

Vic & Anthony's[®] STEAKHOUSE



Private Dining

LOCATED WITHIN THE
GOLDEN NUGGET CASINO & HOTEL LAS VEGAS
129 FREMONT STREET EXPERIENCE
LAS VEGAS, NEVADA 89101

EMAIL: VALVBANQUET@LDRIY.COM
WWW.VICANDANTHONYNS.COM

Vic & Anthony's
STEAKHOUSE



Our History

National restaurateur, chairman, president, and CEO of Landry's, Inc., Tilman Fertitta, along with his father Vic, traveled across the country experiencing the best steakhouses throughout North America. During their travels, they carefully researched and developed a list of attributes that make steakhouses truly great – a carefully crafted menu, an extensive wine selection, impeccable service, and an elegant yet cozy atmosphere. Those who know them know that they had an awful lot of fun along the way. With incredible vision and an undeniable eye for detail, they have created the most spectacular dining environment you will find anywhere.

VIC & ANTHONY'S – A WORLD-CLASS STEAKHOUSE.

Our award-winning menu features only the finest prime beef, fresh seafood and more, as well as an extensive wine collection.

Let us provide the ideal setting for your birthday or rehearsal dinner, wedding reception, small or large business meeting.



Features & Benefits

- **CONVENIENT DOWNTOWN LOCATION**
- **AWARD-WINNING MENU & WINE LIST**
 - Vic & Anthony's Las Vegas – Best Cuisine / Special Occasion / Best Service / Best Overall / Best Ambiance / Romantic
OpenTable Diners' Choice Awards
 - One of the Top 10 Steakhouses in the U.S
Gayot, 2009-2010
 - Vic & Anthony's Las Vegas – Best of Award of Excellence
Wine Spectator, 2006-2025
 - One of the Top 10 Off-the-Strip Finds in Las Vegas
USA Today's 10 Best
 - One of the Best Las Vegas Steakhouse Restaurants
Gayot, 2014
 - Michelin Rated 2009 - Las Vegas location
 - Best Steakhouse in Las Vegas
City Search Editor's Choice, 2008
 - Award of Unique Distinction
Wine Enthusiast, 2005, 2007
 - Award of Ultimate Distinction
Wine Enthusiast, 2006
- **EXEMPLARY SERVICE**
- **HANDICAP ACCESSIBLE**

Room Descriptions



Vic & Anthony's features an elegant yet distinguished atmosphere, created with an undeniable attention to detail.

MAIN DINING ROOM

Adorned with dark chocolate wood paneling, decadent dark caramel leather seating, and rich carpeting – our Main Dining Room inspires the feel of refined sophistication and an “old Vegas charm” indicative of the Rat Pack era.

Our Main Dining Room provides ample space to accommodate large gatherings of up to 70 guests seated – or small intimate affairs (on a non-exclusive basis) of 15+ guests seated.



MEZZANINE

Situated just steps away from our main restaurant, is our Mezzanine. This space offers your guests an open setting encompassing the energy of the main restaurant while still offering the exclusivity of a private area.

An ornate stained glass ceiling, opulent red velvet curtains, and hammered metal railings surround the space creating a warm and inviting haven.

Our Mezzanine can accommodate up to 60 guests for a seated dinner and up to 100 guests for a standing reception.



Room Descriptions

VEGAS ROOM

Located just off of our Mezzanine Level is our semi-private Vegas Room. This room offers an intimate and stylish backdrop to your event.

Featuring an intricate cut glass chandelier, trey ceiling, and warm rich tones highlighted with scenic photographs of historic Las Vegas.

Our Vegas Room can accommodate up to 12 guests for a seated dinner.



TASTING ROOM

If you are looking for a more private setting, our Tasting Room - which is located on our second floor overlooking our main restaurant is the perfect location.

This room offers an elegant ambiance, featuring a picturesque landscape of the Quintessa Vineyard, recessed stained glass ceiling, and stone pillars throughout.

Our Tasting Room can accommodate up to 20 guests for a seated dinner and up to 30 guests for a standing reception.



Terms & Conditions

DEPOSITS: A deposit of 25% of the estimated billing is required at the time of the booking in order to confirm your reservation date. Note: Deposit is non-refundable.

FOOD & BEVERAGE: Vic & Anthony's reserves the right to refuse service of alcoholic beverages to anyone, including but not limited to minors, and to ask for valid identification. No outside food is permitted on premises unless approved prior to function.

RESPONSIBILITIES: Vic & Anthony's does not assume responsibility for damage or loss of items left unattended. Please inform your guests of this policy. Any items left at the conclusion of the function, will be submitted to The Golden Nugget Lost & Found. In order to recover lost items, guest, must provide Hotel Security with a valid ID along with a description of the item.

PAYMENTS: Unless prior arrangements have been made, payment in full is due the day of the function.

EVENT TIMEFRAME: Unless otherwise denoted, all events are set for a two-hour timeframe. Should the event exceed the time limits set forth an additional Food & Beverage minimum may apply.

SEATING: When booking a non-exclusive event, we ask that all guests be present before the party will be seated.

DÉCOR ITEMS: All décor items must be approved prior to function and removed upon completion.

