



THE BEDFORD
BY MARTHA STEWART

CUISINE

American

HOURS

3pm–8:30pm Daily

GROUP DINING

Starting at \$90++ per person, 14–170 guests

Semi-private room: 32 seated

VENUE DESCRIPTION

An authentic, immersive experience awaits at The Bedford by Martha Stewart, a replica of Martha's 1925 farmhouse with culinary inspiration drawn from her legendary gardens and love of French cooking. Locally sourced ingredients round out a menu of Martha's most celebrated dishes.

FARMHOUSE CHARM

Martha Stewart and her team have curated all elements of décor to make this space feel just like you are a guest in Martha's home. Embracing a neutral, subtle color palette and simple yet beautiful furniture. From the white marble counters in the Servedy and Kitchen to the incredible dining experience in the Brown Room, you will feel like every touch was crafted by Martha.

STRAIGHT FROM MARTHA'S KITCHEN

Developed by Martha and her team of experts, The Bedford's menu features flavorful dishes from fresh ingredients sourced locally. Transporting guests to an authentic dining experience at Martha Stewart's famed country farmhouse, the restaurant boasts French-inspired cuisine and a combination of Martha's favorite recipes.

VENUE BUYOUT

170 seated or 300 on a flow

CONTACT

702-731-7778 | hospitalitysales@caesars.com

PRIVATE DINING WEBSITE

<https://uqr.to/1m9qj>



THE BEDFORD
BY Martha Stewart





THE BEDFORD

BY *Martha Stewart*

CLASSIC 3 COURSE MENU

(offered at 3:00pm, 3:30pm, 4:00pm, 4:30pm, 5:00pm, 5:30pm, 8:30pm)

\$89.99 ++ per person

FIRST COURSE

BUTTERNUT SQUASH SOUP

crème fraiche, brioche croutons, fried sage

SECOND COURSE

BIG MARTHA'S PIEROGI

potato filing and brown butter

THIRD COURSE

CHOOSE ONE

ROASTED TURKEY

roasted turkey breast roulade, potato purée, haricot verts, bread stuffing, orange-cranberry sauce, white wine-sage gravy

BONE IN PRIME RIB *ADD \$15*

braised baby carrots, potato puree, horseradish cream, bordelaise sauce

DESSERT

PUMPKIN CHEESE

butterscotch sauce, whipped sauce

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Plus 8.375% tax and 25% service fee*





THE BEDFORD

BY *Martha Stewart*

BEO MENU 1

\$125++ per person

FIRST COURSE

SERVED FAMILY STYLE

HOUSE-MADE BREAD BASKET

Garden flatbreads, sour cherry-rosemary focaccia and warm Parker House rolls

LOBSTER ROLLS

Maine lobster meat, tarragon, celery, capers, chives, Meyer lemon aioli, frisée and buttered brioche bun

CAESAR SALAD

Baby romaine, baby gem lettuce, brioche croutons, and aged Grana Padano

BIG MARTHA'S PIEROGIES

Potato filling and brown butter

SECOND COURSE

SERVED FAMILY STYLE

SHORT RIB RAGÙ

Trecce pasta and aged Grana Padano

LEMON RISOTTO WITH SEA SCALLOPS*

Caramelized fennel

SLICED 16 OZ. PRIME NEW YORK STRIP STEAK

Braised leek and watercress

Bordelaise or Béarnaise sauce

SIDE DISHES

SERVED FAMILY STYLE

MATCHSTICK FRIES

ROASTED MUSHROOMS

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Plus 8.375% Tax and 25% service fee



DESSERTS

SERVED FAMILY STYLE

"MILE HIGH" CHOCOLATE CAKE

Devil's food cake, milk chocolate frosting and fresh whipped cream

UPSIDE-DOWN LEMON MERINGUE PIE

Baked meringue, lemon curd, whipped cream and dried Meyer lemon wheel

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THE BEDFORD

BY *Martha Stewart*

BEO MENU 2

\$140++ per person

HOUSE-MADE BREAD BASKET

Garden flatbreads, sour cherry-rosemary focaccia and warm Parker House rolls

FIRST COURSE

CHOICE OF ONE

BIG MARTHA'S PIEROGIES

Potato filling and brown butter

CAESAR SALAD

Baby romaine, baby gem lettuce, brioche croutons, and aged Grana Padano

CLAM CHOWDER

Clams, potatoes, onion, white wine, cream, crispy bacon and house-baked oyster crackers

