

Vdara[®]

HOTEL & SPA
at ARIA[®] Las Vegas



At Vdara Hotel and Spa, it is our goal to deliver a dining experience in a banquet setting unlike any other.

We believe in creating an atmosphere for your guests that will feature an intimate setting, personalized service and anticipate your needs at every opportunity.

As a team of professionals, we strive to deliver a unique product with a fresh approach while also exemplifying our expertise and leaving you completely satisfied.

This is our daily commitment

2020
Catering Menus



Vdara[®]

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CONTINENTAL BREAKFAST

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

JUMP START

Freshly Squeezed Orange Juice, Ruby Grapefruit Juice
Sliced Seasonal Fruit, Berries, Honey & Lemon Infused Yogurt Dip
Collection of Pastries, Muffins, Croissants
Butter, Fruit Preserves
Assorted Cereals, Granola, Skim Milk, Low-Fat Milk
Vdara's Custom Blend Roasted Coffee, Decaffeinated Coffee
Selection of Teas

36 PER PERSON

THE HARMON

Freshly Squeezed Orange Juice, Ruby Grapefruit Juice
Sliced Seasonal Fruit, Berries, Honey & Lemon Infused Yogurt Dip
Collection of Pastries, Muffins, Croissants
Butter, Fruit Preserves
Build Your Own Parfait, Plain Greek Yogurt, Honey, Mixed Berries, House-Made Granola
Assorted Bagels, Plain Cream Cheese, Chive Cream Cheese
Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee
Selection of Teas

40 PER PERSON

THE CITY LIMITS

Freshly Squeezed Orange Juice, Ruby Grapefruit Juice
Sliced Seasonal Fruit and Berries, Honey & Lemon Infused Yogurt Dip
Collection of Pastries, Muffins, Croissants
Butter, Fruit Preserves
Breakfast Sandwich or Breakfast Burrito
Based on One Per Person | Select Two Options
Challah Roll, Fried Egg, Artisan Bacon, Cheddar Cheese, Chive Aioli
English Muffin, Fried Egg, Sausage, Gravy, American Cheese
Croissant, Fried Egg, Shaved Ham, Bechamel, Swiss Cheese
Mission Burrito, Scrambled Eggs, Chorizo, Spiced Potatoes, Monterey Jack, Roasted Tomato Salsa
Healthy Burrito, Egg Whites, Roasted Sweet Potato, Baby Kale, Sauce Romesco
Vegetarian English Muffin | Fried Egg, Spinach, Roasted Peppers, Swiss Cheese
Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee
Selection of Teas

42 PER PERSON

BEVERAGE ENHANCEMENTS

Bellinis, Bloody Marys, Mimosas
Bartender Required 250, 1 per 75 guests

16 PER DRINK

BREAKFAST BUFFET

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
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VDARA STANDARD

Freshly Squeezed Orange Juice, Ruby Grapefruit Juice
Sliced Seasonal Fruits, Berries, Honey & Lemon Infused Yogurt Dip
Assorted Individual Greek Yogurt
Collection of Pastries, Muffins, Croissants, Butter, Fruit Preserves

Organic Scrambled Eggs
Chef's Daily Breakfast Potato
Meats

Artisan Smoked Bacon
Chicken Apple Sausage
Grilled Ham Steaks
Breakfast Sausage

Sides

Pancakes, Whipped Butter, Strawberry Preserves, Maple Syrup
Organic Stone Ground Anson Mills Grits, Aged Cheddar Cheese

Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee
Selection of Teas

49 PER PERSON | SELECT 1 MEAT, 1 SIDE
54 PER PERSON | SELECT 2 MEATS, 1 SIDE

THE SPA BREAKFAST

Healthy Juice Bar | Select Two
Classic Orange
Greens, Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery
Fresco, Watermelon, Coconut Water, Lime
Sliced Fresh Seasonal Fruits, Berries, Honey & Lemon Infused Yogurt Dip
Low-Fat Cottage Cheese
Cold Cereal Selection, 2% Milk, Skim Milk, Almond Milk
Collection of Pastries, Muffins, Croissants, Butter, Fruit Preserves

Organic Scrambled Eggs
Chef's Daily Breakfast Potato
Meats

Chicken Apple Sausage
Vegetarian Sausage
Turkey Bacon

Sides

Protein Pack, Prosciutto, Almonds, String Cheese, Boiled Egg
Toasted Farro, Grilled Broccoli, Marinated Cherry Tomatoes, Parsley Leaf, Spice Dusted Olive Oil

Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee
Selection of Teas

53 PER PERSON | SELECT 1 MEAT, 1 SIDE
57 PER PERSON | SELECT 2 MEATS, 1 SIDE



BREAKFAST ENHANCEMENTS

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
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To Complement Continental and Buffet Breakfasts.

EGGS

Hard Boiled Eggs, Chilled, Shelled	72 PER DOZEN
Egg White Frittata, Asparagus, Yellow Squash, Zucchini, Red Bell Peppers	12 PER PERSON
Vegan Scramble, Tofu, Green Onion, Button Mushrooms, Broccoli	13 PER PERSON

MEATS

Based on Two Pieces per Person

Artisan Smoked Bacon	
Grilled Ham Steaks	
Breakfast Sausage	8 PER PERSON

SPECIALTY MEATS

Based on Two Pieces per Person

Chicken Apple Sausage	
Vegetarian Sausage	
Turkey Bacon	10 PER PERSON

POTATOES

Fried & Crushed Fingerlings Potatoes, Spice Dusted	
Baby Red Bliss, Parmesan, Herbs	
Potatoes O' Brien	
Tater Tots	
Sweet Potato Hash, Caramelized Onions, Paprika, Thyme	5 PER PERSON



BREAKFAST ENHANCEMENTS

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.
To Complement Continental and Buffet Breakfasts.
*Chef required per 40 guests, 250 per chef.

