CONTACT THE SALES DEPARTMENT FOR YOUR CUSTOM EVENT QUOTE

MARQUEELVSALES@MARQUEELASVEGAS.COM
702.333.9009
LOCATION (2ND FLOOR ENTRY)
INSIDE THE COSMOPOLITAN OF LAS VEGAS
3708 LAS VEGAS BLVD SOUTH
LAS VEGAS, NV 89109

MAIN CLUB PHONE NUMBER
702.333.9000

WEBSITE
WWW.MARQUEELASVEGAS.COM

NIGHTCLUB HOURS OF OPERATION
MONDAYS 10:30PM TO 5:00AM
FRIDAYS 10:30PM TO 5:00AM
SATURDAYS 10:30PM TO 5:00AM

RESERVATIONS
RECOMMENDED FOR BOTTLE SERVICE AND VIP

ATTIRE
UPSCALE AND TRENDY
MEN MUST WEAR BUTTON-UP, COLLARED SHIRTS

PARKING
VALET AND GARAGE PARKING AT THE HOTEL

PRIVATE PARTIES & EVENTS
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OVERVIEW

SALES PHONE NUMBER
702.333.9009

CAPACITY

At-A-Glance

Library
Sq Ft: 1,444
Reception: 100  Buffet: 75

Boombox
Sq Ft: 2,139
Reception: 300  Buffet: 200

Main Club
Sq Ft: 10,527
Reception: 800  Buffet: 600

Pool Deck
Sq Ft: 25,777
Reception: 1600  Buffet: 1400

CLUB HIGHLIGHTS

• CLUB GRAND OPENING WAS 1.1.11

• FROM THE CREATORS OF TAO ASIAN BISTRO,
  NIGHTCLUB AND TAO BEACH AND LAVO ITALIAN
  RESTAURANT AND NIGHTCLUB, MARQUEE NEW
  YORK AND AVENUE IN NYC

• LOCATED BETWEEN CITY CENTER AND THE
  BELLAGIO HOTEL ON THE FAMOUS LAS VEGAS
  STRIP

• MULTI-LEVEL VENUE DESIGNED BY THE
  INTERNATIONALLY-RENOVED DAVID ROCKWELL
  GROUP

• $5 MILLION STATE OF THE ART STAGE, AUDIO,
  LIGHTING AND VIDEO PACKAGE DESIGNED BY
  SENNOVA SYSTEMS AND V SQUARE LABS

• OUTDOOR ROOFTOP POOL DECK FEATURING
  10 BUNGALOW CABANAS & 8 GRAND CABANAS
  WITH PRIVATE INFINITY POOLS, TWO ISLAND BARS
  AND DJ BOOTH

• STYLISH LOCATION FOR CORPORATE FUNCTIONS,
  FASHION SHOWS, HOLIDAY RECEPTIONS, PRODUCT
  LAUNCHES, AND NETWORKING RECEPTIONS

• FULL RANGE OF FOOD SERVICES, FROM PASSED
  HORS D’ŒUVRES TO BUFFET STYLE DINING AND
  BEVERAGE PACKAGES
CAPACITY
RECEPTION: 800 occupants   BUFFET: 600 occupants

THE FOCAL POINT OF THIS SPACE IS THE STATE OF THE ART LED SCREEN SERVING AS THE BACKDROP FOR THE MAIN STAGE. THIS IS AN AMAZING WAY TO SHOWCASE YOUR BRANDING OPPORTUNITIES AND MAKE YOUR EVENT COME TO LIFE. BE PREPARED FOR THE ULTIMATE SENSORY EXPERIENCE INVOLVING CUTTING EDGE TECHNOLOGY, INTENSE SOUND AND VISUAL EFFECTS AND SENSUOUS DÉCOR WITH RICH TEXTURES, VIBRANT LIGHTING AND BRILLIANT COLORS.

SALON/LONG BAR
THE SALON AND LONG BAR LOCATED ON THE MAIN CLUB LEVEL AND IDEAL FOR A PRIVATE PARTY WITHIN A PARTY. PERFECT FOR BUFFETS, ENTERTAINMENT OR A VIP SECTION.
LIBRARY -  Sq Ft: 1,444

**CAPACITY**
- RECEPTION: 100 OCCUPANTS  
- BUFFET: 75 OCCUPANTS

Situated on the top level of the club, the library boasts hundreds of books from the famous Strand Bookstore in NYC, billiard table, fireplace, DJ booth and a balcony overlooking the club’s main dance floor. It is the perfect hideaway spot for your VIP guests!

