



Private Dining Menu

Trevi Italian Restaurant

**3500 Las Vegas Boulevard
Las Vegas, NV 89109**

**Please contact our Sales & Events Manager
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www.trevi-italian.com**



Thank you for considering Trevi Italian Restaurant for your next event!

Located in the heart of the Forum Shops, inside the iconic Caesars Palace on the Las Vegas Strip, Trevi serves authentic and approachable favorites daily, for lunch and dinner.

We offer private and semi-private dining options available on our 2nd floor mezzanine level overlooking the Fountain of the Gods, modeled after the romantic and legendary Trevi fountain in Rome. The mezzanine can accommodate parties from 15-200 guests. Our 1st floor main dining room accommodates up to 80 guests, and our indoor patio by the fountain can seat parties up to 24. Trevi Italian Restaurant is also available for exclusive buyouts with seating up to 400 and standing room up to 500. We look forward to the opportunity to host your next event!

Trevi is named after the Fontana de Trevi in Rome, one of the most famous fountains in the world. Legend holds that if visitors of the fountain throw a coin into its waters, they are ensured a return trip to Rome. Trevi staff believe the same is true here in Las Vegas: throw a coin into the “Fountain of the Gods” and you’ll be sure to return!





GENERAL INFORMATION AND FEES

Room Rental	Included
Nevada Tax	Subject to Change
Gratuity	Subject to Change
Banquet Fee	Subject to Change
Personal Satellite Bar Set Up	\$150
Chef Set Up/Carving Station Fee	\$150
Cake Cutting Fee (Outside Vendors)	\$3 per person
Corkage Fee	\$35 per 750mL (2 botl max)
Floral	Starts at \$250
Microphone	\$150
Dance Floor Rental	\$250
Celebratory Prosecco Toasts	Starts at \$41 per bottle
Final Guest Count Due	72 hrs prior to event date/time

ROOM OPTIONS

MEZZANINE

Second floor Mezzanine. Private and Semi-Private options available.
Recommended for a more private and secluded area that can custom fit any event.

Plated (Seated) Capacity: 20-122
Reception (Standing) Capacity: 200

DINING ROOM

First floor Dining Room. Private and Semi-Private options available.
Quieter, more elegant and romantic space with an open view to the kitchen.

Plated (Seated) Capacity: 16-65
Reception (Standing) Capacity: 80-100

PATIO

First Floor Fountain View Area. Semi-Private and buyout options available.
More festive, fun atmosphere with views of the Fountain.

Plated (Seated) Capacity: 16-22
Reception (Standing) Capacity: 200
Buy-Out Capacity: 182

FULL RESTAURANT BUY-OUT

Plated (Seated) Capacity: 375
Reception (Standing) Capacity: 500



MODENA LUNCH MENU

Available from 11am to 3pm only

SALAD

Pre-Select one option

CAESAR

Romaine hearts, Parmesan, house made croutons, traditional dressing

TREVI

Tomatoes, Mozzarella, celery, cucumber, hearts of palm,
balsamic vinaigrette

ENTRÉE

Guest selects at time of the event

PENNE MARINARA

Penne pasta, marinara, garlic and basil

CHICKEN CARBONARA

Fettuccine, English peas, prosciutto, sliced mushrooms and
Parmesan cream sauce

RIGATONI BOLOGNESE

Rigatoni pasta with a hearty meat sauce

DESSERT

SORBETTI

House made lemon and raspberry

\$45 PER PERSON

All Plated Menus are served with your choice of soda, iced tea or
drip coffee as well as Freshly Baked Bread and Infused Olive Oil

*Menus and prices are subject to change. All prices do not include banquet fee,
applicable sales tax, or a discretionary gratuity for your service staff.



