

red rock
COUNTRY CLUB
weddings



Ceremony and reception DETAILS

CEREMONY AND RECEPTION INCLUSIONS

\$5300.

- ◇ Sparkling Wine Welcome for all guests
- ◇ Red Rock Country Club Wedding Lawn and wrought iron arch
- ◇ Set up of Upgraded Ceremony Chairs
- ◇ Use of Ladies and Men's Lounge Three-Hours Prior to Ceremony Start Time
- ◇ Wedding Reception Space outfitted in round tables
- ◇ Gift/Guest Book, Wedding Cake, Head/Sweetheart, Favor Tables
- ◇ Glassware, Flatware, and China
- ◇ Two Toned Fanfare Chameleon Reception Chairs with Ivory, Black, Blush, Dusty Rose, Taupe, or Gold Covers
- ◇ Wedding Linens in Upgraded Fabric Selection
- ◇ Tiered Wedding Cake from Las Vegas Custom Cakes
- ◇ Valet Parking
- ◇ LED Uplighting around reception space
- ◇ 200 feet of Bistro Lighting over dance floor space
- ◇ Ivory Chiffon Drape dividing cocktail and reception space
- ◇ Wood Parquet Dance Floor
- ◇ Photo Booth with Attendant, Props, and Memory Book by Shutter Booth

DJ Services can be added for additional \$595.00

Couples who are getting married off property may reduce the fee by \$500.00.





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Merrill

PACKAGES

Dahlia

BUFFET DINNER AND HOSTED BAR OFFERING

\$163.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch and Green Goddess Dressings | Hummus
- Three Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALADS *(Both salads are on buffet)*

CAESAR | Caesar Salad, Toasted Croutons, and Parmesan Cheese

RED ROCK CAPRESE | Heirloom Cherry Tomatoes, Bocconcini, Basil, and Balsamic Drizzle

ENTREES *(Includes all three)*

GRILLED FRENCH BREAST OF CHICKEN | Au Poivre

GRILLED ATLANTIC SALMON | Lemon Dill Butter Sauce

CHEF ATTENDED CARVING STATION OF PRIME RIB | Au Jus and Horseradish

ACCOMPANIMENTS

Vegetable Medley | Yukon Gold Smashed White Cheddar Potatoes

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular and Decaffeinated Coffee

BAR DETAILS

Five Hour Premium Brand Bar

Tito's, Stolichnaya, Tanqueray, Beefeaters, Malibu, Capt. Morgan's, Bacardi, Patron, Jack Daniels, Maker's Mark, Jameson, Johnnie Walker Black and Red, Rodney Strong Sonoma Label Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet, Premium and Domestic Bottled Beers, Pepsi Brand Soft Drinks, and Juice Mixers

**Vegan and Vegetarian Entrees are available based on dietary needs and season.*



Garden Rose

PLATED DINNER AND HOSTED BAR OFFERING

\$168.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch and Green Goddess Dressings | Hummus
- Two Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALAD COURSE

ROQUEFORT PEAR SALAD | Mixed Organic Greens, Pecans, Roquefort, Pears, Avocado, Honey Dijon Dressing

ENTREES *(Final guest selections required 7-days prior to event)*

HERB ROASTED CHICKEN BREAST and GRILLED SHRIMP | Scampi Cream Sauce
BLACK PEPPERED SEARED NEW YORK STRIPLOIN | Bordelaise

ACCOMPANIMENTS

Broccolini | Chive Infused Mashed Potatoes

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular and Decaffeinated Coffee

BAR DETAILS

Five Hour Premium Brand Bar

Tito's, Stolichnaya, Tanqueray, Beefeaters, Malibu, Capt. Morgan's, Bacardi, Patron, Jack Daniels, Maker's Mark, Jameson, Johnnie Walker Black and Red, Rodney Strong Sonoma Label Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet, Premium and Domestic Bottled Beers, Pepsi Brand Soft Drinks, and Juice Mixers

**Vegan and Vegetarian Entrees are available based on dietary needs and season.*



Ranunculus

PLATED DINNER AND HOSTED BAR OFFERING

\$183.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch and Green Goddess Dressings | Hummus
- Four Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALAD COURSE

BABY WEDGE SALAD | Petite Iceberg Wedge, Chopped Bacon, Bleu Cheese Crumbles, Heirloom Tomatoes, Balsamic Drizzle, and Green Onions

DUET ENTREES

FILET MIGNON WITH HALIBUT | Petite 6 oz. Filet Mignon with 6 oz. Halibut Fillet
Garlic Beurre Blanc

ACCOMPANIMENTS

Sautéed Blue Lake Green Beans | Smashed Au Gratin Potatoes

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular and Decaffeinated Coffee

