



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

Balla
ITALIAN SOUL

the
NOODLE
den

CHICKIE'S & PETE'S

CASUAL RESTAURANTS

Zeffer's
CAFE

UNO MÁS
STREET TACOS + SPIRITS

BARS

AZILO
ULTRA LOUNGE

CASBAR
LOUNGE

THE TANGIER

PARADISE
lounge

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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

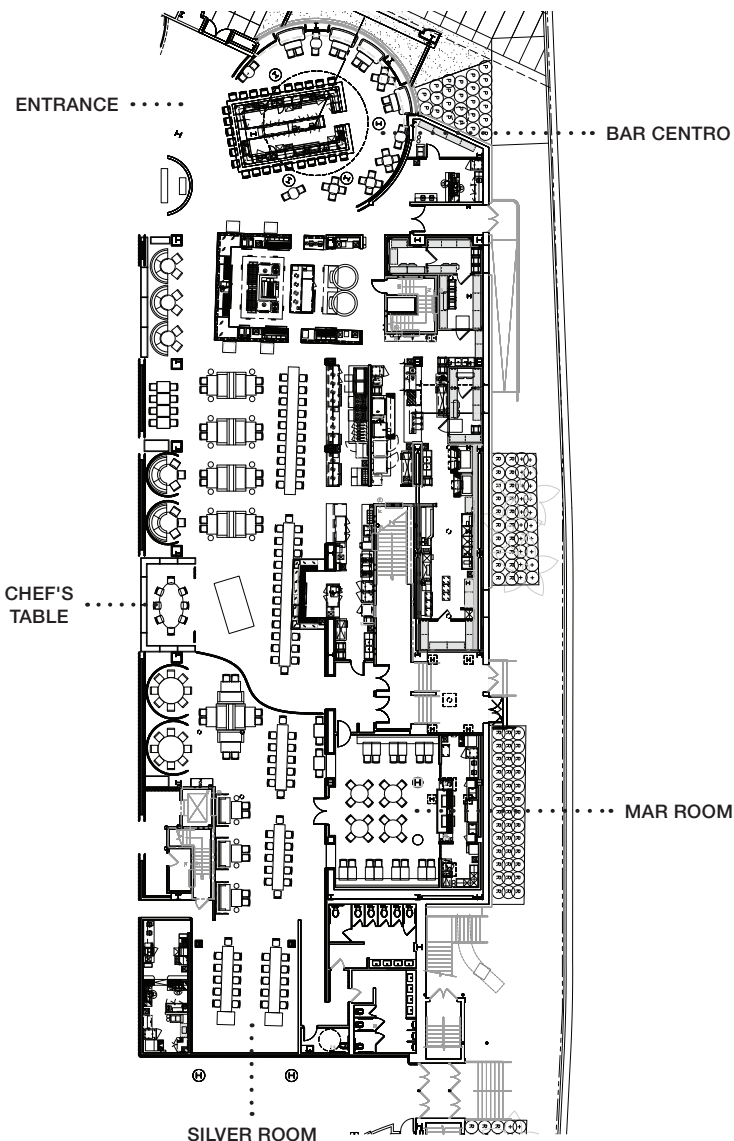
Partial Buyout Seated: 150 guests

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 saharalasevegas.com/bazaarmeal or 702.761.7610.



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[VIEW VIRTUAL TOUR >](#)

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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®

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MAR ROOM



SILVER ROOM

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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.
205/person*

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

Croquetas de Pollo
Chicken-bechamel fritters

FOR THE TABLE

Rosewood Texas Ribeye Wagyu/Black Angus
Spanish-style bone-in rib eye, oak-wood fired

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.
290/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

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

Sobrasada Toast
Drunken goat cheese, honey, chives

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

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

Japanese A5 Wagyu Beef
Prepared tableside on an ishiyaki stone

Washyugyu Striploin
Lindsay Ranch, OR

Grilled Asparagus
Romesco sauce

Seasonal Mushrooms
Josper-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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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 Jerky
Green Goddess Sauce

“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

100/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

Asian Taco
Nori Jamon Tobiko

“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

Shrimp Cocktail
Cocktail sauce, avocado

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

125/person

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BAZAAR MEAT®

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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.

Bella

ITALIAN SOUL

TAKE
YOUR
PLEASURE

Seriously

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Balla Italian Soul restaurant offers everything you know and love about Italian cuisine made bold and fresh in a vibrant setting that celebrates Italian culture and la dolce vita. Signature dishes include Balla's selection of aperitivos, handmade pastas, Roman pizzas, an array of fresh seasonal vegetable dishes and salads, and rustic fire-roasted meats and fish, as well as a Euro-centric, eclectic wine list, unique cocktails and playful desserts featuring espresso liqueurs.

