

SPECIAL EVENTS

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SPECIAL EVENTS

LOUNGE: The Cocktail Lounge is an intimate semi-private space that overlooks the Las Vegas Strip. It is perfect for a small reception. The lounge seats up to 14 guests and up to 25 guests for a standing cocktail reception.



SALON PRIVE: The Salon Prive is a completely glass enclosed private room with the same structural elements the main dining room offers. Enjoy the fabulous view of the Las Vegas Strip and Bellagio fountains in your own private setting. The Salon seats up to 30 guests for lunch or dinner and 50 guests for a standing cocktail reception.



LEFT BANK: Private or Semi Private, the Left Bank is an elevated extension of the main dining room offering spectacular views of the Las Vegas Strip and the Bellagio Fountains. This room can accommodate 75 guests seated and 100 guests for a cocktail reception.



MAIN DINING ROOM: The fully glass enclosed restaurant is available for smaller groups or in its entirety for an exclusive buyout. The Eiffel Tower Restaurant offers your guests panoramic views 110 feet about the Las Vegas Strip. The main dining room can seat up to 320 guests and 500 for a standing cocktail reception.



HORS D' OEUVRES

Passed Hors D' Oeuvres

Fennel and Caraway Cheese Sticks
Kalamata Olive, La Quercia Prosciutto
Wild Mushroom Feuillantine
Petite Tartine, Ratatouille
Gougères, Cheese, Caraway
Crispy Four Cheese Beignet, Poppy Seeds
\$39.00 PER DOZEN

Baby Potato, Crème Fraîche, Caviar
Individual Shrimp Cocktail, French and American Cocktail Sauce
Marinated Chicken, Dijon Mustard
Peppercorn Filet, Béarnaise
Lamb Boulettes, Harissa Mayo
Smoked Salmon on Brioche
Lobster Salad BLT on Brioche
\$49 PER DOZEN

Sautéed Beef Medallion on Brioche
\$79 PER DOZEN

Food Displays

Crudités, Creamy Herb Dressing (\$36 per dozen)
Seasonal Oysters, Lemons and Accompaniments (\$58 per dozen)
Shrimp Cocktail, French and American Cocktail Sauce (\$48 per dozen)
Grand Seafood Display – Lobster, Shrimp, Crab, Oysters, Clams (\$69 per person)
French and American Cheeses, Crackers, Dried Fruit, & Nuts (\$15 per person)
Assorted Meats and Pate (\$29 per person)

Carving Station

Roasted Beef Tenderloin, Béarnaise & Creamy Horseradish (\$44 per person)
Roasted Lamb, Rosemary (\$64 per person)
\$175 per carving attendant

Desserts

Assorted Profiteroles – Vanilla, Chocolate or Café
Valrhona Chocolate Pot de Crème
Petite Seasonal Fruit Torte
Mini Crème Brulée
Mini Cupcakes
Vanilla, Red Velvet, Dark Chocolate, or Cinnamon Sugar
\$48 PER DOZEN

*Minimum of two dozen per item. Available for private parties only. Prices are
subject to 8.25% sales tax and 21% service charge.
All menu items are seasonal and subject to change.*

LUNCH MENU

FIRST COURSE \$44

Select One

Organic Mixed Greens, Shaved Fennel, Pear Tomatoes, Lemon Basil Vinaigrette
Avocado Crab, Maine Lobster, Shrimp, Alaskan King Crab
Shrimp Cocktail, French and American Cocktail Sauce
Strudel of Mushroom & Spinach, Cave Aged Gruyere, Herb Vinaigrette
Creamy French Onion Soup, Parmesan Baguette (parties of 30 people or less)

