

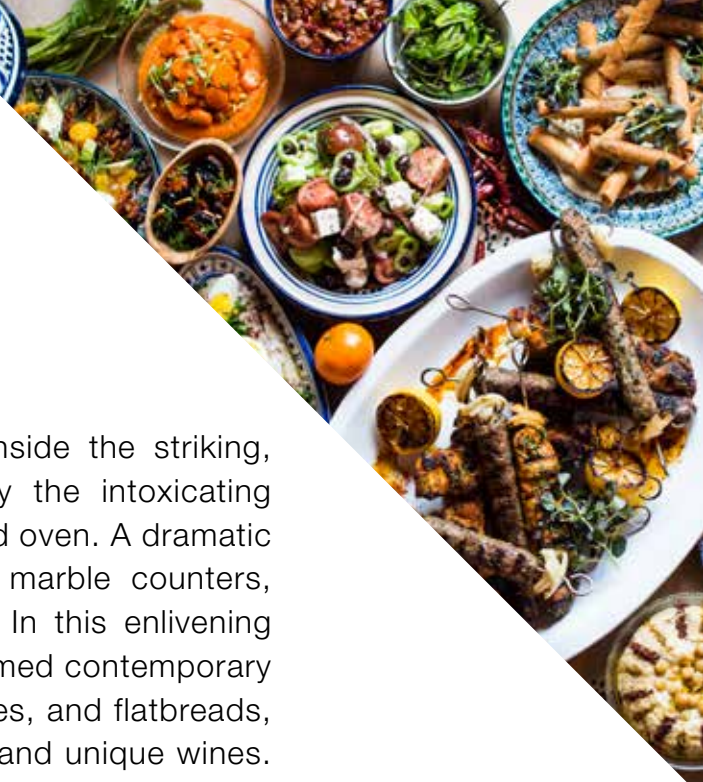
# SLS

“Top 100 Hot Spot  
Restaurants in America”  
*OpenTable*



SLS LAS VEGAS®

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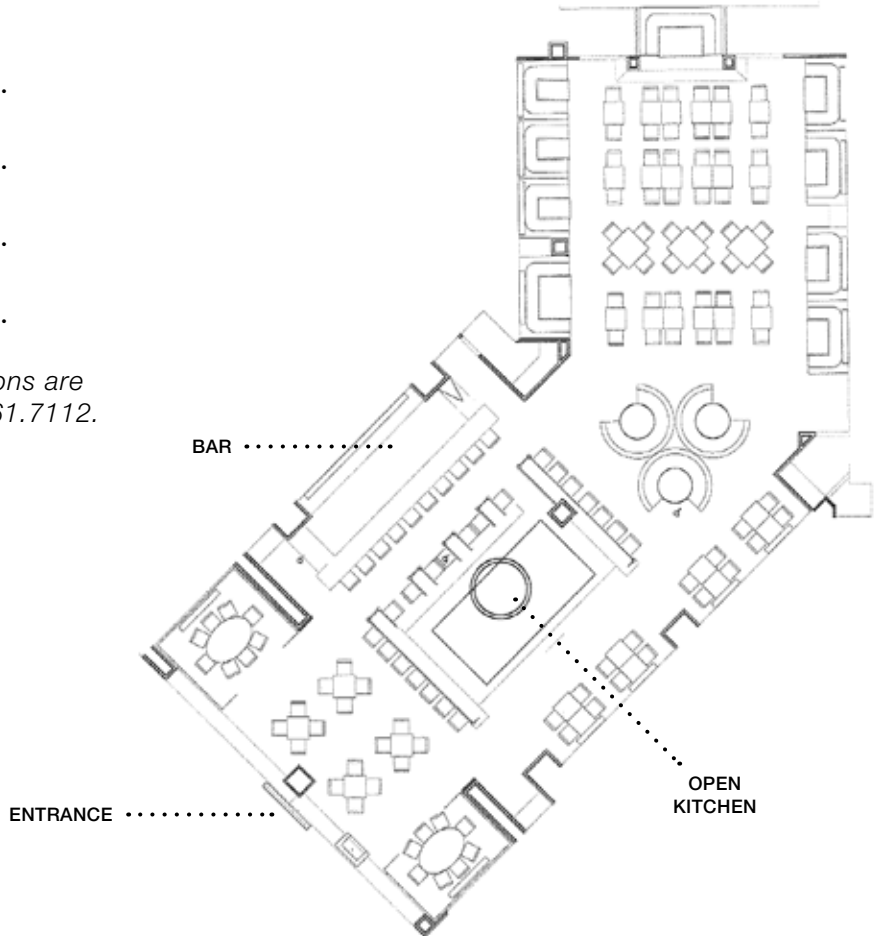


