

WEDDING PACKAGES 2023



red rock
CASINO • RESORT • SPA
Las Vegas

WEDDING CEREMONY INCLUSIONS

items below are included with all red rock wedding packages:

theater style seating in white wood folding chairs or brown leather banquet chairs
choice of single wireless handheld or lavalier microphone with speakers for officiant
still and sparkling bottled water service for guests upon arrival
gift table
ceremony table with house linen
pre-ceremony holding room for wedding party
half-hour wedding rehearsal (date and time based on availability)

WEDDING CEREMONY NOTES

deduct \$10 per guest from your wedding package price if your wedding ceremony is held off-premise
all weddings are required to hire a wedding planner/coordinator at the couple's expense,
please see pages 19-20 for preferred vendors list

WEDDING CEREMONY ENHANCEMENTS

pre-ceremony beverages
hot beverage station | \$8 per person
hot chocolate, coffee, decaffeinated coffee, and harney and son's™ teas
cold beverage station | \$8 per person
fruit infused water, lemonade and iced tea
tray passed champagne | \$6 per person
tray passed signature cocktail – pricing determined upon cocktail selected

WEDDING RECEPTION 1 PLATED LUNCHEON

PLATED LUNCHEON | PACKAGE INCLUSIONS

WEDDING CEREMONY – SEE PAGE 2

RECEPTION VENUE

three (3) hour reception, completed by 3:00pm
traditional banquet set-up in round tables
your choice of white, black or ivory house linen
villeroy & boch fine china and bolero flatware
fine glassware and serving pieces
risers or stage, if needed, for band or disc jockey
appropriately sized parquet dance floor
gift table
personalized menu cards at each table setting
sweetheart table or head table
uniformed staff with designated room captain

THREE COURSE PLATED LUNCH MENU

see detailed menu on the following page
soup or salad selection
entrée selection
french passed freshly baked t-bones artisan bread
board, served with red rock butter
tableside coffee and hot tea service
tableside still and sparkling bottled water service

THE WEDDING CAKE

a customized wedding cake with your choice of
flavors and design prepared by our pastry team
and served for dessert
some specialty designs are additional

TRADITIONAL CHAMPAGNE TOAST

a glass of signature sparkling wine is offered to all
guests for a traditional toast

ACCOMMODATIONS

one (1) night complimentary hotel stay for the
wedding couple in a signature suite

PRICE

\$95 per person, plus tax and service charge

PLATED LUNCHEON | MENU OPTIONS

SOUP OR SALAD

soups

sun ripened tomato basil bisque V

hearty baked potato soup with bacon,
green onions and sour cream

salads

farmer's oak greens
dried bing cherries, fresh strawberries,
pecan vinaigrette GF VG

caesar salad
sweet gem, confit tomato, parmesan
focaccia crouton, creamy caesar

baby iceberg wedge
applewood smoked bacon, maytag blue cheese
heirloom tomato, cucumber ribbons,
soft boiled egg, green goddess dressing GF

fennel, arugula, bosc pear
pomegranate arils, pecan, memo chive,
candied pear vinaigrette GF V

mixed greens salad
grape tomatoes, cucumber carrot tuile
goat cheese, focaccia crouton,
honey shallot vinaigrette V

ENTRÉE

white balsamic seared chicken breast
yukon potato purée, thyme jus
harvest market vegetables GF

seared salmon
red quinoa, confit orange, citrus veloute
harvest market vegetables GF

pan seared halibut
lemon butter nage, box cut golden potatoes,
cipollini onions, harvest market vegetables GF

filet mignon
gorgonzola stuffed portobello mushroom cap,
tomato-basil custard potatoes,
harvest market vegetables GF

burgundy braised beef short rib
fork crushed new potatoes, natural braising jus,
harvest market vegetables GF

roasted cauliflower
wheat berry, dried fruit, tahini,
lemon parsley butter VG

*If offering your guests a choice of entrée:
You may select a maximum of 3 entrée choices
to offer your guests;
guarantee number of each entrée selection is due at least
3 business days prior to event;
guest entrée selection must be identified on place card
provided by host*

WEDDING RECEPTION 1

PLATED LUNCHEON

COCKTAIL RECEPTION

hors d'oeuvres

\$6 per person, per selection

reception stations

seasonal harvest fruits | \$8 per person

chef's selection of fresh harvested
sun-ripened fruits and berries GF VG

market vegetable

crudités | \$8 per person

assorted baby and garden vegetables
with chive sour cream dip,
maytag bleu dip, hummus GF V

**imported and domestic
cheese board | \$14 per person**

served with house made flatbreads,
crackers, sliced baguette, preserves
and marmalades GF V

charcuterie display | \$14 per person

assorted cured salumis to include,
soppressata, capicola, salami, ham
and dried sausage served with cured
and brined olives, fire roasted peppers,
grain mustard, fig jam and english
crackers and crusty bread loaves

