



SAHARA
LAS VEGAS

ICONIC SOIRÉES

GROUP DINING & PRIVATE EVENTS

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our venues give
“HIT THE TABLES”
a new meaning

Our collection of award-winning restaurants and bars offers something for every taste and occasion, with culinary innovation, masterful mixology, enlivening design, and impeccable service. From intimate group dining to extravagant receptions, you'll find the perfect setting at SAHARA Las Vegas. Our full-service events team creates one-of-a-kind experiences that your guests will be talking about all year, and we make sure every detail is in place, so you don't have to.

SIGNATURE RESTAURANTS

BAZAAR MEAT® BY JOSÉ ANDRÉS

A Groundbreaking Culinary Experience
from James Beard Award-Winning
Chef José Andrés

CHICKIE'S & PETE'S

Hailed as ESPN's #1 Sports Bar in North America, it is as popular for its unique sports bar experience as it is for its famous Crabfries® and elevated bar cuisine.

the **NOODLE** den

Features hand-pulled noodles and dumplings and boasts an array of traditional Northern Chinese dishes, with a demonstration kitchen for guests to see the culinary team at work creating savory works of art.

SAHARA
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CASUAL RESTAURANTS

Zeffer's CAFE

Featuring recognizable breakfast and lunch favorites and staple comfort food dishes, all with a unique twist.

UNO MÁS STREET TACOS + SPIRITS

Enjoy the vibrant flavors of Mexico with only the freshest, classic Mexican ingredients prepared using modern techniques.

BARS

AZILO ULTRA LOUNGE

Vegas' most seductive and spirited lounge offers entertainment, decadent libations and immersive cocktail experiences all in a warm and intimate atmosphere.

CASBAR LOUNGE

Get ready for an elevated lounge experience as you visit CASBAR, where you can enjoy top-notch spirits and cocktails in the perfect backdrop for conversations over libations.

THE TANGIER

Enjoy a world-class selection of bourbon, scotch and cognac - conveniently located in the hotel lobby.

PARADISE *lounge*

The Paradise Lounge bar was inspired by caisson gaming tables, while the intimate seating nooks give a nod to the hotel's original mid-century incarnation as the Sahara.

BAZAAR MEAT®

BY JOSÉ ANDRÉS

“Top 5 Steakhouses
in America”
Fox News



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BAZAAR MEAT®

BY JOSÉ ANDRÉS

A groundbreaking culinary experience, Bazaar Meat by José Andrés is the James Beard Award-winning chef's wild and wonderful celebration of the carnivorous, in all its forms. Enjoy nuanced, playful cuisine and cocktails for which The Bazaar by José Andrés has become known on both coasts, in a strikingly seductive setting. Bazaar Meat has been named one of The Daily Meal's "101 Best Restaurants in America" and holds *Wine Spectator's* prestigious "Best of Award of Excellence."

