Thank you for your interest in MGM Grand In-Suite Catering.

Our chefs are passionate about food. Our skilled team has created menus that are meant to tantalize and accentuate any occasion. From weddings and receptions to company events, holiday parties, and celebrations, we have just the food package for you. Never to be outdone, we also provide great drink service, offering a variety of full bar packages from beer and wine to refreshing cocktails served to you and your guests in your room. Our professional hospitality management team is committed to planning your party, meeting with you to review the details, and being there on the day of the event to ensure that everything goes as planned. Enjoy time with your family, friends, and colleagues amidst an intimate setting in one of our beautifully remodeled suites high above the Las Vegas Strip, while we deliver the party to you. Always here, always available.

Welcome to MGM Grand Las Vegas.

We look forward to serving you soon.
702.891.3566
BREAKFAST DISPLAYS

A Light Start $24 per person
Fresh Fruit Juice
Freshly Brewed Coffee and Assorted Hot Teas
Freshly Baked Fruit Danish Pastries, Muffins, and Croissants
Seasonal Fruit Cocktail

Smart Start $26 per person
Fresh Seasonal Sliced Fruits, Granola Bars, and Assorted Fruit Yogurt
Orange Juice
Assorted Sparkling and Nonsparkling Water
Freshly Brewed Coffee and Assorted Hot Teas

The Grand Sunrise $28 per person
Fresh Fruit Juice
Freshly Brewed Coffee and Assorted Hot Teas
Fluffy Scrambled Eggs, Chives, and Tomatoes
Breakfast Potatoes
Crisp Bacon and Choice of Turkey, Chicken, or Pork Sausage
Freshly Baked Fruit Danish Pastries, Muffins, and Croissants

Boxed Breakfast $21 per person
Freshly Baked Fruit Danish Pastry, Muffins, and Croissants
Sweet Butter and Fruit Preserves
Whole Fruit
Fruit Yogurt
Fresh Fruit Juice

Beverage Enhancements
Sangria $12 each
Bloody Mary $12 each
Mimosa $12 each
Assorted Soft Drinks $4.5 each
FIJI Water $5 each
Perrier or San Pellegrino Sparkling Water $5 each
MGM Bottled Water $4.5 each
BREAKFAST SELECTIONS

“Fresh Out of the Oven”

Freshly Baked Danish Pastries, Muffins, and Croissants $48 per dozen
Assorted Fresh Bagels with Cream Cheese $51 per dozen
Frosted Cinnamon Pecan Rolls $51 per dozen
All Bakery Items Accompanied with Sweet Butter and Fruit Preserves

Breakfast Enhancements

Assorted Granola Bars $51 per dozen
Fresh Fruit Cocktail $9 per person
Fresh Seasonal Berries $10 per person
Assorted Sliced Fresh Fruit Tray $12 per person
Ham, Bacon, or Sausage $10 per person
Individual Dry Cereal with Milk or Cream $4 each
Assorted Yogurts (Plain or Fruit) $5 each
Whole Fruit $4 each
Smoked Nova Scotia Salmon with Bagels and Cream Cheese $18 per person
Croissant Sandwiches with Scrambled Eggs, Ham, and Cheddar Cheese $12 per person

Beverage Enhancements

Freshly Brewed Coffee $74 per gallon
Assorted Hot Teas $74 per gallon
Selection of Fruit Juice $20 per quart
Selection of Milk $20 per quart
Lemonade or Iced Tea $20 per quart
MGM Grand Premium Drinking Water $4.5 each
Evian Water $5 each
FIJI Water $5 each
Perrier or San Pellegrino Sparkling Water $5 each
“TAKE A BREAK”

**All-Day Snacks**
- Whole Fresh Fruit $4 each
- Fresh Seasonal Berries $10 per person
- Assorted Granola and Energy Bars $51 per dozen
- Assorted Candy Bars $51 per dozen
- Gourmet Finger Sandwiches $60 per dozen
- Chocolate-Dipped Pretzels $46 per dozen
- Kettle Potato Chips and Dip $50 per pound
- Fresh Tortilla Chips and Salsa $50 per bowl
- Pretzels $35 per bowl
- Chocolate or Caramel Popcorn $51 per bowl
- Fancy Mixed Nuts $40 per bowl
- Assorted Individual Bags of Chips $4.5 each
- Assorted Individual Bags of Popcorn, Peanuts, and Pretzels $4.5 each

