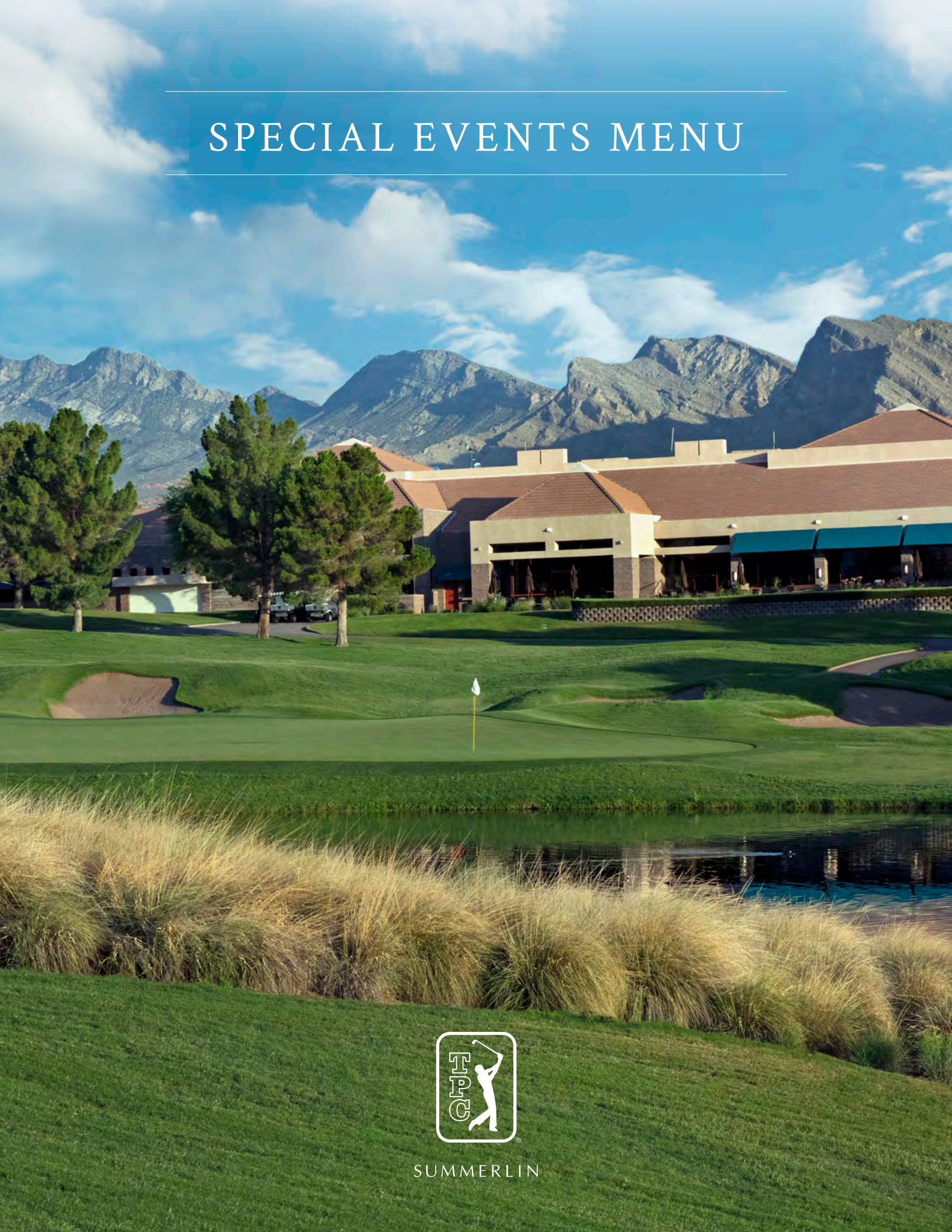

SPECIAL EVENTS MENU



SUMMERLIN

ABOUT US

THANK YOU FOR CONSIDERING TPC SUMMERLIN TO HOST YOUR EVENT.

Why not surround yourself, your colleagues, and your friends in an inspirational setting while working outside the office or hosting a social event? Whether you are hosting a formal business meeting, company retreat, team building program, corporate golf outing, or a social event such as a baby shower, bar/bat mitzvah, or birthday party, the facilities at TPC Summerlin are designed to meet all your needs.

