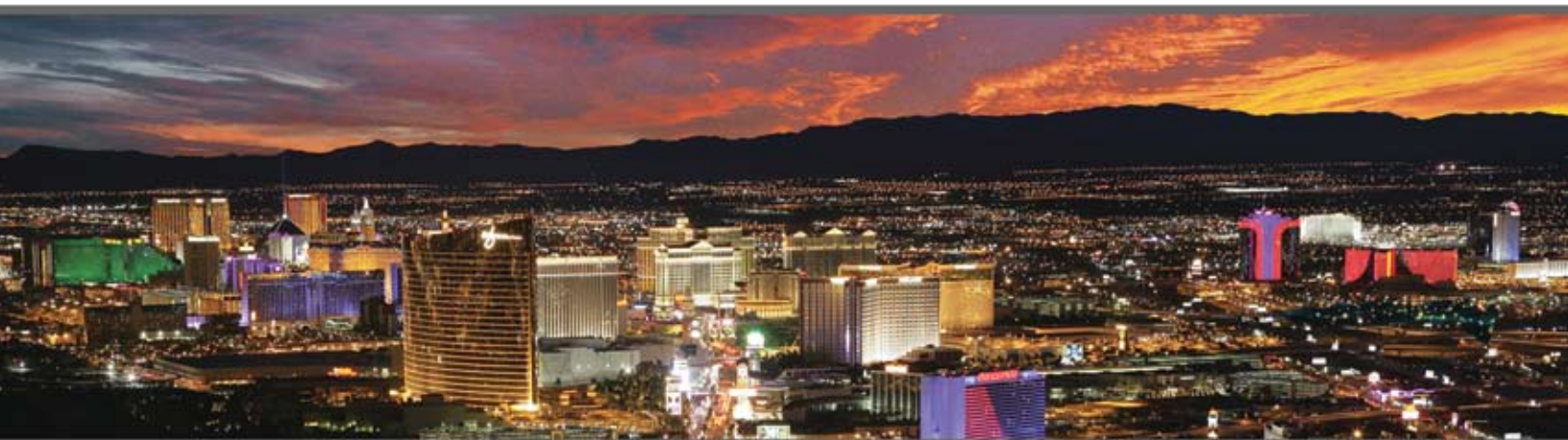


Private Dining



SPECIALTY MENUS

CONTACT OUR PRIVATE DINING STAFF
FOR RESERVATIONS AND MORE INFORMATION.

STRATOSPHERE[®]
LAS VEGAS

PHONE: 702-383-4777 OR 800-789-9436

FAX: 702-383-5379

STRATOSPHEREHOTEL.COM

PRIVATEDINING@STRATOSPHEREHOTEL.COM



SPECIALTY MENU ONE

\$69 PER PERSON • \$95 PER PERSON WITH WINE PAIRINGS
(ADD FILET MIGNON) \$75 PER PERSON • \$101 PER PERSON WITH WINE PAIRINGS

SOUP OR SALAD

LOBSTER BISQUE

Served tableside with lobster brandy whipped cream.

CLASSIC CAESAR SALAD

Served tableside with Parmesan tuile and garlic croutons.

• BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND •

DUET ENTRÉE

ORGANIC SALMON

Pan-seared with shiitake mushrooms and lemongrass beurre blanc.

FREE RANGE CHICKEN BREAST

Oven-roasted and served with truffle butter, natural jus and seasonal accompaniments.

DUET ENTRÉE OPTION

CHOICE OF TWO SELECTIONS:

FILET MIGNON

Chargrilled petite filet served with horseradish butter, demiglace and seasonal accompaniments.

ORGANIC SALMON

Pan-seared with shiitake mushrooms with lemongrass beurre blanc and seasonal accompaniments.

FREE RANGE CHICKEN BREAST

Oven-roasted and served with truffle butter, natural jus and seasonal accompaniments.

• RAYMOND RESERVE, MERLOT, NAPA •

DESSERT

DUET PLATE

Strawberry Swirl Cheesecake Lollipop accompanied by a Caramel Turtle Tart filled with pecans and caramel, topped with chocolate ganache.

• TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT •

Coffee, tea and brewed decaffeinated coffee

PRICE PER PERSON DOES NOT INCLUDE 20% GRATUITY OR 8.1% SALES TAX.

