

WEDDINGS

at  Resorts World
LAS VEGAS

WEDDINGS @ RESORTS WORLD
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Photography Credit:
Andrea Eppolito Events
Nicole Hubbs Photography

WHERE FOREVER BEGINS IN UNFORGETTABLE STYLE

Your Love Story, Perfectly Told at Resorts World Las Vegas

Every love story is unique, yours deserves a celebration as extraordinary as the bond you share. At Resorts World Las Vegas, we transform your wedding day into a masterpiece of romance, elegance, and flawless detail. From intimate gatherings to grand affairs set against the glittering Las Vegas Strip, our expert planners orchestrate every moment so you can focus on what matters most: saying “I do.”

Within our collection of breathtaking venues, your vision becomes reality. Whether you dream of serene sophistication or dazzling grandeur, our team ensures every touch reflects the depth of your love. On this most meaningful day, your only role is to exchange vows and begin your forever.

Inclusive Wedding Packages

Our thoughtfully designed packages embody both luxury and ease, ensuring your celebration is seamless, sophisticated, and unforgettable.

Highlights Include:

- **Complimentary Menu Tasting for Four** – Delight in a preview of your culinary journey, shared with your closest companions.
- **Complimentary Champagne Toast** – Celebrate your union with the sparkle of fine champagne, a timeless tribute to forever.
- **Custom Designed Wedding Cake** – A beautifully crafted one-of-a-kind centerpiece, included as your dessert course, to sweeten every moment of your celebration.
- **Complimentary Curated Décor** – An elegant ensemble featuring tables, White Chivari chairs, fine china, glassware, pristine white linens with matching napkins, glimmering votive candles, a stage, and a dance floor (up to 24 x 24, available in indoor venues).
- **Bridal Suite** – Subject to availability, this serene retreat offers a luxurious space to prepare, reflect, and savor the anticipation of your day.

Venue Fee for All Packages: \$5,000

At Resorts World Las Vegas, we don't just host weddings, we craft timeless experiences. Your love deserves nothing less than the extraordinary.

STUNNING EVENT VENUES



STUNNING EVENT VENUES



PRIMROSE



EAST GARDEN PLAZA



ROSE BALLROOM

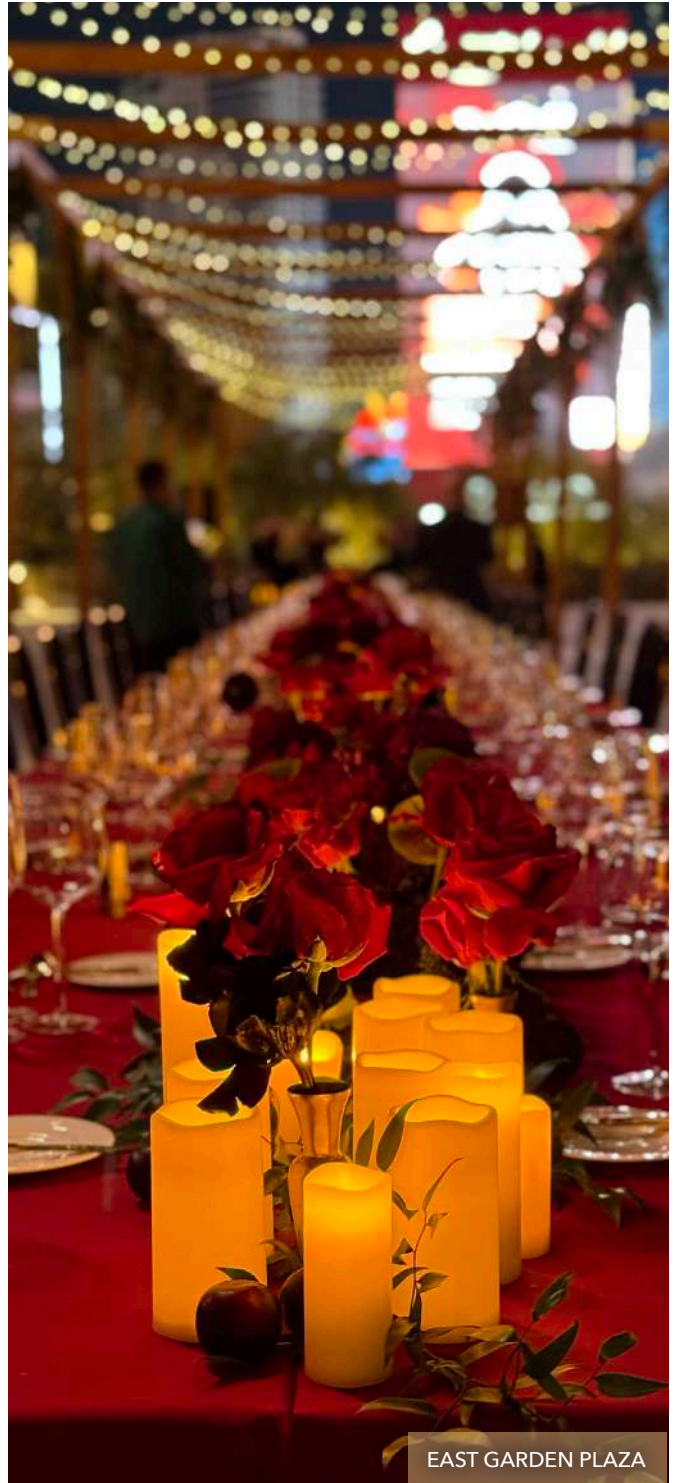
STUNNING EVENT VENUES



PRIMROSE



ROSE BALLROOM



EAST GARDEN PLAZA

THE IRIS WEDDING PACKAGE



Photography Credit:
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CRAFTING TIMELESS LOVE STORIES

THE IRIS WEDDING PACKAGE

Starts at \$195++ per person

The Ceremony	Welcome your guests with Complimentary Water infused with the refreshing essence of Lemon or Lime.
The Cocktail Reception*	Delight your guests with a captivating selection of three tray-passed hors d'oeuvres , setting the tone for an evening of culinary indulgence. Elevate the celebration with a three-hour premium bar package , offering an array of top-shelf libations to keep the festivities flowing.
Three-Course Plated Dinner**	<p><i>First Course</i></p> <p>Begin your culinary journey with your choice of Soup, Salad, or Appetizer</p> <p><i>Second Course</i></p> <p>Select one entrée from our curated menu to reflect your unique taste. Multiple entrée options are available for an additional \$25 per person on the full guarantee. Final selections are due with your guarantee 30 days prior to your event.</p> <p><i>Third Course</i></p> <p>Indulge in a grand finale with a two-tier wedding cake, designed for up to 50 guests. This elegant creation features a smooth buttercream finish accented with a classic white ribbon. Your meal is complemented by freshly baked breads with butter, iced tea, freshly brewed coffee, and a selection of hot teas.</p>
AV Package	Elevate the sights and sounds of your celebration with our AV Inclusion Package. This offering includes a wireless microphone, two speakers, DJ power, and professional labor, ensuring a seamless experience for your special day.

