

TO PLACE YOUR CATERING ORDER, PLEASE CONTACT JENNIFER GUEVARRA or LILIA RAMOS,

[HospitalitySales@venetian.com](mailto:HospitalitySales@venetian.com)

The following menu contains our most popular items, however, if you require a more detailed selection or have special requests, please contact Jennifer Guevarra or Lilia Ramos

## BREAKFAST SELECTIONS

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### SUNRISE

Chilled, Freshly Squeezed Orange and Grapefruit Juice and Cranberry Juice

Assorted Breakfast Bakeries Including:

Croissants, Muffins, Danish Pastries, Fruit Breads, Butter, Honey, and Preserves

House Blend Coffee and Teas

*\$25.50 PER PERSON*

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### SPA MORNING

Chilled, Freshly Squeezed Orange and 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 Coffee and Tea

*\$28.00 PER PERSON*

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### AMERICANA

Chilled, Freshly Squeezed Orange and 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 Coffee and Tea

*\$32.00 PER PERSON*

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# BREAKFAST ENHANCEMENTS

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Oatmeal with Seasonal Fresh Berries,  
Brown Sugar and Raisins  
*\$7.00 PER PERSON*

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French Toast with Maple Syrup  
*\$9.00 PER PERSON*

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Breakfast Sandwich Selections  
(Sold in increments of one dozen)  
Warm Sausage and Egg with Cheese on English Muffin  
Warm Canadian Bacon and Egg with Cheese on English Muffin  
Ham, Egg, and Cheese Bagel Sandwich  
*\$96.00 Per Dozen*

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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  
*\$16.00 per person*  
*\$12.00 per person as an Addition to a presented buffet or continental breakfast*

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Hand-Rolled Breakfast Burrito  
(Sold in increments of one dozen)  
Chorizo Sausage, Scrambled Eggs and  
Cheddar Cheese Served with Tomato, Cilantro,  
Onion, Sour Cream and Salsa  
*\$96.00 Per Dozen*

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Assorted Individual Boxed Cereals with Low Fat, Skim, and Whole Milk  
*\$7.00 PER PERSON*

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Hard-Boiled Eggs (shell off)  
Cracked Pepper, Kosher Salt  
*\$3.00 EACH*

## THEME BREAKS ( Each menu requires a minimum of 10 guests)

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### THE SPA BREAK

Assorted Crudite with Roasted Red Pepper Dip, Chipotle Ranch, and Pita Points

Whole Fruit and Trail Mix

Assorted Granola Bars and Protein Bars

*\$18.25 PER PERSON*

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### CHOCOLATE ALL THE WAY

White Chocolate Chip Macadamian Nut and Dark Chocolate Chip Cookies

Chocolate Brownies, Chocolate Dipped Oreo's

Miniature Hershey and Snicker Bars

Chocolate Covered Almonds and Peanuts

House Blend Coffee and Teas

*\$18.25 PER PERSON*

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### THE FABULOUS SANDWICH BOARD

Mini Sandwiches to include: ***Choice of Three***

Turkey with Swiss Cheese, Cucumbers, and Mayo

Smoked Salmon with Dill Cream Cheese, Tomatoes, and Onion

Vegetarian-Cucumber, Tomatoes, Sprouts, Boursin Cheese Spread

Caprese-Roma Tomato, Pesto, and Fresh Mozzarella

Curried Egg Salad

Roast Beef with Caramelized Onions and Pommery Mustard

Served with Mini Pretzels and Kettle Chips

*\$22.50 PER PERSON*

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### AT THE MOVIES

Freshly Popped Popcorn

Assorted Bags of Flavored Popcorn

Assorted Traditional Movie Snacks:

M&M's, Skittles, Mini Candy Bars, and Cracker Jacks.

