



Amaya

MODERN MEXICAN



With soulful, spicy food and an energetic vibe, Amaya is the culinary and cultural embodiment of Latin America. Located inside the Cosmopolitan of Las Vegas, Amaya features a menu of bold and vibrant flavors and sustainable ingredients often found along the scenic Mexican and latin american shorelines. Shareable appetizers, fresh fish and charred meats populate the geographically diverse and authentic menu, bringing the taste and appreciation of the south-of-the-border region to every plate. A restaurant that transfixes all the senses, guests enter Amaya via a soothing wood facade that mimics those found in Tulum. From there, guests are greeted by lush greenery, dramatic lighting and sand-kissed decor. As the sounds from a live DJ saturate the scene, the lively bar seamlessly merges with the sleek main room that emanates with vibrating spirit. An agave haven, Amaya features an embarrassment of tequila riches, Mexican beers and smoky mezcals. An extensive bar, Amaya's unblemished cocktail program is its calling card, as it offers a bevy of one-of-a-kind drink options. In embracing the coastal carefree mindset and cuisine of the Mexican shores, Amaya is a sweet and savory journey into the Latin American lifestyle.

Hours of Operation

Sunday to Thursday: 11am - 10:30pm

Friday: 11am - 11pm

Saturday & Sunday Brunch: 11am - 3pm

Saturday Dinner: 4pm - 11pm

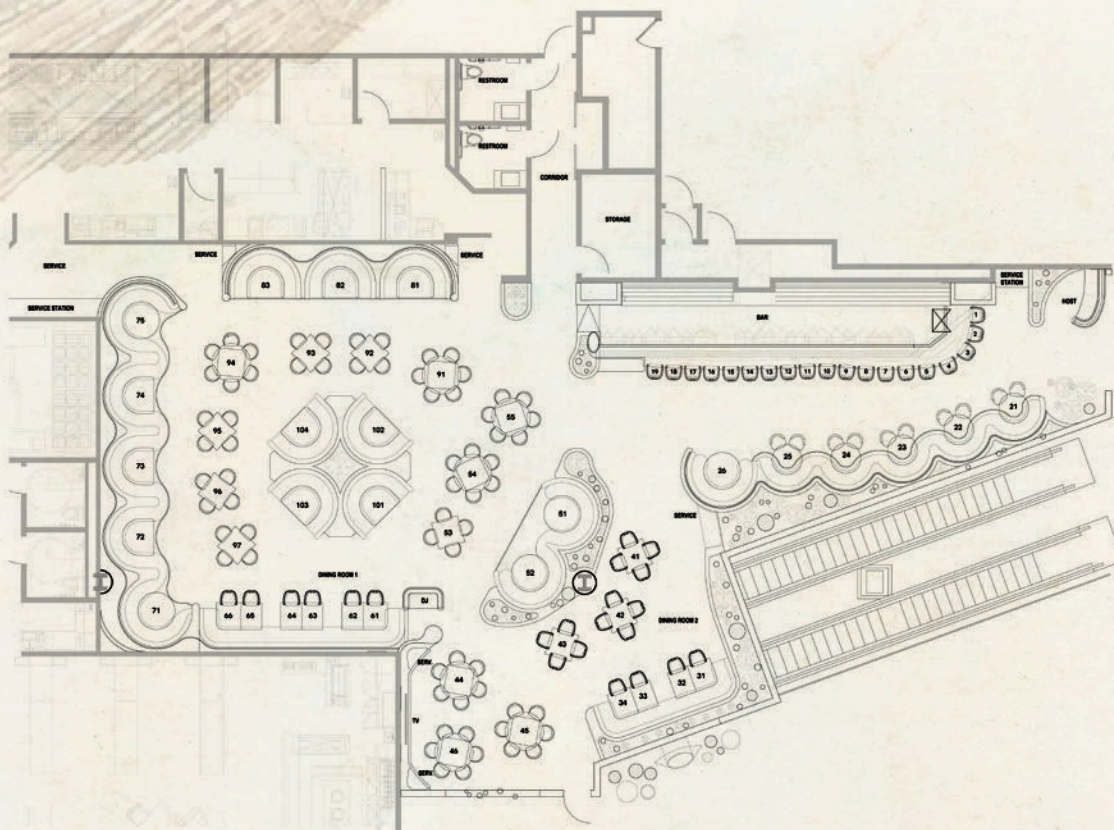
Location

The Cosmopolitan of Las Vegas

3708 Las Vegas Blvd S, Las Vegas, NV 89109

@AmayaMexican | AmayaMexican.com | 702 489-2129 | groupsales@amayamexican.com





This elegant restaurant is perfect for both full venue buyouts and intimate gatherings. Our semi-private area, thoughtfully tucked away from the main dining space, offers just the right amount of privacy while allowing guests to soak in the lively ambiance and enjoy the DJ's music. The versatile semi-private space comfortably seats up to 16, or can accommodate up to 40 seated guests for larger events.

Features

- AV Capabilities
- Custom Curated Menus
- Full-Service Bar
- Private Dining Options
- State of the Art Sound System

Capacity

- Full venue Buyout | 7,180 SF
200 Seated / 250 Reception
- Main Dining Room | 2,480 SF
136 Seated
- Semi-Private Room | 750 SF
40 Seated / 50 Reception
- Small Setup | 16 Seated
Full Setup | 40 Seated / 50 Reception
- Bar/Lounge | 1,450 SF