OMELET BAR*

Organic Whole Eggs, Egg Whites
Bacon, Ham, Sausage
Cheddar, Feta, American, Swiss Cheeses
Diced Tomatoes, Wild Mushrooms, Spinach, Onions, Red Bell Peppers, Broccoli Florets

20 PER PERSON

BREAKFAST SANDWICHES

*Substitute Gluten-Free Wrap Additional \$2 Per Person

Challah Roll, Fried Egg, Artisan Bacon, Cheddar Cheese, Chive Aioli
English Muffin, Fried Egg, Sausage, Gravy, American Cheese
Croissant, Fried Egg, Shaved Ham, Bechamel, Swiss Cheese
Mission Burrito, Scrambled Eggs, Chorizo, Spiced Potatoes, Monterey Jack Cheese, Roasted Tomato Salsa
Healthy Burrito, Egg Whites, Roasted Sweet Potato, Baby Kale, Sauce Romesco
Vegetarian English Muffin, Fried Egg, Spinach, Roasted Peppers, Swiss Cheese
Scrambled Tofu Burrito, Hatch Green Chilies, Fire Roasted Corn, Roasted Tomatoes, Green Onion

15 EACH

SWEET SIDES

Buttermilk Pancakes, Whipped Butter, Strawberry Preserves, Maple Syrup
French Toast, Local Honey, Spiced Apple Compote, Maple Syrup
Blueberry Pancakes, Lemon Curd, Blueberries, Maple Syrup

15 PER PERSON

SAVORY SIDES

Organic Stone Ground Anson Mills Grits, Aged Cheddar Cheese
Steel Cut Oatmeal, Agave, Coconut, Berries

12 PER PERSON

FRESH SIDES

Grilled Asparagus, Charred Lemon, Toasted Almonds, Olive Oil
Toasted Farro, Grilled Broccoli, Marinated Cherry Tomatoes, Spice Dusted Olive Oil

13 PER PERSON

BEVERAGES A' LA CARTE

Menus are designed for a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.
*Attendant(s) required, 250 per attendant.

HOT BEVERAGES

Vdara's Custom Blend Roast Coffee	98 PER GALLON
Decaffeinated Coffee	98 PER GALLON
Selection of Teas	98 PER GALLON
House-made Hot Chocolate	98 PER GALLON
Freshly Brewed Nespresso, Milk Frother Maximum of 20 guests, Machine Rental 200 per day Flavors: Ristretto Bold, Espresso Forte, Espresso Decaffienato	10 EACH
Illy Espresso Bar* Minimum of 50 guests, Machine Rental 500 per day, 1000 Daily Drink Minimum Espresso, Latte, Cappuccino, Americano Chocolate, Cinnamon and Nutmeg Powder, Whipped Cream, Cane Sugar Sticks Syrups: Caramel, Hazelnut, Sugar Free Vanilla, Chocolate	10 EACH

WATER SELECTION

Mlife Water	6 EACH
Fiji Water	8 EACH
San Pellegrino	6 EACH
Perrier	6 EACH
Fruit Infused Iced Water Choose from: Cucumber Lemon, Watermelon Mint, Kiwi Tarragon, Blueberry Ginger	65 PER GALLON
5 Gallon Natural Spring Water Stainless Steel Hot and Cold Water Cooler Machine Rental 55 per day	80 PER 5-GALLON
Purezza Eco-Friendly Purified Sparking and Still Water Prepared on The Full Guest Guarantee Born in Italy, raised in Australia, the Purezza water system uses the latest technology and superior filtration to retain essential minerals and produce pure sparkling or still water. Served in refillable glass bottles; a premium, greener, eco-friendly choice.	15 PER PERSON/DAY



BEVERAGES A' LA CARTE

Menus are designed for a minimum of 15 guests.
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CHILLED BEVERAGES

Fresh Juice of the Day	130 PER GALLON
Freshly Squeezed Orange Juice, Fresh Ruby Grapefruit Juice	130 PER GALLON
Bottled Superfood Juice Smoothies	10 EACH
Assorted Bottled Juices	9 EACH
Assorted Bottled Coca Cola, Diet Coke, Sprite	6 EACH
Bottled Chilled Coffees	9 EACH
Red Bull, Sugar Free Red Bull	9 EACH
Iced Tea, Lemons	98 PER GALLON
Assortment of Powerade	9 EACH
Assorted Vitamin Water	9 EACH
Assorted Regular, Diet Snapple	9 EACH
ZICO Coconut Water	9 EACH



BREAKS A' LA CARTE

Menus are designed for a minimum of 15 guests.
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SWEET

Artisan Breakfast Danishes	70 PER DOZEN
Freshly Baked Muffins	70 PER DOZEN
Assorted Coffee Cake	70 PER DOZEN
Freshly Baked Cookies	70 PER DOZEN
Assorted Scones	70 PER DOZEN
Breakfast Breads	70 PER DOZEN
Assorted Donut Holes	72 PER DOZEN
Blondies	72 PER DOZEN
Brownies	72 PER DOZEN
Meyer Lemon Tarts	72 PER DOZEN
House-Made Granola Bars	72 PER DOZEN
Chocolate-Dipped Strawberries	72 PER DOZEN
Bite-Sized French Pastries	72 PER DOZEN
Gluten-Friendly Cookies	78 PER DOZEN
Gluten-Friendly Brownies	78 PER DOZEN
Cranberry Granola, Serves up to 15	72 PER DISPLAY
Assorted Packaged Granola Bars	72 PER DOZEN
Assortment of Candy Bars	72 PER DOZEN
Selection of Haagen Dazs Ice Cream Bars	90 PER DOZEN



BREAKS A' LA CARTE

Menus are designed for a minimum of 15 guests.
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FRESH

Whole Fruit	84 PER DOZEN
Sliced Fruit & Berries Display	12 PER PERSON
Raw Seasonal Vegetable Display, Buttermilk Dip	12 PER PERSON
Greek Yogurt Display, Honey, Raisins, Granola	14 PER PERSON

SAVORY

Assorted Bagels, Plain Cream Cheese, Chive Cream Cheese	78 PER DOZEN
English Muffins, Butter, Fruit Preserves	78 PER DOZEN
Individual Quiche, Organic Egg, Spinach, Tomato, Onion, Gruyere	120 PER DOZEN
Individual Quiche, Organic Egg, Ham, Cheddar	120 PER DOZEN
Individually Wrapped Trail Mix	96 PER DOZEN
Bagged Potato Chips	96 PER DOZEN
Assorted Terra Chips	96 PER DOZEN
Chef Selection of Imported & Domestic Cheeses Quince Paste, Candied Nuts, Dried Fruit, Honey Comb Grissini, Artisan Style Crackers, Crostini	26 PER PERSON
Warm Soft Pretzel Bites, Assorted Mustards	90 PER 3 DOZEN
Mixed Salted Nuts, Serves up to 15	58 PER POUND
Bar Snack Mix, Serves up to 15	60 PER POUND



BREAK PACKAGES

Menus are designed for a maximum of 30 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.
*Attendant required, 250 per attendant.

