**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.

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**In-room hospitality services:** hospitality@cosmopolitanlasvegas.com
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.

TABLE OF CONTENTS

POLICIES, PROCEDURES AND ADDITIONAL INFORMATION 2
BREAKFAST BUFFET SELECTIONS 4
BREAKFAST BUFFET ENHANCEMENTS 5
BREAK SELECTIONS 6
LUNCH BUFFET SELECTIONS 8
HORS D’OEUVRES 10
RECEPTION STATION ENHANCEMENTS 11
DINNER RECEPTIONS 12
DESSERTS 13
BEVERAGES & BAR PACKAGES 14
THE EARLY BIRD $32PP  [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 $35PP
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* $40PP
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* $42PP
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* $38PP
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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**FARM FRESH SCRAMBLED EGGS** $9 PP
Cheddar Cheese and Chives

**FRENCH TOAST $11 PP**
Contains nuts
Sweet Creamery Butter, Powdered Sugar

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

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

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

**SMOKED SALMON** $22 PP
Sliced Red Onion, Vine Ripe Tomatoes, Capers
Assorted Bagels, Philadelphia Cream Cheese

**FRESHLY BAKED BREAKFAST PASTRIES AND MUFFINS** (v) $65 PER DOZEN
Variety of Four (4) Assorted Flavors

**BAGEL AND SCHMEAR** (v) $80 PER DOZEN
Assorted Bagels, Philadelphia Cream Cheese

**YOGURT PARFAIT** (v) $12 PP
Honey, Lavender & Orange Zest infused Greek Yogurt topped with House-made Granola and Seasonal Berries

**FRESH BAKED COOKIES** $65 PER DOZEN
Selection of Breakfast Pastries, Danish and Muffins served with Sweet Creamery Butter

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# Beverages

**Green Machine**  $35 per Carafe  
(Spinach, Kale, Cucumber, Celery, Apple, Orange)

**Rehydrator**  $35 per Carafe  
(Watermelon, Mint, Lime)

**Vita Fuel Juice**  $35 per Carafe  
(Carrot, Pineapple, Orange, Ginger)

**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 Pepsi Products**  $6 Each  
(Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Orange Crush)

**Red Bull and Sugar-Free Red Bull Energy Drinks**  $8 Each

**Gatorade**  $6 Each  
(Fruit Punch, Cool Blue)

**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

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## Break Packages (All Packages Serve 10)

**Sweet ‘n’ Salty**  $180  
(Assorted Mini Cupcakes, Walnut Fudge Brownies, Bowl of Chips, Bowl of Pretzels)

**Vegan Break**  $195  
(Raw Vegetable Crudite, Hummus, Tzatziki, Quinoa Tabouleh, Marinated Olives, Grilled Pita)

**Sugar Break**  $180  
(Bowls of Chocolate Covered Pretzels with Assorted Toppings, 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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*In-room hospitality services: hospitality@cosmopolitanlasvegas.com*

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*
<table>
<thead>
<tr>
<th>MUNCHIES</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Baked Cookies</td>
<td>$65 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Walnut Fudge Brownies &amp; Peanut Butter Blondies</td>
<td>$52 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td>$60 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Assorted Protein Bars</td>
<td>$72 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Bowl of Classic Potato Chips</td>
<td>$40 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Add French Onion Dip $20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bowl of Popcorn</td>
<td>$40 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Bowl of Pretzels</td>
<td>$40 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Bowl of Mixed Nuts</td>
<td>$45 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Bowl of Assorted Whole Fruits</td>
<td>$45 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Corn Tortilla Chips and Salsa</td>
<td>$65 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Corn Tortilla Chips with Guacamole</td>
<td>$75 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Hummus and Grilled Pita Bread</td>
<td>$75 Serves 15</td>
<td></td>
</tr>
<tr>
<td>Trail Mix (Individual Bags)</td>
<td>$72 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts (Individual Bags)</td>
<td>$72 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Potato Chips (Individual Bags)</td>
<td>$72 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Pretzels (Individual Bags)</td>
<td>$72 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$72 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Assorted Mini Sandwiches*</td>
<td>$75 per Dozen</td>
<td></td>
</tr>
<tr>
<td>Turkey with Pesto Aioli, Tuna Salad (v), Ham &amp; Swiss with Dijonnaise, Smoked Salmon with Cucumber Dill and Caper Cream Cheese</td>
<td>$75 per Dozen</td>
<td></td>
</tr>
</tbody>
</table>

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BLVD DELI $48PP
/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 $50PP
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 $48PP
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
Classics 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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$5 Per Person Surchage for Parties Less Than 10

(10 Person Minimum)

