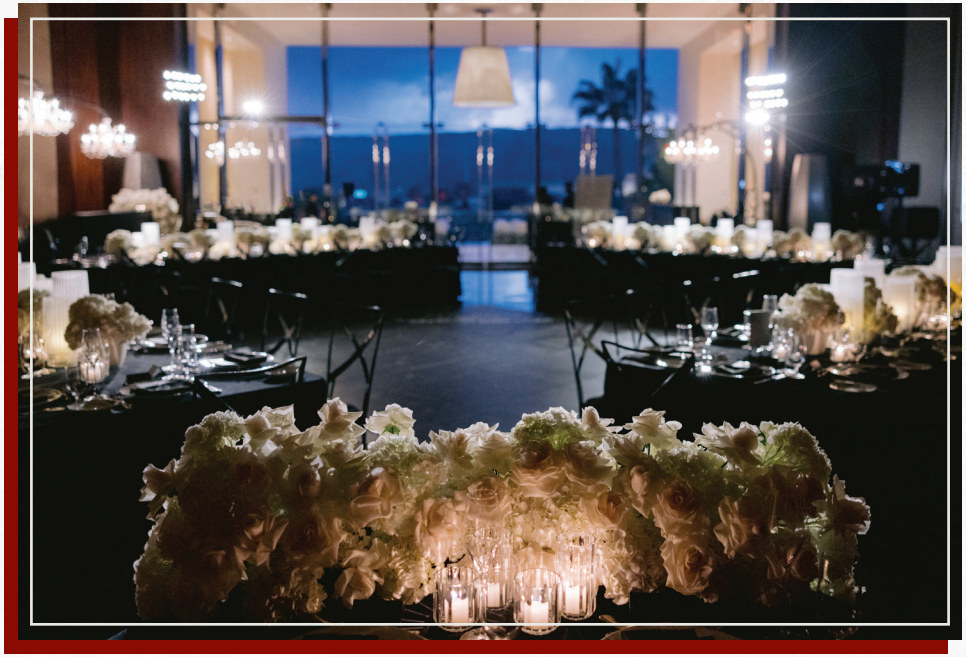


red rock℠

CASINO · RESORT · SPA

WEDDINGS 2027-2028





VENUES

VERANDA TERRACE

Ceremony Capacity • 50-100 Guests

CLICK HERE FOR PHOTO GALLERY

VERANDA BALLROOM

Ceremony Capacity • 50-300 Guests

Reception Capacity • 50-100 Guests

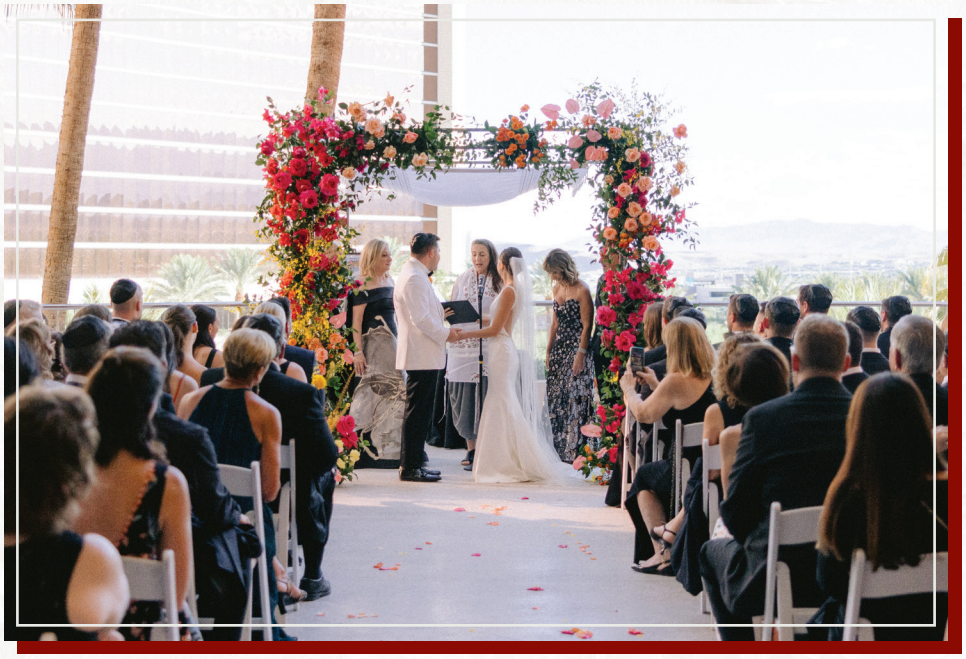
CLICK HERE FOR PHOTO GALLERY

FOOD & BEVERAGE MINIMUM

Dinner Reception | $15,000 before tax and service charge

Lunch Reception | $5,000 before tax and service charge

Food & Beverage minimum may be adjusted based on venues selected. Reduced Food & Beverage minimum available for off-peak dates. Ceremony Venue is included in wedding package. Wedding package price reduced for off-premise ceremony, see page 5 for details.





