

## Bacchanal Buffet At Caesars Palace Named Best Buffet In Las Vegas By USA Today For Second Consecutive Year

Focus on Chefs, Nine Open Kitchens, More Than 500 items, Extraordinarily Modern Design Prove to be the Right Ingredients

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LAS VEGAS, Nov. 13, 2013 /PRNewswire/ -- For the second year in a row, the \$17 million [Bacchanal Buffet at Caesars Palace](#) has been named the number one buffet in Las Vegas by [USA Today](#). According to USA Today, with its focus on chefs, nine open kitchens, variety and abundance of food and sleek design, the culinary paradise found at the Bacchanal Buffet tops the list once again at number one.

(Photo: <http://photos.prnewswire.com/prnh/20131113/LA16080>)

Serving an astounding 3,000 – 3,500 guests daily, Bacchanal Buffet welcomed its one millionth visitor in less than a year. Bacchanal has become a major hotspot and favorite among locals, travelers and celebrities including film legends Morgan Freeman and Bradley Cooper as well as renowned chefs Guy Savoy, Giada De Laurentiis and Gordon Ramsay.

The chic restaurant, which opened to rave-reviews in Sept. 2012, has racked up several awards over the last year including Best Buffet by the Las Vegas Review-Journal and Las Vegas Weekly, Surprise of the Year by Desert Companion and named as one of the seven best buffets in Las Vegas by Bon Appetit. Over the weekend, Bacchanal was named as a leader in buffet trends in [Time Magazine's](#) food issue.

"Caesars Palace's nearly 600-seat Bacchanal, part of Caesars' push to be even more of a dining destination, aims to please foodies as well as the average Joe or Jane who likes to load their plates. It looks like an upscale restaurant rather than a mass feedery: sleek, chic and ultra-contemporary, with blond wood tables, comfortable upholstered chairs, hip music and multiple intimate dining rooms," said *USA Today*.

Bacchanal's opening menu boasted over 500 items prepared fresh daily by the team of talented chefs recruited from Michelin-starred kitchens across the city. The staggering number of dishes would overwhelm many restaurants but the team at Bacchanal continued to push the boundaries by introducing more than 30 new dishes and up-to 15 daily specials in its first year including a selection of mochi flavors, chilled pea soup with crab, chicken marsala and Bacchronuts—Bacchanal's unique take on the popular pastry taking the world by storm.

"We are honored to have won this sought-after award for the second consecutive year," said Executive Chef Michael van Staden. "I'm humbled to work with such a passionate team and can't wait to show our guests what's to come. We have plenty of tricks up our sleeves."

Broadcast Quality b-roll available at: <https://private.filesanywhere.com/caesars/fs/v.aspx?v=916f6bc38ea1aaabaaac>

Relevant links:

[caesars.thedigitalcenter.com](http://caesars.thedigitalcenter.com)

For more information, visit [www.caesarspalace.com](http://www.caesarspalace.com)

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