



BAZAAR MEAT®
BY JOSÉ ANDRÉS



Groups and Events Guide

BAZAAR MEAT®
BY JOSÉ ANDRÉS

About

Located on the lower level of The Palazzo at The Venetian Resort, Bazaar Meat is a wild celebration of the carnivorous—where bold flavors, theatrical flair, and inventive techniques redefine the modern steakhouse.

Host unforgettable moments in one of our four private dining rooms—some with flexible configurations and private entrances—or join the vibrant dining room for an experience unlike any other. From perfectly grilled meats to imaginative cocktails and shareable plates, every bite is a dazzling, delicious adventure by José Andrés Group.





BAZAAR MEAT®
BY JOSÉ ANDRÉS

Full Buyout

Our vibrant and flexible layout is ideal for private buyouts of all kinds. From corporate holiday functions and conference receptions, to wedding parties, special celebrations, and more, our team will work with you to customize a layout and event plan that suits your dynamic needs.

CONFIGURATION

300 seated
400 standing reception



BAZAAR MEAT®
BY JOSÉ ANDRÉS

Flamenco Room

Located near the entrance of our bustling main dining room, the Flamenco room channels the spirit of Spain with dramatic red velvet walls and stunning decor.

CAPACITY

10 Seated





BAZAAR MEAT®
BY JOSÉ ANDRÉS

El Matador

Tucked away from the main dining area, El Matador offers a discreet and inviting setting, ideal for corporate meetings and medium-sized gatherings.

CAPACITY

14 Seated

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Andalusia

Located on our lower level, this spacious and adaptable private dining room is perfectly suited for hosting large parties and group gatherings, offering comfort, style, and flexibility to bring your event vision to life.

CAPACITY

Full Room: 128 seated, 150 standing reception

Half Room: 64 seated, 75-95 standing reception





BAZAAR MEAT®
BY JOSÉ ANDRÉS

Blacksmith

A bold, atmospheric space designed in true Bazaar Meat style, the Blacksmith room delivers an unforgettable setting for groups. Dark and dramatic with an edge of intrigue, it's perfect for guests who want a celebration as extraordinary as the menu itself.

CAPACITY

Full Room: 24 seated

Half Room A: 8 seated, 7 soft seating

Half Room B: 14 seated

BAZAAR MEAT®

BY JOSÉ ANDRÉS

Patio

Bathed in natural light, our patio offers views of Las Vegas Boulevard and flexible seating for a variety of events. Remote-controlled retractable shades allow you to create a more private setting when desired, while the open-air atmosphere invites guests to enjoy a refined al fresco experience above the energy of the Strip.

CAPACITY

Full Room: 60 seated, 100 standing reception



THE BAZAAR RECEPTION

\$12 each, minimum 2 pieces of each selection per person
Minimum of 20 orders

COLD PASS ITEMS

'Bagel & Lox' Cone* *marinated salmon roe, dill cream cheese*

Caviar Cone* (Additional \$10) *horseradish creme fraiche, ossetra caviar, gold leaf*

Oysters on the Half Shell* *piquillo cocktail sauce, champagne mignonette*

Smoked Oysters* *applewood-smoked oysters, apple mignonette air*

Neptune's Pillows* *sesame rocoto, spicy tuna, fresh wasabi*

Bison Buffalo Style* *pickled celery, bleu cheese, buffalo wing sauce*

"The Classic" Beef Tartare* *beef sirloin, egg yolk, mustard sauce, anchovy, parker rolls*

Gazpacho *pipirrana, extra virgin olive oil*

Endive Salad *orange, goat cheese, marcona almonds*

Watermelon & Tomato Skewer *pistachio, px reduction*

Ferran Adrià Modern Olives *liquid gordal olive*

'Gilda' Skewer *gordal olives, anchoas Don bocarte, boquerones, piparras, confit tomato*

Organized Caesar Salad* *egg yolk sauce, parmesan cheese, air croutons*

Not your Everyday Caprese Salad *cherry tomatoes, liquid mozzarella, pesto*

Baby Japanese Peaches *fresh burrata, hazelnuts, arugula*

José's Taco* (Additional \$12) *jamón ibérico de bellota, ossetra caviar, gold leaf, nori*

A5 "Philly Cheesesteak"* (additional \$5) *airbread, cheddar, wagyu beef*

- ask for Hilly for veg substitute



THE BAZAAR RECEPTION (CONT.)

