

Guide to the Tobias Mattstedt Menu Collection

This finding aid was created by Maggie Bukowski and Tammi Kim on September 25, 2017.
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Summary Information

Repository:	University of Nevada, Las Vegas. University Libraries. Special Collections and Archives.
Creator:	Mattstedt, Tobias
Title:	Tobias Mattstedt Menu Collection
ID:	MS-00823
Date [inclusive]:	1990s-2000s
Physical Description:	5.70 Cubic Feet (11 boxes)
Physical Description:	5.25 Linear Feet
Language of the Material:	English
Abstract:	Collection is comprised of Las Vegas, Nevada, United States, and international menus from the 1990s through the 2000s collected by Tobias Mattstedt during his career in the service industry. The collection includes information about menus from restaurants located inside Las Vegas casinos, most prominently, the MGM Grand, as well as other restaurants in the United States and abroad.

Preferred Citation

Tobias Mattstedt Menu Collection, 1990s-2000s. MS-00823. Special Collections, University Libraries, University of Nevada, Las Vegas. Las Vegas, Nevada.

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Biographical Note

Tobias Mattstedt, a German native, worked in a variety of luxury resort hotels across Europe, the United States, and Asia. He was educated in hotel management in Germany and worked for many hotel operations in Europe such as the Carlton in Cannes, France. He later moved to the United States to attend the School of Hotel Administration at Cornell University. Upon completion of his education he worked for the Ritz-Carlton in a senior leadership position. Mattstedt then began working for the MGM Grand Corporation in 2001 as Vice President Food and Beverage for the MGM Grand located in Las Vegas. He would later join MGM Mirage and become Senior Vice President Operations and International Operations. In 2009 Tobias Mattstedt founded his own company, Beyond Hospitality, which specializes in hotel development, food and beverage master planning, and concept creation. In 2012 he expanded his company to Asia and created Beyond Hospitality Far East which is based in Hong Kong.

Source: "About Beyond Hospitality," Beyond Hospitality, accessed February 15, 2017, http://www.beyondbeyondhospitality.com/about_beyond_hospitality.html.

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Scope and Contents Note

The Tobias Mattstedt Menu Collection (1990s-2005) is comprised of menus documenting the restaurant industry in Las Vegas, Nevada, the United States, and internationally. The menus include restaurants located in Las Vegas casinos, most notably the MGM Grand, located in Las Vegas. Included in the MGM Grand menus are restaurants such as the Pearl, Tabu Ultra Lounge, and the Grand Wok and Sushi Bar. The collection also documents menus collected by Mattstedt that are not affiliated with the MGM Corporation. These include menus located in the United States, especially Hawaii, including menus from the restaurants Olio!, Nob Hill, Diego's, and Sea Blue. The collection also includes international menus with a focus on Asian countries. The material provides insight into menu design, food culture, and the Las Vegas service industry.

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Arrangement

Materials are arranged geographically.

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Administrative Information

Access Note

Collection is open for research.

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 in 2016 by Tobias Mattstedt; accession number 2016-068.

Processing Note

These records are unprocessed. A rough inventory of the accession was created by Maggie Bukowski and Tammi Kim in 2017. To prepare the inventory, the described materials were reviewed to create a contents list, estimate dates, and identify material types. No other work has been performed.

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Names and Subjects

- Menus
- Restaurants -- Nevada -- Las Vegas -- Twentieth century
- Gastronomy
- Restaurants -- Las Vegas -- Nevada

Collection Inventory

Title/Description	Containers
Menus from restaurants in Asia and South Africa, and spa menus, 1990s-2000s	box 01
Menus from the MGM Grand located in Las Vegas, 1990s-2000s	box 02
Menus from the MGM Grand located in Las Vegas, 1990s-2000s	box 03
Menus from the MGM Grand located in Las Vegas, 1990s-2000s	box 04
Menus from the MGM Grand located in Las Vegas, 1990s-2000s	box 05
Menus from the MGM Grand located in Las Vegas, 1990s-2000s	box 06
Menus from resturants located in Las Vegas and Europe, 1990s-2000s	box 07
Menus from restaurants located in Las Vegas, 1990s-2000s	box 08
Menus from restaurants in the United States and Asia, 1990s-2000s	box 09
Menus from restaurants located in the United States, 1990s-2000s	box 10