

# Bel-Aire

## L O U N G E

As the stunning mainstay of Durango Casino & Resort, Bel-Aire Lounge will seamlessly blend sophistication with a high energy atmosphere. Bel-Aire Lounge will bring together old-school glamour with contemporary flair; the chic cocktail bar will boast modern furnishings adorned with opulent gold and brass finishes. All complemented by the electrifying sounds spun by talented DJs and live music across various genres such as rock, hip-hop, pop, and indie. Alongside its captivating sounds, bartenders will be masters at crafting specialty cocktails that tantalize the palate. At the same time, a selection of sweet and savory small plates will complete the gastronomic experience.



## Hours of Operation

Monday-Friday 4pm-Close  
Saturday-Sunday 11am-Close

## Location

Durango Resort and Casino | 6915 S. Durango Drive, Las Vegas  
Located on the South Side of the Casino, next to Bel-Aire Backyard



For all booking inquiries, please contact [GroupSales@CliqueHospitality.com](mailto:GroupSales@CliqueHospitality.com)

[Belairelounge.lv.com](http://Belairelounge.lv.com) | [@Belairelounge.lv](https://www.instagram.com/Belairelounge.lv)



# Bel-Aire

## L O U N G E

Bel-Aire Lounge is a stunning and versatile venue that's tailored to accommodate a variety of events and special occasions. Its unique blend of indoor and outdoor spaces allows for great flexibility, giving you the perfect setting for your celebration. Whether it's for a wedding ceremony with all the traditions, or a company event showcasing the newest innovations, Bel-Aire can provide an elegant atmosphere to perfectly suit your needs.



## Features

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- Outdoor Patio With Pool View
- Semi-Private & Private Event Options
- State-Of-The-Art Sound System
- 4 Drop Down Screens
- Custom Curated Culinary Experience
- Handcrafted Signature Cocktails



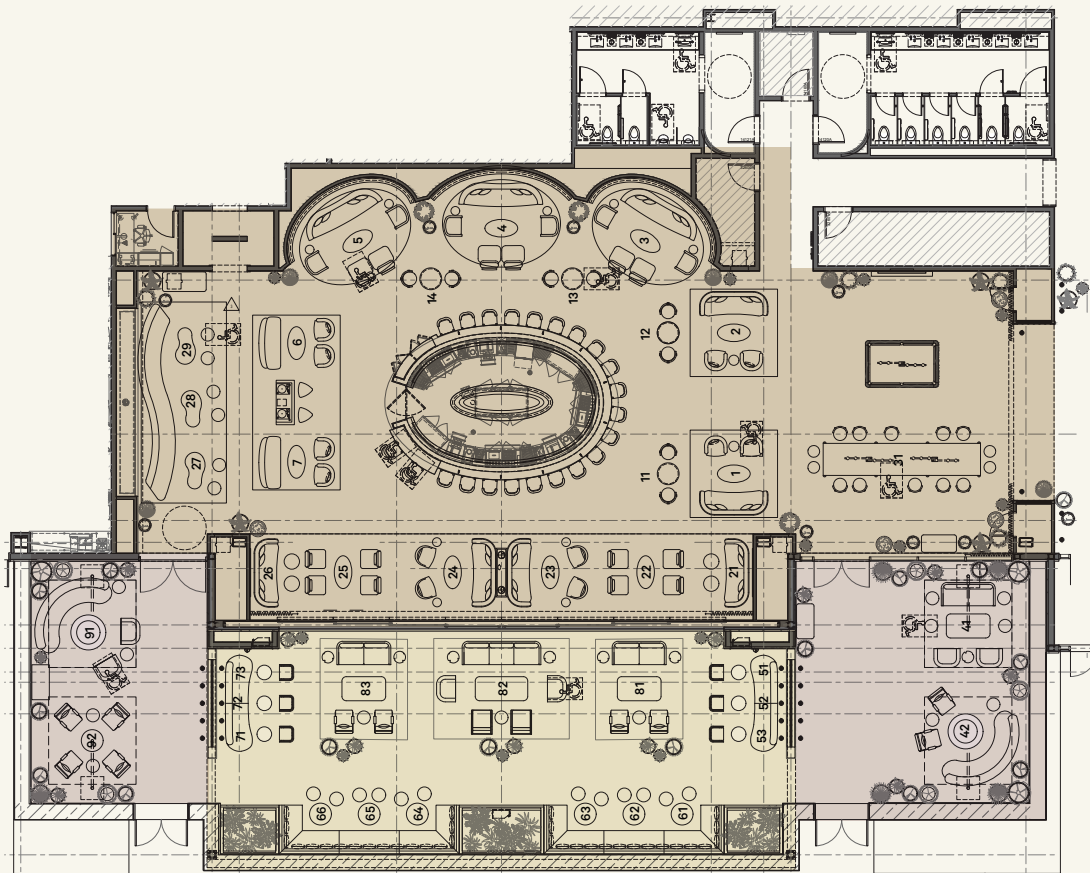
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# Bel-fire

