

WEDDINGS





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FOOD PACKAGES



COMFORT

\$65

DISPLAYED HORS D'OEUVRES

(choice of one)

Domestic Cheese Display

Fresh Fruit Display

Marinated Grilled Vegetable Display

PASSED HORS D'OEUVRES

(choice of two)

Franks en Croute

spicy brown mustard

Mini BBQ or Teriyaki Meatballs

handmade bite-sized meatballs served in either homemade jack daniels ancho chili bbq sauce or teriyaki sauce

Pork Potstickers

spicy dumplings filled with pork, herbs and spices served with thai satay

Spanakopita

spinach, feta cheese wrapped in phyllo dough

Spinach Stuffed Mushroom Caps

spinach, cream cheese, sour cream stuffing

BUFFET DINNER

SALAD

(choice of one)

Caesar Salad

baby romaine hearts, creamy caesar dressing, grated romano cheese, croutons

House Salad

mixed greens, grape tomatoes, cucumbers, carrots, red onions, croutons and homemade buttermilk ranch dressing or balsamic vinaigrette

ENTRÉES

(choice of two)

Baked Penne Alfredo

penne pasta, house made alfredo sauce

Chicken Francaise

white wine lemon butter sauce

Chicken Marsala

mushrooms, marsala wine and garlic

Mediterranean Baked Salmon

baked in rustic tomato caper sauce and topped with burr blanc sauce

Sliced Top Sirloin

wild mushroom bordelaise

**Includes bread, coffee, tea, water and fountain drinks.
Pricing is per person unless otherwise specified and does not include tax or service.*

SIDES

(choice of one starch)

Gourmet Mac n Cheese

bacon and ale cheddar cheese sauce

Rice Pilaf

Roasted Garlic Mashed Potatoes

(choice of one vegetable)

Green Beans

with almonds and bacon

Sautéed Baby Carrots & Onions

Sautéed Baby Squash Medley

Vegetable Medley



FUSION

\$75

DISPLAYED HORS D'OEUVRES

(choice of one)

Domestic Cheese Display

Fresh Fruit Display

Marinated Grilled Vegetable Display

PASSED HORS D'OEUVRES

(choice of two)

Kalbi Marinated Beef Satay

korean style bbq beef marinated in sugar, soy, garlic, topped with sesame and green onions

Mini Crab Cakes

served with remoulade sauce

Spanakopita

spinach, feta cheese wrapped in phyllo dough

Spinach Stuffed Mushroom Caps

Tomato Bruschetta

roma tomatoes tossed in olive oil, red onion, garlic, basil, romano cheese and balsamic reduction

Traditional Chicken Satay

chicken marinated in teriyaki sauce served with thai satay sauce

BUFFET DINNER

SALAD

(choice of one)

Caesar Salad

baby romaine hearts, creamy caesar dressing, grated romano cheese, croutons

House Salad

mixed greens, grape tomatoes, cucumbers, carrots, red onions, croutons and homemade buttermilk ranch dressing or balsamic vinaigrette

ENTRÉES

(choice of two)

Cheese Ravioli

marinara sauce

Chicken Picata

served with white wine lemon butter caper sauce

Mediterranean Baked Salmon

baked in rustic tomato caper sauce

Sliced Pork Loin

romesco sauce

Sliced Top Sirloin

wild mushroom bordelaise

**Includes bread, coffee, tea, water and fountain drinks.
Pricing is per person unless otherwise specified and does not include tax or service.*

SIDES

(choice of one starch)

Gourmet Mac n Cheese

bacon and ale cheddar cheese sauce

Rice Pilaf

Roasted Rosemary Red Bliss Potatoes

(choice of one vegetable)

Baby Squash Medley

Steamed Asparagus Spears

with red and yellow peppers

Vegetable Medley



GOURMET

\$80

DISPLAYED HORS D'OEUVRES

(choice of one)

