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

GOOD MORNING

BREAKFAST

Continental Breakfast

THE VENETIAN CONTINENTAL

$47 per person

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

THE PALAZZO CONTINENTAL

$48 per person

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

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

Breakfast Enhancements

THE MIDTOWN BAGEL BAR

$27 per person

~ Assortment of Bagels *Vegetarian, Contains: Gluten, Dairy, Eggs*

~ Smoked Scottish Salmon and Oven-Roasted Turkey

~ Plain Cream Cheese and Blueberry Cream Cheese
Vegetarian, Contains: Dairy

~ Sliced Tomatoes, English Cucumbers, Pickled Red Onions, and Bibb Lettuce *Vegan*

OATMEAL (Select One)

$12 per person

~ Creamy Coconut Quinoa with Fresh Mixed Berries *Vegan*

~ Savory Farro with Ham, Cheddar Cheese, and Broccoli
Contains: Gluten, Dairy

~ Steel Cut Oatmeal with Raisins and Brown Sugar *Vegan*

INDIVIDUAL FRITTATA (Select One)

$16 per person

~ Organic Egg White Frittata with Peppers, Chipotle Potatoes, and Pepper Jack Cheese
Vegetarian, Contains: Dairy, Eggs

~ Organic Egg Frittata with Ground Chipotle Turkey, Potatoes, Onions, and Pepper Jack Cheese
Contains: Dairy, Eggs

~ Pisto Manchego — Poached Egg with Peppers, Onions, Squash, and Cotija Cheese *Vegetarian, Contains: Dairy, Eggs*

SANDWICH SELECTIONS

$216 per dozen

~ Baked Ham and Cheese Croissants *Contains: Gluten, Dairy*

~ English Muffin with Scrambled Egg Patty, House-Cured and Smoked Pork Loin, Provolone, and Tomato Jam
Contains: Gluten, Dairy, Eggs

~ Cheese Breakfast Calzone — Scrambled Eggs, Potatoes, and Cheese
Vegetarian, Contains: Gluten, Dairy, Eggs

~ Challah Twisted Roll with Canadian Bacon, Gruyère Cheese, Scrambled Egg Patty, and Tomato Aioli
Contains: Gluten, Dairy, Eggs

SPECIAL DIETARY BREAKFAST SANDWICHES

$240 per dozen

~ Gluten-Free Wrap Breakfast Burrito with Plant-Based Chorizo, Vegan Mozzarella, Scrambled Tofu, Hatch Chiles, Roasted Corn, Tomato, and Black Bean Relish *Vegan, Contains: Soy*

~ Breakfast Pupusas with Plant-Based Al Pastor, Vegan Mozzarella, Roasted Corn, Onion, and Charred Jalapeño
Vegan, Contains: Soy

Each selection requires a minimum guarantee of 10 persons.

BREAKFAST BUFFET

$66 per person

STARTERS

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

THE EGGS

- Scrambled Eggs — Light and Fluffy *Vegetarian, Contains: Dairy, Eggs*

THE MEATS (Select Two)

- Peppered Bacon
- Housemade Chipotle Turkey Sausage Patty
- Housemade Plant-Based Patty "Sausage" ***+$5*** *Vegan, Contains: Soy*

THE STARCH (Select One)

- Roasted Yukon Potato Wedges with Fresh Herbs *Vegan*
- Breakfast Potatoes with Roasted Onions, Roasted Peppers, and Tomato Jam *Vegan*

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

BEVERAGES

- Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea served with Cream, Skim Milk, and Oat Milk
  $122 gallon
- Additional Specialty Milks (Almond, Soy, or Coconut)
  $2 per gallon of coffee, decaf, and tea
- Bottled Smoothies Assorted Flavors
  $11 each
- Iced Tea
  $122 gallon

The following items are charged on consumption

STILL WATER

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

SPARKLING WATER

- Perrier, San Pellegrino, San Pellegrino Assorted Flavors
  $9 each

ASSORTED SOFT DRINKS

- Soft Drinks Featuring Coca-Cola® Products
  $8 each
- Assorted Vitaminwaters
  $9 each
- Energy Drinks
  $10 each
- Assorted Gold Peak Teas
  $9 each

AQUA FRESCAS

$140 Per Gallon
(Minimum of 2 Gallons Each)

