



GIADA AT THE CROMWELL

CUISINE

Contemporary Italian

HOURS

Mon – Fri 4:30pm – 10pm
Sat – Sun (Brunch) 9am – 2:30pm
Sat – Sun (Dinner) 4:30pm – 10pm

SPECIAL EVENTS

Main Dining Room Groups Seating 14–40 Guests
2 Private Rooms Combined can seat up to 52 Guests
Semi-Private can seat up to 16 Guests
Buyout Options Available for up to 250 Guests
Pre-Set Group Menus Begin at \$110.99++ for Dinner

VENUE DESCRIPTION

Italian food lovers can rejoice: Emmy Award-winning celebrity chef Giada De Laurentiis has opened her first-ever restaurant, GIADA, inside The Cromwell. This charming Las Vegas restaurant welcomes diners with warm colors, comfortable furniture, and natural lighting, thanks to the restaurant's huge retractable windows. From the main dining room, guests can take in breathtaking views of the Bellagio fountains and Caesars Palace. The menu consists of Italian cuisine with refreshing Californian influences. Menu items include lemon spaghetti, chicken piccata, rosemary focaccia, lemon flatbread and vegetable Bolognese rigatoni.

GIADA adds a lighter touch to her dishes, all while staying true to classic Italian recipes. Be sure to try the amazing brunch or daily breakfast menu and amazing dishes like the sunrise polenta waffles and lobster benedict. Guests can watch chefs prepare Giada's featured dishes from the antipasto station, a first for Italian eateries on the Strip. The delightful scents of freshly baked meals are sure to entice the senses. For our group dining guests, there are family-style options, along with vegan and gluten-free choices. Desserts, like the lemon ricotta cookies and sorbets, serve as the perfect ending.

MUST-TRY COCKTAIL

GIADA'S SANGRIA

Made with La Marca Prosecco, Fresh Lemon, Lime, Strawberries and Mojito Mint Syrup

CONTACT

702-731-7778 | hospitalitysales@caesars.com

PRIVATE DINING WEBSITE

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

THE
CROMWELL

MAIN DINING ROOM

Seats up to 40 people



GIADA ANTIPASTO STATION

GIADA TUSCANY ROOM

Seats up to 20 people



GIADA WINE CELLAR

Seats up to 32 people



FAMILY STYLE OPTION A

(CHOICE OF ENTRÉE)

\$119.99++ per guest

Giada prefers to welcome guests into her restaurant with the same feeling as bringing them into her home. Though each guest will select an entrée, the rest of this menu is served family style in that spirit of hospitality and community.

ANTIPASTI

ORZO MEATBALLS

GIADA'S ROSEMARY BREAD AND SIGNATURE SEASONING TRAY

SALAD

CHOICE OF ONE IN ADVANCE:

ARUGULA

Candied Lemon, Crispy Pancetta and Parmigiano Reggiano

ROMAINE

Torn Croutons, Fried Capers and Citrus Vinaigrette

ENTRÉE

GUESTS TO SELECT ONE AT THE TABLE

CHICKEN

Seasonal Accompaniments

PENNE RIGATE

Vegetable Bolognese

ATLANTIC SEARED SALMON

Seasonal Accompaniments

FAMILY STYLE SIDES

LEMON SMASHED POTATOES AND GARLIC ROASTED BROCCOLINI

DESSERTS

GIADA'S FAVORITE COOKIES

CHOCOLATE AMARETTI CAKE

MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY

8.375% sales tax and 24% gratuity applicable to all food and beverage

Family Style required for parties of 14 or more

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

THE
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FAMILY STYLE OPTION B

\$145.99++ per guest

Giada prefers to welcome guests into her restaurant with the same feeling as bringing them into her home. This entire menu is served family style in that spirit of hospitality and community.

