



GREEN VALLEY RANCH

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 DECORTATED
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

20



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

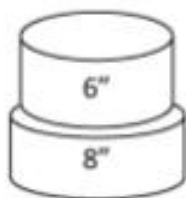
10" ROUND=35 TO 38 SERVINGS AT \$175

QUARTER SHEET = 24 SERVINGS AT \$87

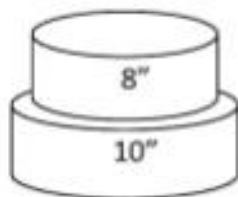
HALF SHEET = 48 SERVINGS AT \$175

FULL SHEET = 96 SERVINGS AT \$350

MULTI-TIER ROUND CAKES



40 Servings
26 Without Top
\$175



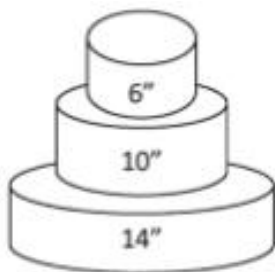
64 Servings
38 Without Top
\$275



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 24	PREMIUM BRANDS 26
TWO HOURS:	DELUXE BRANDS 28	PREMIUM BRANDS 30
THREE HOURS:	DELUXE BRANDS 32	PREMIUM BRANDS 34
FOUR HOURS:	DELUXE BRANDS 36	PREMIUM BRANDS 38
FIVE HOURS:	DELUXE BRANDS 40	PREMIUM BRANDS 42

** 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 PACAKGE... \$5500.00

DJ FOR FUILL 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

