



## CUISINE

Contemporary American

## HOURS

Sunday - Thursday

10:00am - 11:00pm

Friday - Saturday

10:00am - 11:30pm

## GROUP MENUS

Dinner menus starting at \$85.00 per person

## SPECIAL EVENTS

Group dining for 14 or more, patio space for up to 100 guests, buyout options for up to 200 guests

## VENUE DESCRIPTION

Guy Fieri's Vegas Kitchen & Bar offers guests a taste of Fieri's signature cuisine, featuring bold flavors and unique twists on traditional dishes. Open daily from 8am until late, for brunch, lunch, dinner and a late-night dining menu served after 10pm. The 200-seat restaurant features a delicious blend of casual foods including an extensive variety of burgers, wings, tacos, small bites and shareable food items. The restaurant's extensive drink menu features 16 craft beers, in addition to the Sonoma County wine selection and a frozen tap system shot bar that creates a one-of-a kind experience for guests. Instead of having shots strained or mixed with ice, which then run the risk of getting diluted, the frozen tap system bar dispenses eight different shots straight out of an ice dispenser. The 6,500-square-foot space features a large outdoor patio and dining area with panoramic views of the Las Vegas Strip. The cooking space features a metal, tile, and wood theme that closely resembles Fieri's kitchen at home. Fieri's tattoos are also incorporated as part of the design elements throughout the restaurant and bar, including coasters, napkins and dishware, as well as memorabilia from his alma mater University of Nevada, Las Vegas.

## MUST-TRY COCKTAIL

GOLDEN MONKEY

Santos Reposado tequila, pineapple juice, toasted coconut flakes, brûlée banana on a banana leaf + gold leaf

## CONTACT

702-731-7778 | [hospitalitysales@caesars.com](mailto:hospitalitysales@caesars.com)

## PRIVATE DINING WEBSITE

<https://uqr.to/1lnnj>

**Harratis**  
LAS VEGAS

CITYWIDE RESTAURANT GROUP SALES



## GIVE YOUR GROUP THE GOURMET TREATMENT

Whether you are trying to impress friends, family or staff, give your group the gift of flavor from some of the world's most renowned restaurants! Taste the most spectacular flavors on The Strip created by celebrities and chefs at their indulgent restaurants with more than 20 options. Bring your group and have some fun at any of these flavorful destinations. Your party is sure to be the "it" event of the season.

Parties of 14 or more and private dining – To book your reservation please visit [caesars.com/las-vegas/restaurants/group-dining/group-dining-form](https://caesars.com/las-vegas/restaurants/group-dining/group-dining-form)



CAESARS  
PALACE

Flamingo

Harrah's

THE  
LINQ

HORSESHOE

THE  
CROWWELL

Paris

planet  
hollywood

**STEAK & SEAFOOD**

Bugsy & Meyer’s Steakhouse – Flamingo \$\$\$ P SP D  
 Gordon Ramsay Steak – Paris \$\$\$\$ P SP D  
 Jack Binion’s – Horseshoe \$\$\$  
 Peter Luger – Caesars Palace \$\$\$  
 Ruth’s Chris Steak House – Harrah’s \$\$\$ P D  
 Stanton Social Prime – Caesars Palace \$\$\$\$

**ITALIAN**

Amalfi – Caesars Palace \$\$\$ P SP D  
 Giada – The Cromwell \$\$\$\$ P SP B L D BR  
 Pronto by Giada – Caesars Palace \$ (Vouchers Only)

**TRADITIONAL AMERICAN**

The Bedford by Martha Stewart – Paris \$\$\$

**FRENCH**

Brasserie B By Bobby Flay – Caesars Palace \$\$\$  
 B BR L D P  
 Dominique Ansel – Caesars Palace \$ (Vouchers Only)  
 Restaurant Guy Savoy – Caesars Palace \$\$\$\$ P SP D  
 Vanderpump à Paris – Paris \$\$\$\$ SP D

**PROGRESSIVE AMERICAN**

Gordon Ramsay Pub & Grill –  
 Caesars Palace \$\$\$ P SP L D  
 Gordon Ramsay Hell’s Kitchen –  
 Caesars Palace \$\$\$ SP L D  
 Gordon Ramsay Burger – Planet Hollywood \$\$ L D  
 Guy Fieri’s – The LINQ \$\$ SP B L D BR  
 Guy Fieri’s Flavortown – Horseshoe \$\$ SP B L D  
 Ramsay’s Kitchen – Harrah’s \$\$\$ P SP D

