

# Banquet Menu

## DESERT PINES GOLF CLUB

3415 East Bonanza Road  
Las Vegas, 89101

## LAS VEGAS GOLF CLUB

4300 West Washington Avenue  
Las Vegas, NV 89107

## PAINTED DESERT GOLF CLUB

5555 Painted Mirage Road  
Las Vegas, NV 89149

CONTACT OUR SALES DIRECTOR;  
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# Spaces



LAS VEGAS GOLF CLUB COVERED PATIO

## DESERT PINES GOLF CLUB

Champion's Ballroom	120 Seated
Dining Room	100 Seated
Outdoor Covered Patio	80 Seated
2 - Story Driving Range	Up to 300

## LAS VEGAS GOLF CLUB

Dining Room	100 Seated
Oasis Ballroom	50 Seated
Outdoor Covered Patio	150 Seated

## PAINTED DESERT GOLF CLUB

Dining Room	120 Seated
Outdoor Patio	60 Seated

# Breakfast

Chef Attendant \$150

One attendant for every 75 guests

## CONTINENTAL

Coffee, OJ and Cranberry Juice

Assorted Pastries

Bagels with Cream Cheese

Assorted Yogurts

Seasonal Fresh Fruit

\$12.95 per person

## HOT AND FRESH

Coffee, OJ and Cranberry Juice

Assorted Pastries

Bacon Strips

Sausage Patties

Scrambled Eggs

Country Potatoes

Assorted Yogurts

Seasonal Fresh Fruit

\$16.95 per person

## WAFFLE BAR

Fresh Berries, Whipped Cream and Flavored Syrups

\$14.95 per person

Chef Attendant Required

## OMELET STATION

Made to order with Fresh Veggies, Meats and Cheeses

\$18.95 per person

Chef Attendant Required

# Deli Board

## Buffet



## SALADS

House Salad  
Classic Potato Salad

## SANDWICHES AND WRAPS

### ITALIAN SUB

Salami, Mortadella, Black Forest Ham, Tomatoes, Red Onions,  
Crisp Lettuce

### CALIFORNIA TURKEY SANDWICH

Slow Roasted Turkey, Avocado, Monterey Jack Cheese,  
Mayonnaise on Sourdough

### CHICKEN CAESAR WRAP

Grilled Chicken Breast, Crisp Lettuce, Roma Tomatoes,  
Classic Caesar Dressing

## DESSERT

Assortment of Fresh Baked Cookies

**\$19.95 PER PERSON**

# Barbecue

Live-Chef Outdoor Grilling Experience:  
Additional \$300

*Buffet*

## SALADS

House Salad  
Potato Salad

## MAIN

Grilled Hamburger  
All-Beef Hot Dogs  
Smoked Bacon  
Grilled Barbecue Chicken Breast  
Additional \$2 per person

## SIDES

Baked Beans  
Cole Slaw

## CONDIMENTS

Crisp Lettuce  
Onions  
Tomatoes  
Cheddar & Pepperjack Cheese  
Mayonnaise  
Mustard & Ketchup

**\$25.95 PER PERSON**

# Italiano

## *Buffet*

### SALAD

House Salad

### MAIN

#### SELECT TWO

Italian Meatballs  
Grilled Chicken Breast  
Breaded Chicken Parmesan  
Italian Sausage & Peppers

### SAUCE

Marinara Sauce  
Alfredo Sauce

### PASTA

Penne  
Linguine

### SIDES

Chef's Vegetable Medley  
Warm Garlic Bread

\$25.95 PER PERSON

# Custom Buffet

## SALAD

House Salad  
Classic Caesar Salad

## MAIN

### SELECT ONE OR TWO

Chicken Marsala  
Chicken Florentine  
Roasted Pork Medallions  
Salmon Picatta

Mahi Mahi  
Additional \$2 per person

Sirloin Tenderloin Medallions  
Additional \$2 per person

## SIDES

Chef's Vegetable Medley

### SELECT ONE

Garlic Mashed Potatoes  
Roasted Red Potatoes  
Wild Rice Pilaf

SINGLE ENTREE \$32.95 PER PERSON

DUAL ENTREE \$39.95 PER PERSON

# Plated

Includes House Salad and Rolls with Butter  
Accompanied with Chef's Vegetable Medley and Garlic Whipped Potatoes

