

red rock
COUNTRY CLUB
weddings



Ceremony and reception DETAILS

CEREMONY AND RECEPTION INCLUSIONS

\$5,500

- ◇ Sparkling Wine Welcome for all guests
- ◇ Red Rock Country Club Wedding Lawn & Arch
- ◇ Set up of Upgraded Ceremony Chairs
- ◇ Use of Ladies & Men's Lounge Three-Hours Prior to Ceremony Start Time
- ◇ Wedding Reception Space outfitted in round tables
- ◇ Gift/Guest Book, Wedding Cake, Head/Sweetheart, Favor Tables
- ◇ Glassware, Flatware, & China
- ◇ Two Toned Fanfare Chameleon Reception Chairs with Ivory, Black, Blush, Taupe, or Gold Covers
- ◇ Wedding Linens in Upgraded Fabric Selection
- ◇ Tiered Wedding Cake from Rolling in Dough
- ◇ Valet Parking
- ◇ Ivory Chiffon Drape dividing cocktail & reception space
- ◇ Dark Maple Wood Dance Floor

Couples who are getting married off property may reduce the fee by \$500.00.





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Merrill

PACKAGES

Dahlia

BUFFET DINNER AND HOSTED BAR OFFERING

\$163.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch & Green Goddess Dressings | Hummus
- Three Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALADS *(Both salads are on buffet)*

CAESAR | Caesar Salad, Toasted Croutons, & Parmesan Cheese

RED ROCK CAPRESE | Heirloom Cherry Tomatoes, Bocconcini, Basil, & Balsamic Drizzle

ENTREES *(Includes all three)*

GRILLED FRENCH BREAST OF CHICKEN | Au Poivre

GRILLED ATLANTIC SALMON | Lemon Dill Butter Sauce

CHEF ATTENDED CARVING STATION OF PRIME RIB | Au Jus & Horseradish

ACCOMPANIMENTS

Vegetable Medley | Yukon Gold Smashed White Cheddar Potatoes

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular & Decaffeinated Coffee

BAR DETAILS

Five Hour Premium Brand Bar

Tito's, Tanqueray, Beefeaters, Malibu, Capt. Morgan's, Camarena, Casamigos, Jack Daniels, Jameson, Buffalo Trace, Dewar's

Rodney Strong Sonoma Label Chardonnay, Sauvignon Blanc, Pinot Noir, & Cabernet, Premium & Domestic Bottled Beers, Pepsi Brand Soft Drinks, & Juice Mixers

**Vegan & Vegetarian Entrees are available based on dietary needs & season.*



Garden Rose

PLATED DINNER AND HOSTED BAR OFFERING

\$168.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch & Green Goddess Dressings | Hummus
- Two Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALAD COURSE

ROQUEFORT PEAR SALAD | Mixed Organic Greens, Pecans, Roquefort, Pears, Avocado, Honey Dijon Dressing

ENTREES *(Final guest selections required 14-days prior to event)*

HERB ROASTED CHICKEN BREAST and GRILLED SHRIMP | Scampi Cream Sauce
BLACK PEPPERED SEARED NEW YORK STRIPLOIN | Bordelaise

ACCOMPANIMENTS

Broccolini | Chive Infused Mashed Potatoes

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular & Decaffeinated Coffee

BAR DETAILS

Five Hour Premium Brand Bar

Tito's, Tanqueray, Beefeaters, Malibu, Capt. Morgan's, Camarena, Casamigos, Jack Daniels, Jameson, Buffalo Trace, Dewar's Rodney Strong Sonoma Label Chardonnay, Sauvignon Blanc, Pinot Noir, & Cabernet, Premium & Domestic Bottled Beers, Pepsi Brand Soft Drinks, & Juice Mixers

**Vegan & Vegetarian Entrees are available based on dietary needs & season.*



Ranunculus

PLATED DINNER AND HOSTED BAR OFFERING

\$183.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch & Green Goddess Dressings | Hummus
- Three Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALAD COURSE

