

Happily Ever After
BEGINS HERE



GREEN VALLEY RANCH

Welcome

We're elated you found us! Thank you for your interest in Green Valley Ranch. We are a resort destination venue with unparalleled accommodations, a striking European-inspired aesthetic, and incomparable amenities. We offer a refined off-the-Strip resort experience –all amongst one of Las Vegas' most coveted and convenient locales.

Whether you have a casual or elegant atmosphere in mind, our dedicated Catering and Conference Services Team is ready to see that your every need from a venue standpoint is met, we are here to make your event dreams come true! Whether grand or petite, we have the perfect venue for you; one that you, your family and friends will remember for a lifetime.

We'd love nothing more than to take part in this momentous occasion!



YOUR WEDDING DAY

What is Included?

Congratulations on your upcoming wedding! Your wedding is one of the most memorable days of your life. We are honored to hear of your interest in our beautiful property as the preferred destination for your Celebration! Green Valley Ranch's luxurious and stunning spaces will capture the beauty and elegance of your wedding day, making it one of the most memorable occasions of your life.

Before getting into the details, here are some items that pertain to the included packages

- All GVR Locations have a site fee, minimum guest count and catered Food and Beverage Minimum required spend, please ask your Catering Sales Manager for details.
- Wedding Planner / Day of Coordinator is required for all Weddings at Green Valley Ranch Resort at the couple's expense.
- Per-Person Package Prices, Wine, and Food/Beverage Enhancements do not include 8.375% Nevada State Tax or 23% Standard Service Charge. Tax and Service Fees are subject to change.
- Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package.
- Ceremony speaker systems includes mixer, audio cable, wireless microphone, speakers, and power. Laptops, phones, or other devices with a 3.5mm audio output will plug in.
- Package prices for holidays increase by \$10 per person. Holiday dates include but are not limited to Labor Day Weekend, Memorial Day Weekend, July 4th Weekend, Thanksgiving Weekend, Christmas Eve/Day, Valentine's Day.
 - Package price Increase for New Year's Eve and New Year's day is \$20 per person
- Outdoor Events are subject to a 10 pm end time in accordance with City of Henderson noise ordinance. Outdoor Events may require supplemental lighting based on venue and sunset times.
- Event Insurance is required for all weddings. GVR can supply recommendations for coverage or clients are free to use their own insurance carrier/provider that can meet contract terms

WELCOME:

- Complimentary Valet & Self-Parking for All Guests
- Overnight Accommodations for the Couple on their Wedding Night

CEREMONY:

- Thirty Minute Ceremony
- Your Choice of Arch
- Wireless Handheld Microphone & Speakers
- Theater Style Seating in White Padded Garden Chairs
- Customized Diagram of Ceremony Area
- Ceremony Rehearsal (Based on Availability)

RECEPTION:

- One Hour Cocktail Reception
- Cocktail Hour with Three Hand Passed Hors d'oeuvres
- Three Hour Reception
- Uniformed Staff with Designated Captain
- Customized Diagram of Reception Area
- Four Hour Premium Bar with One Bartender
- Complimentary Menu Tasting for the Couple
- Banquet Tables with Choice of Ivory or White Linen
- Guest Seating
- Indoor Parquet Dance Floor
- Champagne and Sparkling Cider Toast
- Customized Wedding Cake and Tasting