*Enhance your bar with Ultra Brands for an additional \$10 per person.

**Additional menu enhancements are available for a nominal up-charge. Please consult your wedding manager for details.

THE DAHLIA WEDDING PACKAGE



Photography Credit:
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Nicole Hubbs Photography

CRAFTING TIMELESS LOVE STORIES

THE DAHLIA WEDDING PACKAGE

Starts at \$230++ per person

The Ceremony	Welcome your guests with Complimentary Water infused with the refreshing essence of Lemon or Lime.
The Cocktail Reception*	Enchant your guests with an exquisite trio of tray-passed hors d'oeuvres , artfully crafted to set the stage for an evening of unparalleled culinary indulgence. Elevate the celebration with a four-hour premium bar experience , featuring an exceptional selection of top-shelf spirits and fine libations to keep the festivities flowing in style.
Three-Course Plated Dinner**	<p><i>First Course</i></p> <p>Begin your culinary journey with your choice of Soup, Salad, or Appetizer</p> <p><i>Second Course</i></p> <p>Ensure your guests savor a dining experience as extraordinary as your love by pre-selecting up to three exquisite entrée options from our exclusive menu collection. Final selections are due 30 days prior to your celebration to guarantee a flawless and unforgettable culinary journey.</p> <p><i>Third Course</i></p> <p>Conclude your celebration with an exquisite three-tier wedding cake, artfully designed for up to 100 guests. This timeless masterpiece features a velvety buttercream finish, elegantly accented with a classic white ribbon. Your dining experience is complemented by freshly baked artisan breads with butter, refreshing iced tea, and a curated selection of freshly brewed coffee and fine teas.</p>
AV Package	Elevate the sights and sounds of your celebration with our AV Inclusion Package. This offering includes a wireless microphone, two speakers, DJ power, and professional labor, ensuring a seamless experience for your special day.

*Enhance your bar with Ultra Brands for an additional \$10 per person.

**Additional menu enhancements are available for a nominal up-charge. Please consult your wedding manager for details.

THE LILAC WEDDING PACKAGE




Photography Credit:
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Nicole Hubbs Photography

CRAFTING TIMELESS LOVE STORIES

THE LILAC WEDDING PACKAGE

Starts at \$250++ per person

The Ceremony	Welcome your guests with a refreshing touch of elegance—complimentary water delicately infused with the essence of fresh berries or citrus, a graceful gesture to begin your celebration.
The Cocktail Reception	Delight your guests with an exquisite selection of four artfully crafted, tray-passed hors d'oeuvres —each bite setting the stage for an evening of culinary sophistication. Elevate the celebration with a four-hour ultra bar experience, featuring an endless flow of top-shelf spirits and handcrafted libations to complement every moment.
Three-Course Plated Dinner	<p><i>First Course</i></p> <p>Begin your culinary journey with your choice of a velvety soup or a refined appetizer.</p> <p><i>Second Course</i></p> <p>Reinvigorate your palate with our exquisite Salad selections.</p> <p><i>Third Course</i></p> <p>Delight your guests with a culinary experience as timeless and extraordinary as your love. Choose an elegant Duet Entrée, harmonizing two exquisite proteins, or pre-select up to three refined entrée options from our exclusive collection. Final selections are requested 30 days prior to your celebration, ensuring a flawless and unforgettable dining journey.</p> <p><i>Third Course</i></p> <p>Bring your celebration to a sweet crescendo with an exquisite four-tier wedding cake, masterfully crafted to serve up to 150 guests. This timeless creation is adorned with a velvety buttercream finish and accented by an elegant white ribbon. Your dining experience is elevated with freshly baked artisan breads and butter, refreshing iced tea, and a curated selection of fine coffees and teas, ensuring every detail is as unforgettable as your love story.</p>
AV Package	Elevate every moment of your celebration with our Signature AV Experience. This refined package includes a wireless microphone, premium speakers, dedicated DJ power, and expert technical support, ensuring flawless sound and seamless ambiance for the day your love takes center stage.



Photography Credit:

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Chernogorov Photography

RECEPTION & DINNER

CURATED CULINARY: DAZZLE YOUR DISCERNING GUESTS
WITH AN OPULENT DINNER BUFFET PRESENTATION

HORS D'OEUVRES

The Cold

Hamachi Crudo

Sea Beans, Green Grapes,
Ginger Ponzu

Fresh Vegetable Summer Roll
Seasonal Vegetables, Mint, Passion Fruit
Sweet Chili Sauce

Prosciutto & Melon Skewer
Mozzarella, Basil,
Aged Balsamic Drizzle

Prawn Ceviche
Buttermilk Leche de Tigre, Pickled
Cucumber, Sweet Onion

Chickpea Crisp
Black Olive Hummus,
Pomegranate Syrup, Mint

Brie en Croute
Raspberry Jam,
Lemon Creme Fraiche

Smoked Salmon Rilette Tart
Chives, Crème Fraîche, Pickled Shallots

Miniature Tostada
Crisp Corn Tortilla, Refried Beans,
Shredded Lettuce, Pico De Gallo,
Avocado Aioli

Brown Butter Dates
Aged Cheddar, Crispy Phyllo,
Pistachio Powder

Chilled Lobster Roll
Lobster Pieces, Mini Brioche,
Tarragon Aioli

Miniature Artichoke Taco
Coriander Aioli,
Blistered Shishito Peppers

Mascarpone Tartlet
Yuzu Marmalade, Sunflower Seed

American Wagyu Beef Tartar
on Brioche Crostini
Bottarga, Fried Capers, Micro Chives

