

WEDDING PACKAGES 2018-2019



red rock
CASINO • RESORT • SPA
Las Vegas

WEDDING CEREMONY INCLUSIONS:

items below are included with all red rock wedding packages

wedding ceremony venue
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
rolling marble 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:

wedding ceremony cannot occur without booking a same-day wedding reception
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 at the couple's expense,
please see page 21 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
fine china, glassware and serving pieces
risers or stage, if needed, for band or disc jockey
appropriate 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
salad or soup selection
entrée selection
french passed house made breads and
lavosh crackers with sweet butter
tableside coffee and hot tea service
tableside 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

\$80 per guest, before tax and service charge

PLATED LUNCHEON | MENU OPTIONS:

SALAD OR SOUP

soups

tuscan pasta fagioli
grated romano

sun ripened tomato basil bisque
caramelized onion and gruyere flatbread

salads

crisp romaine and white endive
sugared pecans, strawberries,
aged balsamic vinaigrette

classic caesar
baby romaine lettuce, parmesan shards,
garlic croutons, classic caesar dressing

tomato mozzarella
sourdough crisp, crystallized basil, sea salt,
balsamic reduction

spinach and mushroom
fresh oranges, crisp bacon, balsamic vinaigrette

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

ENTRÉE

roasted free range chicken
pan demi, potato leek gratin, seasonal vegetables

chicken breast stuffed with
fontina, mushrooms and spinach
natural juices, white cheddar mac and cheese,
seasonal vegetables

atlantic grilled salmon
citrus herb butter, grilled vegetable quinoa,
seasonal vegetables

pan seared sea bass
lemon butter nage, box cut golden potatoes,
cipolini onions, seasonal vegetables

filet mignon
gorgonzola stuffed portobello mushroom cap
tomato-basil custard potatoes,
seasonal vegetables

red wine braised beef short rib
braising jus, creamy yukon gold potatoes,
seasonal vegetables

grilled vegetable stack
brown rice, red pepper coulis

*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:

add a cocktail reception to your luncheon wedding | \$250 per hour

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

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

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

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:

PLATED LUNCHEON ENHANCEMENTS:

appetizer course | \$16 per person
traditional shrimp cocktail
lemon, horseradish, cocktail sauce

jumbo lump crab cake
whole grain mustard,
shaved fennel slaw

beef carpaccio
spicy mustard dressing, frisée,
shaved parmesan

pan seared scallops
cardamom carrot coulis,
lemon butter, petite greens

mushroom ravioli
roasted forest mushrooms, frizzled leeks

duet entrée | \$12 per person
pan seared chicken breast and pesto rubbed atlantic salmon
roasted herbed potato,
seasonal vegetables

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

BEVERAGES:

soft drinks | \$4 each
based on consumption

the sunrise special
based on consumption

traditional bloody mary | \$9 each
house champagne mimosa | \$9 each
house champagne bellini | \$9 each

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 hours | \$48 per person

*bartenders are required at a charge of \$225.00 per 100 people.

PLATED DINNER | PACKAGE INCLUSIONS:

WEDDING CEREMONY – SEE PAGE 2

RECEPTION VENUE

four (4) hour reception
traditional banquet set-up in round tables
your choice of white, black or ivory house linen
fine china, glassware and serving pieces
risers or stage, if needed, for band or disc jockey
appropriate sized parquet dance floor
gift table
personalized menu cards at each table setting
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 four (4) hours including
the cocktail reception

COCKTAIL RECEPTION

uniformed servers will pass
a selection of three (3) passed hors d'oeuvres

THREE COURSE PLATED DINNER MENU

see detailed menu on the following page
salad or soup selection
entrée selection
french passed house made breads and
lavosh crackers with sweet butter
tableside coffee and hot tea service
tableside 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