CEREMONY FOR UP TO 175 GUESTS

The Piazza

THE GRAND STAIRCASE



MON - THURS: \$1,000
FRI - SUN: \$1,500
HOLIDAYS: \$2,500

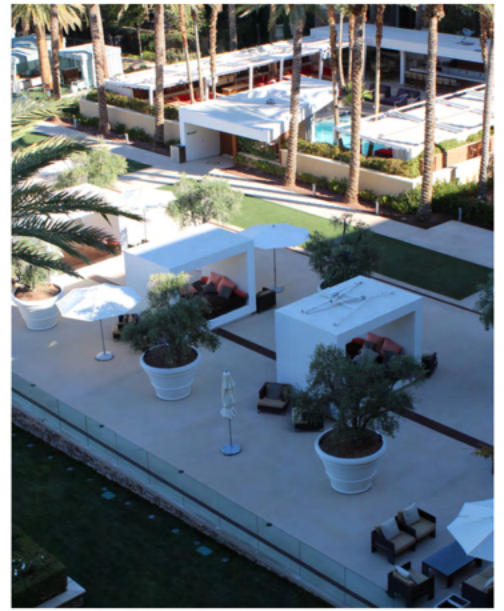


CEREMONY & DINNER FOR UP TO 250 GUESTS

Garden Amphitheater



MON - THURS: \$2,500
FRI - SUN: \$3,500
HOLIDAYS: \$4,000

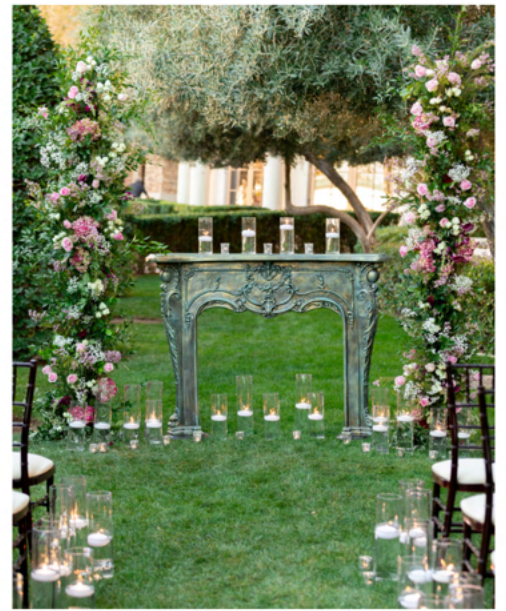


RECEPTION FOR UP TO 450 GUESTS

Opium



MON - THURS: \$1,5000
FRI - SUN: \$2,500
HOLIDAYS: \$3,000



CEREMONY FOR UP TO 40 GUESTS

The Vineyard



MON - THURS: \$1,5000
FRI - SUN: \$2,500
HOLIDAYS: \$3,000



CEREMONY OR RECEPTION OPTIONS AVAILABLE

Ballrooms

GREEN VALLEY RANCH



FOOD & BEVERAGE MINIMUMS APPLY TO EACH
BALLROOM SPACE BASED ON VENUE SIZE



CEREMONY OR RECEPTION OPTIONS AVAILABLE

Ballrooms

GREEN VALLEY RANCH



FOOD & BEVERAGE MINIMUMS APPLY TO EACH
BALLROOM SPACE BASED ON VENUE SIZE

BEFORE I DO

Lounge Snacks

SNACKS

CHIPS AND DIPS | \$10++ pp
Homemade Tortilla Chips with Salsa and Guacamole

TEA SANDWICHES | \$15++ pp
Turkey & Ham Sandwiches with Assorted Kettle Chips

CHEESE BOARD | \$15++ pp
Domestic & Imported Cheeses with Candied Nuts, Jams, Honey & French Baguettes

FRUIT DISPLAY | \$15++ pp
Assortment of Seasonal Fruits

CHARCUTERIE BOARD | \$17++ pp
Three Meat Selection, Pickles, Dijon, Tartine & French Baguettes

BEVERAGES

SODAS & BOTTLED WATER STATION | \$8++ each
Assorted Selection of Pepsi Products & Bottled Water

CHAMPAGNE & MIMOSAS | \$52++ per bottle
Champagne and Orange Juice

BUCKET OF BEERS | \$40++ per bucket
(Five Per Bucket)
Assorted Selection of Domestic & Premium Beers



Subject to 23% Service Charge and Current Sales Tax

GREEN VALLEY RANCH

GVR PLATED DINNER

\$195++ Per Person

Includes Three (3) Hand Passed Hors d'oeuvres, Choice of One (1) Soup or Salad and up to Three (3) Entrées for Your Guests to Select One (1) From.

An additional \$25++ surcharge per guest will apply for weddings less than 100

Hand Passed Hors d'oeuvres

Cold Selections

- Seared Tenderloin of Beef on a Crostini with Gorgonzola and Red Onion Marmalade
- Plum Tomato Bruschetta, Toasted Pine Nut, Basil Pesto
- Prosciutto Wrapped Boursin and Almond Stuffed Dates
- Roasted Red Pepper Hummus on a Pita Chip
- Tomato and Buffalo Mozzarella, Basil, EVOO
- Goat Cheese Stuffed Peppadews, Tangy Balsamic
- Shrimp Cocktail Shooters, Caramelized Lemon
- Strawberries Stuffed with Balsamic Black Pepper

Hot Selections

- Boursin and Spinach Stuffed Mushroom Caps
- Coconut Shrimp
- Vegetable Spring Roll with Dipping Sauce
- Mini Beef Empanadas, Chimichurri Sauce
- Mini la Frieda Beef Sliders, Herb Aioli, Cheddar Cheese, Caramelized Onions
- Thai Chicken Satay, Spicy Thai Peanut Sauce
- Thai Beef Satay, Spicy Thai Peanut Sauce
- Truffled Arancini, Parmesan Fondue
- Crispy Fried Pork Pot Stickers with Dipping Sauce

