

# One of a Kind Wedding Experience



CONTACT US:

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ONE OF A KIND  
*Wedding.*  
RESORTS  
Casino-Hotel

the knot  
BEST OF  
WEDDINGS  
2022

the knot  
BEST OF  
WEDDINGS  
2023

# Why Resorts?

## RICH HISTORY

Having welcomed beach goers from its opening in 1868 as the Chalfonte and then merging in 1929 with Haddon Hall, proudly serving our soldiers during WWII and then becoming the first casino to open in the city, in 1978, Resorts Casino Hotel is deeply steeped in the history of Atlantic City.

In most recent years, \$130 million has been invested in renovations. Some of the highlights include the addition of the Atlantic Ballroom, beautifully renovated hotel rooms, new restaurants and a year 'round beach bar.

The Ocean Tower boasts the classic charm of our bygone era with ballrooms accented by high ceilings, oversized windows and period woodwork by master craftsmen. The unobstructed views of the Atlantic Ocean are features of the Horizon and Ocean Ballrooms.

## FULL DESTINATION VENUE

Invite your guests to experience the perfect marriage of classic charm and modern amenities.

Situated on 21 acres overlooking the famed Atlantic City Boardwalk and Atlantic Ocean, Resorts offers 942 guest rooms and suites. Stay in our Rendezvous Tower offering the largest rooms on the boardwalk or stay in our Ocean Tower and enjoy its proximity to the beach and boardwalk. Discounted hotel room rates will be extended to your guests.

From the nationally acclaimed Capriccio's and Dougherty's Steakhouse & Raw Bar, to the more contemporary DraftKings Sports Bar or casual feel of Jimmy Buffett's Margaritaville, we have everything you need to entertain your guests from the rehearsal dinner, wedding day, and parting wedding breakfast.

## CREATIVE CUISINE

Resorts is proud to be home to a passionate culinary team led by our Executive Chef whose inspired cuisine has nourished celebrities and international dignitaries alike. The Chef will personally oversee every aspect of our menu development from the complimentary, private menu tasting to the service of your uniquely designated wedding cake on the big day.

While you review our enclosed packages, it is important to know that menu items are merely suggestions and we would be happy to customize a proposal to meet your personal tastes, family traditions or theme of the evening.

## EXCEPTIONAL LEVEL OF SERVICE

At Resorts, we pride ourselves in guiding you through the wedding planning experience to ensure that every detail is perfectly executed beyond your expectations.

Our team is completely dedicated to your from menu planning, coordination of your vendors, to every detail of every moment of your wedding day.

We look forward to the privilege of becoming a part of your family's history as your wedding day becomes a part of ours.

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# The Experience



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# ALL OF OUR PACKAGES INCLUDE THE FOLLOWING AMENITIES:

**Complimentary Private Tasting of your desired menu for up to Six Guests**

\*We recommend that this takes place 3 months before the Wedding

**Open Bar Featuring Platinum Level Cocktails**

**Grazing Table**

Chef's Inspired Delights to Include

Hand Selected Cheeses, Salumi & Salami

Marinated Grilled Vegetables, Seasonal Melons & Berries, House-Made Hummus & Olive Tapenade

Tomato & Mozzarella Bruschetta

Grilled Flat Breads, Grissini & Crostini

**Your Selection of Butler Passed Bites**

**Champagne Toast & Signature Cocktails**

**Custom Designed Wedding Cake\***

**Family Style Desserts**

**Coffee & Tea Service**

**VIP Check-In for the Wedding Couple & their Parents**

**Complimentary Wedding Suite on the Night of your Wedding**

**A Special Wedding Room Block with Reduced Hotel Rates**

**General Ballroom Lighting to Coordinate with your Wedding Colors**

**Wedding Party Hospitality Room with Attendant & Refreshments**

**Personalized Menu Cards & Cake Setting**

**Gold or Silver Charger Plates**

**House Linens & Napkins**

\*Ask your catering professional for more details.