Tomato Mozzarella Display

fresh basil, balsamic glaze

Vegetable Crudite

served with homemade buttermilk ranch

PASSED HORS D'OEUVRES

(choice of two)

BBQ Bacon & Shrimp Skewer

tiger prawns wrapped in bacon served with homemade jack daniels ancho chili bbq sauce

Coconut Dusted Shrimp

orange horseradish sauce

Kalbi Marinated Beef Satay

korean style bbq beef marinated in sugar, soy, garlic, topped with sesame and green onions

Pork Potstickers

spicy dumplings filled with pork, herbs and spices served with ponzu sauce

Spinach Stuffed Mushroom Caps

Traditional Chicken Satay

chicken marinated in teriyaki sauce served with thai satay

PLATED DINNER

SALAD

(choice of one)

Caesar Salad

baby romaine hearts, creamy caesar dressing, grated romano cheese, croutons

House Salad

mixed greens, grape tomatoes, cucumbers, carrots, red onions, croutons and homemade buttermilk ranch dressing or balsamic vinaigrette

Spinach Salad

bacon, chopped egg, baby spinach accompanied by a french herbed dressing

ENTRÉES

(choice of two)

Crab Crusted Halibut

halibut topped with crab crusting, with citrus beurre blanc

Herb Crusted Chicken

skin-on airline chicken breast rolled in herbs and pan seared, topped with a madeira scented shiitake jus

Prime Rib

au jus, horseradish cream

Shrimp Scampi

tender sautéed jumbo shrimp in a buttery garlic lemon sauce accompanied with linguini

Sliced Beef Tenderloin

bordelaise sauce

Sliced Pork Loin

romesco

**Includes bread, coffee, tea, water and fountain drinks.
Pricing is per person unless otherwise specified and does not include tax or service.*

SIDES

(choice of one starch)

Roasted Rosemary Red Bliss Potatoes

Saffron Rice

Twice Baked Potato

(choice of one vegetable)

Baby Squash Medley

Broccoli & Julienne Carrots

Steamed Asparagus Spears

with red and yellow peppers



MARKET

\$85

DISPLAYED HORS D'OEUVRES

(choice of one)

Domestic Cheese

Seasonal Fruit

Vegetable Crudite

served with homemade buttermilk ranch

PASSED HORS D'OEUVRES

(choice of two)

Bacon Wrapped Scallops

Spinach Stuffed Mushroom Caps

Kalbi Marinated Beef Satay

korean style bbq beef marinated in sugar, soy, garlic, topped with sesame and green onions

Mini Crab Cakes

remoulade

Strawberries & Boursin Cheese

french triple herb cheese, fresh strawberries

Tomato Bruschetta

romano cheese, balsamic reduction, roma tomatoes

Traditional Chicken Satay

chicken marinated in teriyaki sauce served with thai satay

PLATED DINNER

SALAD

(choice of one)

Berry Delicious Salad

mixed greens, strawberries, blueberries, raspberries, watermelon, feta, avocado, blood orange vinaigrette

Caesar Salad

baby romaine hearts, creamy caesar dressing, grated romano cheese, croutons

House Salad

mixed greens, grape tomatoes, cucumbers, carrots, red onions, croutons and homemade buttermilk ranch dressing or balsamic vinaigrette

ENTRÉES

(choice of two)

Chicken Francaise

white wine lemon butter sauce

Herb Crusted Chicken

skin-on airline chicken breast rolled in herbs and pan roasted, topped with a madeira scented shiitake jus

Miso Marinated Broiled Sea Bass

served on a bed of wilted spinach & fresh carrot beurre blanc

Sliced Beef Tenderloin

bordelaise sauce

Stuffed Pork Chop

stuffed with an apple sage dressing, served with apple chutney

Vegetable Pasta

seasonal vegetables, garlic, basil, pesto

**Includes bread, coffee, tea, water and fountain drinks.
Pricing is per person unless otherwise specified and does not include tax or service.*

