

Clique

BAR & LOUNGE



At the center of the casino floor at The Cosmopolitan of Las Vegas, the newly remodeled Clique Bar & Lounge will be a seductive fusion of old Hollywood glam and modern indulgence. Designed by the acclaimed Peter Max Bowden and bathed in copper and amber tones with luminous gold accents, the space exudes a moody sophistication—equal parts chic cocktail lounge and electric social haven for nights out on the town and luxurious sports viewing. A curated soundtrack pulses through the space, shifting seamlessly from sultry lounge beats to high-octane rhythms as the night unfolds. A reimagined menu will showcase craft cocktails and elevated small plates, offering a sensory experience that's both artful and unforgettable. Set against a dynamic soundtrack of curated beats, Clique will be where Las Vegas turns the volume up on style and elegance.

*CliQue Bar & Lounge is open daily—Monday through Friday at 4 p.m., Saturday at noon, and Sunday at 10 a.m.
For more information, visit the website or follow along on Instagram, Facebook, and X*

Location: The Cosmopolitan of Las Vegas
Situated in the Chelsea Tower, right next to the exclusive High Limit Slot Lounge.

FOR GROUPS OVER 20 CONTACT: GROUPSALES@CLIQUEHOSPITALITY.COM
THE COSMOPOLITAN OF LAS VEGAS | 3708 LAS VEGAS BLVD | LAS VEGAS, NV

VENUE FEATURES



CUSTOMIZABLE BRANDING OPPORTUNITIES:

Leverage strategically placed TVs throughout the lounge to showcase your brand.

PRIME LOCATION FOR MAXIMUM VISIBILITY:

Located in a high-traffic area, ensuring your brand stands out to a constant flow of potential customers.

SIGNATURE IN-HOUSE CATERING:

Expertly crafted menus designed to elevate your event.

ARTFULLY CURATED BEVERAGES:

Masterfully crafted recipes blending bold flavors and bespoke experiences, perfectly tailored to elevate your event.

CUSTOMIZABLE PRIVACY AND VISIBILITY:

Open the curtains for a lively, vibrant atmosphere, or close the luxurious dark bronze curtains for a more private and exclusive experience.

