



RHYTHM KITCHEN

GRAND BALLROOM MENU

**HAVE YOUR
NEXT EVENT
WITH US!**

- Graduation
- Wedding
- Bridal Shower
- Baby Shower
- Wedding Anniversary
- Corporate Functions
- Live Music Events
- And Many more...



**FOR MORE
INFORMATION**

CONTACT:

- Arabella Frantz
- Event Manager
- 702-767-8438
- Bella@rksslv.com

TO RESERVE THE ROOM CALL: 702.767.8438



GRAND BALLROOM PRICING

SUNDAY THRU THURSDAY PRICING; INCLUDING LUNCHEON EVENTS

There is a \$1,500.00 minimum that must be met in food and/or drinks before gratuity and tax. If that minimum is not met the remainder will be added as a room charge on your final invoice. Any additional charges that are not food & beverage related does not count toward the \$1,500.00 minimum (Linen Package, Ice Sculptures, tax & gratuity, etc.)

FRIDAY THRU SATURDAY PRICING; INCLUDING LUNCHEON EVENTS

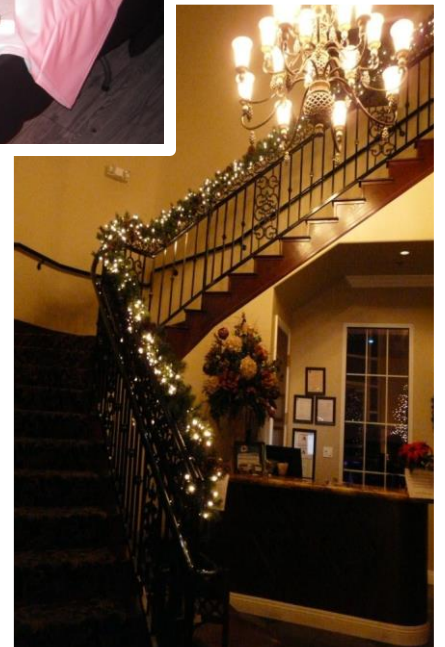
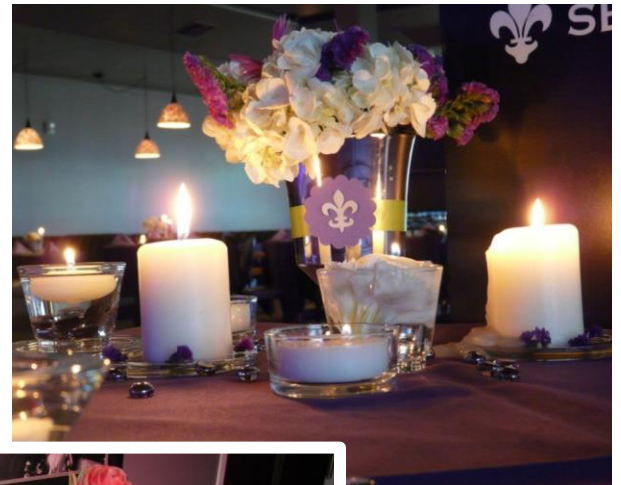
There is a \$2,000.00 minimum that must be met in food and/or drinks before gratuity and tax. If that minimum is not met the remainder will be added as a room charge on your final invoice. Any additional charges that are not food & beverage related does not count toward the \$2,000.00 minimum (Linen Package, Ice Sculptures, tax & gratuity, etc.)

CATERING OFFSITE

There is a \$3,000.00 minimum that must be met in food and/or drinks before tax, gratuity, staff and rentals in order to book a catered event in your home or office. For more information on offsite catering please contact the event manager. Family Style To Go also available.

SMALLER PARTIES

For parties under 35 guests, additional areas in the restaurant are available for large party reservations. These areas carry no minimums with full menu available or special arrangements for a set menu or selection available by contacting the restaurant.



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STANDARD BANQUET OPTION

Banquet Room for Four (4) hours
Stock Linen Tablecloths
Stock Linen Napkin
Center Votive Candle

**75 GUESTS OR LESS
PRICE: \$75.00**

**OVER 75 GUESTS
PRICE: \$150.00**

FORMAL BANQUET OPTION

Banquet Room for four (4) hours
Linen Tablecloths in Choice of Color
Linen Napkin in Choice of Color
Center Votive Candle

**75 GUESTS OR LESS
PRICE: \$150.00**

**OVER 75 GUESTS
PRICE: \$250.00**



WEDDING BANQUET OPTION

Banquet Room for Four (4) hours
Double Linen Tablecloths in Choice of Colors
Linen Napkin in Choice of Color
Center Votive Candle

**75 GUESTS OR LESS
PRICE: \$250.00**

**OVER 75 GUESTS
PRICE: \$350.00**

* Polyester Linen is included in packages, for other fabric choices custom quotes are required.