There is a lot of versatile meeting space inside TPC Summerlin's 36,000 square-foot clubhouse that can accommodate any group size, from 6 to 350 attendees. Whether you are looking for a traditional banquet room with a stunning view of the golf course, hosting a cocktail reception on the patio of the clubhouse, or letting your party carry over into a round of golf on our 18-hole championship course, TPC Summerlin is dedicated to providing the perfect setting to design the most memorable events. Our creative culinary team and event planners will ensure partnered with our event planners will ensure every detail is attended to with care. From customizing the menu, selecting the décor, and even hiring entertainment, the staff at TPC Summerlin will make your special occasion a success!

OUR MEETING SPACES CAN ACCOMMODATE A VARIATION OF GROUPS, THE ROOMS WE OFFER AND CAPACITIES ARE AS FOLLOWS:

- Private Dining Room - Conference Room with a capacity of 8 guests
- Board Room - Conference Room with a capacity of 18 guests
- Summerlin Room - Banquet Room with a capacity of 80 seated guests
- Summerlin/Main Dining - Banquet Room with a capacity of 200 seated guests

For more information, please contact the Sales and Catering Department

702-485-6828

specialevents@pgatourtpc.com

tpc.com/summerlin

1700 Village Center Circle, Las Vegas, NV 89134

BREAKFAST SELECTIONS

CONTINENTAL	<p>Premium Continental \$16 Array of Seasonal Fruit, Assorted Homemade Muffins, Danish, Bagels with Cream Cheese, Assorted Yogurt, House-Made Granola, Chilled Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Water</p> <p>Continental \$13 Assorted Homemade Muffins, Danish, Array of Seasonal Fruit, Chilled Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Water</p>
HOT BREAKFAST BUFFETS	<p>Summerlin \$22 Array of Seasonal Fruits and Berries, Assorted Homemade Muffins, Danish Bagels with Cream Cheese, French Toast with Macadamia Nut Sauce or Buttermilk Pancakes, Fluffy Scrambled Eggs, Applewood Smoked Bacon, Greek Yogurt, Sausage, Breakfast Potatoes, Chilled Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Water</p> <p>Healthy Choice \$20 Array of Seasonal Fruits and Berries, Assorted Homemade Muffins, Steel Cut Oatmeal and Dried Fruit, Egg Whites, Turkey Bacon, Chicken Apple Sausage, Greek Yogurt, House-Made Granola, Chilled Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Water</p> <p>Tenth Tee \$18 Array of Seasonal Fresh Fruit, Assorted Homemade Muffins, Danish, Fluffy Scrambled Eggs, Applewood Smoked Bacon, Sausage Patty, Breakfast Potatoes, Chilled Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Water</p>
BREAKFAST BUFFET ADD ONS	<p>Corned Beef Hash \$8</p> <p>Smoked Salmon \$14</p> <p>Eggs Benedict \$11</p> <p>Cheese Blintz \$8</p> <p>Omelet Station - Plus \$200 Attendant Fee \$14</p> <p>Waffle Station - Plus \$200 Attendant Fee \$12</p>

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

LUNCH PLATED - CASUAL

Priced Per Person

SALADS

Cobb Salad	\$18
Grilled Chicken, Diced Tomatoes, Sliced Egg, Green Onions, Blue Cheese, Avocado, Smoked Bacon, Spring Mix, Chive-Shallot Ranch Dressing	
Watermelon and Ahi Tuna Salad	\$18
Seared Ahi Tuna, Watermelon, Served with Arugula, Chopped Macadamia Nuts, Soy Glaze, Wasabi Aioli	
Grilled Chicken Caesar	\$14
Baby Romaine Hearts, Caesar Dressing, Shredded Parmesan Cheese, Garlic Croutons	

ENTRÉE SELECTIONS

*Choice of:
Chips, French Fries, Fruit*

Club Sandwich	\$14
Roasted Turkey, Roasted Ham, Lettuce, Tomatoes, Smoked Bacon, Mayo, Served on Sourdough	
TPC Summerlin Burger	\$16
House Blend Burger, American Cheese, Sautéed Onions, Shredded Lettuce, Sliced Tomatoes, Pickles, Mayo, Secret Sauce, Soft Bun	
Blackened Chicken Club Wrap	\$15
Blackened Chicken Breast, Applewood Smoked Bacon, Romaine Lettuce, Vine Ripe Tomato, Mayo, in a Tortilla	
Tuna Melt	\$14
Homemade Tuna Salad, Sliced Tomatoes, Cheddar Cheese, Grilled Sourdough	

