

# Joy

YOUR DREAM WEDDING <sup>SM</sup>



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## 2010 Signature Wedding Packages



**JW MARRIOTT**

LAS VEGAS RESORT AND SPA  
AT SUMMERLIN

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it's about  
**tradition**

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.





## Ceremony Venues

The JW Marriott, voted as the **Best Ceremony Venue in Las Vegas** by vendors and couples, offers a variety of beautiful outdoor settings to reflect the beauty of your special day. Your Wedding Ceremony will be hosted in one of our lush gardens, courtyards, or terraces amidst 54 acres of lush grounds and waterscapes. The Ceremony sites are paired with reception sites based on size and proximity. Ceremonies are hosted in outdoor venues except for inclement weather.

**The Lodge at the Lawn.** (Forty to One Hundred Fifty Guests). An intimate lawn area with beautiful gardens and private reception facilities. This venue is self inclusive for both your ceremony and reception.

**Lagoon Patio.** (Forty to One Hundred Fifty Guests). Set amidst a lush garden with cascading waterfall in the backdrop, the Lagoon Patio offers an intimate setting. This venue is offered in conjunction with the Suite 6200, Marbella and Edge Lounge.

**Parian Room Patio.** (One Hundred to One Hundred Eighty Guests). An intimate and private setting for your guests set on the patio and lawn behind the Parian Room. Complete with flowing stream and outdoor seating for your cocktail reception. This location is offered in conjunction with the Gala Reception hosted in the Parian Room.

**Ceres Patio.** (One Hundred to One Hundred Twenty Guests). The outdoor terraces offer a romantic Ceremony with a backdrop of cascading waterfalls and lush vegetation. This location is offered in conjunction with the Gala Reception hosted in Ceres Restaurant.

**The Spa Courtyard.** (One Hundred to Five Hundred Guests). A spacious courtyard set outside the Spa Hotel Tower offers a spacious lawn convenient location for a Ceremony with the Reception hosted in Ceres or Grand Ballroom.

**Garden Gazebo.** (Eighty to Three Hundred Guests). Set amidst our lavish Gardens, the Gazebo offers a peaceful and versatile setting for your ceremony. From the very simple to the most elegant, the Gazebo allows for you to maintain the natural elegance or transform the location into a lavish ceremony.

**The Valencia Terrace.** (Two Hundred to Four Hundred Guests). With a spectacular view of the Las Vegas Strip and Red Rock Mountains, the Valencia Ballroom Terrace offers an outdoor setting with convenience for your guests. This location is offered in conjunction with the Gala Reception hosted in the Valencia Ballroom.

**The Grand Foyer.** (Three Hundred to Four Hundred Guests). For an indoor option for your Wedding Ceremony with the grandeur befitting your special day, this ballroom foyer offers a cathedral ceiling and old world beauty.





## Reception Venues

Whether you desire a more humble or extravagant Wedding Reception, each of our venues offers an intimate and unique opportunity to celebrate your special day. Venue availability is based on the number of guests in attendance and Wedding Package selection.

**Suite 3100 and Suite 3200** (Forty Guest Maximum). Our small hospitality suites offer an intimate venue with built-in bar and small patio.

**Suite 6200** (Forty Guest Minimum\*, Sixty Guest Maximum). Our grand suite gives the feel of a penthouse with a central dining area with thirty foot cathedral ceiling, marble entry lined with pillars, a separate room with built-in bar and wood floors, and majestic sixth floor balcony overlooking the Southwest Las Vegas Valley.

**The Lodge at the Lawn** (Forty Guest Minimum\*, One Hundred Fifty Guest Maximum). The rustic Lodge boasts two fireplaces, a built-in bar, stone walls and slate floors, adjoining patio, and spacious lawn area. Enjoy your Wedding Ceremony and Reception alfresco in this beautiful garden setting.

**The Edge Lounge** (Seventy Guest Minimum, One Hundred Fifty Guest Maximum). For the more contemporary look the Edge Lounge is an ideal setting. This ultra lounge setting includes lounge furniture, two bars, built-in dance floor for a plated dinner or reception menu. In addition, the Lagoon patio offers a beautiful backdrop for a cocktail reception or after dinner drinks.

**The Marbella** (Eighty Guest Minimum\*, One Hundred Thirty Guest Maximum) . The Marbella is our premier social catering venue designed with Weddings in mind. The Marbella includes a formal entry, fireplace, silk draperies, and an intimate patio overlooking a waterfall and garden setting.

**Ceres Restaurant** (Ninety Guest Minimum\*, One Hundred Seventy Guest Maximum). The Resort signature restaurant is available for your evening wedding. Set amidst terraces with cascading waterfalls, this beautiful garden themed venue has floor to ceiling windows to capture the breathtaking view from all angles. The room is accented with a cozy lounge with a wood bar and baby grand piano.

**The Parian** (One Hundred Guest Minimum, One Hundred Eighty Guest Maximum). Enjoy the Old World charm of dark wood panels, crystal chandeliers, and a mix of couches and arm chairs to create a unique setting for your Gala Dinner. Your Cocktail Reception can be hosted in the elegant Tazza's Lounge, glass enclosed Loggia, or outdoor patio.

**The Valencia Ballroom** (Two Hundred Guest Minimum, Four Hundred Fifty Guest Maximum). This not so typical round ballroom offers a rare setting for your special day. Lined with columns, this majestic ballroom offers an outdoor terrace which can accommodate both your ceremony and cocktail reception with spectacular views of the Las Vegas Strip and Red Rock Mountains. The Valencia was the site for the 2007 TLC Extreme Weddings!

**The Grand Ballroom** (Four Hundred Fifty to Eight Hundred Guests.) The Grand Ballroom offers a perfect setting for the auspicious affair with a built-in stage and large foyer for your cocktail reception. Chair covers and choice of linens are included.

\*Some venues may require an elevated Wedding Package Selection with fewer guests in attendance. Additional costs may apply for fewer guests than noted for the package price. A minimum of fifty guests is required for most Saturday Receptions. Please discuss options with your Wedding Coordinator.





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# taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor





## *The Pearl Package*

For an earlier option for your Nuptials the Pearl Package offers a morning Ceremony with an early afternoon reception. Receptions are offered for four hours and hosted until 3:00 PM

### **The Ceremony**

(10:30 AM or 11:00 AM)

(Please delete \$10.00 per guest for offsite ceremonies)

Garden Chair Seating

Butler Passed Spring Water upon Arrival

Two Powered Speakers, Mixer, and One Wireless Lavalier Microphone

### **Reception**

Thirty Minute Wine Service or Mimosas upon arrival to the reception room.

Select from the Wedding Brunch, Plated Luncheon, or Buffet

### **Wedding Brunch**

Brunch Buffet Service offered for a maximum of two hours.

Refer to [Page 14](#) for menu selections.

Freshly prepared Bakery selections

Culinary Displays

Eggs to Order Omelet Station (Chef Required at \$175.00 for 2 Hours)

A sampling of breakfast and lunch selections

Assorted Juices, Coffee and Tea Service

Champagne Mimosas offered upon request

### **The Gala Plated Luncheon or Buffet**

Lunch Size portions of the plated items are provided.

Refer to [Page 18](#) for Selections. A luncheon buffet option is also available on [Page 14](#).

First Course: Selection of Appetizer, Salad, or Soup Selection

Entrée Selection with Accompaniments

Freshly Baked Rolls with Sweet Butter

Coffee and Hot Tea Service

Bottled Water Service

BV Century Cellars Chardonnay and Cabernet Sauvignon Wine will be served during lunch service for two hours. Additional wine service is available upon consumption.

Included in the Pearl Package for all enhancements

A glass of JW Marriott Sparkling Wine is provided for the traditional toast.

### **The Wedding Cake**

A Wedding Cake with your choice of [flavors](#) is custom designed to showcase on your special day.

### **\$90.00 per guest**

Plus 8.10% Nevada Sales Tax and 20% Service Charge

(Based on a Minimum of Fifty Guests. Additional costs apply with fewer guests in attendance)

**Children Ages 2 – 12: \$30.00**

With Four Hour Beer and Wine Service

With Four Hour [Deluxe Brand Bar](#)

With Four Hour [Premium Brand Bar](#)

**\$100.00 per guest**

**\$110.00 per guest**

**\$115.00 per guest**





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# experience

with sensitivity

When it comes to getting married, Marriott Certified Wedding Planners are an important part of your special day. Our expert Wedding event planners provide complimentary services, handling all of the on site event details and working closely with you to ensure the perfect wedding.





