

# iMpressive Weddings



702-797-1919 or [Catering@themresort.com](mailto:Catering@themresort.com)

## Make The M Resort Your Ultimate Las Vegas Wedding Destination.

Situated 400 feet above the famous Vegas Strip, the M Resort offers breathtaking views of the city and provides the perfect backdrop for your special day. The four star resort's modern architecture is fused with upscale contemporary finishes and boasts luxury amenities, spectacular outdoor terraces and infinity-edge pools, making it a must see venue while making your wedding plans.

To accommodate your guests, we offer 390 resort rooms and suites with complimentary transportation to and from the Las Vegas Strip and McCarran Airport. Our customized wedding packages have the bride and groom in mind and include a resort room with each package. You'll also want to take advantage of the M Resort's convenient on-site four star spa to help you and your wedding party get ready for the big day!

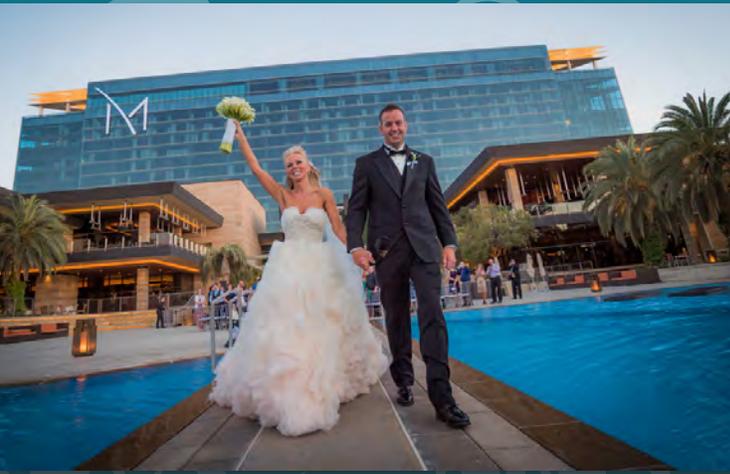
While there are many venues within M Resort to complement your personal wedding style, consider our elite venue, LUX, which is located at the top of the M Resort tower and offers breathtaking views of the Las Vegas strip and Las Vegas valley and includes a stunning outdoor terrace. Other popular locations include pool terraces and contemporary banquet rooms.

Our talented chefs have created exceptional menus for every taste. Dining selections may also be customized to incorporate your personal style and favorite dishes.

We invite you to contact our Catering Department to schedule a tour of our one-of-a kind resort and to review our Wedding Packages. We look forward to being a part of your most memorable day!



Package prices include all food and beverage noted.  
Additional fees include current Nevada sales tax and 22% Service Charge.  
One bartender per 100 guests is required at a fee of \$225 per bartender.



## The Wedding Ceremony *Three Beautiful Locations...*

### M Pool Catwalk

Let our beautiful M Pool be the backdrop for your ceremony. Your "aisle" is a spectacular walkway between our two infinity-edge pools.

### LUX

Set high atop our resort, LUX offers one space for your ceremony and reception combined.



### Pool Terraces

Adjacent to our contemporary infinity pools.

## All Inclusive Ceremony **\$2,600**

\* Additional \$1000 site fee for M Pool Catwalk

- Non Denominational Officiant
- (2) Decorative Floral Mantel Pieces
- Photographer for 1.5 hours
- White Garden Chairs, Stage
- Microphone for Services and iPod Speakers (DJ required for ceremony music)
- Bride's Bouquet, Groom's Bouttonnière

- Copyright to (5) of your favorite photos
- M Resort Day of Coordinator
- Water Station
- Table for Unity/Sand Ceremony
- Aisle Runner
- Rose Petals on Aisle

ALL wedding packages include (1) night for the Bride and Groom in a Classic Suite. Packages may not be separated. See M Resort wedding policies for specific times and dates Villaggio Pool Catwalk and Pool Terraces are available.

