

2025 - 2026 WEDDING PACKAGES



# A Complete Planning Guide for Your Wedding Celebration

**JW** MARRIOTT

LAS VEGAS



221 N Rampart Boulevard, Las Vegas, Nevada 89145 USA | Tel 702.869.7023 | Fax 702.869.7058



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Prices are subject to change without notice. Wedding packages are valid for events contracted through March 2025.

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## The Valencia Terrace (Minimum 150 Guests)

With a spectacular view of the Las Vegas Strip and Red Rock Mountains, the Valencia Ballroom Terrace offers a convenient outdoor setting for your guests. This location is offered in conjunction with the Gala Reception hosted in the Valencia Ballroom.



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## The Valencia Ballroom (200-400 Guests)

This not-so-typical round ballroom offers a rare setting for your special day. Accented with grand columns, this majestic ballroom offers an outdoor terrace which can accommodate both your ceremony and cocktail reception with spectacular views of the Las Vegas Strip and Red Rock Mountains.

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# The Lodge At The Lawn (Up to 300 Guests)

An intimate area with beautiful gardens and private reception facilities.  
This venue is inclusive for both your ceremony and reception.



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Venue minimums may vary based on your preferred dates.

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## The Lodge At The Lawn (50-200 Guests)

The rustic Lodge boasts two fireplaces, a built-in bar, stone walls and slate floors, adjoining patio, and spacious lawn area. Enjoy your wedding ceremony and reception al fresco in this enchanting garden setting.



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## Garden Gazebo (Up to 200 Guests)

Set amidst our lush gardens, the Garden Gazebo offers a peaceful and versatile setting for your ceremony. From the very simple to the most elegant, the Garden Gazebo allows for you to maintain the natural elegance or transform the location into the ceremony of your dreams.

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## Cascade (100-225 Guests)

Experience our modern venue with an open concept floor plan opening up to a beautiful outdoor patio. The patio offers a stunning backdrop of cascading waterfalls and breathtaking gardens for your cocktail reception or after dinner drinks.



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## Parian Lawn (Up to 100 Guests)

Adjacent to our Parian Ballroom, the lawn provides a beautiful lush garden setting for your ceremony (must be booked with Parian Reception).

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## The Parian (50-150 Guests)

Enjoy the mix of new and old World charm to create a unique setting for your event. Your Cocktail Reception can be hosted in the classic pre-function area, glass enclosed Loggia, or outdoor patio.



## Suite 6200 (50-80 Guests)

Our grand suite gives the feel of a luxury penthouse with a thirty foot ceiling, elegant chandelier and views from the sixth floor balcony, overlooking the southwest Las Vegas Valley (not pictured).



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## Suite 3200 (Up to 100 Guests)

This beautiful indoor option boasts both elegance and modern elements with an outdoor balcony.



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## Zen Garden (Up to 15 Guests)

For intimate Wedding Ceremonies, let the Zen Garden be your backdrop for your special day. The Zen Garden offers a beautiful outdoor site with a trickling fountain to celebrate your nuptials.



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## All-Inclusive Package Prices

*Prices include all taxes and service fees*

\$17,500.00	50 guests
\$23,500.00	75 guests
\$29,500.00	100 guests
\$40,150.00	125 guests
\$45,650.00	150 guests
\$52,800.00	175 guests
\$56,000.00	200 guests
\$59,000.00	225 guests
\$65,000.00	250 guests

\* Take \$500 off the above package prices for reception only

### Price For Each Person Above The Inclusive Package Prices

- \$211/Person for each adult guest (21 & over)
- \$135/Person for each tween guest (11-20)
- \$55/Person for each child (10 and under) or vendor

### Deposit & Payments

- 20% non-refundable deposit required to secure date
- 40% contract is due 6 months prior
- 40% contract is due 3 months prior
- Any remaining balance is due 2 weeks prior

