

Impressive Weddings



RESORT

MAKE M RESORT YOUR ULTIMATE LAS VEGAS DESTINATION

Situated 400 feet above the famous Vegas Strip, M Resort offers breathtaking views of the city and provides the perfect backdrop for your special day. The four-star resort's modern architecture is fused with upscale contemporary finishes and boasts luxury amenities, spectacular outdoor terraces and infinity-edge pools, making it a must-see venue while making your wedding plans.

To accommodate your guests, we offer 390 resort rooms and suites with complimentary transportation to and from Harry Reid Airport. Our customized wedding packages have the bride and groom in mind and include a resort room with each package. You'll also want to take advantage of the M Resorts convenient on-site four-star spa to help you and your wedding party get ready for the big day!

While there are many venues within M Resort to complement your personal wedding style, consider our elite venue, LUX, which is located at the top of the M Resort tower and offers breathtaking views of the Las Vegas strip and Las Vegas valley and includes a stunning outdoor terrace. Other popular locations include pool terraces and contemporary banquet rooms.

Our talented chefs have created exceptional menus for every taste. Dining selections may also be customized to incorporate your personal style and favorite dishes.

We invite you to contact our Catering Department to schedule a tour of our one-of-a kind resort and to review our Wedding Packages. We look forward to being a part of your most memorable day!



Package prices include all food and beverages noted. Additional fees include current Nevada sales tax and 23% Service Charge. One bartender per 100 guests is required of a fee of \$225 per bartender.

702.797.1919 or m.weddings@pennentertainment.com



THE WEDDING CEREMONY

M POOL CATWALK

Let our beautiful M Pool be the backdrop for your ceremony. Your “aisle” is a spectacular walkway between our two infinity-edge pools.

POOL TERRACES

Adjacent to our contemporary infinity pools.

LUX

Set high atop our resort, LUX offers one space for your ceremony and reception combined.

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ALL INCLUSIVE CEREMONY

\$3,100*

Non-Denominational Officiant

(2) Decorative Floral Mantel Pieces

Photographer for 1.5 hours

White Chivari Chairs, Stage

Microphone for Services and iPod Speakers

(DJ required for ceremony music)

Bride's Bouquet, Groom's Boutonniere

Copyright to (5) of your favorite photos

M Resort Day of Coordinator

Water Station

Table for Unity Sand Ceremony

Rose Petals on Aisle

***Additional \$1,000 site fee for M Pool Catwalk**

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WEDDING RECEPTION PACKAGES

THE OVERVIEW

ALL WEDDING PACKAGES INCLUDE:

4- Hour Deluxe Bar Package

A Fully Stocked Bar Featuring Red and White Wine, Domestic and Imported Beers, Soft Drinks, Regular & Sparkling Mineral Waters, Juices and Mixers and our Deluxe Selection of Liquors Including: *Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Sauza Silver Tequila, Christian Brothers Brandy.*

Champagne Toast for Bride and Groom

3-Tier Wedding Cake with Your Choice of Flavors *(See Options and Flavors on Page 18.)*

Room Rental and Set Up

Dance Floor, Choice of Ivory, Black or White Linen, All Tables, Banquet Chairs with White Chair Covers, Sweetheart Table or Head Table, Silver or Gold Charger Plates, White LED Tea Lights for Reception Tables.

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WEDDING RECEPTION PACKAGES

THE OVERVIEW

The Popular

(2) Tray Passed Hors d'oeuvres.
Plated Dinner of Salad and Chicken Entrée

\$155 per person

The Mingling

(2) Tray Passed Hors d'oeuvres.
Salad Station · Pasta Station · Carving Station

\$165 per person

The Choice

(2) Tray Passed Hors d'oeuvres.
Plated Dinner of Salad and Pre-selected Entrée

\$170 per person

The Crowd Pleaser

(2) Tray Passed Hors d'oeuvres.
Dinner of Salad and Dual Entrée

\$175 per person

The Variety

(2) Tray Passed Hors d'oeuvres.
Buffet Dinner

\$190 per person

The Daytime (Available 11am – 2pm)

