



100 Strada Di Circolo, Henderson, NV 89011



210 Grand Mediterra Blvd., Henderson, NV 89011

ALEKSANDRA TREGUB - WEDDING & EVENTS MANAGER 702-856-8432 | ATREGUB@SouthShoreCCLLV.com



Flawlessly beautiful weddings come true at
The Lake Club overlooking magnificent Lake Las Vegas.
Along a private stretch of pristine white sand beach,
The Lake Club surrounds you with the romance of an Italian
seaside villa lined with majestic palms. Entrust your special day
to the caring, experienced staff at The Lake Club for the
one-of-a-kind wedding of your dreams.

- Ceremony sites include a pristine white sand beachfront, a glamorous poolside venue and beautiful event lawns overlooking the mountains, serene desert and Lake Las Vegas.
- White wedding chairs, outdoor arches, fine place settings.

The Lake Club at Lake Las Vegas 210 Grand Mediterra Boulevard, Henderson, NV 89011 SouthShore Country Club 100 Strada Di Circolo, Henderson, NV 89011



For a wedding high above Lake Las Vegas, the stunning Clubhouse at SouthShore Golf Club offers Old World Mediterranean elegance at its best. Endless refined touches make every venue unforgettable as do the magnificent golf course and tranquil desert views. Whether intimate or opulent, our superb service means your once in a lifetime day will be absolutely perfect.

- Richly appointed 28,000 sq. ft. Clubhouse of Old World Mediterranean influence
- Indoor venues include dramatic windows overlooking the golf course and serene desert for up to 200 guests
- Beautiful event lawn, white wedding chairs, outdoor arches

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At both The Lake Club and the SouthShore Country Club, our accomplished professional staff is renowned for attentive personal service and delivery on every detail so your wedding day is a flawless reflection of your personal vision. And while we may have thought of everything, our extraordinary wedding packages are designed to be personalized just for you.

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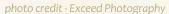




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Premium Amenity

65-100 Guests - \$3,400 101-150 Guests - \$3,900

CEREMONY DETAILS

Private use of SouthShore Event Lawn or Lake Club Beach, Beach Lawn or Poolside Lawn Wedding Arch with Floral Swag White Wooden Padded Chairs Ceremony Table with Coordinating Linen Onsite Wedding & Reception Coordinator
Fresh Rose Petals for Aisle
One Hour Ceremony Rehearsal with Wedding Party
Set Up & Breakdown of Ceremony
One-Hour Use of Our Men's and Ladies' Lounges

RECEPTION DETAILS

Four-Hour Exclusive Use of The Lake Club Rotunda or SouthShore Banquet Room Floor Length Linens & Napkins in a Variety of Colors Registration and Gift Table with Linens Banquet Tables & Gold Chiavari Chairs up to 150 Wood Parquet Dance Floor Flameless Votive Candles Cake Table & Cake Cutting Bistro Lighting in Lounge Area & Use of Fire Pits SouthShore China & Silverware

One extra hour of Reception - \$1100, plus \$20 Per Person for Bar

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photo credit - Moxie Studio

BUTLER-PASSED HORS D'OEUVRES (Choose two, serving for one hour)

Traditional Bruschetta
Tomato and Mozzarella Crostini
Miniature Crab Cakes with Sauce Remoulade
Spinach Artichoke Truffle Crostini
Mini Beef Wellington
Pork Potstickers with Sweet Peanut Dipping Sauce
Chicken Satay with Asian Dipping Sauce
Grilled Beef Filet, Onion Jam, Gorgonzola Cheese, Micro
Arugula Crostini

Blackened Saku Tuna, Wasabi Crema, Napa Cabbage, Fried Wonton

FIRST COURSE

Served with Freshly Baked Dinner Rolls and Sweet Butter (Choose one salad for all guests)

Tossed Salad - Bouquet of Mesclun Greens, Roma Tomatoes, Red Onions, Shaved Carrots, English Cucumber, Champagne Vinaigrette

Classic Caesar Salad - Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Pear and Blue Cheese Salad - Mixed Greens, Sweet Poached Pears, Blue Cheese Crumbles, Red Onion, Candied Walnuts, Champagne Vinaigrette

SECOND COURSE

(Choose one entrée)

Chicken Angelo

Pan Seared Chicken Breast, Artichoke Hearts, Beefsteak Tomato, Kalamata Olive, Crimini Mushroom, Yukon Gold Mashed Potatoes, Garden Fresh Sautéed Vegetables

Filet Mignon

8oz Angus Beef Tenderloin, Yukon Gold Mashed Potatoes, Garden Fresh Sautéed Vegetables, Red Wine Demi-Glace Reduction