VENUES

RED ROCK TERRACE

Ceremony Capacity • 100-200 Guests

CLICK HERE FOR PHOTO GALLERY

PAVILION BALLROOM

Ceremony Capacity • 200-500 Guests

Reception Capacity • 100-200 Guests

CLICK HERE FOR PHOTO GALLERY

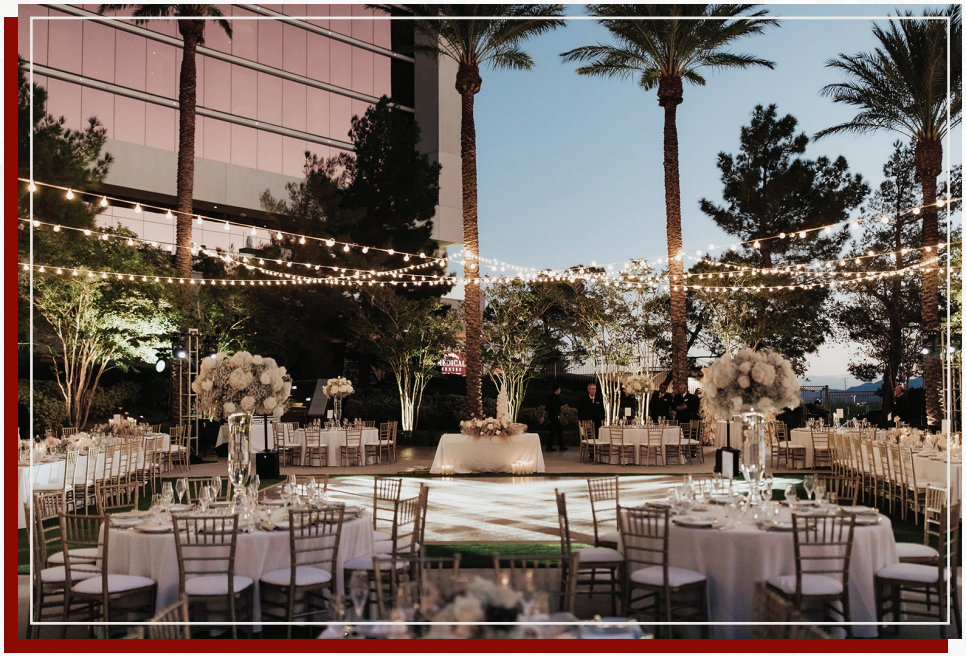
FOOD & BEVERAGE MINIMUM

Dinner Reception | $30,000 before tax and service charge

Lunch Reception | $15,000 before tax and service charge

Food & Beverage minimum may be adjusted based on venues selected. Reduced Food & Beverage minimum available for off-peak dates. Ceremony Venue is included in wedding package. Wedding package price reduced for off-premise ceremony, see page 5 for details.





VENUES

TRADITIONAL BALLROOOMS

Ceremony Capacity • 200-800 Guests
Reception Capacity • 200-800 Guests

FOOD & BEVERAGE MINIMUM

Starting at $35,000 before tax and service charge
Quoted based on Wedding Details & Requirements

CLICK HERE FOR PHOTO GALLERY

RED ROCK POOL

Ceremony Capacity • 200-800 Guests
Reception Capacity • 200-500 Guests

FOOD & BEVERAGE MINIMUM

Starting at $35,000 before tax and service charge
Quoted based on Wedding Details & Requirements

DESTINATION FEE $10,000+TAX

Includes Labor To Strike & Reset Pool Furniture Security Officer & Lifeguard

CLICK HERE FOR PHOTO GALLERY

Food & Beverage minimum may be adjusted based on venues selected. Reduced Food & Beverage minimum available for off-peak dates.
Ceremony Venue is included in wedding package. Wedding package price reduced for off-premise ceremony, see page 5 for details.

WEDDING CEREMONY

INCLUSIONS

Items Below Are Included With All Wedding Packages:

Theater Style Seating
White Folding Chairs Or Leather Banquet Chairs

Server Attended Beverage Station
Offering Still And Sparkling Bottled Water For Guests Upon Arrival

Tables With House Linen
To Accommodate Welcome Table, Gift Table, Ceremony Table

Pre-Ceremony Holding Room For Wedding Party

Wedding Rehearsal
Date And Time Based On Availability

Encore Global
To Provide A Choice Of Wireless Handheld
Or Lavaliere Microphone With Speakers For Officiant

ENHANCEMENTS

Served For 30 Minutes Prior To Ceremony,
Based On Full Guarantee Guest Count

Hot Beverage Station • $10 Per Person
Hot Chocolate, Coffee, Decaffeinated Coffee, Hot Teas

Cold Beverage Station • $10 Per Person
Fruit Infused Water, Lemonade And Iced Tea

Tray Passed Champagne • $10 Per Person





Notes: deduct $10 per guest from your wedding package if your wedding ceremony is held off-premise

All weddings are required to hire a wedding planner/coordinator, please see preferred partners list for recommendations. To ensure your day is stress free, seamless and aligns with Red Rock Resort's service standards and expectations, the resort is required to approve your wedding planner/coordinator and all hired vendors prior to booking if they are not listed on our preferred partners list.
All weddings are required to obtain event insurance. The resort can supply recommendations for coverage or you can obtain through your provider.

PLATED LUNCH PACKAGE

$109 Per Person + tax and service charge

WEDDING CEREMONY

See page 5

RECEPTION VENUE INCLUSIONS

- Three (3) Hour Reception, Completed By 3:00pm
- Round Tables With House Chairs
- Linen And Napkins
- Uniformed Service Staff With Designated Banquet Manager
- Fine China, Flatware, Glassware And Serving Pieces
- Appropriately Sized Wood Dance Floor
- Stage Risers For Band Or DJ

THREE COURSE PLATED LUNCH MENU

- Salad Course
- Entrée Course*
- Wedding Cake
- Freshly Baked T-Bones Artisan Bread Board
- Tableside Coffee And Hot Tea Service
- Tableside Still And Sparkling Bottled Water Service

Custom Lunch & Brunch Buffets Menus Are Available Upon Request

*Entrée choice guidelines: all guests are served the same salad course. Maximum of three (3) entrée choices offered to your guests in advance. Guarantee count of each selection is due 7 business days in advance. Guest entrée selection must be identified on a place card provided by the host.



