



HOSPITALITY IN-SUITE

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

HOSPITALITY SALES

702.632.9525

insuitecatering@mandalaybay.com

Office Hours of Operation

Monday – Friday8:00 a.m. – 5:00 p.m.

Saturday9:00 a.m. – 6:00 p.m.

SundayClosed

For inquiries after business hours, please call 702.632.7460.

POLICIES AND PROCEDURES

- 10-guest minimum for all orders.
- Refreshes must be scheduled by guest. Please request 24 hours in advance.
- One scheduled refresh can be ordered at no charge. Each additional refresh carries a \$50 Labor Fee, if food and/or beverage are not ordered.
- Dedicated server is \$175 for the first hour, \$50 for each additional hour.
- Dedicated bartender is \$175 for the first hour, \$50 for each additional hour.
- All products must be purchased through Mandalay Bay. Outside food and beverage items are strictly prohibited. If it is found that any beverages are brought in for an event, all beverages will be subject to a corkage charge of 25% of Mandalay Bay's retail pricing, plus 20% gratuity based upon full retail pricing. Please contact your coordinator if special permission is needed.

When submitting an order via email, please send at least 72 business hours in advance.

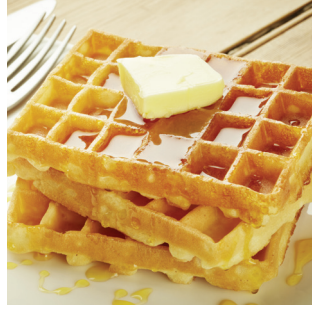
Use the following format for each day:

1. Registered guest's name, suite name and suite confirmation number
2. Delivery date and time
3. Number of guests
4. Each food item and quantity
5. Each beverage item and quantity
6. Specific items to be restocked or refreshed, including the desired time of refresh
7. Breakdown and clean-up time upon the conclusion of your event

CHECK-IN/CHECKOUT PROCEDURES

Standard hotel check-in time is 3:00 p.m. Standard checkout time is 11:00 a.m.

All rooms are subject to 3:00 p.m. check-in and cannot be guaranteed prior to this time. In-suite events are not available prior to 5:00 p.m. on day of reservation arrival due to required cleaning and setup time.



BREAKFAST

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

THE SPA CONTINENTAL

Make-Your-Own Parfait

House-Made Granola, Toasted Almonds, Golden Raisins, Dried Cherries, Low-Fat Plain and Raspberry Yogurt, Fresh Bananas, Blueberries, Pineapple, Strawberries, Honeydew, Watermelon, Cantaloupe, Grapes, Honey and Brown Sugar

Pastrami-Smoked Salmon and Bagels with Traditional Condiments

Farm-Fresh Hard-Boiled Eggs

Sugar-Free or Fat-Free Muffins and Breakfast Pastries

Butter, Marmalade, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Assorted Bottled Smoothies

\$38 per person

THE CLASSIC CONTINENTAL

Sliced Fresh Fruit and Berries

English Muffins and Assorted Bagels

Daily Selection of Breakfast Pastries

Butter, Marmalade, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Orange, Grapefruit and Cranberry Juice

\$30 per person

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry or shellfish, reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Prices are subject to change and do not include current sales tax (8.1%), gratuity or applicable setup fee.

All menus require a minimum of 10 guests.

THE TRADITIONAL

Scrambled Eggs with Fresh Chives on the Side

Platter of Seasonal Sliced Fruit and Fresh Berries

English Muffins and Assorted Bagels

Butter, Marmalade, Preserves and Cream Cheese

Hickory-Smoked Bacon and Country Link Sausage

Sautéed Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Orange, Grapefruit and Cranberry Juice

\$48 per person

THE GRIDDLE

Silver Dollar Pancakes with Maple Syrup, Whipped Butter, Bananas Foster and Warm Seasonal Berry Compote

Or

Belgian Waffles with Sweet Whipped Butter, Maple Syrup and Powdered Sugar

With Fresh Strawberries, Bananas and Blueberries

Hickory-Smoked Bacon or Chicken and Apple Sausage

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Orange, Grapefruit and Cranberry Juice

