

PRIVATE DINING

PRIME

A SHULA'S STEAK HOUSE

Elevate your next celebration at **PRIME**, where award-winning design, exceptional cuisine, and breathtaking views create an unforgettable setting for group events and special occasions.

Located **150 feet above the Sonoran Desert** atop the Wild Horse Pass Resort & Casino tower, PRIME offers a collection of **private and semi-private indoor and outdoor dining spaces**, ideal for intimate gatherings, milestone celebrations, corporate dinners, and unforgettable evenings with guests.

Our menus feature **perfectly prepared prime steaks**, premium seafood, and classic steakhouse favorites, complemented by a **Wine Spectator Best of Award of Excellence 2025** wine program and craft cocktails tailored to your event.



PRIME





Designed by the internationally renowned **Preen, Inc.**, PRIME's striking interior was honored with **Best Hotel Restaurant Design (North America)** by the **Restaurant & Bar Design Awards**. The space blends warm, modern luxury with dramatic desert views – creating an atmosphere that feels elevated, intimate, and distinctly memorable.

From customized menus to attentive, personalized service, every detail at PRIME is thoughtfully orchestrated so you and your guests can focus on celebrating the moment.



EVENT SPACES

PRIME

PRIME

THE GALLERY



PHOTO TO COME

INDOORS / SEMI-PRIVATE

UP TO 22 SEATED GUESTS

Nestled in the rear of the restaurant, The Gallery offers a semiprivate dining space designed for intimate gatherings. Elevated ceilings create an open-air feel while Native American artwork adds character. The room provides an elegant setting for guests seeking privacy while still enjoying the energy of the restaurant.

PRIME

THE CHAIN ROOM



The Chain Room

INDOORS / SEMI-PRIVATE

UP TO 26 SEATED GUESTS

The Chain Room welcomes guests with a front row view of the restaurant's culinary action. Glass walls reveal the kitchen in motion, while the opposite side offers a glimpse of the surrounding views. Encased by floor to ceiling chains, the space provides a distinctive semi-private setting.

PRIME

THE LIVING ROOM



The Living Room

INDOORS / NOT PRIVATE

UP TO 44 SEATED GUESTS

Located in the center of the restaurant, The Living Room places guests in the heart of the dining experience. On Fridays and Saturdays, the nearby DJ adds to the vibrant atmosphere, while guests remain surrounded by the energy of the restaurant. Floor to ceiling windows provide stunning views and an open lively setting.

PRIME

THE PRIVATE DINING ROOM



PHOTO TO COME

INDOORS / PRIVATE

UP TO 40-50 SEATED GUESTS

UP TO 70 STANDING GUESTS

FOR STANDING COCKTAIL STYLE RECEPTION

Designed for a more intimate experience and perfect for celebrations, The Private Dining Room offers a fully enclosed setting with glass doors that provide privacy while still maintaining visibility to the surrounding views. The doors can remain open for a more connected feel or closed to create a fully private dining experience.

PRIME

THE KITCHEN TERRACE



PHOTO TO COME

OUTDOORS / SEMI-PRIVATE

UP TO 22 SEATED GUESTS

UP TO 40 STANDING GUESTS

FOR STANDING COCKTAIL STYLE RECEPTION

A smaller more intimate terrace ideal for relaxed gatherings. This open air space offers a comfortable and inviting setting for guests to dine outdoors, while a glass wall provides a subtle glimpse into the kitchen. Perfect for groups seeking a more intimate setting that still feels connected to the atmosphere of the restaurant.

PRIME

THE COCKTAIL TERRACE



OUTDOORS / NOT PRIVATE

UP TO 30 STANDING GUESTS
FOR STANDING COCKTAIL STYLE RECEPTION

Located just as you enter the restaurant, The Cocktail Terrace features comfortable couches, intimate tables, and scenic views of the Estrella Mountains. Ideal for cocktails and small bites. This vibrant space allows guests to relax and socialize while taking in the atmosphere of PRIME.

