

TRUE FOOD KITCHEN | TRUE BAR



GROUP DINING

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THE FORUM SHOPS AT CAESARS PALACE
3500 S LAS VEGAS BOULEVARD
LAS VEGAS, NV 89109

A HEALTHY OASIS IN THE HEART OF SIN CITY

Welcome to True Food Kitchen Las Vegas: a restaurant inspired by the philosophy that food should make you feel better. We believe delicious dining and conscious nutrition can go hand-in-hand without sacrificing flavor, creativity, or indulgence. Here, we invite our guests to share an environment of health and positivity - where great tasting food and thoughtfully crafted beverages are the foundation for a life well lived. Whether you're looking to detox or retox, let True Food Kitchen be the one good thing you do for yourself in Vegas.

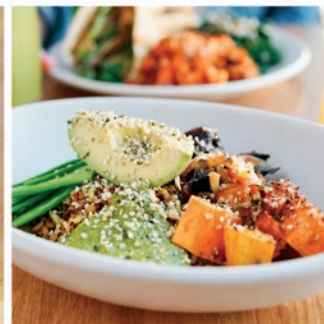
OUR MENU

Chef-driven. Healthful. Flavor-forward. At True Food Kitchen, we're inspired by wholesome, nutrient-dense and in-season ingredients at the peak of their freshness and flavor. Prepared in our open kitchen by our accomplished chefs, every dish is as healthy as it is delicious and memorable. Our seasonal menu celebrates variety—from shareable starters to hearty entrées and house-made desserts. The restaurant's scratch bar and stand-alone True Bar (adjacent to the restaurant) are both brimming with a seasonal selection of creative, handcrafted cocktails. And for those looking to detox, both bars have freshly prepared natural refreshers, juices, and teas featuring functional ingredients, herbs, and spices with health benefits to boot.

OUR SPACE

True Food Kitchen and the one-and-only True Bar are situated inside the Forum Shops at Caesars Palace on the main level, southeast corner. The stunning restaurant space features a large dining room with an open kitchen, two private dining rooms, a lively bar, and an indoor patio lounge with Las Vegas-inspired artwork throughout. The design of the dining room and bar elegantly blends brass finishes, natural elements, and industrial décor. True Bar, located beneath the shops' iconic freestanding spiral escalator, features both a retox and a detox bar with lounge seating. The two private dining rooms – Garden of Eden and The Greenhouse – delight guests with uniquely charming backdrops. All of True Food Kitchen's spaces can be configured for any style or size event with multiple seating configurations available to suit private sit-down dinners, reception-style events, or full restaurant buyouts. True Bar is also available for events and buyout opportunities.

Visit TrueFoodKitchen.com/LasVegas to Learn More



PRIVATE DINING ROOMS

TRUE FOOD KITCHEN | 8,516 SQUARE FEET

Featuring nearly 9,000 square feet of restaurant space, True Food Kitchen is the ideal location to host your next event. With multiple seating configurations, we can accommodate any party from networking to banquet, private dining to full restaurant buyouts.

Seating Capacity

Seated Event | 256

Reception | 348

THE TERRACE | 998 SQUARE FEET

Located at the front of the restaurant, the Terrace is an indoor "patio" with views of the Forum Shops' iconic spiral escalator. Sip-and-be-seen as you dine al fresco at butcher block tables featuring comfortable "outdoor" chairs at the entrance of this luxury shopping destination on the strip.

Seating Capacity

Seated Event | 31

Reception | 50

THE GREENHOUSE | 389 SQUARE FEET

Planted firmly inside the restaurant, The Greenhouse is a lovely private dining hideaway. This beautiful, edgy offering features an accommodatable layout, jungle-boho vibes, and lush vegetation artwork and décor.

Removable flat screen and A/V capabilities available.

Seating Capacity

Seated Event | 28

Reception | 50

TRUE BAR | 9376 SQUARE FEET

True Bar is the restaurant brand's first and only stand-alone bar and lounge. True Bar is nestled beneath the Shops' iconic spiral escalators. A true "oasis in the desert", True Bar features both detox and detox offerings including freshly-pressed all-natural juice refreshers and wellness shots, as well as handcrafted cocktails made from the season's freshest ingredients and organic spirits. The cocktail lounge is adorned with natural elements and stylish seating.