\$38 per person

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ADDITIONS

The Following Items May be Added to Any Breakfast or Brunch Option:

Buttermilk Waffles with Fresh Strawberries	\$8 per person
Eggs Benedict	\$13 per person
Cinnamon Raisin French Toast with Warm Maple Syrup	\$8 per person
Scrambled Egg Burrito with Chorizo, Tomato and Fresh Salsa	\$8.50 each
Sausage and Egg on Buttermilk Biscuit	\$8.50 each
Ham and Cheese Croissant	\$8.50 each
Individual Quiches (Ham and Cheese or Vegetable)	\$9 each
Parfait Station:	
Plain or Fruit Yogurt, House-Made Granola, Dried and Fresh Fruit, Toasted Nuts, Honey and Brown Sugar	\$15 per person

START THE MORNING RIGHT!

Add Bloody Mary and/or Mimosa	\$38 per Liter
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BEVERAGES

Freshly Brewed or Decaffeinated Coffee	\$86 per gallon
Assorted Domestic and Herbal Hot Teas	\$86 per gallon
Hot Chocolate with Miniature Marshmallows	\$86 per gallon
Iced Tea with Lemon	\$86 per gallon
Fresh Lemonade	\$86 per gallon
Fruit Punch	\$86 per gallon
Assorted Bottled Fruit Smoothies	\$6 each
Bottled 100% Fruit Juice (10 oz.)	\$7 each
Assorted Soft Drinks	\$5.50 each
Bottled Water (Still or Sparkling)	\$5.50 each
Frappuccino® (Mocha or Vanilla)	\$7 each
Milk (Whole, 2%, Skim or Chocolate)	\$5 each
Energy Drinks (Red Bull or SoBe)	\$7 each
Ginger Ale, Tonic Water or Club Soda	\$5.50 each
FIJI - Still (Individual 500 mL)	\$6 each
Pellegrino - Sparkling (Individual 1L)	\$10 each
Evian or FIJI - Still (Individual 1L)	\$10 each
Gatorade	\$8 each
Bloody Mary Mix (1L)	\$12 each

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À LA CARTE ITEMS

Sliced Seasonal Fruit	\$9 per person
Whole Fresh Fruit	\$60 per dozen
Breakfast Pastry Basket (Croissant, Danish, Muffins and Filled Mini Beignets)	\$60 per dozen
Assorted Bagels with Cream Cheese (Plain, Sesame or Everything)	\$60 per dozen
Coffee Cake	\$60 per dozen
Sugar-Free or Fat-Free Muffins	\$60 per dozen
Breakfast Fruit Breads	\$60 per dozen
Assorted French Dessert Pastries	\$84 per dozen
Giant Cookies (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Sugar Crystal, S'mores or Peanut Butter Chunk)	\$60 per dozen
Tea Cookies (Chocolate Chip, Almond, Cinnamon or Chocolate with Nuts)	\$30 per dozen
Chocolate Brownies	\$60 per dozen
Blondies	\$60 per dozen
Chocolate Truffles	\$66 per dozen
Dessert Bars (Peanut Butter, Rocky Road, Lemon or Rice Krispies)	\$60 per dozen
Ice Cream Bars (Häagen-Dazs, Dove or Fruit)	\$66 per dozen
Assorted Individually Wrapped Candy Bars and Treats	\$5 each
Assorted Protein Bars	\$6.50 each
100-Calorie Snack Bag of Sweets	\$4.50 each
Pretzels (Individual Bags)	\$4.50 each
Soft Pretzels with Mustard	\$5.50 each
Pretzels by the Bowl (Serves 10)	\$40 per pound
Mixed Nuts by the Bowl (Serves 10)	\$50 per pound
Chips and Dips (Spicy Ranch or Blue Cheese Dip)	\$50 per pound
Corn Tortilla Chips with Pico de Gallo and Guacamole (Serves 10)	\$50 per pound
Pringles (Assorted Flavors)	\$5 each
Popcorn (Individual Bags)	\$5 per bag
Odwalla Bars (Assorted)	\$5.50 each
Kettle Chips (Assorted)	\$5 each
Gluten-Free Brown Rice Crisps (Assorted Flavors)	\$5 each
Assorted Tea Sandwiches	\$72 per dozen
Assorted Sandwiches (Ham and Cheese on Rye, Turkey on Sourdough, Tuna Salad on White or Corned Beef on Rye)	\$102 per dozen
Assorted Mini Croissant Sandwiches (Chicken or Tuna Salad)	\$72 per dozen

