



WEDDING / *catering menu*

WEDDING PACKAGES

A DAY OF STYLE

A wedding specialist will meet with you to tour the property, discuss your wishes and design a wedding package that reflects your personal style. Finding rare flowers for bouquets, creating menus to delight guests and arranging for a photographer and entertainment can be entrusted to our staff's capable hands.

Our resort gives you the freedom to choose from ideal locations for ceremonies, further enhancing the wedding mood.

ALL OF THE FOLLOWING PACKAGES INCLUDE:

THE CEREMONY

Set amidst lush trees, waterscapes and views of the mountains, Green Valley Ranch Resort, Spa & Casino and Red Rock Casino, Resort & Spa provide the perfect intimate setting for your wedding ceremony. Our banquet facilities will also provide a unique setting for your wedding ceremony as they offer an intimate residential environment.

- theater style seating
- single podium and microphone
- bottled water service upon arrival
- uniformed staff member to welcome guests and receive gifts

THE WEDDING ROOM

Your wedding specialist will select the elegant reception room that best accommodates your wedding size.

- traditional banquet set-up in rounds of eight or ten guests per table
- your choice of white or ivory linen
- fine china, glassware and serving pieces
- risers or stage for band or disc jockey
- appropriate dance floor
- reception and gift table
- personalized menu cards at each table setting
- sweetheart table for bride & groom
- white glove uniformed staff with designated room captain

WINE SERVICE AND TRADITIONAL TOAST

Our signature selection chardonnay and cabernet sauvignon wine will be served throughout the reception luncheon or dinner (maximum of two hours). A complimentary glass of our signature sparkling wine will be offered for the traditional toast.

THE WEDDING CAKE

A wedding cake with your choice of flavors prepared by our pastry chef is included. Specialty and custom-designed wedding cakes are additional.

ACCOMMODATIONS

We will accommodate you and your guests in true resort style with two world-class hotels and recreation to please all of your guests. Green Valley Ranch and Red Rock offer visitors a choice of settings with the luxury and personal attention that accompany the Green Valley Ranch and Red Rock names. Special rates are available for out-of-town guests. Please contact your wedding specialist for room rates and availability.

NOTE: If your wedding ceremony is being held off-premise, please deduct \$10 per guest from your wedding package price.

WEDDING PACKAGE I : LUNCHEON

(indoors only)

THE RECEPTION LUNCHEON

Our talented culinary staff will entertain your guests with a custom-designed plated luncheon selection. This package is available only between the hours of 11:00 am to 3:00 pm.

The following features are included in this package:

- single hot or cold appetizer selection
- salad or soup selection
- single luncheon entrée with appropriate side item selections
- french passed house made breads and lavosh crackers with sweet butter
- coffee and tea service
- bottled water service

PRICE

\$90 per guest

WEDDING PACKAGE II : DINNER

THE CELEBRATION RECEPTION

(one hour maximum)

Uniformed servers with white gloves will pass the following:

- selection of four cold canapés
- signature chardonnay and cabernet sauvignon wines
- signature sparkling wine
- assorted flavored mineral waters

THE GALA RECEPTION DINNER

(indoors only)

Our talented culinary staff will entertain your guests with a custom-designed plated dinner selection.

The following features are included in this package:

- single hot or cold appetizer selection
- salad or soup selection
- single entrée selection with appropriate side item selections
- french passed house made breads and lavosh crackers with sweet butter
- coffee and tea service
- bottled water service

PRICE

\$150 Per Guest

WEDDING PACKAGE III : DINNER

THE HOSTED BAR

(four hour maximum)

Following your ceremony, a fully-stocked bar will be open throughout the entire evening 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 is provided for each 75 guests guaranteed.

THE COCKTAIL RECEPTION

(one hour maximum)

Set amidst our chef's artisan crafted ice sculpture:

- harvest of seasonal fruits and berries
- selection of imported and domestic cheeses decorated with fresh grapes
- montage of seasonal vegetables with assorted dips

Uniformed servers with white gloves will pass the following:

- two selections of cold canapés
- three selections of hot hors d'oeuvres

THE GALA RECEPTION DINNER

(indoors only)

Our talented culinary staff will entertain your guests with a custom-designed plated dinner selection.