**Sweet Treats**
- Brownies and Blondie Bars $51 per dozen
- Homemade Cookies $51 per dozen
- Rice Krispies Bars Dipped in Chocolate $51 per dozen
- Assorted Chocolates and Truffles $56 per dozen
- Assorted Mini Cheesecakes on a Stick $56 per dozen
- Assorted Biscotti $51 per dozen
- Chocolate-Dipped Strawberries $55 per dozen
- French and Italian Pastries $54 per dozen
- Pineapple-Coconut Bars $51 per dozen
- Assorted Lemon, Banana, and Marble Fruit Bread $57 per dozen
- Assorted Donuts $57 per dozen
- Assorted Corner Cakes Cupcakes $5 each
- Cake Pops $84 per dozen
- Assorted Italian Desserts $68 per dozen
  (Panna Cotta, Tiramisu, Cannoli)

**Beverage Enhancements**
- Lemonade or Iced Tea $20 per quart
- Assorted Soft Drinks $4.5 each
- MGM Grand Premium Drinking Water $4.5 each
- Evian Water $5 each
- FIJI Water $5 each
- Perrier or San Pellegrino Sparkling Water $5 each
- Freshly Brewed Coffee $74 per gallon
- Assorted Hot Teas $74 per gallon
**LUNCH BUFFETS**

**Delicatessen**
Black Forest Ham, Roasted Turkey, Roast Beef, Artisan Salami, Sliced Swiss and Cheddar Cheese, Artisan Hard Rolls, Sliced Breads, Crisp Lettuce, Sliced Tomatoes, Onions, Pickles, and Olives Tossed Greens with Assorted Dressings Choice of Pasta Salad or Potato Salad Homemade Cookies and Brownies Freshly Brewed Coffee and Assorted Hot Teas

$45 per person

**Executive Sandwich Buffet**
Chef’s Selection of Gourmet Sandwiches
Caesar Salad and Organic Greens with Farm Fresh Vegetables, Choice of Caesar, Ranch, Thousand Island, Vinaigrette, Honey Mustard, or Blue Cheese Dressing Chocolate-Dipped Pretzels and Raspberry Bars Freshly Brewed Coffee and Assorted Hot Teas

$36 per person

**Boxed Lunch**
Choice of Sandwich: Roasted Beef with Tomato Aioli, Black Forest Ham and Swiss Cheese with Dijon Aioli, Turkey and Swiss Cheese on Whole Wheat, Cajun Chicken with Cilantro Pesto, or Vegetarian Wrap Choice of Potato Salad, Coleslaw, or Pasta Salad Fresh Whole Fruit, Individual Bag of Chips or Pretzels Granola Bar or Brownie

$32 per person

**Fiesta Buffet**
Mexican-Style Corn Salad
Fresh Greens with Cumin Vinaigrette
Chicken and Beef Fajita Station with Flour Tortillas, Roasted Salsa, Mexican Crema, Cilantro, Onions, Tomatoes, and Cheese Fried Cheese Taquitos or Cheese Enchiladas Spanish Rice Strawberry Tres Leches

$34 per person
DINNER BUFFET

Pan-Seared Salmon Display $42 per person
Fresh Salmon, Sautéed Spinach, and Fennel Rice
Peppered Beef Tenderloin Salad with Iceberg Lettuce,
Cherry Tomatoes, Red Onions, and English Cucumber
Tossed in Basil Oil
Oriental Chicken Salad, Crispy Noodles,
and Soy-Miso Vinaigrette
Bakery-Fresh Rolls with Sweet Butter
Mini Banana Cream Pie
Freshly Brewed Coffee and Assorted Hot Teas

Free-Range Chicken Display $38 per person
Blackened Chicken Breast with Roasted Cipollini Onions
and Sweet Peppers
Seasonal Vegetables and Goat Cheese Polenta
Mixed Greens Salad with Cherry Tomatoes,
Blue Cheese, Mango, and Orange Vinaigrette
Bakery-Fresh Rolls with Sweet Butter
Apple Tart
Freshly Brewed Coffee and Assorted Hot Teas

Roasted Beef Tenderloin Display $49 per person
Beef Tenderloin, Roasted Fingerling Potatoes,
and Cipollini Onions
Portobello Mushrooms in Red Wine Sauce
Mediterranean Salad with Frisée, Walnuts, Artichokes,
Kalamata Olives, Grilled Chicken Breast, and Balsamic
or Dry Cherry Dressing
Bakery-Fresh Rolls with Sweet Butter
Chocolate Sensation

The Pasta Station $32 per person
The Perfect Side Dish for Carving Station or Lunch Buffet,
Penne Pomodoro, Spaghetti Alfredo, Spaghetti Bolognese,
and Pasta in Lemon and Garlic Sauce
Choice of Shrimp or Chicken Caesar Salad
Garlic Bread

À La Carte:

Penne Pomodoro $14 per person
Spaghetti Alfredo $14 per person
Spaghetti Bolognese $12 per person
PARTY DISPLAYS

Sushi Display (Minimum 25 Pieces) $7 per piece
Selection of Nigiri and Maki Sushi
Tuna, Yellowtail, Shrimp, Salmon, Crab, and California Rolls
Served with Marinated Ginger, Wasabi, and Soy Sauce