BISCOTTI BREAK

Italian Almond Biscotti, Hazelnut Biscotti
Assorted Coffee Cakes
Chilled Coffees

20 PER PERSON

NOT SO STICKY...FINGERS

Seasonal Fruit Skewers
Baby Caramel Apples
Chocolate Dipped Strawberry Sticks
Rice Krispies Treat Sticks

26 PER PERSON

BUILD YOUR OWN ENERGIZER BAR

Assorted Nuts, Cranberry Granola
Dried Fruit, Raisins, Craisins
M&M's, Butterscotch Morsels
Low-Fat Berry Yogurt Smoothie

29 PER PERSON

POPCORN AND PRETZELS*

Freshly Popped Butter Popcorn, Parmigiano Cheese Topping
Warm Soft Pretzel Bites, Assorted Mustards
Red Vines, M&Ms

23 PER PERSON

FIESTA

Tortilla Chips
Guacamole, Pico de Gallo, Black Bean Corn Salsa
Churros, Cinnamon Sugar
Caramel Dulce de Leche

22 PER PERSON

AFTERNOON SNACK

Melon & Strawberry Fruit Skewer, Honey Vanilla Yogurt Dip
Celery Sticks, Peanut Butter
Pretzel Sticks, Raisins

25 PER PERSON



BUFFET LUNCH

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Includes Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

BIENVENIDO AT VDARA

RUSTIC NEW MEXICO CAESAR

Romaine Hearts, Shaved Radish, Cotija, Tortilla Strips, Caesar Dressing

GARDEN- FRESH CORN SALAD

Mexican Chayote, Fire Roasted Corn, Black Beans, Tomatoes
Squash, Garbanzo Beans, Avocado Dressing

RED CHILE CHICKEN POZOLE SOUP

Double Chicken Broth, Hominy

BUILD YOUR OWN FAJITAS

Barbacoa-Style Beef, Adobo Spiced with Roasted Garlic
Roasted Squash, Peppers, Nopales Cactus.
Warm Flour Tortilla

CHICKEN TEX MEX

Roasted Free Range Chicken, Tomatillo Salsa Verde, Kale Slaw
Chili-Lime Vinaigrette, Spiced Pepitas

ACCOMPANIMENTS

Refried Beans, Queso Fresco
Mexican Rice, Crushed Tomato, Cumin, Chicken Stock, Oregano

EMBELLISHMENTS

Queso Fresco, Guacamole, Pico de Gallo, Salsa Roja
Shredded Cheese, Sour Cream

VDARA PATISSERIE

Mexican Churros de la Abuelita
Vanilla Flan
Authentic Tres Leches Cake

70 PER PERSON

63 PER PERSON | WHEN SERVED MONDAY



BUFFET LUNCH

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Includes Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

THE SMOKE HOUSE

RIO GRANDE HOMEMADE SLAW

Creamy Cabbage, Carrots, Green Onions, Poblano Peppers, Black Beans
Chipotle-Lime Dressing Apple Cider Dressing

CRANBERRY & KALE SALAD

Cucumbers, Candied Pecans, Grilled Sweet Potatoes, Roasted Shallot Dressing

RUBY RED CREAMER POTATO & CHIVE SALAD

Brown Mustard, Hard Boiled Eggs, Mayonnaise, Celery

CAJUN BUTTER BAKED SALMON

Louisiana Creamed Corn, Bell Pepper, Celery, Tomato, Sweet Potato Curls

MEMPHIS ELVIS BBQ PULLED BEEF BRISKET

Honky Tonk Sweet & Tangy Sauce

BUTTERMILK FRIED CHICKEN

Southern Fried, Sweet Drop Peppers

Sliced Parker House Rolls

Cornbread Muffins with Whipped Honey Butter

ACCOMPANIMENTS

Grandma's Cheddar Mac and Cheese

Succotash, Variety of Market Stewed Legumes, Plum Tomatoes, Peppers and Onions

VDARA PATISSERIE

Chocolate Fudge Brownies

Berry Cobbler

House Baked Cookies

70 PER PERSON

63 PER PERSON | WHEN SERVED TUESDAY



BUFFET LUNCH

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Includes Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

MERCADO ITALIANO

VEGETABLE MINISTRONE SOUP

Garden Vegetables, Fresh Herbs

TOMATO Y MOZZARELLA INSALATA

Caprese Salad, Olive Oil, Fresh Basil, Barrel Aged Balsamic Vinegar

PARMESAN & RUCOLA SALAD

Arugula, Shaved Fennel, Radicchio, Parmigiano Reggiano, Lemon Vinaigrette

COBIA "PUTTANESCA"

Diced Tomatoes, Kalamata Olives, Capers, Spanish Anchovies, Extra Virgin Olive Oil

BRAISED TUSCAN CHICKEN & SAUSAGE

Peppadew Peppers, Lemon & Rosemary Jus

CLASSIC ITALIAN POLPETTE

House Made Meatballs, Marinara, Mozzarella, Parmesan, Basil

ACCOMPANIMENTS

Gnocchetti Sardi, Vodka Cream Sauce, Cherry Tomato, Parmesan, Black Olive & Fresh Basil

Tuscan Roasted Vegetables, Oregano Basil, Crispy Garlic

Whole Wheat Focaccia, Caramelized Shallot and Thyme

VDARA PATISSERIE

Hazelnut Cookie Baci Di Dama

Espresso Ladyfinger Tiramisu

Italian Custard Zuppa Inglese de la Nonna

70 PER PERSON

63 PER PERSON | WHEN SERVED WEDNESDAY



BUFFET LUNCH

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Includes Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

BON APPÉTIT!

