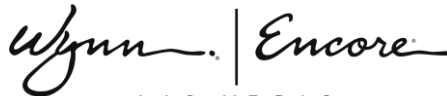


F&B Order Form



L A S V E G A S
3131 Las Vegas Blvd. South
Las Vegas, NV 89109

- ORDERING:** To order items for your booth or meeting room, please fill out this form and email a copy to catering@wynnlasvegas.com at least two (2) weeks prior to the event date.
- CONFIRMATION:** Your Catering Manager will confirm order details on a Catering Event Order which will be forwarded via email.
- DELIVERY:** Your on-site contact must be present to sign for receipt of your order and any additions.

COMPANY OR EXHIBITOR INFORMATION

ON-SITE INFORMATION

Company Name:			Booth # or Room:	
Address:			On site Contact:	
City:	State:	Zip:	Cell Number:	
Ordered By:		Phone:	Delivery Date:	Time:
Email:		Fax:	Show Date(s):	Time(s):

Morning Snacks:

- Artisan breakfast pastries, croissant, and muffins - \$86 per dozen
- Gluten free and vegan seasonal muffins - \$92 per dozen
- Sliced breakfast breads: cinnamon coffee crumble, lemon blueberry; and carrot morning glory - \$92 per dozen
- Individual seasonal fruit cups - \$17 each - minimum of 50 orders
- Yogurt Parfait-individual yogurt parfait with honey, house made granola and berries - \$16 each - minimum of 50 orders
- Individually bagged trail Mix - \$9 per bag - minimum of 50 orders
 - With logo sticker (client to provide stickers) - **\$250 labor fee**
- Individually House made gluten free coconut almond protein bars - \$11 each - minimum of 50 orders
 - With logo sticker (client to provide stickers) - **\$250 labor fee**

Afternoon Snacks:

- Petit Gourmet Sandwiches: minimum order of one dozen per selection
 - Grilled Vegetable- Grilled Vegetable Roulade with basil-almond cream cheese

\$192 per dozen

- Bresola-Thinly-sliced Bresola with creamy cambazola mousse, pear compote and candied walnuts in vol au vent - \$204 per dozen
- Smoked Salmon-Scottish Smoked Salmon on Bialy with lemon caper goat cheese - \$204 per dozen
- Vadouvan Chicken- Vadouvan Chicken and apple chutney in pate a choux puff - \$204 per dozen
- Bahn Mi-Pork belly bahn mi on baguette, kewpie mayo, pickled vegetables, Vietnamese herbs - \$192 per dozen
- Individually bagged House Made Ketchup Chips - \$10 per bag - minimum of 50 orders
 - With logo sticker (client to provide stickers) - **\$250 labor**
- Antipasto Cones with Market Selection of Italian Meats and Cheeses - \$17 each - minimum of 50 orders
- Individual crudité in flowerpots, seasonal vegetables, endive, creamy mascarpone fine herb dip - \$16 each - minimum of 50 orders
- Stackers (Three-tiered plate stackers, perfect for a break or on a cocktail round during a cocktail reception; Stackers serve approximately 15 guests each)
 - Charcuterie Stacker - \$344 per stacker

Tax and Service Charge – All food and beverage prices are subject to service charges totaling twenty-four percent (24%), which is subject to change, and sales tax at the prevailing rate, which is currently 8.375% and subject to change. Service charge is comprised of 18.50% auto-gratuity and 5.50% taxable service charge.

- Fromage Stacker - \$365 per stacker
- Assiette Compose Stacker - \$344 per stacker

Sweet Treats:

- Individually wrapped assorted Wynn cookies baked fresh daily: chocolate chip; peanut butter; oatmeal raisin; and sugar cookies - \$12 each –
* **minimum of 2 dozen cookies per flavor**
 - **Individually wrapped with logo - \$13 each**
- Mini cupcakes: Vanilla; chocolate; mint chocolate chip; red velvet; carrot; banana; coconut pineapple; lemon; or chocolate peanut butter - \$13 each - minimum of 2 dozen cupcakes per flavor
 - **with logo - \$14 each**
- Häagen-Dazs ice cream bars served in Sugar and Ice Cart - \$9 each – minimum of 50 order
 - **Custom logo wrap on Sugar and Ice Cart - \$250**

Beverages:

- Espresso Bar
 - In-House Espresso or Cappuccino served with chocolate shavings, cinnamon sticks, rock candy sticks, real whipped cream, vanilla and hazelnut flavored syrups - \$12 per drink – minimum 100 beverages
 - Espresso Machine Rental - \$250 per day / **\$500 per week**
 - Attendant Fee - \$250 per 4 hours
- House made cold brew coffee with Tahitian vanilla infused sweet cream and half and half - \$146 per
- Spa Water: Blackberry, ginger and mint; Cranberry orange; Cucumber, melon and fennel - \$101 per gallon

Smoothies: REMEDY ORGANIC BOTTLED SMOOTHIES

Priced per item, require starting quantities, additional items billed on consumption, based on availability

***Minimum of 12 per selection**

- Berry Immunity- Strawberry, dragon fruit with echinacea and coconut
- Matcha Oxidants- Japanese Matcha, creamy vanilla, and almond milk
- Cocoa Essentials- Rich Peruvian cacao with ashwagandha
- Vanilla Essentials- Creamy vanilla with MCT oil, and prebiotics - \$13 each

Beverages (Special Requests for products not in Inventory will be subject to a charge at full guarantee)

- Beer
 - Domestic and Imported Beer - \$12 each
 - Craft Beer - \$13 each
- Wine/Prosecco/Champagne
 - Refer to Wine list for offerings, charge per bottle
- Whiskey, Bourbon or Tequila Tastings
 - Assortment of pre-selected spirits
 - Charge per bottle
- Specialty Cocktail
 - \$23 per cocktail
- \$750 beverage consumption minimum per hour
- \$250 bartender fee
- \$500 Mixologist fee
- Ice Service - \$200 per day

PAYMENT INFORMATION



By check: Made payable to Wynn Las Vegas and mailed to the address above, attention Catering Manager's name.
By credit card: After processing you will receive an email which contains a web-link to enter your credit card information on a secure site.

TOTAL AMOUNT DUE:

The undersigned acknowledges ordering F&B described herein

Authorized Signature:

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Menus valid through May 2024