\$160 per guest, before tax and service charge

WEDDING RECEPTION 2 PLATED DINNER

COLD HORS D'OEUVRES

ahi tuna cornet,
yuzu guacamole, micro cilantro

plum tomato bruschetta,
toasted pine nut, basil pesto

prosciutto wrapped boursin and
almond stuffed dates

shrimp cocktail shooter,
brandied cocktail sauce, lemon

beef tenderloin, rye crostini,
gorgonzola, red onion marmalade

beef carpaccio, parmesan taco,
sauce gribiche

smoked salmon blt, truffle, brioche

crab salad profiterole
lemon, chive, watercress, shallot

HOT HORS D'OEUVRES

feta crusted lamb chops, olive ragout

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

crab cakes, lemon dill tartar sauce

truffled arancini, parmesan fondue

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

curried vegetable samosa,
mango chutney

spinach and artichoke tart

lobster mac n cheese bite

tournedos rossini
beef, foie gras, truffle béarnaise

fire cracker shrimp, crispy rice noodles

PLATED DINNER | MENU OPTIONS:

SALAD OR SOUP

SOUPS

tuscan pasta fagioli, grated romano

creamy corn and crab chowder

SALADS

poached pear and arugula salad
laura chenel goat cheese,
candied walnuts, white balsamic

crisp romaine and white endive salad
sugared pecans, strawberries,
aged balsamic vinaigrette

classic caesar
baby romaine lettuce,
parmesan shards, garlic croutons,
classic caesar dressing

tomato salad
pickled tomato, tomato jam,
burrata cheese, frisée, brioche
crouton

roasted beet salad
laura chenel goat cheese,
tender mache, candied walnuts,
spanish sherry vinaigrette

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

ENTRÉES

brasserie style roasted mary's chicken
sonoma country merlot and
rosemary reduction, potato leek
gratin,
seasonal vegetables

chicken breast stuffed with
prosciutto, artichoke and mushrooms
lemon vinaigrette, mascarpone
polenta, seasonal vegetables

atlantic grilled salmon
citrus herb butter, grilled vegetable
quinoa, seasonal vegetables

pan seared sea bass
cauliflower chowder, roasted peewee
potatoes, cippolini onions,
beurre blanc

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

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

*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

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

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

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 sashimi
served with soy sauce, wasabi, pickled ginger

live action sushi bar | \$35 per person
sushi chef | \$400 per chef
assorted sushi and sashimi
served with soy sauce, wasabi, pickled ginger
edamame and soba noodle salad

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

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

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

duet entrée | \$16 per person
filet mignon and pan seared sea bass
caramelized leek potato au gratin, seasonal vegetables

filet mignon and fire grilled shrimp or diver scallops
garlic potato purée, seasonal vegetables

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

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

BUFFET DINNER | PACKAGE INCLUSIONS:

WEDDING CEREMONY – SEE PAGE 2

RECEPTION VENUE

four (4) hour reception
traditional banquet set-up in round tables
your choice of white, black or ivory house linen
fine china, 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 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 four (4) hours including
the cocktail reception

COCKTAIL RECEPTION

uniformed servers will pass
a selection of three (3) 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
house made breads and lavosh crackers with
sweet butter
tableside coffee and hot tea service
tableside 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

\$160 per guest, before tax and service charge

WEDDING RECEPTION 3 BUFFET DINNER

COLD HORS D'OEUVRES

ahi tuna cornet,
yuzu guacamole, micro cilantro

plum tomato bruschetta,
toasted pine nut, basil pesto

prosciutto wrapped boursin and
almond stuffed dates

shrimp cocktail shooter,
brandied cocktail sauce, lemon

beef tenderloin, rye crostini,
gorgonzola, red onion marmalade

beef carpaccio, parmesan taco,
sauce gribiche

smoked salmon blt, truffle, brioche

crab salad profiterole
lemon, chive, watercress, shallot

HOT HORS D'OEUVRES

feta crusted lamb chops, olive ragout

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

crab cakes, lemon dill tartar sauce

truffled arancini, parmesan fondue

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

curried vegetable samosa,
mango chutney

spinach and artichoke tart

lobster mac n cheese bite

tournedos rossini

beef, foie gras, truffle béarnaise

fire cracker shrimp, crispy rice noodles

BUFFET DINNER | MENU OPTIONS:

SOUP

choice of one

tuscan pasta fagioli, grated romano

creamy corn and crab chowder

southwestern tortilla

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

buffalo mozzarella and
beefsteak tomatoes, fresh basil, evoo

penne pesto salad
tomatoes, grilled vegetables

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

fattoush salad
pita, romaine lettuce, tomatoes,
peppers, cucumbers, green onions,
fresh mint and mediterranean spices

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

ENTRÉES

choice of three

seasoned flank steak with chimichurri

boneless beef short ribs, braising jus

pan seared sea bass
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 béchamel

SIDES

choice of three

chef's selection of seasonal
vegetables

white cheddar mac and cheese

twice baked potatoes with chives,
cheddar and bacon

vegetable lasagna with
cherub tomato sauce

multigrain rice pilaf

penne pasta pomodoro

garlic mashed potatoes

sundried tomato risotto

WEDDING RECEPTION 3 BUFFET DINNER

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

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

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

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 sashimi, served with
soy sauce, wasabi, pickled ginger

live action sushi bar | \$35 per person
sushi chef | \$400 per chef
assorted sushi and sashimi, served with
soy sauce, wasabi, pickled ginger
edamame and soba noodle salad

BUFFET DINNER | ENHANCEMENTS:

BUFFET DINNER ENHANCEMENTS:

carving displays
uniformed chef's fee required at
\$225.00 plus tax

citrus brined
roisserie style chicken | \$350
serves approximately 25 people each

peking duck | \$350
serves approximately 25 people each
orange sauce, pickled radish,
steamed buns

maple cured
whole alaskan salmon filet | \$325
serves approximately 25 people each
lemon-garlic aioli

miso cured roasted pork belly | \$325
serves approximately 25 people each
slow cooked and tender, served with
cucumber kimchi

prime rib au jus | \$450
serves approximately 25 people each

tomahawk rib-eye steaks | \$550
serves approximately 25 people each
house made steak sauce

rosemary crusted
slow roasted leg of lamb | \$300
serves approximately 20 people each
lamb jus

all carving displays are served with
freshly baked artisan bread and butter

BUFFET DINNER ENHANCEMENTS:

***lo scoglio pasta station | \$20 per person**
includes freshly baked bread with olive oil

choice of three
whipped ricotta ravioli with sage and
brown butter sauce

pipette pasta with shrimp and scallops
a la vodka and parmesan

penne pasta pomodoro

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

***risotto bar | \$20 per person**
includes freshly baked bread with olive oil

choice of three
lobster risotto, sweet corn, chives

the capri-basil, garlic shrimp,
asparagus, prosciutto, red pepper

the tuscan-sundried tomato,
pancetta, peas, reggiano cheese

butternut squash-caponata squash,
butternut purée, pecorino

wild mushroom risotto, shallots, parmesan

can be displayed or prepared to order*
uniformed chef's fee required at
\$225.00 plus tax

FOOD STATIONS DINNER | PACKAGE INCLUSIONS:

WEDDING CEREMONY – SEE PAGE 2

RECEPTION VENUE

four (4) hour reception
traditional banquet set-up in round tables
your choice of white, black or ivory house linen
fine china, 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 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 four (4) hours including
the cocktail reception

COCKTAIL RECEPTION

uniformed servers will pass
a selection of five (5) passed hors d'oeuvres

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
tuscan pasta station or risotto bar
house made artisan breads with sweet butter
uniformed chefs for action stations
tableside coffee and hot tea service
tableside 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

\$180 per guest, before tax and service charge

FOOD STATIONS DINNER | MENU OPTIONS:

COLD HORS D'OEUVRES

ahi tuna cornet,
yuzu guacamole, micro cilantro

plum tomato bruschetta,
toasted pine nut, basil pesto

prosciutto wrapped boursin and almond stuffed dates

shrimp cocktail shooter,
brandied cocktail sauce, lemon

beef tenderloin, rye crostini, gorgonzola,
red onion marmalade

beef carpaccio, parmesan taco, sauce gribiche

smoked salmon blt, truffle, brioche

crab salad profiterole
lemon, chive, watercress, shallot

HOT HORS D'OEUVRES

feta crusted lamb chops, olive ragout

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

crab cakes, lemon dill tartar sauce

truffled arancini, parmesan fondue

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

curried vegetable samosa,
mango chutney

spinach and artichoke tart

lobster mac n cheese bite

tournedos rossini
beef, foie gras, truffle béarnaise

fire cracker shrimp, crispy rice noodles

COLD DISPLAYS

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

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

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

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

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

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

tomato melon-feta cheese, cucumber,
basil vinaigrette

FOOD STATIONS DINNER | MENU OPTIONS, CONTINUED:

LIVE ACTION CARVING STATION

choice of two

citrus brined rotisserie style chicken
herb butter basted turkey breast, cranberry sauce
maple cured whole alaskan salmon filet,
lemon-garlic aioli
grilled vegetable wellington
classic porchetta, italian herb salsa verde
prime rib au jus
bbq spice rubbed beef brisket,
smoky and tangy bbq sauce
tomahawk rib-eye steaks, house made steak sauce
rosemary crusted, slow roasted leg of lamb, lamb jus

STEAKHOUSE STYLE ACCOMPANIMENTS

choice of two

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

TUSCAN PASTA OR RISOTTO BAR

lo scoglio pasta station

includes freshly baked bread display with olive oil

choice of two

whipped ricotta ravioli with sage & brown butter sauce

pipette pasta with shrimp and scallops
a la vodka and parmesan

penne pasta pomodoro

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

risotto bar

includes freshly baked bread display with olive oil

choice of two

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

dungeness crab risotto-whole grain mustard,
lemon stilton morel

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

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

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

live action sushi bar | \$35 per person
sushi chef | \$400 per chef
assorted sushi and sashimi
served with soy sauce, wasabi, pickled ginger
edamame and soba noodle salad

market seafood display
*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

***freshly pulled mozzarella bar | \$20 per guest**
red rock chef to hand pull
freshly made mozzarella cheese
carved heirloom tomatoes, evoo, sea salt and pepper
guest to enhance with the following choice of toppings:
basil pesto, sundried tomato pesto, balsamic reduction,
roasted red peppers, parmesan aioli,
sliced prosciutto and pita chips
**uniformed chef's fee \$225.00 plus tax (2 hour maximum)*

pizza and flatbreads | \$20 per person
choice of three
cheese pizza, pepperoni pizza, supreme pizza
margherita flatbread-fresh mozzarella, basil and olive oil
fig and manchego cheese flatbread with baby
arugula, caramelized balsamic drizzle
smoked salmon flatbread
with caviar and crème fraîche
bbq chicken flatbread
three cheese flatbread

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
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

WEDDING CAKE

WEDDING CAKE SELECTION:

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

CAKE FLAVOR

chocolate
vanilla
marble
carrot
red velvet
confetti
devil's food cake

CAKE FILLING

white chocolate
buttercream
chocolate mousse
lemon cream
bavarian cream
cream cheese
nutella
mocha mousse
peanut butter mousse
praline mousse
cookies n cream