HOT PASS ITEMS

Croquetas de Espinaca *creamed spinach bechamel fritters*

Chicken Croquetas *chicken bechamel fritters*

Patatas Bravas *fried potatoes, spicy tomato sauce, alioli*

Sobrasada Toast *pan cristal, drunken goat cheese, honey, chives*

King Crab Steam Bun *avocado, furikake ranch, fried-steam bun*

Sloppy Joe *beef bolognese, straw potatoes, parker roll*

Butifarra Senator Moynihan *catalan-style pork sausage, idiazabal, pan de cristal with tomato*

Ibérico Pork Sliders *spanish mini burger made from the legendary acorn-fed, black-footed iberico pigs of spain*

Pork Belly Banh Mi (Additional \$12) *foie gras mousse, pickles, cilantro, fried-steam bun*

DESSERTS

Tarts

Key Lime *key lime cream, toasted meringue, white chocolate*

Milk Chocolate Peanut *milk chocolate ganache, salted caramel, candied peanuts*

Cream Puffs

Chocolate Hazelnut *nocilla chocolate hazelnut cream, candied hazelnuts*

Peach Melba *vanilla diplomat cream, raspberry compote, peach compote*

Mousse Doughnuts

Leche Merengada *citrus and cinnamon infused chantilly, dulcey chocolate shell*

Chocolate Caramel *chocolate cream, salted caramel, dark chocolate shell*

Strawberries & Cream *vanilla chantilly cream, strawberry crispies, strawberry chocolate shell*



STATIONS & DISPLAYS

Pricing based on 1.5 hours of continuous service per person / Minimum of (1) Uniformed Chef per station @ \$325 per chef.
Minimum of 20 orders

CONE STATION

\$55 per person

Caviar Cone*

horseradish creme fraiche, ossetra caviar, gold leaf

Bagel and Lox*

marinated salmon roe, dill cream cheese

OYSTER DISPLAY

\$60 per person

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

Smoked Oysters*

applewood-smoked oysters, apple mignonette

Oyster Ceviche*

leche de tigre, aji amarillo, corn nuts

BEEF TARTARE STATION*

\$50 per person

**beef sirloin, egg yolk, mustard vinaigrette,
anchovy, parker rolls**

JOSÉ TACO STATION*

\$110 per person

**hand carved jamón ibérico de bellota,
ossetra caviar, gold leaf, nori**

JAMÓN CARVING STATION

\$90 per person

**hand-cut from the famous acorn-fed,
blackfooted Spanish pig**

ARTISANAL CHEESE STATION

\$90 per person

**Selection of spanish and domestic cheeses and
accouterments, served to order**

RAW BAR DISPLAY

\$12 per piece (minimum 100 pieces)

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

Oyster Ceviche*

leche de tigre, aji amarillo, corn nuts

Tuna Ceviche Nikkei*

ponzu, puffed quinoa, red onion, jicama, avocado

Classic Ceviche*

leche de tigre, sweet potato, corn nuts, cilantro

Shrimp Cocktail*

piquillo cocktail sauce, avocado

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

JOSÉ'S ULTIMATE TASTING MENU

\$295 per person.

Menu available from Parties up to 30 people.

Optional - Uniformed Chefs for in room production @ \$325 per chef

No selections needed, full menu will be served / Allergy substitutions will be provided with previous notice.

Jamón Ibérico de Bellota

hand-cut from the famous acorn-fed, black-footed spanish pig with pan con tomate

Marinated 'Ferran Adrià' Liquid Olives

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

Caviar Cone* *horseradish creme fraiche, ossetra caviar, gold leaf*

Cotton Candy Foie Gras *crispy corn nuts*

Smoked & Ice Oysters* *applewood-smoked oysters, apple mignonette air*

Gazpacho *pipirrana, extra virgin olive oil*

The Bazaar "Caesar" Salad *gem leaves, idiazabal, jamón crisp*

Bison Buffalo Style* *pickled celery, bleu cheese, buffalo wing sauce*

"The Classic" Beef Tartare* *beef sirloin, egg yolk, mustard sauce, anchovy, parker rolls*

Washugyu Ribeye* *Lindsay Ranch, Oregon*

Japanese A5 Wagyu Beef* *selected cuts from different prefectures*

Setas al Ajillo *forest mushroom, garlic-chicken jus, egg yolk*

Butter Potato Purée *butter, butter, more butter, some potatoes*

SUPPLEMENT

A5 "Philly Cheesesteak"*(additional \$17) *airbread, cheddar, wagyu beef*

- ask for Hilly for veg substitute

DESSERTS

Tarta de Queso *basque cheesecake, hazelnut praline, chestnut honey*

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

A JOURNEY WITH JOSÉ TASTING MENU

\$195 per person.

