

AQUAKNOX

Global Water Cuisine- By Chef Tom Moloney

Located on Restaurant row in the Venetian Resort Hotel Casino
3355 Las Vegas Blvd South, Suite 109, Las Vegas, NV 89109

Aquaknox Restaurant showcases the culinary talents of Chef Tom Moloney. Chef Tom uses his California heritage in the approach to this innovative menu, while offering classical techniques in preparation of the best seafood available. Aquaknox is a casually sophisticated, global seafood restaurant offering a superb raw bar, extensive wine list and stylish lounge for enjoyment into the late hours.

Dining room is open daily from 12:00pm to 11:00pm
Lounge and bar is open daily from 3:00pm to 2:00am

PRIVATE BANQUET SPACE & CAPACITIES

Rooms	Seated Dinner	Reception
Aqua Room	10 to 80 Guests	80 to 120 Guests
Aqua Room & Chef's Viewing Alley	140 guests	150 guests
Restaurant Buy Out	350 Guests	700 Guests

SEMI-PRIVATE BANQUET SPACE & CAPACITIES

Area	Seated Dinner	Reception
Aqua Cove	8 to 12 Guests	N/A
Chef's Viewing Alley	10 to 60 Guests	N/A
Chef's Table	8 to 12 Guests	N/A
Lounge	N/A	30 to 75 Guests

The full restaurant and a private dining room are available for corporate or social events. Our team of catering professionals is available to provide expert planning services and a wide range of options including a la carte dining, wine dinners, receptions and custom menus.

To plan your next event, please contact group sales at 702-414-3776

Top 10 Seafood Restaurants in Las Vegas by Gayot (2011)

Top 10 Restaurants in Las Vegas by Las Vegas Review Journal (2010)

Best Seafood Restaurant by Dining Guide Las Vegas (2009)

Award of Excellence Wine Spectator (2008, 2009, 2010 and 2011)

Best Seafood Restaurant by AOL City Guide (2006-2007)

Best New Restaurant in Vegas by Taste of Vegas Dining & Nightline Guide (2004)

AQUAKNOX MAIN
DINING ROOM



AQUA COVE

PRIVATE
DINING
ROOM



AQUAKNOX
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Pre Fixed Dinner Menu Selections...

Banquet Menu I - \$75.00 per person

Salad Course

Mixed Field Greens & Herb Salad
Champagne Vinaigrette

Entrée Course

Guest's Selection of:

Mt. Cook Alpine King Salmon

Maple Glazed Butternut Squash and Peruvian Potato Ragout, Pecans, Wild
Arugula, Citrus Crème Fraiche

Or

Roasted Jidori Chicken

Celeriac Puree, Glazed Baby Carrots, Black Trumpets, Herb Jus

Or

Prime Filet Mignon

Potato Puree, Madeira Mustard Reduction

Dessert Course

Please Pre-select One:

Carrot Cake

Cinnamon Anglaise, Orange Caramel Sauce

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Table Side Accompaniments @ \$7.00 each or 3 Selections for \$16.00 per person

**Sautéed Baby Spinach, Wood Roasted Jumbo Asparagus,
Sautéed Market Vegetables, Kennabec Pomme Frites, Lobster Succotash**

Not sure all you guests will arrive on Time? Offer a reception prior to dinner

Chef's selection of passed hors d'oeuvres available for:

30 minutes of passed hors d'oeuvres @ \$20.00 per person

45 minutes of passed hors d'oeuvres @ \$25.00 per person

All prices subject to 8.1% tax, 20% service

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Banquet Menu II - \$85.00 per person

Appetizer Course

Prawn Cocktail

Atomic Cocktail Sauce

Second Course

Please Pre-select One:

Romaine Hearts & Treviso

Pt. Reyes Blue Cheese Caesar

Or

Maine Lobster Bisque

Crème Fraiche, Caviar

Entrée Course

Guest's Selection of:

Seared Yellow Fin Tuna

Fennel Pollen, Castelluccio Lentils, Swiss Chard, Pesto Pantesco

Or

Roasted Jidori Chicken

Celeriac Puree, Glazed Baby Carrots, Black Trumpets, Herb Jus

Or

Prime Filet Mignon

Potato Puree, Madeira Mustard Reduction

Dessert Course

Please Pre-select One:

Chocolate Mousse Cake

House Made Vanilla Ice Cream, Red Fruit Coulis

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Table Side Accompaniments @ \$7.00 each or 3 Selections for \$16.00 per person

Sautéed Baby Spinach, Wood Roasted Jumbo Asparagus,

Sautéed Market Vegetables, Kennabec Pomme Frites, Lobster Succotash

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Banquet Menu III - \$95.00 per person