FRUIT

strawberries
bananas
raspberries
blueberries
blackberries

CAKE ICING

cream cheese
chocolate
buttercream
white buttercream
chocolate fudge
chocolate glaze

vanilla sponge cake, bavarian cream and
strawberry filling, white buttercream icing

devil's food cake, cookies n cream filling,
chocolate buttercream icing

vanilla sponge cake, lemon cream and
raspberry filling, white buttercream icing

red velvet cake, cream cheese filling and icing

SAMPLE CAKE FLAVOR COMBINATIONS

marble sponge cake, mocha mousse filling,
chocolate glaze icing

carrot cake, cream cheese filling and icing

chocolate sponge cake, peanut butter mousse
filling, chocolate buttercream icing

confetti sponge cake, bavarian cream and
blueberry filling, white buttercream icing

RECEPTION EXTENSION

extend reception past four (4) hours
\$250 per hour

DESSERT STATION

sticks and lollipops | \$15 per person
 chef's selection of handmade confections on sticks featuring: chocolate truffles, bon bons, cheesecake lollipops, brownie lollipops, marshmallows

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 | \$10 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

***vegas 'lights' flambe 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, pirouette cookies and chocolate sauce

**uniformed chef's fee \$225.00 plus tax*

LATE NIGHT SNACKS

\$4 per selection, per person
 french fries
 sweet potato tots
 pretzel bites with mustard or cheese
 freshly popped popcorn
 tortilla chips with salsa & guacamole
 deep fried oreos
 cheesecake lollipops

\$6 per selection, per person
 mini milkshakes
 mini churros with chocolate sauce
 chocolate chip cookies
 with a milk shooter
 chocolate covered strawberries
 mini cheeseburger sliders
 mac and cheese bites
 ahi tuna wonton tacos
 miniature grilled cheese and
 tomato soup shooter
 crunchy fried pickles
 with smoky ketchup

alcohol infused cupcakes | \$12 per person
choice of three
 chocolate raspberry chambord
 toasted hazelnut frangelico
 orange creamsicle, vanilla vodka
 orange crunch grand marnier
 fresh and crisp mojito
 lemon meringue, lemoncello

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

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:

DELUXE LIQUOR BRANDS

smirnoff no. 21, beefeater gin, jim beam bourbon
whiskey, dewar's scotch whisky,
bacardi light rum, sauza blue tequila

WINE BY THE GLASS

white zinfandel, chardonnay,
cabernet sauvignon and merlot

DOMESTIC BEERS

miller, miller lite, miller 64, lagunitas ipa

IMPORTED BEERS

heineken, amstel light, corona

SOFT DRINKS

pepsi, diet pepsi, sierra mist, ginger ale,
club soda, tonic water

JUICES

orange, grapefruit, cranberry, pineapple

MINERAL WATER

still and sparkling water

BAR ENHANCEMENTS:

PREMIUM LIQUOR BRANDS

absolut vodka, tanqueray gin, jack daniel's
tennessee whiskey, chivas regal scotch whiskey,
bacardi light rum, sauza hornitos tequila
upgrade to premium liquor brands | \$4 per person

SUPER PREMIUM LIQUOR BRANDS

grey goose vodka, bombay sapphire,
captain morgan reserve rum, maker's mark
bourbon, patron silver tequila
**upgrade to super premium
liquor brands | \$10 per person**

BAR EXTENSION

one hour extension | **\$4 per person**
two hour extension | **\$8 per person**

SPECIALTY BEVERAGE

our beverage specialists will create a custom
beverage based on your request to be
tray passed or served at the bar
pricing based on drink recipe

TABLESIDE WINE SERVICE:

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

red rock signature selection of chardonnay and
cabernet sauvignon | **\$10 per person**

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

PROVIDED BY ENCORE EVENT TECHNOLOGIES

DJ ENTERTAINMENT PACKAGE | \$1,500

based on four (4) hour event

inclusions

red rock house DJ
two (2) audio speakers on stands
one wireless microphone (lavalier or hand held)
technical support, set-up and strike of equipment

AUDIO PACKAGE | \$500

give announcements or speeches and play your own music

inclusions

two (2) audio speakers on stands with mixer
one wireless microphone (lavalier or hand held)
audio connection for music from a laptop, mp3, ipod, or dj
technical support, set-up and strike of equipment

