



SOME FLAVORS ARE BEST PAIRED WITH ELEGANCE.

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## TABLE OF CONTENTS

### FINE DINING

- 3 [MICHAEL MINA](#)
- 5 [Jasmine](#)
- 7 [PRIME Steakhouse](#)
- 9 [Picasso](#)
- 11 [Le Cirque](#)
- 13 [The Mayfair Supper Club](#)



### CONTEMPORARY DINING

- 15 [Harvest](#)
- 17 [Lago by Julian Serrano](#)
- 19 [Yellowtail Japanese Restaurant & Lounge](#)
- 21 [Spago](#)



### CASUAL DINING

- 23 [Sadelle's](#)
- 25 [The Buffet](#)

### CAPACITIES

- 27 [Venue Capacities](#)



Click on each venue name to learn more.



M I C H A E L M I N A



Private Dining Room

## GENERAL INFORMATION

### Chef/Partner

Michael Mina

### Executive Chef

Nicholas Sharpe

### Seating Capacity

Private Room	30 Guests
Semi-Private Room	42 Guests
Partial Buyout	100 Guests
Buyout	125 Guests

### Standing Capacity

Buyout	200 Guests
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Starting Price per Guest (Events): \$98

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

For lovers of refined coastal cuisine, acclaimed Chef Michael Mina's eponymous restaurant is a breath of fresh air. Discover fresh seafood selections inspired by seaside villages around the globe. The Mediterranean. France. Japan. And beyond. Try exquisitely prepared dishes featuring the freshest line-to-table seasonal ingredients or raw bar shellfish selections chilled to perfection. At Michael Mina, only what's gathered by the world's finest fishermen, fishmongers, farmers and ranchers will do. Need help choosing your ideal dish? Mina's servers know the full story behind any temptation. Paired with an innovative cocktail or a selection from the extensive wine menu, every meal is perfection at Michael Mina.

*"I have been very fortunate to earn a living through my true passion. Each new project shows me that there is absolutely nothing I would rather do."*

– Chef Michael Mina





M I C H A E L M I N A

## Restaurant Information

Michelin Star-awarded Chef Michael Mina's eponymous AAA Four Diamond Award-winning restaurant features the finest in refined coastal cuisine. The sleek atmosphere complements the contemporary cuisine featuring global seafood, shellfish and market fresh vegetable selections.

- Cuisine: Refined coastal
- Wine List: Extensive American and European selection emphasizing small producers
- Dress: Business casual. No shorts or athletic attire.
- Location: Within Conservatory & Botanical Gardens

## Service

Monday – Saturday 5:30 p.m. – 10:00 p.m.

Closed Sunday

## Signature Dishes

Phyllo-Crusted Sole  
Maine Lobster Pot Pie





Front Dining Room

## GENERAL INFORMATION

### Executive Chef

Kai Yau

### Seating Capacity

Private Room One	12 Guests
Private Room Two	12 Guests
Lower Dining Room	60 Guests
Main Dining Room	60 Guests
Buyout	120 Guests

### Standing Capacity

Buyout	200 Guests
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Starting Price per Guest (Events):

Dinner: \$88.88

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

Standing the length of time, Jasmine has been one of the best gourmet restaurants in the Bellagio since its opening nearly 20 years ago. We offer diverse yet accommodating Chinese cuisine, featuring live seafood, fusion and traditional Cantonese fare, while surrounded by the world's renowned Bellagio Fountain Show.

A Hong Kong native, Kai Wa Yau, got his start in the culinary industry at a young age working in his family's restaurant. His early start and passion for cooking the foods he grew up with has given him the opportunity to work at some of the country's best Cantonese establishments.

After working in his family's restaurant where he built his technique and knowledge of running a kitchen, Yau decided to take on roles at fine dining establishments throughout Hong Kong and the United States, including San Francisco's Harbor Village where he crafted fresh seafood dishes and the fine dining venue's popular dim sum menu.

In 1988, Yau, looking for new opportunities in a growing city, headed to Las Vegas. He took on the role of training and leading the back of house staff for Empress Court, a new Chinese restaurant at Caesars Palace Hotel & Casino. With Yau leading the kitchen, Empress Court was named one of the "10 Best Chinese Restaurants in the United States" by *USA Today*.

