

BELLAGIO®  
LAS VEGAS

*Celebrations That Shimmer, Sparkle & Shine.*



*An evening filled with festive cheer  
handcrafted cuisine and impeccable intuitive service.  
All sure to make your event a distinct experience to celebrate.*



*Allow us to enhance your event further*

## *Gifts from Bellagio*

*~Specially Priced Holiday Menus~*

*~Centerpieces~*

*~Printed Menu Cards~*

*~Votive Candles~*

*~Dance Floor~*

*~Seasonal Bellagio Linens~*

*~Special Holiday Photography Pricing~*

*~Special Holiday Entertainment Pricing~*

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*Twinkling  
Celebration*

*Forest Mushroom and Sherry Bisque  
Cranberry Wild Rice Timbale*



*Sous Vide Breast of Free Range Turkey  
Sourdough and Chestnut Stuffing  
Whipped Sweet Potatoes and Cider Glazed Carrots  
Turkey Pan Gravy*



*Sautéed Strawberries  
Vanilla Ice Cream*

*Bellagio Holiday Blend Coffee, Decaffeinated Coffee  
Selection of Deluxe Teas*

*Sixty Five Dollars*

*Glistening  
Celebration*

*Winter Greens  
Butternut Squash, Icicle Radish  
Golden Raisins and Grape Tomatoes  
Harvest Spice Vinaigrette*



*Cast Iron Roasted Halibut Filet  
Celery Root Potato Gratin  
Chili Spiced Broccolini  
Roasted Red Pepper Hollandaise*



*Brochette of Sorbets  
Seasonal Fruit*

*Bellagio Holiday Blend Coffee, Decaffeinated Coffee  
Selection of Deluxe Teas*

*Seventy Eight Dollars*

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## *Shimmering Celebration*

*Brandy Scented Lobster Bisque*



*Cinnamon Roasted Beet Salad*

*Frisee Greens and Pomegranate Seeds*

*Goat Cheese Crostini*

*Citrus Vinaigrette*



*Cabernet Short Rib and Pepper Seared Scallop*

*Honey Roasted Spaghetti Squash*

*Parsnip Puree and Brussels Sprouts*

*Braising Jus Reduction*



*Grand Marnier Frozen Souffle*

*Candied Strawberries*

*Bellagio Holiday Blend Coffee, Decaffeinated Coffee*

*Selection of Deluxe Teas*

***Eighty Nine Dollars***

***With this Elegant Celebration may we recommend***

*Evolution # 9, Sokol Blosser, Willamette Valley \$49.00 per bottle*

***And***

*Louis Martini, Cabernet Sauvignon, Napa Valley \$58.00 per bottle*

# *Sparkling Buffet*

## *Cold Selections*

*Salad of Winter Greens tossed with  
Chive Batonette, Torn Basil, Parsley, Carrot Curls and Golden Beets  
Balsamic and Champagne Vinaigrettes*

*Rotini Pasta Salad  
Charred Peppers  
Pumpkin Seed Pesto*

*Fresh Vegetable Display  
Bacon and Chive Dip  
Roasted Tomato and Caramelized Onion Dip*

## *Hot Selections*

*Ricotta Stuffed Shells  
Asparagus Tips  
Ginger Butternut Squash Cream*

*Clove Studded Ham  
Apple Cider Poached Cous Cous  
Dijon Mustard Demi Glace*

*Roasted Half Chicken  
Cranberry and Sausage Focaccia Stuffing  
Pan Jus*

*Potato Pancakes  
Sour Cream and Apple Sauce  
Sautéed Seasonal Vegetable*

## *Desserts*

*Holiday Yule Log  
Pies and Cakes of the Season  
Selection of Holiday Cookies  
Bellagio Holiday Blend Coffee, Decaffeinated Coffee  
Selection of Deluxe Teas*

***Seventy One Dollars***

# ***Gleaming Buffet***

## ***Cold Selections***

*Sliced New Potato Salad  
Fine Herbs and Crisp Lardon  
Creamy Tarragon Sherry Vinaigrette*

*Roasted Zucchini and Marinated Mushroom Salad  
Minted Dill Crème Fraiche*

*Local and Imported Cheese  
Roasted Walnuts and Grape Clusters  
Assorted Crackers*

*Artichoke and Grilled Tomato Salad  
Baby Arugula and Shaved Pecorino*

## ***Hot Selections***

*Five Lily Soup with Ementher Croutons*

*Pork Loin Roulade Stuffed with  
Root Vegetables and Sun-Dried Blueberries  
Rosemary Jus*

*Atlantic Salmon Wellington  
Fresh Spinach and Tomato Anise Compote*

*Honey Mustard Brined Roasted Turkey  
Orange Scented Cranberry Compote  
Pan Jus*

*Wild Mushroom and Golden Potato Terrine  
Brussel Sprouts with Caramelized Onions*

