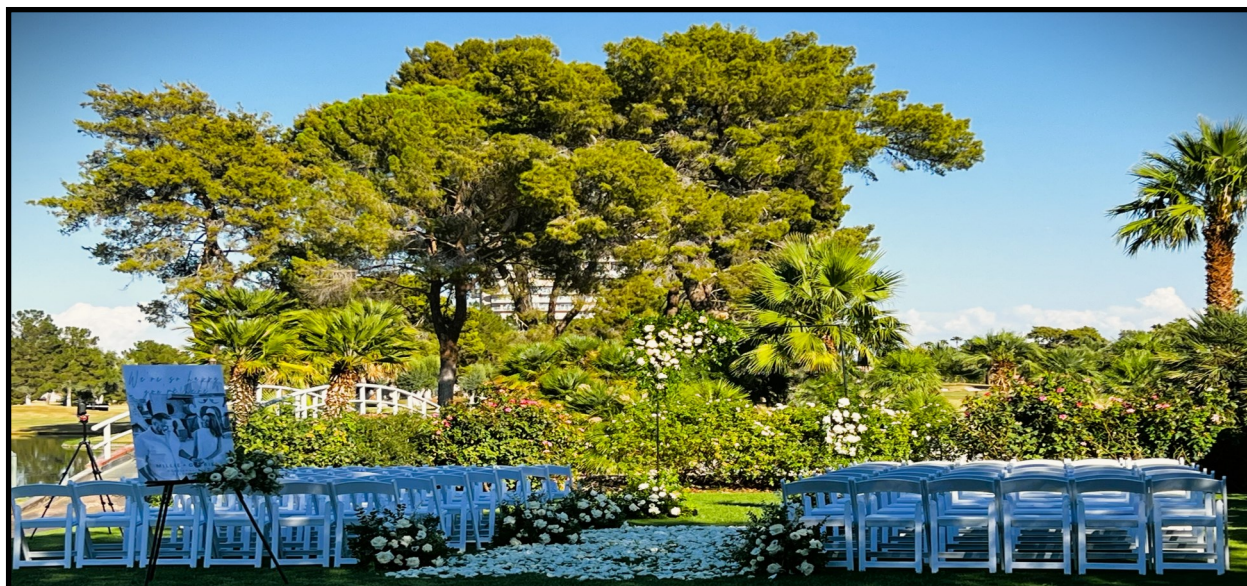


Las Vegas Country Club

Wedding Events



Ceremony & Reception

Friday, Saturday & Holidays \$5,000.00
Plus a \$12,000.00 Food & Beverage Minimum

Sunday thru Thursday \$4,500.00
Plus a \$10,000.00 Food & Beverage Minimum

Reception Only

Friday, Saturday & Holidays \$4,500.00
Plus a \$12,000.00 Food & Beverage Minimum

Sunday thru Thursday \$4,000.00
Plus a \$10,000.00 Food & Beverage Minimum

Ceremony Locations:

Rotunda Ballroom - Seats 100
Presidential Garden - Seats 200
Grand Terrace - Seats 300

Reception Locations:

Rotunda Ballroom - Seats 100
Grand Dining Room - Seats 200
Grand Terrace - Seats 250

Includes:

Use of Bride & Groom Suites

White Wooden Padded Chairs

Wedding Ceremony Rehearsal (refer to contract for time)

Ice Water Station

Complimentary Guard Gate & Guest Parking

Sound System with Wireless Microphone

Full Length Table Cloth & Napkins

Complimentary Votives on Tables

Staff & Servers

Gold Chameleon Chairs

China, Glassware & Silverware

18x18 Dancefloor

Bistro Lighting (Grand Terrace Only)

Ceremony & Reception based on a 4.5 hour time frame. Reception is based on a 4 hour time frame.

