“There is nothing more lovely in life than the union of two people whose love for one another has grown through the years, from the small acorn of passion, into a great rooted tree.”

– Vita Sackville-West
Your wedding should be one of the most memorable days of your life. Celebrate it at the Platinum Hotel and Spa, and we promise to provide you and your guests with an experience you’ll cherish for years to come. Our luxurious space and stunning location will capture the beauty and elegance of your wedding day, setting the scene for one of life’s great milestones.

Our flexible and personalized guest service will help you perfect all the details that make your wedding day truly yours. Let us help you organize your plans and together we will make your special day more than a dream come true.

The Platinum Hotel and Spa, a boutique non-gaming, smoke-free hotel, features fashionable, fully-furnished, and spaciously-designed Suite accommodations, all just steps from Las Vegas’ hottest sights and sounds. If you’re looking for a wedding experience that truly has it all, you’ve come to the right place.

We can’t wait to celebrate your special day with you.

Happily ever after,

The Platinum Hotel Wedding Sales Team
platinumhotelweddings@lvplatinum.com
702.636.2431
# TABLE OF CONTENTS

- Wedding Ceremony and Reception Packages .......................................................... 4
- Reception Bar List .................................................................................................. 8
- Reception Dinner Options ..................................................................................... 9
- Wedding Cake Options ......................................................................................... 13
- Wedding Ceremony-Only Package ...................................................................... 15
- Suite Wedding Package ....................................................................................... 16
- Vow Renewal Package .......................................................................................... 17
- Proposal Package .................................................................................................. 18
- Mini Receptions ..................................................................................................... 19
- Themed Mini Receptions ....................................................................................... 20
- Wedding Upgrades ............................................................................................... 22
RUBY WEDDING PACKAGE

CEREMONY

• Non-Denominational officiant to perform ceremony
• Use of private ceremony site with panoramic views of the Las Vegas Strip
• Setup and teardown of ceremony
• Wedding ceremony coordination
• Complimentary water station for your guests

4-HOUR RECEPTION

• Setup and teardown of reception
• Customized diagram of ceremony and reception area
• 4-hour open beer/wine/soda bar** (see page 9)
• Cocktail hour with 2 hand passed hors d’oeuvres (see page 10)
• Dinner buffet*** with 2 entrée options (see page 11)
• Banquet tables (can fit 6-12 people per table)
• Dance floor
• Elegant satin floor length table linens and napkins (white, black, chocolate brown, or ivory)
• Alternate linen and napkin color and fabric options are available at an additional cost
• Champagne and/or sparkling cider toast
• Wedding cake with cake cutting and service
• Complimentary valet parking for your guests
• Overnight suite accommodations for the couple on their wedding night
• Special discounted rates and complimentary web link for wedding guests to stay overnight
• $200 WELL SPA + SALON credit for treatments and services (non-transferable; offer applies to wedding couple only)

*An additional $10+ surcharge per guest will apply for groups less than 40; minimum guest count is 25. **Bar can be upgraded to Silver Bar for $9+ per person and to Premium Bar for $16+ per person (see page 7). ***Dinner buffet can be upgraded to plated or stations dinner for $10+ per person (see pages 10-11). Per person price does not include 8.25% Nevada state tax or 23% standard service charge. ++ plus tax and service charge. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package. 30-minute rehearsal is not included in Ruby Package; can be added on for $150. Spa appointments can be made by calling 702.365.5000.
DIAMOND WEDDING PACKAGE

CEREMONY

• Everything included in the Ruby Wedding Package
• White folding ceremony chairs, white ceremony arch, and aisle runner
• Ceremony floral
  - Large bouquet (*12-rose hand-tied satin ribbon bouquet*)
  - Small bouquet (*5-rose hand-tied satin ribbon bouquet*)
    - Natural rose colors with a max of 2 colors and ribbon color of your choice.*
    - Two boutonnieres
    - One bag of rose petals for aisle
• 30-minute ceremony rehearsal (*times are based on availability and scheduled one month in advance*)

4-HOUR RECEPTION

• Everything included in the Ruby Wedding Package
• 4.5 hour DJ package: State-of-the-art sound system with a professional disc jockey who you will work with to customize music for a ceremony, couple’s party entrance, reception entertainment and more.

