



GROUP DINING

CASA PLAYA
COASTAL MEXICAN

SPECIAL EVENTS

Main Dining Room



Private Dining Room



Bar & Lounge



Tray Passed Canapes

EMPANADAS
CHEESE OR CHICKEN

TRUFFLE TOSTADA

SHRIMP COCKTAIL TOSTADA
HORSERADISH

TUNA TARTARE TOSTADA*
GUACAMOLE, PASILLA CHILE

GREEN MOLE 
ZUCCHINI, HERBS

MUSHROOM TETELA 
SALSA ROJA

SWEET POTATO FLAUTA 

BARBACOA FLAUTA
CREMA

SHORT RIB BOCOL
AVOCADO, TOMATILLO

Choice of four
\$45 per hour/per person

Choice of six
\$60 per hour/per person

Choice of eight
\$75 per hour/per person

Excluding beverages, tax and service charge



casaplayawynnlasvegas.com

restaurant.groupdining@wynnlasvegas.com
(702) 770-2251

CASA PLAYA
COASTAL MEXICAN

 - VEGAN

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

Dinner Menu One

\$165 per person, excluding beverages, tax and service charge.
All courses are served family style.

COURSE ONE

HOUSEMADE GUACAMOLE ⑦

MEXICAN BLUE SHRIMP CEVICHE*
CUCUMBER, WATERMELON RADISH

QUESADILLA 'MACHETE'
SALSA GUACACHILE

SQUASH TAMAL ⑦
MOLE VERDE, THAI BASIL



COURSE TWO

BRANZINO ZARANDEADO*
CHILE SOY ADOBO, WATERMELON RADISH

14 OZ NY STRIP*
CARNE ASADA ADOBO, CHIMICHURRI

CHICKEN TINGA ENCHILADAS
CREMA, CABBAGE

SIDES

For the table

FRIJOLES DE OLLA ⑦
BLACK AYOCOTE BEANS

CUCUMBER SALAD ⑦
CHAYOTE, GREEN APPLE, CUMIN
VINAIGRETTE



CASA PLAYA
COASTAL MEXICAN

COURSE THREE

Please pre-select (2) two

CAROLINA'S FLAN
FIG, PILONCILLO CARAMEL

TRES LECHES
TOASTED COCONUT, WHITE CHOCOLATE



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Dinner Menu Two

\$190 per person, excluding beverages, tax and service charge.
All courses are served family style.

COURSE ONE

Please pre-select (4) four

HOUSEMADE GUACAMOLE ①

MEXICAN BLUE SHRIMP CEVICHE*
CUCUMBER, WATERMELON RADISH

GEM LETTUCE SALAD
PEPITA CILANTRO VINAIGRETTE,
CORN NUTS, COTIJA CHEESE

QUESADILLA 'MACHETE'
SALSA GUACACHILE

QUESO FONDIDO
HOUSEMADE CHORIZO

COURSE TWO

BRANZINO ZARANDEADO*
CHILE SOY ADOBO, WATERMELON RADISH

CHICKEN TINGA ENCHILADAS
CREMA, CABBAGE

14 OZ NY STRIP*
CARNE ASADA ADOBO, CHIMICHURRI

SHORT RIB SUADERO
AVOCADO, SHISHITO,
TOMATILLO

SIDES

FRIJOLES DE OLLA ①
BLACK AYOCOTE BEANS

CUCUMBER SALAD ①
CHAYOTE, GREEN APPLE, CUMIN VINAIGRETTE

COURSE THREE

For the table

CAROLINA'S FLAN
FIG, PILONCILLO CARAMEL

TRES LECHES
TOASTED COCONUT, WHITECHOCOLATE



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CASA PLAYA
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Dinner Menu Three

\$250 per person, excluding beverages, tax and service charge.
All courses are served family style.

COURSE ONE

SEAFOOD TOWER*

WEST COAST OYSTERS,
HOKKAIDO SCALLOP,
KING CRAB LEGS,
LOBSTER TAIL,
SHRIMP COCKTAIL

HOUSEMADE GUACAMOLE

COURSE TWO

QUESADILLA 'MACHETE'

SALSA GUACACHILE

SQUASH TAMAL

MOLE VERDE, THAI BASIL

GEM LETTUCE SALAD

PEPITA CILANTRO VINAIGRETTE,
CORN NUTS, COTIJA CHEESE

COURSE THREE

SHORT RIB SUADERO

AVOCADO, SHISHITO, TOMATILLO

BRANZINO ZARANDEADO

CHILE SOY ADOBO, WATERMELON
RADISH

CHICKEN TINGA ENCHILADAS

CREMA, CABBAGE

14 OZ NY STRIP*

CARNE ASADA ADOBO,
CHIMICHURRI

SIDES

FRIJOLE DE OLLA

BLACK AYOCOTE BEANS

CUCUMBER SALAD

CHAYOTE, GREEN APPLE,
CUMIN VINAIGRETTE

COURSE FOUR

For the table,

CAROLINA'S FLAN

FIG, PILONCILLO CARAMEL

TRES LECHES

TOASTED COCONUT, WHITE
CHOCOLATE



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Supplements

All courses are served family style.