Hors D'oeuvres

Tray Passed

\$9 Per Person (Select 2)

Heirloom Tomato Bruschetta
Whipped Mozzarella & Barrel Aged Balsamic

Elote Dip
with Tajin Tortilla Chips

Vegetable Spring Rolls
with Sweet Chili Sauce

Bacon Wrapped Dates
with Bleu Cheese Mousse

Brie & Spiced Pecan Apple Pockets



\$11 Per Person (Select 2)

Tomato & Buffalo Mozzarella Caprese Skewers with Basil Pesto

Petite Beef Wellington
with Boursin Cheese Fondue

Baja Crab Cake
with Mango Aioli

BLT Sliders
Caramelized Bacon

Chipotle Chicken Empanada
Cilantro Lime Cream

Philly Cheesesteak Eggrolls

\$13 Per Person (Select 2)

Shrimp Ceviche
with Avocado Mousse

Smoked Salmon Crostini
with Dill Cream Cheese

Bacon Wrapped Scallops
with Tomato Jam

Short Rib Sopes
with Cotija Cheese & Salsa Verde

Steak Tar- Tar
with Crostini with Truffle Aioli

Jumbo Shrimp Cocktail
with House-made Cocktail Sauce

Stationary Display

Garden Crudites \$9

Seasonal Vegetables with Triple Herb Cream Dip

Season Fresh Fruit \$9

Selection of Seasonal Fruit & Berries

Bruschetta Bar \$11

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

Domestic & Imported Charcuterie \$16

With Artisan Crackers, Sliced Baguettes, Lavash Flatbread. Assorted Meats & Cheese

Potato Bar \$15

Yukon Gold Mash, Crumbled Bacon, Green Onions, Cheddar Cheese & Sour Cream

Sushi & Sashimi \$35

California Roll, Spicy California, Vege Roll, Jackpot Special, Sunshine Roll & Dragon Roll

Seafood on Ice *Market Price*

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

All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee

Entrée Accompaniments

Plated, buffet and duet options offer Salads, Vegetables and Starches.

Salads (Select 1)

Young Spinach & Arugula Salad

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

The Clubhouse Salad

Mixed Greens, Red Onions, Shaved Carrots, Grape Tomatoes, White Balsamic Vinaigrette

Classic Caesar Salad

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



Vegetables (Select 1)

Roasted Tri-Color Cauliflower

Lemon Marinated Asparagus with Garlic Shallots

Glazed Baby Carrots

Roasted Vegetable Medley

Grilled Broccoli with Cherry Tomatoes

Starches (Select 1)

Garlic & Chive Infused Mashed Potatoes

Roasted Fingerling Potatoes

Wild Rice Pilaf

Roasted Red Bliss Potatoes

Truffle Au Gratin Potatoes

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Plated Entrée

All served with Artisan Rolls & Creamery Butter. Includes : Iced Tea, Coffee (Regular/Decaf)
& Hot Tea Selection

Cheese Tortellini

\$37 Per Person

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

Chicken Angelo

\$47 Per Person

Boneless Chicken Breast with Sundried
Tomatoes, Lemon Chardonnay Cream

Portobello Stack

\$37 Per Person

Large Portobello Mushrooms, Roasted Red Peppers,
Basil served over Quinoa with Balsamic Drizzle

Chicken Marsala

\$47 Per Person

Boneless Chicken Breast with Fresh
Mushrooms, Shallots & Marsala



Grilled Salmon

\$54 Per Person

with Pineapple Relish

Pork Loin Medallions

\$47 Per Person

with Date & Apple Relish

Salmon Fillet

\$54 Per Person

Lemon Caper Cream Sauce

8oz New York

\$66 Per Person

With Herbed Compound Butter

Seasonal White Fish

\$62 Per Person

Halibut, Sea Bass or Mahi Mahi

8oz Filet Mignon

\$70 Per Person

With Red Wine Demi Sauce

All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee

Buffet Dinner

2 Entrées	\$65 Per Person
3 Entrées	\$69 Per Person
4 Entrées	\$77 Per Person

Roasted Breast of Chicken

Boneless Chicken Breast with Lemon
& Fresh Herbs

Chicken Marsala

Boneless Chicken Breast with Fresh
Mushrooms, Shallots & Marsala

Pan Seared Chicken Breast

Boneless Chicken Breast with Sage
Demi Sauce

Grilled Salmon

with Roasted Heirloom Tomatoes

Roasted Pork Loin

With Brady Fried Apples

Cheese Tortellini

Roasted Cherry Tomatoes, Broccoli,
Shaved Parmesan, Alfredo Sauce



Additional Choices

Grilled Flat Iron

\$4 per person

Cilantro Chimichurri

Miso Glazed Black Cod

\$4 per person

Beef Tenderloin Tournedos

\$4 per person

Roasted Garlic & Tomato Basil Relish

All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee

Duet Dinner

Duet 1 \$55 Per Person

4oz Chicken Marsala with Fresh Mushrooms, Shallots, Marsala & Cheese Tortellini

Duet 2 \$55 Per Person

4oz Chicken Angelo with Sundried Tomatoes, Lemon Chardonnay Cream & Cheese Tortellini

