

**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 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*

Heirloom Tomato Salad, California Burrata, Sauce Vierge, Balsamic Gelee  
Market Greens, Avocado, Sunflower Seeds, Sherry Walnut Vinaigrette  
Non-Traditional Caesar Salad, Warm Anchovies, Garlic Vinaigrette  
Creamy Asparagus Soup, Petite Crab Cake (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, Avocado, Spring Vegetables  
Smoked Salmon, Brioche, Classic Condiments  
Coconut Curry Casco Bay Sea Scallops, Zucchini Flower Beignet, Summer Squash  
Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote

*\*\* + \$22 supplement*

*\*\*Warm Lobster Salad, Green Asparagus, Spring Vegetables, Lemon Oil  
Slow Cooked Seared Octopus, Beluga Lentils, Sauce Rouille, Celery Leaves  
\*\*Sautéed New York State Foie Gras, Braised Cherries, Pepper Almond Financier  
Grand Seafood Platter, Lobster, Shrimp, Crab, Oysters, Clams + \$69*

## ENTREE

*Select Two*

Slow Roasted Filet of Atlantic Salmon, Braised Leeks, Pinot Noir Sauce  
Alaskan Black Cod, Quinoa Pilaf, Zucchini Confit, Vadouvan Buerre Blanc  
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



Warm Maine Lobster  
*Green Asparagus, Spring Vegetables, Herb Vinaigrette*



Sautéed New York State Foie Gras  
*Braised Bing Cherries, Black Pepper Almond Financier*



Crusted Wild Halibut  
*Potato Brandade, Snap Peas, Clam Bouillon*



Veal Medallions  
*Potato Puree, Royal Trumpet Mushrooms, Meuniere Sauce*



Composition of French Cheeses  
*Toasted Pecans*



Choice of Eiffel Tower Desserts

**\$145**

*Wine pairing available, \$89 per person*

# WINE LIST

## Champagne

1070 Eiffel Tower, *Brut Reserve*, Cremant de Alsace, MV \$69  
1036 Lanson, *White Label*, Reims, MV \$98  
1062 Piper Heidsieck, Reims, MV \$140  
1035 Pommery, *Brut Royal*, Reims, MV \$120  
1031 Veuve Clicquot Ponsardin, *Yellow Label*, Brut, MV \$190

## Sauvignon Blanc

2102 Chalk Hill, Sonoma, 2015 \$84  
2104 Ferrari-Carano, *Fumé Blanc*, Sonoma County, 2015 \$74  
2106 Grgich Hills, *Fume Blanc*, Napa, 2013 \$92  
2109 St. Supery, Napa, 2016 \$79

## Chardonnay

2015 Cakebread, Napa, 2014 \$140  
1487 Dom. Gilles Noblet, *La Collonge*, Mâcon- Fuisse, 2013 \$89  
2039 Ferrari-Carano, Sonoma, 2013 \$69  
2046 Groth, *Hillview Vineyard*, Napa Valley, 2013 \$94  
2052 Jordan, *Russian River Valley*, 2014 \$110  
2013 Rombauer, Carneros, 2015 \$120

## Off- Dry White Wines

2160 Pinot Grigio, Terlato. Italy 2016 \$64  
1126 Kuehn, *Mambourg*, Pinot Gris 2013 \$89

## Pinot Noir

4030 Elk Cove, Willamette Valley, 2013 \$89  
4006 Emeritus, Hallberg Ranch, *Russian River Valley*, 2013 \$120  
3906 Henri Darnat, *La Jumalie*, Bourgogne, 2012 \$92  
4156 Smoke Tree, Sonoma County, 2015 \$79

## Merlot

4044 Ferrari- Carano, Sonoma Valley, 2014 \$69  
4032 Rutherford Hill, Napa Valley, 2013 \$89  
4141 Freemark Abbey, Napa, 2013 \$94

## Cabernet Sauvignon

5502 Charles Krug, Napa, 2013 \$98  
3088 Chateau Valentin, 2008 \$79  
5119 Conn Creek, Napa, 2013 \$120  
5469 Decoy, Sonoma Coast, 2014 \$79  
5533 Hanna, *Red Ranch*, Alexander Valley, 2013 \$89  
5498 Martin Ray, *Reserve*, Napa Valley, 2014 \$96  
5390 Paraduxx by Duckhorn, Napa, 2012 \$130

*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

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