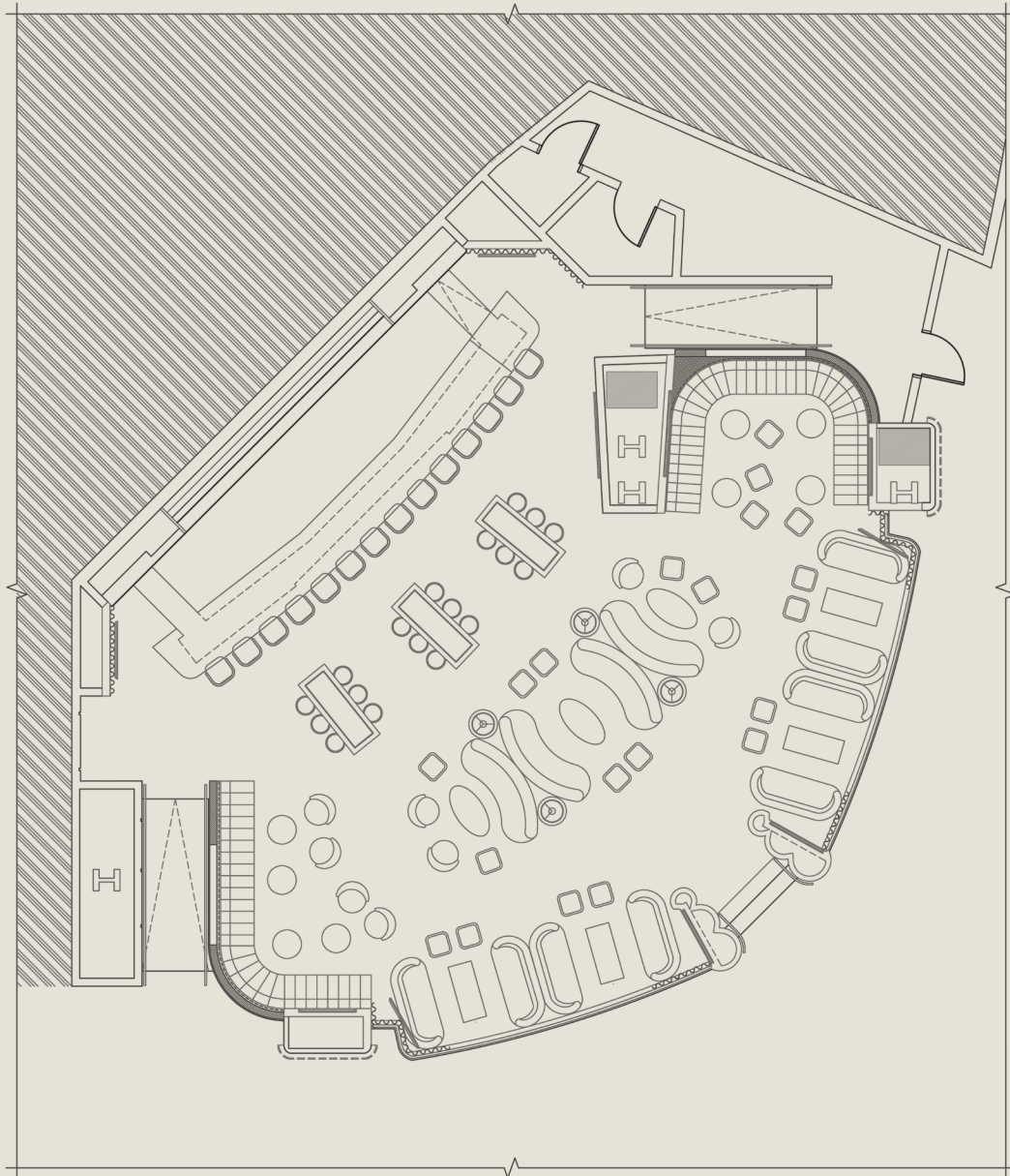
VERSATILE EVENT OPTIONS:

Partial and private event options for up to 150 guests.



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FLOORPLAN



CAPACITY

126 - 150 CAPACITY

2800 SQ. FT

18 TABLES

117 SEATS

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AUDIO & VISUAL SPECS



SIX 60" SCREENS AT THE BAR:

Perfect for live broadcasts, branding opportunities, or custom slide shows to enhance the guest experience.

FLEXIBLE SCREEN INTEGRATION:

Multiple pre-wired locations throughout the venue allow for easy connection of additional screens.

CONVENIENT POWER ACCESS:

Under-counter power and USB outlets ensure seamless connectivity for devices and equipment.

LIVE ENTERTAINMENT READY:

The venue is equipped to host live bands and performances, offering a dynamic and engaging atmosphere.

STATE-OF-THE-ART DJ BOOTH & SOUND SYSTEM:

A built-in, cutting-edge DJ booth and premium sound system deliver an unparalleled audio experience for any event.



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RECEPTION MENU

HOR D'OEUVRES

Minimum order of 50 pieces per selection.
Options can be displayed or tray-passed.
Service is for up to 2 hours.



COLD

— \$10 —

SEASONAL FRUIT SKEWER
(GF, Vegetarian)

AVOCADO TOAST
fennel bread, sesame seeds, heirloom tomato
(vegetarian)

GOAT CHEESE MOUSSE
jalapeno jelly, apricot chutney, almond brittle, brioche
(vegetarian)

VEGGIE SUMMER ROLL
ponzu, spicy peanut sauce
(vegetarian, gf available upon request)

ROASTED BEETS ENDIVE SPEAR
citrus, balsamic, candied hazelnuts, chives
(Vegetarian/Vegan/Gluten-Free)