Appetizer Duo
Lump Blue Crab Cake & Lobster Bisque

Salad Course
Romaine Hearts & Treviso
Pt. Reyes Blue Cheese Caesar

Entrée Course
Guest's Selection of:
Hawaiian Monchong
Forbidden Fried Rice, Maitake Mushrooms, Choy Sum, Thai Coconut Broth
Or
Wild Maine Scallops
English Pea Orzotto, Mascarpone, Carrot-lobster Glace
Or
Prime Ribcap
Whole Grain Mustard Potato Puree, Red Wine Demi

Dessert Course
Please Pre-select One:
Chocolate Mousse Cake
House Made Vanilla Ice Cream, Red Fruit Coulis
Or
Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Table Side Accompaniments @ \$7.00 each or 3 Selections for \$16.00 per person
Sautéed Baby Spinach, Wood Roasted Jumbo Asparagus,
Sautéed Market Vegetables, Kennabec Pomme Frites, Lobster Succotash

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Banquet Menu IV - \$114.00 per person

Appetizer Course

Please Pre-select One:

Lobster Cocktail with Citrus Aioli

Or

Lump Blue Crab Cake

Market Vegetable Relish, Citrus Aioli

Second Course

Please Pre-select One:

Maine Lobster Bisque

Crème Fraiche, Caviar

Or

Romaine Hearts & Treviso

Pt. Reyes Blue Cheese Caesar

Entrée Course

Guest's Selection of:

Pacific White Prawns

Citrus-miso Glaze, Chinese Noodles, Black Mushrooms, Golden Pea Shoots, Lemongrass Broth

Or

Roasted Jidori Chicken

Celeriac Puree, Glazed Baby Carrots, Black Trumpets, Herb Jus

Or

Petit Filet Oscar

Seasonal Vegetables and Mashed Potatoes

Dessert Course

Please Pre-select One:

Take Five

Chocolate Caramel, Peanuts, Dark Chocolate Sorbet

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Table Side Accompaniments @ \$7.00 each or 3 Selections for \$16.00 per person

Sautéed Baby Spinach, Wood Roasted Jumbo Asparagus,

Sautéed Market Vegetables, Kennabec Pomme Frites, Lobster Succotash

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Banquet Menu V - \$124.00

Appetizer Course

Seafood Plateau

(Served Sharing Style)

Mussels, Oysters, Clams, Prawns, Lobster, Crab and Ceviche

Salad Course

Romaine Hearts & Treviso

Pt. Reyes Blue Cheese Caesar

Entrée Course

Guest's Selection of:

New Zealand John Dory

Lobster Succotash, Fava Beans, Sweet Corn Nage, White Truffle Essence

Or

Pacific White Prawns

Citrus-miso Glaze, Chinese Noodles, Black Mushrooms, Golden Pea Shoots,
Lemongrass Broth

Or

Duet of Petit Filet Mignon and Maine Lobster Tail

Madeira Mustard Demi-Glace and Drawn Herb Infused Butter

Dessert Course

Please Pre-select One:

Take Five

Chocolate Caramel, Peanuts, Dark Chocolate Sorbet

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Table Side Accompaniments @ \$7.00 each or 3 Selections for \$16.00 per person

**Sautéed Baby Spinach, Wood Roasted Jumbo Asparagus,
Sautéed Market Vegetables, Kennabec Pomme Frites, Lobster Succotash**

Not sure all you guests will arrive on Time? Offer a reception prior to dinner

Chef's selection of passed hors d'oeuvres available for:

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45 minutes of passed hors d'oeuvres @ \$25.00 per person

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Seated Lunch Options

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Menu I - \$45.00 per person

Salad Course

Mixed Field Greens & Herb Salad
Champagne Vinaigrette

Entrée Course

Guests Selection of:

Roasted Jidori Chicken

Celeriac Puree, Glazed Baby Carrots, Black Trumpets, Herb Jus
Or

Mt. Cook Alpine King Salmon

Grilled Vegetable Salad, Salsa Verde, Wild Arugula
Or

Prime Ribcap Steak

Grilled Onions, Baby Spinach

Dessert Course

Please pre-select one:

Chocolate Mousse Cake

House Made Vanilla Ice Cream, Red Fruit Coulis
Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

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AQUAKNOX
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Cocktail Reception

Chef Moloney presents the following menu which offers your guests a tour of the cuisine that has made Aquaknox famous.

Butler Passed Hors d'Oeuvres
Tomato Salad on Crostini
Artichoke & Goat Cheese Fritters
Grilled Chicken Satay

Chef's Fresh Seafood Display
Louisiana Prawns
Crab Claws
Shrimp Ceviche
Lobster Cocktail
Served with Aquaknox Cocktail Sauce and Mustard Sauce

Vegetable Display
A variety of Fresh Vegetables Marinated in Chef's Special Herb Dressing
Or
Passed Tempura Vegetables

International Cheese Display

1.5 Hour Reception with Call Brand Bar @ \$89.00 Per Person
2 Hour Reception with Call Brand Bar @ \$104.00 Per Person
3 Hour Reception with Call Brand Bar @ \$124.00 Per Person

Please add \$10.00 per person per hour should you wish to upgrade to premium bar service.