Creole Grilled Chicken Salad
in Wonton Chip

The Hot

Miniature Crab Cake
Dijon Mustard, Fine Herbs

Crispy Vegetable Spring Roll
Mango Sweet Chili

Pork Belly Skewer
Calabrian Pepper, Honey Glaze,
Micro Cilantro

Coconut Dusted Prawns
Lime Zest, Passion Fruit Aioli

General Tso Cauliflower
Sweet & Spicy Glaze, Scallions

Nacho Beef Empanada
Tomato, Peas, Guacatillo Sauce

Crispy Shrimp Roll
Szechuan Peppercorn Aioli

Kabocha Squash Croquette
Idiazabal Cheese, Dill Crème Fraîche

Philly Cheesesteak Eggroll
Herbed Crème Fraîche

Fried Mac & Cheese Balls
Smoked Gouda, Chipotle Ranch

Piedmontese Beef Slider
Onion Jam, Havarti Cheese, Fry Sauce

Chicken Karaage Skewer
Shiso Mayo, Fried Shishito Peppers

Seasonable Vegetable Skewer
Chermoula, Piquillo Pepper

Chicken & Waffle Cone
Smoked Maple Syrup

PLATED DINNERS

FIRST COURSE OPTIONS

CHOICE OF ONE (1) IN ADVANCE FOR THE ENTIRE GROUP

APPETIZERS

Saffron-Scented Hearts of Palm
Delicate Hearts of Palm Layered Over Okinawa
Potato Purée, Finished with the Subtle
Sweetness of Caramelized Onion

King Trumpet Mushroom “Scallops”
Seared King Trumpet Mushrooms Presented
with Velvety Creamed Corn, Accented by
Furikake Chimichurri and a Medley of Forest
Mushrooms

Chilled Seafood Gazpacho
A Refreshing Medley of Market Seafood in
Heirloom Tomato Gazpacho, Adorned with
Cucumber Pearls and Fennel Fronds

Seared Scallops
Perfectly Seared Scallops Atop a Silken
Celery Root Purée, Complemented by Shaved
Asparagus and a Bright Yuzu Butter

Tuna Niçoise
Sustainably Sourced Tuna with Briny Green
Olives, Fingerling Potatoes, and a Refined Egg
Yolk Emulsion

Beef Tartare
Hand-Cut Beef Tenderloin with Pickled Shallots,
Crisp Fried Capers, and a Delicate Parmesan
Frico

SOUPS

Heirloom Tomato Gazpacho
(Served Chilled)
Ripe Heirloom Tomatoes Accented with a
Crisp Parmesan Crouton

English Pea
(Served Chilled)
Velvety English Pea Purée with Citrus-Poached
Shrimp, Tender Pea Tendrils, and
Bright Lemon Oil

Roasted Tomato Soup
Slow-Roasted Tomatoes Finished with Sharp
Cheddar Croutons

Butternut Squash Soup
Silky Butternut Squash Accented with Crispy
Chickpeas and Aromatic Coconut Milk

Classic Minestrone
Seasonal Garden Vegetables with Cheese
Tortellini in a Rich, Savory Broth

Maine Lobster Bisque
Decadent Lobster Bisque with Micro Fennel and
a Delicate Lobster Salad Garnish

SALADS

Organic Mixed Greens
A Composition of Tender Mixed Greens, Crisp Apple,
and Dried Cherries, Crowned by an Herb-Goat
Cheese Medallion and Finished with a Bright
Raspberry Vinaigrette

Greek
Chopped Romaine Tossed with Kalamata Olives,
Artichokes, Cucumber, and Roasted Tomatoes,
Accented by Creamy Feta and a Fragrant Oregano
Vinaigrette

Radicchio and Fennel
Bittersweet Radicchio and Shaved Fennel Balanced
by Juicy Orange Segments, Crumbled Gorgonzola,
and a Lively Meyer Lemon Dressing

Caesar
Baby Red and Green Romaine Layered with Grana
Padano, Roasted Tomato, and Crisp Garlic Croutons,
Presented in a Classic Caesar Dressing

Beet and Burrata
Roasted Beets and Fresh Fig Paired with Creamy
Burrata, Smoked Walnuts, and a Vibrant Pomegranate
Mint Vinaigrette

Tikka Chicken
Mixed Greens and Baby Gem Lettuce Complemented
by Tikka-Spiced Chicken, Crisp Cucumber, Spiced
Pecans, and a Silken Harissa Yogurt Dressing

PLATED DINNERS

ENTRÉES

Roasted Airline Chicken Breast

Succulent Airline Chicken Presented with Roasted Tomato Confit, Glazed in Apricot and Thyme, Accompanied by Yukon Gold Potato Purée and Seasonal Vegetables

Roasted Jidori Chicken 8oz

Tender Jidori Chicken Served Over Silken Cauliflower Purée, Paired with Seasonal Vegetables and Finished in a Classic Hunter Sauce

Pan-Roasted Alpine Wild Salmon 7oz

Wild Alpine Salmon Pan-Roasted to Perfection, Accented by Citrus Caper Salsa, Yukon Gold Potato Purée, and Seasonal Vegetables

Chilean Seabass 6oz

Delicate Chilean Seabass Enhanced by Pickled Enoki Mushrooms and Aji Amarillo Beurre Blanc, Presented with Yukon Gold Potato Purée and Seasonal Vegetables

\$10 per person additional for Iris and Dahlia packages

Braised Miso Short Rib

Slow-Braised Short Rib Infused with Miso, Served with Baby Bok Choy, Crisp Rice Cake, and a Sweet and Sour Glaze

Blackened Striploin 12oz

Prime Striploin Blackened and Served with Sweet Potato Mash, Seasonal Vegetables, and a Whole Grain Mustard Demi

Filet Mignon 8oz

Center-Cut Filet Mignon Accompanied by Yukon Gold Potato Purée, Seasonal Vegetables, and a Velvety Peppercorn Cream

\$10 per person additional for Iris and Dahlia packages

Shawarma Spiced Rack of Lamb

Rack of Lamb Rubbed in Shawarma Spices, Presented with Golden Potato Anna, Seasonal Vegetables, and a Beetroot-Infused Lamb Sauce

\$10 per person additional for Iris and Dahlia packages

VEGAN ENTRÉES

Crispy Curry Cauliflower

Golden Fried Cauliflower Bites Served in a Fragrant Yellow Coconut Curry, Finished with Crispy Chickpeas

Portobello Mushroom Tandoori

Charred Portobello Mushroom Presented with a Spiced Polenta Cake and Bright Cilantro Emulsion

Roasted Eggplant

Oven-Roasted Eggplant Accompanied by Silken Sweet Potato Purée, Seasonal Vegetables, and a Rich Vegan Demi-Glace

Grilled King Trumpet Mushroom

Layered Over a Hearty Chickpea Ragu, Seasonal Vegetables, and Chive Oil

Botanical Osso Buco

Plant-based Osso Buco Braised to Perfection, Served with Lentil Ragu and Tender Green Asparagus Tips

ENTRÉES DUETS

Grilled Jidori Chicken 4oz & Pan-Roasted Salmon 4oz

Juicy Jidori Chicken and Pan-Roasted Salmon Paired with Smashed Fingerling Potatoes, Seasonal Vegetables, and a Yuzu Caper Sauce | *\$10 per person additional for Iris and Dahlia packages*