Pan Seared Salmon

Fresh Salmon Fillet, Yukon Gold Mashed Potatoes, Garden Fresh Sautéed Vegetables, Lemon Beurre Blanc Sauce, Fresh Dill Leaf

Vegetable Ravioli

Heirloom Tomato, Fresh Herbs, California Chardonnay, Shaved Parmesan Wheel, Basil Leaf

BEVERAGE SERVICE

Four Hour Well Bar Included

House Cocktails

Domestic and Imported Beer

House Red and White Wine

Freshly Brewed Coffee, Decaf,

Soft Drinks, Tea Selections

\$20 Upgrade Per Person for Four-Hour Premium Bar.

Package pricing is based on minimum of 65 guests.

Food and beverage pricing is subject to prevailing sales tax and 22% service charge.

Thoroughly cooking foods of animal origin such as beef, eggs, lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

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photo credit - Moxie Studio

BUTLER-PASSED HORS D'OEUVRES

(Choose two, serving for one hour)

Traditional Bruschetta
Tomato and Mozzarella Crostini
Miniature Crab Cakes with Sauce Remoulade
Spinach Artichoke Truffle Crostini
Mini Beef Wellington
Pork Potstickers with Sweet Peanut Dipping Sauce
Chicken Satay with Asian Dipping Sauce
Grilled Beef Filet, Onion Jam, Gorgonzola Cheese, Micro
Arugula Crostini
Blackened Saku Tuna, Wasabi Crema, Nana Cabbage, Fri

Blackened Saku Tuna, Wasabi Crema, Napa Cabbage, Fried Wonton

FIRST COURSE

Served with Freshly Baked Dinner Rolls and Sweet Butter (Choose one salad for all guests)

Tossed Salad - Bouquet of Mesclun Greens, Roma Tomatoes, Red Onions, Shaved Carrots, English Cucumber, Champagne Vinaigrette

Caprese Salad - Heirloom Tomato, Mixed Greens, Fresh Basil Leaf, Balsamic Reduction

Roasted Beet Salad - Fresh Roasted Beets, Toasted Walnuts, Crumbled Goat Cheese, Mixed Greens, Balsamic Vinaigrette

Classic Caesar Salad - Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Pear and Blue Cheese Salad - Mixed Greens, Sweet Poached Pears, Blue Cheese Crumbles, Red Onion, Candied Walnuts and Champagne Vinaigrette

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SECOND COURSE

(Choose two entrées)

Chicken Angelo

Pan Seared Chicken Breast, Artichoke Hearts, Beefsteak Tomato, Kalamata Olive, Crimini Mushroom, Yukon Gold Mashed Potatoes, Garden Fresh Sautéed Vegetables

Filet Mignon

8oz Angus Beef Tenderloin, Yukon Gold Mashed Potatoes, Garden Fresh Sautéed Vegetables, Red Wine Demi-Glace Reduction

Pan Seared Salmon

Fresh Salmon Fillet, Yukon Gold Mashed Potatoes, Garden Fresh Sautéed Vegetables, Lemon Beurre Blanc Sauce, Fresh Dill Leaf

Vegetable Ravioli

Heirloom Tomato, Fresh Herbs, California Chardonnay, Shaved Parmesan Wheel, Basil Leaf

BEVERAGE SERVICE

Four Hour Well Bar Included

House Cocktails
Domestic and Imported Beer
House Red and White Wine
Freshly Brewed Coffee, Decaf,
Soft Drinks, Tea Selections

\$20 Upgrade Per Person for Four-Hour Premium Bar.

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Via Portofino Buffet





photo credit - Moxie Studio

BUTLER-PASSED HORS D'OEUVRES

(Choose two, serving for one hour)

Traditional Bruschetta
Tomato and Mozzarella Crostini
Miniature Crab Cakes with Sauce Remoulade
Spinach Artichoke Truffle Crostini
Mini Beef Wellington
Pork Potstickers with Sweet Peanut Dipping Sauce
Chicken Satay with Asian Dipping Sauce
Grilled Beef Filet, Onion Jam, Gorgonzola Cheese, Micro
Arugula Crostini

Blackened Saku Tuna, Wasabi Crema, Napa Cabbage, Fried Wonton

SALADS

Fresh Baked Dinner Rolls and Sweet Butter (Choose two)

Fresh Seasonal Fruit Display- Selections of Seasonal Fruit & Berries **House Salad** - Bouquet of Mesclun Greens, Roma Tomatoes, Red Onions, Shaved Carrots, Sliced Cucumber, Champagne Vinaigrette, Ranch Dressing

Classic Caesar Salad - Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, House Caesar Dressing

Greek Salad - Crisp Romaine Hearts, Kalamata Olive, Baby Heirloom Tomato, Feta Cheese, Garlic Croutons, Oregano Vinaigrette

ACCOMPANIMENTS

(Choose three)

Yukon Gold Mashed Potatoes Roasted Garlic Fingerling Potatoes Wild Rice Pilaf Orzo Primavera Garden Fresh Sautéed Vegetables

Package pricing is based on minimum of 50 guests.

