



JW MARRIOTT
LAS VEGAS

A Complete Planning Guide for Your Wedding Celebration





Table of Contents

Ceremony Venues	3-7
Reception Venues	8-12
All-Inclusive Wedding Packages	13
Menu Selections	14-19
Bar Selections	20
Sweets	21
Brunch Reception	22
Brunch Buffet	23-24
Enhancements	25



Zen Garden (2 - 15 Guests)

For the more intimate Wedding Ceremonies let the Zen Garden be your backdrop for this special day. The Zen Garden offers a beautiful outdoor site with a trickling fountain and beautiful garden to celebrate your nuptials.

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The Valencia Terrace (Minimum 150 Guests)

With a spectacular view of the Las Vegas Strip and Red Rock Mountains, the Valencia Ballroom Terrace offers an outdoor setting with convenience for your guests. This location is offered in conjunction with the Gala Reception hosted in the Valencia Ballroom.





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Garden Gazebo (25 - 200 Guests)

Set amidst our lush gardens, the Garden Gazebo offers a peaceful and versatile setting for your ceremony. From the very simple to the most elegant, the Garden Gazebo allows for you to maintain the natural elegance or transform the location into the ceremony of your dreams.





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The Lodge At The Lawn (25 - 300 Guests)

An intimate lawn area with beautiful gardens and private reception facilities.
This venue is self-inclusive for both your ceremony and reception.



Suite 3200 (25 - 100 Guests)

Newly updated, this beautiful indoor option boasts both elegance and modern elements with an outdoor balcony.



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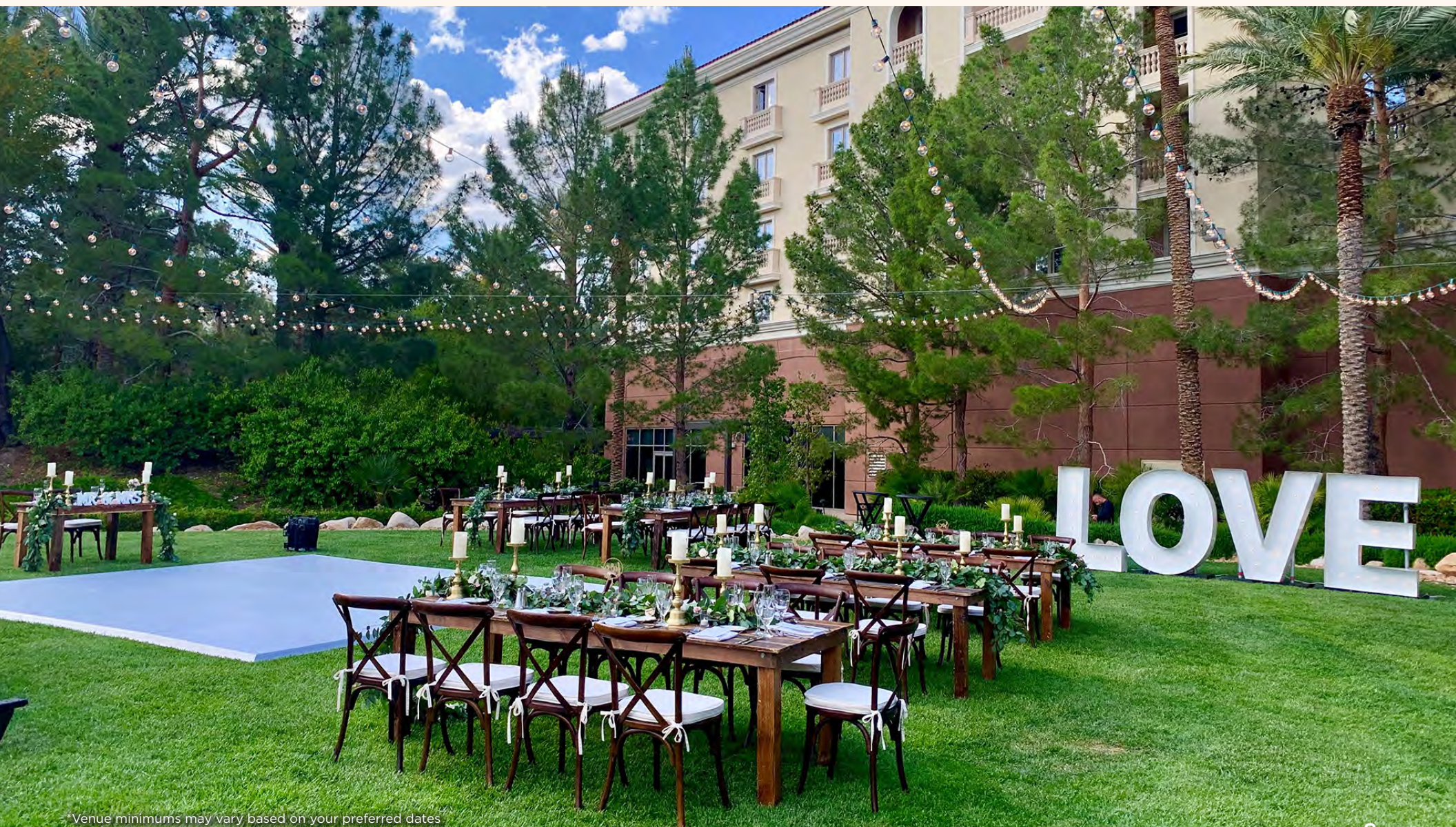


