

Wynn | *Encore*
LAS VEGAS

CATERING

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Success and fulfillment are achieved when every need has been addressed and every sense intrigued. At Wynn Las Vegas and Encore, this goes beyond the desire for great food. The feel of fine linens, the aroma of fresh ingredients, the sight of synchronized décor – all work in harmony to amaze each guest.

Nothing is done out of habit and everything is looked at with fresh eyes as we continually ask ourselves: “Is this the absolute best way to do this?” If not, we discover what is.

Over the years, we have been honored to receive numerous accolades and awards. And yet for us, the highest compliment is when we hear a guest say, “Thank you, everything was wonderful.” Our commitment is to create the ultimate meeting experience for our guests. Let us create one for you.

Executive Chef Kelly Bianchi

Kelly Bianchi began her career at the age of 16 spending her weekends in the kitchen of a small French bakery in the town of Lexington, KY. Inspired by her parents own passion for fine cuisine and fresh produce Kelly's passion for food led her to New England Culinary Institute in 1996. While in Kansas City Kelly was the first of few local chefs to establish close relationships with local farmers and foragers bringing fresh organic produce, wild mushrooms, local pork, beef and cheese right to the back door of the restaurant.

Kelly has spent years refining her craft in top restaurants across the U.S. She received classic training at Le Cirque, Las Vegas; Payard Patisserie and Bistro in Manhattan, NY; and La Colline Vert in Fairfield, CT. Kelly was a stagier in acclaimed restaurants Café Boulud, Chanterelle and Union Pacific in Manhattan, NY. With her a strong culinary foundation and a diverse team she creates memorable dining experiences for every guest. She has received local accolades from restaurant critic John Curtis, Las Vegas Life Magazine and Las Vegas Weekly.

Kelly and her team of professional and passionate chefs are committed to applying the same principles and quality standards used throughout their many years of fine dining experience to 'group dining' at Wynn | Encore. From groups of 5 to 5,000 the team prides itself on offering a superior product and executing our events at the highest possible level.



MENU PACKAGES

Offered to a minimum of 10 guests, designed to last up to 2 hours maximum; and limited to the items consumed during service.

Package 1 – Beverage Break

Assorted soft drinks and bottled water

\$20 per person for 2 hours

\$27 per person for 4 hours

Package 2 – Beverage Break with Hot Beverages

La Colombe coffees and Forté hot teas

Assorted soft drinks and bottled water

\$33 per person for 2 hours

\$47 per person for 4 hours

Package 3 – Morning Break

Artisan breakfast pastries, croissants and muffins

Assorted season sliced fruits and berries

La Colombe coffees and Forté hot teas

Assorted soft drinks and bottled water

\$60 per person for 2 hours

\$73 per person for 4 hours



MENU PACKAGES

Offered to a minimum of 10 guests, designed to last up to 2 hours maximum; and limited to the items consumed during service.

Package 4 – Afternoon Break

Assorted Wynn cookies: chocolate chip, peanut butter, oatmeal raisin, and white chocolate macadamia nut

Individually bagged trail mix

Individually bagged kettle chips

La Colombe coffees and Forté hot teas

Assorted soft drinks and bottled water

\$40 per person for 2 hours

\$53 per person for 4 hours



MENU PACKAGES

Offered to a minimum of 10 guests, designed to last up to 2 hours maximum; and limited to the items consumed during service.

Lunch Meeting Package

LUNCH

Choice of lunch buffet in advance, offered on the corresponding day of the week:

French Farmhouse Monday

Taco Tuesday

Tivoli Wednesday

Thai Thursday

Falafel Friday

Masala Saturday

Samurai Sunday

Daily Deli *offered seven days a week*

MEETING ROOM BEVERAGES

Assorted sodas and bottled waters

La Colombe coffees and Forté hot teas in meeting room for up to 2 hours

\$95.00 per person served on corresponding day of the week

\$110.00 per person served any day of the week.