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# Wedding Reception Packages

## *The Overview*

### **The Popular**

(2) Tray Passed Hors d'oeuvres  
Plated Dinner of Salad and Chicken Entrée  
**\$135 per person**

### **The Mingling**

(2) Tray Passed Hors d'oeuvres  
Salad Station  
Pasta Station  
Carving Station  
**\$140 per person**

### **The Choice**

(2) Tray Passed Hors d'oeuvres  
Plated Dinner of Salad and Pre-selected Entrée  
**\$145 per person**

### **The Crowd Pleaser**

(2) Tray Passed Hors d'oeuvres  
Plated Dinner of Salad and Dual Entrée  
**\$150 per person**

### **The Variety**

(2) Tray Passed Hors d'oeuvres  
Buffet Dinner  
**\$165 per person**

### **The Day Time (available 11am-2pm)**

(2) Tray Passed Hors d'oeuvres  
Plated Lunch of Salad and Entrée Choice  
**\$115 per person**



## ***All Wedding Packages Include***

### **4 Hour Deluxe Bar Package**

A Fully Stocked Bar Featuring Red and White Wine, Domestic and Imported Beers, Soft Drinks, Regular & Sparkling Mineral Waters, Juices and Mixers and our Deluxe Selection of Liquors Including: Skyy Vodka, Beefeater Gin, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Bacardi Light Rum, Sauza Gold Tequila, Christian Brothers Brandy.

### **A Specialty Cocktail Customized For Your Wedding!**

#### **Champagne Toast**

#### **3-Tier Wedding Cake with Your Choice of Flavors**

See Options and Flavors on Page 14

#### **Room Rental and Set Up**

Dance Floor, Choice of Ivory, Black or White Linen, All Tables, Banquet Chairs with White Chair Covers, Sweetheart Table or Head Table, Silver or Gold Charger Plates White LED Tea Lights for Reception Tables

Package prices include all food and beverage noted.  
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One bartender per 100 guests is required at a fee of \$225 per bartender.



## Wedding Package Details

### *The Popular*

#### Cocktail Reception (1 Hour Maximum)

Hand Passed Hors d'oeuvres of Your Choice (pg 12)  
(2 selections)

#### Dinner Reception

Choose Your Salad Selection (pg 13)

**Entrée Choice:** You choose one uniform entrée for all guests.

##### **Herb Grilled Chicken Breast**

Roasted Artichokes, Oven Dried Tomato, Broccoli, Garlic, Potato Gratin, Creamy White Wine-Caper Sauce

##### **Chicken Roulade**

Stuffed with Spinach, Fontina & Pesto, Roasted Heirloom Cherry Tomato Salad, Sundried Tomato Coulis

##### **Chicken Saltimbocca**

Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Sautéed Rapini, Risotto Cake, Marsala Butter Sauce, Sunrise Orzo Blend

#### 4 Hour Deluxe Bar Package

Package prices include all food and beverage noted. Additional fees include current Nevada sales tax and 22% Service Charge. One bartender per 100 guests is required at a fee of \$225 per bartender.



## Wedding Package Details

### *The Mingling*

#### Cocktail Reception (1 Hour Maximum)

Hand Passed Hors d'oeuvres of Your Choice (pg 12)  
(2 selections)

#### Dinner Reception Stations

##### **Salad Station**

Choice of Three of the Following Salads

##### **Little Gems Caesar**

Sweet Leaves, Baby Red Romaine,  
Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

##### **Baby Field Green Salad**

Poached Pears, Maytag Bleu Cheese,  
Candied Pecans, Port Vinaigrette

##### **"M" Caprese Salad**

Fresh Mozzarella, Vine Ripe Tomatoes,  
Basil Oil, Balsamic Reduction

##### **Yellow & Red Beets**

Micro Greens, Goat Cheese, White Balsamic

##### **Cobb Salad**

Crisp Greens, Tomato, Avocado, Eggs, Turkey,  
Smoked Bacon, Crumbled Bleu Cheese, Herb Vinaigrette

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## *The Mingling (continued)*

