

APEX

SOCIAL CLUB



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FEATURES

Sq. Footage: 8,000
Full Service Bar
State of the Art Sound System
DJ Booth
AV Capabilities
Outside patio seating
Full Venue Capacity:
350 Reception Style/110 Seated

CONNECT

To contact us with a question or to make a reservation please contact:
groupsales@cliquehospitality.com
702-489-2129

LOCATION

Palms Casino Resort
4321 W Flamingo Road
Las Vegas, NV 89103



At nightfall, the party is just getting started high in the Vegas sky. Located on the iconic 55th floor of the Palms Casino & Resort, Apex will offer an Instagram-worthy panoramic 360-degree view of Las Vegas, which, thanks to its distinct outdoor patio, also turns the 8,000-square-foot-space into an open-air social club.

To complement the stunning view and venue, bartenders and mixologists will craft to-die-for cocktails and age-old favorites served over a graphite and sapphire bar.

You know what they say, a good view never goes out of style, but trust us, you've never seen Vegas like this.

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PASSED HORS D'OEUVRES

minimum of 50 pieces per selection

\$8 EACH

MINI SIRLOIN SLIDERS

smoked cheddar, caramelized onions, wild arugula

MAINE LOBSTER ROLLS

toasted brioche bun, butter aioli, fresh lemon

ORGANIC AVOCADO TOASTS

fennel baguette, charred cucumbers, basil

PULLED BBQ PORK SLIDERS

house cole slaw

CAPRESE SKEWERS

heirloom tomatoes, fresh basil, mozzarella ciliegine

COCONUT SHRIMP SKEWER

green curry aioli

YELLOWTAIL CRUNCH CONES

chili oil, tempura crunch, tobiko

PHILLY STEAK CHEESE EGG ROLL

jalapeño ketchup

TUNA PIZZA

caramelized fennel, micro opal basil, white truffle

LIME & CHILI STEAK SKEWER

peanut dipping sauce

MINI KING CRAB CEVICHE TACOS

taro taco shells, ceviche sauce, fresh lime

GRILLED CHICKEN SKEWER

peach-chipotle sauce

KUNG PAO CHICKEN MEATBALLS

five spice, crushed peanuts

BRUSCHETTA

chef's selection of seasonal ingredients

PHYLLO CUP

grilled chicken, baba ganoush, roasted pepper, feta cheese

Prices do not include current 8.25% Nevada Sales Tax and 23% Service Charge.

all prices are exclusive of tax, gratuity, service, and chef and attendant fees menus prices and selections can be guaranteed up to 30 days prior to your event, if requested and confirmed in writing.

*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

DISPLAYED HORS D'OEUVRES

minimum 50 pieces per selection. served 2 hours maximum

SIGNATURE BUFFALO TULIP WINGS

blue cheese sauce, fresh cut veggies

\$4 EACH

RAW VEGGIE SUMMER ROLLS

yuzu ponzu, sesame miso dipping sauce

\$6 EACH

MOROCCAN LAMB CIGARS

marcona almonds, dates, spices

\$8 EACH

THE DISPLAYS

50 guest minimum, served 2 hours maximum
3 station minimum

CHARCUTERIE DISPLAY

assorted salumi, sausages, pâté and cubed cheeses, fresh marinated and grilled vegetables, baked artisan breads, flat breads, crackers

\$16 PER PERSON

ARTISENAL CHEESES

seasonal availability, artisan breads, crackers, dried and fresh fruits, chutneys, lavender honey

\$19 PER PERSON

SEAFOOD DISPLAY

Minimum of 100 pieces each selection
Served with spicy horseradish cocktail sauce, lemon

JUMBO WHITE MEXICAN SHRIMP

\$8 PER PIECE

JONAH SNOW CRAB CLAWS

MKT PRICE

OYSTERS

\$8 PER PIECE

MAINE LOBSTER

MKT PRICE

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THE SALADS

50 guest minimum, served 2 hours maximum
3 station minimum

KALE

sliced oranges, strawberries, jicama, candied walnuts, fresh lime, cilantro vinaigrette

