



# GREEN VALLEY RANCH

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## WEDDING RECEPTION PACKAGES

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## SOLO TUA WEDDING SUITE RECEPTION...\$50 PER PERSON

MINIMUM OF 20 GUESTS, WEDDING SUITE ONLY,

CEREMONY MUST TAKE PLACE IN SUITE (1 HOUR MAX)

- SEASONAL CALIFORNIA HARVEST FRUITS
- IMPORTED AND DOMESTIC CHEESE BOARD

### CHOICE OF TWO TRAY PASSED APPETIZERS

#### COLD

CARAMELIZED PEAR AND BRIE BRUSCHETTA, BALSAMIC SYRUP  
BOURSIN AND ALMOND STUFFED DATES

CAESAR ON A STICK, GRILLED CHICKEN, HERB CROUTON AND PARMESAN  
CHEESE CREAMY CAESAR DRESSING

COCONUT CHICKEN TARTLET, AVOCADO FRUIT SALSA AND PICKLED ONIONS  
THAI BEEF ROLL, SWEET CHILI SAUCE

#### HOT

TWICE BAKED TINY POTATOES, BOURSIN CHEESE AND CRUMBLED BACON

TOMATO SOUP AND MINI GRILLED CHEESE

VEGETABLE SPRING ROLL, HOT AND SOUR DIPPING SAUCE

THAI BEEF OR CHICKEN SATE, SPICY THAI PEANUT SAUCE

PICADILLO STYLE BEEF EMPANADAS, SPICED TOMATO SALSA

A WEDDING CAKE WITH YOUR CHOICE OF FLAVORS PREPARED BY OUR PASTRY  
CHEF IS INCLUDED. SPECIALTY AND CUSTOM DESIGNED WEDDING CAKES ARE  
SUBJECT TO ADDITIONAL CHARGES.



# TI AMO RECEPTION MENU...\$85 PER PERSON

## INDOOR OR OUTDOOR

### TRAY PASSED APPETIZERS

PLUM TOMATO BRUSCHETTA, TOASTED PINE NUT AND BASIL PESTO

PICADILLO STYLE BEEF EMPANADAS, SPICED TOMATO SALSA

CAESAR ON A STICK, GRILLED CHICKEN, HERB CROUTON AND PARMESAN CHEESE CREAMY  
CAESAR DRESSING

### DISPLAYS

SEASONAL CALIFORNIA HARVEST FRUITS

CHEF'S SELECTION OF FRESH HARVESTED SUN-RIPENED FRUITS AND BERRIES

IMPORTED AND DOMESTIC CHEESE BOARD

SERVED WITH HOUSEMADE FLATBREADS, CRACKERS, SLICED BAGUETTE, PRESERVES AND  
MARMALADES

### LIVE ACTION CARVING STATION

PORCHETTA

PETIT WINTER SPICED POACHED PEAR & BIBB LETTUCE SALAD  
CAMELIZED ONION & MISSION FIG MARMALADE, ARTISAN ROLLS

ADD PEPPER CRUSTED STRIPLOIN OF BEEF FOR \$12 PER PERSON

### GOURMET POTATO BAR

CHOICE OF THREE

THE KITCHEN SINK YUKON *GOLD MASHED, APPLE WOOD SMOKED BACON,*  
*CHEDDAR CHEESE, CHIVES, SOUR CREAM*

THE ITALIAN ROAST *GARLIC, SHRIMP SCAMPI*

*THE MIDWESTERN HORSERADISH, BRAISED SHORT RIBS AND TOBACCO ONIONS*

THE DEEP SOUTH *BUTTERMILK, BLACK PEPPER, FRIED CHICKEN*

THE ISLANDER *PURPLE POTATOES, KAHLUA PORK, MAUI ONIONS*

*THE ORIENT WASABI MASHED, FIRECRACKER SHRIMP, CRISPY NOODLES*

FOUR HOUR DELUXE BAR WITH UNLIMITED BEVERAGES



**PER SEMPRE RECEPTION PACKAGE...\$85 PER PERSON**  
**INDOOR OR OUTDOOR**

**PIZZA STATION**

CLASSIC MARGHERITA PIZZA  
TOMATO, BASIL, & CHEESE

~

HAWAIIAN PIZZA  
PINEAPPLE & HAM

~

PEPPERONI PIZZA

~

SAUSAGE

**SOUTHWEST "BACKYARD SLIDERS"**

PRIME BEEF SEASONED WITH CHILI POWDER & CUMIN  
MELTED PEPPER JACK CHEESE  
GREEN CHILIES  
BBQ SAUCE  
HEIRLOOM TOMATOES  
BABY ICEBURG LETTUCE  
TOASTED HANKS BACON ROLL

