



BAZAAR MAR  
BY JOSÉ ANDRÉS

BAR CENTRO

Groups and Events







Contact Us

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## About Bazaar Mar

Step into the enchanting world of Bazaar Mar, nestled in the illustrious Shops at Crystals in Las Vegas. Here, dining becomes an unforgettable journey where the sea's finest treasures take center stage. Guided by the creative genius of world-renowned chef José Andrés, Bazaar Mar offers a unique culinary experience that blends the freshest seafood with a touch of whimsy and unexpected flair.







## About Bar Centro

Experience the allure of Bar Centro, where every detail is designed to enchant. From morning meetings surrounded by the aroma of freshly brewed coffee and pastries to evening soirees under the glow of custom lighting, be captivated by the elegance and charm of our Spanish hideaway.





## Groups & Events

### CAPACITIES AND SERVICE STYLE

Bazaar Mar can accommodate groups of 8-200 guests for elevated gatherings, seated dinners and cocktail receptions, while Bar Centro can accommodate groups of 6-40 guests. Our group and events packages include creative cocktails, wines, beer and spirits, along with chef-driven plates. Full buyouts can incorporate chef stations and displays.

### PRICING

Food and beverages minimums apply for all groups and events. All pricing will be subject to gratuity, administrative fee and sales tax.

Please call 702.803.1100 or email [info.lv@thebazaar.com](mailto:info.lv@thebazaar.com) for inquiries or to reserve.



## FULL BUYOUTS

**Bazaar Mar:** up to 200 guests for standing reception, 120 seated dinner

**Bar Centro:** up to 100 guests for standing reception

Full buyouts will have an exclusive private experience for a contracted period of time, along with pre-selected beverages and food from our events menu.

## SMALL GROUPS

**Bazaar Mar:** 8-13 guests

**Bar Centro:** 6-9 guests

Small groups will allow you to book a large table within the main dining room. While not private, this table is a fun and interactive way to experience the space.

## PARTIAL BUYOUTS

**Bazaar Mar:** 24-100 guests

**Bar Centro:** 14-40 guests

Partial buyouts will allow you and your guests to enjoy a dedicated section within the restaurant.

## PRIVATE DINING ROOM

**Bazaar Mar:** Up to 8 guests

Our private dining room is enclosed with heavy draped curtains and can accommodate 8-10 guests.

## LARGE GROUPS

**Bazaar Mar:** 14-24 guests

**Bar Centro:** 10-14 guests

Large groups will allow you and your guests to enjoy a dedicated section within the restaurant.

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# Guidelines and FAQs

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## VENDORS

Vendors including A/V, DJs, floral, photographers and any other entertainment must be coordinated with our events team and approved in writing prior to the event. Vendors must adhere to all applicable building guidelines. A valid Certificate of Insurance (COI) is required for all vendors.

## MENU SELECTION AND FINAL GUEST COUNT

Food and beverage selections and a final guaranteed guest count are required seven days prior to your event.

## DEPOSITS AND CANCELLATION POLICY

**50% deposits are required for all events.** Full payment is required seven days prior to all large groups and events. All payments are non-refundable in the case of cancellation within six days or failure to appear for the event on the event date.





## EVENT SPACE ACCESS AND EXTENSIONS

Partial buyouts will have access to the space one hour prior to the contracted time until the contracted end time. Full buyouts will have access to the space one hour prior to the contracted time until the contracted end time. Additional set up or breakdown time must be confirmed and documented at the time of contracting.

For all group and event sizes, any extensions must be approved in advance, as we will have other guests with reservations following your group or event. The last call for all beverage packages will be thirty minutes prior to the contracted end time, unless an extension was agreed to prior to the event.

## DRESS CODE

Guests are typically dressed in cocktail-appropriate attire, sophisticated and chic.

## SET UP

Furniture can be minimally rearranged for full buyouts with approval from the events team. Requests for extensive floorplans changes or furniture removal will be subject to additional charges.

