



HAKKASAN

CORPORATE SALES





ABOUT HAKKASAN

TO ENTER HAKKASAN IS TO ENTER A NEW WORLD.

Once a guest walks through the restaurant's elaborate entryway, they are greeted by a new array of sights, sounds, and scents unique to Hakkasan. Sensual shades of blue illuminate the entire space, divided by walls of white marble and dark wooden latticework that create a maze of intimate dining areas. It is here that guests experience Hakkasan's signature Cantonese cuisine, from dim sum and wok dishes to spectacular desserts, with plenty of cocktails and beverages to accompany the decadent fare.

From its beginnings in the heart of London's West End, Hakkasan has grown into an international brand known for its Michelin-starred Cantonese cuisine and sultry interior design. Standing out among its sister locations in London, Shanghai, Abu Dhabi, Mumbai, Dubai, Doha, Jakarta, Miami, New York City, and San Francisco, Hakkasan Las Vegas is the only location that also boasts the world-famous Hakkasan Nightclub, located just above the restaurant. A bold evolution of the prestigious global restaurant brand into an all-encompassing nightlife experience, Hakkasan Las Vegas is located at the iconic MGM Grand Hotel & Casino on The Las Vegas Strip.

Envisioned and created by Tao Group Hospitality, Hakkasan Las Vegas is an immersive 80,000-square-foot, five-level space that offers a variety of environments, including the restaurant, private dining room, third level, main nightclub, pavilion and mezzanine. This exceptional nightclub and restaurant concept also showcases a unique convergence of world-class mixology and exclusive musical talent collaborations across numerous genres, a feat that is monumental in both scale and ambition.

Offering four distinct nightlife experiences combined with two stories of dining decadence, Hakkasan challenges the boundaries of entertainment. Offering corporate and private event clients the unique flexibility to connect the individual spaces together or utilize them separately based on individual needs, Hakkasan Las Vegas can accommodate between 75 and 3,900 guests.



HAKKASAN RESTAURANT

THE CAGE

Hakkasan's ground level hosts the main dining area, also known as "The Cage." As an integral design feature of every Hakkasan location across the world, The Cage uses dark wooden latticework and marble panels to divide the room, creating intimate dining spaces that each maintain the lively atmosphere of the entire dining area. Accommodating groups of up to 125, The Cage is ideal for events ranging from small dinners to large gatherings.

BAR AND LOUNGE

Along the edge of the dining space lies the restaurant's energetic new lounge area, accented by a 17-seat bar illuminated in Hakkasan's signature shades of blue. With smaller tables and comfortable seating, the bar and lounge can accommodate up to 50 guests and is a sophisticated choice for social gatherings or standing receptions.

PRIVATE DINING ROOM

As guests make their way to the second level, they are welcomed into the exclusive Private Dining Room. Overlooking the main dining area, this intimate space features television screens and includes a private lounge with plush seating. The Private Dining Room can accommodate up to 28 guests, or be divided into two rooms which hold up to 10 or 18 guests.



BOUTIQUE NIGHTCLUB

OCCUPANCY CAPACITY: 705 PATRONS

The first nightlife elements are unveiled with the Boutique Nightclub, a 10,000-square-foot experience located on the third level of the nightlife mecca. Located steps above the main dining room, the Boutique Nightclub is adorned in soothing blue hues combined with a stunning custom LED media ribbon that wraps the perimeter of the ceiling creating an electrifying

and breathtaking space. The club exudes a modern ethnic flow enhanced with 24 private seating areas sprawled across the room, a custom DJ booth and two bars of illuminated blue glass and steel which all add to Boutique Nightclub's sense of style and edge.



BOUTIQUE LOUNGE

OCCUPANCY CAPACITY: 240 PATRONS

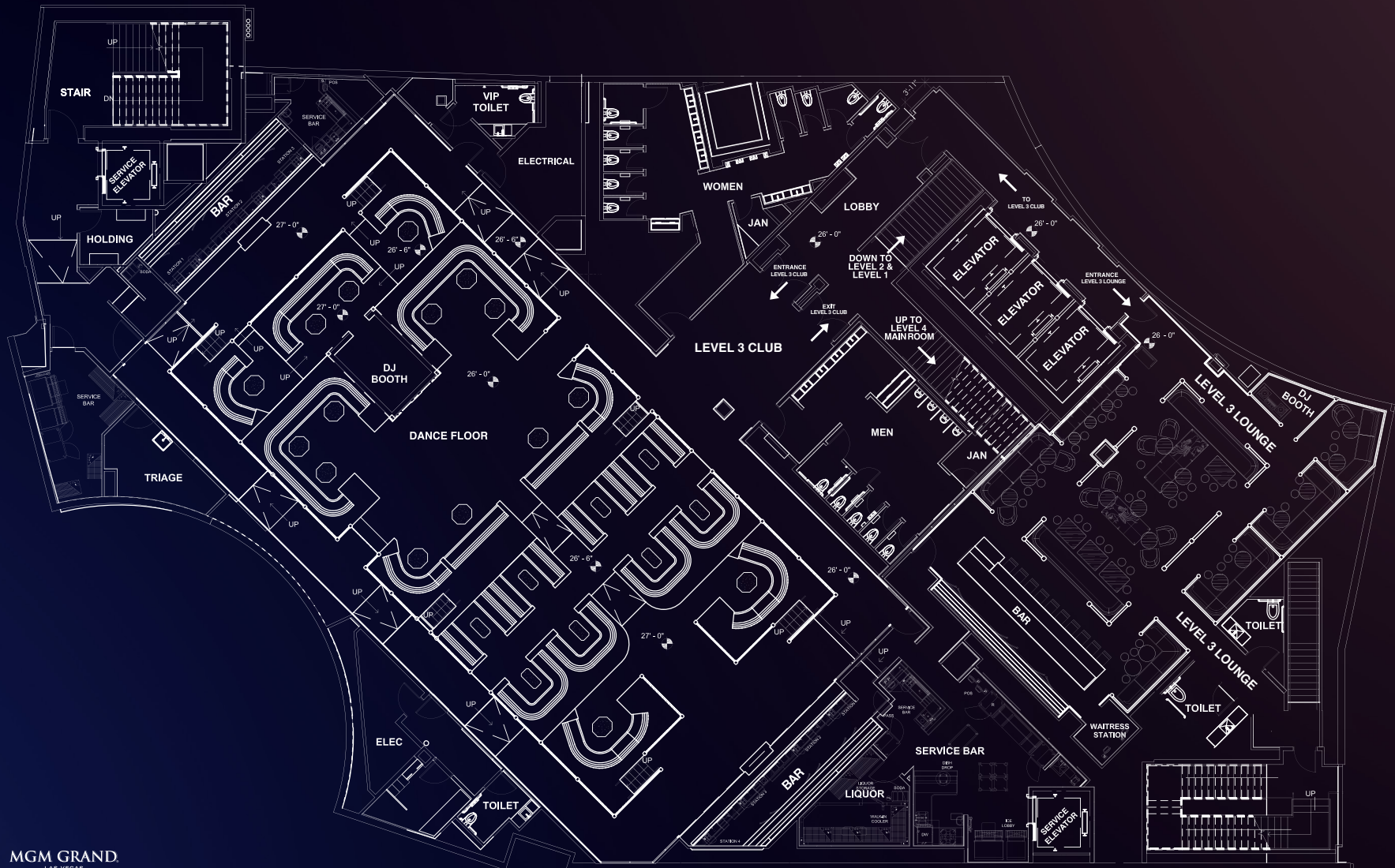
With a restaurant and private dining room spanning the first two floors, the third floor houses the Boutique Lounge and Boutique Nightclub, an evolution of the Hakkasan design DNA with signature décor elements given a nightlife twist. Designed with Hakkasan's ethos of modern ethnic haute Chinois design, Boutique Lounge is elegantly appointed with rich, custom-carved

