

CONVENTION & DINING

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



3355 Las Vegas Boulevard South, Las Vegas, Nevada 89109

Catering : 702.414.3999



Why Catering Matters

A STRATEGIC ASSET FOR CONVENTIONS

Catering is more than just a meal—it's the energy source that fuels focus, productivity, and meaningful engagement throughout the day. Thoughtfully crafted food enhances the overall attendee experience, encourages connection, and leaves a lasting impression beyond the event itself.

ENERGY & PRODUCTIVITY

Quality catering fuels attendees throughout long event days. Nutritious, well-balanced meals and timely breaks help maintain focus, mental clarity, and stamina—keeping participants engaged from start to finish.

EXPERIENCE & PERCEPTION

Food shapes how attendees feel about an event. Fresh premium ingredients allow our world-class culinary team to create flavorful and beautifully presented meals. Using refined techniques and bold international flavors, we enhance the overall experience and leave a lasting impression and inspiring anticipation for your next convention.

NETWORKING OPPORTUNITIES

Mealtimes are natural moments for connection and community. Coffee breaks become spontaneous networking opportunities. Lunchtime conversation often leads to business opportunities. Evening receptions foster lasting relationships and friendships. These shared experiences become the most memorable parts of the convention.

BEYOND THE PLATE: SUSTAINABILITY & COMMUNITY

At The Venetian Resort Las Vegas, we believe exceptional service includes caring for our community and environment. Through our dedicated Sustainability Team, we implement eco-conscious practices at every stage of the catering process, from sourcing local ingredients to minimizing food waste. Our culinary team partners with local organizations to donate food from events to those in need. This initiative not only supports our community but also helps reduce landfill waste and carbon impact. Choosing The Venetian Resort means aligning your event with meaningful, responsible practices without compromising quality or experience.

BRAND REFLECTION

Our commitment to excellence ensures every dish reflects our high standards, not just what's easy or fast. This level of detail and quality matters because it mirrors company values and brand standards. When the food is thoughtfully executed, it shows attendees that you don't settle for "good enough." It reinforces your brand's commitment to excellence and elevates the perception of your event. With over 25 years of trusted expertise, our culinary team delivers tailored, world-class catering solutions that align with your goals and audience. When done right, catering transforms your event from ordinary to unforgettable—driving engagement, satisfaction, and long-term value.

WELCOME



Jerome Ducrocq

Executive Chef

The Venetian Resort

Jerome Ducrocq was born in Calais in the north of France at the border of Belgium as the third generation of his family-owned butcher shop. From the youngest age, chef Ducrocq's father taught him the value of the food industry. He grew up understanding the products and with respect for clients, guests, and the team. With equal importance, those lessons are ingrained in his DNA.

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

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

WELCOME



Dinesh Singh

Executive Banquet Chef

The Venetian Resort

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

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

Rising quickly through the ranks in the kitchen, chef Singh's ability to take on responsibility and mentor others was incredibly valuable. His time in Singapore was the catalyst for his transition to Las Vegas. Continuing to cook from the heart brought him to his current home at The Venetian Resort. He's come a long way from being a novice chef to becoming an Executive Banquet Chef at the largest resort in the city. He's proud of the huge volumes his team at The Venetian Resort can serve while maintaining high-quality cuisine guests can savor.

WELCOME



Simon Brégardis

Executive Pastry Chef

The Venetian Resort

Simon Brégardis was born and raised in Vendée in western France. He grew up splitting his time between there and Brittany, where his grandmother and most of his extended family lived. Vivid memories of his grandmother donning her apron and making buckwheat crêpes and buttery Gâteau Breton for the whole town planted the seeds for his love of pastry.

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

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

THANK YOU FOR CHOOSING
THE VENETIAN RESORT TO SET YOUR TABLE.

*Our professional team of caterers and chefs is at your service
to create and execute a memorable affair for you and your guests.*

WINNER

2025 CVENT TOP MEETING HOTELS

Top 10 Meeting Hotel in North America

2025 SMART STARS WINNER

Best Conference/Convention Center Hotel

2024 CONDÉ NAST

Traveler Readers' Choice Awards

#1 Hotel in Las Vegas, The Palazzo at The Venetian Resort

#2 Hotel in Las Vegas, The Venetian

2023 CONDÉ NAST

Traveler Readers' Choice Awards

#1 Hotel in Las Vegas

#2 Hotel in the World

2023—GOLD MEDAL, BEST ON-SITE SUPPORT STAFF

Best Food & Beverage, Best Décor/Design,

Best Hotel Resort Event Space

2023 PLATINUM CHOICE WINNER

"Stella Award" Meeting News,

Meeting & Convention and Successful Magazine

2022—GOLD MEDAL IN BEST HOTEL/RESORT FAR WEST

Best On-Site Support Staff - Far West,

Best Food & Beverage - Far West,

Best Hotel/Resort Event Space - Far West,

Best Décor/Design - Far West

2020—GOLD MEDAL IN BEST DÉCOR/DESIGN - FAR WEST

Gold Medal in Best Hotel/Resort Event Space (On-Site) - Far West,

Gold Medal in Best Sustainability Initiative - Far West



THE FOLLOWING MENUS HAVE BEEN HONED
AND TESTED TO ENSURE YOUR SUCCESS.

*Should your event require custom menus,
our team of catering professionals is ready to assist you.*

Breakfast

Break

Lunch

Reception

Dinner

Beverages

Banquet Policies



The Venetian Resort tracks the following allergens and dietary restrictions: Vegan, Vegetarian, Contains: Gluten, Dairy, Eggs, Shellfish, Nuts, Soy, and Sesame. All banquet food items will be labeled if the menu contains a particular allergen.



GOOD MORNING
BREAKFAST

Continental Breakfast



THE VENETIAN CONTINENTAL

\$47 per person

- ~ Chilled Juice Selection: Orange and Cranberry *Vegan*
- ~ Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Fresh Ripened Fruit Salad with Seasonal Berries *Vegan*
- ~ Hard-Boiled Egg *Vegetarian, Contains: Eggs*
- ~ Selection of Individual Yogurts *Vegetarian, Contains: Dairy*
- ~ Venetian Blends of Coffee and Tea

THE PALAZZO CONTINENTAL

\$48 per person

- ~ Chilled Juice Selection: Orange and Cranberry *Vegan*
- ~ Housemade Aqua Fresca with Strawberry, Rose, Lychee, and Mint *Vegan*
- ~ Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Fresh Ripened Fruit Salad with Seasonal Berries *Vegan*
- ~ Honey Greek Yogurt, Dried Fruit, and Almond Granola
Vegetarian, Contains: Dairy, Nuts
- ~ Venetian Blends of Coffee and Tea

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

BREAKFAST ENHANCEMENTS



Breakfast Enhancements

THE MIDTOWN BAGEL BAR

\$27 per person

- ~ Assortment of Bagels *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Smoked Scottish Salmon and Oven-Roasted Turkey
- ~ Plain Cream Cheese and Blueberry Cream Cheese
Vegetarian, Contains: Dairy
- ~ Sliced Tomatoes, English Cucumbers, Pickled Red Onions, and Bibb Lettuce *Vegan*

MORNING PICNIC BOARD

\$32 per person

- ~ A Selection of Artisanal Cheeses and Meats, including Smoked Gouda, Emmental Swiss, Goat Cheese, Salame Soppressata, Oven-Roasted Turkey, and Honey Ham
Contains: Dairy
- ~ Whole Grain Mustard, Cornichons, and Fig Chutney *Vegan*
- ~ Assorted Rolls and Crackers
Vegetarian, Contains: Gluten, Dairy, Sesame

BUILD YOUR BREAKFAST SMOOTHIE BOWL

\$20 per person

- ~ Spirulina, Banana, and Date Chia with Coconut Milk *Vegan*
- ~ Strawberry Açaí Greek Yogurt *Vegetarian, Contains: Dairy*

THE FRUIT

- ~ Roasted Peaches, Orange Segments, and Mixed Berries *Vegan*

THE TOPPINGS

- ~ Banana Chips, Almond Granola, and Toasted Coconut Flakes
Vegetarian, Contains: Nuts

INDIVIDUAL FRITTATA (Select One)

\$16 per person

- ~ Organic Egg White Frittata with Peppers, Chipotle Potatoes, and Pepper Jack Cheese
Vegetarian, Contains: Dairy, Eggs
- ~ Organic Egg Frittata with Ground Chipotle Turkey, Potatoes, Onions, and Pepper Jack Cheese
Contains: Dairy, Eggs
- ~ Pisto Manchego — Poached Egg with Peppers, Onions, Squash, and Cotija Cheese *Vegetarian, Contains: Dairy, Eggs*

OATMEAL (Select One)

\$12 per person

- ~ Creamy Coconut Quinoa with Fresh Mixed Berries *Vegan*
- ~ Savory Farro with Ham, Cheddar Cheese, and Broccoli
Contains: Gluten, Dairy
- ~ Steel Cut Oatmeal with Raisins and Brown Sugar *Vegan*

Each selection requires a minimum guarantee of 10 persons.

