



VG EVENTS

VINTNER
GRILL





LOCATION

Vintner Grill

10100 w Charleston Blvd suite 150
Las Vegas NV 89135

CONTACT

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General Manager

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Banquet Chef





SUMMERLIN LOCATION

Vintner Grill is a lively American bistro nestled in West Las Vegas in the neighborhood of Summerlin. The bistro's compelling architecture combined with the simplicity of the modern decor gives the dining experience a casual elegance. The focal point for the dynamic outdoor patio is two large canopies in an illuminated setting with custom-made couches and drapery. Created by Executive Chef Michael Vitangeli, the menu features American dishes with Mediterranean influences from Spain, France and Italy.





PRIVATE EVENT SPACE





FEES AND INFORMATION

- Room Rental Fee
- Set-Up Fee
- Cashier Fee
- Breakdown Fee
- Bartender Fee
- Station Attendant Fee
- Cake Cutting Fee
- Chef Fee Standard
- Linen Standard
- Liquor Size Valet
- Parking Charge
- Corkage Fee

- Included
- Included
- Included
- Included
- Included
- \$50 / Person
- \$4 / Person
- Included
- Included
- 1.5 Fl. Oz.
- Included
- \$3 / Bottle

CATERING

Vintner Grill offers complete off-premise catering services. From custom-designed menus and full service staff to equipment rental and party planning, we will bring the event to you. Please inquire with our special events department for more information and pricing.

Vegetarian, Vegan and Gluten-free meals are also available.



