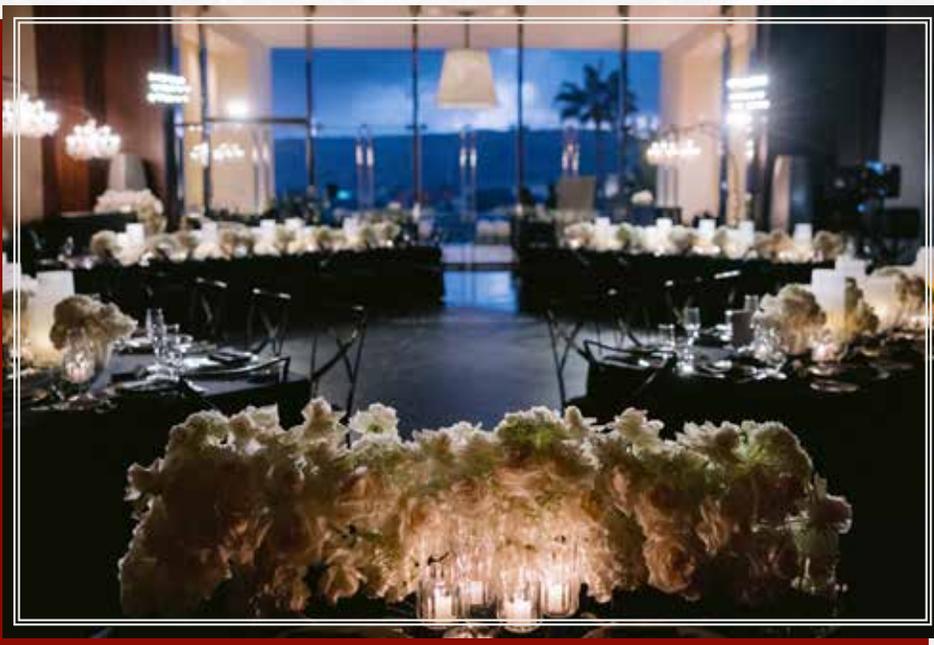




**red rock**<sup>SM</sup>

CASINO • RESORT • SPA

**WEDDINGS 2025-2026**



## 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

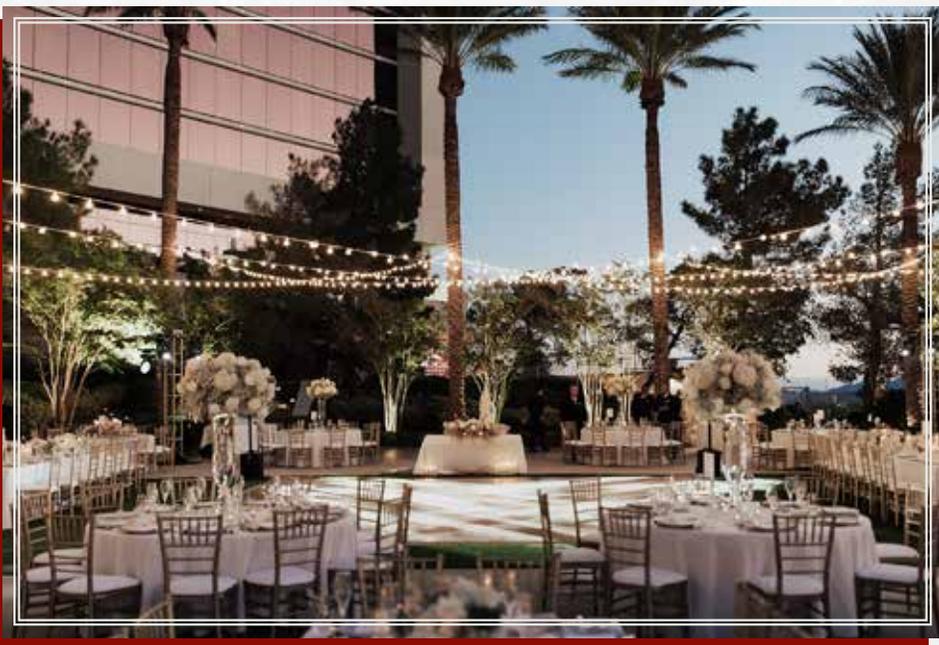
[CLICK HERE FOR PHOTO GALLERY](#)

