**THE LATEST FROM VEGAS**

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**Caesars Palace Las Vegas Announces New $75 Million Julius Tower**

As the 50th Golden Anniversary beckons, the evolution of Caesars Palace Las Vegas continues with the reimagining of the iconic hotel’s original tower, the Roman Tower, to be completely reborn as the new Julius Tower. Never resting on its laurels, the $75 million Las Vegas hotel tower renovation is part of an ongoing brand transformation of the Las Vegas resort that has welcomed millions of visitors from its center Strip vantage point beginning Aug. 5, 1966. Expected to welcome its first guests Jan. 1, 2016 with rates starting at $149, the new 587-room Julius Tower will feature new design-savvy, modern rooms and suites. The Julius Tower is the latest piece of a $1 billion investment, cementing Caesars Palace as the premier resort at the center of the Las Vegas Strip. For more information, contact Chandra Knee, Caesars Entertainment, cknee@caesars.com.

**Hakkasan Group Unveils New Nightlife Experience at ARIA Resort & Casino Set to Open Spring 2016**

Global hospitality company Hakkasan Group announced its latest nightlife venture, JEWEL. Continuing with the next generation of luxury entertainment offerings, JEWEL will take over the former space of HAZE Nightclub at ARIA Resort & Casino in Las Vegas. The intimate destination is set to open Spring 2016. Designed by the internationally renowned Rockwell Group, JEWEL spans more than 24,000 square feet with a capacity of up to 1,925 guests. The multi-level venue will encompass a main club with an overlooking mezzanine level complete with five unique and secluded suites situated above the dance floor, each with its own exclusive entry. The DJ booth, a space conducive to a variety of musical performances, will lead JEWEL in pioneering a first-of-its-kind production wall featuring dual-sided LED video screens and special effects lighting, also allowing for 360-degree movement. Filled with unexpected features and precious finishes throughout the space, JEWEL will provide a coveted experience for its guests – a treasured moment like no other. For more information, contact Stephanie Capellas. Hakkasan Group, scapellas@hakkasan.com.

**World Trade Center Las Vegas Announces Partnership with World Trade Center Seoul**

The Las Vegas Convention and Visitors Authority (LVCVA) and the Consumer Electronics Association (CEA) have announced a Memorandum of Understanding (MOU) between the World Trade Center Las Vegas and the World Trade Center Seoul that will help enhance international business relationships. The WTC Seoul is owned and operated by the Korea International Trade Association (KITA) which is the largest business organization in Korea with more than 71,000 member companies. Through the agreement, Las Vegas and Seoul can co-market under the World Trade Center brand creating access to key trade information, market research, and facilitate business trade missions around the world. The World Trade Centers Association encourages mutual assistance and cooperation among its members. In 2010, CEA was granted the rights to the World Trade Center Las Vegas license and partnered with the LVCVA in an effort to attract more international visitors and trade events to Las Vegas. For more information, contact Heidi Hayes, LVCVA, hhayes@lvcva.com.

**New York City's Carbone Debuts on Las Vegas Strip at ARIA Resort & Casino**

Carbone, the Greenwich Village sensation that made waves in New York City’s dining scene, made its debut in the entertainment capital of the world recently as it officially opened its doors at ARIA Resort & Casino in Las Vegas. Marking Major Food Group’s first domestic expansion outside of New York City, Mario Carbone, Rich Torrisi and Jeff Zalaznick introduce their celebrated concept to Las Vegas that reinvigorates classic Italian-American cuisine with unforgettable Captain tableside service, world-class-sourced ingredients, and award-winning culinary craftsmanship. For more information, contact Ashley Farkas, MGM Resorts International, afarkas@mgmresorts.com.

**Revered Chef Alain Ducasse Debuts Rivea and Skyfall Lounge at Delano Las Vegas**

Rivea and Skyfall Lounge, by Michelin-decorated chef Alain Ducasse, are now open atop Delano Las Vegas, the newest luxury hotel on the Strip. Rivea, the first location in the United States, and Skyfall Lounge bring together Riviera-inspired cuisine, celebrated libations, a chic casual atmosphere and the best views of Las Vegas. For more information, contact Ashley Farkas, MGM Resorts International, afarkas@mgmresorts.com.

