



THE LAS VEGAS COUNTRY CLUB Weddings

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Ceremony & Reception

Package prices are based off a total of 125 guests



CEREMONY

Location Choice of...

Presidential Garden • Seats 350
Grand Terrace • Seats 500
Rotunda Ballroom • Seats 100

Two hour use of Bride & Groom Suites'
Ceremony Arch
White wooden padded chairs (150)
Wedding Ceremony Coordination
Wedding Ceremony Rehearsal
Ice Water Station
Decorative Easel
Complimentary Guard Gated Guest Parking
Sound System with Wireless Microphone
Officiant
Coat Check
Set-up and Breakdown of Ceremony

RECEPTION

Location Choice of...

Grand Terrace • Seats 400
Rotunda Ballroom • Seats 100
Grand Dining Room • Seats 230

Complimentary Menu Tasting (for Two)
Four (4) hours of facility Rental
Full Length Table Cloths & Napkins
Gift Table & Guest Book Table with Linens
Complimentary Votives on the Tables
All Staff & Servers
Chivari Chairs (In gold, black, silver, or white)
(125 included, \$7 each additional chair)
Cocktail & Dinner Tables
China, Glassware, Silverware
Dance floor 18' by 18'
Bistro Lighting
Chandelier over the outdoor dance floor

RECEPTION ONLY

Saturdays & Holidays..... \$2500.00
Sundays thru Fridays..... \$2000.00

CEREMONY & RECEPTION

Saturdays & Holidays..... \$3500.00
Sundays thru Fridays..... \$3000.00

HOSTED BAR PACKAGES

Cocktails

Prices Per Person

Tablesides wine service is not included with bar packages

	SOFT DRINKS	BEER/ WINE	HOUSE/ CALL	PREMIUM	ULTRA PREMIUM
1 Hour	\$6	\$18	\$21	\$24	\$27
2 Hour	\$10	\$21	\$25	\$30	\$35
3 Hour	\$14	\$24	\$29	\$36	\$43
4 Hour	\$18	\$27	\$33	\$42	\$51
Additional Hour	\$2	\$3	\$4	\$6	\$8



Sodas.....	\$4
Coffee/Tea.....	\$4
Bottled Water.....	\$4
Juices.....	\$5
Domestic Beer.....	\$7
Imported/ Craft Beer.....	\$9
House Wine.....	\$10
Premium Wine.....	\$15
Champagne Toast.....	\$6
Call Liquor.....	\$12
Premium.....	\$14
Ultra Premium.....	\$16

CASH BAR PRICES

Consumption bar minimum is \$1000 plus \$150 bartender fee
Please note that The Las Vegas Country Club maintains a NO SHOT policy.

Well/Call - New Amsterdam / House of Stuart / Jim Bean / Sauza Gold / Tullamore Dew / Cruzan/ Christian Bros. Brandy / Barton's

Premium - Tito's / Dewar's White Label / Makers Mark / Crown Royal / Jameson / Patron Silver / Bacardi Superior / Tanqueray / Baileys / Kahlua

Ultra Premium - Grey Goose / Johnny Walker Black / Gentleman Jack / Crown Royal Black / Patron Anejo / Myer's Rum / Bombay Sapphire / Cointreau / Grand Marnier

