

RONI CORRICK

SPECIAL EVENTS SALES DIRECTOR

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Panevino is pleased to offer several options for Private Dining to accommodate your special event. Whether you are seeking space for an intimate gathering of ten, or in need of a larger space, our Private Dining Rooms can easily be reserved to ensure a space that suits your specific needs.

With the breathtaking view of the Las Vegas skyline, our Private Party Room is enclosed with sliding privacy glass doors and is perfect for memorable celebrations with family, friends, and business associates.

The Bar and Lounge are available for a semi-enclosed more intimate feel. Entertain your guests with a selection of our signature hors d'oeuvres and cocktails, while they enjoy the spectacular view of the Las Vegas Strip, cozy up to the fireplace and share unforgettable memories.

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BAROLO

\$400 UP TO THREE HOURS

Maximum guest count: 40

CHIANTI

\$500 UP TO THREE HOURS

Maximum guest count: 60

BRUNELLO

\$400 UP TO THREE HOURS

Maximum guest count: 40

TUSCANY

\$1,200 UP TO THREE HOURS

Maximum guest count: 160 – 250 depending on event-style

PRIVATE PARTY ROOM

\$2,000++ MINIMUM FOR 20 GUESTS OR LESS

\$100++ minimum Per Guest

Maximum guest count: 40

MAIN DINING ROOM

***CALL FOR BUYOUTS AVAILABILITY & ESTIMATE**

Maximum guest count: 270-400 guests (depending on event-style)

LOUNGE (semi-private)

\$2,500 F&B MINIMUM SPEND

Guest count: 25 – 100

BAR & LOUNGE (semi-private)

\$8,000 F&B MINIMUM SPEND

Guest count: 60 Minimum – 100 Max

Add Private Room Rental Time: \$100 per hour, per room

Ask about our special group meeting rates and campaign discounts

**\$23 PER GUEST
CONTINENTAL-STYLE**

MINIMUM 15 GUESTS

Assorted Fresh Danish and Pastries

Seasonal Fresh Fruit & Berries

Array of Fruit Jams and Butter

See "Enhancements" on pg. 16 for additional beverage options.

**\$33 PER GUEST
BREAKFAST BUFFET**

MINIMUM 35 GUESTS

Freshly Brewed Coffee (Regular/Decaffeinated) and Hot Tea included

Scrambled Farm Eggs or Upgrade to Frittata +\$5 per guest

Roasted Breakfast Potatoes

Crispy Bacon & Sausage Links

Assorted Fresh Danishes, Croissants & Muffins

Seasonal Fresh Fruit & Berries

See "Enhancements" on pg. 16 for additional beverage options.

\$32 PER GUEST BUFFET-STYLE
INCLUDES ASSORTED CHIPS, COOKIES & ICED TEA
NON-ALCOHOLIC BEVERAGES AVAILABLE BASED ON CONSUMPTION

See "Enhancements" on pg. 16 for additional beverage options.

SALADS

SELECT ONE (1)

Caesar

Hearts of romaine in a classic Caesar dressing,
shaved Parmesan cheese and homemade focaccia croutons

Mixed Greens

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

Pasta

Tricolor pasta, spinach, roasted tomatoes, mozzarella cheese, arugula, olive oil

"MAKE YOUR OWN" GOURMET SANDWICH PLATTER

No Substitutions.

Fresh Assorted Artisan Breads:

Sour Dough, Ciabatta, Marble Rye, & Wheat

Fresh Sliced Deli Meats:

Smoked Turkey, Roasted beef, Prosciutto, Salami, & Capocollo Ham

Fresh Sliced Deli Cheeses:

Cheddar, Swiss, Provolone & American

Fresh Cut Toppings & Condiments:

Tomatoes, Lettuce, Arugula, Onion & Roasted Peppers
Dijon Mustard, Mayonnaise, and Olive Oil and Vinegar

\$32 PER GUEST BUFFET-STYLE
INCLUDES ASSORTED CHIPS, COOKIES & ICED TEA
NON-ALCOHOLIC BEVERAGES AVAILABLE BASED ON CONSUMPTION

See "Enhancements" on pg. 16 for additional beverage options.

