

Weddings

“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





*Y*our 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 spaciouly-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
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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
- Banquet chairs
- 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, and soda bar with one bartender** (see page 8)
- 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 floor-length satin table linens and napkins in your choice of: white, black, chocolate brown, or ivory colors. (Alternate linen and napkin colors and fabric options are available at an additional cost)
- 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 parking for your guests
- Overnight suite accommodations for the couple on their wedding night
- Discounted room rates and complimentary booking weblink for wedding guests

*An additional \$10+ surcharge per guest will apply for groups less than 25. **Bar can be upgraded to Silver Bar for \$11+ per person and to Premium Bar for \$18+ per person (see page 8). ***Dinner buffet can be upgraded to plated or stationed dinner for \$12+ per person (see pages 11-12). Per person price does not include 8.38% Nevada state sales tax or 24% standard 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..



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
- Beer, wine, and soda bar with one bartender
- 4.5 hour DJ package: includes a professional disc jockey who will work with you to customize music for your ceremony, grand entrance, reception entertainment, and more.

*An additional \$10+ surcharge per guest will apply for groups less than 25. **Bar can be upgraded to Silver Bar for \$11+ per person and to Premium Bar for \$18+ per person (see page 8). ***Dinner buffet can be upgraded to plated or stationed dinner for \$12+ per person (see pages 11-12). Per person price does not include 8.38% Nevada state tax or 24% standard service charge. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package.



SAPPHIRE WEDDING PACKAGE:

CEREMONY

- Everything included in the Ruby and Diamond Wedding Packages

4-HOUR RECEPTION

- Everything included in the Ruby and Diamond Wedding Packages
- 4-hour Platinum Silver Bar** (see page 9) with one bartender (additional bartender is \$250)
- Cocktail hour with 4 hand passed hors d'oeuvres (see page 9)
- Dinner buffet*** with 3 entrée options and 2 dessert options (see page 10)
- 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 25. **Bar can be upgraded to Premium Bar for \$18+ per person (see page 8). ***Dinner buffet can be upgraded to plated or stationed dinner for \$12+ per person (see pages 11-12). Per person price does not include 8.38% Nevada state sales tax or 24% standard service charge. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package.

Any of the flowers can be customized to fit your color scheme. Customization of centerpieces or other floral items will be coordinated directly with your assigned florist. Additional floral pieces are to be ordered through the Platinum Hotel and Spa. 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 the event of a substitution, the integrity of the proposed color scheme will be maintained and flowers of equivalent value will be used. Vases are not a part of any package and must remain in venue at the conclusion of the event; additional fees may be incurred if vases/containers are removed.



PLATINUM WEDDING PACKAGE:

CEREMONY

- Everything included in the Ruby, Diamond, and Sapphire Wedding Packages
- Video coverage of your ceremony

4-HOUR RECEPTION

- Everything included in the Ruby, Diamond, and Sapphire Wedding Packages plus:
- 4-hour Platinum Premium Bar^{**} (see page 8) with one bartender (additional bartender at an additional cost)
- Dinner buffet^{***} with one entrée upgraded to your choice of beef tenderloin, duck breast with red wine grape reduction, or lobster
- 4 hours of photography coverage
 - Up to 200 lightly edited images on a flash drive
 - Photos will be on selected photographer'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 25. ***Dinner buffet can be upgraded to plated or stationed dinner for \$12+ per person (see pages 11-12). Per person price does not include 8.38% Nevada state sales tax or 24% standard service charge. Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package.

Any of the flowers can be customized to fit your color scheme. Customization of centerpieces or other floral items will be coordinated directly with your assigned florist. Additional floral pieces are to be ordered through the Platinum Hotel and Spa. 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 the event of a substitution, the integrity of the proposed color scheme will be maintained and flowers of equivalent value will be used. Vases are not a part of any package and must remain in venue at the conclusion of the event; additional fees may be incurred if vases/containers are removed.



RECEPTION BAR LIST

BEER, WINE, AND SODA BAR

Beer: Budweiser, Miller Lite, Heineken, Blue Moon, Corona, Lagunitas IPA, Sharps N.A.

