



WEDDING

WEDDINGS & CELEBRATIONS

Take the first steps of your future together in the intimate and lovely surroundings of the Sam's Town Hotel & Casino. Plan your celebration with ease and style knowing that the Sam's Town staff is here for you every step of the way.

THE CEREMONY

Our banquet or poolside facilities provide unique settings for an unforgettable day. Included in the package:

- Half-hour ceremony
- Theater-style seating
- Wedding arbor that your florist can decorate with you in mind
- Microphone
- Citrus-infused water station
- Indoor ceremonies
- Outdoor patio ceremonies
- Outdoor poolside ceremonies
- Bridal room upon availability
- Half-hour wedding rehearsal; date and time upon availability

THE RECEPTION

Your wedding celebration will take place in one of our elegant and perfect reception rooms. Minimum 50 guests.

Included in the reception package:

- Four-hour reception
- Classic buttercream cake by Universal Bakery
- Head table or sweetheart table for the bride and groom
- Traditional banquet set up with reception rounds
- Fine china, glassware, serving pieces and choice of complimentary white, ivory or black linens
- Dance floor
- Gift table, guest book table and cake table
- Traditional champagne toast

THE PLANNING

The Sam's Town Hotel & Casino Sales & Catering staff have a prepared list of the finest florists, impeccable officiants, entertaining DJs, fun-filled photo booths and décor professionals to help you with preparation for your unforgettable day.

THE ATRIUM

- 5 - 50 people
- Complimentary bottle of sparkling wine
- White wedding arch
- Beautiful recorded wedding march music
- Banquet chairs
- \$550 Sunday through Thursday
- \$650 Friday, Saturday & Holidays
- Minister fee is an additional charge. Officiate information available





WEDDING

PLATED SERVICE

Minimum 50 guests. Priced per guest.

I PROMISE YOU 70

First Hour Choice of four hand-passed hors d'oeuvres

Cold

- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Balsamic cream cheese stuffed strawberries
- Truffled goat cheese tartlet
- Prosciutto-wrapped melon
- Beef tartare on crostini*

Hot

- Spring roll with dipping sauces
- Assorted mini quiche
- Blackened rib-eye kabob*
- Mini beef Wellington
- Bacon-wrapped asparagus
- Sausage-stuffed mushroom

Soup or Salad

- Creamy lobster bisque
- Cream of roasted red pepper and asparagus
- Classic Caesar with crispy Parmesan
- Field greens with fresh raspberries, Stilton cheese and candied walnuts

Choice of One Entrée

- Blackened salmon filet with fresh herbed rice pilaf, chef's selection of vegetables and a yellow tomato coulis
- Wild mushroom and smoked gouda stuffed chicken breast with fresh herbed rice pilaf, Chef's selection of vegetables and a California chardonnay sauce
- Petite filet mignon with roasted garlic whipped potatoes, chef's selection of vegetables and a peppercorn demi-glace*

Beverages

- Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea

Toast

- Sparkling wine is served to toast

Wedding Cake

- Your choice of flavors from Universal Bakery





WEDDING

PLATED SERVICE

Minimum 50 guests. Priced per guest.

UNFORGETTABLE 82

First Hour

Choice of four hand-passed hors d'oeuvres

Cold

- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Balsamic cream cheese stuffed strawberry
- Truffled goat cheese tartlet
- Prosciutto-wrapped melon
- Beef tartare on crostini*

Hot

- Spring roll with dipping sauces
- Assorted mini quiche
- Blackened rib-eye kabob*
- Mini beef wellington
- Bacon-wrapped asparagus
- Sausage-stuffed mushrooms

Soup or Salad

- Creamy lobster bisque
- Cream of roasted red pepper and asparagus
- Classic Caesar with crispy Parmesan
- Field greens with fresh raspberries, blue cheese and candied walnuts

Choice of One Entrée

- Petite filet mignon with blackened salmon, freshly whipped potatoes, chef's selection of vegetables, demi glace and yellow tomato coulis*
- Petite filet mignon with wild mushroom and foie gras stuffed chicken breast served with freshly whipped potatoes, chef's selection of vegetables and natural jus.*
- 7oz filet mignon with roasted garlic whipped potatoes, chef's selection of vegetables and a peppercorn demi-glace*

Intermezzo: Choice of One

- Fresh melon and berry martini
- Assorted imported cheeses and champagne grapes
- Fresh melon sorbet
- Vanilla ice cream and brandied cherries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea

Toast

Sparkling wine is served to toast

Wedding Cake

Your choice of flavors from Universal Bakery





FOOD & BEVERAGE POLICIES

CATERING GENERAL GUIDELINES

All event requirements are due to your Catering representative no later than forty-five (45) days prior to your function. Catering office must receive signed Banquet Event Order(s) and Estimated Banquet Check(s) no less than thirty (30) days prior to the event.

Tax-exempt organizations must furnish a valid certificate of exemption to Catering office thirty (30) days prior to event.

A 19% service charge and current Nevada sales tax will be added to all applicable charges.

Buffet designed to last 1½ hours.

No food or beverages will be permitted into banquet space from outside premises.

Food or beverages cannot be removed from the banquet facilities.

GUARANTEES

Your guaranteed guest count is due at time of contract. Your Guaranteed Guest Count is the lowest number of guests you know will be attending your event. After this number is given, it cannot be lowered, but may be increased. An updated guest count is due at fourteen (14) days prior to your event, and a final count at seven (7) days prior to your event.

LABOR FEES

\$150 Bartender fee will apply per bartender.

\$200 Labor fee will apply per Chef attendant.

\$100 Day of labor reset fee

A notation of “++” means tax and service charge apply.

ADDITIONAL FEES

Corkage fees of bottles of wine and champagne are subjected to a \$20.00++ per person service charge.

Outside vendor cakes/cupcakes are subject to a \$3++ per person service charge

PAYMENTS

Payments shall be made in advance of function, unless credit has been established, in which event deposit should be paid at the time of signing the contract and an additional payment will be required twenty-four (24) hours before the event.

The Banquet Event Order (BEO) outlines all goods and services ordered by the client. Client's signature is required on the BEO and represents an agreement and approval. All banquet checks presented prior to final billing are subject to audit and may vary from final invoiced banquet checks.

SPECIAL DIETS

Our banquet culinary team can accommodate the following common food allergies with advance notice of fourteen (14) days:

Wheat/Gluten Free GF, Kosher Style, Dairy Free/Lactose Intolerant, Vegetarian/Vegan V/VG

PLATED MENUS

For all plated menus served with multiple entrée choices, all guests must be served the same soup or salad and dessert course.

Guarantee of each entrée selection is due to Catering Manager at least fourteen (14) business days prior to event.

Guest entrée selection must be identified on place card provided by host.