### 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 BALLROOMS

- 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 Lavalier 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

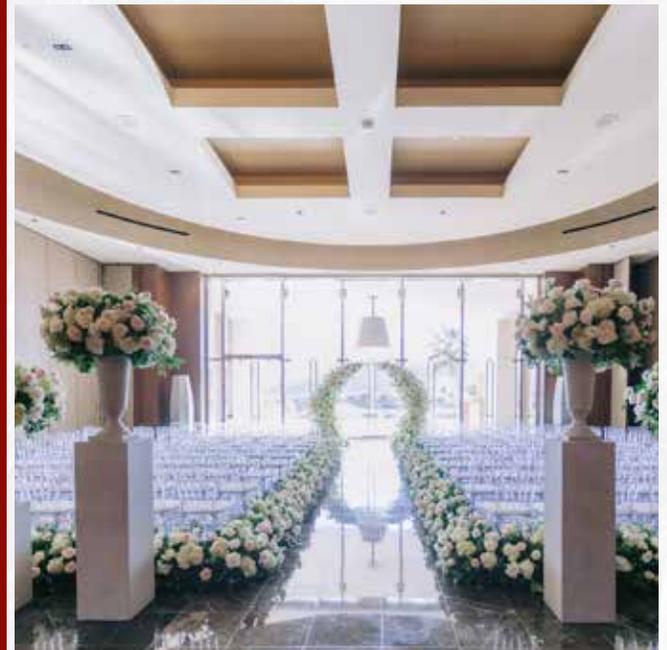
Fruit Infused Water, Lemonade And Iced Tea

### 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 GF**

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

## 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

### 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

### 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

## WEDDING PACKAGES 2025-2026

ALL PRICES LISTED ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES 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

\*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

### 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



### 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 Three

### 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

### Warm Savories

#### Artichoke Beignet

Truffle Aioli

#### Mushroom Croquette

Dried Shiitake 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

#### Salmon Caviar Blini

Lemon Crème, Chive

#### Smoked Salmon

Savory Tart, Cream Cheese, Capers, Dill

#### Jumbo Lump Crab Salad

Beetroot Tart, Micro Parsley

#### Shrimp Cocktail Shooter **GF**

Brandied Cocktail Sauce, Lemon

#### 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

## 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

## Duet

#### Braised Beef Short Rib & Seared Salmon **GF**

Root Vegetable Risotto, Harvest Market Vegetables

#### Balsamic Marinated Hangar Steak & **GF**

#### Garlic and Parsley Prawns

Balsamic Reduced Demi-Glace, White Wine Butter Reduction, Brussels Sprouts Whipped Yukon Potatoes, Roasted Red Pepper, Sunburst Squash

#### 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

#### 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

#### 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 Three

### 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

### Warm Savories

#### Artichoke Beignet

Truffle Aioli

#### Mushroom Croquette

Dried Shiitake 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

#### Salmon Caviar Blini

Lemon Crème, Chive

#### Smoked Salmon

Savory Tart, Cream Cheese, Capers, Dill

#### Jumbo Lump Crab Salad

Beetroot Tart, Micro Parsley

#### Shrimp Cocktail Shooter **GF**

Brandied Cocktail Sauce, Lemon

#### 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

## 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

#### Seafood Chowder **GF**

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

#### 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, Broccoli 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

## Warm Savories

### Artichoke Beignet

Truffle Aioli

### Mushroom Croquette

Dried Shiitake 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

### Salmon Caviar Blini

Lemon Crème, Chive

### Smoked Salmon

Savory Tart, Cream Cheese, Capers, Dill

### Jumbo Lump Crab Salad

Beetroot Tart, Micro Parsley

### Shrimp Cocktail Shooter **GF**

Brandied Cocktail Sauce, Lemon

### 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-Graze

### 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 **GF DF**

### Salmon Filet

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 PACKAGES 2025-2026

ALL PRICES LISTED ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

# 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



## 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

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

# 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 | Rose | 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](mailto:tara@schemeevents.com)

### Ashley Creative Events

Ashley Thompson • 702.994.9957  
[ashley@ashleycreativeevents.com](mailto:ashley@ashleycreativeevents.com)

### Angelica Rose Weddings & Events

Angelica McDonnell • 702.324.7366  
[angelica@angelicaroseevents.com](mailto:angelica@angelicaroseevents.com)