50 Seated

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Group Dinner Menus

Small Shareable Plates

Small plates, big flavors—a perfect introduction to the wonders of Amaya. Ideal for groups, featuring a variety of Amaya's favorite flavors.

Shared for the Table | \$80 Per Person

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

BLUE FIN TUNA*

mango, pickled shallot, chipotle aioli, cilantro

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

BIG EYE TUNA TOSTADA* 🌾

yuzu aioli, truffle oil, micro radish, onion

SEA BASS CEVICHE* 🌾

tomato, cucumber, corn, onion, avocado, leche de tigre

CHARRED OCTOPUS 🌾

chorizo, guajillo, white bean, potato, pickled onion, lime aioli

MARISCOS AL FUEGO

mexican shrimp, scallops, bagna cauda butter, lemon



🌾 GLUTEN FREE ✓ VEGAN

Gluten-free, Vegetarian, & Vegan Options Are Available Upon Request. All group events are subject to prevailing tax, 18% gratuity and a 6% large party service fee.

*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.

Family Style Packages

Menus designed for family-style dining,
ideal for sharing and savoring every dish together.

Menu 1 | \$90 Per Person

APERITIVOS

CHIPS & SALSA

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans,
corn, Monterey & Oaxaca cheese, chipotle aioli

CHARRED OCTOPUS 🌱

chorizo, guajillo, white bean, potato, pickled onion, lime aioli

ENTRADAS

CHICKEN MOLE 🌱

aged mole, cilantro rice, onion, radish,
sesame seeds

SHRIMP VERACRUZ

shrimp, olives, peppers, onion, white wine,
chili butter broth, cilantro rice

SIZZLING FAJITAS

carne asada

ACOMPANIAMIENTOS

SPANISH RICE 🌱

tomato, peppers, cilantro

DOLCE

VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans,
tres leches custard

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Family Style Packages

Menu 2 | \$110 Per Person

ENSALADA

Soup alternative available

AMAYA CAESAR SALAD*

toasted pepitas, tortilla crisps,
cotija, caesar dressing

APERITIVOS

CHIPS & SALSA

BIG EYE TUNA TOSTADA*

yuzu aioli, truffle oil, micro radish, onion

LOBSTER & CORN TOSTADA

avocado, chipotle aioli, cilantro, tajin

ENTRADAS

AHI TUNA STEAK*

peppita crusted tuna, salsa macha,
lime coconut broth, cilantro oil

BIRRIA SHORT RIB 🌾

slow cooked beef, corn purée, pickled onion, cotija

LOBSTER TACOS

Maine lobster, cabbage, avocado, corn, black beans,
pico de gallo, flour tortillas

