

FROM CEREMONY TO CELEBRATION, YOUR PERFECT WEDDING DAY AWAITS YOU AT ATLANTIS

Wedding Ceremony Packages

INCLUDED IN THE PACKAGE

Choice of Decorated Backdrop | Ballroom Up Lighting | White Aisle Runner

Atlantis Chair Caps for Aisle Chairs | Theater Seating | Table for Guest Book

Microphone for the Ceremony | Bluetooth Audio Patch for Ceremony Music

150 or fewer Guests | \$1,500

300 or fewer Guests | \$2,000

500 or fewer Guests | \$3,000



Taxes and service charges included in all Package pricing. Unused portion(s) of any package are non-transferable and non-refundable. Prices and packages are subject to change. If a bar is requested, a \$100 bartender fee, per bar will apply. Bar revenue must also exceed \$400 per bar, or client will pay the difference at a hosted price. Management reserves all rights.

Luncheon Wedding Reception

INCLUDED IN THE PACKAGE

Reception Room for Five Hours, to Conclude by 4 pm | Atlantis Linens and Fresh Floral Centerpieces
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room

THE TOPAZ - SERVED LUNCHEON

SALADS

Choice of One Salad

Fresh Spinach, Romaine, Cucumbers, Sliced Strawberries, Mandarin Oranges, Candied Walnuts, and Balsamic Vinaigrette
Quinoa and Arugula, Goat Cheese, Dried Cranberries, Candied Walnuts, and Blood Orange Vinaigrette
Fresh Greens, Tomato, Cucumber, Carrots, and a Raspberry Vinaigrette
Crisp Lettuce, Julienne of Pears and Apples, Honey-Citrus Vinaigrette
Hearts of Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Caesar Dressing
Iceberg Lettuce Wedge, Crumbled Bacon, Diced Tomatoes, Red Onions, Bleu Cheese Dressing

SERVED ENTRÉE SELECTIONS

Choice of Two Entrées

Tender Charbroiled New York Steak
Roasted Tenderloin of Pork, Sautéed Shallots, Wild Mushrooms and Marsala
Marinated Chicken Breast, Papaya Mango Salsa
Pacific Salmon, Roasted Red Pepper and Herb Sauce
Fire Roasted Vegetable Ravioli, Tomato Basil Sauce

ACCOMPANIMENTS

Saffron Wild Rice Pilaf
Seasonal Vegetable Medley
Freshly Baked Rolls and Butter
Coffee, Decaf, Specialty Teas, and Iced Tea Service

CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF

50 Guest Minimum | \$70 per Guest All Inclusive

Taxes and service charges included in all Package pricing. Unused portion(s) of any package are non-transferable and non-refundable. Prices and packages are subject to change. If a bar is requested, a \$100 bartender fee, per bar will apply. Bar revenue must also exceed \$400 per bar, or client will pay the difference at a hosted price. Management reserves all rights.

Luncheon Wedding Reception

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THE AMETHYST - BUFFET LUNCHEON

CHILLED ITEMS

Tossed Garden Salad, Choice of Two Dressings
Mediterranean Pasta Salad
Seasonal Fruit Salad

HOT ITEMS

Cabernet Braised Beef Short Ribs
Chicken Tropicale with Mango Salsa and Ponzu Glaze
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers
Wild Mushroom Ravioli, Porcini Cream Sauce

ACCOMPANIMENTS

Creamy Garlic Mashed Potatoes
Seasonal Vegetable Medley
Freshly Baked Rolls and Butter
Coffee, Decaf, Specialty Teas, and Iced Tea Service

CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF

50 Guest Minimum | \$80 per Guest All Inclusive

Luncheon Reception Enhancement

COCKTAIL HOUR

One Hour of Premium Hosted Bar
One Hour of Passed Hors D'oeuvres, Choice of Three Select Different Hors D'oeuvres
50 Guest Minimum | \$35 per Guest All Inclusive

CHEF-ATTENDED PRIME RIB CARVING STATION

Carved Slow-Roasted Prime Rib of Beef, Au Jus and Creamy Horseradish
50 Guest Minimum | \$20 per Guest All Inclusive

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Dinner Wedding Reception

INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room
One Bottle of our House Red and White Wine on each Dining Table

THE SAPPHIRE - SERVED DINNER

SALAD

Choice of One Salad

Fresh Spinach, Romaine, Cucumbers, Sliced Strawberries, Mandarin Oranges, Candied Walnuts, Balsamic Vinaigrette
Quinoa and Arugula, Goat Cheese, Dried Cranberries, Candied Walnuts, Blood Orange Vinaigrette
Fresh Greens, Tomato, Cucumber and Carrots, Raspberry Vinaigrette
Crisp Lettuce, Julienne of Pears and Apples, Honey-Citrus Vinaigrette
Hearts of Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Caesar Dressing
Romaine & Iceberg Lettuce, Kalamata Olives, Red Onions, Feta Cheese, Croutons, Red Wine Vinaigrette
Iceberg Lettuce Wedge, Crumbled Bacon, Diced Tomatoes, Red Onions, Bleu Cheese Dressing

