

Guide to the Nat Hart Professional Papers

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Summary Information

Repository:	University of Nevada, Las Vegas. University Libraries. Special Collections and Archives.
Creator:	Hart, Nat (Nathan)
Title:	Nat Hart Professional Papers
ID:	MS-00419
Date [inclusive]:	1945-2000
Date [bulk]:	1970-1995
Physical Description:	90.71 Linear Feet (23 boxes, 5 oversize boxes, 7 oversize framed items, 10 flat files)
Language of the Material:	English
Abstract:	The Nat Hart Professional Papers contain the business records, personal papers, and photographs of Las Vegas, Nevada chef and restaurateur Nat Hart, who served as the Corporate Vice President of Food and Beverage for Caesars World in the 1970s and 1980s. Papers date from 1945 to 2000 and include restaurant training and service manuals, business proposals, architectural drawings, recipe cards and cookbooks, menu specifications, photographs, scrapbooks, awards, news releases, and correspondence.

Preferred Citation Note

Nat Hart Professional Papers, 1945-2000. MS-00419. Special Collections, University Libraries, University of Nevada, Las Vegas. Las Vegas, Nevada.

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Biographical Note

Nat Hart (1916-1995) was one of Las Vegas, Nevada's original celebrity chefs, well-known for his restaurants at Caesars Palace and the Desert Inn, and for his popular gourmet cooking school. During the 1960s Hart was maître d' of Bacchanal, the main fine dining restaurant at Caesars Palace in Las Vegas. He was promoted to Corporate Vice President of Food and Beverage in the 1970s and established new restaurants at Caesars World locations across the United States. In the 1980s he opened the Nat Hart Gourmet Cooking School in Las Vegas. After retiring from Caesars World in 1987, Hart changed his mind and returned to the restaurant world for three years as the head of the food and beverage department at the Desert Inn Hotel and Casino in Las Vegas.

Nat Hart was born on February 25, 1916 in Chicago, Illinois. He trained as a chef at the Le Pointe School of Cuisine in Paris, France and the Lucerne Food Service School in Switzerland. He also studied under top chefs at the Waldorf Astoria in New York City and the original Alfredo in Rome, Italy. Before he moved to Las Vegas in 1947, Hart co-owned a restaurant in Florida with his wife Sylvia.

In Las Vegas Hart was first employed at The Fabulous Flamingo Hotel and Casino on the Las Vegas Strip. In the 1960s he was hired as the chief maître d' at Caesars Palace and began his long-lasting career with Caesars World Incorporated. Hart managed Bacchanal, a Roman fine dining experience that featured six courses and was the main restaurant at Caesars Palace in Las Vegas in the 1970s and 1980s. While employed at Caesars Palace, Hart often worked on multiple other projects. For instance, in 1964 he designed the food arrangement display in the Japanese Pavilion of the World's Fair in New York City. In addition to his skills as a chef and manager, Hart worked as a restaurateur. In the 1970s Hart was promoted to the position of Corporate Vice President of Food and Beverage for Caesars World, a position he held until his retirement from the company in the 1987. As part of his job, Hart designed, planned, and opened new restaurants at Caesars World locations across the United States, including Las Vegas, Nevada; Atlantic City, New Jersey; and Stateline, Nevada.

Nat Hart divided his time among many projects. He worked as a private food and beverage industry consultant in Las Vegas and elsewhere in the United States. He also served as the president of the Ichi Ban Japanese Steak House in Winnipeg, Canada. He was an active member and leader of multiple food industry-related and service groups such as the American Federation of Chefs and the B'nai B'rith Lodge of Las Vegas, a Jewish service organization he helped charter. In the 1980s Nat and his wife Sylvia opened the Nat Hart Gourmet Cooking School in Las Vegas. Hart functioned as the director of the school and personally instructed over 2,000 students. In addition, he lectured and taught courses on restaurant management and operations at the University of Nevada, Las Vegas.

Hart's passion for work in restaurants led to a very short retirement from the business in 1987. In a newspaper interview Hart commented, "I couldn't wait to retire, but found out only then that it was something I couldn't do." Hart indeed could not retire, and he joined the Desert Inn Hotel and Casino as the head of the food and beverage department. In the three years at the Desert Inn he opened two gourmet restaurants, Howan and La Vie en Rose. Nat Hart died in Las Vegas on March 17, 1995 but his multifaceted career as a restaurateur paved the way for the future success of celebrity chefs on the Las Vegas Strip.

Source: Penn, Julie. 1987. "Renowned Chef Returns from 'Retirement.'" *Las Vegas Review-Journal*, June 24.

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Scope and Contents Note

The Nat Hart Professional Papers contain the business records, personal papers, and photographs of Las Vegas, Nevada chef and restaurateur Nat Hart, who served as the Corporate Vice President of Food and Beverage for Caesars World in the 1970s and 1980s. Papers date from 1945 to 2000 and include restaurant training and service manuals, business proposals, architectural drawings, recipe cards and cookbooks, menu specifications, photographs, scrapbooks, awards, news releases, and correspondence.

The collection includes information about the opening and management of many restaurants owned and operated by Caesars World Incorporated and Desert Inn Hotel and Casino. The collection contains information about restaurants located within Caesars Palace in Las Vegas, Nevada: Bacchanal, Le Posh, Primavera, Spanish Steps, Ah-So, and Palace Court. Also included are documents about the following Desert Inn, Las Vegas, Nevada restaurants: La Vie en Rose and Howan. The collection documents Hart's management of additional Caesars World enterprises such as Caesars Tahoe (Stateline, Nevada) and Caesars Boardwalk Regency (Atlantic City, New Jersey). The papers also document the establishment and management of the Nat Hart Gourmet Cooking School in Las Vegas and Hart's membership and presidency at the B'nai B'rith Lodge of Las Vegas.

