



LOTUS *of* SIAM

THAI RESTAURANT

S P E C I A L E V E N T S



Who We Are

Located in the heart of Summerlin inside Red Rock Resort Casino and Spa, Lotus of Siam's brand new location is the perfect venue to host your next personal or professional event. With multiple dining rooms, DJ capabilities, and an incredible atmosphere often hard to find off-Strip, Lotus of Siam at Red Rock provides plenty of customizable options for your next event.

Atmosphere

Inspired by the Thai landscape, the interior of the venue has custom bamboo architecture complemented by lush green plants throughout the room.

Award Winning Chef Team

Chef Saipin's cooking revolves around the Northern Thai recipes passed down from generations of her family. Praised by a parade of respected food critics and industry leaders from Jonathan Gold to Anthony Bourdain, Padma Lakshmi, and Ming Tsai; Chef Saipin's accolades include the coveted James Beard award for Southwest Region Chef.

ROOM CAPACITY SPECS

- 6,000 sq/ft
- 280 Guests Max • Seated Dinner Service
- 300+ Guests Max • Cocktail Hour

TECHNICAL CAPABILITIES

- State-of-the-art DJ booth and sound system
- Flat screen TVs with A/V branding capabilities
- Brand new intelligent lighting system





LOUNGE

Atmosphere

Thai-inspired bamboo scaffolding lining the bars and entrance with floating candle effects throughout the ceiling.

ROOM CAPACITY SPECS

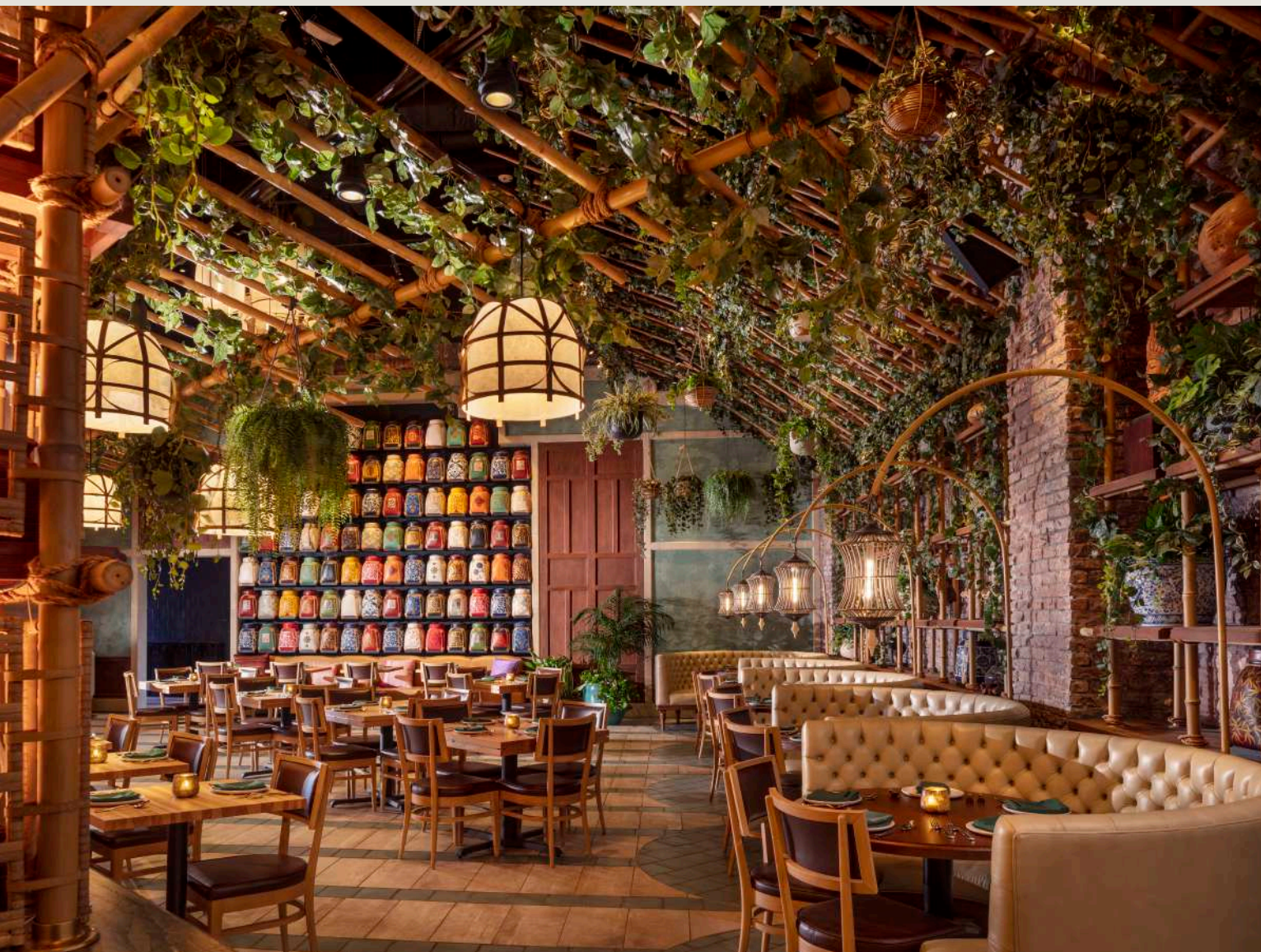
- 2,000 sq/ft
- 60 Guests Max • Cocktail Reception