**SLOPPY JOE NACHOS**

**CHICKEN WINGS**

BBQ, HONEY, SPICY  
CHIPOTLE SPICED CURLY FRIES

**FRIED MACARONI AND CHEESE BALLS**  
WITH WHITE CHEDDAR DIPPING SAUCE

**GRILLED VEGETABLE- PESTO PASTA SALAD**

ZUCCHINI, YELLOW SQUASH, RED BELLPEPPER, RED ONION  
CANNELLINI BEANS, PERCORINO CHEESE, WHOLE GRAIN FARFALLE PASTA  
HOMEMADE PESTO, ITALIAN OREGANO DRESSING

**ITALIAN HOAGIE**

ASSORTED CURED MEATS & PROVALONE CHEESE  
PERPPERONCINI-KALAMATA OLIVE TAPENADE  
SLICE TOMATOES & CRISP LETTUCE ON A HOAGIE

FOUR HOUR DELUXE BAR WITH UNLIMITED BEVERAGES



## LUCE MIA LUNCH RECEPTION... \$60 PER PERSON

THIS PACKAGE IS ONLY AVAILABLE BETWEEN THE HOURS OF 11AM TO  
3PM, INDOORS ONLY

### THE RECEPTION LUNCHEON

SALAD OR SOUP SELECTION

SINGLE LUNCHEON ENTRÉE WITH APPROPRIATE SIDE ITEM SELECTIONS

FRENCH PASSED HOUSE MADE BREADS AND LAVOSH CRACKERS

WITH SWEET BUTTER

GREEN VALLEY RANCH SIGNATURE COFFEE AND TEA SERVICE

BOTTLE WATER SERVICE

A WEDDING CAKE WITH YOUR CHOICE OF FLAVORS PREPARED BY OUR PASTRY  
CHEF IS INCLUDED. SPECIALTY AND CUSTOM DESIGNED WEDDING CAKES ARE  
SUBJECT TO ADDITIONAL CHARGES.



