We welcome you to the marvel that is Bellagio’s unparalleled culinary experience. Our chefs and culinary artisans have masterfully created sumptuous menus to delight any palate for all occasions.

While you may select from any of these exquisitely crafted menus, our Catering Team is here at your service to custom tailor the perfect menu to fit you and your guests’ tastes and styles.

**BUON APPETITO!**

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BREAKFAST SERVICE
## BREAKFAST SERVICE

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<th>Breakfast Service</th>
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<tbody>
<tr>
<td><strong>Continental Uno</strong></td>
<td>Fresh Orange Juice, Sliced Fresh Seasonal Fruits, Bellagio Granola, Skim Milk, 2% Milk, Bellagio Bakery Basket with Honey and Preserves, Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas</td>
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<tr>
<td><strong>Continental Due</strong></td>
<td>Fresh Orange and Grapefruit Juices, Sliced Fresh Seasonal Fruits and Seasonal Berries, Assorted Bagels with Cream Cheese (Whipped, Cinnamon Brown Sugar, Tomato Chive Cream Cheese), Bellagio Bakery Basket with Honey and Preserves, Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas</td>
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<tr>
<td><strong>Continental Tre</strong></td>
<td>Fresh Orange, Grapefruit and Cranberry Juices, Sliced Fresh Seasonal Fruits and Seasonal Berries, Individual Fruit Flavored Yogurts, Dry Cereals, Blueberry Flaxseed Granola, Skim Milk, Bellagio Bakery Basket with Honey and Preserves, Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas</td>
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</tbody>
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**Recommended Enhancements**
- Challah Twisted Roll: Fried Egg, Ham, Bacon, Cheese, Herbed Mayonnaise
- Breakfast Burrito: Eggs, Chorizo, Spiced Potatoes, Jack Cheese, Cilantro, Flour Tortilla, Served with Fire-Roasted Salsa

Prices are subject to prevailing sales tax and service charge.
BREAKFAST IN TOSCANA

Fresh Orange, Grapefruit, Cranberry, Watermelon Juices
Sliced Fresh Seasonal Fruit and Seasonal Mixed Berries
Bellagio Bakery Basket with Butter, Honey and Preserves
Assorted Greek Yogurts and Housemade Flaxseed Granola
Healthy Cereal Selection, Skim Milk, 2% Milk, Almond Milk
Organic Brown Egg Scramble
Chef’s Breakfast Potato Selection
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

Choice of Sides
Quinoa and Mixed Berry Muesli
Roasted Sweet Potato, Spinach, Celery Root
Whole Wheat Waffles, Roasted Walnuts, Apple Butter
Egg White Frittata, Zucchini, Red Bell Peppers
Cherry Tomatoes
Steel-Cut Oatmeal, Brown Sugar, Honey, Walnuts
Golden Raisins
Cottage Cheese, Mixed Berries, Roasted Pineapple
Pomegranate Relish
Chilled Grilled Asparagus, Shaved Parmesan, Lemon
Cracked Black Pepper

Choice of Meats
Turkey Bacon
Chicken Apple Sausage
Country Sausage Patty
Turkey Sausage

One Meat & One Side Selection $52.00 per person
Two Meat & One Side Selection $59.00 per person
Two Meat & Two Side Selection $63.00 per person
BREAKFAST IN MILANO

Fresh Orange, Grapefruit, Cranberry Juices
Sliced Fresh Seasonal Fruit and Seasonal Mixed Berries
Bellagio Bakery Basket with Butter, Honey and Preserves
Assorted Individual Yoghurts and Granola
Cold Cereal Selection, Skim Milk, 2% Milk
AA Scrambled Eggs with Fines Herbes
Chef’s Breakfast Potato Selection
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

Choice of Sides
Rustic Ratatouille, Olives, Capers
Wild Mushroom and White Cheddar Grits
French Toast, Maple Syrup, Powdered Sugar
Smoked Pork Chilaquiles in Ancho Tomato Sauce
Buttermilk Pancakes, Maple Syrup, Whipped Butter
Herb-Crusted Baked Roma Tomatoes with Goat Cheese
Belgian Waffles, Seasonal Fruit Compote
Whipped Butter

Choice of Meats
Link Sausage
Grilled Ham Steak
Applewood-Smoked Bacon
Chicken Apple Sausage

One Meat & One Side Selection $51.00 per person
Two Meat & One Side Selection $58.00 per person
Two Meat & Two Side Selection $62.00 per person
BREAKFAST ENHANCEMENTS

In Combination with Breakfast Service
Pricing Based on One Selection Per Person

**Breakfast Sandwiches**
- Challah Twisted Roll
  - Fried Egg, Ham, Bacon, Cheese, Herbed Mayonnaise
- Butter Brioche
  - Fluffy Scrambled Eggs, Back Bacon, Sausage, Aged Cheddar
- English Muffin
  - Folded Eggs, Country Sausage, American Cheese
- Herbed Ciabatta
  - Scrambled Eggs, Turkey Bacon, Tomato, Gruyère Cheese
- Breakfast Burrito
  - Scrambled Eggs, Chorizo, Spiced Potatoes, Monterey Jack, Cilantro, Flour Tortilla, Fire-Roasted Salsa
- Egg White Burrito
  - Baby Spinach, Roasted Red Peppers, Caramelized Shallots
  - Whole Wheat Tortilla, Romanesco Sauce
  - $15.00 per person

**French Toast Bar**
- French Toast – Three Ways
  - Cornflake-Crusted
  - Banana-Stuffed Brioche
  - White Chocolate
- Offered with Mixed Berries, Shaved Chocolate
- Nutella Whipped Cream, Mocha Whipped Cream
- Vanilla Whipped Cream, Maple Syrup
  - $16.00 per person

**Let’s Make an Omelet**
- Farm Fresh Eggs and Egg Whites
- Ham, Wild Mushrooms, Sautéed Onions
- Broccoli Florets, Asparagus, Diced Tomatoes, Scallions
- Avocado, Roasted Red and Yellow Peppers, Jalapeños
- Cheddar, Swiss, Fresh Mozzarella
  - $20.00 per person
- Spiced Rock Shrimp, Smoked Salmon, Lump Crab Meat
  - $5.00 per person, per additional selection

**By Popular Demand**
- Avocado Toast Bar
  - Whole Wheat Batard, Sourdough Baguette
  - Shaved Radish, Cherry Tomato, Feta Cheese
- Frittata
  - Broccoli, Sun-Dried Tomatoes, Cheddar Cheese
- Eggs Benedict
  - English Muffin, Canadian Bacon, Poached Eggs
  - Hollandaise
- Bagels and Lox
  - Assorted Bagels, Lox, Capers, Tomatoes
  - Red Onion, Hard-Boiled Eggs, Cream Cheese
- Prime Short Rib Hash
  - Poached Eggs, Béarnaise
  - $15.00 per person

**Eggs or Breakfast Meats**
- Scrambled Eggs, Egg Whites or
  - Organic Hard-Boiled Eggs
- Artisan-Smoked Bacon, Chicken Apple Sausage
- Link Sausage, Grilled Ham Steak or
  - Country Sausage Patty
  - $11.00 per person

**Cereal or Oatmeal**
- Assorted Boxed Dry Cereal with Skim Milk, 2% Milk
- Steel-Cut Oatmeal, Brown Sugar, Walnuts
- Golden Raisins
  - $10.00 per person
BRUNCH IN PIAZZA NAVONA

Fresh Fruit Juices
Wild Berry Banana and Dragon Fruit Kiwi Smoothies
Bellagio Bakery Basket of Muffins, Danish, Croissants
Creamery Butter, Honey and Preserves

From the Chefs in the Cold Kitchen

Sliced Seasonal Fruits and Seasonal Mixed Berries
Smoked Salmon, Assorted Bagels, Cream Cheese
Red Onions, Capers, Sieved Egg
Merlot-Soaked Watermelon, Heirloom Tomatoes
Jicama, Candied Fennel, Lemon Balm
Garden Greens, Roasted Turkey, AA Eggs
Teardrop Tomatoes, Aged Cheddar Cheese
Ranch Dressing

From the Chefs in the Hot Kitchen

Carving Station (Select One)
Black Angus Ribeye
Traditional Béarnaise, Zinfandel Reduction
Herb Aioli
Orange Mojo-Marinated Pork Loin
Dijon Mustard, Tarragon Aioli
Pretzel Bread and Silver Dollar Rolls

Let’s Make an Omelet

Farm Fresh Eggs and Egg Whites
Ham, Wild Mushrooms, Sautéed Onions
Broccoli Florets, Asparagus, Diced Tomatoes, Scallions
Avocado, Roasted Red and Yellow Peppers, Jalapeños
Cheddar, Swiss, Fresh Mozzarella

Hot Display

Scrambled Eggs with Fines Herbes
Applewood-Smoked Bacon, Link Sausage
Roasted Yukon Potatoes, Caramelized Shallots
Roasted Peppers

Accompaniments (Select Two)
Avocado Toast Bar
Whole Wheat Batard, Sourdough Baguette
Shaved Radish, Cherry Tomato, Feta Cheese
Sour Cream Blueberry Pancakes
Vermont Maple Syrup, Butter
Belgian Waffles
Seasonal Fruit Compote, Bourbon Maple Syrup
Whipped Butter

Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

$99.00 per person

Breaks are charged on a guarantee or actual attendance if greater than guarantee. Break Packages are designed for a maximum of 30 minutes of service. Additional hours are available at an additional charge of $10.00 per person, per hour. Attendant fee at $75.00 each. Food items are NOT transferable to other function rooms. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.
SNACKS AND REFRESHMENTS
REFRESHMENTS BETWEEN MEETINGS

Alba

Bellagio Danish Selection to include: ............................................................ $70.00 per dozen
   Blueberry, Lattice Apple, Lattice Cherry, Croissant, Apple Chausson
   Lemon Rolls, Chocolate Twist, Cranberry Twist, Raisin Rolls
Bellagio Muffin Selection to include: ............................................................ $70.00 per dozen
   Blueberry, Lemon Poppy Seed, Bran
Specialty Bakery Basket of Vegan and Gluten-Free Items: ............................. $72.00 per dozen
   Zucchini Muffin, Mini Banana Loaf, Blueberry Muffin

