



Weddings

at Angel Park Golf Club

THE
WEDDING
—CATALOG—



FOOD

People who love food are always the best people

Julia Child

Menu
salad
kale, toasted pecans
radish, cherry, chèvre
Main course
beef tenderloin au poivre
wild mushrooms, garlicky asparagus
bruyère roasted wild salmon
edamame, lime, rose, dill

MENUS

Market healthy, fresh **pg 3**

Comfort homestyle, rustic **pg 4**

Foodie modern, social **pg 5**

Gourmet classic, decadent **pg 6**

Fusion global, eclectic **pg 7**



PASSED HORS D'OEUVRES choice of three

market \$85

Chicken Satay peanut sauce

Beef Carpaccio soft parmesan crostini, tomato basil relish

Mini Crab Cakes remoulade

Fruit Shooter [V/VG/GF]

Wild Mushrooms en Phyllo mushroom ragout, fontina cheese, truffle oil [VG]

Togorashi Seared Tuna wakame salad, wasabi cream

Strawberries & Boursin Cheese french triple herb cheese, fresh strawberries [VG]

PLATED DINNER

SALAD choice of one

Mediterranean Salad Skewer heirloom cherry tomatoes, fresh mozzarella, kalamata olives, basil, balsamic glaze, balsamic dressing **add \$4.50 per person** [VG/GF]

Summerlin Salad mixed greens, strawberries, mandarin oranges, red grapes, raisins, roasted almond slivers, poppy seed vinaigrette [V/VG/GF]

ENTRÉES choice of two

Beef Tenderloin bordelaise sauce, twice baked potato, julienne carrots and broccoli

Herb Crusted Chicken madeira scented shitake au jus, rosemary garlic red bliss potatoes, chef's vegetable medley

Sliced Pork Loin romesco, red potatoes

Lobster Tails rosemary garlic red bliss potatoes, asparagus spears, yellow and red peppers **add \$28 per person** [GF]

Crab Crusted Yellowtail Snapper citrus beurre blanc, saffron rice, asparagus spears, yellow and red peppers

Vegetable Pasta seasonal vegetables, garlic, basil, pesto [VG]

ENHANCEMENTS

Exotic Fresh Fruit Display **add \$2.75 per person** [V/VG/GF]

Market Fresh Vegetable Crudit  served dill dressing **add \$2.75 per person** [VG]

Chocolate Dipped Strawberries dark milk chocolate dipped, white chocolate swirl **add \$2.50 per person** [VG/GF]



comfort \$60

DISPLAYED HORS D'OEUVRES

Domestic Cheese Display [VG]
Grilled Vegetable Platter [V/VG/GF]

PASSED HORS D'OEUVRES choice of one

Mini Meatballs Homemade whiskey ancho chile bbq sauce
Franks en Croute spicy brown mustard
Spanakopita phyllo dough, spinach, feta cheese [VG]
Spinach Stuffed Mushroom Caps [VG]

BUFFET DINNER

SALAD choice of one

Classic Caesar baby romaine hearts, creamy caesar dressing, grated romano cheese
House Salad romaine, iceberg and radicchio blend, roma tomatoes, cucumber, carrots, homemade buttermilk ranch dressing [V/VG]

ENTRÉES choice of two

Chicken Marsala mushrooms, marsala wine, garlic
Braised Beef Short Ribs add \$7 per person [GF]
Chicken Francaise white wine lemon butter sauce
Pan Seared Salmon tomato beurre blanc
Crab Cakes remoulade add \$5 per person
Baked Penne Alfredo [VG]

SIDES choice of two

Green Beans almonds, bacon [GF]
Buttery Corn Cobbettes [VG/GF]
Vegetable Medley [VG/GF]
Adult Mac & Cheese [VG]
Mashed Sweet Potatoes [VG/GF]
Roasted Garlic Mashed Potatoes [VG/GF]

ENHANCEMENTS

Roasted Tom Turkey Carving Station turkey gravy, cranberry orange relish add \$12 per person (minimum 30 people)
Build your own Sundae Bar vanilla ice cream, whipped cream, cherries, caramel, chocolate sauce, mini m&ms add \$7 per person
Assorted Pies add \$5 per person; à la mode add \$7 per person [VG]
Milk and Cookies Bar add \$6 per person [VG]
Smores Bar assorted graham crackers, marshmallows and chocolate add \$10 per person

Enhancements require minimum of 50 attendees.