**ASIAN**

Beijing Noodle No. 9® – Caesars Palace \$ L D  
 Mr Chow – Caesars Palace \$\$\$ P SP D  
 Nobu – Caesars Palace \$\$\$\$ SP D  
 Nobu – Paris \$\$\$\$

**LOUNGE/BAR\***

3535 – The LINQ  
 Alto Bar – Caesars Palace  
 Arcade Bar at Horseshoe – Horseshoe  
 Bound – The Cromwell  
 Caesars Sportsbook Fan Zone – Flamingo  
 Carnival Court – Harrah’s  
 Glass Bar – Planet Hollywood  
 Indigo Lounge – Horseshoe  
 Interlude – The Cromwell  
 Le Cabaret – Paris  
 Le Central Bar – Paris  
 Lobby Bar – Horseshoe  
 Montecristo – Caesars Palace P SP  
 Montecristo – Paris P SP  
 O’Sheas Pub – The LINQ  
 Ringer Bar – Planet Hollywood  
 Spanish Steps – Caesars Palace  
 The Lounge – Harrah’s  
 The Piano Bar – Harrah’s  
 Vanderpump Cocktail Lounge – Caesars Palace  
 Vista Lounge – Caesars Palace

**POOLS\***

Caesars Palace – Pool  
 Flamingo – Pool  
 Horseshoe – Pool  
 The LINQ Hotel – Pool  
 Paris – Pool  
 Planet Hollywood – Pool

\*Lounge/Bar/Pool pricing and food availability varies based on event details. Must be 21 or older.

For further information regarding your event, please visit the restaurant page at [www.caesars.com](http://www.caesars.com).

**KEY**

P – Private Dining Room(s)  
 SP – Semi-Private Dining Space(s)  
 B – Serving Breakfast  
 L – Serving Lunch

D – Serving Dinner  
 BR – Serving Brunch  
 Restaurant Guy Savoy – 8 or more  
 Nobu – 15 or more

**CAESARS.COM/LAS-VEGAS/RESTAURANTS/GROUP-DINING/GROUP-DINING-FORM**

**MAIN LINE: 702-731-7778 • TOLL FREE: 866-733-5827**  
**HOSPITALITYSALES@CAESARS.COM**

- Citywide Restaurant Large Group Reservations for parties of 14 or more
- Hospitality Suite Events (Caesars Palace)
- Restaurants
- Buffets
- Lounges
- Corporate Dinners
- Social Dinners
- Cocktail Receptions
- Pool Group Reservations for parties of 40 or more (currently at Caesars Palace, Flamingo, Horseshoe, The LINQ Hotel, Paris and Planet Hollywood)

For Group Restaurant and Event Reservations, please contact 702-731-7778 or [hospitalitysales@caesars.com](mailto:hospitalitysales@caesars.com).

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**PREMIUM OPEN BAR PACKAGE**

BOTTLED + DRAFT BEER, HOUSE WINES, SANGRIA + PREMIUM LIQUOR  
2 Hours \$60 per guest

**CALL OPEN BAR PACKAGE**

BOTTLED + DRAFT BEER, HOUSE WINES, SANGRIA + WELL LIQUOR  
2 Hours \$50 per guest

**BEER & WINE PACKAGES**

DRAFT BEER, HOUSE WINES + SANGRIA  
2 Hours \$35 per guest

**SPECIALTY ADD-ONS:**

Bottomless Bloody Mary, Mimosas, Cold-Batched Shots + Sangria

**DRAFT BEER**

SELECTION OF:

Coors Light, Miller Lite, Samuel Adams Boston Lager & Seasonal/Rotating, Angry Orchard Hard Cider, Newcastle Brown Ale, Blue Moon Belgian White, Guinness Draught, Joseph James Brewing Selection, Modelo Especial, Dogfish Head 90 Minute IPA, Rogue Dead Guy Ale, Firestone Walker 805 Blonde Ale, Firestone Walker Easy Jack IPA, Lagunitas IPA, Ballast Point Sculpin IPA

**BOTTLED BEER**

SELECTION OF:

**DOMESTIC**

Coors Light, Miller Lite, Bud Light, Budweiser, Michelob Ultra

**IMPORTED**

Corona Extra, Corona Light, Heineken Original, Stella Artois

*Prices do not include tax and gratuity.*

*Must be 21 or older to purchase and consume alcoholic beverages. Please drink responsibly.*