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Arrangement

The collection is arranged in three series:

Series I. Professional papers, 1945-1995;

Series II. Menus, 1950s-1990s;

Series III. Personal papers, 1950s-2000.

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Administrative Information

Access

Collection is open for research. Box 16: folder 04 is restricted to protect personally identifiable information. Portions of this collection have been digitized and are available online at <http://d.library.unlv.edu/cdm/search/searchterm/MS-00419>

Publication Rights

Materials in this collection may be protected by copyrights and other rights. See [Reproductions and Use](#) on the UNLV Special Collections website for more information about reproductions and permissions to publish.

Acquisition Note

Materials were donated by Sylvia Hart in September 2000; accession number 2000-015. Materials were donated by Steve and Wendy Hart in 2014; accession number 2014-041. Materials were donated by Steve Hart and Wendy Hart in 2015; accession number 2015-097.

Processing Note

Material was processed by Hannah Robinson in 2014 and 2015. 2016-070 addition was processed by Maggie Bukowski.

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Related Materials

Separation Note

Cookbooks that were acquired as part of Nat Hart's collection have been separated and described individually in the [University Libraries' catalog](#).

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Names and Subjects

- Restaurants -- Nevada -- Las Vegas -- Twentieth century
- Restaurant management -- Las Vegas (Nev.) -- Twentieth century
- Restaurant management -- Atlantic City (N.J.) -- Twentieth century
- Gastronomy
- Cooking -- Study and teaching

Collection Inventory

Professional papers, 1945-1995

Physical Description: 86.3 Linear Feet (22 boxes, 6 framed photographs, 10 flat files)

Scope and Contents note: Nat Hart's professional papers are comprised of records, designs, and photographs relating to his career in the Las Vegas, Nevada and Atlantic City, New Jersey casino industry as a food and beverage executive from 1945 to 1995. The series contains documents from his employment with Caesars World, Desert Inn, and as a freelance consultant. Also included are architectural drawings and designs, records from the Nat Hart Cooking School, recipes, documents from professional groups, articles about the hospitality industry, and artifacts from his career.

Arrangement: Subseries I.A. Caesars World papers and photographs, 1968-1990;

Subseries I.B. Desert Inn Hotel and Casino papers and photographs, 1985-1990;

Subseries I.C. Food and beverage industry papers, 1945-1994;

Subseries I.D. Cooking school papers and photographs, 1970-1992;

Subseries I.E. Recipes, 1970-1994;

Subseries I.F. Professional membership papers and photographs, 1980-1992;
 Subseries I.G. Research papers and photographs, 1970-1994;
 Subseries I.H. Artifacts, 1950-1996.

Caesars World papers and photographs, 1968-1990

Physical Description: 7.8 Linear Feet (7.5 boxes)

Scope and Contents Note: The Caesars World papers and photographs contain restaurant business plans, correspondence, architectural drawings, financial information, design plans, memoranda, and photographs pertaining to Nat Hart's career as the Vice President of Food and Beverage for the Caesars World Corporation dating from 1968 to 1990.

Arrangement: Materials are arranged geographically: Caesars Palace (Las Vegas, Nevada); Caesars Boardwalk Regency (Atlantic City, New Jersey); and Caesars Tahoe (Stateline, Nevada). Within each geographic region, materials are arranged in rough chronological order and grouped by the restaurant with which they are associated.

Title/Description	Containers	
Caesars Palace, Las Vegas, Nevada		
Bacchanal Caesars Palace: menus, 1968	box 01	folder 01
Cafe Roma, Caesars Palace: specifications booklet, 1970s	box 01	folder 02
Caesars Palace: dining room service manual draft, 1970s	box 01	folder 03
Caesars Palace: training program work book draft, 1970s	box 01	folder 04
Basic principles of menu planning, 1974	box 01	folder 05
Palace Court, Caesars Palace: menu specifications, information about alcohol, 1975	box 01	folder 06
Palace Court, Caesars Palace: training manual, 1975	box 01	folder 07
Special events, Caesars Palace: Caesars World Financial Conference menu specifications, budget, memos, 1976	box 01	folder 08
Special events, Caesars Palace: memos, correspondence, menu plans, event plans, 1976-1980	box 01	folder 09-12
Spanish Steps, Caesars Palace: menu specifications, memos, correspondence , 1978	box 01	folder 13
Fast food area, Caesars Palace: equipment brochure, 1979	box 01	folder 14-15
Caesars Palace food specifications book: purchasing guides, inventory regulations, 1979 November	box 01	folder 16-17
Ah So Japanese Steakhouse, Caesars Palace: design plans, budgets, job descriptions, photos, 1979-1982	box 01	folder 18
Caesars Palace: photographs of events, Nat Hart, 1970s-1980s	box 01	folder 19
Newspaper articles regarding Hart's career at Caesars Palace, 1970s-1980s	box 01	folder 20
Caesars Palace: memos, daily sales reports, 1975-1985	box 01	folder 21