**Guy Fieri’s El Burro Borracho Expected to Open Early 2016 at Rio All-Suite Hotel & Casino**

Rio All-Suite Hotel & Casino recently announced restaurateur, chef, author and Emmy Award winning television host Guy Fieri expects to open El Burro Borracho in early 2016. The restaurant will be Fieri’s second Las Vegas restaurant offering, the first being his popular Guy Fieri’s Vegas Kitchen & Bar at The LINQ Hotel & Casino. El Burro Borracho, or the Drunken Donkey in its literal translation, will bring a vibrant, fun atmosphere with the Guy Fieri touch. Guests will enjoy authentically prepared Mexican dishes with upscale touches and the signature, flavorful flair you would expect from Fieri. For more information, contact Chelsea Ryder, Caesars Entertainment, cryder@caesars.com.

**The Cosmopolitan of Las Vegas Announces Return of The Ice Rink at Boulevard Pool**

For the fourth consecutive year, The Cosmopolitan of Las Vegas will open The Ice Rink at Boulevard Pool. The normally tropical location will transform into a winter wonderland high above Las Vegas Boulevard. The Ice Rink will open on Nov. 20. Overlooking the heart of The Strip, visitors will enjoy skating on over 4,200 square feet of real ice, roasting s’mores by the fire, light snow showers, seasonal culinary offerings and breathtaking views at The Ice Rink this year. A light snowfall will occur every 30 minutes between 6 and 10PM every Wednesday through Sunday. For more information, please contact The Cosmopolitan of Las Vegas PR team at pr@cosmopolitanoflasvegas.com.

**MR CHOW Plans to Open in December 2015 at Caesars Palace**

Home to the greatest collection of celebrity chefs and restaurants in Las Vegas, Caesars Palace is pleased to announce that internationally renowned MR CHOW plans to open its seventh restaurant location in Dec. 2015. The luxurious Beijing cuisine eatery will transport guests to a glamorous, elegant and electric experience. Coupling fine dining with a raucous atmosphere, a visit to MR CHOW is sure to be an unforgettable memory. For more information, contact Chelsea Ryder, Caesars Entertainment, cryder@caesars.com.

**The Cosmopolitan of Las Vegas to Open World-Renowned Japanese Restaurant ZUMA in 2016**

The Cosmopolitan of Las Vegas and Azumi Group have announced a joint partnership, bringing the world-renowned contemporary Japanese restaurant ZUMA to the resort in late 2016. Created and co-founded by Chef Rainer Becker, ZUMA features modern Japanese cuisine and award-winning, world-class cocktails in an elegant and sophisticated environment. Inspired by the informal izakaya dining style, the international restaurant features a modern Japanese cuisine that is authentic but not traditional. For more information, please contact The Cosmopolitan of Las Vegas PR team at pr@cosmopolitanoflasvegas.com.

**'CRUSH Fridays Brunch Party' Will Become a New Weekly Daytime Destination at MGM Grand**

CRUSH at MGM Grand Hotel & Casino will welcome the cooler weather with the introduction of the all-new ‘CRUSH Fridays Brunch Party’ held from 2 to 6 p.m. every Friday. CRUSH Fridays Brunch Party will feature a high-energy atmosphere with VIP bottle service, DJs, live music, lighting elements and an exclusive menu from Corporate Executive Chef Billy DeMarco. The new menu will highlight breakfast and lunch favorites along with signature CRUSH Fridays Brunch Party items, including Snickers Pancakes with strawberry compote and sweet cream; Short Rib Hash mixed with roasted potatoes, piquillo peppers and eggs; and Bananas Foster French Toast topped with candied hazelnuts, among others. An array woodfired pizzas, paninis, sandwiches and salads round out the specialty menu with all items priced between $10 and $19. For more information, contact Jackie Soriano, Wicked Creative, Jackie.soriano@wickedcreative.com.

