

MGM Grand  
In Suite Catering Menu



Revised February 2009



In Suite Catering – (702) 891-7433 – [www.mgmgrand.com](http://www.mgmgrand.com)

## MGM Grand In Suite Catering Menu

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## MGM Grand In Suite Catering Menu

### Menu at a Glance

Breakfast Buffets	starting at \$18.00 per person to \$25.00 per person
Break Packages	starting at \$14.00 per person to \$18.00 per person
Cold Lunches	starting at \$26.00 per person to \$30.00 per person
Hot Lunches	starting at \$30.00 per person to \$36.00 per person
Display Platters	starting at \$130.00 per person to \$375.00 per person
Sushi	starting at \$6.00 per piece
Hors d'Oeuvres	starting at \$4.00 per piece to \$5.00 per person
Carving Stations	starting at \$285.00 each to \$460.00 per person
Sides	starting at \$6.00 per person to \$7.50 per person
Bar Packages	starting at \$450.00 each to \$1575.00 per person
Wines by the Bottle	starting at \$34.00 per bottle to \$935.00 per bottle
Open Bars	starting at \$20.00 per person to \$40.50 per person



**MGM Grand  
In Suite Catering Menu**

**Breakfast Buffets**

**Continental Breakfast** **\$21.00 per person**  
Assorted Danish Pastries, Muffins, and Croissants  
Fresh Chilled Fruit Juices  
Coffee, Decaffeinated Coffee, and Assorted Teas  
Fresh Seasonal Fruit Cocktail

**Fitness Continental** **\$23.00 per person**  
Sliced Fresh Fruit Display  
Fresh Fruited Yogurt with House Made Granola  
Banana Nut, Bran, Blueberry & Whole Grain Muffins  
Fresh Chilled Fruit Juices  
Coffee, Decaffeinated Coffee, and Assorted Teas

**Start the Morning off right:**  
Add Bloody Mary or & Mimosa to your Buffet  
at just **\$7.00 per drink**

**Traditional American Breakfast** **\$25.00 per person**  
Fresh Scrambled Eggs with Chives  
& Sweet 100 Cherry Tomatoes  
Breakfast Potatoes, Crisp Bacon, and Country Sausage  
Fresh Croissants, Cheese Biscuits, and Muffins  
Assorted Chilled Fruit Juices  
Coffee, Decaffeinated Coffee, and Assorted Teas

**Boxed Breakfast** **\$18.00 per person**  
Assorted Muffins and Croissants,  
with Butter and Fruit Preserves  
Whole Fruit, Individual Fruit Yogurt  
Chilled Fruit Juice

\*Assorted soft drinks and mineral waters available on request starting at \$3.75 per bottle

# MGM Grand In Suite Catering Menu

## Breakfast Selections

### Beverages

Coffee, Decaffeinated Coffee or Assorted Teas	<b>\$59.00 per gallon</b>
Fruit Juices (Orange, Grapefruit, Tomato, Apple, Pineapple, Cranberry)	<b>\$20.00 per quart</b>
Milk (Whole, 2%, Skim, Chocolate)	<b>\$15.00 per quart</b>
Lemonade or Iced Tea	<b>\$15.00 per quart</b>
MGM Grand Premium Drinking Water	<b>\$3.75 per bottle</b>
Evian Water	<b>\$4.00 per bottle</b>
Fiji Water	<b>\$4.50 per bottle</b>
Perrier or San Pellegrino Sparkling Water	<b>\$4.00 per bottle</b>

### Bakery

Assorted Muffins, Croissants, and Danish Pastries	<b>\$45.00 per dozen</b>
Bagels with Cream Cheese	<b>\$48.00 per dozen</b>
Cinnamon-Pecan Rolls	<b>\$48.00 per dozen</b>

All Bakery Items Accompanied with Butter and Fruit Preserves

### Breakfast Accompaniments

Assorted Granola Bars	<b>\$42.00 per dozen</b>
Fresh Fruit Cocktail	<b>\$7.00 per person</b>
Fresh Seasonal Berries	<b>\$8.00 per person</b>
Assorted Sliced Fresh Fruit Tray	<b>\$7.00 per person</b>
Ham, Bacon or Sausage	<b>\$5.00 per person</b>
Individual Dry cereal w/Milk or Cream	<b>\$4.00 per box</b>
Assorted Yogurts (Plain or Fruit)	<b>\$4.00 each</b>
Whole Fruit	<b>\$3.00 each</b>
Smoked Nova Scotia Salmon	<b>\$14.00 per person</b>
With Bagels & Cream Cheese	
Croissant Sandwiches	<b>\$8.00 per person</b>
With Scrambled Eggs, Ham, and Cheddar Cheese	



