



In-Suite Reception

Two-Hour Reception

STATIONED HORS D'OEUVRES – SELECT A TOTAL OF FOUR

(based on 25 pieces of each)

COLD

Bocconcini and Cherry Tomato Skewers marinated in Pesto
Vietnamese Summer Rolls with Sweet Chili Sauce
Tortilla Cups with Southwestern Chicken Salad
Roasted Beef with Asparagus Tips and Boursin Cheese
Seasonal Fruit Skewers
Individual Vegetable Crudités with Hummus
Cocktail Shrimp on Cayenne-dusted Plantain Chips with Pineapple Papaya Salsa

HOT

Jalapeño Popper with Spicy Ranch Sauce
Pork and Shrimp Pot Stickers with Sesame-Soy Dipping Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Buffalo Wings with Ranch Dressing
Mini Beef Wellington with Mustard Aioli
Mini Chicken Wellington with Mustard Aioli
Shrimp Tempura with Citrus Ponzu Sauce

ANTIPASTO DISPLAY

Oven Dried Tomatoes, Roasted Zucchini, Yellow Squash, Grilled Marinated Mushrooms, Olives, Roasted Peppers,
Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano-Reggiano,
Provolone and Goat Cheese

BEVERAGES

Beer, Wine, Soft Drinks
Includes Prosecco Toast

WEDDING CAKE

10 - 20 Guests – \$2,775 *(exclusive of 8.375% tax and 20% service charge)*
21 - 30 Guests - \$3,860 *(exclusive of 8.375% tax and 20% service charge)*
31 - 40 Guests - \$5,495 *(exclusive of 8.375% tax and 20% service charge)*
41 - 50 Guests - \$6,580 *(exclusive of 8.375% tax and 20% service charge)*

*An additional In-Suite Setup fee is applicable \$125-\$250.

*Minimum of Two Nights Stay for Large Suite to host reception is required.

**Discounted room rate will be applied by Wedding Chapel at time of booking.

***All package pricing is subject to 8.375% sales tax, 20% gratuity.



Fleur is a classic bistro focusing on regional and seasonally driven French cuisine. Enjoy approachable interpretations of dishes such as Duck Confit, Coq Au Vin and Filet Rossini.



Two-Hour Reception

First Course (Choice of)

Arugula Salad

Fig, Hazelnuts, Comte Cheese, Shallot Vinaigrette

Wedge Salad

Bacon, Tomato, Blue Cheese, Gem Lettuce, Ranch

Second Course (Choice of)

Roasted Chicken

Pomme Puree, Mushrooms, Pearl Onions

Atlantic Salmon

Fingerling Potatoes, Baby Zucchini, Beurre Rouge

7oz Filet of Beef

Pomme puree, shallot red wine reduction

Wedding Cake

**Menus are subject to seasonal change*

Wine & Beer Package

(INCLUDES SOMMELIER SELECT WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$3,930++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge



James Beard Award-winning chef Shawn McClain challenges diners to free their minds from preconceived notions about bar restaurants and eat, drink and liberate at Mandalay Bay's newest hotspot, Libertine Social. The next-generation gastropub stimulates the senses with New American bar food by the renowned chef, a pioneering cocktail program by Modern Mixologist Tony Abou-Ganim and a range of compelling atmospheres to fit diners' motivations.



Two-Hour Reception

Three Course Shared Menu

FIRST COURSE:

MARINATED HAMACHI CONES

sesame chili oil, avocado, fresh lime

CREAMY GARLIC HUMMUS (V)

roasted eggplant, grilled bread

ROASTED BEET SALAD (GF) (V)

almonds, orange, goat cheese

SECOND COURSE:

BRAISED SHORT RIB (GF)

polenta, roasted harissa carrots

PETALUMA CHICKEN

crispy thighs, roast breast, citrus chicken jus

WHOLE ROASTED BRANZINO (GF)

caper dressing, grilled broccolini

*Second course served with sides of whipped potatoes,
grilled broccolini, lemon, garlic and mac & cheese, white cheddar fontina*

Wedding Cake

**Menus are subject to seasonal change*

OPEN BAR SOCIAL

(INCLUDES PREMIUM SPIRITS, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,830++

31 – 40 Guests - \$6,440++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge.

