

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



WELCOME

Olivier Dubreuil

French Master Chef

The Venetian Resort Las Vegas

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

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

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

NOVEMBER 2012

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

MARCH 2019

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

JANUARY 2021

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

MARCH 2022

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

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 Pâtisserie 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 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





GOOD MORNING
BREAKFAST

Continental Breakfast



THE VENETIAN CONTINENTAL

\$46 per person

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

THE PALAZZO CONTINENTAL

\$47 per person

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

Each menu requires a minimum guarantee of 10 persons. Continental Breakfasts are designed for a maximum of one hour 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
- ~ Smoked Scottish Salmon and Oven-Roasted Turkey
- ~ Plain Cream Cheese and Blueberry Cream Cheese
- ~ Sliced Tomatoes, English Cucumbers, Pickled Red Onions, and Bibb Lettuce

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
- ~ Whole Grain Mustard, Cornichons, and Fig Chutney
- ~ Assorted Rolls and Crackers

BUILD YOUR BREAKFAST SMOOTHIE BOWL

\$20 per person

- ~ Blueberry, Chia, and Soy Milk
- ~ Banana Coconut Greek Yogurt

THE FRUIT

- ~ Ripe Mango, Roasted Peaches, and Orange Segments

THE TOPPINGS

- ~ Banana Chips, Almond Granola, Pumpkin Seeds, and Toasted Coconut Flakes

INDIVIDUAL FRITTATA (Select One)

\$16 per person

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

HOT SAVORY "OATMEAL"

\$12 per person

- ~ Creamy Coconut Quinoa with Fresh Mixed Berries
- ~ Savory Farro with Ham, Cheddar Cheese, and Broccoli

Each selection requires a minimum guarantee of 10 persons.

Breakfast Enhancements



SANDWICH SELECTIONS

\$216 per dozen

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

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

FRENCH TOAST

\$16 per person

- ~ Classic French Toast
- ~ Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream

PANCAKE STATION

\$16 per person

- ~ Classic Warm Pancake
- ~ 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

\$65 per person

STARTERS

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

THE EGGS (Select One)

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

THE MEATS (Select Two)

- ~ Peppered Bacon
- ~ Honey Ham
- ~ Italian Pork Patty
- ~ Chicken Sausage with Caramelized Onions and Gouda
- ~ Housemade Chipotle Turkey Sausage Links
- ~ Chicken-Apple Sausage
- ~ Pork Longganisa Sausage
- ~ Housemade Plant-Based Patty "Sausage" **+\$5**

THE STARCH (Select One)

- ~ Roasted Yukon Potato Wedges with Fresh Herbs
- ~ Breakfast Potatoes with Roasted Onions, Roasted Peppers, and Tomato Jam
- ~ Pee-Wee Potatoes with Olives, Onions, Capers, and Oregano
- ~ Potato Hashbrown Cake with Emmental Cheese and Fresh Herbs

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 Venetian Blends of Coffee and Tea, Assorted Soft Drinks, and Bottled Water

LIGHT AND FRESH

\$30 per person

- ~ Whole Fresh Fruit
- ~ Individual House-Blended Trail Mix
- ~ Assorted Granola Bars
- ~ Watermelon, Yuzu, and Ginger Aqua Fresca

ITALIAN SNACK TIME

\$30 per person

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

GLUTEN-FREE TREATS

\$30 per person

- ~ Tropical Fruit Skewer
- ~ Individual House-Blended Trail Mix
- ~ Hershey's Milk Chocolate Bar and Milk Chocolate Almond Bar

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
- ~ Roast Beef, Crispy Onion, Arugula, Horseradish Cheddar Cheese, and Chimichurri Sauce on Ciabatta
- ~ Turkey BLT — Roasted Turkey, Crispy Bacon, Little Gem Lettuce, Heirloom Tomato, and Ranch on a Beet Roll
- ~ Spanish Bocadillo with Cured Jamon, Manchego Cheese, Piquillo Pepper Aioli, and Watercress on a Mini Baguette
- ~ Grilled Teriyaki Chicken, Red Cabbage and Carrot Sesame Slaw, and Sriracha Aioli on a Carob Roll
- ~ Mortadella, Brie Cheese, Granny Smith Apple Jam, and Honey Mustard Aioli on a Honey Fig Roll
- ~ Egg Salad, Avocado Spread, Alfalfa Sprouts, and Dijon Mustard on a Croissant

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

\$64 per person (Maximum of 8 Hr. Service)

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

THE VENETIAN ALL DAY BREAK PACKAGE

\$94 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
- ~ Assorted Warm Belgian Waffles
(Original, Cinnamon, and Chocolate Chip)

MORNING BREAK (30 MIN. SERVICE)

- ~ Selection of Granola and Protein Bars
- ~ Individual House-Blended Trail Mix
- ~ Whole Fresh Fruit

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
- ~ Red Grape, San Daniele Prosciutto, and Cheddar
Cheese Skewers
- ~ 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
\$120 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
- ~ Monster Energy
\$10

