GROUP DINING & PRIVATE EVENTS

ICONIC SOIRÉES
Discover why Forbes Travel Guide calls SAHARA “Las Vegas’ hottest hotel for foodies.” 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

BELLA
BISTRO

American contemporary fare with an Italian influence

CASUAL RESTAURANTS

BEERS AND BETS

Unparalleled Burgers and Craft Beer, with an In-Venue Sports Book and Outdoor Beer Garden

NORTHSIDE CAFE & COFFEE

Home-Style Cooking and Hospitality 24/7, in a Casual, Vibrant Setting

UNO MÁS

STREET TACOS & SPIRITS

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

BARS

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.

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.
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 saharalasvegas.com/bazaarmeat or 702.761.7610.
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.
BAZAAR MEAT®
BY JOSÉ ANDRÉS

Sahara
LAS VEGAS

Saharalasvegas.com/events • 702.761.8888 • events@saharalasvegas.com
## THE CLASSICS

**Super-Giant Pork-Skin Chicharrón**  
Greek yogurt, za’atar spices

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

**Bagels & Lox Cone***  
Dill cream cheese, salmon roe

**Croquetas de Pollo**  
Chicken-bechamel fritters

**The Classic Tartare***  
Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

**Lucía’s Salad***  
Endive Caesar salad, Parmesan, anchovy, air croutons

**Chateaubriand, Tenderloin**  
Brandt Beef, CA, Holstein  
Perigord sauce, pomme soufflé

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

**Grilled Asparagus**  
Romesco sauce

**Desserts**  
Cream puffs, assorted tarts, little cakes  
125/person

## JOSÉ’S WAY

**Cotton Candy Foie Gras**  
Crispy amaranth

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

**Bagels & Lox Cone***  
Dill cream cheese, salmon roe

**Smoke & Ice Fresh Oysters***  
Apple wood-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**  
Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

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

**Cauliflower Steak**  
Pine nuts, preserved lemon

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

**Grilled Asparagus**  
Romesco sauce

**Desserts**  
Cream puffs, assorted tarts  
185/person

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*Consuming raw or undercooked meat, poultry, seafood, or egg 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.
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.
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

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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.
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.
A stylish, modern restaurant featuring American contemporary fare with an Italian influence. Experience exceptional stone oven pizzas, tantalizing pastas, and other extraordinary entrees with unexpected savory twists. Pair your dining experience with your favorite cocktail from our extensive beverage menu and be sure to save room for one of our scrumptious desserts!

CAPACITIES

Reception: 250 guests
Seated: 170 guests
Partial Buyout Reception: 100 guests
Partial Buyout Seated: 90 guests

For groups of 14 guests or fewer, reservations are available at saharalasvegas.com/bellabistro or 702.761.7612.
## Group Dining Menus

### First Course Selections
(Choice of One Item)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chips &amp; Dip</strong></td>
<td>Seasonal Dip &amp; House Made Vegetable Chips</td>
</tr>
<tr>
<td><strong>House Cured Salmon</strong></td>
<td>Pretzel, Smoked Labneh, Dill &amp; Pink Peppercorn</td>
</tr>
<tr>
<td><strong>Toasted Farro Salad</strong></td>
<td>Green Goddess, Cucumber, Red Onion, Radish &amp; Kalamata</td>
</tr>
<tr>
<td><strong>Heirloom Tomato</strong></td>
<td>Whipped Feta, Yuzu-Balsamic, Basil Puree &amp; Air Crouton</td>
</tr>
<tr>
<td><strong>Baby Romaine</strong></td>
<td>Caesar Dressing, Parmigiano-Reggiano &amp; Crouton</td>
</tr>
<tr>
<td><strong>Prime Steak Tartare</strong></td>
<td>Pickled Mustard Seeds, Caper Berries &amp; Pumpernickel +3</td>
</tr>
<tr>
<td><strong>Grilled Octopus</strong></td>
<td>Romesco Sauce, Black Garlic &amp; Smoked Paprika +5</td>
</tr>
</tbody>
</table>

