



Delilah

GROUP DINING



Delilah at Wynn Las Vegas is a modern day supper-club offering a beautiful and lively social dining atmosphere. In partnership with acclaimed global hospitality firm The h.wood Group, owned by John Terzian and Brian Toll. Located in the exclusive Tower Suites enclave, Delilah Las Vegas creates an alluring hotspot that merges exquisite service and exceptional food in an immersive environment.

PRIVATE DINING OPPORTUNITIES

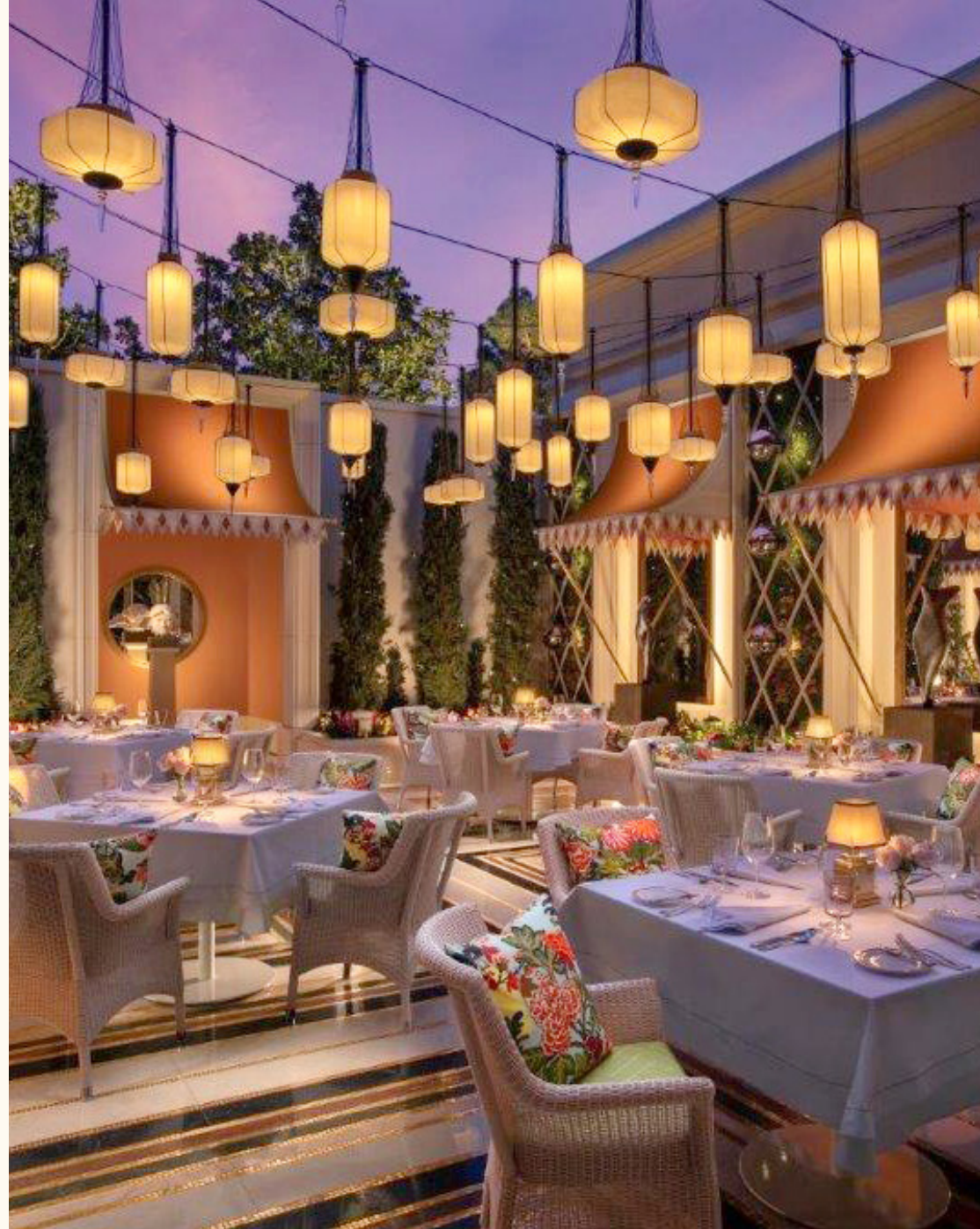
MAXIMUM CAPACITY

Right Patio Area	30 seated 60 reception
Left Patio Area	24 seated
Private Dining Room	30 seated
Chef's Table	10 seated

BUY-OUTS All of Delilah may be reserved for a private seated dinner for up to 130 guests, or a gala cocktail reception for up to 250 guests.