ACOMPANAMIENTOS

FRIJOLE CHARROS 🌾

slow cooked pinto beans, garlic, cumin, bacon, chili

MEXICAN STREET CORN 🌾

mayo, chili, lime, cotija cheese

DOLCE

CHURRO TREE

abuelita chocolate, dulce de leche,
strawberry guava sauce

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Family Style Packages

Menu 3 | \$125 Per Person

ENSALADA

Soup alternative available

TACO SALAD

lettuce, black beans, pico de gallo, cheddar & monterey, corn, avocado, cilantro cream dressing

APERITIVOS

CHIPS & SALSA

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

CARNE ASADA TACOS

grilled prime skirt steak, pico de gallo, fire roasted salsa

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

ENTRADAS

SEARED SCALLOPS

rajas con crema, rice, corn, poblano pepper

ENCHILADAS SUIZA

slow cooked chicken, cheese blend, lime crema, tomatillo salsa

CARNE ASADA* 🍴

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

ACOMPANAMIENTOS

FRIJOLE CHARROS 🍴

slow cooked pinto beans, garlic, cumin, bacon, chili

MEXICAN STREET CORN 🍴

mayo, chili, lime, cotija cheese

DOLCE

VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans, tres leches custard



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Family Style Packages

Menu 4 | \$155 Per Person

APERITIVOS

CHIPS & SALSA

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

SEA BASS CEVICHE*

tomato, cucumber, corn, onion, avocado, leche de tigre

CARNE ASADA TACOS

grilled prime skirt steak, pico de gallo, fire roasted salsa

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

ENTRADAS

550Z PRIME TOMAHAWK*

ancho chili butter and lime

CHICKEN MOLE

aged mole, cilantro rice, onion, radish, sesame seeds

2LB GRILLED LOBSTER

chili lobster cream sauce, spanish rice, charred lemon

ACOMPANAMIENTOS

FRIJOLE CHARROS

slow cooked pinto beans, garlic, cumin, bacon, chili

MEXICAN STREET CORN

mayo, chili, lime, cotija cheese

DOLCE

THE FROZEN PINEAPPLE

whipped pineapple sorbet, mango, passionfruit, caramel

CHURRO TREE

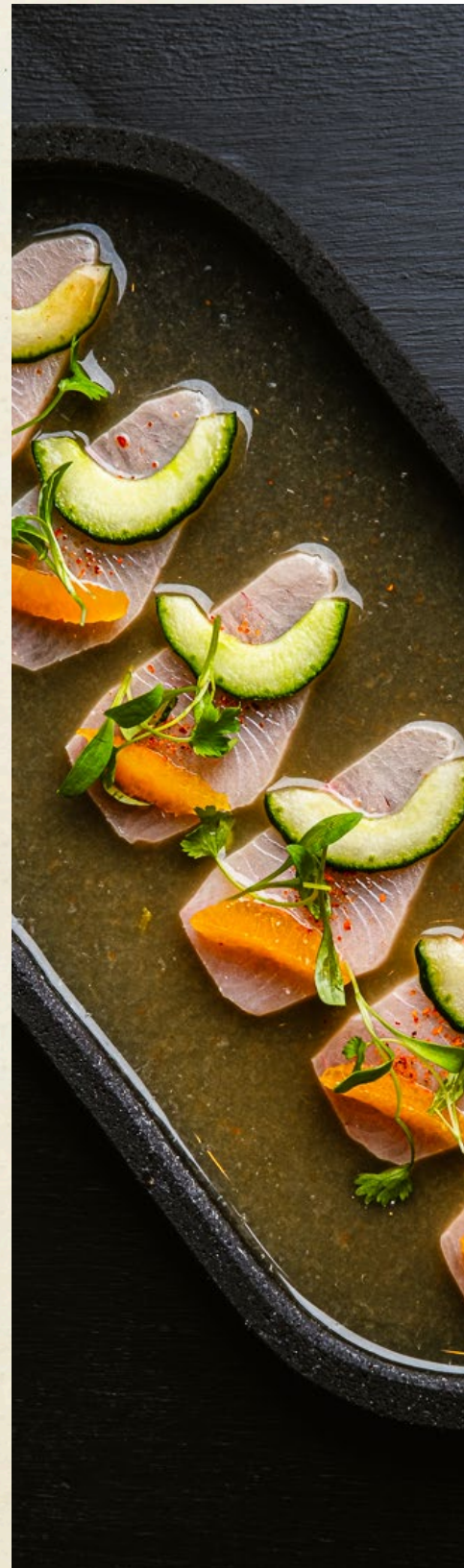
abuelita chocolate, dulce de leche, strawberry guava sauce

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Plated Menus

Our plated menus offer a great variety, letting you enjoy both shareable dishes and your own choice of entree. Entrees must be family style for groups over 20.

