

# Holiday

## FULLY IMMERSIVE PARTY PLANNING 2024



**AQUA**  
SEAFOOD & CAVIAR RESTAURANT  
*Shaun Hergatt*



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# AQUA

SEAFOOD & CAVIAR RESTAURANT

by *Shaun Hergatt*



## **HOLIDAY DECOR PACKAGES**

**WE'LL HELP YOU CREATE THE ULTIMATE HOLIDAY EXPERIENCE WITH CUSTOM DÉCOR PACKAGES THAT CAN INCLUDE LINENS, CENTERPIECES AND CHIC TABLE ELEMENTS.**



## **2 AND 3 HOUR BAR PACKAGES**

**OUR LIBATIONS INCLUDE AN IMPRESSIVE ARRAY OF BEVERAGES FROM METICULOUSLY CRAFTED COCKTAILS TO PARTY FAVORITES FEATURING VODKA, GIN, RUM, MEZCAL, BRANDY, WHISKY, OR RYE TO CELEBRATE.**



## **GIFTS FOR YOUR GUESTS**

**MAKE IT A SPECIAL NIGHT TO REMEMBER WITH GIFTS FOR YOUR FRIENDS OR COLLEAGUES WITH 30G TINS OF CASPY CAVIAR.**

# BAR PACKAGE

**PREMIUM\***

**\$85 PP FOR 2 HOURS, \$100 FOR 3 HOURS**

**VODKA-GREY GOOSE • KETEL ONE • TITOS • GIN-BOMBAY SAPPHIRE**

**RUM-KULEANA HUIHUI (WHITE RUM) • CAPTAIN MORGAN**

**TEQUILA/MEZCAL- CASAMIGOS BLANCO • PATRÓN BLANCO**

**PATRÓN REPOSADO • DOS HOMBRES • 400 CONEJAS MEZCAL**

**BOURBON/RYE-BULLEIT BOURBON • WOODFORD RESERVE • RITTENHOUSE RYE • WILD TURKEY RYE**

**SCOTCH/WORLD WHISKIES-GLENMORANGIE X • JOHNNIE WALKER BLACK LABEL**

**MACALLAN 12 • JAMESON**

**COGNAC/BRANDY-LUSTAU GRAN RESERVA • RÉMY VS**

**ALL BEERS • WINES-HOUSE SELECT RED • WHITE AND SPARKLING**

**ALL PACKAGES INCLUDE: STANDARD MIXERS, COKE, DIET COKE, SPRITE, CRANBERRY JUICE, ORANGE JUICE**

**\*ADD HOUSE SHOTS FOR ADDITIONAL \$15PP, \*ADD TELMONT CHAMPAGNE FOR \$20PP.,\*ADD MARTINIS FOR ADDITIONAL \$10PP**

**\*ALL SPECIALTY BOTTLES OF WINES, CHAMPAGNES AND SPIRITS WILL BE CHARGED BY THE BOTTLE**

**SUBJECT TO AVAILABILITY. 2-3 SELECTIONS PER BRAND WILL BE SERVED**



# TRAY PASSED CANAPÉS

SELECTION OF 3: \$65 PP | SELECTION OF 6: \$120 PP | SELECTION OF 8: \$150 PP

## HUDSON VALLEY SEARED FOIE GRAS

CHERRY TARTARE, CHERRY COULIS

## MINI CRAB CAKE

FRISÉE SALAD, ESPELETTE, CITRUS & WASABI AIOLI

## MINI RED TUNA TOASTY

BIG EYED TUNA, SESAME SEEDS, SPICY AIOLI

## MINI LOBSTER ROLL

MAINE LOBSTER, SOFT ROLL, TRUFFLE WAFFLE FRIES

## HAMACHI

CITRUS SEGMENTS, RHUBARB SATSUMA VINAIGRETTE

## BLUEFIN TORO\*

CUCUMBER, CHIVES, GINGER VINAIGRETTE

## MINI HAND MADE POTATO GNOCCHI

PARMESAN CREAM, TRUFFLE, CHIVES

## MUSHROOM POTSTICKERS

CORN & MUSHROOM DUXELLE



# DISPLAY STATIONS

**\$35 PP FOR 2 HOURS | \$45 PP FOR 3 HOURS**

**\*CHEF REQUIRED | \$295 PER CHEF, \*\*ATTENDANT REQUIRED | \$295 PER ATTENDANT**

## DOMESTIC CHEESE AND CHARCUTERIE STATION

### CHEESE

TRUFFLE GOUDA

BANDAGE CHEDDAR

HUMBOLDT GOAT

SERVED WITH RAISIN AND WALNUT LOAF, STRAWBERRY JAM

### MEATS

JAMÓN SERRANO

SOPPRESSATA

CAPICOLA

PROSCIUTTO DI PARMA

SERVED WITH GRISSINI STICKS, FIG JAM, LOCAL HONEY



# CASPYPY CAVIAR STATION

DESIGNED FOR TWO HOURS OF SERVICE—  
UP TO 15 PPL -\$225 PP, 16-30 PPL-\$185 PP, 31+ PPL-\$150 PP  
\*\*ATTENDANT REQUIRED

## SELECTION OF CASPY CAVIAR

### OSETRA CLASSIC

KNOWN FOR ITS DISTINCTIVE NUTTY FLAVOR THAT'S OFTEN DESCRIBED AS BEING RICH, BUTTERY, AND SLIGHTLY SWEET. THE EGGS HAVE A FIRM TEXTURE WITH A DELICATE MOUTHFEEL, AND A DARK GRAY TO BROWN COLOR THAT'S OFTEN ACCOMPANIED BY A SUBTLE BRININESS.

### KALUGA

RENOWNED FOR ITS LARGE, GLOSSY PEARLS AND NUTTY, BUTTERY FLAVOR. EACH PEARL BURSTS WITH A VELVETY TEXTURE AND RICH UMAMI TASTE THAT LINGERS ON THE PALATE, MAKING IT A TRUE DELICACY.

OFFERED WITH BLINI SOUFFLÉ AND TOAST POINTS  
CRÈME FRAÎCHE, EGG WHITES AND YOLKS, SHALLOTS, SNIPPED CHIVES

VODKA OR CHAMPAGNE PAIRING AVAILABLE



# PROTEIN CARVING STATION

**\*CHEF REQUIRED – \$295 PER CHEF , \*\*ATTENDANT REQUIRED | \$295 PER ATTENDANT  
CHOICE OF 1 \$75, CHOICE OF 2 \$90, CHOICE OF 3 \$125 PER PERSON  
DESIGNED FOR TWO HOURS OF SERVICE – +\$75 PER PERSON EACH ADDITIONAL HOUR**

