

AMENITIES
MENU



THE COSMOPOLITAN™
of LAS VEGAS

AMENITIES MENU | FOOD

SIMPLY FRUIT Our Chef's Selection of the Season's Freshest Classic Fruits	\$25
DECO JAR Artfully Packed Old-Fashioned Hard Candy	\$20
PETIT CHOCOLATE BOX Organic Belgian Dark Chocolate	\$10
MILK & COOKIES Chilled Organic Milk Served With a Selection of Daily Baked Cookies	\$20
CHOCOLATE DIPPED FRUITS An Assortment of Fruits Dipped in Dark and Milk Chocolates	\$50
FARMER'S MARKET FRUIT BASKET Featuring Chef's Selection of a Variety of Seasonal Fruits	\$35
ARTISAN CHEESE DISPLAY Garnished with Raisins on the Vine and Served with Fresh Honeycomb, Crackers and Flatbread	\$30
SELECTION OF ARTISAN CHEESES AND FRUITS Garnished with Fresh Berries and Served with Honeycomb, Crackers, and Flatbread	\$40

AMENITIES MENU | FOOD

LIFE IS LIKE A BOX OF CHOCOLATES	\$70
A Chocolate Box Filled with Decadent House Made Truffles	
CAMPFIRE S'MORES KIT	\$25
Crispy Graham Crackers, Marshmallows and Chocolate with Instructions	
STOCK THE FRIDGE	\$125
A Grocery List of Items Delivered to Your Room to stock your pantry and fridge. French Baguettes, Assorted Cheeses, Assorted Fruits, Sliced Deli Meats, Variety of Schmears, Bagels and Croissants, Juices and Fizz Sodas, Regular or Chocolate Milk	
FUN-DO FOR TWO	\$75
Enhance Your Package with One Dozen Roses Chocolate Fondue, Fresh Fruit Skewers and Cheesecake, and a Bottle of Bubbly	
ASIAN TREATS	\$55
Assorted Dried Asian Snacks, Seasonal Tropical Fruits, Sake Wine and Hot Tea Set Up	
VODKA & CAVIAR	MRKT
Served with Russian Standard Vodka Premium Caviar Accompanied by Egg Whites, Egg Yolks, Onions, Chives, Crème Fraîche, Buckwheat Blini and Toast Points.	
BIRTHDAY CELEBRATION	\$45
A Personalized Birthday Cake, Noisemakers and Gigantic Balloons 6"	

AMENITIES MENU | MISCELLANEOUS

A LOAD OF FUN	\$75
A Toy Dump Truck Full of Childhood Favorite Foods, Classic Toys And a Box of Crayons and Coloring Books	
DUFFER'S DELIGHT	\$80
Assorted Sahale Snacks, Gary West Beef Steak Strips, Bottled water, Logo Golf Shirt, Logo Golf Cap, Golf Balls and Tees	
SPA BAG	\$150
Hand-Made Truffles, Bottled Water, Moisturizing Body Lotion, Massage/Body Oil, Exfoliating Natural Loofah Sponge, Handmade Soaps	
MEETING PLANNERS TO-GO BOX	\$60
Bottled Water, Assorted Fruit Juices, J&M Cookies, Gary West Beef Steak Strips, Sahale Snacks, Rubik's Cube, Sudoko Magazine	
POOL BAG	TBD
Cosmopolitan towel, Super Soaker, Rubber-Duck, Water Misting Fan, Flip-flops, Magazine, Sun Tan Lotion, Bottled water	
RESTAURANT DISTRICT	MRKT
Embroidered Chef's Apron, Autographed In-House Celebrity Chef Cook Book, Chef's Thermometer, Specialty Items from Partner Restaurants	
LETTERS TO HOME	\$45
A Souvenir Cigar Box Filled with Stationary Cards and Envelopes, Chocolate Covered Nuts and a Dark Chocolate Bar	

