Intimate Weddings ONE OF A KIND.



CONTACT US:

(609) 340 - 6826 | resortsac.com

Followns +





Best of Weddings

THREE YEAR RECIPIENT 2022 - 2024





RICH HISTORY

Having welcomed beach goers from its opening in 1868 as the Chalfonte and then merging in 1929 with Haddon Hall, proudly serving our soldiers during WWII and then becoming the first casino to open in the city, in 1978, Resorts Casino Hotel is deeply steeped in the history of Atlantic City.

In most recent years, \$130 million has been invested in renovations. Some of the highlights include the addition of the Atlantic Ballroom, beautifully renovated hotel rooms, new restaurants and a year 'round beach bar.

The Ocean Tower boasts the classic charm of our bygone era with ballrooms accented by high ceilings, oversized windows and period woodwork by master craftsmen. The unobstructed views of the Atlantic Ocean are features of the Horizon and Ocean Ballrooms.

FULL DESTINATION VENUE

Invite your guests to experience the perfect marriage of classic charm and modern amenities.

Situated on 21 acres overlooking the famed Atlantic City Boardwalk and Atlantic Ocean, Resorts offers 942 guest rooms and suites. Stay in our Rendezvous Tower offering the largest rooms on the boardwalk or stay in our Ocean Tower and enjoy its proximity to the beach and boardwalk. Discounted hotel room rates will be extended to your guests.

From the nationally acclaimed Capriccio's and Dougherty's Steakhouse & Raw Bar, to the more contemporary DraftKings Sports Bar or casual feel of Jimmy Buffett's Margaritaville, we have everything you need to entertain your guests from the rehearsal dinner, wedding day, and parting wedding breakfast.

CREATIVE CUISINE

Resorts is proud to be home to a passionate culinary team led by our Executive Chef whose inspired cuisine has nourished celebrities and international dignitaries alike. The Chef will personally oversee every aspect of our menu development from the complimentary, private menu tasting to the service of your uniquely designated wedding cake on the big day. While you review our enclosed packages, it is important to know that menu items are merely suggestions and we would be happy to customize a proposal to meet your personal tastes, family traditions or theme of the evening.

EXCEPTIONAL LEVEL OF SERVICE

At Resorts, we pride ourselves in guiding you through the wedding planning experience to ensure that every detail is perfectly executed beyond your expectations.

Our team is completely dedicated to your from menu planning, coordination of your vendors, to every detail of every moment of your wedding day.

We look forward to the privilege of becoming a part of your family's history as your wedding day becomes a part of ours.



The Experience

IT'S THE BEST DAY OF YOUR LIFE

At Resorts, we pride ourselves in guiding you through the wedding planning experience to ensure that every detail is perfectly executed beyond your expectations. Our team is completely dedicated to you from menu planning, coordination of your vendors, to every detail of every moment of your wedding day. We have taken care of the basics. If you would like to enhance any part of your celebration with live entertainment or professional photography, we are happy to assist with making those connections for you. We look forward to the privilege of becoming a part of your family's history as your wedding day becomes a part of ours.

Intimate Wedding Package. Custom crafted for weddings between 35-75 guests.



THE INTIMATE WEDDING EXPEREINCE INCLUDES THE FOLLOWING:

Complimentary Private Tasting of your desired menu for Two Guests

*We recommend scheduling 3 months prior Wedding Date

Three (3) Hour Open Bar Featuring Platinum Level Cocktails Champagne Toast & Signature Cocktails

Select One Hors D'oervres Per Person
Select One Soup or Pasta
Select One Salad
Seasonal Intermezzo
Pre Selected Choice of Two (2) Plated Entrees
Personalized Menu Cards & Cake Setting
Gold or Silver Charger Plates
Dance Floor

Custom Designed Wedding Cake
House Made Chocolate Truffles
Coffee & Tea Service

VIP Check-In for the Wedding Couple & their Parents
Complimentary Wedding Suite on the Night of your Wedding
A Special Wedding Room Block with Reduced Hotel Rates
Wedding Party Hospitality Room with Attendant & Refreshments

