

VENETIAN WEDDINGS

PROMISE | CELEBRATE | ENJOY | LOVE

LET THE MAGIC BEGIN...

THE RECEPTION
RECEPTION AND RECEPTION PACKAGES

-

THE MAIN EVENT
DINNERS AND WINE PAIRING DINNERS

-

THE BEVERAGES

-

THE GRAND FINALE
THE CAKE

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INDULGE YOURSELF IN THE PLEASURES OF DELIGHT WITH OUR WEDDING RECEPTION PACKAGES CREATED ESPECIALLY FOR YOU. CAPTURE THE MEMORIES IN EVERY TASTE THAT ENHANCE THE FLAVOR OF LOVE.

LIGHT FARE

DISPLAYED SELECTIONS AND BUTLER-PASSED HORS D'OEUVRE

AMANTE "LOVER"

DOMAINE CHANDON, CUVEE
CHAMPAGNE TOAST

-

CALIFORNIA AND IMPORTED CHEESE DISPLAY
AN ARRAY OF PREMIUM CHEESE FROM THE NAPA VALLEY AND THE CALIFORNIA COUNTRYSIDE
SERVED WITH FRUIT GARNISH, STONE-GROUND WHEAT CRACKERS, SESAME CRACKERS, AND A SELECTION OF
HOME-BAKED BREADS AND ROLLS

-

BUTLER PASSED HORS D' OEUVRE
(HORS D'OEUVRE ARE BASED ON FIVE PIECES TOTAL PER PERSON)
CHOICE OF FIVE BUTLER-PASSED HORS D'OEUVRE
(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

-

WEDDING CAKE
(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-

HOUSE BLEND COFFEE AND TEA
SPARKLING FRUIT PUNCH

\$75.00 PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



LIGHT FARE

DISPLAYED SELECTIONS AND BUTLER-PASSED HORS D'OEUVRE

L'ONORE "HONOR"

DOMAINE CHANDON, CUVÉE
CHAMPAGNE TOAST

-

CALIFORNIA AND IMPORTED CHEESE DISPLAY

AN ARRAY OF PREMIUM CHEESE FROM THE NAPA VALLEY AND THE CALIFORNIA COUNTRYSIDE,
SERVED WITH FRUIT GARNISH, STONE-GROUND WHEAT CRACKERS, SESAME CRACKERS, AND A SELECTION OF
HOME-BAKED BREADS AND ROLLS

-

PETITE ROASTED VEGETABLE DISPLAY

ASPARAGUS TIPS, BABY CARROTS, PATTYPAN SQUASH, SUNBURST AND BABY ZUCCHINI SQUASH, SUGAR SNAP PEA PODS,
TOMATOES, SERVED WITH ROASTED SHALLOT AND GARLIC HUMMUS WITH CUMIN ROQUEFORT CREAM, BOURSIN CHEESE DIP, PISTACHIO
ARTICHOKE DIP, AND RED PEPPER AIOLI

-

BUTLER PASSED HORS D'OEUVRE

(HORS D'OEUVRE ARE BASED ON SEVEN PIECES TOTAL PER PERSON)

CHOICE OF SEVEN BUTLER-PASSED HORS D'OEUVRE

(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

-

WEDDING CAKE

(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-

HOUSE BLEND COFFEE AND TEA

SPARKLING FRUIT PUNCH

\$100.00 PER PERSON

(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



BELLISIMA PLATED DINNER

COCKTAIL HOUR

CALIFORNIA AND IMPORTED CHEESE DISPLAY
AN ARRAY OF PREMIUM CHEESE FROM THE NAPA VALLEY AND THE CALIFORNIA COUNTRYSIDE,
SERVED WITH FRUIT GARNISH, STONE-GROUND WHEAT CRACKERS, SESAME CRACKERS, AND A SELECTION OF
HOME-BAKED BREADS AND ROLLS

-

BUTLER PASSED HORS D'OEUVRE
(BASED ON THREE PIECES TOTAL PER PERSON)
CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRE
(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

DINNER

DOMAINE CHANDON, CUVÉE
CHAMPAGNE TOAST

-

CHOICE OF SALAD
(REFER TO PAGE 12 FOR SALAD SELECTIONS)

-

FRESH BAKED BREADS AND BUTTER

-

CHOICE OF TWO ENTRÉES
(REFER TO PAGE 13 FOR ENTRÉE SELECTIONS)

-

WEDDING CAKE
(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-

HOUSE BLEND COFFEE AND TEA
SPARKLING FRUIT PUNCH

\$125.00 PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



RADIANCE PLATED DINNER

COCKTAIL HOUR

CALIFORNIA AND IMPORTED CHEESE DISPLAY
AN ARRAY OF PREMIUM CHEESE FROM THE NAPA VALLEY AND THE CALIFORNIA COUNTRYSIDE,
SERVED WITH FRUIT GARNISH, STONE-GROUND WHEAT CRACKERS, SESAME CRACKERS, AND A SELECTION OF
HOME-BAKED BREADS AND ROLLS

-

BUTLER PASSED HORS D' OEUVRE

(BASED ON THREE PIECES TOTAL PER PERSON)

CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRE

(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

DINNER

DOMAINE CHANDON, CUVEE

CHAMPAGNE TOAST

-

CHOICE OF SALAD

(REFER TO PAGE 12 FOR SALAD SELECTIONS)

-

CHOICE OF THREE ENTRÉES

(REFER TO PAGE 13 FOR ENTREE SELECTIONS)

-

WEDDING CAKE

(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-

HOUSE BLEND COFFEE AND TEA

SPARKLING FRUIT PUNCH

\$140.00 PER PERSON

(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



LA MIA STELLA "MY STAR"
PLATED WINE PAIRING DINNER

COCKTAIL HOUR

CALIFORNIA AND IMPORTED CHEESE DISPLAY
AN ARRAY OF PREMIUM CHEESE FROM THE NAPA VALLEY AND THE CALIFORNIA COUNTRYSIDE,
SERVED WITH FRUIT GARNISH, STONE-GROUND WHEAT CRACKERS, SESAME CRACKERS, AND A SELECTION OF
HOME-BAKED BREADS AND ROLLS

-
BUTLER PASSED HORS D'OEUVRE
(BASED ON THREE PIECES TOTAL PER PERSON)
CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRE
(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

DINNER

DOMAINE CHANDON, CUVEE
CHAMPAGNE TOAST

-
SAUTÉED JUMBO LUMP CRAB CAKE
SPINACH AND POMMERY MUSTARD BEURRE BLANC
SILVERADO, CHARDONNAY, NAPA VALLEY

-
VINE-RIPENED TOMATOES WITH FRESH BUFFALO MOZZARELLA AND PROSCIUTTO DI PARMA, BASIL AND OLIVE OIL
CHARLES KRUG, SAUVIGNON BLANC, NAPA VALLEY

