



LAS VEGAS

BANQUET MENUS

The same awe-inspiring experience that you encounter on the course at TPC Las Vegas can also be found at the table. Our TPC Grille offers Southwestern inspired creations along with panoramic views of Red Rock National Park and the 18th fairway. Maybe that's why it's considered the best kept secret in Summerlin. With a delicious menu, you will enjoy the country club for a day ambience and impeccable service no matter what the dining occasion. During the spring and fall, the patio offers a wonderful relaxing setting to dine and enjoy the views.

For more information, please contact Stephanie Leonard

702.256.2500 ext 235

stephanieleonard@pgatourtpc.com

www.tpc.com/lasvegas

9851 Canyon Run Drive, Las Vegas, NV 89144

Boxed Breakfast Selections

BOXED BREAKFASTS

THE LIGHT BREAKFAST BOX \$14

- Egg, Cheddar, & Ham on a Toasted English Muffin
- Fresh Whole Fruit
- Nature Valley Granola Bar
- Fresh Orange Juice
- 20 oz Dasani Water

THE EARLY BIRDIE \$17

- Breakfast Burrito with Scrambled Egg, Roasted Peppers, Green Onion & Cheddar Jack Cheese
- Fresh Whole Fruit
- Breakfast Muffin
- Nature Valley Granola Bar
- Fresh Orange Juice
- 20 oz Dasani Water

THE TEE BOX \$18

- Ham, Egg & Cheddar Croissant Sandwich
- Fresh Whole Fruit
- 1st Tee Energy Bar
- Breakfast Muffin
- Nature Valley Granola Bar
- Fresh Orange Juice
- 20 oz Dasani Water

COFFEE STATION \$5.50

- Fresh Brewed Starbucks Coffee
- TPC Iced Coffee
- 6.5 oz Starbucks Doubleshot
- Assortment of Tazo Hot Teas



Boxed Lunch Selections

BOXED LUNCHES

THE STARTER BOX \$17

- Kettle Chips
- Fresh Baked Cookies
- Mixed Fruit Cup
- 20 oz Dasani Water
- Sandwich Choice

THE PLAYER'S SURVIVAL KIT I \$21

- Kettle Chips
- Fruit & Nut Trail Mix
- Fresh Baked Cookies
- Granola Bar
- 20 oz Dasani Water
- Sandwich Choice

GOURMET SNACK BOX \$17

- Traditional Hummus
- Pita Chips
- Fruit & Nut Trail Mix
- Almond Chocolate Biscotti
- Dasani Water

THE PLAYER'S SURVIVAL KIT II \$26

- Sea Salt Potato Chips
- Fresh Whole Apple
- 1st Tee Energy Bar
- Grandma's Cookies
- Nature Valley Granola Bar
- 20 oz Dasani Water
- 20 oz Coca-Cola Or Diet Coke
- Sandwich Choice

Choose one of the following sandwich options:

- Roasted Turkey & Cheddar on Multigrain Roll with Lettuce & Tomato
- Honey Ham & Swiss on Multigrain Roll with Lettuce & Tomato
- Roast Beef & Swiss on French Roll with Lettuce & Tomato
- Southwestern Chicken Wrap—Grilled Chicken, Cheddar Jack Cheese, Roasted Corn Salsa, Mixed Greens, Pico de Gallo, Chipotle Mayonnaise in a Grilled Tortilla
- Vegas Club Wrap—Oven Roasted Turkey, Honey Ham, Bacon, Cheddar, Swiss, Lettuce & Tomato in a Grilled Tortilla
- Grilled Vegetable Wrap—Mushrooms, Red Peppers, Onions, Tomato, Spinach, Feta, Basil Pesto & Hummus in a Grilled Tortilla



Breakfast Buffets

ALL BUFFETS—20 GUEST MINIMUM PRICE PER GUEST

THE LIGHT CONTINENTAL \$16

- Fresh Baked Muffins & Danish
- Whole Fruit Display
- Nature Valley Granola Bars
- Fresh Orange Juice
- Starbucks Coffee
- Variety of Tazo Hot Teas