TOSCANA LUNCH MENU

Available from 11am – 3pm only

SALAD

Pre-select one option

CAESAR

Romaine hearts, Parmesan, house made croutons, traditional dressing

TREVI

Tomatoes, Mozzarella, celery, cucumber, hearts of palm,
balsamic vinaigrette

ENTRÉE

Guest selects at time of the event

PENNE MARINARA

Penne pasta, marinara, garlic and basil

CHICKEN MARSALA

Sautéed chicken breast with our Marsala wine and mushroom sauce

SEARED SALMON WITH SEASONAL RISOTTO

Pan-seared salmon served with a lemon bianco sauce

DESSERT

TORTA DI FORMAGGIO

Cheesecake topped with your choice of chocolate or strawberry sauce

\$49 PER PERSON

All Plated Menus are served with your choice of soda, iced tea or drip coffee as well as Freshly Baked Bread and Infused Olive Oil

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CAMPANIA MENU

APPETIZER

Pre-select one option – Served Family Style

CALAMARI FRITTI

Crispy calamari lightly breaded and fried,
served with marinara and black pepper aioli

BRUSCHETTA

Topped with tomatoes, garlic, mushrooms and shaved Parmesan

SALAD

Pre-select one

CAESAR

Romaine hearts, Parmesan, house made croutons, traditional dressing

TREVI

Tomatoes, Mozzarella, celery, cucumber, hearts of palm,
balsamic vinaigrette

ENTRÉE

Guest selects at time of the event

PENNE MARINARA

Penne pasta, marinara, garlic and basil

CHICKEN CARBONARA

Fettuccine, English peas, prosciutto, sliced mushrooms and
Parmesan cream sauce

RIGATONI BOLOGNESE

Rigatoni pasta with a hearty meat sauce

DESSERT

SORBETTI

Homemade lemon and raspberry

\$59 PER PERSON

All Plated Menus are served with your choice of soda, iced tea or
drip coffee as well as Freshly Baked Bread and Infused Olive Oil

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ABRUZZO MENU

APPETIZER

Pre-select one option – Served Family Style

CALAMARI FRITTI

Crispy calamari lightly breaded and fried,
served with marinara and black pepper aioli

BRUSCHETTA

Topped with tomatoes, garlic, mushrooms and shaved Parmesan

SALAD

Pre-select one option

CAESAR

Romaine hearts, Parmesan, house made croutons, traditional dressing

TREVI

Tomatoes, Mozzarella, celery, cucumber, hearts of palm,
balsamic vinaigrette

ENTRÉE

Guest selects at time of the event

PENNE BIANCO

Sautéed shrimp, jumbo lump crab, penne pasta, bianco sauce

CHICKEN PARMIGIANA

Romano breaded and topped with marinara and
Mozzarella cheese

LASAGNA

Layered pasta with zesty meat sauce, ricotta and Mozzarella cheese

DESSERT

Pre-select one option

SORBETTI

Homemade lemon and raspberry

TORTA DI FORMAGGIO

Cheesecake topped with your choice of chocolate or strawberry sauce

\$69 PER PERSON

All Plated Menus are served with your choice of soda, iced tea or
drip coffee as well as Freshly Baked Bread and Infused Olive Oil

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VENETO MENU

APPETIZER

Served Family Style

ANTIPASTI TREV I

Meats, cheeses, assorted marinated vegetables and olives

BRUSCHETTA

Topped with tomatoes, garlic, mushrooms and shaved Parmesan

SALAD

Pre-select one option

CAESAR

Romaine hearts, Parmesan, house made croutons, traditional dressing

TREV I

Tomatoes, Mozzarella, celery, cucumber, hearts of palm,
balsamic vinaigrette

ENTRÉE

Guest selects at time of the event

CHICKEN PARMIGIANA

Romano breaded and topped with marinara and
Mozzarella cheese

STEAK FIORENTINA WITH CRISPY PARMESAN POTATOES

Grilled and sliced, topped with amogio sauce

LINGUINI FRUTTI DI MARE

Lobster, shrimp, scallops, mussels, tomatoes and scallions with a seafood cream sauce

PAN-SEARED SALMON WITH SEASONAL RISOTTO

Lemon bianco sauce

DESSERT

Pre-select one option

SORBETTI

Homemade lemon and raspberry

TORTA DI FORMAGGIO

Cheesecake topped with your choice of chocolate or strawberry sauce

\$79 PER PERSON

All Plated Menus are served with your choice of soda, iced tea or
drip coffee as well as Freshly Baked Bread and Infused Olive Oil

