

## GROUP DINING & SPECIAL EVENTS

Panevino is pleased to offer several options for Private Dining to accommodate your special event. Whether you are seeking space for an intimate gathering of ten, or in need of a larger space, our Private Dining Rooms can easily be reserved to ensure a space that suits your specific needs.

With the breathtaking view of the Las Vegas skyline, our Private Party Room is enclosed with sliding privacy glass doors and is perfect for memorable celebrations with family, friends, and business associates.

The Bar and Lounge are available for a semi-enclosed more intimate feel. Entertain your guests with a selection of our signature hors d'oeuvres and cocktails, while they enjoy the spectacular view of the Las Vegas Strip, cozy up to the fireplace and share unforgettable memories.

## PRIVATE ROOMS

#### **BRUNELLO**

\$500.00 up to three hours Maximum guest count: 40

#### **CHIANTI**

\$600.00 up to three hours Maximum guest count: 60

#### PRIVATE PARTY ROOM

\$2,000++Minimum for 20 guests or less \$100.00++ Minimum Per Guest Maximum guest count: 40

#### MAIN DINING ROOM

Maximum capacity for Buy - Outs 270-400 guests (depending on event-style) \*Call for availability & estimate

#### BAROLO

\$500.00 up to three hours Maximum guest count: 40

#### **TUSCANY**

\$1,600.00 up to three hours
Maximum guest count: 170 Seated,
250 Cocktail/Reception-Style

**LOUNGE** (Semi-private) \$2,500.00 F&B Minimum Spend Guest count: 25 Minimum – 60 Max

BAR & LOUNGE (Semi-private)

**\$8,000.00 F&B Minimum Spend**Guest count: 60 Minimum -100 Max

Add Private Room Rental Time: \$100.00 per hour, per room.

Roni Corrick • Special Events Sales Director

Please contact us at 702-222-2409 or via e-mail at roni@panevinolasvegas.com



## **BREAKFAST**

#### Available from 8:00 a.m. to 11:00 a.m.

See "Enhancements (pg. 14)" for additional Beverage options. Additions and/or substitutions subject to price increase.

#### **CONTINENTAL STYLE**

\$24.00 per guest | Minimum 15 Guests

Assorted Fresh Danish and Pastries Seasonal Fresh Fruit & Berries Array of Fruit Jams and Butter

#### **BREAKFAST BUFFET**

\$36.00 per guest | Minimum 35 Guests

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea included
Scrambled Farm Eggs <u>or</u> Upgrade to Frittata for \$5.00 per guest
Roasted Breakfast Potatoes
Crispy Bacon & Sausage Links
Assorted fresh Danishes, Croissants & Muffins
Seasonal fresh Fruit & Berries
Pancakes with Maple Syrup
Assorted Yogurts

#### **BREAKS**

Minimum 15 Guests, Limited to 30 Minutes

#### MORNING POWER BREAK | \$16.00 per guest

Assortment of Granola Bars, Power Bars, Trail Mix, & Assorted Yogurts

#### SALTY & SWEET TREAT BREAK | \$16.00 per guest

Assortment of Fresh Baked Cookies, Chips, & Pretzels

#### CHIPS & DIPS AFTERNOON BREAK | \$22.00 per guest

Assortment of Chips served with Homemade Guacamole, Hummus, and Fresh Fruit Salsa



## PRONTO LUNCH PLATTER

Buffet - Style Available from 11:00 a.m. to 2:00 p.m.

\$35.00 per guest

Includes assorted chips, cookies and iced tea Other non-alcoholic beverages available based on consumption

See "Enhancements (pg. 14)" for Beverage options. Additions and/or substitutions subject to price increase.

#### **SALADS**

SELECT ONE (1)

#### Caesar

Hearts of romaine in a classic Caesar dressing, shaved Parmesan cheese and homemade croutons

#### **Mixed Greens**

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

#### Tricolor Fusilli Salad

Tricolor spiral-shaped pasta, spinach, roasted tomatoes, mozzarella, arugula, olive oil

#### Italian Shell Pasta

Shells, Salame, Mortadella, Basil Pesto, diced Tomatoes, Red Onion, Provolone, Mayonnaise