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



foodie \$65

COCKTAIL HORS D'OEUVRES choice of three

- Almond Date** wrapped in bacon [GF]
- Beef Carpaccio** soft parmesan crostini, tomato basil relish
- Prosciutto Wrapped Melon** [GF]
- Coconut Dusted Shrimp** orange horseradish sauce
- Grilled Vegetable Bruschetta** gluten free crostini [VG/GF]
- Gazpacho Shooter** celery garnish [V/VG/GF]

DINNER HORS D'OEUVRES RECEPTION choice of four

- BBQ Shrimp Skewers** bacon, whiskey ancho chile bbq sauce [VG/GF]
- Antipasto Display** prosciutto di parma, mozzarella, artichoke hearts [GF]
- Petit Lamb Lollipops** mint lamb demi-glace **add \$7 per person**
- Dim Sum Asian** inspired dipping sauce
- Baked Scallops** wrapped in bacon [GF]
- Assorted Mini Quiche**
- Crab Stuffed Mushroom Caps**
- Teriyaki Mini Meatballs**

ACTION STATIONS choice of one

- Slider Bar** (*choice of 3*) aloha chicken, pastrami, top sirloin, pulled pork, crab cake, beef short rib, muffletta, california turkey
- Pasta Bar**

ENHANCEMENTS

- Salt & Herb Crusted Prime Rib Carving Station** add \$15 per person (minimum 35 people)
- Whole Roasted Filet Mignon** add \$17 per person (minimum 20 people)
- Raw Bar** oysters, clams, shrimp add \$15 per person
- Candy Bar** price dependant on selection
- Godiva Liquor Chocolate Mousse** add \$6 per person [VG/GF]
- Petit Fours** add \$7 per person

Enhancements require minimum of 50 attendees.

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



Passed Hors d'oeuvres choice of three

Mini Chicken Wellington
Kalibi Marinated Beef Satay
Mini Crab Cakes remoulade
Honey Almond Baked Brie Wheel crostini [VG]

Spanakopita phyllo dough, spinach, feta cheese [VG]
Tomato Bruschetta romano cheese, balsamic reduction, roma tomatoes [VG]
Peitie Lamb Lollipops mint lamb demi-glace **add \$7 per person**

gourmet \$72

Plated Dinner

SALAD choice of one

One of a Kind baby greens, brandied pecans, sundried cranberries, goat cheese, rosemary beet vinaigrette [VG/GF]
Marinated Asparagus baby greens, bib lettuce, warm mushroom purse, tomatoes, champagne vinaigrette **add \$3 per person [V/VG/GF]**

ENTRÉES choice of one

Prime Rib au jus, creamy mashed potatoes, chef's vegetable medley, horseradish cream
Herb Crusted Chicken madeira scented shitake au jus, twice baked potato, asparagus spears, yellow & red peppers
Miso Marinated Sea Bass carrot sauce, wilted spinach, saffron rice, stir-fried vegetables
Grilled Beef Tenderloin Oscar béarnaise, jumbo lump crab meat, rosemary garlic red bliss potatoes, asparagus spears, red & yellow peppers **add \$10 per person [GF]**
Roasted Rack of Lamb honey mustard herb bread crumb crust, lamb demi-glace, Rosti potato cake, chef's vegetable medley **add \$15 per person**
Beef Tenderloin & South African Lobster Tail dauphinoise potatoes, asparagus spears, yellow & red peppers **add \$38 per person [GF]**
Composed Grilled Vegetable Plate chef's choice of starch [V/VG/GF]

Enhancements

Seafood Cascade shrimp, oysters, clams **add \$6 per person**
Wild King Salmon Tartar Cornets red onion crème fraîche **add \$6 per piece**
Poached Lobster horseradish crème fraîche, caviar, black bread **add \$7 per piece**
Pan Seared Foie Gras pear compote, toasted brioche **add \$7 per person**
New York Cheesecake fresh strawberries **add \$6 per person [VG]**
Triple Chocolate Cake **add \$6 per person**

Enhancements require minimum of 50 attendees.

