



weddings
BY MANDALAY BAY

In-Suite Reception

Two-Hour Reception

STATIONED HORS D'OEUVRES – SELECT A TOTAL OF FOUR

COLD

Bocconcini and Cherry Tomato Skewers marinated in Pesto
Vietnamese Summer Rolls with Sweet Chili Sauce
Tortilla Cups with Southwestern Chicken Salad
Roasted Beef with Asparagus Tips and Boursin Cheese
Seasonal Fruit Skewers
Individual Vegetable Crudités with Hummus
Cocktail Shrimp on Cayenne-dusted Plantain Chips with Pineapple Papaya Salsa

HOT

Jalapeño Popper with Spicy Ranch Sauce
Pork and Shrimp Pot Stickers with Sesame-Soy Dipping Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Buffalo Wings with Ranch Dressing
Mini Beef Wellington with Mustard Aioli
Mini Pocket filled with Ratatouille and Smoked Gouda
Shrimp Tempura with Sweet Chili Sriracha

ANTIPASTO DISPLAY

Chef's Choice of Grilled Vegetables, Artisanal Cheeses, and Charcuterie Meats.
Served with Assorted Crackers and Baguette

BEVERAGES

Beer, Wine, Soft Drinks
Includes Prosecco Toast

WEDDING CAKE

10 - 20 Guests – \$3,055 (*exclusive of 8.375% tax and 20% service charge*)
21 - 30 Guests - \$4,180 (*exclusive of 8.375% tax and 20% service charge*)
31 - 40 Guests - \$6,055 (*exclusive of 8.375% tax and 20% service charge*)
41 - 50 Guests - \$7,180 (*exclusive of 8.375% tax and 20% service charge*)

*An additional In-Suite Setup fee is applicable \$125-\$250.

*Minimum of Two Nights Stay for Large Suite to host reception is required.

**Discounted room rate will be applied by Wedding Chapel at time of booking.

***All package pricing is subject to 8.375% sales tax, 20% gratuity.

**** Elevator Access: Guest elevator access is controlled by key card that only allows access to each guest's registered floor. A liaison is required to be stationed at the elevator bank in the lobby to assist with access to the suite.

RETRO

by Voltaggio

Passed Appetizers

SELECT A TOTAL OF FOUR

(based on 25 pieces of each)

Pepperoni Rolls - pepperoni brioche, mozzarella, fennel pollen, espelette, stacciatella

Chicken Pot Pie - croquettes, buttery cracker crust, black truffle coulis

Deviled Eggs - the devil wears caviar

Caprese - mozzarella ovaline pretending to be a tomato, pesto

Shrimp Cocktail - wild shrimp, cocktail sauce, shrimp crackers

Chips & Guac - rice chip, avocado, green goddess, black garlic

Blackened Octopus Skewer - young fennel, ink aioli

Tuna or Beef Tartare - gruyere donut

Displays:

Vegetable Crudite - avocado ranch dressing, olive dirt

Charcuterie Cones - imported & domestic meats and cheese

Classic Beauty Wedding Cake

**Menus are subject to seasonal change*

Wine & Beer Package

(INCLUDES SOMMELIER SELECT WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,520++

31 – 40 Guests - \$6,120++

41 – 50 Guests - \$8,000++

51 – 60 Guests - \$10,440

Retro available through July 2024 only

RETRO

by Voltaggio

First Course

Served Family Style

Pepperoni Rolls

pepperoni brioche, marinara, mozzarella, fennel pollen, espelette, stacciatella

Chicken Pot Pie Croquettes

buttery cracker crust, black truffle coulis

Caesar Salad

little gems, endive, caesar dressing, parmesan churro

Second Course

Served Family Style

Pasta Primavera

our plant based version rigatoni, sprouting cauliflower, lacinato kale, almond parmesan

Prime Rib Eye

dry aged beef ribeye, charcoal yorkshire pudding, beef chicharron

Classic Beauty Wedding Cake

**Menus are subject to seasonal change*

Wine & Beer Package

(INCLUDES SOMMELIER SELECT WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,680++

31 – 40 Guests - \$6,240++

41 – 50 Guests - \$7,800++

51 – 60 Guests - \$9,360++

Retro available through July 2024 only



James Beard Award-winning chef Shawn McClain challenges diners to free their minds from preconceived notions about bar restaurants and eat, drink and liberate at Mandalay Bay's newest hotspot, Libertine Social. The next-generation gastropub stimulates the senses with New American bar food by the renowned chef, a pioneering cocktail program by Modern Mixologist Tony Abou-Ganim and a range of compelling atmospheres to fit diners' motivations.



