



GREEN VALLEY RANCH™
RESORT | SPA | CASINO
LAS VEGAS

Green Valley Ranch Wedding Packages





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Congratulations!

Your wedding is one of the most memorable days of your life. Celebrate it at Green Valley Ranch Resort and Spa and we will ensure you and your guests have countless happy memories to cherish for many years to come. Green Valley Ranch’s luxurious and stunning spaces will capture the beauty and elegance of your wedding day, making it one of the most memorable occasions of your life.

Before getting into the details, here are some items that pertain to the included packages

- All GVR Locations have a minimum guest count and Catering Food and Beverage Minimum required spend, please ask your Catering Sales Manager for details.
- Wedding Planner / Day of Coordinator is required for all Weddings at Green Valley Ranch Resort at the couple’s expense.
- Per-Person Package Prices, Wine, and Food/Beverage Enhancements do not include 8.375% Nevada State Tax or 23% Standard Service Charge. Tax and Service Fees subject to change.
- Your marriage license must be obtained in person at the Marriage Bureau of Nevada and is not included in any package.
- Ceremony speaker systems includes mixer, audio cable, wireless microphone, speakers, and power. Laptops, phones, or other devices with a 3.5mm audio output will plug in.
- Package prices for holidays increase by \$ 10 per person. Holiday dates include but are not limited to Labor Day Weekend, Memorial Day Weekend, July 4th Weekend, New Year’s Eve, New Year’s Day, Thanksgiving Weekend, Christmas Eve/Day, Valentine’s Day.
- Outdoor Events are subject to a 10pm end time in accordance with City of Henderson noise ordinance. Outdoor Events may require supplemental lighting based on venue and sunset times.
- Event Insurance is required for all weddings. GVR can supply recommendations for coverage or clients are free to use their own insurance carrier/provider that can meet contract terms.

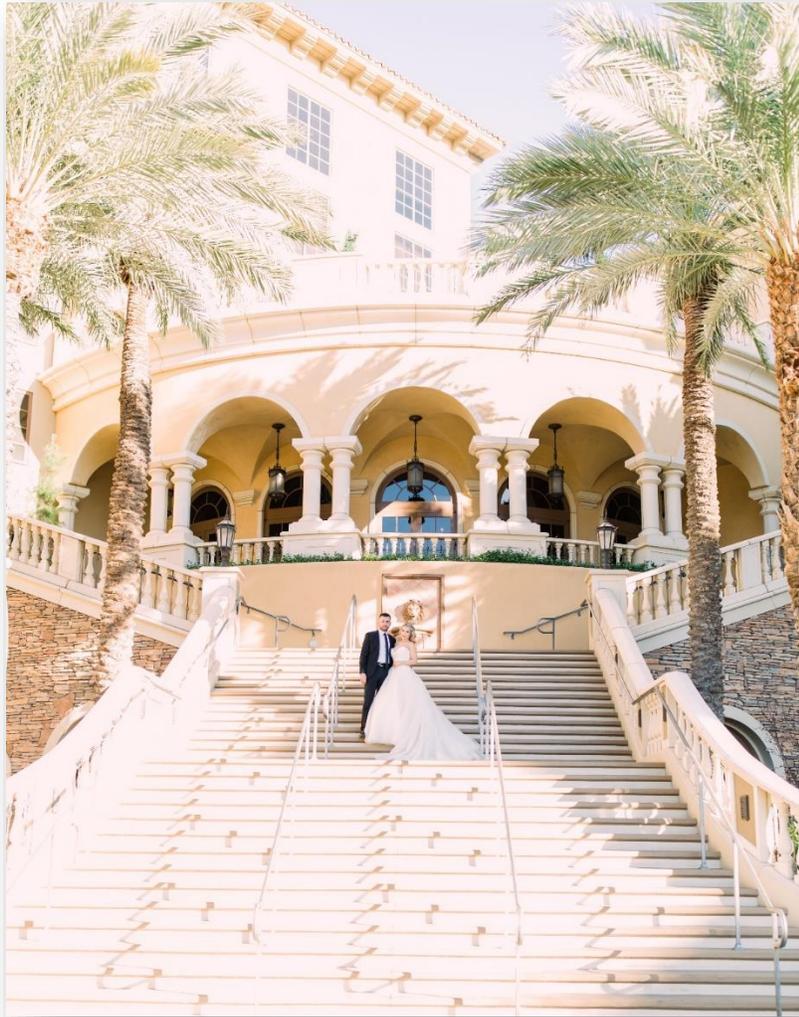




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Piazza (Grand Staircase)

