

**SPECIAL EVENTS**  
Phone: 702.967.2511  
Fax: 702.942.0004

Email: [eiffeltowerparties@leye.com](mailto:eiffeltowerparties@leye.com)

# 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  
**\$38.00 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 8.15% sales tax and 21% service charge.  
All menu items are seasonal and subject to change.*

# LUNCH MENU

## FIRST COURSE

*Select One*

Organic Mixed Greens, Shaved Fennel, Pear Tomatoes, Lemon Basil Vinaigrette  
Warm Marinated Shrimp Salad, Avocado, Spring Vegetables  
Strudel of Mushroom & Spinach, Cave Aged Gruyere, Herb Vinaigrette  
Creamy French Onion Soup, Parmesan Baguette (parties of 25 people or less)

## ENTRÉE

*Select Two*

Herb Roasted Chicken Salad, French Green Beans, Tomato, Mustard Vinaigrette  
Romaine Salad, Grilled Chicken, Fresh Farmers Goat Cheese, Almonds, Sherry Walnut Vinaigrette  
Ocean Seafood Salad, Alaskan King Crab, Lobster, Shrimp, French Cocktail Sauce  
Baked Herbed Crepes, Artichoke, Slow Roasted Tomato Coulis, Basil Pistou  
Filet of Trout, Capers, Lemon Meuniere, Wild Rice  
Quinoa Mushroom Vegetarian Burger, Arugula, Gruyere, Assorted Pickled Vegetables  
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  
New York Strip Steak, Cabernet Butter, Roasted Fingerling Potatoes, Vegetables +\$16

## DESSERT

*Select One*

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

# \$44

*Groups of more than 25 choose one item per course. Meats are prepared Medium. Prices are subject to 8.15% sales tax and 21% service charge. Vegetarian entrees available upon request. All menu items are seasonal and subject to change.*

# DINNER MENU

## FIRST COURSE

*Select one*

- Marinated Shrimp Salad, Avocado, Spring Vegetables
- Smoked Salmon, Brioche, Classic Condiments
- \*\*Warm Maine Lobster, Pea Puree, Spring Vegetables, Lemon Oil
- Steak Tartare, Truffle Aioli, Baguette Grillé
- Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote
- Butter Poached Sea Scallops, Citrus Beurre Blanc, Cauliflower
- \*\*Sautéed New York State Foie Gras, Braised Fennel, Pink Peppercorn Aigre Doux
- Grand Seafood Platter, Lobster, Shrimp, Crab, Oysters, Clams + \$69
- \*\* \$8.00 supplement

## SECOND COURSE

*Select One*

- Roasted Baby Beets, Pistachio Granola, Pickled Kumquats
- Market Greens, Avocado, Sunflower Seeds, Sherry Walnut Vinaigrette
- Non-Traditional Caesar Salad, Warm Anchovies, Garlic Vinaigrette
- Double Lobster Bisque, Jerusalem Artichoke, Butter Poached Lobster
- Creamy French Onion Soup

## ENTREE

*Select Two*

- Sautéed Filet of Salmon, Braised Leeks, Pinot Noir Sauce
- John Dory, Barigoule, Pistou, Green Olive, Basil
- Truffled Semi- Boneless Chicken, Hand Rolled Pasta, Artichoke, Comte Cream
- Muscovy Duck Breast, Minnesota Wild Rice, Sauce Aigre Doux
- \*\*Roasted Rack of Lamb, Ratatouille Tian
- Broiled Prime Filet Mignon, Bordelaise Sauce
- \*\*Rossini Style Filet Mignon, Foie Gras, Truffle Sauce
- \*\*Surf 'n' Turf, Broiled Prime Filet Mignon, Lobster, Lemon Butter
- Baked Herbed Crepes, Artichoke, Slow Roasted Tomato Coulis, Basil Pistou
- All entrees served with accompaniments**
- \*\* 22 supplement

## DESSERT

*Select One*

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

# \$98

*Groups of more than 25 choose one item per course. Meats are prepared Medium. Prices are subject to 8.15% sales tax and 21% service charge. Vegetarian entrees available upon request. All menu items are seasonal and subject to change.*