(2) Tray Passed Hors d'oeuvres.
Plated Dinner of Salad and Chicken Entrée

\$150 per person

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WEDDING PACKAGE DETAILS

THE POPULAR

Cocktail Reception *(1 Hour maximum)*

Hand passed hors d'oeuvres of your choice (pg 16) (2 selections)

Dinner Reception

Choose your salad selection (pg 15)

Entrée Choice

You choose one uniform entree for all guests

Herb Grilled Chicken Breast

Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White Wine-Caper Sauce

Chicken Roulade

Stuffed with Spinach, Fontina & Pesto, Roasted Heirloom Cherry Tomato Salad, Sundried Tomato Coulis

Chicken Saltimbocca

Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Sautéed Rapini, Risotto Cake, Marsala Butter Sauce, Sunrise Orzo Blend

4-Hour Deluxe Bar Package

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WEDDING PACKAGE DETAILS

THE MINGLING

Cocktail Reception (1 Hour maximum)

Hand passed hors d'oeuvres of your choice (pg 16) (2 selections)

Dinner Reception Stations

Salad Station

Choice of three of the following salads

Little Gems Caesar

Sweet Leaves, Baby Red Romaine, Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

Baby Field Green Salad

Poached Pears, Maytag Bleu Cheese, Candied Pecans, Port Vinaigrette

"M" Caprese Salad

Fresh Mozzarella, Vine Ripe Tomatoes, Basil Oil, Balsamic Reduction

Yellow & Red Beets

Micro Greens, Goat Cheese, White Balsamic

Cobb Salad

Crisp Greens, Tomato, Avocado, Eggs, Turkey, Smoked Bacon, Crumbled Bleu Cheese, Herb Vinaigrette

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WEDDING PACKAGE DETAILS

THE MINGLING (CONTINUED)

Pasta Stations

Choice of three of the following pastas

Penne

Roasted Peppers, Italian Sausage, Garlic, Basil,
Spicy Tomato Sauce

Lobster Ravioli

Roasted Wild Mushrooms, Asparagus,
Oven Dried Tomatoes, Lobster Cream

Porcini Mushroom Ravioli

Creamy Wild Mushroom Sauce

Cheese Tortellini

Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce

Gemelli Primavera

Sautéed Seasonal Farmers Market Vegetables, Garlic,
EVOO, Herbs, Parmigiano-Reggiano

Rigatoni alla Vodka

Grilled Chicken, Pink Vodka Sauce,
Grated Pecorino Romano

Chef's Carving Stations

Additional \$225 Chef's Fee

Choice of three of the following selections

Dijon-Pepper Crusted Tenderloin of Beef

Red Wine Sauce, Horseradish Cream

All Natural Prime Rib of Beef

Red Wine Sauce, Horseradish Cream, Petite Rolls

Herb-Roasted Turkey

Wild Mushroom Bread Pudding,
Cranberry-Apple Compote, Pan Gravy

4-Hour Deluxe Bar Package

Package prices include all food and beverages noted. Additional fees include current Nevada sales tax and 23% Service Charge. One bartender per 100 guests is required of a fee of \$225 per bartender.

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WEDDING PACKAGE DETAILS

THE CHOICE

Cocktail Reception *(1 Hour maximum)*

Hand passed hors d'oeuvres of your choice (pg 16) (2 selections)

Dinner Reception Stations

Choose your salad selection (pg 15)

Entrée Choices

Entrées are pre-selected by guests (maximum of two choices plus vegetarian option). A place card is required showing guest's choice

Herb Grilled Chicken Breast

Creamy White Wine-Caper Sauce, Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin

Wild Mushroom Crusted 8 oz Filet Mignon

Côte du Rhone Sauce, Truffled Potato Gratin, Grilled Asparagus

Grilled NY Striploin

Maitre d'hôtel Butter, Green Onion-Horseradish Potato Puree, Market Baby Vegetables, Housemade Worcestershire

4-Hour Deluxe Bar Package

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Miso Glazed Sea Bass

Wok Seared Asian Vegetables, Coconut Jasmine Rice, Furikaki, Soy Glaze

Halibut

Herb Crusted, Lobster Potato Puree, Roasted Root Vegetables, Passion Fruit Emulsion

Pacific Salmon

Pan Roasted Salmon, Green Bean Artichoke Ragout, Potato Rosti, Roasted Tomato Coulis