BABY WEDGE SALAD | Petite Iceberg Wedge, Chopped Bacon, Bleu Cheese Crumbles, Heirloom Tomatoes, Balsamic Drizzle, & Green Onions

DUET ENTREES

FILET MIGNON WITH SALMON | Petite 6 oz. Filet Mignon with 6 oz. Salmon Fillet
Garlic Beurre Blanc

ACCOMPANIMENTS

Sautéed Blue Lake Green Beans | Smashed Au Gratin Potatoes

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular & Decaffeinated Coffee

BAR DETAILS

Five Hour Premium Brand Bar
Tito's, Tanqueray, Beefeaters, Malibu, Capt. Morgan's, Camarena, Casamigos, Jack Daniels, Jameson, Buffalo Trace, Dewar's Rodney Strong Sonoma Label Chardonnay, Sauvignon Blanc, Pinot Noir, & Cabernet, Premium & Domestic Bottled Beers, Pepsi Brand Soft Drinks, & Juice Mixers

**Vegan & Vegetarian Entrees are available based on dietary needs & season.*

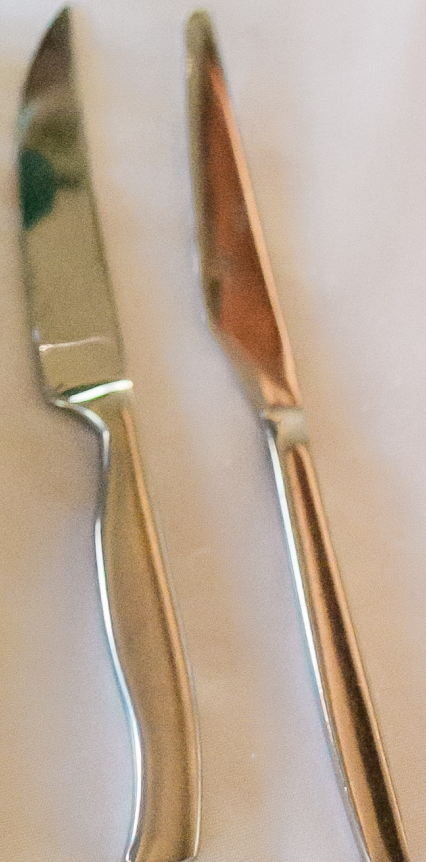


lets eat

APPETIZER
Casser rolled with topped crostini and
go-mesan cheese

ENTREE

Mario





PLATED DINNER AND HOSTED BAR OFFERING

\$211.++/per person

RECEPTION

- Artisan Cheese Board | Served with Table Crackers | Sliced French Breads | Seasonal Berries
- Farm Fresh Crudité | Poblano Ranch & Green Goddess Dressings | Hummus
- Assorted Sushi Station | Wasabi & Ginger
- Four Passed Hors d'Oeuvres

SPARKLING WINE TOAST

SALAD COURSE

HONEY BLOSSOM SALAD | Cascade Farms Mesclun Mix, Pistachios, Gorgonzola Crumbles, Heirloom Tomatoes, English Cucumbers, & Honey Blossom Vinaigrette

DUET ENTRÉES

FILET MIGNON WITH CHILEAN SEA BASS | Garlic Beurre Blanc
Upgrade to Filet Mignon with Half Pound Lobster Tail
Additional \$50.++/per person

ACCOMPANIMENTS

Roasted Asparagus | Parmesan Chive Risotto

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed Peet's Regular & Decaffeinated Coffee

BAR DETAILS

Five Hour Super Premium Brand Bar
Ketel One, Bombay Sapphire, Malibu, Capt. Morgan's, Patron,
Crown Royal, Bulleit, Maker's Mark, Johnnie Walker Black,
Rodney Strong Chalk Hill Chardonnay & Knight's Valley Cabernet
Rodney Strong Sonoma Label Pinot Noir, & Cabernet,
Premium & Domestic Bottled Beers, Pepsi Brand Soft Drinks, & Juice Mixers

