Delicious selections to satisfy every craving.

SEASONAL SLICED FRUIT PLATE $25
Chef’s Selection of Seasonal Sliced Fruits with a Seasonal Panna Cotta

SIMPLY FRUIT BOWL $45
Small Chef’s Selection of Seasonal Whole Fruits

DELUXE FRUIT BOWL $75
Medium Chef’s Selection of Seasonal Whole Fruits

SUPER DELUXE FRUIT BOWL $100
Large Chef’s Selection of Seasonal Whole Fruits

CHOCOLATE COVERED STRAWBERRIES $35
5 Assorted Chocolate Covered Strawberries, Dipped in Dark Chocolate with a White Chocolate Drizzle, White Chocolate with Toasted Nuts and Blueberry White Chocolate with Coconut

Add House Bubbles
Gruet I.V.V.S.O.T. Blanc de Blancs Brut, New Mexico — add $65

In-room amenity services  702.698.7878

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Applicable sales tax and service fee will be added to each check.
Unique Options designed just for you.

MINI SANDWICHES $72
Chef’s Selection of Miniature Sandwiches

PASTRIES AND HOUSE-MADE JAMS $20
Chef’s Assortment of Freshly Baked Pastries and House-made Jams

FRESH YOUNG COCONUTS $18 EACH
The Cosmopolitan of Las Vegas Branded and Tapped Fresh Young Coconuts

MEETING PLANNER $82
Assortment of Sweet and Salty Snacks Along with Two Bottles of Smart Water
Add a Bottle of Wine
Cabernet Sauvignon, Joel Gott Blend No. 815, California — Add $50
Pinot Grigio, Maso Canali, Trentino — Add $44

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CHOCOLATE DOOR HANGER
$12 EACH
The Cosmopolitan of Las Vegas-inspired House-made Chocolate Door Hanger

MACARON BOX $25
Chef’s Selection of 6 House-made Macarons

THE COSMOPOLITAN OF LAS VEGAS
CHOCOLATE BAR $12

CHOCOLATE SUITCASE $60
Filled with assorted chocolates and chocolate covered nuts

CHOCOLATE BED $60
A House-made Chocolate Bed, Chocolates and a Macaron

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CHOCOLATE SHOE $30
A Sparkling House-made Chocolate Shoe Filled with Chocolates

LIFE IS LIKE A BOX OF CHOCOLATES
Assortment of House-made Chocolates with Seasonal Fillings
2 Piece Box $15
6 Piece Box $35
12 Piece Box $65

MISFIT RIGHT IN $65
Misfit Right In with a Sparkling House-made Chocolate Shoe, Chocolates and a Chocolate Tower Filled with Macarons

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ARTISAN CHEESE $50
Chef’s Selection of Artisan Cheese. Served with Toasted Walnut Raisin Bread, Quince Paste & House-made Jam and Garnished with Dried Fruit and Nuts

Add a Bottle of Wine
Cabernet Sauvignon, Joel Gott Blend No. 815, California — add $50
Pinot Grigio, Maso Canali, Trentino — add $44

ARTISAN CHARCUTERIE $50
Chef’s Selection of Artisan Charcuterie. Served with Grilled Baguette, Whole Grain Mustard & House-made Giardinera

Add a Bottle of Wine
Cabernet Sauvignon, Joel Gott Blend No. 815, California — add $50
Pinot Grigio, Maso Canali, Trentino — add $44

ARTISAN CHEESE & CHARCUTERIE $55
Chef’s Selection of Artisan Cheeses and Charcuterie. Served with Grilled Baguette, Whole Grain Mustard & House-made Jam

Add a Bottle of Wine
Cabernet Sauvignon, Joel Gott Blend No. 815, California — add $50
Pinot Grigio, Maso Canali, Trentino — add $44
BIRTHDAY CELEBRATION $125
6 Mini Assorted Cupcakes, a House-Made Chocolate Bar and a Bottle Of House Champagne

Alternate Cake Sizes, Flavors and Design Options are Available with a Minimum 72-Hours Advanced Notice. Please Contact the Room Service Amenity Coordinators at rs.amenities@Cosmopolitanlasvegas.com for Detailed Information.

ANNIVERSARY CELEBRATION $125
Mini Wedding Cake, a House-made Chocolate Bar and a Bottle of House Champagne

SPA BAG $70
Red Flower Travel Sized Spa Products Tucked Inside a Grass Bag, an Aromatherapy Eye Mask and Two Bottles Water

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Everything you need.

HANGOVER PACKAGE $125
Refresh and Recharge, a Hangover Cure All for Two.
Includes The Cosmopolitan of Las Vegas Branded and Tapped Fresh Young Coconuts, Large Smart Waters, a Basket of Bagels and Pastries with Whipped Butter and Jams, a Sliced Seasonal Fruit Platter & Rescue Drinks

Add on choice of Bloody Mary or Mimosa Packages
Carafe of House-made Bloody Mary Mix and Vodka of your Choice
Skyy — add $75
Ketel One — add $150
Belvedere — add $150
Grey Goose — add $160

Le Grand Courtage Blanc de Blancs Brut, New Mexico and Carafe of Orange Juice — add $65

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A Collection of Wine from around the world.

