



Wedding RECEPTION Menus

“Marriage is not a ritual or an end. It is a long, intricate, intimate dance together and nothing matters more than your own sense of balance and your choice of partner.”
–Amy Bloom

Treasure Island Receptions Include the Following Complimentary Amenities

Private Reception Room
Hotel Table Linens and Napkins (White, Ivory, Black, Sand, Terra Cotta)
Head Table, Cake, Registry, and Gift Tables
Votive Candle Centerpiece
Dance Floor
Background Music (House Sounds)
Custom Lighting Decor (Gobos)
Staff to Cut and Serve Cake to Guests

Catering and Banquet Sales

702-894-7155

1-800-540-0204

Fax: 702-894-7669

Wedding Reception Catering Coordinator Jennifer Prince: jprince@treasureisland.com

Director of Catering and Banquets Hesham Mabrouk: hmabrouk@treasureisland.com

Wedding Chapel

702-894-7700

1-800-866-4748

Fax: 702-894-7701

Wedding Chapel Supervisor Fallon Doyle: fadoyle@treasureisland.com

Bar and Reception packages not sold separately.

Menus are designed for parties of 40 or more. Exceptions made with Director of Catering approval.

All bars require one bartender per 100 guests at \$200 each.

“Martini” enhancement and all carving stations require one chef per 100 guests at \$175 each.

Prices subject to change and do not include 8.1% sales tax and 20% service charge.



TEMPTING THE DRINKS

Hosted Open Bars

A Fully-Stocked Bar Featuring a Selection of Liquor, Liqueurs, Cordials, House Wines, Assorted Domestic and Imported Beers, Soft Drinks, Mineral Water and Juice Mixers.
Bride and Groom will receive complimentary champagne toast.

Select Brands

One Hour \$21 per person
Each Additional Hour \$7 per person

Premium Brands

One Hour \$24 per person
Each Additional Hour \$8 per person

VIP Brands

One Hour \$27 per person
Each Additional Hour \$9 per person

Hosted Open Bar Packages are Charged Based on Actual Number of Guests in Attendance or the Guarantee,
Whichever is Greater

Hosted Bars on Consumption

Choice of One Brand of Cocktails; All Other Beverages Listed are Included.
No Time Allotment

Select Brand Cocktails.....	\$6
Premium Brand Cocktails.....	\$7
VIP Brand Cocktails.....	\$8
House Red and White Wines.....	\$6.75
Premium & Imported Beer.....	\$6.25
Domestic Beer.....	\$5.75
Assorted Sodas, Fruit Juices, and Mineral Water.....	\$4

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Select Brands

Vodka.....Skyy
Whiskey..... Seagram's VO , Wild Turkey
Scotch Whiskey.....Dewar's
Rum..... Cruzan Estate, Captain Morgan, Parrot Bay
Tequila.....Sauza Gold
Gin.....Bombay
Brandy..... Christian Brothers

Premium Brands

Vodka.....Absolut, Stolichnaya
Whiskey.....Crown Royal, Jack Daniels
Scotch Whiskey.....Johnny Walker Black
RumBacardi Silver, Captain Morgan, Malibu
Tequila.....Sauza Commemorativo
Gin.....Bombay Sapphire
Brandy..... Hennessey VS

VIP Brands

Vodka.....Grey Goose, Belvedere
Whiskey..... Crown Royal Reserve
Bourbon.....Maker's Mark
Scotch Whiskey.....Glenlivet
Scotch..... Chivas Regal
Rum.....Captain Private Stock, Mount Gay
Tequila.....Patron Silver
Gin..... Tanqueray 10
Brandy.....Remy Martin VSOP

Premium and Imported Beers

Heineken
Corona

Domestic Beers

Budweiser
Bud Light
Miller
Miller Light
O'Douls

House Wines

Chardonnay
Merlot
Cabernet
White Zinfandel

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THE DISTINGUISHED RECEPTION

All selections will be artfully displayed in your private banquet room.

\$35 per person.

Display

Choice of two.

Prepared for one serving of each item per guest.

Domestic and Imported Cheese.

Brie, sharp cheddar, double cream Bavarian, port salut, bel paese, maytag bleu, gruyere, and Sonoma goat with hearth baked breads, lavosh, and water crackers, garnished with dried fruits and nuts.