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



displayed hors d'oeuvres choice of three

- Marinated Grilled Vegetable Display** avocado ranch dip [VG/GF]
- Curry Chicken Salad** curry, cashews, raisins, puff pastry vol au vent
- Tomato Mozzarella Platter** fresh basil, balsamic glaze [VG/GF]
- Kalibi Marinated Beef Satay**
- Pork Pot Stickers** asian inspired dipping sauce
- Togorashi Seared Tuna** wakame salad, wasabi cream

buffet dinner

SALAD choice of one

- Classic Caesar** croutons, shaved parmesan
- Asian House** [VG]

ENTRÉES choice of two

- Chicken Picatta** capers, lemon
- Mediterranean Baked Salmon** livornese sauce, beurre blanc [GF]
- Crab Cakes** papaya mango relish
- Mojo Marinated Pork Roast** romesco
- Top Sirloin** wild mushroom bordelaise
- Cheese Ravioli** marinara [VG]

enhancements

- Gourmet Guacamole and Salsa Bar** add \$6 per person [V/VG]
- Churro Station** add \$5 per person [VG]
- Cannoli** add \$5.50 per person [VG]
- Tiramisu** add \$6 per person [VG]

fusion \$60

Italian Sausage Stuffed Mushroom Caps

Sushi Display add \$6 per person

Tempura Shrimp and Vegetable Station asian inspired dipping sauce and mae ploy add \$15 per person

Antipasto Display prosciutto di parma, mozzarella, artichoke hearts add \$6 per person [GF]

SIDES choice of two

- Stir-Fried Vegetables** [V/VG]
- Asparagus Spears** red & yellow peppers add \$3 per person [V/VG/GF]
- Southwestern Rice** [GF]
- Parmesan Risotto** [GF]
- Rosemary Garlic Red Bliss Potatoes** [GF]

DRINK

Because no good story starts with a salad

Bar Menu

•• Signature Cocktails ••

Bride Recommends

TEQUILA SUNRISE

{ TEQUILA,
GRENADINE SYRUP, &
ORANGE JUICE }

Groom Recommends

OLD FASHIONED

{ BOURBON WHISKEY &
SWEETENED GINGER ALE }

•• Beer ••

CORONA EXTRA
BLUE MOON

•• Wines ••

SWEET SHIRAZ
(JAM JAR)
SAUVIGNON BLAC
(FOG HEAD)

Whiskey Tastes

PACKAGES

Craft artisan, specialty [pg 9](#)

Well classic, expected [pg 10](#)

Posh trendy, indulgent [pg 11](#)

Pub barley, grapes [pg 12](#)



craft

First hour \$15

Additional hours add \$8 per hour, per person

spirits

Titos Vodka

New Amsterdam Gin

Bacardi Rum

Jack Daniel's Whiskey

Camarena Tequila

Label 5 Scotch

beer

Gordon Biersch Hefewiezen

Brooklyn Lager American Amber Lager

Tenaya Creek Nut Brown Ale, English Brown Ale

Tenaya Creek Local 702, American Pale Ale

wine

Seven Falls Chardonnay

Monkey Bay Sauvignon Blanc

Grey Stone Cellars Merlot

Friexenet Sparkling

themed cocktails

Cranberry Kiss spiced rum, Collins mix, cranberry juice, lemon

Lynchburg Lemonade Jack Daniel's, Triple Sec, lemonade

enhancements

Mixology Service our bartenders will create 1-2 signature cocktails to serve at your wedding based on the tastes and preferences of you and your fiancé. **Price dependant on cocktails**

Rekorderlig Gluten Free Cider **add \$2 per person** (available with 4 hour drink package)

American Sparkling: Toast **add \$3 per person** (included with 3+ hour drink package)