## "MAKE YOUR OWN" GOURMET SANDWICH PLATTER

NO SUBSTITUTIONS

#### Fresh Assorted Artisan Breads:

Sour Dough, Ciabatta, Baguette, Marble Rye, & Wheat

#### Fresh Sliced Deli Meats:

Smoked Turkey, Roasted beef, Prosciutto, Salame, & Capocollo Ham

#### Fresh Sliced Deli Cheeses:

Cheddar, Swiss, Provolone & American

#### Fresh Cut Toppings & Condiments:

Tomatoes, Lettuce, Arugula, Onion & Roasted Peppers, Avocado (add \$1.50 Per guest)

Dijon Mustard, Mayonnaise, Olive Oil and Vinegar



## PRONTO SOUP & SALAD BAR

## Buffet-Style Available from 11:00 a.m. to 2:00 p.m.

\$33.00 per guest

Includes assorted chips, cookies and iced tea
Other non-alcoholic beverages available based on consumption
See "Enhancements (pg. 14)" for Beverage options. Additions and/or substitutions subject to price increase.

## SALADS SELECT ONE (1)

#### Caesar

Hearts of romaine in a classic Caesar dressing, shaved Parmesan cheese and homemade croutons

#### **Mixed Greens**

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

#### Andrea

Romaine, cucumbers, avocado, tomatoes, cannellini beans and radicchio, crumbled blue cheese in a lemon dressing

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#### **SOUPS**

SELECT ONE (1)

Minestrone (Plant-Based, Gluten-Free)
Mixed vegetables

Pasta E Fagioli (Plant-Based)
Cannellini beans and small tube-shaped pasta

Chicken Noodle



## SIGNATURE THREE COURSE LUNCH

# Includes American-style Coffee & Iced Water Served Buffet-style or Family-style at \$49.00 per guest & Plated at \$44.00 per guest

See "Enhancements (pg. 14)" for additional Beverage options. Additions and/or substitutions subject to price increase.

### **LUNCH • SALADS & APPETIZERS**

#### SELECT ONE (1)

Additions and/or substitutions subject to price increase.

#### **Mixed Greens**

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

#### Caesar

Hearts of romaine in a classic Caesar dressing, shaved Parmesan cheese and homemade croutons

#### Panevino

Mixed field greens, avocado, hearts of palm and cherry tomatoes in a balsamic vinaigrette

#### Andrea

Romaine, cucumbers, avocado, tomatoes, cannellini beans and radicchio, crumbled blue cheese in a lemon dressing

#### Tomato & Mozzarella

Fresh mozzarella cheese, sliced tomatoes, basil, and extra-virgin olive oil

#### Spinach & Ricotta Rice Croquette

Breaded and lightly fried rice ball filled with spinach and ricotta cheese on a bed of creamy tomato sauce

#### Grilled Artichoke Heart Flower

Grilled artichoke heart flower with EVOO, garlic, and shaved Parmigiano Reggiano on a bed of red oakleaf lettuce in a lemon vinaigrette

#### Crispy Polenta Cake

Breaded crispy corn meal & Parmigiano Reggiano cake with mushroom sauce



#### Meatballs

Meatballs, fresh tomato sauce, Parmigiano Reggiano, grilled ciabatta

#### Crab Cakes

Maryland-style crab cakes with honey mustard sauce +\$8.00 per guest

#### Burrata, Avocado & Heirloom Cherry Tomatoes

Imported burrata on a bed of with avocado, heirloom cherry tomatoes, and red onions in a balsamic Vinaigrette
+\$10.00 per guest

#### Ahi Tuna Crudo

Raw ahi tuna carpaccio, shallots, capers, pine-nuts, diced tomatoes, basil, parsley, micro arugula and lemon-infused EVOO +\$10.00 per guest

#### Beef Carpaccio

Thinly sliced raw beef with signature pink mayo-Brandy sauce, capers, shaved Parmigiano Reggiano, micro arugula +\$10.00 per guest

## LUNCH • ENTRÉES

#### SELECT UP TO THREE (3)

#### When multiple Entrées are selected, the higher Entrée price prevails.

Larger parties required to submit guest count entrée selections 7 days prior to Lunch Service.

Additions and/or substitutions subject to price increase.

