

PRIVATE DINING & BESPOKE EVENT SERVICES

# EATALY AT PARK MGM

- - LAS VEGAS



# AN AUTHENTIC ITALIAN EXPERIENCE FOR EVERY OCCASION

A private event at Eataly is a transporting experience: with a collection of dining venues that span regional Italian cuisines and service styles, we offer bespoke event planning services to suit every need and occasion.

Contact us to book your event: groupdining@parkmgm.com

EATALY AT PARK MGM

### TABLE OF CONTENTS

Our Venues	4
Bespoke Experiences	5
Eataly Las Vegas	
La Pizza E La Pasta	6
Toscana Ristorante e Bar	10
Eataly's Wine Shop	16

### OUR VENUES at a glance

Eataly Las Vegas has found a home inside Park MGM - a luxury resorts with a 5,300-seat theater and casino located on the Las Vegas Strip. A collaboration between MGM Resorts Internaional and Sydell Group, Park MGM features a European-inspired design with local desert influences, creating a strong connection to the surrounding area.

THE VENUE	THE SPACE	EVENT FORMATS	SERVICE PERIODS	STANDING CAPACITY	SEATED CAPACITY		
EATALY LAS VEGAS AT PARK MGM   3770 S. LAS VEGAS BOULEVARD							
LA PIZZA & LA PASTA	1000 sq ft Restaurant, Bar & Patio	Group Dining Full Buyout	Lunch Dinner	up to 150 guests	up to 150 guests		
TOSCANA RISTORANTE & BAR	500 sq ft Restaurant & Bar	Group Dining Standing Reception Full Buyout	Brunch Dinner	up to 75 guests	up to 75 guests		
EATALY'S WINE SHOP	500 sq ft Enomatic and Dining Area	Full Buyout Standing Reception	Lunch Dinner	up to 80 guests	N/A		
FULL STORE BUYOUT	40,000 sq ft Indoor Marketplace A/V System Two Restaurants (including three outdoor patios) Coffee Shop Wine Store 8 Fully Operational Outlets	Full Buyout Standing Reception	All	up to 1,400 guests (Buyouts must be approved by Park MGM)	up to 1,400 guests (Buyouts must be approved by Park MGM)		

#### BESPOKE EXPERIENCES

As the World's leading experts on Italian gastronomy, Eataly offers an extensive menu of unique experiences like expert-led wine tastings and cooking classes. Make your next event unforgettable by adding a custom enhancement to your event package.













Wine Tastings

Discover hidden gems produced through all the regions around the boot, guided by our vino experts and curated dishes.

Dolce Offerings

Enjoy things sweet - the Italian way! Experience all your sweet tooth cravings with our Italian pastry and confection classes, led by our pastry chefs.

Grigliata

Experience our 3-tiered wood fire "grigliata" or grill that slow-roasts and reverse sear cuts to perfection.

# LA PIZZA E LA PASTA RESTAURANT AND PATIO





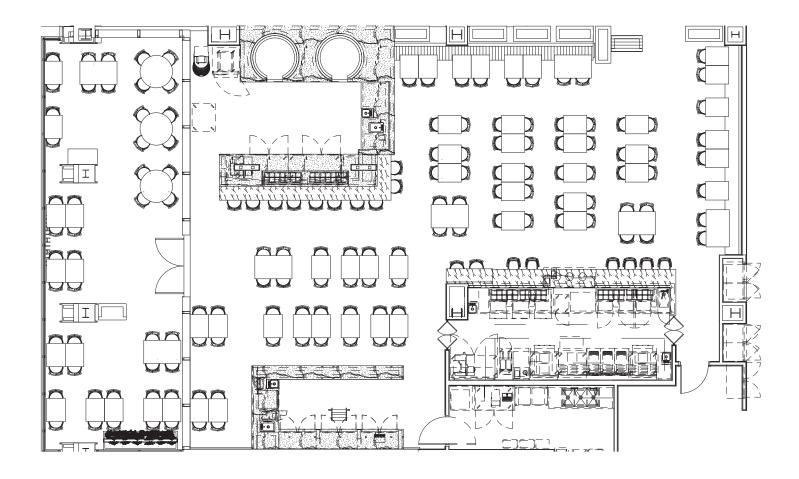


# LA PIZZA & LA PASTA

While pizza and pasta are just the tip of the Italian iceberg, there is a reason these two culinary staples are the most beloved exports from Italy. Enjoy our seasonal selection just steps away from where our expert pasta chefs and dough-slinging pizzaioli (pizza markers) create dishes before your eyes.