CUSTOMIZABLE ROOM OPTIONS

- Options for soft seating with optional bar seating available







JASMINE DINING ROOM

Atmosphere

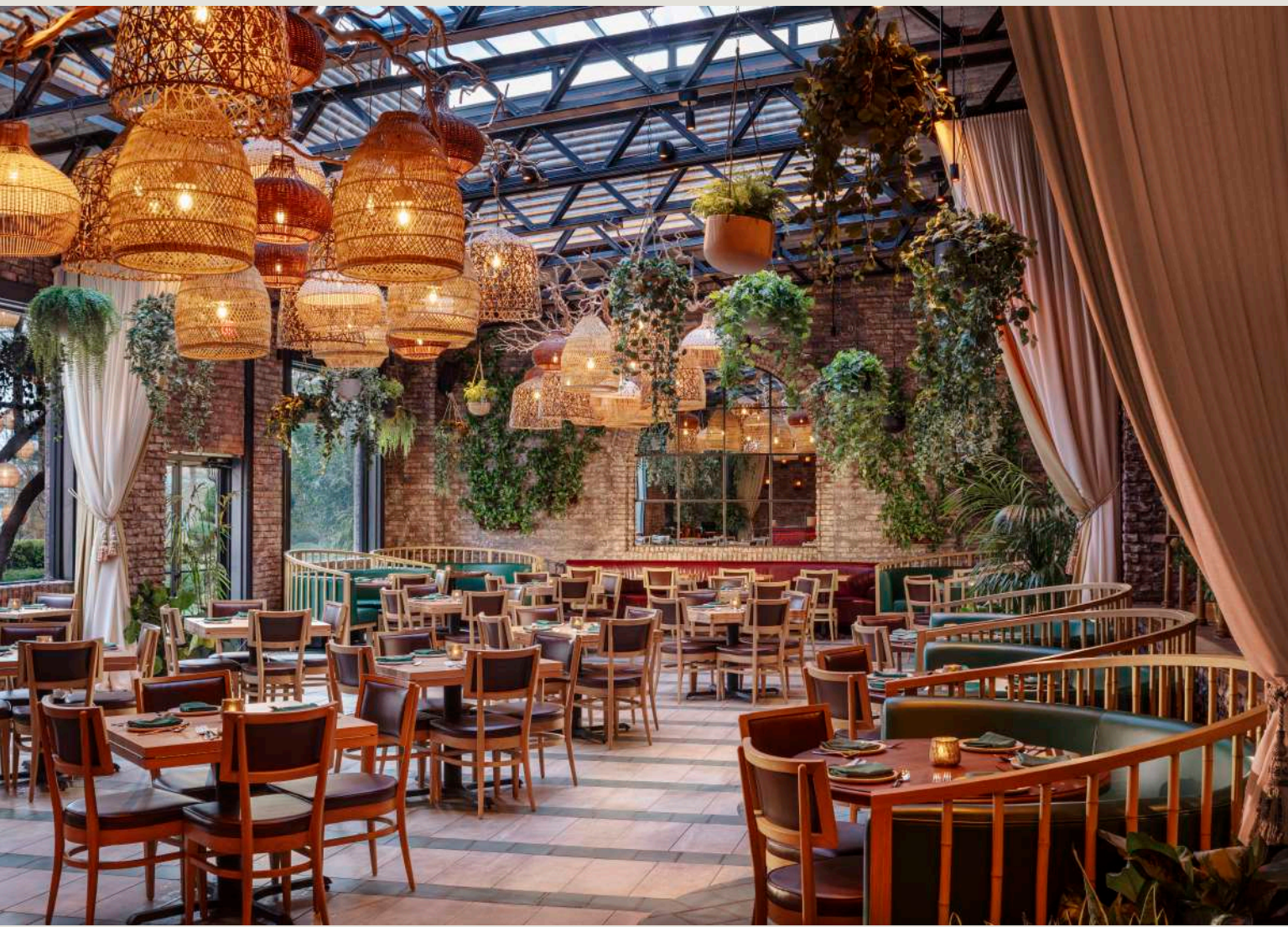
Thai inspired bamboo ceilings and lush greenery with flexible seating options depending on your party's needs.