Seafood Symphony $9 per piece
Jumbo Shrimp and King Crab Legs
Black Mussels and Oysters $32 per person

Crisp Seasonal Vegetables with Dip
Regular (Serves up to 20) $260
Large (Serves up to 40) $400

Seasonal and Tropical Fresh Fruit Display with Dip
Regular (Serves up to 20) $260
Large (Serves up to 40) $400

Assortment of Sliced Deli Meat and Cheese with Freshly Baked Rolls
Regular (Serves up to 20) $320
Large (Serves up to 40) $425

Domestic and Imported Cheese with Artisan Crackers
Regular (Serves up to 20) $400
Large (Serves up to 40) $500

Enhancements
Lemonade or Iced Tea $20 per quart
Assorted Soft Drinks $4.5 each
MGM Grand Premium Drinking Water $4.5 each
Evian Water $5 each
FIJI Water $5 each
Perrier or San Pellegrino Sparkling Water $5 each
Freshly Brewed Coffee $74 per gallon
Assorted Hot Teas $74 per gallon

For the ultimate party experience, Beverage and Open Bar packages are available.
<table>
<thead>
<tr>
<th>Party Favourites (Minimum 25 Pieces)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetarian Sliders</strong></td>
</tr>
<tr>
<td>Freshly Baked Brioche, Buffalo Mozzarella, Heirloom Tomatoes, Basil, and Balsamic Aioli</td>
</tr>
<tr>
<td>$7 per piece</td>
</tr>
<tr>
<td><strong>Caprese on a Stick</strong></td>
</tr>
<tr>
<td>Mascarpone Cheese, Basil Oil, Sea Salt, and Freshly Ground Black Pepper</td>
</tr>
<tr>
<td>$9 per piece</td>
</tr>
<tr>
<td><strong>Mini “BLT”</strong></td>
</tr>
<tr>
<td>Applewood-Smoked Bacon, Micro Arugula, and Tomato Confit</td>
</tr>
<tr>
<td>$9 per piece</td>
</tr>
<tr>
<td><strong>Wonton Lobster Mini Tacos</strong></td>
</tr>
<tr>
<td>Avocado, Creamy Salsa, and Citrus Slaw</td>
</tr>
<tr>
<td>$11 per piece</td>
</tr>
<tr>
<td><strong>Black Trumpet Mushrooms and Petite Kobe Filet Skewers</strong></td>
</tr>
<tr>
<td>Truffle Corn Sauce</td>
</tr>
<tr>
<td>$11 per piece</td>
</tr>
<tr>
<td><strong>Hot Spinach and Artichoke Boules</strong></td>
</tr>
<tr>
<td>$8 per piece</td>
</tr>
<tr>
<td><strong>Truffle Honey Chicken Sticks</strong></td>
</tr>
<tr>
<td>Roasted Pepper Sauce</td>
</tr>
<tr>
<td>$9 per piece</td>
</tr>
<tr>
<td><strong>BBQ Pork Sliders</strong></td>
</tr>
<tr>
<td>Shredded BBQ Pork, Sweet Pickles, and Apple Slaw</td>
</tr>
<tr>
<td>$9 per piece</td>
</tr>
<tr>
<td><strong>Steakhouse Sliders</strong></td>
</tr>
<tr>
<td>Kobe Beef Patties, Shallot Jam, Sun-Dried Tomatoes, Micro Arugula, and American Cheese Served on Potato Buns</td>
</tr>
<tr>
<td>$9 per piece</td>
</tr>
<tr>
<td><strong>Crispy Spring Rolls</strong></td>
</tr>
<tr>
<td>Sweet and Sour Sauce</td>
</tr>
<tr>
<td>$7 per piece</td>
</tr>
<tr>
<td><strong>Chicken Wings</strong></td>
</tr>
<tr>
<td>Blue Cheese Dip</td>
</tr>
<tr>
<td>$6 per piece</td>
</tr>
<tr>
<td><strong>Lump Crabcakes</strong></td>
</tr>
<tr>
<td>Chipotle Remoulade Sauce</td>
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<tr>
<td>$9 per piece</td>
</tr>
<tr>
<td><strong>New Zealand Lamb Chops</strong></td>
</tr>
<tr>
<td>Cilantro Pesto</td>
</tr>
<tr>
<td>$9 per piece</td>
</tr>
<tr>
<td><strong>Beef Tenderloin Medallions</strong></td>
</tr>
<tr>
<td>Red Wine Demi-Glace</td>
</tr>
<tr>
<td>$11 per piece</td>
</tr>
</tbody>
</table>
CARVING STATIONS

( Meat portions based on 6 oz. per guest. )

