

# WEDDINGS AT RED ROCK 2023-2024



**red rock**  
CASINO • RESORT • SPA  
Las Vegas

# THE VERANDA BALLROOM & TERRACE

## LOCATION

Ceremony | Veranda Terrace  
Cocktail Reception | Veranda AB  
Dinner Reception | Veranda Ballroom

## CAPACITY

Up To 100 Guests Maximum

## PHOTOS

Click [HERE](#) for a Photo Gallery of  
Veranda Ballroom & Terrace

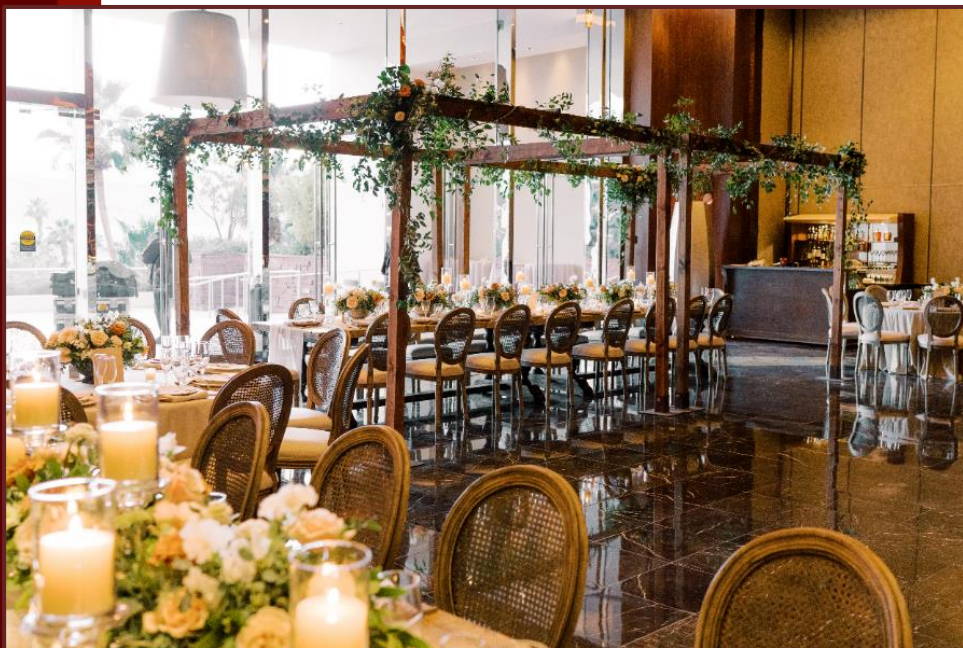
## PRICE

Venue Included with Food & Beverage  
Minimum listed below:

Dinner Reception: \$15,000++

Lunch Reception: \$5,000++

*Reduced Food & Beverage  
minimum available for off peak dates*





# RED ROCK TERRACE & PAVILION BALLROOM

## LOCATION

Ceremony | Red Rock Terrace  
Cocktail Reception | Red Rock Foyer  
Dinner Reception | Pavilion Ballroom

## CAPACITY

Up To 200 Guests Maximum

## PHOTOS

[Click HERE](#) for a Photo Gallery of  
Red Rock Terrace

[Click HERE](#) for a Photo Gallery of  
Pavilion Ballroom

## PRICE

Venue Included with Food & Beverage  
Minimum listed below:

Dinner Reception: \$30,000++

Lunch Reception: \$15,000++

*Reduced Food & Beverage  
minimum available for off peak dates*



# VERANDA BALLROOM & CHARLESTON BALLROOM

## LOCATION

Ceremony | Veranda Ballroom  
Cocktail Reception | Charleston Ballroom  
Dinner Reception | Charleston Ballroom