**MGM Grand  
In Suite Catering Menu**

**Beverage & Break Packages**

<b>The Beverage Cart</b> 12 Assorted Soft Drinks 6 each Sparkling & Non Sparkling Waters MGM Brand Coffees & Assorted Teas	<b>\$185.00 each</b>
<b>The Deluxe Beverage Cart</b> 12 Assorted Soft Drinks 6 each Sparkling & Non Sparkling Waters 1 Quart each Orange & Cranberry Juice MGM Brand Coffees & Assorted Teas	<b>\$215.00 each</b>
<b>Sweet Break</b> Chocolate Nut Crunch Bars Jumbo Cookies & Fudge Brownies Assorted Soft Drinks Sparkling & Non Sparkling Waters MGM Brand Coffees & Assorted Teas	<b>\$14.00 per person</b>
<b>Afternoon Snack Break</b> Assorted Individual Bags of Chips Pretzels, Caramel Corn, & Peanuts Assorted Soft Drinks Sparkling & Non Sparkling Waters MGM Brand Coffees & Assorted Teas	<b>\$16.00 per person</b>
<b>The Healthy Break</b> Fresh Seasonal Sliced Fruits, Granola Bars Assorted Individual Fruit Yogurts Fresh Squeezed Orange Juice Assorted Sparkling & Non Sparkling Waters MGM Brand Coffees & Assorted Teas	<b>\$18.00 per person</b>

\*Assorted soft drinks and mineral waters available on request at \$3.75 per bottle.

## MGM Grand In Suite Catering Menu

### Afternoon à la Carte

#### Snacks

Whole Fresh Fruit	\$ 3.00 per piece
Fresh Seasonal Berries	\$ 8.00 per person
Assorted Granola & Energy Bars	\$42.00 per dozen
Assorted Candy Bars	\$44.00 per dozen
Variety of Gourmet Finger Sandwiches	\$60.00 per dozen
Chocolate Dipped Pretzels	\$44.00 per dozen
Kettle Brand Potato Chips	\$28.00 per pound
Tortilla Chips	\$28.00 per pound
Pretzels	\$26.00 per pound
White Chocolate or Caramel Popcorn	\$36.00 per bowl
Fancy Mixed Nuts	\$25.00 per bowl
Kettle Chips with Onion & Ranch Dips	\$46.00 (serves 20)
Tortilla Chips with Guacamole and Salsa	\$50.00 (serves 20)
Assorted Individual Bags of Chips	\$3.50 each
Assorted Individual Bags of Popcorn, Peanuts & Pretzels	\$3.50 each

#### Desserts

Brownie & Blondie Bars	\$42.00 per dozen
Assorted Large Cookies	\$42.00 per dozen
Rice Crispy Bars	\$48.00 per dozen
Assorted Chocolates & Truffles	\$42.00 per dozen
Assorted Mini Cheesecakes	\$56.00 per dozen
Assorted Biscotti	\$48.00 per dozen
Strawberries Dipped in White and Dark Chocolate	\$54.00 per dozen
French & Italian Pastries	\$54.00 per dozen
Assorted Crunch Bars	\$44.00 per dozen

#### Beverages

Red Bull Energy Drink, Regular or Sugar Free	\$6.00 each
Assorted Soft Drinks	\$3.75 each
MGM Grand Premium Drinking Water	\$3.75 each
Evian Water	\$4.00 each
Fiji Water	\$4.50 each
Perrier or San Pellegrino Sparkling Water	\$4.00 each
Lemonade or Iced Tea	\$15.00 per quart
Coffee, Decaffeinated Coffee, or Assorted Teas	\$59.00 per gallon



# MGM Grand In Suite Catering Menu

## Cold Lunches

Available for service from 11:00 AM – 3:00 PM

### **Deli Buffet**

**\$27.00 per person**

Black Forrest Ham, Turkey, Roast Beef, Salami,  
Sliced Swiss & Cheddar Cheeses with Rustic La Brea Breads  
Lettuce, Tomato, Onion, Pickles, & Olives  
Tossed Greens with Assorted Dressings and Potato Salad  
Cookies & Brownies  
MGM Brand Coffees & Assorted Teas

### **Executive Sandwich Buffet**

**\$30.00 per person**

Chefs Selection of Gourmet Sandwiches  
Caesar Salad and Pasta Salad  
Chocolate Dipped Pretzels & Crunch Bars  
MGM Brand Coffees & Assorted Teas

### **Add a Soft Drink Package to your Lunch**

Receive 12 Assorted Soft Drinks  
and 12 Assorted Waters for only  
**\$75.00 per package**

### **Caesar Salad Buffet**

**\$28.00 per person**

Marinated Grilled Chicken & Garlic Shrimp  
Heart of Romaine Spears, Shaved Parmesan, and Focaccia Croutons  
Fresh Baked La Brea Rolls w/ Butter  
Assorted Fruit Tartlets  
MGM Brand Coffees & Assorted Teas

### **Boxed Lunch**

**\$26.00 per person**

#### Choice of Sandwich:

Rare Roast Beef with Peppercorn Dressing  
Black Forest Ham & Gruyere with Dijon Aioli  
Turkey & Swiss Cheese on Whole Wheat  
Tandoori Chicken Sandwich with Minted Humus  
Vegetarian Wrap  
with Potato Salad, Fresh Whole Fruit,  
Individual Bag of Chips and Rice Crispy Bar or Brownie



