

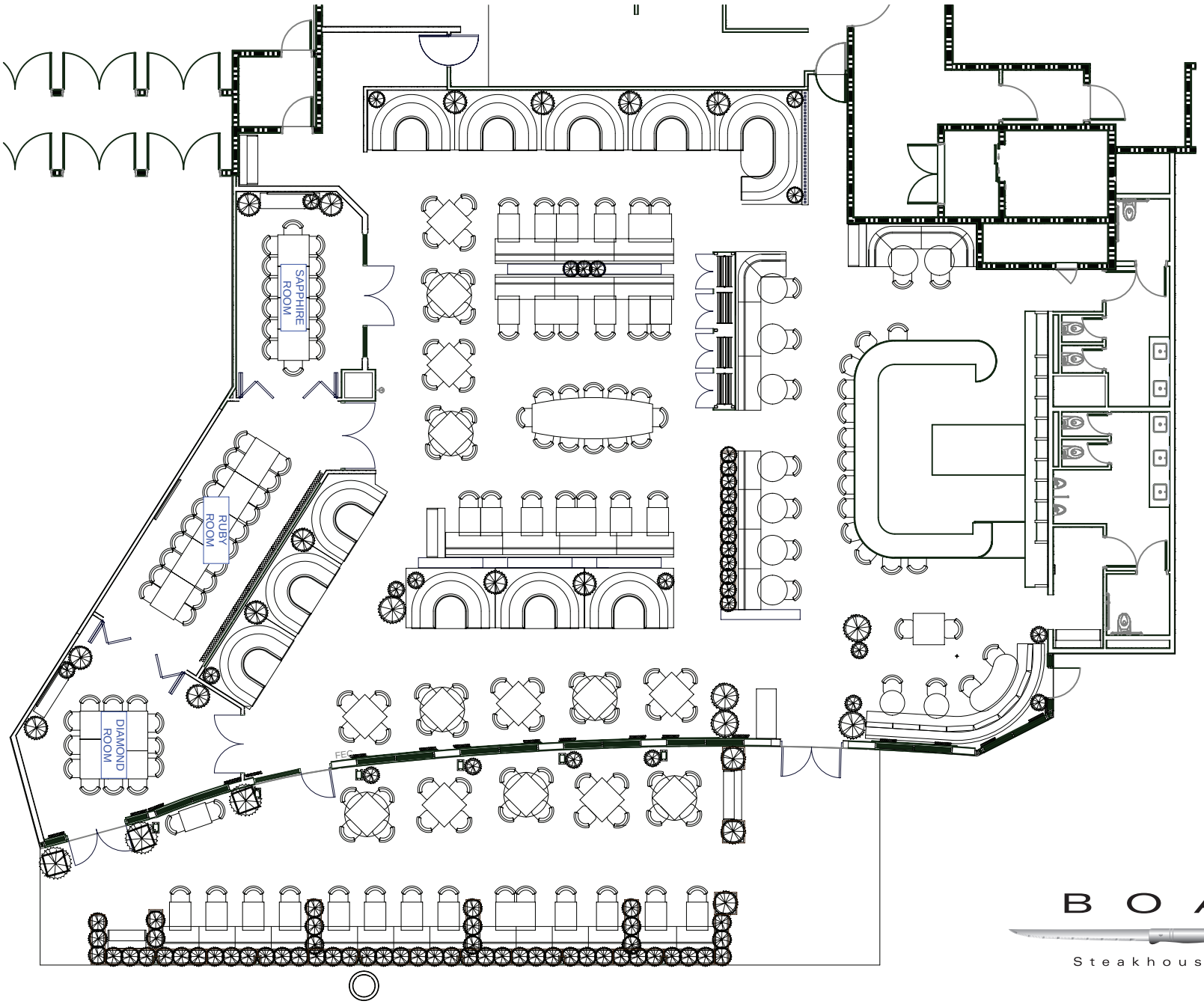
SPECIAL EVENTS & PRIVATE DINING 2026

BOA Steakhouse

LAS VEGAS | GRAND CANAL SHOPPES AT THE PALAZZO

Rebecca Friedman, Regional Event Sales Manager | rebecca@innovativedining.com
boasteakhouse | boasteak.com | innovativedining.com

IDG Innovative Dining Group



BOA

Steakhouse



SAPPHIRE PRIVATE DINING ROOM 12 seated, 20 standing



RUBY PRIVATE DINING ROOM 22 seated, 35 standing



DIAMOND PRIVATE DINING ROOM 14 seated, 20 standing



PATIO (SEMI PRIVATE)
50 seated, 100 standing



MAIN DINING (SEMI PRIVATE)
118 seated



FULL VENUE BUYOUT 244 seated, 500 standing

OUR PHILOSOPHY

IDG's extensive event experience will give any occasion the same style, class, and dedication to detail made famous in our restaurants.

By anticipating your needs and honoring your unique taste, we will communicate your vision with inspiration.

