1923

PROHIBITION BAR

BEVERAGE & SERVICES MENU



BEVERAGE PACKAGE OPTIONS

OPEN BAR - Best Value

Open Bar is provided with a per person per hour charge. Choose between 3 different open bar packages below.

BEER AND WINE

Red and White Wine, Imported and Domestic Beer,
Soda, Juice and Bottled Water

CALL

Call Brand Liquors, House Red & White Wine Imported and Domestic Beer,
Soda, Juice and Bottle Water

PREMIUM

Premium Brand Liquors, 1923 Specialty Drinks, House Red and White Wine, Imported and Domestic Beer,
Soda, Juice and Bottle Water

ON CONSUMPTION IS AVAILABLE FOR GROUP EVENTS

(Must meet minimum spend)

Allows the host to keep a running bar tab at our standard liquor prices for the entire amount of beverages ordered by their guests

SHOTS ARE NOT INCLUDED IN ABOVE OPEN BAR PACKAGES

PATRONS AGREE TO COMPLY WITH ALL ALCOHOLIC BEVERAGE STATUTES OF THE STATE OF NEVADA AND HOLD 1923 PROHIBITION BAR BLAMELESS FOR ANY INFRACTIONS THEREOF.

ALL BARTENDER FEES & COSTS ARE INCLUDED IN ROOM RENTAL & PRODUCTION FEES FOR BUY-OUTS.

A 23% SERVICE CHARGE AND 8.375% SALES TAX IS APPLICABLE TO ALL GROUP SALES PACKAGES

To receive pricing on our beverage packages please contact group sales at

702.586.8925

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PROHIBITION BAR

ENTERTAINMENT & SERVICES OFFERED

(Please refer to your group sales manager for pricing and availability)

Photography Services





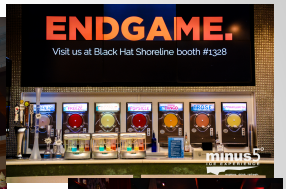


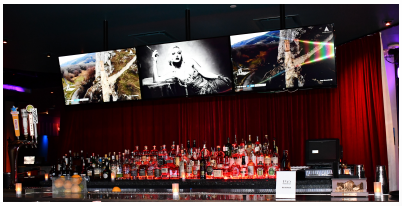
Tastings

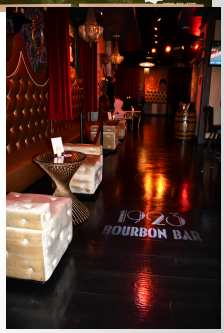


LED Branding









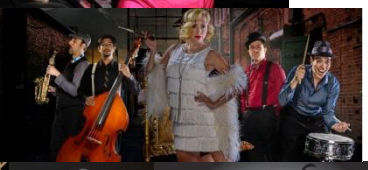
Entertainment

Burlesque Show, Models, Singers, Bands, Comedians, Hypnotists, Magicians, Celebrity Impersonators, Psychics, Temporary Tatoo Artists, DJ's



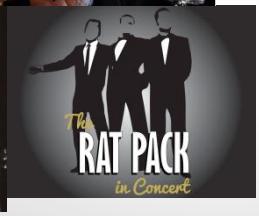












Rentals







For more information please contact:
Candace Bowman
Director of Group Events
Office: (702) 586-8925
Email: info@1923lv.com

1923

PROHIBITION BAR

Catering Menu



CATERING TERMS & CONDITIONS

- A minimum catering order of $750 and 40 pieces per item is required for catering service.

- Catering minimums are shown throughout the menu. These must be followed accordingly.

- Final catering numbers are required 10 days prior to the event date. This number is not subject to reduction. Catering may be increased up to 3 days prior to the event date.

- Items are served with upgraded plastic plateware and flatware. Should you request upgraded china, silverware and linen or require additional staff, or rentals there will be an additional cost. Some details are below:

    - Catering Labor
        - 1 server included up to 50 people or 200 pieces total or 5 different items (whichever is greater)
        - 2 servers included up to 100 people or 400 pieces or 8 different items (whichever is greater)
        - 1 extra server at $125 for up to 150 people or 600 pieces or 10 different items (whichever is greater)
        - 2 extra servers at $125 each for more than previous
        - Upgraded China, silverware or linens – ask for pricing.

- All catering and services will be secured and contracted through 1923 Prohibition Bar.

- Catering order is subject to an 8.375% Sales Tax and 23% Service Charge.