## *The Amethyst Package*

### The Ceremony

(Please delete \$10.00 per guest for offsite ceremonies)

Garden Chair Seating  
Two Powered Speakers, Mixer, and One Wireless Lavalier Microphone  
Butler Passed Spring Water upon Arrival

### The Cocktail Reception

Selection of Three (3) Butler Passed Hors D' Oeuvres  
Butler Passed BV Century Cellars Chardonnay and Cabernet Sauvignon

### The Gala Dinner

Refer to [Page 18](#) for Plated Menu Selections. An interchangeable **buffet** option is also available on [Page 17](#).

#### Plated

Hot or Cold Appetizer Selection  
Salad or Soup Selection  
Entrée Selection with Appropriate Accompaniments

#### Buffet

Selection of Salads, Entrée Selections, and Accompaniments  
Carving Station

### Wine Service and Traditional Toast

BV Century Cellars Chardonnay and Cabernet Sauvignon Wine is served tableside during dinner service for two hours. Additional wine service is available based on consumption.

A glass of JW Marriott Sparkling Wine is provided for the traditional toast.

### The Wedding Cake

A Wedding Cake with your choice of [flavors](#) is custom designed to showcase on your special day.

#### \$120.00 per guest

Plus 8.10% Nevada Sales Tax and 20% Service Charge

(Package is based on a thirty minute Ceremony and five hour reception including the cocktail hour. Pricing is based on a minimum of fifty guests. Additional costs apply with fewer guests in attendance)

**Children Ages 2 – 12: \$35.00 Per Child Plated/\$40.00 Buffet**

With Five Hour Beer and Wine Service	<b>\$130.00 per guest</b>
With Five Hour <a href="#">Deluxe Brand Bar</a>	<b>\$145.00 per guest</b>
With Five Hour <a href="#">Premium Brand Bar</a>	<b>\$150.00 per guest</b>
With Five Hour <a href="#">Top Shelf Bar</a>	<b>\$170.00 per guest</b>

Bar Service is offered beginning with the cocktail hour.





## The Ruby Package

### The Ceremony

(Please delete \$10.00 per guest for offsite ceremonies)

Garden Chair Seating  
Two Powered Speakers, Mixer, and One Wireless Lavalier Microphone  
Butler Passed Spring Water upon Arrival

### The Cocktail Reception

Refer to [Page 13](#) for Selections

Selection of Three (3) Hot or Cold Hors D' Oeuvres  
Imported and Domestic Cheese Display Garnished with Fresh Fruit  
Montage of Assorted Fresh Vegetable Platter with Assorted Dips

### The Gala Dinner

A selection of Three (3) Culinary Stations is included. Food Stations and Culinary Displays are offered for a maximum of two hours. Refer to [Page 15](#) for Stations Selections. (One Chef is included Per One Hundred Guests. \$175.00 Fee Per Chef with less than One Hundred Guests in attendance or additional Chefs.)

### The Open Bar

Following your ceremony, a fully stocked bar will be open for five consecutive hours featuring our Deluxe Brand Bar, BV Century Cellars Chardonnay and Cabernet Sauvignon, Imported and Domestic Beers, Soft Drinks, Sparkling Waters, Juices, and Mixers.

### Wine Service

BV Century Cellars Chardonnay and Cabernet Sauvignon Wine is served tableside during dinner service for two hours.

### Champagne Toast

A glass of JW Marriott Sparkling Wine is provided for the traditional toast.

### The Wedding Cake

A Wedding Cake with your choice of [flavors](#) is custom designed to showcase on your special day.

### \$135.00 per guest

Plus 8.10% Nevada Sales Tax and 20% Service Charge  
(Package is based on a thirty minute Ceremony and five hour reception including the cocktail hour. Pricing is based on a minimum of fifty guests. Additional costs apply with fewer guests in attendance)

Children Ages 2 – 12: \$35.00 Per Child Plated/\$40.00 Stations

Wine Service Only:

[Premium Bar](#) :

[Top Shelf Bar](#) :

\$125.00 per guest  
\$140.00 per guest  
\$160.00 per guest





## *The Emerald Package*

### **The Ceremony**

(Please delete \$10.00 per guest for offsite ceremonies)

Garden Chair Seating  
Two Powered Speakers, Mixer, and One Wireless Lavalier Microphone  
Butler Passed Spring Water upon Arrival

### **The Cocktail Reception**

Selection of Three (3) Butler Passed Hors D' Oeuvres  
Imported and Domestic Cheese Display Garnished with Fresh Fruit  
Butler Passed Ravenswood Chardonnay and Cabernet Sauvignon

### **The Gala Dinner**

Refer to [Page 18](#) for Plated Menu Selections. An interchangeable **buffet** option is also available on [Page 17](#).

#### **Plated**

Hot or Cold Appetizer Selection  
Salad or Soup Selection  
Entrée Selection with Appropriate Accompaniments

#### **Buffet**

Selection of Salads, Entrée Selections, and Accompaniments  
Carving Station

#### **Wine Service and Traditional Toast**

Ravenswood Vintners Blend Chardonnay and Cabernet Sauvignon Wine is served tableside during dinner service.

A glass of JW Marriott Sparkling Wine is provided for the traditional toast. A Bottle of White Star Champagne is available for the Bride and Groom.

#### **The Open Bar**

Following your ceremony, a fully stocked bar will be open for five consecutive hours featuring our [Deluxe Brand Bar](#), Ravenswood Chardonnay and Cabernet Sauvignon, Assorted Imported and Domestic Beers, Soft Drinks, Sparkling Waters, Juices, and Mixers.

#### **The Wedding Cake**

A Wedding Cake with your choice of [flavors](#) is custom designed to showcase on your special day.

#### **\$160.00 per guest**

Plus 8.10% Nevada Sales Tax and 20% Service Charge  
(Package is based on a thirty minute Ceremony and five hour reception including the cocktail hour. Pricing is based on a minimum of fifty guests. Additional costs apply with fewer guests in attendance)

**Children Ages 2 – 12: \$35.00 Per Child Plated/\$40.00 Buffet**

[Premium Bar:](#)

[Top Shelf Bar and Wine:](#)

**\$165.00 per guest**

**\$185.00 per guest**





## *The Sapphire Package*

### **The Ceremony**

(Please delete \$10.00 per guest for offsite ceremonies)

Garden Chair Seating

Two Powered Speakers, Mixer, and One Wireless Lavalier Microphone

Butler Passed Spring Water upon Arrival

### **The Cocktail Reception**

Selection of Four (4) Butler Passed Hors D' Oeuvres

Imported and Domestic Cheese Display with Fresh Fruit Garnish and Crackers

Butler Passed Ravenswood Chardonnay and Cabernet Sauvignon

### **The Gala Dinner**

Stations and Culinary Displays are offered for a maximum of two hours.

Sauté and Carving Chef fees are included as noted. Refer to [Page 16](#) for Selections.

Carving Station and Deluxe Custom Pasta Station

Selection of Two: Chinese Lettuce Wraps, Mixed Greens Stations,

Mashed Potato/Risotto Martini Bar, Noodle Bar, Seafood Display,

Sushi Display, or Viennese Table

JW Marriott Signature Coffee and Tea Service Station

### **Wine Service and Traditional Toast**

Ravenswood Vintner's Blend Chardonnay and Cabernet Sauvignon Wine is served tableside during dinner service.

A glass of Domaine St. Michelle is provided for the traditional toast.

A Bottle of White Star Champagne is available for the Bride and Groom.

### **The Open Bar**

Following your ceremony, a fully stocked bar will be open for five consecutive hours featuring our [Premium Brand Bar](#), Ravenswood Chardonnay and Cabernet Sauvignon, Assorted Imported and Domestic Beers, Soft Drinks, Sparkling Waters, Juices, and Mixers.

### **The Wedding Cake**

A Wedding Cake with your choice of [flavors](#) is custom designed to showcase on your special day.

