

2026
BANQUET
MENUS



FONTAINEBLEAU
LAS VEGAS

WELCOME TO FONTAINEBLEAU LAS VEGAS.

Fontainebleau Las Vegas has introduced a legacy of modern luxury and timeless elegance to the Las Vegas Strip, bolstered by a team of passionate professionals dedicated to creating exceptional experiences.

The Culinary and Catering & Events teams bring decades of combined expertise in luxury hospitality, working together to craft menus that reflect our commitment to unparalleled service and authentic hospitality. Designed with the guest in mind, these menus offer a diverse range of flavors and cuisines, curated to delight and leave a lasting impression.

Beyond the plate, Fontainebleau Las Vegas is committed to making a positive impact through environmental and social stewardship. We partner with local farms and purveyors across California, Arizona, and Utah to source fresh, sustainable ingredients. Over the last year, we have donated 7,500 meals to local nonprofits. Indulge in culinary artistry as we work to shape a greener, more responsible future for all.

Thank you for joining us. We look forward to serving you.



Danielle Strong
Vice President,
Catering and Events
Fontainebleau Las Vegas



Angelo Eslao
Executive Chef, Banquets
Fontainebleau Las Vegas



Joseph Pignatello
Executive Director, Banquets
Fontainebleau Las Vegas



Amanda Taormina
Director, Catering and Events
Fontainebleau Las Vegas



Laura Castillo
Chef, Banquet Pastry
Fontainebleau Las Vegas

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BREAKFAST – CONTINENTAL

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Continental Breakfast Buffets include:

Bottled cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

FONTAINEBLEAU SIGNATURE CONTINENTAL

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Individual La Fermière Yogurts **VG**
- Artisan Breakfast Pastries **VG**
- Bagels: Plain, Sesame, and Everything **VG** with Plain **VG** and Vegan Cream Cheese **VG**
- Toast Station: White, Wheat, and Multigrain Sliced Breads **VG** with Butter, Preserves, and Peanut Butter **VG**

HEALTHY CONTINENTAL

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Individual Papaya-Mango Chia Seed Pudding **VG**
- Cage-Free Hard-Boiled Eggs **VG**
- Assortment of Breakfast Pastries and Wholesome Muffins **VG**
- Butter, Preserves, and Peanut Butter **VG**

BOXED CONTINENTAL

- Mixed Berry and Vanilla Greek Yogurt Parfait Granola and Seasonal Compôte **VG**
- Ripened Whole Fruit **VG**
- Cage-Free Hard-Boiled Eggs **VG**
- Assorted Sliced Cheeses **VG**
- Granola Bar **VG**
- Butter Croissant **VG**
- Almond Butter and Marmalade **VG**

ENHANCED CONTINENTAL

Based on one Sandwich per person

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Artisan Breakfast Pastries **VG**
- Mixed Berry and Vanilla Greek Yogurt Parfaits **VG**

Select two in advance:

Pupusas with Plant-Based Al Pastor **VG**:

Mozzarella, Corn, Onions, Jalapeños, Guacamole **VG** served on the side

English Muffin **VG**: Sausage, Fried Egg, American Cheese, Sriracha Cilantro Aioli

Southwest Breakfast Burrito **VG**: Scrambled Eggs, Pork Chile Verde, Cilantro Scented Rice, Green Chiles, Pepper Jack Cheese, Guacamole **VG** on the side

Tex-Mex Burrito **VG**: Sofrito, Just Egg™, Black Beans, Corn, Cilantro, Lime Rice, Salsa Roja **VG** served on the side

Breakfast Empanada **VG**: Scrambled Egg, Chorizo, Pepper Jack Cheese, Potato Hash Chimichurri served on the side **VG**

Catering Food and Beverage pricing is subject to a current state sales tax of 8.375%, and a 25% service charge (4.66% taxable administrative fee and a 20.34% nontaxable service charge). Subject to change. Our property tracks the following allergens: Egg , Wheat , Milk , Peanut , Tree Nut , Soy , Sesame , Fish , Crustacean Shellfish , Vegan **VG**, Vegetarian **V**. Fontainebleau Las Vegas is not a nut-free facility. Food and Beverage pricing is guaranteed up to three (3) months prior to event, based on availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BREAKFAST – PLATED

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Plated Breakfast include:

Assorted Pastries, cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

FARM TO TABLE

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries
- Cage-Free Vegetable Frittata
- Daily Breakfast Potato

Protein

Select one in advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage  VG
- Willie Bird Turkey Bacon

TRADITIONAL PLATED

- Seasonal Vine- and Tree-Ripened Fruits, Melons and Berries
- Cage-Free Scrambled Eggs
- Daily Breakfast Potato

Protein

Select one in advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage  VG
- Willie Bird Turkey Bacon

FRENCH-INSPIRED

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries
- Mixed Greens with Breakfast Radish and Citrus Vinaigrette
- Quiche Lorraine
- Herb-Roasted Fingerling Potatoes

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BREAKFAST - BUFFET

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Buffet Breakfasts include:

Assorted Pastries, cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

THE TRADITIONAL BREAKFAST BUFFET

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries  
- Assortment of Muffins, Breakfast Pastries, and Croissants       with Butter, Jam, and Marmalade  
- Cage-Free Scrambled Eggs   and Cheddar Cheese  
- Daily Crafted Breakfast Potatoes 

Meats

Select one or two in advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage  VG
- Willie Bird Turkey Bacon

Sides

Select one or two in advance:

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compôte  
- Mango Lassi Chia Seed Pudding with Date-Coconut Crumble  
- Overnight Oats with Granny Smith Apples, Pomegranate and Agave Drizzle 
- Blueberry Pancakes with Lemon Mascarpone, Whipped Butter, and Maple Syrup   
- Steel Cut Oatmeal  with Honey Syrup,  Brown Sugar, and Sun-Dried Fruit on the side 
- Liège Belgian Waffle with Whipped Butter, Chantilly Cream, and Maple Syrup   
- Cinnamon French Toast with Whipped Butter and Maple Syrup   
- Sliced Heirloom Tomatoes with Chives, Aged Balsamic, and Extra Virgin Olive Oil  

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BREAKFAST ACTION STATIONS

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

To be combined with Continental and Buffet Breakfasts.

*Attendant or Chef Required | **Requires Two Chefs | Per 100 Guests
Some action stations may require multiple chefs.

BREAKFAST BURRITOS**

- Warm Flour Tortilla, Stuffed to Order  
- Cage-Free Scrambled Eggs  
- Fried Potatoes , Frijoles , Cilantro Scented Rice , Double-Smoked Bacon, Chorizo, Cheddar Cheese  
- Pico de Gallo , Salsa Roja on the side 

*Gluten-Friendly Tortilla available upon request

OMELET STATION*

- Cage-Free Eggs  , Egg Whites  , or Just Egg™ Eggs 
- Black Forest Ham, Bacon, Turkey, Diced Pork Sausage
- Tomatoes, Mushrooms, Onions, Peppers, Spinach 
- Cheddar, Feta, Pepper Jack Cheese  

AVOCADO TOAST

- Grilled House-Made Multigrain Breads   
- Seasoned Crushed Avocado Spread 
- Cage-Free Hard-Boiled Egg Mimosa  
- Marinated Grilled Haloumi Cheese  
- Fresh Ricotta Cheese  
- Marinated Cherry Tomatoes , Assorted Pickled Vegetables , Sliced Cucumbers , Radishes , Hawaiian Lava Salt , Toasted Pepitas , Sunflower Seeds , Olive Oil , Aged Balsamic , and Micro Herbs 

Enhancement*

- Prosciutto di Parma - sliced to order on vintage Berkel slicer

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BENEDICTS**

Select one in advance:

Caprese English Muffin, Basil, Fresh Heirloom Tomatoes, Poached Eggs

Classic English Muffin, Canadian Bacon, Poached Eggs

Lox Toasted Bagel, Dill Cream Cheese, Cured Salmon, Poached Eggs

Southwest Sofrizo, Potato Hash, Roasted Peppers, Onions, Poached Egg

Benedicts are Served with Classic Hollandaise Sauce

LOX AND BAGELS

Artisanal Smoked Salmon , Hard-Boiled Eggs , Tomatoes , Cucumbers ,
Capers , Onions , Avocado , Dill Cream Cheese

Assorted Mini Bagels

Enhancements

Black Diamond Osetra Caviar

Pastrami-Smoked Salmon

FRENCH TOAST SOLDIER STICKS*

Brioche soaked in Vanilla Cajeta with White Chocolate Bits, Cinnamon Sugar Dust, Crème Anglaise, Chantilly Cream

OATMEAL AND OVERNIGHT OATS

Build Your Own

Steel Cut Oatmeal and Vanilla Overnight Oats

Fresh Berries , Bananas , Peanut Butter , Shredded Coconut , Graham Cracker ,
Brown Sugar , Walnuts , Golden Raisins , Honey , Cinnamon

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WAFFLE TIME*

Maximum of 1,000 Guests

Select two in advance:

- Liège Waffles    v
- Classic Belgian Waffles    v
- Croffle Waffles    v

Toppings

Fresh Macerated Berries  VG

Lemon Mascarpone  v

Whipped Butter  v

Chantilly Cream  v

Maple Syrup  VG

Enhancements

Hot Chocolate and Churro Waffles   v: Belgian Churro Waffles with Powdered Sugar, Cinnamon, Cajeta Sauce

Corn Flake-Crusted Fried Chicken : Chive Waffles, Bacon Strips, Jack Cheese

ACAI CART**

Select two bases and two fruits in advance:

Base: Acai  VG, Chia Pudding  VG, Mango Passion Fruit  VG, Peanut Butter Overnight Oats   VG, Dragon Fruit  VG

Fruit: Banana, Strawberry, Blueberry, Mango  VG

Accompaniments: Coconut Flakes  VG, Cocoa Nibs  VG, Hemp Seeds, Granola  VG, Bee Pollen  VG

Drizzles: Almond Butter  VG, Peanut Butter  VG, Chocolate  VG

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BREAKFAST ACTION STATIONS

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To be combined with Continental and Buffet Breakfasts.

*Attendant or Chef Required | **Two Chefs Required | Per 100 Guests
Some action stations may require multiple chefs.

