



**“It’s HOME COOKING just like ~~~~~
~~~~~ I make for MY OWN FAMILY.”**

**~ BUDDY V.**

***THERE’S A NEW BOSS IN TOWN,***  
and he’s bringing homemade Italian-American dining right to the vegas strip.

TLC’s “Cake Boss” star, Buddy Valastro has made his way from New Jersey to Las Vegas, to bring you Buddy V’s Ristorante at the Grand Canal Shoppes at The Venetian | The Palazzo.

Featuring casual dining amid upscale, Italian decor, this classic Vegas restaurant features Mozzarella En Carozza, Lisa V’s Linguine & White Clam Sauce, Sunday Gravy and Steak Pizzaiola. We have all of your favorites with a few of Buddy V’s signature dishes, including Italian Birthday Cake, Cannolis, and the famous, Flaky Cream-Filled Lobster Tail Pastry.



A wooden cutting board is filled with an assortment of appetizers. In the foreground, there are several wedges of cheese, including a piece of blue cheese and a wedge of yellow cheese. Behind them is a small pile of sliced onions and red peppers. To the left, there are slices of cured meats, possibly salami or prosciutto. In the center, there are some green vegetables, possibly bell peppers. To the right, there are several pieces of bread, some of which appear to be grilled or toasted. In the background, a glass of beer with a slice of orange is visible. The entire scene is set on a wooden surface, and the image is framed by a white, wavy border.

**GENERAL**  
*Information*



## Location

### **BUDDY V'S RISTORANTE**

Grand Canal Shoppes at The Venetian / The Palazzo  
3327 South Las Vegas Blvd.  
Las Vegas, NV 89109

702-607-2355  
buddyvlasvegas.com

### **GROUP DINING CONTACT INFORMATION**

#### **Reservations 15 – 500 guests**

Angie Enk  
702-685-0453  
angie@elizabethblau.com

## Capacities

### **COMPLETE VENUE BUY-OUT**

**500 guests stand up reception**  
**250 guests plated**

### **PRIVATE DINING ROOM**

**75 guests stand up reception**  
**50 guests sit-down plated**

### **WINE AND CHEESE ROOM**

NOTE: this area can be combined with the private dining room for groups wishing to accommodate up to 150 guests on a flow, stand up reception; or up to 75 guests plated.

**65 guests stand up reception**  
**40 guests sit-down plated**

### **BUDDY V'S BAR AND LOUNGE**

**150 guests stand up reception**  
**Sit down plated options are available in the Restaurant only, not our bar and lounge.**



**GROUP**  
*Dining Menu*  
**LUNCH**



## Rome

ALL COURSES SERVED FAMILY STYLE

### ANTIPASTO & SALADS

SELECT 1

#### MY WIFE'S EGGPLANT PARM

crispy & crunchy eggplant, tomato, mozzarella and parmesan cheese

#### CHOPPED VEGETABLE SALAD

artichokes, tomatoes, cucumbers, green beans, celery, garbanzos, roasted peppers, mozzarella, arugula, italian vinaigrette

#### GRANDMA'S MEATBALLS

beef, veal & pork, marinara, parmesan

#### PANZANELLA

buffalo mozzarella, focaccia croutons, tomatoes, arugula, balsamic red onions

### MAINS

SELECT 2

#### MADELINE'S WHOLE WHEAT PENNE

market vegetables, pesto, ricotta salata

#### SPAGHETTI BOLOGNESE

beef & pork, red wine, tomato

#### CHICKEN PARM

oven-baked, provolone, mozzarella and marinara

#### CHICKEN PICATTA

white wine, lemon-caper sauce

### DESSERTS

CHOOSE 2 DESSERTS

#### BUTTERSCOTCH

#### CREME BRULÉE

mascarpone cream,  
pecan cocoa nib shortbread

#### LEMON RASPBERRY

#### CHEESECAKE

vanilla cookie crust, lemon cheesecake,  
raspberry reduction, lemon mousse,  
vanilla meringue, english toffee bits

#### LISA'S WARM NUTELLA CAKE

chocolate sauce, hazelnut praline crunch,  
salted caramel ice cream

#### CANNOLI

cinnamon pastry, sweet ricotta cream,  
coco drops, pistachios

#### ITALIAN BIRTHDAY CAKE

rum soaked sponge cake, cannoli filling, chocolate  
pastry cream and toasted almond

**\$27.00 PER PERSON**

8.15% tax, plus 21% service to be added.