# LA PIZZA E LA PASTA RESTAURANT AND PATIO

### THE SPACE



Group Dining

10-30 guests | Semi-Private

Seated Family-Style

Patio Group Dining 40–50 guests | Semi-Private Standing or Seated Reception with Las Vegas Strip Views

Full Restaurant Buyout
100-150 guests | Private
Standing Cocktail Reception
or Seated Dinner

#### LA PIZZA E LA PASTA RESTAURANT AND PATIO

## GROUP DINING 10-50 guests | Semi-Private

#### DINING PACKAGES

Served Family-Style

Classico | \$75 per guest includes choice of:
3 antipasti, 2 pasta, 2 pizza, 2 dolce

La Pasta | \$65 per guest includes choice of: 2 antipasti, 2 salads, 2 pasta, 2 dolce

La Pizza | \$65 per guest includes choice of:
2 antipasti, 2 salads, 2 pizza, 2 dolce
Still and Sparkling water included in all packages



#### BEVERAGE OPTIONS

Classico | \$40 per guest

a selection of draught beer, curated white and red wine options. Still and sparkling waters included.

### Riserva | \$75 per guest

a selection of elevated sparkling, red, and white wine, draught beer and liquour under \$20. Still and sparkling waters included.

#### MENU OPTIONS for sample purposes only

Antipasti Pasta Dolci
La Stella Ravioli di Ricotta Pasticcini
Arancini Agnolotti del Plin Tiramisù della
Tagliatelle con Ragù Nonna

alla Bolognese

Insalate

Insalata di Rucola Pizza

Insalata Romana Margherita Verace

Ventura Masesse

## ALACARTE

add-ons for any package

Gran Tagliere | \$5 per person chef's selection of cured meats and cheeses served with grissini, mostarda, and seasonal fruit

Arancini | \$5 per platter Crispy Scoti Carnaroli Rice, Peas, Safron, Mozzarella

#### LA PIZZA E LA PASTA RESTAURANT AND PATIO

## $STANDING\ RECEPTION\ {\it 25-50\,guests\,|\,Semi-Private}$

#### DINING PACKAGES

Priced for 25 guests | 50 guest maximum 2.5 Hours | +\$75 per guest each additional hour

Reception Buyout Menu includes 4 antipasti, 2 pasta, 2 piatti, 2 contorni, 2 dolci

Still and Sparkling water included in all packages



#### BEVERAGE PACKAGES

### Classico | \$40 per guest

a selection of draught beer, curated white and red wine options. Still and sparkling waters included.

### Riserva | \$75 per guest

a selection of elevated sparkling, red, and white wine, draught beer and liquour under \$20. Still and sparkling waters included.