MAPLE TOAST*

Warm Caramelized Toast  with Vanilla Gelato  

Toppings

Mix Berry Compote  

Caramelized Nuts   

Fresh Blueberries 

Clementine Yuzu Jam  

Dulce De Leche 

Crunchy Coconut  

Chocolate Pearls  

Whipped Cream 

SMOOTHIE STATION*

Select two options in advance:

Blueberry Avocado Smoothie  : Banana, Almond Milk, Lemon, Amaretto Syrup

Blackberry Acai Smoothie  : Spinach, Soy Milk, Greek Yogurt, Honey

Purple Dragon Smoothie  : Red Dragon Fruit, Blueberry, Butterfly Pea Flower Tea, Lemon, Blueberry, Rosemary Syrup

HUEVOS RANCHEROS STATION**

Individually Built Huevos Rancheros

Sunny-Side Egg, Pork Chile Verde, Smashed Black Beans, Crispy Corn Tortilla, Pico de Gallo, Crema, Avocado Crema, Pickled Onions, Cotija Cheese  

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BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

EGGS

Scrambled Eggs with Chives                                                     <img alt="

BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

BREAKFAST BURRITOS AND SANDWICHES

BURRITOS

Southwest Breakfast Burrito    : Scrambled Eggs, Pork Chile Verde, Cilantro Scented Rice, Green Chiles, Pepper Jack Cheese, Guacamole  on the side

California    : Scrambled Eggs, Chorizo Potato Hash, Avocado, Pepper Jack Cheese, Pico de Gallo

Chicken Apple Sausage    : Scrambled Eggs, Avocado, Spinach, Aged Cheddar Cheese

Veggie    : Egg Whites, Roasted Vegetables, Mozzarella Cheese

Tex-Mex Burrito    : Soyrizo, Just Egg™, Black Beans, Corn, Cilantro, Pico de Gallo, Lime Rice

SANDWICHES

Croissant    : Bourbon Bacon, Egg, Cheddar Cheese

English Muffin    : Sausage, Fried Egg, American Cheese, Sriracha Cilantro Aioli

Bagel    : Wagyu Pastrami, Fried Egg, Pickled Onions, Russian Dressing

Whole Grain Roll    : Turkey Sausage, Egg Whites, Wilted Arugula, Fresh Herb Aioli

Pretzel Hoagie    : Smoked Salmon, Cucumbers, Pickled Red Onions, Herb Cream Cheese Spread
(Served Cold)

ENHANCEMENTS

Mixed Berry and Vanilla Greek Yogurt Parfait  

Granola and Seasonal Compôte

Chia Seed Pudding 

Select one in advance: Pineapple, Mango, or Passion Fruit

Chilled Nourish Bowl   

Hard-Boiled Eggs, Avocado, Caramelized Onions, Roasted Sweet Potatoes, Sesame Seeds, Lemon Vinaigrette

Overnight Oats 

Granny Smith Apples, Pomegranate, and Agave Drizzle

Blueberry Pancakes  

Lemon Mascarpone, Whipped Butter, Maple Syrup

Organic Quinoa Porridge 

Crushed Banana, Blueberry, Goji Berries, Cinnamon, Chopped Walnuts, Maple Syrup

Superfood Bowl  

Quinoa, Perfect Poached Egg, Avocado, Kale, Spaghetti Squash, Roasted Roma Tomatoes, Radish, Herb Crema

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BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

ENHANCEMENTS

Breakfast Pastries ⑩ ⑪ ⑫ ⑬ ⑭ V

Chef's Choice of Assorted Breakfast Pastries with Butter ⑩ V and Artisanal Jams VG

Bagels ⑩ ⑪ ⑫ ⑬ V

Chef's Choice of Assorted Bagels with Whipped Butter and Cream Cheese ⑩ V

Organic Steel Cut Oatmeal VG

Honey Syrup V and Sun-Dried Fruit VG

Biscuits and Country-Style Chicken Apple Sausage Gravy ⑩ ⑪ ⑬

Fresh Herbs

Southwest Mason Jar Dippers ⑩ ⑬

Chorizo, Potatoes, Perfect Egg, Baguette Crisps

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BRUNCH

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

Brunch Buffet includes:

Bottled cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

*Attendant or Chef Required | **Two Chefs Required | Per 100 Guests

INCLUSIONS

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compôte  
- Atlantic Smoked Salmon Lox and Bagels with Traditional Accompaniments   
- Scrambled Eggs and Chives  
- Double-Smoked Bacon
- Daily Crafted Breakfast Potatoes 
- Blueberry Pancakes with Lemon Mascarpone, Whipped Butter, Maple Syrup   
- Assorted French Pastries     

OMELET STATION**

- Cage-Free Eggs   , Egg Whites   , or Just Egg™ Eggs 
- Black Forest Ham, Bacon, Turkey, Diced Pork Sausage
- Tomatoes, Mushrooms, Onions, Peppers, Spinach 
- Cheddar, Feta, Pepper Jack Cheese 

ACCOMPANIMENTS

Select one in advance:

- Superfood Bowl**  Quinoa, Perfect Poached Egg, Avocado, Kale, Spaghetti Squash, Roasted Roma Tomatoes, Radish, Herb Crema
- European Meats and Cheeses**   Prosciutto di Parma, Mortadella, Soppressata, Brie, Comté, Fresh Berries, Grapes, Currant Walnut Baguette
- House Greens Salad** Cherry Tomatoes, Carrots, Sliced Cucumbers, Pickled Red Onions, Balsamic Vinaigrette

CARVING STATION**

Select one in advance:

- Roasted Chicken** Brussels Sprouts, Fingerling Potatoes, Sauce Cocotte Grand-Mère, Honey, Thyme
- Prime Rib**Scalloped Potatoes  , Rainbow Carrots with Citrus Honey Glaze  , Creamy Horseradish  , Au Jus
- Maple-Glazed Organic Cedar Plank Salmon**   Citrus Fregola Sarda, Roasted Heirloom Cauliflower, Miso-Mustard Sauce
- Bourbon-Smoked Candied Bacon**Crispy Fingerling Potatoes, Aleppo Chile, Maple Pork Jus

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THEMED BREAKS

Minimum 15 guests for a maximum 45 minutes of service. Based on 1 ½ pieces per person and one beverage per person. Not available after 4PM or during main meal periods. Prepared for the full guest guarantee.

FONTAINE "BLEAU"

- Petite Caprese Salad with Basil Pesto and Purple Kumato Tomatoes    
- Blue Corn Tortilla Chips with Salsa Fresca    
- Blueberry Granola Bar    
- Chocolate-Dipped Rice Krispy Treats  
- Coconut Macaroons    
- Blueberry Hibiscus Sparkling Water

POWER BREAK

- Fresh Fruit Skewer  
- Yogurt Parfait    
- Aussie Power Bites    
- Honey Bran Muffins    
- Trail Mix    
- Pineapple-Ginger Agua Fresca

FROM THE VINE

- Strawberry-Ricotta Bruschetta with Balsamic Drizzle  
- Passion Fruit Cake  
- Fresh Cucumber Cups with Red Pepper Hummus  
- Raspberry Financier    
- Strawberry-Lime Agua Fresca

AROUND THE WORLD

- Pineapple-Mango Chia Seed Pudding  
- Guacamole with Cotija Cheese and Corn Tortilla Chips    
- Crudités Bouquet with Creamy Hummus  
- Mixed Berry Stuffed Beignets    
- Mango Cold Brew Tea

ALMOST HAPPY HOUR

- Avocado Egg Rolls  with Sriracha Ranch  
- Buffalo Cauliflower   with Blue Cheese Dressing  
- Spinach and Artichoke Cups  
- S'mores Candy Mix   
- Nonalcoholic Ginger Beer

MOVIE BREAK

- Popped™ Popcorn Cups
- Movie Theater Candy
- Tortilla Chips with Nacho Cheese and Jalapeños  
- Mini Pretzels and Beer Cheese  
- Assorted Old Fashioned Sodas

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THEMED BREAKS

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HIGH NOON

An assortment of the following tea sandwiches:

Curry Chicken with Pecans and Raisins   

Smoked Salmon with Dill and Caper Cream Cheese   

Deviled Egg Gougère   

Ham and Pimento Brioche   

Mini Petit Fours   

Assorted Iced and Hot Teas

SLAM DUNK

Crudités Cup with Romesco Hummus 

Tomato Soup and Petite Grilled Cheese   

Bleau-A-Roos Shortbread Cookies with Vanilla Buttercream   

Cookies and Cream Whoopie Pie  

Iced La Colombe Oatmilk Canned Coffee

GREENS AND THINGS

Fruit Kabobs 

Root Vegetable Chips with Green Goddess Dressing 

Matcha Chia Seed Protein Bites  

Chile-Spiced Edamame  

Green Juice : Granny Smith Apple, Kale, Cucumber, Celery, Lemon, and Ginger

¡FIESTA!

Chorizo Fundido with Corn Tortilla Chips   

Esquites Cups   

Green Chile Empanada   

Cinnamon Sugar Churros with Dulce De Leche Sauce   

Oat Milk Horchata   

MEZE PLATTER

Baba Ghanoush    Tzatziki    Hummus 

Marinated Olives  Fresh Vegetables 

Pita Chips   

Baklava    

Raspberry Iced Tea

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À LA CARTE BREAKS – FOOD

HEALTHY DELIGHTS

Yogurt and Granola Parfaits   

Individual Crudités with Carrot-Ginger Lemongrass Purée 

Individual Greek Yogurts  

Assorted Cereals with Milk  

Assorted La Fermière™ Yogurt 

Individually Wrapped Granola Bars

Individually Wrapped Protein Bars

Sliced Fruit and Berries 

Whole Fresh Fruit 

Fruit Kabobs 

Four-Compartment Protein Box    

Assorted Cold Cuts, Assorted Cheese, Assorted Nuts, Dark Chocolate Bark

AFTERNOON PICK-ME-UPS

Soft Pretzels 

Served with Cheese Sauce  and Whole-Grain Mustard 

Individual Bags of Snacks: May include Chips, Pretzels, and Snack Mix

Individual Bags of Trail Mix

Individual Bags of Beef Jerky

Individual Full Size Candy

Individual Packaged Cookies

Popped™ Flavored Popcorn Cups

Paletas Individually Wrapped Ice Cream and Fruit Bars

Mixed Nuts    (Serves 10)

Cashews, Smoky Almonds, Pistachios, Macadamia Nuts

Bar Snacks    (Serves 10)

Mixed Nuts, Corn Nuts, Cheddar Sesame Sticks, Chile Bits, Wasabi Peas

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À LA CARTE BREAKS – FOOD

AFTERNOON PICK-ME-UPS

Chips and Dips

Select one in advance:

Corn Tortilla Chips **VG** with Salsa Fresca **VG**, Raita **VG** with Crispy Pita Chips **VG**

Spinach and Artichoke Dip **VG** with Corn Tortilla Chips **VG**

Kettle Chips **VG** with Sour Cream and Onion Dip **VG**

Tea Sandwiches

Choose from the following options, ordered by the dozen:

Curry Chicken with Pecans and Raisins **VG**

Smoked Salmon with Dill and Caper Cream Cheese **VG**

Deviled Egg Gougère **VG**

Ham and Pimento Brioche **VG**

Gourmet Sandwiches

Choose from the following options, ordered by the dozen:

Grilled Chicken and Provolone **VG**: Grilled Chicken, Roasted Peppers, Pesto Aioli, Tomato, Green Leaf Lettuce on a Ciabatta Roll

Italian **VG**: Black Forest Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Pepperonata, and Italian Dressing on a Hoagie Roll

Grilled Veggie Wrap **VG**: Grilled Vegetables, Citrus, Quinoa, Arugula, Hummus, Chopped Romaine, Romesco Sauce in a Gluten-Friendly Wrap

Bacon Break

Choose from the following options, ordered by the dozen:

Chocolate Drizzle Bacon **VG**, Tequila-Soaked Candied Bacon with Tajín, or Maple-Glazed House-Smoked Bacon

Fresh Popcorn Break **VG** (Up to 200 bags per hour, minimum order of 400 bags)

Individual 1oz Popcorn Bags

Popcorn Attendant

Old-Fashioned Popcorn Cart Rental

Carnival Nuts Station

Carnival Nuts Station Attendant

Candied nuts and seeds warmed by a chef using a Pentolo pan.

Assorted Candied Almonds, Macadamia Nuts, Cashews, Pepitas, and Seeds **VG**

Select two in advance:

Warm and Sweet Spices: Cinnamon and Chile Powder **VG**

Citrus: Cardamom **VG**

Aromatic: Nutmeg and Sea Salt **VG**

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À LA CARTE BREAKS – FOOD

Bakery selections subject to change based on seasonality and availability.