Seating Capacity

Seated Event | 66

Reception | 94

GARDEN OF EDEN | 730 SQUARE FEET

Through the restaurant's entrance and main dining room's striking, suspended "Be True" brass sculpture is The Garden of Eden, the ultimate horticulturalist hideout featuring hanging ferns and tumbling philodendrons and flanked by industrial décor and exposed ducts. The larger of True Food Kitchen's two private dining rooms, this mod garden-inspired room can also be partitioned into two smaller rooms (Adam & Eve, respectively) for more intimate gatherings.

Removable flat screen and A/V capabilities available.

Seating Capacity - Garden of Eden

Seated Event | 44

Reception | 73

Seating Capacity - Adam

Seated Event | 24

Reception | 42

Seating Capacity - Eve

Seated Event | 20

Reception | 31

BRUNCH

STARTER (CHOICE OF ONE FOR THE TABLE)

Roasted Brussels Sprouts

miso sesame vinaigrette, toasted sesame seed, umami powder **VEGF**

Herb Hummus

cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette & house-made pita **VEG**

ENTRÉE (CHOICE OF THREE FOR THE TABLE)

Banana Quinoa Pancakes

greek yogurt **VEG GF**

Garden Scramble*

pasture-raised eggs, charred onion, brussels sprout, smoked gouda, parmesan, sweet potato **VEG GF**

ADD: chicken sausage +4 **GF**

Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette **VEG**

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Tuscan Kale Salad

organic kale, lemon, garlic, parmesan, breadcrumb **VEG**

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

\$35 PER PERSON

Based on a two-hour event.

V Vegan **VEG** Vegetarian **GF** Gluten Friendly

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



TRUE FOOD KITCHEN

THE FUNCTIONAL

STARTER (CHOICE OF ONE FOR THE TABLE)

Roasted Brussels Sprouts

miso sesame vinaigrette, toasted sesame seed, umami powder **VG**F

Herb Hummus

cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette & house-made pita **VEG**

ENTRÉE (CHOICE OF THREE FOR THE TABLE)

Korean Noodle Bowl

sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, umami powder **VG**F

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Teriyaki Quinoa Bowl

broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, brown rice, avocado, umami powder **VG**F

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Vegan Double Cheeseburger

house-made with portobello, walnut, beet, lettuce, pickled onion, organic tomato, vegan cheddar, jalapeño remoulade, flaxseed bun **V**

Grilled Chicken Avocado Wrap

organic tomato, cucumber, hummus, fresh mozzarella, lemon oregano vinaigrette, house-made pita

Grass-fed Burger*

umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

Spaghetti Squash Casserole

crushed organic DiNapoli tomato, caramelized onion, zucchini, fresh mozzarella **VEG**GF

\$35 PER PERSON

Based on a two-hour event.

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THE HARVEST

STARTER (CHOICE OF ONE FOR THE TABLE)

Charred Cauliflower

harissa tahini, medjool date, dill, mint, pistachio **V GF**

Roasted Brussels Sprouts

miso sesame vinaigrette, toasted sesame seed, umami powder **V GF**

Chef's Selection of Pizzas

ENTRÉE (CHOICE OF THREE FOR THE TABLE)

Korean Noodle Bowl

sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, umami powder **V GF**

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Teriyaki Quinoa Bowl

broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, brown rice, avocado, umami powder **V GF**

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Grilled Sustainable Salmon*

smoked grains, cilantro pumpkin seed pesto, broccolini, charred onion, basil

Spaghetti Squash Casserole

crushed organic DiNapoli tomato, caramelized onion, zucchini, fresh mozzarella **VEG GF**

DESSERT (CHOICE OF ONE FOR THE TABLE)

Squash Pie

seasonal spice blend, coconut whipped cream **V GF**

Flourless Chocolate Cake

caramel, almond, vanilla ice cream, cacao nib **VEG GF**

Chocolate Chip Cookies

\$45 PER PERSON

Based on a two-hour event.

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THE GATHERING

STARTER (CHOICE OF ONE FOR THE TABLE)

Charred Cauliflower

harissa tahini, medjool date, dill, mint, pistachio **V GF**

Roasted Brussels Sprouts

miso sesame vinaigrette, toasted sesame seed, umami powder **V GF**

Chef's Selection of Pizzas

ENTRÉE (CHOICE OF THREE FOR THE TABLE)

Korean Noodle Bowl

sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, umami powder **V GF**

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Ancient Grains Bowl

miso sesame glazed sweet potato, turmeric, charred onion, snap pea, portobello, avocado, hemp seed, cilantro pumpkin seed pesto **V**

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Grilled Sustainable Salmon*

smoked grains, cilantro pumpkin seed pesto, broccolini, charred onion, basil

Spaghetti Squash Casserole

crushed organic DiNapoli tomato, caramelized onion, zucchini, fresh mozzarella **VEG GF**

DESSERT (CHOICE OF ONE FOR THE TABLE)

Squash Pie

seasonal spice blend, coconut whipped cream **V GF**

Flourless Chocolate Cake

caramel, almond, vanilla ice cream, cacao nib **VEG GF**

Chocolate Chip Cookies

\$55 PER PERSON

Based on a two-hour event.

