

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
Corn Soup, Shrimp Salad, Piquillo Pepper (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 Maine Lobster, Jerusalem Artichoke, Mushrooms, Red Wine Lobster Jus
Slow Cooked Seared Octopus, Beluga Lentils, Sauce Rouille, Celery Leaves
**Warm New York State Foie Gras, Champagne Grapes, Chiffonade of Crepes
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 New York State Foie Gras
Marinated Champagne Grapes, Chiffonade of Crepes



Coconut Curry Casco Bay Sea Scallops
Zucchini Flower Beignet, Summer Squash



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