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The Lodge At The Lawn (50-200 Guests)

The rustic Lodge boasts two fireplaces, a built-in bar, stone walls and slate floors, adjoining patio, and spacious lawn area. Enjoy your wedding ceremony and reception al fresco in this beautiful garden setting.



*Venue minimums may vary based on your preferred dates

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Suite 6200 (50-80 Guests)

Our newly renovated grand suite gives the feel of a luxury penthouse with a thirty foot modern and elegant ceiling and views from the sixth floor balcony overlooking the southwest Las Vegas Valley (not pictured).



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Cascade (100-250 Guests)

Experience our newly remodeled modern venue with an open concept floor plan that opens up to a beautiful outdoor patio. That patio offers a stunning backdrop of cascading waterfalls and breathtaking gardens for your cocktail reception or after dinner drinks.



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The Parian (Maximum 150 Guests)

Also just upgraded, enjoy the mix of new and old World charm to create a unique setting for your event. Your Cocktail Reception can be hosted in the redesigned pre-function area, glass enclosed Loggia, or outdoor patio.



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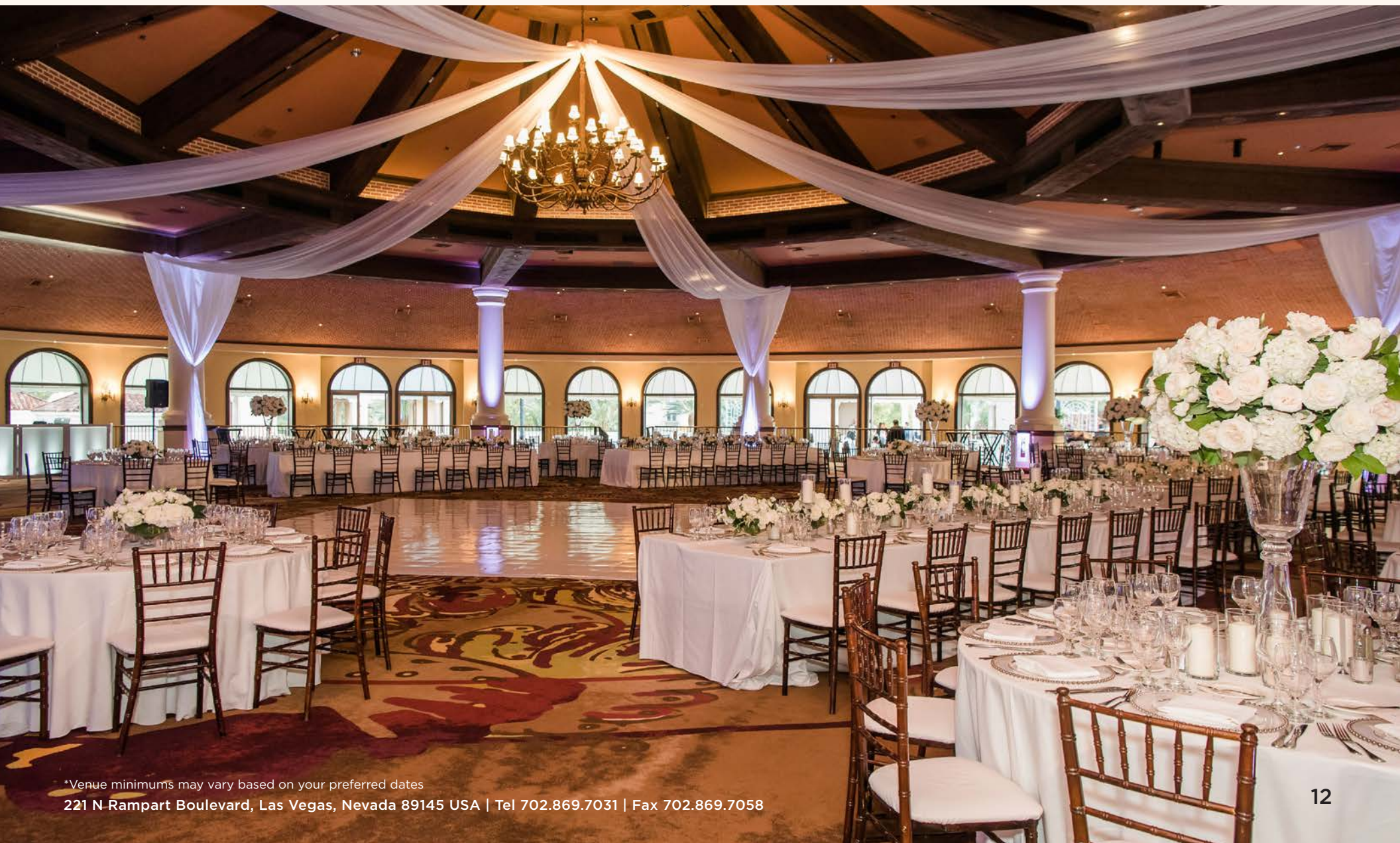


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The Valencia Ballroom (200-450 Guests)

This not-so-typical round ballroom offers a rare setting for your special day. Lined with columns, this majestic ballroom offers an outdoor terrace which can accommodate both your ceremony and cocktail reception with spectacular views of the Las Vegas Strip and Red Rock Mountains.



