



# THE LAS VEGAS COUNTRY CLUB

# Weddings

BAILY KEITH

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# Ceremony & Reception

Package prices are based off a total of 150 guests



## CEREMONY

Location Choice of...  
 Presidential Garden • Seats 350  
 Grand Terrace • Seats 600  
 Rotunda Ballroom • Seats 100

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

## RECEPTION

Location Choice of...  
 Grand Terrace • Seats 600  
 Rotunda Ballroom • Seats 100  
 Grand Dining Room • Seats 230

Four (4) hours of facility Rental  
 Full Length Table Cloths & Napkins  
 Cocktail, Dinner, and Additional Tables  
 Complimentary Votives on the Tables  
 All Staff & Servers  
 Upgraded Gold Chameleon Chairs  
 (150 included, \$13 each additional chair)  
 China, Glassware, Silverware  
 Dance floor 18' by 18'  
 Bistro Lighting (Terrace Location Only)  
 Chandelier over the Dance Floor (Terrace Location Only)

## RECEPTION ONLY

**SATURDAYS & HOLIDAYS..... \$3500.00**  
 +\$12,000 F&B Minimum\*  
**SUNDAYS THRU FRIDAYS..... \$3000.00**  
 +\$10,000 F&B Minimum\*

## CEREMONY & RECEPTION

**SATURDAYS & HOLIDAYS..... \$4500.00**  
 +\$12,000 F&B Minimum\*  
**SUNDAYS THRU FRIDAYS..... \$4000.00**  
 +\$10,000 F&B Minimum\*

\* The Las Vegas Country Club does instate Food & Beverage Minimums in relation to the week.

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

# 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

\*Includes Champagne Toasting Service



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

CASH BAR PRICES

Consumption bar minimum is \$1000 plus \$250 bartender fee  
Please note that The Las Vegas Country Club maintains a NO SHOT policy.

### Well/Call, Premium, and Ultra Premium Packages Include Beer, Wine, and Soft Drinks

- WELL/CALL** - Smirnoff / Barton's / Cruzan / Sauza Silver & Gold / Jim Beam/ House of Stuart / Christian Bros. / Baileys
- PREMIUM** - Titos, Smirnoff / Beefeater / Bacardi, Captain Morgan, Malibu / Volcan Blanco/ Seagram's VO, Seagram's 7, Canadian Club / Jameson / Dewar's White Label / Jack Daniel's / Christian Bros, Baileys, Kahlua
- ULTRA PREMIUM** - Grey Goose, Titos / Bombay Sapphire / Captain Morgan, Malibu, Bacardi, Meyers' Rum / Patron Anejo—Repesado—Silver / Jameson, Tullamore Dew / Maker's Mark, Jack Daniel's / Crown Royal, Seagram's 7, Seagram's VO / Johnny Walker Black / Cointreau, Grand Marnier, Christian Bros, Baileys, Kahlua
- BEERS/WINE** — Budweiser, Bud Light, Coors Light, Corona, Heineken, J.Loehr Wines (Chardonnay, Merlot, Cabernet) Benvolio Pinot Grigio, Beringer White Zinfandel, J. Roget Champagne

