



Weddings

Nugget
CASINO RESORT

The Nugget Casino Resort, one of Northern Nevada's premier gaming destinations, offers luxury amidst the charm of modern lodge-themed décor. With the Sierra Nevada Mountains as the backdrop, your special day will be unforgettable!

We offer a variety of choices to meet every budget, including Luncheon packages and premier Silver, Gold and Platinum packages. Our expert chefs will create the ultimate culinary delights for your reception, with offerings such as Pan Roasted Sea Bass, Bleu Cheese Crusted Filet Mignon or Chianti Braised Prime Short Ribs. Your guests will truly appreciate the beauty of your custom wedding cake created by our award-winning pastry chefs.

Your guests can stay and play at the Nugget while enjoying one of our nearly 1,400 newly remodeled Guest rooms, where a relaxing swim is only steps away in our amazing indoor atrium pool. They can also visit our updated and expanded fitness center, featuring state-of-the-art exercise equipment. Our casino offers seven award-winning dining options.

We offer exclusive packages for a uniquely personal wedding experience.

For more information, please contact our Catering Department, at **775-356-3312**

or **Elizabeth.Shepard@MarnellGaming.com**.





Venues

Nugget
CASINO RESORT

Chalet Terrace

Plan your ideal wedding in this lavish new room



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Elegant

Packages

Nugget
CASINO RESORT

Luncheon Package

The perfect choice for couples seeking elegance and economy, The Nugget Casino Resort's Luncheon Reception Package features a three-course meal, for a minimum of 40 guests, and includes your choice of Salad and Entrée accompanied by Freshly Baked Rolls and Butter, Nugget Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas, Champagne or Sparkling Cider Toast and a Wedding Cake from our Award-Winning Pastry Chef.

We've anticipated all your needs for your up to five hours gathering to include Nugget Linens, Fresh Floral Centerpieces, Dance Floor, as well as, Guest Book and Gift Tables.

Luncheon Menu Options

CHOOSE A SALAD

Classic Caesar Salad

Hearts of Romaine, Herbed
Croutons, Shaved Parmesan

Baby Field Green Salad

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

Mixed Greens

Carrots, Cucumbers, Olives,
Red Cabbage, Tomatoes,
Green Goddess Dressing

CHOOSE AN ENTRÉE

Rosemary Roasted

Free-Range

Breast of Chicken

Grilled Asparagus, Tarragon
Oil, Soft Mushroom Polenta,
Natural Chicken Jus

Grilled Petit Filet

Candied Sweet Potatoes,
Wild Mushroom Ragout,
Pink Peppercorn Sauce

Braised Short Ribs

Truffled Potato Fondant, Roasted
Root Vegetables, Red Wine Jus

Grilled Mahi-Mahi

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

Pacific Seared Salmon

Haricot Vert & Artichoke
Fricassee, Potato Rosti, Dried
Tomato Vinaigrette

Grilled Vegetable Turnover

Grilled Seasonal Vegetables,
Puff Pastry, Mushroom Artichoke
Ragout

\$39.00++ per guest

Less than 40 guests at an additional \$5.00 per guest

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Dinner Packages

For couples looking for an unforgettable wedding reception in a stunning setting, the Nugget Casino Resort offers a choice from three Premium Dinner Packages with exceptional menu options.

We've anticipated all your needs for your up to five hours gathering to include Nugget Linens, Fresh Floral Centerpieces, Dance Floor, as well as, Guest Book and Gift Tables.

Choose from our Silver, Gold or Platinum Package. All Wedding Packages are designed to serve a minimum of 40 guests. All packages include an Arrival Reception consisting of a Fresh Vegetable Crudit , Sliced Fresh Fruit, Domestic Cheese Selection and your choice from our extensive list of Hors D'oeuvres. Our Three Course Meal is accompanied by Freshly Baked Rolls and Butter, Nugget Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas, topped off with Champagne or Sparkling Cider Toast and a Wedding Cake from our Award-Winning Pastry Chef.

Our Gold and Platinum Packages also include a Premium Open Bar Package.

