



2024 Holiday Parties

M Resort is Las Vegas' best kept secret for private events. The Resort is situated 400 feet above the Las Vegas Strip and features breathtaking views of the city. With the contemporary decor, marble throughout, and a beautiful pool, the property is a must see! We offer many different unique venues for holiday parties.

LUX - M RESORT'S ROOFTOP VENUE

LUX offers breathtaking views of the Las Vegas strip and entire valley. *(up to 200 guests.)*

Room Rental: Waived. See Menu for LUX pricing.

Room set up includes: Holiday Tree, Dance Floor, Buffet Décor, Votive/Centerpieces Candles, Choice of House Linen, Matching Napkins. We will post your company logo digitally at the entrance & in the elevators. Available Friday, Saturday and Sunday with a \$10,000 food & beverage minimum, and Monday – Thursday with a \$7,000 food & beverage minimum.

CONTEMPORARY BANQUET SPACES

Our banquet rooms are modern and sleek with chandeliers and sconces. All are adjacent to poolside terraces. *(up to 900 guests.)*

Room Rental: \$500

Room set up includes: Holiday Tree, Dance Floor, Buffet Décor, Votive Candles, Choice of House Linen, Matching Napkins.

Available seven days a week with a \$95 per person food & beverage minimum



Additional fees include Nevada State Sales Tax currently at 8.375% and M Resort Service Fee of 23%.

(1) Bartender per 100 guests is required at a charge of \$225 per bartender.

(1) Attendant Fee per 50 guests is required for all buffets at a charge of \$150.00

Please contact a catering representative at 702-797-1080 or mresortsales@pennentertainment.com to reserve your event.

WINE CELLAR

A very unique venue emulating a wine cellar and is perfect for a casual lounge atmosphere for the wine enthusiast. (up to 125 guests.)

Room Rental: \$500

Room set up includes: Holiday Tree, Dance Floor Area, Buffet Décor, Votive Candles, Choice of House Linen, Matching Napkins.

Available Friday, Saturday, Sunday with a \$10,000 minimum
Available Monday - Thursday with a \$5,000 minimum

AMP'D

With three levels of couches and cocktail tables, all focused on the stage, this is a great place for a party. (up to 125 guests.)

Room Rental: \$850

Room set up includes: Holiday Tree, Existing Dance Floor, Buffet Décor, Votive Candles, Choice of House Linen, Matching Napkins.
 Room Set Up Fee includes required audio visual technician.

Available Sunday - Thursday with a \$10,000
Food & Beverage Minimum



Additional fees include Nevada State Sales Tax currently at 8.375% and M Resort Service Fee of 23%.

(1) Bartender per 100 guests is required at a charge of \$225 per bartender.

(1) Attendant Fee per 50 guests is required for all buffets at a charge of \$150.00

Please contact a catering representative at 702-797-1080 or mresortsales@pennentertainment.com to reserve your event.

Yuletide Buffet Dinner

SOUP

Tomato Bisque, Mini Cheese Crostini

SALADS

Seasonal Mixed Greens with Toasted Almonds, Orange Cranberry Vinaigrette

Baby Spinach with Pomegranate Pearls, Belgium Endive, Shaved Fennel
Raspberry Vinaigrette

CHOOSE (3) ENTREES

Roasted Free Range Turkey with Apple Chestnut Stuffing
Traditional Turkey Gravy, Cranberry Compote

Roasted Tenderloin of Beef with Three Peppercorn Sauce, Bernaise Sauce

Pan Seared Alaskan Salmon Filet

Citrus Beurre Blanc, Braised Fennel, Heirloom Tomatoes, Fines Herb

Honey Glazed Smoked Pork Loin

Roasted Pears and Cranberries, Mustard Maple Glaze

ACCOMPANIMENTS

Buttery Mashed Garlic Yukon Gold Potatoes

Roasted Baby Root Vegetables with Herbs

Creamed Spinach & Parmigiano, Crispy Fried Onions

Fresh Assortment of Rustic Rolls & Cheddar Biscuits, with Sweet Butter

DESSERTS

Assorted Miniature Pastries, Ginger Bread Cookies, Sugar Cookies,
Marshmallow Bars, Pumpkin Pie, Pecan Pie,
Christmas Yule Log

Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$105++ PER PERSON

\$110++ PER PERSON FOR LUX EVENTS

***ENHANCED WITH A TWO HOUR OPEN BAR: ADDITIONAL \$36++ PER PERSON**

Mistletoe Buffet Dinner

SOUP

Roasted Butternut Squash Soup, Toasted Hazelnuts, Dried Cherries

SALADS

Seasonal Mixed Greens, Toasted Almonds, Orange Cranberry Vinaigrette
Baby Spinach, Pomegranate Pearls, Belgium Endive, Shaved Fennel, Raspberry Vinaigrette
Caprese Salad of Vine Ripe Tomatoes, Fresh Mozzarella, Smoked Bacon, Basil Oil, Aged Balsamic

CHOOSE (3) ENTREES

Roasted Free Range Turkey and Apple Chestnut Stuffing
Cranberry Compote, Traditional Turkey Gravy

