

SUGARCANE®

→ RAW BAR GRILL ←

LAS VEGAS



→ about us ←

welcome to a home away from home

At SUGARCANE raw bar grill, we invite all our guests to “kick back, eat well and stay awhile.” Embarking on a quest to celebrate the simple pleasures in life – eating well and celebrating with friends – we focus on the “shared experience” that comes together through our globally inspired menu of small and large plates, handmade artisan cocktails, robust rum offerings and energetic yet laid-back ambiance. SUGARCANE raw bar grill represents an escape from your daily life: a place that’s warm, welcoming and unique in both its spirit and soul.



→ general info ←

address	SUGARCANE raw bar grill Restaurant Row at The Venetian® 3355 Las Vegas Blvd South, Suite 112, Las Vegas, NV 89109
phone	702.414.2263
website	www.sugarcanerawbargrill.com
executive chef & partner	Timon Balloo
las vegas executive chef	Ryan Nuqui
events manager	Nicole Wack lasvegasevents@sugarcanerawbargrill.com
space	6,376 square feet, 195 total seats restaurant reception capacity: 400
main dining room	75 seated 75 reception
private dining room	36 seated 40 reception
lounge	100 seated 150 reception
half venue buyout	150 seated 250 reception
full venue buyout	200 seated 400 reception
venue features	<ul style="list-style-type: none">• conveniently located on Restaurant Row at the entrance to Sands convention center• open floor plan inspired by traditional Cuban architecture with a mix of organic textures, wrought iron detailing and vintage lighting• one drop down screen with projector and two flat screen TVs with additional options for branding• full service wrap-around bar featuring over 125 boutique rums

→ event info ←

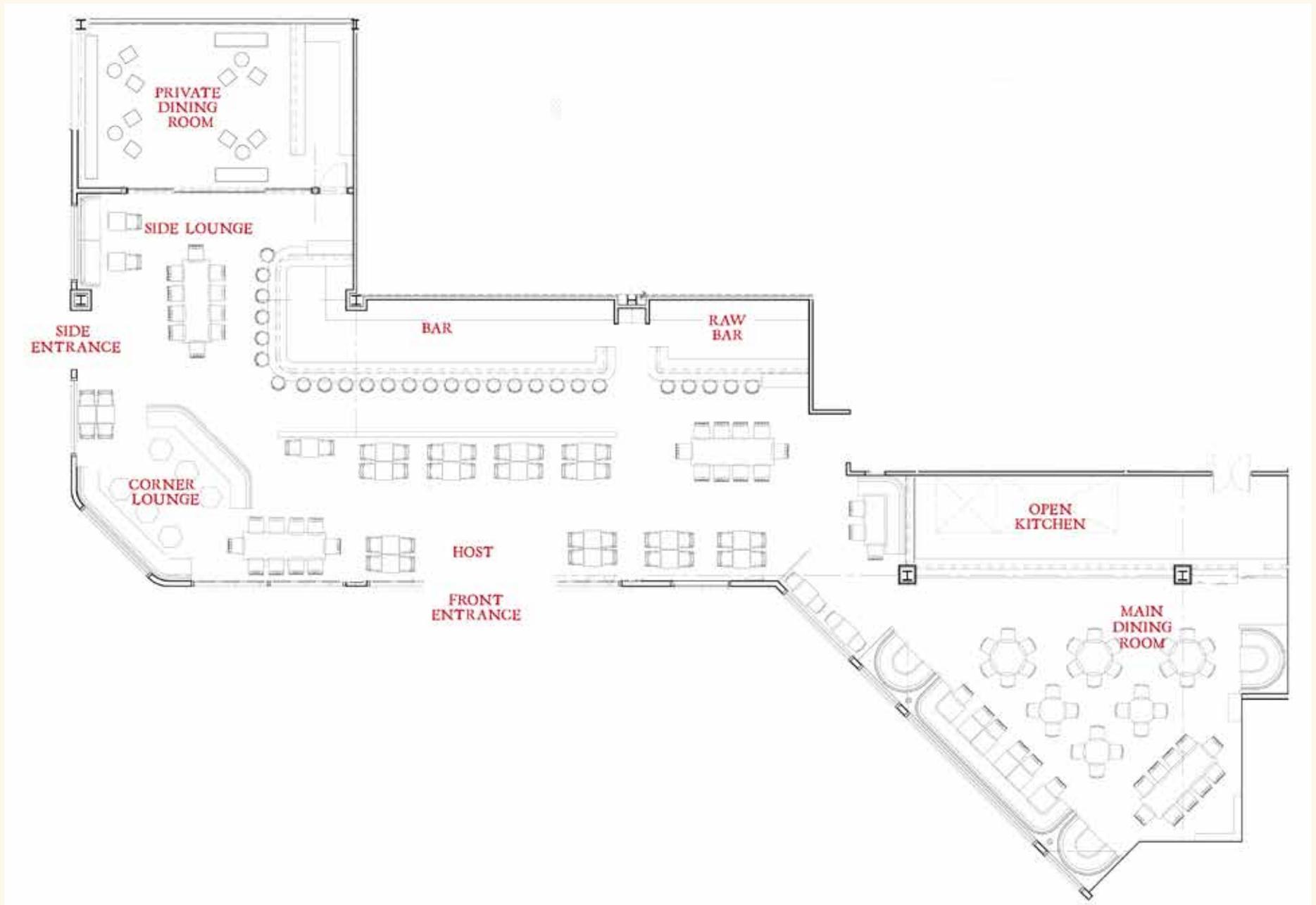
We know you have countless choices of venues in Las Vegas – but none of them delivers the special soulful style that is synonymous with SUGARCANE raw bar grill.

SUGARCANE raw bar grill Las Vegas' dedicated events team offers a wealth of experience in bringing both social and corporate events to brilliant life. We work closely with you to design an event that suits – and exceeds – your every request.

From customizing just-right menus for your group's specific food and beverage needs, to managing entertainment and audio visual elements, to overseeing critical details like flowers and festive décor, we're here to make your event unforgettable for your guests – and easy for you.



↔ floor plan ↔



↔ cuisine ↔



At SUGARCANE raw bar grill, globally inspired small plates come from three kitchens – an open fire grill, raw bar and traditional kitchen – overseen by award-winning Chef Partner Timon Balloo.

Our open fire grill continues the timeless tradition of cooking over a blazing fresh fire fueled by locally-sourced wood. Our raw bar dishes are served both in their “classic” form as well as our own innovative interpretations. And our traditional kitchen creates dishes that represent Chef Timon’s signature style: the juxtaposition of bold flavors made for sharing, prepared on small plates.



↔ beverages ↔

Rum is at the heart of our cocktail program: in addition to being our namesake, sugarcane is the primary ingredient in the production of rum. Our bars feature some of the largest rum selections on the market.

Try some of our signature cocktails, such as the **Tobacco Rum Old Fashioned** with Mount Gay Black Barrel rum, maple, Angostura bitters and homemade cigar bitters, or the **Rum 'n' Bramble**, made with Flor de Caña 7yr Añejo rum, yuzu, dry vermouth, agave, blackberry purée, cardamom bitters and fresh basil.

Our expert mixologists are at your service to ensure that the cocktail program at your event is flawlessly executed.



↔ design ↔



main dining room



bar & lounge



private dining room



bar & lounge

↔ design ↔



main dining room



main dining room



bar & private dining room



bar & lounge