This Las Vegas Italian restaurant design boasts bold, contemporary Italian art to create stylized spaces for authentic gatherings for both intimate and sizeable social parties.

CAPACITIES

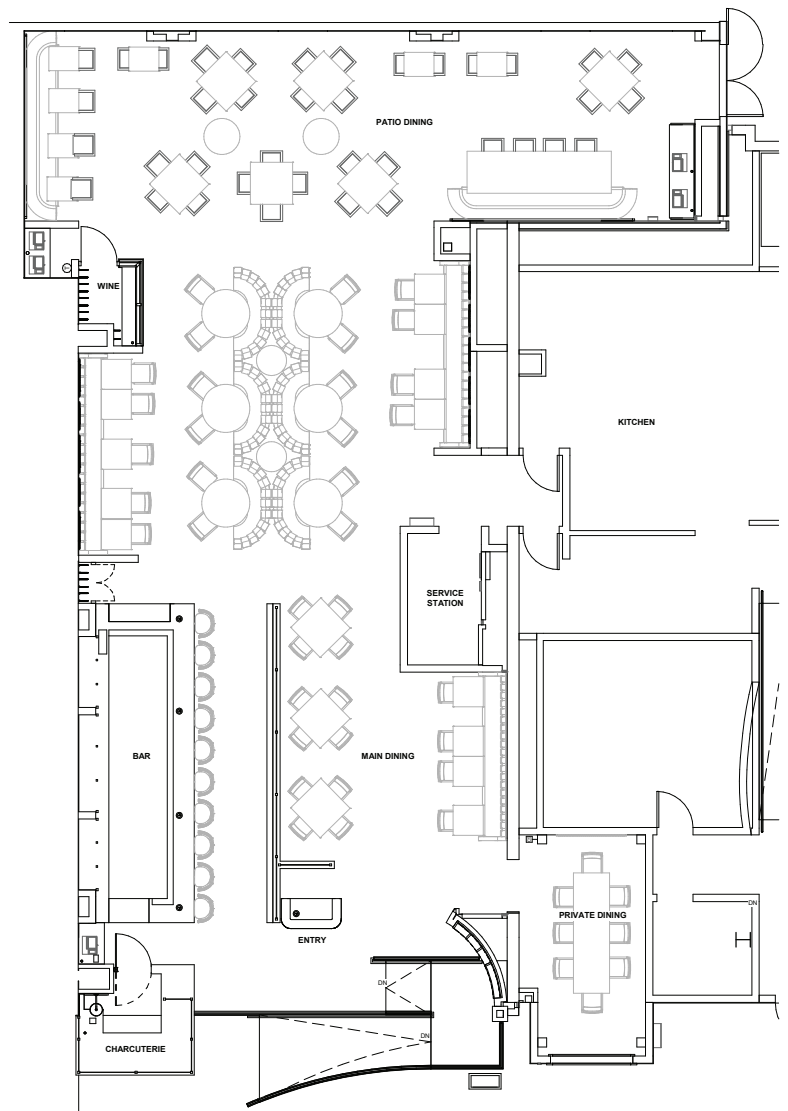
Reception: 175 guests

Seated: 116 guests

Partial Buyout Reception: 75 guests

Partial Buyout Seated: 50 guests

*For groups of 12 guests or fewer, please email
ballaguestrelations@saharalasegas.com*



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\$85 GROUP MENU

SERVED FAMILY-STYLE

Salumi and Cheese, artisanal selections, olives, pickles | *\$8 supplement per person*

ANTIPASTI

Classic Caesar, sweet gems, anchovy dressing, parm
Brussels Sprouts, pear, delicata squash, pancetta vinaigrette

ROMAN-STYLE PIZZA AND PASTA

Margherita Pizza, pomodoro, mozzarella, basil
Casarecce, seasonal tomatoes, garlic, calabrian pepper

SECONDI *from the wood fire*

Sea Bream, lemon, capers, fresh herbs
Mary's Chicken, crisp skin, aged balsamic
Bistecca alla Fiorentina, roasted garlic | *\$21 supplement per person*

CONTORNI

Stuffed Mushrooms, balsamic vinegar, olive oil
Broccoli di Ciccio, lemon zest, garlic

DESSERT

Dark Chocolate Tart, hazelnuts, mascarpone, nutella
Bomboloni, sweet cream, seasonal preserves