## **WHOLE ROASTED ORGANIC CHICKEN**

CRISPY GNOCCHI, ROASTED MUSHROOM,  
CONFIT GARLIC, CHICKEN JUS

## **WHOLE ROASTED HERITAGE TURKEY**

WHIPPED SWEET POTATOES, WALNUT STUFFING  
TURKEY GRAVY AND CRANBERRY SAUCE

## **WHOLE ROASTED PRIME RIB OR WAGYU BEEF**

TRUFFLE POTATOES, ROSEMARY, RED WINE, BEEF JUS

## **SELECT TWO SAUCES**

BORDELAISE

BÉARNAISE

WHOLE GRAIN MUSTARD

WHIPPED HORSERADISH

SERVED WITH

POTATO ROLLS, PRETZEL BUNS



# SEATED DINNER MENUS

## Dinner 1- \$85 Per Person\*

### Appetizer-Choose One

#### Australian Caesar Salad

Bacon, Egg, Parmesan, Crouton

#### Seasonal Oysters

Shallots, Mignonette

#### Hamachi

Satsuma Vin, Ninja Radish, Citrus

### Main-Choose One

#### Alaskan Black Cod

Sweet Potato, Baby Bok Choy, Yuzu Beurre Blanc

#### Spicy Fried Chicken

Chinese Broccoli, Honey, Chili Flakes

#### Australian Wagyu Steak +35

Allen Brothers, Australia

### Dessert

Blueberry Cheesecake

## Dinner 2- \$110 Per Person \*

### Appetizer-Choose One

#### Australian Caesar Salad

Bacon, Egg, Parmesan, Crouton

#### Crab Cake

Frisée Salad, Espelette, Citrus & Wasabi Aioli

#### Red Tuna Toasty

Big Eyed Tuna, Sesame Seeds, Spicy Aioli

### Main-Choose One

#### Handmade Gnocchi with Truffle

Parmesan Cream, Truffle, Chives

#### Alaskan Black Cod

Sweet Potato, Baby Bok Choy, Yuzu Beurre Blanc

#### Australian Wagyu Steak +35

Allen Brothers, Australia

### Dessert-Choose One

Blueberry Cheesecake

Chocolate Cake

## Dinner 3- \$150 Per Person\*

### First Course-Choose One

#### Crab Cake

Frisée Salad, Espelette, Citrus & Wasabi Aioli

#### Bluefin Toro

Cucumber, Chives, Ginger Vinaigrette

#### Steak Tartare

Quail Egg, Caviar, Cruton

### Second Course-Choose One

#### Australian Caesar Salad

Bacon, Egg, Parmesan, Crouton

#### Crab Cake

Frisée Salad, Espelette, Citrus & Wasabi Aioli

#### Red Tuna Toasty

Big Eyed Tuna, Sesame Seeds, Spicy Aioli

### Main-Choose One

#### Australian Wagyu Steak

Allen Brothers, Australia

#### Handmade Gnocchi & Lobster

Parmesan Cream, Truffle, Chives

#### Chilean Sea Bass (\$15 Supplement)

Potato Espuma, Hon Shimeji Mushrooms, Chili

### Dessert-Choose One

Chocolate Cake

Chantilly Cream w/ Seasonal Fruits

\*DESSERTS & APPS WILL BE SHARED FOR GROUPS OVER 12





# DESSERT STATION

**\*DESIGNED FOR TWO HOURS OF SERVICE. PREPARED FOR THE FULL GUEST GUARANTEE**

**\*CHEF REQUIRED | \$295 PER CHEF , \*\*ATTENDANT REQUIRED | \$ 35 PER ATTENDANT**

## **CHEF'S SELECTION OF ASSORTED SWEETS:**

FRESHLY BAKED COOKIES

ASSORTED CHEESECAKE BITES

TRUFFLES

MACAROONS

CHOCOLATE CAKE BITES

ADD COFFEE SERVICE FOR \$15 PP (NO ESPRESSO)

