



SOME FLAVORS ARE BEST PAIRED WITH ELEGANCE.





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M I C H A E L M I N A



Private Dining Room

GENERAL INFORMATION

Chef/Partner

Michael Mina

Executive Chef

Raj Dixit

Seating Capacity

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

Standing Capacity

| | |
|--------|------------|
| 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.

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

Wednesday – Sunday 5:30 p.m. – 8:30 p.m.

Closed Monday and Tuesday

Signature Dishes

Phyllo-Crusted Sole

Lobster Pot Pie





Main Dining Room

GENERAL INFORMATION

Executive Chef

Kang Chi Lam

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 |
|--------|------------|

Starting Price per Guest (Events):

Dinner: \$108.88

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.

Enter this exquisite garden and lake-view destination and breathe in the exotic aroma of Cantonese, Szechwan and Hunan cuisine. Welcome to a Chinese restaurant that exceeds all expectations. At Jasmine, Nouvelle Hong Kong cuisine is accompanied by authentic and replicated Chinese art to create a transcendent dining experience that will arouse all senses.



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

Wednesday – Sunday 5:00 p.m. – 10:00 p.m.
Closed Monday and Tuesday

Signature Dishes

Imperial Peking Duck
Chilean Sea Bass



PRIME

STEAKHOUSE



GENERAL INFORMATION

Chef/Partner

Jean-Georges Vongerichten

Executive Chef

Sean Griffin

Seating Capacity

Main Dining Room 60 Guests

Patio (Non-Exclusive) 20 Guests

Patio (Exclusive) 65 Guests

Standing Capacity

Lounge 60 Guests

Patio (Exclusive) 100 Guests

Starting Price per Guest (Events): \$155

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. – 11:00 p.m.

Signature Dishes

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





LAS VEGAS



Dining Room

GENERAL INFORMATION

Chef/Partner

Sirio Maccioni

Seating Capacity

Main Dining Room 16 Guests

Buyout 80 Guests

Standing Capacity

Buyout 120 Guests

Starting Price per Guest (Events): \$500

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

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

Signature Dishes

Caviar

Loup de Mer Burgundy Sauce




THE
MAYFAIR
SUPPER CLUB



GENERAL INFORMATION

Seating Capacity

| | |
|----------------------------------|-----------|
| Lounge | 50 guests |
| South Atrium (Fountain Views) | 24 Guests |

Standing Capacity

| | |
|--------|-----------|
| Lounge | 60 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.

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 Studio 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

Dinner

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

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

Signature Dishes

Prime Rib

The Mayfair Roll

h a r v e s t



Main Dining Room

GENERAL INFORMATION

Seating Capacity

| | |
|---------------------|-----------|
| Semi-Private Room | 40 Guests |
| Single Private Room | 20 Guests |
| Double Private Room | 40 Guests |

Standing Capacity

| | |
|---------------------|------------|
| Semi-Private Room | 45 Guests |
| Double Private Room | 60 Guests |
| Lounge | 80 Guests |
| Buyout | 220 Guests |

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.

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

Tuesday – Saturday 5:00 p.m. – 9:30 p.m.

Signature Dishes

Filet Mignon
Farmer's Salad



LAGO

BY JULIAN SERRANO



Main Dining Room

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 |
| Lounge | 70 Guests |
| Private Dining Room | 30 Guests |
| Private Room & Patio | 75 Guests |
| Buyout | 300 Guests |

Starting Price per Guest (Events):

Lunch: \$65 | Dinner: \$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.

“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



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

Brunch

Friday – Sunday 10:00 a.m. – 2:30 p.m.

Lunch

Monday – Thursday 11:00 a.m. – 2:30 p.m.