Wine: Robert Mondavi Private Selection (*Central Coast, CA*) Chardonnay, Merlot, Cabernet Sauvignon, Sauvignon Blanc
Assorted Pepsi soft drinks and juices

PLATINUM SILVER BAR

Liquor: Stolichnaya or New Amsterdam Vodka, Bombay Gin, J&B Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon, Bacardi Silver Rum, Mi Campo Blanco Tequila

Beer: Budweiser, Miller Lite, Heineken, Blue Moon, Corona, Lagunitas IPA, Sharps N.A.

Wine: Robert Mondavi Private Selection (*Central Coast, CA*) Chardonnay, Merlot, Cabernet Sauvignon, Sauvignon Blanc
Assorted Pepsi soft drinks and juices

PLATINUM PREMIUM BAR

Liquor: Grey Goose or Tito's Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Crown Royal Whiskey, Maker's Mark, Bacardi Silver or Captain Morgan Spiced Rum, Patron Silver Tequila

Beer: Budweiser, Miller Lite, Heineken, Blue Moon, Corona, Lagunitas IPA, Sharps N.A.

Wine: Casa Lunardi Pinot Grigio (*Venteto, Italy*), Benzinger Chardonnay (*Sonoma, California*), Meiomi Pinot Noir (*California Coast*), Louis M. Martini Cabernet Sauvignon (*Napa, California*), Charles & Charles Rosé (*Columbia Valley, Washington*)

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 Bar and One Bartender is recommended for every 70 guests. One bartender is included in every package; additional bartenders are \$250 each. 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

Ahi Poke with Chukka Salad in a Crispy Wonton Cone

Prosciutto-Wrapped Melon

Wild Mushroom Profiteroles with Crème Fraiche and Boursin Cheese

Seafood Ceviche with Scallops and Tortilla Strips

Poached Pear, Walnut and Feta Cheese Bruschetta

HOT SELECTIONS

Grilled Cheese with Pesto, Bacon, Tomato and Vermont Cheddar Cheese

Vegetable Spring Rolls served with Tangy Hoisin Sauce

Spinach Artichoke Spread on a Garlic Crostini

Sesame Chicken served with Thai Chili Sauce

Chicken Satay served with Sweet Chili Glaze

Beef Satay served with Korean BBQ Sauce

Mini Crab Cakes served with Spicy Remoulade

Bacon-Wrapped Sea Scallops glazed with Maple Syrup

Coconut Shrimp served with Creole Marmalade

Beef Wellington

Spanakopita, Spinach and Cheese in Puff Pastry

Meatball Skewer topped with melted Mozzarella Cheese, served in Marinara Sauce, topped with a Basil Leaf

Vegetarian Empanada

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 Crudit  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 Cro tons, 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 Butter and Sea Salt

Three Cheese au Gratin Potatoes

Penne Pasta with Savory Marinara Sauce and Parmesan Cheese

Minnesota Wild Rice with Garlic, Mushrooms, and Dried Cranberries

Rice Pilaf

VEGETABLE SELECTIONS *(select one)*

Haricots Verts with Sweet Butter, Roasted Peppers, and Almonds

Roasted Asparagus with Wild Mushroom and Olive Oil

Medley of Baby Vegetables to include: Eggplant, Zucchini, Asparagus, and Yellow Squash

ENTR E 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

Pork Loin with Apricot Reduction Sauce

Upgrade your menu with beef tenderloin, duck breast (with red wine grape reduction) OR grilled lobster for an additional price per person (outside of Platinum Package).

DESSERT SELECTIONS *(select one)*

Classic Tiramisu

Display of Mini Cr me Br l es

Mini NY Cheesecakes

Triple Chocolate Mousse

Assorted Cookies and Brownies

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PLATED DINNER

Additional cost 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 Herb Croûtons

Mixed Greens and 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 Wild Rice 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 8.38% Nevada state tax or 24% standard service charge. All Plated Meals will require a place card provided by the couple for each guest indicating their meal selection. Meal counts must be given one week in advance. 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

*Additional cost per person, added to package price. Includes: carving station, dinner rolls, and butter.
For additional station options, please contact your Event Manager*

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 Croûtons,
Aged Reggiano Cheese and Dijon Caesar Dressing

MASHED POTATO BAR

Whipped Idado Potatoes with choice of toppings:
Sour Cream, Cheddar Cheese, Chives, Scallions,
Roasted Garlic, Creamed Horseradish, Bacon

CARVING STATION *(select one)*

(carving attendant at an additional cost)

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, Macaroni

Two Sauce Selections: Four Cheese Alfredo,
Bolognese, Creamy Vodka Sauce, Spicy Marinara,
Tomato Basil Sauce, Pesto, Cheese Beschamel Sauce

DESSERT STATION *(select two)*

Assorted Cookies and Brownies, Mini New York-
Style Cheesecakes, Mini Crème Brûlées, Triple-Layer
Chocolate Mousse, Assortment of Chef's Specialties

Per person price does not include 8.38% Nevada state tax or 24% standard service charge. 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

Additional cost per person, unless part of wedding package.

