



The
BARBERSHOP

Cuts & Cocktails



FEATURES

1900 Sq. Ft.

130 Person Capacity

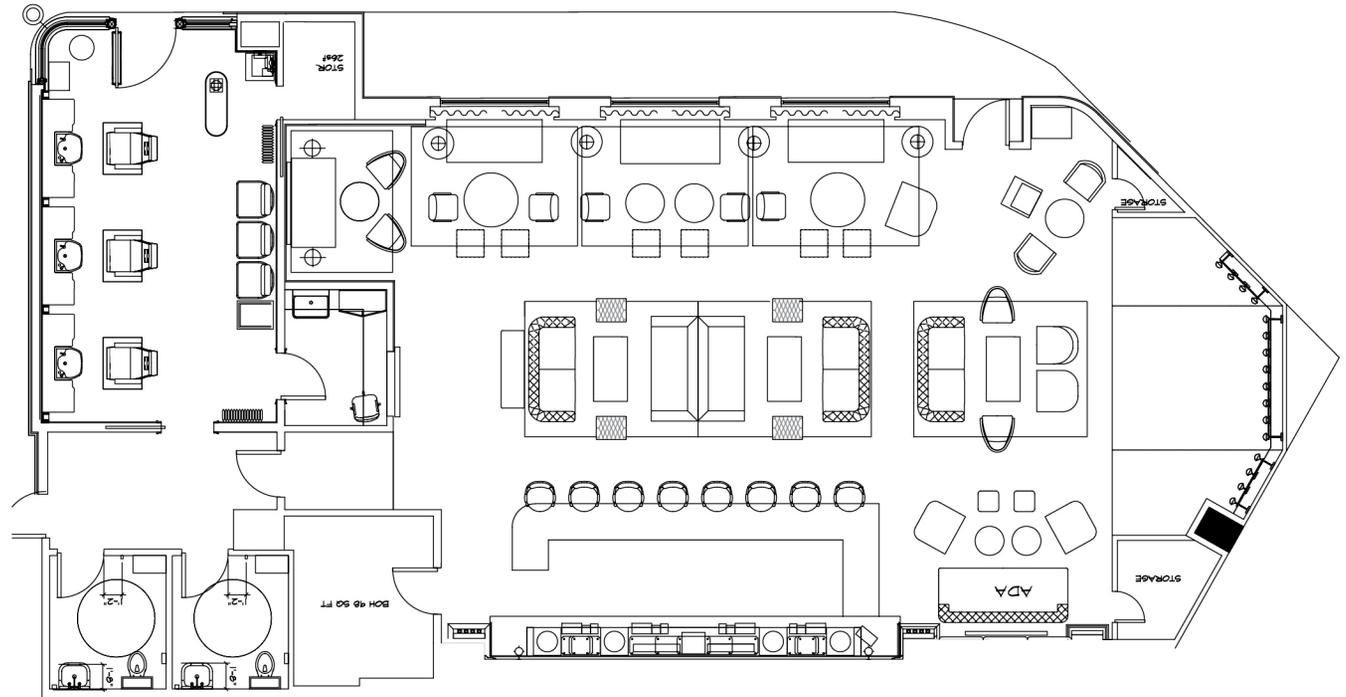
Full Service Bar & Catering

State Of The Art Sound
and Lighting System

Performance Stage
With Projection Screen

Branding Capabilities

Full Service Barbershop
With 3 Chairs



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.







THE BARBERSHOP 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 and lighting system

Branding Capabilities

Wifi

GROUPSALES@CLIQUEHOSPITALITY.COM

COSMOPOLITANLASVEGAS.COM

THEBARBERSHOPLV.COM

[@THEBARBERSHOPLV](https://www.instagram.com/THEBARBERSHOPLV)

