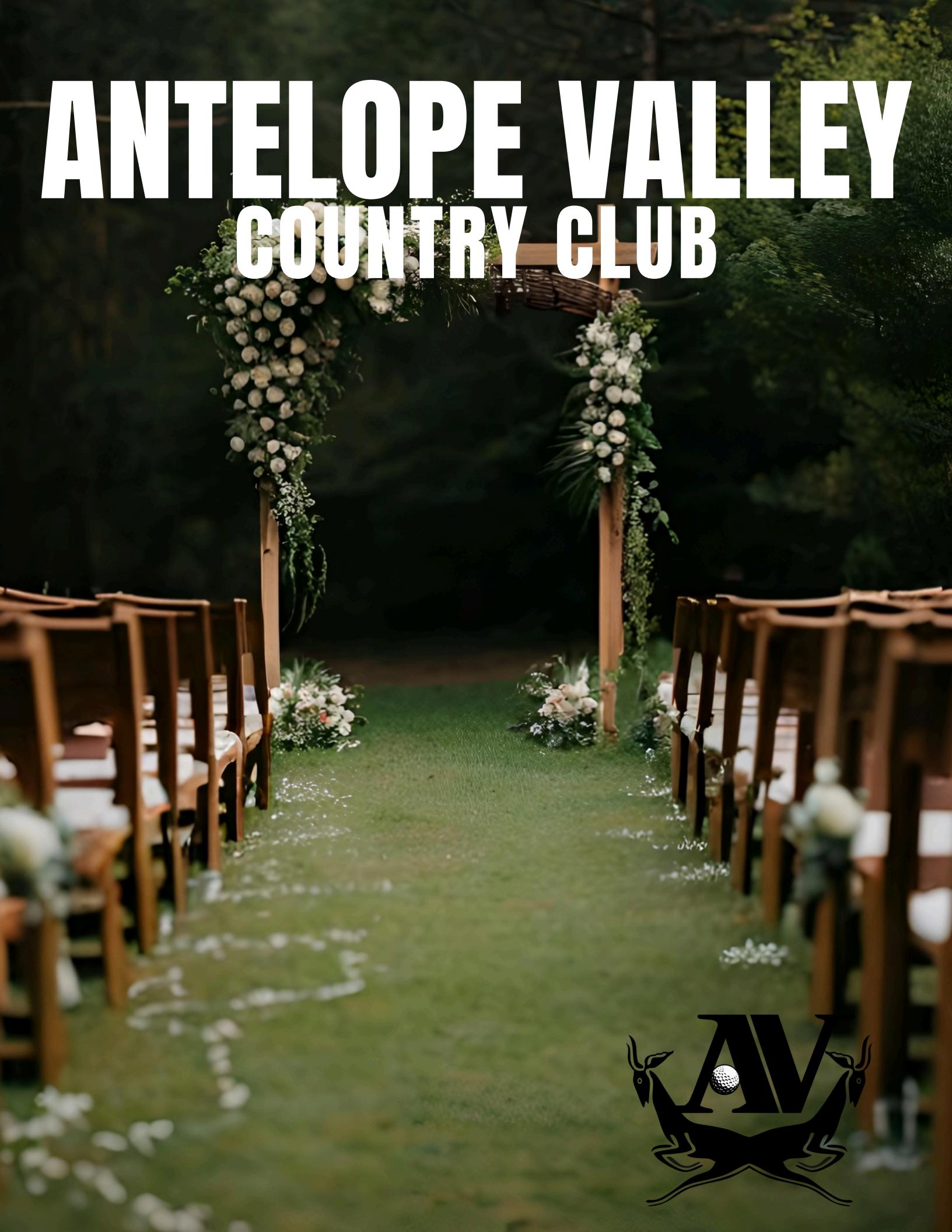


ANTELOPE VALLEY COUNTRY CLUB





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, Boccioni 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



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 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

