**THE LATEST FROM VEGAS**

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**Garth Brooks Brings World’s Largest Ticket Selling Tour to New Las Vegas Arena**

The biggest selling solo artist in American history is bringing the biggest selling tour in the world to the Entertainment Capital of the World. Garth Brooks recently announced that he will return to Las Vegas for exclusive performances at the new Las Vegas Arena scheduled to open April 2016. Brooks, who in 2015 has sold more tickets than any other artist in the world, will create a live music experience unique to Las Vegas when he performs multiple shows for his fans July 2-4. The July 2 show is scheduled to begin at 7 p.m., the July 3 performances are at 7 p.m. and 10:30 p.m. and the July 4 show will begin at 5 p.m. These concerts further enhance the strong lineup for the city’s newest entertainment venue. For more information, contact Scott Ghertner, MGM Resorts International, sghertner@mgmresorts.com.

**Eurowings Announces Las Vegas Service**

Southern Nevada tourism leaders were pleased by this week’s announcement that Eurowings will soon offer twice weekly nonstop service between Las Vegas and Cologne Bonn Airport in western Germany. The Cologne-based airline, a wholly owned subsidiary of Lufthansa Group, has revealed its plans to operate LAS-CGN service on Wednesdays and Saturdays beginning May 4, 2016. The low-cost carrier will use Airbus A330-200 aircraft on the LAS-CGN-route, each configured with 310 seats divided between premium and economy classes. All Eurowings seats are equipped with their own HD monitor, as well as USB ports to charge travelers’ electronic devices. For more information, contact Christine Crews, McCarran International Airport, christinec@mccarran.com.

**Billy Idol Announces Residency at House of Blues**

Billy Idol will take the stage of the intimate House of Blues Las Vegas at Mandalay Bay Resort and Casino for his first-ever multi-date residency, Billy Idol: Forever beginning Mar. 16, 2016. Billy Idol: Forever will feature Idol, his longtime guitarist Steve Stevens, and the rest of Idol’s band at the top of their game, performing songs from throughout Idol’s extensive catalog. The show will feature material from throughout Idol’s career, from his days fronting the seminal British punk band Generation X to his hits the world has come to know and love, including “Rebel Yell,” “White Wedding,” “Dancing With Myself,” and many more. For more information, contact Alissa Kelly, PR Plus, Alissa@prpluslv.com.

**Dixie Chicks Return for Highly Anticipated North American Summer Tour**

Innovators, renegades, villains, mothers, influencers and music superstars, Dixie Chicks, announced a return to touring with their upcoming DCX MMXVI World Tour. The multiple GRAMMY Award–winning and multi-platinum selling band will make a stop in Las Vegas on their highly anticipated North American tour, produced by Live Nation, for one night only at the new Las Vegas Arena Saturday, July 16, 2016. For more information, contact Scott Ghertner, MGM Resorts International, sghertner@mgmresorts.com.

**The Buffet at Wynn Las Vegas Re-Opens with an Expanded Menu, New Look, and State of the Art Technology**

The Buffet at Wynn Las Vegas has unveiled the restaurant’s new concept, which elevates the traditional buffet to that of a more sophisticated dining experience. The Buffet has accomplished this through the addition of unique dishes, a more intimate atmosphere, and state-of-the-art audio technology in both the kitchen and dining room. Executive Chef Russell Parker has introduced 120 new dishes to The Buffet, artfully prepared in smaller portions using top-of-the-line equipment. Among the new dishes featured are Frank Sinatra’s family recipe of spaghetti and meatballs, Jonah crab claws, Guinness-braised short ribs, and made-to-order items such as Peking duck buns and fresh sushi. Live action stations create a visual experience for guests to watch food prepared from start to finish and include the open-flame Woodstone parilla grill, the first of its kind in North America, serving proteins, including rodizio style South American BBQ; a rotisserie wall providing slow roasted meats such as prime rib and whole roast lamb stuffed with rosemary and garlic; and a giant rotating griddle for chefs to prepare fresh pancakes at breakfast and street tacos for lunch and dinner. To complement the meal, guests can choose from The Buffet’s bottomless beverages program that includes choice of mimosa; Bloody Mary; wine; or unexpected options, including four domestic, international and craft beers; red or white sangria; or the seasonal “Endless Pours” cocktail. For more information, contact Taylor Shields, Wynn Las Vegas, taylor.shields@wynnlasvegas.com.

**SLS Las Vegas Becomes Part of Starwood’s Tribute Portfolio**

The owner of SLS Las Vegas announced that Starwood Hotels & Resorts Worldwide Inc. has agreed to open its first W Hotel on the world-famous Las Vegas Strip at SLS. Starwood, one of the world’s leading hospitality companies, will take over management of the existing 289-room tower, currently operating under the SLS LUX brand, after its conversion to a W Hotel. The W Las Vegas is scheduled to open in the third quarter of 2016. In addition, SLS Las Vegas will become part of Starwood’s Tribute Portfolio, a brand designed to give independent hotels access to Starwood’s global distribution systems, worldwide sales organization, and the award-winning Starwood Preferred Guest loyalty program. Starwood launched the Tribute Portfolio brand in April 2015. For more information, contact Kate Whiteley, Kirvin Doak Communications, kwhiteley@kirvindoak.com.