702 489-2129

COLD APPETIZERS

\$8 per piece • minimum of 50 pieces per selection

CAPRESE SKEWERS

heirloom tomato, fresh mozzarella, petite basil

✓ ORGANIC VEGGIE SUMMER ROLLS

spicy peanut sauce, thai citrus ponzu

✓ AVOCADO TOASTS

smashed organic avocado heirloom tomatoes, basil

MINI LOBSTER TACOS

grilled mango, avocado, cilantro

BILLS SPICY TUNA

crispy rice ponzu sauce

MEDITERRANEAN PHYLLO CUP

Chicken Shawarma, Baba Ganosh, Roasted Peppers, Herb Feta

STUFFED PEPPADEW

herbed goat cheese

YELLOWTAIL CRUNCH CONES

chili oil, tempura crunch, tobiko

MINI MAINE LOBSTER ROLLS

toasted brioche bun, butter aioli, fresh lemon

MINI SHRIMP COCKTAIL SKEWERS

poached black tiger shrimp, cocktail sauce, micro parsley



HOT APPETIZERS

\$8 per piece • minimum of 50 pieces per selection

MINI SLIDERS*

Pimento Cheese, Special Sauce

BEEF EMPANADAS

cinnamon, sofrito roasted tomato sauce

PULLED PORK SLIDERS

BBQ pulled pork, coleslaw

MINI CRAB CAKE

chipotle aioli

CHICKEN SKEWER

Spicy Peanut Sauce, Chives

STEAK SKEWER

Spicy Teriyaki Sauce, Toasted Sesame Seeds, Chives

SHRIMP SKEWER

shrimp scampi

✓ VEGGIE SLIDERS

Plant-Based Beyond Beef, Vegan Cheese, Pretzel Bun

PIZZA POCKETS

sausage, pepperoni, mozzarella cheese

✓ VEGGIE PIZZA POCKETS

Vegan Sausage, Plant- Based Beyond Beef, Vegan Mozzarella, Seasonal Vegetables

PHILLY CHEESESTEAK EGGROLLS

shaved ribeye steak, griddled onions, provolone cheese

✓ GRILLED VEGGIE SKEWERS

assorted vegetables, basil pesto

🌾 gluten free ✓ vegan

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 food borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked*



DISPLAYS

ANTIPASTO DISPLAY

charcuterie meats • cheese • grilled shishito peppers
olives + pickles & assorted crackers + red pepper jam + fig jam
\$20 per person

MEZZE DISPLAY

tzatziki sauce, hummus, roasted red pepper hummus, naan,
eggplant, red+green+yellow bell peppers, cauliflower, asparagus,
cucumber, cherry tomatoes
\$18 per person

SEASONAL FRUIT DISPLAY

chef's selection of seasonal fruits, brown sugar yogurt
\$12 per person

CHILLED SEAFOOD

JUMBO SHRIMP COCKTAIL

cocktail sauce & lemon
\$8.50 per piece

SALADS

CAESAR SALAD

creamy parmesan dressing, focaccia crouton
\$9 per person (gluten free without crouton)

CAPRESE SALAD

buffalo mozzarella, heirloom tomatoes, arugula
\$8 per person

MIXED GREENS SALAD

candied pecans, crumbled goat cheese, balsamic vinaigrette
\$8 per person

CARVED TABLES

HERB CRUSTED BEEF TENDERLOIN*

red wine jus • serves 15 ppl
\$525 each

HONEY GLAZED HAM

dijon mustard • serves 15 ppl
\$375 each

ROASTED TURKEY BREAST

gravy, cranberry-orange relish • serves 20 ppl
\$475 each

SLOW ROASTED PRIME RIB

rosemary au jus, horseradish sauce • serves 35 ppl
\$850 each

SALMON EN CROUTE

scottish salmon baked in puff pastry, dill sauce • serves 15 ppl
\$400 each

WHOLE ROASTED CURRY CAULIFLOWER

sesame hummus, vegan tzatziki, grilled naan • serves 8 ppl
\$175 each

SIDES

\$8 each per person

MAC AND CHEESE

LOADED MASHED POTATOES

OVEN ROASTED ROOT VEGETABLES

ROASTED FINGERLING POTATOES

CREAMED SPINACH

GARLIC ROASTED GREEN BEANS

SEASONAL RISOTTO

SWEETS

ASSORTED MINI DESSERTS

chef's selection
\$75 per dozen

COOKIE JAR

assorted cookies, brownies & blondies
\$65 per dozen

BEVERAGES ON CONSUMPTION

All beverages are charged on consumption and charged per drink, all beverage charges will be applied towards food and beverage minimum

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 \$55

THREE HOURS \$80

FOUR HOURS \$90

SUPER PREMIUM BAR PACKAGES

TWO HOURS \$70

THREE HOURS \$85

FOUR HOURS \$100

PREMIUM BRANDS

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

Absolut, Skyy, Stoli, 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

Red bull, shots, champagne and tableside mixology are not included in any open bar packages.

Red bull and specialty cocktails are available at an additional \$7.00 Per person.

Tray-passed cocktails can be added to any event for a maximum of 30 minutes.

Brands are subject to change

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