Braised Short Rib & Seared Scallop Duo

Slow-Braised Short Rib and Seared Diver Scallops Presented with Red Wine Jus, Yukon Gold Potato Purée, and Seasonal Vegetables | *\$10 per person additional for Iris and Dahlia packages*

Land & Sea

Center-Cut Filet Mignon and Butter-Poached Lobster Tail Enhanced by Truffle Demi, Seasonal Mushrooms, Yukon Gold Potato Purée, and Seasonal Vegetables | *\$10 per person additional for Iris and Dahlia packages*



DESSERTS

THIRD COURSE OPTIONS

CHOICE OF ONE (1) IN ADVANCE FOR THE ENTIRE GROUP

Yuzu Meringue Tart with Mandarin Coulis

A Refined Lemon Meringue Tart Layered with Yuzu Cream and Buttery Shortbread, Finished with a Bright Mandarin Coulis

Blackberry Tiramisu

Chambord-Soaked Lady Fingers with Blackberry Purée, Blackberry Gelée, and a Light Whipped Topping

White Chocolate Matcha Cheesecake

Silken Matcha Green Tea Cheesecake Infused with White Chocolate, Accented by Strawberry Sauce and Fresh Berries

St. Honoré Banana Salted Caramel Cake

Banana Cream Puff Pastry and Sablé Cookie with Banana Compote, Caramel Drizzle, and Whipped Topping

Chocolate Mousse and Peanut Butter Creameux Cup

A Handcrafted Chocolate Cup Filled with Chocolate Mousse and Peanut Butter Creameux, Garnished with a Vanilla Cream "Egg," Toasted Cocoa Nibs, and Chocolate Sauce

Death by Chocolate

Multi-Layered Chocolate Cake with Crisp Chocolate Tuile, Rich Chocolate Sauce, and Whipped Topping

Dark Chocolate Panna Cotta

Vegan Italian Custard Layered with Dark Chocolate for a Decadent Finish

Poached Pear Tart

Flaky Puff Pastry with Poached Pear and a Caramelized Brûlée Glaze

Decadent Raspberry Mousse Cake

Raspberry Jam and Chocolate Sauce Enrobed in a Silky Raspberry Mousse, Finished with Whipped Cream

ENHANCE YOUR DESSERT

Resorts World Trio | \$12 Per person

Mango Passion Bombe

A Luminous Fusion of Mango and Passion Fruit in a Delicate Bombe Presentation

Chocolate Decadence

Steamed Cocoa Nib Cake with Caramelized Praline Grain, Caramel Butter, and Chocolate Sauce

Champagne and Berries Verrine

Champagne Gelée Layered with Fresh Berries and a Silken Soy-Based Cream

Add a custom chocolate logo to any dessert presentation

14-days notice required. Fifty (50) piece minimum
\$6.00 Per Piece



Late Night SNACK STATIONS:

SLIDER & FRY DISPLAY STATION | \$38 Per person

Portioned at two (2) Sliders Per Person. Approx 2oz per slider and 2oz per fry

Select (2) Two Sliders:

- **Piedmontese Beef Slider** – Onion Jam, Havarti Cheese, Fry Sauce
- **Pulled BBQ Pork Slider** – House Cole Slaw
- **Chicken Parmesan Slider** – Provolone Cheese, Sundried Tomato Pesto, Parmesan Aioli
- **Botanical Slider** – Housemade Vegetable Patty, Red Pepper, Tomato Chutney, Vegan Slider Bun

Select (1) One Fry:

- **Seasoned Wedge Fries**
- **Tater Tots**
- **Steak Fries**

Served with House-made Ketchup, Fry Sauce & Sriracha Mayo

MULBERRY PIZZA DISPLAY STATION | \$36 Per person

Portioned at two (2) Slices Per Person

Bring the unmistakable flavors of New York's Mulberry Street Pizza to your celebration. Each handcrafted pie is baked to perfection with a crisp, golden crust and premium toppings, then served fresh from the oven for a convivial, shareable experience.

Select (3) Pizzas:

- **New York Cheese** – Classic Mozzarella and House Tomato Sauce on a Perfectly Crisp Crust
- **Buffalo Chicken** – Spicy Buffalo Chicken, Creamy Cheese Blend, and a Hint of Heat
- **Chicken Ranch** – Savory Chicken, Ranch Drizzle, and Melted Mozzarella
- **Rigatoni Pizza** – A Mulberry Signature, Featuring Pasta, Sauce, and Cheese Baked Together on a Crisp Pizza Base
- **Sausage & Peppers Pizza** – Italian Sausage with Roasted Peppers and Mozzarella
- **Vegetable Pizza** – Seasonal Vegetables and Fresh Herbs Over House Tomato Sauce
Accompanied by Chili Flakes, Parmesan, and Crushed Red Pepper for a Custom Finish

Enhance with Custom Labeled To-Go Boxes | \$6 Per person

Late Night SNACK STATIONS:

NACHO DISPLAY STATION* | \$36 Per person

Portioned at 4oz Per Person

- Carne Asada
- Al Pastor Marinaded Pulled Chicken
- Fajita Veggies

Tri Color Tortilla Chips, Hatch Chili Queso, Diced Red Onions, Diced Tomatoes, Pickled Jalapenos, Chipotle Sour Cream

MAC & CHEESE DISPLAY STATION | \$32 Per person

Portioned at 4oz of pasta per selection

An Indulgent Station Featuring Creamy, Decadent Macaroni and Cheese, Served with Chili Flakes, Parmesan, and Warm Garlic Breadsticks.

Select Two Varieties:

- **Classic Macaroni & Cheese** – Elbow Pasta Tossed in a Rich, Velvety Cheddar Sauce
 - **Truffle Mac and Cheese** – Elevated with Earthy Truffle Essence and Aged Cheeses
 - **Lobster Mac and Cheese** – Succulent Lobster Folded Into Creamy Cheese Sauce and Pasta
 - **Chicken and Jalapeño Mac and Cheese** – Tender Chicken and a Subtle Kick of Jalapeño in a Cheddar-Rich Blend
-

Enhance with Custom Labeled To-Go Boxes | \$6 Per person

DINNER BUFFET

THE CAMILLIA

\$165 ++ Per Person

STARTERS

Antipasto Board

An Elegant Selection of Grilled and Marinated Vegetables, Salami, Bresaola, Parmesan, and Marinated Bocconcini Mozzarella

Chopped Salad

A Crisp Blend of Iceberg and Romaine Lettuce with Heirloom Tomatoes, Cucumbers, Chopped Bacon, Blue Cheese Crumbles, Red Onion, Hard-Cooked Egg, Crispy Onions, and Herb Ranch Dressing