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THEMED BREAKS

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

THE WALK IN THE PARK

Soft Pretzels with Mustard and Cheese Sauce

Roasted Peanuts, Popcorn and Cracker Jacks

Assorted Soft Drinks and Mineral Water

\$16.50 per person

THE BRAIN FOOD

Granola, Roasted Almonds, Banana Chips and Dried Fruit

Assorted Plain and Flavored Yogurt

Whole-Grain Bran Muffin, Zucchini-Walnut Bread and Carrot-Orange Bread

SoBe Lifewater and Assorted Bottled Naked Juice

\$19 per person

THE SPORTS

Sliders (Mini Cheeseburgers with Spicy Ketchup and Whole-Grain Mustard-Mayonnaise)

Jalapeño Poppers with Spicy Harissa Ranch

Assorted Chips, Pretzels and Popcorn

Assorted Soft Drinks, Bottled Water and Vitamin-Infused Water

\$21 per person

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THE CHOCOLATE AND CAFFEINE

Feed Your Addictions with Chef Feyt's Chocolate Creations and Your Favorite Caffeinated Beverage

Mini Devil's Food Cupcakes with Chocolate Fudge Icing

Assortment of Chocolate Truffles

Chocolate Chocolate Chip Cookies

Chocolate Mousse Shots Filled with Praline and Chocolate Shavings

Chocolate-Dipped Strawberries

Freshly Brewed Iced and Decaffeinated Coffee Served with Flavored and Sugar-Free Syrups, Whipped Cream, White and Dark Chocolate Shavings and Cinnamon

Assortment of Red Bull, Red Bull Sugarfree, Rockstar, Rockstar Sugar Free, Mountain Dew, Pepsi and Diet Pepsi

\$30 per person

Above based on 2-1/2 portions of food and 1-1/2 portions of beverage per person.

Note: Available between 9:30 a.m. and 4:00 p.m. daily.

One Attendant per 100 persons required.

Attendant Fee: \$175 each



LUNCH

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

TURF CLUB DELI

Salads

- Crisp Field Greens with Ranch, Balsamic and Italian Vinaigrettes
- New Potato Salad with Stone-Ground Mustard and Smoked Bacon
- Tomato Cucumber Salad with Pesto Balsamic Vinaigrette

Display of Deli Meat and Cheese

- Black Angus Roast Beef, Salami, Turkey and Ham
- Provolone, Aged Cheddar and Baby Swiss

Condiment Tray

- Pickles, Pepperoncini, Lettuce, Tomatoes, Onions
- Stone-Ground Mustard and Yellow Mustards, Mayonnaise and Roasted Red Pepper Aioli

Basket of Breads

- Mini Kaiser and Olive Ciabatta Rolls, Nine-Grain, Whole-Wheat, Marble Sourdough Bread and Whole-Wheat Sandwich Thins

Dessert

- Fresh Fruit Salad
- Brownies and Chocolate Chip Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Tea

\$51 per person

FAJITA LUNCH

- Tomato and Cucumber Salad with Cilantro Vinaigrette
- Sliced Marinated Chicken Breast and Grilled Flank Steak
- Guacamole and Grated Cheese
- Bell Peppers, Salsa, Sour Cream and Tortillas
- Spanish Rice and Refried Beans
- Assorted Cookies and Carrot Cake
- Freshly Brewed Coffee

\$48 per person

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CAPTAIN'S DELI

Salads

- Crisp Field Greens with Ranch, Balsamic and Italian Vinaigrettes
- New Potato Salad with Stone-Ground Mustard and Smoked Bacon
- Tomato Cucumber Salad with Pesto Balsamic Vinaigrette

Sandwiches

- Turkey, Lettuce and Tomatoes on Rosemary Focaccia
- Submarine Sandwiches Stacked with Ham, Salami, Mortadella, Pepperoni and Roast Beef on Black Olive Ciabatta

