

ANTELOPE VALLEY COUNTRY CLUB



Antelope Valley County Club

The staff at Antelope Valley Country Club looks forward to hosting your next special event.

Whether it be a birthday, baby shower, pool party, or retirement party, our venue can accommodate your needs. From an intimate get together to a large scale event, we will work with you to make sure your special occasion is exactly what you envision.

You can be reassured that our team will focus on you and your guests at every opportunity. Our Catering Director 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, Bocconcini Mozzarella
with Basil and Balsamic Glaze Drizzle

\$96.56

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

\$120.21

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

\$120.21

Crudités Display Assortment of Garden Vegetables
with Ranch Dip

\$85.86

Fresh Fruit Display Selection of Seasonal Sliced Fruit

\$171.73

Jumbo Shrimp served with Cocktail Sauce and Lemon
Wedges

\$183.18

Cheese Tray Variety of Imported and Domestic
Cheeses with Assorted Crackers

\$154.56

Hot Hors D' Oeuvres

(40 Pieces Per Tray)

Margherita Pizza with Roma Tomato, Basil and
Mozzarella Cheese

\$114.49

Asian Spring Rolls Served with Sweet-and-Spicy
Sauce

\$114.49

Beef or Chicken Teriyaki Skewers

\$183.18

Mini Mushroom Wellingtons

\$171.73

Southwest Beef Empanadas

\$171.73

Spanakopita

\$171.73

Vegetable Quesadillas

\$171.73

Shrimp Skewers Served with Asian Ginger Sauce

\$200.35

Crab Cakes Served with Lemon Aioli

\$200.35

Bacon Wrapped Sea Scallops

\$228.98



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 and butter.

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.

\$40.00

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*

\$42.39

Hand Cut NY Steak

Roasted Garlic Butter

Roasted Chicken

Herbed Gravy

Charbroiled Salmon

Lemon Dill Butter

\$46.87

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

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



DINNER ENTREE SELECTIONS

\$51.45

Filet Mignon

Cabernet Demi-Glace

Crab Cake

Cajun Beurre Blanc

Salmon

Cucumber Dill Salsa

Vegetable Wellington

Grilled Vegetables, Buttery Puff Pastry, Porcini Sauce

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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 and butter.

\$42.14

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 caber sauce and Sundried tomato basil cream sauce

\$51.45

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.

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

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



ENTREE BUFFET SELECTIONS

All buffets must have a minimum guest requirement of 50.

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

\$44.58 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
Steak Fajitas with Sautéed Bell Peppers and Onions
Tortillas

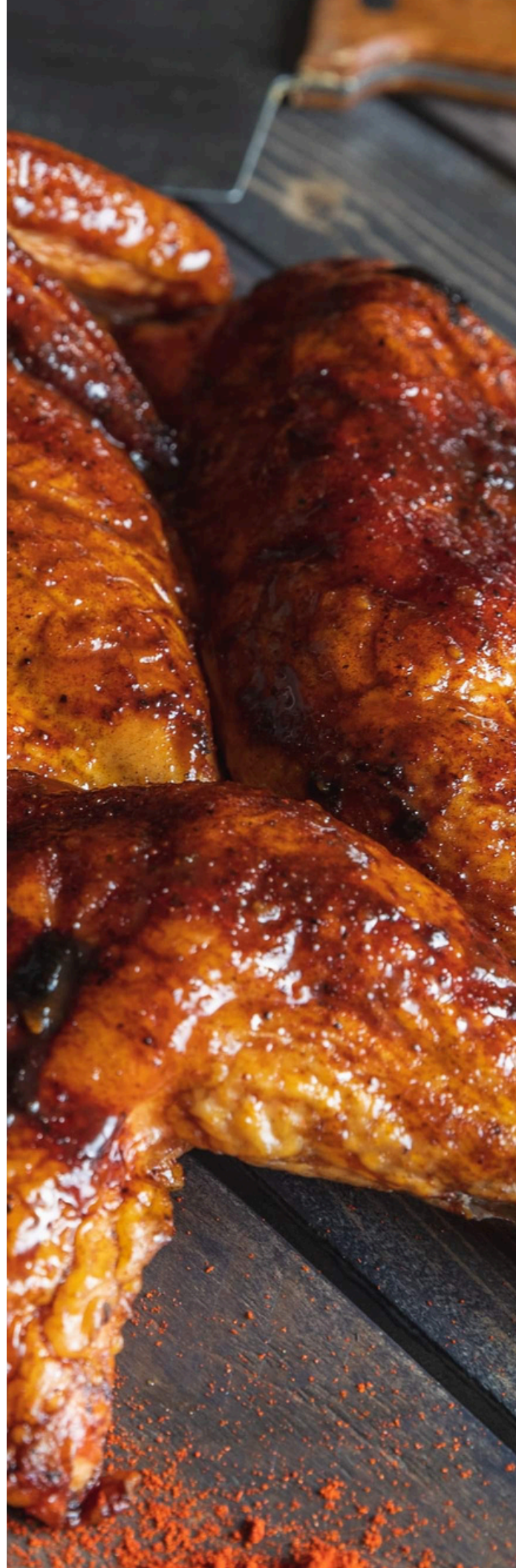
\$44.58 PER PERSON

BBQ Enthusiasts

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

\$35.42 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.