Breakfast Enhancements

TWO-HOUR MIMOSA PACKAGE

\$22 per person

50-person minimum

- ~ Classic Orange Mimosa — Orange Juice and Prosecco with an Orange Garnish
- ~ Strawberry Mimosa — Orange Juice, Strawberry Syrup, and Prosecco with Strawberry and Mint Garnish
- ~ Pomegranate Mimosa — Pomegranate Juice, Orange Liqueur, and Prosecco with Rosemary Garnish
- ~ Pineapple Mimosa — Pineapple Juice, Orange Liqueur, Coconut Water, and Prosecco with Pineapple and Mint Garnish
- ~ N/A Option — Any Mimosa made with Martinelli's Sparkling Cider

TWO-HOUR BLOODY MARY PACKAGE

\$32 per person

50-person minimum

- ~ Classic Bloody Mary — House Bloody Mary Mix and Vodka with Celery, Pickle, Lemon, Pimento-Stuffed Olives, and Beef Jerky Garnish
- ~ Bloody Caesar — Clamato, Vodka, and Horseradish with Celery, Carrot, Lemon, and Cocktail Onion Garnish
- ~ Red Snapper — House Bloody Mary Mix, Gin, and Horseradish with Celery, Lemon, and Pimento-Stuffed Olive Garnish
- ~ Bloody Maria — House Bloody Mary Mix, Tequila, and Horseradish with Celery, Lemon, Jalapeño, and Pimento-Stuffed Olive Garnish with a Tajín Rim
- ~ N/A Option — Any Bloody Mary, hold the liquor

Each selection requires a minimum guarantee of 10 persons.

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All prices are subject to a 25% service charge and 8.375% sales tax on food and beverage. Prices are valid January 1-June 30, 2026. This facility handles/prepares foods containing Peanuts, Tree Nuts, Eggs (Egg Products), Fish, Shellfish, Soy, Wheat, and Dairy (including Milk and Milk Products). Cross Contamination is possible. *Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

Breakfast Enhancements



SANDWICH SELECTIONS

\$216 per dozen

- ~ Baked Ham and Cheese Croissants *Contains: Gluten, Dairy*
- ~ Croque Monsieur — Rosemary Ham, Béchamel, and Swiss Cheese *Contains: Gluten, Dairy*
- ~ English Muffin with Scrambled Egg Patty, House-Cured and Smoked Pork Loin, Provolone, and Tomato Jam *Contains: Gluten, Dairy, Eggs*
- ~ Country French Croissant with Jambon de Paris Ham, Scrambled Egg Patty, and Brie Cheese *Contains: Gluten, Dairy, Eggs*
- ~ Challah Twisted Roll with Canadian Bacon, Gruyère Cheese, Scrambled Egg Patty, and Tomato Aioli *Contains: Gluten, Dairy, Eggs*
- ~ Breakfast Burrito with Pork, Scrambled Eggs, Black Beans, Rice, Chipotle Potatoes, and Pepper Jack Cheese *Contains: Gluten, Dairy, Eggs*
- ~ Ham, Cheese, and Egg Soufflé *Contains: Gluten, Dairy, Eggs*
- ~ Spinach, Ricotta Cheese, and Egg Soufflé *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Cheese Breakfast Calzone — Scrambled Eggs, Potatoes, and Cheese *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Sausage Breakfast Calzone — Scrambled Eggs, Chicken Sausage, Onions, Peppers, and Cheese *Contains: Gluten, Dairy, Eggs*

Breakfast Enhancements

SPECIAL DIETARY BREAKFAST SANDWICHES

\$240 per dozen

- ~ Gluten-Free Wrap Breakfast Burrito with Chorizo, Mozzarella, Scrambled Eggs, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish *Contains: Dairy, Eggs*
- ~ Gluten-Free Wrap Breakfast Burrito with Plant-Based Chorizo, Vegan Mozzarella, Scrambled Tofu, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish *Vegan, Contains: Soy*
- ~ Breakfast Pupusas with Plant-Based Al Pastor, Vegan Mozzarella, Roasted Corn, Onion, and Charred Jalapeño *Vegan, Contains: Soy*
- ~ Vegan Croissant with Vegan Egg Patty, Piquillo Peppers, and Vegan Mozzarella Cheese *Vegan, Contains: Gluten, Soy*
- ~ Vegan Pupusa with Tofu, Chickpea Falafel, Roasted Pepper, Vegan Mozzarella, and Tajín Sauce *Vegan, Contains: Soy*
- ~ Pupusa made with Ground Beef Al Pastor, Mozzarella, Roasted Corn, Red Onion, and Charred Jalapeño *Contains: Dairy*

FRENCH TOAST

\$16 per person

- ~ Classic French Toast *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream

PANCAKE STATION

\$16 per person

- ~ Classic Warm Pancakes *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream



Each selection requires a minimum guarantee of 10 persons.

BREAKFAST BUFFET



Breakfast Buffet



BREAKFAST BUFFET

\$66 per person

STARTERS

- ~ Chilled Juice Selection: Orange and Cranberry *Vegan*
- ~ Our Selection of Daily Baked Bread, Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves *Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts*
- ~ Fresh Ripened Fruit Salad with Seasonal Berries *Vegan*
- ~ Selection of Individual Yogurts *Vegetarian, Contains: Dairy*
- ~ Venetian Blends of Coffee and Tea

THE EGGS (Select One)

- ~ Scrambled Eggs — Light and Fluffy *Vegetarian, Contains: Dairy, Eggs*
- ~ Cuban-Style Scrambled Egg with Chipotle Black Beans and Crispy Corn Tostada *Vegetarian, Contains: Dairy, Eggs*
- ~ Scrambled Eggs Florentine with Tomatoes, Fontina Cheese, and Baby Spinach *Vegetarian, Contains: Dairy, Eggs*
- ~ Individual Plain Omelet **+\$5** *Vegetarian, Contains: Eggs*
Served with Mornay Sauce *Vegetarian, Contains: Dairy, Gluten*

THE MEATS (Select Two)

- ~ Peppered Bacon
- ~ Honey Ham
- ~ Italian Pork Patty
- ~ Chicken Sausage with Caramelized Onions and Gouda *Contains: Dairy*
- ~ Housemade Chipotle Turkey Sausage Patty
- ~ Chicken-Apple Sausage
- ~ Pork Longganisa Sausage
- ~ Chicken Mushroom Sausage
- ~ Housemade Plant-Based Patty "Sausage" **+\$5** *Vegan, Contains: Soy*

THE STARCH (Select One)

- ~ Roasted Yukon Potato Wedges with Fresh Herbs *Vegan*
- ~ Breakfast Potatoes with Roasted Onions, Roasted Peppers, and Tomato Jam *Vegan*
- ~ Pee-Wee Potatoes with Olives, Onions, Capers, and Oregano *Vegan*
- ~ Potato Hashbrown Cake with Emmental Cheese and Fresh Herbs *Vegetarian, Contains: Dairy, Gluten*
- ~ Corned Beef Hash — Heirloom Peppers, Yukon Gold Potatoes, and White Onions **+\$5**

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

POWER
BREAK



Break Packages

Themed Breaks

All Breaks include
Assorted Soft Drinks
and Bottled Water

LIGHT AND FRESH

\$30 per person

- ~ Whole Fresh Fruit *Vegan*
- ~ Individual House-Blended Trail Mix
Vegetarian, Contains: Dairy, Nuts
- ~ Assorted Granola Bars
- ~ Watermelon, Yuzu, and Ginger Aqua Fresca *Vegan*

ITALIAN SNACK TIME

\$30 per person

- ~ Almond Amaretti Cookies with Chocolate Drizzle
Vegetarian, Contains: Dairy, Eggs, Nuts
- ~ Trio of Zeppole: Berry, Cinnamon, and Hazelnut Paste
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Assorted Flavorful Biscotti
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Sfogliatella filled with Ricotta
Vegetarian, Contains: Gluten, Dairy, Eggs

GLUTEN-FREE TREATS

\$30 per person

- ~ Tropical Fruit Skewer *Vegan*
- ~ Individual House-Blended Trail Mix
Vegetarian, Contains: Dairy, Nuts
- ~ Hershey's Milk Chocolate Bar and Milk Chocolate Almond Bar
Vegetarian, Contains: Dairy, Nuts

THE MINI SANDWICH BOARD

\$32 per person (Select Three)

