



**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 American

**PRIVATE DINING WEBSITE**

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

**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 – Thursday  
5pm to 10pm  
Friday – Saturday  
4:30pm to 10:30pm  
Sunday  
4:30pm to 10pm

## VENUE DESCRIPTION

Stanton Social Prime 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 Prime 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

### THE BLACK REGIMENT

Bulliet Rye Whiskey, Carpano Antica, Amaro Montenegro

### PRETTY IN PINK

10 oz. Filet, Pink Peppercorn Sauce, Pink Oyster Mushrooms

## 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 Prime 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.



@StantonSocialPrime



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## GROUP DINING MENU OPTION 1

\$125 per person

### SMALL SHAREABLES

SELECT 2

**LITTLE GEM CAESAR SALAD**  
charred avocado purée, asiago,  
sourdough croutons

**PIEROGIES (VEGETARIAN)**  
potato, goat cheese, truffle

**FRENCH ONION SOUP DUMPLINGS**  
french onion soup, gruyère, brioche crouton skewer

### LARGE SHAREABLES

SELECT 2

**WILD SALMON (GF)**  
creamy corn purée, garlic chili crisp,  
pickled fresno chiles

**CHICKEN PARMIGIANA**  
san marzano tomato sauce,  
mama lil's peppers, burrata

**MANICOTTI & WAGYU MEATBALLS**  
red wine vinegar-spiked marinara, basil ricotta,  
crispy basil

### HOT POTATOES SHAREABLE

SELECT 1

**HERB CRUSTED SHOESTRING FRIES (GF)**  
garlic aioli

**LOADED POTATO PURÉE (GF)**  
cheddar, scallion, crème fraîche, crispy bacon

### NOT POTATOES SHAREABLE

SELECT 1

**THAI BBQ WILD MUSHROOMS (VEGAN)**  
toasted sesame

**BRUSSELS SPROUTS (VEGAN, GF)**  
maple bourbon glaze

**MISO GLAZED CRISPY EGGPLANT (VEGAN)**  
crispy fried eggplant tossed in miso glaze sauce

### DESSERT SHAREABLE

S'MORES PIE

graham cracker crust, bourbon chocolate ganache,  
vanilla marshmallow

*GF - Gluten-Free*

*8.375% sales tax and 24% service charge will be added to all food and beverage purchases.*

*Consuming raw or undercooked meat, poultry, seaweed, shell stock, or eggs may increase your risk of foodborne illness.*



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## GROUP DINING MENU OPTION 1 CONTINUED

### UPGRADES

*PER PERSON*

'PRETTY IN PINK' +\$20

pink peppercorn sauce, pink oyster mushrooms

NEW YORK STRIP +\$20 (GF)

18 oz. 28-day dry-aged bone-in New York strip

LOBSTER MAC & CHEESE +\$25

talleggio blend, Maine Lobster

RIBEYE STEAK +\$25

24 oz. 28-day dry-aged bone-in Ribeye

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## GROUP DINING MENU OPTION 2

\$150 per person

### SMALL SHAREABLES

SELECT 3

#### PIEROGIES (VEGETARIAN)

potato, goat cheese, truffle

#### LITTLE GEM CAESAR SALAD

charred avocado purée, asiago, sourdough croutons

#### SEASONAL HOUSE SALAD (VEGAN, GF)

#### FRENCH ONION SOUP DUMPLINGS

french onion soup, gruyère, brioche crouton skewer

### LARGE SHAREABLES

SELECT 2

#### WILD SALMON (GF)

creamy corn purée, garlic chili crisp, pickled fresno chiles

#### CHICKEN PARMIGIANA

san marzano tomato sauce, mama lil's peppers, burrata

#### MANICOTTI WAGYU & MEATBALLS

red wine vinegar-spiked marinara, basil ricotta, crispy basil

#### 'PRETTY IN PINK' 10 OZ. FILET

pink peppercorn sauce, pink oyster mushrooms

### HOT POTATOES SHAREABLE

SELECT 1

#### HERB CRUSTED SHOESTRING FRIES (GF)

garlic aioli

#### LOADED POTATO PURÉE (GF)

cheddar, scallion, crème fraîche, crispy bacon

#### BUTTER-WHIPPED POTATOES

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## GROUP DINING MENU OPTION 2 CONTINUED

### NOT POTATOES SHAREABLE

SELECT 1

THAI BBQ WILD MUSHROOMS (VEGAN)  
toasted sesame

BRUSSELS SPROUTS (VEGAN, GF)  
maple bourbon glaze

MISO GLAZED CRISPY EGGPLANT (VEGAN)  
crispy fried eggplant tossed in miso glaze sauce

### DESSERT SHAREABLE

SELECT 2

S'MORES PIE  
graham cracker crust, bourbon chocolate ganache,  
vanilla marshmallow

ICE CREAM & SORBET  
selection of seasonal flavors

COCOA PEANUT BUTTER CAKE  
peanut butter mousse, devil's food cake,  
warm chocolate sauce

### UPGRADES

PER PERSON

'PRETTY IN PINK' +\$20  
pink peppercorn sauce, pink oyster mushrooms

NEW YORK STRIP +\$20 (GF)  
18 oz. 28-day dry-aged bone-in New York strip

LOBSTER MAC & CHEESE +\$25  
taleggio blend, Maine Lobster

RIBEYE STEAK +\$25  
24 oz. 28-day dry-aged bone-in Ribeye

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## GROUP DINING MENU OPTION 3

