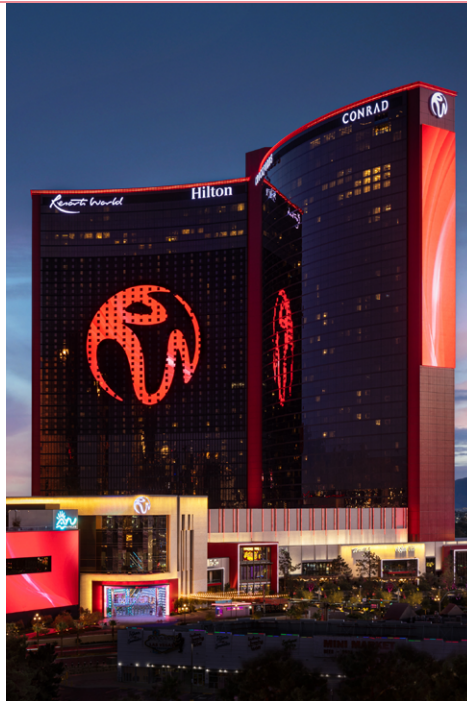


BANQUET MENU





Welcome to Resorts World Las Vegas, where the art of the banquet is redefined.

Our dedicated team of hospitality professionals, over 5,000 strong, is eager to collaborate with you, ensuring that your event aspirations are not just met, but surpassed.

We cordially invite you to delve into our Banquet Menu, a mere preview of the culinary masterpieces our internationally acclaimed team can create for you and your distinguished guests. Your vision and preferences are the cornerstone of our approach, guiding our team of hospitality connoisseurs and culinary virtuosos.

Resorts World Las Vegas Banquet Culinary is a recognized leader in accommodating special dietary needs and restrictions. We meticulously label our menu items to indicate the presence of the following allergens: Wheat (W), Dairy (D), Egg (E), Peanut (P), Tree Nuts (TN), Shellfish (SH), Soy (SOY), Gelatin (GEL), Sesame (SES), Gluten-Free (GF), Dairy-Free (DF), Vegan (V), and Vegetarian (VG). Our dedicated team strives to provide an unparalleled dining experience and is pleased to accommodate any special dietary requirements with advance notice.

With heartfelt appreciation, we extend our deepest thanks for the opportunity to partner with you in orchestrating an event that is sure to be a resounding success.

Sincerely,

David Tapper, CMP, CPCE
Executive Director of Catering & Conference Services
Resorts World Las Vegas

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BREAKFAST

CONTINENTAL

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

BLOSSOM CONTINENTAL | \$45 PER PERSON

Chilled Orange & Cranberry Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

Individual Assorted Fruit Yogurts, Vanilla Almond Granola W, D, TN, VG

Daily Selection of Breakfast Pastries, Sliced Breads & Bagels W, E, D, TN, SES, VG

Plain & Honey Cream Cheeses, Butter, Honey & Assorted Preserves D, GF, VG

AWANA WELLNESS CONTINENTAL | \$55 PER PERSON

Fresh Pressed Green Juice & Chilled Orange Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

Build Your Own Acai Bowl TN, GF, V

House-made Acai, Seasonal Berries, Dried Fruits, Sliced Banana,
Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

Selection of Heart-Healthy Sliced Breads, Muffins, & Pastries:

- Vegan Croissant W, V
- Gluten-Free Blueberry Muffin E, D, GF, VG
- Healthy Grain Fiber Loaf W, E, D, VG

Vegan Butter, Organic Honey, Organic Peanut Butter, Fruit Preserves TN, V

Steel Cut Gluten-Free Oatmeal TN, GF, V

Golden Raisins, Dried Cranberries, Brown Sugar,

Candied Walnuts, Honey, Cinnamon

Farm Fresh Hard-Boiled Eggs with Kosher Sea Salt E, VG

STAY FABULOUS CONTINENTAL | \$60 PER PERSON

Chilled Orange & Cranberry Juice V

Groovy Smoothies (pre-made)

- Strawberry & Banana Smoothie with Chocolate Shavings D, GF, VG
- Pineapple & Chia Seed Smoothie D, GF, VG

Seasonal Fruit Fondue D, GF, VG

Mango Cream, White Chocolate Ganache

Dark Chocolate Raspberry Greek Yogurt Parfait D, GF, VG

Selection of Breakfast Pastries W, E, D, TN, VG

Butter, Honey & Fruit Preserves D, GF, VG

All-Nighter Breakfast Sandwich W, E, D

Fried Egg, American Cheese, Applewood Smoked Bacon, Potato Pancake,
Jalapeno Garlic Aioli on Toasted Bagel

Build-Your-Own-Hashbrown Bar

Toppings served on the side

Crispy Hash Browns V | Country Gravy W, D | Bacon Bits GF

Cheddar Cheese D, GF, VG | Green Onion GF, V | Sautéed Mushrooms GF, V

Fried Jalapeños GF, V | Sour Cream D, GF, VG

Mini Caramel Beignets served warm with Chocolate Sauce W, E, D, VG

RESORTS WORLD SIGNATURE CONTINENTAL | \$60 PER PERSON

Chilled Orange & Cranberry Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

Build Your Own Greek Yogurt Parfait D, TN, GF, VG

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal
Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

Selection of Artisanal Breakfast Pastries W, E, D, TN, VG

Butter, Honey & Assorted Preserves D, GF, VG

Toasting Station W, E, D, TN, SES

with Assorted Sliced Breads, English Muffins & Assorted Bagels

Sliced Ham, Smoked Salmon, English Cucumbers, Red Onion, Capers,

Chopped Egg, Tomatoes, Plain & Herb Cream Cheese, Peanut Butter

Artisanal Breakfast Sandwiches

Select two in advance. Portioned at one (1) sandwich per person

Ham Ciabatta Breakfast Sandwich W, E, D

Chive Eggs, Ham, Aged Cheddar, Roasted Garlic Aioli on Roasted Pepper Ciabatta

Bacon Brioche Breakfast Sandwich W, E, D

Cage-free Egg, Smoked Bacon, Aged Cheddar, Roasted Garlic Aioli on Brioche

Classic Breakfast Burrito W, E, D

Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla

Served with Salsa on the side

Impossible Chorizo Breakfast Burrito TN, SOY, GF, V

Just Eggs, Impossible Chorizo, Vegan Cheese, Gluten-Free Wrap

Impossible Sausage Breakfast Sandwich W, V

Impossible Sausage Patty, Vegan Brioche, Roasted Tomatoes,

Hatch Chili Spread on Vegan Brioche

RESORTS WORLD BOXED CONTINENTAL | \$50 PER PERSON

Seasonal Diced Fruit Cup GF, V

Individual Assorted Fruit Yogurt GF, V

Fresh Baked Croissant W, E, D, VG

Assorted Kind Bar GF, TN, V

Packaged Butter & Assorted Preserves D, GF, VG

Assorted Bottled Juice or Bottled Water V

BREAKFAST BUFFET

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

RESORTS WORLD BREAKFAST BUFFET | \$60 PER PERSON

Starters

Chilled Orange & Cranberry Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters GF, V

Individual Assorted Fruit Yogurts, Vanilla Almond Granola W, D, TN, VG

Selection of Breakfast Pastries, Sliced Breads & Bagels W, E, D, TN, SES, VG

Plain & Honey Cream Cheeses, Butter, Honey & Fruit Preserves D, GF, VG

Staples

Scrambled Farm Fresh Eggs E, D, GF, VG

*Breakfast Potato of the Day

Savory

Select One (1) Savory

Buttermilk Pancakes with Whole Berries, Warm Maple Syrup W, E, D, VG

Belgium Waffles with Mixed Berry Compote, Whipped Cream,

Warm Maple Syrup W, E, D, VG

Egg White, Spinach & Feta Cheese Frittata E, D, GF, VG

"Just Eggs" Scrambled with Vegan Cheese, GF, V

Meats

Select One (1) Meat

Applewood Smoked Bacon GF

Smoked Turkey Bacon GF

Maple Link Pork Sausage GF

Jalapeño & Cotija Cheese Sausage D, GF

Chicken Apple Sausage GF

Ham Steak with Pineapple Glaze GF

Impossible Meat Sausage Patties GF, V

Enhance Your Breakfast

\$65.00 Per Person for Two Meats and One Savory

\$70.00 Per Person for Two Meats and Two Savory

*Breakfast Potatoes are Rotated Daily from the Following Selections:

- Monday | Crispy Hash Brown Patties GF, V
- Tuesday | Herb Roasted Fingerling Potatoes GF, V
- Wednesday | Yukon Gold Potato Hash with Caramelized Onions GF, V
- Thursday | Potato Cube with Shishito Peppers GF, V
- Friday | Pan Fried Potato Pancake with Applesauce on the Side W, D, VG
- Saturday | Lyonnaise Style Potatoes D, GF, VG
- Sunday | Red Bliss Potato Bravas Style D, GF, VG

EL DESAYUNO BUFFET | \$60 PER PERSON

Starters

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

House-Made Yogurt served with Fresh Mango D, GF, VG

Breakfast Pastries, Palmier's and Cinnamon Pound Cake W, E, D, VG

Butter, Honey & Assorted Preserves D, GF, VG

Staples

Scrambled Farm Fresh Eggs with Pico de Gallo on the Side E, D, GF, VG

Roasted Potatoes, Pasilla Peppers & Onions D, GF, VG

Savory

Select One (1) Savory

Baja Style Breakfast Burrito W, E, D

Beef Birria, Jack Cheese, Potato Red Sauce, Cilantro

Side of Sour Cream

Vegetable Quiche W, E, D, VG

Tomato & Jalapeño Chutney, Sour Cream

Chilaquiles Verdes D, GF, VG

Corn Tortilla Chips, Avocado, Onion, Cilantro, Queso,

Mexican Crema, House-Made Green Sauce

Meats

Select One (1) Meat

Applewood Smoked Bacon GF

Smoked Turkey Bacon GF

Maple Link Pork Sausage GF

Jalapeño & Cotija Cheese Sausage D, GF

Chicken Apple Sausage GF

Ham Steak with Pineapple Glaze GF

Impossible Meat Sausage Patties GF, V

Beverage

Chilled Orange Juice V

Select (1) Agua Fresca from Below:

- Pomegranate and Pineapple Agua Fresca V
- Pineapple and Raspberry Agua Fresca V
- Hibiscus Agua Fresca V

Enhance Your Breakfast

\$65.00 Per Person for Two Meats and One Savory

\$70.00 Per Person for Two Meats and Two Savory

BREAKFAST BUFFET

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

AWANA WELLNESS BREAKFAST BUFFET | \$75 PER PERSON

Starters

Fresh Watermelon and Orange Juice V

Seasonal Tropical Sliced Fruits & Berries GF, V

Build Your Own Greek Yogurt Parfait D, TN, GF, VG

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

Selection of Heart-Healthy Sliced Breads, Muffins, & Pastries:

- Vegan Croissant W, V
- Gluten-Free Blueberry Muffin E, D, GF, VG
- Healthy Grain Fiber Loaf W, E, D, VG

Vegan Butter, Organic Honey, Organic Peanut Butter, Fruit Preserves TN

Savory

Select Two (2) Savory

Egg White Scramble E, D, GF, VG

Greek Feta and Charred Vine Ripened Cherry Tomatoes

Olive Oil Mini Pancakes W, E, D, VG

Rosemary Maple Syrup and Berry Compote

Steel Cut Gluten-Free Oatmeal TN, GF, V

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

Meats

Select One (1) Meat

Applewood Smoked Bacon GF

Smoked Turkey Bacon GF

Maple Link Pork Sausage GF

Jalapeño & Cotija Cheese Sausage D, GF

Chicken Apple Sausage GF

Ham Steak with Pineapple Glaze GF

Impossible Meat Sausage Patties GF, V

Side

*Breakfast Potato of the Day

Enhance Your Breakfast

\$80.00 Per Person for Two Meats

***Breakfast Potatoes are Rotated Daily from the Following Selections:**

- Monday | Crispy Hash Brown Patties GF, V
- Tuesday | Herb Roasted Fingerling Potatoes GF, V
- Wednesday | Yukon Gold Potato Hash with Caramelized Onions GF, V
- Thursday | Potato Cube with Shishito Peppers GF, V
- Friday | Pan Fried Potato Pancake with Applesauce on the Side W, D, VG
- Saturday | Lyonnaise Style Potatoes D, GF, VG
- Sunday | Red Bliss Potato Bravas Style D, GF, VG

CROSSROADS VEGAN BREAKFAST BUFFET | \$70 PER PERSON

Starters

Seasonal Sliced Fruit, Whole Berries & Grape Clusters GF, V

Individual Dairy-Free Yogurt Parfaits GF, V

Granola & Seasonal Berries V

Assorted Vegan Breakfast Pastries V

Vegan Butter, Organic Peanut Butter, TN, V

Savory

Select Two (2) Savory

"Just Eggs" Frittata TN, GF, V

Farmers Market Vegetables & Vegan Gouda Cheese

Southwest Tofu Scramble SOY, GF, V

Extra-Firm Tofu, Red Onion, Red Bell Pepper, Kale

Impossible Chorizo Breakfast Burrito TN, SOY, GF, V

Just Eggs, Impossible Chorizo, Vegan Cheese, Gluten-Free Wrap

Impossible Sausage Ciabatta Sandwich TN, W, V

Vegan Impossible Sausage Patty, Vegan Cheese, Chipotle Aioli, Ciabatta

Steel Cut Gluten-Free Oatmeal TN, GF, V

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

Impossible Meat

Impossible Meat Sausage Patties GF, V

Side

House-made Potato Hash, Caramelized Onions GF, V

Beverage

Chilled Orange & Cranberry Juice V

Freshly Brewed WestRock Coffee & Decaffeinated Coffee V

Selection of Hot Teas, Honey & Lemon V

Served with Non-Dairy Milks and Creams V

Oat Milk V, Soy Milk V, Almond Milk TN, V, Non-Dairy Creamer V

BRUNCH

Designed for a minimum of fifty (50) guests and a maximum of two (2) hours of service. Menu cannot be offered for less than fifty (50) guests. Prepared for the full guest guarantee. Chef Attendant Fee of \$350 Per Chef per 100 Guests will apply.

PRIMROSE BRUNCH BUFFET | \$130 PER PERSON

Starters

Seasonal Sliced Fruit, Whole Berries & Grape Clusters GF, V

Build Your Own Greek Yogurt Parfait D, TN, GF, VG

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

Selection of Artisan Breakfast Pastries W, E, D, TN, VG

Honey, Butter & Fruit Preserves D, GF, VG

Display Stations

Select One (1) Savory

Smoked Salmon Lox & Bagel Display W, E, D, SES

Assortment of Fresh Bagels, Smoked Salmon Lox, English Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain & Herb Cream Cheeses

Artisanal Meat & Cheese Display W, D

Selection of Cured Artisanal Meats & Small Batch Production Cheeses, Assorted Chutneys, Preserves and Jams, Whole Grain & Dijon Mustard

Assorted Rolls & Crackers

Dim Sum Display

Presented in Bamboo Steamers on the Wok

Chicken Shumai W, E, DF, SES, SOY

Steamed Minced Pork Dumpling | Crab Row W, E, SH

Roasted Vegetable Pot Stickers W, E, VG

Signature Cobb Salad E, D, GF

Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs,

Avocado, Chives, Blue Cheese, Red Wine Vinaigrette

Entrées

Select Two (2) in Advance

Buttermilk Pancakes W, E, D, VG

Whole Berries, Warm Maple Syrup

Individual Mini Crab Cake W, D, SH

Fine Herbs House-Made Tartar Sauce

Chashu Pork Eggs Benedict GF

Potato Waffle, Togarashi Hollandaise

Grilled King Trumpet Mushroom GF, V

Kale Salsa Verde, Broccolini Pur

Eggs & Omelet Station D, E

Prepared to Order by a Uniformed Chef

Scrambled, Whole Eggs, Egg Whites, "Just Eggs" E, VG

Applewood Smoked Bacon, Ham, Smoked Salmon GF, DF

Spinach, Tomato, Scallions, Jalapeño, Red Onions,

Bell Peppers, Mushrooms GF, V

Cheddar & Jack Cheese D, GF, VG

Carving Station

Prepared to Order by a Uniformed Chef

Select One (1) in Advance

Slow-Cooked Tri-Tip, Classic Chimichurri D, GF

Porchetta D, GF

Neuske's Slab of Bacon D, GF

Kielbasa Rope D, GF

Mezcal-Glazed Turkey Breast D, GF

Accompaniments

Fingerling Potatoes & Chasseur Sauce D, GF, VG

Agave Roasted Heirloom Carrots, Pine Nuts, Brown Butter D, TN, GF, VG

Beverage

Chilled Orange & Cranberry Juice V

Freshly Brewed WestRock Coffee & Decaffeinated Coffee,

Selection of Hot Teas, Iced Tea, Iced Water

ENHANCE YOUR BRUNCH WITH BOTTOMLESS BEVERAGES!