ANTIPASTI

FRESH RICOTTA CROSTINI
GIADA'S ROSEMARY BREAD AND
SIGNATURE SEASONING TRAY

SALUMI E FORMAGGI
Prosciutto di Parma, Finocchiona, Bresaola,
Buffalo Mozzarella, Parmigiano Reggiano and
Pecorino Toscano

SALAD

ARUGULA
Candied Lemon, Crispy Pancetta and
Parmigiano Reggiano

ROMAINE
Torn Croutons, Fried Capers and Citrus Vinaigrette

PASTA

PENNE RIGATE
Vegetable Bolognese

ORECCHIETTE
Calabrian Chili Pomodoro and Fresh Ricotta

ENTRÉE

CHICKEN
Seasonal Accompaniments

ATLANTIC SEARED SALMON
Seasonal Accompaniments

PETIT FILET
Seasonal Accompaniments

FAMILY STYLE SIDES

LEMON SMASHED POTATOES AND GARLIC ROASTED BROCCOLINI

DESSERTS

GIADA'S FAVORITE COOKIES
CHOCOLATE AMARETTI CAKE

MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY

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Family Style required for parties of 14 or more

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SIGNATURE MENU

\$170.99++ per guest

Giada prefers to welcome guests into her restaurant with the same feeling as bringing them into her home. This entire menu is served family style in that spirit of hospitality and community.

ANTIPASTI

GIADA'S ROSEMARY BREAD AND
SIGNATURE SEASONING TRAY
BACON WRAPPED DATES
OYSTER CRUDO
LIMONCELLO MIGNONETTE
SEASONAL ARANCINI
SALUMI E FORMAGGI

ENTRÉE

USDA Boneless 20oz Ribeye
Seasonal Accompaniments
CHICKEN
Seasonal Accompaniments
PAN ROASTED SALMON
Seasonal Accompaniments
SEAFOOD TOWER
\$210++ per tower (serves up to 5 guests)
Maine Lobster Tail, King Crab, Shrimp Cocktail,
Kusshi Oysters, French Kiss Oysters

FAMILY STYLE SIDES

LEMON SMASHED POTATOES AND CHARRED ASPARAGUS

DESSERTS

GIADA'S ASSORTED DESSERTS

SALAD

ROMAINE
Torn Croutons, Fried Capers and Citrus Vinaigrette

PASTA

RIGATONI
Calabrian Chili Pomodoro and Fresh Ricotta

SIGNATURE LEMON SPAGHETTI

\$17.99++ per person
Shrimp, Mascarpone Cheese, Lemon and Basil

CACIO E PEPE BUCATINI

\$20.99++ per person
Served in a Warm Pecorino Toscano Cheese Wheel

SCALLOP RISOTTO

\$15.99++ per person (Vegetarian \$10.99++
per person)
Marinated Artichokes, Sun-Dried Tomatoes

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MENU ENHANCEMENTS

ADD ON AN EXTRA ANTIPASTI COURSE

ORZO MEATBALLS

Parmesan Pomodoro \$10.99++ per person

BACON WRAPPED DATES

Spicy Italian Sausage and Gorgonzola Crema \$12.99++ per person

ARTICHOKES

\$10.99++ per person

SEASONAL CROSTINI

\$10.99++ per person

SEASONAL ARANCINI

Pomodoro Sauce \$12.99++ per person

ADD ON AN EXTRA ENTRÉE

RISOTTO

Vegetarian \$10.99++ per person

CHICKEN

Seasonal Accompaniments \$10.99++ per person

ATLANTIC SEARED SALMON

Seasonal Accompaniments \$10.99++ per person

PETIT FILET

Seasonal Accompaniments \$20.99++ per person

BONE-IN-TUSCAN RIB EYE

Sunny-Side Up Egg and Arugula \$25.99++ per person

RETAIL

Giada Cookbook \$55.99+ each

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LARGE GROUP MENUS – BRUNCH MENU 1

\$45.00++ per person

Giada prefers to welcome guests into her restaurant with the same feeling as bringing them into her home. This menu is served family style in the spirit of hospitality and community.