BAR DETAILS

Five Hour Premium Brand Bar

Tito's, Stolichnaya, Tanqueray, Beefeaters, Malibu, Capt. Morgan's, Bacardi, Patron, Jack Daniels, Maker's Mark, Jameson, Johnnie Walker Black and Red, Rodney Strong Sonoma Label Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet, Premium and Domestic Bottled Beers, Pepsi Brand Soft Drinks, and Juice Mixers

**Vegan and Vegetarian Entrees are available based on dietary needs and season.*



Maria

TAYLOR • JOSEPH
November 10, 2018

ONEY BLOSSOM SALAD
ode Farms Meyer lemons, Greens,
Mediterranean Olives, Peas,
Cucumbers, Feta Cheese,
Pistachios, and Blossom
and Dressing

GRILLED FRENCH
CREAM CHICKEN
with Tomato, Basil, and Garlic

BLACK PEPPER SEARED
NEW YORK STRIPLOIN
with Demi-Glace

LE MILA
Lemon Caper Beans

ACCOMPANIMENT
Garlic Mashed Potatoes
Fresh Vegetable and Green Bean Merguez





PLATED DINNER AND HOSTED BAR OFFERING

\$211.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch and Green Goddess Dressings | Hummus
- Assorted Sushi Station | Wasabi and Ginger
- Four Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALAD COURSE

HONEY BLOSSOM SALAD | Cascade Farms Mesculin Mix, Pistachios, Gorgonzola Crumbles, Heirloom Tomatoes, English Cucumbers, and Honey Blossom Vinaigrette

DUET ENTRÉES

FILET MIGNON WITH HALF-POUND LOBSTER TAIL | Garlic Beurre Blanc

ACCOMPANIMENTS

Roasted Asparagus | Parmesan Chive Risotto

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular and Decaffeinated Coffee

BAR DETAILS

Five Hour Super Premium Brand Bar
Ketel One, Tanqueray 10, Bombay Sapphire, Beefeaters, Malibu, Crown Royal, Bulleit, Patron, Glenlivet 12 year, Capt. Morgan's, Myer's Johnnie Walker Black and Red, Rodney Strong Chalk Hill Chardonnay and Knight's Valley Cabernet, Rodney Strong Sonoma Label Pinot Noir, and Cabernet, Premium and Domestic Bottled Beers, Pepsi Brand Soft Drinks, and Juice Mixers

**Vegan and Vegetarian Entrees are available based on dietary needs and season.*

Cocktail Hour

HORS D'OEUVRES

White Cheddar Polenta Cake

Grilled Italian Sausage | Warm Tomato Chutney

Chicken Scaloppini

Prosciutto, Parmesan Risotto | Sage and Black Pepper Cream

Porcini Mushroom Ravioli

Sweet Basil Asiago Cream

Parmesan Risotto Arancini

Shaved Manchego | Sweet Pepper Coulis

Vegetable and Curried Potato Samosa

Cilantro Sauce

Bocconcini Mozzarella and Heirloom Cherry Tomato

Spedini

Cracked Black Pepper | Basil Oil

Endive Spear with Candy Stripped Beets and Goat Cheese

Grilled Pita Crostini

Roasted Garlic Hummus | Tabbouleh | Feta

Fig Tapenade Batard Crostini

House Made Boursin

Tamale Bite

Pulled Chicken | Charred Corn | Cotija | Salsa Verde

Filet Mignon and Tiger Shrimp Skewer

Garlic Beurre Blanc

Brazilian Sliced Steak

Chimichurri | Crispy Herb Potato Fritte

Spicy Ahi Lollipop

Sriracha Aioli

Pan Seared Diver Scallop

Lemon Brown Butter Sauce

Jumbo Shrimp Parfait

Horseradish Chile Sauce

Lump Crab and Shrimp Salad

Crisp Greens | Fennel | Seasonal Vegetables

Petite Maryland Blue Lump Crab Cake

Caper Mustard Remoulade

Ahi Tostada

Seaweed Salad | Black Beans | Chile Oil

Bacon Wrapped Barbeque Shrimp

Chipotle Sauce | White Cheddar Grits

ADDITIONAL HORS D'OEUVRES

\$8++ per person, per selection



Wedding Cake

FLAVORS

WEDDING CAKE IS
CONTRACTED WITH
OUTSIDE BAKERY

*Las Vegas
Custom Cakes*

CAKE FLAVORS

White | Yellow | Lemon
Classic Chocolate | Chocolate Strawberry Swirl
Red Velvet | Spice Cake
Marble
Strawberry
Almond | Coconut
Carrot Cake | Pumpkin
Confetti
Tres Leches
Vanilla Strawberry Swirl

ICING

White Butter Cream
Chocolate Butter Cream
Italian Meringue Butter Cream
Ganache | Regular or Whipped
Cream Cheese
Whipped Cream
Fondant

MOUSSE FILLINGS

Chocolate | White Chocolate | Traditional Cream
Cheese
Spiced Cream Cheese | Lemon Cream Cheese
Peanut Butter | Cookies and Cream
Dulce de Leche
Caramel | Salted Caramel
Cherry | Lemon | Blueberry | Raspberry |
Strawberry | Taro | Mango
Coconut | Praline | Tiramisu

INCLUDED CAKE FINISHES

Stucco | Ribbon | Textured Butter Cream |
Smooth Fondant

Enhance it!