**Bartender fee of \$225 may be applicable.



Two-Hour Reception

Hors D'Oeuvres

SKIRT STEAK SKEWERS

chimichurri, salsa verde

MARINATED HAMACHI CONES

sesame chili oil, avocado, fresh lime

GRILLED CHICKEN SKEWERS (GF)

soy-pepper glaze

CREAMY GARLIC HUMMUS

roasted eggplant, grilled bread

PROSCUITTO & PARM FLATBREAD

fontina, arugula

ROASTED VEGETABLE FLATBREAD (V)

broccoli rabe, shishito peppers, roasted squash

Wedding Cake

**Menus are subject to seasonal change*

OPEN BAR SOCIAL

(INCLUDES PREMIUM SPIRITS, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,680++

31 – 40 Guests - \$6,240++

41 – 50 Guests - \$7,800++

51 – 75 Guests - \$11,700++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge.

**Bartender fee of \$225 may be applicable.



Chef Charlie Palmer and Mandalay Bay are thrilled to announce the reimagined, redesigned Aureole, now offering a tasting table experience designed for the way people eat and drink today. Chef Palmer and our team are renewing our commitment to preparing quality, local ingredients in a bold, American style and upholding our longstanding position as one of the greatest wine restaurants in the world. Our fully transformed space is now officially reopened on Mandalay Bay's Restaurant Row.



AUREOLE

LAS VEGAS

Two-Hour Reception

Appetizers to Share

Served Family Style for the Table

Beets & Burrata - Prosciutto, Pistachio, Arugula

Baby Greens Salad Organic Seasonal Selection

Main Course

Pre-select three for guests to choose from day of the event

Prime Filet of Beef - Pomme Puree, Cabernet Sauce

Alaskan Halibut - Romanesco, Chestnut, Soubise

Scottish Salmon - Squash, Bok Choy, Miso Glaze

Free Range Chicken Breast - Gnocchi, Mushroom, Vin Jaune Sauce

Peppercorn Tagliatelle - Caponatina, Ricotta, Basil

Wedding Cake

**Menus are subject to seasonal change*

BEER & WINE PACKAGE

(INCLUDES HOUSE SELECT WINES, BEER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$5,040++

31 – 40 Guests - \$6,720++

41 – 50 Guests - \$8,400++

51 – 60 Guests - \$10,080++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge.



AUREOLE

LAS VEGAS

Two-Hour Reception

Hors D'Oeuvres

(select 5 items from below)

Caprese Tartlet (V)

Avocado Toast (V)

Taleggio Grilled Cheese (V)

Bacon Cheeseburger Slider

Beef Yakatori

Chicken Skewer

Honey Walnut Prawns

Wedding Cake

**Menus are subject to seasonal change*

BEER & WINE PACKAGE

(INCLUDES HOUSE SELECT WINES, BEER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,140++

31 – 40 Guests - \$5,250++

41 – 50 Guests - \$6,900++

51 – 60 Guests - \$8,280++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge.



With its classic menu, inviting bar scene and sophisticated atmosphere, acclaimed Chef Michael Mina breaks new ground with his first steakhouse. STRIPSTEAK plays host to guests looking for the perfect cut in a modern alternative to the traditional steakhouse setting. As with Mina's other restaurants, STRIPSTEAK uses only the highest quality ingredients — corn-fed, all-natural meat, line-caught seafood and fresh, seasonal produce. Don't miss the A5 Japanese Wagyu and 100 Single Malt Scotches.



Two-Hour Reception

Appetizer

Served Sharing Style

“Instant Bacon”

Five-Spice Pork Belly, Black Pepper Soy Glaze

Caesar Salad

Garlic Streusel, White Anchovy

Entrée

Guests Will Choose One

7oz Filet Mignon

14oz Dry Age Rib Eye

Mary's Roasted Chicken

Scottish Salmon

Served with a Family Style Selection of Sides Dishes

Wedding Cake

**Menus are subject to seasonal change*

PREMIUM LIQUOR PACKAGE

(INCLUDES PREMIUM SPIRITS, WINES, BEER, SOFT DRINKS AND JUICE)

20 – 30 Guests – \$5,880++

31 – 40 Guests - \$7,840++

41 – 50 Guests - \$9,800++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge.