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



CHAMPAGNE TOAST

A Glass Of Signature Sparkling Wine
Is Offered To All Guests For A Traditional Toast



ENCORE GLOBAL

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. If Your Vendors Require Additional Power, Encore Will Provide A Quote Based On Their Needs

PLATED LUNCH MENU

Salads

The Caesar Heart (V)
Whole Hearts Of Romaine, Shaved Parmesan, Ciabatta Croutons, Classic Dressing

Roasted Brussels Sprouts & Pancetta (GF)
Red Pepper Coulis, Butter Lettuce, Montchevre, Walnuts, Honey Crisp Apples, White Balsamic Reduction

Mixed Green Salad (VG) (GF)
Cucumber, Cherry Tomatoes, Carrot Curls, Feta Crumble, Candied Pecan, White Balsamic Vinaigrette

Tomato Mozzarella (V) (GF)
Whipped Burrata, Fresh Mozzarella, Roma Tomatoes, Heirloom Cherry Tomatoes, Frisee, Olive Oil, Balsamic, Cracked Black Pepper, Sea Salt

Cucumber & Melon (V) (GF)
English Cucumber Tuille, Cantaloupe Sphere, Pickled Onion, Creamy Ricotta, Pistachio, Micro Intensity, Frisee, Chile Threads, Honey Lime Dressing

Entrées

Butter Seared Beef Tenderloin (GF)
Burgundy Demi-Glace, Truffle Whipped Yukon Potatoes, Jumbo Asparagus, Baby Carrot, Tomato Confit

Burgundy Braised Beef Short Rib (GF)
Fork Crushed New Potatoes, Braising Jus, Harvest Market Vegetables

Seared Salmon (GF)
Yuzu Beurre Blanc, Lemon Pepper Fingerling Potatoes, Corn Succotash, Jumbo Asparagus Halves, Piquillo Pepper

Frenched Chicken Breast (GF)
Mushroom Beurre Monte, Braised Leek Au Gratin Potato, Jumbo Asparagus, Baby Carrot, Crimini Mushroom

Baked Vegetable Wellington (V)
Red Pepper Coulis, Olive Oil Whipped Potatoes, Seasonal Vegetables, Balsamic Glaze

Seared Vegan Cannellini Bean Cake (V) (GF)
Sundried Tomato Puree, Garlic Fingerling Potatoes, Seasonal Vegetables



Beverages

Soft Drinks | $6 Each
Based On Consumption

Marys, Mimosas And Mocktails*
Unlimited Traditional Bloody Marys | House Champagne Mimosas | Seasonal Mocktail
Soft Drinks | Regular And Sparkling Mineral Waters & Juices

Seasonal Mocktails *(Choose One)*

Cider-Cucumber Fizz
Unfiltered Apple Cider, Fever Tree Cucumber Tonic, Apple Slice Garnish

Sparkling Citrus Pom Mocktail
Pomegranate Juice, San Pellegrino Limonata, Lemon Wheel Garnish

The Cucumber Lemonade
Cucumber Juice, San Pellegrino Limonata, Cucumber Ribbon Garnish

Three (3) Hours • $42 per person

Hosted Premium Bar*
Featuring Our Premium Selection Of Liquors | Domestic And Imported Beers
Selection Of House Wine | Regular And Sparkling Mineral Waters
Soft Drinks | Juices And Mixers

Three (3) Hours • $54 per person

Hosted Beer & Wine Bar*
Featuring Our Selection Of House Wine | Domestic And Imported Beers
Soft Drinks | Regular And Sparkling Mineral Waters

Three (3) Hours • $46 per person

*bartender fee required at $250.00 per bar, plus tax

PLATED DINNER PACKAGE

$229 Per Person + tax and service charge

WEDDING CEREMONY

See page 5

RECEPTION VENUE INCLUSIONS

- Five (5) Hour Reception
- Round Tables With House Chairs
- Linen And Napkins
- Uniformed Service Staff With Designated Banquet Manager
- Fine China, Flatware, Glassware And Serving Pieces
- Appropriately Sized Wood Dance Floor
- Stage Risers For Band Or DJ

THE HOSTED BAR

A Fully Stocked Bar Will Be Open Throughout The Cocktail Reception & Dinner Featuring Our Premium Brand Liquors, House Wine, Imported And Domestic Beers, Soft Drinks, Bottled Water, Juices And Mixers.

Bartender(s) Included

Based On Five (5) Hours Including Cocktail Reception And Dinner Reception

COCKTAIL RECEPTION

Tray Passed Red And White House Wine
Choice Of Three (3) Tray Passed Hors D'oeuvres Or
Imported and Domestic Cheese and Charcuterie Board

THREE COURSE PLATED DINNER MENU

- Salad Course
- Entrée Course*
- Wedding Cake
- Freshly Baked T-Bones Artisan Bread Board
- Tableside Coffee And Hot Tea Service
- Tableside Still And Sparkling Bottled Water Service

*Entrée Guidelines:
All guests are served the same salad course. Entrée can be a Duet Entrée served to all guests OR an Entrée choice offered to your guests. If offering Entrée choice - Maximum of three (3) entrée choices offered to your guests in advance. Guarantee count of each selection is due 7 business days in advance. Guest entrée selection must be identified on a place card provided by the host