## CAPACITY

Up To 300 Guests Maximum

## PHOTOS

[Click HERE](#) for a Photo Gallery of  
Veranda Ballroom

[Click HERE](#) for a Photo Gallery of  
Traditional Ballrooms

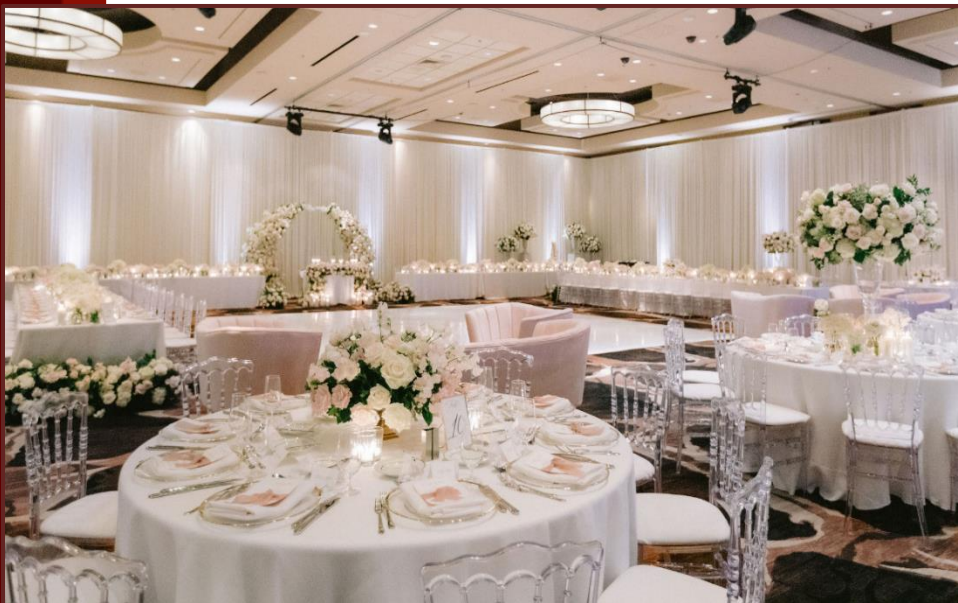
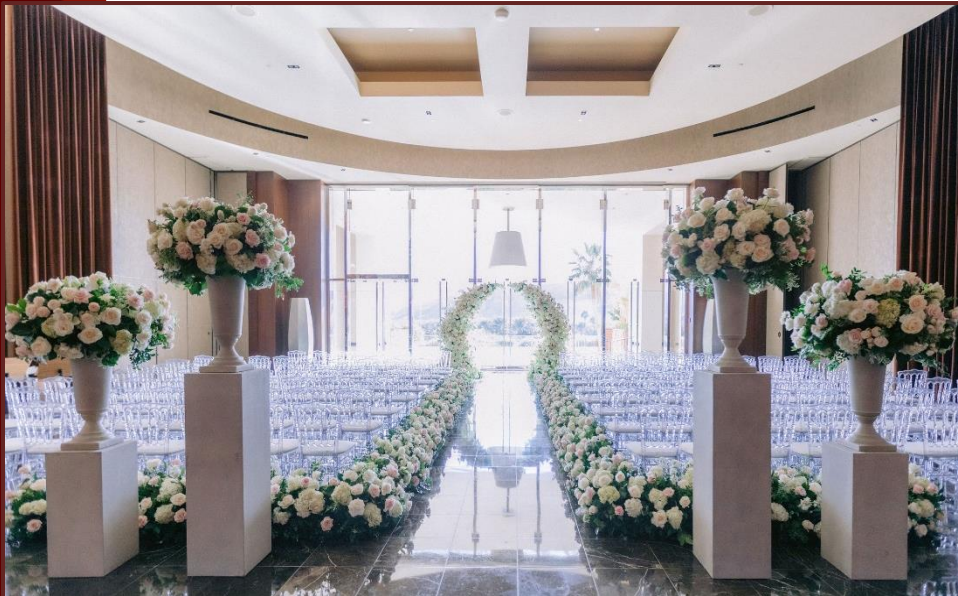
## PRICE