SEAFOOD TOWER*

WEST COAST OYSTERS
HOKKAIDO SCALLOP
KING CRAB LEGS
LOBSTER TAIL
SHRIMP COCKTAIL

\$35 per person

TACOS

Add a round of tacos for the
table in between any course

BAJA FRIED FISH TACO

CHIPOTLE, CABBAGE SLAW

WAGYU CARNE ASADA

SALSA ROJA, AVOCADO

Choice of 1, \$10 per person

Choice of 2, \$20 per person

WHOLE ROASTED PIG CARNITAS

CRISPY SKIN, SMOKED AGAVE SYRUP,
CHIPOTLE SLAW, CHILE TOREADO

\$30 per person

WHOLE SNAPPER TEMPURA

MOLE AMARILLO, PUYA CHILE,
CITRUS SALSA

\$35 per person

PORK BELLY AL PASTOR

ROASTED BABY PINEAPPLE

\$35 per person

CASA PLAYA

SURF & TURF*

WAGYU CARNE ASADA, LOBSTER,
JUMBO SHRIMP, SHORT RIB SUADERO,
PORK BELLY AL PASTOR, SERRANO

\$35 per person

BONE IN BEEF

BARBACOA

SLOW COOKED BEEF, ROASTED BONE
MARROW, SALSA TATEMADA

\$40 per person

TOMAHAWK STEAK*

48 OZ DRY AGED PRIME, CHIMICHURRI

\$40 per person

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Buyout & Live Action Stations

Beverages, tax and gratuities additional

- The menu will be predetermined by host of party
- The guests will receive a menu with only the preselected items, they will not make the choice at the table
- Exceptions for dietary restrictions and vegetarian dishes
- All courses are served family style, for the table.

Taco Station

\$300 Casa Taqueria Chef fee

\$35 per person, per hour, per offering

CAULIFLOWER AL PASTOR

MUSHROOM BARBACOA

BEEF BIRRIA

CRISPY SKIN CARNITAS

TAMARIND ROASTED CHICKEN

SNAPPER ZARANDEADO

Salad Station

\$300 Chef fee

\$25 per person, per hour

GEM LETTUCE SALAD

PEPITA CILANTRO VINAIGRETTE,
COTIJA CHEESE, CORN NUTS

CUCUMBER SALAD

CUMIN SESAME VINAIGRETTE, JICAMA,
CHAYOTE, GREEN APPLE

CHIPS AND GUACAMOLE

Seafood Display

\$75 per person, per hour

LOBSTER TAIL

KING CRAB LEG

SHRIMP COCKTAIL

HOG ISLAND OYSTERS, PRICKLY PEAR

MANDARIN MIGNONETTE

MEXICAN BLUE SHRIMP CEVICHE,
AGUACHILE VERDE

HOKKAIDO SCALLOP, PICO DE GALLO

Dessert Station

\$300 Chef fee

\$25 per person, per hour

CHOICE OF: CHURRO, CHOCO-TACO, OR
ICE CREAM STATION WITH MEXICAN SAUCES
AND CANDIES

Signature Cocktails

MARGARITA DE LA CASA

CÓDIGO BLANCO TEQUILA + AGAVE
NECTAR + MANGO TRINITY SALT + LIME

OBSIDIAN

CASAMIGOS REPOSADO TEQUILA +
ANCHO REYES VERDE + FRESNO CHILE +
CUCUMBER + BLACK SEA SALT + LIME

SALT OF THE EARTH

VOLCÁN DE MI TIERRA BLANCO TEQUILA +
COINTREAU + LIME + HERB SALT

OAXACA OLD FASHIONED

VOLCÁN DE MI TIERRA BLANCO TEQUILA +
COINTREAU + LIME + HERB SALT

MAYA BLUE

MAESTRO DOBEL DIAMANTE TEQUILA +
TAMARIND + GRAPEFRUIT SODA + LIME

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Beverage Packages

- Offered for 2 hours, each additional hour is \$10 per person, per hour
- Includes soft drinks and regular coffee
- Excludes shots, bottled water, energy drinks, cocktails and specialty coffee

DELUXE

\$70 per person, excluding additional beverages, tax and service charge

SOMMELIER SELECTED WINE & BEER

COCKTAIL OFFERINGS – Select one (1) from our Signature Cocktails

TEQUILA BLANCO – Ocho, Siete Leguas

TEQUILA REPOSADO – Casamigos

MEZCAL – Yola Espadin

VODKA – Stolichnaya Flavors, Absolute

GIN – Tanqueray

RUM – Malibu

WHISKEY – Makers, Chivas

COGNAC – Hennessy VS

PREMIUM

\$80 per person, excluding additional beverages, tax and service charge

SOMMELIER SELECTED WINE & BEER

COCKTAIL OFFERINGS – Select two (2) from our Signature Cocktails

TEQUILA BLANCO – El Tesoro

TEQUILA REPOSADO – Casa Noble, Herradura Wynn Double Barrel, El Tesoro

MEZCAL – La Medida Espadín, Rezipiral Tobala

VODKA – Stolichnaya Flavors, Absolute, Grey Goose

GIN – Tanqueray, Bombay

RUM – Malibu

WHISKEY – Makers, Chivas, Jameson, Uncles Nearest

COGNAC – Hennessy VS

ULTIMATE (BUYOUT ONLY)

\$95 per person excluding additional beverages, tax and service charge

TEQUILA + MEZCAL STATION

SELECTION OF DOMESTIC & IMPORTED BEERS

BEER & WINE

\$60 per person, excluding additional beverages, tax and service charge

SELECTION OF DOMESTIC & IMPORTED BEERS

**SOMMELIER SELECT
WHITE & RED WINE**



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