VIDEO PROJECTION PACKAGE | \$650

show a video, power point presentation or slideshow

inclusions

4k lumen projector
8'x 8' tripod screen with skirting
all necessary cables /connections (client to provide input)
audio, technical support, set up and strike equipment

additional items

dvd player rental | \$50
laptop rental | \$80
upgrade to executive screen with dress kit | \$275



EVENT TECHNOLOGIES

A Freeman Company

ADDITIONAL ITEMS:

below items include labor to set up and strike equipment

eight (8) led up lights | \$400

light the perimeter of your ballroom
in the color of your choice

six (6) hanging lights with light controller | \$700

light wash on your stage or dance floor
in the color of your choice

30' long x 16' tall black drape | \$600

create a backdrop for your stage
additional colors available upon request

pin spot lighting | \$150 per light

highlight your cake, ice sculpture or other focal point

custom metal gobo | \$200 each

display your monogram in the color of your choice
includes gobo creation and light fixture

60" led monitor with stand | \$450 each

show a video, power point presentation or slideshow

airstar light for outdoor events | \$550 each

*pricing will vary if multiple lights are requested based on
inventory*

ADDITIONAL AV SERVICES

AVAILABLE ON REQUEST

please contact encore directly for a custom quote
702-797-7192

redrocksales@encore-us.com

HOTEL ACCOMODATIONS

We would love to welcome all of your guests to stay at the resort while they are in Las Vegas to celebrate with you. We can add a discounted block of guest rooms to your contract at your request. Guest room rates are based on dates, occupancy and availability, but we would be happy to provide you with a quote once your date has been determined.

General guidelines regarding a discounted room block are noted below:

Quoted rates are not guaranteed until contracted, and subject to change until the contract is executed

A minimum of ten rooms per night is required to receive a discounted rate

Once we receive your signed contract, we will provide you with booking information that you can share with your guests so that they may make their own reservations independently

Reservations may be made by calling in to our reservations department

A custom web link will also be provided to share with your guests as well for easy, online booking
You will be given access to your dashboard where you can see who has booked hotel rooms in your room block

All reservations in the group block will need to be made by thirty days prior to your arrival date, referred to as the 'cutoff date'

After the cut-off date, your discounted group rate will no longer be available

If you fall short of your contracted room block, you will be able to drop 10% of your total contracted number of rooms without penalty (referred to as 'attrition'), however any remaining rooms left on the block after the 10% attrition is applied will be the financial responsibility of the contract signer

The discounted rate will be offered three (3) days before and three (3) days after your contracted dates if the hotel has sufficient availability to offer the discounted rate.

Once your block is full, if you need to add additional rooms, we will quote a new rate based on current hotel availability, and an addendum will be sent to add the additional rooms to your block at the new rate

Please keep in mind that our hotel does frequently sell out, so your discounted rate is only guaranteed for the number of rooms listed on the contract.

If you would like more information and photos of our guest rooms, you can visit our website at <https://redrock.sclv.com/>