PRIME

THE FIREPLACE



PHOTO TO COME

INDOORS / SEMI-PRIVATE

UP TO 12 SEATED GUESTS

UP TO 25 STANDING GUESTS
FOR STANDING COCKTAIL STYLE RECEPTION

An intimate lounge space centered around a warm and inviting fireplace. Nestled in the back of the Main Dining Terrace, this space offers comfortable lounge seating and one of the best views from PRIME. Perfect for cocktails, conversation, and socializing. It's an ideal spot for before or after dinner.

PRIME

THE MAIN DINING TERRACE



**OUTDOORS / PRIVATE OR
SEMI-PRIVATE**

UP TO 50 SEATED GUESTS

UP TO 110 STANDING GUESTS
FOR STANDING COCKTAIL STYLE RECEPTION

The main dining terrace is our largest outdoor dining space, featuring a full view of the Estrella mountains and a spacious layout designed for larger gatherings. This versatile terrace can be arranged as either fully private or semi private. Perfect for celebrations, corporate events, and group dining.

PRIME

THE FULL BUYOUT



INDOORS / SEMI-PRIVATE

UP TO 160 SEATED GUESTS

UP TO 320 STANDING GUESTS
FOR STANDING COCKTAIL STYLE RECEPTION

For the ultimate PRIME experience, a full restaurant buyout provides exclusive access to every space. The restaurant can be fully customized to fit your groups vision, whether hosting a seated dinner or a standing reception. From lighting and sound to layout and service style, PRIME can be tailored to create a truly memorable event.

MENUS

PRINME

PRIME

COCKTAIL BITES

Excludes Alcoholic and Non-Alcoholic Beverages, 8% AZ State Sales Tax, and 23% Gratuity.

COCKTAIL BITES CAN BE PASSED OR DISPLAYED. PRICES SHOWN ARE PER PIECE.

SAVORY BITES

Steak Tartare* \$0
Sourdough,
Classic Accoutrements

Wagyu Bites* \$0
Beef Au Jus, Chive

Chicken Satay* \$0
Coconut Peanut Sauce, Chives

Deviled Egg* \$0
Smoked Salmon Roe, Chive

French Onion Focaccia \$0
Fontina & Gruyère

OCEAN BITES

Caviar \$0
Buttered Brioche,
Crème Fraîche

Hamachi Bites* \$0
Rice Paper, Fresno, Radish,
Avocado, Ponzu

Shrimp Cocktail* \$0
Cocktail Sauce, Horseradish

Grilled Shrimp Skewer* \$0
Fermented Chili, Parsley

Mini Crab Cake* \$0
Remoulade, Preserved Lemon

GARDEN BITES

Mushroom Toastada
Avocado, Salsa Matcha,
Pickled Onion, Cilantro

Mini Crudite
Hummus, Pesto

Endive Spear
Whipped Feta,
Glazed Walnut, Saba

Burrata Tartine
Pickled Raisin, Truffle,
Calabrian Chili

SWEET BITES / SEASONAL OFFERINGS

**Chocolate
Mousse**

**Salted Caramel
Brownies**

**Assorted
Macaroons**

Whoopie Pies

Eclairs

Tiramisu

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. *Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

PRIME

GOLD PACKAGE

\$185 per person

*Excludes Alcoholic and Non-Alcoholic Beverages,
8% AZ State Sales Tax, and 23% Gratuity.*

FOR PARTIES OF 12 OR MORE - PLANNER TO CHOOSE THREE (3) APPETIZERS AND TWO (2) SIDES FOR THE TABLE

APPETIZERS FOR THE TABLE

Served Family Style

Shrimp Cocktail*

Fire Roasted Prawns*

Crispy Terrine*

Crispy Cauliflower

SALAD

Each Guest Selects One

Wedge Salad

Caesar Salad

ENTRÉE

Each Guest Selects One

12 oz New York Strip*

8 oz Filet Mignon *

Pan Seared Salmon*

*Artichoke, Marble Potatoes,
Mushroom Conserva,
Herb Vinaigrette*

Roasted Chicken*

*Aleppo Glaze, Yogurt,
Charred Greens,
Piparra Peppers*

—
Vegetarian option available upon request

SIDES FOR THE TABLE

Served Family Style

Brussels Sprouts

Whipped Potatoes

Roasted Asparagus

Dirty Potatoes

Truffle Mac & Cheese

Roasted Mushrooms

DESSERT

Chef's Selection

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. *Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

