



Room Service Hospitality Menu

**“Merci” thank you for choosing
Paris Las Vegas**

**We are proud to offer you the finest
Food and Beverage services available in the
industry.**

**Our commitment to excellence will ensure a
Successful event for you and your guests.**

**Please contact the Room Service Manager
Office at:
Paris 702-946-4745**

Breakfast Selections

Le CONTINENTAL

Assorted Freshly Chilled Orange Juices,
French Butter Croissants,
Assorted Muffins and Danish Pastries,
A Selection of Fruit Preserves and Butter
Freshly Brewed Parisian Blend Coffee,
Decaffeinated Coffee and Tea Selection
\$25.00 per person
Add Fresh Sliced Fruit - \$30.00 per person

Le ST. ETIENNE

Freshly Squeezed Orange and Grapefruit Juice,
Chilled Cranberry Juice,
Freshly Sliced Fruit Display with Seasonal Berries
Vanilla Bean and Fruit-Flavored Yogurts,
Natural Granola and Raisin Toppings,
Assortment of Cold Cereals
French Butter, Chocolate and Raisin Croissants,
Assorted Muffins,
A Selection of Fruit Preserves and Butter
Freshly Brewed Parisian Blend Coffee,
Decaffeinated Coffee and Tea Selection
\$33.00 per person

LE MANHATTAN

Smoked Salmon, Capers, Tomatoes, Red Onions,
Cucumbers, Hard Boiled Eggs, served with
Lightly Toasted Assorted Bagels and Cream Cheese,
Freshly Brewed Parisian Blend Coffee,
Decaffeinated Coffee and Tea Selection
Freshly Squeezed Orange and Grapefruit Juice,
Chilled Cranberry Juice
\$45.00 per person

EUROPEAN BREAKFAST

Selection of Imported Cheeses and Cured Meats,
Freshly baked assorted French breads, Danish, Muffins,
and Pastries, Fresh Sliced Fruits and Berries, Butter and
Assorted Jams, Fresh Chilled Orange, Grapefruit
and Cranberry Juices, Freshly Brewed Parisian Coffee,
Decaffeinated Coffee and Tea Selection
\$39.00 per person

Hot Breakfast Selection

Le TOUT AMERICAN

Fluffy Scrambled Eggs, Smokehouse Bacon or Country Sausage Patty
Country Style Breakfast Potato
\$28.00 per person

BELGIAN WAFFLES

Plain Belgian Waffles served with Fresh Strawberries, and
Mixed Berries, with Fresh Vanilla Whipped Cream
Served with your choice of Bacon or Sausage Links
\$31.00 per person

L'OEUF DE BENEDICT SUR UN CROISSANT

Poached egg layered on top of Sliced Honey Ham
Served with choice of Gruyere Cheese, Brie, or Goat Cheese
Served on a Petite Croissant with Hollandaise Sauce on the side
\$34.00 per person

SANDWICHES DEJUENER

Ham, Egg, and Swiss Cheese served on an English Muffin
\$29.00 per person

All of The Above are Served with The following

Includes Fresh Squeezed Orange and Grapefruit Juices
Freshly Brewed Parisian Blend Coffee, Decaffeinated Coffee, a Selection of
Teas and Milk
Assorted Muffins, French Butter Croissants, Danish Pastries and Coffee Cake

The following a la carte items are available to compliment your breakfast:

Fresh Fruit Supreme \$12.50 per person
Chilled Seasonal Melon \$9.95 per person
Assorted Individual Fruit Yogurts \$5.75 per person
Fresh Berries with Crème Fraiche or Brown Sugar \$8.25 per person
Yogurt Parfaits \$8.25 per person
Bacon, Sausage Links, or Ham \$9.50 per person
Scrambled Eggs - \$9.50 per person
Hash Browns \$9.50 per person
Fresh Baked Biscuits & Gravy \$12.00 per person

Mimosa and Bloody Mary Bar

1 750ml Bottle of House Sparkling Wine and 1 liter of Orange Juice
1 375ml Bottle of Absolut Vodka and 1 liter of Mary's Devil Bloody Mary Mix
Served with Celery, Limes, Olives, and Tabasco Sauce
Package Price \$50.00