Venue Included with Food & Beverage  
Minimum listed below:

Dinner Reception: \$45,000++

Lunch Reception: \$20,000++

*Reduced Food & Beverage  
minimum available for off peak dates*





# PAVILION BALLROOM & RED ROCK BALLROOM

## LOCATION

Ceremony | Pavilion Ballroom  
Cocktail Reception | Red Rock Ballroom  
Dinner Reception | Red Rock Ballroom

## CAPACITY

Up To 500 Guests Maximum

## PHOTOS

[Click HERE](#) for a Photo Gallery of  
Pavilion Ballroom

[Click HERE](#) for a Photo Gallery of  
Traditional Ballrooms

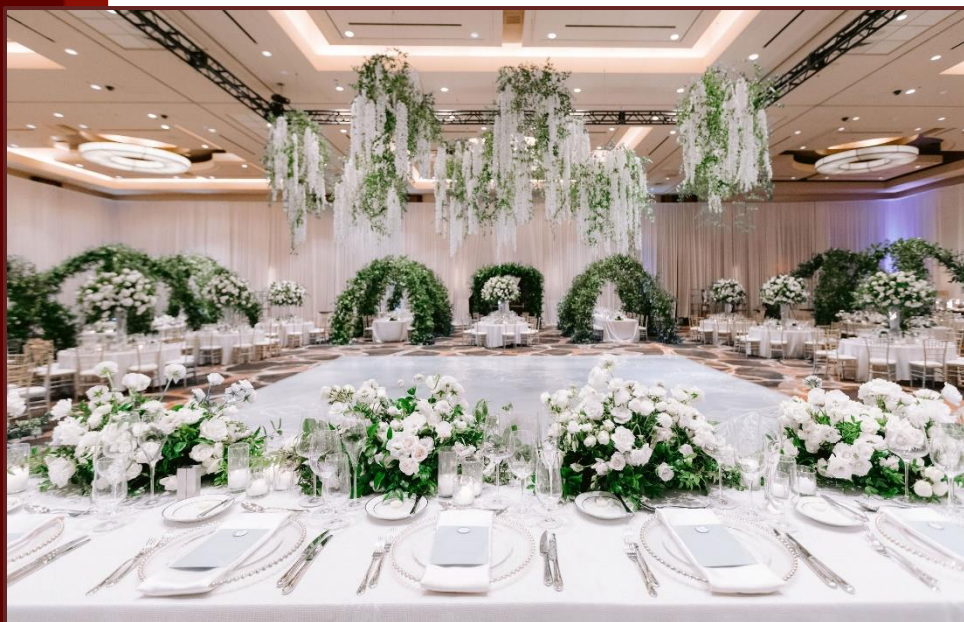
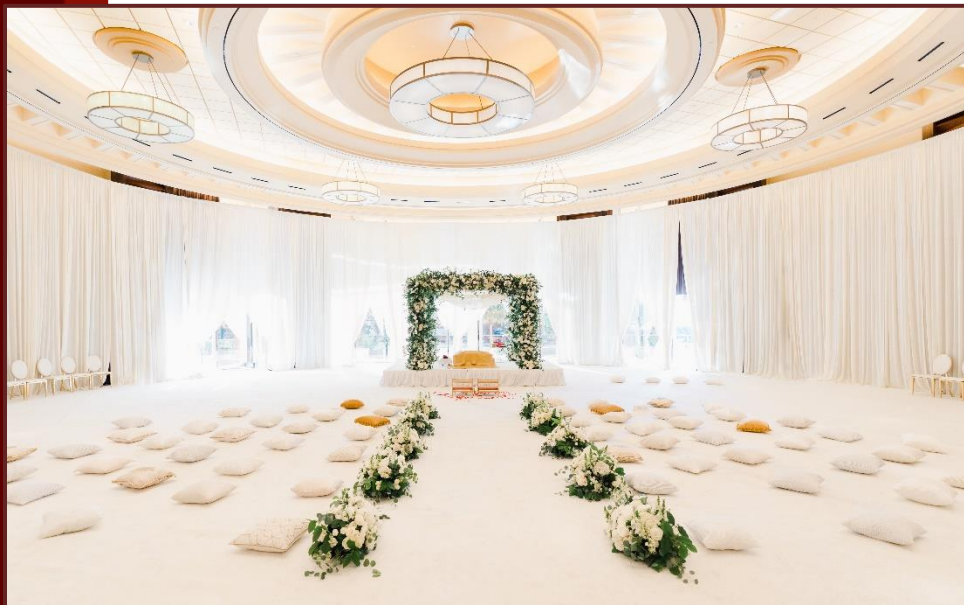
## PRICE