## RENTALS

Rentals may be applicable depending on wants and needs of the event and will be paid by the client.



# Large Party Tasting Menu

\$185 per person

## 'Bagel & Lox' Cone\*

*marinated salmon roe, dill cream cheese*

## Marinated 'Ferran Adrià' Liquid Olives

*green olives, piparra peppers...this will change your life!*

## Oysters on the Half Shell\*

*piquillo cocktail sauce sphere, champagne mignonette air*

## Neptune's Pillows\*

*sesame rocoto, spicy tuna, fresh wasabi*

## Ora King Salmon Causa\*

*jicama, ora king salmon, red onion, yuzu mayo*

## Tomato & Wakame Salad

*baby heirloom tomatoes, kombu sesame dressing, pearl red onion*

## Chicken Croquetas

*chicken bechamel fritters, black truffle*

## New Zealand Cockles, En Salsa Verde

*garlic, parsley. Simple is good!*

## Po Boy José!\*

*fried baby squid, pelayo, alioli, steamed brioche bun*

## Ora King "en Papillote"

*Ora King Salmon, sauce alcaparrado, crispy quinoa*

## Pollo al Ajillo & Catalan Spinach

*chicken thighs, wilted spinach with apples, raising and pine nuts, ajillo sauce*

## Josper Roasted Carrots

*olive oil labneh yogurt, carrot gastrique, za'atar*

## Dessert

*Assortment of sweets*





# Reception

\$7ea, minimum 2 pieces of each selection per person | minimum of 20 orders

## COLD PASS ITEMS

### 'Bagel & Lox' Cone\*

*marinated salmon roe, dill cream cheese*

### Oyster Ceviche\*

*leche de tigre, aji amarillo, corn nuts*

### Oysters on the Half Shell\*

*piquillo cocktail sauce sphere, champagne mignonette air*

### Neptune's Pillows\*

*sesame rocoto, spicy tuna, fresh wasabi*

### Ora King Salmon Causa\*

*jicama, ora king salmon, red onion, yuzu mayo*

### Gazpacho Patricia

*tomatoes, cucumbers, bread, Sherry vinegar*

### Kueh Pai Ti\*

*Singapore's favorite street food. ama ebi shrimp, peanuts, chili sauce*

### Endive

*goat cheese, oranges, marcona almonds, orange dressing*

### Watermelon & Tomato Skewer

*pistachio, PX reduction*

### Ferran Adrià Modern Olives

*liquid Gordal olive*

### 'Gilda' Skewer

*gordal olives, anchoas Don Bocarte, boquerones, piparras, confit piquillos*

### California "Funnel Cake"\*

*seaweed funnel cake, avocado, Blue Crab, tobiko, mayo, cucumber*

### Baby Japanese Peaches

*fresh burrata, hazelnuts, arugula*

### Caviar Cone\*

*horseradish crème fraîche, chives, Ossetra caviar, gold leaf*

### José's Taco\* (Additional \$16)

*jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori*

## HOT PASS ITEMS

### Oyster En Suquet\*

*traditional fisherman stew from Catalonia, potato, saffron*

### Oyster Tempura\*

*tartar sauce, oyster leave*

### Chicken Croquetas

*chicken bechamel fritters, black truffle*

### Maine Lobster Croquetas

*lobster and shrimp fritters, saffron alioli*

### Po Boy José!\*

*fried baby squid, pelayo, steamed brioche bun, alioli*

### Not so Po Boy José!\*

*fried oyster, steamed brioche bun, Platinum Malassol caviar, tartar sauce*

### Seafood Butifarra\*

*house-made seafood and pork sausage, pan de cristal with tomato*

### Sea Urchin Coca\* (Additional \$5)

*pan de cristal, sobrasada, butter, black pepper*

### "Honey, I Shrunk the Elote"

*baby corn, cotija cheese, popcorn powder, sal de gusano, alioli*



Pricing based on 1.5 hours of continuous service per person / Minimum of (1) Uniformed Chef per station @ \$150 per chef.