AQUA FRESCAS & ICED TEAS

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

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

BOBA TEA SHOP

\$175 Per Gallon

TEA (Select Two, Minimum Two Gallons Each)

- ~ Black Tea with Brown Sugar Syrup
- ~ Thai Milk Tea
- ~ Traditional Milk Tea
- ~ Mango-Passion Fruit Black Tea with Honey

CONDIMENTS (Select Two, Boba Pearls Included)

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

PROTEIN BLAST

\$185 Per Gallon

(Minimum 2 Gallons Each)

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

GOOD MORNING ITEMS

PRE-MADE PARFAIT

\$16 per each

- ~ Agave Syrup-Scented Greek Yogurt with Granola
- ~ Blueberry and Bloomed Chia Yogurt with Granola
- ~ Vanilla Yogurt with Berries and Coconut Chips
- ~ Mango Pearls and Strawberry Yogurt with Chocolate Crumble
- ~ Dragon Fruit and Coconut Chia with Berries



Break Items

À La Carte Break Items

- ~ Assorted Glazed Doughnuts
\$98 per dozen
- ~ Assorted Muffins
\$98 per dozen
- ~ Kouign-Amann filled
with Peach Jam
\$98 per dozen
- ~ Fresh Baked Chocolate-Filled
and Plain Croissants
\$98 per dozen
- ~ Trio of Warm Belgian Waffles:
Original, Chocolate Chip,
and Cinnamon
\$98 per dozen
- ~ Gluten-Free Chocolate Chip
Brookie Bar
\$98 per dozen
- ~ Fresh Fruit Salad
\$16 per person
- ~ Assorted Individual Fruit Yogurts
\$9 each
- ~ Assorted Greek-Style Yogurt
\$10 each
- ~ Whole Fresh Fruit
\$98 per dozen
- ~ Hard-Boiled 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
\$98 per dozen
- ~ Brownies & Blondies
\$98 per dozen
- ~ Chocolate-Dipped Rice
Krispies Treats
\$98 per dozen
- ~ Assorted Buttery Madeleines:
Vanilla, Chocolate Marble,
and Chocolate-Dipped filled
with Strawberry Jam
\$98 per dozen
- ~ Housemade Granola Bar – Cranberry &
Macadamia Nut and Cinnamon, Toasted
Pecan & Golden Raisin
\$120 per dozen
- ~ Assorted French Macarons
\$98 per dozen
- ~ Vegetable Crudité Cups
with Tomato Ranch
\$15 per each
- ~ Vegetable Crudité Cups with Cottage
Cheese Tzatziki
\$15 per each
- ~ Hummus with Pita Chips
\$15 per each
- ~ Assorted Crab and Vegan Maki Rolls with
Low Sodium Soy Sauce
\$156 per dozen
- ~ Deviled Eggs with Cayenne Pepper
and Chives
\$132 per dozen
- ~ Protein Power Cup –
Soppressata and Mortadella
with Beehive Cheddar
\$15 per each
- ~ Fiesta Bar: Tortilla Chips,
Guacamole, Pico de Gallo,
Salsa Verde, and Sour Cream
\$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
\$156 per dozen
- ~ Assortment of Savory French Pocket
Croissants with Spinach and Ricotta and
Ham and Cheese
\$156 per dozen

*The following items are
charged on consumption*

- ~ Assortment of Individual Candy Bars
\$7.50 each
- ~ Assortment of Individual Granola and
Protein Bars
\$8 each
- ~ Assorted Bags of Chips and Pretzels
\$7.50 each
- ~ Individual House-Blended Trail Mix
\$9 each
- ~ Individual House-Blended Mixed Nuts
\$9 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
- ~ Festival Mix
- ~ Sea Salt and Black Pepper Cashews
- ~ Trail Mix
- ~ Mini Pretzel Twists
- ~ Honey-Mustard Pretzel Pieces

HEALTHY SELECTION

\$54 per pound

- ~ Banana Chips
- ~ Yogurt-Covered Cranberries
- ~ Spa Snack Mix
- ~ Dried Blueberries
- ~ Dried Apricots
- ~ Dried Strawberries



A gourmet vegetable terrine, possibly made of zucchini, is the centerpiece of the dish. It is topped with a variety of fresh vegetables including green peas, sliced radishes, a whole carrot, and a yellow bell pepper. A small purple pansy garnish is placed on top. The terrine sits on a dark, textured ceramic plate. Surrounding the base of the terrine are several small, oval-shaped dots of orange and green sauce. In the foreground, there is a garnish of sliced radishes, green peas, and small mushrooms. The background is a light, speckled surface.

