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C O N V E N T I O N
D I N I N G
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*Our award-winning team is ready to share
our award-winning cuisine with you.*



THE VENETIAN RESORT
LAS VEGAS

3355 Las Vegas Boulevard South, Las Vegas, Nevada 89109
Catering **702.414.3999**



WELCOME

Olivier Dubreuil

French Master Chef

The Venetian® Resort Las Vegas

Chef Dubreuil was born in Rochefort, a coastal town northwest of Bordeaux, France. His grandmother's garden was his market, and creating family meals from the quality and freshness found there became his tradition.

After graduating with honors in 1985 from the cooking school in Arcachon, France, he worked every season in a different region of the country to continue gaining invaluable training. Four short years later, Olivier's talents carried him across the globe, where he continued expanding his culinary expertise in Tunisia, Italy, French Polynesia, Mexico, the Caribbean, Switzerland, Ireland, and the United States. In 2005, chef Dubreuil was handpicked to lead a new team for The Venetian Resort.

Olivier's distinctive management style has earned him the reputation of being a compassionate, focused, and dedicated leader. The enthusiasm he demonstrates for his profession is infectious, and in March 2009, he became a member of the prestigious organization of *Mîtres Cuisiniers de France*. As a French Master Chef, he has been inducted into a society that promotes the French traditions of cuisine and furthers the interests of up-and-coming chefs worldwide.

November 2012

Chef Dubreuil was named Culinarian of the Year by the Nevada Restaurant Association.

March 2019

Chef Dubreuil joined the Ment'or Foundation as a member of the Culinary Council. The Culinary council is a network of prestigious industry leaders who provide their culinary expertise and knowledge to the foundation and its members.

January 2021

Chef Dubreuil was nominated for the Chair of the Académie Culinaire de France Delegation US and Canada.

March 2022

Medal of Honor from the Association des *Mîtres Cuisiniers de France*. This medal—considered the highest recognition from the *Mîtres Cuisiniers de France*—is awarded to culinary professionals who demonstrate dedication to hospitality and the culinary industry.

WELCOME

Jerome Ducrocq

Assistant Executive Chef
The Venetian Resort



Jerome Ducrocq was born in Calais in the north of France at the border of Belgium as the third generation of his family-owned butcher shop. From the youngest age, chef Ducrocq's father taught him the value of the food industry. He grew up understanding the products and with respect for clients, guests, and the team. With equal importance, those lessons are ingrained in his DNA.

In 2000, chef Ducrocq spent time working at the Ritz-Carlton in the United States before perfecting his craft in Paris. He spent eight years alongside some of the best French chefs at Michelin two- and three-star restaurants Carré des Feuillants, the Four Seasons Hotel George V, and Le Pavillon Ledoyen on the famous Champs-Élysées.

He joined the Jean-Philippe Patisserie team in Las Vegas to grow the savory menu in 2010. Chef Ducrocq says the experience of working with the most talented pastry chefs showed him that there is no limit when it comes to creation. After six years, he brought his lifetime of experience to The Venetian Resort Banquet team, where he now heads the department.



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WELCOME
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Dinesh Singh

Executive Banquet Chef
The Venetian Resort

Chef Dinesh Singh comes from New Delhi, a bustling cultural capital and the largest city in India. The city offers a vibrant mix of cuisines from different regions of the country and exploring the unique dishes inspired his love of food. From kebabs to flavorful curry—he fell in love with it all. Singh's father enjoyed hosting friends and relatives in the evenings at their home, and chef Singh began to learn how to cook to help prepare these community dinners everyone looked forward to. He learned early in life that “food feeds the belly, thoughts feed the mind, but love is what feeds the heart.”

His passion for food and cooking inspired him to pursue it as a career. He studied at the illustrious culinary training program at The Oberoi Hotel. Adaptive and talented at his craft, chef Singh was a significant contributor to award-winning restaurants in top destinations from the Maldives to Singapore. In 2010, he was part of the cooking team for the James Beard Foundation in New York.

Rising quickly through the ranks in the kitchen, chef Singh's ability to take on responsibility and mentor others was incredibly valuable. His time in Singapore was the catalyst for his transition to Las Vegas. Continuing to cook from the heart brought him to his current home at The Venetian Resort. He's come a long way from being a novice chef to becoming an Executive Banquet Chef at the largest resort in the city. He's proud of the huge volumes his team at The Venetian Resort can serve while maintaining high-quality cuisine guests can savor.



WELCOME

Simon Brégardis

Executive Pastry Chef
The Venetian Resort

Simon Brégardis was born and raised in Vendée in western France. He grew up splitting his time between there and Brittany, where his grandmother and most of his extended family lived. Vivid memories of his grandmother donning her apron and making buckwheat crepes and buttery Gâteau Breton for the whole town planted the seeds for his love of pastry.

An apprenticeship in his hometown began his journey as he developed his craft at renowned bakeries across Paris, including Fauchon, Pierre Hermé, and L'Atelier de Joël Robuchon. After spending time at the acclaimed Citrus Étoile, then located on the historic Champs-Élysées, he made the leap to Las Vegas, where his talents were recognized with several promotions that earned him the position of Assistant Pastry Chef at Bellagio. The experience earned him a chance in Miami, where he continued to showcase his skills both in pastry and leadership.

Competing in the L'Art du Chocolatier Challenge in 2012 gave Brégardis the opportunity to flex his creativity, winning Chocolatier of the Year along with awards for Best Workmanship and Best Showpiece. While in Miami, he was honored with the Zest Award for Best Baking & Pastry Chef of the Year in 2017. Brégardis is proud to be part of the Academie Culinaire De France, a worldwide association of chefs that represents and shares the values of French culture and cuisine around the globe. He enjoys his current position as Executive Pastry Chef at The Venetian Resort and mentoring his team to deliver award-winning experiences for meetings and events.

Thank you for choosing The Venetian Resort to set your table.

*Our professional team of caterers and chefs is at your service
to create and execute a memorable affair for you and your guests.*



WINNER

2023 Condé Nast
Traveler Readers' Choice Awards
#1 Hotel in Las Vegas
#2 Hotel in the world

2023—Gold Medal, Best On-Site Support Staff,
Best Food & Beverage, Best Décor/Design,
Best Hotel Resort Event Space

2023 Platinum Choice Winner

“Stella Award” Meeting News,
Meeting & Convention and Successful Magazine

2022—Gold Medal in Best Hotel/Resort Far West,
Best On-site Support Staff - Far West,
Best Food & Beverage - Far West,
Best Hotel/Resort Event Space - Far West,
Best Décor/Design - Far West

2020—Gold Medal in Best Décor/Design - Far West,
Gold Medal in Best Hotel/Resort Event Space (On-site) - Far West,
Gold Medal in Best Sustainability Initiative - Far West

2018—Best Hotel/Resort Far West (Gold),
Best Food & Beverage Far West (Gold),
Best Green Initiative - Far West (Gold),
Best On-site Support Staff Far West (Gold)

The following menus have been honed and tested to ensure your success.

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*Should your event require custom menus,
our team of catering professionals is ready to assist you.*

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Breakfast

Break

Lunch

Reception

Dinner

Beverages

Banquet Policies





GOOD MORNING
BREAKFAST

CONTINENTAL BREAKFAST



VENETIAN CONTINENTAL

\$45 per person

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves
- ~ Fresh Ripened Fruit Salad with Seasonal Berries
- ~ Hard-boiled Egg
- ~ Selection of Individual Yogurts
- ~ Venetian Blends of Coffee and Tea

PALAZZO CONTINENTAL

\$46 per person

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Housemade Aqua Fresca with Strawberry, Rose, Lychee, and Mint
- ~ Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves
- ~ Fresh Ripened Fruit Salad with Seasonal Berries
- ~ Honey Greek Yogurt, Dried Fruit, and Almond Granola
- ~ Venetian Blends of Coffee and Tea

Each menu requires a minimum guarantee of 10 persons. Continental Breakfasts are designed for a maximum of one hour of service. A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks. Continental does not include table service or seating for the entire group.

All prices are subject to a 24% service charge and 8.375% sales tax on food and beverage. Prices are valid January 1-June 30, 2024. This facility handles/prepares foods containing Peanuts, Tree Nuts, Eggs (Egg Products), Fish, Shellfish, Soy, Wheat, and Dairy (including Milk and Milk Products). Cross Contamination is possible. *Consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

BREAKFAST ENHANCEMENTS



BREAKFAST *enhancements*

THE MIDTOWN BAGEL BAR

\$27 per person

- ~ Assortment of Bagels
- ~ Smoked Scottish Salmon, Oven-Roasted Turkey, and Corned Beef
- ~ Plain Cream Cheese, Sundried Tomato Cream Cheese, Blueberry Cream Cheese, Peanut Butter, Jam, and Honey
- ~ Sliced Tomatoes, English Cucumbers, Shaved Radishes, Pickled Red Onions, and Bibb Lettuce
- ~ Tri-Pepper Colby Jack, Swiss, Horseradish Cheddar, and Havarti
- ~ Avocado Smear, Caper Aioli, and Whole Grain Mustard

MORNING PICNIC BOARD

\$29 per person

- ~ A Selection of Artisanal Cheeses and Meats, including Brie de Meaux, Boursin Cheese, Emmental Swiss, Beehive Cheddar, Salame Soppressata, Oven-Roasted Turkey, Honey Ham, and Mortadella with Pistachios
- ~ Marinated Olives and Artichokes, Whole Grain Mustard, Honeycomb, and Sour Cherry Preserve
- ~ Sourdough Rolls, Mini Baguettes, and Crackers