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

LUNCH PLATED - BUSINESS

Available 11am - 3pm | Tuesday-Friday | \$40.00 Per Person

Includes: Unlimited Soft Drinks, Iced Tea, Freshly Brewed Starbucks Coffee, Hot Tea, Water, Assorted Bread Basket

STARTER

(Select One)

Caesar Salad

Hearts Of Romaine, House-Made Croutons, Creamy Caesar Dressing and Parmesan-Romano Cheese

House Salad

Baby Greens, Romaine, Grape Tomatoes, Cucumbers, Julienne Carrots, Black Olives, Champagne Vinaigrette

ENTRÉE

(Select One)

Served with Creamy Mashed Potatoes and Chef's Fresh Vegetable

Seared Chicken Breast

Topped with Sliced Tomato, Avocado, Monterey Jack Cheese, Lemon Veloute

Grilled Salmon

With Red Wine-Shallot Compound Butter

Grilled New York Strip

With Bordelaise Sauce

Tortellini

Cheese Tortellini, Fresh Mozzarella, Peas, Truffle Oil, Heavy Cream

DESSERT

(Select One)

Key Lime Tart

Tiramisu



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

BUFFET MENU SELECTIONS

25 Person Minimum

All Buffets Include: Unlimited Soft Drinks, Iced Tea,
Freshly Brewed Starbucks Coffee, Water

BBQ BUFFET

\$35 per person

Cole Slaw, Classic Potato Salad, Macaroni Salad, Traditional Garden Salad (Romaine & Mixed Greens, Sliced Cucumbers, Tomatoes, Garlic Croutons, Cheddar Cheese, Assorted Dressings), BBQ Boneless Short Ribs or BBQ Basted Baby Back Ribs, Fried Chicken or TPC Summerlin Roasted Chicken, Baked Beans with Brown Sugar and Molasses Cornbread, Assorted Cookies & Brownies

ITALIAN BUFFET

\$32 per person

Classic Caesar Salad with Garlic Croutons, Antipasto, Tomato & Mozzarella with Fresh Basil, Cheese Tortellini with Pesto Cream, Chicken Parmesan with Spaghetti Marinara or Grilled Chicken Da Vinci (Broccoli, Sundried Tomatoes, Artichoke Hearts, Garlic, Eggplant, and Olives), Linguine with White Clam Sauce, Garlic Bread, Cheesecake

AMERICANA

\$30 per person

Cole Slaw, Classic Potato Salad, Pasta Salad, Traditional Garden Salad (Romaine & Mixed Greens, Sliced Cucumbers, Tomatoes, Garlic Croutons, Cheddar Cheese, Dressings), Grilled "Angus" Hamburgers, TPC Summerlin Seasoned Roasted Chicken or Grilled Seasoned Chicken Breast, Boars Head Hot Dogs (Fresh Soft Buns, Lettuce, Sliced Tomatoes, Kosher Pickles, Red Onions, Mayonnaise, Ketchup, Dijon Mustard, Yellow Mustard), Sliced Cheese Tray (American, Swiss, Cheddar, and Monterey Jack), Homemade Chips, Freshly Baked Cookies & Brownies

THE SPREAD

\$26 per person

Classic Potato Salad, Pasta Salad, Traditional Garden Salad (Romaine & Mixed Greens, Sliced Cucumbers Tomatoes, Garlic Croutons, Cheddar Cheese, Assorted Dressings), Roasted Turkey Breast, Salami, Pepperoni Pastrami, Corned Beef, Ham, Egg Salad, Sliced Cheese Tray (American, Swiss, Cheddar, and Monterey Jack), Fresh Deli Breads, Dutch Crunch Rolls, Homemade Chips, Lettuce, Sliced Tomatoes, Kosher Pickles, Red Onions, Mayonnaise, Ketchup, Dijon Mustard, Yellow Mustard, Freshly Baked Cookies