Yau accepted the role of Executive Chef at Jasmine inside Bellagio in 2017. At Jasmine, Yau uses over 40 years of experience to cater to all guests' palates. His dishes range from playful twists on classic Cantonese cuisine to traditional plates he grew up making in Hong Kong. Yau strives to ensure every guest at Jasmine receives a memorable experience.

LARGE PARTY AND PRIVATE DINING: [LargePartyandPrivateEvents@bellagioresort.com](mailto:LargePartyandPrivateEvents@bellagioresort.com)

Phone 702.693.7317 | Fax 702.669.6188 | Winter 2019 | 3600 Las Vegas Boulevard South Las Vegas, Nevada 89109





## Restaurant Information

Intrigue is eminent inside this exquisite garden- and lake-view destination. Breathe in the exotic aroma of Cantonese, Szechwan and Hunan cuisine. Nouvelle Hong Kong cuisine together with authentic and replicated Chinese art provide a transcendent experience singular to your senses.

- Cuisine: Traditional Hong Kong Cantonese as well as regional contemporary interpretations
- Wine List: Features American and French wine with an emphasis on aromatic white wine and medium-bodied red
- Dress: Business elegant. No shorts or athletic attire.
- Location: Casino Floor

## Service

Dinner Daily 5:30 p.m. – 10:00 p.m.

## Signature Dishes

Imperial Peking Duck  
Chilean Sea Bass







STEAKHOUSE



Patio

## GENERAL INFORMATION

### Chef/Partner

Jean-Georges Vongerichten

### Executive Chef

Robert Moore

### Seating Capacity

Main Dining Room 60 Guests

Terrazza 22 Guests

Patio (Non-Exclusive) 30 Guests

Patio (Exclusive) 65 Guests

### Standing Capacity

Lounge 60 Guests

Terrazza 75 Guests

Patio (Exclusive) 100 Guests

Starting Price per Guest (Events): \$135

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

## Chef Jean-Georges Vongerichten

Though Chef Jean-Georges Vongerichten is one of the world's most famous chefs, his skills extend far beyond the kitchen. A savvy businessman and restaurateur, Vongerichten is responsible for the operation and success of a constellation of three- and four-star restaurants worldwide.

Born and raised on the outskirts of Strasbourg in Alsace, France, Vongerichten's earliest family memories are about food. After training in a work-study program at the Auberge de l'Ill, Vongerichten began his exemplary culinary career learning from some of the best chefs in the world, including Chef Louis Outhier at the Michelin three-star Restaurant L'Oasis in southern France.

To date, Vongerichten has published several cookbooks, appeared on numerous television shows including the "Today" show and "Good Morning America" and continues to apply his talents and forward-thinking vision to his restaurants, including PRIME Steakhouse at Bellagio.

*"I think the role of a chef is not just to cook, but to create cravings."*

– Chef Jean-Georges Vongerichten



# PRIME

STEAKHOUSE

## Restaurant Information

Savor every rich detail. Award-winning celebrity chef and restaurateur Jean-Georges Vongerichten invites you to realize steakhouse dining at its finest with prime steaks and seafood accompanied by fabulous sauces, sides and meticulously selected wines. To further enhance your experience, prominent pieces of artwork are on display including three commissioned paintings by Carlo Maria Mariani, George Deem and Michael Gregory, as well as a water-themed canvas screen created by Joseph Raffael. A patio overlooking Lake Bellagio provides the perfect outdoor setting for a tranquil dining experience.

- Cuisine: Classic steakhouse featuring prime meats, seafood and lamb
- Wine List: Large selection of full-bodied reds from California
- Dress: Business elegant. No shorts or athletic attire.
- Location: Within the Via Bellagio shopping promenade, lakeside view

## Service

Dinner Daily 5:00 p.m. – 10:00 p.m.

## Signature Dishes

Crispy Salmon Sushi  
Dry-Aged Bone-In Ribeye  
Chilled Shellfish Platter





# Picasso



Front Dining Room

## GENERAL INFORMATION

### Executive Chef

Julian Serrano

### Seating Capacity

Left Patio	36 Guests
Right Patio	42 Guests
Patio (Non-Exclusive)	20 Guests
Partial Buyout (Patios)	75 Guests
Wine Alcove	12 Guests
Main Dining Room	40 Guests
Terrazza	22 Guests
Buyout	150 Guests

### Standing Capacity

Left Patio	45 Guests
Right Patio	60 Guests
Partial Buyout (Patios)	100 Guests
Terrazza	75 Guests
Buyout	200 Guests

Starting Price per Guest (Events): \$125

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

## Chef Julian Serrano

Award-winning chef Julian Serrano is widely regarded as one of the finest culinary talents in the nation. His distinguished career includes two prestigious James Beard Foundation Awards for Best Chef: California in 1998 and Best Chef: Southwest in 2002.