MENU PRICING AND OFFERINGS

BREAKFAST

Continental Breakfast Station

Enhancements

Full Breakfast Buffet

LUNCH

Lunch Hospitality Menu

Lunch Hospitality Station Enhancements

Full Lunch Buffet Menu

Plated Lunch Menus

COCKTAIL PARTY/ RECEPTION MENUS

Cocktail Party Passed Hors d'Oeuvres

Cocktail Party Station Enhancements

DINNER

Plated Dinner Menu

Corkage Fee

Steakhouse Dinner Menu

BEVERAGE OFFERINGS

OPEN BAR PACKAGES

House Brands

Call Brands

Premium Brands

BEVERAGE ON CONSUMPTION

Hosted Bar

XXXXXXXXXX

BEVERAGE STATIONS

Margarita Station

Martini Station

Mimosa / Bellini Station

Bloody Mary Station

WINE

Champagne & Sparkling Wine

Bottled White Wine

Bottled Red Wine

ULTRA LOUNGE OFFERINGS

ULTRA LOUNGE MENU

PRICE RANGE

MENU PAGE

\$18-\$27 / Person

7

\$5-\$9 / Person

7

\$23-\$41 / Person

8

\$32-\$47 / Person

9

\$5-\$12 / Person

9-10

\$22-\$53 / Person

11

\$28-\$37 / Person

11-12

\$25-\$32 / Person

13

\$8-\$20 / Person

13-14

\$50-\$60 / Person

15

\$30 / Btl / 2 btl Max

\$95-\$110 / Person

18

\$21-\$42 / Person

19

\$23-\$44 / Person

19

\$25-\$46 / Person

19

\$8-\$12 / Person

20

\$12 / Drink

21

\$12 / Drink

21

\$10 / Drink

21

\$10 / Drink

21

\$32-\$72 / Bottle

22

\$30-\$58 / Bottle

22

\$34-\$98 / Bottle

23

\$275-\$575 / Bottle

24-25



Vg BREAKFAST

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GRILL



BREAKFAST MENUS

CONTINENTAL BREAKFAST STATION AND ENHANCEMENTS

Seasonal Fresh Fruit

Banana Nut Bread

Assorted Fresh Baked Muffins

Granola with Strawberry Yogurt

Fresh Squeezed Orange Juice

Coffee and Hot Tea Service

ADDITIONAL ITEMS

Smoked Salmon with Bagels and Cream Cheese

Roasted Vegetable Quiche with Roasted Peppers and Ementhaler Cheese

EGG STATION

Scrambled Eggs, Breakfast Sausage,
Applewood Smoked Bacon and Breakfast Potatoes

OMELET STATION

Seasonal Vegetables, Artisan Cheeses and Assorted Breakfast Meats

BELGIUM WAFLE STATION

Fresh Seasonal Berries, Maple Syrup and Whipped Cream

BREAKFAST BURRITO STATION

Scrambled Eggs, Refried Black Beans, Chorizo, Bacon,
Mixed Mexican Cheeses, Pico De Gallo and Fire Roasted Salsa

PRICE

\$18 / Person

\$5 / Person

\$5 / Person

\$6 / Person

\$9 / Person

\$7 / Person

\$7 / Person

BREAKFAST MENUS

FULL BREAKFAST BUFFET MENU

(Continental Breakfast is the base station \$18/per)

Seasonal Fresh Fruit

Banana Nut Bread

Assorted Fresh Baked Muffins

Granola with Strawberry Yogurt

Fresh Squeezed Orange Juice

Coffee and Hot Tea Service

STATIONS

PRICE

2 Stations

\$18 +Station / Person

3 Stations

\$18 +Station+Station / Person

4 Stations

\$18 +Station+Station+Station / Person

BLOODY MARY STATION

Infused Premium Vodkas, Spiced Tomato Juice,
Blue Cheese, Olives, Celery, Pickled Green Beans,
Banana Peppers, Cucumbers, Poached Shrimp
and Assorted Flavored Salts

\$10 / Drink

BLOOD ORANGE MIMOSA AND WHITE PEACH BELLINI STATION

Imported Italian Prosecco, Blood Orange Purée,
White Peach Purée

\$10 / Drink



VG LUNCH

VINTNER
GRILL



LUNCH MENUS

CATERING BOXED LUNCHES

Choice of Sandwich

Oven Roasted Turkey Pita with Bacon, Avocado, Brie, Butter Lettuce and Lemon Aioli

Shaved Lamb Sandwich with Grilled Eggplant, Marinated Tomatoes, Goat Cheese, Wild Arugula, Curry Aioli

Grilled Vegetable Sandwich on Ciabatta with Goat Cheese, Pesto, Grilled Treviso and Fresh Tomato

Curried Chicken Salad with Romaine, Apples, Celery, Mint, Avocado and Vine Ripened Tomatoes

Sliced Beef Tenderloin Sandwich on a Baguette with Fresh Horseradish Aioli, Risee, Ripened Tomatoes and Grilled Onions *(\$3 Surcharge)*

All lunches include a piece of Seasonal Fruit, House Made Kettle Chips & Bottled Water

ENHANCEMENTS

Spring Vegetable Pasta Salad with Balsamic, Goat Cheese, Roasted Peppers and Fresh Spinach *(\$4 Surcharge)*

Red Bliss Potato Salad with Celery Leaves, Shallots, Whole Grain Mustard and Aioli *(\$4 Surcharge)*

Assorted Cookies (Snicker Doodle, Chocolate Chip & Peanut Butter) *(\$3 Surcharge)*

Please indicate whether you would like your lunches boxed individually or arranged by the platter *(*No surcharge applies)*

PRICE

\$17

LUNCH MENUS

LUNCH HOSPITALITY MENU AND ENHANCEMENTS

Tuscan White Bean Hummus
Chopped Romaine Caesar Salad
House Made Kettle Style Potato Chips with Sea Salt and Fresh Herbs
Oven Roasted Turkey Pita with Bacon, Avocado, Brie,
Butter Lettuce and Lemon Aioli
Sliced Top Sirloin On Focaccia with Roasted Peppers,
Mustard Aioli, Gouda and Frisée
Grilled Vegetable Sandwich on Ciabatta with Goat Cheese, Pesto,
Grilled Treviso and Fresh Tomato
Assorted Cookies: Snicker Doodle, Chocolate Chip & Peanut Butter

