

{ LAS VEGAS }

BOUCHON®

PRIVATE DINING & EVENTS



WE THANK YOU for considering Bouchon for your special occasion and are pleased to present you with our private dining options. We want to ensure that your event creates the most memorable experience for you and your guests.

Our goal is to work with you in personalizing your event and offering you options that will complement your needs. Once you have reviewed the enclosed private event information, please do not hesitate to contact the private dining department to arrange a tour of the private dining options, or simply to ask any questions you may have.

**BOUCHON AT THE
VENETIAN RESORT & CASINO**

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In 2004, Chef Thomas Keller brought his award-winning bistro cuisine to the city of Las Vegas with Bouchon at the Venetian Resort & Casino. Located in the property's South Tower, Bouchon at the Venetian's soaring interior space was designed by Adam D. Tihany, who recreated the original Bouchon's vibrant environment. The restaurant features a classic mosaic floor, a magnificent pewter bar, antique light fixtures and hand-painted murals by French artist Paulin Paris throughout.





PRIVATE DINING ROOMS

Bouchon Las Vegas can accommodate your special event, from intimate private meetings to large scale cocktail receptions.

Point | *Up to 12 guests, seated*

The Point room offers ample space to entertain while also providing an intimate and private setting for brunch or dinner. Next to the bustling main dining room, this secluded space provides an energetic backdrop in a soothing environment.

Bocuse | *Up to 48 guests, seated. Up to 60 guests, reception*

Named after the legendary Chef Paul Bocuse, the Bocuse dining room can be arranged to accommodate up to 60 guests standing or 48 guests seated for brunch or dinner. This secluded space encapsulates a formal and elegant ambiance punctuated by sleek timber paneling, surrealist paintings inspired by the French artist Magritte and soft lighting throughout.

Bouchon Patio | *Up to 60 guests, seated. Up to 80 guests, reception*

A charming al fresco dining experience, the Bouchon Patio accommodates up to 80 guests standing for a reception or 60 guests seated for brunch or dinner. The space is outfitted with classic bistro chairs and tables, creating a transportive setting and experience year-round.

Bouchon Courtyard | *Up to 80 guests, seated. Up to 200 guests, reception*

Surrounded by enchanting greenery and classic mosaic tiling, the Bouchon Courtyard can accommodate up to 200 guests standing or 80 guests seated for brunch or dinner in a beautiful open-air setting. With a diverse array of floor plans, this space offers flexibility for large or intimate gatherings.

Restaurant Buy Out | *Up to 160 guests, seated. Up to 496 guests, reception*

Hand-painted murals, soaring interiors, midnight blue banquettes and an extensive oyster bar set the tone for Bouchon's vibrant environment. Bouchon may accommodate up to 496 guests for a standing reception or 160 guests seated for a private brunch or dinner.





AUDIOVISUAL EQUIPMENT

Upgrades to audiovisual equipment and an on-site technician can be coordinated for rental with our private dining department.

FLORALS, ENTERTAINMENT AND PHOTOGRAPHY

We are happy to recommend florists, additional rental companies, musical entertainment and photographers from our preferred vendors.

AMENITIES

As a thoughtful touch, we look forward to helping you identify a thoughtful parting gift to ensure the Bouchon experience continues even after your guests leave.



ABOUT THE CHEFS

THOMAS KELLER

Renowned for his culinary skills and his impeccable standards, Thomas Keller is the chef and proprietor of The French Laundry, a Yountville, California landmark that has been hailed as the finest restaurant in the world. In 2004, he followed with Per Se, which brought his distinctive fine-dining style to Manhattan. Today, both restaurants enjoy three-star Michelin ratings, making Keller the first and only American-born chef to hold multiple three-star ratings from the prestigious dining guide. Chef Keller has also opened Bouchon, Bouchon Bakery, Ad Hoc, The Surf Club Restaurant and RO Restaurant & Lounge, each of which contributes to the new paradigm he has set within the hospitality profession. He holds honorary doctorates in Culinary Arts from Johnson and Wales University and The Culinary Institute of America. Keller was designated Chevalier of The French Legion of Honor in 2011, the highest decoration in France, in recognition of his lifelong commitment to the traditions of French cuisine and his role in elevating cooking in America. He is the third American culinary figure to be so honored.