LUNCH BUFFET

Offered to a minimum of 10 guests, designed to last up to 2 hours maximum; and limited to the items consumed during service

French Farmhouse Monday

Endive salad with upland cress, crumbled Roquefort, spiced pecans, red globe grapes and creamy mustard vinaigrette
Roasted beet and citrus salad with local honey orange vinaigrette

Chicken Française with citrus Chardonnay emulsion
Pommes Lyonnaise with Comté cheese
Roasted zucchini au pistou

Opera torte and mini raspberry éclair

Taco Tuesday

Tricolor chips with handmade pico de gallo and guacamole
Sweet gems lettuce, shaved radish, chili lime pumpkin seeds, and cilantro with lime vinaigrette
Carne asada fajitas with roasted jalapeños and sautéed onions

Berkshire pork stewed in chile rojo
Spanish brown rice
Black beans topped with queso fresco
Warm flour tortillas to roll your own tacos

Toppings and fillings:

Chile de árbol salsa; sour cream; sliced green onions;
and pickled onions, carrots and jalapeños

Street churros with cinnamon and sugar, pecan Mexican wedding cookies

Tivoli Wednesday

Tricolor salad with endive, radicchio, arugula and red wine vinaigrette
Antipasto salad with marinated artichoke, black olives, crumbled provolone, pepperoncini, roasted tomatoes, salami Toscano and pesto vinaigrette

Baked maccheroni al forno: penne with San Marzano tomato sauce, mozzarella and basil
Pollo diavolo with citrus paprika chicken jus
Creamy mascarpone polenta

Tiramisu and citrus panna cotta with fresh berries

LUNCH BUFFET

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Thai Thursday

Chilled vegetable pad thai salad with cilantro, lime and cashews
Evercress baby green salad, mint and sweet chili vinaigrette

Red curry rubbed beef flank steak with crispy Brussels sprout leaves tossed in yuzu, jalapeño and cilantro
Panang chicken
Fried tofu and eggplant with sweet chili and basil
Steamed white rice

Mango tapioca and caramelized banana cake with milk chocolate crisp

Falafel Friday

Crispy falafel with tangy cucumber yogurt tzatziki sauce
Warm grilled pita, hummus and baba ghanoush
Traditional Greek salad with cucumber, feta, jumbo Kalamata olives, roasted peppers and red onions dressed with lemon and oregano

Choice of two entrées in advance:

Vadouvan chicken marinated in kefir cheese with cool raita
Grilled flank steak with garlic, parsley, lemon and oregano
Coriander and fennel roasted Wild Isles organic Scottish salmon with warm citrus salsa
Moroccan vegetable tagine with butternut squash and chickpeas

Spiced basmati rice with toasted pistachios, pine nuts and almonds

Baklava with honey and walnuts and Greek yogurt panna cotta with fresh berries

LUNCH BUFFET

Offered to a minimum of 10 guests, designed to last up to 2 hours maximum; and limited to the items consumed during service

Masala Saturday

Garlic naan bread and masala chips

Chopped romaine and iceberg with tomato, sliced radish and cucumber with lemon vinaigrette

Chilled cucumber and mango salad with mint, serrano chiles, lime and chaat masala

Choice of two entrées in advance:

Vegetarian paneer tikka masala

Marinated Chilean sea bass in Bihari curry

Chickpea chaat masala with tomato and cilantro

Chicken tikka masala skewers with green curry yogurt dipping sauce

Jeera basmati rice

Vanilla chai cupcakes with brown butter frosting and mango lassi panna cotta with raspberry

Samurai Sunday

Soba noodle salad and tempura shrimp with toasted sesame dressing

Mixed tender lettuces with shaved vegetables, edamame and miso dressing

Hot and sweet pork striploin with soy yuzu pork jus and shishito peppers

Teriyaki chicken breast with julienne scallions and sesame seeds

Stir fry choy sum

Sesame stir fry tofu with pepper and scallions

Steamed basmati rice

Yuzu Mandarin panna cotta with candied orange rice crispy and orange-ginger macaron

A LA CARTE

Morning à la Carte

Artisan breakfast pastries, croissant and muffins

\$95.00 per dozen

Plain, sesame and everything bagels served with traditional cream cheeses

Savory and sweet scones with butter, preserves and Devonshire cream

Gluten free or vegan seasonal muffins

Classic warm pecan sticky buns

Sliced breakfast breads: cinnamon coffee crumble, lemon blueberry; and carrot morning glory

