



CASA
CALAVERA

PRIVATE

&

GROUP DINING

Tao Group Hospitality, recognized for its innovative restaurant, daytime and nightlife brands spanning five continents, brings **Casa Calavera**, a new culinary and cantina concept to 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 dining experience 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. The 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:

Kevin Sharpe

CHEF DE CUISINE:

Jose Inocencio

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 the throne is 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 make appearances across your social media feed – 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 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:

LVEvents@taogroup.com | 702.388.9301

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 and provides an elevated 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 with 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 accommodate 116 seated guests.

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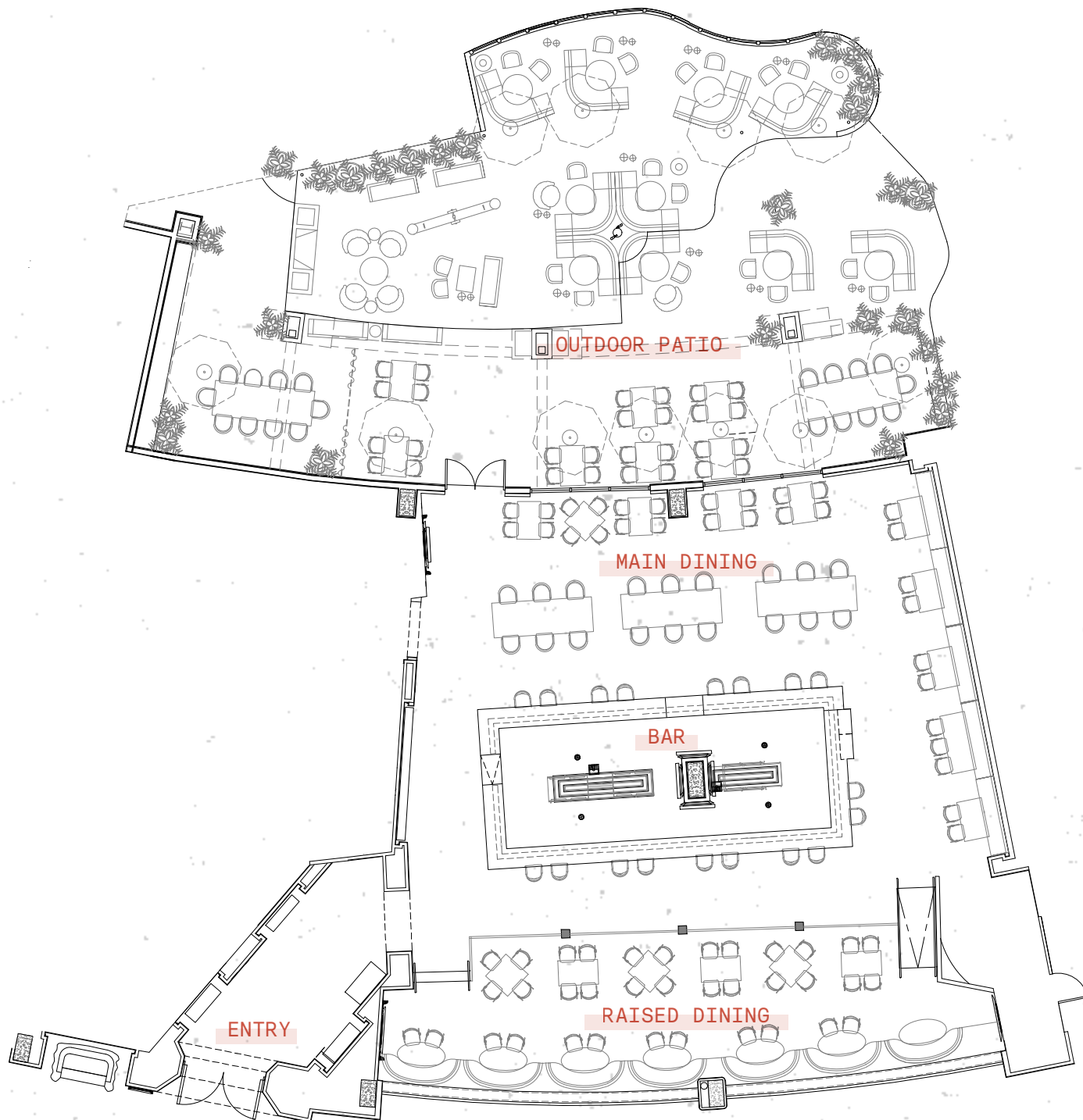
A BREATH OF FRESH AIR

A playful mix of authentic Mexican furniture creates a connection between the interior and exterior spaces. 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 features an adobe fireplace providing a rustic outdoor ambiance as guests enjoy a cocktail. A meandering stone path leads guests around the illuminated centerpiece tree to cozy banquettes positioned outward, giving unobstructed views of the Virgin Hotels 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:

- MAIN DINING ROOM + PATIO: 213 SEATED | 350 RECEPTION
- OUTDOOR PATIO: 86 SEATED | 100 RECEPTION
- MAIN DINING ROOM: 127 SEATED | 200 RECEPTION
- RAISED DINING AREA: 62



CASA CALAVERA



RECEPTION / BEVERAGE PACKAGES

BEVERAGE PACKAGE #1 - PREMIUM

-\$45/person for 2 hours; \$10/person each hour after

INCLUDES HOUSE RED & WHITE WINE, SPARKLING, DRAFT & BOTTLED BEER, COFFEE, TEA, NON-ALCOHOLIC BEVERAGES, RED BULL, BOTTLED WATER.

