
WEDDING MENU



SUMMERLIN

ABOUT US



THANK YOU FOR CONSIDERING TPC SUMMERLIN FOR YOUR SPECIAL DAY.

Imagine your dream wedding on our beautiful ceremony lawn overlooking the golf course and 360 degree mountain views. TPC Summerlin's beautifully landscaped property makes for an amazing backdrop for breathtaking wedding pictures at every turn, keeping you looking back at your wedding album for years to come. Our experienced Wedding Specialists ensure every detail is attended to with care to provide a flawless, stress-free occasion. Your expectations will always be met with the highest quality of service and cuisine. We look forward to assisting you with all of your catering needs and helping you make your day a memorable one.

For more information, please contact the Sales and Catering Department
702-463-5330
specialevents@pgatourtpc.com
tpc.com/summerlin/weddings
1700 Village Center Circle, Las Vegas, NV 89134

CEREMONY & RECEPTION PACKAGES

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Up to 80 Guests **\$2,750**

81 – 150 Guests **\$3,100**

Additional Guests over 150 **Add \$5 per guest**

Ceremony Includes:

Use of The Hill for one hour, with easy access to the clubhouse
Use of venue to get ready – 3 hours for the bride, 1 hour for the groom
On-site ceremony coordinator
Pianist
Officiant
Fresh rose petals for aisle
Wedding arch with floral swag
White wooden padded chairs
Ceremony rehearsal with wedding party
Set up and breakdown of ceremony

Reception Includes:

Room rental for four hours (\$500 charge for each additional hour of use)
Dance floor
Setup of tables - gift table, cake table, head table
Menu tasting for two
Custom wedding cake
Cake cutting
Standard linens and napkins, with choice of color
Chameleon banquet chairs
Complimentary parking for guests
China, glassware, silverware
Bistro lighting on patio and usage of fire pits

Optional Fees:

DJ for reception only (4 Hours, 1 System) **\$650**

Wireless up lights (15 Lights) **Call for Quote**

Custom lighted initials **\$135**

High boy table with linen **\$30**

Ceiling draping **\$850**

All Prices Subject to 8.25% Sales Tax and 22% Service Charge

PLATED MENU SELECTIONS

All plated menus served with assorted dinner rolls and butter

SALADS

Please Select One

Caesar Salad Fresh Romaine, Parmesan Cheese, Croutons, Classic Caesar Dressing

Baby Greens Salad Mixed Greens, Tomatoes, Cucumbers, Julienne Carrots, Black Olives, Champagne Vinaigrette

ENTRÉES

*Choose up to three
(3) of the following –
Entrée selections must
be made prior to event.
Sides must be the same
for all entrées.*

Grilled Petite Beef Tenderloin Filet & Lobster Tail **\$85**
Red Wine Demi Glace, Maine Lobster Tail, Drawn Butter,
Asparagus Spears, Creamy Mashed Potatoes

Rack of Lamb **\$60**
Herb-Crusted Dijon & Oven-Roasted Half Rack,
Merlot Demi Glace, Asparagus Spears,
Creamy Mashed Potatoes

Filet Mignon **\$65**
Certified Angus Beef, Fried Onions, Bordelaise Sauce,
Asparagus Spears, Creamy Mashed Potatoes

Grilled Salmon **\$58**
Grilled Salmon with Red Wine-Shallot Compound Butter,
Organic Vegetable Sauté, Creamy Mashed Potatoes

Berkshire Farms Pork Tenderloin **\$52**
Roasted Pork Tenderloin, Madeira Mushroom Sauce,
Asparagus Spears, Whipped Maple Potatoes

Grilled Herbed Chicken Breast **\$50**
Herb-Marinaded Chicken Breast, Mornay Sauce,
Asparagus Spears, Creamy Mashed Potatoes

Tortellini **\$45**
Cheese Tortellini, Fresh Mozzarella,
Sautéed Garden Vegetables and Herbs, Truffle Oil,
Heavy Cream