BUILD YOUR BREAKFAST SMOOTHIE BOWL

\$18 per person

- ~ Blueberry, Chia, and Soy Milk
- ~ Banana Coconut Greek Yogurt

THE FRUIT

- ~ Mixed Berries, Ripe Mango, Roasted Peaches, and Orange Segments

THE TOPPINGS

- ~ Banana Chips, Hemp Seed Oat Granola, Pumpkin Seeds, and Toasted Coconut Flakes

INDIVIDUAL FRITTATA (SELECT ONE)

\$15 per person

- ~ Organic Egg White Frittata with Peppers, Chipotle Potatoes, and Pepper Jack Cheese
- or
- ~ Ham, Potato, Boursin, Aged Cheddar, and Fine Herbs

HOT QUINOA “OATMEAL”

\$12 per person

- ~ Blueberry Apple Compote, Brown Sugar, and Coconut

HOT SAVORY QUINOA “OATMEAL”

\$12 per person

- ~ Hot Quinoa with Ham and White Cheddar Cheese

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BREAKFAST *enhancements*
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SANDWICH SELECTIONS

\$216 per dozen

- ~ Baked Ham and Cheese Croissants
- ~ Croque Monsieur — Rosemary Ham, Béchamel, and Swiss Cheese
- ~ English Muffin with Scrambled Egg Patty, House-Cured and Smoked Pork Loin, Provolone, and Tomato Jam
- ~ Country French Croissant with Jambon de Paris Ham, Scrambled Egg Patty, and Brie Cheese
- ~ Challah Twisted Roll with Canadian Bacon, Gruyère Cheese, Scrambled Egg Patty, and Tomato Aioli
- ~ Breakfast Burrito with Pork, Scrambled Eggs, Black Beans, Rice, Chipotle Potatoes, and Pepper Jack Cheese
- ~ Breakfast Burrito with Chicken, Scrambled Eggs, Black Beans, Rice, Chipotle Potatoes, and Pepper Jack Cheese
- ~ Ham, Cheese, and Egg Souffle
- ~ Spinach and Ricotta Cheese Souffle
- ~ Chipotle Chicken Sausage, Cheese, and Roasted Corn Pupusa

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BREAKFAST *enhancements*

SPECIAL DIETARY BREAKFAST SANDWICHES

\$240 per dozen

- ~ Gluten-Free Wrap Breakfast Burrito with Chorizo, Mozzarella, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish
- ~ Gluten-Free Wrap Breakfast Burrito with Plant-Based Chorizo, Vegan Mozzarella, Scrambled Tofu, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish
- ~ Breakfast Pupusas with Plant-Based Al Pastor, Vegan Mozzarella, Roasted Corn, Onion, and Charred Jalapeño
- ~ Vegan Croissant with Vegan Egg Patty, Piquillo Peppers, and Vegan Mozzarella Cheese
- ~ Vegan Pupusa with Tofu, Chickpea Falafel, Roasted Pepper, Vegan Mozzarella, and Tajín Sauce

FRENCH TOAST

\$15 per person

- ~ Classic French Toast
- ~ Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream

PANCAKE STATION

\$15 per person

- ~ Classic Warm Pancake
- ~ Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream



Each selection requires a minimum guarantee of 10 persons. Chef/Attendant Fee of \$300 required per action station.

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BREAKFAST BUFFET



BREAKFAST *buffet*



BREAKFAST BUFFET

\$62 per person

STARTERS

- ~ Chilled Juice Selection: Orange, Grapefruit, and Cranberry
- ~ Our Selection of Daily Baked Bread, Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves
- ~ Fresh Ripened Fruit Salad with Seasonal Berries
- ~ Selection of Individual Yogurts
- ~ Venetian Blends of Coffee and Tea

THE EGGS (SELECT ONE)

- ~ Scrambled Eggs — Light and Fluffy
- ~ Eggs Provençal* — Poached Egg with Slow-Simmered Tomato Sauce with Roasted Tomato and Fresh Basil
- ~ Cuban-Style Scrambled Egg with sautéed Chipotle Turkey Sausage, Black Beans, Crispy Corn Tostada, and Queso
- ~ Individual Omelet — served with Cheese Mornay Sauce **+\$5**
Choose One Flavor:
 - ~ Plain
 - ~ Herbs

THE MEATS (SELECT TWO)

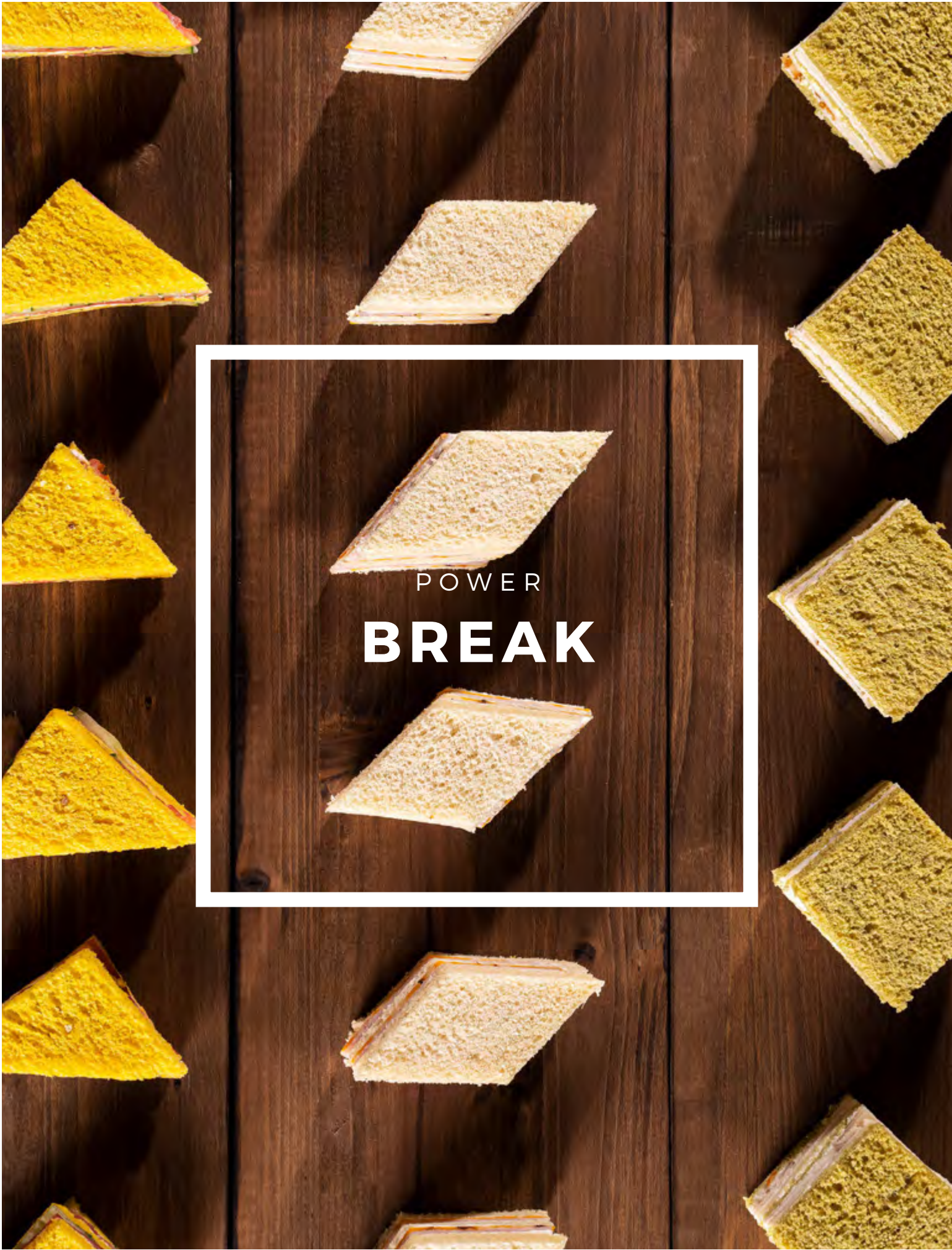
- ~ Peppered Bacon
- ~ Honey Ham
- ~ Classic Canadian Bacon
- ~ Housemade Pork Patty
- ~ Chicken Sausage with Caramelized Onions and Gouda
- ~ Housemade Turkey Sausage Patty
- ~ Chicken-Apple Sausage
- ~ Beef and Pork Filipino Longganisa Sausage
- ~ Housemade Plant-Based Patty “Sausage” **+\$5**

THE STARCH (SELECT ONE)

- ~ Roasted Yukon Potato Wedges with Fresh Herbs
- ~ Breakfast Potatoes with Caramelized Onions, Roasted Peppers, and Tomato Jam
- ~ Red Potato Wedges with Green Olives, Onions, Capers, Feta Cheese, and Oregano
- ~ Roasted Maple-Glazed Sweet Potatoes and Yams
- ~ Buttermilk Hashbrown Cakes with Chipotle Ketchup and Salsa Verde

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POWER
BREAK

BREAK *packages*

Themed Breaks

All Breaks include Venetian Blends of Coffee and Tea, Assorted Soft Drinks, and Bottled Water



LIGHT AND FRESH

\$30 per person

- ~ Whole Fresh Fruit
- ~ Individual House-Blended Trail Mix
- ~ Assorted Granola Bars
- ~ Watermelon, Yuzu, and Ginger Aqua Fresca

ITALIAN SNACK TIME

\$30 per person

- ~ Almond Amaretti Cookies with Chocolate Drizzle
- ~ Trio of Zeppole: Berry, Cinnamon, and Hazelnut Paste
- ~ Assorted Flavorful Biscotti
- ~ Sfogliatella filled with Ricotta