PLATED LUNCHEON ENHANCEMENTS

appetizer course | \$16 per person

traditional shrimp cocktail
lemon, horseradish, cocktail sauce GF

jumbo lump crab cake
whole grain mustard,
shaved carrot slaw

beef carpaccio
egg, cornichon, caper, frisée,
shaved parmesan GF

blackened sea scallops
carrot mango coulis,
prosciutto crisp, petite greens GF

mushroom ravioli
roasted forest mushrooms, frizzled leeks V

duet entrée | \$12 per person

pan seared chicken breast and
pesto rubbed atlantic salmon
roasted herbed potato,
harvest market vegetables

grilled tenderloin of beef and
prosciutto wrapped butterfish
caramelized leek potato au gratin,
harvest market vegetables

BEVERAGES

soft drinks | \$6 each
based on consumption

marys, mimosas and mocktails

unlimited traditional bloody marys,
house champagne mimosas,
seasonal mocktails, and fruit juices

three (3) hours | \$28 per person

seasonal mocktails

seasonal non-alcoholic drinks

spring – sparkling cucumber lemonade
summer – grapefruit, kombucha,
aqua fresca
fall – sparkling apple cider
winter – sparkling citrus pomegranate

hosted bar*

a fully stocked bar featuring our deluxe
selection of liquors, red and white wine,
domestic and imported beers,
soft drinks, regular and sparkling
mineral waters, juices and mixers

three (3) hours | \$48 per person

**one bartender per 75 people is
required at a charge of \$225.00, plus tax*

WEDDING RECEPTION 2 PLATED DINNER

PLATED DINNER | PACKAGE INCLUSIONS

WEDDING CEREMONY – SEE PAGE 2

RECEPTION VENUE

five (5) hour reception
traditional banquet set-up in round tables
your choice of white, black or ivory house linen
villeroy & boch fine china and bolero flatware
fine glassware and serving pieces
risers or stage, if needed, for band or disc jockey
appropriately sized parquet dance floor
gift table
sweetheart table or head table
uniformed staff with designated room captain

THE HOSTED BAR

a fully stocked bar will be open throughout the
cocktail reception and dinner featuring our deluxe
brand liquors, red and white wine, assorted imported
and domestic beers, soft drinks, sparkling waters,
juices and mixers.

one bar and bartender for each 75 guests
based on five (5) hours including
cocktail reception

COCKTAIL RECEPTION

tray passed red and white house wine

choice of one
cold displays

imported and domestic cheese board and
market vegetable crudité's

hors d'oeuvres

a selection of three (3) tray passed hors d'oeuvres

THREE COURSE PLATED DINNER MENU

see detailed menu on the following page

soup or salad selection
entrée selection
french passed freshly baked t-bones artisan bread
board, served with red rock butter
tableside coffee and hot tea service
tableside still and sparkling bottled water service

THE WEDDING CAKE

a customized wedding cake with your choice of
flavors and design prepared by our pastry team
and served for dessert
some specialty designs are additional

TRADITIONAL CHAMPAGNE TOAST

a glass of signature sparkling wine is offered to all
guests for a traditional toast

ACCOMMODATIONS

one (1) night complimentary hotel stay for the
wedding couple in a signature suite

MENU TASTING

complimentary menu tasting for the wedding couple

PRICE

\$195 per person, plus tax and service charge

WEDDING RECEPTION 2

PLATED DINNER

COLD HORS D'OEUVRES

ahi tuna taco,
yuzu guacamole, micro cilantro
plum tomato bruschetta,
toasted pine nut, basil pesto V
shrimp cocktail shooter,
brandied cocktail sauce, lemon GF

beet crêpe
whipped goat cheese, grapefruit,
watercress V

beef carpaccio, parmesan taco,
sauce gribiche GF

smoked salmon blt
truffle, brioche

HOT HORS D'OEUVRES

feta crusted lamb chops
mini beef slider,
herb aioli, cheddar cheese,
caramelized onions, pretzel roll
crab cakes, lemon dill tartar sauce

truffled arancini, parmesan fondue V

warm goat cheese custard, phyllo,
roasted tomato, basil, pine nuts V

vegetable spring roll,
sweet chili sauce V

lobster mac n cheese bite

thai chicken satay,
spicy peanut sauce

fire cracker shrimp, crispy rice noodles

bacon wrapped
chorizo stuffed dates GF

SOUP OR SALAD

soups

sun ripened tomato basil bisque V

hearty baked potato soup with
bacon, green onions and sour cream

salads

fennel, arugula, bosc pear
pomegranate arils, pecan, memo chive,
candied pear vinaigrette GF V

farmer's oak greens
dried bing cherries, fresh strawberries,
pecan vinaigrette GF VG

the caesar heart
whole hearts of romaine,
shaved parmesan, ciabatta croutons,
classic dressing

citrus beet
lemon pepper ricotta, grapefruit,
baby greens, blood orange reduction &
broken cashew vinaigrette GF V

baby iceberg wedge
applewood smoked bacon, maytag
blue cheese heirloom tomato,
cucumber ribbons, soft boiled egg,
green goddess dressing GF

mixed greens salad
grape tomatoes, cucumber carrot tuile
goat cheese, focaccia crouton,
honey shallot vinaigrette V