Cold Lunch Selection

French Deli Buffet

Honey Ham, Rare Roast Beef, Roast Turkey, Dijon Potato Salad, Chunky Chicken Salad, Savoy Cabbage and Carrot Slaw, Sliced Tomatoes, Onions, and Cornichons. Served with Baguettes and Appropriate Condiments.
\$42.00 per person

Plateau d'Enroulement

Chicken Caesar Wrap with Grilled Chicken, Romaine Lettuce and Caesar Dressing, Chicken Salad Wrap with Shredded Lettuce and Tomato, and Smoked Turkey Wrap with Bacon, Lettuce, Tomato, Onions, Bean Sprouts, Avocado, and Ranch Dressing. Served with Pretzels, Potato Chips, Potato Salad, and Coleslaw
\$36.00 per person

Plateau du Club Sandwich

Honey Ham and Roast Turkey, American and Swiss Cheese, Bacon, Mayonnaise, Lettuce and Tomato, on Lightly Toasted White, Wheat, and Sourdough Bread. Served with Pretzels, Potato Chips, Coleslaw, and Potato Salad
\$35.00 per person

Hot Lunch Selection

Sliders

Angus beef with caramelized onions and roasted tomato jam, Buffalo Chicken with blue cheese crumbles, and Crab cake sliders with lemon aioli. Served with French Fries or Onion Rings, Coleslaw and Potato Salad
\$36.00 per person

Soupe, Salade, avec des Baguettes

Rotisserie Chicken Noodle Soup served with Oyster and Saltine Crackers, House or Caesar Salad with Ranch and Balsamic Vinaigrette, served with Fresh Baked Baguettes and Butter
\$23.00 per person

Chicken Tenders

Deep Fried Chicken Tenders served with Buffalo Sauce, BBQ Sauce, Ranch, Blue Cheese, Celery and Carrot Sticks, French Fries or Onion Rings, Potato Salad and Coleslaw
\$29.00 per person

Hot Hors d 'Oeuvre

Seared Brochette of Chicken with Spicy Honey Dijonnaise Sauce

\$4.50 per piece

Petite Quiche Lorraine

\$4.50 per piece

Pan-Fried Pork Pot Stickers with Ponzu Sauce

\$4.50 per piece

Hibachi Chicken Skewers – Marinated Chicken with Vegetables

\$4.50 per piece

Pork Shumai – Steamed Pork Dumpling with Dipping Sauce

\$4.50 per piece

Beef Teriyaki Brochettes

\$5.00 per piece

Hibachi Beef Skewers – Marinated Beef with Vegetables

\$5.00 per piece

Southwestern Chicken or Vegetable Spring Rolls

\$5.00 per piece

Crab Rangoon with Plum Sauce

\$5.00 per piece

Chicken Wellington – Flaky Pastry with Mushroom and Chicken

\$5.00 per piece

Risotto Crab cakes with Saffron Lobster Béarnaise Dipping Sauce

\$5.25 per piece

Mini Beef Wellington – Flaky Pastry with Mushroom and Beef Filet

\$5.50 per piece

Seared Baby Lamb Chops with Fresh Mint

\$8.00 per piece

Cold Hors d 'Oeuvre

Fresh Seasonal Melon with Prosciutto

\$5.50 per piece

Curry Chicken Canapes on Raisin Bread

\$5.50 per piece

Crostini of Goat Cheese and Ratatouille and Ciabatta

\$4.50 per piece

Tomato and Basil Bruschetta on Sourdough

\$4.50 per piece

Grilled Andouille Sausage and Jumbo Shrimp on a Mini Corn Muffin

\$5.50 per piece

Shrimp Salad in a Cucumber Cup

\$6.25 per piece

Garlic Crouton with Filet of Beef, Asparagus and Boursin Cheese

\$6.50 per piece

White Glove Service - Passed Hors d 'Oeuvre \$200.00 per server

Dinner Selections

Oven Roasted Salmon Filet with Citrus Glaze

\$41.00 per person

Roasted Chicken Breast with Gruyere and Prosciutto

\$36.00 per person

Charbroiled New York Steak with Roquefort

\$48.00 per person

Petite Filet Mignon with Mushroom Demi Glaze

\$55.00 per person

Dinner selections are served with vegetable de jour, choice of mashed potatoes, baked potatoes, or chef's pasta creation, freshly baked dinner rolls and butter