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\$115 GROUP MENU

SERVED FAMILY-STYLE

Raw Oysters, spicy giardinaire, olive oil

ANTIPASTI

Salumi and Cheese, artisanal selections, olives, pickles

Brussels Sprouts, pear, delicata squash, pancetta vinaigrette

Classic Caesar, sweet gems, anchovy dressing, parm

HOMEMADE PASTA

Casarecce, seasonal tomatoes, garlic, calabrian pepper

Black Shells, puttanesca, mint, squid

Margherita Pizza, pomodoro, mozzarella, basil | *\$6 supplement per person*

SECONDI *from the wood fire*

Mary's Chicken, crisp skin, aged balsamic

Ribeye Steak, roasted garlic

Veal Chop, garlic, tomatoes, olive oil | *\$14 supplement per person*

CONTORNI

Stuffed Mushrooms, balsamic vinegar, olive oil

Broccoli di Ciccio, lemon zest, garlic

DESSERT

Dark Chocolate Tart, hazelnuts, mascarpone, nutella

Bomboloni, sweet cream, seasonal preserves

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\$45 RECEPTION HOUR

passed light bites
(pick 5)

Arancini, tomato, basil, cacciocavallo

Scotch Olives, spicy fennel sausage, whipped cheese

Antipasto Spiedini, soppressata, mozz, tomato pesto

Octopus Spiedini, lemon, oregano

Beef Carpaccio Grissini, caper and anchovy aioli

Raw Oysters, spicy giardinaire, olive oil

Crispy Polenta, Osetra caviar, tellagio

PIZZA

add on option (\$8 per person - Pick 2)

Margherita Pizza, pomodoro, mozzarella, basil

Gotham, soppressata, Italian sausage garlic, Calabrian pepper

VEGETARIAN OPTIONS

Available upon request

Eggplant al Forno, san marzano tomatoes, cacciocavallo

Roasted Cauliflower Piccata, lemon, capers, brown butter

GLUTEN FREE PASTA

Available upon request

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BEVERAGE PACKAGES

BEER AND WINE

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

PREMIUM BEER AND WINE

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

STANDARD BAR

Domestic Beer, House Red, White & Sparkling Wine, Well Liquor 35/hour
(Liquor includes 1 and 1 drinks, No specialty cocktails)

PREMIUM BAR

Premium Beer (All Beer Options Available) Our Sommelier's Selection of Premium Red, White & Sparkling Wine, Premium Liquor 45/hour.
(Liquor includes 1 and 1 drinks, No specialty cocktails)

SPECIALTY COCKTAIL

Specialty cocktail can be chosen off the menu. Special cocktail request can be submitted for approval. Specialty cocktail price will be quoted before event.
Balla can greet with specialty cocktail.

WINE BOTTLES

Specific wine bottles can be chosen off of the menu and provided on approval and availability. Wine bottles will follow menu price and need to be approved and request made in advance for ordering purposes.

CHAMPAGNE TOAST

Champagne toast can be added for \$5 per guest. House champagne will be used.
Specialty champagne can be chosen at listed bottle price and charged at price per bottle opened.



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

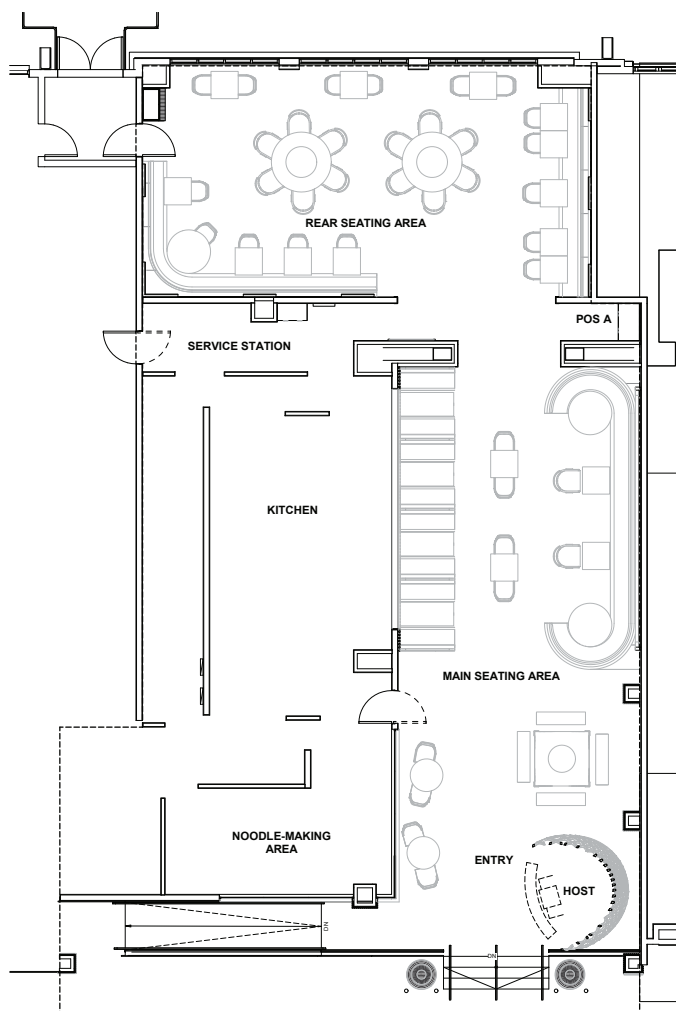
Reception: 150 guests

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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\$58 PER PERSON

