



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
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Starting Price per Guest (Events): \$115

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

## Signature Dishes

Phyllo-Crusted Sole  
Lobster Pot Pie





## 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
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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 4:30 p.m. – 10:30 p.m.

## Signature Dishes

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





# Picasso



Front Dining Room

## GENERAL INFORMATION

**Executive Chef**  
Julian Serrano

**Seating Capacity**  
Left Patio 36 Guests  
Right Patio 42 Guests  
Main Dining Room 40 Guests  
Buyout 150 Guests

**Standing Capacity**  
Left Patio 45 Guests  
Right Patio 60 Guests  
Buyout 200 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 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.

# Picasso

## Restaurant Information

A recipient of the AAA Five Diamond Award since 2002, Executive Chef Julian Serrano's menu is inspired by the regional cuisine of France and Spain where Pablo Picasso spent much of his life. The restaurant boasts a wine cellar stocked with more than 1,500 selections from the finest European vineyards. Picasso masterpieces, as well as a collection of his charming ceramic pieces, further delight the senses of diners enjoying the Picasso experience.

Guests may also enjoy Chef Serrano's renowned fare outdoors while taking in views of the Las Vegas Strip. Combining the romance and beauty of the Fountains of Bellagio™ with Picasso's impeccable cuisine provides guests an incredible dining experience. The outdoor patios are open seasonally. Based on seasonal changes, heat lamps are available for guest comfort.

- Cuisine: Seasonally prepared elegant French cuisine
- Wine List: Dazzling collection from the finest vineyards worldwide and winner of the Grand Award from *Wine Spectator*
- Dress: Business elegant. No shorts or athletic attire. Collared shirts for men are preferred.
- Location: Within the Via Bellagio shopping promenade, lakeside view

## Service

Wednesday – Sunday, 5:30 p.m. – 9:30 p.m.  
Closed Monday and Tuesday

## Signature Dishes

Lobster Salad  
Pan Seared U-10 Day Boat Scallop





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
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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 Daily, 5:00 p.m. – 10:00 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. – 10:00 p.m.

## Signature Dishes

Filet Mignon  
Farmer's Salad





# LAGO

BY JULIAN SERRANO



## 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



# LAGO

BY 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

Daily 5:00 p.m. – 10:00 p.m.

## Signature Dishes

Bigeye Tuna Pizza  
Maine Lobster Carpaccio  
Filet Mignon Toban





## GENERAL INFORMATION

### 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 – Thursday \$44.99

### Dinner:

Wednesday & Thursday \$59.99

### Brunch:

Friday – Sunday \$49.99

### Dinner:

Friday – Sunday \$66.99

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:

Daily 8:00 a.m. – 3:00 p.m.

### Dinner:

Wednesday – Sunday 5:00 p.m. – 9:00 p.m.

## CAPACITIES

Restaurant	Venue	Seating Capacity	Standing Capacity
MICHAEL MINA	Private Room	30	-
	Semi-Private Room	42	-
	Partial Buyout	100	-
	Buyout	125	200
Jasmine	Private Room One	12	-
	Private Room Two	12	-
	Lower Dining Room	60	-
	Main Dining Room	60	-
	Buyout	120	200
PRIME Steakhouse	Main Dining Room	60	-
	Lounge	-	60
	Patio (Non-Exclusive)	20	-
	Patio (Exclusive)	65	100
Picasso	Left Patio	36	45
	Right Patio	42	60
	Wine Alcove	12	-
	Main Dining Room	40	-
	Buyout	150	200
The Mayfair Supper Club	South Atrium (Fountain Views)	24	
	Lounge	50	60
Le Cirque	Main Dining Room	16	-
	Buyout	80	120
Harvest	Lounge	-	80
	Semi-Private Room	40	45
	Single Private Room	20	-
	Double Private Room	40	60
	Buyout	220	250
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
Yellowtail Japanese Restaurant & Lounge	Semi-Private Dining Room	-	40
	Buyout	200	300
	Veranda	20	-
	Lounge	-	25
Spago	Private Dining Room	20	-
	Patio	50	75
	Buyout	120	250
The Buffet	Main Dining Room	100	-
Sadelle's	Private Dining Room	30	-

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

