



*Beautiful
Beginnings*

WEDDING MENU

The guide for your special day:



Sit Down Plated Dinner Packages
(page 3- 9)

Create Your Own Buffet Dinner Packages
(page 10-11)

Package Enhancements
(page 12-18)

Open Bar
(page 19)

Final Touches
(page 20)

*In Addition to these Options Our Executive Chef &
Sales Manager can Custom Design Your Menu and Special Day
to Meet Your Every Wish.*

Please note that all prices listed are exclusive of tax and gratuity.

All are subject to a taxable 20% gratuity and 7% sales tax and are subject to change.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.aacountryclub.com
(609)236-4421*

2010 Wedding Packages

THE ROSE PETAL PACKAGE

THE TULIP PACKAGE

THE LILY PACKAGE

All include:

*All new private Bridal Suite
(On Site Cottages and Rooms coming soon to our property)*

Five Hour Wedding Gala

Four Hour Open Bar serving Deluxe Brands of Spirits, Wine & Beverages

Hot and Cold Hors D'Oeuvres

Complimentary Champagne Toast

Custom Traditional Tiered Wedding Cake

An Elegant Choice of Floor Length Linen & Napkins

Our Private Dining Maitre d' to Personally Supervise Your Event

Complimentary Cocktail Reception Suite for the Bride & Groom

Complimentary Valet

Spectacular Views and Photo Opportunities Around the Clubhouse and On-Course Locations

In-Door and Out-Door Wedding Site Options

It would be our pleasure to offer expert assistance in arranging your floral decorations, music, photographer and any other specialty items.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.aacountryclub.com
(609)236-4421*

The Rose Petal Package

109pp



COCKTAIL RECEPTION

Champagne Toast

Butler Passed Hors D'Oeuvres

Tomato & Mozzarella with Focaccia Crostini, Figs,

Prosciutto with Shaved Parmesan, Coconut Shrimp with Key Lime Jam, &

Whole Grain Mustard Crusted Lollipop Lamb Chops

DINNER

Pear & Endive Salad

Herb Crusted Chicken Breast with ACCC Lump Crab Cake

Roasted Yukon Fingerling Potatoes, Caramelized Fennel

Braised Leek & Tomato Fondue

CUSTOM WEDDING CAKE

Stacked White Pound Cake filled with Butter Cream Filling & Icing.

Swiss Dot & Beaded Border Decoration

Custom Designed Cake Topper available for an additional fee.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.acountryclub.com
(609)236-4421*

The Lily Package

139pp



COCKTAIL RECEPTION

Champagne Toast

Butler Passed Hors D'Oeuvres

Jerk Chicken with Tomatillo Relish Ratatouille,

Goat Cheese in Phyllo Cup,

Miniature Crab Cakes with Citrus Aioli, &

Duck Spring Rolls with Plum Sauce

DINNER

Salad of Romaine Hearts

Shaved Parmesan, Crispy Pancetta, Focaccia Crostini

with Roasted Tomato Pesto Vinaigrette

8oz Filet Mignon and Gorgonzola Shrimp

Potatoes Dauphinoise and Spinach Leek Fondue Peppercorn Sauce

CUSTOM WEDDING CAKE

Stacked White Pound Cake filled with Butter Cream Filling & Icing

Swiss Dot & Beaded Border Decoration

Custom Designed Cake Topper available for an additional fee.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.acountryclub.com
(609)236-4421*

The Tulip Package

89pp



Champagne Toast

Butler Passed Hors D'Oeuvres

Tomato & Mozzarella with Focaccia Crostini, Figs,

Prosciutto with Shaved Parmesan, Coconut Shrimp with Key Lime Marmalade

DINNER

Mandarin Orange Salad

*Field Greens, Mandarin Orange Sections, Crumbled Blue Cheese &
Toasted Pine Nuts with Orange Marmalade Vinaigrette*

Choice Of

Parmesan Crusted Organic Chicken

*Garlic Whipped Potatoes, Wilted Spinach & Roasted Portobello
Tomato Confit and Cabernet Demi Glace*

Or

Dijon Crusted Tilapia

With Lemon Thyme Beurre Blanc

CUSTOM WEDDING CAKE

Stacked White Pound Cake filled with Butter Cream Filling & Icing.