CAKE DESIGN OPTIONS

- Classic
- Contemporary
- Elegant
- Rustic
- Semi-Naked
- Vegas
- Vegas #2

** Please contact your assigned bakery for additional design options.*

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" (two 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 designs 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 may incur additional fees (paid directly to bakery). One cake flavor and filling per tier. Fillings not available for cupcakes.



SELECTION OF CAKE DESIGN OPTIONS



Classic



Contemporary



Elegant



Rustic



Semi-Naked



Vegas



Vegas #2

**Cake designs 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 may incur additional fees (paid directly to bakery). One cake flavor and filling per tier. Fillings not available for cupcakes.



CHAPEL IN THE SKY 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 Officiant to perform ceremony
- White folding ceremony chairs, aisle runner, and white ceremony arch
- Wedding ceremony coordination
- Complimentary water station for your guests
- Ceremony audio
 - Audio connection for iPod/phone (*Hotel is not responsible for cuing music. Couple to provide a guest to operate media device.*)
- Champagne or Sparkling Cider Toast
- White ceremony arch
- Flowers or additional upgrades may be purchased directly with the Hotel

Any of the flowers can be customized to fit your color scheme. Customization of centerpieces or other floral items will be coordinated directly with your assigned florist. Additional floral pieces are to be ordered through the Platinum Hotel and Spa. 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 the event of a substitution, the integrity of the proposed color scheme will be maintained and flowers of equivalent value will be used. Vases are not a part of any package and must remain in venue at the conclusion of the event; additional fees may be incurred if vases/containers are removed.



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 boutonniere
 - One bag of rose petals for aisle
- Add a video of your ceremony for an additional cost

SUITE DETAILS

- One night stay in an upgraded Princess suite with a balcony and a view of the Las Vegas Strip
- Chocolate covered strawberries and Champagne

*Large bouquet and matching boutonniere have a capped value. Upgrades are available at an additional fee; please discuss upgrades with your assigned florist. 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 non-transferable and non-refundable. All services are subject to availability.



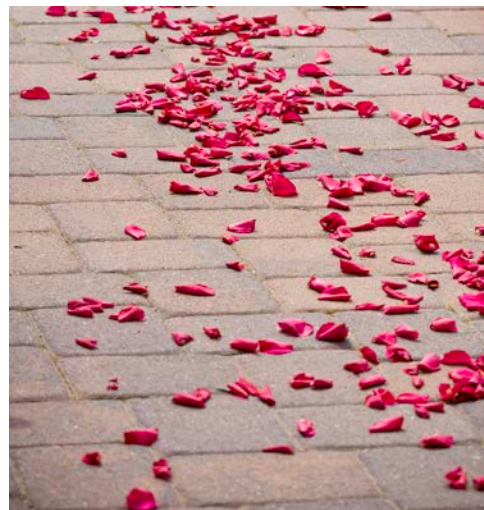
VOW RENEWAL PACKAGE:

**Monday – Thursday only. Excludes December 29 – January 1 and Chinese New Year. Price includes tax.*

CEREMONY

- Half an hour 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 boutonniere
 - One bag of rose petals for aisle
- White folding ceremony chairs, white ceremony arch and aisle runner
- Champagne toast
- Add a video of your ceremony for an additional cost

*Upgrades are available at an additional fee; please discuss upgrades with your assigned florist. 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. All services are subject to availability and prices are subject to change. This package cannot be reserved on Fridays, Saturdays, Sundays, and holidays.



PROPOSAL PACKAGE:

You've found the one, found the ring, now all that's left is to pop the question. Make the moment unforgettable by proposing forever against the breathtaking backdrop of the glittering Las Vegas Strip.