AMENITIES MENU | BEVERAGES

MIXED TRUNK OF BEERS \$80

Choose from Ice Cold Domestic, Imported or Micro Brewed Beers

MICRO BREWERY \$80

A Selection of Micro Brews and Individually Wrapped Salty Beer Snacks

STANDARD BAR PACKAGE \$800

Russian Standard, Beefeater, DonQ Cristal, Milagro Silver, Old Overholt Rye,
1 bottle of Gruet Blanc de Blanc, 2 bottles of Villa Mt. Eden Grand Reserve,
2 bottles of Canoe Ridge Merlot, 1 Case of Assorted Domestic Beers,
Choice of 2 Juices, Assorted Mixers and 4 Red Bulls

PREMIUM BAR PACKAGE \$1,200

Ketel One, Bluecoat, Sailor Jerry, Herradura Blanco, Jim Beam, Dimple Pinch,
1 bottle of Nicolas Feuillatte Brut, 2 bottles of Frank Family Chardonnay,
2 bottles of Dunham Cellars Trutina, Mixed Case of Premium Beers,
Choice of 2 Juices, Assorted Mixers and 4 Red Bulls. Presented in a
One of Our Hand-Crafted Leather Steamer Trunks

PLATINUM BAR PACKAGE \$1,500

Grey Goose, Tanqueray 10, Ron Zacapa 23 Year, Don Julio Reposado,
Woodford Reserve, Johnnie Walker Black, 1 bottle of Veuve Clicquot Yellow Label,
2 bottles of Nickel & Nickel Medina Chardonnay, 2 bottles of Silver Oak Alexander
Valley Cabernet, Mixed Case of Premium Beers, Choice of 2 Juices, Assorted Mixers
and 4 Red Bulls. Presented in a One of Our Hand-Crafted Leather Steamer Trunks

Please Contact Your Sales Agent if You Are Looking for Specific Items Not Listed Above.
We Will Gladly Work with You to Customize a Beverage Package That Will Fit Your Needs.

Everything you need to mix your favorite drink in the comfort of your room.
All served with gourmet nuts and snack and cocktail garnishes.

AMENITIES MENU | ROOM SERVICE PACKAGES

ARTISAN CHEESES	\$130
A Selection of Locally Crafted California Cheeses Garnished with Fresh Grapes, Dried Fruits, Salted Nuts, Honey Comb and Crackers	
CALIFORNIA HARVESTED FRUITS AND BERRIES	\$100
Chef's Selection of Sun Ripened Seasonal Melons, Fruits and Berries	
MARKET VEGETABLE CRUDITÉ	\$80
Assorted Baby and Garden Vegetables with Snipped Chive and Sour Cream Dip, Maytag Bleu Dip, and Spicy Clam Dip	
MIDDLE EASTERN MEZZES	\$150
Traditional Chick Pea Hummus, Eggplant Baba Ganoush, Kalamata Olive Tapenade and Tzatziki Sauce served with Toasted Pita Chips, Lavosh Crackers, Toasted Pine Nuts and Feta Cheese	
SUSHI DISPLAY	\$350
Creative Maki, Assorted Nigiri and Sashimi made with the Freshest Market Fish Available. Served with Soy Sauce, Pickled Ginger and Wasabi	
HONG KONG STYLE DIM SUM	\$300
A selection of Chinese Dim Sum including Assorted Shu Mai, Dumplings, Potstickers, Eggrolls, and Steamed Buns. Served with Soy Sauce, Spicy Sambal and Sweet Plum Sauce	
MARKET SEAFOOD DISPLAY	\$400
Fresh Coastal Seafood including King Crab Legs, Jumbo Shrimp Cocktail, Pacific Oysters on the Half Shell, and Maine Lobster Medallions Artfully Displayed on Ice with Classic Mignonette, Mustard Sauce, Cocktail Sauce, Fresh Citrus, Horseradish and Crackers	
THE STADIUM PACKAGE	\$275
2 New York Style Pizzas with Choice of Toppings, a Baker's Dozen of Mini Burgers, a Bucket of Hot Wings, Vegetable Crudités and Bleu Cheese Dressing Served with a Mixed Case of Ice Cold Beers	

AMENITIES MENU | ROOM SERVICE PACKAGES

PRE GAME SNACKS \$125

Individually Wrapped Salty Snacks, Assorted Jerky's, Pepperoni Sticks, Pretzels, Kettle Chips, and a Mixed Case of Ice Cold Beers