- Pineapple, Guava, and Orange-Infused Water *Vegan*
- White Peach, Tangerine, and Turmeric-Infused Water *Vegan*
- Desert Pear, Guava, and Lime-Infused Water *Vegan*
- Blueberry, Watermelon, Hibiscus-Infused Water *Vegan*

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

À LA CARTE BREAK ITEMS

~ Assorted Glazed Doughnuts
Vegetarian, Contains: Gluten, Dairy, Eggs
$98 per dozen

~ Kouign-Amann filled with Peach Jam
Vegetarian, Contains: Gluten, Dairy, Eggs
$98 per dozen

~ Fresh Baked Chocolate-Filled and Plain Croissants
Vegetarian, Contains: Gluten, Dairy, Eggs
$98 per dozen

~ Trio of Warm Belgian Waffles: Original, Chocolate Chip, and Cinnamon
Vegetarian, Contains: Gluten, Dairy, Eggs
$98 per dozen

~ Fresh Fruit Salad *Vegan*
$16 per person

~ Assorted Individual Fruit Yogurts
Vegetarian, Contains: Dairy
$9 each

~ Assorted Greek-Style Yogurt
Vegetarian, Contains: Dairy
$10 each

~ Whole Fresh Fruit *Vegan*
$98 per dozen

~ Assortment of Fresh-Baked All Natural Cookies to include: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
$98 per dozen

~ Brownies & Blondies
Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
$98 per dozen

~ Chocolate-Dipped Rice Krispies Treats
Vegetarian, Contains: Dairy
$98 per dozen

~ Assorted Buttery Madeleines: Vanilla, Chocolate Marble, and Chocolate-Dipped filled with Strawberry Jam
Vegetarian, Contains: Gluten, Dairy, Eggs
$98 per dozen

~ Fiesta Bar: Tortilla Chips, Guacamole, Pico de Gallo, Salsa Verde, and Sour Cream
Vegetarian, Contains: Dairy
$18 per person (minimum of 10 people)

~ Assorted Ice Creams
$120 per dozen

~ Locally Popped Gourmet Popcorn
$144 per dozen (assorted flavors)

~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup *Contains: Gluten, Dairy, Eggs*
$156 per dozen

~ Assortment of Savory French Pocket Croissants with Spinach and Ricotta and Ham and Cheese
Contains: Gluten, Dairy, Eggs
$156 per dozen

The following items are charged on consumption

~ Assortment of Individual Granola and Protein Bars
$8 each

~ Assortment of Individual Candy Bars
$8 each

~ Assorted Bags of Chips and Pretzels
$8 each

~ Individual House-Blended Trail Mix
Vegetarian, Contains: Dairy, Nuts
$9.50 each

~ Individual House-Blended Mixed Nuts
Vegan, Contains: Nuts
$9.50 each

BULK SNACKS

CANDY SELECTION

$40 per pound

~ Jelly Beans

~ Plain M&M's

~ Peanut M&M's

~ Swedish Fish

~ Tootsie Rolls

SAVORY SELECTION

$47 per pound

~ Cajun Mix
Vegetarian, Contains: Gluten, Dairy, Nuts

~ Festival Mix
Vegan, Contains: Gluten

~ Sea Salt and Black Pepper Cashews
Vegan, Contains: Nuts

~ Trail Mix
Vegan, Contains: Nuts

~ Mini Pretzel Twists
Vegetarian, Contains: Gluten

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

TAKE TIME OUT FOR

LUNCH

THE SIGNATURE COLLECTION

(Available Every Day)

$63 per person

SIGNATURE LUNCH 1

- Italian Hoagie with Soppressata, Prosciutto Cotto, Provolone, Lettuce, Tomatoes, and Giardiniera Relish
- Classic Potato Chips
- Granny Smith Apple
- Granola Bar

SIGNATURE LUNCH 2

- Black Pepper-Crusted Roast Beef, Horseradish Cheddar, Spicy Peppers, Arugula, and Green Peppercorn Aioli on Ciabatta
- Classic Potato Chips
- Granny Smith Apple
- Granola Bar

SIGNATURE LUNCH 3

- Roasted Turkey Breast, Lettuce, Tomato, and Avocado Spread on Multigrain Bread
- Classic Potato Chips
- Granny Smith Apple
- Granola Bar

SIGNATURE LUNCH 4

- Southwest Taco Salad with Shredded Iceberg Lettuce, Tomatoes, Onions, Fire Roasted Corn, Crumbled Bean Patty, Pepper Jack Cheese, and Cilantro-Lime Vinaigrette
- Classic Potato Chips
- Granny Smith Apple
- Granola Bar

SIGNATURE LUNCH 5

- Vegan Chopped Salad with Romaine Lettuce, Tomatoes, Cucumbers, Olives, Chickpeas, Pepperoncini, and Italian Dressing
- Classic Potato Chips
- Granny Smith Apple
- Granola Bar

The Signature Collection does not Include beverages.

