

Distill

A LOCAL BAR

Banquet & Conference Room

Distill is home for corporate events, private celebrations, professional receptions, happy hours, charity fundraisers, and much more. Our beautiful 1,900 square foot space located above your favorite local bar can accommodate up to 100 guests of all ages, with a private entrance, patio and restrooms.

From how guests are greeted at the door to the way their drinks are poured, every detail matters at Distill. Every aspect of your booking is customizable as our only goal is to exceed your expectations.

Our Executive Chef has created several delicious and thoughtful menus for you to choose from for any event at any time of day or night. When combined with our state of the art sound system, 139 inch 10k projector and screen, themed party options, and full service event planning and management, we are ready to handle all your event needs.

Thank you for considering us and we look forward to hosting your next event.

725-251-7020
banquets@distillbar.com



Beverage Options

BEER

Domestic Beer	\$5 +
Craft/Import Drafts/Bottles	\$6 +

WINE

Wine by the Glass	\$6 +
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WINE BY THE BOTTLE

Price List Supplied Upon Request

LIQUOR

Well Liquor	\$6
Call Liquor	\$7 +
Premium Liquor	\$9 +

NON-ALCOHOLIC BEVERAGES

Coffee, Tea, Soda, Bottled Water and Juices	\$3
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DRINK TICKETS

Purchase drink tickets for your guests \$10.00/each. Includes all Non-Alcoholic Beverages, Call and Premium Bar, Domestic and Import Beer and Wine by the Glass

Bar Packages

<i>All Pricing Per Person</i>	2H	4H
NON-ALCOHOLIC BEVERAGES Includes: Coffee, Teas, Sodas, Juices and Bottled Water	\$6	
BEER, WINE AND BOTTLED WATER Includes: all Non-Alcoholic Beverages, and Bottled Water Beer: Imported, Domestic House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio	\$22	\$36
CALL BAR Includes all the above items in addition to: Vodka: Tito's, New Amsterdam Tequila: Corralejo Scotch: Johnnie Walker Red Label Gin: Tanqueray Rum: Malibu, Bacardi Liqueurs: Southern Comfort, Kahlua, Jager Bourbon: Jack Daniel's, Jameson	\$39	\$55
PREMIUM BAR Includes all the above items in addition to: Vodka: Ketel One, Grey Goose Tequila: Don Julio Scotch: Johnnie Walker Black Label Gin: Bombay Sapphire Rum: Captain Morgan Liqueurs: Amaretto di Saronno, Baileys Bourbon: Maker's Mark, Crown Royal	\$53	\$67

Cocktail Reception

SMALL BITES - *Served Buffet Style*

PACKAGE ONE

Choice of any four (4) items listed below

25 GUESTS

\$750

PACKAGE TWO

Choice of any six (6) items listed below

50 GUESTS

\$1,525

PACKAGE THREE

Choice of any eight (8) items listed below

100 GUESTS

\$3,000

Mozzarella Sticks
Nashville Hot Sliders
Cheeseburger Sliders
Pulled Pork Sliders
Buffalo Chicken Fingers
Blackened Ahi Street Tacos
Philly Cheesesteak Eggs Rolls
Buffalo Chicken Egg Rolls
Mashed Potato Bites
Chipotle Chicken Nachos
Carne Asada Street Tacos
Chicken Nachos

ELEVATED SMALL BITES - *Passed Hors D'oeuvres*

\$40.95/per person

Short Rib au Poivre Canapes
Blackened Ahi & Cucumber Crudite
Herb Crusted Lamb Lollipops
Smoked Salmon Canapes
Firecracker Shrimp Tacos
Shrimp & Asparagus Tempura

Breakfast Offerings

SUNRISE BREAKFAST

\$21.95/ per person

Eggs:	Choice of Scrambled, Mini Vegetable Frittata, or Eggs Benedict
Potato:	Choice of Golden Brown Hash Browns, Country Potatoes, or Potato Latkes
Protein:	Choice of Bacon, Turkey Bacon, Sausage, Corned Beef Hash or Mini Chicken Fried Steak Fritters
Bread:	Choice of Silver Dollar Pancakes, Mini Waffles, French Toast Sticks or Biscuits and Gravy

CLASSIC BREAKFAST

\$20.95/ per person

Eggs:	Served Scrambled
Potato:	Choice of Golden Brown Hash Browns or Country Potatoes
Protein:	Choice of Bacon, Turkey Bacon or Sausage
Bread:	Choice of Silver Dollar Pancakes, Mini Waffles or French Toast Sticks