### Entree
(Choice of One Item)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasted Half Chicken</strong></td>
<td>Baby Vegetables &amp; Red Wine Jus</td>
</tr>
<tr>
<td><strong>Pan-Roasted Branzino</strong></td>
<td>Carrot Silk, Roasted Carrot, Aleppo, Vadouvan, Currants &amp; Shallot</td>
</tr>
<tr>
<td><strong>Bone In Duroc Pork Chop</strong></td>
<td>Popcorn Polenta, Crispy Garlic &amp; Calvados Jus</td>
</tr>
<tr>
<td><strong>Seared Sea Scallops</strong></td>
<td>Butternut Squash Risotto, Sage &amp; Pomegranates +4</td>
</tr>
<tr>
<td><strong>NY Strip Steak</strong></td>
<td>Cippolini Onion, Trumpet Mushrooms, Cauillini &amp; Green Peppercorn +6</td>
</tr>
</tbody>
</table>

### Dessert
(Choice of One Item)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sticky Toffee Pudding</strong></td>
<td>Butterscotch, Walnut Feuilletine, Vanilla Gelato</td>
</tr>
<tr>
<td><strong>Warm Cinnamon Apple Torte</strong></td>
<td>Apple Cider Caramel, Vanilla Gelato</td>
</tr>
<tr>
<td><strong>Citrus Zeppole</strong></td>
<td>Vanilla Sauce, Pumpkin Spice Sorbet, Fresh Pomegranate Seeds</td>
</tr>
<tr>
<td><strong>Flourless Chocolate Cake</strong></td>
<td>Roasted Banana, Vanilla Gelato</td>
</tr>
<tr>
<td><strong>Chef’s Seasonal Sorbet &amp; Fruit</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>St. Andre (Cow’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Gorgonzola (Cow’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Manchego (Sheep’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Cacio di Bosco (Cow &amp; Sheep’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Crottin (Goat’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Valdeon (Cow’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Mimolette (Cow’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Idiazabal (Sheep’s milk)</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Prosciutto di Parma</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Bresaola</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Tuscano Salame</td>
</tr>
<tr>
<td><strong>Cheese &amp; Charcuterie</strong></td>
<td>Duck Prosciutto</td>
</tr>
</tbody>
</table>

### Stone Oven Pizza
(Choice of One for $7 Per Person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Shaved Prosciutto</strong></td>
<td>Fontina Cheese, Balsamic Glazed Figs &amp; Wild Rocket Arugula</td>
</tr>
<tr>
<td><strong>Margherita</strong></td>
<td>Mozzarella, Dried Tomatoes &amp; Basil</td>
</tr>
<tr>
<td><strong>Wild Mushroom</strong></td>
<td>Maitake, Rapini, Fresno Chiles &amp; Roasted Garlic</td>
</tr>
<tr>
<td><strong>Calabrese</strong></td>
<td>Salame, Calabrian Chiles, Kalamata, Oregano &amp; Red Onion</td>
</tr>
</tbody>
</table>

### Sides
(Choice of 3 for $18 Per Person, Choice of 5 for $28 Per Person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pommes Frites</strong></td>
<td>Braised Greens</td>
</tr>
<tr>
<td><strong>Caulilini</strong></td>
<td>Pommes Purée</td>
</tr>
<tr>
<td><strong>Popcorn Polenta</strong></td>
<td>Asparagus</td>
</tr>
</tbody>
</table>

### Additional Shareables For The Table

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>West Coast Oysters</strong></td>
<td>Ice wine Mignonette &amp; Lemon</td>
</tr>
</tbody>
</table>

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Menus are based upon seasonal availability. All prices are per person and exclude beverages, tax, fees, and gratuity.

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

FOUR-COURSE MENU
STARTING AT $80 PER GUEST

FIRST COURSE SELECTIONS
(CHOICE OF ONE ITEM)

CHIPS & DIP  
Seasonal Dip & House Made Vegetable Chips

HOUSE CURED SALMON*  
Pretzel, Smoked Labneh, Dill & Pink Peppercorn

TOASTED FARRO SALAD  
Green Goddess, Cucumber, Red Onion, Radish & Kalamata

HEIRLOOM TOMATO  
Whipped Feta, Yuzu-Balsamic, Basil Puree & Air Crouton

BABY ROMAINE *  
Caesar Dressing, Parmigiano-Reggiano & Crouton

PRIME STEAK TARTARE*  
Pickled Mustard Seeds, Caper Berries & Pumpernickel +3

GRILLED OCTOPUS  
Romesco Sauce, Black Garlic & Smoked Paprika +5

PASTA  
(CHOICE OF ONE ITEM)

