

HOSPITALITY MENU



THE COSMOPOLITAN™
of LAS VEGAS



THE COSMOPOLITAN™
of LAS VEGAS

Policies *and* Procedures

GENERAL TERMS

- Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. All in-suite food and beverage arrangements must be made through the hotel. The Cosmopolitan of Las Vegas reserves the right to only serve food and beverage that has been purchased from the hotel.
- All prices are guaranteed within 30 days of the scheduled event. Due to fluctuating market conditions, all prices beyond the 30-day guarantee are subject to change.
- Cancellations with notice of less than 48 business hours are subject to be charged in full for the original guarantee.
- All rooms are subject to the 3pm check-in and cannot be guaranteed prior to this time. In-suite event start times prior to 5pm on the day of check-in can only be guaranteed by reserving your suite the night prior to your event. It is the sole responsibility of the sponsor/client to ensure room availability and check-in times prior to arriving at the hotel.
- Performance of the agreement is contingent upon the ability of hotel management to complete the same and is subject to the following: labor disputes or strikes, accidents, governmental (federal, state or local) restrictions, travel restrictions involving food, beverage or supplies and any other cause beyond the control of management, which may prevent the hotel from completing agreement.
- Group acknowledges that its assigned room may have an attached terrace. Group understands that throwing, dropping or otherwise causing the release of any object from a terrace is a criminal offense in violation of Nevada Revised Statute Sections 200.471; 200.481; 202.470; and 202.595. Group also acknowledges that it may be held liable for any personal injuries and/or property damage caused by the release of such objects from any guest room terrace either by Group's principal(s) or by other occupants or guests using Group's room.
- The Cosmopolitan of Las Vegas does not assume any responsibility for the damage or loss of any merchandise or articles left on our premises at any time. The guest is responsible for any damage done to the premises or any other part of the hotel by their invitees, employees, contractors, or other agents that are under their control for the duration of their functions.
- All food and beverage sales are final and may not be returned for a refund. Beverages cannot be purchased on consumption. All pricing is subject to a Nevada state sales tax and a 23% automatic service charge and payment must be arranged in advance.

In-room hospitality services: hospitality@cosmopolitanlasvegas.com



THE COSMOPOLITAN™
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Thank you for selecting The Cosmopolitan of Las Vegas as your home away from home. We are delighted that you chose us to be a part of your event. The suites at The Cosmopolitan of Las Vegas are unlike any other on The Las Vegas Strip. From the views and amenities, to the menus and staff, our fresh perspectives will help craft an event that will undoubtedly be both unique and memorable. Enclosed you will find our dining and beverage selections, as well as our additional services, policies and procedures. We look forward to helping tailor the perfect event for you and your guests.

When you are ready to make arrangements, or if you have any questions, please contact us at 702.698.6880.

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[10 Person Minimum]

THE EARLY BIRD \$37PP (PACKAGED TO GO)

Individual Yogurt and House-made Granola (v)
Fresh Fruit Cup (v)
Fruit Smoothie (v, gf)
Chef's Selection of Breakfast Pastries and Muffins (v)
Fresh Orange and Grapefruit Juice (v, gf)

QUICK START \$39PP

Fresh Orange and Grapefruit Juice (v, gf)
Seasonal Sliced Fruits (v, gf)
Organic Low Fat Yogurt Parfaits, House-made Granola (v)
2% and Non-Fat Milk
Chef's Selection of Breakfast Pastries and Muffins (v)
Freshly Brewed Coffee
Assorted Hot Teas

WEST COAST BREAKFAST* \$45PP

Seasonal Fruits and Berries (v, gf)
Smoked Salmon
Sliced Red Onions, Vine Ripe Tomatoes, Capers and Lettuce (gf)
Assorted Bagels, Philadelphia Cream Cheese (v)
Fresh Orange and Grapefruit Juice (v, gf)
Freshly Brewed Coffee
Assorted Hot Teas

THE CLASSICS* \$50PP

Farm Fresh Scrambled Eggs (v, gf)
Honey Cured Bacon and Pork Breakfast Sausage
Home Fries (v, gf)
Chef's Selection of Breakfast Pastries and Muffins (v)
Sweet Creamery Butter and Jams
Fresh Orange and Grapefruit Juice (v, gf)
Freshly Brewed Coffee
Assorted Hot Teas