JAIME ESTRADA

Jaime Estrada serves as Chef de Cuisine at Bouchon Bistro in Las Vegas, where he leads both the kitchen and bakery teams in delivering the signature culinary experience that defines Chef Thomas Keller's restaurants. Working closely with General Manager Teddy Kriner, Jaime is dedicated to continuing the growth and excellence of Bouchon, while fostering a supportive and dynamic environment for our team. Jaime joined the Bouchon Las Vegas team in 2017 and quickly rose through the kitchen brigade—from Sous Chef to Executive Sous Chef—culminating in his current role as Chef de Cuisine. He brings over a decade of experience in fine and casual dining, having held key positions at acclaimed kitchens such as Nine Ten in La Jolla, L'Auberge Del Mar, and Mister A's in San Diego. A graduate of the San Diego Culinary Institute, error, combined with persistence, helped shape him into a chef known for his resilience, mentorship and technical finesse.

{ B O U C H O N }

Private Dining Menu—Brunch

Start your brunch event with our house-made pastries and jam. Sweet, flaky, creamy, rich French pastries are the height of indulgence in a boulangerie, and at Bouchon we mirror the French-style of making them and eating them—that is, often and with pleasure!

BREAKFAST BOUCHON



Family style

Assortiment de Pâtisseries

assorted Bouchon pastries

Fruits de Saison

seasonal fruit salad

~

Choice of

Gaufres au Levain

sourdough waffle with seasonal fruit,
Chantilly cream &
Crown maple syrup

Quiche Florentine

Bouchon Bakery quiche Florentine
served with mixed greens

Saumon Fumé

smoked salmon with lemon crème
fraîche, onion, fried capers,
served with watercress salad &
toasted pumpernickel

Steak Pané

breaded top sirloin, country gravy,
two scrambled eggs &
Bouchon buttermilk biscuit

\$65.00 per person

BRUNCH



Family style

Assortiment de Pâtisseries

assorted Bouchon pastries

Fruits de Saison

seasonal fruit salad

Toast à l'Avocat

grilled pain de campagne,
piquillo marmalade, Hass
avocado, radish & ricotta salata

~

Choice of

Gaufres au Levain

sourdough waffle with
seasonal fruit, Chantilly cream &
Crown maple syrup

Quiche Florentine

Bouchon Bakery quiche Florentine
served with mixed greens

Poulet et Gaufres

roasted chicken with bacon-chive
waffle, Crown maple syrup &
sauce Chasseur

Steak Pané

breaded top sirloin, country gravy,
two scrambled eggs &
Bouchon buttermilk biscuit

Tarte du Jour

choice of seasonal tarts
served with ice cream

\$90.00 per person

BREAKFAST DISPLAY



For Patio and Bocuse

25 guest minimum

Assortiment de Pâtisseries

assorted Bouchon pastries

Fruits de Saison

seasonal fruit salad

Yaourt aux Fruits des Bois

yogurt with mixed berries
& Bouchon Bakery granola

Œufs Brouillés

scrambled eggs with chives

Pommes Persillade

Yukon gold potatoes with
garlic oil & parsley

Bacon et Saucisse

applewood smoked bacon &
Hobbs' breakfast sausage

\$80.00 per person

ET EN PLUS



Additional items

Shared Family style

Saumon Fumé

smoked salmon with lemon crème
fraîche, onion, fried capers
with watercress salad
& toasted pumpernickel
\$26.00

Toast à l'Avocat

grilled pain de campagne,
piquillo marmalade, Hass
avocado, radish & ricotta salata
\$21.00

Escargots de Bourgogne

Burgundy snails, garlic-parsley
butter & Bouchon Bakery
puff pastry
\$24.00

Pommes Lyonnaise

Yukon gold potatoes &
caramelized onions
\$14.00

Saucisse ou Bacon

Hobbs' breakfast sausage or
applewood smoked bacon
\$14.00

Sampling of Chef's Desserts

\$20.00 per person

{ B O U C H O N }

Private Dining Menu—Brunch

Enjoy the privacy of one of our private dining rooms for brunch.
With a bakery in house, all of our sandwiches and desserts are made fresh daily.