marble lattice work, embroidered furniture, and dramatic lighting, altogether creating an intimate and luxurious lounge environment punctuated by a perimeter of semi-private seating areas focused on intimate conversation and world-class mixology.



HAKKASAN

BOUTIQUE NIGHTCLUB & LOUNGE FLOOR PLAN



MGM GRAND.
LAS VEGAS



HAKKASAN MAIN ROOM

OCCUPANCY CAPACITY: 1,072 PATRONS

On the fourth level lies the main nightclub featuring an entirely new Hakkasan design aesthetic, married with leading nightclub technology and production, including the largest kinetic light art installation in the United States, The Hakkasan Grid.

Within the main nightclub, oversized VIP booths surround the dance floor, offering a high-energy experience for guests who wish to be at the center of the action. Positioned at the forefront of the dance floor is the DJ area, designed with its celebrated artists in mind. The space is complete with a custom DJ booth and a suspended artists live performance stage, all situated beneath a 12,000 -pound, 30-foot, custom-built showpiece, The Hakkasan Grid.



PAVILION

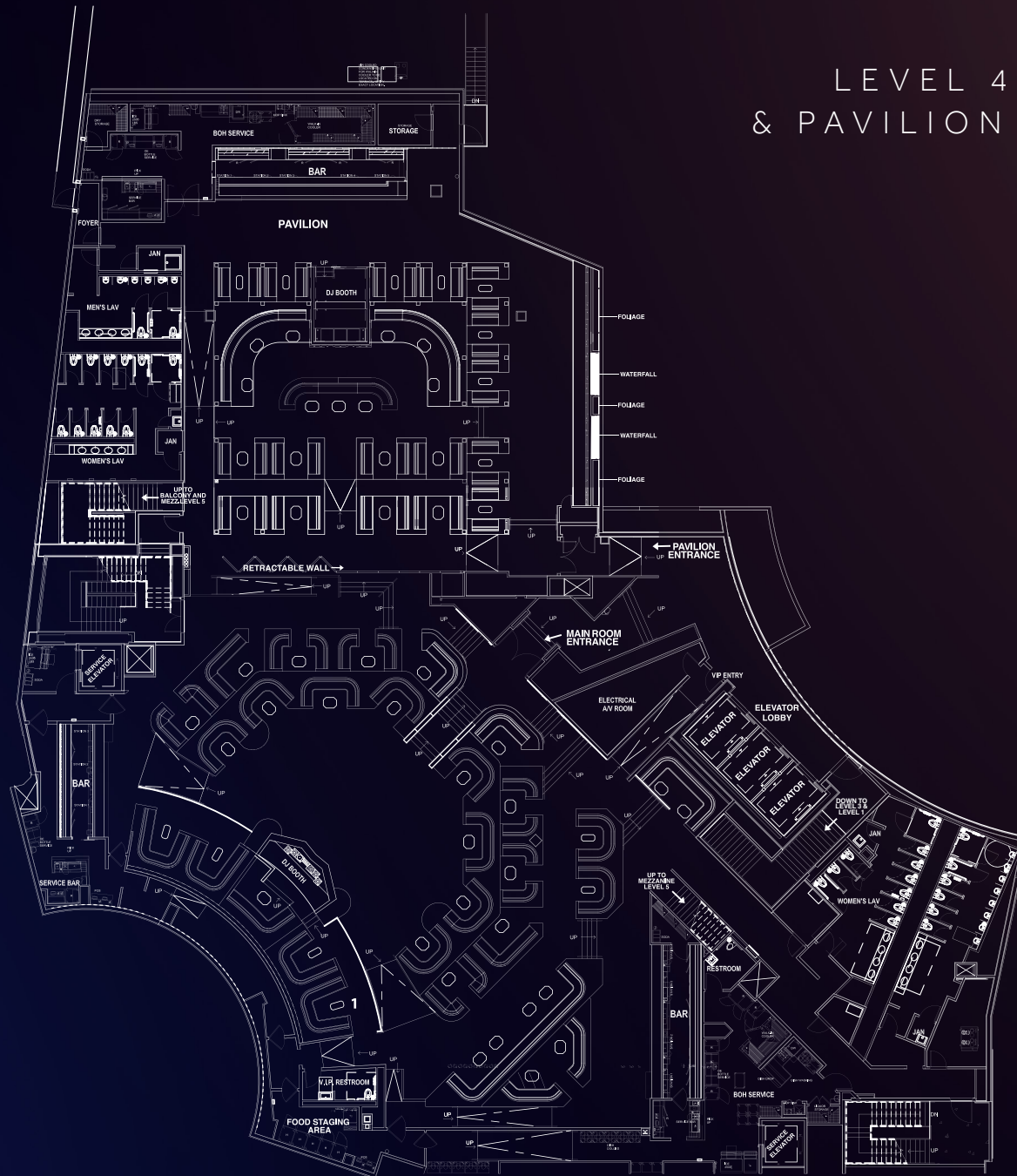
OCCUPANCY CAPACITY: 731 PATRONS

Adjacent to the main nightclub is the pavilion, a nightlife experience with an outdoor feel featuring an oriental garden, classic to its Chinoiserie design. The Pavilion features lush greenery and a stunning two-story water feature, offering a year round experience in an enclosed structure, created through the use of organic elements.