The following features are included in this package:

- 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
- coffee and tea service
- bottled water service

PRICE

\$195 per guest

WEDDING PACKAGE IV : DINNER

THE HOSTED BAR & SPECIALTY BEVERAGE BAR

(four hour maximum)

Following your ceremony, a fully-stocked bar will be open throughout the entire evening featuring our deluxe brand liquors, red and white wine, assorted imported and domestic beers, soft drinks, sparkling waters, juices and mixers. A separate specialty beverage bar featuring your choice of martinis or frozen tropical drinks will also be offered to your guests. One bar and bartender is provided for each 75 guests guaranteed.

THE COCKTAIL RECEPTION

(one hour maximum)

Set amidst our chef's artisan crafted ice sculpture:

- harvest of seasonal fruits and berries
- montage of seasonal vegetables with assorted dips
- baked brie en crouete with lilac honey and fresh almonds

Uniformed servers with white gloves will pass the following:

- three selections of cold canapés
- four selections of hot hors d'oeuvres
- signature sparkling wine

*STATION I:

LIVE-ACTION: PASTA BAR

(choice of two)

Served with crushed red pepper, parmesan cheese and warm focaccia

- penne pasta pomodoro
- rigatoni bolognese
- tortellini, asiago cream, peas, pancetta and basil
- lumache, oven dried tomatoes, sweet italian sausage, fennel and sunburst squash farfalle, shrimp and lemon thyme sauce
- fusilli, extra virgin olive oil, grated pecorino, seasonal vegetables and herbs
- wild mushroom raviolis, caramelized onion and sun-dried tomatoes
- spinach raviolis, toasted pine nuts, fresh herbs, plum tomatoes and gorgonzola cheese

STATION II:

CHINESE LETTUCE WRAP BAR

An ancient blend of hoisin pork, ginger chicken and garlic-chili shrimp served with crisp lettuce leaves accompanied with slivered scallions, bamboo shoots, diced water chestnuts, roasted cashews, chili and soy sauces.

*Uniformed Chef's Fee \$175

THE GALA RECEPTION DINNER

(indoors only)

Our talented culinary staff will entertain your guests with an elegant multi-course gala plated dinner.

The following features are included in this package:

- 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
- coffee and tea service
- bottled water service
- european hot towel service
- fine fabric chair covers
- restroom amenities

PRICE

\$240 per guest

WEDDING PACKAGE V : DINNER

(customized for outdoor reception/dinner, weather permitting)

THE HOSTED BAR

(four hour maximum)

Following your ceremony, a fully-stocked bar will be open throughout the entire evening 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 is provided for each 75 guests guaranteed.

THE COCKTAIL RECEPTION

(one hour maximum)

- harvest of seasonal fruits and berries
- selection of imported and domestic cheeses decorated with fresh grapes
- montage of seasonal vegetables with assorted dips

THE GALA RECEPTION DINNER BUFFET

(two hour maximum)

Our talented culinary staff will entertain your guests with a custom-designed buffet dinner selection.

The following is a recommended menu included in this package:

SOUP

- stracciatella soup

SALADS

- marinated haricot vert and caciocavallo
- tomato and cucumber salad with kalamata olives
- garden greens with assorted vegetable garnish, sprouts and vinaigrettes
- roasted grilled marinated vegetables, balsamic vinaigrette
- baby romaine with shaved reggiano, home-style croutons and creamy garlic dressing
- five-grain salad with fresh herbs, dried fruits and pecans

ENTRÉES

- lemon basil marinated chicken garnished with artichoke, basil and fresh mushrooms
- pan seared sea bass with cucumber noodles, fresh dill and capers
- braised short ribs of beef with roasted root vegetables

ACCOMPANIMENTS

- fennel and sun-dried tomato mashed yukon gold potatoes
- steamed seasonal vegetables
- orzo and jasmine herbed rice pilaf
- assorted artisan breads and rolls with sweet creamery butter

*CARVING STATION

- seared peppercorn crusted sirloin of beef with assorted mustards, horseradish and au jus
- or
- planked smoked salmon with coriander rub and lemon butter

