



Wynn[®]
LAS VEGAS



For the 12 Days of Holiday Cheer, Wynn Las Vegas gives to you...

**A WONDERLAND OF FESTIVE HAPPENINGS WITH SIPS, SWEETS, TREATS,
AND PRESENTS TO INDULGE ALL THE SENSES.**

We invite you to explore all the extraordinary experiences planned for this joyous season only at Wynn.

12 Days of Cocktails

Countdown to the holidays with a dozen delicious drinks, all imbued with the festive flavors of the season. Created by Wynn's Master Mixologist Mariena Meroer Boarini, a new, toastable, tasty creation debuts each day beginning December 13 and ending December 24. Ranging from warm and spicy to bright and refreshing, the drinks are available at one of our bars, lounges, or restaurants. Make it a holiday hunt and try them all.

A Very Cherry Christmas

Friday, Dec. 13 • Bar Parasol • 12 p.m.–3 a.m.

Marvel at Wynn's signature hot chocolate bomb, created by Master Chocolatier Jonathan Whitney, as it melts from a piping hot concoction of dark-cherry-infused vodka and Madagascar vanilla liqueur.



Day

1



Day

2

Holly Jolly Espresso Martini

Saturday, Dec. 14 • Overlook Lounge • 2 p.m.–4 a.m.

As Santa circles the globe on his sleigh, this festive martini provides the espresso jolt needed for his appointed rounds. It features Absolut Vanilla Vodka, La Colombe Espresso, Kahlúa Blonde Roast and Madagascar vanilla liqueurs, and peppermint Schnapps.

Yuletide Mulled Wine

Sunday, Dec. 15 • Sinatra • 5–9:30 p.m.

This toasty treat heats up the holidays with merlot, Hennessy VSOP, cinnamon whiskey, and flavors of cranberry, apricot, and honey.



Day

3

Miracle Street Manhattan

Monday, Dec. 16 • SW Steakhouse • 5:30–10 p.m.

This timeless cocktail receives a festive makeover with chestnut-infused Whistlepig Rye and morello cherry-infused vermouth.



Day

4

Naughty or Spice Hot Toddy

Tuesday, Dec. 17 • Delilah • 5:30–10:30 p.m.

Order this spiced version of a Hot Toddy with Bulleit Rye, St. George Spiced Pear Liqueur, lemon, and gingersnap tea-spiked honey, and head directly to the nearest fireplace for a photo op.



Day

5



Day

6

Let It Snow Eggnog

Wednesday, Dec. 18 • Lobby Bar • Open 24 hours

The beloved Christmas standard is tuned up with Woodford Reserve Bourbon, RumChata, and Nana's Nog. The spirits are looking very bright.

Winter Wonderland

Thursday, Dec. 19 • Casa Playa • 5–10 p.m.

Try a traditional coquito (Puerto Rican coconut eggnog), which hits all the right notes with Bacardi 8 Rum, cinnamon, tres leches, Mexican vanilla, and coconut.



Day

7



Day

8

Sweater Weather Old Fashioned

Friday, Dec. 20 • Safta 1964 • 5:30–10:30 p.m.

Cozy up with a spicy Old Fashioned made of Crown Royal Apple Whiskey, Fireball Cinnamon Whiskey, spiced pistachio honey syrup, a spritz of edible rose parfum, and a slice of baklava.

Fireside Old Fashioned

Saturday, Dec. 21 • Four Sixes Ranch Steakhouse • 5:30 p.m.-10 p.m.

After a full day of holiday festivities, sit back and relax with this Old Fashioned made of Sazerac Rye, coco chai syrup, and Angostura bitters.



Day

9

Day

10

Feast Mode Espresso Martini

Sunday, Dec. 22 • Tableau • 7:00 a.m.-2:30 p.m.

Start the day by blending two favorite bebies: the pumpkin spice latte and the espresso martini. This libation features Casamigos Reposado Tequila, Licor 43 Horchata, Kahlúa Coffee Liqueur, La Colombe Espresso, and pumpkin spice.

Poinsettia Punch Sangria

Monday, Dec. 23 • Tower Suites Bar • 11 a.m.-12 a.m.

A bright and colorful take on the classic fruit punch has sophisticated notes of blood orange, black fig, and maple spice.