Venue Included with Food & Beverage  
Minimum listed below:

Dinner Reception: \$75,000++

Lunch Reception: \$35,000++

*Reduced Food & Beverage  
minimum available for off peak dates*



# RED ROCK POOL

## LOCATION

Ceremony | Red Rock Pool  
Cocktail Reception | Red Rock Pool  
Dinner Reception | Red Rock Pool

## CAPACITY

Up To 500 Guests Maximum

## PHOTOS

[Click HERE](#) for a Photo Gallery of  
Red Rock Pool

## PRICE

Destination Fee | \$10,000 plus tax  
includes labor to strike & reset pool furniture  
Security Officer & Lifeguard

Food & Beverage Minimum  
Dinner Reception: Starting at \$50,000++

Food & Beverage Minimum, date & event  
time is based upon seasonal availability





# WEDDING PACKAGES

## 2023-2024



**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  
still and sparkling bottled water service for guests upon arrival  
gift table  
ceremony table with house linen  
pre-ceremony holding room for wedding party  
wedding rehearsal (date and time based on availability)

Encore Productions will provide a choice of wireless handheld or  
lavaliere microphone with speakers for officiant

## 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 21-22 for preferred partners 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 | \$8 per person

tray passed signature cocktail – pricing determined upon cocktail selected



# WEDDING RECEPTION 1 PLATED LUNCHEON

## PLATED LUNCHEON | PACKAGE INCLUSIONS

### WEDDING CEREMONY – SEE PAGE 8

### 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  
freshly baked t-bones artisan bread board  
tablesides coffee and hot tea service  
tablesides still and sparkling bottled water service

*custom lunch & brunch buffets menus are  
available upon request*

### 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

### ENCORE PRODUCTIONS

Vendor Power Package includes:  
Two (2) 20 amp wall circuits to provide power for  
your vendors (DJ, Photo Booth, etc...)  
with two (2) taped down ac cable runs

### ACCOMMODATIONS

one (1) night complimentary hotel stay for the  
wedding couple in a deluxe king room

### PRICE

**\$109 per person, plus tax and service charge**

# WEDDING RECEPTION 1

## PLATED LUNCHEON

## PLATED LUNCHEON | MENU OPTIONS

### SOUP OR SALAD

#### SOUPS

sun ripened tomato basil bisque V  
extra virgin olive oil, micro basil, crème  
fraiche

lobster tarragon bisque  
infused oil, brandy crème, micro herb

#### SALADS

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

farmer's oak greens  
dried bing cherries, strawberries, goat  
cheese, pecan vinaigrette GF

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

baby iceberg wedge  
bacon, blue cheese, teardrop tomato,  
cucumber ribbons, boiled egg, green  
goddess dressing GF

roasted brussels sprouts & pancetta  
red pepper coulis, butter lettuce, honey  
crisp apples, montchevre, walnuts, white  
balsamic reduction GF

### 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, braising jus,  
harvest market vegetables GF

grilled cauliflower steak  
roasted cauliflower purée, sea salted  
asparagus, baby carrot, tomato confit V

### BEVERAGES

**soft drinks | \$6 each**  
based on consumption

#### marys, mimosas and mocktails\*

unlimited traditional bloody marys,  
house champagne mimosas,  
seasonal mocktail, soft drinks & juices