ON THE RUN $52PP
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 $55PP
Harissa Grilled Chicken Skewers with Warm Tabbouleh,
  Zucchini & Artichokes
Shrimp Saganaki, Tomato Sauce & Feta
Vine Ripened Tomato Salad with Aged Feta,
  Imported Olives, EVOO
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 $55PP
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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HOT
Spicy Sesame Meatballs $8 per Piece
Crispy Fried Pork Potsticker with Sweet Chili Sauce $8 per Piece
Grilled Cheese, Tomato Soup (v) $8 per Piece
Petite Crab Cake, Grain Mustard Remoulade $8 per Piece
Chicken Shawarma Skewer with Tahini Herb Yogurt $9 per Piece
Chicken Empanada, Roasted Salsa, Chipotle Cream $9 per Piece
Guinness Braised Beef Short Rib, Horseradish Mashed Potatoes $10 per Piece
Chicken and Waffles: Crisp Waffle with Foie Gras Mousse and Maple Bacon Gastrique $11 per Piece

COLD
Heirloom Cherry Tomatoes, Burrata Cheese and Balsamic Pearls (v, gf) $8 per Piece
Heirloom Tomato Brushetta, Basil Creme Fraiche (v) $8 per Piece
Vegetable Summer Roll, Peanut Sauce, Chili Oil $8 per Piece
Spicy Tuna, Bang Bang Sauce, Avocado, Wasabi Masago, Chili Threads, Sesame Cone $9 per Piece
Mini Market Vegetable Crudite, House-made Hummus (v, gf) $9 per Piece
Shrimp Cocktail with Tomato and Horseradish Consomme (gf) $9 per Piece
Maine Lobster Roll, Celery Leaf, Buttered Roll $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
CHARGRILLED WAGYU BEEF TRI TIP* $400
Chimichurri Sauce, Creamy Horseradish, Au Jus

HERB CRUSTED BEEF TENDERLOIN * $450
Chimichurri Sauce, Creamy Horseradish, Au Jus

SEARED SALMON FILET* $380
Lemon Chardonnay Cream, Capers & Herbs

GARLIC AND HERB ROASTED CHICKEN $360
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
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) $140
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) $140
Lavosh, and House-made Tortilla Chips

ARTISAN CHEESE BOARD (v) $195
Five (5) Chef Selected Cheeses, Crackers, Breads, Quince Paste, Fig Jam

MEZZE (v) $175
Selection of Middle Eastern Dishes
  Traditional Hummus, Olive Tapenade, Quinoa Tabouli, Tzatziki, Baba Ganoush, Grilled Pita Bread,
  Pita Chips with Sea Salt

GAME DAY* $350
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 $195
Five (5) Chef Selected Salami, Whole Grain Mustard, Cornichon, Bread, Crackers

CHILLED SEAFOOD PLATTER $400
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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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

In-room hospitality services: hospitality@cosmopolitanlasvegas.com
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A Collection of Wine from around the world.

**BY THE BOTTLE**

**CHAMPAGNE AND SPARKLING**

Indigenous Prosecco $60  
Gruet Blanc De Blancs Brut, New Mexico $65  
Roederer Estate Brut Rose, Anderson Valley $85  
Nicolas Feuillatte Brut, Chouilly $90  
Perrier-Jouët, Grand Brut, Epernay $140  
Veuve Clicquot "Yellow Label" $150  
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

In-room hospitality services: hospitality@cosmopolitanlasvegas.com
BY THE BOTTLE

RED WINE

PINOT NOIR
Talbott “Kali Hart”, Monterey $65
Argyle “Reserve”, Willamette Valley $65

MERLOT
Napa Cellars, Napa Valley $52
Duckhorn Vineyard, Napa Valley $68
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

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

In-room hospitality services: hospitality@cosmopolitanlasvegas.com
PACKAGED BARS
Includes 2 carafes of juice and twelve sodas, garnish, napkins, stirrers, glassware.

### 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
- Bacaradi
- Sailor Jerry
- Ron Zacapa 23 Year

#### SCOTCH
- Chivas Regal
- Johnnie Walker Black Label

#### TEQUILA
- Patron Silver
- Don Julio Reposado

All sales are FINAL.

*In-room hospitality services: hospitality@cosmopolitanlasvegas.com*
The good times are top shelf.

**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: $750

### 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
- Macallan 12 Year: $250
- Johnnie Walker Blue: $800

### CORDIALS
- Jägermeister: $100
- Kahlua: $100
- Cointreau: $100
- Bailey’s: $100
- Grand Marnier: $150

### MIXERS
- Soda (Pepsi, Diet Pepsi or Sierra Mist): $6 each
- Club Soda: $6 each
- Tonic: $6 each
- Red Bull-Sugar Free: $7 each
- Red Bull: $7 each
- Carafe of Juice (Orange, Cranberry, Pineapple or Grapefruit): $25
- Carafe of Mixer (Margarita or House-made Bloody Mary): $25

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

$8 Each | $168 Case of 24
Budweiser
Coors Light
Bud Light
Michelob Ultra

PREMIUM DOMESTIC & IMPORTS

$9 Each | $189 Case of 24
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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