



WEDDING PACKAGES

ANTHEM COUNTRY CLUB

AC
Anthem Country Club™

Welcome to Anthem Country Club

Congratulations on your engagement!

We would like to wish you all the best as you begin to plan a wedding that will be both a reflection and celebration of your love.

Allow us to create a unique wedding day that you will cherish forever. From your first visit, we ensure that you experience the genuine care and gracious service that is the signature of Anthem Country Club. Please remember that our extraordinary wedding professionals are delighted to customize any aspect of your wedding day to better suit your personal needs and desires.

We are one of Nevada's premier private clubs, and a perfect location for a Las Vegas ceremony and reception. We would be delighted to be a part of your special day and take pride in making your event a memorable occasion.

Thank you for considering our beautiful club for your wedding celebration. We hope to become a part of this special and momentous occasion.

Warm Regards,

The Wedding Sales Team
At Anthem Country Club





Anthem Country Club offers the exclusivity of a private club with world class services and facilities.

CULINARY

Creative food selections and presentation from our spectacular culinary team are specially designed to suit the desires and interests of you and your special guests.

BEVERAGE

Anthem Country Club offers Premium or Super Premium Brand Bar to enhance your wedding festivities. Our extensive list provides a wide variety of domestic and imported wines, beer, liquor, and cordials.

WEDDING CEREMONY

To enhance your total wedding experience, the Anthem Country Club offers a spectacular location to host your ceremony. Included in your ceremony site fee, is the ceremony location and a wedding coordinator to help plan your special day.

LINEN AND CHAIRS

You may choose elegant white full length underlays, accompanied by beautiful linen overlays. Matching chairs are also available to compliment your place settings for indoor functions. Should you desire the option of specialty linens or Chivari Chairs, we will gladly assist you in your selection process. Prices are based upon availability and vendors.

BRIDAL & GROOMSMEN SUITES

A bottle of champagne, bottled water, an assortment of sodas and cheese & crackers will be presented at the time of each party's arrival to the suites.

The Bridal Suite, located in our Ladies' Locker Room, features a reception and lounge quarter, in addition to 2 separate vanity areas.

The Groomsmen Suite, located in our Men's Locker Room, features a reception and lounge quarter and 1 vanity area.



Wedding Packages

THE CEREMONY

We offer an ideal site for the exchange of wedding vows. This site affords a spectacular view of the Las Vegas Valley and the Strip providing a picture-perfect back drop for your wedding day.

The ceremony package includes:

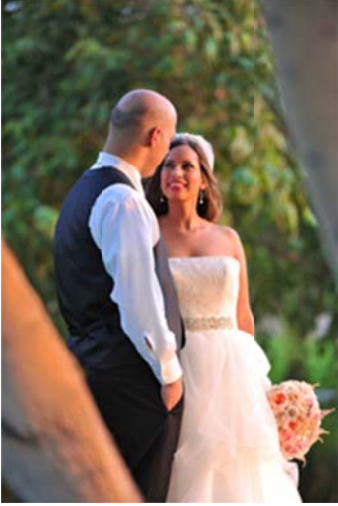
- Wedding Rehearsal; the Officiate is Not Present
- Minister or Officiate
- Two Fresh Floral Arrangements for the Ceremony Site by Naakiti Floral
- White Chairs for the Ceremony
- Access to the Men's and Ladies' Dressing Rooms to Include a Bottle of Champagne and Cheese and Crackers
- Valet Service

THE RECEPTION

As the city comes to life your guests move into our main dining room with its wall of windows overlooking the spectacular view of the Las Vegas Valley and the Las Vegas Strip. Our attentive staff will provide the fine Anthem Country Club service while you dine and dance the night away.