Cold Passed or Stationed Appetizers

40 Piece Minimum (Priced Per Piece)

****(GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegan, (VG) = Vegetarian**

Beef & Pork

Antipasti Charcuterie Skewers **(GF) $ 6.00
- cured salami, provolone, olive, pickled vegetable

Classic Deviled Eggs ****(GF)** $ 5.00
- applewood smoked bacon, chive, crema, roasted red pepper

Poultry

Lemon Herb Chicken Salad Cups **(DF) $ 4.50
- phyllo, raspberry jam, celery leaf

Smoked Turkey Pinwheels $ 5.00
- smoked gouda, cranberry cream cheese

Seafood

Ahi Poke Cucumber Bites **(GF, DF) $ 5.00
- lemon ginger aioli

Caviar Blini $ 7.00
- sturgeon roe, dill cream cheese, pickled red onion, egg

Hamachi Crudo **(GF, DF) $ MP
- mango habanero coulis, wildflower honey

Mini Shrimp Cocktail **(GF, DF) $ 7.00
- lemon, fresh horseradish

Oysters in a Half Shell ****(GF, DF)** $ MP
- mignonette, horseradish, lemon

Salmon Tartar Mini Tacos **(DF) $ 6.00
- wonton crisp, burnt mole, pineapple salsa

Seared Ahi Tuna **(GF, DF) $ 5.00
- wonton crisp, ponzu, wasabi aioli, candied jalapeno

Shrimp Ceviche **(GF, DF) $ 6.00
- aguachile, serrano, plantain chip

Smoked Salmon Bagel Bites $ 5.00
- dill crème fraiche, chive, pickled onion, caper berry

Smoked Salmon Cucumber Cups **(GF) $ 5.50
- dill cream cheese

Vegetarian

Cucumber Hummus Cups **(GF, DF, VG) $ 5.00
- garlic chip, walnut pesto, tapenade

Mini Guacamole Dippers **(DF, V) $ 5.00
- lime, tri colored tortilla

Mozzarella + Heirloom Tomato Skewers **(DF, VG) $ 4.50
- basil, honey balsamic

Seasonal Fresh Fruit Skewer **(GF, VG) $ 5.00
- mint, wildflower honey yogurt

Spinach Crème Cheese Crostini **(VG) $ 4.50
- artichoke, olive tapenade, roasted bell pepper

Vegetable Crudité Cups **(GF, VG) $ 4.00
- yogurt ranch, celery leaf, herbs

Watermelon & Goat Cheese "Pop" **(GF, VG)` $ 5.00
- port wine poached pear, balsamic

Hot Passed or Stationed Appetizers

40 Piece Minimum (Priced Per Piece)

****(GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegan, (VG) = Vegetarian**

Beef & Pork

Andouille Sausage + Pepper Skewer **(GF) $ 4.50
- pesto, cherry tomato

Bacon Wrapped Bacon **(GF, DF) $ 6.00
- pork belly confit, black garlic aioli

Bacon Wrapped Stuffed Dates **(GF) $ 5.00
- gorgonzola, chorizo, chipotle aioli

BBQ Beef Meatballs $ 4.50
- lime crème fraiche, roasted salsa

Beef Picadillo Empanadas $ 4.00
- bourbon BBQ sauce, onion straws, sour cream

Beef Sliders $ 5.50
- Hawaiian rolls, bacon jam, Bibb lettuce, horseradish aioli

Crispy Fried Deviled Eggs **(GF)** $ 5.00
- applewood smoked bacon, chive, crema

Grilled Pepper Crusted Beef **(DF) $ 6.00
- chimichurri, red onion jam, toast point

Italian Sausage Pizza Bites $ 5.00
- pepper relish, ricotta

Mini Chile Relleno $ 5.50
- ground pork picadillo, queso, tomatillo salsa, lime crema

Roasted Pork Tenderloin Crostini **(DF)** $ 5.00
- honey mustard glaze, apple relish

Poultry

Buffalo Chicken Nuggets $ 3.00
- blue cheese, apricot jelly, celery

Chicken Bacon Ranch Croquettes $ 5.00
- house made ranch

Chicken + Pepper Jack Quesadillas $ 4.50
chipotle mayo

Chicken Tinga Tamale Bites **(GF) $ 5.00
- chipotle slaw, crema, lime

Fried Chicken + Waffle Bites **(DF) $ 5.00
- maple Bourbon Syrup

Lamb + Feta Meatballs $ 5.50
- tomato jam, tzatziki, mint

Seared Duck Breast Crostini **(DF) $ 5.50
- Mango Habanero Chutney

Spicy Chicken Satay **(DF) $ 4.00
- scallion, carrot, peanut ginger sauce

Seafood

Bacon Wrapped Scallops **(GF, DF) $ 5.00
- orange marmalade

Blackened Shrimp Polenta Cake **(GF, DF) $ 5.50
- andouille sausage jam, scallion

