



# ANTHEM COUNTRY CLUB *weddings*



*sheena  
peña*

CATERING & PRIVATE EVENTS DIRECTOR

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# Welcome to Anthem Country Club

Congratulations on your engagement!

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

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.

From your first visit, we ensure that you will experience the genuine care and gracious service that is the signature at Anthem Country Club. Choose from our packages and menus and know that our extraordinary wedding professionals are delighted to tend to every aspect of your wedding day.

Thank you for considering our beautiful club for your wedding celebration! I hope to become a part of this special and momentous occasion making it a day to remember.

Warm Regards,

*sheena peña*





# Anthem Weddings

## FOOD AND BEVERAGE

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

Anthem Country Club offers a premium or super premium brand bar to enhance your wedding festivities. Our extensive list provides a wide variety of domestic and imported beer, wines, liquor, and cordials.



## BREATHTAKING VIEWS

Anthem Country Club feels a world away from the hustle and bustle of the Las Vegas strip but as the sun goes down you will see an unforgettable sight.

The sunsets are breathtaking filling the evening sky with shades of pink and orange only to compliment the endless sea of lights from one end of the valley to the other.





# Anthem Weddings

## THE CEREMONY



We offer an ideal site for the exchange of wedding vows. Our ceremony site has 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
- Minister or Officiant
- Two Fresh Floral Arrangements at Ceremony Altar
- Seasonal Floral for the Wedding Couple
- White Ceremony Chairs
- Access to the Bridal & Groom's Suites
- Valet Service
- DJ for Ceremony Music

Price reflects up to 150 Guests

## THE RECEPTION



As the city comes to life your guests move into our main dining room with its floor to ceiling windows overlooking the spectacular view of the Las Vegas Valley and the Las Vegas Strip, while you and your guests dine and dance the night away.

The reception package includes:

- Four Hour Reception
- Premium Linen Package, Chair Covers & Ties
- Dance Floor, Up Lights, DJ Service
- Customizable Wedding Cake & Cake Cutting
- Cake Table, Gift Table and Sign in Table
- Sweetheart Table or Head Table
- Welcome Sign and Table Numbers
- Full Service Coordination

**Ceremony & Reception \$4,500**

**Ceremony Only \$2,500**

**Reception Only \$3,800**

**Price reflects up to 150 Guests**

*\*Prices are Subject to Change at Anytime\**

### Available Upgrades:

4 Hours of Wedding Coverage with One Photographer: \$1,680.00  
6 Hours of Wedding Coverage with One Photographer: \$2,340.00

4 Hours of Video Coverage with One Cinematographer: \$2,160.00  
6 Hours of Video Coverage with One Cinematographer: \$3,060.00



# Buffet Dinner

## **BUFFET DINNER**

\$110.00

## **BAR PACKAGE**

Include a 4-Hour Beer & Wine Bar and Champagne Toast

## **TRAY PASSED HORS D'OEUVRES SELECTION**

Select 2

House Cured Salmon

Baked Brie

Tomato Bruschetta

Grilled Chicken Skewer

Stuffed Mushroom

Balsamic Grilled Portobello, Zucchini & Red Bell Pepper

## **SALAD COURSE**

Select 1

Anthem Salad

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

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

## **ENTREE COURSE**

Select 2

Braised Boneless Short Ribs with a mushroom sauce

Herb & Garlic Crusted Free Range Airline Chicken Breast with a demi glaze

Seared Salmon with a balsamic honey cilantro sauce

## **ACCOMPANIMENTS**

Select 3 From Page 8

*All Prices Subject to 8.25% Sales Tax and 20% Service and Gratuity*

# Plated Dinner 1

## PLATED DINNER

\$130.00

## BAR PACKAGE

Include a 4-Hour Premium Bar and Champagne Toast

## TRAY PASSED HORS D'OEUVRES SELECTION

Select 3

Tuna Poke

House Cured Salmon

Tempura Shrimp

Beef Tenderloin

Grilled Chicken Skewers

Tomato Bruschetta

Baked Brie

Stuffed Mushrooms

## SALAD COURSE

Select 1 - Plated and served

Seasonal Salad

Mesclun Mix, Marinated Grapes, Feta Cheese, Apple, Black Olives, Candied Walnuts & Italian Dressing

Anthem Salad

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

Caesar Salad

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

## ENTREE COURSE

Select 2 Entree Choices or Dual Entree Option

Gremolata Crusted Atlantic Salmon with White Wine Lemon Butter Sauce

Citrus & Herb marinated Free Range Airline Chicken Breast with Wild Mushroom Truffle Glaze