Required Chef Carver (for up to two hours) $175

Maple-Glazed Country Ham (Serves 25) $365
Served with Imported Mustard and Freshly Baked Rolls

Roasted Breast of Turkey (Serves 25) $365
Served with Cranberry Compote and Freshly Baked Rolls

Slow-Roasted Prime Rib of Beef (Serves 25) $415
Natural Au Jus, Creamy Horseradish, and Freshly Baked Rolls

Thyme and Peppercorn-Crusted Sirloin of Beef (Serves 25) $490
Garlic Mushroom Sauce, Creamy Horseradish, and Freshly Baked Rolls

ACCOMPANIMENTS

Traditional Caesar Salad $12 per person
Crisp Romaine with Shaved Parmesan Cheese, Herbed Croutons, and Caesar Dressing

Baby Field Greens Salad $12 per person

Roasted Garlic Mashed Potatoes $10 per person

Roasted Fingerling Potatoes $10 per person
Fresh Herbs

Seasonal Assorted Sautéed Vegetables $10 per person

Baby Green Beans Almondine $10 per person

Grilled Asparagus $10 per person
Portobello Mushrooms

Sautéed Baby Carrots $10 per person
Roasted Garlic and Herbs
SPECIAL OCCASION CAKES

Let our master pastry chefs create the perfect cake for your perfect day. Designs range from simple and traditional to the elegant and extravagant.

**Standard Cake Flavors**
(48-hour notice required)
- Carrot
- Chocolate
- Marble
- Red Velvet
- Vanilla

**Specialty Cake Flavors**
(72-hour notice required)
- Banana
- Coffee
- Lemon
- Mixed Berry
- Rum

**Standard Filling Flavors**
- Vanilla Cream
- Chocolate Cream
- Cream Cheese
- Fresh Fruit with Vanilla Cream
- White Chocolate Mousse
- Dark Chocolate Mousse
- Lemon Cream

**Specialty Filling Flavors**
- Coconut Cream with Candied Pineapple
- Mascarpone Cream with Coffee Amaretto
- Tres Leches Cake with Dulce de Leche
- German Chocolate

**Standard Icings**
- Buttercream
- Whipped Topping
- Rolled Fondant

**Specialty Icings**
- Dark Chocolate Ganache
- White Chocolate Ganache

*Final cake pricing based on design choice and size; please call for selections.*

**Standard pricing starts at $8 per serving.**

**Top Off Your Wedding Cake**
Cake Toppers are available upon request.
- Traditional Ornaments $50 and above
- Fresh Flowers $65 and above
## WEDDING PACKAGES

### WEDDING PACKAGE #1 - “ALWAYS GRAND”  
(Serves up to 20)  
$14 per person

- Champagne and Cake
- Four Bottles of House Champagne
- 1 - 1/4 Sheet Cake

### WEDDING PACKAGE #2 - “TRULY GRAND”  
$56 per person

**Choice of One Reception Display**
- Domestic and Imported Cheese with Assorted Crackers
- Freshly Sliced Seasonal Fruit
- Crisp Seasonal Vegetable Crudités with Ranch Dip and Hummus

**Choice of Two Cold Hors d’Oeuvres (25 pieces of each)**
- Caprese on a Stick
- Mini Lobster Tacos

**Choice of Two Hot Hors d’Oeuvres (25 pieces of each)**
- Kobe Beef Sliders
- Crispy Vegetable Egg Rolls
- House Champagne Toast

### WEDDING PACKAGE #3 - “FOREVER ROMANCE”  
$73 per person

**Choice of One Reception Display**
- Domestic and Imported Cheese with Assorted Crackers
- Freshly Sliced Seasonal Fruit
- Crisp Seasonal Vegetable Crudités with Ranch Dip and Hummus

**Choice of Three Cold Hors d’Oeuvres (25 pieces of each)**
- Caprese on a Stick
- Mini Lobster Tacos

**Choice of Three Hot Hors d’Oeuvres (25 pieces of each)**
- Kobe Beef Sliders
- Crispy Vegetable Egg Rolls
- BBQ Pork Sliders
- House Champagne Toast
CONCERT PACKAGES

(Minimum six people)

CONCERT PACKAGE #1 – “STREET TACO STATION” $36 per person

Taco Station
Tequila Shrimp, Citrus Beef, Adobo Chicken, and Homemade Tortillas

MGM Signature Tortilla Chips and Salsa Bar
Tortilla Chips and Salsa served with Guacamole, Charred Pineapple Salsa, Chipotle Salsa, Roasted Tomatillo Salsa, Roasted Salsa, Pico de Gallo, Onions, Cilantro, and Lime
Add Rice or Beans, $45 per tray