Menu 1 | \$100 Per Person

ENSALADA

Shared for the table | Soup alternative available

AMAYA CAESAR SALAD*

toasted pepitas, tortilla crisps, cotija, caesar dressing

APERITIVOS

Shared for the table

CHIPS & SALSA

BIG EYE TUNA TOSTADA*

yuzu aioli, truffle oil, micro radish, onion

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

ENTRADAS

Choice of one entree

SHRIMP VERACRUZ 🌱

shrimp, olives, peppers, onion, white wine, chili butter broth, cilantro rice

ENCHILADAS SUIZA

slow cooked chicken, cheese blend, lime crema, tomatillo salsa

CARNE ASADA TACOS* 🌱

grilled prime skirt steak, pico de gallo, fire roasted salsa

ACOMPÑAMIENTOS

Shared for the table

MEXICAN STREET CORN 🌱

mayo, chili, lime, cotija cheese

DOLCE

Shared for the table

THE FROZEN PINEAPPLE ✓

whipped pineapple sorbet, mango, passionfruit, caramel

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Plated Menus

Entrees must be family style for groups over 20.

Menu 2 | \$110 Per Person

ENSALADA

Shared for the table | Soup alternative available

AMAYA CAESAR SALAD*

toasted pepitas, tortilla crisps, cotija, caesar dressing

APERITIVOS

Shared for the table

CHIPS & SALSA

QUESO FUNDIDO

poblano rajas, chorizo, onion, flour tortillas

BIG EYE TUNA TOSTADA*

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

ENTRADAS

Choice of one entree

LOBSTER TACOS

Maine lobster, cabbage, avocado, corn, black beans, pico de gallo, flour tortillas

CHICKEN MOLE 🌱

aged mole, cilantro rice, onion, radish, sesame seeds

SIZZLING FAJITAS

carne asada

ACOMPANIAMIENTOS

Shared for the table

SPANISH RICE 🌱

tomato, peppers, cilantro

MEXICAN STREET CORN 🌱

mayo, chili, lime, cotija cheese

DOLCE

Shared for the table

VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans, tres leches custard

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Plated Menus

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Menu 3 | \$145 Per Person

CURSO UNO

Shared for the table

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

CURSO DOS

Shared for the table

QUESO FUNDIDO

poblano rajas, chorizo, onion, flour tortillas

CHARRED OCTOPUS

chorizo, guajillo, white bean, potato,
pickled onion, lime aioli

CURSO TRES

Choice of one entree

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

BLUE FIN TUNA*

mango, pickled shallot, chipotle aioli, cilantro

CURSO CUATRO

Shared for the table

AHI TUNA STEAK*

pepita crusted tuna, salsa macha,
lime coconut broth, cilantro oil

BIRRIA SHORT RIB

slow cooked beef, corn purée, pickled onion, cotija

SIZZLING FAJITAS

carne asada

CURSO CINCO

Shared for the table

MEXICAN STREET CORN

mayo, chili, lime, cotija cheese

CURSO SEIS

Shared for the table

THE FROZEN PINEAPPLE

whipped pineapple, sorbet, mango, passionfruit, caramel

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Plated Menus

Entrees must be family style for groups over 20.