Dinner

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

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

Signature Dishes

Crudo di Pesce

Risotto ai Funghi



yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK



Front Dining Room

GENERAL INFORMATION

Executive Chef

Jesse Jovenal

Seating Capacity

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

Standing Capacity

| | |
|--------|------------|
| Buyout | 300 Guests |
| Lounge | 40 Guests |

Starting Price per Guest (Events): \$150

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

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

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

Signature Dishes

Bigeye Tuna Pizza
Maine Lobster Carpaccio
Filet Mignon Toban



Spago

WOLFGANG PUCK



GENERAL INFORMATION

Executive Chef

Dylan Hallas

Seating Capacity

| | |
|---------------------|------------|
| Private Dining Room | 20 Guests |
| Patio | 50 Guests |
| Buyout | 120 Guests |

Standing Capacity

| | |
|--------|------------|
| Patio | 75 Guests |
| Buyout | 250 Guests |

Starting Price per Guest (Events):

Brunch: \$85 | Dinner: \$105

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

Brunch

Friday – Sunday 11:00 a.m. – 2:30 p.m.

Dinner

Daily 5:00 p.m. – 10:00 p.m.

Signature Dishes

Sweet Corn Agnolotti
Smoked Salmon Pizza
Veal "Wienerschnitzel"





GENERAL INFORMATION

Executive Chef

Eugene Staples

Seating Capacity

Main Dining Room 100 Guests

Private Dining Room 30 Guests

Buyout 200 Guests

Starting Price Per Guest

Breakfast: \$62

Brunch & Lunch: \$70

Dinner: \$86

Beverage, taxes and gratuity not included.

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

The Best Brunch in Vegas! Sadelle's is your go-to destination for breakfast, brunch and lunch. Enjoy amazing views of Bellagio's famous Conservatory & Botanical Gardens as you savor signature dishes you know and love, elevated to a level above, like Eggs Benedict, Sticky Buns and Chopped Salads. Sadelle's will satisfy your every craving.



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

Breakfast & Lunch
Daily 6:00 a.m. – 3:00 p.m.

Dinner
Friday – Saturday 3:00 p.m. – 11:00 p.m.

Signature Dishes

Salmon Tower and Bagels
Triple Deckers



THE BUFFET



GENERAL INFORMATION

Seating Capacity

Main Dining Room 100 Guests

Brunch:

Monday – Sunday \$54.99

Seafood Dinner:

Saturday – Sunday \$74.99

Prices are subject to change during peak days.
Alcohol beverages, taxes and gratuity not included.

Restaurant Information

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.

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

Service

Brunch:

Monday – Friday 8:00 a.m. – 3:00 p.m.

Weekend Brunch:

Saturday – Sunday 8:00 a.m. – 1:00 p.m.

Seafood Dinner:

Saturday – Sunday 1:00 p.m. – 8:00 p.m.

Como

POOLSIDE CAFÉ & BAR



GENERAL INFORMATION

Seating Capacity

| | |
|------------------|------------|
| Main Dining Room | 160 Guests |
| Lounge | 120 Guests |
| Buyout | 220 Guests |

Standing Capacity

| | |
|--------|------------|
| Buyout | 300 Guests |
|--------|------------|

Starting Price per Guest (Events): \$75

Beverages, taxes and gratuity not included.

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

Restaurant Information

Step into the sun-kissed paradise of Como Poolside Café & Bar, a breezy retreat inspired by the timeless allure of Lake Como, Italy. From the early morning rays to the golden hues of sunset, immerse yourself in the laid-back luxury of our newly remodeled sanctuary. Delight in refreshing watermelon bellinis and bubbly spritzers, or indulge in the flavors of grilled salmon piccata and zesty fresh spicy tuna rolls. Como is your passport to a carefree escape, where every detail invites you to bask in the endless charm of a sun-soaked day. Join us by the pool and let Como's allure be your vacation getaway.

Service

Breakfast & Lunch

Daily Pool Opening – 4:00 p.m.

Aperitivo Hour

Daily 4:00 p.m. – 6:00 p.m.

Drinks Only

Daily 6:00 p.m. – until close

Signature Dishes

Como Roll

Truffle Eggs Benedict

Skewer Plates

THE PINKYRING

BY BRUNO MARS



GENERAL INFORMATION

Max Room Occupancy: 150

Starting Price Per Guest: \$105

Beverage, taxes and gratuity not included.