All Prices Subject to 8.25% Sales Tax and 22% Service Charge

BUFFET MENU SELECTIONS

Buffet menus served with assorted dinner rolls and butter

Choose one of the three (3) following – Entrée selections must be made prior to event

Choice of Two Entrées **\$60 per person | Children's Price \$30**

Choice of Three Entrées **\$65 per person | Children's Price \$32.50**

Choice of Four Entrées **\$70 per person | Children's Price \$35**

SALAD STATION

Please Select One

Mixed Romaine and Baby Greens, Spinach, Cucumbers, Tomatoes, Cheddar Cheese, Parmesan Cheese, Mushrooms, Carrots, Bacon Bits, Kalamata Olives, Bermuda Onions, Assorted Dressings

Antipasto Salad

Marinated Tomatoes, Green Olives, Kalamata Olives, Pepperoncini, Artichoke Hearts, Fontina Cheese, Pepperoni, Grilled & Marinated Eggplant, Squash, Roasted Yellow Peppers

ACCOMPANIMENTS

Please Select Two - \$5 per person for Each Additional Side

Organic Vegetable Sauté, Couscous with Fresh Parsley, Wild Rice Pilaf, Bamboo Rice, Asparagus, Sautéed Rosemary-Roasted Baby Red Potatoes, Creamy Mashed Potatoes, Whipped Sweet Potatoes with Honey and Cinnamon

ENTRÉES

SINGLE ENTRÉES

Seared Salmon Or Blackened Salmon

Tomato Capers, Red Onion, Garlic, Olive Oil, Fresh Herbs

Chicken Francaise

Lemon-Scented Egg Batter, Fresh Parsley, Parmesan Cheese

Grilled Herbed Chicken

Marinated Grilled Chicken Breast, Artichoke Heart, Asparagus, Sundried Tomatoes, Veloute with Fine Herbs

Slow Roasted Coffee-Crusted Pork Loin

Plum Jus Lie

Prime Rib of Beef

Herb-Crusted Slow Roasted Certified Angus Prime Rib, Horseradish Cream, Rosemary Au Jus

Tortellini

Cheese Tortellini, Fresh Mozzarella, Organic Vegetable Sauté, Truffle Oil, Alfredo Sauce

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TPC SUMMERLIN CHILDREN'S MENU

Children Age 6 - 12
\$20 per person

Grilled Cheese*

Served on white toast

Turkey Sandwich*

Sliced turkey, lettuce, tomato, white bread

Penne Pasta

Choice of: Cheesy, butter or marinara sauce

Fried Chicken Strips*

Served with ranch dipping sauce

Cheese Pizza/Pepperoni Pizza

All Beef Jumbo Dog*

Hamburger or Cheeseburger*

ACCOMPANIMENTS

*Choose one (1) of
the following*

*String Fries, Chips, Fresh Fruit, Cottage Cheese



APPETIZER SELECTIONS

SELECTIONS

2 Selections **\$12 per person**

4 Selections **\$20 per person**

À La Carte Selections **\$5 per person**

* Items **Please add \$2 per person**

HOT SELECTIONS

Mini Lump Crab Cake with Tomato Mayo Aioli*

Lamb Chop Lollipops*

Mushrooms filled with Sundried Tomatoes, Spinach, Sausage, and Parmesan Cheese

Coconut Shrimp with Peanut Sauce

Teriyaki-Marinated Beef Tenderloin Skewer

Chicken and Vegetable Pot Stickers with Ponzu Dipping Sauce

Mini Beef Franks in a Puffed Pastry

Firecracker Shrimp with Sweet Thai Chili Sauce

Coconut-Curried Chicken Sate Skewers with Peanut Sauce

Turkey Burger Sliders on Brioche Buns with Fresh Mozzarella, Garlic Aioli, and Roma Tomato

Certified Angus Beef Sliders on Brioche Buns with Maytag Blue Cheese and Smoked Bacon

