PLUS: 2015 EVENT STYLE AWARD WINNERS & FINALISTS

BASH

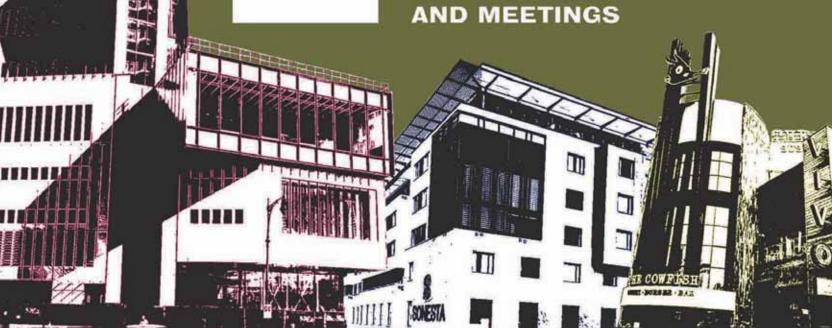
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Venue & Supplier Guide 2016

735 NEW LOCATIONS & NEW IDEAS FOR EVENTS



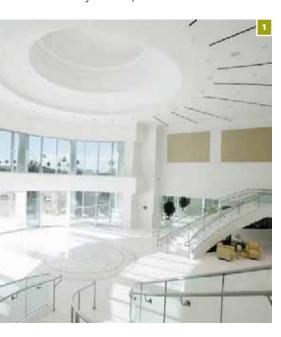
CHOOSE YOUR OWN ADVENTURE

Flexible venues allow hosts to customize the space for events and meetings.

Located five minutes from McCarran International Airport and the Las Vegas Strip, freestanding event facility **1 International** Peace Education Center—known as IPEC opened in August. With more than 20,000 square feet of meeting and event space, the venue is suitable for corporate meetings, conferences, training seminars, weddings, or reunions. Features include a 10,000-squarefoot ballroom, a 5,000-square-foot reception foyer, a 1,300-square-foot multipurpose room, and five other conference rooms. The venue, owned by the Family Federation for World Peace and Unification, also offers overnight accommodations for as many as 200 people. (6590 Bermuda Road, 702.970.2010, ipeclv.com)

Event and entertainment facility group the Venues Group opened the Venue Las Vegas downtown in February 2015. The site has 36,000 square feet of versatile event and meeting space covering two stories and a rooftop patio, including six indoor and outdoor spaces. It can hold as many as 2,000 guests. (750 Fremont St., 702.575.1990, thevenue lasvegas.com)

The Celebrity Cars Las Vegas showroom, which is available for private events, moved to a new 20,000-square-foot location in February 2015. The cavernous space on Dean Martin Drive has a full-service bar and holds 1,500 for receptions. For car shows, the venue holds 80 vehicles inside and another 200 outside. (7770 Dean Martin Drive, Suite 301, 702.818.1031, celebritycars.com)





Private Time

These venues offer private dining rooms for groups in a range of sizes.

Chef Julian Serrano's Italian small-plates concept Lago debuted at the Bellagio in April. With design inspired by the Italian Futurismo movement of Milan, the venue features a colorful mosaic that depicts an aerial map of Milan, while the interior has a glass-and-chrome bar and arched windows that overlook the Fountains of Bellagio. The 6,650-square-foot space seats 270 and has a private dining room adjacent to the main dining room. (3600 South Las Vegas Blvd., 866.259.7111, bellagio.com)

The Miami-based restaurant Yardbird Southern Table & Bar debuted a Las Vegas location in January 2015 at the Venetian. The menu features Southern cuisine staples such as fried chicken, deviled eggs, and shrimp 'n' grits, along with menu items specific to the Las Vegas location including an 18-ounce smoked tomahawk pork chop. Adding a glamorous vibe to the decor are 75 photos of photos of film stars, musicians, and other celebrities from photographer John R. Hamilton. The 8,000-square-foot restaurant seats 180 and has private dining for 16 seated guests or receptions of 25. (3355 South Las Vegas Blvd., 702.297.6541, runchickenrun.com)

Restaurateurs Elizabeth Blau and chef Kim Canteenwalla opened Andiron Steak & Sea in Summerlin in March 2015. Combining traditional steak house elements with vegetarian and seafood options, the restaurant offers food that can be grilled, shucked, or seared. Inspired by Hamptons cottages, the navy and cream-colored interior was designed by Design Bureaux and has a glass-walled kitchen and floor-to-ceiling plantation shutters in the main dining room, which seats 150. Together, the bar and patio area seats 88 people, while the private dining room seats 40. (1720 Festival Plaza Drive, 702.685,8002, andironsteak.com)

Chef Michael Mina opened **Bardot Brasserie** at Aria Resort & Casino in January 2015. The French concept serves decadent items such as a foie gras parfait, a croque-madame, fruits de mer seafood towers, and an oversize chocolate macaron. The space, with more than 5,400 square feet in the front-of-house areas, seats 206 and has a private dining room that seats 45 guests. (3730 South Las Vegas Blvd., 877.230.2742, aria.com)



During the "Create Your Own Pie Competition" workshop offered by Flour & Barley (702.430.4430, flourandbarley .com), groups compete to make the most delicious and unique pies by answering a series of questions presented by a group leader. The team that builds the tastiest pizza is declared winner by a panel of judges, such as the company C.E.O. and team leaders. The teambuilding package includes an antipasti platter of cured meats and cheeses, all the ingredients and toppings to create the pizzas, and a two-hour open bar. Pricing is \$100 per person; a minimum of 20 guests and two hours is required. —Michele Laufik