



**CASA
CALAVERA**

PRIVATE

&

**GROUP
DINING**

Global hospitality company, Tao Group Hospitality, recognized for its innovative restaurant, daylife and nightlife brands spanning four continents brings **Casa Calavera**, a new culinary and cantina concept at Virgin Hotels Las Vegas, part of Curio Collection by Hilton™. **Casa Calavera** combines traditional Mexican cuisine complemented by a twist of energetic social ambiance. Guests can anticipate a relaxed open-air, feet-in-the-sand experience from a dining perspective paired with a stylish, pre-party nightlife atmosphere.

Casa Calavera features traditional Mexican calavera art and an authentic Día de los Muertos theme at its core, which is highlighted within the restaurant's many wall murals. Las Vegas is the second location for this dynamic restaurant concept with the first outpost residing beachside in San Jose del Cabo, Mexico. The Las Vegas venue's interior draws inspiration from the original location in spirit but with impactful updates that make it unique for Las Vegas's playful day-into-night adult setting.



LOCATION

VIRGIN HOTELS LAS VEGAS

4455 Paradise Road
Las Vegas, NV 89169

CROSS STREET + NEIGHBORHOOD:

Paradise Road & East Harmon Avenue
East of Las Vegas Strip, borders UNLV

PARKING:

Virgin Hotels parking garage located
off Paradise Road

GENERAL INFO

GENERAL MANAGER:

Marjorie Rugg

CHEF DE CUISINE:

Hugo Cabrera

CUISINE:

Authentic Mexican

HOURS OF OPERATION:

Monday – Thursday 11:30am to 10pm
Friday + Saturday 11:30am to 11pm
Sunday 10am to 10pm

DRESS CODE:

Casual

VENUE SIZE:

6,866 sq ft

DINING STYLE:

Family-style, casual, fun

VEGAN, VEGETARIAN, GLUTEN-FREE:

Yes. Please view our menu at
CasaCalavera.com for full details.





WELCOME TO LA CASA

Before entering the restaurant, take a seat and a selfie in the Casa Calavera Throne, a unique photo opportunity located to the left of the main entrance. Recessed in a niche and fabricated with Mexican tiles, reclaimed wood, calavera skulls, and flanked with wooden oak barrels and bright marigold flowers, the Throne is a sure bet to be making appearances across your social media feed soon – make sure to use #CasaThrone when posting!

After posing for a picture in the Throne, enter Casa Calavera. Adorned with colorful Mexican tiles set into plastered walls, intricately carved wooden doors serve as the entryway to the restaurant. Follow the black-and-white pebbled stone corridor decorated with three altars flanked on each side that pay homage to the Día de los Muertos holiday. Each altar has a unique story inspired by the restaurant's Muertos theme, while highlighting a collection of artifacts and authentic collectibles salvaged from their Mexican homes.

SALES CONTACT:

LVCasaCalaveraevents@taogroup.com | 702.333.9007

RAISED DINING AREA + MAIN DINING ROOM

Slightly elevated and overlooking the main dining room and bar, this elevated dining area features standard four-top tables and semi-circular booths to accommodate larger groups featuring a raised view of the entire restaurant and outdoor patio.

Lit by hanging candelabra of various sizes and eclectic pendant designs, the main dining room features two wall-sized murals featuring original works of hand-painted art created by Mexico City urban artist, Seher One. These larger-than-life murals tell the story of the Día de los Muertos holiday and tradition in glorious colors and hues. The main dining room provides multiple seating arrangements accommodating parties of two to eight guests with table combination flexibility arranged for parties of 10 guests and beyond. The main dining room provides its patrons with clear views of the murals and outdoor patio from anywhere in the restaurant.

Both the Raised Dining Area and Main Dining Room accommodates 116 seated guests.