ULTIMATE BLOODY MARY BAR

2-Hour Bottomless Bar | \$60 per person

On Consumption | \$25 Per Drink

Minimum of fifty (50) drinks required

Mixologist's selection of garnishes, hot sauces and custom salts

- Vodkas: Tito's, Grey Goose, Grey Goose Flavors
- Tequilas: Patron Silver, Patron Reposado
- Bourbon/Tennessee: Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

MIMOSA & BELLINI BAR

2-Hour Bottomless Bar | \$54 per person

On Consumption | \$18 Per Drink

Minimum of fifty (50) drinks required

Gambino Prosecco mixed with your choice of puree

Select four (4) puree flavors in advance:

- Orange
- Peach
- Cranberry
- Mango
- Pomegranate

CONTINENTAL BREAKFAST & BREAKFAST BUFFET ENHANCEMENTS

Breakfast Enhancements are offered in combination with your Continental Breakfast or Breakfast Buffet. A minimum of three (3) stations are required if ordered without a continental or buffet menu. Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. *Chef Attendant Required | \$350 Each | Per 100 Guests

SMOOTH MORNING SMOOTHIE DISPLAY | \$16 PER PERSON

Select Two (2) Smoothies

Berry Blast

Raspberries & Strawberries, Vanilla, Yogurt, Orange Juice D, TN, GF, VG

Going Bananas

Banana, Chia Seeds, Peanut Butter, Dark Chocolate Shavings TN, GF, VG

Healthy Start

Granny Smith Apple, Kale, Honey, Greek Yogurt, Coconut Milk D, TN, GF, VG

Blueberry & Spinach

Greek Yogurt, Milk, Agave Syrup, Blueberries, Spinach D, GF, VG

Bananas & Oranges

Bananas, Vanilla Almond Milk, Honey & Orange Juice TN, GF, VG

STEEL CUT GLUTEN-FREE OATMEAL TN, GF, V | \$16 PER PERSON

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

BUILD-YOUR-OWN YOGURT PARFAIT D, TN, GF, VG | \$24 PER PERSON

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

BUILD-YOUR-OWN OVERNIGHT OATS D, GF, VG | \$24 PER PERSON

Vanilla Soaked Rolled Oats, Puffed Brown Rice, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

BUILD-YOUR-OWN ACAI BOWL TN, GF, V | \$24 PER PERSON

House-made Acai, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

RANDY'S DONUT WALL DISPLAY W, E, D, TN | \$28 PER PERSON

Assorted Randy's Donuts displayed on the "Randy's Donut Wall"

DESIGN-YOUR-OWN DOUGHNUT W, E, D, P | \$28 PER PERSON

Sour Cream, Buttermilk, Chocolate, & Vanilla Doughnuts

Glazes: Vanilla, Chocolate, Strawberry

Toppings: Fruity Pebbles, Sprinkles, Crushed Peanuts, Toasted Coconut, Powdered Cinnamon Sugar, Chocolate Chips, Crushed Oreos, Candied Bacon Bits

BAGEL & LOX DISPLAY W, E, D, SES | \$30 PER PERSON

Assorted Fresh Bagels, Smoked Salmon Lox, English Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain & Roasted Pepper Cream Cheese

GRITS ON MASON JARS DISPLAY | \$30 PER PERSON

Select Two (2) Grits:

- Truffle Cream & Forest Mushrooms D, GF, VG
- Short Rib & Egg D, GF
- Blackened Prawn & Cheddar Cheese D, GF

BUILD YOUR OWN HASH BROWN BAR | \$26 PER PERSON

Toppings served on the side

Crispy Hash Browns V | Country Gravy W, D | Bacon Bits GF

Cheddar Cheese D, GF, VG | Green Onion GF, V | Sautéed Mushrooms GF, V

Fried Jalapeños GF, V | Sour Cream D, GF, VG

BUILD YOUR OWN SWEET BISCUIT BAR W, E, D, GEL | \$26 PER PERSON

Vanilla Bean Cream, Ube Cream, Lemon Cream, Caramel Sauce,

Strawberry Compote, Fresh Berries, Chocolate Sauce, Toasted Coconut

EGGS & OMELET ACTION STATION* | \$30 PER PERSON

Scrambled, Whole Eggs, Egg Whites, "Just Eggs" E, VG

Applewood Smoked Bacon, Ham, Smoked Salmon GF, DF

Spinach, Tomato, Scallions, Jalapeño, Red Onions, Bell Peppers, Mushrooms GF, V

Cheddar & Jack Cheese D, GF, VG

EGGS BENEDICT ACTION STATION* | \$36 PER PERSON

Jambon De Paris Benedict W, E, D

English Muffin, Jambon De Paris Ham, Poached Egg, Sautéed Spinach,

Espelette Pepper Hollandaise

Smoked Salmon Benedict W, E, D

Toasted Brioche, Smoked Salmon, Poached Egg, Shaved Radish, Wilted Arugula, Yuzu Hollandaise

Fried Jidori Chicken Benedict W, E, D

Chive Waffle, Fried Jidori Chicken, Poached Egg, Pimento Cheese, Pickle Juice Hollandaise

WAFFLE ACTION STATION* | \$26 PER PERSON

Select Two (2) Waffles:

- Classic Belgian Waffle W, E, D, VG
- Chocolate Chip Waffle W, E, D, VG
- Cinnamon Roll Waffle W, E, D, VG

Served with Seasonal Berry Compote, Chantilly Cream,

Brown Butter Maple Syrup, Butter, Lemon Curd D, GEL, GF

CONTINENTAL BREAKFAST & BREAKFAST BUFFET ENHANCEMENTS

*Breakfast Enhancements are offered in combination with your Continental Breakfast or Breakfast Buffet. A minimum of three (3) stations are required if ordered without a continental or buffet menu. Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. *Chef Attendant Required | \$350 Each | Per 100 Guests*

GRIDDLECAKE ACTION STATION* | \$26 PER PERSON

Select Two (2) Griddle Cakes:

- Classic Buttermilk W, E, D, VG
- Chocolate Chip W, E, D, VG
- Red Velvet W, E, D, VG
- Blueberry W, E, D, VG

Served with Seasonal Berry Compote, Chantilly Cream,
Brown Butter Maple Syrup, Butter, Lemon Curd D, GEL, GF

FRENCH TOAST ACTION STATION* | \$26 PER PERSON

Classic Brioche French Toast W, E, D, VG

Served with Berry Compote, Caramelized Bananas, Seasonal Berries,
Whipped Cream, Powdered Sugar D, GF, VG

BREAKFAST HASH ACTION STATION* | \$38 PER PERSON

Select Two (2) Hashes:

- Duck & Caramelized Onions D, GF
- Corned Beef, Onion & Potato D, GF
- Chickpea & Impossible Meat Harissa GF, V
- Sweet Potato & Swiss Chard GF, V

BREAKFAST DOSA ACTION STATION* TN, GF, V | \$30 PER PERSON

Minimum of one-hundred (100) guests required

Potato Masala with Coconut Chutney

Served with Sambar

BREAKFAST MEAT CARVING STATION* | \$40 PER PERSON

Select (1) Meat:

- Porchetta D, GF
- Neuske's Slab of Bacon D, GF
- Kielbasa Rope GF, D
- Mezcal-Glazed Turkey Breast D, GF

PLATED BREAKFAST

Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. Plated Breakfasts include choice of Freshly Squeezed Orange or Cranberry Juice, Seasonal Fruit & Berries, Assorted Pastries, Sweet Butter, Fruit Preserves, Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

CREATE YOUR OWN PLATED BREAKFAST | \$60 PER PERSON

Select (1) One Starter:

Greek Yogurt Parfait D, TN, GF, VG

Greek Yogurt, Honey, Toasted Coconut Chips, Vanilla Almond Granola, Pomegranate & Acai Berry Drizzle

Overnight Oats D, TN, GF, VG

Vanilla Soaked Rolled Oats, Strawberry, Puffed Brown Rice, Almonds, Dark Chocolate Shavings

ENTREES

Select (1) One Entree:

Served with Herb-Roasted Fingerling Potatoes GF, V

Brioche French Toast W, E, D, VG

Brioche with Seasonal Berries, Powdered Sugar, Whipped Butter & Maple Syrup

Eggs Benedict W, E, D

Soft Poached Eggs, Applewood Smoked Bacon, English Muffin & Chive Hollandaise

Egg White Frittata E, D, GF

Basil, Ricotta Cheese & Spiced Tomato Jam

Vegetable Frittata E, D, GF, VG

Roasted Vegetables & Feta Cheese, Spiced Tomato Jam

Lox & Bagel W, E, D

Smoked Salmon, Cucumber, Tomato, Red Onion, Capers & Cream Cheese on a Plain Bagel

Quiche Lorraine W, E, D

Egg Custard, Applewood Smoked Bacon, Gruyere Cheese

Scrambled Breakfast E, D, GF

Fluffy Scrambled Eggs with Chives

MEATS

Select two (2) breakfast meats:

- Applewood Smoked Bacon GF
- Smoked Turkey Bacon GF
- Maple Link Pork Sausage GF
- Jalapeño & Cotija Cheese Sausage D, GF
- Chicken Apple Sausage GF
- Ham Steak with Pineapple Glaze GF
- Impossible Meat Sausage Patties GF, V

BREAKFAST A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.

BREAKFAST SANDWICHES

(Minimum order of 1 dozen per sandwich selection)

Sausage Biscuit Breakfast Sandwich W, E, D	\$144.00 Per Dozen
Pork Sausage Patty, Sharp Cheddar Cheese, Tabasco Aioli on House made Biscuit	
Ham Ciabatta Breakfast Sandwich W, E, D	\$144.00 Per Dozen
Chive Eggs, Ham, Aged Cheddar, Roasted Garlic Aioli on Roasted Pepper Ciabatta	
Bacon Brioche Breakfast Sandwich W, E, D	\$144.00 Per Dozen
Cage-free Egg, Smoked Bacon, Aged Cheddar, Roasted Garlic Aioli on Brioche	
Chorizo Egg Breakfast Wrap E, D	\$168.00 Per Dozen
Scrambled Eggs, Chorizo, Sweet Potato, Poblano Pepper, Hass Avocado Sauce, Flour Tortilla	
Served with Salsa on the side	
Classic Breakfast Burrito W, E, D	\$168.00 Per Dozen
Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla	
Served with Salsa on the side	
Power Breakfast Burrito W, E, D	\$168.00 Per Dozen
Scrambled Egg Whites, Spinach, Tomatoes, Mushrooms, Provolone, Flour Tortilla	
Served with Salsa on the side	
Chicken Merguez Breakfast Burrito W, E, D	\$216.00 Per Dozen
Shredded Chicken, Tomatoes, Onions, Cilantro, Cotija Cheese, Flour Tortilla	
Served with Salsa on the side	
Smoked Brisket Sandwich W, E, D	\$216.00 Per Dozen
Fried Egg, Arugula, Red Pickled Cabbage Aioli on Rustic Ciabatta	
Impossible Chorizo Breakfast Burrito TN, SOY, GF, V	\$168.00 Per Dozen
Just Eggs, Impossible Chorizo, Green Peppers, Vegan Cheese, Gluten-Free Wrap	
Served with Salsa on the side	
Portobello and "Just Eggs" Ciabatta Sandwich W, DF, V	\$168.00 Per Dozen
"Just Eggs", Portobello Mushroom, Charred Broccolini Aioli on Ciabatta	
Impossible Sausage Breakfast Sandwich W, DF, V	\$168.00 Per Dozen
Impossible Sausage Patty, Roasted Tomatoes, Hatch Chili Spread on Vegan Brioche	
Impossible Sausage Ciabatta Sandwich TN, W, V	\$168.00 Per Dozen
Impossible Sausage Patty, Vegan Cheese, Vegan Chipotle Aioli on Ciabatta	

EGGS

Shakshuka Egg Bite Chicken Merguez, Feta Cheese, Green Chili D, GF	\$144 Per Dozen
Parmigiano Cheese and Mushroom Egg White Bite D, GF	\$144 Per Dozen
Just Eggs Frittata Vegan Cheese, Seasonal Vegetables, Tomato Chutney SOY, GF, V	\$16 Per Person
Hard Boiled Eggs, Kosher Sea Salt E, GF, VG	\$96 Per Dozen
Scrambled Farm Fresh Eggs E, GF, VG	\$12 Per Person
Scrambled Egg Whites E, GF, VG	\$14 Per Person
Plant-Based Scramble GF, V	\$16 Per Person
Just Eggs Florentine SOY, GF, V	\$16 Per Person
Quiche Smoked Bacon, Gruyere W, E, D	\$18 Per Person

BREAKFAST A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.

BREAKFAST MEATS

\$14 Per Person

Based on Two Pieces Per Person

- Applewood Smoked Bacon GF
- Smoked Turkey Bacon GF
- Maple Link Pork Sausage GF
- Jalapeño & Cotija Cheese Sausage D, GF
- Chicken Apple Sausage GF
- Ham Steak with Pineapple Glaze GF
- Impossible Meat Sausage Patties GF, V

BREAKFAST POTATOES

\$12 Per Person

- Select one (1) Breakfast Potato in advance:
- Crispy Hash Brown Patties GF, V
- Herb Roasted Fingerling Potatoes GF, V
- Yukon Gold Potato Hash with Caramelized Onions GF, V
- Potato Cubes with Shishito Peppers GF, V
- Pan Fried Potato Pancake with Applesauce on the Side W, D, VG
- Lyonnaise Style Potatoes D, GF, VG
- Red Bliss Potato Bravas Style D, GF, VG

SAVORY

Belgian Waffles W, E, D, VG

\$16 Per Person

Seasonal Berry Compote, Whipped Cream, Whipped Butter, Warm Maple Syrup

Buttermilk Pancakes W, E, D, VG

\$16 Per Person

Seasonal Berry Compote, Whipped Butter, Warm Maple Syrup

Blueberry Pancakes W, E, D, GEL

\$16 Per Person

Lemon Curd, Whipped Butter, Warm Maple Syrup

Vegan Impossible Sausage Hash TN, SOY, GF, V

\$16 Per Person

Tri Color Peppers, Caramelized Onions, Vegan Cheese

Steel Cut Gluten-Free Oatmeal TN, GF, V

\$16 Per Person

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

HEALTHY

Assorted Whole Fruit V

\$96 Per Dozen

Sliced Seasonal Fruit & Berry Display V

\$14 Per Person

Fruit & Berry Skewer GF, V

\$168 Per Dozen

Assorted Individual Greek Yogurts D, VG

\$10 Each

Individual Greek Yogurt Parfaits | Mixed Berries & Granola D, VG

\$12 Each

BREAKFAST A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.

BAKERY

Artisanal Breakfast Pastries W, E, D, TN \$96 Per Dozen
Chef's Selection of Assorted Pastries with Butter & Fruit Preserves

Assorted Bagels W, E, D, SES, VG \$96 Per Dozen
Plain, Cinnamon Raisin, Blueberry, Everything Bagels
Plain, Strawberry, Roasted Pepper Cream Cheeses

Assorted Muffins W, E, D, TN, VG \$96 Per Dozen
Blueberry, Peach-Streusel, Chocolate, Lemon-Poppyseed

Assorted Gluten-Free Muffins E, D, TN, GF, VG \$96 Per Dozen
Blueberry-Bran, Maui Morning (Carrot Coconut), Vanilla

Cinnamon Rolls W, E, D, VG \$96 Per Dozen
Warm Cinnamon Rolls with Cream Cheese Frosting

Breakfast Loafs W, E, D, VG \$96 Per Dozen
Caramel Banana, Lemon, Strawberry Matcha, Zucchini

Randy's World-Famous Donuts W, E, D, TN \$120 Per Dozen
Assorted Selection of Randy's Donuts

Seasonal Scones W, E, D, GEL \$96 Per Dozen
Devonshire Cream, Lemon Curd (D, E) & Wild Berry Curd

BREAKS

THEMED BREAKS

Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. Themed Breaks are designed for a maximum of 45 minutes of service and yield 1.5 pieces of each item per person for the duration of the break. Themed Breaks are available until 4 PM and may not be ordered during main meal periods.

HEALTHY MORNING BREAKS

Harmony | \$35 Per Person

Balsamic Strawberry, Watermelon, Pineapple, Mint Skewer V

Whole Grain Avocado Toast W, E, D, VG

Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro

Prosciutto Breakfast Tartine W, E, D

Egg, Basil, Tomato, Prosciutto on Toasted Croustade

Seasonal Berry Oatmeal Crumble Bars W, D, VG

Balance | \$35 Per Person

Tropical Fruit Cocktail, Passion Fruit Agave Syrup GF, V

Salmon, Ricotta & Dill on Crostini W, E, D

Assorted Deviled Eggs E, D, VG

Classic | Bacon & Sriracha | Pimento Cheese

Mixed Berry Beignets, Served Warm W, E, D, VG

Vanilla Crème Anglaise E, D

HEALTHY AFTERNOON BREAKS

Reflection | \$35 Per Person

Seasonal Whole Fresh Fruit GF, V

Bruschetta Display

Classic Heirloom Tomato & Basil Bruschetta W, E, V

Avocado & Grilled Halloumi Cheese Bruschetta W, E, D, VG

Protein Poppers W, TN, V

Almond Butter, Rolled Oats, Agave Syrup

Chia Pudding with Vanilla & Coconut Flakes GF, V

Tranquility | \$35 Per Person

Assorted Vegetable Spear Cup D, GF, VG

Chipotle Ranch Dip

Pita Chips & Classic Hummus Cup W, SES, V

Individual Charcuterie Cones TN, GF

Cured Italian Meats and Cheeses

Miniature Fresh Fruit Tartlets W, E, D, VG

ENERGIZING BREAKS

Zing | \$35 Per Person

Fresh Honeydew, Cantaloupe, Watermelon Skewers V

Café Cookie Assortment W, E, D, VG

Biscotti, Belgium Waffle Bites, Plain & Chocolate Dipped Madeleine Cookies

Hot Chocolate, Freshly Brewed Unsweetened Iced Coffee,

Freshly Brewed WestRock Coffee, Decaffeinated Coffee,

Selection of Hot Teas

Assorted Flavored Syrups, Ground Cinnamon, Nutmeg, Chocolate

Shavings, Mini-Marshmallows, Whipped Cream, Rock Sugar Sticks, Assorted Sweeteners, Milks and Creamers D

Inspiration | \$35 Per Person

Classic & Red Pepper Hummus SES, GF, V

Olive Tapenade, Baba Ghanoush, Marinated Olives,

Assorted Marinated & Grilled Vegetables SES, V

Pita Chips & Warm Pita Bread W, V

Seasonal Infused Spa Water V

Spirit | \$38 Per Person

Pineapple, Papaya & Mint Skewers V

Build Your Own Acai Bowl D, TN, GF, VG

Seasonal Berries, Pineapple Chunks, Granola, Bananas,

Coconut Flakes, Shaved Dark Chocolate

Whole Grain Avocado Toast W, V

Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro

Lemon & Mint Infused Water V

Vitality | \$38 Per Person

Seasonal Whole Fresh Fruit V

Assorted Power Bars GF, VG

Individual Bags of Dried Fruits & Nuts TN, GF, VG

Individual Packets of Beef Jerky (one per person) GF

Selection of Assorted Energy Drinks & Brewed Unsweetened Iced Coffee

Break Enhancement | \$18 Per Person

Enhance your packaged break with Freshly Brewed WestRock

Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft

Drinks and Bottled Water

THEMED BREAKS

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The Sweet Life | \$38 Per Person

Individually Wrapped Novelty Candy [D, P, GEL]

Quantity Based on 1/4 Lb. Candy Per Person

- Dots
- Reese's Peanut Butter Cups
- Gummy Bears
- Hot Tamales
- Milk Duds
- Red Vines

Chocolate Whoopie Pies with Cream Cheese Filling W, E, D, VG

Red Velvet Cupcakes W, E, D, VG

The Cookie Jar | \$38 Per Person

Freshly Baked Cookies, Served Warm

- Chocolate Chip W, E, D, VG
- Oatmeal Raisin W, E, D, VG
- Double Chocolate Chunk W, E, D, VG
- Vegan/Gluten-Free Cookie GF, V

Whipped Cream, Strawberry Sauce, Caramel Sauce, & Nutella

Oreo Cheesecake Cookies W, E, D, VG

Frozen Chipwich Ice Cream Sandwiches W, E, D, VG

Chocolate Milk D, Whole Milk D, Oat Milk V

Intermission | \$38 Per Person

Salted Soft Pretzels, served warm W, E, D, VG

Beer Cheese Dipping Sauce D, VG

Freshly Popped Popcorn GF, V

Cheddar, Ranch, Truffle Salt Popcorn Seasoning

Assorted Retro Candy and Chocolate Bars D

Assorted Coca-Cola Soft Drinks

Siesta | \$38 Per Person

Mini Beef Empanadas, Salsa W, D

Chicken 'Tinga' Quesadilla, Salsa W, D

Elote Salad with Tajin D, GF, VG

Corn Tortilla Chips Served with Jalapeños, Pico De Gallo,
Black Olives, Salsa, Guacatillo, Queso Sauce GF, VG

Mini Stuffed Caramel Churros, served warm W, E, D, VG

House-made Agua Frescas V

Horchata | Hibiscus

State Fair | \$38 Per Person

Miniature Corn Dogs, Yellow Mustard W, E

Jumbo Salted Soft Pretzels, served warm W, E, D, VG

Beer Cheese Dipping Sauce D, VG

Miniature Funnel Cakes W, E, D

Berry Compote, Whipped Cream

Individual Bags of Cotton Candy GF, V

Assorted Ice Cream & Frozen Fruit Bars D, GF, VG

Viva Las Vegas | \$38 Per Person

All-Nighter Wagyu Beef Slider W, E, D

Fontina Cheese, Bacon Aioli, Bread and Butter Pickle

Warm Truffle Kettle 'Poker' Chips & Parmesan D, GF, VG

Honeymoon in Vegas Cake Pops W, E, D, VG

"The Dirty Martini" D, VG

White Chocolate Truffle Popcorn

Served in a Martini Glass

The Tea Party | \$44 Per Person

Miniature Tea Sandwiches

- Country-Style Egg Salad on Pumpnickel W, E, D
- Smoked Salmon & Cucumber on Pizzette W, E, D
- Chicken & Watercress Salad on Focaccia W, E, D
- English Cucumber, Mushroom, Basil Pesto on Pumpnickel W, V

Assorted Seasonal Petit Fours W, E, D, GEL

Vanilla & Ube Chocolate Scones W, E, D, SOY, GEL

Lemon Curd, Devonshire Cream, Assorted Fruit Preserves

Resorts World Selection of Iced and Hot Teas

Chips & Dips | \$35 Per Person

The Chips

- Corn Tortilla Chips GF, V
- Pita Chips, W, V
- Kettle Potato Chips GF, V

The Dips

- House-made Salsa V
- Classic Hummus SES, V
- Caramelized Onion D, GF, VG

Break Enhancement | \$18 Per Person

Enhance your packaged break with Freshly Brewed WestRock

Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft Drinks and Bottled Water

BREAK A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted. To ensure quality and temperature, Hot Beverages are good for up to 2-hours of service before requiring a refresh.