ENTRÉE

brasserie style roasted mary's chicken
sonoma county merlot and rosemary
reduction, potato leek gratin,
harvest market vegetables GF

atlantic grilled salmon
citrus herb butter, multigrain rice pilaf,
harvest market vegetables GF

pan seared chilean sea bass
cauliflower chowder, roasted peewee
potatoes, cipollini onions,
beurre blanc GF

filet mignon
wild mushrooms, garlic potato purée,
port wine jus, roasted asparagus,
campari tomato GF

red wine braised beef short ribs
mascarpone potato purée, roasted
brussels sprouts, thumbelina carrots,
horseradish gremolata GF

eggplant parmesan
cherub tomato sauce parmesan V

impossible bolognese
tomato reduction, vermicelli pasta,
nutritional yeast, vegan parmesan VG

If offering your guests a choice of entrée:

*You may select a maximum of 3 entrée
choices to offer your guests;
guarantee number of each entrée selection
is due at least 3 business days prior to event;
guest entrée selection must be identified
on place card provided by host*

PLATED DINNER | ENHANCEMENTS

COCKTAIL RECEPTION ENHANCEMENTS

additional hors d'oeuvres
\$6 per person, per selection

reception stations

seasonal harvest fruits | \$8 per person

chef's selection of fresh harvested
sun-ripened fruits and berries GF VG

market vegetable crudités | \$8 per person

assorted baby and garden vegetables
with chive sour cream dip, maytag bleu dip, hummus GF V

imported and domestic cheese board | \$14 per person

served with house made flatbreads, crackers,
sliced baguette, preserves and marmalades GF V

charcuterie display | \$14 per person

assorted cured salumis to include, soppressata, capicola,
salami, ham and dried sausage served with cured and
brined olives, fire roasted peppers, grain mustard, fig jam,
english crackers and crusty bread loaves

displayed sushi station | \$20 per person

assorted sushi and nigiri
served with soy sauce, wasabi, pickled ginger

live action sushi bar | \$35 per person

sushi chef | \$400 per chef

assorted sushi and nigiri
served with soy sauce, wasabi, pickled ginger
and chopsticks

PLATED DINNER ENHANCEMENTS

european hot towel service | \$2 per person

appetizer course | \$16 per person

hamachi crudo espelette
fennel, radish, basil oil, capers, pickled beet GF

jumbo shrimp
cilantro and tequila spiked cocktail sauce
mango and cucumber relish GF

braised beef short rib and caramelized onion ravioli
exotic mushroom cream, horseradish gremolata

dungeness crab cake
roasted corn butter, tomato jam, pea shoots

smoked salmon and crab
avocado purée, grapefruit, brioche, tender greens

intermezzo | \$8 per person

raspberry sorbet, topped with champagne
mandarin orange sorbet, topped with vanilla vodka
meyer lemon sorbet, topped with fresh mint

duet entrée | \$16 per person

filet mignon and pan seared salmon
potato leek gratin, harvest market vegetables GF

filet mignon and fire grilled shrimp or diver scallops
garlic potato purée, harvest market vegetables GF

duet entrée | \$24 per person

steak oscar
dungeness crab, asparagus, and sauce béarnaise
piled on top of a prime beef filet
with chive potato purée

steak and lobster
lemon herb butter poached maine lobster tail,
beef tenderloin with red wine sauce,
roasted potatoes and harvest market vegetables GF

WEDDING RECEPTION 3 BUFFET DINNER

BUFFET DINNER | PACKAGE INCLUSIONS

WEDDING CEREMONY – SEE PAGE 2

RECEPTION VENUE

five (5) hour reception
traditional banquet set-up in round tables
your choice of white, black or ivory house linen
villeroy & boch fine china and bolero flatware
fine glassware and serving pieces
risers or stage, if needed, for band or disc jockey
appropriately sized parquet dance floor
gift table
sweetheart table or head table
uniformed staff with designated room captain

THE HOSTED BAR

a fully stocked bar will be open throughout the
cocktail reception and dinner featuring our deluxe
brand liquors, red and white wine, assorted imported
and domestic beers, soft drinks, sparkling waters,
juices and mixers.
one bar and bartender for each 75 guests
based on five (5) hours including
the cocktail reception

COCKTAIL RECEPTION

tray passed red and white wine

choice of one

cold displays

imported and domestic cheese board and
market vegetable crudités

hors d'oeuvres

a selection of three (3) tray passed hors d'oeuvres

BUFFET DINNER MENU

see detailed menu on the following page
soup, choice of one

salads, choice of three

entrées, choice of three

sides, choice of three

french passed freshly baked t-bones artisan bread
board, served with red rock butter

tableside coffee and hot tea service

tableside still and sparkling bottled water service

THE WEDDING CAKE

a customized wedding cake with your choice of
flavors and design prepared by our pastry team and
served for dessert
some specialty designs are additional

TRADITIONAL CHAMPAGNE TOAST

a glass of signature sparkling wine is offered to all
guests for a traditional toast

ACCOMMODATIONS

one (1) night complimentary hotel stay for the
wedding couple in a signature suite