### Ceremony

- Private Ceremony Site
- White Garden Chairs
- Sound System, Song List and Microphone
- Venue Event Specialist, Day-Of Coordinator, and Dedicated Day-Of Banquet Captain
- Butler Passed Bottled Water
- Ceremony Table for Candle Lighting or Sand Ceremony
- 30-Minute Rehearsal (availability will be based on event schedule)

### 4-Hour Reception

- Selection of a Plated or Buffet Menu from pages 15-18
- Custom Wedding Cake
- 4 Hour Beer/Wine Bar
- Professional DJ Services and Emcee for Reception
- Round Tables with Votive Candles
- White or Black Floor Length Polyester Linen with Standard Banquet Chairs
- Guest Book Table, Gift Table, Cake Table, & Head Table
- Menu Card at Each Place Setting for Plated Dinners
- Champagne and/or Sparkling Cider Toast
- China, Glassware, and Silverware
- Dance Floor (Except Outdoor Venues)
- Complimentary Deluxe Accommodations on Your Wedding Night
- Discounted Rates for a Guestroom Block
- Complimentary Valet & Self-Parking for Guests

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## Plated Menu Options

### Plated Wedding Dinner Featuring:

Butler Passed Champagne Toast | JW Marriott Sparkling Wine  
Dinner Rolls Upon Request  
Freshly Brewed Starbucks Coffee and Herbal Teas Upon Request  
Bottle Serviced Water | Soft Drinks | Iced Tea

### Cocktail Reception

Selection of (3) Butler Passed Hors D' Oeuvres (selections found on page 19)

### Salad or Soup (Select One)

Smoked Tomato Bisque En Croute  
Wild Mushroom Bisque  
Chicken Pot Pie | Puff Pastry Crust  
Caesar Salad | Hearts of Romaine | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing  
Baby Arugula Salad | Mushrooms | Gorgonzola | Pancetta | Blood Orange Vinaigrette | **GF V**  
Tomato Caprese Stack | Micro Basil | Balsamic Glaze | Basil Oil | **GF V**  
Wedge Salad | Boiled Egg | Tomato | Crumbled Blue Cheese | Crispy Bacon  
Red Onion | Blue Cheese Dressing | **GF**

### Plated Dinner (Select Up To Two Entrees Plus One Vegetarian)

Pan Seared Salmon | Parmesan Creamy Polenta | Baby Root Vegetables | Lemon Beurre Blanc | **GF**  
Free Range Chicken Breast | Roasted Red Potatoes | Glazed Carrots | Balsamic Chicken Jus | **GF**  
Braised Beef Short Rib | Roasted Seasonal Vegetables | Garlic Whipped Potatoes | Red Wine Demi Glaze | **GF**  
Kurobota Pork Chop | Herb Fingerling Potatoes | Crispy Brussels Sprouts | Bordelaise Sauce  
\*6oz. Grilled Petit Filet of Beef | Roasted Asparagus | Garlic Mashed Potato | Red Wine Demi Glaze | **GF**  
Eggplant Cannelloni | Spinach Whipped Potato | Roasted Red Pepper Sauce | **GF VE**  
Portabella Mushroom Risotto | Parmesan Cheese | **GF V**  
Cauliflower Steak | Roasted Fingerling Potatoes | Vegetable Medley | Romesco Sauce | **GF VE**

### Children's Plated Meal (10 And Under) (Select One Option)

Chicken Fingers with Fries | Macaroni and Cheese | Individual Cheese Pizza

GF - GLUTEN FREE | V - VEGETARIAN | VE- VEGAN \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Prices are subject to change without notice. Wedding packages are valid for events contracted through March 2025.