Cleopatra is legendary. Cleo is unforgettable. Step inside the striking, pyramid-shaped entrance, and you're transported by the intoxicating aromas of the open kitchen and its central brick-covered oven. A dramatic pitched roof, Moroccan tiles and chandeliers, white marble counters, and emerald-green curtains create a warm elegance. In this enlivening atmosphere, Chef Danny Elmaleh showcases his acclaimed contemporary Mediterranean cuisine of seasonal shared plates, mezzes, and flatbreads, complemented by a selection of handcrafted cocktails and unique wines. Hailed as "one of the most distinctive restaurants to arrive on the Boulevard in years" by *Vegas Magazine*, Cleo is a one-of-a-kind dining destination.

**CAPACITIES**

- Reception: 250 guests  
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- Seated: 170 guests  
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- Partial Buyout Reception: 100 guests  
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- Partial Buyout Seated: 90 guests  
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*For groups of 14 guests or fewer, reservations are available at [sllasvegas.com/cleo](http://sllasvegas.com/cleo) or 702.761.7112.*



[VIEW VIRTUAL TOUR >](#)



## *chef* **DANNY ELMALEH**

Chef Danny Elmaleh, the culinary mastermind behind many of sbe's most renowned restaurants, is best known for his award-winning concept, Cleo. He draws from diverse cultures to create richly textured shareable plates, which encourage a warm, social dining experience.

Elmaleh's interest in cross-cultural cuisine was first inspired by his experience growing up with a Moroccan father and Japanese mother. He trained at the prestigious Culinary Institute of America in New York and began his career at Jean Moulin in Japan. He went on to work in the kitchens of Ristorante Giannino in Milan and Melisse and Lemon Moon in Los Angeles. In 2006, Elmaleh opened his own restaurant, Celadon, and was dubbed a "Rising Star Chef" by StarChefs.com the following year. At Celadon, he met Katsuya Uechi, forging the relationship that led to his role at sbe and his contribution to its distinctive restaurant brands.

For more information, visit [cleorestaurant.com](http://cleorestaurant.com).



