

A Few of Our Savories

DOLMATHES: Beef, rice and spices rolled in tender grape leaves, baked in lemon sauce.

FETA CHEESE: White tangy cheese processed from sheep's milk, stored in brine.

GREEK FRIES: Potato wedges seasoned with lemon and Greek spices.

GREEK SLIDERS: Juicy mini patties made from a blend of seasoned lamb and beef, grilled to perfection and served on soft slider buns. Topped a dollop of tzatziki sauce.

GYRO: Sliced beef and lamb strips, diced onion, tomato and tzatziki sauce, wrapped in pita bread.

LOUKANIKO HOAGIE: Greek sausage flavored with orange peel and our own spice blend, served on a soft roll with peppers.

PASTITSIO: Baked layered Greek pasta and ground meat topped with a creamy béchamel sauce.

SHRIMP SANTORINI: Tender shrimp sautéed with garlic, lemon, and oregano in a light tomato-wine sauce, served over a bed of herbed rice.

SAGANAKI: Pan-fried Kasseri cheese and flamed with a splash of brandy.

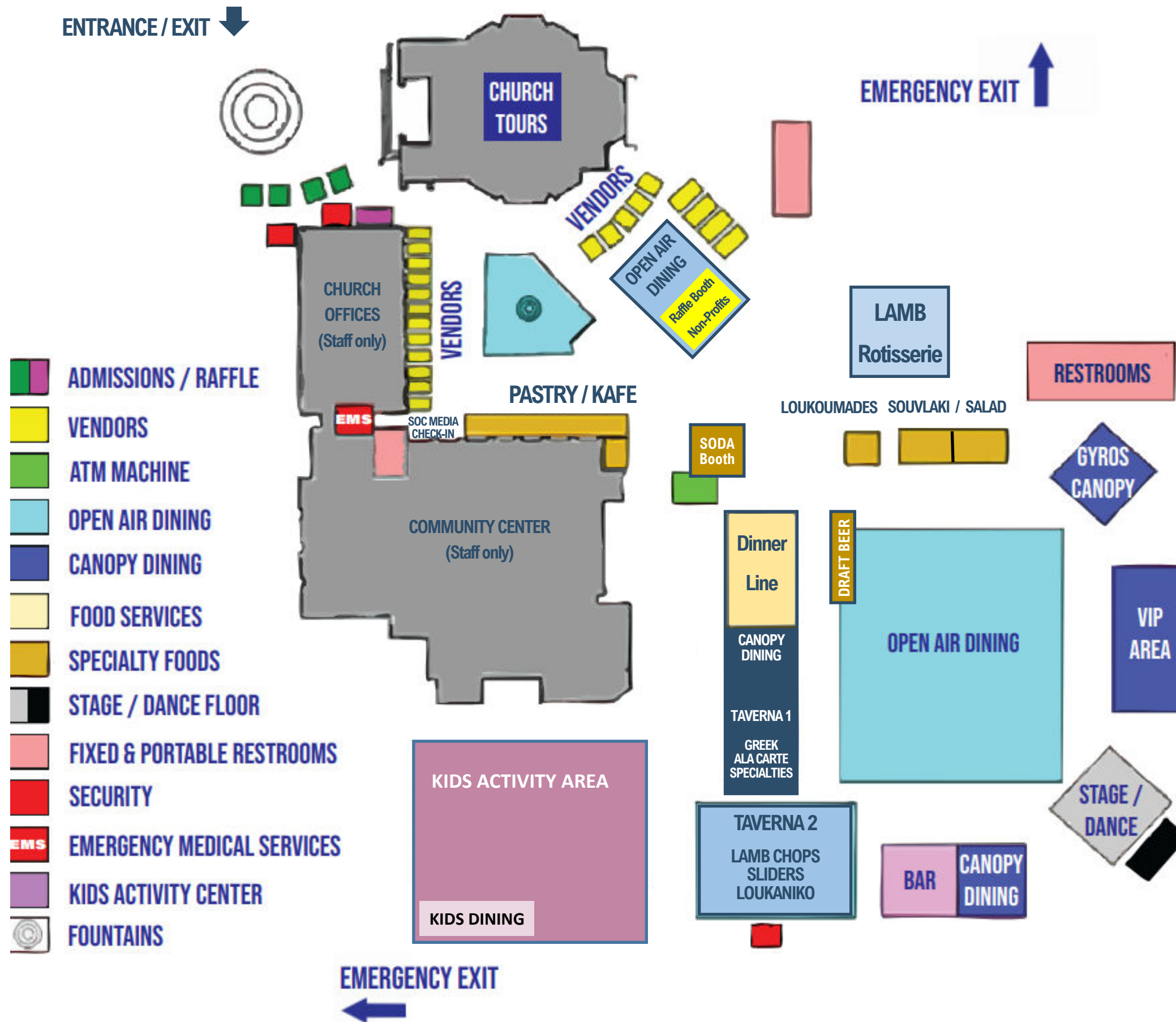
SPANAKOPITA: Spinach, feta cheese, eggs and herbs stuffed in buttery filo and baked.

