I DO

From violets to vows, we’re here to make your love story a reality. Park MGM and The Wedding Chapel at ARIA will seamlessly unite to ensure that you have the wedding experience of your dreams.
WEDDING VENUES
Ceremonies available after 8:00 p.m. for up to 100 guests.
Natural lighting and windows overlooking Park MGM pool and grounds. 7,498 square feet in its entirety, but can also be broken into six sections for more intimate events. Available for both ceremonies and receptions alike.
CENTRAL PARK TERRACE

4,345 square feet, holds up to 350 people for a reception. Can also host intimate or large-scale ceremonies. Unique outdoor space overlooking the Primrose Garden, Park MGM pool and ARIA.
CATERING MENUS
INDULGENT BRUNCH

All Brunches Served with Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Designed for 2 hours of service

* Chef or Attendant required | 225 per Chef or Attendant | 2 per 75 guests

COLD
Assorted Chilled Juices
Tri-Color Gazpacho Shooters
Marinated Beets, California Goats Cheese, Orange Zest and Toasted Hazelnuts

SALMON STATION
Dressed, Smoked and Cured, Salmon Roe, Capers, Shallots, Cucumber,
Grated Egg, Dijon Mustard, Dill Crème Fraîche, Blinis, Rye Bread
Baby Spinach, Soy-Braised Lotus Roots and Chips, Sesame Dressing, Chili Flakes
Mini Iceberg Wedge, Point Reyes Bleu Cheese, Shaved Radish, Compressed Red Onions,
Hard-Boiled Eggs, Herb Croutons with Drizzled Bleu Cheese Dressing

CARVED*
Select One
Bronzed Turkey, Apricot and Sage Stuffing, Cranberry Sauce, and Turkey Jus Bone-in
Smoked Ham Baked in Honey, Mustard, Cloves and Stewed Peppered Apples

OPTIONAL ENHANCEMENT*
Roasted Prime Rib, Au Jus, Creamy Horseradish and Yorkshire Pudding

15 per person

OMELET BAR*
Whole Eggs, Egg Whites and Egg Beaters
Smoked Salmon, Smoked Haddock, Italian Sausage, Link Sausage, Bacon, Green Onions,
White Onions, Mushrooms, Spinach, Diced Tomato, Bell Peppers, Cheddar Cheese, Swiss Cheese

HOT
Artisan Smoked Bacon
Maple Sausage Links
Potato Skin, Gruyère Cheese Sauce, Green Onions and Crispy Onions
Signature Homemade Smoked Baked Beans

ACCOMPANIMENTS
French Toast Pudding, Bananas, Candied Walnuts, Sweet Cream, Maple Syrup
Asparagus and Béarnaise
Selection of Hummus, Grilled Vegetables and Assorted Pita Bread

PARK MGM WEDDING CAKE

99 per person
HEAVY RECEPTION

Stations

LAVENDER RACK OF LAMB
CARVING STATION
Celery Root Purée, Tomato Herb Relish,
Grilled Asparagus, Brown Butter

PRAWNS & SCALLOPS
Tomatillo Coulis, Mango-Pineapple Relish,
Spicy Tomato Gazpacho

CRAB CAKE
Jumbo Lump Crab, Peppadew Tapenade,
Sweet Chili Beurre Blanc, Grain Remoulade

PARK MGM WEDDING CAKE
90 per person

BUFFET

WATERCRESS SALAD
Grilled Seasonal Fruit, Prosciutto, Burrata

LAMB’S HEAD LETTUCE & LOLLO ROSSO SALAD
Roasted Golden Beets, Macadamia Nuts, Manchego, Grape Tomatoes,
Persian Cucumber, Champagne Vinaigrette

SEAFOOD CORN CHOWDER
Shrimp, Crab, Sweet Corn

TARRAGON CHICKEN ON WHITE BEAN RAGOUT
Citron Jus, Sundried Tomato, Prosciutto Lardon

STEAK AU POIVRE
Cracked Pepper, Dijonnaise, Thyme, Crispy Shallot

SEA BASS FLORENTINE
Roasted Garlic Spinach, Grape Tomatoes, Riesling Butter

SCALLOPED POTATOES
Butter, Parmesan, Basil

SEASONAL OVEN-ROASTED VEGETABLES

PARK MGM WEDDING CAKE
105 per person
FAMILY STYLE
100 Pax Max

SEARED SCALLOP SALAD
Red Quinoa, Compressed Green Apple, Sea Cress, Pancetta Crisps

ROASTED BASQUE CHICKEN
Artichokes, Olives, Peppers, Lemon Rice

ROASTED N.Y. STRIP
Foie Gras Demi, Roasted Beech Mushrooms, Boursin Whipped Potatoes