# Coral Wedding Experience

## 4 HOUR PACKAGE

### COCKTAIL RECEPTION

#### SELECT 5 BUTLER PASSED HORS D'OEUVRES CHILLED

Tomato & Mozzarella Crostini  
Prosciutto Wrapped Melon Lollipops  
Salmon Rillettes, Brioche, Espelette, Chive  
Drunken Melon Pops

Tuna Tostada  
California Lollipop Rolls  
Chicken Tostadas, Pico & Chipotle  
Gazpacho Shooters, Cajun Shrimp

#### HOT

Vegetable Dumplings, Scallion Soy  
Yucca Fries, Chipotle, Avocado, Pico  
Crispy Vegetable Spring Roll  
Chicken Parmesan Slider  
Mini 3 Cheese Grilled Cheese, Spicy Marinara

Mushroom & Cheese Bouchées  
Philly Cheesesteak Spring Roll  
Short Rib Empanadas  
Coconut Shrimp, Mango Salsa  
Goat Cheese Arancini

### PLATED DINNER

#### SALAD, PAIRED WITH ARTISAN BREADS

##### SELECT 1

Classic Caesar Salad - Crisp Romaine, Focaccia Croutons, Creamy Parmesan Dressing  
Wedge Salad - Iceberg, Bacon, Bleu Cheese, Tomatoes, Egg, Cucumber, White French Dressing  
Spinach Salad - Citrus, Pancetta, Egg, Honey Sherry Vinaigrette  
House Salad - Cucumber, Tomato, Red Onion, Radish, Balsamic Vinaigrette

#### ENTREES

##### MAY SELECT A CHOICE OF 2

Brick Chicken (Potato Puree, Chicken Demi, Broccolini)  
French Breast of Chicken (Creamy Grits, Grilled Baby Carrots)  
Grilled Pork Chop (Chimichurri, Creamy Grits, Grilled Baby Carrots)  
Braised Short Rib (Creamy Grits, Grilled Baby Carrots)  
Atlantic Salmon (Spring Pea And Herb Risotto, Herb Salad)  
Roasted Nordic Cod (Chowder Broth, Fried Leeks)

**\$150.00 Per Person**

**Pricing Subject To Applicable Sales Tax And 21% Gratuity**

# Topaz Wedding Experience

## 5 HOUR PACKAGE

### COMPLIMENTARY ICE CARVING

#### COCKTAIL RECEPTION

##### SELECT 5 BUTLER PASSED HORS D'OEUVRES

Any of our items from the Coral Wedding Experience in addition to the following

##### CHILLED

Caviar Toast, Purple Potato Chips, Cream Fraiche  
Miniature Lobster Rolls  
Medjool Dates, Applewood Smoked Bacon  
Smoked Salmon Crisp, Crème Fraiche

Jicama Wrapped Guacamole  
Mini Tuna Tartare Tacos  
Blue Crab Salad, Avocado, Cucumber Cups  
Lobster Ceviche, Papaya, Coconut Lime

##### HOT

Cheesesteak Pretzel Slider  
Kobe Beef Slider  
Crab & Corn Fritters  
Bacon Wrapped Pork Belly Skewers

Kurobuta Berkshire Sausage Yakitori  
Mushroom & Cheese Bouches  
Lamb Lollipops, Fine Herbs  
Bacon Wrapped Scallops

##### RUSTIC PASTA, SOUTHERN MAC N CHEESE STATION, ASIAN OR TACO STATION

#### PLATED DINNER

##### SALAD, PAIRED WITH ARTISAN BREADS

##### SELECT 1

Beet Salad - Burrata, Citrus, Herb Shallot Dressing  
Garden Shrimp Salad - Field Greens, Asparagus, Heirloom Carrot, Citrus, Green Goddess Dressing  
Radicchio Salad - Shaved Brussels Sprouts, Herb Ricotta Cheese, Toasted Walnuts, Chia Seed, Sherry Oregano Vinaigrette  
Little Gem Lettuce - Prosciutto, Melon, Candied Hazelnuts, Caesar Vinaigrette

##### ENTREES

##### MAY SELECT A CHOICE OF 2

Free Range Herb Crusted Chicken (Local Mushroom Risotto, Rosemary Cream)  
Filet of Beef Tenderloin (Olive Oil Potatoes, Asparagus)  
Pair with Lobster, Shrimp or Jumbo Lump Crab Cake: \$15 Supplement  
Mediterranean Branzino (Lemon Herb Risotto, Mushroom)  
Flounder Roulade (Crab, Lemon Herb Sauce)  
Miso Halibut (Baby Bok Choy, Crispy Shiitake Mushrooms, Ginger Lemon Grass Broth)