- ~ Vegan Banh Mi — Seared Tofu, Cucumber, Pickled Daikon and Carrots, Cilantro, and Hoisin Sauce on a Ciabatta Roll
Vegan, Contains: Gluten, Soy, Sesame
- ~ Roast Beef, Crispy Onion, Arugula, Horseradish Cheddar Cheese, and Chimichurri Sauce on Ciabatta
Contains: Gluten, Dairy
- ~ Turkey BLT — Roasted Turkey, Crispy Bacon, Little Gem Lettuce, Heirloom Tomato, and Ranch on a Beet Roll
Contains: Gluten, Dairy
- ~ Spanish Bocadillo with Cured Jamon, Manchego Cheese, Piquillo Pepper Aioli, and Watercress on a Mini Baguette
Contains: Gluten, Dairy, Eggs
- ~ Grilled Teriyaki Chicken, Red Cabbage and Carrot Sesame Slaw, and Sriracha Aioli on a Carob Roll *Contains: Gluten, Dairy, Eggs*
- ~ Mortadella, Brie Cheese, Granny Smith Apple Jam, and Honey Mustard Aioli on a Honey Fig Roll *Contains: Gluten, Dairy, Eggs*
- ~ Egg Salad, Avocado Spread, Alfalfa Sprouts, and Dijon Mustard on a Croissant *Vegetarian, Contains: Gluten, Dairy, Eggs*

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

Break Packages

ALL DAY BEVERAGE PACKAGE

\$74 per person (Maximum of 9 Hr. Service)

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

THE VENETIAN ALL DAY BREAK PACKAGE

\$96 per person (Maximum of 8 Hr. Service)

ALL DAY REFRESHMENT BREAK (8 HR. SERVICE)

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

PRE-MEETING BREAK (1 HR. SERVICE)

- ~ Chilled Orange Juice and Apple Juice *Vegan*
- ~ Assorted Warm Belgian Waffles (Original, Cinnamon, and Chocolate Chip) *Vegetarian, Contains: Gluten, Dairy, Eggs*

MORNING BREAK (30 MIN. SERVICE)

- ~ Selection of Granola and Protein Bars
- ~ Individual House-Blended Trail Mix
Vegetarian, Contains: Dairy, Nuts
- ~ Whole Fresh Fruit *Vegan*

AFTERNOON BREAK (30 MIN. SERVICE)

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



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



Break Items

À La Carte Break Items

BEVERAGES

- ~ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea served with Cream, Skim Milk, and Oat Milk
\$122 gallon
- ~ Cold Brew and Nitro Coffee Available (Please consult with your Catering Conference Manager for details.)
- ~ Additional Specialty Milks (Almond, Soy, or Coconut)
\$2 per gallon of coffee, decaf, and tea
- ~ Bottled Smoothies Assorted Flavors
\$11 each

The following items are charged on consumption

STILL WATER

- ~ Smartwater Aluminum Bottle
\$10
- ~ Evian Natural Spring Water
\$9.50
- ~ The Venetian Resort Bottled Water
\$8

SPARKLING WATER

- ~ Perrier, San Pellegrino, San Pellegrino Assorted Flavors
\$9

ASSORTED SOFT DRINKS

- ~ Coke®, Diet Coke®, Coke Zero®, Sprite®
\$8
- ~ Assorted Vitamin Water
\$9 each
- ~ Assorted Gold Peak Teas
\$9 each
- ~ Individual Bottled Fruit Juices
\$10 each
- ~ Energy Drinks
\$10 each

AQUA FRESCAS & ICED TEAS

\$140 Per Gallon
(Minimum of 2 Gallons Each)

- ~ Pineapple, Guava, and Orange-Infused Water *Vegan*
- ~ White Peach, Tangerine, and Turmeric-Infused Water *Vegan*
- ~ Desert Pear, Guava, and Lime-Infused Water *Vegan*
- ~ Blueberry, Watermelon, Hibiscus-Infused Water *Vegan*
- ~ Chilled Ginger Lemon Black Tea *Vegan*
- ~ Cranberry Orange-Infused Tea *Vegan*

BOBA TEA SHOP

\$175 Per Gallon

TEA (Select Two, Minimum Two Gallons Each)

- ~ Black Tea with Brown Sugar Syrup *Vegan*
- ~ Thai Milk Tea *Vegetarian, Contains: Dairy*
- ~ Traditional Milk Tea *Vegetarian, Contains: Dairy*
- ~ Mango-Passion Fruit Black Tea with Honey *Vegetarian*

CONDIMENTS (Select Two, Boba Pearls Included)

- ~ Lychee Popping Pearls *Vegan*
- ~ Mango Popping Pearls *Vegan*
- ~ Passion Fruit Popping Pearls *Vegan*
- ~ Grass Jelly *Vegan*
- ~ Herbal Jelly *Vegan*
- ~ Lychee-Flavored Coconut Jelly *Vegan*

PROTEIN BLAST

\$185 Per Gallon

(Minimum 2 Gallons Each)

- ~ Organic Vanilla Protein and Mango with Orange Juice and Guava *Vegan*
- ~ Organic Superfood Protein, Coconut, and Soy Milk with Chia Seeds *Vegan*

GOOD MORNING ITEMS

PRE-MADE PARFAIT

\$16 per each

- ~ Agave Syrup-Scented Greek Yogurt with Granola
Vegetarian, Contains: Dairy, Nuts
- ~ Blueberry and Bloomed Chia Yogurt with Granola
Vegetarian, Contains: Dairy, Nuts
- ~ Vanilla Yogurt with Berries and Coconut Chips
Vegetarian, Contains: Dairy
- ~ Mango Pearls and Strawberry Yogurt
with Chocolate Crumble
Vegetarian, Contains: Gluten, Dairy
- ~ Dragon Fruit and Coconut Chia with Berries *Vegan*



Break Items

À La Carte Break Items

- ~ Assorted Glazed Doughnuts
Vegetarian, Contains: Gluten, Dairy, Eggs
\$98 per dozen
 - ~ Assorted Muffins
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
\$98 per dozen
 - ~ Kouign-Amann filled with Peach Jam
Vegetarian, Contains: Gluten, Dairy, Eggs
\$98 per dozen
 - ~ Fresh Baked Chocolate-Filled and Plain Croissants
Vegetarian, Contains: Gluten, Dairy, Eggs
\$98 per dozen
 - ~ Trio of Warm Belgian Waffles: Original, Chocolate Chip, and Cinnamon
Vegetarian, Contains: Gluten, Dairy, Eggs
\$98 per dozen
 - ~ Gluten-Free Chocolate Chip Brookie Bar
Vegetarian, Contains: Dairy, Eggs, Nuts
\$98 per dozen
 - ~ Fresh Fruit Salad *Vegan*
\$16 per person
 - ~ Assorted Individual Fruit Yogurts
Vegetarian, Contains: Dairy
\$9 each
 - ~ Assorted Greek-Style Yogurt
Vegetarian, Contains: Dairy
\$10 each
 - ~ Whole Fresh Fruit *Vegan*
\$98 per dozen
 - ~ Hard-Boiled Eggs
Vegetarian, Contains: Eggs
\$84 per dozen
 - ~ Assortment of Fresh-Baked All Natural Cookies to include: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
\$98 per dozen
 - ~ Brownies & Blondies
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
\$98 per dozen
 - ~ Chocolate-Dipped Rice Krispies Treats
Vegetarian, Contains: Dairy
\$98 per dozen
 - ~ Assorted Buttery Madeleines: Vanilla, Chocolate Marble, and Chocolate-Dipped filled with Strawberry Jam
Vegetarian, Contains: Gluten, Dairy, Eggs
\$98 per dozen
 - ~ Housemade Granola Bar – Cranberry & Macadamia Nut and Cinnamon, Toasted Pecan & Golden Raisin
Vegetarian, Contains: Dairy, Eggs, Nuts
\$120 per dozen
 - ~ Assorted French Macarons
Contains: Dairy, Eggs, Nuts
\$98 per dozen
 - ~ Vegetable Crudité Cups with Tomato Ranch
Vegetarian, Contains: Dairy
\$15 per each
 - ~ Vegetable Crudité Cups with Cottage Cheese Tzatziki
Vegetarian, Contains: Dairy
\$15 per each
 - ~ Hummus with Pita Chips
Vegan, Contains: Gluten, Sesame
\$15 per each
 - ~ Deviled Eggs with Cayenne Pepper and Chives *Vegetarian, Contains: Dairy, Eggs*
\$132 per dozen
 - ~ Protein Power Cup – Soppressata and Mortadella with Beehive Cheddar *Contains: Dairy*
\$15 per each
 - ~ Fiesta Bar: Tortilla Chips, Guacamole, Pico de Gallo, Salsa Verde, and Sour Cream
Vegetarian, Contains: Dairy
\$18 per person (minimum of 10 people)
 - ~ Assorted Ice Creams
\$120 per dozen
 - ~ Locally Popped Gourmet Popcorn
\$144 per dozen (assorted flavors)
 - ~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup *Contains: Gluten, Dairy, Eggs*
\$156 per dozen
 - ~ Assortment of Savory French Pocket Croissants with Spinach and Ricotta and Ham and Cheese
Contains: Gluten, Dairy, Eggs
\$156 per dozen
 - ~ Pepperoni and Sausage Calzone – Pepperoni, Sausage, Ricotta Cheese, Mozzarella, and Marinara Sauce
Contains: Gluten, Dairy, Eggs
\$156 per dozen
 - ~ Vegetarian Calzone – Ricotta, Mozzarella, Onions, Bell Peppers, and Marinara Sauce
Vegetarian, Contains: Gluten, Dairy, Eggs
\$156 per dozen
 - ~ Pizza Bites – Mini Margherita and Cheese Pizza Cupcakes
Vegetarian, Contains: Gluten, Dairy
\$156 per dozen
- The following items are charged on consumption*
- ~ Assortment of Individual Candy Bars
\$8 each
 - ~ Assortment of Individual Granola and Protein Bars
\$8 each
 - ~ Assorted Bags of Chips and Pretzels
\$8 each
 - ~ Individual House-Blended Trail Mix
Vegetarian, Contains: Dairy, Nuts
\$9.50 each
 - ~ Individual House-Blended Mixed Nuts
Vegan, Contains: Nuts
\$9.50 each

