



LOCATION

Caesars Palace
3570 S Las Vegas Blvd
Las Vegas, NV 89109
Cross Street: The Strip,
Las Vegas Blvd & Flamingo Rd

DRESS CODE

Smart Casual

VENUE SIZE

6,000 square feet

GENERAL MANAGER CAPACITY

Crystal DeLorenzo

204 seats

EXECUTIVE CHEF

Joyce Bucad

DINING STYLE

Shared Plates

CONTACT

702-388-9301
lvevents@taogroup.com

VEGAN, VEGETARIAN, GLUTEN-FREE

Yes

PRIMARY CUISINE

Contemporary American

PRIVATE DINING WEBSITE

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

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



@StantonSocialPrime



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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.



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GROUP DINING MENU OPTION 1

\$150 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 25% service charge will be added to all food and beverage purchases.

Consuming raw or undercooked meat, poultry, seafood, 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 +\$25 (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

GF - Gluten-Free

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GROUP DINING MENU OPTION 2

\$165 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 +\$25 (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 3

\$187 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 +\$25 (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

VEGAN PASTA +\$10 PER PERSON

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

GF - Gluten-Free

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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

\$85 per person, 1 hour

\$95 per person, 2 hours

\$105 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

GF - Gluten-Free

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