



CUISINE

Progressive American

HOURS

11 am-5 pm lunch,

5 pm- 10 pm dinner

SPECIAL EVENTS

14-290 guests

PRE-SELECTED MENUS BEGIN AT \$80++ PER PERSON LUNCH
AND DINNER

PRIVATE DINING SPACE

Private Dining Room for up to 42 people, semi-private dining room for 80 people

VENUE DESCRIPTION

Caesars Palace is pleased to announce internationally-renowned Chef Gordon Ramsay has expanded on his relationship with Caesars Entertainment and opened his second Las Vegas restaurant, Gordon Ramsay Pub & Grill, in December 2012. The new contemporary yet casual restaurant & bar serves lunch and dinner and is located in the heart of the resort, adjacent to the premiere entertainment venue, The Colosseum, replacing Bradley Ogden restaurant. Michelin Star Chef Gordon Ramsay, known not only for his superior cuisine, but also his popular TV personality on the FOX Network programs "Hell's Kitchen," "MasterChef" and "Kitchen Nightmares," has emerged on the Las Vegas culinary scene with rave reviews at the newly-opened Gordon Ramsay Steak at Paris Las Vegas. Gordon Ramsay Pub & Grill will provide his fans another outlet to enjoy the chef's award-winning skills in a lively and approachable English pub-style setting, offering the finest casual food utilizing the freshest ingredients.

The menu at Gordon Ramsay Pub & Grill is comprised of items consistent with British pub food—bangers and mash, fish and chips and roasted chicken—as well as some of Ramsay's favorites like London broil prepared on a wood-burning grill, all part of a rustic menu that will change seasonally. Paying homage to a true pub, the new restaurant features a wide selection of craft and microbrews from around the world, offering beer enthusiasts more than 40 beers on tap.

"I am overwhelmed by the support Gordon Ramsay Steak has received by guests and our Caesars Entertainment partners, and I'm excited to now bring some more of my favorite cuisine and an authentic pub experience to Caesars Palace with Gordon Ramsay Pub & Grill," said Ramsay.

EDG Interior Architecture + Design has created a space that is welcoming, high-energy and comfortable utilizing distressed woods with cheeky references to historic and iconic events throughout the space. The centerpiece of the space features a striking bar with an array of beer taps on display and the backdrop inspired by traditional London red telephone booths. Gordon Ramsay Pub & Grill will take advantage of its location with a patio area extending onto the casino floor where guests can be in the middle of the action. Kegs serve as a major part of both the dining experience and the design while pop culture relics from both England and the United States fill the walls. The 290-seat restaurant includes an impressive bar, a vintage-style lounge, a series of casual dining rooms and a private dining room, giving guests a variety of culinary experiences to fit any mood.

MUST-TRY COCKTAIL

AVON CAME UPON SIN

Ketel One Botanical Cucumber and Mint vodka, St-Germain Elderflower liqueur, rhubarb purée, lemon juice and simple syrup





Buckingham

Semi-private room

Seats 50-60 people



Living Room

Seats up to 30 people



Skyline

Seats 65-80 people



RETAIL PACKAGES / GIFT BAGS

Choice of beer with Glassware

Memento Tasting Gordon Ramsay Tasting 4oz Glass \$12_{per person}

Memento Tasting Logo'd Gordon Ramsay Pilsner Glass \$15 _{per person}

Memento White Mug Gordon Ramsay \$15 _{per person}

Gordon Ramsay Hat \$25_{per person}

Gordon Ramsay Shirt \$25_{per person}

Gordon Ramsay Ultimate Package Hat, Shirt & choice of Glass\$60_{per person}

The host of the event, including the current 22% service charge and 8.25% sales tax, pays all drink charges. A complete beverage breakdown will be provided to the host at the conclusion of the event.

SPONSORED PACKAGE BARS

In order to plan your event we will provide you with a flat per person charge. This allows your guests freedom to consume unlimited amounts of cocktails, beer, house wine, soft drinks, and bottled water and fruit juices. In addition, this gives you the total charge prior to the event. A guaranteed attendance will be required & charges made accordingly, per person.

	Premium	Super
One Hour	\$40.00	\$50.00
Two Hour	\$55.00	\$65.00
Three Hour	\$80.00	\$95.00

Sponsored Package Bar does not include Shots, Cognacs, Cordials, Ports or bottles.

**ALL CHARGES ARE SUBJECT TO CURRENT 22% SERVICE
CHARGE AND 8.375% SALES TAX**

Goodbye Blue Sky
Stoli Bluberi, Chambord,
blackberry purée, sparkling wine

Belgian Margarita
 Patrón Añejo, Agave nectar,
 Lindeman's Cassis, Lambic

Avon Came Upon Sin
Ketel One Botanical Cucumber &
Mint, St. Germain elderflower,
rhubarb, lemon

Cereza De Mule
Tito's Vodka, Tattersall Sour
Cherry, ginger beer

Rosemary Manhattan
Knob Creek Rye, Carpano Antica, rosemary
simple syrup, blood orange bitters

The Pub Boulevardier
Eagle Rare Bourbon, Montenegro amaro,
Carpano Antica

Barrel Aged Old Fashioned
Bulle it Bourbon, demarar syrup, maple
syrup, luxardo cherry

Abbey Road
Bombay Sapphire, Fever-Tree
Aromatic Tonic Water, blood
orange, grapefruit