Spinach and Artichoke Pasta Salad

Radiatori Pasta Tossed in a Creamy Spinach and Parmesan Dressing with Grilled Artichoke Hearts and Roasted Peppers

SOUP

Beef Barley

Hearty Beef and Barley Simmered with Mirepoix Vegetables in a Rich Broth

ENTREES

Herb Roasted Airline Chicken Breast

Succulent Chicken Breast Served with Black Truffle Chicken Jus and Crispy Prosciutto

Seared Salmon

Pan-Seared Salmon Enhanced by a Bright Calamansi Beurre Blanc

CARVING ACTION STATION*

Whole Roasted Tenderloin

Carved to Order and Presented with Crispy Shallots and a Velvety Peppercorn Cream

ACCOMPANIMENTS

Charred Broccolini with Garlic Wine Sauce

Tender Broccolini Finished with a Fragrant Garlic Wine Reduction

Horseradish Mashed Potatoes

Creamy Mashed Potatoes Infused with Horseradish for a Subtle Kick

Freshly Baked Artisan Dinner Rolls and Butter

Warm Artisan Rolls Served with Creamy Butter

SWEET

Two-Tier Elegant Wedding Cake

Solid Buttercream Color, adorned with a White Ribbon

BEVERAGE

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee,

A Selection of Hot Teas

Dinner Buffet pricing is exclusive of cocktail reception hors d'oeuvres and packaged bars.



DINNER BUFFET

THE LILY

\$175 ++ Per Person

STARTERS

Baby Gem Salad

Crisp Baby Gem Lettuce and Radicchio Rosso, Accented by Manchego Cheese and a Creamy Anchovy Dressing

Barley Salad

Hearty Barley Tossed with Feta Cheese, Green Onions, and a Fragrant Oregano Vinaigrette

Poached Pear and Goat Cheese Salad

Mixed Greens with Seasonal Poached Pear, Goat Cheese Crumble, Mizuna, and a Bright Meyer Lemon Vinaigrette

SOUP

Lobster Bisque

Rich Lobster Bisque Finished with Crème Fraîche and Crisp Oyster Crackers

ENTREES

Barramundi

Seared Barramundi Presented with Braised Napa Cabbage, Shiitake Mushrooms, and a Delicate Sauce Vierge

Airline Chicken Breast

Succulent Chicken Served Over Puy Lentil Ragu, Enhanced by Mojo Sauce and a Classic Chicken Jus

CARVING ACTION STATION*

New Zealand Rack of Lamb

Tender Rack of Lamb Carved to Order, Accompanied by a Bold Harissa Demi-Glaze

ACCOMPANIMENTS

Wild Rice Pilaf

Wild Rice Blended with Pine Nuts, Cranberries, and Chickpeas

Okinawa Potato Purée

Silken Okinawa Potato Purée Enriched with Cream, Brown Butter, and Roasted Garlic

Freshly Bake Artisan Dinner Rolls and Butter

Warm Artisan Rolls Served with Creamy Butter

SWEET

Two-Tier Elegant Wedding Cake

Solid Buttercream Color, adorned with a White Ribbon

BEVERAGE

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee,

A Selection of Hot Teas

Dinner Buffet pricing is exclusive of cocktail reception hors d'oeuvres and packaged bars.



DINNER BUFFET

THE GARDENIA

\$185 ++ Per Person

STARTERS

Kachumber Salad

A Refreshing Medley of Cucumber, Red Onion, and Heirloom Cherry Tomato, Brightened by a Coriander Lime Dressing

Masala Spiced Lentil Salad

Mixed Greens with Paneer Cheese and Shaved Carrots, Finished with a Lively Lemon Sesame Dressing

ENTREES

Butter Chicken

Tender Chicken Simmered in Ghee and Tomato Purée, Accented by Shishito Pepper

Tandoori Fish

Masala-Spiced Fish Marinated in Yogurt and Roasted Garlic, Seared to Perfection

Dal Tadka

Slow-Cooked Puy Lentils Infused with Cumin and Red Chili, A Classic Indian Comfort Dish

ACCOMPANIMENTS

Turmeric Rice

Fragrant Turmeric Rice with Golden Raisins, Cilantro, and Baby Zucchini Cumin

Glazed Carrots

Sweet Carrots Glazed with Agave, Green Chili, and Brown Butter

Cucumber Raita, Mint Chutney, and Warm Naan Bread

SWEET

Two-Tier Elegant Wedding Cake

Solid Buttercream Color, adorned with a White Ribbon

BEVERAGE

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee,

A Selection of Hot Teas

Dinner Buffet pricing is exclusive of cocktail reception hors d'oeuvres and packaged bars.



PLATED DINNER CHILDREN'S MENU

\$55 ++ Per Child | 11 years old and Under



CHOICE OF (1) ENTRÉE

Select one (1) in advance:

Crispy Chicken Tenders

Golden, Hand-Breaded Chicken Tenders Served with House BBQ Sauce, Buttermilk Ranch, and a Side of Seasoned French Fries with Ketchup

Artisan Cheese Pizza

Stone-Baked Pizza with Melted Mozzarella and House Tomato Sauce, Paired with Crispy French Fries

Gourmet Hamburger

Juicy Grilled Beef Patty on a Soft Bun, Served with Golden French Fries

Creamy Macaroni and Cheese

Elbow Pasta in a Velvety Cheddar Sauce, Accompanied by Fresh Seasonal Vegetables

SWEET FINISH

Select one (1) in advance:

Classic Ice Cream Sundae

Vanilla Ice Cream Crowned with Chocolate Sauce, Whipped Cream, and a Cherry on Top

Fresh Fruit Cup

A Refreshing Medley of Seasonal Fruits, Lightly Chilled and Beautifully Presented

BEVERAGE PACKAGES



Photography Credit:
Andrea Eppolito Events
Nicole Hubbs Photography

Hosted Bar

The standard pour size for all spirits is 1.25 ounces. Requests for doubles or shots are accommodated at Hosted Bars unless otherwise specified by the host. Bartender service is provided at a rate of \$350.00 per bartender, billed in four-hour increments. One bar and bartender is standard for every 100 guests. Each bar is subject to a minimum charge of \$875.00++ per hour. If actual sales do not meet this minimum, the host will be responsible for covering the difference.

