



Group & Events Guide

ZAYTINYA
LAS VEGAS



About

Located on the ground level of The Forum Shops at Caesars Palace, Zaytinya transports diners to a sun-drenched oasis with its stunning, airy design and energetic atmosphere. We specialize in the celebratory spirit of "mezze" – an abundant, sharable feast of authentic Turkish, Greek, and Lebanese flavors that naturally encourages connection and conversation. The perfect backdrop for your next event, Zaytinya offers a truly memorable, buzz-worthy experience for everything from an intimate client dinner to a large-scale reception.



Full Buyout

Zaytinya's vibrant and flexible layout is ideal for private buyouts of all kinds, from corporate holiday functions, conference receptions, wedding parties, and more, our team will customize a layout and event plan that suits your dynamic needs.

CONFIGURATION

130 Seated
180 Standing
120 Reception and Seated



Santorini

Located in the bar and lounge area, this space provides a fun and buzzy setting perfect for hosting cocktail receptions. The open floor plan, adorned with live greenery and tasteful decor, allows guests to move freely in our charming space.

CAPACITY

50 reception



Medusa

Seating up to 175 guests, our warm and inviting main dining room is ideal for large dinner parties, celebrations, or business dinners.

CAPACITY

175 seated

180 reception



Lebanon & Turkey

Our private dining rooms provide a cozy setting for seated dinners. enclosed with a stylish curtain, Lebanon or Turkey are ideal choices for hosting intimate gatherings and corporate dinners

CAPACITY

12 seated

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

BANTIJIAN BIL LABAN

crispy eggplant, roasted garlic yogurt, seven-spice walnuts, turmeric apricots

2nd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

3rd Round

ADANA KEBAB

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

CELEBRATION RICE

crispy tadig, buttery basmati rice, saffron, almonds, pistachios, dried cherries, seasonal vegetables

Desserts

GREEK YOGURT WITH APRICOT

Apricot, vanilla yogurt cream, pistachio powder

OLIVE OIL CAKE

lemon olive oil cake, berries, orange blossom cream

1st Round**HOMMUS**

purée of chickpeas, garlic, tahini, harissa chili crisp

HTIPITI

marinated roasted red peppers, feta, thyme

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

SMOKED BEET SALATA

mandarins, feta, pistachio, pomegranate
ladolemono,

2nd Round**CRISPY BRUSSELS AFELIA**

brussels sprouts, coriander seed, barberries, garlic yogurt

SEARED HALLOUMI

dates, pomegranate, citrus, mint, pistachio

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

3rd Round**THE LAMB SHOULDER**

whole virginia lamb shoulder smoked over cherry wood, toum, harissa, tzatziki, and
lettuce leaves

SEARED SALMON

caper dill saltsa, green chickpeas, pinenuts

CAULIFLOWER TIGANITES

tahini, preserved lemon, pine nuts, capers, golden spice

Desserts**GREEK YOGURT WITH APRICOT**

Apricot, vanilla yogurt cream, pistachio powder

TURKISH COFFEE CHOCOLATE CAKE

molten center valrhona chocolate cake, roasted pistachio, mastic ice cream

\$55 per person

Savory Passed Mezze

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

BEEF SOUTZOUKAKIA

cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers

SPANAKOPITA

house-made phyllo, spinach, feta cheese

BANTIJIAN BIL LABAN

crispy eggplant, roasted garlic yogurt, seven-spice walnuts, turmeric apricots

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

ADANA KEBAB

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

TABBOULEH

parsley, bulgur wheat, diced tomatoes, onion, mint, lemon dressing, garlic toum

Desserts

GREEK YOGURT & APRICOT

muscat soaked apricots, vanilla yogurt cream, pistachio powder

GROUPS AND EVENTS BAR PACKAGES

All packages are subject to change based on seasonality and product availability

Zaytinya Bar Packages required for groups of 14 and more

Platinum

\$60 per person for two hours | each additional hour \$30 per person
includes premium sommelier selected Mediterranean wine, bottled beer,
two signature cocktails & premium liquor mixed drinks with bottled sodas,
Fever Tree mixers, and fresh brewed iced tea

SIGNATURE COCKTAILS

ZA'ATAR MARGARITA milagro blanco tequila, lime, orange liqueur, za'atar air
ANKARA RYE CLUB old forester rye whiskey, sweet vermouth, thyme, cumin,
aromatic bitters

WINE - SELECT ONE FROM EACH CATEGORY

WHITE White and Grey, Moschofilero | Alexakis, Assyrtiko | Alpha Estate,
Sauvignon Blanc

ROSÉ Dio Filli, Xinomavro | Markogianni Vorias & Helios Reditis

RED Red on Black, Agiorgitiko | Doulufakis, Liatiko | Kir-Yianni, Xinomavro

BEER

LAGER Modelo Especial, Mexico

LAGER Big Dog, Las Vegas

SPIRITS

VODKA Ketel 1

GIN Stray Dog

TEQUILA Lalo Blanco

RUM Ten to One

BOURBON Woodford Reserve

BRANDY Metaxa 5 Star

Beer & Wine

\$30 per person for two hours | each additional hour \$15 per person
includes bottled sodas, Fever Tree mixers, fresh brewed iced tea

WINE

WHITE White and Grey, Moschofilero | Chateau Ksara, Sauvignon Blanc

ROSÉ Dio Filli, Xinomavro | Chateau Ksara, Syrah

RED Red on Black, Agiorgitiko | Chateau Ksara, Syrah/Cabernet Sauvignon

BEER

LAGER Modelo Especial, Mexico

LAGER Big Dog, Las Vegas

IPA Athletic (N/A), Las Vegas

GROUPS AND EVENTS BAR PACKAGES

All packages are subject to change based on seasonality and product availability

Zaytinya Bar Packages required for groups of 12 or more

Silver

\$40 per person for two hours | each additional hour \$20 per person

includes house selected Mediterranean wine, bottled beer, & house liquor mixed drinks with bottled sodas, Fever Tree mixers, and fresh brewed iced tea