ROOM CAPACITY SPECS

- 1,800 sq/ft
- 100 Guests Max • Seated Dinner Service
- 120 Guests Max • Cocktail Reception

EXCLUSIVE SERVICE

- Portable bar and private bartender capabilities



GREENHOUSE DINING ROOM

Atmosphere

Fully retractable roof provides an indoor/
outdoor
dining experience

ROOM CAPACITY SPECS

- 1,600 sq/ft
- 110 Guests Max • Seated Dinner Service
- 115 Guests Max • Cocktail Reception

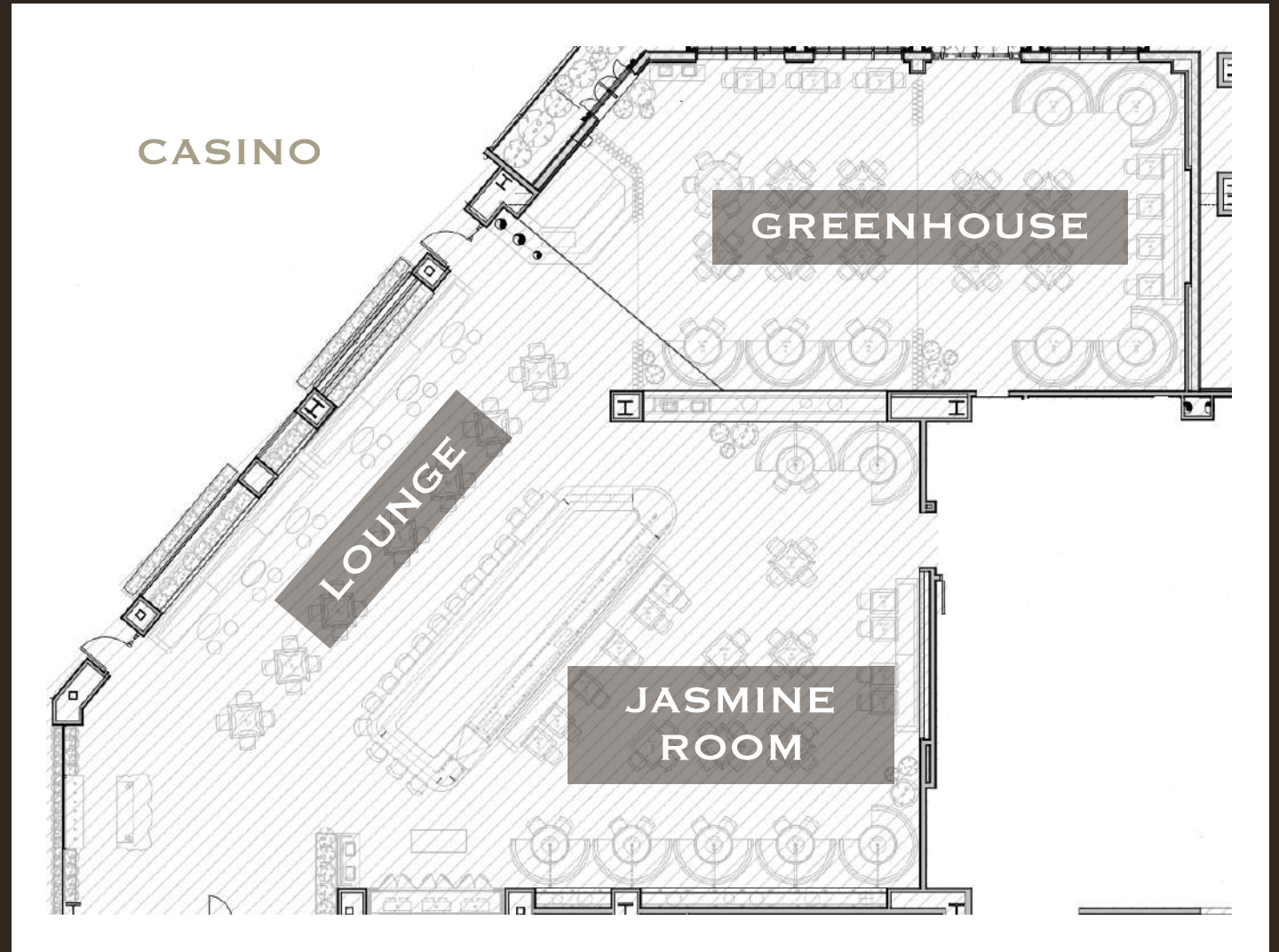
EXCLUSIVE SERVICE

- Portable bar and private bartender capabilities

LOTUS of SIAM
THAI RESTAURANT



FLOOR PLAN





MENU PRICING

DINING

Seated dinner menus are priced from \$65+, \$75+, and \$85+ per person, with the ability to customize with additional menu enhancements.