FROM THE BAKERY

Breakfast Pastries v

Chef's Choice of Assorted Breakfast Pastries with Butter  v and Artisanal Jams  v

Bagels v

Chef's Choice of Assorted Bagels with Whipped Butter and Cream Cheese  v

Frosted Cinnamon Buns v

Cookies v

Chef's Choice of Assorted Cookies

Brownies v

Chef's Choice of Assorted Brownies

Rice Krispies Treats™ v

Chef's Choice of Assorted Rice Krispies Treats™

Chocolate-Covered Strawberries v

Select in Advance: White, Milk, or Dark Chocolate

Chocolate Truffles v

Assortment Made by In-House Chocolatiers

Mini Biscotti v

Macarons v

Chef's Choice of Assorted Flavors

Cupcakes v

Select in Advance: Vanilla, Chocolate, Red Velvet, or Carrot 

Petite French Pastries v

Chef's Choice of Assorted Mini Pastries

Donuts v

Chef's Choice of Assorted Flavors

For orders of 15 dozen or more, speak to your Catering Manager about a Donut Display Wall

Madeleines v

Chef's Choice of Assorted Flavors

Lemon Tarts v

Assorted Cake Pops v

Select in Advance: Vanilla, Chocolate, Red Velvet, or Funfetti

Aussie Protein Bites v

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À LA CARTE BREAKS – BEVERAGES

Iced La Colombe® Oatmilk Canned Coffee

Bottled Smoothies

Cold-Pressed Bottled Juice

Aluminum Smartwater® 18 oz

San Pellegrino® Sparkling Water 11.15 oz

Assorted Flavored Sparkling Water 12 oz

VitaminWater® 20 oz

Coca-Cola® Soft Drinks 12 oz

Bottled Iced Teas 18.5 oz

CocoLove® Water 16.9 oz

Red Bull®

Freshly brewed Coffee

Freshly brewed Decaf Coffee

Assorted Rishi Hot Tea

Rishi Iced Tea

Hot Chocolate with Accompaniments

Freshly Squeezed Juices **VG**

(Orange or Apple)

Fruit-Infused Spa Water **VG**

(Strawberry-Mint, Pineapple-Ginger, and Watermelon-Lime)

Specialty Milks

(Almond  **VG**, Soy  **VG**, Coconut  **VG**)

Based on total gallons of Coffee, Decaffeinated Coffee, and Rishi Hot Tea ordered

Boba Station

Boba Station Attendant

Order by the gallon, minimum of five gallons per selection. Select up to three in advance.

Thai Tea  with Cheese Foam  , Brown Sugar Caramel  , and Brown Sugar Boba **VG**

Milk Tea  with Egg Pudding  , Brown Sugar Caramel  , and Brown Sugar Boba **VG**

Ube Cold Brew  with Brown Sugar Caramel  , and Brown Sugar Boba **VG**

Matcha Latte  with Cheese Foam  , and Brown Sugar Boba **VG**

Passion Fruit Jasmine Tea **VG** with Mango Popping Pearls **VG**

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PLATED LUNCH – THREE-COURSE

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Includes freshly baked breads and butter, freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

Vegan and vegetarian options available - connect with your Event Manager.

To create a two-course Protein Salad Plated Lunch, please speak to your Event Manager.

SALADS

Select one in advance for entire group:

Caesar                                  <img alt="Dairy icon" data-bbox="51769 261

PLATED LUNCH – THREE-COURSE

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Includes freshly baked breads and butter, freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

SIDES

Select one in advance for entire group:

Potato Gratin, Grilled Asparagus, Sweety Drop Peppers   V

Whipped Potatoes, Haricot Verts, Confit Tomatoes  V

Carrot Purée, Roasted Brussels Sprouts, Candy-Striped Beets  VG

Quinoa, Snap Peas, Edamame, Romanesco  VG

DESSERT

Select one in advance for entire group:

Espresso Tiramisu Cake    

Espresso-Soaked Lady Fingers, Espresso Crèmeux,
Mascarpone Cream, Crunchy Gianduja

Berry Cheesecake  

Marinated Strawberries

Blackout Chocolate Cake   

Red Jam and Chocolate Sauce

Coconut Banana Cream Pie    

Caramelized Banana Custard
and Coconut Whipped Ganache

Mango Sago   VG

Mango Crisp and Fresh Fruits

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BUFFET LUNCH - MONDAY

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

MEXICAN

Southwest Caesar Salad

Spiced Pepitas, Queso Blanco, Radishes, Tortilla Strips, Chipotle-Caesar Dressing

Marinated Tomato Salad

Cilantro, Red Onion, Jicama, Cucumber, Tajín-Orange Dressing

Shrimp Salad

Ancho-Marinated Grilled Shrimp, Cherry Tomatoes, Pickled Onions, Mixed Greens, Cilantro Orange-Cumin Dressing

Flat Iron Steak

Ancho-Dusted Grilled Flat Iron Steak with Chimichurri

Smoked Chicken Tinga

Stewed Pulled Chicken in Chipotle Tomato Sauce

Pozole

Bean Stew, Hominy, Tomatillo, Cilantro Toppings: Cabbage, Radishes, Limes, Diced Onions, Tortilla Strips, Salsa Macha

ACCOMPANIMENTS

Saffron and Cilantro-Lime Rice

Saffron, Cilantro, Peppers, Onions, Lime, Garlic

Warm Corn Esquites

Fresh Roasted Corn, Lime Aioli, Cotija Cheese, Chile Peppers, Cilantro

Corn Tortilla Chips

Salsa Roja, Guacamole

DESSERT

Flan

Guava Cream Cheese Tart

Spicy Chocolate Cup

ENHANCEMENTS

Queso Fundido

Chorizo, Cilantro, Corn Tortilla Chips 

Crispy Corn Elote

Mayonnaise, Cotija Cheese, and Tajín

Freshly Made Fiesta Jamaica

Hibiscus

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BUFFET LUNCH – TUESDAY

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

ITALIAN

Arugula Salad

Radicchio, Pepperoncini, Castelvetrano Olives, Red Onion, Lemon Vinaigrette

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Nut-Free Pesto, Balsamic Reduction

La Scala Chopped Salad

Baby Iceberg, Italian Salami, Garbanzo Beans, Grated Pecorino, Red Wine Vinaigrette

Chicken Cacciatore

Tomatoes, Olives, Capers, Marjoram

Shrimp Scampi

Cherry Tomato, Parsley, Garlic

Pasta Primavera

Trofi Pasta, Broccoli Rabe, Roasted Sweet Peppers, Fresh Basil, Spicy Arrabiata Sauce

ACCOMPANIMENTS

Fregola Sarda

Corn, Peas, Scallions, Parmigiano-Reggiano

Sicilian Caponata

Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, Fresh Basil

Herb Focaccia

Sun-Dried Tomato Pesto 

DESSERT

Tiramisu

Cannoli

Citrus Panna Cotta

ENHANCEMENTS

Prosciutto Lollipop

Prosciutto, Honey, Grissini Breadstick

Italian Cheesy Bread

Tomato Pistou

Limonada

Lemon Essence with Sparkling Water

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BUFFET LUNCH – WEDNESDAY

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

SPANISH

Ensalada de Tomate VG

Heirloom Tomato, Marinated Gigantes Beans, Assorted Radishes, Oregano, Lemon Zest, Olive Oil

Ensalada de Garbanzos VG

Marinated Chickpeas, Olives, Onions, Sweet Peppers, Tomatoes, Smoked Paprika Vinaigrette

Catalonia Mixed Salad VG

Baby Greens, Piquillo Peppers, Toasted Pepitas, Shaved Manchego, Sherry Vinaigrette

Pollo al Ajillo

Roasted Garlic, Lemon, Parsley, White Wine-Braised Pollo

Dorada a la Parrilla GF

Grilled Sea Bass with Salsa Verde

Valencia Paella VG

Bomba Rice, Tomatoes

ACCOMPANIMENTS

Vegetable Pisto VG

Spanish Ratatouille with Tomatoes, Zucchini, Peppers, and Onions

Patatas Bravas VG

Crispy Fried Potatoes, Garlic Aioli

Roasted Green Beans VG

Slivered Almonds and Romesco

DESSERT

Orange Almond Cake GF VG

Chocolate Dulce de Leche Mousse GF VG

Polvorones VG

ENHANCEMENTS

Paella Arancini GF VG

Tomato-Saffron Aioli GF VG

Spanish Empanada GF

Salsa Verde VG

Vino de Naranja VG

Blood Orange Refresher

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BUFFET LUNCH – THURSDAY

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas..

ASIAN

Watermelon and Thai Basil Salad

Watermelon, Thai Basil, Pickled Shallots, Micro Greens, Yuzu Vinaigrette

Green Papaya and Heirloom Carrot-Ribbon Salad

Shredded Green Papaya, Heirloom Carrot Ribbons, Cherry Tomatoes, Thai Bird's Eye Chile, Lime-Honey Vinaigrette, Toasted Cashews

Korean Barbecue Chicken Chopped Salad

Grilled Gochujang-Marinated Chicken, Napa Cabbage, Romaine Lettuce, Kimchi Slaw, Crispy Wontons, Soy-Ginger Vinaigrette

Beef Bulgogi

Grilled and Marinated in Savory-Sweet Soy

Miso-Glazed Black Cod

White Miso, Scallions

Vegetable Curry

Sweet Potatoes, Bell Peppers, Snap Peas, Baby Corn, Zucchini, Tofu

ACCOMPANIMENTS

Thai Fried Rice

Jasmine Rice infused with Garlic, Scallions, Fresh Vegetables, and Scrambled Eggs

Spicy Chile-Garlic Choy Sum

Lo Mein Noodles

Garlic, Scallions

DESSERT

Oolong-Caramel Tart

Black Sesame Cake

Golden Chai Tapioca

ENHANCEMENTS

Steamed Buns

Barbecue Pork Char Siu, Hoisin Sauce 

Peking Duck Egg Rolls

Sweet Chile Sauce 

Thai Tea

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BUFFET LUNCH - FRIDAY

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

AMERICAN

Buffalo Chicken Salad

Mixed Greens, Grilled Chicken, Chopped Bacon, Eggs, Gorgonzola Cheese, Celery, Cherry Tomatoes, Ranch Dressing

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan, Croutons

Grilled Vegetable Quinoa Salad

Grilled Zucchini, Bell Peppers, Red Onion, Quinoa, Lemon Vinaigrette

Meatloaf

Parsley, Maple-Cider Glaze

Barbecue Roasted Chicken Breast

Carolina Barbecue Sauce

Sweet Potato Chili

Sweet Potato, Green Peppers, Onions, Black Beans, Tomatoes, Southern Chili Spice

ACCOMPANIMENTS

Smothered Green Beans

Slivered Almonds

Biscuits and Mushroom Gravy

Buttermilk Biscuits, Button Mushrooms

Four-Cheese Mac and Cheese

Elbow Macaroni, Aged Cheddar, Mozzarella, Smoked Gouda, Parmesan Cheese

DESSERT

Southern Gooey Cake

Cookies and Cream Cup

S'mores Cake

ENHANCEMENTS

Loaded Potato Skins

Bacon Bits, Green Onion, Shredded Cheese, Sour Cream Drizzle

Barbecue Corn Ribs

Tangy Smoked Barbecue Aioli 

Southern Sweet Tea

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BUFFET LUNCH – SATURDAY

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

HAWAIIAN

Lomi-Lomi Salad VG

Diced Tomatoes, Maui Onions, Scallions, Ginger, Hawaiian Lava Salt, Chile-Water Vinaigrette