Roasted Vegetable Napoleon

Roasted Seasonal Vegetables, Heirloom Potato Confit, Piquillo Pepper Coulis



WEDDING PACKAGE DETAILS

THE CROWD PLEASER

Cocktail Reception *(1 Hour maximum)*

Hand passed hors d'oeuvres of your choice (pg 16) (2 selections)

Dinner Reception

Choose your salad selection (pg 15)

Dual Entrée Choices

A uniform combination entrée will be served to each guest

Black Pepper Crusted Prime Beef Tenderloin and Salt & Pepper Prawns,
Vintage Port Reduction, Yukon Potato Rosti, Market Vegetable Fricassee

OR

Horseradish Crusted Beef Tenderloin with Seared Diver Scallops,
Sofrito Yukon Potato Puree, Grilled Asparagus, Port Sauce, Peperonata Jus

OR

Prosciutto-Boursin Stuffed Airline Chicken Breast with Pesto
Seared Pacific Salmon, Sunrise Orzo Blend, Baby Fennel confit

OR

Grilled NY Strip with Blue Crab Stuffed Tiger Prawns, Market Vegetable Fricassee,
Passion Fruit Beurre Blanc, Herbed Risotto Cake

OR

Grilled NY Striploin with Pan Roasted Sea Bass, Grilled Tomatoes Provençale,
Lobster Potato Puree, Beurre Blanc, Bordelaise Sauce

4-Hour Deluxe Bar Package

Package prices include all food and beverages noted. Additional fees include current Nevada sales tax and 23% Service Charge. One bartender per 100 guests is required of a fee of \$225 per bartender.

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WEDDING PACKAGE DETAILS

THE VARIETY

Cocktail Reception *(1 Hour maximum)*

Hand passed hors d'oeuvres of your choice (pg 16) (2 selections)

Buffet Dinner Reception

A dinner buffet is offered consisting of ALL items listed below

Baby Watercress, Frisée & Roasted Apple Salad

Humboldt Fog Bleu Cheese, Honeycomb-Sherry Drizzle

Baby Arugula & Frisée Salad

Dried Wild Cherries, Stilton Cheese, Candied Walnuts,
Raspberry-Orange Emulsion

Sweet Gem Caesar Salad

Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing

Cider-Soy Glazed Chilean Bass

Coconut Basmati Rice, Shitake & Sugar Snap Peas, Furikake

4-Hour Deluxe Bar Package

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Grilled Breast of Chicken

Warm Salad of Roasted Fingerling Potatoes, Sweet Corn,
Crisp Bacon & Wilted Greens, Thyme Jus

Petit Filet Mignon

Parmesan & Mascarpone Polenta, Ratatouille of Roasted Baby
Peppers & Squashes, Candied Balsamic Onions,
Cabernet Reduction

Blue Crab Stuffed Shrimp

Toasted Orzo Blend, Roasted Baby Artichokes & Pine Nuts,
Lobster Cream Sauce



WEDDING PACKAGE DETAILS

THE DAY TIME (LUNCHTIME EVENTS MUST CONCLUDE BY 2PM)

Cocktail Reception *(1 Hour maximum)*

Hand passed hors d'oeuvres of your choice (2 selections)

Lunch Reception

Select a uniform salad and en tree for each guest. Choose Your Salad Selection (pg 15)

Roasted Free-Range Breast of Chicken

Herb Crusted, Grilled Asparagus, Soft Mushroom Polenta, Natural Chicken Jus

Chicken Breast Dijonnaise

Soft Polenta, Seasonal Greens, Creamy Mustard Sauce

Grilled Petit Filet

Candied Sweet Potatoes, Wild Mushroom Ragout, Pink Peppercorn Sauce

Grilled Mahi Mahi

Macadamia Butter, Coconut Rice, Baby Bok Choy, Shitake Mushrooms, Dried Tomatoes, Lilikoi Emulsion

Stuffed Prawns

Black Tiger Prawns, Blue Crab, Farmers Market Spinach, Dauphinoise Potatoes, Passion Fruit Beurre Blanc

Brunch menu also available

4-Hour Deluxe Bar Package

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WEDDING PACKAGE HOR D'OEUVRE CHOICES