Pasta

Bucatini Bolognese

Bucatini Pasta served in a delicate stewed tomato sauce de viande

\$25.00 per person

Grilled Chicken Fettuccini Alfredo

Fettuccini in Alfredo Sauce with Grilled Chicken and Parmesan Cheese

\$26.00 per person

All Pasta dishes are served with House or Caesar Salad with choice of two dressings and regular or cheesy Garlic Bread

Soups

Rotisserie Chicken Noodle Soup - \$7.00 per person

New England clam chowder - \$8.00 per person

Minestrone Soup - \$8.00 per person

Le Grand Service

Sirloin of Beef

\$575.00 serves 30

Whole Turkey

\$350.00 serves 25

Carved Honey Glazed Ham

\$350.00 serves 30

Side of Smoked Salmon

\$350.00 serves 20

Pasta Station

Petit Tubes and Fettuccini, Provencal and Alfredo Sauces

\$25.00 per person

All of the selections listed require a carver/attendant at an additional cost. The selections are served with French rolls and condiments.

Attendant fee: \$200.00 for three hours.

Seafood on Ice

Price per 25 pieces

Served with Appropriate Sauces

Jumbo Shrimp on Ice - \$156.25

Snow Crab Claws - \$200.00

Lobster Tail Medallions - \$250.00

Cold Platters

Salad Maison - \$8.25 per person

Vegetable Crudit  with Assorted Dip - \$10.50 per person

French Cheese Display - \$15.50 per person

Fresh Sliced Fruit Display - \$12.50 per person

Jumbo Shrimp on Ice with Lemon and Cocktail Sauces - \$6.25 per piece

Sushi and Sashimi Station - \$6.25 per piece

Breaks Selections and Bar Snacks

Beverages

Freshly Brewed Parisian Blend Coffee, Decaffeinated Coffee, Tea	\$65.00 per gallon
Iced Tea	\$50.00 per gallon
Chilled Apple, Cranberry, Pineapple, Mary Mix, and Tomato Juices	\$24.00 per quart
Freshly Squeezed Orange or Grapefruit Juices	\$24.00 per quart
Fresh Fruit Punch	\$75.00 per gallon
Assorted Regular and Diet Soft Drinks	\$5.00 each
Small Perrier and Evian	\$6.00 each

Morning Fruits and Breads

Freshly Baked French Butter Croissants	\$57.00 per dozen
Assorted Breakfast Muffins and Danish Pastries	\$57.00 per dozen
Bagels with an Assortment of Cream Cheeses	\$65.00 per dozen
Traditional Coffee or Madeleine Cakes	\$59.00 per dozen
Freshly Baked Banana and Date Nut Breads	\$59.00 per dozen
Sliced Fresh Seasonal Fruit Display (minimum 10 persons)	\$12.50 per person

Afternoon Snacks

Assorted Finger Sandwiches	\$39.00 per dozen
Large Oatmeal/Raisin, Peanut Butter and Chocolate Chip Cookies	\$57.00 per dozen
Whole Fresh Fruits	\$4.00 each
Deluxe Mixed Nuts (1lb)	\$34.00 per bowl
Potato Chips, Tortilla Chips, Pretzels, Goldfish or Asian Mix (1lb bowl)	\$34.00 per bowl
Pico De Gallo Salsa, Guacamole or Onion Dip (1 lb)	\$34.00 per bowl

Desserts

Assorted Tea Cookies	\$28.50 per dozen
Macaroons	\$28.00 per dozen
Assorted Miniature French Pastries	\$4.75 each
Chocolate Dipped Strawberries	\$3.75 each
Whole Cakes, Tortes and Fruit Tarts	\$65.00 each
Ice Cream Bar	\$15.00 per person
- Vanilla, Chocolate, and Strawberry ice creams with assorted toppings	

WINES AND SPARKLING WINES

SPARKLING WINES

Domaine Ste. Michelle, Washington	\$29.00
Piper Sonoma Brut, Sonoma	\$49.00
Domaine Carneros Brut, Napa	\$59.00
Taittinger, La Francaise, Brut	\$85.00
Moet et Chandon, White Star, Extra Dry	\$98.00
Veuve Clicquot "Yellow Label"	\$98.00
Moet & Chandon, Dom Perignon, Brut	\$325.00
Cristal Roederer	\$890.00