PRICE

\$32 / Person

ADDITIONAL ITEMS

Vegetable Pasta Salad with Balsamic, Goat Cheese,
Roasted Peppers and Fresh Spinach Red

Or

Bliss Potato Salad with Celery Leaves, Shallots, Whole Grain Mustard and Aioli

Or

Marinated Vegetable Salad with Balsamic Reduction and Fresh Mozzarella

\$4 / Person / Item

MEAT AND CHEESE STATION

Imported Assorted Meats and Cheeses, House Made Mustard
and Jellies, Grilled Breads, Dried Fruits

\$13 / Person

SEAFOOD STATION

Chilled Gulf Shrimp with Fresh Horseradish Cocktail Sauce and Fresh Fish Ceviches

\$30 / Person

SLIDER STATION

Kobe Beef Slider with Applewood Smoked bacon,
Mustard Aioli and Emmentaler Cheese

Lamb Slider with HARRISA Aioli, Spicy Sprouts and Camembert

\$13 / Person

PIZZA STATION

Smoked Mozzarella with Romesco Sauce,
Grilled Portobello Mushrooms and Micro Basil

Prosciutto with Roasted Sweet Peppers, Fennel,
Micro-Arugula and White Truffle Oil

\$7 / Person

PASTA STATION

Braised Lamb Bolognese with Rigatoni, Fresh Nutmeg and Truffle Pecorino

Grilled Vegetable Farfalle with Basil Pesto, Goat Cheese and Oven Dried Tomatoes

\$16 / Person

LUNCH MENUS

CARVING STATION

Oven Roasted Prime Tri Tip
Oven Roasted Smoked Turkey
Whole Roasted Beef Tenderloin (\$13 pp Surcharge)

PRICE

\$21 / Person

DESSERT STATION

Tiramisu cappuccino with chocolate genoise, mascarpone cream and chocolate biscotti
White Chocolate Cheesecake with Raspberry Swirl and Crème Anglaise

\$5 / Person

LUNCH MENUS

STATIONS

PRICE

FULL LUNCH BUFFET MENU

(Please select from the Stations listed above)

Lunch Buffet Menus come with Caesar Salad,
Hummus, Spring Vegetable Pasta Salad
and Cookies

2 Stations

\$15 +Station+Station / Person

3 Stations

\$15 +Station+ Station+Station / Person

4 Stations

\$15 +Station+Station+Station+Station / Person

PLATED LUNCH MENU 1

FIRST COURSE

(Please select 2 for your guests to choose from)

Soup du Jour

White Bean Hummus with Olive Relish and Spicy Pita Chips

SECOND COURSE

(Please select 3 for your guests to choose from)

Spinach Salad with Herb Marinated Grilled Chicken, Blue Cheese and Oven Roasted Beets

Caesar Salad with Spiced Grilled Shrimp, Asiago Cheese and Prosciutto

Penne Pasta with Shrimp, English Peas, Sundried Tomatoes and Light Cream Reduction

Grilled Vegetable Sandwich on Ciabatta with Goat Cheese, Pesto, Grilled Treviso and Fresh Tomato

DESSERTS

(Guest's choice of one of the following)

Caramelized Apple Upside Down Cake with Caramel Sauce and Yogurt Gelato

Tiramisu Cappuccino with Chocolate Genoise, Mascarpone Cream and Chocolate Boscotti

PRICE

\$28 / Person

\$5 / Person

PLATED LUNCH MENU 2

FIRST COURSE

(Please select 2 for your guests to choose from)

Treviso Caesar Salad Wrapped in Prosciutto with Egg and Reggiano

Mix Green Salad with Fresh Sliced Pears, Candied Walnuts, Gorgonzola Cheese Crostini, Champagne Vinaigrette