Condiment Tray

- Pickles, Pepperoncini, Lettuce, Tomatoes, Onions, Stone-Ground Mustard and Yellow Mustards, Mayonnaise and Roasted Red Pepper Aioli

Dessert

- Fresh Fruit Salad
- Brownies and Chocolate Chip Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Tea

\$50 per person

BBQ LUNCH

Pulled Pork, Beef Brisket or Free-Range Chicken in Savory Barbeque Sauce

Southwest Salad

Roasted Garlic Mashed Potatoes

Creamy Coleslaw

Assortment of Freshly Baked Rolls

Chef's Choice of Assorted Petite Desserts

Freshly Brewed Coffee

\$54 per person

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PASTA LUNCH

Crisp Field Greens with a Choice of Dressing

Choose Two:

Penne Pomodoro, Orecchiette with Pesto Cream Sauce or Bucatini with Creamy Alfredo Sauce

Served with Garlic Bread

Cannoli and Italian Cookies

Freshly Brewed Coffee

\$42 per person

Add Chicken \$8 per person

Add Steak \$10 per person

Add Shrimp \$12 per person

BOXED LUNCHES

Choice of Sandwiches

Roasted Beef with Tomato Aioli

Black Forest Ham and Swiss with Dijon Aioli

Turkey and Swiss on Whole Wheat

Cajun Chicken Sandwich with Cilantro Pesto

Vegetarian Wrap

Side (Choose One):

Potato Salad, Coleslaw, Pasta Salad or Fresh Whole Fruit

Individual Bag of Chips or Pretzels

Dessert

Granola Bar or Brownie

\$36 per person

DON'T KEEP YOUR GUESTS THIRSTY!

Add a Soft Drink Package to Any Lunch

12 Assorted Soft Drinks and 12 Bottled Waters

\$125 per package

Unopened Product Will Not Be Refunded

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RECEPTIONS

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

Items Grouped by Price for Your Convenience.
Orders Must Be Placed in Increments of 25 Pieces.

COLD HORS D'OEUVRES

Vietnamese Summer Rolls with Sweet Chili Sauce
Garden Cherry Tomato Stuffed with Herbed Goat Cheese
Cucumber Cups with Hummus and Kalamata Olives
Pesto-Marinated Bocconcini and Cherry Tomato Skewer
Tortilla Cups with Southwest Chicken Salad
\$7 per piece

Wonton Cups with Thai Beef Salad and Green Papaya
Roasted Beef with Asparagus Tips and Boursin Cheese
Mini Tropical Fruit Skewers with Guava Crème Fraîche
Seared Ahi Tuna on Crisp Lotus Root with Wasabi Aioli and Daikon Sprouts
Individual Vegetable Crudités with Pink Peppercorn Ranch
Smoked Steelhead Salmon with Whipped Boursin and Buckwheat Blini
Maryland Lump Crab Salad on Poppy Seed Lavash with Green Onion Aioli
Cocktail Shrimp on Cayenne-Dusted Plantain Chips with Pineapple Papaya Salsa
\$9 per piece

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Items Grouped by Price for Your Convenience.
Orders Must Be Placed in Increments of 25 Pieces.

HOT HORS D'OEUVRES

Saffron and Mozzarella Arancini with Lemon-Garlic Aioli

Chicken Pot Stickers with Sesame-Soy Dipping Sauce

Vegetable Spring Rolls with Ginger Hoisin

Fried Chicken Drumettes with Honey-Sesame Sauce

Spicy Hot Wings with Ranch Dressing

\$7 per piece

Roasted Bacon-Wrapped Dried Plums with Roasted Garlic Demi-Glace

Mini Italian Sausage Calzones with Sweet Basil Tomato Sauce

Mini Cheeseburgers with Chef's Special Sauce

Beef Satay with Pineapple Yogurt Sauce

Coconut Chicken Satay with Pineapple Yogurt Sauce

Mini Beef Wellington with Mustard Aioli

Mini Chicken Wellington with Mustard Aioli

Reuben Empanadas with Thousand Island Dressing

Short Rib Bignets with Coriander and Tomato Demi-Glace

Coconut Shrimp with Sweet Chili Sauce

Crabcakes with Cucumber-Lime Aioli

\$9 per piece

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STATIONS AND DISPLAYS

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

PLATTERS

VEGETABLE CRUDITÉS DISPLAY

Baby Carrots, Teardrop Tomatoes, Broccoli and Cauliflower Florets, Baby Squash and Daikon Sprouts with Herbed Dip and Roasted Red Pepper Hummus