### **Pasta Station**

Choice of Three of the Following Pastas

#### **Penne**

Roasted Peppers, Italian Sausage,  
Garlic, Basil, Spicy Tomato Sauce

#### **Lobster Ravioli**

Roasted Wild Mushrooms, Asparagus,  
Olives, Lobster Cream

#### **Porcini Mushroom Ravioli**

Creamy Wild Mushroom Sauce

#### **Cheese Tortellini**

Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce

#### **Gemelli Primavera**

Sautéed Seasonal Farmers Market Vegetables,  
Garlic, EVOO, Herbs, Parmigiano-Reggiano

#### **Rigatoni alla Vodka**

Grilled Chicken, Pink Vodka Sauce,  
Grated Pecorino Romano

### **Chef's Carving Station \***

Additional \$225 Chef's Fee

Choice of One of the Following Selections

#### **Dijon-Pepper Crusted Tenderloin of Beef**

Red Wine Sauce, Horseradish Cream

#### **All Natural Prime Rib of Beef**

Red Wine Sauce, Horseradish Cream, Petite Rolls

#### **Herb-Roasted Turkey**

Wild Mushroom Bread Pudding,  
Cranberry-Apple Compote, Pan Gravy

### **4 Hour Deluxe Bar Package**



Package prices include all food and beverage noted.  
Additional fees include current Nevada sales tax and 22% Service Charge.  
One bartender per 100 guests is required at a fee of \$225 per bartender.

## Wedding Package Details

### *The Choice*

**Cocktail Reception (1 Hour Maximum)**  
Hand Passed Hors d'oeuvres of Your Choice (pg 12)  
(2 selections)

**Dinner Reception**  
Choose Choose Your Salad Selection (pg 13)

#### **Entrée Choices**

Entrées are pre-selected by guests  
(maximum of two choices plus vegetarian option).  
A place card is required showing guest's choice

#### **Herb Grilled Chicken Breast**

Creamy White Wine-Caper Sauce, Roasted Artichokes,  
Oven Dried Tomato, Broccolini, Garlic, Potato Gratin

#### **Wild Mushroom Crusted 8 oz Filet Mignon**

Côte du Rhone Sauce, Truffled Potato Gratin, Grilled Asparagus

#### **Grilled NY Striploin**

Maître d'hôtel Butter, Green Onion-Horseradish Potato Puree,  
Market Baby Vegetables, Housemade Worcestershire

#### **Miso Sea Bass**

Miso Glazed Bass, Wok Seared Asian Vegetables,  
Coconut Jasmine Rice, Shoyu Glaze

#### **Alaskan Halibut**

Sesame Seed Crusted, Lobster Potato Puree,  
Braised Baby Bok Choy, Heirloom Baby Carrots,  
Wasabi-Soy Emulsion

#### **Pacific Salmon**

Pan Roasted Salmon, Green Bean Artichoke Ragout,  
Potato Rosti, Tomato Vinaigrette

#### **Roasted Vegetable Wellington**

Roasted Seasonal Vegetables and Spinach Pesto  
Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis

#### **4 Hour Deluxe Bar Package**



Package prices include all food and beverage noted.  
Additional fees include current Nevada sales tax and 22% Service Charge.  
One bartender per 100 guests is required at a fee of \$225 per bartender.

## Wedding Package Details

### *The Crowd Pleaser*

#### Cocktail Reception (1 Hour Maximum)

Hand Passed Hors d'oeuvres of Your Choice (pg 12)  
(2 selections)

#### Dinner Reception

Choose Your Salad Selection (pg 13)

**Dual Entrée Choice:** A uniform combination entrée will be served to each guest

Fennel Rubbed Prime Beef Tenderloin and Salt & Pepper Prawns, Vintage Port Reduction, Yukon Potato Rosti, Market Vegetable Fricassee

or

Horseradish Crusted Beef Tenderloin with Seared Diver Scallops, Sofrito Yukon Potato Puree, Grilled Asparagus Port Sauce, Peperonata Jus

or

Prosciutto-Boursin Stuffed Airline Chicken Breast with Pesto Seared Pacific Salmon, Sunrise Orzo Blend, Braised Fennel

or

Grilled NY Strip with King Crab Stuffed Tiger Prawns, Market Vegetable Fricassee, Passion Fruit Beurre Blanc, Herbed Risotto Cake

or

Grilled NY Striploin with Pan Roasted Sea Bass, Grilled Tomatoes Provencale, Lobster Potato Puree, Beurre Blanc

**4 Hour Deluxe Bar Package**



Package prices include all food and beverage noted.  
Additional fees include current Nevada sales tax and 22% Service Charge.  
One bartender per 100 guests is required at a fee of \$225 per bartender.

