



MGM GRAND  
IN-SUITE  
CATERING  
MENU







An MGM Resorts  
Luxury Destination

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 (Panna Cotta, Tiramisu, Cannoli)	\$68 per dozen

### 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

**\$45 per person**

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

### Executive Sandwich Buffet

**\$36 per person**

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

### Boxed Lunch

**\$32 per person**

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

### Fiesta Buffet

**\$34 per person**

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



## 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

Jumbo Shrimp and King Crab Legs \$9 per piece  
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.*





## **PARTY FAVORITES (MINIMUM 25 PIECES)**

<b>Vegetarian Sliders</b> Freshly Baked Brioche, Buffalo Mozzarella, Heirloom Tomatoes, Basil, and Balsamic Aioli	<b>\$7 per piece</b>
<b>Caprese on a Stick</b> Mascarpone Cheese, Basil Oil, Sea Salt, and Freshly Ground Black Pepper	<b>\$9 per piece</b>
<b>Mini “BLT”</b> Applewood-Smoked Bacon, Micro Arugula, and Tomato Confit	<b>\$9 per piece</b>
<b>Wonton Lobster Mini Tacos</b> Avocado, Creamy Salsa, and Citrus Slaw	<b>\$11 per piece</b>
<b>Black Trumpet Mushrooms and Petite Kobe Filet Skewers</b> Truffle Corn Sauce	<b>\$11 per piece</b>
<b>Hot Spinach and Artichoke Boules</b>	<b>\$8 per piece</b>
<b>Truffle Honey Chicken Sticks</b> Roasted Pepper Sauce	<b>\$9 per piece</b>
<b>BBQ Pork Sliders</b> Shredded BBQ Pork, Sweet Pickles, and Apple Slaw	<b>\$9 per piece</b>
<b>Steakhouse Sliders</b> Kobe Beef Patties, Shallot Jam, Sun-Dried Tomatoes, Micro Arugula, and American Cheese Served on Potato Buns	<b>\$9 per piece</b>
<b>Crispy Spring Rolls</b> Sweet and Sour Sauce	<b>\$7 per piece</b>
<b>Chicken Wings</b> Blue Cheese Dip	<b>\$6 per piece</b>
<b>Lump Crabcakes</b> Chipotle Remoulade Sauce	<b>\$9 per piece</b>
<b>New Zealand Lamb Chops</b> Cilantro Pesto	<b>\$9 per piece</b>
<b>Beef Tenderloin Medallions</b> Red Wine Demi-Glace	<b>\$11 per piece</b>

## CARVING STATIONS

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

<b>Required Chef Carver (for up to two hours)</b>	<b>\$175</b>
<b>Maple-Glazed Country Ham (Serves 25)</b> Served with Imported Mustard and Freshly Baked Rolls	<b>\$365</b>
<b>Roasted Breast of Turkey (Serves 25)</b> Served with Cranberry Compote and Freshly Baked Rolls	<b>\$365</b>
<b>Slow-Roasted Prime Rib of Beef (Serves 25)</b> Natural Au Jus, Creamy Horseradish, and Freshly Baked Rolls	<b>\$415</b>
<b>Thyme and Peppercorn-Crusted Sirloin of Beef (Serves 25)</b> Garlic Mushroom Sauce, Creamy Horseradish, and Freshly Baked Rolls	<b>\$490</b>

## ACCOMPANIMENTS

<b>Traditional Caesar Salad</b> Crisp Romaine with Shaved Parmesan Cheese, Herbed Croutons, and Caesar Dressing	<b>\$12 per person</b>
<b>Baby Field Greens Salad</b>	<b>\$12 per person</b>
<b>Roasted Garlic Mashed Potatoes</b>	<b>\$10 per person</b>
<b>Roasted Fingerling Potatoes</b> Fresh Herbs	<b>\$10 per person</b>
<b>Seasonal Assorted Sautéed Vegetables</b>	<b>\$10 per person</b>
<b>Baby Green Beans Almondine</b>	<b>\$10 per person</b>
<b>Grilled Asparagus</b> Portobello Mushrooms	<b>\$10 per person</b>
<b>Sautéed Baby Carrots</b> Roasted Garlic and Herbs	<b>\$10 per person</b>



## 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" \$14 per person (Serves up to 20)

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 "BLT" Poppers
Mini Lobster Tacos	Jumbo Shrimp Cocktail

