



LOCATION

Caesars Palace
3570 S Las Vegas Blvd
Las Vegas, NV 89109
Cross Street: The Strip,
Las Vegas Blvd & Flamingo Rd

GENERAL MANAGER

Crystal DeLorenzo

EXECUTIVE CHEF

Joyce Bucad

CONTACT

702-388-9301
lvevents@taogroup.com

PRIMARY CUISINE

Contemporary Italian

PRIVATE DINING WEBSITE

<https://taogroup.com/venues/stanton-social-italian/special-events-kit/>

DRESS CODE

Smart Casual

VENUE SIZE

6,000 square feet

CAPACITY

204 seats

DINING STYLE

Shared Plates

**VEGAN,
VEGETARIAN,
GLUTEN-FREE**

Yes

PRIVATE DINING

Inspired by private salons, the private dining room is lined with paneling that mimics a dressing room screen, immersive teal floral wall covering that shimmers with gold leaf. A collection of related but unique pendants hang above the dining table. A smaller VIP PDR features the same wall covering but with a gold-toned background, perfect for intimate gatherings.

CAPACITY

Private Dining Room: 22 Seats
VIP Private Dining Room: 8 Seats

**HOURS OF
OPERATION**

Monday – Tuesday
Closed

Sunday, Wednesday, Thursday
5:00pm to 10:00pm

Friday, Saturday
4:30pm to 10:30pm



VENUE DESCRIPTION

Stanton Social Italian is a restaurant and lounge by Chef Chris Santos (Beauty & Essex, Food Network's "Chopped") and Tao Group Hospitality featuring prime steaks and signature share plates in a lavish setting inside Caesars Palace. The 200-seat Art Deco-inspired space is adorned in bold colors, rich textures, and dramatic décor reminiscent of an iconic showgirl's backstage boudoir.

Stanton Social originated as a New York City hotspot serving Chef Santos' nouveau share plate menu that helped define Tao Group Hospitality's playful and luxurious approach to dining and celebrity magnetism during its 15-year run on the Lower East Side. Stanton Social Prime is a

reboot of the original, complete with its famed genre bending share plates like French Onion Soup Dumplings and Potato & Goat Cheese Pierogies. A selection of prime dry-aged steaks, inspired entrées, and decadent side dishes have been introduced to share the spotlight. True to the showmanship of Las Vegas, service at Stanton Social Italian will include theatrical tableside presentations, charming craft cocktails, a globe-spanning wine list, and a 10-seat bar dripping with top shelf spirits. Rockwell Group's interior design draws inspiration from both the original location around New York City's Garment District and the Las Vegas Strip with costume motifs and a modern nod to Art Deco style.

MENU HIGHLIGHTS

TRILLIONAIRE

Old Forester Bourbon, Grand Mariner, Velvet Falernum, Liquid Alchemist Grenadine, Lemon Juice, Egg White

PENNE A LA VODKA

Pancetta, Calabrian Chili, Ricotta

ABOUT CHEF CHRIS SANTOS

Chef Chris Santos has over twenty-five years of experience as an executive chef in New York City's hottest restaurants as well as his expansions on the West Coast. He is the Co-Founder and Executive Chef of Beauty & Essex Restaurants in the Lower East Side, at the Cosmopolitan Las Vegas, and in Hollywood, CA. He oversees the menu development and culinary operations of all three properties with Stanton Social Italian being the latest addition in Las Vegas.

After graduating from Johnson & Wales University and traveling extensively through Europe, Chef Santos honed his craft, palette, and style in various restaurants around New York City including the cult classic Wyanoka, the famed Time Café, and award-winning Latin restaurant, Suba.

In 2005, he and partner Rich Wolf introduced the world to their unique brand of communal dining with the debut of their restaurant, The Stanton Social. The New York Times praised his innovative talent in which he tweaks traditional

classics with an "infectious playfulness." In 2007, he was named Star Chefs Rising Star Chef and began developing a sister restaurant to his first smash hit. In December of 2010, Santos and Wolf welcomed Beauty & Essex to the Lower East Side. With an operational pawnshop entrance, the breathtaking design transforms the turn-of-the-century townhouse into a seductive, bi-level restaurant and lounge. A few years later, Santos introduced Beauty & Essex to the West Coast in Las Vegas, and again in Los Angeles in 2017.

Santos released his first cookbook in 2017 to critical acclaim: "SHARE –Delicious and Surprising Recipes to Pass Around Your Table". In addition to his three restaurants, he has been a series regular and sitting judge on Food Network's hit series Chopped since its debut in 2008 and is a two time champion himself. Santos has been featured on NBC's TODAY Show, CBS's Early Show, The Martha Stewart Show, and The Rachael Ray Show among many others.





