

CON
AMORE

BREZZA

LAS
VEGAS

(702) 676-6014 | EVENTS@BREZZAITALIAN.COM | BREZZAITALIAN.COM | [@BREZZALV](https://www.instagram.com/BREZZALV)





Brezza's elevated modern Italian atmosphere is designed to halt your hustle and reset your palate by fusing seasonal ingredients of the highest quality with world-class hospitality. Our upscale and uplifting Italian fare embraces the traditions of Italy with undivided attention to sustainable preparation served with ceremony and enjoyed at a lingering pace. Sourced with integrity and rooted in respect - for the land, the farmers and our family who serves it.

HOURS

DINNER NIGHTLY
5:00 p.m. - 10:00 p.m.

BREAKFAST & LUNCH
Available Upon Request

LOCATION

Located at the North end of The District with convenient access from both the Resorts World Convention Center & the Conrad Valet.

EXECUTIVE CHEF

Nicole Brisson

CONTACT

3000 S. Las Vegas Blvd. #115
Las Vegas, Nevada 89109
(702) 676-6014
events@brezzaitalian.com





SALA DINING ROOM

120 seated | 180 cocktail

Perfect for those looking to be a part of the action, our Sala Dining Room provides stunning seating options for parties of anywhere from 10 to 300 guests

OSTERIA PRIVATE DINING ROOM

30 seated | 40 cocktail

With custom sound capabilities, two flatscreen televisions, and a private entrance, the Osteria Private Dining Room is ideal for anyone seeking a truly VIP Experience.



TERRAZZA PATIO

120 seated | 180 cocktail

Adjacent to an expansive garden, the Terrazza Patio is a stunning outdoor space overlooking the Las Vegas Strip. With unique lighting, sound, and temperature control, views aren't all this location has to offer.

LA SOCIETA BAR LOUNGE

35 cocktail

Ideal for an unforgettable cocktail reception or casual dining experience, the La Societa Bar Lounge features three drop-down TVs, lounge seating, and views of Resort World's famed District.



PASTA PESANTE

95 PER PERSON | SERVED FAMILY-STYLE

ANTIPASTA

Select Two for the Table / Supplement Additional Antipasto (+8 per person)

CAPRESE

Heirloom Tomatoes, Burrata, Basil Pesto

BREZZA "CAESAR"

Parmigiano Reggiano, Garlic Croutons, Anchovy Vinaigrette

TUSCAN BEEF TARTARE

Creekstone Farms Filet Mignon, Capers, Lemon

CHARRED OCTOPUS

Gigante Beans, Arugula-Lemon Vinaigrette, Radish

PRIMI

Select Three for the Table / Supplement Additional Pasta Choice (+8 per person)

SEASONAL GNOCCHI

Fennel Sausage, Arugula-Basil Pesto, Pecorino

RIGATONI POMODORO

Tomato, Basil, Garlic

LUMACHE BOLOGNESE

Veal, Beef and Pork Ragu

BEEF CHEEK RAVIOLI

Aceto Manedori, European Butter

ORECCHIETTE

Sausage Ragu, Tomato, Broccolini

DOLCE

Select Two for the Table

HOUSEMADE CANNOLI

Ricotta Mascarpone, Cinnamon, Shaved Chocolate

TIRAMISU

Espresso Caramel, Savoirdi Biscuits, Mascarpone Mousse

SEASONAL PANNA COTTA

ASSORTED ITALIAN COOKIES

Vegetarian and vegan options available. Menu items and pricing are subject to change and are not inclusive of beverage, tax, 4% event fee and 20% gratuity.

FIESTA DI FAMIGLIA

130 PER PERSON | SERVED FAMILY-STYLE

ANTIPASTA

Select Two for the Table

*Supplement Baked Bread & Lardo Butter for the Table
(+3 per person)*

CAPRESE

Heirloom Tomatoes, Burrata, Basil Pesto

BREZZA "CAESAR"

Parmigiano Reggiano, Garlic Croutons, Anchovy Vinaigrette

TUSCAN BEEF TARTARE

Creekstone Farms Filet Mignon, Capers, Lemon

CHARRED OCTOPUS

Gigante Beans, Arugula-Lemon Vinaigrette, Radish

PRIMI

Select Two for the Table

*Supplement Additional Pasta Choice
(+8 per person)*

SEASONAL GNOCCHI

Fennel Sausage, Arugula-Basil Pesto, Pecorino

RIGATONI POMODORO

Tomato, Basil, Garlic

LUMACHE BOLOGNESE

Veal, Beef & Pork Ragu

ALLA GRIGLIA

Select Two for the Table

GRILLED MARKET FISH

ROASTED AIRLINE CHICKEN

HERITAGE FARMS PORK CHOP

STRAUSS FARMS VEAL CHOP (+25 Per Person)