ITALIAN SANDWICH SHOP

(Available Every Day)

$76 per person

SALADS

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

CRAFTED SANDWICHES (CUT IN HALF)

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

SIDES

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

DESSERTS

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

ADD A DAILY INSPIRED SOUP SELECTION

$5 per person

ITALIAN BUFFET

(Available on Mondays Only)

$78 per person

SALADS

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

ENTRÉES AND SIDES

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

DESSERTS

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

Each menu requires a minimum guarantee of 10 people.
All Buffet Lunches include Venetian Blends of coffee and decaffeinated coffee.
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.

FRENCH-INSPIRED BUFFET

(Available on Tuesdays Only)

$78 per person

SALADS

~ Market-Picked Greens — Red Oak, Chervil, and Frisée, Goat Cheese, Walnuts, and a Tarragon Emulsion *Vegetarian, Contains: Dairy, Nuts*

~ Farmhouse Bowl — Lentils, Carrots, and Chickpeas with Red Onions, Parsley, and Mustard Vinaigrette *Vegan*

ENTRÉES AND SIDES

~ Loup de Mer — Roasted Sea Bass, Lobster Bisque, and Tomato Confit *Contains: Shellfish, Dairy*

~ The Butcher's Steak — Hanger Steak, Pearl Onions, and Bordelaise Sauce

~ Pomme Purée — Yukon Gold Potatoes, Fresh Cream, and Butter *Vegetarian, Contains: Dairy*

~ Roasted Beets — Ruby Red and Golden Yellow Beets with Champagne Vinaigrette *Vegan*

~ Fresh Baked Rolls and Butter *Vegetarian, Contains: Gluten, Dairy, Sesame*

DESSERTS

~ Almond-Chocolate Sponge Cake with Mascarpone Chantilly *Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts*

~ Cream Puff with Dulce de Leche Custard and Cinnamon-Spiced Chocolate *Contains: Gluten, Dairy, Eggs*

~ Vegan Banana Cupcake with Passion Fruit Topping *Vegan, Contains: Gluten*

LATIN BUFFET

(Available on Wednesdays Only)

$78 per person

SALADS

~ Sun-Ripe Cantaloupe Salad — Arugula, Romaine, Goat Cheese, Shaved Almonds, and Sherry Vinaigrette *Vegetarian, Contains: Dairy, Nuts*

~ Pipirrana — Tomate de Rama, Cucumber, Olives, Red Onions, and Bell Peppers with Jerez Vinegar and First-Pressed Olive Oil *Vegan*

ENTRÉES AND SIDES

~ Paprika Steelhead Trout — Roasted Trout, Lemon Caper Ajo Blanco Sauce, and Fresh Cilantro *Contains: Dairy*

~ Picanha Steak — Sirloin Cap Steak, Pearl Onions, and Mole Verde *Contains: Gluten, Nuts, Soy, Sesame*

~ Arroz a la Valenciana Amarillo — Medium Grain Rice, Cherry Tomatoes, Tri-Color Peppers, and Saffron *Vegan*

~ Brentwood Sweet Corn, Red Onions, Jalapeños, Scallions, and Tajín *Vegan*

~ Fresh Baked Rolls and Butter *Vegetarian, Contains: Gluten, Dairy, Sesame*

DESSERTS

~ Cream Puff with Whipped Coconut Ganache and Toasted Coconut *Contains: Gluten, Dairy, Eggs*

~ Fudge Cake with Layers of Fudge and Intense Chocolate Sponge *Vegetarian, Contains: Gluten, Dairy, Eggs*

~ Plant-Based Verrine with Fresh Raspberries, Lychee in Syrup, and Berry Mousse *Vegan*

Each menu requires a minimum guarantee of 10 people.
All Buffet Lunches include Venetian Blends of coffee and decaffeinated coffee.
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.

