

ADVANTAGETM

THE GLOBAL GAMBLING LIFESTYLE MAGAZINE

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LINKEDIN EDITION

GREAT EXPERIENCES LAST (UNTIL THEY DON'T)

// EXPERIENCES TO FEED THE SOUL

BELLAGIO'S VAULT

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You've just slid into the back of a black SUV, easing out of Resorts World toward the Cosmopolitan for lunch..

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// LETTER FROM THE CEO



Welcome to ADVANTAGE, The Global Gambling Lifestyle Magazine. For decades I've been fortunate to work across every corner of the gaming industry — from tribal operations and Las Vegas casinos to global advisory and technology. What I've seen consistently is that the world of the high-frequency gambler is more than play — it's community, access, and experience.

ADVANTAGE was built to capture that world.

This weekly LinkedIn newsletter is our way of opening the door, sharing insights, and celebrating the lifestyle of the globally mobile player. And four times a year, the quarterly magazine will take a deeper dive — aspirational stories, tactical intelligence, and the rare experiences that define our industry.

I'm proud to introduce ADVANTAGE to you here on LinkedIn. I invite you to read, share, and be part of the conversation as we chronicle the evolving global gambling lifestyle together.

A handwritten signature in red ink, appearing to read 'Stephen A. Crystal', with a long, sweeping underline.

— Stephen A. Crystal
Founder & CEO, SCCG Management

// THE VAULT AT BELLAGIO

the drip is curated

Las Vegas never stops reinventing itself, but some experiences prove their staying power. Since opening in late 2023, The Vault at Bellagio has evolved from a quiet experiment in ultra-exclusive hospitality into a fixture of high-roller itineraries. Nearly two years later, it remains one of the hardest rooms to access on the Strip – not because it is new, but because it was designed to stay scarce. For ADVANTAGE readers, that matters: the value of a door in Vegas lies in how few people are allowed through it.

The Vault holds only 10 tables and an 8-seat bar, about 50 guests at capacity. The design is deliberately understated. You enter through an unmarked gold door, mohair-lined walls, and a chandelier of 80 glowing orbs create a hushed, private environment. Two years on, this contrast with the casino floor still feels refreshing. Where most Vegas venues chase noise and spectacle, The Vault delivers quiet confidence. Guests settle into banquettes while sharply dressed bartenders perform cocktails like jewelers at work, a style of service that has become its signature.

What keeps The Vault relevant in 2025 is not novelty, but its unique program of vintage cocktails. The menu remains one of the few in the world to offer drinks mixed with out-of-circulation spirits. One highlight, The Captain's Sidecar, features a pour of 1930s Rémy Martin cognac. Another, the Gold Rush Martinez, is built on 1950s Beefeater gin. These bottles are finite; when they're gone, they're gone. That scarcity makes each visit a different experience, reinforcing The Vault's insider cachet. As MGM's Craig Schoettler notes, "the cocktail itself becomes the experience ... once that vintage is gone, it's gone forever." The line has become a mantra among regulars.



The Vault at Bellagio

// THE VAULT AT BELLAGIO

be the main character



Even the modern classics are upgraded — Espresso Martinis with Cognac and rum, Whiskey Sours with 1980s Four Roses. Active players often find these creations comped while they are in action, though policies vary; regardless, the value here is in tasting something no other bar can serve.

The food program continues to evolve, pairing indulgence with whimsy. Petrossian caviar with house-made potato chips. Japanese A5 Wagyu beef presented as steak sandwiches or nigiri. The Basque Bikini — a gourmet riff on grilled cheese. As Bellagio VP Josef Wagner put it, “guests find that it satisfies rare spirit-collector cravings and provides culinary delights for the most sophisticated foodies.” The Vault’s reputation rests as much on these details as on the cocktails themselves.

By 2025, access is still tightly controlled. Reservations began with Instagram direct messages and host lists; today, the most reliable entry point remains your MGM casino host. With only 50 seats, even connected players need to plan around weekends and events. Most guests dress to match the sophisticated atmosphere, and etiquette is expected — privacy is part of the product. The Vault has sustained its mystique precisely because it resists becoming mainstream.

The Vault is part of a larger trend reshaping the Strip. Caesars Palace opened Aureus, its high-limit lounge in gold tones, to keep premium players cloistered in style. Clique Hospitality launched Caspian’s, a speakeasy behind a caviar bar mixing craft cocktails with live rock. Bellagio itself doubled down with the Fountain Club during F1 — a temporary trackside suite for ultra-VIPs. These venues prove that exclusivity is no longer a marketing afterthought; it is the entertainment.

The Vault at Bellagio

// REVELRY AT WYNN LAS VEGAS

is it the food, or the spectacle? just go.

For one week this September, Wynn Las Vegas becomes the center of the culinary universe. From September 19–27, 2025, Revelry gathers world-class chefs, vintners, and mixologists for nine days of indulgence, access, and spectacle.

The highlight is The Feast on September 20, a walk-around tasting divided into five immersive “culinary universes,” staged at Wynn’s Event Pavilion and Lawn. Beyond that, master classes, chef collaborations, and intimate dinners give the week a rhythm of constant discovery — from bourbon battles to rare vintage tastings.

Another of Revelry’s most anticipated moments is the Icons Dinner on September 27, when a lineup of culinary legends, including Dominique Crenn, Emeril Lagasse, Marcus Samuelsson, Jacques Torres, Alfred Portale, and Alain Ducasse, share the same kitchen and table. It’s a rare alignment of talent that almost never happens outside of award galas, and in this case guests aren’t watching from the sidelines, they’re dining at the same table.

For ADVANTAGE readers, Revelry isn’t just food and drink. It’s an access play.

- [The Las Vegas Revelry Main Site](#)
- [Buy General Admission Tickets to the Feast – \\$395++](#)
- [Go VIP – \\$600++](#)
- [Eat, Drink, Party Package: Two-night Wynn suite plus GA tickets](#)
- [Feast VIP Weekend Package: Two-night Wynn suite, VIP tickets, early access, and lounge exclusivity](#)



// RIDE ALONG WITH DREW AKA @UNLOKT

a front-row seat to the city's best food



You've just slid into the back of a black SUV, easing out of Resorts World toward the Cosmopolitan for lunch. The Strip traffic means you've got a few minutes to kill. Rather than scroll aimlessly, use the time to dial into Las Vegas through the eyes of someone who knows the city's food scene better than most: Drew Belcher, known on TikTok and Instagram as Unlokt.

A UNLV Lee Business School graduate, Drew turned his insider's knowledge of Las Vegas dining into a social media presence that now pulls millions of views. His TikTok account tops 1.6 million followers and his Instagram more than 860,000, powered by short, sharp videos that make Vegas cuisine look as tempting as it tastes.

Drew's clips hit fast. A \$1,000 lobster tray at the Golden Steer Steakhouse pulled in over 4.5 million views this summer. A behind-the-scenes look at donut making in 2023 passed 106 million views. The pattern holds: quick cuts, iconic dishes, and a camera that makes even locals see the city's food through fresh eyes.

For the traveler in motion, his feed is exactly the right speed. By the time you roll into the Cosmopolitan's valet, you'll have sampled the Strip's flavors virtually—and maybe locked in a new spot to try on your next outing.

Follow Drew's @unlokt feed on TikTok and Instagram; it's the best way to turn traffic time into a tour of the city's top eats.

FIND DREW HERE

- [Drew on TikTok](#)
- [Drew on Instagram](#)

Drew Belcher is @unlokt



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