*\$17.00 PER PERSON*

# A LA CARTE BREAKS

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## BEVERAGES

Freshly Brewed Coffee, Hot Tea, Decaffeinated Coffee	\$78.00 per gallon
Iced Tea – <i>Regular or Assorted Tropical Flavor</i>	\$78.00 per gallon
Chilled Fruit Juices	
- <i>Orange, Cranberry, Pineapple, Grapefruit, Apple, Carrot, Watermelon and Tomato</i>	\$25.00 per liter
Hot Chocolate	\$78.00 per gallon
Assorted Soft Drinks	\$ 5.00 each
Hotel Logo'd Bottle Water	\$ 4.50 each
Fiji, Evian, Pellegrino, Perrier ( <i>Small</i> )	\$ 5.00 each
Fiji, Evian, Pellegrino, Perrier ( <i>Large</i> )	\$ 8.00 each
Assorted Bottled Juices	\$ 5.75 each
Energy Drinks (Red Bull or Rock Star)	\$ 7.00 each
Arizona Teas	\$ 7.50 each

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## MORNING A LA CARTE

Assorted Mini Danish Pastries	\$56.25 per dozen
Assorted Doughnuts	\$58.00 per dozen
Assorted Breakfast Bakeries	\$56.25 per dozen
Sliced European Coffee Cake	\$56.25 per dozen
Sliced Fruit Breads	\$56.45 per dozen
Cannoli Pastries	\$58.00 per dozen
Bagels and Cream Cheese	\$58.50 per dozen
Sliced Fresh Fruit ( <i>minimum 10-person order</i> )	\$10.00 per person
Assorted Individual Fruit Yogurts	\$ 4.50 each
Hard-Boiled Eggs with Cracked Black Pepper and Kosher Salt	\$ 3.00 each
Protein Bars	\$ 5.00 each
Low Carb Protein Bars	\$ 5.00 each

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## AFTERNOON A LA CARTE

Assorted Finger Sandwiches	\$61.00 per dozen
Assorted Mini Sandwiches on Rolls	\$62.00 per dozen
Assorted Miniature European Pastries	\$58.00 per dozen
Giant Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Chip, Sugar, and Chocolate Cookies	\$58.00 per dozen
Chocolate Fudge Brownies	\$56.25 per dozen
Sliced European Coffee Cakes and Fruit Bread	\$56.25 per dozen
Cannoli Pastries	\$58.00 per dozen
Chocolate Covered Strawberries	\$60.00 per dozen
Miniature Fresh Fruit Tarts	\$58.00 per dozen
Haagen Dazs Ice Cream Bars	\$5.50 each
Candy Bars	\$5.00 each
Fresh Tortilla Chips	\$36.00 per pound
Assorted Chips, Pretzels, Peanuts and Tortilla Chips <i>(suggested serving size – 1lb. per 10 persons)</i>	\$36.00 per pound
Assorted Individual Bag of Chips	\$ 5.00 each
Mixed Nuts <i>(suggested serving size – 1lb. per 10 persons)</i>	\$48.00 per pound
Potato Chips and Dip <i>(suggested serving size – 1lb. per 10 persons)</i>	\$42.00 per pound
Guacamole, and Salsa <i>(suggested serving size – 1qt. per 25 persons)</i>	\$38.00 per quart
Whole Fresh Fruit <i>(specific quantity must be ordered – these items are not sold on consumption)</i>	\$ 4.50 each

# BUFFET LUNCHEONS (Each menu requires a minimum guarantee of 10 persons)

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## THE DELI BUFFET

Chickpea Salad with Cucumber, Diced Peppers, and Onions in Dijon Vinaigrette

Bistro Salad-Bibb Lettuce, Fresh Mozzarella, Tomatoes, Asparagus Tips, Shaved Parmesan 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 Salads: Chicken or Tuna Salad

Display of Deli Meats to Include:

Roast Beef, Salami, Ham and Turkey

Provolone, Aged Cheddar, and Swiss

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, Frangipane Tarts

House Blend Coffee and Tea

*\$43.00 PER PERSON*

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## 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 Mayo, 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 Coffee and Tea

*\$45.00 PER PERSON*

# BUFFET LUNCHEONS (Each menu requires a minimum guarantee of 10 persons)

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## ALL AMERICAN BUFFET

Roasted Corn Chowder

Old Fashioned Potato Salad, Bacon, Onions, Parsley, Oil and Vinegar  
Creamy Cole Slaw

Southern Fried Chicken  
Blackened Seared Mahi Mahi

Jack Daniels Baked Beans  
Country Fried Potato Wedges with Fresh Herbs and Garlic