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
Paulina Clute Events	Paulina Clute	702.625.1536	Paulina@paulinacluteevents.com	www.paulinacluteevents.com
Green Orchid Events	Angelica McDonnell	702.324.7366	angelica@greenorchidevents.com	www.greenorchidevents.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
Tory L. Cooper, Wedding & Event Planner	Tory L. Cooper	702.245.8679	torylcooper@hotmail.com	www.torylcooper.com
Faithfully Yours Weddings and Events	Faith Chapin	702.813.6199	Faith@FaithfullyYoursEvents.com	www.FaithfullyYoursEvents.com
EVENT DESIGN, DÉCOR AND FLORAL COMPANIES				
Destinations by Design	Autumn Andrews	702.798.9555	aandrews@dbdvegas.com	www.dbdvegas.com
By Dsign	Lucia Tovalin	702.502.5993	lucia@by-dsign.com	www.weddingsbydsign.com
Naakiti Floral Design	Randi Garrett	702.385.5484	Randi@naakitifloral.com	www.naakitifloral.com
Flora Couture	Michelle Howard	702.221.1220	michelle@floracouture.com	www.floracouture.com
PHOTOGRAPHY				
AltF Photography	Dalisa Cooper	702.860.3653	info@ALTF.com	www.ALTF.com
KMH Photography	Kristen Hansen	702.285.9588	info@kmh-photography.com	www.kmhphotography.com
Taylorred Photo Memories	McKenzi Taylor	702.518.8108	mckenzi@taylorredphotomemories.com	www.taylorredphotomemories.com
Adam Trujillo	Adam Trujillo	702.235.7788	adam@adamtrujillo.com	www.adamtrujillo.com
Stephen Salazar Photography	Stephen Salazar	702.622.1869	Stephen@stephensalazar.com	www.stephensalazar.com
Adam Frazier Photography	Adam Frazier	702.379.3435	info@adam-frazier.com	www.adam-frazier.com
PHOTO BOOTHS				
Shutterbooth	Todd Herod	702.823.3659	info@shutterboothLV.com	www.shutterbooth.com
LV Photo	Johnny Moreno	808.292.7422	Johnny@lvphoto.co	www.lvphoto.com

VENDOR SERVICES

COMPANY NAME	CONTACT NAME	PHONE NUMBER	E-MAIL ADDRESS	WEBSITE
DJ				
DJ Dig Dug	Larry Graham	702.807.1167	digdugdj@gmail.com	
Next Level Sounds Entertainment	Shai Peri	702.613.7007	info@nextlevelsounds.com	www.nextlevelsounds.com
Mike Fox and Company D.J. Entertainment	Mike Fox	702.239.1385	djmikefox@cox.net	www.djmikefox.com
Harry O Productions	Harry Nelson	702.767.0699	harryo@harryoproductions.com	www.harryoproductions.com
ENTERTAINMENT				
Premiere Wedding Music	Crystal Yuan	702.217.3002	crystal@premiereweddingmusic.com	www.premiereweddingmusic.com
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
Rumpleskilton Events	Mathias Skilton	702.227.6383	mathias@rumpleskilton.com	www.rumpleskilton.com
Classical Entertainment	Cynthia Harris	702.558.2973	classicalent@me.com	www.classicalentertainment.com
All Night Long Entertainment	Jeremy Wolff	702.685.7264	bookagig@goallnightlong.com	www.goallnightlong.com
OFFICIANTS				
Reverend Philip York	Rev Philip York	702.845.9095	philipyork@netzero.com	www.philyorklvweddings.com
Peachy Keen Unions	Angie Kelly	702.812.0860	angie@peachykeenunions.com	www.peachykeenunions.com
Reverend Linda Venniro	Rev Linda Venniro	702.898.3533	linda@revlindavenniro.com	www.revlindavenniro.com
Wedding Vows Las Vegas	Rev Judy Irving	702.240.1866	Judy@weddingvowslasvegas.com	www.weddingvowslasvegas.com
STATIONARY				
Paper and Home	Brooke Coxen	702.776.8243	info@paperandhome.com	www.paperandhome.com
HAIR AND MAKE-UP				
The Spa & Salon at Red Rock		702.797.7878		www.rr-spa.com/salon
Amelia C and Co.	Rob Cooper	702.749.4411	info@amelia-c.com	www.amelia-c.com

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

A twenty-two percent (22%) 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, dairy free / lactose intolerant, vegetarian / semi-vegetarian, vegan

MULTIPLE ENTREES

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 6 months prior to arrival
Additional deposit of 25% of estimated total is due 1 month prior to arrival
Final payment for remaining balance is due 3 days prior to arrival with final guarantee of guest count