Menu 4 | \$175 Per Person

ENSALADA

Shared for the table | Soup alternative available

AMAYA CAESAR SALAD*

toasted pepitas, tortilla crisps, cotija, caesar dressing

APERITIVOS

Shared for the table

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeno, lime

CHARRED OCTOPUS

chorizo, guajillo, white bean, potato, pickled onion, lime aioli

MARISCOS AL FUEGO

Mexican shrimp, scallops, bagna cauda butter, lemon

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

ENTRADAS

Choice of one entree

2LB GRILLED LOBSTER

chili lobster cream sauce, spanish rice, charred lemon

ANGRY FISH

whole grilled fish, fermented chilis, mustard frill, fermented chili garlic sauce

CARNE ASADA *

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

ACOMPANAMIENTOS

Shared for the table

MEXICAN STREET CORN

mayo, chili, lime, cotija cheese

SPANISH RICE

tomato, peppers, cilantro

DOLCE

Shared for the table

VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans, tres leches custard

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Menu Enhancements

A La Carte

CEVICHE & TIRADITOS

BLUE FIN TUNA* 24 serves 5

mango, pickled shallot, chipotle aioli, cilantro

SHRIMP AGUACHILE* 26 serves 2

Mexican shrimp, avocado, cucumber, onion, cilantro

SEA BASS CEVICHE* 26 serves 3

tomato, cucumber, corn, onion, avocado, leche de tigre

HAMACHI* 25 serves 5

orange segments, cucumber, tangerine lace, citrus yuzu

PLATOS GRANDES

2LB GRILLED LOBSTER 85 serves 3

chili lobster cream sauce, spanish rice, charred lemon

STEAKS

All steaks basted with ancho chili bitter and lime

AMAYA'S SURF & TURF* 225 serves 5

8oz wagyu filet mignon, 20oz dry aged New York steak, chili lime lobster tail, trio of salsas

55OZ PRIME TOMAHAWK* 195 serves 5

ancho chili butter and lime

ACOMPANIAMIENTOS

FRIJOLE CHARROS 14 serves 4

slow cooked pinto beans, garlic, cumin, bacon, chili

SPANISH RICE 14 serves 4

tomato, peppers, cilantro

MEXICAN STREET CORN 14 serves 4

mayo, chili, lime, cotija cheese

ROASTED CABBAGE 14 serves 4

tamarind glaze, carrot puree, micro cilantro



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Group Brunch Menus

Family Style Menus

Menu 1 | \$40 Per Person

APERITIVOS

CHIPS & SALSA

GUACAMOLE

onions, cilantro, jalapeño, lime

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

ENTRADAS

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, horchata icing

SCRAMBLED JUST EGGS

pico de gallo, sauteed vegetables, potatoes, avocado, tomatillo salsa, warm flour tortillas



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Family Style Menus

Menu 2 | \$55 Per Person

APERITIVOS

CHIPS & SALSA

GUACAMOLE

onions, cilantro, jalapeño, lime

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

ENTRADAS

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, horchata icing

BREAKFAST BURRITO

scrambled eggs, chorizo, cheddar cheese, peppers & onions, potato

FIRE ROASTED SHRIMP TACOS

grilled shrimp, cabbage, chipotle aioli, pico de gallo, roasted tomatillo salsa



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Family Style Menus

Menu 3 | \$65 Per Person

ENSALADA

Soup alternative available

AMAYA CAESAR SALAD*

toasted pepitas, tortilla crisps, cotija, caesar dressing

APERITIVOS

CHIPS & SALSA

BIG EYE TUNA TOSTADA*

yuzu aioli, truffle oil, micro radish, onion

QUESO FUNDIDO

poblano rajas, chorizo, onion, flour tortillas

ENTRADAS

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese

QUESABIRRIA TACOS

slow cooked beef, consomme, Monterey & Oaxaca cheese, onion, cilantro

ENCHILADAS SUIZA

slow cooked chicken, cheese blend, lime crema, tomatillo salsa



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Family Style Menus

Entrees must be family style for groups over 20.

Menu 4 | \$80 Per Person

ENSALADA

TACO SALAD

lettuce, black beans, pico de gallo, cheddar & monterey cheese, corn, avocado, cilantro cream dressing

APERITIVOS

SEA BASS CEVICHE*

tomatoes, cucumber, corn, onions, avocado, leche de tigre

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

ENTRADAS

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese

CARNE ASADA*

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

ACOMPANAMIENTOS


MEXICAN STREET CORN

mayo, chili, lime, cotija cheese

SPANISH RICE

tomatoes, peppers, cilantro



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Plated Menus

Entrees must be family style for groups over 20.