HOUSE MADE CHEESE AGNOLOTTI  
Sweet Corn, Parmigiano Reggiano, Basil Oil

HAND CUT PAPPARDELLE  
Lamb Ragù, Truffle Pecorino

BU CATINI*  
Carbonara, Guanciale, Slow Cooked Egg, Pecorino

TAGLIATELLI  
Tiger Prawns, Tomato, Basil, Garlic, Extra Virgin Olive Oil +3

ENTREE  
(CHOICE OF ONE ITEM)

ROASTED HALF CHICKEN  
Baby Vegetables & Red Wine Jus

PAN-ROASTED BRANZINO  
Carrot Silk, Roasted Carrot, Aleppo, Vadouvan, Currants & Shallot

BONE IN DUROC PORK CHOP  
Popcorn Polenta, Crispy Garlic & Calvados Jus

SEALED SEA SCALLOP*  
Butternut Squash Risotto, Sage & Pomegranates +4

NY STRIP STEAK*  
Cippolini Onion, Trumpet Mushrooms, Caulilini & Green Peppercorn Sauce +6

DESSERT  
(CHOICE OF ONE ITEM)

STICKY TOFFEE PUDDING  
Butterscotch, Walnut Feuilletine, Vanilla Gelato

WARM CINNAMON APPLE TORTE  
Apple Cider Caramel, Vanilla Gelato

CITRUS ZEPPOLE  
Vanilla Sauce, Pumpkin Spice Sorbet, Fresh Pomegranate Seeds

FLOURLESS CHOCOLATE CAKE  
Roasted Banana, Vanilla Gelato

CHEF’S SEASONAL SORBET & FRUIT

Cheese & Charcuterie

Choice of 3 for $18 per person  
Choice of 5 for $28 per person

St. Andre (Cow’s milk)  
Gorgonzola (Cow’s milk)  
Manchego (Sheep’s milk)  
Cacio di Bosco (Cow & Sheep’s milk)  
Crottin (Goat’s milk)  
Valdeon (Cow’s milk)  
Mimolette (Cow’s milk)  
Idiazabal (Sheep’s milk)  
Prosciutto di Parma  
Bresaola  
Tuscano Salame  
Duck Prosciutto

Stone Oven Pizza

Choice of one for $7 per person

SHAVED PROSCIUTTO  
Fontina Cheese, Balsamic Glazed Figs & Wild Rocket Arugula

MARGHERITA  
Mozzarella, Dried Tomatoes & Basil

WILD MUSHROOM  
Maitake, Rapini, Fresno Chiles & Roasted Garlic

CALABRESE  
Salame, Calabrian Chiles, Kalamata, Oregano & Red Onion

SIDES  
$7 EACH

Pommes Frites  
Braised Greens

Caulilini  
Pommes Purée

Popcorn Polenta  
Asparagus

Additional Shareables for the Table

WEST COAST OYSTERS*  
Ice wine Mignonette & Lemon  
$24/half dozen

Menus are based upon seasonal availability. All prices are per person and exclude beverages, tax, fees, and gratuity.  
*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
GROUP DINING MENUS

FIVE-COURSE MENU
STARTING AT $110 PER GUEST

FIRST COURSE SELECTIONS
(CHOICE OF ONE ITEM)

CHIPS & DIP
Seasonal Dip & House Made Vegetable Chips

HOUSE CURED SALMON*
Pretzel, Smoked Labneh, Dill & Pink Peppercorn

TOASTED FARRO SALAD
Green Goddess, Cucumber, Red Onion, Radish & Kalamata

HEIRLOOM TOMATO
Whipped Feta, Yuzu-Balsamic, Basil Puree & Air Crouton

BABY ROMAINE *
Caesar Dressing, Parmigiano-Reggiano & Crouton

PRIME STEAK TARTARE*
Pickled Mustard Seeds, Caper Berries & Pumpernickel +3

GRILLED OCTOPUS
Romesco Sauce, Black Garlic & Smoked Paprika +5

PASTA
(CHOICE OF ONE ITEM)

HOUSE MADE CHEESE AGNOLOTTI
Sweet Corn, Parmigiano Reggiano, Basil Oil

HAND CUT PAPPARDELLE
Lamb Ragù, Truffle Pecorino

BUCATINI*
Carbonara, Guanciale, Slow Cooked Egg, Pecorino

TAGLIATELLI
Tiger Prawns, Tomato, Basil, Garlic, Extra Virgin Olive Oil +3

ENTREE
(CHOICE OF ONE ITEM)