Ceremony: up to 175 guests



Site Fees

Weekday (Monday-Thursday):	\$750.00
Weekend (Friday-Sunday):	\$1,000.00
Holidays:	\$2,500.00



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Garden Amphitheater

Ceremony: 200+ guests
Dinner: 200+ guests



Site Fees

Weekday (Monday-Thursday):	\$2,000.00
Weekend (Friday-Sunday):	\$3,000.00
Holidays:	\$3,500.00



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Pool Cafe

Reception: 100 to 150 guests



Site Fees

Weekday (Monday-Thursday):	\$1,500.00
Weekend (Friday-Sunday):	\$2,500.00
Holidays:	\$3,000.00



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Ballroom Options

Catering Food & Beverage Minimums will Apply





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The Green Valley Plated Dinner Package

\$170 Per Person

An additional \$25++ surcharge per guest will apply for weddings less than 60

30 MINUTE CEREMONY

- ❖ GVR House Arch
- ❖ Wireless Handheld Microphone with Audio Connection
- ❖ Theater Style Seating in White Garden Chairs
- ❖ 30 Minute Ceremony Rehearsal (times are based on availability)

4 HOUR RECEPTION

(1 Hour Cocktail Reception, 3 Hour Dinner Reception)

- ❖ Setup and Teardown of Reception
- ❖ Uniformed Staff with Designated Room Captain
- ❖ Customized Diagram of Ceremony and Reception Area
- ❖ (4) Hour Premium Bar with (1) Bartender
- ❖ Cocktail Hour with (3) Hand Passed Hors D'Oeuvres
- ❖ Three Course Plated Dinner Menu
- ❖ Complimentary Menu Tasting for the Wedding Couple
- ❖ Traditional Banquet Set-Up in Round or Long Tables
- ❖ Appropriately Sized Parquet Dance Floor (Indoor Venues Only)
- ❖ Floor Length Table Linens and Napkins , White, Black, or Ivory
- ❖ Candle Sets on All Tables
- ❖ Champagne and/or Sparkling Cider Toast
- ❖ Customized Wedding Cake
- ❖ Complimentary Valet Parking for your Guests
- ❖ Overnight Accommodations for the Couple on their Wedding Night
- ❖ Wedding Planner is required at the couples expense



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THREE HAND PASSED HORS D'OEUVRES
(included in all packages)

Cold Selections

Searched Tenderloin of Beef on a Crostini with Gorgonzola and Red Onion Marmalade
Plum Tomato Bruschetta, Toasted Pine Nut, Basil Pesto
Prosciutto Wrapped Boursin and Almond Stuffed Dates
Roasted Red Pepper Hummus on a Pita Chip
Tomato and Buffalo Mozzarella, Basil, EVOO
Goat Cheese Stuffed Peppadews, Tangy Balsamic
Shrimp Cocktail Shooters, Caramelized Lemon
Strawberries Stuffed with Balsamic Black Pepper



Hot Selections

Boursin and Spinach Stuffed Mushroom Caps
Coconut Shrimp
Vegetable Spring Roll with Dipping Sauce
Mini Beef Empanadas, Chimichurri Sauce
Mini la Frieda Beef Sliders, Herb Aioli, Cheddar Cheese, Caramelized Onions
Thai Beef or Chicken Sate, Spicy Thai Peanut Sauce
Truffled Arancini, Parmesan Fondue
Crispy Fried Pork Pot Stickers with Dipping Sauce



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PLATED DINNER – STARTS

(included in all packages)

Salad or Soup (select one)

Chilled Soups

Tomato & Red Pepper Gazpacho
Cucumber Ribbon,
Baby Tomato, Diced Peppers,
and Garlic Toast

Seafood Gazpacho
Lobster, Shrimp, Scallops,
Cucumbers, Tomatoes

Composed Salads

Crisp Romaine and White Endive
Sugared Pecans, Strawberries
Aged Balsamic Vinaigrette