SIDES

(choice of one starch)

Roasted Rosemary Red Bliss Potatoes

Saffron Rice

Twice Baked Potato

(choice of one vegetable)

Baby Squash Medley

Broccoli & Julienne Carrots

Steamed Asparagus Spears

with red and yellow peppers

BAR PACKAGES



BAR PACKAGES

**Themed Cocktail offered at bar. Available tray passed for additional fee.
Pricing is per person unless otherwise specified and does not include tax or service charge.*

PUB

- First hour \$12 per person
- Additional hours add \$6 per person
- Beer & House Wine

WELL

- First hour \$15 per person
- Additional hours add \$7 per person
- Beer & House Wine
- Liquor
 - Barton Vodka
 - Beefeater Dry Gin
 - Calypso Rum
 - Dewars Scotch
 - Jim Beam Whiskey
 - Montezuma Tequila

CALL

- First hour \$18 per person
- Additional hours add \$8 per person
- Beer & House Wine
- Liquor
 - Bacardi Rum
 - Beefeater Dry Gin
 - Dewars Scotch
 - Jack Daniels Whiskey
 - Jose Cuervo Tequila
 - Tito's Vodka

PREMIUM

- First hour \$20 per person
- Additional hours add \$9 per person
- Beer & House Wine
- Liquor
 - Bacardi Rum
 - Chivas Ragel Scotch
 - Grey Goose Vodka
 - Jack Daniels Whiskey
 - Jose Cuervo Tequila
 - Tanqueray Gin

BEER

- Angry Orchard
- Blue Moon
- Bud Light
- Budweiser
- Coors Light
- Corona Extra
- Corona Premier
- Guinness
- Heineken
- Michelob Ultra
- Miller Light
- Modelo
- PBR
- Schofferhofer
- Sharps N/A
- Stone IPA
- 805

HOUSE WINE

- Beringer White Zinfandel
- SeaGlass Cabernet Sauvignon
- SeaGlass Chardonnay
- SeaGlass Pinot Grigio
- SeaGlass Pinot Noir
- SeaGlass Sauvignon Blanc



WEDDING PACKAGES



CASUAL

(A LA CARTE)

\$3,000 Ceremony & Reception

Up to 150 guests. Inquire for ceremony only pricing.

Our standard ceremony and reception site fee includes the items listed below.
Pricing does not include tax or service charge. Food & beverage minimum may apply on peak dates.

CEREMONY

- Ceremony table
- ½ hour rehearsal 1-2 days prior to your wedding date
- Use of event lawn for the ceremony
- White resin chairs

RECEPTION

- Cake cutting service
- China, silverware, glassware
- Gift & guestbook tables, dance floor
- Poly napkins
choice of available colors
- Poly table linens
choice of ivory, white or black
- Setup & breakdown
- Use of Clubhouse for 4 hours

ENHANCEMENTS

- Aisle runner without petals \$100
- Aisle runner with petals \$200
- Dance floor ceiling draping \$250
- Floral spray for pergola \$250
- Sparkler sendoff \$250
- Chiffon pergola draping \$350
- Additional reception hour \$500
- Bistro lighting
Patio \$500
Inside \$500
- Dining room & dance floor ceiling draping \$650



CLASSIC

\$14,500*
100 guests

**Less \$72 per guest under 100 people with a 50 person minimum
Add \$84 per guest over 100 people with a 200 person maximum
Pricing includes taxes, gratuities and service charges*

VENUE

- Classic Package option with 4 hour reception

FOOD

- Choice of Comfort or Fusion Food Package

BEVERAGE

- Cash Bar (bar package upgrade available)
- Champagne toast

DECOR

- \$500 credit toward florals and decor of your choice provided by Flora Couture

CAKE

- Customized fondant cake to serve all guests with personalized cake tasting

PHOTOGRAPHY

- 5 hours of professional photography By Ella Gagliano Studios
- Engagement or Boudoir session only
- 10" x 10" GoBook Album (first 20 pages)
- A gift certificate with the value of \$200 towards wall art
- Add additional hours to your package \$350
- USB with all images (and copy release) \$999
- Extra pages in album \$300/10 pages
- Duplicate Parent albums (8x8) \$900