**MGM Grand  
In Suite Catering Menu**

**Hot Lunches**

Available for service from 11:00 AM – 3:00 PM

**Mexican Lunch Buffet** **\$30.00 per person**

Mexican Corn Salad  
Fresh Greens with Vinaigrette  
Chicken & Beef Fajita Station with Flour Tortillas,  
Salsa Roja, Mexican Cream, Cilantro, Onions, Tomatoes, and Queso  
Cheese Enchiladas, and Spanish Rice  
Fresh Baked Caramel Flan  
MGM Brand Coffees & Assorted Teas

**Pan Seared Halibut** **\$35.00 per person**

Marinated in a Porcini Oil,  
Sautéed Spinach and Mustard Greens,  
Paella Rice  
Peppered Beef Tenderloin with Thai Basil,  
Arúgula, Frisée, Oven Dried Tomatoes,  
Roasted Garlic, Pesto Dressing  
Fresh Baked Rolls and Butter  
Mini Banana Cream Pie  
MGM Brand Coffees & Assorted Teas

**Free Range Chicken** **\$32.00 per person**

Blackened Chicken Breast Roasted Shallots,  
Mix Fresh Herb Salad with Green Beans and Snap Peas  
Fresh Baked Rolls and Butter  
Apple Sesame Strudel  
MGM Brand Coffees & Assorted Teas

**Roasted Beef Tenderloin** **\$36.00 per person**

Larded with Confit Shallots,  
Sautéed Fingerling Potatoes  
with Red Onions and Mushrooms  
Béarnaise Sauce  
Green Bean Salad with Shaved Hazelnuts & Smoked Duck Breast  
Assorted Fresh Baked Rolls and Butter  
Tiramisu  
MGM Brand Coffees & Assorted Teas

## MGM Grand In Suite Catering Menu

### Sushi Display

(Minimum 25 pieces)

Selection of Nigiri & Maki Sushi **\$6.00 per piece**  
(Tuna, Yellowtail, Shrimp, Salmon, Kani, California Roll)  
Served with Marinated Ginger, Wasabi & Soy Sauce

### Display Platters

#### **Arrangement of Crisp Seasonal Vegetables w/Dip**

Regular (Serves up to 20) **\$130.00 each**  
Large (Serves up to 40) **\$240.00 each**

#### **Seasonal and Tropical Fresh Fruit Display w/Dips**

Regular (Serves up to 20) **\$140.00 each**  
Large (Serves up to 40) **\$250.00 each**

#### **Assortment of Sliced Deli Meats & Cheeses, Condiments, Bread & Rolls**

Regular (Serves up to 20) **\$260.00 each**  
Large (Serves up to 40) **\$375.00 each**

#### **Selection of Domestic and Imported Cheeses with Crackers**

Regular (Serves up to 20) **\$260.00 each**  
Large (Serves up to 40) **\$375.00 each**

#### **Whole Side of Smoked Nova Scotia Salmon (serves 30)**

Cream Cheese, Capers Berries and Traditional Breads **\$375.00 each**

**Let us create the perfect Ice Sculpture for your  
Display Platters!**

Diamond Cut Ice Trays, Company Logos, Dolphins,  
Swans, etc. - Pricing starts at just **\$275.00**

### Seafood Displays

(Minimum 25 pieces each item)

Seafood Symphony on Ice **\$6.00 per piece**  
Combination of Shrimp,  
King Crab Legs and Lobster Medallions  
Alaskan King Crab Legs **\$6.00 per piece**  
Chilled Jumbo Gulf Shrimp **\$5.50 per piece**  
Lobster Medallions **\$6.50 per piece**




**MGM Grand  
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**Hors d'Oeuvres à la Carte**

(Minimum 25 pieces each item)

Hand-passing is available upon request  
for an additional labor charge per Server



**Cold Selections**

Passion Fruit Gelee with Coconut Lump Crab	<b>\$5.95 per piece</b>
Smoked Chicken with Crème Corn Chowder	<b>\$5.95 per piece</b>
Tuna Tartar with Sesame Ginger Green Tea	<b>\$5.95 per piece</b>
Wasabi Soy Curd with Moo Shu Chicken	<b>\$5.95 per piece</b>
 Caprese on a Stick	<b>\$5.95 per piece</b>
Humus with Lobster Tabouli and Fatoush Cracker	<b>\$5.95 per piece</b>
Hickory Salmon Puree with Potato Vichy and Yukon Waffle	<b>\$5.95 per piece</b>



Martinis, Mojitos, Margaritas, Merlot, Miller Light and  
more...