CONCERT PACKAGE #2 – “FAR EAST” $34 per person

Crisp Seasonal Vegetable Display
Served with Ranch Dressing and Hummus

Jumbo Shrimp Cocktail
Served with Cocktail Sauce and Lemons

Vegetable Spring Rolls
Sweet Chili Sauce

Chicken Pot Stickers
Yuzu-Wasabi Sauce

Sesame Kobe Skewers
Root Garlic and Yuzu Sauce

CONCERT PACKAGE #3 – “The Rodeo” $38 per person

Steakhouse Sliders
Kobe Beef Patties, Shallot Jam, Sun-Dried Tomatoes, Micro Arugula, and American Cheese
Served on Potato Buns

BBQ Pork Sandwiches
BBQ Pulled Pork, Crispy Onions, and Sweet Relish
Served on Brioche Buns

Chipotle Honey Chicken Wings
Blue Cheese Dressing, Carrots, and Celery

Country Coleslaw Salad
CONCERT PACKAGES (CONTINUED)
(Minimum six people)

CONCERT PACKAGE #4 – “ALL AMERICAN” $45 per person

Steakhouse Sliders
Kobe Beef Patties, Shallot Jam, Sun-Dried Tomatoes, Micro Arugula, and American Cheese
Served on Potato Buns

Display of Domestic and Imported Cheese with Assorted Crackers
Freshly Sliced Seasonal Fruit Display
Assorted Mixed Dry Snacks (Pretzels, Nuts, and Potato Chips)
Assorted Submarine Sandwiches (Turkey, Ham, and Roast Beef)
Chocolate Chip Cookies

FIGHT PACKAGES
(Minimum six people)

FIGHT PACKAGE #1 – “THE PRE-GAME” $17.5 per person

Chicken Wings
Choice of Mild or Spicy with Blue Cheese Dressing, Carrots, and Celery

Assorted Chips and Dip
Salsa and Ranch

FIGHT PACKAGE #2 – “THE RINGER” $35 per person

Garlic and Parmesan Pizza “Puffs”
Pepperoni, Sausage, and Mozzarella Cheese

Chicken “BLT”
Thick Smoked Bacon, Shaved Chicken Breast, Cured Tomatoes, Arugula, and Basil Aioli

Country Chicken Tenders
Waffle Fries and Jalapeño Ranch Dressing

Tortilla Chips and Salsa
FIGHT PACKAGES (CONTINUED)

FIGHT PACKAGE #3 – “THE KNOCKOUT” $37 per person
Crisp Seasonal Vegetable Display
Ranch Dressing and Hummus

Steakhouse Sliders
Kobe Beef Patties, Shallot Jam, Sun-Dried Tomatoes, Micro Arugula, and American Cheese
Served on Potato Buns

Chicken Pot Stickers
Yuzu-Wasabi-Soy Sauce

Mini Lobster Tacos
Avocado, Creamy Salsa, and Citrus Slaw

FIGHT PACKAGE #4 – “THE ULTIMATE FIGHTER” $38 per person
Beef Taquitos
Guacamole, Sour Cream, Pico de Gallo, and Roasted Green Salsa

Mini Chicken Empanadas
Mexican Cheese, Roasted Salsa, and Roasted Tomatillo Salsa

Chicken Wing Zings
Hot Sauce, Ranch, and Honey BBQ Sauce

Potato Skins “Nachos”
Melted Cheese, Smoked Bacon, Chives, and Sour Cream
OPEN BAR PACKAGES

Fully stocked bar featuring a selection of liquor, sommelier selection of wine, assorted beer, soft drinks, mineral water, and juice mixers (Red Bull mixers are not included)

Standard Brands
SKYY Vodka, Bombay Gin, Jim Beam Bourbon, Bacardi Rum, and El Jimador Tequila

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Hours</td>
<td>$30 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$36 per person</td>
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<tr>
<td>Four Hours</td>
<td>$42 per person</td>
</tr>
</tbody>
</table>

Premium Brands
Ketel One Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniel’s Whiskey, Dewar’s Scotch, and Patrón Silver Tequila

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</thead>
<tbody>
<tr>
<td>Two Hours</td>
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<tr>
<td>Three Hours</td>
<td>$42 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$48 per person</td>
</tr>
</tbody>
</table>

Deluxe Brands
Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum, Maker’s Mark Whisky, Johnnie Walker Black Label Scotch, Patrón Silver Tequila, and Hennessy V.S

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Hours</td>
<td>$40 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$48 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$56 per person</td>
</tr>
</tbody>
</table>

Bar Packages may be extended beyond three hours at an additional $10 per person, per hour. A mandatory Bartender Fee of $150 for the first three hours will apply. Each additional hour will be charged at $50 per hour. All Open Bars are subject to $500 minimum.
BAR PACKAGES

**Beer, Wine, and Soda Package** $500
Two Chardonnay, Laguna Ranch Vineyard
Two Riesling, Dr. Loosen, Dr. L
Six each Budweiser, Bud Light, Heineken, and Corona
Six each Coke, Diet Coke, and Sprite
Six each FIJI and San Pellegrino Water