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THE BOUNTY

STARTER (CHOICE OF ONE FOR THE TABLE)

Charred Cauliflower

harissa tahini, medjool date, dill, mint, pistachio VGF

Roasted Brussels Sprouts

miso sesame vinaigrette, toasted sesame seed, umami powder VGF

Chef's Selection of Pizzas

SALAD (CHOICE OF ONE FOR THE TABLE)

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Winter Harvest Salad

brussels sprout, cauliflower, butternut squash, organic kale, cannellini bean, mulberry, pomegranate, horseradish vinaigrette VGF

Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette VEG

Tuscan Kale Salad

organic kale, lemon, garlic, parmesan, breadcrumb VEG

ENTRÉE (CHOICE OF THREE FOR THE TABLE)

Grilled Grass-fed New York Strip*

crispy potato, roasted brussels sprout, black garlic GF

Ancient Grains Bowl

miso sesame glazed sweet potato, turmeric, charred onion, snap pea, portobello, avocado, hemp seed, cilantro pumpkin seed pesto V

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Grilled Sustainable Salmon*

smoked grains, cilantro pumpkin seed pesto, broccolini, charred onion, basil

Spaghetti Squash Casserole

crushed organic DiNapoli tomato, caramelized onion, zucchini, fresh mozzarella VEG GF

DESSERT TRIO (TASTING OF THREE FOR THE TABLE)

Squash Pie

seasonal spice blend, coconut whipped cream VGF

Flourless Chocolate Cake

caramel, almond, vanilla ice cream, cacao nib VEG GF

Chocolate Chip Cookies

\$65 PER PERSON

Based on a two-hour event.

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RECEPTION

HORS D'OEUVRES (CHOICE OF THREE - EACH ADDITIONAL ITEM IS \$8 PER PERSON)

Vegan Double Cheeseburger

house-made with portobello, walnut, beet, lettuce, pickled onion, organic tomato, vegan cheddar, jalapeño remoulade, flaxseed bun **V**

Grass-fed Burger*

umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

Roasted Butternut Squash Flatbread

garlic purée, organic kale, caramelized onion, house-made vegan almond ricotta **V**

Chicken Sausage Flatbread

crushed organic DiNapoli tomato, roasted fennel, smoked gouda

Margherita Flatbread

crushed organic DiNapoli tomato, fresh mozzarella, basil **VEG**

Bone Broth Chicken Noodle Soup **V GF**

Smashed Avocado Toast

smoked gouda, sesame, organic whole wheat crostini **VEG**

Mini Vegetable Crudités

chilled raw vegetables & pumpkin seed pesto **VEG GF**

Herb Hummus

cucumber, cherry tomato, onion, feta, house-made pita **VEG**

\$35 PER PERSON

Based on a two-hour event, 15 person minimum.

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STATIONS

CRUDITÉS (\$10 PER PERSON)

Chilled Raw Vegetables **v**

Tzatziki & Cilantro Pumpkin Seed Pesto

Herb Hummus *cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette* **VEG**

Roasted Brussels Sprouts *miso sesame vinaigrette, toasted sesame seed, umami powder* **VG F**

House-made Pita Chips

SALADS (\$12 PER PERSON)

ADD: organic tofu +5 / antibiotic-free chicken +7 / sustainably-raised shrimp* +9 / grass-fed steak* +10 / fair trade arctic salmon* +12

Winter Harvest Salad

brussels sprout, cauliflower, butternut squash, organic kale, cannellini bean, mulberry, pomegranate, horseradish vinaigrette **VEG**

Chopped

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette **VEG**

Tuscan Kale

organic kale, lemon, garlic, parmesan, breadcrumb **VEG**

PIZZAS (\$18 PER PERSON)

Roasted Butternut Squash

garlic purée, organic kale, caramelized onion, house-made vegan almond ricotta **v**

Chicken Sausage

crushed organic DiNapoli tomato, roasted fennel, smoked gouda

Margherita

crushed organic DiNapoli tomato, fresh mozzarella, basil **VEG**

BURGERS (\$20 PER PERSON)