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All-Inclusive Price Packages

Prices include all taxes and service fees

\$13,600.00	50 guests
\$17,900.00	75 guests
\$21,900.00	100 guests
\$26,300.00	125 guests
\$30,500.00	150 guests
\$35,500.00	175 guests
\$39,500.00	200 guests
\$43,800.00	225 guests

* Take \$500 off the above package prices for reception only

Price For Each Person Above The Inclusive Price Packages

- \$180/Person for each adult guest (21 & over)
- \$130/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

Ceremony

- Private Ceremony Site
- White Garden Chairs
- Sound System, Music Song 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
- 30-Minute Rehearsal (availability will be based on event schedule)

4-Hour Reception

- Selection of a Plated or Buffet Menu from pages 14-17
- 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 Suite on Your Wedding Night
- Discounted Rates for a Courtesy Guestroom Room Block
- Complimentary Valet & Self-Parking for Guests

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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 (3) Butler Passed Hors D' Oeuvres (selections found on page 18)

Salad Or Soup (Select One)

Smoked Tomato Bisque En Croute
French Onion Soup | Parmesan Crusted Crouton
Chicken Pot Pie | Puff Pastry Crust
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 | Parmesan Creamy Polenta | Baby Root vegetables | Lemon Beurre Blanc | **GF**
Free Range Chicken Breast | Butternut Squash Puree | Roasted Red Potatoes | Balsamic Chicken Jus | **GF**
Braised Short Rib | Baby Root Vegetables | Yukon Potato Parsnip Puree | 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

GF - GLUTEN FREE | V - VEGETARIAN *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness
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Plated Menu Options

