



SPECIAL EVENTS & PRIVATE DINING 2026

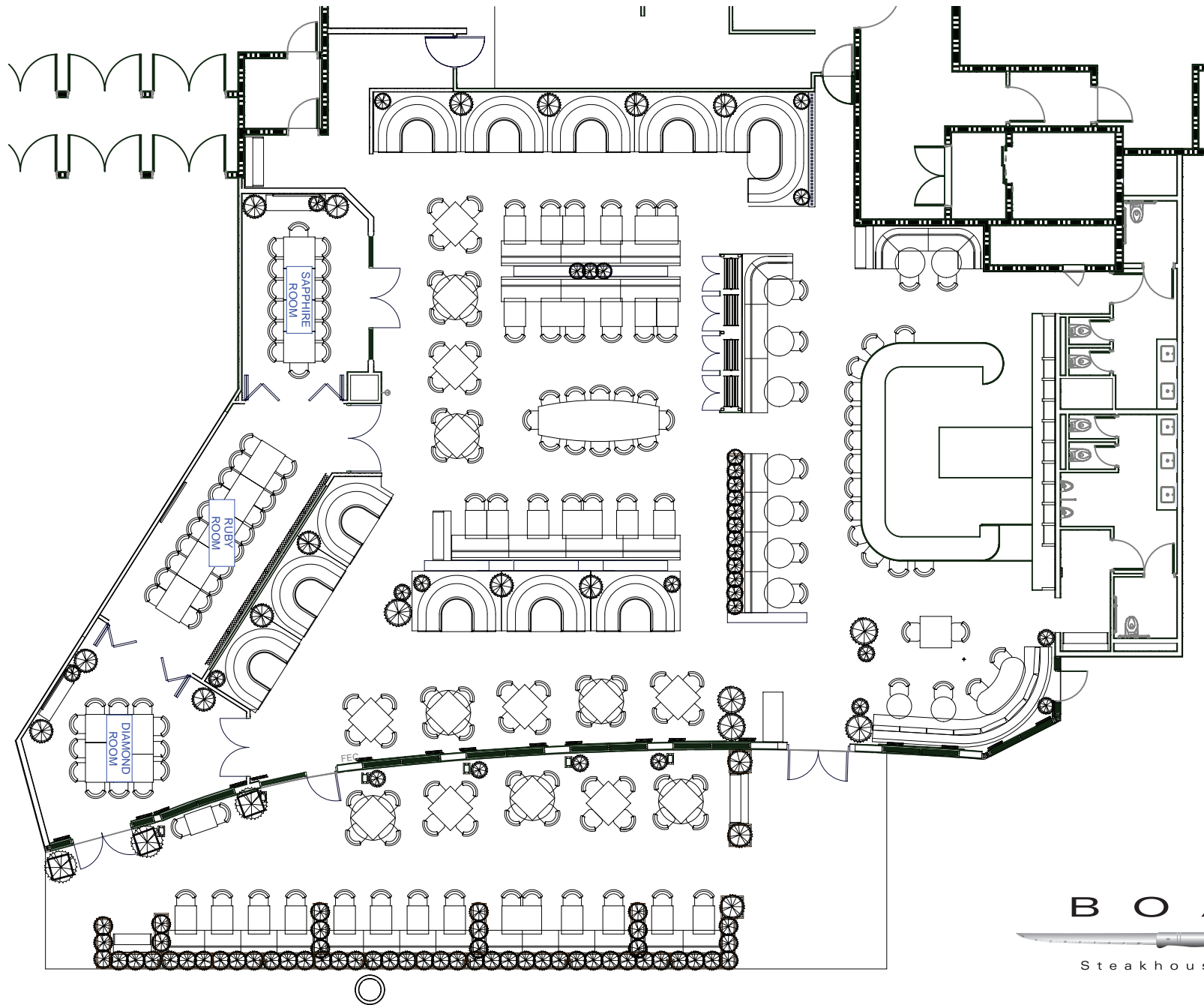


LAS VEGAS | GRAND CANAL SHOPPES AT THE PALAZZO

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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



LOUNGE (SEMI PRIVATE)
28 seated, 50 standing



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 / 3 COURSE

add on bread service - parker house rolls / \$12, 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 / 3 COURSE

add on bread service - parker house rolls / \$12, 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

SAUTÉED MUSHROOMS
ASPARAGUS
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

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SUNSET / 3 COURSE

add on bread service - parker house rolls / \$12, 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

SAUTÉED MUSHROOMS

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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VIP VEGAS / 4 COURSE

add on bread service - parker house rolls / \$12, 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

SAUTÉED MUSHROOMS
ASPARAGUS
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

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HOR'S D'OEUVRES

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

COLD

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

HOT

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

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



BAR PACKAGES

BEER & WINE

management selection

PREMIUM BAR

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

VODKA Haku

GIN Roku

RUM Bacardi

TEQUILA Patron Silver

MEZCAL Almares Verde

BOURBON Pendleton Original

SCOTCH Johnny Walker Black

BEER & WINE management selection

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.