Domestic Beer - Budweiser / Bud Light / MGD / Miller Light / Coors Light

Imported Beer - Corona / Pacifico / Heineken / Samuel Adams

All prices subject to 8.25% Nevada Sales Tax and 22% Service Fee

05.16.2018



Har d'oeuvres

TRAY PASSED

\$8 PER PERSON

CHOOSE TWO

Heirloom Tomato Brochette

with Whipped Mozzarella and Barrel Aged Balsamic

Chilled Cantaloupe Soup

with Mint & Crispy Prosciutto

Vegetable Spring Rolls

with Sweet Chili Sauce

Breaded Stuffed Artichoke

with Red Wine Reduction

Brie & Spiced Pecan Apple Pockets

\$10 PER PERSON

CHOOSE TWO

Tomato & Buffalo Mozzarella Caprese Skewers

with Basil Pesto

Petite Beef Wellingtons

with Boursin Cheese Fondue

Baja Crab Cake

with Mango Aioli

Petite Loaded Double Baked Fingerling Potatoes

BLT Sliders

with Caramelized Bacon Jam

Crispy Fried Deviled Eggs

with Egg Mouse & Smoked Trout Caviar

\$12 PER PERSON

CHOOSE TWO

Chilled Green Pea Soup

with Crab Croquette

Scallop Ceviche

with Avocado Mouse

Smoked Salmon Cone

with Trout Caviar

Bacon Wrapped Scallops

with Tomato Jam

Petite Grilled Lamb Gyro

On Grilled Pita Chip with Tzatziki Sauce

Steak Tar Tar Crostini

with Sunny Side Up Quail Egg & Truffle Aioli

Chilled Jumbo Shrimp Cocktail

with House made Cocktail Sauce

Hot d'oeuvres

STATIONARY DISPLAY



Garden Crudités

\$8 Per Person

Seasonal Vegetables with Triple Herb Cream Dip

Seasonal Fresh Fruit

\$8 Per Person

Selection of Seasonal Fruits & Berries

Domestic & Imported Cheese

\$10 Per Person

With Artisan Crackers, Sliced Baguettes, Lavash

Bruschetta Bar

\$10 Per Person

Three Olive Tapenade, Vine Tomato Basil, Grilled Portobello, Artichoke, Fresh Mozzarella, Basil Pesto, Rustic Crostini, Flat Bread

Flatbread Station

\$11 Per Person

Choose Two (2) Roasted Vegetable, Double Cheese, Pepperoni, BBQ Chicken, Margherita

Deluxe Potato Bar

\$20 Per Person

Yukon Gold Mashed, Crumbled Bacon, Green Onions, Cheddar Cheese, Sour Cream, Braised Beef Short Ribs, Grilled Chicken

Seafood on Ice Display

\$39 Per Person

Choice of Two: Oysters on the Half Shell, Chilled Jumbo Prawns, Snow Crab Legs, King Crab Legs

Sushi & Sashimi Display

\$30 Per Person

Tuna, Shrimp, Salmon, Yellowtail, California Rolls

Plated Dinner

SALADS CHOOSE ONE

Young Spinach & Arugula Salad

with Apples, Gorgonzola, Shaved Fennel, Cherry Tomatoes, Candied Walnuts, Cranberry Vinaigrette

The Clubhouse Salad

with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, White Balsamic Vinaigrette

Classic Caesar

with Crisp Romaine Lettuce, White Anchovies, Brioche Croutons, Shaved Parmesan



VEGETABLES CHOOSE ONE

- Roasted Tri-Color Cauliflower
- Lemon Marinated Asparagus with Garlic & Shallots
- Glazed Baby Carrots
- Roasted Vegetable Medley
- Grilled Broccoli with Preserved Lemon & Chili Flakes

STARCHES CHOOSE ONE

- Garlic Chive Infused Mashed Potato
- Roasted Fingerling Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes
- Truffle Au Gratin Potatoes

All Entrées are Served with Artisan Rolls & Creamery Butter.

Coffee (Regular & Decaf), Hot Tea Selection, & Iced Tea are Included.

All prices subject to 8.25% Nevada Sales Tax and 22% Service Fee

Plated Dinner

main course



BEEF

Eight Ounce Filet Mignon
"Steak Diane" Style
with Wild Mushrooms
\$68

Eight Ounce New York
with Herbed Compound Butter
\$64

SEAFOOD

Grilled Salmon
with Roasted Heirloom Tomatoes
\$52

Salmon Filet
with Lobster Vanilla Cream Sauce
\$52

Seasonal White Fish
Halibut, Sea Bass, or Mahi Mahi
\$58

SURF N' TURF

Eight Ounce Filet Mignon
with Butter Poached Lobster Tails, Demi Glaze
\$80

VEGETARIAN

Cheese Tortellini
*Cheese Tortellini, Fresh Mozzarella, Vegeta-
ble Sauté, Truffle Oil, Alfredo Sauce*
\$35

