



GROUP DINING

MENUS AND PRICING

TREVI ITALIAN RESTAURANT

3500 LAS VEGAS BOULEVARD SOUTH

LAS VEGAS, NV 89109

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WWW.TREVI-ITALIAN.COM



WELCOME!

Thank you in advance for considering Trevi Italian Restaurant for your next event!

Located in the heart of the Forum Shops at Caesars, one of the world's premier shopping destinations, TREVI Italian Restaurant serves up authentic and approachable favorites from Executive Chef, Jose Navarro daily for lunch and dinner.

With a private or semi-private 2nd floor Mezzanine level overlooking the Fountain of the Gods, an elegant, romantic dining room on the first level, or a more fun, casual, and festive dining experience on our indoor patio, along with several banquet packages to choose from TREVI will make your rehearsal dinner, corporate event, or special occasion extraordinary.

TREVI Features:

- An "outdoor" patio adjacent to the breathtaking 'Fountain of the Gods' at a three-way intersection of the Forum Shops
- An intimate dining room highlighted by an open kitchen and a custom 12 foot tall chandelier
- Large party and group dining upstairs in a spacious mezzanine level overlooking the patio, the fountain and the surrounding plaza

TREVI is named after the Fontana de Trevi in Rome, one of the most famous fountains in the world. Legend holds that if visitors to the fountain throw a coin into the water, they are ensured a return trip to Rome. TREVI staff believes the same is true here in Las Vegas: throw a coin into the 'Fountain of the Gods' and you'll be sure to return!

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GALLERY

Trevi Patio



GALLERY

Trevi Dining Room



GALLERY

Trevi Second Floor Mezzanine



GALLERY

Trevi Second Floor Mezzanine View



Cuisine



GENERAL INFORMATION AND FEES

ROOM RENTAL	INCLUDED
NEVADA TAX	8.25% OF SUBTOTAL + BANQUET FEE
GRATUITY	16% OF SUBTOTAL
BANQUET FEE	5% OF SUBTOTAL
BARTENDER SET UP FEE	\$150.00
CHEF SET UP / CARVING STATION FEE	\$150.00
DECORATION SET UP FEE	STARTS @ \$25.00 (\$1 PER ITEM)
CAKE CUTTING FEE	\$2.00 PER PERSON
CORKAGE FEE	\$25.00 PER 750mL (2 btl max)
PERSONALIZED MENUS	\$1.00 PER MENU
MICROPHONE/SPEAKER RENTAL	\$400.00
DANCE FLOORS	\$350.00
DJ SERVICES	\$200 / PER HOUR
IPOD / MUSIC PLAYLIST HOOK UP	\$50 / PER HOUR
65" TV RENTAL	\$75.00 / PER HOUR
PROSECCO CELEBRATORY TOASTS	STARTS @ \$39 / BTL
MENU SELECTIONS DUE	MONTH PRIOR TO EVENT DATE
FINAL GUEST COUNT DUE	72 hrs prior to event date/time

ROOM OPTIONS:

FULL RESTUARNT BUY-OUT CAPACITY: 385 (SEATED) 500 (STANDING)

MEZZANINE – Second floor Mezzanine.
Private and Semi-Private options available
Recommended area for a more private and
secluded area that can custom fit any event

PLATED (SEATED) CAPACITY: 12-140
RECEPTION (STANDING) CAP: 200

DINING ROOM – First floor Dining Area.
Private and Semi-Private options available
Quieter, more elegant, and romantic space
with an open view to the kitchen

PLATED (SEATED) CAPACITY: 12-63
RECEPTION (STANDING) CAP: 12-80

PATIO – First Floor Fountain View Area.
Semi-Private and Buy-Out options available
More festive, fun atmosphere, great for people
Watching with views of the Fountain

PLATED (SEATED) CAPACITY: 12-24
RECEPTION (STANDING) CAP: 200
BUY-OUT CAPACITY: 182

PLATED LUNCH GROUP MENUS

**All Plated Menus are served with your choice of soda, iced tea, or drip coffee as well as
Freshly Baked Garlic Bread and Infused Olive Oil*

MODERNA LUNCH MENU @ \$32.00 per person*

Available from 11am-3pm only

SALAD

(Pre-select ONE option for your menu)