Duet 3 \$63 Per Person

4oz Chicken Angelo with Sundried Tomatoes, Lemon Chardonnay Cream & 4oz New York with Herbed Compound Butter

Duet 4 \$63 Per Person

4oz Chicken Marsala with Fresh Mushroom, Shallots, Marsala & 4oz Tenderloin with Red Wine Demi-Glace

Duet 5 \$68 Per Person

4oz Tenderloin with Red Wine Demi-Glace & 4oz Grilled Salmon with Pineapple Relish

Duet 6 \$68 Per Person

4oz New York with Herbed Compound Butter & 4oz Salmon Filet with Lemon Caper Cream Sauce

Duet 7 \$82 Per Person

8oz Tenderloin with Red Wine Demi-Glace & Lobster with Poached Butter

Children's Choice

\$29.95 per child (ages 3-11)

Entrées (Select 1)

Chicken Fingers

Mac & Cheese

Grilled Chicken

Sides (select 2)

Carrot Sticks

Pasta (Butter

or Marinara)

Broccoli

Fresh Fruit

French Fries

All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee

Carving Stations

\$250 Chef Fee Per Station

Smoked Country Ham \$12 Per Person

with Honey Mustard & Pineapple Chutney

Pork Porchetta \$12 Per Person

with Fruit Mustard, Apricot Relish & Whole Grain Dijon

Slow Roasted Turkey \$14 Per Person

With Cranberry Chutney & Natural Gravy

Black Angus Tenderloin \$24 Per Person

With Brand Peppercorn, Demi Glace, Bordelaise Sauce

Prime Rib \$24 Per Person

With Roasted Onion Au Jus



Action Stations

Minimum of 2 action stations. \$250 Chef Fee Per station

Wood Fire Pizza Station \$20 Per Person

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

Salad Toss \$27 Per Person

Choice of : Caesar Salad, The Clubhouse Salad, or Young Spinach & Arugula Salad

Freshly Cooked Pasta \$25 Per Person

Pink Seafood Cream, Four Cheeses, Roasted Tomatoes and Seasonal Vegetables, Grilled Chicken, Fresh Garlic, Basil Sauce & Shredded Cheese



All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee

Sweet Treats

Wedding Cake \$6 per person

Las Vegas Custom Cakes: Choose from a wide array of Flowers & Designs

(Upgrades not included)

Fresh Baked Cookies \$22 per dozen

One Selection per dozen: Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin, Snickerdoodle

S'mores Station \$9 per person

Chocolate Bars, Marshmallows & Graham Crackers

Cupcake Tower \$6 per person

Mini Sweet Station \$15 per person

Mini Cheesecakes, Cupcakes, Creampuffs, Brownies & Beignets

Sundae Bar \$12 per person

Vanilla, Chocolate & Strawberry Ice Cream

Hot Fudge, Caramel, Chocolate Sauce & an Assortment of Toppings

Assorted Desserts \$8 per person

- Home-style Carrot Cake with Cream Cheese, Walnuts & Rum Butter Sauce
- Chocolate Fudge Cake with Strawberry Drizzle
- New York Cheesecake with Oreo Cookie Crumble & Chocolate Curls
- Godiva Chocolate Cheesecake with White Sauce
- Brown Butter Cake with Strawberries & Whipped Cream
- Apple Tart Tatin
- Salted Caramel Ice Cream



Late Night Bites



Churros \$5 per person

Milk & Cookies \$5 per person

Shots of Ice Cold Milk & Warm House-made Mini
Chocolate Chip Cookies

Chips & Guac \$7 per person

Tortilla Chips, Guacamole & Salsa



Grilled Cheese Dippers \$7 per person

With Tomato Soup

Popcorn Bar \$5 per person

Assortment of Flavored Popcorn

Soft Pretzels \$7 per person

Plain, Salted, Cinnamon with warm Cheddar Cheese &
Cream Cheese Frosting



Gourmet Mac & Cheese \$8 per person

Quesadilla Station \$9 per person

Mini Quesadillas, Chicken, Cheese, Sour Cream, Salsa
& Guacamole

French Fry Bar \$8 per person

Shoe String & Sweet Potato with Chili, Cheese, Onion,
Ranch, Mustard & Ketchup

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Cocktails

	Soft Drinks	Beer/Wine	House/Call	Premium	Ultra Premium	Mimosas
1 Hour	\$8	\$20	\$24	\$28	\$30	\$12
2 Hours	\$12	\$24	\$29	\$35	\$39	\$16
3 Hours	\$16	\$28	\$34	\$42	\$48	\$19
4 Hours	\$20	\$32	\$39	\$49	\$57	\$22
Extra Hour	\$4	\$4	\$5	\$7	\$9	\$5