BOOMBOX ROOM -  Sq Ft: 2,139

**CAPACITY**
- RECEPTION: 300 OCCUPANTS  
- BUFFET: 200 OCCUPANTS

The intimacy of this room along with strip view windows, a small outdoor terrace and a built-in DJ platform and dance floor will prove to be a stunning backdrop for any event.
POOL DECK - 25,777 sq. ft.

CAPACITY
RECEPTION: 1,600 OCCUPANTS    BUFFET: 1,400 OCCUPANTS

This one of a kind, spectacular roof deck pool featuring 10 bungalow cabanas with individual infinity pools, two island bars, LED wall, and a DJ booth, is the ideal setting to impress your guests!
FLOOR PLANS

LIBRARY

Library Bar

POOL TABLE

Boom Box

DJ

Library

206

203

207

208

209

210

outside walkway to restrooms

BOOMBOX ROOM

Bar

DJ

100

101

102

103

104

105

106

107

108

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MARQUEE
NIGHTCLUB & DAYCLUB
**HOT**

- Avocado tempura wedges with traditional dipping sauce
- Wild mushroom tart with gorgonzola crust & chive cream
- Chicken satay with Thai BBQ glaze
- Chicken and bacon-studded bellini with mustard cream
- Buffalo chicken meatballs with bleu cheese
- Mini barbeque duck taco with ancho cream
- Wagyu beef jack cheese sliders with onion marmalade
- Mini carne asada taco with a chimichurri dressing
- Mini meatballs panini with buffalo cheese
- Spring lamb chop with ratatouille sauce
- Grilled shrimp scampi with a lemon garlic crust
- Lobster and vegetable spring roll with soy chili sauce
- Mini seafood taco with grilled shrimp
- Lobster ceviche
- Skewered barbeque shrimp with “redhot” glaze
- Crab cake sliders with old bay dressing and napa slaw
- Grilled sea scallops with sweet chili and pancetta

**PIZZA**

- Tomato, basil, fresh mozzarella pizza
- Four cheese and arugula pizza
- Pepperoni, salami and prosciutto pizza
- Sliced meatballs and romano cheese pizza
- Grilled sausage and shrimp, broccoli rabe, hot pepper and fresh tomato pizza

**COLD**

- Heirloom tomato with mozzarella on bruschetta
- Grilled zucchini with chickpea salad and goat cheese
- Guacamole tostada with pico de gallo
- Caesar teaser: crisp baby romaine, dressed croutons
- Wild mushroom crostini with lemon herb oil
- Beef tenderloin crostini with black olive pesto
- Eggplant caponata cured salmon with saffron dressing
- Roasted jumbo asparagus wrapped in San Daniel prosciutto
- Thai gazpacho shooters with shrimp