BY THE BOTTLE

CHAMPAGNE AND SPARKLING

Indigenous Prosecco $55
Le Grand Courtage Blanc de Blancs, New Mexico $65
Roederer Estate Brute Rose, Anderson Valley $95
Nicolas Feuillatte Brut, Chouilly $100
Veuve Clicquot Ponsardin “Yellow Label” Brut, Reims $150
Cuveé Dom Perignon Brut, Epernay $600
Louis Roederer “Cristal” Brut, Reims $850

WHITE WINE

RIESLING
Dr. Loosen “Dr. L”, Mosel $45

PINOT GRIGIO
Maso Canali, Trentino $45
Santa Margherita, Alto Adige $65

SAUVIGNON BLANC
Honig, Napa Valley $45
Cakebread Cellars, Napa Valley $75

CHARDONNAY
Sonoma Cutrer “Russian River Ranches”, Sonoma $55
Louis Jadot Pouilly-Fuisse, Burgundy $75
Cakebread Cellars, Napa Valley $95
Far Niente, Napa Valley $135

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

WINE CONTINUED ON NEXT PAGE

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BY THE BOTTLE

RED WINE

PINOT NOIR
Argyle "Reserve", Willamette Valley $65

MERLOT
Napa Cellars, Napa Valley $52
Peju, Napa Valley $115

CABERNET SAUVIGNON
Joel Gott Blend No. 815, California $60
Novelty Hill, Columbia Valley $60
Justin Vineyards, Paso Robles $75
Jordan Vineyards, Alexander Valley $130
Silver Oak, Alexander Valley $195
Opus One, Napa Valley $750

RED WINE OF A DIFFERENT COLOR
Graffigna Malbec, Mendoza $65
The Prisoner Wine Company "The Prisoner," Napa Valley $125

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CLASSIC BAR
Choice of 3 $300
Choice of 4 $400
Choice of 5 $500

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
Captain Morgan

SCOTCH
Chivas Regal
Johnnie Walker Black Label

TEQUILA
Patron Silver
Don Julio Reposado

In-room amenity services 702.698.7878

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Applicable sales tax and service fee will be added to each check.

Includes choice of juice or six (6) sodas, garnish, napkins, stirrers, glassware.
### The good times are top shelf.

#### Bottled Spirits

##### Vodka

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skyy</td>
<td>$75</td>
</tr>
<tr>
<td>Ketel One</td>
<td>$150</td>
</tr>
<tr>
<td>Belvedere</td>
<td>$150</td>
</tr>
<tr>
<td>Grey Goose Orange</td>
<td>$150</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>$160</td>
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</tbody>
</table>

##### Gin

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bombay</td>
<td>$100</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>$100</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>$150</td>
</tr>
<tr>
<td>Hendrick’s</td>
<td>$150</td>
</tr>
</tbody>
</table>

##### Rum

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi</td>
<td>$100</td>
</tr>
<tr>
<td>Sailor Jerry</td>
<td>$100</td>
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</tbody>
</table>

##### Tequila

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Herradura Blanco</td>
<td>$125</td>
</tr>
<tr>
<td>Patron Silver</td>
<td>$150</td>
</tr>
<tr>
<td>Don Julio Reposado</td>
<td>$175</td>
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<tr>
<td>Don Julio 1942</td>
<td>$750</td>
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</table>

##### Whiskey • Bourbon

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Jameson</td>
<td>$100</td>
</tr>
<tr>
<td>Jack Daniel’s</td>
<td>$125</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>$150</td>
</tr>
<tr>
<td>Woodford</td>
<td>$200</td>
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</table>

##### Scotch • Single Malt

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dewar’s White Label</td>
<td>$100</td>
</tr>
<tr>
<td>Chivas Regal</td>
<td>$150</td>
</tr>
<tr>
<td>Johnnie Walker Black</td>
<td>$190</td>
</tr>
<tr>
<td>Mccallan 12 Year</td>
<td>$250</td>
</tr>
<tr>
<td>Johnnie Walker Blue</td>
<td>$800</td>
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</tbody>
</table>

##### Cognac • Brandy

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hennessy VS</td>
<td>$250</td>
</tr>
<tr>
<td>Hennessy VSOP</td>
<td>$275</td>
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</table>

##### Cordials

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jägermeister</td>
<td>$100</td>
</tr>
<tr>
<td>Kahlua</td>
<td>$100</td>
</tr>
<tr>
<td>Cointreau</td>
<td>$100</td>
</tr>
<tr>
<td>Baileys</td>
<td>$100</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>$150</td>
</tr>
</tbody>
</table>

##### Mixers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Club Soda</td>
<td>$7 each</td>
</tr>
<tr>
<td>Tonic</td>
<td>$7 each</td>
</tr>
<tr>
<td>Red Bull-Sugar Free</td>
<td>$8 each</td>
</tr>
<tr>
<td>Red Bull</td>
<td>$8 each</td>
</tr>
<tr>
<td>Carafe of Juice</td>
<td>$25</td>
</tr>
</tbody>
</table>

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

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Pour a cold one... or two.

**BEER**

**DOMESTIC**

$9 Each  |  $45 Bucket of 6  
Budweiser  
Coors Light  
Bud Light  
Michelob Ultra

**PREMIUM DOMESTIC & IMPORTS**

$10 Each  |  $50 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)

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