### PREMIUM LIQUOR

SELECTION OF:

#### VODKA

Grey Goose, Tito's Handmade,  
Ketel One + Flavors, Absolut + Flavors

#### GIN

Bombay Sapphire, Hendrick's

#### RUM

Bacardí, Malibu Original,  
Captain Morgan, Cruzan + Flavors

#### TEQUILA

Patrón Silver, Don Julio

### WELL LIQUOR

SELECTION OF:

#### VODKA

Skyy

#### GIN

Seagram's

### WINES

SELECTION OF:

RED BLEND, MERLOT, CHARDONNAY, RIESLING

### WHISKEY

Jack Daniel's Tennessee, Jameson Irish

### BOURBON

Maker's Mark, Bulleit

### SCOTCH

Johnnie Walker Black Label,  
Glenfiddich Aged 12 Years,  
Lagavulin Aged 16 Years

### COGNAC

Hennessy

### CORDIALS

Grand Marnier, Midori, Disaronno Originale,  
Cointreau

### RUM

Cruzan Silver

### TEQUILA

Sauza Silver

### WHISKEY

Jack Daniel's Tennessee

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## MENU A DINNER

10:00am–9:00pm  
\$85 per person

### 1<sup>ST</sup> COURSE | SHAREABLES

CRISPY ROJO ONION RINGS, CHICKEN WINGS, PIGGY POPPERS

Guy's signature buffalo sauce + ranch dressing

### MAIN COURSE

CHOICE OF ONE

Includes fries

#### BACON MAC 'N' CHEESE BURGER

Guy's award-winning burger

VOTED BEST BURGER IN LAS VEGAS BY SEVEN MAGAZINE; WINNER OF NEW YORK CITY FOOD AND WINE FESTIVAL'S BURGER BASH

crispy applewood-smoked bacon, four-cheese mac 'n' cheese, LTOP\*, SMC (super melty cheese) + donkey sauce, all stacked on a garlic-buttered brioche bun

#### THE OG RINGER BURGER

crispy rojo onion ring, Guy's bourbon brown sugar BBQ sauce, cheddar cheese, LTOP\*, SMC (super melty cheese) + donkey sauce on a garlic buttered brioche bun

#### MOTLEY QUE PULLED PORK

Featured on Diners, Drive-Ins and Dives!

pulled pork shoulder, smothered in Guy's bourbon brown sugar BBQ sauce, stacked with citrus slaw, pickle chips, aged cheddar cheese, onion straws + donkey sauce on a toasted pretzel bun

#### POTATO FRIED CRISPY CHICKEN SANDWICH

potato chip-fried chicken breast, piled high with tomatoes, pickles, house slaw + spicy mayo on a crusty hoagie roll

#### BIG BITE CAESAR SALAD

romaine lettuce, baby kale, radicchio, parmigiano-reggiano cheese, chicken breast, house-made caesar dressing + garlic parmesan croutons

### FLAVORTOWN FINALE

CHOICE OF ONE

#### CHEESECAKE CHALLENGE

half a marbled cheesecake loaded with potato chips, pretzels + hot fudge

#### THE BIG BROOKIE

half brownie, half chocolate chip cookie, served warm in a cast iron skillet, topped with vanilla bean ice cream, bourbon salted caramel sauce + crumbled Heath Bar

*Price does not include tax and gratuity.*

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions or pregnancies.*

*\*LTOP = lettuce, tomato, onion + pickle*



## MENU B DINNER

10:00am–9:00pm  
\$95 per person

### 1<sup>ST</sup> COURSE | SHAREABLES

CRISPY ROJO ONION RINGS, CHICKEN WINGS, PIGGY POPPERS

Guy's signature buffalo sauce + ranch dressing

### MAIN COURSE

CHOICE OF ONE

Includes fries

#### AMERICAN ROYAL RIBS

Real Deal St. Louis style pork ribs dry rubbed + hardwood smoked, basted in Guy's bourbon brown sugar BBQ sauce, served with four cheese mac 'n' cheese, jalapeño glazed cornbread + house-made slaw

#### OFF DA HOOK ANCHO-HONEY GLAZED SALMON

pan-roasted + glazed served with cilantro-lime rice, black bean purée + plancha asparagus finished with mezc-al-vinaigrette