-
CHOICE OF ENTRÉE DUO
GRILLED BEEF FILET, PORT WINE REDUCTION
BROILED SWEET WATER PRAWNS, LEMON-INFUSED OIL DRIZZLE
BASIL MARSCAPONE RISOTTO CAKE, ROASTED BABY VEGETABLES
OR
GRILLED BEEF FILET, BORDELAISE SAUCE, BABY SHALLOTS
HERB AND GARLIC MARINATED BREAST OF CHICKEN
GARLIC MASHED POTATOES, HARICOT VERTS WITH JULIENNE CARROTS
DAVID BRUCE, PINOT NOIR, RUSSIAN RIVER VALLEY

-
WEDDING CAKE
(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-
HOUSE BLEND COFFEE AND TEA
SPARKLING FRUIT PUNCH

\$240.00 PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



L'ORGOGGIO "PRIDE"
PLATED WINE PAIRING DINNER

COCKTAIL HOUR

CALIFORNIA AND IMPORTED CHEESE DISPLAY
AN ARRAY OF PREMIUM CHEESE FROM THE NAPA VALLEY AND THE CALIFORNIA COUNTRYSIDE,
SERVED WITH FRUIT GARNISH, STONE-GROUND WHEAT CRACKERS, SESAME CRACKERS, AND A SELECTION OF
HOME-BAKED BREADS AND ROLLS

-
BUTLER PASSED HORS D'OEUVRE
(BASED ON THREE PIECES TOTAL PER PERSON)
CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRE
(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

DINNER

DOMAINE CHANDON, CUVEE
CHAMPAGNE TOAST

-
SEARED JUMBO SHRIMP
ROMA TOMATO FONDUES, POLENTA GRATIN
FERRARI CARRANO, CHARDONNAY, ALEXANDER VALLEY

-
TRADITIONAL CAESAR SALAD
TOSSED RED AND GREEN ROMAINE LETTUCE IN CAESAR DRESSING WITH PARMESAN, ANCHOVIES AND CROUTONS
FRESH BAKED BREADS AND BUTTER
PINOT GRIGIO, SANTA MARGHERITA, VENETO

-
GRILLED BEEF FILET
SIX-OUNCE BUTTER-POACHED LOBSTER TAIL
CRISPY GARLIC MASHED POTATOES
ROASTED BABY VEGETABLES
DUCKHORN, MERLOT, NAPA VALLEY

-
WEDDING CAKE
(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-
HOUSE BLEND COFFEE AND TEA
SPARKLING FRUIT PUNCH

\$265.00 PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



BLISSFUL BUFFET

COCKTAIL HOUR

CALIFORNIA AND IMPORTED CHEESE DISPLAY
AN ARRAY OF PREMIUM CHEESE FROM THE NAPA VALLEY AND THE CALIFORNIA COUNTRYSIDE,
SERVED WITH FRUIT GARNISH, STONE-GROUND WHEAT CRACKERS, SESAME CRACKERS, AND A SELECTION OF
HOME-BAKED BREADS AND ROLLS

-

BUTLER PASSED HORS D'OEUVRE
(BASED ON TWO PIECES TOTAL PER PERSON)
CHOICE OF TWO BUTLER-PASSED HORS D'OEUVRE
(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

DINNER

DOMAINE CHANDON, CUVEE
CHAMPAGNE TOAST

-

SALADS

ROMA TOMATO WITH ENGLISH CUCUMBER
SLICED ONIONS AND RED WINE HERB DRESSING

-

FRESH COUNTRY SALAD WITH CHERRY TOMATO, CUCUMBER,
RED ONION, AND GRATED ASIAGO CHEESE
BALSAMIC VINAIGRETTE AND TUSCAN HERB DRESSING

-

ENTREES

BUTTERNUT SQUASH RAVIOLI
SAGE BROWN BUTTER SAUCE, FRESH-GRATED PARMESAN CHEESE

-

BAKED ATLANTIC SALMON STEAKS, HERB SPINACH SAUCE

-

CRISPY BREAST OF CHICKEN WITH ARTICHOKE AND PEAS
MARSALA WINE AND ROSEMARY REDUCTION

-

FILET OF BEEF TENDERLOIN, SPANISH OLIVES, SHAVED FENNEL AND FIRE-ROASTED SWEET PEPPERS

-

FRESHLY BAKED ROLLS AND ASSORTED TUSCAN BREADS

-

WEDDING CAKE

(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-

HOUSE BLEND COFFEE AND TEA
SPARKLING FRUIT PUNCH

\$145.00 PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



DIVINE BUFFET

COCKTAIL HOUR

ANTIPASTO DISPLAY

PROSCIUTTO HAM, GENOA SALAMI, BRESAOLA, PROVOLONE CHEESE, ROASTED SQUASH, ASPARAGUS, TOMATOES, ONIONS, AND OLIVES, DISPLAYED WITH CRUETS OF IMPORTED OLIVE OIL AND BALSAMIC VINEGAR, GARLIC ROLLS, FOCACCIA, AND HOME-BAKED ITALIAN BREAD

BUTLER PASSED HORS D'OEUVRE

(BASED ON TWO PIECES TOTAL PER PERSON)

CHOICE OF TWO BUTLER-PASSED HORS D'OEUVRE

(REFER TO PAGE 13 FOR HORS D'OEUVRE SELECTIONS)

DINNER

DOMAINE CHANDON, CUVÉE

CHAMPAGNE TOAST

SALADS

ARUGULA AND FRISEE SALAD WITH GOAT CHEESE AND SUN-DRIED BERRIES IN A ORANGE HONEY VINAIGRETTE

TUSCAN BEAN SALAD WITH HARICOT VERT, GARBANZO BEANS, ROASTED TOMATOES

CURRIED CHICKEN SALAD WITH PINEAPPLE AND TOASTED CASHEWS

TORTELLINI SALAD

ROMA TOMATO SALAD WITH ONIONS AND ENGLISH CUCUMBER
RED WINE HERB DRESSING

GRILLED VEGETABLE SALAD OF ASPARAGUS, PORTABELLA MUSHROOM,
AND SQUASH

ENTREES

CHICKEN PICCATA WITH LEMON AND CAPERS IN BUTTER SAUCE

HERB-MARINATED CHICKEN BREAST AND ROASTED RED PEPPER IN BASIL CREAM

ROASTED SNAPPER, ROASTED CORN, DICED TOMATOES,
LIME-BUTTER SAUCE

MISO-GLAZED SALMON WITH SHIITAKE MUSHROOMS AND
BEAN SPROUTS

SEARED FLANK STEAK WITH GREEN PEPPERCORN SAUCE

GRILLED BEEF MEDALLION WITH WHOLE-GRAIN MUSTARD SAUCE

SERVED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE

FRESHLY BAKED ROLLS AND ASSORTED TUSCAN BREADS

WEDDING CAKE

(REFER TO PAGE 17 FOR CAKE SELECTIONS)