Coconut Crusted Shrimp **(DF) $ 5.00
- sweet chile sauce

Crab Imperial Stuffed Mushrooms **(GF) $ 5.00
- spinach, parmesan

Lobster Mac and Cheese Fritters $ 5.50
- bacon jam, sage

Mini Crab Cakes $ 5.00
- spicy creole remoulade, micro green

Vegetarian

Mini Vegetable Spring Roll **(GF, DF, V) $ 4.50
- plum sauce

Parmesan Crusted Asparagus **(VG) $ 5.00
- romesco, lemon, balsamic

Spinach + Feta Spanakopita **(VG) $ 4.00
- tomato jam

Spinach + Parmesan Stuffed Mushrooms **(GF, VG) $ 4.00
- fresh herbs

Three Cheese Mac and Cheese Bites **(VG) $ 4.00
- tomato jam

Sandwich Platters

40 Piece Minimum (Priced Per Person)

Assorted Tea Sandwich Platter - chicken salad, egg salad, tuna salad, turkey, ham $ 7.00

Carolina Pulled Pork Biscuits -BBQ slaw, house made pickles, onion straws $ 7.00

Chicken Salad - croissant, raspberry walnut jam, celery leaf salad $ 7.00

Corned Beef + Pastrami Rueben - marble rye, swiss, choron sauce, pickle relish $ 7.00

Grilled Vegetable Wrap - heirloom tomato, herb pesto, goat cheese, lemon aioli $ 6.00

Herb Roasted Chicken Breast - whole grain, LTO, lemon marmalade, brocomole $ 6.50

Hoisin Glazed Pork Belly Banh Mi - pickled veggies, pea shoots, chile lime mayo $ 8.50

House Cured Salmon BLT – applewood bacon, heirloom tomato, dill citrus aioli $ 8.00

Italian Cured Meat - ciabatta, buffalo mozzarella, pesto mayo, roasted pepper $ 8.00

Lamb Meatball Sliders – goat cheese, tomato jam, mint, chimichurri, Hawaiian roll $ 8.50

Roast Beef + Aged Cheddar - red onion jam, horseradish drizzle, arugula, crispy shallot $ 7.00

Rosemary Ham + Smoked Gouda - focaccia, horseradish mustard, frisse, pickled onion $ 6.50

Smoked Turkey Wrap – dill Havarti, honey citrus mayo $ 6.50

Southwestern Chicken Lettuce Wraps - black bean + corn salsa, avocado, chipotle crema	$ 6.50
The Ultimate Grilled Cheese - tomato tapenade, watercress	$ 6.50

Display Station Platters

40 Piece Minimum (Priced Per Person)

****(GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegan, (VG) = Vegetarian**

Antipasti Pasta Salad rotini, cured meats + cheese, pickled veggies, pesto	$ 8.50
Asian Rice Noodle Salad **(DF, VG) green beans, radish, mango, spicy peanut miso vinaigrette	$ 8.50
Assorted Fresh Fruit Display **(GF, DF, V) seasonal melons, berries and stone fruit	$ 6.00
Caprese Salad Platter **(GF, VG) buffalo mozzarella, heirloom tomato, basil oil, balsamic	$ 8.50
Charcuterie Meat + Cheese Board jams, compotes, assorted crackers, olive bar	$ 11.00
Chilled Seafood Tower **(GF, DF) oysters, shrimp, lump crab, mussels, crab legs, lobster, assorted accoutrements	$ 19.50
Chopped Fruit Salad **(GF, DF, V) shaved ginger, mint, lime	$ 7.50
Grilled Seasonal Vegetable Platter **(GF, DF, V) fine herbs, lemon zest, romesco sauce	$ 9.00
House Made Dill Potato Chips **(GF, DF, VG) stone ground mustard aioli	$ 4.50
House Smoked Salmon Gravlax Platter dill cream cheese, bagel chips, lemon, capers	$ 10.50
Jumbo Shrimp Cocktail **(GF, DF) preserved lemon, spicy cocktail sauce	$ 14.50
Raw Vegetable Crudité Platter **(GF, VG) yogurt ranch, celery leaf, herbs	$ 7.00
Spinach + Artichoke Dip **(VG) toasted pita, sherry, sundried tomatoes	$ 7.50

Desserts

40 Piece Minimum (Priced Per Piece)

Assorted Cookies - Chef's selection	$ 4.00
Assorted Mini Cheesecake	$ 4.00
Assortment of Mini Pastries	$ 4.50
Carrot Cake Pops - maple bourbon anglaise	$ 4.50
Mini Creme Brûlé - stone fruit compote, mint	$ 5.50
Birthday Cake - custom design, flavor and writing - *per person*	$ 7.50
Donut Bar – ($150 Chef fee applies) - *per person*	$15.00
Flambé Station - bananas foster or cherries jubilee - ($150 Chef Fee Applies) *per person*	$12.00

THANK YOU

For more information please contact:
Candace Bowman – Group Sales Director
Office: 702-586-8925
Cell: 702-277-1668
Email: candace@icebarlv.com

We are happy to assist with your selections should you need our guidance.

Custom Menus/Items Available Upon Request
International Themed Menus Available Upon Request