

JMA *pressive*

Weddings



M RESORT

Welcome

Thank you for considering M Resort Spa Casino for your upcoming special day!

Situated 400 feet above the renowned Las Vegas Strip, M Resort Spa Casino offers breathtaking panoramic views that provide the perfect backdrop for your special day. We are a resort destination venue with modern architecture, upscale contemporary finishes, and luxurious amenities. We offer a refined, off-the-Strip resort experience, providing unparalleled convenience and luxury in a prime Las Vegas location.

Our meticulously crafted wedding packages are tailored to your unique vision, ensuring a seamless and unforgettable experience. Choose from a variety of stunning venues to complement your personal wedding style.

Our talented culinary team has curated exquisite menus to delight every palate, and dining selections can be customized to reflect your personal style and favorite flavors.

Thank you!



THE WEDDING CEREMONY

Ceremony All Inclusive Package

Your wedding should be a reflection of your love story, a celebration that is as unique and special as you are. At M Resort Spa Casino, we offer the perfect setting to create an inspired, one-of-a-kind wedding experience that will be cherished for a lifetime. Our all-inclusive wedding packages simplify the planning process, allowing you to focus on what truly matters: celebrating your love. With everything from the venue and accommodations to the catering and décor included, you can relax and enjoy a stress-free wedding day.

Ceremony Package Includes:

Non-Denominational Officiant
\$1000 Floral Credit with Preferred Vendor
Photographer for 1.5 hours and copyright to five of your favorite photos
Stage
White Chivari Chairs for up to 90 guests, Banquet Chairs for guest counts of 90+
Microphone for services and iPod speakers
Customized Diagram of Ceremony Space
Ceremony Rehearsal
M Resort Day of Coordinator

*\$5000**

* Additional Site Fee for M Catwalk Pool, Subject to Seasonal Availability. Please see your Wedding Coordinator for details