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# Her d'oeuvres

## TRAY PASSED

**\$8 PER PERSON**

**CHOOSE TWO**

**HEIRLOOM TOMATO BRUSCHETTE**

*with Whipped Mozzarella and Barrel Aged Balsamic*

**ELOTE CORN DIP**

*with Tajin Tortilla Chip*

**VEGETABLE SPRING ROLLS**

*with Sweet Chili Sauce*

**BACON WRAPPED DATES**

*with Bleu Cheese Mousse*

**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*

**PHILLY CHEESESTEAK WONTONS**

**BLT SLIDERS**

*with Caramelized Bacon Jam*

**CHIPOTLE CHICKEN EMPANADAS**

*with Cilantro Lime Cream*

**\$12 PER PERSON**

**CHOOSE TWO**

**SHRIMP CEVICHE**

*with Avocado Mousse*

**SMOKED SALMON CROSTINI**

*with Dill Cream Cheese*

**BACON WRAPPED SCALLOPS**

*with Tomato Jam*

**SHORT RIB SOPE**

*With Cotija Cheese & Salsa Verde*

**STEAK TAR-TAR CROSTINI**

*with Truffle Aioli*

**CHILLED JUMBO SHRIMP COCKTAIL**

*with House made Cocktail Sauce*

# Hot d'oeuvres

## STATIONARY DISPLAY



### **GARDEN CRUDITES**

\$8 Per Person

*Seasonal Vegetables with Triple Herb Cream Dip*

### **SEASON FRESH FRUIT**

\$8 Per Person

*Selection of Seasonal Fruits & Berries*

### **BRUSCHETA BAR**

\$10 Per Person

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

### **SLIDER STATION**

\$12 Per Person

*Pulled Poke, Chicken, Angus Beef*

### **DOMESTIC & IMPORTED CHARCUTERIE**

\$14 Per Person

*With Artisan Crackers, Sliced Baguettes, Lavash, Assorted Meats and Cheeses*

### **POTATO BAR**

\$14 Per Person

*Yukon Gold Mashed, Crumbled Bacon, Green Onions, Cheddar Cheese, Sour Cream*

### **SUSHI & SASHIMI DISPLAY**

\$30 Per Person

*Tuna, Shrimp, Salmon, Yellowtail, California Rolls*

### **SEAFOOD ON ICE DISPLAY**

\$39 Per Person

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

# 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 Cherry Tomatoes

## 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

### 8 OZ FILET MIGNON

*with Red Wine Demi Sauce*

\$68

### 8 OZ NEW YORK

*with Herbed Compound Butter*

\$64

## SURF N' TURF

### 8 OZ FILET & LOBSTER

*with Butter Poached Lobster Tails, Demi Glaze*

\$80

## PORK

### PORK TENDERLOIN

*with Date & Apple Relish*

\$45

### PORK LOIN MEDALLIONS

*with Bourbon Mustard Glaze*

\$45

## SEAFOOD

### GRILLED SALMON

*with Pineapple Relish*

\$52

### SALMON FILET

*with Lemon Caper Cream Sauce*

\$52

### SEASONAL WHITE FISH

*Halibut, Sea Bass, or Mahi Mahi*

\$58

## VEGETARIAN

### CHEESE TORTELLINI

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

\$35

### PORTOBELLO STACK (VEGAN)

*Large Portobello Mushrooms, Roasted Red Peppers, Basil, Served Over Quinoa*

*with Balsamic Drizzle*

\$35

## CHICKEN

### CHICKEN ANGELO

*Boneless Chicken Breast with 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

### 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 Cherry Tomatoes

## 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** *Chicken Breast with Lemon & Fresh Herbs*

**PAN SEARED CHICKEN BREAST** *Chicken Breast with Sage Demi Sauce*

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

**GRILLED SALMON** *with Roasted Heirloom Tomatoes*

**ROASTED PORK LOIN** *with Brandy Fired Apples*

**CHEESE TORTELLINI** *with Roasted Cherry Tomatoes, Broccoli, Shaved Parmesan, Alfredo Sauce*

**BRAISED TRI-TIP** *with House Made Chipotle BBQ Sauce*

**GRILLED FLAT IRON** *with Cilantro Chimmichurri (This Choice is an Additional \$3 Per Person)*

**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)*

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09.18.2019

# Children's Menu



## CHILD'S BUFFET

Half Price of the Adult Buffet

## PLATED OPTION

**\$20 Per Child**

For Children 4 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

<b>SMOKED COUNTRY HAM</b> <i>with Honey Mustard &amp; Pineapple Chutney</i>	\$10 per person
<b>PORK PORCHETTA</b> <i>with Fruit Mustard, Apricot Relish, &amp; Whole Grain Dijon</i>	\$10 per person
<b>SLOW ROASTED TURKEY</b> <i>with Cranberry Chutney &amp; Natural Gravy</i>	\$12 per person
<b>BEEF WELLINGTON</b> <i>with Demi Glace</i>	\$18 per person
<b>BLACK ANGUS TENDERLOIN</b> <i>with Brand Peppercorn, Demi Glace, Bordelaise Sauce</i>	\$18 per person
<b>PRIME RIB OF BEEF</b> <i>with Roasted Onion Au Jus</i>	\$20 per person

\*All Carving Stations require a \$250 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*

Godiva Chocolate Cheesecake

*with White Chocolate Sauce*

Brown Butter Cake

*with Strawberries & Whipped Cream*

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  
& Graham Crackers

## Mini Sweets Station

\$15 Per Person

Customized Desserts; Mini Cheesecakes, Cupcakes, Creampuffs, Brownies, Binguets

## Wedding Cake

\$6 Per Person

Choose from a wide array of flavors and designs  
Includes Cake Cutting

Personalized Wedding Cake provide by  
Las Vegas Custom Cakes  
\*Upgrades not included



# 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  
\$4 Per Person

## Chips & Guac

Tortilla Chips, Guacamole, Salsa  
\$6 Per Person

## French Fry Bar

Shoe String & Sweet Potato Fries with Chili, Cheese, Onion, Ranch, Mustard & Ketchup  
\$8 Per Person

## Popcorn Bar

Assortment of Flavored Popcorn  
\$5 Per Person

## Gourmet Mac & Cheese Bar

Homemade Mac & Cheeses  
\$8 Per Person

## Grilled Cheese Dippers

With Tomato Soup  
\$7 Per Person



# Embellishments

## 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

*\$5000.00*



### **Marquee Lights**

\$150 Each (3 foot)

### **Ballroom Up lighting**

\$50 Per Wireless Led Light

### **Linen Upgrades**

\$2 to \$15 Each

### **Gold/Silver Chargers**

\$2.50 Each

### **Gold/Silver Glass Chargers**

\$5 Each

### **Stage**

\$200

### **Fire pit**

\$75

### **Umbrella Heater**

\$100 Each

### **Sparkler Entrance/ Exit**

\$3 per Person

### **Fireworks**

Starting at \$5,000

### **DJ Services (4.5 Hours)**

\$1200

### **Projector and 6 ft Screen**

\$200

### **60" TV**

\$150

### **Custom Candy Buffet**

Starting at \$600

### **Chocolate Fountain**

Starting at \$600

# 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 due 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, 14 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 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 function, the Club will retain the Nonrefundable Deposit and 100% of the estimated charges. 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 with at least (3) business days notice and will be billed at the conclusion of the event. Any minutes into the next hour will be billed as the whole hour. Extensions made without proper notice will be billed at the rate of \$1,000 per 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** LCVV 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. Our Director of Catering will turnover event management to the DJ and Banquet Manager when the couple are announced into reception. 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 and 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