**SUSHI | SASHIMI**

- Mini maki California
- Mini maki shrimp tempura
- Mini maki spicy tuna
- Mini maki unagi
- Beef tartare on a peppered parmesan crostini
- Charred hamachi with jalapeno ponzu dressing
- Spicy bloody mary oyster shooter with crispy horseradish
- Truffle jumbo lump crabmeat salad on yukon gold crisps
- Cornet yellow fin tuna poke with avocado and yuzu dressing
<table>
<thead>
<tr>
<th>STATION OPTIONS</th>
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</table>
| **VEGETARIAN STATION** | quinoa salad with tofu and sliced apples tossed in ginger vinaigrette  
grilled portabella sliders with red onion marmalade  
brown butter gnocchi with spinach and pine nuts  
pizza with pesto and artichoke |
| **ITALIAN STATION**   | caesar salad  
garlic breadsticks  
rigatoni filet di pomodoro and fresh mozzarella  
chicken rosemary with roasted garlic |
| **BEEF STATION**      | chopped seasonal greens & roasted vegetables  
12 hour rib eye of beef served with small rolls and horseradish sauce  
truffled mac and cheese with smoked bacon  
haricot verts |
| **AMERICAN STATION**  | chopped seasonal greens & roasted vegetables  
12 hour rib eye of beef sandwiches, sliced thin served with hoagie buns, lettuce, tomatoes and traditional accompaniments  
truffled mac and cheese with smoked bacon  
wagyu beef jack cheese sliders with onion marmalade |
| **ASIAN STATION**     | chinese salad with mandarin oranges, lettuce mix, bell peppers and wonton chips with ginger-soy vinaigrette (served in chinese take-out containers)  
5-spice rubbed loin of pork carved to order with asian bbq sauce and dinner rolls  
crispy shrimp with chili mango salsa  
stir-fried jasmine vegetable rice |
| **SEAFOOD STATION**   | tomato mozzarella basil salad  
charred chilean sea bass with tomato pesto caper sauce  
seafood risotto |
| **CHICKEN & SHRIMP STATION** | roasted beets with field greens and feta  
coconut shrimp skewers with mango salsa  
mini grilled chicken skewers  
grilled vegetable skewers  
roasted lyonnaise potatoes |
| **POULTRY STATION**   | caesar salad  
grilled chicken with wild mushroom sherry cream  
stir-fried jasmine vegetable rice |
**SALAD STATION**
(Select two)
- Kale salad with strawberries and poppy seed vinaigrette
- Chopped seasonal green and roasted vegetable salad
- Roasted beet salad with field greens and feta
tomato basil mozzarella salad
- Caesar salad
- Quinoa salad with tofu and sliced apples tossed in a ginger vinaigrette

(All served with house made croutons, crostinis and assorted toppings)

**CARVING STATION**
(Select one)
- 12 hour rib eye of beef
- 5-spice rubbed loin of pork
- Roast turkey

(All served with slider rolls and traditional accompaniments)

**PIZZA STATION**
(Select two)
- Tomato, basil, fresh mozzarella
- Four cheese and arugula
- Pepperoni, salami, prosciutto
- Sliced meatballs and romano cheese
- Grilled sausage & shrimp, broccoli rabe, hot pepper and fresh tomato

**MAC & CHEESE & SLIDER STATION**
- White mac & cheese with choice of:
  - Truffle and mushroom or white cheddar and pancetta
  - Wagyu beef jack cheese sliders with onion marmalade
- Grilled portabella sliders with red onion marmalade

**MEATBALL PANINI STATION**
- Mini meatballs panini with buffalo cheese
- Buffalo chicken meatballs with bleu cheese
- Crispy French Fries

**RISOTTO STATION**
- White risotto made with vegetable stock plus:
  - Protein (choose one):
    - Chicken, beef, rock shrimp, scallop
  - Vegetable (choose one):
    - Peas, carrots, mushroom, tomato, pesto, truffle

**CHARCUTERIE BOARDS**
- Meat:
  - Prosciutto, salami, mortadella, porchetta, smoked pancetta
- Cheese:
  - Truffle caciotta, cacio de roma, parmigiano reggiano, crucole, ubriaco
  - Served with traditional condiments
- Assorted crudités:
  - Celery, carrot, tomato, bell pepper, pickled cauliflower
  - Served with appropriate dip

**RICE & NOODLE BAR**
(Select two)
- Fried rice & noodle station with your choice of chicken, shrimp, duck, pork, mixed vegetables

**PASTA STATION**
(Select two sauces)
- Penne pasta served with your choice of sauces:
  - Tomato basil, bolognese, Alfredo, melezana or a la vodka

**DIM SUM STATION**
- Pork pot stickers
- Shrimp shumai
- Bamboo steamed vegetable dumplings
- Bamboo steamed chicken and water chestnut dumplings

**WAGYU BEEF MINI SLIDER STATION**
- Wagyu beef jack cheese sliders with onion marmalade
- Crispy French Fries

**GRAB & GO STATION OPTIONS**

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<tr>
<th><strong>SALAD STATION</strong></th>
<th><strong>MEATBALL PANINI STATION</strong></th>
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<td>Buffalo chicken meatballs with bleu cheese</td>
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<td>Roasted beet salad with field greens and feta tomato basil mozzarella salad</td>
<td>Crispy French Fries</td>
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<tr>
<td>Caesar salad</td>
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<td>Quinoa salad with tofu and sliced apples tossed in a ginger vinaigrette</td>
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(All served with house made croutons, crostinis and assorted toppings)

