

GROUP DINING & PRIVATE EVENTS

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our venues give "HIT THE TABLES" 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	CASUAL RESTAURANTS	BARS
BAZAAR MEAT® by josé andrés	Zeffer's	
Balla soul		CASBAR
NOGDLE den	UND MÁS STREET TACOS + SPIRITS	TANGIER ∎
SHICKIESS PRIES		PARADISE lounge



BAZAAR MEAT® BY JOSÉ ANDRÉS

"Top 5 Steakhouses in America"

Fox News

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: 175 guests
Partial Buyout Seated: 150 guests
Mar Room (Private): 36 guests
Silver Room (Private): 42 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.

VIEW VIRTUAL TOUR >

chef JOSÉ ANDRÉS

Born in Spain, where he learned the craft of cooking first from his parents and then in the kitchen of Ferran Adrià's groundbreaking avant-garde restaurant elBulli – José Andrés immigrated to the United States in 1991, first to New York City and later to Washington, D.C., where he and his partners established a group of restaurants that has earned countless fans and won numerous awards over the years.

José holds close both his identity as a Spanish immigrant and an American citizen, placing upon himself the responsibility of both culinary ambassador and immigrant representing the two nations. He is a visionary and a humanitarian, establishing World Central Kitchen in 2010 as a means for feeding the many – using culinary training programs to empower communities and strengthen economies as well as food disaster relief in the wake of emergencies around the globe.

He has been widely recognized for both his culinary and his humanitarian work, including by the James Beard Foundation - which named him Best Chef: Mid-Atlantic in 2003, as well as Humanitarian of the Year in 2018; TIME Magazine, which included him on the list of 100 Most Influential People in 2012 and 2018; and President Obama, who awarded José the National Humanities Medal in 2015. José holds two Michelin stars for his avant-garde tasting counter minibar by José Andrés in Washington, D.C., as well as four Bib Gourmands.



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. 215/person

> Cotton Candy Foie Gras crispy corn nuts

Marinated 'Ferran Adrià' Olives modern and traditional

> 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

Washugyu Ribeye Spanish-style bone-in rib eye, oak-wood fired

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

> Setas al Ajillo button mushrooms, mojo verde

> > Grilled Asparagus black garlic romesco

Desserts cream puffs, assorted, tarts, little cookies

THE ULTIMATE TASTING

Let us take you on a culinary journey with one of our exceptional tasting menus. 295/person

> **Caviar Cone*** créme fraîche, Carelian caviar, chive

Cotton Candy Foie Gras crispy corn nuts

Marinated 'Ferran Adrià' Olives modern and traditional

> Shrimp Cocktail piquillo cocktail sauce, avocado

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

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

> Jamón Ibérico 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

> > Washugyu Ribeye Lindsay Ranch, OR

Grilled Asparagus black garlic romesco

Seasonal Mushrooms Josper-roasted onion purée

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

COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE

"Vaca Vieja" Mindful Meats Ribeye 64/10oz

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. Menu subject to change. Bottled water is served at all group functions for 6/person.

BAZAAR MEAT® by José Andrés

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.

AKAUSHI BEEF

Flatonia, TX

Heart Brand Beef is run by Ronald and Jordan Beeman, a fifth generation family of ranchers. Akaushi cattle, originally from Kumamoto, Japan, were bred for their resilience and superior taste. The breed remained in Japan until the 1990s, and today's cattle are pure descendants of the original herds, ensuring an outstanding flavor and tenderness.

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.

"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.



BAZAAR MEAT[®] by José Andrés

TRAY-PASS MENUS

THE CLASSICS

Marinated 'Ferran Adrià' Olives modern and traditional

> Croquetas de Pollo chicken-bechamel fritters

"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

Marinated 'Ferran Adrià' Olives modern and traditional

> Croquetas de Pollo chicken-bechamel fritters

José's Taco jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

"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 piquillo cocktail sauce, avocado

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

125/person

*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.

BEVERAGE PACKAGES

BAZAAR MEAT® by josé andrés

STANDARD BAR

House Beer House Red, White & Sparkling Wine Well Liquor

40/hour

PREMIUM BAR

Premium Beer Our Sommelier's Selection of Premium Red, White & Sparkling Wine Premium Liquor

60/hour

*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.