Add an Open Bar to your Reception!  
Pricing starts at just **\$20.00 per person**

**Hot Selections**

Pressed Chicken Quesadilla with Queso Mexicana	<b>\$5.95 per piece</b>
"Fish & Chips" Lobster and Shrimp with Fingerling Gaulfrette & Remoulade	<b>\$5.95 per piece</b>
 "New Age" Fried Mozzarella with Tomato-Pesto Slurry	<b>\$5.95 per piece</b>
Kobe Beef "Patty Melt"	<b>\$5.95 per piece</b>
Chorizo & Lump Crab Cake with Pumpkin Seed Crème Fraîche	<b>\$5.95 per piece</b>
 Mini Spinach & Artichoke Boule	<b>\$5.95 per piece</b>
Mongolian Chicken Strips with Cilantro Mojo	<b>\$5.95 per piece</b>

**Stationed Items**

 Crisp Spring Rolls with Sweet and Sour Dipping Sauce	<b>\$4.00 per piece</b>
 Parmesan Crusted Artichokes	<b>\$4.25 per piece</b>
Chicken Wings Bleu Cheese Dip	<b>\$4.00 per piece</b>
Crab Cakes with Chipotle Remoulade Sauce	<b>\$5.00 per piece</b>
New Zealand Lamb Chops with Cilantro Pesto	<b>\$5.00 per piece</b>
Beef Tenderloin Medallions	<b>\$5.00 per piece</b>

 = Vegetarian Option

# MGM Grand In Suite Catering Menu

## Carving Stations

Carving Stations are designed for 2 hours of service.  
Meat portions are based on 6oz per guest

### Entrees

#### **Maple Glazed Country Ham (serves 25) \$285.00**

Served with Imported Mustard & Fresh Baked Rolls



*Our Sommelier Suggests with this Dinner:  
Riesling, Leitz, Dragonstone  
Pinot Noir, Acacia*

#### **Roasted Breast of Turkey (serves 25) \$285.00**

Served with Cranberry Compote & Fresh Baked Rolls



*Our Sommelier Suggests with this Dinner:  
Beringer, White Zinfandel  
Sauvignon Blanc, Spy Valley*

#### **Slow Roasted Prime Rib of Beef (serves 25) \$415.00**

Served with Natural Au Jus, Creamy  
Horseradish Sauce & Fresh Baked Rolls



*Our Sommelier Suggests with this Dinner:  
Cabernet Sauvignon, Robert Mondavi  
Merlot, Ferrari-Carano*

#### **Thyme & Peppercorn Crusted Sirloin of Beef (serves 25) \$460.00**

Served with Peppercorn Sauce, Creamy  
Horseradish Sauce & Fresh Baked Rolls



*Our Sommelier Suggests with this Dinner:  
Merlot, Franciscan  
Shiraz, Greg Norman*

#### **Roasted Veal Loin with a Mustard Crust (Serves 20) \$460.00**

Served with Wild Mushrooms & Mustard  
Cream Sauce & Fresh Baked Rolls



*Our Sommelier Suggests with this Dinner:  
Cabernet Sauvignon, Rodney Strong  
Zinfandel, Seghesio*



#### **Personalize your Carving Station**

Chef/Carver available upon request  
at **\$175.00** Labor Fee for the first 2 hours  
Each Additional Hour will be charged at \$87.50 per hour

# MGM Grand In Suite Catering Menu

## Sides

### Salads

<b>Heirloom and Cherry Tomatoes</b> with Pesto Dressing and Pine Nuts	<b>\$7.50 per person</b>
<b>Traditional Caesar Salad</b> Crisp Romaine with Shaved Parmesan, Herbed Croutons and Caesar Dressing	<b>\$7.50 per person</b>
<b>Baby Field Greens</b> Mixed Field Greens with Assorted Dressings	<b>\$6.25 per person</b>

### Vegetables

Roasted Garlic & Rosemary Mashed Potatoes	<b>\$6.00 per person</b>
Deep Fried Potato Wedges with dried Herbs	<b>\$6.00 per person</b>
Boiled New Potatoes in Herbed Butter	<b>\$6.00 per person</b>
Seasonal Assorted Sautéed Vegetables	<b>\$6.00 per person</b>
Baby Green Beans Almandine	<b>\$6.00 per person</b>
Grilled Asparagus with Portobello Mushrooms	<b>\$6.00 per person</b>

### **The Pasta Station**

The perfect Side Dish for Carving Station or Dinner Buffet

Penne Pomodoro, Spaghetti Alfredo and Pasta in Lemon  
and Garlic Sauce served with your Choice of Shrimp or  
Chicken Caesar Salad and Garlic Bread  
for only **\$28.00 per person**

### Pastas

<b>Penne Pomodoro</b> Penne Pasta in Herbed Tomato Sauce	<b>\$7.50 per person</b>
<b>Spaghetti Alfredo</b> Spaghetti in creamy Alfredo Sauce	<b>\$7.50 per person</b>
<b>Choice of Pasta with Lemon and Garlic</b> Choose from Penne or Spaghetti Pasta served with a light Lemon and Garlic Sauce	<b>\$7.00 per person</b>

# MGM Grand In Suite Catering Menu

## Open Bar Packages

Fully-Stocked Bar Featuring a Selection of Liquor, Sommelier Selection of Wines,  
Assorted Beers, Soft Drinks, Mineral Waters & Juice Mixers

### **Standard Brands**

Absolut Vodka, Beefeater Gin, Jim Beam Bourbon  
Bacardi Silver Rum, Crown Royal, Jose Cuervo 1800 Tequila