BRAISED SHORT RIB

WET AGED NEW YORK (+25 Per Person)

DRY AGED RIBEYE (+35 Per Person)

CONTORNI

Select Two for the Table | Supplemental Additional Contorni Choice (+8 Per Person)

GRILLED ASPARAGUS | PEAS & POTATOES | SPINACH & BABY KALE

FRIED ARTICHOKE | MASCARPONE MASHED POTATOES

DOLCE

Select Two for the Table

HOUSE MADE CANNOLI

Ricotta Mascarpone, Cinnamon, Shaved Chocolate

TIRAMISU

Espresso Caramel, Savoiardi Biscuits, Mascarpone Mousse

SEASONAL PANNA COTTA

ASSORTED ITALIAN COOKIES

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CENA

145 PER PERSON | FOR PARTIES OF 30 OR LESS

ANTIPASTA

Select Three for your Guests to Choose From

CAPRESE

Heirloom Tomatoes, Burrata, Basil Pesto

BREZZA "CAESAR"

Parmigiano Reggiano, Garlic Croutons, Anchovy Vinaigrette

TUSCAN BEEF TARTARE

Creekstone Farms Filet Mignon, Capers, Lemon

CHARRED OCTOPUS

Gigante Beans, Arugula-Lemon Vinaigrette, Radish

PRIMI

Select Two for your Guests to Choose From

SEASONAL GNOCCHI

Fennel Sausage, Arugula-Basil Pesto, Pecorino

SECONDI

Select Three for your Guests to Choose From

PAN SEARED ORATA

Crispy Potato, Caviar, Garlic-Chive Cream

RIGATONI POMODORO

Tomato, Basil, Garlic

CHICKEN CACCIATORE

Tomatoes, Olives, Capers

LUMACHE BOLOGNESE

Veal, Beef & Pork Ragù

HERITAGE FARMS PORK CHOP

Kale, Spinach, Pickled Peppers

ORECCHIETTE

Sausage Ragù, Tomato, Broccolini

WET AGED NEW YORK

(+25 per person)

DRY AGED RIBEYE

(+35 per person)

DOLCE

Select Three for your Guests to Choose From

HOUSE MADE CANNOLI

Ricotta Mascarpone, Cinnamon, Shaved Chocolate

TIRAMISU

Espresso Caramel, Savoiardi Biscuits, Mascarpone Mousse

TORTA SETTEVELLI

Praline Caramel, Chocolate Sponge, Hazelnut Crunch

LEMON OLIO VERDE TART

Lemon Curd, Nepitella, Olive Oil Meringue

SEASONAL GELATO & SORBETTI

Vegetarian and vegan options available. Menu items and pricing are subject to change and are not inclusive of beverage, tax, 4% event fee and 20% gratuity.

LUSSO

175 PER PERSON | FOR PARTIES OF 30 OR LESS

ANTIPASTA

Select Three for your Guests to Choose From

CAPRESE

Heirloom Tomatoes, Burrata, Basil Pesto

BREZZA "CAESAR"

Parmigiano Reggiano, Garlic Croutons, Anchovy Vinaigrette

TUSCAN BEEF TARTARE

Creekstone Farms Filet Mignon, Capers, Lemon

CHARRED OCTOPUS

Gigante Beans, Arugula-Lemon Vinaigrette, Radish

PRIMI

Select Two for your Guests to Choose From

SEASONAL GNOCCHI

Fennel Sausage, Arugula-Basil Pesto, Pecorino

RIGATONI POMODORO

Tomato, Basil, Garlic

LUMACHE BOLOGNESE

Veal, Beef & Pork Ragù

ORECCHIETTE

Sausage Ragù, Tomato, Broccolini

BEEF CHEEK RAVIOLI

Aceto Manedori, European Butter

SECONDI

Select Three for your Guests to Choose From

PAN SEARED ORATA

Crispy Potato, Caviar, Garlic-Chive Cream

CHICKEN CACCIATORE

Tomatoes, Olives, Capers

HERITAGE FARMS PORK CHOP

Kale, Spinach, Pickled Peppers

VEAL MARSALA

Local Mushrooms, Rosemary, Garlic

8 OZ. FILET MIGNON

Smashed Fried Potatoes

WET AGED NEW YORK

(+25 per person)