Entrée Selections

- Roasted Free Range Chicken Pan Demi, Potato Leek Gratin
- Chicken Breast Stuffed with Prosciutto, Artichoke, and Mushrooms, Lemon Vinaigrette, Mascarpone Polenta
- Atlantic Grilled Salmon Citrus Herb Butter, Grilled Vegetable Quinoa
- Pan Seared Black Bass, Lemon Butter Sage, Box Cut Golden Potatoes, Cipolini Onions
- Apricot Glazed Duroc Pork Chop Apricot Frangelico Reduction, Sweet Potato Puree
- Filet Mignon, Wild Mushrooms, Butter Whipped Potatoes, Port Wine Jus
- Beef Short Rib English Peas, Peasant Potatoes, Sea Salt, and Olive Oil
- Grilled Vegetable Stack Brown Rice, Red Pepper Coulis
- Eggplant Parmesan Cherub Tomato Sauce, Parmesan

Soup or Salad

Chilled Soups

- Tomato & Red Pepper Gazpacho Cucumber Ribbon, Baby Tomato, Diced Peppers, and Garlic Toast
- Seafood Gazpacho Lobster, Shrimp, Scallops, Cucumbers, Tomatoes

Hot Soups

- Tuscan Pasta Fagioli, Grated Romano
- New England Clam Chowder
- French Onion Gruyere, Parmesan Crouton

Composed Salads

- Crisp Romaine and White Endive Sugared Pecans, Strawberries Aged Balsamic Vinaigrette
- Baby Romaine Lettuce Parmesan Shards, Garlic Croutons Classic Caesar Dressing
- Tomato Mozzarella Sourdough Crisp, Crystallized Basil, Sea Salt Balsamic Reduction
- Poached Pear and Arugula Laurel Chenel, Candied Walnuts, White Balsamic
- Grilled Asparagus and Artichoke Whipped Goat Cheese, Tender Greens, Hearts of Palm, Brioche Croutons

**Add an additional soup or salad to your package for \$9++per person

Duet Entrée

Upgrade for \$24++ pp

- Pan Seared Chicken Breast and Pesto Rubbed Atlantic Salmon
- Roasted Herbed Potato Grilled Tenderloin of Beef and Pan Seared Sea Bass with Caramelized Leek Potato Au Gratin
- Grilled Tenderloin of Beef with Crown of Shrimp Stuffed with Lump Crab or Cold Water Lobster Tail Wild Mushroom Risotto Cake

If you have selected more than one entree, you are required to provide place cards or escort cards for each guest with their appropriate meal indicators. Chef's choice of vegan/gluten-free options are available upon request and independent of entrée selections.

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GREEN VALLEY RANCH

GVR BUFFET DINNER

\$210++ Per Person

Includes Three (3) Hand Passed Hors d'oeuvres, One (1) Soup, Three (3) Salads, Three (3) Entrées and Three (3) Accompaniments.

An additional \$25++ surcharge per guest will apply for weddings less than 100

Hand Passed Hors d'oeuvres

Cold Selections

- Seared Tenderloin of Beef on a Crostini with Gorgonzola and Red Onion Marmalade
- Plum Tomato Bruschetta, Toasted Pine Nut, Basil Pesto
- Prosciutto Wrapped Boursin and Almond Stuffed Dates
- Roasted Red Pepper Hummus on a Pita Chip
- Tomato and Buffalo Mozzarella, Basil, EVOO
- Goat Cheese Stuffed Peppadews, Tangy Balsamic
- Shrimp Cocktail Shooters, Caramelized Lemon
- Strawberries Stuffed with Balsamic Black Pepper
- Mini Beef Sliders

Hot Selections

- Boursin and Spinach Stuffed Mushroom Caps
- Coconut Shrimp
- Vegetable Spring Roll with Dipping Sauce
- Mini Beef Empanadas, Chimichurri Sauce
- Mini la Frieda Beef Sliders, Herb Aioli, Cheddar Cheese, Caramelized Onions
- Thai Beef or Chicken Sate, Spicy Thai Peanut Sauce
- Truffled Arancini, Parmesan Fondue
- Crispy Fried Pork Pot Stickers with Dipping Sauce

Entrée Selections

- Seasoned Flank Steak with Chimichurri
- Boneless Beef Short Ribs
- Pan Seared Sea Bass with Diced Tomatoes, Kalamata Olives, Fennel, and Onion Jus
- Grilled Salmon with Lemon Dill and Baby Leeks
- Herb Marinated Chicken with Artichokes and Mushrooms
- Pan Seared Sonoma Chicken Breast with Chardonnay Béchamel

Soup

- Tuscan Pasta Fagioli, Grated Romano
- Lobster Bisque
- Creamy Corn & Crab Chowder