SERVED ENTRÉE SELECTIONS

Choice of Two Entrées

Cabernet Braised Beef Short Ribs
Steak Diane, Brandied Mushroom Demi-Glace
Filet Mignon, Wild Mushroom Demi-Glace
Chicken Roulade with Porcini Mushrooms, Spinach, Prosciutto, in a Porcini Cream Sauce
Shrimp Scampi, Garlic Butter, White Wine, Shallots and Sweet Vermouth
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers
Vegetable Wellington

ACCOMPANIMENTS

Choice of One Starch

Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Twice-Baked Potato, or Saffron Wild Rice Pilaf
Seasonal Vegetable Medley
Freshly Baked Rolls and Butter
Coffee, Decaf, Specialty Teas and Iced Tea Service

CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF

50 Guest Minimum | \$110 per Guest All Inclusive

Taxes and service charges included in all Package pricing. Unused portion(s) of any package are non-transferable and non-refundable. Prices and packages are subject to change. If a bar is requested, a \$100 bartender fee, per bar will apply. Bar revenue must also exceed \$400 per bar, or client will pay the difference at a hosted price. Management reserves all rights.

Dinner Wedding Reception

INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room
One Bottle of our House Red and White Wine on each Dining Table

CELEBRATE IN STYLE - SERVED DINNER

COCKTAIL HOUR WITH APPETIZERS

One Hour Premium Hosted Bar
Prawns on Ice, Cocktail Sauce, and Lemons
Charcuterie Board
Imported and Domestic Cheese
Artisan Baked Breads and Assorted Dips

STARTERS

Choice of One Salad or Soup
Hearts of Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Caesar Dressing
Iceberg Lettuce Wedge, Crumbled Bacon, Diced Tomatoes, Red Onions, Bleu Cheese Dressing
Butter Leaf Lettuce, Shaved Fennel, Pears, Apples, Sundried Cranberries, Caramelized Walnuts, Honey Citrus Dressing
Golden and Red Beets, Shaved Fennel, Mint, Goat Cheese, Balsamic Vinaigrette
Atlantis Tower Salad with Blood Orange Vinaigrette
Lobster Bisque En Croute
French Onion Crostini and Gruyere Crust

SERVED ENTRÉE SELECTIONS

Choice of Two Entrées to Create a Duet
Boneless Cabernet Short Ribs
Petite Filet Mignon, Wild Mushroom Demi-Glace
Citrus-Marinated Chicken Breast, Tropical Fruit Salsa
Crab-Stuffed Jumbo Prawn, Beurre Blanc
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers
Crab-Stuffed Pacific Sole, Roasted Red Pepper Beurre Blanc

ACCOMPANIMENTS

Choice of One Starch
Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Twice-Baked Potato, or Saffron Wild Rice Pilaf
Upscale Seasonal Vegetable
Freshly Baked Rolls and Butter
Coffee, Decaf, Specialty Teas and Iced Tea Service

DESSERT

Chocolate Fountain with Fresh Fruits, Marshmallows, and Cookies

CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF

50 Guest Minimum | \$155 per Guest All Inclusive

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Dinner Wedding Reception

INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces
Dance Floor | Tables for Reception Dining, Tables for Guest Book, Gifts and Wedding Cake
Champagne and Sparkling Cider Toast | One Night's Stay in our Luxury Tower Room
One Bottle of our House Red and White Wine on each Dining Table

CELEBRATE IN STYLE - BUFFET DINNER

COCKTAIL HOUR WITH APPETIZERS

One Hour Premium Hosted Bar
Charcuterie Board
Imported and Domestic Cheese
Seasonal Fresh Sliced Fruit
Artisan Baked Breads and Assorted Dips

STARTERS

Lobster Bisque
Prawns and Snow Crab Legs on Ice, Cocktail Sauce, and Lemons
Caprese Salad with Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Balsamic Vinaigrette
Greek Salad with Romaine, Cucumbers, Cherry Tomatoes, Herbed Dressing

HOT ITEMS

Steak Diane, Brandied Mushroom Demi-Glace
Chicken Roulade with Porcini Mushrooms, Spinach, Prosciutto, in a Porcini Cream Sauce
Crab-Stuffed Sole, Roasted Red Pepper Beurre Blanc
Oysters Rockefeller with Pernod, Hollandaise, and Sautéed Spinach
Wild Mushroom Ravioli, Porcini Cream Sauce

CHEF-ATTENDED CARVING STATION

Carved Slow-Roasted Prime Rib of Beef, Au Jus and Creamy Horseradish

ACCOMPANIMENTS

Saffron Wild Rice Pilaf
Yukon Gold Mashed Potatoes
Seasonal Vegetable Medley
Freshly Baked Rolls and Butter
Coffee, Decaf, Specialty Teas and Iced Tea Service