Choose a Package

SILVER	GOLD	PLATINUM
Arrival Reception	Arrival Reception	Arrival Reception
Choice of Two Hors D'oeuvres	Choice of Four Hors D'oeuvres	Choice of Six Hors D'oeuvres
Choice of Three Course Plated Dinner Accompanied by Freshly Baked Rolls & Butter	Choice of Three Course Plated Dinner Accompanied by Freshly Baked Rolls & Butter	Choice of Three Course Plated Dinner Accompanied by Freshly Baked Rolls & Butter
Nugget Signature Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas	Nugget Signature Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas	Nugget Signature Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas
Champagne or Sparkling Cider	Champagne or Sparkling Cider	Champagne or Sparkling Cider
Wedding Cake	Wedding Cake	Wedding Cake
	One Hour Premium Open Bar	Two Hour Premium Open Bar
\$69.00++ per guest	\$79.00++ per guest	\$89.00++ per guest

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Hors D'oeuvres

COLD CHOICES

- Brie Cheese, Caramelized Pecans on Toasted Crouton
- Roasted Baby Beets, Boursin Cheese on Sourdough Crouton
- Sliced Cherry Tomato, Basil & Mozzarella Skewer
- Grilled Artichoke Bruschetta, White Bean Hummus
- Tomato Bruschetta on Garlic Crouton
- Smoked Salmon & Dill Cream Cheese on Pumpernickel Crouton
- Ahi Tuna Tartare, Wasabi Caviar, Crème Fraiche in Crip Wonton Cone
- Seared Ahi Tuna on Whole Wheat Crouton, Spicy Wasabi Edamame
- Alaskan King Crab Shooter, Yellow Tomato Gazpacho
- Imported Prosciutto di Parma Wrapped Grissini Stick
- Ahi Poke Spoon with Wakami Salad, Pepper Threads
- Shrimp Ceviche Shooter, Spicy Mango Relish
- Seared Tuna Nicoise Crostini, Herb Oil

HOT CHOICES

- BBQ Pulled Pork Slider
- Humboldt Fog Bleu Cheese & Bacon Tartlet
- Maple Glazed Baby Back Ribs
- Curried Vegetable Samosa, Medjool date & Mango Chutney
- Spicy Lamb Burger with Cool Cucumber, Mint-Yogurt Sauce, Sea Salt Mini Bun
- Stuffed Mushroom Cap with Boursin
- Spinach, Artichoke & Boursin Quiche
- Warm Brie & Quince Crostini, Tempura Grape, Balsamic Drizzle
- Vegetarian Spring Roll, Sweet Chili Plum Sauce
- Mini Prime Beef Slider, Caramelized Onions, Brie, Brioche Roll
- Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce
- Pork & Vegetable Pot Sticker, Toasted Sesame Soy
- Petite Beef Wellington, Bearnaise Sauce
- Bacon Wrapped, Almond Stuffed Dates
- Pancetta & Basil Wrapped Gulf Prawns
- Thai Beef or Chicken Satay, Chili-Soy Peanut Dipping Sauce
- Mini Crab Cake, Sweet Corn Sauce
- Fried Coconut Shrimp, Orange Horseradish Marmalade

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Dinner Menu Options

FIRST COURSE

PLEASE CHOOSE ONE

SALAD

Classic Caesar Salad

Hearts of Romaine, Herbed Croutons,
Shaved Parmesan-Reggiano

Heirloom Tomato Stack

Market Heirloom Tomatoes, Crispy Applewood
Smoked Bacon, Petite 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

Watercress & Frisee Salad

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

Baby Arugula Salad

Shaved Fennel, Granny Smith Apple,
Pistachio Vinaigrette

SOUP

Sweet Corn Soup

Lump Crab, Avocado, Corn Kernels, Chive Oil

Lobster Bisque

Creamy Lobster Bisque, Caramelized Fennel,
Lobster Dumplings

New England Clam Chowder

New Potatoes, Applewood Smoked Bacon

Cauliflower Soup

Toasted Walnuts, Extra Virgin Olive Oil, Chervil,
Cracked White Pepper

Tuscan Minestrone Soup

Garlic Confit, Swiss Chard, Extra Virgin Olive Oil,
Parmesan Crisp

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Dinner Menu Options

SECOND COURSE

CHOOSE AN ENTRÉE

FISH & SEAFOOD SELECTIONS

Macadamia Mahi-Mahi

Coconut Jasmine Rice, Mango-Papaya Relish,
Toasted Macadamia Butter

Sea Bass

Wok Seared Asian Vegetables,
Toasted Almond Pilaf, Shoyu Glaze

Pan Seared Salmon

Green Bean-Artichoke Ragout, Potato Rosti,
Tomato Vinaigrette

CHICKEN SELECTIONS

Oven Roasted Chicken

Sweet Pea Risotto, Mushroom Ragout

Herb Grilled Chicken Breast

Sweet Potato Puree, Bourbon Jus

PORK SELECTIONS

Mustard-Rosemary Pork Tenderloin

Haricot Vert-Yellow Wax Bean Ragout, Sweet Potato
Gratin, Caramelized Apples, Vanilla Bean Reduction