BREAKFAST SANDWICH* OR BURRITO* \$42PP

Choice of:

Breakfast Sandwich -

Canadian Bacon, Fried Egg, Cheese and Spicy Ketchup
on a Toasted Brioche Roll

or

Breakfast Burrito -

House-made Chorizo Home Fries and Scrambled Eggs
tossed with Cheddar & Jack Cheese rolled in a Large
Flour Tortilla

Fresh Orange and Grapefruit Juice (v, gf)

Freshly Brewed Coffee

Assorted Hot Teas



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[10 Person Minimum]

FARM FRESH SCRAMBLED EGGS* \$10PP

Cheddar Cheese and Chives

FRENCH TOAST \$12PP

[Contains nuts]

Sweet Creamery Butter, Powdered Sugar

IRISH OATS (v, gf) \$12PP

Warm Steel Cut Oats with Brown Sugar and Raisins

**SEASONAL SLICED HARVEST FRUITS
(v, gf) \$22PP**

Assorted Melons and Berries

BREAKFAST MEATS \$13PP

Choice of:

Honey Cured Bacon – Pork Sausage

Chicken Sausage – Smoked Ham

SMOKED SALMON* \$23PP

Sliced Red Onion, Vine Ripe Tomatoes, Capers

Assorted Bagels, Philadelphia Cream Cheese

**FRESHLY BAKED BREAKFAST PASTRIES
AND MUFFINS (v) \$72 PER DOZEN**

Selection of Breakfast Pastries, Danish and Muffins served
with Sweet Creamery Butter

BAGEL AND SCHMEAR (v) \$80 PER DOZEN

Assorted Bagels, Philadelphia Cream Cheese

YOGURT PARFAIT (v) \$13PP

Honey, Lavender & Orange Zest infused Greek Yogurt
topped with House-made Granola and Seasonal Berries

FRESH BAKED COOKIES \$78 PER DOZEN

Variety of Four (4) Assorted Flavors



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BEVERAGES

Green Machine (Spinach, Kale, Cucumber, Celery, Apple, Orange)	\$35 per Carafe
Rehydrator (Watermelon, Mint, Lime)	\$35 per Carafe
Vita Fuel Juice (Carrot, Pineapple, Orange, Ginger)	\$35 per Carafe
Freshly Brewed Coffee	\$89 per Gallon
Assorted Hot Teas	\$89 per Gallon
Freshly Brewed Iced Tea	\$28 per Carafe
Lemonade	\$28 per Carafe
Assorted Canned Coca Cola Products (Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper)	\$6 Each
Red Bull and Sugar-Free Red Bull Energy Drinks	\$8 Each
Gatorade (Fruit Punch, Cool Blue)	\$6 Each
The Cosmopolitan of Las Vegas Branded & Tapped Young Coconut	\$18 Each
Bottled Water	500 ml \$7 • 1 L \$10
San Pellegrino Sparkling Water	500 ml \$7 • 1 L \$10
Orange, Cranberry, Pineapple or Grapefruit Juice	\$28 per Carafe

BREAK PACKAGES (ALL PACKAGES SERVE 10)

Sweet 'n' Salty (Assorted Mini Cupcakes, Walnut Fudge Brownies, Bowl of Chips, Bowl of Pretzels)	\$180
Vegan Break (Raw Vegetable Crudite, Hummus, Tzatziki, Quinoa Tabouleh, Marinated Olives, Grilled Pita)	\$195
Sugar Break (Bowls of Chocolate Covered Pretzels with Assorted Toppings, Buttered Popcorn, Salt Water Taffy, Classic Candies)	\$180
Recharge (Vita Fuel Juice, Bowl of Whole Fruit, Power Bars, Granola Bars, Individual Bags of Trail Mix)	\$225

