

# FROM CEREMONY TO CELEBRATION, YOUR PERFECT WEDDING DAY AWAITS YOU AT ATLANTIS

## *Wedding Ceremony Packages*

### INCLUDED IN THE PACKAGE

Choice of Decorated Backdrop | Ballroom Up Lighting | White Aisle Runner

Atlantis Chair Caps for Aisle Chairs | Theater Seating | Table for Guest Book

Microphone for the Ceremony | Bluetooth Audio Patch for Ceremony Music

150 or fewer Guests | \$1,500

300 or fewer Guests | \$2,000

500 or fewer Guests | \$3,000



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

# *Luncheon Wedding Reception*

## INCLUDED IN THE PACKAGE

Reception Room for Five Hours, to Conclude by 4 pm | Atlantis Linens and Fresh Floral Centerpieces  
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake  
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room

## THE TOPAZ - SERVED LUNCHEON

### *SALADS*

*Choice of One Salad*

Fresh Spinach, Romaine, Cucumbers, Sliced Strawberries, Mandarin Oranges, Candied Walnuts, and Balsamic Vinaigrette  
Quinoa and Arugula, Goat Cheese, Dried Cranberries, Candied Walnuts, and Blood Orange Vinaigrette  
Fresh Greens, Tomato, Cucumber, Carrots, and a Raspberry Vinaigrette  
Crisp Lettuce, Julienne of Pears and Apples, Honey-Citrus Vinaigrette  
Hearts of Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Caesar Dressing  
Iceberg Lettuce Wedge, Crumbled Bacon, Diced Tomatoes, Red Onions, Bleu Cheese Dressing

### *SERVED ENTRÉE SELECTIONS*

*Choice of Two Entrées*

Tender Charbroiled New York Steak  
Roasted Tenderloin of Pork, Sautéed Shallots, Wild Mushrooms and Marsala  
Marinated Chicken Breast, Papaya Mango Salsa  
Pacific Salmon, Roasted Red Pepper and Herb Sauce  
Fire Roasted Vegetable Ravioli, Tomato Basil Sauce

### *ACCOMPANIMENTS*

Saffron Wild Rice Pilaf  
Seasonal Vegetable Medley  
Freshly Baked Rolls and Butter  
Coffee, Decaf, Specialty Teas, and Iced Tea Service

### *CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF*

50 Guest Minimum | \$55 per Guest

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# *Luncheon Wedding Reception*

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## THE AMETHYST - BUFFET LUNCHEON

### *CHILLED ITEMS*

Tossed Garden Salad, Choice of Two Dressings  
Mediterranean Pasta Salad  
Seasonal Fruit Salad

### *HOT ITEMS*

Cabernet Braised Beef Short Ribs  
Chicken Tropicale with Mango Salsa and Ponzu Glaze  
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers  
Wild Mushroom Ravioli, Porcini Cream Sauce

### *ACCOMPANIMENTS*

Creamy Garlic Mashed Potatoes  
Seasonal Vegetable Medley  
Freshly Baked Rolls and Butter  
Coffee, Decaf, Specialty Teas, and Iced Tea Service

### *CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF*

50 Guest Minimum | \$63 per Guest

# *Luncheon Reception Enhancement*

## COCKTAIL HOUR

One Hour of Premium Hosted Bar  
One Hour of Passed Hors D'oeuvres, Choice of Three Select Different Hors D'oeuvres  
50 Guest Minimum | \$28 per Guest

## CHEF-ATTENDED PRIME RIB CARVING STATION

Carved Slow-Roasted Prime Rib of Beef, Au Jus and Creamy Horseradish  
50 Guest Minimum | \$15 per Guest

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# *Dinner Wedding Reception*

## INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces  
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake  
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room  
One Bottle of our House Red and White Wine on each Dining Table

## THE SAPPHIRE - SERVED DINNER

### **SALAD**

*Choice of One Salad*

Fresh Spinach, Romaine, Cucumbers, Sliced Strawberries, Mandarin Oranges, Candied Walnuts, Balsamic Vinaigrette  
Quinoa and Arugula, Goat Cheese, Dried Cranberries, Candied Walnuts, Blood Orange Vinaigrette  
Fresh Greens, Tomato, Cucumber and Carrots, Raspberry Vinaigrette  
Crisp Lettuce, Julienne of Pears and Apples, Honey-Citrus Vinaigrette  
Hearts of Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Caesar Dressing  
Romaine & Iceberg Lettuce, Kalamata Olives, Red Onions, Feta Cheese, Croutons, Red Wine Vinaigrette  
Iceberg Lettuce Wedge, Crumbled Bacon, Diced Tomatoes, Red Onions, Bleu Cheese Dressing