Three Course Shared Menu

FIRST COURSE:

HAMACHI CONES

fresh lime, avocado, sesame chili oil

CREAMY GARLIC HUMMUS (V)

grilled flatbread, crispy chickpea

ROASTED BEET SALAD (GF) (V)

goat cheese, almonds, citrus, sherry vinaigrette

SECOND COURSE:

BRAISED VEAL CHEEKS

barley risotto, herb puree, caramelized shallots, gremolata

ROASTED CHICKEN

roasted breast, fried thigh, natural jus, fingerling potato, cippolini

WHOLE ROASTED BRANZINO (GF)

caper dressing, grilled broccolini

Second course served with sides of black truffle potato puree, glazed carrots, mac & cheese

Classic Beauty Wedding Cake

**Menus are subject to seasonal change*

OPEN BAR SOCIAL

(INCLUDES PREMIUM SPIRITS, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,830++

31 – 40 Guests - \$6,440++



Hors D'Oeuvres

SKIRT STEAK SKEWERS

chimichurri, salsa verde

YELLOWTAIL CONES

fresh lime, avocado, sesame chili oil

GRILLED CHICKEN SKEWERS (GF)

soy-pepper glaze

CREAMY GARLIC HUMMUS

grilled bread, crispy chickpea

PROSCUITTO & PARM FLATBREAD

fontina, arugula

ROASTED VEGETABLE FLATBREAD (V)

broccoli rabe, shishito peppers, roasted squash

Classic Beauty Wedding Cake

**Menus are subject to seasonal change*

OPEN BAR SOCIAL

(INCLUDES PREMIUM SPIRITS, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,680++

31 – 40 Guests - \$6,240++

41 – 50 Guests - \$7,800++

51 – 60 Guests - \$9,360++



STRIPSTEAK



With its classic menu, inviting bar scene and sophisticated atmosphere, acclaimed Chef Michael Mina breaks new ground with his first steakhouse. STRIPSTEAK plays host to guests looking for the perfect cut in a modern alternative to the traditional steakhouse setting. As with Mina's other restaurants, STRIPSTEAK uses only the highest quality ingredients — corn-fed, all-natural meat, line-caught seafood and fresh, seasonal produce. Don't miss the A5 Japanese Wagyu and 100 Single Malt Scotches.



STRIP STEAK

Amuse Bouche

Trio of Duck-Fat French Fries

Appetizer

Served Sharing Style

Caesar Salad

Parmesan Vinaigrette, Tempura White Anchovy

Shrimp Cocktail

Gin Spiced Cocktail Sauce

Entrée

Guests Will Choose One

8oz Filet Mignon – Tender and Lean

20oz Bone-In Rib Eye – Marbled and Rich

Airline Chicken Breast – Natural Jus

King Salmon – Shiro-Dashi Citronette

Served With a Family Shared Sides for the Table: Whipped Potato, Creamed Spinach

Classic Beauty Wedding Cake

**Menus are subject to seasonal change*

PREMIUM LIQUOR PACKAGE

(INCLUDES PREMIUM SPIRITS, WINES, BEER, SOFT DRINKS AND JUICE)

20 – 30 Guests – \$6,630++

31 – 40 Guests - \$8,840++

41 – 50 Guests - \$11,050++

51 – 60 Guests - \$13,260++

61 – 70 Guests - \$15,470++

RIVEA
ALAIN DUCASSE
LAS VEGAS



After Saint-Tropez and London, Rivea finally comes to the Las Vegas restaurant market, offering a renewed take on a French and Italian influenced cuisine from internationally celebrated Chef Alain Ducasse. A breezy, laid back atmosphere of white and maritime blues by the acclaimed Parisian design duo Patrick Jouin and Sanjit Manku welcomes guests and sets a relaxed vibe. Menu items inspired by the delectable food markets of Provence and Italy create the carefree and vibrant nature of the Riviera, with a focus on simple, fresh plates by Executive Chef Bruno Riou and the best seasonal ingredients from the West Coast. The colors, flavors and aromas of the south of France and Italy have arrived at Delano Las Vegas!