**MENU V0229.**



## Florence

ALL COURSES SERVED FAMILY STYLE

### STARTER

#### GRILLED GARLIC BREAD

melted mozzarella & fontina

### APPETIZERS

SELECT 2

#### MOZZARELLA EN CAROZZA

jersey city style fried mozzarella, crostini, tomato ragu, genovese pesto

#### GRANDMA'S MEATBALLS

beef, veal & pork, marinara, parmesan

#### CAESAR SALAD

polenta croutons, parmesan, classic dressing

#### PANZANELLA

buffalo mozzarella, tomatoes, focaccia croutons, arugula, balsamic red onions

### MAINS

SELECT 2

#### HOBOKEN ITALIAN SUB

salami, spicy cappicola, fresh mozzarella, pepperocini, tomato-olive relish, italian vinaigrette

#### GRILLED SALMON\*

mediterranean chickpea & artichoke salad, roasted tomato vinaigrette, balsamic

#### ORECCHIETTE & ITALIAN SAUSAGE

roasted tomatoes, broccolini, chili de arbol, pecorino

#### CHICKEN PARM

oven-baked, provolone, mozzarella and marinara

#### SPAGHETTI BOLOGNESE

beef & pork, red wine, tomato

### DESSERTS

SELECT 2

#### TIRAMISU

marsala mascarpone cream, chocolate espresso cake, lady fingers

#### LISA'S WARM NUTELLA CAKE

chocolate sauce, hazelnut praline crunch, salted caramel ice cream

#### LEMON RASPBERRY

#### CHEESECAKE

vanilla cookie crust, lemon cheesecake, raspberry reduction, lemon mousse, vanilla meringue, english toffee bits

#### CANNOLI

cinnamon pastry, sweet ricotta cream, coco drops, pistachios

#### ITALIAN BIRTHDAY CAKE

rum soaked sponge cake, cannoli filling, chocolate pastry cream and toasted almond

**\$36.00 PER PERSON**

8.15% tax, plus 21% service to be added.

**MENU V0229.**



## Venice

### ANTIPASTO & SALADS

FAMILY STYLE ~ SELECT 2

#### CALAMARI FRITTI

lemon pinwheels, anaheim peppers, tomato aioli

#### GRILLED GARLIC BREAD

melted mozzarella & fontina

#### CAESAR SALAD

polenta croutons, parmesan, classic dressing

#### MACARONI & CHEESE CARBONARA

smoked mozzarella, fontina, egg and pancetta, sweet peas

#### BUDDY'S CAPRESE

burrata cheese, rosso bruno tomatoes, basil, tomato confit, balsamic, grilled filoni

### MAINS

CHOICE OF ONE FOR EACH GUEST AT THE TIME OF SERVICE

#### GRILLED SALMON\*

mediterranean chickpea & artichoke salad, roasted tomato vinaigrette, balsamic

#### CHICKEN PARM

oven-baked, provolone & mozzarella, spaghetti marinara

#### SPAGHETTI & MEATBALLS

marinara sauce and grandma's meatballs

#### CHICKEN RIGATONI "ALLA VODKA"

pancetta, pepperoncini, tomato-cream sauce

#### BUDDY'S FAVORITE PIZZA

spiced sausage, caramelized onions, fennel, four cheese

#### CHICKEN BLT

applewood smoked bacon, avocado, basil aioli, caesar salad

### DESSERTS

FOR THE TABLE

#### BUTTERSCOTCH CREME BRULÉE

mascarpone cream, pecan cocoa nib shortbread

#### BUDDY'S XL LOBSTER TAIL

custard cream, flaky pastry shell, seasonal fresh fruit

#### LISA'S WARM NUTELLA CAKE

chocolate sauce, hazelnut praline crunch, salted caramel ice cream

**\$42.00 PER PERSON**

8.15% tax, plus 21% service to be added.

**MENU V0229.**



**GROUP**  
*Dining Menus*  
**DINNER**





## Leaning Tower of Pisa

ALL COURSES SERVED FAMILY STYLE

### STARTERS

SELECT 1

**MADLINE'S TOMATO  
BASIL BRUSCHETTA**  
parmesan, garlic, virgin olive oil, basil

**MOZZARELLA EN CAROZZA**  
jersey city style fried mozzarella, crostini,  
tomato ragu, genovese pesto

**MARGHERITA**  
sliced tomatoes, fresh mozzarella, basil

### MAINS

SELECT 2

**ORECCHIETTE & ITALIAN SAUSAGE**  
roast tomatoes, broccolini, de arbol chile, pecorino

**CHICKEN PARM**  
oven-baked, provolone & mozzarella, spaghetti marinara

**MADLINE'S WHOLE WHEAT PENNE**  
market vegetables, pesto, ricotta salata

**CHICKEN RIGATONI "ALLA VODKA"**  
pancetta, tomato-cream sauce

**CHICKEN MARSALA**  
mushroom ragu, linguine & garlic oil

**SPAGHETTI BOLOGNESE**  
beef & pork, red wine, tomato

### APPETIZERS

SELECT 1

**MACARONI & CHEESE CARBONARA**  
smoked mozzarella, fontina, egg, pancetta, sweet peas

**GRANDMA'S MEATBALLS**  
beef, veal & pork, marinara, parmesan

**CAESAR SALAD**  
polenta croutons, parmesan, classic dressing

**PANZANELLA**  
buffalo mozzarella, tomatoes, focaccia croutons, arugula,  
balsamic red onions

### DESSERTS

SELECT 2

**LEMON RASPBERRY CHEESECAKE**  
vanilla cookie crust, lemon cheesecake,  
raspberry reduction, lemon mousse,  
vanilla meringue, english toffee bits

**LISA'S WARM NUTELLA CAKE**  
chocolate sauce, hazelnut praline crunch,  
salted caramel ice cream

#### CANNOLI

cinnamon pastry, sweet ricotta cream,  
coco drops, pistachios

**ITALIAN BIRTHDAY CAKE**  
rum soaked sponge cake, cannoli filling,  
chocolate pastry cream and toasted almond