TAKE TIME OUT FOR
LUNCH

Lunch – Plated

All Plated Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, and Rolls with Butter



SALAD CHOICES (Select One)

- ~ Ruby Beet and Heirloom Tomato with Watercress, Whipped Burrata, Balsamic Pearls, and Extra Virgin Olive Oil
- ~ Mediterranean Cobb Salad — Iceberg Lettuce, Chickpeas, Tomatoes, Cucumbers, Kalamata Olives, Chopped Eggs, and Herb Dressing
- ~ Lollo Rossa and Sweet Little Gem Wedges, Orange Segments, Yellow and Red Beets, and San Daniele Prosciutto Chips with a Sicilian Pistachio Pesto
- ~ Caesar Salad — Romaine Hearts, Aged Parmesan, Herb-Roasted Garlic Focaccia Croutons, and Sweet Drop Peppers with Classic Caesar Dressing
- ~ Red Romaine Hearts with Roasted Garden Vegetables, Artichoke and Ricotta Rilletes, Garlic Olive Chip, and Chianti Vinaigrette
- ~ Vegan Chopped Salad — Heirloom Kale and Swiss Chard, Watermelon Radishes, Tiny Pear Tomatoes, Granny Smith Apples, Hemp Hearts, and Aquafaba Green Goddess Dressing

ENTRÉE CHOICES (Select One)

FROM THE LAND

- ~ Sous Vide Chicken Breast with Tomato Chicken Jus
\$77 per person
- ~ Grilled Bone-In Pork Chop with Mustard Demi
\$78 per person
- ~ The Venetian Signature Short Ribs — Braised for 48 Hours and served with Red Wine Demi-Glace
\$82 per person
- ~ Seared Beef Tenderloin Steak served with Bordelaise Sauce
\$86 per person

FROM THE SEA

- ~ Seared Salmon served with Beurre Blanc
\$78 per person
- ~ Seared Mediterranean Branzino served with a Spanish Caper Cream
\$78 per person
- ~ Seared Red Snapper with Papaya Salad and Red Curry
\$78 per person
- ~ White Sea Bass served with Miso Glaze
\$78 per person

FROM THE EARTH

- ~ Roasted King Oyster Mushrooms with Lentils, Seasonal Vegetables, and Coconut Velouté
\$70 per person
- ~ Miso-Marinated Eggplant with Spring Garlic and Edamame Furikake Fried Rice
\$70 per person
- ~ Chef's Choice Ravioli with Vegan Bolognese and Fried Basil
\$70 per person
- ~ Mapo Tofu with Plant-Based Meat with Beans, Mushrooms, and Chili Pepper Sauce
\$70 per person

FROM THE GARDEN (Select One)

- ~ Mixed Mushrooms sautéed with Garlic and Herbs
- ~ Asparagus
- ~ Roasted Baby Carrots
- ~ Haricot Vert sautéed in Extra Virgin Olive Oil and Shallots
- ~ Roasted Rainbow Cauliflower
- ~ Broccolini
- ~ Mini Root Vegetables (Red Beets, Yellow Beets, and Turnips) **+\$5**



Lunch – Plated

FROM THE HARVEST (Select One)

- ~ Buttery Mashed Potatoes
- ~ Roasted Garlic Marble Potatoes
- ~ Wild Rice with Butternut Squash, Cranberries, and Coconut Milk
- ~ Truffle Potato Gratin **+\$5**
- ~ Creamy Mascarpone Cheese Polenta

DESSERT CHOICES (Select One)

- ~ Chocolate Layered Fudge Cake with Raspberry Marmalade and Fresh Berries
- ~ Plant-Based Strawberry-Chocolate Panna Cotta Citrus Streusel
- ~ Oven-Roasted Peaches and Mint-Scented Almond Cream in a Tart Shell with Crème Fraîche Panna Cotta and Tangerine Sauce
- ~ Coconut Mousse and Raspberry Crèmeux on a Coconut Dacquoise Sponge with Fresh Passion Fruit Whipped Ganache
- ~ Light Citrus Cake and Ladyfingers with Yuzu Calamansi Cremeux and Citrus Mousse



Menu requires a minimum guarantee of 10 persons. Plated Lunches are designed for a maximum of two hours of service. A surcharge will apply for extended service.

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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 July 1-December 31, 2025. 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.

LUNCH BUFFET



Lunch – Buffet

All Buffet Lunches include
Venetian Blends of Coffee and Decaffeinated Coffee



BUFFET #1

\$77 per person

SALADS

- ~ Farmer's Greens with Shaved Fennel, Carrots, and Persian Cucumber with a Mint Citronette
- ~ Spiced Potato Salad with Cumin, Coriander, Fresh Herbs with Lemon-Infused Olive Oil

ENTRÉES AND SIDES

- ~ Kofta – Spiced Chicken Meatballs with Baharat Sauce and Fresh Coriander
- ~ Ras el Hanout – Braised Beef Short Ribs with Curry Demi
- ~ Roasted Carrots with Za'atar Spice and Orange Glaze
- ~ Warm Moroccan Couscous with Carrots, Celery, Onions, Raisins, and Fresh Parsley
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Pineapple Upside Down Cake with Caramelized Pineapple and Vanilla White Sponge Cake
- ~ Fresh Berries with Vanilla Mousseline Cream in a Crispy Tart Shell
- ~ Plant-Based Spiced-Chocolate Panna Cotta served in a Thin Chocolate Cup

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.