THIRD COURSE

Wedding Cake from our award-winning Pastry Chef

BEEF SELECTIONS

Filet Mignon

Grilled Asparagus, Fingerling Potato Hash,
Port Wine Demi

Bone-In Ribeye Steak

Caramelized Shallots, Anna Potatoes, Fresh Thyme,
Brandy Peppercorn Sauce

Beef Short Ribs

Chianti Braised Prime Short Ribs, Glazed Chestnuts,
Porcini Mushrooms, Fingerling Potatoes, Red Wine Jus

VEGETARIAN SELECTIONS

Mushroom Tortellini

Cheese Tortellini, Roasted Mushrooms,
Vegetable Ribbons, Wild Mushroom

Roasted Vegetable Wellington

Roasted Seasonal Vegetables, Spinach Pesto,
Puff Pastry, Spice Piquillo Pepper Coulis

Grilled Vegetable Plate

Assorted Seasonal Vegetables, Virgin Olive Oil,
Garlic, Basil, Oven Dried Tomatoes

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Wedding Policies

Food and Beverage

To ensure compliance with the County Board of Health food handling regulations, food will be consumed on the hotel premises at the contracted time. The Nugget Resort is the sole provider of all food and beverages served in the banquet facilities, Food and beverage is not permitted to be brought into the Convention area by a guest or any client's guests or attendees. In compliance with Nevada Liquor Laws, the Nugget Resort is the only authorized licensee able to sell or serve liquor, beer and wine on Hotel premises. The Nugget Resort reserves the right to refuse service to any person who appears to be intoxicated. The Nugget Resort reserves the right to inspect the identification of any person attending events in the Event areas. No one under twenty-one (21) years of age will be served alcoholic beverages.

Guarantees

Guaranteed number of attendees for all events must be received by the Catering office four (4) business days prior to the event. You will be charged the guaranteed number, or the number of people served, whichever is greater. We will not set more than 5% above your guaranteed number. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance. If the guaranteed number of attendees decreases by more than 15% from the original estimated number of attendance, the Nugget Resort reserves the right to charge room rental or relocate your group to a smaller room.

Payment

The Nugget Resort requires a non-refundable deposit of 30% of estimated charges, payable upon receipt of a signed contract. The balance of charges based on the anticipated attendance, shall be paid in full by cash, check, money order, cashier's check or credit card at least fourteen (14) days prior to the event with a maximum of \$25,000 for American Express cards only. The Nugget Resort requires a credit card number and completed authorization form on file for any additional charges incurred on the day of the event. If balance of charges has not been received within fourteen (14) days of the scheduled event, the Nugget Resort reserves the right to cancel the event, retain the deposit, and the client will be responsible for the cancellation charges specified herein.

Tax and Service Charge

All food and Beverage prices are subject to a 19% service charge and 8.265% sales tax. Tax-exempt organizations must provide a Certificate of Exemption from the State of Nevada to the Catering office at least two (2) weeks prior to the event.

Service Charges

A Labor chart of \$75++ per Chef, Bartender, Sommelier or Attendant will be added to the Banquet Event Order. Cash events require approval by the Nugget Resort in advance of an event. Minimum costs will apply.

Tastings

Entrée and Cake tastings are conducted at the availability of the Chef and Culinary Staff after the couple has selected their wedding menu, so you may review the plate presentation and selections you have chosen for your day. We will prepare a tasting menu featuring a sampling of the salad, accompaniments, and entrée and up to three of the hors d'oeuvres and a sampling of each flavor of our cake offerings. This sampling is designed to share, and we will accommodate up to four persons.

Wedding Coordination/Planning

The Catering Manager is not responsible for overall Wedding Coordination/Planning, as this is the client's responsibility. The responsibilities of the Catering Manager are to act as your primary hotel contact during the planning process of your wedding reception to answer questions and provide suggestions; assist with menu selections; detail the Banquet Event Order with event specifics and ensure vision is communicated to hotel staff; create an estimate of charges outlining financial commitments; create a floor plan of function space so client can provide seating arrangements; oversee the ceremony and reception set up. If Brides and Grooms are interested in wedding planning/planners, we can recommend Wedding Planning Vendors that will be happy to assist you and will stay through the duration of your event. Our Catering Manager will turnover event management to the DJ and Banquet Manager when the couple is announced into reception

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