**\$48 PER PERSON** - 8.15% tax, plus 21% service to be added.

**MENU V0229.**



## Piazza Del Campo

ALL COURSES SERVED FAMILY STYLE

### STARTERS

SELECT 1

#### MOZZARELLA EN CAROZZA

jersey city style fried mozzarella, crostini, tomato ragu, genovese pesto

#### MARGHERITA

sliced tomatoes, fresh mozzarella, basil

#### MADLINE'S TOMATO

#### BASIL BRUSCHETTA

parmesan, garlic, virgin olive oil, basil

#### GRANDMA'S MEATBALLS

beef, veal & pork, marinara, parmesan

### MAINS

SELECT 2

#### ORECCHIETTE & ITALIAN SAUSAGE

roast tomatoes, broccolini, de arbol chile, pecorino

#### CHICKEN PARM

oven-baked, provolone, mozzarella and marinara

#### VEAL MARSALA

mushroom ragu, linguine & garlic oil

#### SHRIMP ARRABBIATA

linguine, chili de arbol, pancetta, basil

### APPETIZERS

SELECT 2

#### PANZANELLA

buffalo mozzarella, tomatoes, focaccia croutons, arugula, balsamic red onions

#### CAESAR SALAD

polenta croutons, parmesan, classic dressing

#### BUDDY'S CAPRESE

burrata cheese, rosso bruno tomatoes, basil, tomato confit, balsamic, grilled filoni

#### MACARONI & CHEESE CARBONARA

smoked mozzarella, fontina, egg, pancetta, sweet peas

#### GRILLED OCTOPUS

fingerling potato, fennel & orange salad, spicy tomato broth

### DESSERTS

SELECT 2

#### CANNOLI

cinnamon pastry, sweet ricotta cream, coco drops, pistachios

#### LEMON RASPBERRY CHEESECAKE

vanilla cookie crust, lemon cheesecake, raspberry reduction, lemon mousse, vanilla meringue, english toffee bits

#### LISA'S WARM NUTELLA CAKE

chocolate sauce, hazelnut praline crunch, salted caramel ice cream

#### TIRAMISU

marsala mascarpone cream, chocolate espresso cake, lady fingers

\$55 PER PERSON - 8.15% tax, plus 21% service to be added.

MENU V0229.



## The Vatican

ALL COURSES SERVED FAMILY STYLE

### STARTERS

SELECT 1

#### BUDDY'S FAVORITE PIZZA

spiced sausage, caramelized onions, fennel, four cheese

#### MY WIFE'S EGGPLANT PARM

crispy & crunchy eggplant, tomato, mozzarella and parmesan cheese

#### MADELINE'S TOMATO

#### BASIL BRUSCHETTA

parmesan, garlic, virgin olive oil, basil

### MAINS

SELECT 3

#### ORECCHIETTE & ITALIAN SAUSAGE

roast tomatoes, broccolini, de arbol chile, pecorino

#### GRILLED SALMON\*

mediterranean chickpea & artichoke salad,  
roasted tomato vinaigrette, balsamic

#### NONNA'S LASAGNA

italian sausage, beef & pork, ricotta, mozzarella, provolone, parmesan

#### BONE-IN VEAL PARM CHOP

oven-baked, provolone, mozzarella, spaghetti marinara

#### CHEESE RAVIOLI

ricotta & parmesan cheese, roasted tomato

### APPETIZERS

SELECT 2

#### CAESAR SALAD

polenta croutons, parmesan, classic dressing

#### PANZANELLA

buffalo mozzarella, tomatoes, focaccia croutons, arugula,  
balsamic red onions

#### MOZZARELLA EN CAROZZA

jersey city style fried mozzarella, crostini, tomato ragu,  
genovese pesto

#### GRANDMA'S MEATBALLS

beef, veal & pork, marinara, parmesan

### DESSERTS

SELECT 3

#### BUTTERSCOTCH CREME BRULÉE

mascarpone cream, pecan cocoa nib shortbread

#### CANNOLI

cinnamon pastry, sweet ricotta cream, coco drops, pistachios

#### TIRAMISU

marsala mascarpone cream, chocolate espresso cake, lady fingers

#### LEMON RASPBERRY CHEESECAKE

vanilla cookie crust, lemon cheesecake, raspberry reduction,  
lemon mousse, vanilla meringue, english toffee bits

#### LISA'S WARM NUTELLA CAKE

chocolate sauce, hazelnut praline crunch, salted caramel ice cream

\$65 PER PERSON - 8.15% tax, plus 21% service to be added.

MENU V0229.



