

THE SIN CITY CHEF



NOT CATERED. CRAFTED.

The Sin City Chef delivers chef-directed catering for corporate programs, destination gatherings, private events, and large-scale galas throughout Las Vegas.

DESIGNED WITH PURPOSE

Every event begins with intention. Menus are developed to align with the occasion, the setting, and the desired experience. Never arbitrary, always considered.

CURATED WITH CARE

More than menus, we curate complete culinary moments. Each element is selected to create balance, cohesion, and flow, ensuring every detail enhances the whole.

EXECUTED WITH PRECISION

From preparation to service, our team delivers with professionalism, consistency, and attention to detail — so the evening unfolds seamlessly, course by course.

CULINARY LEADERSHIP

Led by Chef Heather Oosthuizen (Le Cordon Bleu, Paris) and Chef Alessandro Stoppa (Michelin-starred and five-star European kitchens), every event is chef-directed from planning through execution — ensuring technical precision, culinary mastery, creative discipline, and exacting standards across intimate engagements and large-scale experiences.

SERVICE & EXECUTION

Supporting planners and DMCs across corporate programs, private gatherings, galas, conventions, and multi-day engagements throughout Las Vegas.

Fully licensed and insured, with dedicated BOH and FOH teams, structured dietary protocols, and integrated beverage services — ensuring coordinated, on-site execution.

PLANNER & DMC INQUIRIES

SALES@THESINCITYCHEF.COM | (702) 291-1960 | WWW.THESINCITYCHEF.COM