Exotic Flavors | Fresh Fruit Filling | Lace Patterns | Sugar Flowers | Specialty Cake Flavors

Contract and pay directly with bakery



Before I Do

LOUNGE SNACKS

LADIES LOUNGE SNACKS

Tiered Presentation of Your Choice of Four Items
15. ++ per person

Artisan Cheese Display | Crackers

Fresh Fruit Display |

Assorted Tea Sandwiches | Turkey, Tuna/ Egg
Salad, and Ham

Freshly Baked Cookies

Farm Fresh Crudité | Ranch Dressing

Petite Muffins and Pastries

Hummus | Warmed Pita Bread

MEN'S LOUNGE SNACKS

Platter Style featuring the following items
15. ++ per person

Cheese Quesadillas | Sour Cream and House
made Salsa

Deli Sandwiches | Assorted Varieties with Turkey
and Ham

Chicken Wings | Buffalo Sauce and Ranch
Dressing

BEVERAGES

Assorted Sodas and Bottled Water
8++ per person

Bucket of Beers | Assorted Domestic and
Premium Beers
6. ++ per beer

Champagne and Mimosas |
House Champagne and Orange Juice
28++ per bottle

Late Night

EMBELLISHMENTS

CINNAMON ROLLS | Cream Cheese Frosting

MAC & CHEESE | Aged White Cheddar and
Truffle Oil

PIZZA DISPLAYS | Cheese, Pepperoni, and
Supreme

CHICKEN WINGS | Buffalo Sauce and Ranch
Dressing

FRESHLY BAKED COOKIES | Milk

BAVARIAN SOFT PRETZELS | Mustard and
Cheese Sauce

PER SELECTION

15.++ per person

Based on One Hour
Service |

To Go Containers offered

Wedding

ENHANCEMENTS

CHILDREN'S MEALS

FRUIT CUP | Seasonal Fruits, Melons,
and Berries

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**CHICKEN FINGERS** | Ketchup and  
Ranch Dressing

with

**MAC & CHEESE** | Cheddar and  
American Cheese

and

### FRESHLY BAKED COOKIE

Includes Milk, Juice, or Soda

\$28++ per child (Ages 4-12 years)

### VENDOR MEALS

**For Vendors working your wedding  
reception**

Depending on your dinner style,  
we will follow the same style for your  
contracted vendors.

Buffet style dinners will allow vendors  
to go through the buffet after  
wedding guests.

Plated dinners will be served plated  
style with chicken entrée, wedding  
menu starch and vegetable.

Non-alcoholic beverages are  
included.

We will not serve any vendor alcohol.

\$32++ per Vendor Meal

(DJ, Wedding Planners, Photographer, Videographer,  
Photo Booth Attendant)



# Wedding POLICIES

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## **Payment Information**

The initial deposit is \$3000.00 and applies to the total of the function. There are certain payment dates that will be given to our Couples on a separate sheet that outlines our payment milestones: 50% deposit will be required 120-days before wedding date and final count and payment is due 14-days prior to wedding date.

Final Guarantees of guests and final payment are required 14-days before event date. This guarantee represents your billing minimum and is not subject to reduction. If guarantee is not received, the original guest count or actual number of guests, whichever is greater, will be charged.

## **Sales Tax and Service Charge**

All food and beverage pricing are subject to prevailing sales tax and 22% service charge. The Ceremony and Reception Fee is not subject to tax or service charge.

## **Member Only Areas**

Red Rock Country Club is a Private Member Country Club with areas of the Club reserved for Members only including the Oasis Grill Restaurant and Palmer Lounge Bar Area, Lockers Rooms, Restrooms, and surrounding areas of clubhouse and golf course.

We are unable to serve Non-Members at Palmer Lounge Bar, as our club operates on Member Charge Accounts. Please make sure wedding party and guests are informed. We will have a bar set for your event for your guests. Also, please inform guests that as a country club, we enforce a business casual dress code.

Lounges will be accessible to our Members, as we want to ensure our Membership privileges are not infringed. We ask that you're mindful of the area and ensure items are placed in lockers assigned and locker rooms are kept tidy and organized. As we are a functioning Country Club and open to our Members before and during your wedding, unless specifically contracted otherwise.