GLUTEN-FREE TREATS

\$30 per person

- ~ Tropical Fruit Skewer
- ~ Individual House-Blended Trail Mix
- ~ Chicken Caesar Lettuce Wrap
- ~ Hershey's Milk Chocolate Bar and Milk Chocolate Almond Bar

THE MINI SANDWICH BOARD

\$32 per person (SELECT THREE)

- ~ Maple-Roasted Yam Potato Salad with Pickled Red Pepper, Tuscan Kale, and Cranberry Preserve on Raisin Walnut Bread
- ~ Rosemary Roast Beef, Wild Arugula, and Shaved Parmesan with Oven-Roasted Tomato Spread on an Onion Roll
- ~ Roasted Turkey with Goat Cheese Spread, Arugula, and Cranberry Jam on Sweet Red Beet Ciabattine
- ~ Spanish Bocado with Cured Jamon, Manchego Cheese, Piquillo Pepper Aioli, and Watercress on a Mini Baguette
- ~ Tarragon French Chicken Salad with Celery, Grapes, Chopped Eggs, and Dijon Mustard on a Butter Croissant
- ~ Ham and Salame, Pickled Giardiniera, Sharp Provolone, Lettuce, Tomatoes, and Red Onions on Focaccia
- ~ Classic Mortadella with French Brie, Arugula, and Black Truffle Aioli on a Ciabatta Roll
- ~ Panino Caprese, Mozzarella "Fior di Latte," and Ripe Heirloom Tomatoes with Basil and Balsamic Reduction on Whole Wheat Bread
- ~ Tuna Salad with Avocado, Sliced Tomatoes, and Crown Lettuce on New York Rye

All Theme Breaks are designed for 30 minutes. For extended service beyond 30 minutes, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 10 persons and must be ordered for the full group guarantee.

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BREAK *packages*

ALL DAY BEVERAGE PACKAGE

\$62 per person (Maximum of 8 Hr. Service)

- ~ Assorted Soft Drinks
- ~ Bottled Waters
- ~ Venetian Blends of Coffee and Tea

THE VENETIAN ALL DAY BREAK PACKAGE

\$92 per person (Maximum of 8 Hr. Service)

ALL DAY REFRESHMENT BREAK (8 HR. SERVICE)

- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Blends of Coffee and Tea

PRE-MEETING BREAK (1 HR. SERVICE)

- ~ Chilled Orange Juice and Apple Juice
- ~ Assorted Mini Savory Madeleine —
Curry Coconut, Cheddar-Emmental, and Pesto

MORNING BREAK (30 MIN. SERVICE)

- ~ Selection of Granola and Protein Bars
- ~ Individual House-Blended Trail Mix
- ~ Whole Fresh Fruit

AFTERNOON BREAK (30 MIN. SERVICE)

- ~ Assortment of Fresh-Baked All Natural Cookies to include: Chocolate Chip, Cranberry-Apple, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut
- ~ Red Grape, San Daniele Prosciutto, and Cheddar Cheese Skewers
- ~ Assorted Bags of Chips and Pretzels



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BREAK ITEMS



BREAK items

À La Carte Break Items

BEVERAGES

- ~ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea served with Whole Milk, Skim Milk, and Cream
\$113 gallon
- ~ Cold Brew and Nitro Coffee Available — Please Consult with your Catering Conference Manager for details
- ~ Coffee Enhancement Specialty Milk (Almond, Soy, or Coconut)
\$2 per gallon of coffee, decaf, and tea
- ~ Bottled Smoothies — Assorted Flavors
\$10 each

The following items are charged on consumption

STILL WATER

- ~ SmartWater® Aluminum Bottle
\$9.50
- ~ Fiji®
\$9
- ~ The Venetian Resort Bottled Water
\$7

SPARKLING WATER

- ~ Perrier®, S.Pellegrino®, S.Pellegrino® Assorted Flavors
\$9

ASSORTED SOFT DRINKS

- ~ Coke®, Diet Coke®, Coke Zero®, Sprite®
\$7
- ~ Assorted Vitamin Waters
\$8 each
- ~ Assorted Gold Peak Teas
\$8 each
- ~ Individual Bottled Fruit Juices: Orange, Apple, and Cranberry
\$9 each
- ~ Monster Energy®
\$8

AQUA FRESCAS

- \$130 Per Gallon**
(MINIMUM OF 2 GALLONS EACH)
- ~ Pineapple, Guava and Orange—Infused Water
- ~ White Peach, Tangerine, and Turmeric—Infused Water
- ~ Desert Pear, Guava, and Lime—Infused Water
- ~ Strawberry, Honeydew, and Mint—Infused Water
- ~ Blueberry, Watermelon, Hibiscus—Infused Water

BOBA TEA SHOP

\$175 Per Gallon

TEA

(SELECT TWO, MINIMUM TWO GALLONS EACH)

- ~ Black Tea with Brown Sugar Syrup
- ~ Thai Milk Tea
- ~ Traditional Milk Tea
- ~ Mango-Passion Fruit Black Tea with Honey

CONDIMENTS

(SELECT TWO, BOBA PEARLS INCLUDED)

- ~ Lychee Popping Pearls
- ~ Mango Popping Pearls
- ~ Passion Fruit Popping Pearls
- ~ Grass Jelly
- ~ Herbal Jelly
- ~ Lychee-Flavored Coconut Jelly

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BREAK *items*

GOOD MORNING ITEMS

- ~ Assorted Glazed Doughnuts
\$96 per dozen
- ~ Kouign-Amann filled
with Berry Jam
\$96 per dozen
- ~ Fresh Baked Chocolate-Filled
and Plain Croissants
\$96 per dozen
- ~ Trio of Warm Belgian Waffles:
Original, Chocolate Chip,
and Cinnamon
\$96 per dozen
- ~ Chocolate Pecan Bars with
Chocolate Buttercream
\$96 per dozen
- ~ Fresh Fruit Salad
\$14 per person
- ~ Assorted Individual Fruit Yogurts
\$7 each
- ~ Assorted Greek-Style Yogurt
\$8 each
- ~ Whole Fresh Fruit
\$96 per dozen
- ~ Hard-Boiled Eggs
\$84 per dozen



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BREAK *items*

À La Carte Break Items

~ Assortment of Fresh-Baked All Natural Cookies to include: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut
\$96 per dozen

~ Rich Chocolate Fudge Brownies and Luscious Blondies
\$96 per dozen

~ Chocolate-Dipped Rice Krispies Treats
\$96 per dozen

~ Assorted Buttery Madeleines: Vanilla, Chocolate Marble, and Chocolate-dipped filled with Strawberry Jam
\$96 per dozen

~ Assorted French Macarons
\$96 per dozen

~ Vegetable Crudité Cups with Tomato Ranch
\$14 per each

~ Hummus with Pita Chips
\$14 per each

~ Protein Power Cup — Soppressata and Mortadella with Beehive Cheddar
\$14 per each

~ Assortment of Individual Candy Bars
\$6.50 each

~ Assortment of Individual Granola and Protein Bars
\$7.50 each

~ Assorted Bags of Chips and Pretzels
\$6.50 each

~ Individual House-Blended Trail Mix
\$8 each

~ Individual House-Blended Mixed Nuts
\$8 each

~ Fiesta Bar: Tortilla Chips, Guacamole, Pico de Gallo, Salsa Verde, and Sour Cream
\$12 per person (minimum of 10 people)

~ Assorted Ice Creams
\$120 per dozen

~ Locally Popped Gourmet Popcorn
\$144 per dozen (assorted flavors)

~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup
\$144 per dozen

~ Assortment of Savory French Pocket Croissants with Spinach and Ricotta and Ham and Cheese
\$144 per dozen

~ Assorted Swirls — Mini Cheese, Mini Tomato, and Mini Pesto
\$144 per dozen

PRE-MADE YOGURT PARFAIT
\$16 per each

~ Agave Syrup-Scented Greek Yogurt with Granola

~ Blueberry and Bloomed Chia Yogurt with Granola

~ Vanilla Yogurt with Berries and Coconut Chips

ON-THE-GO MINI BAGEL BOX
\$16 per each

~ Plain and Everything Mini Bagels, Cream Cheese, and Lemon Pepper-Cured Salmon with Deviled Egg Salad

~ Plain and Cranberry Mini Bagels, Cream Cheese, and Hickory Smoked Turkey with Deviled Egg Salad

~ Plain and Cranberry Mini Bagels, Cream Cheese, and Beef Pastrami with Deviled Egg Salad

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BREAK *items*
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BULK SNACKS

CANDY SELECTION
\$38 per pound

- ~ Jelly Beans
- ~ Plain M&M's
- ~ Peanut M&M's
- ~ Swedish Fish
- ~ Tootsie Rolls

SAVORY SELECTION
\$45 per pound

- ~ Cajun Mix
- ~ Festival Mix
- ~ Sea Salt and Black Pepper Cashews
- ~ Trail Mix
- ~ Mini Pretzel Twists
- ~ Honey-Mustard Pretzel Pieces

HEALTHY SELECTION
\$52 per pound

- ~ Banana Chips
- ~ Yogurt-Covered Cranberries
- ~ Spa Snack Mix
- ~ Dried Blueberries
- ~ Dried Apricots
- ~ Dried Strawberries



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TAKE TIME OUT FOR
LUNCH

LUNCH *plated*

All Plated Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, and Rolls with Butter



SALAD CHOICES (SELECT ONE)