DÉJEUNER BOUCHON



Family style
Œufs Mimosa
deviled eggs

Rillettes aux Deux Saumons
fresh & smoked salmon rillettes,
served with toasted croûtons

~
Choice of
Salade Lyonnaise
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette

Quiche Florentine
Bouchon Bakery quiche Florentine
served with mixed greens

Soup et Sandwich
tomato soup with
garden chives & olive oil
served with a cheddar & fontina
grilled cheese sandwich

~
Tarte du Jour
choice of seasonal tarts
served with ice cream

\$70.00 per person

DÉJEUNER DE LYON



Family style
Assiette de Charcuterie
Rillettes aux Deux Saumons

~
Choice of
Soupe du Jour
or
**Salade Maraîchère
au Chèvre Chaud**
mixed greens, warm goat cheese
& herbes de Provence
with red wine vinaigrette

~
Choice of
Saumon Poêlé
pan-seared Scottish salmon with
French green lentils, matignon of
root vegetables & red wine jus

Poulet Rôti
roasted chicken with pommes
Lyonnaise, caramelized onions &
chicken jus

Steak aux Pommes de Terre
pan-seared prime flat iron,
caramelized shallots, maître d'hotel
butter & pommes purée

~
Tarte du Jour
choice of seasonal tarts
served with ice cream

\$125.00 per person

DÉJEUNER BUFFET



Œufs Mimosa
deviled eggs

Assiette de Charcuterie
served with pickled vegetables &
Dijon mustard

**Salade Maraîchère
au Chèvre Chaud**
mixed greens, warm goat cheese
& herbes de Provence
with red wine vinaigrette

Assortiment de Sandwiches
selection of Bouchon Bakery
sandwiches served with
French fries

Salade de Pâtes
garden pasta salad

Fruits de Saison
seasonal fruit salad

**Chef's Selection
Desserts**

\$80.00 per person

ET EN PLUS



*Additional items
Shared Family style*

Grand Plateau
1 lobster, 18 oysters,
6 shrimp, 6 clams
& 12 mussels
\$185.00

Foie Gras Poêlé
seared foie gras du jour
\$36.00

Fromage du Jour
selection of cow, sheep,
goat artisanal cheese,
served with seasonal garnish
3 pc. (tasting portion)
\$24.00
6 pc. (tasting portion)
\$42.00

Assiette de Charcuterie
served with
pickled vegetables
\$34.00

{ B O U C H O N }

Private Dining Menu—Dinner

Plan your dinner event at Bouchon, featuring one of our group menus by Chef de Cuisine Jaime Estrada.

Menus include our bistro classics and seasonal favorites.

MENU DE LYON



Family style

Gougères au Fromage
Œufs Mimosa
Assiette de Charcuterie
Rillettes aux Deux Saumons

~
Choice of
Soupe du Jour

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese & herbes
de Provence with red wine vinaigrette

~
Choice of
Saumon Poêlé
pan-seared Scottish salmon with French
green lentils, matignon of root vegetables
& red wine jus

Poulet Rôti
roasted chicken with pommes Lyonnaise,
caramelized onions & chicken jus

Steak aux Pommes de Terre
pan-seared prime flat iron, caramelized shallots,
maitre d'hotel butter & pommes purée

~
Tarte du Jour
choice of seasonal tarts
served with ice cream

\$140.00 per person

MENU DU RHÔNE



Family style

Gougères au Fromage
Œufs Mimosa
Assiette de Charcuterie
Rillettes aux Deux Saumons

