

**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 above 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 a 3% administrative fee.  
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  
California Veggie Sandwich, Avocado, Tomato, Herbed Fresh Cheese, Crispy Kale  
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 a 3% administrative fee. Vegetarian entrees available upon request. All menu items are seasonal and subject to change.*

# DINNER MENU

## FIRST COURSE \$89

*Select One*

Market Greens, Avocado, Sunflower Seeds, Sherry Walnut Vinaigrette  
Non-Traditional Caesar Salad, Warm Anchovies, Garlic Vinaigrette  
Red and White Organic Quinoa, Haricot Vert, Sauce Gribiche, Espelette  
Roasted Beet Salad, Blue D' Auvergne, Hazelnut Quinoa  
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*

Baked Alaskan King Crab Gratinee a la Dijonnaise  
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  
California Cauliflower "Steak", Olive, Capers

*\*\* + \$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 a 3% administrative fee. 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 Canelaise*



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 a 3% administrative fee.*

## PARTING GIFTS & FAVORS

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