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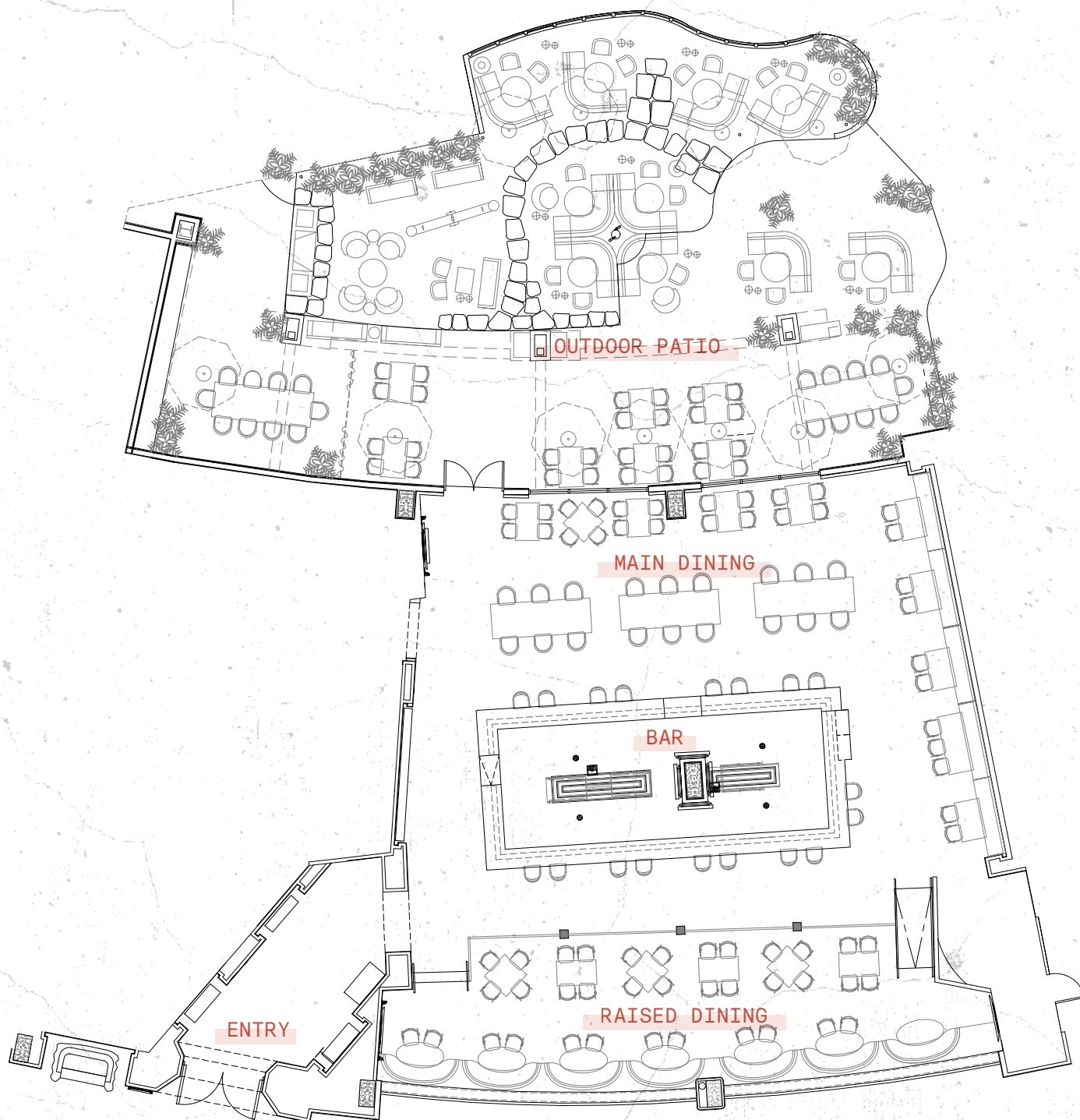
A BREATH OF FRESH AIR

A playful mix of authentic Mexican furniture creates a connection between the interior and exterior spaces along with a large mosaic marble floor. The exterior walls are adorned with additional Seher One murals depicting scenes of the Día de los Muertos holiday the heart of Casa Calavera's essence. Part of the patio provides its patrons a literal feet-in-the-sand dining experience that features an adobe fireplace providing that outdoor rustic ambiance, while a seesaw gives a playful setting for guests looking to enjoy a cocktail while having a little fun. A meandering stone path leads guests from the sand around the illuminated center piece tree to cozy banquettes positioned outward giving unobstructed views of the Virgin hotel resort pool. The outdoor patio also includes umbrellas for shading tables on hot Vegas summer days. For those looking for a more secluded dining experience for larger parties, the outdoor patio offers two semi-private dining areas, each seating up to 10 guests comfortably.

Outdoor Patio accommodates 86 seated guests; both Private Dining Rooms accommodate 10 guests each.

