DURANGO

CASINO & RESORT

WEDDINGS 2027-2028

WEDDING VENUES

WEST EVENT LAWN

Ceremony Capacity • 50-100 Guests
Reception Capacity • 50-80 Guests

$1,500 Site Fee

Food & Beverage Minimum Starting at $10,000
before tax and service charge

WEST EVENT LAWN PHOTO GALLERY

LANTANA BALLROOM

Reception Capacity • 50-80 Guests

Food & Beverage Minimum Starting at $12,000
before tax and service charge

LANTANA BALLROOM PHOTO GALLERY

AGAVE BALLROOM

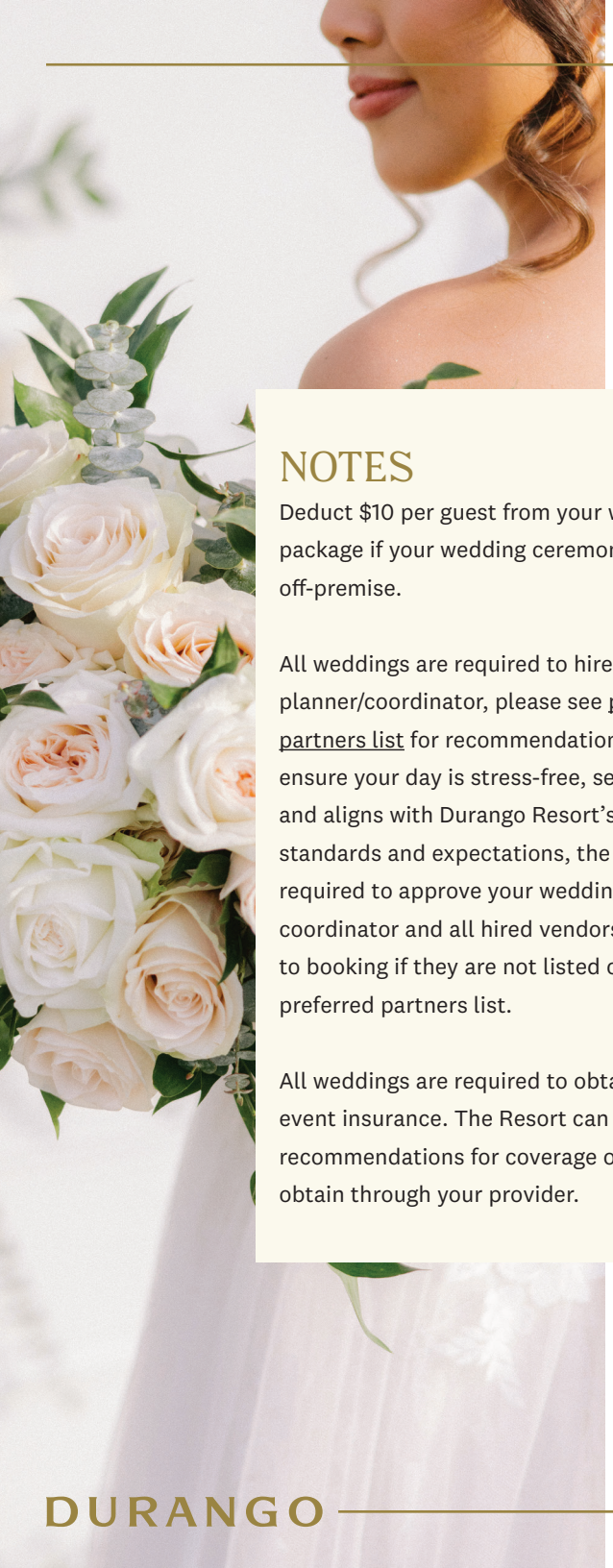
Reception Capacity • 50-100 Guests

Food & Beverage Minimum Starting at $25,000
before tax and service charge

AGAVE BALLROOM PHOTO GALLERY

Food & Beverage minimum is adjusted for using multiple venues and based on guest count. Reduced Food & Beverage minimum available for off-peak dates.
For outdoor events, date and time are subject to seasonal availability. Inquire with our Event Sales Team for a detailed quote.

ALL PRICES LISTED ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX



WEDDING CEREMONY

NOTES

Deduct $10 per guest from your wedding package if your wedding ceremony is held off-premise.

All weddings are required to hire a wedding planner/coordinator, please see preferred partners list for recommendations. To ensure your day is stress-free, seamless and aligns with Durango Resort's service standards and expectations, the Resort is required to approve your wedding planner/coordinator and all hired vendors prior to booking if they are not listed on our preferred partners list.

All weddings are required to obtain event insurance. The Resort can supply recommendations for coverage or you can obtain through your provider.