Assorted Donuts ..................................................................................... $72.00 per dozen
Bagels and Cream Cheese ....................................................................... $78.00 per dozen
Fresh Fruit Skewers ................................................................................ $108.00 per dozen
Yoplait Fruit Yoghurts ............................................................................. $112.00 per dozen
Chobani Greek Yoghurts ......................................................................... $144.00 per dozen
Vanilla Panna Cotta with Pomegranate Gelée ........................................ $168.00 per dozen
Nature Valley Granola and Nutri-Grain Breakfast Bars ......................... $72.00 per dozen
Assorted Dark Chocolate Skinny Almonds .............................................. $126.00 per dozen
REFRESCANENTS BETWEEN MEETINGS

Tramonto

Bellagio Cookie Selection to include: ................................................................. $70.00 per dozen
  Chocolate Chip, Peanut Butter, Oatmeal Raisin, Double Chocolate
  Macadamia Nut with White Chocolate Chips

Fudge Brownies and Blondies ................................................................. $70.00 per dozen

Rice Krispy Bars Dipped in Chocolate ................................................................. $70.00 per dozen

French Macaroon Selection to include: ................................................................. $70.00 per dozen
  Vanilla, Chocolate, Pistachio, Raspberry, Cassis, Passion Fruit, Birthday Cake

Cheesecake Bites to include: ................................................................. $70.00 per dozen
  White Chocolate, Pistachio, Caramel, Chocolate

Petite Cream Puffs to include: ................................................................. $70.00 per dozen
  Vanilla, Chocolate

Bellagio Biscotti to include: ................................................................. $70.00 per dozen
  Traditional, Anise, Chocolate, Hazelnut, Orange

Assortment of Tea Sandwiches ................................................................. $76.00 per dozen

Whole Fresh Fruit .................................................................................. $84.00 per dozen

Kind Bars ................................................................................................. $96.00 per dozen

Live Popcorn Cart (attendant required) ........................................................ $144.00 per dozen

Individual Bags of Kettle Chips, Snyder’s Pretzels, Popcorn and Cracker Jack Caramel Corn ................................................................. $96.00 per dozen

Soft Pretzel Sticks with Honey Mustard ................................................................. $72.00 per dozen

Assorted Oatcakes to include: ................................................................. $70.00 per dozen
  Chocolate Chip Pecan, Cranberry Raisin Almond

Assorted Donuts .......................................................................................... $72.00 per dozen

Candy Bars ................................................................................................. $72.00 per dozen

Häagen-Dazs and Dreyer’s Ice Cream Bars ................................................................. $94.00 per dozen
REFRESHMENTS BETWEEN MEETINGS

Coffee and Tea
Bellagio Blend Coffee, Decaffeinated Coffee ................................................................. $104.00 per gallon
Bellagio Blend Hot Tea, Iced Tea .................................................................................. $104.00 per gallon
Espresso, Latte, Cappuccino ........................................................................................ $12.00 per drink
Flavored Syrups, Sugared Stir Sticks, Cinnamon Sticks, Whipped Cream
Chocolate Shavings, Ground Cinnamon, Lemon Peel

Juices
Fresh Orange, Grapefruit, Cranberry Juices ................................................................. $108.00 per gallon
Chilled Watermelon, Tomato Juices ........................................................................... $108.00 per gallon
Fresh Lemonade or Arnold Palmer Way ...................................................................... $108.00 per gallon
Organic Power Greens, Super Beets, Carrot Juices ....................................................... $134.00 per gallon

Soft Drinks and Water
Assorted Soft Drinks, Diet, Regular .............................................................................. $6.00 each
M life® Rewards Bottled Water .................................................................................... $6.00 each
Sparkling Water ............................................................................................................. $6.00 each
Fiji Water ........................................................................................................................ $9.00 each
Vitamin Water ................................................................................................................ $9.00 each
ZICO Coconut Water ..................................................................................................... $9.00 each

Bottled Beverages
Red Bull Energy Drink .................................................................................................. $9.00 each
Starbucks® Frappuccino .............................................................................................. $9.00 each
Tea of a Kind — Black Peach Ginger, White Pomegranate Açai Teas ......................... $9.00 each
Individual Bottled Juices .............................................................................................. $9.00 each
Orange, Grapefruit, Apple, Grape, Cran-Apple

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BREAK PACKAGES

Strawberry Fields
Strawberry, Spinach, Goat Cheese
Walnut Lettuce Wrap
Strawberry Basil Parfait, Vanilla Ricotta
Pistachio Granola
Strawberry Madeleines, Strawberry Pâte de Fruit
Fresh Strawberry Tart, Strawberry Guava Smoothie
$26.00 per person

“O” Bellagio
“Just Popped” Buttery Popcorn
Savory BBQ and White Cheddar Cheese Toppings
Red Vines, Hot Tamales, Junior Mints, Goobers
Warm Artichoke Spinach Dip with Pita Chips
Assorted Soft Drinks, M life® Rewards Bottled Waters
$25.00 per person

Healthy and Happy
Build Your Own Trail Mix of Gourmet Granola
Dried Fruits, Nuts, Seeds and M&M’s
Assorted Oatcakes
Kind Bars
Coconut Water
$25.00 per person

Wholesome and Fresh
Carrots, Celery Sticks and Cherry Tomatoes
Peppercorn Ranch Dressing
Housemade Chimango
Fresh Fruit Skewers
Low Fat and Greek Yogurt
Triple Berry, Kiwi and Fresh Mint Aqua Fresca
$24.00 per person

For your convenience, we can create a beverage buffet offering Aqua Fresca:
Hibiscus Flower Tangerine and Orange Blossom .................................................. $104.00 per gallon
Cucumber Lime and Lemongrass ........................................................................... $104.00 per gallon
Pineapple Ginger and Kaffir Lime Leaf ................................................................. $104.00 per gallon
Passion Fruit and Lavender Honey ....................................................................... $104.00 per gallon
Add Aqua Fresca to Any Break ........................................................................... $3.00 per person
BREAK PACKAGES

A Day at the Park
Mini Corn Dogs
Soft Pretzel Sticks, Beer Cheese Sauce
Flavored Peanuts, Cracker Jack
Cotton Candy
Sweet Lemonade
$23.00 per person

Afternoon Tea
Assortment of Tea Sandwiches and Scones
Devonshire Cream, Lemon Curd, Fruit Preserves
Petit Fours
Hot English Breakfast Tea
$24.00 per person

Far East Revive
Warm Spring Rolls with Soy Ginger Dipping Sauce
Almond Cookies, Green Tea Black Sesame Cookie
Wasabi Soy Snack Mix
Iced Green Tea
$22.00 per person

Cruising the Mediterranean
Hummus, Baba Ghanoush, Marinated Olives
Crumbled Feta
Pita Bread, Herbed Flatbread, Lavosh Crisp
Pistachio, Walnut Baklava
Mint Iced Tea
$23.00 per person
BUFFET LUNCHEON AT TORRE DI PISA

Cold Table
Green Bean Salad
Roasted Button Mushrooms, Crispy Chickpeas, Lemon Vinaigrette
Brown Rice and California Kale
Bell Peppers, Heirloom Carrots, Scallions, Sherry Dressing
Baby Mixed Greens
Roasted Turkey Breast, Snow Peas, Radish, Herb Vinaigrette
Freshly Baked Bellagio Bread Basket
Creamery Butter

Hot Table
Seared Atlantic Salmon
Lemon Thyme Pearl Pasta, Asparagus, Sun-Dried Tomatoes, Blood Orange-Basil Cream Sauce
Chocolate Porter-Braised Short Ribs
Brown Butter, Fontina, White Polenta and Sage
Grilled Vegetables and Blistered Tomatoes
Farro, Oregano, Balsamic Glaze, Pesto

Dessert Table
Carrot Cake, Cream Cheese Frosting
Chocolate Cake, Chocolate Mousse, Raspberry Jam
Oreo Pot de Crème, White Chocolate Crèmeux
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Tea

Soup of the Day
Corn Chowder, Sourdough Croutons
$7.00 per person

At the Table Enhancement
Pretzel Bread, Honey Mustard Dip
$5.00 per person

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BUFFET LUNCHEON AT COLOSSEO

Cold Table
Orzo Pasta Salad
Broccoli, Roasted Tomatoes, Pine Nuts, Preserved Lemon

Apple and Endive Salad
Grapes, Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Chopped Greek Salad
Grilled Chicken, Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Citrus Oregano Vinaigrette

Freshly Baked Bellagio Bread Basket
Creamery Butter

Hot Table
Mediterranean Striped Bass
Artichoke, Grilled Broccolini, Oven-Dried Tomatoes, Olives, Capers, Lemon Butter

Grilled Flank Steak
Sautéed Potatoes, Roasted Fennel, Wild Mushrooms, Mustard Greens

Chickpea and Butternut Squash Curry
Steamed Jasmine Rice

Dessert Table
Pistachio, Walnut Baklava

Semolina Cake, Mascarpone Cream, Strawberries

Chocolate Pot de Crème

Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

$73.00 per person
$66.00 per person when Served on Monday

Soup of the Day
Mediterranean Red Lentil, Farro, Harissa
$7.00 per person

At the Table Enhancement
Crudités, Red Pepper Hummus
$5.00 per person

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BUFFET LUNCHEON AT PIEMONTE

Cold Table
Carolina Southern Coleslaw
Roasted Corn, Grilled Peppers

Fingerling Potato Salad
Bacon, Scallions, Deli Mustard, Old Bay Seasoning

Country Salad
Blackened Shrimp, Red Oak, Baby Spinach, Torn Basil, Rustic Croutons, Spicy Mustard Dressing

Freshly Baked Bellagio Bread Basket
Creamery Butter

Hot Table
Buttermilk-Marinated Fried Chicken
Yukon Gold Mashed Potatoes, Green Beans, Country Gravy