**PORTOBELLO STACK (VEGAN) \$17.95**

Roasted Red Peppers, Basil, Served Over Quinoa with Balsamic Drizzle

**CHEESE TORTELLINI (VEGETARIAN) \$18.95**

Fresh Mozzarella, Vegetable Sauté, Truffle Oil,, Alfredo Sauce

**CACCIATORE CHICKEN \$25.95**

Bone-in Chicken in a Savory Tomato Stew with Vegetables

**SLOW ROASTED HERBED CHICKEN \$25.95**

Herb Crusted Frenched Breast with Lemon Butter Sauce

**CHICKEN FLORENTINE \$27.95**

Frenched Chicken Breast Sautéed and Served atop Garlic Spinach with  
Parmesan Sauce

**SALMON PICATTA \$30.95**

Sautéed and Served with a Garlic Lemon Caper Wine Sauce

**PAN SEARED SEA BASS \$35.95**

With Olives and Capers in a White Wine Sauce

**BEEF TENDERLOIN MEDALLIONS \$38.95**

With a Rich Roquefort Demi

**8OZ FLAT IRON STEAK \$38.95**

With Grilled Onions and Mushrooms with a Bourbon Demi

**10OZ NY STRIP STEAK \$40.95**

Center Cut with a Creamy Peppercorn Sauce



# Bar Packages

## INCLUDES:

- (1) Bartender for 10-75 guests
- (2) Bartenders for 76-150 guests
- Additional Bartender: \$150

## SOFT DRINKS

\$8 per person for the 1st hour  
+\$2 per person each additional hour

## BEER/ WINE

\$16 per person for the 1st hour  
+\$4 per person each additional Hour

## WELL LIQUOR/ BEER/ WINE

\$18 per person for the 1st hour  
+\$6 per person each additional hour

## PREMIUM LIQUOR/ BEER/ WINE

\$22 per person for the 1st hour  
+\$7 per person each additional hour

## ULTRA-PREMIUM/ BEER/ WINE

\$28 per person for the 1st hour  
+\$8 per person each additional hour

Well Liquors: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Exotico Tequila, Clan MacGregor Scotch, Jim Beam Bourbon

Premium Liquors: Tito's Vodka, Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Boodies Gin, Jose Cuervo Gold Tequila, Lunazul Tequila, Wild Turkey Kentucky Bourbon, Bulleit Bourbon, Jack Daniel's, Fireball Whiskey, Bailey's Irish Cream Liquor, Kahlua Liquor, Tuaca Brandy Liqueur

Ultra-Premium Liquors: All premium liquors plus – J&B Scotch, Cutty Sark Scotch, Bombay Sapphire, Patron Silver, Heradura Reposado Tequila, Makers Mark, Crown Royal, Jameson, Dewar's Scotch, Chivas Regal, Gran Marnier

# Appetizer

## *Tray Passed*

### SILVER PACKAGE

CHOOSE (3) ITEMS:

- Mini Vegetable Spring Rolls
- Thai Chicken Satay
- Parmesan Sausage Stuffed Mushrooms
- Meatball Marinara Skewers
- Watermelon Feta Skewers Drizzled with Balsamic
- Steamed Pork Pot Stickers
- Tomato Basil Bruschetta
- Caprese Skewers
- Cilantro Lime Chicken Cups
- Grape & Brie Skewers
- Vegetarian Samosa
- Chicken Caesar Bites in Crispy Parmesan Cups

**\$13.95 PER PERSON**

ADDITIONAL SELECTION \$4.95 PER PERSON

# Appetizer

## *Tray Passed*

### PLATINUM PACKAGE

CHOOSE (3) ITEMS:

- Cajun Shrimp and Grits Cake
- Crab Salad Stuffed Endive
- Smoked Salmon Crostini
- Prosciutto Pear Bites with Herbs & Blue Cheese
- Ahi Tuna Tacos
- Beef Tender Crostini
- Mini Crab Cakes
- Chimichurri Steak Tostada Bites
- Bacon Wrapped Scallops
- Coconut Shrimp
- Shrimp Ceviche
- Tempura Shrimp with Sweet Chili Dipping Sauce

