



— · *The* · —
BARBERSHOP

Cuts & Cocktails



Sharpen Your Wits,

A hidden gem inside The Cosmopolitan of Las Vegas where cuts and cocktails come together.

The Barbershop basks the feel of your grandfathers honing company but with a dodgy twist.

Come in for a cut or straight razor shave from some of the areas most renowned barbers. Lurking behind the unassuming janitor door awaits a prohibition style parlor with a nod to the great whiskey bars of the world.

Furnished with swanky couches and rich finishes your barmaid awaits your order from craft beers to three fingers of whiskey. The Barbershop is a throwback to a time when whiskey and liquor were king, and word of mouth was gold.

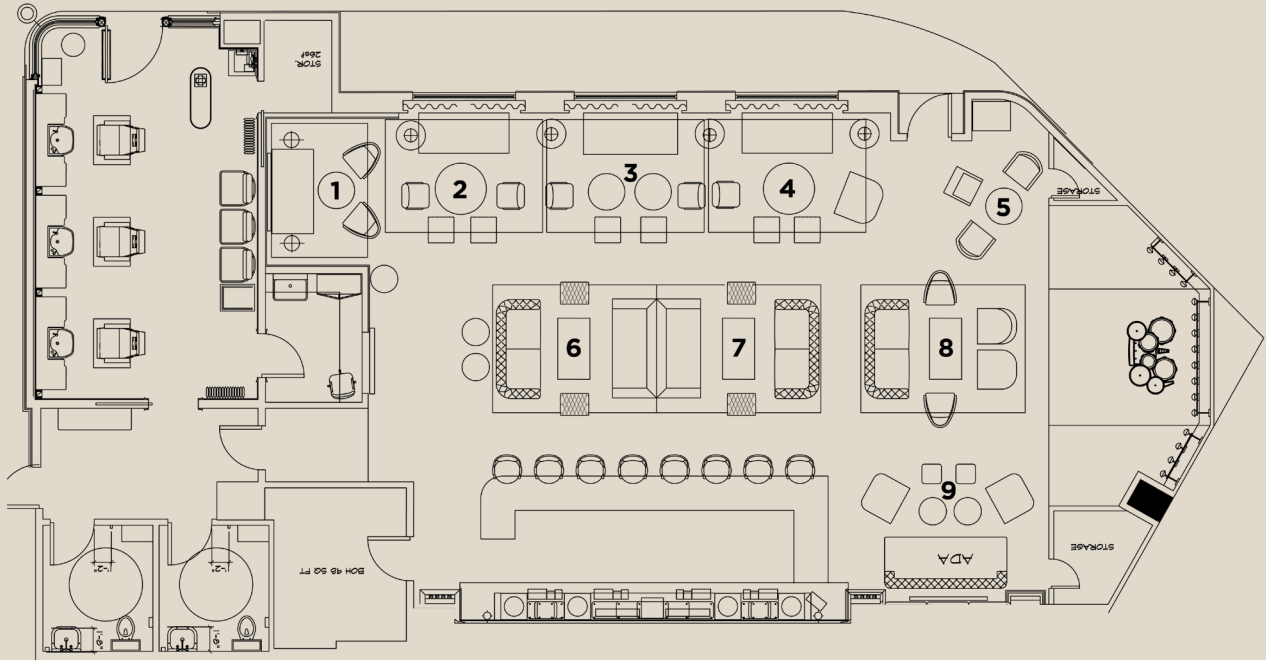
FOR GROUPS OVER 20 CONTACT: GROUPSALES@CLIQUEHOSPITALITY.COM
THE COSMOPOLITAN OF LAS VEGAS | 3708 LAS VEGAS BLVD | LAS VEGAS, NV

Venue Features



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Floorplan



FEATURES

1900 SQ. FT

133 CAPACITY

SEATS 80

FULL SERVICE BAR & CATERING

STATE OF THE ART SOUND
& LIGHTING SYSTEM

PERFORMANCE STAGE
W/ PROJECTION SCREEN

BRANDING CAPABILITIES

FULL SERVICE BARBERSHOP
W/ 3 CHAIRS



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Audio & Visual Specs



The Barbershop is a hidden gem for incredible private events for all occasions and sizes.

The venue is elegant and edgy complete with a fully equipped performance stage.

The opportunities for live bands, musicians and entertainment is endless in this unique speakeasy venue.

DROP DOWN PROJECTION SCREEN
STATE OF THE ART AUDIO & LIGHTING SYSTEM
BRANDING CAPABILITIES
WIFI

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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

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)

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)

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

LOLLIPOP CHICKEN WINGS

Clique signature sauce, blue cheese

PIGS IN BLANKET

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

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

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

**MANCHEGO CHEESE, GORGONZOLA,
CYPRESS GROVE GOAT CHEESE, CHEDDAR**

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

ARTISAN BREAD, CRACKERS, GRISSINI

CHARCUTERIE DISPLAY

MORTADELLA, SOPPRESSATA, CAPICOLA, SALAMI, CHORIZO

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

ARTISAN BREAD, CRACKERS, GRISSINI

MEZZE DISPLAY

**FRESH SEASONAL VEGETABLES, SWEET PEPPERS,
CUCUMBER, HEIRLOOM TOMATOES**

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

PITA CHIPS, LAVOSH

PASTA DISPLAY

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
per person per selection

ROLLS

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

MAINE LOBSTER TAIL

drawn butter
market price

SHUCKED SEASONAL OYSTER

yuzu mignonette, tabasco sauce
per dozen

AHI POKE SHOOTER

red onion, soy, sesame
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 • Minimum of 50 guests

STATIONS

ROASTED PRIME RIB

dinner roll, garlic au jus, horseradish cream

BRAIDED CEDAR PLANK SALMON

focaccia bread, garlic beurre blanc, dill yogurt

PEPPERCORN-CRUSTED BEEF TENDERLOIN

dinner roll, rosemary demi-glace, thyme whipped butter

ROASTED TURKEY BREAST

cornbread muffin, turkey gravy, cranberry sauce

CARVING ENHANCEMENTS

One Selection • Two Selections • Three Selections

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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CHEF'S
ASSORTED
MINI
DESSERTS

per dozen

COOKIE
JAR

per dozen

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
THREE HOURS
FOUR HOURS

SUPER PREMIUM BAR PACKAGES

TWO HOURS
THREE HOURS
FOUR HOURS

ENHANCE YOUR BEVERAGE PACKAGE WITH RED BULL OR SPECIALTY COCKTAILS

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