In 1998, Serrano brought his memorable Mediterranean-French cooking to Bellagio in Las Vegas as Executive Chef of Picasso.

The Michelin two-star restaurant has been a 16-time recipient of the AAA Five Diamond Award from 2002 to 2017 and has received the coveted Grand Award from *Wine Spectator Magazine* for its extensive wine list.

Serrano then turned his unerring eye to the cuisine of his native Spain as Executive Chef of his eponymous restaurant, Julian Serrano™, at ARIA® Resort & Casino, which opened in 2009. Here, Serrano satisfied a long-held ambition to share the secrets of his own Spanish cuisine.

# Picasso

## Restaurant Information

A recipient of the AAA Five Diamond Award since 2002, Executive Chef Julian Serrano's menu is inspired by the regional cuisine of France and Spain where Pablo Picasso spent much of his life. The restaurant boasts a wine cellar stocked with more than 1,500 selections from the finest European vineyards. Picasso masterpieces, as well as a collection of his charming ceramic pieces, further delight the senses of diners enjoying the Picasso experience.

Guests may also enjoy Chef Serrano's renowned fare outdoors while taking in views of the Las Vegas Strip. Combining the romance and beauty of the Fountains of Bellagio™ with Picasso's impeccable cuisine provides guests an incredible dining experience. The outdoor patios are open seasonally. Based on seasonal changes, heat lamps are available for guest comfort.

- Cuisine: Seasonally prepared elegant French cuisine
- Wine List: Dazzling collection from the finest vineyards worldwide and winner of the Grand Award from *Wine Spectator*
- Dress: Business elegant. No shorts or athletic attire. Collared shirts for men are preferred.
- Location: Within the Via Bellagio shopping promenade, lakeside view

## Service

Dinner Wednesday – Monday 5:30 p.m. – 9:30 p.m.  
Closed Tuesday

## Signature Dishes

Warm Quail Salad  
Roasted Milk-Fed Veal Chop





LAS VEGAS



## GENERAL INFORMATION

### Chef/Partner

Sirio Maccioni

### Seating Capacity

Main Dining Room 16 Guests

Buyout 90 Guests

### Standing Capacity

Buyout 120 Guests

Starting Price per Guest (Events): \$388

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

## Sirio Maccioni

After working his way up on a transatlantic cruise liner, Sirio Maccioni dazzled New York City with his charm and acumen for hospitality. At the famed Colony Club as a maître d'hôtel in the late 1960s, Maccioni developed his first taste for the restaurant business. Then in 1974, Maccioni opened what was destined to become a landmark—Le Cirque, which literally translates as “the circus” in French—at the Mayfair Hotel in New York and eventually at Bellagio.

Although over the years, monkeys, circus balls and tent shades have become symbolic representations of the restaurant, Le Cirque's most recognizable feature is Sirio Maccioni himself. Staying very much a family-owned business, all three of Maccioni's sons—Mario, Marco and Mauro—followed in their father's footsteps.





## Restaurant Information

Experience the timeless sensation created by charismatic restaurateur Sirio Maccioni. The rarity of Le Cirque's 14th consecutive year AAA Five Diamond rating speaks eloquently of French cuisine—exquisite, bold, transcendent. Immerse yourself in a jubilant showing of brilliant color adorning this famed lakeside destination designed by Adam D. Tihany. Exuding a celebratory mood, Le Cirque's opulent dining room is enhanced with coveted wine and attentive service, which come together to amuse your taste buds in celebrated Maccioni family fashion.

- Cuisine: French with contemporary influences
- Wine List: World-class wine list featuring more than 700 international selections highlighting wine from France's best wine regions
- Dress: Business elegant. No shorts or athletic attire.
- Location: Casino Floor

## Service

Dinner Monday – Sunday 5:00 p.m. – 10:00 p.m.