DINING ROOM



SEMI-PRIVATE TABLE



## GROUP DINING MENUS

### FAVORITES

**Hummus with Tahini**

Served with Laffa

**Shishito Peppers**

Parmesan

**Greek Salad**

Feta, Olives, Tomato, Cucumber, Oregano

**Roman Flatbread**

Tomato, Nicoise Olives, Aged Mozzarella

**Three Kebab Platter\***

Lamb Kefta, Chicken, Waygu, with Saffron Rice

**Sticky Toffee Pudding**

Butterscotch, Walnut Feuilletine, Vanilla Gelato

\$50 per person

### SIGNATURES

**Hummus with Tahini**

Served with Laffa

**Cauliflower**

Vadouvan, Cashews

**Garlic Shrimp**

Gigante Beans, Castelvetrano Olives, Lemon

**Beet Salad**

Pickled Beets, Avocado, Walnuts, Pomegranate

**Chicken Tagine**

Preserved Lemon, Almonds, Olives

**Brussels Sprouts**

Capers, Almonds, Vinaigrette

**Grilled Hanger Steak\***

Grilled Peewee Potatoes, Spoon Salad

**Kale Flatbread**

Creme Fraiche, Parmesan, Garlic Oil

**Sticky Toffee Pudding**

Butterscotch, Walnut Feuilletine, Vanilla Gelato

\$65 per person

### EMERALD

**House Pickles****Hummus with Tahini**

Served with Laffa

**Shishito Peppers**

Parmesan

**Spicy Cigars**

Dry-Aged Ground Beef, Lebaneh

**Garlic Shrimp**

Gigante Beans, Castelvetrano Olives, Preserved Lemon

**Greek Salad**

Feta, Olives, Tomato, Cucumber, Oregano

**Brussels Sprouts**

Capers, Almonds, Vinaigrette

**Seasonal Mushroom Flatbread**

Gruyere, Fresno Chili, Wilted Arugula

**Kebab Platter\***

Waygu Beef, Chicken, Lamb Chops, with Saffron Rice

**Desserts**

Chef's Selection of Gourmet Desserts

\$75 per person

*All prices are per person and exclude beverages, tax, fees, and gratuity.*

*\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*



**ROYALTY**

**House Pickles**

**Hummus with Tahini**

Served with Laffa

**Tuna Tartare\***

Orange, Olives, Harissa, Avocado

**Borek**

Cheese-Filled Puff Pastry

**Shishito Peppers**

Parmesan

**Greek Salad**

Feta, Olives, Tomato, Cucumber, Oregano

**Grilled Octopus**

Celery, Potatoes, Lemon Vinaigrette

**Brussels Sprouts**

Capers, Almonds, Vinaigrette

**Chicken Tagine**

Preserved Lemon, Almonds, Olives

**Merguez Flatbread**

Peppers, Onion, Smoked Mozzarella

**Grilled Hanger Steak\***

Grilled Peewee Potatoes, Spoon Salad

**Desserts**

Chef's Selection of Gourmet Desserts

\$100 per person

**CLEOPATRA'S FEAST**

**House Pickles**

**Hummus with Tahini**

Served with Laffa

**Oysters\***

Chili-Lime Mignonette, Granite

**Spanikopita**

Spinach-Filled Puff Pastry

**Greek Salad**

Feta, Olives, Tomato, Cucumber, Oregano

**Garlic Shrimp**

Gigante Beans, Castelvetrano Olives, Preserved Lemon

**Brussels Sprouts**

Capers, Almonds, Vinaigrette

**Seasonal Mushroom Flatbread**

Gruyere, Fresno Chili, Wilted Arugula

**Chicken Tagine**

Preserved Lemon, Almonds, Olives

**Cauliflower**

Vadouvan, Cashews

**Rib Eye\***

Smashed Potatoes

**Desserts**

Chef's Selection of Gourmet Desserts

\$125 per person

*All prices are per person and exclude beverages, tax, fees, and gratuity.*

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## BEVERAGE PACKAGES

### BEER & WINE

Draft Beer

House Red, White & Sparkling Wine

\$25 per hour

### PREMIUM BEER & WINE

Premium Beer

Our Sommelier's Selection of Premium Red, White & Sparkling Wine

\$30 per hour

### STANDARD BAR

Draft Beer

House Red, White & Sparkling Wine

Well Liquor

\$30 per hour

*Add Specialty Cocktails \$5 per hour*

### PREMIUM BAR

Premium Beer

Our Sommelier's Selection of Premium Red, White & Sparkling Wine

Premium Liquor

\$35 per hour

*Add Specialty Cocktails \$5 per hour*

All prices are per person and exclude tax, fees, and gratuity. All packages include soft drinks, coffee, and tea. Bottled water and energy drinks are not included.  
You must be 21 or older to consume alcohol. Please drink responsibly.