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## Plated Menu Options

### Family Style Ribeye Steak Dinner

#### Plated Salad (Choice of)

- Wedge Salad | Boiled Egg | Tomato | Crumbled Blue Cheese  
Crispy Bacon | Red Onion | Blue Cheese Dressing | **GF**
- Caesar Salad | Hearts of Romaine | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing
- Baby Arugula Salad | Baby Arugula Salad Mushrooms | Gorgonzola | Pancetta  
Blood Orange Vinaigrette | **GF V**

#### Plated 16oz Ribeye Steak- Tarragon Butter

#### Family Style Sides (Select Three)

- Garlic Whipped Potatoes
- Herb Roasted Fingerling Potatoes
- Glazed Carrots
- Roasted Asparagus
- Crispy Brussels Sprouts
- Rice Pilaf
- Lemon Butter Haricot Vert

#### Upgraded Menu additional \$20 per guest



## Plated Menu Options

### Upgraded Entrée Selections - Additional

\*10oz Filet of Beef | Sweet Mashed Potatoes | Grilled Asparagus | Wild Mushroom Demi Glaze | **\$34**

Chilean Sea Bass | Broccolini | Pancetta Rice Pilaf | Champagne Cream Sauce | **GF \$34**

Alaskan Halibut | Herb Farro | Roasted Root Vegetables | Citrus Butter | **GF \$28**

### Upgraded Duet Entrées - Selection of One Upgrade

Upgrade any entrée with a duet pairing of two items. Portion size is adjusted based on the pairing.

Jumbo Tiger Shrimp | **Additional \$20 per guest**

Alaskan Halibut | **Additional \$24 per guest**

6oz. Lobster Tail | **Additional \$38 per guest**

\*8oz. Petit Grilled Filet of Beef | **Additional \$28 per guest**





## Buffet Menu Options

### Cocktail Reception

Selection of (3) Butler Passed Hors D' Oeuvres (selections found on page 19)

### Buffet Wedding Dinner Featuring:

Butler passed Champagne Toast with JW Marriott Sparkling Wine

Dinner Rolls Upon Request

Freshly Brewed Starbucks Coffee and Herbal Teas upon request

Soft Drinks, Iced Tea, and Iced Water

### Salads

Caesar Salad | Hearts of Romaine | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing

Arugula | Sliced Olives | Fuji Apple | Red Onions | White Balsamic Vinaigrette

Mozzarella | Tomato | Basil | Extra Virgin Olive Oil | Balsamic Vinegar

### Entrée (Select Two)

- Seared Striped Bass | Vegetable Consomme | Roasted Onions, Peppers, Tomatoes | Charred Lemons | **GF**
- Chicken Breast | Sautéed Mushrooms | Marsala Demi Glaze | **GF**
- Moroccan Chicken | Marinated Heirloom Tomatoes | Basil | Balsamic Glaze | **GF**
- Seared Salmon | Caponata | Red Peppers | Tomatoes-Capers | Eggplant | Green Olives | Honey- Mint | **GF**
- Sautéed Shrimp | Sweet Peppers | Confit Garlic | Virgin Olive Oil | Penne Pasta
- Slow Roasted Short Ribs | Mushrooms | Au Jus | **GF**
- Eggplant Parmesan | Breaded Eggplant | Mozzarella Cheese | Red Sauce | **V**
- Farfalle Pasta | Balsamic Marinated Chicken Breast | Roasted Tomatoes | Pesto Sauce

### Enhancements (Select Three)

- Cavatappi Pasta | Tomatoes | Roasted Garlic | Mozzarella Cheese | Basil Cream Sauce | **V**
- Seasonal Fresh Vegetable Medley | **V GF**
- Cauliflower Gratin | Panko Crusted | **V**
- Confit Fingerling Potatoes | **V GF**
- Garlic Whipped Potatoes | **V GF**
- Glazed Carrots | **V GF**

\*Buffet Menu is designed to last up to 2 hours maximum.

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## Buffet Carving Options

### Carving Enhancements (Upgrades)

Carving stations are set for a maximum of 2 hours.