CAPRESE SKEWERS
mini mozzarella, tomato, balsamic, basil
(Vegetarian/Gluten-Free)

— \$12 —

**BURRATA CRANBERRY
WALNUT CROSTINI**
raspberry, blackberry, lemon zest
(GF, Vegetarian)

**EDAMAME HUMMUS
STUFFED PEPPADEW**
harissa, kalamata, parsley
(vegetarian)

CHICKEN SOFT TACO CONE
flour tortilla, queso fresco, pickled onion

**PEACH MASCARPONE
TARTLET**
peach tart, whipped mascarpone, honey,
balsamic pearls, savory tart shell
(vegetarian)

— \$15 —

SPICY TUNA
crispy rice, eel sauce, ponzu, green onion

MINI LOBSTER TACOS
taro root shell, grilled mango, avocado, cilantro
(gluten free)

YELLOWTAIL CRUNCH CONES
chili oil, tempura crunch, tobiko

HAMACHI TOSTADAS
corn tortilla crisps, cherry tomato,
chipotle cashew crema, micro cilantro

**GOCHUTGARU SHRIMP
ON KIMCHI PANCAKE**
scallion salad, kimchi pancake

ALL GROUP EVENTS ARE SUBJECT TO PREVAILING TAX AND 24% SERVICE CHARGE.

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

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HOT

— \$11 —

LOLLIPOP CHICKEN WINGS

Clique signature sauce, blue cheese

PIGS IN BLANKET

“yes, we tuck them in!”
served with ketchup and mustard

— \$13 —

PIZZETA

pepperoni, basil, burrata, tomato sauce
(vegetarian)

DAMN GOOD MEATBALLS

wagyu beef & iberico pork,
bone marrow tomato sauce

WAGYU SLIDER

cheddar cheese, balsamic onion, pickles

VEGAN PIZZA POCKETS

vegetarian sausage, vegan mozzarella, tomato sauce

CHICKEN CHILE VERDE EMPANADA

roasted corn pepper, jack half moon

— \$15 —

MINI CRAB CAKE

chipotle aioli

MINI MAINE LOBSTER ROLLS

butter-griddled brioche buns,
lobster salad, fresh lemon

Available only for full venue buyouts.

Reception items require a minimum of 50 guests unless otherwise noted and are limited to two (2) hours of service.

Orders must cover the full guaranteed guest count. Additional Chef Attendant fees may apply.

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RECEPTION STATIONS

Minimum of 50 guests

CHEESE DISPLAY

\$23 per person

MANCHEGO CHEESE, GORGONZOLA,
CYPRESS GROVE GOAT CHEESE, CHEDDAR

FRUIT COMPOTE, MIXED NUTS, HONEY,
SUNDRIED FRUITS, FRESH BERRIES

ARTISAN BREAD, CRACKERS, GRISSINI

CHARCUTERIE DISPLAY

\$26 per person

MORTADELLA, SOPPRESSATA, CAPICOLA, SALAMI, CHORIZO

CORNICHON, MIXED NUTS, FLAVORED MUSTARD,
OLIVES, GRILLED SEASONAL VEGETABLES

ARTISAN BREAD, CRACKERS, GRISSINI

MEZZE DISPLAY

\$24 per person

FRESH SEASONAL VEGETABLES, SWEET PEPPERS,
CUCUMBER, HEIRLOOM TOMATOES

DRIED FIGS, PITTED OLIVES, DOLMAS, FETA CHEESE,
RED PEPPER HUMMUS, TZATZIKI

PITA CHIPS, LAVOSH

PASTA DISPLAY

\$24 per person per selection

RIGATONI ALLA VODKA

vodka cream sauce, butter onions, calabrian pepper

CREAMY DIJON CHICKEN LINGUINE

chicken breast, asparagus, parmesan cheese

SPAGHETTI BOLOGNESE

beef bolognese, fresh basil

FETTUCCINE AL PESTO

pancetta, pecorino, parmesan, pine nut

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RECEPTION DISPLAY

SUSHI DISPLAY

Option to serve sushi on a sushi boat is available; additional fees may apply.