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



CHAMPAGNE TOAST

A Glass Of Signature Sparkling Wine
Is Offered To All Guests For A Traditional Toast



ENCORE GLOBAL

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. If Your Vendors Require Additional Power, Encore Will Provide A Quote Based On Their Needs



ACCOMMODATIONS

One (1) Night Complimentary Hotel Stay For The Wedding Couple

MENU TASTING

Complimentary Menu Tasting For The Wedding Couple

PLATED DINNER MENU

Hors D'oeuvres

Choice of Five

Cold Savories

Caprese Brochette GF V
Fresh Mozzarella, Cherry Tomato, Basil, Balsamic

Avocado Goat Cheese Truffle
Pistachio, Lavosh

Hummus Cup
Baby Carrot, English Cucumber, Heirloom Cherry Tomato Pick, Evoo

Truffle Deviled Egg
Cherry Tomato Slice, Scallion

Ahi Tuna Taco
Yuzu Guacamole, Micro Cilantro

Salmon Caviar Blini
Lemon Crème, Chive

Smoked Salmon
Savory Tart, Cream Cheese, Caper, Dill

Jumbo Lump Crab Salad
Beetroot Tart, Micro Parsley

Shrimp Cocktail Shooter GF
Brandied Cocktail Sauce, Lemon

Warm Savories

Artichoke Beignet
Truffle Aioli

Mushroom Croquette
Dried Shitake Mushroom, Mushroom Crème

Chorizo Stuffed Dates GF
bacon wrapped

Sesame Chicken Bite
Orange Glaze

Mini Beef Slider
Herb Aioli, Cheddar Cheese, Caramelized Onions, Pretzel Roll

Carne Asada Cup
Toy Peppers

Candied Apple Pork Belly Skewer
Chive

Seared Lamb Chops

Crab Cakes
Lemon Dill Tartar Sauce

Bacon Wrapped Jumbo Diver Scallop
Red Pepper Aioli, Micro Arugula

Cuban Spring Roll
Cornichon Dijon Aioli

Vegetable Shumai
Sweet Soy Aioli

Shrimp Shumai
Sweet Soy Aioli

Fire Cracker Shrimp
Crispy Rice Noodles

Salads

The Caesar Heart V
Whole Hearts Of Romaine, Shaved Parmesan, Ciabatta Croutons, Classic Dressing

Roasted Brussels Sprouts & Pancetta GF
Red Pepper Coulis, Butter Lettuce, Montchevre, Walnuts Honey Crisp Apples, White Balsamic Reduction

Mixed Green Salad V GF
Cucumber, Cherry Tomatoes, Carrot Curls, Feta Crumble, Candied Pecan, White Balsamic Vinaigrette

Tomato Mozzarella V GF
Whipped Burrata, Fresh Mozzarella, Roma Tomatoes, Heirloom Cherry Tomatoes, Frisee, Olive Oil, Balsamic, Cracked Black Pepper, Sea Salt

Cucumber & Melon V GF
English Cucumber Tuille, Cantaloupe Sphere, Pickled Onion, Creamy Ricotta, Pistachio, Micro Intensity, Frisee, Chile Threads, Honey Lime Dressing

Entrées

(Preselected Choice)

Butter Seared Beef Tenderloin GF
Burgundy Demi-Glace, Truffle Whipped Yukon Potatoes, Jumbo Asparagus, Baby Carrot, Tomato Confit

Red Wine Braised Beef Short Ribs GF
Mascarpone Potato Purée, Roasted Brussels Sprouts, Thumbelina Carrots, Horseradish Gremolata

Seared Sea Bass GF
Chablis Fumet, Saffron Risotto, Dehydrated Tomato Wedge, Broccolini Tip, Pistachio

Seared Salmon GF
Yuzu Beurre Blanc, Lemon Pepper Fingerling Potatoes, Corn Succotash, Jumbo Asparagus Halves, Piquillo Pepper

Pesto Feta Crusted Chicken Breast GF
Parsley Veloute, Farro Risotto, Haricot Vert, Baby Turnip, Baby Carrot

Frenched Chicken Breast GF
Mushroom Beurre Monte, Braised Leek Au Gratin Potato, Jumbo Asparagus, Baby Carrot, Crimini Mushroom

Baked Vegetable Wellington V
Red Pepper Coulis, Olive Oil Whipped Potatoes, Seasonal Vegetables, Balsamic Glaze

Seared Vegan Cannellini Bean Cake VG GF
Sundried Tomato Puree, Garlic Fingerling Potatoes, Seasonal Vegetables

Duet

Braised Beef Short Rib & Seared Salmon GF
Root Vegetable Risotto, Harvest Market Vegetables

Balsamic Marinated Hangar Steak & Garlic and Parsley Prawns GF
Balsamic Reduced Demi-Glace, White Wine Butter Reduction, Brussels Sprouts Whipped Yukon Potatoes, Roasted Red Pepper, Sunburst Squash

Filet & Lobster • **+ 24** per person GF
Lemon Herb Butter Poached Maine Lobster Tail, Beef Tenderloin With Red Wine Sauce, Roasted Potatoes And Harvest Market Vegetables

BUFFET DINNER PACKAGE

$229 Per Person + tax and service charge

WEDDING CEREMONY

See page 5

RECEPTION VENUE INCLUSIONS

- Five (5) Hour Reception
- Round Tables With House Chairs
- Linen And Napkins
- Uniformed Service Staff With Designated Banquet Manager
- Fine China, Flatware, Glassware And Serving Pieces
- Appropriately Sized Wood Dance Floor
- Stage Risers For Band Or DJ

THE HOSTED BAR

A Fully Stocked Bar Will Be Open Throughout The Cocktail Reception & Dinner Featuring Our Premium Brand Liquors, House Wine, Imported And Domestic Beers, Soft Drinks, Bottled Water, Juices And Mixers.