### MENU OPTIONS for sample purposes only

Antipasti

Grande Piatto Misto

Caprese

Insalata Romana

Bruschetta al Pomodoro

e Basilico

Piatti

Pollo ai Funghi Salmone alla Piastra Pasta

Rigatoni alla Norma Agnolotti del Plin

Contorni

Patate Arrosto

Verdure Miste

Dolci

Pasticcini

Frutta Mista







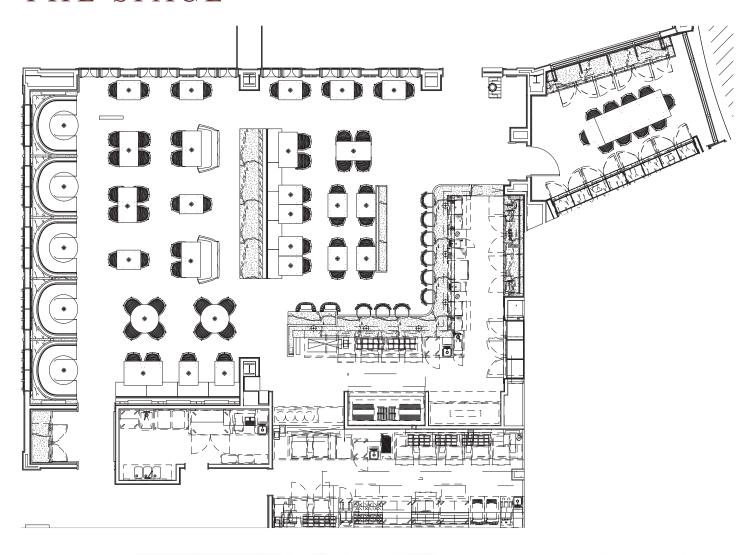




Journey to Central Italy with Toscana Ristorante & Bar by Eataly. Nestled within Eataly's marketplace, the immersive restaurant is perfect to enjoy authentic regional cuisine, elevated cocktails, and iconic Italian wines, celebrating the rich experience of the Tuscan countryside coupled with Las Vegas' vibrant energy.

Our antipasti, pastas and hearty signature dishes are made with high-quality ingredients paying homage to the legendary region.

### THE SPACE



### Group-Dining

up to 30 guests | Semi-Private Elevated Individual or Family-Style

### Standing Reception

up to 50 guests | Brunch Style with Cocktails and Wine

### Full Buyout

up to 75 guests | Private Elevated Individual or Family-Style

## GROUP DINING 10-30 guests | Semi-Private

#### DINING PACKAGES

Served Family-Style

Leonadro da Vinci | \$115 per guest includes choice of: 2 antipasti, 2 piatti, 2 contorni, 1 dolce

Dante Alighieri | \$135 per guest includes choice of:
2 antipasti, 1 pasta, 2 piatti, 2 contorni, 1 dolce

Filippo Brunelleschi\* | \$165 per guest includes choice of:
2 antipasti, 1 pasta, 2 piatti, 2 contorni, 1 dolce Still and Sparkling water included in all packages



#### BEVERAGE OPTIONS

Riserva | \$75 per guest

a selection of elevated sparkling, red, and white wine, draught beer and liquour under \$20. Still and sparkling waters included.

#### MENU OPTIONS

Antipasti

Coccoli e Prosciutto Panzanella Toscana Fettunta

Piatti

Pollo Fritto alla Toscana Tagliata di Manzo Branzino alla Piastra Peposo alla Fiorentina\*

Contorni
Patate Arrosto
Pomodori
Verdure
Spinaci\*

Pasta

Penne al Sugo Fiorentino Malfaldine con Guanciale e Asparagi\*

Dolci Pasticcini

#### A LA CARTE

add-ons for any package

Bistecca alla Fiorentina | \$22 per person 42oz RR Ranch Porterhouse, Fresh Herbs, Olitalia Extra Virgin Olive Oil, Potatoes, "Sugo d'Arrosto"

Ravioli di Ricotta e Spinaci | \$13 per person House Made Pasta filled with Spinach, Ricotta, Mutti Tomato Sauce, Basil

Paccheri all'Arrabiata | \$12 per person Afeltra Paccheri Pasta, Mutti Tomato Sauce, Crushed Chili Flakes

Casarecce al Pesto di Basilico | \$12 per person House Made Casarecce Pasta, Basil Pesto, Agriform 14-Month Parmigiano Reggiano® DOP

## GROUP DINING 10-30 guests | Semi-Private

#### DINING PACKAGES

Classic Service Prix-Fixe

Firenze | \$90 per guest includes choice of: 1 antipastio, 1 piatto, 1 dolce

Siena | \$115 per guest includes choice of: 1 antipast, 1 piatto, 1 pasta, 1 dolce Still and Sparkling water included in all packages



#### BEVERAGE OPTIONS

Classico | \$40 per guest a selection of draught beer, curated white and red wine options. Still and sparkling waters included. Riserva | \$75 per guest a selection of elevated sparkling, red, and white wine, draught beer and liquour under \$20. Still and sparkling waters included.

#### FIRENZE OPTIONS

Antipasti Dolce
Panzanello Toscana Tiramisù
Carpaccio di Manzo Panna Cotta

Piatti
Peposo alla Fiorentina
Cacciucco alla Livornese
Entrecote di Manzo

#### SIENA OPTIONS

Antipasti Piatti
Panzanello Toscana Peposo alla Fiorentina
Carpaccio di Manzo Cacciucco alla Livornese

Pasta Dolce
Gnudi Tiramisù
Malfadine con Gelato
Guanciale e Asparagi

Pappardelle al Ragù di Cinghiale

## STANDING RECEPTION 10-50 guests | Private

#### DINING PACKAGES

Priced for 25 guests | 50 guest maximum 2.5 Hours | +\$75 per guest each additional hour

Gli Uffizi | \$100 per guest includes choice of:
5 piatti

Still and Sparkling water included in all packages



#### BEVERAGE OPTIONS

Classico | \$40 per guest

a selection of draught beer, curated white and red wine options. Still and sparkling waters included.