## Signature Dishes

Caviar

Turbot en Écailles de Pomme de Terre



  
THE  
**MAYFAIR**  
SUPPER CLUB



## GENERAL INFORMATION

### Seating Capacity

Lounge	50 guests
Full Buyout	300 Guests

### Standing Capacity

Center Atrium (Stage/Fountain Views)	42 Guests
South Atrium (Fountain Views)	24 Guests
Full Buyout	450 Guests
Lounge	60 Guests

Starting Price per Guest (Events): \$95

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

Renowned for a portfolio of ‘must-visit’ experiences that forever transformed the city, Bellagio once again changes the way visitors think about a night on the town with The Mayfair Supper Club. MGM Resorts partnered with London and New York-based Martin Brudnizki Design Studios to create whimsical moments that transport guests to a fanciful and flexible environment - from a backdrop for a delightful meal to a high-energy lounge with moments of surprise. Inspired by top supper clubs in London and around the world, The Mayfair redefines the traditional “dinner and a show” for today’s traveler with a restaurant that evolves throughout the evening, amplifying in energy as dusk shifts to night. Guests will be able to indulge in contemporary American cuisine while enjoying live entertainment performances nightly, set to the greatest backdrop in the world - the Bellagio Fountains.



  
THE  
**MAYFAIR**  
SUPPER CLUB

## Restaurant Information

The Mayfair Supper Club is inspired by top supper clubs around the world. It promises not only a feast for the senses with impeccable presentations, flavor profiles and spirit selections, but a return to the glamorous eras of Las Vegas and old New York set against the Fountains of Bellagio™. In all the best ways, The Mayfair is anything but the usual.

Cuisine: Contemporary American

Wine List: Extensive wine list focusing on Champagne, American, and large format selections with notable contributions from France, Italy, and Spain.

Dress: Business Casual

Location: Casino Floor

## Service

Wednesday, Thursday and Sunday 5:00 p.m. – 10:00 p.m.

Friday and Saturday 5:00 p.m. – 12:30 a.m.

Closed Monday and Tuesday

## Signature Dishes

Prime Rib

The Mayfair Roll



# h a r v e s t



Main Dining Room

## GENERAL INFORMATION

### Seating Capacity

Lounge	60 Guests
Semi-Private Room	40 Guests
Single Private Room	20 Guests
Double Private Room	40 Guests
Main Dining Room	40 Guests
Harvest Family Table	15 Guests
Buyout	220 Guests

### Standing Capacity

Semi-Private Room	45 Guests
Double Private Room	60 Guests
Harvest Family Table	25 Guests
Buyout	300 Guests

Starting Price per Guest (Events): \$85

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

Harvest's market-inspired menu is a breath of fresh air in Las Vegas, meeting the health-conscious demands of today's travelers and diners while simultaneously delivering fresh, creative dishes that are full of flavor. In a custom-designed space designed by award-winning architects Gensler & Associates, Harvest will treat guests to menu selections that include: charcuterie and artisanal cheeses and preserves; opulent vegetarian dishes; sustainable seafood cooked in a stone oven; grilled, dry-aged and grass-fed beef; organic poultry and game from the rotisserie; along with adventurous small bites, market-driven sides and a line-up of classic cocktails featuring cold-pressed juices and homegrown herbs.

# h a r v e s t

## Restaurant Information

Harvest pays homage to the origin of food, with farm-fresh ingredients and naturally raised products. Our Chefs recognize the journey of food from farm to table and hopes to share this experience by ensuring quality, purity and freshness prevail in every creation. Share plates and be captivated by the reinvention of regionally sourced rustic cooking.

- Cuisine: Regionally sourced rustic cooking
- Wine List: Mostly small artisanal producers from America with other selections from Champagne and the old world
- Dress: Business casual
- Location: Spa Tower past Essentials

## Service

Friday and Saturday 5:00 p.m. – 10:00 p.m.

## Signature Dishes

Filet Mignon  
Farmer's Salad



# LAGO

BY JULIAN SERRANO



## GENERAL INFORMATION

### Executive Chef

Julian Serrano

### Seating Capacity

Lounge	60 Guests
Patio	40 Guests
Main Dining Room	100 Guests
Private Dining Room	28 Guests
Private Room & Patio	65 Guests
Buyout	240 Guests

### Standing Capacity

Patio	50 Guests
Private Dining Room	30 Guests
Private Room & Patio	75 Guests
Buyout	300 Guests

### Starting Price per Guest (Events):

Lunch: \$45 | Dinner: \$90

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

## Chef Julian Serrano

Award-winning Chef Julian Serrano is widely regarded as one of the finest culinary talents in the nation. His distinguished career includes two prestigious James Beard Foundation Awards for Best Chef: California in 1998 and Best Chef: Southwest in 2002.