Bartender(s) Included

Based On Five (5) Hours Including Cocktail Reception And Dinner Reception

COCKTAIL RECEPTION

Tray Passed Red And White House Wine
Choice Of Three (3) Tray Passed Hors D'oeuvres or Imported and Domestic Cheese and Charcuterie Board

BUFFET DINNER MENU

- Soup & Salad (choice of two)
- Entrée (choice of three)
- Side (choice of three)
- Freshly baked t-bones artisan bread basket
- 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



CHAMPAGNE TOAST

A Glass Of Signature Sparkling Wine
Is Offered To All Guests For A Traditional Toast



ENCORE GLOBAL

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. If Your Vendors Require Additional Power, Encore Will Provide A Quote Based On Their Needs



ACCOMMODATIONS

One (1) Night Complimentary Hotel Stay For The Wedding Couple

MENU TASTING

Complimentary Menu Tasting For The Wedding Couple

BUFFET DINNER MENU

Hors D'oeuvres

Choice of Five

Cold Savories

Caprese Brochette GF V
Fresh Mozzarella, Cherry Tomato, Basil, Balsamic

Avocado Goat Cheese Truffle
Pistachio, Lavosh

Hummus Cup
Baby Carrot, English Cucumber, Heirloom Cherry Tomato Pick, Evoo

Truffle Deviled Egg
Cherry Tomato Slice, Scallion

Ahi Tuna Taco
Yuzu Guacamole, Micro Cilantro

Salmon Caviar Blini
Lemon Crème, Chive

Smoked Salmon
Savory Tart, Cream Cheese, Caper, Dill

Jumbo Lump Crab Salad
Beetroot Tart, Micro Parsley

Shrimp Cocktail Shooter GF
Brandied Cocktail Sauce, Lemon

Warm Savories

Artichoke Beignet
Truffle Aioli

Mushroom Croquette
Dried Shitake Mushroom, Mushroom Crème

Chorizo Stuffed Dates GF
bacon wrapped

Sesame Chicken Bite
Orange Glaze

Mini Beef Slider
Herb Aioli, Cheddar Cheese, Caramelized Onions, Pretzel Roll

Carne Asada Cup
Toy Peppers

Candied Apple Pork Belly Skewer
Chive

Seared Lamb Chops

Crab Cakes
Lemon Dill Tartar Sauce

Bacon Wrapped Jumbo Diver Scallop
Red Pepper Aioli, Micro Arugula

Cuban Spring Roll
Cornichon Dijon Aioli

Vegetable Shumai
Sweet Soy Aioli

Shrimp Shumai
Sweet Soy Aioli

Fire Cracker Shrimp
Crispy Rice Noodles

Soups

Potato Leek Soup V GF
Olive Oil, Sour Cream, Chives

Tuscan Pasta Fagioli
Fregola Pasta, Italian Sausage, Baby Kale, Cannellini Bean, Carrot, Parmesan, Parsley

Seafood Chowder GF
Fingerling Potato, Lobster Meat, Bay Scallop, Rock Shrimp, Tarragon, Fine Herbs

Salads

Caesar Salad V
Romaine Lettuce, Shaved Asiago, Garlic Croutons, Caesar Dressing

Assorted Mixed Green Salad GF VG
cucumber, tomato, carrots, ranch, balsamic and italian dressings

Buffalo Mozzarella And Beefsteak Tomatoes V GF
Fresh Basil, Evoo

Cucumber & Melon V GF
English Cucumber Tuille, Cantaloupe Sphere, Pickled Onion, Creamy Ricotta, Pistachio, Micro Intensity, Frisee, Chile Threads, Honey Lime Dressing

Quinoa And Kale Salad VG GF
Lentils, Avocado, Red Onion, Cilantro-Lime Vinaigrette

Fresh Seasonal Fruit Salad With Citrus Mint Glaze VG GF

Entrées

Balsamic Marinated Flank Steak GF DF
Chimichurri

6 Hour Short Rib GF DF
Natural Jus, Caramelized Onion, Roasted Tomato Wedge, Parsley

Seared Sea Bass GF
Tomato Olive Tapenade, Fennel Jus
Lemon Pepper Sea Bass, Dill Veloute, Melted Leeks

Herb Seared Chicken Breast GF DF
Rosemary Chicken Jus, Sautéed Mushroom & Artichoke

Vegan Shepherd's Pie VG GF
Impossible Plant Protein, Olive Oil Whipped Potatoes

Sides

Truffle Oil Whipped Yukon Potatoes V
Fine Herbs

White Cheddar Mac and Cheese V

Herb Potato Gratin V GF

Multigrain Rice Pilaf VG GF

Truffle Salted Large Asparagus & Baby Carrot VG GF
Campari Tomatoes on the Vine

Maple Glazed Brussels Sprouts V GF
Toy Pepper Rings

Basil Infused Oil Sautéed Vegetable Medley VG GF
Snap Peas, Broccolini Tips, Yellow Squash, Heirloom Cherry Tomatoes

FOOD STATIONS DINNER PACKAGE

$239 Per Person + tax and service charge

WEDDING CEREMONY

See page 5

RECEPTION VENUE INCLUSIONS

- Five (5) Hour Reception
- Round Tables With House Chairs
- Linen And Napkins
- Uniformed Service Staff With Designated Banquet Manager
- Fine China, Flatware, Glassware And Serving Pieces
- Appropriately Sized Wood Dance Floor
- Stage Risers For Band Or DJ

THE HOSTED BAR

A Fully Stocked Bar Will Be Open Throughout The Cocktail Reception & Dinner Featuring Our Premium Brand Liquors, House Wine, Imported And Domestic Beers, Soft Drinks, Bottled Water, Juices And Mixers.