Baby Romaine Lettuce
Parmesan Shards, Garlic Croutons
Classic Caesar Dressing

Tomato Mozzarella
Sourdough Crisp, Crystallized Basil, Sea Salt
Balsamic Reduction

Poached Pear and Arugula
Laurel Chenel, Candied Walnuts, White Balsamic

Grilled Asparagus and Artichoke
Whipped Goat Cheese, Tender Greens, Hearts of
Palm, Brioche Croutons

Hot Soups

Tuscan Pasta Fagioli, Grated Romano

New England Clam Chowder

French Onion
Gruyere, Parmesan Crouton





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PLATED DINNER – ENTREES

(included in all packages)

Entrees Served with Farm Fresh Seasonal Vegetables, House Made Breads with Butter, Coffee, Hot Tea, and Water Service

Entrée Options (select up to 3)

Roasted Free Range Chicken Pan Demi, Potato Leek Gratin

Chicken Breast Stuffed with Prosciutto, Artichoke, and Mushrooms, Lemon Vinaigrette, Mascarpone Polenta



Atlantic Grilled Salmon
Citrus Herb Butter, Grilled Vegetable Quinoa

Pan Seared Black Bass, Lemon Butter Sage,
Box Cut Golden Potatoes, Cipolini Onions

Apricot Glazed Duroc Pork Chop
Apricot Frangelico Reduction, Sweet Potato Puree

Filet Mignon, Wild Mushrooms,
Butter Whipped Potatoes, Port Wine Jus

Beef Short Rib
English Peas, Peasant Potatoes, Sea Salt, and Olive Oil

Cold Water Lobster Tail
Clarified Butter, Wild Rice

Grilled Vegetable Stack
Brown Rice, Red Pepper Coulis

Eggplant Parmesan
Cherub Tomato Sauce, Parmesan

Minimum entrée count for Plated Dinner is 20. Meal counts must be given (3) business days in advance.

All Plated Meals will require a place card per each guest indicating their meal selection.

Chef's choice vegetarian / vegan / gluten-free options available independent of entrée selections.

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Wedding Cake Options

A customized wedding cake with your choice of flavors and design prepared by our pastry chef is included and served for dessert. Our pastry chef will create the ultimate confection for your event. Your cake will be uniquely designed to reflect your artistic vision and favorite flavors.

Cake Flavors

White, Vanilla, Chocolate, Marble, Red Velvet, Carrot, Confetti, Devil's Food

Cake Fillings

White Buttercream, Chocolate Mousse, Chocolate Buttercream, Lemon Cream, Bavarian Cream, Whipped Cream, Cream Cheese, Nutella, Mocha Mousse, Peanut Butter Mousse, Custom Fruit Mousse, Praline Mousse, Cookies n Cream

Fruit

Strawberries, Bananas, Raspberries, Blueberries, Blackberries

Cake Icing

Cream Cheese, Chocolate Buttercream, White Buttercream, Whipped Cream, Chocolate Fudge, Chocolate Glaze

~Depending on design, additional charges may apply~



Pastry kitchen provides sugar flowers; real floral must be provided by florist.

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BAR BRANDS LIST

All offerings subject to availability

Premium Bar (included in all packages)

Absolut Vodka, Tanqueray Gin, Bacardi Rum, El Jimador Silver Tequila,
Jack Daniel's Bourbon, Crown Royal, Chivas Scotch

Super Premium Bar (Add \$8++ Per Person)

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Private Stock Rum, Patron Silver Tequila,
Woodford Special Reserve Bourbon, Crown Reserve, Johnny Walker Scotch

