

*from ceremony to celebration,
your perfect wedding day
awaits you at atlantis*

wedding ceremony packages

included in the package

choice of decorated backdrop | ballroom up lighting | white aisle runner
theater seating | table for guest book | microphone for the ceremony
bluetooth audio patch for ceremony music

150 or fewer guests | \$1,500 300 or fewer guests | \$2,000 500 or fewer guests | \$3,000



luncheon wedding reception

included in the package

reception room for 5 hours, to conclude by 4pm | in-house centerpieces | dance floor
tables for guest book, gifts & wedding cake | champagne and sparkling cider toast
one night's stay in our atlantis premier room

the topaz – served luncheon

salads – choice of one salad

fresh spinach, romaine, cucumbers, sliced strawberries, mandarin oranges, candied walnuts, balsamic vinaigrette
quinoa and arugula, goat cheese, dried cranberries, candied walnuts, blood orange vinaigrette
fresh greens, tomato, cucumber, carrots, raspberry vinaigrette
butter lettuce, julienned pears and apples, honey-citrus vinaigrette
hearts of romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing
iceberg lettuce wedge, crumbled bacon, diced tomatoes, red onions, bleu cheese dressing

served entrée selections – choice of two entrées

tender charbroiled new york steak
roasted tenderloin of pork, sautéed shallots, wild mushrooms and marsala
chicken tropicale, mango salsa, ponzu glaze
pacific salmon, roasted red pepper and herb sauce
fire roasted vegetable ravioli, tomato basil sauce

accompaniments

yukon gold mashed potatoes
saffron wild rice pilaf
seasonal vegetable medley
freshly baked rolls and butter
coffee, decaf, specialty teas, and iced tea service

customized wedding cake from our award-winning pastry chef

50 guest minimum | \$60 per guest

luncheon wedding reception

included in the package

reception room for five hours, to conclude by 4 pm
in-house centerpieces | dance floor
tables for guest book, gifts and wedding cake
champagne and sparkling cider toast
one night's stay in our atlantis premier room

the amethyst – buffet luncheon

chilled items

tossed garden salad, choice of two dressings
mediterranean pasta salad
seasonal fruit salad

hot items

cabernet braised beef short ribs
chicken tropicale, mango salsa, ponzu glaze
pacific salmon, white wine beurre blanc, artichokes and capers
wild mushroom ravioli, porcini cream sauce

accompaniments

yukon gold mashed potatoes
seasonal vegetable medley
freshly baked rolls and butter
coffee, decaf, specialty teas, and iced tea service

customized wedding cake from our award-winning pastry chef

50 guest minimum | \$68 per guest

luncheon reception enhancement

cocktail hour

one hour of premium hosted bar
one hour of passed hors d'oeuvres, choice of three
50 guest minimum | \$28 per guest

chef-attended prime rib carving station

carved slow-roasted prime rib of beef au jus, creamy horseradish
50 guest minimum | \$15 per guest



dinner wedding reception

included in the package

reception room for five hours | in-house centerpieces | dance floor | tables for guest book, gifts and wedding cake

the sapphire mini package – served dinner

for less than 50 guests

salad – choice of one salad

fresh spinach, romaine, cucumbers, sliced strawberries, mandarin oranges, candied walnuts, balsamic vinaigrette
quinoa and arugula, goat cheese, dried cranberries, candied walnuts, blood orange vinaigrette
fresh greens, tomato, cucumber, carrots, raspberry vinaigrette
butter lettuce, julienned pears and apples, honey-citrus vinaigrette
hearts of romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing
romaine & iceberg lettuce, kalamata olives, red onions, feta cheese, croutons, red wine vinaigrette
iceberg lettuce wedge, crumbled bacon, diced tomatoes, red onions, bleu cheese dressing

served entrée selections – choice of two entrées

cabernet braised beef short ribs
steak Diane, brandied mushroom demi-glace
filet mignon, wild mushroom demi-glace
chicken roulade, porcini mushrooms, spinach, prosciutto, porcini cream sauce
shrimp scampi, garlic butter, white wine, shallots
pacific salmon, white wine beurre blanc, artichokes and capers
vegetable wellington (medley of roasted vegetables in a puff pastry)

accompaniments – choice of one starch

yukon gold mashed potatoes, roasted fingerling potatoes, twice-baked potato, or saffron wild rice pilaf
seasonal vegetable medley
freshly baked rolls and butter
coffee, decaf, specialty teas and iced tea service