CAESAR SALAD

Romaine Hearts, House Made Croutons, Classic Caesar Dressing

TREVI SALAD

Tomatoes, Mozzarella, Celery, Cucumber, Hearts of Palm, Balsamic Vinaigrette

ENTRÉE

(Guest chooses at time of the event)

PENNE MARINARA

Penne Pasta Tossed with Marinara Sauce, Garlic, and Basil

CHICKEN FETTUCCINE CARBONARA

Fettuccine, English Peas, Prosciutto, and Sliced Mushrooms

With a Parmesan Cream Sauce

RIGATONI BOLOGNESE

Rigatoni Pasta with a Hearty Meat Sauce

DESSERT

SORBETTO

House Made Lemon and Raspberry

**All prices subject to a 16% gratuity, 5% banquet fee, and 8.25% applicable sales tax. Prices are subject to change. In order to be properly prepared to host your event, it is essential that we be informed of your menu selection 30 days prior to your event.*

PLATED LUNCH GROUP MENUS

**All Plated Menus are served with your choice of soda, iced tea, or drip coffee as well as
Freshly Baked Garlic Bread and Infused Olive Oil*

TOSCANA LUNCH MENU @ \$37.00 per person*

Available from 11am-3pm only

SALAD

(Pre-select ONE option for your menu)

CAESAR SALAD

Romaine Hearts, House Made Croutons, Classic Caesar Dressing

TREVI SALAD

Tomatoes, Mozzarella, Celery, Cucumber, Hearts of Palm, Balsamic Vinaigrette

ENTRÉE

(Guest chooses at time of the event)

PENNE MARINARA

Penne Pasta Tossed with Marinara Sauce, Garlic, and Basil

CHICKEN MARSALA with LINGUINE

Sautéed Chicken Breast with our Marsala Wine and Mushroom Sauce

SEARED SALMON with SEASONAL RISOTTO

Pan-Seared Salmon served with a Lemon Bianco Sauce

DESSERT

TORTA di FORMAGGIO

*House Made Cheesecake topped with your
choice of Strawberry or Chocolate Sauce*

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PLATED DINNER GROUP MENUS

**All Plated Menus are served with your choice of soda, iced tea, or drip coffee as well as
Freshly Baked Garlic Bread and Infused Olive Oil*

CAMPANIA MENU @ \$46.00 per person*

APPETIZER

Served Family Style

(Pre-select ONE option for your menu)

CALAMARI FRITTI

Crispy Calamari Lightly Breaded and Fried, Served with Marinara and Black Pepper Aioli

BRUSCHETTA

Topped with Tomatoes, Garlic, Mushrooms, and Shaved Parmesan

SALAD

(Pre-select ONE option for your menu)

CAESAR SALAD

Romaine Hearts, House Made Croutons, Classic Caesar Dressing

TREVI SALAD

Tomatoes, Mozzarella, Celery, Cucumber, Hearts of Palm, Balsamic Vinaigrette

ENTRÉE

(Guest chooses at time of the event)

PENNE MARINARA

Penne Pasta Tossed with Marinara Sauce, Garlic, and Basil

CHICKEN FETTUCCINE CARBONARA

Fettuccine, English Peas, Prosciutto, and Sliced Mushrooms

in our Parmesan Cream Sauce

RIGATONI BOLOGNESE

Rigatoni Pasta with a Hearty Meat Sauce

DESSERT

SORBETTO

House Made Lemon and Raspberry

**All prices subject to a 16% gratuity, 5% banquet fee, and 8.25% applicable sales tax. Prices are subject to change. In order to be properly prepared to host your event, it is essential that we be informed of your menu selection 30 days prior to your event.*

PLATED DINNER GROUP MENUS

** All Plated Menus are served with your choice of soda, iced tea, or drip coffee as well as
Freshly Baked Garlic Bread and Infused Olive Oil*

ABRUZZO MENU @ \$56.00 per person*

APPETIZER

Served Family Style

(Pre-select ONE option for your menu)

CALAMARI FRITTI

Crispy Calamari Lightly Breaded and Fried, Served with Marinara and Black Pepper Aioli

BRUSCHETTA

Topped with Tomatoes, Garlic, Mushrooms, and Shaved Parmesan

SALAD

(Pre-select ONE option for your menu)