BULK SNACKS

CANDY SELECTION

\$40 per pound

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

SAVORY SELECTION

\$47 per pound

- ~ Cajun Mix
Vegetarian, Contains: Gluten, Dairy, Nuts
- ~ Festival Mix
Vegan, Contains: Gluten
- ~ Sea Salt and Black Pepper Cashews
Vegan, Contains: Nuts
- ~ Trail Mix
Vegan, Contains: Nuts
- ~ Mini Pretzel Twists
Vegetarian, Contains: Gluten
- ~ Honey-Mustard Pretzel Pieces
Vegetarian, Contains: Gluten, Dairy

HEALTHY SELECTION

\$54 per pound

- ~ Banana Chips *Vegan*
- ~ Yogurt-Covered Cranberries
Vegetarian, Contains: Dairy
- ~ Spa Snack Mix *Vegan, Contains: Nuts*
- ~ Dried Blueberries *Vegan*
- ~ Dried Apricots *Vegan*
- ~ Dried Strawberries *Vegan*





TAKE TIME OUT FOR
LUNCH

The image features a sophisticated vegetable terrine as the centerpiece, built within a hollowed-out green bell pepper. It is topped with a vibrant medley of fresh ingredients including green peas, a whole carrot, a slice of radish, a yellow bell pepper, and a purple pansy. The terrine sits on a dark, textured ceramic plate. Surrounding the base is a garnish of sliced radishes, green peas, and small mushrooms. The plate is elegantly decorated with several small, circular dots of orange and green sauce. The background is a soft-focus, light-colored surface.

Lunch – Buffet

All Buffet Lunches include
Venetian Blends of Coffee and Decaffeinated Coffee



MOROCCAN BUFFET

\$78 per person

SALADS

- ~ Farmer's Greens — Shaved Fennel, Carrots, and Cucumber with Mint Citronette *Vegan*
- ~ Spiced Potato Salad — Cumin, Coriander, Fresh Herbs, and Tri-Color Peppers with Lemon-Infused Olive Oil *Vegan*

ENTRÉES AND SIDES

- ~ Chicken Kofta — Spiced Ground Chicken with a Cumin, Coriander, and Turmeric Demi and Fresh Cilantro
- ~ Beef Ras el Hanout — Braised Short Ribs, Ras el Hanout, and Spiced Tomato Sauce
- ~ Roasted Carrots with Za'atar Spice and Orange Glaze
Vegan, Contains: Sesame
- ~ Warm Moroccan Couscous with Carrots, Celery, Onions, Raisins, Lemon Oil, and Fresh Parsley *Vegan, Contains: Gluten*
- ~ Fresh Baked Rolls and Butter
Vegetarian, Contains: Gluten, Dairy, Sesame

DESSERTS

- ~ Meskouta — Orange Cake with Jivara Honey Ganache
Vegetarian, Contains: Dairy, Gluten
- ~ Fruit Tart — Vanilla Custard with Fresh Berries
Contains: Gluten, Dairy, Eggs
- ~ Chocolate Rose Malabi Pudding in a Chocolate Cup *Vegan*

Each menu requires a minimum guarantee of 10 persons. Lunch Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

— page 26 —

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Cross Contamination is possible. *Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

FRENCH-INSPIRED BUFFET

\$78 per person

SALADS

- ~ Market-Picked Greens — Red Oak, Chervil, and Frisée, Goat Cheese, Walnuts, and a Tarragon Emulsion
Vegetarian, Contains: Dairy, Nuts
- ~ Farmhouse Bowl — Lentils, Carrots, and Chickpeas with Red Onions, Parsley, and Mustard Vinaigrette *Vegan*

ENTRÉES AND SIDES

- ~ Loup de Mer — Roasted Sea Bass, Lobster Bisque, and Tomato Confit *Contains: Shellfish, Dairy*
- ~ The Butcher's Steak — Hanger Steak, Pearl Onions, and Bordelaise Sauce
- ~ Pomme Purée — Yukon Gold Potatoes, Fresh Cream, and Butter *Vegetarian, Contains: Dairy*
- ~ Roasted Beets — Ruby Red and Golden Yellow Beets with Champagne Vinaigrette *Vegan*
- ~ Fresh Baked Rolls and Butter
Vegetarian, Contains: Gluten, Dairy, Sesame

DESSERTS

- ~ Almond-Chocolate Sponge Cake with Mascarpone Chantilly
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Cream Puff with Dulce de Leche Custard and Cinnamon-Spiced Chocolate *Contains: Gluten, Dairy, Eggs*
- ~ Vegan Banana Cupcake with Passion Fruit Topping
Vegan, Contains: Gluten



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Lunch – Buffet



LATIN BUFFET

\$78 per person

SALADS

- ~ Sun-Ripe Cantaloupe Salad — Arugula, Romaine, Goat Cheese, Shaved Almonds, and Sherry Vinaigrette
Vegetarian, Contains: Dairy, Nuts
- ~ Pipirrana — Tomate de Rama, Cucumber, Olives, Red Onions, and Bell Peppers with Jerez Vinegar and First-Pressed Olive Oil *Vegan*

ENTRÉES AND SIDES

- ~ Paprika Steelhead Trout — Roasted Trout, Lemon Caper Ajo Blanco Sauce, and Fresh Cilantro *Contains: Dairy*
- ~ Picanha Steak — Sirloin Cap Steak, Pearl Onions, and Mole Verde
Contains: Gluten, Nuts, Soy, Sesame
- ~ Arroz a la Valenciana Amarillo — Medium Grain Rice, Cherry Tomatoes, Tri-Color Peppers, and Saffron *Vegan*
- ~ Brentwood Sweet Corn, Red Onions, Jalapeños, Scallions, and Tajín *Vegan*
- ~ Fresh Baked Rolls and Butter
Vegetarian, Contains: Gluten, Dairy, Sesame

DESSERTS

- ~ Cream Puff with Whipped Coconut Ganache and Toasted Coconut
Contains: Gluten, Dairy, Eggs
- ~ Fudge Cake with Layers of Fudge and Intense Chocolate Sponge
Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Plant-Based Verrine with Fresh Raspberries, Lychee in Syrup, and Berry Mousse *Vegan*

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Lunch – Buffet



AMERICANA BUFFET

\$78 per person

SALADS

- ~ Country Cobb — Iceberg Lettuce, Cherry Tomatoes, Hard-Boiled Eggs, Maple-Glazed Bacon, Crispy Fried Onions, and Horseradish Blue Cheese Dressing *Contains: Gluten, Dairy, Eggs*
- ~ Backyard Slaw — Charred Broccoli Slaw with Kale, Apples, Caramelized Pecans, and Key Lime Dressing *Vegan, Contains: Nuts*

ENTRÉES AND SIDES

- ~ Wild Isle Salmon — Oven-Baked Salmon with Whole Grain Mustard and Honey Dill Sauce
- ~ NY Steak — Seared NY Steak with Sauce Béarnaise
Contains: Dairy, Eggs
- ~ Scalloped Potato Gratin — Idaho Potatoes and Creamy Sharp Cheddar Cheese *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Haricots Verts — Young Green Beans with Roasted Mushrooms and Fried Shallots *Vegan, Contains: Gluten*
- ~ Fresh Baked Rolls and Butter
Vegetarian, Contains: Gluten, Dairy, Sesame

DESSERTS

- ~ Lemon Cake — Limoncello-Flavored Cream Layered with Sponge Cake *Contains: Gluten, Dairy, Eggs*
- ~ Pecan Cake — Buttermilk-Praline Butter Cake with Salted Caramel Ganache
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Plant-Based Verrine — Pears in Syrup with Dark Chocolate Mousse *Vegan*

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Lunch – Buffet



ASIAN BUFFET

\$78 per person

SALADS

- ~ Cabbage and Apple Slaw – Teardrop Peppers and Cilantro with Sweet Chili Vinaigrette and Toasted Sesame
Vegan, Contains: Sesame
- ~ Pancit Glass Noodle Salad – Carrots, Snap Peas, and Red Cabbage with Tamari Calamansi
Vegan, Contains: Soy, Sesame

ENTRÉES AND SIDES

- ~ Bulgogi Beef – Short Ribs with Green Onions, Sesame Seeds, and Bulgogi Sauce *Contains: Gluten, Soy, Sesame*
- ~ Mandarin Chicken with Green and Red Peppers, Onions, Celery, and Red Chilis *Contains: Gluten, Eggs, Soy, Sesame*
- ~ Steamed Jasmine Rice *Vegan*
- ~ Roasted Broccoli with Garlic, Chili Flakes, and Sesame Oil
Vegan, Contains: Soy, Sesame