ALAIN DUCASSE

LAS VEGAS



After Saint-Tropez and London, Rivea finally comes to the Las Vegas restaurant market, offering a renewed take on a French and Italian influenced cuisine from internationally celebrated Chef Alain Ducasse. A breezy, laid back atmosphere of white and maritime blues by the acclaimed Parisian design duo Patrick Jouin and Sanjit Manku welcomes guests and sets a relaxed vibe. Menu items inspired by the delectable food markets of Provence and Italy create the carefree and vibrant nature of the Riviera, with a focus on simple, fresh plates by Executive Chef Bruno Riou and the best seasonal ingredients from the West Coast. The colors, flavors and aromas of the south of France and Italy have arrived at Delano Las Vegas!



Two-Hour Reception

Appetizers to Share

Served Family Style for the Table

Burrata & heritage tomato (v)

Charcuterie Culatello, San Daniele & Bresaola

Panisse, chickpea fries (v)

Main Course

Guests to choose one day of the event

Seared Salmon, asparagus, pesto

Angus Filet Mignon confit peppered potatoes, bordelaise sauce

Roasted Chicken Breast market vegetables

Wedding Cake

**Menus are subject to seasonal change*

PREMIUM LIQUOR PACKAGE

(INCLUDES PREMIUM LIQUOR, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$6,030++

31 – 40 Guests - \$8,040++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge.



Two-Hour Reception

Hors D'Oeuvres

(select 5 items from below)

Spicy tuna & avocado
Tomato & mozzarella (v)
Smoked Scottish salmon & blinis
Chicken skewers
Vegetable arancini (risotto balls) (v)
Cheeseburger sliders
Panisse, chickpea fries (v)
Seabass crudo & citrus
Mini meatball skewers
Truffle mini pizza (v)
Hummus & endive (v)
Gougere (v)

Wedding Cake

**Menus are subject to seasonal change*

PREMIUM LIQUOR PACKAGE

(INCLUDES PREMIUM LIQUOR, WINES, BEER, MINERAL WATER, SOFT DRINKS AND JUICE)

20 – 30 Guests - \$4,830 ++

31 – 40 Guests - \$6,440++

41 – 50 Guests - \$8,050++

*All package pricing is subject to 8.375% sales tax, 19% gratuity, 3% taxable service charge.

Ballroom Reception

Enchantment Package

Four-Hour Reception: Includes Private Ballroom, DJ for Four Hours
Standard Banquet Tables and Chairs, In-House Ivory or Black Linens, Votive Candles

Four-Hour Select Brands Bar Service

Select Brands Libations, Domestic Beer, Imported
Beer, Wine, Sodas, Juice, Bottled Water, Bubbly Toast,
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Hot Teas

Salad Course

(Select One)

Caesar Salad with Hearts of Romaine Spears,
Focaccia Croutons, Asiago and Pecorino Cheese

Or

Roasted Pear Salad with Baby Greens, Fig Puree,
Shaved Cucumber, Pickled Blackberries, and Chive Oil
with Honey-Lemon Greek Yogurt Dressing

Or

Baby Roma Crunch with Blue Cheese Mousse, Heirloom Cherry Tomatoes,
Crispy Pepper Bacon and Pickled Red Onion
with Charred Scallion Vinaigrette

Entree Course

(Select One)

CHICKEN AND FILET

Roasted Chicken Breast with Madeira Chicken Jus and Petit Filet
Trumpet Mushroom Risotto, Slow Roasted Cipollini Onions and Baby Vegetables

Or

SHORT RIB AND SHRIMP

Red Wine Braised Short Rib with Black Trumpet Demi and Pan Seared Shrimp
With Truffle Cream Celery Root Puree, Pickled Pearl Onions and Baby Vegetables

Or

STEAK AND SHRIMP

Roasted New York Steak and Citrus Butter Roasted Shrimp
With Piquillo Pepper Sauce Peewee Potatoes and Baby Vegetables

Wedding Cake

Classic Beauty

25 Person Package \$8,080.00 Including Tax, Service charges and Gratuity
50 Person Package \$13,890.00 Including Tax, Service charges and Gratuity
100 Person Package \$26,500.00 Including Tax, Service charges and Gratuity

Ballroom Reception

Bliss Package

Three-Hour Reception: Includes Private Ballroom, DJ for Three Hours
Standard Banquet Tables and Chairs, In-House Ivory or Black Linens, Votive Candles

