



Located in the heart of The Cosmopolitan on the casino floor, CliQue Bar & Lounge offers a bevy of experiences that will keep you wanting more. Unique cocktail creations and intriguing food offerings make CliQue Bar & Lounge an unparalleled venue for all types of events.

Whether it is tableside mixology, timeless music, or tastes that will awaken your senses, CliQue Bar & Lounge is shaking things up.

FEATURES

2800 Sq. Ft

Lounge: 90 Seats

Private Events For Up To 175 People

Branding Available On 6 Plasma Screens

Full Service Bar And Catering

Built In State Of The Art Dj Booth & Sound System

702 489 2129

groupsales@cliquehospitality.com

cliquelv.com



PASSED HORS D'OEUVRES

minimum of 50 pieces per selection

CLIQUE SIGNATURE WINGS

blue cheese dipping sauce

PIGS IN BLANKETS

ketchup & mustard

\$5 PER PIECE

AVOCADO TOASTS

smashed organic avocado heirloom tomatoes, basil

ORGANIC VEGGIE SUMMER ROLLS

spicy peanut sauce, thai citrus ponzu

PIZZA POCKETS

sausage, pepperoni, mozzarella cheese

MEDITERRANEAN PHYLLO CUP

chicken shawarma, baba ganosh, roasted peppers, herb feta

\$6 PER PIECE

VEGGIE PIZZA POCKETS

vegan sausage, plant-based beyond beef, vegan mozzarella, seasonal vegetables

VEGGIE SLIDERS

plant-based beyond beef, vegan cheese, pretzel bun

\$7 PER PIECE

HAMACHI TOSTADA

corn tortilla crisp, cherry tomato, chile cashew crema

CHICKEN KABOB

shawarma spice, herb tzatziki

BEEF EMPANADAS

sofrito roasted tomato sauce

KOREAN BBQ

bulgogi skewer

SPICY TUNA

spicy tuna and buttery crispy rice with hints of citrus and soy from the ponzu

MINI LOBSTER TACOS

grilled mango, avocado, cilantro

SHRIMP SKEWER

shrimp scampi, seasonal vegetables

WAGYU SLIDERS

bacon jam, b & b pickle, aged white cheddar, burger sauce

\$9 PER PIECE

All group events are subject to prevailing tax and 24% 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*



SHARED FOR THE TABLE

POPCORN

honey sriracha, chives

\$8 EACH

EDAMAME

fresh lemon, maldon sea salt

\$9 EACH

RECEPTION STATIONS

All Stations must be guaranteed for the total number of guaranteed guests where per person price applies