- ~ Ruby Beet and Heirloom Tomato with Watercress, Whipped Burrata, Balsamic Pearls, and Extra Virgin Olive Oil
- ~ Mediterranean Cobb Salad — Iceberg Lettuce, Chickpeas, Tomatoes, Cucumbers, Kalamata Olives, Chopped Eggs, and Herb Dressing
- ~ Lollo Rossa and Sweet Little Gem Wedges, Orange Segments, Yellow and Red Beets, and San Daniele Prosciutto Chips with a Sicilian Pistachio Pesto
- ~ Caesar Salad — Romaine Hearts, Aged Parmesan, Herb-Roasted Garlic Focaccia Croutons, and Sweet Drop Peppers with Classic Caesar Dressing
- ~ Red Romaine Hearts with Roasted Garden Vegetables, Artichoke and Ricotta Rillettes, Garlic Olive Chip, and Chianti Vinaigrette
- ~ Vegan Chopped Salad — Heirloom Kale and Swiss Chard, Watermelon Radishes, Tiny Pear Tomatoes, Granny Smith Apples, Hemp Hearts, and Aquafaba Green Goddess Dressing

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LUNCH *plated*

ENTRÉE CHOICES (SELECT ONE)

FROM THE LAND

- ~ Chicken Thigh Fricassée with Leek Fondue
\$72 per person
- ~ Berkshire Pork Tenderloin with Cornichon and Mustard Sauce
\$74 per person
- ~ Venetian Signature Short Ribs — Braised for 48 Hours and served with Red Wine Demi-Glace
\$80 per person
- ~ Seared Beef Tenderloin Steak served with Bordelaise Sauce
\$84 per person

FROM THE SEA

- ~ Seared Salmon served with Beurre Blanc
\$74 per person
- ~ Seared Mediterranean Branzino served with a Spanish Caper Cream
\$74 per person
- ~ Seared Red Snapper with Papaya Salad and Red Curry
\$74 per person
- ~ White Sea Bass served with Citrus Relish
\$74 per person

FROM THE EARTH

- ~ Roasted King Oyster Mushrooms with Lentils, Seasonal Vegetables, and Coconut Velouté
\$66 per person
- ~ Miso-Marinated Eggplant with Spring Garlic and Edamame Furikake Fried Rice
\$66 per person
- ~ Chef's Choice Ravioli with Vegan Bolognese and Fried Basil
\$66 per person
- ~ Mapo Tofu with Plant-Based Meat with Beans and Mushrooms and Chili Pepper Sauce
\$66 per person

FROM THE GARDEN (SELECT ONE)

- ~ Mixed Mushrooms sautéed with Garlic and Herbs
- ~ Campari Tomatoes
- ~ Green Asparagus
- ~ Confit Baby Carrots
- ~ Haricot Vert sautéed in Extra Virgin Olive Oil and Shallots
- ~ Roasted Rainbow Cauliflower
- ~ Mini Root Vegetables (Red Beets, Yellow Beets, and Turnips) **+\$2**



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LUNCH *plated*

FROM THE HARVEST (SELECT ONE)

- ~ Buttery Mashed Potatoes
- ~ Roasted Garlic and Fingerling Potatoes
- ~ Pomme Anna
- ~ Wild Rice “Risotto,” Butternut Squash, Cranberries, and Coconut Milk
- ~ Truffle Potato Gratin **+\$5**
- ~ Creamy Mascarpone Cheese Polenta

DESSERT CHOICES (SELECT ONE)

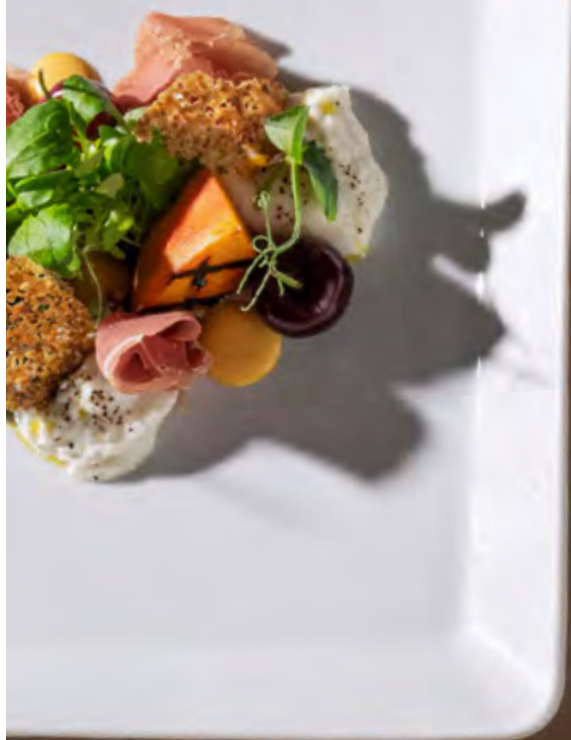
- ~ Chocolate Layered Fudge Cake with Raspberry Marmalade and Fresh Berries
- ~ Plant-Based Strawberry-Chocolate Panna Cotta Citrus Streusel
- ~ Oven-Roasted Peaches and Mint-Scented Almond Cream in a Tart Shell with Crème Fraîche Panna Cotta and Tangerine Sauce
- ~ Coconut Mousse and Raspberry Crèmeux on a Coconut Dacquoise Sponge with Fresh Lime-Whipped Ganache
- ~ Light Citrus Yuzu Mousse and Dark Chocolate Cookie with Mango-Passion Fruit Compote on a Matcha Almond Sponge



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LUNCH BUFFET



LUNCH *buffet*

All Buffet Lunches include Venetian Blends of Coffee and Decaffeinated Coffee



BUFFET #1

\$73 per person

SOUP AND SALADS

- ~ Chickpea and Tomato Soup — Slow-Cooked in Vegetable Broth with Celery, Onions, and Rosemary
- ~ Field Greens, Kale, Beet Greens, and Swiss Chard, Dried Blueberries, Ricotta Salata, and Red Wine Vinaigrette
- ~ Sicilian Potato Salad with Marinated Black Olives, Heirloom Cherry Tomatoes, Capers, Sliced Red Onions, and Torn Basil

ENTRÉES AND SIDES

- ~ Baked Mahi Mahi with Herbs and Creamy Tamarind Sauce
- ~ Ras el Hanout-Spiced and Braised Short Ribs with Tomatoes and Onions
- ~ Roasted Carrots with Za'atar Spice and Orange Glaze
- ~ Persian Lentils and Rice cooked with Saffron and Cardamom
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Light Almond Swiss Roll filled with Lemon Custard
- ~ Fresh Berries with Vanilla Mouseline Cream in a Crispy Tart Shell
- ~ Plant-Based Dark Chocolate Panna Cotta served in a Thin Chocolate Cup

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LUNCH *buffet*

BUFFET #2

\$73 per person

SOUP AND SALADS

- ~ Classic Farmhouse Potato and Leek Soup
- ~ Organic Broccoli and Kale Market Slaw, Carrots, and Cabbage with Creamy Green Peppercorn and Horseradish Dressing
- ~ Heirloom Cherry Tomatoes, Garbanzo Beans, English Cucumber, Red Onions and Tahini Vinaigrette with Crumbled Feta

ENTRÉES AND SIDES

- ~ Seared Branzino topped with Prosecco Beurre Blanc and Fresh Herbs
- ~ The Butcher's Cut Steak with Black Peppercorn Sauce
- ~ Roasted Pee-Wee Potatoes with Caramelized Pearl Onions, Garlic, Thyme, and Cherry Tomatoes
- ~ Roasted Mixed Beets with Baby Spinach and White Balsamic Dressing
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Chocolate S'mores Tart with Fluffy Toasted Marshmallow
- ~ Red Cream Puff filled with Strawberry Cream
- ~ Plant-Based Banana Chocolate Chip Sponge Cake with Passion Fruit Cream



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LUNCH *buffet*



BUFFET #3

\$73 per person

SOUP AND SALADS

- ~ Butternut Squash Soup
- ~ Chopped Romaine, Kalamata Olives, Julienne Onions, Sweet Drop Peppers, Feta Cheese, and Pita Chips with Harissa Vinaigrette
- ~ Fregola with Blistered Tomatoes, Basil Pesto, Diced Peppers, and Mozzarella Pearls

ENTRÉES AND SIDES

- ~ Roasted Barramundi with Herb Chimichurri
- ~ Roasted Beef Tenderloin with Mushroom Demi
- ~ Buttery Mashed Potatoes
- ~ Rainbow Cauliflower and Roasted Chickpeas with Mustard-Lime Vinaigrette
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Green Cream Puff filled with Floridian Key Lime Custard
- ~ Goopy Caramel and Dark Chocolate Fudge Tart
- ~ Berry Mousse with Plant-Based Raspberry Jelly and Lychee in Syrup

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LUNCH *buffet*
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BUFFET #4

\$73 per person

SOUP AND SALADS

- ~ Roasted Garlic Soup
- ~ Arugula and Frisée Salad with Shaved Bosc Pears, Cranberries, and Blue Cheese Crumbles with White Balsamic Vinaigrette
- ~ Red and White Quinoa Israeli Tabbouleh, Peppers, Red Onions, Cucumbers, and Tomatoes with Parsley

ENTRÉES AND SIDES

- ~ Roasted Chicken Thighs cooked with Paprika, Cayenne, and Turmeric Mix Demi
- ~ Oven-Roasted Salmon with Puttanesca Sauce
- ~ Paella-Style, Saffron-Infused Rice with Tomatoes, Peas, and Bell Peppers
- ~ Spanish Vegetable Stew with Zucchini, Bell Peppers, Eggplant, and Tomatoes
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Olive Oil-Scented Cake with Fresh Mint Cream
- ~ Almond-Chocolate Sponge Cake with Dulce de Leche
- ~ Plant-Based Basil-Strawberry Jelly, Vanilla Topping, Strawberry Espuma, and Vegan Yuzu-Chocolate Disc