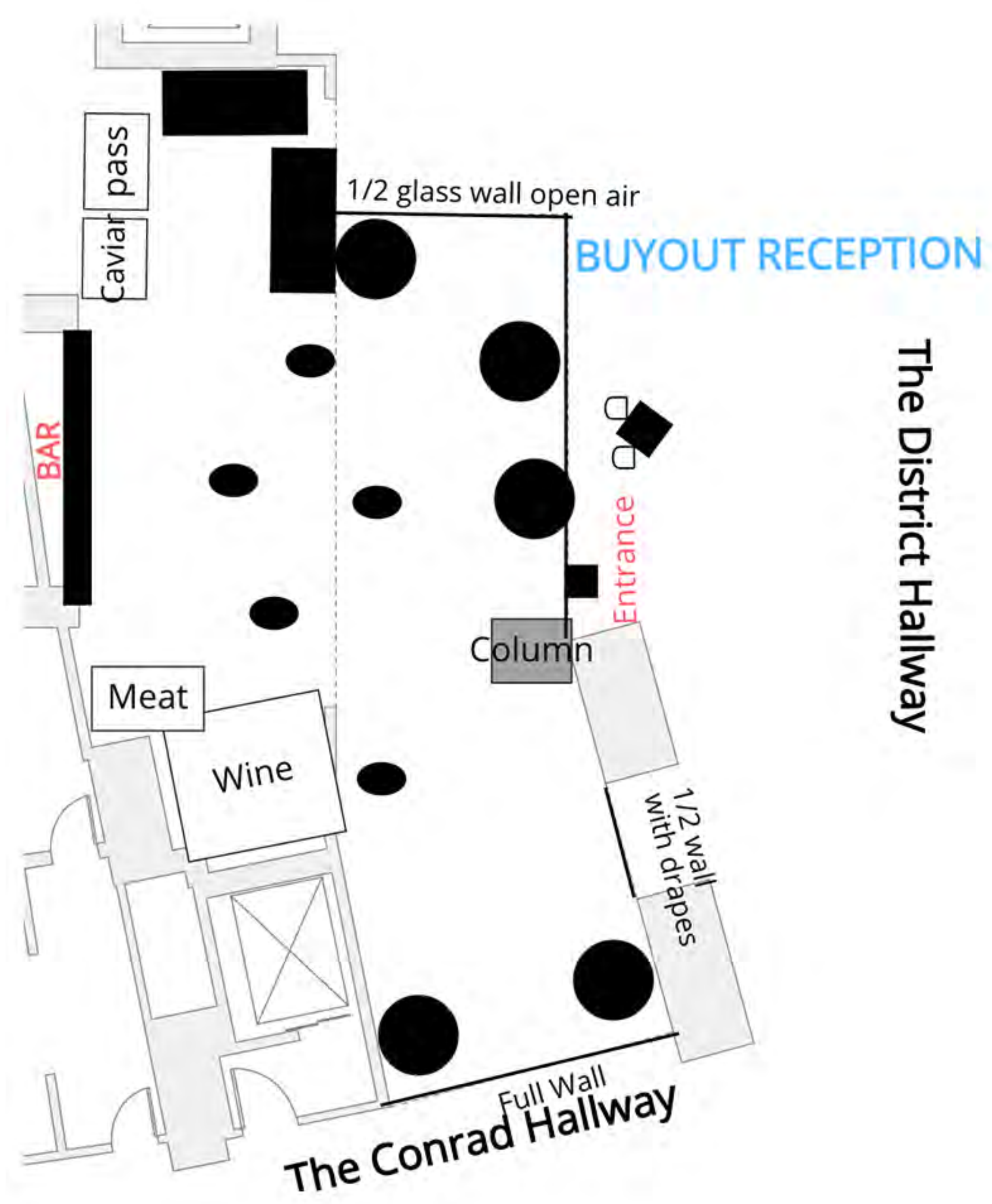


# GROUP DINING & VENUE CAPACITY

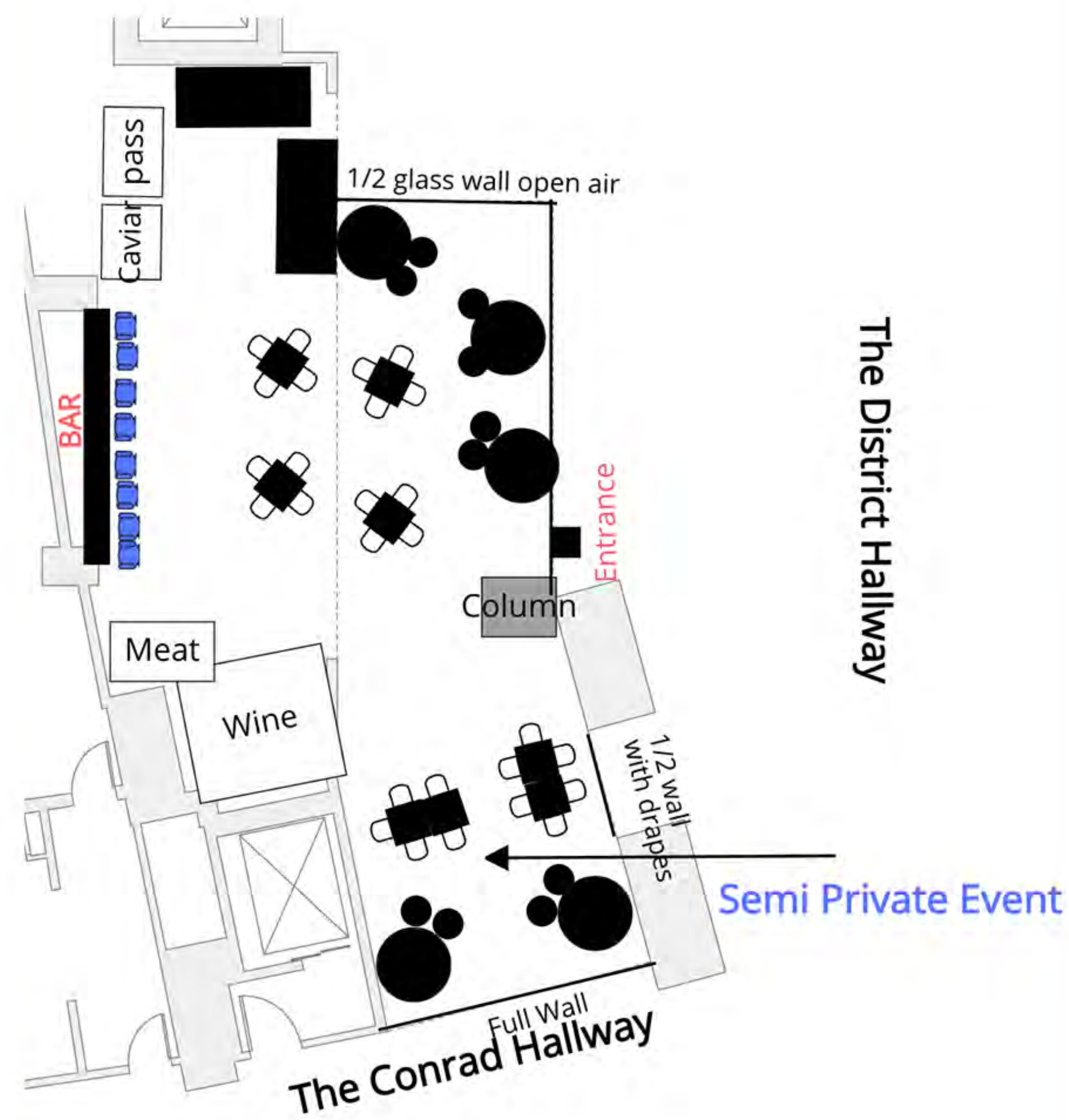
	Seated Dinner	Reception Without Stations	Reception With Stations
Aqua Private Buyout	65	120	100
Aqua Caviar Bar Semi Private	8	40	30 <small>1 station + Bar Top Use</small>
Aqua Captain's Table	25	-	30
Side by Side Adjacent Tables	7-30	-	-