PRIME

PLATINUM PACKAGE

\$225 per person

*Excludes Alcoholic and Non-Alcoholic Beverages,
8% AZ State Sales Tax, and 23% Gratuity.*

Thoughtfully crafted by our culinary team, this menu offers an elevated dining experience to begin your celebration in style, featuring premium selections and enhanced culinary offerings.

FOR PARTIES OF 12 OR MORE

WELCOME

Cocktail Shot

B-10 Shot & Caviar

APPETIZERS FOR THE TABLE

Served Family Style

Seafood Tower*

Beef Carpaccio*

Crispy Cauliflower

SALAD

Each Guest Selects One

Wedge Salad

Caesar Salad

ENTRÉE

Each Guest Selects One

22 oz Dry Aged Bone-In Ribeye*

8 oz Filet Mignon*

Pan Seared Salmon*

*Artichoke, Marble Potatoes, Mushroom Conserva,
Herb Vinaigrette*

Roasted Chicken*

Aleppo Glaze, Yogurt, Charred Greens, Piparra Peppers

PRIME Bolognese

Beef and Pork Ragout, Rigatoni, Parsley, Ricotta, Pecorino

—
Vegetarian option available upon request

SIDES

FOR THE TABLE

Served Family Style

Whipped Potatoes

Roasted Asparagus

Truffle Mac & Cheese

DESSERT

Chef's Selection

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. *Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

PRIME



EVENT ENHANCEMENTS

QUOTED SEPARATELY UPON REQUEST

Ice Sculptures

Florals

Custom Menus

Entertainment

Champagne Greet on Lower Level

Custom Crafted Welcome Cocktails

Specialty Cakes

Starting at \$125 – Serves 10-16 Guests

For Buyouts Only:

Digital Monitors

Lighting

Audio

PRIME

BAR / BEVERAGES

Bar service may be arranged as hosted on consumption, a customized beverage package, or cash bar depending on the event size. Our team will work with you to curate a selection of wines, spirits, and cocktails tailored to your group. Premium and specialty selections may be available upon request. All Alcohol must be provided by the restaurant in accordance with liquor laws.

WINE SELECTIONS

We offer a curated wine selection list designed to complement your menu. Groups may choose a pre-selected red and/or white wine to be served throughout the event. Upgraded bottles maybe arranged in advance upon request.

SERVICE CHARGES & SALES TAX

A 23% service charge will be added to all food and beverage to support the service team and event operations. Applicable sales tax of 8% will also apply.

CANCELLATION CHARGES

A valid Credit Card is required to secure all contracted events. Final guest count must be confirmed 5 days prior to the event

and will be considered the guaranteed number for billing purposes. Any reduction in attendance after the final count is confirmed will incur a \$50 per person “empty seat” fee.

PARKING & LOCATION

PRIME is located at Wild Horse Pass Resort & Casino on the rooftop of the Sunrise Resort Tower. Guests can access the restaurant by taking the elevator to the 11th floor. Complimentary valet and self-parking are available for all guests.

CONTACT

5040 Wild Horse Pass Blvd.
Chandler Arizona, 85226
520-796-1972
group.dining@gila.casino

THANK YOU

CONTACT

5040 Wild Horse Pass Blvd.

Chandler Arizona, 85226

520-796-1972

group.dining@gila.casino

OPEN 7 DAYS A WEEK

Sunday - Thursday 5pm - 9:00pm

Friday and Saturday 4:00pm - 10:00pm



PRIME