FROM THE GARDEN

\$23 per person

Add Soup of the Day - \$5

Quinoa Salad, Couscous Salad, Fruit Salad with Raspberry Vinaigrette, Mixed Baby Greens with Romaine and Spinach, Bacon Bits, Ham, Julienne Chicken, Chicken Salad, Tuna Salad, Egg Salad, Sunflower Seeds, Candied Pecans, Black Olives, Avocado, Roasted Corn, Sprouts, Cheddar Cheese, Jack Cheese, Blue Cheese, Almonds, Raisins, Grape Tomatoes, Mushrooms

FIESTA

\$28 per person

Tequila-Marinaded Skirt Steak, Ground Beef or Seasoned Grilled Chicken, Spanish Rice, Refried or Black Beans, Flour and Corn Tortillas, Taco Shells, Salsa, Guacamole, Jalepeños, Shredded Cheddar, Pepperjack, Shredded Lettuce, Diced Tomatoes, Black Olives, Diced Red Onion, Roasted Corn Salsa, Sopapillas, Lemon & Lime Wedges

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

TPC SUMMERLIN CHILDREN'S MENU

Children up to 12 years old - \$20 per person

MAIN ENTRÉES

*Choose two (2)
of the following*

Fried Chicken Strips*

Served with ranch dipping sauce

Miniature Tacos

Beef, lettuce, tomato, served in flour tortillas

Grilled Cheese*

Served on white toast

Turkey Sandwich

Sliced turkey, lettuce, tomato, white bread

Penne Pasta

Choice of, cheesy, butter or marinara sauce

Cheese Pizza/Pepperoni Pizza

All Beef Jumbo Dog*

Hamburger or Cheeseburger*

ACCOMPANIMENTS

*Choose two (2)
of the following*

**String Fries, Chips, Fresh Fruit, Cottage Cheese*

Includes: Cookies and Brownies

Beverage Station: Lemonade & Fruit Punch



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

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 Jalepeños, 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,
Sriracha 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*

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

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



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

DISPLAYED APPETIZERS

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, 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.*

DINNER PLATED

*Served with Starbucks Freshly Brewed Coffee | Tazo Teas | Soft Drinks | Iced Tea
Choice of (1) One Salad Choice of (1) One Entrée*

SALADS

Please Select One

Caesar Salad

Fresh Romaine Leaves, Parmesan Cheese, Garlic Croutons,
Classic Caesar Dressing

Summerlin Salad

Mixed Greens and Romaine, Candied Walnuts, Cranberries, Shaved Goat
Cheese, Orange Segment, Citrus Vinaigrette Mixed Greens Salad

Mixed Greens Salad

Baby Greens, Romaine, Grape Tomatoes, Cucumbers, Julienne Carrots,
Black Olives, Champagne Vinaigrette

ENTRÉES

Please Select One

Filet & Lobster Tail

\$85

Grilled Petite Beef Tenderloin Filet, Red Wine Demi Glace,
Maine Lobster Tail, Drawn Butter, Organic Vegetable Sauté,
Creamy Mashed Potatoes

Herb-Stuffed Shrimp

\$50

With a Lemon Buerre Blanc, Organic Vegetable Sauté,
Creamy Mashed Potatoes

Rack of Lamb

\$60

Herb-Marinaded & Oven-Roasted Half Rack, Mint Demi Glace,
Asparagus Spears, Creamy Mashed Potatoes

Filet & Wild Salmon

\$65

Grilled Petite Beef Tenderloin Filet, Red Wine Demi Glace,
Herb-Seared Wild Salmon, Lemon-Caper Butter Sauce,
Organic Vegetable Sauté, Creamy Mashed Potatoes

New York Steak Au Poivre

\$50

Peppercorn Cognac Demi Glace, Organic Vegetable Sauté,
Creamy Mashed Potatoes

Filet Mignon

\$65

Certified Angus Beef, Red Wine Demi Glace,
Asparagus Spears, Creamy Mashed Potatoes

Continued on the next page

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DINNER PLATED *cont.*

*Served with Starbucks Freshly Brewed Coffee | Tazo Teas | Soft Drinks | Iced Tea
Choice of (1) One Salad Choice of (1) One Entrée*