Minimum of 20 orders

## CONE STATION 48/person

### Caviar Cone

*Ossetra caviar, chive crème fraîche, gold leaf*

### Bagel and Lox

*marinated salmon row, dill cream cheese*

## JAMON CARVING STATION 90/person

*Hand-cut from the famous acorn-fed,  
black-footed Spanish pig*

## 'BAGEL & LOX' STATION 46/person

*smoked salmon, cream cheese, airbread*

## JOSÉ TACO STATION 58/person

*hand carved jamón Ibérico de bellota,  
Ossetra caviar, gold leaf, nori*

## DISPLAYS

### OYSTER DISPLAY 50/person

#### Oysters on the Half Shell\*

*piquillo cocktail sauce, fruit vinegar*

#### Oyster Escabeche\*

*saffron escabeche air, green apple pearls*

#### Oyster Ceviche\*

*eche de tigre, aji amarillo, corn nuts*

### RAW BAR DISPLAY 18/person

(minimum 100 pieces)

#### Oysters on the Half Shell\*

*piquillo cocktail sauce, fruit vinegar*

#### Oyster Ceviche\*

*leche de tigre, aji amarillo, corn nuts*

#### Classic Ceviche\*

*leche de tigre, sweet potato, corn nuts, cilantro*

#### Shrimp Cocktail\*

*piquillo cocktail sauce, avocado*

#### Tuna Ceviche Nikkei\*

*ponzu, puffed quinoa, red onion, jicama, avocado*

## LITTLE SANDWICH STATION

### 75/PERSON

#### Tuna Tartare Roll\*

*avocado, ponzu mayo, furikake, scallions,  
steamed brioche bun*

#### Seafood Butifarra Roll\*

*tomate fresco, anchovy chimichurri, alioli,  
steamed brioche bun*

#### Po Boy José!\*

*fried baby squid, pelayo, alioli, steamed  
brioche bun*

#### Not so Po Boy José!\*

*fried oyster, Ossetra caviar, tartar sauce,  
steamed brioche bun*



## STANDARD PACKAGE 35/person per hour

Wines selected by our sommelier

Well spirits

Beer

## PREMIUM PACKAGE 50/person per hour

Premium wines selected by our sommelier

Premium spirits

## LUXURY PACKAGE 60/person per hour

Premium wines selected by our sommelier

Premium spirits

Four selections from our Bazaar Mar event cocktail list

- If the party is larger than 16, a beverage package is required.
- Wine selections will need to be confirmed 10 days prior to the event in order to verify inventory availability.
- Beverages chosen outside of packages will be based upon consumption.





# Cocktails

## REFRESHING & EASY

**Daisy de Graná** | *milagro silver tequila, del maguey mezcal, magdala orange, lime, pomegranate, salt air*

**Sangría de Cava** | *cava, bombay sapphire gin, yzaguirre blanc vermouth, seasonal fruit, citrus*

**Ultimate G&T** | *hendrick's gin, fever-tree tonic, lime, lemon, juniper berries, lemon verbena*

**Magic Carpet** | *oku gin, apricot, st-germain, vanilla, lemon, clarified using yogurt & milk*

**Anvil** | *banks 5 island white and appleton estate rare blend rums, lime, sugar, peychaud's bitters*

## APERITIFS & SPIRIT FORWARD

**Bird In The Hand** | *plantation pineapple rum, appleton estate rare blend rum, aperol, sweet vermouth*

**Bronze** | *fords gin, blanc vermouth, tempus fugit kina l'aero d'or, cynar*

**The Modifier** | *avuá amburana cachaça, amaro montenegro, licor 43, sherry, chocolate bitters*

## SPIRIT-FREE

**Firefly** | *gnista barreled oak non-alcoholic, spirit, saffron, thai basil, chili tincture, fever-tree tonic*

**Emerald Coin** | *seedlip 42 grove non-alcoholic spirit, honeydew, lemongrass, lime, celery*