GIADA'S FRESH PASTRY ASSORTMENT (V)

BANANA MUFFIN, RASPBERRY CHEESECAKE DANISH,
VANILLA CUSTARD CHOCOLATE CHIP CROISSANT, ROSEMARY-PARMESAN SCONE
RASPBERRY JAM, MAPLE SYRUP & TOASTED ALMONDS

ENTRÉES

SERVED FAMILY STYLE, CHOICE OF ONE

BLUEBERRY PANCAKES (GF, V)

Blueberry-Maple Syrup & Whipped Lemon Mascarpone

CONTORNI FRITTATA (GF, V)

Broccolini, Tomato, Kale, Scamorza, Fontina & Lemon-Thyme Ricotta

DESSERT (V)

GIADA'S FAVORITE COOKIES

MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY

8.375% sales tax and 24% gratuity applicable to all food and beverage

(GF) gluten free (V) vegetarian

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LARGE GROUP MENUS – BRUNCH MENU 2

\$55.00++ per person

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ANTIPASTI

SALUMI E FORMAGGI

Prosciutto, Finocchiona, Bresaola, Mozzarella, Parmigiano-Reggiano, Pecorino Toscano

ENTRÉES

SERVED FAMILY STYLE, CHOICE OF ONE

ROMAINE

Grilled Chicken, Fried Capers, Parmigianino & Citrus Caesar Vinaigrette

CHICKEN CAPRESE PANINI

Milanese Chicken Breast, Fresh Mozzarella, Heirloom Tomatos, Basil, Arugula, Balsamic Aioli

SMOKED SALMON PIZZETI

Lemon-Thyme Ricotta, Shallots, Arugula

BUCATINI ALLA NERANO

Caramelized Zucchini, Shrimp, Pecorino Toscano

DESSERT (V)

GIADA'S FAVORITE COOKIES WITH GELATO & SORBETTO

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LARGE GROUP MENUS – BRUNCH MENU 3

\$65.00 ++ per person

Giada prefers to welcome guests into her restaurant with the same feeling as bringing them into her home. This menu is served family style in the spirit of hospitality and community.

GIADA'S FRESH PASTRY ASSORTMENT (V)

BANANA MUFFIN, RASPBERRY CHEESECAKE DANISH,
VANILLA CUSTARD CHOCOLATE CHIP CROISSANT, ROSEMARY-PARMESAN SCONE

ANTIPASTI

SALUMI E FORMAGGI

Prosciutto, Finocchiona, Bresaola, Mozzarella, Parmigiano-Reggiano, Pecorino Toscano

ROMAINE

Grilled Chicken, Fried Capers, Parmigianino & Citrus Caesar Vinaigrette

May be made vegetarian or gluten free

ENTRÉES

SERVED FAMILY STYLE, CHOICE OF ONE

GIADA'S BURGER

Blended Beef & Pancetta, Avocado Basil Cream, Provolone

POLENTA WAFFLE

Two Eggs Sunny Side Up, Maple-Pancetta Gastrique (add Chicken Milanese for \$10.99 per person)

