

BREATHTAKING WEDDINGS

THE WESTIN
LAKE LAS VEGAS
RESORT & SPA



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CEREMONY AND SITE LOCATIONS

Lotus Court

Chic and contemporary, with center-stage views of the lake and blue skies as far as the eye can see, Lotus Court is the ultimate setting from sunrise to sunset, whether your heart desires an afternoon ceremony or a twilight cocktail reception. Trickling fountains and sparkling fire pits add warmth and serenity. (up to 200 guests)

Andalusian Gardens

Surround yourself with stunning lakefront views and a beautiful rose garden for an enchanting gazebo ceremony on the waterfront. Unlike anything else in Las Vegas, the unforgettable Andalusian Gardens provide a secluded, romantic destination for a once-in-a-lifetime experience that will make everyone's heart skip a beat. (up to 350 guests)

Casablanca Ballroom

Our 21,000 square-foot Grand Ballroom with ornate Moroccan gold sconces and 24-foot ceilings will impress your guests. Pre-function space to the ballroom overlooks the spectacular views of Lake Las Vegas, surrounding mountains and desert Southwest. The Casablanca Ballroom can be divided to create more intimate wedding reception venues. (up to 1,300 guests)

Baraka Ballroom

Mediterranean architecture with welcoming arches, artful columns and a hand-painted ceiling illustrate that Baraka Ballroom isn't your average event space. A gorgeous, well-lit and ornate blank canvas for you to paint your picture-perfect dream wedding, Baraka Ballroom is a charming and intimate room with large window walls dressed up in beautiful shades of burgundy, gold and green. This unique ballroom features artistic gold chandeliers straight from Morocco, a built-in bar and an outdoor terrace overlooking the Resort pools and Lake Las Vegas. (up to 220 guests)

La Menzah

A 5,600 sq. ft. lawn space with adjacent gazebo, La Menzah is just outside the Casablanca Ballroom and can be tented and customized in as many different ways as you can imagine. La Menzah's location on our property makes it the best place to view the stunning desert sunsets that take place beyond our rugged mountain terrain. You can expect the surrounding Nevada red rocks to catch fire every day at sundown, with the last red rays of the evening yielding to a crystal-clear, star-filled sky. (up to 400 guests)"



WEDDING & CEREMONY

Ceremony

Ceremony Site
White Garden Chairs
Guest Book Table, Gift Table and Unity Candle Table
Signature “Desert Elixir” Beverage and Water Station
Rehearsal Space (based on availability)
Dressing Room for Bride and Her Attendants
(wedding day only, based on availability, up to four hours)

Monday thru Thursday \$1,000

Friday & Sunday \$1,500

Saturday \$2,500

FOOD AND BEVERAGE MINIMUMS

Monday thru Thursday \$8,000 ++

Friday & Sunday \$10,000 ++

Saturday \$12,000 ++

*Package inclusions and pricing all subject to
change based on availability*



RECEPTION PACKAGES

Romance Reception Package

Plated Dinner / \$150 per person,
inclusive of tax and service fee*

Buffet / \$175 per person,
inclusive of tax and service fee*

- Cheese and Crudit  Display
- Five-Hour Beer and Wine Bar Package
(Restrictions Apply)
- Standard Linen, Votive Candles and Dance Floor
- One-Night Stay in Suite for Bride and Groom
- Discounted Spa Moulay Services
- Two-Course Plated Dinner

Exquisite Reception Package

Plated Dinner / \$200 per person,
inclusive of tax and service fee*

Buffet / \$225 per person,
inclusive of tax and service fee*

- One-Night Stay in Suite for Bride and Groom
- Five-Hour Open Bar, Sultan’s Collection
(Restrictions Apply)
- Three Tray-Passed Hors d’Oeuvres
- Two-Course Plated Dinner
- Pre-Event Tasting for Two
- Standard Linen, Votive Candles and Dance Floor
- Discounted Spa Moulay Services