DESSERT

Chocolate Fountain with Fresh Fruits, Marshmallows, and Cookies

CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF

50 Guest Minimum | \$195 per Guest All Inclusive

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Dinner Wedding Reception

INCLUDED IN THE PACKAGE

Reception Room for Five Hours | Atlantis Linens and Fresh Floral Centerpieces
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One Bottle of our House Red and White Wine on each Dining Table

THE DIAMOND - BUFFET DINNER

CHILLED ITEMS

Tossed Garden Salad, Choice of Two Dressings
Caprese Salad with Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Balsamic Vinaigrette
Prawns on Ice, Cocktail Sauce, Lemons
Roasted Beet and Goat Cheese Salad
Seasonal Fruit Salad

HOT ITEMS

Seared Pork Loin, Mushroom and Marsala Sauce
Chicken Roulade with Porcini Mushrooms, Spinach, Prosciutto, in a Porcini Cream Sauce
Pacific Salmon Chardonnay, White Wine Beurre Blanc with Artichokes and Capers
Fire Roasted Vegetable Ravioli, Tomato Basil Sauce

CHEF-ATTENDED CARVING STATION

Carved Slow-Roasted Prime Rib of Beef, Au Jus and Creamy Horseradish

ACCOMPANIMENTS

Saffron Wild Rice Pilaf
Yukon Gold Mashed Potatoes
Seasonal Vegetable Medley
Freshly Baked Rolls and Butter
Coffee, Decaf, Specialty Teas and Iced Tea Service

CUSTOMIZED WEDDING CAKE FROM OUR AWARD-WINNING PASTRY CHEF

50 Guest Minimum | \$120 per Guest All Inclusive

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Dinner Reception Enhancement

50 Guest Minimum

COCKTAIL HOUR

One Hour Premium Hosted Bar

One Hour of Passed Hors D'oeuvres, Choice of Three Select Different Hors D'oeuvres

\$35 per Guest All Inclusive

ONE HOUR OPEN BAR

Premium Brand Liquors, Imported and Domestic Beers, Wine, and Soft Drinks

\$30 per Guest All Inclusive

CHOCOLATE FOUNTAIN

Decadent Smooth Chocolate Cascading Down an Elegant Fountain

Choice of White or Milk Chocolate

Fresh Strawberries, Pineapple, Bananas, Marshmallows, Coconut Macarons, and Pretzels

\$20 per Guest All Inclusive

LATE-NIGHT SNACKS

Choice of one package:

- Sweet and Salty Package: Assorted Novelty Ice Cream Sandwiches and Potato Chips with Onion Dip
- Midnight Fiesta Nacho Bar Package: Tortilla Chips with Assorted Nacho Toppings

\$15 per Guest All Inclusive

Bottled Water and Soft Drinks included with Package

ARTISAN BREAD STATION

Assorted Breads with tempting Dips and Spreads

Breads

Sourdough Crostini | Sun-Dried Tomato and Basil | Herbed Focaccia | Rosemary-Olive | Crisp Lavosh and Breadsticks

Dips and Spreads

Artichoke Spinach Dip | Pesto Aioli Spread | Red Pepper Hummus | Roasted Garlic and Honey Orange Butters

\$20 per Guest All Inclusive

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Décor Enhancements

DELUXE BALLROOM DÉCOR

Lamour Chair Cover and Chair Sash, Lamour Floor Length Linen, Lamour Napkins, and Choice of Atlantis Upgraded Centerpiece

\$15 per person

HEAD TABLE/SWEETHEART TABLE BACKDROP

Two Crystal Columns, Drape Backdrop and Custom Lighting

\$500

LIGHTED CRYSTAL COLUMNS

\$150 each

BALLROOM DRAPE

\$1,000 for rooms with 150 or less Guests

\$2,000 for rooms with 150 to 200 Guests

\$3,000 for rooms with more than 200 Guests

CEILING DRAPE

\$2,500 for rooms with 150 or less Guests

\$3,500 for rooms with 150 or more Guests

LED UPLIGHTING

\$25 each

UPGRADED CENTERPIECES

\$5 per Silver Crystal Globe Centerpiece

\$5 per Silver Crystal Cone Centerpiece

\$5 per LED Base

\$10 per Gold Crystal Vase

\$20 per Candelabra

LCD SCREEN & PROJECTOR PACKAGE

\$300 Per Package

ICE CARVINGS

Starting at \$395 each

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Wedding Cakes

CAKE FLAVORS

Chocolate Cake
Red Velvet Cake
White Cake
Marble Cake
Carrot Cake
Spiced Cake

FILLINGS

Banana Slices
Fresh Raspberries
Lemon Custard
Pineapple
Amaretto
Chocolate Mousse
Fresh Strawberries
Mandarin Orange
Sliced Pear
Grand Marnier
French Custard
German Chocolate
Mocha Buttercream
Whipped Cream
Kahlua

ICINGS

Whipped Cream
Mocha Buttercream
Buttercream
Cream Cheese

Wedding Cake Enhancements

FONDANT DESIGNS

Pricing Available Upon Request

WEDDING CAKE TASTING

\$20 per 6" Cake

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