**\$175.00 Per Person**

**Pricing Subject To Applicable Sales Tax And 21% Gratuity**

Upgrade: Chiavari Chairs & Custom Linens \$25pp

# Sapphire Wedding Experience

5 HOUR PACKAGE

COMPLIMENTARY ICE CARVING

## COCKTAIL RECEPTION

SELECT 5 BUTLER PASSED HORS D'OEUVRES FROM THE CORAL OR TOPAZ EXPERIENCE  
RUSTIC PASTA , SOUTHERN MAC N CHEESE STATION, ASIAN OR TACO STATION

## BUFFET DINNER

### SALAD

Select one salad from the coral or topaz experience to be served table side to your guests

**\*Or\***

Select three salads from the coral or topaz experience to be displayed, buffet style

### ENTREES

SELECT 3

Herb Marinated Chicken, Thyme Jus  
Seared Atlantic Salmon  
Brick Chicken (Local Mushroom Gravy)  
Baked Nordic Cod Vera Cruz

Bone In Cider Brined Pork Chop  
Atlantic Halibut, Carrot Bisque  
Orecchiette Truffle Mac & Cheese  
Eastwind Stir Fry

### CARVING STATION

Pepper Crusted Prime Rib

### SIDES

SELECT 2

Sea Salt Crusted Roasted Fingerlings  
Roasted Garlic Smashed Potatoes  
French Beans  
Wild Rice Blend

Seasonal Vegetable Mélange  
Sweet Potato Mash  
Asparagus  
Butternut Squash Puree

## DESSERT

Custom Wedding Cake  
Family Style Desserts

**\$175.00 Per Person**

**Pricing Subject To Applicable Sales Tax And 21% Gratuity**

Upgrade: Chiavari Chairs & Custom Linens \$25pp

# Open Bar Featuring

## PLATINUM LIQUOR BRANDS

ALL BRANDS SUBJECT TO CHANGE

### VODKA

Tito's, Grey Goose

### RUM

Captain Morgan's Spiced Rum, Bacardi

### TEQUILA

Patron

### GIN

Bombay Sapphire

### SCOTCH

Johnny Walker Black

### WHISKEY

Crown Royal

### BOURBON

Maker's Mark

### COGNAC

Hennessy

### BEER

Domestic: Bud Light, Michelob ULTRA, Miller Lite

Imported: Corona, Heineken

N.A.: O'Doul's

### SOFT DRINKS

Coca-Cola Soft & Diet Drinks

## HOUSE WINE & BUBBLES

### CANYON ROAD

### CALIFORNIA VARIETALS

### WHITES

Chardonnay

### REDS

Cabernet Sauvignon

### ROSE

White Zinfandel

### BUBBLES

Wycliff Sparkling

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# Wedding Brunch Experience

## 4 HOUR CELEBRATION

(Service concludes at 4pm)

ALL BUFFETS INCLUDE: FRESHLY BREWED COFFEES, ARTISAN TEAS & CHILLED BREAKFAST JUICES

### COLD SELECTIONS

Sliced Seasonal Fruits  
Baskets of Whole Bananas

Sliced Bagels, Breakfast Pastries  
Whipped Butter, Cream Cheese, Preserves

Greek Yogurt Bar  
Granola, Seasonal Berries  
Dried Fruits & Chocolate Chips

### ANTIPASTO

Cured Meats & Hand Selected Cheeses  
Colorful Grilled Vegetables, Cipollini Onion  
House Made Hummus & Grilled Flat Bread

### SALADS

Traditional Caesar  
The Cobb  
Ancient Grain Salad

### HOT SELECTIONS

Chef Attended Omelet Station

Cinnamon Swirl French Toast

**\*OR\***

Fruit Stuffed Pancakes  
(Warm Maple Syrup)

Scrambled Eggs

Applewood Smoked Bacon, Country Sausage, Skillet Potatoes

### HOT ENTREES

Chicken & Waffles, Hot Sauce

Citrus Glazed Atlantic Salmon

Mezze Rigatoni Marinara

Seasonal Vegetables

### DESSERT

Custom Wedding Cake

Pastry Chef's Selection of Seasonal Desserts, Cookies, Petit Fours & Chocolate Dipped Fruits

### CHAMPAGNE BAR

#### HOUSE BUBBLES

Champagne or Prosecco

Orange Juice, Cranberry Juice, Chambord, Peach Schnapps, Melon Liqueur, Fresh Berries

**\$90.00 Per Person**

**Pricing Subject To Applicable Sales Tax And 21% Gratuity**

# Seasonal Wedding Cake Flavors

## SPRING

## MAR, APR, & MAY

Lemon Diplomat with Buttercream  
Black Forest with Chocolate Cream  
Cannoli Cake with Whipped Cream  
Vanilla Cappuccino Salted Caramel  
Vanilla Diplomat with Buttercream