### **The Wedding Room Upgrades**

Includes Basic Linen Package Upgrade ([Page 26](#))

(Some Selections may incur additional charges. Chair Covers are available in select venues.)

### **Spa Package**

Unwind and rejuvenate after your Wedding with a fifty (50) minute Couple's Massage in our premier Aquae Sulis Spa. ([Page 29](#))

### **\$180.00 per guest**

Plus 8.10% Nevada Sales Tax and 20% Service Charge

(Package is based on a thirty minute Ceremony and five hour reception including the cocktail hour. Pricing is based on a minimum of seventy five guests. Additional costs apply with fewer guests in attendance)

**Children Ages 2 – 12:**

**\$60.00 Per Child Plated Meal**

[Top Shelf Bar and Wine:](#)

**\$200.00 per guest**





## *The Diamond Package*

### **The Ceremony**

(Please delete \$15.00 per guest for offsite ceremonies)

Garden Chair Seating

Two Powered Speakers, Mixer, and One Wireless Lavalier Microphone

Butler Passed Spring Water and Signature Wine upon Arrival

### **The Cocktail Reception**

Selection of Four (4) Butler Passed Hors D' Oeuvres

Imported and Domestic Cheese Display with Fresh Fruit Garnish

Display of Pita and Lavosh with Hummus and Spinach Dips

### **The Gala Dinner**

Refer to [Page 18](#) for Selections.

Hot or Cold Appetizer Selection

Salad or Soup Selection

Intermezzo

Entrée Selection with Appropriate Accompaniments

Freshly Baked Rolls with Sweet Butter

Viennese Table and Cappuccino and Espresso Bar

Still and Sparkling Bottled Water Service

### **Wine Service and Traditional Toast**

Signature Wine Service offered tableside during dinner.

A glass of White Star Champagne is provided for the traditional toast.

A Bottle of Dom Perignon is available for the Bride and Groom.

### **The Open Bar**

Following your ceremony, a fully stocked bar will be open for five hours featuring our [Top Shelf Liquors](#), Cordials, Special Selections of Wines, Imported and Domestic Beers, Soft Drinks, Sparkling Waters, and Juices.

### **The Wedding Cake and Groom's Cake**

A Wedding Cake with your choice of [flavors](#) is custom designed to showcase on your special day. A twelve inch Groom's Cake is also included.

### **The Wedding Room Upgrades**

Includes Premium Linen Upgrade ([Page 26](#))

(Some selections may incur additional charges. Chair Covers are available in select venues.)

### **Spa Package**

Unwind and rejuvenate after your Wedding with a fifty (50) minute Couple's Massage in our premier Aquae Sulis Spa. ([Page 29](#))

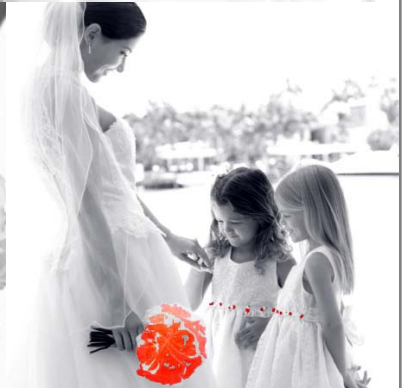
### **\$240.00 per guest**

Plus 8.10% Nevada Sales Tax and 20% Service Charge

(Package is based on a thirty minute Ceremony and five hour reception including the cocktail hour. Pricing is based on a minimum of fifty guests. Additional costs apply with fewer guests in attendance)

**Children Ages 2 – 12: \$60.00 Per Child Plated Meal**





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# distinctive

touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive enhancements, unique ice carvings, beautiful floral displays, and dramatic lighting. It is your wedding reception ... and our opportunity to impress you.



## Cocktail Reception

Each Package denotes the number of hors d' oeuvres included. You may choose from the hot or cold selections. Items are butler passed unless otherwise requested.

### Hors D' Oeuvres & Canapés

The following options are available with any of the dinner packages. Upgrade option of \$4.00 for each selection with the Pearl Package.

#### Cold Selections

Tomato and Mozzarella with Basil and Extra Virgin Olive Oil on Bruschetta  
 Smoked Chicken with Goat Cheese in a Crisp Cup  
 Brie on Brioche Toast Marmalade and White Fig  
 Grilled Eggplant and Provolone Roulade  
 Thai Beef in a Wonton Cup with Mint  
 Prosciutto and Melon  
 Smoked Salmon on Toasted Bagel Chip with Dill Cream Cheese  
 Fennel Ratatouille on Toasted Brioche

#### Hot Selections

Crab Salad and Belgian Endive  
 Pork Fried Potstickers with Ginger Soy Sauce  
 Vegetable Spring Rolls with Plum Sauce  
 Cashew Chicken Spring Rolls with Plum Sauce  
 Firecracker Shrimp  
 Cheese Gougere (Gruyere Flavored Pastry)  
 Kalamata Olive and Artichoke Petite Quiche  
 Spanikopita  
 Spicy Chicken Quesadilla with Salsa  
 Boursin Capped Mushroom Tarts  
 Brie with Raspberry and Almonds in Phyllo  
 Coconut Shrimp with Sweet Chili Mint Sauce  
 Mini Beef Wellington  
 Beef Sate with Teriyaki Sauce  
 Chicken Sate with Peanut Sauce

### Sapphire and Diamond Packages

(Upgrade of \$5.00 per guest for other packages)

#### Hot Selections

Baby Coconut Lobster Tails with Orange Mint Sauce  
 Bacon Wrapped Shrimp with Whiskey Bourbon  
 Spicy Crab Cakes with Creole Remoulade  
 Herbed Goat Cheese and Prosciutto Shrimp  
 Lump Crab Cakes, Red Pepper Jam, and Pepperpress

#### Cold Selections

Smoked Trout and Salmon Roulade Shrimp Salad on Brioche  
 Sesame Seared Ahi Tuna and Potato Crepe with Ocean Garden Salad and Wasabi Cream  
 Crab Salad and Belgian Endive  
 Asian Beef Tartare on Crostini  
 Five Spice Braised Beef, Crispy Noodle Cake and Pea Shoots

### Culinary Display Upgrades

**Imported and Domestic Cheese Platter \$ 8.50 per guest**  
 Garnished with Fresh Grapes and Crackers

**Sliced Seasonal Fresh Fruit and Berries \$ 7.75 per guest**  
 Garnished with Berries

**Assorted Fresh Vegetable Platter \$ 4.50 per guest**  
 With Ranch and Spinach Dips

**Antipasti Platter \$ 9.50 per guest**  
 Assorted Imported Cheese and Cured Meats, Roasted Peppers, Olives, Roasted and Marinated Vegetables -

**Sushi and Sashimi Bar \$8.50 per piece**  
 Assorted Sushi and Sashimi

**JW Marriott Seafood Display \$500.00 per order**  
 (Minimum of 100 pieces)  
 Assortment of King Crab Legs, Snow Crab Claws, Jumbo Shrimp, and Oysters on the Half Shells Served with Cocktail Sauce, Remoulade, and Lemon Wedges





## *Pearl Package Buffet*

Buffet Service is offered for a maximum of two hours. Chef or Carver fees apply where required.