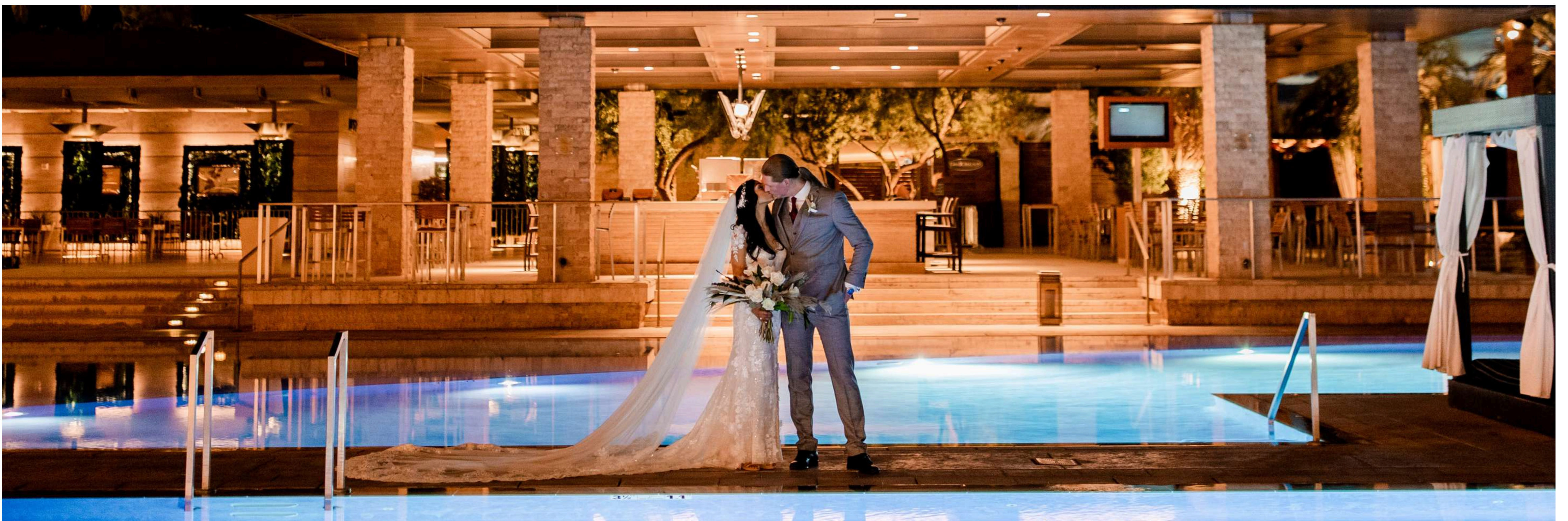
VENUES

Choose from a variety of stunning venues to complement your personal wedding style. The elite LUX venue, located at the top of the M Resort tower, offers breathtaking views of the Las Vegas Strip and valley, Or maybe let our beautiful M Pool be the backdrop for your ceremony. Your “aisle” is a spectacular walkway between our two infinity-edge pools.

LUX



M Pool Catwalk



VENUES

Celebrate your love story in the enchanting ambiance of our underground wine cellar for in an intimate and fun atmosphere. For a grand affair, our opulent ballrooms offer breathtaking spaces to host your closest friends and family ranging from 1,100 to over 17,000 square feet.

Wine Cellar



Ballroom



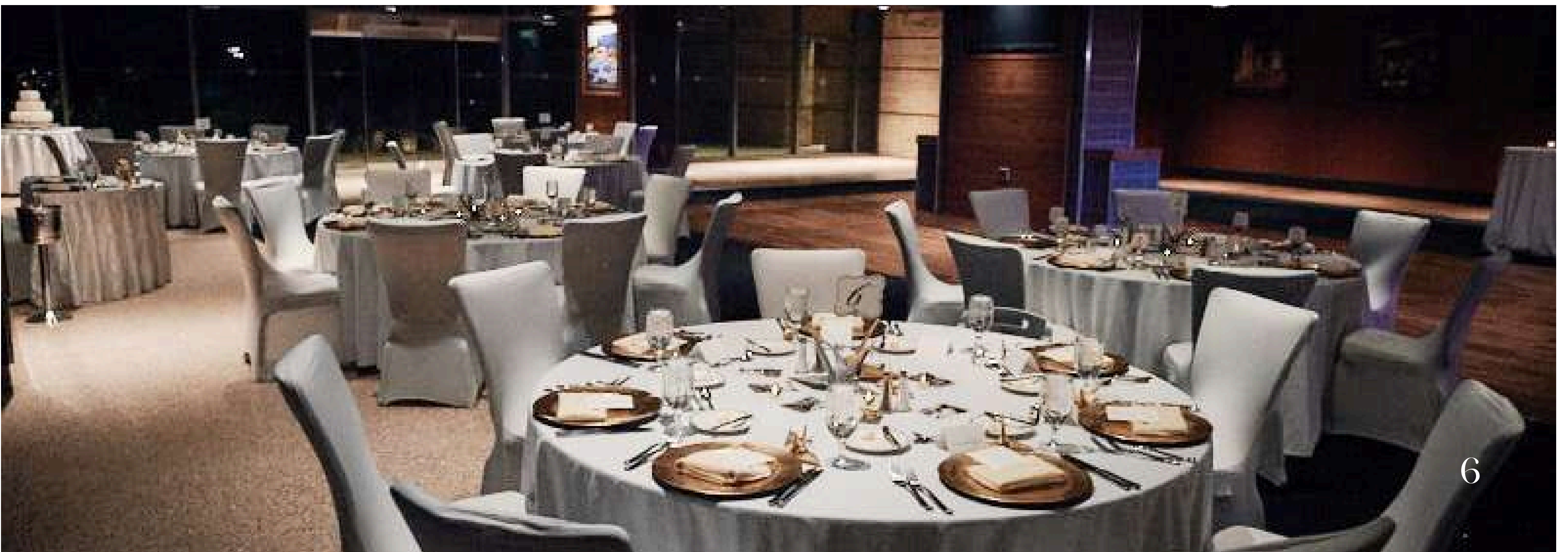
VENUES

Select from our trio of Outdoor Terraces, presenting an exquisite expanse of nearly 17,000 sq. ft. for your wedding ceremony or reception. Or choose Vue which offers a unique reception space that seamlessly blends indoor and outdoor elements, allowing you to host your guests in a stunning, flexible setting.