CAESAR SALAD

Romaine Hearts, House Made Croutons, Classic Caesar Dressing

TREVI SALAD

Tomatoes, Mozzarella, Celery, Cucumber, Hearts of Palm, Balsamic Vinaigrette

ENTRÉE

(Pre-select THREE options for your menu)

(Guest chooses at time of the event)

PENNE BIANCO

Sautéed Shrimp, Jumbo Lump Crab, Penne Pasta, and Bianco Sauce

CHICKEN PARMIGLIANA with LINGUINI

Romano Breaded and topped with Marinara and Mozzarella Cheese

LASAGNA

Layered Pasta with Zesty Meat Sauce, Ricotta, and Mozzarella Cheese

CHICKEN ARROSTO with CRISPY PARMESAN POTATOES

Oven-Roasted Half Chicken with Amogio Sauce

DESSERT

(Pre-select ONE option for your menu)

SORBETTO

House Made Lemon and Raspberry

TORTA di FORMAGGIO

*House Made Cheesecake topped with your
choice of Strawberry or Chocolate Sauce*

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PLATED DINNER GROUP MENUS

** All Plated Menus are served with your choice of soda, iced tea, or drip coffee as well as
Freshly Baked Garlic Bread and Infused Olive Oil*

VENETO MENU @ \$66.00 per person*

APPETIZER

Served Family Style

ANTIPASTA TREVİ

Meats and Cheese with Assorted Marinated Vegetables and Olives

BRUSCHETTA

Topped with Tomatoes, Garlic, Mushrooms, and Shaved Parmesan

SALAD

(Pre-select ONE option for your menu)

CAESAR SALAD

Romaine Hearts, House Made Croutons, Classic Caesar Dressing

TREVİ SALAD

Tomatoes, Mozzarella, Celery, Cucumber, Hearts of Palm, Balsamic Vinaigrette

ENTRÉE

(Guest chooses at time of the event)

CHICKEN PARMIGIANA with LINGUINI

Romano Breaded and topped with Marinara and Mozzarella Cheese

STEAK FIORENTINA with CRISPY PARMESAN POTATOES

Grilled and Sliced topped with Amogio Sauce

LINGUINE al FRUTTI di MARE

Lobster, Shrimp, Scallops, Mussels, Tomatoes, and Scallions with a Seafood Cream Sauce

PAN SEARED SALMON with SEASONAL RISOTTO

Served with our Lemon Bianco Sauce

DESSERT

(Pre-select ONE option for your menu)

SORBETTO

House Made Lemon and Raspberry

TORTA di FORMAGGIO

*House Made Cheesecake topped with your
choice of Strawberry or Chocolate Sauce*

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PLATED DINNER GROUP MENUS

** All Plated Menus are served with your choice of soda, iced tea, or drip coffee as well as
Freshly Baked Garlic Bread and Infused Olive Oil*

LOMBARDY MENU @ \$76.00 per person*

APPETIZER

Served Family Style

ANTIPASTI TREVÌ

Meats and Cheese with Assorted Marinated Vegetables and Olives

SHRIMP COCKTAIL

Jumbo Gulf Shrimp Served with our Tangy Cocktail Sauce

BRUSCHETTA

Topped with Tomatoes, Garlic, Mushrooms, and Shaved Parmesan

SALAD

(Pre-select ONE option for your menu)

CAESAR SALAD

Romaine Hearts, House Made Croutons, Classic Caesar Dressing

TREVÌ SALAD

Tomatoes, Mozzarella, Celery, Cucumber, Hearts of Palm, Balsamic Vinaigrette

ENTRÉE

(Guest chooses at time of the event)

VEAL PARMIGIANA with LINGUINI

Romano Breaded and topped with Marinara and Mozzarella Cheese

STEAK VESUVIO with HOUSE POTATOES

Grilled and Sliced with a Morel Cream Sauce

CHICKEN MARSALA with LINGUINE

Sautéed with Marsala Wine Sauce and Mushrooms

SALMON PICCATA

Pan Seared with Seasonal Vegetables

DESSERT

CHEF'S DUO

House Made Cheesecake and Decadent Chocolate Cake

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FAMILY STYLE PACKAGES

** All Family Style Menus are served with Freshly Baked Garlic Bread and Infused Olive Oil*

Our Family Style Menus are for those who wish to have a more casual and less formal style of dining. These dishes are served family style in the center of the tables to pass and share with your group. Each package must include one (1) entrée choice.