## LUNCH BY DESIGN MENU OPTIONS

### CHILLED SOUP

TOMATO & RED PEPPER GAZPACHO  
*CUCUMBER RIBBON, BABY TOMATO, DICED PEPPERS AND GARLIC TOAST*

~

SEAFOOD GAZPACHO WITH LOBSTER  
*SHRIMP, SCALLOPS, CUCUMBERS, TOMATOES*

### HOT SOUP

TUSCAN PASTA FAGIOLI  
*GRATED ROMANO*

~

LOBSTER BISQUE

~

NEW ENGLAND CLAM CHOWDER

~

FRENCH ONION  
*GRUYERE, PARMESAN CROUTON*

### COMPOSED SALADS

CRISP ROMAINE AND WHITE ENDIVE  
*SUGARED PECANS, STRAWBERRIES, AGED BALSAMIC VINAIGRETTE*

~

BABY ROMAINE LETTUCE  
*PARMESAN SHARDS, GARLIC CROUTONS, CLASSIC CAESAR DRESSING*

~

TOMATO MOZZARELLA  
*SOURDOUGH CRISP, CRYSTALLIZED BASIL, SEA SALT, BALSAMIC REDUCTION*

~

THE WEDGE  
*BABY ICEBERG, CRISP BACON, BLUE CHEESE, TEARDROP TOMATOES,  
WHITE FRENCH DRESSING*



**ENTRÉE**

*ENTREES SERVED WITH FARM FRESH SEASONAL VEGETABLE*

ROASTED FREE RANGE CHICKEN  
*PAN DEMI, POTATO LEEK GRATIN*

~

CHICKEN BREAST STUFFED WITH FONTINA, MUSHROOMS AND SPINACH  
*NATURAL JUICES, WHITE CHEDDAR MAC & CHEESE*

~

ATLANTIC GRILLED SALMON  
*CITRUS HERB BUTTER, GRILLED VEGETABLE QUINOA*

~

PAN SEARED BLACK BASS  
*LEMON BUTTER, BOX CUT GOLDEN POTATOES, CIPOLLINI ONIONS*

~

ROASTED PORK LOIN  
*BRAISED GIGANTE BEANS AND ESCAROLE, APPLE BRANDY REDUCTION*

~

FILET MIGNON  
*TOPPED WITH GORGONZOLA STUFFED POTOBELLO MUSHROOM CAP  
TOMATO-BASIL CUSTARD POTATOES*

~

BEEF SHORT RIB  
*PEASANT POTATOES, SEA SALT AND OLIVE OIL*

~

GRILLED VEGETABLE STACK  
*BROWN RICE, RED PEPPER COULIS*

~

TOMATO MOZZARELLA RISOTTO  
*FRESH BASIL, REGGIANO*





# TESERO MIO BUFFET DINNER ... \$90 PER PERSON

MINIMUM OF 50 GUESTS, INDOOR OR OUTDOOR

## SOUP

*CHOICE OF ONE*

TUSCAN PASTA FAGIOLI WITH GRATED ROMANO

~

LOBSTER BISQUE

~

POTATO LEEK SOUP

## SALADS

*CHOICE OF TWO*

ASSORTED MIXED GREEN SALAD

*CUCUMBER, TOMATO, CARROTS*

*RANCH, BALSAMIC AND ITALIAN DRESSINGS*

~

CAESAR SALAD

*ROMAINE HEARTS, ASIAGO CRUTONS, CLASSIC DRESSING*

~

TOMATO MOZZARELLA SALAD

*SOURDOUGH CRISP, CRYSTALIZED BASIL, SEA SALT, BALSAMIC REDUCTION*

~

PENNE PESTO SALAD

*TOMATOES, GRILLED VEGETABLES*

~

PEAR AND ARUGLA SALAD

*SHAVED PEAR, CANIED WALNUTS, LAUREL CHANEL*

~

FATTOUSH SALAD

*PITA, ROMAINE LETTUCE, TOMATOES, PEPPERS, CUCUMBERS, GREEN ONIONS, FRESH*

*MINT AND MEDITERRANEAN SPICES*

~

BABY ROMAINE LETTUCE WITH ENGLISH CUCUMBER RIBBONS

*CHIANTI POACHED PEAR, CRUMBLED GORGONZOLA DOLCE*

*TOASTED PIGNOLIS, WHITE BALSAMIC AND WILD THYME VINAIGRETTE*



**ENTREES**

*CHOICE OF THREE*

GRILLED SKIRT STEAK SKEWER, GRILLED SCALLION, CHIMMICHURI SAUCE

~

BONELESS BEEF SHORT RIBS

~

PAN SEARED SEA BASS WITH DICED TOMATOES, KALAMATA OLIVES, FENNEL,  
ONION JUS

~

GRILLED SALMON  
LEMON, DILL AND BABY LEEKS

~

HERB MARINATED CHICKEN  
ARTICHOKES AND MUSHROOMS

~

PAN SEARED SONOMA CHICKEN BREAST  
CHARDONNAY BECHAMEL

**SIDES**

*CHOICE OF TWO*

CHEF'S SELECTION OF SEASONAL VEGETABLES

~

WHITE CHEDDAR MAC & CHEESE

~

TWICE BAKED POTATOES WITH CHIVES, CHEDDAR AND BACON

~

VEGETABLE LASAGNA WITH CHERUB TOMATO SAUCE

~

PENNE PASTA POMODORO

~

GARLIC MASHED POTATOES

~

PARMESAN POLENTA CAKES WITH ITALIAN SAUSAGE

~

SUNDRIED TOMATO RISOTTO

A WEDDING CAKE WITH YOUR CHOICE OF FLAVORS PREPARED BY OUR PASTRY CHEF IS INCLUDED. SPECIALTY AND CUSTOM DESIGNED WEDDING CAKES ARE SUBJECT TO ADDITIONAL CHARGES.