### **The Wedding Brunch**

#### **From the Bakery**

Assorted Bagels, Freshly Baked Croissants, Muffins and Danish, Freshly Baked Rolls  
Sweet Butter, Cream Cheese, Marmalade, and Preserves

#### **Salads and Culinary Displays**

Imported and Domestic Cheeses with Grapes and Assorted Crackers  
Display of Fresh Vegetables with Assorted Dips  
Sliced Seasonal Fresh Fruit  
Smoked Salmon with Red Onions, Tomatoes, and Capers  
Garden Greens with Assorted Dressings

#### **Eggs to Order Omelet Station**

(One Chef Required for each fifty guests at \$175.00 for 2 Hours)

Includes Chef's Selection of Fresh Vegetables, Cheeses, Meats, Seafood

#### **Entrées and Accompaniments**

Grilled Sausage and Crispy Bacon  
Cinnamon Swirl French Toast with Warm Maple Syrup  
Grilled Herb Crusted Breast of Chicken  
Seared Medallions of Beef with Portobello Mushroom Demi  
Seasonal Fresh Vegetables  
Roasted Red Potatoes  
Beverage Service

Orange Juice, Grapefruit Juice, Cranberry Juice, Regular and Decaffeinated  
Coffee, Hot Tea, Champagne Mimosas offered upon request

### **Wedding Luncheon Buffet**

#### **Cold Items**

Orzo Salad with Herb Vinaigrette  
Mixed Greens with Crumbled Bleu Cheese, Toasted Pecans, Dried Cherries with  
Citrus Vinaigrette  
Marinated Vegetable Salad

#### **Entrée Selections**

Coriander Seared Salmon with Lemon Sauce  
Grilled Breast of Chicken with Caponata  
Veal Marsala with Julienne Mushrooms  
Mushroom Ravioli with Caramelized Onion, Sun-Dried Tomato, Basil Cream Sauce

#### **Carving Station**

(One Chef Required for each one hundred guests at \$175.00 for 2 Hours)

Maple Butter Baked Ham or Roasted Breast of Turkey  
Served with Assortment of Split Rolls, Cranberry Relish, Dijon Mustard

#### **Accompaniments**

Au Gratin Potatoes  
Rice Pilaf  
Seasonal Vegetables  
Freshly Baked Rolls with Sweet Butter



## *The Ruby and Sapphire Packages*

A Selection of **three** stations is included with the Ruby Package and **four** stations with the Sapphire Package. Additional stations may be added at \$15.00 per guest unless otherwise noted. One Carver is included per one hundred guest.

### **Ruby Display Pasta Station**

#### Selection of Three Pasta Dishes

Please Select Your choice of Pasta, Sauce and a maximum of Two Ingredients:

Pastas: Penne, Linguini, Cheese Tortellini, Farfalle

Sauces: Marinara, Pomodoro (Tomato), Alfredo, Bolognese (with Meat), Pesto, Garlic and Wine

Ingredients: Baby Shrimp, Grilled Chicken, Baby Scallops, Mushrooms, Scallions, Onions, Peppers, Tomatoes, Parmesan, Garlic, and Fresh Herbs

Includes Warm Herb Focaccia and Parmesan Breadsticks

### **Sapphire Live Action Pasta Station**

(One Chef is Provided Per Seventy Five Guests. Additional Chefs are available at \$175.00 Each)

#### Selection of Two Pastas and Two Sauces:

**Pasta:** Penne, Linguini, Cheese Tortellini, Farfalle

**Sauce:** Marinara, Pomodoro (Tomato), Alfredo, Bolognese (with Meat), Pesto, Garlic and Wine

Includes the Following Ingredients: Baby Shrimp, Grilled Chicken, Baby Scallops, Mushrooms, Scallions, Onions, Peppers, Tomatoes, Parmesan, Garlic, and Fresh Herbs

Served with Warm Herb Focaccia

### **Carving Station**

Served with an Assortment of Split Rolls, Creamed Horseradish, Au Jus, and Mayonnaise

(Selection of Two Carved Meats)

Carver Fee in the Amount of \$175.00 Applies

#### Selection of One Beef

Steamship Round

(Minimum of One Hundred Guests)

Prime Rib of Beef

#### Please Select One of the Following:

Maple-Butter Baked Ham

Roasted Breast of Turkey

Southwestern Pork Loin

### **JW Marriott Seafood Display**

(Based on Six Pieces Total per guest) Available as an Upgrade of \$10.00 per guest with the existing package or an upgrade of \$25.00 per guest as a fourth station

King Crab Legs, Snow Crab Claws, Jumbo Shrimp, and Oysters on the Half Shells

Served with Cocktail Sauce, Remoulade, and Lemon

### **Mashed Potato or Risotto Martini Bar**

(Attendant Suggested at \$175.00 Each)

Red Bliss and Yukon Potatoes or Creamy Risotto Served with the Following Selections:

Cheddar Cheese, Bacon, Sautéed Mushrooms, Caramelized Onions, Parmesan Cheese, Goat Cheese, Scallions, Roasted Garlic, Roasted Pepper Pesto, Basil Pesto, Sun-Dried Tomato Pesto

### **Chinese Lettuce Wrap**

Pork, Chicken, and Shrimp Served with Crisp Lettuce Leaves, Scallions, Roasted Cashews, Water Chestnuts, Sweet Chili and Soy Sauces

### **Mixed Greens**

#### Selection of Two Salads

Baby Spinach Leaves with Chopped Egg, Shaved Bacon, and Wild Mushrooms with Asian Vinaigrette

Romaine Tossed with Caesar Dressing, Shaved Parmesan, and Herb Croutons

Belgium Endive, Frisee with Candied Pecans and Champagne Vinaigrette

Mesclun Greens Tossed with Crumbled Bleu Cheese, Toasted Pine Nuts, and Dried Cherries with Balsamic Vinaigrette

### **Southwest Fajita Bar**

Marinated Chicken & Steak with Red & Green Peppers, Sweet Onions Served with Warm Flour Tortillas, Pico de Gallo, Shredded Cheddar, Guacamole, Jalapeno, Black Bean Salsa and Sour Cream

### **Noodle Bar**

(Attendant Suggested at \$175.00 Each)

Cellophane Noodles with Sesame Soy

Ponzu and Shrimp

Orzo Pasta with Curried Chicken and Bell Pepper

Spinach Fettuccini with Tequila Lime Pepper Cream and Andouille Sausage

### **Traditional Viennese Table**

Selection of French Pastries

Miniature Fruit Tartlets

Cream Filled Profiteroles

Creamy Vanilla Bean Cheesecakes

Assorted Chocolate Truffles



## 2010 Signature Packages

JW Marriott Resort and Spa | 221 N Rampart Blvd, Las Vegas, NV 89129 | 702.869.7034

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### *Amethyst and Emerald Package Buffet*

Dinner Buffets are available as an option with the Amethyst or Emerald Packages in place of the plated meal service. Buffet service is available for a maximum of two hours. Carver fees would apply where required.

#### **Buffet Options**

Selection of One of the following Buffets

##### Option 1

#### **Salads**

Cous Cous with Roasted Corn and Apples  
Orzo Sage Chicken Salad  
Cucumber and Sweet Onion Salad with Roma Tomatoes  
Field Greens with Cucumber, Carrots, and Assorted Vinaigrettes

#### **Entrees**

Lemon Seared Salmon with Lemon Cream Sauce  
Braised Flank Steak with Red Wine Reduction  
Roasted Chicken Breast with Ragout of Garlic and Artichokes

#### **Accompaniments**

Wild Rice Pilaf  
Seasonal Vegetables  
Roasted Red Bliss Potatoes  
Freshly Baked Rolls with Sweet Butter

##### Option 2

#### **Salads**

Classic Caesar Salad  
Sicilian Antipasti Salad  
Tuscan Bread Salad

#### **Entrees**

Veal Picatta with Lemon Butter Sauce with Capers  
Baked Chicken Cacciatore  
Bragioli (Italian Flank Steak) with Mushroom Jus  
Baked Ziti with Marinara Sauce and Parmesan Cheese

#### **Accompaniments**

Ratatouille, Oregano Scented Roasted Potatoes  
Freshly Baked Rolls with Sweet Butter

#### **Amethyst Package**

Includes the Carving Station. A Carver fee in the amount of \$175.00 per Carver applies.

#### **Carving Station**

(Selection of One)

Honey Baked Ham or Roasted Breast of Turkey

Served with an Assortment of Miniature Split Rolls, Mayonnaise, and Cranberry Relish

#### **Emerald Package**

Includes the Carving Station and Viennese Table. A Carver fee in the amount of \$175.00 per Carver applies.

#### **Carving Station**

Prime Rib of Beef

(Selection of One)

Honey Baked Ham or Roasted Breast of Turkey

Served with Assortment of Miniature Split Rolls, Au Jus, Creamed Horseradish, Herb Mayonnaise, and Dijon Mustard or Cranberry Relish

#### **Viennese Display**

Selection of Four

Selection of French Pastries  
Assorted Butter Cookies  
Miniature Fruit Tartlets  
Cream Filled Profiteroles  
Classic Espresso Tiramisu  
Creamy Vanilla Bean Cheesecakes  
Assorted Chocolate Truffles  
Chocolate Covered Strawberries

### *Plated Menus*

Plated Selections are offered with the Pearl, Amethyst, Emerald, and Diamond Packages. The Pearl Package offers a lunch size portion from the menus. The number of courses is noted with each of the packages. A single selection is made for your guests for each of the courses. An additional entrée selection may be added at \$5.00 per guest. Combination entrées are available as an upgrade with the Pearl and Amethyst Packages. Vegetarian options are available for each course. Please consult your Wedding planner should your guests have any dietary restrictions.