Salads

- Romaine Lettuce, Shaved Asiago, Garlic Croutons, Caesar Dressing
- Assorted Mixed Green Salad with Cucumber, Tomato, Carrots, Ranch, Balsamic and Italian Dressings
- Buffalo Mozzarella and Beefsteak Tomatoes with Fresh Basil and EVOO
- Penne Pesto Salad with Tomatoes and Grilled Vegetables
- Sea Salt Roasted Beet Salad with Laura Chenel, Golden Raisins, and Herb Shallot Dressing
- Fattoush Salad with Pita, Romaine, Tomatoes, Peppers, Cucumbers, Green Onions, Mint, and Mediterranean Spices
- Quinoa and Kale Salad with Lentils, Avocado, Red Onion, and Cilantro-Lime Vinaigrette

Accompaniments

- Chef's Selection of Seasonal Vegetables
- White Cheddar Mac & Cheese
- Twice Baked Potatoes with Chives, Cheddar, and Bacon
- Vegetable Lasagna with Cherub Tomato Sauce
- Penne Pasta Pomodoro
- Garlic Mashed Potatoes
- Parmesan Polenta Cakes with Italian Sausage
- Sundried Tomato Risotto

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GREEN VALLEY RANCH

GVR RECEPTION STATIONS DINNER

\$220++ Per Person

Includes Three (3) Hand Passed Hors d'oeuvres, Two (2) Salads, Two (2) Live Action Carving Stations with Accompaniment and Three (3) Reception Stations

An additional \$25++ surcharge per guest will apply for weddings less than 100

Tray Passed Hors d'oeuvres

Cold Selections

- Seared Tenderloin of Beef on a Crostini with Gorgonzola and Red Onion Marmalade
- Plum Tomato Bruschetta, Toasted Pine Nut, Basil Pesto
- Prosciutto Wrapped Boursin and Almond Stuffed Dates
- Roasted Red Pepper Hummus on a Pita Chip
- Tomato and Buffalo Mozzarella, Basil, EVOO
- Goat Cheese Stuffed Peppadews, Tangy Balsamic
- Shrimp Cocktail Shooters, Caramelized Lemon
- Strawberries Stuffed with Balsamic Black Pepper
- Mini Beef Sliders

Hot Selections

- Boursin and Spinach Stuffed Mushroom Caps
- Coconut Shrimp
- Vegetable Spring Roll with Dipping Sauce
- Mini Beef Empanadas, Chimichurri Sauce
- Mini la Frieda Beef Sliders, Herb Aioli, Cheddar Cheese, Caramelized Onions
- Thai Beef or Chicken Sate, Spicy Thai Peanut Sauce
- Truffled Arancini, Parmesan Fondue
- Crispy Fried Pork Pot Stickers with Dipping Sauce

Salad Station

Selection of Two

- Caesar Salad with Hearts of Romaine, Aged Parmesan, Herb Croutons, Creamy Garlic and Black Pepper Dressing
- Fattoush Salad with Crispy Pita, Baby Tomatoes, Olives, Garbanzos, Cucumbers and Sumac Dressing
- Asian Chop with Napa Cabbage, Peanuts, Bell Peppers, Lychees, Carrots and Chinese Mustard Vinaigrette
- Greek Salad with Hearts of Romaine, Feta Cheese, Olives, Pepperoncini, Red Onions and Lemon Herb Dressing
- Snipped Greens, Cucumber, Tomatoes, Shaved Carrots, Light Herb Vinaigrette
- Cous Cous Salad with Feta Cheese, Heirloom Cherry Tomatoes, Red and Green Bell Peppers, Olive Oil
- Lentil and Kale Salad with Lentils, Green Kale, Feta Cheese, Diced Red Apples

Selection of Three Classic Stations

Slider Bar (Selection of Two)

- Angus Beef and Cheddar Burger, Herb Mayo, Potato Bun
- Angus Beef and Bleu Cheese Burger, Caramelized Red Onion, Bacon Jam
- Teriyaki Chicken Hawaiian Roll
- Pulled Pork, Purple Coleslaw, Brioche
- Slider Dogs, Traditional Condiments

Gourmet Potato Bar (Selection of Two)

- Loaded: Yukon Gold Mashed Potatoes, Applewood Smoked Bacon, Cheddar Cheese, Chives, Sour Cream
- The Italian: Roasted Garlic Mashed Potatoes, Shrimp Scampi, Fresh Basil
- The Midwestern: Horseradish Potatoes, Braised Short Ribs, Tobacco Onions
- The Deep South: Buttermilk Mashed Potatoes, Black Pepper Gravy, Fried Chicken
- The Islander: Purple Potatoes, Kahlua Pork, Maui Onions
- The Orient: Wasabi Mashed Potatoes, Firecracker Shrimp, Crispy Rice Noodles