GROUP DINING MENU OPTION 1

\$135 per person

SMALL SHAREABLES

SELECT 2

FORK & KNIFE CAESAR SALAD*

black olive ciabatta crouton, walnut pancetta crisp

CRISPY GARLIC BREAD

arrabiatta sauce, chili flake ricotta

SHRIMP COCKTAIL

calabrian cocktail sauce

LARGE SHAREABLES

SELECT 2

PENNE A LA VODKA

pancetta, calabrian chili, ricotta

MANICOTTI & WAGYU MEATBALLS

marinara, basil ricotta, manicotti

CHICKEN PARMIGIANA

san marzano tomato sauce, mozzarella fondue

EXTRAS SHAREABLES

SELECT 1

PARMIGIANO CRUSTED SHOESTRING FRIES

BUTTER-WHIPEPD POTATOES

CRISPY EGGPLANT

vodka sauce, pine nuts, sesame seeds

GRILLED ASPARAGUS

DESSERT SHAREABLE

LIMONCELLO TIRAMISU

UPGRADES

PRETTY IN PINK FILET* +\$20

pink peppercorn sauce, oyster mushrooms

18OZ PRIME 28-DAY DRY-AGED NEW YORK STRIP* +\$25

GF - Gluten-Free

8.375% sales tax and 25% service charge will be added to all food and beverage purchases.

*Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



CAESARS PALACE
LAS VEGAS



GROUP DINING MENU OPTION 2

\$150 per person

SMALL SHAREABLES

SELECT 3

FORK & KNIFE CAESAR SALAD*

black olive ciabatta crouton, walnut pancetta crisp

HEIRLOOM TOMATO SALAD

black olive ciabatta crouton, walnut pancetta crisp

CRISPY GARLIC BREAD

arrabiatta sauce, chili flake ricotta

SHRIMP COCKTAIL

calabrian cocktail sauce

LARGE SHAREABLES

SELECT 2

PENNE A LA VODKA

pancetta, calabrian chili, ricotta

MANICOTTI & WAGYU MEATBALLS

marinara, basil ricotta, manicotti

CHICKEN PARMIGIANA

san marzano tomato sauce, mozzarella fondue

24OZ BONE-IN RIBEYE* (GF)

