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 702.698.7878.

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DINNER RECEPTIONS 11
DESSERTS 12
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POLICIES, PROCEDURES AND ADDITIONAL INFORMATION 18
THE EARLY BIRD $30PP (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 $25PP
Fresh Orange and Grapefruit Juice (v, gf)
Seasonal Sliced Fruits (v, gf)
Organic Low Fat Yogurt Parfait, 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* $35PP
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* $40PP
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*
$35PP
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

$5 per person surcharge for parties less than 10
(10 Person Minimum)

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*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
BAKED LOW COUNTRY BISCUITS $6PP
With Sausage Gravy

SCRAMBLED FARM FRESH EGGS* (v) $8PP
Cheddar Cheese and Chives

FRENCH TOAST $10PP
[Contains nuts]
Sweet Creamery Butter, Powdered Sugar

IRISH OATS (v, gf) $11PP
Warm Steel Cut Oats with Brown Sugar and Raisins

SEASONAL SLICED HARVEST FRUITS (v, gf) $15PP
Assorted Melons and Berries

BREAKFAST MEATS $12PP
Choice of:
Honey Cured Bacon – Pork Sausage
Chicken Sausage – Smoked Ham

SMOKED SALMON* $20PP
Sliced Red Onion, Vine Ripe Tomatoes, Capers
Assorted Bagels, Philadelphia Cream Cheese

FRESHLY BAKED BREAKFAST PASTRIES AND MUFFINS (v) $60 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) $10PP
Honey, Lavender & Orange Zest infused Greek Yogurt topped with House-made Granola and Seasonal Berries

FRESH BAKED COOKIES $48 PER DOZEN
Variety of Four (4) Assorted Flavors

$5 Per Person Surcharge for Parties Less Than 10

In-room hospitality services 702.698.7878

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BEVERAGES

Green Machine
(Spinach, Kale, Cucumber, Celery, Apple, Orange) $30 per Carafe

Rehydrator
(Watermelon, Mint, Lime) $30 per Carafe

Vita Fuel Juice
(Carrot, Pineapple, Orange, Ginger) $30 per Carafe

Freshly Brewed Coffee $89 per Gallon
Assorted Hot Teas $89 per Gallon
Freshly Brewed Iced Tea $25 per Carafe
Lemonade $25 per Carafe
Assorted Canned Sodas $6 Each
Red Bull Energy Drinks $7 Each
The Cosmopolitan of Las Vegas Branded & Tapped Young Coconut $18 Each
Bottled Smart Water
SM $6 • LG $9
San Pellegrino Sparkling Water
SM $6 • LG $9
Orange or Grapefruit Juice $25 per Carafe

BREAK PACKAGES (ALL PACKAGES SERVE 10)

Sweet ‘n’ Salty $160
(Assorted Mini Cupcakes, Assorted Cookies, Bowl of Chips, Bowl of Pretzels)

Vegan Break $180
(Raw Vegetable Crudite, Hummus, Tzatziki, Quinoa Tabouleh, Marinated Olives, Grilled Pita)

Sugar Break $160
(Bowls of Caramel Corn, Buttered Popcorn, Salt Water Taffy, Classic Candies)

Recharge $225
(Vita Fuel Juice, Bowl of Whole Fruit, Power Bars, Granola Bars, Individual Bags of Trail Mix)

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MUNCHIES
Fresh Baked Cookies $48 per Dozen
Brownies or Blondies $48 per Dozen
Assorted Granola Bars $60 per Dozen
Assorted Protein Bars $72 per Dozen
Bowl of Classic Potato Chips $40 Serves 15
  Add French Onion Dip $20
Bowl of Popcorn $40 Serves 15
Bowl of Pretzels $40 Serves 15
Bowl of Mixed Nuts $45 Serves 15
Bowl of Assorted Whole Fruits $45 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 $72 per Dozen
Assorted Tea Sandwiches* $72 per Dozen
  Smoked Salmon, Cucumber (v), Ham & Mustard, Egg Salad (v), Tuna Salad, Roast Beef & Horseradish, Turkey & Mayonnaise