\$103.00 per dozen

Individual yogurts

Classic and healthy dry cereals with milk

\$8.50 each

Assorted seasonal sliced fruits and berries

\$16.00 per person

Individual yogurt parfait with honey, house made granola and berries

\$17.50 each

à la Carte Beverages

La Colombe coffee, La Colombe decaffeinated coffee or Forté selection of hot teas

\$139.00 per gallon

Real squeezed orange and grapefruit juices

\$53.00 per quart

Tomato, apple and cranberry juices

\$40.00 per quart

House made cold brew coffee with Tahitian vanilla infused sweet cream and half and half

\$178.00 per gallon

à la Carte Smoothies

Strawberry, banana and non-fat Greek yogurt smoothie

Peanut butter smoothie with flaxseed, granny smith apple, soy milk and honey

Kale and coconut milk smoothie with fresh pineapple and banana

Mixed berry and ginger smoothie with almond milk and flaxseed

\$178.00 per gallon

à la Carte Beverages

Bottled Coca Cola, Diet Coke and Sprite

San Pellegrino sparkling water or Wynn bottled water

\$8.00 each

Dr. Brown's assorted soft drinks

Beyond coconut water, organic with no sugar added

San Pellegrino Aranciata or Limonata sodas

Honest Tea assorted teas

FIJI bottled water

\$8.50 each

Starbucks bottled Frappuccino

Red Bull energy drinks

\$11.00 each

Fonté iced tea

Real squeezed lemonade

\$139.00 per gallon

Fresh Pressed

Green juice with cucumber, spinach and apple

Vitamin "C" juice with carrot, orange and strawberry

\$95.00 per quart

A LA CARTE

On the Healthier Side

Whole fresh apples, oranges and bananas

Assorted Clif bars

Assorted Lara bars (vegan, Kosher, non GMO, gluten free)

Assorted Kind bars (non GMO, gluten free)

\$8.00 each

Gluten free, vegan and non GMO:

Individually bagged Terra chips

Individually bagged whole raw almonds

Individually bagged trail mix

Assorted organic sprouted Grow bars

\$6.50 each

Deluxe fancy nuts

\$79.00 per pound

Farmer's market basket of seasonal fruit

\$95.00 per basket

Health nut mix: raw almonds; pistachios; pumpkin seeds; dried cranberries; and Kashi cereal

\$95.00 per pound

Fresh vegetable crudité's with hummus and green goddess dip

\$15.50 each

à la Carte Snacks

Individually bagged Kettle chips or Pop chips

\$8.00 each

Bowls of pretzels or popcorn

\$40.00 per bowl

Warm soft pretzel sticks with regular and spicy mustard

\$63.50 per dozen

Tri-color tortilla chips with pico de gallo and guacatillo

Potato chips with ranch dip and parmesan artichoke dip

\$95.00 per bowl

Tea Sandwiches

Cucumber and watercress with cream cheese on Pullman white; Smoked salmon and dill on pumpernickel; Ham and Gruyère with Dijon on rye; and Curried chicken salad on raisin walnut bread

\$103.00 per dozen

Petit Gourmet Sandwiches

Vegan muffuletta with roasted peppers, squash and eggplant; Smoked salmon with dill cream and cucumber on pretzel roll; prosciutto di Parma and brie on baguette with arugula; and Roasted porchetta, Swiss, sour pickle and French's mustard

\$178.00 per dozen

à la Carte Sweets

Assorted Wynn cookies baked fresh daily: chocolate chip; peanut butter; oatmeal raisin; and white chocolate macadamia nut

Walnut fudge brownies with Italian chocolate buttercream

Vanilla butterscotch blondies with walnuts, toffee and cream cheese frosting

Chocolate dipped rice crispy treats

Assorted chocolate dipped and candy coated pretzel sticks

\$95.00 per dozen

Dark chocolate dipped long stem strawberries

Tart lemon bars

Petit fours, miniature French pastries

Assorted French macarons

\$103.00 per dozen

Assorted candy bars: Butterfinger; Hershey's Bar; Kit Kat; M&M's; Milkyway; Pay Day; Reese's; Snickers; and Twix