Portobello Stack (Vegan)
*Large Portobello Mushrooms, Roasted Red
Peppers, Basil, Served Over Quinoa
with Balsamic Drizzle*
\$35

PORK

Pork Tenderloin
with Date & Cilantro Relish
\$45

Pork Loin Medallions
with Brandy Fired Apples
\$45

CHICKEN

Chicken Angelo
*Boneless Chicken Breast with Artichoke
Hearts, Sundried Tomatoes, Lemon
Chardonnay Cream*
\$45

Chicken Marsala
*Boneless Chicken Breast with Fresh
Mushrooms, Shallots, and Marsala*
\$45

Buffet Dinner

SALADS CHOOSE TWO

Young Spinach & Arugula Salad

with Apples, Gorgonzola, Shaved Fennel, Cherry Tomatoes, Candied Walnuts, Cranberry Vinaigrette

The Clubhouse Salad

with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, White Balsamic Vinaigrette

Classic Caesar

with Crisp Romaine Lettuce, White Anchovies, Brioche Croutons, Shaved Parmesan

Fresh Tomato Caprese Salad

With Slices of Tomato, Fresh Mozzarella, Torn Basil, Balsamic Vinaigrette



VEGETABLES CHOOSE ONE

- Roasted Tri-Color Cauliflower
- Lemon Marinated Asparagus with Garlic & Shallots
- Glazed Baby Carrots
- Roasted Vegetable Medley
- Grilled Broccoli with Preserved Lemon & Chili Flakes

STARCHES CHOOSE ONE

- Garlic Chive Infused Mashed Potato
- Roasted Fingerling Potatoes
- Wild Rice Pilaf
- Roasted Red Bliss Potatoes
- Truffle Au Gratin Potatoes

Buffet Dinner

Two Entrée Buffet \$55
Three Entrée Buffet \$65
Four Entrée Buffet \$75

All Dinner Buffets are Served with Artisan Rolls & Creamery Butter



Coffee (Regular & Decaf), Hot Tea Selection & Iced Tea are Included

MAIN COURSE

Roasted Breast of Chicken *Boneless Chicken Breast with Lemon & Fresh Herbs*

Garlic Basil Chicken Breast *Boneless Chicken Breast with Tomato Caper Ragu*

Chicken Marsala *Boneless Chicken Breast with Fresh Mushrooms, Shallots & Marsala*

Grilled Salmon *with Roasted Heirloom Tomatoes*

Pork Loin Medallions *with Brandy Fired Apples*

Pork Porchetta *with Stone Ground Mustard Glaze*

Cheese Tortellini *Cheese Tortellini, Fresh Mozzarella, Vegetable Sauté, Truffle Oil, Alfredo Sauce*

Braised Tri-Tip *with House Made Chipotle BBQ Sauce*

Miso Glazed Black Cod *(This Choice is an Additional \$3 Per Person)*

Beef Tenderloin Tournedos *with Roasted Garlic & Tomato Basil Relish
(This Choice is an Additional \$3 Per Person)*

Children's Menu



CHILD'S BUFFET

Half Price of the Adult Buffet

PLATED OPTION

\$20 Per Child

For Children Four through 11

Entrées

Choose One (1)
Macaroni & Cheese
Chicken Fingers
Grilled Chicken

Sides

Choose Two (2)
French Fries
Carrot Sticks
Pasta with marinara or butter
Broccoli
Fresh Fruit

Dessert

Chocolate Chip Cookie



Carving Stations

Smoked Country Ham <i>with Honey Mustard & Pineapple Chutney</i>	\$10 per person
Pork Porchetta <i>with Fruit Mustard, Apricot Relish, & Whole Grain Dijon</i>	\$10 per person
Slow Roasted Turkey <i>with Cranberry Chutney & Natural Gravy</i>	\$10 per person
Beef Wellington	\$15 per person
Peppered Crusted Sirloin of Beef	\$18 per person
USDA Choice Cut Sirloin	\$18 per person
Prime Rib of Beef <i>with Roasted Onion Au Jus</i>	\$20 per person