## The Colosseum

ALL COURSES SERVED FAMILY STYLE

### STARTERS

SELECT 2

#### MADELINE'S TOMATO BASIL BRUSCHETTA

parmesan, garlic, virgin olive oil, basil

#### MOZZARELLA EN CAROZZA

jersey city style fried mozzarella, crostini, tomato ragu, genovese pesto

#### MARGHERITA

sliced tomatoes, fresh mozzarella, basil

#### GRILLED GARLIC BREAD

melted mozzarella & fontina

#### MY WIFE'S EGGPLANT PARM

crispy & crunchy eggplant, tomato, mozzarella and parmesan cheese

### APPETIZERS

SELECT 2

#### CAESAR SALAD

polenta croutons, parmesan, classic dressing

#### PANZANELLA

buffalo mozzarella, tomatoes, focaccia croutons, arugula, balsamic red onions

#### GRANDMA'S MEATBALLS

beef, veal & pork, marinara, parmesan

#### MACARONI & CHEESE CARBONARA

smoked mozzarella, fontina, egg, pancetta, sweet peas

### DESSERTS

SELECT 3

#### LEMON RASPBERRY CHEESECAKE

vanilla cookie crust, lemon cheesecake, raspberry reduction, lemon mousse, vanilla meringue, english toffee bits

#### BUDDY'S XL LOBSTER TAIL

custard cream, flaky pastry shell, seasonal fresh fruit

#### LISA'S WARM NUTELLA CAKE

chocolate sauce, hazelnut praline crunch, salted caramel ice cream

#### CANNOLI

cinnamon pastry, sweet ricotta cream, coco drops, pistachios

#### TIRAMISU

marsala mascarpone cream, chocolate espresso cake, lady fingers

### MAINS

SELECT 3

#### CARAMELIZED SEA SCALLOPS

crispy prosciutto, parmesan polenta, tomato vinaigrette

#### SHRIMP ARRABBIATA

linguine, chili de arbol, pancetta, basil

#### BEEF TENDERLOIN\*

sautéed spinach, mushrooms, tomatoes, mashed potatoes, chianti sauce

#### CHICKEN RIGATONI "ALLA VODKA"

pancetta, tomato-cream sauce

\$75 PER PERSON - 8.15% tax, plus 21% service to be added.

MENU V0229.



*Group*  
**RECEPTION**  
*Menus*



## Group Reception

### HORS D'OEUVRES TRAY

PASSED OR STATIONARY, \$24 PER PERSON, SELECT 4

to be tray passed for first 60 minutes of event

#### MADELINE'S TOMATO BASIL BRUSCHETTA

parmesan, garlic, virgin olive oil, basil

#### CRISP POLENTA CROUTONS

sauce marinara

#### MY WIFE'S EGGPLANT PARM

twiced baked eggplant, tomato mozzarella

#### GRANDMA'S MEATBALLS

beef, veal & pork, marinara, parmesan

#### MOZZARELLA EN CAROZZA

jersey city style fried mozzarella, crostini, tomato ragu, genovese pesto

#### PROSCIUTTO & BURRATA CROSTINI

tomato-olive relish, grilled filone

### ENTRÉE STATIONS

MINIMUM OF 3 STATIONS ARE REQUIRED

#### FLAT BREAD STATION

\$13 PER PERSON, SELECT 2

##### BUDDY'S FAVORITE PIZZA

spiced sausage, caramelized onions, fennel, four cheese

##### PIZZA MARGHERITA

sliced tomatoes, fresh mozzarella, basil

##### CLASSIC CHEESE

mozzarella, provolone, pomodoro sauce

#### PASTA STATION

\$19 PER PERSON, SELECT 2

##### WHOLE WHEAT PENNE

market vegetables, pesto, ricotta salata

##### ORECCHIETTE & ITALIAN SAUSAGE

roast tomatoes, broccolini, de arbol chile, pecorino

##### CHICKEN RIGATONI "ALLA VODKA"

pancetta, tomato-cream sauce

##### CAVATELLI ALFREDO

roasted garlic, parmesan crema

#### SALAMI & CHEESE BOARDS

\$20 PER PERSON

olives, pickled vegetables, house baked focaccia

meats sliced by hand on the berkel

##### GENOA SALAMI

##### SPICY CAPPICOLLA

##### PROSCIUTTO

##### SAN DANIELLE

##### TUSCAN PECORINO

##### GORGONZOLA

##### GRANA PADANO

#### Pasta Station Accompanied By

##### CAESAR SALAD

polenta croutons, parmesan, classic dressing

##### ARTISAN BREAD STICKS

8.15% tax, plus 21% service to be added.