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$5 Per Person Surcharge for Parties Less Than 10

(10 Person Minimum)

**SANDWICH SHOP $45PP**
Artisan Style Deli Sandwiches Served on Artisan Sandwich Rolls or as Wraps
Select Three of the Following Sandwiches:
- Turkey Club: Honey Cured Bacon, Lettuce, Avocado, Tomato, Basil Pesto Aioli
- Roast Beef*: Aged Swiss, Sliced Tomato, Smoked Horseradish Mayo, Pretzel Bread
- Taveran Style Ham: Gouda, Sliced Apple, Dijonnaise
- CBLT: Chicken, Honey Cured Bacon, Tomato & Lettuce
- Classic Tuna Salad: Lettuce, Sliced Tomato, Pickled Red Onion
- Market Vegetable (v): Grilled Vegetable, Olive Spread, Hummus, Whole Grain Bread

*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
- Assorted Brownies and Blondies

**TASTE OF ITALY $45PP**
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:
- Mini Tiramisu Cupcakes
- Hand Made Cannoli’s with Chocolate and Pistachios

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$5 Per Person Surcharge for Parties Less Than 10

10 Person Minimum

FAR EAST $50PP
Crispy Asian Salad, Sesame Soy Dressing
Choice of: Sesame Chicken or Mongolian Beef
Vegetable Fried Rice
Dessert Selections:
   Almond Cookies
   Exotic Cream Tarts

AMERICAN CLASSIC BBQ* $50PP
BBQ Pork Spare Ribs and Beef Sliders
Smokey Bacon Mac & Cheese
Coleslaw
Corn Bread Muffins
Dessert Selections:
   New York Cheesecake
   Chocolate Cake

TACO SHOP $50PP
Carne Asada and Chicken al Pastor
Warm Tortillas
Refried Beans
Spanish Rice
Pico de Gallo, Guacamole
Dessert Selections
   Spiced Mexican Chocolate Tarts
   Dulce de Leche Rice Pudding

ON THE RUN $35PP
Boxed Lunches
Choice of: Ham, Turkey or Grilled Vegetable Sandwiches
Individual Bag of Chips
Chocolate Chip Cookie
Piece of Whole Fruit
Small Cosmopolitan Water

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*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
## HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Sesame Meatballs</td>
<td>$6</td>
</tr>
<tr>
<td>Crispy Fried Pork Potsticker with Sweet Chili Sauce</td>
<td>$7</td>
</tr>
<tr>
<td>Grilled Cheese, Tomato Soup [v]</td>
<td>$7</td>
</tr>
<tr>
<td>Wild Mushroom Arancini, Lemon Aioli</td>
<td>$7</td>
</tr>
<tr>
<td>Potato and Cheese Croquet, Bacon, Onion Jam</td>
<td>$8</td>
</tr>
<tr>
<td>Petite Crab Cake, Grain Mustard Remoulade</td>
<td>$8</td>
</tr>
<tr>
<td>Chicken Empanada, Roasted Salsa, Chipotle Cream</td>
<td>$9</td>
</tr>
<tr>
<td>Guinness Braised Beef Short Rib, Horseradish Mashed Potatoes</td>
<td>$9</td>
</tr>
<tr>
<td>Boneless Chicken Wing with Celery, Blue Cheese</td>
<td>$9</td>
</tr>
<tr>
<td>Tandoori Chicken Skewer, Cucumber Raita, Peanut Sauce</td>
<td>$9</td>
</tr>
<tr>
<td>Buttermilk Fried Chicken Slider, Tomato Jam, House Pickles, Ranch</td>
<td>$9</td>
</tr>
<tr>
<td>Chicken and Waffles: Crisp Waffle with Foie Gras Mousse and Maple Bacon Gastrique</td>
<td>$11</td>
</tr>
<tr>
<td>Herb Marinated Lamb* Chop, Mint Demi Sauce, Pistachio Pesto</td>
<td>$12</td>
</tr>
<tr>
<td>Short Rib Slider, Pineapple Slaw, Peppercorn Cream</td>
<td>$12</td>
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</tbody>
</table>

## COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Piece</th>
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</thead>
<tbody>
<tr>
<td>Mini Market Vegetable Crudite, House-Made Ranch</td>
<td>$6</td>
</tr>
<tr>
<td>Vegetable Ceviche, Ancho Citrus Marinade</td>
<td>$7</td>
</tr>
<tr>
<td>Organic Heirloom Cherry Tomatoes, Burrata Cheese and Balsamic Pearls [gf]</td>
<td>$7</td>
</tr>
<tr>
<td>Citrus Beet Salad, Pistachio Pesto, Goat Cheese Mousse</td>
<td>$7</td>
</tr>
<tr>
<td>Rock Shrimp &amp; Bay Scallop Watermelon Ceviche</td>
<td>$7</td>
</tr>
<tr>
<td>Truffled Ricotta Bruschetta, Clover Honey Caviar, Pickled Radish</td>
<td>$7</td>
</tr>
<tr>
<td>Vegetable Summer Roll, Peanut Sauce, Chili Oil</td>
<td>$7</td>
</tr>
<tr>
<td>Prosciutto and Melon Skewer</td>
<td>$8</td>
</tr>
<tr>
<td>Prawn Cocktail, Cocktail Sauce, Lemon Horseradish Foam</td>
<td>$8</td>
</tr>
<tr>
<td>Charred Octopus, Shishito Pepper, Fingerling Potato</td>
<td>$9</td>
</tr>
<tr>
<td>Steak Tartare* Cone, Asian Pear, Spicy Miso Sauce</td>
<td>$9</td>
</tr>
<tr>
<td>Big Eye Tuna* with Coconut Lime Sauce</td>
<td>$9</td>
</tr>
<tr>
<td>King Crab, Yuzu Vinaigrette, Fennel Pollen, Heirloom Tomato</td>
<td>$10</td>
</tr>
<tr>
<td>Main Lobster Roll, Preserved Lemon, Celery Leaf</td>
<td>$12</td>
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</tbody>
</table>

## CHEF’S SAMPLER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
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</thead>
<tbody>
<tr>
<td>Selection of six (6) Hors d’OEuvres</td>
<td>$48</td>
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</tbody>
</table>

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
SLOW ROASTED PRIME BEEF STRIPLOIN* $400
Chimichurri Sauce
Cooked to your liking

PEPPERCORN CRUSTED TENDERLOIN OF BEEF* $425
Sauce Au Poivre
Cooked to your liking

SEARED SALMON FILET* $320
Vermouth Sauce
Scottish Salmon Filet, Pan Roasted

GARLIC AND HERB ROASTED CHICKEN $320
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)
Grilled Asparagus (v, gf)
Creamed Spinach (v)
Garden Vegetable Salad (v)
Quinoa Tabouli (v)

CHEF ATTENDANT $200 for 2 hours
FOOD SERVER $195 for 2 hours
BEVERAGE 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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MARKET VEGETABLE CRUDITÉ (v, gf) $120
Assorted Baby Garden Vegetables with a Selection of Dips

SEASONAL SLICED FRUIT PLATTER (v, gf) $150
Chef’s Selection of Fruit, Melons and Berries

WARM SPINACH AND ARTICHOKE DIP (v) $120
Lavosh, and Housemade Tortilla Chips

ARTISAN CHEESE BOARD (v) $175
Five (5) Chef Selected Cheeses, Crackers, Breads, Quince Paste, Fig Jam

MEZZE (v) $170
Selection of Middle Eastern Dishes
   Traditional Hummus, Olive Tapenade, Tabouli, Tzatziki, Truffled Cream Feta, Grilled Pita Bread, Lavosh

GAME DAY* $325
Choice of four (4) 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
   Mini Burgers
   Buffalo Chicken Wings, Bleu Cheese Dressing

CHARCUTERIE BOARD $180
Five (5) Chef Selected Salumi, Whole Grain Mustard, Cornichon, Bread, Crackers

CHILLED SEAFOOD PLATTER $MARKET PRICE
Chilled Presentation of King Crab Legs, Poached Maine Lobster, Jumbo Shrimp served with Cocktail Sauce,
Horseradish, Lemon Wedges