POTATO "PARMENTIER" SOUP

Seasoned Leeks, Yukon Gold Potatoes Soup, Sour Cream, Chive

FRESH GREEN BEAN SALAD

Heirloom Tomatoes, Hard Boiled Eggs, Fingerling Potatoes, Niçoise Olives, Red Wine Sherry Vinaigrette

YELLOW CHICORY & FRISÉE SALAD

Endive, Roquefort, Roasted Walnuts, Granny Smith Apple, Shaved Radish Sherry Vinaigrette

RED WINE BRAISED BEEF "A LA MODE"

Rich Burgundy Red Wine Jus, Carrots, Pearl Onions

BRANZINO "PROVENCAL"

Charbroiled Artichoke Barigoule, Carrots, Onions, Fennel

CHICKEN "COCOTTE" GRAND-MÈRE

Chicken Jus, Fingerling Potatoes, Button Mushrooms, Double-Smoked Bacon

ACCOMPANIMENTS

Mediterranean Vegetable Ratatouille, Warm Cherry Tomato Vinaigrette

Yukon Gold Potato Mouseline, "Echiré" Butter

Petit Baguette, Whipped Butter

VDARA PATISSERIE

Assorted French Macaron

Meringue Lemon Tartlets

Café Liégeois Verrine

70 PER PERSON

63 PER PERSON | WHEN SERVED THURSDAY



BUFFET LUNCH

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Includes Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

FAR EAST AFFAIR

SPICY & SOUR SOUP

Bamboo Shoots, Wood Ear Mushrooms, Ginger, Tofu & Egg

ASIAN NOODLE & SESAME SALAD

Kimchi, Edamame, Chili Ponzu

CUCUMBER & HEARTS OF PALM SALAD

Roma Tomato, Pickled Ginger, Cilantro, Crushed Peanuts
Chili-Garlic Dressing

THAI GREEN SHRIMP CURRY

Coconut Milk, Lime, Thai Basil & Japanese Eggplant

SPICY STIR-FRIED CHICKEN "GONG BAO"

Zucchini, Red Pepper, Water Chestnuts, Crushed Peanuts

STEAMED BBQ PORK BAO BUNS

Crisp Pork Belly, Scallions, Toasted Sesame Seeds

ACCOMPANIMENTS

Asian Vegetable Stir Fry, Soy Sauce, Sesame, Ginger
Fragrant Jasmine Rice

VDARA PATISSERIE

Assorted Mochi Ice Cream
Coconut Macaroon
Mango Verrine

70 PER PERSON

63 PER PERSON | WHEN SERVED FRIDAY



BUFFET LUNCH

Menus are designed for a maximum of 90 minutes of service and a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Includes Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

BYO DELI BUFFET

TOMATO BISQUE WITH SMOKED BACON

CHOPPED COBB SALAD

Tomato, Crisp Bacon, Hard-Boiled Egg Avocado, Chives, Cheese, Red-Wine Vinaigrette

AMERICAN-STYLE POTATO SALAD

SUPERFOOD COLESLAW, ORANGE VINAIGRETTE

CUTTING BOARD DISPLAY

Oven-Roasted Turkey, Genoa Salami, Ham, Roast Beef

Provolone Cheese, Swiss Cheese, Cheddar Cheese

Roma Tomato, Lettuce, Pickle Spear Mayonnaise, Mustards, Aioli

Freshly Baked Breads

Sliced Parker House Rolls

Cornbread Muffins with Whipped Honey Butter

VDARA PATISSERIE

Cookies Brownies

Lemon Bars

65 PER PERSON | AVAILABLE DAILY



BOX LUNCH

Menus are designed for a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Beverages ordered separately.

LUNCH ON THE GO

SANDWICHES & WRAPS

Honey Mustard Chicken
Spinach, Tomato, Red Onion, Chipotle Aioli Wrap

Club Sandwich
Lettuce, Tomato, Bacon, Turkey, Swiss Cheese, Avocado Mayonnaise on Wheat Bread

Gluten Free Veggie Wrap
Grilled Squash, Grilled Zucchini, Arugula, Spicy Aioli in Gluten Free Wrap

Brisket Sandwich
Slow Roasted Beef Brisket, Lettuce, Tomato, Piquillo Peppers, Havarti Cheese, on Hoagie Roll

Turkey Havarti Sandwich
Roasted Turkey breast, Dijon Aioli, Lettuce, Roma Tomato on Cranberry Bread

Ham Sandwich
Black Forest Ham, Brie Cheese, Arugula, Apple Jam on Croissant

Caprese Sandwich
Fresh Mozzarella, Tomato, Pesto Aioli, Balsamic Vinaigrette, Pea Shoots on Ciabatta

SIDES

Pasta Salad
Elbow Macaroni, Celery, Onion

Spicy Potato Salad
Spicy Mustard, Chives

Israeli Cous-Cous
Sun Dried Tomato, Grilled Vegetables



BOX LUNCH

Menus are designed for a minimum of 15 guests.
Prepared on the Full Guest Guarantee. Menu Items are Not Transferable to Other Events.

Beverages ordered separately.

LUNCH ON THE GO

SWEETS

Fresh Baked Chocolate Chip Cookie

Fudge Brownie

Rice Krispies

ACCOMPANIED WITH

Chips

Fresh Whole Fruit

Condiments

55 PER PERSON | SELECT 1 SANDWICH OR WRAP OPTION, 1 SIDE, 1 SWEET
60 PER PERSON | WHEN SERVED ON PREMISE AS A DISPLAY, INCLUDES ALL 3 SWEETS



RECEPTION CANAPES

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Items are designed for a minimum order of 50 pieces each.
Chef required to finish back of house per 150 guests, 250 per chef.

CANAPES

Grilled Vegetables, Hummus Mille-Feuille	8 EACH
Individual Crudité Ramequin, Asparagus, Carrots, Bell Pepper, Buttermilk Dressing	8 EACH
Fried Tortilla Cup, Avocado Puree, Roasted Corn, Queso Fresco, Cilantro	8 EACH
Vegetable Taco, Fried Pita, Ancho Chile Marinade, Hummus, Feta Cheese	9 EACH
Asian Chicken Lettuce Wrap, Carrot Julienne, Hoisin Sauce	9 EACH
Pistachio Crusted Goat Cheese Truffle, Edible Spoon	9 EACH
Wild Mushroom Filo Cup, Tomato, Caramelized Onion, Thyme	9 EACH
Humboldt Fog Crostini, Brioche, Raspberry Chutney	10 EACH
Spanish Cured Beef Crostini, Grilled Artichoke Spread, Manchego Cheese, Quince	10 EACH
Quinoa Salad, Goat Cheese, Sun Dried Tomatoes, Apricots, Caramelized Walnuts	10 EACH
Smoked Salmon Crepe, Lemon Tarragon Cream, Masago Caviar, Dill	10 EACH
Duck Confit Saffron Crepe, Lemongrass	11 EACH
Beef Roulade Crouton, Horseradish, Gorgonzola Cheese	11 EACH
Chicken Salad, Curry, Red Endive, Edible Spoon	11 EACH
Burrata Cheese, French Baguette, Red Bell Pepper, Sweet Tomato, Micro Basil	11 EACH
Hickory-Smoked Salmon Lollipop, Cucumber, Dill, Brioche	12 EACH
Jamon Serrano, Baguette Crostini, Boursin Cheese, Papaya, Pea Shoot	12 EACH
Lobster Club Brioche, Tarragon Aioli, Saffron Cream, Chive	12 EACH
Fried Wonton Tuna Tartare, Ginger, Wasabi Aioli, Pea Sprout	12 EACH
Beef Carpaccio Purse, Limoncello, Parmesan Mousse	13 EACH
Big Eye Tuna Poke, Whole Grain Mustard, Macadamia Nut, Fried Shallot	13 EACH
Maine Lobster Summer Roll, Romaine Leaf, Tarragon, Fennel & Tobiko	13 EACH