**Chef Mark LoRusso Moves to Costa di Mare Inside Wynn Las Vegas**

Wynn Las Vegas’ signature seafood restaurant was renamed Costa di Mare, with executive chef Mark LoRusso at the helm. The elevated restaurant concept will maintain the commitment of its previous iteration to sustainably sourced Mediterranean seafood from fisherman throughout the Italian coastline. Chef LoRusso began his tenure at Wynn Las Vegas as executive chef of Tableau where he introduced fresh, seasonal menus at the elegant daytime restaurant. He was then tapped to open Botero where he applied his playful approach to a sophisticated, classic steakhouse. LoRusso graduated from the Culinary Institute of America and worked with both Thomas Keller and Charlie Palmer, who he counts as mentors. LoRusso and Costa di Mare will continue to work with local fisherman and markets from every region in Italy. In addition to guest favorites such as langoustines; Mediterranean Blue, Spiny, and Slipper lobsters; imperial red prawns; and daily specials like Venetian soft-shell crab, LoRusso has expanded the menu to reflect an increased seasonality. New dishes include fresh pastas like handmade cuttlefish ink tagliatelle with shrimp, lobster, and spinach; and a selection of crudo including his playful Monte e Mare presentation of hand-chopped beef and prawn tartare. Costa di Mare offers guests two tasting menu options: the Gran Menu di Mare will be served family style, while the Doni di Mare will be a plated tasting of the most unique items arriving from Italy complimented by the finest produce of the season. For more information, contact Taylor Shields, Wynn Las Vegas, taylor.shields@wynnlasvegas.com.

**64th Annual Miss Universe Pageant Returns to Las Vegas December 20**

IMG and The Miss Universe Organization recently announced “THE 64th ANNUAL MISS UNIVERSE PAGEANT” has been picked up by Fox Broadcasting Company (FOX). The three-hour annual event will air live from Planet Hollywood Resort & Casino in Las Vegas on Sunday, Dec. 20 (7:00-10:00 PM ET live/PT tape-delayed) on FOX. For more information, contact Talia Rothman, Caesars Entertainment, trothman@caesars.com.

**Luke's Lobster Harbor to Plate Restaurant Opening Nov. 12 at Fashion Show**

Luke’s Lobster, the Maine-bred seafood shack known for its simple menu and top-quality sustainable ingredients, will open its first Las Vegas shack on Thursday, Nov. 12 at 11 a.m. Locals and visitors alike will be able to enjoy the city’s freshest seafood, and a breath of fresh air, right on the Strip. The outdoor shack with al fresco seating will greet diners on the plaza just outside Fashion Show, all with convenient valet and self-parking via multiple mall entries. The restaurant’s lobster rolls have been hailed among the best in the country by everyone from “TODAY!” to Zagat. The menu features incredibly fresh lobster, shrimp and crab rolls, along with a selection of chowders and bisques. For more information, contact Alissa Kelly, PR Plus, Alissa@prpluslv.com.

**Hong Kong Cafe at The Palazzo Las Vegas to Bring New Restaurant Concept to the Las Vegas Strip**

The energy of one of the world's most vibrant cities will be brought to life at the new Hong Kong Café, opening in Nov. at The Palazzo Las Vegas. The new restaurant, conveniently located off The Palazzo casino floor, will merge time-honored service with a dynamic fusion of Asian cuisine with Western fare in a warm and welcoming atmosphere. Hong Kong Café will bring a new Asian concept to the Las Vegas Strip, reminiscent of the vibrant “café scene” that has caught hold in Hong Kong - the Pearl of the Orient. For more information, contact Claudine Grant, The Venetian Las Vegas, Claudine.grant@sands.com.

**the D Las Vegas Unveils New Meeting and Convention Space**

Adding to its reputable hotel experience and offerings, the D Las Vegas has debuted an 11,000-square-foot, state-of-the-art meeting and convention space. Located on the 12th floor of the hotel and casino, the project includes renovations to the ballroom, breakout rooms and all new features such as an outdoor terrace, “Man Cave” party rooms and a fitness and business center. The 6,000-square-foot Detroit Ballroom hosts the latest audio and visual equipment. It has been expanded to hold groups of up to 300 people, making it an ideal location for gatherings, banquets and weddings. Adjacent to the ballroom is the brand new Traverse City Patio, a beautiful outdoor terrace that overlooks the Downtown Las Vegas Event Center and can accommodate up to 100 people. Brand new “Man Caves” offer a unique place to host sports parties and celebrations and features numerous big screen TVs, beer-pong tables and arcade games. Eight 500-square-foot breakout rooms, named after Detroit metropolitan cities, will feature spectacular views of Fremont Street Experience, including the world famous Slotzilla zip-line attraction. For more information, contact Kara Rutkin, Kirvin Doak Communications, krutkin@kirvindoak.com.