Caesars Palace: memos, Hart's performance review, incentive program, 1980-1985	box 01	folder 22
Caesars Palace brunch menu cost calculations, labor costs, correspondence, 1982 June 30	box 01	folder 23
Caesars Palace food and beverage units spreadsheets, 1981	box 01	folder 24
Caesars Palace: "Methods and Elements for the Analysis of Food and Beverage Cost Information" booklet, 1980 July	box 01	folder 25
Caesars Palace: executive chef hiring memos, resumes, 1985	box 01	folder 26
Correspondence regarding the formation of Caesars Palace Productions and the production of Hart's televised cooking show, 1981-1982	box 01	folder 27
Caesars Palace: beverage department operations manual, 1982	box 01	folder 28-29
Caesars Palace bakery equipment specifications, 1980s	box 01	folder 30
Correspondence regarding construction projects at Caesars Palace and Caesars Tahoe, 1970s-1980s	box 01	folder 31
Caesars Palace: cost of menu item calculations for specific dishes, with recipes, 1982	box 02	folder 01-02
Caesars Palace secret shopper survey, 1983 June	box 02	folder 03
Caesars Palace press kit, 1980s	box 02	folder 04
"Caesars Columns" employee newsletter, 1983-1984	box 02	folder 05
Caesars World correspondence regarding coffee selection, 1980-1982	box 02	folder 06
Caesars World correspondence regarding monthly food and beverage comparison report, 1981	box 02	folder 07
Caesars World: menu item price comparisons for gourmet restaurants (Palace Court, Palm Court, Edgewood), 1981 July	box 02	folder 08
Caesars Palace: drink recipes and correspondence for internationally themed cocktail party, 1980	box 02	folder 09
Caesars Cellars: wine list pricing, winery pamphlets, drafts of wine lists for restaurants, 1980s	box 02	folder 10
Special events, Caesars Palace: correspondence, memos, menus, seating plans, 1981-1983	box 02	folder 11-15
Special events, Caesars Palace: food and beverage calculations, memos, budgets, 1980s	box 02	folder 16
Special events, Caesars Palace: Mexican fiesta event, budgets, memos, correspondence, 1980s	box 02	folder 17
Caesars Palace convention and sales specifications volume 1: memos, 1983	box 02	folder 18-21
Caesars Palace convention and sales specifications volume 2: memos, 1983	box 02	folder 22-23

Caesars Palace convention and sales specifications volume 2: memos, 1983	box 03	folder 01-02
Caesars Palace convention and sales specifications volume 3: memos, 1983	box 03	folder 03-05
Caesars Palace: room service manual draft, 1981 May 18	box 03	folder 06
Room service, Caesars Palace: menu item cost calculations, menus, service manual, cover counts, 1982	box 03	folder 07-08
Bacchanal, Caesars Palace: service manual, 1980s	box 03	folder 09-11
Bacchanal, Caesars Palace: menu specifications with photos, 1981	box 03	folder 12
Bacchanal, Caesars Palace: cost of menu item calculations, correspondence, menus, training manual, labor and cover counts, 1981-1982	box 03	folder 13-15
Sun Garden, Caesars Palace: menu item cost calculations, job descriptions, labor and cover counts, 1982	box 03	folder 16
Ah So Japanese Steakhouse, Caesars Palace: cost of menu item calculations, training manual, 1980s	box 03	folder 17
Caesars Palace food and beverage department and Ah So: financial records, projected revenue for Ah So, 1983	box 03	folder 18
Spanish Steps, Caesars Palace: menu item cost calculations, training manual, menus, labor and cover counts, 1981-1982	box 03	folder 19-20
Spanish Steps, Caesars Palace: menu specifications, training manual, memos, 1982 August	box 04	folder 01
Palace Court, Caesars Palace: service manual, 1980s	box 04	folder 02
Palace Court, Caesars Palace: cost of menu item calculations, menus, training manual, labor and cover counts, 1981	box 04	folder 03-05
Palace Court, Caesars Palace: service manual draft, 1983	box 04	folder 06
Cafe Roma, Caesars Palace: cost of menu item calculations, job manual, labor and cover counts, uniform designs, 1981	box 04	folder 07-10
Caesars Palace: total concept designs, design plans, site plans, elevation drawings, shop drawings, blueprints, design elements detail drawings, room service kitchen layout, various other architectural drawings, newspaper articles about Hart, 1970s-1980s Physical Description: 75 Sheets	flat file	02-03
Caesars Palace: various framed photographs of Nat Hart with famous guests and executives of the casino, 1970s-1980s	box 24	
Caesars World employee newsletters and combined annual reports, 1979-1991	box 28	
Caesars Boardwalk Regency, Atlantic City, New Jersey		
Caesars Boardwalk Regency: meat preparation equipment catalog, 1978		

	box 04	folder 01-02
Caesars Boardwalk Regency: food and beverage service equipment booklet, 1978	box 04	folder 03-05
Special events, Caesars Boardwalk Regency: budgets, memos, menu specifications, 1979-1982	box 04	folder 06
Hyakumi Japanese Steakhouse, Caesars Boardwalk Regency: service manuals, 1979	box 04	folder 07
Caesars Boardwalk Regency: managerial program personnel policies and procedures booklet, 1980 November 21	box 04	folder 08
Caesars Boardwalk Regency: training program materials, schedule, 1980s	box 04	folder 09
Caesars World Incorporated and Caesars New Jersey Incorporated combined annual financial report package, 1981	box 04	folder 10
Caesars Boardwalk Regency: location expansion equipment inventories, 1983	box 04	folder 11
Caesars Boardwalk Regency: correspondence regarding dining room details, 1984	box 04	folder 12
Caesars Boardwalk Regency: memos correspondence, reservation cards, 1980s	box 04	folder 13
Caesars Boardwalk Regency: design correspondence, 1984	box 04	folder 14
Caesars Boardwalk Regency: linen requisitions, 1984	box 05	folder 01
Caesars Boardwalk Regency: expense reports, travel receipts, correspondence, 1984	box 05	folder 02
Caesars Boardwalk Regency: Hart's going away party photos, 1984	box 05	folder 03-04
Caesars Boardwalk Regency: food equipment brochure, 1984 August 31	box 05	folder 05-06
Caesars Boardwalk Regency: blank restaurant table count graphs, 1980s	box 05	folder 07
Caesars Boardwalk Regency: food and beverage department job descriptions, 1984	box 05	folder 08
Caesars Boardwalk Regency: system of internal controls for alcoholic beverages booklet, 1981 October	box 05	folder 09
Caesars Boardwalk Regency: East Coast meat price spreadsheets, memos about meat, 1982-1983	box 05	folder 10
Caesars Boardwalk Regency: service manual for food and beverage department, 1981	box 05	folder 11
Caesars Boardwalk Regency: food equipment brochure, 1984 August 03	box 05	folder 12-13
Caesars Boardwalk Regency: cooking class research, press release, budgets, 1980s	box 05	folder 14

