



SPECIAL EVENTS



Oyster
BAR
AT RED ROCK



WHO WE ARE

Located in the heart of Summerlin inside Red Rock Resort Casino and Spa, Naxos Taverna is the perfect venue to host your next personal or professional event. With multiple dining areas, a dedicated private dining room, and a one-of-a-kind Bread Bar experience, Naxos Taverna provides plenty of customizable options for your next event.

ATMOSPHERE

Inspired by the taverns of Greece, Naxos Taverna at Red Rock Casino Resort & Spa is a story of exemplary culinary experience, purity of flavors, and gracious hospitality that captures the spirit of its namesake, Naxos. An island in the Aegean Sea, southeast of Greece, Naxos was heralded in ancient times as the isle of Dionysus, the god of wine and celebration. An Elevated traditional style Taverna featuring contemporary Greek fare, Naxos Taverna serves approachable Mediterranean seafood-focused cruising cooked from the soul.

RED ROCK OYSTER BAR

Boasting one of the largest and freshest seafood menus in the city, Red Rock Oyster Bar at Naxos showcases more than 25 types of fish and several varieties of oysters, along with other seafood specialties, including the world-famous pan roast. Featuring an award-winning wine list, Red Rock Oyster Bar at Naxos brings the Summerlin area a dining experience unlike any other.

ROOM CAPACITY SPECS

- 2,800 sq/ft
- 200 Guests Max • Seated Dinner Service
- 275+ Guests Max • Cocktail Hour

TECHNICAL CAPABILITIES

- Flat Screen TV in the Private Dining Room with A/V Branding Capabilities







MAIN DINING ROOM

ATMOSPHERE

Hardwood flooring and marble countertops combine to recreate a traditional Greek taverna. Adorned with an olive tree in the center of the room, the dining room can be combined with other areas to create a variety of seating options. Guests can also sit at the 10 person Bread Bar which offers an open view of the kitchen as they prepare fresh bread, steaks and chops.

ROOM CAPACITY SPECS

- 1,716 sq/ft
- 100 Guests Max • Seated Dinner Service
- 150 Guests Max • Cocktail Reception

EXCLUSIVE SERVICE

- Portable Bar and Private Bartender Capabilities

PRIVATE DINING ROOM

ATMOSPHERE

An intimate private dining experience with a vaulted hardwood ceiling and suspended chandeliers can be used for a variety of event types. A dedicated entrance directly from the casino floor ensures ease of access for all your guests.

ROOM CAPACITY SPECS

- 500 sq/ft
- 35 Guests Max • Seated Dinner
- 45 Guests Max • Cocktail Reception

**Food & Beverage Minimum may apply*

CUSTOMIZABLE ROOM OPTIONS

- Seated Dinner and/or Cocktail Reception Style Events Available
- Flat Screen TV with A/V Branding Capabilities





TERRACE

ATMOSPHERE

A unique dining area adjacent the main dining room, the Terrace offers open views of the casino floor and a dedicated entrance for your guests.

ROOM CAPACITY SPECS

- 600 sq/ft
- 60 Guests Max • Seated Dinner Service
- 80 Guests Max • Cocktail Reception

EXCLUSIVE SERVICE

- Portable Bar and Private Bartender Capabilities

OYSTER BAR

King Crab

Buffalo Fried Oysters Shrimp

The Combo
SHRIMP CLAMS & LOBSTER

Lobster Roll
Tuna Tacos

OYSTER BAR

NAXOS
Taverna

RED ROCK OYSTER BAR

ATMOSPHERE

A 20-seat Oyster Bar with direct access from the casino floor; Red Rock Oyster Bar can be utilized as a dedicated event space/experience or combined with another section of the venue as additional seating.