#### **First Course**

Please Select One Appetizer

##### **Chilled Selections**

Shrimp Cocktail with Lemon and Cocktail Sauce

Tomato Mozzarella with Proscuitto

Chilled Ginger Marinated Ahi Tuna with Cilantro and Wasabi Cream

##### **Hot Selections**

Wild Mushroom Ravioli with Butternut Squash Puree and Wilted Spinach

Basil Sautéed Prawns with Saganaki

Jumbo Crab Cake with Grain Mustard Slaw, Scallions, and Creole Remoulade Dressing

Lamb T-Bone with Lamb Jus, Cauliflower Puree and Fried Leeks

#### **Second Course**

Please Select One of the following items

##### **Chilled Soups**

Gazpacho

Chilled Strawberry Soup

##### **Hot Soups**

Lobster Bisque

Cream of Cauliflower

Smoked Tomato en Croute

##### **Plated Salads**

Caesar Salad with Hearts of Romaine Lettuce, Parmesan Chards, Herbed Croutons, and Classic Caesar Dressing

Tomato and Mozzarella with Cracked Black Pepper, Balsamic Reduction, Mixed Greens, Herb Vinaigrette

Baby Leaf Spinach with Mushrooms, Gorgonzola, Pancetta, and Blood Orange Vinaigrette

Belgium Endive, Poached Pear, and Watercress, and Crumbled Blue Cheese with Candied Pecans and Herb Vinaigrette

Greek Salad with Baby Red and Green Romaine, Cucumber Slices, Fresh Tomatoes, Feta Cheese, and Oregano Vinaigrette

#### **Third Course**

Included in the Diamond Packages (Upgrade of \$4.00 Per Person for all other plated options)

Please Select One

Lemon Sorbet

Grapefruit and Green Peppercorn Sorbet

Apple and Champagne Granite



### *Plated Menus*

Plated Selections are offered with the Pearl, Amethyst, Emerald, and Diamond Packages. The Pearl Package offers a lunch size portion from the menus. The number of courses is noted with each of the packages. A choice of two entrée selections may be made with the final count provided five business days prior to your Wedding. Combination entrées are available as an upgrade with the Pearl and Amethyst Packages. Vegetarian options are available for each course. Please consult your Wedding planner should your guests have any dietary restrictions.

#### Entree Selections

##### Seafood

Pan Seared Salmon with Vanilla Buerre Blanc

Seared Sea Scallops with Citrus Buerre Blanc

Butter Poached Halibut with Caramelized Fennel Sauce and Concasse Tomato

##### Beef

Grilled Filet Mignon with Veal Jus

Peppered Center Cut of Tenderloin of Beef with Balsamic Sauce

Grilled New York Steak with Demi Glaze

##### Poultry

Grilled Chicken Marsala

Seared Stuffed with Feta Cheese and Sun-Dried Tomatoes

Roasted Cornish Game Hen

##### Combination Entrees

(Upgrade of \$15.00 for the Pearl and Amethyst Package)

Petite Filet Mignon with Natural Reduction and Butter Poached Halibut with Citrus Reduction

Petit Filet Mignon with Cognac Sauce and Butter Poached Shrimp

Petit Filet Mignon with Port Sauce and Seared Breast of Chicken with Herb Jus

##### Diamond Package Entrées

(\$25.00 Upgrade For Pearl or Amethyst Package; \$10.00 Upgrade for Emerald Package)

8 oz New York Steak Oscar with Asparagus and Hollandaise Sauce

6 oz Filet Mignon with Veal Jus and 5 oz Butter Poached Lobster Tail with Lemon Butter

#### Accompaniment Selections

Please Select One Starch and One Vegetable

Double Stuffed Potato with Parmesan Crust

Roasted Garlic Potato Puree

Thyme Roasted Nugget Potatoes

Rice Pilaf

Scallion Potato Cake

Goat Cheese Polenta Cake

Medley of Seasonal Vegetables

Buttered Asparagus

Asparagus Tips with Baby Carrots

Tomato Provencal with French Beans

Seasonal Squash





## Wedding Cake Selections

A custom prepared Wedding Cake is included in all of the Wedding Packages. Your design is prepared with the following selections of cake flavors, filling and frosting or fondant. The size of the cake prepared is based on the number of guests guaranteed. Additional charges may apply for some flavors, detailed or elaborate designs, choice of more than one flavor, or larger cakes.

### Signature Cake Flavors

(please select one)

White Sponge Cake with Bavarian Cream Filling

White Cake with Bavarian Cream and Blended Strawberry Puree

White Cake Brushed with Meyers Dark Rum Filled with Bavarian Cream and Raspberry Puree

Chocolate Cake with Bavarian Cream Filling

Chocolate Cake with Bavarian Cream and Raspberry Puree

Chocolate Cake with Chocolate Mousse

Lemon Cake with Bavarian Cream and Raspberry Puree

Lemon Cake with Lemon Mousse

Red Velvet Cake with Cream Cheese Filling

Carrot Cake with Cream Cheese Filling

Almond Cake with Amaretto Mousse

Additional Charge of \$2.00 per guest for more than one flavor requested.

### Additional Cake Fillings

Additional Selections include: Bavarian Crème, Buttercream, Raspberry Buttercream, Chocolate Buttercream, Raspberry Puree, Strawberry Puree, Lemon, Apricot, Cherry, Mocha, German Chocolate, Chocolate Fudge, Myers Rum Mousse, Amaretto Mousse, Kirsch Mousse (Cherry Brandy), Grand Marnier Mousse (Orange Brandy), Kahlua Mousse, Bailey's Irish Creme Mousse, Chocolate Mousse, Raspberry Mousse, Lemon Mousse, Strawberry Mousse

### Cake Décor

Frosting Selections include White Buttercream, Chocolate Buttercream, Chocolate Ganache, Butter-filled Buttercream. Fondant is also available in a variety of colors.

Additional Charge of \$3.00 per guest applies for Marzipan.

### Groom's Cake

We are pleased to coordinate a custom groom's cake for your event in a variety of styles and flavors. Pricing is based on the size of cake and preferred design.

### Cupcakes

Choose from a selection of white, yellow, or chocolate cupcakes with buttercream icing. Available in mini and regular size.

Cupcakes

**\$3.50 Per Person**



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### *Dessert Displays*

Sweeten your event with a selection of decadent desserts and beverage services.

#### **Plated Desserts**

**\$12.00 Per**

##### **Guest**

New York Style Cheesecake  
Vanilla Bean Crème Brulee  
Fresh Strawberry Shortcake  
Lemon Tart with Honey Cream  
Tiramisu  
White Chocolate Pyramid with Fruit Coulis  
Apple Tart with Caramel Sauce  
Chocolate Torte with Raspberry Coulis  
Chocolate Mousse with Tropical Fruit Compote

#### **Traditional Viennese Table**

##### **Selection of Five**

**\$16.00 per guest**

##### **Full Selection**

**\$22.00 per guest**

Selection of French Pastries  
Assorted Butter Cookies  
Miniature Fruit Tartlets  
Cream Filled Profiteroles  
Classic Espresso Tiramisu  
Creamy Vanilla Bean Cheesecakes  
Assorted Chocolate Truffles  
Chocolate Covered Strawberries

#### **Edible Cocktails**

##### **Selection of Five**

**\$25.00 per guest**

Attendant Required at \$175.00 with this selection with guests under 21 years of age in attendance

##### **Shooters**

Apricot Almond Shooters  
White Chocolate Sambuca Shooters  
Strawberry Basil Shooter

##### **Stemmed Aperitifs**

Pomegranate Cosmopolitan Parfaits  
Chocolate Frangelico Martinis

##### **Think Outside of the Glass**

Champagne Truffles  
Passion Colada Spoons  
Margarita Mousse Cake

#### **Chocolate Fountain**

**\$13.00 per guest**

(Minimum 80 Guests) Selection of White, Dark, or Milk Chocolate Fountain with Fresh Fruit and Assorted Dipping Items

#### **Assorted Desserts**

Chocolates and Truffles **\$42.00 per dz**  
Chocolate Covered Strawberries **\$42.00 per dz**  
Assortment of Biscotti **\$32.00 per dz**

#### **Candy Table**

**\$8.00 per guest**

Assortment of Classic Candies arranged for two hours. Station includes glass jars and bowls and selections of eight candies.