~
Choice of
Soupe du Jour

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese & herbes
de Provence with red wine vinaigrette

~
Choice of
Saumon Poêlé
pan-seared Scottish salmon with French
green lentils, matignon of root vegetables
& red wine jus

Poulet Rôti
roasted chicken with pommes Lyonnaise,
caramelized onions & chicken jus

Steak Bouchon
grilled eye of the rib with
pommes purée & sauce au poivre

~
Tarte du Jour
choice of seasonal tarts
served with ice cream

\$165.00 per person

CHEF'S MENU



Family style

Grand Plateau
Œufs Mimosa
Assiette de Charcuterie & Fromage du Jour
Rillettes aux Deux Saumons

~
Salade Maraîchère au Chèvre Chaud
mixed greens, goat cheese & herbes
de Provence with red wine vinaigrette

Bouchon Bakery Rolls

~
Pre-select three
Gnocchi à la Parisienne
sautéed gnocchi with a fricassée
of seasonal vegetables

Saumon Poêlé
pan-seared Scottish salmon with French green
lentils, matignon of root vegetables & red wine jus

Poulet Rôti
roasted chicken with pommes Lyonnaise,
caramelized onions & chicken jus

Épaule d'agneau
roasted lamb shoulder with brown butter
flageolet beans, garlic confit & lamb jus

Steak Bouchon
grilled eye of the rib
with pommes purée & sauce au poivre

~
Tarte du Jour
seasonal tarts served with ice cream

Shortbread Cookies

\$225.00 per person

{ BOUCHON }

Private Dining Menu—Dinner

Elevate your guests' experience and enhance your menu with one of our seasonal supplements and/or accompaniments.

CHEF'S SELECTION OF THREE CLASSIC BOUCHON CANAPÉS



\$35.00 per person

(6 pieces total per person)

PRE-DINNER RECEPTION (minimum order of 25 pieces per selection)



PASSED CANAPÉS

Truffle Gougères au Fromage | *Vegetarian*
Ancient Grain Croquette | *Vegan*
Panisse With Piperade | *Vegan*
Blue Cheese & Pear Tarte | *Vegetarian*
Roasted Tomato Tarte | *Vegetarian*
 \$6.00 per piece

Truffle Mushroom Vol-au-vent | *Vegetarian*
Bacon Wrapped Date
 \$8.00 per piece

Moules au Safran
Pork Belly Truffle B.L.T.
Shrimp Cocktail
Ad Hoc Fried Chicken Bite
 \$9.00 per piece

Open-face Lobster Roll
Crab Cake
Wagyu Beef Slider
 \$10.00 per piece

Foie Gras Parfait
Caviar Bavarois
 \$11.00 per piece

ET EN PLUS



Ceufs Mimosa | 4 deviled eggs
 \$8.50

Fromage du Jour
 selection of cow, sheep or goat artisanal cheese
 served with seasonal garnish
 3 pc. (tasting portion) \$24.00
 6 pc. (tasting portion) \$42.00

Foie Gras Poêlé
 seared foie gras du jour
 \$36.00

Grand Plateau
 1 lobster, 18 oysters, 6 shrimp, 6 clams & 12 mussels
 \$185.00

Regiis Ova Sturgeon Caviar
 served with traditional accoutrements
 & toasted brioche
 \$150.00 (1 oz.)

ACCOMPANIMENTS

| | | | |
|---|--|--|--|
| Champignons de Paris buttons mushrooms with veal jus \$15.00 | Épinards sautéed spinach \$12.00 | Purée de Pommes de Terre potato purée \$12.00 | Macaroni au Gratin macaroni & cheese \$12.00 |
|---|--|--|--|

{ B O U C H O N }

Private Dining—Reception Menus

Entertain your guests in one of our beautiful reception settings. Tailor your event with a selection of savory & sweet stations along with a variety of tray-passed canapés.