\$10 PER PERSON

CAESAR

romaine lettuce, parmesan cheese, traditional dressing

\$10 PER PERSON

ADD CHICKEN \$5 OR SHRIMP \$6

CAPRESE

heirloom tomato, frisée, charred onion, buffalo mozzarella, aged balsamic

\$12 PER PERSON

THE PASTA

50 guest minimum, served 2 hours maximum
3 station minimum
Served with garlic bread, parmigiano reggiano, red chili flakes

RIGATONI

pink vodka pomodoro, seasonal vegetables

\$16 PER PERSON

ORECCHIETTE PASTA

italian sausage, broccolini, crimini mushrooms, parmesan-garlic broth

\$16 PER PERSON

TORTELLINI

spinach, oven tomatoes, artichokes, alfredo sauce

\$16 PER PERSON

THE RECEPTION STATION

50 guest minimum, served 2 hours maximum
3 station minimum

CHICKEN PICATTA

chicken breast, italian broccolini, lemon caper beurre blanc

\$20 PER PERSON

BACON WRAPPED PORK LOIN

potato hash, calvados plum cream sauce

\$22 PER PERSON

SLICED BEEF TENDERLOIN

sautéed haricot verts, button mushrooms, au poivre

\$28 PER PERSON

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THE CARVING

50 guest minimum, served 2 hours maximum
3 station minimum
\$200 chef fee applies per station for 2 hours
Served with fresh assorted rolls and one side dish of your choice

THE MEATS

HONEY MUSTARD ROASTED TURKEY BREAST

brown gravy and dijonnaise

\$24 PER PERSON

GRILLED SKIRT STEAK

chimichurri sauce

\$26 PER PERSON

ROAST BEEF TENDERLOIN

horseradish cream

\$28 PER PERSON

THE SIDES

\$8 PER PERSON FOR EACH ADDITIONAL SIDE

AU GRATIN POTATOES

wisconsin sharp cheddar cheese, sweet onions, jalapeño

RISOTTO

seasonal flavors

MACARONI AND CHEESE

three cheeses, toasted bread crumbs

STEAMED MIXED VEGETABLES

lemon herb butter

SAUTÉED GARLIC GREEN BEANS

sweet onions, toasted almonds

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THE ACTION

50 guest minimum, served 2 hours maximum
3 station minimum
\$200 chef fee applies per station for 2 hours

CREAMY WHITE CHEDDAR MAC-N-CHEESE STATION

\$18 PER PERSON

choice of two

PULLED CHICKEN, JALAPEÑO, SHARP CHEDDAR, PROSCIUTTO, ENGLISH PEA, TRUFFLE OIL

APPLEWOOD SMOKED BACON, ARUGULA, CARAMELIZED ONIONS

GRILLED ARTICHOKE, BROCCOLINI, GOAT CHEESE

THREE CHEESE

CHOPPED LOBSTER AND LOBSTER SAUCE / ADD \$3

PASTA STATION

\$20 PER PERSON

Made to order chef selections of pastas, basil pesto, bolognese, alfredo, white wine-butter sauce, seasonal fresh vegetables