INCLUSIONS

Items below are included with all wedding packages:

- Theater Style Seating in White Folding Chairs or Leather Banquet Chairs
- Server Attended Beverage Station Offering Still and Sparkling Bottled Water for Guests Upon Arrival
- Tables with House Linen to Accommodate Welcome Table, Gift Table, and Ceremony Table
- Pre-Ceremony Holding Room for Wedding Party
- Wedding Rehearsal (Date and Time Based on Availability)
- Encore Global will provide a choice of wireless, handheld or lavaliere microphone with speakers for officiant

ENHANCEMENTS

Served for 30 minutes prior to ceremony, based on full guarantee guest count

Hot Beverage Station • $12 Per Person

Hot Chocolate, Coffee, Decaffeinated Coffee, Hot Teas

Cold Beverage Station • $10 Per Person

Fruit Infused Water, Lemonade and Iced Tea

Tray Passed Champagne • $10 Per Person

ALL PRICES LISTED ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

PLATED DINNER PACKAGE

$249 Per Person + tax and service charge

WEDDING CEREMONY

See page 3

RECEPTION VENUE INCLUSIONS

- Five (5) Hour Reception
- Round Dinner Tables with House Linen and Napkins
- Stage Risers for Band or DJ
- Fine China, Flatware, Glassware and Serving Pieces
- Appropriately Sized Wood Dance Floor
- Uniformed Service Staff with Designated Banquet Manager
- Complimentary Menu Tasting for the Wedding Couple

THE HOSTED BAR

A fully stocked bar will be open throughout the reception featuring our premium brand liquors, house wine, imported and domestic beers, soft drinks, bottled water, juices and mixers. Bartender(s) included.

Based on five (5) hours including cocktail reception and dinner reception.

COCKTAIL RECEPTION

Tray passed red and white house wine.

Choice of three (3) tray passed hors d'oeuvres.

THREE-COURSE PLATED DINNER MENU

- Salad Course
- Entrée Course*
- Wedding Cake
- Freshly Baked Artisan Bread & Butter Service
- Tableside Coffee and Hot Tea Service
- Tableside Still and Sparkling Bottled Water Service

*Entrée Choice Guidelines:
All guests are served the same salad course. Maximum of three (3) entrée choices offered to your guests in advance. Guarantee count of each selection is due 7 business days in advance. Guest entrée selection must be identified on a place card provided by the host.

THE WEDDING CAKE

A customized wedding cake with your choice of flavors and design prepared by our pastry team and served for dessert

Some specialty designs are additional

CHAMPAGNE TOAST

A glass of signature sparkling wine is offered to all guests for a toast

ACCOMMODATIONS

One (1) night complimentary hotel stay for the wedding couple

ENCORE GLOBAL

Vendor Power Package Includes:

Two (2) 20 amp wall circuits to provide power for your vendors (DJ, photo booth, etc.) with two (2) taped down AC cable runs. If your vendors require additional power, Encore will provide a quote based on their needs.

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HORS D'OEUVRES

VEGETARIAN

Roasted Tomato Jam Tartlet V
Pine Nuts, Pesto Crumble

Truffled Arancini V
Parmesan Fondue

Hoisin Grilled Tofu Skewers VG

Curried Vegetable Samosas V
Mango Chutney

Vegetable Spring Roll VG
Sweet Chili Sauce

Roasted Fig with Blue Cheese Crumble V
Grilled Baguette

Roasted Tomato & Spinach Stuffed Mushrooms GF V

Housemade Falafel VG
Tzatziki

Crispy-Spiced Deviled Eggs GF V

Caramelized Pear & Whipped Ricotta V
Pistachio, Balsamic, Crostini

PROTEIN

Thai Beef or Chicken Satay
Spicy Peanut Sauce

Peking Duck Spring Roll
Hoisin Sauce

Crispy Fried Pork Potstickers
Soy Dipping Sauce

Mini Beef Slider
Cheddar, Caramelized Onions, Herb Aioli, Pretzel Bun

Hoisin & Miso Pork Belly Bites GF

Nicco's Polpette
San Marzano Tomato Sauce, Parmesan Cheese

Beef Tartare
Caper Tapenade, Dijon Aioli, Sliced Egg, Grilled Crostini

SEAFOOD

Crab Cake
Lemon Dill Tartar Sauce

Tempura Shrimp
Sriracha Aioli, Sweet Soy

Crab Rangoon
Sweet Chili Sauce

Lobster Arancini
Tarragon Aioli

Ahi Tuna Cornet
Yuzu Guacamole, Micro Cilantro

Shrimp Campechana Shooters GF
Horseradish Tomato Sauce, Avocado

Salmon Poke Cones GF
Sesame Cone, Yuzu Ginger Dressing, Edamame Mousse

Oysters Rockefeller Shooters

SALADS

Fresh Mozzarella & Tomato GF V
Frisée, Evoo, Sea Salt, Cracked Pepper, Balsamic

Bloomsdale Spinach & Grilled Belgium Endive
Crisp Bacon Lardons, Pickled Red Onions, Hazelnut Brittle, Cypress Grove Meyer Lemon Goat Cheese, Croutons, Pink Peppercorn & Raspberry Vinaigrette