**Vegan & Vegetarian Entrees are available based on dietary needs & season.*

Cocktail Hour

HORS D'OEUVRES

White Cheddar Polenta Cake

Grilled Italian Sausage | Warm Tomato Chutney

Chicken Scaloppini

Prosciutto, Parmesan Risotto | Sage & Black Pepper Cream

Porcini Mushroom Ravioli

Sweet Basil Asiago Cream

Parmesan Risotto Arancini

Shaved Manchego | Sweet Pepper Coulis

Vegetable & Curried Potato Samosa

Cilantro Sauce

Bocconcini Mozzarella & Heirloom Cherry Tomato Spedini

Cracked Black Pepper | Basil Oil

Endive Spear with Candy Striped Beets & Goat Cheese

Grilled Pita Crostini

Roasted Garlic Hummus | Tabbouleh | Feta

Fig Tapenade Batard Crostini

House Made Boursin

Tamale Bite

Pulled Chicken | Charred Corn | Cotija | Salsa Verde

Filet Mignon & Tiger Shrimp Skewer

Garlic Beurre Blanc

Brazilian Sliced Steak

Chimichurri | Crispy Herb Potato Fritte

Spicy Ahi Lollipop

Sriracha Aioli

Pan Seared Diver Scallop

Lemon Brown Butter Sauce

Jumbo Shrimp Parfait

Horseradish Chile Sauce

Ahi Tostada

Seaweed Salad | Black Beans | Chile Oil

Bacon Wrapped Barbeque Shrimp

Chipotle Sauce | White Cheddar Grits

ADDITIONAL HORS D'OEUVRES

\$8++ per person, per selection



Wedding Cake

FLAVORS

WEDDING CAKE IS
CONTRACTED WITH
OUTSIDE BAKERY

Rolling in Dough

CAKE FLAVORS

Chocolate

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Vanilla

~~~

Marble

~~~~

Red Velvet

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Strawberry

FILLINGS

Raspberry

~~~

Strawberry

~~~

Bavarian Cream

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Milk Chocolate

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Oreo

~~~

Cream Cheese

### INCLUDED CAKE DESIGNS

Textured Cakes | Clean Ice | Ribbon | Scroll | Semi-Naked

Rosettes | Swiss Dots | Bling | Ombre | Embroidery | Stencil

Clean Ice Fondant | Impressions | Palette Painting | Buttercream Flowers

*Enhance it!*

All enhancements are contracted and paid directly through the bakery



# Before I Do

## LOUNGE SNACKS

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### LADIES LOUNGE SNACKS

Presentation of Your Choice of Three (3) Items  
18. ++ per person

Artisan Cheese Display | Crackers

Fresh Fruit Display

Assorted Tea Sandwiches  
Turkey, Tuna/Egg Salad

Freshly Baked Cookies

Farm Fresh Crudité | Ranch Dressing

Petite Muffins and Pastries

Hummus | Warmed Pita Bread

### MEN'S LOUNGE SNACKS

Platter Style featuring the following items  
18.++ per person

Cheese Quesadillas | Sour Cream  
and House made Salsa

Deli Sandwiches | Assorted Varieties with  
Turkey and Ham

Chicken Tenders | Buffalo Sauce, BBQ Sauce  
and Ranch Dressing

### BEVERAGES

Assorted Sodas and Bottled Water  
8++ per person

Bucket of Beers | Assorted Domestic and  
Premium Beers  
7.++ per beer

Champagne and Mimosas |  
House Champagne and Orange Juice  
28++ per bottle



# Late Night

## EMBELLISHMENTS

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**CINNAMON ROLLS** | Cream Cheese Frosting

**MAC & CHEESE** | Aged White Cheddar and  
Truffle Oil

**PIZZA DISPLAYS** | Cheese, Pepperoni,  
and Supreme

**CHICKEN TENDERS** | Buffalo Sauce, BBQ Sauce  
and Ranch Dressing

**FRESHLY BAKED COOKIES & BROWNIES** | Milk

**BAVARIAN SOFT PRETZELS** | Mustard and  
Cheese Sauce

**PER SELECTION**

15.++ per person

Based on One Hour  
Service |

To Go Containers offered

# Wedding

## ENHANCEMENTS

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### CHILDREN'S MEALS

**FRUIT CUP** | Seasonal Fruits, Melons,  
and Berries

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CHICKEN FINGERS | Ketchup and
Ranch Dressing

with

MAC & CHEESE | Cheddar and
American Cheese

and

FRESHLY BAKED COOKIE

Includes Non-Alcoholic Beverages
From Hosted Bar

\$28++ per child (Ages 3-12 years)

VENDOR MEALS

**For Vendors working your wedding
reception**

Depending on your dinner style,
we will follow the same style for your
contracted vendors.

Buffet style dinners will allow vendors
to go through the buffet after
wedding guests.

Plated dinners will be served plated
style with chicken entrée, wedding
menu starch and vegetable.

Non-alcoholic beverages are
included.

We will not serve any vendor alcohol.