Bartender(s) Included

Based On Five (5) Hours Including Cocktail Reception And Dinner Reception

COCKTAIL RECEPTION

Tray Passed Red And White House Wine
Choice Of Five (5) Tray Passed Hors D'oeuvres or
Imported and Domestic Cheese and Charcuterie Board

FOOD STATIONS DINNER MENU

- Salad Display (choice of two)
- Live Action Carving Stations* (choice of two)
- Steakhouse style accompaniments (choice of two)
- Pasta/Risotto Bar (choice of two)
- Freshly Baked T-Bones Artisan Bread Basket
- Tableside Coffee And Hot Tea Service
- Tableside Still And Sparkling Bottled Water Service

*Uniformed Chef Fees included



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



CHAMPAGNE TOAST

A Glass Of Signature Sparkling Wine
Is Offered To All Guests For A Traditional Toast



ENCORE GLOBAL

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. If Your Vendors Require Additional Power, Encore Will Provide A Quote Based On Their Needs



ACCOMMODATIONS

One (1) Night Complimentary Hotel Stay For The Wedding Couple

MENU TASTING

Complimentary Menu Tasting For The Wedding Couple

FOOD STATION DINNER MENU

Hors D'oeuvres

Choice of Five

Cold Savories

Caprese Brochette GF V
Fresh Mozzarella, Cherry Tomato, Basil, Balsamic

Avocado Goat Cheese Truffle
Pistachio, Lavosh

Hummus Cup
Baby Carrot, English Cucumber, Heirloom Cherry Tomato Pick, Evoo

Truffle Deviled Egg
Cherry Tomato Slice, Scallion

Ahi Tuna Taco
Yuzu Guacamole, Micro Cilantro

Salmon Caviar Blini
Lemon Crème, Chive

Smoked Salmon
Savory Tart, Cream Cheese, Caper, Dill

Jumbo Lump Crab Salad
Beetroot Tart, Micro Parsley

Shrimp Cocktail Shooter GF
Brandied Cocktail Sauce, Lemon

Warm Savories

Artichoke Beignet
Truffle Aioli

Mushroom Croquette
Dried Shitake Mushroom, Mushroom Crème

Chorizo Stuffed Dates GF
bacon wrapped

Sesame Chicken Bite
Orange Glaze

Mini Beef Slider
Herb Aioli, Cheddar Cheese, Caramelized Onions, Pretzel Roll

Carne Asada Cup
Toy Peppers

Candied Apple Pork Belly Skewer
Chive

Seared Lamb Chops

Crab Cakes
Lemon Dill Tartar Sauce

Bacon Wrapped Jumbo Diver Scallop
Red Pepper Aioli, Micro Arugula

Cuban Spring Roll
Cornichon Dijon Aioli

Vegetable Shumai
Sweet Soy Aioli

Shrimp Shumai
Sweet Soy Aioli

Fire Cracker Shrimp
Crispy Rice Noodles

Salad Display

Classic Caesar V
Hearts of Romaine, Aged Parmesan, Herb Croutons, Classic Dressing

Italian Chop Salad
Mesclun Greens, Radicchio, Salami, Provolone, Grilled Artichoke, Kalamata Olives, Roasted Tomato, Ciabatta Crouton, Lemon Oregano Vinaigrette

Caprese Salad V GF
Heirloom Cherry Tomato, Ciliegine Mozzarella, Basil Chiffonade, Evoo, Balsamic, Sea Salt, Cracked Black Pepper

Elote Salad V GF
Charred Corn, Cotija, Lime

Nopales Salad V GF
Chopped Romaine, Black Bean, Tortilla Crisps, Queso Fresco, Honey Chile Vinaigrette

Campanelle Salad V
Creamy Cheddar Dressing, Campanelle Pasta, Grilled Scallion, Aged Diced Cheddar, Sweet Green Pea, Diced Red Pepper

LIVE ACTION CARVING STATIONS

New York Striploin GF
Peppercorn Brandy Demi-Glaze

Whole-Roasted Tenderloin Of Beef GF
Sauce Béarnaise

Tomahawk Ribeye Steaks GF DF
House Made Steak Sauce

Roasted Lamb Rack GF DF
Traditional Mint Sauce

Citrus Brined Rotisserie Style Chicken GF
Citrus Jus

Peking Duck
Orange Sauce, Pickled Radish, Steamed Buns

Crispy Pork Belly Lechon DF
Sweet Vinegar Soy Dipping Sauce

Maple Cured Whole Alaskan Salmon Filet GF DF
Lemon-Garlic Aioli

Prosciutto Wrapped Pork Tenderloin
Dijon Demi Glace

STEAKHOUSE STYLE ACCOMPANIMENTS

Truffle Oil Whipped Yukon Potatoes V GF
Fine Herbs

Wedge Cut French Fries VG DF
Garlic Herb Aioli

Charred Broccolini VG DF
Lemon Oil, Roasted Red Pepper

Truffle Salted Large Asparagus & Baby Carrot VG DF
Campari Tomatoes on the Vine

Herb Potato Gratin V GF

Multigrain Rice Pilaf

Maple Glazed Brussels Sprouts VG GF
Toy Pepper Rings

Basil Infused Oil Sautéed Vegetable Medley VG GF
Snap Peas, Broccolini Tips, Yellow Squash, Heirloom Cherry Tomatoes