RHYTHM KITCHEN

GRAND BALLROOM MENU

SIT-DOWN DINNERS

Pre-Orders Required for all Sit-Down Dinner Seven (7) days prior.

SOUTHERN BELL

FIRST COURSE:

Mixed Green Salad

MAIN COURSE:

Catfish Fillets with Coleslaw

Or

Blackened Chicken Pasta with a Breadstick

DESSERT:

Key Lime Pie

PRICE: \$30.00
PER PERSON



VIEUX CARRÉ

FIRST COURSE:

Caesar Salad

MAIN COURSE:

Blackened Chicken Breast with Vegetable Medley & Rice Pilaf

Or

Shrimp Jambalaya

DESSERT:

Key Lime Pie

PRICE: \$34.00
PER PERSON



BOURBON STREET

FIRST COURSE:

Caesar Salad

MAIN COURSE:

Shrimp Scampi with Linguini

Or

Ribeye with Garlic Mashed Potatoes & Seasonal Vegetables

DESSERT:

Bananas Foster

PRICE: \$38.00
PER PERSON



FLAMBEAUX

FIRST COURSE:

Cashew Vinaigrette Salad

SECOND COURSE:

Cajun Sampler— Alligator Tail, Frog Leg & Crab Cake

MAIN COURSE:

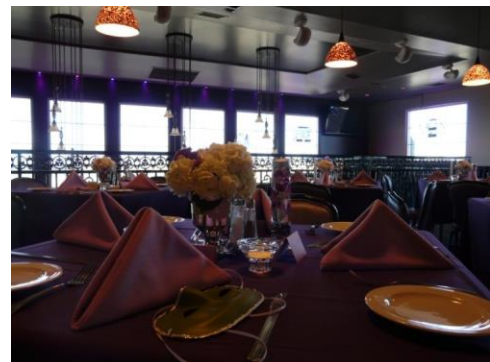
Char-Grilled Chicken Breast OR Petite Filet Mignon

Both Entrees served with Roasted Red Potatoes & Seasonal Vegetables

DESSERT:

Key Lime Pie

PRICE: \$44.00
PER PERSON



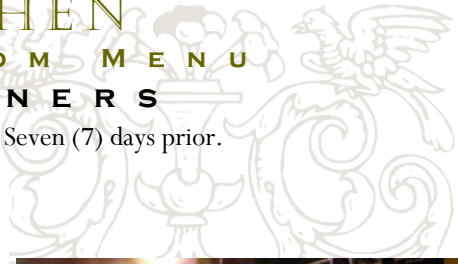


RHYTHM KITCHEN

GRAND BALLROOM MENU

SIT-DOWN DINNERS

Pre-Orders Required for all Sit-Down Dinner Seven (7) days prior.



LAND OF DIXIE

FIRST COURSE:

Garden District Spinach Salad or Louisiana Seafood Gumbo

SECOND COURSE:

Fried Calamari

MAIN COURSE:

N'Awlins Seafood Delight

Or

6oz Petite Filet with Garlic Mashed Potatoes & Seasonal Vegetables

DESSERT:

Bananas Foster

PRICE: \$50.00
PER PERSON



BAYOU

HOR D'OEUVRES:

Crudite

Seasonal & Tropical Fruit Assortment

Artisan Cheese Board

FIRST COURSE:

Seafood Cobb Salad

SECOND COURSE:

Louisiana Gumbo or New England Clam Chowder

MAIN COURSE

Bayou Fried Crawfish with Chow-Chow Relish & Cajun Rice

Or

Blackened Chicken Pasta w/Breadstick

DESSERT:

Bread Pudding

PRICE: \$64.00
PER PERSON



CROSS-RHYTHM

FIRST COURSE:

Spicy Mix Salad w/Spicy Cashew Vinaigrette or House-Made Gumbo

SECOND COURSE:

Rhythm Kitchen Oysters

MAIN COURSE:

Petite Filet Mignon, Blackened Lobster Tail w/Seasonal Vegetables & Garlic Mash Potatoes

DESSERT:

Bread Pudding

PRICE: \$72.00
PER PERSON



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RHYTHM KITCHEN
GRAND BALLROOM MENU
SPECIALTY BUFFETS



MARDI GRAS BUFFET

- Cashew Vinaigrette Salad
- Blackened Chicken Pasta
- Jambalaya
- Catfish Fillets
- Mixed Vegetable Medley
- Bread Assortment
- Peach Cobbler

PRICE: \$30.00
PER PERSON

SECOND LINE BUFFET

- House Salad with Ranch Dressing
- Sliced Slow Roasted Tri Tip
- Chicken Marsala or Toscana
- Garlic Mashed Potatoes
- Mixed Seasonal Vegetables
- Bread Assortment
- Peach Cobbler

PRICE: \$38.00
PER PERSON



PRIME BUFFET

- Prime Rib Carving Station
- Horseradish Sauce
- Au Jus
- Blackened Chicken Pasta
- Catfish Fillets
- Spring Mix Salad w/Dressing
- Garlic Roasted Potatoes
- Sautéed Asparagus
- Bread Assortment
- Peach Cobbler

PRICE: \$45.00

PER PERSON

TRADITIONAL HOLIDAY BUFFET

- House Salad with Ranch Dressing
- Roasted Turkey with Gravy
- Prime Rib Carving Station
- Horseradish
- Au Jus
- Cajun Stuffing
- Fresh Homemade Cranberry Sauce
- Garlic Mashed Potatoes
- Mixed Seasonal Vegetables
- Fresh Homemade Pumpkin Pie

PRICE: \$52.00

PER PERSON

** Chef Required for each Prime Rib and Roasted Turkey Carving Station, Additional \$125.00 charge each
All Buffets require a minimum of 45 people; Guarantees for buffets are required to equal the total number of attending guests. Additional guests served during event will be charged at full price.

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RHYTHM KITCHEN
GRAND BALLROOM MENU
HORS D'OEUVRE

Trays of 50 pieces; Tray pass additional \$40 per 30 Guests

CRUDITE \$125

Fresh vegetable assortment with homemade ranch dip and red pepper humus

SEASONAL & TROPICAL FRUIT ASSORTMENT \$125

Fresh fruit served with yogurt dip and chocolate mousse

ARTISAN CHEESE BOARD \$100

Imported cheese served with gourmet crackers and grapes

BRUSCHETTA \$80

Roma tomatoes tossed in olive oil, garlic & basil served on a crustini

MACARONI & CHEESE \$200

Creamy gourmet cheeses melted over shell pasta

SPINACH ARTICHOKE DIP \$200

Spinach artichoke in a creamy mozzarella cheese served with homemade chips topped with BBQ crawfish.

Without crawfish \$150

FROG LEGS \$175

Seasoned, hand breaded and Southern fried

ALLIGATOR TAIL \$200

Seasoned, hand breaded and Southern fried or blackened

OYSTERS ON THE HALF SHELL \$100

Raw fresh shuck, served with cocktail sauce

RHYTHM KITCHEN OYSTERS \$100

Gulf Coast oysters served with spinach and Cajun cheese sauce

NEW ORLEANS FRIED OYSTERS \$100

Gulf Coast oysters Southern fried in a cornmeal dust served with cocktail sauce

SHRIMP BROCHETTE \$175

Jumbo shrimp wrapped in bacon and grilled to perfection

LUMP BLEU CRAB CAKES \$150

Lump blue crab mixed with seasonings, golden fried, served with remoulade sauce

CRAWFISH SPRING ROLLS \$150

Crawfish tails, cabbage & carrots in a crispy wonton served with a chili garlic vinaigrette

CURRY CHICKEN \$150

Creamy curry chicken and red grapes served on Crustini

CHICKEN WINGS \$175

Southern Fried or Tossed in Tiger Sauce

MINI MEATBALLS \$125

1 oz meatballs served in choice of sweet & sour, traditional marinara or brown gravy

SKEWERS VARIES BY MEAT

Grilled Steak (\$250), Blackened Chicken (\$250), Blackened Shrimp (\$280), Blackened Alligator (\$350) or Veggie (\$180) with peppers and onions

PANINI SANDWICHES \$150

Ruben, ham & cheese or grilled chicken with roasted peppers and goat cheese.

SLIDERS \$175

Kobe Beef, or Fried Catfish.