\$32++ per Vendor Meal

(DJ, Wedding Planners, Photographer, Videographer,
Photo Booth Attendant)



Wedding POLICIES

Payment Information

The initial deposit is \$3000.00 and applies to the total of the function. There are certain payment dates that will be given to our Couples on a separate sheet that outlines our payment milestones: 50% deposit will be required 120-days before wedding date and final count and payment is due 14-days prior to wedding date.

Final Guarantees of guests and final payment are required 14-days before event date. This guarantee represents your billing minimum and is not subject to reduction. If guarantee is not received, the original guest count or actual number of guests, whichever is greater, will be charged.

Sales Tax and Service Charge

All food and beverage pricing are subject to prevailing sales tax and 24% service charge. The Ceremony and Reception Fee is not subject to tax or service charge.

Member Only Areas

Red Rock Country Club is a Private Member Country Club with areas of the Club reserved for Members only including the Oasis Grill Restaurant and Palmer Lounge Bar Area, Lockers Rooms, Restrooms, and surrounding areas of clubhouse and golf course.

We are unable to serve Non-Members at Palmer Lounge Bar, as our club operates on Member Charge Accounts. Please make sure wedding party and guests are informed. We will have a bar set for your event for your guests. Also, please inform guests that as a country club, we enforce a business casual dress code.

Lounges will be accessible to our Members, as we want to ensure our Membership privileges are not infringed. We ask that you're mindful of the area and ensure items are placed in lockers assigned and locker rooms are kept tidy and organized. As we are a functioning Country Club and open to our Members before and during your wedding, unless specifically contracted otherwise.

Please refrain taking any photos on our putting green area and ensure your photographer is notified, as heels will aerate the greens causing damage.

Menus/Food and Beverage Details

To best accommodate your wedding party, all food and beverage must be pre-ordered through Catering Office for your event(s) including the Men's and Ladies Lounge areas during dressing. To make certain you are ready for your big day and our kitchen is prepared, we are unable to "cocktail" drinks or present lunch menus to the wedding party. To preserve the Private Club atmosphere, we cannot serve non-Members through the Members Only Restaurant or Bar Areas. All menus need to be received 30-days prior to your wedding date and finalized 14-days prior to wedding date or will be subject to availability.

For pre-determined choices of entrees, Red Rock Country Club requires all entrée counts 14-days prior to your wedding date; a detailed guest count per table with entrée selection, and client provided place cards with entrée designations, so our Banquet Service Department is equipped to provide seamless service. We offer a vegetarian/vegan entrée upon request. We do not offer tableside choice of entrees. A 3% allowance in food preparation over the guaranteed number will be given on all events. We do not allow outside food or beverage and must be the sole provider of all food and beverage. We do not allow any food, other than wedding cake, to be taken home at the end of any event to ensure compliance with Nevada State Health and Safety Food Handling Safety Regulations.

Certain menu items, market value does take precedent of our stated pricing. If the price increase is outside of your budget, we will be happy to create a custom entrée to work within your budget.

Wedding POLICIES

Tasting Information

Once you are contracted for your wedding, Red Rock Country Club will host up to four (4) people to dinner in the Member Dining Room on either Thursday, Friday, or Saturday. This will allow the couple to taste salads, entrees, and sides from the kitchen that will be preparing their wedding meal. We conduct tastings based on availability with the club schedule of events and need to be scheduled in advance with the Director of Catering. Wedding cake tastings are done at the bakery. Once you are contracted, you will contact the bakery directly to schedule tasting and design of wedding cake.