ENTRÉE

Select Two

Herb Roasted Chicken Salad, French Green Beans, Tomato, Mustard Vinaigrette
Ocean Seafood Salad, Alaskan King Crab, Lobster, Shrimp, French Cocktail Sauce
Baked Herbed Crepes, Artichoke, Slow Roasted Tomato Coulis, Basil Pistou
Quinoa Mushroom Vegetarian Burger, Arugula, Gruyere, Assorted Pickled Vegetables
Paillard of Salmon, Mustard Seed Crust, Petite Salad
French BLT, Crispy Bacon, Avocado, Lettuce and Tomato
Eiffel Tower Classic Hamburger, Bibb Lettuce, Tomato, Onion, Pickle, Fingerling Potato Chips
French Bucatini Pasta, Trumpet Royal Mushrooms, Aged Parmesan
Aged Parmesan Crusted Chicken, Roasted Fingerling Potatoes, Vegetables
Steak a la Française, Cabernet Jus, Fingerling Potatoes, Vegetables +\$6
New York Strip Steak, Cabernet Butter, Roasted Fingerling Potatoes, Vegetables +\$16

DESSERT

Select One

Eiffel Tower Classic Crème Brulée
Warm Baked Apple Strudel, Cinnamon Ice Cream
Dark Chocolate Cremeux
Frozen Soufflé, Strawberry Grand Marnier, Crunchy Pistachio
Assortment of Seasonal Sorbet

Groups of more than 25 choose one item per course. Meats are prepared Medium. Prices are subject to 8.25% sales tax and 21% service charge. Vegetarian entrees available upon request. All menu items are seasonal and subject to change.

DINNER MENU

FIRST COURSE \$89

Select One

Roasted Beet Salad, Blue D' Auvergne, Hazelnut Quinoa
Market Greens, Avocado, Sunflower Seeds, Sherry Walnut Vinaigrette
Non-Traditional Caesar Salad, Warm Anchovies, Garlic Vinaigrette
Celery Root Soup, Petite Crab Cakes, Celery, Tarragon Oil (parties of 30 people or less)
Creamy French Onion Soup (parties of 30 people or less)

SECOND COURSE (optional) \$98

Select one

Marinated Shrimp Salad, Red Quinoa, Chicories, Preserved Lemon
Smoked Salmon, Brioche, Classic Condiments
Casco Bay Sea Scallops, Braised Fennel, Belgian Endive, Jus Acidule
Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote

*** + \$22 supplement*

***Warm Maine Lobster, Gnocchi, Hedgehog Mushrooms, Fava Bean, Green Garlic
Slow Cooked Seared Octopus, Beluga Lentils, Sauce Rouille, Celery Leaves
**Sautéed New York State Foie Gras, Quince, Alsace Spice Cake
Grand Seafood Platter, Lobster, Shrimp, Crab, Oysters, Clams + \$69*

ENTREE

Select Two

Slow Roasted Filet of Atlantic Salmon, Braised Leeks, Pinot Noir Sauce
Sea Bass, Toasted Farro, Pickled Scarlet, Turnips, Kale Pistou, Beurre Cancaise
Chicken Supreme, Alsace Knefla, Crimini Mushroom
Broiled Prime Filet Mignon, Bordelaise Sauce
Baked Herbed Crepes, Artichoke, Slow Roasted Tomato Coulis, Basil Pistou

*** + \$16 supplement*

***Roasted Rack of Lamb, Ratatouille Tian
**Rossini Style Filet Mignon, Foie Gras, Truffle Sauce
**Surf 'n' Turf, Broiled Prime Filet Mignon, Lobster, Lemon Butter
All entrees served with accompaniments*

DESSERT

Select One

Eiffel Tower Classic Crème Brulee
Warm Baked Apple Strudel, Cinnamon Ice Cream
Dark Chocolate Cremeux
Frozen Soufflé, Strawberry Grand Marnier, Crunchy Pistachio
Composition of French Cheeses
Eiffel Tower Dessert Trio + \$5

Groups of more than 25 choose one item per course. Meats are prepared Medium. Prices are subject to 8.25% sales tax and 21% service charge. Vegetarian entrees available upon request. All menu items are seasonal and subject to change.

