

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

Ocean Seafood Salad, Alaskan King Crab, Lobster, Shrimp, French Cocktail Sauce
California Veggie Sandwich, Avocado, Tomato, Herbed Fresh Cheese, Crispy Kale
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
Boneless Farm Raised Chicken, Cream Spinach Crepe, Snow Peas, Roasted Mushrooms
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
Kale Salad, Door County Cherries, Quinoa Croutons, Toasted Pecans
Butternut Squash Soup, Duck Confit, Pumpernickel (parties of 30 people or less)
Creamy French Onion Soup (parties of 30 people or less)

SECOND COURSE (optional) \$98

Select one

Alaskan King Crab, Celery Root Remoulade, Shellfish Aioli
Steak Tartare, Truffle Aioli, Shaved Parmesan, Baguette Grille
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*
Baked Alaskan King Crab Gratinee a la Dijonnaise
Warm Maine Lobster, Maize Flan, Succotash, Lobster & Tomato Compote, Tarragon Tuile
Warm New York State Foie Gras, Quince Compote, 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
Olive Oil Poached Alaskan Halibut, Herbed Couscous, Tomato Basil
Boneless Chicken Breast, Roasted Fingerling Potatoes, Jus de Poulet
Broiled Prime Filet Mignon, Bordelaise Sauce, Potato Gratin, Seasonal Vegetable
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, Potato Gratin, Seasonal Vegetable*

ACCOMPANIEMENTS \$12

● Gratinee Creamed Spinach and Mushroom ● Seasonal Wild Mushrooms ● Classic Potato Gratin ● Galette of Potato Anna ● Olive Oil Mashed Potatoes ● French Haricot Vert ● Brussel Sprouts, Chestnuts

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
"Sweets Table" available Upon Request

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



Warm New York State Foie Gras
Quince Compote, Alsace Spice Cake



Olive Oil Poached Alaskan Halibut
Herbed Couscous, Tomato Basil



Venison Medallions
Roasted Root Vegetables, Pumpkin Poppysseed Gnocchi, Huckleberry Jus



Choice of Eiffel Tower Desserts

\$145

Wine pairing available, \$89 per person

Vegetarian Tasting Menu

\$125

WINE LIST

Eiffel Tower Banquet List

		Vintage	Sale Price
Sparkling Wines			
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			
1412	Chablis, William Fèvre, <i>Champs Royaux</i> , Bourgogne	2016	\$84.00
2018	Chardonnay, Chamisal Vineyards, "Stainless", Central Coast	2015	\$78.00
2046	Chardonnay, Groth, Napa Valley	2015	\$89.00
2052	Chardonnay, Jordan, Russian River Valley	2014	\$110.00
2089	Chardonnay, Terlato, Russian River Valley	2015	\$72.00
2015	Chardonnay, Cakebread Cellars, Napa Valley	2016	\$130.00
1149	Gewurtraminer, Hugel, Alsace	2012	\$86.00
1488	Pouilly-Fuissé, Domaine Gilles Noblet, <i>La Collonge</i> , Bourgogne	2015	\$90.00
1112	Riesling, Emile Beyer, <i>Tradition</i> , Alsace	2015	\$79.00
1555	Sauvignon Blanc, Sancerre, Château de Sancerre, Loire	2016	\$86.00
2109	Sauvignon Blanc, St Supéry, Napa Valley	2017	\$79.00
2102	Sauvignon Blanc, Chalk Hill, Sonoma	2015	\$84.00
1544	Vouvray, Domaine Gautier, <i>Demi-Sec</i> , Loire	2016	\$78.00
Red Wines			
3512	Bordeaux, Château Croix du Rival, St. Emilion	2010	\$120.00
3085	Bordeaux, Château Andron, Médoc	2016	\$78.00
5095	Cabernet Sauvignon, Robert Hall, Paso Robles	2015	\$79.00
5102	Cabernet Sauvignon, White Hall Lane, Napa Valley	2014	\$92.00
5533	Cabernet Sauvignon, Hanna, <i>Red Ranch</i> , Alexander Valley	2013	\$96.00
3914	Côtes du Rhone, E. Guigal, Southern Rhone Valley	2014	\$64.00
4044	Merlot, Ferrari-Carano, Sonoma Valley	2014	\$69.00
4032	Merlot, Rutherford Hill, Napa Valley	2014	\$89.00
9021	Pinot Noir, Erath, <i>Resplendent</i> , Oregon	2015	\$67.00
4099	Pinot Noir, Smith & Perry, Oregon	2015	\$65.00
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
5069	Proprietary Blend, Gundlach Bundschu, Mt Cuvee, Sonoma	2013	\$86.00
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

Sommelier and 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 Personalized Cookie <i>Custom Personalization Available</i>	\$8.95 each
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

Prices are plus 8.25% sales tax