1 Hour	<b>\$20.00 per person</b>
2 Hours	<b>\$26.00 per person</b>
3 Hours	<b>\$32.00 per person</b>

### **Premium Brands**

Belvedere Vodka, Tanqueray 10 Gin, Bacardi 8 Year Rum  
Makers Mark Bourbon, Johnnie Walker Black Label,  
& Patron Reposado Tequila

1 Hour	<b>\$23.50 per person</b>
2 Hours	<b>\$29.50 per person</b>
3 Hours	<b>\$35.50 per person</b>

### **Deluxe Brands**

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 8 Year Rum,  
Woodford Reserve Bourbon, Oban 14 Year Scotch, Petron Anejo Tequila  
Courvoisier VSOP Cognac, & Grand Marnier

1 Hour	<b>\$28.50 per person</b>
2 Hours	<b>\$34.50 per person</b>
3 Hours	<b>\$40.50 per person</b>

Bar Packages may be extended beyond 3 hours at an additional \$8.00 per person per hour.



A Bartender Fee of \$150.00 for the first 3 Hours will  
apply.

Each additional hour will be charged at \$50.00 per hour.  
All Open Bars are subject to \$500.00 Minimum

**MGM Grand  
In Suite Catering Menu**

**Room Service Bar Packages**

**Beer, Wine and Soda Package** **Total \$450.00**

2 Chardonnay, Columbia Crest, H3  
2 Cabernet Sauvignon, Geyser Peak  
6 each Budweiser, Coors Light, Heineken & Corona  
6 each Coke, Diet Coke & Sprite  
6 each Evian & San Pellegrino Waters

**Basic Bar Set-Up** **Total \$550.00**

1 each Absolut Vodka, Beefeater Gin, Jim Beam Bourbon  
& Bacardi Silver Rum  
6 each Budweiser & Coors Light  
Bloody Mary & Apple Pucker  
Orange, Cranberry & Pineapple Juice  
Grenadine & Dry Vermouth  
6 each Coke, Diet Coke & Sprite  
4 each Tonic & Soda Water

**Standard Bar Set-Up** **Total \$1375.00**

1 each Absolut Vodka, Beefeater Gin, Jim Beam Bourbon  
Bacardi Silver Rum, Crown Royal, Jose Cuervo 1800 Tequila  
12 each Budweiser, Coors Light, Heineken & Corona  
2 Chardonnay, Columbia Crest, H3  
2 Cabernet Sauvignon, Geyser Peak, 1 Beringer White Zinfandel  
6 each Coke, Diet Coke, Sprite, Tonic, Soda Water, & Ginger ale  
6 each Evian & San Pellegrino Waters  
2 Carafes each Fresh Orange Juice & Cranberry Juice  
1 each Sweet-n-Sour, Dry Vermouth, Triple Sec & Apple Pucker

**Premium Bar Set-Up** **Total \$1575.00**

1 each Belvedere Vodka, Tanqueray 10 Gin, Bacardi 8 Year Rum  
Woodford Reserve Bourbon, Johnnie Walker Black Label,  
& Patron Anejo Tequila  
2 each Sauvignon Blanc, Spy Valley & Cabernet Sauvignon, Geyser Peak  
2 Merlot, Franciscan  
12 each Budweiser, Coors Light, Heineken & Corona  
6 each Coke, 6 Diet Coke, Sprite, Ginger Ale, Tonic, & Soda water  
6 each Evian & San Pellegrino Waters  
2 Carafes each Fresh Orange Juice & Cranberry Juice  
1 each Sweet-n-Sour, Dry Vermouth, Triple Sec & Apple Pucker



A Bartender Fee of \$150.00 for the first 3 Hours will apply.  
Each additional hour will be charged at \$50.00 per hour.  
All Open Bars are subject to \$500.00 Minimum

# MGM Grand In Suite Catering Menu

## Beer

**Domestics** \$6.00 each  
Budweiser, Bud Light, Coors,  
Coors Light, MGD, Miller Lite

**Imports** \$7.00 each  
Heineken, Amstel Light, Becks,  
Corona, Guinness, Foster's,  
Samuel Adams, Anchor Steam,  
Kirin, Sapporo, Franziskaner Hefeweizen

**Non-Alcoholic** \$4.50 each  
O'Douls

<b>...Craving Something Salty or Spicy with that Beer?</b>	
Kettle Chips with Onion and Ranch Dips	<b>\$46.00 per bowl</b>
Tortilla Chips With Salsa and Guacamole	<b>\$50.00 per bowl</b>

## Sodas and Mixers

**Red Bull Energy Drink** \$6.00 each

**Soft Drinks (10 ounce)** \$3.75 each  
Coke, Diet Coke, Sprite, Ginger Ale,  
Tonic Water, Club Soda

**Mineral Water**  
MGM Grand Premium Drinking Water \$3.75 each  
Perrier, San Pellegrino, Evian \$4.00 each  
Fiji Water \$4.50 each

**Fruit Juices (1 liter)** \$20.00 each  
Orange, Grapefruit, Cranberry, Tomato

**Mixers**  
Bloody Mary Mix, Sweet-n-Sour (32 ounce) \$24.00 each  
Triple Sec, Apple Pucker, Melon Pucker (32 ounce) \$26.00 each



