

LAS VEGAS

2018-2019 An Intimate Affair Spend one of the most important and memorable days of your lives with your closest family and friends. Our intimate packages pull together all of the details for your Las Vegas wedding so that you can truly enjoy every moment.







Table of Contents

Intimate Ceremony and Reception Venues	3
Blushing Love Package	4
Romantique Package	5
Plated Menu Options	6-7
Cocktail Reception	8
Bar Selection	9
Sweets	10
Enhancements	11
Audio Visual	12



Intimate Ceremony & Reception Venues



Zen Garden (Up to 15 Guests)
The Zen Garden offers a beautiful outdoor site with a trickling fountain and beautiful garden to celebrate your nuptials.



Suite 3200 (Up to 30 Guests)
Newly updated, this beautiful indoor option boasts both elegance and modern elements with an outdoor balcony.



Palms Patio (Up to 30 Guests)
The Palms Patio is a hidden oasis, surrounded by beautiful trees and trickling ponds. It provides a stunning backdrop for your intimate ceremony.



Palms 1-3 (15 - 30 Guests)

Newly renovated, these beautiful reception rooms bring a touch of modern elegance with large picture windows and access to an outdoor patio.





Blushing Love Package

Prices include all taxes and service fees

15 guests
20 guests
25 guests
30 guests

Price For Each Person Above The Inclusive Price Packages

- \$150/person for each adult guest (21 & over)
- \$105/person for each tween guest (11-20)
- \$50/person for each child (10 and under) or vendor

Deposit & Payments

- · 20% non-refundable deposit required to secure date
- 50% balance of wedding cost is due 90 days prior
- The final payment is due 30 days prior

30 Minute Ceremony

- Private Ceremony Site
- White Garden Chairs or Standard Banquet Chairs
- Live Keyboardist, Music List, and Microphone
- Venue Event Specialist, Day of Coordinator, and Dedicated Day-Of Banquet Captain
- Butler Passed Water Service with Fruit Garnish
- Ceremony Table for Candle Lighting or Sand Ceremony
- Non-Denominational Officiant
- Wedding Arch with Fabric Swag, Rose Bridal Bouquet and Grooms Boutonniere
- 5-Hour Photographer Includes a Flash Drive with High Resolution Digital Negatives and Personal Print Release for Unlimited Production

4-Hour Reception

- Plated Menu (See page 6)
- · Custom Wedding Cake
- 4 Hour Beer/Wine Bar
- Professional DJ Services and Emcee for Reception
- Round Tables with Votive Candles at each Table
- White or Black Floor Length Polyester Linen with Standard Banquet Chairs, Guest Book Table, Gift Table, Cake Table & Head Table
- Menu Card at each Place Setting for Plated Dinners
- Champagne and or Sparkling Cider Toast
- China, Glassware, and Silverware
- Dance Floor
- Complimentary Standard Deluxe Room for (2) Nights for Couple
- Discounted Rates for a Courtesy Guestroom Room Block
- Complimentary Valet & Self-Parking for Guests





ROMANTIQUE PACKAGE

Prices include all taxes and service fees

\$3,700.00	15 guests
\$4,450.00	20 guests
\$5,150.00	25 guests
\$5,850.00	30 guests

Price For Each Person Above The Inclusive Price Packages

- \$150/person for each adult guest (21 & over)
- \$105/person for each tween guest (11-20)
- \$50/person for each child (10 and under) or vendor

Deposit & Payments

- · 20% non-refundable deposit required to secure date
- 50% balance of wedding cost is due 90 days prior
- The final payment is due 30 days prior

30 Minute Ceremony

- Private Ceremony Site
- White Garden Chairs or Standard Banquet Chairs
- Live Keyboardist, Music List, and Microphone
- Venue Event Specialist, Day of Coordinator, and Dedicated Day-Of Banquet Captain
- Butler Passed Water Service with Fruit Garnish
- Ceremony Table for Candle Lighting or Sand Ceremony
- Non-Denominational Officiant
- Wedding Arch with Fabric Swag, Rose Bridal Bouquet and Grooms Boutonniere