Tuscan Pasta Station (Selection of Two)

- Truffle Whipped Ricotta Ravioli
- Farfalle, Shrimp, Lemon Thyme Cream
- Penne Pasta Pomodoro
- Rigatoni Pasta with Lobster, Crab, and Mushroom Bolognese
- Cavatelli Pasta with Barolo Braised Beef Cheek Ragout, White Truffle Oil, and Shaved Pecorino Romano

Risotto Bar (Selection of Two)

- Lobster Risotto, Sweet Corn, Chives
- The Capri with Basil, Garlic Shrimp, Asparagus, Prosciutto, Red Pepper
- Tuscan Sundried Tomato Risotto with Pancetta, Peas, and Reggiano
- Butternut Squash Risotto with Caponata, Butternut Puree, and Pecorino
- Wild Mushroom Risotto with Shallots, Chives, and Parmesan

Live Action Carving Station

Selection of Two

- Whole Roasted Tenderloin; Char Grilled Beef, House Made Steak Sauce, Sea Salt Roasted Potatoes
- Pepper Crusted Certified Angus Strip Loin of Beef with Gorgonzola and Pistachio Polenta, Sautéed Broccoli Raab
- Slow Roasted Thyme Basted Turkey Breast with Port Braised Cranberries, Apple and Fennel Sausage Bread
- Brined Hand Carved Rotisserie Style Chicken with Mac & Cheese with Bacon Bread Crumbs
- Smoked Whole Alaskan Salmon with Warm Fingerling Potato Salad, Bacon Lardons, and Mustard Dressing
- Slow Roasted Bone-In Leg of Lamb with Natural Lamb Jus, Braised Lentil, Cheese Spread, and Warm Pita

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GREEN VALLEY RANCH

WEDDING CAKE

A customized wedding cake with your choice of flavors and design prepared by our pastry chef is included and served for dessert. Our pastry chef will create the ultimate confection for your event. Your cake will be uniquely designed to reflect your artistic vision and favorite flavors.

Cake Flavors

- White, Vanilla
- Chocolate
- Marble
- Red Velvet
- Carrot
- Confetti
- Devil's Food

Cake Fillings

- White Buttercream
- Chocolate Mousse
- Chocolate Buttercream
- Lemon Cream
- Bavarian Cream
- Whipped Cream
- Cream Cheese
- Nutella
- Mocha Mousse
- Peanut Butter Mousse
- Custom Fruit Mousse
- Praline Mousse
- Cookies n Cream

Fruit

- Strawberries
- Bananas
- Raspberries
- Blueberries
- Blackberries

Cake Icing

- Cream Cheese
- Chocolate Buttercream
- White Buttercream
- Whipped Cream
- Chocolate Fudge
- Chocolate Glaze



Pastry kitchen will provide sugar flowers, real flowers must be provided by florist.

**Additional charges may apply to final design requests.

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GREEN VALLEY RANCH

DESSERT STATIONS

Chef's Choice Mini Desserts \$60 Per Dozen
Assorted French Macaroons \$60 Per Dozen
Assorted Chocolate Covered Strawberries \$60 Per Dozen

Sweet Finales

\$24++ pp

- Our Pastry Chef's Sugar Shooter Creations Featuring Old Time Favorites
 - Apple Pie
 - Key Lime Pie
 - Berry Crumble
 - New York Cheesecake
 - Tiramisu
- PB&J Chocolate Cups
- Vanilla Poached Peach Cream Parfaits

A Tribute to Shortcakes

Selection of Two

\$22++ pp

- Caramelized Bananas
- Cherries Jubilee
- Strawberries Grand Marnier
- Blackberry Compote
- Accompanied by Whipped Cream, Toasted Streusel, White and Dark Chocolate Shavings
- Served with Sugared Shortcakes

Sticks & Lollipops

\$21++ pp

- Chef's Selection of Handmade Confections on Sticks
 - Chocolate Truffles
 - Bon Bons
 - Cheesecake Lollipops
 - Brownie Lollipops
 - Marshmallows

Candy Station

\$22++ pp

- Chef's Selection of all your Favorite Candy with Take Home Bags Included

Color Coordinated Candy Station

\$26++ pp

- Customize your Candy Station with an Assortment of Candy in your Color Scheme

Sundae Bar

\$20++ pp

- Assorted Ice Creams with Assorted Toppings
 - Chocolate
 - Strawberry
 - Caramel Sauce
 - Whipped Cream
 - Chopped Nuts
 - Crushed Butterfinger™
 - Crushed Oreos™
 - M&M's™
 - Maraschino Cherries
- Attendant fee required at \$175.00 plus tax

Alcohol Infused Cupcakes

\$10++ each

- Chocolate Raspberry Chambord
- Toasted Hazelnut Frangelico
- Orange Crèmesicle with Vanilla Vodka
- Orange Crunch Grand Marnier
- Fresh and Crisp Mojito
- Lemon Meringue, Limoncello



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GREEN VALLEY RANCH

BAR PACKAGE

Your Wedding Package Includes up to Four (4) Hours of Premium Bar.