CAPACITIES

Reception: 500 guests

Seated: 250 guests

Partial Buyout Reception: 175 guests

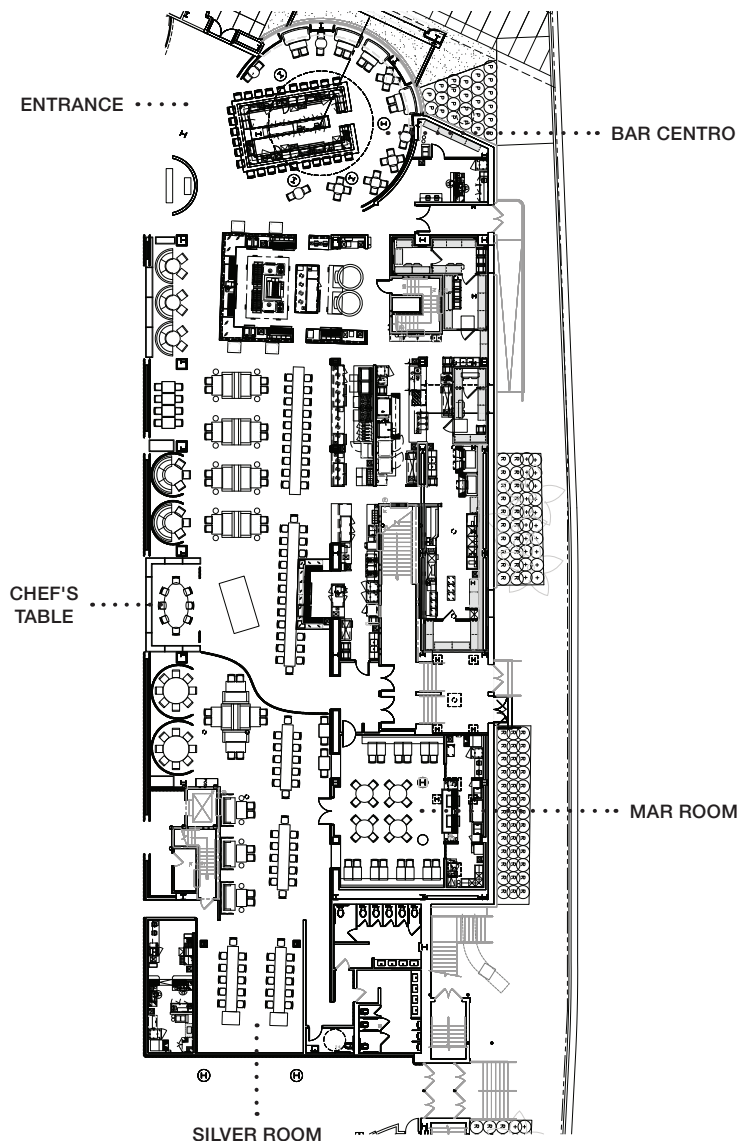
Partial Buyout Seated: 150 guests

Mar Room (Private): 50 guests

Silver Room (Private): 25 guests

Chef's Table (Private): 10 guests

For groups of 11 guests or fewer, reservations are available at saharalasegas.com/bazaarmeal or 702.761.7610.



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BAZAAR MEAT®

BY JOSÉ ANDRÉS

chef JOSÉ ANDRÉS

Named one of *Time's* "100 Most Influential People" and awarded Outstanding Chef by the James Beard Foundation, José Andrés is an internationally-recognized culinary innovator, author, educator, television personality, humanitarian, and chef/owner of ThinkFoodGroup. A pioneer of Spanish tapas in the United States, he is also known for his groundbreaking avant-garde cuisine and his award-winning group of restaurants plus a food truck located throughout the country and in Mexico City.

Andrés is a committed advocate of food and hunger issues and is known for championing the role of chefs in the national debate on food policy. In 2012, Andrés formed World Central Kitchen, a nonprofit that provides smart solutions to hunger and poverty by using the power of food to empower communities and strengthen economies. In 2015, he premiered his documentary *Undiscovered Haiti*, giving viewers an unprecedented look into this beautiful country. Andrés' work has earned awards and distinctions such as Outstanding American by Choice, awarded by President Barack Obama and the McCall-Pierpaoli Humanitarian Award. In 2015, he was named EY Master Entrepreneur of the Year in Greater Washington for his leadership and impact on the global business community and awarded the Congressional Hispanic Caucus Institute's Chair's Medallion Award.

For more information, visit joseandres.com.

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BAZAAR MEAT®

BY JOSÉ ANDRÉS



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BAZAAR MEAT®

BY JOSÉ ANDRÉS

GROUP DINING MENUS

JOSÉ'S WAY TASTING

Let us take you on a culinary journey with one of our exceptional tasting menus.

Cotton Candy Foie Gras
Crispy amaranth

Ferran Adrià Olives, Modern & Traditional
Liquid green olive spheres, gordal olives with piquillo and anchovy

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Smoke & Ice Oysters*
Applewood-smoked oysters, apple mignonette

The Classic Tartare*
Beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy, Parker House rolls

Chef's Selection of Cured Meats

"Beefsteak" Tomato Tartare
Tomato, balsamic vinegar, olive oil, cucumber, black olive, gem lettuce

For the table, choice of
Rosewood Texas Ribeye Wagyu/Black Angus
Spanish-style bone-in rib eye, oak-wood fired
\$195/person

Chateaubriand, Tenderloin, Holstein
(Brandt Beef, CA) Perigord sauce, pommes soufflé
\$150/person