THE CONTINENTAL

\$18.95/ per person

Seasonal Fresh Fruit Platters
Mini Summer Berry Yogurt Parfaits
Assorted Croissants, Muffins, Pastries & Bagels
Assorted Toasts: Avocado, Strawberry Balsamic Cream Cheese, Smoked Salmon

BREAKFAST ADD ONS

Brown Sugar Oatmeal	\$2 Per Person
Seasonal Fruit Platter	\$3 Per Person
Cold Breakfast Cereal and Milk	\$3 Per Person
Croissants and Danishes	\$4 Per Person

All Breakfast Packages Include Beverage Service

Orange Juice, Tomato Juice, Pineapple Juice, Dark Roast Coffee, Decaf Coffee and Assorted Hot Teas

Lunch Offerings

THE INTERNATIONAL

\$26.95/ per person

- Salad:** Choice of Pasta Salad or Chopped House Salad with Spring Mix, Red Onions, Tomatoes, Feta Cheese, Croutons and Lemon Vinaigrette
- Main:** Grilled Shrimp Pomodoro with Angel Hair Pasta, sautéed with Cherry Tomatoes, Roasted Garlic, Fresh Basil and Shaved Parmesan
- Roasted Tuscan Chicken with White Wine, Olives, Sundried Tomatoes and Herbs
- Sides:** Breadbasket, Rice Pilaf & Seasonal Vegetables
- Dessert:** Ricotta Zeppole with Raspberry Sauce

THE CABANA

\$27.95/ per person

- Salad:** Choice of Chili Lime Avocado Salad or Chipotle Caesar Salad with Parmesan Vinaigrette
- Main:** Hand Crafted Mini Flatbread Trio: Tuscan Chicken, Margarita and Chili Street Corn
- Mini Street Tacos: Blackened Ahi, Chicken Tinga and Al Pastor
- Sides:** Breadbasket, Roasted Lemon Pepper Potatoes & Seasonal Vegetables
- Dessert:** Churro Cinnamon Sugar Cookies

THE BISTRO

\$27.95/ per person

- Salad:** Choice of Caprese Salad with Pesto Vinaigrette or Chopped House Salad with Spring Mix, Red Onions, Tomatoes, Feta Cheese, Croutons and Lemon Vinaigrette
- Main:** Stuffed Shells with Spinach, Ricotta, Basil and Toasted Bread Crumbs
- Chicken Milanese: Crispy Chicken, Sundried Tomatoes, Lemon and Parmesan
- Sides:** Breadbasket, Roasted Lemon Pepper Potatoes & Seasonal Vegetables
- Dessert:** Ricotta Zeppole with Raspberry Sauce

ELEGANCE

\$27.95/ per person

- Salad:** Choice of Classic Caesar Salad or Chopped House Salad with Spring Mix, Red Onions, Tomatoes, Feta Cheese, Croutons and Lemon Vinaigrette
- Main:** Braised Beef Tips with Demi-Glace
Roasted Chicken in our Rosemary Honey Dijon Pan Sauce
- Sides:** Breadbasket, Rice Pilaf & Seasonal Vegetables
- Dessert:** Chocolate Chip Brownies with Whipped Cream and Fresh Strawberries

THE HERO

\$24.95/ per person

- Salad:** Choice of Pasta Salad or Classic Caesar Salad
- Main:** Hand Crafted Sandwiches:
Focaccia Caprese Sandwich
Ciabatta with Smoked Bacon, Turkey, Lettuce, Tomato, Onions
Roasted Chicken and Pesto with Spinach and Tomatoes
- Sides:** Breadbasket, Roasted Lemon Pepper Potatoes & Seasonal Vegetables
- Dessert:** Mini Cookies and Cream Cannolis

THE LUNCH BREAK

\$22.95/ per person

- Salad:** Choice of Pasta Salad or Spring Mix Salad with Cucumbers, Cherry Tomatoes, and Croutons with Choice of Dressing
- Main:** Pan Roasted Monterey Chicken with Grilled Sweet Peppers, Caramelized Onions and Pepper Jack Cheese
Citrus Grilled Salmon with Lemon Butter and a Citrus Chili Glaze
- Sides:** Breadbasket, Rice Pilaf & Seasonal Vegetables
- Dessert:** Chocolate Chip Cookies