House Wine

SeaGlass Riesling, Chardonnay,
Cabernet Sauvignon, and Merlot

Domestic Beer

Budweiser, Bud Light, Michelob Ultra, O'Douls

Imported Beer

Corona, Heineken, Stella Artois, Newcastle

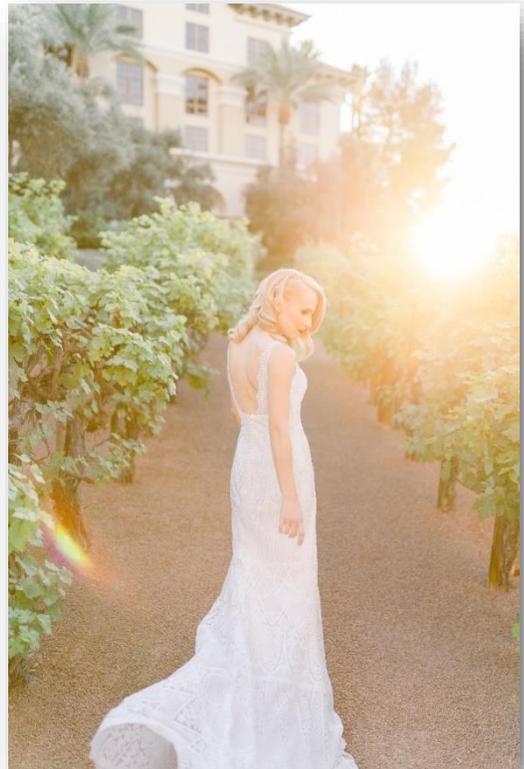
Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,
Club Soda, Tonic Water

Juices

Orange, Grapefruit, Cranberry, Pineapple

Still and Sparkling Water



Tablesides House Wine Service | \$8 Per Person

IDs are mandatory for those who appear under 30. Our bartenders have the right not to serve without an ID.

One Bar/Bartender is required for each 100 guests per location. Bartender fee is \$200.

Any additions/substitutions to bar may incur additional fees.

Packages do not include cognacs/cordials or champagne. These may be added on for an additional fee.

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WINE LIST

Can be added on to any bar or served tableside by the bottle

Light and Refreshing White Wines

- Pinot Gris, Kendall Jackson Vintners Reserve, CA | \$50 per bottle
- Pinot Grigio, Santa Margherita, Valdadige, Italy | \$55 per bottle
- Riesling, Chateau Ste. Michelle Harvest Select, WA | \$52 per bottle
- Riesling, Heinz Eifel Spatlese | \$50 per bottle
- Sauvignon Blanc, Kendall Jackson Avant, CA | \$52 per bottle
- Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand | \$55 per bottle

Medium to Full Bodied White Wines

- Chardonnay, Kendall Jackson Vintners Reserve, CA | \$52 per bottle
- Chardonnay, Ferrari Carano | \$60 per bottle
- Chardonnay, Jordan Vineyards, Russian River Valley, CA | \$70 per bottle
- Chardonnay, Stags Leap Wine Cellars Hands of Time, CA | \$56 per bottle

Light and Refreshing Red Wines

- Pinot Noir, Kendall Jackson Vintners Reserve, CA | \$55 per bottle
- Pinot Noir, La Crema, Sonoma, CA | \$62 per bottle
- Pinot Noir, Robert Mondavi Private Select, CA | \$52 per bottle

Lush and Jammy Red Wines

- Kendall Jackson Avant Red Blend, CA | \$52 per bottle
- Malbec, Terrazas, Mendoza, Argentina | \$54 per bottle
- Merlot, Ferrari Carano, Sonoma, CA | \$60 per bottle
- Merlot, Kendall Jackson Vintners Reserve, CA | \$54 per bottle

Full Bodied Red Wines

- Cabernet Sauvignon, Franciscan, Napa Valley, CA | \$70 per bottle
- Cabernet Sauvignon, Kendall Jackson Vintners Reserve, CA | \$55 per bottle
- Cabernet Sauvignon, Robert Mondavi Private Select, CA | \$52 per bottle
- Cabernet Sauvignon, Joel Gott 815, CA | \$55 per bottle

Moscato D'asti

- Jacobs Creek, Australia | \$50 per bottle

Sparkling Wine

- MV, Domaine Chandon, Brut | \$50 per bottle
- Prosecco, La Marca | \$52 per bottle
- MV, Domaine Ste Michelle Blanc De Blanc, Brut | \$50 per bottle

Champagne

- MV, Moët & Chandon Imperial, Brut | \$110 per bottle
- MV, Veuve Clicquot Yellow Label, Brut | \$125 per bottle
- Dom Perignon | \$450 per bottle
- Mv, Perrier Jouet Grand, Brut | \$92 per bottle