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS AND ICED WATER



## VITA MIA DINNER PACKAGE... \$150 PER PERSON

MINIMUM OF 50 GUESTS, INDOOR ONLY

### COCKTAIL HOUR:

SELECTION OF FOUR COLD CANAPES  
GREEN VALLEY RANCH SIGNATURE CHARDONNAY AND  
CABERNET SAUVIGNON WINES  
GREEN VALLEY RANCH SIGNATURE SPARKLING WINE  
ASSORTED FLAVORED MINERAL WATERS

### DINNER SERVICE:

SINGLE HOT OR COLD APPETIZER SELECTION  
SALAD OR SOUP SELECTION  
SINGLE DINNER ENTRÉE WITH APPROPRIATE SIDE ITEM SELECTIONS  
FRENCH PASSED HOUSE MADE BREADS AND LAVOSH CRACKERS  
WITH SWEET BUTTER  
GREEN VALLEY RANCH SIGNATURE COFFEE AND TEA SERVICE  
BOTTLED WATER SERVICE

A WEDDING CAKE WITH YOUR CHOICE OF FLAVORS PREPARED BY OUR PASTRY CHEF IS INCLUDED. SPECIALTY AND CUSTOM DESIGNED WEDDING CAKES ARE SUBJECT TO ADDITIONAL CHARGES.



# PAZZA DE TI DINNER PACKAGE... \$195 PER PERSON

MINIMUM OF 50 GUESTS, INDOOR ONLY

## COCKTAIL HOUR:

HARVEST OF SEASONAL FRUITS AND BERRIES  
SELECTION OF IMPORTED AND DOMESTIC CHEESES DECORATED  
WITH FRESH GRAPES  
MONTAGE OF SEASONAL VEGETABLES WITH ASSORTED DIPS

UNIFORMED SERVERS WILL PASS THE FOLLOWING:

TWO SELECTIONS OF COLD CANAPES  
THREE SELECTIONS OF HOT HORS D'OEUVRES

## DINNER SERVICE:

SINGLE HOT OR COLD APPETIZER SELECTION  
SALAD OR SOUP SELECTION  
INTERMEZZO  
COMBINATION ENTRÉE WITH APPROPRIATE SIDE ITEM SELECTIONS  
FRENCH PASSED HOUSE MADE BREADS AND LAVOSH CRACKERS  
WITH SWEET BUTTER  
GREEN VALLEY RANCH SIGNATURE COFFEE AND TEA SERVICE  
BOTTLED WATER SERVICE

A WEDDING CAKE WITH YOUR CHOICE OF FLAVORS PREPARED BY OUR PASTRY CHEF IS INCLUDED. SPECIALTY AND CUSTOM DESIGNED WEDDING CAKES ARE SUBJECT TO ADDITIONAL CHARGES.

FOUR HOUR DELUXE BAR WITH UNLIMITED BEVERAGES

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# AMORE MIO DINNER PACKAGE...\$240 PER PERSON

MINIMUM OF 50 GUESTS, INDOOR ONLY

## COCKTAIL HOUR:

HARVEST OF SEASONAL FRUITS AND BERRIED  
MONTAGE OF SEASONAL VEGETABLES WITH ASSORTED DIPS  
BAKED BRIE EN CROUTE WITH LILAX HONEY AND FRESH ALMONDS

UNIFORMED SERVERS WILL PASS THE FOLLOWING:

THREE SELECTIONS OF COLD CANAPES  
FOUR SELECTIONS OF HOT HORS D'OEUVRES

GREEN VALLEY RANCH SIGNATURE SELECTION SPARKLING WINE

LIVE ACTION STATION I: PASTA BAR  
CHOICE OF TWO PASTAS WITH SAUCES

LIVE ACTION STATION II: CHOICE OF GOURMET POTATO BAR OR RISOTTO BAR

## DINNER SERVICE:

SINGLE HOT OR COLD APPETIZER SELECTION  
SALAD OR SOUP SELECTION  
INTERMEZZO WITH SPARKLING WINE TOP-OFF  
COMBINATION ENTRÉE WITH APPROPRIATE SIDE ITEM SELECTIONS  
FRENCH PASSED HOUSE MADE BREADS AND LAVOSH CRACKERS WITH SWEET BUTTER  
GREEN VALLEY RANCH SIGNATURE COFFEE AND TEA SERVICE  
BOTTLED WATER SERVICE

EUROPEAN HOT TOWEL SERVICE

A WEDDING CAKE WITH YOUR CHOICE OF FLAVORS PREPARED BY OUR PASTRY CHEF IS INCLUDED. SPECIALTY AND CUSTOM DESIGNED WEDDING CAKES ARE ADDITIONAL. (SEE PAGE 12 FOR FLAVOR CHOICES)

FIVE HOUR DELUXE BAR WITH UNLIMITED BEVERAGES

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## DINNER BY DESIGN MENU OPTIONS

### APPETIZERS

TRADITIONAL SHRIMP COCKTAIL

*FRESH LEMON HORSERADISH COCKTAIL SAUCE*

~

JUMBO LUMP CRAB CAKE

*WHOLE GRAIN MUSTARD, SHAVED FENNEL SLAW*

~

BEEF CARPACCIO

*SPICY MUSTARD DRESSING, FRISSEE, SHAVED PARM*

~

PAN SEARED SCALLOPS

*CARDOMON CARROT COULIS, LEMON BUTTER, MICRO CRUDITE*

### SOUP

POTATO LEEK SOUP

~

LOBSTER BISQUE

~

BUTTERNUT SQUASH & WHITE TRUFFLE SOUP

*DRIED APPLE & CRANBERRY*



COMPOSED SALADS

THE WEDGE

*BABY ICEBERG, BACON, BLUE CHEESE, TEARDROP TOMATOES,  
WHITE FRENCH DRESSING*

~

TOMATO MOZZARELLA SALAD

*SOURDOUGH CRISP, CRYSTALIZED BASIL, SEA SALT, BALSAMIC REDUCTION*

~

CAESAR SALAD

*ROMAINE HEARTS, ASIAGO CRUTONS, CLASSIC DRESSING*

~

PEAR AND ARUGLA SALAD

*SHAVED PEAR, CANDIED WALNUTS, LAUREL CHANEL*



**ENTREES**

*ENTREES SERVED WITH FRESH SEASONAL VEGETABLE*

**BONE IN FILET MIGNON**

*PORT WINE DEMI, BUTTER WHIPPED POTATOES*

~

**ALANTIC GRILLED SALMON**

*CITRUS HERB BUTTER, GRILLED VEGETABLE QUINOA*

~

**ROASTED FREE RANGE CHICKEN**

*PAN DEMI, POTATO LEEK GRATIN*

~

**BLACK BASS PAN SEARED**

*LEMON BUTTER NAGE, BOX CUT GOLDEN POTATOES & CIPOLLINI ONIONS*

~

**APRICOT GLAZED PORK CHOP**

*APRICOT DEMI, SWEET POTATO PUREE*

~

**BONE IN BEEF SHORT RIB**

*ENGLISH PEA PUREE, PHEASANT POTATOES, SEA SALT AND OLIVE OIL*

~

**COLD WATER LOBSTER TAIL**

*CLARIFIED BUTTER, WILD RICE*





## WEDDING RECEPTION ENCHACEMENTS

### **SWEET FINALES | \$19 per person**

SUGAR SHOTS

OUR PASTRY CHEF'S SHOOTER CREATIONS FEATURING OLD TIME FAVORITES  
APPLE PIE, KEY LIME PIE, BERRY CRUMBLE, NEW YORK CHEESECAKE AND  
TIRAMISU

SWEET BITES

PB&J CHOCOLATE CUPS

VANILLA POACHED PEACH CREAM PARFAITS

### **STICKS & LOLLIPOPS | \$18 per person**

CHEF'S SELECTION OF HANDMADE CONFECTIONS ON STICKS FEATURING:  
CHOCOLATE TRUFFLES, BON BONS, CHEESECAKE LOLLIPOPS, BROWNIE  
LOLLIPOPS, MARSHMALLOWS

### **CANDY STATION | \$18 per person**

CHEF SELECTION OF ALL YOUR FAVORITE CANDY WITH TAKE HOME BAGS  
INCLUDED!