**Rascal Flatts Rhythm & Roots Nine-Show Residency Announced at Hard Rock**

Multi-Platinum selling trio Rascal Flatts will return to The Joint at Hard Rock Hotel & Casino Las Vegas for a second, nine-show residency, Rascal Flatts Rhythm & Roots, from Wednesday, Feb. 17 to Saturday, Mar. 5.

Rascal Flatts (Gary LeVox, Jay DeMarcus and Joe Don Rooney) wowed fans and critics last Feb. as they performed the first-ever country residency at The Joint. Due to the run’s overwhelming success, the trio will once again make the award-winning venue their home with new shows that will highlight the original Rascal Flatts sound that fans know and love. For more information, contact Amanda Brophy, Kirvin Doak Communications, abrophy@kirvindoak.com.

**Beer Park by Budweiser to Bring the Strip's First Rooftop Bar and Grill to Paris Las Vegas**

Starting in early January, visitors to Las Vegas can enjoy a bird’s eye view and an ice cold brew at the new Beer Park by Budweiser at Paris Las Vegas, the city’s first rooftop bar and grill. Located on a 10,000-square-foot deck overlooking the world famous Las Vegas Strip, Beer Park will feature an outdoor grill; picnic tables; and more than 100 draft, can and bottle beer selections, including 36 beers on tap. The bar menu will also include craft beer cocktails, signature cocktails and wines on tap, as well as other wines and specialty drinks, including an array of Bloody Marys. The atmosphere will be ideal for watching football games and other sporting events, with towers on each side of the bar housing dozens of high-definition televisions. For more information, contact Daniel Coffey, Wicked Creative, daniel.coffey@wickedcreative.com.

**Maverick Helicopters Unveiled New $5 Million Las Vegas Terminal**

Maverick Helicopters, an award-winning division of Maverick Aviation Group, recently unveiled its new $5 million Las Vegas terminal. The state-of-the-art facility features floor-to-ceiling windows that overlook McCarran International Airport’s runways; a private room for VIPs and group events; a café with expanded food and beverage selections; a signature registration desk with double the capacity of the previous terminal; a separate photo and video desk for passengers to purchase photos and videos from their flights; a large courtyard designed for group and corporate events; and an expanded gift shop. For more information, contact Amanda Brophy, Kirvin Doak Communications, abrophy@kirvindoak.com.

**Encore Player's Club at Wynn Las Vegas to Provide Innovative Gaming Experience for Millennials**

Wynn Las Vegas ushers in a new era in casino gaming with the Dec. 19 opening of Encore Player's Club. The 5,013-square-foot venue will be located on Encore's casino floor across from Surrender Nightclub, Andrea's restaurant and VDKA bar. Built specifically to appeal to millennials, Encore Player's Club will offer interactive and social games and mobile sports betting prominently showcased in a unique luxury lounge environment complete with a live DJ. For more information, contact Taylor Shields, Wynn Las Vegas, taylor.shields@wynnlasvegas.com.

**Dragon Noodle Co. & Sushi Bar Opens Noodle Bar**

Dragon Noodle Co. & Sushi Bar at Monte Carlo has opened a casual noodle bar offering a variety of authentic soup noodle dishes from cultures throughout the Pacific Rim, including Vietnamese, Japanese and Chinese. Located inside the lounge, the "restaurant within a restaurant" seats 12 and is designed for guests to get a quick bite. The menu is available exclusively at the noodle bar or in the lounge. Guests can choose from dishes, including Vietnamese pho with a house recipe of beef and pork bone broth and rare eye round, beef ball or combo with traditional tendon and brisket; Chinese noodles with house-made broth, and BBQ pork, roast duck, chicken, beef or mixed vegetables; or Japanese udon with traditional fish broth, shrimp tempura, chicken or vegetables. For more information, contact Carrie Giverson, One7 Communications, carrie@one7communications.com.

**Egg Slut to open at the Cosmopolitan Hotel in Las Vegas**

Egg Slut, the popular food stand at Grand Central Market in Los Angeles, has announced that it will open a location at The Cosmopolitan of Las Vegas in 2016. Known for its unique egg sandwiches and popularity, the 1,500 square-foot space will feature a similar menu along with a few Vegas-specific items. For more information, contact The Cosmopolitan of Las Vegas, pr@cosmopolitanlasvegas.com.

**The Golden Steer Steakhouse Begins Serving Special Frank Sinatra Dinner**

The Golden Steer Steakhouse, Las Vegas' iconic and longest-running steakhouse, will offer a special menu dedicated to Frank Sinatra, who would have turned 100 on Dec. 12. The carefully selected 3-course menu was created based on what Sinatra ordered when he regularly dined at the restaurant in the '60s while performing with the Rat Pack. "Frank's Menu" will be available until Dec. 31 and is priced at $100 per person. For more information, contact Marina Nicola, Vox Solid Communications, mnicola@wearevoxsolid.com.