#### \*Tenderloin of Beef Red Wine Herb Marinated

Veal Jus | **\$49 per person**

#### \*Dry Rubbed Prime Rib of Beef | GF

Au Jus | **\$45 per person**

#### \*Roasted Turkey Breast | GF

Turkey Veloute | **\$35 per person**

#### \*Tarragon Mustard Baked Salmon

Meyer Lemon Aioli | **\$40 per person**

#### \*Bourbon Glazed Pork Loin

Apple Maple Chutney | **\$35 per person**

## Buffet Carving Enhancements

Sautéed Portobello Mushrooms | **\$15 per guest**

Grilled Asparagus with Lemon Zest | **\$11 per guest**

Creamy Parmesan Polenta | **\$10 per guest**

Caramelized Onion | **\$6 per guest**

\*Uniformed Chef's Fee \$225 (2 Hour Maximum)

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## Cocktail Reception

Selection of (3) Butler Passed Hors D' Oeuvres

\*Add on additional appetizers for \$9 per piece

### **Chilled** Hors D' Oeuvres

Tomato and Mozzarella | Fresh Basil | Crostini | **V**

Marinated Manchego Cheese | Black Olive Tapenade | Toasted Crostini | **V**

Brie on Brioche | Marmalade | White Fig | **V**

Smoked Salmon | Toast Point | Dill Cream Cheese

Smoked Chicken | Goat Cheese | Tortilla Cup

Thai Beef Salad | Wonton Cup

Spicy Mango and Cilantro Salad | Corn Cake | **V**

Cucumber Cup | Hummus | **V GF**

\*Tuna Poke | Wonton Cup | Soy Ginger Sauce

### **Hot** Hors D' Oeuvres

Boursin Capped Mushroom Tarts | **V**

Vegetable Spring Roll | Plum Sauce | **V**

Spicy Crab Cakes | Creole Remoulade

Coconut Shrimp | Sweet Chili Mint Sauce

Cashew Chicken Spring Rolls | Plum Sauce

Chicken Satay | Thai Peanut Sauce | **GF**

Mini Beef Wellington

Pork Siu Mai | Ginger Soy Sauce

Mushroom Arancini Balls with Marinara Sauce | **V**

Spinach and Artichoke Phyllo Crisp

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## Cocktail Reception Enhancements

### **Seasons Best Fruits And Berries | \$39 per person**

Exotic Fruits | Sliced Seasonal Fruits And Berries | **V GF**  
Vanilla Or Strawberry Yogurt Dips | **V GF**

### **Market Cheese Display | \$44 per person**

Camembert | Brie | Stilton | Smoked Gouda | Manchego | Goat Cheese  
Fresh Mozzarella | Provolone | Aged Parmesan | **V GF**  
House Marmalade | Jellies | **GF**  
Herbed Focaccia | Crostini | Lavash | Variety Of Signature Crackers | **V**

### **Mediterranean Antipasto Board | \$50 per person**

Fresh Mozzarella | Provolone | Aged Parmesan | **V GF**  
Prosciutto | Salami | Mortadella | **GF**  
Mixed Marinated Olives | Sun Dried Tomatoes | Roasted Red And Yellow Peppers  
Pearl Onions | Asparagus | **V GF**  
White Bean And Herb Spread | **V GF**  
Roasted Pinenut And Kalamata Olive Spread | **V GF**  
Herbed Focaccia Bread | Breadsticks | Lavash | **V**

### **Crudite Station | \$28 per person**

Baby Carrots | Jicama | English Cucumbers | Mini Assorted Peppers | Asparagus | Tomatoes  
Broccoli Florets | Roasted Pepper Aioli | Hummus | Garlic Ranch Dip | **V GF**

\*All Additional Enhancement Prices Are Subject To Nevada Sales Tax And 25 % (Taxable) Service Charge



## Bar Selections

### **4-Hour Beer/Wine Bar (Included In Your Package)**

Soft Drinks | Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda and Tonic Water

Juices | Orange, Grapefruit, Cranberry, Pineapple and Cranberry

Beers and Seltzers | Bud Light | Michelob Ultra | Modelo | Bad Beat Brewing Co Hoppy Times IPA (Seasonal)

Blue Moon Belgium White | Truly Hard Seltzer (Seasonal Flavors) | Heineken 0 (Non-Alcoholic)