Menu 1 | \$50 Per Person

APERITIVOS

Shared for the table

CHIPS & SALSA

GUACAMOLE

onions, cilantro, jalapeño, lime

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

ENTRADAS

Choice of one entree

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, horchata icing

HUEVOS RANCHEROS

crunchy tortillas, refried beans, fried eggs, fire roasted salsa, queso fresco, cilantro

SCRAMBLED JUST EGGS

pico de gallo, sauteed vegetables, potatoes, avocado, tomatillo salsa, warm flour tortillas



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Plated Menus

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Menu 2 | \$65 Per Person

APERITIVOS

Shared for the table

CHIPS & SALSA

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese

BLUE FIN TUNA* 🌱

mango, pickled shallot, chipotle aioli, cilantro

ENTRADAS

Choice of one entree

HUEVOS RANCHEROS

crunchy tortillas, refried beans, fried eggs, fire roasted salsa, queso fresco, cilantro

BIRRIA BENEDICTO

beef birria, guacamole, chipotle hollandaise, pickled onion, roasted potatoes

SIZZLING FAJITAS

marinated chicken



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Plated Menus

Entrees must be family style for groups over 20.

Menu 3 | \$75 Per Person

APERITIVOS

Shared for the table

CHIPS & SALSA

TACO SALAD

lettuce, black beans, pico de gallo,
cheddar & monterey cheese, corn, avocado,
cilantro cream dressing
vegan upon request

BLUE FIN TUNA*

mango, pickled shallot, chipotle aioli, cilantro

ENTRADAS

Choice of one entree

ENCHILADAS SUIZA

slow cooked chicken, cheese blend,
lime crema, tomatillo salsa


LOBSTER TACOS

Maine lobster, cabbage, avocado, corn, black beans,
pico de gallo, flour tortillas

BREAKFAST BURRITO

scrambled eggs, chorizo, cheddar cheese,
peppers & onions, potato



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Plated Menus

Entrees must be family style for groups over 20.

Menu 4 | \$90 Per Person

APERITIVOS

Shared for the table

SHRIMP AGUACHILE* 🌱

Mexican shrimp, avocado, cucumber, onion, cilantro

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

ENSALADA

Shared for the table

AMAYA CAESAR SALAD

toasted pepitas, tortilla crisps, cotija, caesar dressing

ENTRADAS

Choice of one entree

FIRE ROASTED SHRIMP TACOS

grilled shrimp, cabbage, chipotle aioli, pico de gallo, fire roasted salsa

ENCHILADAS SUIZA

slow cooked chicken, cheese blend, lime crema, tomatillo salsa

CARNE ASADA*

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

ACOMPANAMIENTOS

Shared for the table

MEXICAN STREET CORN 🌱

mayo, chili, lime, cotija cheese



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Group Reception Menus

Reception Menus

Available for full venue buyouts only

Passed

Priced per piece

Minimum order of 50 pieces per selection

C O L D

MINI GUAC BITES 10

Guacamole, crispy tostada, pico de gallo

SEA BASS CEVICHE* 11

tomato, cucumber, corn, onion, avocado, leche de tigre

BLUE FIN TUNA* 11

mango, pickled shallot, chipotle aioli, cilantro

LOBSTER & CORN TOSTADA 13

avocado, chipotle aioli, cilantro, tajin

BIG EYE TUNA TOSTADA* 13

yuzu aioli, truffle oil, micro radish, onion

H O T

MINI CARNE ASADA TACOS 9

grilled prime skirt steak, pico de gallo, fire roasted salsa

SHRIMP SKEWER 10

grilled shrimp

MINI CHICKEN TAQUITO 11

guacamole, cabbage, pico de gallo, crema

CHICKEN EMPANADA BITES 11

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

CARNE ASADA SKEWER 12

prime grilled skirt steak, chili butter

SEARED SCALLOPS 13

half seared scallop, rajas con crema, rice, onion, poblano pepper



 GLUTEN FREE  VEGAN

Gluten-free, Vegetarian, & Vegan Options Are Available Upon Request. All group events are subject to prevailing tax, 18% gratuity and a 6% large party service fee.

