



# Wedding

MENU

DESERT PINES GOLF CLUB  
3415 EAST BONANZA ROAD  
LAS VEGAS, NV 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

PRIVATE EVENTS DIRECTOR - JESSICA MURRAY  
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# Ceremony



DESERT PINES GOLF CLUB



LAS VEGAS GOLF CLUB



PAINTED DESERT GOLF CLUB

## CEREMONY SITE SELECTIONS:

### DESERT PINES GOLF CLUB

FIRST TEE BOX - UP TO 200 GUESTS  
COVERED PATIO - UP TO 100 GUESTS

### LAS VEGAS GOLF CLUB

CLUBHOUSE GREEN - UP TO 150 GUESTS  
COVERED PATIO - UP TO 150 GUESTS  
DRIVING RANGE - UP TO 200 GUESTS  
ADDITIONAL CHARGE OF \$595

### PAINTED DESERT GOLF CLUB

PATIO - UP TO 100 GUESTS  
DRIVING RANGE - UP TO 200 GUESTS  
ADDITIONAL CHARGE OF \$595

## *Includes...*

SET-UP AND BREAKDOWN

ACCESS TO THE PROPERTY (2) HOUR PRIOR  
USE OF BRIDE AND GROOM SUITES' WHERE AVAILABLE  
DESERT PINES GOLF CLUB AND LAS VEGAS GOLF CLUB  
ACCESS TO THE FACILITY FOR WEDDING REHEARSAL  
BASED ON AVAILABILITY  
WATER STATIONS

(80) WHITE CEREMONY CHAIRS  
ADDITIONAL \$5 PER CHAIR OVER (80) GUESTS

CEREMONY-ONLY AVAILABLE BASED ON AVAILABILITY  
PLEASE CONTACT FOR PRICING

# Reception

## Includes...

4 HOUR USE OF THE SPACE  
5 FOOT ROUND TABLES FOR DINING  
HEAD TABLE, CAKE TABLE, GIFT TABLE, ETC.  
HOUSE LINENS  
ICED TEA, WATER, LEMONADE STATIONS  
CHINA, GLASSWARE, SILVERWARE  
(80) WHITE RESIN CHAIRS  
ADDITIONAL \$5 PER CHAIR OVER (80) GUESTS  
ACCESS TO PREFERRED VENDOR LIST WITH PREFERRED PRICING

PHOTOS BY CHELSEA NICOLE PHOTO



## Pricing...



### SATURDAY DATES

CEREMONY & RECEPTION: \$1995

RECEPTION ONLY: \$1495

### SUNDAY - FRIDAY DATES

CEREMONY & RECEPTION: \$1795

RECEPTION ONLY: \$1295

COORDINATION, OFFICIATE, PHOTOGRAPHY, FLORAL/DECOR, MUSIC FOR CEREMONY/ RECEPTION ARE NOT INCLUDED  
PLEASE REQUEST PREFERRED PRICING FOR THESE SERVICES FROM OUR EVENT SALES DIRECTOR



# Beverage

HOSTED BARS INCLUDE:

- (1) BARTENDER FOR 10-75 GUESTS
  - (2) BARTENDERS FOR 76-150 GUESTS
- CASH BAR/ ADDITIONAL BARTENDERS \$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

## CHAMPAGNE TOAST

\$4 PER PERSON

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, HEREDURA REPOSADO  
TEQUILA, MAKERS MARK, CROWN ROYAL, JAMESON, DEWAR'S SCOTCH, CHIVAS REGAL, GRAN MARNIER.