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LUNCH *buffet*
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BUFFET #5

\$73 per person

SOUP AND SALADS

- ~ Thai Lemon Grass and Chicken Soup — Coconut Milk, Onions, Garlic, Ginger, Mushrooms, Red Peppers, Lime Juice, and Fresh Cilantro
- ~ Cabbage and Apple Slaw, Tear Drop Peppers, and Cilantro with Sweet Chili Vinaigrette and Toasted Sesame Seeds
- ~ Pancit Glass Noodle Salad with Carrots, Snap Peas, and Mushrooms with Tamari Calamansi

ENTRÉES AND SIDES

- ~ Minced Pork and Eggplant with Peppers and Spicy Doubanjiang Sauce
- ~ Thai Shrimp Curry with Lemongrass, Kaffir Lime, and Coconut Basil Green Curry Sauce
- ~ Steamed Jasmine Rice
- ~ Vegetable Curry — Cauliflower, Broccoli, Carrots, and Potatoes in a Yellow Curry Sauce

DESSERTS

- ~ Macau-Style Egg Tart
- ~ Green Tea and White Chocolate Ganache Swiss Roll
- ~ Plant-Based Mango Pudding

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LUNCH *buffet*

ITALIAN BUFFET

\$73 per person

SOUP AND SALADS

- ~ Tuscan Kale Soup with Italian White Beans and Baby Kale in a Light Tomato Broth
- ~ Classic Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil with a Balsamic Reduction
- ~ Insalata Reggiana — Arugula and Radicchio with Pears, Shaved Parmigiano Reggiano, Toasted Pine Nuts, and Grape Must Vinaigrette

ENTRÉES AND SIDES

- ~ Chicken Cacciatore — Roasted Chicken Breast with a Tomato, Pepper, Olive, Oregano, and Basil Sauce
- ~ Roasted Sea Bass with Lemon Caper Sauce
- ~ Gemelli Pasta with Fresh Herbs and Olive Oil
- ~ Sicilian Caponata with Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, and Fresh Basil
- ~ Fresh Baked Rolls and Butter

DESSERTS

- ~ Tiramisu — Coffee-Soaked Lady Fingers with Espresso Crèmeux and Mascarpone Tiramisu Cream
- ~ Lemon Tarts — Amalfi Lemon Custard in a Tart Shell with Italian Meringue
- ~ Cannoli — Citrus-Scented Ricotta Cream in Cinnamon Cannoli Shells



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LUNCH *buffet*

ITALIAN SANDWICH SHOP

\$69 per person

SALADS

- ~ Tossed Green Salad with Cucumbers, Carrots, Tomatoes, and Radishes with Ranch Dressing and Oregano Vinaigrette
- ~ Kale and Broccoli Creamy Green Peppercorn Slaw

CRAFTED SANDWICHES (CUT IN HALF)

- ~ Italian Ham, Capicola, Provolone, Spicy Giardiniera Relish, and Arugula on Ciabatta
- ~ Smoked Turkey, Swiss Cheese, and Thousand Island with Cole Slaw on Rye
- ~ Focaccia Caprese, Mozzarella, Tomatoes, Basil, Lettuce, and Olive Oil

SIDES

- ~ NY Deli Potato Salad
- ~ Elbow Pasta Salad with Peas and Bacon

DESSERTS

- ~ Chocolate Layered Sponge Cake with 65% Dark Chocolate Fudge
- ~ Freshly Baked Classic Apple Strudel
- ~ Burnt Basque Cheesecake served with Blueberry Coulis

ADD A DAILY INSPIRED SOUP SELECTION

\$5 per person



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LUNCH trays

EXECUTIVE GOURMET LUNCH TRAYS

*A selection of carefully crafted cold lunch trays prepared by our culinary team.
Each meal is composed of a salad, entrée, and dessert.*

TRAY LUNCH 1

\$69 per person

- ~ Poached Wild King Salmon,* Oven-Dried Tomato Pesto, and Root Vegetable Caponata with Capers and Preserved Lemon Gremolata
- ~ Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- ~ Black Forest Macaron with Milk Chocolate Ganache and Amarena Cherries

TRAY LUNCH 2

\$69 per person

- ~ Grilled and Sous Vide Free-Range Chicken Breast and Five Grain Salad with Wilted Spinach, Orange, and Scallion Salsa
- ~ Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- ~ Pistachio Sponge Cake, Vanilla Panna Cotta, and Raspberry Jam

TRAY LUNCH 3

\$69 per person

- ~ Sous Vide Beef Tenderloin with Green Beans and Fingerling Potato Salad with Creamy Horseradish
- ~ Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- ~ Praline Pecan and Milk Chocolate Tart

TRAY LUNCH 4

\$69 per person

- ~ Vegan Red Beet, Bibb Lettuce, and Mushroom Roll with Roasted Vegetable Quinoa
- ~ Petite Red Romaine, Shaved Radishes, Carrots, Fig Jam, and Blueberries
- ~ Vegan Banana Chocolate Chip Sponge Cake with Passion Fruit Topping



Each menu requires a minimum guarantee of 10 and a maximum of 250 persons.

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GRAND
RECEPTION

—
RECEPTIONS *hors d'oeuvres*
—



COLD ITEMS

\$132 per dozen

- ~ Bresaola, Fig Jam, and Brie Mini Club Sandwich
- ~ Poke and Vegetable Pita Taco
- ~ Roasted Beet Mille Feuille with California Goat Cheese
- ~ Broccoli Tartlet Carbonara with Mortadella and Whipped Truffle Ricotta
- ~ Vegetable Skewer and Andalusian Gazpacho with Watercress Oil

\$150 per dozen

- ~ Assorted Sushi Lollipop* — Tuna, Salmon, and Yellowtail on Bamboo Fork
- ~ Seared Ahi Tuna Tataki* with Pickled Ginger Aioli and Caviar on a Cucumber
- ~ Smoked Salmon Napoleon with Layers of Crepes and whipped Sour Cream
- ~ Duck Prosciutto with Ricotta and Cantaloupe on Red Endive
- ~ Thai Beef Lettuce Wrap with Papaya

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RECEPTIONS *hors d'oeuvres*

HOT ITEMS

\$132 per dozen

- ~ Teriyaki Chicken Skewers with Pearl Onions, Pickled Ginger, and Sesame Seeds
- ~ Truffle Chicken Puff — Truffle Chicken and Parmesan Cheese wrapped in Puff Pastry
- ~ Crispy Butternut Squash “Agri Dulce” Wonton
- ~ Mini Brie and Honey Tart with Toasted Pistachios
- ~ Vegetable Samosa
- ~ Wild Mushroom Arancini
- ~ Atomic Mushroom Feuilletés
- ~ Plant-Based Curry Corn Dog

\$150 per dozen

- ~ Bacon-Wrapped Short Rib
- ~ Crab Gougères filled with Spicy Crab Salad and Comté Cheese
- ~ Pork Bulgogi Wellington
- ~ Crispy Shrimp and Basil Wrapper with Feuille de Brick
- ~ Beef and Shishito Pepper Skewers with Roasted Garlic Jam



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FRESH SUSHI AND SEAFOOD



RECEPTION *seafood stations*

NEW ENGLAND SEAFOOD DISPLAY

\$78 per person

- ~ Shucked Seasonal Oysters* served on the Half Shell with Mignonette Sauce
- ~ Hot Smoked Atlantic Salmon, Chilled Shrimp, and Poached Maine Lobster Tail
- ~ Classic Cocktail Sauce, Spicy Caper Rémolade, Lemon Wedges, Creamy Horseradish, and Tabasco

ICED JUMBO SHRIMP

\$11 per piece

- ~ Served with Classic Cocktail Sauce, Spicy Caper Rémolade, Lemon Wedges, Creamy Horseradish, and Tabasco

(minimum order of three pieces per person)

SHUCKED SEASONAL OYSTERS

\$11 per piece

- ~ Served on the Half Shell with Mignonette Sauce, Cocktail Sauce, Tabasco, and Lemon Wedges

SUSHI DISPLAY

\$12 per piece

- ~ Selection of Rolls, Hand Rolls, Sashimi, and Nigiri served with Ginger, Wasabi, Light and Regular Soy Sauce, and Tamari

ICE CARVING

- ~ Allow our skilled ice carvers to create ice sculptures with reproductions of logos or intricate designs.