House White and Red Wine Selection

### **4-Hour Deluxe Bar (Additional \$12 Per Person)**

Soft Drinks and Beer listed in Beer/Wine Bar

Wine | Beringer White Zinfandel, Canyon Road Chardonnay and Canyon Road Cabernet Sauvignon

Liquor | Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum | Captain Morgan Spiced Rum

Maker's Mark Bourbon | Jack Daniel's Whiskey | Dewar's White Label Scotch | Seagram's VO Canadian Whiskey

Patron Silver Tequila | Hennessy VS Cognac

### **4-Hour Premium Bar (Additional \$23 per person)**

All Soft Drinks and Beer listed in Beer/Wine Bar

Wine | Justin Cabernet Sauvignon | Sonoma-Cutrer Chardonnay

Liquor | Grey Goose Vodka | Bombay Sapphire Gin | Bacardi Superior Rum | Captain Morgan Spiced Rum

Knob Creek Bourbon | Jack Daniels Whiskey | Johnnie Walker Black Scotch | Crown Royal Canadian Whiskey

Casamigos Blanco Tequila | Hennessy VSOP Cognac

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JW MARRIOTT INCLUSIVE EXPERIENCE

## Late Night Snacks & Sweets

*Finish your evening with a selection of confections and treats to make your Wedding celebration that much more sweet! Dessert presentations are offered for one hour. A minimum of twenty five guests is required unless otherwise noted.*



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### Viennese Table

**Selection of Three | \$16 per person**

**Selection of Four | \$20 per person**

**Selection of Five | \$24 per person**

French Macarons | Fruit Tart | Cheesecakes

Chocolate Mousse | S'mores Tart | Chocolate Caramel

Vietnamese Coffee

### Assorted Mini Cupcake & Macaroon Display

**\$15 per person**

Red Velvet | Chocolate | Carrot | Vanilla

### Coffee and Doughnut Station | \$12

Starbucks Coffee | Pastry Selection of Chefs Doughnuts

### Assorted Desserts

Chocolates and Truffles | **\$70 per dozen**

Chocolate Covered Strawberries | **\$70 per dozen**

Assortment of Biscotti | **\$80 per dozen**

Double Fudge Brownies | **\$80 per dozen**

Jumbo Assorted Cookies | **\$80 per dozen**

Rice Crispy Treats | **\$80 per dozen**

### Chocolate Display | \$35 per person

Chocolate Tart | Chocolate Truffles

Chocolate Crème Puffs | Chocolate Brownie

Chocolate Mousse | Chocolate Cake

### Ice Cream Sundae Station | \$30 per person

Ice Creams: Vanilla | Chocolate | Strawberry

Sauces: Chocolate | Caramel | Berry Coulis

Toppings: Chopped Nuts | Whipped Cream

Miniature Marshmallows | Chocolate Shavings

Berries

### Late Night Snacks:

Ask your Catering Event Manager to curate Late Night Snack options.

\*Uniformed Chef's Fee \$225 (2 Hour minimum). All additional enhancement prices are subject to Nevada Sales Tax and 25% (taxable) Service Charge.



## Event Enhancements

*Reception venues include standard white or black linens and banquet chairs (varies by room), rounds of eight to ten guests (excluding cocktail receptions) with appropriate size dance floor (larger size is available at an additional cost), votive candles, menu cards at each place setting (plated dinners), and gift and cake table.*

### A LA CARTE PRICING

Our staff is available to assist in enhancing your Wedding Celebration. Additional set-up and handling fees may apply if enhancements are arranged on your own. Please ask your Catering Event Manager for current pricing.

### Table Linens

Bridal Satin | Crinkle Taffeta | Organza | Pintuck | Taffeta

### Napkins

Satin | Taffeta

### Chair Covers

### Chiavari Chairs

A variety of colors including seat cushion

### Plate Chargers

### Standard Heaters

### Patio Bistro Lighting

### White Wrap Dance Floor with Logo

### 4 Hour Photo Booth

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