Mac Salad V

Elbow Macaroni, Egg, Shredded Carrots, Onions, Celery, Potatoes, Scallions

Tropical Fruit Salad VG

Fresh Mint

Kalua Pork

Roasted Pork Shoulder, Hawaiian Sea Salt, Banana Leaves

Huli-Huli Chicken

Hawaiian-Style Roast Chicken, Chile Water

Hawaiian Crispy Tofu VG

Chinese Broccoli, Teriyaki Soy Glaze, Chile-Garlic Crunch

ACCOMPANIMENTS

Steamed Jasmine Rice VG

Roasted Okinawa Potato VG

Black Hawaiian Salt

Island-Style Kimchi

DESSERT

Ube Cream Puff

Milk Chocolate Macadamia Tart

Coconut Lilikoi Cake VG

ENHANCEMENTS

Spam Musubi

Crisp Nori,
Teriyaki-Glazed Spam, Rice

Pineapple Shrimp

Shishito Skewer

Sweet Chile Sauce    V

POG Juice VG

Passion Fruit, Orange,
and Guava Juice

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BUFFET LUNCH

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

THE SOUP, SALAD, AND SANDWICH BUFFET

Tomato Basil Soup  

House-Made Potato Chips 

Seasonal Market Salad

Shaved Fennel, Mixed Greens, Red Onion, Mandarin Orange, Toasted Almonds, Ricotta Cheese, Calamansi Vinaigrette

Chickpea Salad

Roasted Corn, Marinated Chickpeas, Cherry Tomatoes, Cucumber, Green Onions, Dill, Red Wine Vinaigrette

Select up to three in advance for entire group:
Speak to your Event Manager for gluten-friendly options

Vadouvan Curry Chicken

Curried Chicken Breast, Cabbage-Cucumber Slaw, Tzatziki Sauce, Ciabatta

Guajillo Turkey

Guajillo Roasted Turkey, Pickled Red Onion, Romaine Lettuce, Guacamole Crema, Bolillo Bread

Pastrami Reuben

Wagyu Pastrami, Corned Beef, Swiss Cheese, and Sweet Coleslaw, Onion Roll

Club

Shaved Turkey and Ham, Provolone Cheese, Roma Tomatoes, Bacon, Romaine Lettuce, and Garlic Aioli, Hoagie Roll

Italian

Black Forest Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Pepperonata, Italian Dressing, Hoagie Roll

Bánh Mi

Crispy Tofu, Cucumber, Pickled Shredded Daikon and Carrots, Cilantro, Veganaiise, Seasoned Soy, Ciabatta

Ham and Swiss

Country Ham, Swiss Cheese, Burgundy Dijon Aioli, Sliced Tomato, Romaine, Pretzel Bun

Caprese

Heirloom Tomatoes, Basil, Thick-Cut Mozzarella Cheese, and Pesto Aioli, Ciabatta Roll

BLT Ranch Wrap

Applewood-Smoked Bacon, Romaine, Heirloom Tomatoes, Spicy Ranch Dressing, Tomato Basil Wrap

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, and Caesar Dressing, Whole Wheat Wrap

Green Pea Falafel Wrap

Green Pea Falafel, Tahini Labneh, Cucumber Slaw, Sesame Hummus, Baby Kale, Spinach Wrap

Grilled Veggie Wrap

Grilled Vegetables, Citrus, Quinoa, Arugula, Hummus, Chopped Romaine, Romesco Sauce, Gluten-Friendly Wrap

Roast Beef Wrap

Capicola, Roast Beef, Roasted Peppers, Torn Basil, Sun-Dried Tomatoes, Romaine, Horseradish Spread, Whole Wheat Wrap

DESSERT

Strawberries and Cream Trifle  

Peanut Butter and Jelly Cake  

Banana-Chocolate Chip Cake  

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BOXED LUNCH

MINIMUM ORDER OF 15 PER SELECTION

All Boxed Lunches include Assorted Chips, Whole Fruit **VG**, and a freshly baked Chocolate Chip Cookie.

Select up to two in advance for entire group:
Speak to your Event Manager for gluten friendly options

SANDWICHES

Vadouvan Curry Chicken

Curried Chicken Breast, Cabbage-Cucumber Slaw, Tzatziki Sauce, Ciabatta

Guajillo Turkey

Guajillo Roasted Turkey, Pickled Red Onion, Romaine Lettuce, Guacamole Crema, Bolillo Bread

Pastrami Reuben

Wagyu Pastrami, Corned Beef, Swiss Cheese, and Sweet Coleslaw, Onion Roll

Club

Shaved Turkey and Ham, Provolone Cheese, Roma Tomatoes, Bacon, Romaine Lettuce, and Garlic Aioli, Hoagie Roll

Italian

Black Forest Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Pepperonata, Italian Dressing, Hoagie Roll

Bánh Mì VG

Crispy Tofu, Cucumber, Pickled Shredded Daikon and Carrots, Cilantro, Vegannaise, Seasoned Soy, Ciabatta

Ham and Swiss

Country Ham, Swiss Cheese, Burgundy Dijon Aioli, Sliced Tomato, Romaine, Pretzel Bun

Caprese VG

Heirloom Tomatoes, Basil, Thick-Cut Mozzarella Cheese, and Pesto Aioli, Ciabatta Roll

SIDE ITEMS

Select one in advance for entire group:

Sweet Corn Salad VG

Macaroni Salad VG

Potato Salad VG

Tabbouleh VG

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RECEPTIONS – COLD HORS D’OEUVRES

Minimum 50 pieces per selection. Maximum two hours of service.

An event requires a four-station minimum, excluding dessert.

- Prime Beef Tare-Glazed Temaki Hand Roll  
- Halibut and Aji Amarillo Leche de Tigre with Plantain Chips  
- Maine Lobster Roll with Celery and Tarragon Aioli  
- King Crab Pizzette with Avocado-Yuzu Crema, Pickled Red Onions, and Micro Cilantro   
- Stone Crab, Remoulade Aioli  
- Shrimp Cocktail  
- Egg Salad with Mustard, Celery, and Dill, served in Gold Egg Shell with Toast Point   
- Chicharrón with Pata Negra, Osetra Caviar, and Gold Flakes 
- Lobster Ceviche with Red Onion, Bell Pepper, Cucumber, and Cilantro in Taco Shell 

- Curried Chickpea Tart with Green Peas, Garlic Hummus, and Pomegranate Gelée 
- Antipasto Skewer with Soppressata, Marinated Mozzarella, Roasted Tomatoes, Basil, Olives, and Pesto  
- Chipotle Chicken Soft Taco with Queso Fresco and Pickled Red Onions  
- Loaded Deviled Egg with Bacon, Green Onions, and Cheddar Cheese 
- Scallop Ceviche with Pickled Fresno Chile and Taro Chip, served out of Scallop Shell 
- Atlantic Salmon Tartare with Tomato Gelée, Micro Basil, and Lemon Zest served on Tapioca Crisp 
- Compressed Marinated Watermelon with Crispy Nori, Daikon Sprouts, Vegan Ponzu Aioli   
- Spiced Chicken Lettuce Wrap with Tamari, Carrots, and Scallions 
- Marinated Bocconcini with Confit Tomato and Basil Pesto  
- Edamame with Hummus-Stuffed Peppadew Peppers and Harissa-Spiced Kalamata Olives  
- Cauliflower Ceviche Taco 
- Strawberry Tartine with Basil, Whipped Ricotta, and Balsamic  
- Hamachi Tartare on Tapioca Cracker, Trout Roe, Radishes, Crème Fraîche, and Pickled Red Onion  

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RECEPTIONS – HOT HORS D’OEUVRES

Minimum 50 pieces per selection. Maximum two hours of service.
An event requires a four-station minimum, excluding dessert.

- Short Rib Croquette with Sauce Gribiche ⓧⓧⓧ
- Korean Chicken Bao with Gochujang-Kewpie Aioli and Crispy Pickled Cucumbers ⓧⓧ
- Fried Basil Shrimp with Chile-Lime Leaf Dipping Sauce ⓧⓧⓧ
- Grilled Octopus with Fried Marble Potatoes and Saffron Rouille ⓧⓧ
- Beef Wellington with Mushroom Duxelles and Horseradish ⓧⓧⓧ
- Prime Rib Popover with Creamed Spinach and Horseradish Cream ⓧⓧⓧ
- Wagyu Beef Slider with Crispy Tobacco Onion, Aged Cheddar, and Nashville Hot Sauce ⓧⓧⓧ
- Birria Queso Fundido, Tortilla Crisps ⓧ
- Skirt Steak Skewers with Scallions and Miso-Mustard Glaze ⓧ
- Crispy Manchego Croquettes, Romesco Aioli, Sliced Iberico Ham ⓧⓧⓧ

- Bacon and Prune Skewers, Sriracha Glaze, Crushed Almonds, Fried Shallots ⓧ
- Warm Spinach and Artichoke-Stuffed Gougère ⓧⓧⓧ
- Crispy Enoki Mushroom Fries with Nashville Hot Sauce ⓧⓧⓧ
- Seared Vegetable Potsticker with Ginger-Scallion Dipping Sauce ⓧⓧVG
- Beef Poblano Mini Chimichanga with Pepper Jack Cheese and Hatch Chile Crema ⓧⓧ
- Tomato Arancini with Mozzarella and Basil Pesto Aioli ⓧⓧⓧ
- Mini Edamame Falafel with Muhammara Dipping Sauce ⓧⓧVG
- Vegetable Samosa with Mint Chutney ⓧVG
- Baby Italian Meatball Pomodoro with Fresh Parmigiano-Reggiano ⓧⓧⓧ
- Philly Cheesesteak Spring Roll with Roasted Garlic Aioli ⓧⓧⓧ
- Shrimp and Corn Croquette with Avocado Salsa Verde and Cilantro ⓧⓧⓧ
- Thai Grilled Chicken Satay with Peanut Sauce ⓧⓧ
- Crispy Chile Relleno Purse with Pasilla Chiles, Jack Cheese, and Salsa Roja ⓧⓧⓧ
- Truffle Mac and Cheese Bites ⓧⓧⓧ
- Asparagus Puff Cigars with Smoked Gouda Mornay Dip ⓧⓧⓧ

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RECEPTIONS – DISPLAYS

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.

*Attendant or Chef Required | ** Requires Two Chefs | Per 150 Guests

ARTISANAL CHEESE AND CHARCUTERIE

Prosciutto, Genoa Salami, Soppressata, Coppa and Mortadella

Brie, Manchego, Gorgonzola Dolce, Creamy Blue Cheese, Tête de Moine, Aged Parmesan

Served with Marinated Olives, Pickles, Whole-Grain Mustard, Artisanal Fruit Compôte, Grilled Focaccia, Artisanal Crackers, Walnut Raisin Baguette

Enhancements*

Charcuterie Sliced to Order from a Vintage Berkell Slicer and served with Grissini, Tapenade and Artisanal Jams

BRUSCHETTA BOARD

All Bruschettas served on Herb Focaccia   VG

Traditional   VG : Tomato, Torn Basil, Olive Oil, Confit Garlic, Lemon Zest

Fig and Pig   : Whipped Ricotta with Hot Honey, Chorizo, Figs, Chile Crisp

Seasonal Bruschetta   VG : Chef's Choice of Seasonal Bruschetta

RAISED-BED VEGETABLE GARDEN BOX

Built in a beautiful garden box

Heirloom Baby Vegetable Crudités with Edible Soil   VG

Green Goddess Dressing  , Sauce Romesco  VG
Roasted Garlic and Herb Yogurt Sauce   VG

MEZE BOARD

Baba Ghanoush  VG , Tzatziki   V , Beet Hummus  VG , Marinated Olives  VG , Fresh Vegetables  VG , Pita Chips   , Assorted Fresh Flatbread    V

INDIVIDUAL SALADS

Asian     V : Marinated Noodles, Cashews, Crisp Wontons, Red Cabbage, and Asian Dressing

Caesar    : Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

La Scala   : Romaine, Mozzarella, Chickpeas, Kalamata Olives, Roasted Peppers, Red Wine Vinaigrette

Greek   : Feta Cheese, Olives, Red Onions, Roasted Peppers, Cucumbers, Tomatoes, Greek Dressing

Cucumber Salad    VG : Exotic Mushrooms, Black Vinegar Vinaigrette

Waldorf Salad    V : Boston Bibb, Apple, Celery, Grapes, Roasted Walnuts, Lemon Vinaigrette

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RECEPTIONS – SEAFOOD

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CHILLED SEAFOOD BAR

Minimum 50 pieces per selection

Custom ice carvings available upon request. Please speak with your Event Manager for pricing.