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ENTRÉES

(Choose two)

Pan Seared Salmon - Fresh Pan Seared Salmon Fillet with Lemon Caper Beurre Blanc Sauce

Rosemary Chicken - Rosemary Infused Frenched Chicken Breast, Caramelized Cipollini Onion, Braised Fennel, Rosemary Port Reduction

Pork Tenderloin - Slow Roasted Pork Loin, Garlic Sautéed Rainbow Chard, Red Wine Currant Reduction

Penne Pomodoro - Slow Cooked Beefsteak Tomato, Fresh Herbs and Garlic, California Chablis, Fresh Basil Leaf, Shaved Parmesan Wheel

Prawns with Lemon Cream Farfalle - Bowtie Pasta, Garden Fresh Sautéed Vegetables, Lemon Cream Sauce, Italian Parsley Skirt Steak - Chili and Garlic Marinated Angus Skirt Steak, Shallot and Peppercorn Demi-Glace, Sweet Corn, Cherry Tomato, Cilantro Leaf

BEVERAGE SERVICE

Four Hour Well Bar Included

House Cocktails
Domestic and Imported Beer
House Red and White Wine
Freshly Brewed Coffee, Decaf, Soft Drinks, Tea Selections
\$20 Upgrade Per Person for Four-Hour Premium Bar.

Wedding Celebrations 702-856-8432

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photo credit - Scheme Events

SEAFOOD DISPLAYS

(Market Price per platter. Minimum of 50 pieces.)

Shrimp Cocktail Display

Alaskan King Crab Claw

Cocktail and Stone Ground Mustard Sauces

King Crab Legs

(4" Sections) Cocktail and Stone Ground Mustard Sauces

Assorted Sushi and Sashimi

Assorted Sushi Rolls

Oysters on the Half Shell

Cocktail Sauce

LATE NIGHT SNACKS

Flat Bread Station (Choose two) \$14 Per Person Roasted Vegetables, BBQ Chicken, Three Cheese, Margherita, Pepperoni

Slider Bar (Choose two) \$15 Per Person Prime Rib, Pulled Pork, Angus Beef

French Fries \$5 Per Person

Enhancements

ACTION STATIONS

(Chef fee \$175 per station)

Roast Beef Tenderloin - \$27 Per Person*

Certified Angus Roasted Beef Tenderloin, Red Wine Demi Glace, Port Wine Reduction, Dinner Rolls

Prime Rib - \$18 Per Person*

Herb-Crusted Slow Roasted Certified Angus Prime Rib with Rosemary Au Jus, Creamy Horseradish, Dinner Rolls

Angus New York Strip - \$ 18 Per Person*

Certified Angus Roasted New York Strip, Red Wine Demi Glace, Dinner Rolls

Pasta - \$14 Per Person

Penne Pomodoro, Cheese Tortellini Primavera, Rigatoni Bolognaise, Macaroni and Cheese, Wild Mushroom Ravioli (with Caramelized Onion, Mushroom Cream Sauce) or Farfalle (with Chicken, Fresh Vegetables, Light Lemon Cream Reduction)

Mashed Potato Martini Bar - \$11 Per Person

Buttermilk-Whipped Idaho Potatoes, Smoked Bacon, Shredded Tillamook Cheddar, Monterey Jack Cheese, Parmesan Cheese, Green Onions, Sour Cream, Butter

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Reception Enhancements

COLD HORS D'OEUVRES

(Price per piece. Minimum of 50 pieces)

Filet Mignon Crostini with Red Onion Jam and Boursin Cheese Mousse	\$4.75
Thai Chicken Salad in Lettuce Wrap	\$4.25
Blackened Saku Tuna, Wasabi Crema, Napa Cabbage, Fried Wonton	
Smoke Salmon with Crème Fraîche on Crostini	
Tomato Basil Bruschetta	

HOT HORS D'OEUVRES

(Price per piece. Minimum of 50 pieces.)