Terraces



Vue



WEDDING RECEPTION PACKAGES OVERVIEW

ALL WEDDING PACKAGES INCLUDE:

All M Wedding Packages include a 4-Hour Deluxe Bar in the pricing. A Fully Stocked Bar Featuring Red and White Wine, Domestic and Imported Beers, Soft Drinks, Regular & Sparkling Mineral Waters, Juices and Mixers and our Deluxe Selection of Liquors

A \$250 bartender fee is required for every 100 guests and is additional to Food & Beverage Minimum.

One Hour Cocktail Reception

Cocktail Hour with Two Hand Passed Hors d'oeuvres

Three Hour Reception



THE POPULAR

\$165 PER PERSON - THREE COURSE PLATED DINNER

Cocktail Reception (1 hr maximum)

Hand passed hors d'oeuvres of your choice
(2 Selections - listed on pg.18)

Salad Choice

Salad selection of your choice
(listed on pg.19)

Entree Choice

Uniformed entree selection of your choice below:
(one selection for all guests)

HERB GRILLED CHICKEN BREAST (GF)

Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White
Wine-Caper Sauce

GRILLED NY STRIP LOIN (GF)

12 oz, Maître d'Hôtel Butter, Green Onion-Horseradish Potato Puree,
Market Baby Vegetables, House-made Worcestershire Sauce

PACIFIC SALMON (GF)

Pan Roasted Salmon, Green Bean-Artichoke Ragout, Potato Rosti, Roasted Tomato Coulis

THE MINGLING

\$165 PER PERSON - RECEPTION STYLE STATIONS

Cocktail Reception (1 hr maximum)

Hand passed hors d'oeuvres of your choice (2 Selections - listed on pg.18)

Salad Station

(3) Salad Selections of your choice below:

LITTLE GEMS CAESAR

Sweet Leaves, Baby Red Romaine, Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

BABY SEASONAL FIELD GREEN SALAD (VE. GF)

Parmesan Crisp, Dried Cherries, Toasted Pumpkin Seeds, Honey-Raspberry Vinaigrette

M" CAPRESE SALAD (VE. GF)

Baby Arugula, Vine Ripe Tomatoes, Fresh Mozzarella, Basil Vinaigrette

YELLOW & RED BEETS (VE. GF)

Micro Greens, Goat Cheese, White Balsamic

COBB SALAD

Crisp Greens, Tomato, Avocado, Eggs, Turkey, Smoked Bacon, Crumbled Bleu Cheese, Herb Vinaigrette

Continued on Next Page

THE MINGLING CONT.

\$165 PER PERSON - RECEPTION STYLE STATIONS

Pasta Station

(3) Pasta Selections of your choice below:

PENNE

Roasted Peppers, Italian Sausage, Garlic, Basil, Spicy Tomato Sauce

LOBSTER RAVIOLI

Roasted Wild Mushrooms, Asparagus, Olives, Lobster Cream

PORCINI MUSHROOM RAVIOLI

Creamy Wild Mushroom Sauce

CHEESE TORTELLINI

Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce

GEMELLI PRIMAVERA

Sauteed Seasonal Farmers Market Vegetables, Garlic, EVOO, Herbs, Parmigiano-Reggiano

RIGATONI ALLA VODKA

Grilled Chicken, Pink Vodka Sauce, Grated Pecorino Romano

Continued on Next Page

THE MINGLING CONT.

