

—
EVENTS & CELEBRATIONS
MENU
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THE VENETIAN RESORT
LAS VEGAS

3355 Las Vegas Boulevard South, Las Vegas, Nevada 89109

For Assistance with Your Plans, Please Call **702.607.2500** and select **Option 2**

Or by Email to **hospitalityevents@venetianlasvegas.com**

OLIVIER DUBREUIL

FRENCH MASTER CHEF

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

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

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

November 2012

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

March 2019

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

January 2021

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

March 2022

Medal of Honor from the Association des *Maîtres Cuisiniers de France*. This medal— considered the highest recognition from the *Maîtres Cuisiniers de France*—is awarded to culinary professionals who demonstrate dedication to hospitality and the culinary industry.



CHRIS HUANG

EXECUTIVE CHEF

Born and raised in Taipei, Taiwan, chef Chris Huang discovered his passion for cooking at a young age, setting the course for a culinary journey that would take him around the world.

His culinary education began at the Private Industry Business Vocational High School in Taipei. Seeking to broaden his horizons, Chris ventured to the United States to attend Le Cordon Bleu in Pasadena, California. During his formative years, he honed his skills during an internship at the prestigious Ritz-Carlton at Lake Las Vegas, working diligently through various kitchen stations and gaining valuable experience.

Chris's culinary adventure truly took off when he joined the team at two of the world's most acclaimed establishments: Michelin-starred chef Joël Robuchon's L'atelier de Joël Robuchon and Joël Robuchon restaurants. He also lent his talents to the renowned Alex Stratta's 2-Star Michelin Alex Restaurant at the Wynn.

In 2009, Chris returned to L'atelier, where he was appointed as the Executive Sous Chef, further elevating his culinary expertise and dedication to delivering the highest quality cuisine.

Always eager to explore new challenges and facets of the culinary world, Chris shifted his focus to become the Chef de Cuisine at The Venetian Resort in 2013. In this role, he took charge of overseeing corporate functions, off-site events, and special occasions, showcasing his wealth of professional experience and personal skills.

In 2017, Chris assumed the role of Executive Banquet Chef at one of the city's most high-volume banquet operations, demonstrating his ability to excel in demanding culinary environments.

In early 2024, Chris was honored and welcomed into the Académie Culinaire de France.

Today, Chris proudly serves as the Executive Chef at The Venetian Resort, where his culinary journey continues to evolve, and he remains dedicated to delivering exceptional dining experiences.



JASON BUNDLE

CHEF DE CUISINE

Chef Jason Bundle was born and raised in Las Vegas, Nevada. He learned his passion for cooking at a young age, assisting his grandmother in the preparation of baked goods and his mother in the kitchen with family meals.

His culinary expedition began working in a scratch kitchen here in the valley, where he quickly realized his love for cooking and pleasing others. Learning all aspects of food preparation seemed to come naturally and felt like the kitchen was where he was destined to be. Chef Jason continued his development in a French bistro where he was trained in classic French cuisine.

In 2013 he joined The Venetian Resort as a sous chef for In-Suite Dining where he continued to develop his craft and gained the high-volume experience needed to lead and mentor his team. Currently in his role of Chef de Cuisine he's very proud of the of the huge volumes his team at The Venetian Resort can serve while maintaining high-quality cuisine guests can savor.



The following menus have been designed to offer the finest American and International cuisines for group events. We look forward to serving you.

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BREAKFAST

CONTINENTAL BREAKFAST

THE VENETIAN CONTINENTAL

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry **VG**
- ~ Our Selection of Daily Fresh Baked Artisan French Pastries including Danish, Croissants, and Muffins served with Assorted Preserves **V**
- ~ Seasonal Fruit Salad **VG, GF**
- ~ Strawberry Yogurt Parfaits **V**
- ~ Venetian Blends of Coffee and Tea

\$43 per person

GRAB AND GO CONTINENTAL

- ~ Individual Chilled Juice Bottle Selection: Orange, Apple, and Cranberry **VG**
- ~ Assorted Bottle Smoothies **VG**
- ~ Individual Seasonal Fruit Salad in Grab n Go Cup **VG, GF**
- ~ Sweet Pastry Box: Croissant and Danish with Strawberry Jam and Butter
- ~ Pre-made Strawberry Yogurt Parfait
- ~ Venetian Blends of Coffee and Tea

\$45 per person

THE PALAZZO CONTINENTAL

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry **VG**
- ~ Pineapple-Orange Juice Smoothie **V**
- ~ Chilled Individual Coconut Chia Pudding with Coconut Chips and Fruit Compote **V**
- ~ Our Selection of Daily Fresh Baked Artisanal French Pastries including Danish, Croissants, and Muffins served with Assorted Preserves **V**
- ~ Smoked Salmon, Tomatoes, Cucumbers, Sliced Red Onions, and Cream Cheese with Capers, and a Plain Bagel*
- ~ Seasonal Fruit Salad **VG, GF**
- ~ Venetian Blends of Coffee and Tea

\$48 per person

Each menu requires a minimum guarantee of 10 persons unless otherwise specified. Continental Breakfasts are designed for a maximum of two hours of service. Pastries, fruit, etc., are not transferable to refreshment breaks.

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BREAKFAST BUFFET



THE EVERYDAY BREAKFAST

STARTERS

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry **VG**
- ~ Our Selection of Artisanal French Breakfast Pastries including Danish, Croissants, and Muffins served with Assorted Preserves **V**
- ~ Seasonal Fruit Salad **VG, GF**
- ~ Assorted Individual Yogurts **V**
- ~ Venetian Blends of Coffee and Tea

EGGS (SELECT ONE)

- ~ Scrambled Eggs, Light and Fluffy* **V, GF**
- ~ Tuscan Scramble with Italian Sausage, Spinach, Tomato, and Béchamel*
- ~ Frittata with Roasted Sweet Peppers, Potatoes, and Mozzarella* **V**
- ~ Southwest Scramble with Chorizo, Bacon, and Cheddar Cheese*

THE MEATS (SELECT TWO)

- ~ Applewood-smoked Bacon
- ~ Honey Ham Steaks
- ~ Classic Canadian Bacon
- ~ Housemade Pork Sausage
- ~ Chicken Apple Sausage
- ~ Southwest Turkey Sausage

STARCHES (SELECT ONE)

- ~ Roasted Yukon Gold Potatoes with Fresh Herbs **VG, GF**
- ~ Signature Potato Cake with Onions **V**
- ~ Roasted Fingerling Potatoes, Parsley **VG, GF**
- ~ Cauliflower, Mushroom, Kale, and Potato Hash **VG, GF**
- ~ Crispy Potatoes with Peppers and Onions **VG**

\$60 per person

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**ADDITIONS AND
ENHANCEMENTS**

BREAKFAST *additions & enhancements*

SANDWICH SELECTIONS (SELECT ONE OPTION)

- ~ English Muffin, Scrambled Egg Patty, Bacon, and Cheddar*
- ~ Challah Twisted Roll with Canadian Bacon, Gruyère Cheese, Scrambled Egg Patty, and Tomato Aioli
- ~ Breakfast Burrito with Scrambled Eggs, Beef-pork Chorizo, Pepper Jack Cheese, and Potatoes*
- ~ English Muffin, Over Hard Egg, Pork Sausage, and American Cheese*
- ~ Gluten-free Toast, Scrambled Egg Whites with Peppers Onions, and Provolone Cheese* **V, GF**
- ~ English Muffin and Scrambled Egg White with Ratatouille and Pesto* **V**

\$212 per dozen

MORNING MEAT AND CHEESE BOARD **V**

- ~ A Selection of Artisanal Cheeses and Meats Including: Brie, Boursin, Havarti, Aged Cheddar, Rosemary Ham, Turkey, Soppressata, and Coppa
- ~ Served with Cornichons, Pommery Mustard, Dijonnaise, and Fig Chutney **V**
- ~ Assorted Rolls and Baguettes **V**

\$27 per person

COCONUT CHIA PUDDING

- ~ Chilled Steel Cut Oatmeal, Chia Seeds, Coconut Milk, topped with Fruit Compote, Coconut Chips, and Pistachios **V**

\$9 per person

GREEK YOGURT PARFAIT

- ~ Greek Yogurt with Honey, Housemade Granola, and Mixed Berries **V**

\$9 per person

ASSORTED BREAKFAST CEREALS

SERVED WITH WHOLE, 2%, AND SKIM MILK

- ~ Rice Krispies, Raisin Bran, Cheerios, All Bran, and Corn Flakes

\$8.50 per person

Additional \$2 per person for almond or soy milk

HOT STEEL CUT OATMEAL

- ~ Granny Smith Apple Compote and Brown Sugar

\$10 per person

INDIVIDUAL FRITTATA SELECTION (SELECT ONE)

- ~ Ham, Potato, Cheddar, and Fine Herbs **GF**
- ~ Egg Whites, Spinach, Mushrooms, and Roasted Tomatoes **V, GF**

\$14 per person

FRENCH TOAST

- ~ Challah Bread with Maple Syrup, Butter, and Mixed Berries

\$14 per person

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BREAKS

BREAK items

Themed Breaks

All breaks include Venetian Blends of Coffee and Tea

LIGHT AND FRESH

- ~ Diced Fruit Salad **VG, GF**
- ~ Individual Trail Mix **V**
- ~ Assorted Granola Bars **V**
- ~ Watermelon, Lemon, and Ginger Aqua Fresca **V, GF**

\$28 per person

ALL-AMERICAN CHOCOLATE BREAK

- ~ Colorful Chocolate-Dipped Pretzel Rods **V**
- ~ Roasted Pecan-Caramel Turtles (Contains Nuts) **V**
- ~ Chocolate Whoopie Pies filled with Peppermint Buttercream
- ~ Chocolate-Dipped Coconut Macaroons **V**

\$29 per person

LOCALLY POPPED GOURMET POPCORN (ASSORTED FLAVORS) **V**

- ~ Bling Bling Cookies and Cream
- ~ S'mores
- ~ Salt and Vinegar
- ~ Buttered
- ~ Pinkadelic – Freeze-dried Raspberry, White Chocolate, and Nerds

\$26 per person

HAPPY HOUR SNACKS

- ~ Individual Vegetable Crudité with Chipotle Ranch **V**
- ~ Mini Grilled Cheese Fingers with Tomato Jam and Fontina Cheese **V**
- ~ Buffalo Chicken Wings with Carrots, Celery, and Blue Cheese Dip

\$35 per person

GLUTEN-FREE TREATS

- ~ Watermelon and Pineapple Skewer with Vanilla-scented Yogurt
- ~ Individual Healthy Mix: Roasted Walnuts, Almonds, Dried Blueberries, and Cranberries
- ~ Ham, Cheddar, and Tomato Stack
- ~ Hershey's Milk Chocolate Bar

\$29 per person



All Theme Breaks are designed for 30 minutes to two hours. A surcharge will apply for extended service. Each break requires a minimum guarantee of 10 persons.

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BREAK items

Themed Breaks

All breaks include Venetian Blends of Coffee and Tea

THE MINI SANDWICH BOARD (SELECT THREE)

Minimum of 48 hours notice

- ~ Maple-roasted Yam Potato Salad with Pickled Red Pepper, Tuscan Kale, and Cranberry Preserve on Raisin Walnut Bread *V*
- ~ Shaved Roast Beef, Butter Lettuce, Tomato, Pepperjack Cheese, and Horseradish Aioli on an Onion Roll
- ~ Mesquite Turkey Sandwich with Roasted Peppers, Arugula, Pickled Onion, and Sundried Tomato Aioli on a Brioche Bun
- ~ Spanish Bocadillo Sandwich with Cured Jamon and Manchego Cheese, Piquillo Pepper Aioli, and Watercress on a Mini Baguette
- ~ Virginia Ham, Granny Smith Apple Compote, Herbed Goat Cheese, and Alfalfa Sprouts on Ancient Grain Bread
- ~ Classic Mortadella with French Brie, Arugula, and Black Truffle Aioli on a Ciabatta Roll
- ~ Grilled Chicken with Fresh Herbs, Arugula, Roasted Peppers, Pickled Onion, and Garlic Aioli on a Pretzel Roll
- ~ Beef Pastrami with Sweet and Sour Kraut, Swiss Cheese, and Sriracha Aioli on a Multi Grain Roll

\$31 per person



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BREAK *à la carte*

Morning Items

FRESH BAKED CHOCOLATE-FILLED AND
PLAIN CROISSANTS **V** (CONTAINS NUTS)

\$96 per dozen

CARAMELIZED OATMEAL BAR SPRINKLED
WITH DRIED FRUIT **V** (CONTAINS NUTS)

\$96 per dozen

ASSORTED ARTISANAL BREAKFAST PASTRIES **V**
(MAY CONTAIN NUTS)

\$96 per dozen

TRIO OF MADELEINES: VANILLA,
CHOCOLATE-MARBLED, STRAWBERRY-FILLED **V**

\$96 per dozen

ASSORTED BAGELS AND CREAM CHEESE **V**

\$96 per dozen

FRESH FRUIT SALAD **VG, GF**

\$15 per person

ASSORTED INDIVIDUAL FRUIT YOGURTS **V**

\$7 per person



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BREAK *à la carte*

Afternoon Items

ASSORTMENT OF FRESH BAKED ALL-NATURAL COOKIES **V** (CONTAINS NUTS)

~ Chocolate Chip, Cranberry-apple, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut

\$96 per dozen

CHOCOLATE FUDGE BROWNIES AND LUSCIOUS BLONDIES **V** (CONTAINS NUTS)

\$96 per dozen

CHOCOLATE-DIPPED RICE KRISPIES TREATS **V** (MAY CONTAIN NUTS)

\$96 per dozen

LOCALLY POPPED GOURMET POPCORN ASSORTED FLAVORS **V** (MAY CONTAIN NUTS)

\$95 per dozen

ASSORTMENT OF PROTEIN BARS** **V** (MAY CONTAIN NUTS)

\$7.50 each

ASSORTMENT OF INDIVIDUAL CANDY BARS** **V** (CONTAINS NUTS)

\$6.50 each

ASSORTMENT OF GRANOLA BARS** **V** (MAY CONTAIN NUTS)

\$7.50 each

ASSORTED BAGS OF CHIPS AND PRETZELS**

\$6.50 each

ASSORTED ICE CREAM BARS**

Minimum order of one dozen

\$8 each

INDIVIDUAL SNACK BAGS** **V**

(CHOICE OF)

~ Trail Mix: Raisins, Currants, Peanuts, Almonds, Cashews, Pepitas, and Sunflower Seeds

~ Bar Mix: Peanuts, Cajun Sesame Sticks, Pistachio, Wasabi Peas, Festival Mix, and Almonds

~ Organic Goji Mix: Cranberries, Raisins, Goji Berries, Mulberries, Almonds, and Pepitas

~ Deluxe Mixed Nuts: Cashews, Almonds, Pecans, Almonds, Hazelnuts, and Brazil Nuts

~ Dark Chocolate Almonds

~ Honey Roasted Peanuts

~ Natural Yogurt Raisins

~ Gummy Bears

\$11 each

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BEVERAGES



BEVERAGES

~ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Served with Whole Milk, Skim Milk, and Half and Half

\$110 per gallon

~ Coffee Enhancements Specialty Milk (Almond, Soy, Coconut)

\$11 per liter coffee, decaf, and tea

~ Traditional Black Iced Tea

\$110 per gallon

~ Lemonade

\$94 per gallon

~ Smartwater Aluminum Bottles

\$9.50 each

~ Fiji Water

\$9 each

~ Sparkling Water

San Pellegrino

\$9 each

Perrier

\$8 each

~ The Venetian Resort Bottled Water

\$7 each

~ Assorted Individual Bottled Juices (8 oz.) Orange, Apple, Grapefruit, and Cranberry

\$9 each

~ Assorted Vitamin Waters

\$8 each

~ Energy Drink

\$8 each

~ Assorted Soft Drinks Featuring Coke®, Diet Coke®, Coke Zero®, and Sprite®

\$7 each

HOUSEMADE FRUIT JUICES

VG, GF (SELECT ONE)

Minimum of 48 hours notice

~ Watermelon

~ Carrot

~ Pineapple Passion Fruit

~ Strawberry Mint

\$120 per gallon

(minimum of 1 gallon each)

AQUA FRESCA

VG, GF (SELECT ONE)

Minimum of 48 hours notice

~ Pineapple Mango with

Fresh Orange-infused Water

~ Strawberry and

Basil-infused Water

~ Orange, Lime, and

Fresh Mint-infused Water

\$120 per gallon

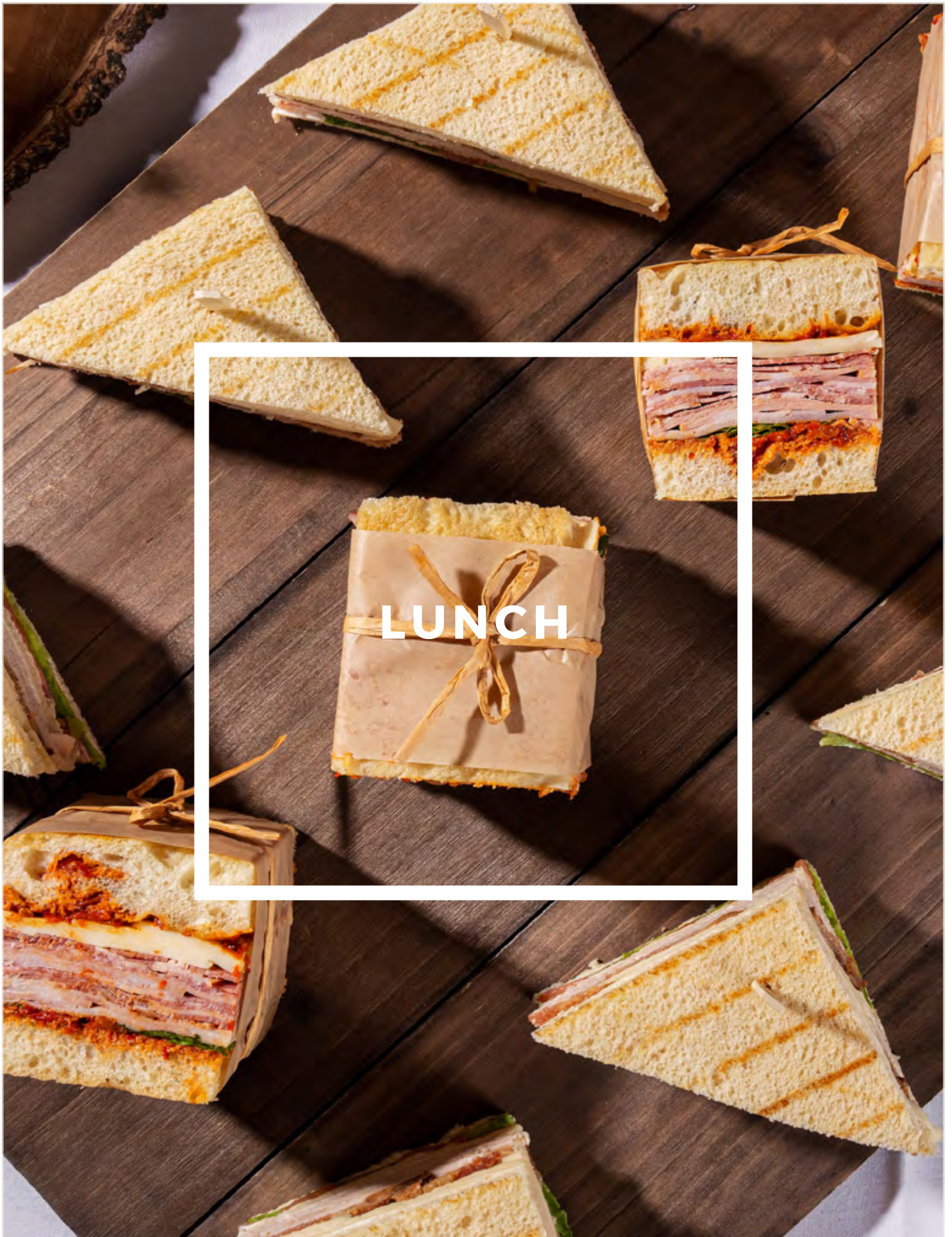
(2 gallon minimum each)

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LUNCH

BUFFETS

All Buffet Lunches include Venetian Blends of Coffee and Tea

GOURMET SOUP, SALAD, AND SANDWICH

SOUP AND SALADS

- ~ Chicken Vegetable Soup with Pesto
- ~ Mediterranean Pasta Salad with Orecchiette Pasta, Roasted Tomatoes, Mixed Olives, Red Onions, and Fresh Herbs **V**
- ~ Romaine with Mixed Greens, Cucumbers, Teardrop Tomatoes, Shaved Vegetables, Pumpkin Seeds, and Dijon Vinaigrette **V**

SANDWICHES

- ~ Housemade Turkey Breast, Avocado Mayo, Bacon, and Shredded Lettuce on Ciabatta
- ~ Sliced Eye of Round Beef, Horseradish Mayo, Cheddar Cheese, and Arugula
- ~ Italian Deli with Capicola Salumi, Provolone Cheese, Bibb Lettuce, Sliced Tomatoes, and Giardiniera-Olive Tapenade on Panini Bread
- ~ Portabella Mushroom, Asparagus Salad, and Sweet Fried Tofu on a Sesame Roll **V**