Buttered Potato Purée
Butter, butter, more butter, some potatoes

Setas al Ajillo
Button mushrooms, garlic, nasturtium

Grilled Asparagus
Romesco sauce

Desserts
Cream puffs, assorted, tarts, little cookies

COMPLIMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib 65/oz
"Vaca Vieja" Mindful Meats Ribeye 45/6oz

THE ULTIMATE TASTING

Let us take you on a culinary journey with one of our exceptional tasting menus.
275/person

Caviar Cone*
Crème fraîche, Carelian caviar, chive

Cotton Candy Foie Gras
Crispy amaranth

Ferran Adrià Olives, Modern & Traditional
Liquid green olive spheres, gordal olives with piquillo and anchovy

King Crab and Shrimp Cocktail
Cocktail sauce avocado

"Not your everyday Caprese Salad"
Liquid mozzarella, pesto, campari tomato

Bison, Buffalo-Style*
Compressed celery, blue cheese, buffalo wing sauce

Jamon Iberico de Bellota
Cinco Jotas, Andalucia, Spain

Kobe Airbread
Kobe beef, onion jam, Parmesan espuma

"Beefsteak" Tomato Tartare
Tomato, black olive, romaine leaves

The Classic Tartare
Beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy

Japanese Wagyu Beef
Prepared tableside on an ishiyaki stone

Washyugyu Striploin
Lindsay Ranch, OR

Grilled Asparagus
Romesco sauce

Seasonal Mushrooms
Jasper-roasted onion purée

Buttered Potato Purée
Butter, butter, more butter, some potatoes

Desserts
Cream puffs, cookies, assorted tarts

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*

All prices are per person unless noted otherwise and exclude beverages, tax, fees, and gratuity. Bottled water is served at all group functions for 6/person.

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BAZAAR MEAT®

BY JOSÉ ANDRÉS

FEATURED MEATS

BRANDT BEEF CHATEAUBRIAND

Brawley, CA

Brandt Beef is a single-family organization in the beef business for over 100 years and currently headed by William Brandt. All of their cows are raised in Northern California on a vegetarian diet of corn and alfalfa, with no hormones or antibiotics. Brandt Beef is not dry-aged.

SUCKLING PIG

Fermin, Salamanca, Spain

From the legendary "pata negra" black-footed Iberian pig, traditionally cooked in a clay cazuela to achieve the perfect crispy skin and juicy interior.

ROSEWOOD TEXAS WAGYU RIB EYE

Ennis, TX

Grass-fed and corn-finished Wagyu beef is dry-aged for 21 days. This is our most popular steak.

LINDSAY RANCH WASHUGYU STRIP LOIN & RIB EYE

Lexington, OR

Lindsay Ranch raises Wagyu beef in the traditional Japanese manner with a proprietary diet rich in rice straw. Our Washugyu beef is dry-aged in California for 28 days, giving it a profoundly distinct aroma and flavor.

KOBE EYE OF THE RIB

Hyogo Prefecture, Japan

Bazaar Meat is one of only nine properties in the United States certified to source and serve authentic Kobe beef from Japan. Our Kobe beef is cooked at the table on an ishiyaki grilling stone.

"VACA VIEJA" MINDFUL MEATS RIB EYE

Point Reyes Station, CA

Run by Claire Herminjard, Mindful Meats has carved a niche selecting grass-fed Holstein cows who have been fed and housed according to the most strict organic standards for up to eight years. Some of the best beef in Spain is from older cows, and Bazaar Meat is the only restaurant in America featuring the intense, mature flavor that comes with these older animals.



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TRAY-PASS MENUS

THE CLASSICS

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with piquillo
pepper and anchovy*

Croquetas de Pollo
Chicken-bechamel fritters

Beef & Parmesan Grissini*
Washugyu beef, espuma, caramelized onion purée

“Beefsteak” Tomato Tartare
*Tomato, balsamic vinegar, olive oil, cucumber, black olive,
romaine leaves*

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Oysters on the Half Shell*
Fruit vinegar, lemon, cocktail sauce

75/person

JOSÉ’S WAY

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with piquillo
pepper and anchovy*

Croquetas de Pollo
Chicken-bechamel fritters

Beef & Parmesan Grissini*
Washugyu beef, espuma, caramelized onion purée

“Beefsteak” Tomato Tartare
*Tomato, balsamic vinegar, olive oil, cucumber, black olive,
romaine leaves*