**MENU V0229.**



## Group Receptions Continued

### BUDDY V'S FAVORITES

MEATS AND 1 SIDE \$25

PESCE AND 1 SIDE \$30

#### meats

#### SAUSAGE & PEPPERS

spicy italian sausage, sweet peppers, fresh basil

#### VEAL MARSALA

mushroom ragu

#### CHICKEN PARMESAN

oven-baked, provolone, mozzarella and marinara

#### CHICKEN PICATTA

lemon-caper sauce

#### pesce

#### SHRIMP SCAMPI

white wine, garlic, lemon

#### GRILLED SALMON\*

balsamic reduction, basil oil

#### CARAMELIZED SEA SCALLOPS

roasted tomato, lemon, extra virgin olive oil

## SIDES

#### ROASTED GARLIC

#### WHIPPED POTATOES

extra virgin olive oil,  
cracked black pepper

#### ITALIAN GREENS

tuscan kale, garlic oil,  
roasted tomatoes

#### PARMESAN POLENTA

pepperonata

#### BROCCOLINI

roasted garlic, chili flakes

## DESSERT STATION

\$17 PER PERSON SELECT 3

petite assortment of pre-selected desserts

#### LISA'S WARM NUTELLA CAKE

chocolate sauce, hazelnut praline crunch

#### BUTTERSCOTCH CREME

#### BRULÉE

mascarpone cream, pecan cocoa nib shortbread

#### LEMON RASPBERRY

#### CHEESECAKE

vanilla cookie crust, lemon cheesecake, raspberry  
reduction, lemon mousse, vanilla meringue, english  
toffee bits

#### CANNOLI

cinnamon pastry, sweet ricotta cream,  
coco drops, pistachios

#### ITALIAN BIRTHDAY CAKE

rum soaked sponge cake, cannoli filling,  
chocolate pastry cream and toasted almond

8.15% tax, plus 21% service to be added.

**MENU V0229.**

A tall, clear glass filled with a light-colored, frothy beverage, likely a cocktail or mocktail. The drink is garnished with a sprig of fresh green mint leaves and contains several ice cubes. A vibrant red straw is inserted into the drink. The glass sits on a light-colored, veined marble surface. The entire image is framed by a white, scalloped border.

*Beverage*  
**MENUS**





## Special Events Bar Packages

**OPEN PREMIUM BEVERAGE PACKAGES** Our most inclusive beverage package. Designed to give your guests the freedom to set their own pace, while enjoying the Buddy V's experience.

Open Premium Beverage Package includes all spirits and sommelier selected red and white wines, imported and domestic beers and bottled water. Our wines change seasonally, ask your sales manager within 2 weeks of your event which seasonal wines will be included in your package. You may also select specific wines from our general wine list, your hourly price may be adjusted to accommodate your selection. No shots or doubles are included in this package. 1 drink per guest at time of order.

| OPEN PREMIUM BAR PACKAGE PRICES |                |
|---------------------------------|----------------|
| \$30 per person                 | <b>1 HOUR</b>  |
| \$50 per person                 | <b>2 HOURS</b> |
| \$70 per person                 | <b>3 HOURS</b> |

**CONSUMPTION BAR PRICING** is our option for a more casual beverage experience. You pay for only what is consumed from Buddy V's exclusive selection of premium cocktails, sommelier selected wines or our premium beers.

|                     |                                  |
|---------------------|----------------------------------|
| \$10 per glass wine | house red and white wines        |
| \$12 per drink      | single shot cocktails            |
| \$15 per drink      | double shot cocktails            |
| \$14 per drink      | martinis and signature cocktails |
| \$9 per drink       | draft beer                       |
| \$7 per drink       | bottled beer                     |
| \$5 per drink       | soft drinks and waters           |

## Available Brands

Below is a listing of the brands we proudly serve.

### VODKA

Stoli Family • Tito's • Grey Goose • Absolut Family • Skyy • Chopin

### RUM

Captain Morgan • Bacardi • Myers's Dark

### GIN

Bombay • Hendrick's • Tanqueray

### TEQUILA

Jose Cuervo • Patrón

### COGNAC

Hennessey • Remy Martin

### WHISKEY / BOURBON BLEND

Jack Daniel's • Maker's Mark • Basil Hayden's • Bulleit • Crown Royal  
Knob Creek • Seagram's • Jameson

### CORDIALS

*Selection of Fine Italian Grappas & Amaros*

Amaretto Disaronno • Aperol • Averna • Baileys • B&B • Cointreau  
Chambord • Compari • Drambuie • Frangelico • Godiva Chocolate  
Grand Marnier • Kahlúa • Limoncello • Midori • Pernod • Sambuca • Tuaca

### SCOTCH

Johnnie Walker • Glenlivet Family • Glenfiddich • Macallan Family  
Talisker • Oban • Aberlour

### IMPORTED & DOMESTIC BOTTLED BEER

Bud • Bud Light • Michelob Ultra • Miller Lite • Coors Light • Guinness Blue  
Moon • Corona • Heineken • Brooklyn • Peroni • New Belgium Fat Tire

### DRAFT

Moretti • Stella Artois • plus two seasonal variety

### SOMMELIER RED & WHITE GLASS WINES AND PROSECCO\*

- Prosecco, Daluca, Italy NV ▪
- Moscato, Piquitos, Valencia ▪
- Brachetto, Banfi, Rosa Regale Italy ▪
- Chardonnay, Ruffini unoaked, Tuscany ▪
- Chardonnay, Annabella, Napa ▪
- Pinot Grigio, Borgo Conventi, Colio ▪
- Sauvignon Blanc, Baus Family, Sonoma ▪
- Riesling Anew, Columbia Valley, WA ▪
- Pinot Noir, Angel's Landing, Sonoma Coast ▪
- Sangiovese Antinori, Tuscany ▪
- Chianti Classico, Nuschese, Tuscany ▪
- Merlot Cusumano, Sicily ▪
- Zinfandel, Cline Cellars, Ancient Vines, Sonoma ▪
- Cabernet Sauvignon Justin, Paso Robles ▪
- Cabernet Sauvignon, Angel's Landing, Napa ▪

\*SOMMELIER WINES CHANGE SEASONALLY

### SOFT DRINKS, WATERS & POWER DRINKS

Pepsi • Diet Pepsi • Sierra Mist • Dr. Pepper • Orange Crush  
Assorted Juices • Fiji Water • San Pellegrino • Acqua Panna  
Red Bull • Red Bull Sugar Free



*Take your event*  
**OVER THE TOP**  
**WITH BUDDY V'S**



## Add Ons - To Any Event