Baby Back Ribs
Mustard Barbecue Glaze

Fusilli and Cheese
Impossible Meat, Vegan Mozzarella

Dessert Table
Cheesecake, Fresh Strawberries
S’mores Verrine
Key Lime Pie, Whipped Cream

Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

Soup of the Day
Jambalaya Soup, Country Biscuit
$7.00 per person

At the Table Enhancement
Jalapeño Corn Muffins, Honey Butter
$5.00 per person

$73.00 per person
$66.00 per person when Served on Tuesday

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BUFFET LUNCHEON AT LA BELLA VITA

Cold Table

Insalata de Ruocola  
Roasted Beets, Pistachios, Strawberries, Ricotta Salata, Cabernet Vinaigrette

Tuscan Caprese  
Cherry Tomatoes, Baby Mozzarella, Shaved Red Onion, Fresh Basil

Asparagus Salad  
Grilled Flank Steak, Charred Radicchio, Dried Cranberries, White Balsamic Dressing

Freshly Baked Bellagio Bread Basket  
Creamery Butter

Hot Table

Grilled Margherita Chicken  
Confit Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil

Seared Rainbow Trout  
Butternut Squash Risotto, Brussel Sprouts, Tarragon Butter

Whole Grain Penne Pasta  
Portobello Mushrooms, Bloomsdale Spinach, Red Pepper Flakes, Arrabiata Sauce

Dessert Table

Berry Panna Cotta

Chocolate Bombolini and Vanilla Bombolini  
Tiramisu

Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas  
$73.00 per person  
$66.00 per person when Served on Wednesday

Soup of the Day

Traditional Minestrone  
$7.00 per person

At the Table Enhancement

Tomato and Parmesan Bruschetta  
$5.00 per person

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BUFFET LUNCHEON AT IL SICILIANO

Cold Table
Latin Lechuga Greens
Romaine Lettuce, Tomatoes, Black Beans, Cotija Cheese, Pumpkin Seeds, Chipotle Ranch
Mojito Hearts of Palm Salad
Avocado, Grapefruit, Red Pepper, Mint, Cumin Tequila Vinaigrette
Achiote-Marinated Salmon
Corn and Watercress Salad, Fresno Chili, Lime Cilantro Dressing
Freshly Baked Bellagio Bread Basket
Creamery Butter

Hot Table
Orange Mojo-Glazed Chicken Breast
Sweet Potato Soufflé, Crisp Pencil Beans
Grilled Skirt Steak
Chile-Dusted Potatoes, Kale, Spinach, Button Mushrooms
Grilled Vegetable Tofu Kabob
Sofrito Rice, Tamarind Glaze

Dessert Table
Dulce de Leche Cake
Flan, Seasonal Berries
Cinnamon Sugar Churros with Chocolate Sauce
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas
Soup of the Day
Soup of the Day
Pork Pozole, Tortilla Strips
$7.00 per person

At the Table Enhancement
Crisp Tostadas, Pico de Gallo
$5.00 per person

$73.00 per person
$66.00 per person when Served on Thursday

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BUFFET LUNCHEON AT SORRENTO

Cold Table
Green Papaya Edamame Salad
Roasted Red Peppers, Pickled Red Onions, Sesame Vinaigrette

Kula Watermelon Salad
Maui Onion, Cucumber, Rum-Infused Cherries, Goat Cheese, Thai Basil, Lime Vinaigrette

Big Island Cobb Salad
Togarashi-Spiced Salmon, Avocado, Blue Cheese, Caramelized Mango, Lilikoi Vinaigrette

Freshly Baked Bellagio Bread Basket
Creamery Butter

Hot Table
Huli-Huli Chicken
Sweet Potatoes, Haricot Vert, Oyster Mushrooms

Pit-Roasted Kalua Pulled Pork
Ginger-Glazed Carrots, Bok Choy, Asian Pear Kimchi

Pineapple Fried Rice
Shaved Coconut, Bean Sprouts

Dessert Table
Assorted Mochi Cake

Pineapple Upside-Down Cake

Coconut Mousse, Mango Marmalade

Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas
$73.00 per person
$66.00 per person when Served on Friday

Soup of the Day
Chicken, Green Papaya, Ginger, Coconut
$7.00 per person

At the Table Enhancement
Wonton Chips, Sweet Chili Sauce
$5.00 per person
BUFFET LUNCHEON AT SPANISH STEPS

Cold Table
Heirloom Beet and Orange Salad
Green Onion, Radish, Arugula, Whole Grain Mustard Vinaigrette

Broccoli and Brie Quiche
Frisée, Endive and Shaved Vegetable Salad, Candid Walnuts

Bistro Salad
Herbed, Grilled Chicken, Baby Gem Lettuce, Endive, Artichoke Hearts
Snap Peas, Lemon Verbena Vinaigrette

Freshly Baked Bellagio Bread Basket
Creamery Butter

Hot Table
Coq au Vin
Lardons, Cremini Mushrooms, Pearl Onions, Burgundy Wine

Steak and Frites
Garlic and Thyme-Rubbed Hanger Steak, Duck Fat French Fries, Béarnaise Sauce

Ratatouille
Herb Gratin, Yellow Tomato Coulis

Dessert Table
Assorted French Macaroons
Praline Paris Breast, Candied Hazelnuts
Baba au Rhum, Vanilla Cream

Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

Soup of the Day
French Onion, Gruyère Cheese Baguettes
$7.00 per person

At the Table Enhancement
Grilled Vegetable Crudité
Red Pepper Saffron Dipping Sauce
$5.00 per person

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BUFFET LUNCHEON AT SAN LORENZO

Leaves and Bits
Lollo Rosso, Endive, Romaine, Boston Lettuce
Chopped Walnuts, Flaked Almonds
Dried Cranberries, Shaved Radish
Compressed Cucumbers, Heirloom Cherry Tomatoes
Champagne Vinaigrette, Balsamic Dressing
Avocado Crema

Couscous
Mediterranean Vegetables, Moroccan Spices
Cilantro

California Cheese Board
Point Reyes Blue, Bandage Cheddar
Humboldt Grapes, Apple Chutney
Crackers, Walnut and Raisin Loaf

Deli Selection
Sliced Turkey Breast, Roasted Prime Beef
Corned Beef, Country Ham, Salami

Cheese Selection
American, Cheddar, Swiss, Provolone

Bread Selection
White, Wheat, Ciabatta Roll

Accompaniments
Red Onions, Sliced Tomatoes
Pickles, Horseradish Cream
Chipotle Mayonnaise, Dijon Mustard
Selection of Potato Chips

Dessert
Assorted Cookies
Brownies and Blondies
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

Soup of the Day
Roasted Tomato, Herb Croutons
$7.00 per person

$71.00 per person

Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service. Additional hours are available at an additional charge of $10.00 per person, per hour. Food items are NOT transferable to other function rooms. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.
PLATED LUNCHEON

Includes Hearth Breads and Butter
Bellagio Blend Coffee, Decaffeinated Coffee, Iced, Deluxe Tea

**Salads (Select One)**

Simple Salad
Mixed Greens, Shaved and Compressed Vegetables, Champagne Vinaigrette

Wild Arugula
Compressed Red Onions, Goat Cheese Dressing, Toasted Hazelnuts

Wedge Salad
Candied Bacon, Confit Cherry Tomatoes, Everything Bagel Seasoning, Mint, Wedge Dressing

Caesar
Chopped Romaine, Parmigiano Reggiano, Focaccia Croutons, Creamy Dressing

Moroccan
Couscous, Ras el Hanout, Dehydrated Cherry Tomatoes, Candied Lemon

**Sweet Endings (Select One)**

Raspberry Macaroon
Yogurt Mousse, Fresh Raspberries, Raspberry Glaze

New York Cheesecake
Blueberry Sauce, Fresh Berries, Graham Cracker Crumb

Tiramisu
Coffee Lady Fingers, Mascarpone Mousse, Dark Chocolate Shavings

Crème Brûlée
Vanilla Crème Brûlée, Fresh Berries

*Continued on next page*
PLATED LUNCHEON

Includes Hearth Breads and Butter
Bellagio Blend Coffee, Decaffeinated Coffee, Iced, Deluxe Tea

Entrées (Select One)

Roasted Herbed Chicken Breast, Madeira Glaze .......................................................... $64.00 per person
Braised Short Rib, Natural Reduction, Grated Horseradish ........................................ $68.00 per person
Seared Filet of Beef, Roasted Garlic and Thyme Butter ................................................ $70.00 per person
Atlantic Salmon, Lemon Butter Sauce ................................................................. $65.00 per person
Branzino Filet, Basil Pesto, Black Olive Dust .............................................................. $66.00 per person

The Setup (Select One)

French: Dauphinoise, Carrot Purée, French Beans in Mustard Butter, Confit Shallot
Italian: Polenta Cake, Grilled Zucchini, Eggplant Purée, Roasted Pepper Caponata
Barbecue: Smoked Bean Purée, Mac and Cheese Fritter, Charred Broccolini, Spiced Corn
Steakhouse: Twice Baked Potato, Creamed Spinach, Sautéed Mushrooms, Crispy Onions
All Greens: Asparagus, Baby Spinach, Brussels Sprouts, Charred Broccolini

Quattro Pranzo

Cucumber with Baby Heirloom Romaine
Goat Cheese, Italian Vinaigrette

Chilled-Grilled Salmon
Quinoa, Roasted Squash Salad, Watercress Tomato Aioli

Cream of Cauliflower Soup, Herb Oil

Lemon Meringue Tart

$74.00 per person
COLD HORS D’ŒUVRES, PASSED OR DISPLAYED

Steak Tartare, Potato Crisp, Capers ................................................................. $12.00 each
Thai Beef Salad, Mango, Wonton ................................................................. $12.00 each
Harissa-Spiced Chicken, Cilantro ................................................................. $9.00 each
Chilled Chicken Fajita, Chipotle, Queso Fresco ............................................. $10.00 each
Deviled Egg, Vadouvan Curried Mousse ......................................................... $9.00 each
Salmon in Sesame Cones, Dill ........................................................................ $12.00 each
Spicy Ahi, Lettuce Leaf, Sesame Soy .............................................................. $11.00 each
Smoked Salmon, Potato Pancake, Créme Fraîche ........................................... $11.00 each
Shrimp with Cocktail Sauce, Lemon .............................................................. $12.00 each
Spanish Gazpacho Shooter, Fine Olive Oil ................................................... $9.00 each
Cucumber Spaghetti, Orange Dressing .......................................................... $9.00 each
Eggplant Caviar, Tahini, Pita Crisp ............................................................... $10.00 each
Caprese Skewer, Mozzarella, Pesto ............................................................... $9.00 each
Truffled Cheese Gougères .............................................................................. $10.00 each
Grilled Vegetable Mille Feuille ....................................................................... $9.00 each