Soup of the Day

SECOND COURSE

(Please select 3 for your guests to choose from)

Prosciutto & Roasted Sweet Pepper Flatbread, Fennel, Micro-Arugula and White Truffle Oil

Classic Cob Salad with Grilled Beef Tenderloin and Bacon Blue Cheese Vinaigrette

Penne Pasta with Shrimp, Sun-Dried Tomatoes and Cream Reduction

Crispy Half Chicken with Truffle Honey-Mustard Glaze, Cavatelli "Mac and Cheese" and Brussels Sprouts

Braised Lamb Bolognese with Black Pepper Tagliatelle, House Made Truffle Ricotta, Fresh Grated Nutmeg

DESSERTS

(Guest's choice of one of the following)

White chocolate cheesecake with raspberry swirl rum anglaise and raspberry sauce

Caramelized Apple Upside Down Cake with Caramel Sauce and Yogurt Gelato

PRICE

\$37 / Person

COCKTAIL PARTY MENUS & ENHANCEMENTS

COCKTAILS PARTY PASSED HORS D'OEUVRES (Choose 5)

White Bean Hummus with Olive Relish & Spicy Pita Chips
Spicy Salmon Tartar with Harissa Aioli on Crispy Matzo Chips
Curried Chicken Salad on Fuji Apple Chips
Bruschetta with Caramelized Onions, Marinated Mushrooms and Ricotta Cheese
Oven Roasted Tomato Tart with Grilled Beef Tenderloin, Shallots and Blue Cheese Vinaigrette
Margherita Flatbread with Plum Tomatoes, Fresh Mozzarella and Avocado Oil
Smoked Mozzarella Flatbread with Romesco Sauce,
Grilled Portobello Mushrooms and Micro Basil
Prosciutto Flatbread with Roasted Sweet Peppers, Fennel,
Micro-Arugula and White Truffle Oil
Grilled Peach Bruschetta on Crostini with Prosciutto and Balsamic reduction

PRICE

\$25 / Person (2 Hours)
\$7 (Ad. Hour / Person)
\$5 (Ad. Item / Person)

ENHANCEMENTS

MEAT AND CHEESE STATION (Imported Assorted Meats and Cheeses, House Made Mustard and Jellies, Grilled Breads, Dried Fruits)

Chipotle Cranberry Cheddar, Wisconsin, 1 year, Cow's Milk, Carr Valley
Mahon, Spain, 10 months, Cow's Milk, Paprika
Moody Blue, Wisconsin, lightly smoked, 3 months, Cow's Milk, Roth Kase
Porchetta, slow roasted, spices, Tuscany, Piacenti Salumeria
Fra Mani Salumi Toscano, Deep Burgundy Color, Slightly Salty
Prosciutto San Daniele, cured 14 months, Italy

PRICE

\$13 / Person

SLIDER STATION

Kobe Beef Slider with Applewood Smoked Bacon,
Mustard Aioli and Emmentaler Cheese
Lamb Slider with Harissa Aioli, Spicy Sprouts and Camembert
Falafel Slider, Tahini Cream Sauce, Bean Sprouts

\$16 / Person

PASTA STATION

Braised Lamb Bolognese with Rigatoni, Fresh Nutmeg and Truffle Pecorino
Shrimp Cannelloni with Truffled Cauliflower Cream, Lemon Zest and Wild Mushrooms

\$21 / Person

SEAFOOD STATION

Chilled Gulf Shrimp Fresh Horseradish Cocktail Sauce
Assorted Fresh Fish Ceviches
Chilled Alaskan King Crab Legs (\$30 Surcharge)

\$32 / Person

ENHANCEMENTS

CARVING STATION

(Please select 3 for your guest's to choose from)

Oven Roasted Prime Tri-Tip Roast

Oven Roasted Leg of Lamb

Oven Roasted Smoked Turkey

Whole Roasted Prime Beef Tenderloin

(\$10.00 Surcharge per person)

