



RESORT • SPA • CASINO
LAS VEGAS

2021 Holiday Parties

The M Resort is Las Vegas' best kept secret for private events. The Resort is situated 400 feet above the Las Vegas Strip and features breathtaking views of the city. With the contemporary decor, marble throughout, and a beautiful pool, the property is a must see! We offer many different unique venues for holiday parties.

LUX- M Resort's Rooftop Venue:

LUX offers breathtaking views of the Las Vegas strip and entire valley. (up to 200 guests).



Room Rental: Waived. See Menu for LUX pricing. Room set up includes: Holiday Tree, Dance Floor, Buffet Décor, Votive Candles, Choice of House Linen, Matching Napkins, Centerpieces. We will post your company logo digitally at the entrance & in the elevators. Available Friday, Saturday and Sunday with a \$10,000 food & beverage minimum, and Monday – Thursday with a \$7,000 food & beverage minimum

Contemporary Banquet Spaces:

Our banquet rooms are modern and sleek with chandeliers and sconces. All are adjacent to poolside terraces (up to 900 guests).



Room rental: \$500. Room Set Up includes: Holiday Tree, Dance Floor, Buffet Décor, Votive Candles, Choice of House Linen, Matching Napkins,. Available seven days a week with a \$65 per person food & beverage minimum.

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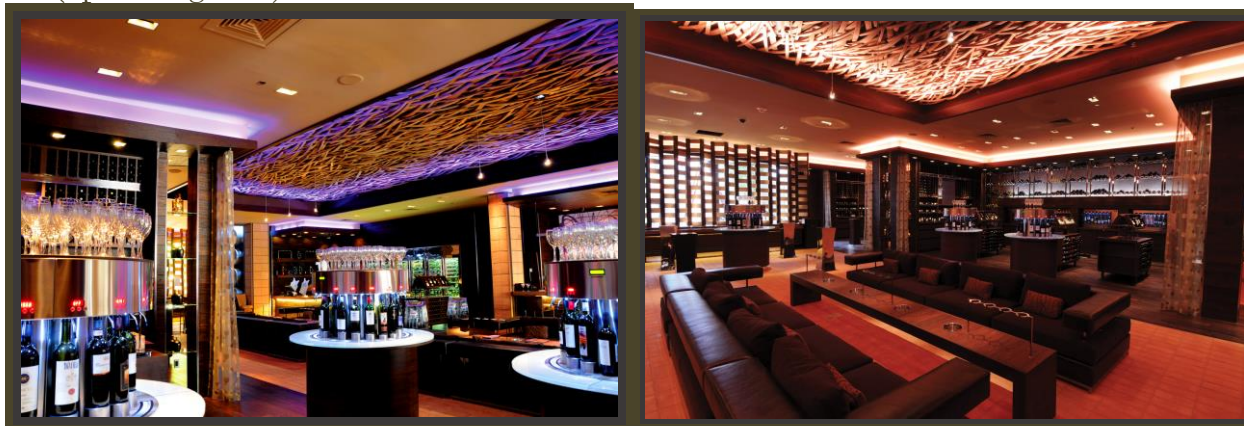
Additional Fees Include Nevada State Sales Tax currently at 8.375% and M Resort Service Fee of 23%.
(1) Bartender per 100 guests is required at a charge of \$225.00 per bartender. (1) Attendant Fee per 50 guests is required for all buffets at a charge of \$150.00 per attendant
Drink Tickets available- consult catering services manager for details.
Please contact a Catering representative at 702-797-1919 or m.catering@pngaming.com to reserve your event.



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Hostile Grape:

A very unique venue emulating a wine cellar and is perfect for a casual lounge atmosphere for the wine enthusiast (up to 125 guests).



Room rental: \$500. Room Set Up includes:

Holiday Tree, Dance Floor Area, Buffet Décor, Votive Candles, Choice of House Linen, Matching Napkins Available Sunday-Tuesday with a \$5,000 food & beverage minimum, Wednesday – Friday with a \$10,000 Food & Beverage Minimum.

Ravello Lounge:

With three levels of couches and cocktail tables, all focused on the stage, this is a great place for a party (up to 125 guests)



Room rental: \$650. Room Set Up includes:

Holiday Tree, Existing Dance Floor, Buffet Décor, Votive Candles, Choice of House Linen, Matching Napkins. Room Set Up Fee includes required audio visual technician. Available Monday – Thursday with a \$5,000 food & beverage minimum, Friday, Saturday and Sunday with a \$15,000 Food & Beverage minimum.



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Yuletide Buffet Dinner

Soup

Tomato Bisque, Mini Cheese Crostini

Salads

Seasonal Mixed Greens with Toasted Almonds
Orange Cranberry Vinaigrette

Baby Spinach with Pomegranate Pearls, Belgium Endive, Shaved Fennel
Raspberry Vinaigrette

Choose (3) Entrees

Roasted Free Range Turkey with Apple Chestnut Stuffing
Traditional Turkey Gravy, Cranberry Compote

Roasted Tenderloin of Beef with Three Peppercorn Sauce
Creamed Horseradish

Pan Seared Alaskan Salmon Filet
Citrus Beurre Blanc, Braised Fennel, Heirloom Tomatoes, Fines Herb

Honey Glazed Smoked Pork Loin
Roasted Pears and Cranberries, Mustard Maple Glaze

Accompaniments

Buttery Mashed Garlic Yukon Gold Potatoes
Roasted Baby Root Vegetables with Herbs
Creamed Spinach & Parmigiano, Crispy Fried Onions
Fresh Assortment of Rustic Rolls & Cheddar Biscuits, with Sweet Butter