## MGM Grand In Suite Catering Menu

### Bars by the Bottle

All purchased bottles are the property of the guest.  
Pricing Subject to Change Please Call for Current Bottle Pricing

#### Vodka

Absolut	\$ 85.00	Ketel One	\$ 95.00
Absolut Citron	\$ 85.00	Ketel One Citroen	\$ 95.00
Belvedere	\$ 120.00	Skyy	\$ 75.00
Grey Goose	\$ 120.00	Stolichnaya	\$ 75.00
Grey Goose L'Orange	\$ 120.00	Chopin	\$ 120.00

#### Gin

Beefeater	\$ 75.00	Junipero	\$ 90.00
Bombay	\$ 85.00	Tanqueray	\$ 75.00
Bombay Sapphire	\$ 85.00	Tanqueray10	\$ 110.00

#### Rum

Bacardi Light	\$ 60.00	Malibu	\$ 60.00
Bacardi 8	\$ 85.00	Mount Gay	\$ 80.00
Myers's Dark	\$ 75.00	Captain Morgan	\$ 60.00
Montecristo	\$ 85.00		

#### American Whiskey and Bourbon

Basil Hayden's	\$ 120.00	Knob Creek	\$ 95.00
Woodford Reserve	\$ 95.00	Maker's Mark	\$ 85.00
Jack Daniel's	\$ 85.00	Wild Turkey 101	\$ 85.00
Jim Beam	\$ 75.00	Booker's	\$ 145.00

#### Canadian Whiskey

Crown Royal	\$ 95.00	Seagram's 7	\$ 60.00
Crown Royal Special Reserve	\$ 115.00	Seagram's V.O.	\$ 70.00

#### Irish Whiskey

John Jameson	\$ 80.00	Old Bushmill	\$ 85.00
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#### Single Malt Scotch

Dalwhinnie 15 Year	\$ 175.00	Macallan 12 Year	\$ 150.00
Oban 14 Year	\$ 160.00	Macallan 15 Year	\$ 250.00
Lagavulin 16 Year	\$ 195.00	Macallan 18 Year	\$ 375.00
Talisker 10 Year	\$ 175.00		



## MGM Grand In Suite Catering Menu

### Blended Scotch

Dewar's	\$ 85.00	J & B	\$ 85.00
Chivas Regal	\$ 95.00	Chivas Regal 12	\$ 125.00
Johnnie Walker Red	\$ 80.00	Johnnie Walker Gold	\$ 225.00
Johnnie Walker Black	\$ 105.00	Johnnie Walker Blue	\$ 450.00

### Tequila

Jose Cuervo Gold	\$ 60.00	Hérradura Anejo	\$ 135.00
Jose Cuervo 1800	\$ 80.00	Hérradura Suprema	\$ 750.00
El Tesoro Silver	\$ 120.00	Patrón Reposado	\$ 125.00
El Tesoro Paradiso	\$ 375.00	Patrón Anejo	\$ 135.00
		Patrón Silver	\$ 125.00

### Cognac

Courvoisier VSOP	\$ 165.00	Hine Antique	\$ 300.00
Courvoisier XO	\$ 325.00	Martell Cordon Bleu	\$ 325.00
Hennessy VSOP	\$ 175.00	Remy Martin VSOP	\$ 165.00
Hennessy XO	\$ 375.00	Remy Martin XO	\$ 375.00
Hennessy Paradis	\$ 850.00	Remy Martin Louis XII	\$ 2700.00

### Cordials

Amaretto di Saronno	\$ 95.00	Jägermeister	\$ 95.00
Bailey's Irish Cream	\$ 85.00	Kahlúa	\$ 80.00
Campari	\$ 80.00	Midori	\$ 75.00
Cointreau	\$ 115.00	Sambuca Romana	\$ 80.00
Drambuie	\$ 115.00	Southern Comfort	\$ 75.00
Frangelico	\$ 80.00	Tia Maria	\$ 85.00
Grand Marnier	\$ 115.00	Tuaca	\$ 85.00



A Bartender Fee of \$150.00 for the first 3 Hours will apply.  
Each additional hour will be charged at \$50.00 per hour.  
All Open Bars are subject to \$500.00 Minimum

### The Punch Bowl

Fruit Punch per gallon	\$35.00
Champagne Punch per gallon	\$95.00
Tropical Rum Punch per gallon	\$95.00



**MGM Grand  
In Suite Catering Menu**

**In-Suite Wine Listing**

**Large Format Bottles**

<b>Bin#</b>		<b>Bottle</b>
1095	Champagne, Veuve Clicquot, Yellow Label	<b>\$320.00</b>
1167	Champagne, Moët & Chandon, Dom Pérignon	<b>\$896.00</b>
5343	Cabernet Sauvignon, Joseph Phelps, Insignia	<b>\$1,155.00</b>