MENU TASTING

complimentary menu tasting for the wedding couple

PRICE

\$195 per person, plus tax and service charge

WEDDING RECEPTION 3 BUFFET DINNER

COLD HORS D'OEUVRES

ahi tuna taco,
yuzu guacamole, micro cilantro
plum tomato bruschetta,
toasted pine nut, basil pesto V
shrimp cocktail shooter,
brandied cocktail sauce, lemon GF
beet crêpe
whipped goat cheese, grapefruit,
watercress V
beef carpaccio, parmesan taco,
sauce gribiche GF
smoked salmon blt
truffle, brioche

HOT HORS D'OEUVRES

feta crusted lamb chops
mini beef slider,
herb aioli, cheddar cheese,
caramelized onions, pretzel roll
crab cakes, lemon dill tartar sauce
truffled arancini, parmesan fondue V
warm goat cheese custard, phyllo,
roasted tomato, basil, pine nuts V
vegetable spring roll,
sweet chili sauce V
lobster mac n cheese bite
thai chicken satay,
spicy peanut sauce
fire cracker shrimp, crispy rice noodles
bacon wrapped
chorizo stuffed dates GF

BUFFET DINNER | MENU OPTIONS

SOUP

choice of one

tuscan pasta fagioli, grated romano V
creamy corn and crab chowder GF
southwestern tortilla GF V

SALADS

choice of three

caesar salad
romaine lettuce, shaved asiago,
garlic croutons, caesar dressing

assorted mixed green salad
cucumber, tomato, carrots,
ranch, balsamic and
italian dressings GF VG

buffalo mozzarella and beefsteak
tomatoes, fresh basil, evoo GF V

penne pesto salad
tomatoes, grilled vegetables V

sea salt roasted beet salad
laura chenel, golden raisins,
herb shallot dressing GF V

quinoa and kale salad
lentils, avocado, red onion,
cilantro-lime vinaigrette GF VG

fresh seasonal fruit salad with
citrus mint glaze GF VG

ENTRÉES

choice of three

seasoned flank steak with chimichurri GF
boneless beef short ribs, braising jus GF

pan seared sea bass
diced tomatoes, kalamata olives,
fennel, onion jus GF

grilled salmon
lemon dill and baby leeks GF

herb marinated chicken
artichokes and mushrooms GF

pan seared sonoma chicken breast
chardonnay béchamel

SIDES

choice of three

chef's selection of seasonal
vegetables GF VG

white cheddar mac and cheese V

herb potato gratin GF V

vegetable lasagna with
cherub tomato sauce V

multigrain rice pilaf GF V

penne pasta pomodoro V

garlic mashed potatoes GF V

sundried tomato risotto GF V

BUFFET DINNER | ENHANCEMENTS

COCKTAIL RECEPTION ENHANCEMENTS

additional hors d'oeuvres
\$6 per person, per selection

reception stations
seasonal harvest fruits | \$8 per person
chef's selection of fresh harvested
sun-ripened fruits and berries GF VG

market vegetable
crudités | \$8 per person
assorted baby and garden vegetables with chive sour cream
dip, maytag bleu dip, hummus GF V

imported and domestic
cheese board | \$14 per person
served with house made flatbreads, crackers, sliced
baguette, preserves and marmalades GF V

charcuterie display | \$14 per person
assorted cured salumis to include, soppressata, capicola,
salami, ham and dried sausage served with cured and brined
olives, fire roasted peppers, grain mustard, fig jam and english
crackers and crusty bread loaves

displayed sushi station
| \$20 per person
assorted sushi and nigiri, served with soy sauce, wasabi,
pickled ginger and chopsticks

live action sushi bar | \$35 per person
sushi chef | \$400 per chef
assorted sushi and nigiri
served with soy sauce, wasabi, pickled ginger and chopsticks

BUFFET DINNER ENHANCEMENTS

carving displays
uniformed chef's fee required at \$225.00, plus tax
carving station designed for 4oz. per person
carving stations must be ordered for entire event guarantee
all carving stations are served with freshly baked
artisan bread and butter

citrus brined rotisserie style chicken | \$14 per person GF
citrus jus

herb butter basted turkey breast | \$16 per person GF
cranberry sauce

peking duck | \$16 per person GF
orange sauce, pickled radish, steamed buns

maple cured whole alaskan salmon filet | \$12 per person GF
lemon-garlic aioli

classic porchetta | \$14 per person GF
italian herb salsa verde

prime rib au jus | \$18 per person GF
creamy horseradish

whole-roasted tenderloin of beef | \$22 per person GF
sauce béarnaise

tomahawk rib-eye steaks | \$22 per person GF
house made steak sauce

roasted lamb rack | \$16 per person GF
traditional mint sauce

FOOD STATIONS DINNER | PACKAGE INCLUSIONS

WEDDING CEREMONY – SEE PAGE 2

RECEPTION VENUE

five (5) hour reception
traditional banquet set-up in round tables
your choice of white, black or ivory house linen
villeroy & boch fine china and bolero flatware
fine glassware and serving pieces
risers or stage, if needed, for band or disc jockey
appropriate sized parquet dance floor
gift table
sweetheart table or head table
uniformed staff with designated room captain

THE HOSTED BAR

a fully stocked bar will be open throughout the
cocktail reception and dinner featuring our deluxe
brand liquors, red, white, and sparkling wine,
assorted imported and domestic beers, soft drinks,
sparkling waters, juices and mixers.