SOUVLAKI: Chicken or pork kebab, marinated and grilled.

TIROPITA: Cheese, egg and herb mixture stuffed in buttery filo dough and baked.

GRAB & GO SPECIAL: 12-pc Frozen pans of Spanakopita and Tiropita available to bake at home. At Pastry booth. (limited quantities)

See coupon for 4-pack Combo.



A Few of Our Sweets

BAKLAVA: Crisp layers of filo dough, chopped nuts, and warm spices. At the Pastry Booth, we feature several varieties beyond the classic triangles. Try florigeres (log-shaped rolls), saragli (round spirals), and kataifi (shredded filo nests wrapped around a nutty center). We also offer chocolate corner-dipped baklava for an indulgent twist. Each variety highlights a different shape and texture, showcasing the artistry of this timeless dessert.

New this year: Baklava Pops — individual chocolate-dipped baklava on a stick!

BAKLAVA CHEESECAKE: A rich, creamy cheesecake layered with flaky filo, walnuts, honey, and warm spices — blending the best of Greek tradition and classic cheesecake indulgence. Also available in a chocolate variety, with layers of chocolate, nuts, and filo for an irresistible twist.

BAKLAVA SUNDAE: Soft-serve ice cream topped with baklava chunks.

BOUGATSA: Filo filled with custard, then baked, topped with powdered sugar and cinnamon.

DIPLES: Flaky, thin rolled dough, deep fried and topped with honey and nuts.

EKMEK KATAIFI: Baked Kataifi (shredded filo, walnut and honey) topped with creamy custard and whipped cream. Winner of 2019 “Take a Bite Out of Las Vegas” competition for best dessert.

GALAKTOBOUREKO: Semolina custard-filling wrapped in filo, baked, and topped with a light, citrus syrup.

KARIDOPITA: Moist walnut cake, flavored with cinnamon and soaked in light syrup.

KOKES: Three varieties: vanilla (white custard), chocolate, and chocolate dipped filled with chocolate mousse.

KOULOURAKIA: Butter twist cookies; great for dunking in coffee. Limited quantities available in Marble and Sesame varieties.

KOURAMBIETHES: Butter cookies baked and smothered in powdered sugar. Contains almonds. Limited quantities of round almond-free variety.

LOUKOUMATHES: Deep fried light dough balls drenched with honey and cinnamon. Made to order and served hot.

TSOUREKI: Traditional slightly sweetened bread which is braided and topped with sesame seeds.

\$20,000 Grand Prize – Will You Be the Winner?

Raffle tickets are \$100 each, with proceeds supporting St. John the Baptist Greek Orthodox Church and its ministries. This year, 10% of the proceeds will equally benefit the local chapter of The American Foundation for Suicide Prevention and St. Nicholas Ranch, a retreat and conference facility dedicated to renewal, learning, and community connection in a natural setting.

Tickets can be purchased at the Raffle Booth, as well as other specified locations around the field and to guests seated within VIP area. There are over 35 great prizes, each valued at \$100 or more.

New: BONUS RAFFLE DRAWINGS ALL WEEKEND

At least 25 raffle tickets will be drawn from the Grand Raffle drum throughout the weekend, each winning a bonus prize.

- ♦ Winning ticket numbers and first names will be posted at the main Raffle Booth as they are drawn.

Happy Hour
Fri 3–6 PM
Sat & Sun: 12–3 PM

- ♦ Draft Beer \$5
- ♦ Loukoumades \$7
- ♦ Iced Tea or Iced Coffee (Kafeneion) \$2
- ♦ Sliders & Fries \$12
- ♦ Large Greek Salad topped with Gyro \$10
- ♦ Gyro & Fries \$12
- ♦ Loukaniko Hoagie & Fries \$12
- ♦ Kefthetes & Fries \$12
- ♦ Baklava & Cookie Sampler \$20

- ♦ After each draw, the ticket goes back into the drum for the Grand Prize Drawing on Sunday at 9:00 PM.

- ♦ Only one bonus prize per ticket — if a ticket that has already won a bonus is drawn again, it will not receive an additional prize.

- ♦ Unclaimed prizes will be forfeited after 4:00 PM on Sunday, 9/28/25.

BIG WINS Await!