Swiss Dot & Beaded Border Decoration

Custom Designed Cake Topper available for an additional fee.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.accountryclub.com
(609)236-4421*

Self Portrait

A Seated, Plated Dinner

Create your own dining experience:

PEARLS - 75pp

Please choose an item from each course, beginning with Salad

LACE - 85pp

Please choose an item from each course, beginning with Appetizers

*Additional Entrée selections can be added to each Menu at a Surcharge per Person

APPETIZERS

Jumbo Shrimp Cocktail

Pan Seared Jumbo Sea Scallops

On Sweet Potato Cake with Ancho Chili Creama

Figs stuffed with Mascarpone Wrapped in Prosciutto

Port Wine Syrup

Colossal Crab Cocktail

Citrus Cocktail Sauce

SALADS

Traditional Caesar Salad

Shaved Asiago, Roasted Garlic Croutons

Mandarin Salad

Field Greens, Mandarin Orange sections, Crumbled Blue Cheese and

Toasted Pine Nuts with Citrus Vinaigrette

Apple Pear and Walnut Salad

*Sliced Green Apple, Crisp Pear, Toasted Walnuts and Dried Cranberries
with Vanilla Saffron Dressing*

A.C.C.C. CLUB SALAD

*Field Greens and Endive with Tomato, Cucumber, Red Onion,
Pea Shoots and Bell Pepper, Balsamic Vinaigrette*

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.accountryclub.com
(609)236-4421*

DINNER SELECTIONS

Crab Crusted Halibut

Citrus Beurre Blanc & Basil Oil

Tournedos of Beef Rossini

With Foie Gras and Roasted Shallot Demi Glace

Crab Imperial Stuffed Flounder

Lemon Garlic Butter

8oz Filet Mignon Au Poivre

Peppercorn Crust, Brandy Pepper Demi Glace

Black Strap Grilled Pork Tenderloin

Chili & Molasses Glazed with Brandied Peaches

Chicken Breast

Choose: Francaise, Marsala or Piccata

With Petite Crab Cake

Parmesan Crusted Red Snapper

Sun-Dried Tomato Beurre Blanc

Horseradish Crusted Atlantic Salmon

Roasted Red Pepper & Yellow Pepper Sauces

Pan Fried Jumbo Lump Crab Cakes

Remoulade Sauce

Chicken Cordon Bleu

Veal Scaloppini Stuffed with Smoked Ham and Gruyere Swiss Cheese,

Chardonnay Cream Reduction

Herb Crusted Grouper

With Pan Seared Scallops and Sherry Lobster Tarragon Sauce

Roasted Chicken Breast Santa Fe

Chilies, Garlic Peppers with Sonoma Dry Jack Cheese and Sweet Corn Chili Sauce

Tournedos Regency

Twin 3oz. Beef Tournedos Topped with Crab and Béarnaise and Cabernet Demi Glace

Certified Angus Slow Roasted Prime Rib Au Jus

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.accountryclub.com
(609)236-4421*

Platinum Choices:

8oz Filet Mignon with 8oz Coldwater Lobster Tail

Additional 25pp

Dijon Crusted Rack of Lamb

Pinot Noir & Whole Grain Mustard Demi Glace

Additional 18pp

Add : Colossal Jumbo Lump Crab

Sautéed with Sherry and Parsley Butter

Additional 16pp

CUSTOM WEDDING CAKE

Stacked White Pound Cake filled with Butter Cream Filling & Icing.