In 1998, Serrano brought his memorable Mediterranean-French cooking to Bellagio in Las Vegas as Executive Chef of Picasso. The Michelin two-star restaurant has been a 16-time recipient of the AAA Five Diamond Award from 2002 to 2017 and has received the coveted Grand Award from *Wine Spectator Magazine* for its extensive wine list.

Serrano then turned his unerring eye to the cuisine of his native Spain as Executive Chef of his eponymous restaurant, Julian Serrano, at ARIA Resort & Casino, which opened in 2009. Here, Serrano satisfied a long-held ambition to share the secrets of his own Spanish cuisine.

*“Lago’s small plates give guests the chance to create the dining experience that they want—whether that’s a quick meal on the go or a long social experience with friends and family.”*

– Chef Julian Serrano





# LAGO

BY JULIAN SERRANO

## Restaurant Information

Tour the bolder side of Italy with innovative small plates at Lago. James Beard Award-winning Chef Serrano sets the evening in motion with his stunning interpretations of Italian, each packed with distinct and unmatched flavors. The fountain-side atmosphere encourages sharing—both plates and stories. The décor interjects a flare for the unique, while just beyond the restaurant’s floor-to-ceiling windows, the famed Fountains of Bellagio™ dance to your delight. See, taste and socialize at Lago.

- Cuisine: Innovative Italian
- Wine List: Extensive collection of Italian and global wines
- Dress: Business casual
- Location: Casino Floor

## Service

### Lunch

Monday – Saturday 11:30 a.m. – 2:30 p.m.

### Dinner

Sunday – Thursday 5:00 p.m. – 11:00 p.m.

Friday and Saturday 5:00 p.m. – Midnight

Sunday Brunch 10:30 a.m. – 2:30 p.m.

## Signature Dishes

Crudo di Pesce  
Gnocchi alla Romana



# yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK



Front Dining Room

## GENERAL INFORMATION

### Executive Chef

Akira Back

### Seating Capacity

Semi-Private Dining Room	38 Guests
Buyout	200 Guests
Veranda	20 Guests

### Standing Capacity

Buyout	300 Guests
Lounge	25 Guests

Starting Price per Guest (Events): \$100

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

## Chef Akira Back

Chef Akira Back began his cooking career while shredding through Aspen as a professional snowboarder. He cooked in local restaurants to supplement his income and quickly found that this whole chef thing was pretty far out. So, after seven years on the slopes, he ditched the snowboard for a cutting board.

After graduating from The International Culinary School at The Art Institute of Colorado, Back was recruited to travel from Aspen to Austin to Kona opening a series of restaurants. His love for travel and culinary exploration would eventually take him through Europe and Japan where he learned the value of using rare and exotic ingredients.

In 2003, Chef Nobu Matsuhisa hired Back as Executive Chef at his namesake restaurant. Over the next five years, Back developed a deep appreciation for Nobu-san's style of cuisine, which seamlessly blends traditional Japanese techniques with Western ingredients.

Back opened Yellowtail at Bellagio in 2007. Today, you can see Chef Back on Food Network's "Iron Chef America" and "Best Thing I Ever Ate," as well as Cooking Channel's "United Tastes of America."

*"Yellowtail is so much more than sushi—it's a modern expression of authentic Japanese cuisine that we put our heart into."* – Chef Akira Back



# yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK

## Restaurant Information

Breathing a sense of adventure into traditional Japanese fine dining, Yellowtail Japanese Restaurant & Lounge delivers imaginative interpretations of both classic and modern Japanese cuisine. The open-concept layout and panoramic views of Bellagio's iconic fountains, paired with a rich design and décor, surround you to create the ultimate multisensory experience.

- Cuisine: Traditional and modern Japanese cuisine
- Wine List: Extensive collection of wine and sake from around the world
- Dress: Business casual
- Location: Via Bellagio shopping promenade near North Valet

## Service

Monday – Thursday 5:00 p.m. – 10:00 p.m.

Friday – Sunday 5:00 p.m. – 11:00 p.m.

