

h a r v e s t



Main Dining Room

GENERAL INFORMATION

Seating Capacity

Semi-Private Room	40 Guests
Single Private Room	20 Guests
Double Private Room	40 Guests

Standing Capacity

Semi-Private Room	45 Guests
Double Private Room	60 Guests
Lounge	80 Guests
Buyout	220 Guests

Starting Price per Guest (Events): \$98

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

Harvest's market-inspired menu is a breath of fresh air in Las Vegas, meeting the health-conscious demands of today's travelers and diners while simultaneously delivering fresh, creative dishes that are full of flavor. In a custom-designed space designed by award-winning architects Gensler & Associates, Harvest will treat guests to menu selections that include: charcuterie and artisanal cheeses and preserves; opulent vegetarian dishes; sustainable seafood cooked in a stone oven; grilled, dry-aged and grass-fed beef; organic poultry and game from the rotisserie; along with adventurous small bites, market-driven sides and a line-up of classic cocktails featuring cold-pressed juices and homegrown herbs.



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Restaurant Information

Harvest pays homage to the origin of food, with farm-fresh ingredients and naturally raised products. Our Chefs recognize the journey of food from farm to table and hopes to share this experience by ensuring quality, purity and freshness prevail in every creation. Share plates and be captivated by the reinvention of regionally sourced rustic cooking.

- Cuisine: Regionally sourced rustic cooking
- Wine List: Mostly small artisanal producers from America with other selections from Champagne and the old world
- Dress: Business casual
- Location: Spa Tower past Essentials

Service

Tuesday – Saturday 5:00 p.m. – 10:00 p.m.

Signature Dishes

Filet Mignon
Farmer's Salad