*An additional $10+ surcharge per guest will apply for groups less than 40; minimum guest count is 25. **Bar can be upgraded to Silver Bar for $9+ per person and to Premium Bar for $16+ per person (see page 7). ***Dinner buffet can be upgraded to plated or stations dinner for $10+ per person (see pages 10-11). Per person price does not include 8.25% Nevada state tax or 23% standard service charge. ++ plus tax and service charge. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package. Spa appointments can be made by calling 702.365.5000.
SAPPHIRE WEDDING PACKAGE

CEREMONY
• Everything included in the Ruby and Diamond Wedding Packages plus:

4-HOUR RECEPTION
• Everything included in the Ruby and Diamond Wedding Packages
• 4-hour Platinum Silver Bar** (see page 9) with 1 bartender
• Cocktail hour with 4 hand passed hors d’oeuvres (see page 10)
• Dinner buffet*** with 3 entrée options and 2 dessert options (see page 11)
• Floral centerpieces designed to fit your color scheme (up to 8 large and 4 small)

*An additional $10+ surcharge per guest will apply for groups less than 40; minimum guest count is 25. **Bar can be upgraded to Premium Bar for $16+ per person (see page 7). ***Dinner buffet can be upgraded to plated or stations dinner for $10+ per person (see pages 10-11). Per person price does not include 8.25% Nevada state tax or 23% standard service charge. ++plus tax and service charge. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package.

Spa appointments can be made by calling 702.365.5000.

Any of the flowers can be customized to fit your color scheme and customizable directly with florist. Additional flowers or upgrades may be purchased directly with florist. Additional or alternate flowers may incur extra charges and are at the discretion of the florist. We reserve the right to make substitutions in the event the flowers or containers received are not of the quality suitable for your event. In this event, the integrity of the proposed color scheme will be maintained and flowers of equivalent value will be used. Vases are not part of any package and must remain in venue; additional fee may be incurred if vases are removed.
PLATINUM WEDDING PACKAGE

CEREMONY

• Everything included in the Ruby, Diamond, and Sapphire Wedding Packages plus:
• Video of the ceremony

4-HOUR RECEPTION

• Everything included in the Ruby, Diamond, and Sapphire Wedding Packages plus:
• 4-hour Platinum Premium Bar** (see page 7) with 1 bartender
• Dinner buffet*** with entrée selection of either beef tenderloin or lobster
• 4-hour photographer
  - Up to 200 lightly edited images on a flash drive
  - Photos will be on Chiemi Photography’s website for family and friends to view
  - Paperwork releasing all rights to photos
• Silver chiavari reception chairs with ivory chair pads*
  - Alternate chair and chair pad color options are available at an additional cost*

*An additional $10+ surcharge per guest will apply for groups less than 40; minimum guest count is 25. **Dinner buffet can be upgraded to plated or stations dinner for $10+ per person (see pages 10-11). Per person price does not include 8.25% Nevada state tax or 23% standard service charge. +++plus tax and service charge. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package. 30-minute rehearsal is not included in Ruby Package; can be added on for $150. Spa appointments can be made by calling 702.365.5000.
**RECEPTION BAR LIST**

**BEER AND WINE BAR**

**Beer:** Miller, Miller Lite, Heineken, Blue Moon, Corona, Lagunitas IPA, Clausthauer NA  
**Wine:** Robert Mondavi Private Selection *(Central Coast, CA)* Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon  
**Sparkling Wine:** Freixnet *(Cava, Spain)*, Blanc de Blancs  
Assorted Pepsi soft drinks, bottled water, and juices

**PLATINUM SILVER BAR**

**Liquor:** Stolichnaya or Pinnacle Vodka, Bombay Gin, J&B Scotch, Jack Daniel’s Whiskey, Maker’s Mark Bourbon, Bacardi Silver Rum, Sauza Blue Agave Tequila  
**Beer:** Miller, Miller Lite, Heineken, Blue Moon, Corona, Lagunitas IPA, Clausthauer NA  
**Wine:** Robert Mondavi Private Selection *(Central Coast, CA)* Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon  
**Sparkling Wine:** Freixnet *(Cava, Spain)*, Blanc de Blancs  
Assorted Pepsi soft drinks, bottled water, and juices