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MUNCHIES

Fresh Baked Cookies	\$78 per Dozen
Walnut Fudge Brownies & Peanut Butter Blondies	\$78 per Dozen
Assorted Granola Bars	\$78 per Dozen
Assorted Protein Bars	\$78 per Dozen
Bowl of Classic Potato Chips	\$40 Serves 15
<i>Add French Onion Dip \$20</i>	
Bowl of Popcorn	\$40 Serves 15
Bowl of Pretzels	\$40 Serves 15
Bowl of Mixed Nuts	\$45 Serves 15
Bowl of Assorted Whole Fruits	\$115 Serves 15
Corn Tortilla Chips and Salsa	\$65 Serves 15
Corn Tortilla Chips with Guacamole	\$75 Serves 15
Hummus and Grilled Pita Bread	\$75 Serves 15
Trail Mix (Individual Bags)	\$72 per Dozen
Mixed Nuts (Individual Bags)	\$72 per Dozen
Potato Chips (Individual Bags)	\$72 per Dozen
Pretzels (Individual Bags)	\$72 per Dozen
Assorted Candy Bars	\$78 per Dozen
Assorted Mini Sandwiches*	\$81 per Dozen
Turkey with Pesto Aioli, Tuna Salad, Egg Salad (v), Ham & Swiss with Dijonnaise, Smoked Salmon with Cucumber Dill and Caper Cream Cheese	

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[10 Person Minimum]

BLVD DELI \$50PP

(create your own sandwich)

Sliced Cold Cuts

Hand Carved Turkey, Shaved Tavern Ham, Roast Beef,
Assorted Cured Salami

Add any of the following for \$7PP: House Made Tuna Salad,
Egg Salad, Marinated Grilled Vegetables

Selection of Cheeses

Sharp Cheddar, Aged Swiss, Dutch Gouda, Jalapeño
Pepper Jack

Assorted Artisan Breads and Rolls

Gem Lettuce, Vine Ripened Tomatoes, Shaved Red Onions,
House made Dill Pickles, Sandwich Condiments

Seasonal Sliced Fruits

Mixed Greens Salad

Carrot, Tomato, Cucumber, Radish, Balsamic
Vinaigrette, Ranch Dressing

Dessert Selections:

Assorted Fresh Baked Cookies
Walnut Fudge Brownies and Peanut Butter Blondies

TASTE OF ITALY \$58PP

Caprese Salad (v, gf)

Vine Ripe Tomatoes, Fresh Buffalo Mozzarella,
Fresh Basil, Aged Balsamic and Olive Oil

Wood Stone Fired Pizzas

Select Four 14" Pizzas with your Choice of toppings:
Roasted Peppers, Olives, Onions, Roasted Garlic,
Mushrooms, Pepperoni, Bacon, Meatballs,
Italian Sausage, Artichokes, Truffle Oil, Basil, Tomato or
Bell Peppers

Rigatoni Bolognese

Rich Hearty Meat Sauce, Rigatoni Pasta with Whipped Ricotta

Dessert Selections:

Pasticciotti, Vanilla Cream Tarts with Amarena Cherry
Hand Made Cannoli with Chocolate

SANDWICH SHOP \$50PP

Artisan Style Deli Sandwiches Served on Artisan
Sandwich Rolls

Select Three of the Following Sandwiches:

Turkey Club: Honey Cured Bacon, Lettuce, Avocado,
Tomato, Basil Pesto Aioli

Roast Beef*, Blue Cheese Aioli, Balsamic Glazed
Onions, Arugula, French Roll

The Italian: Mortadella Ham, Salami, Pepperoni,
Provolone, Shredded Lettuce, Tomato, Pepperoncini,
Olive Oil, Oregano, Dijonnaise, Toasted Ciabatta

CBLT: Grilled Chicken, Hardwood Smoked Bacon,
Tomato, Lettuce, Honey Mustard Aioli, Sesame
Brioche Roll

Classic Tuna Salad: Lettuce, Sliced Tomato,
Pickled Red Onion

Market Grilled Vegetable Wrap, Olive Spread, Hummus,
Mixed Greens, Red Wine and Herb Vinaigrette,
Whole Wheat Tortilla

Gluten Free Bread available on request

Seasonal Sliced Fruits

Fusilli Pasta Salad with Salami, Feta, Pickled Peppers,
Herb Dressing

Dessert Selections:

Assorted Fresh Baked Cookies
Walnut Fudge Brownies and Peanut Butter Blondies

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(10 Person Minimum)

ON THE RUN \$54PP

Boxed Lunches

Choice of: Turkey Club, Italian Ham, Tuna Salad,
Market Grilled Vegetable

Individual Bag of Potato Chips

Chocolate Chip Cookie

Piece of Whole Fruit

Potato Salad

Chocolate Mint

Bottled Cosmopolitan Water 10oz

MEDITERRANEAN \$58PP

Harissa Grilled Chicken Skewers with Warm Tabbouleh,
Zucchini & Artichokes

Shrimp Saganaki, Tomato Sauce & Feta

Vine Ripened Tomato Salad with Aged Feta,
Imported Olives, EV00

Spreads & Dips

Hummus, Baba Ghanoush, Tzatziki, served with
Pita Chips, Grilled Pita & Vegetable Crudite

