Top

IMPORTED BEER
$12 each
~ Dos Equis
~ Stella Artois
~ Stella Artois Cidre

CRAFT BEER
$12 each
~ Goose Island IPA

ADDITIONAL SELECTIONS
~ Fruit Juices
$9 each
~ Soft Drinks Featuring Coca-Cola Products
$7 each
~ Sparkling or Fiji Water
$8 each
~ The Venetian Resort Bottled Water
$7 each
~ Red Bull
$8 each

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Unlimited beverage service consisting of 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 50 guests. Per person charge is based on whole-hour increments and are not pro-rated. Tableside wine service and tray-passed beverages are charged per bottle pricing on packages.

**BEER AND WINE ONLY**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$30</td>
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<tr>
<td>Two Hours</td>
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<tr>
<td>Three Hours</td>
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<td>Four Hours</td>
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**PREMIUM**

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
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<tbody>
<tr>
<td>One Hour</td>
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<td>Two Hours</td>
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<tr>
<td>Three Hours</td>
<td>$58</td>
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<tr>
<td>Four Hours</td>
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**SELECT PREMIUM**

<table>
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<tbody>
<tr>
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<td>Three Hours</td>
<td>$66</td>
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<tr>
<td>Four Hours</td>
<td>$76</td>
</tr>
</tbody>
</table>
### ONEHOPE WINERY

We have partnered with ONEHOPE Winery in collaboration with Rob Mondavi Jr. offering their wines for a cause with our Las Vegas local charity, Three Square. Three Square offers three square meals a day to those in need. For every case of ONEHOPE wine we sell, 18 meals are provided to those locals in Southern Nevada at the facility.

**ONEHOPE Cabernet Sauvignon**
- **$60 per bottle**

**ONEHOPE Chardonnay**
- **$60 per bottle**

### THE BUBBLES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cava, Campo Viejo, Spain</td>
<td>Spain</td>
<td>$65 per bottle</td>
</tr>
<tr>
<td>Wycliff Brut, California</td>
<td>California</td>
<td>$70 per bottle</td>
</tr>
<tr>
<td>Moët &amp; Chandon Brut, Impérial, France</td>
<td>France</td>
<td>$165 per bottle</td>
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</tbody>
</table>

### THE WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Davis Bynum, River West Chardonnay, Sonoma County, California</td>
<td>$65 per bottle</td>
<td></td>
</tr>
<tr>
<td>Daou Chardonnay, Paso Robles, California</td>
<td>$65 per bottle</td>
<td></td>
</tr>
<tr>
<td>San Simeon, Sauvignon Blanc, Paso Robles, California</td>
<td>$75 per bottle</td>
<td></td>
</tr>
<tr>
<td>Terlato, Pinot Grigio, Italy</td>
<td>Italy</td>
<td>$65 per bottle</td>
</tr>
</tbody>
</table>

### THE REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price per Bottle</th>
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</thead>
<tbody>
<tr>
<td>Hampton Water, Rosé, France</td>
<td>France</td>
<td>$65 per bottle</td>
</tr>
<tr>
<td>Acrobat, Pinot Noir, Oregon</td>
<td>Oregon</td>
<td>$65 per bottle</td>
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<tr>
<td>Daou, Pessimist, Red Blend, Paso Robles, California</td>
<td>$75 per bottle</td>
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<tr>
<td>Drumheller, Merlot, Columbia Valley, Washington</td>
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</tr>
<tr>
<td>Justin, Cabernet Sauvignon, Central Coast California</td>
<td>$70 per bottle</td>
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</tr>
</tbody>
</table>
STANDARDS AND POLICIES

BANQUET
BANQUET STANDARDS AND POLICIES

ALCOHOLIC BEVERAGES AND SERVICE
The Venetian Resort and The Venetian Convention & Expo Center are regulated by the Nevada State Alcoholic Beverage Commission. Per Nevada State Law, alcoholic beverages of any kind will not be permitted to be brought into the resort by the patron or any of the patron’s guests or invitees from the outside. Nevada state law further prohibits the removal of alcoholic beverages purchased by the resort for client consumption.