**Basic Bar Setup** $650
One each SKYY Vodka, Bombay Gin, Jim Beam Bourbon,
and Bacardi Silver Rum
Six each Budweiser and Bud Light
One each Dry Vermouth and Apple Pucker
One Carafe each Fresh Orange Juice and Pineapple Juice
Six each Coke, Diet Coke, and Sprite
Four each Tonic and Soda Water
Six Red Bull

**Standard Bar Setup** $1,575
One each SKYY Vodka, Bombay Gin, Jim Beam Bourbon,
Bacardi Silver Rum, Crown Royal Whisky, and El Jimador Tequila
12 each Budweiser, Bud Light, Heineken, and Corona
Two Chardonnay, Laguna Ranch Vineyard
Two Riesling, Dr. Loosen, Dr. L
Six each Coke, Diet Coke, Sprite, Ginger Ale, Tonic, and Soda Water
Three each FIJI and San Pellegrino Water
Two Carafes each Fresh Orange Juice and Pineapple Juice
One each Sweet ‘n’ Sour, Dry Vermouth, Triple Sec, and Apple Pucker
Six Red Bull

**Premium Bar Setup** $1,975
One each Grey Goose Vodka, Bombay Sapphire Gin,
Captain Morgan Rum, Maker’s Mark Whisky, Johnnie Walker
Black Label Scotch, and Patrón Silver Tequila
Two Sauvignon Blanc, Kim Crawford
Two Riesling, Dr. Loosen, Dr. L
Two Chardonnay, Laguna Ranch Vineyard
12 each Budweiser, Bud Light, Heineken, and Corona
Six each Coke, Diet Coke, Sprite, Ginger Ale, Tonic,
and Soda Water
Six each FIJI and San Pellegrino Water
Two Carafes each Fresh Orange Juice and Pineapple Juice
One each Sweet ‘n’ Sour, Dry Vermouth, Triple Sec,
and Apple Pucker
Six Red Bull

A mandatory Bartender Fee of $150 for the first three hours will apply.
Each additional hour will be charged at $50 per hour.
BARS BY THE BOTTLE

All purchased bottles are the property of the guest. Pricing subject to change. Please call for current bottle pricing.

**Vodka**
- SKYY $110
- Absolut $130
- Ketel One $130
- Grey Goose L’Orange $120
- Grey Goose $160

**Gin**
- Bombay $130
- Bombay Sapphire $160
- Tanqueray $150

**Rum**
- Bacardi Light $150
- Mount Gay $170
- Malibu $160
- Captain Morgan $160

**Whiskey and Bourbon**
- Woodford Reserve $180
- Jack Daniel’s $130
- Jameson $130
- Maker’s Mark $150
- Crown Royal $150
- Jim Beam $130

**Scotch**
- Dewar’s 12 Year $130
- Johnnie Walker Black Label $190
- Johnnie Walker Blue Label $680
- The Macallan 12 Year Old $210
- The Macallan 18 Year Old $480

**Tequila**
- El Jimador $120
- Patrón Silver $230
- Patrón Reposado $250
- Herradura Añejo $280
- Herradura Suprema $1,280
- Patrón Reposado $250

**Cognac**
- Hennessy V.S $170
- Hennessy V.S.O.P $280
- Rémy Martin Louis XIII $2,700
- Hennessy X.O $300

**Cordials**
- Amaretto Disarrano $120
- Jägermeister $130
- Bailey’s Irish Cream $120
- Kahlúa $120
- Cointreau $175
- Midori $150
- Grand Marnier $180
- Frangelico $160

**The Punch Bowl**
- Champagne Punch $120 per gallon
- Sangria (White or Red) $120 per gallon
BEER

Domestic $8 each
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Samuel Adams

Imported $9 each
Heineken, Amstel Light, Heineken Light, Corona, GUINNESS®, Dos Equis, Stella Artois, Newcastle

CRAVING SOMETHING SALTY WITH THAT BEER?

Kettle Chips $46 per bowl
with Onion and Ranch Dips

Tortilla Chips $50 per bowl
with Salsa and Guacamole

SODAS AND MIXERS

Red Bull Energy Drink $9 each

Soft Drinks $4.5 each
Coke, Diet Coke, Sprite, Ginger Ale,
Tonic Water, Club Soda

