

ANTELOPE VALLEY COUNTRY CLUB



GOLF COURSE WEDDINGS BY
Antelope Valley County Club

Congratulations on your engagement!

**Your wedding day will be one of the most memorable moments of your life!
It should be everything you have dreamed of and more!**

Congratulations!

At Antelope Valley Country Club it is our goal to create an affair to remember. Our experienced banquet professionals share in your enthusiasm in preparation for your special day. We will be happy to listen to your every need in order to customize your wedding package so your day is filled with worry-free, happy memories.

You can be reassured that our team will focus on you and your guests at every opportunity. Our Event Coordinator will be with you at every step and assist in planning and coordinating your special event.

**For more information,
please call 661-947-3142**



HORS D'OEUVRES

Cold Hors D' Oeuvres

(40 Pieces Per Tray)

Caprice Skewer Cherry Tomato, Bocchioni Mozzarella
with Basil Dipping Sauce

\$85.00

International Crostini with Smoked Salmon, Olive
Tapenade, Hummus, Bruschetta

\$105.00

Miniature Sliders Chef's choice of Turkey, Ham,
Chicken Salad, Salami, Roast Beef or Caprese on a
Variety of Breads

\$105.00

Crudités Display Assortment of Garden Vegetables
with Ranch Dip

\$75.00

Fresh Fruit Display Selection of Seasonal Sliced Fruit

\$150.00

Jumbo Shrimp served with Spicy Cocktail Sauce and
Lemon Wedges

\$160.00

Cheese Tray Variety of Imported and Domestic
Cheeses with Assorted Crackers

\$135.00

Hot Hors D' Oeuvres

Margherita Pizza with Roma Tomato, Basil and
Mozzarella Cheese

\$100.00

Asian Spring Rolls Served with Sweet-and-Spicy
Sauce

\$100.00

Beef or Chicken Teriyaki Skewers

\$160.00

Mini Mushroom Wellingtons

\$150.00

Southwest Beef Empanadas

\$150.00

Spanakopita

\$150.00

Vegetable Quesadillas

\$150.00

Shrimp Skewers Served with Asian Ginger Sauce

\$175.00

Crab Cakes Served with Lemon Aioli

\$175.00

Bacon Wrapped Sea Scallops

\$200.00



PLATED DINNER ENTREE SELECTIONS

All entrees served with Chef's choice of seasonal vegetables, your choice of garlic mashed potatoes, herb roasted potatoes or rice pilaf, garden or Caesar salad, freshly baked rolls, butter, water, iced tea, and fresh coffee.

You may choose up to two entrée selections. When two entrées are selected, the cost of the higher item will be charged to all guests.

\$34.95

Roasted Sirloin Tri Tip

Herbed Demi-Glace

Breast of Chicken Marsala

Marsala Mushroom Wine Sauce

Breast of Chicken Picatta

Lemon Caper Sauce

Parmesan Crusted Cod

Sundried Tomato Basil Cream Sauce

Pasta Primavera

*Fresh pasta, sautéed garden vegetables,
and garlic in a spicy marinara*

\$36.95

Hand Cut NY Steak

Roasted Garlic Butter

Quarter Roasted Chicken

Herbed Gravy

Charbroiled Salmon

Lemon Dill Butter

\$40.95

Slow Roasted Prime Rib

Peppercorn Crusted, Rosemary Jus

Chicken Cordon Bleu

*Hand breaded and Stuffed with Ham, Swiss
and Thyme Cream Sauce*

Jumbo Shrimp Scampi

White Wine Garlic Butter Sauce

Asparagus Risotto

Crispy Shallots and Balsamic Reduction

All items will be charged 20% service charge + sales tax.
Final payment, linen and menu selection must be made 10 days prior to event.



PLATED DINNER ENTREE SELECTIONS

\$44.95

Filet Mignon

Cabernet Demi-Glace

Crab Cake

Cajun Beurre Blanc

Alaskan Halibut

Passion Fruit Coulis and Tomato Oil

Vegetable Wellington

Grilled Vegetables, Buttery Puff Pastry, Porcini Sauce



Combo Selections

All entrees served with Chef's choice of seasonal vegetables, your choice of garlic mashed potatoes, herb roasted potatoes or rice pilaf, garden or Caesar salad, freshly baked rolls, butter, water, fresh coffee, and iced tea

\$34.95

Roasted Tri tip and Breast of Chicken Marsala

Herbed demi glaze and Marsala mushroom wine sauce

Breast of Chicken Picatta and Parmesan Crusted Cod

Lemon caper sauce and Sundried tomato basil cream sauce

\$44.95

Filet Mignon *Cabernet demi-glaze and*

Breast of Chicken Picatta *Lemon Caper Sauce*

Filet Mignon and Jumbo Shrimp Scampi

Cabernet demi-glaze and White wine garlic butter sauce

Tastings available for plated options only.