Strawberry Cream Tart  
Mocha Flan  
Dark Chocolate Tart

Served with Assorted Rolls and Butter

Venetian Blend of Coffee and Teas

*\$ 48 per person*

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## ITALIAN BUFFET

Classic Minestrone Soup

Caprese Salad-Fresh Mozzarella, Red and Yellow Tomatoes, Fresh Basil  
Antipasto Salad-Salami, Provolone, Pepperoni, Tomatoes, Olives, Artichoke Hearts, Julienned Red Onions, Oregano Vinaigrette

Our Home-Made 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

Venetian Blend of Coffee and Teas

*\$48 per person*

# **BUFFET LUNCHEONS** (Each menu requires a minimum guarantee of 10 persons)

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## **BUILD YOUR OWN BUFFET**

All buffets served with Assorted Rolls with Butter, Venetian Blends of Coffee and Tea

### **Salads: Choice of Two**

Mesculin 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-Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Chopped Salad- Chicken, Bell Peppers, Onions, and Mango in Cilantro Lime Vinaigrette

### **Entrees: Choice of Two**

Grilled Swordfish Cacciatore, Buttered Linguine

Miso Glazed Salmon, Sweet Soy, Baby Bok Choy and Jasmine Rice

Pesto Crusted Halibut, Roasted Tomato Coulis, Asparagus Tips, Steamed Diced Russet Potatoes

Achiote Rubbed Grilled Flank Steak, Tomatillo Salsa, Spanish Rice

Braised Beef Short Ribs, Horseradish Russet Mashed, Roasted Root Vegetables

Pan Seared Beef Filet, Sauce Au Poivre Vert, Roasted Potatoes

Lemon Chicken Thigh Tagine Style, Cous Cous, Zucchini Tomato Ragout

Rosemary and Lemon Marinated Grilled Chicken, Artichoke, Warm Fingerling Potato Salad

Roasted Chicken Breast Puttanesca, 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 Gelee with Hazlenut Financier

Chocolate Tart, Carmelized Pecans, Pate De Fruit

Mini Cream Puffs, Chestnut Rum Cream

Blood Orange Mousse, Vanilla Yogurt, Mandarin Gelee Verrine

Seasonal Fresh Fruit Tart

Rocky Road Brownies

Pear Frangipane Tart

*Tier One Pricing: Chicken and Pasta Entrée Selections, Salads, and Desserts*

**\$43.00 PER PERSON**

*Tier Two Pricing: Chicken and Fish Entrée Selections, Salads, and Desserts*

**\$46.00 PER PERSON**

*Tier Three Pricing: Chicken and Beef Entrée Selections, Salads, and Desserts*

**\$48.00 PER PERSON**

*Tier Four Pricing: Beef and Fish Entrée Selections, Salads, and Desserts*

**\$50.00 PER PERSON**



# RECEPTION (Minimum order of 25 pieces per item. All orders must be in increments of 25 pieces.)

(24 Hours Advance Notice Required)

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## COLD HORS D'OEUVRES

Vegetable Ratatouille Lettuce Wrap  
Smoked Salmon Lollipop  
Maryland Lump Crab on Poppy Seed Canape  
Beef Carpaccio, Limoncello Parmesan  
Filet Mignon Crostini with Blue Cheese Confit  
Cajun Chicken Canape  
Ahi Tuna Tartar in Asian Spoon  
Brie Crostini with Sun Dried Tomato Chutney  
Cucumber Cup with Hummus  
***\$6.00 PER PIECE***

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## HOT HORS D'OEUVRES

Mini Beef Wellington with Peppercorn Demi  
***\$5.50 PER PIECE***

Truffled Risotto Arancini with Tomato Cream  
***\$6.00 PER PIECE***

Chilean Sea Bass Katafi, Walnut Pesto  
Crawfish Empanada, Roasted Tomato Salsa  
Lobster Chive Croquettes, Lemon Herb Mayonnaise  
BBQ Pork Spring Roll with Truffle Oil  
Chicken, Spinach, and Prosciutto Popper, Basil Aioli  
Thai Chicken Satay with Spicy Peanut Sauce  
Beef Croquette with Curry Ketchup  
Mini Vegetable Cobbler  
Roasted Provencal Vegetable Crepe Bundle  
***\$7.00 PER PIECE***