DESSERT STATION

Tiramisu Cappuccino with Chocolate Genoise,
Mascarpone Cream and Chocolate Biscotti

White Chocolate Cheesecake with
Raspberry Swirl and Crème Anglaise

FULL BUFFET DINNER

(Please select from the Stations above)

Buffet Station includes Choice of 2 Passed Hors d'Oeuvres,
Artisan Bread Basket and Caesar Salad

2 Stations

3 Stations

4 Stations

PRICE

\$25 / Person

\$8 / Person

\$15 / Person

\$15 +Station+Station / Person

\$15 +Station+ Station+Station / Person

\$15 +Station+Station+Station+Station / Person



VG DINNER

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PLATED DINNER MENU 1

STARTERS

(Served Family Style)

Smoked Mozzarella with Romesco Sauce,
Grilled Portobello Mushrooms, and Micro Basil

Crispy Calamari with Haricot Verts, Lemon and Curry Aioli

PRICE

\$5 / Person

\$5 / Person

SECOND COURSE

(Please select 2 for your guests to choose from)

Treviso Caesar Salad Wrapped in Prosciutto with Egg and Reggiano

Mixed Green Salad with Fresh Sliced Pears, Candid Walnuts,
Gorgonzola Cheese Crostini, Champagne Vinaigrette

Soup Of The Day

ENTREES

(Please select 3 for your guests to choose from)

Braised Lamb Bolognese with Rigatoni, House Made Truffle Ricotta,
Fresh Grated Nutmeg

Crispy Half Chicken with Truffle Honey-Mustard Glaze,
Trofie Pasta "Mac and Cheese" and Broccolini

Scottish Salmon Over Spinach, Toasted Orzo, Lemon Gremolata, Sweet Tomatoes

Bistro Steak Medallions with Basmati Rice, English Peas and Portobello Mushroom Cream

DESSERTS

(Guest's choice of one of the following)

Tiramisu Cappuccino with Chocolate Genoise and Mascarpone

White Chocolate Cheesecake with Raspberry Swirl Rum Anglaise and Raspberry Sauce

\$50 / Person

PLATED DINNER MENU 2

STARTERS

(Choice of 2)

Crispy Calamari with Haricot Verts, Lemon and Curry Aioli

White Bean Hummus with Olive Relish and Spicy Pita Chips

Prosciutto Flatbread with Roasted Sweet Peppers, Fennel, Micro Arugula and White Truffle Oil

SECOND COURSE

(Please select 2 for your guests to choose from)

Treviso Caesar Salad Wrapped in Prosciutto with Egg and Reggiano

Mixed Green Salad with Fresh Sliced Pears, Candid Walnuts, Gorgonzola Cheese Crostini, Champagne Vinaigrette

Soup Of The Day

ENTREES

(Guest's choice of one of the following)

Jumbo Lump Crab Ravioli with Fresh English Peas, Crimini Mushrooms, Baby Tomatoes and Pecorino

Seared Halibut with Couscous, Spinach, Toasted Orzo, Lemon Gremolata and Baby Tomatoes

Crispy Free-Range Half Chicken with Truffle Honey-Mustard Glaze, Cavatelli "Mac and Cheese" and Brussels Sprouts

Prime Beef Tenderloin with Garlic Potato Puree, Grilled Asparagus and Peppercorn Sauce (\$10.00 Surcharge)

DESSERTS

(Guest's choice of one of the following)

Tiramisu Cappuccino with Chocolate Genoise, Mascarpone Cream and Chocolate Biscotti

Caramelized Apple Upside Down Cake with Caramel Sauce and Yogurt Gelato

PRICE

\$60 / Person

PLATED DINNER MENU 3

STARTERS

(Served family style)

White Bean Hummus with Olive Relish and Spicy Pita Chips

Prosciutto Flatbread with Roasted Sweet Peppers,
Fennel, Micro Arugula and White Truffle Oil