RECEPTION HORS D'OEUVRES

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Items are designed for a minimum order of 50 pieces each.
Chef required to finish back of house per 150 guests, 250 per chef.

HORS D'OEUVRES

Spring Roll, Buffalo Chicken, Spicy Ranch Sauce	8 EACH
Vegetable Samosa, Potato, Pea, Beet Relish	8 EACH
Vegetable Skewer, Grilled Zucchini, Eggplant, Pepper, Artichoke, Mushroom, White Balsamic	8 EACH
Grilled Chicken Satay Skewer, Roasted Peanut Sauce	9 EACH
Salted Cod Croquette, Panko Crusted, Yuzu Aioli	9 EACH
Mac and Cheese Croquette, Marinara Sauce	9 EACH
Chicken Pot Pie Puff, Potato, Carrots, Garlic, Sweet Peas	10 EACH
Beef Kabob, Bell Peppers, Onions, Tzatziki sauce	10 EACH
Italian Meatball, Oregano, Calabrian Spiced Tomato Sauce	10 EACH
Short Rib Beignet, Coriander, Tomato Chutney	11 EACH
Chicken Empanada, Corn, Red Bell Pepper, Monterrey Cheese	11 EACH
Grilled Beef Satay Skewer, Spicy Ponzu Sauce	11 EACH
Phyllo Wrapped Shrimp Firecracker, Sweet Chili Aioli	12 EACH
Date & Blue Cheese Skewer, Bacon Maple Syrup	12 EACH
Carnitas Pulled Pork Empanada, Bulgogi Soy Marinade, Korean Pepper Sauce	12 EACH
Blue Crab Dauphine, Pate A Choux, Bell Peppers & Tarragon	13 EACH
Beef Wellington, Puff Pastry, Mushrooms, Thyme, Red Wine Sauce	13 EACH



RECEPTION DISPLAYS

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Items are designed for a minimum order of 50 pieces each.
An event requires a three-station minimum not to include dessert.
*If Sushi Chef required, 500 per chef.

DISPLAYED SHELLFISH

All Shellfish Displays are served with Assorted Condiments

Seasonal Shucked Oysters	10 EACH
Tiger Prawns	12 EACH
Stone Crab Claws	12 EACH
Alaskan King Crab Legs	14 EACH

SUSHI AND NIGIRI*

Select One Option

NIGIRI

Maguro (Ahi Tuna), Hamachi (Yellowtail), Sake (Salmon), Ebi (Shrimp)

SUSHI ROLLS

California, Spicy Tuna, Cucumber, Avocado

Soy Sauce, Pickled Ginger, Wasabi, Chopsticks

60 PER PERSON | 5 PIECES PER PERSON

FOR ENHANCED PRESENTATION

Logo Ice Carvings, Ice Platters and Bowls, or Bar Display

INDIVIDUALLY PRICED TO DESIGN



RECEPTION DISPLAYS

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Prepared on the full guest guarantee. *If Attendant or Chef required, 250 per chef
An event requires a three-station minimum not to include dessert.

ANTIPASTI

Domestic Prosciutto, Genoa Salami, Parmagiano-Reggiano
Mozzarella, Heirloom Tomato, Basil Dressing
Marinated Artichokes, Extra Virgin Olive Oil
Roasted Bell Peppers, White Balsamic, Thyme, Lemon Zest
Sun-Dried Tomatoes, Herbs, Toasted Pine Nuts
Grilled Red Onions, Aged Balsamic Vinegar
Green Asparagus Tips, Confetti Vegetable Salsa
Cured Olives
Crostini

28 PER PERSON

IMPORTED & DOMESTIC CHEESE

Chef Selection of Imported Cheeses, Domestic Cheeses
Quince Paste, Candied Nuts, Dried Fruit, Honey Comb
Grissini. Artisan Style Crackers, Crostini

26 PER PERSON

SEASONAL VEGETABLE CRUDITÉ

Buttermilk Dressing, Sweet Onion Dip, Thousand Island

27 PER PERSON

SALAD BAR

Thousand Island Dressing, Ranch, Bleu Cheese, Extra Virgin Olive Oil, Fig Balsamic Vinegar

Mixed Green Salad, Red, Yellow Pear Tomatoes

Bibb Lettuce, Tomato, Bacon, Bleu Cheese, Almonds

Roasted Fingerling Potatoes, Green Beans, Bacon Bits, Boiled Egg, Roma Tomatoes

Baby Frisée, Arugula, Roasted Beets, Goat Cheese, Candied Pecans

25 PER PERSON | SELECT 2
30 PER PERSON | SELECT 3



RECEPTION STATIONS

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An event requires a three-station minimum not to include dessert.