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



Well

First hour \$12

Additional hours add \$6 per hour, per person

Spirits

Skyy Vodka

Beefeater Dry Gin

Cruzan Rum

Jim Bean Whiskey

Suaza Tequila

Dewars Scotch

Beer

Budweiser American Lager

Bud Light American Lager

Michelob Ultra American Lager

Miller Lite American Lager

Coors Light American Lager

Sierra Nevada Torpedo Extra Indian Pale Ale

Corona Mexican Lager

Stella Artois Belgian Pilsner

Wine

Robert Mondavi Chardonnay

Robert Mondavi White Zinfandel

Robert Mondavi Cabernet Sauvignon

Robert Mondavi Merlot

Themed Cocktails

Something Blue vodka, blue curaco, white cranberry juice, lime

Hole-in-One whiskey, honey, unsweetened tea

Enhancements

Peach Mango Margarita add \$2 per person (available with 4 hour drink package)

House Champagne: Toast add \$2.50 per person (included with 3+ hour drink package)

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



Posh

First hour \$15

Additional hours add \$8 per hour, per person

Spirits

Grey Goose Vodka

Tanqueray Gin

Bacardi Rum

Jack Daniel's Whiskey

Jose Cuervo Tequila

Chivas Regal Scotch

Beer

Budweiser American Lager

Bud Light American Lager

Stella Artois Belgian Pilsner

Miller Lite American Lager

Coors Light American Lager

Blue Moon Belgian-style Witbier

Schöfferhofer Hefewizen

Wine

Seven Falls Chardonnay

Monkey Bay Sauvignon Blanc

Cellar No. 8 Cabernet

Jargon Pinot Noir

Themed Cocktails

Sparkling Sangria red sangria, sparkling wine, fresh fruit

Ball & Chain Lemonade whiskey, fresh lemon & lime, simple syrup, triple sec, sprite

Flirtini X-rated, pineapple juice, club soda

Enhancements

Eat Drink & Be Married add \$2 per person (available with 4 hour drink package)

His: rum & coke served in authentic soda glasses **Her:** the blushing bride champagne cocktail

Prosecco: Toast add \$5 per person (included with 3+ hour drink package)

*Themed cocktails 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 \$10

Additional hours add \$5 per hour, per person

BEER

Budweiser American Lager

Bud Light American Lager

Blue Moon Belgian-style Witbier

Miller Lite American Lager

Coors Light American Lager

Magic Hat Pale Ale

Heineken Dutch Lager

Corona Mexican Lager

Brooklyn Lager American Amber Lager

Sierra Nevada Pale Ale

Schöfferhofer Hefewizen

WINE

14 Hands Chardonnay

Cellar No. 8 Cabernet Sauvignon

Monkey Bay Sauvignon Blanc

Grey Stone Cellars Merlot

THEMED COCKTAILS

Beermarita pale ale, tequila, limeade

White Sangria sugar, vodka, peach schnapps, oranges, lemons

Blue Mule blueberry stoli, ginger beer

ENHANCEMENTS

Redbridge & Angry Orchard gluten free beer & cider **add \$2 per person** (available with 4 hour package)

Sparkling Wine: Toast **add \$2.50 per person** (included with 3+ hour drink package)

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

VENUES

Making your Pinterest board a reality



Wedding

STYLES

Classic simple, traditional [pg 14](#)

Rustic natural, eco-friendly [pg 15](#)

Romantic elegant, timeless [pg 16](#)

Vintage stylish, artsy [pg 17](#)

Modern unique, trendy [pg 18](#)

CLASSIC

Our standard ceremony and reception site fee includes the items listed below. You can select this for the basics or upgrade by adding one of our stylized decor packages.