Cheese Puff on a Sourdough Crouton

Empanada Chorizo with Jalepenos, Bell Peppers, Onions, Garlic, and Cheddar Cheese

Spanakopita – Chopped Spinach, Feta, Ricotta Cheese in Filo Triangles

COLD SELECTIONS

Ahi Poke with Wakame Seaweed on a Crispy Wonton Chip*

Tomato Basil Bruschetta with Reduced Balsamic on Crostini

California Rolls with Wasabi Soy Dipping Sauce

Fresh Strawberries filled with Goat Cheese and Drizzled with Balsamic Reduction

Skewer of Kalamata Olive, Fresh Mozzarella and Tear Drop Tomato

Peppered Beef Medallion on Crostini with Boursin Cheese

Tropical Fruit Skewer

Smoked Salmon Pinwheel on Crostini

Chilled Jumbo Shrimp Cocktail*

Dried Apple, Chopped Walnut and Blue Cheese Puff*

Blackened Ahi Tuna on Cucumber Round, Serracha Aioli and Wakame Salad*

Country Pate – Pork and Black Peppercorn Pate on Toasted Crostini with Whole Grain Mustard Mousse

Prosciutto-Wrapped Melon Lollipops

Shrimp and Avocado Ceviche Shooter

Hamachi and Sake Shooter*

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DISPLAYED APPETIZERS

COLD STATION

SUSHI DISPLAY

\$14 per person

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Rainbow Roll, Philly Roll-Wasabi, Pickled Ginger, Ponzu Sauce

MEDITERRANEAN ANTIPASTO

\$10 per person

Featuring Selected Cured Italian Meats and Cheeses, Marinated Artichokes, Sweet and Hot Peppers, Sun-Cured Olives, Roma Tomatoes, Grilled Mediterranean Vegetables Drizzled with Balsamic Vinaigrette, Sliced Baguettes

ARTISAN CHEESE DISPLAY

\$10 per person

Selected Imported and Domestic Cheeses, Assortment of Gourmet Crackers, Herbed Flat Bread

SHRIMP CEVICHE DISPLAY

\$10 per person

Baby Shrimp, Avocado, Cucumber, Cilantro, Lime Juice, Crispy Tortilla Chips

HUMMUS DISPLAY

\$8 per person

Roasted Red Pepper Hummus, Kalamata Olive Tapenade, Grilled Pitas, Herbed Flat Bread

FRESH SEASONAL FRUIT DISPLAY

\$8 per person

A Varied Selection of Fresh Seasonal Fruits, Yogurt Dipping Sauce

VEGETABLE CRUDITÉ

\$8 per person

Selection of Fresh Seasonal Vegetables Buttermilk Dipping Sauce, Yogurt Dipping Sauce



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ACTION STATIONS

**ROASTED BEEF
TENDERLOIN**

*\$22 per person**

Certified Angus Roasted Beef Tenderloin, Grain Mustard,
Red Wine Demi Glace, Brioche Dinner Rolls

PRIME RIB

*\$20 per person**

Herb-Crusted Slow Roasted Certified Angus Prime Rib with Rosemary Au Jus,
Horseradish Cream, Brioche Dinner Rolls

**ROASTED LEG
OF LAMB**

*\$18 per person**

Slow Roasted Colorado Leg of Lamb, Minted Apricot Glaze, Brioche Dinner Rolls

FAJITA STATION

\$15 per person

Southwest Marinated Flank Steak, Grilled Chicken Breast, Bell Peppers & Onions, Flour
Tortillas, Black Beans, Spanish Rice, Fresh Guacamole, Pico de Gallo, Lime Sour Cream