DESSERTS

- ~ Olive Oil-Scented Cake with Fresh Mint Cream
- ~ Almond-Chocolate Sponge Cake with Dulce de Leche **V GF** (Contains Nuts)
- ~ Plant-Based Basil-Strawberry Jelly, Vanilla Topping, Strawberry Espuma, and Vegan Yuzu-Chocolate Disc **V GF**

\$72 per person



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BUFFETS

All Buffet Lunches include Venetian Blends of Coffee and Tea

BUFFET #1

SALADS

- ~ Chopped Romaine, Mixed Olives, Julienned Peppers and Onions, and Feta Cheese with Lemon-oregano Vinaigrette **V**
- ~ Mixed Grains Salad with Cucumber, Roasted Tomatoes, Red Onions, Chickpeas, Chives, Parsley, Lemon Juice, and Extra Virgin Olive Oil **V**

ENTRÉES AND SIDES

- ~ Braised Beef in Red Wine Demi with Shallots
- ~ Garlic and Thyme-marinated Roasted Chicken Thigh with Fresh Garden Vegetables* **GF**
- ~ Roasted Fingerling Potatoes with Marinated Red Tomatoes and Onions **VG, GF**
- ~ Rainbow Carrots with Fresh Thyme **VG, GF**
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Light Almond Swiss Roll filled with Lemon Custard (Contain Nuts)
- ~ Fresh Berries with Vanilla Mousseline Cream in a Crispy Tart Shell
- ~ Plant-Based Dark Chocolate Panna Cotta served in a Thin Chocolate Cup **V, GF**

\$72 per person

BUFFET #2

SALADS

- ~ Vegetable Nicoise Salad with Romaine Lettuce, Mixed Olives, Haricot Verts, Marinated Artichoke Hearts, Baby Heirloom Tomatoes, Cucumbers, and Hard-Cooked Eggs with Fresh Herb Vinaigrette **V**
- ~ Fingerling Potato Salad with Fresh Herbs, Shallots, and Cornichons in a Mustard and Champagne Dressing **V, GF**

ENTRÉES AND SIDES

- ~ Seared Salmon with Broccolini, Roasted Tomatoes, and Lemon Caper Sauce* **GF**
- ~ Herb-Marinated Chicken Breast with Wild Mushrooms and Truffle Cream
- ~ Mashed Potatoes with Chives **V**
- ~ Asparagus and Baby Rainbow Carrot **V, GF**
- ~ Fresh Baked Rolls and Butter

DESSERTS

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

\$72 per person

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BUFFETS

All Buffet Lunches include Venetian Blends of Coffee and Tea

BUFFET #3

SALAD

~ Southwest-Style Salad with Chopped Salad Greens, Roasted Corn, Baby Tomatoes, Red Onion, Sweet Bell Peppers, Shaved Radish, Spiced Pepitas, and Cilantro Lime Dressing **V**

ENTRÉES AND SIDES

- ~ Shredded Beef Barbacoa **GF**
- ~ Ancho Chile-marinated Diced Chicken Thigh with Peppers and Onions **GF**
- ~ Mexican Rice and Chipotle Beans **V, GF**
- ~ Served with Flour Tortillas, Tomatillo Salsa, and Pico De Gallo

DESSERTS

- ~ Green Cream Puff filled with Floridian Key Lime Custard
- ~ Goopy Caramel and Dark Chocolate Fudge Tart **V**
- ~ Berry Mousse with Plant-Based Raspberry Jelly and Lychee in Syrup **VG, GF**

\$72 per person



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BOXED LUNCH

The Craft Collection

\$57 per person Minimum of 48 hour notice

CRAFT LUNCH 1

- ~ Italian Ham and Capicola, Smoked Provolone, Giardiniera Relish, Pepperoncini, Arugula, and Oil and Vinegar on Sourdough Ciabatta
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

CRAFT LUNCH 2

- ~ Lean Corned Beef Brisket, Gruyère Cheese, Mustard Greens, Roasted Red Peppers, and Russian Dressing on a Rye Roll
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

CRAFT LUNCH 3

- ~ Smoked Turkey, Sliced Tomatoes, Shredded Iceberg Lettuce, and Avocado Spread on a Bacon Cheddar Roll
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

CRAFT LUNCH 4

- ~ Black Pepper-crusting Roast Beef, Horseradish Cheddar, Mama Lil's Spicy Peppers, Arugula, and Green Peppercorn Aioli on an Onion Roll
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Rich Chocolate Fudge and Chocolate Chip Brookie Bar

CRAFT LUNCH 5

- ~ Vegan Black Bean Wrap, Seared Bean Patties, Hatch Chili Aioli, Shredded Lettuce, and Oven-dried Tomatoes on a Cilantro Tortilla
- ~ Classic Potato Chips
- ~ Granny Smith Apple
- ~ Vegan Cookie



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RECEPTIONS

RECEPTIONS *hors d'oeuvres*

Tray passed hors d'oeuvres—requires dedicated server based on the guarantee

COLD HORS D'OEUVRES

\$130 per dozen

- ~ Beet Hummus with Pickled Watermelon Radish **VG, GF**
- ~ Plum Tart with Honey Mascarpone and Balsamic Glaze **V**
- ~ Green Pea and Whipped Lemon Cream Cheese Biscuit **V**
- ~ Watermelon and Pea Shoot Salad with Vegan Ricotta and Amazu Dressing **VG, GF**
- ~ Cherry Tomato and Mozzarella Skewer **V, GF**
- ~ Deviled Egg with Tarragon Dijon Mustard, Smoked Bacon Dust and Cayenne **GF**

\$148 per dozen

- ~ Pepper-Crusted Beef Tenderloin, Whipped Blue Cheese Aioli, and Brandy Pearls*
- ~ Seared Ahi Tuna Tataki, Pickled Shallots, Cilantro, Peanuts, and Chili Thread with Soy Dressing*
- ~ Smoked Salmon and Cream Cheese Blini with Salmon Caviar*
- ~ Grilled Shrimp, Belgian Endive, Mint, Radish, and Coconut Caramel Sauce



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RECEPTIONS *hors d'oeuvres*

Minimum of 15 persons

HOT HORS D'OEUVRES

\$130 per dozen

- ~ Sweet Pea and Potato Fritter with Chimichurri **VG, GF**
- ~ Wild Mushroom and Boursin Cheese Wellington **V**
- ~ Zucchini and Potato Fritter with Roasted Tomato Aioli **VG, GF**
- ~ Mini Brie with Toasted Almonds, Raspberry Sauce, and Puff Pastry **V**
- ~ Chicken Thigh and Pearl Onion Skewer with Teriyaki
- ~ Vegetable Samosa with Mango Chutney **V**
- ~ Plant-Based Curry Corn Dog **VG**

\$148 per dozen

- ~ Bacon-Wrapped Short Rib
- ~ Beef Tenderloin and Mushroom with Bordelaise*
- ~ Spicy Crab Gougeres
- ~ Crispy Shrimp and Basil Wrapped with Feuille De Brick and Thai Chili Sauce
- ~ Beef and Shishito Pepper Skewer with Roasted Garlic Glaze*