SLIDER STATION

Ground Beef Patty, Cheddar, Honey BBQ, Cheddar Roll

Grilled Salmon, Chipotle Aioli, Brioche

Ground Turkey Patty, Dijon Aioli, Provolone Cheese, Onion Roll

Grilled Chicken, Lemon Aioli, Swiss Cheese, Lemon-Rosemary Roll

Seasoned Fries, Ketchup, Mayonnaise, Mustard
Bib Lettuce, Tomato, Red Onion

30 PER PERSON | SELECT 2
36 PER PERSON | SELECT 3

TACO STATION

Carnitas

Ground Beef

Grilled Chicken

Pork Barbacoa

Guacamole, Pico de Gallo, Salsa Verde, Salsa Rojo
Sour Cream, Cheddar Cheese, Iceberg Lettuce
Soft Flour Tortillas, Soft Corn Tortillas

30 PER PERSON | SELECT 2 MEATS

SOUP & SANDWICH SAMPLERS

Basil Tomato Bisque & Ham, Cheddar Cheese on Brioche

French Onion Soup & Sliced Roast Beef, Swiss on a French Roll

Beer Cheese Soup & Reuben on Rye

Cream of Leek, Potato & Grilled Vegetable Wrap

27 PER PERSON | SELECT 2



RECEPTION STATIONS

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Prepared on the full guest guarantee. *If Attendant or Chef required | 250 per chef
An event requires a three-station minimum not to include dessert.
*Chef optional, 250 per chef.
**Attendant optional, 250 per attendant.

PASTA STATION*

PASTA SELECTIONS: Linguini, Whole Wheat Penne, Penne

PROTEIN SELECTIONS: Grilled Chicken, Shrimp, Crab, Short Ribs

SAUCE SELECTIONS: Alfredo, Marinara, Bolognese, Pesto

Chili Flakes, Grated Parmesan Cheese, Focaccia Bread

44 PER PERSON | SELECT 2 PASTA, 2 PROTEIN, 2 SAUCE
48 PER PERSON | SELECT 3 PASTA, 2 PROTEIN, 2 SAUCE

MASHED POTATO STATION**

Build Your Own Mashed Potato Bar

Starch: Idaho Potato, Sweet Potato, Cauliflower

Protein: Chicken, Shrimp, Crab, Short Ribs

Bacon, Chives, Sour Cream, Shredded Cheddar Cheese
Roasted Onions, Diced Roma Tomato, Roasted Garlic, Roasted Chicken Jus
Grated Parmesan Cheese, Chili Flakes

36 PER PERSON | SELECT 2 STARCH AND CHICKEN
5 PER PERSON | EACH ADDITIONAL PROTEIN

ROBATA GRILL*

Chef Required for Outdoor Enjoyment*

Dry Rubbed Beef, Mustard Soy Ginger

Tandoori Chicken, Raita Dipping Sauces

Miso Shrimp Skewer, Ponzu

Duck Breast Tenders, Nuoc Cham

Vegetable Skewer, Balsamic Glaze

43 PER PERSON | SELECT 3



RECEPTION CARVING STATIONS

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.

Prepared on the full guest guarantee.

An event requires a three-station minimum not to include dessert.

*Chef required, 250 per chef

DRY CURED SALT-CRUSTED PRIME RIB*

Butter Mashed Potatoes, Chives
Grilled Cipollini Onions, Peppercorn Sauce, Béarnaise
Pretzel Bread, Butter

36 PER PERSON

CRISPY OVEN ROASTED TURKEY*

Marinated Turkey Breast
Spiced Sausage, Cornbread Stuffing
Ginger, Cranberry Chutney, Giblet Gravy
Artisanal Rolls, Vermont Butter

31 PER PERSON

FISH*

Togarashi Tuna
Bok Choy, Soy Carmel Glaze, Sticky Rice

33 PER PERSON



RECEPTION DESSERTS

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Prepared on the full guest guarantee. *If Attendant or Chef required | 250 per chef

BUILD YOUR OWN PUDDING BAR

Puddings: Dark Chocolate, White Chocolate, Butterscotch, Rice Pudding

Sauces: Chocolate Ganache, Strawberry, Salted Caramel, Tropical Fruit

Toppings: Fresh Berries, Whipped Cream, Toasted Coconut,
Candied Almonds | Chocolate Crispy Pearls | Crispy Rice Puffs
Crushed Oreo Cookies | English Toffee | Peanut Butter Chips

20 PER PERSON | SELECT 2 PUDDINGS, 2 SAUCES, 5 TOPPINGS

WARM HOUSEMADE COBBLER BAR

Apple Crisp, Maple, Walnut Crumb

Peach, Blueberry Cobbler, Toasted Almonds

Cherry, Chocolate Streusel

Banana-Mango, Coconut, Macadamia Nuts

Fresh Berry, Almond-Oat Crumble

20 PER PERSON | SELECT 2
26 PER PERSON | ADD ICE CREAM

ELEVATE MINIS

Chouquette, Praline Cream

Strawberry Almond Tarts

Blueberry Mascarpone Cake

Caramelized Banana Chocolate Tart

Milk Chocolate Panna Cotta, Chocolate Streusel

Exotic Gateau, Candied Mango

72 PER DOZEN



RECEPTION DESSERTS

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.

Prepared on the full guest guarantee.

*Attendant required, 250 per attendant

**Chef required, 250 per chef

PARISIAN CREPE ACTION STATION**

Vanilla Custard Filled Crepes Heated To Order

Tropical Fruit, Coconut, Macadamia Nut Brittle

Fresh Berries, Candied Pecans

Bananas Foster, Nutella, Chocolate Shavings

Grand Marnier, Orange Zest, Caramelized Rice Krispy

Chocolate Ganache, Brownie Pieces, Toasted Almonds

24 PER PERSON | SELECT 2

30 PER PERSON | ADD ICE CREAM

GELATO OR SORBET BAR*

Gelato: Vanilla, Chocolate, Strawberry, Dulce de Leche, Coffee

Sorbet: Raspberry, Mango, Lemon

No Sugar Added: Vanilla, Lemon

Sauces: Hot Fudge, Caramel, Bananas Foster, Strawberry Sauce

Toppings: Seasonal Mixed Berries, Maraschino Cherries, Whipped Cream

Brownie Pieces, English Toffee, Candied Pecans, Oreo Chunks, Butterfinger Pieces

Served in Cones and Waffle Cups

22 PER PERSON | SELECT 2, 2 SAUCES, 4 TOPPINGS

26 PER PERSON | SELECT 3, 2 SAUCES, 4 TOPPINGS



A LA CARTE PLATED DINNER

Menus are designed for a minimum of 15 guests. Prepared on the full guest guarantee.
All Dinners Require a Minimum of Three Courses

All Dinners Include
Freshly Baked Artisan Breads, Butter
Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