DESSERTS

- ~ Macau-Style Egg Tart *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Chiffon Cake with Green Tea and Chocolate Ganache
Contains: Gluten, Dairy, Eggs
- ~ Plant-Based Mango Pudding *Vegan*

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— page 30 —

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Lunch – Buffet

ITALIAN BUFFET

\$78 per person

SALADS

- ~ Classic Caprese — Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil with a Balsamic Reduction *Vegetarian, Contains: Dairy*
- ~ Insalata Reggiana — Arugula and Radicchio with Pears, Shaved Parmigiano, Toasted Pine Nuts, and Grape Must Vinaigrette *Vegetarian, Contains: Dairy, Nuts*

ENTRÉES AND SIDES

- ~ Chicken Cacciatore — Roasted Chicken Breast, Tomatoes, Peppers, Olives, Oregano, and Basil Sauce
- ~ Branzino al Forno with Garlic, Olive Oil, and Pinot Grigio Sauce *Contains: Dairy*
- ~ Creamy Polenta — Toasted Cornmeal with Garlic, Butter, and Parmesan Cheese *Vegetarian, Contains: Dairy*
- ~ Verdure Arrosto — Butternut Squash, Zucchini, Carrots, Yellow Squash, Pearl Onions, and Garlic Oil *Vegan*
- ~ Fresh Baked Rolls and Butter *Vegetarian, Contains: Gluten, Dairy, Sesame*

DESSERTS

- ~ Tiramisu — Coffee-Soaked Ladyfingers with Espresso Crèmeux and Mascarpone Cream *Contains: Gluten, Dairy, Eggs*
- ~ Italian Flag Cake — Layered Sponge Cakes with Raspberry Jam and Chocolate Ganache *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Cannoli — Citrus-Scented Ricotta Cream in Cinnamon Shells *Vegetarian, Contains: Gluten, Dairy, Eggs*



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Lunch – Buffet



INDIAN BUFFET

\$78 per person

SALADS

- ~ Kachumber Salad — Cucumbers, Tomatoes, Onions, Carrots, Lime Juice, Black Pepper, and Mint Leaves *Vegan*
- ~ Aloo Chana Chaat — Potatoes, Chickpeas, Red Onions, Tomatoes, and Fresh Cilantro *Vegan*

ENTRÉES AND SIDES

- ~ Kadai Chicken — Tandoori Marinated Roasted Chicken Thighs, Bell Peppers, Onions, Tomatoes, and Fresh Ginger
- ~ Malabar Jhinga Curry — King Prawns, Mustard Seeds, Onions, Coconut Milk, and Spices *Contains: Shellfish*
- ~ Kashmiri Gobi — Cauliflower Florets, Cumin, Fenugreek Tomatoes, Red Onions, Ginger, Garlic, and Fresh Cilantro *Vegan*
- ~ Matar Pulao — Basmati Rice and Green Peas *Vegan*
- ~ Naan Bread *Vegetarian, Contains: Gluten, Dairy*

DESSERTS

- ~ Rasmalai — Flavored Cream, Cardamom, Saffron, and Pistachios *Vegetarian, Contains: Dairy, Nuts*
- ~ Carrot Cake with Cream Cheese Icing and Carrot Sponge *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Chocolate Molten Cake topped with Pistachio Crunch Wafers *Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts*

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Lunch – Buffet

ITALIAN SANDWICH SHOP

\$76 per person

SALADS

- ~ Insalata Verde — Cucumbers, Carrots, Tomatoes, and Radishes with Ranch Dressing and Oregano Vinaigrette
Vegetarian, Contains: Dairy, Eggs
- ~ Kale and Cabbage Caesar Slaw — Carrots, Parmigiano Reggiano, and Garlic Emulsion *Vegetarian, Contains: Dairy, Eggs*

CRAFTED SANDWICHES (CUT IN HALF)

- ~ Focaccia Fiorentina — Mortadella, Pistachio Pesto, Fior di Latte, and Arugula *Contains: Gluten, Dairy, Nuts*
- ~ Flame-Grilled Chicken Breast, Sun-Dried Tomato Jam, Provolone, and Romaine on Herb Ciabatta
Contains: Gluten, Dairy
- ~ Grilled Vegetable Wrap — Squash, Peppers, and Eggplant with Chickpea Hummus on a Gluten-Free Tortilla *Vegan*

SIDES

- ~ NY Deli Potato Salad — Yellow Potatoes, Pickled Red Onions, Fresh Parsley, Mustard Seeds, and Extra Virgin Olive Oil
Vegetarian, Contains: Dairy, Eggs
- ~ Gemelli Pasta Salad — Broccoli, Wilted Spinach, Cherry Tomatoes, Black Olives, and Balsamic Pesto
Vegetarian, Contains: Gluten, Nuts

DESSERTS

- ~ Light Cheesecake Mousse with Strawberry Compote
Contains: Gluten, Dairy, Eggs
- ~ Apple Strudel with Caramelized Apples and Walnuts
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Plant-Based Lemon Cupcake with Blueberry Topping
Vegan, Contains: Gluten

ADD A DAILY INSPIRED SOUP SELECTION

\$5 per person



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GRAND
RECEPTION

Receptions – Hors D'Oeuvres



COLD ITEMS

\$156 per dozen

- ~ Camembert, Walnut, and Herbs de Provence Mini Club
Vegetarian, Contains: Gluten, Dairy, Nuts
- ~ Poke Vegetable Pita Taco *Vegan, Contains: Gluten*
- ~ Roasted Beet Mille Feuille with California Goat Cheese
Vegetarian, Contains: Dairy, Nuts
- ~ Leek Fondue Tartlet with Alfalfa Sprouts
Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Vegetable Skewer and Andalusian Gazpacho
with Watercress Oil *Vegan*

\$168 per dozen

- ~ Assorted Sushi Lollipop* – Tuna, Salmon, and Yellowtail
on Bamboo Fork
- ~ Seared Ahi Tuna Tataki* with Pickled Ginger Aioli
and Caviar on a Cucumber *Contains: Soy, Sesame, Eggs*
- ~ Smoked Salmon Wafer Cone with Zesty Horseradish
Cream and Capers *Contains: Gluten, Dairy, Eggs*
- ~ Vegetable Fajita on Tortilla with Guacamame
Vegetarian, Contains: Gluten, Soy
- ~ Thai Beef Lettuce Wrap with Papaya *Contains: Soy, Sesame*

Receptions – Hors D'Oeuvres

HOT ITEMS

\$156 per dozen

- ~ Medjool Date and Kalamata Olive Twist
Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Crispy Pierogi stuffed with Ratatouille
Vegan, Contains: Gluten
- ~ Mini Brie and Honey Tart with Toasted Pistachios
Vegetarian, Contains: Gluten, Dairy, Nuts, Soy
- ~ Vegetable Samosa with Mint Aioli
Vegetarian, Contains: Gluten, Dairy
- ~ Wild Mushroom Arancini *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Atomic Mushroom Feuilletés
Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Red Lentil Falafel with Harissa Sauce
Vegetarian, Contains: Gluten
- ~ Tofu and Shishito Pepper Skewers with Chili Lime
Vegan, Contains: Soy

\$168 per dozen

- ~ Tandoori-Spiced Chicken Skewer
 - ~ Teriyaki Chicken Skewers with Pearl Onions and Furikake
Contains: Soy, Sesame
 - ~ Bacon-Wrapped Short Rib
 - ~ Black Truffle Gougère *Vegetarian, Contains: Gluten, Dairy, Eggs*
 - ~ Crispy Shrimp and Basil wrapped with Feuille de Brick
Contains: Gluten, Shellfish
 - ~ Beef and Shishito Pepper Skewers with Roasted Garlic Jam
 - ~ Plant-Based Curry Fritters *Vegan, Contains: Gluten, Soy*
 - ~ Lamb Kofta Meatballs with Charred Shallot Labneh Sauce
Contains: Dairy
- +\$4 per dozen*



FRESH SUSHI AND SEAFOOD



Receptions – Seafood Stations

NEW ENGLAND SEAFOOD DISPLAY

\$78 per person

- ~ Shucked Seasonal Oysters* served on the Half Shell with Mignonette Sauce *Contains: Shellfish*
- ~ Chilled Shrimp and Poached Maine Lobster Tail
Contains: Shellfish
- ~ Classic Cocktail Sauce, Spicy Caper Rémoulade, Lemon Wedges, Creamy Horseradish, and Tabasco
Vegetarian, Contains: Dairy, Eggs

ICED JUMBO SHRIMP

\$14 per piece

- ~ Served with Classic Cocktail Sauce, Spicy Caper Rémoulade, Lemon Wedges, Creamy Horseradish, and Tabasco
Contains: Shellfish, Dairy, Eggs
(minimum order of three pieces per person)

SHUCKED SEASONAL OYSTERS

\$12 per piece

- ~ Served on the Half Shell with Mignonette Sauce, Cocktail Sauce, Tabasco, and Lemon Wedges *Contains: Shellfish*

SUSHI DISPLAY

\$12 per piece

- ~ Selection of Rolls, Hand Rolls, Sashimi, and Nigiri served with Ginger, Wasabi, Light and Regular Soy Sauce, and Tamari
Contains: Gluten, Shellfish, Soy, Sesame, Eggs, Dairy

ICE CARVING

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



Each menu requires a minimum guarantee of 20 persons.