DJ

- Sound technician for ceremony
- Includes sound board, speaker, media player & cordless microphone
- DJ/Emcee for 4 hour reception (including 1 hour cocktail reception)
- Wireless microphones

WEDDING COODINATOR

- Personal Wedding Coordinator for anything booked through Angel Park



COMPLETE

\$18,500*
100 guests

**Less \$120 per guest under 100 people with a 50 person minimum
Add \$132 per guest over 100 people with a 200 person maximum
Pricing includes taxes, gratuities and service charges*

VENUE

- Classic Package option with 5 hour reception

FOOD

- Choice of Comfort, Gourmet or Fusion Food Package

BEVERAGE

- Choice of Pub or Well Drink Package for two hours of reception
(can extend bar package by the hour)
- Champagne toast

DECOR

- \$750 credit toward florals and decor of your choice provided by Flora Couture

CAKE

- Customized fondant cake to serve all guests with personalized cake tasting

PHOTOGRAPHY

- 8 hours of professional photography By Ella Gagiano Studios
- Engagement or Boudoir session only
- 12" x 12" GoBook Album *(first 20 pages)*
- High resolution digital negatives from your wedding on a USB
- Online gallery for 60 days
- A gift certificate with the value of \$350 towards wall art
- Extra pages in album \$300/10 pages
- Duplicate Parent albums (8x8) \$900

DJ

- Sound technician for ceremony
- Includes sound board, speaker, media player & cordless microphone
- DJ/Emcee for 5 hour reception
(including 1 hour cocktail reception)
- Wireless microphones

LIGHTING

- LED Dance lights
- Up-lighting *(8 lights)*

TUXEDOS

- Groom and Best Man tuxedo rental

WEDDING COODINATOR

- Personal Wedding Coordinator for anything booked through Angel Park



COUTURE

\$25,500
100 guests

**Less \$168 per guest under 100 people with a 50 person minimum
Add \$180 per guest over 100 people with a 200 person maximum
Pricing includes taxes, gratuities and service charges*

VENUE

- Classic Package option with 5 hour reception

FOOD

- Choice of Comfort, Gourmet, Fusion or Market Food Package

BEVERAGE

- Choice of one Drink Package for first four hours of reception - Pub, Well, Call or Premium (can extend bar package by the hour)
- Champagne Toast

DECOR

- \$1,000 credit toward florals and decor of your choice provided by Flora Couture

CAKE

- Customized fondant cake to serve all guests with personalized cake tasting

PHOTOGRAPHY

- 8 hours of professional photography By Ella Gagliano Studios
- Engagement or Boudoir session only
- 12" x 12" GoBook Album (first 20 pages)
- High resolution digital negatives from your wedding on a USB
- Online gallery for 60 days
- A gift certificate with the value of \$350 towards wall art
- Extra pages in album \$300/10 pages
- Duplicate Parent albums (8x8) \$900

DJ

- Sound technician for ceremony
- Includes sound board, speaker, media player & cordless microphone
- DJ/Emcee for 5 hour reception (including 1 hour cocktail reception)
- Wireless microphones

LIGHTING

- LED Dance lights
- Up-lighting (8 lights)

TUXEDOS

- Groom and Best Man tuxedo rental

PHOTO BOOTH

- 4 hour attended photo booth
- Props
- Unlimited pictures
- Memory book

VIDEOGRAPHY

- 6 hours of professional videography coverage
- 2 HD Cameras & Operators
- 20-35 minute cinematic movie
- Theatrical Trailer
- Online Delivery