TO START

Cognac Lobster Bisque, Seared Scallop, Petite Herbs	20 PER PERSON
Beef Tartar, Capers, Cornichon, Whole Grain Mustard, Frisee, Herbed Crouton	18 PER PERSON
Hamachi, Green Apple Hazelnut, Avocado, Yuzu, Olive Oil	22 PER PERSON

SALADS

Choose One

- Caesar, Romaine, Anchovy, Parmesan
- Burrata Cheese, Heirloom Tomato, Balsamic Glaze
- Roasted Beet, Goat Cheese, Pistachio, Granola
- Spinach, Strawberries, Queso Fresco, Pine Nuts, Fennel
- Antipasti, Salami, Capicola, Artichoke, Olives, Feta

SEASONAL INTERMEZZO

- Spring and Summer: Raspberry Champagne or Melon
- Fall and Winter: Green Apple or Yuzu

8 PER PERSON



A LA CARTE PLATED DINNER

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All Dinners Require a Minimum of Three Courses

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Freshly Baked Artisan Breads, Butter
Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

PROTEIN

Choose One

Duroc Pork Tenderloin, Roasted Peach Chutney	130 PER PERSON
Short Ribs, Bordelaise	122 PER PERSON
Filet Mignon, Bearnaise	128 PER PERSON
Airline Chicken, Mustard Cream Sauce	98 PER PERSON
Lamb Rack, Chimichurri	142 PER PERSON
Scallops, Yuzu Beurre Blanc	128 PER PERSON
Chilean Sea Bass, Lemon Caper Butter	128 PER PERSON
Salmon, Limoncello Beurre Blanc	118 PER PERSON

DUOS

Filet Mignon & Lobster, Demi-Glace	180 PER PERSON
Short Rib & Shrimp, Bordelaise	142 PER PERSON
NY Steak and Crab, Oscar style, Bearnaise	145 PER PERSON



A LA CARTE PLATED DINNER

Menus are designed for a minimum of 15 guests. Prepared on the full guest guarantee.
All Dinners Require a Minimum of Three Courses

All Dinners Include
Freshly Baked Artisan Breads, Butter
Vdara's Custom Blend Roast Coffee, Decaffeinated Coffee, Selection of Teas

SETS

Choose One

Potato Maxim, Charred Carrots, Duxelle
Cauliflower Puree, Romanesco, Pepitas, Golden Raisins
Celery Root, Brussels Sprouts, Pancetta, Capers
Morrel Bread Pudding, Black Garlic, Grilled Asparagus
Potato Dauphinoise, Carrots, Green Bean Bouquet
Butternut Squash Puree, Black Lentils, Pork Belly
Harissa Tomato, Ancient Grain Succotash, Basil

FINALE

Choose One

Butterscotch Pot de Crème, Salted Caramel and Warm Cinnamon Beignets
Vanilla Crème Brûlée, Tahitian Vanilla Bean Custard and Marinated Berries
Gianduja Gateaux, Gianduja Chocolate Mousse, Vanilla Cremeux, Hazelnut Financier and Marinated Berries
Lemon Cheesecake, Light Lemon Cheesecake, Pomegranate Gelée and Pistachio Cake
Tiramisu, Marsala Espresso-Soaked Ladyfingers, Café Noir Shavings and White Wine Zabaglione
Citrus Yogurt Panna Cotta, Greek Yogurt Panna Cotta, Yuzu Jelly and Citrus Cream Beignets

CUSTOM DESSERTS, TRIO DESSERTS, CHOCOLATE LOGOS
Minimum 50 Guest

MARKET PRICE PER PERSON



A LA CARTE BUFFET DINNER

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Prepared on the full guest guarantee. *If Attendant or Chef required, 250 per chef

All Dinners Include
Freshly Baked Artisan Breads and Butter
Vdara's Custom Blend Roast Coffee and Decaffeinated Coffee and Selection of Teas

SOUP

Choose One

Mushroom Velouté, Roasted Mushrooms, Cognac Cream

Black Lentil Soup, Bacon, Spicy Andouille Sausage

English Pea Soup, Ginger, Mint, Carrot

Onion Soup, Gruyère, Baguette Crouton

Cognac Lobster Bisque, Garlic Shrimp, 8 PER PERSON SUPPLEMENT

SALAD

Choose Three

Butter Lettuce Salad, Cherry Tomatoes, Pickled Okra, Blue Cheese Dressing

Baby Kale Salad, Cucumbers, Dried Cranberries, Watermelon, Toasted Pecans, Apple Cider Vinaigrette

Endive Salad, Frisée, Granny Smith Apples, Candied Pecans, Roquefort, Apple Cider Vinaigrette

Romaine Hearts "Caesars", Parmesan Cheese, Garlic Croutons, Caesar Dressing

BLT Salad, Iceberg Lettuce, Bacon, Tomatoes, Dijon Dressing

Arugula Salad, Shaved Fennel, Comte, Toasted Walnuts, Lemon, Olive Oil

Green Bean Salad, Tobacco Onions, Roasted Red Peppers, Chickpeas, Smoked Shallot Vinaigrette

Orzo Pasta Salad, Basil Pesto, Broccoli, Roasted Tomatoes, Pine Nuts, Parmesan

Antipasto Salad, Roma Crunch Lettuce, Salumi, Mortadella, Provolone, Italian Olives, Capers,
Giardiniera of Vegetables, Red Onion, Charbroiled Artichokes, Basil and Garlic Vinaigrette



A LA CARTE BUFFET DINNER

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Prepared on the full guest guarantee. *If Attendant or Chef required, 250 per chef

All Dinners Include
Freshly Baked Artisan Breads and Butter
Vdara's Custom Blend Roast Coffee and Decaffeinated Coffee and Selection of Teas

ENTREES

Choose Two

Seared Salmon, Charred Lemon, Capers, Brown Butter, Broccolini

Braised Short Ribs, Ancho Chili, Toasted Sesame Seeds

Herb Marinated Chicken, Sage Chicken Jus, Crispy Prosciutto

3 Cheese Tortellini, Seasonal Roasted Squash, Sage & Brown Butter Emulsion

Smoked Duck and Andouille Sausage Gumbo, Okra, Holy Trinity, Creole Spices

Seared Mediterranean Sea Bass, Sauce Verte, Blistered Baby Heirloom Tomatoes

Tomatoes Cassoulet, Duck Confit, French Garlic Sausage, Cannellini Beans

Shrimp and Grits, Sautéed Shrimp, Shrimp Gravy, Organic Anson Mills Grits, 10 PER PERSON SUPPLEMENT

