

WEDDINGS | 2024




DURANGO

WEDDING VENUE OPTIONS

DURANGO EVENT LAWN

Our 8,600 square foot grass event lawn is adjacent to the Bel-Aire Backyard Pool, and just a short walk from the Hotel Valet and Agave Ballroom. Perfect for a wedding ceremony paired with reception in Agave Ballroom or a fully outdoor reception.

Site Fee | \$2,500

AGAVE BALLROOM

The Agave Ballroom is 15,290 square feet with a neutral and modern design, complete with a living foliage wall in the entry foyer. Agave is flexible in up to 6 sections, and can be divided and used for both ceremony & reception, or become the reception after your ceremony on the Event Lawn.

CAPACITIES

Durango Event Lawn Ceremony & Agave Ballroom Reception | 50 - 500 guests

Durango Event Lawn Ceremony & Reception | 50 - 200 guests

Agave Ballroom Ceremony & Reception | 50 – 400 guests

Durango Event Lawn Reception Only | 50 – 300 guests

Agave Ballroom Reception Only | 50 - 800 guests

FOOD & BEVERAGE MINIMUM

Durango Event Lawn | \$30,000 before tax and service charge

Agave Ballroom | \$50,000 before tax and service charge

Durango Event Lawn & Agave Ballroom | \$60,000 before tax and service charge



PLATED DINNER PACKAGE

CEREMONY

- theater style seating in white wood folding chairs
- still & sparkling bottled water service for guests upon arrival
- gift table, ceremony table with house linen
- pre-ceremony holding room for wedding party
- wedding rehearsal (date and time based on availability)
- Encore Productions will provide a choice of wireless handheld or lavalier microphone with speakers for officiant

deduct \$10 per guest from your wedding package price if your wedding ceremony is held off-premise

all weddings are required to hire a wedding planner at the couple's expense, please see preferred partners list

RECEPTION VENUE

- five (5) hour reception
- traditional banquet set-up in round tables
- your choice of white, black or ivory house linen
- fine china, flatware, glassware and serving pieces
- appropriately sized parquet dance floor
- uniformed staff with designated room captain

THE HOSTED BAR

a fully stocked bar will be open throughout the cocktail reception and dinner featuring our premium brand liquors, red and white wine, assorted imported and domestic beers, soft drinks, sparkling waters, juices and mixers.

bartender(s) included

based on five (5) hours including cocktail reception

COCKTAIL RECEPTION

- tray passed red and white house wine
- choice of cold display reception station or three (3) tray passed hors d'oeuvres

THREE COURSE PLATED DINNER MENU

- soup or salad selection
- entrée selection, choice of three, pre-selected
- freshly baked artisan breads
- tableside coffee and hot tea service
- tableside still and sparkling bottled water service

THE WEDDING CAKE

a customized wedding cake with your choice of flavors and design prepared by our pastry team and served for dessert

TRADITIONAL CHAMPAGNE TOAST

a glass of signature sparkling wine is offered to all guests for a traditional toast

ENCORE PRODUCTIONS

vendor power package includes: two (2) 20 amp wall circuits to provide power for your vendors (dj, photo booth, etc...) with two (2) taped down ac cable runs

ACCOMMODATIONS

one (1) night complimentary hotel stay for the wedding couple

MENU TASTING

complimentary menu tasting for the wedding couple

PRICE

\$249 per person, plus tax and service charge

BUFFET DINNER PACKAGE

CEREMONY

- theater style seating in white wood folding chairs
- still & sparkling bottled water service for guests upon arrival
- gift table, ceremony table with house linen
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- tray passed red and white house wine
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BUFFET DINNER MENU

- soup, choice of one
- salads, choice of three
- entrées, choice of three
- sides, choice of three
- freshly baked artisan bread
- tableside coffee and hot tea service
- tableside still and sparkling bottled water service

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CATERING TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel.

A twenty-four percent (24%) service charge and current Nevada state sales tax will be added to all applicable charges.

No food and beverage will be permitted into hotel from outside premises. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.

Menu must be received by hotel thirty (30) days prior to the event. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu.

GUARANTEE

Durango Resort catering department must be notified no later than, seven (7) business days prior to the scheduled function, as to the exact number of persons to attend all functions. This number is not subject to reduction. Increases in guarantees received within seven (7) business days shall incur a 15% price increase. Please note that in some cases the resort may not be able to accommodate increases in quantities with previously confirmed menu.

SPECIAL MEALS

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven days in advance. "Fresh" style meals are available.

SPECIAL DIETS

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquet culinary team can accommodate the following common food allergies and intolerances: wheat free / gluten free GF, dairy free / lactose intolerant, vegetarian V / semi-vegetarian, vegan VG

MULTIPLE ENTRÉES

For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course; guarantee of each entrée selection is due to catering manager at least 7 business days prior to event; guest entrée selection must be identified on place card provided by host.

PAYMENT TERMS

Deposit of 25% of estimated total is due with your signed contract
Additional deposit of 50% of estimated total is due 3 months prior to arrival
Final payment for remaining balance is due 14 days prior to arrival