Baby Iceberg Wedge GF
Applewood Smoked Bacon, Maytag Blue Cheese, Heirloom Tomato, Cucumber Ribbons, Green Goddess Dressing

Caesar Salad
Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton, Creamy Caesar

Roasted Brussels Sprouts & Pancetta GF
Red Pepper Coulis, Butter Lettuce, Pancetta, Walnuts, Honey Crispy Apples, Montchevre, White Balsamic Reduction

Mixed Greens Salad V
Grape Tomatoes, Cucumber, Carrot Tuile, Goat Cheese, Focaccia Crouton, Honey Shallot Vinaigrette

ENTRÉES

Brasserie Style Roasted Mary's Chicken GF
Sonoma County Merlot & Rosemary Reduction, Potato Leek Gratin, Harvest Market Vegetables

Pan-Seared Chilean Seabass GF
Cauliflower Purée, Roasted Peewee Potatoes, Cipollini Onions, Beurre Blanc

Seared Salmon
Lemon Butter Sauce, Harvest Blend Rice & Grains, Grilled Zucchini Plank, Roasted Gold Beet, Baby Carrot

Filet Mignon GF
Roasted Baby Carrots, Garlic Potato Purée, Campari Tomato

Red Wine Braised Beef Short Ribs GF
Mascarpone Potato Purée, Roasted Brussels Sprouts, Thumbelina Carrots, Horseradish Gremolata

Eggplant Parmesan V
Cherub Tomato Sauce Parmesan

Grilled Vegetable Stack VG
Brown Rice, Red Pepper Coulis

DUET ENTRÉES

Steak & Lobster GF • +$24 Per Person
Lemon Herb Butter Poached Maine Lobster Tail, Beef Tenderloin with Red Wine Sauce, Roasted Potatoes and Harvest Market Vegetables

Steak Oscar • +$24 Per Person
Dungeness Crab, Asparagus & Sauce Béarnaise piled on top of a Prime Beef Filet with Chive Potato Purée

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BUFFET DINNER PACKAGE

$249 Per Person + tax and service charge

WEDDING CEREMONY

See page 3

RECEPTION VENUE INCLUSIONS

- Five (5) Hour Reception
- Round Dinner Tables with House Linen and Napkins
- Stage Risers for Band or DJ
- Fine China, Flatware, Glassware and Serving Pieces
- Appropriately Sized Wood Dance Floor
- Uniformed Service Staff with Designated Banquet Manager
- Complimentary Menu Tasting for the Wedding Couple

THE HOSTED BAR

A fully stocked bar will be open throughout the reception featuring our premium brand liquors, house wine, imported and domestic beers, soft drinks, bottled water, juices and mixers. Bartender(s) included.

Based on five (5) hours including cocktail reception and dinner reception.

COCKTAIL RECEPTION

Tray passed red and white house wine.

Choice of three (3) tray passed hors d'oeuvres.

BUFFET DINNER MENU

- Soup, Choice of One
- Salads, Choice of Three
- Entrées, Choice of Three
- Sides, Choice of Three
- Wedding Cake
- Freshly Baked Artisan Bread & Butter Service
- Tableside Coffee and Hot Tea Service
- Tableside Still and Sparkling Bottled Water Service

THE WEDDING CAKE

A customized wedding cake with your choice of flavors and design prepared by our pastry team and served for dessert

Some specialty designs are additional

CHAMPAGNE TOAST

A glass of signature sparkling wine is offered to all guests for a toast

ACCOMMODATIONS

One (1) night complimentary hotel stay for the wedding couple

ENCORE GLOBAL

Vendor Power Package Includes:

Two (2) 20 amp wall circuits to provide power for your vendors (DJ, photo booth, etc.) with two (2) taped down AC cable runs. If your vendors require additional power, Encore will provide a quote based on their needs.