WEDDING COODINATOR

- Personal Wedding Coordinator for anything booked through Angel Park



MICRO

\$6,000

Maximum 25 guests

30 MINUTE CEREMONY + RECEPTION VENUE FOR 2 HOURS

- **Officiant**
- **Our standard ceremony and reception site fee includes the following:**
 - CEREMONY:** white resin chairs, use of event lawn, ceremony table, ½ hour rehearsal
 - RECEPTION:** Use of private room in the clubhouse, poly table linens, poly napkins, gift & guestbook tables, cake cutting service, set up & breakdown, china, silverware & glassware

CHOICE OF 2 HOUR BAR PACKAGE + CHAMPAGNE TOAST

2 COURSE PLATED DINNER

Please refer to page 17 for full options

- **Choice of Caesar or House Salad**
- **Choice of Beef, Chicken, Fish or Vegetarian Option**

WEDDING CAKE

- **Customized fondant cake to serve all guests**
- **Personalized cake tasting**

FLOWERS & DÉCOR

- **Elope with Me Package provided by Flora Couture (15 items)**
- **Centerpieces, bouquets, boutonnieres etc.**

PHOTOGRAPHY - ELLA GAGIANO STUDIOS

- **Ceremony + 1 hr of Photos + Online Gallery**
- OR**
- **Ceremony + 1 hr of Photos + Online Gallery + 10x10 photo album (add \$500)**

DAY OF COORDINATION



SWEETHEART

\$1,500*

Bride & Groom only

CEREMONY + DINNER FOR TWO

- **Officiant**
- **15 minute wedding ceremony**
- **Dinner for two set up on Mountain Hole #3**

BOTTLE OF CHAMPAGNE + 2 COCKTAILS PER PERSON

2 COURSE PLATED DINNER

Please refer to page 17 for full options

- **Choice of Caesar or House Salad**
- **Choice of Beef, Chicken, Fish or Vegetarian Option**

DESSERT FOR TWO

- **1 dozen Chocolate Covered Strawberries**
- **Mini Wedding Cake for two**

DÉCOR PROVIDED BY ANGEL PARK

- **Bouquet for the Bride & boutonniere for Groom**
- **Floral centerpiece or candles for dinner table**

PHOTOGRAPHY - ELLA GAGIANO STUDIOS (ADDITIONAL CHARGE)

- **2 hours of photography (\$455)**
 - **Ceremony + 1 hr of photos + online gallery (\$999)**
- OR**
- **Ceremony + 1 hr of photos + online gallery + 10x10 photo album- (\$1,500)**

DAY OF COORDINATION

**Please inquire about additional guest pricing*



INTIMATE WEDDINGS MENU

PLATED MEAL OPTIONS

SALAD

(choice of one)

Caesar Salad

baby romaine hearts, creamy caesar dressing, grated romano cheese, croutons

House Salad

mixed greens, grape tomatoes, cucumbers, carrots, red onions, croutons and homemade buttermilk ranch dressing or balsamic vinaigrette

ENTRÉES

(choice of two)

Prime Rib

au jus, horseradish cream

Sliced Beef Tenderloin

bordelaise sauce

Chicken Francaise

white wine lemon butter sauce

Chicken Marsala

mushrooms, marsala wine and garlic

Mediterranean Baked Salmon

baked in rustic tomato caper sauce and topped with burr blanc sauce

Crab Crusted Halibut

halibut topped with crab crusting, with citrus beurre blanc

SIDES

(choice of one starch)

Roasted Rosemary Red Bliss Potatoes

Rice Pilaf

Roasted Garlic Mashed Potatoes

(choice of one vegetable)

Green Beans

with almonds and bacon

Steamed Asparagus Spears

with red and yellow peppers

Vegetable Medley







**TO BOOK YOUR WEDDING OR
FOR MORE INFORMATION
PLEASE CONTACT**

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