All Carving Stations require a \$150 Chef Attendant Fee

Action Stations

\$25 PER PERSON

South of The Border Station

Custom Built Fajitas & Tacos with Warm Tortillas
Choice of Two (2) Meats
Marinated Strips of Chicken - Beef - Shrimp - Seasoned Ground Beef
Sautéed Sweet Bell Peppers & Onions / Shredded Cheddar & Monterey Jack Cheeses / Fresh Guacamole / Sour Cream / Sliced Jalapeños / Shredded Lettuce / Diced Tomatoes / Onions / House Made Salsa

Gourmet Pasta Station

Freshly Cooked Pastas
Pink Seafood Cream / Four Cheese / Roasted Tomato Basil Sauces / Shrimp / Grilled Chicken / Seasonal Vegetables / Fresh Garlic / Shredded Cheese

\$25 PER PERSON

Wood Fire Pizza Oven Station

- Margherita
- Prosciutto, Arugula, Fresh Tomato, Balsamic Reduction & Parmesan
- Pepperoni, Fennel Sausage, Mushroom & Mozzarella

\$18 PER PERSON

Sweet Tooth



Fresh Baked Cookies

\$20 Per Dozen

(One Selection Per Dozen)

Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin, Snickerdoodle, Pumpkin, Gingerbread

Assorted Desserts

\$6 Each

Home Style Carrot Cake

with Cream Cheese, Walnuts, Rum Butter Sauce

Chocolate Fudge Cake

with Strawberry Drizzle

New York Style Cheesecake

with Oreo Cookie Crumbles and Chocolate Curls

Tiramisu

with Lady Fingers, Espresso, Brandy, Mascarpone

Strawberry Shortcake

with Sweet Sliced Strawberries and Crème Fraîche

Lemon Meringue Tart

Chocolate-Hazelnut Torte

Peppermint Crème Anglaise

Apple Tart Tatin

Salted Caramel Ice Cream

Cupcake Tower

\$6 Per Person

Sundae Bar

\$10 Per Person

Vanilla, Chocolate, & Strawberry Ice Cream

Hot Fudge, Caramel, & Chocolate Sauces

Assortment of Toppings

S'mores Station

\$7 Per Person

With Chocolate Bars and Marshmallows

Mini Sweets Station

\$15 Per Person

Customized Desserts; Mini Cheesecakes, Petit Fours, Mini Éclairs, Mini Tarts, Mini Mousses, Mini Pies & More

Viennese Station

\$30 Per Person

Assorted Miniature Pastries, Petit Fours, Brownies, Assorted Cookies, Chocolate Covered Strawberries, Assorted Cakes
Minimum of 25 guests



Late Night Bites

Quesadilla Station

Mini Quesadillas, Cheese and Chicken and Cheese
with Sour Cream, Salsa, and Guacamole
\$8 Per Person

Soft Pretzels

Plain, Salted, Cinnamon, with Warm Cheddar Cheese and Cream Cheese Frosting
\$7 Per Person

Churros

\$5 Per Person

Milk & Cookies

Shots of Ice Cold Milk and Warm House Made
Chocolate Chip Cookies
\$3 Per Person

Chips & Guac

Tortilla Chips, Guacamole, Salsa
\$6 Per Person

French Fry Bar

Shoe String Fries, Steak Fries, & Sweet Potato Fries
with Chili, Cheese, Onion, Jalapenos, Ranch, Mustard, & Ketchup
\$6 Per Person

Popcorn Bar

Assortment of Flavored Popcorn
\$5 Per Person

Gourmet Mac & Cheese Bar

Homemade Mac & Cheeses Created by the Chef
\$8 Per Person

Grilled Cheese Dippers

With Tomato Soup
\$7 Per Person



Embellishments

Marquee Lights

\$175 Each (5 foot)

\$120 Each (3 foot)