Elegant attire please; no jeans, shorts, or athletic wear. No guest under the age of 21 permitted after 7:30 p.m. Delilah is a smoke-free environment; with smoking permitted on the Patio only. Reservations are recommended. Food and beverage minimums are quoted for a two and a half (2.5) hour dining experience and do not include tax or gratuities. Please refer to the Resort Group Dining Policies for a comprehensive overview of all policies associated with group dining.

delilahwynnlasvegas.com
restaurant.groupdining@wynnlasvegas.com (702) 770-2251



ACCOMMODATIONS



TRAY PASSED CANAPES



COLD

Spicy Tuna Chip*
Truffle Deviled Egg
Caviar Toast
King Crab Caesar on Endive

HOT

Baby Crab Cakes
Patatas Bravas (V) (GF)
Short Rib Vol Au Vent Philly
Wild Mushroom & Truffle Arancini (GF)
Pretzel Wrapped Pigs in a Blanket
Macaroni Bites

SWEET

Hazelnut Napoleon
Assorted Macarons
Strawberry Orange Blossom
Cheesecake
Carrot Cake
Chocolate Tart
Lemon Blueberry Meringue Tart

\$45 per person, per hour
for four selections

\$60 per person, per hour
for six selections

\$75 per person, per hour
for eight selections

SUPPLEMENTAL

Encore Plateau*

Includes shrimp, oysters, king crab,
Maine Lobster

\$45 per person

*Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness.

(V) Vegan, (GF) Gluten Free



DINNER OPTION ONE

- Parties of 18 or more in Private Spaces will require a fully family style menu
- Parties of 12 or more in the Main Dining Room will require a fully family style menu

STARTERS

for the table

SPICY TUNA TARTARE*

Korean chili, asian pear, avocado mousse, sudachi lime ponzu, sesame rice cracker

CAESAR SALAD

crisp romaine lettuce, parmigiano reggiano, tomato tapenade, garlic caper croutons

BLACK TRUFFLE LOBSTER ROLLS

maine lobster sliders, brown butter brioche, fines herbs, truffle aioli

APPETIZERS

for the table

CHICKEN TENDERS

spicy bbq & buttermilk ranch & zab's hot honey

PIGS IN A BLANKET

wagyu beef franks, buttery pretzel, honey mustard

WAGYU BEEF TARTARE*

porcini aioli, parmesan, shoestring fries

ENTRÉES

choice of

ROASTED HERITAGE CHICKEN

confit shallot, pretzel mushrooms, sherry chicken jus

FAROE ISLAND SALMON*

brentwood sweet corn, baby summer squash, saffron riesling sauce

FILET MIGNON*

9oz. Schuyler Ranch, Nebraska, USDA prime

SIDE DISHES

for the table

MACARONI GRATINÉE

mimolette cheese fondue & black truffle béchamel

GRILLED GREEN ASPARAGUS

black garlic, pecorino, meyer lemon

DESSERT

for the table

PISTACHIO CHEESECAKE

KENDALL'S SLUTTY BROWNIE

\$245 per person

Excluding beverages, tax and service charge



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DINNER OPTION TWO

- Parties of 18 or more in Private Spaces will require a fully family style menu
- Parties of 12 or more in the Main Dining Room will require a fully family style menu

STARTERS

for the table

CAESAR SALAD

crisp romaine lettuce, parmigiano reggiano, tomato tapenade, garlic caper croutons

SPICY TUNA TARTARE*

Korean chili, asian pear, avocado mousse, sudachi lime ponzu, sesame rice cracker

BLACK TRUFFLE

LOBSTER ROLLS

maine lobster sliders, brown butter brioche, fines herbs, truffle aioli

APPETIZERS

for the table

WAGYU BEEF TARTARE*

porcini aioli, parmesan, shoestring fries

PIGS IN A BLANKET

wagyu beef franks, buttery pretzel, honey mustard

CHICKEN TENDERS

spicy bbq & buttermilk ranch & zab's hot honey

ENTRÉES

for the table

WELLINGTON*

prime filet mignon, herbed crepe, porcini mushroom duxelles, puff pastry, madeira wine jus