CEREMONY

White Resin Chairs

Use of Event Lawn for the Ceremony

Ceremony Table

Half Hour Rehearsal 1-2 days prior to your wedding day

ENHANCEMENTS

Additional Hour reception time extension **add \$500 per hour**

Additional Guest Count for parties of 151 guests or more **add \$500** (300 guest capacity on event lawn, 200 guest capacity in clubhouse)

Exclusive Marquee Announcement photo and custom text on property marquee for 6 hours **add \$250**

Dance Floor Ceiling Draping dramatic chiffon draping over the dance floor available in a variety of colors **add \$250**

Dining Room & Dance Floor Ceiling Draping with 6 up lights added **add \$625**

RECEPTION

Use of Clubhouse for Four Hours

Poly Table Linens choice of ivory, white or black

Poly Napkins choice of available colors

Gift & Guestbook Tables, Dance Floor

Cake Cutting Service

Set up & Breakdown

China, Silverware, Glassware

\$2,000 ceremony & reception up to 150 guests
Inquire for ceremony only pricing

Pricing does not include tax or service charge. Food & Beverage Minimum may apply on peak dates.



rustic

add \$105 per 8 guests

style

Fruitwood Chiavari Chairs for ceremony only
Herb Infused Water for ceremony only
Burlap Table Runner

enhancements

Napa Benches for ceremony only add \$44 each
Burlap Aisle Runner add \$100
Shepherd's Hooks with Hanging Black Lantern Candle (8) for ceremony only add \$140
Floral Spray for Center of Pergola Designed with rustic curly willow grasses, assorted greenery and coordinating florals add \$250
Galvanized Bucket Filler with Baby's Breath 4 buckets on each side of aisle add \$200
Chalk Signs 2 arrow signs and 1 A-frame sign add \$70

centerpiece

Option 1 Three Wine Bottles with Burlap Wrap
wildflower assortment such as dahlia's, sunflowers, bulplerum, baby's breath, roses and daisies
Option 2 White Square Jar with Metal Handle
rustic floral such as curly willow, hydrangea, assorted greenery, dahlia's, stock, filler like baby's breath
Option 3 Bubble Bowl Wrapped in Twine
succulent blooms, river rock, moss & a couple blooms of fresh flowers coordinating with wedding

*Flower types are seasonal and cannot be guaranteed. Pricing does not include tax or service charge.
Ceremony and reception packages cannot be modified. Please inquire for custom pricing.*



Romantic **add \$145** per 8 guests

style

Chiavari Chairs choice of silver, white, gold - for ceremony only
Berry Infused Water for ceremony only
Satin Floor Length Linens
Satin Napkins

enhancements

Satin Chair Ties for ceremony only **add \$4 per chair**

Aisle Runner **add \$50**

Chiffon Pergola Draping with Crystal Garland and Aisle Runner for ceremony only **add \$440**

Laquer Charger choice of gold or, silver **add \$2.50 per place setting**

Hanging Crystal Garland on Pergola clear glass globes at the bottom of each garland. Filled with choice of candle, succulent, or flower bloom - for ceremony only **add \$150**

centerpiece

Option 1 Mercury Glass Jar with Mercury Votive Candles

placed on a 12" beveled mirror coordinating floral such as hydrangea, roses, calla lilies, garden roses

Option 2 Clear Cylinder Trio with 3 Votives

surrounding placed on a 12" beveled mirror with floral arrangement in each vase such as hydrangea and roses

Option 3 Mercury Glass Hurricane

placed on 12" beveled mirror with coordinating upgraded florals such as roses, hydrangea, lisianthus

Flower types are seasonal and cannot be guaranteed. Pricing does not include tax or service charge. Ceremony and reception packages cannot be modified. Please inquire for custom pricing.



Vintage add \$90 per 8 guests

style

Vintage Chiavari Chairs for ceremony only
Iced Tea & Lemonade for ceremony only
Lace Overlay choice of white or ivory

enhancements

Vintage Benches for ceremony only add \$44 each
Chiffon Pergola Draping with Chandelier for ceremony only add \$375
Aisle Runner with White/Ivory Aisle Lanterns (6) and Fresh Rose Petals for ceremony only add \$490
Shepherds Hooks with Hanging Jar (8) filled with baby's breath, hydrangea or stock - for ceremony only add \$200

centerpiece

Option 1 White Square Jar with Metal Handle
soft vintage floral such as hydrangea, roses, stock, baby's breath, spray roses, dahlias, dusty miller