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Plated Dinner Enhancements

Fourth Course | \$7 Per Person

Add a soup or salad to any standard 3-course package



Appetizer Course | \$16 Per Person

Traditional Shrimp Cocktail
Fresh Lemon, Horseradish, and Cocktail Sauce

Jumbo Lump Crab Cake
Whole Grain Mustard and Shaved Fennel Slaw

Beef Carpaccio
Spicy Mustard Dressing, Frissee, and Shaved
Parmesan

Pan Seared Scallops
Cardamom Carrot Coulis, Lemon Butter, and Micro
Crudité

Mushroom Ravioli
Roasted Forest Mushrooms and Frizzled Leeks

Intermezzo | \$10 Per Person
Raspberry Sorbet Topped with Champagne
Mandarin Orange Sorbet Topped with Vanilla Vodka

White Peach Sorbet

Duet Entree | \$12 Per Person

Pan Seared Chicken Breast and Pesto Rubbed Atlantic Salmon
Roasted Herbed Potato

Grilled Tenderloin of Beef and Pan Seared Sea Bass
Caramelized Leek Potato Au Gratin

Grilled Tenderloin of Beef with
Crown of Shrimp Stuffed with Lump Crab OR Cold Water Lobster Tail
Wild Mushroom Risotto Cake



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Dinner Buffet Upgrade

\$10++ additional per person, added to package price

An additional \$15++ surcharge per guest will apply for groups less than 50

Served with House Made Breads with Sweet Butter, Water Service, and Coffee/Hot Tea Station

Cocktail Hour with (3) Hand Passed Hors D'Oeuvres (see page 16)

Soup Selections (Select One)

Tuscan Pasta Fagioli, Grated Romano
Lobster Bisque
Creamy Corn & Crab Chowder

Salad Selections (Select Three)

Romaine Lettuce, Shaved Asiago, Garlic Croutons, Caesar Dressing
Assorted Mixed Green Salad with Cucumber, Tomato, Carrots, Ranch, Balsamic and Italian Dressings
Buffalo Mozzarella and Beefsteak Tomatoes with Fresh Basil and EVOO
Penne Pesto Salad with Tomatoes and Grilled Vegetables
Sea Salt Roasted Beet Salad with Laura Chenel, Golden Raisins, and Herb Shallot Dressing
Fattoush Salad with Pita, Romaine, Tomatoes, Peppers, Cucumbers, Green Onions, Mint, and Mediterranean Spices
Quinoa and Kale Salad with Lentils, Avocado, Red Onion, and Cilantro-Lime Vinaigrette

Entree Selections (Select Three)

Seasoned Flank Steak with Chimichurri
Boneless Beef Short Ribs
Pan Seared Sea Bass with Diced Tomatoes, Kalamata Olives, Fennel, and Onion Jus
Grilled Salmon with Lemon Dill and Baby Leeks
Herb Marinated Chicken with Artichokes and Mushrooms
Pan Seared Sonoma Chicken Breast with Chardonnay Béchamel

Side Selections (Select Three)

Chef's Selection of Seasonal Vegetables
White Cheddar Mac & Cheese
Twice Baked Potatoes with Chives, Cheddar, and Bacon
Vegetable Lasagna with Cherub Tomato Sauce
Penne Pasta Pomodoro
Garlic Mashed Potatoes
Parmesan Polenta Cakes with Italian Sausage
Sundried Tomato Risotto



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Reception Stations Dinner Upgrade

\$20++ additional per person, added to package price

Includes Water Service and Coffee/Tea Station



Cocktail Hour with (3) Hand Passed Hors D'Oeuvres (see page 16)

Rocktini Salad Station (select two)

- Caesar Salad with Hearts of Romaine, Aged Parmesan, Herb Croutons, Creamy Garlic and Black Pepper Dressing
- Fattoush Salad with Crispy Pita, Baby Tomatoes, Olives, Garbanzos, Cucumbers and Sumac Dressing
- Asian Chop with Napa Cabbage, Peanuts, Bell Peppers, Lychees, Carrots and Chinese Mustard Vinaigrette
- Greek Salad with Hearts of Romaine, Feta Cheese, Olives, Pepperoncini, Red Onions and Lemon Herb Dressing
- Snipped Greens, Cucumber, Tomatoes, Shaved Carrots, Light Herb Vinaigrette
- Cous Cous Salad with Feta Cheese, Heirloom Cherry Tomatoes, Red and Green Bell Peppers, Olive Oil
- Lentil and Kale Salad with Lentils, Green Kale, Feta Cheese, Diced Red Apples

