

FROM THE CREATORS OF TAO®

# MARQUEE®

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## NIGHTCLUB & DAYCLUB

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CONTACT THE SALES DEPARTMENT FOR YOUR CUSTOM EVENT QUOTE

MARQUEELVSALES@MARQUEELASVEGAS.COM  
702.333.9009

# MARQUEE

## NIGHTCLUB & DAYCLUB

### 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-RENOWNED DAVID ROCKWELL GROUP
- \$5 MILLION STATE OF THE ART STAGE, AUDIO, LIGHTING AND VIDEO PACKAGE DESIGNED BY SENNOVA SYSTEMS AND V SQUARED 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'OEUVRES TO BUFFET STYLE DINING AND BEVERAGE PACKAGES

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## MAIN CLUB & CLOUD BAR - Sq Ft: 10,527

### 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.



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## 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.



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**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!

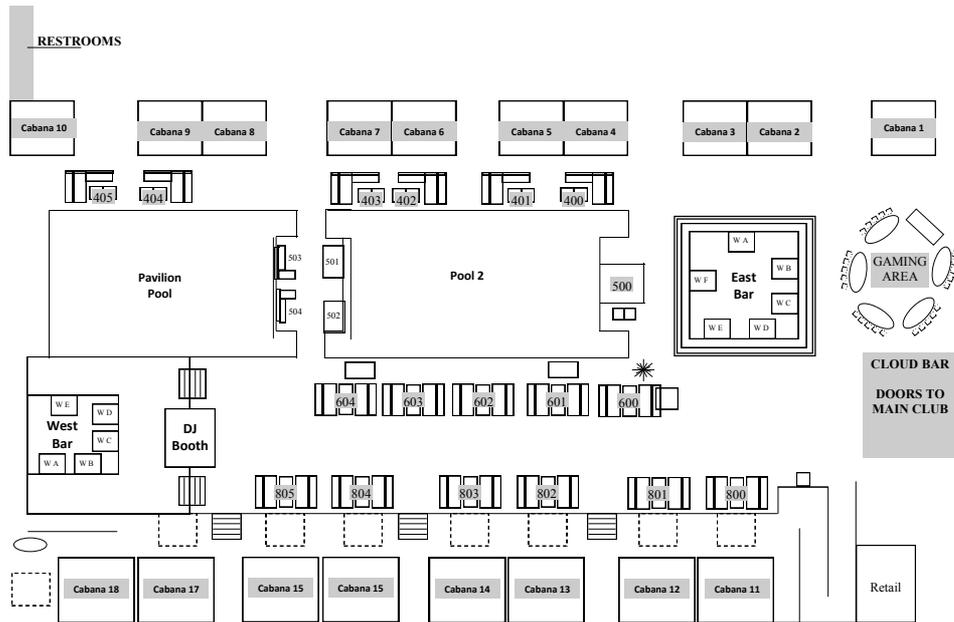


# MARQUEE

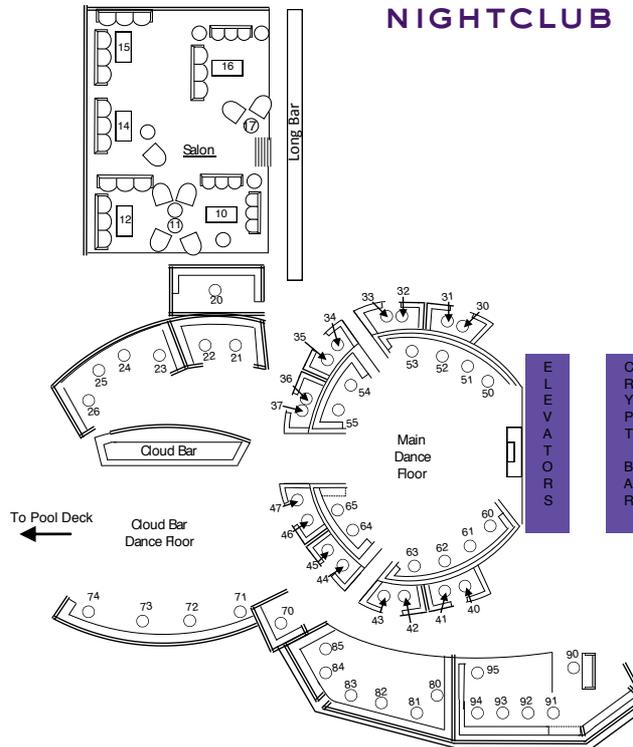
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## FLOOR PLANS

### DAYCLUB



### NIGHTCLUB





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## TRAY PASSED HORS D'OEUVRES

### 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

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### 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

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## STATION OPTIONS

### 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

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### ITALIAN STATION

CAESAR SALAD

GARLIC BREADSTICKS

RIGATONI FILET DI POMODORO AND FRESH MOZZARELLA  
CHICKEN ROSEMARY WITH ROASTED GARLIC

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### 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

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### 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

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### SEAFOOD STATION

TOMATO MOZZARELLA BASIL SALAD

CHARRED CHILEAN SEA BASS

WITH TOMATO PESTO CAPER SAUCE

SEAFOOD RISOTTO

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### 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

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### POULTRY STATION

CAESAR SALAD

GRILLED CHICKEN WITH WILD MUSHROOM SHERRY CREAM

STIR-FRIED JASMINE VEGETABLE RICE

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## GRAB & GO STATION OPTIONS

### 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 TOPPING)

### 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) GROUPS OF 300 OR LESS ONLY

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

### STREET TACO STATION

(SELECT TWO)

CARNE ASADA TACOS

DUCK TACOS

MUSHROOM TACOS

SEAFOOD TACOS

SERVED WITH TRADITIONAL GARNISHES:  
CHOPPED ONION, HOT SAUCE AND PICO DE GALLO

### 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, CRUCOLO, 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

### GRAB & GO SEAFOOD 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

### PASTA STATION

(SELECT TWO SAUCES)

PENNE PASTA SERVED WITH YOUR CHOICE OF  
SAUCES:

TOMATO BASIL, BOLOGNESE, ALFREDO,  
MELENZANA 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

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## 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

# MARQUEE®

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