NIGIRI

Tuna, salmon, yellowtail, shrimp, eel, kanikama

\$45 per person per selection

ROLLS

California roll, spicy tuna, spicy salmon, vegetable, eel, shrimp tempura, crunchy roll

\$45 per person per selection

CHILLED SEAFOOD DISPLAY

Option to include a custom-branded ice sculpture for the seafood display is available; additional fees apply.

POACHED JUMBO SHRIMP

cocktail sauce, lemon wedges

\$14 per piece

MAINE LOBSTER TAIL

drawn butter

market price

SHUCKED SEASONAL OYSTER

yuzu mignonette, tabasco sauce

\$55 per dozen

AHI POKE SHOOTER

red onion, soy, sesame

\$15 per shooter

ALASKAN CRAB LEG

lemon butter

market price



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CARVING STATIONS



Prepared on the full guest guarantee. • Additional chef fee required | \$150
Minimum of 50 guests

STATIONS

ROASTED PRIME RIB

dinner roll, garlic au jus, horseradish cream
\$40 per person

BRAIDED CEDAR PLANK SALMON

focaccia bread, garlic beurre blanc, dill yogurt
\$29 per person

PEPPERCORN-CRUSTED BEEF TENDERLOIN

dinner roll, rosemary demi-glace, thyme whipped butter
\$38 per person

ROASTED TURKEY BREAST

cornbread muffin, turkey gravy, cranberry sauce
\$31 per person

CARVING ENHANCEMENTS

One Selection: \$9 per person • **Two Selections:** \$13 per person • **Three Selections:** \$18 per person

WALDORF SALAD

apples, grapes, celery, walnut

GRILLED ASPARAGUS

butter and lemon, fried shallots

CILANTRO LIME RICE

parboil rice

SUNOMONO SALAD W/ FRISEE

cucumber, soy sauce, mirin, sesame seeds

ROASTED SEASONAL VEGETABLE

mixed seasonal vegetables, balsamic

MASHED POTATO

buttery and creamy potato

MAC AND CHEESE

creole cheesy sauce

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SWEETS



CHEF'S ASSORTED MINI DESSERTS

\$105 per dozen

COOKIE JAR

\$80 per dozen

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BEVERAGE OPTIONS



HOSTED CONSUMPTION BAR

Beverages are billed based on consumption, added to the final tab, and applied toward the food and beverage minimum requirement.

BAR PACKAGES

Beverages are unlimited during the duration of bar package either Premium or Super Premium and charged at the full guest guarantee.

PREMIUM BAR PACKAGES

TWO HOURS \$55

THREE HOURS \$80

FOUR HOURS \$100

SUPER PREMIUM BAR PACKAGES

TWO HOURS \$70

THREE HOURS \$100

FOUR HOURS \$125

PREMIUM BRANDS

Premium Brand includes Premium Brands House Red & White Wine Imported & Domestic Beer Evian Still & Sparkling Bottled Water and Assorted Soda & Juice.
Bombay Tanqueray Monkey 47 Crown Royal Seagrams 7 Southern Comfort Dewars White Label Johnny Walker Black Jim Beam Wild Turkey 81 Jack Daniels Bacardi Captain Morgan Malibu Amaretto Disaronno Baileys Frangelico

SUPER PREMIUM BRANDS

Super Premium Brand includes all Premium and Super Premium Brands House Red & White Wine Imported & Domestic Beer Evian Still & Sparkling Bottled Water and Assorted Soda & Juice.
Belvedere Grey Goose Stolli Elit Bombay Sapphire Don Julio Silver Don Julio Reposado Jameson Chivas Dewars 12 Glenfiddich 12 yr Macallan 12 yr Makers Mark Wild Turkey Bulleit Myers Knob Creek Hennessy VS Grand Marnier Jagermeister

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