Live Action Carving Station with Side Items (select two)

- Whole Roasted Tenderloin; Char Grilled Beef, House Made Steak Sauce, Sea Salt Roasted Potatoes
- Pepper Crusted Certified Angus Strip Loin of Beef with Gorgonzola and Pistachio Polenta, Sautéed Broccoli Raab
- Slow Roasted Thyme Basted Turkey Breast with Port Braised Cranberries, Apple and Fennel Sausage Bread
- Brined Hand Carved Rotisserie Style Chicken with Mac & Cheese with Bacon Bread Crumbs
- Smoked Whole Alaskan Salmon with Warm Fingerling Potato Salad, Bacon Lardons, and Mustard Dressing
- Slow Roasted Bone-In Leg of Lamb with Natural Lamb Jus, Braised Lentil, Cheese Spread, and Warm Pita



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Reception Stations Dinner Upgrade (continued)

SELECT THREE OF THE FOLLOWING:

Slider Bar (select two)

Angus Beef and Cheddar Burger, Herb Mayo, Potato Bun
Angus Beef and Bleu Cheese Burger, Caramelized Red Onion, Bacon Jam
Teriyaki Chicken Hawaiian Roll
Pulled Pork, Purple Coleslaw, Brioche
Slider Dogs, Traditional Condiments

Gourmet Potato Bar (select two)

The Kitchen Sink: Yukon Gold Mashed Potatoes, Applewood Smoked Bacon, Cheddar Cheese, Chives, Sour Cream
The Italian: Roasted Garlic Mashed Potatoes, Shrimp Scampi, Fresh Basil
The Midwestern: Horseradish Potatoes, Braised Short Ribs, Tobacco Onions
The Deep South: Buttermilk Mashed Potatoes, Black Pepper Gravy, Fried Chicken
The Islander: Purple Potatoes, Kahlua Pork, Maui Onions
The Orient: Wasabi Mashed Potatoes, Firecracker Shrimp, Crispy Rice Noodles

GVR Pub Crawl (select three)

Deviled Eggs with Crab Salad
Pickles Two Ways: Crunchy Fried and Bread & Butter
British Pretzel Banger, Beer Cheese Soup
Potato Crusted Onion Rings with Bacon BBQ Ranch
Shepherd's Pie with Cheddar Potato
Shrimp Louie Salad Rocktini
Lobster Corn Dogs, Tarragon Aioli
Mini Pigs in a Blanket, Roasted Garlic and Bacon Aioli

Tuscan Pasta Station (select two)

Truffle Whipped Ricotta Ravioli
Farfalle, Shrimp, Lemon Thyme Cream
Penne Pasta Pomodoro
Rigatoni Pasta with Lobster, Crab, and Mushroom Bolognese
Cavatelli Pasta with Barolo Braised Beef Cheek Ragout, White Truffle Oil, and Shaved Pecorino Romano

Risotto Bar (select two)

Lobster Risotto, Sweet Corn, Chives
The Capri with Basil, Garlic Shrimp, Asparagus, Prosciutto, Red Pepper
Tuscan Sundried Tomato Risotto with Pancetta, Peas, and Reggiano
Butternut Squash Risotto with Caponata, Butternut Puree, and Pecorino
Wild Mushroom Risotto with Shallots, Chives, and Parmesan



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Dessert Stations

Chef's Choice Mini Desserts | \$60 Per Dozen

Assorted French Macaroons | \$60 Per Dozen

Assorted Chocolate Covered Strawberries | \$60 Per Dozen

Sweet Finales | \$22 Per Person

Sugar Shot: Our Pastry Chef's Shooter Creations Featuring Old Time Favorites like Apple Pie, Key Lime Pie, Berry Crumble, New York Cheesecake, and Tiramisu
Sweet Bites: PB&J Chocolate Cups, Vanilla Poached Peach Cream Parfaits

A Tribute to Shortcakes (select two) | \$19 Per Person

Caramelized Bananas

Cherries Jubilee

Strawberries Grand Marnier

Blackberry Compote

Accompanied by Whipped Cream, Toasted Streusel, White and Dark Chocolate Shavings
Served with Sugared Shortcakes

Sticks & Lolli Pops | \$20 Per Person

Chef's Selection of Handmade Confections on Sticks Featuring
Chocolate Truffles, Bon Bons, Cheesecake Lollipops, Brownie Lollipops, and Marshmallows