PASTA STATION

\$12 per person

Select (2) Two Pastas

Penne, Cheese Tortellini, Bow Tie, Linguini

Select (2) Two Sauces

Marinara, Alfredo, Pesto Cream, Bolognese

**MASHED POTATO
MARTINI BAR**

\$10 per person

Buttermilk-Whipped Idaho Potatoes, Smoked Bacon, Shredded Tillamook Cheddar,
Monterey Jack Cheese, Parmesan Cheese, Green Onions,
Sour Cream, Butter

MAC AND CHEESE BAR

\$10 per person

Homemade Mac and Cheese, Peas, Smoked Bacon, Shredded Tillamook Cheddar,
Monterey Jack Cheese Green Onions, Black Forest Ham

**Add a Chef Attendant to any of these stations - \$200*

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Specific animal-based foods (such as meat, poultry, fish, shellfish and eggs) when served raw or undercooked, are not processed to eliminate pathogens*

DESSERT SELECTIONS

CHOCOLATE FOUNTAIN STATION

\$13 per person

Milk Chocolate, Bananas, Pretzels, Pound Cake, Marshmallows, Rice Crispy Squares, Strawberries, Honeydew Melon, Pineapple

ICE CREAM SUNDAE STATION

\$10 per person

Old-Fashioned Vanilla Ice Cream, Chocolate Ice Cream, Peanuts, Colored Sprinkles, Sliced Bananas, Oreo Crumbles, Candy Pieces, Cherries, Chocolate Sauce, Caramel, Sauce, Whipped Cream

CHOCOLATE DIPPED STRAWBERRY DISPLAY

\$8 per person

Strawberries coated with White and Dark Chocolate, Petite Fours, Turtles, Coconut Italian Macaroons

HOMEMADE COOKIE DISPLAY

\$5 per person

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, White Chocolate Macadamia Nut, Double Chocolate Chip

ASSORTED MINI TARTLET DISPLAY

\$23 per dozen

Key Lime Tart, Fruit Tart, Apple Tart, Lemon Meringue

ASSORTED MINI PASTRIES

\$26 per dozen

Brownie Square with Ganache, Chocolate Mousse Cake, Opera Cake, Éclair, Cream Puff

ASSORTED MACARON DISPLAY

\$30 per dozen

ASSORTED TEA COOKIE DISPLAY

\$10 per dozen



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LATE NIGHT SNACKS

MINI GRILLED CHEESE

With Tomato Bisque Shooters

\$4.00 per piece

MINI BEEF SLIDERS

& French Fries

\$5.00 per piece

MAC AND CHEESE BITES

\$3.50 per piece

MINI ALL BEEF HOTDOGS

& French Fries

\$3.50 per piece

FRENCH FRY BAR

String Fries, Steak Fries, Sweet Potato Fries, Cheese, Chili,

Grilled Onions

\$5.00 per piece

CHOCOLATE CHIP COOKIES

With Milkshake Shooters

\$3.50 per piece

INDIVIDUAL STACK OF MINI PANCAKES

Topped with a Link Sausage,

Drizzled with Maple Syrup

\$4.00 per piece

SOFT PRETZEL

\$3.00 per piece

MINI EMPANADA

\$4.50 per piece

JUMBO LUMP CRAB CAKES

\$5.00 per piece

MINI BACON, EGG AND CHEESE BISCUIT

\$4.00 per piece

CHICKEN AND BISCUIT SANDWICHES

With Orange Marmalade

\$5.00 per piece

MINI BREAKFAST BURRITOS

\$4.50 per piece

CUPCAKES

\$3.50 per piece

SMORES

\$3.50 per piece



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BEVERAGE SELECTIONS

SOFT BAR

Two Hours
\$23 per person
Additional Hour - \$6

Two Domestic, Two Import Beers,
 House Chardonnay & House Cabernet, Fountain Sodas

PREMIUM SOFT BAR

Two Hours
\$29 per person
Additional Hour - \$9

Two Domestic, Two Import Beers, Pejú Cabernet, Meomi Pinot Noir,
 Kim Crawford Sauvignon Blanc, Sonoma Cutrer Chardonnay, Fountain Sodas