STUFFED MUSHROOMS \$150

Jumbo button mushrooms stuffed with choice of spinach artichoke & mozzarella, brie & pecans or shrimp & crab Creole caper butter mustard sauce (additional \$100)

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RHYTHM KITCHEN
GRAND BALLROOM MENU
BAR PACKAGES
Priced Per Person

PREMIUM BAR

Grey Goose, Ketel One, Patron Silver, Crown Royal, Bombay Sapphire, Johnnie Walker Black, Grand Marnier, Hennessy

*Included Call Bar, Well Bar, Beer & Wine, Champagne and Non-Alcoholic beverages

3 Hours- \$45 4 Hours- \$54

CALL BAR

Jack Daniels, Captain Morgan, Bacardi, Jose Cuervo, Jim Beam, Tanqueray, Bailey's, Smirnoff, Absolute

*Included Well Bar, Beer & Wine, Champagne and Non-Alcoholic beverages

3 Hours- \$35 4 Hours- \$42

WELL BAR

Vodka, Gin, Rum, Tequila, Whisky, Scotch, Brandy, Triple Sec, Assorted Flavored Schnapps

*Included Beer & Wine, Champagne and Non-Alcoholic beverages

3 Hours- \$30 4 Hours- \$36

BEER & WINE BAR

See Beer Menu, House Cabernet, Merlot, Chardonnay, White Zinfandel and Moscato

*Included Non-Alcoholic beverages

3 Hours- \$28 4 Hours- \$34

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Barq's Rootbeer, Mr. Pibb, Fanta Orange, Hi-C Fruit Punch, Minute Maid Lemonade, Iced Tea, Sweet Iced Tea, Hot Tea, Cranberry Juice, Coffee

\$5 Unlimited up to 4 hours

CASH BAR

All guests are responsible for their own beverage purchases.

TAB BAR

A bar tab is run up to a set dollar amount. Tab is based on guest consumption and can also choose to limit what drinks are able to be placed on the tab.

CHAMPAGNE TOAST

Selected toasting beverage is purchased by the bottle and served to all guests at desired time.

Non-alcoholic selections available.



RHYTHM KITCHEN

GRAND BALLROOM MENU

Rhythm Kitchen is pleased to offer many options to make your event everything that you dream of. You are welcome to choose a pre-set dinner or buffet or create your own. If there are items that do not appear in our menu and you would like to include them in your event do not hesitate to inquire.

UPGRADES AND ADDITIONAL SERVICES

VALET PARKING SERVICES \$550

(Required on events with over 125 guests)

DJ AND EMCEE \$675 & UP

(Pricing based on hours and party requirements)

CHAIR COVERS & TIES \$5.00

Per chair

ADDITIONAL EVENT HOURS \$150

Per Hour

ICE SCULPTURE \$250

Carved into sculpture of your choice

WEDDING OR RENEWAL CEREMONY \$800

Includes setup and room change to reception, one (1) hour of room use, deluxe ceremony arch and microphone setup. Must be booked in conjunction with reception.

BOTTLE SERVICE VARIES BY LIQUOR

Includes any three (3) mixers except Red Bull.

CAKE CUTTING \$60

To secure your event at Rhythm Kitchen a \$500.00 deposit along with a signed contract with credit card guarantee is required. Remaining balance must be paid 72 prior to event.

Prices listed are subject to Nevada State Sales Tax and Automatic Gratuity of 20%.

- Menus must be finalized fourteen (14) days prior to event.
- Estimated number of guests finalized seven (7) days prior to event.
- Main Course is offered with a choice of two entrees, a pre-order of guest's choices required seven (7) days before event.
- All Steaks are Prime and are served Medium.
- Prices are subject to change without notice.
- Menu proposals are valid for thirty (30) days.
- Additional guests served during buffets will be charged at full price.
- Appetizer only parties are not allowed.
- Appetizers may only be added onto a dinner package.

PREFERRED VENDORS

FLOWERS OF THE FIELD 702.263.3256 www.flowersofthefieldlv.com

CASHMAN BROTHERS FINE PHOTOGRAPHY 702.220.9506 www.cashmanbrothers.com

LAS VEGAS CUSTOM CAKES 702.233-2253 www.lasvegascustomcakes.com

2-TONS OF FUN 702.204-8892 www.2tonslasvegas.com

CELEBRATIONS BRIDAL 702.220.0507 www.celebrationslvnv.com

RSVP PARTY RENTALS 702.878.0144 www.rsvpparty.com

ODS SEDAN & LIMO 702.688.6090 www.odslimo.com