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LOMBARDY MENU

APPETIZER

Served family style

ANTIPASTI TREV I

Meats, cheeses, assorted marinated vegetables and olives

SHRIMP COCKTAIL

Jumbo shrimp with tangy cocktail sauce

BRUSCHETTA

Topped with tomatoes, garlic, mushrooms and shaved Parmesan

SALAD

Pre-select one option

CAESAR

Romaine hearts, Parmesan, house made croutons, traditional dressing

TREV I

Tomatoes, Mozzarella, celery, cucumber, hearts of palm,
balsamic vinaigrette

ENTRÉE

Guest selects at time of the event

VEAL PARMIGIANA

Romano breaded and topped with marinara and
Mozzarella cheese

STEAK VESUVIO WITH HOUSE POTATOES

Grilled and sliced with a mushroom bordelaise sauce

CHICKEN MARSALA WITH A SEASONAL VEGETABLE

Sautéed chicken breast with our Marsala wine and mushroom sauce

SALMON PICCATA

Pan seared with seasonal vegetables

DESSERT

CHEF'S DUO

House made cheesecake and chocolate cake

\$89 PER PERSON

All Plated Menus are served with your choice of soda, iced tea or
drip coffee as well as Freshly Baked Bread and Infused Olive Oil

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BUFFET & FAMILY STYLE MENUS

Our Buffet & Family Style menus are a wonderful option if you would like a casual event where your guests can help themselves in building their own plates and selections.

This option can be elevated to a more formal event with chef carving stations.

APPETIZERS

COLD

- Fresh Mozzarella and Sundried Tomato on a Crostini – \$7.00/pp
- Tray of Tomato Bruschetta Toasts – \$7.00/pp
- Trio of Vegetarian Dips and Relishes – \$7.00/pp
- Seasonal Vegetable Crudit  with Goat Cheese Dip – \$7.00/pp
- Antipasti with an Assortment of Meats and Marinated Vegetables – \$8.00/pp
- Italian Signature Trevi Salad – \$8.00/pp
- Caesar Salad with Garlic Croutons and Parmesan – \$8.00/pp
- Cheese Display – \$11.00/pp
- Caprese di Bufala e Prosciutto – \$12.00/pp
- Shrimp Cocktail with Tangy Cocktail Sauce – \$16.00/pp

HOT

- Thinly Sliced Eggplant Crisps with Marinara – \$7.00/pp
- House Made Signature Beef Meatballs – \$8.00/pp
- Bacon Wrapped Chicken and Provolone Meatballs – \$8.00/pp
- Lightly Breaded and Fried Crispy Calamari – \$8.00/pp
- Chicken Skewers – \$10.00/pp
- Beef Skewers – \$12.00/pp

PIZZA

Please be advised, our pizzas are all thin crust, sliced in 8 pieces, and approximately 12" oval shaped. The only exception is our Signature Lasagna Pizza that is deep dish, sliced in 6 pieces, and approximately 10" round shaped.

- Cheese Pizza – \$18.00 each
- Herb Roasted Chicken Pizza – \$19.00 each
- Margherita Pizza – \$19.00 each
- Pepperoni Pizza – \$21.00 each
- Meatza Pizza – \$22.00 each
- Lasagna Pizza – \$25.00 each

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ENTRÉES

PASTA

Penne Pasta with your choice of Marinara, Pesto Cream or Alfredo Sauce – \$8.00/pp

Tri-Colored Cheese Tortellini with Tomato Basil Cream Sauce – \$9.00/pp

Cheese Filled Ravioli with Zesty Vodka Tomato Cream Sauce – \$9.00/pp

Ricotta and Potato Gnocchi with Fresh Tomato Sauce – \$9.00/pp

House Made Lasagna – \$10.00/pp

Rigatoni Pasta with Hearty Meat Sauce – \$10.00/pp

(add Chicken, Italian Sausage, or Meatballs for an additional \$5.00 per person)

(add Shrimp, Clams, Crab, Veal, Salmon, or Steak for an additional \$10.00 per person)

ENTRÉE

Chicken Piccata, Marsala or Parmigiana – \$12.00/pp

Roasted Chicken – \$12.00/pp

Salmon Piccata, Pesto or Pomodori – \$15.00/pp

Veal Piccata, Marsala or Parmigiana – \$17.00/pp

CARVING STATION

(For each carving station selected, there is a \$150 chef set-up fee)