Should You Prefer
One Hour of Any Five Items, One Piece per Item ........................................... $54.00 per person
**HOT HORS D’ŒUVRES, PASSED OR DISPLAYED**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bellagio Beef Wellington, Whole Grain Mustard Sauce</td>
<td>$12.00 each</td>
</tr>
<tr>
<td>Beef Empanada, Cumin, Peppers</td>
<td>$11.00 each</td>
</tr>
<tr>
<td>Mini Reuben, Marbled Rye, Swiss Cheese</td>
<td>$11.00 each</td>
</tr>
<tr>
<td>Short Rib Croquettes, Horseradish</td>
<td>$11.00 each</td>
</tr>
<tr>
<td>New Zealand Lamb Chop, Herb Crust</td>
<td>$13.00 each</td>
</tr>
<tr>
<td>Buffalo Chicken Lollipop, Buttermilk Dressing</td>
<td>$11.00 each</td>
</tr>
<tr>
<td>Chicken Satay, Crushed Peanuts, Serrano Chili, Cilantro</td>
<td>$10.00 each</td>
</tr>
<tr>
<td>Bacon-Wrapped Scallop, Red Onion Compote</td>
<td>$12.00 each</td>
</tr>
<tr>
<td>Panko-Crusted Shrimp, Chili Marmalade</td>
<td>$12.00 each</td>
</tr>
<tr>
<td>Salmon Croquette, Citrus Aioli</td>
<td>$11.00 each</td>
</tr>
<tr>
<td>Mini Crab Cake, Chili Mayonnaise</td>
<td>$11.00 each</td>
</tr>
<tr>
<td>Honey Whipped Brie, Puff Pastry, Currant</td>
<td>$10.00 each</td>
</tr>
<tr>
<td>Pakora, Sweet Pea, Garbanzo, Curry</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Falafel Skewer, Halloumi, Harissa</td>
<td>$10.00 each</td>
</tr>
<tr>
<td>Arancini, Mozzarella, Spicy Tomato Sauce</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Artichoke Mushroom Tartlet, Gruyère Cheese</td>
<td>$10.00 each</td>
</tr>
<tr>
<td>Spinach Spanakopita, Tzatziki</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Mini Quiche, Butternut Squash, Apple</td>
<td>$10.00 each</td>
</tr>
</tbody>
</table>

**Should You Prefer**

One Hour of Any Five Items, One Piece per Item ........................................ $54.00 per person
RECEPTION STATION

Antipasti
Marinated Olives and Pickles
Grilled Artichokes, Extra Virgin Olive Oil
Balsamic Grilled Portobello Mushrooms
Sun-Dried Tomatoes and Herbs
Green and Yellow Zucchini, Pesto
Paprika-Spiced Cipollini Onions, Red Bell Peppers
Four Selections $23.00 per person
Five Selections $26.00 per person

Snack Foods
Fancy Mixed Nuts
$85.00 per pound

Housemade Potato Chips
Sea Salt
Barbecue
Select Two Dips:
Spinach and Artichoke, Pimento Cheese, Tzatziki
Red Pepper Hummus, Traditional Onion Dip
$150.00 per bowl

Terra Vegetable Chips
$130.00 per bowl

Tortilla Chips
Guacamole and Salsa
$144.00 per bowl

Stuzzico
Domestic Cheese Board
Point Reyes Blue, Bandage Cheddar
Humboldt Goat
Raisin and Walnut Loaf, Quince Paste
$27.00 per person

Domestic Charcuterie Board
Jamón Serrano, Soppressata, Capicolla
Prosciutto di Parma
Baguettes, Grissini Sticks
Fig Jam, Local Honey
$27.00 per person

Imported Charcuterie Board
5J Iberico Ham, Chorizo de Bellota
Salame Felino, Cecina de Leon
Herbed Baguettes, Grissini Sticks
Cornichons, Fig Jam, Local Honey
$29.00 per person

Sliced Seasonal Fruits and Berries
Minted Honey Yogurt Dip
$19.00 per person

Bellagio Crudité Selection
Baby Carrots, Celery, Cucumber, Cauliflower
Bell Pepper, Grape Tomatoes, Romanesco
Breakfast Radish
Buttermilk Chive Dip, Green Goddess Dressing
Roasted Garlic Hummus
$19.00 per person
# Reception Station

## La Gondola

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Gulf Shrimp</td>
<td>$12.00 per piece</td>
</tr>
<tr>
<td>Alaskan King Crab Legs</td>
<td>$14.00 per piece</td>
</tr>
<tr>
<td>Season’s Finest Oysters on the Half Shell</td>
<td>$11.00 per piece</td>
</tr>
<tr>
<td>Champagne-Poached U12 Prawns</td>
<td>$14.00 per piece</td>
</tr>
<tr>
<td>Littleneck Clams</td>
<td>$10.00 per piece</td>
</tr>
<tr>
<td>Sushi</td>
<td>$13.00 per piece</td>
</tr>
</tbody>
</table>

## Selection of Petrossian Caviar

<table>
<thead>
<tr>
<th>Type</th>
<th>Price per 500 grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>Royal Transmontaneous</td>
<td>$1,880.00</td>
</tr>
<tr>
<td>Daurenke</td>
<td>$2,440.00</td>
</tr>
<tr>
<td>Imperial Ossetra</td>
<td>$4,400.00</td>
</tr>
</tbody>
</table>

### Royal Transmontaneous
Farm-raised white sturgeon produces elegant caviar that evokes the taste of the finest Ossetra caviar with a nutty flavor both smooth and robust.

### Daurenke
Farmed in a lake that borders both Russia and China, these hybrid caviar beads range from dark gray to light golden with a splendid “pop” of rich buttery, nutty flavor.

### Imperial Ossetra
Tsar Imperial™ Ossetra caviar offers a rich palette of auburn and amber hues which burst on the palate with warmth and brightness. These particularly large grains are brimming with briny nectar and make themselves the center of attention.

Offered with Blini Soufflé, Toast Points, Crème Fraîche, Egg Whites and Yolks, Red Onion, Snipped Chives

*Vodka or Champagne pairing available*
RECEPTION STATION

Cinque Terre

Grilled Caesar Salad
  Grilled Romaine Hearts, Chopped Egg, Prosciutto
  Spanish White Anchovy, Charred Lemon, Chives
  Parmesan, Garlic Brioche Croutons
  Classic Caesar Dressing

Baby Wedge
  Baby Iceberg, Candied Bacon, Gorgonzola
  Pickled Red Onions, Diced Tomatoes, Fried Shallots
  Snipped Chives, Everything Bagel Seasoning
  Buttermilk Dressing

Power Greens
  Lacinato Kale, Rainbow Chard, Bloomsdale Spinach
  Goat Cheese, Shaved Chioggia Beets, Jicama
  Dried Cherries, Spiced Pumpkin Seeds
  Agave Dressing

Market Greens
  Bibb, Red Oak, Lollo Rosso, Shaved Carrots
  Cucumber, Heirloom Tomatoes, Watermelon Radish
  Hearts of Palm
  Lemon Dijon Vinaigrette

Grilled Mediterranean
  Feta Cheese, Zucchini, Yellow Squash, Eggplant
  Artichoke Hearts, Tomatoes, Asparagus
  Kalamata Olives, Cherry Peppers
  Oregano Vinaigrette

Japanese Salad
  Chilled Soba Noodles, Mizuna, Tatsoi, Won Bok
  Pickled Japanese Cucumber, Sugar Snap Peas
  Edamame, Scallions, Bean Sprouts, Cilantro
  Soba Tsuyu Vinaigrette

Chopped Salad
  Pepper Jack Cheese, Avocado, English Cucumber
  Chickpeas, Cherry Tomatoes, Roasted Red Pepper
  Kalamata Olives, Spiced Pecans
  Creamy Herb Dressing

Toasted Farro Salad
  Persian Cucumber, Grape Tomatoes, Pepperoncini
  Roasted Red Peppers, Watercress, Cerignola Olives
  Soft Herbs, Fried Chickpeas, Candied Walnuts
  Sherry Vinaigrette

Two Selections $24.00 per person
Three Selections $27.00 per person
Enhance with Chicken, Salmon or Shrimp
Additional $7.00 per person

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RECEPTION STATION

Viareggio
Vegetable Fried Rice
Daikon, Choy Sum, Egg, Soy Sauce

Wok-Fried Choy Sum
Gai Lan, Fried Garlic, Ginger Shoyu

Chow Mein
Bok Choy, Chinese Cabbage, Carrots

Char Siu Pork
Shiitake Mushrooms, Radish, Lemongrass Vinaigrette

Three Selections $27.00 per person

Marco Polo
Poke Bowl
Ahi, Hamachi, Salmon, Shrimp, Bay Scallop, Tofu
Offered with Jasmine Rice, Sweet Onion, Edamame
Japanese Cucumber, Pickled Mushrooms, Scallions
Togarashi, Furikake, Shoyu, Spicy Aioli, Sesame Oil
Ginger Dressing

Two Selections $24.00 per person
Three Selections $29.00 per person

Rice Bowls
Wok-Seared Korean Chicken with Scallions
Grilled Bulgogi Beef with Sesame
Yakitori-Glazed Tofu Skewers
Charred Choy Sum with Sambal Sauce
Steamed Jasmine Rice
Furikake, Pickled Daikon, Togarashi Salt, Sesame Seeds