Poached Jumbo Shrimp ☘: Cocktail Sauce ☘☒☒

Half Lobster Tail ☘: Remoulade Sauce ☘☒☒

Oyster on the Half Shell ☘: Served with Mignonette VG and Cocktail Sauce ☘☒☒

King Crab ☘

ASSORTED SUSHI

Five total pieces per person

Sushi chef available | Per 150 Guests

Nigiri ☚: Tuna, Salmon, and Yellowtail

Rolls: California ☚, Spicy Tuna ☚, Salmon Cream Cheese ☚☒, and Vegetable VG

ACCOMPANIMENTS

Wasabi VG, Pickled Ginger VG, Soy Sauce ☒☒VG, Spicy Aioli ☘☒V

ENHANCEMENT*

Crispy Rice with Toro ☚ and **Crispy Rice with Wagyu**

Ponzu Sauce ☘VG

POKE BOWL**

Select two proteins in advance:

Proteins: Bigeye Tuna ☚☒, Scottish Salmon ☚☒, Hamachi ☚☒, Fried Tofu ☘VG

Base: Sushi Rice VG

Toppings: Avocado VG, Radishes VG, Edamame VG, Seaweed Salad VG, Kyuri Cucumbers VG, and Furikake ☘☒VG

Drizzle: Sriracha VG, Soy Sauce ☒☒VG, Ponzu ☘☒VG and Wasabi Aioli ☘V

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LOBSTER ROLL**

Classic New England Style : Claw and Tail, Boston Bibb, Old Bay Seasoning, Celery, and Lemon Aioli on a Brioche Bun

Roe Boat : Claw and Tail, Remoulade Aioli, Black Diamond Caviar

Tofu Roll : Tofu, Celery, Remoulade, Crushed Avocado, and Baby Gem Lettuce

Black Truffle : Claw and Tail, Sauce Bearnaise, Truffle Butter Emulsion

ACCOMPANIMENTS

Home-Fried Potato Chips  and Barbecue-Seasoned Corn Ribs 

CEVICHE STATION

Served with fresh Corn Tortilla Chips, Plantain Chips, and Taro Root Chips

Classic Ceviche : Corvina, Avocado, Tomato, Red Onion, Jalapeño, Cilantro, Citrus Juice

Tropical Mango : Halibut, Sweet Mango, Tomato, Red Onion, Cucumber, Cilantro, Citrus Jus

Aguachile : Shrimp, Cilantro, Serrano Chile, Lime, Cucumber, Red Onion, Jicama, Avocado

Cauliflower : Red Onion, Fresno Chiles, Cilantro, Aji Amarillo, Mint, Lime Juice

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PASTA*

Penne Carbonara : Sweet Peas, Pancetta, Grana Padano

Rigatoni Bolognese : Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano, Parsley

Cheese Tortellini  : Porcini Cream, Crispy Fried Portobellos, Chives

Trofi Genovesi : Sun-Dried Tomatoes, Chile Flakes, Basil Pesto

Farfalle Shrimp  : White Wine Butter Sauce, Garlic, Shrimp, Meyer Lemons, Basil, Tomato, Capers

ACCOMPANIMENTS

Tomato-Rosemary Focaccia  , Extra Virgin Olive Oil , Crushed Red Pepper Flakes , Freshly Grated Parmigiano-Reggiano 

FRESH-BAKED PIZZA**

Barbecue Chicken  : Rotisserie Chicken, Barbecue Sauce, Mozzarella, Red Onions, Pickled Fresno Chiles, Cilantro

Margherita  : Roma Tomatoes, Torn Basil, Mozzarella

Pepperoni : Char Cup Pepperoni, Pomodoro, Hot Honey, Mozzarella

Cali Avocado  : Avocado, Grilled Artichokes, Fresh Mozzarella, Grated Parmesan, Arugula

Queso Birria  : Braised Pulled Beef, Pickled Red Onions, Garden Radishes, Cilantro Aioli

Truffle  : Buffalo Mozzarella, Zucchini, Roasted Mushrooms, Hydro Watercress, Truffle Vinaigrette

ACCOMPANIMENTS

Calabrian Chile Flakes  and Parmigiano-Reggiano 

SOUP AND PRESSED*

Tomato Basil Soup  with Classic American Cheese on Pain de Mie  

French Onion Soup  with Braised Beef with Gruyère on Sourdough 

Tortilla Soup  with Sourdough-Poblano Grilled Cheese  

Black Bean Soup  with Cubano Sandwich 

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MAC AND CHEESE*

Gruyère Bacon : Elbow Macaroni, Parmigiano-Reggiano, Scallions, Garlic, Thyme

Short Rib : Orecchiette Pasta, Caramelized Onions, Garlic, Thyme, White Cheddar and Gruyère Cheeses

Spicy Italian Sausage : Shell Pasta, Roasted Peppers, Fontina, Mozzarella, and Asiago Cheeses

Traditional : Elbow Macaroni, Stewed Tomatoes, Breadcrumbs, Cheddar Cheese Sauce

TOasted ITALIAN SANDWICH STATION**

Prosciutto and Mozzarella : Fresh Prosciutto sliced off the vintage Berkel slicer, Buffalo Mozzarella, Heirloom Tomato, Scarlet Frills Mustard Green, Aged Balsamic, Toasted on Evo Grill

Buffalo Mozzarella and Heirloom Tomato : Buffalo Mozzarella, Heirloom Tomato, Scarlet Frills Mustard Green, Aged Balsamic, Toasted on Evo Grill

Served with House-Made Salt and Vinegar Potato Chips 

BUILD YOUR OWN MINI HOT DOGS**

Cincinnati Coney : Wagyu Frank Drenched in Cincinnati Chili and Cheddar Cheese; Covered in Mustard

Sonoran : Bacon-Wrapped Hot Dog, Pico de Gallo, Mustard, Jalapeño Sauce, Sautéed Onions, Peppers, Brioche Hot Dog Bun

Chicago : Wagyu Frankfurter, Tomato Slices, Yellow Mustard, Dill Pickle Spears, Sport Peppers, Sweet Relish, Celery Salt

Dodger : Wagyu Frank, Yellow Mustard, Onions, Ketchup, Sweet Relish

ACCOMPANIMENTS

House-Made Chips 

Any Hot Dog can be substituted for an Impossible™ Hot Dog

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SLIDERS**

Classic Angus Beef  : Caramelized Onions, Tillamook Cheddar, Special Sauce, Brioche Bun

Pulled Pork  : Slow-Cooked Pulled Pork, Barbecue Sauce, Potato Bun

Nashville Hot  : Spicy Chicken, Dill Pickle, Hot Sauce, Brioche Bun

Impossible™  : Green Chile, Escabeche, Potato Bun

ACCOMPANIMENTS

House-Made Chips 

ENHANCEMENT

Skillet Style  : Brioche Bun, Bacon and Onion Jam, Aged Cheddar Cheese Sauce

LOADED POTATO STATION**

Served with Whipped Butter, Sour Cream, Cheddar Cheese  , Bacon, Green Onions 

Select one Potato in advance :

Salt-Crusted Baked Potato | Tater Tots

Select Sauce in advance:

Pork Chile Verde: Tomatillo, Green Chiles, Cilantro

Bolognese : Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano

Hearty Vegetable Chili : Three Beans, Roasted Peppers, Stewed Tomatoes, Roasted Vegetables

Truffle Mornay  : Chopped Black Truffles, Gruyère Cheese

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MAS TACOS**

Short Rib Birria | Chipotle Chicken Tinga | Pork Chile Verde

Impossible™ Al Pastor   

ACCOMPANIMENTS

Pico de Gallo   , Serrano Chile   , Radishes   , Pickled Onions   , Cilantro   , Cotija Cheese   , Tomatillo Salsa   , Salsa Roja   , Corn Tortillas 

NACHOS*

Served in individual boats

UNDER THE SEA NACHOS - SERVED CHILLED

Salmon and Tuna Poke, Ginger Seaweed Salad, Korean Chile, Cucumber, Fried Shiitake Mushrooms, Wonton Chips, Sriracha Aioli

CARNE ASADA NACHOS

Carne Asada, Baja Cheese Sauce, Spiced Corn Tortilla Chips, Pico de Gallo, Cilantro Avocado Crema, Black Beans, Pickled Jalapeños

THE TRADITIONAL NACHOS

Nacho Cheese Sauce, Pico de Gallo, Black Olives, Guacamole, Green Onions, Cilantro, Pickled Jalapeños, Avocado Lime Crema, Blue Corn Tortilla Chips

WALKING NACHOS

Pulled Pork Nachos, Poblano Cheese Sauce, Avocado Crema, Pickled Red Onion, Salsa Roja, Tostilocos

QUESADILLA STATION**

Served with Guacamole   , Sour Cream   , Salsa Roja 

Carne Asada   Pepper Jack Cheese, Pico de Gallo

Grilled Chicken   Al Pastor Marinade, Monterey Jack Cheese, Grilled Pineapple Salsa

Fajita Veggie   Cheddar Cheese, Fire Roasted Peppers, Onions, Mushrooms, Zucchini

Just Cheese   Pepper Jack and Cheddar Cheese

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DIM SUM

House-made and displayed in bamboo baskets

Select three in advance:

- Pork and Shrimp Steamed Shumai   
- Barbecue Pork Steamed Bun  
- Vegetable Potsticker   
- Chicken Potsticker  
- Leek Cake Dumpling   

ACCOMPANIMENTS

Garlic-Chile Sauce  and Vinegar-Scallion Dipping Sauce  

PROTEIN BOWLS**

Miso-Glazed Cod   

Korean Fried Chicken with Gochujang  

Grilled Pepper Steak with Japanese Barbecue Sauce  

Roasted Shishitos and Stir-Fried Tofu with Teriyaki Sauce    

Marinated Shiitake Mushroom with Tobanyaki Sauce 

ACCOMPANIMENTS

Garlic Ginger Rice , Togarashi , Scallions , Pickled Cucumbers , Fried Shallots , Spicy Mayo  

LETTUCE WRAPS**

Basil Beef : Ginger, Green Onion, Sesame Oil, Thai Basil, Carrot

Vegetarian : Assorted Mushrooms, Lentil, Green Onion

Lemongrass Chicken : Peanut Butter, Cilantro, Ginger, Hoisin Sauce

Sticky Honey Shrimp   : Garlic, Ginger, Sambal, Sesame Seed, Coconut Flakes

ACCOMPANIMENTS

Baby Bibb Lettuce , Crushed Peanuts , Mint , Cilantro , Julienne Pickled Vegetables , Peanut Sauce , Nuoc Cham  

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TAGINE

Chicken: Preserved Lemon and Oil-Cured Olive Chicken with Saffron and Tomatoes

Lamb: Honey Lamb with Cinnamon, Dates, and Prunes

Vegan VG: Chickpea and Butternut Squash with Apricots

ACCOMPANIMENTS

Couscous  

RAMEN BAR**

Ramen Noodles   served with Tonkatsu  or Spicy Miso Mushroom Broth  

Served in classic takeout box.