Lunch – Buffet

BUFFET #2

\$77 per person

SALADS

- ~ Crispy Iceberg, Heirloom Cherry Tomatoes, Cucumber, Shaved Onions, and Crumbled Feta with Herb Vinaigrette
- ~ Bloomed Faro, Wheat Berries, and Barley with Kale, Roasted Carrots, and Tahini

ENTRÉES AND SIDES

- ~ Roasted Sea Bass with Sauce Américaine
- ~ The Butcher's Cut Steak with Black Peppercorn Sauce and Pearl Onions
- ~ Spanakorizo Rice with Onion and Spinach
- ~ Roasted Mixed Beets with White Balsamic Dressing
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Almond-Chocolate Sponge Cake with Mascarpone Chantilly
- ~ Churro-Flavored Cream Puff with Dulce de Leche and Cinnamon-Chocolate Decoration
- ~ Plant-Based Banana Chocolate Chip Sponge Cake with Passion Fruit Topping



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.

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Lunch – Buffet



BUFFET #3

\$77 per person

SALADS

- ~ Crisp Romaine, Bacon Bits, Roasted Corn, Fried Onions, and Sherry Vinaigrette
- ~ Fregola with Blistered Tomatoes, Basil Pesto, Diced Peppers, and Mozzarella Pearls

ENTRÉES AND SIDES

- ~ Roasted Barramundi with Creamy Herb Chimichurri and Tomato Confit
- ~ Seared Brazilian Picanha Steak with Pearl Onions and Mushroom Demi
- ~ Buttery Mashed Potatoes
- ~ Roasted Cauliflower, Baby Kale, and Chickpeas with Mustard-Lime Vinaigrette
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Passion Fruit Cream Puff with Coconut Whipped Ganache and Toasted Coconut
- ~ Moist Dark Chocolate Sponge Cake layered with Chocolate Fudge
- ~ Berry Mousse with Plant-Based Raspberry Jelly and Lychee in Syrup

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.

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Lunch – Buffet



BUFFET #4

\$77 per person

SALADS

- ~ Arugula and Frisée Salad with Shaved Bosc Pears, Cranberries, and Blue Cheese Crumbles with White Balsamic Vinaigrette
- ~ Red and White Quinoa Israeli Tabbouleh, Peppers, Red Onions, Cucumbers, and Tomatoes with Parsley

ENTRÉES AND SIDES

- ~ Roasted Chicken Thighs cooked with Paprika, Cayenne, and Turmeric Mix Demi
- ~ Oven-Roasted Salmon with Almond Romesco Sauce
- ~ Arroz Verde with Parboil Rice, Salsa Verde, Cilantro, and Lime
- ~ Green Beans and Ajo Blanco Vinaigrette with Tomatoes
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Limoncello Cake with Light Citrus Cream
- ~ Buttermilk-Praline Pecan Cake with Salted Caramel Whipped Ganache
- ~ Dark Chocolate Mousse with Plant-Based Pear Jelly

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.

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Lunch – Buffet



BUFFET #5

\$77 per person

SALADS

- ~ Cabbage and Apple Slaw, Tear Drop Peppers, and Cilantro with Sweet Chili Vinaigrette and Toasted Sesame Seeds
- ~ Pancit Glass Noodle Salad with Carrots, Snap Peas, and Mushrooms with Tamari Calamansi

ENTRÉES AND SIDES

- ~ Thai Basil Minced Pork with Tricolor Peppers and Chili Sauce
- ~ Shrimp Curry with Coconut Milk, Mustard Seeds, and Fresh Cilantro
- ~ Steamed Jasmine Rice
- ~ Roasted Broccoli with Garlic, Chilis, and Sesame Oil

DESSERTS

- ~ Macau-Style Egg Tart
- ~ Green Tea and White Chocolate Ganache piped on Matcha Chiffon Cake
- ~ Plant-Based Mango Pudding

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.

Lunch – Buffet

ITALIAN BUFFET

\$77 per person

SALADS

- ~ Classic Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil with a Balsamic Reduction
- ~ Insalata Reggiana – Arugula and Radicchio with Pears, Shaved Parmigiano Reggiano, Toasted Pine Nuts, and Grape Must Vinaigrette

ENTRÉES AND SIDES

- ~ Chicken Cacciatore – Roasted Chicken Thigh with a Tomato, Pepper, Olive, Oregano, and Basil Sauce
- ~ Branzino with Pinot Grigio Blanco Sauce
- ~ Creamy Roasted Garlic Polenta
- ~ Roasted Squash, Zucchini, Carrots, and Pearl Onions
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Tiramisu – Coffee-Soaked Ladyfingers with Espresso Crèmeux and Mascarpone Cream
- ~ Italian Flag Cake – Layered Sponge Cakes with Raspberry Jam and Chocolate Ganache
- ~ Cannoli – Citrus-Scented Ricotta Cream in Cinnamon Shells



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.