COFFEES & TEAS

Served with Half & Half, 2% Milk & Assorted Sweeteners

Freshly Brewed WestRock Coffee	\$115 Per Gallon
Freshly Brewed WestRock Decaffeinated Coffee	\$115 Per Gallon
Selection of Hot Teas	\$115 Per Gallon
Unsweetened Brewed Iced Tea	\$115 Per Gallon
Spiced Masala Chai Tea	\$125 Per Gallon
Hot Chocolate with Mini-Marshmallows	\$125 Per Gallon

SPECIALTY MILKS

Almond Milk TN, V, Oat Milk V, Soy Milk V or Coconut Milk TN, V	\$30 Per Carafe
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HOUSEMADE COLD BEVERAGES

Lemonade Brewed Iced Coffee Horchata	\$125 Per Gallon
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HOUSEMADE AGUA FRESCA

Hibiscus Pineapple & Raspberry Pomegranate & Pineapple	\$125 Per Gallon
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SEASONAL INFUSED SPA WATERS

Mint & Basil Strawberry Orange & Pineapple Cantaloupe & Cucumber	\$125 Per Gallon
Raspberry & Lime Blueberry & Peach Cucumber, Lemon & Mint	

FRESH FRUIT JUICES

Orange, Grapefruit, Apple, Cranberry	\$45 Per Liter
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BOTTLED BEVERAGES & COLD PRESS BOTTLED JUICES

Assorted Regular & Diet Coke Products	\$8 Each
Resorts World Water	\$8 Each
Sparkling Bottled Water	\$8 Each
Assorted Bottled Juices	\$10 Each
Gold Peak Bottled Iced Tea Sweetened & Unsweetened	\$10 Each
Evian Bottled Water	\$12 Each
Red Bull, Regular and Sugar-Free	\$12 Each
Assorted Powerade Energy Drink	\$12 Each
Indo XYZ Cold Brew Organic	\$12 Each
Cold Pressed Bottled Juices	\$16 Per Bottle
Lemon Red Beet & Carrot Healthy Greens Coconut & Turmeric	

HEALTHY SNACKS

(Minimum order of 1 dozen per selection)

Assorted Whole Fruit GF, V	\$96 Per Dozen
Fruit & Berry Skewer GF, V	\$168 Per Dozen
Sliced Apple Pack, Caramel Dipping Sauce GF, V	\$14 Each
Destemmed Seedless Grape Cup GF, V	\$14 Each
Assorted Kind Bars GF, V	\$10 Each
Terra Real Vegetable Chips GF, V	\$10 Each
Assorted Energy Bars GF, V	\$10 Each
Assorted Individual Bags of Packaged Nuts TN, GF, V	\$14 Each
Assorted Individual Bags of Trail Mix D, TN, GF, VG	\$14 Each

BREAK A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.

SWEET & SALTY SNACKS

(Minimum order of 1 dozen per selection)

Assorted Individual Bags of Kettle Chips GF, V	\$8 Each
Assorted Individual Bags of Pretzels W, VG	\$8 Each
Assorted Individual Bags of Flavored Popcorn GF, V	\$8 Each
Assorted Candy Bars D, TN, VG	\$9 Each
Assorted Ice Cream Bars D, TN, GF, VG	\$120 Per Dozen

SNACKS BY THE BOWL

\$135 Per Bowl

Tortilla Chips & Salsa GF, V Serves 25
Pita Chips with Hummus W, SES, V Serves 25
Potato Chips with Onion Dip D, GF, VG Serves 25
Premium Mixed Nuts TN, P, V Serves 10

INDIVIDUAL DIPS BY THE BOWL | Serves 25 Guests

\$65 Per Bowl

Salsa GF, V
Guacamole GF, V
Ranch D, GF, VG
Onion Dip D, GF, VG
Hummus SES, GF, V

MORNING DELIGHTS

Artisanal Breakfast Pastries W, E, D, TN	\$96 Per Dozen
Chef's Selection of Assorted Pastries with Butter & Fruit Preserves	
Assorted Bagels W, E, D, VG	\$96 Per Dozen
Plain, Cinnamon Raisin, Blueberry, Everything Bagels	
Plain, Strawberry, Roasted Pepper Cream Cheeses	
Assorted Muffins W, E, D, TN, VG	\$96 Per Dozen
Blueberry, Bran, Chocolate, Cheese Streusel	
Assorted Gluten-Free Muffins E, D, TN, GF, VG	\$108 Per Dozen
Blueberry-Bran, Maui Morning (Coconut Pineapple), Vanilla	
Cinnamon Rolls W, E, D, VG	\$96 Per Dozen
Warm Cinnamon Rolls with Cream Cheese Frosting	
Breakfast Loafs W, E, D, VG	\$96 Per Dozen
Caramel Banana, Lemon, Strawberry Matcha, Zucchini & Fruit Preserves	
Randy's World-Famous Donuts W, E, D, TN	\$120 Per Dozen
Assorted Selection of Randy's Donuts	
Seasonal Scones W, E, D, GEL	\$96 Per Dozen
Devonshire Cream, Lemon Curd & Wild Berry Curd	

AFTERNOON DELIGHTS

Gourmet Giant Cookie Collection	\$96 Per Dozen
White Chocolate Macadamia W, E, D, TN, VG Chocolate Chip W, E, D, VG Double Chocolate W, E, D, VG Oatmeal Raisin W, E, D, VG	

BREAK A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.

Blondies W, E, D, TN, VG	\$96 Per Dozen
Cereal Crispy Treats D, GF, GEL <i>Select in Advance:</i> Plain or Chocolate Drizzled	\$96 Per Dozen
Fudge Walnut Brownies W, E, D, TN, VG	\$96 Per Dozen
Miniature Cupcakes <i>Select in Advance:</i> Coconut Pandan W, E, D, GEL Vanilla with Sprinkles W, E, D Orange Dreamsicle W, E, D Strawberry Shortcake W, E, D Red Velvet W, E, D Tiramisu W, E, D, GEL Mocha W, E, D	\$96 Per Dozen
Miniature 'Spiked' Cupcakes W, E, D, VG <i>Minimum order of 2-Dozen Per Flavor. Select in Advance:</i> Pink Champagne, Coconut Rum, Chocolate Baileys	\$120 Per Dozen
Warm Churros, Caramel Dipping Sauce W, E, D, VG	\$96 Per Dozen
Chocolate Covered Strawberries D, GF, VG <i>Select in Advance:</i> White, Milk or Dark Chocolate	\$96 Per Dozen
Assorted Cake Pops W, E, D, SOY, VG <i>Select in Advance:</i> Vanilla, Chocolate, Brownie, Birthday with Confetti	\$96 Per Dozen
Fruit Tartlets W, E, D, SOY, VG <i>Select in Advance:</i> Raspberry, Blueberry, Mango	\$96 Per Dozen
Lemon Bars W, E, D, SOY, GEL	\$96 Per Dozen
Miniature French Pastry Collection Assorted French Petit Fours W, E, D, GEL Madeleines W, E, D, VG Macarons W, E, D, SOY, GEL Opera Cake W, E, D, SOY, GEL	\$96 Per Dozen
Miniature Italian Pastry Collection Assorted Miniature Cannoli W, E, D, SOY, VG Almond Biscotti W, E, D, SOY, VG Tiramisu W, E, D, SOY, GEL Panna Cotta W, E, D, SOY, GEL Italian Wedding Cookie W, E, D, SOY, VG	\$96 Per Dozen

BREAK A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.

SANDWICH BOARDS

Assorted Sandwich Board

\$144 Per Dozen

Includes four (4) of each sandwich per display

- Turkey Sandwich on Roasted Pepper Ciabatta, Parmesan Aioli, Spinach, Roasted Tomato W, E, D
- Black Forest Ham on a French Baguette, Piquillo Pepper, Mozzarella Cheese, Baby Arugula, Kewpie Mayo W, E, D
- Portobella Wrap, Gluten Free Tortilla, Hummus Spread, Piquillo Pepper, Extra Virgin Lemon Olive Oil SES, GF, V

Assorted Tea Sandwich Board

\$120 Per Dozen

Includes three (3) of each sandwich per display

- Country-Style Egg Salad on Pumpernickel W, E, D
- Smoked Salmon & Cucumber on Pizzette W, E, D
- Chicken & Watercress Salad on Focaccia W, E, D
- English Cucumber, Mushroom, Basil Pesto on Pumpernickel W, V

Served in a Small Cup

DISPLAYS

(Minimum order of 10 guests per display)

Seasonal Tropical Fruit Display D, VG

\$20 Per Person

Fresh & Dried Tropical Fruits with Pomegranate Yogurt Dip

Crudit  Display D, TN, SES, GF, VG

\$28 Per Person

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radish, Cucumber, Cherry Tomatoes. Beets, Hummus Dip, Preserved Lemon & Cucumber Dip, Olive Tapenade

Artisanal Cheese Display D, TN, SES, GF, VG

\$30 Per Person

Selection of Small Batch Production Cheeses, Fig-Orange Chutney, Sour Cherry Preserve, Quince Jam, Seasonal Grape Clusters, Toasted Nuts, Assorted Freshly Baked Rolls & Crackers

Cured Meats and Pate Display W, TN

\$30 Per Person

Prosciutto Di Parma, Spanish Iberico Chorizo, Saucisson Sec, Assorted Pate

Served with Dijon Mustard, Lavash and Rustic Bread

Mediterranean Display W, D, SES, VG

\$28 Per Person

Classic Hummus, Red Pepper Hummus, Baba Ghanoush, Artichoke Dip,

Marinated Olives, Pita Chips, Warm Pita Bread & Lavash

The Popcorn Wagon GF, V

Fresh popped popcorn from the wagon along with assorted Kernel Season's Popcorn Seasonings

- \$500 Per Wagon | Includes (50) servings
- \$300 per each additional (50) servings
- \$350 Attendant Fee

LUNCH

LUNCH BUFFET

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LOTUS

\$78 Per Person when served on Monday

\$85 Per Person when served on Tuesday - Sunday

STARTERS

Soba Noodle Salad W, TN, SES, V

Soba Noodles, Napa Cabbage, Julienne Rainbow Carrots,
Green Papaya, Red Onion, Cilantro, Crispy Garlic & Toasted Cashew
Tossed with Miso Vinaigrette

Field Greens Salad GF, V

Spring Mix, Tatsoi, Thai Basil, Cucumbers, Sweet Peppers,
Watermelon Radish served with Mandarin Vinaigrette

Vegetable Spring Rolls W, V

Julienne Vegetables served with Sweet Chili Dipping Sauce

ENTRÉES

Steamed Seasonal Whitefish TN, DF, GF

Ginger Coconut Sauce

Grilled Lemongrass Chicken DF, GF

Pickled Nappa Cabbage,

Nuoc Mam Sauce (on the side) GF, DF, SH

Thai Yellow Curry Tofu SOY, GF, V

Shitake Mushrooms, Bamboo Shoots, Fresh Coriander

ACCOMPANIMENTS

Steamed Jasmine Rice GF, V

Stir Fry Vegetables GF, V

SWEETS

Blueberry Matcha Tart W, E, D, GEL

Yuzu Creamux Tart W, E, D, TN, GEL

Coconut Pandan Verrine D, TN, SOY, GEL, GF

Seasonal Fruit Tapioca Pudding GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Pork Wonton Soup W, E, DF

Clear Broth, Chives

\$10 Per Person

LUNCH BUFFET

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FIESTA

\$78 Per Person when served on Tuesday

\$85 Per Person when served Wednesday - Monday

STARTERS

Street Corn Salad D, E, GF, VG
Roasted Sweet Corn, Cotija Cheese, Red Onion, Cilantro & Jalapeño
Tossed in Lime & Tequila Lime Mayo

Romaine Salad GF, V
Romaine, Shaved Radish, Cucumbers, Toasted Pepitas
Served with Aji Amarillo Vinaigrette

ENTRÉES

Beef Chili Colorado DF, GF
Mojo Grilled Chicken Breast DF, GF
Cauliflower Mole SES, GF, V

ACCOMPANIMENTS

Cilantro Rice GF, V
Tequila Lime Spiced Fingerling Potatoes GF, V
Tri-Colored Corn Tortilla Chips GF, V
Salsa Verde & Salsa Roja GF, V

SWEETS

Piña Colada Cheesecake Tart W, E, D, GEL
Caramel Filled Churro W, E, D, VG
Abuelita Chocolate Pudding D, GF, VG
Vegan Tres Leches Verrine SOY, GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*
Vegan Pozole GF, V
Hominy, Frijoles, Cumin
\$10 Per Person
Chicken and Black Bean Enchilada W, D, VG
Menonita Cheese, Arbol Chili,
Mexican Crema (on the side)
\$10 Per Person
House-made Agua Fresca V
Horchata | Hibiscus | Pineapple
\$125 Per Gallon

LUNCH BUFFET

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TASTE OF TUSCANY

\$78 Per Person when served on Wednesday

\$85 Per Person when served Thursday - Tuesday

STARTERS

Classic Caesar Salad W, D

Romaine Tossed in Classic Caesar Dressing

Served with Parmesan Croutons

Antipasti Caprese Salad D, GF

Perlini Mozzarella, Heirloom Cherry Tomatoes, Capers,

Mixed Olives, Pepperoncini & Salami

Tossed with Artichoke White Balsamic Vinaigrette

ENTRÉES

Grilled Chicken Breast D, GF

Marsala Crimini Mushroom Sauce

Seasonal Fish DF, GF

Acqua Pazza Sauce

Vegan Gnocchi GF, V

Impossible Meat Bolognese Sauce

ACCOMPANIMENTS

Broccolini with Parsley Gremolata GF, V

Farro Risotto with Sweet Potatoes and Braised Radicchio W, V

Assorted Fresh Breads,

Bread Sticks & Butter W, E, D, VG

SWEETS

Tiramisu in Chocolate Cup W, E, D, GEL

Cannoli with Mascarpone Cream Filling W, E, D, VG

Seasonal Fruit Panna Cotta D, SOY, GEL, GF

Vegan Strawberry Shortcake W, TN, SOY, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Tomato and Bean Soup DF, GF

Pancetta, Seasonal Vegetables, Rainbow Chard

\$10 Per Person

LUNCH BUFFET

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SOUTHERN COMFORT

\$78 Per Person when served on Thursday

\$85 Per Person when Served on Friday - Wednesday

STARTERS

Southern Slaw Salad D, GF, VG
Shredded Broccoli Slaw, Shredded Romaine, Sunflower Seeds,
Dried Cranberries, Red Onion, Shredded Carrots,
Honey Vinaigrette

Loaded Baked Potato Salad D, GF, VG
Fingerling Potatoes, Green Onion, Cheddar Cheese, Bacon Bits (on the side)
Tossed in a Tangy Crème Fraîche Dressing

ENTRÉES

Slow-Cooked Beef Brisket W, DF
Honey Mustard BBQ Sauce

Cajun Spiced Grilled Chicken DF, GF
Caramelized Onions, Chicken Jus

Vegan Shepherd's Pie GF, V
Yukon Gold Potato Crust, King Trumpet Mushroom,
Seasonal Vegetables

ACCOMPANIMENTS

Dirty Rice Pilaf GF, V
Braised Collard Greens GF, V
Panko Crusted Mac & Cheese W, E, D, VG

Assorted Fresh Breads,
Cornbread Muffins & Butter W, E, D, VG

SWEETS

Chocolate Ganache Cake W, E, D, SOY, VG
Strawberry Shortcake W, E, D, VG
Banana Pudding D, GF, VG
Vegan Pineapple Upside Down Cake W, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Chicken and Shrimp Gumbo W, D, SH
Okra, Onion, Bell Pepper, Celery
\$10 Per Person

LUNCH BUFFET

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THE STEAKHOUSE

\$78 Per Person when served on Friday

\$85 Per Person when Served on Saturday - Thursday

STARTERS

Signature Salad W, V

Romaine, Cucumber, Tomato, Artichokes, Crispy Shallots, Olives,
Dijon Vinaigrette

Steakhouse Wedge Salad D, GF

Iceberg Lettuce, Heirloom Tomatoes, Red Onion, Crispy Bacon,
Blue Cheese Crumbles, Blue Cheese Dressing

ENTRÉES

Grilled Striploin D, GF

Hunter Sauce, Garlic Confit

Atlantic Salmon D, GF

Garlic Butter, Thyme, Lemon

Grilled Portobello Steak GF, V

Grilled Marinated Portobello, Balsamic Glaze

ACCOMPANIMENTS

Grilled Asparagus with Gremolata GF, V

Herb-Roasted Fingerling Potatoes D, GF, VG

Assorted Fresh Breads & Butter W, E, D, VG

SWEETS

Lemon Raspberry Tart Cup W, E, D, GEL

Salted Caramel Cheesecake Tart W, E, D, GEL

Chocolate Pot de Crème D, GEL, GF

Vegan Strawberry Shortcake SOY, GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Boston Clam Chowder W, D, SH

Yukon Gold Potatoes, Fresh Cream

\$10 Per Person

LUNCH BUFFET

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MEDITERRANEAN ODYSSEY

\$78 Per Person when served on Saturday

\$85 Per Person when Served on Sunday - Friday

STARTERS

Mediterranean Salad D, GF, VG
Romaine & Spring Mix, Mint, Tomatoes, Cucumbers,
Feta Cheese, Crispy Garbanzo Beans
Oregano Vinaigrette

Dolmas Salad TN, GF, V
Quinoa, Red Onion, White Beans, Lemon Dressing

ENTRÉES

Shawarma Spiced Grilled Chicken DF, GF
Braised Greens, Lentils, Date Scented Chicken Jus

Pan-Seared Seasonal Fish DF, GF
with Sauce Vierge

Impossible Harissa Meatballs SOY, GF, V
Kalamata Olives and Braised Baby Fennel

ACCOMPANIMENTS

Mediterranean Vegetable Medley GF, V
Saffron Rice GF, V

Roasted Red Pepper & Classic Hummus SES, GF, V
Naan Bread, Pita Chips, Butter W, E, D, VG