General Ballroom Lighting to Coordinate with your Wedding Colors

Ceremony Décor & Reception Table Scape

Bridal Bouquet & Groom Boutonnière

Ceremony Structure & Sweetheart Table



Intimate Wedding Experience

3 HOUR PACKAGE

SELECT 1 HORS D'OEUVRES

Seafood Cocktail: Colossal Poached Shrimp, Lump Crab & Arugula Nest

Antipasto Plate: Artisanal Cheeses, Salumi, Roasted Longhots & Crisp Crostini

Mukashi Sushi & Sashimi: California Roll, Crispy Spicy Salmon Roll, Himachi

Sashimi

Slider Duo: Animal Burger, Chicken Schnitzel & Parmesan Herb Fries

Scallops: Scallops Wrapped in Smoked Bacon, Celeriac Puree, Green Apple

Skewers: Trio of Grilled Skewers, Beef, Chicken & Vegetable

SELECT 1 SOUP OR PASTA

SOUP OPTIONS

Seafood Chowder * Italian Wedding Soup

PASTA OPTIONS

Strozzapreti Bolognese * Lobster Ravioli, Sauvignon Blanc Blush Sauce

SELECT 1 SALAD

Little Gem Lettuce: Shaved Prosciutto, Compressed Melon, Caesar Vinaigrette

Classic Caesar Salad: Crisp Romaine, Focaccia Croutons, Shaved Parmesan

Rocket: Arugula, Sliced Green Apple, Candied Walnuts, Craisins, Chevre, &

Champagne Vinaigrette

Frisee: Pomegranate, Humboldt Fog, 6 Minute Egg, & Almond Milk Ranch



Intimate Wedding Experience

3 HOUR PACKAGE

INTERMEZZO

Seasonal Sorbet

PLATED ENTRÉE SELECT 2

Pan Seared Nordic Cod Chowder Broth, Fried Leeks
Miso Baked Halibut Baby Bok Choy, Crispy Shiitake Mushrooms,

Ginger Lemon Grass Broth Free Range Herb Crusted Chicken Local Mushroom Risotto, Rosemary Cream

Brick Chicken Potato Puree, Chicken Demi, Broccolini

Braised Beef Short Rib Creamy Grits, Grilled Baby Carrot

Filet of Beef Olive Oil Potatoes, Asparagus

DESSERT & DRINKS

Custom Made Wedding Cake

House Made Chocolate Truffles for the Table

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Tea Selection

Open Platinum Level Bar & Champagne Toast (3 Hours)

\$250.00 Per Person | 35 - 75 Guests
Pricing Subject To Applicable Sales Tax And 21% Service Fee



Included Décor Package Options

RUSTIC: OPTION 1

Bridal Bouquet:

White roses, white lisianthus, white ranunculus and mixed eucalyptus accented with white ribbon (ribbon color optional)

Groom Boutonnière:

White Ranunculus accented with eucalyptus and black ribbon (ribbon color optional)

Ceremony Structure:

One-Sided White Birch Structure (7' tall), the top left corner accented with a lush arrangement of white hydrangea, white roses, white stock and mixed eucalyptus

Sweetheart Table:

Two clear glass low cylinder vases filled with white roses, white lisianthus and eucalyptus

Round Dinner Tables:

Low, Clear glass cylinder vase filled with white roses, white lisianthus and eucalyptus

Included Décor Package Options

CLASSIC: OPTION 2

Bridal Bouquet:

White roses, white lisianthus, white stock and white ranunculus accented with white ribbon (ribbon color optional)

Groom Boutonnière:

White Ranunculus accented with white lisianthus and black ribbon (ribbon color optional)

Ceremony Structure:

Gold Metal Ring Structure (6' in diameter), the top left corner accented with a lush arrangement of white hydrangea, white roses, white stock and white snapdragon

Sweetheart Table:

Two clear glass low cylinder vases filled with white hydrangea, white roses & white stock

Round Dinner Tables:

Low, Clear glass cylinder vase filled with white hydrangea, white roses & white stock



The Intimate Wedding Experience includes house black or white linen, ambient lighting and basic draping. Ask our Wedding Specialist about ways to bring your vision to life with special accents to include custom linen, designer chair and furniture rental, custom dance floor and bar wraps.