\$165 PER PERSON - STATIONS

Chef Carving Station

Required Uniformed Chef Attendant Fee @ \$225

(1) Selection of your choice below:

DIJON-PEPPER CRUSTED TENDERLOIN OF BEEF

Red Wine Sauce, Horseradish Cream, Petite Rolls

ALL NATURAL PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Petite Rolls

HERB-ROASTED TURKEY

Pan Gravy



THE CHOICE

\$170 PER PERSON - PLATED DINNER

Cocktail Reception (1 hr maximum)

Hand passed hors d'oeuvres of your choice (2 Selections - listed on pg.17)

Salad Choices

Salad selection of your choice
(listed on pg.18)

Entree Choices

Entrees are pre-selected by guests (maximum of (2) choices + (1) Vegetarian Option for all attendees)
Place Cards are required to show guests selections

HERB GRILLED CHICKEN BREAST (GF)

Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White
Wine-Caper Sauce

WILD MUSHROOM CRUSTED 8 OZ FILET MIGNON (GF)

8 oz Truffled Potato Gratin, Lemon Herb Asparagus, Cote Du Rhone Sauce

GRILLED NY STRIPLOIN (GF)

Maître d'Hôtel Butter, Green Onion-Horseradish Potato Puree,
Market Baby Vegetables, House-made Worcestershire Sauce

MISO GLAZED SEA BASS

Miso Glazed Sea Bass, Wok Seared Asian Vegetables, Coconut Jasmine Rice, Shoyu Glaze

Continued on Next Page

THE CHOICE CONT.

\$170 PER PERSON - PLATED DINNER

PACIFIC SALMON (GF)

Pan Roasted Salmon, Green Bean-Artichoke Ragout, Potato Rosti, Roasted Tomato Coulis

PORK TENDERLOIN (GF)

Mustard-Rosemary Crusted Tenderloin Medallions, Haricot Vert-Yellow Wax Bean Ragout, Sweet Potato Gratin, Caramelized Apples, Vanilla Bean Reduction

ROASTED VEGETABLE NAPOLEON

Roasted Seasonal Vegetables, Heirloom Potato Confi, Piquillo Pepper Coulis



THE CROWD PLEASER

\$175 PER PERSON - DUO ENTREE PLATED DINNER

Cocktail Reception (1 hr maximum)

Hand passed hors d'oeuvres of your choice (2 Selections - listed on pg.18)

Salad Choice

Salad selection of your choice
(listed on pg.19)

Duo Entree Choices

A uniform combination entree will be served to each guest

CHOICE 1:

COFFEE RUBBED BEEF TENDERLOIN & HERB GRILLED PRAWNS (GF)

Vintage Port Reduction, Orange Butter Sauce, Yukon Potato Rosti, Market Vegetable

CHOICE 2:

**HORSERADISH CRUSTED BEEF TENDERLOIN & SEARED DIVER
SCALLOPS (GF)**

Grilled Asparagus, Port Sauce, Sofrito Yukon Potato Puree, Passion Beurre Blanc

CHOICE 3:

**PROSCITTO-BOURSIN STUFFED AIRLINE CHICKEN BREAST
& SEARED PACIFIC SALMON (GF)**

Risotto Cake, Braised Fennel

CHOICE 4:

GRILLED NY STRIP & BLUE CRAB STUFFED TIGER PRAWNS

Market Vegetables, Fricassee, Passion Fruit Beurre Blanc, Herbed Risotto Cake

THE VARIETY

\$190 PER PERSON - BUFFET DINNER

Cocktail Reception (1 hr maximum)

Hand passed hors d'oeuvres of your choice (2 Selections - listed on pg.18)

Buffet Dinner Selections

A dinner buffet is offered consisting of all of the items listed below

SALAD SELECTIONS:

BEET & GOAT CHEESE SALAD (VE, GF)

Red and Yellow Beets, Goat Cheese, White Balsamic Vinaigrette

MIXED BABY GREENS, RADICCHIO & ENDIVE SALAD (V, VE, GF)

Dried Wild Cherries, Stilton Cheese, Raspberry-Orange Emulsion

SWEET GEM CAESAR SALAD

Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing

SIDE SELECTIONS:

ROASTED FINGERLING POTATOES (V, GF)

Fresh Herbs, Roasted Garlic, Evoo

HARICOT VERT AMANDINE (V, GF)

Butter

Continued on Next Page

THE VARIETY CONT.