Starting at \$1,350 per block of ice



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MEAT AND CHEESE



RECEPTION *display stations*

SMALL-BATCH ARTISAN CHEESE DISPLAY

\$30 per person

- ~ A selection of small-batch production Cheese
- ~ All Cheeses are made from non-GMO and hormone-free Milk. Served with Fig-Orange Chutney, Sour Cherry Preserves, Quince Jam, Red Flame Grapes, Toasted Nuts, Assorted Rolls, and Crackers

CLASSIC CRUDITÉS DISPLAY

\$22 per person

- ~ Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radishes, Cucumber Slices, Cherry Tomatoes, Red Beet Hummus Dip, Preserved Lemon and Cucumber Dip, and Roasted Tomato and Pine Nut Tapenade

ARTISANAL CHARCUTERIE DISPLAY

\$30 per person

- ~ Charcuterie is sourced from small family-owned farms, and the animals are fed a non-GMO, vegetarian diet. The meats are hormone-, nitrite-, and nitrate-free. Served with Dijon and Whole Grain Mustards, Cornichons, Fig Chutney, Assorted Rolls, and Crackers

WALK AROUND SALADS

\$22 per person (pick two)

- ~ Steakhouse Salad — Iceberg Lettuce Bacon, Blue Cheese Crumbles, Pickled Red Onions, and Smoked Tomato Ranch
- ~ Chicken Caesar Salad — Romaine Lettuce, Shaved Parmesan, Garlic Croutons, and Classic Caesar Dressing
- ~ Field Greens, Shaved Root Vegetables and Fennel, Pomegranate Seeds, and Citrus Emulsion
- ~ Heirloom Kale, Shaved Radishes and Cucumbers, Edamame, Hemp Seeds, and Avocado Green Goddess Dressing



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RECEPTION STATIONS



RECEPTION *display stations*



DIM SUM STATION (PICK THREE)

\$30 per person

- ~ Chicken Fried Rice with Carrots, Peas, Crispy Onions, and Scallions
- ~ Shrimp and Pork Shu Mai
- ~ Vegetable Spring Rolls with Sweet Chili Sauce
- ~ Mixed Vegetable Potstickers
- ~ Steamed Chicken Potstickers with Soy Sauce
- ~ Turkey Shu Mai
- ~ Fried Vegetarian Pyramid Potstickers

QUICK BITE DISPLAY STATION

\$28 per person

- ~ Char Siu Pork Lettuce Wraps, Spicy Pickled Daikon, and Carrots with Cilantro
- ~ Alaskan Smoked Salmon Éclairs with Boursin Cheese and Almond Brittle
- ~ Assorted Mini Vegetarian Maki Rolls
- ~ Poached Jumbo Shrimp with Horseradish and Tomato Gazpacho

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RECEPTION *action stations*

HAWAIIAN TUNA POKE ACTION STATION

\$32 per person

- ~ Made-to-order Ahi Tuna* over Basmati Rice with Edamame and Cucumber, Almonds, Wakame, Furikake, and Avocado Crema

DYNAMITE SHRIMP ROLL ACTION STATION

\$28 per person

- ~ Baja California Shrimp tossed in a Spicy Kewpie and Tobiko Sauce served with Kimchi Coleslaw on a Pull-Apart Roll

PASTA STATION (SELECT TWO)

\$30 per person

- ~ Gemelli Pasta — Slow-Simmered Eggplant Bolognese and Fresh Herbs
- ~ Mediterranean Penne — Roasted Bell Peppers, Heirloom Tomatoes, Olives, Capers, Balsamic Glaze, and Parmesan Cheese
- ~ Farfalle Pasta — Finished with Forest Mushrooms, Cognac Sauce, and Shaved Parmesan Cheese
- ~ Ricotta Cavatelli — Lemon-Scented Seafood Bisque with Herbs
- ~ Rigatoni Pasta — Tossed with Tomatoes, Basil, and Braised Fennel, finished with Italian Sausage Ragout
- ~ Potato Gnocchi — Tossed with Creamy Curry Carbonara and Smoked Pancetta
- ~ Fregola Risotto with Vegan Truffle Cream

BUILD YOUR OWN “HOT DOG” AND MORE

\$30 per person

THE BUN (PICK ONE)

- ~ Hoagie Roll
- ~ Poppy Seed Bun

THE BASE (PICK TWO)

- ~ Traditional Beef Hot Dog
- ~ German Brats
- ~ Moroccan Merguez
- ~ Chipotle Turkey Sausage

SAUCE (PICK TWO)

- ~ Ketchup
- ~ Mayonnaise
- ~ Beer Mustard
- ~ Chipotle Aioli
- ~ Harissa Aioli
- ~ Yellow Mustard

RELISH AND CONDIMENT (PICK TWO)

- ~ Pickle Relish
- ~ Tajine Relish
- ~ Sauerkraut
- ~ Cojita Cheese
- ~ Onion Jam
- ~ Diced Onions

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RECEPTION *action stations*

MEXICAN CORN ESQUITE

\$24 per person

- ~ Roasted Mexican Corn Esquite with Lime Aioli, Cotija Cheese, and topped with your choice of Popcorn Chicken or Popcorn Shrimp

SLIDER STATION

\$30 per person

(SELECT TWO)

- ~ Pub House Slider* — Seared Beef Slider with Caramelized Onions and Creamy Dijonnaise on a Brioche Bun
- ~ Asian Chicken Slider — Red Cabbage, Pickled Onions, and Sriracha Aioli on a Brioche Bun
- ~ Seafood Slider — Fish and Shrimp Slider with Lime Aioli and Pickled Vegetable Slaw on a Brioche Bun
- ~ Bifanas — Shredded Pork Slider with Piri-Piri Aioli on a Brioche Bun
- ~ Served with Housemade Potato Chips

MINI STREET TACO STATION

\$30 per person

(SELECT TWO)

- ~ Salsa Verde Carnitas — Slow-Braised Pork Butt in Housemade Green Chile Sauce
- ~ Chipotle Chicken — Chicken Thighs Cooked in Smoky and Spicy Chipotle Sauce
- ~ Beef Taco — Spicy Ground Beef with Potato and Fresh Cilantro
- ~ Baja Shrimp Taco — Shrimp with Cilantro and Baja Sauce
- ~ Taco de Verduras — Roasted Root Vegetables and Black Beans

Served with Queso Fresco, Guacamole, Pico de Gallo, and Flour Tortillas

INDIAN STATION

\$32 per person

- ~ Aloo Gobi — Sautéed Potatoes and Cauliflower cooked with Cashews and Cumin Seed and finished with a touch of Fresh Tomatoes and Cilantro
- ~ Butter Chicken — Marinated Spicy Chicken cooked in Creamy Tomato Sauce
- ~ Biryani — Braised Basmati Rice cooked with Vegetables, Spices, and Saffron
- ~ Raita and Naan Bread

SOUTHWEST SALMON LETTUCE WRAP ACTION STATION

\$32 per person

- ~ Zesty Coastline Salmon Bite, Avocado Crema, and Crispy Chicharrones on Sweet Gem Lettuce



Each menu requires a minimum guarantee of 50 persons. Chef/Attendant Fee of \$300 required per action station.

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RECEPTION *carving station*

- ~ Rosemary-Roasted Turkey Breast with Turkey Gravy and Italian-Scalloped Potatoes with Fontina Cheese
\$1,020 serves 30 guests
- ~ Smoked Beef Brisket with Texas BBQ Sauce, Creamy Coleslaw, and Housemade Cornbread
\$1,200 serves 30 guests
- ~ Spice-Crusted NY Strip* with Red Wine Demi and Potato Risotto with Fava Bean and Truffle
\$1,260 serves 30 guests

- ~ Soy Ginger BBQ Short Rib with Teriyaki Glaze served with Kimchi Slaw and a Brioche Bun
\$1,230 serves 30 guests
- ~ Black Pepper Prime Rib* with Creamy Horseradish, Classic Mashed Potatoes, and Fresh Asparagus with Herb Vinaigrette
\$1,320 serves 30 guests



Chef/Attendant Fee of \$300 required per action station.

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DESSERT STATIONS



RECEPTION *dessert action stations*

MINI DOUGHNUTS

\$20 Per Person

We will glaze your doughnut to order with a selection of icings and top them for some extra crunch:

- ~ Icings: Chocolate, Orange, Raspberry, Lemon, and Pistachio
- ~ Toppings: Oreo Crumble, Chocolate Chips, Crispy Chocolate Pearls, Bacon, Candied Fruit, M&M's, and Caramelized Pecans

WHIMSICAL GELATO

\$22 Per Person

We will create your whimsical cornetto to order with our variety of waffle cones or cups and your selection of toppings and sauce.

- ~ Ice Cream Flavors: Cappuccino Crunch, Cookies & Cream, and Raspberry Sorbet
- ~ Sauce: Dark Chocolate
- ~ Toppings: Praline Pieces, Chantilly, Caramelized Pecans, Chocolate Pearls, and Mini M&M's
- ~ Waffle Flavors: Chocolate, Orange, Toasted Coconut, and Red Velvet

SWEET TACOS

\$20 Per Person

We will fill your sweet tacos to order with your choice of filling and top it with a light mousseline custard.

- ~ Cinnamon Hard Taco Shells
- ~ Choice of filling: Apple, Peach, or Berries

MAGIC CHOCOLATE SPHERE

\$24 Per Person

We will build a magic chocolate sphere filled with sweetness and melt it in front of you.

- ~ Intense Chocolate Mousse, Cherry Jelly, Brownie Bites, and Crunchy Chocolate Pearls served with Warm, Goopy Chocolate Sauce



Each selection requires a minimum guarantee of 100 persons.
Chef/Attendant Fee of \$300 required per action station.