# Appetizer

TRAY PASSED

## Silver Package

CHOOSE THREE 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

## Platinum Package

CHOOSE THREE 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

STATIONARY



## VEGETABLE CRUDITÉ

ASSORTED FRESH CUT VEGETABLES COLORFULLY DISPLAYED SERVED 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 SERVED WITH ASSORTED CRACKERS

\$195

## BAKED BRIE

WRAPPED IN A BUTTERY PUFF PASTRY, BAKED GOLDEN BROWN SERVED WITH  
FRESH SLICES OF APPLES AND GRAPES AND FRENCH BAGUETTE

\$195

## SHRIMP COCKTAIL

TOWER

\$350

STATIONARY DISPLAYS SERVE APPROXIMATELY 40 GUESTS



# Dinner

BUFFET

## Italiano

WARM GARLIC BREAD

HOUSE SALAD

CHOPPED GREENS, CARROT RIBBONS AND TOMATOES SERVED WITH  
RANCH AND ITALIAN DRESSING

(SELECT TWO)

ITALIAN-STYLE MEATBALLS

GRILLED CHICKEN BREAST

BREADED CHICKEN PARMESAN

ITALIAN SAUSAGE AND PEPPERS

MARINARA SAUCE

ALFREDO SAUCE

LINGUINE NOODLES

PENNE NOODLES

CHEF'S VEGETABLE MEDLEY

\$25.95 PER PERSON



# Dinner

BUFFET

## Custom

### HOUSE SALAD

CHOPPED GREENS, CARROT RIBBONS AND TOMATOES  
SERVED WITH RANCH AND ITALIAN DRESSING

&

### CLASSIC CAESAR SALAD

FRESH ROMAINE, CHERRY TOMATOES AND ITALIAN CROUTONS  
SERVED WITH HOUSE-MADE CAESAR DRESSING

### SELECT ONE OR TWO

#### CHICKEN MARSALA

LIGHTLY BREADED CHICKEN BREAST, SAUTÉED WITH MUSHROOMS AND MARSALA WINE

#### CHICKEN FLORENTINE

SERVED WITH A CREAMY WHITE WINE SAUCE AND SAUTÉED IN SPINACH

#### ROASTED PORK MEDALLIONS

SLOW ROASTED WITH A HONEY DIJON GLAZE, TOPPED WITH TOASTED PECANS

#### SALMON PICATTA

SAUTEED AND SERVED WITH A GARLIC LEMON CAPER WINE SAUCE

#### MAHI MAHI

SEARED WITH A ZESTY BASIL BUTTER

(ADDITIONAL \$2 PER PERSON)

#### SIRLOIN TENDERS

SEARED BEEF MEDALLIONS

(ADDITIONAL \$2 PER PERSON)

### SELECT TWO

CHEF'S VEGETABLE MEDLEY

GRILLED ASPARAGUS

GARLIC MASHED POTATOES

ROASTED RED POTATOES

WILD RICE PILAF

SINGLE ENTRÉE \$32.95 PER PERSON

DUAL ENTRÉE \$39.95 PER PERSON





# Dinner

## PLATED

ALL ENTREES INCLUDE HOUSE SALAD AND ROLLS WITH BUTTER  
ACCOMPANIED WITH CHEF'S VEGETABLE MEDLEY & GARLIC WHIPPED POTATOES

PORTOBELLO STACK (VEGAN) ROASTED RED PEPPERS, BASIL, SERVED OVER QUINOA WITH BALSAMIC DRIZZLE	\$17.95
CHEESE TORTELLINI (VEGETARIAN) FRESH MOZZARELLA, VEGETABLE SAUTÉ, TRUFFLE OIL, ALFREDO SAUCE	\$18.95
CACCIATORE CHICKEN BONE-IN CHICKEN IN A SAVORY TOMATO STEW WITH VEGETABLES	\$25.95
SLOW ROASTED HERBED CHICKEN HERB CRUSTED FRENCHED BREAST WITH LEMON BUTTER SAUCE	\$25.95
CHICKEN FLORENTINE FRENCHED CHICKEN BREAST SAUTÉED SERVED ATOP GARLIC SPINACH A PARMESAN SAUCE	\$27.95
SALMON PICATTA SAUTÉED AND SERVED WITH A GARLIC LEMON CAPER WINE SAUCE	\$30.95
PAN SEARED SEA BASS WITH OLIVES AND CAPERS IN A WHITE WINE SAUCE	\$35.95
BEEF TENDERLOIN MEDALLIONS WITH A RICH ROQUEFORT DEMI	\$38.95
8OZ FLAT IRON STEAK WITH GRILLED ONIONS AND MUSHROOMS, AND A BOURBON DEMI	\$38.95
10OZ NY STRIP STEAK CENTER CUT WITH A CREAMY PEPPERCORN SAUCE	\$40.95

PLEASE LIMIT SELECTION TO GUESTS TO (3) OPTIONS  
PLATED BREAKDOWN IS REQUIRED (14) DAYS PRIOR



# Stations

ALL STATIONS REQUIRE CHEF ATTENDANT(S)  
\$150 PER ATTENDANT  
PRICING IS BASED OFF OF (1) HOUR OF SERVICE

## *with dinner...*

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  
LEMON PEPPER  
\$12 PER PERSON

PRIME RIB CARVING  
SLOW ROASTED AND PERFECTLY SEASONED  
SERVED WITH AU JUS AND HORSERADISH CREAM  
\$15 PER PERSON

## *after dinner...*

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

## WEDDING CAKE

SUPPLIED VIA LAS VEGAS CUSTOM CAKES

\$6 PER PERSON

\*INCLUDES CAKE CUTTING

WEDDING CAKE SUPPLIED FROM ELSEWHERE WILL REQUIRE CAKE CUTTING FEE

CAKE CUTTING FEE \$2 PER PERSON

ASSORTMENT OF FRESH BAKED COOKIES

\$12.95 PER DOZEN



CHOCOLATE TUXEDO STRAWBERRIES

\$24.95 PER DOZEN

ASSORTMENT OF CUPCAKES

\$24.95 PER DOZEN



BUILD YOUR OWN SUNDAE STATION

\$9.95 PER PERSON

REQUIRES CHEF ATTENDANT(S)

CAMPFIRE SMORES

\$9.95 PER PERSON

INCLUDES OUTDOOR FIRE PITS

CUSTOM DONUT WALL

\$15.95 PER PERSON



CUSTOM CANDY BAR

STARTING AT \$350

# Enhancements

CHAIR COVERS OR SASHES  
START AT \$5 EACH

PARQUE WOOD DANCE FLOOR 12 X 12  
\$300

3 FOOT MARQUEE LETTERS  
\$150 PER LETTER

OFFICIATE: \$250

DJ SERVICES: \$250 PER HOUR  
\*ADDITIONAL \$150 FLAT FOR CEREMONY SET UP

FLAT SCREEN TV: \$150

UMBRELLA HEATERS: \$100 PER HEATER

ADDITIONAL RECEPTION HOUR  
\$500 PER HOUR





# Policies

## 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, 14 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".

## OVERTIME CHARGES

CEREMONY AND WEDDING RECEPTIONS ARE BASED ON A 4. HOUR PERIOD. ADDITIONAL TIME MAY BE ADDED AT THE RATE OF \$500 PER HOUR WITH AT LEAST (3) BUSINESS DAY NOTICE.

## 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.

## WEDDING COORDINATION

THE SALES DEPARTMENT IS NOT RESPONSIBLE FOR OVERALL WEDDING COORDINATION/PLANNING, AS IT IS THE CLIENT'S RESPONSIBILITY. WE ARE HAPPY TO RECOMMEND PROFESSIONAL WEDDING PLANNERS IF YOU ARE INTERESTED IN WEDDING PLANNING AND COORDINATION.

## VENUE FEE

THE CLUB CHARGES A SITE FEE FOR CEREMONY AND RECEPTION. THERE IS A MINIMUM REVENUE REQUIREMENT FOR WEDDING EVENTS AS OUTLINED IN YOUR CONTRACT PROCESS. OFF-PEAK MONTHS MAY HAVE REDUCED REVENUE REQUIREMENTS. WEDDING REVENUE INCLUDES SITE FEE AND FOOD AND BEVERAGE PURCHASES BUT DOES NOT INCLUDE TAX/SERVICE FEE.

## 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.