\$190 PER PERSON - BUFFET DINNER

ENTREE SELECTIONS:

GRILLED BEAST OF CHICKEN

Warm Salad of Roasted Fingerling Potatoes, Sweet Corn, Crisp Bacon, & Wilted Greens,
Thyme Jus

PETIT FILET MIGNON

Parmesan & Marscarpone Polenta, Ratatouille of Roasted Baby Peppers & Squashes,
Candied Balsamic Onions, Cabernet Reduction

BLUE CRAB STUFFED SHRIMP

Toasted Orzo Blend, Roasted Baby Artichokes, Lobster Cream Sauce



THE DAYTIME

\$150 PER PERSON - PLATED LUNCH
AVAILABLE FROM 11 AM - 2 PM

Cocktail Reception (1 hr maximum)

Hand passed hors d'oeuvres of your choice (2 Selections - listed on pg.18)

Lunch Reception

Selection of (1) Salad and (1) Entree for all guests.

Salad Choice

(1) Salad Selections of your choice (listed on pg.19)

Entree Offerings

Uniformed entree selection of your choice below:
(one selection for all guests)

ROASTED FREE-RANGE BREAST OF CHICKEN (GF)

Grilled Asparagus, Tarragon Oil, Soft Mushroom Polenta, Natural Chicken Jus

CHICKEN BREAST DIJONNAISE (GF)

Potato Gratin, Seasonal Greens, Creamy Mustard Sauce

GRILLED PETIT FILET (GF)

Roasted Sweet Potatoes, Wild Mushroom Ragout, Pink Peppercorn Sauce

GRILLED MAHI MAH (GF)

Butter, Coconut Rice, Baby Bok Choy, Shitake Mushrooms, Dried Tomatoes

STUFFED PRAWNS (GF)

King Crab Stuffed Black Tiger Prawns, Farmers Market Spinach,
Gratin Dauphinoise, Passion Fruit Beurre Blanc

HOR D'OEUVRE OFFERINGS

YOUR CHOICE OF TWO (2)

Cold Selections

Roasted Baby Beets, Boursin Cheese on Sourdough Crouton
Sliced Cherry Tomato, Basil & Mozzarella Skewer
Tomato Bruschetta on Garlic Crouton
Vietnamese Summer Roll, Lime-Sweet Chili Dipping Sauce
Seared Ahi Tuna on Whole Wheat Crouton, Spicy Wasabi Edamame
Smoked Salmon & Dill Cream Cheese on Pumpernickel Crouton
Ahi Tuna Tartare, Wasabi Caviar, Creme Fraiche in a Crisp Wonton Cone
Thai Style Beef Lettuce Cup, Lime-Mint Vinaigrette, Wasabi Tobiko
Imported Prosciutto Di Parma wrapped Grissini Stick

Hot Selections

Pork & Vegetable Potsticker, Toasted Sesame Soy
Humboldt Fog Bleu Cheese & Bacon Tartlet
Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce
Curried Vegetable Samosa, Medjool Date & Mango Chutney
Petit Beef Wellington, Bearnaise Sauce
Stuffed Mushroom Cap with Boursin & Crab
Pesto Shrimp Kabob Tomato-Garlic Chutney
Spinach Artichoke & Boursin Tartlet
Warm Brie & Quince Crostini, Grape and Balsamic Drizzle
Wild Mushroom Risotto Fritter, Herbed Garlic-Parmesan Dipping Sauce
Vegetarian Spring Roll with Sweet Chili Plum Sauce
Mini Prime Beef Slider, Caramelized Onions, Brie on a Brioche Roll