BUCATINI ALLA NERANO

Caramelized Zucchini, Shrimp, Pecorino Toscano

PROSCIUTTO EGGS BENEDICT

Spinach, Piquillo Peppers, Prosecco Hollandaise & Toasted Focaccia

DESSERTS

GIADA'S FAVORITE COOKIES

CHOCOLATE TIRAMISU

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ADD ONS

SIDES OF BACON AND LEMON SMASHED POTATOES \$9.00++ PER GUEST

ORZO MEATBALLS \$4.00++ PER GUEST

SPAGHETTI WITH POMODORO & PARMESAN \$12.00++ PER GUEST

SEAFOOD PLATTER \$25.00++ PER GUEST

ARUGULA SALAD \$9.00++ PER GUEST

SHRIMP, CHICKEN, OR SALMON TO A SALAD OR PASTA \$9.00++ PER GUEST

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SIGNATURE RECEPTION MENU

\$180.00++ per guest

Menus are subject to change due to seasonality

8.375% sales tax and 24% gratuity applicable to all food and beverage

TRAY PASSED HORS D'OEUVRES

GUEST PICKS THREE ITEMS; ADDITIONAL PICKS FOR +\$5.00 PER GUEST

BACON WRAPPED DATES

SEASONAL ARANCINI

ORZO MEATBALLS

SEASONAL CROSTINI

TUNA TARTAR

GOAT CHEESE STUFFED PEPPERS

TRAY PASSED ENHANCEMENTS

SUBSTITUTE +\$5.00 PER GUEST; ADDITIONAL +\$10.00 PER GUEST

SEARED SCALLOPS

CALABRIAN ROASTED SHRIMP

POACHED OYSTERS AND CAVIAR

ANTI PASTI STATION

SALUMI E FORMAGGI

ROSEMARY FOCACCIA

ROMAINE SALAD

ARUGULA SALAD

PASTA WHEEL ACTION STATION

GUEST PICKS ONE; ADDITIONAL PICK FOR +\$15.00 PER GUEST; TWO PASTA MAX

RIGATONI WITH VEGETABLE BOLOGNESE

CRESTE DE GALLO WITH BISON RAGU

ORECCHIETTE WITH SPICY POMODORO AND RICOTTA CHEESE

BUCATINI WITH CACIO E PEPE

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SIGNATURE RECEPTION MENU CONTINUED

PASTA WHEEL ENHANCEMENTS

LEMON SPAGHETTI WITH SEARED SHRIMP +\$18.00 PER GUEST

CARVING AND PROTEIN STATION

BAROLO BRAISED SHORT RIBS

PAN ROASTED SALMON

GRILLED CHICKEN

CARVING AND PROTEIN STATION ENHANCEMENTS

TRUFFLE DUSTED BEEF TENDERLOIN +\$20.00 PER GUEST

TUSCAN RIBEYE +\$28.00 PER GUEST

BRANZINO +10.00 PER GUEST

HALIBUT +\$10.00 PER GUEST

STUFFED CHICKEN PARMESAN +\$5.00 PER GUEST

SIDES

GUEST PICKS TWO; ADDITIONAL PICKS FOR +\$5.00 PER GUEST

CHARRED ASPARAGUS

LEMON SMASHED POTATO

PARMESAN POLENTA

GRILLED BROCCOLINI

SEASONAL RISOTTO

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SIGNATURE RECEPTION MENU CONTINUED

DESSERT

GUEST PICKS FOUR; ADDITIONAL PICKS FOR +\$5.00 PER GUEST

LEMON RICOTTA COOKIES
SALTED CARAMEL CHOCOLATE CHUNK COOKIES
LIMONCELLO CHEESECAKE
CHOCOLATE AMARETTI BARS (GF)
TIRAMISU
MINI CANNOLI WITH PISTACHIO AND CHOCOLATE CHIPS
SEASONAL CREAM PUFFS
WHITE CHOCOLATE CREME BRULEE
SEASONAL PANNA COTTA (GF)

OPTIONAL ADD ON STATIONS

LOGOED CUSTOM ICE SCULPTURES

AVAILABLE UPON REQUEST, FEES WILL VARY; 21 DAY NOTICE REQUIRED

CHILLED SEAFOOD BAR

SHRIMP COCKTAIL, EAST AND WEST COAST OYSTERS \$\$\$
SHRIMP COCKTAIL, EAST AND WEST COAST OYSTERS, MAIN LOBSTER TAIL \$\$\$
SHRIMP COCKTAIL, EAST AND WEST COAST OYSTERS, MAIN LOBSTER TAIL, OCTOPUS SALAD \$\$\$

PIZZA STATION +\$14.00 PER GUEST

MARGARITA
SPICY SAUSAGE
BIANCI

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SIGNATURE RECEPTION MENU CONTINUED