4-Hour Reception

- Plated Menu (See page 6)
- · Custom Wedding Cake
- 4 Hour Beer/Wine Bar
- Round Tables with Votive Candles at each Table
- White or Black Floor Length Polyester Linen with Standard Banquet Chairs, Guest Book Table, Gift Table, Cake Table & Head Table
- Menu Card at each Place Setting for Plated Dinners
- Champagne and or Sparkling Cider Toast
- China, Glassware and Silverware
- Dance Floor
- Complimentary Standard Deluxe Room for (2) Nights for Couple
- Discounted Rates for a Courtesy Guestroom Room Block
- Complimentary Valet & Self-Parking for Guests





Plated Menu Options

Plated Wedding Dinner Featuring:

Butler Passed Champagne Toast | JW Marriott Sparkling Wine Freshly Baked Breads | Lavash | Focaccia | Bread Stick | Dinner Rolls Freshly Brewed Starbucks Coffee and Herbal Teas Upon Request Bottle Serviced Water | Soft Drinks | Iced Tea

Cocktail Reception

Selection of (2) Butler Passed Hors D' Oeuvres (selections found on page 8)

Salad Or Soup (Select One)

Smoked Tomato Bisque En Croute

French Onion Soup | Parmesan Crusted Crouton

Caesar Salad | Hearts of Romaine | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing

Baby Arugula Salad | Mushrooms | Gorgonzola | Pancetta | Blood Orange Vinaigrette | GF V

Tomato Caprese Stack | Micro Basil | Balsamic Glaze | Basil Oil | GF V

Wedge Salad | Boiled Egg | Tomato | Crumble Blue Cheese | Crispy Bacon

Red Onion | Blue Cheese Dressing | GF

Plated Dinner (Select Up To Two Entrees Plus One Vegetarian)

Pan Seared Salmon | Wilted Spinach | Parmesan Creamy Polenta | Lemon Beurre Blanc | GF Free Range Chicken Breast | Butternut Squash Puree | Roasted Reds | Roasted Garlic Chicken Jus | GF Braised Short Rib | Roasted Root Vegetables | Truffle Whipped Potato | Red Wine Demi Glaze | GF *6oz. Grilled Petit Filet of Beef | Roasted Asparagus | Garlic Mashed Potato | Red Wine Demi Glaze | GF Eggplant Cannelloni | Spinach Whipped Potato | Roasted Red Pepper Sauce | GF V Portabella Mushroom Risotto | Parmesan Cheese | GF V Heirloom Tomato | Goat Cheese | Angel Hair Pasta | V

Children's Plated Meal (10 And Under) (Select One Option)

Chicken Fingers with Fries | Macaroni and Cheese | Individual Cheese Pizza Includes: Fresh Fruit Cup | Custom Chef's Dessert





Plated Menu Options

Upgraded Entrée Selections - Additional

14oz. Double Bone-In Pork Chop | Confit Fingerling Potatoes | Corn Relish | French Beans | **GF \$8***10oz. Filet of Beef | Sunburst Squash | Wild Mushroom Arancini | Blackberry Bourbon Demi Glaze | **\$12***12oz. Ribeye | Roasted Brussels Sprouts | Tomato Basil Israeli Couscous | Red Wine Demi Glaze | **GF \$14**Striped Sea Bass | Broccolini | Pancetta Rice Pilaf | Champagne Cream Sauce | **GF \$12**Alaskan Halibut | Pancetta Rice Pilaf | Citrus Butter | **GF \$14**

Upgraded Duet Entrées

Upgrade any entrée with a duet pairing of two items. Portion size is adjusted based on the pairing.