SWEETS

Olive Oil & Lemon Cookie W, E, D, GEL
Classic Baklava W, E, D, TN, VG
Greek Yogurt Mousse, Seasonal Berries D, GEL, GF
Vegan Almond Milk Custard, Seasonal Fruit TN, GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Shorabet Adas Soup D, GF, VG
Yellow Lentils, Cumin, Feta Cheese Crumble
\$10 Per Person

LUNCH BUFFET

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L'EXPÉRIENCE FRANÇAISE

\$78 Per Person when served on Sunday

\$85 Per Person when served Monday - Saturday

STARTERS

Roasted Beet Salad D, GF, VG

Pickled Red Onions, Goat Cheese, Sunflower Seeds,
Champagne Vinaigrette

Le Maison TN, GF, V

Seasonal Greens, Shaved Fennel, Radicchio, Candied Walnuts,
Sherry Vinaigrette

ENTRÉES

Slow-Braised Boneless Short Ribs D, GF
Rich Burgundy Demi

Chicken Blanquette D, GF
Mirepoix, Pearl Onions, Bacon Lardon

Broccoli Au Gratin W, D, VG
Brie Cheese, Melted Leeks, Breadcrumbs

ACCOMPANIMENTS

Pommes Purée D, GF, VG
Haricot Vert with Brown Butter D, GF, VG

Assorted Fresh Breads & Butter W, E, D, VG

SWEETS

Raspberry Éclair W, E, D, VG
Vanilla Creme Puff W, E, D, SOY, VG
Assorted French Macaroons (Vanilla, Pistachio, Mocha, Lemon, Raspberry, Chocolate) E, D, TN, SOY, GEL, GF
Vegan Dark Chocolate Panna Cotta Cup with Champagne Macerated Berries GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

French Onion, GF

Raclette Cheese Crouton W, E, D

\$10 Per Person

LUNCH BUFFET

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THE BUTCHER BLOCK

\$78 Per Person

STARTERS

Kale Salad TN, GF, V

Strawberries, Orange Segments, Jicama, Candied Walnuts,
Champagne Vinaigrette

Cobb Salad E, D, GF

Bibb & Romain Lettuce, Bacon Crumbles, Gorgonzola, Boiled Egg, Avocado, Ranch Dressing

Tri-Colored Rotelli Salad, W, D, VG
Pecorino Dressing

ENTRÉES

Artisan Pre-made Sandwiches

Portioned at 1.5 Sandwiches Per Person

Prosciutto Sandwich, Served Cold W, E, D

Rustic Bread, Pecorino Toscano, Arugula, Roasted Tomatoes, Truffle Spread

Smoked Brisket Sandwich, Served Warm W, E, D
Hoagie Roll, Aged Cheddar Cheese, Fried Shallots, BBQ Sauce

Vegetable Dream Wrap, Served Cold GF, V
Roasted Portobello, Pickled Radish, Roasted Red Pepper,
Red Onion, Herb Tahini Spread on Gluten-Free Tortilla

ACCOMPANIMENTS

Assorted Individual Bags of Kettle Chips GF, V

SWEETS

Fudge Walnut Brownies, W, E, D, TN, VG
Chocolate Chunk Cookies W, E, D, VG
Seasonal Fruit Panna Cotta D, GEL, GF
Marinated Berries with Balsamic Drizzle GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Roasted Tomato Bisque Soup D, GF, VG
\$10 Per Person

Build-Your-Own-Sandwich Display

Substitute the Prosciutto & Brisket Pre-Made Sandwiches with a selection of fresh sliced deli meats, breads and accompaniments.

Black Forest Ham, Honey Roasted Turkey, Beef Pastrami GF
Butter Pickles, Tomatoes, Red Onion, Jardiniere Vegetables, Butter Lettuce, Cheddar & Swiss Cheeses D, GF
Mayonnaise, Dijon & Yellow Mustard
Hoagie Roll, Marbled Rye, Sourdough, Pumpernickel W, E, D
\$15 Per Person

LUNCH BUFFET

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SAFFRON & SPICE

\$85 Per Person

STARTERS

Kachumber Salad GF, V
Cucumber, Red Onion, Heirloom Cherry Tomato,
Coriander Lime Dressing

Masala Spiced Lentil Salad D, SES, GF, VG
Mixed Greens, Paneer Cheese, Shaved Carrots,
Lemon Sesame Dressing

ENTRÉES

Butter Chicken D, GF
Ghee, Shishito Pepper, Tomato Purée

Tandoori Fish D, GF
Masala Spice, Yogurt, Roasted Garlic

Del Tadka D, GF, VG
Puy Lentil, Cumin, Red Chili

ACCOMPANIMENTS

Turmeric Rice D, GF, VG
Golden Raisin, Cilantro, Baby Zucchini

Cumin-Glazed Carrots D, GF, VG
Agave, Green Chili, Brown Butter

Cucumber Raita, Mint Chutney & Naan Bread W, D, VG

SWEETS

Mango Chili Spiced Tart W, E, D, GEL
Pistachio Raspberry Entremets W, E, D, GEL
Lychee Coconut Verrine W, E, D, SOY, GEL
Saffron Rice Pudding TN, SOY, GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Garam Masala Spiced Carrot Soup D, GF, VG
\$10 Per Person

LUNCH BUFFET

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CROSSROADS ALL-VEGAN BUFFET

\$85 Per Person

STARTERS

Quinoa & Kale Salad GF, V
Diced Cucumber, Edamame, Cherry Tomatoes
Pomegranate Dressing

Baby Gem Salad TN, GF, V
Lola Rossa, Watermelon Radish, Pine Nuts, Focaccia Croutons,
Vegan Parmesan Dressing

ENTRÉES

Pan-Seared Gardein "Chicken" SOY, GF, V
Ratatouille, Roasted Tomato Sauce

Impossible Beef Short Ribs, GF, V
Vegan Demi

Vegetable Biryani GF, V
Fried Chickpeas, Farm Vegetables

ACCOMPANIMENTS

Roasted Rainbow Carrots GF, V
Lentil Ragu, Salsa Verde

Sweet Potato Mash GF, V
Crispy Onions, Orange Maple Glaze

SWEETS

Vegan Seasonal Verrine with Berry Coulis W, SOY, V
Vegan Chocolate Shortcake W, SOY, V
Vegan Strawberry Shortcake W, SOY, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Roasted Cauliflower Soup GF, V
Mirepoix, Crispy Peas
\$10 Per Person

LUNCH BUFFET

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THE CHAIRMAN

\$90 Per Person

APPETIZERS & SALADS

Green Salad, D, TN, GF, VG
Heirloom Tomatoes, Shaved Manchego Cheese,
Caramelized Pecans, Blackberry Agave Vinaigrette

Butternut Squash Pasta Salad TN, GF, V
Butternut Squash, Couscous, Roasted Brussels Sprouts,
Cranberries, Chopped Caramelized Pecans
Apple Cider Vinaigrette

Roasted Beet Salad D, GF, VG
Roasted Beets, Baby Heirloom Tomatoes,
Crumbled Goat Cheese, Basil Vinaigrette

Assorted Fresh Breads & Butter W, E, D, VG

ENTRÉES | SELECT THREE

Roasted Free-Range Chicken Breast D, GF
Madeira Wine Reduction

Grilled 4 oz. Filet Mignon D, GF
Sautéed Cipollini Onions, Fresh Tomatoes,
Port Wine Sauce

Braised Boneless Beef Short Rib D, GF
Red Wine Demi

Oven-Roasted Seasonal Fish, GF
Cioppino Sauce

Impossible Meat Braciolo, Vegan Parmesan SOY, GF, V
Olives, Smoked Tomato Sauce

Cauliflower Steak, GF, DF, V
Tomato Relish, Chickpea Ragu

ACCOMPANIMENTS | SELECT ONE

Orzo Pasta, Blistered Tomatoes, Extra Virgin Olive Oil W, V

Wild Mushroom Couscous W, V

Yukon Gold Potato Gratin D, GF, VG

VEGETABLES | SELECT ONE

Sautéed Kale GF, V

Grilled Asparagus D, GF, VG

Roasted Baby Vegetables D, GF, VG

SWEETS

Key Lime Parfait W, E, D, SOY, GEL

Fresh Fruit Tartlet W, E, D, SOY, VG

Espresso Panna Cotta, Salted Caramel & Whipped

Cream E, D, SOY, GEL, GF

Vegan Raspberry Bite SOY, GF, V

ENHANCE YOUR LUNCH BUFFET

Soup Station*

Forest Mushroom Soup W, D, VG

\$10 Per Person

BOXED LUNCH

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Each Boxed Lunch & Bowl selection requires a minimum order of 10 per selection. All Boxed Lunches and Bowls include Side Salad, Whole Fruit, Chips & Dessert. Hot Beverages are NOT included with boxed meals.

BOXED LUNCHES & BOWLS

Select One (1) Sandwich or Bowl

Minimum Order of (10) Per Selection

\$65 Per Person

SANDWICHES

Turkey Florentine W, E, D

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes on Red Pepper Ciabatta

Slow-Roasted Roast Beef W, E, D

Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy
Onions, Horseradish Mayo on Ciabatta Bread

Honey Glazed Ham W, E, D

Arugula, Mozzarella Cheese, Piquillo Pepper Spread on French Baguette

BLT Wrap E, D, GF

Applewood Smoked Bacon, Tomato Jam, Mozzarella Cheese,
Romaine and Cholula Aioli on Gluten-Free Sundried Tomato Wrap

Buffalo Turkey Wrap W, E, D

Roasted Turkey, Celery, Carrot, Shredded Cabbage, Buffalo Ranch in a Flour Tortilla

Caprese Sandwich W, E, D, TN, VG

Roasted Peppers, Arugula, Mozzarella,
Basil Pesto on Focaccia Bread

Mediterranean Wrap SES, GF, V

Red Pepper Hummus, Chickpeas, Seasonal Greens, Vegan Feta Cheese On Gluten-Free Wrap

BOWLS

Fresh Vegetable Bowl GF, V

Kale, Chickpea, Red Cabbage, Wild Rice, Sweet Potato, Lemon Avocado Dressing

Fiesta Bowl E, D, GF, VG

Fire-Roasted Corn Salad, Pickled Red Onion, Shredded Lettuce,
Heirloom Tomato, Cotija Cheese, & Chipotle Dressing

Mediterranean Bowl GF, V

Romaine, Roasted Artichoke, Roasted Peppers, Kalamata Olives, English Cucumber, Red Pepper Vinaigrette

Harissa Bowl D, GF, VG

Quinoa, Currants, Roasted Peppers, Kale, Yellow Curry Yogurt Dressing

BEVERAGE

(1) Resorts World Bottled Water Per Person

BOXED LUNCH

The Marketplace menu requires a minimum of (50) guests and is designed for a maximum of two (2) hours of service. Hot Beverages are NOT included with The Marketplace menu.

THE MARKETPLACE

\$85 Per Person

Build your own boxed lunch.

Guests select from the following display:

SIDE SALADS

Portioned at One (1) Side Salad in Total Per Person

Potato Salad with Mustard Vinaigrette D, GF

Orzo Pasta Salad W, V

Red Quinoa Salad GF, V

INDIVIDUALLY WRAPPED SANDWICHES

Portioned at One (1) Sandwich in Total Per Person

Turkey Florentine Wrap D, GF

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes
on Gluten-Free Quinoa Wrap

Slow-Roasted Roast Beef Sandwich W, E, D

Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions
Horseradish Mayo on Ciabatta Bread

Honey Glazed Ham Sandwich W, E, D

Arugula, Mozzarella Cheese, Piquillo Pepper Spread on French Baguette

Mediterranean Wrap SES, GF, V

Red Pepper Hummus, Chickpeas, Seasonal Greens, Vegan Feta
Cheese on Gluten-Free Wrap

SNACKS

Portioned at One (1) Snack in Total Per Person

Individual Bags of Assorted Chips GF, V

Seasonal Whole Fresh Fruit GF, V

INDIVIDUALLY WRAPPED SWEETS

Portioned at One (1) Sweet in Total Per Person

Chocolate Chip Cookie W, E, D, SOY, VG

Fudge Walnut Brownie W, E, D, TN, SOY, VG

Crispy Cereal Treats GF, VG

BEVERAGE

(1) Resorts World Bottled Water

PLATED LUNCH

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Prepared for the full guarantee, minimum of 3-courses. Choice of entree elections are to be provided in advance and highest price will prevail for all entree selections. Salads, Desserts and Accompaniments will be the same for all guests. Plated Lunches are served with an Assortment of Fresh Baked Breads & Butter, Iced Tea, Freshly Brewed WestRock Coffee, Decaffeinated Coffee & a selection of Hot Teas.

FIRST COURSE

Select One Soup or Salad in Advance

SOUPS

Chilled Summer Gazpacho GF, V

Garlic Croutons W

Crab & Corn Bisque D, GF, SH

Curried Cauliflower Soup GF, V

Sea Salt

Roasted Summer Squash TN, GF, V

Coconut, Sunflower Seeds

Roasted Tomato Bisque Soup D, GF, VG

Wild Mushroom Bisque D, GF, VG

SALADS

Mixed Green Salad D, TN, GF, VG

Herb-Crusted Goat Cheese, Raspberry Vinaigrette

Farmer's Market Salad TN, GF, V

Jicama, Strawberries, Spicy Pecans, Lime Vinaigrette

Baby Gem Caesar Salad W, E, D

White Anchovy, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Caprese Salad D, GF, VG

Marinated Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil Pesto & Balsamic Drizzle

Heirloom Tomato & Paneer Cheese Salad D, GF, VG

Red Endive, Baby Arugula, Crispy Chickpeas, Pomegranate Dressing

Waldorf Salad D, TN, GF, VG

Butter Lettuce, Apple Chips, Celery, Green Grapes,

Walnuts, Apple Cider Vinaigrette

Watermelon & Cucumber Salad GF, V

Yuzu Kosho Vinaigrette

Wedge Salad E, D, GF

Iceberg Wedge, Lardons, Roasted Tomato,

House-made Blue Cheese Dressing

PLATED LUNCH

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SECOND COURSE

Select One Entree in Advance

ENTREES

Cardamom-Scented Airline Chicken Breast D, GF | \$80 Per Person

with Seasonal Vegetables & Tamarind Chicken Jus
served with Cucumber Raita, Mint Chutney & Naan Bread W, E, D

Seared Jidori Chicken Breast D, GF | \$80 Per Person

Potato Purée, Maitake Mushroom & Kale Gremolata

Braised Short Rib D, GF | \$85 Per Person

Whipped White Bean Purée & Swiss Chard

Grilled Angus Filet of Beef 6oz W, D | \$90 Per Person

Potato Au Gratin, Haricot Vert, Roasted Tomato Dem

Roasted Atlantic Salmon D, GF | \$80 Per Person

New Potato Hash, Baby Brussels Sprouts,
Caper Beurre Blanc

Pan Seared Chilean Seabass D, GF | \$90 Per Person

Celeriac Puree, Pea Tendrils, Tomato Butter Sauce

VEGAN ENTREES

Cauliflower Steak GF, V | \$80 Per Person

Baby Vegetables, Roasted Shallots, Olive Tapenade

Gardein Vegan Chicken Parmesan TN, GF, V | \$80 Per Person

Vegan Tomato Sauce & Vegan Mozzarella

Impossible Meat Kofta, GF, V | \$85 Per Person

Seasonal Vegetables & Coconut Curry Sauce
served with Cucumber Raita, Mint Chutney & Naan Bread

ENTRÉE DUETS

Mary's Chicken & Shrimp Duet D, SH, GF | \$90 Per Person

Orzo Cacio e Pepe & Broccolini

Seared Beef Filet and Chicken Roulade D, GF | \$90 Per Person

Butternut Squash Puree, Braised Cipolini Onions,
Bone Marrow Demi-Glace

PLATED LUNCH

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THIRD COURSE

Select One Dessert in Advance

DESSERT

Raspberry Mousse Bomb W, E, D, TN, SOY, GEL

Raspberry Mousse, Sable Bottom & Satin Glaze

Key Lime Tart W, E, D, SOY, GEL

Raspberry, Toasted Meringue

Tiramisu W, E, D, TN, SOY, GEL

Espresso-soaked Lady Fingers, Mascarpone Cream,
Coffee Cookies

Coconut & Mango Entremets W, D, SOY, GEL

Seasonal Cheesecake W, E, D, SOY, GEL

Cheesecake & Graham Cracker Bottom,
Marinated Seasonal Berries

Decadent Chocolate Mousse Cup E, D, SOY, GEL

Chocolate Cup filled with Rich Chocolate Mousse, Chocolate Cake & Sauce

Chocolate Hazelnut Brownie W, E, D, TN, SOY, VG

Chocolate Brownies, Hazelnuts, Raspberry & Chocolate Coulis

Tropical Verrine E, D, SOY, GEL, GF

Pineapple Mousse, Coconut Cream & Mango Sauce

Dark Chocolate Panna Cotta GF, V

Vegan Italian Custard, Dark Chocolate Layers

Vegan Pear Tart W, TN, SOY, V

Flaky Puff Pastry, Poached Pear, Brulee

Vegan Brown Betty W, SOY, V

Apple Streusel, Salted Caramel Cream

ENHANCE YOUR DESSERT

Add a custom chocolate logo to any dessert presentation

14-days notice required. 100 piece minimum

\$6.00 Per Piece

RECEPTION

HORS D'OEUVRES

Requires a minimum of (50) pieces per selection. All options can be displayed or tray passed. Tray-passed items require a dedicated server at \$350 per server, per 100 guests. Designed for a maximum of two (2) hours of service.