SALADS
SELECT ONE (1)

Caesar

Hearts of romaine in a classic Caesar dressing,
shaved Parmesan cheese and homemade focaccia croutons

Mixed Greens

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

Andrea

Romaine, cucumbers, avocado, tomatoes, cannellini beans and radicchio,
crumbled blue cheese in a lemon dressing

SOUPS
SELECT ONE (1)

Minestrone (Plant-Based, Gluten-Free)

Mixed vegetables

Pasta E Fagioli (Plant-Based)

Cannellini beans and small tube-shaped pasta

Chicken Noodle

Chicken breast and noodles

\$47 PER GUEST
BUFFET-STYLE OR FAMILY-STYLE
\$42 PER GUEST PLATED
INCLUDES FRESHLY BREWED COFFEE & ICED WATER

See "Enhancements" on pg. 16 for additional beverage options.

APPETIZERS

SELECT ONE (1)

Mixed Greens

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

Caesar

Hearts of romaine in a classic Caesar dressing,
shaved Parmesan cheese and homemade croutons

Panevino

Mixed field greens, avocado, hearts of palm and cherry tomatoes
in a balsamic vinaigrette

Andrea

Romaine, cucumbers, avocado, tomatoes, cannellini beans and radicchio,
crumbled blue cheese in a lemon dressing

Tomato & Mozzarella

Fresh mozzarella cheese, sliced tomatoes, basil, and extra-virgin olive oil

Crab Cakes

Maryland-style crab cakes with honey mustard sauce
+\$5 per guest

ENTRÉES

SELECT UP TO THREE (3)

*When multiple entrées are selected, the higher entrée price prevails.
Large parties required to submit guest count entrée selections 7 days prior to service.*

Penne Vodka

Penne with creamy vodka-tomato sauce and parmesan cheese

Rigatoni Bolognese

Rigatoni with meat ragu' and parmesan cheese

Penne Vegetali

Penne with grilled eggplant, zucchini, yellow squash, asparagus, shiitake, and button mushrooms, oven roasted Roma tomatoes, peas and roasted red and yellow bell peppers in a lightly spicy garlic and EVOO sauce

Chicken Marsala

Sautéed chicken breast with sautéed mushrooms in a Marsala wine sauce, on a bed of spinach mashed potatoes

Chicken & Artichoke

Roasted boneless chicken breast in a lemon-butter sauce with artichoke hearts on a bed of spinach mashed potatoes
+\$2 per guest

Grilled Scottish Salmon

Grilled Scottish salmon with sautéed vegetables and roasted potatoes drizzled with lemon-parsley sauce
+\$3 per guest

New York Strip

Grilled New York strip on a bed of spinach mashed potatoes drizzled with a porcini, shiitake, and button mushroom sauce
+\$5 per guest

Chilean Sea Bass

Roasted wild-caught Chilean sea bass dusted with breadcrumbs on a bed of spinach mashed potatoes
+\$25 per guest

DESSERTS

SELECT ONE (1)

Red Velvet Cake

Traditional red velvet cake with layers of cream cheese filling

Mini Cannoli

Italian pastry filled with ricotta and dusted with powder sugar

Chocolate & Hazelnut Temptation

Dark chocolate fondant cake layered with chocolate & hazelnut cream

Lemon Tart

Pie crust filled with lemon custard sprinkled with pine-nuts and almonds

New York-style Cheesecake

Creamy cheesecake with a graham cracker crust

Traditional Tiramisù

Espresso-soaked sponge cake with mascarpone cheese
dusted with cocoa powder

Panevino Trio

Chef's Selections
+\$10 per guest

Outside Cake and Cake Cutting Fee

+\$3.50 per guest

Schedule cake delivery with your Panevino Representative
Refrigerator may not be available for storage

\$70 PER GUEST
BUFFET-STYLE OR FAMILY-STYLE
\$65 PER GUEST PLATED
INCLUDES FRESHLY BREWED COFFEE & ICED WATER

See "Enhancements" on pg. 16 for additional beverage options.

APPETIZERS

SELECT ONE (1)

Rice Croquette

Breaded and lightly fried rice ball filled with fresh mozzarella
on a bed of creamy tomato sauce

Ham & Spinach Torte

Puff pastry filled with ham, spinach, and mozzarella

Baked Vegetable Casserole (Plant-Based, Gluten Free)

A symphony of stewed zucchini, yellow squash, eggplant, bell peppers,
onions, mushrooms, fennel seeds and thyme
(Served Family Style for Parties over 20 Guests)

