

NOMAD LAS VEGAS

NoMad Las Vegas brings the refinement of a European home to Park MGM with a NoMad hotel, casino, pool, and NoMad Restaurant and NoMad Bar led by the 2017 winners of the top spot on the World's 50 Best Restaurants list, Daniel Humm and Will Guidara. The hotel, created by Sydell Group in partnership with Make It Nice, is a place of rendezvous and romance, where elegant evenings and moments of chance mix with extraordinary food and gracious hospitality. The design, as in New York and in Los Angeles, is a collaboration with Jacques Garcia, drawing inspiration from the natural surroundings of the desert with a nod to the glamour and playfulness of The Strip. The hotel offers highly personalized and holistic service paired with understated sophistication, comfort, and intimacy.

Located on the top four floors within the newly opened Park MGM, each of the 293 rooms and suites at NoMad Las Vegas are residential in feel and decorated in the designer's timeless style with a distinct New York sensibility. Each room is appointed with custom furnishings, oak hardwood floors, original artwork curated by Paris-based design studio be-poles, Bellino linens, and custom Argan bathroom products. Continuing the synergy with its other properties, many rooms feature the iconic freestanding pedestal bathtubs, leather headboards, and paravent screens. The rooms include distinctive steamer trunks that have been transformed into minibars, echoing the original property in New York.

The hotel features the first-ever *NoMad Casino*, poised under the building's original Tiffany glass ceiling. The casino provides an intimately refined space to play roulette, blackjack and baccarat. The high-limit gaming floor takes inspiration from the old-world glamour of European casinos and the playfulness of the hotel's new home on The Strip. The Casino Bar showcases expertly crafted cocktails from acclaimed Bar Director Leo Robitschek. Taking cues from the Tiffany ceiling, Garcia draws on its pentagonal shape, which is mirrored in the casino's geometry, leaning in an art deco direction as a nod to the 20th Century building. As a way of honoring good luck in gaming, there are consistent references to peacocks throughout the gaming floor.

The renowned Royal Portuguese Cabinet of Reading in Rio de Janeiro inspires the *NoMad Restaurant's* design. It features soaring 23-foot walls that showcase a remarkable collection of books that have been carefully curated, abundant but restrained. The color palette in the space blends emerald, amber, and mahogany with recessed banquets and an imported 18th-century French antique fireplace and staircase.



The classical theatres of France inspire the design of the *NoMad Bar* - deep bordeaux velvet is present throughout. During the day, an Austrian velvet and sheer curtain, custom made by Rosebrand, cloaks the Bar. The space also includes a Steinway piano staged in the corner of the room to welcome intimate live performances.

The hotel's private dining areas include: *The Cellar* which is an intimate space, befitting of its name with walls decorated with wine bottles old and new, vintage decanters, glassware and service pieces. *The Salon* is a lush, larger room that features a cocktail bar alongside emerald green tufted walls and recessed seating. *The Parlour* room honors four famous female gamblers in the form of sculptural busts, along with a neoclassical frieze in celebration of female power and beauty. Vintage rugs are found throughout.

Like NoMad New York and Los Angeles, the art program for Las Vegas was developed by bepoles and draws inspiration from its strong architectural DNA. The NoMad spirit honors the past while celebrating the future, encouraging the tension between uptown and downtown. The art program for Las Vegas aims to highlight this unique contrast by pulling neighborhood references from the 1980s and a certain European elegance of the 1960s juxtaposing them with contemporary imagery. To achieve this, vintage artworks have been sourced from antique stores throughout the US and Europe and have been combined with various collections from Portraits de Villes and original photography from commissioned artists. As a result, each guest room art selection and the offerings in the public spaces are unique; while at the same time communicate a consistent journey.