COLD HORS D'OEUVRES

Portioned at approx. 2 oz per piece

\$16 Per Piece

American Wagyu Beef Tartare on Brioche Crostini | Bottarga, Fried Capers, Micro Chives W, E, D
Hamachi Crudo | Sea Beans, Green Grapes, Ginger Ponzu W, DF, SOY

\$14 Per Piece

Chilled Lobster Roll | Lobster Pieces, Mini Brioche, Tarragon Aioli W, E, D, SH
Prawn Ceviche | Buttermilk Leche de Tigre, Pickled Cucumber, Sweet Onion D, GF, SH
Octopus Salad Cup | Pee Wee Potatoes, Pickled Radish, Chipotle Aioli GF

\$12 Per Piece

Creole Grilled Chicken Salad in Miniature Lettuce Cup D, GF
Mascarpone Tartlet | Yuzu Marmalade, Sunflower Seed W, D, TN, VG
Brown Butter Dates | Aged Cheddar, Crispy Phyllo, Pistachio Powder D, TN, GF, VG
Fresh Vegetable Summer Roll | Seasonal Vegetables, Mint, Passion Fruit Sweet Chili Sauce GF, V
Chickpea Crisp | Black Olive Hummus, Pomegranate Syrup, Mint SES, GF, V
Vegan Mini Tostada | Refried Beans, Shredded Lettuce, Pico De Gallo, Avocado Aioli GF, V

HOT HORS D'OEUVRES

Portioned at approx. 2 oz per piece

\$14 Per Piece

Mini Crab Cake | Dijon Mustard, Fine Herbs E, D, GF, SH
Coconut Dusted Prawns | Lime Zest, Passion Fruit Aioli W, E, D, SH
Roasted Duck | Bao Bun, Sauerkraut, Garlic Hoisin Sauce W, DF, SOY
American Wagyu Beef Slider | Onion Jam, Havarti Cheese, Truffle Sauce W, E, D

\$12 Per Piece

Crispy Shrimp Roll | Bamboo Shoot, Szechuan Peppercorn Aioli W, E, SOY, SH
Chicken Karage Skewer | Shiso Mayo, Fried Shishito Peppers W, E, D, SOY
Pork Belly Skewer | Calabrian Pepper, Honey Glaze, Micro Cilantro DF, GF
Nacho Beef Empanada | Tomato, Peas, Guacatillo Sauce W, E, D
Kabocha Squash Croquette | Idiazabal Cheese, Dill Creme Fraiche W, D, VG
Impossible Meat Kofta Skewer | Chermoula, Piquillo Pepper GF, V

RECEPTION DISPLAYS

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ARTISANAL CHEESE DISPLAY W, D, TN, VG

\$30 Per Person

Portioned at approx. 3 oz per person

Selection of Small Batch Production Cheeses, Fig-Orange Chutney, Sour Cherry Preserve,
Quince Jam, Seasonal Grape Clusters, Toasted Nuts, Assorted Freshly Baked Rolls & Crackers

BRUSCHETTA DISPLAY

\$28 Per Person

Portioned at 3 pieces per person and approx. 1.5 oz per piece

- Classic Heirloom Tomato & Basil Bruschetta W, E, VG
- Forest Mushroom & Leeks Bruschetta W, E, VG
- Chorizo & Boursin Bruschetta W, E, D

CRUDITÉ DISPLAY D, TN, SES, GF, VG

\$28 Per Person

Portioned at 4 oz per person

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radish, Cucumber,
Cherry Tomatoes, Beets, Hummus Dip, Preserved Lemon & Cucumber Dip, Olive Tapenade

CURED MEATS AND PATE DISPLAY W, TN

\$30 Per Person

Portioned at 4 oz per person

Prosciutto Di Parma, Spanish Iberico Chorizo, Saucisson Sec, Assorted Pate
Served with Dijon Mustard, Lavash and Rustic Bread

GRILLED VEGETABLE MOSAIC GF, V

\$30 Per Person

Portioned at 4 oz per person

Cumin Baby Carrots, Sichuan Peppercorn Fennel, Tajin Chayote Squash,
Creole Spiced Asparagus, Chili Furikake Shishito Peppers, Five Spices Peewee Potatoes,
Edamame Hummus, Romesco Sauce & Lebanese Garlic Sauce

MEDITERRANEAN DISPLAY W, D, SES, VG

\$28 Per Person

Portioned at 4 oz per person

Classic Hummus, Red Pepper Hummus, Baba Ghanoush, Tabbouleh, Artichoke Dip,
Marinated Olives, Pita Chips, Warm Pita Bread & Lavash

SEASONAL TROPICAL FRUIT DISPLAY D, VG

\$20 Per Person

Portioned at 4 oz per person

Fresh & Dried Tropical Fruits with Pomegranate Yogurt Dip

FARMER'S GARDEN GRAZING TABLE W, D, TN, VG

\$40 Per Person

A lavish display of fresh garden greens, accoutrements and homemade dressings
200 guest minimum. Portioned at 4 oz per person

The Greens

Baby Gem, Radicchio, Arugula, Mizuna, Spinach, Kale, Watercress

The Toppings

Fried Chickpeas, Heirloom Tomatoes, Baby Carrots, Pepitas, Dried Cranberries,
Dried Apples, Lentils, Orange Segments, Barley, Baby Radish, Focaccia Croutons

The Dressings

Calamansi & Passion Fruit, Classic Caesar, Jalapeño Ranch

RECEPTION DISPLAYS

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MARKETPLACE SALAD DISPLAY

Portioned at 4 oz per selection per person

\$18 Per Person, One Selection

\$26 Per Person, Two Selections

Caprese Salad D, VG

Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil,

White Balsamic Vinaigrette

Chopped Vegetable Salad E, VG

Celery, Asparagus, Green Beans, Cucumbers, Tomatoes, Radishes, Olives & Eggs, Sherry Vinaigrette

Lola Rosa Salad W, D, TN, VG

Baby Lola Rosa, Chopped Pistachios, Herbed Lavash, Blue Cheese Dressing

Kale Salad W, E, D, VG

Romaine, Kale, Julienne Carrots, Heirloom Tomato, Red Cabbage, Pecorino, Garlic Croutons, Romano Cheese Dressing

Mediterranean Salad D, VG

Romaine Lettuce, Heirloom Tomatoes, English Cucumbers, Roasted Peppers, Kalamata Olives, Feta, Lemon Dill Vinaigrette

Roasted Beets Salad D, TN, VG

Baby Arugula, Toasted Almonds, Blue Cheese, Red Wine Vinaigrette

Steak House Salad W

Romaine, Lola Rosa, Hearts of Palm, English Cucumbers, Tomatoes, Salami, Crispy Shallots, Champagne Vinaigrette

Cobb Salad E, D, GF

Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese, Red Wine Vinaigrette

RECEPTION STATIONS

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CHILLED SEAFOOD STATION

\$12 Per Piece

(Minimum order of 50 pieces per selection)

- Jumbo Tiger Prawns SH
- Fresh Shucked Seasonal Oysters SH
- Alaskan King Crab Legs SH | Market Price
- Whole Maine Lobster 1.5lbs (Tail & Claw) SH | Market Price

\$12 Per Piece

Presented with Cocktail Sauce, Ponzu Soy Aioli, Lemon Caper Remoulade, Creamy Avocado Dip, Creamy Horseradish, Tabasco, Lemon Wedges D, GF

POKE & CEVICHE STATION

\$48 Per Person

Portioned at 3 pieces per person and approx. 2 oz per piece

- Tuna Poke with Ponzu Sauce & Wakame W, DF, SOY
- Shrimp Aguachile Ceviche with Cucumber GF, DF, SH
- Fried Tofu with Spicy Mayo & Kelp Caviar GF, V

SUSHI & SASHIMI STATION

\$56 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece

California Roll D, SH, GF | Veggie Roll GF, V | Spicy Tuna Roll E, DF, GF | Philly Roll D, SH, GF

Tuna Nigiri DF, GF | Salmon Nigiri DF, GF | Shrimp Nigiri SH, DF, GF | Tuna Sashimi DF, GF | Salmon Sashimi DF, GF

Presented with Wasabi, Pickled Ginger, Ponzu, Gluten-Free Soy Sauce

SUSHI & SASHIMI ENHANCEMENT

\$28 Per Person

Enhance your sushi display with the following specialty rolls, select two (2) rolls

Portioned at 2 pieces per person and approx. 2 oz per piece

Shrimp Tempura Roll W, D, SH | Crunchy Roll W, D, SH | Rainbow Roll W, D, SH | Caterpillar Roll W, D, SH

Dynamite Roll W, D, SH | Eel Nigiri W, GF | Yellowtail Nigiri DF, GF | Eel Sashimi W, DF | Yellowtail Sashimi DF, GF

OHANA BOWL ACTION STATION*

\$40 Per Person

Portioned at 3 oz per bowl.

Served over Brown or White Rice. Select Two (2) Bowls:

- Ahi Tuna & Crab Bowl | Masago, Green Onion, Sweet Chipotle Mayo, Unagi Sauce W, E, D, SH, SOY
- Salmon Bowl | Cucumber, Green Onion, Dynamite Sauce W, SOY, DF
- Tofu Bowl | Seaweed Salad, Crispy Garlic, Sesame, Gluten-Free Soy Sauce SES, SOY, GF, V

LOBSTER ROLL ACTION STATION*

\$48 Per Person

Portioned at 2 rolls per person and approx. 3 oz per roll

Select Two (2) Rolls in Advance:

- Classic Lobster Roll | Maine Lobster, Old Bay Seasoning, Lemon Butter, on Toasted Brioche Roll W, D, SH
- Sweet Shrimp Roll | Dill, Remoulade Aioli on a Buttered Brioche Roll W, D, SH
- Crispy Tofu Roll | Old Bay Spice, Mirepoix, Vegan Avocado Aioli, on a Baby Gem Lettuce GF, V

Served with Housemade Potato Chips GF, V

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AL DENTE PASTA STATION*

\$30 Per Person

Served with Crushed Red Pepper Flakes, Grated Parmesan, Artisan Bread Sticks, Extra Virgin Olive Oil

Portioned at 4 oz of pasta per selection. Select Two (2) Pastas:

- Orecchiette | Italian Sausage, Tuscan Kale, Garlic, Chili Pepper, Pecorino W, E, D
- Penne | Slow-Cooked Short Rib Ragu, Scallion, Horseradish Crema W, E, D
- Fusilli | Shrimp Scampi, Cherry Tomatoes, Basil, Parmigiano Reggiano W, E, D, SH
- Ravioli | Cacio e Pepe, Baby Arugula, Crispy Prosciutto W, E, D
- Rigatoni | Pink Vodka Pomodoro, Seasonal Vegetables W, E, D, VG
- Vegan Gnocchi | Wild Mushroom Ragu GF, V

DONNA ITALIA FRESH-BAKED PIZZA ACTION STATION*

\$30 Per Person

Prepared by a Uniformed Chef in the Donna Italia Pizza Oven

Served with Crushed Red Pepper Flakes, Grated Parmesan, Fresh Oregano

Portioned at 2 slices per person. Approx. 3 oz per slice.

Select Two (2) Pizzas:

- Tomato, Basil, Mozzarella Cheese Pizza W, E, D, VG
- Pepperoni & Mozzarella Cheese Pizza W, E, D
- Cilantro, Caramelized Onion, Mozzarella, BBQ Chicken Pizza W, E, D
- Gorgonzola, Ricotta, Pecorino, Mozzarella Cheese Pizza W, E, D, VG
- Impossible Meat Sausage & Peppers, Vegan Crust, Vegan Mozzarella Cheese Pizza W, SOY, TN, V

GRECIAN DELIGHTS ACTION STATION*

\$32 Per Person

Prepared by a Uniformed Chef & Finished on the EVO Grill

Portioned at 2 oz per gyro and 2 oz per tater tot per person

Shawarma Spiced Chicken & Lamb Gyros W, E, D

Served with Sliced Red Onion, Diced Tomato, Shredded Romaine, Olives,

Feta Cheese, Cucumber Tzatziki Sauce, Grilled Naan Bread W, E, D

Feta Cheese Tater Tots with Charred Peppers D, GF, VG

CHURRASCARIA GRILL ACTION STATION*

\$36 Per Person

Portioned at 3 pieces per person and approx. 3 oz per piece

Grilled Meats & Vegetables served with Naan Bread & Assorted Chutneys W

- Murgh Chicken Kabob D, GF
- Prawn Tandoori D, SH, GF
- King Trumpet Mushroom Tandoori DF, V

MASALA STATION

\$38 Per Person

Portioned at 4 oz per selection per person

Select Two (2) in Advance

- Chicken Tikka Masala | Onions, Tomatoes, Turmeric, Coriander D, GF
- Tandoori Chicken | Fenugreek, Tomato-Onion Sauce D, GF
- Beef Vindaloo | Garam Masala, Green Chilis, Ginger, Yogurt D, GF
- Tofu Coconut Curry | Tofu, Curry Spice, Tomatoes, Coconut Cream GF, V

Served with Basmati Rice, Naan, Raita, Coriander Chutney W, D, VG

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SLIDER & FRY STATION

\$32 Per Person

Portioned at 2 sliders per person. Approx 2 oz per slider and 2 oz per fry

Select (2) Two Sliders:

- American Wagyu Beef Slider | Fontina Cheese, Bacon Aioli, Bread & Butter Pickle W, E, D
- Vegan Slider | Impossible Beef, Red Pepper, Tomato Chutney, Vegan Bun W, V
- Pulled BBQ Pork Slider | House Cole Slaw W, E, D
- Jamaican Jerk Chicken Slider | Mango Chutney, Habanero Cheese, Coconut Rum Aioli W, E, D

Select (1) One Fry:

- Seasoned Wedge Fries W, V
- Tater Tots GF, V
- Seasoned Waffle Fries W, V

Served with House-made Ketchup, Fry Sauce & Sriracha Mayo

HOT 'N' SMOKIN' STATION

\$38 Per Person

Portioned at 4 oz per person

- Mesquite Smoked Brisket Burnt End DF, GF
- Hot Honey Chicken Wings W, D
- Jalapeño Poppers W, D
- Roasted Corn Cheddar Gratin D, GF, VG

Served with House-made Cornbread, Ranch & Blue Cheese Dips

STREET TACO ACTION STATION*

\$36 Per Person

Portioned at 2 tacos per person and approx. 3 oz per taco

Select Two (2) Street Tacos:

- Beef Birria Taco | Monterey Jack Cheese, Corn Tortilla D, GF
- Chicken Tinga Taco | Oaxaca Cheese, Corn Tortilla D, GF
- Cilantro Lime Shrimp Taco | Queso Fresco, Corn Tortilla D, GF
- Mushroom and Zucchini Blossom Taco | Vegan Cheese, Corn Tortilla SOY, TN, GF, V

Served with Salsa Roja de Molcajete, Pico De Gallo, Mexican Crema and Lime Wedges D, GF, VG

QUESADILLA ACTION STATION*

\$34 Per Person

Portioned at 2 quesadillas per person and approx. 3 oz per quesadillas

Select Two (2) Quesadillas:

- Carne Asada | Pepper Jack Cheese, Pico De Gallo, Flour Tortilla W, D
- Grilled Chicken | Al Pastor Marinade, Monterey Jack Cheese, Grilled Pineapple Salsa, Flour Tortilla W, D
- Fajita Veggie | Cheddar Cheese, Fire Roasted Peppers, Onions, Corn Tortilla D, GF, VG
- Dos Quesos | Pepper Jack & Cheddar Cheese, Corn Tortilla D, GF, VG

Served with Guacamole, Sour Cream, House-made Salsa D, GF, VG

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SPANISH PAELLA STATION*

\$34 Per Person

Portioned at 4 oz per person. Accompanied with Rustic Tomato Focaccia

Select (1) One Paella:

- Seashore | Lobster, Mussels, Shrimp, Calamari, Saffron SH, GF
- Onshore | Chicken, Pork Chorizo DF, GF
- Truffle Scented Paella | Wild Mushrooms, Haricot Vert, Buratta D, GF, VG
- Garden | Summer Squash, Artichokes, Asparagus Tips, Peas, Cherry Tomatoes, Saffron GF, V

TAPAS STATION

\$34 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece

- Pan Con Tomate with Boquerones W, E, DF
- Chorizo Deviled Egg E, D, GF
- Potato & Octopus Salad with Charred Onion Dressing D, GF
- Idiazabal Cheese Croquette with Pimientos de Padrón Aioli W, E, D

DIM SUM STATION

\$34 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece

Presented in Bamboo Steamer on the Wok

- Shrimp Har Gow W, SES, SOY, SH
- Steamed Minced Pork Dumpling | Crab Roe W, E, SH, DF
- Crispy Spring Rolls | Julienned Vegetable, Yellow Chives W, DF, V
- Roasted Chicken Pot Stickers W, E, DF

ASIAN STREET FOOD STATION*

\$34 Per Person

Portioned at 4 oz per person

- Ramen | Pork Chasu, Onsen Egg, Green Onions, Seaweed W, SOY
- Pho | Beef Meat Balls, Bean Sprouts, Jalapeño SOY, GF
- Takoyaki | Octopus, Tonkatsu Sauce, Ginger W, SOY

YAKITORI SKEWER STATION*

\$34 Per Person

Portioned at 2 skewers per person and approx. 3 oz per skewer

Select (2) Two Skewers:

- Miso Chicken with Green Onion SOY, DF, GF
- Soy Beef Tenderloin with Mushrooms SOY, GF, DF
- Spicy Grilled Prawns SH, SOY, DF, GF
- Tomato, Mushroom, & Mini Pepper SOY, GF, V

Served with Roasted Shishito Peppers and Warm Salted Edamame

BAO STATION*

\$38 Per Person

Portioned at 3 bao per person and approx. 3 oz per bao

Select Two (2) Bao in advance

- Braised Bulgogi Beef | Sweet Soy, Pickled Cucumbers, Micro Cilantro W, SOY, SES, DF
- Crispy Five Spice Pork | Radish Sprouts, Green Onion, Spicy Plum Sauce W, SOY, SES, DF
- Enoki Mushroom | Julienne Radish, Coriander, Hoisin Sauce W, SOY, SES, V

Served with Furikake Spiced Wonton Chips W, V

RECEPTION CARVING STATIONS

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PROTEINS

Proteins are portioned at 4 oz per person & accompaniments are portioned at 2 oz per person

BONE IN SLOW-COOKED PRIME RIB D, GF \$50 Per Person
Yukon Gold Garlic Mashed Potatoes & Au Jus

ROAST BEEF TENDERLOIN D, GF \$42 Per Person
Roasted Fingerling Potatoes & Horseradish Cream

24-HOUR SMOKED BRISKET D, GF \$42 Per Person
Au Gratin Potatoes & Cabernet Sauce

GARLIC RUBBED TRI-TIP D, GF \$40 Per Person
Garlic, Thyme, Whipped Potato & Caper Herb Salsa

STEAMSHIP OF BEEF D, GF \$40 Per Person
100 guest minimum
Mascarpone Mashed Potatoes, Shishito Peppers & Natural Jus

KALUA-STYLE PORK SHOULDER D, GF \$40 Per Person
Saffron Rice & Green Onion Chimichurri

PORK BELLY D, GF \$40 Per Person
Roasted Heirloom Cauliflower & Maple Mustard Sauce

LEMONGRASS SCENTED ROASTED SALMON D, GF \$40 Per Person
Calamansi Crème Fraîche & Steamed Vegetables

SLOW-ROASTED TURKEY BREAST W, D \$40 Per Person
Roasted Brussels Sprouts & Brown Gravy Dijonnaise

LEG OF LAMB D, GF \$40 Per Person
Rice, Tzatziki & Harissa Mint Sauce

STARCH ENHANCEMENTS \$16 Per Person

Portioned at 2 oz per person

- Lobster Mac & Cheese W, E, D, SH
- Tater Tots, Poutine, Cheese Curd W, D, VG
- Truffled Au Gratin Potatoes D, GF, VG
- Roasted Garlic Mashed Potatoes D, GF, VG

VEGETABLE ENHANCEMENTS \$14 Per Person

Portioned at 2 oz per person

- Green Asparagus D, GF, VG
- Sautéed Mushrooms with Sherry Wine Butter Sauce D, GF, VG
- Fire-Roasted Creamed Corn D, GF, VG
- Agave Roasted Baby Vegetables D, GF, VG

RECEPTION DESSERT STATIONS

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TRAY PASSED DESSERTS

\$40 Per Person

Tray-passed items require a dedicated server at \$350 per server, per 100 guests. Portioned at (5) pieces per person. Select five (5) in advance:

- Matcha Truffle W, E, D, SOY, VG
- Mini Fruit Tart W, E, D, SOY, VG
- Pistachio Financier W, E, D, SOY, VG
- Assorted French Macaroons (Vanilla, Pistachio, Mocha, Lemon, Raspberry, Chocolate)E, D, TN, SOY, GEL, GF
- Mini Chocolate Tart W, E, D, SOY, VG
- Mini Vanilla Cream Puff W, E, D, SOY, VG
- Mini Opera Cake W, E, D, SOY, VG
- Raspberry Pat De Fruit SOY, GF, V

DISPLAYED DESSERTS

BEIGNET DISPLAY W, E, D, SOY, VG

\$26 Per Person

Portioned at 4 oz per person

Louisiana Style Beignets, Served Warm

Powered Sugar, Honey Drizzle, Strawberry Sauce, Chocolate Sauce,

Crushed Pistachio, Crushed Toffee, Whipped Cream

CHOUX DISPLAY W, E, D, SOY, GEL

\$26 Per Person

Portioned at 2.5 pieces per person

Select Two (2) Cream Puff Flavors:

- Vanilla, Salted Caramel, Coffee, Key Lime, Lemon, Mango, Hazelnut, Triple Berry

Select Two (2) Eclair Flavors:

- Vanilla, Salted Caramel, Coffee, Key Lime, Lemon, Mango, Hazelnut, Triple Berry

Vanilla & Hazelnut Paris-Brest

Pecan, Maple & Chocolate Profiteroles Tarts

ARTISANAL CUPCAKE DISPLAY

\$26 Per Person

Portioned at 2.5 cupcakes per person. Select (3) Three Cupcakes in Advance:

- Pina Colada Cupcake W, E, D, TN, SOY, VG
- Salted Caramel Popcorn Cupcake W, E, D, SOY, VG
- Matcha Oreo Cupcake W, E, D, SOY, VG
- Vegan Strawberry Cupcake W, SOY, V
- Red Velvet with Cream Cheese W, E, D, SOY, VG
- German Chocolate with Coconut Filling, Milk Chocolate Buttercream W, E, D, TN, SOY, VG
- Vanilla with White Chocolate Mousse, Vanilla Buttercream, Sprinkles W, E, D, SOY, GEL

GENTING MARKET PLACE DISPLAY W, E, D, SOY, GEL

\$26 Per Person

Portioned at 4 oz per person

Pralines, Bon Bons, Truffles, Chocolate Caramel Entremets, Yuzu Meringue Tarts, Champagne Fruit Shots,

Tropical Macaroons (Lemon Yuzu, Blood Orange, Banana Guava, Pineapple Coconut, Lychee, Mango)

RECEPTION DESSERT STATIONS

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VIENNESE DESSERT DISPLAY W, E, D, SOY, GEL

\$30 Per Person

Portioned at 5 pieces per person. Select Five (5) Desserts in Advance:

Vanilla & Cranberry Verrine, Chocolate & Mint Parfait, Seasonal Panna Cotta, French Pastries, White Chocolate Raspberry Cheesecake, Key Lime Tart, Chocolate Tart with Hazelnut Cream, Pineapple Financier, Banana Tart with Huckleberry Whipped Cream

VENETO TIRAMISU DISPLAY W, E, D, SOY, GEL

\$26 Per Person

Portioned at 2.5 pieces per person. Select Three (3) Tiramisu Flavors in Advance:

- Coffee
- Chocolate
- Amaretto Berries
- Matcha
- Caramel

ACTION STATIONS

CANNOLI STATION* W, D, TN, VG

\$26 Per Person

Portioned at 4 oz per person

Chocolate, Caramel, Vanilla Cannoli Fillings

Caramel, Chocolate, Strawberry Sauces

Chocolate Chips, Pistachios, Toasted Coconut Toppings

CHEESECAKE STATION* W, E, D, TN, GEL

\$28 Per Person

Portioned at 4 oz per person

Vanilla & Chocolate Cheesecakes

Fresh Strawberry, Berry Compote, Crushed Oreo, Graham Crumble, Mini Chips,

Salted Caramel, Chocolate Sauce, Crushed Pistachio

JAPANESE CREPE STATION* W, E, D, TN, SOY, VG

\$30 Per Person

Portioned at 4 oz per person

Japanese Style Crepe Cones Filled with Choice of

Matcha Tiramisu, Nutella, Red Bean, Lemon Marmalade, Chocolate Sauce,

Sliced Bananas, Strawberries, Powdered Sugar, Whipped Cream

OOEY GOOEY COOKIE STATION* W, E, D, TN, VG

\$26 Per Person

Portioned at 4 oz per person

Freshly Baked Chocolate Chip, Double Chocolate, & Oatmeal Raisin Cookies,

Served Warm & Topped with Choice of Vanilla Ice Cream,

Crushed Oreos, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream

BRILLIANT BROWNIE & BLONDIE STATION* W, E, D, TN, VG

\$26 Per Person

Portioned at 4 oz per person

Freshly Baked Brownies and Blondies, Served Warm & Topped with

Choice of Vanilla Ice Cream, Crushed Oreos, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream

S'MORES STATION* W, E, D, GEL

\$26 Per Person

Portioned at 4 oz per person

Toasted Marshmallows | Vanilla, Chocolate, Raspberry

White & Dark Chocolate Dipped Graham Crackers, Chocolate Chip, Double Chocolate Chip Cookies

RECEPTION DESSERT STATIONS

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TAIYAKI STATION* W, E, D, TN, VG

\$30 Per Person

Portioned at 4 oz per person

A delicate, fish-shaped waffle pastry filled with guest's choice of:
Red Bean, Ube Custard, or Nutella

GELATO & SORBET STATION*

\$30 Per Person

Portioned at 4 oz per person. Select four (4) flavors in total:

Sorbet Flavors: Mango, Raspberry, Coconut, Lemon TN, GF, V

Gelato Flavors: Stracciatella, Strawberry, Vanilla, Chocolate, Oreo, Pistachio D, TN, VG

Toppings: Oreos, Strawberries, Walnuts, Toasted Coconut, Chocolate Shavings,

Chocolate Syrup, Strawberry Syrup, Whipped Cream, Caramel Sauce W, E, D, TN

PALETA STATION* D, TN, GF, VG

\$26 Per Person

Portioned at 2 paletas per person

Select (4) Paleta Flavors: Chocolate, Strawberry Cookies & Cream, Mango, Coconut, Arroz Con Leche

Hand Dipped in choice of Milk Chocolate, White Chocolate, Raspberry Chocolate D, GF

Topped with choice of: Oreo Crumbles, Graham Crumbles, Sprinkles, Chopped Peanuts, Toffee, M&Ms,
Powdered Chili & Chamoy

ENHANCE YOUR DESSERT DISPLAY

\$6.00 Per Piece

Add a custom chocolate logo to any dessert presentation.

14-days notice required. 100 piece minimum

BEVERAGE STATIONS

ENHANCED COFFEE & HOT CHOCOLATE STATION D, GF, GEL

\$18 Per Person Per Hour

Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot Teas & Hot Chocolate

Assorted Flavored Syrups, Ground Cinnamon, Nutmeg, Chocolate Shavings, Mini-Marshmallows,

Whipped Cream, Rock Sugar Sticks, Assorted Sweeteners, Milks and Creamers

CORDIALS, COGNAC & ESPRESSO MARTINI BAR

\$20 Per Drink

Enhance your reception and coffee offerings with a selection of cordials, cognacs and

Resorts World's exclusive Hand-crafted Kettle One Nitro Espresso Martinis!

CORDIALS, COGNAC

Hennessey VS Amaretto

Kahlua

Baileys

KETTLE ONE NITRO ESPRESSO MARTINI

\$100 Per drink

Minimum of One Hundred!

PRIX FIXE RECEPTIONS

PRIX FIXE RECEPTIONS

Menus are designed for a minimum of **one hundred (100)** guests and a maximum of two (2) hours of service. Menu cannot be offered for less than one hundred (100) guests.
*Chef Attendant required at \$350 per Chef Attendant per 100 Guests.

RULE THE WORLD

\$165 Per Person

PASSED COLD HORS D'OEUVRES

Shrimp and Lobster Tostada, Red Onion, Avocado Cream SH, DF, GF

PASSED HOT HORS D'OEUVRES

Fried Chicken Bites, Sudachi Mayo E, DF, GF
Hearts of Palm Mini Taco, Burnt Green Onion Salsa DF, GF, V

BENTO SALAD DISPLAY

Portioned at 3 oz per person

Mizuna, Spring Mix, Baby Gem Lettuce, Mushroom "Bacon" Bits, Amazu Cucumber,
Asian Style Caesar Dressing, Brioche Charcoal Croutons W, V

DIM SUM DISPLAY

Portioned at 4 pieces per person

Chicken Xiao Long Bao W, E, DF
Shrimp Shumai | Garlic, Ginger, Lemongrass W, E, SH, DF
Chinese BBQ Pork in Bao Bun W, E, DF
Roasted Vegetable Pot Stickers W, E, VG
Served with Sweet Chili Sauce and Calamansi Soy Sauce

BLOOMING LETTUCE WRAP ACTION STATION*

Portioned at 3 oz per person. Assembled to Order by a Senior Chef
Impossible Meat Tikka, Pickled Cucumber, Cilantro Chutney GF, V
BBQ Brisket, Tonkatsu Mayo, Shishito Pepper Jam GF, DF

RICE BOWL STIR-FRY ACTION STATION*

Portioned at 3 oz per person

Pandan Scented Black Rice with Guest's Choice of:
Smoked Pork Sisig, Red Onion, Calamansi Soy GF, DF
Stir Fried King Trumpet Mushroom & Tofu in Szechuan Sauce GF, V

YAKITORI SKEWER ACTION STATION*

Portioned at 2 skewers per person

Prepared by a Uniformed Chef & on the EVO Grill
Miso Marinated Chicken Skewer GF, DF
Shawarma Spiced Vegetable Skewer & Sansho Pepper Butter D, GF, VG
Served with Roasted Shishito Peppers and Warm Edamame GF, V

SWEET EATS

Portioned at 2.5 pieces per person

Blueberry Matcha Tart W, E, D, SOY, GEL
Yuzu Cheesecake Tart W, E, D, SOY, GEL
Mandarin Orange Trifle W, E, D, SOY, GEL
Bittersweet Chocolate Cream D, SOY, GF, VG
Green Tea Roulade with Red Bean Mousse W, E, D, SOY, GEL

BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee
Selection of Hot Teas

PRIX FIXE RECEPTIONS

Menus are designed for a minimum of **one hundred (100)** guests and a maximum of two (2) hours of service. Menu cannot be offered for less than one hundred (100) guests.
*Chef Attendant required at \$350 per Chef Attendant per 100 Guests.

VEGAS NIGHTS

\$175 Per Person

PASSED COLD HORS D'OEUVRES

Prawn Skewer Cocktail | Radish, Arare Rice Cracker, Wasabi Cream SH, DF, GF

PASSED HOT HORS D'OEUVRES

Popcorn Polenta Bites | Squash Blossom, Tomato Fondue W, D, VG

Short Rib Croquette | Peruvian Potato, Sage, Fine Herb Aioli W, D

STREET TACO ACTION STATION*

Portioned at 2 tacos per person and approx. 3 oz per taco

Select Two (2) Street Tacos:

Beef Birria Taco | Monterey Jack Cheese, Corn Tortilla D, GF

Chicken Tinga Taco | Oaxaca Cheese, Corn Tortilla D, GF

Cilantro Lime Shrimp Taco | Queso Fresco, Corn Tortilla D, GF

Mushroom and Zucchini Blossom Taco | Vegan Cheese, Corn Tortilla SOY, TN, GF, V

Served with Salsa Roja de Molcajete, Pico De Gallo, Mexican Crema and Lime Wedges D, GF, VG

SLIDER DISPLAY STATION

Portioned at 2 sliders per person. Approx 2 oz per slider

Select (2) Two Sliders:

Charcoal Grilled Chicken Slider | Yuzu Slaw & Unagi Aioli W, E, D

Wagyu Beef Slider | Butter Pickles, Onion Jam & Fry Sauce W, E, D

Shawarma Spiced Impossible Slider | Chickpea Spread and Giardiniera Vegetables W, SES, V

POTATO BAR STATION

Portioned at approx. 3 oz per person

Tequila Lime Peewee Potatoes with Smoked Carnitas, Avocado Crema W, D

Truffle Mashed Potatoes with Feta Cheese, Mushroom Gravy W, D, VG

DONNA ITALIA FRESH-BAKED PIZZA ACTION STATION*

Prepared by a Uniformed Chef in the Donna Italia Pizza Oven.

Served with Crushed Red Pepper Flakes, Grated Parmesan, Fresh Oregano

Portioned at 2 slices per person. Approx. 3 oz per slice.

Select (2) Two Pizzas:

Tomato, Basil, Mozzarella Cheese Pizza W, E, D, VG

Pepperoni & Mozzarella Cheese Pizza W, E, D

Cilantro, Caramelized Onion, Mozzarella, BBQ Chicken Pizza W, E, D

Gorgonzola, Ricotta, Pecorino, Mozzarella Cheese Pizza W, E, D, VG

Impossible Meat Sausage & Peppers, Vegan Crust, Vegan Mozzarella Cheese Pizza W, SOY, TN, V

PASTA DISPLAY STATION

Portioned at 4 oz per person

Cheese Tortellini with Parmesan Cream and Crispy Pork Lomo W, E, D

Orecchiette Pasta with Prawn Arabiatta Sauce W, E, D, SH

SWEETS

Portioned at 2.5 pieces per person

Chocolate Decadence | Steamed Cocoa Nib Cake, Caramel Butter W, E, D, SOY, VG

Seasonal Fruit Tart | Vanilla Tart Shell, Pastry Cream, Assorted Seasonal Fruit, Snow Sugar W, E, D, SOY, VG

Miniature 'Spiked' Cupcakes | Pink Champagne, Coconut Rum, Chocolate Baileys W, E, D, SOY, VG

BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee

Selection of Hot Teas

PRIX FIXE RECEPTIONS

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PERDANA PARADISE

\$185 Per Person

PASSED COLD HORS D'OEUVRES

Watermelon Gazpacho Shooter | Cucumber, Heirloom Tomatoes, Tajin GF, DF, V

PASSED HOT HORS D'OEUVRES

Kalua Pork Chicharon | Macaroni Salad, Tonkatsu Sauce W, D

Mini Lamb Gyro | Chili Garlic Yogurt, Cherry Tomatoes, Micro Cilantro W, D

MEDITERRANEAN DISPLAY STATION

Portioned at 4 oz per person

Baba Ganoush, Classic Hummus, Kale & Quinoa Tabbouleh, Black Olive Tapenade,

Roasted Garlic Naan Bread, Zaatar Naan Bread W, D, SES, VG

SUSHI & SASHIMI DISPLAY STATION

Portioned at 4 pieces per person. Approx. 2 oz per piece

Presented with Wasabi, Pickled Ginger, Ponzu, Soy Sauce

California Roll D, SH | Veggie Roll GF, V | Spicy Tuna Roll E, GF | Philly Roll D, SH

Tuna Nigiri GF | Salmon Nigiri GF | Shrimp Nigiri GF, SH

Tuna Sashimi GF | Salmon Sashimi GF

POKE ACTION STATION*

Portioned at 4 oz per person

Spicy Tuna, Sweet Chili Garlic Dressing, Masago D, E, GF

Cured Salmon, Calamansi Ponzu, Edamame, Unagi Sauce W, GF

Teriyaki Tofu, Seaweed Salad, Pickled Cucumber GF, DF, V

PAELLA DISPLAY STATION

Portioned at 4 oz per person

Seafood Paella | Squid Ink, Prawns, Mussels, Fava Beans SH, GF

Vegan Paella | Farm Vegetables, Grilled Trumpet Mushrooms, Aji Amarillo Aioli GF, V

THE CARVER*

Portioned at 4 oz per person

Whole Roasted Baby Pig,

Papaya Slaw, Coconut Soy Vinegar Sauce D, GF

Served with Coconut Rice D, GF, VG

SWEETS

Portioned at 2.5 pieces per person

Coconut Tapioca Verrine | Coconut Infused Tapioca, Seasonal Fruit W, E, D, SOY, VG

Coffee Tart | Coffee Custard, Chocolate Tart Shell, Espresso Whipped Cream W, E, D, SOY, VG

Yuzu Tart | Yuzu Creameux, Vanilla Cookie, Whipped Cream W, E, D, SOY, GEL

Chocolate Decadence | Cocoa Nibs Cake, Caramel Butter E, D, TN, SOY, GF, VG

Lemon Verrine | Lemon Curd, Gluten-Free Almond Cake, Buttercream TN, SOY, GEL, GF

BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee,

Selection of Hot Teas

PRIX FIXE RECEPTIONS

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TASTE OF RESORTS WORLD

\$195 Per Person

BREZZA

Lumache Bolognese Action Station* W, D
 Portioned at 4 oz per person

Carne Cruda Display W, D
 Portioned at 2 oz per person

CARVERSTEAK

Wagyu Cheese Steak Bite Display W, D
 Aged Truffle Provolone Mornay, Buttered Parker Roll
 Portioned at 3 oz per person

Seared Crab Cake Display W, D, SH
 Mixed Greens, Piquillo Pepper Aioli
 Portioned at 2 oz per person

CROSSROADS

Vegan Wedge Salad Display W, TN, V
 Smoked "Impossible" Vegan Bacon, Vegan Bleu Cheese Crumbles
 Vegan Blue Cheese Dressing
 Portioned at 2 oz per person

Vegan Caviar & Potatoes Display GF, V
 Pee Wee Potatoes, Vegan French Onion Dip
 Portioned at 2 oz per person

FUHU

Fuhu Sticky Lamb Chop Display W, DF, SOY, SES
 Maitake Sticky Sauce
 Portioned at 3 oz per person

Miso Cod 'Taco' Display W, DF, SOY
 Bibb Lettuce, Kataifi Crispies, Orange
 Portioned at 2 oz per person

GENTING PALACE

Crispy Pork Belly with Hoisin Sauce Action Station* W, SOY, SES
 Portioned at 3 oz per person

Seafood Dumpling Display SH, SOY, DF, GF
 Black Garlic Truffle Dipping Sauce
 Portioned at 2 oz per person

KUSA NORI

3000 LVBLVD Roll Display D, SH, SOY, GF
 Yuzu Kewpie Snow Crab, Togarashi Tataki Salmon, Asparagus, Yuzu Tobiko,
 Micro Wasabi, Kizami Yuzu D, GF, SH
 Portioned at 2 pieces per person

Jidori Chicken Karage Display W, D, SOY
 Shishito Peppers, Shoyu Aioli
 Portioned at 2 oz per person

VIVA!