The Pavilion is designed to operate as an extension of the main room on major nights, with the magic of a retractable wall used to convert it into a stand-alone venue complete with its own DJ booth, LED screens and full service bar.

Surrounded by verdant and lush foliage and also connected to the mezzanine by a stairway and viewing balcony, the Pavilion completes what is certain to be the city's most unique and engaging destination.

LEVEL 4 MAIN ROOM & PAVILION FLOORPLAN





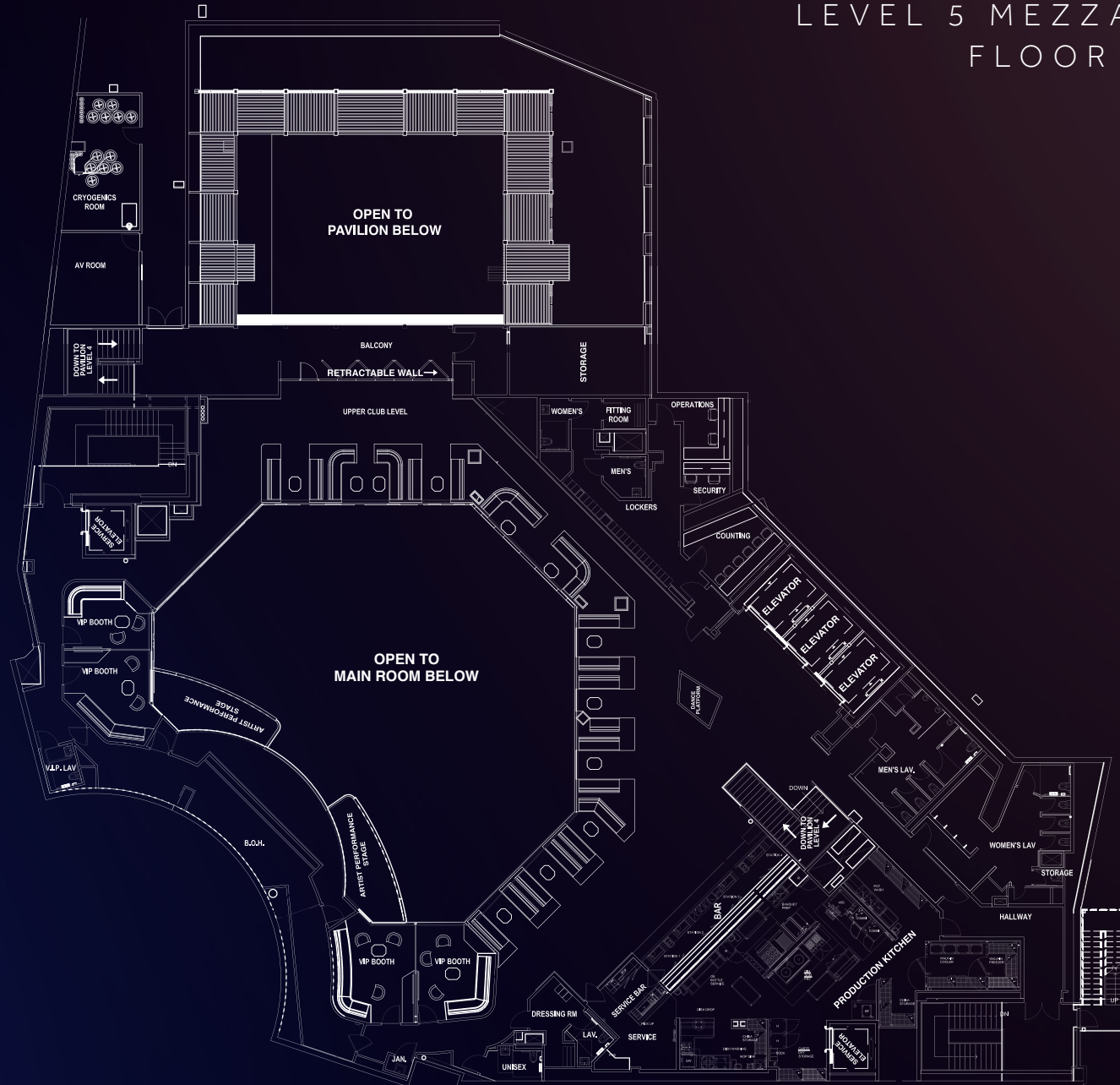
HAKKASAN MEZZANINE

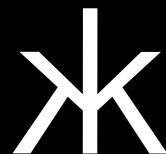
OCCUPANCY CAPACITY: 552 PATRONS

A prominent stairway invites the guests up to the mezzanine level elevated above the main nightclub on the fifth level, which provides an area for guests who desire a semi-private, VIP environment complemented by overarching views of the nightclub's focal point, The Hakkasan Grid, and energy from the dance floor.

The Mezzanine also contains four VIP Sky Booths featuring their own customizable screens, coolers, sound control and mixology supplies creating a private viewing gallery over the entire venue.