Dinner Offerings

THE GATHERING

\$46.95/ per person

- Starters:** Choice of Chopped House Salad with Spring Mix, Red Onions, Tomatoes, Feta Cheese, Croutons and Lemon Vinaigrette or Chefs Cobb Salad with Romaine, Bacon, Tomato, H.B. Egg, Cheddar, Pickled Red Onions and Ranch Dressing
- Main:** Filet Au Poivre: Pan Roasted Filet in a Brandy Peppercorn Sauce
Chicken Fricassee: Chicken braised in White Wine, Tomatoes, Baby Carrots, Shallots and Garlic
- Sides:** Breadbasket, Mashed Potatoes & Seasonal Vegetables
- Dessert:** Mini Beignets with Powdered Sugar and Toffee Sauce

THE SUPPER CLUB

\$42.95/ per person

- Starters:** Choice of Chopped House Salad with Spring Mix, Red Onions, Tomatoes, Feta Cheese, Croutons and Lemon Vinaigrette
Honey Crisp Salad with Baby Greens, Toasted Pecans, Cranberries, Honey Crisp Apples, Blue Cheese Crumbles and White Balsamic Vinaigrette
- Main:** Sticky Braised Short Ribs cooked in our House BBQ Glaze
Cherry Wood Smoked Turkey Breast with Black Pepper Turkey Gravy and Cranberry Coulis
- Sides:** Breadbasket, Mashed Potatoes & Seasonal Vegetables
- Dessert:** Molten Lava Cake with Raspberry Sauce

THE GREAT GREEK

\$42.95/ per person

- Starters:** Mini Spanakopita Tarts, Roasted Garlic Hummus, Quinoa Tabbouleh Salad and Fresh Baked Pita served with Marinated Olive, Tomatoes, Feta and Mizithra Cheeses
- Main:** Chicken or Lamb Kofta served with Tzatziki
Greek Beef Stifado: Slow Braised Short Ribs in Red Wine, Tomatoes, and our Greek Spice Blend
- Sides:** Roasted Lemon Greek Potatoes with Feta, Marinated Grilled Vegetables
- Dessert:** House Made Baklava served with All-Natural Honey and Pistachios

THE CLASSIC

\$40.95/ per person

- Starters:** Choice of Chopped House Salad with Spring Mix, Red Onions, Tomatoes, Feta Cheese, Croutons and Lemon Vinaigrette or Classic Caesar Salad
- Main:** Filet Marsala: Filet of Beef in our House Mushroom Marsala Sauce
Blackened Atlantic Salmon with Citrus Butter
- Sides:** Breadbasket, Mashed Potatoes & Seasonal Vegetables
- Dessert:** Mini Cheesecakes with Raspberry Sauce

THE LUAU

\$38.95/ per person

- Starters:** Traditional Style Hawaiian Mac Salad and Spring Mix Salad with Cucumbers, Cherry Tomatoes, and Croutons with Choice of Dressing
- Main:** Huli Huli Chicken: Traditional Hawaiian Chicken Marinated and Grilled
Kalua Pulled Pork: House Marinated and Slow Roasted
- Sides:** Hawaiian Dinner Rolls, Teriyaki Grilled Vegetables and Hawaiian Fried Rice
- Dessert:** Macadamia & White Chocolate Cookies

LITTLE ITALY

\$42.95/ per person

- Starters:** Panzanella Salad, Cherry Tomato Bruschetta and Caprese Skewers
- Main:** Lemon Chicken Piccata with Penne Pasta
Classic Spaghetti Bolognese with House-Made Meatballs
- Sides:** Sea Salt Roasted Potatoes, Charred Broccolini and Roasted Red Peppers
- Dessert:** Ricotta Zeppole with Raspberry Sauce

THE SMOKEHOUSE BBQ

\$40.95/ per person

- Starters:** Roasted Potato Salad, Smoke House Coleslaw and a Citrus Watermelon Salad
- Main:** Slow Smoked BBQ Brisket with House BBQ Sauce
Georgia Style Chopped Pork with House BBQ Sauce
- Sides:** Drunken BBQ Baked Beans and White Cheddar Mac and Cheese
- Dessert:** Brown Sugar Cookies

THE FIESTA

\$39.95/ per person

- Starters:** Chili Lime Salad
- Main:** Sopes de Frijoles with Refried Beans, Cotija, Avo Lime Crema and Pickled Red Onions
- Flautas with Chorizo, Potatoes, Pepper Jack and Chili Verde
- Carne Asada Marinated in Cerveza, Lime Juices and Tajin then Fire Grilled
- Hatch Green Chili Chicken Enchiladas with House Made 505 Style Green Chili, Shredded Chicken, and Pepper Jack Cheese
- Sides:** Cilantro Lime Rice, Refried Pinto Beans, Roasted Street Corn
- Dessert:** Cinnamon Sugar Churros with Dulce de Leche Sauce