Birria Street Taco Action Station* D, GF
 Onion, Cilantro, Consume
 Portioned at 3 oz per person

Coctel de Camaron Display SH, DF, GF
 Shrimp, Clamato, Cucumber, Avocado
 Portioned at 3 oz per person

WALLY'S

Artisanal Cheese & Charcuterie W, D, TN
 Portioned at 3 oz per person

FAMOUS FOODS SWEET EATS

Portioned at 2.5 pieces per person

Brezza's Classic Cannoli with Ricotta Mascarpone Filling
 & Chocolate Shavings W, D, SOY, VG

Fuhu's Mini Sakura Strawberry Shortcake
 Sakura Chiffon, Whipped Cream & Fresh Strawberries W, E, D, SOY, VG

Kusa Nori's Peanut Butter Bar Bites,
 Layers of Chocolate & Peanut Butter Mousse Coated
 In Chocolate & Cocoa Nibs W, E, D, TN, SOY, GEL

Wally's Mini Chocolate Tart
 with Chocolate Ganache & Salted Caramel W, E, D, SOY, VG

VIVA!'s Mini Tres Leches Shooter
 with Whipped Cream & Fresh Fruit W, E, D, SOY, VG

Crossroads' Vegan Banana Pudding
 with Whipped Topping & Vegan Wafer Cookies W, DF, TN, SOY, V

BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee,
 Selection of Hot Teas

DINNER

PLATED DINNER

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FIRST COURSE OPTIONS

Choice of One (1) In Advance for the Entire Group

APPETIZERS

- Seared Scallops** | Celery Root Purée, Shaved Asparagus, Yuzu Butter D, SH, GF
- Chilled Seafood Gazpacho** | Heirloom Tomatoes, Cucumber Pearls, Fennel Fronds SH, DF, GF
- Tuna Nicoise** | Green Olives, Fingerling Potatoes, Egg Yolk Dressing DF, GF
- Beef Tartare** | Pickled Shallots, Fried Capers, Parmesan Frico D, GF
- Vegan Saffron Scented Hearts of Palm** | Okinawa Potato Puree, Sweet Onion GF, V
- Vegan King Trumpet Scallops** | Vegan Creamed Corn, Furikake Chimichurri, Forest Mushrooms GF, V

SOUPS

- Roasted Tomato** | Cheddar Croutons W, D, VG
- Vegan Butternut Squash** | Crispy Chickpeas, Coconut Milk GF, V
- Heirloom Tomato Gazpacho** (Served Chilled) | Parmesan Crouton W, D
- Classic Minestrone** | Seasonal Vegetables, Cheese Tortellini W, E, D, VG
- Chilled English Pea** | Citrus Poached Shrimp, Pea Tendrils, Lemon Oil D, SH
- Maine Lobster Bisque** | Micro Fennel & Lobster Salad D, SH

SALADS

- Organic Mixed Greens** | Apple, Dried Cherry, Herb-Goat Cheese Medallion, Raspberry Vinaigrette D, GF, VG
- Radicchio and Fennel** | Orange Segment, Gorgonzola Cheese, Meyer Lemon Dressing D, GF, VG
- Caesar** | Baby Red & Green Romaine, Grana Padano Cheese, Roasted Tomato, Garlic Croutons, Caesar Dressing W, E, D
- Beet & Burrata** | Fig, Burrata, Smoked Walnut, Pomegranate Mint Vinaigrette D, TN, GF, VG
- Greek** | Kalamata Olives, Artichokes, Feta, Roasted Tomatoes, Oregano Vinaigrette D, GF, VG
- Tikka Chicken** | Mixed Greens, Baby Gem Lettuce, Tikka Chicken, Cucumber, Spiced Pecans, Harissa Yogurt Dressing D, GF

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SECOND COURSE OPTIONS

Choice of One (1) In Advance for the Entire Group

ENTRÉES

Roasted Airline Chicken Breast

Roasted Tomato Confit, Apricot Thyme Glaze,
Yukon Gold Potato, Purée & Seasonal Vegetables D, GF
\$115 Per Person

Roasted Jidori Chicken 8oz

Cauliflower Purée, Seasonal Vegetables, Hunter Sauce D, GF
\$115 Per Person

Braised Miso Short Rib

Baby Bok Choy, Rice Cake, Sweet & Sour Glaze D, GF, SOY
\$125 Per Person

Blackened Striploin 12oz

Sweet Potato Mash, Seasonal Vegetables,
Whole Grain Mustard Demi D, GF
\$128 Per Person

Filet Mignon 8oz

Yukon Gold Potato Purée & Seasonal Vegetables,
Peppercorn Cream D, GF
\$130 Per Person

Shawarma Spiced Rack of Lamb

Potato Anna, Seasonal Vegetables,
Beetroot Lamb Sauce D, GF
\$135 Per Person

Pan-Roasted Alpine Wild Salmon 7oz

Citrus Caper Salsa, Yukon Gold Potato Purée &
Seasonal Vegetables D, GF
\$125 Per Person

Chilean Seabass 6oz

Pickled Enoki Mushrooms, Aji Amarillo Buerre Blanc,
Yukon Gold Potato Purée & Seasonal Vegetables D, GF
\$145 Per Person

VEGAN ENTRÉES

Crispy Curry Cauliflower

Fried Cauliflower Bites, Yellow Coconut Curry,
Crispy Chickpeas GF, V
\$100 Per Person

Impossible Vegan Meatloaf

Seasonal Vegetables, Roasted Potatoes GF, V
\$100 Per Person

Impossible Vegan Osso Buco

Lentil Ragu, Asparagus Tips GF, V
\$100 Per Person

Portobello Mushroom Tandoori

Spiced Polenta Cake & Cilantro Emulsion GF, DF, V
\$100 Per Person

ENTRÉE DUETS

Grilled Jidori Chicken 4 oz & Pan-Roasted Salmon 4oz

Smashed Fingerling Potatoes, Seasonal Vegetables,
Yuzu Caper Sauce D, GF
\$145 Per Person

Braised Short Rib & Seared Scallop Duo

Short Rib (4oz) & Seared Diver Scallops (2), Red Wine Jus,
Yukon Gold Potato Purée & Seasonal Vegetables D, SH, GF
\$150 Per Person

Land & Sea

Filet Mignon (4oz), Lobster Tail (3oz), Truffle Demi, Mushrooms,
Yukon Gold Potato Purée & Seasonal Vegetables D, SH, GF
\$165 Per Person

PLATED DINNER

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THIRD COURSE OPTIONS

Choice of One (1) In Advance for the Entire Group

DESSERTS

Yuzu Meringue Tart with Mandarin Coulis W, E, D, SOY, GEL

Lemon Meringue, Yuzu Cream, Shortbread, Mandarin Coulis

St. Honore Banana Salted Caramel Cake W, E, D, SOY, VG

Cream Puff Banana Pastry, Sable Cookie, Banana Compote,
Caramel Drizzle, Whipped Topping

Death by Chocolate W, E, D, SOY, VG

Multi-Layered Chocolate Cake, Chocolate Tuile, Chocolate Sauce,
Whipped Topping

Blackberry Tiramisu W, E, D, SOY, GEL

Chambord-Cream Lady Fingers, Tiramisu Blackberry Purée, Blackberry
Gelée, Whipped Topping

White Chocolate Matcha Cheesecake W, E, D, TN, SOY, VG

Matcha Green Tea, Strawberry Sauce, Fresh Berries

Chocolate Mousse & Peanut Butter Creameux Cup W, E, D, P, SOY, GEL

Chocolate Cup, Chocolate Mousse, Peanut Butter Creameux,
Vanilla Cream "Egg", Toasted Cocoa Nibs, Chocolate Sauce

Dark Chocolate Panna Cotta GF, V

Vegan Italian Custard, Dark Chocolate Layers

Vegan Pear Tart W, SOY, TN, V

Flaky Puff Pastry, Poached Pear, Brulee

Vegan Salted Caramel Brown Betty SOY, GF, V

Apple Streusel, Salted Caramel Cream, Caramel Sauce

Resorts World Trio

Mango Passion Bombe W, E, D, GEL

Chocolate Decadence

Steamed Cocoa Nib Cake, Caramelized Praline Grain, Caramel Butter,
Chocolate Sauce E, D, TN, SOY, GF, VG

Champagne & Berries Verrine SOY, GF, V

ENHANCE YOUR DESSERT

Add a custom chocolate logo to any dessert presentation

14-days notice required. 100 piece minimum

\$6.00 Per Piece

DINNER BUFFET

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RESORTS WORLD DINNER BUFFET

\$165 PER PERSON

STARTERS

Antipasto Board D, GF

Grilled & Marinated Vegetables, Salami, Bresola,
Parmesan, Marinated Bocconcini Mozzarella

Chopped Salad W, E, D

Iceberg & Romaine Mix, Diced Heirloom Tomatoes, Diced Cucumbers, Chopped Bacon,
Blue Cheese Crumbles, Diced Red Onion, Hard-Cooked Egg, Crispy Onions
Herb Ranch Dressing

Spinach & Artichoke Pasta Salad W, D, VG

Radiatori Pasta, Creamy Spinach & Parmesan Dressing,
Grilled Artichoke Hearts, Roasted Peppers

SOUP

Beef Barley, Mirepoix Vegetables W, DF

ENTRÉES

Herb Roasted Airline Chicken Breast D, GF
Black Truffle Chicken Jus, Crispy Prosciutto

Seared Salmon D, GF

Calamansi Beurre Blanc

CARVING ACTION STATION*

Whole Roasted Tenderloin D, GF
Crispy Shallots, Peppercorn Cream

ACCOMPANIMENTS

Charred Broccolini with Garlic Wine Sauce GF, V

Horseradish Mashed Potatoes D, GF, VG

Freshly Baked Artisan Dinner Rolls & Butter W, E, D, VG

SWEETS

Tiramisu W, E, D, SOY, GEL

White Chocolate Cheesecake, Seasonal Berries W, E, D, SOY, GEL

Raspberry Decadent Mousse Bite W, E, D, SOY, VG

Eton Mess Verrine with Sautéed Bananas D, SOY, GF, VG

Seasonal Fruit Coconut Haupia GF, V

BEVERAGE

Iced Tea, Freshly WestRock Coffee, Decaffeinated Coffee
Selection of Hot Teas

DINNER BUFFET

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GENTING DINNER BUFFET

\$170 PER PERSON

STARTERS

Brie & Endive Salad D, TN, GF, VG
Roasted Pepitas, Craisins, Limoncello Vinaigrette

Kale & Quinoa Salad GF, V
Edamame, Heirloom Tomatoes, Goji Berries, Sherry Vinaigrette

Grilled Asparagus Salad D, GF, VG
Baby Asparagus, Imberico Ham, Greek Feta, Dijon Mustard Vinaigrette

SOUP

Caramelized Onion, Raclette Croutons W, D, VG

ENTRÉES

Chilean Seabass D, GF
Confit Daikon, Leeks, Calamansi Butter Sauce

Duck Leg Confit D, TN, GF
Cannellini Bean Ragu, Pancetta, Arugula Pesto

CARVING ACTION STATION*

Smoked Beef Brisket D, GF
Everything Spice, Pickled Pearl Onions,
Whole Grain Mustard Demi-Glace

ACCOMPANIMENTS

Gnocchetti W, D, VG
Pecorino, Roasted Tomato, Cauliflower Sauce

Seasonal Vegetable Fricassee D, GF, VG
Peas, Fire-Roasted Corn, Saffron Cream

Freshly Baked Artisan Dinner Rolls & Butter W, E, D, VG

SWEETS

Fruit Trifle with Vanilla Macerated Berries W, E, D, SOY, VG
Cream Puff with Orange Filling W, E, D, SOY, VG
Decadent Chocolate Orange Mousse Cake W, D, SOY, GEL
Caramel Apple Tart E, D, SOY, GF, VG
Tropical Sapin-Sapin GF, V

BEVERAGE

Iced Tea, Freshly WestRock Coffee, Decaffeinated Coffee
Selection of Hot Teas

DINNER BUFFET

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CROCKFORDS DINNER BUFFET

\$175 PER PERSON

STARTERS

Baby Gem Salad D, GF
Radicchio Rosso, Manchego Cheese,
Creamy Anchovy Dressing

Barley Salad W, D, VG
Feta Cheese, Green Onions, Oregano Vinaigrette

Poached Pear & Goat Cheese Salad D, GF, VG
Mixed Greens, Seasonal Poached Pear, Goat Cheese Crumble, Mizuna,
Meyer Lemon Vinaigrette

SOUP

Lobster Bisque W, D, SH
Crème Fraîche, Oyster Cracker

ENTRÉES

Barramundi D, GF
Braised Napa Cabbage, Shitake Mushrooms, Sauce Vierge

Airline Chicken Breast DF, GF
Puy Lentil Ragu, Mojo Sauce, Chicken Jus

CARVING ACTION STATION*

New Zealand Rack of Lamb D, GF
Harissa Demi Glaze

ACCOMPANIMENTS

Wild Rice Pilaf D, TN, GF, VG
Pine Nuts, Cranberries, Chickpeas

Okinawa Potato Purée D, GF, VG
Cream, Brown Butter, Roasted Garlic

Freshly Baked Artisan Dinner Rolls & Butter W, E, D, VG

SWEETS

Chinese Egg Tart W, E, D, VG
Cherry Blossom Chiffon Cake W, E, D, VG
Chocolate Hazelnut Crunch Bar W, E, D, TN, GEL
Strawberry Mousse Verrine D, GEL, GF
Vegan Almond Lemon Basil Cake TN, GF, V

BEVERAGE

Iced Tea, Freshly WestRock Coffee, Decaffeinated Coffee
Selection of Hot Teas

BEVERAGE

HOSTED BAR

The standard pour size is 1.25 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

ULTRA SPIRIT BRANDS \$20 Per Single Shot Pour

VODKA

Tito's
Grey Goose
Grey Goose Flavors

GIN

Bombay Sapphire

SCOTCH

Johnnie Walker Black Label
Glenfiddich Single Malt

WHISKEY

Gentleman Jack Tennessee Whiskey
Crown Royal Reserve Canadian Whisky
Jameson Irish Whiskey

BOURBON

Maker's Mark

TEQUILA

Patron Silver
Patron Reposado

RUM

Bacardi Silver
Captain Morgan Spiced Rum
Malibu

CORDIALS & COGNAC | \$20 Per Glass

Hennessey VS
Amaretto
Kahlua
Baileys

SOMMELIER SELECTED HOUSE WINE | \$20 Per Glass

Seasonally selected specialty wines to enhance your beverage experience

HOUSE WINE | \$18 Per Glass

Ste. Michelle, Brut Sparkling, Columbia Valley, USA
Ste. Michelle, Mimi, Chardonnay
A to Z Pinot Noir, Oregon, USA
Ste. Michelle, Mimi, Cabernet Sauvignon

BEER | \$12 Per Bottle

Budweiser, Bud Light, Michelob Ultra, Corona, Stella, Elysian IPA

PREMIUM SPIRIT BRANDS \$18 Per Single Shot Pour

VODKA

Stolichnaya (Stoli)
Absolut
Absolut Flavors

GIN

Bombay

SCOTCH

Dewar's White Label
Famous Grouse

WHISKEY

Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whisky
Jameson Irish Whiskey

BOURBON

Jim Beam

TEQUILA

El Jimador Blanco
El Jimador Reposado

RUM

Bacardi Silver
Captain Morgan Spiced Rum
Malibu

NON-ALCOHOLIC

Assorted Soft Drinks	\$8 Per Drink
Bottled Water	\$8 Per Drink
Sparkling Water	\$8 Per Drink
Assorted Juices	\$10 Per Drink
Redbull	\$12 Per Drink
Seasonal Mocktail	\$14 Per Drink

PACKAGED BAR

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ULTRA SPIRIT PACKAGE BAR

One Hour	\$40 Per Person
Two Hours	\$60 Per Person
Three Hours	\$80 Per Person
Four Hours	\$100 Per Person

Ultra Bar Includes:

Ultra Brand Spirits
Sommelier Selected Wines
Selection of Beers
Seasonal Mocktail
Assorted Juices
Assorted Coca-Cola Soft Drinks
Still & Sparkling Bottled Water
Regular & Sugar-Free Red Bull

PREMIUM SPIRIT PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

Premium Bar Includes:

Premium Brand Spirits
House Selected Wines
Selection of Beers
Seasonal Mocktail
Assorted Juices
Assorted Coca-Cola Soft Drinks
Still & Sparkling Bottled Water
Regular & Sugar-Free Red Bull

Table-side wine service and shots are not available with bar packages.
Bar packages are charged on the full guarantee and are based on full-hour increments. Bar packages cannot be prorated.

WINE | BEER PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

Wine | Beer Bar Includes:

House Selected Wines
Selection of Beers
Seasonal Mocktail
Assorted Juices
Assorted Coca-Cola Soft Drinks
Still & Sparkling Bottled Water
Regular & Sugar-Free Red Bull

PACKAGE BAR ENHANCEMENTS:

Upgrade your wine offering with specialty wines.

Italian Wine Enhancement

\$8 Per Person/Hour

Isabella/Santome Prosecco, Veneto,
Il Borro, Lamelle Chardonnay, Toscana
Il Borro Borrignano Toscana IGT 202

French Wine Enhancement

\$10 Per Person/Hour

JP Chenet, Cremant
Chevalier du Grand Robert, Bordeaux Blanc
Chevalier du Grand Robert, Bordeaux Rouge

Cordials & Cognac Enhancement

\$10 Per Person/Hour

Person/Hour
Hennessy VS
Amaretto
Kahlua
Baileys

NO-HOST BAR

No-Host Bars are available upon request. No-Host Bars are CASHLESS and only accept credit card payment. A \$350.00 Terminal Setup Fee will apply for each terminal required. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum threshold, the host will be charged for the shortfall. No-Host Bar pricing is inclusive of tax and service charges.

No-Host Bars Include:

Premium Brand Spirits
House Selected Wines
Selection of Beers
Seasonal Mocktail
Assorted Juices
Assorted Coca-Cola Soft Drinks
Still & Sparkling Bottled Water
Regular & Sugar-Free Red Bull

SPECIALTY BARS & BEVERAGE ENHANCEMENTS

The standard pour size is 1.25 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

KETTLE ONE NITRO ESPRESSO MARTINI BAR ENHANCEMENT | \$20 PER DRINK

Minimum of One Hundred (100) Drinks Per Bar Enhancement Required.

(5) Bar Enhancements Maximum

Delight your guests with handcrafted Kettle One Nitro Brewed Espresso Martinis

ULTIMATE BLOODY MARY BAR

2-Hour Bottomless Bar | \$60 per person

On Consumption | \$25 Per Drink

Minimum of fifty (50) drinks required

Mixologist's selection of garnishes, hot sauces and custom salts

Vodkas: Tito's, Grey Goose, Grey Goose Flavors

Tequilas: Patron Silver, Patron Reposado

Bourbon/Tennessee: Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

MIMOSA & BELLINI BAR | \$18 PER DRINK

2-Hour Bottomless Bar | \$54 per person

On Consumption | \$18 Per Drink

Minimum of fifty (50) drinks required

Santome, Prosecco mixed with your choice of puree

- Orange
- Peach
- Cranberry
- Mango
- Pomegranate

SPECIALTY COCKTAILS | \$25 PER DRINK

Our award-winning mixology team will design a unique cocktail that is on-brand and on-point for your event! Consult your Catering Manager for details!

SEASONAL MOCKTAILS | \$14 PER DRINK

Our award-winning mixology team will design a sensational and creative "mocktail collection" that guests of all ages can enjoy. Consult your Catering Manager for details!