**three (3) hours | \$30 per person**

#### seasonal mocktails

##### seasonal non-alcoholic drinks

spring – sparkling cucumber lemonade  
summer – grapefruit, kombucha,  
aqua fresca  
fall – stonefruit sangria  
winter – sparkling citrus pomegranate

#### hosted bar\*

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

**three (3) hours | \$52 per person**

\*bartender fee required at  
\$225.00 per bar, plus tax



# WEDDING RECEPTION 2 PLATED DINNER

## PLATED DINNER | PACKAGE INCLUSIONS

### WEDDING CEREMONY – SEE PAGE 8

#### 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 premium  
brand liquors, red and white wine, assorted imported  
and domestic beers, soft drinks, sparkling waters,  
juices and mixers.

bartender(s) included

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 crudités

#### 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

freshly baked t-bones artisan bread board

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

#### ENCORE PRODUCTIONS

vendor power package includes:

two (2) 20 amp wall circuits to provide power for your  
vendors (dj, photo booth, etc...)

with two (2) taped down ac cable runs

#### 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

**\$219 per person, plus tax and service charge**

# WEDDING RECEPTION 2

## PLATED DINNER

### COLD HORS D'OEUVRES

ahi tuna taco,  
yuzu guacamole, micro cilantro  
shrimp cocktail shooter,  
brandied cocktail sauce, lemon GF  
smoked salmon blt- truffle, brioche  
beef carpaccio,  
lemon aioli, parmesan, hearts of palm  
caprese brochette,  
fresh mozzarella, cherry tomato, basil,  
balsamic GF V  
chicken chipotle tostada  
pico de gallo, cilantro  
plum tomato bruschetta,  
toasted pine nut, basil pesto V

### HOT HORS D'OEUVRES

crab cakes, lemon dill tartar sauce  
fire cracker shrimp, crispy rice noodles  
scallop ebiyaki, spicy mayo,  
nori, bonito  
seared lamb chops  
mini beef slider, herb aioli, cheddar  
cheese, caramelized onions, pretzel roll  
pastrami spiced chicken satay  
roasted tomato aioli, micro parsley  
bacon wrapped,  
chorizo stuffed dates GF  
truffled arancini, parmesan fondue V  
curried vegetable samosas,  
mango chutney V  
vegetable spring roll,  
sweet chili sauce V

### SOUP OR SALAD

#### soups

sun ripened tomato basil bisque V  
olive oil, micro basil, crème fraîche  
lobster tarragon bisque  
infused oil, brandy crème, micro herb

#### salads

fennel, arugula, bosc pear  
pomegranate arils, pecan, memo  
chive, candied pear vinaigrette GF V  
farmer's oak greens  
dried bing cherries, strawberries,  
goat cheese, pecan vinaigrette GF  
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  
bacon, blue cheese, teardrop  
tomato, cucumber ribbons, boiled  
egg, green goddess dressing GF

roasted brussels sprouts & pancetta  
red pepper coulis, butter lettuce,  
honey crisp apples, montchevre,  
walnuts, white balsamic reduction GF

### ENTRÉE

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

seared salmon - lemon butter sauce, harvest  
blend rice & grains, grilled zucchini plank,  
roasted gold beet, baby carrot

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

filet mignon  
wild mushrooms, whipped yukon potato, 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

duet of braised beef short rib & seared salmon  
root vegetable risotto,  
harvest market vegetables GF

curried chickpeas  
basmati rice, fresh cilantro VG

plant based meatballs  
tomato reduction, fregola pasta, eggplant VG

#### **duet entrée | + \$24 per person**

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

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



# WEDDING RECEPTION 3 BUFFET DINNER

## BUFFET DINNER | PACKAGE INCLUSIONS

### WEDDING CEREMONY – SEE PAGE 8

#### 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 premium  
brand liquors, red and white wine, assorted imported  
and domestic beers, soft drinks, sparkling waters,  
juices and mixers.