Shrimp Cocktail

Traditional shrimp cocktail
+\$5 per guest

Crab Cakes

Crispy Maryland-style crab cakes with honey mustard dressing
+\$5 per guest

Antipasto Rustico

Grilled marinated vegetables, fresh mozzarella,
sliced tomatoes, salami, prosciutto, and mortadella
+\$8 per guest

SALADS

SELECT ONE (1)

Mixed Greens

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

Caesar

Hearts of romaine in a classic Caesar dressing,
shaved Parmesan cheese and homemade croutons

Tomato & Mozzarella

Fresh mozzarella, sliced tomatoes, basil, and extra-virgin olive oil

Andrea

Chopped romaine, cucumbers, avocado, tomatoes, cannellini beans
and radicchio with crumbled blue cheese in a lemon dressing

Panevino

Mixed field greens, avocado, hearts of palm and cherry tomatoes
in a balsamic vinaigrette

Pear & Gorgonzola

Sliced d'Anjou pear, arugula, caramelized walnuts, Gorgonzola cheese,
radicchio and Belgian endive in a lemon vinaigrette
+\$3 per guest

ENTRÉES

SELECT UP TO FOUR (4)

When multiple entrées are selected, the higher entrée price prevails.
Large parties required to submit guest count entrée selections 7 days prior to service.

Spinach Cannelloni

Homemade spinach cannelloni filled with ricotta and spinach
in a fresh tomato and béchamel sauce

Rigatoni with Sausage

Rigatoni with Gorgonzola and parmesan cheese
in a creamy vodka-tomato sauce and homemade Italian sausage

Penne Mediterranean

Penne with roasted Roma tomatoes, black olives, capers, garlic
and parsley in a lightly spicy fresh tomato sauce

Grilled Scottish Salmon

Grilled Scottish salmon with sautéed vegetables
and roasted potatoes drizzled with lemon-parsley sauce

Chicken & Artichoke

Roasted boneless chicken breast in a lemon-butter sauce
with artichoke hearts on a bed of spinach mashed potatoes

Chicken Marsala

Sautéed chicken breast with sautéed mushrooms in a Marsala wine sauce
on a bed of spinach mashed potatoes

New York Strip

Grilled New York strip on a bed of spinach mashed potatoes drizzled
with a porcini, shiitake, and button mushroom sauce
+\$5 per guest

Filet Mignon

Roasted beef filet mignon on a bed of spinach mashed potatoes
in a porcini, shiitake, and button mushroom sauce
+\$13 per guest

Chilean Sea Bass

Roasted wild-caught Chilean sea bass dusted with breadcrumbs
on a bed of spinach mashed potatoes
+\$25 per guest

DESSERTS

SELECT ONE (1)

Red Velvet Cake

Traditional red velvet cake with layers of cream cheese filling

Mini Cannoli

Italian pastry filled with ricotta and dusted with powder sugar

Chocolate & Hazelnut Temptation

Dark Chocolate Fondant cake layered with Chocolate & Hazelnut cream

Lemon Pastry Cream Napoleon

Puff Pastry layered with lemon pastry cream

Lemon Tart

Pie crust filled with lemon custard sprinkled with pine-nuts and almonds

New York-style Cheesecake

Creamy cheesecake with a graham cracker crust

Traditional Tiramisù

Espresso-soaked sponge cake with mascarpone cheese
dusted with cocoa powder

Panevino Trio

Chef's Selections
+\$10 per guest

Outside Cake and Cake Cutting Fee

+\$3.50 per guest

Schedule cake delivery with your Panevino Representative
Refrigerator may not be available for storage

*Hors d'oeuvres selections sold by the dozen.
Minimum two (2) dozen per selection. May be hand passed or stationary.

\$48 / DOZEN

New York Steak Brochette

Beefy Angus Sliders

Mini Crab Cakes

Shrimp & Cucumber Brochette marinated with fresh Lemon juice

Roasted Filet with Caramelized Onions on a Crouton

Pancetta Wrapped Shrimp

Chicken and Pineapple Brochette

Jumbo Shrimp with Cocktail sauce and Lemon wedges

\$36 / DOZEN

Vegetarian Stuffed Mushrooms

Bruschetta - diced Tomatoes, Garlic, Basil and EVOO

Bruschetta - Arugula, Burrata cheese, Prosciutto & EVOO

Smoked Norwegian Salmon with Red Peppers,
Chives and Goat Cheese on a Crouton

Seasonal Melon with sliced imported Prosciutto

Scallop Ceviche on a Crouton

Zucchini & Feta Cheese Croquette

Antipasto Skewer with Salami, Mozzarella and EVOO

Mozzarella & Cherry Tomatoes Picks drizzled with EVOO

Puff Pastry with Spinach and Ricotta Cheese (*Minimum 4 Dozen Required)

Assorted Chef's Choice Desserts

TRAYS & DISPLAYS

Selections are charged per guest.
Minimum 10 Guests.