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FLOORPLAN

SEATED GUEST CAPACITIES:

- RAISED DINING AREA + MAIN DINING ROOM: 116
- THE BAR: 30
- OUTDOOR PATIO: 86
- OUTDOOR SEMI-PRIVATE DINING ROOMS: 10 (EACH)



CASA CALAVERA



\$35/PERSON MENU

CASA CALAVERA LAS VEGAS – PRIVATE & GROUP DINING – SEPTEMBER 2021 – MENU PACKAGES

FOR THE FAM(ILIA)

—shared starters for the table

CLASSIC CHIPS & GUAC (V)

tomatillo, onion, jalapeno, cilantro & lime

CHICKEN TAQUITOS

w/ poblano ranch

THE MAIN ATTRACTION

—choice of entrée

TACOS OR BURRITO*

(3) tacos or (1) burrito – choice of roasted chicken / grilled shrimp / carne asada / portobello & rajas (v)

—may substitute any meat for portobello mushrooms

THE CHERRY ON TOP

—shared dessert for the table

SALTED CARAMEL CHURROS

chocolate sauce, salted caramel sauce, coconut custard

Add a side of Mexican Rice & Beans for \$6 per order (suggested order serves 2/3 guests family style)

*Select items can be undercooked upon request or contain raw or undercooked ingredients.
Consuming raw or undercooked items may increase your risk of foodborne illness.



CASA CALAVERA



\$45/PERSON MENU

CASA CALAVERA LAS VEGAS — PRIVATE & GROUP DINING — SEPTEMBER 2021 — MENU PACKAGES

FOR THE FAM(ILIA)

—shared starters for the table

CLASSIC CHIPS & GUAC (V)

tomatillo, onion, jalapeno, cilantro & lime; may select from chipotle bacon or pomegranate-jicama

LA QUESADILLA

roasted chicken, grilled onion, poblano rajas, jack cheese, flour tortilla w/ avocado cream & crema

AVOCADO & ROASTED CORN TAQUITOS (V)

sweet potato, vegan cheese w/ fire roasted salsa

THE MAIN ATTRACTION

—choice of entrée

TACOS OR BURRITO*

(3) tacos or (1) burrito — choice of roasted chicken, grilled shrimp or carne asada

—may substitute any meat for portobello mushrooms

ENCHILADAS

choice of chicken, beef brisket or shrimp;

jack cheese, poblano rajas, crema, classic guajillo red sauce

THE CHERRY ON TOP

—shared dessert for the table

SALTED CARAMEL CHURROS

chocolate sauce, salted caramel sauce, coconut custard

Add a side of Mexican Rice & Beans for \$6 per order (suggested order serves 2/3 guests family style)

*8.375% sales tax, 19% gratuity & 4% service fee.

*Select items can be undercooked upon request or contain raw or undercooked ingredients.
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CASA CALAVERA



\$55/PERSON MENU

CASA CALAVERA LAS VEGAS — PRIVATE & GROUP DINING — SEPTEMBER 2021 — MENU PACKAGES

FOR THE FAM(ILIA)

—shared starters for the table

CLASSIC CHIPS & GUAC (V)

tomatillo, onion, jalapeno, cilantro & lime; may select from chipotle bacon or pomegranate-jicama

AHI TUNA TOSTADA*

creamy avocado, aji amarillo mojo, cucumber, onion, cilantro w/ chicharron

OAXACAN CAESAR*

tender baby gem lettuce, cotija cheese, avocado, escabeche, bolillo croutons w/ classic caesar dressing

LA QUESADILLA

roasted chicken, grilled onion, poblano rajas, jack cheese, flour tortilla w/ avocado cream & crema

THE MAIN ATTRACTION

—choice of entrée

SALMON MOLE

manchamanteles, roasted vegetables, fried plantain

CASA CALAVERA FAJITAS*

chicken or shrimp

onions, peppers, scallions, jalapeño, sour cream, guacamole, pico de gallo

TACOS OR BURRITO*

(3) tacos or (1) burrito — choice of roasted chicken, grilled shrimp or carne asada

—may substitute any meat for portobello mushrooms

THE CHERRY ON TOP

—shared dessert for the table

COCONUT TRES LECHES CAKE

SALTED CARAMEL CHURROS

Add a side of Mexican Rice & Beans for \$6 per order (suggested order serves 2/3 guests family style)

*8.375% sales tax, 19% gratuity & 4% service fee.