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Oysters on the Half Shell*
Fruit vinegar, lemon, cocktail sauce

King Crab & Shrimp Cocktail
Cocktail sauce, avocado

Chef’s Selection of Cured Meats
-OR-
Cotton Candy Foie Gras

100/person

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

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BAZAAR MEAT®

BY JOSÉ ANDRÉS

BEVERAGE PACKAGES

BEER & WINE

House Beer
House Red, White & Sparkling Wine
25/hour (two-hour minimum)

PREMIUM BEER & WINE

Premium Beer
Our Sommelier's Selection of Premium Red, White & Sparkling Wine
35/hour (two-hour minimum)

STANDARD BAR

House Beer
House Red, White & Sparkling Wine
Well Liquor
35/hour
Add Select Specialty Cocktails 5/hour

PREMIUM BAR

Premium Beer
Our Sommelier's Selection of Premium Red, White & Sparkling Wine
Premium Liquor
45/hour
Add Select Specialty Cocktails 5/hour

All prices are per person and exclude tax, fees, and gratuity. All packages include soft drinks, coffee, and tea. Energy drinks are not included.
Bottled water is served at all group functions for 6/person. You must be 21 or older to consume alcohol. Please drink responsibly.



the
NOODLE
den

EXPERIENTIAL. INNOVATIVE. AUTHENTIC.

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the NOODLE den

Chef Guoming “Sam” Xin is renowned as the founder of the popular Noodle Man restaurant concept. The Noodle Den features his popular hand-pulled noodles and dumplings and boasts an array of traditional Northern Chinese dishes, with a demonstration kitchen for guests to see Chef Sam’s team at work creating savory works of art.