Option 2 Mercury Glass Hurricane
pave round style with hydrangea, roses, and dusty miller to coordinate with wedding

Option 3 Trio Wine Bottles with Lace Wrap
vintage florals such as hydrangea, baby's breath, roses, stock

*Flower types are seasonal and cannot be guaranteed. Pricing does not include tax or service charge.
Ceremony and reception packages cannot be modified. Please inquire for custom pricing.*



MODERN **add \$135** per 8 guests

STYLE

Acrylic Chairs for ceremony only
Citrus Infused Water for ceremony only
Floor Length Poly Linen
Table Runner
Sparkler Sendoff

ENHANCEMENTS

White Dance Floor 16' x 16' **add \$700**
Lounge Furniture inquire for pricing
Suspending Glass Spheres (14-16) with candle, succulent, or flower bloom - for ceremony only **add \$150**
Aisle Petals fresh rose petals - for ceremony only **add \$105**
Aisle Arrangements three cylinder grouping with coordinating floral arrangement in pave style, with petals around arrangement- for ceremony only **add \$500**

CENTERPIECE

Option 1 Tall Eiffel Tower Vase
designed with coordinating wedding flowers of such as lilies, rose and beargrass
Option 2 Clear Cylinder Trio with Gems
floating candle in the tallest & shortest cylinders, with coordinating flower arrangement in center cylinder
Option 3 Bowl of Succulents
with coordinating floral blossoms

*Flower types are seasonal and cannot be guaranteed. Pricing does not include tax or service charge.
Ceremony and reception packages cannot be modified. Please inquire for custom pricing.*



EXPERIENCES

A group of people are gathered around a table outdoors, celebrating. They are clinking champagne glasses. The scene is bright and festive, with green foliage in the background. The people are smiling and appear to be in the middle of a toast. The table is set with a white tablecloth, a centerpiece of flowers, and various dishes.

EVENTS

His stag, golf luncheon **pg 20**

Hers tea party, girls night out **pg 21**

Yours rehearsal, brunch **pg 22**

HIS

STAG DINNER \$52

THREE COURSE DINNER with beer pairing

Classic Caesar croutons, shaved Parmesan **Magic Hat #9 Not So Pale Ale**

Petit Filets [GF] bordelaise **Brooklyn Lager** OR **Grilled Rib Eye Steak** béarnaise **Brooklyn Lager**

Both entrée options paired with asparagus spears and garlic mashed potatoes

Fresh Baked Brownies [VG] **Blue Moon**

GOLF LUNCHEON \$25

1/2 Baby Back Ribs homemade whiskey ancho chile bbq sauce [GF]

Buttery Corn Cobbettes [VG]

Coleslaw [VG/GF]

Steak Fries [VG]

Warm Chocolate Chip Cookies [VG]

Golf Outings please inquire about special golf rates available for groups of 8 or more players

Includes coffee, tea, water, and fountain drinks.

Pricing is per person unless otherwise specified and does not include tax or service charge.

Minimums may apply.



Hers

Girl's Night Out \$42

Mediterranean Salad Skewer heirloom cherry tomatoes, fresh mozzarella, kalamata olives, basil, balsamic glaze, balsamic dressing [VG/GF]

Mini Crab Cakes remoulade

Gazpacho Shooter celery garnish [V/VG/GF]

Cake Pops [VG]

Martinis (choice of one option) **two per guest**

Something Blue vodka, blue curacao, white cranberry juice, lime

Flirtini X-rated, pineapple juice, club soda

Classic Cosmopolitan vodka, triple sec, cranberry juice, lime

Tea Party Bridal Shower \$30

Assorted Finger Sandwiches (choice of three) chicken salad, turkey, ham, cucumber, PB&J, egg salad, turkey pinwheels [GF available upon request]

Market Fresh Vegetable Crudité dill dressing [VG/GF]

Pastries cannoli, petit fours [VG]