LEVEL 5 MEZZANINE FLOOR PLAN





HAKKASAN SIGNATURE RESTAURANT MENU

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event. Extended Food Service Is Available on Request at Additional Costs

DIM SUM

***Minimum 50 pieces per order Served Canapé Style/Displayed
or Tray Passed at additional cost per piece**

Scallop Sumai

Chao Zhou Chicken and Shrimp Dumpling

Prawn and Chinese Chive Dumpling

Morel Crystal Dumpling

Crispy Vegetarian Spring Roll

(Maximum 2,000 pieces per item/per order, minimum 100 pieces per item/per order)

Har Gau - (Shrimp Dumpling)

(Maximum 500 pieces, minimum 100 pieces per order)

HAKKASAN SIGNATURE RESTAURANT À LA CARTE

Maximum Two Hours of Service

Displayed in Chafing Dishes – Self Serve - Must Be Ordered for Entire Group

Vegetable Egg Fried Rice

Stir-Fry Udon Noodle with Shredded Duck and XO Sauce

Stir-Fry Black Pepper Rib-Eye with Merlot

Spicy Prawn with Lily Bulb and Almonds

Braised Pork Belly with Dried Tangerine Peel, Aged Vinegar Sauce

Sanpei Chicken with Sweet Thai Basil

Stir-Fry Pak Choi with Mushroom in Oyster Sauce

(Maximum 2,000 servings)

HAKKASAN SIGNATURE RESTAURANT DESSERTS

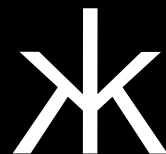
Displayed or Tray Passed at Additional price per piece

Passion Fruit Macaroons

Panna Cotta

***Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish
or Eggs May Increase Risk of Food Borne Illness.**

Pricing can be Guaranteed up to Six Months Prior to the Function,
If Requested and Confirmed in Writing. All prices are subject to
Applicable Sales Tax and 19% Gratuity, 5% Service Charge



RECEPTION MENU

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RECEPTION DISPLAYS

Seasonal Fruit Selection of Melons, Grapes, Berries, Tropical Fruits, Local Honey Greek Yogurt

Small (7.5lbs, Serves 25) • Medium (12lbs, Serves 50) • Large (25lbs, Serves 100)

Imported & Domestic Cheeses, Fig Preserves, Nuts, Dried Fruits, Crackers and Breads

Small (9lbs, Serves 25) • Medium (14lbs, Serves 50) • Large (20lbs, Serves 100)

Grilled & Chilled Vegetables, Roasted Red Pepper Aioli, Hummus and Sour Cream and Chive Dip

Small (7.5lbs, Serves 25) • Medium (12lbs, Serves 50) • Large (20lbs, Serves 100)

Antipasto, Assorted Charcuterie Meats, Cheeses, Grilled Peppers, Zucchini, Squash, Asparagus, Marinated Olives, Pepperoncini's, Whipped Ricotta, Pickled Heirloom Tomatoes, Crackers, Breads

Small (7.5lbs, Serves 25) • Medium (12lbs, Serves 50) • Large (20lbs, Serves 100)

Mediterranean Mezze Table, Trio of Hummus, Traditional, Roasted Red Pepper, Beet, Grilled Naan, Pita Crisps, Tabbouleh Salad, Marinated Olives, Labne, Feta Cheese, Figs, Pistachios, Dates

Small (7.5lbs, Serves 25) • Medium (12lbs, Serves 50) • Large (20lbs, Serves 100)

Warm Spinach & Artichoke Dip Served with Naan Bread, Lavosh, and Tortilla Chips

(Serves 30)

CHILLED SEAFOOD DISPLAYS

Chilled Jumbo Shrimp on Ice

Cocktail Sauce, Lemon, and Tabasco.

Minimum 3 pieces per person recommended

Snow Crab Claws

Cocktail Sauce, Lemon

Pacific Oysters

Cucumber Mignonette, Tabasco, Horseradish

King Crab Legs

Lemon, Cocktail Sauce

Maine Lobster Medallions

Agrumato, Tarragon, Tobiko

Colossal Shrimp Cocktail

Charred Lemon

Scallop Ceviche

Pickled Red Onion, Toasted Corn

Coctel De Camaron

Avocado, Cilantro, Lime, Tortilla Strips

SUSHI BAR

Minimum 4 pieces per person recommended

Maki Rolls

California, Cucumber, Spicy Tuna, Vegetable, Eel, Salmon, Tempura Shrimp

*Sushi Chef Available Upon Request @ \$350.00

Nigiri

Tuna, Salmon, Ebi, Yellow Tail

Served with Pickled Ginger, Wasabi, Soy Sauce

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CARVING STATIONS

Tomahawk Ribeye Steaks

Red Wine Mushroom Ragout, Horseradish Cream, Mustard, Cocktail Rolls
Serves 30 (Based on 4 oz. per person)

Roasted Turkey Breast

Cranberry Ginger Relish, Mustard, Mayo Cocktail Rolls, Green Beans Almandine
Serves 40 (Based on 4 oz. per person)

Garlic Rosemary Pork Loin

Whipped Sweet Potatoes, Apple Cider Jus, Mustard, Mayo, Cocktail Rolls
Serves 35 (Based on 4 oz. per person)

Vegetable Wellington

Tabbouleh Salad, Fresh Lemon, Garlic
Serves 30 (Based on 4 oz. per person)

Prime Rib of Beef

Roasted Baby Carrots, Creamy Horse Radish, Mustard, Cocktail Rolls
Serves 35 (Based on 4 oz. per person)

Sweet Chili Glazed Salmon

Soba Noodle Salad, Cucumber, Pickled Shitake, Yuzu Dressing
Serves 25 (Based on 4 oz. per person)

Pepper & Herb Crusted Tenderloin of Beef

Grilled Asparagus, Peppercorn Demi, Mustard, Horseradish Cream, Cocktail Rolls
Serves 25 (Based on 4 oz. per person)

Rodizio Style Carving Trio

Beef Tri Tip, Linguica Sausage, Marinated Chicken Drumettes, Mustard, Chimichurri, Cocktail Rolls
Serves 30 (Based on 2 oz. of each item per person)