Mayfair
Tanqueray 10, Fever-Tree
Elderflower Tonic Water,
mint, lime, lemon

	20 oz.	35 oz.
Angry Orchard Cider	11	19
Magners Irish Cider	11	19
Saint Archer Seasonal	11	19
Coors Light	11	19
Miller Lite	11	19
Peroni	11	19
Samuel Adams	11	19
Stella Artois	11	19
Bass	11	19
Kilkenny	11	19
Mirror Pond	11	19
Modelo Especial	11	19
Dogfish Head 60 min	13	22
Lagunitas IPA	13	22
Stone IPA	13	22
Blue Moon	11	19
Weihenstephaner	11	19
Sierra Nevada Seasonal	11	19
Newcastle	11	19
Black Butte	13	22
Guinness	11	19
Samuel Adams Seasonal	11	19
Tenava Creek 702 Pale Ale	13	22

Bad Beat the Ringer
Big Dog Las Vegas Lager
Big Dog Peace, Love & Hoppiness
Big Dog Red Hydrant
Tenaya Creek Bonanza Brown Ale
Tenaya Creek Hop Ride IPA

Sparkling & Champagne	Glass/Bottle
Domaine Chandon, Brut, California	15 / 70
La Marca, D.O.C. Prosecco, Veneto	13 / 60
Taittinger, Prestige Rosé, Brut, Reims	24 / 125
Prunotto, Moscato d'Asti, Piedmont	15 / 70
Rose	
Cinsault Blend, Triennes, Méditerranée	14 / 65
White	
Riesling, Eroica, Columbia Valley	15 / 70
Sauvignon Blanc, Cloudy Bay, Marlborough	17 / 80
Sauvignon Blanc, Gordon Ramsay Signature, Monterey	16 / 75
Sauvignon Blanc, Simi, Sonoma County	14 / 65
Pinot Grigio, Le Monde, Friuli Venezia Giulia	15 / 70
Chardonnay, Franciscan Estate, Monterey County/Napa Valley	16 / 75
Chardonnay, Gordon Ramsay Signature, Monterey	17 / 80
Chardonnay, Jordan, Russian River Valley	18 / 85
Red	
Pinot Noir, Foley Estate, Santa Rita Hills	20 / 95
Pinot Noir, Gordon Ramsay Signature, Monterey	19 / 85
Pinot Noir, MacMurray Ranch, Russian River Valley	14 / 65
Merlot, Emmolo by Caymus, Napa Valley	17 / 90
Malbec, Alta Vista, Mendoza	15 / 70
Cabernet Sauvignon, Louis M. Martini, Sonoma County	16 / 70
Cabernet Sauvignon, Gordon Ramsay Signature, Santa Cruz	20 / 90
Cabernet Sauvignon, Trinchero, Mario's Vineyard, Napa Valley	24 / 115
Petite Sirah, Caymus-Suisun, Grand Durif, Suisun Valley	18 / 85



Menu # 1

Shareables

Maine Lobster & Shrimp Rolls

fresh lobster, shrimp, aioli

Truffle Spinach & Artichoke Dip

havarti cheese, spinach, fried pita chips

Truffle Fries

truffle aioli, pub ketchup

Short Rib Kettle Chip Nachos

*English cheddar sauce, pickled
peppers, sour cream, onions*

Poached Jumbo Shrimp Cocktail

*lemon vinaigrette, horseradish,
cocktail sauce*

\$60.00++ per person

**** Platters are replenished once during event time****

UPGRADE to

All You Care to Eat

\$90.00++ per person with continuous replenishment for full event time

8.375% sales tax and 22% service fee in addition to all food and beverage purchases. Menus are subject to change based on seasonality and availability.



Menu # 2

First Course

Classic Caesar Salad

*baby romaine, tangy Caesar dressing
garlic butter croutons*

Choice of Second Course

Braised Short Rib & Cabbage

*butter poached cabbage, white cheddar
mashed potatoes, beef jus*

Lobster Pot Pie

root vegetables, peas, puff pastry

Crispy Chicken Paillard

fennel salad, capers, lemon butter

Dessert

Sticky Toffee Pudding

English toffee sauce, vanilla ice cream

\$80.00++ per person

*8.375% sales tax and 22% service fee in addition to all food and beverage purchases.
Menus are subject to change based on seasonality and availability.*



Menu # 3

First Course

Classic Caesar Salad

baby romaine, tangy Caesar dressing
garlic butter croutons

Choice of Second Course

Gordon's Beef Wellington

potato puree, roasted baby carrots, beef demi-glaze

Lobster Pot Pie

root vegetables, peas, puff pastry

Crispy Chicken Paillard

fennel salad, capers, lemon butter

Dessert

Sticky Toffee Pudding

English toffee sauce, vanilla ice cream

\$95.00++ per person

8.375% sales tax and 22% service fee in addition to all food and beverage purchases. Menus are subject to change based on seasonality and availability.



Menu #4

Choice of 2 shared appetizers for the table
(select in advance)

Maine Lobster & Shrimp Rolls

fresh lobster, shrimp, aioli

Truffle Spinach & Artichoke Dip

havarti cheese, spinach, fried pita chips

Truffle Fries

truffle aioli, pub ketchup

Short Rib Kettle Chip Nachos

English cheddar sauce, pickled peppers, sour cream, onions

Poached Jumbo Shrimp Cocktail

lemon vinaigrette, horseradish, cocktail sauce

Second Course

Classic Caesar Salad

baby romaine, tangy Caesar dressing garlic butter croutons

Choice of Third Course

Santa Carota Filet Mignon

butter mashed potatoes, roasted tomatoes on the vine

Lobster Pot Pie

root vegetables, peas, puff pastry

Crispy Chicken Paillard

fennel salad, caper, lemon butter

Dessert

Sticky Toffee Pudding

English toffee sauce, vanilla ice cream

\$105.00++ per person

8.375% sales tax and 22% service fee in addition to all food and beverage purchases. Menus are subject to change based on seasonality and availability.