#### Penne Vodka

Penne with creamy vodka - tomato sauce and parmesan cheese

#### Rigatoni Bolognese

Rigatoni with meat ragu' and parmesan cheese

#### Penne Vegetali

Penne with grilled eggplant, zucchini, yellow squash, asparagus, shiitake, and button mushrooms, oven roasted Roma tomatoes, peas and roasted red and yellow bell peppers in a lightly spicy garlic and EVOO sauce



#### Chicken Marsala

Sautéed chicken breast with sautéed mushrooms in a Marsala wine sauce, on a bed of spinach mashed potatoes

#### Chicken & Artichoke

Roasted boneless chicken breast in a lemon-butter sauce with artichoke hearts on a bed of spinach mashed potatoes +\$2.00 per guest

#### Grilled Scottish Salmon

Grilled Scottish salmon with sautéed vegetables and roasted potatoes drizzled with lemon-parsley sauce +\$3.00 per guest

#### New York Strip

Grilled New York strip on a bed of spinach mashed potatoes drizzled with a porcini, shiitake, and button mushroom sauce
+\$5.00 per guest

#### Veal Scaloppini Parmigiana

Thinly pounded veal scaloppini layered with fresh tomato sauce, Parmigiano Reggiano, and melted mozzarella on a bed of spinach-mashed potoatoes +15.00 per guest

#### Chilean Sea Bass

Roasted wild-caught Chilean sea bass dusted with breadcrumbs on a bed of spinach mashed potatoes +\$25.00 per guest



## **LUNCH • DESSERTS**

#### SELECT ONE (1)

Additions and/or substitutions subject to price increase

#### Red Velvet Cake

Traditional red velvet cake with layers of cream cheese filling

#### Mini Cannoli

Italian pastry filled with ricotta and dusted with powder sugar

#### Chocolate & Hazelnut Temptation

Dark chocolate fondant cake layered with chocolate & hazelnut cream

#### Lemon Tart

Pie crust filled with lemon custard sprinkled with pine-nuts and almonds

#### New York-style Cheesecake

Creamy cheesecake with a graham cracker crust

#### Traditional Tiramisù

Espresso-soaked sponge cake with mascarpone cheese dusted with cocoa powder

#### Panevino Trio

Chef's Selections +\$10.00 per guest

#### Outside Cake • Cake Cutting Fee

\$3.50 per guest

Schedule cake delivery with your Panevino Representative. Refrigerator may not be available for storage.



## SIGNATURE FOUR COURSE DINNER

Includes American-style Coffee & Iced Water

## Served Buffet-style or Family-style at \$75.00 per guest & Plated at \$70.00 per guest

See "Enhancements (pg. 14)" for additional Beverage options. Additions and/or substitutions subject to price increase.

### **DINNER • APPETIZERS**

#### SELECT ONE (1)

Additions and/or substitutions subject to price increase

#### Spinach & Ricotta Rice Croquette

Breaded and lightly fried rice ball filled with spinach and ricotta cheese on a bed of creamy tomato sauce

#### Grilled Artichoke Heart Flower

Grilled artichoke heart flower with EVOO, garlic, and shaved Parmigiano Reggiano on a bed of red oakleaf lettuce in a lemon vinaigrette

#### Crispy Polenta Cake

Breaded crispy corn meal & Parmigiano Reggiano cake with mushroom sauce

#### Meatballs

Meatballs, fresh tomato sauce, Parmigiano Reggiano, grilled ciabatta

#### Baked Vegetable Casserole (Plant-Based, Gluten Free)

A symphony of stewed zucchini, yellow squash, eggplant, bell peppers, onions, mushrooms, fennel seeds and thyme (Served Family Style for Parties over 20 Guests)

#### Baked Oysters (4 per guest)

In-shell baked oysters with fresh spinach, mozzarella, Parmigiano Reggiano, and béchamel +\$6.00 per guest

#### Raw Oyster Platter (4 per guest)

(Served Family-Style Only) +\$6.00 per guest



#### Shrimp Cocktail

Traditional shrimp cocktail +\$8.00 per guest

#### Crab Cakes

Crispy Maryland-style crab cakes with honey mustard dressing +\$8.00 per guest

#### Antipasto Rustico

Grilled marinated vegetables, fresh mozzarella, sliced tomatoes, salami, prosciutto, and mortadella +\$10.00 per guest

#### Beef Carpaccio

Thinly sliced raw beef with signature pink mayo-Brandy sauce, capers, shaved Parmigiano Reggiano, micro arugula +\$10.00 per guest

#### Ahi Tuna Crudo

Raw ahi tuna carpaccio, shallots, capers, pine-nuts, diced tomatoes, basil, parsley, micro arugula and lemon-infused EVOO +\$10.00 per guest

## **DINNER • SALADS**

#### SELECT ONE (1)

Additions and/or substitutions subject to price increase

#### **Mixed Greens**

Baby field greens, sliced tomatoes, and carrots in a balsamic vinaigrette

#### Caesar

Hearts of romaine in a classic Caesar dressing, shaved Parmesan cheese and homemade croutons