**LVCVA President/CEO Rossi Ralenkotter Named to Brand USA Board of Directors**

Rossi Ralenkotter, President/CEO of the Las Vegas Convention and Visitors Authority (LVCVA), was appointed to the Brand USA board of directors. Brand USA is the destination marketing organization for the United States with a mission of increasing incremental visitation, spend and market share of international travelers. Brand USA is governed by an 11-member board appointed by the Secretary of Commerce and represent various regions of the United States, with members having expertise and experience in specific sectors of the travel and tourism industry. For more information, contact Amanda Arentsen, LVCVA, aarentsen@lvcva.com.

**World’s Tallest Observation Wheel Unveils New Annual Pass**

For the very first time, the High Roller debuts an annual pass available to all riders. The cost is $79 for adults and $49 for youths ages 13-17. The pass includes unlimited standard ride access on the observation wheel for one calendar year from date of purchase. Additional pass benefits include a $10 Happy Half Hour upgrade per visit, 20 percent off at the Sky Lounge, 50 percent off a standard ticket for up to three guests per visit, 20 percent off High Roller branded merchandise in the Sky Shop and 50 percent off a private standard cabin or 30 percent off a private bar cabin during the annual pass holder’s birthday month. For more information, contact Adrienne Prather-Marcos, Caesars Entertainment, aprathermarcos@caesars.com.

**Le Macaron Now Open in Las Vegas**

Just in time for holiday gifting, Le Macaron is now open at The Grand Canal Shoppes at The Venetian|Palazzo and at The Galleria at Sunset. Offering true French spirit with traditionally crafted products using only the finest ingredients, Le Macaron brings much loved French sweets to Las Vegas. Offerings include macarons in flavors, including basil white chocolate, Columbian coffee, salted caramel, Belgian chocolate, Madagascar black vanilla, rose petals, raspberry, lavender white chocolate, chocolate praline, passion mango, coconut cream, Sicilian pistachio, and more. Le Macron also carries chocolates by local renowned chocolatier Jean-Marie Auboine and French made gelato in traditional and new flavors. For more information, contact Mikayla Jones, Bread and Butter Public Relations, Mikayla@breadandbutterpr.com.

**Four Seasons Hotel Las Vegas to Open The Nail Bar**

The Forbes Five Star Spa at Four Seasons Hotel Las Vegas will further enhance its nail offerings with the January 2016 opening of a new Nail Bar, offering fully customized manicure and pedicure services in an intimate, stylish environment. Located just steps from the Hotel’s entrance, the sophisticated, easily accessible new space includes three manicure stations and three plush pedicure chairs, ideal for enjoying alone or with a group for bridal parties or girlfriend getaways. Guests are greeted by oversized chairs in the waiting area before settling into plush, heated pedicure chairs featuring a memory foam system and recline and massage options. Warm neck pillows and blankets are offered to ensure comfort. Three sleek manicure stations feature custom finishes. Chic privacy sheers between each pedicure chair can remain down for an intimate experience or pulled back to create a more social atmosphere. The Nail Bar offers two premiere nail lacquer lines – Morgan Taylor and Smith & Cult. For more information, contact Erica Johnson-McElroy, Four Seasons Las Vegas, Erica.johnson-mcelroy@fourseasons.com.

**The Mirage Debuts Center Bar and Parlor Lounge**

Center Bar, a high-energy casino bar, and Parlor Lounge, a cozy, handcrafted cocktail retreat, are now open at The Mirage Hotel & Casino. Centrally located in the heart of casino floor, the venues feature cocktail lists by accomplished Chicago mixologist Liz Pierce, who was recently named “Best New Mixologist” by FOOD & WINE magazine. Surprising ingredients, unusual flavor pairings and a rare collection of boutique spirits highlight the menus at both venues. For more information, contact Jackie Logan, MGM Resorts International, jlogan@mgmresorts.com.

**Westgate Las Vegas Resort & Casino Opens Fresco Italiano**

Westgate Las Vegas Resort & Casino has announced the opening of its newest fine dining restaurant, Fresco Italiano. Featuring hearty Italian favorites served family-style, Fresco Italiano features a vast selection of delicious homemade pizzas, signature pastas, entrees and classic desserts. The restaurant is the second fine dining restaurant the resort has opened this year along with Edge Steakhouse Las Vegas. For more information, contact Jeff Klein, PR plus, jeff@prpluslv.com.

**Madame Tussauds Las Vegas Unveils Mike Tyson Figure**

Mike Tyson recently came face to face with... Mike Tyson. He personally unveiled the world's first Mike Tyson wax figure at Madame Tussauds Las Vegas. Phil Collins' "In The Air Tonight" played as the curtain dropped, revealing Tyson's figure. The figure is modeled after his star turn as himself in Warner Bros. Pictures' “The Hangover.” Tyson donated the figure's black slacks, white collared shirt, crocodile shoes and his "favorite" herringbone and hound’s-tooth jacket. He is now permanently on display inside the attraction's The Hangover Experience and positioned right next to his beloved tiger, forever trapped inside of the bathroom. For more information, contact Marina Nicola, Vox Solid Communications, mnicola@wearevoxsolid.com.