ENTREE BUFFET SELECTIONS

All buffets must have a minimum guest requirement of 50.

South at its Best

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

\$29.70 PER PERSON

The BBQ Grill

Freshly Prepared Coleslaw with Green Onion, Crisp Apple and
Dried Cranberries Classic Potato Salad with Pickles, Olives and
Hardboiled Egg Domestic
Tropical Fruit Display
Build Your Own Quarter Pound Burger with Sliced Cheddar,
Swiss and Pepper Jack Cheese, Hand Leafed Lettuce, Sliced
Tomato and Red Onion, Kosher Dill Pickles
Build Your Own Hot Dogs, Diced Onion, Pickle Relish, Grilled
Onions, Cheddar Jack Cheese and Variety of Condiments
House Made Beef and Bean Chili
Freshly Baked Assorted Cookies

\$26.26 PER PERSON

Cold Deli Buffet

Platters of Sliced Imported Ham, Roasted Turkey Breast, Roast
Beef and Dry Salami Including; Cheddar, Imported Swiss and
Pepper Jack Cheese Platter of Fresh Leaf Lettuce, Sliced
Tomato and Red Onion
Variety of Breads to Include; Country White, Wheat, Rye,
Sourdough, Sub Rolls and Large Croissant
Homemade Potato Salad
Coleslaw
Pasta Salad
Condiments to Include; Mayonnaise, Yellow and Whole Grain
Mustards Kosher Dill Pickles, Pepperoncini's, Black and Green
Olives
Fresh Kettle
Chips Assorted Cookies

\$22.83 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.



ENTREE BUFFET SELECTIONS

All buffets must have a minimum guest requirement of 50.

Garden Brunch

Fresh Muffins, Danishes, Croissants and Bagels with Assorted Preserves, Honey, Cream Cheese and Butter
Variety Yogurt with House Made Cinnamon Granola Display of Freshly Sliced Domestic and Tropical Fruit with Berries Assorted Cheese Display with Crackers, Olives and Dried Fruit

Thinly Sliced Smoked Salmon with Capers, Red Onion, Tomato and Lemon Chilled jumbo Shrimp Display with Cocktail Sauce

Cinnamon French Toast with Strawberry Topping and Maple Syrup Scrambled Eggs, Crispy Apple-Wood Smoked Bacon, Sausage Links and Country Potatoes

Garden Greens Salad with Tomatoes, Carrots, Red Onion, Cucumber, Croutons and Variety Dressing Caprese Salad with Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze and Extra Virgin Olive Oil

Thinly Sliced Honey Ham or Roast Beef

Assorted Pastries, Desserts and Petit Fours Freshly Brewed Coffee, Iced Tea, Decaffeinated Coffee Chilled Orange, Cranberry, Grapefruit and Apple Juices

\$40.00 PER PERSON

Platter Selections

Variety Sandwich Platter

Chef's Choice of Turkey, Tuna, Chicken Salad, Ham or Roast Beef on a Variety of Breads.
Includes Choice of One Side - Potato, Pasta Salad or Coleslaw
50 HALF SANDWICHES OR 25 WHOLE = \$228.98

Antipasto Platter

Chef's Choice of Sliced Meats, Olives, Peppers, Cheese, Nuts, Crackers and Grapes
\$200.35

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

International Sweet Table

Elegantly displayed New York Cheesecake with the option of a cherry or strawberry topping, and Carrot Cake.

\$11.77 PER PERSON

Cookie Platter

Assortment of flavors - 50 cookies

\$85.86

Cheesecake

\$7.49 PER PERSON

Cheesecake with Strawberry or Cherry Topping

\$8.56 PER PERSON

Chocolate Cake or Carrot Cake

\$6.42 PER PERSON

Fruit Tart

\$7.49 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.

A LA CARTE PACKAGES

All buffets must have a minimum guest requirement of 50.