THE EYE OPENER \$25

- Fresh Baked Muffins & Danish
- Bagels with Cream Cheese & Jams
- Scrambled Eggs
- Applewood Smoked Bacon & Breakfast Sausage
- Breakfast Potatoes with Roasted Peppers
- Whole & Sliced Fruit Display
- Nature Valley Granola Bars
- Fresh Orange Juice
- Starbucks Coffee
- Variety of Tazo Hot Teas

THE GOLFER'S CONTINENTAL \$18

- Fresh Baked Muffins & Danish
- Bagels with Cream Cheese & Jams
- Whole Fruit Display
- Assortment of Individual Yogurts
- Nature Valley Granola Bars
- Fresh Orange Juice
- Starbucks Coffee
- Variety of Tazo Hot Teas

BUFFET UPGRADES

ONLY AVAILABLE WITH BUFFET PACKAGES

prices per guest

COFFEE & DONUT BAR \$16

hot coffee | iced coffee | flavored syrups |
assorted donuts | muffins | cinnamon
rolls | whole fruit

WAFFLE BAR \$9

belgium waffles | fresh berries | whipped
cream | bananas | toasted pecans |
maple syrup | honey

HOT CEREAL BAR \$9

steel cut oats | cinnamon spiced farro | dried
apricots | raisins | dried cranberries | dried
blueberry | almonds | walnuts | brown sugar |
honey | fresh berries | chocolate chips |
toasted coconut

OMELET STATION* \$9

scrambled egg | egg whites | spinach | tomato
| roasted peppers | onion | mushroom | green
chile | jalapeno | ham | bacon | sausage |
green onion | cheddar-jack | feta

BREAKFAST BURRITOS \$6

scrambled egg | cheddar-jack cheese | roasted
peppers | green onion | grilled tortilla
Choice of meat: ham | bacon | sausage |
chorizo

ADDITIONAL JUICE STATION \$3

orange | cranberry | apple | grapefruit

*Please add \$100 for chef attendant fee

Lunch Buffets

OFF THE GRILL BARBECUE \$27

House Cole Slaw
 Creamy Potato Salad
 Macaroni & Cheese
 Pulled Pork
 Smoked Beef Brisket
 Brioche Buns
 Appropriate Condiments
 Grilled BBQ Chicken
 Housemade Cornbread
 Strawberry Shortcake

THE PICNIC TABLE \$31

Mixed Greens with Assorted Dressings
 Cheddar Biscuits
 Red Skin Potato Salad
 Pasta Salad
 Buttermilk & Herb Fried Chicken
 Barbecue Baby Back Ribs
 Baked Beans with Brown Sugar & Bacon
 Grilled Corn on the Cob
 Triple Berry Crisp

THE DELI BOARD \$26

Kale & Cranberry Slaw
 Kettle Chips
 Potato Salad
 Pasta Salad
 Fresh Fruit & Berries
 Roasted Turkey & Cheddar on Multigrain Roll
 Honey Ham & Swiss on French Baguette
 Roast Beef & Swiss on Brioche Roll
 Grilled Vegetable Wraps
 Fresh Baked Cookies

ALL AMERICAN \$27

Mixed Greens with Assorted Dressings
 Pasta Salad
 House Cole Slaw
 Assorted Chips
 Grilled Angus Beef Burgers
 Grilled Citrus Marinated Chicken
 Chicago Style Hot Dogs
 Assortment of Sliced Cheeses
 Brioche Buns
 Traditional Condiments
 Assorted Cupcakes

SOUTH OF THE BORDER \$27

Chipotle Spike Caesar Salad
 Fresh Cut Fruit & Berries
 Marinated Steak & Chicken Fajitas
 Warm Flour Tortillas
 Mexican Style Rice
 Refried Beans
 Tortilla Chips & Salsa Roja
 Traditional Condiments
 Dulce de Leche Cheesecake Chimichangas

TPC TAILGATE \$30

Barbecue cook out on the patio
 or between holes 9 and 10.