Breathtaking Reception Package

Plated Dinner / \$250 per person,
inclusive of tax and service fee*

Buffet / \$275 per person,
inclusive of tax and service fee*

- Two-Night Stay in Suite for Bride and Groom
- Breakfast in Bed with Sparkling Wine for Bride
and Groom
- Five-Hour Open Bar, Grand Vizier’s Collection
(Restrictions Apply)
- Four Tray-Passed Hors d’Oeuvres
- Premium Entr  Options
(Two-Course Plated Dinner)
- Wine Service with Dinner
- Sparkling Wine Toast
- Pre-Event Tasting for Two
- Standard Linen, Votive Candles
and Dance Floor
- Discounted Spa Moulay Services
- Four Vendor Meals
- Complimentary Valet

**package inclusions and pricing all subject to
change based on availability*

RECEPTION PACKAGES

Ultimate Indulgence Reception Package

\$500 per person, inclusive of tax and service fee*
Minimum 50 people

- Two-Night Stay in Suite for Bride and Groom
- Breakfast in Bed with Sparkling Wine for Bride and Groom
- Engagement or Boudoir Photo Shoot with Lovely Day Media
- His and Hers Massages at Spa Moulay for Bride and Groom
- Monogrammed Champagne Glasses
- Complimentary Poolside Cabana
- Pre-Ceremony Indulgence Package for Bride and Groom
- Cheese and Crudit  Display for Ceremony
- Six Tray-Passed Hors d'Oeuvres
- Premium Entr e Options
- Five-Hour Open Bar, Grand Vizier's Collection (Restrictions Apply)
- Wine Service with Dinner
- Sparkling Wine Toast
- Viennese Dessert Table
- Pre-Event Tasting for Two
- Standard Linen, Votive Candles and Dance Floor
- Four Vendor Meals
- Complimentary Paddleboard Rental for Bride and Groom
- Complimentary Valet
- Flowers in the Bridal Suite



**package inclusions and pricing all subject to
change based on availability*

OPENING RECEPTION

Tray-Passed Hors d'Oeuvres

DELUXE:

Indian Chicken Monte on a Fork
Wasabi-Spiced Ahi Tuna Tartar
Ultimate Grilled Cheese Lollipop
Antipasto on a Stick
New England-Style Crab Cake with Remoulade
Baked Tomato and Mozzarella Boule
Mini Spinach and Artichoke Boule
Falafel on a Stick with Lemon Tahini, Tomato and Olives
Mini BLT with Pancetta, Micro Arugula and Tomato Confit
Blackened Catfish Lettuce Cups with Red Pepper Aioli
Prosciutto Melon Shot
Kalamata Olive Cigars with Tandoori Slurry
Mac-n-Cheese Bites
Pita Chicken with Lemon Yogurt

PREMIUM (additional charges):

Shrimp Louie Cocktail
Beef Satay with Chimichurri Sauce
Chicken Stick with Curry Mango Chutney
Steak Tartar Sandwich
Shrimp Ceviche with Margarita Salt
Chicken Tikka
Spider Shrimp with Sweet Chili Sauce
Red Wine-Braised Short Rib on a Chive Biscuit
Beef and Mushroom Skewer with Bleu Cheese Cream
Mini Kobe Burger with Cheddar and Roasted Shallot Jam

ENHANCEMENTS

Maki and Sushi

Chef Selection of Maki and Sushi Rolls,
Pickled Ginger, Wasabi and Soy Sauce
\$20 per guest ++ (based on three [3] pieces per guest)

Shaken Seafood Martini Bar

Shrimp Cocktail, Crab Ceviche
and Lobster Agua Caliente
Shaken to order with Avocado, Cilantro
and Green Onions
\$16 per guest ++ (Chef required)

Seafood Extravaganza

Jumbo Red Shrimp Cocktail, Sweet Alaskan Crab,
Oysters on the Halfshell and Marinated Mussels
Horseradish, Cocktail Sauce, Louie Dressing, Remoulade,
Lemons and Tabasco Sauce
\$22 per guest ++ (based on four [4] pieces per guest)
Add Lobster Tail \$10 per guest

