

# Wedding Receptions at The MGM Grand

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness

3/7/2011

3799 Las Vegas Boulevard South, Las Vegas, NV 89101 Phone No. 702-891-1191

[www.mgmgrand.com](http://www.mgmgrand.com)



**maximumVegas.MGM GRAND.**

## WEDDING RECEPTION PACKAGES INCLUDE:

Private Reception Room to Accommodate your Guests at No Additional Rental Fee

Cocktail Rounds with Chairs, High-Top Tables, and 72" Dining Rounds

With House Selection of Linen, Skirting, and Napkins

Head Table for the Wedding Party or Sweetheart Table for the Bridal Couple

Guest Book Table, Gift Table and Cake Table

Orchid Bud Vase or Oil Lamp Centerpieces on All Dining Rounds and Head Table

Assortment of Buffet Decorations

White with Black or Parquet Dance Floor

Pin Spot Lighting of Buffet, Head Table, Cake Table and Dance Floor

Standard Wedding Cake

Berry and Chocolate Decorated Cake Plates

A Dedicated Banquet Captain to Ensure Your Flawless Event

Staging Area for Band or Disc Jockey

Champagne Toast to Honor the Bridal Couple

We Welcome an Opportunity to Schedule a Personal Wedding Consultation with You  
Please Contact Us at 800-774-1437

*Wedding Receptions Page 1*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness

3/7/2011

3799 Las Vegas Boulevard South, Las Vegas, NV 89101 Phone No. 702-891-1191

[www.mgmgrand.com](http://www.mgmgrand.com)



**maximum Vegas. MGM GRAND.**

## RECEPTION PRIOR TO DINNER

While you are capturing your first moments as husband and wife,  
Your guests can refresh with a taste of our excellent cuisine.

**“Brilliant”** ..... **\$10 per Guest**  
(Based on 4 Ounces per Guest)

### **Display of Domestic and Imported Block Cheese**

Served with Walnut-Raisin Bread, Crackers, Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

### **New Age Tapas Vegetable Cruditès**

Display of Raw and Marinated Farm Fresh Vegetables Tossed in Inspiring Flavor Enhanced Vinaigrettes

**“Unforgettable”** ..... **\$17 per Guest**  
(Based on 3 Pieces per Guest)

### **Selection of Passed Cold and Warm Hors D’oeuvres**

Antipasto on a “Stick”

Wasabi Spiced Cornets of Ahi Tuna Tartar

Pita Chicken “Slider” with Lemon Yogurt

**“Serendipity”** ..... **\$26 per Guest**  
(Displays Based on 4 Ounces per Guest, Hors D’oeuvres Based on 3 Pieces per Guest)

### **Display of Domestic and Imported Block Cheese**

Served with Walnut-Raisin Bread, Crackers, Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

### **Selection of Passed Cold and Hot Hors D’oeuvres**

Shrimp Louie Cocktail

Red Wine Braised Short Rib on a Chive Biscuit

Mini “BLT” with Pancetta, Micro Arugula, and Tomato Confit

Reception Prior to Dinner Packages are Designed for 60 Minutes of Service,  
Packages Must Be Ordered for the Entire Group Along with a Dinner Package

### **Wedding Receptions Page 2**

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness



## DINNER PACKAGES

Minimum of 50 Guests Required

**“Endless” Dinner Buffet ..... \$94 per Guest**

### The Toast

Sommelier Selection of Sparkling Wine, One Glass per Person

### Salads

Classic Wedge Salad with Bleu Cheese, Bacon, Tomatoes, and Red Onions

Served with a Creamy Ranch Dressing

Lobster Chop Cobb Salad

Tomato and Red Onion Salad Served with Balsamic Vinaigrette

### Entrées

Herb Roasted Salmon with Peanut Fingerling Potatoes and a Dill Cream Sauce

Strip Loin Steaks with Caramelized Onions and Leeks

Herb Roasted Chicken with Truffle Wild Mushrooms

### Accompaniments

Wild Mushroom Bread Pudding

Grilled Citrus Marinated Asparagus

Truffle Macaroni and Cheese

Hearth Baked Breads and Butter

### Dessert

Display of Assorted Mini French and Italian Pastries

Standard Wedding Cake

Served on Berry and Chocolate Decorated Plates

Freshly Brewed Coffees and Teas

MGM Grand Bottled Water

*Wedding Receptions Page 3*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness



## DINNER PACKAGES

Minimum of 50 Guests Required

**“Romantic” Plated Dinner..... \$75 per Guest**

### **The Toast**

Sommelier Selection of Sparkling Wine, One Glass per Person

### **Starter**

Classical Caesar Salad with Soy Nuts, and Shaved Aged Reggiano

### **Entrée**

Chicken Two Ways

Chicken Breast and Confit with

White Bean and Bacon Puree and Farm Fresh Vegetables

Rolls and Butter

### **Dessert**

Standard Wedding Cake

Served on Berry and Chocolate Decorated Plates

Freshly Brewed Coffee and Teas

MGM Grand Bottled Water

*Wedding Receptions Page 4*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness

3/7/2011

3799 Las Vegas Boulevard South, Las Vegas, NV 89101 Phone No. 702-891-1191

[www.mgmgrand.com](http://www.mgmgrand.com)



**maximumVegas.MGM GRAND.**

## DINNER PACKAGES

Minimum of 50 Guests Required

**“Passion” Plated Dinner..... \$95 per Guest**

### **The Toast**

Sommelier Selection of Sparkling Wine, One Glass per Person

### **Starter**

Roasted Seasonal Pears and Figs with Butter Lettuce,  
Bleu Cheese, Aged Sherry Vinaigrette, and Toasted Pecans

### **Entrée**

Grilled Filet Mignon and Lobster Tail  
with Butter Whipped Potatoes

Rolls and Butter

### **Dessert**

Standard Wedding Cake

Freshly Brewed Coffees and Teas  
MGM Grand Bottled Water

*Wedding Receptions Page 5*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness

3/7/2011

3799 Las Vegas Boulevard South, Las Vegas, NV 89101 Phone No. 702-891-1191

[www.mgmgrand.com](http://www.mgmgrand.com)



**maximum Vegas. MGM GRAND.**

## WEDDING CAKES

The MGM Grand prizes itself on the skill of our pastry chefs as they craft the wedding cake of your dreams. Select from the traditional flavors standard in our packages or go for something just right for you!

### Standard Cake Flavors

Vanilla Layer Cake  
Chocolate Layer Cake

### Standard Fillings

Vanilla Cream with Strawberries  
Chocolate Cream

### Standard Icings

White Butter Cream  
Ivory Butter Cream

### Deluxe Cake Flavors

Marble Cake, Spicy Cake, Extra Dark Chocolate Cake,  
Lemon Flavored Cake, Carrot Cake, Almond Dutch Cake,  
and Banana Pound Cake

Additional \$3 per Guest

### Deluxe Fillings

Vanilla Bavarian Cream with Grand Mariner Syrup,  
Vanilla Bavarian with Choice of Berries,  
Chocolate Bavarian Cream,  
Chocolate Mousse with Raspberries,  
White Chocolate Mousse, Raspberry Vanilla Cream,  
Mascarpone Cream with Coffee Amaretto Syrup,  
Coconut Cream with Pineapples,  
Strawberry Cream with Fresh Strawberries,  
Almond Cream with Apricots, Lemon Curd,  
Dulce de Leche with Tres Les Syrup, and Cream Cheese Filling

Additional \$3 per Guest

### Deluxe Icings

Rolled Fondant (Any Color)  
Whipped Cream (Small Cakes Only)  
White Chocolate Glaze  
Dark Chocolate Ganache (Suggested for Groom's Cakes)

Additional \$2 per Guest

*Wedding Receptions Page 6*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, if Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness



## WEDDING CAKES

Whether you desire floral decorations, themed cakes or innovative pulled sugar decorations, Our team of experienced Pastry Chefs can make your cake unforgettable.

### Designs and Decorations

Floral Cake Tops Starting at \$35  
Depending on the Size of the Cake and the Type of Flowers

Floral for Cake Tiers Starting at \$25  
Depending on the Size of the Cake and the Type of Flowers

Traditional Bride and Groom Cake Top \$45

Pulled Sugar Cake Top  
Starting at \$5 per Guest

We Welcome Your Own Design  
Please Provide a Color Photo for Our Pastry Chef

Custom Designed Wedding Cakes Available.  
Prices Vary Depending on Design, Finish and Floral Required

Please Inquire about the Pastry Chef's Special Wedding Cake "Croquembouche"

*Wedding Receptions Page 7*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness

3/7/2011

3799 Las Vegas Boulevard South, Las Vegas, NV 89101 Phone No. 702-891-1191

[www.mgmgrand.com](http://www.mgmgrand.com)



**maximumVegas.MGM GRAND.**

## OPEN BAR PACKAGES

A Fully Stocked Bar Featuring a Selection of Liquor, Sommelier Selection of Wines, Assorted Beers, Soft Drinks, MGM Grand Bottled Water, and Juice Mixers

### Call Brands

Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon,  
Dewar's Blended Scotch, Seagram's 7 Whisky,  
Jose Cuervo Gold Tequila, Courvoisier VS Cognac

One Hour.....	\$22 per Guest
Two Hours.....	\$29 per Guest
Three Hours.....	\$36 per Guest
Four Hours.....	\$43 per Guest

### Premium Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Captain Morgan's Spiced Rum,  
Johnnie Walker Black Label Blended Scotch, Maker's Mark Bourbon, Crown Royal Whisky,  
El Jimador Tequila, Hennessy VSOP Cognac

One Hour.....	\$23 per Guest
Two Hours.....	\$30 per Guest
Three Hours.....	\$37 per Guest
Four Hours.....	\$44 per Guest

A Bartender Fee of \$175.00 per Bartender will Apply (1 Bartender per 100 Guests)

*Wedding Receptions Page 8*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness



# A LA CARTE BEVERAGE SELECTIONS

Hosted and Cash Bars are Charged on Consumption

<b>Beverage Selection</b>	<b>Cash Bar</b>	<b>Hosted Bar</b>
Premium Brands .....	\$9 per Drink	\$8.50 per Drink
Call Brands .....	\$8 per Drink	\$7.50 per Drink
MGM Wine Selection .....	\$9 per Drink	See Wine List
Premium and Imported Beers .....	\$7.50 per Drink	\$6.50 per Drink
Heineken, Amstel Light, Samuel Adams, Corona		
Domestic Beers .....	\$7 per Drink	\$6 per Drink
Budweiser, Bud Light, Miller, Coors Light, O'Doul's (Non-Alcoholic)		
Fruit Juices .....	\$5 Each	\$4 Each
Soft Drinks .....	\$5 Each	\$4 Each
MGM Grand Bottled Water .....	\$5 Each	\$4 Each
Cordials .....	\$11 per Drink	\$10 per Drink
Cointreau, Di Saronno Amaretto, B & B, Bailey's Irish Cream, Sambucca Romano Drambuie, Frangelico, Grand Marnier, Hennessy VS Cognac, Kahlúa		
Specialty Drinks .....	\$11 per Drink	\$10 per Drink

A Bartender Fee of \$175 per Bartender will Apply (1 Bartender per 100 Guests)

A Cashier Fee of \$175 per Cashier will Apply for Cash Bars

Cash Bar Prices are Inclusive of Sales Tax and Service Charge. Cash Bars are Subject to \$500 Minimum Sales per Bar.  
Should Sales Fall Short of This Minimum, the Host is Responsible for the Additional Amount

Cocktail Consumption is Calculated on a One Ounce Pour per Drink  
Rock Drinks, Martinis and Multi-Liquor Drinks can Therefore Inflate Consumption Figures

## Wedding Receptions Page 9

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness



## WINES FROM OUR CELLAR

Wines are Subject to Change at Any Time  
Please Contact Your Catering Manager to Confirm Availability

### Champagne and Sparkling Wines

Sparkling Wine, Domaine Ste. Michelle "Vineyard Select" (Washington)	\$40 per Bottle
Prosecco, Nino Franco "Rustico" (Italy)	\$42 per Bottle
Sparkling Wine, Domaine Carneros (CA)	\$48 per Bottle
Champagne, Nicolas Feuillatte (France)	\$70 per Bottle
Champagne, Veuve Clicquot Ponsardin "Yellow Label" (France)	\$90 per Bottle

### White Wines

Albarino, Burgans (Spain)	\$40 per Bottle
Riesling, Chateau Ste. Michelle (WN)	\$40 per Bottle
Riesling, Loosen Bros. "Dr. L" (Germany)	\$42 per Bottle
Pinot Grigio, Stellina di Notte (Italy)	\$40 per Bottle
Pinot Grigio, Santa Margarita (Italy)	\$46 per Bottle
Sauvignon Blanc, Villa Maria "Private Bin" (New Zealand)	\$40 per Bottle
Sauvignon Blanc, Kim Crawford (New Zealand)	\$44 per Bottle
Fume Blanc, Ferrari Carano (California)	\$42 per Bottle
Chardonnay, Veramonte "Reserve" (Chile)	\$40 per Bottle
Chardonnay, Acacia "A" (California)	\$42 per Bottle
Chardonnay, William Hill "Napa Valley" (CA)	\$46 per Bottle
Chardonnay, Ferrari Carano (California)	\$52 per Bottle
Chardonnay, Jordan (California)	\$60 per Bottle
Chardonnay, Cakebread (California)	\$85 per Bottle

### Rosé Wines

White Zinfandel, Beringer (California)	\$40 per Bottle
White Zinfandel, Montevina, (California)	\$42 per Bottle

### Red Wines

Pinot Noir, MacMurray Ranch (California)	\$40 per Bottle
Pinot Noir, Erath (Oregon)	\$45 per Bottle
Pinot Noir, Acacia (California)	\$52 per Bottle
Malbec, Alamos (Argentina)	\$40 per Bottle
Shiraz, Layer Cake (Australia)	\$40 per Bottle
Tempranillo, Rioja, Palacios Remondo "La Montesa" (Spain)	\$42 per Bottle
Zinfandel, Seghesio (California)	\$45 per Bottle
Merlot, Rodney Strong (California)	\$40 per Bottle
Merlot, Simi, (California)	\$42 per Bottle
Merlot, St. Francis (California)	\$45 per Bottle
Merlot, Ferrari Carano (California)	\$50 per Bottle
Cabernet Sauvignon, Tilia (Argentina)	\$40 per Bottle
Cabernet Sauvignon, Rodney Strong (CA)	\$42 per Bottle
Cabernet Sauvignon, Louis M/ Martini "Napa Valley" (California)	\$45 per Bottle
Cabernet Sauvignon, Oberon (California)	\$48 per Bottle
Cabernet Sauvignon, Justin (California)	\$53 per Bottle
Cabernet Sauvignon, ZD (California)	\$70 per Bottle

*Wedding Receptions Page 10*

All Prices are Subject to Sales Tax and 20% Service Charge  
Food and Beverage Pricing is Subject to Change Without Notice  
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing  
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness