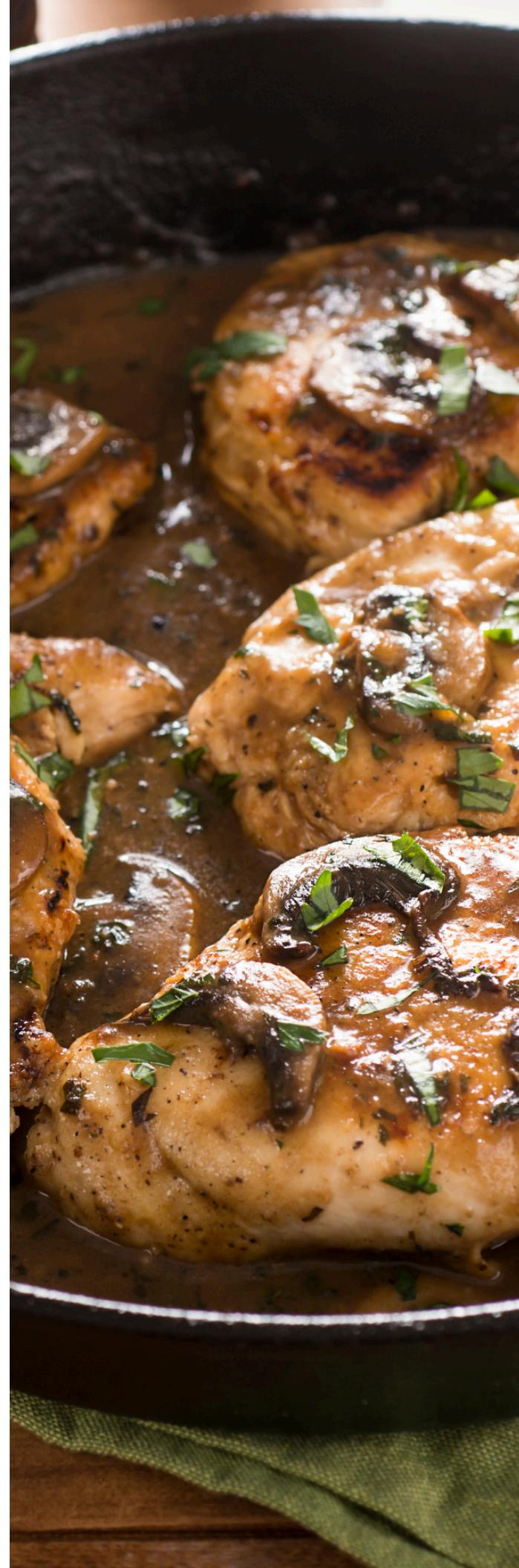
*Hand breaded and Stuffed with Ham, Swiss
and Thyme Cream Sauce*

Jumbo Shrimp Scampi

White Wine Garlic Butter Sauce

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

\$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-glace and White wine garlic butter sauce

Tastings available for plated options only.



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

The Southern Banquet

Garden Greens with Tomatoes, Red Onions, Cucumber, Carrots 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



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.

\$11.77 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

\$29.70 PER PERSON

Saturday weddings have a minimum of 100 people.

Friday/Sunday

\$21.68 PER PERSON

Friday and Sunday weddings have a minimum of 50 people.

Included in the packages:

One 45 minute Ceremony rehearsal scheduled on a Thursday (optional), ceremony site with chairs, Bridal Suite, banquet room for reception, dance floor, basic linens including table cloths and napkins, table and chair set up, champagne or cider toast, complimentary cake cutting.

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.

Private Bar with 1-Bartender available for a **\$175 fee.**

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.

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 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: \$6.00

CALL DRINKS: \$8.00

PREMIUM DRINKS: \$12.00

TOP SHELF: \$12.00

DOMESTIC BEER: \$4.00

IMPORT BEER: \$5.00

HOUSE WINE: \$7.00

PREMIUM WINE: \$9.00

CHILDREN 5-10 MENU

OPTION FOR \$11.38

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
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Florist

Sun Florist 661.298.7088	Palmdale Florist 661.723.ROSE	AV Florist 661.948.6006
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Décor

Victor Alvarez 818.823.1526	Dulce Mar Creations 661.524.3324
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Officiant

Brandy Kerley 661.418.7464

Event Planner

Dazzling Party Designs 323-252-6987	A Special Affair 661.478.1833
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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
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