DRY AGED RIBEYE

(+35 per person)

STRAUSS FARMS VEAL CHOP

(+25 per person)

DOLCE

Select Three for your Guests to Choose From

HOUSE MADE CANNOLI

Ricotta Mascarpone, Cinnamon, Shaved Chocolate

TORTA SETTEVELLI

Praline Mousse, Chocolate Sponge, Hazelnut Mousse

TIRAMISU

Espresso Caramel, Savoiardi Biscuits, Mascarpone Mousse

LEMON OLIO VERDE TART

Lemon Curd, Nepitella, Olive Oil Meringue

SEASONAL GELATO & SORBETTI

Vegetarian and vegan options available. Menu items and pricing are subject to change and are not inclusive of beverage, tax, 4% event fee and 20% gratuity.

CHEF'S EXPERIENCE

IDEAL FOR COCKTAIL RECEPTIONS, CASUAL DINNERS, NETWORKING EVENTS, AND MUCH MORE.
OUR CHEF'S EXPERIENCE STATIONS OFFER A UNIQUE WAY TO ENJOY AN ARRAY OF LUXURIOUS ITALIAN CUISINE.

PREMIUM STATIONS

MEAT & FISH CARVING STATION

\$65 per Person | Select Three for your Guests to Enjoy

BEEF TENDERLOIN

Fresh Horseradish, Gorgonzola Mascarpone, Caramelized Onion

FENNEL RUBBED PORK LOIN

ROASTED CHICKEN

WHOLE MARKET FISH

DRY AGED RIBEYE

Fresh Horseradish, Gorgonzola Mascarpone, Caramelized Onion
(+35 per person)

DELUXE RAW BAR

\$70 per Person | Select Three for your Guests to Enjoy

OYSTERS

SNOW CRAB

LOBSTER TAILS

SHRIMP

CLAMS

MUSSELS

TUNA CARPACCIO

BAY SCALLOPS

All Accompanied by:
Cocktail Sauce, Remoulade, Lemon,
Fresh Horseradish, Salsa Verde

DELUXE STATIONS

CHARCUTERIE

\$50 per Person

Chef's Selection of:

CURED MEATS

ITALIAN CHEESES

HOUSEMADE MOSTARDO

MARINATED OLIVES

PICKLED VEGETABLES

VEGETABLE

\$20 per Person

Select Four:

ARUGULA SALAD

ASPARAGUS & PECORINO

GRILLED SCAPECE

CHOPPED SALAD

BREZZA CAESAR

CAULIFLOWER RINFORZA

MARINATED BEETS

PASTA

\$40 per Person

Select Two:

RIGATONI BOLOGNESE

RIGATONI ALA NORMA

BEEF CHEEK RAVIOLI

LASAGNE

ORECCHIETTE

CONTORI

\$10 per Person

Select Two:

MASCARPONE MASHED POTATOES

CRISPY SMASHED POTATOES

SPINACH & BABY KALE

GRILLED SEASONAL VEGETABLES

DOLCE

\$20 per Person

Select Three:

MINI PANNA COTTA

TORTA SETTEVELI

CANNOLIS

MINI TIRAMISU

ASSORTED ITALIAN COOKIES

Vegetarian & Vegan Options Available | Menu Items & Pricing are subject to change and are not inclusive of beverage, tax, 4% event fee and 20% gratuity.

COCKTAIL RECEPTION PACKAGES

BASED ON TWO HOURS OF PASSED ASSAGGI

HAPPIEST HOUR

\$65 per Person

Select Three Passed Assaggi

LEISURELY LOVES COMPANY

\$80 per Person

Select Five Passed Assaggi

HALT YOUR HUSTLE

\$100 per Person

Select Seven Passed Assaggi

PASSED ASSAGGI SELECTIONS

GNOCCHO FRITTO

Proscuito, Mostardo

PARMESAN-GOAT CHEESE FRICCO

BEEF SPEIDINI & SALSA VERDE

GOAT CHEESE CROSTINI

Strawberry, Mint

CARNE CRUDA CROSTINI

(Add Truffle +MP per person)

GRILLED SHRIMP & PRESERVED MEYER LEMON

BREZZA 'DEVILED' EGGS

CAVIAR 'DEVILED' EGGS

(+3 per person)