Mineral Water (1 L) $9 each
FIJI
Evian
San Pellegrino Sparkling $9 each

Juice (1 L) $20 each
Orange, Grapefruit, Pineapple,
Cranberry, Sweet ‘n’ Sour

Mixers
Triple Sec, Apple Pucker, Midori $31 each
<table>
<thead>
<tr>
<th>CHAMPAGNE AND SPARKLING WINE</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Carneros Taittinger Brut</td>
<td>$50</td>
</tr>
<tr>
<td>Nicolas Feuillatte Brut</td>
<td>$80</td>
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<tr>
<td>Taittinger Cuvée Prestige Brut</td>
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<td>Veuve Clicquot Ponsardin “Yellow Label” Brut</td>
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<td>Moët &amp; Chandon Brut Impérial Rosé</td>
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<td>Dom Pérignon Brut</td>
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<td>Louis Roederer “Cristal” Brut</td>
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<tr>
<td>Chardonnay, Laguna Ranch Vineyard</td>
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<td>Chardonnay, Landmark “Overlook”</td>
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<tr>
<td>Chardonnay, William Fèvre “Champs Royaux” Chablis</td>
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<td>Chardonnay, Cakebread Cellars</td>
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<td>Chardonnay, Far Niente</td>
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<td>Pinot Grigio, Livio Felluga “Esperto”</td>
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<td>Pinot Grigio, Santa Margherita</td>
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<td>Riesling, Dr. Loosen “Dr. L”</td>
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<td>Riesling, Joh. Jos. Prüm Kabinett</td>
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<td>Sauvignon Blanc, Brancott Estate</td>
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<td>Sauvignon Blanc, Kim Crawford</td>
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<td>Sauvignon Blanc, Cakebread Cellars</td>
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<td>Cabernet Sauvignon, JUSTIN</td>
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<td>Cabernet Sauvignon, Robert Mondavi Winery</td>
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<td>Cabernet Sauvignon, Honig</td>
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<td>Cabernet Sauvignon, Jordan</td>
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<td>Cabernet Sauvignon, Silver Oak</td>
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<td>Malbec, Catena Zapata “Vista Flores”</td>
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<td>Merlot, Rodney Strong</td>
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<td>Merlot, Ferrari•Carano</td>
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<td>Merlot, Whitehall Lane</td>
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<td>Merlot, Duckhorn Vineyards</td>
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<td>Pinot Noir, Matua</td>
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<td>Pinot Noir, Cherry Pie “Cherry Tart”</td>
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<td>Pinot Noir, MacMurray Ranch</td>
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<td>Pinot Noir, Etude</td>
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IN-SUITE CATERING AVAILABILITY

In-Suite Catering is only available in the following suite types:

TOWER SPA SUITE

Designed to celebrate.

- AAA Four Diamond rated
- 694 square feet
- Large Italian marble bathroom with whirlpool spa and separate shower
- Oversized bedroom with extended living area separated from the bedroom
- Fully stocked minibar
- Media connectivity hub
- Presidential pillow-top Serta mattresses
- Decorated in rich hues of royal plum, mink, and cream
- Capacity: 10
TOWER ONE-BEDROOM SUITE

Designed to energize.

• AAA Four Diamond rated
• 775 square feet
• Private bedroom with king-size bed
• Two large HDTVs
• Presidential pillow-top Serta mattresses
• Dining table with seating for four
• Large living room perfect for meetings or celebrations
• Capacity: 10 to 15
CITY VIEW SUITE

Designed to indulge.

- AAA Four Diamond rated
- 950 square feet
- Corner location
- Magnificent city views
- Roman spa tub and separate shower
- Classic Carrera marble bath with oversized backlit vanity
- Dining area for four
- Upgraded amenities, including luxurious robes and slippers
- Extended master bath with bidet and dual-sink vanity
- Living area with flat-screen HDTV and ample seating
- Capacity: 10 to 15
PENTHOUSE CITY VIEW SUITE

Designed to inspire.

• AAA Four Diamond rated
• 1,250 square feet
• Corner location
• Private bathroom and master bath with TV, bidet, and dual-sink vanity
• Oversized Roman spa tub and separate shower
• Oversized marble bar with bar-style seating
• Powder room accented with Italian marble
• Extended living area with ample seating, plus dining table for four
• Upgraded amenities, including luxurious robes and slippers
• Capacity: 10 to 15
SKYLINE MARQUEE SUITE

Designed to excite.

- AAA Four Diamond rated
- Over 1,500 square feet
- Panoramic views of Las Vegas
- Two private bedrooms, each with a private bathroom
- Oversized marble bar area to welcome guests
- Large separate living and dining areas
- Large flat-screen HDTVs
- Classic Carrera marble baths with oversized backlit vanity mirror
- Upgraded amenities, including luxurious robes and slippers
- Dual-sink vanities, separate showers, and bathtubs with spa tub in one of the bathrooms
- Capacity: 25 to 30
SKYLINE TERRACE SUITE

Designed to delight.