Greek Yogurt Pannacotta with Orange and Pistachio (gf)

Olive Oil Cake with Almond & Fig (gf)

FAR EAST \$57PP

Crispy Asian Salad, Sesame Soy Dressing

Sesame Chicken & Mongolian Beef

Substitute Thai Sweet Chili Prawns (\$5)

Three Meats \$66

Choice of Vegetable Fried Rice or Vegetable Lo Mein

Dessert Selections:

Guava Citrus Meringue Tarts

Coconut Panna Cotta with Toasted Sesame Seeds (gf)

TACO SHOP \$55PP

Carne Asada and Chicken al Pastor

Warm Tortillas

Refried Beans

Spanish Rice

Fire Roasted Salsa, Pico de Gallo, Guacamole
& Corn Tortilla Chips

Dessert Selections

Mayan chocolate Tarts

Rum Chata Cookies

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[25 Piece Minimum Per Item]

HOT

Creamy Potato "Foam", Mushroom Fricassee, Chive (v/gf)	\$8 per Piece
Spicy Sesame Meatballs with Hoisin Glaze	\$9 per Piece
Grilled Cheese, Tomato Soup	\$9 per Piece
Guinness Braised Beef Short Rib, Horseradish Mashed Potatoes (gf)	\$10 per Piece
Chicken Curry Empanada, Cilantro Yogurt Emulsion	\$10 per Piece
Tandoori Fried Chicken, Tahini Yogurt	\$10 per Piece
Mini Braised Beef Sliders, American Cheese, Tobacco Onions, Chipotle Mayo	\$11 per Piece
Pork Siu Mai, Red Plate Handmade Signature Recipe	\$11 per Piece
Lobster Paella Arancini, Saffron Emulsion	\$12 per Piece

COLD

Heirloom Tomato Brushetta, Basil Creme Fraiche (v)	\$8 per Piece
Spicy Walnut Vegan Taco, Avocado Mousse (vg/gf)	\$8 per Piece
Mini Market Vegetable Crudit�, Hummus (vg/gf)	\$8 per Piece
Mushroom & Truffle Toast, Black Trumpet Aioli (v)	\$9 per Piece
Shrimp Cocktail, Classic Cocktail Sauce (gf)	\$10 per Piece
Classic Steak Tartare, Crispy Potato Shell, Cured Egg Yolk (gf)	\$11 per Piece
Yuzu Scallop Ceviche, Aguachile, Fresno (gf)	\$11 per Piece
Ahi Tuna Crudo, Avocado, Orange, Castelvetrano Olives, Caper, Pine Nuts (gf)	\$11 per Piece
Kumamoto Oyster, Salmon Roe, Raspberry Vinegar, Extra Virgin Olive Oil, Chive (gf)	\$11 per Piece
Crab Lettuce Wrap, Avocado, Espelette, Citrus (gf)	\$12 per Piece

CHEF'S SAMPLER

The Chef will select up to 6 different options for your event that will include a diverse selection for all guests to enjoy.	\$55 per Person
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v = vegetarian | gf = gluten free | vg = vegan

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(Each Serves 10)

CHARGRILLED WAGYU BEEF TRI TIP* \$450

Chimichurri Sauce, Creamy Horseradish, Au Jus

HERB CRUSTED BEEF TENDERLOIN * \$500

Chimichurri Sauce, Creamy Horseradish, Au Jus

SEARED SALMON FILET* \$400

Lemon Chardonnay Cream, Capers & Herbs

GARLIC AND HERB ROASTED CHICKEN \$380

Served on the Bone

All main entrees come with two (2) sides and a bread basket

Mac and Cheese (v)

Sour Cream Mashed Potatoes (v, gf)

Oven Roasted Vegetables (v, gf)

Fingerling Potatoes (v, gf)

Creamed Spinach (v)

Garden Vegetable Salad (v)

Quinoa Tabouli (v)

CHEF ATTENDANT \$200 for 2 hours

FOOD SERVER \$195 for 2 hours



Please note that the carving stations listed above require a minimum of 48 hours notice. If you are ordering within 48 hours of your event, please be aware that these stations may not be available. We will try our best to accommodate all requests, so please contact a sales agent or hospitality manager with questions.

