



Memorable Wedding Reception

“Marriage is not a ritual or an end. It is a long, intricate, intimate dance together and nothing matters more than your own sense of balance and your choice of partner.”

–Amy Bloom

Two Hour Select Hosted Bar

Four Course Plated Dinner

Complimentary Champagne Toast

Complimentary Dance Floor

\$98.50++ per person

Available to parties of 50 or more.

Catering Sales

702-894-7155

1-800-540-0204

Fax: 702-894-7669

Senior Catering Coordinator Olivia Arellano: oarellano@treasureisland.com

Director of Catering and Banquets Hesham Mabrouk: hmabrouk@treasureisland.com

Wedding Chapel

702-894-7700

1-800-866-4748

Fax: 702-894-7701

Wedding Chapel Manager Fallon Doyle: fadoyle@treasureisland.com



TREASURE ISLAND

Two Hour Select Hosted Bar

Skyy, Seagram's VO, Dewar's, Wild Turkey, Cruzan Estate, Captain Morgan,
Parrot Bay, Sauza Gold, Bombay, Christian Brothers
Domestic and Imported Beers
House Chardonnay, Merlot, Cabernet, White Zinfandel
Soft Drinks, Mineral Water, and Juice

Champagne Toast

(1 glass per Guest)

Four Course Plated Dinner

All dinners served with Hearth Baked Breads, Rolls, and butter.
Fresh Brewed Coffee, Decaffeinated Coffee, and International Hot teas

Soup

(Choice of One)

Wild mushroom bisque

Creamy potato leek soup

Salad

(Choice of One)

Mixed baby greens, julienne carrots and cucumbers, creamy ginger dressing

Tower of red and yellow tomatoes, buffalo mozzarella, argula and basil chiffonade basil infused olive oil

Entrée

(Minimum 25 orders of each selection)

CHICKEN

Mediterranean stuffed chicken breast, feta, sun dried tomato and pine nuts, herb risotto, seasonal vegetables

Pan roasted chicken breast, herb red potatoes, seasonal market vegetables

BEEF

Seared prime filet mignon of beef, red wine demi glace, three cheese potato gratin, seasonal vegetables

Pepper crusted New York steak, cognac green peppercorn sauce, gorgonzola mashed potatoes, seasonal vegetables

FISH/SEAFOOD

Seared Alaskan halibut, lemongrass ponzu, jasmine rice pilaf, sesame stir fired Asian vegetables

Herbed crusted salmon, buttermilk dill sauce, Yukon gold potato cake, seasonal market vegetables

Dessert

(Choice of One OR ask your Catering team about a Custom Wedding Cake or Cupcake Tower)

Chocolate ganache iced box cake, raspberry coulis

Mascarpone cheesecake, almond biscotti crust, drunken cherries

Pricing does not include 8.1% sales tax or 20% service fee. These are both subject to change.

Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.