SECOND COURSE

CHOICE OF ONE

SHORT RIB RAGÙ

Trecce pasta and aged Grana Padano

HONEY MUSTARD GLAZED SALMON*

Wilted spinach and confit shallots

16 OZ. PRIME NEW YORK STRIP STEAK*

(cooked to medium)

Braised leek and watercress, bordelaise sauce

DESSERTS

CHOICE OF ONE

HOUSE-MADE SORBETS AND ICE CREAMS WITH BROWN BUTTER SHORTBREAD COOKIES

Choice of raspberry, blackcurrant, chocolate, crème fraiche or coffee

UPSIDE-DOWN LEMON MERINGUE PIE

Baked meringue, lemon curd, whipped cream and dried Meyer lemon wheel

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THE BEDFORD

BY *Martha Stewart*

BEO MENU 3

\$175++ per person

HOUSE-MADE BREAD BASKET

Garden flatbreads, sour cherry-rosemary focaccia and warm Parker House rolls

FIRST COURSE

CAESAR SALAD

Baby romaine, baby gem lettuce, brioche croutons, and aged Grana Padano

SECOND COURSE

BIG MARTHA'S PIEROGIES

Potato filling and brown butter

THIRD COURSE

CHOICE OF ONE

SHORT RIB RAGÙ

Trecce pasta and aged Grana Padano

LEMON RISOTTO WITH BUTTER-SEARED SEA SCALLOPS*

And caramelized fennel

HONEY MUSTARD GLAZED SALMON*

Wilted spinach and confit shallots

PRIME FILET MIGNON*

(cooked to medium)

With a choice of Bordelaise or Bearnaise sauce

CHEF'S SELECTION OF ACCOMPANIMENTS SERVED FAMILY STYLE

Potato puree and seasonal vegetables

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DESSERTS

FOR THE TABLE

HOUSE-MADE SORBETS AND ICE CREAMS WITH BROWN BUTTER SHORTBREAD COOKIES

Choice of raspberry, blackcurrant, chocolate, crème fraiche or coffee

UPSIDE-DOWN LEMON MERINGUE PIE

Baked meringue, lemon curd, whipped cream and dried Meyer lemon wheel

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"I DO" MENU EXCLUSIVELY FOR WEDDINGS

\$150++ per person

Includes 2 glasses of champagne for bride and groom

APPETIZERS

FOR THE TABLE

HOUSE-MADE BREAD BASKET

Garden flatbreads, sour cherry-rosemary focaccia and warm Parker House rolls

BIG MARTHA'S PIEROGIES

Potato filling and brown butter

SOUP AND SALAD

CHOICE OF ONE

CLAM CHOWDER

Clams, potatoes, onion, white wine, cream, crispy bacon and house-baked oyster crackers

CAESAR SALAD

Baby romaine, baby gem lettuce, brioche croutons, and aged Grana Padano

THIRD COURSE

CHOICE OF ONE

HONEY MUSTARD SALMON*

Wilted spinach and confit shallot

SHORT RIB RAGÙ

Trecce pasta and aged Grana Padano

8 OZ. PRIME FILET*

(cooked to medium)

Braised leek and watercress, bordelaise sauce

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SIDE DISHES

FOR THE TABLE

MATCHSTICK FRIES

ROASTED MUSHROOMS

DESSERTS

FOR THE TABLE

UPSIDE-DOWN LEMON MERINGUE PIE

Baked meringue, lemon curd, whipped cream and dried Meyer lemon wheel

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RECEPTION MENU 2025

\$125.00++ per person

TRAY PASSED OR DISPLAYED

RED ENDIVE SALAD

OYSTERS ROCKEFELLER*

MINI CRAB CAKES

BIG MARTHA'S PIEROGIES

SOUR CHERRY-ROSEMARY FOCACCIA

GARDEN FLATBREADS

MINI UPSIDE-DOWN LEMON MERINGUE PIES

BROWN BUTTER SHORTBREAD COOKIES

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CITYWIDE RESTAURANT GROUP SALES



GIVE YOUR GROUP THE GOURMET TREATMENT

Whether you are trying to impress friends, family or staff, give your group the gift of flavor from some of the world's most renowned restaurants! Taste the most spectacular flavors on The Strip created by celebrities and chefs at their indulgent restaurants with more than 20 options. Bring your group and have some fun at any of these flavorful destinations. Your party is sure to be the "it" event of the season.