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Lunch – Buffet

ITALIAN SANDWICH SHOP

\$73 per person

SALADS

- ~ Tossed Green Salad with Cucumbers, Carrots, Tomatoes, and Radishes with Ranch Dressing and Oregano Vinaigrette
- ~ Kale and Broccoli Creamy Green Peppercorn Slaw

CRAFTED SANDWICHES (CUT IN HALF)

- ~ Italian Ham, Capicola, Provolone, Spicy Giardiniera Relish, and Arugula on Ciabatta
- ~ Smoked Turkey, Swiss Cheese, and Thousand Island with Coleslaw on Rye
- ~ Focaccia Caprese, Mozzarella, Tomatoes, Basil, Lettuce, and Olive Oil

SIDES

- ~ NY Deli Potato Salad
- ~ Elbow Pasta Salad with Peas and Bacon

DESSERTS

- ~ Strawberry Compote, Vanilla Cheesecake Verrine, and Graham Cracker Streusel
- ~ Freshly Baked Classic Apple-Walnut Strudel
- ~ Plant-Based Lemon-Blueberry Cupcake with Blueberry Topping

ADD A DAILY INSPIRED SOUP SELECTION

\$5 per person



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.

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Lunch – Trays

EXECUTIVE GOURMET LUNCH TRAYS

A selection of carefully crafted cold lunch trays prepared by our culinary team. Each meal is composed of a salad, entrée, and dessert.

TRAY LUNCH 1

\$73 per person

- ~ Roasted Ora King Salmon with Gremolata Crust and Sicilian Panzanella
- ~ Petite Seasonal Greens, Strawberries, and Mandarins
- ~ Pistachio Sponge Cake, Vanilla Panna Cotta, and Raspberry Jam

TRAY LUNCH 2

\$73 per person

- ~ Hainan Chicken Breast with Ginger-Scallion Salsa and Japchae
- ~ Sweet Potato Noodles with Spinach and Mushrooms
- ~ Petite Seasonal Greens, Strawberries, and Mandarins
- ~ French Macaron with Green Tea Mousseline and Whipped Mascarpone Cream and Yuzu Insert

TRAY LUNCH 3

\$73 per person

- ~ Bulgogi Skirt Steak with Kimchi Slaw, Perilla Leaves, and Pickled Daikon
- ~ Petite Seasonal Greens, Strawberries, and Mandarins
- ~ Chocolate-Banana and Whipped Chocolate Ganache in a Crispy Tart Shell

TRAY LUNCH 4

\$73 per person

- ~ Heirloom Cauliflower Steak with Garlic Hummus, Fried Chickpeas, and Fresh Herbs
- ~ Petite Seasonal Greens, Strawberries, and Mandarins
- ~ Plant-Based Mango Cake



Each menu requires a minimum guarantee of 10 and a maximum of 250 persons.

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GRAND
RECEPTION

Receptions – Hors D'Oeuvres



COLD ITEMS

\$150 per dozen

- ~ Camembert, Walnut, and Herbs de Provence Mini Club
- ~ Poke Vegetable Pita Taco
- ~ Roasted Beet Mille Feuille with California Goat Cheese
- ~ Leek Fondue Tartlet with Alfalfa Sprouts
- ~ Vegetable Skewer and Andalusian Gazpacho with Watercress Oil

\$162 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
- ~ Smoked Salmon Wafer Cone with Zesty Horseradish Cream and Capers
- ~ Vegetable Fajita on Tortilla with Guacamame
- ~ Thai Beef Lettuce Wrap with Papaya

Receptions – Hors D'Oeuvres

HOT ITEMS

\$150 per dozen

- ~ Medjool Date and Kalamata Olive twisted in Puff Pastry
- ~ Crispy Pierogi filled with Ratatouille
- ~ Mini Brie and Honey Tart with Toasted Pistachios
- ~ Vegetable Samosa with Mint Aioli
- ~ Wild Mushroom Arancini
- ~ Atomic Mushroom Feuilletés
- ~ Red Lentil Falafel with Harissa Yogurt
- ~ Mini Tarts with Caramelized Onions and Brie Cheese

\$162 per dozen

- ~ Tandoori-Spiced Chicken Skewer
- ~ Teriyaki Chicken Skewers with Pearl Onions, and Furikake
- ~ Bacon-Wrapped Short Rib
- ~ Black Truffle Gougère
- ~ Crispy Shrimp and Basil wrapped with Feuille de Brick
- ~ Beef and Shishito Pepper Skewers with Roasted Garlic Jam
- ~ Plant-Based Curry Fritters
- ~ Lamb Kofta Meatballs with Charred Shallot Labneh
+\$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
- ~ Chilled Shrimp and Poached Maine Lobster Tail
- ~ Classic Cocktail Sauce, Spicy Caper Rémoûlade, Lemon Wedges, Creamy Horseradish, and Tabasco

ICED JUMBO SHRIMP

\$13 per piece

- ~ Served with Classic Cocktail Sauce, Spicy Caper Rémoûlade, Lemon Wedges, Creamy Horseradish, and Tabasco
(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

SUSHI DISPLAY

\$12 per piece

- ~ Selection of Rolls, Hand Rolls, Sashimi, and Nigiri served with Ginger, Wasabi, Light and Regular Soy Sauce, and Tamari

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.



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

SEASONAL CRUDITÉS DISPLAY

\$22 per person

- ~ Market Heirloom Vegetables with Garlic Hummus and Yogurt Cucumber

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

WALK AROUND SALADS

\$24 per person (Select Two)

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



Each menu requires a minimum guarantee of 20 persons.