*Carving Fee \$275.00 per Carver per station

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COLD HORS D'OEUVRES

***Minimum 50 pieces per order**

Tray Passed available at Additional cost per piece

Parmesan Panna Cotta, Asparagus, Lemon Gastrique **vegetarian*

Tomato Bruschetta, Pine Nuts, Basil Pesto **vegetarian*

Deviled Eggs, Crisp Prosciutto Americano **gluten free*

Shrimp Spring Rolls, Thai Chili Peanut Sauce

Caramelized Pear, Brie Cheese, Balsamic Syrup **vegetarian*

Alaskan King Crab, Avocado, Heirloom Tomato Tar Tare **gluten free*

Tofu, Roasted Vegetable Brochette, Orange, Ginger, Sweet Chili Glaze **vegetarian*

Beef Carpaccio, Arugula, Pine Nuts, Parmesan

Seared Ahi Tuna Tataki, Edamame, Micro Wasabi, Tobiko

Yellowtail Crudo, Fried Capers, Toasted Almonds, Sea Salt, Micro Celery **gluten free*

Prosciutto Melon, Torn herbs, Aged Sherry Vin **gluten free*

Watermelon, Ginger, Cucumber, Feta Cheese **vegetarian*

Grilled Artichoke, White Bean Hummus, Olive Tapenade **vegetarian*

Serrano Ham, Brie Cheese, Fig, Jam

Marinated Antipasti Brochette

Figs, Manchego, Bresaola **gluten free*

Maine Lobster Mini Brioche Club, Saffron Aioli, Caviar

Sushi Lollipops, Assorted, Wasabi, Soy Sauce

Smoked Salmon Pumpernickel Crostini, Crème Fraiche, Fried Caper

Pesto Roasted Chicken Caesar Salad, Parmesan Cone

Sirloin Beef, Horseradish Cream, Crostini

Marinated Grilled Vegetable, Hummus, Goat Cheese, Pita Shell **vegetarian*

Prosciutto, Arugula, Truffle Butter Crostini

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HOT HORS D'OEUVRES

***Minimum 50 pieces per order**

Tray Passed available at Additional cost per piece

Onion Ring (4 pieces per order), Herb Ranch, Chipotle Ketchup Agedashi Tofu, Furikake, Sriracha Aioli **vegetarian*

Bacon Wrapped Dates, Chorizo **gluten free*

Lollipop Chicken Wings, Cayenne Pepper Sauce **gluten free*

HK Vegetable Spring Roll, Sweet Chili Sauce **vegetarian*

Black Bean Empanadas, Chimichurri **vegetarian*

Veal & Pork Meatball, Whipped Ricotta, Spicy Tomato Sauce

Lamb Chops, Pine Nut Crust, Mint Pesto

Potato Samosa, Harissa **vegetarian*

Lump Crab Cake, Whole Grain Mustard Aioli

Beef Brochette, Shishito Pepper, Wild Mushroom, Pearl Onion **gluten free*

Chicken Tikka Masala Skewer, Mint Chutney

Potato Croquette, Herb Aioli **vegetarian*

Herb Grilled Jumbo Shrimp, Lemon, Parsley **gluten free*

Chicken Yakitori, Ginger Soy

Mini Chicken Cordon Bleu, Honey Mustard

Argentine Beef Tenderloin Skewer, Charred Onion, Chimichurri **gluten free*

Southern Style Chicken Tenders, Red Peppercorn Ranch

Bacon Wrapped Shrimp, Jalapeno Jack Cheese **gluten free*

Jalapeno Poppers, Cheddar Cheese, Ranch Dipping Sauce

Falafel, Chickpeas, Parsley, Lemon Juice, Tzatziki Sauce **vegetarian*

Mochiko Chicken, Pickled Vegetables, Sticky Garlic Sauce

Beer Braised Bratwurst, Corn Battered, Dijonaise Sauce

Bacon Wrapped Stuffed Jalapeno Peppers

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SALAD ON THE GO

Displayed/Self-Serve

An Assortment of Individual Specialty Salads. *Minimum 50 pieces per order

Caesar Salad, Parmesan Cheese, Herbed Croutons

Add Chicken or Shrimp at Additional cost per salad

Heirloom Tomatoes, Burrata, Cucumber, Basil, Roasted Shallot Vinaigrette

*vegetarian, gluten free

Baby Beet Salad, Whipped Goat Cheese, Pistachio, Pumpernickel Crumble

*vegetarian

Tuscan Kale, Toasted Quinoa, Heirloom Tomatoes, Cucumber, Asparagus, White Balsamic

*vegan, dairy free

Add Chicken or Shrimp at an Additional cost per salad

Bacon & Blue Cheese, Chopped Salad, Romaine, Tomatoes, Olives, Garbanzo Beans

*gluten free

Chinese Chicken Salad with Crispy Wontons, and Peanut Dressing

*dairy free

Watermelon, Cucumber, Feta Cheese, Cilantro, Chili Lime Dressing

*vegetarian

SALAD BAR

Displayed/Self-Serve - Must Be Ordered for Entire Group, Maximum 1,000 guests

Signature Build Your Own Salad, Based on 6 oz. per person

Our Blend of Seasons Best Garden Greens

Tomatoes, Cucumbers, Olives, Pepperoncini, Red Onion, Garbanzo Bean, Shredded Carrots, Radish, Sunflower Seeds, Herb Croutons, Black Beans, Roasted Corn Cheddar Cheese, Blue Cheese, Parmesan Balsamic, Ranch, & Italian Dressings, Oil, Red Wine Vinegar

WING BAR

Displayed/Self-Serve - Must Be Ordered for Entire Group

2 choices (Based on 3 pieces per item per person)

Served with Pink Peppercorn Ranch, Blue Cheese & Individual Crudit 

Signature Buffalo Chicken Wings

Sticky Garlic & Chili, Boneless

Honey & Smoked Chipotle Wings

Tikka Masala Wings, Boneless

Thai Coconut, Cilantro & Basil Wings

Chicken Wing Carbon, Jalapeno, Lime

Citrus & Soy Wings

Zesty BBQ, Boneless Wings

Salt & Vinegar Wings

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THE PUB CRAWL

An Assortment of Signature Specialty Pub Favorites, Featuring Sliders, Rolls, & Pub Grub