HOT AND SOUR SOUP

SZECHUAN CUCUMBER

CHICKEN AND MUSHROOM
PAN-FRIED DUMPLINGS

ORANGE CHICKEN

SALT AND PEPPER
PORK CHOP

MONGOLIAN BEEF

HONEY WALNUT PRAWNS

BABY BOK CHOY
CHINESE STIR FRY

BBQ PORK FRIED RICE

CHEF'S SELECTION DESSERT

\$78 PER PERSON

CHICKEN AND MUSHROOM
WONTON SOUP

GREEN ONION PANCAKE

SZECHUAN CUCUMBER

PORK PAN-FRIED
DUMPLINGS

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

PORK WONTON SOUP

CRISPY ROAST DUCK
AND BBQ PORK

SZECHUAN CUCUMBER

PORK PAN-FRIED
DUMPLINGS

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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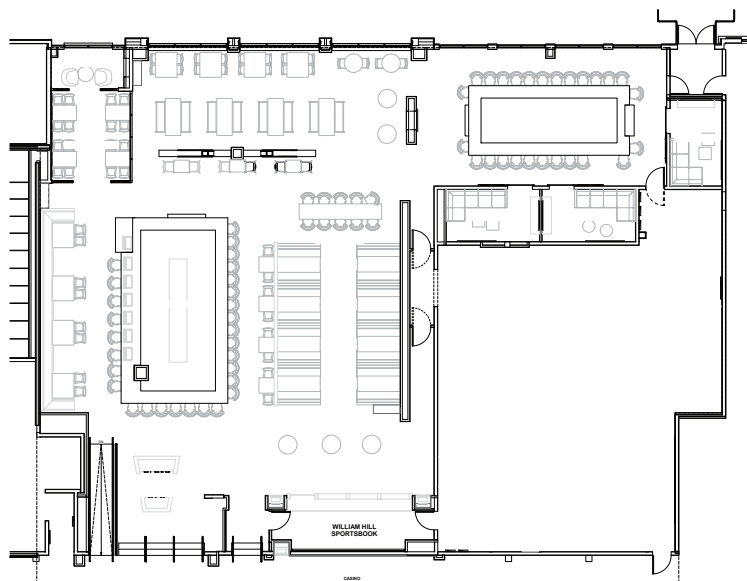
Seated: 180 guests

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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

Tray Passed

2-Hour Function

\$45 Per Person: Choice of 3

\$55 Per Person: Choice of 5

\$65 Per Person: Choice of 7

Chickie's Crabfries

Crab Seasoning, House Cheese Sauce

Chicken Skewers

Sage Citrus Marinated Chicken Breast, Fresh Aromatic Herbs

Beef Sliders

Lettuce, Tomato, Bacon Shallot Marmalade, Cheddar Cheese

Smoked Salmon Crostini

Atlantic Dill-Marinated Smoked Salmon, Capers, Red Onion, Crème Fraîche, Baguette

Grilled Vegetable Kabobs

Zucchini, Yellow Squash, Bell Pepper, Cremini Mushroom, Baby Tomato

Shrimp Cocktail Shots

Citrus Court Bouillon Shrimp, Celery, Louie Cognac Sauce

Beef Skewers

Prime Beef Steak, Salsa Verde & Chimichurri Sauces

Mini Crab Cakes

Jumbo Lump Crab Cakes, Spicy Aioli, Chives

Family Style

Large portion to share by the table

\$65 Per Person / 2-hour Function

FIRST COURSE

Choose Two

Signature Caesar Salad

Romaine Hearts, Seasoned Croutons, Shaved Parmigiana, Signature Dressing

Cobb Salad

Romaine, Iceberg, Baby Kale, Blue Cheese, Cherry Tomato, Corn, Bacon, Egg, Pickled Onion, Green Goddess Dressing

Sicilian Calamari

Tomatoes, Olives, Cherry Peppers, Red Onion, Celery, Garlic, Herbs, Balsamic Glaze

Buffalo Chicken Nachos

Chicken Steak, Blue Cheese, Diced Celery with Buttermilk Ranch, Buffalo & Cheese Sauces