**Champagne and Sparkling Wines**

1065	G.H. Mumm, Cordon Rouge	<b>\$81.00</b>
1508	J. Cuveé 20	<b>\$67.00</b>
1039	Louis Roederer, Cristal	<b>\$750.00</b>
1511	MGM Grand Special Reserve	<b>\$32.00</b>
1054	Moët et Chandon, Dom Pérignon	<b>\$410.00</b>
1051	Moët et Chandon, Nectar Imperial	<b>\$124.00</b>
1051	Moët et Chandon, White Star	<b>\$85.00</b>
1094	Veuve Clicquot, Rosé	<b>\$195.00</b>
1093	Veuve Clicquot, Yellow Label	<b>\$140.00</b>
1519	Schaffenberg Brut, NV	<b>\$48.00</b>

**White Wines**

4070	Riesling, Dr. Loosen, Dr. L	<b>\$34.00</b>
4096	Riesling, Leitz, Dragonstone	<b>\$43.00</b>
2713	Sauvignon Blanc, Cakebread	<b>\$70.00</b>
4707	Sauvignon Blanc, Cloudy Bay	<b>\$72.00</b>
4713	Sauvignon Blanc, Spy Valley	<b>\$43.00</b>
4500	Pinot Grigio, Livio Felluga, Esperto	<b>\$34.00</b>
4544	Pinot Grigio, Santa Margherita	<b>\$52.00</b>
2804	White Blend, Conundrum Wines	<b>\$54.00</b>
2014	Chardonnay, Cakebread	<b>\$95.00</b>
2017	Chardonnay, Chalk Hill	<b>\$120.00</b>
2000	Chardonnay, Columbia Crest, H3	<b>\$36.00</b>
2029	Chardonnay, Far Niente	<b>\$132.00</b>
2083	Chardonnay, Ferrari-Carano	<b>\$62.00</b>
2105	Chardonnay, Jordan	<b>\$77.00</b>
2002	Chardonnay, KJ, Grand Reserve	<b>\$52.00</b>
2058	Chardonnay, Newton, Red Label	<b>\$48.00</b>
2001	Chardonnay, Rombauer	<b>\$74.00</b>
2085	Chardonnay, Trefethen	<b>\$84.00</b>

**White Zinfandel**

8785	Beringer, White Zinfandel, California	<b>\$45.00</b>
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**MGM Grand  
In Suite Catering Menu**

**In-Suite Wine Listing**

**Red Wines**

<b>Bin#</b>		<b>Bottle</b>
6257	Beaujolais-Village, George Duboeuf	\$34.00
5567	Pinot Noir, Acacia	\$59.00
5574	Pinot Noir, Au Bon Climat	\$51.00
5579	Pinot Noir, Laetitia	\$64.00
7418	Chianti Classico, Coltibuono, RS	\$42.00
7490	Brunello di Montalcino, Val di Suga	\$138.00
8000	Shiraz, d'Arenberg, The Footbolt	\$49.00
8118	Shiraz, Greg Norman	\$39.00
5865	Zinfandel, Seghesio	\$53.00
5939	Petit Sirah, Stags' Leap Winery	\$87.00
8620	Malbec, Terrazas	\$49.00
5711	Merlot, Duckhorn, Howell Mountain	\$185.00
5709	Merlot, Ferrari-Carano	\$67.00
5746	Merlot, Franciscan	\$45.00
5733	Merlot, Northstar	\$63.00
5790	Merlot, Simi	\$52.00
5473	Cabernet Sauvignon, B.R. Cohn, Silver	\$52.00
5326	Cabernet Sauvignon, BV, Tapestry	\$90.00
8103	Cabernet Sauvignon, Casa Lapostolle	\$42.00
5044	Cabernet Sauvignon, Caymus	\$178.00
5393	Cabernet Sauvignon, Chappellet, Mt. Cuvee	\$76.00
5056	Cabernet Sauvignon, Charles Krug	\$65.00
5401	Cabernet Sauvignon, Columbia Crest	\$39.00
5135	Cabernet Sauvignon, Geyser Peak	\$36.00
5139	Cabernet Sauvignon, Honig	\$84.00
5141	Cabernet Sauvignon, Jordan	\$129.00
5089	Cabernet Sauvignon, Louis Martini, Reserve	\$56.00
5152	Cabernet Sauvignon, Merryvale, Starmont	\$73.00
5249	Cabernet Sauvignon, Robert Mondavi	\$62.00
5179	Cabernet Sauvignon, Rodney Strong	\$46.00
5258	Cabernet Sauvignon, Silver Oak, Alexander Valley	\$169.00
5399	Cabernet Sauvignon, Silver Oak, Napa	\$224.00
5080	Cabernet Sauvignon, Simi, Landslide	\$88.00
5281	Cabernet Sauvignon, ZD	\$94.00



**MGM Grand  
In Suite Catering Menu**

**Special Occasion Cakes**

Let Our Master Pastry Chefs Create the Perfect Cake for Your Perfect day.  
Designs range from Simple & Traditional to the Elegant & Extravagant.

