



wineaux

Summerlin



SIP, SAVOR, AND SOCIALIZE

Beyond incredible wines, enjoy spot-on cocktails and a menu of Mediterranean-driven small plates, expertly designed by Chef Shawn McClain to pair perfectly with your glass. Wineaux is more than a bar; it's a social destination where connection and conversation flow as freely as the wine.





GROUP DINING INFO

WINEAUX – SUMMERLIN™

LOCATION

Wineaux – Summerlin
@ The Resort at Summerlin
221 N Rampart Blvd,
Las Vegas, NV 89145

GROUP BEVERAGE MENU

FROM CASUAL RECEPTIONS TO ELEVATED CELEBRATIONS, WINEAUX MAKES HOSTING SEAMLESS.

Our beverage packages are built for groups of 20 – 125 guests, featuring curated wine selections, specialty cocktails, domestic, imported and craft beer as well as non-alcoholic options.

CLASSIC WINE PACKAGE

Classic Wine Selections 2 hours, \$15 each additional hour
\$39 per person exclusive of tax + gratuity

SELECT 3 WINES

Prosecco, Sauvignon Blanc, Chardonnay, Rose,
Pinot Noir, Italian Red

LUXURY WINE PACKAGE

Luxe Wine Selections 2 hours, \$15 each additional hour
\$52 per person exclusive of tax + gratuity

SELECT 4 WINES

Champagne, Sancerre, Chardonnay, Pinot Noir, Rose,
Rosso di Montalcino, Cabernet Sauvignon



RESERVE WINE PACKAGE

Reserve Wine Selections 2 hours, \$25 each additional hour
\$68 per person exclusive of tax + gratuity

WINE SELECTIONS

Fully customize your experience with our expert sommelier team. A selection of 3 exclusive wines from our cellar

STANDARD BAR PACKAGE

Standard Bar 2 hours, \$20 each additional hour
\$45 per person exclusive of tax + gratuity

BAR SELECTIONS

2 Specialty cocktail options, well spirits, house wine selection (red, white, sparkling) domestic & import beer selection

PREMIUM BAR PACKAGE

Standard Bar 2 hours, \$25 each additional hour
\$58 per person exclusive of tax + gratuity

BAR SELECTIONS

2 Specialty cocktail options, premium spirits, upgraded wine selection (red, white, sparkling) domestic & import beer selection





GROUP EVENT MENU

CANAPE MENU LIST

Our canape menus are designed for groups of 20-125 guests and crafted for effortless hosting-refined, seasonal bites served reception-style over two hours. Priced per piece, our offerings are ideal for light grazing and pair beautifully with our beverage packages.

CHEF'S CANAPE SELECTION*

Beef Tartare Crostini	6
Seasonal Bruschetta	4
Smoked salmon	6
Cacio e Pepe Popcorn	4
Sausage Rolls	6
West Coast Oysters	6
Hamachi & Caviar	7
Hummus & Crudite	5
Antipasti Skewers	6
Tuna tartare	6
Deviled Eggs	5

* Minimum order 20pc each

GRAZING TABLE

Our reception stations are designed for effortless hosting, offering an elevated mix of curated charcuterie, chilled seafood platters, a warm flat bread station and an abundant dessert display. Perfect for mingling, each station invites guests to enjoy a polished, reception style experience.

DISPLAY OFFERINGS

Charcuterie & Cheese | \$300 serves 20 guests

An elevated spread of artisan cheeses, cured meats, and seasonal accoutrements for shared grazing.

Seafood Platters | \$550 serves 20 guests

A chilled display of fresh oysters, poached shrimp, Smoked salmon, Signature Hamachi & Caviar, Dungeness crab-perfect for cocktail-style events.

Flat Bread Station | \$250 serves 20 guests

Choose 3 seasonal Flatbreads

Margherita – Mozzarella & Fresh Basil

Gotham – Spicy Cured Meats

Tuscan – Italian Sausage, Fennel & Camembert

Figaro – Brie, Prosciutto & Fig

Dessert Display | \$200 serves 20 guests

Panna Cotta with seasonal fruit

Assorted Cookies

Chef's seasonal selection

Cake Cutting Fee \$45





FAQS

CAN I BRING OUTSIDE WINE OR LIQUOR?

Guests are allowed to bring in only one (1) 750ml bottle of wine during a visit for a \$35 corkage fee. No outside liquor is allowed. Guests can pre-order wines or liquor of their choice through Wineaux if it's not already available on current wine list selections.

CAN I BRING A CAKE?

Special occasion cakes are permitted and subject to a cake cutting fee of \$45.

ARE GUESTS UNDER 21 ALLOWED?

Guests 21 and under are allowed at the lounge portion of the shop only. This may be on a case by case basis depending on what type of private event is being held.

WHAT ABOUT PARKING?

The Resort at Summerlin has several parking options with plenty of spots for your guests. They include our Canyon Run and Rampart Blvd parking lots plus spacious parking garage with an EV charging station. There's also complimentary valet at the Spa Tower, the closest and most convenient entrance to get to Wineaux-Summerlin.

ARE THERE ANY DECOR RESTRICTIONS?

Table top decorations and balloons are allowed. Nails, staples, pushpins, duct tape, confetti, glitter, and glue are not permitted.

The image shows the interior of a modern lounge or bar. The space is characterized by large, illuminated cylindrical columns, a patterned rug, and a well-stocked bar area with arched shelves. The lighting is warm and ambient, with multiple chandeliers and pendant lights. The overall atmosphere is sophisticated and contemporary.

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