CAPACITIES

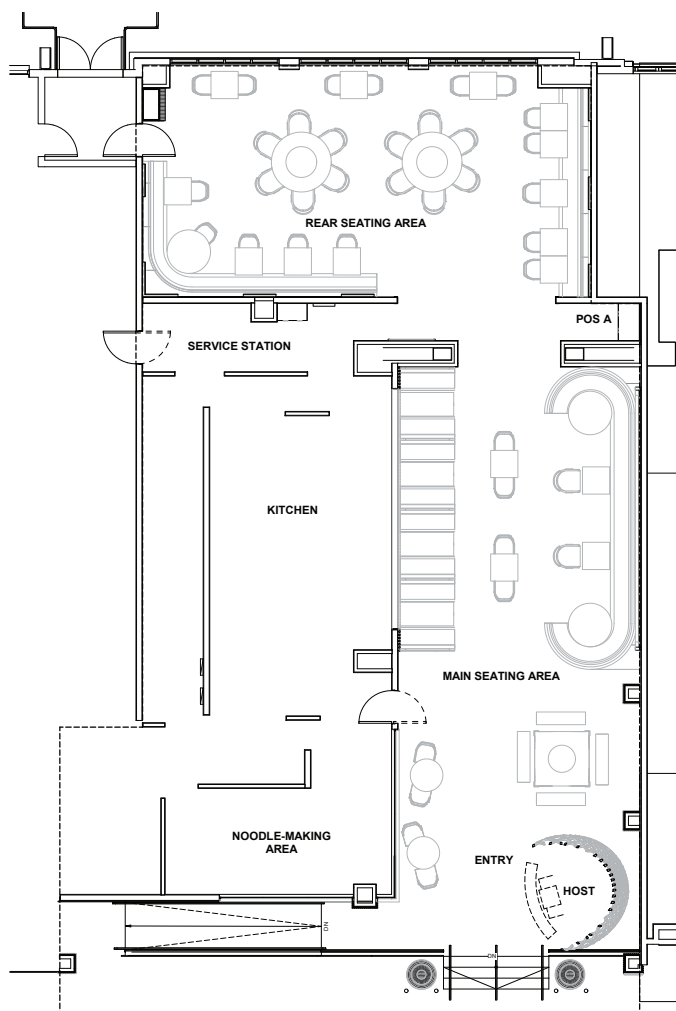
Reception: 150 guests

Seated: 85 guests

Partial Buyout Reception: 75 guests

Partial Buyout Seated: 50 guests

*For groups of 19 guests or fewer, please email
TheNoodleDen@saharalasvegas.com*



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\$48 PER PERSON

HOT AND SOUR SOUP

SZECHUAN CUCUMBER

CHICKEN AND MUSHROOM
POTSTICKERS

ORANGE CHICKEN

SALT AND PEPPER
PORK CHOP

MONGOLIAN BEEF

SCALLOPS WITH XO SAUCE

BABY BOK CHOY
CHINESE STIR FRY

BBQ PORK FRIED RICE

CHEF'S SELECTION DESSERT

\$68 PER PERSON

CHICKEN AND MUSHROOM
WONTON SOUP

BEEF PANCAKE WRAPS

SZECHUAN CUCUMBER

PORK AND CHIVE
POTSTICKERS

KUNG PAO CHICKEN

HONEY WALNUT PRAWNS

MONGOLIAN BEEF

SALT AND PEPPER
CALAMARI

STRING BEANS WITH GARLIC

DUCK FRIED RICE
WITH XO SAUCE

CHEF'S SELECTION DESSERT

\$88 PER PERSON

OXTAIL SOUP

CRISPY ROAST DUCK
AND BBQ PORK

SZECHUAN CUCUMBER

BEEF AND LEEK
POTSTICKERS

HONEY WALNUT SHRIMP

ORANGE BEEF

SALT AND PEPPER
CALAMARI

KUNG PAO CHICKEN WITH
KNIFE SLICED NOODLE

YANGZHOU FRIED RICE

STRING BEANS WITH GARLIC

CHEF'S SELECTION DESSERT

CHICKIE'S & PETE'S®

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Hailed as ESPN's #1 Sports Bar in North America, Chickie's & Pete's inside SAHARA Las Vegas is the first West Coast outpost of the Philadelphia-based concept that's a favorite among both athletes and fans. The venue is as popular for its unique sports bar experience as it is for its famous Crabfries® and elevated bar cuisine.

CAPACITIES

Reception: 390 guests

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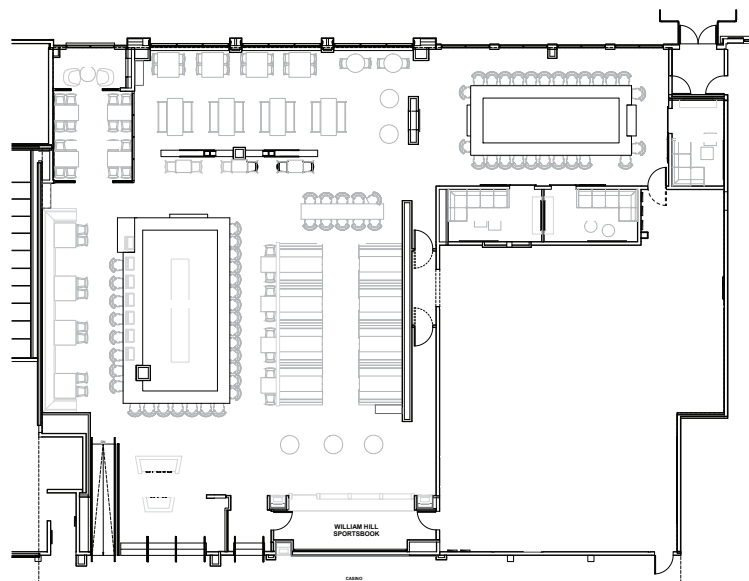
Seated: 180 guests

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Private Room: 16 guests

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*For groups of 19 guests or fewer, please email
ChickiesandPetes@saharalasvegas.com*



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GROUP DINING MENUS

Chickie's Get Together - \$40/person

- Crabfries With Cheese Sauce
- Mozzarella Planks With Red Sauce
- Philly Cheesesteaks With Fried Onions
- Pete-zza: Choice Of BBQ, Buffalo, White, Traditional, or Pepperoni

Pete's Fiesta - \$55/person

- Crabfries With Cheese Sauce
- Chickie's Tenders With BBQ, Ranch and Honey Mustard Dipping Sauces
- Philly Cheesesteaks With Fried Onions
- Pete-zza: Choice Of BBQ, Buffalo, White, Traditional, or Pepperoni
- Mussels: Red or White