Menu available from Parties up to 60 people.

Optional - Uniformed Chefs for in room production @ \$325 per chef

No selections needed, full menu will be served / Allergy substitutions will be provided with previous notice.

'Bagel & Lox' Cone* *marinated salmon roe, dill cream cheese*

Marinated 'Ferran Adrià' Liquid Olives *green olives, piparra peppers...
this will change your life!*

Super-Giant Pork-Skin Chicharrón *wasabi espuma, furikake, pimenton,
sherry vinegar salt*

Ponzu Oysters* *citrus ponzu, ginger, salmon roe*

"The Classic" Beef Tartare* *beef sirloin, egg yolk, mustard sauce,
anchovy, parker rolls*

Shrimp Cocktail *piquillo cocktail sauce, avocado*

Not your Everyday Caprese Salad *cherry tomatoes, liquid mozzarella, pesto*

Sobrasada Toast *pan cristal, drunken goat cheese, honey, chives*

Chicken Croquetas *chicken bechamel fritters*

Washugyu Ribeye* *Lindsay Ranch, Oregon*

Piquillo Peppers "Julian de Tolosa" *confit piquillo peppers*

Buttered Potato Purée *butter, butter, more butter, some potatoes*

Brussels Sprouts Petals *apricots, grapes, lemon air, lemon purée*

DESSERTS

Assortment of sweets

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

THE SIGNATURE SUPPER

\$175 per person.

No selections needed, full menu will be served / Allergy substitutions will be provided with previous notice.

Paletilla Ibérica de Bellota *famous acorn-fed, black-footed spanish pig with pan con tomate*
Marinated 'Ferran Adrià' Liquid Olives *green olives, piparra peppers...this will change your life!*

Ponzu Oysters* *citrus ponzu, ginger, salmon roe*
Shrimp Cocktail *piquillo cocktail sauce, avocado*
Super-Giant Pork-Skin Chicharrón *wasabi espuma, furikake, pimenton, sherry vinegar salt*

"Beefsteak" Tomato Tartare *tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves*
"The Classic" Beef Tartare* *beef sirloin, egg yolk, mustard sauce, anchovy, parker rolls*

Rosewood Ribeye Chuleton* *Ennis, TX*
Miso Chicken *mustard caviar, dates, mustard greens, ajillo chicken jus*
Buttered Potato Purée *butter, butter, more butter, some potatoes*
Josper Roasted Cauliflower *egg yolk emulsion, Idiazabal crisp, lemon, fresh herbs*

DESSERTS

Assortment of sweets

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



THE CHEF'S EXPERIENCE TASTING MENU

\$495 per person.

Menu available from Parties from 12 to 22 people.

Minimum of (2) Uniformed Chefs for in room production @ \$325 per chef

No selections needed, full menu will be served / Allergy substitutions will be provided with previous notice.

Welcome cocktail

Floral Cloud

fords gin, lemon, maraschino liqueur, creme de violette | hibiscus-rose cloud

Welcome Bite, Jose's Style

José's Taco*

hand cut jamon iberico de bellota, ossetra caviar, gold leaf, nori

Marinated 'Ferran Adrià' Liquid Olives green olives, piparra peppers...this will change your life!