PASTA/RISOTTO BAR

Includes Red Pepper Flakes & Parmesan Cheese

Chicken Marsala Pasta
Grilled Diced Chicken, Marsala Sauce, Cavatappi Pasta, Shitake & Crimini Mushrooms

Chicken Alfredo Pasta
Grilled Diced Chicken, Alfredo Sauce, Penne Pasta, Grated Parmesan

Cheese Ravioli V
Vodka Sauce, Fried Basil, Pignoli, Shaved Parmesan, Fine Herbs

Pipette Pasta
with shrimp and scallops a la vodka and parmesan

Lobster Ravioli
Whipped Ricotta, Tarragon Creamy Tomato Sauce, Braised Fennel

Porcini Risotto V GF
Porcini Mushroom, Parmesan, Garlic, Shallots

Saffron Chicken & Andouille Risotto GF
Red Onion, Sweet Peas, Artichoke

WEDDING CAKE

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

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



ALCOHOL ENHANCEMENT

- Bailey's
- Chambord
- Champagne
- Kahlua
- Limoncello
- Rum

FRESH FRUIT FILLING

- Strawberries
- Bananas
- Raspberries
- Blueberries
- Blackberries

Dessert table can replace a traditional wedding cake. Inquire with your Catering Manager for details.



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 With Wedding Package

STILL AND SPARKLING BOTTLED WATER

SOFT DRINKS
Pepsi | Diet Pepsi | Starry | Ginger Ale
Club Soda | Tonic Water | Red Bull

JUICES
Orange | Grapefruit | Cranberry | Pineapple

PREMIUM LIQUOR
Tito's Vodka | Tanqueray Gin | Jack Daniel's Tennessee Whiskey
Chivas Regal Scotch Whiskey | Captain Morgan Rum
Codigo 1530 Blanco Tequila

HOUSE WINE
Chardonnay | Sauvignon Blanc | Róse | Pinot Noir
Cabernet Sauvignon | Sparkling Wine

AMERICAN LAGERS
Bud Light | Michelob Ultra | Assorted Hard Seltzers

IMPORTED STYLES AND CRAFT
Corona | Goose Island Ipa | Stella Artois
Golden Road Belgian White



BAR ENHANCEMENTS
Based On Full Guarantee Guest Count

SUPER PREMIUM LIQUOR • $12 per person
Grey Goose Vodka | Bombay Sapphire Gin | Diplomatico Reserve | Johnnie Walker Black
Captain Morgan Rum | Marker's Mark Bourbon | Casamigos Tequila

CORDIALS
Baileys | Grand Marnier | Kahlua | Amaretto Courvoisier

BAR EXTENSION
One (1) Hour Extension | $10 per person

TABLESIDE WINE
Our Professional Service Staff Will Pour Wine Tableside Throughout Meal Service During Your Reception. Priced Per Bottle, Based On Wines Selected. Current Wine List Available Upon Request.

Wedding Package price will be reduced by $35 per person for minors age 13-20 years old.

SIGNATURE COCKTAIL
A custom signature cocktail served at the bar available upon request.
Additional charges may apply based on cocktail inclusions.



ENHANCEMENTS

RECEPTION EXTENSION
$500 Per Hour Past Five (5) Hours

VENDOR MEALS
Chef Choice Hot Entrée • $60 Per Person

CHILDREN'S MEALS
12 And Under • $30 Per Child
Fresh Fruit Plate, Chicken Fingers With French Fries, Ketchup & Ranch, Wedding Cake, Juice or Soda

ADDITIONAL HORS D'OEUVRES
$10 Per Person, Per Selection

LATE NIGHT SNACKS
$10 Each, Minimum Order Of 50 Pieces Per Selection

- Truffle Parmesan French Fries (V) (GF)
- Sweet Potato Tots (V) (GF)
- Pretzel Bites With Mustard Or Cheese (V)
- Deep Fried Oreos (V)
- Cheesecake Lollipops (V)
- Chocolate Chip Cookies & Milk Shooter (V)
- Grilled Cheese & Tomato Soup Shooter (V)
- Crunchy Fried Pickles With Garlic Aioli (V)
- Signature Pretzel Bread Sliders With Butterkase Cheese, Dijon Aioli, Caramelized Onion, Sweet Pickle
- Hand Dipped Chicken Tenders With Buttermilk Ranch Dip/ Honey Mustard

RECEPTION DISPLAYS
Seasonal California Harvest Fruits • $16 Per Guest (VG) (GF)
Chef's Selection Of Fresh Harvested Sun-Ripened Fruits And Berries

Imported and Domestic Cheese (V) (GF)
and Charcuterie Display • $35 Per Guest
Served With Citrus Cured Olives, Fire Roasted Peppers, Grain Mustard, House Made Flatbreads, Crackers, Sliced Baguette, Preserves And Marmalades

Sushi Bar • $45 Per Guest
Minimum Order Of 100 Guests
Assorted Sushi And Nigiri
Displays Served With Soy Sauce, Wasabi, Pickled Ginger And Chopsticks
Make It Live Action! Sushi Chef Is Available Upon Request At $500 Each
(1 Chef Per 100 Guests)