WINE

WHITE White and Grey, Moschofilero | Chateau Ksara, Sauvignon Blanc

ROSÉ Dio Filli, Xinomavro | Chateau Ksara, Syrah

RED Red on Black, Agiorgitiko | Chateau Ksara, Syrah/Cabernet Sauvignon

BEER

LAGER Modelo, Mexico

SPIRITS

VODKA Altamura

GIN Ford's

TEQUILA Milagro Blanco

RUM Bacardi

BOURBON Old Forester

BRANDY Metaxa 5 Star

Gold

\$50 per person for two hours | each additional hour \$25 per person

includes premium sommelier Mediterranean wine, bottled beer, & premium liquor mixed drinks with bottled sodas, Fever Tree mixers, and fresh brewed iced tea

WINE - SELECT ONE FROM EACH CATEGORY

WHITE White and Grey, Moschofilero | Alexakis, Assyrtiko

ROSÉ Dio Filli, Xinomavro | Markogianni Vorias & Helios Reditis

RED Red on Black, Agiorgitiko | Doulufakis, Liatiko

BEER

LAGER Modelo Especial, Mexico

LAGER Big Dog, Las Vegas

SPIRITS

VODKA Ketel 1

GIN Stray Dog

TEQUILA Lalo Blanco

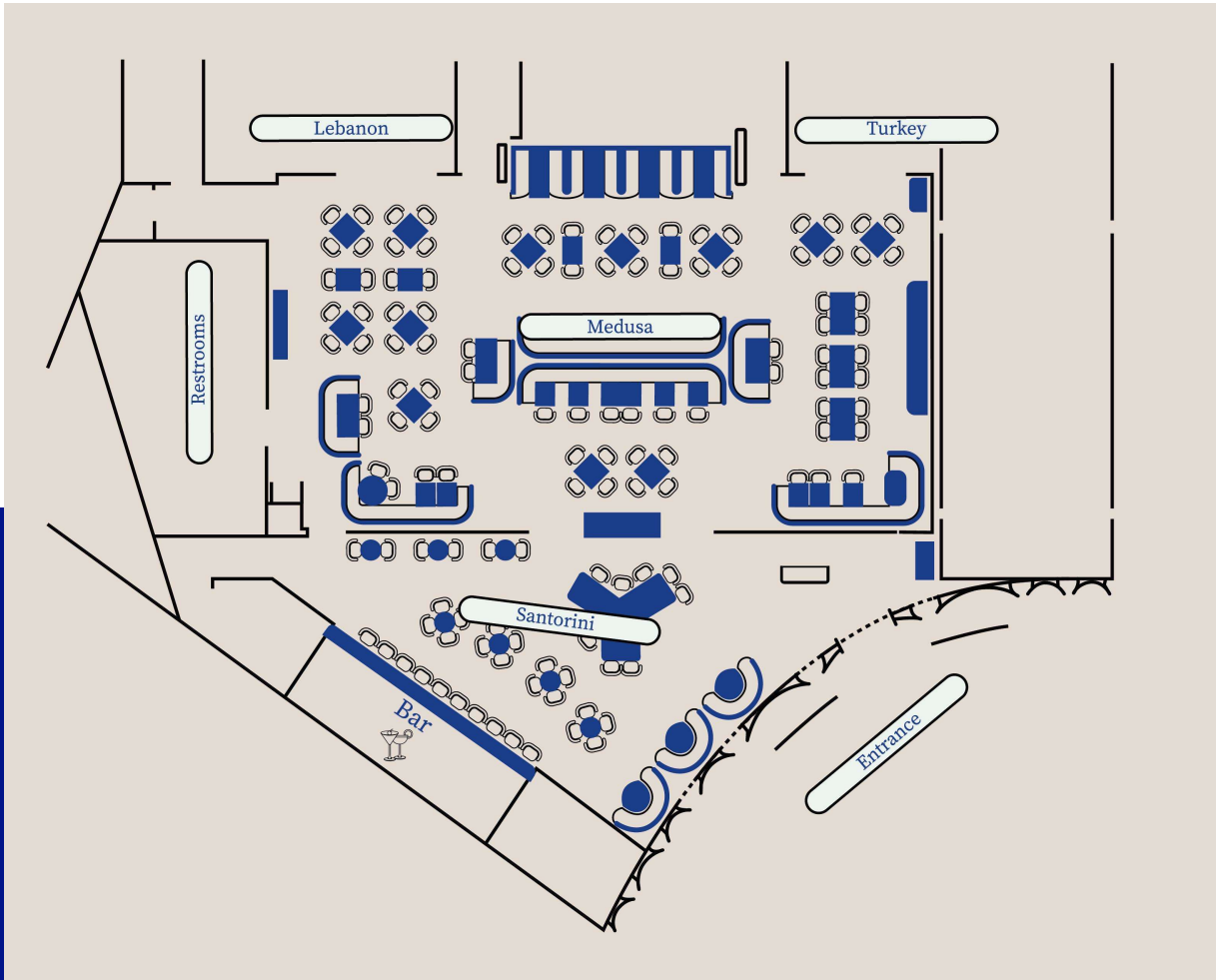
RUM Bacardi

BOURBON Woodford Reserve

BRANDY Metaxa 5 Star

ZAYTINYA

Main Dining Room Floorplan



WE LOOK FORWARD TO BEING PART OF YOUR EVENT!

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