PASSED CANAPÉS | *Minimum of 25 pieces per selection*

Pommes Frites | \$6.00

Truffle Gougères au Fromage | *Vegetarian* | \$6.00

Ancient Grain Croquette | *Vegan* | \$6.00

Panisse with Piperade | *Vegan* | \$6.00

Blue Cheese & Pear Tarte | *Vegetarian* | \$6.00

Roasted Tomato Tarte | *Vegetarian* | \$6.00

Truffle Mushroom Vol-au-vent | *Vegetarian* | \$8.00

Bacon Wrapped Date | \$8.00

Moules au Safran | \$9.00

Pork Belly Truffle B.L.T. | \$9.00

Shrimp Cocktail | \$9.00

Ad Hoc Fried Chicken Bite | \$9.00

Steak Tartare on Crostini | \$10.00

Open-face Lobster Roll | \$10.00

Crab Cake | \$10.00

Wagyu Beef Slider | \$10.00

Foie Gras Parfait | \$11.00

Caviar Bavaois | \$11.00

HOSTED BAR PACKAGE

Beer & Wine

(Selections include)

select bottles of beer, sommelier's selection of red & white wines, soft drinks & bottled water



1 hr: \$55.00 per person
2 hrs: \$70.00 per person
3 hrs: \$80.00 per person

Premier Cru Bar

(Selections include)

premium brand spirits, standard cordials, select bottles of beer, sommelier's selection of red & white wines, soft drinks & bottled water



1 hr: \$70.00 per person
2 hrs: \$85.00 per person
3 hrs: \$105.00 per person

Grand Cru Bar

(Selections include)

ultra premium spirits & cordials, select bottles of beer, sommelier's selection of premium red & white wines, soft drinks & bottled water



1 hr: \$75.00 per person
2 hrs: \$90.00 per person
3 hrs: \$110.00 per person

CONSUMPTION BAR PACKAGE

Premier Cru Bar | \$20.00 each

Grand Cru Bar | \$22.00 each

NO BLENDED DRINKS OR SHOTS INCLUDED

{ BOUCHON }

Private Dining—Reception Menus

DISPLAY SUPPLEMENTS

BOUCHON SIGNATURE HORS-D'OEUVRES DISPLAY

Rillettes aux deux Saumons
fresh and smoked salmon rillettes
served with croûtons

**Assortiment de
Charcuterie & Fromage**
assorted charcuterie,
selection of artisanal cheese, pickled vegetables,
served with Bouchon Bakery bread

Olives Marinées
marinated olives

\$48.00 per person



DESSERTS

Chef Selected Desserts

\$20.00 per person

(pricing based on a two hour event)

RAW BAR

Huîtres
oysters

\$6.00 each

Crevettes
shrimp with traditional accoutrements
\$7.00 each



CUSTOM ICE DISPLAY

Custom Logo Branded Ice Display

starting at \$1025.00

BOUCHON SIGNATURE DISPLAY

Contre-Filet Rôti
whole roasted New York strip
with sauce Bordelaise & horseradish

Salade Maraîchère au Chèvre Chaud
mixed greens with red wine vinaigrette,
goat cheese & herbes de provence

Purée de Pommes de Terre
country style potato purée

Légumes de Saison
seasonal vegetables

\$105.00 per person



ET EN PLUS

Poulet Rôti
roasted chicken with chicken jus
\$22.00 per person

Saumon Poêlé
pan-seared Scottish salmon with lemon caper cream
\$24.00 per person

(pricing based on a two hour event)

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Parting Gifts

To enhance any private dining experience, welcome or parting gifts for guests are available, including copies of Chef Keller's best-selling Bouchon and Bouchon Bakery cookbooks and packaged treats from Bouchon Bakery.

K+M CHOCOLATE

BARS | \$10.00 each



COOKBOOKS

\$62.00—\$77.00 each



BOUCHON BAKERY PACKAGED

TREATS | \$12.30—\$15.00 each



BOUCHON BAKERY ASSORTED MACARON

6-PIECE GIFT BOX | \$24.30 each