## Wedding Package Details

### *The Variety*

#### Cocktail Reception (1 Hour Maximum)

Hand Passed Hors d'oeuvres of Your Choice (pg 12)  
(2 selections)

#### Buffet Dinner Reception

A dinner buffet is offered consisting of ALL items listed below

##### **Mache, Frisée & Roasted Apple Salad**

Humboldt Fog Bleu Cheese,  
Honeycomb-Sherry Drizzle

##### **Baby Arugula & Frisée Salad**

Dried Wild Cherries, Stilton Cheese,  
Candied Walnuts, Raspberry-Orange Emulsion

##### **Sweet Gem Caesar Salad**

Crispy Pancetta, Parmesan Croutons,  
Creamy Garlic Dressing

##### **Cider-Soy Glazed Chilean Bass**

Coconut Basmati Rice, Shitake & Sugar Snap Peas,  
Wasabi Sesame Seeds

##### **Grilled Breast of Chicken**

Warm Salad of Roasted Fingerling Potatoes,  
Sweet Corn, Crisp Bacon & Wilted Greens

##### **Petit Filet Mignon**

Parmesan & Mascarpone Polenta,  
Ratatouille of Roasted Baby Peppers & Squashes,  
Candied Balsamic Onions

##### **Blue Crab Stuffed Shrimp**

Toasted Orzo Blend, Roasted Baby Artichokes & Pine Nuts,  
Lobster Cream Sauce

#### 4 Hour Deluxe Bar Package



Package prices include all food and beverage noted.  
Additional fees include current Nevada sales tax and 22% Service Charge.  
One bartender per 100 guests is required at a fee of \$225 per bartender.



## ***The Day Time***

*(Lunchtime events must conclude by 2pm)*

### **Cocktail Reception (1 Hour Maximum)**

Hand Passed Hors d'oeuvres of Your Choice  
(2 selections)

### **Lunch Reception**

Select a uniform salad and entrée for each guest

Choose Your Salad Selection (pg 13)

#### **Rosemary Roasted Free-Range Breast of Chicken**

Grilled Asparagus, Tarragon Oil,  
Soft Mushroom Polenta, Natural Chicken Jus

#### **Chicken Breast Dijonnaise**

Soft Polenta, Seasonal Greens, Mustard Sauce

#### **Grilled Petit Filet**

Candied Sweet Potatoes, Wild Mushroom Ragout,  
Pink Peppercorn Sauce

#### **Grilled Mahi Mahi**

Macadamia Butter, Coconut Rice, Baby Bok Choy,  
Shitake Mushrooms, Dried Tomatoes

#### **Stuffed Prawns**

King Crab Stuffed Black Tiger Prawns,  
Farmers Market Spinach, Gratin Dauphinoise,  
Passion Fruit Beurre Blanc

**\*Brunch menu also available**

### **3 Hour Deluxe Bar Package**

Package prices include all food and beverage noted.  
Additional fees include current Nevada sales tax and 22% Service Charge.  
One bartender per 100 guests is required at a fee of \$225 per bartender.