ROASTED HALF CHICKEN
Baby Vegetables & Red Wine Jus

PAN-ROASTED BRANZINO
Carrot Silk, Roasted Carrot, Aleppo, Vadouvan, Currants & Shallot

BONE IN DUROC PORK CHOP
Popcorn Polenta, Crispy Garlic & Calvados Jus

SEARED SEA SCALLOP*
Butternut Squash Risotto, Sage & Pomegranates +4

NY STRIP STEAK*
Cippolini Onion, Trumpet Mushrooms, Caulilini & Green Peppercorn Sauce +6

DESSERT
(CHOICE OF ONE ITEM)

STICKY TOFFEE PUDDING
Butterscotch, Walnut Feuilletine, Vanilla Gelato

WARM CINNAMON APPLE TORTE
Apple Cider Caramel, Vanilla Gelato

CITRUS ZEPPOLE
Vanilla Sauce, Pumpkin Spice Sorbet, Fresh Pomegranate Seeds

FLOURLESS CHOCOLATE CAKE
Roasted Banana, Vanilla Gelato

CHEF’S SEASONAL SORBET & FRUIT

CHEESE & CHARCUTERIE
(CHOICE OF FIVE)

St. Andre (Cow’s milk)
Gorgonzola (Cow’s milk)
Manchego (Sheep’s milk)
Cacio di Bosco (Cow & Sheep’s milk)
Crottin (Goat’s milk)
Vaideon (Cow’s milk)
Mimolette (Cow’s milk)
Idiazabal (Sheep’s milk)
Prosciutto di Parma
Bresaola
Tuscano Salame
Duck Prosciutto

SIDES
(CHOICE OF ONE ITEM)

Pommes Frites
Caulilini
Popcorn Polenta
Braised Greens
Pommes Purée
Asparagus

STONE OVEN PIZZA
CHOICE OF ONE FOR $7 PER PERSON

SHAVED PROSCIUTTO
Fontina Cheese, Balsamic Glazed Figs & Wild Rocket Arugula

MARGHERITA
Mozzarella, Dried Tomatoes & Basil

WILD MUSHROOM
Maitake, Rapini, Fresno Chiles & Roasted Garlic

CALABRESE
Salame, Calabrian Chiles, Kalamata, Oregano & Red Onion

ADDITIONAL SHAREBALES
FOR THE TABLE

WEST COAST OYSTERS*
Ice wine Mignonette & Lemon
$24/half dozen

Menus are based upon seasonal availability. All prices are per person and exclude beverages, tax, fees, and gratuity.

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

saharalasvegas.com/events • 702.761.8888 • events@saharalasvegas.com
BEVERAGE PACKAGES

BEER & WINE
Draft Beer
House Red, White & Sparkling Wine
$25 per hour

PREMIUM BEER & WINE
Premium Beer
Premium Red, White & Sparkling Wine
$30 per hour

STANDARD BAR
Draft Beer
House Red, White & 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.
Beers and Bets combines unmatched flavor with exceptional hospitality. A great option for watching the game, Beers and Bets has the best burgers, wings and savory food you crave. With the William Hill Sports Book and multiple HD screens, you won’t miss any of the action. Enjoy our extensive craft beer selection at our outdoor Beer Garden overlooking the Las Vegas Strip.

**CAPACITIES**

- Dining Room Reception: 250 guests
- Dining Room Seated: 195 guests
- Beer Garden Reception: 175 guests
- Beer Garden Seated: 120 guests

*For groups of 19 guests or fewer, please contact 702.761.7614.*
## PRO (LUNCH ONLY)

**salad** for the table
- simple
  Market greens with our seasonal dressing, served family-style.

**burgers** choice per guest
- **cowboy**
  applewood smoked bacon | bbq sauce | onion rings | cheddar

- **santa fe**
  green chile | applewood smoked bacon | monterey jack | lettuce | onion | tomato | roasted garlic aioli

- **classic**
  caramelized onions | american cheese, mustard | house spread | dill pickles | lettuce | tomato

  *Substitute grilled chicken breast, turkey patty or portobello mushroom for any burger.