ENTREE BUFFET SELECTIONS

All buffets include water, freshly brewed coffee, and iced tea.

A Taste of Sicily

Fresh Tomato Bruschetta with Basil on Garlic Crostini's
Assorted Dinner Rolls with Butter Rosettes
Italian Antipasto Platter with Cheese, Olives, Pepperoncini's,
Sundried Tomatoes and Marinated Artichokes
Classic Caesar Salad with Fresh Romaine, Shredded Parmesan
Cheese and Croutons Old Venice Pasta Salad with Seasonal
Crisp Vegetables and Olives Red Pepper Green beans
Garlic Cream Penne Pasta with Broccoli
Seasonal Vegetable Lasagna with Cheese
Three Cheese and Meat Lasagna
Breast of Chicken Picatta or Marsala

\$38.95 PER PERSON

South of the Border

Mini Chicken Empanadas with Chipotle Cilantro Sauce
Fresh Tortilla Chips with Fresh Roasted Salsa, Guacamole and
Sour Cream Aztec Salad with Cilantro, Cotija Cheese, Tortilla
Strips and Cilantro Dressing Refried Beans with Cheese
Authentic Spanish Rice
Mexican Calabasitas with Corn and Jack Cheese
Chili Rellenos with Enchilada Sauce and Cotija Cheese
Flame Grilled Honey Chipotle Chicken Quarters
Steak Fajitas with Sautéed Bell Peppers and Onions

\$38.95 PER PERSON

BBQ Enthusiasts

Roasted Corn Salad with Tomatoes, Red Onion, Cheddar Jack,
Black Beans, Cilantro and Tortilla strips with Ranch and
Vinaigrette Dressing.
Assorted Rolls and Cornbread with Butter Rosettes and Honey
Butter
Freshly Prepared Coleslaw with Green Onion, Crisp Apple and
Dried Cranberries
Classic Potato Salad or Garlic Mashed Potatoes
Cream Macaroni and Cheese
Baked Beans with Bacon
Smoked Chicken Quarters with BBQ Sauce on the side
Tri-Tip

\$30.95 PER PERSON

The Southern Banquet

Garden Greens with Tomatoes, Carrots and Croutons with
Variety Dressings Assorted Dinner Rolls and Butter Rosettes
Creamy Macaroni and Cheese Chefs Choice of Vegetable Garlic
Mashed Potatoes Herb Roasted Chicken

\$25.95 PER PERSON

All items will be charged 20% service charge + sales tax.

Final payment, linen and menu selection must be made 10 days prior to event.



INTERNATIONAL SWEET TABLE

International Sweet Table

Elegantly displayed New York Cheesecake with the option of a cherry or strawberry topping, Carrot Cake and Classic Chocolate Layer Cake, and fruit tarts.

\$9.00 PER PERSON



All items will be charged 20% service charge + sales tax.
Final payment, linen and menu selection must be made 10 days prior to event.

WEDDING PACKAGES

Saturday

\$25.95 PER PERSON

Saturday weddings have a minimum of 100 people.

Friday/Sunday

\$18.95 PER PERSON

Friday and Sunday weddings have a minimum of 50 people.

Included in the packages:

One 45 minute Ceremony rehearsal and Ceremony coordinator day of wedding, ceremony site with chairs, Bridal Suite, Banquet room for reception, dance floor, basic linens including table cloths and napkins, table and chair set up, bar set up, bartenders for the event, champagne or cider toast, cake cutting and use of our property.

Packages do not include food or Alcohol.

No outside food or alcohol allowed.

The Venue is available for 5 hours only.

This includes ceremony and reception.

There is a **\$450.00 fee** for an additional hour
Access to the Venue is 2 hours prior to event, unless there is no other event prior, guests may come in for decorating and preparation earlier.

This will be determined 10 days prior to event.
Guests may use their vendor of choice for decorating, D.J.'s, cakes, Photographer, etc.