FRESH GREEN SALADS $100
Choice of:
   Garden Salad, Tomato, Cucumber, Carrot served with Dressing Assortment
   Caesar Salad, Focaccia Croutons, Caesar Dressing Parmesan Cheese

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$5 Per Person Surcharge for Parties Less Than 10

STICKS AND LOLLIPOPS $18 PER PERSON
Brownie, Cheesecake, Rice Crispy Treat and Marshmallow - Lollipop Style

CUPCAKE SHOP $72 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:
- The Elvis: Banana Cupcake with Peanut Butter Frosting and Bacon Bits
- The Sunny One: Lemon Cupcake with Lemon Frosting and Toasted Almonds
- Chocolate Cupcake with Cookies n’ Cream Frosting

MINI DESSERTS $48 PER DOZEN
Choice of one of the following:
- Carrot Cake
- Chocolate Fudge Cake
- Brownie
- Blondie
- New York Cheesecake
- Lemon Meringue Tart
- Pistachio Raspberry Tart
- Key Lime Tart
- Chocolate Hazelnut Tart
- Spiced Mexican Chocolate Tart
- Apple Streusel Tart
- Mini Cannoli

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A Collection of Wine from around the world.

BY THE BOTTLE

CHAMPAGNE AND SPARKLING

- La Marca Prosecco, Trentino: $60
- Gruet Blanc De Blancs Brut, New Mexico: $65
- Roederer Estate Brute Rose, Anderson Valley: $85
- Nicolas Feuillatte Brut, Chouilly: $90
- Perrier-Jouët, Grand Brut, Epernay: $140
- Perrier-Jouët, “Belle Epoque Fleur” Brut, Epernay: $425
- Cuveé Dom Perignon Brut, Epernay: $600
- Louis Roederer “Cristal” Brut, Reims: $850

WHITE WINE

RIESLING
- Dr. Loosen “Dr. L”, Mosel: $44

PINOT GRIGIO
- Maso Canali, Trentino: $44
- Santa Margherita, Alto Adige: $65

SAUVIGNON BLANC
- Honig, Napa Valley: $48
- Cakebread Cellars, Napa Valley: $75

CHARDONNAY
- Sonoma Cutrer “Russian River Ranches”, Sonoma: $56
- Louis Jadot Pouilly-Fuisse, Burgundy: $75
- Cakebread Cellars, Napa Valley: $95
- Far Niente, Napa Valley: $125

ROSE WINE
- Caves D’Esclans “Whispering Angel,” Cotes de Provence: $65

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BY THE BOTTLE

RED WINE

PINOT NOIR
Benton Lane, Willamette Valley $50
Argyle “Reserve”, Willamette Valley $65
Emeritus “Hallberg Ranch”, Russian River $90

MERLOT
Napa Cellars, Napa Valley $52
Peju, Napa Valley $68

CABERNET SAUVIGNON
Joel Gott Blend No. 815, California $50
Novelty Hill, Columbia Valley $60
Justin Vineyards, Paso Robles $75
Jordan Vineyards, Alexander Valley $120
Silver Oak, Alexander Valley $195
Opus One, Napa Valley $700

RED WINE OF A DIFFERENT COLOR
Tait Shiraz Blend “The Ballbuster,” Barossa Valley $50
Graffigna Malbec, Mendoza $65
The Prisoner Wine Company “The Prisoner,” Napa Valley $125