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RECEPTIONS *cold display stations*

CLASSIC CRUDITÉ DISPLAY

~ Cauliflower Florets, Carrots, Celery, Radish, Blanched Broccolini, Cucumber Slices, Baby Heirloom Tomatoes, Hummus, and Black Pepper Ranch Dip **V**

\$22 per person

FRESH SEASONAL FRUIT DISPLAY **VG**

\$18 per person

ANTIPASTO

~ Regional and Imported Cold Cuts to include Prosciutto, Coppa, Ham, Soppressata, Mortadella with Parmesan Cheese, Provolone, Marinated Tomatoes with Olives, Cruets of Balsamic Vinegar and Extra Virgin Olive Oil, and Assorted Bread and Crackers

\$28 per person

SMALL BATCH ARTISAN CHEESE DISPLAY **V**

~ Regional American Unique Creameries Cheese Selection: Point Reyes Blue Cheese, Barely Buzzed Cheddar, Brie, Garlic and Herb Boursin, Parmesan Reggiano, Apricot Preserves, Fig Jam, Grapes, Toasted Pecans, and Assorted Bread and Crackers

\$28 per person

EAST MEETS WEST SEAFOOD DISPLAY

~ Shucked Seasonal Oysters* served on the Half Shell with Mignonette Sauce
~ Fresh Pacific Shucked Oysters,* Hot Smoked Atlantic Salmon, Chilled Shrimp, and Poached Maine Lobster Tail
~ Classic Cocktail Sauce, Spicy Creole Sauce, Lemon Wedges, Creamy Horseradish, and Tabasco
~ Sushi* Station with an assortment of Sashimi, Rolls, and Hand Rolls served with Wasabi, Ginger, Soy Sauce, and Light Soy Sauce

\$78 per person

SEAFOOD DISPLAY

Each Selection served with Classic Cocktail Sauce, Lemon Caper Remoulade, Lemon Wedges, Horseradish, and Tabasco

ICED JUMBO SHRIMP **GF**

\$12 per piece

ALASKAN KING CRAB LEGS **GF**

\$15 per piece

ALASKAN SNOW CRAB CLAWS **GF**

\$12 per piece

CRAB SALAD SHOOTERS **GF**

\$12 per piece

SHUCKED SEASONAL OYSTER **GF**

Minimum of 48 hours notice

\$12 per piece

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RECEPTIONS *hot display stations*

PASTA STATION (SELECT TWO)

Served with assorted rolls, grated parmesan cheese, and red chili flakes

- ~ Orecchiette Pasta with Broccolini, Capers, Heirloom Tomatoes, Roasted Peppers, Olives, and Grated Parmesan Cheese **V**
- ~ Ricotta Cavatelli with Wild Mushrooms, Spinach, and Garlic tossed with Butter and Olive Oil **V**
- ~ Cheese Tortellini with Marinara, Fresh Basil, and Asparagus **V**
- ~ Penne Pasta with Chicken, Roasted Tomatoes, and Pesto Cream
- ~ Rigatoni with Italian Sausage, Peppers, and Onions with Tomato Cream

\$30 per person

SLIDER STATION

Served with housemade potato chips, ketchup, and mustard

- ~ Pub House Slider – Seared Beef Slider with Bordelaise, Red Onions, and Aged Cheddar on a Sesame Bun*
- ~ Chicken Slider with Wild Mushrooms and Pepper Jack Cheese on a Brioche Bun

\$30 per person

MINI STREET TACO STATION (SELECT TWO)

Build your Own served with guacamole, pico de gallo, and corn tortillas

- ~ Beef Barbacoa – Tender Shredded Beef Seasoned with Dried Chiles and Spices **GF**
- ~ Ancho Chile – Marinated Diced Chicken Thigh with Peppers and Onions **GF**
- ~ Pork Carnitas with Salsa Verde **GF**
- ~ Impossible Meat Chorizo with Diced Potatoes **V, GF**

\$30 per person

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RECEPTIONS *carving stations*

Carving Stations require 72 hours notice

Minimum of 30 persons. Attendant Required at \$300

~ Rosemary – Roasted Turkey Breast with Turkey Gravy and Italian-scalloped Potatoes with Fontina Cheese

\$1,070 serves 30 guests

~ Smoked Beef Brisket with BBQ Sauce, Creamy Coleslaw, and Housemade Cornbread*

\$1,200 serves 30 guests

~ Spice-crust NY Strip Loin with Red Wine Demi and Fingerling Potatoes with Seasonal Vegetables*

\$1,340 serves 30 guests

~ Black Pepper Prime Rib with Creamy Horseradish, Buttery Potato Purée, and Rainbow Carrot Medley*

\$1,310 serves 30 guests



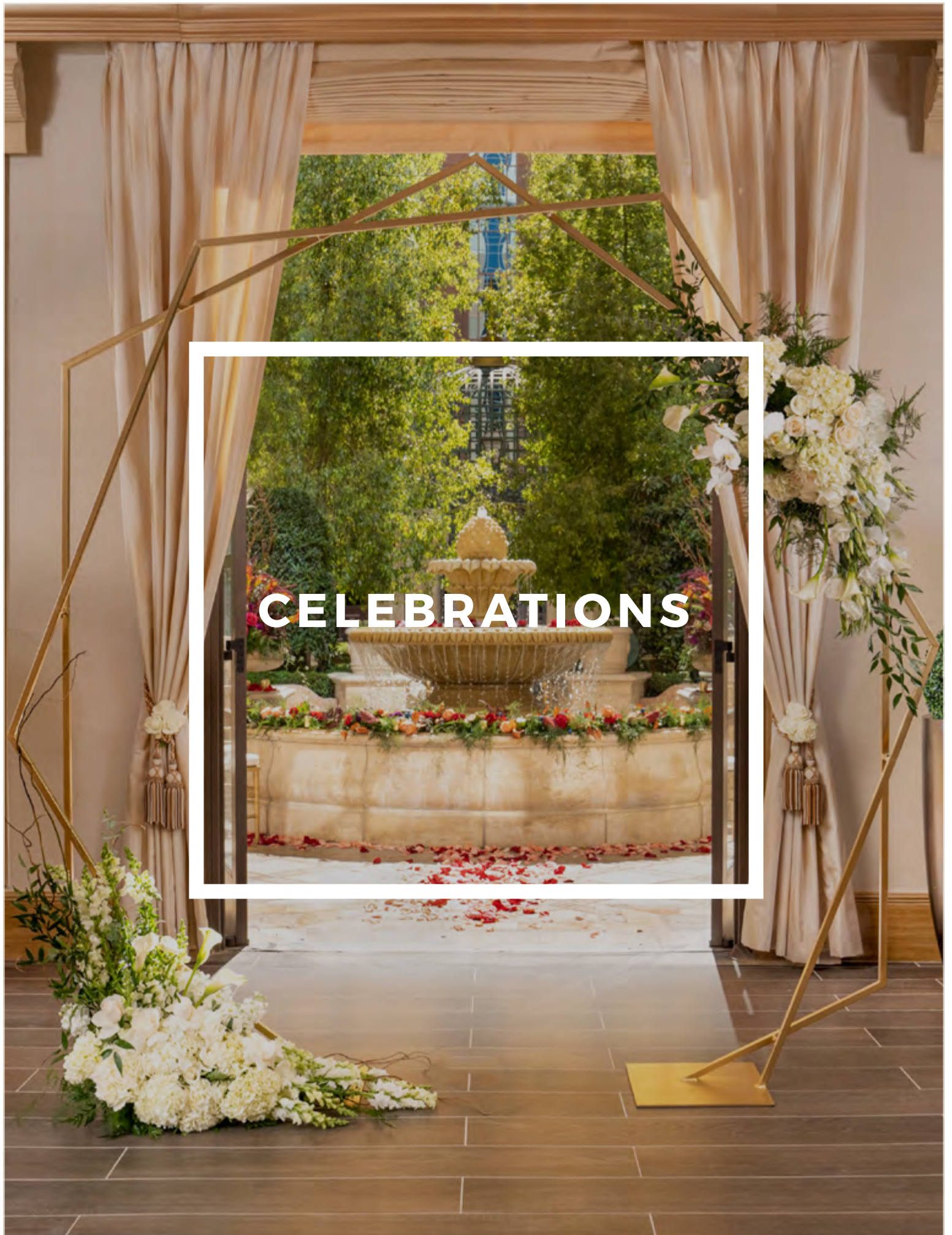
Each menu requires a minimum of 30 persons unless otherwise specified.