one bar and bartender for each 75 guests

based on five (5) hours including
the cocktail reception

COCKTAIL RECEPTION

uniformed servers will tray pass
a selection of five (5) hors d'oeuvres
and red and white wine

STATIONS DINNER MENU

see detailed menu on the following page

cold displays

salad wall

two (2) live action carving stations

two (2) steakhouse style accompaniments

live action pasta | risotto bar

french passed freshly baked t-bones artisan bread

board, served with red rock butter

tableside coffee and hot tea service

tableside still and sparkling bottled water service

uniformed chef fees included for live action stations

THE WEDDING CAKE

a customized wedding cake with your choice of
flavors and design prepared by our pastry team and
served for dessert

some specialty designs are additional

TRADITIONAL CHAMPAGNE TOAST

a glass of signature sparkling wine is offered to all
guests for a traditional toast

ACCOMMODATIONS

one (1) night complimentary hotel stay for the
wedding couple in a signature suite

MENU TASTING

complimentary menu tasting for the wedding couple

PRICE

\$215 per person, plus tax and service charge

FOOD STATIONS DINNER | MENU OPTIONS

COLD HORS D'OEUVRES

ahi tuna taco,
yuzu guacamole, micro cilantro

plum tomato bruschetta,
toasted pine nut, basil pesto V

shrimp cocktail shooter,
brandied cocktail sauce, lemon GF

beet crêpe
whipped goat cheese, grapefruit, watercress V

beef carpaccio, parmesan taco, sauce gribiche GF

smoked salmon blt,
truffle, brioche

HOT HORS D'OEUVRES

feta crusted lamb chops

mini beef slider, herb aioli, cheddar cheese,
caramelized onions, pretzel roll

crab cakes, lemon dill tartar sauce

truffled arancini, parmesan fondue V

warm goat cheese custard, phyllo,
roasted tomato, basil, pine nuts V

vegetable spring roll,
sweet chili sauce V

lobster mac n cheese bite

thai chicken satay,
spicy peanut sauce

fire cracker shrimp, crispy rice noodles

bacon wrapped
chorizo stuffed dates GF

COLD DISPLAYS

imported and domestic cheese board
served with house made flatbreads, crackers,
sliced baguette, preserves and marmalades GF V

charcuterie display
assorted cured salumis to include, soppressata,
capicola, salami, ham and dried sausage
served with cured and brined olives,
fire roasted peppers, grain mustard, fig jam and
english crackers and crusty bread loaves

SALAD WALL

choice of two

classic caesar-hearts of romaine, aged parmesan, herb
croutons, classic dressing

fattoush-crispy pita, baby tomatoes, olives, garbanzos,
cucumbers and sumac dressing V

asian chop-napa cabbage, peanuts, bell peppers,
lychees, carrots, chinese vinaigrette VG

greek-romaine, feta cheese, olives, pepperoncini,
red onions, and lemon-herb dressing GF

the wedge-baby iceberg, bacon, blue cheese,
teardrop tomatoes, boiled egg, cucumber,
white french dressing GF

charred broccoli-miso vinaigrette, toasted peanuts VG

quinoa-dried fruit, grapes, cucumber, kale,
orange, cashew, yogurt dressing GF

Italian chop salad-mesclun greens, radicchio, salami,
provolone, grilled artichoke, kalamata olives, roasted
tomato, ciabatta crouton, lemon oregano vinaigrette

FOOD STATIONS DINNER | MENU OPTIONS, CONTINUED

LIVE ACTION CARVING STATION

choice of two

citrus brined rotisserie style chicken, citrus jus GF
 herb butter basted turkey breast, cranberry sauce GF
 peking duck, orange sauce, pickled radish,
 steamed buns GF
 maple cured whole alaskan salmon filet,
 lemon-garlic aioli GF
 classic porchetta, italian herb salsa verde GF
 prime rib au jus GF
 whole-roasted tenderloin of beef, sauce béarnaise GF
 tomahawk rib-eye steaks, house made steak sauce GF
 roasted lamb rack, traditional mint sauce GF

STEAKHOUSE STYLE ACCOMPANIMENTS

choice of two

yukon gold mashed potatoes GF V
 smoked gouda and cavatappi mac and cheese V
 bourbon jalapeño creamed corn V
 roasted brussels sprouts GF V
 bouquet of steamed vegetables GF V
 crispy roasted peewee potatoes GF V
 roasted mushrooms in red wine butter GF V
 vegetable multigrain rice pilaf V
 grilled asparagus GF V

LIVE ACTION PASTA | RISOTTO BAR

*includes freshly baked bread display with olive oil
 choice of two*

pastas

whipped ricotta ravioli with sage & brown butter sauce V
 pipette pasta with shrimp and scallops
 a la vodka and parmesan
 penne pasta pomodoro V
 lobster ravioli with brandied lobster cream,
 sautéed spinach, diced tomatoes
 gemelli pasta with meatballs, tomato basil sauce
 and buffalo mozzarella
 orecchiette pasta with slow simmer meat sauce
 pecorino, herbed ricotta
 farfalle pasta with balsamic marinated chicken,
 pesto sauce, sundried tomatoes and pine nuts

risottos

lobster risotto-maine lobster, sweet corn, chives
 the capri-basil, garlic shrimp, asparagus, prosciutto
 the tuscan-sundried tomato, pancetta, peas,
 reggiano cheese
 butternut squash-caponata squash,
 butternut purée, pecorino
 wild mushroom risotto-shallots, chives, parmesan V
 dungeness crab risotto-whole grain mustard,
 lemon stilton, morels