FIRST COURSE

Pan Seared Crab Cakes with Tarragon Cream Sauce, Roasted Peppers
and Mixed Green Salad

SECOND COURSE

(Please select 2 for your guests to choose from)

Treviso Caesar Salad Wrapped in Prosciutto with Egg and Reggiano

Mixed Green Salad with Fresh Sliced Pears, Candid Walnuts,
Gorgonzola Cheese Crostini and Champagne Vinaigrette

Soup Of The Day

PASTA COURSE

Wild Mushroom Rigatoni with Portobella Cream Sauce
& House Made Truffle Ricotta

ENTREES

(Guest's choice of one of the following)

Grilled Beef Tenderloin with Spring Vegetables, Garlic Potato Puree,
Tomato Mousse, Red Wine Sauce

Halibut with Cous Cous, Spinach, Toasted Orzo,
Lemon Gremolata and Sweet Tomatoes

Crispy Half Chicken with Truffle Honey-Mustard Glaze,
Cavatelli "Mac and Cheese" and Brussels Sprouts

Moroccan Spiced Australian Rack of Lamb with Creamy Polenta,
Baby Vegetables and Red Wine Reduction

DESSERTS

(Guest's choice of one of the following)

Tiramisu Cappuccino with Chocolate Genoise and Mascarpone Cream

Champagne Sabayon, Fresh Strawberries, Pound Cake in Vanilla Bean, Rum Raisin Sauce

PRICE

\$80 / Person

VINTNER PRIME WOOD GRILL MENU

STARTERS

(Please select 2 for your guests to choose from)

Pan Seared Crab Cakes with Tarragon Cream Sauce, Roasted Peppers and Mix Green Salad Dill Cream Sauce with American Caviar

Gulf Shrimp Cocktail with Harissa-Horseradish Cocktail Sauce, Apples and Celery

Prosciutto Flat Bread Roasted Sweet Pepper Fennel, Micro Arugula and White Truffle Oil
Soup Of The Day

SALAD

(Guest's choice of one of the following)

Treviso Caesar Salad Wrapped in Prosciutto with Egg and Reggiano

Traditional Wedge Salad with Blue Cheese, Applewood Smoked Bacon, Cucumber and Tomato

STEAKS AND SEAFOOD

(Guest's choice of one of the following)

8 Oz. Prime Beef Tenderloin

14 Oz. Prime Rib-Eye Steak

Grilled Pacific Salmon

Crispy Pan Roasted Chicken

ADDITIONAL ITEMS

Oven Roasted Maine Lobster Tail

Shrimp Scampi (\$15 / Person Surcharge)

SIDE ITEMS

(Please select 2 items to be served family style)

Lobster Mac and Cheese

Brie Whipped Potato Purée

Potato Gratin

Grilled Asparagus

Sautéed Baby Spinach

SAUCES

(Guest's choice of one of the following)

Red Wine Sauce

Béarnaise Sauce

DESERTS

(Guest's choice of one of the following)