*Minimum 50 pieces per order

Baked Ham & Swiss Cheese Slider

Dijon Mustard, Buttery Poppy Seed Sweet Hawaiian Roll

Prime Beef Slider

Cheddar, House Sauce, Crunchy Pickle, Hawaiian Roll

Maine Lobster

Grilled Split Top Sweet Hawaiian Sub, Old Bay, Micro Celery

Beyond Burger

Cheddar, House Sauce, Crunchy Pickle, Sweet Hawaiian Roll **vegetarian*

Caprese Slider

Buffalo Mozzarella, Tomato, Basil Pesto, Poppy Seed Roll **vegetarian*

BLT Slider

Apple Wood Smoked Bacon, Tomato, Bibb Lettuce, Mayo, Avocado, Poppy Seed Roll

Buffalo Chicken Slider

Ranch Sauce, Carrot, Celery Slaw, Hawaiian Roll

The Thanksgiving Slider

Sliced Turkey, Stuffing, Cranberry Aioli, Poppy Seed Roll

Filet of Beef Slider

Point Reyes Bleu Cheese, Red Onion Jam, Hawaiian Roll

Philly Cheese Steak

Grilled Split Top Sweet Hawaiian Sub, Onions, Peppers, Mushrooms

Braised Beef Short Rib

Grilled Split Top Sweet Hawaiian Sub, Creamy Horseradish, Jack Cheese, Crispy Onions

Falafel Slider

Cucumber, Roma Tomato, Sweet Pepper Hummus, Poppy Seed Roll

**vegetarian, dairy free*

Pork Belly Bao Bun

Pickled Daikon, Cucumber, Sriracha Aioli

**dairy free*

Black Bean Slider

Southwest Corn Relish, Avocado Aioli, Whole Wheat Roll

FRY BAR

Displayed / Self-Serve – Must Be Ordered for Entire Group

Maximum 600 people

An Assortment of Signature Specialty Potatoes

Waffle Fries, Homemade Chili, Cheddar Cheese, Onions, Chives

Seasoned Potato Wedges, Broccoli Cheddar Cheese Sauce

Sweet Potato Tots, Spicy Banana Ketchup

Truffle Potato Tots, Shaved Parmesan Cheese, Fresh Herbs

POTATO BAR

Displayed / Self-Serve – Must Be Ordered for Entire Group

An Assortment of Signature Specialty Potatoes

(Based on 2 oz. per item per person)

Horseradish Whipped Potatoes, Short Rib, Crispy Onions

Island Purple Potatoes, Kahlua Pork, Maui Onions

Crispy Potato Skins, Bacon, Chives, Cheddar Cheese, Sour Cream

Mashed Sweet Potatoes, Roasted Vegetable, Forest Mushrooms,

EVOO **gluten free, dairy free* , Lobster Mashed, Chives, Sauce Américaine **gluten free*

Poutine, Thick Cut Fries, Gravy, Cheese Curds

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MODERN AMERICAN

Displayed / Self-Serve – Must Be Ordered for Entire Group

(Based on 2 oz. per item per person)

Sea Bass

Sautéed Broccolini, Burre Blanc

Slow Cooked Beef Short Rib

Roasted Fingerling Potato, Cipollini Onion

Chicken Roulade

Wild Mushroom, Butter Whipped Mashed Potato

Southern Shrimp Risotto

Creole Spiced Shrimp, Sweet Peppers, Brown Butter Risotto

Garden Delight

Crispy Falafel, Curry Roasted Root Vegetables, Seasonal Squash *vegan

*Available Live Action Fee \$275.00 per Chef per station

MAC & CHEESE BAR

Displayed / Self-Serve – Must Be Ordered for Entire Group

Creamy Four Cheese

Braised Beef Short Rib and Pepper Jack

Crispy Pork belly & Chipotle

Lobster & Fontina

Wild Mushroom and Truffle

INDIAN FARE

Displayed / Self-Serve – Must Be Ordered for Entire Group

(Based on 2 oz. per item per person)

All Served with Basmati Rice and an assortment of Signature Specialty Potatoes

Curry Chicken, Grilled Naan Chicken Tikka Masala *gluten free

Prawn Curry, Red Chili, Coconut milk, Tamarind *gluten free

Aloo Gobi, Potato, Cauliflower, Tomato, Spices *vegetarian

Paneer Butter Masala, Cheese, Onion, Tomato, Cream, Butter, Spices *vegetarian

FAR EAST

Displayed / Self-Serve – Must Be Ordered for Entire Group

Specialty Asian Stir Fry

(Based on 2 oz. per item per person)

Fried Rice

Eggs, Scallions, Vegetables *vegetarian, dairy free

Chicken Lo Mein

Bok Choy, Zucchini, Onion, Choy Sum, Red Pepper, Carrots *dairy free

Mongolian Beef

Soy Glazed Flank Steak, Choy Sum, Grilled Peppers & Onions, Green Onion *dairy free

Braised Pork Belly Stir Fry

Choy Sum, Kim Chi, Shitake Mushroom, Green Onion *dairy free

Black Pepper Chicken

Choy Sum, Celery, Mushrooms, Oyster Sauce *dairy free

Hot & Spicy Shrimp

Green Onion, Zucchini, Grilled Peppers, Togarashi *dairy free

Orange-Soy Grilled Tofu

Stir Fried Vegetables, Teriyaki *vegan, dairy free

Sea Bass

Ginger, Chili, Spring Onions, Baby Bok Choy *dairy free

All Above Served with Jasmine Rice

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TACOS Y MAS

Displayed / Self-Serve – Must Be Ordered for Entire Group

Specialty Mexican Inspired Street Fare
(Based on 2 oz. per item per person)

Served with Assortment of Salsas & Toppings, Roasted Tomato, Salsa Verde, Guacamole, Sour Cream

Carne Asada

Grilled Steak, Charred Onion, Corn Tortillas

Al Pastor

Marinated Pork Shoulder, Charred Onion, Corn Tortillas

Chipotle Grilled Shrimp

Charred Onion, Corn Tortillas

Quesadillas de Pollo

Chicken Carbon, Menonita & Cotija Cheese

Pollo Asado Sopas

Grilled Chicken, Smashed Pintos, Cilantro Lime Crème, Cotija

Shrimp Cocktail

Avocado, Cilantro, Lime, Tortilla Strips

Elote

Mexican Street Corn, Chipotle, Chili Lime Butter, Cotija [*vegetarian](#)