Appetizers to Share

Served Family Style for the Table

Burrata & heritage tomato (v)

Charcuterie Culatello, San Daniele & Bresaola

Panisse, chickpea fries (v)

Main Course

Guests to choose one day of the event

Seared Salmon, asparagus, pesto

Angus Filet Mignon confit peppered potatoes, bordelaise sauce

Roasted Chicken Breast market vegetables

Classic Beauty Wedding Cake

**Menus are subject to seasonal change*

PREMIUM LIQUOR PACKAGE

(INCLUDES PREMIUM LIQUOR, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$6,630++

31 – 40 Guests - \$8,840++



Hors D'Oeuvres

(select 5 items from below)

Spicy tuna & avocado
Tomato & mozzarella (v)
Smoked Scottish salmon & blinis
Chicken skewers
Vegetable arancini (risotto balls) (v)
Cheeseburger sliders
Panisse, chickpea fries (v)
Seabass crudo & citrus
Mini meatball skewers
Truffle mini pizza (v)
Gougere (v)

Classic Beauty Wedding Cake

**Menus are subject to seasonal change*

PREMIUM LIQUOR PACKAGE

(INCLUDES PREMIUM LIQUOR, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$5,130 ++

31 – 40 Guests - \$6,840++

41 – 50 Guests - \$8,550++

Ballroom Reception

Decadence Package

Four-Hour Reception: Includes Private Ballroom, DJ for Four Hours
Standard Banquet Tables and Chairs, In-House Linen, Votive Candles

Four-Hour Select Brands Bar Service

Select Brands Libations, Domestic Beer, Imported Beer, Wine, Sodas, Juice, Bottled Water, Bubbly Toast

Tray-Passed Hors d'Oeuvres

(Select Five)

Cold

Caprese Skewers Marinated in Pesto
Brie Crostini I Sundried Cherry Chutney
Crudit  Shots I Pink Peppercorn Ranch
Mini Tropical Fruit Skewers
Cucumber Cups I Hummus
Vietnamese Summer Roll I Sweet Chili Sauce
Roast Beef and Asparagus Tips
Ahi Tuna Wonton Cannoli
Ceviche Shrimp Shooters
Bresaola Crostini
Mini Mediterranean Vegetables Tacos

Hot

Grilled Cheese Bites I Smoked Tomato Aioli
Mini Falafels I Lemon Yogurt Sauce
Vegetable Samosas I Lime Yogurt
Mac & Cheese Bites I Smoked Tomato Ranch
Artichoke Fritter I Goat Cheese I Boursin
Gougere I Black Truffle Mornay Sauce
Saffron I Mozzarella Arancini
Chicken and Waffle Skewers I Whiskey Syrup
Reuben Empanadas I Secret Sauce
Mini Kobe Beef Franks
Shrimp & Charred Vegetable Skewers

Pasta Station

Cavatappi Puttanesca

San Marzano Tomatoes I Olives I Capers

OR

Garden Green Orecchiette

Spring Peas I Pork Belly Lardons I Lemon Zest I Sausalito
Watercress Cr me Fraiche Pea Veloute Sides
Artisan Ciabatta Breads
Chili Flakes I Parmesan Cheese

Carving Stations

(Select One)

The Prime Rib

Ribeye Roast

House-made Steak Sauce I Creamy Horseradish
Sourdough Rolls

With Mini Corn Cakes, Whipped Boursin,
Butter tossed Sugar Snap Peas

Or

THYME – ROASTED TURKEY BREAST

Traditional Oven – Roasted Turkey Breasts with Herbs
Brown Ale Gravy I Multigrain Cranberry Roll
and Shaved Vegetable Slaw with Champagne Vinaigrette

Wedding Cake

Classic Beauty

25 Person Package \$8,575.00 Including Tax, Service charges and Gratuity with Turkey Carving
25 Person Package \$8,905.00 Including Tax, Service charges and Gratuity with Prime Rib Carving

*Additional Bartender fees may be applicable for guest count over 75.

*Please check with Wedding Coordinator for pricing up to 100 guests.



P. 702.632.7490 | Toll Free: 877.632.7701 | F. 702.632.7494

weddings@mandalaybay.com