The reception package includes:

- Four Hour Reception
- Premium Linen Package, Chair Covers and Ties
- Dance Floor
- Up-lights
- Champagne and Sparkling Cider Toast
- DJ Service
- Cake by Tiers of Joy or Custom Wedding Cakes by Kathy Rude
- Cake Table
- Cake Cutting
- Sign-In Table and Gift Table
- Glass Silver Beaded Chargers
- Sweetheart Table
- Full Service Coordination
- Printed Menus, Escort Chart and Related Printed Materials



Menu Packages

PLATED FIVE COURSE DINNER

Four Hour Premium Bar Package
Choice of Three Hors d'Oeuvres
Plated Salad
Plated Intermezzo
Choice of Two Entrées Selections with a Dual Entrée Option
Choice of Two Accompaniments
Assorted Rolls & Butter
Wedding Cake & Coffee Service

BUFFET DINNER

Four Hour Premium Bar Package
Choice of Three Hors d'Oeuvres
Plated Salad
Plated Intermezzo
Choice of Two Entrées
Choice of Three Accompaniments
Assorted Rolls & Butter
Wedding Cake & Coffee Service



First Course

Buffet & Plated Dinners: Select Three Hot or Cold Hors d'Oeuvres

TRAY PASSED HORS D'OEUVRES COLD SELECTIONS

BRUSCHETTA *with choice of:*

Tomato, Basil, Olive, & Balsamic
Blue Cheese and Pear
Roasted Beet and Goat Cheese

JUMBO SHRIMP COCKTAIL

Horseradish, Celery, Lemon

SMOKED SALMON MOUSSE

Pumpernickel Toast, Dill, Capers

AHI TUNA POKE

Wonton Chip, Ponzu Glaze, Wasabi

BAY SCALLOP CEVICHE

Lime, Cilantro, Peppers

TRUFFLED CHICKEN SALAD

Lemon, Tarragon, Phyllo Cup

PROSCIUTTO WRAPPED ASPARAGUS TIPS

Goat Cheese, Extra Virgin Olive Oil, Balsamic Glaze



First Course Continued...

Buffet & Plated Dinners: Select Three Hot or Cold Hors d'Oeuvres

TRAY PASSED HORS D'OEUVRES HOT SELECTIONS

VEGETABLE EGG ROLL

Sweet and Spicy Mustard Sauce

SPANIKOPITA

Spinach and Feta Cheese in Phyllo Dough

WILD MUSHROOM AND GOAT CHEESE TART

Thyme and Sherry

STUFFED MUSHROOMS

Spinach, Lump Crab, Cream Cheese

PETITE CRAB CAKE

Mustard Remoulade

COCONUT SHRIMP

Apricot Dipping Sauce

SKEWERS *with choice of:*

Teriyaki Beef with Sweet Chili Sauce

Thai Chicken with Thai Peanut Sauce



Second Course

Buffet & Plated Dinner: Select 1 Plated Salad Option

SALAD SELECTIONS

WEDGE

Baby Iceberg, Bacon, Tomato, Red Onion, Blue Cheese Dressing

CAPRESE

Roma Tomatoes, Buffalo Mozzarella, Extra Virgin Olive Oil, Balsamic Glaze, & Micro Basil

ANTHEM

Field Greens, Dried Cranberries, Walnuts, Toasted Goat Cheese, Pesto Balsamic, & Potato Hay

GARDEN SALAD

Field Greens, Cucumbers, Tomatoes, Red Onions, Carrots

CAESAR SALAD

Chopped Romaine Hearts, Parmesan Cheese, Focaccia Croutons, Caesar Dressing

Third Course

INTERMEZZO

Buffet & Plated Dinner: Select 1 Sorbet Flavor

SORBETS with choice of:

Wild Berry

Lemon



Fourth Course

ENTRÉES

Buffet Dinner: Select Two Entrée Choices

Plated Dinner: Select Two Entrée Choices or Dual Entrée Option

Both Buffet & Plated Dinners are served with Artisan Dinner Rolls and Whipped Butter

SALMON *with choice of:*

Grilled with Champagne Beurre Blanc

Roasted with Cilantro Lemon Vinaigrette

HALIBUT

Sautéed with Sun Dried Tomato Vinaigrette

MAHI-MAHI

Grilled with Mango-Pineapple Salsa

JUMBO LUMP CRAB CAKES

Sautéed with Mustard Tartar Sauce

BEEF *with choice of:*

Grilled 8 oz Tenderloin with Port Wine Demi-Glace

Grilled XX oz Top Sirloin Steak with Red Wine Shallot Sauce

Braised Short Ribs with Cabernet Braising Jus

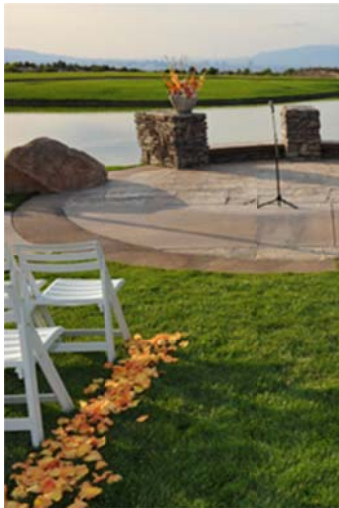
CHICKEN ORGANIC AIRLINE BREAST *with choice of:*