DESSERTS

- individual berry shortcakes
- almond ricotta mascarpone cheesecake
- chocolate sable torte with pecans
- lemon curd bars

- coffee and tea service
- bottled water service

PRICE

\$225 per guest

***Uniformed Chef's Fee \$175**

HORS D'OEUVRES

COLD SELECTIONS

smoked salmon napoleon on sesame lavosh,
lemon caper cream cheese

dilled shrimp salad in a savory barquette

smoked chicken with cotija cheese, jalapeño biscuit

oregano shrimp, lemon marmalade
on prosciutto brioche

lump crab and shrimp salad in a curried bouchée

minted vietnamese shrimp rolls

smoked salmon lollipops, capers and cream cheese

strawberries stuffed with balsamic black pepper
cream cheese

roast beef and brie on brioche toast, tomato
and horseradish marmalade

seared ahi tuna and ginger on sesame
maki sushi rice, wasabi caviar

tomato and mozzarella, basil and extra virgin olive oil,
rosemary bruschetta

maine lobster medallions, red onion on
lemon-basil toast

goat cheese lollipops with hazelnuts and pistachios

HOT SELECTIONS

boursin and spinach stuffed mushroom caps

baby brazilian lobster coated with pecans,
sweet corn piccalilli salsa

chicken dumplings, plum sauce

ginger beef saté, soy chili glaze

pork potstickers, ginger-soy dipping sauce

chicken and peanuts in beggars purse

duck bundles with apricots and brandy

vegetable spring rolls, plum sauce

coconut shrimp

sugar cane shrimp, chili mint sauce

vegetable samosa

bratwurst wrapped in butter dough, whole grain mustard

southwest chicken spring roll

hibachi beef

feta crusted lamb chops, olive ragoût

blue claw crab cakes, lemon, caper aioli

figs stuffed with apricot

ricotta and pesto crescents

pomme de terre crème puffs

mini beef empanadas, chimmi churri sauce

bacon wrapped scallops

barbecue beef in jalapeño biscuit

potato wrapped shrimp

DINNER BY DESIGN

CHILLED PLATED APPETIZERS

GRILLED VEGETABLES

baba ghanoush, goat cheese, herb oils and manchego pita crisps

PROSCIUTTO STACK

kiln-dried roma tomatoes, buffalo mozzarella, tapenade, basil oil

SEARED JUMBO SCALLOP

prosciutto, lemon confit, tomatoes, fennel

TRADITIONAL CHILLED SHRIMP COCKTAIL

fresh lemon, horseradish

SESAME SEARED AHI TUNA

on cucumber carpaccio, ocean garden salad, wasabi cream, pickled ginger soy

PEPPER SEARED CARPACCIO OF BEEF

shaved reggiano, cheese, baby arugula, dijon oil

LOBSTER, SHRIMP, CRAB AND AVOCADO COCKTAIL

harissa salsa

SCOTTISH SMOKED SALMON

yukon gold crisps, morel mushroom, leek compote, chive oil vinaigrette

HOT PLATED APPETIZERS

SEASONAL MUSHROOM RAVIOLI

champagne cream, frizzled leeks

JUMBO LUMP CRAB CAKE

on asian slaw, mustard and apple cider aioli

HARVEST MUSHROOMS NAPOLEON

fine herbs, boursin cheese

CALIFORNIA STRIPED BASS

steamed in banana leaves, island tomato broth, basil oil

SCALLOP AND SHRIMP RAGOÛT

in artichokes, thyme and fennel aioli

MACADAMIA CRUSTED SHRIMP

on asian slaw, thai barbecue sauce

PANCETTA WRAPPED JUMBO SCALLOP