#### Choice of Two Hot Hors d'Oeuvres (25 pieces of each)

Kobe Beef Sliders	New Zealand Lamb Chops
Crispy Vegetable Egg Rolls	Curried Chicken Satay Skewers
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 "BLT" Poppers
Mini Lobster Tacos	Jumbo Shrimp Cocktail

#### Choice of Three Hot Hors d'Oeuvres (25 pieces of each)

Kobe Beef Sliders	New Zealand Lamb Chops
Crispy Vegetable Egg Rolls	Curried Chicken Satay Skewers
BBQ Pork Sliders	Lump Crabcakes
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

<b>Two Hours</b>	<b>\$30 per person</b>
<b>Three Hours</b>	<b>\$36 per person</b>
<b>Four Hours</b>	<b>\$42 per person</b>

### Premium Brands

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

<b>Two Hours</b>	<b>\$36 per person</b>
<b>Three Hours</b>	<b>\$42 per person</b>
<b>Four Hours</b>	<b>\$48 per person</b>

### 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

<b>Two Hours</b>	<b>\$40 per person</b>
<b>Three Hours</b>	<b>\$48 per person</b>
<b>Four Hours</b>	<b>\$56 per person</b>

*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	Grey Goose L'Orange	\$120
Absolut	\$130	Grey Goose	\$160
Ketel One	\$130		

### Gin

Bombay	\$130	Tanqueray	\$150
Bombay Sapphire	\$160		

### Rum

Bacardi Light	\$150	Malibu	\$160
Mount Gay	\$170	Captain Morgan	\$160

### Whiskey and Bourbon

Woodford Reserve	\$180	Maker's Mark	\$150
Jack Daniel's	\$130	Crown Royal	\$150
Jameson	\$130	Jim Beam	\$130

### Scotch

Dewar's 12 Year	\$130	The Macallan 12 Year Old	\$210
Johnnie Walker Black Label	\$190	The Macallan 18 Year Old	\$480
Johnnie Walker Blue Label	\$680		

### Tequila

El Jimador	\$120	Herradura Añejo	\$280
Patrón Silver	\$230	Herradura Suprema	\$1,280
Patrón Reposado	\$250		

### Cognac

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

### Cordials

Amaretto Disarrano	\$120	Jägermeister	\$130
Baileys 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)

FIJI

\$9 each

Evian

\$9 each

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

## CHAMPAGNE AND SPARKLING WINE

	Bottle
Domaine Carneros Taittinger Brut	\$50
Nicolas Feuillatte Brut	\$80
Taittinger Cuvée Prestige Brut	\$100
Veuve Clicquot Ponsardin "Yellow Label" Brut	\$120
Moët & Chandon Brut Impérial Rosé	\$180
Dom Pérignon Brut	\$450
Louis Roederer "Cristal" Brut	\$600

## WHITE

Chardonnay, Laguna Ranch Vineyard	\$50
Chardonnay, Landmark "Overlook"	\$55
Chardonnay, William Fèvre "Champs Royaux" Chablis	\$65
Chardonnay, Cakebread Cellars	\$90
Chardonnay, Far Niente	\$125
Pinot Grigio, Livio Felluga "Esperto"	\$50
Pinot Grigio, Santa Margherita	\$65
Riesling, Dr. Loosen "Dr. L"	\$50
Riesling, Joh. Jos. Prüm Kabinett	\$60
Sauvignon Blanc, Brancott Estate	\$50
Sauvignon Blanc, Kim Crawford	\$55
Sauvignon Blanc, Cakebread Cellars	\$70

## RED

Cabernet Sauvignon, JUSTIN	\$60
Cabernet Sauvignon, Robert Mondavi Winery	\$70
Cabernet Sauvignon, Honig	\$90
Cabernet Sauvignon, Jordan	\$110
Cabernet Sauvignon, Silver Oak	\$160
Malbec, Catena Zapata "Vista Flores"	\$50
Merlot, Rodney Strong	\$50
Merlot, Ferrari•Carano	\$65
Merlot, Whitehall Lane	\$75
Merlot, Duckhorn Vineyards	\$90
Pinot Noir, Matua	\$50
Pinot Noir, Cherry Pie "Cherry Tart"	\$60
Pinot Noir, MacMurray Ranch	\$65
Pinot Noir, Etude	\$80





## 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.