Please refrain taking any photos on our putting green area and ensure your photographer is notified, as heels will aerate the greens causing damage.

## **Menus/Food and Beverage Details**

To best accommodate your wedding party, all food and beverage must be pre-ordered through Catering Office for your event(s) including the Men's and Ladies Lounge areas during dressing. To make certain you are ready for your big day and our kitchen is prepared, we are unable to "cocktail" drinks or present lunch menus to the wedding party. To preserve the Private Club atmosphere, we cannot serve non-Members through the Members Only Restaurant or Bar Areas. All menus need to be received 30-days prior to your wedding date and finalized 14-days prior to wedding date or will be subject to availability.

For pre-determined choices of entrees, Red Rock Country Club requires all entrée counts 14-days prior to your wedding date; a detailed guest count per table with entrée selection, and client provided place cards with entrée designations, so our Banquet Service Department is equipped to provide seamless service. We offer a vegetarian/vegan entrée upon request. We do not offer tableside choice of entrees. A 3% allowance in food preparation over the guaranteed number will be given on all events. We do not allow outside food or beverage and must be the sole provider of all food and beverage. We do not allow any food, other than wedding cake, to be taken home at the end of any event to ensure compliance with Nevada State Health and Safety Food Handling Safety Regulations.

Certain menu items, market value does take precedent of our stated pricing. If the price increase is outside of your budget, we will be happy to create a custom entrée to work within your budget.

# Wedding

## POLICIES

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### **Tasting Information**

Entrée 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 salads, accompaniments, and entrée(s), and up to six of the tray passed hors d'oeuvres. This sampling is designed to share, and we will accommodate up to four persons. We conduct tastings based on availability with the club schedule of events. Wedding cake tastings are done at the bakery. Once you are contracted, you will contact the bakery directly to schedule tasting and design of wedding cake.

### **Food and Beverage Minimum**

This is the minimum dollar amount required to be spent to reserve function space. This amount includes food and beverage only (not venue ceremony and/or reception fee) and does not decrease if the expected attendance is not reached. The minimum depends on time, date, and season of function and is subject to sales tax and service charge. The clubhouse will be not exclusively reserved for your wedding unless stated on letter of agreement and minimum is achieved.

### **Wedding Coordination/Planning**

The Director of Catering for Red Rock Country Club 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 months leading up to your wedding to answer questions and provide suggestions for club related details; recommend our preferred vendors such as florists, music/entertainment, photography, ceremony officiants, wedding planners, and other needs; assist with menu selections; detail the Banquet Event Order with event specifics and to ensure vision is communicated to Red Rock Country Club 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; and oversee ceremony procession. Our Director of Catering will turnover event management to the DJ and Banquet Manager when the couple is completed with their ceremony.

Wedding Planners are an invaluable asset to your wedding working with the Director of Catering. As each event is different and requires special attention, we recommend hiring a wedding planner/coordinator. The wedding planner will assist with etiquette and protocol for invitations, family matters, ceremony, and reception details and work with you to organize all the different parts of the wedding day as well as be your liaison on the day of the wedding. They will arrange ceremony programs, place cards, favors, and other personal items while working with our DJ and Banquet Staff during the cueing of music, grand entrance, cake cutting, first dance, etc. Lastly, they will collect all personal items at the end of the reception and be there to hold your hand throughout the months leading to your wedding day and until the last guest departs. Please see our recommended vendor list for wedding planners to help with your day!

Please note we require there is a person designated to collect and remove all décor and personal items the evening of the wedding. If items are left, they are subject to being discarded, as we have a lack of storage. At no time is Red Rock Country Club or its employees responsible or liable for any missing, damaged, broken, or storage of client/guest belongings.

### **Process**

Once a couple has contracted Red Rock Country Club for their wedding, we will issue our planning forms for details that will be used to create and update the Banquet Event Order (BEO) containing all the wedding/event details for our staff. The BEO will be updated as vendors are reserved, guest counts are fine-tuned, linens are selected, and other pertinent details are discussed.

### **COVID-19**

The club will follow all State Directives and reopening guidelines including, but not limited to number of people seated per table, mask mandates, and social distancing. Please inform any of state guests of mask requirements.

### **Cancellations**

If, for any reason, the client cancels the event, Red Rock Country Club will retain original deposit. If the event is cancelled within 120-days, the client will owe Red Rock Country Club 50% of the estimated charges; 90-days within event, 75% of the estimated charges, and within 45-days, and 100% of the estimated charges.



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**SOCIAL MEDIA**

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@lasvegasweddingvenue

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**Photo Credit:**

C Ward Photography  
Jamie Y Photography, Kristen Kay Photography,  
Lianna Marie Photography  
Moxie Studio, Courtney Pecorino, Combs Creative

**Floral Credit:**

City Blossoms, Layers of Lovely, and Lorea Blooms