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HORS D'OEUVRES

VEGETARIAN

Roasted Tomato Jam Tartlet V
Pine Nuts, Pesto Crumble

Truffled Arancini V
Parmesan Fondue

Hoisin Grilled Tofu Skewers VG

Curried Vegetable Samosas V
Mango Chutney

Vegetable Spring Roll VG
Sweet Chili Sauce

Roasted Fig with Blue Cheese Crumble V
Grilled Baguette

Roasted Tomato & Spinach Stuffed Mushrooms GF V

Housemade Falafel VG
Tzatziki

Crispy-Spiced Deviled Eggs GF V

Caramelized Pear & Whipped Ricotta V
Pistachio, Balsamic, Crostini

PROTEIN

Thai Beef or Chicken Satay
Spicy Peanut Sauce

Peking Duck Spring Roll
Hoisin Sauce

Crispy Fried Pork Potstickers
Soy Dipping Sauce

Mini Beef Slider
Cheddar, Caramelized Onions, Herb Aioli, Pretzel Bun

Hoisin & Miso Pork Belly Bites GF

Nicco's Polpette
San Marzano Tomato Sauce, Parmesan Cheese

Beef Tartare
Caper Tapenade, Dijon Aioli, Sliced Egg, Grilled Crostini

SEAFOOD

Crab Cake
Lemon Dill Tartar Sauce

Tempura Shrimp
Sriracha Aioli, Sweet Soy

Crab Rangoon
Sweet Chili Sauce

Lobster Arancini
Tarragon Aioli

Ahi Tuna Cornet
Yuzu Guacamole, Micro Cilantro

Shrimp Campechana Shooters GF
Horseradish Tomato Sauce, Avocado

Salmon Poke Cones GF
Sesame Cone, Yuzu Ginger Dressing, Edamame Mousse

Oysters Rockefeller Shooters

SOUP

CHOICE OF ONE

Seafood Chowder GF

Tuscan Pasta Fagioli V
Grated Romano

Southwestern Tortilla GF V

SALADS

CHOICE OF THREE

Caesar Salad
Romaine Lettuce, Shaved Asiago, Garlic Croutons, Caesar Dressing

Mixed Green Salad GF VG
Cucumber, Tomato, Carrots, Ranch, Balsamic and Italian Dressings

Buffalo Mozzarella and Beefsteak Tomatoes GF V
Fresh Basil, Evoo

Fennel GF V
Arugula, Bosc Pear, Pomegranate Arils, Pecan, Memo Chive, Candied Pear Vinaigrette

Sea Salt Roasted Beet Salad GF V
Laura Chenel, Golden Raisins, Herb Shallot Dressing

Quinoa And Kale Salad GF VG
Lentils, Avocado, Red Onion, Cilantro-Lime Vinaigrette

Fresh Seasonal Fruit Salad GF VG
with Citrus Mint Glaze

ENTRÉES

CHOICE OF THREE

Seasoned Flank Steak GF
Chimichurri

Boneless Beef Short Ribs GF
Braising Jus

Pan-Seared Sea Bass GF
Diced Tomatoes, Kalamata Olives, Fennel, Onion Jus

Grilled Salmon GF
Lemon Dill And Baby Leeks

Herb Marinated Chicken GF
Artichokes and Mushrooms

Pan-Seared Sonoma Chicken Breast
Chardonnay Béchamel

SIDES

CHOICE OF THREE

French Green Beans GF V
Clarified Butter, Sea Salt

Roasted Broccoli & Cauliflower VG

White Cheddar Mac and Cheese V

Herb Potato Gratin GF V

Multigrain Rice Pilaf GF V

Penne Pasta Pomodoro V

Garlic Mashed Potatoes GF V

Mushroom Risotto GF V
Truffle Oil

Tofu Stir Fry VG
Julienne Peppers, Snow Peas, Sesame Oil

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FOOD STATIONS DINNER PACKAGE

$249 Per Person + tax and service charge

WEDDING CEREMONY

See page 3

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COCKTAIL RECEPTION

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Choice of three (3) tray passed hors d'oeuvres.

FOOD STATIONS DINNER MENU

- Salad Display
- Two (2) Carving Stations*
- Two (2) Steakhouse Style Accompaniments
- Live Action Pasta Station*
- Freshly Baked Artisan Bread & Butter Service
- Tableside Coffee and Hot Tea Service
- Tableside Still and Sparkling Bottled Water Service

*Uniformed chef fees included for live action stations

THE WEDDING CAKE

A customized wedding cake with your choice of flavors and design prepared by our pastry team and served for dessert

Some specialty designs are additional

CHAMPAGNE TOAST

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ACCOMMODATIONS

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VEGETARIAN

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Pine Nuts, Pesto Crumble

Truffled Arancini V
Parmesan Fondue

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Curried Vegetable Samosas V
Mango Chutney