Two Selections $24.00 per person
Three Selections $29.00 per person

Porto Fino Dim Sum Selections
Steamed Chicken Bun
Won Bok, Wood Ear Mushroom, Sesame Sriracha

Char Siu Bao Bun
Hoisin, Five Spice, Chili Garlic Sauce

Chicken Pot Sticker
Cabbage, Scallions, Spicy Soy Dipping Sauce

Pork and Shrimp Siu Mai
Ginger, Shiitake Mushroom, Garlic Vinegar Sauce

Fried Vegetable Spring Roll
Carrot, Onion, Ginger, Ponzu

Pork Lumpia
Celery, Cilantro, Nam Pla Sauce

Crab Wonton
Cream Cheese, Soy, Sweet Chili Sauce

Coconut Fried Shrimp
Chili Lime Dipping Sauce

Three Selections $25.00 per person*
Four Selections $30.00 per person*

*Based on one piece per person
**RECEPTION STATION**

**Positano**
Indulgent Four Cheese Macaroni and Cheese  
Lobster and Mascarpone, Ditalini and Cheese  
Foraged Mushroom, Black Truffle, Cavatappi and Cheese  
Pancetta, Pea, Gemelli and Cheese with Saffron  

Three Selections $27.00 per person

**Capri**
Rigatoni ala Vodka  
Grilled Chicken, Caramelized Onion, Red Chili  
Farfalle with Porcini Sauce  
Roasted Cremini Mushrooms, Bloomsdale Spinach  
Orecchiette Primavera  
Creamy Potato, Broccoli, Grape Tomatoes  
Penne Arrabiata  
Black Olives, Capers, Peppers  
Paccheri Bolognese  
San Marzano Tomatoes, Oregano  
Gemelli Carbonara  
Pancetta Lardons, Peas  

Potato Gnocchi  
Pomodoro Sauce, Torn Basil  

Three Selections $27.00 per person

**Rococo**
Choice of Potato:  
Creamy Whipped Potatoes, Roasted Wedge Potatoes  
Garlic Herb-Roasted New Potatoes, Steak Fries  
Waffle-Cut Fries, Traditional Tater Tots  
Sweet Potato Tots, Sweet Potato Fries  

Choice of Sauce:  
IPA Beer Cheese Sauce, Blue Cheese Fondue  
Roasted Garlic and Fontina Cheese Sauce  
Short Rib Poutine, Guinness Gravy  
Belgian Mayonnaise, Creamy Hollandaise  

Offered with Bacon, Chives, Shredded Cheddar  
Hickory Salt  

Two Potato Selections and Two Sauce Selections  
$20.00 per person  

Three Potato Selections and Two Sauce Selections  
$27.00 per person  

Enhance with Chicken, Salmon or Shrimp  
Additional $7.00 per person
RECEPTION STATION

Street Tacos

Choice of:
- Al Pastor
- Carne Asada
- Chile Verde Chicken
- Baja Shrimp

Corn and Flour Tortilla
Sautéed Fajita Vegetables

Pico De Gallo, Fire-Roasted Salsa, Salsa Verde
Pickled Carrots, Jalapeño, Radish, Fresh Cilantro
Queso Fresco

Two Selections $28.00 per person
Three Selections $32.00 per person

Station Enhancements

Freshly Made Guacamole

Spanish Rice
Refried Pinto Beans

One Selection $7.00 per person
Two Selections $9.00 per person

La Pizzeria Stone Baked Pizza

Bellagio Classic Margherita
Pepperoni
Calabrian Oil, Chili Flakes, Honey Drizzle
Quattro Formaggi
Taleggio, Mozzarella, Gorgonzola, Parmesan

Sausage and Fennel
Red Onion, Oregano, Pecorino

Three Selections $28.00 per person

Spuntino

Classic Beef Slider
Cheddar, Tomato, Red Onion Jam

Short Rib Slider
Pickled Red Onion, Gorgonzola Sauce

Chicken Slider
Bacon, Roasted Garlic and Lemon Mayonnaise

Asian Pork Slider
Cilantro, Kimchi, Spicy Aioli

Impossible Slider
Housemade Slider Sauce, Vegan Cheddar, Pickles

Three Selections $33.00 per person
Four Selections $40.00 per person
RECEPTION STATION

La Fiorentina
Herb-Crusted New York Strip
Black Angus Prime Rib
Slow Roasted Wagyu Brisket
$35.00 per person

Roasted Beef Tenderloin
Double Tomahawk Chop
Colorado Rack of Lamb
$40.00 per person

Select Two Sauces:
Bordelaise, Béarnaise, Foie Gras Demi
Black Truffle Perigueux Sauce, Whole Grain Mustard
Whipped Horseradish
Offered with Giardiniera, Fleur de Sel, Grey Salt
Smoked Kosher Salt, Parker Rolls, Pretzel Buns

Reception Enhancements
Grilled Asparagus, Charred Lemon, Pine Nuts
Roasted Forager Mushrooms, Balsamic Cipollini
Harissa-Roasted Baby Carrots
Charred Broccolini, Red Chili, Parmesan
Haricot Vert, Brown Butter, Marcona Almonds
Two Selections $9.00 per person
Three Selections $11.00 per person

Verona
Oven-Roasted Diestel Farms Turkey
Classic Sage Stuffing
Browned Onion Gravy, Cranberry Sauce
$28.00 per person

Il Fume
Salmon Wellington
Spinach Béchamel, Herb Salad
Champagne Butter Sauce
$28.00 per person

Campagna
Crispy Roasted Pork
Bao Buns, Butter Lettuce Cups
Garlic Chili Sauce
$31.00 per person

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TASTE OF BELLAGIO

Imagine ... a journey through the inspiration of exhilarated flavors with our Taste of Bellagio. A unique experience and a masterful collaboration of Bellagio’s skilled chefs from each of our award-winning restaurants.

Appetizers

Lago
Tuscan Caprese, Heirloom Tomatoes, Mozzarella
Fresh Basil, Balsamic Reduction

Noodles
Shrimp Fried Rice with Pork Belly
Hoisin Sauce

Yellowtail
Nigiri: Tuna, Shrimp, Salmon, Hamachi
Sushi Rolls: California, Spicy Ahi, Rainbow
Pickled Ginger, Wasabi, Soy Sauce

Entrées

Jasmine
Chicken Bao Bun, Mushroom, Ginger
BBQ Spareribs, Honey Glaze, Scallions

The Mayfair Supper Club
Truffle Pasta, Seasonal Truffles
Onion Soubise Beurre de Baratte
Caponata, Smoked Eggplant Purée, Sumac Yogurt Capers

Harvest
Jidori Chicken, Local Ale Brine, Nuoc Cham
Sambal Chili, Soft Herbs

Prime (Carved to Order)
Dry-Aged Bone-In Ribeye
Peppercorn, Béarnaise, Horseradish Sauce

Desserts

Michael Mina
Sticky Toffee Pudding, Whiskey Caramel
Candied Hazelnuts, Cinnamon Whipped Cream

Spago
Strawberry Cake, Strawberry Ganache
Housemade Strawberry Preserves

Sadelle’s
Sundae Station (Select Two)

Gelato Selections
Vanilla, Chocolate, Strawberry, Pistachio
Dulce de Leche, Cappuccino

Sorbet Selections
Passion Mango, Berry, Lemon, Coconut

Toppings
Seasonal Berries, Toffee Crumble
Caramelized Pecans
Oreo, M&M’s, Reese’s Pieces, Rainbow Sprinkles
Hot Fudge, Caramel, Strawberry Sauce
Freshly Whipped Cream

$185.00 per person
DINNER
BUFFET DINNER AT NAPOLI

Salad
Salad Niçoise
Tuna, Sliced Egg, Haricot Vert, Olives
Bibb Lettuce, Watermelon Radish, Hearts of Palm
Pomegranate Vinaigrette
Marinated Tomato Salad, Feta Cheese
Vidalia Onions, Candied Ginger Dressing
Freshly Baked Bellagio Bread Basket
Creamery Butter

Dessert Table
Opera Cake, Chocolate Sacher
Assorted Cream Choux, Raspberry Fruit Tart
French Macaroons

Entrée
Chicken Dijonnaise
Lemon and Thyme Rice, Bloomsdale Spinach
Fried Capers
Grilled New York Steak
Creamy Herbed Potatoes, Crispy Shallots
Burgundy Jus
Oven-Roasted Salmon
Grilled Broccolini, Charred Lemon
Pickled Herbs

Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Teas

$127.00 per person
BUFFET DINNER AT ASSISI

Salad
Roasted Aubergine Salad, Roasted Tomatoes
Piquillo Peppers, Mint, Pine Nuts
White Balsamic
Butter Lettuce, Friséé, Grape Tomatoes
Pickled Radish, Currants, Herbed Croutons
Tarragon Vinaigrette
Smashed Potato Salad, Pancetta, Lardons, Prosciutto
Mâche, Cornichons, Grain Mustard
Freshly Baked Bellagio Bread Basket
Creamery Butter

Dessert Table
Array of Sliced Seasonal Fruits and Berries
Vanilla Sauce, Chantilly Cream
Friandises
Marshmallows, Truffles, Chocolate Bonbons
Vanilla and Dulce de Leche Gelato
Passion Mango and Lemon Sorbet
Oreos, M&Ms, Toffee Crumble, Rainbow Sprinkles
Hot Fudge, Caramel, Strawberry Sauce
Freshly Whipped Cream

Entrée
Chicken Chasseur, Horseradish Whipped Potatoes
Garlic Chives, Parsley Leaves
Braised Short Ribs, Point Reyes Blue Cheese Polenta
Charred Asparagus, Tomato and Thyme Confit
Seared Branzino, Caramelized Baby Fennel
Roasted Parsnips, Fried Kale, Sauce Vierge
Eggplant Osso Bucco, San Marzano Tomatoes
Braised Carrot, Herbed Gremolata

Buffet Dinner Enhancements (Carved to Order)
Roasted Beef Tenderloin
Béarnaise, Whipped Horseradish
Foie Gras Demi Sauce
$35.00 per person