Tiramisu Cappuccino with Chocolate Genoise and Mascarpone Cream

Caramelized Apple Upside Down Cake with Caramel Sauce and Yogurt Gelato

PRICE

\$95 / Person



VG LIBATIONS

BEVERAGE ON CONSUMPTION

HOUSE BRANDS

CALL BRANDS

PREMIUM BRANDS

SPECIALTY DRINKS

WINE SELECTIONS

DOMESTIC BEERS

Anchor Steam
Blue Moon
Coors Light
New Belgium Fat Tire

IMPORTED BEERS

Amstel Light
Corona
Heineken
Stella Artois

SPECIALTY BEERS & MICRO BREWS

Dogfish 90 Minute IPA

CORDIALS

Amaretto Di Daronno
Bailey's Irish Cream
Drambuie
Frangelico
Kahlua

SOFT BEVERAGES

FRUIT JUICES

BOTTLED WATER

Fiji, 500ml , Voss 500ml, Pellegrino 750ml

HOSTED BAR OR CASH BAR

\$8 / Drink

\$10 / Drink

\$12 / Drink

\$12 / Drink

See Wine List

\$6 / Drink

\$8 / Drink

\$10 / Drink

\$8 / Drink

\$3.50/ Drink

\$5 / Drink

\$8-\$8.50 / Btl

BEVERAGE STATION MENUS

MARGARITA STATION

Hand Crafted Margaritas made with 100% Blue Agave Seasonal Fruits and Fresh Purées. All Margaritas will be served on the rocks using Patrón Citronge, Fresh Limes and Agave Nectar, Herradura Blanco, , Cuervo Tradicional Reposado and Sauza Añejo

PRICE

\$12 / Drink

MARTINI STATION

Featuring Specialty Martinis and Favorites from Vintner Grill's Martini List. Plus all the classics made with Premium Vodkas and Gins.

Tito's Premium Vodka

Ketel One Vodka

Belvedere Vodka

Bombay Sapphire Gin

Hendrick's Gin Death's

Aviation Gin

\$12 / Drink

BLOODY MARY STATION

Infused Vodkas, Spiced Tomato Juice, Blue Cheese Olives, Celery, Pickled Green Beans, Banana Peppers, Cucumbers, Poached Shrimp and Assorted Flavored Salts

\$10 / Drink

BLOOD ORANGE MIMOSA AND WHITE PEACH BELLINI STATION

Imported Italian Prosecco, Blood Orange Purée; White Peach Purée

\$10 / Drink

BOTTLE SERVICE MENU

(Each bottle is inclusive of 3 beverage mixers per bottle, soda, juices and fruit bar)

VODKA

- Grey Goose - 1 Liter
- Ketel One - 1 Liter
- Belvedere - 1 Liter

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- Bombay Sapphire - 1 Liter
- Ketel One - 750 ML
- Belvedere - 750 ML

TEQUILA

- Cuervo Traditional Reposada - 1 Liter
- Sauza Hornitos Anejo - 750 ML
- Patrón Blanco - 750 ML

CHAMPAGNE

- Dom Perignon Rose' - 750 ML
- Louis Roederer Crystal - 750 ML
- Laurent Perrier Grand Siecle - 750 ML

All food and beverage is subject to a 20% service charge in addition to 8.15% Nevada State sales tax.

PRICE

\$325 / Bottle

\$275 / Bottle

\$300 / Bottle

\$300 / Bottle

\$325 / Bottle

\$325 / Bottle

\$300 / Bottle

\$325 / Bottle

\$325 / Bottle

\$800 / Bottle

\$600 / Bottle

\$277 / Bottle

THE BEVERAGES

HOSTED BAR

Vintner Grill offers the option of Well, Call or Premium Brand Hosted Bar and beverages and upon consumption. Vintner Grill also offers a wine & beer only package. In order to manage event costs for the event host, guests are limited to order within the parameters of the specified brands for the hosted bar package. A guaranteed beverage minimum of \$250 is required for all cash consumption.

CASH BAR

House Brand Beverages

Call Brand Beverages

Premium Brand Beverages

Domestic Beers

Imported Beers

Premium Beers

House Red and White Wine

PRICE

\$8 / Drink

\$10 / Drink

\$12 / Drink

\$6 / Drink

\$8 / Drink

\$10 / Drink

\$10 / Glass

\$40 / Bottle

PREMIUM BEVERAGE PACKAGE

Grey Goose Vodka & Goose Flavored Vodka, Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Crown Royal Whiskey, Gentleman Jack Bourbon, Johnnie Walker Black Label Scotch, Patron Reposado Tequila, Hardy VS Cognac, Bailey's, Amaretto, Frangelico

Heineken, Amstel Light, Stella Artois, New Castle Brown Ale, Fat Tire Amber Ale, Modelo Especial and Guinness Stout

Also includes all wine listed in Well & Call Beverage Packages

1 Hour

2 Hour

3 Hour

4 Hour

\$25 / Person

\$32 / Person

\$39 / Person

\$46 / Person

Shots will not be served with the purchase of a beverage package.