Select two proteins in advance:

Char Siu Pork 

Soy Ginger Chicken 

Shiitake Mushrooms 

Tofu  

ASSORTED TOPPINGS TO INCLUDE

Japanese Spinach , Bok Choy , Bean Sprouts, Scallions , Watermelon Radish , Sriracha , Togarashi Pepper , Furikake   , Chile Oil 

MASALA MASTI

Chicken Tikka Masala : Tandoori-Spiced Roasted Chicken, Onions, Tomatoes, Turmeric, Coriander

Butter Chicken : Tandoori Chicken, Fenugreek Flavored Tomato-Onion Curry

Beef Vindaloo : Braised Beef, Curry Paste, Chiles, Ginger, Coconut Milk

Tofu Coconut Curry  : Tofu, Curry Spice, Tomatoes, Coconut Cream, Sweet Potatoes, Toybox Peppers, Zucchini, Baby Carrots

ACCOMPANIMENTS

Naan  , Basmati Rice , Raita  , Mint Chutney 

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OUTDOOR EVENT ENHANCEMENT STATIONS

Minimum 15 guests. Designed for two hours of service.

Prepared for full guest guarantee. An event requires a four-station minimum, excluding dessert.

**Requires Two Chefs | Per 150 Guests

ROBATA GRILL**

New York Striploin Skewer , Yuzu-Miso Sea Bass Skewer  , Chicken Yakitori Skewer , Shishito Pepper and Tofu Skewer  

SAUCES

Umami Glaze  , Chile-Bean Sauce  , Citrus Ponzu  

ACCOMPANIMENTS

Furikake   , Bonito Flakes , Togarashi  , Black Garlic Salt 

TANDOORI**

Marinated meats cooked in Tandoori Oven. Served on skewers.

Chicken Tikka Masala , Shish Kebab 

ACCOMPANIMENTS

Mint Chutney  , Kachumber Salad , Chat Masala , Naan  

TROMPO**

Marinated meat, carved to order from a vertical rotisserie

Pork Al Pastor with Grilled Pineapple 

ACCOMPANIMENTS

Caramelized Onions , Chiles Gueros Toreados , Chopped Cilantro , Escabeche , Salsa Roja , Guacamole , Corn Tortillas 

PREMIUM MEATS**

Grilled to Perfection

Skirt Steak, NY Strip Loin, Lamb Chops

TOPPINGS:

Tobacco Onions , Sautéed Mushrooms , Roasted Seasonal Vegetables 

ASSORTED SAUCE:

Chimichurri , Herb Compound Butter with Caramelized Onions  , Peppercorn Sauce

DON'S HOT SHELLFISH PLATEAU**

Maine Lobster, Jumbo Shrimp, West Coast Oysters, King Crab, and Manila Clams,
Marinated in Espelette Chile Butter  , Crusty Baguette 

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RECEPTIONS – CARVING STATIONS

Minimum 15 guests. Designed for two hours of service.
Prepared for full guest guarantee. Four-station minimum, excluding dessert.

*Chef Required | Per 150 Guests

ROASTED ANGUS TENDERLOIN*

Pommes Purée  , Buttered Turnips  ,
Peppercorn Sauce 

BROWN SUGAR-BOURBON GLAZED CHIPOTLE-LIME CEDAR PLANK SALMON

Roasted Fingerling Potatoes , Salsa Verde ,
Charred Broccolini with Crispy Garlic, Chile Flakes,
and Lemon Oil 

BARBECUE PORK*

Egg-Fried Rice  , Asian Cucumber Salad     VG

SNAKE RIVER FARMS BEEF WELLINGTON*

Roasted Root Vegetables , Garlic Whipped
Potatoes  , Peppercorn Sauce 

HONEY AND THYME-GLAZED ROASTED CHICKEN*

Brussels Sprouts , Baked Lyonnaise Potato  ,
Sauce Cocotte Grand-Mère 

SNAKE RIVER FARMS PRIME RIB*

Scalloped Potatoes  , Honey-Roasted Carrots ,
Creamy Horseradish  , Au Jus

HERB-ROASTED PORK TENDERLOIN*

Braised Red Cabbage , Maple-Rosemary Roasted
Sweet Potatoes , Bacon-Apple Jus

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RECEPTIONS – DESSERT

Minimum 15 guests. Designed for two hours of service.
Prepared for full guest guarantee. Four-station minimum, excluding dessert.

*Chef Required | Per 150 Guests

GOOEY BROWNIES AND COOKIES*

Gooey Brownie    or Cookie Skillet   

Vanilla Gelato 

Salted Caramel Gelato 

TOPPINGS

Crunchy Chocolate Pearls   

Candied Nuts   

Freeze-Dried Raspberries 

Crushed Oreos    VG

SAUCES

Peanut Butter   VG

Red Berry  VG

STRAWBERRY-ROSE BABA CAKE*

Contains Alcohol

Built à la minute

Soaked Baba, Marinated Strawberries   ,
Vanilla Mousseline   , Strawberry Rose Foam

AFFOGATO STATION*

Pistachio Gelato    and Vanilla Gelato 

Espresso

TOPPINGS

Chocolate Pearls   

Chocolate Shavings   

Crushed Biscotti   

Wafer Cookies   

Freeze-Dried Raspberries  VG

Chantilly Cream 

CRÊPE STATION*

TOPPINGS

Hazelnut Spread      , Caramelized Bananas  ,
Mixed Berry Compôte  and Mango-Passion Fruit
Compôte  , Whipped Cream   , Chocolate
Sauce    , Caramel Sauce  

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RECEPTIONS – DESSERT

Minimum 15 guests. Designed for two hours of service.

Prepared for full guest guarantee. Four-station minimum, excluding dessert.

*Chef Required | Per 150 Guests

SOFT SERVE CART*

Select in advance:

Vanilla Soft Serve  and Chocolate Soft Serve  with Waffle Cones  VG, Caramel Sauce  and Chocolate Sauce 

OR

Pineapple Whip VG and Raspberry Whip VG with Waffle Cones  VG, Red Berry Sauce VG, Mango-Passion Fruit Sauce VG

TOPPINGS

Select four in advance:

Cherries VG, Rainbow Sprinkles  VG, Coconut Crunch  VG, Candied Nuts  VG, Chocolate Shavings  VG, Chocolate Crunch Pearls  VG

GELATO CASE*

Select four in advance:

Vanilla Gelato  VG, Chocolate Gelato  VG, Strawberry Gelato  VG, Cookies and Cream Gelato  VG, Hazelnut Ice Cream  VG, Banana Caramel  VG, Coconut Sorbet  VG, Mango Sorbet VG, Piña Colada Sorbet  VG, Raspberry Sorbet VG

Waffle Cones  VG, Berry Sauce VG, Caramel Sauce  VG, Chocolate Sauce  VG

TOPPINGS

Select four in advance:

Rainbow Sprinkles  VG, Coconut Crunch  VG, Candied Nuts  VG, Chocolate Shavings  VG, Chocolate Crunch Pearls  VG

MAPLE TOAST*

Warm Caramelized Toast  VG

with Vanilla Gelato  VG

TOPPINGS TO INCLUDE

Mixed Berry Compôte VG, Caramelized Nuts  VG, Fresh Blueberries VG, Clementine-Yuzu Jam VG, Dulce De Leche  VG, Crunchy Coconut  VG, Chocolate Pearls  VG, Whipped Cream  VG

DISPLAYED DESSERT STATION

TRAY-PASSED MINI DESSERTS

- Pistachio Financier  VG
- Clementine Macaron  VG
- Mocha Cream Puff  VG
- Caramel Mousse Dome  VG
- Calvados Apple Tart  VG
- Chocolate-Raspberry Tart  VG
- Banana-Chocolate Cake VG  VG
- Exotic Fruit Egg  VG
- Cannoli  VG
- Lemon Meringue Tart  VG
- Chocolate Fudge Cake VG  VG
- Matcha Cheesecake  VG
- Fruit Seasonal Tart  VG
- Banana Cream Pie  VG
- Chocolate Éclair  VG
- Vegan Classic Carrot Cake  VG

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DINNER - PLATED

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses. Additional courses at additional cost per person.

Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

FIRST COURSE OPTIONS

APPETIZERS

Select one in advance for entire group:

Bigeye Tuna Crudo : Radishes, Tomato Water, Chive Oil, Green Apple Foam

Burrata di Bufala : Peaches, Strawberries, Watercress, Radish, Sesame Seeds, Tarragon

Fresh Hearts of Palm Carpaccio : Breakfast Radishes, Avocado, Citrus

SALAD

Select one in advance for entire group:

House Greens : Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumbers, Shaved Heirloom Radishes and Carrots, Seasonal Fruit, Citrus Dressing

Caprese : Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

Chopped Caesar : Garlic Croutons, Parmesan, Caesar Dressing

Greek : Feta Cheese, Tomatoes, Olives, Red Onions, Toybox Peppers, Red Wine Vinaigrette

Beet Salad : Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomatoes, Orange-Lemon Vinaigrette

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DINNER - PLATED

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses. Additional courses at additional cost per person.
Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

ENTRÉES

Select one in advance for entire group:

Mary's Pasture-Raised Chicken Breast

Lemon Chicken Jus

8 oz Seared Filet Mignon

Truffle Jus

10 oz Grilled NY Strip

Diane Steak Sauce

Korean Braised Short Rib

Bourbon Jus

Scottish Salmon

Red Pepper Gastrique

Phyllo-Crusted Chilean Sea Bass

Lemon-Caper Beurre Blanc

DUET ENTRÉES

Select one in advance for entire group:

6 oz Filet Mignon and Jumbo Lump Crab Cake

Béarnaise

6 oz Grilled NY Strip and Marinated U10 Shrimp

Salsa Verde

Braised Short Rib and U10 Seared Scallop

Vanilla-Bourbon Braising Jus

6 oz Filet Mignon and Sea Bass

Brown Butter Emulsion, Capers,
Raisins, Grapes, Cauliflower

Braised Short Rib and Butter Poached Lobster

Lobster Sherry Cream

SIDES

Select one in advance for entire group:

Garlic Whipped Potatoes, Citrus-Glazed Root Vegetables

V

Potatoes Anna, Haricots Verts, Confit Tomato

V

Lyonnaise Potatoes, Brussels Sprouts, Roasted Mushrooms

VG

Smoked Gouda-Potato Croquette, King Trumpet Mushrooms, Romanesco

V

V

Sweet Potato Purée, Charred Broccolini, Shaved Radish

VG

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DINNER - PLATED

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses. Additional courses at additional cost per person.

Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

DESSERT

Select one for entire group in advance:

Lemon-Hazelnut Cake

Hazelnut Dacquoise, Crunchy Hazelnut, Lemon Cream, Meringue Topping

Chocolate-Covered Strawberry Cream Puff

Profiterole Shell, Chocolate Crèmeux Filling, Strawberry Compôte, Chocolate Whipped Cream

Exotic Fruit Tart

Vanilla Tart Shell, Mango-Passion Fruit Crèmeux, Coconut Mousse, Mango-Passion Fruit Compôte

Carrot-Pineapple Cake

Carrot Cake, Cream Cheese Frosting, Pineapple Compôte

Mascarpone Cherry Martini

Mascarpone Mousse, Candied Cherry Gelée, Flourless Chocolate Cake

Chocolate Raspberry Martini VG

Chocolate Crèmeux, Raspberry Gelée, Raspberry Whipped Cream, Chocolate Crumble

Matcha Cheesecake

Graham Cracker Crust, Vanilla-Matcha Swirl Cheesecake, Matcha-Whipped Ganache, Yuzu Sauce

DESSERT DUO ENHANCEMENT

ADDITIONAL COST PER PERSON

DESSERT TRIO ENHANCEMENT

ADDITIONAL COST PER PERSON

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DINNER - BUFFET

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
Dinner Buffet includes freshly baked dinner rolls with butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

*Attendant or Chef Required | **Requires Two Chefs | Per 150 Guests

FRENCH*

SOUP

French Onion Soup

Rich Beef Broth, Gruyère Toast Point, Parsley

SALADS

Endive Salad VG

Shaved Pears, Blue Cheese, Baby Greens, Candied Walnuts, Apple Cider Vinaigrette

Roasted Carrot Salad VG

Heirloom Radishes, Sunflower Seed, Hydro Watercress, Citrus Vinaigrette

ENTRÉES

Ratatouille VG

Roasted Squash, Eggplant, Roma Tomatoes, Basil Pomodoro Sauce

Peppercorn-Crusted Petit Filet

Garlic Jam, Cherry Tomatoes, Parsley

Grilled Scottish Salmon

Braised Fennel, Citrus Beurre Blanc

CARVING STATION

Honey and Thyme Glazed Roasted Chicken

Sauce Cocotte Grand Mere

SIDES

Scalloped Potatoes Au Gratin V

Artichoke Barigoule VG

Carrots, Fennel, Celery, Lemon, White Wine, Extra Virgin Olive Oil

Roasted Root Vegetables VG

Rosemary-Citrus Glaze

DESSERTS

Tropical Fruit Crèmeux VG

Opera Cake

Raspberry-Lemon Macaron

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DINNER - BUFFET

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*Attendant or Chef Required | **Requires Two Chefs | Per 150 Guests

ITALIAN*

SOUP

Minestrone

Cannellini Beans, Ditalini Pasta, Fresh Vegetables, Parmesan, Rich Tomato Broth

SALADS

Italian Chopped Salad

Genoa Salami, Shaved Red and Green Gem Lettuce, Mozzarella, Pepperoncini, Cherry Tomatoes, Italian Vinaigrette

Mixed Baby Greens

Red Onion, Garbanzo Beans, Toybox Peppers, Cucumbers, Red Wine Vinaigrette

ENTRÉES

Sicilian Caponata

Squash, Eggplant, Tomatoes, Olives, Raisins, Italian Basil

Frutti Di Mare

Calamari, Shrimp, Mediterranean Sea Bass, Tomato, Fennel, Saffron Broth

Italian Skewers

Pork Belly and Beef Skewers Marinated in Italian Spices, served with Oregano Vinaigrette

CARVING STATION

Chicken Saltimbocca

Chicken Breast Wrapped in Prosciutto, Fried Sage and Lemon Chicken Jus

SIDES

Grilled Zucchini

Gold Bar Squash, Blistered Tomatoes, Tomato Basil Vinaigrette

Four-Cheese Ravioli

Vodka Sauce, Fried Parsley, Calabrian Chiles

Creamy Polenta

Mascarpone Cheese, Parmesan, Extra Virgin Olive Oil

DESSERTS

Tiramisu

Pomegranate Limoncello Verrine 

Berry Cheesecake

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DINNER - BUFFET

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Dinner Buffet includes freshly brewed Coffee, and selection of Rishi Hot Teas.

*Attendant or Chef Required | **Requires Two Chefs | Per 150 Guests

ASIAN*

SOUP

Carrot-Ginger

Lemon Grass, Lime Leaf

SALADS

Soba Noodle

Edamame, Cilantro, Carrots, Cabbage,
Red Pepper, Peanut Dressing

Papaya Salad

Papaya, Long Beans, Cucumber,
Heirloom Cherry Tomatoes, Lime,
Crispy Shallots, Tiger Sauce Dressing

ENTRÉES

Shrimp Green Curry

Coconut Milk, Zucchini, Bamboo Shoots,
Bell Peppers, Basil

Kung Pao Chicken

Gold Squash, Peppers, Water Chestnuts

Chow Mein

Red Onion, Toybox Peppers,
Shiitake Mushrooms, Edamame, Crispy Tofu

CARVING STATION

Char Siu Pork

SIDES

Steamed Jasmine Rice

Stir-Fried Vegetables

Sweet and Spicy Braised Eggplant

DESSERTS

Coconut Mango Sago

Oolong Coffee Tart

Black Sesame Ube Cake

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DINNER - BUFFET

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Dinner Buffet includes freshly baked dinner rolls with butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

*Attendant or Chef Required | **Requires Two Chefs | Per 150 Guests

AMERICAN*

SOUP

Vegetable Chili

Three Beans, Roasted Peppers, Stewed Tomatoes, Roasted Vegetables

SALADS

BLT

Bacon Lardons, Heirloom Tomato, Chopped Romaine Hearts, Pickled Red Onion, Garlic Croutons, Green Goddess Dressing

Spinach Salad

Roasted Sweet Potato, Cider-Bloomed Cranberries, Cucumber, Apple Cider Vinaigrette

ENTRÉES

Creole Shrimp and Grits

Jumbo Shrimp, Black Magic Spice Blend, Brown-Butter Stone Grits

Lemon-Butter Chicken Breast

Parmesan-Butter Sauce, Sun-Dried Tomatoes, Spinach

Hearty Vegetable Shepherd's Pie

Carrots, Leeks, English Peas, Mushrooms, Roasted Garlic Whipped Potatoes

CARVING STATION

Smoked Beef Brisket

Carolina Barbecue Sauce 

SIDES

Barbecue Baked Beans

Smoked Cumin, Roasted Peppers, Caramelized Onions

Roasted Yams

Marshmallow Fluff, Maple Glaze, Fresh Herbs

Rosemary Maple-Glazed Carrots

Crispy Tobacco Onions

DESSERTS

Key Lime Pie Jar

Chocolate Fudge Cake

Mixed-Berry Cobbler Tart

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BEVERAGE MENUS



FONTAINEBLEAU
LAS VEGAS

B E V E R A G E S – B R A N D S

ULTRA SPIRIT BRANDS

Vodka

Ketel One, Tito's Handmade

Gin

Tanqueray

Rum

Bacardí Superior

Tequila

Altos Olmeca Plata, Altos Olmeca Reposado

Bourbon

Jim Beam

Whisky

Crown Royal, Johnnie Walker Black Label

Cognac

Rémy Martin VSOP

OPULENCE SPIRIT BRANDS

Vodka

Belvedere, Grey Goose

Gin

Bombay Sapphire

Rum

Bacardí Superior, Captain Morgan Spiced

Tequila

Casamigos Blanco, Casamigos Reposado

Bourbon

Woodford Reserve

Whisky

Jack Daniel's, Jameson, The Glenlivet 12 Year

Cognac

Hennessy VS

ULTRA HOUSE WINES

House Prosecco

House White Wine

House Red Wine

OPULENCE HOUSE WINES

Sparkling Wine, Domaine Chandon, CA

Provence Rosé, Maison Sainte Marguerite, FR

Chardonnay, Patz & Hall, Sonoma, CA

Cabernet Sauvignon, Daou, Paso Robles, CA

BEER SELECTION

Bud Light, Michelob Ultra, Stella Artois, Corona, Goose Island IPA, Seltzer

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BEVERAGES – PACKAGE BARS

PACKAGE BARS

ULTRA

One Hour

Two Hours

Three Hours

Four Hours

ULTRA PACKAGE BAR INCLUSIONS:

Ultra Spirits, House Wine Selection, and Beer Selection as listed on page 57.

- Red Bull®
- Assorted Juices
- Assorted Coca-Cola® Soft Drinks
- Still and Sparkling Bottled Water

OPULENCE

One Hour

Two Hours

Three Hours

Four Hours

OPULENCE PACKAGE BAR INCLUSIONS:

Opulence Spirits, Opulence Wine Selection, and Beer Selection as listed on page 57.

- Red Bull®
- Assorted Juices
- Assorted Coca-Cola® Soft Drinks
- Still and Sparkling Bottled Water

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B E V E R A G E S – C O N S U M P T I O N A N D C A S H B A R S

Bartender fee is per 100 guests.

Cocktail servers fee is per server, per 100 guests.

CONSUMPTION BARS

ULTRA

Single Shot Cocktails

Ultra House Wines

Opulence House Wines

Domestic Beer

Imported Beer

Craft Beer

Assorted Coca-Cola® Soft Drinks

Red Bull®

Assorted Juices

Aluminum Smartwater®

Sparkling Bottled Water

OPULENCE

Single Shot Cocktails

CASH BARS

Cash bars require a minimum revenue per bar, per four hours.

Bartender fee, server fee, and cashier fee per hour required for cash bars, per 150 guests.

Ultra Single Shot Cocktails

Opulence Single Shot Cocktails

Ultra House Wines

Opulence House Wines

Domestic Beer

Imported Beer

Craft Beer

Assorted Coca-Cola® Soft Drinks

Red Bull®

Assorted Juices

Aluminum Smartwater®

Sparkling Bottled Water

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BEVERAGES – SPECIALTY BARS

Minimum 25 guests. Beverage menus require the full guest guarantee.

Specialty stations are separate from hosted or on-consumption bars. One bartender per 100 guests.

MORNING MOODS STATION

Mimosas

All Mimosas poured with Prosecco

- Traditional
- Blueberry
- Cranberry
- Passion Fruit

Traditional Bloody Mary

Tito's Handmade Vodka, House Bloody Mix, Celery Aromatic Bitters

Spicy Bloody Maria

Casamigos Jalapeño Tequila, House Bloody Mix, Fire Tincture

Assorted fresh garnishes for Bloody Mary and Maria, include:

Celery Stalk, Citrus Fruit, Green Olives, Cherry Tomatoes, Fresh Jalapeño, Tajín

Select one in advance :

- Candied Bacon
- Peppered Bacon
- Double-Smoked

CHAMPAGNE BAR

Priced per bottle. A garnish fee will be added to each bottle price. Five pours per bottle.

- Cotton Candy, Edible Glitter, and Edible Floral
- Rock Candy, Blue Curaçao, and Orange Liqueur
- Raspberry Mint, Raspberry Syrup
- Strawberry Lemon Rose, Strawberry Syrup

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BEVERAGES – SPECIALTY BARS

Minimum 25 guests. Beverage menus require the full guest guarantee.

Specialty stations are separate from hosted or on-consumption bars. One bartender per 100 guests.

GLAMOROUS SPRITZER

Custom curated, displayed on a portable Aperol-branded beverage cart

Aperol

Flavors include Traditional Elderflower, Passion Fruit, and Raspberry

ESPRESSO MARTINI STATION

Includes Traditional Espresso Martini plus one Espresso Martini Flavor of your choice

Espresso Martini

Espresso, Vanilla Vodka, Espresso-Dusted

Chocolate Espresso Martini

Espresso, Vanilla Vodka, Chocolate Liqueur, Shaved Chocolate-Dusted

Vanilla Bean Espresso Martini

Espresso, Vanilla Vodka, Vanilla Liqueur, Marshmallow

Salted Caramel Espresso Martini

Espresso, Vanilla Vodka, Caramel Syrup, Sea Salt, Salted Caramel Skewer

IT'S COLD OUTSIDE

Includes Boozy Hot Chocolate and Spiked Hot Cider

Boozy Hot Chocolate

Select two spirits in advance:

- Baileys Irish Cream
- Kahlúa Coffee Liqueur
- Gran Marnier Orange Liqueur
- Hennessey Cognac

Accompaniments

Marshmallow, Whipped Cream

Spiked Hot Cider

Select two spirits in advance:

- Captain Morgan Spiced Rum
- Diplomático Reserva
- Jameson Irish Whiskey
- Jack Daniel's Apple Whiskey

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SMOKED COCKTAILS

Select two spirits in advance:

Whiskey/Bourbon

- Smoked Old Fashioned
- Smoked Manhattan
- Smoked Apple Cinnamon Smash
- Smoked White Peach Whiskey Sour
- Smoked Black Cherry Bourbon Sour

Tequila/Mezcal

- Blackberry Elderflower Margarita
- Watermelon Hibiscus Margarita
- Smoked Chile Pineapple Tequila Sunrise
- Smoked Strawberry Jalapeño Margarita
- Smoked Coconut Lime Tequila Sour

*Ask your Event Manager about a smoked cocktail tasting

Requires two bartenders. Smoker box can hold 32 cocktails at once.