SAHARA Soiree - \$80/person

- Crabfries With Cheese Sauce
- Boneless Chicken Wings: BBQ, Buffalo or Dry Rub
- Mediterranean Salad
- Philly Cheesesteaks With Fried Onions
- Crab Pizza
- Mussels: Red or White
- Ricotta Doughnuts With Warm Cinnamon-Maple and Salted Caramel Dipping Sauces

Seafood Block Party - Market Value

- Crabfries With Cheese Sauce
- Crab Mac & Cheese Balls With Sweet Heat Sauce
- Chickie's Cold Shrimp
- Field Greens Salad
- Philly Cheesesteaks With Fried Onions
- Crab Pizza
- Mussels: Red or White
- Snow Crab Legs With Crab Juice
- Ricotta Doughnuts With Warm Cinnamon-Maple and Salted Caramel Dipping Sauces

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UNO MÁS
STREET TACOS + SPIRITS



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Enjoy the vibrant flavors of Mexico with only the freshest, classic Mexican ingredients prepared using modern techniques. The scent of fresh corn tortillas and spit roasted pastor. The sounds of Latin America and hand-shaken cocktails. Welcome to Uno Más! Where the experience will be one of fresh tortillas, spinning meats of pastor, seasonal vegetables, and delicious drinks. A glass window will give a sneak peak of the culinary team preparing all ingredients from scratch. Expert mixologists will be preparing margaritas and pouring some of the finest tequilas from around Mexico.

CAPACITIES

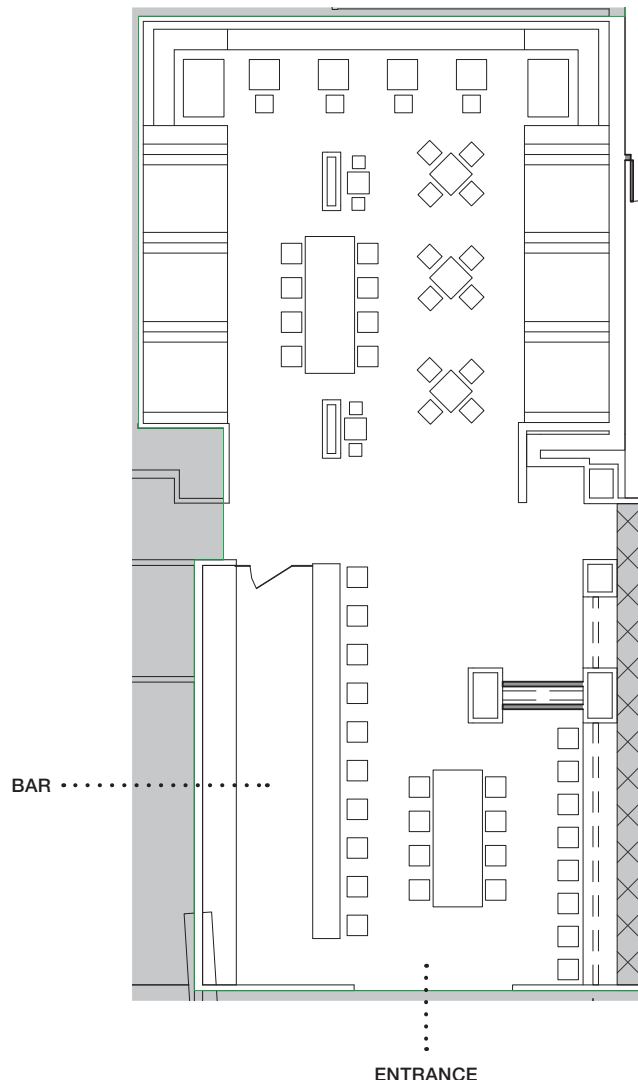
Full Buyout Seated: 120 guests
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Partial Buyout Seated: 90 guests
.....

Full Buyout Reception: 150 guests
.....

Partial Buyout Reception: 100 guests
.....