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<table>
<thead>
<tr>
<th>CLASSIC BAR</th>
<th>PREMIUM BAR</th>
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<tbody>
<tr>
<td>Choice of 3 $300</td>
<td>Choice of 3 $450</td>
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<tr>
<td>Choice of 4 $400</td>
<td>Choice of 4 $550</td>
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<tr>
<td>Choice of 5 $500</td>
<td>Choice of 5 $650</td>
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<tr>
<td><strong>VODKA</strong></td>
<td><strong>VODKA</strong></td>
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<tr>
<td>Skyy</td>
<td>Ketel One</td>
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<td>Tito’s</td>
<td>Belvedere</td>
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<tr>
<td>Absolut</td>
<td>Grey Goose</td>
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<tr>
<td>Bombay</td>
<td>Bombay Sapphire</td>
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<tr>
<td>Tanqueray</td>
<td>Hendrick’s</td>
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<tr>
<td><strong>WHISKEY-BOURBON</strong></td>
<td><strong>WHISKEY-BOURBON</strong></td>
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<tr>
<td>Jack Daniel’s</td>
<td>Woodford</td>
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<tr>
<td>Maker's Mark</td>
<td>Crown Royal</td>
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<tr>
<td><strong>RUM</strong></td>
<td><strong>RUM</strong></td>
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<tr>
<td>Don Q Cristal</td>
<td>Bacaradi</td>
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<tr>
<td>Captain Morgan’s</td>
<td>Sailor Jerry</td>
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<tr>
<td></td>
<td>Ron Zacapa 23 Year</td>
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<tr>
<td><strong>SCOTCH</strong></td>
<td><strong>SCOTCH</strong></td>
</tr>
<tr>
<td>Dewar’s White Label</td>
<td>Chivas Regal</td>
</tr>
<tr>
<td>Johnnie Walker Red Label</td>
<td>Johnnie Walker Black Label</td>
</tr>
<tr>
<td><strong>TEQUILA</strong></td>
<td><strong>TEQUILA</strong></td>
</tr>
<tr>
<td>Herradura Blanco</td>
<td>Patron Silver</td>
</tr>
<tr>
<td></td>
<td>Don Julio Reposado</td>
</tr>
</tbody>
</table>

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

*In-room hospitality services 702.698.7878*
### BOTTLED SPIRITS

#### VODKA
- Skyy: $100
- Ketel One: $150
- Belvedere: $150
- Grey Goose: $150
- Grey Goose Orange: $150

#### GIN
- Bombay: $100
- Tanqueray: $100
- Bombay Sapphire: $150
- Hendrick’s: $150

#### RUM
- Bacardi: $100
- Sailor Jerry: $100
- Ron Zacapa 23 Year: $100

#### TEQUILA
- Herradura Blanco: $100
- Patron Silver: $150
- Don Julio Reposado: $150
- Don Julio 1942: $400

#### WHISKEY • BOURBON
- Jameson: $100
- Jack Daniel’s: $100
- Crown Royal: $150
- Woodford: $200

#### COGNAC • BRANDY
- Hennessy VS: $250
- Hennessy VSOP: $275
- Remy Martin Louis XIII: $7500

#### SCOTCH • SINGLE MALT
- Dewar’s White Label: $100
- Chivas Regal: $150
- Johnnie Walker Black: $200
- McCallan 12 Year: $250
- Johnnie Walker Blue: $800

#### CORDIALS
- Jägermeister: $100
- Kahlua: $100
- Cointreau: $100
- Baileys: $100
- Grand Marnier: $150

#### MIXERS
- Club Soda: $6 each
- Tonic: $6 each
- Red Bull-Sugar Free: $7 each
- Red Bull: $7 each
- Carafe of Juice (Cranberry, Pineapple or Tomato): $20
- Carafe of Citrus Juice (Orange or Grapefruit): $25
- Carafe of Mixer (Margarita or House-Made Bloody Mary): $40

---

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

*In-room hospitality services 702.698.7878*
Pour a cold one... or two.

**BEER**

**DOMESTIC**

$8 Each | $40 Bucket of 6
Budweiser
Coors Light
Bud Light
Michelob Ultra

**PREMIUM DOMESTIC & IMPORTS**

$9 Each | $45 Bucket of 6
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)
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.

• Your final guarantee is due 72 hours prior to the first event as outlined in your event order. If the final guarantee of events is received less than 72 hours prior to your first event it is subject to a 10% increase in the catering menu prices.

• 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.

• The Cosmopolitan of Las Vegas will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours. 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. All pricing is subject to an 8.25% sales tax and a 21% automatic gratuity and payment must be arranged in advance.

ACCEPTED BY:

Print Name

_____________________________________________________

Signature

_____________________________________________________ Date __________________________