Fresh Vegetables

Assortment of seasonal vegetables including broccoli, cauliflower, baby carrots, cherry tomatoes, mushrooms, jicama, and celery. Served with a variety of dipping sauces and chutneys.

Antipasto

Marinated artichokes, assorted olives, grilled portabella caps and zucchini, roasted peppers, tomato and basil bruschetta, prosciutto, soprasetta, genoa salami, provolone, buffalo mozzarella, gorgonzola, focaccia, grissini sticks, and crostini, extra virgin olive oil, and aged balsamic.

Salsa Bar

Blue and white corn chips and a variety of house-made salsas including pico de gallo, salsa verde, fire roasted pepper and pineapple salsa, house-made guacamole, and green chile queso.

Dessert

To be designed upon reservation.

Prepared for one serving per guest.

Custom Designed Wedding Cake or Cupcake Tower

Cakes may be ordered in white, chocolate or marble.

Buttercream or custard filling flavors include vanilla, chocolate, strawberry, banana, lemon, and orange.

Fresh fruit filling is available.

Fillings are not available in cupcakes.

Ask your Catering Coordinator about our cake styles and adding fresh or sugar flowers.

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TREASURE ISLAND

THE SOPHISTiCATED RECEPTION

All selections will be artfully displayed in your private banquet room.

\$45 per person.

Fresh Garden Greens

Choice of two.

Prepared for one serving of each item per guest.

Caesar salad with shaved parmesan and herb croutons
Tomato and mozzarella with olive oil and balsamic
Soba noodles, snap peas, red pepper, green onion
Spinach, bacon, bleu cheese, candied pecans, balsamic

“Martini Bar”

Choice of two.

Prepared to order for one serving of each item per guest. Served in a Martini glass.

Horseradish mashed potatoes, braised short rib, and crispy onion
Yukon gold potato, bacon, Wisconsin cheddar cheese, sour cream, and chive
Traditional mac and cheese
Pecorino roman, white cheddar, and lobster macaroni and cheese
Bleu cheese risotto, wild mushroom, and caramelized onion

Carving Station

Choice of one.

Prepared for one serving per guest.

Whole Breast of Turkey, giblet gravy and cranberry relish
Pepper Crusted Pork Tenderloin, apricot chutney and sweet & sour bbq sauce
Whole Baked Salmon en Croute, dijon dill sauce and caper crème fraiche
Maple Glazed Ham, bourbon applesauce and spicy brown mustard

Dessert

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TREASURE ISLAND

THE ELEGANT BEGINNINGS BRUNCH

All selections will be artfully displayed in your private banquet room.
Prepared for one serving of each item per guest.

40-100 guests \$51 per person

100+ guests \$45 per person

Sliced Market Fruits and Seasonal Berries

Imported and Domestic Cheese Display

Fresh Garden Greens with Assorted Dressings

Pasta Salad with Shrimp, Artichokes, Herbs, Lemon Pesto Vinaigrette

Hickory Smoked Bacon and Link Sausage

Rosemary Potatoes

House-made Pastries and Muffins

Entree

Choice of three.

Eggs Benedict with Canadian Bacon and Hollandaise Sauce

Traditional Quiche Lorraine

Cinnamon Brioche French Toast with Maple Syrup & Pecan Butter

Cheese Blintzes with Strawberry and Blueberry Sauces

Sauteed Mahi Mahi with Macadamia Nuts and Grilled Pineapple

Seared Salmon Medallions with Champagne Sauce

Steak Au Poivre, Green Peppercorn Sauce

Roast pork Loin with Apple Chutney

Mediterranean Stuffed Chicken Breast with Feta Cheese, Artichokes, and Sun-Dried Tomato

Wild Mushroom Ravioli with Sage, Shallots, and Brown Butter Sauce

Penne Pasta with Italian Sausage, Sweet Peppers, and Onions

Dessert

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DINNER BUFFETS

All selections will be artfully displayed in your private banquet room.

Prepared for one serving of each item per guest.