customized wedding cake from our award-winning pastry chef

less than 50 guests | \$64



dinner wedding reception

included in the package

reception room for five hours | in-house centerpieces | dance floor | tables for guest book, gifts and wedding cake
champagne and sparkling cider toast | one night's stay in our atlantis premier room
one bottle of our house red and white wine on each dining table

the sapphire – served dinner

salad – choice of one salad

fresh spinach, romaine, cucumbers, sliced strawberries, mandarin oranges, candied walnuts, balsamic vinaigrette
quinoa and arugula, goat cheese, dried cranberries, candied walnuts, blood orange vinaigrette
fresh greens, tomato, cucumber, carrots, raspberry vinaigrette
butter lettuce, julienned pears and apples, honey-citrus vinaigrette
hearts of romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing
romaine & iceberg lettuce, kalamata olives, red onions, feta cheese, croutons, red wine vinaigrette
iceberg lettuce wedge, crumbled bacon, diced tomatoes, red onions, bleu cheese dressing

served entrée selections – choice of two entrées

cabernet braised beef short ribs
steak Diane, brandied mushroom demi-glace
filet mignon, wild mushroom demi-glace
chicken roulade, porcini mushrooms, spinach, prosciutto, porcini cream sauce
shrimp scampi, garlic butter, white wine, shallots
pacific salmon, white wine beurre blanc, artichokes and capers
vegetable wellington (medley of roasted vegetables in a puff pastry)

accompaniments – choice of one starch

yukon gold mashed potatoes, roasted fingerling potatoes, twice-baked potato, or saffron wild rice pilaf
seasonal vegetable medley
freshly baked rolls and butter
coffee, decaf, specialty teas and iced tea service

customized wedding cake from our award-winning pastry chef

50 guest minimum | \$90 per guest

All food and beverage menu items are subject to prevailing Nevada State sales tax and 21% service charge. Prices, items, taxes and fees are subject to change without notice and at management's discretion. Unused portion(s) of any package are non-transferable and non-refundable. Prices and packages are subject to change. If a bar is requested, a \$100 bartender fee, per bar will apply. Bar revenue must also exceed \$600 per bar, or client will pay the difference at a hosted price.



dinner wedding reception

included in the package

reception room for five hours | in-house centerpieces | dance floor
tables for guest book, gifts and wedding cake
champagne and sparkling cider toast | one night's stay in our atlantis premier room
one bottle of our house red and white wine on each dining table

the diamond – buffet dinner

chilled items

tossed garden salad, choice of two dressings
caprese salad with fresh mozzarella, heirloom tomatoes, fresh basil, balsamic vinaigrette
prawns on ice, cocktail sauce, fresh lemons
golden and red beets, shaved fennel, mint, goat cheese, balsamic vinaigrette
seasonal fruit salad

hot items

roasted tenderloin of pork, sautéed shallots, wild mushrooms and marsala
chicken roulade, porcini mushrooms, spinach, prosciutto, porcini cream sauce
pacific salmon, white wine beurre blanc, artichokes and capers
fire roasted vegetable ravioli, tomato basil sauce

chef-attended carving station

carved slow-roasted prime rib of beef au jus, creamy horseradish (*100 carver fee)

accompaniments

saffron wild rice pilaf
yukon gold mashed potatoes
seasonal vegetable medley
freshly baked rolls and butter
coffee, decaf, specialty teas and iced tea service

customized wedding cake from our award-winning pastry chef

50 guest minimum | *96 per guest

All food and beverage menu items are subject to prevailing Nevada State sales tax and 21% service charge. Prices, items, taxes and fees are subject to change without notice and at management's discretion. Unused portion(s) of any package are non-transferable and non-refundable. Prices and packages are subject to change. If a bar is requested, a \$100 bartender fee, per bar will apply. Bar revenue must also exceed \$600 per bar, or client will pay the difference at a hosted price.