Parties of 13 or more and private dining – To book your reservation please visit caesars.com/las-vegas/restaurants/group-dining/group-dining-form



CAESARS
PALACE

Flamingo

Harrahi's

THE
LINQ

HORSESHOE

THE
CROMWELL

Paris

planet
hollywood
RENO & CASINO

STEAK & SEAFOOD

Bugsy & Meyer’s Steakhouse – Flamingo \$\$\$ P SP D
 Gordon Ramsay Steak – Paris \$\$\$\$ P SP D
 Jack Binion’s Steak – Horseshoe \$\$\$ P SP D
 Peter Luger Steakhouse – Caesars Palace \$\$\$ L P D
 Ruth’s Chris Steak House – Harrah’s \$\$\$ P D
 Stanton Social Prime – Caesars Palace \$\$\$\$ P SP D

ITALIAN

Amalfi – Caesars Palace \$\$\$ P SP D
 Caramella – Planet Hollywood \$\$\$ P SP
 Giada – The Cromwell \$\$\$\$ P SP B L D BR
 Pronto by Giada – Caesars Palace \$ (Vouchers Only)

TRADITIONAL AMERICAN

The Bedford by Martha Stewart – Paris \$\$\$ SP L D

FRENCH

Brasserie B Parisian Steakhouse By Bobby Flay –
 Caesars Palace \$\$\$ B BR L D P
 Dominique Ansel – Caesars Palace \$ (Vouchers Only)
 Restaurant Guy Savoy – Caesars Palace \$\$\$\$ P SP D
 Vanderpump à Paris – Paris \$\$\$\$ SP D

PROGRESSIVE AMERICAN

Gordon Ramsay Pub & Grill – Caesars Palace \$\$\$ P SP L D
 Gordon Ramsay Hell’s Kitchen – Caesars Palace \$\$\$ SP L D
 Gordon Ramsay Burger – Planet Hollywood \$\$ L D
 Gordon Ramsay Burger – Flamingo \$\$ L D BR
 Guy Fieri’s Vegas Kitchen & Bar– The LINQ \$\$ SP B L D BR
 Guy Fieri’s Flavor town – Horseshoe \$\$ SP B L D
 Ramsay’s Kitchen – Harrah’s \$\$\$ P SP D

ASIAN

Beijing Noodle No. 9® – Caesars Palace \$ L D
 Nobu – Caesars Palace \$\$\$\$ SP D
 Nobu – Paris \$\$\$\$ SP D

BUFFET

Bacchanal Buffet – Caesars Palace \$\$\$ P L D (Vouchers offered)

KEY

P – Private Dining Room(s)
 SP – Semi-Private Dining Space(s)
 B – Serving Breakfast
 L – Serving Lunch

LOUNGE/BAR*

3535 – The LINQ
 Arcade Bar at Horseshoe – Horseshoe
 Bound – The Cromwell
 Caesars Sports book Fan Zone – Flamingo
 Carnaval Court – Harrah’s
 Caspian’s - Caesars Palace
 Glass Bar – Planet Hollywood
 Indigo Lounge – Horseshoe
 Interlude - The Cromwell
 Le Cabaret - Paris
 Le Central Bar - Paris
 Lobby Bar - Horseshoe
 Montecristo - Caesars Palace P SP
 Montecristo - Paris P SP
 O’Sheas Pub – The LINQ
 Pinky’s by Vanderpump - Flamingo P SP
 Re:Match - The LINQ
 Ringer Bar – Planet Hollywood
 Spanish Steps - Caesars Palace
 The Book - The LINQ
 The Lounge - Harrah’s
 The Piano Bar – Harrah’s
 Vanderpump Cocktail Garden - Caesars Palace
 Vista Lounge – Caesars Palace

POOLS*

Caesars Palace – Pool
 Flamingo – Pool
 Horseshoe – Pool
 The LINQ Hotel – Pool
 Paris – Pool
 Planet Hollywood – Pool

Lounge/Bar/Pool pricing and food availability varies
 *based on event details. Must be 21 or older.

For further information regarding your event, please visit
 the restaurant page at www.caesars.com.

CAESARS.COM/LAS-VEGAS/RESTAURANTS/GROUP-DINING/GROUP-DINING-FORM

MAIN LINE: 702-731-7778 • TOLL FREE: 866-733-5827
HOSPITALITYSALES@CAESARS.COM

- Citywide Restaurant Large Group Reservations for parties of 13 or more
- Hospitality Suite Events (Caesars Palace)
- Restaurants
- Buffets
- Lounges
- Corporate Dinners
- Social Dinners
- Cocktail Receptions
- Pool Group Reservations for parties of 40 or more (currently at Caesars Palace, Flamingo, Horseshoe, The LINQ Hotel, Paris and Planet Hollywood)

For Group Restaurant and Event Reservations, please contact 702-731-7778 or hospitalitysales@caesars.com.

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