ULTRA SPIRIT BRANDS

\$20 Per Single Pour

VODKA

Tito's
Grey Goose
Grey Goose Flavors`

GIN

Bombay Sapphire

SCOTCH

Johnnie Walker Black Label
Glenfiddich Single Malt

WHISKEY

Gentleman Jack Tennessee Whiskey
Crown Royal Reserve Canadian Whisky
Jameson Irish Whiskey

BOURBON

Maker's Mark

TEQUILA

Patron Silver
Patron Reposado

RUM

Bacardi Silver
Captain Morgan Spiced Rum
Malibu

CORDIALS & COGNAC | \$20 Per Glass

Hennessey VS
Amaretto
Kahlua
Baileys

SOMMELIER SELECTED HOUSE WINE | \$20 Per Glass

Seasonally selected specialty wines to
enhance your beverage experience

HOUSE WINE | \$18 PER GLASS

Ste. Michelle, Brut Sparkling, Columbia Valley, USA
Ste. Michelle, Mimi, Chardonnay
A to Z Pinot Noir, Oregon, USA
Ste. Michelle, Mimi, Cabernet Sauvignon

BEER | \$12 Per Bottle

Budweiser, Bud Light, Michelob Ultra, Corona, Stella, Elysian IPA

PREMIUM SPIRIT BRANDS

\$18 Per Single Pour

VODKA

Stolichnaya (Stoli)
Absolut
Absolut Flavors

GIN

Bombay

SCOTCH

Dewar's White Label
Famous Grouse

WHISKEY

Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whisky
Jameson Irish Whiskey

BOURBON

Jim Beam

TEQUILA

El Jimador Blanco
El Jimador Reposado

RUM

Bacardi Silver
Captain Morgan Spiced Rum
Malibu

NON-ALCOHOLIC

Assorted Soft Drinks	\$8 Per Drink
Bottled Water	\$8 Per Drink
Sparkling Water	\$8 Per Drink
Assorted Juices	\$10 Per Drink
Redbull	\$12 Per Drink
Seasonal Mocktail	\$14 Per Drink

Packaged Bar

The standard pour size for all spirits is 1.25 ounces. Bartender service is provided at a rate of \$350.00 per bartender, billed in four-hour increments. One bar and bartender is standard for every 100 guests. Packaged Bars require a minimum of twenty-five (25) guests. Table-side wine service and shots are not available with packaged bars. Packaged bars are billed based on the full guest guarantee and in full-hour increments; they cannot be prorated.

ULTRA SPIRIT PACKAGE BAR

One Hour	\$40 Per Person
Two Hours	\$60 Per Person
Three Hours	\$80 Per Person
Four Hours	\$100 Per Person

ULTRA BAR INCLUDES:

- Ultra Brand Spirits
- Sommelier Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

PREMIUM SPIRIT PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

PREMIUM BAR INCLUDES:

- Premium Brand Spirits
- House Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

WINE | BEER PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

WINE | BEER BAR INCLUDES:

- House Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

PACKAGE BAR ENHANCEMENTS

Upgrade your wine offering with specialty wines.

ITALIAN WINE ENHANCEMENT \$8 PER PERSON/HOUR

- Isabella/Santome Prosecco, Veneto,
- Il Borro, Lamelle Chardonnay, Toscana
- Il Borro Borrigiano Toscana IGT 202

FRENCH WINE ENHANCEMENT \$10 PER PERSON/HOUR

- JP Chenet, Cremant
- Chevalier du Grand Robert, Bordeaux Blanc
- Chevalier du Grand Robert, Bordeaux Rouge

CORDIALS & COGNAC ENHANCEMENT \$10 PER PERSON/HOUR

- Hennessey VS
- Amaretto
- Kahlua
- Baileys

NO-HOST BAR

No-Host Bars are available upon request and operate as cashless stations, accepting room charges and credit card payments only. A terminal setup fee of \$350.00 will apply for each payment terminal required. Each bar is subject to a minimum charge of \$875.00++ per hour. If actual sales do not meet this minimum threshold, the host will be responsible for covering the shortfall. Pricing for No-Host Bars is inclusive of all applicable taxes and service charges.

NO-HOST BARS INCLUDES:

- Premium Brand Spirits
- House Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

Specialty Bars & Beverage Enhancements

The standard pour size for all spirits is 1.25 ounces. Requests for doubles or shots are accommodated at Hosted Bars unless otherwise specified by the host. Bartender service is provided at a rate of \$350.00 per bartender, billed in four-hour increments. One bar and bartender is standard for every 100 guests. Each bar is subject to a minimum charge of \$875.00++ per hour. If actual sales do not meet this minimum, the host will be responsible for covering the difference.

KETTLE ONE NITRO ESPRESSO MARTINI BAR ENHANCEMENT | \$20 PER DRINK

Minimum of Fifty (50) Drinks Required.

Delight your guests with handcrafted
Kettle One Nitro Brewed Espresso Martinis

ULTIMATE BLOODY MARY BAR

2-Hour Bottomless Bar \$60 Per Person
Twenty-five (25) Person Minimum

On Consumption \$25 Per Drink
(50) Drink Minimum

Mixologist's selection of garnishes, hot sauces and custom salts

VODKA

Tito's, Grey Goose, Grey Goose Flavors

TEQUILAS

Patron Silver, Patron Reposado

BOURBON / TENNESSEE

Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

MIMOSA & BELLINI BAR

2-Hour Bottomless Bar \$54 Per Person
Twenty-five (25) Person Minimum

On Consumption \$18 Per Drink
(50) Drink Minimum

Santome, Prosecco mixed with your choice of puree

PUREES

Orange

Peach

Cranberry

Mango

Pomegranate

SPECIALTY COCKTAILS | \$25 PER DRINK

Our award-winning mixology team will design a unique cocktail that is on-brand and on-point for your event! Consult your Catering Manager for details!

SEASONAL MOCKTAILS | \$14 PER DRINK

Our award-winning mixology team will design a sensational and creative "mocktail collection" that guests of all ages can enjoy. Consult your Catering Manager for details!