## Wedding Package Hors d'oeuvre Choices

### Cold Hors d'oeuvres

Brie Cheese, Caramelized Pecans on Toasted Crouton  
 Roasted Baby Beets, Boursin Cheese on Sourdough Crouton  
 Sliced Cherry Tomato, Basil & Mozzarella Skewer  
 Vietnamese Summer Spring Roll, Sweet Lime-Chili Sauce  
 Tomato Bruschetta on Garlic Crouton  
 Seared Ahi Tuna on Whole Wheat Crouton, Spicy Wasabi Edamame  
 Smoked Salmon & Dill Cream Cheese on Pumpernickel Crouton  
 Ahi Tuna Tartar, Wasabi Caviar, Crème Fraîche in Crisp Wonton Cone  
 Thai Style Beef Lettuce Cup, Lime-Mint Vinaigrette, Wasabi Tobiko  
 Imported Prosciutto Di Parma Wrapped Grissini Stick

### Hot Hors d'oeuvres

Pork & Vegetable Potsticker, Toasted Sesame Soy  
 Humboldt Fog Bleu Cheese & Bacon Tartlet  
 Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce  
 Curried Vegetable Samosa, Medjool Date & Mango Chutney  
 Petit Beef Wellington, Béarnaise Sauce  
 Stuffed Mushroom Cap with Boursin & Crab  
 Pesto Shrimp Kabob, Tomato-Garlic Chutney  
 Spinach, Artichoke & Boursin Tartlet  
 Warm Brie & Quince Crostini, Tempura Grape, Balsamic Drizzle  
 Crispy Potato Pancake, Onion & Wild Mushroom Ragout, Caper Cashew Aioli  
 Wild Mushroom Risotto Fritter, Herbed Garlic-Parmesan Dipping Sauce  
 Vegetarian Spring Roll, Sweet Chili Plum Sauce  
 Bacon Wrapped, Almond Stuffed Dates  
 Mini Prime Beef Slider, Caramelized Onions, Brie, Brioche Roll



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## Plated Dinner Salad Choices



### **Mache Lettuce & Frisée**

Tomatoes, Goat Cheese, Crostini,  
Cabernet-Herb Vinaigrette

### **Baby Romaine Greek Salad**

Tomato, Cucumber, Feta Cheese,  
Oregano, Balsamic Vinaigrette

### **“M” Waldorf Salad**

Crisp Apples, Spiced Pecans, Tempura Grapes,  
Dried Cranberries in a Half Papaya

### **Classic Caesar Salad**

Hearts of Romaine, Herbed Garlic Croutons,  
Shaved Parmigiano-Reggiano

### **Heirloom Tomato Stack**

Market Heirloom Tomatoes, Crispy Applewood  
Smoked Bacon, Petit Greens, Cracked Black Pepper,  
Fleur de Sel, Basil Oil, Buffalo Mozzarella

### **Baby Spinach Salad**

Maytag Bleu Cheese, Toasted Macadamia Nuts,  
Caramelized Pearl Onions, Warm  
Pineapple-Pancetta Vinaigrette

### **Watercress & Frisée Salad**

Poached Pears, Maytag Bleu Cheese,  
Candied Walnuts, Balsamic Vinaigrette

### **Belgian Endive & Watercress Salad**

Heirloom Tomato, Truffle Vinaigrette

### **Baby Arugula Salad**

Shaved Fennel, Granny Smith Apple,  
Pistachio Vinaigrette



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## Wedding Cakes

### Happily Ever After

Chocolate sponge cake filled with Belgian dark chocolate mousse, with white chocolate buttercream

### Endless Love

Vanilla sponge cake filled with Bavarian caramel cream, with French buttercream

### Timeless

Marble sponge cake filled with French Bavarian cream, with French buttercream

### Always & Forever

Lemon cake filled with Bavarian cream and raspberry marmalade, with French buttercream

### A Kiss to Build a Dream On

Vanilla sponge cake soaked with amaretto liqueur syrup, filled with tiramisu cream and fresh strawberries with vanilla buttercream

### Sweet Dreams

Chocolate sponge cake soaked with Frangelico liqueur syrup, filled with almond-hazelnut pastry cream, with vanilla buttercream

### I Do, I Do

Red velvet cake, with cream cheese filling and buttercream icing

### Cherish

Carrot cake, filled with cream cheese filling and buttercream icing

### Love is a Wonderful Thing

Vanilla sponge cake, filled with Bavarian cream and fresh mixed berries, with white French buttercream



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## Enhancements

### Reception Extension

\$250 per hour (to extend reception past 5 hours)