\$8.00 each

Frozen

Assorted Ben and Jerry's ice cream cups

Häagen-Dazs ice cream bars

\$10.00 each

POLICIES

Tax and Service Charge – All food and beverage prices are subject to service charges totaling twenty-three percent (23%), which is subject to change, and sales tax at the prevailing rate, which is currently 8.25% and subject to change. Service charge is comprised of 18.50% service charge and 4.50% taxable service charge. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

Food and Beverage – Wynn Las Vegas is the sole provider of all food and beverage served at Wynn Las Vegas. In compliance with Nevada Liquor Laws, Wynn Las Vegas is the only authorized licensee able to sell and serve liquor, beer and wine on premises.

Health and Safety – Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions.

Overset and Set Maximums – In order to better service your event, we will set up and prepare for 3% above for events of 100 guests or more, not to exceed an overset of 50 people, including special meal requests. There is no overset for events less than 100 guests. Special meal requests may be included in the guarantee or specified as part of the overset. Special meal requests in addition to the guarantee or overset will be billed at the per person menu price, if available.

Payment – The Group's deposit is non-refundable and will be applied to the Group's final balance. The final payment, based on the anticipated attendance, shall be made in full by cash, check, money order, cashier's check or credit card (see form) at least fourteen (14) days prior to the Event. If payment has not been secured within the specified timeframe, Wynn Las Vegas reserves the right to cancel the Event and retain the deposit.

Once the details regarding the Event(s) have been finalized, Wynn Las Vegas will send them to the Group in the form of a BEO(s) which will then be an addendum to this Agreement. In order to execute the Event(s), the Group will sign the BEO(s) for food, beverage, other services and/or incidentals, acknowledging the fact that there is no dispute over such services and that the Group is solely responsible for the payment of the total amount due.

Pricing – All Food and Beverage pricing can be guaranteed up to three (3) months prior to the Event.

Receptions – Except those preceding a lunch or dinner, Receptions require an \$85.00 per person minimum expenditure in food, excluding beverage, tax and service charge. This will include seating for up to a maximum of ½ of the Group's guests at cocktail tables with additional standup cocktail rounds. Should the Group require full seating for *all* of its guests, Wynn Las Vegas will require a \$100.00 per person minimum expenditure in food, excluding beverage, tax and service charge.

Floor Plans – Floor plans for events with 300 people or more must be approved by the Clark County Fire Department. When Wynn Las Vegas submits the floor plan to the Clark County Fire Department for approval, the floor plan must be provided to Wynn Las Vegas ten (10) days prior to the event date and a \$650 fee per diagram will be noted on the Group's BEO. Floor plans that are submitted less than ten (10) days prior to the event date are subject to additional fees. When Wynn Las Vegas does not submit the floor plan to the Clark County Fire Department for approval, the approval must be provided to Wynn Las Vegas no later than one (1) day prior to the Event.

Vehicles – Vehicles in the Function Space must be approved by the Clark County Fire Department ten (10) days prior to the event date and a \$650 fee per vehicle will be noted on the Group's BEO.

Incidentals – Any incidental charges that are incurred during the Event will be charged to the credit card on file.

Audio Visual – Wynn Las Vegas is home to Entertainment Production Services Department ("EPS"). EPS is a full service audiovisual department featuring the latest technology. Specifically, EPS specializes in lighting that will help create a dramatic effect capturing the "mood" of the Event. Outside audiovisual companies are not permitted. Any audio visual needs above and beyond Wynn Las Vegas' standard will be subject to an additional charge, which will be quoted upon request.

Flowers – Wynn Las Vegas boasts a world-renowned floral team. The Group's Catering Manager will assist the Group with all aspects of its flowers from bouquets and boutonnieres to the most lavish of centerpieces. Outside florists are not permitted. Guaranteed quantity of floral arrangements must be submitted to the Catering Office at least seven (7) days prior to the Event.

Photography – Wynn Las Vegas' Master Photographers and Video Artists specialize in creating works of art that brilliantly capture any type of event. Please contact Wynn Las Vegas' Photo Operations Department at 702-770-2320. Outside photographers and videographers are not permitted.