HORIZON OR STARLIGHT BALLROOM

Entrance & Focal Wall Decorative Drape
Ceiling Treatment Effect
\$1000

ATLANTIC BALLROOM

Ceiling Drape Treatment with Twinkle Lights
Digital Table Seating Assignments on Monitor
Personalized Video Montage on Monitors
Entrance Drape
\$1500



Seasonal Wedding Cake Flavors

SPRING

MAR, APR, & MAY

Lemon Diplomat with Buttercream Black Forest with Chocolate Cream Cannoli Cake with Whipped Cream Vanilla Cappuccino Salted Caramel Vanilla Diplomat with Buttercream

SUMMER

JUNE, JULY, & AUG

Strawberry Short Cake with Whipped Cream
Passion Fruit Diplomat with Buttercream
Hawaiian Carrot Cake with Cream Cheese
Vanilla Diplomat with Buttercream
Chocolate Diplomat with Chocolate Buttercream

FALL

SEPT, OCT, & NOV

Tiramisu

Chocolate Fudge Cake with Chocolate Buttercream
Red Velvet Cake with Cream Cheese
Vanilla with Vanilla Buttercream
Chocolate Peanut Butter Cannoli

WINTFR

DEC, JAN, & FEB

Chocolate Hazelnut Truffle with Chantilly Cream
Hummingbird Cake with Cream Cheese
White Sponge Eggnog with Spiced Buttercream
Vanilla Sponge with Vanilla Buttercream
Italian Wedding Cake with Maple Butter Cream

THE FOLLOWING MAY BE ADDED TO ANY EXPERIENCE:

To be enjoyed in the comfort of your hotel room while getting ready for your Wedding Day

MORNING BITES

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

Chilled Breakfast Juices

Sliced Seasonal Fruit Display

Sliced Bagels, Breakfast Pastries Whipped Butter, Cream Cheese, Preserves

\$23.00 Per Person

House Champagne @\$30.00 Per Bottle

AFTERNOON DELIGHTS

Resorts Bottled Water

Choice of (2) Chef Made Sandwiches:

*Italian Sub on Atlantic City Bread

*Oven Roasted Turkey Breast

*Vegetarian Wrap

Bag of Chips

Sweet Snack

\$27.00 Per Person

A Bucket of (6) Domestic Beers @ \$25.00 Per Bucket A Bucket of (6) Imported Beers @ 30.00 Per Bucket

Pricing Subject To Applicable Sales Tax And 21% Gratuity

The Intimate Wedding Experience * Resorts Casino Hotel

Parting Breakfast

THE MORNING AFTER BREAKFAST CELEBRATION

(Minimum of 50 guests)

ALL BUFFETS INCLUDE: FRESHLY BREWED COFFEES, ARTISAN TEAS & CHILLED BREAKFAST JUICES

BREAKFAST BUFFET

Sliced Seasonal Fruits Baskets of Whole Bananas

Sliced Bagels, Breakfast Pastries Whipped Butter, Cream Cheese, Preserves

Farm Fresh Scrambled Eggs

Cinnamon Swirl French Toast
OR
Buttermilk Pancakes

Apple Wood Smoked Bacon

Country Sausage

Skillet Potatoes

\$30.00 Per Person

OMELET STATION

Farm Fresh Eggs, Egg Whites, Egg Beaters

Mushrooms, Onions, Peppers, Tomatoes, Spinach Shredded Cheddar & Diced Ham

\$12.00 Per Person

CHAMPAGNE BAR

Champagne or Prosecco

Orange Juice, Cranberry Juice, Chambord, Peach Schnapps, Melon Liqueur, Fresh Berries

\$10.00 Per Adult

BLOODY MARY BAR

Tito's, Grey Goose & Ketel One Vodka

Clamato & Spicy Mix
Lemon, Lime, Celery
Pickled Spears, Stuffed Olives, Pickled Beans, Jalapeno
Smoked Bacon Strips
Old Bay Poached Shrimp Kabob Garnish

\$20.00 Per Person

Pricing Subject To Applicable Sales Tax And 21% Gratuity