## LOUNGE



## Capacity

Total Lounge | 4240 Sq Ft  
Main Room | 91 Seats | 300 Reception

Patio | 1670 Sq Ft  
Patio | 79 Seats | 175 Reception



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# Bel-fire

L O U N G E



  
**DURANGO**  
CASINO & RESORT

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**CLIQUE**  
HOSPITALITY

Bel-Aire

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# Group Dining Menus

Elevate your dining experience to new heights with our delectable menus that are sure to leave you feeling oh-so-fancy and satisfied.

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# Reception Menus

Available only for Full Venue Buyouts  
Minimum of 50 pieces per selection

## Passed Menu Items

### 🌱 Caprese Skewers

roasted tomatoes, olives, mozzarella pearls,  
cherry heirloom tomatoes, basil,  
balsamic glaze, sea salt

### Greek Chicken Bites

grilled seasoned chicken with tzatziki sauce

### Bacon Wrapped Dates

stuffed dates, cream cheese, chives, wrapped in bacon

### Gyozas

vegetable | chicken  
ponzu, scallions

### Bang Bang Shrimp

gochujang aioli, fresh chives

### Marinated Skirt Steak Skewer

soy, garlic, asian pear

### Flame Grilled Wagyu Sliders

pickle louis sauce, caramelized onion, lettuce, tomato

### 🌱 Lollipop Chicken Wings

signature, buffalo sauce, blue cheese dip

### Vegan Slider

impossible meat, vegan cheese, caramelized onions,  
lettuce, tomatoes

### Poke Tacos

wonton taco shells, ahi tuna, cucumber cubes,  
red onions, poke dressing, spicy aioli,  
avocado aioli & micro shiso

## Displayed

### The Durango Roll\*

ahi tuna, bbq eel, grilled pineapple, bubu arare crunch,  
chile aioli, sweet soy, micro shiso

### Seared Salmon Roll\*

krab salad, smoked salmon, cucumber, daikon sprouts,  
capers, fresh dill & everything spice

### Spicy Tuna Cones

spicy tuna, Cucumber, Scallions

2 week lead time

### Spicy Tuna Crispy Rice

fried sushi rice, chili garlic, roasted garlic ponzu

### Green Goddess Roll\*

avocado, cucumber, asparagus, soy paper,  
avocado yuzu sauce-price

### Spicy Tuna Roll\*

chile garlic tuna, sweetie drop chilies,  
togarashi crunch, chile aioli, micro wasabi

### Hamachi Summer Roll

fried argentina shrimp, cucumber,  
japanese yellowtail, avocado, togarashi,  
orange ponzu, micro cilantro

## Specialty Displays

### Assorted Seasonal Fruits

### Bel-Aire Mezze

tahini hummus, whipped feta cheese, salsa matcha,  
marinated olives, marcona almonds, grilled naan bread

### Crudite Platter

seasonal veggies, with house-made ranch

### Ice Seafood Display

poached maine lobster, seasonal oysters,  
king crab legs, red argentine shrimp, lobster tails

Sauces: mignonette, cocktail sauce, clarified butter,  
gremolata, fresh lemons.