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Stations Are Designed to Enhance Your Reception Experience
(Each Serves 10)

MARKET VEGETABLE CRUDITÉ (v, gf) \$140

Assorted Baby Garden Vegetables with a Selection of Dips

SEASONAL SLICED FRUIT PLATTER (v, gf, vg) \$175

Chef's Selection of Fruit, Melons and Berries

WARM SPINACH AND ARTICHOKE DIP (v) \$140

Lavosh, and House-made Tortilla Chips

ARTISAN CHEESE BOARD (v) \$250

Five (5) Chef Selected Cheeses, Crackers, Breads, Quince Paste, Fig Jam



MEZZE (v) \$195

Selection of Middle Eastern Dishes

Traditional Hummus, Olive Tapenade, Quinoa Tabouli, Tzatziki, Baba Ganoush, Grilled Pita Bread,
Pita Chips with Sea Salt

GAME DAY* \$450

Four 14" Pizzas with Choice of Toppings:

Roasted Peppers, Olives, Onions, Roasted Garlic, Mushrooms, Pepperoni, Bacon, Meatballs,
Italian Sausage, Artichokes, Truffle Oil, Basil, Tomato or Bell Peppers

Bakers Dozen Mini Burgers

Buffalo Chicken Wings, Celery, Carrots, Ranch & Blue Cheese Dressing

CHARCUTERIE BOARD \$250

Five (5) Chef Selected Salami, Whole Grain Mustard, Cornichon, Bread, Crackers

CHILLED SEAFOOD PLATTER \$600

Chilled Presentation of King Crab Legs, Poached Maine Lobster, Jumbo Shrimp served with Cocktail Sauce,
Horseradish, Lemon Wedges

FRESH GREEN SALADS \$125

Choice of:

Garden Salad, Tomato, Cucumber, Carrot served with Dressing Assortment
Caesar Salad, Focaccia Croutons, Caesar Dressing Parmesan Cheese

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[10 Person Minimum]

STICKS AND LOLLIPOPS \$22 PER PERSON

Brownie, Raspberry Cheesecake, Rice Crispy Treat and Marshmallow - Lollipop Style

CUPCAKE SHOP \$75 PER DOZEN

Select three:

THE ORIGINALS:

- Red Velvet Cupcake with Cream Cheese Frosting
- Vanilla Cupcake with Chocolate Frosting
- Chocolate Cupcake with Cookies n' Cream Frosting

THE UNCONVENTIONALS:

- PB&J: Vanilla Cupcake filled with Raspberry Jam and Peanut Butter Cream
- The Sunny One: Lemon Cupcake with Lemon Frosting and Toasted Almonds

MINI DESSERTS \$60 PER DOZEN

Choice of one of the following:

- Walnut Fudge Brownies
- Peanut Butter Blondies
- Chocolate Raspberry Decadence (gf)
- Carrot Cake
- Chocolate Fudge Cake
- NY Cheesecake
- Lemon Meringue Tarts
- Chocolate Hazelnut Tarts
- Apple Streusel Tarts
- Mini Cannoli
- Keylime Pie
- Berry Cobbler

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A Collection of Wine from around the world.

BY THE BOTTLE

CHAMPAGNE AND SPARKLING

Indigenous Prosecco	\$65
Le Grand Courage Blanc de Blanc, New Mexico	\$75
Roederer Estate Brut Rose, Anderson Valley	\$115
Nicolas Feuillatte Brut, Chouilly	\$150
Perrier-Jouët, Grand Brut, Epernay	\$170
Veuve Clicquot "Yellow Label"	\$190
Cuveé Dom Perignon Brut, Epernay	\$650
Louis Roederer "Cristal" Brut, Reims	\$900

WHITE WINE

RIESLING

Dr. Loosen "Dr. L", Mosel	\$55
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PINOT GRIGIO

Maso Canali, Trentino	\$55
Santa Margherita, Alto Adige	\$85

SAUVIGNON BLANC

Honig, Napa Valley	\$60
Cakebread Cellars, Napa Valley	\$90

CHARDONNAY

Sonoma Cutrer "Russian River Ranches", Sonoma	\$75
Louis Jadot Pouilly-Fuisse, Burgundy	\$100
Cakebread Cellars, Napa Valley	\$132