- Server passed/cocktail reception menus begin at \$55/per person.

DRINKING

Multiple beverage packages are available including:

- Premium Open Bar Package
- Ultra Premium Open Bar Package
- Pre-Selected Wines
- Custom Prepared Wine Pairings (for seated dinners only)
- Beverage packages on consumption also available



LOTUS *of* SIAM

THAI RESTAURANT

BANQUET MENUS 2023

LOTUS MENU – SEATED DINNER

\$75/PP

SHARED PLATES

(CHOOSE THREE)

Vegetable Egg Rolls

mixed vegetables + glass noodles wrapped in rice paper, fried, and served with our Lotus sweet + sour sauce

Fried Chicken Wonton

served with Lotus sweet + sour sauce

Nam Kao Tod

crispy rice salad with sour pork sausages served in individual lettuce cups

Papaya Salad

slightly spicy but refreshing salad made of shredded papaya in a Thai-style dressing

Golden Tofu

deep fried tofu served with our homemade sweet + sour sauce

Thai Salad w/ Peanut Sauce

mixed greens + boiled egg tossed in our Lotus peanut dressing and topped with crispy egg noodles

Orange Chicken

Crispy fried chicken covered in our authentic orange sauce

Chicken Lollipop Wings

fried lollipop chicken wings with choice of sweet + spicy sauce or garlic pepper rub

Satay

choice of chicken or beef satay skewers served with peanut sauce and cucumber salad

Mee Krob

crispy rice noodles tossed with chicken and shrimp in our Lotus sweet + sour sauce, topped with bean sprouts and cilantro

Lotus Ceviche (Koong Char Nam Plar)

+4 per person

chopped prawns marinated in our house sauce

Garlic Prawns

+\$8 per person

deep fried prawns + shells (almost like potato chips!) sauteed in our house made garlic sauce

SOUPS

(CHOOSE ONE)

Tom Yum

Thai-style hot and sour soup with chicken (shrimp +\$4/pp)

Wonton Soup

broth-based soup with sliced chicken, vegetables, and chicken wontons

Tom Kha

coconut milk based Thai soup with lemongrass, mushrooms, and a touch of lime (shrimp +\$4/pp)



LOTUS MENU – SEATED DINNER

\$75/PP

MAIN COURSE

RICE

CHOOSE ONE

(SERVED WITH CHICKEN, PORK, BEEF, OR VEGETARIAN)

Thai Fried Rice

classic fried rice tossed with eggs, onion, and tomato

Basil Fried Rice

a twist on classic fried rice made with fresh + dried chilies, bell peppers, and Thai basil

King Crab Fried Rice

(+\$8 per person)

our signature fried rice made with king crab meat, tomatoes, and eggs. *additional proteins available for supplemental charge

NOODLES

CHOOSE ONE

(SERVED WITH CHICKEN, PORK, BEEF, OR VEGETARIAN)

Pad Thai

thin rice noodles with egg, green onions, and peanuts + bean sprouts served on the side

Pad Woonsen

glass noodles with veggies + egg, garnished with cilantro

Drunken Noodles

stir fried wide rice noodles with eggs and Chinese broccoli + black soy sauce

ENTRÉE

(CHOOSE TWO)

Sweet and Sour*

served with pineapples and assorted veggies in our Lotus style sweet + sour sauce

Garlic Pepper*

served in our house garlic pepper sauce over a bed of greens

Chili Basil*

your choice of protein tossed in fresh & dried chilies, garlic, bell pepper, Thai basil

Panang Curry*

classic Panang style curry with coconut milk, bell pepper, Thai basil, and chilies, served with white rice

Green Curry*

green Thai chili curry made with coconut cream, bamboo shoots, Thai basil, bell pepper, and fresh chilies

Moo Yang

marinated and grilled pork shoulder blade steak served with our Lotus style spicy sauce

Crispy Duck Khao Soi

(+\$10 per person)

Burmese-style crispy duck curry with a touch of coconut cream served over egg noodles, accompanied by red onions, lime, and mustard greens

Nua Yum Katiem

(+\$10 per person)

sliced prime ribeye served over a bed of sliced cabbage, topped with fresh garlic and Lotus tangy + spicy sauce

*can be served with your choice of chicken, pork, beef, or shrimp – other proteins available for a supplemental charge



LOTUS MENU – SEATED DINNER

\$75/PP



DESSERT PLATTERS

(CHOOSE 4)