Food and Beverage Minimum

This is the minimum dollar amount required to be spent to reserve function space. This amount includes food and beverage only (not venue ceremony and/or reception fee) and does not decrease if the expected attendance is not reached. The minimum depends on time, date, and season of function and is subject to sales tax and service charge. The clubhouse will be not exclusively reserved for your wedding unless stated on letter of agreement and minimum is achieved.

Wedding Coordination/Planning

The Director of Catering for Red Rock Country Club is not responsible for overall Wedding Coordination/Planning, as it is the client's responsibility. The responsibilities of the Director of Catering are to act as your primary club contact during the months leading up to your wedding to answer questions and provide suggestions for club related details; recommend our preferred vendors such as florists, music/entertainment, photography, ceremony officiants, wedding planners, and other needs; assist with menu selections; detail the Banquet Event Order with event specifics and to ensure vision is communicated to Red Rock Country Club staff; Create an estimate of charges outlining financial commitments; Create a floor plan of function space so client can provide seating arrangements; Oversee the ceremony and reception set up; and oversee ceremony procession. Our Director of Catering will turnover event management to the DJ and Banquet Manager when the couple is completed with their ceremony.

Wedding Planners are an invaluable asset to your wedding working with the Director of Catering. As each event is different and requires special attention, we recommend hiring a wedding planner/coordinator. The wedding planner will assist with etiquette and protocol for invitations, family matters, ceremony, and reception details and work with you to organize all the different parts of the wedding day as well as be your liaison on the day of the wedding. They will arrange ceremony programs, place cards, favors, and other personal items while working with our DJ and Banquet Staff during the cueing of music, grand entrance, cake cutting, first dance, etc. Lastly, they will collect all personal items at the end of the reception and be there to hold your hand throughout the months leading to your wedding day and until the last guest departs. Please see our recommended vendor list for wedding planners to help with your day!

Please note we require there is a person designated to collect and remove all décor and personal items the evening of the wedding. If items are left, they are subject to being discarded, as we have a lack of storage. At no time is Red Rock Country Club or its employees responsible or liable for any missing, damaged, broken, or storage of client/guest belongings.

Process

Once a couple has contracted Red Rock Country Club for their wedding, we will issue our planning forms for details that will be used to create and update the Banquet Event Order (BEO) containing all the wedding/event details for our staff. The BEO will be updated as vendors are reserved, guest counts are fine-tuned, linens are selected, and other pertinent details are discussed.

COVID-19

The club will follow all State Directives and reopening guidelines including, but not limited to number of people seated per table, mask mandates, and social distancing. Please inform any out of state guests of mask requirements.

Cancellations

If, for any reason, the client cancels the event, Red Rock Country Club will retain original deposit. If the event is cancelled within 120-days, the client will owe Red Rock Country Club 50% of the estimated charges; 90-days within event, 75% of the estimated charges, and within 45-days, and 100% of the estimated charges.



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Photo Credit:

C Ward Photography
Jamie Y Photography, Kristen Kay Photography,
Lianna Marie Photography
Moxie Studio, Courtney Pecorino, Combs Creative
Susie & Will Photography

Floral Credit:

City Blossoms, Layers of Lovely,
Roots Floral, and Lorea Blooms