### **SERVED ENTRÉE SELECTIONS**

*Choice of Two Entrées*

Cabernet Braised Beef Short Ribs  
Steak Diane, Brandied Mushroom Demi-Glace  
Filet Mignon, Wild Mushroom Demi-Glace  
Chicken Roulade with Porcini Mushrooms, Spinach, Prosciutto, in a Porcini Cream Sauce  
Shrimp Scampi, Garlic Butter, White Wine, Shallots and Sweet Vermouth  
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers  
Vegetable Wellington

### **ACCOMPANIMENTS**

*Choice of One Starch*

Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Twice-Baked Potato, or Saffron Wild Rice Pilaf  
Seasonal Vegetable Medley  
Freshly Baked Rolls and Butter  
Coffee, Decaf, Specialty Teas and Iced Tea Service

### **CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF**

50 Guest Minimum | \$85 per Guest

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# *Dinner Wedding Reception*

## INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces  
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake  
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room  
One Bottle of our House Red and White Wine on each Dining Table

## CELEBRATE IN STYLE - SERVED DINNER

### *COCKTAIL HOUR WITH APPETIZERS*

One Hour Premium Hosted Bar  
Prawns on Ice, Cocktail Sauce, and Lemons  
Charcuterie Board  
Imported and Domestic Cheese  
Artisan Baked Breads and Assorted Dips

### *STARTERS*

*Choice of One Salad or Soup*  
Hearts of Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Caesar Dressing  
Iceberg Lettuce Wedge, Crumbled Bacon, Diced Tomatoes, Red Onions, Bleu Cheese Dressing  
Butter Leaf Lettuce, Shaved Fennel, Pears, Apples, Sundried Cranberries, Caramelized Walnuts, Honey Citrus Dressing  
Golden and Red Beets, Shaved Fennel, Mint, Goat Cheese, Balsamic Vinaigrette  
Atlantis Tower Salad with Blood Orange Vinaigrette  
Lobster Bisque En Croute  
French Onion Crostini and Gruyere Crust

### *SERVED ENTRÉE SELECTIONS*

*Choice of Two Entrées to Create a Duet*  
Boneless Cabernet Short Ribs  
Petite Filet Mignon, Wild Mushroom Demi-Glace  
Citrus-Marinated Chicken Breast, Tropical Fruit Salsa  
Crab-Stuffed Jumbo Prawn, Beurre Blanc  
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers  
Crab-Stuffed Pacific Sole, Roasted Red Pepper Beurre Blanc

### *ACCOMPANIMENTS*

*Choice of One Starch*  
Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Twice-Baked Potato, or Saffron Wild Rice Pilaf  
Upscale Seasonal Vegetable  
Freshly Baked Rolls and Butter  
Coffee, Decaf, Specialty Teas and Iced Tea Service

### *DESSERT*

Chocolate Fountain with Fresh Fruits, Marshmallows, and Cookies

### *CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF*

50 Guest Minimum | \$120 per Guest

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# *Dinner Wedding Reception*

## INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces  
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake  
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room  
One Bottle of our House Red and White Wine on each Dining Table

## CELEBRATE IN STYLE - BUFFET DINNER

### *COCKTAIL HOUR WITH APPETIZERS*

One Hour Premium Hosted Bar  
Charcuterie Board  
Imported and Domestic Cheese  
Seasonal Fresh Sliced Fruit  
Artisan Baked Breads and Assorted Dips

### *STARTERS*

Lobster Bisque  
Prawns and Snow Crab Legs on Ice, Cocktail Sauce, and Lemons  
Caprese Salad with Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Balsamic Vinaigrette  
Greek Salad with Romaine, Cucumbers, Cherry Tomatoes, Herbed Dressing

### *HOT ITEMS*

Steak Diane, Brandied Mushroom Demi-Glace  
Chicken Roulade with Porcini Mushrooms, Spinach, Prosciutto, in a Porcini Cream Sauce  
Crab-Stuffed Sole, Roasted Red Pepper Beurre Blanc  
Oysters Rockefeller with Pernod, Hollandaise, and Sautéed Spinach  
Wild Mushroom Ravioli, Porcini Cream Sauce

### *CHEF-ATTENDED CARVING STATION*

Carved Slow-Roasted Prime Rib of Beef, Au Jus and Creamy Horseradish

### *ACCOMPANIMENTS*

Saffron Wild Rice Pilaf  
Yukon Gold Mashed Potatoes  
Seasonal Vegetable Medley  
Freshly Baked Rolls and Butter  
Coffee, Decaf, Specialty Teas and Iced Tea Service

### *DESSERT*

Chocolate Fountain with Fresh Fruits, Marshmallows, and Cookies

### *CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF*

50 Guest Minimum | \$152 per Guest

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# *Dinner Wedding Reception*

## INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces  
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake  
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room  
One Bottle of our House Red and White Wine on each Dining Table