Jicama Salad

Orange, Chili Lime Vinaigrette [*vegan](#)

*Available Live Action Fee \$275.00 per Chef per station

LITTLE ITALY

Displayed / Self-Serve – Must Be Ordered for Entire Group

Specialty Italian Fare
(Based on 2 oz. per item per person)

Penne Pasta

Buffalo Mozzarella, Fresh Basil, Plum Tomato Sauce [*vegetarian](#)

Portobello Mushroom Ravioli

Spinach, Roasted Garlic, EVOO [*vegetarian](#)

Conchiglie

Shell Pasta, Grilled Vegetables, Spinach, Tomato Sauce [*vegan](#)

Shrimp Scampi

Farfalle, Lemon Thyme Cream

Rigatoni Bolognese

Wild Mushroom, Whipped Ricotta

Grilled Chicken

Fusilli Pasta, Broccoli, Parmesan Cream Sauce

Five Cheese Ravioli

Mushrooms, Spinach, Pesto Cream [*gluten free, contains nuts](#)

*Available Live Action Fee \$275.00 per Chef per station

PIZZA BAR

Displayed / Self-Serve – Maximum 500 Guests
(Based on 1 piece of each selection per person)

Braised Beef Short Rib

Caramelized Onions, Pepper Jack Cheese

Grilled Shrimp

Pesto, Sundried Tomatoes, Mozzarella Cheese

Caprese

Fresh Mozzarella, Vine Ripe Tomatoes & Fresh Basil

Meat Lovers

Spicy Italian Sausage & Pepperoni

BBQ Chicken

Red Onions, Cilantro & Cheddar Cheese

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COMPOSED RECEPTIONS

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event. Extended Food Service Is Available on Request at Additional Costs

THE TOURIST

Must Be Ordered for Entire Group

TRAY PASSED ITEMS

Lump Crab Cake, Whole Grain Mustard Aioli
Prosciutto Melon, Torn herbs, Aged Sherry Vin [*gluten free](#)

HOT & COLD DISPLAY BITES

Filet Slider

Point Reyes Bleu Cheese, Red Onion Jam, Hawaiian Bun

Caprese Slider

Buffalo Mozzarella, Tomato, Basil Pesto, Poppy Seed Bun

Heirloom Tomato Salad

Fresh Mozzarella, Cucumber, Basil, Roasted Shallot Vinaigrette

Tuscan Kale Salad

Toasted Quinoa, Heirloom Tomatoes, Cucumber, Asparagus, White Balsamic

MAIN

Hot & Spicy Shrimp

Green Onion, Zucchini, Grilled Peppers, Togarashi [*dairy free](#)

Orange-Soy Grilled Tofu

Stir Fried Vegetables, Teriyaki [*vegan, dairy free](#)

Served with Jasmine Rice

RODIZIO STYLE CARVING TRIO

Beef Tri Tip, Linguica Sausage, Marinated Chicken Drumettes
Serves 30 (Based on 2 oz. of each item per person)

SWEETS

Assorted Mini Cup Cakes
Fresh Berry Tarts

VEGAS LOCAL

Must Be Ordered for Entire Group

DISPLAYED APPETIZERS

Black Bean Empanada with Chimichurri
Bacon Wrapped Stuffed Jalapeno

SALADS ON THE GO

Watermelon, Cucumber, Feta Cheese, Cilantro, Chili Lime Dressing
Bacon & Blue Cheese, Chopped Salad, Romaine, Tomatoes, Olives, Garbanzo Beans

MAIN

Carne Asada

Grilled Steak, Charred Onion

Chipotle Grilled Shrimp

Charred Onion

Pollo Asado Sopes

Grilled Chicken, Smashed Pintos, Cilantro Lime Crème, Cotija

Elote

Mexican Street Corn, Chipotle, Chili Lime Butter, Cotija [*vegetarian](#)

[*Available Live Action Fee \\$250.00 per Chef per station](#)

[*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.](#)

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HIGH ROLLER

Must Be Ordered for Entire Group

TRAY PASSED HORS D'OEUVRES

Maine Lobster Mini Brioche Club, Saffron Aioli, Caviar

Argentine Beef Tenderloin Skewer

Grilled Artichoke, White Bean Hummus, Olive Tapenade *vegetarian

COLD DISPLAY

Baby Beet Salad, Whipped Goat Cheese, Pistachio, Pumpernickel Crumble

Baby Spinach, Diced Egg, wild mushrooms, pickled red onion & Bacon Vinaigrette
Antipasto

Assorted Charcuterie Meats, Cheeses, Grilled Peppers, Zucchini, Squash,
Asparagus, Marinated Olives, Pepperoncini's, Whipped Ricotta, Pickled Heirloom
Tomatoes, Crackers, Breads

MAIN

Sea Bass, Sautéed Broccolini, Burre Blanc

Roasted Mushroom & Truffle Risotto

CARVING STATION

Tomahawk Ribeye Steaks

Red Wine Mushroom Ragout

SWEETS

Assorted French Macaroon's

Chocolate Dipped Strawberries

DESSERT

Displayed / Self-Serve

All Desserts can be Served and Displayed for the Entire Duration of the Event,
or until Ordered Quantities Run Out, whichever Occurs First

SWEET BITES

Assorted Woppie Pies

Assorted Ice Cream Cake Cones

Push Up Cake Pops

Fresh Berry Tarts

Assorted Cake Pops

Assorted Mini Cup Cakes

Flourless Chocolate S'mores

Italian Cannoli, Pistachio or Chocolate

Assorted Mini Cobblers

Chocolate Chunk Brownie

Toffee Crunch Blondie

Lemon Crunch Bar

Espresso Brownie

Granny Apple Caramel Bar

Turtle Brownie

Oreo Brownie

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SPECIALTY DESSERTS

Displayed / Self-Serve

Unicorn Parfait
Chocolate Sprinkle Parfait
Chocolate Mousse Cup
Bread Pudding
Rice Crispy Bar
Mud Pie & Orange Cream
Peanut Butter & Chocolate Mousse *gluten free
Key Lime & Berry Coulis *gluten free
Vanilla Bean & Fresh Berry
Tiramisu & Malted Milk Shake
Lemon & Raspberry *gluten free
Vanilla & Chocolate Crème Brulee
Assorted French Macaroons
Chocolate Dipped Strawberries *gluten free
Tiramisu, Coffee, Whipped Mascarpone
Churros, Strawberry, Dulce de Leche, Caramel