*Select items can be undercooked upon request or contain raw or undercooked ingredients.
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BEVERAGE PACKAGE #1

-\$35/person for 2 hours; \$10/person each hour after

HOUSE RED & WHITE WINE, LA MARCA PROSECCO, DRAFT & BOTTLED BEER, COFFEE, TEA, NON-ALCOHOLIC BEVERAGES

BEVERAGE PACKAGE #2

-\$45/person for 2 hours; \$15/person each hour after

CALL LIQUORS, SMALL HOUSE MARGARITA, SELECTED WINES, BEER, COFFEE, TEA, NON-ALCOHOLIC BEVERAGES

VODKA

skyy
absolut
ketel one

GIN

tanqueray
bombay sapphire

RUM

bacardi superior
malibu
captain morgan

TEQUILA

el jimador blanco
don julio blanco
patrón silver
casamigos blanco

WHISKEY

jack daniel's
crown royal
jameson
scotch
dewar's white

CORDIALS

disaronno
grand marnier
other similar items

WINE

chronic cellars purple paradise
sauvignon blanc
pinot grigio
la marca prosecco

BEERS

all draft & bottled beers

BEVERAGE PACKAGE #3

-\$55/person for 2 hours; \$20/person each hour after

SMALL HOUSE COCKTAILS, PREMIUM LIQUORS, PREMIUM WINES, BEER, COFFEE, TEA, NON-ALCOHOLIC BEVERAGES

VODKA

belvedere
grey goose & flavors
tito's

GIN

hendrick's
tanqueray
bombay sapphire

RUM

bacardi
malibu
captain morgan

TEQUILA

don julio blanco
patrón silver
casamigos blanco
casamigos reposado

WHISKEY

jack daniel's
crown royal
jameson
basil hayden's
scotch macallan 12yr
johnnie walker black
glenlivet 12yr

WINE

prosecco
all white & reds by the glass

BEERS

all draft & bottled beers

CASA CALAVERA



RECEPTION / DISPLAY MENU

CASA CALAVERA LAS VEGAS - PRIVATE & GROUP DINING - SEPTEMBER 2021 - MENU PACKAGES

PASSED APPETIZERS

CHICKEN TAQUITOS 5
AVOCADO & CORN TAQUITOS 5
MINI TUNA TOSTADAS 6
SHRIMP COCKTAIL 6
MEXICAN STREET CORN 3
CHICKEN QUESADILLAS 5
CHICKEN TACO 5
CARNE ASADA TACO 6
SHRIMP TACO 7
BAJA FISH TACO 7
PORTABELLO & RAJAS TACO 5
BEEF TACO 5
CARNITAS TACO 5

ACTION STATION

- CARVING STATION

AJI GLAZED ATLANTIC SALMON 35
CHIMICHURRI BEEF STRIP LOIN 45
ACHIOTE MARINATED PORK LION 30
CHICKEN 25

TACO STATION 40

- CHOOSE FLOUR OR CORN TORTILLAS
- SERVED W/ RICE & CHARRO BEANS

CARNITAS TACOS
BEEF TACOS
ACHIOTE CHICKEN
CARNE ASADA
SHRIMP +5

FAJITA STATION 40

- CHOOSE FLOUR OR CORN TORTILLAS
- SERVED W/ TRADITIONAL SIDES: GUACAMOLE, PICO DE GALLO, SOUR CREAM, SHREDDED CHEESE
- CHOOSE TWO:

CHICKEN / BEEF / SHRIMP

SIDES

- CHOOSE TWO:

RICE & BEANS
GRILLED VEGETABLES
MEXICAN STREET CORN OFF THE COBB
CRISPY CAULIFLOWER
OAXACAN CAESAR SALAD

PALETA BICICLE 5

- CHOOSE THREE:

STRAWBERRY	LEMON
PECAN	PINEAPPLE
COCONUT	TAMARIND SOURSOP
COFFEE	GUAVA
PISTACHIO	MANGO
VANILLA	MANGO & CHILE POWDER
MAMEY	BLACKBERRY
OREO	WATERMELON CANTALOUPE
CHOCOLATE	STRAWBERRIES & CREAM

DESSERT STATION

CAJETA STUFFED CHURROS W/ THREE DIPPING SAUCES 7
MINI TRES LECHES COCONUT CAKE 8
CREAM CALATAN 7
ABUELITA BROWNIE 6