Bartenders are required whenever alcoholic beverages are served in The Convention & Expo Center. The resort does not allow self-service of alcoholic beverages at any time.

All food and beverage items must be purchased from the resort.

In the event that you wish to order special alcoholic beverages that are not in The Venetian Resort inventory, these items must be ordered by the case. These special-order items may not be returned and must be paid for in their entirety. Unused bottles may not be sent to guestrooms or leave The Venetian Resort premises.

Package Bars do not include passed beverages or table-side wine service.

The legal drinking age in Nevada is 21. Proper identification is required when attending a function with alcohol to be served.

BANQUET SERVICE RATIOS
The following service ratios will apply to all Food & Beverage functions. If you require more servers we can accommodate your requests but additional fees will apply.

<table>
<thead>
<tr>
<th>Description</th>
<th>Ratio</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plated Breakfast</td>
<td>2 servers per 40 guests</td>
</tr>
<tr>
<td>Buffet Breakfast</td>
<td>2 servers per 40 guests</td>
</tr>
<tr>
<td>(This calculation includes required attendants on standard buffets.)</td>
<td></td>
</tr>
<tr>
<td>Plated Lunch</td>
<td>2 servers per 40 guests</td>
</tr>
<tr>
<td>Buffet Lunch</td>
<td>2 servers per 40 guests</td>
</tr>
<tr>
<td>(This calculation includes required attendants on standard buffets.)</td>
<td></td>
</tr>
<tr>
<td>Plated Dinner</td>
<td>2 servers per 30 guests</td>
</tr>
<tr>
<td>Buffet Dinner</td>
<td>2 servers per 30 guests</td>
</tr>
<tr>
<td>(This calculation includes required attendants on standard buffets.)</td>
<td></td>
</tr>
<tr>
<td>Hosted Consumption Bar</td>
<td>1 bar per 75 guests</td>
</tr>
<tr>
<td>Hosted Package Bar</td>
<td>1 bar per 100 guests</td>
</tr>
<tr>
<td>Cash Bar</td>
<td>1 bar per 150 guests</td>
</tr>
</tbody>
</table>
BANQUET STANDARDS AND POLICIES

BANQUET GUARANTEE POLICIES
Ten (10) business days prior to all food functions, the Hotel requires the expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10 percent (10%) at the time of the final guarantee is given to the Hotel.

- The Venetian Resort reserves the right to require a longer guarantee lead time due to but not limited to: menu complexity, cumulative program/event volume, organic sourcing requirements, sustainability requirements, holiday periods, delivery constraints, or other constraints in order to successfully secure product and timely production.

- Guarantees for groups up to 3,499: by noon, three (3) business days prior to the scheduled function; for groups of 3,500-4,999: by noon, five (5) business days prior to the scheduled function; for groups of 5,000+: by noon, seven (7) business days prior to the scheduled function.

- Guarantees for functions of 10,000+ guests shall be due no later than ten (10) business days prior to the scheduled function.

- Guarantees for Sunday and Monday events must be given no later than noon of the preceding Wednesday.

- Guarantees for Tuesday events must be given no later than noon of the preceding Thursday.

- Guarantee numbers provided are not subject to reduction, and charges will be applied accordingly.

- The overset for any event guaranteed for 100 or more people will be calculated at 3%. The 3% overset will not exceed 50 place settings.

- For events of 100 persons or less, the guarantee will equal the set.

- Should the client not notify The Venetian Resort of a guaranteed number, The Venetian Resort will utilize the expected number as the final guarantee.

- Should the guarantee decrease by 15% from the expected number, The Venetian Resort reserves the right to charge room rental, service charge, and/or relocate your group to a smaller room.