HOUSE BLEND COFFEE AND TEA

SPARKLING FRUIT PUNCH

TWO ITEMS FROM EACH CATEGORY: \$135.00 PER PERSON

THREE ITEMS FROM EACH CATEGORY: \$150.00 PER PERSON

(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



BELLINI WEDDING BRUNCH

BUTLER PASSED MIMOSAS AND BLOODY MARY'S
(BASED ON 1 DRINK PER PERSON)

-

CHILLED, FRESH SQUEEZED ORANGE, CRANBERRY AND APPLE JUICES

-

FRESH FRUIT DISPLAY

SEASONAL AND TROPICAL FRUIT DISPLAY OF SLICED AND WHOLE FRUITS,
RASPBERRY COULIS AND TURKISH YOGURT WITH MINT

-

DANISH PASTRIES, MUFFINS, MINI CROISSANTS, FRUIT BREADS
BUTTER, HONEY, AND PRESERVES

-

SMOKED ATLANTIC SALMON DISPLAY

CAPERS, SLICED VIDALIA ONIONS, TOMATOES
VARIETY OF BAGELS ACCOMPANIED BY PLAIN AND LIGHT CREAM CHEESE

-

CHICKEN CAESAR SALAD

HEARTS OF BABY ROMAINE, CLASSIC CAESAR DRESSING, FOCACCIA CROUTONS,
CRACKED BLACK PEPPER, PECORINO CHEESE

-

CHOICE OF

INDIVIDUAL ITALIAN QUICHES

OR

SCRAMBLED EGGS WITH BRIE CHEESE AND CHIVES

-

PARPARDELLE PASTA

SAUTEED MUSHROOMS, GREEN PEAS, AND PARMESAN CREAM SAUCE

-

SPICED BREAKFAST POTATOES WITH ROASTED ONIONS AND PEPPERS
BOURBON-SMOKED BACON AND COUNTRY BREAKFAST SAUSAGE

-

BONELESS PRIME RIB OF BEEF

HORSERADISH CREAM, AU JUS, AND WHOLE-GRAIN MUSTARD
ASSORTMENT OF COCKTAIL AND SILVER DOLLAR ROLLS

-

WEDDING CAKE

(REFER TO PAGE 17 FOR CAKE SELECTIONS)

-

HOUSE BLEND COFFEE AND TEA

SPARKLING FRUIT PUNCH

\$95.00 PER PERSON

(CARVING ATTENDANT INCLUDED IN MENU PRICE)
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



SWEET INDULGENCES
CREATED FOR THE SWEET TOOTH IN YOU...

TORTA NUNZIALE "WEDDING CAKE"

DOMAINE CHANDON, CUVEE
CHAMPAGNE TOAST
-
WEDDING CAKE
(REFER TO PAGE 17 FOR CAKE SELECTIONS)
-
HOUSE BLEND COFFEE AND TEA
SPARKLING FRUIT PUNCH

\$35.00 PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)

...

DOLCE

DOMAINE CHANDON, CUVEE
CHAMPAGNE TOAST
-
INDIVIDUAL EXOTIC FRUIT MOUSSE WITH ALMOND SPONGE CAKE
-
FLOURLESS CHOCOLATE CAKE WITH TAHITIAN VANILLA SCENTED CREAM
-
ECLAIRS, CREAM PUFFS, FRESH FRUIT TARTS
-
INDIVIDUAL GINGERED CRÈME BRULEE
-
CHOCOLATE FONDUE WITH LONG STEMMED STRAWBERRIES
-
WEDDING CAKE
(REFER TO PAGE 17 FOR CAKE SELECTIONS)
-
HOUSE BLEND COFFEE AND TEA
SPARKLING FRUIT PUNCH

\$75.00 PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



MENU SELECTIONS

(THE FOLLOWING MENU SELECTIONS ARE INCLUDED IN THE WEDDING PACKAGES FOUND ON PAGES 2 – 11)

COLD HORS D'OEUVRE

AHI TUNA TARTARE WITH WASABI IN A CUCUMBER RING
CURRIED CHICKEN TART WITH LEMON AND CILANTRO
CABERNET-POACHED PEAR WITH GORGONZOLA CHEESE AND PECAN
BEEF TENDERLOIN ON A GARLIC CROUTON
BROCCONCINI MOZZARELLA AND PEAR TOMATO ON CIABATTA CROUTON WITH BASIL PESTO
SMOKED SALMON WITH CAPERBERRY AND FRESH DILL ON PUMPERNICKEL BREAD
STILTON, WALNUTS, AND DRIED APRICOT PISTACHIO DUESSY ON CIABATTA CROUTON WITH BASIL PESTO
TROPICAL MINI FRUIT SKEWERS, CHILE-LIME YOGURT

...

HOT HORS D'OEUVRE

MINI BEEF WELLINGTON WITH PINK PEPPERCORN SAUCE
MINI CHICKEN BURRITO WITH TOMATO SALSA DIP
WILD MUSHROOM IN PHYLLO
BEEF SATAY WITH THAI BARBEQUE SAUCE
CHICKEN SATAY WITH SPICY PEANUT SAUCE
CAPONATA, GRILLED EGGPLANT, PEPPERS, AND FETA CHEESE ENVELOPED IN PUFF PASTRY FINISHED WITH BALSAMIC VINEGAR
CHICKEN PARMESAN STICKS, TOMATO BASIL SAUCE
FRIED POT STICKERS, GINGER SOY SAUCE
MINIATURE MARYLAND CRABMEAT CAKES, CILANTRO AIOLI
SHRIMP IN POTATO CRISP, CHIVE GARLIC DIP

...

SALADS

HEART OF BABY ROMAINE WITH CLASSIC CAESAR DRESSING, FOCACCIA CROUTONS, CRACKED BLACK PEPPER, PECORINO CHEESE
VINE-RIPENED TOMATOES WITH FRESH BUFFALO MOZZARELLA AND PROSCIUTTO DI PARMA, BASIL, AND OLIVE OIL
BABY SPINACH WITH ENDIVE, CARAMELIZED PEACHES, AND HICKORY-SMOKED BACON
ORANGE HONEY-PECAN DRESSING
ASSORTED MIXED GREENS, JULIENNE RED ONIONS, ROASTED PEPPERS, TOMATOES, KALAMATA OLIVES, AND FETA CHEESE
OREGANO AND GARLIC VINAIGRETTE

...