bartender(s) included  
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 crudité's

#### 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  
freshly baked t-bones artisan bread  
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

### ENCORE PRODUCTIONS

Vendor Power Package includes:  
Two (2) 20 amp wall circuits to provide power for your  
vendors (DJ, Photo Booth, etc...)  
with two (2) taped down ac cable runs

### 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

**\$219 per person, plus tax and service charge**

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

# WEDDING RECEPTION 3 BUFFET DINNER

## COLD HORS D'OEUVRES

ahi tuna taco,  
yuzu guacamole, micro cilantro

shrimp cocktail shooter,  
brandied cocktail sauce, lemon GF

smoked salmon blt- truffle, brioche

beef carpaccio,  
lemon aioli, parmesan, hearts of palm

caprese brochette,  
fresh mozzarella, cherry tomato, basil,  
balsamic GF V

chicken chipotle tostada  
pico de gallo, cilantro

plum tomato bruschetta,  
toasted pine nut, basil pesto V

## HOT HORS D'OEUVRES

crab cakes, lemon dill tartar sauce

fire cracker shrimp, crispy rice noodles

scallop ebiyaki, spicy mayo,  
nori, bonito

seared lamb chops

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

pastrami spiced chicken satay  
roasted tomato aioli, micro parsley

bacon wrapped, chorizo stuffed dates GF

truffled arancini, parmesan fondue V

curried vegetable samosas,  
mango chutney V

vegetable spring roll, sweet chili sauce V

## BUFFET DINNER | MENU OPTIONS

## SOUP

*choice of one*

tuscan pasta fagioli, grated romano V

seafood 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

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

french green beans, clarified butter, sea  
salt GF V

roasted broccoli & cauliflower VG

white cheddar mac and cheese V

herb potato gratin GF V

multigrain rice pilaf GF V

penne pasta pomodoro V

garlic mashed potatoes GF V

mushroom risotto, truffle oil GF V

tofu stir fry, julienne peppers, snow  
peas, sesame oil VG



## FOOD STATIONS DINNER | PACKAGE INCLUSIONS

### WEDDING CEREMONY – SEE PAGE 8

#### 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 premium  
brand liquors, red, white, and sparkling wine,  
assorted imported and domestic beers, soft drinks,  
sparkling waters, juices and mixers.

bartender(s) included  
based on five (5) hours including  
the cocktail reception

#### COCKTAIL RECEPTION

tray passed red and white wine

#### cold displays

imported and domestic cheese board and  
charcuterie display

#### hors d'oeuvres

a selection of five (5) tray passed hors d'oeuvres

### STATIONS DINNER MENU

*see detailed menu on the following page*  
salad display

two (2) live action carving stations\*  
two (2) steakhouse style accompaniments  
live action pasta | risotto bar\*  
freshly baked t-bones artisan bread  
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

#### ENCORE PRODUCTIONS

Vendor Power Package includes:  
Two (2) 20 amp wall circuits to provide power for your  
vendors (DJ, Photo Booth, etc...)  
with two (2) taped down ac cable runs

#### 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

**\$239 per person, plus tax and service charge**

# WEDDING RECEPTION 4 FOOD STATIONS DINNER

## FOOD STATIONS DINNER | MENU OPTIONS

### COLD HORS D'OEUVRES

ahi tuna taco,  
yuzu guacamole, micro cilantro

shrimp cocktail shooter,  
brandied cocktail sauce, lemon GF

smoked salmon blt- truffle, brioche

beef carpaccio,  
lemon aioli, parmesan, hearts of palm

caprese brochette,  
fresh mozzarella, cherry tomato, basil, balsamic GF V

chicken chipotle tostada  
pico de gallo, cilantro

plum tomato bruschetta,  
toasted pine nut, basil pesto V

### HOT HORS D'OEUVRES

crab cakes, lemon dill tartar sauce

fire cracker shrimp, crispy rice noodles  
scallop ebiyaki, spicy mayo, nori, bonito

seared lamb chops

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

pastrami spiced chicken satay  
roasted tomato aioli, micro parsley

bacon wrapped, chorizo stuffed dates GF

truffled arancini, parmesan fondue V

curried vegetable samosas,  
mango chutney V

vegetable spring roll, sweet chili sauce V

### 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 DISPLAY

*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 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 and arugula-raspberry vinaigrette, blackberry,  
cashew VG