roasted whole garlic

EXTRA SHAREABLES

SELECT 2

PARMIGIANO CRUSTED SHOESTRING FRIES

BUTTER-WHIPPED POTATOES

TRUFFLE WHIPPED POTATOES

parmigiano reggiano

CRISPY EGGPLANT

vodka sauce, pine nuts, sesame seeds

GRILLED ASPARAGUS

blood orange vinaigrette

DESSERT SHARABLE

SELECT 2

LIMONCELLO TIRAMISU

VANILLA PANNA COTTA

TORTA SETEVELLI

UPGRADES

PRETTY IN PINK FILET* +\$20

pink peppercorn sauce, oyster mushrooms

18OZ PRIME 28-DAY DRY-AGED NEW YORK STRIP* +\$25

LOBSTER ARRABIATTA +\$15

orecchiette, tomatoes, white wine, fresh herbs



CAESARS PALACE
LAS VEGAS

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GROUP DINING MENU OPTION 3

\$175 per person

SMALL SHAREABLES

SELECT 3

FORK & KNIFE CAESAR SALAD*

black olive ciabatta crouton, walnut pancetta crisp

HEIRLOOM TOMATO SALAD

black olive ciabatta crouton, walnut pancetta crisp

CRISPY GARLIC BREAD

arrabiatta sauce, chili flake ricotta

SHRIMP COCKTAIL

calabrian cocktail sauce

HAMACHI CROSTADA*

yellowtail, confit tomato, red onion, basil, lavash

ITALIAN CHEESESTEAK SLIDER

black truffle fonduta, caramelized onion

LARGE SHAREABLES

SELECT 2

PENNE A LA VODKA

pancetta, calabrian chili, ricotta

MANICOTTI & WAGYU MEATBALLS

marinara, basil ricotta, manicotti

CHICKEN PARMIGIANA

san marzano tomato sauce, mozzarella fondue

"PRETTY IN PINK" FILET*

pink peppercorn sauce, oyster mushrooms

WILD SALMON*

warm zucchini & tomato panzanella, salsa verde

EXTRA SHAREABLES

SELECT 2

PARMIGIANO CRUSTED SHOESTRING FRIES

BUTTER-WHIPPED POTATOES

TRUFFLE WHIPPED POTATOES

parmigiano reggiano

CRISPY EGGPLANT

vodka sauce, pine nuts, sesame seeds

GRILLED ASPARAGUS

blood orange vinaigrette

DESSERT SHARABLE

SELECT 2

LIMONCELLO TIRAMISU

VANILLA PANNA COTTA

TORTA SETEVELLI

UPGRADES

18oz PRIME 28-DAY DRY-AGED NEW YORK STRIP* +\$25

LOBSTER ARRABIATTA +\$15

orecchiette, tomatoes, white wine, fresh herbs

VEAL MILANESE +20

arugula, tomato confit, lemon, shaved reggiano



CAESARS PALACE
LAS VEGAS

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DISPLAYED RECEPTION MENU

COLD SEAFOOD

GRAND DAME SEAFOOD TOWER* +\$50 PER PERSON

½ lobster tail, 4 each jumbo snow crab claw, 6 each colossal shrimp cocktail, 12 each market fresh oyster

COLOSSAL SHRIMP COCKTAIL +\$10 PER PERSON

served with calabrian cocktail sauce, mignonette 'slushy'

MARKET FRESH OYSTERS* +\$10 PER PERSON

east & west coast oyster selection with calabrian cocktail sauce, mignonette 'slushy'

COLD DISPLAY

HEIRLOOM TOMATO SALAD +\$15 PER PERSON

whipped burrata, balsamic vinegar, basil pesto

FORK & KNIFE CAESAR SALAD* +\$12 PER PERSON

black olive ciabatta croutons, walnut crisp

BUILD YOUR OWN BRUSCHETTA +18 PER PERSON

crostini, tomatoes, balsamic vinaigrette, basil

MEAT & CHEESE DISPLAY +35 PER PERSON

chef's choice assorted cured meats, assorted cheese, fresh berries, jams, nuts, grissini, crostini, lavosh

CRUDITE & DIPS DISPLAY +25 PER PERSON

seasonal vegetables and dips

CARVING STATION

ATTENDANT LABOR FEE \$325.00 + TAX & ONE CARVER PER ITEM REQUIRED

PRETTY IN PINK* +\$515, 25 SERVINGS

whole tenderloin sliced to order, served with glazed oyster mushroom, pickled red onion, pink peppercorn sauce

OPTIONAL VEGAN DISHES

CHOOSE 1

SPHAGETTI POMODORO +\$10 PER PERSON

tomato, basil, olive oil

CRISPY EGGPLANT +\$8 PER PERSON

marinara, pine nuts, sesame seeds



CAESARS PALACE
LAS VEGAS

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DISPLAYED RECEPTION MENU CONTINUED

BUFFET STATION PACKAGE +\$200 PER PERSON

APPETIZERS

CHOOSE 2

CHEF'S GRANDMA'S MEATBALLS

marinara, basil ricotta, manicotti

ITALIAN CHEESESTEAK SLIDERS

black truffle fonduta, caramelized onion

FRITTO MISTO

calamari, shrimp, squash, lemon aioli, arrabiatta sauce

HEIRLOOM TOMATO SALAD

whipped burrata, balsamic vinegar, basil pesto

CRISPY GARLIC BREAD

arrabiatta sauce, chili flake ricotta

ENTREES

CHOOSE 2

24OZ BONE-IN RIBEYE* (GF)

roasted whole garlic

WILD SALMON* (GF)

warm zucchini & tomato panzanella, basil oil

SEARED DAYBOAT SCALLOPS*

butternut squash, truffle risotto

EXTRA CRISPY CHICKEN PARMIGIANA

san marzano tomato sauce, mozzarella fondue

PENNE A LA VODKA

pancetta, calabrian chili ricotta

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DISPLAYED RECEPTION MENU CONTINUED

SIDES

CHOOSE 2

BUTTER-WHIPPED POTATOES (GF)

TRUFFLE WHIPPED POTATOES (GF)

GRILLED ASPARAGUS (VEGAN/GF)

blood orange vinaigrette

CRISPY EGGPLANT (GF)

vodka sauce, pine nuts, sesame seeds

DESSERT DISPLAY

PANNA COTTA

TORTA SETTEVELI

LIMONCELLO TIRAMISU

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PASSED PARTIES

\$85 per person, 1 hour

\$95 per person, 2 hours

\$105 per person, 3 hours

CHOOSE 3

HEIRLOOM TOMATO SALAD (GF)

whipped burrata, balsamic vinaigrette, basil

SHRIMP COCKTAIL (GF)

calabrian cocktail sauce

ITALIAN CHEESESTEAK SLIDERS

black truffle fonduta, caramelized onion

TUNA TARTARE CONES*

avocado, mint, blood orange

CHICKEN PESTO SKEWERS (GF)

ARANCINI BALLS

truffle, parmigiano

HAMACHI CROSTADA*

yellowtail, confit tomato, red onion, basil, sesame cracker

PASSED DESSERTS

CHEF'S SELECTION

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