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

Restaurant Information

Grammy award-winning global superstar Bruno Mars and Bellagio unite to debut jazz bar, The Pinky Ring.

"I've been performing in Vegas for years, and I've always wanted a place where I could throw glamorous parties when I'm in town. A place that felt like my personal penthouse suite, with live music and sensational cocktails. The Pinky Ring is that."

- Bruno Mars

THE VAULT



GENERAL INFORMATION

Seating Capacity (including bar): 57

Standing Capacity: 75

Starting Price Per Guest: \$200

Beverage, taxes and gratuity not included.

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

Restaurant Information

Steps away from the world's most exclusive baccarat tables, The Vault at The Bellagio Resort & Casino in Las Vegas is a captivating experience imagined by multi-disciplinary design experts Studio Munge for industry leader MGM Hospitality. Thoughtfully tucked behind the resort's cage, the speakeasy cocktail lounge offers a secretive and intimate retreat for its most distinguished clientele. Catering to the crème de la crème of society, The Vault is a sanctuary for high rollers, exclusive VIP guests, celebrities and worldly jet setters. Its reputation as an ultra-high-end establishment precedes it, attracting those who seek a refined and tailored experience. The Vault guarantees privacy and discretion, creating an environment where distinguished guests feel valued, cared for and truly understood.

Service

Sunday – Thursday 5:00 p.m. – 12:00 a.m.

Saturday 5:00 p.m. – 2:00 a.m.

CAPACITIES

| Restaurant | Venue | Seating Capacity | Standing Capacity |
|--|-------------------------------|------------------|-------------------|
| The Buffet | Main Dining Room | 100 | - |
| Como | Main Dining Room | 160 | - |
| | Lounge | - | 120 |
| | Buyout | 220 | 300 |
| Harvest | Lounge | - | 80 |
| | Semi-Private Room | 40 | 45 |
| | Single Private Room | 20 | - |
| | Double Private Room | 40 | 60 |
| | Buyout | 220 | 250 |
| Jasmine | Private Room One | 12 | - |
| | Private Room Two | 12 | - |
| | Lower Dining Room | 60 | - |
| | Main Dining Room | 60 | - |
| | Buyout | 120 | 200 |
| Lago by Julian Serrano | Lounge | - | 70 |
| | Patio | 40 | 50 |
| | Main Dining Room | 100 | - |
| | Private Dining Room | 28 | 30 |
| | Private Room & Patio | 65 | 75 |
| | Buyout | 240 | 300 |
| Le Cirque | Main Dining Room | 16 | - |
| | Buyout | 80 | 120 |
| MICHAEL MINA | Private Room | 30 | - |
| | Semi-Private Room | 42 | - |
| | Partial Buyout | 100 | - |
| | Buyout | 125 | 200 |
| PRIME Steakhouse | Main Dining Room | 60 | - |
| | Lounge | - | 60 |
| | Patio (Non-Exclusive) | 20 | - |
| | Patio (Exclusive) | 65 | 100 |
| Sadelle's | Private Dining Room | 30 | - |
| Spago | Private Dining Room | 20 | - |
| | Patio | 50 | 75 |
| | Buyout | 120 | 250 |
| The Mayfair Supper Club | South Atrium (Fountain Views) | 24 | |
| | Lounge | 50 | 60 |
| The Pinky Ring | Buyout | 120 | - |
| The Vault | Buyout | 57 | 60 |
| Yellowtail Japanese Restaurant & Lounge | Semi-Private Dining Room | - | 40 |
| | Buyout | 200 | 300 |
| | Veranda | 20 | - |
| | Lounge | - | 25 |

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

LARGE PARTY AND PRIVATE DINING
LargePartyandPrivateEvents@Bellagioresort.com
Phone 702.693.7317 | Fax 702.669.6188
3600 Las Vegas Boulevard South Las Vegas, Nevada 89109
Winter 2021