Lemon Chicken and Rosemary Skewers	\$4.50
Pork-Vegetable Spring Rolls	
Mini Beef Wellington	
Traditional Lump Crab Cakes	
Italian Sausage and Creamy Velveeta Stuffed Mushrooms	
Spinach and Feta Cheese Spanakopita	

RECEPTION DISPLAY

(Price per platter. Serving for up to 50 guests.)

Fresh Vegetable Crudités with Dipping Sauce	\$150
Grilled Vegetables with Balsamic Glaze	
Seasonal Sliced Fruit Platter	_
Imported and Domestic Cheese Display with Breads and Crackers	•

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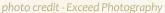




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Desserts

FRESH BAKED COOKIES

(One Selection per dozen) Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin \$27 Per Dozen, minimum two dozen order

FRESH BAKED DOUBLE FUDGE BROWNIES

\$27 Per Dozen, minimum one dozen order

CHOCOLATE COVERED STRAWBERRIES

\$53 Per Dozen, minimum two dozen order

SUNDAE BAR

Vanilla and Chocolate Ice Creams
Chocolate Sauce, Caramel Sauce, Assortment of Nuts, Whipped Cream, Cherries
Offered for one hour
\$22 Per Guest

DOLCI STATION

Assorted Miniature Pastries, Petit Fours, Brownies, Assorted Cookies, Chocolate Covered Strawberries, Assorted Cakes
Offered for one hour
\$35 Per Guest

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Sunday Brunch

\$130 Per Guest. Chef Fee \$175 Per 100 Guests.

BREAKFAST

Croissants, Danishes, Muffins Served with Preserves, Butter

HOT ITEMS

Scrambled Eggs, Crispy Bacon, Sausage Links, O'Brien Breakfast Potatoes, French Toast and Maple Syrup, Yukon Gold Mashed Potatoes, Garden Fresh Sautéed Vegetables, Chicken with Port Wine Reduction

SALADS

(choose two)

Tossed Salad

Bouquet of Mesclun Greens, Roma Tomatoes, Red Onions, Shaved Carrots, Sliced Cucumber, Champagne Vinaigrette

Caprese Salad

Heirloom Tomato, Mixed Greens, Fresh Basil Leaf, Balsamic Reduction

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, House Caesar Dressing

SouthShore Chopped Salad

Romaine Lettuce, Turkey Breast, Beefsteak Tomato, Avocado, Crumbled Blue Cheese, Crispy Bacon, Hard Boiled Egg, Choice of Dressing

Seasonal Fresh Fruit and Berries

CARVING STATION

(choose two)

Served with Petite Rolls

Roasted Turkey

Sage Gravy and Cranberry Sauce

Bone-In Ham

Dijon Honey Mustard

Pork Tenderloin

Rosemary Port Reduction

Icelandic Salmon

Served Carved, Lemon Dill Sauce

BEVERAGES

Coffee, Decaf and Hot Tea Station
Orange Juice
Three-Hour Unlimited Consumption of Champagne,
Mimosa, Bellini and Bloody Mary

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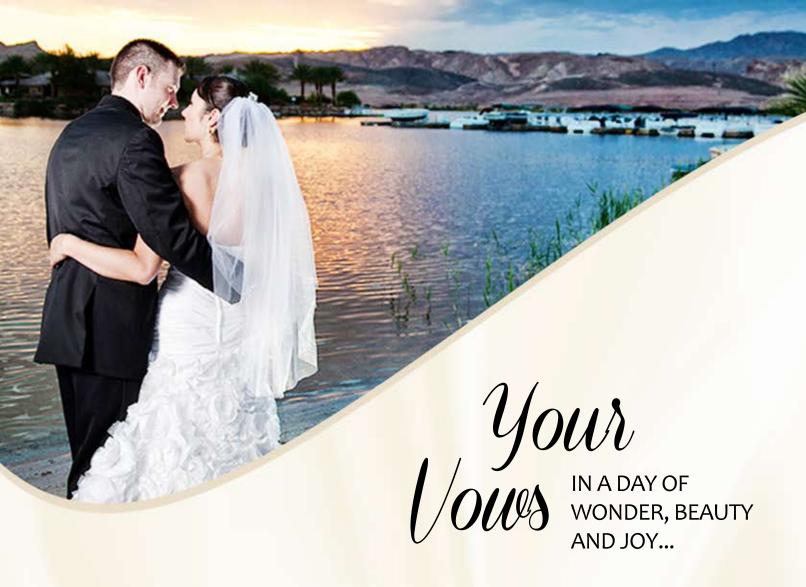
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FOR ALL WHO ATTEND

CONTACT

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