IDs are mandatory for those who appear under 30. Our bartenders have the right not to serve without an ID. One Bar/Bartender will be provided complimentary as part of your package. One Bar/Bartender is required for each 100 guests per location. Bartender fee is \$225. Any additions/substitutions to the bar may incur additional fees.

Premium Liquor Brands

- Absolut
- Tanqueray
- Jack Daniel's
- Bacardi
- El Jimador Silver
- Crown, Royal
- Chivas Scotch

Wines By The Glass

- House White Zinfandel
- House Chardonnay
- House Cabernet Sauvignon
- House Merlot

Super Premium Liquor Brands

Upgrade for \$10++ pp

- Grey Goose
- Bombay Sapphire
- Crown Royal Reserve Whisky
- Captain Morgan Private Stock
- Patron Silver
- Johnny Walker
- Woodford Special Reserve Bourbon
- Champagne

Beers & Hard Seltzers

- Bud
- Bud Light
- Michelob Ultra
- Heineken
- Corona
- Stella
- Newcastle
- O'Douls (Non-alcoholic)
- Assorted Hard Seltzers

Non-Alcoholic Beverages

- Pepsi
- Diet Pepsi
- Starry
- Ginger Ale
- Club Soda
- Tonic Water
- Still & Sparkling Water
- Grand Marnier
- Orange
- Grapefruit
- Cranberry
- Pineapple

Cordials, Cognacs & Scotches

Upgrade for \$6++ pp

- Bailey's
- Grand Marnier
- Kahlua
- Amaretto Disaronno
- Courvoisier
- Chivas Regal

Tablesides Wine Service

Upgrade for \$12++ pp

- Guests to receive tableside wine service during dinner

Offerings are subject to availability, venue can substitute for comparable selections based on inventory.



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GREEN VALLEY RANCH

WINE LIST

Enhance Your Wine Selection on the Bar or Served Tableside by the Bottle

Champagne

- MV, Moet & Chandon Imperial, BRUT \$110
- MV, Veuve Clicquot Yellow Label, BRUT \$125
- DOM Perignon \$450
- MV, Perrier Jouet Grand, BRUT \$92

Moscato D'Asti

- Jacobs Creek Australia \$50

Sparkling Wines

- MV, Domaine Chandon BRUT \$50
- Prosecco, La Marca \$52
- MV, Domaine STE Michelle Blanc DE Blanc, BRUT \$50

White Wines

- Pinot Gris, Kendall Jackson Vintners Reserve, CA \$50
- Pinot Grigio, Santa Margherita, Valdadige, Italy \$55
- Riesling, Chateau Michelle Harvest Select, WA \$52
- Riesling, Heinz Eifel Spatlese \$50
- Sauvignon Blanc, Kendall Jackson Avant, CA \$52
- Sauvignon Blanc, Kim Crawford, Marlborough- New Zealand \$55

Medium To Full Bodied White Wines

- Chardonnay, Kendall Jackson Vintners Reserve, CA \$52
- Chardonnay, Ferrari Carano \$60
- Chardonnay, Jordan Vineyards, Russian River Valley, CA \$70
- Chardonnay, Sonoma Cutrer, Russian River Ranches, CA \$56

Red Wines

- Pinot Noir, Kendall Jackson Vintners Reserve, CA \$55
- Pinot Noir, La Crema, Sonoma, CA \$62
- Pinot Noir, Robert Mondavi Private Select, CA \$52

Lush & Jammy Red Wines

- Kendall Jackson Avant Red Blend, CA \$52
- Malbec, Layer Cake, Mendoza-Argentina \$54
- Merlot, Ferrari Carano, Sonoma, CA \$60
- Merlot, Kendall Jackson Vintners Reserve, CA \$54

Full Bodied Red Wines

- Cabernet Sauvignon, Franciscan, Napa Valley, CA \$70
- Cabernet Sauvignon, Kendall Jackson Vintners Reserve, CA \$55
- Cabernet Sauvignon, Robert Mondavi Private Select, CA \$52
- Cabernet Sauvignon, Joel Gott 815 CA \$55

House Wines

- Sauvignon Blanc, Seaglass, Santa Barbara \$50
- Chardonnay, Seaglass, Santa Barbara \$50
- Pinot Grigio, Seaglass, Santa Barbara \$50
- Riesling, Seaglass, Monterey \$50
- Pinot Noir, Seaglass, Santa Barbara \$50
- Cabernet Sauvignon, Seaglass, Paso Robles \$50

Offerings are subject to availability, venue can substitute for comparable selections based on inventory.