## ***Desserts***

*Caramelised Apple Crisp with Vanilla Gelato*

*Eggnog Floating Island with Candied Pecans*

*Holiday Cookies, Cakes and Pies*

*Bellagio Holiday Blend Coffee, Decaffeinated Coffee  
Selection of Deluxe Teas*

***Eighty Dollars***

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# *Shining Buffet*

## *Cold Selections*

*Mixed Fall Greens with Toasted Pumpkin Seeds*

*Julienne Butternut Squash*

*Cranberry Vinaigrette*

*Caramelized Sweet Potato Salad*

*Spiced Maple Infusion*

*Roasted Beet Salad with Raspberry Dressing*

*Artisan Smoked and Cured Meat*

*Cornichons and Red Onion Jam*

*Display of Artisan Cheeses*

*Crusty Breads and Sun-Dried Fruits*

*Caramelized Tomato and Haricot Vert Salad*

*Julienne Red Onions*

*Sherry Vinaigrette*

## *Hot Selections*

*Sous Vide Breast of Free Range Turkey*

*Sage Apricot Stuffing Pan Jus*

*Porcini Rubbed Rack of Lamb*

*Wild Rice and Candied Apples*

*Mint Jelly*

*Roasted Tenderloin Medallions*

*Cauliflower Puree*

*Horseradish Cream Sauce and Demi Glace*

*Seared Atlantic Salmon*

*Mozzarella and Tarragon Soft Polenta*

*Lemon Beurre Blanc*

*Ricotta Stuffed Lumaconi*

*Roasted Pumpkin Cream*

*Maple Braised Winter Root Vegetables*

## *Desserts*

*Caramelized Pear Bread Pudding, Eggnog Anglaise*

*Gingerbread Caramel Flan*

*Pecan Crème Carmel*

*Holiday Cookies, Pies and Cakes*

*Bellagio Holiday Blend Coffee, Decaffeinated Coffee*

*Selection of Deluxe Teas*

## *Ninety Five Dollars*

Chefs and Attendants at \$175.00 each, as needed

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## *More Sparkle & Shine*

*Deluxe "U-12" Chilled Shrimp  
Poached in Pickling Spice Court Boullion  
Vodka Cocktail Sauce, Horseradish, Tabasco  
Lemons and Limes Wedges*

***\$9.00 per piece***

*Maine Lobster Medallions  
Mustard Sauce, Louis Dressing, Drawn Butter*

***\$11.00 per piece***

*Definitely Sushi  
Authentic Japanese Sushi Display  
SUSHI: Yellowtail, Ahi, Shrimp, Salmon  
ROLLS: California, Spicy Tuna, Cucumber  
Pickled Ginger, Soy, Wasabe*

***\$9.00 per piece***

*Carved Turkey  
Caramelized Onion and Herb Spaetzle  
Orange Cranberry Relish, Rosemary Mayonnaise*

***\$13.00 per person***

*Carved Beef Tenderloin or Prime Rib Chops  
Traditional Béarnaise, Zinfandel Sauce, Creamy Horseradish Sauce*

***\$17.00 per person***

*Carved Honey Baked Ham  
Charred Pineapple Relish  
Dijon Mustard, Tarragon Mayonnaise*

***\$13.00 per person***

*Chefs and Attendants at \$175.00 each*

***For the Holidays.....Add Two or More Sparkles to any Buffet  
and all Attendants and Chefs are our gift to you***

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## ***HOLIDAY HOSTED BAR PACKAGES***

	<u>Premium</u>	<u>Select</u>
<i>One Hour</i>	\$23.00	\$26.00
<i>Two Hours</i>	\$30.00	\$34.00
<i>Three Hours</i>	\$37.00	\$41.00

*Bar Packages include Spirits, Wines, Beers, Juices, Soft Drinks and Waters*

*Bar Packages may be extended beyond three hours at an additional \$6.00 per person based on guaranteed attendance per hour or any portion of*

### ***A LA CARTE BAR SELECTIONS, PER DRINK***

	<u>Host</u>
<i><b>Select Spirits</b></i>	
<i>Grey Goose, Ketel One Citron, Bombay Sapphire</i>	\$11.50
<i>Mount Gay, Captain Morgan, Herradura Silver</i>	
<i>Maker's Mark, Crown Royal, Chivas Regal, Peach Schnapps</i>	
<i>Custom Cocktail Created on Request</i>	
<i><b>Premium Spirits</b></i>	
<i>Level, Absolut Citron, Tanqueray</i>	\$ 9.50
<i>Bacardi Silver, Captain Morgan, Sauza</i>	
<i>Jack Daniels, Seagram's VO, J&amp;B, Peach Schnapps</i>	
<i>Seasonal Cocktail "Chocolate Peppermint Cookie"</i>	
<i><b>House Red, White, Rosé and Sparkling Wines</b></i>	\$ 9.50
<i><b>Domestic Beer</b></i>	
<i>Bud Light, Samuel Adams</i>	\$ 7.00
<i><b>Imported Beer</b></i>	
<i>Corona Extra, Heineken, Stella Artois</i>	\$ 7.00
<i><b>Red Bull, Regular and Sugar-free</b></i>	\$ 7.00
<i><b>Selection of Chilled Juices</b></i>	\$ 5.00
<i><b>Soft Drinks</b></i>	\$ 4.50
<i><b>Mineral Water</b></i>	\$ 4.50

### ***BARTENDERS***

*Bellagio provides one bartender per 75 guests at \$175.00 per bartender.*

***For the Holidays.....Select any Bar Package  
and all the Bartender fees are our gift to you.***

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