\$12 per person

WESTERN REGIONAL CHEESE DISPLAY

Selection of Western Regional Cheese: Colorado Haystack Mountain-Aged Goat Cheese, California Bear Flag Brand Dry-Aged Monterey Jack, Cypress Grove Chevre Purple Haze Goat Milk Cheese, Bravo Farms Chipotle Cheddar, Washington State Beecher's Flagship, Oregon Rogue Creamery Smokey Blue Cheese, Utah Beehive Cheese Company's Barely Buzzed Coffee-Rubbed Cheese and Tillamook Sharp Cheddar

Served with Freshly Baked Bread, Lavash, Pretzel and Butter Crackers, Rosemary Crisp Bread and Seasonal Grapes

\$18 per person

ANTIPASTO DISPLAY

Oven-Dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano-Reggiano, Asiago and Fresh Mozzarella Bocconcini

\$18 per person

DESSERT STATIONS

CHEF FEYT'S DESSERT BAR

Individual Shot Glass Desserts, Mini Tarts and Individual Sweets

\$15 per person

SPECIAL OCCASION CAKES

Allow our Executive Pastry Chef Feyt and his Master Pastry Chefs to Create the Cake of Your Dreams for Your Special Day! Designs Range from Simple and Traditional to Elegant or Extravagant. Please Inquire for Available Options of Design, Flavor and Size.

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SEAFOOD DISPLAY

Minimum Order of 50 Pieces per Item

Served with Spicy Cocktail Sauce, Grain Mustard Aioli and Fresh Lemons

Pacific Oysters	\$5 each
Shrimp	\$8 each
Alaskan Snow Crab	\$8 each

SUSHI AND SASHIMI STATION

Assemble Your Platter from the Choices Below or Allow our Master Sushi Chef to Create a Colorful Assortment for You!

Served with Wasabi, Soy Sauce, Pickled Ginger and Light Soy Sauce

SELECTION OF ROLLS

Cucumber, Salmon, Bigeye Tuna, Hamachi (Yellowtail), California, Spicy Tuna and Shrimp Tempura Rolls

\$9 per piece

SELECTION OF NIGIRI

Cucumber, Salmon, Bigeye Tuna, Hamachi (Yellowtail), Unagi (Eel), Ebi (Sweet Shrimp), Tako (Octopus) and Tamako (Egg)

\$9 per piece

SELECTION OF SASHIMI

Salmon, Bigeye Tuna, Hamachi (Yellowtail), Unagi (Eel), Ebi (Sweet Shrimp), Tako (Octopus) and Tamako (Egg)

\$9 per piece

Edamame	\$6 per person
Sushi Chef	\$350 each
Sushi Attendant	\$200 each

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CARVING STATIONS

All Carving Stations Require a Chef Attendant (\$200). Chef Attendant not required if pre-sliced.
Each Package Includes Choice of Salad, Two Sides and Chef's Choice Petite Desserts

BONELESS PRIME RIB OF BEEF

Horseradish Sour Cream, Rosemary Jus and Kaiser Rolls

Serves 25

\$1,000

PEPPERCORN-CRUSTED BEEF TENDERLOIN

Porcini Demi-Glace and Herbed Rolls

Serves 15

\$750

ROASTED TURKEY BREAST

Orange-Cranberry Relish, Sage Gravy and Ciabatta Rolls

Serves 25

\$600

SMOKED VIRGINIA HAM

Red-Eye Gravy, Assorted Mustards and Soft Rolls

Serves 25

\$550

SALADS (Choose One):

Field Greens Salad with Choice of Dressing

Traditional Caesar Salad Bar

SIDES (Choose Two):

Roasted Fingerling Potatoes with Fresh Herbs

Roasted Garlic Mashed Potatoes

Seasonal Assorted Sautéed Vegetables

Grilled Asparagus

Steamed Wild Rice

Plated Dinner Available Upon Request for Up to 20 Guests

Dedicated Server Available Upon Request: \$175 First Hour, \$50 per Additional Hour

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BEVERAGES

MANDALAY BAY | RESORT AND CASINO, LAS VEGAS

In order to help you plan the budget for an event that includes beverage service, we can provide a flat, per-person charge. This package price includes unlimited consumption within the agreed-upon time frame of beverage service.