#### **Signature Coffee Service**

**\$6.00 per guest**

Offered tableside or in a station. Includes freshly brewed French Roast Coffee and Herbal Tea Selections  
Chocolate Shavings, Orange Rind, Fresh Whipped Cream, Cinnamon Sticks, Rock Sugar

#### **Starbucks Coffee Service**

**\$2.00 per guest**

Upgrade any event with Starbucks Brewed Coffee

#### **Cappuccino & Espresso Bar**

**\$12.00 per guest**

(Minimum 100 Guests)

Custom Prepared Cappuccino and Espresso with freshly roasted beans, imported chocolate and gourmet ingredients to accent your evening. Offered for two hours. Includes Assorted Biscotti and tea cookies.

## Bar Selections

### The Bar Particulars

All bars are limited to a maximum of five hours. Shots or Shooters are not available for bar services.

#### A fully stocked Bar features:

Deluxe, Premium, or Top Shelf Liquors and Selection of Red and White Wines

Domestic Beer: Bud Light, Michelob Ultra (low carb), O'Douls

Premium Beer: Sam Adams Boston Lager, Sierra Nevada, Heineken, Amstel Light, Sam Smith's Organic Lager

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water

Juices: Orange, Grapefruit, Cranberry, Pineapple

### Bartender Fees

One Bartender is required per one hundred guests at the charge of \$175.00 each for the first three hours and \$25.00 per Bartender per hour thereafter for the Pearl and Amethyst Wedding Packages. We will be pleased to waive the Bartender fee with a minimum bar revenue of \$500.00 per bar. After Midnight, an additional Bartender Charge of \$175.00 per hour will apply to all Wedding Packages.

### The Deluxe Bar

Smirnoff Vodka, Gordon's Gin, Jim Beam Bourbon Whiskey, Canadian Club Blended Whiskey, Grants Scotch, Bacardi Silver Rum, Juarez Silver Tequila, Korbel Brandy.

BV Century Cellars, California: Cabernet Sauvignon, Merlot and Chardonnay

### The Premium Bar

Ketel One, Beefeater Gin, Jack Daniels Whiskey, Crown Royal Canadian Whiskey, Johnny Walker Red Scotch, Captain Morgan Rum, Jose Cuervo Gold Tequila, and Hennessy.

Ravenswood "Vintner's Blend", Sonoma, California: Cabernet Sauvignon, Merlot and Chardonnay

### The Top Shelf Bar

<u>Choice of Two Vodkas:</u>	Belvedere, Grey Goose, Kettle One
<u>Choice of One Gin:</u>	Tanqueray OR Bombay Sapphire
<u>Choice of One Bourbon:</u>	Makers Mark OR Wild Turkey 101
<u>Choice of One Scotch:</u>	Johnny Walker Black OR Chivas Regal
<u>Choice of One Whiskey:</u>	Jameson, Bushmills, OR Crown Royal
<u>Choice of Two Rums:</u>	10 Cane, Meyers Dark, Malibu
<u>Choice of One Tequila:</u>	Patron Silver OR Cuervo 1800
<u>Choice of One Cognac:</u>	Hennessy OR Courvoisier V.S.
<u>Cordials Included:</u>	Amaretto Di Saranno and Bailey's Irish Cream

### White Wine Selections: (Please Select One)

<u>Chardonnay:</u>	Sebastiani, California; Sonoma Cutrer, Russian River
<u>Sauvignon Blanc:</u>	Kim Crawford, Marlborough, New Zealand
<u>Reisling:</u>	<b>Snowqualmie, Naked Columbia Valley, Washington</b>
<u>Pinot Grigio:</u>	Pighin, Venezia Giulia, Italy

### Red Wine Selections: (Please Select One)

<u>Merlot:</u>	Stonestreet, Alexander Valley; <b>Bonterra Organic, Mendocini California</b>
<u>Cabernet:</u>	Joel Gott, California
<u>Pinot Noir:</u>	A to Z Wineworks, Oregon; MacMurray Ranch, Sonoma
<u>Shiraz:</u>	Penfold, Thomas Hyland, Australia
<u>American Blend:</u>	Seven Daughters, Winemakers Blend, California
<u>Zinfandel:</u>	Seghesio, Sonoma County

Note: Wine Selections are subject to change.



## Bar Selections

### The Open Bar.

Deluxe, Premium, and Top Shelf selections are offered for a maximum of five hours with select Wedding Packages. The Pearl and Amethyst Packages may be upgraded to include an open bar. Should you choose to extend your event beyond five hours, additional bar service may be arranged with your Wedding Coordinator. Additional bartender and staffing fees may apply.

### Hosted and Cash Bar Prices. (Upgrade Options available for the Pearl and Amethyst Packages)

The Hosted bar prices are based on consumption and are subject to tax and service charge. Cash Bar Selections are inclusive of tax and service charge.

	<u>Hosted Bar</u>	<u>Cash Bar</u>
Deluxe Cocktails	\$5.75	\$7.25
Premium Cocktails	\$6.50	\$8.00
Top Shelf Cocktails	\$8.50	\$10.50
Cordials/Cognacs	\$9.50	\$11.00
Deluxe Wines	\$34.00 per bottle	\$8.00 per glass
Premium Wines	\$38.00 per bottle	\$9.00 per glass
Top Shelf Wines	Varies by the Bottle	Varies by the Bottle
Domestic Beer	\$4.00	\$5.00
Microbrew Beer	\$5.00	\$6.00
Imported Beer	\$5.00	\$6.00
Soft Drinks	\$3.50	\$4.00
Juices	\$3.75	\$4.25
Mineral Waters	\$3.25	\$4.00

### The Martini Bar

Your guests can indulge in a variety of flavored Martinis with your choice of Deluxe Smirnoff Flavored Vodkas, Premium Absolut Flavored Vodkas, or Top Shelf Van Gogh Vodkas. Prices vary based on the package and selections. Martini Luge available beginning at \$325.00

### The Tropics Bar

#### Upgrade of \$5.00 Per Guest with Bar Package

Add a flair of blended drinks to any bar for your Wedding with a selection of two of the most requested Tropical drinks. Mai Tai, Pina Colada, Fruit Daiquiri, Margaritas, Frozen Rum Runners, Mojitos.

### Cordial Bar

#### Upgrade of \$6.00 Per Guest with Bar Package

Kahlua, Amaretto Di Saranno, Grand Marnier, Frangelico, Sambuca, Drambuie, Cointreau, Chambord, Baileys Irish Cream, Galliano, Harvey's Bristol Cream, Midori, Tawny Port





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# unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that is special for everyone.



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### *Lighting and Video Presentations*

Rental prices are inclusive of delivery and set-up. Lighting and audio pricing are subject to additional tax and service charge. Pricing and availability are subject to change.

<b>Accent Lighting.</b> Pricing varies based on preferences including uplighting, lighting trees and GOBO lighting.	
Uplights (color gels available)	\$ 45.00 each
LED Uplight Fixture	\$ 85.00 each
Airstar Light	\$540.00 each

**Audio Services.** Should you require assistance for arranging audio for your entertainment the following are standard options available.