### HAVE YOUR CAKE AND LEARN TO DECORATE IT TOO!

Cake Classes now available at Buddy V's Ristorante. From children's birthday parties to corporate team building events, let the master bakers trained by the Cake Boss himself show your group how to sculpt, ice, decorate and more. A fun and interactive experience for any age, enjoy Carlo's Bakery Las Vegas Cake Decorating Classes in the comfort of Buddy V's Private Dining Room complete with strip views!

Food, beverage, and other services provided by Buddy V's will be subject to Nevada state and local taxes at the prevailing rate, currently 8.15%, along with a 21% service fee retained entirely by Buddy V's for the staffing, set up, and administration expenses related to hosting your function.

#### TWO CANNOLI OR TWO CUPCAKE CLASS

**Time: 15 minutes**  
**\$20.00 per person**  
**25 person minimum**

Two Cannoli Class- Each participant will learn the fine art of filling cannolis from one of our Carlo's Bakery experts. After filling, guests will be given a variety of sprinkles, chocolates and nuts to dip their cannolis in for the finishing touch. Cannolis will be boxed up in official Carlo's Bakery boxes for taking home and all participants will receive a Carlo's Bakery apron for at-home baking.

Two Cupcake Class- Each participant will learn how to make a puff flower and a classic swirl on Carlo's Bakery cupcakes. A Carlo's Bakery pastry chef will walk guests through the decorating process with tips and tricks to perfect at-home cupcakes. Bowls of different cupcake toppings such as candy and sprinkles will be available for participants to add a personal touch to their creations. Cupcakes will be boxed in official Carlo's Bakery Boxes for take home and all participants will receive a Carlo's Bakery apron for at-home baking.

#### SINGLE LAYER PIPING CLASS

**Time: 30 minutes**  
**\$40.00 per person**  
**20 person minimum**

In this single layer cake class each participant will learn how to pipe on a cake iced by expert Carlo's Bakery pastry chefs. Guests will learn the techniques needed to create a colorful piped cake that will feed up to four people. Each class includes a demonstration by a Carlo's Bakery cake decorator, a box for take home, and an official Carlo's Bakery apron.

#### TWO LAYER PIPING CLASS

**Time: 1 hour**  
**\$75.00 per person**  
**15 person minimum**

In this double layer cake class, each participant will learn how to pipe icing onto a cake iced by an expert Carlo's Bakery pastry Chef. Each class begins with a hand-on demonstration by a Carlo's Bakery cake decorator. Guests will learn the art of puff flowers, drop lines, dot and shell borders, and more. Each class includes a demonstration, a double layer cake, a box for take home and an official Carlo's Bakery apron.



## *Add Ons - To Any Event*

**HAVE YOUR CAKE AND LEARN TO DECORATE IT TOO!**

### *- Team Building Classes -*

#### **DOUBLE LAYER FONDANT CLASS, TEAM BUILDING CLASS**

**Time: 2 hours**

**\$125.00 per person**

**10 person minimum**

In this class, each participant will learn all the ins-and-outs of covering and decorating a cake in fondant. Each class will begin with a demonstration by one of our Carlo's Bakery decorators. Each guest will receive a two layer cake crumb coated and ready for fondant. Participants will learn fondant covers, pearl boarders, and important fondant techniques including the classic Carlo's Bakery fondant bow! While this cake is a definite fan favorite, creativity is always encouraged! After guests are done with their creations, each cake will be boxed to take home and enjoy! This class includes an official Carlo's Bakery apron.