Little Snacks, Tapas

Japanese Sea Urchin Cone* fresh uni,

yuzu-kosho mayo, shiso leaf, nori seaweed, wasabi

Potatoes Pau Gasol* pressed potatoes, labneh, cured egg yolk, ossetra caviar

Cotton Candy Foie Gras crispy corn nuts

From the Raw Bar

Neptune's Pillow* tuna sashimi, rocoto mayo, airbread

Bluefin Tuna and Fried Egg* sliced spanish bluefin, quail eggs, soy dashi

"The Classic" Beef Tartare* beef sirloin, egg yolk, mustard sauce, anchovy, parker rolls

"Beefsteak" Tomato Tartare tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

Meat Tasting Around the World, cooked in the charcoal grill

served with sides and sauces

Secreto Iberico de Bellota* (Salamanca, Spain)

American Wagyu/Black Angus* (Rosewood, TX)

100% Kobe Beef* (Kobe, Japan)

True Galiciana, Vaca Vieja* (Australia | Spanish breed)

Cheese & Dessert

Winter Truffle Pillow airbread, compte espuma, black winter truffle

Dessert Assortment of sweets

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

DESSERTS DISPLAYS

Pricing based on 1.5 hours of continuous service per person

BAZAAR PATISSERIE SWEETS SELECTION

three selections 30 | five selections 48 | eight selections 72

Tarts

Key Lime *key lime cream, toasted meringue, white chocolate*

Milk Chocolate Peanut *milk chocolate ganache, salted caramel, candied peanuts*

Cream Puffs

Chocolate Hazelnut *nocilla chocolate hazelnut cream, candied hazelnuts*

Peach Melba *vanilla diplomat cream, raspberry compote, peach compote*

Cookies

Pecan Pie Cookie - GF *bourbon, toasted pecan*

Chocolate Chip Cookie *brown butter, miniature chocolate chips*

Citrus Shortbread *infused with lemon and orange zest*

Mousse Doughnuts

Leche Merengada *citrus and cinnamon infused chantilly, dulcey chocolate shell*

Chocolate Caramel *chocolate cream, salted caramel, dark chocolate shell*

Strawberries & Cream *vanilla chantilly cream, strawberry crispies, strawberry chocolate shell*

Cakes & Mousses

Banana *chocolate banana mousse, banana bread, caramelized banana ice cream*

Yogurt *yogurt mousse, brown butter cake, seasonal fruit compote*

Peach Melba *peach mascarpone mousse, raspberry insert, peach jam*

BEVERAGE PACKAGES

STANDARD PACKAGE

\$35/person per hour

Wines selected by our sommelier
Well spirits
Beer

PREMIUM PACKAGE

\$55/person per hour

Premium wines selected *by our sommelier*
Premium spirits
One selection from our Bazaar Meat event cocktail list
Beer

LUXURY PACKAGE

\$ 60/person per hour

Premium spirits
Four selections from our Bazaar Meat event cocktail list

Cocktails

Salt Air Margarita | *milagro blanco tequila, orange liqueur, lime | topped with salt air*

Floral Cloud | *fords gin, lemon, maraschino liqueur, creme de violette | hibiscus-rose cloud*

Apollo #3 | *grey goose la poire vodka, blanc vermouth, st. germain, lemon, ginger, club soda*

Continental Sour | *bulleit rye whiskey, oloroso, lemon, sugar, garnacha*

Foggy Hill | *del maguey vida, yzaguirre gran reserva, cynar, aperol, orange cloud*

Emerald Coin (spirit free) | *seedlip grove 42, honeydew, lemongrass, lime, celery, beet paint*



MEETING REFRESHMENTS

COFFEE & TEA

La Colombe Freshly Brewed Coffee, Decaffeinated, Harney & Son Tea \$100 per gallon

Barista Station - cappuccino, espresso, latte (plus \$300 Barista Fee) \$10 each

Freshly Brewed Iced Tea - Black Tea, Jasmine & Green Tea \$90 per gallon

HOUSE-MADE ORGANIC JUICES, SOFT DRINKS AND MINERAL WATER

Super Verde, LV Special \$12 each

Super Orange, LV Special \$12 each

Assorted Soft Drinks & Mineral Waters \$8 each

FOOD

Fresh Cut Market Fruits \$18 per person

Whole Fruit \$10 per person

Assorted Cookies, Freshly Baked \$75 per dozen

Assortment of Miniature Xuxos - Spanish filled mini croissant \$85 per dozen

Assortment of Muffins \$75 per dozen

Banana Bread and Pound Cake \$18 per person

Mixed Nuts \$45 per pound



BREAKFAST

BAZAAR BREAKFAST

Buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Minimum 20 guests.
\$150 Labor charge plus \$4 additional per guest applied for food service of less than 20 guests.