Fresh Grilled: Beef Burgers, Citrus Marinated
 Chicken, All Beef Franks, Guinness Bratwursts
 Fresh Baked Sesame Buns & Traditional Condiments
 Potato Salad
 Whole & Sliced Fresh Fruit
 Variety of Bagged Potato Chips
 Fresh Baked Cookies
 Assorted Bottled Coca-Cola Products & Dasani Water

Dinner Buffets

DINNER BUFFET I \$33

Caesar Salad
 Tomato & Cucumber Salad
 Assorted Dinner Rolls & Butter
 Fresh Vegetable Medley
 Chicken Florentine
 Four Cheese Tortellini with Garlic Cream Sauce
 with Spinach & Tomatoes
 Tiramisu

DINNER BUFFET II \$42

Mixed Harvest Greens Salad
 Mediterranean Pasta Salad
 Assorted Dinner Rolls & Butter
 Roasted Garlic Mashed Potatoes
 Wild Rice Pilaf
 Sautéed Green Beans
 Wok Charred Salmon
 with Honey Mustard & Bok Choy
 Grilled Sirloin of Beef with Mushroom Demiglace
 New York Style Cheesecake with Berries

DINNER BUFFET III \$54

Vegetable and Fruit Display
 Domestic and Imported Cheese Platter
 Mixed Harvest Greens Salad
 Assorted Dinner Rolls & Butter
 Roasted Fingerling Potatoes with Garlic & Thyme
 Fresh Vegetable Medley
 Wild Rice Pilaf
 Roasted Cauliflower
 Seared Beef Tenderloin Medallions with Blue
 Cheese Walnut Butter
 Grilled Halibut à la Provençal
 Assortment of Petit Fours

ITALIAN FEAST \$31

Caesar Salad
 Panzanella
 Garlic Bread
 Sautéed Green Beans with Garlic
 Wild Rice & Wheat Berry Pilaf
 Seven Layer Lasagna
 Pasta Primavera with Chardonnay
 Cream Sauce
 Chicken Piccata with Lemon Caper Sauce
 Tiramisu

HEALTHY LIFESTYLE \$31

Canyons Salad
 Fresh Cut Fruit & Berries
 Mixed Grilled Vegetables
 Quinoa Pilaf with Tomato, Spinach, Black
 Bean & Curried Chickpeas
 Grilled Chicken Breast with Lemon
 Herb Seared Sockeye Salmon with
 Orange & Pomegranate
 Triple Berry Trifles

*Menus can be customized to fit guests' needs.



Buffet Upgrades

ACTION STATIONS*

ONLY AVAILABLE WITH BUFFET PACKAGES

PASTA ACTION STATION \$16 per guest

Choice of two pastas: Linguine, Penne, Cavatappi, Angel Hair

Included Sauces: Marinara, Alfredo, Pesto

Additions: Grilled Chicken Breast, Italian Meatballs, Rock Shrimp, Fresh Tomatoes, Mushrooms, Onions, Broccoli, Spinach, Green Peas, Artichoke Hearts

Carving Stations

ROSEMARY & GARLIC PRIME RIB \$16 per guest

Served with Au Jus and Creamy Horseradish

BROWN SUGAR & ORANGE BRINED

TURKEY BREAST \$12 per guest

Served with Cranberry-orange Compote

** Please add \$100 to all action stations for Chef Attendant Fee*

DESSERTS—MINIMUM 40 PIECES

FRESH BAKED COOKIES \$3

Variety of chocolate chip, oatmeal raisin, peanut butter & toffee crunch cookies

CHOCOLATE-MARSHMALLOW BROWNIES \$3

Double chocolate brownies topped with marshmallows and chocolate drizzle

TRIPLE BERRY COBLER \$4

Mix of blackberry, blueberry, & raspberry baked with a crispy almond oat topping

WARM APPLE CRISP \$4

Granny smith apples tossed with cinnamon sugar with a crispy oat topping

CHOCOLATE MOUSSE CUPS \$5

Dark chocolate mousse with dried cherries & a Drambuie-infused crème anglaise

PANNA COTA CUPS \$5

Yogurt panna cotta finish with an orange-ginger marmalade topping

CARAMEL CHEESECAKE CHIMICHANGAS \$3

Sweet tortilla filled with cheesecake filling and caramel sauce

DELUXE MINIATURE ASSORTED DESSERTS \$5

Lime meringue tart, apricot tart, mango cheesecake, chocolate brownie pyramid, passion fruit coconut cake, pistachio white chocolate cake, blood orange chocolate cake