Day

11

Day

12

Mistletoe Mule

Tuesday, Dec. 24 • Jardin • 7:30 a.m.-3 p.m.

Fizzy and festive, the mule receives a holiday glow-up with Hangar 1 Mandarin Blossom Vodka, gingerbread spices, cranberry, and Fever-Tree ginger beer.

Holiday Connoisseur Series

Learn the know-how, the how-to, the must-do, and the trade secrets behind some of the most unique aspects of the Wynn experience, from food and wine to decor and entertainment.



Holiday Cocktail Entertaining

Friday, Dec. 13 • Sinatra • 2 p.m.

It's the season to be merry — and who better to help with holiday home entertaining than Wynn's Mixologist Mariena Mercer Boarini and her festive, crowd-pleasing cocktails? In addition to guiding you through recipes that keep spirits bright, Boarini shares her pro tips for raising the bar during your cocktail hour. Attendees must be 21 or older.



Gingerbread House Decorating

Saturday, Dec. 14 • SW Steakhouse • 1 p.m.

Gingerbread cottages are part of a long-standing European tradition passed through centuries from England, Finland, and Germany — home of the Brothers Grimm. Learn how to decorate an exquisite, edible house that would make Hansel and Gretel proud in this interactive demo and workshop led by Wynn's Master Pastry Artist Flora Aghababyan. Seating is limited. Children five and older are welcome.

To reserve, call (702) 770-7070 or email conciergeservices@wynnlasvegas.com.



Dreamy Holiday Desserts

Thursday, Dec. 19 • SW Steakhouse • 2 p.m.

Whether you want to elevate your game for the neighborhood cookie swap or dazzle friends with camera-ready holiday desserts, Michael Outlaw, executive pastry chef at SW Steakhouse and Delilah, has you covered. Outlaw dreams up luscious sweets for both restaurants and shares his best secrets for achieving swoon-worthy confections at home, just in time for the celebratory season. A dessert tasting accompanies the demonstration.

Annual Treat Trimming Class

Saturday, Dec. 21 • SW Steakhouse • 1 p.m.

Now in its eighth year, this guest-favorite workshop led by Vivian Lam from Wynn's pastry team teaches tips and techniques for making holiday décor sweeter. Sip artisanal hot chocolate while being guided through decorating festive delights from sugar cookies to edible ornaments. Children five and over are welcome.

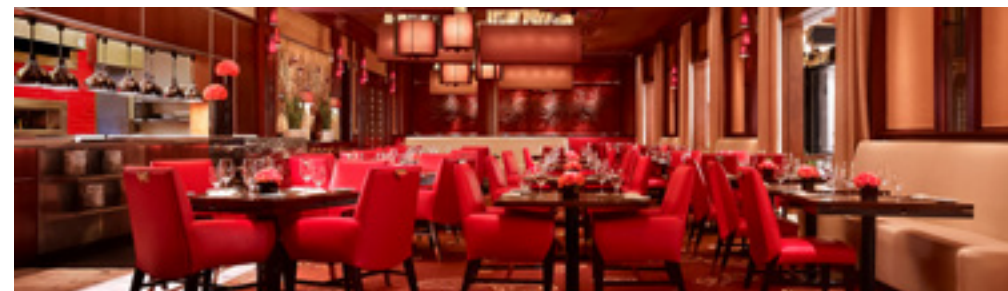
To reserve, call (702) 770-7070 or email conciergeservices@wynnlasvegas.com.

Holiday Menus

Celebrate Christmas and Hanukkah, and ring in the New Year with festive winter feasts throughout Wynn and Encore.

Christmas

Wednesday, December 25



ALLEGRO

Casual Italian-American Dining • 5 p.m.–1 a.m.

Chef Enzo Febbraro's Italian Christmas Day specials include Capon Tortelli, Zuppa di Pesce, and Pastiera Napoletana.



Reservations for brunch available from 8 a.m.

Reservations for dinner available from 1 p.m.

Priority seating available from 4–9 p.m.

Enjoy The Buffet Christmas prix-fixe brunch and dinner menus featuring slow-roasted prime rib, pepper-crusted beef tenderloin, lobster claws, split crab legs, and herb-crusted leg of lamb.



Coastal Mexican Cuisine • 5–9 p.m.