- AAA Four Diamond rated
- Over 1,300 square feet
- 786-square-foot outdoor patio
- Spectacular views of The Las Vegas Strip
- Large separate living and dining areas
- Junior bathroom downstairs
- Steam shower
- Master bedroom on second level with large bathroom
- Large flat-screen HDTVs
- Upgraded amenities, including luxurious robes and slippers
- Capacity: 35 to 40

First floor

Second floor
MGM GRAND IN-SUITE CATERING FUNCTION POLICIES

In arranging for private functions, a minimum attendance must be specified 72 hours in advance. The number will be considered a guarantee, not subject to reduction, and charges will be assessed accordingly.

Any changes made to the menu for a function or cancellation must be communicated to In-Room Catering Management 72 hours prior to the scheduled function. In the event cancellation notice is not conveyed within this time period, the client will be charged accordingly.

To ensure compliance with Clark County Board of Health food handling regulations, food will be consumed on the hotel premises at the contracted time. MGM Grand is the sole provider of all food and beverages served on the premises. In compliance with Nevada Liquor Laws, MGM Grand is the only licensee able to sell and serve liquor, beer, and wine on premises.

Performance of the agreement is contingent upon the ability of hotel management to complete the same and is subject to the following: labor disputes or strikes, accidents, governmental (federal, state, or local) requisitions, travel restrictions involving food, beverages, or supplies, and any other causes beyond the control of management which may prevent the hotel from completing the agreement.

Display signs and/or decorations may not be used unless and until MGM Grand has provided written approval. If approved, the client agrees to be responsible for any damage caused to equipment or the suite during the period the premise is under the guest’s control.

MGM Grand shall not be responsible for any loss, damage, or injury that may occur to the client, the client’s guests, or invitees, or to their property, from any cause whatsoever, prior to, during, or following the use of the facilities.

In the event a bar attendant, chef, or additional server is required, the following service charges will apply: Chef Carver Fee - $175 for up to two hours, Bartender Fee - $150, and Server Host - $175 for a two-hour minimum, and $50 for each additional hour thereafter. For parties of 10 or more, a Server Host will be required throughout the duration of the event from setup to tear down.

Members of the In-Room Dining and Hotel Management Team will be permitted to access the suites throughout the duration of the event from setup to tear down to monitor the food and drink operations, communicate with the service staff, and monitor the condition of the rooms and its contents.

All food and beverage prices are subject to a 8.1% state sales tax and 20% service charge.

Payment arrangements shall be made in advance of the function unless credit has been established with the hotel. Debit cards are discouraged.
MGM GRAND IN-SUITE CATERING TERMS AND CONDITIONS

House Policies
MGM Grand is the only licensed authority to sell and serve food and beverage for consumption on the premises. Therefore, no food and/or beverage is permitted to be brought in from any outside source. In the event that any food and beverage have been brought into the hotel, a corkage fee and gratuity will be assessed at 25% and 20%, respectively, of MGM Grand retail prices.

Service Charges
Additional charges may apply (when applicable).

- Chef Carver Fee $175 for up to two hours
- Bartender Fee $150 for up to two hours, $50 per hour thereafter
- Server Host Fee $175 for up to two hours, $50 per hour thereafter (required for parties of 10 or more people)
- Cleaning deposit of $300 applied to all events
- Additional table, chair, and equipment (subject to event detail)
- 20% gratuity on all food and beverage items
- 8.1% sales tax

Rush Fee
For any events placed within 48 hours of the start of the function, a $100 Expedite Fee will be applied in addition to any other applicable fees and charges.

Pricing
All prices are subject to change without notice. Please check with hospitality manager for current menu and pricing. Pricing may be guaranteed up to six months prior to the event with a signed contract and 50% deposit.

Check-In/Checkout Procedures
Standard hotel check-in time is 3:00 p.m. Standard checkout time is 11:00 a.m. All rooms are subject to 3:00 p.m. check-in and cannot be guaranteed prior to this time. In-suite events are not available prior to 6:00 p.m. on day of reservation arrival due to required cleaning and setup time.

Wedding receptions: Due to the extensive nature required for setup, weddings will require a two-night stay minimum, requiring the suite to be checked in the day prior.

Guarantees and Cancellations
Guests shall specify number of persons to be in attendance at the function at least 72 hours prior to the start of the scheduled event. This number will be the guarantee for which the guest will be charged (applies to the per-person menu packages also). There will be no charge if canceled 72 hours prior to the function start time.

General Guest Disclaimer
The following information is provided to assist you in coordination of the details of your event. Client agrees to all terms and conditions set forth upon signing the food and beverage event order.

All prices are guaranteed within 30 days of the scheduled function. Due to the fluctuating market conditions, all prices beyond the 30-day guarantee may be subject to change.

Client agrees to all terms and conditions set forth upon signing the banquet event order.

MGM In-Suite Catering is not responsible for booking suite reservations. Suites must be booked by the client directly. Food and beverage prices do not include the rental of the suite.