Whether it is an intimate gathering or an important corporate event, our exceptional guest service, gracious and elegant servers, and award-winning chefs guarantee that your special occasion is flawless.



SKYLINE / $145++ 3 COURSE

add on bread service - parker house rolls / $14, 1 order per 4 guests

SALAD

your guests will select one (1)

CLASSIC CAESAR
MIXED GREEN

ENTRÉE

your guests will select one (1)

ROASTED CHICKEN
ATLANTIC SALMON
PETITE FILET
**vegetarian option upon request

SIDES

choose two (2), served family style

BRUSSELS SPROUTS with bacon
SAUTÉED SPINACH
MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
SMASHED BROCCOLI with garlic

DESSERT

served family style

CHEF'S ASSORTED SELECTION DESSERTS

Upgrades and enhancements available upon request for Starters, Sides, Entrées, and Desserts.
Price does not include tax, gratuity or applicable fees that also include a 5% administrative charge.



OCEAN AVE / $155++ 3 COURSE

add on bread service - parker house rolls / $14, 1 order per 4 guests

SALAD

your guests will select one (1)

CLASSIC CAESAR
MIXED GREEN

ENTRÉE

choose four (4), your guests will select one (1)

ROASTED CHICKEN
ATLANTIC SALMON
CHILEAN SEABASS
NEW YORK STRIP
PETITE FILET
**vegetarian option upon request

SIDES

choose three (3), served family style

ASPARAGUS
BRUSSELS SPROUTS with bacon
SAUTÉED SPINACH
MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
SMASHED BROCCOLI with garlic

DESSERT

served family style

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SUNSET / $175++ 3 COURSE

add on bread service - parker house rolls / $14, 1 order per 4 guests

SALAD

choose two (2), your guests will select one (1)

CLASSIC CAESAR
BLT WEDGE
MIXED GREEN

ENTRÉE

choose four (4), your guests will select one (1)

ROASTED CHICKEN
ATLANTIC SALMON
CHILEAN SEABASS
NEW YORK STRIP
PETITE FILET MIGNON
BONE-IN RIBEYE
**vegetarian option upon request

SIDES

choose three (3), served family style

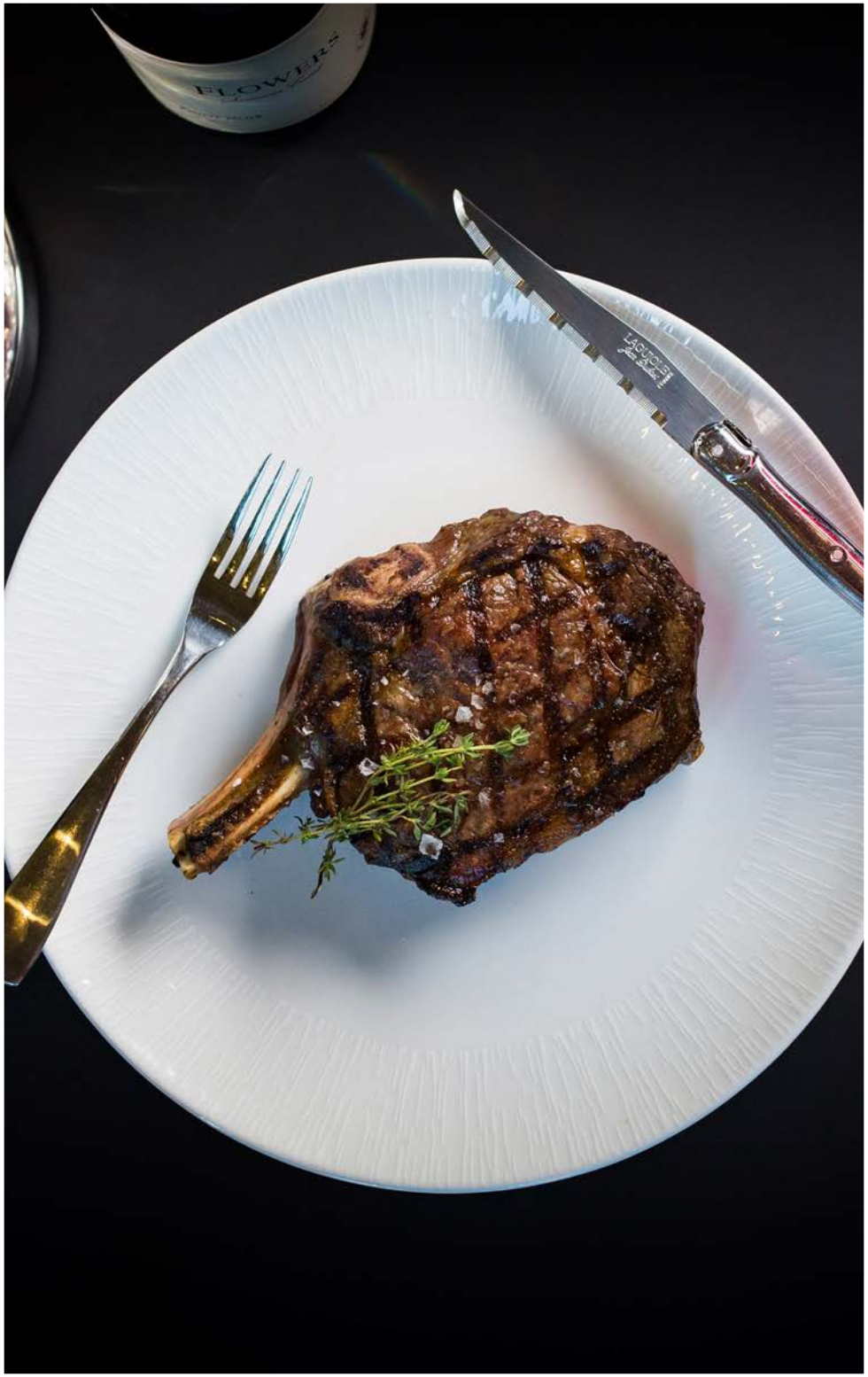
ASPARAGUS
BRUSSELS SPROUTS with bacon
SAUTÉED SPINACH
MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
SMASHED BROCCOLI with garlic