Pineapple Upside-Down Cake

Condensed Milk Caramel & Coconut Ice Cream

Crispy Banana Spring Rolls

Banana-Rhum Caramel & Coconut Ice Cream

Warm Thai Spiced Chocolate Cake

Coconut Crunch & Coffee Ice Cream

Thai Basil Coconut Tapioca

Mango, Basil Seeds & Passionfruit Sorbet

Matcha Green Tea Flan

Lychee, Cardamom Cream & Sesame Cookie



MONARCH MENU – SEATED DINNER

\$85/PP

SHARED PLATES

(CHOOSE THREE)

Vegetable Egg Rolls

mixed vegetables + glass noodles wrapped in rice paper, fried, and served with our Lotus sweet + sour sauce

Fried Chicken Wonton

served with Lotus sweet + sour sauce

Nam Kao Tod

crispy rice salad with sour pork sausages served in individual lettuce cups

Papaya Salad

slightly spicy but refreshing salad made of shredded papaya in a Thai-style dressing

Golden Tofu

deep fried tofu served with our homemade sweet + sour sauce

Thai Salad w/ Peanut Sauce

mixed greens + boiled egg tossed in our Lotus peanut dressing and topped with crispy egg noodles

Orange Chicken

Crispy fried chicken covered in our authentic orange sauce

Chicken Lollipop Wings

fried lollipop chicken wings with choice of sweet + spicy sauce or garlic pepper rub

Satay

choice of chicken or beef satay skewers served with peanut sauce and cucumber salad

Mee Krob

crispy rice noodles tossed with chicken and shrimp in our Lotus sweet + sour sauce, topped with bean sprouts and cilantro

Penny's Ceviche (Koong Char Nam Plar)

chopped prawns marinated in our house sauce

Garlic Prawns

deep fried prawns + shells (almost like potato chips!) sauteed in our house made garlic sauce

SOUPS

(CHOOSE ONE)

Tom Yum

Thai-style hot and sour soup with chicken or shrimp

Wonton Soup

broth-based soup with sliced chicken, vegetables, and chicken wontons

Tom Kha

coconut milk based Thai soup with lemongrass, mushrooms, and a touch of lime, with chicken or shrimp



MONARCH MENU – SEATED DINNER

\$85/PP

RICE

CHOOSE ONE

(SERVED WITH CHICKEN, PORK, BEEF, OR VEGETARIAN)

Thai Fried Rice

classic fried rice tossed with eggs, onion, and tomato

Basil Fried Rice

a twist on classic fried rice made with fresh + dried chilies, bell peppers, and Thai basil

Pineapple Fried Rice

yellow curry powder, pineapple, shrimp & chicken

King Crab Fried Rice

our signature fried rice made with king crab meat, tomatoes, and eggs. *additional proteins available for supplemental charge

NOODLES

CHOOSE ONE

(SERVED WITH CHICKEN, PORK, BEEF, OR VEGETARIAN)

Pad Thai

thin rice noodles with egg, green onions, and peanuts + bean sprouts served on the side

Pad Woonsen

glass noodles with veggies + egg, garnished with cilantro

Drunken Noodles

stir fried wide rice noodles with eggs and Chinese broccoli + black soy sauce

MAIN COURSE

Sweet and Sour*

served with pineapples and assorted veggies in our Lotus style sweet + sour sauce

Garlic Pepper*

served in our house garlic pepper sauce over a bed of greens

Chili Basil*

your choice of protein tossed in fresh & dried chilies, garlic, bell pepper, Thai basil

Panang Curry*

classic Panang style curry with coconut milk, bell pepper, Thai basil, and chilies, served with white rice

Green Curry*

green Thai chili curry made with coconut cream, bamboo shoots, Thai basil, bell pepper, and fresh chilies

Musaman Curry*

onion, tomato, potato, carrot, coconut cream, peanut

ENTRÉE

(CHOOSE TWO)

Moo Yang

marinated and grilled pork shoulder blade steak served with our Lotus style spicy sauce

Crispy Duck Khao Soi

Burmese-style crispy duck curry with a touch of coconut cream served over egg noodles, accompanied by red onions, lime, and mustard greens

Nua Yum Katiem

sliced prime ribeye served over a bed of sliced cabbage, topped with fresh garlic and Lotus tangy + spicy sauce

Laad Nam Plar

crispy salmon filet with a green apple salad, cashews, peanuts, sesame seeds

Som Thum Chilean Seabass (Steamed)

green papaya, chili, tomato, green apples, lime, fish sauce, crushed peanut

*can be served with your choice of chicken, pork, beef, salmon, shrimp, or short rib – other proteins available for a supplemental charge



MONARCH MENU – SEATED DINNER

\$85/PP



DESSERT PLATTERS

(CHOOSE 4)