Caesars Boardwalk Regency: continental breakfast training manual, 1984 November 01	box 05	folder 15
Caesars Boardwalk Regency: memos, correspondence, proposal for Bacchanal, menu plans for Le Posh and Primavera, 1980s	box 05	folder 16-17
Le Posh, Primavera, Caesars Boardwalk Regency: menu specifications, menu item cost calculations, expense reports, 1980s	box 05	folder 18
Bacchanal, Caesars Boardwalk Regency: service manual drafts, 1980s	box 05	folder 19-22
Bacchanal, Caesars Boardwalk Regency: server stations diagrams, 1980s	box 05	folder 23
Bacchanal, Caesars Boardwalk Regency: Press releases regarding staff members, opening of Bacchanal, and Hart, 1980s	box 05	folder 24
Bacchanal, Caesars Boardwalk Regency: menu specifications, 1984	box 05	folder 25
Caesars Palace Bacchanal service manual edited for use at Caesars Boardwalk Regency Bacchanal, 1980s	box 06	folder 01
Le Posh, Caesars Boardwalk Regency: service manual, 1984	box 06	folder 02-05
Le Posh, Caesars Boardwalk Regency: serving station diagrams, 1980s	box 06	folder 06
Le Posh, Caesars Boardwalk Regency: menu specifications, floor plans, 1984	box 06	folder 07
Caesars Boardwalk Regency: room services manuals, 1980s	box 06	folder 08-09
Palace Court, Caesars Boardwalk Regency: menu specifications, 1980s	box 06	folder 10
Primavera, Caesars Boardwalk Regency: service manual, 1984	box 06	folder 11-12
Primavera, Caesars Boardwalk Regency: menu specifications, 1980s	box 06	folder 13
Primavera, Caesars Boardwalk Regency: serving stations diagrams, 1984 January 07	box 06	folder 14
Primavera, Caesars Boardwalk Regency: menu specifications, floor plans, 1984	box 06	folder 15
Palm Court, Caesars Boardwalk Regency: menu specifications, 1982 April	box 06	folder 16
Palm Court, Caesars Boardwalk Regency: service manual, 1980s	box 06	folder 17
Palm Court, Caesars Boardwalk Regency: training manual, 1980s	box 06	folder 18
Palm Court, Caesars Boardwalk Regency: menu plans, memos, 1980s	box 06	folder 19
Milt and Sonny's, Caesars Boardwalk Regency: cost of menu item calculations, 1983	box 06	folder 20
Milt and Sonny's, Caesars Boardwalk Regency: menu specifications, 1984	box 06	folder 21
Marvin Gardens, Caesars Boardwalk Regency: cost of menu item calculations, 1983	box 06	folder 22-24

Marvin Gardens (Ambrosia), Caesars Boardwalk Regency: service manual, 1983 June 10	box 06	folder 25
Ambrosia, Caesars Boardwalk Regency: training manual, 1983	box 06	folder 26
Hyakumi Japanese Steakhouse, Caesars Boardwalk Regency: service manual, 1983 April	box 06	folder 27-28
Caesars Atlantic City: total concept designs, design plans, site plans, elevation drawings, shop drawings, blueprints; Camelot Hotel Casino: detailed site plan, aerial map of Atlantic City hotel district, and various other architectural drawings, 1980s Physical Description: 46 Sheets	flat file 05	
Caesars Tahoe, Stateline, Nevada		
Caesars Tahoe, Caesars Palace and other events photo album, 1970s-1980s	box 06	folder 29
Lookout Bar, Caesars Tahoe: design plan by Marc Estes, 1970s-1980s	box 06	folder 30
Spooner Bar, Caesars Tahoe: stock inventory, stock organization diagrams, 1970s-1980s	box 07	folder 01
Caesars Tahoe: beverage steward job procedures, 1980s	box 07	folder 02
Cascade Showroom, Caesars Tahoe: draft service manual, 1980s	box 07	folder 03-04
Caesars Tahoe: "Controlling Food Costs" booklet, 1980s	box 07	folder 05
Caesars Tahoe: room service manual, 1980s	box 07	folder 06
Caesars Tahoe: event itineraries and notes, 1980	box 07	folder 07
Newspaper articles regarding Caesars Tahoe, 1980	box 07	folder 08
Caesars Tahoe: supervisory training manual, 1980	box 07	folder 09
Keno Bar, Caesars Tahoe: bar service equipment specifications, 1980 February 28	box 07	folder 10
Caesars Tahoe: equipment specifications booklet, 1980 April 03	box 07	folder 11
Cascade Showroom, Caesars Tahoe: service manual, 1980 September	box 07	folder 12
Special events, Caesars Tahoe: correspondence, budgets, menu plans, 1980-1983	box 07	folder 13
Caesars Tahoe: estimated food cost spreadsheets, correspondence, 1981-1982	box 07	folder 14
Edgewood Clubhouse, Caesars Tahoe: service manuals, 1981	box 07	folder 15
Caesars Tahoe: health club opening correspondence, 1981	box 07	folder 16
Edgewood Clubhouse, Caesars Tahoe: cost of menu item calculations, 1982 August 20	box 07	folder 17
Caesars Tahoe: design correspondence, 1984	box 07	folder 18
Sports Bar, Caesars Tahoe: design plan by Marc Estes, 1980s	box 07	folder 19