### Tara Marie Events

Tara Dugan • 702.373.3470  
[tara@taramarieevents.com](mailto:tara@taramarieevents.com)

### I Do Details

Lia Pickering • 702.354.0751  
[lia@idodetailslv.com](mailto:lia@idodetailslv.com)

## EVENT DÉCOR AND FLORAL

### Sara Lunn Floral Studio

Sara Lunn • 703.431.4186  
[sara@saralunn.com](mailto:sara@saralunn.com)

### Buzz

Debby Felker • 702.844.0433  
[dfelker@itsbuzzworthy.com](mailto:dfelker@itsbuzzworthy.com)

### Byanca's Event Décor

Perla Casillas • 702.891.5225  
[pcasillas@byancaseventdecor.com](mailto:pcasillas@byancaseventdecor.com)

### Roots Flowers & Events

Stacey • 702.672.9477  
[stacey@rootsflowersandevents.com](mailto:stacey@rootsflowersandevents.com)

### Naakiti Floral Design

Randi Garrett • 702.385.5484  
[info@naakitifloral.com](mailto:info@naakitifloral.com)

## OFFICIANTS

### Peachy Keen Unions

Angie Kelly • 702.812.0860  
[angie@peachykeenunions.com](mailto:angie@peachykeenunions.com)

### Wedding Vows Las Vegas

Rev Judy Irving • 702.240.1866  
[judy@weddingvowslasvegas.com](mailto:judy@weddingvowslasvegas.com)

### Wanda's Weddings

Wanda Tracey • 702.203.9852  
[wanda.tracey@wandaslasvegasweddings.com](mailto:wanda.tracey@wandaslasvegasweddings.com)

## DJ & ENTERTAINMENT

### Ultra Events

Shai Peri • 702.613.7007  
[bookings@ultradjs.com](mailto:bookings@ultradjs.com)

### DJ Joe Maz

DJ Joe Maz • 612.636.3756  
[dijoemaz@gmail.com](mailto:dijoemaz@gmail.com)

### DJ Mo Blvd

DJ Mo • 314.409.3589  
[djmoblvd@gmail.com](mailto:djmoblvd@gmail.com)

### Premiere Wedding Music

Crystal Yuan • 702.217.3002  
[crystal@premiereweddingmusic.com](mailto:crystal@premiereweddingmusic.com)

### New Moon Entertainment

Matthew Gucu • 702.339.1765  
[matt@newmoonentertainment.net](mailto:matt@newmoonentertainment.net)

### David Perrico Music

David Perrico • [dperrico3@mac.com](mailto:dperrico3@mac.com)

## PHOTOGRAPHY / VIDEOGRAPHY / PHOTOBOOTHS

### Kristen Marie Weddings & Portraits

Kristen Solis • 702.285.9588  
[kristen@kristenmarieweddings.com](mailto:kristen@kristenmarieweddings.com)

### Chernogorov Photography

Liliya & Albert Chernogorov • 310.779.0696  
[contact@chernogorovwed.com](mailto:contact@chernogorovwed.com)

### Susie and Will Photography

Susie Qui • 702.533.7520  
[susie@susieandwill.com](mailto:susie@susieandwill.com)

### Amber & Co Photography

Amber Miller • 412.708.8083  
[studio@amberandcophoto.com](mailto:studio@amberandcophoto.com)

### AltF Photography

Dalisa Cooper • 702.860.3653  
[info@ALTF.com](mailto:info@ALTF.com)

### Andoni Garcia Films

Andoni Garcia • [andonigarciafilms@gmail.com](mailto:andonigarciafilms@gmail.com)

### Saffron Sky Films

Victor • 909.615.8165  
[info@saffronskyfilms.com](mailto:info@saffronskyfilms.com)

### Smash Booth

Jason Whaley • 702.430.6062  
[sales@smashbooth.net](mailto: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.



The logo for Red Rock Casino Resort & Spa. It features the words "red rock" in a bold, lowercase, sans-serif font. A thin horizontal line is positioned directly beneath the text. Below the line, the words "CASINO · RESORT · SPA" are written in a smaller, uppercase, sans-serif font, with small dots separating the words. The entire logo is centered at the bottom of the page.

**red rock**<sup>SM</sup>  
CASINO · RESORT · SPA