CUSTOMIZE YOUR CANDY STATION TO AN ASSORTMENT OF CANDY IN YOUR  
COLOR SCHEME | \$24 per person

### **SUNDAE BAR | \$10 per person (additional \$175 for attendant)**

ASSORTED ICE CREAMS WITH THE FOLLOWING TOPPING: CHOCOLATE,  
STRAWBERRY AND CARAMEL SAUCES, WHIPPED CREAM, CHOPPED NUTS,  
CRUSHED BUTTERFINGER, CRUSHED OREOS, CRUSHED HEATH BAR,  
MINI M& M'S AND MARASCHINO CHERRIES

### **ALCOHOL INFUSED CUPCAKES | \$6 each**

CHOCOLATE RASPBERRY CHAMBORD

TOASTED HAZELNUT FRANGELICO

ORANGE CRÈMESICLE, VANILLA VODKA

ORANGE CRUNCH GRAND MARNIER

FRESH AND CRISP MOJITO

LEMON MERINGUE LEMONCELLO

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**LATE NIGHT SNACKS | \$4 each**

FRENCH FRIES

SWEET POTATO TOTS

PRETZEL BITES WITH MUSTARD OR CHEESE SAUCE

FRESHLY POPPED POPCORN

ASSORTED MS. VICKIE'S POTATO CHIPS

TORTILLA CHIPS & SALSA

DEEP FRIED OREOS

ASSORTED CHEESECAKE LOLLIPOPS

**LATE NIGHT SNACKS | \$6 each**

MINI MILKSHAKES- CHOCOLATE, VANILLA, OR STRAWBERRY

MINI CHURROS WITH CHOCOLATE DIPPING SAUCE

CHOCOLATE CHIP COOKIES WITH A MILK SHOOTER

BRIDE & GROOM CHOCOLATE COVERED STRAWBERRIES

MINI CHEESEBURGER SLIDERS

MAC & CHEESE BITES

AHI TUNA WONTON TACOS

MINIATURE GRILLED CHEESE & TOMATO SOUP SHOOTER

CRUNCHY FRIED PICKLES WITH SMOKEY KETCHUP



**PAIRED TRAY PASSED HORS D'OEUVRES | \$12 each**

AHI TUNA TACOS- HIBISCUS MARGARITA  
*AHI TUNA, YUZU GUACAMOLE, MICRO CILANTRO*

CORN DAWGS – SIERRA NEVADA PALE ALE  
*I.P.A. BRAISED BRATWURST & DIJON AIOLI*

OYSTERS & CAVIAR- BUBBLY MARY  
*FRESH SHUCKED OYSTER, GOLDEN OSETRA*

MINI PASTRAMI SANDWICH – NEW CASTLE  
*SHAVED PASTRAMI, WHOLE GRAIN MUSTARD, PROVOLONE*

LOBSTER MAC & CHEESE- LEMON DROP MARTINI  
*BUTTER POACHED LOBSTER, MASCARPONE & TELEGGIO CRÈME*

MINI BANH MI- ASAHI SUPER DRY  
*PORK PATE, HOISIN*

**WEDDING FAVORS**

**MACAROONS | \$8 per person**  
CUSTOM PACKAGE OF 2 MACAROONS TO COORDINATE WITH YOUR WEDDING COLORS

**CUSTOM PRINTED SUGAR COOKIES | \$6 per person**  
CUSTOM PACKAGE OF 2 SUGAR COOKIES PRINTED WITH YOUR WEDDING MONOGRAM OR PHOTO

**CAKE POPS | \$6 per person**  
CUSTOM PACKAGE OF 2 CAKE POPS DECORATED IN YOUR WEDDING COLORS

**STRAWBERRIES | \$6 per person**  
CUSTOM PACKAGE OF A TUX AND PEARL DECORATED SET OF LONG STEM CHOCOLATE COVERED STRAWBERRIES