ROASTED HERITAGE CHICKEN

confit shallot, pretzel mushrooms, sherry chicken jus

FAROE ISLAND SALMON*

brentwood sweet corn, baby summer squash, saffron riesling sauce

SIDE DISHES

for the table

CAVIAR & POTATO

crispy potato pave, crème fraîche, ossetra caviar

GRILLED GREEN ASPARAGUS

black garlic, pecorino, meyer lemon

DESSERT

for the table

PISTACHIO CHEESECAKE

KENDALL'S SLUTTY BROWNIE

\$275 per person
Excluding beverages, tax and service charge

Delilah

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DELILAH'S ULTIMATE BEVERAGE PACKAGE

2.5 hours unlimited with the following:

Includes: soft drinks and regular coffee. Excludes: bottled water, energy drinks, shots, and specialty coffee

VODKA – Grey Goose, Belvedere, Ketel One, Haku

GIN – Botanist, Roku, Bombay Sapphire

RUM – Bacardi, Ron Zacapa XO, Selva Rey

TEQUILA – Don Julio Blanco, Casamigos Blanco, Reposado, & Anejo, Patron Silver

WHISKEY / WHISKY – Chivas 18, Knob Creek, Makers Mark, Balvenie 21

COGNAC – Remy Martin VSOP, Hennessy VSOP

FULL DELILAH COCKTAIL MENU

ENHANCED SOMMELIER SELECT WHITE, RED & CHAMPAGNE

\$180 per person. Add an additional hour for \$10 per person.

Excluding additional beverages outside of the package offering, tax and service charge

SPECIALTY COCKTAILS



FILM NOIR

Call Me Old Fashioned...

basil hayden's dark rye, copper & kings apple brandy, spice of life

GLOW UP

Luxurious Lychee

ketel one botanicals grapefruit rose, kai lychee vodka, mancino cherry blossom, rose champagne

THE KYLIE

Silky Clarified Stunner

818 blanco tequila, peach, citrus mélange, pretties

SLIP OF THE TONGUE

The Adult-Star Martini

haku vodka, passionfruit liqueur, pink guava, vanilla, shot of champagne, passionfruit pearls

HOLLYWOOD LAND

The Classic Smokey Sour

bruichladdich classic scotch, lemon, ginger

THE JOJO

A Delilah Classic

ketel one, st-germain liqueur, strawberry, lemon, prosecco

GOLDEN AGE

Spiced Sidecar

remy martin 1738 cognac, giffard's apricot & madagascar vanilla liqueurs, lemon, spice of life

PILLOW TALK

Straight-Up, Icy Cold, Dirty Martini

belvedere vodka, delilah's olive-brine, salt-of-the-earth, blue cheese olives

SPICY SIENA

West Hollywood's Favorite Margarita

casamigos reposado tequila, fresno chili, lime, agave

Non-Alcoholic

MONROE

Zero-Proof Paloma

fresh lime, spicy agave, pink grapefruit bubbles, butterfly pea blossom





ENDLESS BUBBLES

VEUVE CLICQUOT 'YELLOW LABEL', BRUT NV
MOËT & CHANDON 'IMPERIAL', ROSÉ, FRANCE NV
CHÂTEAU MINUTY 'ROSE ET OR', CÔTES DE PROVENCE

\$75 per person, fresh squeezed orange juice or guava juice available on request

BUBBLE BRUNCH

STARTERS

for the table

SEASONAL FRUIT & MELON
mixed berries

ARTISANAL PASTRY
croissant, fruit danish, seasonal muffin

APPETIZERS

for the table

**DELILAH'S FAMOUS CHICKEN
TENDERS & WAFFLES**
spicy maple syrup

JUMBO SHRIMP COCKTAIL
classic cocktail and island goddess sauce

BABY GREENS SALAD
english cucumber, heirloom
tomatoes, feta cheese,
lambrusco monterrico vinaigrette

\$150 per person
Excluding beverages, tax
and service charge



ENTRÉES

choice of:

PRIME NY STRIP & EGG*
scrambled eggs, breakfast potato

DELILAH BENEDICT
serrano ham, poached egg,
grilled asparagus, béarnaise
sauce, breakfast potato

EGG WHITE FRITTATA
roasted mushrooms, spinach,
leek, gruyère cheese

FRENCH TOAST
brioche, harry's berries,
whipped mascarpone

THE BURGER*
dry-aged angus, american cheese,
special sauce, potato bun, shoestring fries

**KING CRAB CAVATELLI
ALLA VODKA**
chris bianco's tomatoes, calabrian chili,
sunny vodka

BUTTERMILK PANCAKES
stone fruit, vanilla whipped mascarpone,
vermont maple syrup

**SMOKED SALMON
AVOCADO TOAST***
cucumber, radishes, green goddess,
sunflower seeds

FRENCH OMELETTE*
caviar, breakfast potato

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