**PLATINUM PREMIUM BAR**

**Liquor:** Grey Goose or Ketel One Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Crown Royal Whiskey, Knob Creek Bourbon, Bacardi Gold or Captain Morgan Spiced Rum, Patron Silver Tequila  
**Beer:** Miller, Miller Lite, Heineken, Blue Moon, Corona, Lagunitas IPA, Clausthauer NA  
**Wine:** Mazzoni *(Montalcino, Italy)* Pinot Grigio, William Hill *(Central Coast, CA)* Chardonnay, MacMurray Ranch *(Russian River)* Pinot Noir, Trivento “Amando Sur” Malbec, Rodney Strong Sonoma *(Sonoma County, CA)* Cabernet Sauvignon, Villa L. Pfalz *(Germany)* Riesling  
**Sparkling Wine:** Freixnet *(Cava, Spain)*, Blanc de Blancs  
Assorted Pepsi soft drinks, bottled water, and juices

Alcoholic “shots” are not allowed at any time during bar service. IDs are mandatory for those who appear under 30. Our bartenders have the right not to serve without an ID. One 1 Bar and Bartender is recommended for each 100 guests. One 1 Bartender Fee is included in every package; additional bartender fee is $250. Any additions or substitutions to bar may incur additional fees.
HORS D’OEUVRES
Hand passed or artfully displayed.

COLD SELECTIONS
Tomato and Mozzarella Crostini with Basil and Garlic Olive Oil
Lemongrass-Poached Shrimp with Sweet Thai Chili Sauce
Ahi Poke with Chukka Salad on a Crispy Wonton Cup
Prosciutto-Wrapped Melon
Wild Mushroom Profiteroles with Crème Fraiche and Boursin Cheese

HOT SELECTIONS
Grilled Cheese with Pesto, Bacon, Tomato and Vermont Cheddar Cheese
Vegetable Spring Rolls served with Tangy Hoisin Sauce
Spinach Artichoke Garlic Crostini
Sesame Chicken served with Thai Chili Sauce
Chicken Satay served with Sweet Chili Glaze
Beef Satay served with Korean BBQ Sauce
Sliced Tenderloin on Herb Toast with Creamy Horseradish and Garlic Dip
Lollipop Lamb Chops served with Raspberry Glaze
Mini Crab Cakes served with a Spicy Remoulade
Bacon-Wrapped Sea Scallops glazed with Maple Syrup
Coconut Shrimp Served with Creole Marmalade
Beef Wellington

Prepared 1.5-2 pieces per person. Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock 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.
DINNER BUFFET

Included in all packages.

COLD SELECTIONS (select two)
Seasonal Fruit Presentation
Fresh Vegetable Crudité with Chef’s Choice of Dip
Caprese Salad with Beefsteak Tomato
Fresh Spinach Salad with Feta, Red Onion, Bacon and Vinaigrette Dressing
Caesar Salad made with Crisp Romaine Hearts, Herb Croutons, Aged Parmigiano-Reggiano Cheese, and Caesar Dressing
Baby Green Salad with Cucumber, Tomatoes, and a Choice of Balsamic Vinaigrette or Ranch Dressing

STARCH SELECTIONS (select two)
Whipped Yukon Gold Potatoes with Sweet Butter and Sea Salt
Roasted Red Rosemary Potatoes with Garlic, Onions, and Olive Oil
Rustic Three Cheese au Gratin Potatoes
Penne Pasta with Savory Marinara Sauce and Parmesan Cheese
Minnesota Wild Rice with Garlic, Mushrooms, and Dried Cranberries

VEGETABLE SELECTIONS (select one)
Haricots Verts with Sweet Butter, Roasted Pepper, and Almonds
Roasted Asparagus with Wild Mushroom and Olive Oil
Medley of Baby Vegetables to include Eggplant, Zucchini, Asparagus, and Yellow Squash

ENTRÉE SELECTIONS
Triple-Seared Beef Sirloin with Red Wine Demi-Glace
Seared Chicken Breast with Herb Buerre Blanc
Parmesan-Crusted Chicken with a Lemon, Butter, and White Wine Sauce
Seared Sea Bass with Roasted Pepper Cream
Seared Salmon with Coriander and Butter Sauce

Upgrade your menu with beef tenderloin OR grilled lobster for an additional $10+ per person (outside of Platinum Package).