Caesars Tahoe: total concept designs, design plans, site plans, elevation drawings, shop drawings, blueprints, and various other architectural drawings, 1980s flat file 01

Physical Description: 41 Sheets

Desert Inn Hotel and Casino papers and photographs, 1985-1990

Physical Description: 2 Linear Feet (2 boxes)

Scope and Contents Note: The Desert Inn Hotel and Casino papers and photographs contain restaurant business plans, correspondence, financial information, architectural drawings, design plans, memoranda, and photographs pertaining to Nat Hart's career with MGM Desert Inn (Las Vegas, Nevada) dating from 1985 to 1990.

Arrangement: Materials are arranged in rough chronological order and grouped by the restaurant with which they are associated.

Title/Description	Containers	
Desert Inn: job description booklet draft, 1980s	box 07	folder 20
Photo album: Desert Inn events and visit to Meadows School, 1980s	box 07	folder 21
Desert Inn: personnel policies booklet, 1986 January 17	box 07	folder 22
Desert Inn: New Year's Eve dinner: memos, menus, invitations, 1985, 1986	box 07	folder 23
Desert Inn: visitor evaluations, cost of menu items, training guides, employee task assignments, memos, 1985-1990	box 07	folder 24-25
Desert Inn management training manual: menu planning basics, menu item prices, memos, La Promenade menus, 1987-1988	box 07	folder 26-28
Desert Inn: event invitations, advertising pamphlet, employee newsletter, 1987-1989	box 07	folder 29
Articles regarding Nat Hart's career at the Desert Inn, 1987-1990	box 07	folder 30
Desert Inn: food and beverage department new hire reading material, 1987-1990	box 08	folder 01
Desert Inn: interdepartmental correspondence, correspondence, 1988-1989	box 08	folder 02
Desert Inn: supervisor's information pamphlet, 1989	box 08	folder 03
Desert Inn: food and beverage monthly and yearly revenue and budget spreadsheet, 1989-1990	box 08	folder 04
Desert Inn: guide to group meeting planning, 1988-1990	box 08	folder 05
Desert Inn: Mobil Guide five star dinner dining room service manual, 1990 April 21	box 08	folder 06
Monte Carlo Room, Desert Inn: design plans, memos, fabric swatches, 1987	box 08	folder 07
Champions Deli, Desert Inn: training manual, 1987-1990	box 08	folder 08
Champions Deli, Desert Inn: design plans, menu item costs and photographs, memos, correspondence, 1987-1988	box 08	folder 09

La Promenade, Desert Inn: service manual, 1987-1990

	box 08	folder 10-12
Room service, Desert Inn: training manual for cashiers and checkers, 1987	box 08	folder 13
Room service, Desert Inn: training manual for food servers, 1987	box 08	folder 14
Room service, Desert Inn: training manual, 1987-1990	box 08	folder 15-17
Room service, Desert Inn: daily counts log book, 1990	box 08	folder 18
Ho Wan, Desert Inn: service manual, 1988	box 08	folder 19-23
La Vie en Rose, Desert Inn: training manual, preliminary copy, 1987-1990	box 08	folder 24-25
La Vie en Rose, Desert Inn: press releases regarding the hiring of Hart and the opening of La Vie en Rose, 1987-1990	box 08	folder 26
La Vie en Rose, Desert Inn design binder: correspondence, stock orders, inventories, insurance documents, purchase orders, training guides, 1989	box 08	folder 27
La Vie en Rose, Desert Inn design binder: correspondence, stock orders, inventories, insurance documents, purchase orders, training guides, 1989	box 09	folder 01-02
La Vie en Rose, Desert Inn: service manual, 1989	box 09	folder 03-04
La Vie en Rose, Desert Inn: menu cost calculations, 1990	box 09	folder 05-06
Desert Inn: remodel plans for the Monte Carlo Room including blueprints, wall views, equipment plans, design plans, and various other architectural drawings, 1980s-1990s	flat file 04	
Physical Description: 33 Sheets		

Food and beverage industry papers, 1945-1994

Physical Description: 1.5 Linear Feet (1.5 boxes)

Scope and Contents Note: The food and beverage industry papers date from 1945 to 1994 and include design plans, menu plans, financial information, architectural drawings, business proposals, and research from Nat Hart's work as a freelance consultant at Nat Hart and Associates and other professional work not associated with the Caesars World or MGM Desert Inn corporations.

Arrangement: Material is arranged chronologically.