SECOND COURSE

Choose Two

Mini Philly Cheesesteak

Mini Hoagie Bread, Beef, Sautéed Onion, Bell Pepper, Cheese Sauce

Warm Lobster Roll

Split Top Bun, Garlic Butter Poached Maine Lobster, Chives

Chickie's Wings

Buffalo, Ranch, Blue Cheese, & BBQ sauces

Pete-zza

Traditional, Chicken BBQ, Chicken Buffalo, Pepperoni

Jumbo Lump Crab Cakes

House Made Jumbo Crab Cake, Spring Mix, Aioli

DESSERT

Choose One

Homemade Ricotta Doughnuts

Powdered Sugar, Cinnamon Maple & Salted Caramel Dips

New York Cheesecake

Shortbread Crust, Raspberry Sauce

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GROUP DINING MENUS

Family Style Platinum

Large portion to share by the table

\$80 Per Person / 2-hour Function

FIRST COURSE

Choose Two

Signature Caesar Salad

Romaine Hearts, Seasoned Croutons, Shaved Parmigiana, Signature Dressing

Cobb Salad Salad

Romaine, Iceberg, Baby Kale, Blue Cheese, Cherry Tomato, Corn, Bacon, Egg, Pickled Onion, Green Goddess Dressing

Sicilian Calamari

Tomatoes, Olives, Cherry Peppers, Red Onion, Celery, Garlic, Herbs, Balsamic Glaze

Buffalo Chicken Nachos

Chicken Steak, Blue Cheese, Diced Celery with Buttermilk Ranch, Buffalo & Cheese Sauces

Mediterranean Salad

Arugula, Romaine, Iceberg, Sliced Cucumber, Red Onion, Grape Tomatoes, Olive Relish, Feta Cheese, Chianti Vinaigrette

SECOND COURSE

Choose Two

Mini Philly Cheesesteak

Mini Hoagie Bread, Beef, Sautéed Onion, Bell Pepper, Cheese Sauce

Seafood Sauté

Mussels, Clams, Shrimp, Lobster Tail With Choice Of Red, White or Sicilian Sauce

Chickie's Wings

Buffalo, Ranch, Blue Cheese, & BBQ sauces

Jumbo Lump Crab Cakes

House Made Jumbo Crab Cake, Spring Mix, Aioli

Surf & Turf

Prime Flat Iron Steak, 3oz Maine Lobster Tail, Maitre d' Butter, Chickie's Fries

Add \$20 Per Person

Snow Crab Legs

Sweet, Delicate Flavor With Snowy White Meat

Add \$50 Per Person

King Crab Legs

Sweet, Moist, Succulent, Rich Meat

DESSERT

Choose One

Homemade Ricotta Doughnuts

Powdered Sugar, Cinnamon Maple & Salted Caramel Dips

New York Cheesecake

Shortbread Crust, Raspberry Sauce

Chocolate Indulgence Cake

Chocolate Layer Cake, Ganache, Salted Caramel

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GROUP DINING MENUS

Buffet Style

2-hour Function For Each Station

\$10 Per Person

Clam Chowder Soup Station

Manila Clams, Potato, Bacon, Celery, Cream, Herbs

\$15 Per Person

Caesar Salad Station

Romaine Hearts, Seasoned Croutons, Shaved Parmigiana, Signature Dressing

\$15 Per Person

Cobb Salad Station

Romaine, Iceberg, Baby Kale, Blue Cheese, Cherry Tomatoes, Corn, Bacon, Eggs, Pickled Red Onion, Green Goddess Dressing

\$20 Per Person

Vegetable Crudité Station

Baby Carrots, Celery, Cherry Tomatoes, Cucumber, Baby Zucchini, Asparagus, Bell Peppers, Ranch Dip, Roasted Garlic Hummus

\$35 Per Person

Charcuterie Board

Prosciutto, Hot Soppressata Salami, Premium Ham, Blue Cheese, Goat Cheese, Whiskey Cheddar Cheese, Fig Jam, Marinated Olives, Candied Walnuts, Grapes, Toasted Baguette

\$90 Per Person

Chill Seafood Station

Fresh Oysters, Jumbo Shrimp, Snow Crab Legs, PEI Mussels, Manila Clams, Lobster Tails, Shallot Mignonette, Cocktail Sauce, Lemon Wedges, Melted Butter