dinner wedding reception

included in the package

reception room for five hours | in-house centerpieces | dance floor | tables for guest book, gifts and wedding cake
champagne and sparkling cider toast | one night's stay in our atlantis premier room | one bottle of our house red and white wine on each dining table

celebrate in style – served dinner

cocktail hour with appetizers

one hour premium hosted bar
prawns on ice, cocktail sauce, fresh lemon
charcuterie board, imported and domestic cheeses,
artisan baked breads and assorted dips

starters – choice of one salad or soup

hearts of romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing
iceberg lettuce wedge, crumbled bacon, diced tomatoes, red onions,
bleu cheese dressing
butter leaf lettuce, shaved fennel, pears, apples, sun-dried cranberries,
caramelized walnuts, honey citrus dressing
golden and red beets, shaved fennel, mint, goat cheese, balsamic vinaigrette
atlantis tower salad, blood orange vinaigrette
lobster bisque en croute
french onion soup and gruyere crust

served entrée selections – choice of two entrées to create a duet

cabernet braised beef short ribs
petite filet mignon, wild mushroom demi-glace
chicken tropicale, mango salsa, ponzu glaze
crab-stuffed jumbo prawn, beurre blanc
pacific salmon chardonnay, white wine beurre blanc, artichokes and capers
crab-stuffed pacific sole, roasted red pepper beurre blanc

accompaniments – choice of one starch

yukon gold mashed potatoes, roasted fingerling potatoes, twice-baked potato
or saffron wild rice pilaf
seasonal vegetable medley
freshly baked rolls and butter
coffee, decaf, specialty teas and iced tea service

dessert

chocolate fountain with fresh fruits, marshmallows, and cookies

customized wedding cake from our award-winning pastry chef

50 guest minimum | \$125 per guest



dinner wedding reception

included in the package

reception room for five hours | in-house centerpieces | dance floor | tables for guest book, gifts and wedding cake
champagne and sparkling cider toast | one night's stay in our atlantis premier room | one bottle of our house red and white wine on each dining table

celebrate in style – buffet dinner

cocktail hour with appetizers

one hour premium hosted bar
seasonal fresh sliced fruit
charcuterie board, imported and domestic cheese,
artisan baked breads and assorted dips

starters

lobster bisque en croute
prawns and snow crab legs on ice, cocktail sauce, fresh lemons
caprese salad with fresh mozzarella, heirloom tomatoes, fresh basil, balsamic vinaigrette
greek salad with romaine, cucumbers, cherry tomatoes, kalamata olives,
feta cheese, herbed dressing

hot items

steak Diane, brandied mushroom demi-glace
chicken roulade, porcini mushrooms, spinach, prosciutto, porcini cream sauce
crab-stuffed sole, roasted red pepper beurre blanc
oysters rockefeller with pernod, hollandaise, sautéed spinach
wild mushroom ravioli, porcini cream sauce

chef-attended carving station

carved slow-roasted prime rib of beef au jus, creamy horseradish (®100 carver fee)

accompaniments

saffron wild rice pilaf
yukon gold mashed potatoes
seasonal vegetable medley
freshly baked rolls and butter
coffee, decaf, specialty teas and iced tea service

dessert

chocolate fountain with fresh fruits, marshmallows, and cookies

customized wedding cake from our award-winning pastry chef

50 guest minimum | \$157 per guest



dinner reception enhancements

50 guest minimum

chocolate fountain – \$16 per guest

decadent smooth chocolate cascading down an elegant fountain
choice of white or milk chocolate
fresh strawberries, pineapple, bananas, marshmallows, coconut macaroons, and pretzels

mini grilled cheeses and spicy tomato soup station – \$16 per guest

mashed potato bar – \$22 per guest

yukon gold mashed potatoes
toppings to include: garlic, chopped bacon, sautéed mushrooms, caramelized onions,
cheddar cheese, sour cream, chives, brown gravy

mac and cheese bar – \$23 per guest

toppings to include: black forest ham, crispy bacon, caramelized onions,
green onions, gorgonzola cheese, cheddar, feta cheese



décor enhancements

deluxe ballroom décor – \$18 per person

lamour chair covers and chair sashes, lamour floor length table linen, and choice of atlantis upgraded centerpiece