FOOD STATIONS DINNER | ENHANCEMENTS

RECEPTION ENHANCEMENTS

additional hors d'oeuvres
\$6 per person, per selection

reception stations
seasonal harvest fruits | \$8 per person
chef's selection of fresh harvested
sun-ripened fruits and berries GF VG

market vegetable crudités | \$8 per person
assorted baby and garden vegetables with
chive sour cream dip, maytag bleu dip, hummus GF V

displayed sushi station | \$20 per person
assorted sushi and nigiri
served with soy sauce, wasabi,
pickled ginger and chopsticks

live action sushi bar | \$35 per person
sushi chef | \$400 per chef
assorted sushi and nigiri
served with soy sauce, wasabi,
pickled ginger and chopsticks

market seafood display GF
*served with horseradish, cocktail sauce, mignonette,
tabasco, citrus and crackers*

stone crab claws (seasonal) m/p
pacific oysters on the half shell | \$6 per piece
chilled maine lobster medallions | \$12 per piece
fresh shucked little neck clams | \$6 per piece
jumbo shrimp cocktail | \$8 per piece

RECEPTION ENHANCEMENTS

pizza and flatbreads | \$20 per person
choice of three

cheese pizza V
pepperoni pizza
supreme pizza
vegetarian pizza V
margherita flatbread-fresh mozzarella,
basil and olive oil V
fig and manchego cheese flatbread with baby
arugula, caramelized balsamic drizzle V
smoked salmon flatbread with caviar and
crème fraîche
bbq chicken flatbread
three cheese flatbread V

street taco and nacho bar | \$20 per person
southwestern red and white corn tortilla chips with
black beans, tomatoes, nacho cheese sauce, onions,
jalapeños, sour cream, guacamole,
salsa fresca and salsa verde V

choice of three

pork al pastor with avocado cream, pineapple, cilantro
beer battered mahi mahi, chipotle aioli,
mexican-style slaw
marinated carne asada with roasted pineapple salsa
pollo asado, corn salsa, cotija cheese, lime crème
wild mushrooms, tomato sofrito, queso fresco, salsa V

WEDDING CAKE

WEDDING CAKE SELECTIONS

a customized wedding cake with your choice of flavors and design prepared by our pastry chefs is included and served for dessert. Depending on design, additional charges may apply

CAKE SPONGE FLAVOR

vanilla
chocolate
marble
red velvet
lemon
almond
carrot
coconut
coffee
devil's food cake
funfetti
graham cracker
lemon poppy seed

ALCOHOL ENHANCEMENT

bailey's
chambord
champagne
kahlua
limoncello
rum

CAKE FILLING

bavarian cream
chocolate ganache
chocolate mousse
cookies n cream
cream cheese
dulce de leche
lemon cream
mocha mousse
nutella cream
passionfruit mousse
peanut butter mousse
pineapple upside down
praline mousse
salted caramel cream
s'mores
tiramisu
white chocolate mousse

FRESH FRUIT FILLING

strawberries
bananas
raspberries
blueberries
blackberries

CHEF RECOMMENDED FLAVOR COMBINATIONS

vanilla sponge/ bavarian cream &
fresh strawberry filling

devil's food cake/ cookies n cream filling

vanilla sponge soaked with limoncello/
lemon cream & fresh raspberry filling

carrot cake/ cream cheese filling

chocolate sponge/ peanut butter mousse filling

funfetti sponge/ bavarian cream &
fresh blueberry filling

graham cracker sponge/ s'mores filling

coconut sponge/ pineapple upside down filling

coffee sponge soaked with kahlua/ tiramisu filling

marble sponge/ nutella cream & fresh banana filling

vanilla sponge soaked with champagne/
strawberry bavarian cream & fresh strawberries

RECEPTION EXTENSION

\$250 per hour

LATE NIGHT SNACKS

\$4 per selection, per person

truffle parmesan french fries GF V
sweet potato tots GF V
pretzel bites with mustard or cheese V
freshly popped popcorn V
deep fried oreos
cheesecake lollipops

\$6 per selection, per person

mini milkshakes
mini churros with chocolate sauce
chocolate chip cookies & milk shooter
chocolate covered strawberries
deep fried s'mores bites
mini cheeseburger sliders
mac and cheese bites V
grilled cheese & tomato soup shooter V
crunchy fried pickles with smoky ketchup V

red rock bites | \$45 per person

garlic parmesan chicken wings and
buffalo chicken tenders, accompanied
with blue cheese & creamy ranch
celery and carrots V
short rib cheesesteak-chipotle cheese
sauce, jalapeños, crispy onion strings
buffalo chicken slider-crispy chicken,
buffalo sauce, lettuce, tomato
steakhouse salad-chopped romaine,
blue cheese, bacon, tomato,
white french dressing
house made potato chips with
caramelized onion dip V
tortilla chips & roasted tomato salsa V