\$20 Per Person

Chickie's Wings Station

Served Plain With Sides Of BBQ, Buffalo, Ranch Dressing

\$25 Per Person

Mussels Sauté Station

PEI Mussels, Garlic, Shallots, White Wine Butter Sauce, Grilled Baguette

\$35 Per Person

Mary's Whole Chicken Carving Station

Served With Chicken Jus And Choice Of Two Sides

\$65 Per Person

Prime Rib Carving Station

Served with Red Wine Sauce, Horseradish Cream, Choice of Two Sides

Sides

Grilled Asparagus | Mashed Potatoes | Roasted Wild Mushrooms | Roasted Broccoli | Smoked Gouda Mac & Cheese

\$140 Per Person

Crab Feast Station

Snow Crab Legs, Blue Crab Hard Shells, Jumbo Lump Crab Cakes Served with Crab Juice, Lemon Wedges, Melted Butter

\$10 Per Person

Dessert Display Station

Assorted Mini Pastry Chef Choice

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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

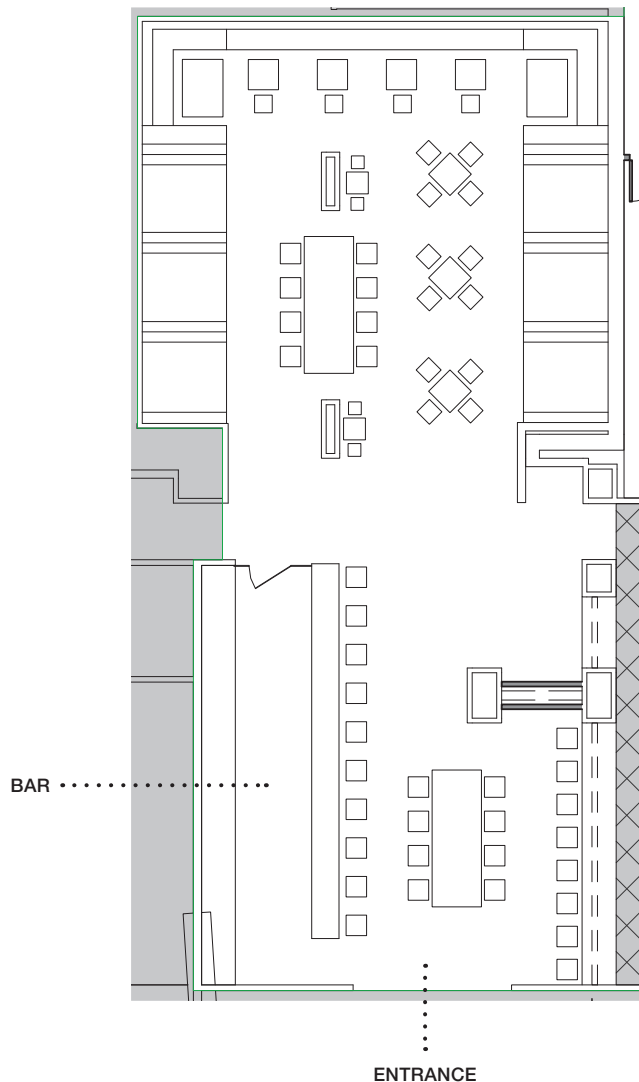
Full Buyout Seated: 120 guests
.....

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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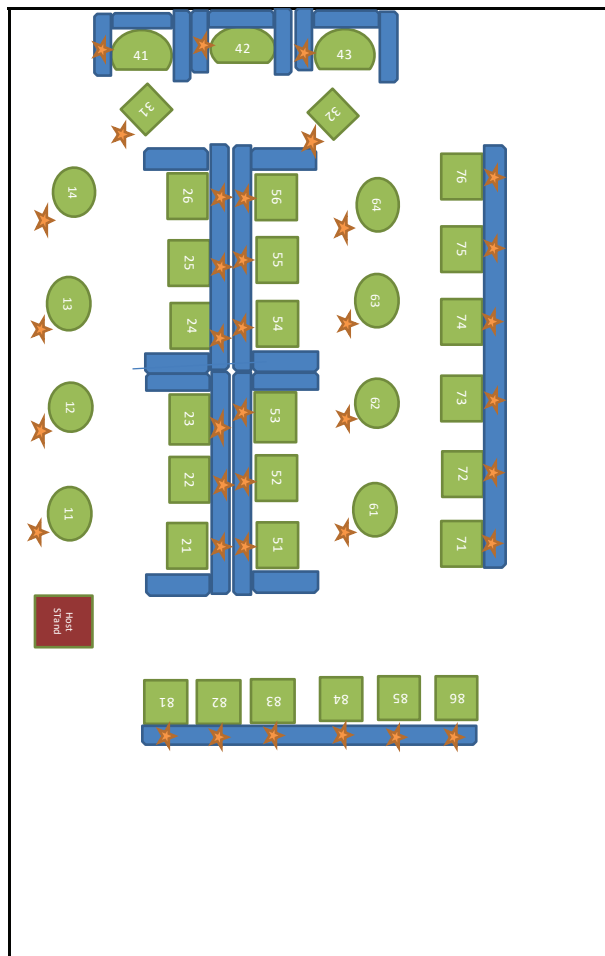


Wecome to Zeffer's Cafe, featuring an elevated casual dining experience. The menu offers recognizable breakfast and lunch favorites and staple comfort food dishes, all with a unique twist. Breakfast dish highlights include classics like the Chicken & Waffle, featuring fried chicken breast, home-style 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.