head table/sweetheart table backdrop – \$500

two crystal columns, drape backdrop and custom lighting

lighted crystal columns – \$150 each

chandeliers – \$150 each

ballroom drape

\$1,000 for rooms 1,000 – 3,000 sq. ft

\$2,000 for rooms 3,100 – 8,000 sq. ft

\$3,000 for rooms 8,100 sq. ft and up

ceiling drape

\$2,500 for rooms with 150 or less guests

\$3,500 for rooms with more than 150 guests

led uplighting – \$25 each

upgraded centerpieces

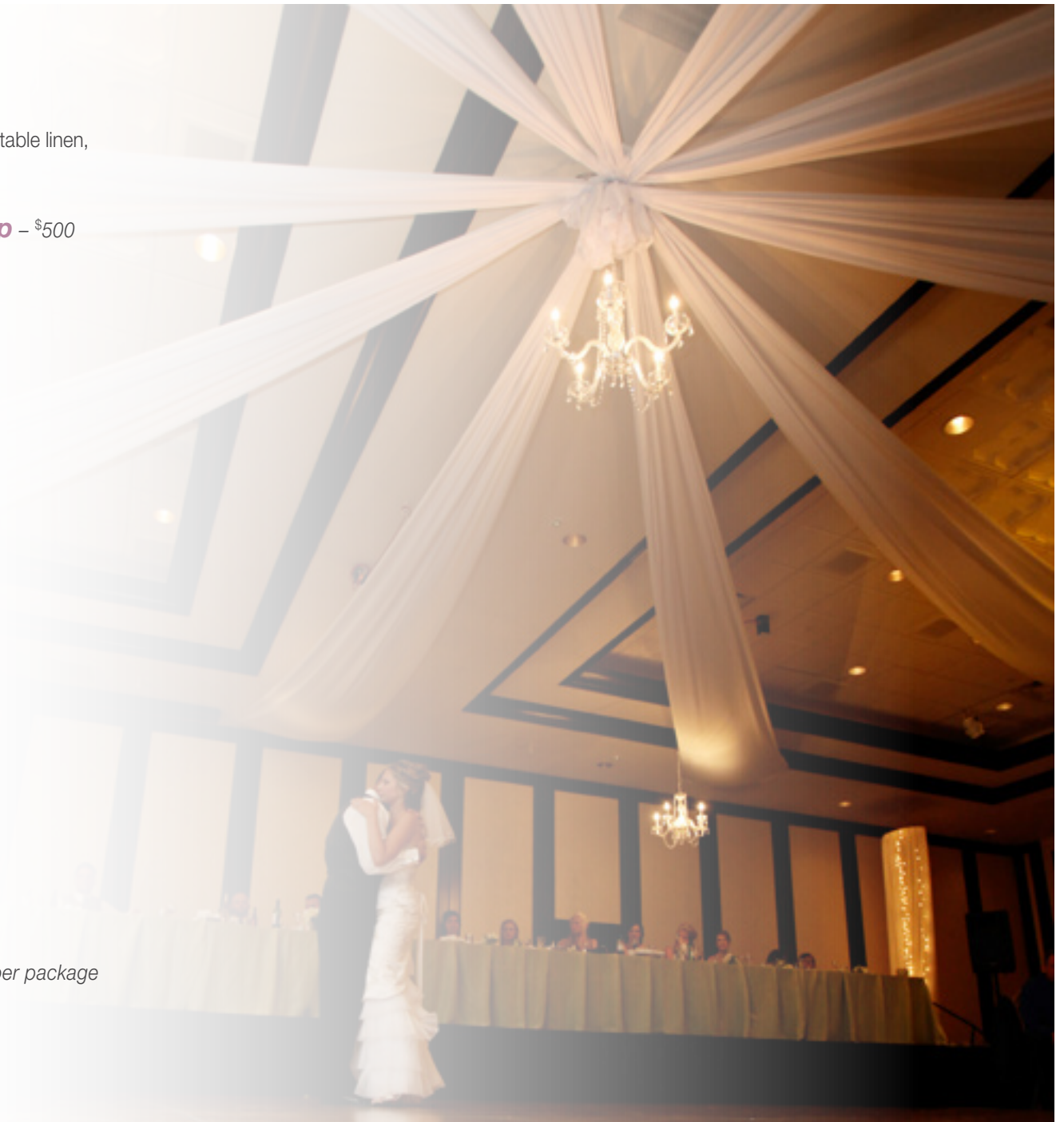
\$5 per silver crystal globe centerpiece

\$5 per silver crystal cone centerpiece

\$10 per gold crystal vase

\$20 per candelabra

lcd screen & projector package – \$500 per package



wedding cakes

cake flavors

chocolate | red velvet | white
marble | carrot | spiced

fillings

banana slices | fresh raspberries | lemon custard | pineapple
amaretto cream | chocolate mousse | fresh strawberries | mandarin orange
sliced pear | grand marnier | french custard | german chocolate
mocha buttercream | whipped cream | kahlua cream

icings

whipped cream | mocha buttercream
buttercream | cream cheese

wedding cake enhancements

fondant designs

pricing available upon request

wedding cake tasting

\$20 per 6" Cake