Swiss Dot & Beaded Border Decoration

Custom Designed Cake Topper available for an additional fee.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.aacountryclub.com
(609)236-4421*

Beautiful Beginnings Buffet

115pp

SALAD STATIONS

(Please choose one)

ACCC House Salad

*Tossed Field Greens, Shaved Carrots, Cucumbers, Tomatoes, Red Onions,
Peppers & Croutons with Assorted Dressings*

Spinach Salad

*Baby Spinach, Hard Cooked Eggs, Crumbled Bacon, Red Onion,
Crumbled Blue Cheese with Warm Bacon Dressing*

Caesar Salad

Romaine, Parmesan, Crisp Croutons & Caesar Dressing

All Buffets include:

Chef's Seasonal Vegetables

&

Scalloped Potatoes au Gratin

ENTREES

Please choose three:

Parmesan Crusted Chicken Breast

Roasted Red Pepper Sauce

Pork Tenderloin Medallions

With Shiitake Mushrooms & Whole Grain Mustard Sauce

Crab Crusted Halibut

Garlic Herb Reduction

Mini Filet Mignon

3oz Filet with Maytag Blue Cheese Crust & Portabella Mushroom Demi Glace

Asian Stir Fried Shrimp with Oriental Vegetables

Carved Sesame Crusted Tuna Loin

Wasabi Honey Soy Dip

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.accountryclub.com
(609)236-4421*

10

CUSTOM WEDDING CAKE

Stacked White Pound Cake filled with Butter Cream Filling & Icing.

Swiss Dot & Beaded Border Decoration

Custom Designed Cake Topper available for an additional fee.

Enhancements

These items are priced as additions to the packages listed prior.

Guests are welcome to create an a la carte, hors d'oeuvres-only menu with an additional set-up and labor charge. Please see your sales manager for specifics.

Tropical Fruitite Display – 4.50pp

Array of Fresh Fruit with Papaya Dipping Sauce

Seasonal Grilled Crudités Display – 5.50pp

Smoked Tomato & Marinated Asparagus, Red & Yellow Peppers, Zucchini, Baby Carrots, Portobello Mushrooms & Pineapples

Antipasto De Sicily Display – 6.50pp

Imported Sopressata, Capicola, Salami, Artichoke Hearts, Roasted Peppers, Mozzarella, Marinated Jumbo Olives & Dried Imported Cheese with Selected Crackers & Breads

Artisan Cheese Display – 6.00pp

Domestic & International Cheeses with Crackers & Breadsticks

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.accountryclub.com
(609)236-4421*

CARVING STATIONS

Whole Beef Tenderloin – 12pp
Whole Grain Mustard Demi Glace

New Zealand Baby Lamb Chops – 15pp

Buffalo or Angus Beef Steamship – 6pp

Certified Angus Slow Roasted Prime Rib of Beef au Jus – 7pp

Whole Roasted Turkey – 4pp
With Giblet Gravy

Carved Loin of Tuna – 12pp
Wasabi Honey Soy Dip

PASTA STATION

(Priced per person)

Pencil Point Penne & Tri-Colored Tortellini – 6pp

Please choose two sauces:

Marinara, Rosa, Pesto Alfredo, Olio, White or Red Clam

Shrimp Scampi – 12pp

Roasted Garlic Butter Sauce with Fresh Herbs, Sun-Dried Tomatoes and Saffron Rice

The Wok – 9pp

Bamboo Shoots, Bean Sprouts, Water Chestnuts & Vegetables

Chicken, Beef or Shrimp

Stir Fried with Asian Oils & Sauces

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.aacountryclub.com
(609)236-4421*

BUTLERED HORS D'OEUVRES:

(Priced Per Person)