Beer/Wine

Wine/Champagne - Proverb (Chardonnay, Pinot Noir, Cabernet) Ruffino (Pinot Grigio) Beringer (White Zinfandel) J. Roget (Champagne)

Domestic Beer - Budweiser, Bud Light, Coors Light

Imported Beer - Corona, Heineken

Soda/Water - Coke, Diet Coke, Sprite, Bottled Water

Ultra Premium

Vodka - Grey Goose, Tito's

Whiskey - Johnny Walker Black (Scotch), Makers Mark, Jack Daniels (American), Crown Royal, Seagram's 7 (Canadian), Jameson, Tullamore Dew (Irish)

Tequila - Patron Anejo, Reposado & Silver

Rum - Myer's Dark Rum, Bacardi Superior, Spiced & Coconut

Gin - Bombay Sapphire

Cordials - Cointreau, Grand Mariner, Christian Brothers Brandy, Bailey's, Kahlua

Wine/Champagne - 14 Hands (Chardonnay, Merlot, Cabernet), Sea Sun (Pinot Noir), Ruffino (Pinot Grigio), Beringer (White Zinfandel), J. Roget (Champagne)

Domestic Beer - Budweiser, Bud Light, Coors Light

Imported Beer - Corona, Heineken

Soda/Water - Coke, Diet Coke, Sprite, Bottled Water, Perrier, Goslings Ginger Beer

Energy Drinks - Red Bull, Red Bull Sugar-Free

Well /Call

Vodka - Smirnoff

Whiskey - Clan McGregor (Scotch) Jim Beam (American) Canadian Club (Canadian)

Tequila - Jose Cuervo Especial Silver

Rum - Bacardi Superior

Gin - Barton's

Cordials - Christian Brother Brandy, Bailey's

Wine/Champagne - Proverb (Chardonnay, Pinot Noir, Cabernet) Ruffino (Pinot Grigio), Beringer (White Zinfandel)

Domestic Beer - Budweiser, Bud Light, Coors Light

Imported Beer - Corona, Heineken

Soda/Water - Coke, Diet Coke, Sprite, Bottled Water

Premium

Vodka - Tito's Smirnoff

Whiskey - Dewars White Label (Scotch), Jack Daniels (American), Seagram's 7 & Canadian Club (Canadian) Jameson (Irish)

Tequila - Jose Cuervo Tradicional Plata & Reposado

Rum - Bacardi Superior, Spiced & Coconut

Gin - Beefeater

Cordials - Christian Brothers Brandy, Bailey's Kahlua

Wine/Champagne - Proverb (Chardonnay, Pinot Noir, Cabernet) Ruffino (Pinot Grigio), Beringer (White Zinfandel), J. Roget (Champagne)

Domestic Beer - Budweiser, Bud Light, Coors Light

Imported Beer - Corona, Heineken

Soda/Water - Coke, Diet Coke, Sprite, Bottled Water

All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee

Prices are not per person & require a \$250 Bartender Fee. Tableside Wine Service is NOT included with bar packages. The Las Vegas Country Club has a **NO SHOT POLICY.**

Cash Bar

Soda/Bottled Water \$4

House Wine \$10

Coffee/Tea \$4

Premium \$12

Juices \$5

Champagne Toast \$6

Milk \$5

House/Call Liquor \$12

Domestic Beer \$7

Premium \$14

Imported/Craft Beer \$9

Ultra Premium \$16



Drink Additions

Brewed Iced Tea \$24 Per Gallon

Lemonade \$24 Per Gallon

Coffee \$20 Per Gallon

High Noon Seltzer \$5 Per Person

All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee

Elaborations

Prices are based on quotes, please ask event director, if you're interested.



Marquee Lights



Candy Station



Fireworks



Sparkler Exit

For any other specialties such as DJ, Floral, Photobooth, Heaters,
Linen upgrades and more...

All prices subject to 8.375% Nevada Sales Tax & 24% Gratuity & Service Fee



Policies

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 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. 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.