*1 SELECTION EACH FOR 2 COURSES @ \$30.00 per person**

*2 SELECTION EACH FOR 2 COURSES @ \$34.00 per person**

*3 SELECTION EACH FOR 2 COURSES @ \$38.00 per person**

*1 SELECTION EACH FOR 3 COURSES @ \$40.00 per person**

*2 SELECTION EACH FOR 3 COURSES @ \$44.00 per person**

*3 SELECTIONS EACH FOR 3 COURSES @ \$48.00 per person**

*1 SELECTION EACH FOR 4 COURSES @ \$50.00 per person**

*2 SELECTION EACH FOR 4 COURSES @ \$54.00 per person**

*3 SELECTIONS EACH FOR 4 COURSES @ \$58.00 per person**

APPETIZER SELECTIONS

BRUSCHETTA

EGGPLANT CRISPS

FRIED MOZZARELLA

CHEESE PIZZA

PREMIUM APPETIZERS @ \$2.00 additional per person*

CHICKEN MEATBALLS

CRAB MEATBALLS

FRIED CALAMARI

BEEF MEATBALLS

SALAD SELECTIONS

TREVI

CAESAR

PREMIUM SALADS @ \$1.00 additional per person*

CAPRESE

ITALIAN CHOPPED

ENTRÉE SELECTIONS

PENNE MARINARA

PENNE ALFREDO

RAVIOLI A LA VODKA

GNOCCHI MODENESE

EGGPLANT PARMIGIANA

MARGHERITA PIZZA

PREMIUM ENTREES @ \$4.00 additional per person*

SEAFOOD RIGATONI AL FRUTTI DI MARE

SHRIMP AND CRAB PENNE BIANCO

CHICKEN PENNE CARBONARA

PAN SEARED SALMON

BISTECCA FIORENTINA (STEAK SLICED MEDIUM)

LASAGNA PIZZA

DESSERT SELECTIONS

GELATO

SORBETTI

PREMIUM DESSERTS @ \$1.00 additional per person*

TIRAMISU

CHEESECAKE

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BUFFET STYLE MENUS

Our Buffet Style Menus are a wonderful option if you would like a casual event where your guests can help themselves in building their own plates and selections. This option can be elevated to a more formal event with chef carving stations for a more elegant affair.

BUFFET STYLE APPETIZER SELECTIONS*

APPETIZERS – COLD SELECTIONS

- Fresh Mozzarella and Sundried Tomato on a Crostini – \$7.00 per person**
- Tray of Tomato Bruschetta Toasts – \$7.00 per person**
- Trio of Vegetarian Dips and Relishes – \$7.00 per person**
- Seasonal Vegetable Crudit  with Goat Cheese Dip – \$7.00 per person**
- Antipasti with an Assortment of Meats and Marinated Vegetables – \$8.00 per person**
- Italian Signature Trevi Salad – \$8.00 per person**
- Caesar Salad with Garlic Croutons and Parmesan – \$8.00 per person**
- Caprese di Bufala e Prosciutto – \$12.00 per person*
- Shrimp Cocktail with Tangy Cocktail Sauce – \$16.00 per person*

APPETIZERS – HOT SELECTIONS

- Thinly Sliced Eggplant Crisps with Marinara – \$7.00 per person**
- House Made Signature Beef Meatballs – \$8.00 per person**
- Bacon Wrapped Chicken and Mozzarella Meatballs – \$8.00 per person**
- Lightly Breaded and Fried Crispy Calamari – \$8.00 per person**
- Crispy Crab and Pasta Meatballs – \$9.00 per person**

PIZZA SELECTIONS

(Please be advised, our pizzas are all thin crust, sliced in 8 pieces, and approximately 12" oval shaped. The only exception is our Signature Lasagna Pizza that is deep dish, sliced in 6 pieces, and approximately 10" round shaped)

- Cheese Pizza – \$16.00 each**
- Herb Roasted Chicken Pizza – \$17.00 each**
- Margherita Pizza – \$18.00 each**
- Pepperoni Pizza – \$18.00 each**
- Meatza Pizza – \$19.00 each**
- Sausage and Pepper Pizza – \$19.00 each**
- Lasagna Pizza – \$21.00 each**

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BUFFET STYLE MENUS

Our Buffet Style Menus are a wonderful option if you would like a casual event where your guests can help themselves in building their own plates and selections. This option can be elevated to a more formal event with chef carving stations for a more elegant affair.