MEAT AND CHEESE



Receptions – Display Stations

SMALL-BATCH ARTISAN CHEESE DISPLAY

\$30 per person

- ~ A selection of small-batch production Cheese
- ~ All Cheeses are made from non-GMO and hormone-free Milk. Served with Fig-Orange Chutney, Sour Cherry Preserves, Quince Jam, Red Flame Grapes, Toasted Nuts, Assorted Rolls, and Crackers *Vegetarian, Contains: Gluten, Dairy, Nuts*

SEASONAL CRUDITÉS DISPLAY

\$23 per person

- ~ Market Heirloom Vegetables with Garlic Hummus and Yogurt Cucumber *Vegetarian, Contains: Dairy*

ARTISANAL CHARCUTERIE DISPLAY

\$30 per person

- ~ Charcuterie is sourced from small family-owned farms, and the animals are fed a non-GMO, vegetarian diet. The meats are hormone-, nitrite-, and nitrate-free. Served with Whole Grain Mustards, Cornichons, Fig Chutney, Assorted Rolls, and Crackers *Contains: Gluten, Nuts*

WALK-AROUND SALADS

\$24 per person (Select Two)

- ~ Steakhouse Salad — Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Pickled Red Onions, and Smoked Tomato Ranch *Contains: Dairy, Eggs*
- ~ Chicken Caesar Salad — Romaine Lettuce, Shaved Parmesan, Garlic Croutons, and Classic Caesar Dressing *Contains: Gluten, Eggs, Dairy*
- ~ Field Greens, Shaved Root Vegetables and Fennel, Pomegranate Seeds, and Citrus Emulsion *Vegan*
- ~ Heirloom Kale, Shaved Radishes and Cucumbers, Edamame, Hemp Seeds, and Avocado Green Goddess Dressing *Vegan, Contains: Soy*



Each menu requires a minimum guarantee of 20 persons.



Receptions – Display Stations



DIM SUM STATION (Select Three)

\$33 per person

- ~ Chicken Fried Rice with Carrots, Peas, Crispy Onions, and Scallions *Contains: Gluten, Soy, Sesame*
- ~ Shrimp and Pork Shu Mai *Contains: Gluten, Shellfish, Soy, Sesame*
- ~ Vegetable Spring Rolls with Sweet Chili Sauce *Vegan, Contains: Gluten, Soy, Sesame*
- ~ Mixed Vegetable Dumplings *Vegan, Contains: Gluten, Soy, Sesame*
- ~ Steamed Chicken Potstickers with Soy Sauce *Contains: Gluten, Soy, Sesame*

QUICK BITE DISPLAY STATION

\$29 per person

- ~ Char Siu Pork Lettuce Wraps, Spicy Pickled Daikon, and Carrots with Cilantro *Contains: Soy, Sesame*
- ~ Alaskan Smoked Salmon Éclairs with Boursin Cheese and Almond Brittle *Contains: Gluten, Dairy, Nuts, Eggs*
- ~ Assorted Mini Vegetarian Maki Rolls *Vegan, Contains: Gluten, Soy*
- ~ Poached Jumbo Shrimp with Horseradish and Tomato Gazpacho *Contains: Shellfish*

INDIAN DISPLAY STATION

\$36 per person

- ~ Navratan Korma – Cauliflower, Potatoes, Green Beans, Carrots, and Squash cooked with a Tomato and Onion Sauce with Fresh Cilantro *Vegan*
- ~ Butter Chicken – Marinated Spicy Chicken Thighs cooked in Creamy Onion and Tomato Gravy and Fresh Cilantro *Contains: Dairy*
- ~ Jeera Pulao – Cumin-Scented Basmati Rice with Green Peas *Vegan*
- ~ Naan Bread *Vegetarian, Contains: Gluten, Dairy*

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Receptions – Display Stations

BUILD YOUR OWN “HOT DOG” AND MORE

\$30 per person

THE BUN (Select One)

- ~ Hoagie Roll *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Poppy Seed Bun *Vegetarian, Contains: Gluten, Dairy, Eggs*

THE BASE (Select Two)

- ~ Traditional Beef Hot Dog
- ~ German Brats
- ~ Moroccan Merguez
- ~ Chipotle Turkey Sausage

SAUCE (Select Two)

- ~ Ketchup *Vegan*
- ~ Mayonnaise *Vegetarian, Contains: Eggs*
- ~ Beer Mustard *Vegan, Contains: Gluten*
- ~ Chipotle Aioli *Vegetarian, Contains: Eggs*
- ~ Harissa Aioli *Vegetarian, Contains: Eggs*
- ~ Yellow Mustard *Vegan*

RELISH AND CONDIMENT (Select Two)

- ~ Pickle Relish *Vegan*
- ~ Tajine Relish *Vegan*
- ~ Sauerkraut *Vegan*
- ~ Cojita Cheese *Vegetarian, Contains: Dairy*
- ~ Onion Jam *Vegan*
- ~ Diced Onions *Vegan*

BBQ DISPLAY STATION

\$46 per person

- ~ Sweet Baby Ray's Chicken Thighs
- ~ BBQ Hot Link Sausage
- ~ Bourbon Peach BBQ–Charred Salmon with Green Onion
Contains: Gluten
- ~ Buttery Corn Cobette
Vegetarian, Contains: Dairy
- ~ Classic Mac and Cheese
Vegetarian, Contains: Dairy, Gluten
- ~ Smoky BBQ Vegan Baked Beans *Vegan*
- ~ Hoagie Bun
Vegetarian, Contains: Gluten, Dairy, Eggs

Each menu requires a minimum guarantee of 20 persons.

Receptions – Action Stations

HAWAIIAN TUNA POKE ACTION STATION

\$38 per person

- ~ Made-to-order Ahi Tuna* over Basmati Rice with Edamame and Cucumber, Almonds, Wakame, Furikake, and Avocado Crema *Contains: Gluten, Dairy, Soy, Sesame, Nuts*

DYNAMITE SHRIMP ROLL ACTION STATION

\$30 per person

- ~ Baja California Shrimp tossed in a Spicy Kewpie and Tobiko Sauce served with Kimchi Coleslaw on a Pull-Apart Roll *Contains: Shellfish, Gluten, Soy, Sesame, Eggs, Dairy*

PASTA STATION (Select Two)

\$34 per person

- ~ Gemelli Pasta — Slow-Simmered Vegan Bolognese and Fresh Herbs *Vegan, Contains: Gluten*
- ~ Mediterranean Penne — Roasted Bell Peppers, Heirloom Tomatoes, Olives, Capers, Balsamic Glaze, and Parmesan Cheese *Vegetarian, Contains: Gluten, Dairy*
- ~ Farfalle Pasta — Finished with Forest Mushrooms, Cognac Sauce, and Shaved Parmesan Cheese *Contains: Gluten, Dairy*
- ~ Ricotta Cavatelli — Lemon-Scented Seafood Bisque with Herbs *Contains: Gluten, Dairy, Eggs, Shellfish*
- ~ Rigatoni Pasta — Tossed with Tomatoes, Basil, and Braised Fennel, finished with Italian Sausage Ragout *Contains: Gluten*
- ~ Fried Potato Gnocchi — Tossed with Creamy Curry Carbonara, Smoked Pancetta, and Parmesan Cheese *Contains: Gluten, Dairy, Eggs*

Each menu requires a minimum guarantee of 50 persons. Chef/Attendant Fee of \$325 required per action station.