OPTIONAL ADD ON STATIONS

GELATO BAR \$1100

GUESTS PICK THREE FLAVORS

BAILYS STRACCIATELLA

CHOCOLATE

VANILLA BEAN MASCARPONE

PISTACHIO RASPBERRY SWIRL

BLACKBERRY APRICOT SWIRL

STRAWBERRY LIMONCELLO

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BEVERAGE PACKAGES

SPONSORED PACKAGE BARS

To plan your event, we will provide you with a flat per person charge. This allows your guests freedom to consume unlimited amounts of cocktails, beer, house wine, soft drinks, and fruit juices. In addition, this gives you the total charge prior to the event. A guaranteed attendance will be required and charges made accordingly, per person.

WELL \$60.99++ PER PERSON FOR 2HRS

Vodka: Absolut, Stoli, Tito's Handmade

Gin: Bombay Sapphire, Hendrick's

Rum: Bacardi Superior, Captain Morgan Original Spiced

Tequila: Casamigos, Patrón Silver

Scotch: Chivas Regal, Johnnie Walker Red Label, Dewar's Blended

Whiskey: Jack Daniel's Tennessee, Buffalo Trace

Wine: Talbot Sleepy Hollow Chardonnay, Simi Alexander Valley Cabernet Sauvignon (wines subject to change)

PREMIUM \$80.99++ PER PERSON FOR 2HRS

Vodka: Grey Goose, Ketel One, Belvedere

Gin: Tanqueray No. Ten, Nolet's Dry Gin Silver

Rum: Mount Gay

Tequila: Don Julio

Scotch: The Glenlivet 12yr, Glenfiddich 12yr, Macallan 12

Whiskey: Bulleit Bourbon/Rye, Gentleman Jack, Knob Creek, Woodford Reserve, Crown Royal

Wine: Davis Bynum Chardonnay, Justin Cabernet Sauvignon (wines subject to change)

SUPER PREMIUM \$95.99++ PER PERSON FOR 2HRS

(INCLUDES ALL WELL & PREMIUM SELECTIONS)

Vodka: Elit by Stoli, Absolut Elyx, Grey Goose VX

Gin: Monkey 47

Tequila: Casa Dragones Blanco, Don Julio 1942

Scotch: Macallan 18, The Glenlivet 18 Year Old, Glenfiddich 18 Year Old, Lagavulin 16 Year Old

Whiskey: Booker's, Angel's Envy

Wine: Jordan Chardonnay, Leviathan Napa Valley Cabernet Sauvignon

MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY

8.375% sales tax and 24% gratuity applicable to all food and beverage

Must be 21 or older to purchase and consume alcoholic beverages.

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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 13 or more and private dining – To book your reservation please visit caesars.com/las-vegas/restaurants/group-dining/group-dining-form



CAESARS PALACE

Flamingo

Harrat's

THE LINQ

HORSESHOE

THE CROMWELL

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
 Caramella - Planet Hollywood \$\$\$ SP
 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 Parisian Steakhouse 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
 Gordon Ramsay Burger - Flamingo \$\$\$
 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
 Nobu – Caesars Palace \$\$\$\$ SP D
 Nobu – Paris \$\$\$\$

LOUNGE/BAR*

3535 – The LINQ
 Arcade Bar at Horseshoe – Horseshoe
 Bound – The Cromwell
 Caesars Sportsbook Fan Zone - Flamingo
 Carnival Court – Harrah’s
 Caspian’s - Caesars Palace
 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
 Pinky’s by Vanderpump - Flamingo
 Re:Match - The LINQ
 Ringer Bar – Planet Hollywood
 Spanish Steps - Caesars Palace
 The Book - The LINQ
 The Lounge - Harrah’s
 The Piano Bar – Harrah’s
 Vanderpump Cocktail Garden - 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.

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 13 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.

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