## WEDDING CAKE SERVINGS AND PRICING

CUSTOM DESIGNED WEDDING CAKES AND CUPCAKES CREATED BY OUR EXCELLENT PASTRY CHEF. FOR PRICING INFORMATION, SIMPLY SEND YOUR WEDDING SPECIALIST A PHOTO DESCRIBING YOUR CAKE. OR, SELECT YOUR FAVORITE STYLE FROM THE OPTIONS BELOW WHICH ARE AVAILABLE ACCORDING TO THE PRICING SEEN BELOW (WITHOUT FRESH FLORAL OR RIBBON).

EXACT PRICING VARIES, AS DETERMINED BY THE CAKE DÉCOR, SUGAR OR FRESH FLORAL, RIBBON, PIPING, AND FONDANT.

CAKE TASTINGS ARE AVAILABLE FOR \$15 PER PERSON, WITH AT LEAST (2 WEEKS NOTICE)

**FLAVORS:** WHITE, CHOCOLATE

**FILLINGS:** BAVARIAN CREAM, CHOCOLATE MOUSSE, VANILLA BUTTERCREAM, LEMON CREAM, FRESH STRAWBERRIES OR BANANAS.

**FROSTINGS:** WHITE BUTTERCREAM, WHIPPED CREAM, CHOCOLATE GLAZE (GANACHE) OR CHOCOLATE BUTTERCREAM. FONDANT AVAILABLE AT AN EXTRA COST. .



ADDITIONAL CHARGES MAY APPLY

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## SINGLE TIER CAKES

4" ROUND= 4 TO 6 SERVINGS AT \$60

6" ROUND= 10 TO 14 SERVINGS AT \$75

8" ROUND= 20 TO 26 SERVINGS AT \$100

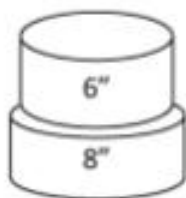
10" ROUND=35 TO 38 SERVINGS AT \$175

QUARTER SHEET = 24 SERVINGS AT \$87

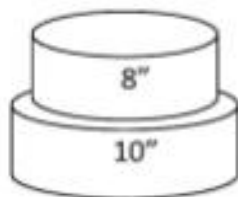
HALF SHEET = 48 SERVINGS AT \$175

FULL SHEET = 96 SERVINGS AT \$350

## MULTI-TIER ROUND CAKES



40 Servings  
26 Without Top  
\$175



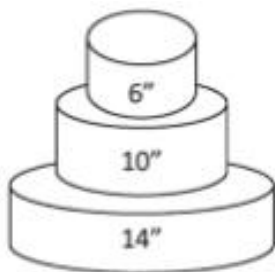
64 Servings  
38 Without Top  
\$275



46 Servings  
40 Without Top  
\$235



78 Servings  
64 Without Top  
\$350



128 Servings  
114 Without Top  
\$435



134 Servings  
120 without Top  
\$560



210 Servings  
196 Without Top  
\$760



## BAR PACKAGES

### \*THE OPEN BAR

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX

DELUXE COCKTAILS 8.5  
PREMIUM COCKTAILS 9  
WINES BY THE GLASS 9  
DOMESTIC BEER 6  
MICROBREW BEER 8  
IMPORTED BEER 7.5  
SOFT DRINKS 4  
JUICES 4  
MINERAL WATERS 4  
CORDIALS, COGNACS, PORTS 12

### \*THE CASH BAR

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. BARTENDERS USE A 1 – ¼ OUNCE JIGGER FOR ALL STANDARD DRINKS. CHARGES ARE BASED ON A PER-DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND NEVADA STATE SALES TAX

DELUXE COCKTAILS 6  
PREMIUM COCKTAILS 7  
WINES BY THE GLASS 8  
DOMESTIC BEER 4  
MICROBREW BEER 6  
IMPORTED BEER 5  
SOFT DRINKS 3  
JUICES 3  
MINERAL WATERS 3  
CORDIALS, COGNACS, PORTS 10