#### **TEAM BUILDING EXPERIENCE**

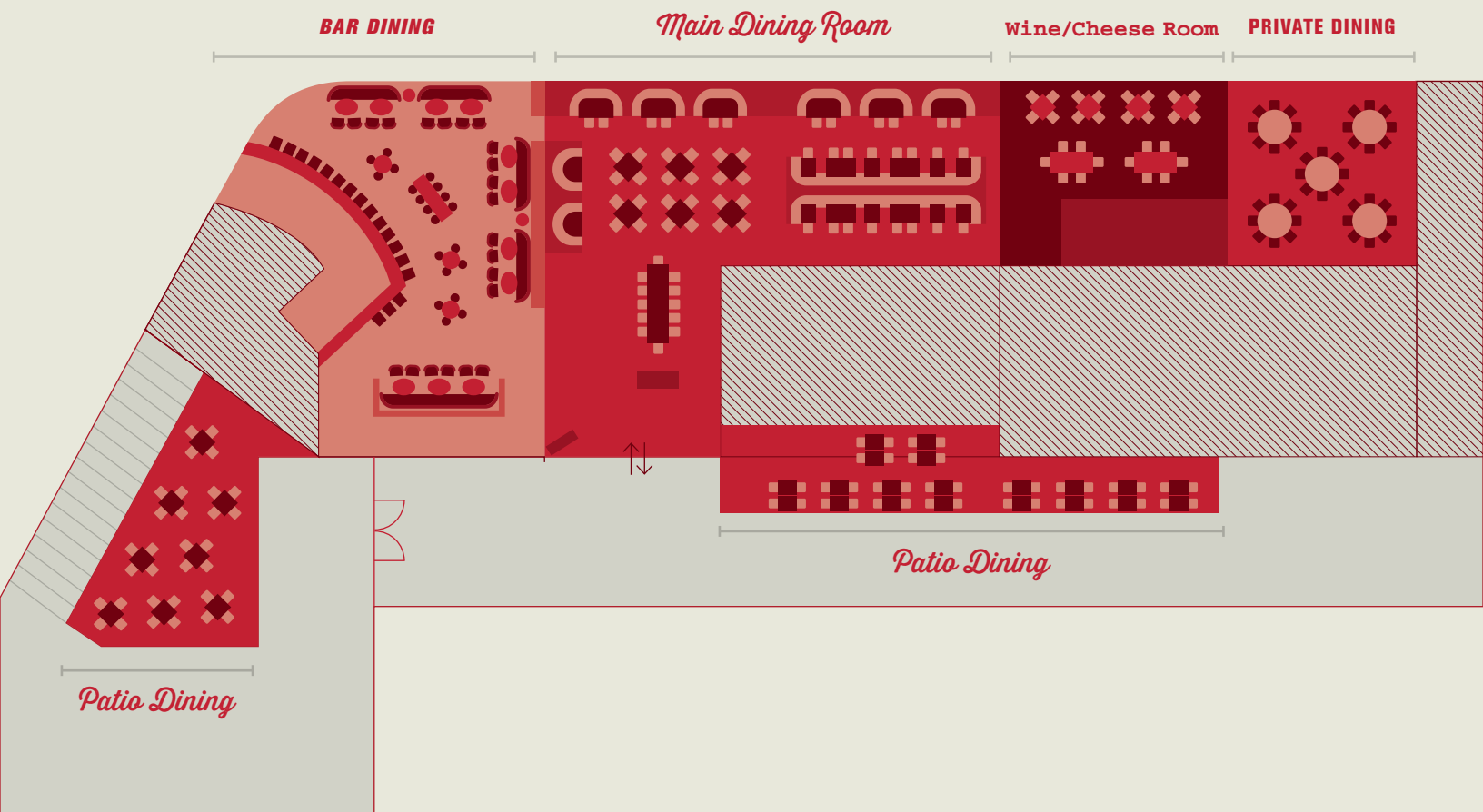
**Time: 2 hours**

**10 person minimum**

In this customizable class, your group will work with one of our Carlo's Bakery cake decorators to create a custom cake worthy of the team. These classes can be tailored specially for the particular group size and expertise level. Please inquire for more details.



**FLOOR**  
*Plan*



# Buddy V's

RISTORANTE

CANOLIS & RAVIOLIS



# Buddy V's

RISTORANTE

CANOLIS & RAVIOLIS





# Buddy V's

RISTORANTE

CANOLIS  
&  
RAVIOLIS



The image shows the interior of Buddy V's Ristorante. A prominent red neon sign in a cursive font reads "Buddy V's" with "RISTORANTE" in a straight font below it. The restaurant has a modern industrial aesthetic with a black metal frame, wooden accents, and various lighting fixtures including chandeliers and pendant lights. A bar area with a white countertop and a wooden base is visible in the foreground. The floor is made of dark wood, and there are colorful patterned mats on the floor.

Buddy V's  
RISTORANTE

*Standards &*  
**GUIDELINES**



### **FOOD AND BEVERAGE ORDER SPECIFICATIONS**

To ensure proper planning of your event, we request that all food and beverage specifications be received at our office no later than 10 days prior to your event.

### **CONFIRMATION OF ORDERS**

Upon receipt of food and beverage specifications, your sales manager will review them and in turn provide you with written confirmation of your order via a contract/banquet event order. Signed contract/banquet event orders will be required, along with a 50% deposit of estimated charges to book your group function. Guests booking short term orders, (less than 10 days in advance), will be required to review, sign and return deposit information immediately upon receipt of the contract/banquet event order.

### **FLOOR PLANS AND EQUIPMENT RENTALS**

Your sales manager will discuss the guest seating arrangements and the logistic requirements to ensure ample space is considered, making appropriate recommendations to ensure the best possible guest experience is achieved. The floor plan will be discussed in advance of the event and be a part of the agreement between the client and the restaurant. Please alert your sales manager if a registration area or check-in of guests is required. In general, Buddy V's will supply any in house furniture required to complete the floor plan at no additional cost to the client. The costs for any additional equipment, (above the existing furniture available at Buddy V's), that may be required to meet the client's needs will be discussed and added to event fee as "equipment rental". There are no sales tax or service fees applied to equipment rental fees.