on sweet roasted tomato coulis, grilled fennel polenta

DINNER BY DESIGN

CHILLED SOUPS

GAZPACHO

diced peppers, garlic toast, sour cream

CUCUMBER-DILL

crème fraîche

SEAFOOD GAZPACHO WITH LOBSTER

shrimp, scallops, cucumbers, tomatoes, citrus cracker

BLT

bacon croutons

VICHYSSEOISE

HOT SOUPS

TUSCAN PASTA FAGIOLI

grated romano

CORN CHOWDER

STRACCIATELLA

LOBSTER BISQUE

SOUTHWESTERN TORTILLA

CREAM OF ROASTED GARLIC AND POTATO

NEW ENGLAND OR MANHATTAN CLAM CHOWDER

FRENCH ONION

gruyère, parmesan crouton

COMPOSED PLATED SALADS

PRAWNS AND TOMATOES

garlic hinted baby spinach, white balsamic vinaigrette

CRISP ROMAINE AND WHITE ENDIVE

sugared pecans, strawberries, aged balsamic vinaigrette

HYDROPONIC WATERCRESS AND HEIRLOOM TOMATOES

red onion, avocado, mango orange blossom vinaigrette

BELGIUM ENDIVE AND BABY ARUGULA

pear, maytag blue cheese mousse, pecan vinaigrette

SPINACH AND MUSHROOM

fresh oranges, crisp bacon, balsamic vinaigrette

TENDER MÂCHE, RED OAK AND LOLLA ROSSA

gorgonzola, sugary spiced walnuts, garden vinaigrette

BABY ROMAINE LETTUCE

parmesan shards, garlic croutons, classic caesar dressing

FETA AND PANCETTA

handpicked greens, kalamata olives, lemon oregano vinaigrette

INTERMEZZO

RASPBERRY SORBET

topped with champagne

MANDARIN ORANGE SORBET

topped with vanilla vodka

WHITE PEACH SORBET

DINNER BY DESIGN

CHICKEN ENTRÉES

CHICKEN BREAST, PROSCIUTTO, ARTICHOKE,
MUSHROOMS AND CHARDONNAY GARLIC SAUCE
gorgonzola mashed potatoes, seasonal vegetables

DIJON BREADED BREAST OF CHICKEN

roasted red pepper mashed potatoes, seasonal vegetables

MEYER LEMON GLAZED CHICKEN

garlic spinach, sage polenta, baby carrots

WILD MUSHROOM STUFFED CHICKEN BREAST IN A PHYLLO PASTRY

seasonal vegetables, potatoes, cabernet demi-glace

SEAFOOD ENTRÉES

GRILLED ATLANTIC HALIBUT

dijon and chervil on toasted orzo pilaf, tender wilted greens

FILLET OF DOVER SOLE STUFFED WITH SPANNER CRAB

mashed parsnip potatoes, roasted roma tomatoes

HORSERADISH AND POTATO CRUSTED SALMON

lemon butter sauce served on garlic spinach,
parsley potatoes

JUMBO MEXICAN PRAWNS

salsa butter, cabo rice blend, roasted poblanos,
vegetable tamale

BEEF ENTRÉES

GRILLED 16 OZ. NEW YORK STEAK

steak butter, demi-glace, asparagus, baby carrots,
potato hash

FILET MIGNON TOPPED WITH GORGONZOLA

STUFFED PORTOBELLO MUSHROOM CAP

balsamic peppercorn sauce, asparagus, tomato-basil
custard potatoes

PEPPER STEAK CUBANO

10 oz. pepper and coffee rubbed filet, tostone yam custard,
cojita cheese broccoli

PAN SEARED BONE-IN RIBEYE

roasted garlic and cilantro demi butter, steamed broccoli,
lyonnaise potatoes

TENDERLOIN OF BEEF WITH ROASTED SHALLOTS

cabernet demi, garlic roasted root vegetables,
gorgonzola mashed potatoes

VEAL ENTRÉES

SAUTÉED VEAL SCALOPPINI, MARSALA-CREMINI MUSHROOM SAUCE

puréed butternut squash, garlic broccolini

SAUTÉED VEAL CUTLETS

caper berries, layered with sautéed artichokes, white
mushrooms, lemon-basil butter sauce