Candy Station | \$20 Per Person

Chef's Selection of all your Favorite Candy with Take Home Bags Included

Color Coordinated Candy Station | \$24 Per Person

Customize your Candy Station with an Assortment of Candy in your Color Scheme

Sundae Bar | \$16 Per Person

Assorted Ice Creams with the Following Toppings:

Chocolate, Strawberry, and Caramel Sauces

Whipped Cream, Chopped Nuts, Crushed Butterfinger™, Crushed Oreos™,

M&M's™, Maraschino Cherries

Attendant fee required at \$175.00 plus tax

Alcohol Infused Cupcakes | \$10 Each

Chocolate Raspberry Chambord

Toasted Hazelnut Frangelico

Orange Crèmesicle with Vanilla Vodka

Orange Crunch Grand Marnier

Fresh and Crisp Mojito

Lemon Meringue, Limoncello



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Additional Stations/Enhancements

Pre-Ceremony Beverages

Hot Beverage Station | \$92 per gallon, each option
Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

Fruit Infused Water | \$50 per gallon
Lemonade or Iced Tea | \$92 per gallon

Tray Passed Champagne | \$10 per person
Tray Passed Signature Cocktail | Pricing determined upon cocktail selected

Coffee Cafe | \$17 Per Person

Service for 30 Minutes

Freshly Brewed Coffee, Decaffeinated Coffee and
A Selection of Harney and Son's™ Teas,
Assortment of Non-Alcoholic Syrups, Whipped
Cream, Chocolate Shavings, and Cinnamon Sticks

Late Night Snacks | \$8 Per Person

~Select One~

French Fries
Sweet Potato Tots
Pretzel Bites with Mustard or Cheese Sauce
Freshly Popped Popcorn
Assorted Ms. Vickie's Potato Chips
Tortilla Chips and Salsa
Deep Fried Oreos
Cheesecake Lollipops

Late Night Snacks | \$10 Per Person

~Select One~

Mini Milkshakes
Chocolate, Vanilla, or Strawberry
Mini Churros with Chocolate Dipping Sauce
Chocolate Chip Cookies with a Milk Shooter
Mini Cheeseburger Sliders
Mac and Cheese Bites
Ahi Tuna Wonton Tacos
Mini Grilled Cheese and Tomato Soup Shooter
Crunchy Fried Pickles with Smokey Ketchup





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Wedding Enhancements (continued)

Wedding Favors

Macaroons | \$9 per person

Custom Package of Two Macaroons to Coordinate with your Wedding Colors

Cake Pops | \$7 per person

Custom Package of Two Cake Pops Decorated in your Wedding Colors



Strawberries | \$6 per person

Custom Package of a Tux and/or Pearl Decorated Set of Chocolate Covered Strawberries

Jordan Almonds | \$6 per person

Custom Package of Jordan Almonds in your Wedding Colors



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Spa/Salon Options



The Bride to Be | \$325

50 Minute Nirvana Stress Relief Massage
Luxury Pedicure
50 Minute Youth Boost Facial

For the Gentleman | \$300

Gentleman's Manicure and Pedicure
50 Minute Gentleman's Facial
Choice of:
50 Minute Nirvana Stress Relief Massage
50 Minute Alpine Deep Tissue Massage

Countdown to I DO | from \$375

Bridal Hair Trial
Manicure & Pedicure Trial
Wedding Day Hair
Wedding Day Manicure & Pedicure

The BIG DAY | from \$400

80 Minute Custom Scrub & Massage
50 Minute Signature Facial
Bridal Makeup Application
Bridal Hair Styling

Holistic Bride | from \$450

80 Minute Himalayan Stone Massage
80 Minute Naturopathica Holistic Facial
60 Minute Personal Fitness Session

Together Forever | from \$650

80 Minute Couples Massage
50 Minute Signature Facial for Her
50 Minute Signature Facial for Him
Champagne Toast for Two

Honeymooner's Retreat | from \$580

120 Minute Couples Massage
Private Spa Cabana
Healthy Lunch for Two
Complimentary Champagne Toast and
Chocolate Covered Strawberries

Catering Manager can contact spa/salon on couples' behalf to book any above treatment.