## DISPLAYS

### **CLASSIC CRUDITE DISPLAY** (Serves 10 People)

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

*\$100.00 PER DISPLAY*

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### **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, Carr's Water Crackers and a Selection of Home-Baked Breads and Rolls

*\$160.00 PER DISPLAY*

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### **ANTIPASTO DISPLAY** (Serves 10 People) :

A Fine Selection of Italian Hors d'oeuvres to Include:

Prosciutto Ham, Genoa Salami, Cappicolla, and Provolone Cheese, Assorted Olives,

Marinated Artichoke Hearts, Roasted Tomatoes, Buffalo Mozzarella, Grilled Assorted Vegetables, and Marinated Peppers

*\$150.00 PER DISPLAY*

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### **FRESH FRUIT DISPLAY** (Serves 10 People)

Seasonal and Tropical Fruit Display Sliced and Whole Fruits

Honey Yogurt Dressing

*\$100.00 PER DISPLAY*

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### **PETITE ROASTED VEGETABLE DISPLAY**( Serves 10 People)

Asparagus, Baby Carrots, Zucchini, Squash, Julienned Peppers, and Tomatoes

Served with Boursin Cheese Dip and Red Pepper Ranch

*\$120.00 PER DISPLAY*

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### **JUMBO SHRIMP Or ALASKAN SNOW CRAB CLAWS**(Serves 10 People)

Served on Ice with Homemade Spicy Cocktail Sauce and Lemon Wedges

(Three Pieces per Person)

*\$180.00 PER DISPLAY*

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## DISPLAYS

### **SUSHI DISPLAY** (Serves 10 People)

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

(Four Pieces Per Person)

*\$225.00 PER DISPLAY*

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## ICE CARVINGS

Allow our skilled ice carvers to sculpt reproductions of logos and intricate sculptures.

All work done on a per-quote basis and start at a minimum of \$800.00 PER BLOCK AND UP

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## STATIONS

### **PASTA STATION : Choice of Two Pasta Selections**

Penne Pasta with Marinara Sauce

Cavatappi with Creamy Roasted Vegetable and Tomato Ragout-changed verbiage

Tri Colored Tortellini with Gorgonzola and Walnut Cream

Freshly Grated Parmesan Cheese

With Assorted Rolls and Butter

*\$18.00 PER PERSON (minimum of 10 guests)*

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### **TACO STATION**

#### ***Choice of Two:***

Carne Asada

Fried Fish Baja Style

Chicken in Rich Tomato, Garlic, and Cilantro Sauce

Served with the following:

Pinto Beans, Pico De Gallo, Sour Cream, Shredded Lettuce, Diced Onions with Cilantro, Lime Wedges,  
Shredded Cheddar Cheese, and Queso Fresco Cheese

Soft Flour Tortillas

*\$25.00 PER PERSON (minimum of 10 guests)*

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## **ASIAN LETTUCE WRAP STATION-New Station**

### ***Choice of Two:***

Korean Style Bulgogi Beef-Marinated in Soy, Sugar, Sesame Oil, Garlic, and Scallions

Bourbon Spiked BBQ Shredded Chicken

Garlic Sweet Chili Rock Shrimp with Peeled Edamame and Bean Sprouts

Platters of Bibb Lettuce and Romaine Hearts

Condiments to include: Hoisin Sauce and Spicy Garlic Chili Sauce

*\$26.00 PER PERSON(minimum of 10 guests).*

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## **SLIDER BAR STATION**

Hot Sliders

Presented in 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 Mayo, Horseradish Mustard, Curry Ketchup

Crispy Chicken Slider

\$7.00 each

Pulled Pork Slider

\$8.75 each

Kobe Beef Slider

\$7.50 each

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**CARVING STATIONS** All carved items are served with appropriate condiments and a selection of home-baked rolls. All stations require a uniformed carver @ \$150.00

### **BONELESS PRIME RIB OF BEEF** (Serves 20 People)

Au Jus and Creamy Horseradish Sauce

*\$375.00 PER STATION*

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### **OVEN ROASTED TOM TURKEY** (Serves 30 People)

Orange and Cranberry Chutney

*\$350.00 PER STATION*

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### **PEPPER CRUSTED TENDERLOIN OF BEEF** (Serves 15 People)

Balsamic Demi-Glace and Baby Shallots

*\$395.00 PER STATION*

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### **ROASTED PORK STEAMSHIP**-(Serves 30 people)