## SUMMER

## JUNE, JULY, & AUG

Strawberry Short Cake with Whipped Cream  
Passion Fruit Diplomat with Buttercream  
Hawaiian Carrot Cake with Cream Cheese  
Vanilla Diplomat with Buttercream  
Chocolate Diplomat with Chocolate Buttercream

## FALL

## SEPT, OCT, & NOV

Tiramisu  
Chocolate Fudge Cake with Chocolate Buttercream  
Red Velvet Cake with Cream Cheese  
Vanilla with Vanilla Buttercream  
Chocolate Peanut Butter Cannoli

## WINTER

## DEC, JAN, & FEB

Chocolate Hazelnut Truffle with Chantilly Cream  
Hummingbird Cake with Cream Cheese  
White Sponge Eggnog with Spiced Buttercream  
Vanilla Sponge with Vanilla Buttercream  
Italian Wedding Cake with Maple Butter Cream

# Enhance Your Wedding Experience



Shaun Reilly  
photography

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# Cocktail Hour at the Pool



For instant fun, just add water to your cocktail reception! It's sure to be a splash for your guests!

## OFF PEAK SEASON

### SEPTEMBER - APRIL

\$3,000 Site Fee

\*\$15,000 F & B Minimum\*

## PEAK SEASON

### MAY - AUGUST

\$5,000 Site Fee

\*30,000 F & B Minimum\*

\*F & B Minimum for entire Wedding Reception\*

# THE FOLLOWING MAY BE ADDED TO ANY EXPERIENCE:

## MORNING BITES

To be enjoyed in the comfort of your hotel room while getting ready for your Wedding Day

Freshly Brewed Regular & Decaffeinated Coffee  
& Assorted Hot Teas

Chilled Breakfast Juices

Sliced Seasonal Fruit Display

Sliced Bagels, Breakfast Pastries  
Whipped Butter, Cream Cheese, Preserves

**\$23.00 Per Person**

**House Champagne @ \$30.00 Per Bottle**

## AFTERNOON DELIGHTS

To be enjoyed in the comfort of your hotel room while getting ready for your Wedding Day

Resorts Bottled Water

Choice of (2) Chef Made Sandwiches:

\*Italian Sub on Atlantic City Bread

\*Oven Roasted Turkey Breast

\*Vegetarian Wrap

Bag of Chips

Sweet Snack

**\$27.00 Per Person**

**A Bucket of (6) Domestic Beers @ \$25.00 Per Bucket**

**A Bucket of (6) Imported Beers @ 30.00 Per Bucket**



## ENHANCED EVENING EXPERIENCES

### JUMBO SHRIMP COCKTAIL

Shrimp Cocktail, Cocktail Sauce, Lemon Wedges

**\$20.00 Per Person**

### LUMP CRABMEAT COCKTAIL

Crabmeat Cocktail, Cocktail Sauce, Lemon Wedges

**\$30.00 Per Person**

### SEAFOOD STATION

Jumbo Shrimp, Crab Claws, Oysters & Clams  
Cocktail Sauce, Mustard Sauce, Tabasco Sauce, Lemon Wedges

**\$35.00 Per Person**

### PASTA STATION

#### Select 2 Pastas & 2 Sauces

#### PASTAS

Penne  
Mezza Rigatoni  
Cheese Filled Tortellini

Cavatappi  
Strozzapreti

Basil Scented San Marzano  
Bolognese  
Vodka Cream

#### SAUCES

Garlic Pesto  
Traditional Carbonara  
Parmesan & Sage

Garlic Bread, Red Pepper Flake, Grated Cheese

**\$20.00 Per Person**

### HONG KONG NIGHT MARKET

Pad Thai, General Tso's Chicken, Beef Chow Fun, XO Fried Rice

**\$20.00 Per Person**

### MUKSAHI SUSHI STATION

Hand Rolled Mukashi Sushi & Sashimi  
Wakami, Soy Sauce, Ponzu & Pickled Ginger

**\$20.00 Per Person**

### ROLLS & DUMPLINGS

Vietnamese Summer Rolls & Bahn Mi  
Shrimp Rolls & Egg Rolls  
Pan Fried & Steamed Dumplings, Dim Sum & Shumai

**\$20.00 Per Person**

### DISTRITO TACO STATION

Marinated Beef & Chicken Tinga, Market Fish  
Flour Tortillas & Rustic Accompaniments