Best NEW On-Strip Restaurant Eater Las Vegas

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From James Beard Award recipient Chef Shawn McClain, Balla offers aperitivos, handmade pastas, plus fresh seasonal vegetables, salads, and 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@saharalasvegas.com

chef SHAWN MCCLAIN

No stranger to Las Vegas, Chef McClain is an outstanding restaurateur who has opened multiple renowned and critically acclaimed restaurants in Chicago, Las Vegas and Detroit. His portfolio consists of both fine dining and casual restaurants each offering ingredient-driven cuisine served in chic, high-energy atmospheres. Winning both critical acclaim and establishing smart, sustainable businesses have been the hallmarks of his career.

m Dr.

Chef Shawn McClain's Balla is full of energy. It's everything you know and love about Italian cuisine made bold, exuberant and somehow new. This is a contagious vibrant space to celebrate Italian culture and all that makes it wonderful.



\$85 GROUP MENU

Served Family-Style

ANTIPASTI

Caesar Salad baby gems, fresh herbs, anchovies

Tricolore Salad spicy salami, mustard vinaigrette

ROMAN-STYLE PIZZA AND PASTA

Margherita Pizza pomodoro, mozzarella, basil

Casarecce seasonal tomatoes, basil, garlic, calabrian pepper

SECONDI

Sea Bream lemon, capers, wild greens

Mary's Half Chicken natural jus, aged balsamic

CONTORNI

Garlic Potato Pureé parmesan crust

Broccoli di Cicco lemon zest, garlic

DESSERT

Dark Chocolate Tart hazelnuts, mascarpone, nutella

Bomboloni sweet cream, seasonal preserves



\$120 GROUP MENU

Served Family-Style

ANTIPASTI

Prosciutto di Parma sweet basil, olive oil

Tricolore Salad spicy salami, mustard vinaigrette

Caesar Salad *baby gems, fresh herbs, anchovies*

ROMAN-STYLE PIZZA AND PASTA

Casarecce seasonal tomatoes, basil, garlic, calabrian pepper

Rigatoni fennel sausage ragu, stracciatella cheese

> Margherita Pizza pomodoro, mozzarella, basil

SECONDI

Mary's Half Chicken natural jus, aged balsamic

Ribeye Steak roasted garlic, rosemary

CONTORNI

Garlic Potato Pureé parmesan crust

Broccoli di Cicco lemon zest, garlic

Stuffed Mushrooms formaggio, marsala, olive oil

DESSERT

Dark Chocolate Tart hazelnuts, mascarpone, nutella

Bomboloni sweet cream, seasonal preserves



\$140 GROUP MENU

Served Family-Style

Tomato Focaccia

Raw Oysters tomato mignonette, horseradish, olive oil

ANTIPASTI

Caesar Salad *baby gems, fresh herbs, anchovies*

Tricolore Salad spicy salami, mustard vinaigrette

Prosciutto di Parma sweet basil, olive oil

HOMEMADE PASTA

Rigatoni fennel sausage ragu, stracciatella cheese

Casarecce seasonal tomatoes, basil, garlic, calabrian pepper

SECONDI

Sea Bream lemon, capers, wild greens

Mary's Half Chicken natural jus, aged balsamic

Bistecca alla Fiorentina roasted garlic

CONTORNI

Garlic Potato Pureé parmesan crust

Broccoli di Cicco lemon zest, garlic

DESSERT

Dark Chocolate Tart hazelnuts, mascarpone, nutella

Bomboloni sweet cream, seasonal preserves



\$45 RECEPTION HOUR

passed light bites (pick 5)

Arancini tomato, basil, cacciocavalo

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 tomato mignonette, horseradish, olive oil

PIZZA

add on option (\$8 per person)

Margherita Pizza pomodoro, mozzarella, basil

VEGETARIAN OPTIONS

Available upon request

Eggplant al Forno san marzano tomatoes, cacciocavalo

Roasted Cauliflower Piccata lemon, capers, brown butter

GLUTEN-FREE PASTA

Available upon request



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 COCKTAILS

Specialty cocktails can be chosen off the menu. Special cocktail requests can be submitted for approval. Specialty cocktail prices 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 upon approval and availability. Wine bottles will follow menu pricing and need to be requested and approved in advance for ordering purposes.

CHAMPAGNE TOAST

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





EXPERIENTIAL. INNOVATIVE. AUTHENTIC.

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Flavors of Northern China with unique hand-pulled noodles, dumplings and innovative twists on classic Chinese dishes. Watch as master chefs create works of art right before your eyes in our exhibition kitchen. The Noodle Den will transport your senses to a world of exquisite flavor and unforgettable dining!