**\$18.95 PER PERSON**

ADDITIONAL SELECTION \$6.75 PER PERSON

# Appetizer *Displays*

## VEGETABLE CRUDITÉ

Assorted Fresh Cut Vegetables with Green Onion Dip

\$125

## FRESH SEASONAL FRUIT DISPLAY

Fresh Fruit and Berries with Sweet Strawberry Mint Yogurt

\$160

## DOMESTIC CHEESE DISPLAY

Swiss, Cheddar and Pepper Jack Cheese with Assorted Crackers

\$195

## BAKED BRIE

Brie Wrapped in a Buttery Puff Pastry and Baked Golden Brown  
with Fresh Slices of Apples, Grapes and French Baguette

\$195

## SLIDER DISPLAY

Angus Beef Sliders with Cheddar Cheese & Crispy Chicken Sliders  
Served with Ketchup, Mustard, Ranch

\$225

## SHRIMP COCKTAIL TOWER

Jumbo Prawns with House-made Cocktail Sauce

\$350

Each Display Serves Approximately 40 Guests

# Stations

All Carving Stations Require Chef Attendant(s)  
\$150 per Attendant

## HONEY BAKED HAM CARVING

Baked with a Honey Brown Sugar Glaze  
Served with a Country Mustard Sauce  
\$7 per person

## ROASTED TURKEY CARVING

Citrus and Herb Marinade, Roasted Until Golden Brown  
Served with a Rich Gravy  
\$9 per person

## ATLANTIC SALMON CARVING

Served with a Lemon Pepper Sauce  
\$12 per person

## PRIME RIB CARVING

Slow Roasted and Perfectly Seasoned  
Served with Au Jus and Horseradish Cream  
\$15 per person

## COFFEE AND MINI DONUTS STATION

Italian Imported Strawberry and Chocolate Donuts  
Served with Regular and Decaf Coffee  
\$5 per person

## FRENCH FRY BAR

Shoestring Fries with Ketchup/Mustard, Chili, Cheese Sauce, and Ranch  
\$6 per person

# Dessert

## ASSORTMENT OF FRESH BAKED COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut  
Butter, Traditional Sugar  
\$12.95 per dozen



## CHOCOLATE TUXEDO STRAWBERRIES

\$24.95 per dozen



## ASSORTMENT OF CUPCAKES

Supplied via Las Vegas Custom Cakes  
\$24.95 per dozen



## BUILD YOUR OWN SUNDAE STATION

\$9.95 per person  
Requires Chef Attendant

## CUSTOM DONUT WALL

Supplied Via PinkBox Donuts  
\$15.95 per person

## CUSTOM CANDY BAR

Assortment of Apothecary Jars  
Your Choice of Candy Color(s)  
Starting at \$350

# Policies

*thank you*

## DEPOSIT

The Club requires an initial 20% deposit in order to secure the date of the function & the room at the time of booking. A second deposit for 50% of the remaining charges is due no less than 120 days prior to the event date. Final payment for the total estimated charges is due 30 days prior to the event.

## GUEST GUARANTEE

A menu and guaranteed number of guests is required by noon, 10 business days prior to event date. This guarantee represents your billing minimum and will not be subject to reduction. If a guarantee is not received- then the original count or actual number of guests, whichever is greater, will be charged. The prices listed are subject to proportionate increases to meet increased cost of supplies or operations for functions reserved more than 90 days in advance.

## CANCELLATION

In the event the Client for any reason cancels the function- The Club will retain the non-refundable deposit(s). Notice of Cancellation must be in writing.

## ALCOHOL POLICY

State laws prohibit any type of alcohol to be brought in from the outside.. corkage and service fees will apply. All food and beverage must be consumed on the premises and may not be taken "to-go".

## WEATHER

The decision to move an outdoor function to an inside location due to inclement weather will be made (4) hours prior to the start time of the event. Management reserves the right to make the final decision.

## VENUE FEE

The Club charges a site fee for use of the venue to cover the cost of staffing and utilities. Applicable state tax and gratuity will be applied to the final bill where necessary.

## DAMAGES

The customer is responsible for and shall reimburse the club for any damage, loss or liability incurred to the club by any of the customer's guests or organizations/Services contracted by the customer.