**New Stores Now Open at Miracle Mile Shops**

Miracle Mile Shops at Planet Hollywood Resort & Casino expands its roster with new stores opening this fall. Open now, Anime Revolution offers Nintendo lovers the latest selection of unique collectibles, while photo enthusiasts and decorators can now shop at Vegas Print Factory for a variety of photography prints. One Monarchy, featuring men and women’s clothing with a modern Rock and British vibe, will be coming to Miracle Mile Shops the first week of Nov. As part of the center’s Harmon Avenue redevelopment, Buffalo Wild Wings is attracting the Strip’s sports fanatics with its fantastic happy hour, food specials and grand opening event, while southern steakhouse Texas Land & Cattle will begin cooking up unique grilled creations in 2016. For more information, contact Wendy Sloan, Kirvin Doak Communications, wsloan@kirvindoak.com.

**Bruno Mars Brings 'Uptown Funk' to Fountains of Bellagio**

The Fountains of Bellagio are getting funky. In collaboration with Bruno Mars, Bellagio recently debuted a new Fountains show to the music of worldwide smash "Uptown Funk," adding to the attraction's collection of iconic songs. Mars was the first to watch the show at a private viewing with friends. For more information, contact Natalie Mounier, Kirvin Doak Communications, nmounier@kirvindoak.com.

**Pete Rose Bar and Grill Opens on the Las Vegas Strip**

Baseball icon Pete Rose recently opened Pete Rose Bar and Grill. Developed in partnership with HIG Management, the 9,000-square-foot restaurant is at the epicenter of the Las Vegas Strip across the street from ARIA. The Strip-side eatery is open daily for breakfast, lunch and dinner. Pete Rose Bar and Grill’s menu will include an array of appetizers, salads, sandwiches, entrees and desserts along with signature “Pete Rose Specials,” all using responsibly-sourced ingredients. A series of specials which will be a love letter to the three cities that Rose played for, including Cincinnati Chili on spaghetti for the Cincinnati Reds; a classic Philly Cheese Steak for the Philadelphia Phillies; and a spin on Poutine for the Montreal Expos, topped with brown gravy and cheese curds. For more information, contact Kaitlin Starcher, Wicked Creative, Kaitlin.starcher@wickedcreative.com.

**Madame Tussauds Las Vegas Announces First Figures for 2016: Donny & Marie**

Madame Tussauds Las Vegas will immortalize world-renowned musical performers Donny & Marie in 2016. The attraction has announced they will be the first new figures in the new year. The brother and sister duo have been involved since the inception of the figures. Their sitting took more than three hours per person with the studio team taking approximately 300 measurements. Now this step is complete, their measurements have been used to sculpt their figures in clay by hand, then covered in a plaster cast. The clay was removed from the casts and poured in and allowed to cool. The next few weeks will be spent meticulously inserting each hair by hand, which is customary for Madame Tussauds' studio team. Finally, the figures will be fitted with acrylic eyes and teeth, while countless layers of tinted paint will be applied to build up skin tones and replicate their faces. For more information, contact Marina Nicola, Vox Solid Communications, mnicola@wearevoxsolid.com.

**GIADA at The Cromwell Las Vegas Now Serving Brunch**

After much anticipation, Las Vegas’ hottest restaurant, GIADA at The Cromwell Las Vegas, is proud to debut weekend brunch. Emmy Award-winning celebrity chef and New York Times best-selling author Giada De Laurentiis has been developing the brunch menu since the restaurant’s opening in June 2014. De Laurentiis and chef de cuisine, Bruno Morabito, have created a brunch menu with the perfect blend of sweet and savory, and have introduced new dishes and brought back some fan favorites. GIADA brunch can be experienced a la carte or via a carefully curated tasting menu. GIADA brunch is served Saturdays and Sunday from 8 a.m. to 2:30 p.m. Weekday breakfast and lunch is served 8:00 a.m. to 2:30 p.m. and dinner nightly from 5 to 11 p.m. for more information, contact Chelsea Ryder, Caesrs Entertainment, cryder@caesars.com.