*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 for full venue buyouts only

Stations

Priced per person

ENSALADAS

AMAYA CAESAR SALAD 9

toasted pepitas, tortilla crisps, cotija, caesar dressing

TACO SALAD 9

lettuce, black beans, pico de gallo, cheddar & monterey cheese, corn, avocado, cilantro cream dressing

CEVICHE & TIRADITOS

SHRIMP AGUACHILE* 11

Mexican shrimp, avocado, cucumber, onion, cilantro

SEA BASS CEVICHE* 11

tomato, cucumber, corn, onions, avocado, leche de tigre

HAMACHI* 12

orange segments, cucumber, tangerine lace, citrus yuzu

BLUE FIN TUNA* 12

mango, pickled shallot, chipotle aioli, cilantro

ACOMPANIAMIENTOS

MEXICAN STREET CORN 9

mayo, chili, lime, cotija cheese

SPANISH RICE 9

tomato, peppers, cilantro


FRIJOLAS CHARROS 9

slow cooked pinto beans, garlic, cumin, bacon, chili

ROASTED CABBAGE 9

tamarind glaze, carrot puree, micro cilantro



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STATIONS

Priced per person

AMAYA'S FAJITAS BOARD 35

carne asada, marinated chicken, blackened shrimp,
or vegan option available

CHILLED SEAFOOD STATION MP

shrimp, lobster, oysters

AMAYA'S SURF & TURF 35

8oz wagyu filet mignon, 20oz dry aged New York steak,
chili lime lobster tail, trio of salsas

CARVING STATIONS

Prepared on full guest guarantee • chef Required

All steaks basted with ancho chili butter and lime

Minimum of 50 Guests

Priced per person


CARNE ASADA* 30

prime grilled skirt steak, chili butter,
grilled cebollita, sweet peppers, chimichurri

550Z PRIME TOMAHAWK* 65

ancho chili butter and lime



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Reception Menus

Available for full venue buyouts only

DESSERT

Priced per person
Passed or Stationed

MINI VERACRUZ VANILLA BEAN FLAN 9

single farm origin mexican vanilla beans,
tres leches custard

MINI CHURROS 9

abuelita chocolate, dulce de leche,
strawberry guava sauce



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Group Beverage Options

Beverage Options

Open Bar Packages

CONSUMPTION BAR

All beverages are based on consumption and added to the final bill
Restrictions can be applied to limit what your guests can order

BEER AND WINE

\$50 per guest
+15 per additional hour

TWO HOUR PACKAGE

draft beer, house red & white wine,
soft drinks & juices

PREMIUM BAR

\$65 per guest
+25 per additional hour

TWO HOUR PACKAGE OF PREMIUM BRANDS

INCLUDES PREMIUM BRANDS, HOUSE RED & WHITE WINE,
IMPORTED & DOMESTIC BEER, EVIAN STILL & SPARKLING BOTTLED WATER,
AND ASSORTED SODA & JUICE

Bombay, Tanqueray, Skyy, Crown Royal, Dewars White Label,
Johnny Walker Black, Jim Beam, Wild Turkey 81, Jack Daniels,
Bacardi, Captain Morgan, Malibu,
Amaretto Disaronno, Baileys, Frangelico

+9 per person • Redbull, Specialty Cocktails

SUPER PREMIUM BAR

\$80 per guest
+30 per additional hour

TWO HOUR PACKAGE OF PREMIUM BRANDS

INCLUDES ALL PREMIUM AND SUPER PREMIUM BRANDS, HOUSE RED & WHITE WINE,
IMPORTED & DOMESTIC BEER, SPECIALTY COCKTAILS, EVIAN STILL &
SPARKLING BOTTLED WATER, AND ASSORTED SODA & JUICE

Belvedere, Grey Goose, Bombay Sapphire, Tanqueray Ten,
Don Julio Silver and Don Julio Reposado, Jameson, Chivas, Dewars 12,
Macallan 12 yr, Makers Mark, Woodford Reserve, Bulleit, Myers,
Knob Creek Hennessy VS, Grand Marnier, Jagermeister

All brands subject to availability.

All group events are subject to prevailing tax, 18% gratuity and a 6% large party service fee.