#### Tomato & Mozzarella

Fresh mozzarella, sliced tomatoes, basil, and extra-virgin olive oil

#### Andrea

Chopped romaine, cucumbers, avocado, tomatoes, cannellini beans and radicchio with crumbled blue cheese in a lemon dressing



#### Panevino

Mixed field greens, avocado, hearts of palm and cherry tomatoes in a balsamic vinaigrette

#### Pear & Gorgonzola

Sliced d'Anjou pear, arugula, caramelized walnuts, Gorgonzola cheese, radicchio and Belgian endive in a lemon vinaigrette +\$3.00 per guest

#### Burrata, Avocado & Heirloom Cherry Tomatoes

Imported burrata on a bed of with avocado, heirloom cherry tomatoes, and red onions in a Balsamic Vinaigrette
+\$10.00 per guest

## DINNER • ENTRÉES

#### SELECT UP TO FOUR (4)

#### When multiple Entrées are selected, the higher Entrée price prevails.

Larger parties required to submit guest count entrée selections 7 days prior to Dinner Service.

Additions and/or substitutions subject to price increase.

#### Spinach Cannelloni

Homemade spinach cannelloni filled with ricotta and spinach in a fresh tomato and béchamel sauce

#### Rigatoni with Sausage

Rigatoni with Gorgonzola and parmesan cheese in a creamy vodka-tomato sauce and homemade Italian sausage

#### Penne Mediterranean

Penne with roasted Roma tomatoes, black olives, capers, garlic and parsley in a lightly spicy fresh tomato sauce

#### Grilled Scottish Salmon

Grilled Scottish salmon with sautéed vegetables and roasted potatoes drizzled with lemon-parsley sauce

#### Chicken Cacciatora

Roasted bone-in chicken breast with sautéed mushrooms, onions, and bell peppers in a fresh tomato sauce on a bed of spinach-mashed potatoes



#### Chicken Panevino

Pan seared chicken breast layered with sautéed spinach, mozzarella, Parmigiano Reggiano, and béchamel in a creamy Vodka-tomato sauce on a bed of roasted potatoes

#### Chicken Saltimbocca

Pan seared chicken breast layered with Parma prosciutto & sage in a buttery-white wine sauce on a bed of spinach-mashed potatoes

#### Chicken Marsala

Sautéed chicken breast with sautéed mushrooms in a Marsala wine sauce on a bed of spinach mashed potatoes

#### **Braised Short Ribs**

Slowly braised beef short ribs in a red wine sauce on a bed of Gorgonzola-mashed potatoes +\$5.00 per guest

#### New York Strip

Grilled New York strip on a bed of spinach mashed potatoes drizzled with a porcini, shiitake, and button mushroom sauce
+\$5.00 per guest

#### Filet Mignon

Roasted beef filet mignon on a bed of spinach mashed potatoes in a porcini, shiitake, and button mushroom sauce +\$13.00 per guest

#### Veal Scaloppini Parmigiana

Thinly pounded veal scaloppini layered with fresh tomato sauce, parmigiano reggiano, and melted mozzarella on a bed of spinach-mashed potatoes +\$15.00 per guest

#### Surf & Turf

Roasted beef filet mignon and sautéed Shrimp in a Beurre Blanc-Tarragon sauce +\$20.00 per guest

#### Chilean Sea Bass

Roasted wild-caught Chilean sea bass dusted with breadcrumbs on a bed of spinach mashed potatoes
+\$25.00 per guest



## **DINNER • DESSERTS**

#### **SELECT ONE (1)**

Additions and/or substitutions subject to price increase

#### Red Velvet Cake

Traditional red velvet cake with layers of cream cheese filling

#### Mini Cannoli

Italian pastry filled with ricotta and dusted with powder sugar

#### Chocolate & Hazelnut Temptation

Dark Chocolate Fondant cake layered with Chocolate & Hazelnut cream

#### Lemon Pastry Cream Napoleon

Puff Pastry layered with lemon pastry cream

#### Lemon Tart

Pie crust filled with lemon custard sprinkled with pine-nuts and almonds

#### New York-style Cheesecake

Creamy cheesecake with a graham cracker crust

#### Traditional Tiramisù

Espresso-soaked sponge cake with Mascarpone cheese dusted with cocoa powder

#### Panevino Trio

Chef's Selections +\$10.00 per guest

#### Outside Cake • Cake Cutting Fee

\$3.50 per guest

Schedule cake delivery with your Panevino Representative. Refrigerator may not be available for storage.