SALAD SELECTIONS

BABY WATERCRESS & FRISEE

Baby Arugula, Crab Coute, Whole Grain Dijon Mustard Vinaigrette

BABY ROMAINE GREEK SALAD

Tomato, Cucumber, Feta Cheese, Oregano, Balsamic Vinaigrette

“M” WALDORF SALAD

(Gluten Free)

Crisp Apples, Grapes, Dried Cranberries & Sliced Papaya

CLASSIC CAESAR SALAD

Hearts of Romaine, Herbed Garlic Croutons, Shaved Parmigiano-Reggiano

HEIRLOOM TOMATO STACK

Market Heirloom Tomatoes, Crispy Applewood Smooched Bacon, Petit Greens, Cracked Black Pepper, Fleur de Sel, Basil Oil Buffalo Mozzaerlla

BABY SPINACH SALAD

Maytag Bleu Cheese, Caramelized Pearl Onions, Warm Pineapple-Pancetta Vinaigrette

BABY RED ROMAMINE & FRISEE SALAD

Poached Pears, Maytag Bleu Cheese, Balsamic Vinaigrette

BELGIAN ENDIVE & WATERCRESS SALAD

HEIRLOOM TOMATOS, TRUFFLE VINAIGRETTE

BABY ARUGLA SALAD

SHAVED FENNEL, GRANNY SMITH APPLE, VINAIGRETTE

WEDDING CAKES

HAPPILY EVER AFTER

Chocolate sponge cake filled with Belgian dark chocolate mousse, with white chocolate buttercream

ENDLESS LOVE

Vanilla sponge cake filled with Bavarian caramel cream, with French buttercream

TIMELESS

Marble sponge cake filled with French Bavarian cream with French buttercream

ALWAYS & FOREVER

Lemon cake filled with Bavarian cream and raspberry marmalade, with French Buttercream

A KISS TO BUILD A DREAM ON

Vanilla sponge cake soaked with amaretto liqueur syrup, filled with tiramisu cream and fresh strawberries, with vanilla buttercream

SWEET DREAMS

Chocolate sponge cake soaked with Frangelico liqueur syrup, filled with pastry cream, with vanilla buttercream

I DO, I DO

Red velvet cake, with cream cheese filling and buttercream icing

CHERISH

Carrot cake, filled with cream cheese filling and buttercream icing

LOVE IS A WONDERFUL THING

Vanilla Sponge Cake, filled with Bavarian cream and fresh mixed berries, with with French buttercream



F.A.Q

What is Included?

All M Wedding Packages include a 4-Hour Deluxe Bar in the pricing.

The Deluxe Bar includes the following; House Red & White Wine, Domestic & Imported Beer, Soft Drinks, Sparkling Water, Mineral Water, Juices, and Deluxe Selection of Liquors. A \$250 bartender fee is required for every 100 guests and is additional to Food & Beverage Minimum.

One Hour Cocktail Reception

Two Hand Passed Hors d'oeuvres during Cocktail Hour

Three Hour Reception

Uniformed Staff with Designated Banquet Captain

Customized Diagram of Reception Area

Complimentary Menu Tasting for the Couple

Banquet Tables with Choice of Ivory or White Linen and Banquet Chairs

Champagne and Sparkling Cider Toast for Bride & Groom

White Wedding Cake and Tasting

3-Tier Wedding Cake with your choice flavor (page 20)

Dance Floor

Can we customize our food & beverage?

Please refer back to your Catering Manager for any customizations. Here at the M Resort, we strive to provide the wedding vision of your dreams

Wedding Packages are subjected to an additional 23% Service Charge (15.48% gratuity charge and 7.52% administrative fee charge which is subject to taxes) and state tax of 8.375%