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GREEN VALLEY RANCH

OTHER MENUS

Children

STARTER

- Seasonal Fruit Cup

ENTREE | Choice of One

- Chicken Fingers & French Fries
- Cheese or Pepperoni Pizza
- Trio of Beef Sliders & Onion Rings

BEVERAGES

- Apple Cider Toast
- Non-Alcoholic Beverage Options

\$30++ Per Child

for Children 12 and Under

Vendors

ENTREE

- Chef's Choice of Protein
- Chef's Choice of Vegetable
- Chef's Choice of Starch

BEVERAGES

- Non-Alcoholic Beverage Options

FOR WHO

- Wedding Planner
- Photographer
- Videographer
- DJ/Master of Ceremonies
- Photo Booth Attendant

\$60++ Per Person



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GREEN VALLEY RANCH

ENHANCEMENTS

Ceremony Beverages

Service for 30 Minutes

Hot Beverage Station -

\$8++pp

- Freshly Brewed Coffee
- Freshly Brewed Decaffeinated Coffee
- Selection of Harney and Son's™ Teas

Cold Beverage Station

\$8++pp

- Lemonade
- Iced Tea
- Fruit Infused Water

Tray Passed Service

- Tray Passed Champagne \$11++ pp
- Tray Passed Signature Cocktail
 - Pricing determined upon cocktail ingredients

Café

Service for 30 Minutes

\$18++ pp

- Freshly Brewed Coffee
- Freshly Brewed Decaffeinated Coffee
- Selection of Harney and Son's™ Teas
- Assortment of Non-Alcoholic Syrups
- Whipped Cream
- Chocolate Shavings
- Cinnamon Sticks

Plated Dinner Appetizer Course

\$16++ pp

- Traditional Shrimp Cocktail
 - Fresh Lemon, Horseradish, and Cocktail Sauce
- Jumbo Lump Crab Cake
 - Whole Grain Mustard and Shaved Fennel Slaw
- Beef Carpaccio
 - Spicy Mustard Dressing, Frissee, and Shaved Parmesan
- Pan Seared Scallops
 - Cardamom Carrot Coulis, Lemon Butter, and Micro Crudité
- Mushroom Ravioli
 - Roasted Forest Mushrooms and Frizzled Leeks

Plated Dinner Intermezzo

\$10++ pp

- Raspberry Sorbet Topped with Champagne
- Mandarin Orange Sorbet Topped with Vanilla Vodka
- White Peach Sorbet

Wedding Favors

Cake Pops

\$8++pp

- Custom Package of Two Cake Pops Decorated in your Wedding Colors

Macaroons

\$8++ pp

- Custom Package of Two Macaroons to Coordinate with your Wedding Colors

Strawberries

\$10++ pp

- Custom Package of a Tux and/or Pearl Decorated Set of Chocolate Covered Strawberries

Jordan Almonds

9++ pp

Custom Package of Jordan Almonds in your Wedding Colors

Late Night Snacks

Selection of One

\$10++ pp

- French Fries
- Sweet Potato Tots
- Pretzel Bites with Mustard or Cheese Sauce
- Freshly Popped Popcorn
- Assorted Ms. Vickie's Potato Chips
- Tortilla Chips and Salsa
- Deep Fried Oreos
- Cheesecake Lollipops

Selection of One

\$12++ pp

- Mini Milkshakes
 - Chocolate, Vanilla, or Strawberry
- Mini Churros with Chocolate Dipping Sauce
- Chocolate Chip Cookies with a Milk Shooter
- Mini Cheeseburger Sliders
- Mac and Cheese Bites
- Ahi Tuna Wonton Tacos
- Mini Grilled Cheese and Tomato Soup Shooter
- Crunchy Fried Pickles with Smokey Ketchup

Subject to 23% Service Charge and Current Sales Tax

GREEN VALLEY RANCH

F . A . Q .

What is the Food & Beverage Requirement?

All food and beverage items served within Green Valley Ranch must be prepared and presented by Green Valley Ranch. Local health code regulations prohibit guests from removing remaining food and beverage from the resort. Green Valley Ranch, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Nevada Alcohol Beverage Control. In compliance with the state law, all beer and liquor must be supplied and served by Green Valley Ranch. Any violation of these laws and regulations will result in confiscation of food and/or beverage and will receive a penalty equal to first deposit.