Three-Hour Select Brands Bar Service

Select Brands Libations, Domestic Beer, Imported Beer, Wine, Sodas, Juice, Bottled Water, Bubbly Toast, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas

Tray-Passed Hors d'Oeuvres

(Select Three)

(Based on 50 Pieces of Each)

Cold

Tortilla Cups with Southwestern Chicken Salad
Cocktail Shrimp on Cayenne Dusted Plantain Chips
With Pineapple Papaya Salsa
Mini Tropical Fruit Skewers with Guava Fraîche

Hot

Twice Baked Fingerling Potato with Sharp Cheddar Cheese and Chives
Reuben Empanadas with Thousand Island Dressing
Mini Italian Sausage Calzones with Sweet Basil Tomato Sauce

Action Stations

(select one)

Asados Grilled Chicken
Served with Grilled Sweet Potatoes, Roasted Baby Peppers, Tostones, Chimichurri, Romesco, Salsa Criolla and Black Bean Roasted Corn Salad

Or

Sliders
Turkey with Pepper Jack and Spicy Ranch Dressing on a Pretzel Bun
Beef with Caramelized Onions and Blue Cheese on Swiss Onion Ciabatta Roll
Served with Spicy Hummus, Pesto Mayonnaise, Ketchup, Stone Ground Mustard,
Sliced Heirloom Tomatoes, House Made Pickles and Onion Green Olive Relish and Secret Spice Chips

Or

Jamaican Jerk Flank Steak
House Jerked Meat with Callaloo style Collard Greens, Pickled Vegetables Escovitch
Red Beans and Rice, Lime Wedges and Mango Salsa

Wedding Cake

Classic Beauty

25 Person Package \$6,550.00 Including Tax, Service charges and Gratuity
50 Person Package \$10,700.00 Including Tax, Service charges and Gratuity
100 Person Package \$20,000.00 Including Tax, Service charges and Gratuity

Ballroom Reception

Decadence Package

Three-Hour Reception: Includes Private Ballroom, DJ for Three Hours
Standard Banquet Tables and Chairs, In-House Ivory or Black Linens, Votive Candles

Three-Hour Select Brands Bar Service

Select Brands Libations, Domestic Beer, Imported Beer, Wine, Sodas, Juice, Bottled Water, Bubbly Toast, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas

Tray-Passed Hors d'Oeuvres (Select Three)

(Based on 50 Pieces of Each)

Cold

Volpi Sopressata and Aged Provolone Cheese on Olive Flatbread
Smoked Steelhead Salmon and Whipped Boursin Cheese on Buckwheat Blinis
Individual Vegetable Crudités with Pink Peppercorn Ranch

Hot

Fried Parmesan Artichoke Hearts with Marinara Sauce
Chicken and Manchego Croquette with Smoked Paprika Aioli
Mini Beef Wellington with Mustard Aioli

Caesar Salad Station

Crisp Fresh Romaine, Caesar Dressing,
Herbed Focaccia Croutons, Parmesan,
Oven-Toasted Tomatoes

Pasta Station

Orecchiette with Garden Peas, Pork Belly Lardons, Crème Fraîche, Lemon Zest and Parmesan Cheese
Rigatoni Marinara with Capers, Kalamata Olives
Red Pepper Flakes and Parmesan Cheese
Accompanied by Italian Artisan Breads, Pepperoncino Flakes and Parmigiano Reggiano

Carving Stations

(Select One)

The Rib Eye

Block Carved and Cast-Iron seared Eye of the Rib Eye Steaks
With Mini Corn Cakes, Whipped Boursin,
Butter tossed Sugar Snap Peas and Bourbon and Black Pepper Demi-Glace

Or

Thyme Roasted Turkey Breast
Carved to Order with Goat Cheese Ditalini
and Shaved Vegetable Slaw with Champagne Vinaigrette

Or

Rack of Lamb

Oven Roasted Garlic and Rosemary marinated Racks of Lamb
Carved to order Served with Harissa-Currant Cous Cous
and White Bean-Apricot Tagine

Wedding Cake

Classic Beauty

25 Person Package \$8,755.00 Including Tax, Service charges and Gratuity
50 Person Package \$15,250.00 Including Tax, Service charges and Gratuity
100 Person Package \$28,050.00 Including Tax, Service charges and Gratuity



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