



AQUAKNOX

Global Water Cuisine- By Chef Tom Moloney

Located on Restaurant row in the Venetian Resort Hotel Casino
3355 Las Vegas Blvd South, Suite 109, Las Vegas, NV 89109

Aquaknox, by E-brands Restaurants, an Orlando based multi-concept restaurant group showcases the culinary talents of Chef Tom Moloney. Chef Tom uses his California heritage in the approach to this innovative menu, while offering classical techniques in preparation of the best seafood available. Aquaknox is a casually sophisticated, global seafood restaurant offering a superb raw bar, extensive wine list and stylish lounge for enjoyment into the late hours.

Dining room is open daily from 5:00pm to 11:00pm
Lounge and bar is open daily from 3:00pm to 2:00am

PRIVATE BANQUET SPACE & CAPACITIES

Rooms	Seated Dinner	Reception
Aqua Room	10 to 80 Guests	80 to 120 Guests
Restaurant Buy Out	275 Guests	650 Guests

SEMI-PRIVATE BANQUET SPACE & CAPACITIES

Area	Seated Dinner	Reception
Aqua Cove	8 to 14 Guests	N/A
Chef's Viewing Alley	10 to 60 Guests	N/A
Chef's Table	8 to 12 Guests	N/A
Lounge	N/A	30 to 125 Guests

The full restaurant and a private dining room are available for corporate or social events. Our team of catering professionals is available to provide expert planning services and a wide range of options including a la carte dining, wine dinners, receptions and custom menus.

To plan your next event, please contact group sales at 702-414-3985

SEATED DINNER MENUS

AQUAKNOX

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Banquet Menu I

Salad Course

Mixed Field Greens & Herb Salad
Champagne Vinaigrette

Entrée Course

Guests Selection of:

Seared Maine Scallops

Black Truffle Creamed Corn, Maitake Mushrooms, Chive-Potato Puree,
Baby Spinach

Or

Oven Roasted Chicken

Warm Potato-Artichoke Salad, Lemon-Caper Veloute, Black Olive Oil

Or

Prime Filet Mignon

Potato Puree, Madeira Mustard Reduction

Dessert Course

Please pre-select

Chocolate Mousse Cake

House Made Vanilla Ice Cream, Red Fruit Coulis

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Enhance your dinner with a cocktail and hors d'oeuvres reception prior to your dinner
Chef's selection of passed hors d'oeuvres available for:

30 minutes of passed hors d'oeuvres

45 minutes of passed hors d'oeuvres

All prices subject to 7.75% tax, 20% service

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Banquet Menu II

Appetizer Course
Chef's Seafood Selection

Soup Course
Lobster Bisque
Crème Fraiche, Caviar Lobster Medallion

Entrée Course
Guests Selection of:
Seared Fennel Dusted Ahi Tuna
Beluga Lentils, Braised Escarole, Blood Orange Chimichurri, Shaved Radish
Or
Oven Roasted Chicken
Warm Potato-Artichoke Salad, Lemon-Caper Veloute, Black Olive Oil
Or
Prime Filet Mignon
Potato Puree, Madeira Mustard Reduction

Dessert Course
Please pre-select
Chocolate Mousse Cake
House Made Vanilla Ice Cream, Red Fruit Coulis
Or
Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Enhance your dinner with a cocktail and hors d'oeuvres reception prior to your dinner
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Banquet Menu III

Appetizer Course

Prawn Cocktail

Salad Course

Romaine Heart Salad

Blue Cheese Caesar

Entrée Course

Guests Selection of:

Sautéed John Dory

Lobster Succotash and Sweet Corn Broth

Or

Seared Maine Scallops

Black Truffle Creamed Corn, Maitake Mushrooms, Chive-Potato Puree,

Baby Spinach

Or

Prime Filet Mignon

Potato Puree, Madeira Mustard Reduction

Dessert Course

Please pre-select

Chocolate Mousse Cake

House Made Vanilla Ice Cream, Red Fruit Coulis

Or

Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Enhance your dinner with a cocktail and hors d'oeuvres reception prior to your dinner

Chef's selection of passed hors d'oeuvres available for

30 minutes of passed hors d'oeuvres

45 minutes of passed hors d'oeuvres

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Banquet Menu IV

Appetizer Course

Jumbo Lump Crab Cakes
Market Vegetables Relish and Citrus Aioli

Salad Course

Heirloom Tomato Salad
Tomato Water, Fresh Mozzarella, Arugula, Yellow Watermelon, Red Wine
Vinaigrette

Entrée Course

Guests Selection of:
Grilled Jumbo Prawns
Yellow Tomato "Puttanesca", Israeli Cous Cous, Watercress, Arbequina
Olive Oil, Meyer Lemon Cream
Or
Oven Roasted Chicken
Warm Potato-Artichoke Salad, Lemon-Caper Veloute, Black Olive Oil
Or
Petit Filet Oscar
Seasonal Vegetables and Mashed Potatoes

Dessert Course

Please pre-select

Chocolate Mousse Cake
House Made Vanilla Ice Cream, Red Fruit Coulis
Or
Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Enhance your dinner with a cocktail and hors d'oeuvres reception prior to your dinner
Chef's selection of passed hors d'oeuvres available for