(two week lead time required)  
Branding Available upon request



All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 25% service charge

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.  
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# Reception Menus

Available only for Full Venue Buyouts  
Minimum of 50 pieces per selection

## Stationed

### Seared Chicken Thighs

lemon butter caper sauce

### Fried Portobello Mushroom & Eggplant

tomato sauce, vegan mozzarella cheese

### Teriyaki Chicken

grilled chicken thigh, teriyaki sauce

### Truffle Penne Pasta

peas, truffle cream, parmesan cheese

### Apple Quinoa Salad

quinoa, spring-mix, cranberries, shaved carrots

### Build Your Own Caesar Salad

romaine lettuce, caesar dressing, parmesan cheese, spiced tortilla crisps

### Spring Mix Salad

tomatoes, cucumber, carrots, feta cheese, red onions, vinaigrette

### Vodka Pasta

vodka cream sauce, parmesan cheese

### Korean Short Rib

soy sauce, garlic, ginger, pear sauce

### Vegan Pasta Salad

gluten free pasta, tomato, red onion, cucumber, vinaigrette

## Carving Stations

### Herb Crusted Roast Beef Tenderloin

red wine au jus, horseradish sauce

### Slow Roasted Prime Rib

dry rub, rosemary au jus

### Oven Roasted Salmon

Choice of: herb butter, miso glaze, or honey siracha

## Side Dishes

### Roasted Broccolini

crispy onions, garlic oil

### Roasted Garlic Mashed Potatoes

chives, sweet butter

### Oven Roasted Vegetable Medley

### Truffle Parmesan Tots

Tater Tots, White Truffle Oil, Grated Parm, Parsley

### Veggie Fried Rice

### Stir Fry Veggies

## Assorted Mini Dessert

Chef's Seasonal Selection of Miniature Desserts

 GLUTEN FREE  VEGETARIAN  VEGAN

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# Reception Menus

Minimum order 30 pieces per selection

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## Flame Grilled Wagyu Sliders

Pickle Louis Sauce, Caramelized Onion, Lettuce, Tomato

## Vegan Slider

Impossible Meat, Vegan Cheese, Caramelized Onions, Lettuce, Tomatoes

## Mini Lobster Rolls

Toasted Hawaiian Rolls, Warm Old Bay Butter Lobster, Lettuce, Garnished With Chives

## Lollipop Chicken Wings

Signature, Buffalo Sauce, Blue Cheese Dip

## Mini Turkey-Avocado Club

Sliced Turkey, Bacon, Lettuce, Tomato, Avocado, Lemon Aioli, Tortilla

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## Sushi & More

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### The Durango Roll\*

ahi tuna, bbq eel, grilled pineapple, bubu arare crunch,  
chile aioli, sweet soy, micro shiso

### Seared Salmon Roll\*

krab salad, smoked salmon, cucumber, daikon sprouts,  
capers, fresh dill & everything spice

### Green Goddess Roll\*

avocado, cucumber, asparagus, soy paper,  
avocado yuzu sauce

### Spicy Tuna Roll\*

chile garlic tuna, sweetie drop chilies,  
togarashi crunch, chile aioli, micro wasabi

### Spicy Tuna Crispy Rice

fried sushi rice, chili garlic, roasted garlic ponzu

### Hamachi Summer Roll

fried argentina shrimp, cucumber,  
japanese yellowtail, avocado, togarashi,  
orange ponzu, micro cilantro



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VEGETARIAN



VEGAN

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# Breakfast & Brunch

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## Chicken & Waffles

cubes belgian waffles, cubed chicken tenders on top,  
drizzled in syrup & powdered sugar

## Berry French Toast Bites

cubed french toast, bavarian cream, fresh berries,  
drizzled in syrup & powdered sugar