DESSERT SELECTIONS (select one)
Classic Tiramisu
Display of Mini Crème Brûlées
Mini NY Cheesecakes
Triple Chocolate Mousse
Assorted Cookies and Brownie

Per person price does not include 8.25% Nevada state tax or 23% standard service charge. Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock 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.
PLATED DINNER
$10+ additional per person, added to package price.

SALAD SELECTIONS (select one)
Zinfandel-Poached Pear Salad, Maytag Blue Cheese, Spicy Candied Walnuts, and Zinfandel Vinaigrette
Baby Iceberg Lettuce Wedge, Sun-Dried Tomato, Hickory-Smoked Bacon, and Buttermilk Dressing
Caesar Dressed Hearts of Romaine with Shaved Parmesan and Crouton
Mixed Greens, Teardrop Tomatoes with Champagne Vinaigrette in a Cucumber Ring

ENTRÉE SELECTIONS (select two)
*If selecting more than one entrée, counts must be given at least one week prior.
**Only one duo entrée plate may be selected.

Grilled Portobello Mushroom & Vegetable Medley in Puff Pastry with a Tomato Coulis
Chicken Breast with Thyme Scented Chicken Jus served with Tangy Tomato Risotto and Grilled Asparagus
Charbroiled Salmon with Roasted Pepper Coulis served with Mediterranean Cous Cous and Roasted Vegetables
8 oz. Grilled Angus Beef Tenderloin with a Zinfandel Demi Glace served with Savory Garlic Mashed Potatoes and Roasted Vegetables

Grilled Shrimp or Salmon with a Mango Salad and Chicken Breast with a Parsley Buerre Blanc™ served with Roasted Red Potatoes and Sautéed Mushrooms and Spinach
Seared Beef Tenderloin and Sterling Salmon™ served with Mashed Red Skin Potatoes and Vegetable Ratatouille

DESSERT SELECTIONS (select one)
Molten Chocolate Cake
Classic NY Cheesecake with Berry Coulis
Triple Layer Chocolate Mousse

Per person price does not include 8.25% Nevada state tax or 23% standard service charge. All Plated Meals will require a place card per each guest indicating their meal selection. Meal counts must be given one week in advance. You will be charged for the highest priced entrée. Chef-selected vegetarian, vegan, and gluten-free options are available. Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock 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.
DINNER STATIONS
Includes: carving station, dinner rolls, and butter.

SEASONAL FRUIT DISPLAY
Freshly Sliced Seasonal Fruit

DISPLAY OF ARTISAN CHEESES
Collection of Domestic and Imported Cheeses Garnished with Breads, Crackers, Assorted Nuts, and Dried Fruits

CHEF’S DISPLAY OF VEGETABLE CRUDITE
Freshly Sliced Seasonal Vegetables with Chef’s Choice of Dip

CAESAR SALAD STATION
Romaine Hearts with Parmesan Croutons, Aged Reggiano Cheese and Dijon Caesar Dressing

GOUDA CHEESE WHIPPED POTATO STATION

CARVING STATION (carving attendant included)
Sea Salt, Garlic and Rosemary Crusted Prime Rib with Whipped Horseradish Sauce and Rosemary Jus
Brown Sugar and Vinegar Glazed Smoked Turkey with Cranberry Chutney and Herbed Turkey Gravy

PASTA STATION (attendant included)
Served with Mushrooms, Sun-Dried Tomatoes, Onions, Black Olives, Garlic Chicken, Parmesan Cheese
Two Pasta Selections: Mushroom Ravioli, Potato Gnocchi, Fettuccine, Farfalle, Penne, Cheese Tortellini
Two Sauce Selections: Four Cheese Alfredo, Bolognese, Creamy Vodka Sauce, Spicy Marinara, Tomato Basil Sauce, Pesto

DESSERT STATION
Mini Cheesecakes
Assortment of Chef’s Specialties

Per person price does not include 8.25% Nevada state tax or 23% standard service charge. All Plated Meals will require a place card per each guest indicating their meal selection. Meal counts must be given one week in advance. You will be charged for the highest priced entrée. Chef-selected vegetarian, vegan, and gluten-free options are available. Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock 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.
WEDDING CAKE

CAKE DESIGN OPTIONS

• Black and White Elegance
• Cecilia’s Choice
• Swiss Dot
• Pink Magnolia
• Cupcake Rose
• Cupcake Classic

* For sample photos please contact your assigned bakery.