Curated Wine Portfolio

The standard wine pour size is 4 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is standard for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

SPARKLING

Santome, Prosecco, Veneto Italy	\$68 Per Bottle
Ste. Michelle, Brut Sparkling, Columbia Valley, USA	\$72 Per Bottle
Piper-Heidsieck, Cuvee 1785, Brut Champagne, France	\$120 Per Bottle
Moet & Chandon, Imperial Reserve, Brut Champagne, France	\$135 Per Bottle
Veuve Clicquot, Yellow Label, France	\$175 Per Bottle
Taittinger, La Francaise, Brut Champagne, France	\$183 Per Bottle

SPARKLING ROSÉ

Chandon, California Brut Rosé, USA	\$70 Per Bottle
G.H. Mumm, Grand Cordon, Rosé, France	\$101 Per Bottle
Perrier-Jouet, Blason, Brut Rosé, France	\$198 Per Bottle
Veuve Clicquot, Brut Rosé, France	\$227 Per Bottle

WHITE WINES

PINOT GRIGIO

Isabella, Veneto, Italy	\$68 Per Bottle
A to Z, Oregon, USA	\$72 Per Bottle

SAUVIGNON BLANC

Duckhorn, Napa Valley, USA	\$76 Per Bottle
Cloudy Bay, Marlborough, New Zealand	\$89 Per Bottle

CHARDONNAY

Ste. Michelle, Mimi, Columbia Valley, USA	\$72 Per Bottle
Rex Hill, Seven Soils, Willamette Valley, USA	\$78 Per Bottle
Chalk Hill, Russian River Valley, USA	\$80 Per Bottle
Domaine Noblet, Pouilly-Fuisse, France	\$102 Per Bottle

RIESLING

Eroica, Washington, USA	\$68 Per Bottle
B.W. Trier, Kabinett, Mosel, Germany	\$76 Per Bottle



Curated Wine Portfolio

The standard pour size for all spirits is 1.25 ounces. Requests for doubles or shots are accommodated at Hosted Bars unless otherwise specified by the host. Bartender service is provided at a rate of \$350.00 per bartender, billed in four-hour increments. One bar and bartender is standard for every 100 guests. Each bar is subject to a minimum charge of \$875.00++ per hour. If actual sales do not meet this minimum, the host will be responsible for covering the difference.

ROSÉ WINES

Daou Vineyards, Discovery, Paso Robles, USA	\$71 Per Bottle
A to Z, Oregon, USA	\$74 Per Bottle
Chateau D'esclans, Whispering Angel, Cotes De Provence, France	\$76 Per Bottle

RED WINES

PINOT NOIR

A to Z, Oregon, USA	\$72 Per Bottle
Rex Hill, Willamette Valley, USA	\$78 Per Bottle
Flowers, Sonoma, USA	\$98 Per Bottle
Domaine Noblet, Pouilly-Fuisse, France	\$110 Per Bottle

MERLOT

Duckhorn, Napa Valley, USA	\$72 Per Bottle
L'Ecole 41, Columbia Valley, USA	\$85 Per Bottle
Northstar, Washington, USA	\$105 Per Bottle


CABERNET SAUVIGNON

Ste. Michelle, Mimi, Columbia Valley, USA	\$72 Per Bottle
Daou Vineyards, Paso Robles, USA	\$75 Per Bottle
Ste. Michelle, Canoe Ridge Estate, Washington, USA	\$89 Per Bottle
Faust, Napa Valley, USA	\$112 Per Bottle
Jordan, Alexander Valley, USA	\$150 Per Bottle
Silver Oak, Alexander Valley, USA	\$195 Per Bottle

MISCELLANEOUS REDS

Penfolds, Max's, Shiraz, Australia	\$68 Per Bottle
Numanthia, Termes, Tempranillo, Toro, Spain	\$71 Per Bottle
Arduini, Valpolicella, Veneto, Italy	\$80 Per Bottle
Poggio Torselli, Chianti Classico, Tuscany, Italy	\$98 Per Bottle
Chateau Louvie, Saint-Emilion, Grand Cru, Bordeaux, France	\$110 Per Bottle





Photography Credit:

Andrea Eppolito Events
Nicole Hubbs Photography

PREFERRED WEDDING VENDORS

PREFERRED VENDORS

WEDDING PLANNER - FULL SERVICE & DAY OF COORDINATION SERVICES

COMPANY	OWNER	EMAIL	WEBSITE
Andrea Eppolito Events	Andrea Eppolito	andrea@eppolitoevents.com	https://www.andreaeppolitoevents.com
Angelica Rose Events	Angelica McDonnell	angelica@angelicaroseevents.com	https://www.angelicaroseevents.com
Ashley Creative Events	Ashley Thompson	ashley@ashleycreativeevents.com	https://ashleycreativeevents.com
Blanc Events	Vanessa Naumann	vanessa@blanc-events.com	https://blanc-events.com
Desi Camille Weddings & Events	Desi Wojtowicz	Hello@desicamille.com	http://desicamille.com
Silkknitter Events	Dennis Silkknitter	dennis@silkknitterevents.com	http://www.silkknitterevents.com
Tara Marie Events	Tara Dugan	Tara@taramarieevents.com	https://www.taramarieevents.com
Thom & Co	Paige Thom	paige@thomnco.com	https://thomnco.com

EVENT DÉCOR & FLORAL

COMPANY	CONTACT	EMAIL	WEBSITE
Access DMC	Jennifer Landaz-Chapman	Jennifer.Landaz@accessdmc.com	https://www.accessdmc.com
BBJ La Tavola	Kacy Israel	kisrael@bbjlatavola.com	https://www.bbjlatavola.com
Byanca's Event Décor	Perla Casillas	pcasillas@byancaseventdecor.com	https://www.byancaseventdecor.com
Buzz	Brittany Sauzo	bsauzo@itsbuzzworthy.com	https://www.itsbuzzworthy.com
Flora Couture (Florals)	Michelle Joy Newson-Howard	michelle@floracouture.com	https://www.floracouture.com
Sara Lunn Floral Studio	Sara Lunn	sara@saralunn.com	https://saralunn.com

PREFERRED VENDORS

PHOTOGRAPHER/VIDEOGRAPHER

COMPANY	CONTACT	EMAIL	WEBSITE
Chernogorov Photography	Albert & Liliya Chernogorov	contact@chernogorovwed.com	https://chernogorovwed.com
Kristen Marie Weddings & Portraits	Kristen Solis	kristen@kristenmarieweddings.com	https://kristenmarieweddings.com
Susie & Will Photography	Susie Qui	susie@susieandwill.com	https://susieandwill.com
M Place Productions	Matthew Schenk	matt@mplaceproductions.com	https://www.mplaceproductions.com
Nicole Hubbs Photography	Nicole Hubbs	nicolekhubbs@gmail.com	https://nicolehubbs.com

DJ / ENTERTAINMENT

COMPANY	CONTACT	EMAIL	WEBSITE
DJ Mo Blvd	Mo	djmoblvd@gmail.com	https://djmoblvd.com
Harry O Productions	Harry	harryo@harryoproductions.com	https://www.harryoproductions.com
Mike Fox & Company D.J Entertainment	Mike Fox	djmikefox@cox.net	https://www.djmikefox.com
New Moon Entertainment	Matthew Gucu	matt@newmoonentertainment.net	https://newmoonentertainment.net

FREQUENTLY ASKED QUESTIONS

CEREMONY & RECEPTION DETAILS

What time can my ceremony or reception begin at the Pool?