Pineapple Upside-Down Cake

Condensed Milk Caramel & Coconut Ice Cream

Crispy Banana Spring Rolls

Banana-Rhum Caramel & Coconut Ice Cream

Warm Thai Spiced Chocolate Cake

Coconut Crunch & Coffee Ice Cream

Thai Basil Coconut Tapioca

Mango, Basil Seeds & Passionfruit Sorbet

Matcha Green Tea Flan

Lychee, Cardamom Cream & Sesame Cookie



ROYAL MENU – SEATED DINNER

\$125/PP

WELCOME COCKTAIL

(CHOOSE 1)

Hot in the Shade

Olmecca Altos Plata Tequila, Thai Chili Mango Nectar, Fresh Lime

The Beach

Diplomatico Rum, Fresh Lime, Thai Spiced Nectar

Lychee Blossom

Tito's Vodka, Elderflower Liqueur, Lychee, Citrus

Royal Ramakien

Bulldog London Dry Gin, Butterfly Pea Pineapple, Passion Fruit, Lychee

Bangkok Betty

Absolut Elyx Vodka, Lemongrass Ginger, Thai Chili, Fresh Lime

SHARED PLATES

(CHOOSE THREE)

Tod Mun Plar

Thai style fish cake, curry paste, cucumber, red onion, chopped peanuts, sweet & sour sauce

Koong Sarong

crispy bacon & wonton wrapped shrimp, sweet & sour sauce

Nam Kao Tod

crispy rice salad with sour pork sausages served in individual lettuce cups

Som Thum w/Crab

shredded green papaya, chilies, tomato, and fish sauce, topped with crispy softshell crab

Thai Salad w/ Peanut Sauce

mixed greens + boiled egg tossed in our Lotus peanut dressing and topped with crispy egg noodles

Chicken Lollipop Wings

fried lollipop chicken wings with choice of sweet + spicy sauce, garlic pepper rub, or Tom Yum rub

Satay

choice of chicken, beef, or prawn satay skewers served with peanut sauce and cucumber salad

Beef Eggplant

sliced ribeye, Thai eggplant, onion, fresh herbs, chili-lime dressing

Lotus Ceviche (Koong Char Nam Plar)

chopped prawns marinated in our house sauce

Garlic Prawns

deep fried prawns + shells (almost like potato chips!) sauteed in our house made garlic sauce



ROYAL MENU – SEATED DINNER

\$125/PP

RICE

CHOOSE ONE

(SERVED WITH CHICKEN, PORK, BEEF, SHRIMP, OR VEGETARIAN)

Thai Fried Rice

classic fried rice tossed with eggs, onion, and tomato

Basil Fried Rice

a twist on classic fried rice made with fresh + dried chilies, bell peppers, and Thai basil

Pineapple Fried Rice

yellow curry powder, pineapple, shrimp & chicken

King Crab Fried Rice

our signature fried rice made with king crab meat, tomatoes, and eggs. *additional proteins available for supplemental charge

NOODLES

CHOOSE ONE

(SERVED WITH CHICKEN, PORK, BEEF, SHRIMP, OR VEGETARIAN)

Pad Thai

thin rice noodles with egg, green onions, and peanuts + bean sprouts served on the side

Pad Woonsen

glass noodles with veggies + egg, garnished with cilantro

Drunken Noodles

stir fried wide rice noodles with eggs and Chinese broccoli + black soy sauce

MAIN COURSE

Ginger Seabass

steamed Chilean seabass with wood ear mushrooms, ginger sauce, and steamed vegetables

Laad Nam Plar

crispy salmon filet served with green apple salad, cashews, peanuts, sesame seeds

Chili Basil*

your choice of protein tossed in fresh & dried chilies, garlic, bell pepper, Thai basil

Panang Curry*

classic Panang style curry with coconut milk, bell pepper, Thai basil, and chilies, served with white rice

Green Curry*

green Thai chili curry made with coconut cream, bamboo shoots, Thai basil, bell pepper, and fresh chilies

ENTRÉE

(CHOOSE THREE)

Sua Rong Hai

sliced prime ribeye served with Lotus style jaew (sauce)

Crispy Duck Khao Soi

Burmese-style crispy duck curry with a touch of coconut cream served over egg noodles, accompanied by red onions, lime, and mustard greens

Nua Yum Katiem

sliced prime ribeye served over a bed of sliced cabbage, topped with fresh garlic and Lotus tangy + spicy sauce

*can be served with your choice of chicken, pork, beef, salmon, shrimp, short rib, or seabass – other proteins available for a supplemental charge



ROYAL MENU – SEATED DINNER

\$125/PP



DESSERT PLATTERS

(CHOOSE 4)