#### THE VEGAS STRIP STEAK

blackened 10 oz. house-cut NY strip, plancha asparagus, herb-roasted purple potatoes + Santo salsa verde

#### CAJUN CHICKEN ALFREDO

blackened chicken breast, white wine + parmesan alfredo sauce, sun dried tomatoes, penne pasta, diced Roma tomatoes, + scallions

#### BACON MAC 'N' CHEESE BURGER

Guy's award-winning burger  
VOTED BEST BURGER IN LAS VEGAS BY SEVEN MAGAZINE; WINNER OF NEW YORK CITY FOOD AND WINE FESTIVAL'S BURGER BASH  
crispy applewood-smoked bacon, four-cheese mac 'n' cheese, LTOP\*, SMC (super melty cheese) + donkey sauce, all stacked on a garlic-buttered brioche bun

#### BBQ CHOPPED CHICKEN SALAD

grilled chicken, corn, black beans, pickled red onions, cherry tomatoes, crispy onions, ranch dressing + Guy's bourbon brown sugar BBQ sauce

### FLAVORTOWN FINALE

#### CHEESECAKE CHALLENGE

half a marbled cheesecake loaded with potato chips, pretzels + hot fudge

#### THE BIG BROOKIE

half brownie, half chocolate chip cookie, served warm in a cast iron skillet, topped with vanilla bean ice cream, bourbon salted caramel sauce + crumbled Heath Bar

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## MENU C LUNCH

11:00am–3:00pm  
\$65 per person

### 1<sup>ST</sup> COURSE | SHAREABLES

#### TRASH CAN NACHOS

tortilla chips, house-smoked pork, SMC (super melty cheese), cheddar cheese, black beans, jalapeños, sour cream, pickled red onions, cilantro, pico de gallo + Guy's bourbon brown sugar BBQ sauce

### MAIN COURSE

CHOICE OF ONE

Includes fries

#### BACON MAC 'N' CHEESE BURGER

Guy's award-winning burger  
VOTED BEST BURGER IN LAS VEGAS BY SEVEN MAGAZINE; WINNER OF NEW YORK CITY FOOD AND WINE FESTIVAL'S BURGER BASH  
crispy applewood-smoked bacon, crispy fried onion straws, four-cheese mac 'n' cheese, LTOP\*, SMC (super melty cheese) + donkey sauce, all stacked on a garlic-buttered brioche bun

#### THE OG RINGER BURGER

crispy rojo onion ring, Guy's bourbon brown sugar BBQ sauce, cheddar cheese, LTOP\*, SMC (super melty cheese) + donkey sauce on a garlic-buttered brioche bun

#### MOTLEY QUE PULLED PORK

pulled pork shoulder, smothered in Guy's bourbon brown sugar BBQ sauce, stacked with citrus slaw, pickle chips, aged cheddar cheese, onion straws + donkey sauce on a toasted pretzel bun

#### POTATO-FRIED CRISPY CHICKEN SANDWICH

potato chip-fried chicken breast, piled high with tomatoes, pickles, house slaw + spicy mayo on a crusty hoagie roll

#### BIG BITE CAESAR SALAD

romaine lettuce, baby kale, radicchio, parmigiano-reggiano cheese, chicken breast, house-made caesar dressing + garlic-parmesan croutons

### FLAVORTOWN FINALE

#### CHEESECAKE CHALLENGE

half a marbled cheesecake loaded with potato chips, pretzels + hot fudge

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## MENU D BREAKFAST

10:00am–12:00pm  
\$40 per person

### 1<sup>ST</sup> COURSE

#### FRESH BERRY PARFAIT

vanilla yogurt, granola + fresh berries  
hot brewed coffee + freshly squeezed orange juice

### BREAKFAST ENTRÉE

*CHOICE OF ONE*

#### GUY'S BIG BITE BURRITO

scrambled eggs, bacon, avocado, wrapped in a cheese quesadilla with pico de gallo, salsa roja + seasoned potatoes

#### BREAKFAST SAUSAGE, BACON + EGGS

two eggs cooked any style, served with two slices of applewood-smoked bacon, two breakfast sausage links + seasoned potatoes

#### MOTLEY QUE CHILAQUILES

tortilla chips tossed with salsa roja, fire-roasted poblanos, avocado, crumbled cotija cheese, pulled pork, avocado crema + two sunny side-up eggs

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