DINNER BY DESIGN

LAMB, PORK & GAME ENTRÉES

GARLIC BASTED DOUBLE CUT LAMB CHOPS

feta and zucchini cakes kiln-dried tomatoes, kalamata confit

BONELESS MOJAVE DUSTED 14 OZ. PORK LOIN

pear ginger chutney, horseradish mashed potatoes,
root vegetables

ROASTED LOIN OF LAMB

seared mushrooms, baby carrots, eggplant ragoût

DOUBLE CUT PORK LOIN CHOP

dried fig madeira wine sauce, wild rice, toasted pecan pilaf,
root vegetables

ROASTED HALF TEA SMOKED DUCK

sesame soy, ginger sauce, braised baby bok choy, wahani rice

COMBINATION ENTRÉES

DIJON BREADED CHICKEN BREAST AND

HORSERADISH CRUSTED SALMON

seasonal vegetable, potato

GRILLED TENDERLOIN OF BEEF AND

PAN SEARED SEA BASS

seasonal vegetable, potato

GRILLED TENDERLOIN OF BEEF AND CROWN OF

SHRIMP STUFFED WITH LUMP CRAB

seasonal vegetable, potato

PAN SEARED VEAL LOIN AND JUMBO SHRIMP

STUFFED WITH CRAB

seasonal vegetable, potato

WEDDING CAKE SELECTION

A wedding cake with your choice of flavors prepared by our pastry chef is included. Specialty and custom designed wedding cakes are additional.

- vanilla sponge cake, fraisier cream, fresh strawberries
- vanilla sponge cake, fresh lemon cream, fresh raspberries
- chocolate sponge cake, valrhona chocolate mousse, fresh raspberries
- rich devil's food sponge cake, white valrhona chocolate mousse and dark valrhona chocolate mousse
- moist carrot sponge cake with cream cheese filling

BAR SELECTIONS

DELUXE LIQUOR BRANDS

skyy vodka, beefeater gin, jim beam bourbon whiskey, canadian club whisky, dewar's scotch whisky, bacardi light rum, sauza gold tequila, christian brothers brandy

WINES BY THE GLASS

signature selection chardonnay and cabernet sauvignon

DOMESTIC BEER

budweiser, bud light, miller lite, michelob, michelob ultra light, coors lite, mgd, o'doul's

IMPORTED BEER

heineken, amstel light, corona

SOFT DRINKS

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

JUICE

orange, grapefruit, cranberry, pineapple

MINERAL WATER

still and sparkling water

BAR ENHANCEMENTS

(all prices are per person, per hour)

DELUXE LIQUOR BRANDS

(pricing for any hour beyond those included in the package)

one hour	...4
two hours	...8
three hours	...12
four hours	...16
five hours	...20

PREMIUM LIQUOR BRANDS

(pricing for any hour beyond those included in the package)

liquors included: absolut vodka, tanqueray gin, jack daniel's
bourbon whiskey, crown royal canadian whisky, chivas regal scotch
whisky, bacardi, sauza conmemorativo tequila, christian brothers
brandy

one hour	...6
two hours	...10
three hours	...14
four hours	...18
five hours	...22

DINNER WINE

Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonoma, CA	...5
Chardonnay, Stags' Leap Winery, Napa Valley, CA	...7
Pinot Grigio, Santa Margherita, Valadise, Italy	...5
Cabernet Sauvignon, Franciscan, Oakville-Napa Valley, CA	...6
Merlot, Ferrari Carano, Sonoma, CA	...5

WEDDING VENDOR SERVICES

In order to provide a seamless coordination of wedding activities, your wedding specialist will be pleased to offer various services to enhance your event. We are proud to work with some of Las Vegas' finest party planning vendors who specialize in the following areas:

- floral design
- theme decorations
- specialty linen rental
- photography
- videography
- live musical entertainment
- disc jockeys
- tuxedo and gown rental
- invitations

Please contact your wedding specialist to inquire about the costs associated with these services. A vendor list is provided upon contract signing.

PRE & POST-NUPTIAL WEDDING ACTIVITIES

We are proud to be Las Vegas' finest full service resorts offering both local and out-of-town guests many exciting amenities and activities that will enhance your wedding festivities. Your wedding specialist will be pleased to coordinate all of the following services:

- wedding rehearsals
- pre-nuptial wedding dinners
- post-nuptial wedding brunches
- out-of-town guest room rates
- welcome amenities for out-of-town guests
- las vegas area tours for out-of-town guests
- spa packages for the wedding party
- golf outing packages for the wedding party
- bridal party hair and makeup design
- limousine and shuttle services

Please contact your wedding specialist to inquire about the costs associated with these services.