MENU SELECTIONS CONT'D.

(THE FOLLOWING MENU SELECTIONS ARE INCLUDED IN THE WEDDING PACKAGES FOUND ON PAGES 2 – 11)

ENTREES

MISO-GLAZED SALMON FILET
BRAISED BABY BOK CHOY
STEAMED JASMINE RICE WITH GARLIC SESAME SEEDS

GRILLED NORTH ATLANTIC HALIBUT
TARRAGON CREAM REDUCTION
GARLIC MASHED POTATOES
SUMMER VEGETABLE RAGOUT

BROILED SWEET WATER PRAWNS
LEMON-INFUSED OIL DRIZZLE
BASIL MASCARPONE RISOTTO CAKE
CONFETTI VEGETABLES

GRILLED HERB AND GARLIC-MARINATED
BREAST OF CHICKEN
SAUTÉED WILD MUSHROOMS
HERB AND GARLIC NEW POTATOES
CHEF'S SELECTION OF SEASONAL VEGETABLES

HONEY-GINGER GLAZED PORK LOIN
HORSERADISH POTATO PUREE,
BRAISED BABY BOK CHOY
CALVADOS DEMI

EIGHT-OUNCE ROASTED BEEF FILET
RED WINE REDUCTION
BUTTER-WHIPPED POTATOES
SAUTÉED BABY VEGETABLES

CHARBROILED FOURTEEN-OUNCE
NEW YORK STRIP STEAK
COUNTRY-STYLE HORSERADISH SMASHED POTATOES
TUSCAN BEAN, PARMA HAM AND SWEET ONION DEMI
CHEF'S SELECTION OF SEASONAL VEGETABLES

SIX-OUNCE ROASTED BEEF FILET
SIX-OUNCE BUTTER-POACHED LOBSTER TAIL
CREAMY POTATO GRATIN
SAUTÉED BABY VEGETABLES
(ADD: \$15.00 ++ PER PERSON)

GRILLED SIX-OUNCE GRILLED BEEF FILET
TOASTED PISTACHIO SEARED SALMON FILET
POTATO HASH, ROASTED BABY FENNEL
VEAL STOCK REDUCTION

WHITE MUSHROOM RISOTTO WITH ASPARAGUS

EGGPLANT WITH SMOKED MARINARA
AND PARMESAN



ELEGANT PRESENTATIONS

LIGHT FARE

BUTLER-PASSED HORS D'OEUVRE

COLD

AHI TUNA TARTARE WITH WASABI IN A CUCUMBER RING
CURRIED CHICKEN TART WITH LEMON AND CILANTRO
CABERNET-POACHED PEAR WITH GORGONZOLA CHEESE AND PECAN
BEEF TENDERLOIN ON A GARLIC CROUTON
BROCCONCINI MOZZARELLA AND PEAR TOMATO ON CIABATTA CROUTON WITH BASIL PESTO
SMOKED SALMON WITH CAPERBERRY AND FRESH DILL ON PUMPERNICKEL BREAD
STILTON, WALNUTS AND DRIED APRICOT PISTACHIO DUESSY ON CIABATTA CROUTON WITH BASIL PESTO
TROPICAL MINI FRUIT SKEWERS, CHILE-LIME YOGURT

-

HOT

MINI BEEF WELLINGTON WITH PINK PEPPERCORN SAUCE
MINI CHICKEN BURRITO WITH TOMATO SALSA DIP
WILD MUSHROOM IN PHYLLO
BEEF SATAY WITH THAI BARBEQUE SAUCE
CHICKEN SATAY WITH SPICY PEANUT SAUCE
CAPONATA, GRILLED EGGPLANT, PEPPERS AND FETA CHEESE ENVELOPED IN PUFF PASTRY FINISHED WITH BALSAMIC VINEGAR
CHICKEN PARMESAN STICKS, TOMATO BASIL SAUCE
FRIED POT STICKERS, GINGER SOY SAUCE
MINIATURE MARYLAND CRABMEAT CAKES, CILANTRO AIOLI
SHRIMP IN POTATO CRISP, CHIVE GARLIC DIP

CHOICE OF FIVE HORS D'OEUVRE:	\$34.00 PER PERSON
CHOICE OF SEVEN HORS D'OEUVRE:	\$47.00 PER PERSON
CHOICE OF TEN HORS D'OEUVRE:	\$62.00 PER PERSON

HORS D'OEUVRE ARE BASED ON ONE SERVING PER SELECTION PER PERSON
(INCLUSIVE OF SALES TAX, SERVICE, AND DELIVERY CHARGE)



ELEGANT PRESENTATIONS CONT'D.

THE FOLLOWING SELECTIONS ARE SUBJECT TO AN ADDITIONAL \$2.00 PER PERSON DELIVERY CHARGE IF ORDERED ALONE. *

EACH SELECTION REQUIRES A MINIMUM OF 10 PERSONS
PRICING IS INCLUSIVE OF SERVICE CHARGE AND SALES TAX

SEAFOOD

SEAFOOD MEDLEY OF SHRIMP, CLAMS, AND OYSTERS
BASED ON (4) SHRIMP / 1 CLAM / 1 OYSTER PER PERSON
(SPICY COCKTAIL SAUCE, HORSERADISH, TABASCO, AND LEMON WEDGES)
\$36.00 PER PERSON

ICED JUMBO SHRIMP
(SPICY COCKTAIL SAUCE, HORSERADISH, TABASCO, AND LEMON WEDGES)
MINIMUM ORDER OF THREE PIECES PER PERSON
\$8.00 PER PIECE

SUSHI AND SASHIMI DISPLAY

(SERVES 10 PEOPLE)

CALIFORNIA ROLLS

(CUCUMBER, CRAB MEAT, AVOCADO)