Honey Dijon Crusted Pork Loin with Red Wine Apple Demi Glaze

Beef- choice of

Grilled 6oz Angus Certified Beef Tenderloin (4oz available with Dual Entrée)

Grilled 8oz Angus Certified New York Strip (not available with Dual Entrée)

## ACCOMPANIMENTS

Select 2 From Page 8

*All Prices Subject to 8.25% Sales Tax and 20% Service and Gratuity*



# Plated Dinner 2

## PLATED DINNER 2

\$150.00

## BAR PACKAGE

Include a 4-Hour Premium Bar and Champagne Toast

## TRAY PASSED HORS D'OEUVRES SELECTION

Select 3

Tuna Poke	Grilled Chicken Skewers
House Cured Salmon	Tomato Bruschetta
Tempura Shrimp	Baked Brie
Beef Tenderloin Skewers	Stuffed Mushrooms
Butter Poached Main Lobster	Tiger Shrimp Cocktail
Canadian Cod Fish Taco	Crab Wonton

## SALAD COURSE

Select 1 - Plated and served

### Seasonal Salad

Mesclun Mix, Marinated Grapes, Feta Cheese, Apple, Black Olives, Candied Walnuts & Italian Dressing

### Anthem Salad

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

### Caesar Salad

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

## ENTREE COURSE

Select 2 Entree Choices or Dual Entree Option

8oz Pan Seared Chilean Sea Bass (4oz available for Dual Entrée) with a Tarragon Beurre Blanc

8oz North Atlantic Lobster Tail (4oz available for Dual Entrée) with a Lemon Butter Sauce

8oz Grilled Angus Filet Mignon (4oz available for Dual Entrée) with Red Wine Truffle Demi Glaze

10oz Grilled Angus Certified New York Strip with a Red Wine Truffle Demi Glaze

12oz Grilled Angus Certified Ribeye with a Red Wine Truffle Demi Glaze

## ACCOMPANIMENTS

Select 2 From Page 8

*All Prices Subject to 8.25% Sales Tax and 20% Service and Gratuity*

# Accompaniment Options

## STARCH

Scalloped Potatoes  
Loaded Whipped Potatoes  
Wild Rice  
Rice Pilaf

## VEGETABLES

Oven Roasted Asparagus & Cherry Tomatoes  
Pan Seared French Green Beans & Cremini Mushrooms  
Broccolini with Carmelized Onions  
Grilled Yellow Squash and Zucchini





# Bar Packages

## PREMIUM BAR PACKAGE INCLUDES:

Vodka: Ketel One, Titos

Gin: Tanqueray

Rum: Bacardi, Captain Morgan

Tequila: Patron

Scotch: Dewers, Johnny Walker Red

Whisky: VO, Crown, Jack Daniels

Bourbon: Four Roses

Brandy: Christian Brothers, Hennessey

# Menu Enhancements

## LATE NIGHT SNACK

Mac N' Cheese \$4 per person

Bite Size Cheeseburger \$5 per person

Angus Beef On A Hawaiian Roll With Cheddar Cheese, Lettuce & Tomatoes

Mini Lobster Roll \$6 per person

Mini Donuts Holes And Beignets \$3 per person

Beef Or Chicken Empanada \$5 per person

Cookies And Brownies \$3 per person

Caramel Flue De Sel Popcorn \$2 per person

## DISPLAY PLATTERS

Vegetable Crudités \$3 per person

Ranch & Blue Cheese Dips

Fresh Fruit \$4 per person

Sliced Fruits, Melons And Berries

Antipasti \$9 per person

Italian Meats, Marinated Vegetables, Mozzarella Balls, Olives

Cheese And Crackers \$6 per person

Imported And Domestic Cheese Display With Assorted Crackers

## SPECIALTY DISPLAY STATIONS

The Labor Fee Associated With Attended Stations Is: \$100 Per Chef Attendant

Pasta Station \$15 per person (Attendant Required)

Assorted Pastas Tossed In Marinara, Alfredo And Pesto Sauce. Accompanied With Chicken, Mushrooms, Bacon, Shaved Parmesan Cheese And Crushed Red Pepper

Seafood Station \$23 per person

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 \$22 per person

Beef With Choice Of: \$22 per person

Roasted Tenderloin With Port Wine Demi-Glace

Roasted Prime Rib With Au Jus

## SPECIALTY DESSERT AVAILABLE UPON REQUEST





*thank you for considering*

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