Cold Hors d'oeuvres

- Brie Cheese, Caramelized Pecans on Toasted Crouton
- Roasted Baby Beets Boursin Cheese on Sourdough Crouton
- Sliced Cherry Tomato, Basil & Mozzarella Skewer
- Tomato Bruschetta on Garlic Crouton
- Vietnamese Summer Roll, Lime-Sweet Chili Dipping Sauce
- Seared Ahi Tuna on Whole Wheat Crouton Spicy Wasabi Edamame
- Smoked Salmon & Dill Cream Cheese on Pumpnickel Crouton
- Ahi Tuna Tartare, Wasabi Caviar, Crème Fraiche in Crisp Wonton Cone
- Thai Style Beef Lettuce Cup Lime-Mint Vinaigrette Wasabi Tobiko
- Imported Prosciutto Di Parma Wrapped Grissini Stick

Hot Hors d'oeuvres

- Pork & Vegetable Potstickers, Toasted Sesame Soy
- Humboldt Fog, Bleu Cheese & Bacon Tartlet
- Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce
- Curried Vegetable Somosa Medjool Date & Mango Chutney
- Petit Beet Wellington, Bernaise Sauce
- Stuffed Mushroom Cap with Boursin & Crab
- Pesto Shrimp Kabob Tomato-Garlic Chutney
- Spinach Artichoke & Boursin Tartlet
- Warm Brie & Quince Crostini Tempura Grape Balsamic Drizzle
- Crispy Potato Pancake, Onion & Wild Mushroom Ragout Caper Cashew Aioli
- Wild Mushroom Risotto Fritter, Herbed Garlic-Parmesan Dipping Sauce
- Vegetarian Spring Roll Sweet Chili Plum Sauce
- Bacon Wrapped Almond Stuffed Dates
- Mini Prime Beef Slide, Caramelized Onions, Brie, Brioche Roll

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PLATED DINNER SALAD CHOICES

Baby Watercress & Frisée

Tomatoes, Goat Cheese, Crostini, Cabernet-Herb Vinaigrette

Baby Romaine Greek Salad

Tomato, Cucumber, Feta Cheese, Oregano,
Balsamic Vinaigrette

“M” Waldorf Salad

Crisp Apples, Spiced Pecans, Tempura Grapes,
Dried Cranberries in a Half Papaya

Classic Caesar Salad

Hearts of Romaine, Herbed Garlic Croutons,
Shaved Parmigiano-Reggiano

Heirloom Tomato Stack

Market Heirloom Tomatoes, Crispy Applewood Smoked Bacon,
Petit Greens, Cracked Black Pepper, Fleur de Sel,
Basil Oil Buffalo Mozzarella

Baby Spinach Salad

Maytag Bleu Cheese, Toasted Macadamia Nuts,
Caramelized Pearl Onions, Warm Pineapple-Pancetta Vinaigrette

Baby Red Romaine & Frisée Salad

Poached Pears, Maytag Bleu Cheese, Candied Walnuts,
Balsamic Vinaigrette

Belgian Endive & Watercress Salad

Heirloom Tomato, Truffle Vinaigrette

Baby Arugula Salad

Shaved Fennel, Granny Smith Apple, Pistachio Vinaigrette

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WEDDING CAKES

Happily Ever After

Chocolate sponge cake filled with Belgian dark chocolate mousse, with white chocolate buttercream

Endless Love

Vanilla sponge cake filled with Bavarian caramel cream, with French buttercream

Timeless

Marble sponge cake filled with French Bavarian cream with French buttercream

Always & Forever

Lemon cake filled with Bavarian cream and raspberry marmalade, with French buttercream

A Kiss to Build a Dream On

Vanilla sponge cake soaked with amaretto liqueur syrup, filled with tiramisu cream and fresh strawberries with vanilla buttercream

Sweet Dreams

Chocolate sponge cake soaked with Frangelico liqueur syrup, filled with almond hazelnut pastry cream, with vanilla buttercream

I Do, I Do

Red velvet cake, with cream cheese filling and buttercream icing

Cherish

Carrot cake, filled with cream cheese filling and buttercream icing

Always & Forever

Lemon cake filled with Bavarian cream and raspberry marmalade, with French buttercream