PRICING: All prices are per person unless otherwise specified. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. Menus are not inclusive of banquet fee, gratuity, or sales tax.

ROOM RENTAL / STAFFING FEE: In the event that the Food and Beverage minimum is not reached, the difference will be charged as a Room Rental. A \$10.00 per person room rental/staffing fee is associated with lunch events.

GUARANTEES: To ensure adequate food and beverage preparation, Vic & Anthony's requires a guarantee for the number of people attending at least 5 days prior to the event. The number represents your minimum billing and cannot be adjusted after that date.

Bronze Dinner Menu

– FIRST COURSE –

Served for the Table

Calamari

With Shishito Peppers & Sambal Aioli

– SECOND COURSE –

(Choice of)

Caesar Salad

with shaved Romano - Pecorino & Caesar Dressing

or

Lobster Bisque

Finished with Cognac

– THIRD COURSE –

(Choice of)

8 oz. Filet Mignon

or

Roasted Salmon

In a Buerre Blanc

or

Pan Roasted Chicken

or

Lobster Mac & Cheese

5oz Rock Lobster Tail, Cavatappi Pasta, Lobster Cheese Sauce

ENTRÉES ACCOMPANIED BY

Steamed Asparagus, Mashed Potatoes & Wild Mushrooms

– FOURTH COURSE –

Miniature Cheesecake & Chocolate Opera Cake Dessert Duo

\$105 Per Person

Silver Dinner Menu

– FIRST COURSE –

Served for the Table

Miniature Crab Cakes & Roasted Bacon

– SECOND COURSE –

(Choice of)

Caesar Salad

with shaved Romano - Pecorino & Caesar Dressing

or

Lobster Bisque

Finished with Cognac

– THIRD COURSE –

(Choice of)

8 oz. Filet Mignon

or

16 oz. Prime Ribeye

or

Roasted Salmon

In a Buerre Blanc

or

Pan Roasted Chicken

ENTRÉES ACCOMPANIED BY

Steamed Asparagus, Mashed Potatoes & Wild Mushrooms

– FOURTH COURSE –

Miniature Cheesecake & Chocolate Opera Cake Dessert Duo

\$125 Per Person

Menus and prices are subject to change without notice. Price excludes gratuity, banquet fee and applicable sales tax.

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

Gold Dinner Menu

– FIRST COURSE –

Served for the Table

Miniature Crab Cakes, Roasted Bacon, & Jumbo Shrimp Cocktail

– SECOND COURSE –

(Choice of)

Caesar Salad

with shaved Romano - Pecorino & Caesar Dressing

or

Lobster Bisque

Finished with Cognac

– THIRD COURSE –

(Choice of)

12 oz. Filet Mignon

or

14 oz. Prime New York Strip

or

Roasted Salmon

In a Buerre Blanc

or

Pan Roasted Chicken

ENTRÉES ACCOMPANIED BY

Steamed Asparagus, Au Gratin Potatoes & Wild Mushrooms

– FOURTH COURSE –

Miniature Cheesecake & Chocolate Opera Cake Dessert Duo

\$135 Per Person

Vic & Anthony's[®]
STEAKHOUSE

Diamond Dinner Menu

(Served Family Style / Parties of 10 or More)

– FIRST COURSE –

Served for the Table

**Miniature Crab Cakes, Roasted Bacon,
& Jumbo Shrimp Cocktail**

– SECOND COURSE –

Served for the Table

Pear & Sage Blue Cheese Salad
with Candied Pecans & Teardrop Tomatoes in a Creamy Vinaigrette
and
Steakhouse Chopped Salad
Mixed Greens with Cheddar Cheese, Salami, Bacon, Red Onions, Vinaigrette

– THIRD COURSE –

Served for the Table

40 oz. Tomahawk
20 oz. Chateaubriand
Prime NY Strip
Roasted Salmon

ENTRÉES ACCOMPANIED BY

**Lobster Mac & Cheese, Steamed Asparagus,
Mashed Potatoes & Wild Mushrooms**

– FOURTH COURSE –

Served for the Table

In the Round
Chocolate Mousse Cake
Classic Cheesecake
Croissant Bread Pudding

\$150 Per Person

Menus and prices are subject to change without notice. Price excludes gratuity, banquet fee and applicable sales tax.
All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

Platinum Dinner Menu

– FIRST COURSE –

Served for the Table

**Miniature Crab Cakes, Roasted Bacon,
Jumbo Shrimp Cocktail & Shoyu Glazed Zabuton**

– SECOND COURSE –

(Choice of)

Pear & Saga Blue Cheese Salad
with Candied Pecans & Teardrop Tomatoes in a Creamy Vinaigrette

or

Lobster Bisque
Finished with Cognac

– THIRD COURSE –

(Choice of)

**8 oz. Center-Cut Filet Mignon &
6 oz. Lobster Tail**

or

8 oz. Ribeye Cap

ENTRÉES ACCOMPANIED BY

Steamed Asparagus, Au Gratin Potatoes & Wild Mushrooms

– FOURTH COURSE –

Miniature Cheesecake & Chocolate Opera Cake Dessert Duo

\$205 Per Person