Jumbo Tiger Shrimp | Additional \$8 per guest

Alaskan Halibut | Additional \$10 per guest

6oz. Lobster Tail | Additional \$15 per guest

*6oz. Petit Grilled Filet of Beef | Additional \$12 per guest





Cocktail Reception

Selection of (2) Butler Passed Hors D' Oeuvres

Chilled

Tomato and Mozzarella | Fresh Basil | Crostini | V

Marinated Manchego Cheese | Black Olive Tapenade | Toasted Crostini | V

Brie on Brioche | Marmalade | White Fig | V

Crab Salad | Pastry Vol au Vent

Smoked Salmon | Toast Point | Dill Cream Cheese

*Sesame Seared Ahi Tuna | Cucumber | Wakame (Seaweed) Salad | Wasabi Cream

Smoked Chicken | Goat Cheese | Tortilla Cup

Thai Beef Salad | Wonton Cup

Red Pepper Hummus | Pita Square | V

Blue Cheese and Chives | Endive Boat | V GF

Spicy Mango and Cilantro Salad | Corn Cake | V

Cucumber Cup | Hummus | V GF

Spinach and Artichoke Phyllo Crisp

*Tuna Poke | Rice Paper Roll | Soy Ginger Sauce

Hot

Macaroni-n-Cheese Ball | Marinara Dipping Sauce | V

Boursin Capped Mushroom Tarts | V

Vegetable Spring Roll | Plum Sauce | V

Apple | Walnut | Blue Cheese | Puff Pastry | V

Black Bean and Cheese Quesadilla | Sour Cream | V

Spicy Crab Cakes | Creole Remoulade

Coconut Shrimp | Sweet Chili Mint Sauce

Cashew Chicken Spring Rolls | Plum Sauce

Chicken Satay | Thai Peanut Sauce GF

Mini Beef Wellington

Pork Siu Mai | Ginger Soy Sauce

Mushrooms Arancini Balls with Marinara Sauce | V

*Add on additional appetizers for \$7.00 per piece

*All additional enhancement prices are subject to Nevada Sales Tax and 21% (taxable)Service Charge

GF - GLUTEN FREE | V - VEGETARIAN *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness Prices are subject to change without notice. Wedding packages are valid for events contracted from January 1, 2018-January 31, 2019.





Bar Selections

4-Hour Beer/Wine Bar (Included In Your Package)

Iced Tea and Iced Water

Soft Drinks | Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda and Tonic Water

Juices | Orange, Grapefruit, Cranberry, Pineapple and Cranberry

Domestic Beer | Bud Light, Michelob Ultra and Blue Moon GF

Imported & Craft Beer | Modelo, Peroni, Lagunita's IPA, Joseph James and Fox Tale GF

House White and Red Wine Selection

4-Hour Deluxe Bar (Additional \$10 Per Person)

Soft Drinks and Beer listed in Beer/Wine Bar
Wine | Beringer White Zinfandel, Canyon Road Chardonnay and Canyon Road Cabernet Sauvignon
Liquor | Smirnoff, Beefeater, Jim Beam White Label, Canadian Club, Dewar's White Label,
Bacardi, Jose Cuervo Traditional Silver and Courvoisier VS

4-Hour PREMIUM BAR (Additional \$20 per person)

All Soft Drinks and Beer listed in Beer/Wine Bar
Wine | Rodney Strong "Sonoma Select" Chardonnay and Justin Cabernet Sauvignon
Liquor | Absolut 80, Tanqueray, Dewar's White Label, Maker's Mark, Canadian Club,
Jack Daniels, Bacardi Superior, Captain Morgan Spiced Rum, 1800 Silver and Courvoisier VS





Sweets

Finish your evening with a selection of confections and treats to make your Wedding celebration that much more sweet! Dessert presentations are offered for one hour. A minimum of twenty five quests is required unless otherwise noted.