Vegetable Spring Roll VG
Sweet Chili Sauce

Roasted Fig with Blue Cheese Crumble V
Grilled Baguette

Roasted Tomato & Spinach Stuffed Mushrooms GF V

Housemade Falafel VG
Tzatziki

Crispy-Spiced Deviled Eggs GF V

Caramelized Pear & Whipped Ricotta V
Pistachio, Balsamic, Crostini

PROTEIN

Thai Beef or Chicken Satay
Spicy Peanut Sauce

Peking Duck Spring Roll
Hoisin Sauce

Crispy Fried Pork Potstickers
Soy Dipping Sauce

Mini Beef Slider
Cheddar, Caramelized Onions, Herb Aioli, Pretzel Bun

Hoisin & Miso Pork Belly Bites GF

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San Marzano Tomato Sauce, Parmesan Cheese

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Caper Tapenade, Dijon Aioli, Sliced Egg, Grilled Crostini

SEAFOOD

Crab Cake
Lemon Dill Tartar Sauce

Tempura Shrimp
Sriracha Aioli, Sweet Soy

Crab Rangoon
Sweet Chili Sauce

Lobster Arancini
Tarragon Aioli

Ahi Tuna Cornet
Yuzu Guacamole, Micro Cilantro

Shrimp Campechana Shooters GF
Horseradish Tomato Sauce, Avocado

Salmon Poke Cones GF
Sesame Cone, Yuzu Ginger Dressing, Edamame Mousse

Oysters Rockefeller Shooters

SALAD DISPLAY

CHOICE OF TWO

Caesar Salad
Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton, Creamy Caesar

Harvest Grain Salad V
Roasted Baby Beets, Mixed Greens, Red Quinoa, Orange Segments, Cherry Tomatoes, Shaved Radish, Toasted Pepitas, Cotija Cheese

Thai Basil & Noodle Salad V
Red Cabbage, Edamame, Shredded Carrots, Cilantro, Green Onions, Thai Basil, Rice Noodles Sesame Peanut Dressing

Charred Broccoli VG
Shredded Carrot, Miso Vinaigrette, Toasted Peanuts

Italian Farro Salad VG
Cucumbers, Kalamata Olives, Red Onions, Baby Arugula, Cooked Faro, Oven Roasted Tomatoes, Aged Sherry Vinaigrette

Chopped Salad GF
Baby Romaine, Tomato, Artichoke, Salami, Castelvetrano Olives, White Balsamic Vinaigrette

CARVING STATIONS

CHOICE OF TWO

Herb & Lemon Rotisserie Chicken GF
Herb Salsa Verde

Herb Butter Basted Turkey Breast GF
Cranberry Sauce

Honey Chipotle Salmon Filet GF
Cilantro & Green Onion Pesto

Basil & Rosemary Tomahawk Ribeye Steaks GF
Housemade Steak Sauce

Miso Cured Roasted Pork Belly GF
Cucumber Kimchi

Garlic & Herb Prime Rib GF
Au Jus

Green Peppercorn Marinated New York Steak GF

Roasted Lamb Rack GF
Mint Sauce

STEAKHOUSE STYLE ACCOMPANIMENTS

CHOICE OF TWO

Yukon Gold Mashed Potatoes GF V

Crispy Roasted Peewee Potatoes GF V

Vegetable Multigrain Rice Pilaf V

Bourbon Jalapeño Creamed Corn V

Roasted Brussels Sprouts GF V

Roasted Mushrooms in Red Wine Butter GF V

Grilled Asparagus GF V

LIVE ACTION PASTA STATION

CHOICE OF TWO

Butternut Squash Ravioli V
Brown Butter, Hazelnuts & Sage

Nicco's Spicy Rigatoni V
Mezzi Rigatoni, Calabrian Chili Vodka Cream Sauce

Pappardelle V
Meyer Lemon & Truffle Cream Sauce

Lobster Ravioli
Brandied Lobster Cream, Sautéed Spinach, Diced Tomatoes

Gemelli Pasta With Meatballs
Tomato Basil Sauce and Mozzarella

Penne Pasta with Short Rib Bolognese
Pecorino, Herbed Ricotta

Orecchiette Pasta with Marinated Chicken GF
Pesto Cream Sauce, Sundried Tomatoes and Pine Nuts