Vendors not familiar with AVCC must check in with the Banquet Manager and or Staff prior to event.

Bar set up included in package comes with a full range of alcohol

A dollar amount may put down the night of the event or be a cash bar or both.

WELL DRINKS: \$6.00

DOMESTIC BEER: \$4.00

CALL DRINKS: \$8.00

IMPORT BEER: \$5.00

PREMIUM DRINKS: \$12.00

HOUSE WINE: \$7.00

TOP SHELF: \$12.00

PREMIUM WINE: \$9.00

CHILDREN 5-10 MENU

OPTION FOR \$9.95

**All items will be charged 20% service charge + sales tax.
Final payment, linen and menu selection must be made 10 days prior to event.**



FOR YOUR INFORMATION

Dress Code

Please inform all of your "professionals" that professional attire must be worn at all times.

Function Times

Function times are based on the contracted guest arrival through the contracted guest departure. You have the option to extend your event for an additional 1 hour only at a **fee of \$450**. Guests are to gather their belongings and vacate the premises immediately following their event. AVCC staff can set aside any center pieces and or specialty linens for the guests. However, AVCC does not take responsibility for lost, stolen or damaged items.

Guest's must pick up discussed items within 48 hours or they will be disposed of.

Decorations

No items can be displayed directly on our banquet facility walls. The use of nails, staples, tape and decorating gum is not permitted inside the Banquet hall or the bunker. Consider the use of easels for all signage. Client is responsible to bring in any equipment necessary to complete decorating; i.e. ladders, tools, lighting, etc.

Food Service

No food of any type may be brought into Antelope Valley Country Club by the host; guest or invitee (excludes wedding cakes). **No food supplied by Antelope Valley Country Club is permitted to leave the facility.**

Rehearsals

Rehearsals are limited to 45 minutes and must be scheduled while there are no other events occurring. Rehearsals that exceed one hour will be billed **\$150.00 per hour**.

Ceremonies

Your invitation must state the exact time the ceremony begins. Ceremony area is open to your guests 15 minutes prior to scheduled ceremony time.

Photographs

Photographs may be taken at two outdoor locations on the property and please inform your photographer of such. Please be considerate and adhere to using only these specified areas. There will more than likely be member's golfing at the time you are looking to get photos so please, be courteous to them and not interfere with their play. No one is permitted on the tee boxes, fairways or greens at any time prior to, during or after your event (including children). If not adhered, Antelope Valley Country Club has the right to terminate the event without notice or refund.

Security guards will be hired by AVCC for parties of 100 or more guests. The charge of \$200 will be added to the guest's banquet fee for the security guards.

Antelope Valley Country Club will not assume the responsibility for the loss or damage to any gifts, envelopes, camera's, cake top, toasting glasses or any other merchandise left in the facility prior to, during or after the reception.

Antelope Valley Country Club has the right to change lighting fixtures, carpeting, table linens, tables, chairs, paint, wallpaper etc., at any time without prior notice.



PROFESSIONAL REFERENCES

We at Antelope Valley Country Club have had the opportunity to work with some of the finest professionals in the selected industries listed below. We believe you will enjoy working with them as well.

Cakes

One Stop Bakery
661.494.8048

The Sugar Shack
Bake Shop
661.916.7144

Florist

Sun Florist
661.298.7088

Palmdale Florist
661.723.ROSE

AV Florist
661.948.6006

Décor

Victor Alvarez
818.823.1526

Aesthetic Bounce
Houses / Luxury
Balloons
818.814.3947

Officiant

Brandy Kerley
661.418.7464

Event Planner

Dazzling Party
Designs
323-252-6987

Entertainment & DJ

GO! DJ
661-206-1411

Ben Thomas
661.533.0100

Monarch Events
661.386.0303

Ritmo Del Valle
661.480.3754

DJ Craig EC
661.212.2001

Photographers & Videographers

Daniel Rivas
661.618.6557

Phillips Photograph
661.940.1740

Desert Productions
661.609.0825

Julie Sutton
661.942.4813

Photobooth Experience
213.509.5655

Oscar Rodriguez
661.480.3754

Hotel Accommodations

Residence Inn Marriott
Palmdale
661.947.4204

Embassy Suites
Palmdale
661.266.3756

Courtyard Marriott
Palmdale
661.947.4100