WEDDING FAVORS
Macarons • $8 Per Person
Custom Package Of Two (2)
Macarons To Coordinate With Your Wedding Colors

Custom Cookies • $10 Per Person
Custom Decorated Cookie
With Your Monogram or Design, Tied With A Bow

Strawberries • $16 Per Person
Custom Package Of Two (2)
Long Stem Chocolate Covered Strawberries

DESSERTS
Dessert Table • $20 Per Person
Total Of (3) Pieces Per Guest,
All 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

Sundae Bar • $20 Per Person
Two (2) Ice Cream Flavors, With The Following Toppings: Chocolate Chips, Crushed Oreos, Mini M&Ms, Fresh Berries, Sliced Almonds, Whipped Cream, Maraschino Cherries, Chocolate Sauce, Rainbow Sprinkles
Attendant Fee of $250 Per 100 Guests

ADDITIONAL ENHANCEMENTS
Our Team Loves To Customize! If You Have A Request Not Listed On Our Menus, Just Ask!

PREFERRED PARTNERS

All weddings are required to hire a wedding planner/coordinator, please see below for recommendations. To ensure your day is stress free, seamless and aligns with Red Rock Resort service standards and expectations, the Resort is required to approve your wedding planner/coordinator and all hired vendors prior to booking if they are not listed on our preferred partners list

WEDDING PLANNERS & COORDINATORS

Scheme Events
Tara Federico • 702.327.0178
tara@schemeevents.com

Ashley Creative Events
Ashley Thompson • 702.994.9957
ashley@ashleycreativeevents.com

Angelica Rose Weddings & Events
Angelica McDonnell • 702.324.7366
angelica@angelicaroseevents.com

Tara Marie Events
Tara Dugan • 702.373.3470
tara@taramarieevents.com

I Do Details
Lia Pickering • 702.354.0751
lia@idodetailslv.com

EVENT DÉCOR AND FLORAL

Sara Lunn Floral Studio
Sara Lunn • 703.431.4186
sara@saralunn.com

Buzz
Debby Felker • 702.844.0433
dfelker@itsbuzzworthy.com

Byanca's Event Décor
Perla Casillas • 702.891.5225
pcasillas@byancaseventdecor.com

Roots Flowers & Events
Stacey • 702.672.9477
stacey@rootsflowersandevents.com

Naakiti Floral Design
Randi Garrett • 702.385.5484
info@naakitifloral.com

OFFICIANTS

Peachy Keen Unions
Angie Kelly • 702.812.0860
angie@peachykeenunions.com

Wedding Vows Las Vegas
Rev Judy Irving • 702.240.1866
judy@weddingvowslasvegas.com

Wanda's Weddings
Wanda Tracey • 702.203.9852
wanda.tracey@wandaslasvegasweddings.com

DJ & ENTERTAINMENT

Ultra Events
Shai Peri • 702.613.7007
bookings@ultradjs.com

DJ Joe Maz
DJ Joe Maz • 612.636.3756
djjoemaz@gmail.com

DJ Mo Blvd
DJ Mo • 314.409.3589
djmoblvd@gmail.com

Premiere Wedding Music
Crystal Yuan • 702.217.3002
crystal@premiereweddingmusic.com

New Moon Entertainment
Matthew Gucu • 702.339.1765
matt@newmoonentertainment.net

David Perrico Music
David Perrico • dperrico3@mac.com

PHOTOGRAPHY / VIDEOGRAPHY / PHOTOBOOTHS

Kristen Marie Weddings & Portraits
Kristen Solis • 702.285.9588
kristen@kristenmarieweddings.com

Chernogorov Photography
Liliya & Albert Chernogorov • 310.779.0696
contact@chernogorovwed.com

Susie and Will Photography
Susie Qui • 702.533.7520
susie@susieandwill.com

Amber & Co Photography
Amber Miller • 412.708.8083
studio@amberandcophoto.com

AltF Photography
Dalisa Cooper • 702.860.3653
info@ALTF.com

Andoni Garcia Films
Andoni Garcia • andonigarciafilms@gmail.com

Saffron Sky Films
Victor • 909.615.8165
info@saffronskyfilms.com

Smash Booth
Jason Whaley • 702.430.6062
sales@smashbooth.net



TERMS

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

A twenty-four percent (24%) 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

Resort 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 the resort 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.

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** DF
Vegetarian / Semi-Vegetarian V • **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; maximum of three (3) pre-selected entrée choices; 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.
Additional deposit of 25% of estimated total is due 1 month prior to arrival.
Final payment for remaining balance is due 7 days prior to arrival.

INSURANCE

All weddings are required to obtain event insurance. The Resort can supply recommendations for coverage or you can obtain through your provider.

ENCORE GLOBAL

Vendor power package is included with your wedding reception and 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. If your vendors require additional power, Encore will provide a quote based on their needs

Encore Global is the exclusive provider for all rigging and power services. Should the Group choose to use a different audio visual provider, based on scope of work a Technical Coordinator may be required during the load-in and load-out of your event. This position's main responsibility is to maintain hotel standards and guidelines with the load-in and load-out of the event. The rate for this position is $108.00 per hour at a 4-hour minimum; overtime past 8 hours will be billed at $162.00 per hour. Outside Vendors providing large rentals, décor or equipment are required to order a Freight Elevator Operator through Encore for the load-in and load-out of their event. The price for the elevator operator is $108.00 per hour (4-hour minimum). Full Policies and Procedures are listed on the Resort's website. Call Encore Global for a detailed quote.