## HORS D' OEUVRES

Hors d'oeuvres selections sold by the dozen. \*Minimum two (2) dozen per selection. May be hand passed or stationary.

\$72.00/doz.	<ul> <li>Jumbo Shrimp with Cocktail sauce and Lemon wedges</li> </ul>
\$60.00/doz.	New York Steak Brochette
\$60.00/doz.	Beefy Angus Sliders
\$60.00/doz.	• Mini Crab Cakes
\$60.00/doz.	Crispy Rice Noodle wrapped Shrimp with Ginger-Soy sauce
\$60.00/doz.	Beef Wellington
\$60.00/doz.	• Roasted Beef Filet with Caramelized Onions on a Crouton
\$60.00/doz.	Bacon wrapped Scallops
\$60.00/doz.	• Bruschetta - Arugula, Burrata cheese, Prosciutto & EVOO
\$54.00/doz.	Chicken Satay with Peanut Dipping Sauce
\$48.00/doz.	• Smoked Norwegian Salmon with Red Peppers, Chives and
	Goat Cheese on a Crouton
\$48.00/doz.	• Pulled Pork Puff Pastry Torte *(Minimum 4 Dozen Required)
\$42.00/doz.	• Vegetable Spring Rolls
\$42.00/doz.	• Bruschetta - diced Tomatoes, Garlic, Basil and EVOO
\$42.00/doz.	Scallop Ceviche on a Crouton
\$42.00/doz.	• Zucchini & Feta Cheese Croquette
\$42.00/doz.	• Mozzarella & Cherry Tomatoes Picks drizzled with EVOO
\$42.00/doz.	• Spinach and Ricotta Puff Pastry Torte *(Minimum 4 Dozen Required)
\$42.00/doz.	• Assorted Chef's Choice Desserts



## TRAYS & DISPLAYS • PIZZA

#### TRAYS & DISPLAYS

Selections are charged per guest. Minimum 10 Guests.

#### Vegetable Crudité

served with Ranch Dressing \$8.00 per guest

#### Sliced Seasonal Fresh Fruit

with Homemade Whipped Cream \$14.00 per guest

#### Imported Cheese Display

with Italian Bread \$22.00 per guest

#### Select Imported Meats

with Italian Bread \$22.00 per guest

#### Select Imported Meats & Imported Cheese Display

with Italian Bread \$25.00 per guest

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#### **PIZZA**

One Pizza serves 25 guests Pricing is per pizza.

Margherita Pizza • \$60.00 each

Vegetable Pizza • \$60.00 each

Pepperoni Pizza • \$65.00 each



## **STATIONS**

#### PASTA STATION

\$16.00 per guest Served with assorted Italian breads. Pricing is per guest, per pasta selection.

#### Penne Vegetali

Penne with grilled sautéed vegetables in a lightly spicy garlic and extra-virgin olive oil sauce

#### Penne Vodka

Penne with creamy vodka-tomato sauce and parmesan cheese

#### Rigatoni with Sausage

Rigatoni with Gorgonzola and parmesan cheese in a creamy vodka-tomato sauce and homemade Italian sausage +\$4.00 per guest

#### Rigatoni Bolognese

Rigatoni with meat ragù and parmesan cheese +\$4.00 per guest

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#### **CARVING STATIONS**

Served with freshly baked rolls and condiments.

Whole Ham • \$380.00 each (Serves 25-30 Guests)

Whole Roasted Turkey Breast • \$450.00 each (Serves 25-30 Guests)

Whole Beef Tenderloin • \$900.00 each (Serves 25-30 Guests)

Beef Prime Rib • \$900.00 each (Serves 25-30 Guests)

Carving Station Chef • \$250.00



## **ENHANCEMENTS**

#### NON-ALCOHOLIC BEVERAGES

Assorted Bottled Juices	\$4.50 each
Spring Water	\$4.25 each
Bottled Iced Tea	\$6.00 each
Pellegrino or Panna	\$6.00 each
Soda Bottles/Cans	\$4.75 each
Fountain Soda (Refills Included)	\$6.00 per person
Hot Tea or Fresh Brewed Iced Tea	\$75.00 per gallon
Regular / Decaffeinated Coffee	\$75.00 per gallon