GOURMET POPCORN BAR

Displayed / Self-Serve

Minimum of 1 Dozen Required per Flavor Selected at a Maximum of 3 Flavors

Kettle Corn, Crazy Cornfetti, Rock'n Raspberry, Green Apple, Blue Coconut,
Very Cherry, Sea Salt Caramel, Chicago Cheese & Caramel, Lemon Meringue,
S'mores, Oreo, Tuxedo, Toffee Almond

COFFEE & TEA

Freshly Brewed Regular or Decaf Coffee
Assortment of Deluxe Teas

COFFEE ENHANCEMENTS

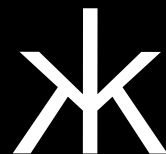
Cane Sugar Sticks, Vanilla, Hazelnut, Caramel Syrups, Cocoa Powder

BAR SNACKS

Assorted Bags of Gourmet Potato Chips
Tortilla Chips, Salsa and Guacamole
Honey Roasted Peanuts, Almonds or Cashews
Dry Roasted Edamame, Wasabi Peas
Individual Bags of Pretzels or Trail Mix
Assorted Mixed Nuts
Roasted Pistachios, Smoked Sea Salt & Rosemary Roasted Walnuts

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BEVERAGE MENU

UNLIMITED HOSTED OPEN BAR PACKAGES BY THE HOUR PER PERSON

A Fully-Stocked Bar Featuring a Selection of Liquor, Liqueurs, Cordials, Selection of House Wines, Assorted Beers, Soft Drinks, Mineral Water & Juice Mixers

House Brands

Premium Brands

Super Premium Brands

Beer & Wine Package

*Shots, Doubles, Triple Service is Not Available during Private Corporate Events

**Champagne Toasts are Not Included in the above Pricing. Please refer to Hosted Bar on Consumption Pricing Below

UNLIMITED BEVERAGE SPECIALTY DRINK OPTION

Beverage Specialty Selections can be added to Any Unlimited Bar Package above to Include: Martini's, Margaritas, Tropical Favorites, Including Red Bull at an additional flat fee per person

Hosted Open Bar Packages are Charged based on Actual Number of Guests in Attendance or the Minimum Guarantee, whichever is Greater. Prices are based on Individual Consumption.

HOSTED BARS ON CONSUMPTION OR CASH BARS PER DRINK WITH MINIMUM BEVERAGE GUARANTEE

Super Premium Cocktails

Premium Brand Cocktails

House Brand Cocktails

House Wine Selection

House Champagne

Premium & Imported Beer Domestic Beer

Fruit Juices

Soft Drinks

Mineral Water

Red Bull

Specialty Drinks. Martinis or Red Bull Mixer Cordials and Cognacs

* All Hosted Bar Prices are Subject to Applicable Sales Tax, 19% Gratuity, and 5% Service Charge

** All Cash Bar Prices are Inclusive of Sales Tax and Gratuity.

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SUPER PREMIUM BRANDS MIXED COCKTAILS

(1.5 oz.) - Includes Premium & House Brands

Vodka

Belvedere (and Belvedere Flavors), Grey Goose
(and Grey Goose Flavors), Ciroc (and Ciroc Flavors),
Double Cross

Whiskey

Jameson, Jack Daniels, Crown Royal

Scotch

Johnnie Walker Black Label, Dewar's 12 yr Reserve,
Glenlivet 12 yr

Rum

Bacardi 8 yr.

Dark Rum

Bacardi Select

Tequila

Casamigos, Corzo Silver & Reposado

Bourbon

Knob Creek, Woodford Reserve

Gin

Bombay Sapphire

Cognac

Hennessy VS

Champagne

House Selection

Cordials & Liqueurs

Grand Marnier, Amaretto Di Saronno

PREMIUM BRANDS MIXED COCKTAILS

(1.5 oz.) - Includes House Brands

Vodka

Absolut (and Absolut Flavors)

Whiskey

Crown Royal, Jack Daniels

Scotch

Glenmorangie 10yr

Rum

Captain Morgan, Bacardi (and Bacardi Flavors),
Malibu

Dark Rum

Bacardi Select

Tequila

Avion Silver, Herradura Silver

Bourbon

Makers Mark

Gin

Tanqueray

Cordials & Liqueurs

Chambord, Sambuca, Frangelico, Galiano, Tuaca, Kahlúa,
Southern Comfort, Jagermeister, Rumpelminz

HOUSE BRANDS MIXED COCKTAILS

(1.5 oz.)

Vodka

SKYY (and SKYY Flavors)

Whiskey

Crown Royal

Scotch

Dewar's White Label

Rum

Bacardi

Dark Rum

Bacardi Select

Tequila

El Jimador Blanco

Bourbon

Jim Beam, Wild Turkey 81

Gin

Bombay

Cordials & Liqueurs

Bailey's Irish Cream, Schnapps (Butterscotch, Peach, Strawberry)
Apple & Watermelon Pucker, Sloe Gin, Triple Sec, Hypnotic, Midori

ALL PACKAGES INCLUDE THE FOLLOWING

House Wine Selections

Chardonnay – Newton,
Cabernet Sauvignon – Newton

Premium & Imported Beer

Heineken, Corona, Buckler (Non-Alcoholic)

Domestic Beer

Bud Light, Budweiser, Michelob Ultra

Mineral Water

Fiji 330ml

*NOTE: ALL BRANDS ARE SUBJECT TO CHANGE WITHOUT NOTICE

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CONTACT INFORMATION

For private or corporate event buy-out opportunities for groups of 75 to 3,900 guests,
please call the Tao Group Hospitality Management department.

Phone: 702 388 9301

Email: lvevents@taogroup.com

Web: hakkasannightclub.com