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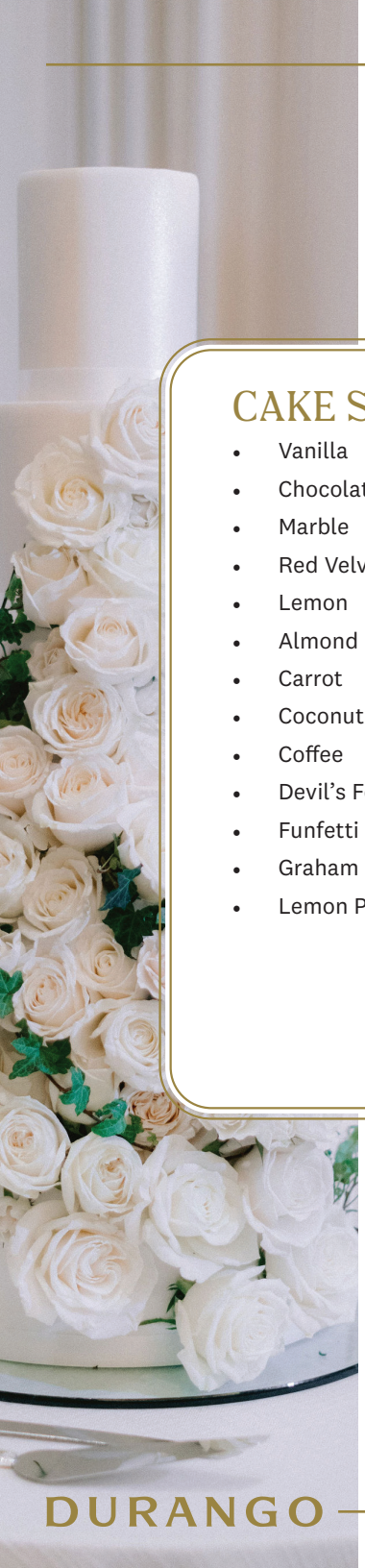

WEDDING CAKE

A customized wedding cake with your choice of flavors and design prepared by our pastry chefs is included and served for dessert. Depending on design, additional charges may apply.

CAKE SPONGE FLAVOR

- Vanilla
- Chocolate
- Marble
- Red Velvet
- Lemon
- Almond
- Carrot
- Coconut
- Coffee
- Devil's Food Cake
- Funfetti
- Graham Cracker
- Lemon Poppy Seed

CAKE FILLING

- Bavarian Cream
- Chocolate Ganache
- Chocolate Mousse
- Cookies N Cream
- Cream Cheese
- Dulce De Leche
- Lemon Cream
- Mocha Mousse
- Nutella Cream
- Passionfruit Mousse
- Peanut Butter Mousse
- Pineapple Upside Down
- Praline Mousse
- Salted Caramel Cream
- S'mores
- Tiramisu
- White Chocolate Mousse

ALCOHOL ENHANCEMENT

- Bailey's
- Chambord
- Champagne
- Kahlúa
- Limoncello
- Rum

FRESH FRUIT FILLING

- Strawberries
- Bananas
- Raspberries
- Blueberries
- Blackberries

CHEF RECOMMENDED FLAVOR COMBINATIONS

Vanilla Sponge / Bavarian Cream & Fresh Strawberry Filling

Devil's Food Cake / Cookies N Cream Filling

Vanilla Sponge Soaked with Limoncello / Lemon Cream & Fresh Raspberry Filling

Carrot Cake / Cream Cheese Filling

Chocolate Sponge / Peanut Butter Mousse Filling

Funfetti Sponge / Bavarian Cream & Fresh Blueberry Filling

Graham Cracker Sponge / S'mores Filling

Coconut Sponge / Pineapple Upside Down Filling

Coffee Sponge Soaked with Kahlúa / Tiramisu Filling

Marble Sponge / Nutella Cream & Fresh Banana Filling

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BAR SELECTIONS

Included with wedding package

PREMIUM LIQUOR

- Tito's Vodka
- Beefeater Gin
- Jose Cuervo Silver
- Jack Daniel's Tennessee Whiskey
- Captain Morgan
- Dewars White Label
- Crown Royal

IMPORTED BEERS

- Corona
- Goose Island
- Stella Artois
- Shock Top

WINE

- Chardonnay
- Sauvignon Blanc
- Rosé
- Pinot Noir
- Cabernet Sauvignon
- Sparkling Wine

DOMESTIC BEERS

- Budweiser
- Bud Light
- Michelob Ultra
- Assorted Hard Seltzers

JUICES

- Orange
- Grapefruit
- Cranberry
- Pineapple

SOFT DRINKS

- Pepsi
- Diet Pepsi
- Starry
- Ginger Ale
- Club Soda
- Tonic Water
- Red Bull

WATER

- Still Bottled Water
- Sparkling Bottled Water

SIGNATURE COCKTAIL

A custom signature cocktail served at the bar available upon request.