Grilled with Chardonnay Fine Herb Butter Sauce

Pan Roasted with Wild Mushroom Marsala Wine Sauce

PORK

Roasted Loin with Cinnamon Apple Compote



Fourth Course Continued...

ACCOMPANIMENTS

Buffet Dinners: Select Three Accompaniments

Plated Dinners: Select Two Accompaniments

ROASTED ASPARAGUS

STEAMED FRENCH GREEN BEANS

ORANGE GLAZED BABY CARROTS

ROASTED ZUCCHINI, YELLOW SQUASH, RED PEPPERS, AND ONIONS

CONFETTI COUSCOUS

RICE PILAF

WILD AND BROWN RICE BLEND

ROASTED FINGERLING POTATOES WITH GARLIC AND ROSEMARY

MASHED YUKON GOLD POTATOES *with choice of:*

Asiago Cheese

White Truffle Oil

Roasted Garlic

Fifth Course

CAKE AND COFFEE SERVICE

Regular Coffee

Decaf Coffee

Assortment of Hot Tea Selections



Menu Enhancements

DISPLAY PLATTERS

ARTISANAL DOMESTIC AND INTERNATIONAL CHEESES

Dried Fruits, Nuts, Honeycomb, Crackers, Raisin Walnut Crisps

VEGETABLE CRUDITÉS

Pita Chips, Ranch & Blue Cheese Dips

FRESH FRUIT

Sliced Fruits and Berries, Honey Yogurt

ANTIPASTI

Italian Meats, Marinated Grilled Vegetables, Cheese, Olives

SPECIALTY DISPLAY STATIONS

The labor fee associated with attended stations is: \$75 per chef attendant

FRUIT AND CHEESE STATION

Imported and Domestic Cheese Display with Assorted Crackers and Fresh Seasonal Fruit & Berries

PASTA STATION

Attendant Required

Assorted Pastas tossed in Marinara or Pesto Cream Sauce. Accompanied with Shaved Parmesan Cheese, Crushed Red Pepper and Toasted Pine Nuts

SEAFOOD STATION

Fresh Oysters on the Half Shell, Chilled Jumbo Shrimp Cocktail; Accompanied with Quartered Lemons and Cocktail Sauce

CARVING BOARD STATION

Attendant Required

PORK

Roasted Loin with Cinnamon Apple Compote

BEEF *with choice of:*

Grilled 8 oz Tenderloin with Port Wine Demi-Glace

Grilled XX oz Top Sirloin with Red Wine Shallot Sauce



Beverages

Buffet & Plated Dinner Packages include the Premium Bar Package and the Sparkling Wine/Champagne Toast with Chandon Brut or Apple Cider.

BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Heineken
Amstel Light
Corona

WINES

Seven Falls: Merlot, Chardonnay, Cabernet Sauvignon

CORDIALS

Kahlua
Cointreau
Frangelico
Tia Maria
Amaretto
Bailey's
Grand Marnier
Chambord

LIQUOURS

PREMIUM BAR SELECTIONS

Vodka: Sobieski, Absolute
Gin: Beefeaters, Tanqueray
Rum: Bacardi, Captain
Tequila: Montezuma, Jose Cuervo
Scotch: Dewars, J. Walker Red
Bourbon: Jim Bean, Jack Daniels
Whiskey: Seagrams VO, Crown
Brandy: Christian Brothers, Hennessey

SUPER PREMIUM BAR SELECTIONS

Additional \$4 per person

Vodka: Ketel One, Grey Goose
Gin: Bombay Sapphire
Rum: Bacardi, Captain
Tequila: Patron
Scotch: J. Walker Black
Bourbon: Makers Mark
Whiskey: Crown Royal
Brandy: Remy VSOP