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ENCHANTED
DINNER

—
DINNER *four-course plated dinner*
—



SALAD CHOICES (SELECT ONE)

- ~ Iceberg Lettuce Wedge, Pickled Onions, Heirloom Tomatoes, Queso Fresco, Chives, Spiced Pepitas, and Chipotle Ranch Dressing
- ~ Cantaloupe and Duck Prosciutto Salad — Pink Peppercorn Ricotta, Petite Seasonal Greens, and Candied Pine Nuts with Huckleberry Gastrique
- ~ Spicy Pepper Green Salad — Mustard Frill, Arugula, Mizuna, Dried Cherries, and Toasted Pumpernickel with Creamy Herb Dressing
- ~ Sweet Little Gem, Roasted Red Beet Purée, Golden Beets, Walnuts, and Goat Cheese Streusel with Maple Vinaigrette
- ~ Crystal Lettuce, Petite Red Romaine, Burrata Cheese, and 16-month-aged Jamon Serrano with a Fig Balsamic Reduction
- ~ Caesar Salad — Romaine Hearts, Parmesan, Garlic Croutons, Sweet Drop Peppers, and Preserved Lemon Ricotta with Classic Caesar Dressing

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DINNER *four-course plated dinner*

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APPETIZER CHOICES (SELECT ONE)

COLD APPETIZER

- ~ Yellowtail Crudo* with Red Chili, Sea Asparagus, Piment Espelette, Crispy Rice, and Ponzu Gelee
- ~ Horseradish Custard with Spicy Diver Sea Scallop, Orange Tobiko, Kewpie, and Korean Chile Threads
- ~ Ahi Tuna Tartare with Capers, Shallots, Artichokes, Fennel, and Creamy Lemon Steak Sauce
- ~ Wagyu Carpaccio* with Truffle Pearls, Compressed Celery, Citronette, and Nasturtium Leaves

HOT APPETIZERS

- ~ Seared Giant Rock Scallops, Curried Cauliflower Purée, and Roasted Brussels Sprouts +7
- ~ Chermoula-Marinated Pacific Shrimp, Alubia Bean Cassoulet, and Preserved Lemon Gremolata
- ~ Blue Crab Cake with Jicama-Herb Slaw and Lime Aioli with Crab Bisque +\$7
- ~ Fried Arancini stuffed with Pancetta, Mozzarella, and Pomodoro



ENTRÉE CHOICES (SELECT ONE)

FROM THE LAND

- ~ Half Roasted Guinea Hen with Whole Grain Mustard Demi-Glace
\$120 per person
- ~ Grilled Bone-In Pork Chop and Roasted Apple stuffed with Golden Raisin Chutney
\$130 per person
- ~ Venetian Signature Short Ribs — Braised for 48 hours and served with Red Wine Demi-Glace
\$145 per person
- ~ Seared Beef Tenderloin Steak served with Sauce Périgueux
\$148 per person

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DINNER *four-course plated dinner*

FROM THE SEA

- ~ Seared Salmon served with a Creamy Yuzu Sauce
\$130 per person
- ~ Seared Mediterranean Branzino served with a Spanish Caper Cream
\$130 per person
- ~ Black Cod served with Miso-Mustard Sauce
\$130 per person
- ~ White Sea Bass served with Piquillo Beurre Blanc
\$132 per person

FROM THE EARTH

The options below can be used for hot appetizers or entrées.

- ~ Roasted King Oyster Mushrooms with Lentils, Seasonal Vegetables, and Coconut Velouté
\$115 per person
- ~ Miso-Marinated Eggplant with Spring Garlic and Edamame Furikake Fried Rice
\$115 per person
- ~ Chef's Choice Ravioli with Vegan Bolognese and Fried Basil
\$115 per person
- ~ Mapo Tofu with Plant-Based Meat with Beans and Mushrooms and Chili Pepper Sauce
\$115 per person

FROM THE HARVEST (SELECT ONE)

- ~ Buttery Mashed Potatoes
- ~ Roasted Garlic Fingerling Potatoes
- ~ Pomme Anna
- ~ Jeweled Rice with Raisins, Currants, and Marcona Almonds
- ~ Pomme Fondant
- ~ Truffle Potato Gratin **+5**
- ~ Creamy Parmesan Cheese Polenta

FROM THE GARDEN (SELECT ONE)

- ~ Roasted Maitake Mushrooms
- ~ Morels with Sweet Peas **+2**
- ~ Broccolini
- ~ Green Asparagus
- ~ Confit Baby Carrots
- ~ Haricots Verts in Extra Virgin Olive Oil and Shallots
- ~ Roasted Rainbow Cauliflower
- ~ Roasted Endive
- ~ King Oyster Mushrooms



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DINNER *four-course plated dinner*
—

DESSERT CHOICES (SELECT ONE)

- ~ Pink Macaroon with Fresh Raspberries, Rose Mousseline Cream, and Candied Lychee in Syrup
- ~ Plant-Based Chocolate Exotic Tart, Banana Sponge Cake, and Chocolate Sauce
- ~ Passion Fruit Mousse with Blueberry Cream, Hazelnut Streusel Pieces, and Strawberry Sauce
- ~ White Chocolate-Lemon Streusel with Guanaja Dark Chocolate and Hazelnut Bavarian Cream and Blackberry Gel
- ~ Chocolate Sponge Cake Cubes with Vanilla Cream Cheese Mousse, Graham Cracker Pieces, and Mango-Passion Fruit Gel



Menu requires a minimum guarantee of 20 persons. Plated Dinners are designed for a maximum of two hours of service.
A surcharge will apply for extended service.

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DINNER BUFFET



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DINNER *buffet*
—



DINNER MENU #1

\$130 per person

SALADS

- ~ Kohlrabi and Fennel Noodle Salad with Cashew Pesto, English Peas, and Teardrop Tomatoes
- ~ Superfood Slaws — Kale, Brussels Sprouts, and Napa and Red Cabbage with Creamy Meyer Lemon Dressing

ENTRÉES AND SIDES

- ~ Classic French Coq au Vin with Garden Vegetables
- ~ Roasted NY Strip with Whole Grain Mustard Demi
- ~ Potato “Sarladaise” cooked with Onion and Duck Fat
- ~ Cauliflower Au Gratin with Béchamel and White Cheddar
- ~ Fresh Baked Rolls and Butter

CARVING STATION

- ~ Oven-Roasted Turkey Breast with Smashed Sweet Potato with Crispy Bacon, and Brown Butter Turkey Gravy

DESSERTS

- ~ Wine-Poached Williams Pear with Chocolate Mousse
- ~ Guava Cream Cheesecake
- ~ Key Lime Bar
- ~ Peanut Milk Chocolate Tart

Menu requires a minimum guarantee of 20 persons. Dinner Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks. Chef/Attendant Fee of \$300 per carving station

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DINNER *buffet*

DINNER MENU #2

\$140 per person

SALADS

- ~ Classic Butter Lettuce Salad — Tarragon, Chives, Parsley, Breakfast Radishes, and Chopped Eggs with Roasted Shallot Vinaigrette
- ~ Haricots Verts and Wax Bean Salad with Diced Cucumbers and Edamame with a Charred-Pineapple Emulsion

ENTRÉES AND SIDES

- ~ Sea Bass “a la Provençal” with Sautéed Pearl Onions, Cherry Tomatoes, Capers, and Black Olives
- ~ Baked Vegetable Lasagna with Spinach, Carrots, and Broccoli topped with Parmesan and Mozzarella Cheese with Ricotta Pesto Sauce
- ~ Seared Pork Medallion with Roasted Mushrooms, Baby Kale, and Mustard Demi
- ~ Sautéed Farm Fresh Vegetables with Artichokes and Olive Oil
- ~ Fresh Baked Rolls and Butter



CARVING STATION

- ~ Mustard-Crusted Roasted NY Strip Loin* with Mashed Potatoes and Heart of Palm and Asparagus Salad with Herb Vinaigrette

DESSERTS

- ~ Choco-Flan
- ~ Almond Cream and Fresh Pear Tart
- ~ Vanilla Napoleon

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DECADENT
BEVERAGES

BEVERAGE *hosted bar*

Hosted Bar Prices

All cocktails are calculated per one-ounce measure and are billed as such “per drink.” Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold The Venetian Resort blameless for any infraction thereof.

Bartenders

A bartender fee of \$300 per bartender will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per bartender will apply.



PREMIUM

Cocktails \$17

Wine \$16

- ~ Tito's Handmade Vodka
- ~ Fords Gin
- ~ Johnnie Walker Red Label Scotch
- ~ Jack Daniel's Whiskey
- ~ Olmeca Altos Plata Tequila
- ~ Bacardi Rum
- ~ Bulleit Rye Bourbon
- ~ Jameson Whiskey

SELECT PREMIUM

Cocktails \$19

Wine \$18

- ~ Grey Goose Vodka
- ~ The Botanist Gin
- ~ Johnnie Walker Black Label Scotch
- ~ Old Forester Bourbon
- ~ Crown Royal Whisky
- ~ Patrón Silver Tequila
- ~ Captain Morgan Spiced Rum
- ~ Myers's Platinum Rum

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BEVERAGE *handcrafted*
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CORDIALS

\$18 each

- ~ Amaretto Disaronno
- ~ Bailey's Irish Cream
- ~ Rémy Martin VSOP
- ~ Grand Marnier

DOMESTIC BEER

\$12 each

- ~ Michelob Ultra
- ~ Bud Light Seltzers
- ~ Blue Moon

IMPORTED BEER

\$12 each

- ~ Dos Equis
- ~ Stella Artois
- ~ Ace Dry Joker Cider

CRAFT BEER

\$12 each

- ~ Goose Island IPA

ADDITIONAL SELECTIONS

~ Fruit Juices

\$9 each

~ Assorted Soft Drinks — Coke®,
Diet Coke®, Coke Zero®, Sprite®

\$7 each

~ Sparkling Water

\$9 each

~ The Venetian Resort Bottled Water

\$7 each

~ Energy Drink

\$8 each

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BEVERAGE *sponsored packaged bar*

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Unlimited beverage service consisting of cocktails, beer, wine, soft drinks, mineral water, and fruit juices at a quoted price per person for a stated continuous period of time. Prices are based on a minimum guarantee of 50 guests. Per person charge is based on whole-hour increments and are not pro-rated. Tableside wine service and tray-passed beverages are charged per bottle pricing on packages.