### Audio Visual and Lighting

\*A/V is provided exclusively by the M Resort

(10) Uplights in LUX – your choice of color	\$350 total
50" Widescreen TV for Slideshow	\$500 total
8' x 8' Large Screen with Projector for Slideshow	\$800 total
Digital Photo Outside LUX & On Elevator Screen	\$100 total
Custom Dance Floor Gobo	based on specifications

### Desserts

Dessert Table of Assorted Mini Desserts	\$15 per person
Candy Station (take home bags included)	\$16 per person
Chocolate Fountain Station	\$15 per person
Fresh Crepes Station*	\$15 per person
Additional Cake Tier	\$250 per tier
Customized cake décor	per specifications

\*\$225 Chef Attendant Fee

### Favors

French Macarons	\$8 per person
Oreo Cookies	\$6 per person
Jordan Almonds	\$4 per person
Cake Pops	\$6 per person

### Food Add-Ons

Additional Tray Passed Hors d'oeuvres	\$5 per person
Domestic Cheese Display	\$10 per person
Assorted Sliced Seasonal Fruit Display	\$8 per person
Charcuterie Board	\$15 per person

Prosciutto, Felino Salami, Genoa Salami, Sopressetta, Dried Sausage, Cured & Brined Olives, Basket of Gourmet Breads, Crackers

### Bar Add-Ons

5th Hour of Bar (refer to Catering Policy)	\$8 per person
Upgrade to Premium Bar	\$6 per person
Brands include: Ketel One Vodka, Bombay Sapphire Gin, Jack Daniels Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, Sauza Commemorativo Tequila	
Upgrade to Super Premium Bar	\$12 per person
Brands include: Grey Goose Vodka, Hendricks Gin, Basil Hayden Bourbon, Crown Royal Reserve Whiskey, Macallan Scotch, Patron Silver Tequila	
Wine Service with Dinner	\$10 per person



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## Pre-Ceremony Indulgences

Suggestions from In Room Dining for your suite

### Before you say "I Do"

#### For the Girls - \$20 per person

Sliced Seasonal Fruit & Berries • Grilled Marinated Vegetables, Tapenade, Antipasti of Olives,  
Assorted Artisan Breads • Assorted Wraps • Sodas & Bottled Water

#### For the Guys - \$20 per person

Italian Sub Sandwiches • Beef Sliders • Chips & Pretzels • Sodas & Bottled Water

## Wedding Vendor Services

We work with some of the valley's most exceptional party planning vendors, specializing in the following areas and can provide referrals upon request:

**Specialty décor and linens • Floral design • Photography, Videography,  
and Photo Booths • Musical Entertainment**

## Wedding Activities

Special room rates for out of town guests. Rates and availability based on date

Spa packages and bridal party hair and makeup services ~ contact Spa at 702-797-1800

Rehearsal dinners in any one of our specialty restaurants

In Suite Catering for pre or post-wedding gatherings

Post-wedding breakfast or brunch in our Studio B Buffet or Poolside Terraces

Pool parties and cabana rentals

Nightlife options including bars, lounges, live music and entertainment.  
Bottle service and reserved seating available.

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**Spa**

Our 23,000 square foot world-class spa is sure to provide you with a relaxing and revitalizing experience unlike any other. Our expert hair and body technicians will use the highest quality products and latest techniques to transport you to a tranquil state of mind.

Our spa offers 16 treatment rooms, sauna, steam and Jacuzzi wet areas, full service salon and barbershop, and has created these special packages for your wedding party.



***Salon Services - Buy 4 Full Priced Salon Treatments and Get 1 FREE***

*\*Upgrades are not included or counted in this promotion*

**Aisle Have it My Way \$185**

50 Minute Relaxation Massage

50 Minute Essential M Facial

**Here Comes the Groom \$230**

50 Minute Therapeutic Massage

50 Minute Essential M Facial

25 Minute Manicure

**Here Comes Bride-erella \$300**

50 Minute Aroma Massage

50 Minute Quick Slim Wrap

25 Minute Mini Facial

50 Minute Spa Mio Pedicure

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