Colorado Rack of Lamb
Whole Grain Mustard, Bordelaise
Black Truffle Périgueux Sauce
$35.00 per person
BUFFET DINNER AT RIALTO

Salad
Antipasti Display
Marinated Olives and Pickles
Grilled Artichokes, Extra Virgin Olive Oil
Green and Yellow Zucchini, Pesto

Seafood Display
Iced Gulf Shrimp, Littleneck Clams, Oysters
Vodka Cocktail Sauce, Horseradish, Tabasco
Mustard Sauce, Louis Dressing
Lemon and Lime Wedges

Panzanella Salad
Herbed French Bread, Heirloom Tomatoes
Buffalo Mozzarella, Olive Oil, Red Wine Vinegar

Baby Spinach Salad
Crispy Pancetta, Gorgonzola Cheese
Herbed Croutons, Sherry Vinaigrette

Marinated Chicken Orzo Salad
Artichoke Hearts, Sun-dried Tomatoes
Sweet Peas, Rosemary Aïoli

Freshly Baked Bellagio Bread Basket
Creamery Butter

Entrée
Lavender-Roasted Chicken
White Bean Ragout, Herbs de Provence
Roasted Field Mushrooms, Citrus Jus

Grilled Skirt Steak
Roasted Sunchokes, Artichoke Hearts
Blistered Grape Tomatoes, Chimichurri

Pan-Roasted Sea Bass
Toasted Fregola, Fried Brussels Sprouts, Tomato
Chili Butter Sauce

Romaneso Bolognese, Paccheri
Roasted Red Cherry Tomatoes, Basil, Red Wine

Dessert Table
Blueberry Cheesecake, Carrot Cake, Key Lime Tart
Chocolate Fudge Cake, Apple Cinnamon Pie Tart

Fondue Pots of White and Dark Chocolate
Homemade Marshmallows, Strawberries
Rice Krispy Bars, Brownies, Blondies

Bellagio Coffee, Decaffeinated Coffee, Deluxe Teas

$157.00 per person

BUFFET DINNER AT RIALTO

Salad
Antipasti Display
Marinated Olives and Pickles
Grilled Artichokes, Extra Virgin Olive Oil
Green and Yellow Zucchini, Pesto

Seafood Display
Iced Gulf Shrimp, Littleneck Clams, Oysters
Vodka Cocktail Sauce, Horseradish, Tabasco
Mustard Sauce, Louis Dressing
Lemon and Lime Wedges

Panzanella Salad
Herbed French Bread, Heirloom Tomatoes
Buffalo Mozzarella, Olive Oil, Red Wine Vinegar

Baby Spinach Salad
Crispy Pancetta, Gorgonzola Cheese
Herbed Croutons, Sherry Vinaigrette

Marinated Chicken Orzo Salad
Artichoke Hearts, Sun-dried Tomatoes
Sweet Peas, Rosemary Aïoli

Freshly Baked Bellagio Bread Basket
Creamery Butter

Entrée
Lavender-Roasted Chicken
White Bean Ragout, Herbs de Provence
Roasted Field Mushrooms, Citrus Jus

Grilled Skirt Steak
Roasted Sunchokes, Artichoke Hearts
Blistered Grape Tomatoes, Chimichurri

Pan-Roasted Sea Bass
Toasted Fregola, Fried Brussels Sprouts, Tomato
Chili Butter Sauce

Romaneso Bolognese, Paccheri
Roasted Red Cherry Tomatoes, Basil, Red Wine

Dessert Table
Blueberry Cheesecake, Carrot Cake, Key Lime Tart
Chocolate Fudge Cake, Apple Cinnamon Pie Tart

Fondue Pots of White and Dark Chocolate
Homemade Marshmallows, Strawberries
Rice Krispy Bars, Brownies, Blondies

Bellagio Coffee, Decaffeinated Coffee, Deluxe Teas

$157.00 per person
PLATED DINNER

Includes Choice of Salad, Entrée with Setup and Dessert
Hearth Breads and Butter
Bellagio Blend Coffee, Decaffeinated Coffee, Iced, Deluxe Tea

Salads (Select One)

Market Vegetables
Baby Gem Lettuce, Shaved Baby Vegetables, Tarragon Vinaigrette

Heirloom Tomato Salad
Burrata Cheese, Upland Cress, Basil Citrus Dressing

Baby Green Salad
Pink Grapefruit, Shaved Fennel, Crushed Pistachio, Acacia Honey Vinaigrette

Roasted Heritage Beet Salad
Golden and Chioggia Beets, Honey Whipped Chèvre, Frisée, Aged Balsamic

Spinach Salad
Rocket Leaves, Hearts of Palm, Figs, Spiced Walnuts, Prosciutto Chips

Indulgent Appetizers Enhance your evening with an additional course

Chef’s Cheese Course
Manchego, Mimolette, Quince
Toasted Walnuts, Local Honey
$15.00 per person

Poached Lobster Salad
Shaved Hearts of Palm, Haricots Vert
Avocado Dressing
$17.00 per person

Lobster Bisque
Fennel, Pernod, Black Truffle Vol au Vent
$15.00 per person

Prawn Cocktail
Yuzu Cocktail Sauce, Shiso, Frisée, Radish Sprouts
$13.00 per person

Hamachi Crudo
Compressed Watermelon, Housemade Ponzu
$15.00 per person

Butternut Ravioli
Brown Butter, Porcini Mushroom
Truffled Fontina
$12.00 per person

Jumbo Lump Crab Cake
Piquillo Tapenade, Sweet Chili Butter
$13.00 per person

Continued on next page
PLATED DINNER

Includes Choice of Salad, Entrée with Setup and Dessert
Hearth Breads and Butter
Bellagio Blend Coffee, Decaffeinated Coffee, Iced, Deluxe Téa

Entrées (Select One)

Roasted Chicken Breast, Chicken Herb Jus ....................................................... $101.00 per person
Kurobuta Pork Chop, Sage, Whole Grain Mustard Sauce ........................................ $118.00 per person
Grilled New York Strip, Béarnaise ................................................................. $122.00 per person
Seared Filet Mignon, Bordelaise ..................................................................... $127.00 per person
Atlantic Salmon, Champagne Caviar Butter .............................................. $119.00 per person
Red Snapper, Sauce Vierge ........................................................................ $116.00 per person
Striped Bass, Meunière Sauce .................................................................... $127.00 per person

Indulgent Entrées Enhance your evening with an indulgent Entree (Select One)

Beef Tenderloin with Braised Short Rib, Natural Braising Jus .......................... $132.00 per person
Filet Mignon with Dungeness Crab Oscar, Béarnaise .................................. $136.00 per person
Grilled New York Strip and Half Main Lobster, Thermidor Sauce ................ $180.00 per person
Grilled Filet and Pan-Seared Sea Bass, Smoked Tomato Vinaigrette ............. $145.00 per person

The Setup (Select One)

French: Potato Gratin, Fines Herbes, French Beans with Grain Mustard, Shallot Confit
Italian: Parmesan Polenta Cake, Baby Zucchini, Eggplant Puree, Roasted Pepper Caponata
Steakhouse: Twice Baked Potato, Creamed Spinach, King Trumpet Mushrooms, Crispy Onions
Mediterranean: Spiced Eggplant, Roasted Mushrooms, Sumac Potatoes, Fennel Pollen
All Greens: Asparagus, Baby Spinach, Roasted Brussels Sprouts, Charred Broccolini
The Truffle: Whipped Potatoes, Truffled Romanesco, Roasted Pumpkin, Grilled Leek

Sweet Ending (Select One)

Carrot Cake, Cream Cheese Mousse, Roasted Pineapple
Compote, Candied Pepitas, Chocolate Garnish
Le Cube, Chocolate Mousse, Vanilla Cream, Brownie
Feuilletine Crunch, Dark Chocolate Glaze
White Chocolate Cheesecake, Fresh Berries
Raspberry Sauce, Graham Cracker Crumb

Tiramisu, Coffee Lady Fingers, Mascarpone Mousse
Dark Chocolate Shavings
Crème Brûlée
Choice of: Vanilla or Matcha with Yuzu Raspberry

Continued on next page
PLATED DINNER ENHANCEMENTS

Includes Choice of Salad, Entrée with Setup and Dessert
Hearth Breads and Butter
Bellagio Blend Coffee, Decaffeinated Coffee, Iced, Deluxe Tea

Quattro Cena

Starch (Select One)
Pave Potatoes, Brown Butter, Fines Herbes
Fingerling Potato Confit, Lemon Zest, Chervil
Roasted Pumpkin Risotto, Spring Peas
Gnocchi, Parmesan, Fresh Herbs
Champagne Rice Pilaf, Thyme

Vegetables (Select One)
Grilled Artichoke Hearts, Pickled Mushrooms
Garlic Roasted Baby Eggplant, Smoked Paprika
Brussels Sprouts, Braised Mirepoix, Pancetta
Broccoli Rabe, Oven-Roasted Tomato, Parmesan
Haricot Vert, Lemon, Capers

Proteins (Select Two)
Pan-Roasted Sea Bass, Bouillabaisse Sauce
Grilled Lobster Tail, Seafood Nage
Honey Sesame Prawns, Chili Marmalade
Barolo-Braised Short Ribs, Roasted Forager Mushrooms
Eye of Ribeye, Housemade Steak Sauce
Seared Filet with Coffee Crust, Pinot Jus

$185.00 per person
SAPORE DOLCE DI BELLAGIO
Sapore Dolce di Bellagio is charged on a guarantee or actual attendance if greater than guarantee. Chefs at $250.00 each and Attendants at $175.00 each.

Sapore Dolce di Bellagio is designed for a maximum of one and half hour of service. Additional hours are available at an additional charge of $10.00 per person, per hour.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing.

All prices are subject to prevailing sales tax and service charge.