*For groups of 19 guests or fewer, please
email unomas@saharalasvegas.com.*



[VIEW VIRTUAL TOUR >](#)

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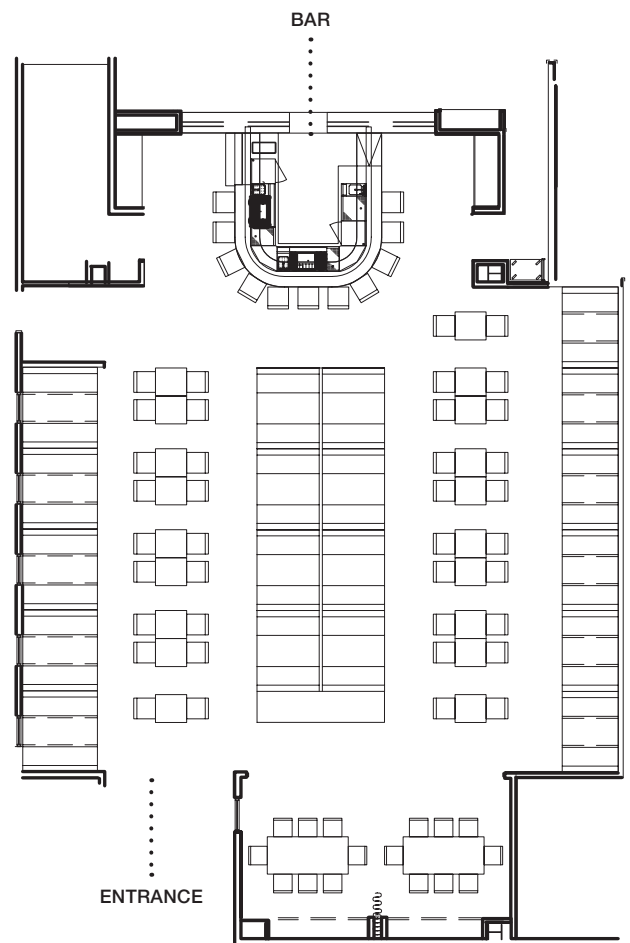
Welcome to Zeffer's Cafe, featuring an elevated casual dining experience. Crafted by Chef Lyle Kaku, Executive Chef of SAHARA Las Vegas, the menu offers recognizable breakfast and lunch favorites and staple comfort food dishes, all with a unique twist. Breakfast dish highlights include classics like the Chicken & Waffle, featuring fried chicken breast, home-style waffle and a house-made spicy maple syrup; and Shrimp'n Grits, made with cajun-spiced shrimp, bacon, bell peppers, and mascarpone-cheddar grits.

CAPACITIES

Reception: 150 guests
.....

Seated: 97 guests
.....

*For groups of 19 guests or fewer, please email
zeffers@saharalasvegas.com or call 702.761.7613.*



SAHARA
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CASBAR

LOUNGE



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CASBAR

LOUNGE

Get ready for an elevated lounge experience as you visit CASBAR, where you can enjoy top-notch spirits and cocktails in the perfect backdrop for conversations over libations.

CAPACITIES

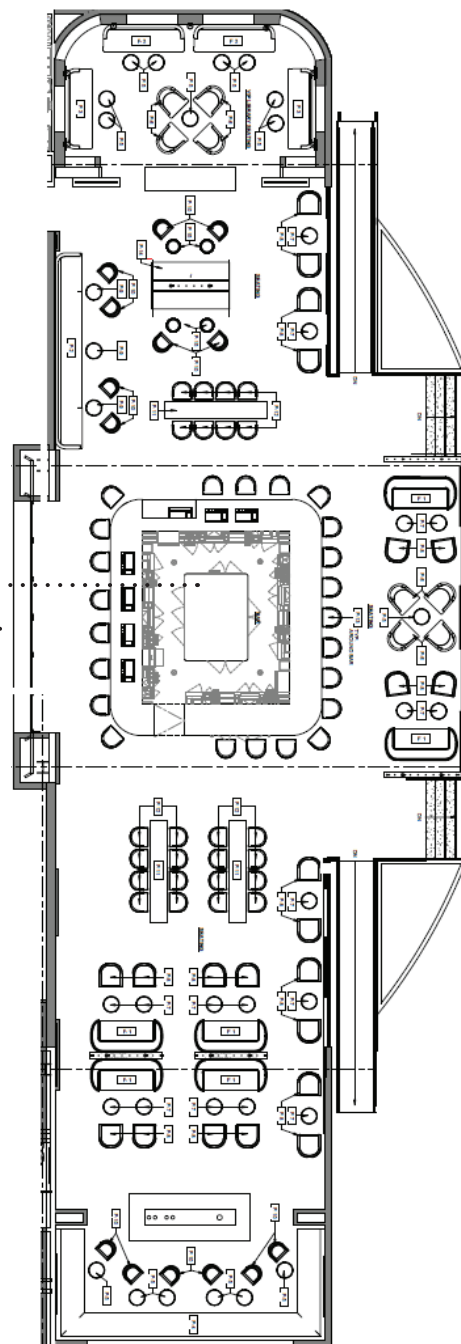
Full Buyout: 280 guests

Partial Buyout: 100 – 150 guests

The Library (Private Room): 20 guests

*For groups of 19 guests or fewer, please contact
702.761.7613 or casbarlounge@saharalasvegas.com.*