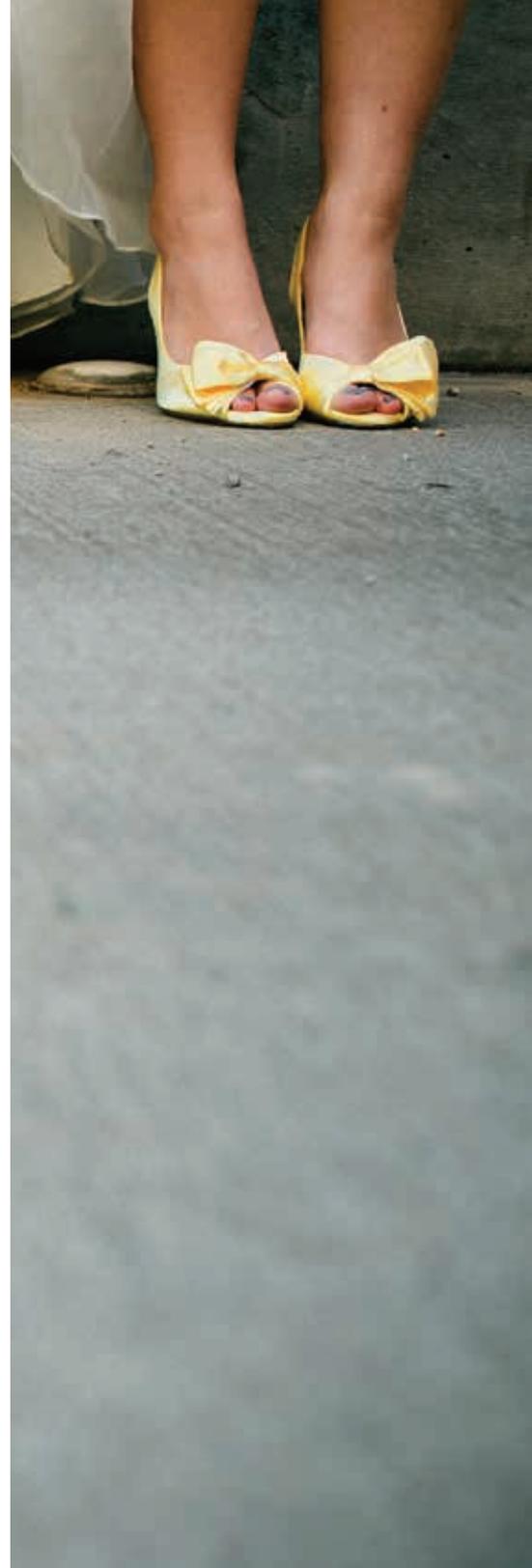
Gourmet Assorted Teas

Yoga Session please inquire about sessions on event lawn

Includes coffee, tea, water, and fountain drinks.

Pricing is per person unless otherwise specified and does not include tax or service charge.

Minimums may apply.



Yours

Rehearsal Dinner Buffet \$52

One of a Kind Salad baby greens, brandied pecans, sundried cranberries, goat cheese, rosemary beet vinaigrette [V/VG/GF]

ENTREES choice of one

Herb Crusted Chicken madeira scented shitake au jus, twice baked potato, asparagus spears, yellow & red peppers

Beef Tenderloin bordelaise, rosemary garlic red bliss potatoes, julienne carrots & broccoli [GF]

Crab Crusted Yellowtail Snapper citrus beurre blanc, saffron rice, asparagus spears, yellow and red peppers

New York Cheesecake fresh strawberries [VG]

House Wine Pour with Dinner one glass per guest

Brunch \$48

Seasonal Fruit Display [V/VG/GF]

Fresh Pastries & Bread [VG]

Applewood Smoked Bacon & Sausage Links [GF]

Traditional Eggs Benedict

Bananas Foster French Toast

Summerlin Salad mixed greens, strawberries, mandarin oranges, red grapes, craisins, roasted almond slivers, poppy seed vinaigrette [V/VG/GF]

Chicken Francaise white wine lemon butter sauce

Rosemary Garlic Red Potatoes [V/VG/GF]

Shrimp Pesto Marinara

Flank Steak mushroom bordelaise [GF]

Prime Rib add \$10 per person [GF]

Chef's Assorted Desserts [VG]

Fresh Berry Tarts [VG]

Mimosas two per guest

Game Lawn enjoy a variety of lawn activities during your event **Please inquire about pricing**

Includes coffee, tea, water, and fountain drinks.