MARGARITA BAR

Includes Traditional Margarita plus three Margarita flavors of your choice

TWO HOURS | FEE PER PERSON

THREE HOURS | FEE PER PERSON

ADDITIONAL FLAVOR | FEE PER PERSON

Traditional

Tequila Blanco, Lime Juice, Lemon Sour, Agave Nectar, Lime

Spicy

Casamigos Jalapeño Tequila, Fire Tincture, Lime Juice, Agave Nectar, Lemon Sour, Chamoy, Tajín, and Fresh Jalapeño

Cucumber Mint

Tequila Blanco, Lime Juice, Lemon Sour, Cucumber Syrup, Fresh Muddled Mint, Cucumber Ribbon, Mint

Blood Orange

Tequila Blanco, Solerno Blood Orange Liqueur, Blood Orange Purée, Agave Nectar, Dehydrated Grapefruit

Raspberry

Tequila Blanco, Cointreau, Lemon Sour, Raspberry Syrup, Raspberries

Honeydew Melon

Tequila Blanco, Lemon Sour, Midori Liqueur, Agave Nectar, Lime Juice, Maraschino Cherry

FOR EXPO HALLS - GALLON PRICE | SERVES 25

Minimum three gallons per selection.

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TASTING PACKAGE

Pricing based on spirit selection. Selections must be made within the same category of spirits.
We recommend three selections from the spirit category of your choice, and two bottles of each selection.
Minimum two bottles per selection required. Each bottle yields 40-45 tasting pours.
Select Spirit Tasting Package in advance.

Whiskey/Bourbon

Jameson Black Barrel

Old Forester 100

Jefferson's Single Batch

Blanton's 93

Buffalo Trace

Tequila/Mezcal

Blanco: El Tesoro Blanco

Reposado: Azuña

Añejo: Casa Del Sol Añejo

Cristalino: Don Julio 70th Anniversary

Mezcal: Del Maguey Vida Clásico

Rum

Brugal 1888

Appleton Estate

Diplomático Mantuano

Avuá Cachaça Prata

Eldorado 12 Year

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ZERO-PROOF

All Zero-Proof beverages can be mixed as cocktails. One per group recommended.

Minimum three gallons per selection.

Blueberry Lemonade

Caleño's Light & Zesty Nonalcoholic Gin, Blueberry Syrup, Lemonade, San Pellegrino, Blueberries

Orange Passion

Lyre's White Cane Nonalcoholic Rum, Orange Juice, Passion Fruit Syrup, Ginger Ale

Cranberry Paloma

Lyre's Agave Blanco Nonalcoholic Tequila, Cranberry Juice, Demerara Gum Syrup, Sparkling Pink Grapefruit Soda

Mock-A-Rita

Lyre's Agave Blanco Nonalcoholic Tequila, Coconut Water, Orange Juice, Lemon Sour, Agave Nectar

Cos-No-Politan

Lyre's Pink London Nonalcoholic Gin, Cranberry Juice, Orange Juice, Lemonade, Strawberry Lemon-Lime

FOR EXPO HALLS - GALLON PRICE | EACH GALLON SERVES 25

Minimum three gallons per selection.

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B E V E R A G E S – W I N E

Bartender fee is per bartender, per 100 guests.

CURATED WINE LIST

Sparkling Wine

Brut, Domaine Chandon, CA

Brut Rosé, Mirabelle by Schramsberg, CA

Champagne

Brut, G.H. Mumm "Grand Cordon," FR

Brut, Laurent-Perrier "La Cuvée," FR

Brut, Moët & Chandon "Impérial," FR

Brut, Veuve Clicquot "Yellow Label," FR

Brut, Dom Pérignon, FR

Brut, Perrier-Jouët "Belle Époque," FR

Brut, Perrier-Jouët, Blanc de Blancs, FR

Brut Rosé, Perrier-Jouët, "Blason," FR

Brut Rosé, Laurent-Perrier "Cuvée Rosé," FR

Brut Rosé, Billecart Salmon, FR

Sauvignon Blanc

Duckhorn, Napa Valley, CA

Cloudy Bay, Marlborough, NZ

Jean-Max Roger, Sancerre, FR

Chardonnay

Patz & Hall, Sonoma, CA

Jordan, Russian River Valley, CA

Frank Family, Carneros, Napa Valley

Ramey, Russian River, CA

Cakebread, Napa Valley

Rombauer, Carneros, CA

Cabernet Sauvignon and Blends

Daou, Paso Robles, CA

Faust, Napa Valley, CA

Bella Union, Rutherford, Napa Valley, CA

Crossroads by Rudd, Napa Valley, CA

Caymus, Napa Valley, CA

Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA

Nickel & Nickel, Napa Valley, CA

Rudd "Samantha's," Oakville, Napa Valley, CA

Merlot

Duckhorn, Napa Valley

Malbec

Diamandes de Uco, Mendoza, AR

Pinot Noir

Hartford Court, Russian River Valley

Joseph Phelps "Freestone Vineyards," Sonoma Coast

Belle Glos, Santa Maria Valley, CA

Bergstrom "Cumberland Reserve," Willamette Valley

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BANQUET POLICIES AND PROCEDURES



FONTAINEBLEAU
LAS VEGAS

Fontainebleau Las Vegas is the sole provider of all food and beverage served on property, outside food and beverage is strictly prohibited. To ensure compliance with the Southern Nevada Health District's and Clark County's food-handling and beverage regulations, all food and beverage must be consumed on hotel premises during the contracted time, except for to-go meals arranged in advance. In compliance with Nevada Liquor Laws, Fontainebleau Las Vegas is the only authorized licensee able to sell and serve liquor, beer, wine, and alcoholic beverages in the banquet facilities. Fontainebleau Las Vegas reserves the right to refuse service to any person who visibly appears to be intoxicated. The legal drinking age in Nevada is 21 and proper identification is required when attending a function where alcohol is served.

FIRE MARSHAL REQUIRED DIAGRAMS

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people and/or displays/exhibits require a Fire Marshal approved diagram on the premises for and during each event. In addition, separate permits are required for vehicle displays and trade show booths. Candles, open flames, and pyrotechnics are not permitted within Fontainebleau Las Vegas. Encore Global Productions can assist in creating and submitting any required diagrams and forms with the Fire Marshal for an additional fee and must be requested no later than 60 days in advance.

MENUS AND PRICING

Fontainebleau Las Vegas may need to substitute ingredients and accompaniments seasonally, based on market availability. Any changes will be communicated in advance, when possible. Food and beverage pricing can be guaranteed up to three months in advance of the scheduled event date.

SPECIAL MEALS AND DIETARY REQUESTS

Our culinary team will accommodate, to the best of its ability, any food allergies, or restrictions. Fontainebleau Las Vegas may use outside vendors to accommodate certain special meals and dietary requests, additional fees may apply. Fontainebleau Las Vegas tracks the following allergens and dietary restrictions: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan, and Vegetarian. All banquet food items will reference a corresponding allergen icon if the menu contains a particular allergen. Fontainebleau Las Vegas is not a nut-free facility, all food items may contain nuts or may be prepared in shared environments. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially with certain medical conditions.

OVERSET AND MAXIMUMS

For seated buffet and plated meals, Fontainebleau Las Vegas will set and prepare 3% above guarantee for events of 100 guests or more, not to exceed an overset of 50 guests, including special meal requests. There will be no overset for events less than 100 guests. Special meal requests may be included in the guarantee or specified as part of the overset. Special meal requests will be included in the guarantee as part of calculating the overset.

TAX AND SERVICE CHARGE

Food and beverage is subject to a current state sales tax of 8.375%, and a 25% service charge (4.66% taxable administrative fee and a 20.34% nontaxable service charge). Subject to change. Tax-exempt organizations must furnish a Certificate of Exemption at least 30 days prior to the event and must be tax-exempt in the State of Nevada.

GUARANTEE POLICIES

All menus are prepared to guarantee and are non-transferable to other events. The expected guarantee is due with the detailed schedule of events 90 days prior to the first arrival date.

- Any new event requested within 72 hours of the function will be considered a "pop-up." À la carte or consumption items will incur a fee per event and per person menu selections will incur a minimum of 15% up-charge and will be based on availability.
- Once the final guarantees are received, they may not be reduced. If a final guarantee is not received as per the schedule below, Fontainebleau Las Vegas will use the expected number as the final guarantee.
- Events canceled 14 calendar days or less from date of function will be charged as quoted on signed banquet event order.
- At the conclusion of the event, Fontainebleau Las Vegas will charge based on the final guarantee provided or the actual guest attendance, whichever is greater.
- If the guest guarantee increases after final guarantees are received, an additional fee may apply to the menu on top of per person price. Fontainebleau Las Vegas will make every effort to accommodate the additions, however, may substitute menu items as needed.

Final guarantees are due based on the below schedule:

- **1 – 1,000 guests:** By 9AM PT, five business days prior to the scheduled function, excluding weekends and holidays.
- **1,001 – 2,500 guests:** By 9AM PT, seven business days prior to the scheduled function, excluding weekends and holidays.
- **2,500+ guests:** By 9AM PT, 10 business days prior to the scheduled function, excluding weekends and holidays.

More advanced notice may be required due to menu complexity, holidays, deliveries or other constraints.

SERVICE STANDARDS

All food functions will be set and ready 15 minutes prior to the start time indicated on the Banquet Event Order. However, there may be some instances where this set and ready time may not be possible due to availability of the space, or timing of event. In which case, the Catering and Events Manager will communicate in advance. Fontainebleau Las Vegas takes great pride in our service standards and as such has provided an overview of labor fees required to execute. All labor is reserved in four hour increments. Service ratio minimums are listed below. Additional Labor and Service Fees will apply for requests that can be accommodated above our standards.

BARTENDER

- Package Bar: One per 100 guests
- Hosted Bar(s) on consumption: One per 100 guests
- Cash Bar(s): One per 150 guests

CHEF ATTENDANT

- Displays and stations: The number of stations and chefs required will be determined by your Event Manager and varies based on the number of guests, function room, and other factors. On average, chef attendant stations are one per 150 guests.

DEDICATED SERVER

- Reception tray passing
- Cocktail service
- Additional service requested over hotel standard. Additional service fee would also apply.

MEAL PERIODS

- Breakfast offerings conclude at 11AM
- Lunch offerings conclude at 4PM
- Reception/dinner offerings conclude at midnight

COCKTAIL RECEPTIONS

A minimum of four food stations (excluding dessert) is required for all cocktail receptions, except those held immediately before a banquet dinner.

CASH EVENT SERVICES

Cash Bars are available with the following requirements:

- One Cash Bar setup is required per 150 attendees.
- If the minimum is not met, the balance plus service charge fees will apply to the master account.
- For information and fees regarding cash food concession sales, please speak to the Catering and Events Team.