Salad

Classic Caesar

*Romaine Lettuce, Croutons, Creamy Caesar Dressing and
Parmesan Cheese*

Garden Green

*Spring Greens, Carrots, Cherry Tomatoes, Red Onion,
Cucumber, Croutons, Old Venice Italian Dressing*

Harvest Salad

*Spring Greens, Dried Cranberries, Candied Pecans, Blue
Cheese Crumbles, Balsamic Vinaigrette*

Pasta

Penne Pasta

With Marinara, Fresh Basil and Parmesan Cheese

Rotini Pasta Alfredo

With Fresh Broccoli and Parmesan Cheese

Farfalle Pasta

With Pesto Cream Sauce and Parmesan Cheese

Ziti Pasta

With Vodka Cream Sauce and Parmesan Cheese

Add:

Chicken	Italian Sausage	Meatballs	Shrimp
\$4.28	\$4.81	\$4.81	\$6.42

Entrées

Herb Roasted Chicken

*An Assortment of White and Dark Meat Chicken Pieces
Seasoned with Herb Butter and Roasted*

Smoked Turkey Breast

*Rubbed with Our House Mix of BBQ Spices, Slow Smoked
Over Cherry Wood, Served with a Whiskey Cider Glaze*

Mustard Glazed Pork Loin

*Rubbed in a Dijon Mustard and Herb Sauce and Roasted,
Served with a Sage Gravy*

Red Snapper Florentine

Baked and Served with a Citrus and Spinach Sauce

Lemon Rosemary Grilled Chicken

*Marinated Chicken Breast Seasoned and Grilled, Served with a
Lemon Garlic Sauce*



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

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A LA CARTE PACKAGES

Vegetables

Brown Butter Corn
Garlic Butter Broccoli
Red Pepper Green Beans
Seasonal Vegetable Medley
Fried Brussels Sprouts with Bacon

Starches

Yukon Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf

Desserts

(not included in packages)

Assorted cookies, bars and brownies
\$3.43 PER PERSON

Cookie Platter

Assortment of flavors - 50 cookies
\$85.86

Cheesecake

\$7.49 PER PERSON

Cheesecake with Strawberry or Cherry Topping

\$8.56 PER PERSON

Chocolate Cake or Carrot Cake

\$6.42 PER PERSON

Fruit Tart

\$7.49 PER PERSON

Packages

Package 1

One Option From Salad, Two Pasta
\$25.12

Package 2

One Option From Each Category
\$32.10

Package 3

One Option From Each Category, Two Options From Entrée
Category
\$37.71

All buffets must have a minimum guest requirement of 50.

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

Party Packages Saturday

\$19.17 PER PERSON

Saturday parties have a minimum of 100 people.

Friday/Sunday

\$16.88 PER PERSON

Friday and Sunday parties have a minimum of 50 people

Monday/ Tuesday/ Wednesday/ Thursday

\$6.86 PER PERSON

Monday, Tuesday, Wednesday, and Thursday parties have a minimum of 50 people

Included in the packages:

Venue for 5 hours, dance floor, staff for event, basic linens including table cloths and napkins, table and chair set up, and complimentary cake cutting.

**Packages do not include food or Alcohol.
No outside food or alcohol allowed.**

Private Bar with 1-Bartender available for a **\$125 fee.**

The Venue is available for 5 hours only.

There is a \$481.50 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.

Guests may use their vendor of choice for decorating, D.J.'s, cakes, Photographer, etc.

Vendors not included in Party Package.

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

Bar set up includes 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: \$8.00+

CALL DRINKS: \$10.00+

PREMIUM DRINKS: \$12.00+

TOP SHELF: \$14.00+

DOMESTIC BEER: \$4.00+

IMPORT BEER: \$5.00+

HOUSE WINE: \$7.00+

PREMIUM WINE: \$10.00+

Candy tables are allowed.

Guests must provide candy and dispensers.

Gum is not allowed

Children's meals are available for \$11.38 for children 5-10 years old.

Kid's meals consist of chicken tenders, fries and fruit.

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 \$481.50**. 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 **\$160.50 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

Dulce Mar
Creations
661.524.3324

Officiant

Brandy Kerley
661.418.7464

Event Planner

Dazzling Party
Designs
323-252-6987

A Special Affair
661.478.1833

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

DJ Smoove
661.972.6304

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



ANTELOPE VALLEY COUNTRY CLUB

Quotes and Refunds

All Quotes are good for 10 days from date originated.

Deposits are non-refundable

Food Tastings at Antelope Valley Country Club

Food tastings are every third Thursday of the month.

TASTINGS ARE FOR THE PLATED OPTION ONLY.

NO TASTINGS ON BUFFETS.

Parties are allowed one tasting two months prior to event date with deposit for venue. Tastings include; salad, starches and two protein choices. Tastings do NOT include; buffets, Hors D' Oeuvres or desserts.

Parties are allowed no more than 6 people at their tasting.

Photos on the Premises

Only the Wedding party and photographer are allowed on the course for photos. Guests are NOT allowed on the golf course, including greens, sand traps and cart path.

Right to Terminate Events

During an event, Antelope Valley Country Club has the right to terminate an event without notice OR refund if there is any consumption of alcohol by minors, unethical behavior by guests, guests on the golf course or any outside food or alcohol brought into the venue.

Signature

Date