Desserts

Assorted Miniature Pastries, Ginger Bread Cookies, Sugar Cookies,
Marshmallow Bars, Pumpkin Pie, Pecan Pie,
Christmas Yule Log
Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$70 per Person

\$75 per Person for LUX Events

*Enhanced with a Two Hour Open Bar: additional \$28 per Person



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Mistletoe Buffet Dinner

Soup

Roasted Butternut Squash Soup, Toasted Hazelnuts, Dried Cherries

Salads

Seasonal Mixed Greens, Toasted Almonds, Orange Cranberry Vinaigrette
Baby Spinach, Pomegranate Pearls, Belgium Endive, Shaved Fennel, Raspberry Vinaigrette
Caprese Salad of Vine Ripe Tomatoes, Fresh Mozzarella, Smoked Bacon, Basil Oil, Aged Balsamic

Choose (3) Entrees

Roasted Free Range Turkey and Apple Chestnut Stuffing
Cranberry Compote, Traditional Turkey Gravy

Roast Prime Rib of Beef

Classic Bordelaise Sauce, Béarnaise Sauce, Creamed Horseradish

Pan Roasted Pacific Halibut with Asparagus and Artichoke Ragout
Niçoise Olive Sauce

Maple and Mustard Game Hen with Braised Cipollini Onions
Prunes and Forest Mushrooms

Accompaniments

Potato Gratin Dauphinoise
Holiday Green Beans, Spiced Macadamia Nuts
Roasted Baby Root Vegetables with Herbs
Fresh Assortment of Rustic Rolls & Cheddar Biscuits with Sweet Butter

Desserts

Assorted Miniature Pastries, Ginger Bread Cookies, Sugar Cookies,
Marshmallow Bars, Pumpkin Pie, Pecan Pie,
Christmas Yule Log, Cheese Cake
Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$85 per Person

\$90 per Person for LUX Events

*Enhanced with a Two Hour Open Bar: additional \$28 per Person



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Merry Buffet Dinner

Soup

Classic Lobster Bisque

Salads

Seasonal Mixed Greens, Toasted Almonds, Orange Cranberry Vinaigrette
Baby Spinach, Pomegranate Pearls, Belgium Endive, Shaved Fennel, Raspberry Vinaigrette
Frisée and Mache Salad, Poached Pears, Maytag Bleu Cheese, Spiced Pecans, Mulled Cider Vinaigrette

Choose (4) Entrees:

Peppercorn and Mustard Crusted Beef Tenderloin
Côte du Rhône Sauce, Creamed Horseradish, Brioche Rolls

Roasted Free Range Turkey with Apple Chestnut Stuffing
Traditional Turkey Gravy, Cranberry Compote

Pan Roasted Chilean Bass
Miso Glazed, Wok Charred Baby Bok Choy

Chicken Saltimbocca with Prosciutto San Daniel and Aged Fontina
Parmigiano Risotto, Marsala Jus

Grilled Herbed Lamb Chops with Forest Mushrooms
Minted Lamb Sauce

Accompaniments

Potato Gratin Dauphinoise
Roasted Root Vegetables with Herbs
Maple Glazed Baby Carrots, Pecan Brittle
Green Asparagus, Lemon Pine Nut and Cranberry Gremolata
Fresh Assortment of Rustic Rolls & Cheddar Biscuits with Sweet Butter

Desserts

Assorted Miniature Pastries, Ginger Bread Cookies, Sugar Cookies, Marshmallow Bars
Pumpkin Pie, Pecan Pie, Christmas Yule Log, Cheese Cake, Crème Brûlée,
Coconut Macaroons, Raspberry Cookies
Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$100 per Person

\$105 per Person for LUX Events

*Enhanced with a Two Hour Open Bar: additional \$28 per Person



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Noel Plated Dinner

Plated Salad

Frisée and Mache Salad, Poached Pears
Maytag Bleu Cheese, Spiced Pecans
Mulled Cider Vinaigrette

Pre-Selected Entrees

A place card is required designating guest's entrée choice (choice of 3 entrées) or you may choose to offer all guests the same entrée.

Chicken Saltimbocca
Prosciutto San Daniel and Aged Fontina
Potato Gratin Dauphinoise
Roasted Baby Root Vegetables with Herbs
or
Roasted Tenderloin of Beef
Three Peppercorn Sauce
Potato Gratin Dauphinoise
Roasted Baby Root Vegetables with Herbs
or
Pan Roasted Pacific Halibut
Asparagus and Artichoke Ragout, Nicoise Olive Sauce
Potato Gratin Dauphinoise
Roasted Baby Root Vegetables with Herbs
or
Roasted Vegetable Wellington
Roasted Seasonal Vegetables, Spinach Pesto in a Puff Pastry,
Spicy Piquillo Pepper Coulis

Fresh Assortment of Rustic Rolls & Cheddar Biscuits with Sweet Butter

Plated Dessert

Chocolate Hazelnut Cake with Mocha Cream &
Ginger Peach Panna Cotta Shooter

*Substitute a Holiday Themed Dessert Buffet for an additional \$5 per person
Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Herbal Teas

\$70 per Person

\$75 per Person for LUX Events

*Enhanced with a Two Hour Open Bar: additional \$28 per Person



Thank you for considering The M Resort

We look forward to hosting your holiday event!



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