TUNA, SALMON, CRAB, AND YELLOWTAIL SASHIMI

SUSHI AND SASHIMI ARE SERVED WITH WASABI MUSTARD, PICKLED GINGER, KIKKOMAN SOY SAUCE AND LIGHT SOY SAUCE

\$288.00 PER DISPLAY

RECEPTION DISPLAYS

MEDITERRANEAN TAPAS

ASSORTED MARINATED OLIVES AND HUMMUS

MUSHROOM SALAD WITH GARLIC AND BACON

SHERRY-MUSTARD ASPARAGUS SALAD

MARINATED CHEESE WITH TARRAGON AND OLIVE OIL

MARINATED MUSSELS IN VINAIGRETTE

SAUTÉED ASSORTED VEGETABLES WITH GARLIC, OLIVE OIL
AND MANCHEGO CHEESE

CHICKEN, PESTO, AND MUSHROOM STUFFED
MEDITERRANEAN BREAD

POTATO, SHRIMP, AND CHILI SAUCE OMLETTE

ROASTED PEPPER AND BASIL BRUSCHETTA

SELECTION OF ARTISAN BREADS AND FLAT BREADS

\$37.00 PER PERSON

PASTA STATION

CHOICE OF ONE: PENNE, FUSILLI, OR PAPPARDELLE

CHOICE OF ONE:

BUTTERNUT SQUASH RAVIOLI, WILD MUSHROOM RAVIOLI,
OR LOBSTER RAVIOLI

CHOICE OF TWO:

ROASTED PEPPER CREAM, VODKA SAUCE, BOLOGNESE,
MARINARA, CLASSIC CARBONARA,

ROASTED PORTOBELLO ENGLISH CREAM, OR GORGONZOLA CREAM

FRESH-GRATED PARMESAN CHEESE AND ASSORTED TUSCAN BREADS

\$24.00 PER PERSON

ASIAN FUSION

SUSHI AND SASHIMI DISPLAY

CALIFORNIA ROLLS

(CUCUMBER, CRAB MEAT, AVOCADO)

TUNA, SALMON, CRAB, AND YELLOWTAIL SASHIMI

SUSHI AND SASHIMI ARE SERVED WITH WASABI MUSTARD,
PICKLED GINGER, KIKKOMAN SOY SAUCE AND LIGHT SOY SAUCE

SEAWEED SALAD

WAKAME SEAWEED IN A WHITE SOY AND SESAME DRESSING

SAVORY PORK RIBS, CHINESE SNAKE BEANS, STIR FRIED WITH GALANGAL
(THAI GINGER) LEMON GRASS, SHRIMP PASTE,
RED THAI CHILI

FRIED VIETNAMESE WHITE CLAMS WITH THAI CHILI AND
YELLOW BEAN SAUCE

RED-COOKED TOFU WITH CHINESE MUSHROOMS,
ROASTED SZECHWAN PEPPER AND FIVE-SPICE SAUCE OVER
RICE STICK NOODLES

ASIAN-STYLE VEGETABLES AND STEAMED RICE
\$45.00 PER PERSON

STIR FRY STATION

MARINATED CHICKEN, BEEF, AND TOFU

ONIONS, PEPPERS, BOK CHOY, FRESH BEAN SPROUTS
AND GREEN ONIONS

STEAMED RICE, GARLIC CHILI SAUCE

\$20.50 PER PERSON

* SHOULD THE ITEMS ABOVE BE ORDERED AS AN ENHANCEMENT OF ANY OF THE MENUS PUBLISHED ON PAGES 2 – 11,
THE \$2.00 DELIVERY CHARGE WILL NOT APPLY.



ELEGANT PRESENTATIONS CONT'D.

THE FOLLOWING SELECTIONS ARE SUBJECT TO AN ADDITIONAL \$2.00 PER PERSON DELIVERY CHARGE IF ORDERED ALONE. *
EACH SELECTION REQUIRES A MINIMUM OF 10 PERSONS
PRICING IS INCLUSIVE OF SERVICE CHARGE AND SALES TAX

ATTENDED CARVING STATIONS

SALMON FILET

BAKED IN PUFF PASTRY CRUST WITH
TARRAGON CREAM SAUCE
(SERVES 25)
\$480.00 EACH

OVEN-ROASTED TOM TURKEY BREAST

CRANBERRY-MINT CHUTNEY, MUSTARD SAGE AU JUS
(SERVES 30)
\$384.00 EACH

BONELESS PRIME RIB OF BEEF

HORSERADISH CREAM AND WHOLE-GRAIN MUSTARD
(SERVES 30)
\$673.00 EACH

HONEY-GLAZED COUNTRY HAM

STONE-GROUND MUSTARD AND TARRAGON AIOLI
(SERVES 50)
\$576.00 EACH

THE ABOVE CARVED ITEMS ARE SERVED WITH APPROPRIATE CONDIMENTS AND AN
ASSORTMENT OF COCKTAIL AND SILVER DOLLAR ROLLS
(ROLLS ARE NOT INCLUDED WITH THE SALMON FILET)
ALL ITEMS REQUIRE A UNIFORMED CARVER OF \$175.00 EACH

DESSERTS

CHOCOLATE VESUVIUS STATION
A CHOCOLATE FOUNTAIN WITH YOUR CHOICE OF
WHITE OR MILK CHOCOLATE
ACCOMPANYING DELIGHTS OF MARSHMALLOW,
FRESH STRAWBERRIES, CUBED PINEAPPLE,
AND CUBED ANGEL FOOD CAKE
\$19.00 PER PERSON

◇ TIRAMISU, THIN CHOCOLATE LEAVES
\$13.50 PER PERSON

◇ DARK CHOCOLATE MOUSSE WITH NOUGAT
OVAL SAVARIN SHAPE WITH RASPBERRY SAUCE
\$15.00 PER PERSON

◇ SPICY APPLE TART
CRÈME ANGLAISE AND CINNAMON-FLAVORED WHIPPED CREAM
\$15.00 PER PERSON

STRAWBERRIES DIPPED IN CHOCOLATE
\$8.00 PER PIECE

ASSORTED MINI ITALIAN PASTRIES
\$74.00 PER DOZEN

ASSORTED MINI FRENCH PASTRIES
(LEMON, RASPBERRY, BLUEBERRY, AND CINNAMON APPLE CRISP)
\$74.00 PER DOZEN

ÉCLAIRS, CREAM PUFFS, FRESH FRUIT TARTS
\$74.00 PER DOZEN

ADD A SCOOP OF GELATO ICE CREAM
WITH EACH SLICE OF WEDDING CAKE
\$5.15 PER PERSON

◇ SERVED AS PLATED DESSERTS

* SHOULD THE ITEMS ABOVE BE ORDERED AS AN ENHANCEMENT OF ANY OF THE MENUS PUBLISHED ON PAGES 2 – 11,
THE \$2.00 DELIVERY CHARGE WILL NOT APPLY.



WEDDING CAKE SELECTIONS

AN ELEGANTLY DECORATED WEDDING CAKE CREATED BY OUR PASTRY CHEF
THE FOLLOWING CAKE SELECTIONS ARE EXCLUSIVE IN OUR WEDDING PACKAGES.