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

THE PROPOSAL

- Half an hour in our Misora Rooftop Terrace
- Floral
 - One presentation style (*a dozen long-stemmed roses*)
 - One bag of rose petals to decorate your chosen proposal spot
- Champagne toast
- One bottle of Champagne
- Add a video of your ceremony for an additional cost

*Upgrades are available at an 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 Package are non-transferable and non-refundable. All services are subject to availability and prices are subject to change. This package cannot be reserved on holidays and special event dates.



MINI RECEPTIONS:

Mini receptions can be added to Ceremony Only packages or Proposal Packages. If added to ceremony-only event, room rental charges for additional time in venue will be incurred. Sunset ceremony-only event are not available Thursday-Sunday 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 satin table linens and napkins in your choice of: white, black, chocolate brown, or ivory colors. *(Alternate linen and napkin colors and fabric 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
- Discounted room rates and complimentary booking weblink for wedding guests
- 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 25. Per person price does not include 8.38% Nevada state tax or 24% standard service charge. ++ plus tax and service charge.



THEMED MINI RECEPTIONS

An additional surcharge per guest, per meal, will apply for groups less than 25. 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
Tortilla Chips and Assorted Salsas
Passed Mi Campo Blanco Tequila Margaritas

Select Two:

Marinated Flank Steak, Grilled Chicken Breast, or Savory Pork

BEER AND SLIDERS:

Select Two Types of Sliders *(served with house potato chips on the side):*

Savory Pulled Pork with Fried Onions and BBQ Sauce
Beef Burgers with Cheddar Cheese
Fried Chicken with Coleslaw
Shrimp Po Boy with Spicy Remoulade

Select Two *(includes attendant):*

Blue Moon, Miller Light, Corona, Heineken, Lagunitas IPA, Sharps N.A.

HEAVY HORS D'OEUVRES AND WINE *(tray passed):*

Chicken Meatball Skewer with Mozzarella Cheese and Pesto Sauce
Mini Crab Cakes 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. ++ Indicates price is subject to tax and service charge.



LIGHTER FARE:

Select One:

Skewer Station

Display of Chicken and Beef Skewers with Assorted Grilled Vegetables.

Served with Flat Bread and Hummus on the Side.

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:

Tito's Vodka Soda with a Twist

Passed White or Red House Wine

HAPPY BITES

Chicken Wings (*Select from BBQ or Buffalo sauce*)

Fried Macaroni and Cheese Bites or Potato Skins

Crispy Green Bean Fries

Moscow Mule or House Craft Beer

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 CHAIRS

CHIAVARI CHAIRS

- Chair colors: Black, white, mahogany, natural wood, vintage (*rustic whitewashed*), gold, silver, and gray
- Cushion colors: Black, brown, cardinal red, eggplant, ivory, lemon, pink, plum, royal, sage, silver, teal, white

CHAIR SASHES OR BOWS

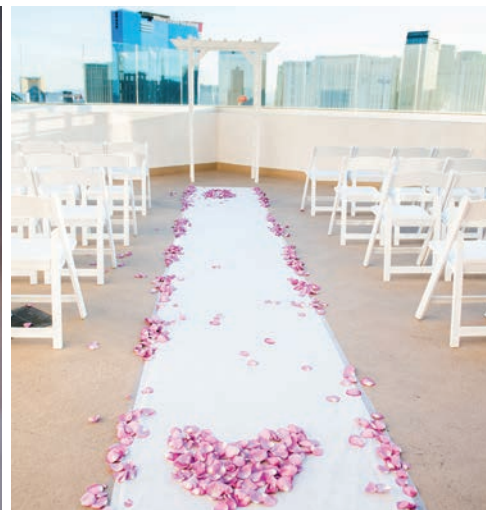
CHAIR COVERS

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 8.38% 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)



Large Floral Centerpiece



Small Floral Centerpiece

Prices are subject to change depending on size of order and delivery fees. Select enhancements are subject to 8.38% 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 8.38% 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
(Hotel is not responsible for cuing music. Couple to provide a guest to operate media device.)

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

LIGHTING OPTIONS

- LED hightop cocktail table
- Wireless LED globes (great for the pool or land)
- Bistro lighting on misora terrace (one side)
- Wireless LED up-lighting with your choice of color

Prices are subject to change depending on size of order and delivery fees. Select enhancements are subject to 8.38% tax. Labor fees may be incurred.