NACHO LIBRE \$200

Tri-Colored Corn Tortillas, and Encarnacion's Beef & Chicken Empanadas with Fresh Guacamole, Pico de Gallo, and Spicy Papaya Tomatillo Salsa Served with Assorted Mexican Beers

THE BACHELOR \$1,500

4 New York Style Pizzas with Choice of Toppings, Salty Snacks, Kettle Chips and Assorted Dips, a Mixed Case of Ice Cold Beers and a Customized Bar Presented in a One of Our Hand-Crafted Leather Steamer Trunks

THE BACHELORETTE \$1,500

Artisan Local Cheese and California Harvested Fruit Display with English Crackers, Mini Vanilla and Chocolate Cupcakes, and a Customized Bar Presented in a One of Our Hand-Crafted Leather Steamer Trunks

THE PARTY BEFORE THE PARTY \$350

Chef's Selection of Hot and Cold Hors d' Oeuvres Butler Passed on Your Terrace with Champagne Service

CONCERT BLOW-OUT \$2,000

Cured Salumi and Artisan Local Cheese Display with Grain Mustards, Marmalades and Crusty Breads, Spring Onion and Potato Frittata, Warm Herbed California Spinach and Artichoke Dip with Tri-Color Tortillas, Pico de Gallo and Guacamole. A Customized Bar Presented in a One of Our Hand-Crafted Leather Steamer Trunks with a Bartender for the Duration of the Event

ENHANCE YOUR CONCERT EXPERIENCE BY ADDING CHEF'S SELECTIONS OF CANAPÉS

4 Selections

Additional \$400

8 Selections

Additional \$800

All packages are intended for parties of 6-8 guests. Please contact your sales agent for additional offerings.

AMENITIES MENU | COCKTAIL PACKAGES

THE COSMOPOLITAN	\$250
Hangar One Mandarin Blossom, Solerno Blood Orange, White Cranberry Juice, Cranberry Simple Syrup, and Fresh Lemon Juice	
MOJITO CUBANO	\$150
The Original, Authentic Recipe Straight from Havana. Montecristo 12 Year, Fresh Mint Leaves, Lime Wedges, Club Soda and Cane Syrup	
CLASSIC MARTINI	\$100
The Classic Dry Martini. Russian Standard or Beefeater, Aromatizer, Citrus Twists and Stuffed Olives	
SUNDAY, BLOODY MARY SUNDAY	\$150
Roasted Garlic Ketel One, Homemade Bloody Mary Mix, Antipasto Skewers	
MARGARITA TIME	\$300
The Traditional Mexican Favorite. Herradura Blanco, Cointreau, Agave Nectar, Lime and Salt	
CODE BLUE	\$65
Electrolyte Sports Drink, Alka-Seltzer, Bottled Water, Breath Mints, a 375ml Bottle of Vodka, Bloody Mary Mix and a Code Blue Energy Drink	

All cocktail packages are intended for 6-8 guests and include a ONE LITER bottle of the selected liquor, as well as all necessary bar tools.

AMENITIES MENU | WINE

BOTTLES

Champagne and Sparkling

Gruet Blanc de Blanc	\$55
Canella Prosecco di Conegliano	\$60
Gruet Blanc de Blanc Roederer Estate Brut Rose	\$75
Nicolas Feuillate Brut	\$100
Taittinger Brut La Française	\$120
Delamotte Brut	\$130
Veuve Clicquot Yellow Label	\$145

White

Esperto Pinot Grigio by Livio Felluga	\$35
Honig Sauvignon Blanc	\$40
Burgans Albarino	\$40
Peju Province Sauvignon Blanc	\$45
Monchof Mosel Slate Riesling Spätlese	\$50
Fetish "V-Spot" Viognier	\$55
Mulderbosch Sauvignon Blanc	\$55
Lucien Albrecht Cuvée Marie Gewurztraminer	\$60
Chateau Ste. Michelle Eroica Riesling	\$70

Chardonnay

Villa Mt. Eden Grand Reserve	\$40
Educated Guess	\$45
Sonoma Cutrer Russian River Ranches	\$50
Sbragia Home Ranch	\$55
Domaine Faiveley Montagny,	
Domaine de la Croix Jacquenet	\$60
Jacquenet	\$70
Frank Family	\$78
Jordan	\$110
Chateau Montelena	\$120
Nickel & Nickel Medina Vineyard	\$130