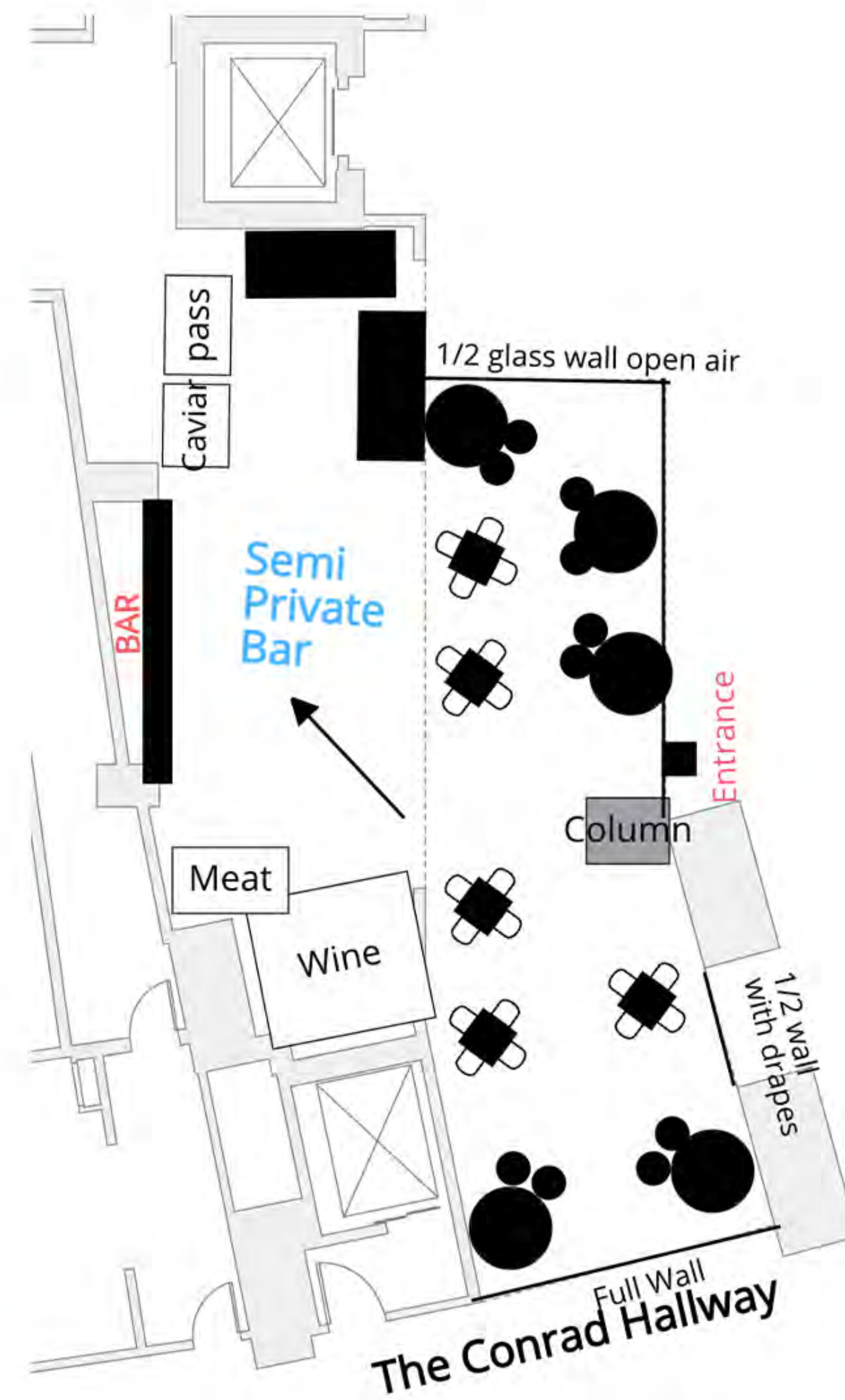
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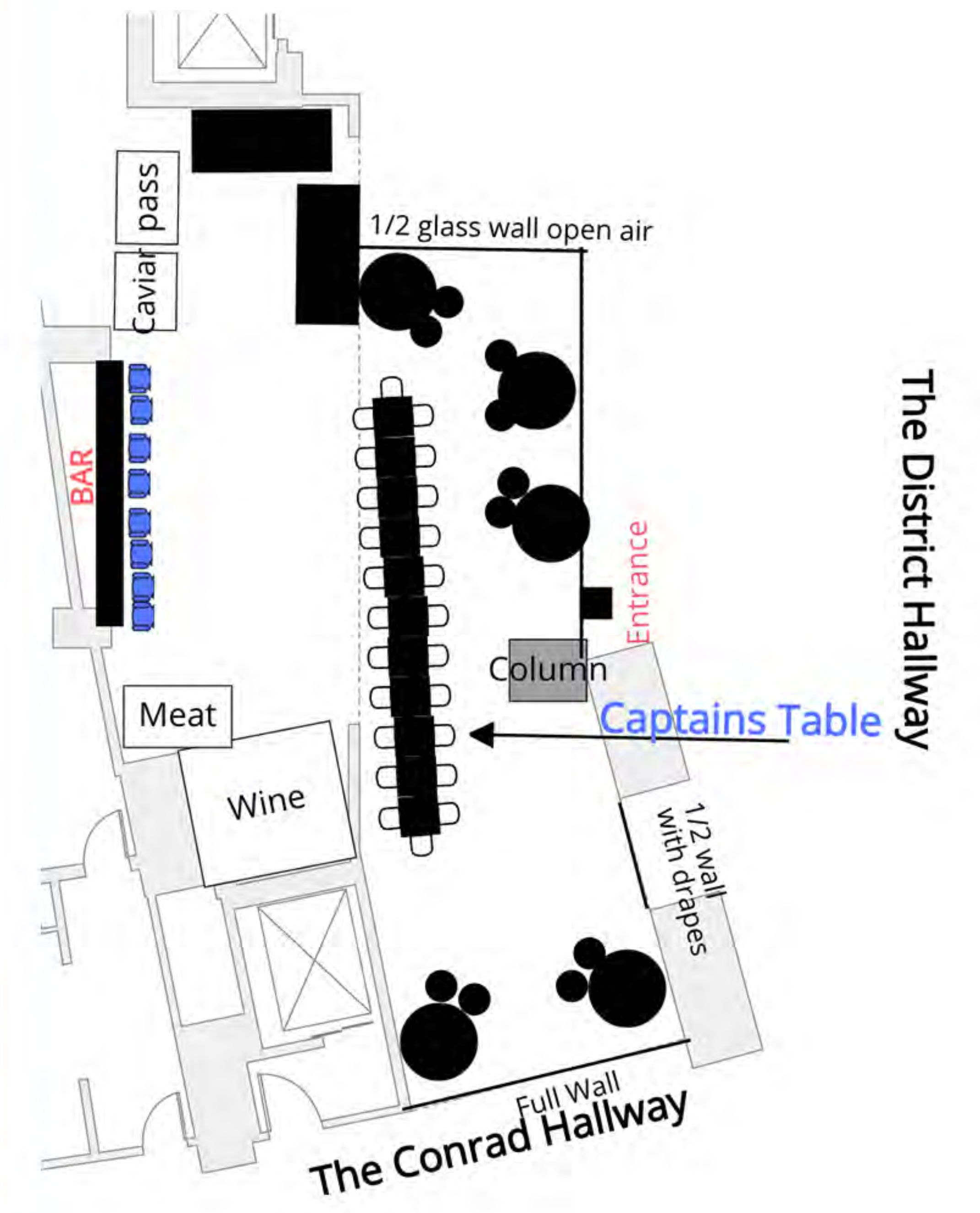
The District Hallway



The District Hallway



The District Hallway



The District Hallway



**For All Holiday Event Inquiries, Please contact:**

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**We invite you to take a virtual tour of Aqua  
Please [Click Here.](#)**