MISCELLANEOUS UPGRADES *continued*

CANDY STATION PACKAGE

- Candy (1 1/4-1 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

Prices are subject to change depending on size of order and delivery fees. Select enhancements are subject to 8.38% tax. Labor fees may be incurred.

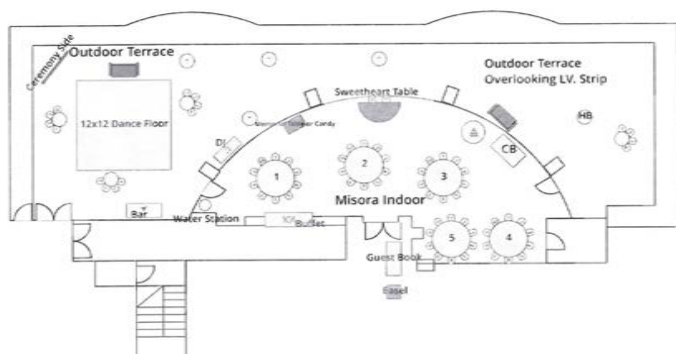


Floor Plans



MISORA FLOOR PLAN

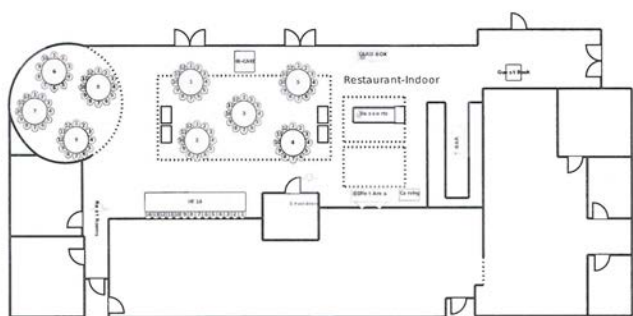
This 3,656-square-foot venue offers you both indoor and outdoor selections. Add an element of spectacular to your day with the majestic views of our outdoor terrace. Misora also features a modern indoor layout that enhances the beauty and elegance that can include a dance floor to ensure you party the night away. At the Misora venue, your ceremony will be an intimate and breathtaking experience for you and your guests.





KIL@WAT RESTAURANT FLOOR PLAN

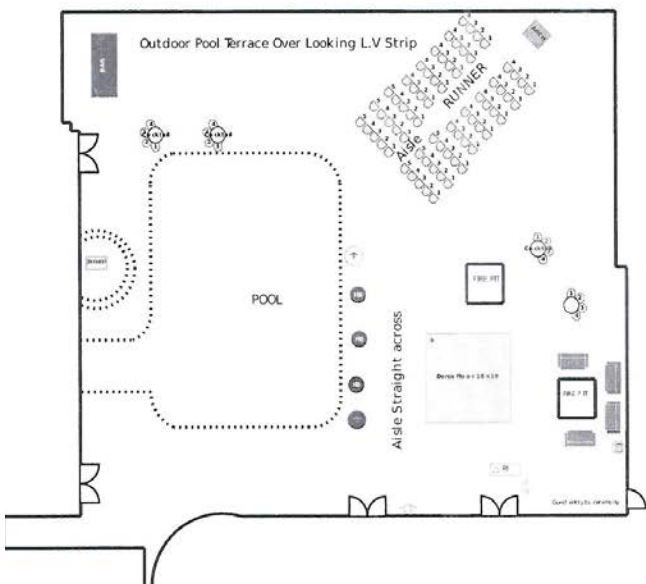
Located inside the Platinum Hotel, the Kil@wat Restaurant is the perfect setting for a quaint and private wedding. The 1,752-square-foot layout has an artistic ambiance that showcases gorgeous color palettes and an edgy atmosphere. Located by our pool deck, you can host your reception or ceremony next to a serene backdrop. And combined with our great service and enticing dining menu, you'll find everything your perfect day needs at the Kil@wat Restaurant.





POOL DECK

4,800 square feet of sheer beauty, our pool deck is the perfect place for you to take the plunge. With an open and spacious layout, this venue can comfortably accommodate your needs and provide ample space for fun, food, and affection. Your guests will marvel at the skyline views of Vegas while celebrating your ceremony in style.



COUPLE'S NOTES



Happy Planning!

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