BEER AND WINE ONLY

<i>One Hour</i>	\$30
<i>Two Hours</i>	\$40
<i>Three Hours</i>	\$50
<i>Four Hours</i>	\$60

PREMIUM

<i>One Hour</i>	\$38
<i>Two Hours</i>	\$48
<i>Three Hours</i>	\$58
<i>Four Hours</i>	\$68

SELECT PREMIUM

<i>One Hour</i>	\$46
<i>Two Hours</i>	\$56
<i>Three Hours</i>	\$66
<i>Four Hours</i>	\$76



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WINE PORTFOLIO



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BEVERAGE *wine portfolio*
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ONEHOPE WINERY

We have partnered with ONEHOPE Winery in collaboration with Rob Mondavi Jr. offering their wines for a cause with our Las Vegas local charity, Three Square. Three Square offers three square meals a day to those in need. For every case of ONEHOPE wine we sell, 18 meals are provided to those locals in Southern Nevada at the facility.

ONEHOPE Cabernet Sauvignon
\$62 per bottle

ONEHOPE Chardonnay
\$62 per bottle

THE BUBBLES

Cava, Campo Viejo, Spain
\$67 per bottle

Wycliff Brut, California
\$72 per bottle

Moët & Chandon Brut, Impérial, France
\$165 per bottle

THE WHITES

Davis Bynum, River West Chardonnay, Sonoma County, California
\$67 per bottle

Daou Chardonnay, Paso Robles, California
\$72 per bottle

San Simeon, Sauvignon Blanc, Paso Robles, California
\$72 per bottle

Terlato, Pinot Grigio, Italy
\$67 per bottle

THE REDS

Hampton Water, Rosé, France
\$67 per bottle

Acrobat, Pinot Noir, Oregon
\$67 per bottle

Daou, Pessimist, Red Blend, Paso Robles, California
\$77 per bottle

Drumheller, Merlot, Columbia Valley, Washington
\$67 per bottle

Justin, Cabernet Sauvignon, Central Coast California
\$72 per bottle

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A detailed photograph of a bakery display. In the foreground, a wooden cutting board holds a sliced baguette, a small loaf, and a knife. To the right is a large round loaf with intricate scoring patterns. In the background, a metal rack holds several cinnamon rolls, and another rack holds a tall, pointed loaf. A basket of small round rolls sits in the middle ground. The text 'STANDARDS AND POLICIES' is centered above the word 'BANQUET' in a white, sans-serif font, all enclosed within a white rectangular border.

STANDARDS AND POLICIES
BANQUET

BANQUET STANDARDS AND POLICIES

ALCOHOLIC BEVERAGES AND SERVICE

The Venetian Resort and The Venetian Convention & Expo Center are regulated by the Nevada State Alcoholic Beverage Commission. Per Nevada State Law, alcoholic beverages of any kind will not be permitted to be brought into the resort by the patron or any of the patron's guests or invitees from the outside. Nevada state law further prohibits the removal of alcoholic beverages purchased by the resort for client consumption.

Bartenders are required whenever alcoholic beverages are served in The Convention & Expo Center. The resort does not allow self-service of alcoholic beverages at any time.

All food and beverage items must be purchased from the resort.

In the event that you wish to order special alcoholic beverages that are not in The Venetian Resort inventory, these items must be ordered by the case. These special-order items may not be returned and must be paid for in their entirety. Unused bottles may not be sent to guestrooms or leave The Venetian Resort premises.

Package Bars do not include passed beverages or table-side wine service.

The legal drinking age in Nevada is 21. Proper identification is required when attending a function with alcohol to be served.

BANQUET SERVICE RATIOS

The following service ratios will apply to all Food & Beverage functions. If you require more servers we can accommodate your requests but additional fees will apply.

Plated Breakfast	2 servers per 40 guests
Buffet Breakfast	2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Lunch	2 servers per 40 guests
Buffet Lunch	2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Dinner	2 servers per 30 guests
Buffet Dinner	2 servers per 30 guests

(This calculation includes required attendants on standard buffets.)

Hosted Consumption Bar	1 bar per 75 guests
Hosted Package Bar	1 bar per 100 guests
Cash Bar	1 bar per 150 guests

BANQUET STANDARDS AND POLICIES

BANQUET GUARANTEE POLICIES

Ten (10) business days prior to all food functions, the Hotel requires the expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10 percent (10%) at the time of the final guarantee is given to the Hotel.

- ~ The Venetian Resort reserves the right to require a longer guarantee lead time due to but not limited to: menu complexity, cumulative program/event volume, organic sourcing requirements, sustainability requirements, holiday periods, delivery constraints, or other constraints in order to successfully secure product and timely production.
- ~ Guarantees for groups up to 3,499: by noon, three (3) business days prior to the scheduled function; for groups of 3,500-4,999: by noon, five (5) business days prior to the scheduled function; for groups of 5,000+: by noon, seven (7) business days prior to the scheduled function.
- ~ Guarantees for functions of 10,000+ guests shall be due no later than ten (10) business days prior to the scheduled function.
- ~ Guarantees for Sunday and Monday events must be given no later than noon of the preceding Wednesday.
- ~ Guarantees for Tuesday events must be given no later than noon of the preceding Thursday.
- ~ Guarantee numbers provided are not subject to reduction, and charges will be applied accordingly.
- ~ The overset for any event guaranteed for 100 or more people will be calculated at 3%. The 3% overset will not exceed 50 place settings.
- ~ For events of 100 persons or less, the guarantee will equal the set.
- ~ Should the client not notify The Venetian Resort of a guaranteed number, The Venetian Resort will utilize the expected number as the final guarantee.
- ~ Should the guarantee decrease by 15% from the expected number, The Venetian Resort reserves the right to charge room rental, service charge, and/or relocate your group to a smaller room.

POLICY CONCERNING INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours:

- A.** Guarantee increases received 24 to 72 hours prior to the event shall incur a 10% price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at \$67.00++. 24-72 hours prior to the event: a request for an increase to 550 is received. 500 lunches will be priced at \$67.00++ per person. 50 lunches will be priced at \$73.70++ (price plus 10%) per person.

- B.** Guarantee increases received within 24 hours of the event shall incur a 15% price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at \$67.00++. Day of function: a request for an increase to 550 is received. 500 lunches will be priced at \$67.00++ per person. 50 lunches will be priced at \$77.05++ (price plus 15%) per person.

An increased guarantee within 72 business hours will not receive an overset amount: the new guarantee is the set amount.

Please note that in some cases, "The Venetian Resort" may not be able to accommodate increases in Food & Beverage quantities. "The Venetian Resort" will make every effort to accommodate increases, including substitution of menu items whenever necessary.

DINNER MENUS

All plated dinner menus shall have a minimum of three courses.

LABOR FEE

A \$50 labor & preparation charge will be applied to all Continental Breakfasts and Breaks for less than 20 people.

A \$100 labor charge will be applied to meals or events (Breakfast, Lunch Receptions, and Dinner) for less than 20 people that require wait staff to be present for service.

BANQUET STANDARDS AND POLICIES

ADDITIONAL CHARGES

1. Any food and beverage ordered within three (3) business days of the function date will be considered a “pop up” and is subject to special menu selections and pricing.
2. For plated menus served as a buffet, a surcharge of \$5 per person will apply for all functions more than 100 guests.
3. For plated menus served as a buffet, a surcharge of \$12 per person will apply for all functions between 20 and 99 guests.
4. For plated menus served as a buffet, a surcharge of \$14 per person will apply for all functions between 10 and 19 guests.
5. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$5 per person will apply for all functions between 20 and 99 guests.
6. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$7 per person will apply for all functions between 10 and 19 guests.
7. A \$5 per person surcharge will apply to the full guarantee on any request to extend buffet meal service an additional 30 minutes beyond maximum service times.
8. A Chef/Attendant Fee of \$300 is required for all action stations.
9. A Dedicated Provider fee of \$300 will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per dedicated provider will apply. An inclusive service charge fee of \$75 per additional provider will be applied.
10. If your group will require any seating or place settings on tables for a Continental Breakfast, a \$2 per person labor fee may be incurred to cover the extra costs.
11. Meal Prices are based on six-foot rounds of ten (10) people each. A service charge may apply if tables are set for less than ten (10) guests.

12. All Pool functions are subject to an F&B minimum of \$105 (September-April) and \$145 per person (May-August).
13. All Madame Tussauds™ functions are subject to an F&B minimum of \$85 per person and a \$1,500 setup fee.

SPECIAL MEAL ORDERS

- ~ Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service.
- ~ All special meals must be included in the guarantee number.
- ~ If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater. Please note: special meals will be charged at market price.

KOSHER EVENTS

The resort is happy to work with you on fully Kosher catered functions. Kosher functions are subject to additional fees and may be subject to varying guarantee deadlines. Please consult with your Catering and Conference Manager for more details.

BANQUET SERVICE CHARGE

The resort's current service charge is 24% (19.61% non-taxable, 4.39% taxable). **The service charge is subject to change with or without notice.**

STATE TAX

Current Nevada sales tax is 8.375% and will be billed to your account on all equipment rentals, food, alcoholic and non-alcoholic beverages, set-up service, clean-up service, and labor fees. **Sales tax is subject to change with or without notification.**

BANQUET STANDARDS AND POLICIES

PERFORMANCE

Performance of this agreement is contingent upon the ability of the resort management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.

PAYMENT TERMS

Payment shall be made in advance of the function unless credit has been established.

If credit has been established, a predetermined deposit will be required at the time of signing the contract, along with the additional amount to be paid prior to the event.

The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old. Please note: Pool functions are subject to additional requirements found in the Pool Function Policy section of this document.

The Banquet Event Order (BEO) is the governing document for all goods and services order by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All Banquet Checks presented prior to final billing are subject to an audit and may vary from final invoiced Banquet Checks.

Food and Beverage Products: "The Venetian Resort" does not allow any outside food or beverage to be brought on property at any time. All food and beverage products must be purchased from "The Venetian Resort."