FEATURES

- 293 Guest Rooms with king-size beds
- Softly opened October 12
- Starting rate \$199
- Food & Beverage program by award-winning Chef Daniel Humm and Restaurateur Will Guidara
- Interior Design by Jacques Garcia
- Art Program curation by be-poles
- NoMad Casino first-ever NoMad gaming facilities
- NoMad Bar an all-day approachable restaurant
- NoMad Restaurant formal dining room
- Exclusive pool
- Flower Cart offering fresh flowers daily
- Private Dining Spaces The Parlour, The Salon, The Cellar



- Large flat screen LCD HD televisions
- Down comforters and pillows
- Fully stocked minibar
- In-room safe, hand steamer, hair dryer, and luggage rack
- Exclusive collection of bath amenities by Argan
- Custom linens, bedding, and bathrobes by Bellino
- Custom Rugs by ABC

SERVICES & AMENITIES

- 24-Hour Room Service
- Complimentary high-speed wireless internet access available throughout the hotel
- Turndown Service available upon request
- Daily Newspaper Delivery
- Concierge Services provided by the Front Desk
- Multilingual Staff
- Bell Staff Services
- Valet Parking
- Laundry Service
- 24-Hour Fitness Room

DINING

The Restaurants and Bars of NoMad Las Vegas are anchored in the same foundation as the sister properties in New York City and Los Angeles. Created and managed by Chef Daniel Humm and Restaurateur Will Guidara, the bars and restaurants are rooted in gracious hospitality and casually elegant cuisine, coupled with a distinguished and innovative wine and cocktail program, all served in a grand, transformative space.

NoMad Restaurant

Serving dinner nightly, The Restaurant is set in a soaring space, inspired by the iconic Library of Nomad New York. The robust menu celebrates American classics by striking a distinct balance between accessibility, theatricality and luxury. Large-format communal courses are served alongside an extensive selection of salads, pastas, and entrees, complemented by a menu of large-format dishes for two, including the signature NoMad Roast Chicken. *The Restaurant will open for dinner Tuesday - Saturday*, 5:30 PM - 11 PM. November 14, 2018



NoMad Bar

The NoMad Bar is an all-day restaurant, offering breakfast, lunch, dinner, and late night; perfect for a cocktail and a snack or a more substantial meal. An eclectic menu of shareable plates, snacks, sandwiches, pastas and more is available throughout the day with live jazz most evenings. The beverage program is created and managed by award-winning Bar Director Leo Robitschek. Leo and his team received the honor of "Best Bar in North America" and the #3 ranking in the world at the 2017 World's 50 Best Bars Awards.

The NoMad Bar is open for breakfast Monday - Sunday, 7:30 AM - 10 AM; lunch Monday - Friday, 11 AM - 2 PM; brunch Saturday & Sunday, 11 AM - 2:30 PM; dinner Sunday & Monday 4 PM - 12 AM, Tuesday & Wednesday 4 PM - 1 AM, Thursday - Saturday 4 PM - 2 AM.

Pool

The pool is a luxurious and tranquil escape from the neon and glitter of The Strip. The poolside café and bar feature casual fare, expertly crafted cocktails, and a robust selection of wines. This garden-like oasis, inspired by the Majorelle Gardens of Morocco, is augmented by more playful moments, such as the chaise-side piña colada service and a whimsical frozen drink program. *Opening March* 2019

NoMad Casino

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MEETING & EVENTS

- 2,000 square feet of unique indoor/outdoor meeting and private dining spaces
- Catering menus designed by Daniel Humm and Will Guidara
- Turn-key event planning
- State-of-the-art audiovisual equipment
- The Cellar an intimate private dining space. Befitting of its name, the walls are decorated with wine bottles old and new, vintage decanters, glassware and service pieces (18 seated, 30 reception)
- The Salon a lush, large room that features a cocktail bar with emerald green tufted walls and recessed seating (30 seated, 50 reception)
- The Parlour this room honors four famous female gamblers in the form of sculptural busts, along with neoclassical frieze in celebration of female power and beauty (80 seated, 100 reception)



