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
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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RECEPTION STATION ENHANCEMENTS 11
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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
- 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

(10 Person Minimum)

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.
FARM FRESH SCRAMBLED EGGS* $9PP
Cheddar Cheese and Chives

FRENCH TOAST $11PP
(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* $22PP
Sliced Red Onion, Vine Ripe Tomatoes, Capers
Assorted Bagels, Philadelphia Cream Cheese

FRESHLY BAKED BREAKFAST PASTRIES AND MUFFINS (v) $65 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) $12PP
Honey, Lavender & Orange Zest infused Greek Yogurt topped with House-made Granola and Seasonal Berries

FRESH BAKED COOKIES $65 PER DOZEN
Variety of Four (4) Assorted Flavors

In-room hospitality services: hospitality@cosmopolitanlasvegas.com

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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Machine (Spinach, Kale, Cucumber, Celery, Apple, Orange)</td>
<td>$35 per Carafe</td>
</tr>
<tr>
<td>Rehydrator (Watermelon, Mint, Lime)</td>
<td>$35 per Carafe</td>
</tr>
<tr>
<td>Vita Fuel Juice (Carrot, Pineapple, Orange, Ginger)</td>
<td>$35 per Carafe</td>
</tr>
<tr>
<td>Freshly Brewed Coffee</td>
<td>$89 per Gallon</td>
</tr>
<tr>
<td>Assorted Hot Teas</td>
<td>$89 per Gallon</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea</td>
<td>$28 per Carafe</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$28 per Carafe</td>
</tr>
<tr>
<td>Assorted Canned Pepsi Products (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Orange Crush)</td>
<td>$6 Each</td>
</tr>
<tr>
<td>Red Bull and Sugar-Free Red Bull Energy Drinks</td>
<td>$8 Each</td>
</tr>
<tr>
<td>Gatorade (Fruit Punch, Cool Blue)</td>
<td>$6 Each</td>
</tr>
<tr>
<td>The Cosmopolitan of Las Vegas Branded &amp; Tapped Young Coconut</td>
<td>$18 Each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>500 ml $7 • 1 L $10</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td>500 ml $7 • 1 L $10</td>
</tr>
<tr>
<td>Orange, Cranberry, Pineapple or Grapefruit Juice</td>
<td>$28 per Carafe</td>
</tr>
</tbody>
</table>

## Break Packages (All Packages Serve 10)

<table>
<thead>
<tr>
<th>Break Packages</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet ‘n’ Salty (Assorted Mini Cupcakes, Walnut Fudge Brownies, Bowl of Chips, Bowl of Pretzels)</td>
<td>$180</td>
</tr>
<tr>
<td>Vegan Break (Raw Vegetable Crudite, Hummus, Tzatziki, Quinoa Tabouleh, Marinated Olives, Grilled Pita)</td>
<td>$195</td>
</tr>
<tr>
<td>Sugar Break (Bowls of Chocolate Covered Pretzels with Assorted Toppings, Buttered Popcorn, Salt Water Taffy, Classic Candies)</td>
<td>$180</td>
</tr>
<tr>
<td>Recharge (Vita Fuel Juice, Bowl of Whole Fruit, Power Bars, Granola Bars, Individual Bags of Trail Mix)</td>
<td>$225</td>
</tr>
</tbody>
</table>
MUNCHIES
Fresh Baked Cookies $65 per Dozen
Walnut Fudge Brownies & Peanut Butter Blondies $52 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 $45 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 Mini Sandwiches*
   Turkey with Pesto Aioli, Tuna Salad, Egg Salad (v), Ham & Swiss with Dijonnaise,
   Smoked Salmon with Cucumber Dill and Caper Cream Cheese

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.
**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

**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

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

**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

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In-room hospitality services: hospitality@cosmopolitanlasvegas.com
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

In-room hospitality services: hospitality@cosmopolitanlasvegas.com
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HOT
Creamy Potato “Foam”, Mushroom Fricassee, Chive (v) $8 per Piece
Spicy Sesame Meatballs with Hoisin Glaze $9 per Piece
Grilled Cheese, Tomato Soup [v] $9 per Piece
Guinness Braised Beef Short Rib, Horseradish Mashed Potatoes $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] $8 per Piece
Mini Market Vegetable Crudité, Hummus [vg] $8 per Piece
Mushroom & Truffle Toast, Black Trumpet Aioli [v] $9 per Piece
Shrimp Cocktail, Classic Cocktail Sauce $10 per Piece
Classic Steak Tartare, Crispy Potato Shell, Cured Egg Yolk $11 per Piece
Yuzu Scallop Ceviche, Aguachile, Fresno $11 per Piece
Ahi Tuna Crudo, Avocado, Orange, Castelvetrano Olives, Caper, Pine Nuts $11 per Piece
Kumamoto Oyster, Salmon Roe, Raspberry Vinegar, Extra Virgin Olive Oil, Chive $11 per Piece
Crab Lettuce Wrap, Avocado, Espelette, Citrus $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

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

In-room hospitality services: hospitality@cosmopolitanlasvegas.com
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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) $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) $195
Five (5) Chef Selected Cheeses, Crackers, Breads, Quince Paste, Fig Jam

MEZZE (v) $180
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

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

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.
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
*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
A Collection of Wine from around the world.

BY THE BOTTLE

CHAMPAGNE AND SPARKLING

Indigenous Prosecco $60
Le Grand Courage Blanc de Blanc, New Mexico $65
Roederer Estate Brut Rose, Anderson Valley $85
Nicolas Feuillatte Brut, Chouilly $90
Perrier-Jouët, Grand Brut, Epernay $170
Veuve Clicquot “Yellow Label” $150
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 $112

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 $115
- 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 $130
- 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

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of 3</td>
<td>$300</td>
</tr>
<tr>
<td>Choice of 4</td>
<td>$400</td>
</tr>
<tr>
<td>Choice of 5</td>
<td>$500</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

### Premium Bar

<table>
<thead>
<tr>
<th>Choice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of 3</td>
<td>$450</td>
</tr>
<tr>
<td>Choice of 4</td>
<td>$550</td>
</tr>
<tr>
<td>Choice of 5</td>
<td>$650</td>
</tr>
</tbody>
</table>

**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.

In-room hospitality services: [hospitality@cosmopolitanlasvegas.com](mailto: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

#### 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 Label $200
- Macallan 12 Year $250
- Johnnie Walker Blue Label $800

#### Cordials
- Jägermeister $100
- Kahlua $100
- Cointreau $100
- Baileys $100
- Grand Marnier $150

#### Mixers
- Soda (Pepsi, Diet Pepsi or Sierra Mist) $7 each
- Club Soda $7 each
- Tonic $7 each
- Red Bull-Sugar Free $8 each
- Red Bull $8 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.

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

In-room hospitality services: hospitality@cosmopolitanlasvegas.com