Buffet Upgrades—Continued

ON COURSE BUFFETS

AT THE ULTRA TURN, LOCATED BETWEEN HOLES 9 & 10

TACO STATION \$30

Fresh Fruit & Berries
Pork Carnita Tacos
Shredded Chicken Tacos
Carne Asada
Roasted Corn Salsa
Pico de Gallo
Chopped Cabbage
Salsa Roja
Lime Sour Cream
Tortilla Chips
Cinnamon Sugar Churros

BBQ STATION \$30

Pulled Pork
BBQ Chicken Breast
Smoked Beef Brisket
Brioche Buns
Appropriate Condiments
Barbecue Sauce
Assorted Cheeses
Potato Salad
Whole Fruit Display
Brownies

** Please add \$100 to all on course buffets for
Chef Attendant Fee*

BUFFET UPGRADE

ONLY AVAILBLE WITH BUFFET PACKAGES

SOUP STATION \$6 per guest

Choice of 2 soups:
Chicken Noodle
Clam Chowder
Broccoli Cheddar
Creamy Baked Potato
Chili con Carne
Chicken Enchilada
Beef Barley



Appetizer Selections

Priced per piece

SLIDERS & TACOS—MINIMUM 40 PIECES

TPC Cheesesteak Sliders \$3

with roasted peppers, onions, & chipotle cheddar sauce

All-American Sliders \$3

beef burgers with melted cheese, lettuce, tomato & sauce

Mini Hot Dogs \$3

all beef franks with relish, onion, & yellow mustard

Cuban Sliders \$3

java-chile pork, sliced ham, swiss, dill pickle and dijon mustard on fresh buns

Pork Carnita Tacos \$4

with roasted corn salsa & chipotle aioli

Chipotle Lime Chicken Tacos \$4

with queso fresco & lime sour cream

VEGETARIAN—MINIMUM 40 PIECES

Tomato Basil Bruschetta \$3

toasted crostini, fresh tomato, olive oil, basil, garlic & parmesan

Goat Cheese Wonton \$4

creamy blend of goat cheese, garlic, chives and red pimentos inside a wonton wrap

Wild Mushroom Turnover \$3.50

wild mushrooms with garlic and thyme in puff pastry

Three Cheese Calzone \$4.50

ricotta, mozzarella, and parmesan with Italian herbs & spices in puff pastry

Vegetarian Spring Rolls \$3

cabbage, carrots, red bell peppers, noodles & water chestnuts in a thin spring roll wrapper

Antipasto Brochette \$5

mozzarella, roasted tomato, kalamata olive, and basil drizzle

Chorizo Quesadillas \$3

monterey jack cheese, green onions & pork chorizo sausage

Appetizer Selections—Continued

Priced per piece.

DISPLAYED—MINIMUM 20 PIECES

Vegetable Crudités Platter \$2.50

celery, carrot, cucumber, broccoli, cauliflower, cherry tomatoes with buttermilk ranch

Seasonal Fresh Fruit Display \$3

Imported & Domestic Cheese Display \$5

cheddar, manchego, brie, smoked gouda, & whipped boursin served with assorted crackers

Charcuterie Board \$9

prosciutto, salami, capicola, sopressata, brie, manchego, dried fruit, kalamata olives, & roasted garlic hummus

Tortilla Chips & Salsa Roja \$3

add fresh made guacamole \$2 per person

HOT—MINIMUM 40 PIECES

Sriracha Garlic Chicken Wings \$2.50

with buttermilk ranch

Pork Potsticker \$3

with ponzu dipping sauce \$3

Classic Crab Cakes \$4.50

with spicy remoulade

Breaded Chicken Tenders \$2.50

with buttermilk ranch

Thai Chicken Spring Rolls \$4.50

with sweet chili dipping sauce

Chorizo Empanada \$5

with jalapenos, bell peppers, onions, garlic and cheddar

Lobster Mac & Cheese Bites \$5

stuffed macaroni ball filled with lobster meat, green chilis and creamy cheddar cheese sauce

Philly Style Spring Rolls \$5

roast beef, sautéed bell peppers, onions & cheddar cheese

Apricot & Date Brochette \$4

dried apricot and sweet date wrapped in bacon

Bar & Tab Packages

All buffet options include fountain sodas, iced tea, lemonade and coffee service.