### Riserva | \$75 per guest

a selection of elevated sparkling, red, and white wine, draught beer and liquour under \$20. Still and sparkling waters included.

#### MENU OPTIONS

Station Assaggi choice of 5
Coccoli e Prosciutto
Bruschetta al Pomodoro e Basilico
Pane, Burro e Acciughe
Verdure Fritte
Crudo di Pesce
Spiedino di Pollo
Zucchine Fritte

Bruschetta al Pomodoro, Basiliso e Straciatella

#### A LA CARTE

add-ons for any package

Risotto al Pecorino e Tartufo | \$25 per person Carnaroli Rice, Urbani Black Truffle, Pecorino Romano, Buffalo Milk Butter

Ravioli di Ricotta e Spinaci | \$13 per person House Made Pasta filled with Spinach, Ricotta, Mutti Tomato Sauce, Basil

Paccheri all'Arrabiata | \$12 per person Afeltra Paccheri Pasta, Mutti Tomato Sauce, Crushed Chili Flakes

Casarecce al Pesto di Basilico | \$12 per person House Made Casarecce Pasta, Basil Pesto, Agriform 14-Month Parmigiano Reggiano® DOP

## BRUNCH RECEPTION 10-50 guests | Private

#### DINING PACKAGES

Priced for 25 guests | 50 guest maximum 2.5 Hours | +\$75 per guest each additional hour

Brunch Toscana | \$150 per guest includes choice of:
3 antipasti, 5 piatti, 1 contorni, 1 dolci
Still, Sparkling water, coffee and tea included in all packages



#### BEVERAGE OPTIONS

Classico | \$40 per guest

a selection of draught beer, curated white and red wine options. Still and sparkling waters included.

### Riserva | \$75 per guest

a selection of elevated sparkling, red, and white wine, draught beer and liquour under \$20. Still and sparkling waters included.

#### MENU OPTIONS

Antipasti

Avocado Toast

Salmone

Cornetto e Uovo e

Tartufo

Piatti

Yogurt Bar

Pancakes

French Toast

Build Your Own Omelette Station

Patate Arrosto e Verdure

Dolci

Pasticcini

Frutta Mista

# EATALY'S WINE SHOP EATALY LAS VEGAS







Our wine shop offers one of the largest and most diverse selections of premium Italian wine, beer, and liquor in Las Vegas. We carry more than 350 wines hailing from all 20 regions in Italy, as well as a curated selection of rare and vintage bottles.

## EATALY

Thanks to a very unique enomatic science and preservation system, our wine shop offers a dizzying array of styles, regions and grapes all on tap!

# EATALY'S WINE SHOP EATALY LAS VEGAS

## THE SPACE



Full Wine Store Buyout

up to 80 guests | Semi-Private Standing Reception, Reserved Space Buffet Style

# EATALY'S WINE SHOP EATALY LAS VEGAS

## STANDING RECEPTION 25-80 guests | Semi-Private

#### DINING PACKAGES

Priced for 25 guests | 50 guest maximum 2.5 Hours | +\$75 per guest each additional hour

Reception Buyout Menu includes 4 antipasti, 2 pasta or 2 pizza, 1 dolci

Still and Sparkling water included in all packages



#### BEVERAGE PACKAGES

Classico | \$40 per guest

a selection of draught beer, curated white and red wine options. Still and sparkling waters included.

Riserva | \$75 per guest

a selection of elevated sparkling, red, and white wine, draught beer and liquour under \$20. Still and sparkling waters included.

### MENU OPTIONS for sample purposes only

Antipasti

Tagliere di Salumi e Formaggi

Arancini Polpette

Bruschetta di Stagione

Pizza alla Romana

Pizza Margherita Pizza Soppressata Pizza Funghi

Pizza Quattro Formaggi

Pasta

Rigatoni alla Norma Ravioli di Ricotta Spaghetti al Pomodoro

Dolci Pasticcini