WHITE WINES

Copperidge, Chardonnay, California	\$29.00
Frei Brothers, Chardonnay, Sonoma	\$41.00
Mer Solej., Chardonnay, Central Coast	\$46.00
St. Francis, Chardonnay, Sonoma	\$60.00
Cakebread Cellars, Chardonnay, Napa Valley	\$99.00
Far Niente, Chardonnay, Napa Valley	\$134.00
Chateau Ste. Michelle, Reising, Washington	\$25.00
Maso Canali, Pinot Grigio, Trentino	\$40.00
Santa Margherita, Pinot Grigio, Valdadige	\$56.00
Whitehaven, Sauvignon Blanc, Marlborough New Zealand	\$45.00
Duckhorn, Sauvignon Blanc, Napa Valley	\$72.00

RED WINES

Copperidge, Cabernet Sauvignon, California	\$29.00
Chateau Ste. Michelle "Indian Wells", Cabernet Sauvignon, Washington	\$46.00
Louis M. Martini, Cabernet Sauvignon, Alexander Valley	\$74.00
Joseph Phelps, Cabernet Sauvignon, Napa Valley	\$105.00
Opus One, Cabernet Sauvignon Blend, Napa Valley	\$495.00
Ecco Domani, Chianti, Tuscany	\$29.00
Frei Brothers Reserve, Merlot, Sonoma	\$53.00
Ferrari-Carano, Merlot, Sonoma	\$58.00
Duckhorn, Merlot, Napa Valley	\$74.00
MacMurray Ranch, Pinot Noir, Sonoma	\$35.00
Foley, Pinot Noir, Santa Maris Hills	\$79.00
Rancho Zabaco Heritage Vine, Zinfandel, Sonoma	\$48.00

BLUSH WINE

Copperidge, White Zinfandel, California	\$29.00
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Liquor and Beverage Selections

Unlimited Consumption Packages

Premium Brands

Tequila ~ Sauza Gold
Bourbon ~ Maker's Mark, Jack Daniel's
Vodka ~ Absolut, Stolichnaya
Gin ~ Bombay Sapphire, Beefeater
Canadian Whiskey ~ Crown Royal
Rum ~ Myers's, Bacardi Silver
Scotch ~ Chivas Regal, Dewar's
Wine ~ Featured Wine
Beer ~ Heineken, Amstel, Miller Lite, Miller Genuine Draft,
Budweiser, Bud Light, O'Doul's

1 Hour \$18.95 per person, 1.5 Hours \$22.95 per person, 2 Hours \$26.95 per person
3 Hours \$32.00 per person

Name Brands

Tequila ~ Sauza
Bourbon ~ Jim Beam
Vodka ~ Skyy
Gin ~ Bombay
Canadian Whiskey ~ Seagram's 7
Rum ~ Bacardi Light, Captain Morgan
Scotch ~ Dewar's
Wine ~ House Selection
Beer ~ Heineken, Amstel, Miller Lite, Budweiser, Bud Light, O'Doul's

1 Hour \$16.95 per person, 1.5 Hours \$20.50 per person, 2 Hours \$23.95 per person,
3 Hours \$27.50 per person

Beer and Wine Bar

House Wine Selection, Assorted Domestic and Imported Beers
Assorted Sodas, and Bottled Waters
1 hour \$13.50 per person, 1.5 hours \$16.50 per person, 2 hours \$19.50 per person,
3 hours \$22.50 per person

*Bar Packages include all Glassware, and bar setups.
Bartender Labor Charge of \$200.00 will be added for each Bar.*

SPIRITS AND MIXER

BLENDDED SCOTCH

Dewar's White Label	\$70.00
Chivas Regal	\$90.00
Johnnie Walker Red	\$75.00
Johnnie Walker Black	\$100.00
Johnnie Walker Blue	\$425.00

SINGLE MELT SCOTCH

Macallan 12 years	\$110.00
Macallan 18 years	\$215.00

BLENDDED SCOTCH WHISKEY

Seagram's 7	\$45.00
Crown Royal	\$75.00

BOURBON WHISKEY AND SOUR MASH

Maker's Mark	\$75.00
Jack Daniel's	\$65.00
Jim Beam	\$50.00

GIN

Beefeater	\$60.00
Bombay	\$60.00
Bombay Sapphire	\$75.00
Tanqueray	\$65.00

RUM

Bacardi	\$65.00
Myer's	\$65.00
Malibu	\$55.00
Captain Morgan	\$55.00

TEQUILA

Sauza Gold	\$65.00
Jose Cuervo Gold	\$65.00
Patron Silver.	\$120.00

VODKA

Skyy.	\$65.00
Absolut	\$75.00
Absolut Citron	\$80.00
Absolut Mandrin	\$80.00
Stolichnaya	\$75.00
Stolichnaya Vanil	\$75.00
Stolichnaya Resberi	\$75.00
Stolichnaya Oreng	\$75.00
Belvedere	\$90.00
Grey Goose	\$110.00
Grey Goose Orange	\$110.00