**sides** for the table
- thin fries
  sea salt

  *$20/person

## ALL STAR

**salad** for the table
- caesar
  romaine | fresh Parmesan | Caesar dressing

**burgers** choice per guest
- **cowboy**
  applewood smoked bacon | bbq sauce | onion rings | cheddar

- **santa fe**
  green chile | applewood smoked bacon | monterey jack | lettuce | onion | tomato | roasted garlic aioli

- **classic**
  caramelized onions | american cheese, mustard | house spread | dill pickles | lettuce | tomato

**sides** for the table
- thin fries
  sea salt

- **truffle fries**
  parmesan | herbs | truffle salt

**chef’s choice of dessert**
  *$35/person

## HALL-OF-FAMER

**starters** for the table
- **chicken enchilada nachos**
  tortilla chips | cheese blend | pickled jalapeño | onions | avocado | salsa | crema

- **buffalo chicken wings**
  Served with celery & blue cheese dressing.

**salad** for the table
- caesar
  romaine | fresh Parmesan | Caesar dressing

**burgers**
- choice per guest or for the table
- **cowboy**
  applewood smoked bacon | bbq sauce | onion rings | cheddar

- **sante fe**
  green chile | applewood smoked bacon | monterey jack | lettuce | onion | tomato | roasted garlic aioli

- **classic**
  caramelized onions | american cheese, mustard | house spread | dill pickles | lettuce | tomato

- **macho**
  barbacoa beef | havarti | onion strings | shredded lettuce | tomato | chipotle aioli

- **madame**
  fried egg | prosciutto | dijon mustard | black pepper honey aioli

**sides** for the table
- thin fries
- **sweet potato fries**
  cinnamon-sugar

- **truffle fries**
  parmesan | herbs | truffle salt

**chef’s choice of dessert**
  *$45/person

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All prices are per person and exclude beverages, tax, fees, and gratuity.

*Our beef is ground in house and served medium rare. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. In order to maximize Umami flavor, some ingredients may contain fish products, soy, gluten, and dairy.
SLIDERS

**cowboy***
applewood smoked bacon | bbq sauce | fried onion strings | cheddar

**classic***
caramelized onions | american cheese | mustard | house spread | dill pickles | lettuce | tomato

**santa fe***
green chile | applewood smoked bacon | monterey jack | lettuce | onion | tomato | roasted garlic aioli

**nashville hot chicken**
roasted garlic aioli | dill pickles | slaw

**macho***
barbacoa beef | havarti | onion strings | shredded lettuce | tomato | chipotle aioli

SIDES

**sweet potato fries**
cinnamon-sugar

**thin fries**
sea salt

**mozzarella sticks**
marinara sauce

**portobello mushroom fries**
parmesan | herb aioli

$40/person

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BEVERAGE PACKAGES

STANDARD BAR

domestic & import beers
house red, white & sparkling wine
well liquor

$30/hour
Add Specialty Cocktails $5/hour

PREMIUM BAR

craft beer (all drafts)
premium red, white & sparkling wine
premium liquor

$35/hour
Add Specialty Cocktails $5/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.
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.
# GROUP DINING MENUS

## UNO MÁS

<table>
<thead>
<tr>
<th>UNO MÁS</th>
<th>STREET TACOS + SPIRITS</th>
<th></th>
</tr>
</thead>
</table>

## GROUP DINING MENUS

### FIESTA

<table>
<thead>
<tr>
<th>CHIPS &amp; SALSA</th>
<th>Roasted Tomatillo</th>
<th>Molcajete</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORK CHICHARRONES</td>
<td>CHOICE OF 3 TACOS</td>
<td></td>
</tr>
<tr>
<td>CHIPS &amp; SALSA</td>
<td>Roasted Tomatillo</td>
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<tr>
<td>GUACAMOLE</td>
<td>Avocado</td>
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</tr>
<tr>
<td>AL PASTOR FRIES</td>
<td>House Cheese Blend</td>
<td>Crema</td>
</tr>
<tr>
<td>CHOICE OF 4 TACOS</td>
<td>DESSERT</td>
<td>CINNAMON CHURROS</td>
</tr>
<tr>
<td>DESSERT</td>
<td>CHEF'S CHOICE OF ASSORTED DESSERTS</td>
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$25 PER PERSON