ENHANCEMENTS

Super Premium Upgrade • $10 Per Person

Liquor - Grey Goose, Bombay Sapphire, Captain Morgan Private Stock, Maker's Mark Bourbon, Casamigos Tequila

Cordials - Baileys, Grand Marnier, Kahlúa, Frangelico, Amaretto, Courvoisier

Bar Extension • $10 Per Person

One (1) Hour Extension

Tableside Wine • $14 Per Person

Our professional service staff will pour wine tableside throughout meal service during your reception.

House selection of Chardonnay and Cabernet Sauvignon.

Current wine list for upgraded wines is available upon request

ALL PRICES LISTED ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

RECEPTION ENHANCEMENTS

RECEPTION EXTENSION
$500 Per Hour Past Five (5) Hours

VENDOR MEALS
Chef Choice Hot Entrée • $60 Per Person

CHILDREN'S MEALS
Children 12 And Under • $30 Per Child

Fresh Fruit Plate, Chicken Fingers with French Fries, Ketchup & Ranch, Wedding Cake, Juice or Soda

ADDITIONAL HORS D'OEUVRES
$10 Per Person, Per Selection

LATE NIGHT SNACKS
$10 Each, Minimum Order of 25 Pieces Per Selection

- Truffle Parmesan French Fries GF V
- Sweet Potato Tots GF V
- Pretzel Bites with Mustard or Cheese V
- Deep Fried Oreos
- Cheesecake Lollipops
- Mini Milkshakes
- Chocolate Chip Cookies & Milk Shooter
- Mini Cheeseburger Sliders
- Mac and Cheese Bites V
- Grilled Cheese & Tomato Soup Shooter V
- Crunchy Fried Pickles with Garlic Aioli V
- Hand Tossed Pizza • $30.00 Each

RECEPTION DISPLAYS
Seasonal California Harvest Fruits • $15 Per Guest GF VG
Chef's Selection of Fresh Harvested Sun-Ripened Fruits and Berries

Market Vegetable Crudités • $19 Per Guest GF V
Assorted Baby and Garden Vegetables with Ranch, Sour Cream Dip, Green Goddess Dip, Avocado Hummus

Artisan Cheese Board • $25 Per Guest GF V
Served with Housemade Flatbreads, Crackers, Sliced Baguette, Preserves and Marmalades

Charcuterie Display • $29 Per Guest
Tuscan Salami, Soppressata, Capicola, Culatello, Berkshire Lomo, Prosciutto Served with Citrus Cured Olives, Fire Roasted Peppers, Grain Mustard, Watermelon Mostarda, English Crackers and Crusty Bread Loaves

Sushi Bar • $45 Per Guest
Minimum Order of 100 Guests

Assorted Sushi and Nigiri

Displays Served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

Make it live action! Sushi chef is available upon request at $500 each (1 chef per 100 guests)

European Hot Towel Service • $5 Per Person
After finding their seats, guests are offered a citrus infused warm towel prior to dinner service

WEDDING FAVORS
Macarons • $8 Per Person
custom package of two (2) macarons to coordinate with your wedding colors

Custom Cookies • $10 Per Person
custom decorated cookie with your monogram or design, tied with a bow

Strawberries • $16 Per Person
custom package of two (2) long stem chocolate covered strawberries

DESSERTS
Dessert Table • $24 Per Person

Total of (3) pieces per guest, all hand decorated in your color palette

Choose five selections:

- Seasonal Fruit Tart
- French Macaron
- Cake Pop
- Cake Popsicle
- Chocolate Dipped Strawberry
- Chocolate Financier
- Lemon Madeleine
- Petite Crème Brûlée
- Cheesecake Tart
- Hazelnut Chocolate Crunch Bar
- Mini Cupcake
- Chocolate Tiramisu Cup
- Lemon Meringue Kiss
- Banana Cream Pie Tart
- Mini Donut
- Chocolate Truffle
- Chocolate Dipped Rice Crispy Treat

Donut Wall • $8 Per Guest V

Donut wall displayed with donuts decorated in your color palette

ADDITIONAL ENHANCEMENTS
Our team loves to customize! If you have a request not listed on our menus, just ask!