Love is a Wonderful Thing

Vanilla sponge cake, filled with Bavarian cream and fresh mixed berries, with white French buttercream

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ENHANCEMENTS

Reception Extension

(\$250 per hour (to extend reception past hours)

Audio, Visual and Lighting

(10) Uplights in LUX - your choice of color

\$945 total

50"- 59" Widescreen TV/ Monitor for Slideshow

\$767 total

8'x8' Large Screen Projector Package

\$675 total

Digital Photo Outside LUX & On Elevator Screen

\$100 total

Custom Dance Floor Gobo

Based on specification

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ENHANCEMENTS (CONTINUED)

Desserts

Dessert Table of Assorted Mini Desserts	\$18 per person
Candy Station (take home bags included)	\$16 per person
Chocolate Fountain Station	\$22 per person
Fresh Crepes Station*	\$20 per person
Additional Cake Tier	\$250 per tier per specification
Customized cake decor	\$250 per tier per specification

Favor

French Montana	\$12 per person
Oreo Cookies	\$8 per person
Jordan Almonds	\$6 per person
Cake Pops	\$8 per person

Food Add-Ons

Additional Tray Passed Hors d'oeuvres	\$15 per person
Domestic Cheese Display	\$15 per person
Assorted Sliced Seasonal Fruit Display	\$12 per person
Charcuterie Board	\$20 per person

Bar Add-Ons

5th Hour of Bar (Refer to Catering Policy)	\$8 per person
Upgrade to Premium Bar Brands include, Titos Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Jack Daniel's Whiskey, Chivas Scotch, Patron Silver Tequila	\$6 per person
Upgrade to Super Premium Bar Brands include Grey Goose Vodka, Hendricks Gin, Basil Hayden Bourbon, Crown Royal Reserve Blended Whiskey, Macallan 12yr Scotch, Casamigos Blanco Tequila, Remy Martin 1738	\$12 per person
Wine Service with Dinner	\$12 per person

*\$225 Chef Attendant Fee

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PRE-CEREMONY INDULGENCES

SUGGESTIONS FROM IN ROOM DINING FOR YOUR SUITE

Before you say "I Do"

For the Girls

Sliced Seasonal Fruit & Berries, Grilled Marinated Vegetables, Tapenade, Antipasti of Olives, Assorted Artisan Breads, Assorted Wraps, Sodas & Bottled Water

\$25 per person

For the Guys

Italian Sub Sandwiches, Beef Sliders, Chips & Pretzels, Sodas & Bottled Water

\$25 per person

WEDDING VENDOR SERVICES

We work with some of the valley's most exceptional party planning vendors, specializing in the following areas and can provide referrals upon request:

- Specialty decor and linens
- Floral design
- Photography, Videography and Photo Booths
- Musical Entertainment

WEDDING ACTIVITIES

- Special room rates for out of town guests. Rates and availability based on date
- Spa packages and bridal party hair and makeup services - contact Spa at 702-797-1800
- Rehearsal dinners in any one of our specialty restaurants
- In Suite Catering for pre or post-wedding gatherings
- Post-wedding breakfast or brunch, Poolside Terraces Pool parties and cabana rentals
- Nightlife options including bars, lounges, live music and entertainment, bottle service and reserved seating available

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SPA

23,000 square foot world-class spa is sure to provide you with a relaxing and revitalizing experience unlike any other. Our expert hair and body technicians will use the highest quality products and latest techniques to transport you to a tranquil state of mind.

Our spa offers 16 treatment rooms, sauna, steam and Jacuzzi wet areas, full service salon and barbershop, and has created these special packages for your wedding party

SALON SERVICES

Buy 4 Full Priced Salon Treatments and Get 1 FREE

*Upgrades are not included or counted in this promotion

Aisle Have it My Way

50 Minute Signature Massage, 50 Minute Signature Facial

\$270

Here Comes The Groom

50 Minute Signature Massage, 50 Minute Signature M Facial, 25 Minute Manicure

\$305

Here Comes Bride-eralla

50 Minute Aroma Journey, 50 Minute Quick Slim Wrap,
25 Minute Express Facial 50 Minute Spa Signature Pedicure

\$465

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