Pineapple Upside-Down Cake

Condensed Milk Caramel & Coconut Ice Cream

Crispy Banana Spring Rolls

Banana-Rhum Caramel & Coconut Ice Cream

Warm Thai Spiced Chocolate Cake

Coconut Crunch & Coffee Ice Cream

Thai Basil Coconut Tapioca

Mango, Basil Seeds & Passionfruit Sorbet

Matcha Green Tea Flan

Lychee, Cardamom Cream & Sesame Cookie



MENU ENHANCEMENTS

Pluma Iberico

\$38

Grilled and served with seafood sauce

Bone-In Tomahawk

\$175

Upper choice ribeye served sliced, with choice of sauce

Whole Fish

\$105

3 lb. Thai Snapper, fileted and deep fried, served with choice of sauce

Oysters (half dozen)

\$24

Malpeque oysters served on the half-shell with seafood sauce,
lemon wedges, Thai cocktail sauce

Japanese A5 Wagyu

MP

Pacific Spiny Lobsters

MP

King Crab Legs

MP



PASSED APPETIZERS

\$55/PP FOR ONE HOUR, \$75/PP FOR TWO HOURS
CHOOSE FOUR

Thai Egg Roll

cellophane noodles and mixed veggies wrapped in rice paper, served with sweet + sour sauce

Golden Tofu

deep fried tofu served with our homemade sweet + sour sauce

Fried Chicken Wontons

served with our homemade sweet + sour sauce

Chicken Satay

served with peanut sauce and cucumber salad

Crispy Rice Vermicelli Noodles (Mee Krob)

crispy rice noodles tossed with chicken and shrimp in our Lotus sweet + sour sauce, topped with bean sprouts and cilantro

Crispy Rice Salad (Nam Kao Tod)

crispy rice salad with sour pork sausages served in individual lettuce cups

Curry Fish Cakes

topped with cucumbers, red onions, cilantro, and chopped peanuts

Thai Beef Jerky

served with our Lotus style spicy jaew

Crispy Chicken Lollipops

choice of sweet & spicy, garlic pepper or tom yum rub

Issan Sausage (Sour Pork Sausage)

served with fresh chilies, ginger, and chopped peanuts

Mushroom and Chili Dip (Nam Prik Hed)

roasted mushrooms, green chili, garlic, onion, and tomatoes pounded in a mortar, served with an assortment of veggies

INDULGE

Bacon Wrapped Shrimp

(+\$3 per person)

marinated prawns wrapped in bacon and wonton wrappers, served with sweet + sour sauce

Crying Tiger Beef

(+\$6 per person)

marinated prime ribeye served with Lotus style jaew

Prawn Satay

(+\$3 per person)

served with peanut sauce and cucumber salad

Penny's Ceviche (Koong Char Nam Plar)

(+\$3 per person)

chopped prawns marinated in our house sauce

Beef Tartare (Koi Soi)

(+\$6 per person)

minced steak served with fresh herbs, chilies, and Lotus style seasoning



BUFFET STATIONS

inquire with your sales representative for current pricing

FROM THE WATER

Salmon Nam Plaar

prepared with sliced onions, cilantro, green onion, and chili powder + served with fresh cabbage and cucumbers

Chili Basil Prawns (MP)

U-15 prawns prepared in a sauce of garlic, bell peppers, and Thai basil

Seabass Po Thak (MP)

sauteed in our Lotus style roasted curry paste with lemongrass, mushrooms, and mint leaves

SALADS

Thai Salad w/ Peanut Sauce

mixed greens + boiled egg tossed in our Lotus peanut dressing and topped with crispy egg noodles

Som Thum

green shredded papaya, chilies, tomato, peanuts

Larb

served with your choice of chicken, beef, or pork with sliced onions, cilantro, lemongrass, lime dressing + fresh cabbage and cucumber

Yum Kai

red onions, cilantro, green onions, fresh chili, served over a bed of greens

Grilled Shrimp Salad

lemongrass, lime juice, Thai herbs and chilies over a bed of greens

ON THE GRILL

Moo Yang

marinated pork loin served with our Lotus style jaew

Nua Yang

prime ribeye served with your choice of sauce(s):

Crying Tiger –spicy jaew

Katiem – spicy, tangy garlic sauce

Sao Renu – tamarind sauce with deep fried dried chili

Nam Tok (Beef Salad) – green and red onions, mint, cilantro, chilies, lime



BUFFET STATIONS

inquire with your sales representative for current pricing

FROM THE WOK

Orange Chicken

Crispy fried chicken covered in our authentic orange sauce

Sweet and Sour

pineapples, tomatoes, cucumbers, bell peppers, onions

Chili Basil

minced fresh and dried chilies, garlic, bell peppers, and Thai basil

Garlic Pepper

tossed in our garlic pepper sauce + topped with fried garlic and cilantro

Cashew Nut

tossed in roasted chili paste, onions, and cashew nuts

Pad Prik King

tossed in Lotus style spicy chili paste with green beans, bell peppers, + lime leaves