COGNAC

Remy Martin V.S.O.P.	\$120.00
Remy Martin X.O	\$275.00
Remy Martin Louis XIII	\$3500.00
Martel Cordon Blue	\$180.00
Hennessey V.S.	\$90.00
Hennessey V.S.O.P	\$160.00
Hennessey X.O	\$400.00
Hennessey Paradis	\$875.00

CORDIALS

Amaretto di Saronno	\$65.00
Bailey's Irish Cream	\$65.00
Cointreau	\$95.00
Drambuie	\$100.00
Frangelico	\$65.00
Kahlua	\$70.00
Midori	\$65.00
Campari	\$65.00
Grand Marnier	\$110.00
Jagermeister	\$85.00
Goldschlager	\$85.00
Sambuca Romana	\$55.00
Southern Comfort	\$50.00
Tia Maria	\$70.00
Hpnotiq	\$70.00

VERMOUTH

Martini and Rossi Sweet or Dry	\$12.00
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BEER

Coors, Coors Light	\$7.00
Budweiser, Bud Light	\$7.00
O'Doul's Non-Alcoholic	\$7.00
MGD, Miller Lite	\$7.00
Heineken, Amstel Light	\$8.00
Foster's, Newcastle	\$8.00
Corona	\$8.00

MIXERS

Pepsi, Diet Pepsi, Ginger Ale, Tonic Water or 7-Up Liters	\$8.00
Bloody Mary Mix	\$9.00
Spring Water lt.	\$7.00
Perrier Water 22 oz	\$10.00
Evian Water lt.	\$10.00
Fruit Juice (1qt.)	\$24.00
Soft Drinks	\$5.00
Small Bottled Water	\$5.00

The hotel, as an alcoholic beverage licensee, is subject to regulations of the State Alcohol Beverage Commission. Violations of these regulations may jeopardize the hotel's license. Consequently it is the hotel's policy that alcoholic beverages may not be brought into the hotel from outside sources.

Thank you for your cooperation.

Food and Beverage Sales Department Policies and Information

- ❑ All prices are guaranteed within 30 days of the scheduled function. Because of fluctuating market conditions, all prices beyond a 30-day guarantee are subject to change.
- ❑ Guarantees for functions must be given to the Food and Beverage Office 48 hours in advance (72 hours on weekends and holidays). This guaranteed number would be the amount for which you are charged, even if fewer attend. Should no final guarantee be given, the previous number expected will be used, 20% gratuity will be added to the full check amount.
- ❑ A fee per person will be applied to your credit card if a written or faxed cancellation is not received at least 24 hours prior to the reservation time. The charges will be as followed: Room Service \$25.00 per person
- ❑ To ensure compliance with Clark County Board of Health food handling regulations, food will be consumed on hotel premises at the contracted time. Bally's and Paris Hotels are the sole providers of all foods and beverages served on the premises. In compliance with Nevada Liquor Laws, Bally's and Paris Hotels are the only licensees able to sell and serve liquor, beer or wine on the premises.
- ❑ Credit/Payment shall be made in advance of the function unless credit has been established in advance with the hotel.
- ❑ Display of signs and/or decorations may not be used unless previous arrangements have been made through Bally's and Paris Hotels
- ❑ Furniture may not be removed from the suites or restaurant unless; prior approval from hotel management has been obtained.
- ❑ Food and beverage prices are subject to 8.1% sales tax and 20% gratuity. Unless otherwise noted.
- ❑ Additional services will be priced individually.
- ❑ Minor under the age of 21 year of age will not be permitted in any of our lounges
- ❑ In the unfortunate event where we are forced to relocate your event to another restaurant at either Bally's or Paris Las Vegas, other restaurant of comparable quality may be substituted. We will make every attempt to contact you prior to the start of your function.