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*

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*In-room amenity services  702.698.7878*

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

*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

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

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

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

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

THE COSMOPOLITAN
OF LAS VEGAS
CHOCOLATE BAR $12

CHOCOLATE
SUITE CASE $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

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

**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

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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

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BIRTHDAY CELEBRATION $100
6 Mini Assorted Cupcakes, a House-Made Chocolate Bar and a Bottle of Gruet I.V.V.S.O.T. Blanc de Blancs Brut, New Mexico
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 $100
Mini Wedding Cake, a House-made Chocolate Bar and a Bottle of Gruet I.V.V.S.O.T. Blanc de Blancs Brut, New Mexico

SPA BAG $70
Red Flower Travel Sized Spa Products Tucked Inside a Grass Bag, an Aromatherapy Eye Mask and Two Bottles of Voss 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 $100
Ketel One — add $150
Belvedere — add $150
Grey Goose — add $150

Gruet I.V.V.S.O.T. Blanc de Blancs Brut, New Mexico and Carafe of Orange Juice — add $65

In-room amenity services  702.698.7878

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A Collection of Wine from around the world.

**BY THE BOTTLE**

**CHAMPAGNE AND SPARKLING**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indigenous Prosecco</td>
<td>$60</td>
</tr>
<tr>
<td>Gruet I.V.V.S.O.T. Blanc De Blancs Brut, New Mexico</td>
<td>$65</td>
</tr>
<tr>
<td>Roederer Estate Brute Rose, Anderson Valley</td>
<td>$85</td>
</tr>
<tr>
<td>Nicolas Feuillatte Brut, Chouilly</td>
<td>$90</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin “Yellow Label” Brut, Reims</td>
<td>$150</td>
</tr>
<tr>
<td>Cuveé Dom Perignon Brut, Epernay</td>
<td>$600</td>
</tr>
<tr>
<td>Louis Roederer “Cristal” Brut, Reims</td>
<td>$850</td>
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</table>

**WHITE WINE**

**RIESLING**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Dr. Loosen “Dr. L”, Mosel</td>
<td>$44</td>
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</tbody>
</table>

**PINOT GRIGIO**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maso Canali, Trentino</td>
<td>$44</td>
</tr>
<tr>
<td>Santa Margherita, Alto Adige</td>
<td>$65</td>
</tr>
</tbody>
</table>

**SAUVIGNON BLANC**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honig, Napa Valley</td>
<td>$48</td>
</tr>
<tr>
<td>Cakebread Cellars, Napa Valley</td>
<td>$75</td>
</tr>
</tbody>
</table>

**CHARDONNAY**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sonoma Cutrer “Russian River Ranches”, Sonoma</td>
<td>$56</td>
</tr>
<tr>
<td>Louis Jadot Pouilly-Fuisse, Burgundy</td>
<td>$75</td>
</tr>
<tr>
<td>Cakebread Cellars, Napa Valley</td>
<td>$95</td>
</tr>
<tr>
<td>Far Niente, Napa Valley</td>
<td>$125</td>
</tr>
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</table>

**ROSE WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caves D’Esclans “Whispering Angel,” Cotes de Provence</td>
<td>$65</td>
</tr>
</tbody>
</table>

WINE CONTINUED ON NEXT PAGE
BY THE BOTTLE

RED WINE

PINOT NOIR
Argyle "Reserve", Willamette Valley $65

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
Graffigna Malbec, Mendoza $65
The Prisoner Wine Company "The Prisoner," Napa Valley $125
<table>
<thead>
<tr>
<th>CLASSIC BAR</th>
<th>PREMIUM BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of 3</td>
<td>Choice of 3</td>
</tr>
<tr>
<td>$300</td>
<td>$450</td>
</tr>
<tr>
<td>Choice of 4</td>
<td>Choice of 4</td>
</tr>
<tr>
<td>$400</td>
<td>$550</td>
</tr>
<tr>
<td>Choice of 5</td>
<td>Choice of 5</td>
</tr>
<tr>
<td>$500</td>
<td>$650</td>
</tr>
</tbody>
</table>

**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

**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

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

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The good times are top shelf.

**BOTTLED SPIRITS**

**VODKA**
- Sky $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

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

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

**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 $25 (Cranberry, Pineapple, Grapefruit or Orange)

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

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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]

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