CURRIES

Panang Curry

fresh and dried chilies, bell pepper, Thai basil, and coconut milk

Yellow Curry

mildest choice of Thai curries; turmeric, coconut cream, potatoes, onions, and carrots

Green Curry

coconut cream, bamboo shoots, Thai basil, bell peppers, and fresh chilies

FRIED RICE

Fresh Chili Fried Rice

bell peppers, fresh chilies, and white onions

Thai Basil Fried Rice

fresh + dried chilies, bell peppers, and Thai basil leaves

King Crab Fried Rice (\$MP)

King Crab meat, tomatoes, onions, and egg

NOODLES

Pad See Ew

wide rice noodles, eggs, and Chinese broccoli + black soy sauce

Drunken Noodles

fresh chilies + Thai basil and bell peppers over wide rice noodles

Pad Woonsen

vermicelli noodles, tomatoes, black mushrooms, egg, onions + cilantro

Rad Na

wide rice noodles + ground protein, curry powder, tomatoes, bell peppers, onions, and celery

*this page is served with your choice of chicken, beef, or pork – additional proteins available at an extra charge, contact your salesperson with questions





LOTUS *of* SIAM

THAI RESTAURANT

BEVERAGE PACKAGES 2023

PREMIUM OPEN BAR - \$45/PP
(PER TWO HOURS)

Vodka

Tito's Vodka
Ketel One Vodka

Gin

Bombay Sapphire

Tequila

Olmecca Altos Plata
Tres Generaciones Reposado
Tres Generaciones Anejo
Del Maguey "Vida" Mezcal

Whiskey/Scotch

Jack Daniel's
Jameson
Crown Royal
Maker's Mark Bourbon
Chivas Regal 12yr
Glenlivet 12yr

Rum

Bacardi Superior Light Rum
Captain Morgan Spiced Rum
Malibu Rum

Cognac

Martell VS

White Wine

August Kessler Riesling
Bollini Pinot Grigio
Lu & Oly Chardonnay

Red Wine

Louis Jadot Beaujolais
Achaval Ferrer Malbec

Rose Wine

Mr. Pink Rose

Sparkling Wine

La Marca Prosecco

Beer

Singha Thai Lager
Bud Light

*doubles + shots are not included in open bar pricing



ULTRA PREMIUM OPEN BAR - \$55/PP
(PER TWO HOURS)

Vodka

Absolut Elyx
Grey Goose
Ketel One
Tito's

Gin

Bombay Sapphire
Hendrick's
Monkey 47
Nolet's Silver

Tequila

Don Julio Blanco
Don Julio Reposado
Don Julio Anejo
Patron Silver
Del Maguey "Vida" Mezcal

Rum

Bacardi Superior Light Rum
Captain Morgan Spiced Rum
Malibu Rum

Cognac

Courvoisier VSOP
D'Usse VSOP
Martell VS Cognac

Whiskey/Scotch

Jack Daniel's
Jameson
Crown Royal
Maker's Mark Bourbon
Jefferson's Reserve Bourbon
Knob Creek Rye
Red Breast 12yr
Johnnie Walker Black
Chivas Regal 12yr
Glenlivet 12yr
Dalmore 12yr

White Wine

Koehler Ruprecht "Lotus of Siam" Riesling
Dashwood Sauvignon Blanc
Stag's Leap "Karia" Chardonnay

Red Wine

Four Graces Pinot Noir
Banshee Cabernet Sauvignon

Rose Wine

Whispering Angel

Sparkling Wine

Lucien Albrecht Cremant d'Alsace Rose

*please inquire regarding options for luxury wine options

Beer

Chang Thai Lager
Singha Thai Lager
Bud Light

*doubles + shots are not included in open bar pricing



CUSTOM BAR OPTIONS

Specialty Cocktails

please inquire with your sales manager for
tray passed welcome cocktail pricing

Hot in the Shade

a slightly spicy, Thai style
margarita served on the
rocks

Pineapple Cucumber Seltzer

a refreshing gin based spritzer-style cocktail
with our homemade cucumber nectar and
served over ice

Autumn in my Heart

a rum based cocktail that will
have your guests thinking of
crisp fall flavors all year round

Custom Wine Pairings

Our team can build a custom three course wine pairing just for your menu! Please
inquire with your sales manager for pricing.

Dedicated Event Bartender

\$200 per two-hour event





Thank You

Our events team looks forward to
hearing from you!

CONTACT

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