Outside Food

We do not allow outside Food and Beverage. Exceptions are considered for cultural cuisines and desserts, but must be from a licensed vendor. and are subject to corkage and service charge.

What is the Food & Beverage Minimum?

It is the minimum amount you are required to spend on food (hors d'oeuvres/buffet/plated dinner/etc.) and beverage (alcoholic and non-alcoholic). The total of these two combined, before tax and service charge, must meet or exceed this amount.

What is Required to Book My Event?

A non-refundable deposit of 25% of the estimated total cost is due upon contract signing to confirm your date. Remaining deposits and final payment will be outlined in your Private Event Agreement.

When Selecting an Outdoor Venue, is there a Backup Location Inside in the Event of Inclement Weather?

While we work hard to carry out the desires of each event, Mother Nature will take precedence. Even though the Catering Sales Team will confer with you about the possibilities of moving the event indoors, it is ultimately the resort's decision, due to the protection of our guests. A back-up location will be reserved at the time of booking. This location is at the discretion of the Catering Sales Team and is based on the number of guests attending and the nature of your event.

Do You Conduct Tastings?

We are pleased to offer a complimentary menu tasting, upon request. The tasting will include a selection of hors d'oeuvres, salads and entrees and should be arranged three to six weeks in advance and the appointment must be confirmed with your Catering Sales Manager. Tastings are designed for two special guests, Tuesday through Thursday, from 2pm to 3pm. Other days/times may be considered, dependent on venue activity. Fees may apply for additional guests.

Multiple Entrées

For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course. Guarantee of each entrée selection is due to Catering Sales Manager at least seven (7) business days prior to the event. Guest entrée selection must be noted on meal indicator card.

What Are Meal Indicator Cards?

Plated meals with choices require indicators/identification cards. This can be executed in the form of escort cards which should have the guest's name, the table they are assigned to and a symbol as to which meal they have pre-selected. We suggest you arrange them on a registration table in alphabetical order, so it will be easy for your guests to locate their name.

Do I Need a Wedding Planner?

We do require a Professional Wedding Planner to assist you with your ceremony and wedding and we will be happy to welcome them as a part of the planning process. Typically, this kind of planner is for either Full Service or Day-of Coordination. Full Service Wedding Planning is comprised of everything included in the Day of Coordination to months of planning and perfecting prior to the big day. They will assist you with the choreography of your ceremony, reception details and help manage your desired agenda on the day of the wedding. In addition, a planner will fulfill your wishes for décor and work hand in hand with the Catering Sales Team to ensure the smooth implementation for your vendors.

F.Y.I.

Event Inclusions

PLATED MEAL SERVICE

If you have selected more than one entree, you are required to provide place cards or escort cards for each guest with their appropriate meal indicated. Entree counts must be provided seven (7) business days prior to wedding.

TABLE STANDARDS

Our standard sit down service is planned for 72" round tables of up to 10-12 guests per table. The wedding couple will determine whether they would rather sit at a sweetheart table, an intimate table for two, or a wedding party table where their wedding party joins them.

Final Guarantees

Once final guarantees are submitted seven (7) business days prior to your event, the count may not be decreased. Your final balance due will be based on the final guarantee or the actual number of meals served, whichever is greater. Green Valley Ranch will make every attempt to accommodate increases in your count after the final guarantee is due, however may be subject to a 15% surcharge. All meal selections will be part of the final guarantee. Any special meals requested and accommodated on site will be added to your invoice upon completion of your event.

Special Meals

Kosher and Halal Meals are available upon request. Requests must be made with your Catering Sales Manager at least seven (7) days in advance.

Chefs can often substitute different ingredients and offer other food options so that dining for those with restrictive diets can still be a delectable affair. Our culinary team can accommodate the following common food allergies and intolerances: Wheat/Gluten Free, Dairy Free, Lactose Intolerant, Pescatarian, Vegetarian, and Vegan.

Payment Policies

DEPOSITS

Green Valley Ranch policy requires a 25% deposit to confirm your wedding. 60 days prior to your wedding, 50% of your estimated balance is due as your second deposit. Your remaining balance is due 30 days prior to your wedding date. All deposits are non-refundable and will be applied toward liquidated damages and not as a penalty, as a result of any cancellation not due to a Force Majeure event.

FORMS OF PAYMENT

In the event of a cancellation for any reason, the non-refundable booking deposit and any partial payments will not be refunded.

Cancellation

In the event of a cancellation for any reason, the non-refundable booking deposit and any partial payments will not be refunded.

Service Charge & Tax

All food and beverage is subject to a service charge of 23% (*subject to change without notice*) and prevailing sales tax rate, currently 8.375%.