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.
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.
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.
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.
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.
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.
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.

**OCCUPANCY CAPACITY:** 552 PATRONS
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/order, minimum 100 pieces per item/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 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**

**Maki Rolls**
California, Cucumber, Spicy Tuna, Vegetable, Eel, Salmon, Tempura Shrimp

**Nigiri**
Tuna, Salmon, Ebi, Yellow Tail
Served with Pickled Ginger, Wasabi, Soy Sauce

(Serves 30)

*Sushi Chef Available Upon Request @ $350.00

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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

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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HAKKASAN LAS VEGAS / p. 17
COLD HORS D’OEUVRES

*Minimum 50 pieces per order

<table>
<thead>
<tr>
<th>Item</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Parmesan Panna Cotta, Asparagus, Lemon Gastrique</td>
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</tr>
<tr>
<td>Tomato Bruschetta, Pine Nuts, Basil Pesto</td>
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<tr>
<td>Deviled Eggs, Crisp Prosciutto Americano</td>
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<tr>
<td>Shrimp Spring Rolls, Thai Chili Peanut Sauce</td>
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</tr>
<tr>
<td>Caramelized Pear, Brie Cheese, Balsamic Syrup</td>
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</tr>
<tr>
<td>Alaskan King Crab, Avocado, Heirloom Tomato Tar Tare</td>
<td>gluten free</td>
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<tr>
<td>Tofu, Roasted Vegetable Brochette, Orange, Ginger, Sweet Chili Glaze</td>
<td>vegetarian</td>
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<tr>
<td>Beef Carpaccio, Arugula, Pine Nuts, Parmesan</td>
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<tr>
<td>Seared Ahi Tuna Tataki, Edamame, Micro Wasabi, Tobiko</td>
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<tr>
<td>Yellowtail Crudo, Fried Capers, Toasted Almonds, Sea Salt, Micro Celery</td>
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<tr>
<td>Prosciutto Melon, Torn herbs, Aged Sherry Vin</td>
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<tr>
<td>Watermelon, Ginger, Cucumber, Feta Cheese</td>
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</tr>
<tr>
<td>Grilled Artichoke, White Bean Hummus, Olive Tapenade</td>
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<tr>
<td>Serrano Ham, Brie Cheese, Fig, Jam</td>
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<tr>
<td>Marinated Antipasti Brochette</td>
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<tr>
<td>Figs, Manchego, Bresaola</td>
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<tr>
<td>Maine Lobster Mini Brioche Club, Saffron Aioli, Caviar</td>
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<tr>
<td>Sushi Lollipops, Assorted, Wasabi, Soy Sauce</td>
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<tr>
<td>Smoked Salmon Pumpernickel Crostini, Crème Fraîche, Fried Caper</td>
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</tr>
<tr>
<td>Pesto Roasted Chicken Caesar Salad, Parmesan Cone</td>
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<tr>
<td>Sirloin Beef, Horseradish Cream, Crostini</td>
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</tr>
<tr>
<td>Marinated Grilled Vegetable, Hummus, Goat Cheese, Pita Shell</td>
<td>gluten free</td>
</tr>
<tr>
<td>Prosciutto, Arugula, Truffle Butter Crostini</td>
<td></td>
</tr>
</tbody>
</table>

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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 Brochettes, 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, Gluten 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 Crudité

- **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, Butter 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, Shiitake 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 *vegetarian, 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)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Served with Assortment of Salsas &amp; Toppings, Roasted Tomato, Salsa Verde, Guacamole, Sour Cream</td>
<td></td>
</tr>
<tr>
<td>Carne Asada</td>
<td>Grilled Steak, Charred Onion, Corn Tortillas</td>
</tr>
<tr>
<td>Al Pastor</td>
<td>Marinated Pork Shoulder, Charred Onion, Corn Tortillas</td>
</tr>
<tr>
<td>Chipotle Grilled Shrimp</td>
<td>Charred Onion, Corn Tortillas</td>
</tr>
<tr>
<td>Quesadillas de Pollo</td>
<td>Chicken Carbon, Menonita &amp; Cotija Cheese</td>
</tr>
<tr>
<td>Pollo Asado Sopes</td>
<td>Grilled Chicken, Smashed Pintos, Cilantro Lime Créme, Cotija</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>Avocado, Cilantro, Lime, Tortilla Strips</td>
</tr>
<tr>
<td>Elote</td>
<td>Mexican Street Corn, Chipotle, Chili Lime Butter, Cotija</td>
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<tr>
<td>Jicama Salad</td>
<td>Orange, Chili Lime Vinaigrette</td>
</tr>
</tbody>
</table>

*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)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penne Pasta</td>
<td>Buffalo Mozzarella, Fresh Basil, Plum Tomato Sauce *vegetarian</td>
</tr>
<tr>
<td>Portobello Mushroom Ravioli</td>
<td>Spinach, Roasted Garlic, EVOO *vegetarian</td>
</tr>
<tr>
<td>Conchiglie</td>
<td>Shell Pasta, Grilled Vegetables, Spinach, Tomato Sauce *vegan</td>
</tr>
<tr>
<td>Shrimp Scampi</td>
<td>Farfalle, Lemon Thyme Cream</td>
</tr>
<tr>
<td>Rigatoni Bolognaise</td>
<td>Wild Mushroom, Whipped Ricotta</td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>Fusilli Pasta, Broccoli, Parmesan Cream Sauce</td>
</tr>
<tr>
<td>Five Cheese Ravioli</td>
<td>Mushrooms, Spinach, Pesto Cream *gluten free, contains nuts</td>
</tr>
</tbody>
</table>

*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)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Beef Short Rib</td>
<td>Caramelized Onions, Pepper Jack Cheese</td>
</tr>
<tr>
<td>Grilled Shrimp</td>
<td>Pesto, Sundried Tomatoes, Mozzarella Cheese</td>
</tr>
<tr>
<td>Caprese</td>
<td>Fresh Mozzarella, Vine Ripe Tomatoes &amp; Fresh Basil</td>
</tr>
<tr>
<td>Meat Lovers</td>
<td>Spicy Italian Sausage &amp; Pepperoni</td>
</tr>
<tr>
<td>BBQ Chicken</td>
<td>Red Onions, Cilantro &amp; Cheddar Cheese</td>
</tr>
</tbody>
</table>

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shadfish or Eggs May Increase Risk of Food Born 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.
COMPOSED RECEPTIONS
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 Créme, Cotija *vegetarian

Elote
Mexican Street Corn, Chipotle, Chili Lime Butter, Cotija *vegetarian

*Available Live Action Fee $250.00 per Chef per station

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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.
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.
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, Krazy Cornfetti, Rock’n Raspberry, Green Apple, Blue Coconut,
Very Cherry, Sea Salt Caramel, Chicago Cheese & Caramel, Lemon Meringue,
S’mores, Oreo, Tuxedo, Toffee Almond

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

COFFEE & TEA

Freshly Brewed Regular or Decaf Coffee
Assortment of Deluxe Teas

COFFEE ENHANCEMENTS

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

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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.
UNLIMITED HOSTED OPEN BAR PACKAGES BY THE HOUR PER PERSON

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: Martinis, 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.

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.
**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**
Avalon Silver, Herradura Silver

**Bourbon**
Makers Mark

**Gin**
Tanqueray

**Cordials & Liqueurs**
Chambord, Sambuca, Frangelico, Galiano, Tuaca, Kahlúa, Southern Comfort, Jagermeister, Rumpleminz

**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*

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.
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