AZILO
ULTRA LOUNGE

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An elegantly appointed exclusive lounge with an unmatched view of the adjacent AZILO Ultra Pool.

HIGHLIGHTS

3,819 sq. ft. | Capacity: 240

.....
Perfect for group meals and receptions

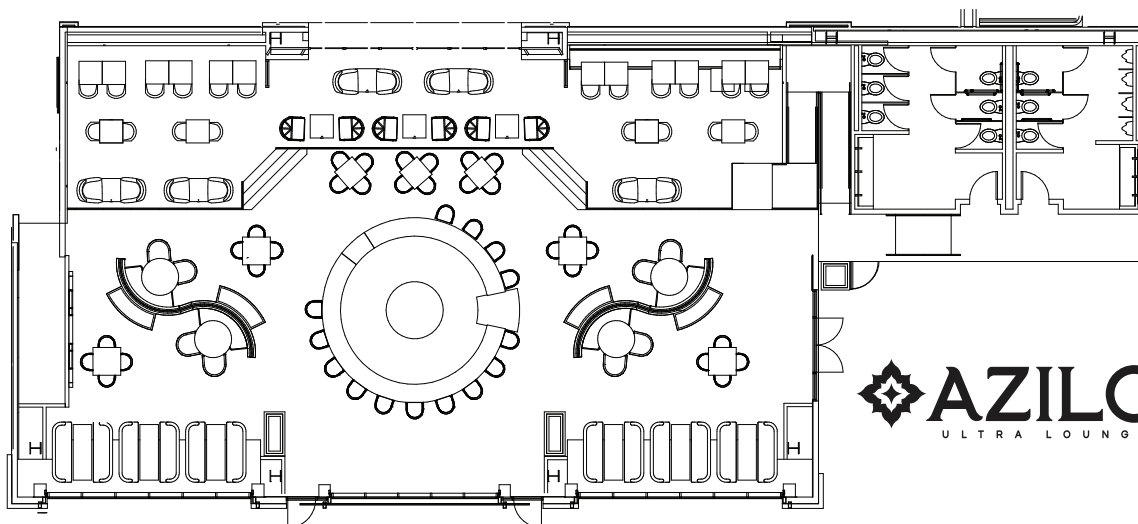
.....
State-of-the-art audio and lighting system

.....
Performance area for a DJ or small band

.....
Full-service center bar

.....
Full-service catering available

.....
Upgraded bar packages available



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BAR PACKAGES

GOLD

\$47 Per Person, Two Hours

\$57 Per Person, Three Hours

\$67 Per Person, Four Hours

Vodka: Smirnoff

Gin: New Amsterdam

Rum: Bacardi, Captain Morgan, Malibu

Tequila: Jose Cuervo

Bourbon: Jim Beam

Scotch: Dewar's White Label

Whiskey: Jack Daniel's, Seagram 7

Cognac: Hennessey VS

Cordials: Triple Sec, Baileys Irish Cream,
Kahlua

Domestic Beer: Bud Light, Budweiser

Imported Beer: Corona, Modelo,
Stella Artois

Seltzers: Truly, White Claw

PLATINUM

\$59 Per Person, Two Hours

\$69 Per Person, Three Hours

\$79 Per Person, Four Hours

Vodka: Tito's Handmade, Belvedere,
Grey Goose, Ciroc

Gin: Bombay Sapphire, Tanqueray,
Hendricks

Rum: Mount Gay, Flor De Cana 4

Tequila: Patron Silver, Don Julio Blanco,
Casamigos Blanco

Bourbon: Makers Mark, Woodford
Reserve, Basil Hayden's

Scotch: Johnnie Walker Black Label,
Macallan 12yr

Whiskey: Crown Royal, Jameson,
Kalyo Japanese Whiskey

Cognac: Remy Martin VSOP,
Hennessey VSOP

Cordials: Cointreau, Grand Marnier,
Kahlua

Domestic Beer: Bud Light, Budweiser,
Michelob Ultra

Imported Beer: Corona, Modelo, Stella
Artois, Heineken

Seltzers: Truly, White Claw, Blondies,
High Noon

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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