OPEN BAR/OPEN TAB

Restrictions may be set up based on items allowed or maximum charge allowed. Charges based on consumption.

CASH BAR

Guests responsible for beverage purchases.

DRINK TICKETS

\$6 Per Ticket—Domestic Beer, Assorted Sodas & Bottled Water

\$7 Per Ticket—Premium Beer, Domestic Beer, Assorted Sodas & Bottled Water

\$8 Per Ticket—Super Premium Beer, Premium Beer, Domestic Beer, Assorted Sodas & Bottled Water

\$10 Per Ticket—Well Cocktails, Super Premium Beer, Premium Beer, Domestic Beer, Assorted Sodas & Bottled Water

\$13 Per Ticket—Call Cocktails, Well Cocktails, Super Premium Beer, Premium Beer, Domestic Beer, Assorted Sodas & Bottled Water

\$15 Per Ticket—Premium Cocktails, Call Cocktails, Well Cocktails, Super Premium Beer, Premium Beer, Domestic Beer, Assorted Sodas & Bottled Water



Beverages

Non-Alcoholic Beverages, Bottled

Coca-Cola | Diet Coke | Sprite | Dr. Pepper | Diet Dr. Pepper
| Powerade Fruit Punch | Powerade Lemon Lime | Powerade Orange |
Powerade Mountain Blast | Powerade Zero Grape |
Dasani | Honest Tea Lemonade Tea

Domestic Beer

Budweiser | Bud Light | Coors Light | Miller Lite |
Michelob ULTRA | O'doul's

Premium Beer

Amstel Light | Corona | Dirty Dog IPA | Heineken | Sierra Nevada

Super Premium

Guinness | Shock Top | Stella Artois

Draft Beer

Michelob ULTRA | Dirty Dog IPA | Sam Adams Seasonal | Modelo Especial

Wines

William Hill Chardonnay | William Hill Sauvignon Blanc | Ecco
Domani Pinot Grigio | Canyon Road White Zinfandel | William
Hill Cabernet Sauvignon | William Hill Merlot | William Hill
Pinot Noir | La Marca Prosecco

Additional Options & Fees

Table Linen (1 Color)	\$10 per table
Table Linen (2 colors)	\$13 per table
Tall Cocktail Table with Linen	\$25
10ft x 10ft Tent with Draped Table & 2 Chairs	\$250
Draped 6ft table & 2 Chairs	\$50
Stationed Bar on Course with Bartender	\$350
Logo Placement on Televisions	\$10 per television
Beer & Soda Corkage	\$1 per unit
Wine Corkage	\$15 per bottle
Ice Supplied to On Course Station	\$50 per hole

Room Set Up Fees

20-50 Guests	\$150	Specific floor plan for group Tables set with water service Buffet set up
51-75 Guests	\$250	Specific floor plan for group Tables set with water service Buffet set up
76-116 Guests	\$750	Up to 12 rounds with 8 guests Up to 2 rounds with 10 guests Linen table cloths & napkins Tables set with water service

Customized event set up available at an additional charge. Custom set ups available on the practice facility and tournament flat.

Rooms Available

Capabilities

Grille Dining Room	76 guests regular seating 116 guests maximum seating with additional set up charge of \$750
Patio	24 regular seating 72 with additional set up charge of \$600
ULTRA Turn	On course service ONLY—Walk-Up Window Located between holes 9 and 10

Catering Policies

Catering Policies

- All buffets must have a 20 person minimum guarantee
- Minimum guaranteed attendance must be received within 72 hours of event. If attendance falls below guaranteed number, the client will be charged for the guaranteed number. Please include volunteers in your final count.
- All catered functions are subject to service charge and prevailing sales tax. An amount equal to 22% of the food and beverage charges will be added to the bill for all events. All charges are subject to an applicable state and local sales tax.
- Tax exempt associations must provide necessary documentation prior to the event or a tax will be charged.
- No food or beverage may be consumed on Club property other than provided by the Club.
- No food or beverages of any kind will be permitted to be brought into any banquet function by any guests without written approval of the Club.
- The Club reserves the right to discontinue service to patrons who, at the Clubs discretion, should not be served additional alcoholic beverages.



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