Receptions – Action Stations

LA SIERRA CHILAQUILES STATION

\$27 per person

- ~ Tri-Colored Corn Tortillas, Ancho Beef Short Ribs, Cotija Cheese, Guacamole, and Pico de Gallo *Contains: Dairy*

SLIDER STATION

\$34 per person

(Select Two)

- ~ Pub House Slider* — Seared Beef Slider with Caramelized Onions and Creamy Dijonnaise on a Brioche Bun *Contains: Gluten, Dairy, Eggs*
- ~ Asian Chicken Slider — Pickled Carrots and Daikon topped with Sriracha Aioli on a Brioche Bun *Contains: Gluten, Dairy, Eggs, Soy*
- ~ Bifanas — Shredded Pork Slider with Piri-Piri Aioli on a Brioche Bun *Contains: Gluten, Dairy, Eggs*
- ~ Plant-Based Slider with Red Cabbage, Pickled Onions, and Veganaise Aioli on a Vegan Bun *Vegan, Contains: Gluten, Soy*
- ~ Served with Housemade Potato Chips *Vegan*

MINI STREET TACO STATION

\$34 per person

(Select Two)

- ~ Salsa Verde Carnitas — Slow-Braised Pork Butt in Molcajete-Style Salsa Verde
- ~ Chipotle Chicken — Chicken Thighs cooked in Smoky and Spicy Chipotle Sauce
- ~ Baja Shrimp Taco — Shrimp with Cilantro and Baja Sauce *Contains: Shellfish*
- ~ Taco de Verduras — Roasted Root Vegetables and Black Beans *Vegan*

Served with Queso Fresco, Guacamole, Pico de Gallo, and Flour Tortillas
OR Corn Taco Shell

FUSION SALMON LETTUCE WRAP ACTION STATION

\$33 per person

- ~ Orange Ponzu Coastline Salmon Bite with Vietnamese Pickles, Chipotle Crema, and Bourbon-Maple Bacon Bits on Sweet Gem Lettuce Wrap *Contains Dairy, Gluten, Soy, Sesame*

SOUTHERN STATION

\$33 per person

- ~ Anson Mills Corn Grits with Tillamook Cheddar Cheese and Black Pepper *Vegetarian, Contains: Dairy*
Topped with choice of:
- ~ Cajun-Style Shrimp with Peppers, Onions, and Tomatoes *Contains: Shellfish*
or
- ~ Chicken with Peppers, Onions, Tomatoes, and Andouille Sausage
- ~ Served with Louisiana Hot Sauce

SHAWARMA STATION

\$32 per person

- ~ Shawarma-Spiced Chicken served in a Warm Pita *Contains: Gluten*
- ~ Chickpea Falafel served in a Warm Pita *Vegan, Contains: Gluten*
- ~ Served with Pickled Onions and Tzatziki *Vegetarian, Contains: Dairy*

BAO BUN STATION

\$34 per person

- ~ Pork — Smoked Pork Belly, Black Garlic Peking Sauce, Pickled Cucumbers, and Scallions *Contains: Gluten, Soy, Sesame*
- ~ Spiced Jackfruit, Pickled Mustard Greens Aioli, Chili Garlic Oil, and Scallions *Vegan, Contains: Gluten, Soy, Sesame*

Each menu requires a minimum guarantee of 50 persons. Chef/Attendant Fee of \$325 required per action station.

Receptions – Carving Station

- ~ Lemon-Scented Rosemary-Roasted Turkey Breast with Turkey Gravy and Italian-Scalloped Potatoes with Fontina Cheese *Contains: Gluten, Dairy, Eggs*
\$1,170 serves 30 guests
- ~ Smoked Beef Brisket with Texas BBQ Sauce, Creamy Coleslaw, and Housemade Cornbread *Contains: Gluten, Eggs*
\$1,350 serves 30 guests
- ~ Spiced Roasted Tri-Tip with Hatch Chili Chimichurri and Patatas Bravas *Contains: Dairy*
\$1,350 serves 30 guests
- ~ Bone-In Black Angus Short Rib served with Teriyaki Glaze and Kimchi Slaw on a Brioche Bun
Contains: Gluten, Dairy, Eggs, Soy, Sesame
\$1,350 serves 30 guests
- ~ Black Pepper Prime Rib* with Au Jus, Creamy Horseradish, and Classic Mashed Potatoes *Contains: Dairy*
\$1,410 serves 30 guests



Chef/Attendant Fee of \$325 required per action station.



Receptions – Dessert Action Stations

BANOFFEE ACTION STATION

\$26 per person

- ~ Dulce de Leche, Orange-Soaked Banana, Graham Cracker Crumble, Chocolate Pearls, and Whipped Cream
Vegetarian, Contains: Gluten, Dairy, Eggs

WHIMSICAL GELATO

\$27 per person

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

- ~ Ice Cream Flavors: Black Cherry Vanilla, Chocolate Malted Crunch, and Mango Sorbet
- ~ Sauce: Dark Chocolate
- ~ Toppings: Praline Pieces, Chantilly, Caramelized Pecans, Chocolate Pearls, and Mini M&M's
- ~ Waffle Flavors: Vanilla, Double Chocolate, Red Velvet, and Matcha *Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts*

TIRAMISU ACTION STATION

\$26 per person

- ~ Soaked Ladyfingers, Cappuccino Crunch Ice Cream, Mascarpone Cream, and Crispy Chocolate Shavings
Contains: Gluten, Dairy, Eggs

CHOCOLATE CANNOLI ACTION STATION

\$26 per person

- ~ Wonton Cannoli Shell filled with Milk Chocolate Mousse, Vanilla Ricotta Cream, Clementine Compote, and Cocoa Nibs *Contains: Gluten, Dairy, Eggs*



*Each selection requires a minimum guarantee of 100 persons.
Chef/Attendant Fee of \$325 required per action station.*



ENCHANTED
DINNER

Dinner – Buffet



DINNER MENU #1

\$135 per person

SALADS

- ~ Kohlrabi Noodle Salad — Shaved Fennel, Cashew Pesto, English Peas, and Teardrop Tomatoes
Vegan, Contains: Nuts
- ~ Superfood Slaws — Kale, Brussels Sprouts, and Napa and Red Cabbage with Creamy Meyer Lemon Dressing *Vegan*

ENTRÉES AND SIDES

- ~ Classic French Coq au Vin — Chicken Thighs, Celery, Carrots, Mushrooms, Pearl Onions, and Chicken Jus
- ~ NY Steak — Roasted NY Strip with Mushroom Demi
- ~ Gemelli Pasta with Summer Squash and Zucchini *Vegan, Contains: Gluten*
- ~ Haricots Verts with Extra Virgin Olive Oil and Shallots *Vegan*
- ~ Fresh Baked Rolls and Butter
Vegetarian, Contains: Gluten, Dairy, Eggs

CARVING STATION

- ~ Lemon-Scented Turkey Breast and Potato “Sarladaise” cooked with Caramelized Onions and Brown Butter Turkey Gravy *Contains: Dairy*

DESSERTS

- ~ Blueberry Financier with Mascarpone Whipped Ganache
Contains: Gluten, Dairy, Eggs, Nuts
- ~ Raspberry White Chocolate Verrine
Contains: Dairy, Eggs
- ~ Crunchy Hazelnut Dacquoise and Gianduja Mousse Entremets
Contains: Gluten, Dairy, Eggs, Nuts

Menu requires a minimum guarantee of 20 persons. Dinner Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. Chef/Attendant Fee of \$325 per carving station

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All prices are subject to a 25% service charge and 8.375% sales tax on food and beverage. Prices are valid January 1-June 30, 2026. This facility handles/prepares foods containing Peanuts, Tree Nuts, Eggs (Egg Products), Fish, Shellfish, Soy, Wheat, and Dairy (including Milk and Milk Products). Cross Contamination is possible. *Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

DINNER MENU #2

\$145 per person

SALADS

- ~ Classic Butter Lettuce Salad — Tarragon, Chives, Parsley, Breakfast Radishes, and Chopped Eggs with Roasted Shallot Vinaigrette *Vegetarian, Contains: Eggs*
- ~ Haricots Verts and Wax Bean Salad with Diced Cucumbers and Edamame with a Charred-Pineapple Emulsion *Vegan, Contains: Soy*

ENTRÉES AND SIDES

- ~ Sea Bass “a la Provençal” — Sautéed Pearl Onions, Cherry Tomatoes, Capers, and Black Olives
- ~ Baked Vegetable Lasagna with Spinach, Carrots, and Broccoli topped with Parmesan and Mozzarella Cheese with Ricotta Pesto Sauce *Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts*
- ~ Seared Pork Medallion with Mustard Demi and Fresh Parsley
- ~ Oven-Roasted Vegetables — Artichokes, Cauliflower, and Kale with Balsamic Vinaigrette *Vegan*
- ~ Fresh Baked Rolls and Butter *Vegetarian, Contains: Gluten, Dairy, Eggs*

CARVING STATION

- ~ Mustard-Crusted Roasted NY Strip Loin* with Truffle Demi-Mashed Potatoes *Contains: Dairy*

DESSERTS

- ~ Cream Cheese Flan *Vegetarian, Contains: Gluten, Dairy, Eggs*
- ~ Cherry Compote, Milk Chocolate Mousse, and Dark Chocolate Shavings in a Verrine *Contains: Dairy, Eggs*
- ~ Rolled Almond Sponge Cake with Lemon Curd *Contains: Gluten, Dairy, Eggs, Nuts*



Menu requires a minimum guarantee of 20 persons. Dinner Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. Chef/Attendant Fee of \$325 per carving station.



Prefer a Plated Experience?

Please consult your Conference Manager and our team will be happy to curate a custom-plated meal for you and your attendees.

A tall, clear glass filled with a light-colored beverage and ice cubes. A sprig of fresh rosemary is placed inside the glass, and a slice of lemon is perched on the rim. The glass sits on a dark surface, surrounded by several lemon slices and a small bowl of blackberries. The background is softly blurred, showing hints of a bar or kitchen setting.

DECADENT
BEVERAGES

Beverage – Hosted Bar

HOSTED BAR PRICES

All cocktails are calculated per one-ounce measure and are billed as such “per drink.”

Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold The Venetian Resort blameless for any infraction thereof.

BARTENDERS

A bartender fee of \$350 per bartender will apply for up to 4 hours of service. After 4 hours, an additional \$87 per hour per bartender will apply.



PREMIUM

Cocktails \$18

Wine \$16

- ~ Tito’s Handmade Vodka
- ~ Fords Gin
- ~ Glenlivet 12yr Scotch
- ~ Jameson Whiskey
- ~ Jack Daniel’s Whiskey
- ~ Woodford Reserve
- ~ Olmeca Altos Plata Tequila
- ~ Bacardí Rum

SELECT PREMIUM

Cocktails \$20

Wine \$18

- ~ Grey Goose Vodka
- ~ Bombay Sapphire Gin
- ~ Johnnie Walker Black Label Scotch
- ~ Bulleit 95 Rye Whiskey
- ~ Bulleit Bourbon
- ~ Patrón Silver Tequila
- ~ Diplomático Planas Rum



Beverage – Handcrafted



CORDIALS

\$18 each

- ~ Amaretto Disaronno
- ~ Bailey's Irish Cream
- ~ Grand Marnier
- ~ Kahlúa

DOMESTIC BEER

\$12 each

- ~ Michelob Ultra
- ~ Bud Light Seltzers
- ~ Angry Orchard Cider

IMPORTED BEER

\$12.50 each

- ~ Modelo
- ~ Stella Artois

CRAFT BEER

\$13 each

- ~ Seasonal Craft Beer
- ~ Voodoo Ranger Imperial IPA

ADDITIONAL SELECTIONS

~ Fruit Juices

\$10 each

~ Assorted Soft Drinks – Coke®, Diet Coke®, Coke Zero®, Sprite®
\$8 each

~ Sparkling Water – Perrier, San Pellegrino, San Pellegrino Assorted Flavors
\$9 each

~ The Venetian Resort Bottled Water
\$8 each

~ Energy Drink
\$10 each

~ Canned Mocktails
\$13 each

Beverage – Sponsored Packaged Bar

Unlimited beverage service consisting of cocktails, beer, wine, soft drinks, mineral water, and fruit juices at a quoted price per person for a stated continuous period of time. Prices are based on a minimum guarantee of 50 guests. Per person charge is based on whole-hour increments and are not pro-rated. Tableside wine service and tray-passed beverages are charged per bottle pricing on packages.

BEER AND WINE ONLY

One Hour	\$30
Two Hours	\$40
Three Hours	\$50
Four Hours	\$60

PREMIUM

One Hour	\$39
Two Hours	\$49
Three Hours	\$59
Four Hours	\$69

SELECT PREMIUM

One Hour	\$46
Two Hours	\$56
Three Hours	\$66
Four Hours	\$76





Beverage – Wine Portfolio

STONECAP WINERY

We have partnered with StoneCap Winery, 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 StoneCap wine we sell, 18 meals are provided to those locals in Southern Nevada at the facility.

~ StoneCap Cabernet Sauvignon
\$62 per bottle

~ StoneCap Chardonnay
\$62 per bottle

THE BUBBLES

- ~ Bisol Jeio, Prosecco, Veneto, Italy
\$78 per bottle
- ~ Wycliff Brut, California
\$72 per bottle
- ~ Ferrari Brut, Sparkling Rosé, Italy
\$135 per bottle
- ~ Perrier-Jouët Grand Brut, Champagne, France
\$136 per bottle

THE WHITES

- ~ Davis Bynum, River West Chardonnay, Sonoma County, California
\$78 per bottle
- ~ Daou Chardonnay, Paso Robles, California
\$72 per bottle
- ~ The Crossings, Sauvignon Blanc, Marlborough, New Zealand
\$78 per bottle
- ~ Il Masso, Pinot Grigio, Friuli, Italy
\$67 per bottle

THE REDS

- ~ Whispering Angel, Rosé, France
\$68 per bottle
- ~ Nielson, Pinot Noir, Santa Barbara, California
\$70 per bottle
- ~ Tommaso Cabernet Sauvignon, Napa Valley, California
\$72 per bottle
- ~ Clos de los Siete, Malbec Blend, Mendoza, Argentina
\$68 per bottle
- ~ Justin, Cabernet Sauvignon, Paso Robles, California
\$74 per bottle

STANDARDS AND POLICIES
BANQUET

Banquet Standards and Policies

ALCOHOLIC BEVERAGES AND SERVICE

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

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

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

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

Package Bars do not include passed beverages or tableside wine service.

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

BANQUET SERVICE RATIOS

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

Plated Breakfast	2 servers per 40 guests
Buffet Breakfast	2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Lunch	2 servers per 40 guests
Buffet Lunch	2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Dinner	2 servers per 30 guests
Buffet Dinner	2 servers per 30 guests

(This calculation includes required attendants on standard buffets.)

Hosted Consumption Bar	1 bar per 100 guests
Hosted Package Bar	1 bar per 100 guests
Cash Bar	1 bar per 150 guests

Banquet Standards and Policies

BANQUET GUARANTEE POLICIES

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

- The Venetian Resort reserves the right to require a longer guarantee lead time due to but not limited to: menu complexity, cumulative program/event volume, organic sourcing requirements, sustainability requirements, holiday periods, delivery constraints, or other constraints in order to successfully secure product and timely production.
- Guarantees for groups up to 3,499: by noon, three (3) business days prior to the scheduled function; for groups of 3,500-4,999: by noon, five (5) business days prior to the scheduled function; for groups of 5,000+: by noon, seven (7) business days prior to the scheduled function.
- Guarantees for functions of 10,000+ guests shall be due no later than ten (10) business days prior to the scheduled function.
- Guarantees for Sunday and Monday events must be given no later than noon of the preceding Wednesday.
- Guarantees for Tuesday events must be given no later than noon of the preceding Thursday.
- Guarantee numbers provided are not subject to reduction, and charges will be applied accordingly.
- The overset for any event guaranteed for 100 or more people will be calculated at 3%. The 3% overset will not exceed 50 place settings.
- For events of 100 persons or less, the guarantee will equal the set.
- Should the client not notify The Venetian Resort of a guaranteed number, The Venetian Resort will utilize the expected number as the final guarantee.
- Should the guarantee decrease by 15% from the expected number, The Venetian Resort reserves the right to charge room rental, service charge, and/or relocate your group to a smaller room.

- Should the actual amount of guests served surpass the guarantee, The Venetian Resort will charge for the actual amount served. The additional guests will be charged at a 15% fee.

POLICY CONCERNING INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours:

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

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

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

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

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

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

DINNER MENUS

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

LABOR FEE

A \$100 labor and preparation charge will be applied to all food and beverage functions for less than 20 people.

Banquet Standards and Policies

ADDITIONAL CHARGES

1. Any food and beverage ordered within three (3) business days of the function date will be considered a "pop-up" and is subject to special menu selections and pricing.
2. In the event that a buffet is served for an amount under 10 people, a surcharge of \$7 per person will apply.
3. A \$5 per person surcharge will apply to the full guarantee on any request to extend buffet meal service an additional 30 minutes beyond maximum service times.
4. In the event specialty milks (Almond, Soy, Coconut, etc.) are requested for meals or events (Continental Breakfast, Breakfast, Breaks, Lunch, Receptions, or Dinners), a surcharge of \$0.25 per person per milk selection will apply.
5. A Chef/Attendant Fee of \$350 is required for all action stations.
6. A Dedicated Provider fee of \$350 will apply for up to 4 hours of service. After 4 hours, an additional \$87 per hour per dedicated provider will apply. An inclusive service charge of \$125 per provider will be added for each additional provider requested above our standard staffing ratios.
7. For all bars, a bartender fee of \$350 will apply for up to 4 hours of service. After 4 hours, an additional \$87 per hour per bartender will apply. An inclusive service charge of \$125 per bartender will be added for each additional bartender requested above our standard staffing ratios.
8. If your group will require any seating or place settings on tables for a Continental Breakfast, a \$2 per person labor fee may be incurred to cover the extra costs.
9. Meal Prices are based on six-foot rounds of ten (10) people each. A service charge may apply if tables are set for less than ten (10) guests.
10. All Pool and The Stella Studio functions are subject to an F&B minimum; please consult with your Catering & Conference Manager.
11. For food and beverage functions within the Expo Halls, client must provide pipe and drape for back-of-house food service areas.

SPECIAL MEAL ORDERS

- Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service.
- All special meals must be included in the guarantee number.
- If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater. Please note: special meals will be charged at market price.

KOSHER EVENTS

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

BANQUET SERVICE CHARGE

The resort's current service charge is 25% (18.84% non-taxable, 6.16% taxable). **The service charge is subject to change with or without notice.**

STATE TAX

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

Banquet Standards and Policies

PERFORMANCE

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

PAYMENT TERMS

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

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

The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old. Please note: Pool functions are subject to additional requirements found in the Pool Function Policy section of this document.

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

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



THE VENETIAN RESORT
LAS VEGAS

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