**Standard Cake Flavors**

Vanilla Layer Cake  
or Chocolate Layer Cake

**Specialty Cake Flavors**

Marble Cake, Spice Cake  
Extra Dark Chocolate Cake  
Lemon Cake, Rum Cake,  
or Carrot Cake

**Standard Filling Flavors**

Vanilla Cream,  
Chocolate Cream  
or Fresh Strawberries  
& Vanilla Cream

**Specialty Filling Flavors**

Lemon Cream,  
Dark Chocolate Mousse,  
White Chocolate Mousse,  
Fresh Berries with Vanilla Cream  
or White Chocolate Mousse  
or Dark Chocolate Mousse  
Coconut Cream with Pineapples,  
Mascarpone Cream  
with Coffee Amaretto Filling,  
Dulce De Leche with Tres Les Syrup

**Standard Icings**

Buttercream  
Whipped Topping

**Specialty Icings**

Dark Chocolate Ganache  
White Chocolate Ganache  
Rolled Fondant

Final Cake Pricing Based on Design Choice & Size, please call for selections  
Pricing Starts at \$6.00 per serving

**Top Off Your Wedding Cake**

Cake Toppers are available upon request  
Traditional Ornaments      \$50.00 and above  
Fresh Flowers                 \$45.00 and above

# MGM Grand In Suite Catering Menu

## Hospitality Suite Information

From a small intimate gathering of friends to a gala hospitality, there are many different sized suites available at MGM Grand. Our suites accommodate business meetings, weddings, Hospitality functions, informal gatherings, and more. Our room reservations department will assist you on reserving the suite you select.

If you have any questions or specific needs, please contact us at:

- Phone (702) 891-7433
- Fax (702) 891-3393

## Additional services available

- Room Reservations (702) 891-7777
- Florist (702) 891-3044
- Audio/Visual (702) 891-1150
- Convention Set Ups (702) 891-1299  
(Conference Tables and Chairs)
- Entertainment Equipment and Musician (702) 891-1157

All orders must be requested at least three business days prior to event date.

## In-Suite Receptions

- We assist you with customizing your special menu and bar set-up
- Suitable for cake, champagne, cocktails, hors d'oeuvres, and buffet receptions
- Additional floral, furniture and entertainment requests available
- Specialty Ice Carvings are available upon request. Please allow 5 days notice and contact us for design and pricing.
- The Celebrity Spa Suite will accommodate 15 - 20 guests for cocktails and hors d'oeuvres
- The Hollywood Suite will accommodate 20 - 25 guests for cocktail receptions or 15 conference style for business meetings
- The Glamour Suite will accommodate up to 35 guests for cocktail receptions or 15 conference style for business meetings.
- The Marquee Suite will accommodate up to 45 guests for cocktail receptions, seating 24 when additional round tables are added or 18 conference style for business meetings.
- The Terrace Suite will accommodate 60 guests for cocktail receptions; seating up to 35 guests when additional tables are added and the terrace is utilized.

# MGM Grand In Suite Catering Menu

## In-Suite Hospitality Terms and Conditions

### HOUSE POLICY

MGM Grand is the only licensed authority to sell and serve food and beverages for consumption on the premises. Therefore, no food and/or beverages are permitted to be brought in from outside sources. In the event any Food and/or Beverages have been brought into the hotel, a corkage fee and gratuity will be assessed @ 25% & 20%, respectively of MGM Grand retail prices

### SERVICE CHARGES

All charges incurred for food & beverage are subject to a 20% service charge and state sales tax.

	Additional Charges (when applicable)
Bartender	\$150.00 first three hours and \$50.00 per hour thereafter
Chef Carver	\$175.00 for two hours
Additional Server	\$100.00 first three hours and \$40.00 per hour thereafter
Set Up Fee	\$35.00 – 500.00 per event (TBD by Event Details)
Security Deposit	\$500.00: refundable at conclusion of clear Housekeeping damage inspection of suite.
Refresh Fee	Bars: \$35.00 Coffee Service / Beverage Cart: \$25.00
Additional Tables & Chairs	See attached Convention Set-up price listing

These fees are in addition to Any Food & Beverage Costs incurred

### PRICING

**All prices are subject to change without notice**

Pricing may be guaranteed up to 6 Months prior to event with 50% deposit, if requested & confirmed in writing.

### CHECK IN / CHECKOUT TIME

Standard Hotel check-in time is 3:00 PM with check-out at 11:00 AM; all rooms are subject to the 3:00 PM check in and **can not** be guaranteed prior to this time. In-Suite Events are not available prior to 5:00 PM on arrival date, to ensure time to clean & prepare your suite.

**Early event times can only be secured by reserving your suite the night prior to your event.**

### GUARANTEES AND CANCELLATIONS

Guest shall specify exact number of persons to be in attendance at function at least 72 hours prior to said function. This number will be considered as a guarantee for which you will be charged (applies to per person menu packages). There will be no charge if cancellations are received at least 72 hours before the scheduled function time.

### BILLING

Full payment shall be made 10 days in advance of the function.  
Events will not be considered confirmed until payment has been received.

### LOST & FOUND/DAMAGE

MGM Grand does not assume any responsibility for the damage or loss of any merchandise or articles left on our premises at any time. The guest is responsible for any damage done to the premises or any other part of the hotel by their invitees, employees, contractors, or other agents that are under their control for the duration of their function(s).