Evening events at the Pool may begin no earlier than 7:00 PM, or 8:00 PM during the months of May through August. In accordance with Clark County noise ordinances, outdoor music must conclude by 11:00 PM (Sunday–Thursday) and by 12:00 AM (Friday–Saturday).

What time can my ceremony or reception begin at the Rose Rooftop?

Events at the Rose Rooftop may begin no earlier than 6:00 PM during May–August due to Ayu Day Club operations. Outdoor music must conclude by 11:00 PM (Sunday–Thursday) and by 12:00 AM (Friday–Saturday), per Clark County regulations.

How long does setup and breakdown take?

A minimum of four (4) hours is required for standard room setup and breakdown. Expedited setups or “tight turns” may incur additional labor fees.

Are dance floors and stages available?

Yes. The resort offers a limited inventory including 6' x 8' risers and 4' x 4' dance floor tiles. Custom staging can be arranged through approved vendors or Encore Productions.

DÉCOR & VENDORS

Can I bring my own décor or hire outside vendors?

Yes, with prior approval. All external vendors—including florists, rental companies, photographers, and entertainers—must be approved at least 90 days prior to your event and must provide a valid Certificate of Insurance (COI).

Are there any décor restrictions?

Items used for food or beverage service must be food-safe compliant. Standard linens are provided for plated meals and buffets; specialty linens or colors may be rented for an additional fee.

What type of production equipment can be used?

All lighting, audio, video, rigging, and electrical services must be coordinated through Encore, our exclusive technical production partner.

FREQUENTLY ASKED QUESTIONS

FOOD & BEVERAGE

Can I bring in my own food or beverages?

No. Resorts World Las Vegas is the exclusive provider of all food and beverage services. Outside food or alcohol is not permitted.

Is alcohol service regulated?

Yes. All alcoholic beverages must be purchased and served by Resorts World Las Vegas. Bartenders are required, and guests must present valid identification. The resort reserves the right to refuse service to any guest who appears intoxicated.

Can I host an after-party or late-night event?

Yes. Events held between 11:00 PM and 5:00 AM are subject to a \$350 overtime staffing fee per staff member and a \$350 late-night service charge per event.

Can I schedule a menu tasting?

Yes. Complimentary tastings are available for contracted wedding groups for up to six (6) guests. Additional guests or décor requests may incur prevailing menu or rental fees. Tastings must be scheduled at least 90 days prior to the wedding date.

What if guests have dietary restrictions?

We are pleased to accommodate dietary needs and food allergies with advance notice. While we track major allergens, please note that Resorts World Las Vegas is not a nut-free facility.

When are final guest counts due?

Final guarantees are due seven (7) business days prior to your wedding. Once submitted, guest counts cannot be reduced.

How long can food be displayed?

To ensure optimal quality and presentation, food will be displayed for a maximum of 120 minutes. For extended events, service may be staggered to maintain freshness.

What is the server-to-guest ratio?

Service is allocated in four-hour increments. Standard staffing ratios are:

Plated Breakfast	1 server per 20 guests
Buffet Breakfast	1 server per 30 guests (includes buffet attendants)
Plated Lunch	1 server per 20 guests
Buffet Lunch	1 server per 30 guests (includes buffet attendants)
Plated Dinner	1 server per 15 guests
Buffet Dinner	1 server per 20 guests (includes buffet attendants)
Receptions	Staffing varies based on menu

FREQUENTLY ASKED QUESTIONS

What are the fees for bartenders and chef attendants?

Bartenders..... \$350 per bartender per four-hour period
• Recommended ratio -- bartender per 100 guests

Chef Attendants..... \$350 per attendant per two-hour period
• Required for stations, displays, or preparation areas
• Typical ratio -- 1 chef per 100 guests
• Final staffing will be determined by your Wedding Manager based on guest count and event layout

What are the service charges and taxes?

All food and beverage are subject to the following:

- 20.5% non-taxable service charge
- 3.5% taxable administrative fee
- Nevada state sales tax

LOGISTICS & SETUP

What is the standard room setup?

Banquet rooms are typically set with 72-inch round tables seating 10 guests each. Alternative layouts, including King's Tables, may be available and could incur additional labor fees.

How much notice is needed for setup changes?

A minimum of four (4) hours is required for basic room resets. Requests for early setups or multiple changes may result in additional staffing charges.

Is there a fee for transitioning the room from ceremony to reception?

Yes. Ceremony-to-reception room flips are subject to additional setup and staffing fees, based on the complexity of the transition. Your Wedding Manager will provide a customized estimate.

FREQUENTLY ASKED QUESTIONS

GENERAL INFORMATION

Are health and fire permits required?

Certain elements—such as open flames, Cold Sparklers, or events with over 299 guests—require special permits. Your Wedding Manager will assist in securing these as needed.

Are couples and vendors required to purchase event insurance?

Yes. To safeguard every detail of your celebration, all couples must secure event insurance. For ease and peace of mind, we've partnered with Stultz Dodge Agency and Event Helper to provide streamlined coverage options. Policies arranged through Stultz Dodge Agency automatically include your Wedding Planner, DJ, and Florist, while other vendors, such as large décor and production entertainment partners, must provide proof of coverage that meets Resorts World's standards. Your dedicated Wedding Manager will guide you through the process to ensure the proper coverage is in place.

For further assistance, please contact your dedicated Wedding Manager.

Additional planning resources and full policies are available in our [Conference & Event Planning Guide](#) and on our [Meeting & Events Resources Page](#).

AWARD WINNER



2025 CVENT TOP MEETING HOTELS WINNER

#12 Hotel in North America, Las Vegas Hilton at Resorts World

GBAC STAR™ ACCREDITATION

Facility Cleaning & Outbreak Prevention, Resorts World Las Vegas

AAA FOUR DIAMOND

Four Diamond, Conrad Las Vegas at Resorts World

Four Diamond, Crockfords Las Vegas – LXR Hotels & Resorts

Four Diamond, Las Vegas Hilton at Resorts World

2022, 2023, 2024 WORLD TRAVEL AWARDS WINNER

Nevada's Leading Hotel, Conrad Las Vegas at Resorts World

2025 TRAVEL + LEISURE WORLD'S BEST AWARDS WINNER

#5 Las Vegas Hotel, Crockfords Las Vegas – LXR Hotels & Resorts

SHARECARE HEALTH SECURITY VERIFIED™ WITH FORBES TRAVEL GUIDE

Resorts World Las Vegas

LEED GOLD CERTIFICATION

LEED Gold, Conrad Las Vegas at Resorts World

LEED Gold, Crockfords Las Vegas – LXR Hotels & Resorts

LEED Gold, Las Vegas Hilton at Resorts World



WEDDINGS

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LAS VEGAS

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