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**Ciambelle Fritte**

Warm Pressed Donuts
Offered with Vanilla and Chocolate Gelato
Assorted Fruit Fillings:
Apple, Cherry, Blueberry
Assorted Toppings:
Heath Bar, Oreos, Butterfinger Pieces
Chocolate, Caramel Sauce, Whipped Cream

$27.00 per person

**Milk and Cookies**

Large, Warm Chocolate Chip Cookies
Served à La Mode with Vanilla Gelato
Hot Fudge, Fresh Whipped Cream
Served with Cold Milk or Chocolate Milk

$18.00 per person

**Pasticceria Classica**

Assorted French Macaroons, Cream Choux
Opera Cake, Chocolate Sacher
Raspberry Fruit Tarts

$75.00 per dozen

**Pasticceria Moderna**

Blueberry Cheesecake, Carrot Cake
Chocolate Fudge Cake, Key Lime Tart
Apple Cinnamon Tart, Lemon Meringue Tart

$75.00 per dozen

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**Molten Chocolate Cake**

Warm Chocolate Cake
Vanilla and White Chocolate Ice Cream
Strawberry Coulis, Fresh Raspberries
Chantilly Cream

$22.00 per person

**Gelati and Sorbetti**

**Gelato Selections**
Vanilla, Chocolate, Strawberry, Pistachio
Dulce de Leche, Cappuccino

**Sorbet Selections**
Passion Mango, Berry, Lemon, Coconut

**Toppings**
Seasonal Berries, Toffee Crumble
Caramelized Pecans
Oreo, M&M’s, Reese’s Pieces, Rainbow Sprinkles
Hot Fudge, Caramel, Strawberry Sauce
Fresh Whipped Cream

Two Flavor Selections $20.00 per person
Three Flavor Selections $25.00 per person

**Enhancements**
Freshly Made Waffle Cones
Additional $4.00 per person
## BEVERAGE SELECTIONS

Hosted Bar Packages, Per Person

<table>
<thead>
<tr>
<th></th>
<th>Premium</th>
<th>Ultra</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$32.00 per person</td>
<td>$36.00 per person</td>
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<tr>
<td>Two Hours</td>
<td>$42.00 per person</td>
<td>$46.00 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$52.00 per person</td>
<td>$56.00 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$62.00 per person</td>
<td>$66.00 per person</td>
</tr>
</tbody>
</table>

Bar Packages include Spirits, Wines, Beers, Juices, Soft Drinks and Water.

Red Bull may be added to any Bar Package for an additional $3.00 per person
Bar Packages may be extended beyond four hours at an additional $10.00 per person
Based on 75% guaranteed attendance per hour or any portion of.

### Premium Brands
Absolut, Absolut Citron, Tanqueray, Cruzan Light, Captain Morgan
Malibu Coconut, El Jimador, Jim Beam, Seagram’s VO, Dewar’s 12 Year

**$14.00 per drink**

### Ultra Brands
Grey Goose, Grey Goose Le Citron, Tito’s Handmade Vodka, Bombay Sapphire, Bacardi Silver
Captain Morgan, Herradura Silver, Jack Daniel’s, Crown Royal, Chivas Regal, Maker’s Mark

**$16.00 per drink**

### Bellagio Wine Selections
Red, White, Rosé, Sparkling Wines

**$14.00 per drink**

### Domestic and Imported Beers
Michelob Ultra, Bud Light, Corona Extra, Fat Tire, Stella Artois, Beck’s Non-Alcoholic

**$10.00 per drink**

### Soft Drinks, Water, Juice
Red Bull, Regular and Sugarfree
Chilled Juices
Soft Drinks, Still and Sparkling Water

**$9.00 per drink**

**$9.00 per drink**

**$6.00 per drink**

### Libation Creations
Selection of Signature Cocktails and Custom Creations

**$18.00 per drink**

### Trending Spirits
Jack Daniel’s Fire, Eagle Rare, Absolut ELYX
Cîroc Amaretto, Mezcal El Silencio, Casamigos Blanco

**$18.00 per drink**

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Cash bar minimum based on $750.00 per bar, per hour. Bar Setup is $250.00 each.
Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are per person and subject to prevailing sales tax and service charge. Drinks are prepared with a single shot per person.
**BEVERAGE SPECIALTIES**

Beverage Specialties are available to be added to any Bar Package or Consumption Bar
Specialty Bars require a minimum consumption of $650.00 per bar

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**Rise**

Offering Handcrafted Creations on the Classic Bloody Mary with an array of garnishes
Caesar Mary, Cuban Mary, Bloody Margaret, Garden Mary, Bloody Maria $16.00 per drink

**Shine**

Mimosas and Bellinis
Handcrafted with Options of Orange, Pineapple, Peach Juice
Offered with Strawberries, Orange, Peach Slices $16.00 per drink

**Martini Bar**

Handcrafted Classic Bellagio Selection
Godiva Chocolate, Cable Car, Negroni, Flavored Vodkas
Offered with an Assortment of Stuffed Olives, Twists and Garnishes $18.00 per drink

**Miniatures in Motion**

Roaming Bars Offering a Selection of Cocktails and Cordials $13.00 – $19.00 per drink

**Conservatory Beer Bar**

Celebrating the Five Seasons of the Bellagio Conservatory and Botanical Garden $13.00 – $18.00 per drink

**Cordials, Cognac and Ports**

Kahlúa, Baileys, Disaronno Amaretto, Frangelico, Sambuca, Chambord
Grand Marnier, Drambuie, Jägermeister, Rémy Martin VSOP, Midori
Offley Late Bottled Vintage, Sandeman 20 Year Tawny Port $14.00 – $19.00 per drink

**Ice Spheres, Diamonds or Cubes**

Serve Your Favorite Cocktail Over a Custom-Made Ice Cube $2.00 – $5.00 per piece

**Cocktail Servers and Cash Bar**

Available Upon Request

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Cash bar minimum based on $750.00 per bar, per hour. Bar Setup is $250.00 each.
Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing.
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WINE LIST

Champagne and Sparkling Wines

<table>
<thead>
<tr>
<th>SKU</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>12251</td>
<td>Domaine Ste. Michelle Extra Dry Washington</td>
<td>$58.00</td>
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</tr>
<tr>
<td>20885</td>
<td>Gambino Prosecco Veneto, Italy</td>
<td>$60.00</td>
<td></td>
</tr>
<tr>
<td>17631</td>
<td>Moët et Chandon “Dom Pérignon” Brut Champagne</td>
<td>$496.00</td>
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<tr>
<td>16699</td>
<td>Mumm Brut Rosé Napa Valley</td>
<td>$75.00</td>
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<tr>
<td>12587</td>
<td>Nicolas Feuillatte Brut Rosé Champagne</td>
<td>$120.00</td>
<td></td>
</tr>
<tr>
<td>13629</td>
<td>Schramsberg Blanc de Blancs North Coast</td>
<td>$90.00</td>
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</tr>
<tr>
<td>12556</td>
<td>Veuve Clicquot “Yellow Label” Brut Champagne</td>
<td>$130.00</td>
<td></td>
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</tbody>
</table>

White

<table>
<thead>
<tr>
<th>SKU</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>12321</td>
<td>Chardonnay, Brocard Chablis “Vieilles Vignes” Burgundy</td>
<td>$76.00</td>
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<tr>
<td>13005</td>
<td>Chardonnay, Cakebread Napa Valley</td>
<td>$100.00</td>
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</tr>
<tr>
<td>18935</td>
<td>Chardonnay, Chalk Hill Sonoma Coast</td>
<td>$68.00</td>
<td></td>
</tr>
<tr>
<td>21161</td>
<td>Chardonnay, Chalone “Gavilan” Monterey</td>
<td>$58.00</td>
<td></td>
</tr>
<tr>
<td>12055</td>
<td>Chardonnay, Far Niente Napa Valley</td>
<td>$138.00</td>
<td></td>
</tr>
<tr>
<td>12015</td>
<td>Chardonnay, Ferrari-Carano Carneros</td>
<td>$60.00</td>
<td></td>
</tr>
<tr>
<td>21651</td>
<td>Chardonnay, Talbott “Sleepy Hollow” Monterey</td>
<td>$76.00</td>
<td></td>
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<tr>
<td>12653</td>
<td>Pinot Grigio, Santa Margherita, Val d’Adige, Italy</td>
<td>$69.00</td>
<td></td>
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<tr>
<td>13365</td>
<td>Riesling, Dr. Loosen Kabinett, Wehlener Sonnenuhr Mosel, Germany</td>
<td>$72.00</td>
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<tr>
<td>12918</td>
<td>Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand</td>
<td>$84.00</td>
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<tr>
<td>12079</td>
<td>Sauvignon Blanc, Ferrari-Carano “Fume Blanc” Sonoma Coast</td>
<td>$60.00</td>
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</tr>
</tbody>
</table>
WINE LIST

Rosé
21658  Diving into Hampton Water  South of France  $68.00

Red
12108  Cabernet Sauvignon, Beringer  Knights Valley  $64.00
17560  Cabernet Sauvignon, Conn Creek  Napa Valley  $84.00
16113  Cabernet Sauvignon, Faust  Napa Valley  $120.00
19744  Cabernet Sauvignon, Foley Johnson Estate  Napa Valley  $100.00
17129  Cabernet Sauvignon, Justin  Paso Robles  $72.00
13400  Cabernet Sauvignon, Silver Oak  Alexander Valley  $151.00
21706  Cabernet Sauvignon, Tunnel of Elms  California  $58.00
12447  Grenache Blend, Guigal Châteauneuf-du-Pape  Rhône Valley, France  $124.00
18700  Sangiovese, Monsanto Chianti Classico Riserva  Tuscany, Italy  $68.00
16996  Malbec, Catena, Mendoza  Argentina  $72.00
19814  Merlot, Twomey  Napa Valley  $120.00
19879  Merlot, Roth  Alexander Valley  $58.00
12178  Merlot, Whitehall Lane  Napa Valley  $76.00
21855  Pinot Noir, Chalone “Gavilan”  Monterey  $60.00
12174  Pinot Noir, Domaine Drouhin  Willamette Valley  $104.00
17616  Pinot Noir, Emeritus  Russian River Valley  $84.00
14543  Pinot Noir, Flowers  Sonoma Coast  $120.00
18950  Pinot Noir, Landmark “Overlook”  Sonoma Coast  $76.00
15688  Zinfandel Blend, “The Prisoner,”  California  $104.00

Cash bar minimum based on $750.00 per bar, per hour. Bar Setup is $250.00 each.
Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing.
All prices are per person and subject to prevailing sales tax and service charge. Drinks are prepared with a single shot per person.
CATERING POLICIES

FOOD AND BEVERAGE: To ensure compliance with County Board of Health food handling regulations, food will be consumed on the Hotel premises at the contracted time. Bellagio is the sole provider of all food and beverages served in the Convention Area. Food and beverage is not permitted to be brought into the Convention Area by a guest or any Client's guests or attendees.