Pricing is per person unless otherwise specified and does not include tax or service charge.

Minimums may apply.



INCLUSIVE





PACKAGES

Casual basics, simple **pg 25**

Complete thorough, effective **pg 28**

Couture effortless, comprehensive **pg 29**

Casual

\$13,500 for 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**

| | |
|--------------------|---|
| Venue | Casual Style option <i>with 4 hour reception</i> |
| Food | Choice of one Food package <i>Comfort, Fusion</i> |
| Beverage | Cash Bar Champagne Toast |
| Décor | Centerpiece for each guest table <i>Rustic, Modern centerpiece options</i> |
| Cake | Customized fondant cake to serve all guests <i>with personalized cake tasting</i> |
| Photography | 5 hours of professional photography coverage by High Class Studios™ 9" x 12" High Class (<i>30 page</i>) album Web proofing Engagement session with one 11" x 16" print Photos uploaded online for sharing (<i>60 days</i>) |
| DJ | Sound technician for ceremony Includes sound board, speaker, media player and cordless microphone DJ/Emcee for 4 hour reception (<i>including 1 hour cocktail reception</i>) Wireless microphones |





COMPLETE

\$17,500 for 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**

| | |
|--------------------|--|
| Venue | Casual Style option <i>with 5 hour reception</i> |
| Food | Choice of one Food package <i>Comfort, Foodie, Fusion</i> |
| Beverage | Choice of one Drink package for 2 hours of reception <i>Well, Pub</i> Champagne Toast |
| Décor | Choice of one Venue enhancement package <i>Rustic, Vintage</i> |
| Cake | Customized fondant cake to serve all guests <i>with personalized cake tasting</i> |
| Photography | 8 hours of professional photography coverage by High Class Studios™ 9" x 12" High Class (30 page) album Web proofing High Resolution digital negatives from your wedding Engagement session with one 11" x 16" print Photos uploaded online for sharing (60 days) |
| DJ | Sound technician for ceremony Includes sound board, speaker, media player and cordless microphone DJ/Emcee for 5 hour reception (<i>including 1 hour cocktail reception</i>) Wireless microphones |
| Lighting | LED Dance Lights Up-lighting (8 lights) |
| Tuxedos | Groom and Best Man Tuxedo Rental |

Couture

\$24,000 for 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**

| | |
|----------------------------|--|
| Venue | Casual Style option <i>with 5 hour reception</i> |
| Food | Choice of one Food package <i>Market, Comfort, Foodie, Gourmet, Fusion</i> |
| Beverage | Choice of one Drink package for first 4 hours of reception <i>Craft, Well, Posh, Pub</i> Champagne Toast |
| Décor | Choice of one Venue enhancement package <i>Rustic, Romantic, Vintage, Modern</i> |
| Cake | Customized fondant cake to serve all guests <i>with personalized cake tasting</i> |
| Photography | 8 hours of professional photography coverage by High Class Studios™ 9" x 12" High Class (30 page) album Web proofing High Resolution digital negatives from your wedding Engagement session with one 11" x 16" print Photos uploaded online for sharing (60 days) |
| DJ | Sound technician for ceremony Includes sound board, speaker, media player and cordless microphone DJ/Emcee for 5 hour reception (<i>including 1 hour cocktail reception</i>) Wireless microphones |
| Lighting | LED Dance Lights Up-lighting (8 lights) |
| Tuxedos | Groom and Best Man Tuxedo Rental |
| Photo Booth | 4 hour attended photo-booth Unlimited Pictures Memory book Props |
| Videography | 6 hours of professional videographer coverage 1 HD camera and operator Editing |
| Day of Coordination | Personal wedding coordination |





THE
WEDDING
— CATALOG —

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