ENTRÉES

Please Select One

Grilled Certified Angus Rib-Eye	\$55
Rosemary Au Jus, Horseradish Cream, Organic Vegetable Sauté, Creamy Mashed Potatoes	
Stuffed Sole Florentine	\$45
Spinach and Monterey Stuffed Sole, French Asparagus, Steamed Jasmine Rice, Sauce Bercy	
Berkshire Farms Pork Tenderloin	\$45
Grilled Pork Chop, Apple Brandy Sauce, Pernod Creamed Spinach, Whipped Sweet Potatoes	
Grilled Herbed Chicken Breast	\$50
Herb-Marinated Chicken Breast, Sweet Vermouth Veloute, Organic Vegetable Sauté, Creamy Mashed Potatoes	
Tortellini	\$45
Cheese Tortellini, Fresh Mozzarella, Peas, Truffle Oil, Alfredo Sauce	
Vegetable Wellington	\$40
Grilled Herbed Vegetables Stacked in a Puff Pastry, Served over a Red Pepper Coulis Organic Vegetable Sauté, Creamy Mashed Potatoes	



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DINNER BUFFET

*Served with Assorted Dinner Rolls, Chef's Dessert Table,
Unlimited Soft Drinks, Iced Tea, Freshly Brewed Starbucks Coffee, Water*

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

Choice of Two Entrées **\$60 per person**

Choice of Three Entrées **\$65 per person**

Choice of Four Entrées **\$70 per person**

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

Braised Salmon

Bouillabaisse Sauce, Roasted Tomato and Fennel Relish

Lemon Chicken

Lemon-Garlic Veloute

Grilled Herbed Chicken

Marinated Grilled Chicken Breast, Balsamic Marinated Cipollini Onions,
Artichokes, Green Olives, Smoked Paprika Cream Sauce

Slow Roasted Pork Loin

Mustard-Mushroom Sauce

Prime Rib of Beef

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

Tortellini

Cheese Tortellini, Fresh Mozzarella, Peas, Truffle Oil, Alfredo Sauce

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

DESSERTS

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

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 MACAROON DISPLAY

\$30 per dozen

ASSORTED TEA COOKIE DISPLAY

\$10 per dozen



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

BEVERAGE SELECTIONS

SOFT BAR

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

Two Domestic, Two Import Beers,
House Chardonnay & House Cabernet, 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 <i>Bud Light, Coors Light, Miller Lite, Michelob ULTRA</i>	\$7 per drink
Import Beers <i>Corona, Newcastle, Fat Tire, Stella Artois</i>	\$8 per drink
House Wines	\$10 per glass

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

GOLF OUTINGS

The next time you go on a golf outing, go on TOUR. Our wealth of experience hosting the Shriners Hospitals for Children Open and high-profile events for Fortune 500 companies, professional sports teams, trade associations, political groups, celebrities and national charitable organizations makes TPC Summerlin uniquely qualified to make your outing an unforgettable one.

From tournament operations, social functions and merchandising to customized instructional packages and premium catering, we deliver a one-of-a-kind golf experience in a unique PGA TOUR setting.

Corporate / Charity Events Include:

- Green Fee
- Cart Fee
- Practice Balls
- Tournament Coordination
- Custom Cart Signs and Scorecards with Your Logo
- Welcome Letter and Rules Sheet
- Scoreboard and Scoring
- Bag Handling and Cart Staging
- Rental Clubs (Featuring the latest from Callaway, Nike, TaylorMade, and Titleist)
- Premium Catering
- Club Fittings
- Golf Vendor Appearance and Presentation
- Custom Golf Clinics Featuring PGA TOUR Players



EQUIPMENT RENTALS

AUDIO VISUAL/ BUSINESS MEETING

Wireless Microphone	Complimentary
Podium	Complimentary
Projector	\$50
Screen	\$50
55" Screen TV	\$50
Conference Telephone	\$25
Flip Chart	\$20

The entire Clubhouse has complimentary WiFi. TPC Summerlin Members receive all audio and visual equipment free of charge.

MISCELLANEOUS ITEMS

Dance Floor	\$200
Wireless Up Lighting (15 Fixtures)	Call for Quote
DJ - 4 Hours	\$650
Specialty Linens	\$15-35 per table
High Boy with Linen	\$30 per table
Portable Bar	\$125 Bartender Fee
Ice Sculptures	Individual Quote
Portable Heaters	\$100
Ceiling Draping (Two Rooms)	\$599