Upgraded Entrée Selections – Additional

10oz. Filet of Beef | Glaze carrots | Wild Mushroom Arancini | Blackberry Bourbon Demi Glaze | **\$12**
12oz. Ribeye | Roasted Brussels Sprouts | Confit Fingerling Potatoes | Red Wine Demi Glaze | **GF \$14**
Lamb Chops | Tomato Basil Israeli Couscous | Sunburst Squash | Mint Demi | **GF \$14**
Striped Sea Bass | Broccolini | Pancetta Rice Pilaf | Champagne Cream Sauce | **GF \$12**
Alaskan Halibut | Herb Farro | Roasted Root Vegetables | 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**

*8oz. Petit Grilled Filet of Beef | **Additional \$13 per guest**



Buffet Menu Options

Cocktail Reception

Selection of (3) Butler Passed Hors D' Oeuvres (selections found on page 18)

Buffet Wedding Dinner Featuring:

Butler passed Champagne Toast with JW Marriott Sparkling Wine
Freshly Baked Breads | Lavash | Focaccia | Bread Stick | Dinner Rolls
Freshly Brewed Starbucks Coffee and Herbal Teas upon request
Soft Drinks, Iced Tea, and Iced Water

Salads

Caesar Salad | Hearts of Romaine | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing
Mixed Greens | Pancetta | Gorgonzola Cheese | Cherry Tomatoes | Roasted Peppers | Balsamic Vinaigrette
Mozzarella | Tomato | Basil | Extra Virgin Olive Oil | Balsamic Vinegar

Entrée (Select Two)

- Seared Striped Bass | Charred Lemons | Citrus Beurre Blanc | **GF**
- Airline Chicken | Sautéed Mushrooms | Marsala Demi Glaze | **GF**
- Moroccan Chicken | Marinated Heirloom Tomatoes | Basil | Balsamic Glaze | **GF**
- Roasted Salmon | Dill Lemon Sauce | Crispy Capers | **GF**
- Sautéed Shrimp | Sweet Peppers | Confit Garlic | Virgin Olive Oil | Penne Pasta
- Slow Roasted Short Ribs | Mushrooms | Au Jus | **GF**
- Eggplant Parmesan | Breaded Eggplant | Mozzarella Cheese | Red Sauce | **V**
- New York Strip Steak | Charred NY steak | Chimichurri | Green Onions | **GF**
- Louisiana Pasta | Crispy Chicken Strips | Cajun Butter | Sweet Peppers | Parmesan Cheese | Farfalle Pasta

Enhancements (Select Three)

- Cavatappi Pasta | Tomatoes | Roasted Garlic | Mozzarella Cheese | Basil Cream Sauce | **V**
- Seasonal Fresh Vegetable Medley | **V GF**
- Cauliflower Gratin | Panko Crusted Topped | **V**
- Confit Fingerling Potato | **V GF**
- Garlic Whipped Potatoes | **V GF**
- Garlic Spinach Gnocchi | **V**
- Glazed Carrots | **V GF**

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Buffet Carving Options

Carving Enhancements (Upgrades)

Carving stations are set for a maximum of 2 hours.

*Tenderloin of Beef Red Wine Herb Marinated

Veal Jus | **\$34 per person**

*Dry Rubbed Prime Rib of Beef | GF

Au Jus | **\$30 per person**

*Roasted Turkey Breast | GF

Turkey Veloute | **\$24 per person**

*Tarragon Mustard Baked Salmon

Citrus Aioli | Charred Lemon | **\$28 per person**

*Bourbon Glazed Bone-In Ham

Maple Orange Glaze | **\$26 per person**

Buffet Carving Enhancements

Sauté Portobello Mushrooms | **\$8 per guest**

Grilled Asparagus with Lemon Zest | **\$6 per guest**

Wild Rice Pilaf | **\$6 per guest**

Creamy Parmesan Polenta | **\$6 per guest**

Caramelized Onion | **\$6 per guest**

*Uniformed Chef's Fee \$225 (2 Hour Maximum)



Cocktail Reception

Selection of (3) Butler Passed Hors D' Oeuvres

Chilled Hors D' Oeuvres

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**
*Tuna Poke | Wonton Cup | Soy Ginger Sauce

Hot Hors D' Oeuvres

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 | Avocado 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**
Spinach and Artichoke Phyllo Crisp