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SPECIALTY MENU TWO

\$79 PER PERSON • \$112 PER PERSON WITH WINE PAIRINGS

FIRST COURSE

LOBSTER BISQUE

Served tableside with lobster brandy whipped cream.

• TORREDILUNA PINOT GRIGIO, ITALY •

SECOND COURSE

CLASSIC CAESAR SALAD

Served tableside with Parmesan tuile and garlic croutons.

• KENDALL-JACKSON CHARDONNAY, CALIFORNIA •

THIRD COURSE

FILET MIGNON

Chargrilled petite filet served with horseradish butter, demiglace and seasonal accompaniments.

ORGANIC SALMON

Pan-seared with shiitake mushrooms with lemongrass beurre blanc and seasonal accompaniments.

FREE RANGE CHICKEN BREAST

Oven-roasted and served with truffle butter, natural jus and seasonal accompaniments.

• RAYMOND RESERVE, MERLOT, NAPA •

DESSERT

DESSERT TRIO

Cookie & Cream Cheesecake Lollipop, Raspberry Mousse Cup, and Flourless Chocolate Cake

• TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT •

Coffee, tea and brewed decaffeinated coffee

PRICE PER PERSON DOES NOT INCLUDE 20% GRATUITY OR 8.1% SALES TAX.

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SPECIALTY MENU THREE

\$92 PER PERSON • \$126 PER PERSON WITH WINE PAIRINGS

FIRST COURSE

JUMBO PRAWN COCKTAIL

Chilled, served with wasabi sour cream and traditional cocktail sauce.

• [DOMAINE CHANDON BLANC DE NOIR](#) •

SECOND COURSE

CALIFORNIA MESCLUN SALAD

Served tableside. Mixed greens tossed with caramelized pear, candied pecans and balsamic vinaigrette topped with a medley of shaved Bermuda onions and heirloom tomatoes.

• [BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND](#) •

THIRD COURSE

FILET MIGNON

Chargrilled petite filet served with horseradish butter, demiglace and seasonal accompaniments.

BLACK COD

Pan-seared with miso orange glaze, garnished with microgreens and seasonal accompaniments.

FREE RANGE CHICKEN BREAST

Oven-roasted and served with truffle butter, natural jus and seasonal accompaniments.

• [RAYMOND RESERVE, MERLOT, NAPA](#)

OR [KENDALL-JACKSON VINTNER'S RESERVE, CHARDONNAY, CALIFORNIA](#) •

DESSERT

DESSERT TRIO

Cookie & Cream Cheesecake Lollipop, Raspberry Mousse Cup, and Flourless Chocolate Cake

• [TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT](#) •

Coffee, tea and brewed decaffeinated coffee

PRICE PER PERSON DOES NOT INCLUDE 20% GRATUITY OR 8.1% SALES TAX.

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SPECIALTY MENU FOUR

\$100 PER PERSON • \$135 PER PERSON WITH WINE PAIRINGS

FIRST COURSE

TRIO OF SEAFOOD

King Crab Leg, Jumbo Prawn Cocktail, accompanied by Ahi Tuna Tataki with seaweed salad served with traditional cocktail sauce, wasabi sour cream and rémoulade sauce.

• [DOMAINE CHANDON BLANC DE NOIR](#) •

SECOND COURSE

DUET OF SOUP & SALAD

Petite cup of soup du jour and mesclun greens with shallot vinaigrette dressing.

• [BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND](#) •

INTERMEZZO

SUNOMONO

Asian sweet citrus and cucumbers.

FOURTH COURSE

FILET MIGNON

Chargrilled petite filet served with horseradish butter, demiglace and seasonal accompaniments.

BLACK COD

Pan-seared with miso orange glaze, garnished with microgreens and seasonal accompaniments.

FREE RANGE CHICKEN BREAST

Oven-roasted and served with truffle butter, natural jus and seasonal accompaniments.

• [RAYMOND RESERVE, MERLOT, NAPA](#)

OR [KENDALL-JACKSON VINTNER'S RESERVE, CHARDONNAY, CALIFORNIA](#) •

DESSERT

DESSERT TRIO

Cookie & Cream Cheesecake Lollipop, Raspberry Mousse Cup, and Flourless Chocolate Cake

• [TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT](#) •

Coffee, tea and brewed decaffeinated coffee

PRICE PER PERSON DOES NOT INCLUDE 20% GRATUITY OR 8.1% SALES TAX.

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