Receptions – Display Stations



DIM SUM STATION (Select Three)

\$32 per person

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

QUICK BITE DISPLAY STATION

\$28 per person

- ~ Char Siu Pork Lettuce Wraps, Spicy Pickled Daikon, and Carrots with Cilantro
- ~ Alaskan Smoked Salmon Éclairs with Boursin Cheese and Almond Brittle
- ~ Assorted Mini Vegetarian Maki Rolls
- ~ Poached Jumbo Shrimp with Horseradish and Tomato Gazpacho

INDIAN DISPLAY STATION

\$35 per person

- ~ Navratan Korma — Mixed Vegetables cooked with Tomato, Onion Sauce, and Fresh Cilantro
- ~ Butter Chicken — Marinated Spicy Chicken Thighs cooked in Creamy Onion and Tomato Gravy and Fresh Cilantro
- ~ Jeera Pulao — Cumin-Scented Basmati Rice with Green Peas or Naan Bread

BUILD YOUR OWN “HOT DOG” AND MORE

\$30 per person

THE BUN (Select One)

- ~ Hoagie Roll
- ~ Poppy Seed Bun

THE BASE (Select Two)

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

SAUCE (Select Two)

- ~ Ketchup
- ~ Mayonnaise
- ~ Beer Mustard
- ~ Chipotle Aioli
- ~ Harissa Aioli
- ~ Yellow Mustard

RELISH AND CONDIMENT (Select Two)

- ~ Pickle Relish
- ~ Tajine Relish
- ~ Sauerkraut
- ~ Cojita Cheese
- ~ Onion Jam
- ~ Diced Onions

Each menu requires a minimum guarantee of 20 persons.

Receptions – Action Stations

HAWAIIAN TUNA POKE ACTION STATION

\$36 per person

- ~ Made-to-order Ahi Tuna* over Basmati Rice with Edamame and Cucumber, Almonds, Wakame, Furikake, and Avocado Crema

DYNAMITE SHRIMP ROLL ACTION STATION

\$29 per person

- ~ Baja California Shrimp tossed in a Spicy Kewpie and Tobiko Sauce served with Kimchi Coleslaw on a Pull-Apart Roll

PASTA STATION (Select Two)

\$33 per person

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

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

\$26 per person

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

SLIDER STATION

\$33 per person

(Select Two)

- ~ Pub House Slider* — Seared Beef Slider with Caramelized Onions and Creamy Dijonnaise on a Brioche Bun
- ~ Asian Chicken Slider — Red Cabbage, Pickled Onions, and Sriracha Aioli on a Brioche Bun
- ~ Bifanas — Shredded Pork Slider with Piri-Piri Aioli on a Brioche Bun
- ~ Plant-Based Slider with Red Cabbage, Pickled Onions, and Vegenaise Aioli on a Vegan Bun
- ~ Served with Housemade Potato Chips

MINI STREET TACO STATION

\$33 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
- ~ Taco de Verduras — Roasted Root Vegetables and Black Beans

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

SOUTHWEST SALMON LETTUCE WRAP ACTION STATION

\$33 per person

- ~ Zesty Coastline Salmon Bite, Avocado Crema, and Crispy Chicharrones on Sweet Gem Lettuce

SOUTHERN STATION

\$33 per person

- ~ Creamed Corn Grits, Cheddar Cheese, and Louisiana Hot Sauce topped with choice of Cajun-Style Shrimp or Chicken with Peppers, Tomato, and Andouille Sausage

SHAWARMA STATION

\$31 per person

- ~ Shawarma-Spiced Chicken
- ~ Served with Pita Bread, Pickled Onions, Tomato, Shredded Lettuce, and Tzatziki

BAO BUN STATION

\$34 per person

- ~ Pork — Smoked Pork Belly, Black Garlic Peking Sauce, Pickled Cucumbers, and Scallions
- ~ Vegan — Spiced Jackfruit, Pickled Mustard Greens Vegan Aioli, Chili Garlic Oil, and Scallions



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
\$1,170 serves 30 guests
- ~ Smoked Beef Brisket with Texas BBQ Sauce, Creamy Coleslaw, and Housemade Cornbread
\$1,350 serves 30 guests
- ~ Spiced Roasted Tri Tip with Chimichurri and Patatas Bravas
\$1,350 serves 30 guests
- ~ Soy Ginger BBQ Short Rib with Teriyaki Glaze served with Kimchi Slaw and a Brioche Bun
\$1,350 serves 30 guests
- ~ Black Pepper Prime Rib* with Creamy Horseradish and Classic Mashed Potatoes
\$1,380 serves 30 guests



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

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Receptions – Dessert Action Stations

BANOFFEE ACTION STATION

\$26 per person

- ~ Dulce de Leche, Orange-Soaked Banana, Graham Crackers Crumble, Chocolate Pearls, and Whipped Cream