*Add on additional appetizers for \$7.00 per piece

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Cocktail Reception Enhancements

Market Cheese Display | \$21 per person

Camembert | Brie | Port-Salute | Smoked Cheddar
Stilton Smoked Gouda | Manchego | Goat Cheese
House Marmalade | Jellies

Seasons Best Fruits and Berries | \$17 per person

Seasonal Sliced Fruits | Seasonal Berries
Lemon | Honey Yogurt Dips

Crudit  Station | \$17 per person

Baby Carrots | Jicama | English Cucumbers
Green Beans | Asparagus | Tomatoes
Broccoli Florets | Roasted Red Peppers Aioli
Hummus | Garlic Ranch Dip

Bruschetta Bar | \$22 per person

Marinated Tomatoes & Mozzarella Cheese
Olive Tapenade Tomato and White Bean Puree
Shaved Parmesan | Olives | Artichoke Bruschetta
Roasted Pepper Bruschetta | Hummus
Grilled Bruschetta Bread

Seafood on Ice:

Alaskan King Crab Legs (2 per order) | **\$MP**
Cocktail Sauce | Remoulade Sauce
Fresh Lemon | Horseradish
Fresh Oysters on the Shell (1 per order) | **\$MP**
Jumbo Shrimp (2 per order) | **\$10**
Marinated Seafood Salad (3oz. per order) | **\$8**
Split Maine Lobster Tails (1 6oz. tail) | **\$MP**
Snow Crab Claws (2 per order) | **\$10**

*All additional enhancement prices are subject to Nevada Sales Tax and 24% (taxable) Service Charge



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, Citrus Mistress **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, 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, Jack Daniels, Bacardi Superior, Captain Morgan Spiced Rum, 1800 Silver and Courvoisier VS

*Alcoholic "Shots" are not allowed at any time during bar service



Late Night Snacks & 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 guests 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

Cherries Jubilee | Bananas Foster | Cinnamon Apples

Grand Marnier | Sautéed Berries

Served over Crepes with Vanilla Ice Cream

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

Late Night Snacks:

Sliders and Chips

Angus Beef Slider | Brioche Bun | **\$7 per person**

Grilled Zucchini | Eggplant Slider

Pepper Coulis Brioche Bun | **\$6 per person**

Curried Chicken Slider | Curry Aioli

Brioche Bun | **\$7 per person**

Sweet Potato Fries | **\$5 per person**

Crispy Shoestring Fries | **\$4 per person**

Parmesan Truffle Chips | **\$5 per person**

Flatbreads

Marguerite | Mozzarella Cheese | Heirloom Tomatoes

Basil | Red Pizza Sauce | **\$8 per person**

Smoked Salmon | Grilled Red Onions | Mozzarella

Cheese | Arugula Pesto | **\$11 per person**

Sausage | Ricotta Cheese

Alfredo Sauce | **\$10 per person**

Spinach | Portabella Mushrooms

Mozzarella Cheese | **\$8 per person**

Short Rib | White sauce | Broccoli

Red Onion | **\$12 per person**

Popcorn station

Sea Salted Popcorn | **\$3 per person**

Truffle Infused Popcorn | **\$4 per person**

Sharp Cheddar Popcorn | **\$5 per person**

Furikake Popcorn | **\$4 per person**

Candied Popcorn | **\$4 per person**

*Uniformed Chef's Fee \$225 (2 Hour minimum). Flat Breads can be made Gluten Free upon request. All additional enhancement prices are subject to Nevada Sales Tax and 24% (taxable) Service Charge.



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ALL INCLUSIVE BRUNCH RECEPTION EVENT ENDS BY 2PM

Prices include all taxes and service fees

\$10,500.00

50 guests

\$13,500.00

75 guests

\$16,500.00

100 guests

\$19,500.00

125 guests

\$22,700.00

150 guests

\$25,800.00

175 guests

\$28,900.00

200 guests

\$32,000.00

225 guests

Ceremony

- Private Ceremony Site
- White Garden Chairs
- Sound System, Music Song 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
- 30-Minute Rehearsal (availability will be based on event schedule)