**\$20.00 Per Person**

### **VIENNESE DISPLAY**

To Include

Chocolate Dipped Fruits, Flavored Cremes, Pavlovas  
Petit Fours, Fancy Cookies, Cupcakes

**\$25.00 Per Person**

### **CUPCAKE STATION**

Myriad of Assorted Cupcakes

**\$20.00 Per Person**

### **CHOCOLATE STATION**

All things taste better in Chocolate

Assorted Fruits (Strawberry, Bananas, Pineapples, Apples)  
Bacon, Potato Chips, Pretzels, Popcorn, Rice Krispies Treats

**\$20.00 Per Person**

### **CANDY STATION**

Assortment of Theater Style Candies in Goody Bags

**\$15.00 Per Person**

### **INTERNATIONAL COFFEE & CORDIAL BAR**

(Opens After Dinner)

Jameson Whiskey, Kahlua, Frangelico, Amaretto, Bailey's Irish Cream  
Brewed Coffee

**\$20.00 Per Adult**

### **BOARDWALK HOT DOGS**

Wrapped Beef Dogs  
Chopped Onion, Mustard, Ketchup & Relish  
Bottled Water

**\$10.00 Per Person**

### **SLIDERS & FRIES**

All Beef Sliders, Special Sauce & French Fry Cups, Ketchup  
Bottled Water

**\$15.00 Per Person**

### **PHILLY SOFT PRETZELS**

Yellow Mustard  
Bottled Water

**\$10.00 Per Person**

### **BOARDWALK SPECIAL**

Traditional, Pepperoni, and White Pizzas  
Bottled Water

**\$15.00 Per Person**

### **SECOND WIND!**

Sliced Bagels, Cream Cheese  
Wrapped Egg Sandwiches  
Brewed Coffee Station  
Bottled Water

**\$15.00 Per Person**

### **TIME TO MAKE THE DONUTS**

A Wall of Freshly Baked Donuts  
Brewed Coffee, Decaffeinated Coffee, Tea, Bottled Water

**\$15.00 Per Person**

### **DISTRITO TACO STATION**

Marinated Beef & Chicken Tinga, Market Fish  
Flour Tortillas & Rustic Accompaniments  
Bottled Water

**\$20.00 Per Person**

## TABLE SIDE DINNER WINE SERVICE

House Red and White Wines Offered Table Side to Compliment Your Dinner Selection

**\$12.00 Per Adult**

Or Priced By Bottle For Specific Requests

## THE CLASSIC PORT & BOURBON

(During Cocktail Reception or After Dinner)

Maker's Mark, Bullet, Jefferson's

Woodford Reserve, Knob Creek

Tawny Port

**\$15.00 Per Adult**

## BLOODY MARY BAR

Tito's, Grey Goose & Ketel One Vodka

Clamato & Spicy Mix

Lemon, Lime, Celery

Pickled Spears, Stuffed Olives, Pickled Beans, Jalapeno

Smoked Bacon Strips

Old Bay Poached Shrimp Kabob Garnish

**\$20.00 Per Person**

# Parting Breakfast

## THE MORNING AFTER BREAKFAST CELEBRATION

(Minimum of 50 guests)

ALL BUFFETS INCLUDE: FRESHLY BREWED COFFEES, ARTISAN TEAS & CHILLED BREAKFAST JUICES

### BREAKFAST BUFFET

Sliced Seasonal Fruits  
Baskets of Whole Bananas

Sliced Bagels, Breakfast Pastries  
Whipped Butter, Cream Cheese, Preserves

Farm Fresh Scrambled Eggs

Cinnamon Swirl French Toast  
**\*OR\***

Buttermilk Pancakes

Apple Wood Smoked Bacon

Country Sausage

Skillet Potatoes

**\$30.00 Per Person**

### ENHANCEMENTS

#### OMELET STATION

Farm Fresh Eggs, Egg Whites, Egg Beaters  
Mushrooms, Onions, Peppers, Tomatoes, Spinach  
Shredded Cheddar & Diced Ham

**\$12.00 Per Person**

#### CHAMPAGNE BAR

Champagne or Prosecco  
Orange Juice, Cranberry Juice, Chambord, Peach Schnapps, Melon Liqueur, Fresh Berries

**\$10.00 Per Adult**

#### BLOODY MARY BAR

Tito's, Grey Goose & Ketel One Vodka  
Clamato & Spicy Mix  
Lemon, Lime, Celery  
Pickled Spears, Stuffed Olives, Pickled Beans, Jalapeno  
Smoked Bacon Strips  
Old Bay Poached Shrimp Kabob Garnish

**\$20.00 Per Person**

Pricing Subject To Applicable Sales Tax And 21% Gratuity



# Decor Enhancements

All of our Wedding Experiences include house black or white linen, ambient lighting and basic draping. Ask our Wedding Specialist about ways to bring your vision to life with special accents to include custom linen, designer chair and furniture rental, custom dance floor and bar wraps.