- Vegetable Spring Rolls – 3.00pp*
- Miniature Crab Cakes on Crouton with Remoulade & Tomato – 6.00pp*
- Sesame Shrimp with Chili Dip – 5.00pp*
- Beef & Mushroom Skewers – 4.00pp*
- Scallops Wrapped in Bacon – 4.50pp*
- Franks in Puff Pastry – 2.00pp*
- Spinach & Cheese in Phyllo Dough – 2.50pp*
- Chicken Sate with Teriyaki Dip – 3.75pp*
- Blackened Scallops on Cucumber Rounds with Hoisen Black Bean Glaze – 6.50pp*
- Tomato & Mozzarella Croutons – 4.00pp*
- Red Clam Bruschetta – 3.50pp*
- Shrimp Hargow with Sweet Chili Dip – 4.00pp*
- Fried Pork Pot Stickers with Plum Soy Dip – 3.50pp*
- Coconut Shrimp with Pineapple Dip – 5.00pp*
- Raspberry Brie and Almond in Puff Pastry – 3.75pp*
- Lobster & Sweet Corn Fritters – 7.00pp*
- Oven Roasted Clams Casino – 5.00pp*
- Mushrooms Stuffed with Sausage & Broccoli Rabe – 4.00pp*
- Oysters Rockefeller – 5.00pp*
- Spring Egg Rolls with Mustard Dijon Sauce – 2.00pp*
- Pan Seared Jumbo Scallops with Green Onion & Hoisen Sauce – 6.50pp*
- Baked Chicken Kabobs with Teriyaki Pineapple Sauce – 3.75pp*
- Grilled Shrimp with Cocktail Sauce – 6.00pp*
- Sweet Italian Sausage in a Puff Pastry – 4.00pp*
- Mushrooms Stuffed with Crab Imperial – 6.00pp*
- Miniature Beef Wellington with Béarnaise Sauce – 7.00pp*
- Teriyaki Glazed Beef Kabobs – 5.00pp*

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.countryclub.com
(609)236-4421*

SPECIALTY ENHANCEMENTS

Sushi & Sashimi

*Displayed and Prepared Magura (Tuna), Tako (Octopus),
Hamachi (Yellowtail), Ebi (Prawn), California Rolls (Avocado & Crab);
Accompanied by Pickled Ginger, Wasabi & Soy Sauce – 15pp*

Chilled Seafood Ice Display

Shrimp, Clams & Snow Crab served with Lemon, Horseradish, Cocktail & Tabasco Sauces – 28pp

Iced Caviar Bar

*International Caviars with Traditional Accompaniments:
Chopped Eggs, Buckwheat Bread, Shallots, Chopped Chive, Capers & Sour Cream – 22pp*

Shrimp Cocktail Display

On Crushed Ice with Lemons & Cocktail Sauce – 18pp

King Crab Leg Cocktail Display

On Crushed Ice with Lemons & Cocktail Sauce – 30pp

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.acountryclub.com
(609)236-4421*

Wedding Cake Enhancements

The Birdie

(Additional 2pp)

Tiered Wedding Cake with Choice of Dividers

Cakes are Butter Cream Iced with Flower and Shell Border Decorations

Please choose cake:

***Pound Cake, Chocolate Cake, Carrot Cake, Cream Cheese
Pound Cake or Yellow Sponge Cake***

Please choose filling:

Lemon, Cannoli, Cream Cheese or Strawberry
Custom Designed Cake Topper available for an additional fee.

The Eagle

(Additional 4pp)

Any choice of Cake and Filling with Custom Designed Finish including

Rolled Fondant Icing and Royal Icing
Custom Designed Cake Topper available for an additional fee.

***Our master executive pastry chef can work from your
favorite recipe and photographs.***

Pricing based on complexity.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.aacountryclub.com
(609)236-4421*

The Final Touch

(Optional...but delightful!)

Viennese Table – 10pp

Display of Specialty Cakes, Pies, Flans, Pastries and Petit Fours

International Coffee & Cordials – 8pp

Selection of International Gourmet Coffees and Herbal Teas – Attendant Served

Accompanied by an Assortment of Liqueurs and Garnished with Whipped Cream & Chocolate Shavings

Cordial Selections:

Amaretto di Saronna, Courvoisier, Frangelico, Godiva Chocolate Liqueur, Grand Marnier, Sambucca Romano, Marie Brizzard Anisette & Lemoncello

Chocolate Lovers Fantasy Display – 12pp

Miniature Chocolate Confections and Chocolate Pastries, Miniature Tortes and Chocolate Dipped Fruit

TABLE TOUCHES

(Priced per table)

Chocolate Covered Strawberries – 20

Freshly Baked Biscotti Cookie – 20

Macaroons & Truffles – 20

Assortment of Above (4 each) – 22

Banquet Prices are Subject to Change 20% gratuity and 7% state tax will be added to food prices.