### **GUARANTEE**

The final guaranteed number of guests must be received by Buddy V's via phone, fax, or email three business days prior to your function; otherwise, the guest count listed on the contract/banquet event order will be considered your "guarantee". You will be charged for the actual guest count in attendance at the function or the guaranteed number of guests, whichever is greater.

### **SALES MINIMUMS AND ALLOTTED EVENT TIME**

Each function is assigned a "sales minimum" based on the day of the week and the meal period. The sales minimum represents the minimum dollars that must be spent to secure the function room(s). If the sales minimum is not met, then a supplemental charge will be added to the final bill to meet the minimum. Only Buddy V's food and beverage sales are applied toward the sales minimum; taxes, event fees, audio visual, décor and other items do not apply. Your sales manager will discuss the sales minimum for the area you are considering during your initial inquiry. Group functions are generally allotted a maximum of three hours service time, with one hour prior to the event for the host to access the area for set-up. Guests are permitted into the area promptly at the scheduled event time. Guests can gather in the Buddy V's bar area prior to the scheduled event time.

### **ADDITIONAL FEES**

Food, beverage, and other services provided by Buddy V's will be subject to Nevada state and local taxes at the prevailing rate, currently 8.15%, along with a 21% service fee retained entirely by Buddy V's for the staffing, set up, and administration expenses related to hosting your function.

### **CHEF REQUESTS**

At Buddy V's, we believe every guest deserves to enjoy fresh, made-from-scratch food served in abundance. If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs. We are also available to create custom menus, so please ask if you do not see exactly what you are looking for!

### **ROOM FEES**

Rooms are allotted for a specific contracted time. Fees will be assessed at \$25 per person, per hour or part of an hour, for the full guest count, if the contracted time period is exceeded.

### **FOOD AND BEVERAGE POLICY / SPONSORED OR PROMOTIONAL MATERIALS AND PRODUCTS**

Buddy V's is the sole provider of food and beverage at Buddy V's Ristorante unless specific agreements have been made in writing with your sales manager. Please discuss any sponsored or promotional products, or desire to exhibit any materials with your sales manager in advance of your event.

### **AUDIO VISUAL**

Buddy V's has several flat screen monitors that can be used if they are in the area allotted to your private function. The AV fee to use the flat screens is \$250 and the client must provide the content. Additional AV services can be provided for an additional fee, please discuss your needs with your sales manager.

### **DEPOSITS/ CANCELLATIONS**

All deposits are non-refundable. Full payment of the estimated total of your event is required three business days prior to your function. Full payment will be forfeited for cancellations within three business days of your function.

**Cancellation from time of booking – 14 days** prior to your function 50% deposit is non-refundable, but can be applied toward another function within one year.

**Cancellation from 13 days – 3 days** prior to your function 50 % deposit is forfeited and cannot be applied toward another function.

**Cancellation from 3 days** prior to your function's scheduled date and time 100% of estimated charges are due and forfeited due to venue's loss of revenue and booking opportunity, and culinary orders having been placed and obligated to payments due.

### **FORMS OF PAYMENT**

Buddy V's accepts Cash, Visa, Mastercard, American Express, Discover, Corporate Checks and Venetian Posting Masters for in house-group guests. The Posting Master must be approved in advance for the estimated charges being generated at the Buddy V's group function. Your Buddy V's sales manager can assist you in arranging this if your group qualifies as an in-house group guest.



## Credit Card Authorization

**EVENT NAME (POST AS)** \_\_\_\_\_

**EVENT DATE** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

**CITY** \_\_\_\_\_ **STATE** \_\_\_\_\_ **ZIP** \_\_\_\_\_

**PHONE** \_\_\_\_\_

**CREDIT CARD #** \_\_\_\_\_ **EXP.** \_\_\_\_\_

**CREDIT CARD HOLDER** \_\_\_\_\_

**COMPANY NAME (IF APPLICABLE)** \_\_\_\_\_

**AUTHORIZED SIGNER(S)** \_\_\_\_\_

**(PLEASE INITIAL ON THE LINE)** \_\_\_\_\_ **DEPOSIT AMOUNT** (NON-REFUNDABLE) \$ \_\_\_\_\_

**(PLEASE INITIAL ON THE LINE)** \_\_\_\_\_ **COMPLETE PRE-PAYMENT AMOUNT** \$ \_\_\_\_\_

### Terms and Conditions

The cardholder agrees by their signature below that all estimated charges detailed above for the above named event at Buddy V's Ristorante Las Vegas are authorized to be charged to the cardholder's credit card indicated above. If the credit card company declines to provide authorization for the estimated charges, or for any reason, this authorization is not approved, the cardholder agrees to provide Buddy V's Ristorante Las Vegas with an advance deposit for the full amount of the estimated charges as determined by Buddy V's Ristorante Las Vegas. Such advance deposit will be made in one of the acceptable methods prescribed by Buddy V's Ristorante Las Vegas.

I hereby authorize the charges incurred for the above named event to be charged to my credit card for expenses incurred at Buddy V's Ristorante Las Vegas. I understand that all deposits are non-refundable and non-transferable and that additional charges may be added to the above estimates as they are incurred with this authorization.

**SIGNATURE** \_\_\_\_\_ **DATE** \_\_\_\_\_