## THE DIAMOND - BUFFET DINNER

### *CHILLED ITEMS*

Tossed Garden Salad, Choice of Two Dressings  
Caprese Salad with Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Balsamic Vinaigrette  
Prawns on Ice, Cocktail Sauce, Lemons  
Roasted Beet and Goat Cheese Salad  
Seasonal Fruit Salad

### *HOT ITEMS*

Seared Pork Loin, Mushroom and Marsala Sauce  
Chicken Roulade with Porcini Mushrooms, Spinach, Prosciutto, in a Porcini Cream Sauce  
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers  
Fire Roasted Vegetable Ravioli, Tomato Basil Sauce

### *CHEF-ATTENDED CARVING STATION*

Carved Slow-Roasted Prime Rib of Beef, Au Jus and Creamy Horseradish

### *ACCOMPANIMENTS*

Saffron Wild Rice Pilaf  
Yukon Gold Mashed Potatoes  
Seasonal Vegetable Medley  
Freshly Baked Rolls and Butter  
Coffee, Decaf, Specialty Teas and Iced Tea Service

### *CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF*

50 Guest Minimum | \$93 per Guest

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# *Dinner Reception Enhancement*

50 Guest Minimum

## **COCKTAIL HOUR**

One Hour Premium Hosted Bar

One Hour of Passed Hors D'oeuvres, Choice of Three Select Different Hors D'oeuvres

\$28 per Guest

## **ONE HOUR OPEN BAR**

Premium Brand Liquors, Imported and Domestic Beers, Wine, and Soft Drinks

\$22 per Guest

## **CHOCOLATE FOUNTAIN**

Decadent Smooth Chocolate Cascading Down an Elegant Fountain

Choice of White or Milk Chocolate

Fresh Strawberries, Pineapple, Bananas, Marshmallows, Coconut Macaroons, and Pretzels

\$16 per Guest

## **LATE-NIGHT SNACKS**

Choice of one package:

- Sweet and Salty Package: Assorted Novelty Ice Cream Sandwiches and Potato Chips with Onion Dip
- Midnight Fiesta Nacho Bar Package: Tortilla Chips with Assorted Nacho Toppings

\$15 per Guest

*Bottled Water and Soft Drinks included with Package*

## **ARTISAN BREAD STATION**

*Assorted Breads with tempting Dips and Spreads*

### **Breads**

Sourdough Crostini | Sun-Dried Tomato and Basil | Herbed Focaccia | Rosemary-Olive | Crisp Lavosh and Breadsticks

### **Dips and Spreads**

Artichoke Spinach Dip | Pesto Aioli Spread | Red Pepper Hummus | Roasted Garlic and Honey Orange Butters

\$16 per Guest

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## *Décor Enhancements*

### DELUXE BALLROOM DÉCOR

Lamour Chair Cover and Chair Sash, Lamour Floor Length Linen, Lamour Napkins, and Choice of Atlantis Upgraded Centerpiece

*\$15 per person*

### HEAD TABLE/SWEETHEART TABLE BACKDROP

Two Crystal Columns, Drape Backdrop and Custom Lighting

*\$500*

### LIGHTED CRYSTAL COLUMNS

*\$150 each*

### BALLROOM DRAPE

*\$1,000 for rooms with 150 or less Guests*

*\$2,000 for rooms with 150 to 200 Guests*

*\$3,000 for rooms with more than 200 Guests*

### CEILING DRAPE

*\$2,500 for rooms with 150 or less Guests*

*\$3,500 for rooms with 150 or more Guests*

### LED UPLIGHTING

*\$25 each*

### UPGRADED CENTERPIECES

*\$5 per Silver Crystal Globe Centerpiece*

*\$5 per Silver Crystal Cone Centerpiece*

*\$5 per LED Base*

*\$10 per Gold Crystal Vase*

*\$20 per Candelabra*

### LCD SCREEN & PROJECTOR PACKAGE

*\$300 Per Package*

### ICE CARVINGS

*Starting at \$395 each*

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# *Wedding Cakes*

## CAKE FLAVORS

Chocolate Cake  
Red Velvet Cake  
White Cake  
Marble Cake  
Carrot Cake  
Spiced Cake

## FILLINGS

Banana Slices  
Fresh Raspberries  
Lemon Custard  
Pineapple  
Amaretto  
Chocolate Mousse  
Fresh Strawberries  
Mandarin Orange  
Sliced Pear  
Grand Marnier  
French Custard  
German Chocolate  
Mocha Buttercream  
Whipped Cream  
Kahlua

## ICINGS

Whipped Cream  
Mocha Buttercream  
Buttercream  
Cream Cheese

# *Wedding Cake Enhancements*

## FONDANT DESIGNS

Pricing Available Upon Request

## WEDDING CAKE TASTING

*\$20 per 6" Cake*

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