THE GOLDEN FLOWER

\$34.95/ per person

- Starters:** Chicken or Vegetable Egg Rolls, Crispy Chicken Dumplings and Chicken Lettuce Wraps
- Main:** Orange Chicken
- Kung Pao Chicken
- Mongolian Beef
- Crispy Firecracker Shrimp
- Honey-Walnut Shrimp
- Sides:** Chicken Fried Rice and Vegetable Chow Mein
- Dessert:** Toasted Pineapple Tarts with Sesame Caramel Sauce



Elevated Dinner Offerings

THE GREAT GATSBY

\$99.95/ per person

- Starters:** Truffled Sashimi: Ahi, Shiso, Beluga Caviar with Black Truffle Soy
White Truffle Arancini: Black Truffle Risotto, Parmesan Cream
Green Goddess Harvest Salad: Baby Carrots, Charred Cauliflower, Kale & Arugula
- Main:** Osso Bucco: Slow Braised Lamb Shank, Red Wine Espagnole
Filet Oscar: Jumbo Crab and Bernaise Sauce
- Sides:** Breadbasket, Roasted Brussels Sprouts, Roasted Heirloom Root Vegetables
- Dessert:** Flourless Dark Chocolate Torte with Blackberry Compote and Diplomat Cream

THE CELEBRATION

\$82.95/ per person

- Starters:** Maryland Blue Crab Cakes with Roasted Jalapeno and Basil Remoulade and Charred Corn Relish
Mini Beef Wellington with Prociutto, Mushroom Duxelles, Puff Pastry and Creamed Horseradish
Prosciutto and Melon Salad with Fresh Mozzarella, Heirloom Tomatoes, Crostini and Champagne Vinaigrette
- Main:** Peppercorn Crusted Prime Rib with Creamy Horseradish and Demi-Glace
Herb Crusted Rack of Lamb with Mint Gremolata and Red Wine Demi-Mint Glace
Stuffed Lobster Fuego
- Sides:** Breadbasket, Smoked Gouda Potato Dauphinoise, Roasted Balsamic Vegetables
- Dessert:** Crème Brule Cheesecake with Chantilly Cream and Espresso Chocolate Sauce

THE CHEF'S TABLE

\$72.95/ per person

- Starters:** Warm Brie en Croute: Puff Pastry, Warm Brie Cheese, Cranberry Coulis, Candied Pecans, Crostinis and Fresh Mint
- Truffled King Crab Dip: Wine Poached Crab, Boursin, Micro Greens and Sourdough Tuile
- Burrata Caprese: Burrata Cheese, Charred Heirloom Tomatoes, Pistachios, Micro Basil and Ice Wine Vinaigrette
- Main:** Short Rib Ragu with Ricotta and Penne Pasta
- King Crab Bucatini with Sundried Tomatoes, Broccolini, Pine Nuts and Roasted Red Peppers
- Sides:** Breadbasket, White Truffle Risotto with Aged Parmesan and Porcini Mushrooms, Roasted Vegetable Caponata with Eggplant, Squash Heirloom Tomatoes, Sweet Peppers and Shallots
- Dessert:** Banana Fosters Cheesecake with Caramel Sauce and Whipped Mascarpone

ELEVATED DINNER ADD ONS

Carving Station	\$75
Live Cooking Station	\$200
Plated Dinner	\$3 Per Person
Cake Slicing Fee	\$25
Corking Fee	\$35



Add On Services

AUDIO VISUAL

Epson Projector & Screen	\$50
Owl Microphone/Camera	\$50
Podium	\$25
Dry Erase Board	\$25
Post It Flip Chart with Markers	\$40
Easel	\$10

ENTERTAINMENT & DECOR (starting prices for add on services)

DJ	\$400 +
Bands	\$1,000 +
Karaoke	\$150 +
Dance Floor	\$400 +
Photo Booth	\$400 +
Themed Room Decor	\$500 +
Roaring 20's / Old Vegas / Gatsby Celebration (centerpieces, tealights)	
Luau	
Rocking 80's Party	
Ice Sculpture	\$400 +
Centerpieces	\$10 per table
Chair Covers	\$2 per chair
Backdrop	\$50
Personalized Event Signage (18x24 poster)	\$30 +
Table Linens (Black or White Tablecloth Included) <i>Additional Colors and Linen Napkins Available</i>	Priced Upon Request
Cocktail Tables with Black or White Linens	\$20
Dessert Table Banquet 6'	\$20

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