S A L A D S

CAPRESE SALAD

heirloom tomatoes, arugula, fresh mozzarella

\$9 PER PERSON

CAESAR SALAD

creamy parmesan dressing, focaccia crouton

\$9 PER PERSON

MIXED GREENS SALAD

mixed greens, pecans, goat cheese, balsamic vinaigrette

\$8 PER PERSON

P A S T A S T A T I O N

RIGATONI BOLOGNESE

calabrian chili, ricotta

WILD MUSHROOM PENNE

peas, prosciutto, truffle cream

CHICKEN PARM

san marzano gravy, parmesan cheese, focaccia toast

\$22 PER PERSON PER SELECTION

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CARVING STATIONS

HERB CRUSTED ROAST BEEF TENDERLOIN

roasted potatoes, red wine jus, assorted rolls
serves 15 ppl

\$600 EACH

SALMON EN CROUTE CARVING STATION

scottish salmon baked in puff pastry, dill sauce
serves 15 ppl

\$500 EACH

MAPLE GLAZED KUROBUTA PORK LOIN

roasted root vegetables, assorted rolls
serves 15 ppl

\$450 EACH

SLOW ROASTED PRIME RIB

rosemary au jus, horseradish sauce, dinner rolls
serves 35 ppl

\$875 EACH

SIDES

ROASTED ASPARAGUS

LOADED MASHED POTATOES

bacon, cheddar, scallions

MAC 'N' CHEESE

brie & fontina

STEAMED BROCCOLI

ROASTED GREEN BEANS

**\$10 PER PERSON
PER SELECTION**

DESSERTS

DEEP FRIED OREOS

marshmallow creme & nutella dipping sauce

ASSORTED MINI DESERTS

chef's selection

\$65 PER DOZEN

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BEVERAGE OPTIONS

Beverage may be based on consumption and applied towards the F&B Minimum or a per person package may be selected and applied towards the F&B minimum at the full guaranteed number of guests.

PREMIUM BAR PACKAGES

WEEKDAY PRICING SUNDAY - THURSDAY

ONE HOUR BAR \$40

TWO HOUR BAR \$55

THREE HOUR BAR \$75

FOUR HOUR BAR \$90

SUPER PREMIUM BAR PACKAGES

WEEKDAY PRICING SUNDAY - THURSDAY

ONE HOUR BAR \$50

TWO HOUR BAR \$70

THREE HOUR BAR \$95

FOUR HOUR BAR \$100

PREMIUM BAR PACKAGES

WEEKEND PRICING FRIDAY & SATURDAY

ONE HOUR BAR \$45

TWO HOUR BAR \$60

THREE HOUR BAR \$80

FOUR HOUR BAR \$100

SUPER PREMIUM BAR PACKAGES

WEEKEND PRICING FRIDAY & SATURDAY

ONE HOUR BAR \$55

TWO HOUR BAR \$75

THREE HOUR BAR \$95

FOUR HOUR BAR \$110

PREMIUM BRANDS

Premium Brand includes Premium Brands, House Red & White Wine, Imported & Domestic Beer, Bottled H2O, and Assorted Soda & Juice. Bombay, Tanqueray, Crown Royal, Seagrams 7, Southern Comfort, Dewars White Label, Johnny Walker Black Jim Beam, Wild Turkey 81, Jack Daniels, Bacardi, Captain Morgan, Malibu Amaretto Disaronno, Baileys, Frangelico

SUPER PREMIUM BRANDS

Super Premium Brand includes all Premium and Super Premium Brands, House Red & White Wine, Imported & Domestic Beer, Bottled H2O, and Assorted Soda & Juice. Belvedere, Grey Goose, Bombay Sapphire, Tanqueray Ten Don Julio Blanco and Don Julio Reposado Jameson, Chivas, Dewars 12, Glenfiddich 12 yr, Macallan 12 yr Makers Mark, Wild Turkey, Woodford Reserve, Bulleit, Myers Dark, Knob Creek, Hennessy VS, Grand Marnier, Jagermeister

Red bull, shots, champagne and tableside mixology are not included in any open bar packages.

Red bull and specialty cocktails are available at an additional \$7.00 Per person.

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

***Brands are subject to change**

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Tablesides mixology allows ingenious recipes from the minds of exceptionally innovative bartenders to take center stage.

Please select up to two mixology cocktails:

UP ALL NIGHT 25

cruzan rum, orgeat, lemon, ginger syrup, blackberries, strawberries, paychauds bitter

WATERMELON SUGAR 25

empress gin, lime juice, simple syrup, crushed watermelon, basil, watermelon ice sphere

ICE CREAM DREAM 25

empress gin & fever tree citrus tonic with a fresh squeeze of lime served in a bulb

FIRE SQUAD 25

jim beam, aperol, honey, lemon juice and orange bitters finished with smoked cinnamon

ANOTHER DAY IN PARADISE 25

vanilla grey goose vodka, sweet vermouth, orange simple with mezcal and a dash of chocolate bitters served over dry ice w/ toasted salted caramel rice krispie treats

SEAL IT WITH A KISS 25

empress gin & fever tree citrus tonic with a fresh squeeze of lime served in a bulb

cocktails \$25 each - mixologist fee \$150 - \$250 for additional cart