CARVING STATION

Choose One

Smoked Bone in Beef Short Rib, Zatarain's Mustard Jus

Herb Crusted Prime Rib of Beef, Horseradish Cream, Balsamic Au Jus

Roasted Turkey Breast, Cranberry-Orange Relish, Gravy

Prime Filet of Beef au Poivre, Herbs de Provence, Sauce au Poivre, Fleur de Sel

Roasted Salmon Filet, Honey, Gochujang Pepper, Toasted Furikake

Steamship Beef Round, Horseradish, Dijon Mustard, Beef Jus, Serves up to 100 guests, 2,900 SUPPLEMENT



A LA CARTE BUFFET DINNER

Menus are designed for a maximum of 120 minutes of service and a minimum of 15 guests.
Prepared on the full guest guarantee. *If Attendant or Chef required, 250 per chef

All Dinners Include
Freshly Baked Artisan Breads and Butter
Vdara's Custom Blend Roast Coffee and Decaffeinated Coffee and Selection of Teas

ACCOMPANIMENTS

Choose Two

Braised Collard Greens, Smoked Ham Hock, Apple Cider Vinegar
Grilled Asparagus, Lemon Beurre Blanc, Shaved Radish
Braised Tuscan Beans, Marinated Olives, Toy Box Tomatoes, Capers, Pipparas
Wild Red Rice Pilaf, Roasted Sweet Potato, Tender Fennel
Pommes Lyonnaise, Tender Onions, Mustard, Bacon Lardon, White Wine
Sicilian Potatoes, Olive Oil, Garlic, Fresh Oregano, Lemon
Pomme Puree "Mousseline" Echiree Butter

VDARA PATISSERIE

Choose Three

Brazo Gitano, Mixed Berry Compote, Vanilla Cream
Chocolate Tartelettes, Chocolate Sable, Valrhona Dark Chocolate Ganache
Banana Pudding Shooter, Whipped Banana Custard, Vanilla Wafer, Chantilly Cream
Paris-Brest, Caramelized Choux, Praline Cream, Vanilla Chantilly
Cannolis, Traditional Ricotta, Amarena Cherries, Sicilian Pistachios
Oeuf a la neige, Meringue, Tahitian Vanilla Bean Anglaise, Fresh Berries
Chocolate Fudge Cake, Valrhona Ganache, Chocolate Mousse
Zeppolis, Powdered Sugar, Fig Caramel Sauce
Pecan Pie, Café au Lait Cream
Natillas De Leche, Spanish Cinnamon Custard, Vanilla Cream

135 PER PERSON
125 PER PERSON | NO CARVING STATION, ADD 1 ENTRÉE
12 PER PERSON | ADD GELATO OR SORBET BAR

BAR

*Bartender Required, 250 per Bartender.
One Bartender recommended per every 75 guests

HOSTED BAR PACKAGES*

Per Person, Charged on Full Guarantee	ULTRA	PREMIUM
One Hour	36	32
Two Hours	46	42
Three Hours	56	52
Four Hours	66	62

Brand Alcohol, House Wines, Imported Beer, Domestic Beer,
Soft Drinks, Chilled Juices, Sparkling Water, Bottled Water

HOSTED A' LA CARTE BEVERAGES*

Pricing is based on single shot drink or by glass

	HOST
ULTRA	
Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum, Patron Silver Tequila Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Macallan 12 Whisky	16
Custom Specialty Cocktail	17
PREMIUM	
Ketel One Vodka, Beefeater Gin, Bacardi Silver Rum, Herradura Tequila Johnny Walker Black Scotch, Jim Beam White Bourbon, Crown Royal Whisky	14
Vdara's Specialty Seasonal Cocktail	15
HOUSE ORGANIC RED, WHITE WINES	53 PER BOTTLE
DOMESTIC BEERS	
Bud Light, Budweiser, Michelob Ultra	9 PER BOTTLE
IMPORTED BEERS, MICROBREW BEERS Select 3	
Corona Extra, Heineken, Stella Artois, Samuel Adams, Fat Tire, Shock Top	11 PER BOTTLE
RED BULL, REGULAR AND SUGAR-FREE	9 PER CAN
SOFT DRINKS	6 PER BOTTLE
SELECTION OF CHILLED JUICE	6 PER GLASS
SPARKLING WATER	6 PER BOTTLE
MLIFE BOTTLED WATER	6 PER BOTTLE



WINE

Pricing is based on per bottle

ORGANIC HOUSE WINES

53

Bonterra vineyards have been farmed organically since 1987, long before organic products were widely available in America. The inspiration for farming this way was simple: organic grapes produce the purest expressions of the varietals and land on which they are farmed.

WHITE WINE

Bonterra Chardonnay, Bonterra Sauvignon Blanc

RED WINE

Bonterra Cabernet Sauvignon, Bonterra Merlot

CHAMPAGNE AND SPARKLING WINES

Champagne Moet and Chandon Imperial, France	115
Champagne Veuve Clicquot Brut, Reims, France	130
Champagne Taittinger Cuvee, France	110
Prosecco, LaMarca, Italy	65
Sparkling Domaine Ste. Michelle Brut, Columbia Valley, WA	53

WHITE WINES

Sauvignon Blanc, Brancott, Marlborough, New Zealand	64
Sauvignon Blanc, Twomey, Napa, CA	68
Chardonnay, Ferrari Carano, Sonoma, CA	65
Chardonnay, Cakebread, Napa Valley CA	100
Chardonnay, Far Niente, Napa, CA	138
Pinot Grigio, Santa Margherita, Valdadige D.O.C., Italy	77

RED WINES

Pinot Noir, McMurray Ranch, Sonoma, CA	56
Pinot Noir, Flowers, Sonoma, CA	125
Merlot, Duckhorn, Napa, CA	112
Merlot, Ferrari Carano, Sonoma, CA	60
Cabernet Sauvignon, BR Cohn, Sonoma CA	56
Cabernet Sauvignon, Justin, Paso Robles, CA	75
Cabernet Sauvignon, Cakebread, Napa, CA	174
Cabernet Sauvignon, Faust, Napa, CA	120
Cabernet Sauvignon, Caymus, Napa, CA	196
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	165
Zinfandel, Turley, CA	76