POLICY CONCERNING INCREASES IN GUARANTEES
Please note the following shall apply to all increases in guarantees received within 72 business hours:

A. Guarantee increases received 24 to 72 hours prior to the event shall incur a 10% price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at $67.00++. 24-72 hours prior to the event: a request for an increase to 550 is received. 500 lunches will be priced at $67.00++ per person. 50 lunches will be priced at $73.70++ (price plus 10%) per person.

B. Guarantee increases received within 24 hours of the event shall incur a 15% price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at $67.00++. Day of function: a request for an increase to 550 is received. 500 lunches will be priced at $67.00++ per person. 50 lunches will be priced at $77.05++ (price plus 15%) per person.

An increased guarantee within 72 business hours will not receive an overset amount: the new guarantee is the set amount.

Please note that in some cases, “The Venetian Resort” may not be able to accommodate increases in Food & Beverage quantities. “The Venetian Resort” will make every effort to accommodate increases, including substitution of menu items whenever necessary.

DINNER MENUS
All plated dinner menus shall have a minimum of three courses.

LABOR FEE
A $50 labor & preparation charge will be applied to all Continental Breakfasts and Breaks for less than 20 people.

A $100 labor charge will be applied to meals or events (Breakfast, Lunch Receptions, and Dinner) for less than 20 people that require wait staff to be present for service.
BANQUET STANDARDS AND POLICIES

ADDITIONAL CHARGES

1. Any food and beverage ordered within three (3) business days of the function date will be considered a “pop up” and is subject to special menu selections and pricing.

2. For plated menus served as a buffet, a surcharge of $5 per person will apply for all functions more than 100 guests.

3. For plated menus served as a buffet, a surcharge of $12 per person will apply for all functions between 20 and 99 guests.

4. For plated menus served as a buffet, a surcharge of $14 per person will apply for all functions between 10 and 19 guests.

5. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of $5 per person will apply for all functions between 20 and 99 guests.

6. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of $7 per person will apply for all functions between 10 and 19 guests.

7. A $5 per person surcharge will apply to the full guarantee on any request to extend buffet meal service an additional 30 minutes beyond maximum service times.

8. A Chef/Attendant Fee of $275 is required for all action stations.

9. If your group will require any seating or place settings on tables for a Continental Breakfast, a $2 per person labor fee may be incurred to cover the extra costs.

10. Meal Prices are based on six-foot rounds of ten (10) people each. A service charge may apply if tables are set for less than ten (10) guests.

11. All Pool functions are subject to an F&B minimum of $105 (September-April) and $145 per person (May-August).

12. All Madame Tussauds™ functions are subject to an F&B minimum of $85 per person and a $1,500 setup fee.

SPECIAL MEAL ORDERS

~ Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service.

~ All special meals must be included in the guarantee number.

~ If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater. Please note: special meals will be charged at market price.

KOSHER EVENTS

The resort is happy to work with you on fully Kosher catered functions. Kosher functions are subject to additional fees and may be subject to varying guarantee deadlines. Please consult with your Catering and Conference Manager for more details.

BANQUET SERVICE CHARGE

The resort’s current service charge is 24% (19.61% non-taxable, 4.39% taxable). The service charge is subject to change with or without notice.

STATE TAX

Current Nevada sales tax is 8.375% and will be billed to your account on all equipment rentals, food, alcoholic and non-alcoholic beverages, set-up service, clean-up service, and labor fees. Sales tax is subject to change with or without notification.
BANQUET STANDARDS AND POLICIES

PERFORMANCE
Performance of this agreement is contingent upon the ability of the resort management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.

PAYMENT TERMS
Payment shall be made in advance of the function unless credit has been established.

If credit has been established, a predetermined deposit will be required at the time of signing the contract, along with the additional amount to be paid prior to the event.

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 is added to any unpaid balance over 30 days old. Please note: Pool functions are subject to additional requirements found in the Pool Function Policy section of this document.

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

Food and Beverage Products: “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.”