## Signature Dishes

Bigeye Tuna Pizza

Maine Lobster Carpaccio

Filet Mignon Toban







## GENERAL INFORMATION

### Executive Chef

Mark Andelbradt

### Seating Capacity

Two Private

Dining Rooms 20 Guests Each

Patio 50 Guests

Buyout 120 Guests

### Standing Capacity

Patio 75 Guests

Buyout 250 Guests

Starting Price per Guest (Events):

Lunch: \$45 | Dinner: \$85

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

## Spago by Wolfgang Puck

Wolfgang Puck's legendary flagship restaurant Spago, recognized for igniting Las Vegas' dining scene into a culinary epicenter, is now open. Puck's revolutionary restaurant debuts with an entirely new look and menu and the exceptional level of service for which the restaurant is best known. The restaurant is beautifully situated for al fresco dining in front of the Fountains of Bellagio. Spago's reimagined menu features Puck's signature California fare paired with modern techniques and inspiration from his chef's weekly trips to the Santa Monica Farmers Market. At lunch and dinner, the market-driven menus feature handmade pastas, wood-oven pizzas, fresh seafood, all-natural meats and prime steaks alongside handcrafted cocktails and a robust wine list. To complete the meal, dessert complements the menu with an array of seasonal delights.

With design and collaboration by Gelila Puck and Italian architects Massimiliano Locatelli and Annamaria Scevola of CLS Architetti, and inspired by Spago's original flagship location in Beverly Hills, the new venue has a sleek look and warm feel. In the main dining room, beautiful floor-to-ceiling floating glass windows surround the space, imparting picturesque views of Bellagio's famed lake. Two exquisite chandeliers highlight the room's modern art pieces, while bold accents featuring rich hues of black iron, velvet walnut and polished gray express a contemporary aesthetic. The next era of Vegas dining begins here.



## Restaurant Information

Wolfgang Puck's reimagined Spago combines warm, chic design and stunning views of the Fountains of Bellagio to create an iconic new location for the chef's legendary, flagship restaurant. At lunch and dinner, enjoy a menu of Puck's signature California fare with market-driven menus featuring handmade pastas, wood-oven pizzas, fresh seafood, all-natural meats and prime steaks alongside handcrafted cocktails and a robust wine list. To complete the meal, dessert complements the menu with an array of seasonal delights.

- Cuisine: Wolfgang Puck's celebrated, contemporary California fare
- Wine List: Extensive collection of wine from around the world
- Dress: Resort casual
- Location: Via Bellagio shopping promenade near North Valet

## Service

### Lunch

11:30 a.m. – 2:45 p.m.

### Dinner

Sunday – Thursday 5:00 p.m. – 10:30 p.m.

Friday and Saturday 5:00 p.m. – 11:00 p.m.

### Bar

Daily 2:45 p.m. – Close

## Signature Dishes

Sweet Corn Agnolotti  
Smoked Salmon Pizza  
Saffron Risotto  
Vela "Wienerschnitzel"







## GENERAL INFORMATION

### Executive Chef

Jonah Resnick

### Seating Capacity

Main Dining Room 100 Guests

Private Dining Room 40 Guests

### Starting Price Per Guest

Breakfast: \$50

Brunch Buffet: \$75

Brunch & Lunch: \$65

Dinner: \$75

Beverage, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

## Chef Jonah Resnick

Chef Jonah Resnick was born and raised in Chicago, Illinois. After graduating from Denison University in 2004, he discovered his passion for the culinary arts when he began working at Bistro 110. In 2007, Resnick's passion led him to pursue employment with one of New York City's top chefs, Daniel Boulud. During his year at Boulud's flagship restaurant, Daniel, Resnick worked as a Commis as well as on the rotisserie station. After his time at Daniel, Resnick found himself back in Chicago at Blackbird, one of the city's top restaurants, where he quickly became Sous Chef.

In 2011, Resnick was notified of an opportunity with Major Food Group in New York City. He met with Mario Carbone and Rich Torrisi of the restaurant group and was hired as a Sous Chef at Torrisi Italian Specialties. Only two years later, Resnick began to focus all his attention to Carbone as Executive Sous Chef, and he was promoted to Chef de Cuisine in July of 2013. In 2014, Resnick helped open another Carbone in Hong Kong and was later promoted to Corporate Chef of the Carbone Brand.

Chef Resnick moved to Las Vegas to open Carbone at ARIA Resort & Casino in 2015 and is now overseeing the culinary operations of Sadelle's Las Vegas at Bellagio.