ADD CHICKEN \$5 OR SHRIMP \$7

RISOTTO STATION

\$20 PER PERSON

choice of two

MUSHROOM RISOTTO, GREEN PEAS, PARMIGIANO REGGIANO, AGED BALSAMIC

LOBSTER RISOTTO, MICRO GREEN SALAD

TRUFFLE RISOTTO, ASPARAGUS, MUSHROOMS, PARMIGIANO REGGIANO

LEMON RISOTTO, ARTICHOKE, PROSCIUTTO DI PARMA

KABOB STATION

\$22 PER PERSON

One of each marinated steak, chicken and vegetable kabobs

cherry tomatoes, bell peppers, button mushrooms, zucchini, squash, onions

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DESSERT

50 guest minimum, served 2 hours maximum

DESSERT DISPLAYS

CHEESECAKE DISPLAY

variety of bite size cheesecakes

\$6 PER PERSON

MINI CUPCAKES

mocha chocolate, lemon vanilla, german chocolate, banana nutella

\$6 PER PERSON

COOKIE JAR

assorted cookies, blondies, brownies

\$6 PER PERSON

DESSERT STATIONS

Chef attendant required for dessert stations

\$200 chef fee applies, 2 hours maximum

SOME MORE S'MORES*

grand marnier, strawberry and hazelnut marshmallows, milk, white and dark chocolate ganache, graham crackers, fire

\$15 PER PERSON

STUFFED DOUGHNUTS*

dark rum caramel sauce, white chocolate sauce, vanilla whipped cream

\$15 PER PERSON

MOVIE THEATRE STATION

m&ms, milk duds, pixie sticks, hot tamales, sour patch kids, red vines, assorted chocolate bars

GOURMET POPCORN FROM VEGAS' OWN POPCORN GIRL™

choose from the following flavors:

butter, low salt, cheese, spicy and hot cheese, white cheddar, ranch salt and vinegar, southwest jalapeno, loaded baked potato, southwest hot wing, sea salt caramel, red hot cinnamon, bubblicious white chocolate, heath toffee almond, s'mores, white chocolate pretzel, oreo, strawberry cheesecake ask our sales team about additional flavors, individual bags and custom options

\$15 PER PERSON

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BEVERAGE OPTIONS

Beverage may be based on consumption and applied towards the F&B Minimum or a per person package may be selected and applied towards the F&B minimum at the full guaranteed number of guests.

PREMIUM BAR PACKAGES

ONE HOUR BAR \$40 | TWO HOUR BAR \$50 | THREE HOUR BAR \$60

SUPER PREMIUM BAR PACKAGES

ONE HOUR BAR \$50 | TWO HOUR BAR \$60 | THREE HOUR BAR \$70

CONSUMPTION BAR

HOUSE COCKTAILS \$12 | PREMIUM COCKTAILS \$14 | SUPER PREMIUM COCKTAILS \$16

HOUSE WINE \$14 | BOTTLE WATER \$7 | RED BULL \$8 | SODA / JUICE \$6

BEER \$10

Amstel Light, Bud, Bud Light, Coors Light, Corona, Corona Premier, Dogfish 90min IPA, Fat Tire, Firestone 805, Heineken, Michelob Ultra, Odouls, Shock Top, Sierra Nevada, Stella Artois

PREMIUM BRANDS

Premium Brand includes Premium Brands, House Red & White Wine, Imported & Domestic Beer, Bottled H2O, and Assorted Soda & Juice.

Absolut, Skyy, Stolli | Bombay, Tanqueray | Espolon Blanco, Espolon Reposado
Crown Royal, Seagrams 7, Southern Comfort | Dewars White Label, Johnny Walker Black
Jim Beam, Wild Turkey 81, Jack Daniels | Bacardi, Captain Morgan, Malibu
Amareto Disaronno, Baileys, Frangelico

SUPER PREMIUM BRANDS

Super Premium Brand includes all Premium and Super Premium Brands, House Red & White Wine, Imported & Domestic Beer, Bottled H2O, and Assorted Soda & Juice.

Belvedere, Ciroc, Chopin, Grey Goose | Bombay Sapphire, Tanqueray Ten
Don Julio Silver and Don Julio Reposado
Crown Royal Reserve, Jameson | Chivas, Dewars 12, Glenfiddich 12 yr, Macallan 12 yr
Makers Mark, Wild Turkey, Woodford Reserve, Bulleit | Bacardi Select, Myers, Knob Creek
Hennessy Vs, Grand Marnier, Jagermeister

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