TASTING MENU

Les Amuse Bouches



Casco Bay Sea Scallops
Braised Fennel, Belgian Endive, Jus Acidule



Sautéed New York State Foie Gras
Quince, Alsace Spice Cake



Sea Bass
Toasted Farro, Pickled Scarlet Turnips, Kale Pistou, Beurre Canealaise



Roasted Venison
Chestnut Spaetzle, Braised Red Cabbage, Persimmon, Natural Jus



Composition of French Cheeses
Candied Pecans



Choice of Eiffel Tower Desserts

\$145

Wine pairing available, \$89 per person

Eiffel Tower Banquet List

| | Sparkling Wines | Vintage | Sale Price |
|------|---|---------|------------|
| 1070 | Crémant d'Alsace, Eiffel Tower, <i>Brut Réserve</i> | MV | \$79.00 |
| 1035 | Champagne, Pommery, <i>Brut Royal</i> , Reims | MV | \$120.00 |

White Wines

| | | | |
|------|---|------|----------|
| 1112 | Riesling, Emile Beyer, <i>Tradition</i> , Alsace | 2014 | \$79.00 |
| 1149 | Gewurtraminer, Hugel, Alsace | 2012 | \$86.00 |
| 1555 | Sancerre, Château de Sancerre, Loire | 2016 | \$79.00 |
| 1412 | Chablis, William Fèvre, <i>Champs Royaux</i> , Bourgogne | 2015 | \$84.00 |
| 1488 | Pouilly-Fuissé, Domaine Gilles Noblet, <i>La Collonge</i> , Bourgogne | 2014 | \$90.00 |
| 2109 | Sauvignon Blanc, St Supéry, Napa Valley | 2016 | \$79.00 |
| 2102 | Sauvignon Blanc, Chalk Hill, Sonoma | 2015 | \$84.00 |
| 2046 | Chardonnay, Groth, Napa Valley | 2014 | \$89.00 |
| 2052 | Chardonnay, Jordan, Russian River Valley | 2014 | \$110.00 |
| 2089 | Chardonnay, Terlato, Russian River Valley | 2014 | \$72.00 |
| 1544 | Vouvray, Domaine Gautier, Demi- Sec, Loire Valley | 2014 | \$78.00 |

Red Wines

| | | | |
|------|--|------|----------|
| 3085 | Bordeaux, Château Andron, Médoc | 2014 | \$78.00 |
| 3914 | Côtes du Rhone, E. Guigal, Southern Rhone Valley | 2013 | \$64.00 |
| 4322 | Pinot Noir, Evening Land, <i>Spanish Springs</i> , Edna Valley | 2011 | \$94.00 |
| 4012 | Pinot Noir, Sonoma Coma, Russian River Valley | 2016 | \$89.00 |
| 9021 | Pinot Noir, Erath, <i>Resplendent</i> , Oregon | 2015 | \$67.00 |
| 4044 | Merlot, Ferrari-Carano, Sonoma Valley | 2014 | \$69.00 |
| 4032 | Merlot, Rutherford Hill, Napa Valley | 2014 | \$89.00 |
| 5469 | Cabernet Sauvignon, Decoy, Sonoma County | 2014 | \$79.00 |
| 5533 | Cabernet Sauvignon, Hanna, <i>Red Ranch</i> , Alexander Valley | 2013 | \$89.00 |
| 5059 | Freemark Abbey, Napa Valley | 2012 | \$120.00 |
| 4287 | Syrah, Consilience, Santa Barbara | 2013 | \$89.00 |
| 4179 | Zinfandel, Tobin James, <i>Ballistic</i> , Paso Robles | 2013 | \$64.00 |

**Vintages, Prices and Availabilities are all subject to change
For a larger selection we would be happy to have our Wine Director
Contact you*

*Full wine list available upon request.
All vintages subject to change and availability.
Prices are plus 8.25% sales tax and 21% service charge.*

PARTING GIFTS & FAVORS

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|--|--------|
| Personalized Eiffel Tower Restaurant Poker Chips | \$3 |
| Eiffel Tower Dark or Milk Chocolate (with a hint of sea salt) | \$9.50 |
| 5 X 7 Photo in an Eiffel Tower Keepsake Folder | \$25 |
| Eiffel Tower Express Observation Deck Tickets | \$35 |
| Eiffel Tower Restaurant Cookbook Autographed by Chef Joho with advance notice | \$35 |
| Personalized Eiffel Tower Restaurant Base Plate | \$59 |