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CELEBRATIONS

CELEBRATION *reception*

CELEBRATION PACKAGE 1

COLD DISPLAYS SMALL BATCH ARTISAN CHEESE DISPLAY *V*

~ Regional American Unique Creameries Cheese Selection: Point Reyes Blue Cheese, Barely Buzzed Cheddar, Brie, Garlic Herb Boursin, Parmesan Reggiano, Apricot Preserves, Fig Jam, Grapes, Toasted Pecans, and Assorted Bread and Crackers

BUTLER-PASSED HORS D'OEUVRES

~ Select 3 choices from the list of Hors d'Oeuvres (Based on 5 pieces total per person)

SIGNATURE CAKE OR CHEF'S CHOICE OF MINI DESSERTS

(Cake sizes will complement package guarantee)

~ Venetian House Blend of Coffee and Tea

\$112 per person

CELEBRATION PACKAGE 2

COLD DISPLAYS SMALL BATCH ARTISAN CHEESE DISPLAY *V*

~ Regional American Unique Creameries Cheese Selection: Point Reyes Blue Cheese, Barely Buzzed Cheddar, Brie, Garlic Herb Boursin, Parmesan Reggiano, Apricot Preserves, Fig Jam, Grapes, Toasted Pecans, and Assorted Bread and Crackers

CLASSIC CRUDITÉ DISPLAY *V*

~ Cauliflower Florets, Carrots, Celery, Radishes, Blanched Broccolini, Cucumber Slices, Baby Heirloom Tomatoes, Hummus, and Black Pepper Ranch Dip

BUTLER-PASSED HORS D'OEUVRES

~ Select 3 choices from the list of Hors d'Oeuvres (Based on 5 pieces total per person)

CARVING STATION

(Carving Stations require 72 hours notice)

~ Balsamic Mustard-glazed Ribeye, Fingerling Potatoes, and Broccolini *GF*

SIGNATURE CAKE

(Cake sizes will complement package guarantee)

~ Venetian House Blend of Coffee and Tea

\$148 per person

ENHANCEMENT

~ Champagne Toast: Prosecco DOC, Italy (Based on 1 glass per person)

\$15 per person



Menu requires a minimum of 15 persons unless otherwise specified. Receptions are designed for a maximum of two hours of service. Desserts, fruit, etc., are not transferable to refreshment breaks. Celebration Packages require dedicated servers based on the guarantee.

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CELEBRATION *packages*

Served with Venetian House Blend of Coffee and Tea

PLATED PACKAGE 1

FIRST COURSE

~ Heirloom Tomato, Whipped Mozzarella Mousse, Radishes, Baby Kale, Balsamic Pearls, and Basil Oil **VG, GF**

ENTRÉE (CHOICE OF)

- ~ Seared Wild Isles Salmon, Cherry Tomatoes, Asparagus, Mixed Grains, and Fruit Salsa* **GF**
- ~ Seared Chicken Breast, Broccolini with Roasted Tomatoes, Potato Cake, and Chicken Jus **GF**
- ~ Braised Short Ribs, Potato Cake, Asparagus with Wild Mushrooms, and Red Wine Demi
- ~ Roasted Diced Potatoes, Wild Mushrooms, Roasted Tomatoes, Sweet Peas, Impossible Meat Crumbles, and Baby Kale tossed with Tomato Oil **V, GF**
- ~ Assorted Rolls and Butter

SIGNATURE CAKE OR CHEF'S CHOICE MINI DESSERTS

(Cake sizes will complement package guarantee)

\$128 per person

PLATED PACKAGE 2

FIRST COURSE

~ Burrata with Roasted Baby Heirloom Tomatoes, Peppers, Capers, and Olives with Grilled Country Bread **V**

SECOND COURSE

~ Simple Greens with Butter Lettuce, Shaved Garden Vegetables, Fresh Herbs, and Lemon Dijon Vinaigrette **VG, GF**

ENTRÉE (CHOICE OF)

- ~ Orecchiette con Gamberi e Pomodori – Shrimp, Baby Heirloom Tomatoes, Roasted Peppers, Capers, and Mixed Olives
- ~ Rotisserie Chicken, Fingerling Potatoes, Vegetable Medley, and Chicken Jus **GF**
- ~ Filet Mignon, Potato Purée, Roasted Rainbow Carrots, and Bordelaise Sauce* **GF**
- ~ Ricotta Cavatelli, Wild Mushrooms, Baby Tomatoes, Sweet Peas, and Black Truffle Butter **V**
- ~ Assorted Rolls and Butter

SIGNATURE CAKE OR CHEF'S CHOICE MINI DESSERTS

(Cake sizes will complement package guarantee)

\$138 per person

ENHANCEMENT

~ Cocktail Hour with Passed Hors d'Oeuvres and Champagne Toast (To be served before Dinner Service. Based on 2 total pieces of Hors d'Oeuvres per person and 1 glass of Champagne)

\$35 per person

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CELEBRATION *packages*

Served with Venetian House Blend of Coffee and Tea with Assorted Rolls and Butter

BUFFET PACKAGE 1

COCKTAIL HOUR BUTLER-PASSED HORS D'OEUVRES

~ Select 3 choices from the list of Hors d'Oeuvres based on 3 pieces total per person

SOUP AND SALADS

- ~ Roasted Tomato Soup with Basil **V**
- ~ Chopped Romaine, Mixed Olives, Julienne Peppers and Onions, and Feta Cheese with Lemon-oregano Vinaigrette **V**
- ~ Mixed Grains Salad with Cucumbers, Roasted Tomatoes, Red Onions, Chickpeas, Chives, and Parsley with Lemon Juice and Extra Virgin Olive Oil **V**

ENTRÉES AND SIDES

- ~ Braised Beef in Red Wine Demi with Shallots
- ~ Garlic and Thyme-marinated Roasted Chicken Thigh with Fresh Garden Vegetables **GF**
- ~ Roasted Fingerling Potatoes with Marinated Red Tomatoes and Onions **VG, GF**
- ~ Rainbow Carrots with Fresh Thyme **VG, GF**