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: Cappuccino Crunch, Cookies & Cream, and Raspberry Sorbet
- ~ ~ Sauce: Dark Chocolate
- ~ Toppings: Praline Pieces, Chantilly, Caramelized Pecans, Chocolate Pearls, and Mini M&M's
- ~ Waffle Flavors: Chocolate, Orange, Toasted Coconut, and Red Velvet

TIRAMISU ACTION STATION

\$26 per person

- ~ Soaked Ladyfingers, Cappuccino Crunch Ice Cream, Mascarpone Cream, and Crispy Chocolate Shavings

CHOCOLATE CANNOLI ACTION STATION

\$26 per person

- ~ Wonton Cannoli Shell filled with Milk Chocolate Mousse, Vanilla Ricotta Cream, Clementine Compote, and Cocoa Nibs



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



ENCHANTED
DINNER

Dinner – Four-Course Plated Dinner



SALAD CHOICES (Select One)

- ~ Iceberg Lettuce Wedge, Pickled Onions, Heirloom Tomatoes, Queso Fresco, Chives, Spiced Pepitas, and Chipotle Ranch Dressing
- ~ Belgium Red Endive, Radicchio and Arugula, Cherry Tomatoes, Pickled Red Onions, Shaved Parmigiano, and Red Wine Vinaigrette
- ~ Spicy Pepper Green Salad – Mustard Frill, Arugula, Mizuna, Dried Cherries, and Toasted Pumpernickel with Creamy Herb Dressing
- ~ Sweet Little Gem, Roasted Pear, Gorgonzola Cheese, Caramelized Pecans, Pomegranate Seeds, and Honey Mustard Vinaigrette
- ~ Petite Red Romaine, Burrata Cheese, Garlic-Charred Beefsteak Tomatoes, Crispy Guanciale, and Pesto Vinaigrette
- ~ Caesar Salad – Romaine Hearts, Parmesan, Garlic Croutons, Sweet Drop Peppers, and Preserved Lemon Ricotta with Classic Caesar Dressing

Dinner – Four-Course Plated Dinner

APPETIZER CHOICES (Select One)

COLD APPETIZER

- ~ Beet-Cured and Smoked Salmon Carpaccio, Radishes, and Calamansi Vinaigrette
- ~ Seasonal Gazpacho and Garlic Rosemary Bruschetta with Prosciutto di Parma, Confit Tomato, and Basil
- ~ Ahi Tuna Tartare with Capers, Shallots, Artichokes, Fennel, and Creamy Lemon Steak Sauce
- ~ Wagyu Beef Tataki, Spring Vegetables, Crispy Garlic Chips, and Ponzu Sesame

HOT APPETIZERS

- ~ Seared Giant Rock Scallops, Curried Cauliflower Purée, and Roasted Brussels Sprouts **+\$9**
- ~ Chermoula-Marinated Pacific Shrimp, Alubia Bean Cassoulet, and Preserved Lemon Gremolata
- ~ Blue Crab Cake with Jicama-Herb Slaw and Lime Aioli with Crab Bisque **+\$9**
- ~ Fried Arancini stuffed with Pancetta, Mozzarella, and Pomodoro



ENTRÉE CHOICES (Select One)

FROM THE LAND

- ~ Half Roasted Guinea Hen with Whole Grain Mustard Demi-Glace
\$122 per person
- ~ Grilled Bone-In Pork Chop with Bourbon Bacon Jus
\$132 per person
- ~ The Venetian Signature Short Ribs — Braised for 48 hours and served with Red Wine Demi-Glace
\$149 per person
- ~ Seared Beef Tenderloin Steak served with Sauce Périgueux
\$152 per person

Dinner – Four-Course Plated Dinner

FROM THE SEA

- ~ Seared Salmon served with a Creamy Yuzu Sauce
\$137 per person
- ~ Seared Mediterranean Branzino served with a Spanish Caper Cream
\$137 per person
- ~ Black Cod served with Miso-Mustard Sauce
\$137 per person
- ~ White Sea Bass served with Piquillo Beurre Blanc
\$137 per person

FROM THE EARTH

The options below can be used for hot appetizers or entrées.

- ~ Roasted King Oyster Mushrooms with Lentils, Seasonal Vegetables, and Coconut Velouté
\$117 per person
- ~ Miso-Marinated Eggplant with Spring Garlic and Edamame Furikake Fried Rice
\$117 per person
- ~ Chef's Choice Ravioli with Vegan Bolognese and Fried Basil
\$117 per person
- ~ Mapo Tofu with Plant-Based Meat with Beans, Mushrooms, and Chili Pepper Sauce
\$117 per person

FROM THE HARVEST (Select One)

- ~ Buttery Mashed Potatoes
- ~ Roasted Garlic Marble Potatoes
- ~ Pomme Anna
- ~ Wild Rice with Butternut Squash, Cranberries, and Coconut Milk
- ~ Truffle Potato Gratin **+\$5**
- ~ Creamy Parmesan Cheese Polenta

FROM THE GARDEN (Select One)

- ~ Broccolini
- ~ Asparagus
- ~ Roasted Baby Carrots
- ~ Roasted Rainbow Cauliflower
- ~ King Oyster Mushrooms
- ~ Patty Pan Squash and Zucchini