40-100 guests \$48 per person

100+ guests \$45 per person

“Our Escape to Cabo San Lucas”

Mixed Greens with Tomato, Cucumber, Jicama, Tequila Lime Dressing, Chipotle Ranch	Citrus Marinated Shrimp Salad
Roasted Corn and Black Bean Salad	Pico de Gallo and Assorted Salsas
Tri-Color Tortilla Chip and Corn Tortillas	Grilled Snapper Vera Cruz
Marinated Flank Steak and Chicken Breast	Spanish Style Rice and Refried Beans
Sauteed Peppers, Anaheim Chile, Grilled Onion	Cheddar and Pepperjack Cheese
Lettuce, Tomato, Sour Cream, and Guacamole	

“Our Evening Under the Tuscan Sun”

Antipasto Salad with Roasted Peppers, Artichokes, and Grilled Asparagus	Baby Mozzarella and Tomato Salad
Caesar Salad, Herb Croutons, Parmesan	Parmesan Style Stuffed Chicken
Extra Virgin Olive Oil and Creamery Butter	Italian Sausage, Peppers, Onions
Cheese Tortellini, Tomato Cream Sauce, Spinach	Oven-Roasted Rosemary Red Potatoes
Garlic Bread, Parmesan Breadsticks, Focaccia	

“Our Beautiful Life Together”

Mixed Greens, Dried Cranberries, Candied Walnuts, Champagne Vinaigrette	
Penne Pasta Salad, Spinach, Sweet Peppers, Sun-dried Tomatoes, Tomato Basil Dressing	
Classic Caesar Salad, Garlic Croutons, Fresh Parmesan	
Pan Roasted Chicken Breast, Jus Sauce	Balsamic Glazed Halibut, Grilled Vegetables
Medallions of Beef, Cabernet Reduction	Roasted Garlic Mashed Potatoes
Fresh Herb Risotto	Roasted Seasonal Vegetables

Dessert

Custom Designed Wedding Cake or Cupcake Tower

Prepared for one serving per guest.

Included with any Dinner Buffet Selection.

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PLATED DINNERS

All selections will be served by professional banquet staff in your private banquet room.

All Plated Dinners served with Hearth Baked Breads, Rolls, & Butter

Groups of 100+ guests will receive 15% off the listed price.

Soup

Choice of one.

Roasted Tomato with Saffron

Creamy Potato Leek

Roasted Vidalia Onion, Gruyere Crouton

Crab and Corn Chowder

Salad

Choice of one.

Mixed Baby Greens, Julienne Carrots, Cucumbers, House Dressing

Field Greens, Seasonal Pear, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette

Mixed Greens, Teardrop Tomatoes, Goat Cheese, Grissini, Peppercorn Ranch

Iceberg Wedge, Beefsteak Tomato, **ti** Dressing.

Traditional Caesar, Shaved Parmesan, Herb Croutons

Chicken

Herb Roasted Baked Chicken, Natural Jus, Chef's Risotto, Market Vegetables \$45

Mediterranean Stuffed Chicken, Feta, Sun-dried Tomato, Pine Nut, Risotto, Vegetable \$46

Chicken Parmesan, Cheese Tortellini, Market Vegetables \$45

Beef

Roast Filet Mignon, Burre Rouge Sauce, Garlic Mashed, Roasted Market Vegetables \$58

Beef Medallions, Red Cherry Reduction, Asparagus Risotto, Market Vegetables \$55

Pepper crusted NY Strip, Green Peppercorn Sauce, Gorgonzola Mashed, Market Vegetables \$58

Fish

Pan Roasted Salmon, Beurre Blanc, Herb Red Potatoes, Market Vegetables \$47

Macadamia crusted Mahi Mahi, Citrus Beurre Blanc, Rice Pilaf, Market Vegetables \$52

Garlic Sauteed Prawns, Orchiette, Wilted Greens, Chive Beurre Blanc, Market Vegetables \$50

Combinations

Herb Crusted Petit Filet, Garlic Roasted Tiger Prawns, Potato Leek Puree, Market Vegetables \$66

Sage Grilled Tenderloin, Citrus Marinated Chicken, New Potato, Market Vegetables \$65

Mesquite Grilled Petit Filet, Butter Poached Maine Lobster Tail, Garlic Mashed, Vegetables \$95

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