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$40 PER PERSON

### GRAND FIESTA

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<tr>
<td>FRIED BRUSSELS SPROUTS</td>
<td>Pepitas</td>
<td>Chimichurri</td>
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<tr>
<td>QUESO FUNDIDO CON CHORIZO</td>
<td>House Cheese Blend</td>
<td>Chorizo</td>
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## TACO SELECTIONS

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$55 PER PERSON

### TACO SELECTIONS

<table>
<thead>
<tr>
<th>SHRIMP XN-PEC</th>
<th>Pan-Roasted Shrimp</th>
<th>Yucatan Pico de Gallo</th>
<th>Avocado Crema</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORK BELLY AGRI DULCE</td>
<td>Sweet &amp; Sour Braised Pork Belly</td>
<td>Candied Garlic</td>
<td>Cilantro-Lime Slaw</td>
</tr>
<tr>
<td>PORK AL PASTOR</td>
<td>Marinated Pork Shoulder</td>
<td>Pineapple</td>
<td>Cilantro</td>
</tr>
<tr>
<td>FISH &amp; BEER</td>
<td>Chipotle &amp; Beer Battered Cod</td>
<td>Guacamole</td>
<td>Cilantro-Lime Slaw</td>
</tr>
<tr>
<td>LENGUA</td>
<td>Slow-Cooked Beef Tongue</td>
<td>Pickled Red Onion</td>
<td>Cilantro</td>
</tr>
<tr>
<td>CARNE ASADA*</td>
<td>Citrus-Marinated Skirt Steak</td>
<td>Avocado</td>
<td>Onion</td>
</tr>
<tr>
<td>PEQUEÑA COSTILLA</td>
<td>Modelo Negra Braised Short Rib</td>
<td>Fried Onion</td>
<td>Blue Cheese Crema</td>
</tr>
<tr>
<td>CARNITAS</td>
<td>Roasted Pork</td>
<td>Pickled Red Onions</td>
<td>Avocado Crema</td>
</tr>
<tr>
<td>CRISPY POLLO</td>
<td>Agave-Dipped Fried Chicken</td>
<td>Slaw</td>
<td>Mexican Chimichurri</td>
</tr>
<tr>
<td>QUESO A LA PLANCHA</td>
<td>Griddled Cotija</td>
<td>Avocado</td>
<td>Hoja Santa</td>
</tr>
<tr>
<td>LAMB</td>
<td>Braised Lamb Shoulder</td>
<td>Esquites</td>
<td>Cilantro-Lime Slaw</td>
</tr>
<tr>
<td>THE IMPOSSIBLE</td>
<td>Plant-Based Ground &quot;Beef&quot;</td>
<td>Crunchy Shell</td>
<td>Vegan Cheese</td>
</tr>
<tr>
<td>GRINGO</td>
<td>Braised Short Rib</td>
<td>Crunchy Shell</td>
<td>Lettuce</td>
</tr>
<tr>
<td>MAHI MAHI VERACRUZANA</td>
<td>Capers</td>
<td>Picholine Olives</td>
<td>Cilantro-Lime Slaw</td>
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<tr>
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<td>Crunchy Shell</td>
<td>Lettuce</td>
<td>Tomato</td>
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BEVERAGE PACKAGES

BEER & WINE PACKAGE

$25 PER HOUR PER GUEST
House Red and White Wine
Preselected Beer

MARGARITA PACKAGE

$30 PER HOUR PER GUEST
Signature Uno Más Margarita
Frozen Margarita
House Red and White Wine
Preselected Beer

CADILLAC PACKAGE

$35 PER HOUR PER GUEST
Signature Drinks
Premium Spirits
House Red and White Wine
All Beers
“Make a beeline for this never-closed diner”
Las Vegas Magazine
Welcome to Northside Café & Chinese Kitchen, where home-style cooking and hospitality are served up 24/7 in a casual, vibrant setting. Inspired by the classic Las Vegas coffee shop, Northside offers generous portions of delicious comfort food made to order. With breakfast favorites available around the clock, salads, burgers, sandwiches, street tacos, pastas, steak, seafood, and an extensive selection of authentic Chinese dishes—along with French-press coffee, fresh juices, and quality cocktails—there’s something for everyone. Come on in and see why there’s no better all-hours eatery on the North Strip.

CAPACITIES

Reception: 200 guests

Seated: 170 guests

For groups of 19 guests or fewer, please contact 702.761.7613 or northsidecafe@saharalasvegas.com.
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.
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
BEVERAGE PACKAGES

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.