Shrimp Frenzy

Jumbo Red Shrimp Cocktail, Rock Shrimp Louie and
Fresh Water Prawn Cerviche
Served with Horseradish, Cocktail Sauce, Louie Dressing,
Remoulade, Lemons and Tabasco Sauce
\$20 per guest ++

Mediterranean Tapas

Chicken and Chorizo Brochettes
Serrano Ham with Marinated Manchego
Garlic Shrimp in Saffron Oil
Spanish Tortilla with Potatoes, Onions and Green Chili
Sliced Cumin-Rubbed Tenderloin
with Mushroom and Capers Dip
Marinated Roasted Olives and Tomatoes
Chilled Lobster in Chorizo Broth
White Bean and Fennel Spread with Assorted Breads
and Olive Oil
Chicken and Turmeric Salad with Raisins
Prosciutto and Provolone Cheese-Stuffed Sport Peppers
and Marinated Olives
\$19 per guest ++ (based on four [4] pieces per guest)

Culinary Cheese Shop

Display of Domestic and Imported block Cheeses
All choices served with Walnut-Raisin Bread, Crackers,
Dried Fruits, Roasted Olives, Dried Tomatoes,
Syrups and Nuts
\$400 ++ (serves 40-50 guests)

Farm Fresh Vegetables

Display of Mediterranean Vegetables
A selection of Roasted, Braised and Raw
Farm-Fresh Vegetables with a Selection of Dips
\$400 ++ (serves 40-50 guests)

PLATED MEALS

Starter

Simple Organic Greens, Fennel, Radish and Citrus Champagne Vinaigrette
Iceberg Wedge, Radish, Watercress, Goat Bleu, Pancetta, Crème Fraiche-Mustard Vinaigrette
Simple Caesar Salad, Soy Nuts, Shaved Reggiano and Sprouts
Cream of Tomato Soup with Crème Fraiche and Croutons
Sweet Corn Chowder with Smoked Shrimp and Cilantro

Premium

Roasted Artichokes with Organic Field Greens, Red Onion and Shaved Ricotta
Tomato Mozzarella with White Balsamic and Wild Arugula
Butter Lettuce and Roasted Pear and Fig with Bleu Cheese and Pecans
Shrimp Cocktail in Gazpacho Water and Avocado Cream
Lump Crab Cake with Red Pepper and Sweet Corn Relish
Shrimp and Saffron Cous Cous with Mint Raita and Tomato Oil

Entrée

Chicken Two Ways, Breast and Confit of Chicken with White Bean-Fennel Purée and Farmer's Market Vegetable Vinaigrette
Roasted Salmon Artichokes Barigoule and Celeriac Purée
Pan-Seared Hake with Tomato Tartin, Spinach and Pinenut Pancetta Relish
Farfalline Pasta with Forest Mushrooms, Oven-Dried Tomatoes, Herbs and Parmesan Cheese (*add chicken, shrimp or scallops*)
Braised Short Rib of Beef with Whisky Shallot Essence
Roasted Striploin of Beef with Warm Fingerling Potato Salad and Forest Mushrooms
Sweet Potato Cannelloni, Roasted Vegetables and Toasted Walnuts (*vegetarian*)
Spinach and Wild Mushroom Cannelloni with Rustic Tomato Bruschetta (*vegetarian*)

Premium

Braised Short Rib and Lobster Ragout with Chef's Garden Market Vegetables
Grilled Filet of Beef and Shrimp Scampi
Roasted Halibut and Lobster Cannelloni Tarragon Buerre Monte

BUFFET OPTIONS

Serendipity

Garden

Smoked Chicken Waldorf Salad
Shrimp Louie with Hearts of Lettuce and Pea Sprouts
Marinated Asparagus in Extra Virgin Olive Oil with Tarragon
California Organic Greens with Lemon Herb Dressing

Culinary Studio

Tenderloin of Beef with Morel Cream
Peppered Salmon with Lobster Bordelaise
Cured Tomato and Smoked Gouda Breast of Chicken
Dauphinoise Potatoes
Soft Goat Cheese Polenta with Dried Tomatoes and Leeks
Green Beans with Almonds and Brown Butter
Braised Cauliflower in Truffle Oil
Hearth-Baked la brea Breads with Herbed Compound Butter