\$185 per person

### SMALL SHAREABLES

SELECT 4

#### PIEROGIES (VEGETARIAN)

potato, goat cheese, truffle

#### LITTLE GEM CAESAR SALAD

charred avocado purée, asiago, sourdough croutons

#### SEASONAL HOUSE SALAD (VEGAN, GF)

#### FRENCH ONION SOUP DUMPLINGS

french onion soup, gruyère, brioche crouton skewer

#### BIGEYE TUNA TACOS

cilantro, radish, wasabi kewpie

#### BBQ MUSHROOM TACOS (VEGAN)

pickled carrot-radish slaw, tofu crema, cilantro

### LARGE SHAREABLES

SELECT 2

#### WILD SALMON (GF)

creamy corn purée, garlic chili crisp, pickled fresno chiles

#### CHICKEN PARMIGIANA

san marzano tomato sauce, mama lil's peppers, burrata

#### 'PRETTY IN PINK' 10 OZ. FILET

pink peppercorn sauce, pink oyster mushrooms

#### NEW YORK STRIP (GF)

18 oz. 28-day dry-aged bone-in New York strip

### HOT POTATOES SHAREABLE

SELECT 1

#### HERB CRUSTED SHOESTRING FRIES (GF)

garlic aioli

#### LOADED POTATO PURÉE (GF)

cheddar, scallion, crème fraîche, crispy bacon

#### BUTTER-WHIPPED POTATOES

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## GROUP DINING MENU OPTION 3 CONTINUED

### NOT POTATOES SHAREABLE

SELECT 1

THAI BBQ WILD MUSHROOMS (VEGAN)

toasted sesame

BRUSSELS SPROUTS (VEGAN, GF)

maple bourbon glaze

MISO GLAZED CRISPY EGGPLANT (VEGAN)

crispy fried eggplant tossed in miso glaze sauce

### DESSERT SHAREABLE

SELECT 2

S'MORES PIE

graham cracker crust, bourbon chocolate ganache,  
vanilla marshmallow

ICE CREAM & SORBET

selection of seasonal flavors

COCOA PEANUT BUTTER CAKE

peanut butter mousse, devil's food cake,  
warm chocolate sauce

### UPGRADES

PER PERSON

'PRETTY IN PINK' +\$20

pink peppercorn sauce, pink oyster mushrooms

NEW YORK STRIP +\$20 (GF)

18 oz. 28-day dry-aged bone-in New York strip

LOBSTER MAC & CHEESE +\$25

talleggio blend, 1½ lb. lobster

RIBEYE STEAK +\$25

24 oz. 28-day dry-aged bone-in Ribeye

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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 old-school cocktail sauce, new-school mignonette 'slushy'

MARKET FRESH OYSTERS +\$10 PER PERSON

east & west coast oyster selection with old-school cocktail sauce, new school mignonette

### SALAD

SEASONAL HOUSE SALAD (VEGAN, GF)

ROMAINE HEART CAESAR SALAD +\$10 PER PERSON

sweet gem lettuce, charred avocado purée, asiago croutons

### 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

KING TRUMPET WITH ORZO +\$10 PER PERSON

vegan smoked tomato aioli, orzo, butternut squash, broccolini

VEGAN PASTA +\$10 PER PERSON

mushroom mix, san marzano tomato sauce, vegan smoked gouda, basil oil, micro basil

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## DISPLAYED RECEPTION MENU CONTINUED

### BUFFET STATION PACKAGE +\$200 PER PERSON

#### APPETIZERS

CHOOSE 2

BIG EYE TUNA TACOS

PIEROGIES

MANICOTTI & MEATBALLS

BLACK TRUFFLE WAGYU SLIDERS

KOREAN BBQ MUSHROOM TACOS (VEGAN)

#### ENTREES

CHOOSE 2

24 OZ. BONE-IN RIBEYE (GF)

roasted whole garlic

WILD SALMON (GF)

creamy corn purée, garlic chili crisp, pickled fresno chiles

SEARED DAYBOAT SCALLOPS

smoked tomato aioli, orzo, pancetta, butternut squash, broccolini

CHICKEN PARMIGIANA

san marzano tomato sauce, mama lil's pickled peppers tapenade, whipped meyer lemon burrata

LOBSTER MAC & CHEESE

talleggio cheese sauce, Maine Lobster

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## DISPLAYED RECEPTION MENU CONTINUED

### SIDES

CHOOSE 2

BUTTER-WHIPPED POTATOES (GF)

LOADED POTATO PURÉE (GF)

THAI BBQ WILD MUSHROOMS (VEGAN)

GRILLED ASPARAGUS WITH CLASSIC BEARNAISE

MAPLE-GLAZED BRUSSELS SPROUTS (VEGAN, GF)

### DESSERT DISPLAY

CRÈME BRÛLÉE (VEGAN)

COCOA PEANUT BUTTER CAKE

S'MORES PIE

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## **PASSED PARTIES**

\$65 per person, 1 hour

\$80 per person, 2 hours

\$95 per person, 3 hours

### **CHOOSE 4**

**BIGEYE TUNA TACOS**

cilantro, radish, wasabi kewpie

**SHRIMP COCKTAIL (GF)**

old-school cocktail sauce, new-school mignonette 'slushy'

**PIEROGIES (VEGETARIAN)**

potato, goat cheese, truffle

**BLACK TRUFFLE WAGYU RIBEYE CHEESESTEAK SLIDERS**

fonduta, 8-hour rioja-caramelized onions

**BBQ WILD MUSHROOM TACOS (VEGAN)**

pickled carrot-radish slaw, tofu crema, cilantro

### **PASSED DESSERTS**

CHEF'S SELECTION

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