ROOM CAPACITY SPECS

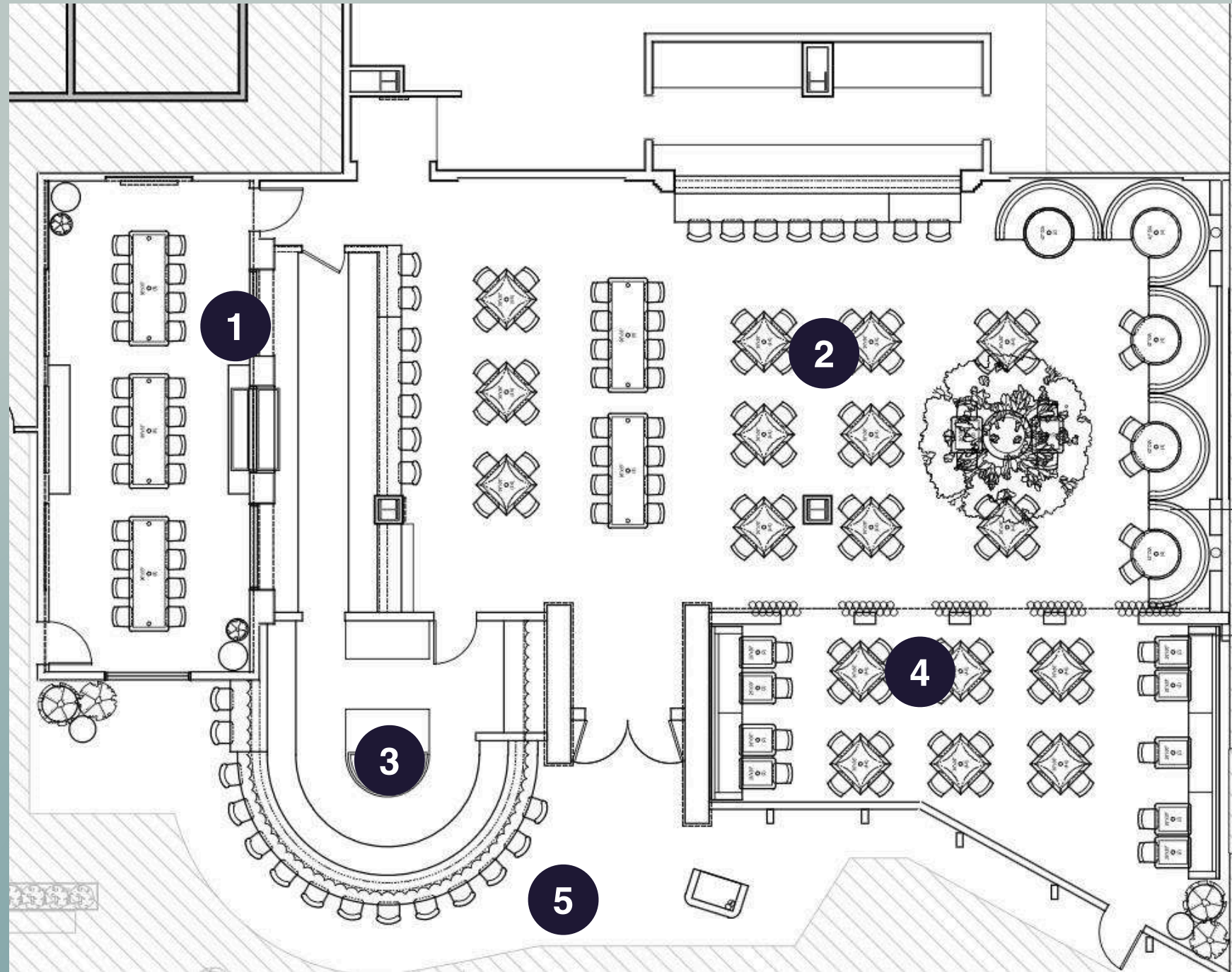
- 20 Guests Max • Seated Dinner





FLOOR PLAN

- 1.) Private Dining Room
- 2.) Main Dining Room
- 3.) Red Rock Oyster Bar
- 4.) Terrace
- 5.) Casino





TSIPLO
Greek Spirit



MENU PRICING

DINING

Seated dinner menus are priced from \$80+ per person, with the ability to customize with additional menu enhancements.

- Server Passed/Cocktail Reception Menus Begin at \$90/per person.

DRINKING

Multiple Beverage Packages are Available Including:

- Premium Open Bar Package
- Ultra Premium Open Bar Package
- Pre-Selected Wines
- Custom Prepared Wine Pairings (for Seated Dinners Only)
- Beverage Packages on Consumption Also Available

Group Dining Menu | \$95 PER PERSON

*ALL MENUS START WITH DIPS AND SPREADS FOR THE TABLE

Beet Hummus | Ajvar | Whipped Feta | Tzatziki | Muhammara | Marinated Greek Olives & Herbed Feta