DESSERT

served family style

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VEGAS VIP / $200++ 4 COURSE

add on bread service - parker house rolls / $14, 1 order per 4 guests

STARTER

choose two (2), served family style

DEVILED EGGS WITH KALUGA CAVIAR
HAMACHI CRUDO
CAULIFLOWER TEMPURA
BONELESS THAI CHILI WINGS
PRAWN COCKTAIL

SALAD

choose two (2), your guests will select one (1)

CLASSIC CAESAR
BLT WEDGE
MIXED GREEN

ENTRÉE

choose four (4), your guests will select one (1)

ROASTED CHICKEN
ATLANTIC SALMON
CHILEAN SEABASS
NEW YORK STRIP
PETITE FILET MIGNON
BONE-IN RIBEYE
**vegetarian option upon request

SIDES

choose three (3), served family style

ASPARAGUS
BRUSSELS SPROUTS with bacon
SAUTÉED SPINACH
MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
SMASHED BROCCOLI with garlic

DESSERT

served family style

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TRAY PASSED HOR'S D'OUEVRES

MINIMUM 20 PC PER ITEM, MUST BE ORDERED 72 HOURS IN ADVANCE

COLD

SAKE COMPRESSED WATERMELON FETA AND OLIVE	6
SPICY TUNA CONES CAVIAR AND GOLD LEAF	10
HAMACHI CRUDO	10
MINI LOBSTER ROLL	14
CAPRESE SKEWER	6
DEVILED EGGS WITH CAVIAR	12
DEVILED EGGS WITH BACON	7
GULF SHRIMP AND COCKTAIL SAUCE	8
BRUSCHETTA WITH GARLIC CROSTINI	6
OYSTERS WITH MIGNONETTE	4
STEAK TARTARE ON TOAST	8

HOT

BACON WRAPPED DATES	6
MINI BEEF EMPANADA	8
CHICKEN WINGS WITH THAI CHILI SAUCE	6
WILD MUSHROOM ARANCINI	6
GARLIC MUSHROOM CAPS	6
WAGYU SKEWERS, SOY GLAZE, SMOKED SEA SALT	12
MINI CRAB CAKES	12
VEGETABLE EMPANADA	6
SOY GARLIC CHICKEN SKEWER	8
GRILLED LAMB CHOP	12
SPICED WAGYU CIGARS	10

Price does not include tax, gratuity or applicable fees that also include a 5% administrative charge.



BAR PACKAGES

BEER & WINE
$30 PER PERSON, PER HOUR, 2HR MINIMUM

management selection

PREMIUM BAR
$40 PER PERSON, PER HOUR, 2HR MINIMUM

VODKA Svedka
GIN Ford's London Dry
RUM Bacardi
TEQUILA Campo Bravo
MEZCAL Almares Verde
BOURBON Jim Bean Black
SCOTCH Johnny Walker Black
BEER & WINE management selection

PLATINUM BAR
$55 PER PERSON, PER HOUR, 2HR MINIMUM

VODKA Haku
GIN Roku
RUM Bacardi
TEQUILA Patron Silver
MEZCAL Almares Verde
BOURBON Pendleton Original
SCOTCH Johnny Walker Black
BEER & WINE management selection

ADD ON

ZBIOTICS, $12 PER PERSON
pre-alcohol probiotic

Price does not include tax, gratuity or applicable fees that also include a 4% administrative charge.








THANK YOU

To book, please contact
Rebecca Friedman our Regional Event Sales Manager at rebecca@innovativedining.com

Located in the Grand Canal Shoppes
at the Palazzo.