Spider Box with 100 Amp Service (required for most bands):	\$450.00
IPOD Connection with One Speaker	\$240.00

#### **Video Presentations**

**Option 1.** TV/DVD Package (For Video DVDs) \$150.00  
20" Flat Panel Display with Built-in DVD player (Client is to provide content on a video DVD playable on standard DVD players)

**Option 2.** TV Package (For LAPTOPS or DVDs): \$250.00  
37" Flat Panel Display, DVD Player OR VGA Cable for Laptop input. (Client is to provide content on DVD or provide their own laptop computer)

**Option 3.** Projection Package (For LAPTOPS or DVDs): \$300.00  
LCD Projector - 2500 Lumens, Tripod Screen with Skirt, DVD Player or VGA Cable for Laptop input (Client is to provide content on a video DVD playable on standard DVD players or provide their own laptop computer)

### *Vendor Upgrade Packages*

We are pleased to offer the following vendor packages to assist in your Wedding Coordination. Vendor upgrades may be included with the initial contract or with an addendum with a minimum of three months prior to the Wedding date. Availability is limited and pricing is subject to change without notice. Details of packages are arranged directly with the vendors. Select vendors participate with the following packages and are not guaranteed until contracted.

#### **Package 1** \$2200.00 Inclusive

**Officiant:** A non-denominational minister is provided for the Ceremony (including a consultation prior to the Wedding)

**Ceremony Music:** One Hour Musical Accompaniment for the Ceremony including the guest arrival: Includes a duo with choice of Violin, Flute, Cello, and Guitar. Additional instruments may be added for an additional \$300.00 each.

**DJ Services:** Five Hours. State of the art equipment and professionally attired Disc Jockey will assist with your musical selections as well as the Emcee for the evening.

#### **Package 2** \$4200.00 Inclusive

**Videography Package:** Complete Coverage of the Ceremony and Reception with Two High Def Cameras with up to five hours of filming. Professionally edited full length video of the Ceremony and Reception with One Standard Definition DVD Copy.

**Photography:** Five Hours of Coverage includes the Master Disc of Viewing Images and access for online orders

#### **Package 3** \$1700.00 Inclusive

**Ceremony Florals** – Base package includes rose Bridal Bouquet, Three handheld bridesmaids, Boutonniere for the Groom and five additional for Groomsmen and family, Two Mother Corsages, Bridal Throw, Ceremony Arrangements with two Frosted Pillars with Curly Willow Greens, Roses, and Calalillies. Chiffon Draping For the Ceremony chairs.

**Add Reception Florals** with rose centerpiece for each table \$15.00 per guest  
Inclusive (Tables of 8 – 10)





## *Ceremony Rehearsal*

**Rehearsal.** A one hour rehearsal with your Wedding Coordinator is available at \$150.00 (Included in the Diamond Package). The Ceremony Rehearsal is complimentary when offered in conjunction with your Rehearsal Dinner hosted through the Catering Department.

## *Wedding Room*

Your Wedding room includes floor length linens in a variety of colors for dinner tables, chairs (varies by room), appropriate size dance floor (larger size is available at an additional cost), votive candles, and gift and cake table.

## *Linen and Décor*

To assist in your planning process we are pleased to offer the following linen upgrades. Choose from a wide range of colors in Satin, Pintuck, and Dazzle linens (other fabrics are available as at an additional upcharge) for rounds of eight to twelve guests. Prices are based on a minimum of fifty guests in attendance and inclusive of tax and delivery charges. Linens and chair covers are provided for the guaranteed number of guests.

**Deluxe Package:**

**\$14.00 per guest**

Satin Chair Covers with Sash, Floor Length Linen, Corresponding Napkins, Head Table and Cake Table.

**Premium Package:**

**\$24.00 per guest**

Satin Chair Covers with Sash, Floor Length Linen with Overlay, Corresponding Napkins, Head Table and Cake Table.

**Ultimate Package:**

**\$30.00 per guest**

Chiavari or Chameleon (Select Styles) Chairs with Color Cushion, Floor Length Linens with Overlay, Corresponding Napkins, Linens for Cake, Head Table, Gift Table, and Six Cocktail Rounds with Sash.

A la carte pricing is also available with the following.

**Table Linens.**

**\$15.00 - \$50.00 Per Table**

Sizes range from overlays to floor length in a variety of fabrics and colors.

**Square Tables**

**\$3.00 per guest**

Available in select venues to seat eight guests per table.

**Chair Covers:**

**\$5.00 - \$10.00 Per Chair**

A variety of colors with coordinating sash are available.

**Chiavari Chairs:**

**\$11.00 Per Chair**

A variety of colors including seat cushion.

**Chameleon Chairs.**

**\$12.00 - \$35.00 Per Chair**

For the more upscale events we offer a wide variety of specialty chairs.

**Plate Chargers.**

**\$4.00 - \$10.00 Each**

**Specialty China, Crystal, and Silver.** Please request pricing.

**Ice Sculptures.**

**starting at \$300.00**

Custom Ice Sculptures are available.

Pricing varies based on design.



## Suggested Vendors

We suggest the following professionals to assist in the planning of your special event. Each of the vendors has working knowledge of the JW Marriott Resort and grounds. Should you require assistance in selection as to the services or styles of one of the vendors, or would like to provide us with feedback, please contact us at your earliest convenience. Some vendor services are available as an upgrade option to your event.

### Floral Design and Décor

#### Naakiti Floral

Office: 702.385.5484

Cell: 702.379.4711

Email: [naakitifloral@hotmail.com](mailto:naakitifloral@hotmail.com)

[www.naakitifloral.com/](http://www.naakitifloral.com/)

#### Julie Reed Events

Contemporary Floral Design & Décor

Office: 702.435.9783

Cell: 702.204.4390

Email: [jrevents@embarqmail.com](mailto:jrevents@embarqmail.com)

[www.JulieReedEvents.com](http://www.JulieReedEvents.com)

#### Flora Couture by Floral 2000

702.221.1220

1.800.747.5449

Email: [info@floral2000.com](mailto:info@floral2000.com)

[www.floral2000.com](http://www.floral2000.com)

### Wedding Officiant

#### Rev. Richard Walters

702.732.4013

#### Rev. Linda Venniro

702.278.2480

702.898.3533

#### Rev. Phillip York

702.873.7814

#### Rev. Bill Dahlquist

702.595.7509

#### Rabbi Simon Bergman

702.456.5356

### Wedding & Event Coordinator

#### Events by Michele

Phone: 702-361-1326

Email: [info@eventsbymichele.com](mailto:info@eventsbymichele.com)

[www.eventsbymichele.com/](http://www.eventsbymichele.com/)

### Photography

#### Alt F Photography

702.860.3653

Email: [info@altf.com](mailto:info@altf.com)

[www.alt-f.com](http://www.alt-f.com)

#### DIGS - Digital Studios Photography

702.651.6000

702.480.1105

Email: [info@digsstudio.com](mailto:info@digsstudio.com)

[www.digsstudio.com](http://www.digsstudio.com)

#### Elegant Images

702.630.5829

702.492.7125

[www.elegantimages-photo.com](http://www.elegantimages-photo.com)

#### Imagine Photography

702.335.1811

702.235.7788

Email: [adam@imaginephoto702.com](mailto:adam@imaginephoto702.com)

[www.imaginephoto702.com](http://www.imaginephoto702.com)

#### John Morris Photography

702.807.1600

Email: [john@johnmorrisphoto.com](mailto:john@johnmorrisphoto.com)

[www.johnmorrisphotography.com](http://www.johnmorrisphotography.com)

### Cinematography

#### Memory Lane Videography

Office: 702.499.9998

Cell: 702.501.5622

Email: [MemoryLaneVideo@aol.com](mailto:MemoryLaneVideo@aol.com)

[www.mlvnv.com](http://www.mlvnv.com)

[www.mlvnv-blog.com](http://www.mlvnv-blog.com)

#### DIGS - Digital Studios Photography

702.651.6000

702.480.1105

Email: [info@digsstudio.com](mailto:info@digsstudio.com)

[www.digsstudio.com](http://www.digsstudio.com)

### Photo Booths

#### Shutterbooth

888.780.8837

Email: [info@shutterbooth.com](mailto:info@shutterbooth.com)

[www.shutterbooth.com](http://www.shutterbooth.com)

### Entertainment - Ceremony

#### Classical Entertainment

Contact: Cynthia Harris

Cell: 702.558.2973

[www.classicalentertainment.com](http://www.classicalentertainment.com)

#### Duo Mystique

702.461.1750

[www.duomystique.com](http://www.duomystique.com)