# TASTING MENU

Marinated Shrimp Salad  
*Avocado, Spring Vegetables*



Roasted Baby Beets  
*Pistachio Granola, Pickled Kumquats*



Sautéed Filet of Salmon,  
*Braised Leeks, Pinot Noir Sauce*



Broiled Prime Filet Mignon  
*Bordelaise Sauce*



Composition of French Cheeses  
*Spiced Feuilletine, Honeycomb, Toasted Walnuts*



Eiffel Tower Classic Crème Brûlée

**\$145 per person**

***Wine pairing available***  
**\$89 per person, cheese course additional**

# WINE LIST

## Champagne

1019 Ayala, Brut Majeur, MV \$120  
1070 Eiffel Tower Brut Reserve, Cremant de Alsace, MV \$69  
1017 Nicolas Feuillatte, Cuvee Gastronomie, Brut, MV \$89  
1020 Heidsieck Monopole Blue Top, Brut, MV \$130  
1036 Lanson, White Label, Reims, MV \$98  
1086 Nicolas Feuillatte, Brut **Rosé**, MV \$130  
1031 Veuve Clicquot Ponsardin, Yellow Label, Brut, MV \$190

## Off-Dry White Wines

2160 Pinot Grigio, Terlato, 2014 \$64  
1123 Pinot Gris, Dom Emile Beyer Cuveé de l'Hostellerie, 2012 \$79  
2132 Viognier, Les Petis Cailloux, 2013 \$59

## Sauvignon Blanc

1555 Château de Sancerre, Loire, 2014 \$76  
2106 Grgich Hills, Fume Blanc, Napa, 2013 \$89  
2109 St. Supery, Napa, 2015 \$79

## Chardonnay

2015 Cakebread, Napa, 2014 \$140  
2018 Chamisal, Vineyards, *Stainless*, Central Coast (Un-oaked), 2013 \$78  
1487 Dom. Gilles Noblet, La Collonge, Mâcon- Fuisse, 2013 \$89  
2039 Ferrari-Carano, Sonoma, 2014 \$69  
2046 Groth, Hillview Vineyard, Russian River Valley, 2013 \$94  
2001 Rochioli, Russian River Valley, 2012 \$120  
2013 Rombauer, Carneros, 2014 \$110

## 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  
4136 Holdridge, Russian River Valley, 2014 \$98  
3722 Joseph Faiveley, Bourgogne, 2012 \$78  
4123 Sanford, Santa Barbara, 2011 \$79

## Merlot

3512 Ch. Croix du Rival, St. Émilion, 2010 \$120  
4141 Freemark Abbey, Napa, 2013 \$94  
4038 Teira, Sonoma, 2012 \$89

## Cabernet Sauvignon, Bordeaux, Proprietary Blends

5502 Charles Krug, Napa, 2013 \$98  
3088 Chateau Valentin, Haut-Medoc, 2008 \$92  
5119 Con Creek, Napa, 2013 \$120  
5469 Decoy, Sonoma Coast, 2014 \$79  
5216 Jordan, Alexander Valley, 2012 \$180  
5390 Paraduxx by Duckhorn, Napa, 2012 \$130  
3517 Saint Glinglin, Grand Cru Classe, St Emilion \$98

## **PARTING GIFTS & FAVORS**

<b>Personalized Eiffel Tower Restaurant Poker Chips</b>	<b>\$3</b>
<b>Eiffel Tower Dark or Milk Chocolate (with a hint of sea salt)</b>	<b>\$9.50</b>
<b>5 X 7 Photo in an Eiffel Tower Keepsake Folder</b>	<b>\$25</b>
<b>Eiffel Tower Express Observation Deck Tickets</b>	<b>\$33.25</b>
<b>Eiffel Tower Restaurant Cookbook Autographed by Chef Joho with advance notice</b>	<b>\$35</b>
<b>Personalized Eiffel Tower Restaurant Base Plate</b>	<b>\$59</b>