A selection of additional butler passed hors d'oeuvres is available by the piece

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1.5 Hour Butler Passed Reception with Call Brand Bar - 8 items unlimited @ \$89.00 per person

2 Hour Butler Passed Reception with Call Brand Bar - 8 items unlimited @ \$99.00 per person

3 Hour Butler Passed Reception with Call Brand Bar - 8 items unlimited @ \$119.00 per person

Hosted Call Brand Bar

Featuring: Call Brand Liquor, House Select White and Red Wine, Domestic and Imported Beer, Assorted Soft Drinks and Fresh Juices

Please pre-select 8 from the option below

Assortment of Crostinis- Cheese, Tomato Salad & White Bean

Assortment of Satays – Grilled Shrimp, Chicken, and Beef

Tempura Vegetables

Salmon Rillettes on Crostini

Smoked Duck on Mini Biscuits

Spanikopita

Deviled Quail Eggs

Roasted Potatoes and Caviar

Mini Crab Cakes

Mini Lobster Éclairs

Oyster or Crab Fritters

Mini Tuna Nicoise

Fish Tacos

Oyster Shooters

Gulf Prawn Cocktail

Smoked Salmon on Brioche

Confit Salmon with Salsa Verde Served in Lettuce Cups

Steak Au Poivre

Mini Beef Wellington

Steak Tartare on a Steak Fry, Kimchi Aioli

Mini Steak Oscars

Add one of the following available at a \$10.00 per person per hour:

Grilled Vegetable Platter
International Cheese Display
Assorted Passed Sweets

Additional hours available starting at \$15.00 per person

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Butler Passed Hors d'Oeuvres by the Piece

CHEESE CROSTINI @ \$2.50++ EACH

TOMATO SALAD ON CROSTINI @ \$3.00++ EACH

WHITE BEAN CROSTINI @ \$2.50++ EACH

GRILLED FRUIT SATAYS @ \$2.00++ EACH

GRILLED CHICKEN SATAYS @ \$3.00++ EACH

GRILLED BEEF SATAYS @ \$3.00++ EACH

GRILLED SHRIMP SATAYS @ \$4.50++ EACH

EGGPLANT ROULADE & CAPONATA @ \$2.50++ EACH

TEMPURA VEGETABLES @ \$3.50++ EACH

SALMON RILLETES ON CROSTINI @ \$3.50++ EACH

SMOKED DUCK ON MINI BISCUITS @ \$5.00++ EACH

SPANIKOPITA @ \$4.50++ EACH

TUNA OR VEGETARIAN SUSHI ROLLS @ \$10.00++ PER ROLL (4 PIECES PER
ROLL)

DEVEILED QUAIL EGGS @ \$3.50++ EACH

ROASTED POTATOES AND CAVIAR @ \$6.50++ EACH

BELINIS WITH CAVIAR @ MARKET PRICE

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Butler Passed Hors d'Oeuvres by the Piece

MINI CRAB CAKES @ \$5.00++ EACH

CRAB RANGOON @ \$4.00++ EACH

MINI LOBSTER ECLAIRS @ \$6.50++ EACH

SEAFOOD BEIGNETS @ \$6.00++ EACH

OYSTER FRITTERS @ \$3.50++ EACH

CRAB FRITTERS @ \$3.50++ EACH

SHRIMP CEVICHE SKEWERS @ \$3.00++ EACH

MINI TUNA NICOISE @ \$5.00++ EACH

FISH TACOS @ \$4.50++ EACH

OYSTER SHOOTERS @ \$6.00++ EACH

GULF PRAWN COCKTAIL @ \$6.50++ EACH

SMOKED SALMON ON BRIOCHE @ \$5.00++ EACH

CONFIT SALMON WITH SALSA VERDE served in lettuce cups @ \$3.50++ EACH

STEAK AU POIVRE @ \$6.00++ EACH

MINI BEEF WELLINGTON @ \$6.50++ EACH

STEAK TARTARE ON A STEAK FRY, KIMCHI AIOLI @ \$6.00++ EACH

MINI STEAK OSCARS @ \$7.50++ EACH

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Aquaknox Global Water Cuisine

DESSERT RECEPTION STATIONS

Frozen Dessert Bar \$35.00 per person

Vanilla and Chocolate Ice Cream, Mango Sorbet, and Raspberry Parfait

Dry Toppings:

Colored Sprinkles, Chocolate Chip, Oreo Cookie Crumbs, M&Ms

Fresh Fruits Toppings:

Strawberry, Pineapple, Banana, Kiwi, Oranges

Whipped Cream, Marshmallows, Toasted Coconut Flakes, Assorted Nuts,

Warm Red Fruit Compote and Chocolate Sauces

Sweet Buffet \$40.00 per person

Crème Brulee, Cheesecake, Carrot, Coconut & Chocolate Cake,

Chocolate Mousse

Cookies & Brownies

Pecan Pie, Vanilla-pineapple Napoleon

Assorted Domestic and Imported Cheese

Fresh Seasonal Fruit

Chocolate Lovers Buffet \$45.00 per person

Chocolate Torte, Chocolate Pecan Brownies, Lemon & White Chocolate Bars,

White & Milk Chocolate Brulees

Triple Chocolate Mousse, Chocolate Napoleons,

Milk Chocolate Fondue with Fresh Seasonal Fruit

Chocolate Croissant Bread Pudding, Flourless Chocolate Cake, Chocolate Bon Bons

Accompanied By Vanilla, Dark Chocolate, Milk Chocolate Malt Ice Cream

Whipped Cream, Nutella and Chocolate Sauces

Waffle & Crepe Station \$45.00 per person

Belgium & Chocolate Waffles, Vanilla & Cinnamon Crepes

Vanilla, Chocolate and Coconut Ice Cream

Dry Toppings:

Chocolate Chips, Colored Sprinkles, Oreo Cookie Crumbs,

Fresh Fruits Toppings:

Strawberry, Pineapple, Banana, Kiwi, Oranges

Whipped Cream, Marshmallows, Toasted Coconut Flakes, Assorted Nuts,

Warm Red Fruit or Mango Compote

Chocolate Sauces

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**Aquaknox
Global Water Cuisine**

DESSERT RECEPTION

Enhance Your Dessert Reception with Passed Desserts

**Passed Desserts \$35.00 per person
or by the piece**

Petit Fours

House-made Cookies & Biscotti

Assorted Tarts

Assorted Cake Bites

Sweet Baby Cupcakes

Miniature House Made Doughnuts

Éclairs

Chocolate Dipped Strawberries

A minimum of 20 guests required for event
Chef Fees and rentals to apply.

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Please contact the Sales team for package pricing at 702.414.3985

**AQUAKNOX
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Consumption Beverage Options

Well Brands

\$9.00 Each

Vodka: UV
Gin: New Amsterdam
Rum: Castillo
Tequila: Azul
Whiskey: Jack Daniels
Scotch: Cutty Sark
Bourbon: Jim Bean

Call Brands

\$11.00 - \$12.00 Each

Vodka: Absolut Vodka
Gin: Tanqueray
Rum: Capt Morgan
Tequila: Patron
Whiskey: Jack Single
Scotch: Dewars
Bourbon: Makers Mark
Brandy: Courvoisier VS

Premium Brands

\$13.00 and up

Each

Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: 10 Cane
Tequila: Don Julio
Whiskey: Crown Royal
Scotch: Glenlivet 12
Bourbon: Knob Creek
Brandy: Hennessy VS

Super Premium and After Dinner Drinks

-Please inquire with your catering sales manager for a menu

-Wine Service- Available by the glass or bottle; please inquire with catering sales manager for updated wine list

All prices subject to 8.1% tax, 20% service

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Consumption Beverage Options

Soft Drinks	\$3.50
Each	
Pepsi	
Diet Pepsi	
Sierra Mist	
Ginger Ale	
Club Soda	
Tonic	
Fresh Juices	\$4.00 Each
Cranberry	
Grapefruit	
Pineapple	
Freshly Squeezed Orange Juice	\$6.00
Each	
Coffee & Tea Service	
Coffee	\$3.50 Each
Espresso	\$4.75
Each	
Cappuccino	\$5.00
Each	
Latte	\$5.00 Each
Hot Tea	\$4.00 Each
Coffee by the Gallon	\$55.00
per	
Bottled Water Service	\$8.00
per liter	
Voss Still & Sparkling	

Beverage Package Options

<p>Two Hour Well Brands Package \$34.00 pp++ Well Brands House Select White & Red Wine Imported and Domestic Beer Assorted Soft Drinks</p>	<p>Two Hour Call Brands Package \$37.00 pp++ Well & Call Brands House Select White & Red Wine Imported and Domestic Beer Assorted Soft Drinks</p>
<p>Two Hour Premium Brands Package \$45.00 pp++ Well Call & Premium Brands House Select White & Red Wine Imported and Domestic Beer Assorted Soft drinks</p>	<p>Two Hour Beer Wine and Soft Drinks \$30.00 pp++ House Select White & Red Wine Imported and Domestic Beer Assorted Soft Drinks</p>

All prices subject to tax and service