### Entertainment - Reception

#### Good Vibrations

Contact: Mike or Jane Briggs

1.800.545.5524

702.438.8091

<http://www.goodvibrationsdjs.com>

#### Pure Energy Productions

Contact: Anthony Johns

702.566.1360

[www.djinlasvegas.com](http://www.djinlasvegas.com)

#### Sound Fusion Entertainment

Contact: Arlene Barba

702.400.6439

Email: [info@soundfusionent.com](mailto:info@soundfusionent.com)

[www.soundfusionent.com](http://www.soundfusionent.com)

#### The Music Solution

Contact: Patrick Labate

Office: 702.256.1269

Email: [djmuzic@cox.net](mailto:djmuzic@cox.net)

#### Steve Beyer Productions Inc

Contact: Steve Beyer

702.568.9000

Email: [steve@sbeyer.com](mailto:steve@sbeyer.com)

[www.stevebeyerproductions.com](http://www.stevebeyerproductions.com)

#### Harbor Lights Music West (Band)

Contact: Jon Morvay

702.240.0455

#### Champagne Showgirls

702.430.9122

Email: [heather@champagneshowgirls.com](mailto:heather@champagneshowgirls.com)

[www.champagneshowgirls.com](http://www.champagneshowgirls.com)

All vendors selected to assist in coordination of events are required to have a valid business license and liability insurance with a minimum of \$1,000,000 in coverage to perform services in the state of Nevada. Vendors are required to sign Vendor Policies and Procedures in the Catering Contract.





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# relax

and enjoy

The Aquae Sulis Spa and Salon serves as a special retreat for planning your Wedding day. Choose from a variety of treatments to prepare, rejuvenate and relax prior to your Wedding Ceremony and Reception.



## *Aquae Sulis Spa Packages*

The Aquae Sulis Salon is able to assist with Wedding Updo and Styling, as well as manicure, pedicure, and make-up. To make a reservation for one of the packages or to build one of your very own please contact Spa Sales Manager at (702) 869-7054. Packages are inclusive of tax and gratuity.

Please make appointments at least one month in advance, as all appointments are based on availability. We recommend that you arrange for a consultation with one of our Hair & Make-Up professionals prior to the Wedding.

### **Classic Fingers & Toes** - (5) guests \$525.00

Combines all the uplifting natural benefits of coconut, lime, and mango; helping exfoliate and refresh the skin. Perfect for reviving the sole and the spirit.

### **Wine Down Fun\*** - (5) guests \$1,000.00

This delicious vino-infused treatment is organically designed using red grape skin containing a powerful anti-oxidant and anti-carcinogen called resveratrol. Featuring an almond-biscotti milk soak; a sugar scrub with Italian red wine reduction, crushed grape seeds, and grape seed oil; a foot masque with red wine reduction; and an almond biscotti moisturizer application and color choice as the piece de resistance. Includes your choice of Red or White Wine and Cheese Platter.

### **The Big Day**

Bridal Up-Do's & Make-Up Applications for you and your Bridal Party - (5) guests \$850.00

### **Recovery Day** (Included in the Sapphire and Diamond Packages)

Recover the morning after with a nice massage to release all the tension from not only the long months of vigorous planning, but from the last couple of stressful days leading to the big day.....

The Mr. & Mrs. Massage - 50-minute Swedish couples massage \$250.00

### **Bridal Party Spa Individual Selections**

100 Minutes Pre-Weddings Jitters

\$225.00

50 Minute Sampler Massage: A customized treatment using a variety of modalities including Deep Tissue, Swedish, Desert Stone, Reflexology, Scalp, Foot, and Aromatherapy.

50 Minute Custom Facial

### **Groom's Spa Individual Selections**

Foot Massage: Enjoy a lavish foot massage using a eucalyptus hydrating cream. The perfect compliment to a long day of golf.

Gentleman's Facial: Specifically formulated for a man's face, this facial cleanses, regenerates and restores damaged skin caused by shaving and exposure to environmental pollutants. Includes a deep cleansing masque and facial massage. To receive maximum benefits, shaving is recommended 2 hours prior to treatment.

Sport Massage: Great for any athlete, this massage uses direct pressure to deeper layer of the muscles and connective tissue where aches, pain and chronic fatigue are harnessed.





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# romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.





## *JW Marriott Resort and Spa*

The JW Marriott Las Vegas lies at the foot of the Spring Mountain range, 25 minutes from the Las Vegas Strip and McCarran International Airport. From this vantage point 1,000 feet above the valley, The Resort takes in views of Red Rock Canyon National Conservation Area and the lights of Las Vegas. The Palms tower and the Spa tower, with less than 300 rooms apiece, provide an intimacy and personal service not found elsewhere in the city. Golfers may take advantage of three championship golf courses bordering The Resort, including the TPC at The Canyons, and three more courses nearby. Recreation within The Resort includes Aquae Sulis, a 40,000-square-foot luxury health spa, the 50,000-square-foot casino standing separate from the hotels, or the lush 11-acre garden with its pools and waterfalls.

A variety of fine restaurants can be found in the hotels and Palms Promenade. They include: Shizen, a Japanese Steakhouse/Sushi Bar; J.C. Wooloughan authentic Irish pub; Spiedini Italian restaurant; Gustav Mauler's Gourmet Tobacconist and Lounge; The Carmel Room Steak House; and Ceres Restaurant in the Spa Tower.

## *Rehearsal Dinner and Newlywed Brunch*

We are pleased to offer a variety of options to entertain your guests during your stay. Our venues for rehearsal dinners include the Suite 6200, Lodge at the Lawn, or Marbella. Your Wedding Coordinator can assist you with menu selections and availability. Additionally, our In Suite Dining can assist you with a Bridal breakfast or luncheon hosted in a guest room suite.



## *Transportation and Golf Packages*

A variety of transportation options are available for you and your guests. The JW Marriott Personal Planning center is able to assist in arrangements between the airport and hotel, or for a night out on the Las Vegas Strip. Complimentary shuttle service is available on a set schedule from the Resort to the Fashion Show mall.

Additionally, the Personal Planning center is able to assist in arranging for tee times at a variety of local courses during your stay. For more information, please contact our Resort Planning Manager at 702.869.7803.



## *Wedding Coordination*

At the JW Marriott you will experience unrivalled service and unique venues in a Resort style setting amidst fifty four acres of meticulously manicured grounds complete with lush gardens and waterscapes. Rest assured, our talented staff will assist in making sure every moment is perfectly yours!

Our Marriott Certified Wedding Planners have years of experience in planning your special day. Most importantly, we LOVE working with our couples! A designated Wedding Planner is included with all of the packages to assist in throughout the planning process with assistance in menu selections, sequence of events, and vendor coordination. In addition, our staff is present the day of the Wedding to coordinate the Ceremony and make sure every detail is attended to!

## *Reserving Your Date*

To secure your Wedding date a Catering Contract will outline the terms of agreement. Early reservations are encouraged to guarantee your preferred date. A (non-refundable) twenty percent deposit is required with the signed contract with fifty percent of the balance due sixteen weeks prior and the remaining balance due two weeks prior to your Wedding date.

## *Hotel Accommodations*

We are pleased to assist in coordination of hotel accommodations for your guests. The JW Marriott offers a spacious five hundred square foot room which includes waterfall shower, whirlpool tub, luxury linens and other amenities to make your stay more enjoyable. A guaranteed room block is required for discounted rates with a minimum of ten rooms for at least one night. We encourage you to arrange for your Room Block within one month of reserving your Wedding venue to guarantee availability.

For the convenience of your guests we offer an optional Resort Fee of \$24.95 per day (based on double occupancy) which includes:

- Usage of in-room/lobby wireless high speed internet
- Fitness center access-up (for two registered guests)
- 2 bottles of water
- Range balls at TPC (includes 15% discount in Golf Shop)

A Complimentary Suite is included with all Wedding Packages with a minimum of fifty guests in attendance. Additional nights are provided with each additional one hundred guests in attendance.

For additional information or to view the Wedding sites, please contact the Catering Offices at:

221 N. Rampart Blvd., Las Vegas, NV 89145

[catering@jwmarriottlv.com](mailto:catering@jwmarriottlv.com)

[www.jwmarriottlv.com](http://www.jwmarriottlv.com)

702.869.7034