## HORIZON BALLROOM

Entrance & Focal Wall Decorative Drape  
Ceiling Treatment Effect

**\$1000 Flat Rate Fee**

## ATLANTIC BALLROOM

Ceiling Drape Treatment with Twinkle Lights  
Digital Table Seating Assignments on Monitor  
Personalized Video Montage on Monitors

Entrance Drape

Sweetheart Table Façade

**\$1500 Flat Rate Fee**

## OCEAN BALLROOM

Full Ballroom Drape Package to Include:  
Grand Entrance Foyer with Custom Scalloped Features  
Accented Cake Wall with Special Lighting Treatment

Big Screen Video Montage

Pin Spot Dining Tables

**\$5000 Flat Rate Fee**

# Ceremony Spaces

## SCREENING ROOM

Go back in time and have your ceremony in a 100-year-old theater where Frank Sinatra & Barbara Streisand used to play



## HORIZON BALLROOM

The Horizon Ballroom features two floor to ceiling walls of windows which allow natural sunlight to bathe the room as well as offer historic city views to the west and magnificent, unobstructed ocean views to the east.



## BEACH CEREMONY

Say your "I Do's" on the sand of the World-Famous Atlantic City Beach



## STARLIGHT BALLROOM

This Iconic Ballroom is where some of the greatest artists of music played on the dueling stages



# Ceremony Setup Fees

## SCREENING ROOM

Ceremony Setup Includes:

Existing Vintage Seating

Stage Curtain and Theatrical Lighting

Full Audio Access

Custom Rehearsal Facilitated by the Resorts Wedding Team the day prior

Complimentary Suite on the Night of your Rehearsal

**\$2,000 Flat Rate Fee**

## HORIZON & STARLIGHT BALLROOM

Ceremony Setup Includes:

Custom Pipe and Drape with Up Lighting

Set up and Break down of Ceremony Chairs

Use of Microphone and Sound System for Music

Custom Rehearsal Facilitated by the Resorts Wedding Team the day prior

Complimentary Suite on the Night of your Rehearsal

**\$1,500 Flat Rate Fee**

## ATLANTIC CITY BEACH

Ceremony Setup Includes:

Members of Resorts Facilities Team will block off section of Beach

Set up and Break down of White Ceremony Chairs

AC Beach Permit

Assistance from Wedding Team escorting guests through Casino and across Boardwalk to Ceremony

Custom Rehearsal Facilitated by the Resorts Wedding Team the day prior

Complimentary Suite on the Night of your Rehearsal

**\*\$3,500.00 Flat Rate Fee\***

\*Additional set up fees may apply for ceremonies with more than 250 guests\*



# Host your Rehearsal Dinner at *Capriccio*

Looking for a nearby venue to host your rehearsal dinner?

Capriccio, an upscale Italian Restaurant in Resorts Casino Hotel offers a large variety of gourmet Italian Food, with a beautiful view of the Atlantic Ocean.

Features several private and semi-private dining options for parties of 13 - 100.



**SCAN TO VIEW OUR  
PRIX-FIXE MENUS**

**BOOK YOUR ONE OF A KIND NIGHT AT CAPRICCIO TODAY**

**DINING LEVEL OF RESORTS CASINO HOTEL | (609) 340-6789 | RESORTSAC.COM/RESTAURANTS/FINE-DINING/CAPRICCIO**



# The Party Doesn't Have to Stop

RESERVED SEATING AND VIP SERVICES AVAILABLE

Bar **ONE**

OPEN LATE  
7 DAYS A WEEK  
LIVE MUSIC UNTIL 2AM  
EVERY FRIDAY  
& SATURDAY



**DRAFTKINGS  
SPORTSBOOK  
AT RESORTS**

OPEN 7 DAYS A WEEK  
WITH A 15'  
VIDEO WALL

**DRAFTKINGS  
SPORTSBOOK  
AT RESORTS**