Title/Description	Containers	
Scrapbook from Hart's employment as maitre d' at the Flamingo Hotel, Las Vegas, Nevada, 1945-1960	box 09	folder 07
California Club: food equipment catalog, 1970s-1980s	box 09	folder 08-09
Business proposal, research, design plans, budget, and menu specifications for unnamed Japanese restaurant, 1970s-1980s	box 09	folder 10

Capstan Restaurant on the R.M.S. Queen Mary hotel service manual, 1970s-1980s	box 09	folder 11
Venetian restaurant dining room service manual, 1970s-1980s	box 09	folder 12
Ivana's restaurant menu drafts, 1970s-1990s	box 09	folder 13
Sheraton Corporation of America: food and beverage cost control manual; Sheraton Winnipeg procedure manual, 1970s-1990s	box 09	folder 14
Nathan's Famous fast food restaurant: training manual, procedural manual, 1970s-1990s	box 09	folder 15
Ichi Ban Japanese Steak House, Winnipeg, Canada: correspondence, budget, proposal for Ichi Ban Minneapolis, Minnesota, 1970-1975	box 09	folder 16-17
Ichi Ban, Big Nat's restaurant (Winnipeg, Canada), Kuilima Hotel (North Shore Oahu, Hawaii), golf course club house (Boulder City, Nevada), and various other architectural drawings, 1960s-1980s Physical Description: 52 Sheets	flat file 08	
Cricket Club (Florida), Ichi Ban (Winnipeg, Canada), Lakeview Building (Winnipeg, Canada), Treasure Island Hotel and Casino (Las Vegas, Nevada), and various other architectural drawings, 1960s-1980s Physical Description: 29 Sheets	flat file 06	
Cricket Club (Florida), Cupecoy Beach Resort (St. Maarten), Southland mall (Hayward, California), and various other architectural drawings, 1960s-1980s Physical Description: 39 Sheets	flat file 07	
La Grande Canal of Venice, Winnipeg, Canada: photographs, cost and menu analysis, 1974 January	box 09	folder 18-19
Tivoli Gardens: kitchen equipment information, 1975	box 09	folder 20
Westin Hotels: Culinary Apprenticeship Program quizzes, 1980s	box 09	folder 21
Skye Room, Top of the Mint Hotel: service manual edited by Hart, 1980s	box 09	folder 22
Kazoku Yakitori: business proposal, photographs, training manual, correspondence, 1980s	box 09	folder 23
Kazoku Yakitori (Cerritos California): blueprints, elevation drawings, equipment plans, design plans, and various other architectural drawings, 1986 Physical Description: 42 Sheets	flat file 10	
Casino Bar, Cupecoy Beach Resort, St. Maarten: design plans, equipment brochure, 1980s	box 09	folder 24
Victoria Bay Sporting Club Casino-Hotel, Las Vegas, Nevada: design plans and architectural drawings, 1981	box 09	folder 25
Wendy's training manual, 1983 December	box 09	folder 26
Sheraton Winnipeg: employee position descriptions, 1984	box 10	folder 01
Von's Grocery Company correspondence, 1985	box 10	folder 02

Cupecoy Beach Resort, St. Maarten: menus, menu plans, service manual, correspondence, 1986	box 10	folder 03
Collages of newspaper articles about Nat Hart, Cupecoy Beach Resort (St. Maarten), stained glass designs, 1960s-1980s Physical Description: 5 Sheets	flat file 09	
Westin International Hotels: culinary apprenticeship program booklet, 1988	box 10	folder 04
Nat Hart and Associates: Hotel, Restaurant, and Hospitality Business Technical Advisors: business cards, consulting work for Gold Coin Casino (Colorado), 1990s	box 10	folder 05
Nat Hart and Associates: Key Largo restaurant income analysis forecast, service manual, correspondence, budgets, 1993	box 10	folder 06-08
Regency Service Carts Incorporated, West Coast: correspondence, business license application, permits, 1993-1994	box 10	folder 09-11
Caesars World cost of menu selection planning sheets including: room service menu, basic ingredients, desserts including: cakes, danishes, pies, rolls, and pastries, 1981-1983	box 28	

Cooking school papers and photographs, 1970-1992

Physical Description: 1 Linear Feet (1 box)

Scope and Contents Note: The cooking school papers and photographs include lesson plans, photographs, and documents from cooking courses organized by Nat Hart from 1970 to 1992. Materials document courses taught at Nat Hart's Gourmet Cooking School, a culinary school owned and operated by Nat and Sylvia Hart in Las Vegas in the 1980s. Also included are materials from classes taught at Caesars Palace, Caesars Boardwalk Regency, and the Desert Inn.

Arrangement: Material is arranged chronologically.

Title/Description	Containers	
Nat Hart's Cooking School photographs, 1970s-1980s	box 10	folder 12-13
"(name to be decided) Gourmet Cooking School:" project proposal, budget proposal, design plans, 1980s	box 10	folder 14
Nat Hart's Gourmet Cooking School, Caesars Boardwalk Regency photographs, 1980s	box 10	folder 15
Caesars Palace Cooking School, 1980s	box 10	folder 16
News articles regarding Nat Hart's Gourmet Cooking School, 1980	box 10	folder 17
Nat Hart's Gourmet Cooking School graduation photographs by Merv Griffin, 1980 October 22	box 10	folder 18
Caesars Palace cooking school manual, 1981-1982	box 10	folder 19-20
8th and 9th annual Caesars World International Financial Conference cooking school: inventories, correspondence, assignments, 1981-1982	box 10	folder 21
Photo album from cooking class at Caesars Palace, 1982	box 10	folder 22

Nat Hart's Gourmet Cooking School graduation photo album, 1982	box 10	folder 23
Caesars Boardwalk Regency cooking school: assignments, recipes, correspondence, 1983	box 10	folder 24
Caesars Boardwalk Regency cooking school: assignments, recipes, 1984	box 11	folder 01
MGM Desert Inn cooking school: lesson plans, recipes, memos, 1988-1990	box 11	folder 02
UNLV course titled "Club Management and Operations" taught by Hart: lesson plans, research, correspondence, 1991-1992	box 11	folder 03

Recipes, 1970-1994

Physical Description: 2 Linear Feet (2 boxes)

Scope and Contents Note: Nat Hart's recipes are comprised of boxes of food recipe cards, recipe collections, and recipes clipped from print material collected Hart from 1970 to 1994.