DESSERTS

dessert table | \$20 per person

choice of five
enhance your special day with
confectionery delicacies in your wedding
color palette prepared by our talented
pastry chefs

seasonal fruit tart
french macaron
cake pop
cake popsicle
chocolate dipped strawberry
chocolate financier
lemon madeleine
strawberry-vanilla pot de crème
petite crème brûlée
cheesecake tart
hazelnut chocolate crunch bar
mini cupcake
chocolate tiramisu cup
profiterole
lemon meringue kiss
banana cream pie tart
mini donut
chocolate truffle
chocolate dipped rice crispy treat

candy station | \$15 per person

chef selection of all your favorite
candy with take home bags included!

customized your candy station to an
assortment of candy in your color
scheme | \$20 per person

sundae bar | \$12 per person

assorted ice creams with the following
toppings: chocolate, strawberry and
caramel sauces, whipped cream,
chopped nuts, crushed butterfinger™,
crushed oreos™, crushed heath bar™,
mini m&m's™, maraschino cherries

DESSERTS

vegas 'lights'

flambé action station* | \$20 per person

choice of two
new orleans style bananas foster
cherries jubilee with kirshwasser
caramelized orange segments
with grand marnier
sugared pineapple & caribbean rum
accompanied by vanilla bean
ice cream and chocolate sauce
**uniformed chef's fee \$225.00, plus tax*

WEDDING FAVORS

macarons | \$8 per person

custom package of 2
french macarons to coordinate with
your wedding colors

custom printed

sugar cookies | \$6 per person

printed with your monogram or photo

cake pops | \$8 per person

custom package of 2 cake pops
decorated in your wedding colors

strawberries | \$8 per person

custom package of a tux and pearl
decorated set of long stem chocolate
covered strawberries

CHILDREN'S MEALS

children 12 and under | \$30 per child

fresh fruit plate
chicken fingers with french fries
ketchup and ranch
chocolate chip cookies
juice or soda

VENDOR MEALS

hot entrée | \$50 per person

BAR SELECTIONS

Included in wedding package

PREMIUM LIQUOR BRANDS

absolut vodka, tanqueray gin, jack daniel's
tennessee whiskey, chivas regal scotch whiskey,
bacardi light rum, captain morgan,
sauza commemorativo

HOUSE WINE BY THE GLASS

white zinfandel, rosé, sauvignon blanc,
chardonnay, pinot noir and cabernet sauvignon
sparkling wine

DOMESTIC BEERS

budweiser, bud light, michelob ultra

IMPORTED BEERS

corona, goose island, stella artois, shock top

HARD SELTZERS

bud light hard seltzer

SOFT DRINKS AND RED BULLS

pepsi, diet pepsi, sierra twist, ginger ale,
club soda, tonic water,
regular and sugar-free red bull

JUICES

orange, grapefruit, cranberry, pineapple

MINERAL WATER

still and sparkling water

SPECIALTY BEVERAGE

our beverage specialists will create a custom
beverage based on your request to be
served at the bar

BAR ENHANCEMENTS

SUPER PREMIUM LIQUOR BRANDS

grey goose vodka, bombay sapphire,
captain morgan private stock, maker's mark
bourbon, bacardi light rum, casamigos tequila

baileys, grand marnier, kahlua, frangelico,
amaretto, courvoisier

**upgrade to super premium
liquor brands | \$10 per person**

BAR EXTENSION

one (1) hour extension | **\$8 per person**
two (2) hours extension | **\$16 per person**

TABLESIDE WINE SERVICE

our professional service staff with pour wine tableside
throughout meal service during your reception

red rock signature selection of chardonnay and
cabernet sauvignon | **\$12 per person**

**current wine list for upgraded wines
is available upon request*

VENDOR SERVICES

Red Rock Resort provides you with the freedom and flexibility to work with the vendors of your choice. Below is a list of our preferred options. You will have a catering manager to work with; however, we do not have a wedding coordinator on site. We do require hiring a wedding coordinator to ensure a stress free and seamless wedding day for you and all of your guests.