GRILLED BROCCOLINI
Cipollini, Mustard Butter

PARK MGM WEDDING CAKE
$115 per person

PLATED DUO

APPETIZER
Seared Scallop
Corn Relish, Lobster Nage

SALAD
Caramelized Endive Salad
Blood Orange, Candied Hazelnut, Stilton Bleu

ENTRÉE
Grilled Filet & Mahi Mahi Oscar
Chimichurri, Fondant Potatoes, Snow Crab

PARK MGM WEDDING CAKE
$130 per person
BEVERAGES

Bartender Required | 250 per Bartender
Hosted – One Bartender per every 75 guests
Cash – One Bartender per every 100 guests

HOSTED BAR PACKAGES

Packages are charged on the total number of guests guaranteed

<table>
<thead>
<tr>
<th>Hosted À la Carte Beverages</th>
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- **Select** ................................................................. 13 per single shot drink
  - Absolut Vodka - Jack Daniel’s Tennessee Whiskey
  - Ketel One Vodka - Crown Royal Canadian Whisky
  - Tanqueray Gin - Johnnie Walker Black Label Scotch
  - Cruzan Rum - Maker’s Mark Bourbon
  - Captain Morgan Spiced Rum - Martell VSOP Cognac
  - Herradura Silver Tequila

- **Ultra** .............................................................................. 15 per single shot drink
  - Grey Goose Vodka - Jack Daniel’s Single Barrel Tennessee Whiskey
  - Tito’s Handmade Vodka - Crown Royal Reserve Canadian Whisky
  - Bombay Sapphire Gin - Macallan 12 Year Scotch Whiskey
  - Bacardi Superior Rum - Bulleit Bourbon
  - Captain Morgan Spiced Rum - Remy Martin VSOP Cognac
  - Patrón Silver Tequila

- **Craft** .............................................................................. 18 per single shot drink
  - Ocean Vodka - Eagle Rare 10 Year Bourbon
  - Woody Creek Vodka - Mars Iwai Japanese Whisky
  - Fords Gin - High West Rendezvous Rye
  - Whistling Andy Cucumber Gin - Dalmore 12 Year Scotch Whiskey
  - El Dorado 12 Year Rum - Hardy VSOP Cognac
  - Fortaleza Silver Tequila - Kimo Sabe Mezcal

**House Red, White, Rosé and Sparkling Wines** .............................................. 13 per glass

**Domestic Beer** | Bud Light, Michelob Ultra,
Miller High Life, Blue Moon ...................................................... 9 per bottle

**Imported Beer** | Corona Extra, Heineken, Stella Artois ....................... 10 per bottle

**Craft Beer** | Dogfish Head 60 Minute IPA, Trumer Pils,
Firestone Walker 805 Blonde Ale ........................................... 11 per bottle

**Draft Beer** | Suggestions available from your Catering Manager .......Market Price

**Draft Cocktails** | Suggestions available from your Catering Manager ....Market Price

**Soft Drinks, Bottled Water, Sparkling Bottled Water, Juice** ....................... 6 each

**Red Bull** | Regular and Sugarfree ............................................................ 9 each

<table>
<thead>
<tr>
<th>Select</th>
<th>Ultra</th>
<th>Craft</th>
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</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>30 per person</td>
<td>35 per person</td>
</tr>
<tr>
<td>Two Hour</td>
<td>38 per person</td>
<td>43 per person</td>
</tr>
<tr>
<td>Three Hour</td>
<td>46 per person</td>
<td>51 per person</td>
</tr>
<tr>
<td>Four Hour</td>
<td>54 per person</td>
<td>59 per person</td>
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</tbody>
</table>
WEDDING RECEPTION INCLUSIONS

SUITE UPGRADE FOR THE WEDDING COUPLE

INTIMATE RECEPTION SPACE FOR FOUR HOURS TO GATHER WITH YOUR LOVED ONES

ALLURING VOTIVES AND SINGLE SUCCULENT FOR TABLE CENTERPIECE

WAIVED BARTENDER FEES

COMPLIMENTARY DANCE FLOOR AND STAGE

SELECTION OF STYLISH PARK MGM LINENS AND NAPKINS

SPARKLING WINE TOAST TO CELEBRATE THE NEWLYWED COUPLE

SELECTION FROM PARK MGM SIGNATURE WEDDING CAKES

COMPLIMENTARY DINNER AND CAKE TASTING FOR THE WEDDING COUPLE

Wedding Receptions require a minimum of 30 guests. There is a $150.00 per person Food and Beverage minimum (exclusive of tax and service fees).
CAKES
PARK MGM
LAS VEGAS

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