STANDARD BRANDS

Absolut Vodka, Tanqueray Gin, Jack Daniel’s Whiskey, Malibu Rum, Herradura Reposado Tequila, House Red and White Wine, Assorted Domestic and Imported Beer and a Selection of Mixers

One Hour	\$40
Two Hours	\$50
Three Hours	\$60

PREMIUM BRANDS

Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Patrón Silver Tequila, Maker’s Mark Bourbon, Dewar’s “White Label” Scotch, House Red and White Wine, Assorted Domestic and Imported Beer and a Selection of Mixers

One Hour	\$42
Two Hours	\$52
Three Hours	\$62

DELUXE BRANDS

Grey Goose Vodka, Hendrick’s Gin, Bacardi Rum, Don Julio Añejo Tequila, Knob Creek Bourbon, Johnnie Walker Black Label Scotch, Hennessy V.S, House Red and White Wine, Assorted Domestic and Imported Beer and a Selection of Mixers

One Hour	\$48
Two Hours	\$58
Three Hours	\$68

BEER, WINE, SODA OPEN BAR

Selection of Assorted Domestic, Import and Craft Beers, Assorted House Red and White Wines, Soda and Bottled Waters.

One Hour	\$25
Two Hours	\$27
Three Hours	\$29

Beverage Service may be extended past three hours at an additional charge of \$10 per guest per hour.

Should the actual guest count be greater than the guarantee, you will be charged accordingly.

Bartender \$175 each

Add \$1 extra to include Red Bull

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.
 El consumo de vino, cerveza y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto.
 Prices are subject to change and do not include current sales tax (8.1%), gratuity or applicable setup fee.
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BAR PACKAGES

BEER, WINE AND SODA PACKAGE\$800

- Two Chardonnay, William Hill Vineyard
- Two Pinot Noir, MacMurray Ranch
- Six each Budweiser, Bud Light, Heineken and Corona
- Six each Pepsi, Diet Pepsi and Sierra Mist
- Six each FIJI and San Pellegrino Bottled Water

STANDARD BAR SETUP\$2,500

- One each Absolut Vodka, Bombay Sapphire Gin, Jack Daniel's Whiskey, Bacardi Rum, Crown Royal Whisky and Herradura Reposado Tequila
- 12 each Budweiser, Bud Light, Heineken and Corona
- Two Chardonnay, William Hill Vineyard
- Two Pinot Noir, MacMurray Ranch
- Six each Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water and Soda Water
- Three each FIJI and San Pellegrino Bottled Water
- Two Carafes of Fresh Orange Juice
- Two Carafes of Pineapple Juice
- One each Sweet 'n' Sour, Dry Vermouth, Triple Sec and Apple Pucker
- Six Red Bull

PREMIUM BAR SETUP\$3,400

- One each Grey Goose Vodka, Hendrick's Gin, Captain Morgan Spiced Rum, Maker's Mark Whiskey, Johnnie Walker Black Label Scotch and Patrón Silver Tequila
- Two Sauvignon Blanc, Brancott Vineyards
- Two Riesling, Dr. Loosen, Dr. L
- Two Pinot Noir, MacMurray Ranch
- 12 each Budweiser, Bud Light, Heineken and Corona
- Six each Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water and Soda Water
- Six each FIJI and San Pellegrino Water
- Two Carafes of Fresh Orange Juice
- Two Carafes of Pineapple Juice
- One each Sweet 'n' Sour, Dry Vermouth, Triple Sec and Apple Pucker
- Six Red Bull

Please note these bar packages do not allow for rebates. Any additions will be charged à la carte pricing.