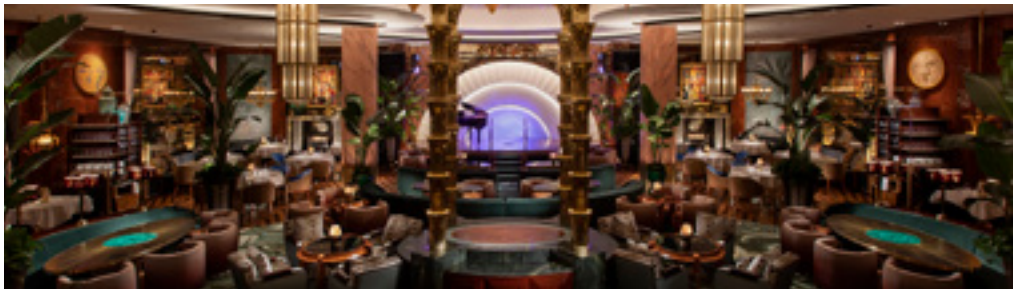
Executive Chef Sarah Thompson presents a memorable three-course prix-fixe menu with standout dishes such as the Duck Tamal, Crispy Skin Carnitas, Pan de Elote, Branzino Zarandeado, and Bunelos for dessert. A limited à la carte menu will also be available.



JARDIN

American Brunch • 7:30 a.m.–3 p.m.

Enjoy a Christmas brunch with Chestnut Crêpes, a Baby Red Oak Salad, and Herb-marinated Lamb Chops.



American Fine Dining • 5:30–10:30 p.m.

Delilah will feature special menu items such as Foie Gras French Toast and Ricotta Gnudi Pasta.



Mediterranean • 5:30–10 p.m.

Chef Alon Shaya prepares Christmas-inspired dishes, including American Red Snapper Bouillon, Lamb Chops, and Bûche de Noël.

To make reservations or for more information, call 702-770-3463 or visit wynnlasvegas.com.



Sinatra

Italian Fine-Dining • 5-9:30 p.m.

Available as à la carte offerings, indulge in Insalata di Sette Pesci (seven fish seafood salad) and Coda di Bue Brasata e Controfiletto (braised beef oxtail and oven roasted beef sirloin).



TABLEAU

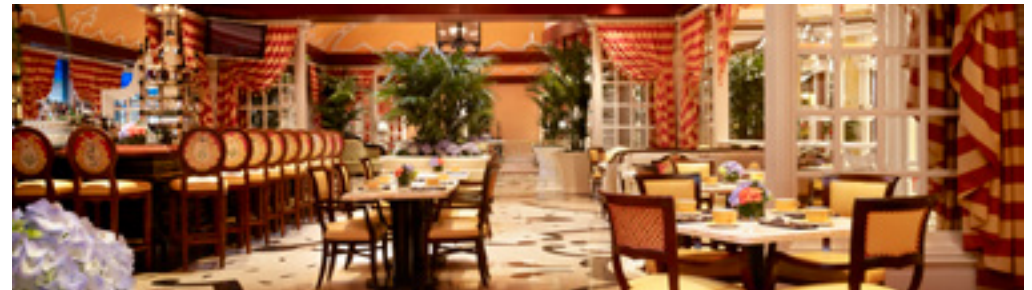
American Brunch • 7:00 a.m.-2:30 p.m.

Wake up to a decadent Christmas brunch with Chestnut Soup, Panettone Bread French Toast, and Mont Blanc for dessert.



American Steakhouse • 5:30-10 p.m.

Dine on specials that pair perfectly with a view of the Lake of Dreams: Wagyu Beef Tartare Toasts, Hudson Valley Foie Gras, 45-Day Truffle-aged Snake River Farms New York Steak, and a Holiday Ornament dessert.



Terrace Pointe
Café

Breakfast & Brunch • 7 a.m.-3 p.m.

Enjoy holiday specials for breakfast and brunch, such as a Red Velvet Waffle, Prime Rib Sandwich, and a Vanilla Cheesecake Snowman.

To make reservations or for more information, call 702-770-3463 or visit wynnlasvegas.com.

Hanukkah

Wednesday, Dec. 25–Tuesday, Dec. 31.



Safta
+—1964—+ BY ALON SHAYA —+

Mediterranean • 5:30–10 p.m.