CALL BEVERAGE PACKAGE

Absolut Vodka & Assorted Absolut Flavored Vodka, Stolichnaya Vodka, Aviation Gin, Maker's Mark Bourbon, Johnny Walker Red Label Scotch, Captain Morgan Rum, Herradura Blanco Tequila, Courvoisier VS Cognac, Bailey's, Amaretto, Frangelico
Heineken, Amstel Light, Stella Artois, New Castle Brown Ale, Fat Tire Amber Ale

Also includes all wine listed in Well & Call Beverage Packages

1 Hour

2 Hour

3 Hour

4 Hour

\$23 / Person

\$30 / Person

\$37 / Person

\$44 / Person

Shots will not be served with the purchase of a beverage package.

THE BEVERAGES

HOUSE BEVERAGE PACKAGE

Jim Beam Bourbon, Smirnoff Vodka, Beefeater Gin, Baccardi Rum, Seagram's 7 Whiskey, Christian Brothers Brandy, Dewar's white Label Scotch, Sauza Blue Tequila

Coors Light, Amstel Light, Heineken & Corona

Chardonnay: Cambria, Santa Maria Valley, California '14

Pinot Grigio: Satori Family, Friuli-Venezia, Guiulia, Italy '14

Tempranillo: Bodegas Ontañon, Rioja, Spain '12

Cabernet Sauvignon: Liberty School, Paso Robles, California '13

(Full wine list available upon request)

1 Hour

2 Hours

3 Hours

4 Hours

Shots will not be served with the purchase of a beverage package.

DOMESTIC AND IMPORTED BEER AND HOUSE WINE PACKAGE

Coors Light, Amstel Light, Heineken, Corona, Fat Tire, Bass Ale

Chardonnay: Cambria, Santa Maria Valley, California '14

Pinot Grigio: Satori Family, Friuli-Venezia, Guiulia, Italy '14

Tempranillo: Bodegas Ontañon, Rioja, Spain '12

Merlot: Cartlidge & Brown, North Coast, California '13

Cabernet Sauvignon: Liberty School, Paso Robles, California '13

2 Hours

3 Hours

4 Hours

All above packages do not include bottled water service

PRICE

\$21 / Person

\$28 / Person

\$35 / Person

\$42 / Person

\$22 / Person

\$26 / Person

\$30 / Person

THE BEVERAGES

OPEN BAR

Charges based upon consumption & guests may order any beverage at the bar. A guaranteed beverage minimum of \$250 must be met.

CASH BAR

Guests are charged on an individual basis. Bar tabs may be run by providing the bartender with a credit card prior to ordering. A guaranteed beverage minimum of \$250 must be met.

BAR STAFFING

One bartender per 75 guests, maximum of 3 bartenders at main bar. An additional bartender can service your guests for \$75 per bartender. An additional beverage station may be positioned within the dining room, or on the patio at your request.

WINE CORKAGE

A wine corkage fee of \$30 per bottle minimum; limit 2 (.750 ml) bottle per event. No other outside beverage is allowed.

BOTTLED WATER SERVICE

3-4 glasses per bottle

STILL

Fiji, Fiji - 1000ml

Voss, Norway - 800ml

MOVING

Pellegrino, Italy - 1000ml

Voss, Norway - 800ml

BUTLERED SPECIALTY DRINKS

Choose from the Seasonal Vintner Grill Specialty Drink Menu

PRICE

\$8 / Bottle

\$8.50 / Bottle

\$8 / Bottle

\$8.50 / Bottle

\$10-\$14 / Drink