ALL PRICES LISTED ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

PREFERRED PARTNERS

WEDDING PLANNERS & COORDINATORS

Scheme Events
Tara Federico • 702.327.0178
tara@schemeevents.com

Ashley Creative Events
Ashley Thompson • 702.994.9957
ashley@ashleycreativeevents.com

Angelica Rose Weddings & Events
Angelica McDonnell • 702.324.7366
angelica@angelicaroseevents.com

Tara Marie Events
Tara Dugan • 702.373.3470
tara@taramarieevents.com

I Do Details
Lia Pickering • 702.354.0751
lia@idodetailslv.com

PHOTO BOOTHS

Shutterbooth
Todd Herod • 702.823.3659
info@shutterboothLV.com

Smash Booth
Jason Whaley • 702.430.6062
sales@smashbooth.net

OFFICIANTS

Peachy Keen Unions
Angie Kelly • 702.812.0860
angie@peachykeenunions.com

Wedding Vows Las Vegas
Rev Judy Irving • 702.240.1866
judy@weddingvowslasvegas.com

Wanda's Weddings
Wanda Tracey • 702.203.9852
wanda.tracey@wandaslasvegasweddings.com

EVENT DÉCOR AND FLORAL

Sara Lunn Floral Studio
Sara Lunn • 703.431.4186
sara@saralunn.com

Javier Valentino Floral & Event Design Studio
Javier Valentino • 702.635.5382
designs@javiervalentino.com

Buzz
Debby Felker • 702.844.0433
dfelker@itsbuzzworthy.com

Byanca's Event Décor
Perla Casillas • 702.891.5225
pcasillas@byancaseventdecor.com

Naakiti Floral Design
Randi Garrett • 702.385.5484
info@naakitifloral.com

PHOTOGRAPHY

Kristen Marie Weddings & Portraits
Kristen Solis • 702.285.9588
kristen@kristenmarieweddings.com

Chernogorov Photography
Liliya & Albert Chernogorov • 310.779.0696
contact@chernogorovwed.com

Susie and Will Photography
Susie Qui • 702.533.7520
susie@susieandwill.com

Amber & Co Photography
Amber Miller • 412.708.8083
studio@amberandcophoto.com

AltF Photography
Dalisa Cooper • 702.860.3653
info@ALTF.com

DJ & ENTERTAINMENT

Ultra Events
Shai Peri • 702.613.7007
bookings@ultradjs.com

DJ Mo Blvd
DJ Mo • 314.409.3589
djmoblvd@gmail.com

Mike Fox and Company D.J. Entertainment
702.239.1385 • djmikefox@cox.net

Livinh Events
Vinh Duong • 702.589.1299
info@livinhevents.com

Premiere Wedding Music
Crystal Yuan • 702.217.3002
crystal@premiereweddingmusic.com

New Moon Entertainment
Matthew Gucu • 702.339.1765
matt@newmoonentertainment.net

David Perrico Music
David Perrico • dperrico3@mac.com

ALL PRICES LISTED ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel.

A twenty-four percent (24%) service charge and current Nevada state sales tax will be added to all applicable charges.

No food or beverage will be permitted into hotel from outside premises. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.

Menu must be received by hotel thirty (30) days prior to the event. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu.

GUARANTEE

Durango Resort catering department must be notified no later than seven (7) business days prior to the scheduled function, as to the exact number of persons to attend all functions. This number is not subject to reduction. Increases in guarantees received within seven (7) business days shall incur a 15% price increase. Please note that in some cases the resort may not be able to accommodate increases in quantities with previously confirmed menu.

SPECIAL MEALS

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven days in advance. "Fresh" style meals are available.

SPECIAL DIETS

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquet culinary team can accommodate the following common food allergies and intolerances: wheat free / gluten free GF, dairy free / lactose intolerant, vegetarian V / semi-vegetarian, vegan VG

MULTIPLE ENTRÉES

For plated menus served with multiple entrée choices the following guidelines apply: all guests must be served the same starter and dessert course; maximum of three (3) pre-selected entrée choices; guarantee of each entrée selection is due to catering manager at least seven (7) business days prior to event; guest entrée selection must be identified on place card provided by host.

PAYMENT TERMS

Deposit of 25% of estimated total is due with your signed contract.

Additional deposit of 50% of estimated total is due 3 months prior to arrival.

Final payment for remaining balance is due 14 days prior to arrival.

INSURANCE

All weddings are required to obtain event insurance. The Resort can supply recommendations for coverage or you can obtain through your provider.

ENCORE GLOBAL

Vendor power package is included with your wedding reception and includes: two (2) 20 amp wall circuits to provide power for your vendors (DJ, photo booth, etc.) with two (2) taped down AC cable runs. If your vendors require additional power, Encore will provide a quote based on their needs.

Encore Global is the exclusive provider for all rigging and power services. Should the Group choose to use a different audio visual provider, based on scope of work, a Technical Coordinator may be required during the load-in and load-out of your event. This position's main responsibility is to maintain hotel standards and guidelines with the load-in and load-out of the event. The rate for this position is $108.00 per hour at a 4-hour minimum; overtime past 8 hours will be billed at $162.00 per hour. Full Policies and Procedures are listed on the Resort's website. Call Encore Global for a detailed quote.