CURATED WINE PORTFOLIO

The standard wine pour size is 4 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

SPARKLING

Santome, Prosecco, Veneto Italy	\$68 Per Bottle
Ste. Michelle, Brut Sparkling, Columbia Valley, USA	\$72 Per Bottle
Piper-Heidsieck, Cuvee 1785, Brut Champagne, France	\$120 Per Bottle
Moet & Chandon, Imperial Reserve, Brut Champagne, France	\$135 Per Bottle
Veuve Clicquot, Yellow Label, France	\$175 Per Bottle
Taittinger, La Francaise, Brut Champagne, France	\$183 Per Bottle

SPARKLING ROSÉ

Chandon, California Brut Rosé, USA	\$70 Per Bottle
G.H. Mumm, Grand Cordon, Rosé, France	\$101 Per Bottle
Perrier-Jouet, Blason, Brut Rosé, France	\$198 Per Bottle
Veuve Clicquot, Brut Rosé, France	\$227 Per Bottle

WHITE WINES

PINOT GRIGIO

Isabella, Veneto, Italy	\$68 Per Bottle
A to Z, Oregon, USA	\$72 Per Bottle

SAUVIGNON BLANC

Duckhorn, Napa Valley, USA	\$76 Per Bottle
Cloudy Bay, Marlborough, New Zealand	\$89 Per Bottle

CHARDONNAY

Ferrari-Carano, Sonoma County, USA	\$69 Per Bottle
Ste. Michelle, Mimi, Columbia Valley, USA	\$72 Per Bottle
Rex Hill, Willamette Valley, USA	\$78 Per Bottle
Chalk Hill, Russian River Valley, USA	\$80 Per Bottle
William Fevre, Champs Royaux, Chablis, France	\$106 Per Bottle

RIESLING

Monchhof, QBA, Germany	\$65 Per Bottle
Eroica, Washington, USA	\$68 Per Bottle

CURATED WINE PORTFOLIO

The standard wine pour size is 4 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

ROSÉ WINES

Daou Vineyards, Discovery, Paso Robles, USA	\$71 Per Bottle
A to Z, Oregon, USA	\$74 Per Bottle
Chateau D'esclans, Whispering Angel, Cotes De Provernce, France	\$76 Per Bottle

RED WINES

PINOT NOIR

A to Z, Oregon, USA	\$72 Per Bottle
The Four Graces, Willamette Valley, USA	\$74 Per Bottle
Rex Hill, Willamette Valley, USA	\$78 Per Bottle
Davis Bynum, Russian River Valley, USA	\$88 Per Bottle
Flowers, Sonoma, USA	\$95 Per Bottle

MERLOT

Duckhorn, Napa Valley, USA	\$72 Per Bottle
Stag's Leap Winery, Stags Leap District, USA	\$85 Per Bottle
Northstar, Washington, USA	\$105 Per Bottle

CABERNET SAUVIGNON

Ste. Michelle, Mimi, Columbia Valley, USA	\$72 Per Bottle
Daou Vineyards, Paso Robles, USA	\$75 Per Bottle
Ste. Michelle, Canoe Ridge Estate, Washington, USA	\$89 Per Bottle
JML, Seceret Door, Napa Valley, USA	\$112 Per Bottle
Jordan, Alexander Valley, USA	\$150 Per Bottle
Silver Oak, Alexander Valley, USA	\$195 Per Bottle

MISCELLANEOUS REDS

Penfolds, Max's, Shiraz, Australia	\$68 Per Bottle
Numanthia, Termes, Tempranillo, Toro, Spain	\$71 Per Bottle
Arduini, Valpolicella, Veneto, Italy	\$80 Per Bottle
Il Borro, Toscana Rosso, Tuscany, Italy	\$125 Per Bottle

BANQUET POLICIES

BANQUET STANDARDS & POLICIES

Resorts World Las Vegas is the sole provider of all food and beverages served on property. Outside food and beverage is strictly prohibited. To ensure compliance with the Southern Nevada Health District's and Clark County's food-handling and beverage regulations, all food and beverage must be consumed on hotel premises during the contracted time, except for to-go meals arranged in advance.

ALCOHOLIC BEVERAGES

Resorts World Las Vegas adheres to Nevada State Alcoholic Beverage Commission regulations, prohibiting patrons and their guests from bringing in outside alcoholic beverages. Nevada law also restricts the removal of alcohol purchased within the resort. Bartenders are required for all alcohol service. Special-order alcohol must be bought by the case, is non-returnable, and may not be removed from the premises or delivered to guest suites. Package bars do not include passed beverages or tableside wine service.

The legal drinking age in Nevada is 21, and proper identification is required for alcohol service. Resorts World Las Vegas is the only authorized licensee permitted to sell and serve liquor, beer, wine, and alcoholic beverages within its banquet facilities. The resort reserves the right to refuse service to anyone who appears intoxicated.

CANCELLATION

Once the Banquet Event Order (BEO) has been distributed, the resort arranges staffing and initiates food procurement. Cancellations made after the BEO has been distributed, or within ten (10) business days or less prior to the event date, will incur charges based on the confirmed guest count outlined in the BEO. This policy ensures fairness to our vendor partners and staff by safeguarding against disrupted schedules and wasted resources.

GUARANTEE POLICIES

All menus are prepared to guarantee and are nontransferable to other events. The initial expected guarantee is due with the detailed schedule of events ninety (90) days prior to the first arrival date. All food and beverage selections are due no less than thirty (30) days prior to the first arrival date along with an updated expected guarantee.

Banquet Events Orders (BEOs) must be signed and approved no less than fourteen (14) days prior to the first arrival date. Once the BEOs have been distributed, the expected guarantee cannot be reduced more than 10%. Should the expected guarantee be reduced more than 10% when the final guarantee is submitted, the group will be charged for the amount reduced more than 10%.

Once the final guarantees are received, they may no longer be reduced. If a final guarantee is not received as per the schedule below, Resorts World Las Vegas will use the agreed number noted on the BEO as the final guarantee. At the conclusion of the event, Resorts World Las Vegas will charge based on the final guarantee provided or the actual guest attendance, whichever is greater.

Final guarantees are due based on the below schedule:

- 1 - 1,000 Guests: Five (5) business days prior to the scheduled function excluding weekends and holidays.
- 1,001 or more Guests: Seven (7) business days prior to the scheduled function excluding weekends and holidays.

Further advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints.

Should the number of attendees increase after the final guarantee has been submitted or add new food & beverage events within the guarantee period, the Hotel will add a supplemental surcharge and as noted below:

- 15% price increase if received within five (5) business days of the event date. The price increase will not apply to beverages ordered on consumption.
- 20% price increase if received within seventy-two (72) hours of the event date. The price increase will not apply to beverages ordered on consumption.
- In addition to a price increase, a \$150.00 Expedite Fee will be applied for any new food order placed within twenty-four (24) business hours.

FOOD & BEVERAGE ATTRITION

Should the group fall short of the contracted food and beverage minimum, the group will be charged the difference between the contracted minimum and the actualized food and beverage total, exclusive of taxes. A 20.5% non-taxable service charge will be added to the attrition amount due.

FOOD CONCESSION SERVICES

Resorts World Las Vegas Banquets does not provide food concession services. However, we take pride in offering an exceptional selection of casual and fine dining establishments, ensuring guests have access to a diverse and unparalleled culinary experience.

FOOD SERVICE DÉCOR

In compliance with the Southern Nevada Health District's food service regulations, all decorative items utilized for food service—including, but not limited to, portable bars, display trays, specialty vessels, unique tables, and station displays—must feature food-safe compliant surfaces. Additionally, rented portable bar units must be equipped with a hot water sink, as exceptions to this requirement cannot be granted.

BANQUET STANDARDS & POLICIES

FOOD SERVICE LINENS

As part of Resorts World Las Vegas' dedication to sustainable events and the well-being of our guests and team members, our conference center primarily operates without linens. Cloth napkins are provided for all events, while complimentary table linens are available exclusively for plated meals and dinner buffets. For all other functions, groups must arrange for linens through an external vendor at their own expense.

MENUS & PRICING

Resorts World Las Vegas may adjust ingredients and accompaniments based on market availability, with any menu changes communicated in advance whenever possible. Food and beverage pricing can be guaranteed up to three (3) months before the event date upon request. Menus with quantity minimums require the full minimum order regardless of group size, and packaged menus are available only for groups of ten (10) or more.

Food and beverage pricing includes a non-taxable 20.5% service charge and a taxable 3.5% administrative charge, in addition to the prevailing Nevada State sales tax. The service and administrative charges are calculated based on the retail price of all food and beverage items, including negotiated and discounted pricing.

Receptions, unless preceding a dinner, must meet a minimum expenditure of \$85.00 per person for food and beverage, excluding tax and service/admin charges. Lunch buffets served after 4 PM will be priced according to prevailing dinner buffet menu rates.

MENU TASTINGS

Resorts World Las Vegas is pleased to offer a complimentary menu tasting upon request for contracted corporate groups with a food and beverage minimum of \$150,000 or more. For groups not yet under contract, tasting costs will apply but will be credited back should the group proceed with a contract.

The complimentary tasting is available for up to six (6) decision-makers. If additional guests wish to attend, the group must cover the prevailing menu price for each extra attendee.

- Tastings will feature portioned presentations designed specifically to assist in menu selection for particular client events, such as gala dinners, executive meals, or sponsored lunches. General menu samplings will not be accommodated.
- Tastings will not be conducted for continental or breakfast buffets, boxed meals, or break menus.
- A minimum of four (4) weeks' notice is required to schedule a tasting, subject to culinary availability.
- Tastings must take place between four and eight weeks before the event date.
- Any requested décor, including but not limited to linens, chairs, or floral arrangements, will be charged to the group.

This ensures an exclusive and tailored experience, allowing clients to thoughtfully curate their event menus while maintaining the high standards of Resorts World Las Vegas.

OVERNIGHT FOOD & BEVERAGE EVENTS

Food and beverage events held between 11:00 PM and 5:00 AM will be subject to an overtime staffing fee of \$350 per staff required, along with an additional service charge of \$350 per event.

OVERSET AND MAXIMUMS

For seated buffets and plated meals, Resorts World Las Vegas will prepare and set 3% above the guaranteed guest count for events with 100 or more attendees, with a maximum oversight of 50 guests, including special meal requests. Events with fewer than 100 guests will not receive an oversight.

Special meal requests may either be included within the guarantee or designated as part of the oversight. When calculating the oversight, special meal requests will be factored into the guaranteed count to ensure accurate preparation and service.

PRODUCT SAMPLING & CORKAGE

If a group, its attendees, or exhibitors wish to provide food or beverages for demonstrations, samples, or sponsorships, the following guidelines apply:

- **Corkage Policy:** Corkage approval may be granted for non-alcoholic food and beverage products, primarily for product manufacturers. However, contractual exceptions may be considered. A corkage fee equivalent to 50% of the current retail price will apply, in addition to applicable taxes and service/administrative charges, which will be calculated based on 100% of Resorts World's retail pricing.
- **Sample Limitations:** Samples must be directly tied to the group's primary business market or be products manufactured by the group.
 - Food samples are limited to **1 ounce**.
 - Non-alcoholic beverage samples are limited to **2 ounces**.
 - Alcoholic beverage samples are limited to **0.25 ounces** and must be served by a Resorts World Bartender.

BANQUET STANDARDS & POLICIES

- **Additional Fees:** Charges may apply for rental equipment, storage, kitchen handling and preparation, or cleaning associated with product samples or client-provided products. Product liability insurance may also be required for food sample distribution.

- **Health Permits:**

- o An Itinerant Health Permit may be required if food is prepared within the meeting space.
- o If the event is open to the public (ticketed or otherwise), a Special Event Permit must be obtained. Groups may secure permits directly from the Southern Nevada Health District at 702.759.1258, via email at environmentalhealth@snhdmail.org, or through the SNHD website.
- o The group is responsible for all required health permits and handwashing station charges as mandated by Clark County. Please consult your Catering Manager for further details.

- **Food Handling Requirements:**

- o A **Southern Nevada Food Handlers Card** and an **Alcohol Awareness Card** are required for anyone handling food and beverages in the convention or event space, regardless of portion size.

- **Food & Beverage Vendors/Exhibitors:**

- o Exhibitors or groups seeking to engage an external provider must submit a formal written request to the Catering & Conference Services Manager at least 90 days prior to the event date. Approval is subject to the resort's discretion, and all applicable corkage and service fees will apply.

ROOM SETS & ROOM TURNS FOR MEALS

The standard room setup for all dedicated banquet meal rooms at Resorts World Las Vegas consists of seventy-two-inch (72") round tables seating ten (10) guests. Alternative configurations may result in additional labor and service charges if extra staff is required to support the function.

A minimum of four (4) hours is required for all basic room turns and setups. If a room requires a "tight turn" or multiple resets throughout the day, a labor charge will apply. Additionally, should banquet service staff need to set up more than four (4) hours before the meal function start time, an overtime labor charge will be assessed.

For details regarding room configurations, setup timelines, and any applicable fees, please consult your Catering Manager.

SERVICE STANDARDS

At Resorts World Las Vegas, we are committed to ensuring seamless execution of all culinary functions. In accordance with the Banquet Event Order, food service will be fully prepared 15 minutes prior to the scheduled start time. Should any adjustments be required due to event timing or venue availability, your Catering Manager will communicate these changes in advance.

To uphold the highest standards of presentation, quality, and food safety, food will be displayed for a maximum duration of 120 minutes. For extended events, service may be staggered to maintain optimal freshness. Labor is allocated in four-hour increments, with service ratio minimums outlined below. Should additional servers be required, we are happy to accommodate your request; however, supplemental staffing will incur additional fees

• Plated Breakfast	1 server per 20 guests
• Buffet Breakfast	1 server per 30 guests (<i>inclusive of required attendants on buffets</i>)
• Plated Lunch	1 server per 20 guests
• Buffet Lunch	1 servers per 30 guests (<i>inclusive of required attendants on buffets</i>)
• Plated Dinner	1 servers per 15 guests
• Buffet Dinner	1 servers per 20 guests (<i>inclusive of required attendants on buffets</i>)

Bartender | \$350 Each

- Hosted Bar(s) on Consumption: 1 per 100 guests
- Package Bar: 1 per 100 guests
- Non-Host/Cash Bar(s): 1 per 150 guests

Chef Attendant | \$350 Each

Applied to all stations, displays or preparation areas requiring a dedicated chef on the floor or back-of-house. The number of stations and chefs required will be determined by your Catering Manager and varies based on the number of guests, function room, and other factors. On average, chef attendant stations are 1 chef per 100 guests.

BANQUET STANDARDS & POLICIES

Dedicated Server/Attendant | \$350 Each

- Reception Tray Passing
- Cocktail Service
- Additional Service Requested over Hotel Standard

Beverage Concession Services

- \$350 per Terminal Setup
- \$875 ++ Beverage Minimum Per Bar Per Hour

In-Suite Services:

- A \$350.00 setup & preparation fee will be applied to all functions hosted in a Hospitality or Hotel Suite

SPECIAL MEALS & DIETARY REQUESTS

Resorts World Las Vegas strives to accommodate food allergies and dietary restrictions to the best of its ability. All special meal requests must be communicated in advance, following the guarantee schedule.

To meet specific dietary needs, Resorts World Las Vegas may utilize outside vendors for certain meals, with any applicable fees charged to the group. The resort actively tracks and labels the following allergens and dietary preferences:

- **Allergens:** Gluten (G), Dairy (D), Egg (E), Peanut (P), Tree Nuts (TN), Shellfish (SH), Soy (SOY), Gelatin (GEL), Sesame (SES).
- **Dietary Preferences:** Gluten-Free (GF), Dairy-Free (DF), Vegan (V), Vegetarian (VG).

All banquet food items will include allergen information when applicable. Please note that Resorts World Las Vegas is not a nut-free facility, and food items may contain nuts or be prepared in shared environments. Additionally, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.

For personalized dietary accommodations, please consult with your Catering Manager to ensure all requirements are met.

STAGE RISERS & DANCE FLOORS

Resorts World Las Vegas does not provide production staging. Clients are responsible for arranging staging solutions, which may include custom-built structures, rentals from external vendors, or staging services available through Encore Productions for an additional fee.

A limited number of 6' x 8' x 24" risers are available for group use at a cost of \$200.00 per riser. A limited number of 4' x 4' dance floor tiles are available at a cost of \$50.00 per tile. Please consult your Catering & Conference Services Manager regarding equipment availability and arrangements.

UNIQUE VENUES

Events hosted in unique venues—including suites, exhibit halls, pools, nightclubs, lounges, and outdoor spaces—may be subject to additional policies, specialized menus, and associated fees. For details specific to your selected venue, please consult your Catering & Conference Services Manager, who can provide guidance on requirements, availability, and any applicable costs.

The Complex

The Complex offers 70,000 square feet of open event space, fully carpeted and temperature-controlled for optimal comfort. Ideal for large-scale food and beverage functions, concerts, exhibits, and general sessions, this versatile venue provides an exceptional setting for high-impact events.

For more details on event guidelines, please contact your Catering & Conference Service Manager.

Resorts World Pool

Las Vegas' newest luxury resort boasts a spectacular 5.5-acre pool complex, one of the largest in the city. Offering five distinct pool experiences, guests can unwind in a private cabana or enjoy stunning panoramic views from the only infinity-edge pool on the Strip. Spanning over 59,000 square feet and accommodating more than 4,000 guests, the resort's pool area provides flexible space configurations, making it the perfect backdrop for any event.

BANQUET STANDARDS & POLICIES

Pool Function Guidelines

- Outdoor events featuring music must adhere to the following time limits:
 - **Sunday - Thursday:** Music must end by **11:00 PM**
 - **Friday & Saturday:** Music must end by **12:00 AM**
- Pool cabanas are not included as part of the contracted pool space and are subject to an additional charge.
- Events may begin no earlier than **7:00 p.m.**, except in **May, June, July, and August** when pool events may start no earlier than **8:00 p.m.**
- In accordance with the **Clark County Fire Department/Fire Prevention Bureau**, a Fire Marshal-approved floor plan is required for all events exceeding 299 attendees. This plan must be submitted at least **10 days prior to the event**. Please refer to the Fire Marshal compliance section for further details.
- Additional security from **Resorts World Las Vegas** will be required during the event. Please consult your **Catering & Conference Manager** for specifics.
- Pool functions handled by Banquets are subject to a **food and beverage minimum** of **\$125 per person (September - April)** and **\$145 per person (May - August)**.
- In compliance with **Southern Nevada Health District (SNHD) regulations**, glass is not permitted on the pool deck. High-end sustainable disposable products and acrylic products will be used.
- **Encore** maintains exclusivity over all technical production equipment and services, including but not limited to lighting, audio, video, rigging, and electrical. **No third-party vendors are permitted to provide these services on the pool deck.**
- Lifeguards are required at ALL pool areas regardless of event location.
- Please refer to the **Resorts World Las Vegas Pool Event Guide** for additional information.

For more details on event guidelines, please contact your Catering & Conference Service Manager.

Resorts World Theatre

Designed to host a wide range of events—from high-profile concerts to conventions, corporate functions, and sporting affairs—the Resorts World Theatre delivers a world-class experience. With 65,000 square feet of space and a seating capacity of 5,000, this venue is the ideal setting for product launches, award ceremonies, and more.

Theater Event Guidelines

- Beverage/Concession service in the theater is handled exclusively by Resorts World Beverage (not the Banquet Department). As such, a separate beverage minimum and bartender fees are required for all theater events.
- Banquet food is only permitted in the foyer areas and cannot be brought into the theater.
- Glass and China are not permitted inside the theater.
- In accordance with the **Clark County Fire Department/Fire Prevention Bureau**, a Fire Marshal-approved floor plan is required for all events exceeding **299 attendees**. This plan must be submitted at least **10 days prior to the event**. Please refer to the Fire Marshal compliance section for further details.

For more details on event guidelines, please contact your Catering & Conference Service Manager.

ZOUK & AYU

Zouk Nightclub and Ayu Beach Club offer premier event spaces in Las Vegas. Zouk, a technologically advanced nightlife venue, features cutting-edge lighting, video design, and a flexible 32,000-square-foot space for receptions and exclusive gatherings. Ayu Beach Club, inspired by Balinese aesthetics, blends natural elements with striking artwork by Daniel Popper and a state-of-the-art multipurpose stage, ideal for corporate events and world-class performances.

- In compliance with **Southern Nevada Health District (SNHD) regulations**, glass is not permitted on the AYU pool deck.
- High-end sustainable disposable products and acrylic products will be used for all events hosted in the ZOUK & AYU venues.

For more details on event guidelines, please contact your Catering & Conference Service Manager.

THANK YOU.