Celebrate Hanukkah between Wednesday, Dec. 25 and Tuesday, Dec. 31, with a special holiday menu item from Chef Alon Shaya: a Latke Board with apple butter, beef tahini, labneh, and more.

To make reservations or for more information, call 702-770-3463 or visit wynnlasvegas.com.

New Year's Eve

Celebrate New Year's Eve on Tuesday, Dec. 31, with extravagant Gala menus and à la carte specialty dishes. Pre-paid reservations are required for Gala seatings and begin at 9 p.m.



ALLEGRO

Casual Italian-American Dining

À la carte dinner menu available from 5–7 p.m.

Gala prix fixe menu available from 9–11 p.m.

Ring in the New Year with a multi-course prix-fixe Gala menu and Champagne toast. The special New Year's Eve Gala menu includes Homemade Burrata, Rolled Beef Carpaccio, and Pan-Fried Rosemary Scallops. Feast on a pasta course of Raviolone, followed by a choice of Veal Chop Parmigiana, Roasted Branzino, or Grilled Beef Tenderloin for the main course. Two desserts finish the experience: the "Ball Drop" Tarte and a Raspberry Cheesecake.



Reservations for brunch available from 8 a.m.

Reservations for dinner available from 1 p.m. Priority seating available from 4–9 p.m.

Enjoy The Buffet's New Year's Eve prix-fixe brunch and dinner menus featuring slow-roasted prime rib, pepper-crusted beef tenderloin, lobster claws, split crab legs, and herb-crusted leg of lamb.



CASA PLAYA
COASTAL MEXICAN

Coastal Mexican Cuisine

À la carte dinner menu from 5–6 p.m.

Gala celebration begins at 8:00 p.m.

Casa Playa hosts a New Year's Eve Gala buffet featuring a self-serve selection of fresh seafood and ceviche including Snapper Zarandeado, along with Crispy Suckling Pig Carnitas, and American Wagyu Short Rib Suadero tacos. On the à la carte menu, enjoy entrées such as Chile-Roasted Eggplant, Chicken Tinga Enchiladas, Crispy Tilefish, and Lamb Birria. Add supplemental experiences like a Seafood Tower, Golden Ossetra Caviar, Casa Playa Surf & Turf, or Pork Belly Al Pastor.

To make reservations or for more information, call 702-770-3463 or visit wynnlasvegas.com.



Delilah

American Fine Dining

Early prix-fixe seating from 5–7:30 p.m.

Gala seating begins at 9 p.m.

The New Year's Eve early three-course prix-fixe menu features appetizers such as Delilah's Famous Chicken Tenders and King Crab Caesar. Entrée selections include Grilled Branzino and Roasted Heritage Chicken. For dessert, enjoy the "Midnight" with espresso, dark chocolate, and almond joconde.



Safta
—1964— BY ALON SHAVA —

Mediterranean

Gala seating begins at 9 p.m.

Enjoy a family-style feast of Salatim and Hummus to start, small plates of Grape Leaves, Falafel, and Beef Tartare; New York Strip and Ora King Salmon for the main courses; and Chocolate Tahini Pie for dessert.



Sinatra

Italian Fine-Dining

À la carte menu available from 5–6:30 p.m.

Gala seating begins at 9 p.m.

Executive Chef Theo Schoenegger's multi-course prix-fixe Gala menu features Astice, Scampi, Biete, and Caviale Ossetra (chilled Maine lobster, Langostino tartar, candy striped beets, Ossetra caviar); Uovo nel Raviolo (quail egg-bufala ricotta filled raviolo); Spigola (lettuce-wrapped Mediterranean sea bass); Capriolo "Rossini" (Roebuck medallion, duck liver brioche toast); The Fireworks mousse for dessert; and a Champagne toast.

To make reservations or for more information, call 702-770-3463 or visit wynnlasvegas.com.



American Steakhouse

À la carte available from 5:30–6:30 p.m.

Gala seating begins at 9pm.

Celebrate New Year's Eve with an extravagant prix-fixe Gala menu and a Champagne toast beginning with an Amuse Bouche and Kristal Caviar, followed by a Treasure of the Sea Salad, Alba White Truffle Pasta, Olive Oil-poached Ora King Salmon, and a 45-Day Dry-aged Snake River Farms Tasting. Finish with the Chocolate Sensation dessert.