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À LA CARTE BEER, WINE AND SPIRITS

CHAMPAGNE AND SPARKLING WINE

Michelle, Brut, Columbia Valley, Washington, USA	\$54
La Marca, Prosecco, Veneto, Italy	\$59
Veuve Cliquot Yellow Label, Brut, Reims, France	\$135
Dom Pérignon, Épernay, France	\$493
Louis Roederer Cristal, Reims, France	\$725
Armand de Brignac Blanc de Blancs, “Ace of Spades,” Reims, France	\$1,100
Perrier-Jouët Rosé, Belle Epoque, Épernay, France	\$695
Dom Pérignon Rosé, Épernay, France	\$1,200
Louis Roederer Cristal Rosé, Reims, France	\$2,400

WHITE WINE

Rodney Strong Chardonnay, Sonoma, CA, USA	\$55
Dr. Loosen Riesling, Dr. L, Mosel, Germany	\$52
Brancott Sauvignon Blanc, Marlborough, New Zealand	\$55
Santa Margherita Pinot Grigio, Alto Adige, Italy	\$76
Cakebread Chardonnay, Napa Valley, CA, USA	\$110
Kistler Chardonnay “Les Noisetiers,” Sonoma Coast, CA, USA	\$150

RED WINES

Alamos Malbec, Mendoza, Argentina	\$48
Ferrari-Carano Merlot, Sonoma County, CA, USA	\$64
MacMurray Ranch Pinot Noir, Sonoma County, CA, USA	\$60
JUSTIN Cabernet Sauvignon, Paso Robles, CA, USA	\$80
Duckhorn Merlot, Napa Valley, CA, USA	\$134
Jordan Cabernet Sauvignon, Alexander Valley, CA, USA	\$138
Silver Oak Cabernet Sauvignon, Napa Valley, CA, USA	\$270

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.
 El consumo de vino, cerveza y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto.
 Prices are subject to change and do not include current sales tax (8.1%), gratuity or applicable setup fee.
 All menus require a minimum of 10 guests.

BOURBON AND WHISKEY

Jack Daniel's	\$260
Jameson.....	\$200
Crown Royal	\$225
Maker's Mark.....	\$250
Knob Creek	\$300
Woodford Reserve	\$300
Crown Royal XR.....	\$1,000

SCOTCH WHISKEY

Dewar's "White Label"	\$95
Johnnie Walker Black Label	\$300
Johnnie Walker Blue Label	\$900
The Glenlivet 12.....	\$300
Chivas 18.....	\$550
The Macallan 12.....	\$525
The Macallan 18.....	\$800
The Macallan 25	\$4,000

VODKA

Absolut.....	\$200
Ketel One	\$250
Grey Goose.....	\$300

GIN

Tanqueray	\$200
Bombay Sapphire	\$200
Hendrick's	\$200

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RUM

Malibu	\$160
Bacardi	\$200
Captain Morgan Spiced.	\$150

TEQUILA

Herradura Reposado	\$325
Patrón Silver	\$300
Don Julio Añejo	\$350
Don Julio 1942.....	\$750
Patrón Platinum	\$800

COGNAC

Hennessy V.S	\$500
Rémy Martin VSOP.....	\$550
Rémy Martin Louis XIII	\$5,500

BEER

Domestic	\$8
Budweiser	
Bud Light	
Michelob Ultra	
Miller Lite	
Coors Light	

Imported and Craft	\$9
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- Corona Extra
- Heineken
- Dos Equis Lager
- Stella Artois
- Newcastle Brown Ale
- Firestone Walker Pale 31
- Lagunitas IPA
- Anchor Porter
- Specialty beer available upon request.

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MANDALAY BAY IN-SUITE CATERING FUNCTION

POLICIES, TERMS AND CONDITIONS

In arranging for in-suite functions, the minimum attendance must be specified at least 72 hours in advance. The same notice is required for any cancellations. In the event that a cancellation notice is not conveyed within this time period, the client will be charged accordingly. Any changes made to the menu must be communicated to In-Room Catering Management at least 48 hours prior to the start of the scheduled function.