Vegetable Crudité

served with Ranch Dressing
\$6 per guest

Sliced Seasonal Fresh Fruit

with Homemade Whipped Cream
\$11 per guest

Imported Cheese Display

with Italian Bread
\$22 per guest

Select Imported Meats

with Italian Bread
\$22 per guest

Select Imported Meats & Imported Cheese Display

with Italian Bread
\$25 per guest

Scallop & Shrimp Platter

\$26 per guest

PIZZA

One Pizza serves 25 slices each.
Pricing is per pizza.

Margherita Pizza

\$45 each

Vegetable Pizza

\$45 each

Pepperoni Pizza

\$50 each

PASTA STATION \$15 PER GUEST

Served with assorted Italian breads
Pricing is per guest, per pasta selection

Penne Vegetali

Penne with grilled sautéed vegetables in a lightly spicy garlic
and extra-virgin olive oil sauce

Penne Vodka

Penne with creamy vodka-tomato sauce and parmesan cheese

Rigatoni with Sausage

Rigatoni with Gorgonzola and parmesan cheese
in a creamy vodka-tomato sauce and homemade Italian sausage
+\$4 per guest

Rigatoni Bolognese

Rigatoni with meat ragù and parmesan cheese
+\$4 per guest

CARVING STATIONS

Served with freshly baked rolls and condiments

Whole Ham

\$380 each | Serves 25 – 30 Guests

Whole Pork Loin

\$475 each | Serves 25 – 30 Guests

Whole Roasted Turkey Breast

\$450 each | Serves 25 – 30 Guests

Prime Rib of Beef

\$900 each | Serves 25 – 30 Guests

Whole Beef Tenderloin

\$900 each | Serves 25 – 30 Guests

Carving Station Chef

\$200

NON-ALCOHOLIC BEVERAGES

Assorted Bottled Juices

\$4.50 each

Spring Water

\$4.25 each

Bottled Iced Tea

\$6 each

Pellegrino or Panna

\$6 each

Soda Bottles/Cans

\$4.75 each

Fountain Soda (Refills Included)

\$6 per person

Hot Tea or Fresh Brewed Iced Tea

\$75 per gallon

Regular/Decaffeinated Coffee

\$75 per gallon

HOURLY BAR PACKAGES

Two Hour Allotment

Beer & Wine | \$38 per guest

House wine by the glass, domestic & import beer and non-alcoholic beverages.

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot,

Pinot Noir, Cabernet Sauvignon

Well Liquor | \$40 per guest

House wine by the glass, domestic & import beer and non-alcoholic beverages.

Gordon's Vodka, Gordon's Gin, Calypso Rum, Cutty Scotch,

Wild Turkey Whiskey, Montezuma Tequila

Call Liquor | \$43 per guest

House wine by the glass, domestic & import beer and non-alcoholic beverages.

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch,

Bulleit Whiskey, Cazadores Tequila

Premium Liquor | \$50 per guest

House wine by the glass, domestic & import beer and non-alcoholic beverages.

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum-Private Stock,

Glenlivet 12 Year Scotch, Woodford Reserve Whiskey, Patron Tequila

Each Additional Hour \$14 per guest

Corkage Fee \$35 per bottle (For special requests)

In-Room Bar Rental \$125 per bar set-up

Beverages based on consumption available. A beverage tab will be calculated at end of service.

AUDIO VISUAL RENTALS

Portable Screen

\$75 per unit
approx. 6' and 8' sizes may vary

Motorized Screen

\$100 per unit
8'x 6'

Polycom Speaker Phone

\$75 per unit

Wireless Handheld Microphone

\$75 per unit

Wireless Lavalier Microphone

\$100 per unit

LCD Projector

\$250 per unit

Blue Tooth PA System (Sound System)

\$300 per unit

HDMI Cords & Power Strip Rentals

\$25 per unit

OUTSIDE VENDORS AND OTHER RENTAL NEEDS

Are readily available should you require.
Additional equipment and/or services not listed above:
Florist | DJ Services | Cake/Bakery | Audio/Visual | Party Rentals