FIRST COURSE | CHOOSE 2

Kataifi Wrapped Prawns
- *Kalamata Olive Aioli*

Chicken Kaftedes
- *Tomato, Feta, Chili, Mint*

Marouli Salad
- *Little Gems, Cucumber, Olives, Feta*

Green Chickpea Falafel
- *Tahini Yogurt, Red Schug*

Hamachi
- *Lemon, Caper, Pine Nuts, Olive Oil*

Greek Salad
- *Pickled Shallots, Marinated Feta*

Spanakopita
- *Kefalograviera Cream*

Lavraki
- *Green Tomato, Scallion, Dill, Lemon, Olive Oil*

Tabouli Salad
- *Parsley, Tomato, Lemon Vinaigrette*

Tuna Crudo
- *Citrus, Sesame, Yogurt Glykopikros*

Group Dining Menu | \$95 PER PERSON

ENTRÉES | CHOOSE 3

Faroe Island Salmon
- Sunchokes, Chermoula

Braised Lamb Shank Kotsi
- Chickpeas, Tomato, Olive

Lemon-Garlic Jidori Chicken
- *Crushed Potato, Dill*

Fire Roasted Briam
- *Tomato, Oregano, Braised Lentils*

Beef Kofta
- *Pickled Onion, Tzatziki, Lemon Oil*

Charcoal Grilled Skirt Steak
- *Salsa Verde*

Pan Roasted Chilean Sea Bass | Add \$20/person
- *Tomato, Olive*

Lamb Chops | Add \$20/person
- Mint Yogurt, Sumac Onions

Spinach & Feta Crusted Tenderloin | Add \$20/person

24oz. Prime Bone-In Ribeye | Add \$30/person
- *Horseradish Yogurt*

MARKET SIDES | CHOOSE 2

Roasted Baby Carrots
- *Mint Yogurt, Aleppo Chili*

Crispy Fingerling Potatoes
- *Kefalotyri Cheese, Lemon*

Spiced Baby Cauliflower
- *Sweet Onion Puree, Raisins*

Roasted Sweet Potatoes
- *Za'atar Yogurt, Pomegranate*

Spanakorizo
- *Spinach Rice*

Horta-Braised Leafy Greens
- *Onion, Lemon, Feta, Dill*

*INCLUDES CHEF'S SELECTION OF DESSERTS



Group Dining Menu Additions | À LA CARTE

CHILLED SEAFOOD PLATTER | 140 (Serves 4)

East & West Coast Oysters

½ Maine Lobster

Alaskan King Crab

Poached Gulf Prawns

CHARCOAL ROASTED PLATTER | 150 (Serves 4)

Gulf Oysters
- *Preserved Herb-Lemon Butter*

Cherry Stone Clams
- *Harissa Butter, Chorizo Crumb*

Head-On Prawns
- *Salsa Verde*

½ Maine Lobster
- *Red Schug, Charred Lemon*

½ lb Alaskan King Crab
- *Lemon Aioli, Cilantro*

WHOLE FISH & SEAFOOD FROM AROUND THE WORLD Cooked Whole & Served Deboned with Charred Lemon & Sea Salt

Lavraki (Loup de Mer / Branzino) | MP

Fagri-Sea Bream | MP

Royal Dorade | MP

St. Pierre-John Dory | MP

Maine Lobster | MP

Passed Hors d'Oeuvres | \$80 PP (ONE HR), \$95 PP (TWO HRS CHOOSE 5)

COLD

Lobster Roll

- House-Made Brioche,
Lemon-Herb Aioli

Roasted Artichoke Crostini

- Salsa Verde

Beet Hummus

- Crispy Pita, Olive Crumble

Roasted Baby Beets

- Farmers Cheese, Pita Chip

Aged Spanish Ham

- Tomato Compote, Crostini

HOT

Green Chick Pea Falafel

- Tahini Yogurt, Red Schug

Chicken Kaftedes

- Tomato, Feta, Chili, Mint

Mini Lamb Leg Gyro

- Tzatziki, Garlic Pita

Mini Beef Kofta

- Pickled Onion, Tzatziki, Lemon Oil

Kataifi Prawn

- Kalamata Olive Aioli

Lamb Chops (\$10/pp)

- Mint Yogurt, Sumac Onions

Mini Crab Cakes

- Lemon Aioli

Seafood Pan Roast

- Lobster, Shrimp and Crab Bisque

Chicken Souvlaki

- Pickled Onion, Tzatziki, Lemon Oil

Beverage Packages | PER 2 HRS OF OPEN BAR

\$45 PACKAGE

WINE/SPARKLING

- La Marca Prosecco
- Terlato Pinot Grigio
- Lu & Oly Chardonnay
- J Vineyards Pinot Noir
- Banshee Cabernet Sauvignon

BEER

- Modelo
- Coors Light
- Stella Artois
- Mythos Greek Lager

SPIRITS

- Ketel One Vodka
- Tito's Vodka
- Bulldog Gin
- Bacardi Superior Light Rum
- Jack Daniel's
- Jameson
- Four Roses Bourbon
- Bulleit Rye
- Chivas Regal 12yr
- Glenlivet 12yr
- Olmeca Altos Tequila
- Cazadores Blanco Tequila

\$55 PACKAGE

WINE/SPARKLING

- La Marca Prosecco
- Alpha Estate Sauvignon Blanc
- William Hill Chardonnay
- Four Graces Pinot Noir
- Banshee Cabernet Sauvignon

BEER

- Modelo
- Coors Light
- Stella Artois
- Mythos Greek Lager

SPIRITS

- Grey Goose Vodka
- Tito's Vodka
- Hendrick's Gin
- Nolet's Silver Gin
- Diplomatico Planas Rum
- Buffalo Trace Bourbon
- Jameson
- Whistle Pig 6yr Rye
- Johnnie Walker Black
- Glenlivet 12yr
- Casamigos Blanco
- Casamigos Reposado
- Casamigos Añejo



THANK YOU

Our events team looks forward to hearing from you!

CONTACT

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