SUITE RESERVATION

If your event is scheduled to start prior to 11 a.m., the suite must be reserved the day prior to your actual meeting to allow for set up. Appropriate charges will be applied.

Room or suite numbers are available on the day of check in. You may contact a PBX Supervisor to give permission for the room number of your Hospitality event to be distributed to inquiring guests. The room will be reserved under the group name or the name of the individual the suite is reserved to. Suite numbers will not be issued in advance.

PRICING

All prices are subject to change without notice. Please check with the Hospitality Manager for current menu and pricing. Pricing may be guaranteed up to six months prior to the event with a signed contract and a 50% deposit.

SET UP FEES

Set up fees are \$50 – \$300, based on guest count, and are applied to all events.

Persons:

8 – 12	\$50
13 – 20	\$125
21 – 30	\$150
31 – 40	\$175
41 – 50	\$200
51 – 60	\$250
60+	\$300

EXPEDITE FEE

For any function scheduled within 24 hours of the start of the function, a \$100 Expedite Fee will be applied in addition to any other applicable fees and charges.

ADDITIONAL TABLES AND CHAIRS

Additional tables, chairs and other equipment fees subject to additional costs.

GRATUITY

20% gratuity on all food and beverage items and applicable sales tax will be applied to all contracts. Payment arrangements shall be made in advance of the function unless credit has been established with the resort. Debit cards are discouraged.

OUTSIDE FOOD AND BEVERAGE

Mandalay Bay is the only licensed authority to sell and serve food and beverages for consumption on the premises. Therefore, no food and/or beverages are permitted to be brought in from any outside source. In the event that any outside food and beverages have been brought into the hotel, a corkage fee and gratuity will be assessed at 25% and 20%, respectively, of Mandalay Bay/Delano retail prices; additional costs for plates, flatware and glassware may also be applied.

MAXIMUM CAPACITY

Mandalay Bay/Delano reserves the right to restrict entrance into any hospitality event due to maximum capacity or safety issues, or where other guests are negatively impacted.

BREAKOUT ROOMS

Refer to breakout guidelines.

SERVER HOSTS

For all groups of ten or more, a server host may be required to be in the room for the duration of the event from set up to tear down at normal event labor pricing. Members of the In-Room Dining and Hotel Management Team will be permitted to access the suites throughout the duration of the event from set up to tear down to monitor the food and drink operations, communicate with the service staff and monitor the condition of the rooms and their contents.

DAMAGES

Mandalay Bay/Delano shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or invitees, or to their property, from any cause whatsoever, prior to, during or following the use of the facilities.

GUARANTEES AND CANCELLATIONS

Guests shall specify number of persons to be in attendance at the function at least 72 hours prior to the start of the scheduled event. This number will be the guarantee for which the guest will be charged (applies to the per-person menu packages also). There will be no charge if canceled 72 hours prior to the function start time.

SIGNAGE

Clark County Fire Department does not permit easels and signage in guest room hallways. The taping, tacking or otherwise affixing any materials to wall, floors or ceilings is not permitted.

OUTSIDE ENTERTAINER/AMPLIFIED MUSIC DEVICES/OUTSIDE LIGHTING OR SMOKE MACHINES

Equipment of this type is not permitted without prior management approval.

EXHIBIT AND DISPLAY

We encourage the use of our guest rooms/suites for entertaining. However, they are not designed for exhibit or display purposes. Machinery may not be exhibited in suites. Freight, oversized boxes or crates may not be brought up to guest room floors.

GENERAL GUEST DISCLAIMER

Client agrees to all terms and conditions set forth upon signing the food and beverage hospitality event order. All prices are guaranteed within 30 days of the scheduled function. Due to the fluctuating market conditions, all prices beyond the 30-day guarantee may be subject to change. Mandalay Bay/Delano In-Suite Catering is not responsible for booking suite reservations. Suites must be booked by the client directly. Food and beverage prices do not include the rental of the suite. Performance of the agreement is contingent upon the ability of hotel management to complete the same and is subject to the following: labor disputes or strikes, accidents, governmental (federal, state or local) restrictions, travel restrictions involving food, beverages or supplies and any other causes beyond the control of management which may prevent the hotel from completing the agreement.