Served with Smoked Paprika Aioli

*\$250.00 PER STATION*

# BEVERAGE SERVICE

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## HOSTED BAR PRICES

### PREMIUM BRANDS

Grey Goose Vodka  
Bombay Sapphire Gin  
Chivas Regal Scotch  
Crown Royal Whiskey  
Mount Gay Rum  
Makers Mark Bourbon  
Herradura Gold Tequila  
*\$14.50*

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### DELUXE BRANDS

Absolut Vodka  
Tanqueray Gin  
Johnnie Walker Black Scotch  
Seagram VO Whiskey  
Myers Platinum Rum  
Wild Turkey Whiskey  
Sauza Gold Tequila  
*\$13.50*

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### SUPERIOR BRANDS

Imperia Vodka  
Bombay Gin  
Johnny Walker Red Scotch  
Seagrams 7  
Bacardi Silver Rum  
Jim Beam Bourbon  
Cuervo Gold Tequila  
*\$12.50*

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Fruit Juices  
*\$5.75 Per Glass*

Soft Drinks  
*\$5.00 Per Glass*

Perrier, Evian, Pellegrino,  
Fiji (small)  
*\$5.00 Per Bottle*

House Wine by the Glass  
*\$9.75 Per Glass*

Hotel Logo'd Bottle Water  
*\$4.50 Per Bottle*

CORDIALS  
Cointreau  
Kahlua  
Bailey's Irish Crème  
Chambord  
Courvoisier VSOP  
*\$10.00*

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DOMESTIC BEER  
Samuel Adams, Miller Light, Miller Genuine Draft, Budweiser, Budweiser Light, Coors  
*\$7.00*

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IMPORTED  
Corona, Amstel Light, Heineken, Beck's Dark, Beck's Light, Foster's, Dos Equis  
*\$7.75*

**The Venetian/Palazzo will waive one bartender fee per every \$500.00 in beverage revenue for Cash Bars, exclusive of service charge, place setting fee, and tax.**

## **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.

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Prices are based on a minimum guarantee of 30 guests.

Per person charge is based on whole-hour increments and is not pro-rated.

| BEER & WINE ONLY | SUPERIOR       | DELUXE         | PREMIUM        |
|------------------|----------------|----------------|----------------|
| 2 Hours          | 2 Hours        | 2 Hours        | 2 Hours        |
| <i>\$28.00</i>   | <i>\$30.00</i> | <i>\$32.00</i> | <i>\$35.00</i> |
| 3 Hours          | 3 Hours        | 3 Hours        | 3 Hours        |
| <i>\$33.00</i>   | <i>\$38.00</i> | <i>\$40.00</i> | <i>\$42.00</i> |
| 4 Hours          | 4 Hours        | 4 Hours        | 4 Hours        |
| <i>\$36.00</i>   | <i>\$43.00</i> | <i>\$45.00</i> | <i>\$47.00</i> |

## **BARTENDERS**

A bartender fee of \$175.00 per bartender will apply.

# SPECIAL BEVERAGE PACKAGES

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## THE RIALTO *(Serves 10 – 20 guests)*

- (2) Robert Mondavi Coastal, Chardonnay
- (2) Esser, Merlot
- (1) Stolichnaya, liter
- (1) Beefeater, liter
- (1) Myers Platinum, liter
- (1) Dewars 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

*\$1268.00 Per Package*

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## **DOGE PACKAGE** *(Serves 20 – 40 guests)*

- (4) Sonoma Cutrer Russian River, Chardonnay
- (2) Esser, Merlot
- (1) Grey Goose, liter
- (1) Bombay Sapphire, liter
- (1) Myers Platinum, liter
- (1) Johnny Walker Black, liter
- (1) Jack Daniels, liter
- (1) Crown Royal, liter
- (1) Patron Silver, 750 ml
- (1) Dry Vermouth, 375 ml
- (1) Sweet Vermouth, 375 ml
- (1) Bailey's Irish Crème, liter
- (1) Kahlua, 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

*\$1825.00 Per Package*

### **BARTENDERS**

A bartender fee of \$175.00 per bartender will apply.

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/Palazzo Resort Hotel Casino blameless for any infraction thereof.