Additional Ceremony

Chairs

\$5 Each



Fireworks

Starting at \$5,000

Custom Candy Buffet

Starting at \$600

Chocolate Fountain

Starting at \$600



Ballroom Up lighting

\$50 Per Wireless Led
Light

Linen Upgrades

\$2 to \$15 Each

Gold/Silver Chargers

\$2.50 Each

Glass Chargers

\$5 Each

Stage

\$200



Fire pit

\$75

Umbrella Heater

\$100 Each

DJ Services (4.5 Hours)

\$1000

Bose Sound System

\$150

Projector and 6 ft

Screen

\$200

60" TV

\$350

MAKE IT ALL-INCLUSIVE

DJ for 4.5 Hours

Traditional Wedding Cake

Floral for Arch and the Aisle

Live Music for the Ceremony

Champagne Toast during Reception

ADDITIONAL
\$3000.00

Polices

DEPOSIT The Club requires a deposit based on the size of the event in order to secure the date of the function & the room at the time of booking. A second deposit in the amount of 50% of the estimated charges is due no less than 60 days prior to the event date. Final payment for the total estimated charges is 10 business days prior to the event. If your final payment is not received on time, LVCC reserves the right to cancel your event.

GUEST GUARANTEE A menu and guaranteed number of guests is required by noon, 10 business days prior to event date. This guarantee represents your billing minimum and will not be subject to reduction. If a guarantee is not received; then the original count on the Letter of Agreement or actual number of guests, whichever is greater, will be charged. The prices listed are subject to proportionate increases to meet increased cost of supplies or operations for functions reserved more than 90 days in advance.

CANCELLATION In the event the Client for any reason cancels the function, The Club will retain the non-refundable deposit(s). In the event the client cancels the function less than 30 days prior to the event's occurrence, the undersigned will be responsible for 100% of the total event revenue. Notice of Cancellation must be in writing.

BRIDAL & GROOMSMEN SUITES These rooms may be used for up to two (2) hours prior to a ceremony. Being a Members Club, we ask that the bridal party keep the areas tidy and respectful of the noise levels.

ALCOHOL POLICY State laws prohibit any type of alcohol to be brought in from the outside. No food or beverages of any kind will be permitted to be brought in by any guests, corkage and service fees will apply. If the bridal party decides to get ready here at the venue, we do not allow outside liquor or food during this time. The Club will have staff available to take food and beverage requests. All food and beverage must be consumed on the premises and may not be taken "to-go".

OVERTIME CHARGES Ceremony and Wedding receptions are based on a 4.5 hour period. Receptions only are based on a 4 hour period. Additional time may be added at the rate of \$500 per hour and will be billed at the conclusion of the event. Any minutes into the next hour will be billed as the whole hour.

DRESS CODE The club's dress code does not allow tank tops, cut-off shorts or tee shirts in the Clubhouse.

WEATHER The decision to move an outdoor function to an inside location due to inclement weather will be made (4) hours prior to the start time of the event. LVCC reserves the right to make the final decision.

PHOTOS LVCC assumes all rights to photos taken on property for use in internal and external marketing campaigns.

WEDDING COORDINATOR The Catering Department at LVCC is not responsible for overall Wedding Coordination/Planning, as it is the client's responsibility. The responsibilities of the Director of Catering are to act as your primary club contact during the planning process of your wedding to answer questions and provide suggestions. We are happy to recommend professional wedding planners if you are interested in wedding planning and coordination.

VENUE FEE The Club charges a site fee for ceremony/ reception or reception only. There is a minimum revenue requirement for wedding events as outlined in your contract process. Off-peak months may have reduced revenue requirements. Wedding revenue includes site fee and food and beverage purchases but does not include tax/service fee. Peak dates include but are not limited to March, April, May, June, September and October.

PERSONAL BELONGINGS LVCC not be held responsible for any personal belongings or to monitor any gifts/cards and décor items during the wedding. Personal items and décor are to be picked up after the conclusion of the event.

DAMAGES The customer is responsible for and shall reimburse the club for any damage, loss or liability incurred to the club by any of the customer's guests or organizations contracted by the customer to provide any services or goods before, during and after the function.



...Special Thanks...

Jodi Anne

<http://j-annephotography.com/>

Stephen Salazar

<https://stephensalazar.com/>

PHOTOGRAPHERS