CARVING STATION

~ Oven-roasted Turkey Breast and Smashed Sweet Potatoes with Crispy Bacon and Brown Butter Turkey Gravy
(Carving Stations require 72 hours notice)

SIGNATURE CAKE

(Cake sizes will complement package guarantee)

\$124 per person

BUFFET PACKAGE 2

COCKTAIL HOUR BUTLER-PASSED HORS D'OEUVRES

~ Select 3 choices from the list of Hors d'Oeuvres based on 3 pieces total per person

SALADS

- ~ Mixed Greens with Shaved Vegetables, Roasted Red Beets, and Cucumbers with Dijon Vinaigrette **V**
- ~ Insalata Abruzzese with Arugula and Romaine, Crispy Chickpeas, Tiny Peppers, and Shaved Parmigiano Cheese with Cured Lemon Vinaigrette **V**

ENTRÉES AND SIDES

- ~ Housemade Turkey Lasagna – Classic Marinara Style with Mozzarella, Parmesan Mornay, and Ricotta Impastata
- ~ Seared Wild Isles Salmon, Roasted Heirloom Tomatoes, Green Asparagus, and Lemon Oil*
- ~ Roasted Rainbow Carrots with Olive Oil, Garlic, and Parsley **VG, GF**
- ~ Buttery Chive Mashed Potatoes **V**

CARVING STATION

~ Mustard-crusting Roasted NY Strip Loin with Potato Purée, Roasted Rainbow Carrots, and Bordelaise Sauce*
(Carving Stations require 72 hours notice)

SIGNATURE CAKE

(Cake sizes will complement package guarantee)

\$130 per person

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CELEBRATION *packages*

Served with Venetian House Blend of Coffee and Tea with Assorted Rolls and Butter

BRUNCH BUFFET PACKAGE

CHILLED JUICE SELECTION

~ Orange, Grapefruit, and Cranberry **VG**

SALADS

~ Compressed Watermelon Salad, Feta Cheese, Pumpkin Seeds, and Mint with Champagne Vinaigrette

~ Smashed Avocado with Poached Egg on Country White Toast

BAGEL NOSH

~ Beetroot-marinated Smoked Salmon, Tomatoes, Cucumbers, Sliced Red Onions, Cream Cheese with Capers, and a Plain Bagel*

ENTRÉES

~ Quiche with Ratatouille and Gruyère

~ Braised Beef in Red Wine Demi with Shallots

~ Marinated Chicken Breast, Wild Mushrooms, and Tarragon Cream Sauce*

~ Challah Bread French Toast with Maple Syrup, Butter, and Mixed Berries

CARVING STATION

~ Maple-glazed Slab Bacon with Smoked Apple Chutney
(Carving Stations require 72 hours notice)

DESSERTS

~ Our Selection of Daily Fresh Baked Artisanal French Pastries, including Danishes and Croissants

~ Green Tea and White Chocolate Ganache Swiss Roll (Contain Nuts)

~ Burnt Basque Cheesecake served with Blueberry Coulis **V, GF**

\$136 per person

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SIGNATURE CELEBRATIONS CAKES

Custom cakes and special dietary restrictions are available upon request.

CAKE SIZES

6" Round

Serves 6 Guests

\$100

8" Round

Serves 10 Guests

\$160

10" Round

Serves 16 Guests

\$250

CHOICE OF CREAM FILLING

Vanilla Mousse

Chocolate Mousse

Lemon

Cream Cheese

CHOICE OF CAKES

Vanilla

Chocolate

Carrot

Red Velvet

CHOICE OF FILLING

(OPTIONAL)

Fresh Strawberries

Fresh Raspberries

Dark Chocolate Pearls

CHOICE OF CUPCAKES

Chocolate

Vanilla

Carrot

Red Velvet

\$7.50 each



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BEVERAGES

BEVERAGE *hosted bar*

Hosted Bar Prices

All cocktails are calculated per one-ounce measure and are billed as such “per drink.” Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold The Venetian Resort blameless for any infraction thereof.

Bartenders

A bartender fee of \$300 per bartender will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per bartender will apply. \$500 minimum for consumption and cash bars (does not include tax and service fees).



PREMIUM

Cocktails \$17

Wine \$16

- ~ Tito's Handmade Vodka
- ~ The Botanist Gin
- ~ Jack Daniel's Whiskey
- ~ Patrón Silver Tequila
- ~ Bacardi Rum
- ~ Captain Morgan Spiced Rum

SELECT PREMIUM

Cocktails \$19

Wine \$18

- ~ Grey Goose Vodka
- ~ Bombay Sapphire Gin
- ~ Glenlivet 12 Year Single Malt
- ~ Johnnie Walker Black Scotch
- ~ Old Forester Bourbon
- ~ Crown Royal Whiskey
- ~ Don Julio Silver Tequila

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BEVERAGE *assortment*
—



CORDIALS

\$18 each

- ~ Amaretto Disaronno
- ~ Bailey's Irish Cream
- ~ Rémy Martin VSOP
- ~ Grand Marnier

DOMESTIC BEER

\$11 each

- ~ Bud Light
- ~ Bud Light Seltzers
- ~ Michelob Ultra
- ~ Shock Top

IMPORTED BEER

\$12 each

- ~ Dos Equis
- ~ Heineken
- ~ Stella Artois

CRAFT BEER

\$12 each

- ~ Goose Island IPA

ADDITIONAL SELECTIONS

- ~ Fruit Juices
\$9 each
- ~ Soft Drinks Featuring
Coke®, Diet Coke®,
Coke Zero®, and Sprite®
\$7 each
- ~ San Pellegrino Sparkling
Natural Mineral Water
\$9 each
- ~ Fiji Water
\$9 each
- ~ Smartwater Aluminum Bottle
\$9.50 each
- ~ The Venetian Resort Bottled Water
\$7 each
- ~ Energy Drink
\$8 each

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BEVERAGE *sponsored packaged bar*

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Unlimited beverage service consisting of cocktails, beer, wine, soft drinks, mineral water, and fruit juices at a quoted price per person for a stated continuous period of time. Prices are based on a minimum guarantee of 10 guests. Per person charge is based on whole-hour increments and are not pro-rated. Tableside wine service and tray-passed beverages are charged per bottle pricing on packages.