In compliance with Nevada Liquor Laws, Bellagio is the only authorized licensee able to sell and serve liquor, beer and wine on Hotel premises. Bellagio reserves the right to refuse service to any person who appears to be intoxicated. Bellagio reserves the right to inspect the identification of any person attending events in the Convention Area. No one under 21 years of age will be served alcoholic beverages.

Receptions, except those preceding a dinner, require a $75.00 per person minimum expenditure in food, excluding beverage, tax and service charge. Reception Stations are charged on the total number of guests guaranteed.

SERVICE CHARGE AND SALES TAX: All Food and Beverage prices are subject to a 19% Gratuity (nontaxable), 4% Service Charge (taxable) and 8.375% Sales Tax. Labor Charges are taxable under the IRS code. Tax-exempt organizations must provide a Certificate of Exemption to the Catering Office at least three (3) weeks prior to the event. Service Charge and Sales Tax subject to change without notice.

GUARANTEES: Guaranteed numbers of attendees for all events must be received by the Catering Office three (3) business days prior to the event and four (4) business days prior to events held on Sundays and Holidays. You will be charged the guaranteed number or the number of people actually served, whichever is greater. We will not set more than 3% above your guaranteed number, not to exceed 50 people. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance.

If the guaranteed number of attendees decreases by more than 15% from the original estimated number of attendees, Bellagio reserves the right to charge room rental or relocate your group to a smaller room.

PAYMENT: In lieu of an initial deposit, full prepayment of estimated charges will be collected 15 – 30 days prior to the event.

MGM Resorts International Accounts Receivables will reach out to set up a secured method of payment. Bellagio requires a credit card number and completed authorization form on file for any additional charges incurred on the day of the event. If payment in full has not been received within 14 days of the scheduled event, Bellagio reserves the right to cancel the event and retain any monies collected, and the Client will still be responsible for the “cancellation charges” specified herein.

LABOR CHARGES

- A Labor Charge of $250.00 per Chef and $250.00 per Bar Setup will be added to the Banquet Event Order.
- A Labor Charge of $175.00 per Attendant will be added to the Banquet Event Order.
- A Labor Charge of $400.00 per Sommelier will be added to the Banquet Event Order.
- Cash Beverage events require approval by Bellagio Management in advance of event. Minimum charges will apply.

OUTDOOR/POOLSIDE/PATIO EVENTS: Many of the Hotel’s outdoor locations are available for private parties. Each area has specific rental fees, time guidelines and Food & Beverage minimums. Additional information can be provided upon request. Due to the architectural nature of the pool(s) and patio(s) and for the safety of all guests, additional Bellagio lighting will be necessary for all pool and patio events. Lighting costs are based on the location used and type of event being planned and will be added to all final Client invoices as installed. A minimum of three (3) Lifeguards per pool are required for all pool events at a charge of $200.00 each Lifeguard. A minimum of one (1) Security Officer for each event is required for all pool events at a charge of $55.00 per hour. Bellagio Management reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of the event.

SECURITY: For the safety of Bellagio and all guests, any vendor, Client and/or guests requiring Back of House (BOH) access is required to sign in and obtain a security badge prior to being permitted in BOH. Violators of this policy may be denied BOH access. In the event additional Security is being requested, by Client or Bellagio, only Bellagio Security may be used.

EVENT DIAGRAMS: Event Diagrams must be submitted by Bellagio to the Clark County Fire Department for every event over three hundred (300) guests. Event Diagrams must be to scale and include all décor, audiovisual, tables, chairs and room setup requirements. Clark County Fire Department makes final determination on all diagrams submitted and Bellagio will follow any and all requirements set forth by Clark County Fire Department as requirements of the approval process. Clark County Fire Marshal Diagram Overtime Fee:

- Plans submitted less than three (3) business days of the event are subject to a $400.00 per plan fee.
- Plans submitted within five – nine (5 – 9) business days of the event are subject to a $650.00 per plan fee.
- Plans submitted within three – four (3 – 4) business days of the event are subject to a $800.00 per plan fee.
- Plans submitted less than three (3) business days of the event are subject to a $1,200.00 per plan fee.
- Any Revisions to previously submitted plans are subject to an additional fee per diagram, per submittal, per above. Event Diagrams are final once approved by the Fire Department. No additional equipment, tables or décor may be added. The Clark County Fire Department will allow deletion of equipment, tables and décor from the final floor plan.

Approval to submit Event Diagrams to the Clark County Fire Department will be charged by Bellagio and reflect on your Banquet Event Order as follows:

- Plans submitted prior to 10 or more business days before the event are subject to a $400.00 per plan fee.
- Plans submitted within five – nine (5 – 9) business days of the event are subject to a $650.00 per plan fee.
- Plans submitted within three – four (3 – 4) business days of the event are subject to a $800.00 per plan fee.
- Plans submitted less than three (3) business days of the event are subject to a $1,200.00 per plan fee.
- Any Revisions to previously submitted plans are subject to an additional fee per diagram, per submittal, per above. Event Diagrams are final once approved by the Fire Department. No additional equipment, tables or décor may be added. The Clark County Fire Department will allow deletion of equipment, tables and décor from the final floor plan.
FLORAL, DESIGN, ENTERTAINMENT, TECHNICAL SERVICES AND AUDIOVISUAL:
Bellagio’s Floral Department, MGM Resorts Event Productions or our Preferred Partners are required to be used for all events requesting floral, design and additional services. Encore Event Technologies is required for events requiring audiovisual equipment. Clients preferring to use outside vendors or equipment can be charged an accommodation fee for these services.

All vendors not recognized by Bellagio as an established vendor must provide proper insurance and Risk Management documentation. Vendors will have the same rights and obligations under the Catering Policies as does the Client.

DECORATIONS, DISPLAYS AND SIGNS: Affixing any materials to the walls, floors, ceilings or furnishings, is not permitted. Displays, signs, and/or decorations may not be used unless approved in advance by Bellagio. If above items are approved, the Client agrees to be responsible for any damage done to Bellagio property during the time the premises are under the Client’s control. Additional charges may be incurred for Bellagio to handle any banners, posters and signs. Bellagio will charge fees for any excessive cleanup made necessary by Client’s vendor or third party during setup, event or breakdown.

LIABILITY: Organization/Client agrees to protect, indemnify, defend and hold harmless Bellagio and its employees and agents against all claims, losses or damage to persons or property, government charges, fines and costs (including reasonable attorney’s fees) arising out of or connected with the use of the facilities, including but not limited to the installation, removal, maintenance, occupancy or use of the premises, or any part thereof, by Organization, or any guest, invitee or agent of Organization or any independent contractor hired by Organization, except those claims arising out of sole negligence or willful misconduct of Bellagio.

OBLIGATIONS: If our obligations under this Agreement are not met for any reason beyond our control, our failure is completely excused and we may cancel this Agreement by returning your deposit. The following is a partial list of events that, if they occur, would be considered beyond our control: strikes, labor disputes, accidents, government restrictions on travel, hotel operations, goods or supplies, acts of war and acts of God or similar unforeseen and unanticipated events causing impossibility in our ability to perform. Location of event(s) not guaranteed and can be changed by Bellagio Management as needed. Every effort to minimize relocations will be made.

MISCELLANEOUS:
Nevada Clean Indoor Air Act: By Nevada State Law, smoking is prohibited in indoor public spaces. As a result, all of Bellagio’s Meeting Rooms, Ballrooms and Public Promenades are designated as NON SMOKING; this includes all e-cigarettes and vapor cigarettes. The Nevada Clean Indoor Air Act does not provide exemption for private events; therefore, any person or groups using these areas do not have the option of waiving the no-smoking regulations for a closed event.

Green Initiatives: Bellagio provides recycling programs that benefit all our guests. A full report on our current programs is available on request.

Advertising of Events: Organization/Client shall not use, without Bellagio’s prior written consent, the names, trademarks, service marks, artwork, designs or copyrighted materials of Bellagio, or its related or subsidiary companies, in (a) any advertising, publicity, press release, client list, presentation or promotions; (b) to express or to imply any endorsement of Bellagio or Bellagio’s services; or (c) in any manner other than as expressly provided in these policies.

Merchandise for Sale: Any function with an admission charge or fee, or which has merchandise for sale, must be approved and licensed with the Clark County License Board. A copy of the certificate must be presented to the Catering Office at least 21 days prior to the event.

Loss, Stolen or Damaged Property: Bellagio is not responsible for loss or damage to any property the organization or its guests bring to Bellagio, before, during or after the use of the facilities.

Shipping/Packages: There will be handling charges for incoming and outgoing packages. Contact FedEx Business Services at 702.693.7070 for more information.

CANCELLATION CHARGES:
Should it be necessary for you to cancel a contracted catering event, the following schedule will apply:

*Estimated Revenue is based on created BEOs, F&B Minimum, Guarantee or Meal Period Averages, including Beverages

<table>
<thead>
<tr>
<th>Date of Written Cancellation Notice Received by Bellagio</th>
<th>Percentage of Damages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Within 14 days prior to arrival</td>
<td>100% of Estimated Revenue*</td>
</tr>
<tr>
<td>From 15 – 45 days prior to arrival</td>
<td>85% of Estimated Revenue*</td>
</tr>
<tr>
<td>From 46 – 90 days prior to arrival</td>
<td>65% of Estimated Revenue*</td>
</tr>
</tbody>
</table>

ACKNOWLEDGEMENT: I acknowledge receipt of the above Catering Policies and agree to all terms set forth.

Signature ______________________ Date ______________________