#### **BAR OFFERINGS & PACKAGES**

#### BRONZE PACKAGE: Up to \$14.00 per drink or \$50 per guest for 2 Hours

House wine by the glass, domestic & import beer and non-alcoholic beverages Chardonnay; Pinot Grigio; Sauvignon Blanc; Merlot; Pinot Noir; Cabernet Sauvignon

#### SILVER PACKAGE: Up to \$18.00 per drink or \$70 per guest for 2 Hours

House wine by the glass, domestic & import beer and non-alcoholic beverages Chardonnay; Pinot Grigio; Sauvignon Blanc; Merlot; Pinot Noir; Cabernet Sauvignon Absolute Vodka; Tanqueray Gin; Bacardi Rum; Dewar's Scotch; Bulleit Whiskey; Cazadores Tequila

#### GOLD PACKAGE: Up to \$20.00 per drink or \$80 per guest for 2 Hours

House wine by the glass, domestic & import beer and non-alcoholic beverages Chardonnay; Pinot Grigio; Sauvignon Blanc; Merlot; Pinot Noir; Cabernet Sauvignon Grey Goose Vodka; Bombay Sapphire Gin; Captain Morgan Rum-Private Stock; Glenlivet 12 Year Scotch; Woodford Reserve Whiskey; Patron Tequila

#### PLATINUM PACKAGE: Up to \$25.00 per drink or \$95 per guest for 2 Hours

House wine by the glass, domestic & import beer and non-alcoholic beverages Chardonnay; Pinot Grigio; Sauvignon Blanc; Merlot; Pinot Noir; Cabernet Sauvignon Belvedere Vodka; Monkey 47 Gin; Ron Zacapa XO Rum; Oban 14 Year Scotch; Wild turkey Rare Breed Whiskey; Casamigos Anejo

Each additional hour: \$15.00 per guest, per hour

Corkage Fee \$35.00 per bottle (For special requests) In-Room Bar Rental & Bartender \$175.00 per bar set-up / bartender

A beverage tab will be calculated and totaled at end of service.



## AUDIO VISUAL EQUIPMENT RENTALS

#### **AUDIO RENTALS**

### VISUAL RENTALS

Sound Systems

Fender Speaker w Floor Stand \$100 per unit Bluetooth PA Sound System

\$300 per unit

Microphones & Stands

Wireless Handheld \$75 per unit Wireless Headset or Lavalier \$100 per unit Wireless "Madonna" Mic \$150 per unit

Floor or Tabletop Mic Stand \$25 per unit

Sound Mixer \*\*\*Required for 2 or more mics

Mackie-Pro 12 Channel Mixer \$220 per unit

**Display Monitors** 

85" LED TV w/ Stand \$475 per unit

Screen & LCD Package \$575 per unit

Motorized (8'X6') Screen

LCD Projector

HDMI/Power Cords

**Video Conferencing** 

Flip Chart Package

Meeting Owl \$400 per unit

Video Switcher \*\*\*Required for multiple TV projection

Video Matrix \$200 per unit

\$75 per unit

#### **OTHER OFFERINGS**

Lighting Accessories \$50 per unit LED Multi Color Up Light **HDMI** Cords \$25 per unit Power Strips \$25 per unit AV Tech Services \*\*\*Outsourced to ENCORE USBC to Multiport Adaptor \$25 per unit AV Tech Labor \$120 per hour Wireless Presenter \$50 per unit \$25 per unit Easel

\*\*\* 4-Hour minimum

\*\*\* # of hours TBD by set up

#### **Always Complimentary**

Wired (Upon Request) or Wireless Internet up to 200Mbps Bandwidth Podium, A/V Table, and Registration Table w/ 2 Chairs upon Request

#### OUTSIDE A/V AND ASSESSMENT FEE

Additional equipment and/or services not listed above may be quoted separately. Such rental items may be subject to 8.375% sales tax (\*or current rate at time of event).

Panevino reserves the right to charge a 35% assessment fee, should you choose to provide your own audio-visual equipment by hiring outside AV or any other means. This fee is applied at 35% of Panevino's rate for the same or similar equipment brought in.

#### A/V CANCELLATION

Written cancellation of the ordered equipment and services must be received in writing seventy-two (72) hours prior to scheduled event set-up time. Refunds will not be given for orders cancelled less than seventy-two (72) hours prior to the event set-up time. To ensure availability, please reserve equipment 14 days in advance. Additional charges may apply to orders placed within 48 hours of event date.

#### Roni Corrick • Special Events Sales Director

Please contact us at 702-222-2409 or via e-mail at roni@panevinolasvegas.com