## Mini Lobster Rolls

toasted hawaiian rolls, warm old bay butter lobster, lettuce, garnished with chives  
& served with lemon moons & ketchup

## Breakfast Burrito

warm flour tortilla, scrambled eggs, chorizo, fajita peppers,  
cheese blend, roasted salsa, ketchup, tater tots



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# Breakfast & Brunch

Available only for Full Venue Buyouts  
Minimum of 50 pieces per selection

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## Warm Selection

### Chicken & Waffles

cubes belgian waffles, cubed chicken tenders on top,  
drizzled in syrup & powdered sugar

### Berry French Toast Bites

cubed french toast, bavarian cream, fresh berries,  
drizzled in syrup & powdered sugar

### Mini Lobster Rolls

toasted hawaiian rolls, warm old bay butter lobster, lettuce, garnished with chives  
& served with lemon moons & ketchup

### Breakfast Burrito

warm flour tortilla, scrambled eggs, chorizo, fajita peppers,  
cheese blend, roasted salsa, ketchup, tater tots

## Cold Selection

### Angel Eggs

hard-boiled eggs, seasoned aioli, chives

### Avocado Bruschetta

toasted baguettes, avocado mousse, avo chunks, cherry tomato rings,  
pickled shallots, sea salt, red peppers flakes & sea salt

### Mini Parfait Cups

granola mix, greek yogurt, fresh berries & honey  
with a small spoon in each container



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# Beverage Packages

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## Essentials Bar Package

Two Hour Package consisting of soft drink, juice, domestic & imported bottled beer, house wine & spirits

*Skyy, Bacardi, Botanist, Tres Generaciones, Jack Daniels, Cordials*  
Red bull, Bottled Water, Specialty Cocktails

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## Premium Bar Package

Two Hour Package consisting of soft drink, juice, domestic & imported bottled beer, house wine & spirits

*Skyy, Stoli Vanilla, Belvedere, Ciroc, Ciroc Peach, Grey Goose, Botanist, Bombay, Hendricks Gin, Monkey 47, Chivas Regal 12, Dewars White, Johnny Walker Black, Ardbeg 10 year, Balvenie 12 Year, Glenfiddich 12 Year, Glenlivet 12 Year, Captain Morgan, Meyers, Malibu, Son Risa Plata, Reserve, & Gold, Angel Envy, Basil Hayden, Buffalo Trace, Bulleit .875, Bulleit Rye, Crown Royal, Crown Apple, Fireball, Frey Ranch, Howler Head, Jack Daniels, Knob Creek, Makers Mark, Rittenhouse Rye, Russell's 6 Year, Russell's Reserve 10 Year, Piggyback 6 Year, Wild Turkey, Woodford Reserve, Green Spot, Jameson, Redbreast 12 Year, Redbreast 15 Year, Yellow Spot Whiskey, Akashi White, Hibiki Harmon, Nikka Coffey Grain, Nikka Coffey Malt, Nikka From the Barrel, Cordials*  
• Red bull, Bottled Water, Specialty Cocktails

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## Super Premium Bar Package

Two-Hour Package consisting of soft drink, juices, domestic & imported bottled beer, super-premium wine & spirits and the addition of red bull, bottled water, and specialty cocktails

*Includes everything in the premium bar package with the addition of Stoli Elite, Chopin, Belvedere 10, Bombay Sapphire, Tanqueray 1, Macallan Sherry, Glenmorangie 12 Year, Balvenie 14 Year, Dewars 18, Captain Morgan, Meyers, Malibu, Son Risa Plata, Reserve, & Gold, Whistle Pig 10 Year, Hennessy Privilege VSOP, D'usse VSOP, Casamigos Cristalino, Don Julio Anejo, Casamigos Anejo, Casamigos Mezcal, Producer Mezcal*

Shots, doubles, and tableside mixology are not included in any open bar packages.

Tray-passed cocktails can be added to any event for a maximum of 30 minutes.

Brands are subject to change