Viennese Table

Selection of Five | \$24 per person Selection of Four | \$20 per person Selection of Three | \$16 per person

French Macaroons | Fruit Tart | Chocolate Tart
Cheesecakes | Profiteroles | Tiramisu | Chocolate Mousse

Assorted Mini Cupcake & Macaroon Display \$15 per person

Red Velvet | Chocolate | Carrot | Vanilla

Coffee and Doughnuts Station | \$12

Starbucks Coffee | Pastry Selection of Chefs Doughnuts

Flambé Station (Choice of 2) | \$24 per person
Includes Uniformed Chef
Cherries Jubilee | Bananas Foster | Cinnamon Apples
Grand Marnier | Sautéed Berries
Served over Crepes with Vanilla Ice Cream

Late Night Snack | \$28 per person

Sweet and Salty Trail Mix | Waffle Cones
Popcorn Explosion
Cheddar | White Chocolate Pretzel | Jalapeno Ranch
Carmel Popcorn

Toasted Pretzel Bites | Beer Cheese Cookies and Milk Chocolate Chip | Double Chocolate | Oreos 2% Milk | Strawberry Milk | Chocolate Milk

Assorted Desserts

Chocolates and Truffles | \$48 per dozen
Chocolate Covered Strawberries | \$60 per dozen
Assortment of Biscotti | \$48 per dozen
Double Fudge Brownies | \$48 per dozen
Jumbo Assorted Cookies | \$48 per dozen
Rice Crispy Treats | \$36 per dozen

Chocolate Display | \$28 per person

Chocolate Tart | Chocolate Truffles Chocolate Crème Puffs | Chocolate Brownie Chocolate Mousse | Chocolate Cake

Ice Cream Sundae Station | \$22 per person

Ice Creams: Vanilla | Chocolate | Strawberry
Sauces: Chocolate | Caramel | Berry Coulis
Toppings: Chopped Nuts | Whipped Cream | Miniature
Marshmallows | Chocolate Shavings | Berries





Décor Enhancements

Reception venues include standard white or black linens and banquet chairs (varies by room) with rounds of eight to ten guests (excluding cocktail receptions) with appropriate size dance floor (larger size is available at an additional cost), votive candles, menu card at each place setting (plated dinners), and gift and cake table at your event.

A LA CARTE PRICING

Our staff is available to assist in enhancing your Wedding Celebration. Pricing includes delivery, set-up and taxes. Additional set-up and handling fees may apply if enhancements are arranged on your own.

Table Linens | Pricing starting at \$18 per table

Bridal Satin | Crinkle Taffeta | Organza | Pintuck | Taffeta

Napkins | Pricing starting at \$1 per napkin Satin | Taffeta

Chair Covers | Pricing starting at \$6 per chair Somerset Pleated with corresponding sash

Chiavari Chairs | Pricing starting at \$10 per chair A variety of colors including seat cushion

Spirit Chairs | Pricing starting at \$11 per chair

Plate Chargers | Pricing starting at \$7 each Beaded or Saturn Chargers

Standard Heaters | Pricing starting at \$100 each

Lounge Ensembles | Pricing starting at \$499





Audio Visual Enhancements - PSAV

Social Event LCD Package | \$495

This package is best for venues with 50 to 100 guests. This package also includes technical support from our staff for the duration of your event.

- AV Cable Lot
- LCD Projector
- Tripod Screen
- Projection Stand

Social Event Meeting Package | \$160

This package is best for venues with 50 to 100 guests. Includes initial set-up of the projector.

- AV Cable Lot
- Projection Stand
- Tripod Screen

Sound System Package | \$300

- Podium and Microphone
- House Sound System
- 4 Channel Mixer

Led Up Light Package | \$390-\$780

6-12 LED light fixtures
Choice of Color(s)
Wireless LED lights available – additional costs

55" Flat Panel | \$450

55" Flat Panel TV with DVD unit

Custom Gobo Package | \$195

Custom Steel Gobo Leko Lighting Fixture

Outdoor Lighting

Many options available – discuss with your PSAV Representative Reward – Please contact your PSAV representative for details