Arrangement: Recipes were left in their original containers (boxes or binders) and then roughly grouped chronologically.

Title/Description	Containers	
Recipe boxes: entrees, salads, desserts, drinks, "Vegas Veggies" produced by the Assistance League of Las Vegas, business card file, 1970-1994	box 12	
Recipe book: individual recipes are labeled Nat Hart Cooking School, Caesars Palace, or Caesars Boardwalk Regency; desserts, entrees, and sauces, 1970s-1990s	box 11	folder 04-08
Caesars Palace International Cookbook, draft copy with notes, 1970s	box 11	folder 09-10
Hong Kong Dim Sum recipes, 1970s-1990s	box 11	folder 11
Sauces and dressing recipes, 1970s-1990s	box 11	folder 12
Recipe binder: dressings, desserts, seafood, entrees, 1970s-1980s	box 11	folder 13-15
Cookbook recipes: desserts, entrees, seafood, meats, soups, 1970s-1980s	box 11	folder 16-21
Cookbook recipes: desserts, entrees, seafood, meats, soups, 1970s-1980s	box 13	folder 01
Italian recipes, diagrams of preparation and service, 1980s	box 13	folder 02
Nevada Fraternity of Executive Chefs Cookbook, 1980s	box 13	folder 03
Recipes: Caesars Palace, Caesars Palace Cooking School, miscellaneous, 1970s-1980s	box 13	folder 04
Recipes for Caesars World Resorts including: dressings, marinades, salsa and chutney, seafood dishes, starches and stuffing, pasta, tapas, and brunch, 1970-1994	box 28	

Professional membership papers and photographs, 1980-1992

Physical Description: .25 Linear Feet (1 box)

Scope and Contents Note: Nat Hart's professional membership papers and photographs contain correspondence, documents, and photographs from his activity in professional organizations from 1980 to 1992. Hart was a member of the National Restaurant Association, the Food and Beverage Directors Association, and Confrerie de la Chaine des Rotisseurs, Las Vegas Chapter.

Arrangement Note: Material is arranged chronologically.

Title/Description	Containers	
University of Nevada, Las Vegas and National Restaurant Association seminar photographs, 1980s	box 13	folder 05
National Restaurant Association: conference programs, 1980s	box 13	folder 06
Corporate Food and Beverage Council: correspondence, directory, 1980s	box 13	folder 07
Corporate Food and Beverage Executive Council annual meeting: meeting minutes, pre-conference report, 1983 November	box 13	folder 08
Confrerie de la Chaine des Rotisseurs, Las Vegas Chapter: correspondence, event invitations, 1990s	box 13	folder 09
Food and Beverage Directors Association of Nevada: meeting minutes, invitations, budgets, financial statements, 1990s	box 13	folder 10-11

Research papers and photographs, 1970-1994

Physical Description: 1 Linear Feet (1 box)

Scope and Contents Note: The research papers and photographs are comprised of Nat Hart's handwritten notes, research, articles, photographs, and correspondence about topics related to his work in the food and beverage industry dating from 1970 to 1994.

Arrangement: Material is arranged chronologically.

Title/Description	Containers	
Research on menu item cost for Las Vegas restaurants, 1970s	box 13	folder 12
Macallan-Glenlivet distillery history and illustration booklet, 1970s	box 17	folder 01
Chefs in America directory, Hotel Administration Quarterly, and other reading materials, 1970s-1980s	box 13	folder 13
Notes and drawings about design plans, 1970s-1980s	box 13	folder 14
Professional correspondence regarding job inquiry, article written by Hart, business cards, 1970s-1980s	box 13	folder 15
Vendor information pamphlets, 1970s-1980s	box 13	folder 16
Photocopy of "Dizionario Gastronomico" by E. Neiger, 1970s-1980s	box 13	folder 17
Table setting sample photographs, 1970s-1980s	box 13	folder 18
Correspondence about cookbooks, 1970s-1980s	box 13	folder 19
Food and beverage cost control manual, 1970s-1990s	box 13	folder 20
"Wines" book excerpt, 1970s-1990s	box 13	folder 21
Articles regarding food and drink, 1970s-1990s	box 13	folder 22

Photocopy of "Interiors: Second Book of Hotels" by Henry End, 1978	box 13	folder 23-24
Reading material: computer graphics, menus, food, 1980s	box 13	folder 25
Wine promotional pamphlets, 1980s	box 13	folder 26-28
Standard purchasing and receiving specifications, 1980s	box 13	folder 29
Restaurant and hotel employee uniform designs, 1980s	box 14	folder 01
Photocopies of advertisements for Thanksgiving dinner on the Las Vegas Strip, 1980s	box 14	folder 02
A Managerial Development Workshop for Executive Chefs, 1980	box 14	folder 03
Buffet equipment designs, 1980	box 14	folder 04
Bally Case and Cooler Inc. Working Data Catalog, 1981	box 14	folder 05
Las Vegas Casino and Hotel menu item price comparison spreadsheets, 1983 November	box 14	folder 06
Correspondence about partnership with UNLV College of Hotel Administration, 1987	box 14	folder 07
Collection of articles about hotel and restaurant management, 1988-1992	box 14	folder 08-09
Retirement cards, 1990s	box 14	folder 10
Retirement correspondence and press releases, 1990s	box 14	folder 11
Awards, 1990s	box 14	folder 12
New Kenyon Press holiday party invitation samples, 1991	box 17	folder 02

Artifacts, 1950-1996

Physical Description: 26.97 Linear Feet (4 box, 5 oversize boxes, 6 oversize items)

Scope and Contents Note: The artifacts series contains certificates and awards presented to Nat Hart, framed photographs of Hart, and various objects reflecting his work in in the food and beverage industry such as Hart's Caesars Palace chef's jacket.