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





\$68 per Person

Hot and Sour Soup

Szechuan Cucumber

Chicken and Mushroom Pan-Fried Dumplings

Orange Chicken

Salt and Pepper Pork Chop

Mongolian Beef Stir-Fry With Knife-Sliced Noodles

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 Stir-Fry With Knife-Sliced Noodles

> Salt and Pepper Calamari

String Beans with Garlic

Duck Fried Rice with XO Sauce

Chef's Selection Dessert

\$88 per Person

Dry Scallop Mushroom Soup

Crispy Roast Duck and BBQ Pork

Szechuan Cucumber

Pork Pan-Fried Dumplings

Honey Walnut Shrimp

Orange Beef

Deep-Fried Flounder

Kung Pao Chicken with Knife-Sliced Noodles

Yangzhou Fried Rice

String Beans with Garlic

Chef's Selection Dessert







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	
Seated: 180 guests	
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Private Room: 16 guests	

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



Tray Passed

Two-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 | Two-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

Crispy Calamari tender calamari, lemon garlic sauce, house famous red sauce, lemon wedges

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

Red Seafood Pasta red shrimp, lump crab meat, penne pasta tossed in red sauce

> Dessert choose one

Homemade Ricotta Doughnuts powdered sugar, cinnamon maple & salted caramel dips

New York Cheesecake *shortbread crust, raspberry sauce*



Family Style Platinum

Large portion to share by the table \$80 Per Person | Two-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

Crispy Calamari tender calamari, lemon garlic sauce, house famous red sauce, lemon wedges

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

Red Seafood Pasta

red shrimp, lump crab meat, penne pasta tossed in red sauce

Surf & Turf prime flat iron steak, 3oz maine lobster tail, maître 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*





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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.



Г BAR ••••• Г \square

ENTRANCE

CAPACITIES

Full Buyout Seated: 90 guests		
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Partial Buyout Seated: 45 guests		
Full Buyout Reception: 120 guests		
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For groups of 35 guests or fewer, please email unomas@saharalasvegas.com.

<u>VIEW VIRTUAL TOUR ></u>





FIESTA

\$28 per person

Chips & Salsa

Choice of 3 Tacos

FIESTA LOCA

\$38 per person

Chips & Salsa

Guacamole

Choice of 3 Tacos

Cinnamon Churros

GRAND FIESTA

\$45 per person

Chips & Salsa

Guacamole

Fries with Choice of Meat, Beans and Rice

Choice of 3 Tacos

Cinnamon Churros

TACO OPTIONS:

Carne Asada Seasoned steak, avocado salsa, onion, cilantro, cotija

Pollo Asado *Citrus-marinated chicken, guacamole, spicy tomatillo salsa, onions, cilantro*

Pork Al Pastor *Marinated pork shoulder, pineapple, onion, cilantro, avocado salsa* **Fish & Beer** Beer-battered cod, guacamole, cilantro-lime slaw, pickled red onion, chile-lime mayo

Impossible *Plant-based ground "beef," crunch shell, vegan cheese, lettuce, tomato, avocado salsa*

Quesabirria with Consomé Beef birria, cotija, cilantro, onions **Gringo** Braised beef, crunchy shell, lettuce, tomato, morita salsa, crema, cheddar

Chicken Tinga *Crunchy shell, lettuce, tomato, morita salsa, crema, cheddar*

Shrimp Xni-Pec Pan-roasted shrimp, pico de gallo, avocado salsa + \$3 per person

BEVERAGE PACKAGES

Beer & Wine \$25 per person, per hour

Select Beer House Red & Wine House Sparkling Wine Soft Drinks Standard Bar \$30 per person, per hour

Select Beer House Red & White Wine House Sparkling Wine Well Liquor Soft Drinks \$35 per person, per hour

Premium Bar

Premium Beer Premium Red & White Wine Premium Sparkling Wine Premium Liquor Soft Drinks

Energy drinks not included. Must be 21 or older to consume alcohol







Welcome to Zeffer's Cafe, featuring an elevated casual dining environment with a focus on dishes inspired by seasonality and simplicity. Zeffer's menu offers recognizable breakfast and brunch favorites as well as staple comfort dishes - all with a unique twist. Experience the taste of freshness and flair at Zeffer's Cafe.





CAPACITIES

Reception: 150 guests Seated: 97 guests

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







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
Upgraded bar packages available

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 Mamier, Kahlua*

Domestic Beer: Bud Light, Budweiser, Michelob Ultra

Imported Beer: Corona, Modelo, Stella Artois, Heineken

Seltzers: Truly, White Claw, Blondies, High Noon



CASBAR LOUNGE

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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.



PARADISE lounge

PARADISE lounge

Located at the lobby of the Alexandria Tower, Paradise Lounge is an intimate yet elevated setting perfect for any occasion. 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





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.



SΛΗΛRΛ

LAS VEGAS

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