**Ultimo – A Weekend Of Excellence Returns To The Venetian And The Palazzo, Dec. 17-20**

The culinary event of the year Ultimo – A Weekend of Excellence, hosted by The Venetian and The Palazzo Las Vegas, will take extravagance to new levels, Dec. 17-20. For the third year in a row, Ultimo will celebrate the romance of Italy with lavish feasts and exceptional experiences from an A-team of award-winning chefs as it unfolds around The Venetian and The Palazzo Las Vegas. Renowned culinary luminaries participating in the weekend will include Chefs Jérôme Bocuse, Daniel Boulud, Josiah Citrin, Shaun Hergatt, Gavin Kaysen, Thomas Keller, James Kent, Roland Passot, Philip Tessier, Ming Tsai, Richard Rosendale, and Dario Cecchini, the famed Chianti “Butcher of Panzano.” For more information, contact Claudine Grant, The Venetian Las Vegas, Claudine.grant@sands.com.

**TREVI Italian Restaurant Introduces New Chef and New Menu**

TREVI Italian Restaurant inside The Forum Shops at Caesars has taken a bold step forward by revamping its menu with a majority of new selections now available. The menu is executed by newly-named executive chef, Jose Navarro. TREVI’s new menu features a number of classic and contemporary Italian favorites made daily using fresh ingredients. Appetizers, soups and salads include: Spedini Saltimbocca, chicken, prosciutto and fontina over spinach and avocado salad; Baci di Pancetta con Pollo, bacon-wrapped chicken and mozzarella meatballs with marinara; Cozze Marechiaro, fresh mussels in a white wine, garlic and tomato broth; Polpetti di Granchio, crispy crab and pasta balls with simmered San Marzano tomatoes; and the signature Chopped Salad, with roasted chicken, salami, marinated artichokes, provolone cheese, garbanzo beans, sun-dried tomatoes, mushrooms, red onions, pepperoncini and Caesar dressing; among others. For more information, contact Jordan Massanari, Wicked Creative, Jordan.massanari@wickedcreative.com.

**Lake Mead National Recreation Area Launches Virtual Museum**

Oct. 15 marks the anniversary of the signing of the National Historic Preservation Act and Oct. 17 is International Archaeology Day. Lake Mead National Recreation Area is celebrating with the launch of its new Virtual Museum. The museum, located at nps.gov/features/lake/museum, has a collection of historic photographs and cultural artifacts that have been carefully cataloged and stored by park archaeologists in a climate controlled room to protect and preserve them. Lake Mead’s cultural resources and artifacts tell a story about Native Americans, pioneers, miners, ranchers, settlers and dam builders who lived and in Southern Nevada and Northern Arizona. Historic photographs captured steamships, early settlements, ranger activities, recreation and explorations. St. Thomas, the once submerged town, is also included in the artifact and photo sections of the Virtual Museum.

The park doesn’t have a brick and mortar museum; therefore visitors have been unable to see the park’ artifacts, until now. The Virtual Museum, allows the virtual visitor to explore these photographs and artifacts online. For more information, contact the National Park Service at 702-293-8691.

**The Piff the Magic Dragon Solo Show to open at Flamingo Las Vegas**

Fresh from his success on “America’s Got Talent” and following record-breaking ticket sales throughout North America on his first U.S. tour, Piff the Magic Dragon will finally be debuting his long awaited one-hour solo show on the Las Vegas Strip at Flamingo Las Vegas on Nov. 9. Piff and Mr. Piffles, the World’s Only Magic Performing Chihuahua, will perform a selection of their greatest hits from a repertoire that stretches over six previous critically acclaimed solo shows, with each routine featuring their signature approach to conjuring that puts a new twist on the traditional magic show. For more information, contact Laura Herlovich, PR Plus, laura@prpluslv.com.