1ST PRIZE:
\$20,000

2ND PRIZE:
\$2500

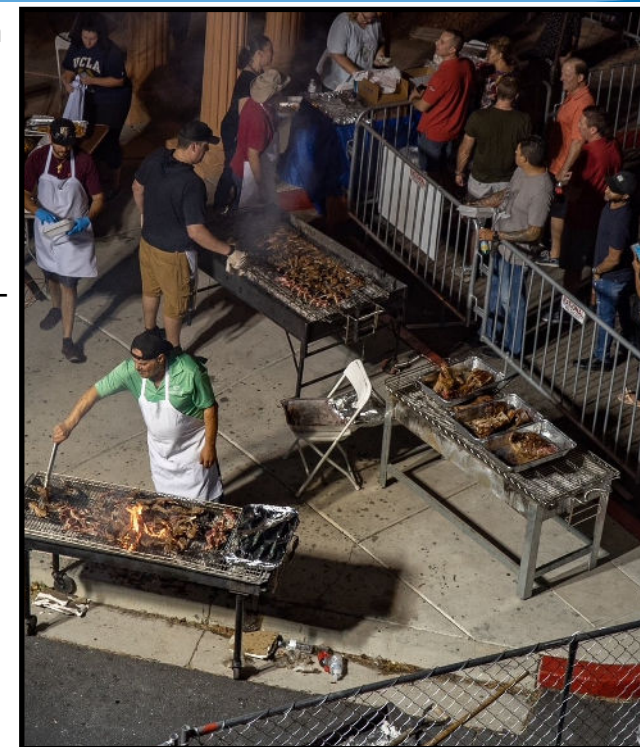
PRIZES 3-10
\$1000
EACH

PLUS many more great prizes.
Visit raffle booth for complete list.

FREE Souvenir Photo at Social Media Check-In!

Welcome to the 2025 Greek Fest!

For three consecutive days each September, approximately 25,000 guests of all ages treat their taste buds to authentic Grecian delights — roasted lamb, dolmatoes, pastitsio, refreshing salads, and irresistible desserts. The celebration is non-stop, with live Greek music, a DJ, and light shows creating an atmosphere full of energy and tradition. Families can enjoy our lively Kids Area, which this year also features a simplified kids-friendly menu designed just for younger appetites. We're also excited to welcome the City of Las Vegas Department of Public Safety, who will be presenting two special demonstrations.



CHURCH TOURS

Guided Church Tours are offered several times daily. Our Byzantine Church, fashioned after St. Euphemia of the Hippodrome in ancient Constantinople, is a marvelous and inspiring combination of arches, angles, marble, hand-carved wood and icons.

Hosted by:

Rev Father John Hondros
Rev Father Florin Ristache
Deacon John Nixon

INSIDE: See Festival Grounds Map To Find Your Favorite Specialty Food Items, Coupons And a Whole Lot More!



LIVE ENTERTAINMENT AND STAGE PERFORMANCES

ABSOLUTELY NO BACKPACKS PERMITTED ON FESTIVAL GROUNDS. NO EXCEPTIONS.

FRIDAY 9/26:

3:00 pm Festival Opens / National Anthem
HAPPY HOUR Specials: 3:00 to 6:00 pm
3:00 pm Music with DJ Steve
4:00 pm Church Tour
5:30 pm Church Tour
5:45 pm Live Band, join us on the dance floor
7:00 pm Torch Lighting Ceremony
7:30 pm Church Tour
11:00 pm Festival Closes

SATURDAY 9/27:

12:00 pm Festival Opens
HAPPY HOUR Specials: Noon to 3:00 pm
12:00 pm Music with DJ Steve
2:00 pm Church Tour
4:00 pm Church Tour
5:00 pm Kids Dance Performance
5:30 pm Church Tour
5:45 pm Live Band, join us on the dance floor
7:30 pm Church Tour
11:00 pm Festival Closes

SUNDAY 9/28:

12:00 pm Festival Opens
HAPPY HOUR Specials: Noon to 3:00 pm
12:00 pm Music with DJ Steve
2:00 pm Church Tour
4:00 pm Church Tour
4:00 pm Last chance to claim bonus raffle prize
5:00 pm Kids Dance Performance
5:45 pm Live Band, join us on the dance floor
5:30 pm Church Tour
7:30 pm Church Tour
9:00 pm Grand Raffle Drawing
10:00 pm Festival Closes

SPECIAL OFFER: PASTRY BOOTH

Frozen FAVS TO GO and BAKE at HOME: 4 PK
\$15 OFF Tiropita, Spanakopita, Pastitsio,
Bougasta \$100 with coupon.
(\$115 value) No substitutions. Limited quantities.

SCENTSY

FREE WAX BAR
with warmer purchase
BUY 5 WAX BARS GET 1 FREE

COPPER AND FIRE JEWELRY

Purchase any Jewelry piece priced at \$45
or more and receive **10% OFF** on one
piece from our selected collection.

THE POLKADOT CAMEL

FREE GRAB BAG GIFT BAG
with purchases totalling \$50 or more.
Must present this coupon to receive
free grab bag.

THE MARBLE KING

100% Organic Extra Virgin Olive Oil
2 bottles of 500 ml \$50 (\$10 OFF)
12 Bottle OF 500 ML Case Discount \$250
(\$90 OFF). Must present coupon.

MG POTTERY

\$5 OFF EVERY \$100
PURCHASE.
Must present coupon.

LUV JJ JEWELRY

10% OFF ENTIRE PURCHASE.
Follow and Tag
@LuvJJ.Jewelry to redeem.