*www.aacountryclub.com
(609)236-4421*

Specialty Enhancements

Available Services for Additional Fees

Dramatic Ballroom Lighting

The perimeter areas of the ballroom will feature soft ambient up-lighting in your choice of colored gels.

30 per light

Audio Visual

6' x 8' Tripod Screen – 40

50 Inch Plasma - 125

Video Projectors:

Projector - 150

VCR – 75

DVD – 75

Laptop – 75

CD Player – 50

Wireless Microphone – 50

Power Supply for Band – 250

Coat Check Attendant – 100

Custom Ice Carvings – 350

Chair Enhancements:

Linen Chair Covers with Bows, Ladder Back Chivari or Golden State Chairs

Beginning at 6.50 per chair

*For specialty overlay or specialty floor length linen orders,
consult your Wedding Event Coordinator.*

Prices vary depending on fabric, print & size.

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.accountryclub.com
(609)236-4421*

Open Bar

(Included with Rose Petal, Tulip, and Lilly Packages)

4 Hour – 28pp

5 Hour 31pp

Champagne Toast

Luxury Beverages

Four Hour Consumption of Luxury Spirits, Domestic & Imported Beer,

Wine, Sparkling Wine & Soft Drinks to include:

Absolut, Absolut Citron, Stoli Assorted Flavors, Beefeaters Gin, Malibu Rum, Captain Morgan Rum, Bacardi Silver, Jack Daniel's Wild Turkey, Kahlua, V.O. Canadian Whiskey, Seagrams 7, Jose Cuervo Gold, Dewars, Johnnie Walker Black Label, Christian Brothers Brandy, Southern Comfort, Apple Pucker, Peachtree Schnapps, Baileys Irish Cream, M&R Sweet & Dry Vermouths and Triple Sec, Complemented with a full host of mixers.

Budweiser, Heineken, Amstel, Coors Lite or Miller Lite and Buckler's (non-alcoholic) House Wine Selections of Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

Martini Bar

(Additional 7pp)

A selection of Premium Vodkas, Bombay Sapphire & Quintessentials Gins, Complemented with traditional garnishes and mixers

Custom Engraved Ice Bar

(Additional 300)

Cordial Service

(Additional 4pp)

Served Tableside or as Part of our International Coffee Bar

Amaretto DiSaronna, Courvoisier, Frangelico, Godiva Chocolate Liqueur, Grand Marnier, Sambuca Romano, Marie Brizard Anisette & Lemoncello

Bartender Fee of 95 Dollars

(1 Bartender for 100 guests)

Banquet Prices are Subject to Change 20% gratuity and 7% state tax will be added to food prices.

*www.accountryclub.com
(609)236-4421*

Final Touches...

The Atlantic City Country Club is owned and operated by Harrah's Entertainment. Here in Atlantic City, the Harrah's family of properties includes Harrah's Resort, Caesars Atlantic City, Bally's and Showboat Hotel and Casino.

Wedding parties and their guests qualify for special:

- ***Discounted Golf Outing Rates here at AC Country Club***
- ***Discounted Room Rates at the above Properties***
(Rates and availability subject to change)
- ***Two Onsite Cottages (coming soon)***
- ***Preferred Reservations at Harrah's Red Door Spa & Caesars Qua Spa***
- ***VIP Access to Our Wide Variety of Fine Hotel***
Restaurants, Nightclubs, & Pools
- ***Preferred Rates for Limousine and Shuttle Transportation***
- ***Bachelor and Bachelorette Preferred Party Packages***

*Banquet Prices are Subject to Change 20% gratuity
and 7% state tax will be added to food prices.*

*www.accountryclub.com
(609)236-4421*