ADDITIONAL CHARGES WILL APPLY FOR FLORAL ON WEDDING CAKES.

FOR CUSTOM-INSPIRED WEDDING CAKES, PLEASE CONSULT YOUR WEDDING COORDINATOR FOR DETAILS.

CHOICE OF CAKE:

WHITE, CHOCOLATE, CARROT, LEMON, RED VELVET

CHOICE OF FILLING:

CREAM CHEESE, BUTTERCREAM, WHITE CHOCOLATE MOUSSE, CHOCOLATE MOUSSE,
WHIPPED CREAM, VANILLA BAVARIAN CREAM, GRAND MARNIER BAVARIAN CREAM, FRESH FRUIT
CHOCOLATE GANACHE (ADDITIONAL CHARGES WILL APPLY)

CHOICE OF FROSTING:

BUTTERCREAM, WHIPPED CREAM

CHOCOLATE GANACHE OR ROLLED FONDANT (ADDITIONAL CHARGES WILL APPLY)

SPECIALTY SELECTIONS:

VANILLA SPONGE WITH LEMON CREAM AND SEASONAL FRESH BERRIES

VANILLA SPONGE WITH VANILLA CREAM AND SEASONAL FRESH FRUITS

CHOCOLATE SPONGE WITH ORANGE SCENTED CHOCOLATE MOUSSE FILLING

CHOCOLATE SPONGE WITH CHOCOLATE MOUSSE, FRAMBOISE (RASPBERRY LIQUEUR) AND FRESH RASPBERRIES

CHOCOLATE SPONGE WITH HAZELNUT CREAM AND CARAMELIZED NUTS





BAR SELECTIONS

THE FOLLOWING SELECTIONS ARE SUBJECT TO AN ADDITIONAL \$2.00 PER PERSON DELIVERY CHARGE IF ORDERED ALONE. *

EACH SELECTION REQUIRES A MINIMUM OF 10 PERSONS
PRICING IS INCLUSIVE OF SERVICE CHARGE AND SALES TAX

HOSTED BAR

PREMIUM MARTINIS \$14.00
PREMIUM COCKTAILS \$11.00
ABSOLUT VODKA
TANQUERAY GIN
CHIVAS REGAL SCOTCH
JACK DANIEL'S
CANADIAN CLUB
SAUZA GOLD TEQUILA
MYER'S PLATINUM RUM

BEER

DOMESTIC \$6.50
SAMUEL ADAMS, MILLER LIGHT, MILLER GENUINE DRAFT,
BUDWEISER, BUD LIGHT, MICHELOB ULTRA LIGHT, COORS

IMPORTED \$8.00

CORONA, HEINEKEN, AMSTEL LIGHT, BECK'S DARK, BECK'S
LIGHT, FOSTER'S, DOS EQUIS

OTHER SELECTIONS

FRUIT JUICES	\$7.00 PER BOTTLE
SOFT DRINKS	\$5.25 EACH
MINERAL WATER, SPARKLING OR STILL	\$5.50 PER BOTTLE
FIJI WATER	\$7.00 PER BOTTLE
HOUSE WINE BY THE GLASS	\$11.50 PER GLASS
RED BULL	\$7.75 EACH

CASH BARS

FOR CASH BARS – ADD \$.50 ++ PER DRINK TO THE SELECTIONS
ABOVE. THE VENETIAN/PALAZZO WILL WAIVE ONE
BARTENDER FEE PER EVERY \$500.00 IN BEVERAGE REVENUE
FOR CASH BARS, EXCLUSIVE OF SERVICE CHARGE AND SALES TAX.

A BARTENDER FEE OF \$175.00 PER BARTENDER WILL APPLY.

ALL COCKTAILS ARE CALCULATED PER ONE-OUNCE MEASURE AND ARE BILLED AS SUCH "PER DRINK." PATRON AGREES TO COMPLY WITH ALL ALCOHOLIC BEVERAGE STATUTES OF THE
STATE OF NEVADA AND HOLD THE VENETIAN AND THE PALAZZO BLAMELESS FOR ANY INFRACTION THEREOF.

* SHOULD THE ITEMS ABOVE BE ORDERED AS AN ENHANCEMENT OF ANY OF THE MENUS PUBLISHED ON PAGES 2 – 11,
THE \$2.00 DELIVERY CHARGE WILL NOT APPLY.



BEVERAGE

THE FOLLOWING SELECTIONS ARE SUBJECT TO AN ADDITIONAL \$2.00 PER PERSON DELIVERY CHARGE IF ORDERED ALONE. *
EACH SELECTION REQUIRES A MINIMUM OF 10 PERSONS
PRICING IS INCLUSIVE OF SERVICE CHARGE AND SALES TAX

MODERN DAY FAVORITES

CELEBRATE IN STYLE WITH A SIGNATURE COCKTAIL....

<p>"SEALED WITH A KISS" SKYY PASSION FRUIT VODKA, PAMA POMEGRANATE LIQUEUR AND PINEAPPLE IN A SUGAR RIMMED GLASS \$16.00 PER GLASS</p>	<p>"...SOMETHING BLUE" STOLI BLUEBERRY VODKA, FRESH BLUEBERRIES \$16.00 PER GLASS</p>
<p>"LOVE IS IN THE AIR" IMPERIA VODKA, WATERMELON LIQUEUR AND ORANGE JUICE \$16.00 PER GLASS</p>	<p>"FROM THIS MOMENT" RASPBERRY VODKA, MUDDLED RASPBERRIES AND SUGAR, SPARKLING WHITE WINE & LIME WEDGE \$16.00 PER GLASS</p>
<p>"AT LAST" THREE OLIVES GRAPE VODKA, GRAPE PUCKER, SOUR MIX AND 7-UP \$16.00 PER GLASS</p>	<p>"A PERFECT PAIR" PROSECCO, PEAR PUREE \$16.00 PER GLASS</p>

FRESH STRAWBERRY OR RASPBERRY FOR CHAMPAGNE TOAST
\$2.50 PER GLASS

WINE FLIGHT

*ENHANCE YOUR DINNER WITH A WINE FLIGHT.
OUR SOMMELIER WILL SELECT THREE WINES FROM THE CATEGORIES LISTED BELOW
TO OFFER YOUR GUESTS A DELICIOUS WINE TASTING.*

WHITE CALIFORNIA VARIETALS:	\$15.00 PER PERSON
CALIFORNIA CHARDONNAYS:	\$21.00 PER PERSON
RED CALIFORNIA VARIETALS:	\$15.00 PER PERSON
PINOT NOIRS:	\$21.00 PER PERSON

EACH FLIGHT WILL CONSIST OF THREE 2.5 OUNCE POURS OF WINES FROM THE CATEGORY SELECTED

* SHOULD THE ITEMS ABOVE BE ORDERED AS AN ENHANCEMENT OF ANY OF THE MENUS PUBLISHED ON PAGES 2 – 11,
THE \$2.00 DELIVERY CHARGE WILL NOT APPLY.