## Restaurant Information

Sadelle's will satisfy your every craving with an all-day menu featuring signature dishes, playfully reimagined. Indulge in the dishes you know and love, like Fried Chicken, Sticky Buns, Chopped Salads and the Sadelle's Tower, elevated to a level above. Enjoy a feast for the senses as you dine overlooking Bellagio's famous Conservatory.

- Cuisine: American
- Wine List: Sadelle's offers a versatile selection of sparkling and still wines from domestic and international wineries to complement any occasion: breakfast, lunch or dinner.
- Dress: Business Casual or Dress to Dine
- Location: Within Conservatory & Botanical Gardens

## Service

Monday – Sunday 6:00 a.m. – 12:00 a.m.

## Signature Dishes

Salmon Tower and Bagels  
Triple Deckers  
Pastry Basket



# THE BUFFET



## GENERAL INFORMATION

### Seating Capacity

Main Dining Room 100 Guests

Breakfast: \$24.99  
Monday - Friday

Lunch: \$27.99  
Monday - Friday

Dinner: \$38.99  
Monday - Thursday

Gourmet Dinner: \$43.99  
Friday - Sunday

Weekend Brunch: \$33.99  
Saturday & Sunday

### Unlimited

Champagne Brunch: \$48.99  
Saturday & Sunday

Chef's Table Daily: Add \$68.99  
Reservation Required

Beverages, taxes and gratuity not included.

Leave your misconceptions of buffet dining at the door, because The Buffet at Bellagio is an experience like no other in Las Vegas. Here, our talented chefs bring together the freshest ingredients and the best dishes from around the world, including Italian, Japanese, Chinese and American cuisines plus a whole lot more. Be wowed by the talent on display at our live-action cooking stations and take your taste buds on a journey of discovery as you sample favorite dishes and new temptations.

# THE BUFFET

## Restaurant Information

- Cuisine: American
- Dress: Casual
- Location: Centrally situated next to the “O” Theatre

## Service

Daily 7:00 a.m. – 10:00 p.m.





## CAPACITIES

Restaurant	Venue	Seating Capacity	Standing Capacity
MICHAEL MINA	Private Room	30	-
	Semi-Private Room	42	-
	Partial Buyout	100	-
	Buyout	125	200
Jasmine	Private Room One	12	-
	Private Room Two	12	-
	Lower Dining Room	60	-
	Main Dining Room	60	-
	Buyout	120	200
PRIME Steakhouse	Main Dining Room	60	-
	Lounge	-	60
	Terrazza	22	75
	Patio (Non-Exclusive)	30	-
	Patio (Exclusive)	65	100
Picasso	Left Patio	36	45
	Right Patio	42	60
	Patio (Non-Exclusive)	20	-
	Partial Buyout (Patios)	75	100
	Wine Alcove	12	-
	Main Dining Room	40	-
	Terrazza	22	75
Buyout	150	200	
The Mayfair Supper Club	Center Atrium (Stage/Fountain Views)	-	42
	South Atrium (Fountain Views)	-	24
	Lounge	50	60
	Full Buyout	300	450
Le Cirque	Main Dining Room	16	-
	Buyout	90	120
Harvest	Lounge	60	-
	Semi-Private Room	40	45
	Single Private Room	20	-
	Double Private Room	40	60
	Main Dining Room	40	-
	Harvest Family Table	15	25
Buyout	220	300	
Lago by Julian Serrano	Lounge	60	-
	Patio	40	50
	Main Dining Room	100	-
	Private Dining Room	28	30
	Private Room & Patio	65	75
	Buyout	240	300
FIX	Private Dining Room	24	35
	Buyout	200	250
	Lounge	-	45
Yellowtail Japanese Restaurant & Lounge	Semi-Private Dining Room	38	-
	Buyout	200	300
	Veranda	20	-
	Lounge	-	25
Spago	Two Private Dining Rooms	20 Guests Each	-
	Patio	50	75
	Buyout	120	250
The Buffet	Main Dining Room	100	-
Sadelle's	Main Dining Room	100	-
	Private Dining Room	40	-

NO EFFORT WILL BE SPARED TO MAKE YOUR EVENT  
A TRULY MEMORABLE OCCASION.

LARGE PARTY AND PRIVATE DINING  
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Winter 2021