30 minutes of passed hors d'oeuvres
45 minutes of passed hors d'oeuvres

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Banquet Menu V

Appetizer Course

Seafood Plateau
(Served Sharing Style)
Mussels, Oysters, Clams, Prawns, Lobster, Crab and Ceviche

Salad Course

Romaine Heart Salad
Blue Cheese Caesar

Entrée Course

Guests Selection of:
Alaskan Halibut
Spring Vegetable Medley, Salsify, Romano Beans, Limoncello Vinaigrette
Or
Grilled Jumbo Prawns
Yellow Tomato "Puttanesca", Israeli Cous Cous, Watercress, Arbequina
Olive Oil, Meyer Lemon Cream
Or
Duet of Petit Filet Mignon and Maine Lobster Tail
Madeira Mustard Demi Glace and Drawn Herb Infused Butter

Dessert Course

Please pre-select

Chocolate Mousse Cake
House Made Vanilla Ice Cream, Red Fruit Coulis
Or
Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

Enhance your dinner with a cocktail and hors d'oeuvres reception prior to your dinner
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Seated Lunch Options

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Menu I

Salad Course

Asian Field Greens
Citrus Vinaigrette

Entrée Course

Guests Selection of:

Sautéed Breast of Chicken
Warm Potato-Artichoke Salad
Or

Mesquite Grilled King Salmon
Kalamansi Crème Fraîche, Vegetable Barigoule, Crispy Artichokes
Or
Steak Frite

Dessert Course

Please pre-select

Chocolate Mousse Cake
House Made Vanilla Ice Cream, Red Fruit Coulis
Or
Chef's Selection Seasonal Dessert Platter (\$5.00 up charge)

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Cocktail Reception

Chef Moloney presents the following menu which offers your guests a tour of the cuisine that has made Aquaknox famous.

Butler Passed Hors d'Oeuvres

Tomato Salad on Crostini
Zucchini Pancakes
Grilled Chicken Satay

Chef's Fresh Seafood Display

Louisiana Prawns
Crab Claws
Shrimp Ceviche
Lobster Cocktail

Served with Aquaknox Cocktail Sauce and Mustard Sauce

Vegetable Display

A variety of Fresh Vegetables Marinated in Chef's Special Herb Dressing
Or
Passed Tempura Vegetables

International Cheese Display

1.5 Hour Reception with Call Brand Bar

2 Hour Reception with Call Brand Bar

3 Hour Reception with Call Brand Bar

Premium bar service is available.

A selection of additional butler passed hors d'oeuvres is available by the piece

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1.5 Hour Butler Passed Reception - 8 items unlimited

2 Hour Butler Passed Reception - 8 items unlimited

3 Hour Butler Passed Reception - 8 items unlimited

Hosted Call Brand Bar for Two Hours

Featuring: Call Brand Liquor, House Select White and Red Wine,
Domestic and Imported Beer, Assorted Soft Drinks and Fresh Juices

Please pre-select 8 from the option below

Assortment of Crostinis- Cheese, Tomato Salad & White Bean

Assortment of Satays – Grilled Shrimp, Shrimp Ceviche, Chicken, Beef & Fruit Satays

Tempura Vegetables

Salmon Rillettes on Crostini

Smoked Duck on Mini Biscuits

Spanikopita

Deviled Quail Eggs

Roasted Potatoes and Caviar

Mini Crab Cakes

Mini Lobster Éclairs

Oyster or Crab Fritters

Mini Tuna Nicoise

Fish Tacos

Oyster Shooters

Gulf Prawn Cocktail

Smoked Salmon on Brioche

Confit Salmon with Salsa Verde Served in Lettuce Cups

Steak Au Poivre

Mini Beef Wellington

Steak Tartare on a Steak Fry, Kimchi Aioli

Mini Steak Oscars

Add The following to enhance your party

Grilled Vegetable Platter

International Cheese Display

Assorted Passed Sweets

Additional hours available

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Butler Passed Hors d'Oeuvres by the Piece

CHEESE CROSTINI

TOMATO SALAD ON CROSTINI

WHITE BEAN CROSTINI

GRILLED FRUIT SATAYS

GRILLED CHICKEN SATAYS

GRILLED BEEF SATAYS

GRILLED SHRIMP SATAYS

EGGPLANT ROULADE & CAPONATA

TEMPURA VEGETABLES

SALMON RILLETES ON CROSTINI

SMOKED DUCK ON MINI BISCUITS

SPANIKOPITA

TUNA OR VEGETARIAN SUSHI ROLLS

DEVEILED QUAIL EGGS

ROASTED POTATOES AND CAVIAR

BELINIS WITH CAVIAR @ MARKET PRICE

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Butler Passed Hors d'Oeuvres by the Piece

MINI CRAB CAKES

CRAB RANGOON

MINI LOBSTER ECLAIRS

SEAFOOD BEIGNETS

OYSTER FRITTERS

CRAB FRITTERS

SHRIMP CEVICHE SKEWERS

MINI TUNA NICOISE

FISH TACOS

OYSTER SHOOTERS

GULF PRAWN COCKTAIL

SMOKED SALMON ON BRIOCHE

CONFIT SALMON WITH SALSA VERDE served in lettuce cups

STEAK AU POIVRE

MINI BEEF WELLINGTON

STEAK TARTARE ON A STEAK FRY, KIMCHI AIOLI

MINI STEAK OSCARS

All prices subject to 7.75% tax, 20% service