Sweet

Chef Selection of Desserts
Regular and Decaffeinated Coffee, Selection of Tea

Epiphany

Garden

Greek Salad “Niçoise style”
Rock Shrimp Tabbouleh
Yellow Potato Salad with Capers and Turmeric
Marinated Feta Cheese with Raisins and Olives

Roasted

Braised King Salmon with Fennel, Olives and Chick Peas
Chicken Taouk with Lebanese Garlic Sauce
Baked Eggplant with Ground Beef and Pine Nuts
Armenian Lamb Stew with Okra and Allspice
Persian Rice with Currants and Almonds
Hearth-Baked Breads
Hummus, Baba Ganoush, Olive Relish

Sweet

Chef Selection of Desserts
Regular and Decaffeinated Coffee, Selection of Tea



BUFFET OPTIONS

The Steak House

Garden

Classic Wedge Salad, Bleu Cheese, Bacon, Tomatoes, Red Onions and Creamy Ranch Dressing
Chop Chop Salad
Tomato and Red Onion Salad with Balsamic Vinaigrette

Roasted

Herb-Roasted Salmon with Spinach, Corn, Leeks and Smoked Bacon Ragout
Herb-Brined Chicken with Roasted Peppers
and Fingerling Potatoes
Strip Loin Steaks with Caramelized Onions
and Leeks
Wild Mushroom Bread Pudding
Citrus-Grilled Marinated Asparagus
White Cheddar Macaroni and Cheese
Hearth-Baked Breads and Butter

Sweet

Chef Selection of Desserts
Regular and Decaffeinated Coffee, Selection of Tea



BEVERAGES

Sultan's Collection

One hour:	\$24 ++	Smirnoff	JW Red Label
Two hours:	\$31.50 ++	Beefeater	Jim Beam
Three hours:	\$38 ++	Cruzan	Seagram's
Four hours:	\$44.50 ++	Sauza Gold	Hennessey V.S.
Five hours:	\$51 ++		
Each add'l hour	\$6.50 ++		

Grand Vizier's Collection

One hour:	\$28 ++	Absolut	JW Black Label
Two hours:	\$37 ++	Bombay Sapphire	Jack Daniels
Three hours:	\$45 ++	Bacardi	Crown Royal
Four hours:	\$53 ++	Jose Cuervo Gold	Hennessey VSOP
Five hours:	\$61 ++		
Each add'l hour	\$8 ++		

Customized Beverages

Enhance your reception with a customized beverage that incorporates your favorite drinks, wedding color theme or your story. These beverages are not included in the package. Pricing will be determined subject to the final recipe and brand of alcohol. Your beverage and story will definitely add that personal touch to your special day.

Labor Charges

One (1) bartender is required per 100 people, at a charge of \$250 each up to five (5) hours.

Cashier required for Cash Bar at \$175

PRE-CEREMONY INDULGENCE

In preparation of your vows

To ensure you take the time to eat before the ceremony, you may consider the following in your dressing room:

Mediterranean Tastes

Caprese Salsa and Hummus with Crostini
Antipasti Presentation (Marinated and Grilled Vegetables with Olives and Seasonal Cheeses), served with Baguettes
Seasonal Sliced Fruit
Iced Tea, assorted Soft Drinks and Water
\$20 per person ++

American Tastes

Italian Beef Sandwiches
Chicken Parmesan Sliders
Housemade Chips
Iced Tea, assorted Soft Drinks and Water
\$20 per person ++

Spa

Our Moroccan-inspired sanctuary of Spa Moulay features eleven treatment rooms, a full-service beauty salon, a complete 24-hour fitness center and a dry eucalyptus sauna. Spa Moulay offers guests personalized pampering through signature treatments, massages, skin therapies, body wraps, body scrubs and moisturizing facials. The salon provides a wide range of services and products, including haircuts and styling, hair coloring, makeup application, manicures and pedicures. Spend some quality time relaxing together for the first time as husband and wife.