CAKE FLAVOR OPTIONS

Cake: White, Chocolate, Red Velvet, Lemon, or Almond
Filling: Bavarian Crème, Strawberry Purée, Chocolate Mousse, Cream Cheese Filling, or Amaretto Mousse
Size: 6”x8” (two tier): 15-30 guests
6”x10” (tow tier): 31-40 guests
6”x8”x10” (three tier): 41-65 guests
6”x9”x12” (three tier): 66-90 guests
6”x10”x14” (three tier): 91-125 guests

* Cake available in fondant or icing. Cake includes everything shown in picture (flowers, ribbon, gems, icing décor). Adjustments to flowers/ribbon/icing décor can be made but incur additional fees (paid through bakery). One cake flavor and filling per tier. Fillings not available for cupcakes.
SELECTION OF CAKE DESIGN OPTIONS

Bands of Gold**

Glamour Romance

Painted Peonies

Royal Hearts

Vegas in Style**

**Cake available in fondant or icing. Cake includes everything shown in picture (flowers, ribbon, gems, icing décor). Adjustments to flowers/ribbon/icing décor can be made but made incur additional fees (paid through bakery). One cake flavor and filling per tier. Fillings not available for cupcakes.
WEDDING CEREMONY-ONLY PACKAGE:
Sunset ceremony-only events not available on Thursday-Sundays unless prior approval from catering manager is obtained.

CEREMONY

• Use of private ceremony site with panoramic views of the Las Vegas Strip
• Non-Denominational Minister to perform ceremony
• White folding ceremony chairs and white ceremony arch
• Wedding ceremony coordination
• Complimentary water station for your guests
• Ceremony audio
  - Audio connection for iPod/phone
• Champagne or Sparkling Cider Toast
• One large bouquet
• One boutonnière
• One bag of rose petals for aisle

Any of the flowers can be customized to fit your color scheme and customizable directly with florist. Additional flowers or upgrades may be purchased directly with florist. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package. Spa appointments can be made by calling 702.365.5000.
SUITE WEDDING PACKAGE

*Wedding takes place in your suite. Excludes December 29 – January 1 and Chinese New Year.

CEREMONY

• Non-Denominational officiant to perform ceremony
• Ceremony floral
  - Large bouquet *(12-rose hand-tied satin ribbon bouquet)*
    Natural rose colors with a max of 2 colors and ribbon color of your choice.*
  - Matching boutonnière
  - One bag of rose petals for aisle
• Video of ceremony *(optional)*

SUITE DETAILS

• One night stay at the Princess suite with strip view
• Chocolate covered strawberries & Champagne

*Bridal bouquet and groom’s boutonniere at a $110 maximum value. Upgrades are available with additional fee. Floral colors are to be determined at least one week prior to event. Floral services are to be provided exclusively by the preferred floral vendors of The Platinum Hotel & Spa. Unused portions of the Suite Package are not transferable and nonrefundable. All services are subject to availability.
VOW RENEWAL PACKAGE


CEREMONY

• One half hour of time in our Misora Rooftop Terrace
• Non-Denominational officiant to perform ceremony
• Ceremony floral
  - Large bouquet *(12-rose hand-tied satin ribbon bouquet)*
    Natural rose colors with a max of 2 colors and ribbon color of your choice.*
  - Matching boutonnière
  - One bag of rose petals for aisle
• White folding ceremony chairs, white ceremony arch and aisle runner
• Champagne toast
• Video of ceremony *(optional)*

*Upgrades are available with additional fee. Floral colors are to be determined at least one week prior to event. Floral services are to be provided exclusively by the preferred floral vendors of The Platinum Hotel & Spa. Unused portions of the Suite Package are not transferable and nonrefundable. All services are subject to availability and prices are subject to change. This package cannot be reserved on the weekends, holidays and special event dates.
PROPOSAL PACKAGE

Imagine yourself standing on rose petals proposing marriage to your beloved. Picture yourself doing so on a terrace overlooking the famous Las Vegas Strip, surrounded by a beautiful landscape.