Price For Each Person Above The Inclusive Price Packages

- \$135/Person for each adult guest (21 & over)
- \$85/Person for each tween guest (11-20)
- \$50/Person for each child (10 and under) or vendor

3-Hour Reception

- Brunch Buffet
- Custom Wedding Cake
- Mimosa & Bloody Mary 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
- Champagne and or Sparkling Cider Toast
- China, Glassware, and Silverware
- Dance Floor
- Complimentary Suite on Your Wedding Night
- Discounted Rates for a Courtesy Guestroom Room Block
- Complimentary Valet & Self-Parking for Guests

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BRUNCH BUFFET

Starbuck Brewed Regular and Decaffeinated Coffee and Hot Tea Selections
Orange | Cranberry | Grapefruit Juices | V-8 Vegetable Juice

(Select Two)

Vanilla Yogurt and Fruit Parfait | Fresh Berries | Honey | Granola | Fruit Coulis
Steel Cut Oatmeal | Toasted Almonds | Dried Cranberries | Golden Raisins | Brown Sugar | Cinnamon
Seasonal Fruit and Berries
Muffins | Danish | Croissants
Toast | White | Sourdough | Whole Wheat | Honey Butter | Marmalades | Fruit Preserves

SALADS (Select Two)

Watermelon | Feta Cheese | White Balsamic Vinaigrette | Fresh Mint
Organic Baby Greens | Sliced Cucumbers | Shaved Red Onions |
Teardrop Tomatoes | Herb Vinaigrette | Buttermilk Ranch Dressing
Caesar Salad | Romaine | Baby Kale | Parmesan Cheese | Croutons | Caesar Dressing
Greek Salad | Cucumbers | Tomatoes | Kalamata Olives | Feta cheese | Onions | White Balsamic Vinaigrette

MAIN DISHES (Select Two)

Eggs Benedict | Poached Eggs | Canadian Bacon | Sourdough English Muffin | Hollandaise Sauce | Fresh Chives
Orange Vanilla French Toast | Sweet Butter | Warm Vermont Maple Syrup
Roasted Salmon | Dill Buerre Blanc | Charred Lemon
Free Range Chicken Breast | Sautéed Mushrooms | Marsala Sauce
Individual Ham and Cheese Quiche | Smoked Ham | Swiss Cheese | Fresh Chervil

ACCOMPANIMENTS (Select Two)

Crispy Breakfast Hash Browns
Roasted Fingerling Potatoes and Fresh Herbs
Grilled Asparagus | Lemon Zest
Buttered Baby Carrots
Lemon Pepper Brussels Sprouts
Buttermilk Biscuits and Gravy



BRUNCH BUFFET

BREAKFAST PROTEINS (Select One)

Smoked Bacon

Pork Sausage Links

Chicken Apple Sausage

Vegan Sausage Patty

DESSERTS

Sweet Pastries and Desserts

Chocolate Raspberry Tarts | Orange Dacquoise | Mini Eclairs |

Strawberry Panna Cotta GF | Keylime Mousse Cake

AT THE BAR - Brunch Includes:

Bloody Mary & Mimosa Bar

BRUNCH ENHANCEMENTS:

*Chef Attended Omelet Station | \$18 per person

Whole Eggs and Whites Made to Order | Choice of Fillings:

Mushrooms | Ham | Sweet Peppers | Onions | Baby Spinach | Tomatoes | Shrimp | Bacon | Salsa | Cheddar

Cheese | Swiss Cheese | Monterey Jack Cheese

*Carving Stations

Peppercorn and Sea Salt Crusted Prime Rib of Beef | Au Jus | Horseradish | **\$30 per person**

Roasted Breast of Turkey | Turkey Veloute | Cranberry Relish | **\$28**

Roasted Leg of Lamb | Mint Jelly | Herb Demi | **\$30**

Bone-In Honey Ham | Peach Chutney | Whole Grain Mustard | **\$28**

Build Your Own Parfait Station \$16

Vanilla Yogurt | Greek Yogurt | Blueberries | Strawberries | Raspberries | Honey | Granola |

Sliced Almonds | Pecans

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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

Chivari Chairs | Pricing starting at \$10 per chair

A variety of colors including seat cushion

Spirit Chairs | Pricing starting at \$15 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 \$750