EVENT POLICIES

Food and Beverage

The State of Nevada regulates the sale and service of all alcoholic beverages. The Hotel is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages can be brought into the Hotel for a banquet function. All Food and Beverage is subject to service charges, administrative fees, and applicable taxes as listed below.

++ Indicates that a service charge of 17.5% of the total food and beverage revenue will be added to the final bill. This service charge will be provided to wait/staff employees, service employees and/or service bartenders. No other fees or charges, other than the service charge above, shall be considered a tip, gratuity or service charge for any employee. An administrative fee of 4.5% of the total food and beverage revenue, and applicable taxes will be added to the final bill. The administrative fee and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, delivery fee, carving fee, A/V fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee, and are not property of the employee(s) providing service to you. *Bartenders are required one (1) per 100 people, at a charge of \$250 each up to five (5) hours. No individual shots will be serviced from the bar.*

Menu Selection and Pricing

To ensure every detail is handled in a professional manner, the Hotel requires that your menu selections and specific details be finalized a minimum of three (3) weeks prior to your function. The pricing contained within the enclosed wedding package is current and subject to change without notice.

Wedding Cake and Linen Selection

It is the sole responsibility of the Bride and Groom to select and approve the cake and linens. The cake and linen companies must receive selections no later than four (4) weeks in advance to ensure delivery of their services. A \$3 per guest charge will apply as a cake-cutting fee.

Setup Times

The Hotel allows for one and a half (1½) hours of setup between functions. If the client wishes to have more time to set up, the Hotel must be advised when booking the functions. Additional rental charges may apply. All decor must be removed at the conclusion of the event.

Decorations

All decorations must be pre-approved by the Resort. Aisle runners must be weighted at corners for safety and all loose florals must be biodegradable. No artificial petals are permitted to create aisle runners or additional décor. Candles must be enclosed entirely, no open or tapered candles.

Noise Curfew

We have a curfew of 10 p.m. for all outdoor functions.

Parking

We offer the following parking rates: Self: Complimentary Overnight Valet: \$15

Deposit and Payment

A non-refundable deposit based on 25% of your contracted food and beverage minimum is required with the signed contract in order to confirm your event. The final balance is due 21 business days prior to your event in the form of cash, credit card or certified check. A credit card will be required to be on file to process any additional charges incurred (but not previously estimated) during your event.

Lighting and Audio Visual

Outdoor receptions and dinners require the purchase of a lighting package, which can be provided by our in-house audio-visual company, PSAV.

Electrical Charges

Electrical needs exceeding existing wall plug service must be arranged in advance and will be charged accordingly. Information outlining power capabilities and charges is available through your Catering Manager.

Outside Vendors

In the event the services of a vendor, other than those approved by the Hotel, are contracted, it will be agreed that the Bride and Groom will incur any and all liability on behalf of the selected vendor and will compensate the Hotel for any loss or damages incurred through the action of the vendor(s) and their designated agents. Proof of insurance and business license is required.



Room Block

Each of the Resort's 493 beautifully appointed guest rooms, including 46 suites and four Casbahs, mirror the Resort's Moroccan spirit, with deep hues and hand-painted features while offering sweeping views of the lake and mountains.

To assist with planning your wedding block here at the Resort, listed below are some guidelines for your review.

- A minimum of 10 rooms on any one night is required in order to secure a block of rooms at a discounted rate.
- Rates are determined by the dates selected. The rates, once contracted will be held and valid until one month prior to the first date of arrival.
- Bride and Groom will receive complimentary suite accommodations for the night of the wedding when ceremony and reception are booked with Resort (suite type determined by Hotel and based on availability)

Ask your Catering Manager about the additional services and activities the Resort offers.

- Rehearsal Dinner
- Las Vegas area tours for out-of-town guests
- Golf Outings
- Transportation
- Spa Moulay
- Kids Activities
- Yoga Classes
- Standup Paddleboarding
- Bicycling
- Outdoor Recreational Activities



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2015 Packages