AMENITIES MENU

THE COSMOPOLITAN™
of LAS VEGAS

cosmopolitanlasvegas.com | 3708 Las Vegas Blvd. South, Las Vegas, NV 89109 | 702.698.7878
Delicious selections to satisfy every craving.

**SEASONAL SLICED FRUIT PLATE $22**
Chef’s Selection of Seasonal Sliced Fruits with a Seasonal Panna Cotta

**SIMPLY FRUIT BOWL $25**
Small Chef’s Selection of Seasonal Whole Fruits

**DELUXE FRUIT BOWL $55**
Medium Chef’s Selection of Seasonal Whole Fruits

**MILK & COOKIE SHOTS $30**
Chocolate Chunk Cookie “Shot Glasses” Lined with Chocolate and Served with Icy Cold Milk

**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

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

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

DECO JAR $20
Set of Two Artfully Packaged
Old-Fashioned Candies

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

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

PASTRIES AND HOUSE-MADE JAMS $20
Chef’s Assortment of Freshly Baked Pastries and House-made Jams
MACARON BOX $20
Chef’s Selection of 6 House-made Macarons

MADELEINES $20
Mini Madeleines Served with Nutella and Caramel

XL MADELEINE $40
Oversized Madeleine to Share

THE COSMOPOLITAN OF LAS VEGAS

CHOCOLATE BAR $10

CHOCOLATE DOOR HANGER $10 EACH
The Cosmopolitan of Las Vegas-inspired House-made Chocolate Door Hanger

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

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CHOCOLATE DOOR HANGER AND BED $75
A House-made Chocolate Bed with Chocolates, a Mini Cupcake with a The Cosmopolitan of Las Vegas-inspired House-made Chocolate Door Hanger

CHOCOLATE SHOE $24
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 Giardiniera
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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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

MIXED TRUNK OF BEERS $115
16 Assorted Domestic Beers

MICROBREWERY $135
16 Assorted Domestic and Imported Beers
Served with Mixed Nuts and Classic Potato Chips
## A Collection of Wine from around the world.

### BY THE BOTTLE

#### CHAMPAGNE AND SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>La Marca Prosecco, Trentino</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>
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<tr>
<td>Nicolas Feuillatte Brut, Chouilly</td>
<td>$90</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin &quot;Yellow Label&quot; Brut, Reims</td>
<td>$150</td>
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<tr>
<td>Cuveé Dom Perignon Brut, Epernay</td>
<td>$600</td>
</tr>
<tr>
<td>Louis Roederer &quot;Cristal&quot; Brut, Reims</td>
<td>$850</td>
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#### WHITE WINE

#### RIESLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Dr. Loosen &quot;Dr. L&quot;, Mosel</td>
<td>$44</td>
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</tbody>
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#### 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>
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</tbody>
</table>

#### SAUVIGNON BLANC

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</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 &quot;Russian River Ranches&quot;, 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>
</tbody>
</table>

#### ROSE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caves D’Esclans &quot;Whispering Angel,&quot; Cotes de Provence</td>
<td>$65</td>
</tr>
</tbody>
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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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### 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

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### 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

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*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
- 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

### 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 (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.

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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)