ROSE WINE

Caves D'Esclans "Whispering Angel," Cotes de Provence	\$75
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BY THE BOTTLE

RED WINE

PINOT NOIR

Talbott "Kali Hart", Monterey	\$70
Argyle "Reserve", Willamette Valley	\$90

MERLOT

Napa Cellars, Napa Valley	\$75
Duckhorn Vineyard, Napa Valley	\$125
Peju, Napa Valley	\$115

CABERNET SAUVIGNON

Joel Gott Blend No. 815, California	\$70
Novelty Hill, Columbia Valley	\$60
Justin Vineyards, Paso Robles	\$85
Jordan Vineyards, Alexander Valley	\$150
Silver Oak, Alexander Valley	\$295

RED WINE OF A DIFFERENT COLOR

Graffigna Malbec, Mendoza	\$65
The Prisoner Wine Company "The Prisoner," Napa Valley	\$125

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PACKAGED BARS

Includes 2 carafes of juice and twelve sodas, garnish, napkins, stirrers, glassware.

Beverage Server Fee \$195 for two hours (Beverage Server is optional: subject to availability)*

CLASSIC BAR

Choice of 3	\$350
Choice of 4	\$450
Choice of 5	\$550

VODKA

Skyy
Tito's
Absolut

GIN

Bombay
Tanqueray

WHISKEY-BOURBON

Jack Daniel's
Maker's Mark

RUM

Don Q Cristal
Captain Morgan's

SCOTCH

Dewar's White Label
Johnnie Walker Red Label

TEQUILA

Herradura Blanco

PREMIUM BAR

Choice of 3	\$450
Choice of 4	\$550
Choice of 5	\$650

VODKA

Ketel One
Belvedere
Grey Goose

GIN

Bombay Sapphire
Hendrick's

WHISKEY-BOURBON

Woodford
Crown Royal

RUM

Bacardi
Sailor Jerry

SCOTCH

Chivas Regal
Johnnie Walker Black Label

TEQUILA

Patron Silver
Don Julio Reposado

All sales are FINAL.

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The good times are top shelf.

BOTTLED SPIRITS

VODKA

Skyy	\$100
Ketel One	\$175
Belvedere	\$200
Grey Goose	\$200
Grey Goose Orange	\$150

GIN

Bombay	\$100
Tanqueray	\$100
Bombay Sapphire	\$150
Hendrick's	\$175

RUM

Bacardi	\$125
Sailor Jerry	\$100

TEQUILA

Herradura Blanco	\$150
Patron Silver	\$200
Don Julio Reposado	\$200
Don Julio 1942	\$750

WHISKEY • BOURBON

Jameson	\$150
Jack Daniel's	\$150
Crown Royal	\$175
Woodford	\$200

COGNAC • BRANDY

Hennessy VS	\$275
Hennessy VSOP	\$325
Remy Martin Louis XIII	\$7500

SCOTCH • SINGLE MALT

Dewar's White Label	\$100
Chivas Regal	\$150
Johnnie Walker Black	\$200
Macallan 12 Year	\$350
Johnnie Walker Blue	\$800

CORDIALS

Jägermeister	\$100
Kahlua	\$100
Cointreau	\$100
Baileys	\$100
Grand Marnier	\$150

MIXERS

Soda	\$7 each
<i>Coke, Diet Coke, Coke Zero, Sprite</i>	
Club Soda	\$7 each
Tonic	\$7 each
Red Bull-Sugar Free	\$8 each
Red Bull	\$8 each
Carafe of Juice	\$25
<i>(Orange, Cranberry, Pineapple or Grapefruit)</i>	
Carafe of Mixer	\$25
<i>(Margarita or House-made Bloody Mary)</i>	

Includes choice of juice or six (6) sodas, garnish, napkins, stirrers, glassware. All sales are FINAL.

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Pour a cold one... or two.

BEER

DOMESTIC

\$9 Each

Budweiser

Coors Light

Bud Light

Michelob Ultra

PREMIUM DOMESTIC & IMPORTS

\$10 Each

Corona

Shock Top Belgian White

Stella Artois

Goose Island IPA

Heineken

Firestone 805 Blond Ale

Dogfish Head 90 Min IPA

New Belgium Glutiny (gluten free beer)

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