Roasted Turkey Breast with Basil Pesto Aioli – \$13.00/pp

Roast Pork Tenderloin served with Rolls and Caramelized Onions – \$13.00/pp

Salmon Filet with Rolls and Pistou Sauce – \$17.00/pp

Top round Roast Beef served with Rolls and Horseradish Mayo – \$18.00/pp

Seasonal Vegetables – \$7.00/pp

Assorted Fruit and Cheese Tray with Crackers – \$9.00/pp

DESSERT

Display Tray of Mini Chocolate Brownies – \$6.00/pp

Display Tray of Mini Cheesecakes – \$7.00/pp

choice of strawberry, chocolate, or caramel sauce

Individual Tiramisu Cups – \$8.00/pp

Cookies – \$30.00/per dozen (1 dozen minimum)

Chocolate Chip, Sugar, Confetti, Red Velvet

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PASSED HORS D'OEUVRES

COLD

Fresh Mozzarella and Sun-dried Tomato on a Crostini – \$2.50 each
Wild Mushroom and Gorgonzola Cheese on a Crostini – \$2.50 each
Prosciutto wrapped Asparagus on a Toast Round – \$3.00 each
Lobster Medallion with Aioli Cream on Mini Focaccia – \$4.00 each
Shrimp with Pesto Cream on a Baguette – \$4.00 each

HOT

Breaded Artichoke stuffed with Goat Cheese – \$4.00 each
Florentine Spinach Stuffed Mushroom – \$2.50 each
Italian Sausage and Spinach Stuffed Mushroom – \$3.50 each
Bacon Wrapped Chicken and Provolone Meatballs – \$4.00 each
Signature Mini Meatballs – \$3.00 each

DESSERT

Mini Chocolate Brownie Bites – \$3.00 each
Mini Cheesecake Bites – \$3.50 each
Chocolate Covered Strawberries – \$6.00 each
Custom Company Logoed Cookies – \$10.00 – \$12.00 each

WHOLE CAKE

Pricing Available Upon Request

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BAR PACKAGE OPTIONS

A bar set-up fee of \$150 for parties over 30 may apply to your event.

Bar packages do not include shots, doubles, Red Bulls, non-alcoholic beverages and/or bottled water.

BEER AND WINE ONLY

Two Hour Package – \$34.00 per person

Three Hour Package – \$46.00 per person

Four Hour Package – \$58.00 per person

BEER - Bud Light, Miller Lite, Corona, Heineken, Peroni

***WINE** - House White, House Red

**Premium Wine upgrades are available. Ask Sales Manager for more details.*

UNLIMITED BAR

All full bar packages come with standard mixers.

UNLIMITED WELL BAR

Two Hour Package – \$39.00 per person

Three Hour Package – \$51.00 per person

Four Hour Package – \$63.00 per person

BEER - Bud Light, Miller Lite, Corona, Heineken, Peroni

***WINE** - House White, House Red

**Premium Wine upgrades are available. Ask Sales Manager for more details.*

LIQUOR - Well Vodka, Well Gin, Well Bourbon, Well Scotch, Well Tequila, Well Rum

UNLIMITED CALL BAR

Two Hour Package – \$43.00 per person

Three Hour Package – \$55.00 per person

Four Hour Package – \$68.00 per person

BEER - Bud Light, Miller Lite, Corona, Heineken, Peroni

***WINE** - House White, House Red

**Premium Wine upgrades are available. Ask Sales Manager for more details.*

LIQUOR - Absolut Vodka, Beefeater Gin, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars White Label, Cuervo Gold Tequila, Malibu Rum

UNLIMITED ULTRA-PREMIUM BAR

Two Hour Package – \$47.00 per person

Three Hour Package – \$59.00 per person

Four Hour Package – \$71.00 per person

BEER - Bud Light, Miller Lite, Corona, Heineken, Peroni

***WINE** - House Sparkling Prosecco, House Italian White, House Italian Red

**Premium Wine upgrades are available. Ask Sales Manager for more details.*

LIQUOR - Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Jack Daniels Whiskey, Glenfiddich Scotch, Patron Silver Tequila, Captain Morgan Rum

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