BEER AND WINE ONLY

<i>One Hour</i>	<i>\$30</i>
<i>Two Hours</i>	<i>\$40</i>
<i>Three Hours</i>	<i>\$50</i>
<i>Four Hours</i>	<i>\$60</i>

PREMIUM

<i>One Hour</i>	<i>\$38</i>
<i>Two Hours</i>	<i>\$48</i>
<i>Three Hours</i>	<i>\$58</i>
<i>Four Hours</i>	<i>\$68</i>

SELECT PREMIUM

<i>One Hour</i>	<i>\$46</i>
<i>Two Hours</i>	<i>\$56</i>
<i>Three Hours</i>	<i>\$66</i>
<i>Four Hours</i>	<i>\$76</i>





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BEVERAGE *wine portfolio*
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ONEHOPE WINERY

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

ONEHOPE Cabernet Sauvignon
\$70 per bottle

ONEHOPE Chardonnay
\$70 per bottle

THE BUBBLES

Bisol Jeio, Prosecco,
Veneto, Italy
\$68 per bottle

Campo Viejo, Cava,
Spain
\$60 per bottle

Wycliff Brut,
California
\$72 per bottle

Moët & Chandon Brut, Impérial,
France
\$190 per bottle

Veuve Clicquot,
Yellow Label, Brut,
France
\$230 per bottle

Dom Pérignon, Brut,
France
\$940 per bottle

THE WHITES

Davis Bynum Chardonnay,
Russian River Valley,
Sonoma California
\$67 per bottle

Santa Cristina, Tuscany,
Italy
\$75 per bottle

Tintero, Moscato d'Asti,
Italy
\$60 per bottle

THE ROSÉ

Kylie Minogue, Rosé,
France
\$83 per bottle

THE REDS

Acrobat, Pinot Noir,
Oregon
\$83 per bottle

Ferrari-Carano, Merlot,
Alexander Valley,
California
\$85 per bottle

Justin, Cabernet Sauvignon,
Central Coast California
\$72 per bottle

Opus One, Napa Valley
\$950 per bottle



**FLORAL
SERVICES**

FLORAL SERVICES

Choice of color combination on all flowers and balloons.

Please visit our Floral Services website at shop.venetianlasvegas.com for pricing and additional custom options.

FRESH FLORAL ARRANGEMENTS

Petite Arrangements (Highboy Style)

Small Mixed Floral Arrangements
approx. 5" x 5"

Medium Mixed Floral Arrangements
approx. 8" x 8"

Large Mixed Floral Arrangements
approx. 12" x 12"

Coffee Table Floral Arrangements
approx. 24" L x 12" H

Buffet-style Arrangements
approx. 30" T X 24" W

PLANT RENTAL

Petite Succulents (Highboy Style)

Floor Plants approx. 3'-4'

Table-top Plants 8"

Table-top Succulent Gardens 10"-12"

4' Green Floor Plants
(in silver or gold container)

6' Green Floor Plants
(in silver or gold container)

THE VENETIAN CUSTOM DECOR

Banners 4' x 3'

Balloon Sculptures

Balloon Ring 8'

Marquee Balloon Letters 4'

Small Balloon Bouquets
(2 mylar 7 latex)

Large Balloon Bouquets
(6 mylar 6 latex)

Mylar Letter Balloons 40"
(gold, silver, rose gold)

Battery-operated Votive Candles
(gold or silver mercury glasses)

Fresh Rose Petals

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EVENTS & CELEBRATIONS POLICIES

GUARANTEE

The Venetian Resort must be notified no later than noon, three (3) business days prior to the scheduled function, as to the exact number of guests in attendance except as expressly otherwise noted here in. Headcounts for attendance of events scheduled to be held on Sunday and Monday must be given no later than noon of the preceding Wednesday. Functions scheduled to be held on a Tuesday must submit number of attendees no later than noon of the preceding Thursday. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other factors. The number submitted shall constitute a guarantee, not subject to reduction, and charges will be made accordingly. Should client not notify The Venetian Resort of a guaranteed number of attendees, The Venetian Resort shall utilize the expected number as the final guarantee. Please note that in some cases The Venetian Resort may not be able to accommodate an increase in food & beverage quantities, however, will make every effort to do so.

LABOR FEE

A \$300 per server labor charge will be applied to all meals or events that require wait staff to be present for service. (Example is Tray Passed) Four-hour minimum. Each additional hour is \$75/per hour. Tax applicable currently at 8.375%. Subject to change without notice.

ORDERS WITHIN 3 BUSINESS DAYS

Any menu ordered within 3 business days of the function date will be considered a "Short Term Event" and subject to special menu selections and pricing. Consult your Hospitality Manager for specialized menus and pricing. A 20% menu cost increase will be applied to all orders placed within 3 business days of the function which will be in addition to all other applicable fees and charges.

GENERAL TERMS

All reservations and agreements are made expressly conditioned upon and subject to the rules and regulations of The Venetian Resort as well as the following terms:

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

2. All quotes are estimates subject to increased costs of food, beverage and other costs of operation existing at the time of performance as of the event date by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to The Venetian Resort to raise the estimated prices quoted or to make reasonable substitutes on the menu and agrees to pay such increased prices and to accept such substitutions.
3. Buffets are designed for a maximum two hours service. Desserts, Pastries, Fruit, etc., are not transferable to refreshment breaks or any other scheduled function.
4. All Federal, State and local taxes, which may be imposed or be applicable to this agreement and to the services rendered by The Venetian Resort are in addition to the prices agreed upon, and the patron agrees to pay them separately. The prices quoted do not include state sales, local sales or federal sales and other related taxes which will be billed separately.
5. In accordance with Nevada State Law, the patron and any of the patron's guests or invitees are strictly prohibited from bringing alcoholic beverages of any kind into The Venetian Resort from the outside. All food and beverage items must be purchased from The Venetian Resort. Further, Nevada State Law prohibits the removal of alcoholic beverages from the premises which have been purchased by The Venetian Resort for client consumption. The Venetian Resort welcomes your request for special items, which will be charged in their entirety per specific ordered quantities. Prices printed and products listed are subject to change without notice.
6. In the Event that you wish to order special alcoholic beverages that are not in "The Venetian Resort" inventory, these items must be ordered by the case. Please be aware that these items may not be returned and must be paid for in their entirety. Unused cases may not be sent to guestrooms or leave "The Venetian Resort" premises.

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

Southern Nevada Health District Advisory: Drinking wine, beer, and other alcoholic beverages during pregnancy can cause birth defects.

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EVENTS & CELEBRATIONS POLICIES

GENERAL TERMS CONTINUED

7. The Venetian Resort management shall not be in default of performance of this agreement or liable for any delay or failure to perform its obligations if such failure or delay is due to events beyond its control such as, but not limited to, labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages, or supplies, or other causes which prevent or interfere with performance.
8. Display Signs and/or Decorations may not be used unless an authorized representative of The Venetian Resort gives prior written approval for the display of such materials. Furniture MAY NOT be moved or removed from the suites with the exception of events hosted in Hospitality Parlors and Suites located on the 3rd floor of The Venetian and The Palazzo® towers. If furniture movement is detected in any other suites, a movement fee will be applied.
9. Food and Beverage prices are subject to an 8.375% Sales Tax, a 2.25% administrative fee, and a 20% Service Charge. Equipment prices are subject to a 13.38% Lodging Tax. A \$7 per person place-setting/delivery fee will be applied to all functions (tax rates are subject to change).
10. This facility also handles/prepares foods containing Peanuts, Tree nuts, Eggs (Egg Products), Fish, Shellfish, Soy, Wheat, and Dairy (including milk and milk products). Cross contamination is possible.
11. Prices printed and products listed are subject to change without notice.
12. Beverage and bottle returns are not permissible. All sales are final.

PAYMENT TERMS:

Payment shall be made in advance of the function.

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Food and Beverage Products: "The Venetian Resort" does not allow any outside food or beverage to be brought on property at any time. All food and beverage products must be purchased from "The Venetian Resort."

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