VODKA

absolut
ketel one

GIN

beefeater
tanqueray

RUM

bacardi superior
captain morgan spiced

TEQUILA

cazadores blanco
herradura reposado

BOURBON/WHISKEY

jack daniel's
jameson
maker's mark

SCOTCH

dewar's white label
johnnie walker black

COGNAC

d'ussé vsop
hennessy vs

CORDIALS

aperol
chambord
kahlúa

WINE

chardonnay, sean minor, "4B",
central coast, california
sauvignon blanc, seaglass,
santa barbara county, california
cabernet sauvignon, guenoc, california
pinot noir, guenoc, california
rosé of pinot noir, seaglass,
monterey county, california
gambino, prosecco brut, veneto, italy

BEERS

bud light, bud light seltzers, budweiser,
dos equis, golden road mango cart,
goose island ipa, heineken, heineken 0.0,
heineken silver, michelob ultra,
shock top, stella artois

BEVERAGE PACKAGE #2 - LUXURY

-\$55/person for 2 hours; \$15/person each hour after

CALL LIQUORS, SMALL HOUSE MARGARITAS, SELECTED WINES, BEER, COFFEE, TEA, NON-ALCOHOLIC BEVERAGES, RED BULL, BOTTLED WATER

VODKA

absolut
belvedere
ketel one
tito's handmade

GIN

beefeater
the botanist
tanqueray

RUM

bacardi superior
captain morgan spiced
malibu

TEQUILA

cazadores blanco
don julio añejo
herradura reposado
patrón silver

BOURBON/WHISKEY

elijah craig
jack daniel's
jameson
maker's mark

SCOTCH

dewar's white label
glenlivet 12 yr.
johnnie walker black

COGNAC

d'ussé vsop
hennessy vs
rémy martin vsop

CORDIALS

aperol
chambord
kahlúa

WINE

chardonnay, trim, california
sauvignon blanc, decoy by duckhorn, california
cabernet sauvignon, trim, california
pinot noir, seaglass, santa barbara, california
rosé of pinot noir, seaglass,
monterey county, california
champagne, veuve clicquot, france

BEERS

bud light, bud light seltzers, budweiser, dos
equis, golden road mango cart,
goose island ipa, heineken, heineken 0.0,
heineken silver, michelob ultra,
shock top, stella artois

PLEASE NOTE ALL GUESTS MUST OPT FOR THIS PACKAGE.

NOTE: *Shots, Doubles, Triples and Specialty Cocktails are not available with a Hosted Open Bar Package.

**Champagne/Sparkling Wine Toasts are not included in the above pricing.

CASA CALAVERA

\$35 RECEPTION PACKAGE

\$35 PER PERSON PER HOUR

— CHOOSE FIVE:

HOT

- ROASTED MUSHROOM SOPES
- EZQUITE
- ROASTED CHICKEN TAQUITOS
- AVOCADO & ROASTED CORN TAQUITOS
- MINI TUNA TOSTADAS
- CHICKEN QUESADILLA
- GRILLED CHICKEN TACO
- CARNE ASADA TACO
- GRILLED SHRIMP TACO
- GRILLED BAJA FISH TACO
- PORTABELLO & RAJAS TACO
- SHREDDED BEEF TACO
- PORK CARNITAS TACO

COLD

- SHRIMP COCKTAIL
- YELLOWTAIL AGUACHILE

CASA CALAVERA



RECEPTION / DISPLAY MENU

CASA CALAVERA LAS VEGAS — PRIVATE & GROUP DINING — NOVEMBER 2022 — 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
- GRILLED SALMON AL MOJO 32
- CHIMICHURRI BEEF STRIP LOIN 45
- ACHIOTE-MARINATED PORK LOIN 30
- CHICKEN 25

TACO STATION 40

- CHOOSE FLOUR OR CORN TORTILLAS.
- SERVED W/ RICE & CHARRO BEANS
- CARNITAS
- BEEF
- 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 COB
- CRISPY CAULIFLOWER
- OAXACAN CAESAR SALAD

PALETA STATION 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 CAKE 8
- CREAM CALATAN 7
- ABUELITA BROWNIE 6