*Excludes December 29 – January 1 and Chinese New Year.

THE PROPOSAL

• One half hour of time in our Misora Rooftop Terrace
• Floral
  - One dozen long-stemmed rose bouquet (presentation style bouquet)
  - One bag of rose petals for proposal spot
• Champagne toast
• One bottle of Champagne
• Video of ceremony (optional)

*Upgrades are available with additional fee. Floral colors are to be determined at least one week prior to event. Floral services are to be provided exclusively by the preferred floral vendors of The Platinum Hotel & Spa. Unused portions of the Suite Package are not transferable and nonrefundable. All services are subject to availability and prices are subject to change. This package cannot be reserved on holidays and special event dates.
MINI RECEIPTIONS

Mini receptions can be added on to ceremony-only package* or receptions. If added onto ceremony-only event, room rental for additional time will be incurred. Sunset ceremony-only events not available on Thursday-Sundays unless prior approval from catering manager is obtained.

2-HOUR RECEPTION

• Standing and sitting cocktail rounds
• Hotel banquet chairs
• Standard china, glassware and silverware necessary to serve your event
• Elegant floor length table linens and napkins*
  - White, black, chocolate brown, or ivory
  - Alternate linen and napkin color options are available at an additional cost*
• Champagne and/or sparkling cider toast
• Cutting and service of your wedding cake
  (can be provided from a licensed bakery or ordered through The Platinum – see page 13)
• Complimentary valet parking for your guests
• Special discounted rates and complimentary web link for wedding guests to stay overnight
• Custom beverage and food options (see following pages, beverages served for first 60 minutes)

*An additional $10+ surcharge per guest will apply for groups less than 40; minimum guest count is 25. Per person price does not include 8.25% Nevada state tax or 23% standard service charge. ++ plus tax and service charge.
THEMED MINI RECEPTIONS

Two-hour time limit on receptions.

Select one themed mini reception option.

MARGARITAS AND MAKE-YOUR-OWN TACO BAR

Warm Flour and Corn Tortillas
Crisp Shredded Lettuce and Chopped Tomato
Sour Cream and Guacamole Accompaniments
Shredded Cheddar Cheeses
Assorted Salsas
Passed Sauza Tequila Margaritas

Select Two:
Marinated Flank Steak, Grilled Chicken Breast, or Savory Pork

BEER AND DIY BRATWURSTS

Warm Hot Dog Buns
Savory Bratwursts and Kosher Hot Dogs
Chopped Tomato and Onion
Mustard and Ketchup

Select Two (includes attendant):
Blue Moon, Bud/Bud Light, Miller/Miller Light, Corona

HEAVY HORS D’OEUVRES AND WINE (tray passed)

Sliced Tenderloin on Herb Toast with Creamy Horseradish Dressing
Mini Crab Cakes Served with Spicy Remoulade
Bacon-Wrapped Sea Scallops with Maple Syrup Glaze
Passed White or Red House Wine

Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock 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. ++ plus tax and service charge.
**ISLAND REFRESHMENT** (tray passed)

Fresh Tropical Fruit Skewers  
Prosciutto-Wrapped Melon  
Coconut Shrimp Served with Creole Marmalade  
Lemongrass-Poached Shrimp with Sweet Thai Chile Sauce  

Select One:  
Bacardi Rum Mojitos, Mai Tais, White House Wine Sangria or Red House Wine Sangria

**LIGHTER FARE**

Select One:  
**Miniature Salad Bar**  
Fresh Lettuce, Tomatoes, Onions, Sliced Cucumbers, Shredded Carrots, and Other Salad Accompaniments with House Salad Dressing  