**\*THE HOURLY BAR (PRICED PER PERSON)**

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. HOURLY BAR PACKAGES DO NOT INCLUDE COGNACS AND CORDIALS. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX

ONE HOUR:	DELUXE BRANDS <b>24</b>	PREMIUM BRANDS <b>26</b>
TWO HOURS:	DELUXE BRANDS <b>28</b>	PREMIUM BRANDS <b>30</b>
THREE HOURS:	DELUXE BRANDS <b>32</b>	PREMIUM BRANDS <b>34</b>
FOUR HOURS:	DELUXE BRANDS <b>36</b>	PREMIUM BRANDS <b>38</b>
FIVE HOURS:	DELUXE BRANDS <b>40</b>	PREMIUM BRANDS <b>42</b>

*\* BARTENDERS ARE REQUIRED AT A CHARGE OF \$175.00 PER 100 PEOPLE UNLESS OTHERWISE NOTED.*

**BAR ENHANCEMENTS**

THE PUNCH BOWL (PER GALLON) FRESH FRUIT NON-ALCOHOLIC PUNCH **67**  
SPARKLING WINE PUNCH **100**

**THE SUNRISE SPECIAL (20 PERSON MINIMUM)**

TRADITIONAL BLOODY MARY **9 EACH**  
HOUSE CHAMPAGNE MIMOSA **9 EACH**  
HOUSE CHAMPAGNE BELLINI **9 EACH**

**SOUTH OF THE BORDER 12 EACH**

EXOTIC MARGARITAS OR TEQUILA SHOOTERS MADE FROM THE FINEST TEQUILAS; CHOOSE FROM RASPBERRY, STRAWBERRY, MANGO OR LIME



## DÉCOR & SERVICE UPGRADE PACKAGES

BASED ON 50 GUESTS

### LOVE IS IN THE AIR UPGRADE... \$2500

DJ FOR FULL FIVE HOUR EVENT  
LARGER DANCE FLOOR  
36" "LOVE" WHITE VINTAGE HOLLYWOOD MARQUEE LETTERS  
CHIVARI CHAIRS (CHOOSE BETWEEN WHITE, SILVER, FRUITWOOD, BLACK OR  
GOLD WITH ANY COLOR CUSHION)  
20 % OFF SPA & SALON

### IT'S IN THEIR KISS UPGRADE... \$3500

DJ FOR FULL FIVE HOUR EVENT  
PHOTOGRAPHY (INCLUDED (1) PHOTOGRAPHER, RIGHTS TO PHOTOS AND  
ONLINE GALLERY  
LARGER DANCE FLOOR  
(5) WIRELESS UPLIGHTS IN YOUR CHOICE OF COLOR  
36" "LOVE" WHITE VINTAGE HOLLYWOOD MARQUEE LETTERS  
CHIVARI CHAIRS  
(CHOOSE BETWEEN WHITE, SILVER, FRUITWOOD, BLACK OR GOLD WITH ANY  
COLOR CUSHION)  
20 % OFF SPA & SALON





**HAPPILY EVER AFTER UPGRADE PACKAGE... \$5500.00**

**DJ FOR FULL FIVE HOUR EVENT**  
**PHOTOGRAPHY (INCLUDED (1) PHOTOGRAPHER, RIGHTS TO PHOTOS AND**  
**ONLINE GALLERY**  
**UPGRADED DANCE FLOOR IN CHOICE OF WHITE OR BLACK**  
**(5) WIRELESS UPLIGHTS IN YOUR CHOICE OF COLOR**  
**36" "LOVE" WHITE VINTAGE HOLLYWOOD MARQUEE LETTERS**  
**CHIVARI CHAIRS**  
**(CHOOSE BETWEEN WHITE, SILVER, FRUITWOOD, BLACK OR GOLD WITH ANY**  
**COLOR CUSHION)**  
**ONE TIER ICE SCULPTURE WITH DESIGN**  
**LED CAKE TABLE WITH YOUR CHOICE OF COLOR**  
**COMPLIMENTARY MENU TASTING FOR TWO**  
**20 % OFF SPA & SALON**

