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 Tabassco 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 Crudité 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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Parisian Blend Coffee, Decaffeinated Coffee, Tea</td>
<td>$65.00 per gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$50.00 per gallon</td>
</tr>
<tr>
<td>Chilled Apple, Cranberry, Pineapple, Mary Mix, and Tomato Juices</td>
<td>$24.00 per quart</td>
</tr>
<tr>
<td>Freshly Squeezed Orange or Grapefruit Juices</td>
<td>$24.00 per quart</td>
</tr>
<tr>
<td>Fresh Fruit Punch</td>
<td>$75.00 per gallon</td>
</tr>
<tr>
<td>Assorted Regular and Diet Soft Drinks</td>
<td>$5.00 each</td>
</tr>
<tr>
<td>Small Perrier and Evian</td>
<td>$6.00 each</td>
</tr>
<tr>
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</tbody>
</table>

**Morning Fruits and Breads**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked French Butter Croissants</td>
<td>$57.00 per dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Muffins and Danish Pastries</td>
<td>$57.00 per dozen</td>
</tr>
<tr>
<td>Bagels with an Assortment of Cream Cheeses</td>
<td>$65.00 per dozen</td>
</tr>
<tr>
<td>Traditional Coffee or Madeleine Cakes</td>
<td>$59.00 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Banana and Date Nut Breads</td>
<td>$59.00 per dozen</td>
</tr>
<tr>
<td>Sliced Fresh Seasonal Fruit Display (minimum 10 persons)</td>
<td>$12.50 per person</td>
</tr>
</tbody>
</table>

**Afternoon Snacks**

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

**Desserts**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Tea Cookies</td>
<td>$28.50 per dozen</td>
</tr>
<tr>
<td>Macaroons</td>
<td>$28.00 per dozen</td>
</tr>
<tr>
<td>Assorted Miniature French Pastries</td>
<td>$4.75 each</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$3.75 each</td>
</tr>
<tr>
<td>Whole Cakes, Tortes and Fruit Tarts</td>
<td>$65.00 each</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>$15.00 per person</td>
</tr>
<tr>
<td>- Vanilla, Chocolate, and Strawberry ice creams with assorted toppings</td>
<td></td>
</tr>
</tbody>
</table>
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, Reisling, 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
**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

### BLENDED SCOTCH

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dewar’s White Label</td>
<td>$70.00</td>
</tr>
<tr>
<td>Chivas Regal</td>
<td>$90.00</td>
</tr>
<tr>
<td>Johnnie Walker Red</td>
<td>$75.00</td>
</tr>
<tr>
<td>Johnnie Walker Black</td>
<td>$100.00</td>
</tr>
<tr>
<td>Johnnie Walker Blue</td>
<td>$425.00</td>
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### SINGLE MELT SCOTCH

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macallan 12 years</td>
<td>$110.00</td>
</tr>
<tr>
<td>Macallan 18 years</td>
<td>$215.00</td>
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</table>

### BLENDED SCOTCH WHISKEY

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seagram’s 7</td>
<td>$45.00</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>$75.00</td>
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</table>

### BOURBON WHISKEY AND SOUR MASH

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maker’s Mark</td>
<td>$75.00</td>
</tr>
<tr>
<td>Jack Daniel’s</td>
<td>$65.00</td>
</tr>
<tr>
<td>Jim Beam</td>
<td>$50.00</td>
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### GIN

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater</td>
<td>$60.00</td>
</tr>
<tr>
<td>Bombay</td>
<td>$60.00</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>$75.00</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>$65.00</td>
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</table>

### RUM

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi</td>
<td>$65.00</td>
</tr>
<tr>
<td>Myer’s</td>
<td>$65.00</td>
</tr>
<tr>
<td>Malibu</td>
<td>$55.00</td>
</tr>
<tr>
<td>Captain Morgan</td>
<td>$55.00</td>
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### TEQUILA

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauza Gold</td>
<td>$65.00</td>
</tr>
<tr>
<td>Jose Cuervo Gold</td>
<td>$65.00</td>
</tr>
<tr>
<td>Patron Silver.</td>
<td>$120.00</td>
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### VODKA

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Skyy</td>
<td>$65.00</td>
</tr>
<tr>
<td>Absolut</td>
<td>$75.00</td>
</tr>
<tr>
<td>Absolut Citron</td>
<td>$80.00</td>
</tr>
<tr>
<td>Absolut Mandrin</td>
<td>$80.00</td>
</tr>
<tr>
<td>Stolichnaya</td>
<td>$75.00</td>
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<tr>
<td>Stolichnaya Vanil</td>
<td>$75.00</td>
</tr>
<tr>
<td>Stolichnaya Resberi</td>
<td>$75.00</td>
</tr>
<tr>
<td>Stolichnaya Orenge</td>
<td>$75.00</td>
</tr>
<tr>
<td>Belvedere</td>
<td>$90.00</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>$110.00</td>
</tr>
<tr>
<td>Grey Goose Orange</td>
<td>$110.00</td>
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</tbody>
</table>
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
Hennessy X.O $400.00
Hennessy 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
Goldschlagier $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

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.