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| 12 hour rib eye of beef | White risotto made with vegetable stock plus:
| 5-spice rubbed loin of pork | - Protein (choose one):
| Roast turkey | - Chicken, beef, rock shrimp, scallop |
| | - Vegetable (choose one):
| | - Peas, carrots, mushroom, tomato, pesto, truffle |

(All served with slider rolls and traditional accompaniments)

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<th><strong>PIZZA STATION</strong></th>
<th><strong>CHARCUTERIE BOARDS</strong></th>
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| Tomato, basil, fresh mozzarella | Meat:
| Four cheese and arugula | - Prosciutto, salami, mortadella, porchetta, smoked pancetta
| Pepperoni, salami, prosciutto | Cheese:
| Sliced meatballs and romano cheese | - Truffle caciotta, cacio de roma, parmigiano reggiano, crucole, ubriaco
| Grilled sausage & shrimp, broccoli rabe, hot pepper and fresh tomato | Served with traditional condiments
| | Assorted crudités:
| | - Celery, carrot, tomato, bell pepper, pickled cauliflower
| | Served with appropriate dip |

**GRAB & GO SEAWOOD STATION**
(Add $20.00 per person)
- Chilled shrimp over house-made cocktail sauce
- Citrus lobster salad tossed with citronette (lemon oil dressing) topped with crispy prosciutto in a crunchy cup
- Oysters on the half shell

**GRAB & GO SEAWOOD STATION**
- Chilled shrimp over house-made cocktail sauce
- Citrus lobster salad tossed with citronette (lemon oil dressing) topped with crispy prosciutto in a crunchy cup
- Oysters on the half shell

**PASTA STATION**
(Select two sauces)
- Penne pasta served with your choice of sauces:
  - Tomato basil, bolognese, Alfredo, melezana or a la vodka

**DIM SUM STATION**
- Pork pot stickers
- Shrimp shumai
- Bamboo steamed vegetable dumplings
- Bamboo steamed chicken and water chestnut dumplings

**WAGYU BEEF MINI SLIDER STATION**
- Wagyu beef jack cheese sliders with onion marmalade
- Crispy French Fries
FORMAL BUFFET DINNER

STARTERS
(SELECT ONE)
CAESAR SALAD
ROASTED BEET WITH FIELD GREENS AND FETA
CHOPPED SEASONAL GREENS AND ROASTED VEGETABLES
TOMATO MOZZARELLA BASIL SALAD

POULTRY
(SELECT ONE)
GRILLED CHICKEN WITH WILD MUSHROOM SHERRY CREAM
ROASTED ORGANIC CHICKEN WITH ARTICHOKE PESTO
CHICKEN ROSEMARY WITH ROASTED GARLIC & FRESH HERBS

SEAFOOD
(SELECT ONE)
OVEN ROASTED SALMON WITH SHERRY HERB CRUST & LEMON BUTTER
CHARRED CHILEAN SEA BASS WITH TOMATO PESTO CAPER SAUCE
GRILLED SLICED TUNA RATATOUILLE WITH FINES HERBES VINAIGRETTE
CRISPY SHRIMP WITH CHILI MANGO SALSA

ACCOMPANIMENTS
(SELECT TWO)
STIR-FRIED JASMINE VEGETABLE RICE
COUS COUS WITH GRILLED VEGETABLES, CITRUS AND HERBS
GREEN VEGETABLE RICE PILAF
OVEN ROASTED ASPARAGUS WITH RED PEPPER COULIS
ROASTED LYONNAISE POTATOES
CRISPY FRIES DUSTED WITH CHILI SPICE
TRIPLE CHEESE MASHED POTATOES
TRUFFLED MAC AND CHEESE WITH SMOKED BACON
RIGATONI FILET DI POMODORO AND FRESH MOZZARELLA
HARICOT VERTS WITH RED PEPPER COULIS
SEAFOOD RISOTTO

CARVING STATION
(SELECT ONE)
12 HOUR RIB EYE OF BEEF
5 SPICE RUBBED LOIN OF PORK
WHOLE TORCHED LOIN OF NO. 1 TUNA
CARVING STATION SERVID WITH SLIDER ROLLS AND TRADITIONAL ACCOMPANIMENTS

TRAY PASSED DESSERTS
SYMPHONY OF SWEETS