Dinner – Four-Course Plated Dinner

DESSERT CHOICES (Select One)

- ~ Pink Macaroon with Fresh Raspberries, Rose Mouseline Cream, and Candied Lychee in Syrup
- ~ Plant-Based Chocolate Exotic Tart, Banana Sponge Cake, and Chocolate Sauce
- ~ Passion Fruit Mousse with Blueberry Cream, Hazelnut Streusel Pieces, and Strawberry Sauce
- ~ White Chocolate–Lemon Streusel with Guanaja Dark Chocolate and Hazelnut Bavarian Cream and Blackberry Gel
- ~ Chocolate Sponge Cake Cubes with Vanilla Cream Cheese Mousse, Graham Cracker Pieces, and Mango-Passion Fruit Gel



Menu requires a minimum guarantee of 20 persons. Plated Dinners are designed for a maximum of two hours of service. A surcharge will apply for extended service.

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Dinner – Buffet



DINNER MENU #1

\$135 per person

SALADS

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

ENTRÉES AND SIDES

- ~ Classic French Coq au Vin
- ~ Roasted NY Strip with Whole Grain Mustard Demi
- ~ Gemelli Pasta with Summer Squash and Zucchini
- ~ Haricots Verts with Extra Virgin Olive Oil and Shallots
- ~ Fresh Baked Rolls and Butter

CARVING STATION

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

DESSERTS

- ~ Blueberry Financier with Mascarpone Whipped Ganache
- ~ Vanilla Napoleon — Layers of Caramelized Puff Pastry Dough with Pastry Cream
- ~ Crunchy Hazelnut Dacquoise and Gianduja Mousse Entremets

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 July 1-December 31, 2025. 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
- ~ Haricots Verts and Wax Bean Salad with Diced Cucumbers and Edamame with a Charred-Pineapple Emulsion

ENTRÉES AND SIDES

- ~ Sea Bass “à la Provençal” with 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
- ~ Seared Pork Medallion with Mustard Demi
- ~ Oven-Roasted Artichokes and Cauliflower with Kale and Balsamic Vinaigrette
- ~ Fresh Baked Rolls and Butter

CARVING STATION

- ~ Mustard-Crusted Roasted NY Strip Loin* with Mashed Potatoes and Heart of Palm and Asparagus Salad with Herb Vinaigrette

DESSERTS

- ~ Cream Cheese Flan
- ~ Cherry Compote, Milk Chocolate Mousse, and Dark Chocolate Shavings in a Verrine
- ~ Rolled Almond Sponge Cake with Lemon Curd



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.

A tall, clear glass filled with a light-colored beverage and ice cubes. A fresh rosemary sprig is placed vertically in the glass, and a thin slice of yellow lemon is perched on the rim. The background is blurred, showing a bar setting with various bottles and glasses. In the foreground, there are more lemon slices and a small bowl of blackberries.

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 \$325 per bartender will apply for up to 4 hours of service. After 4 hours, an additional \$75 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

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

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	\$38
Two Hours	\$48
Three Hours	\$58
Four Hours	\$68

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
\$68 per bottle
- ~ Wycliff Brut, California
\$72 per bottle
- ~ Ferrari Brut, Sparkling Rosé, Italy
\$125 per bottle
- ~ Perrier-Jouët Grand Brut, Champagne, France
\$136 per bottle

THE WHITES

- ~ Davis Bynum, River West Chardonnay, Sonoma County, California
\$67 per bottle
- ~ Daou Chardonnay, Paso Robles, California
\$72 per bottle
- ~ The Crossings, Sauvignon Blanc, Marlborough, New Zealand
\$68 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
- ~ Daou, Pessimist, Red Blend, Paso Robles, California
\$77 per bottle
- ~ Clos de los Siete, Malbec Blend, Mendoza, Argentina
\$68 per bottle
- ~ Justin, Cabernet Sauvignon, Central Coast 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 75 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. For plated menus served as a buffet, a surcharge of \$5 per person will apply for all functions of more than 100 guests.
3. For plated menus served as a buffet, a surcharge of \$12 per person will apply for all functions between 20 and 99 guests.
4. For plated menus served as a buffet, a surcharge of \$14 per person will apply for all functions between 10 and 19 guests.
5. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$5 per person will apply for all functions between 20 and 99 guests.
6. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$7 per person will apply for all functions between 10 and 19 guests.
7. 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.
8. In the event specialty milks (Almond, Soy, Coconut, or Oat, 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.
9. A Chef/Attendant Fee of \$325 is required for all action stations.
10. A Dedicated Provider fee of \$325 will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per dedicated provider will apply. An inclusive service charge fee of \$75 per additional provider will be applied.
11. For all bars, a bartender fee of \$325 will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per dedicated provider will apply. An inclusive service charge fee of \$75 per additional bartender will be applied.

12. 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.
13. 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.
14. All Pool and The Stella Studio functions are subject to an F&B minimum; please consult with your Catering & Conference Manager.
15. 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% (19.26% non-taxable, 5.74% 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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