BUFFET STYLE ENTREE SELECTIONS*

PASTA STATIONS

(Add Chicken, Italian Sausage, or Meatballs for an additional \$4.00 per person)*

(Add Shrimp, Clams, Crab, Veal, Salmon, or Steak for an additional \$6.00 per person)*

*Penne Pasta with your choice of Marinara, Pesto Cream, or Alfredo Sauce - \$8.00 per person**

*House Made Vegetable Lasagna - \$9.00 per person**

*Tri-Colored Cheese Tortellini with Tomato Basil Cream Sauce - \$9.00 per person**

*Cheese Filled Ravioli with Zesty Vodka Tomato Cream Sauce - \$9.00 per person**

*Ricotta and Potato Gnocchi with Fresh Tomato Sauce - \$9.00 per person**

*House Made Lasagna - \$10.00 per person**

*Penne Pasta with Hearty Meat Sauce - \$10.00 per person**

ENTRÉE STATIONS

*Chicken Marsala- \$12.00 per person**

*Rotisserie Chicken - \$12.00 per person**

*Salmon Piccata - \$12.00 per person**

Veal Piccata or Marsala - \$15.00 per person

CARVING STATIONS

(Please be advised, there is a \$150.00 chef set-up fee for each carving station selected)*

*Roasted Turkey Breast with Basil Pesto Aioli - \$13.00 per person**

*Roast Pork Tenderloin served with Rolls and Caramelized Onions - \$13.00 per person**

*Salmon with Rolls and Pistou Sauce - \$14.00 per person**

*Top Round Roast Beef served with Rolls and Horseradish Mayo - \$15.00 per person**

SIDE ITEMS @ \$6.00 per person*

Please ask sales manager for seasonal side dish items available

DESSERT STATIONS

*Display Tray of Mini Chocolate Brownies - \$5.00 per person**

*Display Tray of Mini Strawberry Cheesecakes - \$6.00 per person**

*Individual Tiramisu Cups - \$7.00 per person**

*Assorted Fruit and Cheese Tray with Crackers - \$8.00 per person**

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HORS D'OEUVRES

Our Hors D'Oeuvres Menu is the perfect selection for all more formal and elegant standing room receptions. Please feel free to pair with one of our bar packages to assist in the ease and convenience of your guests.

HORS D'OEUVRES SELECTIONS*

BUTLER PASSED – COLD SELECTIONS

Fresh Mozzarella and Sun-dried Tomato on a Crostini - \$2.50 each*

Wild Mushroom and Gorgonzola Cheese on a Crostini - \$2.50 each*

Prosciutto wrapped Asparagus on a Toast Round - \$3.00 each*

Lobster Medallion with Aioli Cream on Mini Focaccia - \$3.50 each*

Shrimp with Pesto Cream on a Multi Grain Baguette - \$3.50 each*

BUTLER PASSED – HOT SELECTIONS

Breaded Artichoke stuffed with Goat Cheese - \$2.50 each*

Florentine Spinach Stuffed Mushroom - \$2.50 each*

Italian Sausage and Spinach Stuffed Mushroom - \$3.00 each*

Bacon Wrapped Chicken and Mozzarella Meatballs - \$3.00 each*

Crispy Crab and Pasta Meatballs - \$3.50 each*

BUTLER PASSED – DESSERT

Mini Chocolate Brownie Bites - \$2.50 each*

Mini Cheesecake Bites with Fresh Seasonal Fruit - \$3.00 each*

Chocolate Covered Strawberries - \$3.50 each*

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BAR PACKAGE OPTIONS

Our Bar Packages are a great way to safely budget your event.

Please be advised, a bar set-up fee of \$150.00 for parties over 30 people may apply to your event.*

Bar packages do not include shots, doubles, red bulls, non-alcoholic beverages, and / or bottled water.