PICKLED PAPPADEW PEPPERS

MINI CANNOLI

MINI PANNA COTTAS

ASSORTED ITALIAN COOKIES

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BEVERAGE PACKAGES

BASED ON TWO HOURS OF BAR SERVICE

WINE + BEER

\$60 PER PERSON | \$20 EACH ADDITIONAL HOUR, PER PERSON

House Wines (White, Red, Sparkling), Artisanal Beers

STANDARD BAR

\$80 PER PERSON | \$25 EACH ADDITIONAL HOUR, PER PERSON

2 Specialty Cocktail Options, Well Spirits, House Wine (White, Red, Sparkling), Seasonal Beers

PREMIUM BAR

\$100 PER PERSON | \$30 EACH ADDITIONAL HOUR, PER PERSON

2 Specialty Cocktail Options, Premium Spirits, House Wine (White, Red, Sparkling), Seasonal Beers

PREMIUM WINE UPGRADE

\$25 PER PERSON

**if you do not wish to select a bar package, all beverages will be charged based on consumption*

ADDITIONAL SERVICES

CORKAGE

\$50 FOR EACH BOTTLE, UP TO 2 BOTTLES (750ML)

CAKE CUTTING

\$5 PER PERSON

FLORAL, DECOR & LINEN

PRICING UPON REQUEST

ENTERTAINMENT

PERFORMERS, MUSICIANS & MODELS AVAILABLE UPON REQUEST

A/V SERVICES

MICROPHONES, CUSTOM PLAYLISTS & MORE AVAILABLE UPON REQUEST

VALET PARKING AVAILABLE

AT HOTEL ENTRANCE, LOCATED AT 3000 S. LAS VEGAS BLVD.

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BEVERAGE PACKAGE DETAILS

BASED ON TWO HOURS OF BAR SERVICE

WINE + BEER

WHITE

Alois Lagaeder "Porer" Pinot Grigio

RED

Frescobaldi Perano Chianti Classico

SPARKLING

Gambino

BEERS

Michelob Ultra, Budweiser, Peroni Nastro Azzuro

STANDARD BAR

WHITE

Alois Lagaeder "Porer" Pinot Grigio

RED

Frescobaldi Perano Chianti Classico

SPARKLING

Gambino

BEERS

Michelob Ultra, Budweiser, Peroni Nastro Azzuro

VODKA

Skyy

GIN

Beefeater

SILVER RUM

Bacardi Superior

TEQUILA

Lunazel Blanco

BOURBON

Buffalo Trace

WHISKEY

Jack Daniels

SCOTCH

Dewars

PREMIUM BAR

WHITE

Dependent on Availability

RED

Dependent on Availability

SPARKLING

Dependent on Availability

BEERS

Michelob Ultra, Budweiser, Peroni Nastro Azzuro, Hop Valley Hazy IPA

VODKA

Tito's

GIN

Beefeater

SILVER RUM

Bacardi Superior

TEQUILA

Tres Generaciones Plata

BOURBON

Buffalo Trace

WHISKEY

Travellers Whiskey

SCOTCH

Glenfiddich 12 Year

PREMIUM WINE UPGRADE +\$25 PER PERSON

PREMIUM WINES BASED UPON SEASONAL AVAILABILITY

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BEVERAGE PACKAGE DETAILS

STANDARD BAR COCKTAIL LIST

PLEASE CHOOSE TWO (2):

NEGRONI

OLD FASHIONED

APEROL SPRITZ

MARGARITA

BEES KNEES

MULE

PREMIUM BAR COCKTAIL LIST

PLEASE CHOOSE ANY TWO (2) FROM EITHER ABOVE OR BELOW:

SUCCOSA SPRITZ

Dharma Gin, Chinola Passion Fruit Liqueur, Lime,
Passion Fruit, Ginger Ale, Prosecco

SANGUINELLO

Skyy Blood Orange Vodka, Bols Mango Liqueur,
Cointreau, Blood Orange, Lemon

BREZZACELLO

Ciroc Limonata Vodka, Caravella Limoncello, Lillet
Blanc Chateau Aloe Vera Liqueur, Lemon, Mint

CATCH & RELEASE

Codigo 1530 Blanco Tequila, Strega, Lavender,
Lemon, Lime

INTO THE FREY

Frey Ranch Bourbon, Vecchia Romagna Brandy,
Grand Marnier, Benedictine, Angostura Bitter

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