COLLABORATORS

Sydell Group

Sydell Group is the creator and manager of unique hotels deeply rooted in their location and architecture. Sydell's core expertise is an ability to collaborate with original talent within the world of design, food & beverage, and retail, and bring them together in the creation of compelling new hotels that engage the communities around them. Sydell Group's diverse portfolio of award-winning properties includes NoMad, New York, and Los Angeles; the LINE LA, DC, and Austin; Freehand Miami, Chicago, LA, and New York; The Ned, London and Park MGM, Las Vegas; as well as NoMad Las Vegas. www.sydellgroup.com

MGM Resorts International

MGM Resorts International (NYSE: MGM) is an S&P 500® global entertainment company with national and international locations featuring best-in-class hotels and casinos, state-of-the-art meetings and conference spaces, incredible live and theatrical entertainment experiences, and an extensive array of restaurant, nightlife, and retail offerings. MGM Resorts creates [G19] immersive, iconic experiences through its suite of Las Vegas-inspired brands. The MGM Resorts portfolio encompasses 28 unique hotel offerings including some of the most recognizable resort brands in the industry. Expanding throughout the U.S. and around the world, the company in 2018 opened MGM Springfield in Massachusetts, MGM COTAI in Macau, and the first Bellagio-branded hotel in Shanghai. The 81,000 global employees of MGM Resorts are proud of their company for being recognized as one of FORTUNE® Magazine's World's Most Admired Companies®. For more information visit us at www.mgmresorts.com.

Daniel Humm and Will Guidara

Chef Daniel Humm and Restaurateur Will Guidara are the owners of Make It Nice, a hospitality group headquartered in New York City. Over the course of their tenure together, their first restaurant, Eleven Madison Park, has received numerous accolades, including four stars from The New York Times, six James Beard Foundation Awards (including Outstanding Chef, Outstanding Service, and Outstanding Restaurant in America), three Michelin Stars, and holds 2017's #1 restaurant in the world on the list of the World's 50 Best Restaurants. In 2012, they opened NoMad at The NoMad Hotel which has garnered three stars from The New York Times, one Michelin Star, and a James Beard Foundation Award. In 2014, they opened The NoMad Bar which has earned a top spot on The World's Best Bar list. In April 2017, they opened their fast-casual concept, Made Nice, to critical acclaim and in 2018 they opened NoMad Los Angeles and NoMad Las Vegas. They have plans to expand their culinary footprint to Midtown Manhattan where Four Twenty Five Park Avenue will open in 2019. www.makeitnicenyc.com



Jacques Garcia

French interior designer Jacques Garcia possesses a truly unique style, mixing 17th- and 18th-century references with modern influences to create a timeless interpretation of French elegance. From being an interior decorator for clients such as the Sultan of Brunei to his high-profile recreation of an 18th-century teahouse for Ladurée on the Champs Elysées; and the design of the always-relevant Hôtel Costes, his design is timeless. Jacques Garcia has renovated private and public spaces around the world, including many hotels in Paris. www.studiojacquesgarcia.com

be-poles and Portraits de Villes

Initially, a graphic design studio, the studio be-poles approach brands & places never as logos, but as stories to be lived and memories to be created. They invent a new, global vision of their work, that they call 'narrative design'. The studios be-poles started in Paris in 2000 with founders Antoine Ricardou & Clémentine Larroumet - They opened their NYC office in 2012, led by Rafael Weil & Reynald Philippe. The studio's clients include the Sydell Group for which they create NoMad's global brand identity and art program in New York, Los Angeles and Las Vegas. Other recent clients: Eleven Madison Park, Made Nice, The Surf Club Four Seasons Miami Beach, Park MGM, La Maison Plisson, L'Hôtel Les Roches Rouges, L'Hôtel Le Pigalle, Merci, Roseanna, Ginette NY, Cyril Lignac's chocolaterie and pâtisseries. www.be-poles.com