UNLIMITED BEER AND WINE ONLY PACKAGES

Two Hour Package - \$32.00 per person**

Three Hour Package - \$44.00 per person**

Four Hour Package - \$56.00 per person**

BEER – Bud Lite, Miller Lite, Corona, Heineken, Peroni

•WINE – House Italian White, House Italian Red

**(Premium Wine upgrades are available. Ask Sales Manager for more details)*

UNLIMITED FULL BAR PACKAGES (including liquor)

All full bar packages come with standard mixers.

UNLIMITED PREMIUM BAR

Two Hour Package - \$37.00 per person**

Three Hour Package - \$49.00 per person**

Four Hour Package - \$61.00 per person**

BEER – Bud Lite, Miller Lite, Corona, Heineken, Peroni

•WINE – House Italian White, House Italian Red

**(Premium Wine upgrades are available. Ask Sales Manager for more details)*

LIQUOR – Absolut Vodka, Beefeater Gin, Jack Daniels Bourbon,

Dewars Scotch, Jose Cuervo Tequila, Bacardi Rum

UNLIMITED ULTRA-PREMIUM BAR (including liquor)

Two Hour Package - \$45.00 per person**

Three Hour Package - \$57.00 per person**

Four Hour Package - \$69.00 per person**

BEER – Bud Lite, Miller Lite, Corona, Heineken, Peroni

WINE – House Sparkling Prosecco, House Italian White, House Italian Red

**(Premium Wine upgrades are available. Ask Sales Manager for more details)*

LIQUOR – Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon,

Glenfiddich Scotch, Patron Silver Tequila, Captain Morgan Rum

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MISCELLANEOUS A LA CARTE BEVERAGE PRICING

Our a la carte pricing is a reference page to enable our clients to properly budget their event.

These selections are not necessary to pre-select.

LIQUOR PRICES

House Liquor - \$9.00 each (1.5 oz pour)*

Well Liquor - \$9.50 each (1.5 oz pour)*

Call Liquor - \$10.00 each (1.5 oz pour)*

Premium Liquor - \$11.00 each (1.5 oz pour)*

Super Premium Liquor - starts at \$12.00 (1.5 oz pour)*

SPECIALTY COCKTAILS

Specialty cocktails range from \$9.00 to \$15.00* each*

BEER

Domestic - \$7.00 each*

Imported - \$8.00 each*

Specialty - \$9.00 each*

NON-ALCOHOLIC BEVERAGES

Small (500 mL) Bottled Still Panna Water- \$5.00 each*

Small (500 mL) Bottled Still Pellegrino Water- \$5.00 each*

Large (1 Lt) Bottled Still Panna Water- \$8.00 each*

Large (1 Lt) Bottled Still Pellegrino Water- \$8.00 each*

Sodas - \$4.00 each (unlimited refills)*

Iced Tea - \$4.00 each (unlimited refills)*

Milk - \$4.00 each*

Juice - \$4.25 each*

Italian Soda- \$5.00 each*

Virgin Cocktails - \$4.25 each*

Espresso- \$4.00 each*

Café Latte - \$5.00 each*

Café Mocha - \$5.00 each*

Red Bull (Regular and Sugar Free) - \$4.50 each*

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PREFERRED VENDORS

Please see below a list of our preferred vendors of TREVI. These vendors have a long history of working With our location and with our valued guests. Please inform your sales manager if interested in any outside services.

AUDIO / VISUAL

TOTAL SHOW TECHNOLOGY

Website | totalshowtech.com

Phone #702.897.8508

BAKERY

CAKES ON THE MOVE

Darlene

Website | cakesonthemove.com

Phone #702.565.8622

DANCE FLOOR AND SUPPLIES

RSVP

Website | rsvpparty.com

Phone #702.878.0144

DJ SERVICES

Resident DJ – Don Wellington

Email: donbwellington@gmail.com

Phone #702.578.7428

**Management reserves all rights to control volume levels*

FLORAL

THE PALETTE

Pam

Website | thepalette.com

Phone #702.396.8681

PHOTOBOOTH

SMASHBOOTH

Jason

Website | SmashBooth.net

Phone #702.430.6062