Vegan Double Cheeseburger

house-made with portobello, walnut, beet, lettuce, pickled onion, organic tomato, vegan cheddar, jalapeño remoulade, flaxseed bun **v**

Grass-fed Burger*

umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

"MILK" & COOKIES (\$10 PER PERSON)

Chocolate Chip Cookie **VG F**

Matcha Mint Chocolate Chip Cookie **VG F**

Chilled Vanilla Oat Milk **VG F**

Strawberry Almond Milk **VG F**

Dark Chocolate Hemp Milk **VG F**

DESSERTS (\$10 PER PERSON)

Squash Pie

seasonal spice blend, coconut whipped cream **VG F**

Flourless Chocolate Cake

caramel, almond, vanilla ice cream, cacao nib **VEG GF**

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BEVERAGE ENHANCEMENTS

SPIRITS

SILVER (\$40 PER PERSON)

New Amsterdam Vodka
New Amsterdam Gin
Old Grand-Dad Bourbon
Matusalem Rum
Jose Cuervo Silver Tequila
Tomatin Dualchas Scotch
Selection of Wine
Beer
Refreshers

GOLD (\$55 PER PERSON)

Tito's Vodka
Prairie Organic Gin
Dulce Vida Tequila
Buffalo Trace Bourbon
Drake's Organic Rum
Johnnie Walker Black Label Scotch
Selection of Wine
Beer
Refreshers

PLATINUM (\$65 PER PERSON)

Hendrick's Gin
Casamigos Reposado
Grey Goose Vodka
Maker's Mark Whisky
Ron Zacapa - 23 year Rum
Macallan 12 Scotch
Selection of Wine
Beer
Refreshers

TONIC, FRESH JUICES, SODA WATER INCLUDED WITH EACH PACKAGE



BEVERAGE ENHANCEMENTS

CRAFT COCKTAILS

Rosé Sangria *la vieille ferme organic rosé, pineapple, lime*

Citrus Skinny Margarita *dulce vida organic blanco, cucumber, mint*

Hibiscus Margarita *dulce vida organic reposado tequilla, combier rose, fresh lime*

Espresso Martini *tito's vodka, amarula cream, fair trade espresso, hazelnut, oat milk*

Common Bond *old grand-dad bourbon, chai spice, apple, fresh lemon*

Passion Colada *don q cristal rum, giffard crème de la passion, mango, coconut, lime*

Juniper Rose *gray whale gin, giffard pamplemousse, thyme*

Tee Time *tomatin dualchas whisky, barrow's intense ginger, chamomile, lemon*

Adaptogenic Hot Toddy *ashwagandha, old grand-dad bourbon*

WINE (BY THE GLASS)

Pinot Grigio *Tangent (Edna Valley, CA) Proprietary Label s*

Sauvignon Blanc *Blalock + Moore (Marlborough, New Zealand) Proprietary Label s*

Chardonnay *Fresh Vine (Napa Valley, CA) s*

Rosé of Grenache *Pour les Gens (Vin de France) Proprietary Label s*

Pinot Noir *Rickshaw (California) s*

Malbec *Terrazas de los Andes "Altos del Plata" (Mendoza, Argentina) s*

Cannonau *Alta Vita (Sardinia, Italy) Proprietary Label s*

Cabernet Sauvignon *Drumheller (Columbia Valley, WA) s*

Sangiovese *Borgo Scopeto "Chianti Classico" (Chianti, Italy) s*

BEER

Local Rotating

New Belgium Brewing *Fat Tire Amber Ale*

Samuel Adams *Seasonal*

Dogfish Head *Hazy Little Thing IPA*

Stella Artois

Strainge Beast Hard Kombucha **GF**

\$60 PER PERSON

Based on a two-hour event, open consumption. Additional hours available +25/per person, per hour.



TRUE FOOD KITCHEN

BEVERAGE ENHANCEMENTS

NATURAL REFRESHERS

Apple Lemonade

Hibiscus Limeade

The O.G. *ginger, honey, lime*

Sparkling Prickly Pear Tisane *prickly pear, hibiscus, lime*

Kale Aid *kale, ginger, apple, celery, cucumber, lemon*

Adaptogenic Tulsi Tea *holy basil, ginger, honey*

Adaptogenic Hot Chocolate *reishi, cinnamon*

\$10 PER PERSON

MIMOSA BAR

\$75 BUBBLE DUO

Two bottles of Cava and a selection of fresh fruit juice & natural refresher mixers

\$110 BUBBLE TRIO

Three bottles of Cava and a selection of fresh fruit juice & natural refresher mixers