To make reservations or for more information, call 702-770-3463 or visit wynnlasvegas.com.

New Year's Day

Wednesday, January 1



JARDIN

American Brunch • 7:30 a.m.–3 p.m.

Enjoy holiday breakfast and lunch menu specials, including Fresh Start Juice, a Black Truffle Soft Scramble, and a Smoked Salmon Quiche.



TABLEAU

American Brunch • 7:00 a.m.–2:30 p.m.

Brunch the holiday way by feasting on dishes such as West Coast Oysters and a Crab Benedict.



Terrace Pointe Café

Breakfast & Brunch • 7 a.m.–3 p.m.

Get a head start on the New Year with specialty dishes such as French Toast to the New Year and Lobster Benedict. For dessert, indulge in a selection of freshly made pastries.

To make reservations or for more information, call 702-770-3463 or visit wynnlasvegas.com.

Resort Decor



At The Buffet, Wynn's Master Pastry Artist, Flora Aghababyan, presents a show-stopping three-foot-tall Ice Queen — a 500-pound edible confectionery display. The creation took three months to complete and features over a dozen handcrafted sugar, chocolate, and fondant sculptures. The queen is surrounded by snow-covered castles, sugar and chocolate-sculpted mountains, and polar bears.



Art & Entertainment

Richard Orlinski Art Display

Various locations • Now through Sunday, Jan. 5, 2025

Celebrated worldwide for his iconic sculptures, French contemporary artist Richard Orlinski brings his extraordinary works to Wynn and Encore for the holiday season. See his Bear (Wynn Tower Suites Driveway), Panther (Wynn Tower Suites Lobby), Panda, Wolf, and the showstopping Kong (all at Wynn South Valet). The artist unveils brand-new works, Bell Racing Helmets x Orlinski (Wynn Tower Suites Lobby and Encore Tower Suites Lobby), which capture the spirit of motorsports through their dynamic design.



Awakening

Awakening Theater • Friday–Tuesday, 7 p.m. and 9:30 p.m.

Dark on Wed. and Thurs.

A true Las Vegas spectacle, Awakening at Wynn Las Vegas is a production unlike anything seen before. Set in one of the most technologically advanced theaters in the world and featuring mind-bending illusions, music, dance and breathtaking puppetry, Awakening tells the epic tale of IO, a reluctant hero who braves the trials of unique worlds on her quest to reunite Light and Darkness and bring harmony back to her world. This high energy 80-minute adventure explodes into life in the round on a state-of-the-art glass stage with custom LED screens — an artistic marvel that moves the characters in imaginative ways. Named “Best Production Show” by the Southern Nevada Hotel Concierge Association, Awakening features a cast of 60 artists from around the world under the guidance of a world-class creative team led by producers Baz Halpin, Bernie Yuman, and Michael Curry. Purchase tickets at the Wynn Show Ticket Office or wynnlasvegas.com.

David Blaine: Live in Las Vegas

Encore Theater • December 29–31, 2024

World-renowned magician David Blaine returns to Encore Theater for the New Year's Eve holiday. Blaine's primetime specials have shown him being buried alive in New York City for a week and encased inside a six-ton block of ice for three days. He survived standing atop a 100-foot tall pillar in Bryant Park for 36 hours without a safety net, endured 44 days inside a transparent box in London on no food, just water, and spent one week submerged in a sphere-shaped aquarium at Lincoln Center before holding his breath for 17 minutes, breaking the world record. Purchase tickets at the Wynn Show Ticket Office or wynnlasvegas.com.





XS Nightclub

10:30 p.m.–close

XS Nightclub — one of the most renowned nightlife experiences in the World — has continuously been named the top-grossing nightclub in the U.S. by Nightclub & Bar’s Top 100 list, and was the first venue to ever achieve the honor five times. The 40,000-square foot mega-club features state-of-the-art technology and more than 10,000 individual light sources illuminating the venue and complementing the intricate décor, large circular dance floor, and 170 luxe VIP tables and outdoor cabanas. Purchase tickets and tables at wynnnightlife.com.

Monday, Dec. 30

Anyma

Tuesday, Dec. 31

The Chainsmokers



Happy Holidays

From your friends at Wynn and Encore Las Vegas.