OR  
**Fresh Vegetable Display**  
Freshly Sliced Seasonal Vegetables with Chef's Choice of Dip, Passed Tomato and Mozzarella Crostini with Basil and Garlic Olive Oil, and Passed Prosciutto-Wrapped Melon  

**Passed Light Cocktails**  
Select One:  
Tom Collins, Cucumber Cooler with Seagram's Gin, White House Wine Sangria or Red House Wine Sangria

**COMFORT IN THE DESERT**

Chicken Wings *(Select from BBQ or Buffalo sauce)*  
Potato Skins or Fried Macaroni and Cheese Balls  
Crispy Green Bean Fries  
Spiked Iced Tea or Lemonade *(with Bacardi Rum or Jim Beam Bourbon)*

Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock 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. ++ plus tax and service charge.
CHAIR UPGRADES
Add-on if not part of package.

WHITE FOLDING CHAIR

CHIARAVARI CHAIR
• Chair colors: Black, white, mahogany, natural wood, vintage (rustic whitewashed), gold, silver, and gray
• Polyester cushion colors: Black, brown, cardinal red, eggplant, ivory, lemon, pink, plum, royal, sage, silver, teal, white

CHAIR SASH OR BOW

CHAIR COVER

WEDDING OFFICIANT UPGRADES
Add-on if not part of package.

CEREMONY OFFICIANT

Prices are subject to change depending on size of order and delivery fees. Select enhancements are subject to 8.25% tax. Labor fees may be incurred.
FLORAL UPGRADES
Add-on if not part of package.

LARGE BOUQUET (12-Rose hand-tied satin ribbon bouquet)

SMALL BOUQUET (5-Rose hand-tied satin ribbon bouquet)
*Natural rose colors with a max of 2 colors and ribbon color of your choice.

BOUTONNIÈRE

LARGE FLORAL CENTERPIECES (see below for options)

SMALL FLORAL CENTERPIECES (see below for options)

Prices are subject to change depending on size of order and delivery fees. Select enhancements are subject to 8.25% tax. Labor fees may be incurred.
PHOTOGRAPHY & VIDEOGRAPHY UPGRADES
Add-on if not part of package.

TWO-HOUR MIN. PHOTOGRAPHY PACKAGE
• Photographer’s time
• Unlimited number of photos taken
• DVD of all photos (digitally enhanced) sent directly to you (3-5 days after event)
• Full copyright release of all photos

VIDEO OF CEREMONY

DISC JOCKEYS/MUSICIANS
Add-on if not part of package.

STRING TRIO OR QUARTET (Ceremony only, one hour)
• Trio
• Quartet

INDIVIDUAL MUSICIANS (Ceremony only, one hour)
• Violinist
• Guitar Player

3-4.5 HOUR DJ PACKAGE
• Self-contained DJ to MC party
• Personalized music selection
• Reception and ceremony or reception only

Prices are subject to change depending on size of order and delivery fees. Select enhancements are subject to 8.25% tax. Labor fees may be incurred.
MISCELLANEOUS UPGRADES

SPEAKER AND MICROPHONE PACKAGE
• Bose speaker system
• Mixer
• Microphone on floor stand
• Audio connection for iPod/Phone

4-HOUR PHOTO BOOTH PACKAGE
• Choice of regular photo booth or open style with backdrop
• Choice of black and white, sepia, or color photos
• High resolution DVD/CD (sent directly to you)
• Unlimited photo sessions during event
• Personalized logo on photo strips
• Fun and professional host
• Classic memory book
• Delivery and setup
• Prop box

Prices are subject to change depending on size of order and delivery fees. Select enhancements are subject to 8.25% tax. Labor fees may be incurred.
CANDY STATION PACKAGE

- Candy (1/4-1/2 pound per person), Rental Jars, Personalized Theme and Bags
- Candy choices: Jelly Belly® by Goelitz Candy Co., Hard Candy, Candy Mints, Candy Jellies, JuJu Candy, Sour Candy, Gummies, Gummy Creatures, Sour Gummies, Gum Balls, Bubble Gum, Blow Pops, Lollipops, Wrapped Candy, Salt Water Taffy, Rock Candy, Licorice, Sugar Free Candy, Individually Wrapped Chocolates, and Yogurt Confections
Happy Planning

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