CATERING POLICIES

GUARANTEE

THE VENETIAN AND THE PALAZZO MUST BE NOTIFIED NO LATER THAN NOON, THREE (3) BUSINESS DAYS (72 HOURS) PRIOR TO THE SCHEDULED FUNCTION, AS TO THE EXACT NUMBER OF PERSONS TO ATTEND ALL PLANNED FUNCTIONS. GUEST COUNTS FOR EVENTS SCHEDULED TO BE HELD ON SUNDAY AND MONDAY MUST BE GIVEN NO LATER THAN NOON OF THE PRECEDING THURSDAY. FUNCTIONS SCHEDULED TO BE HELD ON TUESDAY MUST BE GIVEN NO LATER THAN NOON ON THE PRECEDING FRIDAY. IN SOME INSTANCES, MORE ADVANCED NOTICE MAY BE REQUIRED, DUE TO MENU COMPLEXITY, HOLIDAYS, DELIVERIES, OR OTHER CONSTRAINTS. SUCH NUMBER SHALL CONSTITUTE A GUARANTEE NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE MADE ACCORDINGLY.

SHOULD THE CLIENT NOT NOTIFY THE VENETIAN AND THE PALAZZO OF A GUARANTEE NUMBER, THE VENETIAN AND THE PALAZZO SHALL UTILIZE THE EXPECTED NUMBER AS THE FINAL GUARANTEE. SHOULD THE GUARANTEE DECREASE BY 15% OF THE ORIGINAL ESTIMATED NUMBER OF ATTENDEES, THE VENETIAN AND THE PALAZZO RESERVE THE RIGHT TO CHARGE ROOM RENTAL, CHARGE SERVICES CHARGES, AND/OR RELOCATE YOUR GROUP TO A SMALLER ROOM.

OVERSET AND SET MAXIMUMS

THE VENETIAN'S AND THE PALAZZO'S "OVERSET" FOR EVENTS IN WHICH MORE THAN 100 PERSONS OR GREATER ARE GUARANTEED, THE OVERSET IS 3% OVER THE GUARANTEE FIGURE. IN ALL CASES, THE "SET" WILL NOT EXCEED MORE THAN 50 PERSONS OVER THE GUARANTEE. THE CHEF WILL PREPARE ALL ITEMS FOR THE SET FIGURE. FOR EVENTS OF 100 PERSONS OR FEWER, THE GUARANTEE WILL EQUAL THE SET.

INCREASES IN GUARANTEES:

PLEASE NOTE THE FOLLOWING SHALL APPLY TO ALL INCREASES IN GUARANTEES RECEIVED WITHIN 72 BUSINESS HOURS: GUARANTEE INCREASES OVER 3% OF THE ORIGINAL GUARANTEE RECEIVED 48 TO 24 HOURS PRIOR TO THE FUNCTION (WITH THE EXCEPTION OF COFFEE, DECAFFEINATED COFFEE, TEA, SOFT DRINKS, AND MINERAL WATERS ORDERED ON A CONSUMPTION BASIS) SHALL INCUR A 10% PRICE INCREASE.

EXAMPLE : 72-HOUR GTD IS GIVEN FOR 100 PERSONS FOR A PLATED DINNER PRICED AT \$99.00++. THE OVERSET FOR THIS GUARANTEE IS 103.

- 48 HOURS: A REQUEST FOR AN INCREASE TO 125 IS RECEIVED
- 103 PLATED DINNERS (ORIGINAL GTD PLUS 3% OVERSET) WILL BE PRICED AT \$99.00++ PER PERSON
- 22 PLATED DINNERS WILL BE PRICED AT \$108.90++ (PRICE PLUS 10%) PER PERSON

GUARANTEE INCREASES OVER 3% OF THE ORIGINAL GUARANTEE RECEIVED DAY OF THE FUNCTION (WITH THE EXCEPTION OF COFFEE, DECAFFEINATED COFFEE, TEA, SOFT DRINKS, AND MINERAL WATERS ORDERED ON A CONSUMPTION BASIS) SHALL INCUR A 15% PRICE INCREASE.

EXAMPLE : 72-HOUR GTD IS GIVEN FOR 100 PERSONS FOR A PLATED DINNER MENU PRICED AT \$99.00++. THE OVERSET FOR THIS GUARANTEE IS 103.

- DAY OF FUNCTION REQUEST FOR AN INCREASE TO 125 IS RECEIVED
- 103 PLATED DINNERS (ORIGINAL GTD PLUS 3% OVERSET) WILL BE PRICED AT \$99.00++ PER PERSON
- 22 PLATED DINNERS WILL BE PRICED AT \$113.85++ (PRICE PLUS 15%) PER PERSON

AN INCREASED GUARANTEE WITHIN 72 HOURS WILL NOT RECEIVE AN OVERSET AMOUNT. THE NEW GUARANTEE IS THE SET AMOUNT. PLEASE NOTE THAT IN SOME CASES THE VENETIAN AND THE PALAZZO MAY NOT BE ABLE TO ACCOMMODATE INCREASES IN FOOD AND BEVERAGE QUANTITIES.

LABOR FEES

A \$100.00 LABOR AND PREPARATION CHARGE WILL BE APPLIED TO ALL PLATED OR BUFFET DINNERS, AND RECEPTION FUNCTIONS FOR EVENTS UNDER 10 PERSONS.

NOTIFICATION OF SERVICE CHARGE AND TAX ++ = PLUS TAX AND SERVICE CHARGE

NEW ORDERS WITHIN 72 HOURS

ANY MENU ORDERED WITHIN 72 HOURS OF THE FUNCTION DATE WILL BE CONSIDERED A "POP-UP" AND SUBJECT TO SPECIAL MENU SELECTIONS AND PRICING. CONSULT YOUR CONFERENCE MANAGER FOR POP-UP MENUS AND PRICING.