COMPANY NAME	CONTACT NAME	PHONE NUMBER	E-MAIL ADDRESS	WEBSITE
WEDDING COORDINATORS				
Scheme Events	Tara Federico	702.327.0178	tara@schemeevents.com	www.schemeevents.com
Ashley Creative Weddings & Events	Ashley Thompson	702.994.9957	ashley@ashleycreativeevents.com	www.ashleycreativeevents.com
Silknitter Event Consulting	Dennis Silknitter	702.826.3900	dennis@silknitterevents.com	www.silknitterevents.com
Angelica Rose Weddings & Events	Angelica McDonnell	702.324.7366	angelica@angelicaroseevents.com	www.angelicaroseevents.com
Storybook Weddings & Events	Vanessa Naumann	702.606.1324	vanessa@storybookevents.com	www.storybookevents.com
Tara Marie Events	Tara Dugan	702.373.3470	tara@taramarieevents.com	www.taramarieevents.com
EVENT DÉCOR AND FLORAL COMPANIES				
Destinations by Design	Lisa Bonner	702.798.9555	lbonner@dbdvegas.com	www.dbdvegas.com
Javier Valentino	Javier Valentino	702.886.1298	designs@javiervalentino.com	www.javiervalentino.com
Layers of Lovely	Catherine	702.281.9145	catherine@layersoflovely.com	www.layersoflovely.com
Flora Couture	Michelle Howard	702.221.1220	michelle@floracouture.com	www.floracouture.com
Byanca's Event Décor	Perla Casillas	702.891.5225	pcasillas@byancaseventdecor.com	www.byancaseventdecor.com
RSVP Party Rentals	Grace Smithers	702.878.0144	grace@rsvpparty.com	www.rsvpparty.com
PHOTOGRAPHY				
Kristen Marie Weddings & Portraits	Kristen Hansen	702.285.9588	kristen@kristenmarieweddings.com	www.kristenmarieweddings.com
Susie and Will Photography	Susie	702.533.7520	susie@susieandwill.com	www.susieandwill.com
AltF Photography	Dalisa Cooper	702.860.3653	info@ALTf.com	www.ALTF.com
Gaby J Photography	Gaby Jeter	702.885.2965	hello@gabyjphotography.com	www.gabyjphotography.com
M Place Productions	Matthew Schenk	702.357.0202	matt@mplaceproductions.com	www.mplaceproductions.com
Chelsea Nicole Photography	Chelsea Nicole		chels@chelseanicole.com	www.chelseanicole.com
Ana Studios Photography	Ana Villalpando	702.540.7717	ana@anastudios.com	www.anastudios.com

VENDOR SERVICES

COMPANY NAME	CONTACT NAME	PHONE NUMBER	E-MAIL ADDRESS	WEBSITE
PHOTO BOOTHS				
Shutterbooth	Todd Herod	702.823.3659	info@shutterboothLV.com	www.shutterbooth.com
Smash Booth		702.430.6062	support@smashbooth.net	www.smashbooth.net
Joy Squad		702.625.1510	contact@joysquad.com	www.joysquad.com
DJ & ENTERTAINMENT				
Ultra Events	Shai Peri	702.613.7007	bookings@ultradjs.com	www.ultradjs.com
Mike Fox and Company D.J. Entertainment	Mike Fox	702.239.1385	djmikefox@cox.net	www.djmikefox.com
Livinh Events	Vinh Duong	702.589.1299	info@livinhevents.com	www.livinhevents.com
Premiere Wedding Music	Crystal Yuan	702.217.3002	crystal@premiereweddingmusic.com	www.premiereweddingmusic.com
New Moon Entertainment	Matthew Gucu	702.339.1765	matt@newmoonentertainment.net	www.newmoonentertainment.net
Lucky Devils Band	Aaron	616.446.3076	Aaron@luckydevilsband.com	www.luckydevilsband.com
Harbor Lights Music West	Jon Morvay	702.240.0455	Harborlights1@cox.net	www.harborlightsmusicwest.com
OFFICIANTS				
Peachy Keen Unions	Angie Kelly	702.812.0860	angie@peachykeenunions.com	www.peachykeenunions.com
Wedding Vows Las Vegas	Rev Judy Irving	702.240.1866	judy@weddingvowslasvegas.com	www.weddingvowslasvegas.com
Wanda's Weddings	Wanda Tracey	702.203.9852	wanda.tracey@wandaslasvegasweddings.com	www.justmarried.vegas
HAIR AND MAKE-UP				
The Spa & Salon at Red Rock	Isabella Casanova	775.389.8228	icasanova@rr-spa.com	www.rr-spa.com
Amelia C and Co.	Rob Cooper	702.749.4411	info@amelia-c.com	www.amelia-c.com
Sheena Zargari	Sheena Zargari	702.234.9498	sheena.zargari@gmail.com	www.sheenazargari.com

CATERING POLICIES

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel.

A twenty-three percent (23%) service charge and current Nevada state sales tax will be added to all applicable charges.

No food and beverage will be permitted into hotel from outside premises. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.

Menu must be received by hotel thirty (30) days prior to the event. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu.

GUARANTEE

Red Rock catering department must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all functions. This number is not subject to reduction. Increases in guarantees received within 72 business hours shall incur a 15% price increase. Please note that in some cases red rock may not be able to accommodate increases in quantities with previously confirmed menu.

SPECIAL MEALS

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven days in advance. "Fresh" style meals are available.

SPECIAL DIETS

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquet culinary team can accommodate the following common food allergies and intolerances:
wheat free / gluten free GF, dairy free / lactose intolerant, vegetarian V / semi-vegetarian, vegan VG

MULTIPLE ENTRÉES

For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course; guarantee of each entrée selection is due to catering manager at least 3 business days prior to event; guest entrée selection must be identified on place card provided by host.

PAYMENT TERMS

Deposit of 25% of estimated total is due with your signed contract
Additional deposit of 50% of estimated total is due 3 months prior to arrival
Final payment for remaining balance is due 14 days prior to arrival

ALL PRICES LISTED ARE SUBJECT TO 23% SERVICE CHARGE AND 8.375% STATE SALES TAX

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