CLASSIC BAR

Two Hours
\$26 per person
Additional Hour - \$8

Two Domestic, Two Import Beers, Chardonnay & Cabernet, Fountain Sodas
 Jack Daniels, Absolut, Bombay, Bacardi, Dewars, Sauza

PREMIUM BAR

Two Hours
\$32 per person
Additional Hour - \$10

Two Domestic, Two Import Beers, Chardonnay & Cabernet, Fountain Sodas,
 Grey Goose, Grey Goose Le Citron, Grey Goose L'Orange, Crown Royal, Johnnie Walker
 Black, Makers Mark, Jack Daniels, Patrón Silver, Bombay Sapphire
Choose Two Additional Liquors: Baileys, Malibu Rum, Amaretto, Grand Marnier, Jameson,
 Kahlua, Seagrams 7, Captain Morgan

CONSUMPTION BAR

Minimum of \$1,000, plus \$125 Bartender Fee

Classic Drink \$10 per drink

Premium \$11 per drink

Domestic Beers \$7 per drink

Bud Light, Coors Light, Miller Lite,
Michelob ULTRA

Import Beers \$8 per drink

Corona, Newcastle,
Fat Tire, Stella Artois

House Wines \$10 per glass

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CATERING POLICIES

1. The person or party making arrangements for private event on behalf of the patron must notify the Club no later than 12 noon, five (5) business days prior to the scheduled event, the exact number of persons that are to attend events scheduled at the Club. If attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount.
2. Guest Count Overage - You will be charged for the guaranteed number of guests contracted unless you have more attendee's on the day of the event. The additional guests will be charged accordingly. The club will prepare a 10% overage, which will be charged at the contracted event price. Overages exceeding the 10% will be charged at an additional 25% of the contracted per person price.
3. The non-refundable deposit of \$1,500 is due at time of booking. 50% of the estimated total is then due (60) days prior and the final payment will be due (2) weeks prior. You will be responsible for 50% of the original contract total if you cancel within (90) days of your event.
4. There are established food and beverage minimums depending on the day and time of the season. You will be notified about the established minimum during your contract process.
5. Use of the venue to get ready: TPC Summerlin offers both the bride and groom access to an area to get ready in prior to the ceremony. The Ladies are allowed access 3 hours prior to the ceremony start time and the Gentleman, 1 hour prior. Being a Members Club, we ask that the bridal party keep the areas tidy and respectful of the noise levels.
6. Payment in full is required (2) weeks in advance for all catering events unless prior credit arrangements have been established between the customer and the Catering Sales Manager.
7. Final menu selections must be submitted for confirmation by the Club (2) two weeks prior to the event to ensure availability of the desired menu items. All prices are subject to change, with notification when possible.
8. 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. TPC Summerlin reserves the right to make the final decision.
9. All banquet checks must be signed by the person in charge or a designated representative at the completion of the event. Any discrepancies in counts or charges should be identified and resolved at that time.
10. All catering events are subject to service/voluntary gratuity charge and prevailing state and local sales taxes and other surcharges where applicable.
11. No food or beverages of any kind will be permitted to be brought into any banquet event by any guests without written approval of the Club, corkage and service fees will apply. If the bridal party decides to get ready here at the venue, we do not allow outside liquor or food during this time. The Club will have staff available to take food and beverage requests. All food and beverage must be consumed on the premises and may not be taken "to-go".
12. Event guests will be admitted to and are expected to depart from the banquet event at the times specified on the banquet contract.
13. TPC Summerlin will not be held responsible for any personal belongings or to monitor any gifts/cards and décor items during the wedding. Personal items and décor are to be picked up after the conclusion of the event.
14. Glitter and Confetti are not allowed for decorative purposes. Decorations should not be nailed or taped to any surface of the Club that may cause permanent damage.
15. 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 contracted by the customer to provide any services or goods before, during and after the function.

Client: _____ Date: _____