DELIVERY CHARGE

FOR EXCLUSIVE USE OF EVENTS THAT TAKE PLACE IN THE HOSPITALITY PARLORS AND/OR VENEZIA CONCIERGE LOUNGE, A \$2.00 PER PERSON DELIVERY CHARGE WILL APPLY. THE \$2.00 DELIVERY CHARGE INCLUDES ALL THE PREPARATION OF CHINA, GLASSWARE, SILVERWARE, COCKTAIL NAPKINS, LINEN, AND TABLES THAT MUST BE PROVIDED FOR SETUP OF THE HOSPITALITY PARLORS AND/OR VENEZIA CONCIERGE LOUNGE.



CATERING POLICIES CONT'D...

SALES TAX

CLARK COUNTY SALES TAX IS CURRENTLY 8.1%, HOWEVER IN THE EVENT OF ANY INCREASE OR NEW TAX; INDIVIDUAL/ORGANIZATION SHALL BE RESPONSIBLE FOR PAYMENT OF THE REVISED TAX.

WEDDING CAKES

FOR CUSTOM-INSPIRED WEDDING CAKES, ADDITIONAL CHARGES WILL APPLY FOR SPECIALTY ENHANCEMENTS AND/OR ADDITIONAL LABOR COSTS.

WE RECOMMEND THE FOLLOWING CAKE SIZES:

- 1 TIER, 8" ROUND – SERVES 10
- 1 TIER, 10" ROUND – SERVES 14
- 1 TIER, 12" ROUND – SERVES 18
- 2 TIERS, 6" X 10" – SERVES 19
- 2 TIERS, 8" X 10" – SERVES 24
- 2 TIERS, 8" X 12" – SERVES 28
- 3 TIERS, 8" X 10" X 12" – SERVES 42

ADDITIONAL CHARGES

- 1. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$4.00 ++ PER PERSON WILL APPLY FOR ALL FUNCTIONS 100 PERSONS OR MORE.
- 2. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$9.00 ++ PER PERSON WILL APPLY FOR ALL FUNCTIONS BETWEEN 30 AND 99 GUESTS.
- 3. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$11.00 ++ PER PERSON WILL APPLY FOR ALL FUNCTIONS BETWEEN 10 AND 29 GUESTS.
- 4. ALL POOL FUNCTIONS ARE SUBJECT TO A MINIMUM F&B OF \$85.00 ++ PER PERSON AND A SET-UP FEE BASED UPON THE AREA. POOL FUNCTIONS ARE SUBJECT TO REGULATIONS GOVERNING THE POOL. PLEASE SEE THE POLICIES AND PROCEDURE MANUAL FOR DETAILS.
- 5. ALL MADAME TUSSAUDS FUNCTIONS ARE SUBJECT TO A MINIMUM F&B OF \$85.00 ++ PER PERSON AND A \$1,500.00 SET-UP FEE.
- 6. ALL VENEZIA CONCIERGE LOUNGE FUNCTIONS ARE SUBJECT TO A MINIMUM F&B OF \$50.00 ++ PER PERSON AND A \$1,500.00 SET-UP FEE.

GENERAL TERMS

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE HOTEL AND THE FOLLOWING CONDITIONS:

- 1. THE QUOTATION HEREIN IS SUBJECT TO A PROPORTIONATE INCREASE TO MEET INCREASED COSTS OF FOOD, BEVERAGE AND OTHER COSTS OF THE OPERATION EXISTING AT THE TIME OF PERFORMANCE OF OUR UNDERTAKING BY REASON OF PRESENT COMMODITY PRICES, LABOR COSTS, TAXES OR CURRENCY VALUES. PATRON EXPRESSLY GRANTS THE RIGHT TO THE HOTEL TO RAISE THE PRICES HEREIN QUOTED OR TO MAKE REASONABLE SUBSTITUTIONS ON THE MENU AND AGREES TO PAY SUCH INCREASED PRICES AND TO ACCEPT SUCH SUBSTITUTIONS.
- 2. IN ARRANGING FOR PRIVATE FUNCTIONS, THE ATTENDANCE MUST BE DEFINITELY SPECIFIED THREE (3) BUSINESS DAYS IN ADVANCE. THIS NUMBER WILL BE CONSIDERED A GUARANTEE, NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE MADE ACCORDINGLY.
- 3. ALL FEDERAL AND DISTRICT TAXES WHICH MAY BE IMPOSED OR BE APPLICABLE TO THIS AGREEMENT AND TO THE SERVICES RENDERED BY THE HOTEL ARE IN ADDITION TO THE PRICES HEREIN AGREED UPON, AND THE PATRON AGREES TO PAY THEM SEPARATELY.
- 4. PER NEVADA STATE LAW, ALCOHOLIC BEVERAGES OF ANY KIND WILL NOT BE PERMITTED TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES FROM THE OUTSIDE. ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED FROM THE HOTEL. WE WELCOME YOUR REQUEST FOR SPECIAL ITEMS, WHICH WILL BE CHARGED IN THEIR ENTIRETY PER SPECIFIC ORDERED QUANTITIES. NEVADA STATE LAW FURTHER PROHIBITS THE REMOVAL OF ALCOHOLIC BEVERAGES PURCHASED BY THE HOTEL FOR CLIENT CONSUMPTION.
- 5. PRICES PRINTED AND PRODUCTS LISTED ARE SUBJECT TO CHANGE WITHOUT NOTICE.
- 6. PERFORMANCE OF THIS AGREEMENT IS CONTINGENT UPON THE ABILITY OF THE HOTEL 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.
- 7. PAYMENT SHALL BE MADE IN ADVANCE OF THE FUNCTION. THE HOTEL'S TERMS ARE 100% PREPAYMENT; EXCEPT AS OTHERWISE STATED, ALL CHARGES HEREUNDER MUST BE FULLY PREPAID NO LATER THAN THIRTY (30) DAYS PRIOR TO INDIVIDUAL'S EVENT. THE INDIVIDUAL SHALL PROMPTLY PAY ALL FEES AND DEPOSITS WHEN DUE HEREUNDER. WHILE FULL PREPAYMENT IS REQUIRED, FROM TIME TO TIME, ADDITIONAL CHARGES MAY BE INCURRED DURING INDIVIDUAL'S EVENT. SAID CHARGES MUST BE PAID IN FULL AT THE TIME OF INCURRENCE OR WITHIN THIRTY (30) DAYS FROM THE DATE OF INCURRENCE THEREOF UPON PRIOR ARRANGEMENT WITH THE HOTEL.
- 8. PLEASE NOTE: POOL FUNCTIONS AND EVENTS THAT TAKE PLACE IN THE VENEZIA CONCIERGE LOUNGE ARE SUBJECT TO ADDITIONAL REQUIREMENTS AND CHARGES. PLEASE SEE YOUR COORDINATOR FOR DETAILS.