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 ribeye 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  
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



# 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

## BAR SELECTIONS

*Included in wedding package*

### PREMIUM LIQUOR BRANDS

absolut vodka, tanqueray gin, jack daniel's  
tennessee whiskey, chivas regal scotch, crown royal,  
jameson irish whiskey, bacardi light rum, captain  
morgan rum, sauza commemorative tequila

### HOUSE WINE BY THE GLASS

sauvignon blanc, chardonnay, rosé,  
white zinfandel, pinot noir & 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

### SIGNATURE COCKTAILS

custom signature cocktails served at the bar  
available upon request

## BAR ENHANCEMENTS

### SUPER PREMIUM LIQUOR BRANDS

grey goose vodka, bombay sapphire gin,  
captain morgan private stock rum,  
maker's mark bourbon, jameson irish whiskey,  
the glenlivet scotch, crown royal xo,  
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**

## 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*

## ADDITIONAL HORS D'OEUVRES

**\$8 per person, per selection**

## RECEPTION STATIONS

**seasonal harvest fruits | \$10 per person**

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

**market vegetable crudités | \$12 per person**

assorted baby & garden vegetables, chive  
sour cream dip, maytag bleu dip, hummus

**imported & domestic**

**cheese board | \$18 per person**

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

**charcuterie display | \$18 per person**

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

**displayed sushi station | \$35 per person**

**live action sushi bar | \$45 per person\***

*minimum order of 100 guests*

assorted sushi and nigiri

soy sauce, wasabi, pickled ginger

*\*uniformed sushi chef fee \$500, plus tax*

**market seafood display GF**

horseradish, cocktail sauce, mignonette,  
tabasco, citrus and crackers

stone crab claws (seasonal) | m/p

pacific oysters on the half shell | m/p

chilled maine lobster medallions | m/p

fresh shucked little neck clams | m/p

jumbo shrimp cocktail | m/p

## EUROPEAN HOT TOWEL SERVICE

**\$4 per person**

## RECEPTION EXTENSION

**\$250 per hour**

## VENDOR MEALS

**chef choice hot entrée | \$60 per person**

## LATE NIGHT SNACKS

**\$8 each**

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

mini milkshakes

mini churros with chocolate sauce

chocolate chip cookies & milk shooter

mini cheeseburger sliders

mac and cheese bites V

grilled cheese & tomato soup shooter V

crunchy fried pickles with garlic aioli V

hand tossed pizza | \$30.00 each

## WEDDING FAVORS

**macarons | \$8 per person**

custom package of two (2) macarons to  
coordinate with your wedding colors

**custom cookies | \$8 per person**

custom decorated cookie with your  
monogram or photo, tied with a bow

**strawberries | \$10 per person**

custom package of two (2) long stem  
chocolate covered strawberries

# ENHANCEMENTS

## DESSERTS

**dessert table | \$20 per person**

total of (3) pieces per guest  
hand decorated in your color palette

choose five selections:

seasonal fruit tart

french macaron

cake pop

cake popsicle

chocolate dipped strawberry

chocolate financier

lemon madeleine

petite crème brûlée

cheesecake tart

hazelnut chocolate crunch bar

mini cupcake

chocolate tiramisu cup

lemon meringue kiss

banana cream pie tart

mini donut

chocolate truffle

chocolate dipped rice crispy treat

**donut wall | \$8 per person**

donut wall display

decorated in your color palette

**sundae bar | \$16 per person\***

two (2) flavors of house made ice

cream with assorted toppings

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

## CHILDREN'S MEALS

**children 12 and under | \$30 per child**

fresh fruit plate

chicken fingers with french fries

ketchup & ranch

wedding cake

juice or soda



## PREFERRED PARTNERS

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
<b>WEDDING COORDINATORS</b>				
Scheme Events	Tara Federico	702.327.0178	tara@schemeevents.com	www.schemeevents.com
Ashley Creative Events	Ashley Thompson	702.994.9957	ashley@ashleycreativeevents.com	www.ashleycreativeevents.com
Angelica Rose Weddings & Events	Angelica McDonnell	702.324.7366	angelica@angelicaroseevents.com	www.angelicaroseevents.com
Tara Marie Events	Tara Dugan	702.373.3470	tara@tamarieevents.com	www.tamarieevents.com
Desi Camille Weddings & Events	Desi Wojtowicz	248.836.8605	hello@desicamille.com	www.desicamille.com
Silkknitter Event Consulting	Dennis Silkknitter	702.826.3900	dennis@silkknitterevents.com	www.silkknitterevents.com
<b>EVENT DÉCOR AND FLORAL COMPANIES</b>				
Destinations by Design	Amanda Yuen	702.798.9555	ayuen@dbdvegas.com	www.dbdvegas.com
Javier Valentino Floral & Event Design Studio	Javier Valentino	702.635.5382	designs@javiervalentino.com	www.javiervalentino.com
Sara Lunn Floral Studio	Sara Lunn	703.431.4186	sara@saralunn.com	www.saralunn.com
Naakiti Floral Design	Randi Garrett	702.385.5484	Info@naakitifloral.com	www.naakitifloraldesign.com
Byanca's Event Décor	Perla Casillas	702.891.5225	pcasillas@byancaseventdecor.com	www.byancaseventdecor.com
By Dsign	Savannah Phoumiphat	702.684.7300	savannah@by-dsign.com	www.by-dsign.com
<b>PHOTOGRAPHY</b>				
Kristen Marie Weddings & Portraits	Kristen Solis	702.285.9588	kristen@kristenmarieweddings.com	www.kristenmarieweddings.com
Chernogorov Photography	Liliya & Albert	310.779.0696	contact@chernogorovwed.com	www.chernogorovwed.com
Susie and Will Photography	Susie Qui	702.533.7520	susie@susieandwill.com	www.susieandwill.com
Amber & Co Photography	Amber Miller	412.708.8083	studio@amberandcophoto.com	www.amberandcophoto.com
AltF Photography	Dalisa Cooper	702.860.3653	info@ALTF.com	www.ALTF.com

# PREFERRED PARTNERS

COMPANY NAME	CONTACT NAME	PHONE NUMBER	E-MAIL ADDRESS	WEBSITE
<b>PHOTO BOOTHS</b>				
Shutterbooth	Todd Herod	702.823.3659	info@shutterboothLV.com	www.shutterbooth.com
Smash Booth	Jason Whaley	702.430.6062	support@smashbooth.net	www.smashbooth.net
Joy Squad	Leslie Brock	702.625.1510	contact@joysquad.com	www.joysquad.com
<b>DJ &amp; ENTERTAINMENT</b>				
Ultra Events	Shai Peri	702.613.7007	bookings@ultradjs.com	www.ultradjs.com
DJ Mo Blvd	DJ Mo	314.409.3589	djmoblvd@gmail.com	www.djmoblvd.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@lavinhevents.com	www.lavinhevents.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
David Perrico Music	David Perrico		Dperrico3@mac.com	www.davidperricomusic.com
Lucky Devils Band	Aaron	616.446.3076	Aaron@luckydevilsband.com	www.luckydevilsband.com
<b>OFFICIANTS</b>				
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
<b>HAIR AND MAKE-UP</b>				
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 Zar	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, seven (7) business days 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 seven (7) business days 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 7 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**