Arrangement: Artifacts are arranged by physical format.

Title/Description	Containers
Chef's jacket, office name plate, commemorative dishes, 1970s-1990s	box 18
Plaques awarded to Nat Hart, 1970s-1980s	box 19-20
Photographs of Hart, staff, and others, framed, 1970s-1990s	box 21-22
Scrapbook (black) of thank you notes and photographs; awards and certificates, 1950s-1990s	box 23
Nat Hart photographs, framed, 1960s-1990s	

Physical Description: 11.3 Linear Feet (7 frames) approximately 24 x 42 inches	frame 01-07
Caesars World promotional buttons from various entertainment events and photo of Nat Hart being presented with a lifetime chef award, 1970s-1990s	box 27
Framed photographs of Nat Hart at Caesars Palace events, 1970s-1990s	box 26
Framed photographs of Nat Hart at Caesars Palace events, 1970s-1990s	box 25

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Menus, 1950s-1990s

Physical Description: 1.5 Linear Feet (2 boxes)

Scope and Contents Note: The Menus series is comprised of restaurant, cafe, and hotel dining menus collected by Nat Hart from the 1950s through the 1990s. The series contains menus from Nat Hart's restaurants at Caesars Palace, Desert Inn Hotel and Casino, and the Boardwalk Regency in Atlantic City. Nat Hart collected menus from Florida, Oregon, Hawaii, and many other states. He also collected menus from Mexico, Germany, Hungary, Czechoslovakia, and China.

Arrangement: The material is arranged into three geographic groups: Las Vegas, Nevada; the United States; and international. The Las Vegas menus are divided in two sets: restaurants Nat Hart operated and other restaurants located in Las Vegas.

Title/Description	Containers	
Menus from restaurants operated by Hart: Caesars Boardwalk Regency, Caesars Palace, Caesars Tahoe, Desert Inn Hotel and Casino, 1950s-1990s	box 14	folder 13-19
Menus from restaurants operated by Hart, 1970s-1990s	box 17	folder 03
Las Vegas menus, 1970s-1990s	box 14	folder 20-22
Las Vegas menus, 1970s-1990s	box 17	folder 04
United States menus, 1970s-1990s	box 14	folder 23
United States menus, 1970s-1990s	box 15	folder 01-07
United States menus, 1970s-1990s	box 17	folder 05
International menus, 1970s-1990s	box 15	folder 08-14
International menus, 1970s-1990s	box 17	folder 06

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Personal papers, 1950s-2000

Physical Description: 1 Linear Feet (1 box)

Scope and Contents note: The personal papers are comprised of personal documents, letters, and photographs of Nat Hart and his family. The series includes architectural drawings from a Hart family home remodel, documents from

both Nat and Sylvia Hart's memberships in the Las Vegas Jewish service organization B'nai B'rith, and correspondence regarding the establishment of a scholarship in Nat Hart's name at the University of Houston.

Arrangement: The material is arranged chronologically.

Title/Description	Containers	
Photographs of Nat Hart, 1960s-1970s	box 15	folder 15
B'nai B'rith program and certificate, 1950s-1970s	box 15	folder 16
Personal correspondence and cards, 1950s-1980s	box 15	folder 17
Newspaper articles: social events, B'nai B'rith, 1970s-1980	box 15	folder 18
Show program for Les Poupees de Paris, a marionette show produced by Hart, 1970s-1980s	box 15	folder 19
Social invitations, 1970s-1990s	box 15	folder 20
Hart family home remodel architectural drawings, 1980	box 16	folder 01
Wine trip photo album, 1980	box 16	folder 02
Biographical essay about Hart, 1989	box 16	folder 03
Financial documents, 1980s-1990s	box 16	folder 04
Conditions Governing Access: Folder 04 is restricted due to the presence of personally identifiable information. Account numbers need to be redacted prior to researcher access.		
Vacation photos, 1980s-1990s	box 16	folder 05
Magazines, 1980s-1990s	box 16	folder 06-07
Thank you letter to Sylvia Hart for Nevada Reading Week, 1990s	box 16	folder 08
Hart's 75th birthday party guest book, 1991	box 16	folder 09
Petition to name school after Hart correspondence, 1990s	box 16	folder 10
Funeral announcement, obituaries, 1990s	box 16	folder 11
Annual Meadows School benefit honoring Nat Hart correspondence, 1993	box 16	folder 12
Sympathy cards and letters to Sylvia Hart, 1995	box 16	folder 13-15
Memorial record for Nat Hart; funeral announcement; prayer book, 1995 March 17	box 16	folder 16
Scholarship correspondence, 2000	box 16	folder 17
Harileta Anniversary Party photo album, 1984	box 17	folder 07
John Durkan FF and E Listing financial document, 1980s	box 17	folder 08

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