



Vetri

CUCINA

LAS VEGAS



THANK YOU FOR YOUR INTEREST IN VETRI CUCINA

Twenty years after opening Vetri Cucina in Philadelphia, we decided to open a second location of Vetri Cucina in the heart of Las Vegas. This restaurant evokes the same rustic charm and bespoke elegance as our flagship restaurant. Vetri Cucina is ideal for guests interested in the unparalleled quality of food, wine and service with which the Vetri name has become synonymous.

The options are vast at our Las Vegas location. We have everything from a private intimate space for up to 12 guests to a complete restaurant buy out where the restaurant can be yours for the evening. Our beautiful and unique space on the 56th floor of The Palms offers an incredible view to accompany your meal.

We sincerely look forward to planning your event at Vetri Cucina!

MARC VETRI



ROOM SPECIFICS

Vetri Cucina Las Vegas is the ideal setting for intimate private events, group dining, corporate meetings or rehearsal dinners, complete with customizable menus to suit your event's needs for both daytime and evening affairs. We graciously accommodate private and semi-private parties of 2 to gatherings of 130 guests.

Private Dining Room

In this intimate and private space, we can accommodate up to 12 guests around the dining table for a seated meal and up to 20 guests for a standing cocktail reception. This is the perfect space to celebrate with close friends and family.

Semi Private Room:

This space is surrounded by windows with a beautiful view of Las Vegas. We can accommodate up to 30 guests for a seated meal and up to 60 guests for a standing cocktail reception in our fully enclosed glass room.

Full Buyout

The entire restaurant can also be at your disposal. You will be able to take in the breathtaking landscapes and enjoy a private experience with your friends, family and colleagues. The full space can seat up to 80 guests for a seated dinner and up to 180 for a standing cocktail reception.

*Please note that a full restaurant buyout does require a minimum fee.



COCKTAIL RECEPTIONS

We provide a variety of custom menus for \$145 per person, inclusive of house beverages (house red, white and sparkling wine, beer, espresso, coffee and sodas) and a menu for \$100 per person, exclusive of house beverages. Inspired by the aperitivo hours common in Italy, we place an equal focus on food and beverage as well as an emphasis on variety and selection. Seasonally-inspired offerings may include:

- HOUSE-MADE CHARCUTERIE
- AGED CHEESES
- OYSTERS
- CARVING STATION
- CAVIAR
- SEASONAL ANTIPASTI
- CRUDO

Additionally, we offer extensive options for upgraded wine, beer and top-shelf cocktails if you desire.



SEATED MEALS: MENU

We're pleased to offer a multi-course, prix-fixe menu, crafted exclusively for your group by our chef and inspired by Vetri Cucina's menu. Selections can be tailored to accommodate any dietary restriction or allergy. On the next page you will find our 3 menu offerings. Please note that our menus listed on the next page are simply an outline of the type of meal you will experience. We are happy to send you an example menu to give you a better idea of what we can offer you. Our menu items change frequently to reflect the best available ingredients each season. Once you select your desired menu, our events coordinator and chefs will work directly with you to make your private event a seasonally-inspired and unforgettable personal affair.



SEATED MEALS: MENU OFFERINGS

TIER ONE

\$120pp

Seasonal Vegetable Antipasti

Sweet Onion Crepe with White Truffle Fondue

Pasta Course

Entree

Dessert

TIER TWO

\$145pp

Seasonal Vegetable Antipasti

Fish Crudo

Sweet Onion Crepe with White Truffle Fondue

Pasta Course

Entree

Pre-dessert

Dessert

TIER THREE

\$185pp

Seasonal Vegetable Antipasti

Fish Crudo

Sweet Onion Crepe with White Truffle Fondue

1st Pasta Course

2nd Pasta Course

Entree

Pre-dessert

Dessert

Petit Four Plate





SEATED MEALS: BEVERAGE OPTIONS

We offer a wine pairing to complement each course. This pairing is curated by our sommelier who works closely with the chef to create a unique experience.

Alternatively, you and your guests are welcome to enjoy pre-selected bottles of wine, beer and other spirits. A temperature-controlled cellar houses hundreds of different labels, including rare and sought-after vintages. The collection is a varied representation of Italian regions, as well as a sampling of classic regions from both the Old World and the New World. Our selection of wine is continuously curated and managed by our sommeliers.







BOOKING YOUR EVENT

To reserve your event, we require a signed contract and 50% deposit of the food and beverage minimum*

Please contact us with any further questions at 702-944-5902 or events@vetricucina.com

We sincerely look forward to planning your event at Vetri Cucina!

**pricing subject to change*





VETRI CUCINA

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