BAR
ENTRANCE



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PARADISE *lounge*

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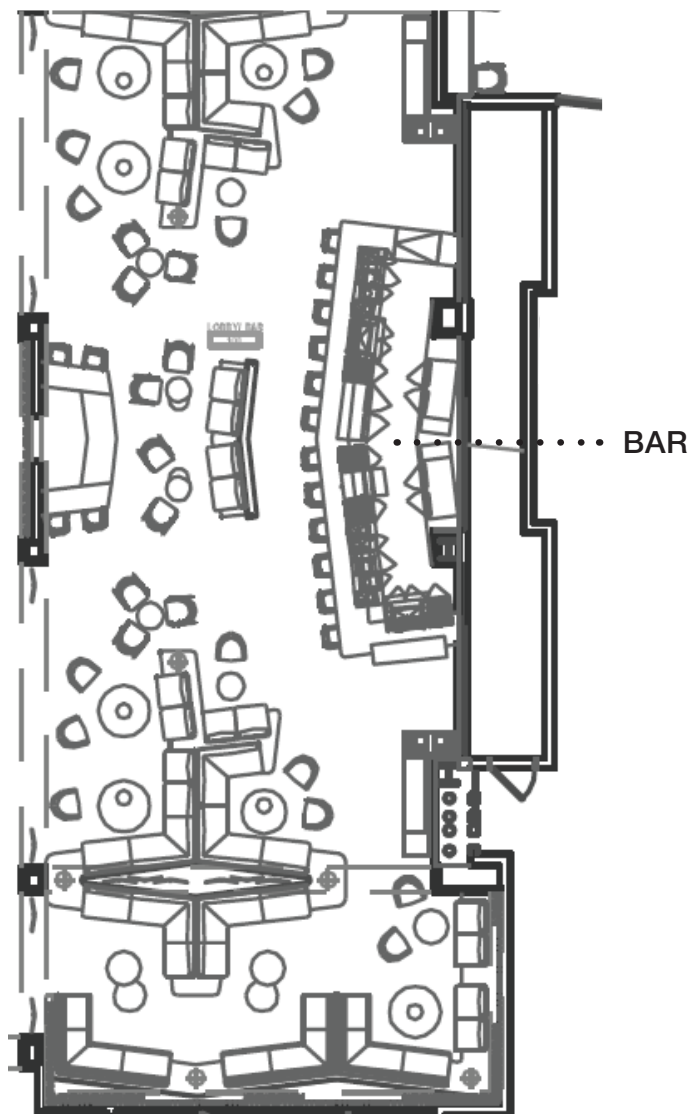
PARADISE *lounge*

Located at the lobby of the Alexandria Tower, Paradise Lounge is an intimate yet elevated setting perfect for any occasion—whether you're having a casual work meeting or grabbing drinks with a friend. This distinct lounge offers a selection of drinks in a comfortable and relaxed setting. All guests must be 21 years or older at the bar.

CAPACITIES

Reception: 150 guests

.....



PARADISE
lounge

BEER & WINE

Select Beer

House Red, White & Sparkling Wine

\$25 per hour

STANDARD BAR

Select Beer

House Red, White, and Sparkling Wine

Well Liquor

\$30 per hour

Add Specialty Cocktails \$5 per hour

PREMIUM BAR

Premium Beer

Premium Red, White & Sparkling Wine

Premium Liquor

\$35 per hour

Add Specialty Cocktails \$5 per hour

All prices are per person and exclude tax, fees, and gratuity. All packages include soft drinks, coffee, and tea. Bottled water and energy drinks are not included.
You must be 21 or older to consume alcohol. Please drink responsibly.



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