AMENITIES MENU | WINE

BOTTLES

Red

Tait The Ball Buster Shiraz / Cabernet / Merlot	\$50
Alexander Valley Vineyards Sin Zin	\$50
Lang & Reed Cabernet Franc	\$60
Achaval Ferrer Malbec	\$60
Barone Ricasoli Chianti Classico Castello di Brolio	\$65
Bodegas Muga Rioja Reserva	\$70
Orin Swift The Prisoner	\$70

Merlot

Canoe Ridge	\$40
Christian Moueix Pomerol	\$70
Casa Lapostolle Cuvee Alexandre	\$70
Duckhorn	\$100
Northstar	\$110
Rubicon Estate	\$120
Darioush Signature	\$135

Cabernet Sauvignon

Joel Gott No. 815	\$45
Taltarni Three Monks	\$45
Château Greysac	\$50
Whitehall Lane Bommarito	\$50
Dunham Cellars Trutina	\$70
Girard	\$80
Honig	\$90
Darioush Caravan	\$100
Silver Oak Alexander Valley	\$140
Rubicon Estate Cask	\$145
Nickel & Nickel Vogt	\$170

Pinot Noir

Chalone	\$55
Meiomi	\$65
Chanson Père et Fils, Bourgogne	\$70
Calera	\$70
Foxen Santa Maria	\$90
Sonoma Cutrer	\$95
Domaine Serene Yamhill Cuvée	\$110
Goldeneye	\$130

AMENITIES MENU | LIQUOR

SPIRITS

Vodka

Russian Standard	\$100
3 Olives Bubble	\$120
Ketel One	\$125
Hangar One Mandarin Blossom	\$135
Belvedere	\$200
Grey Goose	\$200
Grey Goose Orange	\$200

Gin

Beefeater	\$100
BlueCoat	\$115
Hendrick's	\$120
Bombay Sapphire	\$130
Tanqueray 10	\$175

Rum

DonQ Cristal	\$80
Bacardi	\$90
Sailor Jerry	\$100
Myers's Dark	\$100
Appleton Reserve	\$110
Ron Zacapa 23 Year	\$160

Tequila

Milagro Silver	\$120
Herradura Blanco	\$150
Herradura Reposad	\$165
Patron Silver	\$165
Don Julio Reposado	\$170
Ambhar Platinum	\$180

Whiskey-Bourbon

Old Overholt Rye	\$50
Jim Beam	\$100
Jameson	\$120
Jack Daniel's	\$125
Crown Royal	\$140
Woodford	\$165

AMENITIES MENU | LIQUOR

SPIRITS

Scotch

Johnnie Walker Red	\$125
Dimple Pinch	\$185
Chivas Regal	\$185
Johnnie Walker Black	\$200

Single Malt

Glenfiddich 15 Year	\$225
Macallan 12 Year	\$250
Oban 14 Year	\$275

Cognac-Brandy

Korbel	\$65
Hennessy VS	\$185
Hennessy VSOP	\$300
Remy Martin VSOP	\$300

Cordials

Solerno Blood Orange	\$120
Kahlua	\$125
Baileys	\$135
Disaronno	\$135
Grand Marnier	\$165
Cointreau	\$160

Mixers

Club Soda	\$4
Tonic	\$5
Red Bull-Sugar Free	\$6
Red Bull	\$6
Code Blue	\$6
Bloody Mary Mix	\$10
Cranberry Juice	\$20
Pineapple Juice	\$20
Tomato Juice	\$20
Grapefruit Juice	\$25
Orange Juice	\$25

AMENITIES MENU | BEER & SODAS

DOMESTIC

Coors Light	\$5
Miller Genuine Draft	\$5
Miller Lite	\$5

PREMIUM IMPORTS

Corona	\$6
Heineken	\$6
Heineken Keg Can	\$6
Dogfish Head 90 Min IPA	\$6
Stella Artois	\$6
Hofbräu Hefe Weizen	\$6
Stone Levitation	\$6

SODAS

Coke	\$4
Diet Coke	\$4
Dr. Pepper	\$4
Diet Dr. Pepper	\$4
Sprite	\$4
Ginger Ale	\$4
Root Beer	\$4