AMERICANA BUFFET

(Available on Thursday Only)

$78 per person

SALADS

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

ENTRÉES AND SIDES

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

DESSERTS

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

INDIAN BUFFET

(Available on Fridays Only)

$78 per person

SALADS

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

ENTRÉES AND SIDES

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

DESSERTS

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

Each menu requires a minimum guarantee of 10 people.
All Buffet Lunches include Venetian Blends of coffee and decaffeinated coffee.
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.

GRAND

RECEPTION

Hors D'Oeuvres – Tray Passed or Displayed

COLD ITEMS

$156 per dozen

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

COLD ITEMS

$168 per dozen

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

Each menu requires a minimum guarantee of 10 persons.

Hors D'Oeuvres – Tray Passed or Displayed

HOT ITEMS

$156 per dozen

~ Crispy Pierogi stuffed with Ratatouille
Vegan, Contains: Gluten

~ Mini Brie and Honey Tart with Toasted Pistachios
Vegetarian, Contains: Gluten, Dairy, Nuts, Soy

~ Vegetable Samosa with Mint Aioli
Vegetarian, Contains: Gluten, Dairy

~ Atomic Mushroom Feuilletés
Vegetarian, Contains: Gluten, Dairy, Eggs

~ Red Lentil Falafel with Harissa Sauce
Vegetarian, Contains: Gluten

HOT ITEMS

$168 per dozen

~ Teriyaki Chicken Skewers with Pearl Onions and Furikake
Contains: Soy, Sesame

~ Bacon-Wrapped Short Rib

~ Crispy Shrimp and Basil wrapped with Feuille de Brick
Contains: Gluten, Shellfish

~ Beef and Shishito Pepper Skewers with Roasted Garlic Jam

~ Plant-Based Curry Fritters *Vegan, Contains: Gluten, Soy*

Each menu requires a minimum guarantee of 10 persons.

SMALL-BATCH ARTISAN CHEESE DISPLAY

$30 per person

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

SEASONAL CRUDITÉS DISPLAY

$23 per person

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

ARTISANAL CHARCUTERIE DISPLAY

$30 per person

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

WALK-AROUND SALADS

$24 per person (Select Two)

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

DIM SUM STATION (Select Three)

$33 per person

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

QUICK BITE DISPLAY STATION

$29 per person

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

INDIAN DISPLAY STATION

$36 per person

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

PASTA STATION (Select Two)

$34 per person

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

ACTION STATION

Please consult with your CCM for action station options

DECADENT

BEVERAGES

PREMIUM

Wine $16
Cocktails $18

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

CORDIALS

$18 each

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

DOMESTIC BEER

$12 each

- Michelob Ultra
- Bud Light Seltzers
- Angry Orchard Cider

IMPORTED BEER

$12.50 each

- Modelo
- Stella Artois

CRAFT BEER

$13 each

- Seasonal Craft Beer
- Voodoo Ranger Imperial IPA

ADDITIONAL SELECTIONS

- Fruit Juices
  $10 each
- Soft Drinks Featuring Coca-Cola® Products
  $8 each
- Sparkling Water
  $9 each
- The Venetian Resort Bottled Water
  $8 each
- Energy Drinks
  $10 each
- Canned Mocktails
  $13 each

Beverage – Packaged Bar

BEER AND WINE ONLY

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

PREMIUM

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

STANDARDS AND POLICIES

BANQUET

ALCOHOLIC BEVERAGES AND SERVICE

The Venetian Resort Las Vegas 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 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 table-side wine service.

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

BANQUET SERVICE RATIOS

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

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

(This calculation includes required attendants on standard buffets.)

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

(This calculation includes required attendants on standard buffets.)

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

(This calculation includes required attendants on standard buffets.)

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

BANQUET 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.
- Final guarantees for All ICWs: by noon, three (3) 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.
- Final 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.

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.

LABOR FEE

A $100 labor & preparation charge will be applied to all meals or events (Breakfast, Lunch Receptions, and Dinner) for less than 20 people that require wait staff to be present for service.

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. 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.
3. A Chef/Attendant Fee of $350 is required for all action stations.
4. 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.
5. 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.

SPECIAL MEAL ORDERS

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

KOSHER EVENTS

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

BANQUET SERVICE CHARGE

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

STATE TAX

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

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 ordered by the client. The client's signature on said BEO represents an agreement and approval for the goods and services represented by the BEO. All Banquet Checks presented prior to final billing are subject to an audit and may vary from the 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

The Venetian® and other trademarks are used under license.

2769050 07/26