Roast Prime Rib of Beef *Chef Required*
Classic Bordelaise Sauce, Béarnaise Sauce, Creamed Horseradish

Pan Roasted Pacific Halibut with Sundried Tomato-Olive
Niçoise Olive Sauce

Maple and Mustard Game Hen with Braised Cipollini Onions
Prunes and Forest Mushrooms

ACCOMPANIMENTS

Au Gratin Potatoes
Holiday Green Beans, Spiced Macadamia Nuts
Roasted Baby Root Vegetables with Herbs
Fresh Assortment of Rustic Rolls & Cheddar Biscuits with Sweet Butter

DESSERTS

Assorted Miniature Pastries, Ginger Bread Cookies, Sugar Cookies, Marshmallow Bars,
Pumpkin Pie, Pecan Pie, Christmas Yule Log, Cheese Cake
Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$115++ PER PERSON

\$120++ PER PERSON FOR LUX EVENTS

***ENHANCED WITH A TWO HOUR OPEN BAR: ADDITIONAL \$36 PER PERSON**

Merry Buffet Dinner

SOUP

Classic Lobster Bisque

SALADS

Seasonal Mixed Greens, Toasted Almonds, Orange Cranberry Vinaigrette

Baby Spinach, Pomegranate Pearls, Belgium Endive, Shaved Fennel, Raspberry Vinaigrette

Frisée and Mache Salad, Poached Pears, Maytag Bleu Cheese, Spiced Pecans, Mulled Cider Vinaigrette

CHOOSE (5) ENTREES

Roasted Filet Mignon

Peppercorn Crusted, Côte du Rhône Sauce

Roasted Free Range Turkey with Apple Chestnut Stuffing

Traditional Turkey Gravy, Cranberry Compote

Pan Roasted Chilean Bass

Miso Glazed, Wok Charred Baby Bok Choy, Hon Shimeji Mushrooms

Chicken Saltimbocca with San Daniel Prosciutto

Sage, Mozzarella, Marsala Reduction

Grilled Herbed Lamb Chops with Forest Mushrooms

Minted Lamb Sauce

ACCOMPANIMENTS

Dauphinoise Potatoes

Roasted Root Vegetables with Herbs

Maple Glazed Baby Carrots, Pecan Brittle

Green Asparagus, Lemon Pine Nut and Cranberry Gremolata

Fresh Assortment of Rustic Rolls & Cheddar Biscuits with Sweet Butter

DESSERTS

Assorted Miniature Pastries, Ginger Bread Cookies, Sugar Cookies, Marshmallow Bars, Pumpkin Pie, Pecan Pie, Christmas Yule Log, Cheese Cake, Crème Brûlée, Coconut Macaroons, Raspberry Cookies

Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$125++ PER PERSON • \$130++ PER PERSON FOR LUX EVENTS
***ENHANCED WITH A TWO HOUR OPEN BAR: ADDITIONAL \$36 PER PERSON**

Noel Plated Dinner

PLATED SALAD

Chicory Greens
Roasted Beets, Maytag Bleu Cheese, Spiced Pecans
Apple Cider Vinaigrette

PRE-SELECTED ENTREES

*A place card is required designating guest's entrée choice (choice of 3 entrées)
or you may choose to offer all guests the same entrée.*

Chicken Saltimbocca
Prosciutto, Sage, Au Gratin Potatoes, Marsala Reduction
Roasted Baby Root Vegetables with Herbs

or

Roasted Tenderloin of Beef
Three Peppercorn Sauce
Au Gratin Potatoes
Roasted Baby Root Vegetables with Herbs

or

Pan Roasted Pacific Halibut
Sundried Tomato-Olive Nicoise
Potato Gratin Dauphinoise
Roasted Baby Root Vegetables with Herbs

or

Roasted Vegetable Napoleon
Roasted Seasonal Vegetables, Piquillo Pepper Coulis

Fresh Assortment of Rustic Rolls & Cheddar Biscuits with Sweet Butter

PLATED DESSERT

Chocolate Hazelnut Cake with Mocha Cream & Ginger Peach Panna Cotta Shooter

**Substitute a Holiday Themed Dessert Buffet for an additional \$5 per person*

Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$100++ PER PERSON

\$105++ PER PERSON FOR LUX EVENTS

***ENHANCED WITH A TWO HOUR OPEN BAR: ADDITIONAL \$36++ PER PERSON**

Specialty Cocktails

CRANBERRY APEROL SPRITZ

Aperol, Cranberry Juice, Orange Juice, Champagne,
garnished with Cranberries

MERRY MARGARITA

Tequila, Grand Marnier, Cranberry Juice, Simple Syrup,
garnished with Cranberries

MISTLETOE MANHATTAN

Bourbon, Maraschino Cherry Juice, Cranberry Juice, Sweet Vermouth, Bitters,
garnished with Cranberries & Rosemary Sprigs

WINTER DAQUIRI

Spiced Rum, Dark Run, Lime Juice, Simple Syrup,
garnished with Lime

\$15++ PER PERSON



Thank You
for considering M Resort

WE LOOK FORWARD TO HOSTING YOUR HOLIDAY EVENT!



RESORT LAS VEGAS