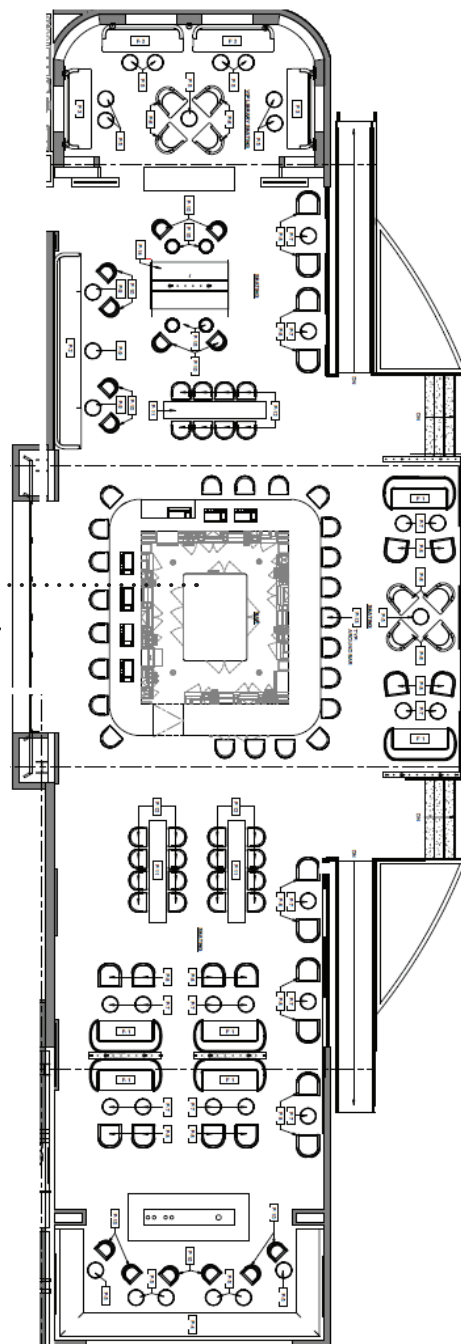
Full Buyout: 280 guests

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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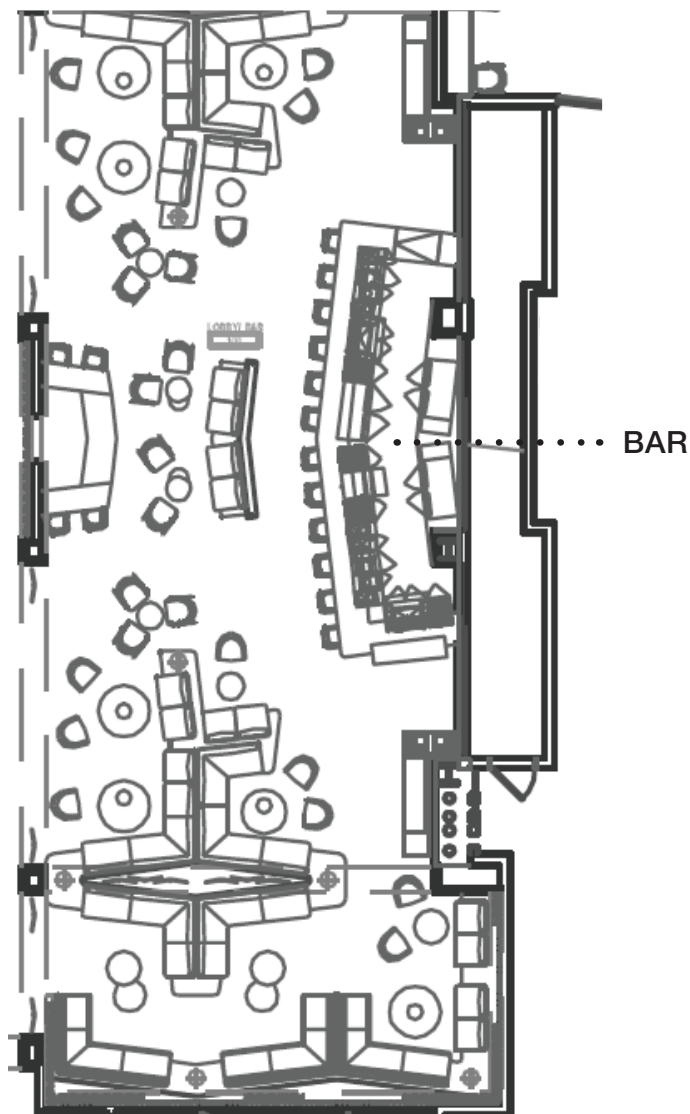
PARADISE *lounge*

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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