BAZAAR CONTINENTAL

\$45 per person

Yogurt Parfait with Homemade Granola
Freshly Sliced Seasonal Fruit & Organic Berries
Assorted House-made Miniature Xuxos & Muffins
Fresh Squeezed Orange & Ruby Red Grapefruit Juice
La Colombe Freshly Brewed Coffee, Decaffeinated, Harney & Son Tea

BAR CENTRO EXPERIENCE

\$85 per person

Yogurt Parfait with Homemade Granola
Freshly Sliced Seasonal Fruit & Organic Berries
Assorted House-made Miniature Xuxos & Muffins
Selection of Spanish Palmeras
Breakfast Croissant *eggs, country ham, white cheddar cheese*
BLT Sandwich *applewood smoked bacon, frisee lettuce, tomato, herb aioli*
Fresh Squeezed Orange & Ruby Red Grapefruit Juice
La Colombe Freshly Brewed Coffee, Decaffeinated, The Art of Tea

SUPPLEMENTS

price per person, per selection

'Torrijas'; The French Toast-Spanish Connection 10 *sweet soaked Spanish toast*
Banana-Almond Toast 10 *almond butter, sliced bananas, toasted hazelnuts*
Avocado Toast 12 *crushed avocado, pickled onions, sprouts*
Smoked Lox Toast 15 *whipped cream cheese, everything bagel spice, fried capers*
Embutidos 15 *Spanish and domestic cured meats served with pan con tomate*

BREAK STATION

Break Stations are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Minimum 20 persons. \$150 Labor charge plus \$4 additional per guest applied for food service of less than 20 guests.

WELCOME BREAK

\$34 per person

House-made Cold Pressed Juices

Super Verde: *Ginger, Spinach, Green Apple, Cucumber, Lemon & Kale*

Pura Vida: *Carrots, Beets, Lemon, Ginger & Orange*

Assorted House-made Miniature Xuxos & Muffins

Yogurt Parfait with Homemade Granola*

SWEET BREAK

\$48 per person

Assorted House-made Miniature Xuxos & Muffins

Selection of Cookies, Freshly Baked

Selection of Spanish Palmeras

CHEESES & EMBUTIDOS

\$48 per person

Assorted Spanish Cured Meats and Cheese

Marinated Olives, Roasted Marcona Almond and Membrillo

Spanish Breaksticks

THE BAZAAR TABLE LUNCH MENU

\$100 per person.

Minimum of 20 guests. No selections needed, full menu will be served.

Allergy substitutions will be provided with previous notice.

Ferran Adrià Modern Olives *liquid Arbequina olive, Gordal olive, Manzanilla olives*
Super-Giant Pork-Skin Chicharrón *wasabi espuma, furikake, pimenton, sherry vinegar salt*
Embutidos *Spanish and domestic cured meats served with pan con tomate*

Sloppy Joe *beef bolognese, straw potatoes, parker roll*
Croquetas de Pollo *chicken-bechamel fritters*
Organized Caesar Salad* *egg yolk sauce, parmesan cheese, air croutons*

Wagyu Beef Cheeks *braised beef cheeks, potato, carrots, demi-sec tomato*
Spanish Octopus *potato espuma, fried potato, chorizo*
Josper Roasted Cauliflower *egg yolk emulsion, Idiazabal crisp, lemon, fresh herbs*

DESSERTS

Assortment of sweets

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



THE MIDDAY LUNCH MENU

\$75 per person.
Minimum of 20 guests. Selection needed for entrée only

Endive Salad *orange, goat cheese, marcona almonds*

“Beefsteak” Tomato Tartare *tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves*

Embutidos *Spanish and domestic cured meats served with pan con tomate*

Please select one of the following:

Wagyu Beef Cheeks *braised beef cheeks, potato, carrots, demi-sec tomato*

Ora King Salmon *saffron butter sauce, black garlic escabeche*

Miso Chicken *mustard caviar, dates, mustard greens, ajillo chicken jus*

For the table

Piquillo Peppers *“Julian de Tolosa” confit piquillo peppers*

Buttered Potato Purée *butter, butter, more butter, some potatoes*

DESSERTS

Assortment of sweets

