



SUMMERLIN

Weddings & Receptions



CEREMONY

RECEPTION

DINNER

DESSERT

DRINK

TPC Summerlin

1700 Village Center Circle, Las Vegas, NV 89134

702.485.6828

tpc.com/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 Bailye Keith
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www.tpc.com/summerlin
1700 Village Center Circle, Las Vegas, NV 89134

Ceremony & Reception Packages

Ceremony and Reception Package

Up to 80 Guests - \$2650

80 - 150 Guests - \$3000

Additional Guests over 150 - Add \$5 per guest

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
- Cake cutting
- Candle centerpieces
- Custom wedding cake
- 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

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
- 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
- Pianist
- Officiant



Optional Fees

- DJ for reception only (4 Hours, 1 System) - Call for Quote
- Wireless Up Lights (15 Lights) - \$699
- Custom Lighted Initials - \$100 per Letter
- High boy table with linen - \$25
- Horse Drawn Carriage Entrance - Call for Quote
- Ceiling Draping - \$599



May-17



Plated Menu Selections

All plated menus served with assorted dinner rolls and butter

SALADS *Choose one of the following:*

Caesar Salad

Fresh Romaine | Parmesan Cheese | Croutons | Classic Caesar Dressing

Baby Greens Salad

Mixed Greens | Tomatoes | Cucumbers | Julienne Carrots | Black Olives | Champagne Vinaigrette

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

~ Filet & Lobster Tail

\$85 per person

*Grilled Petite Beef Tenderloin Filet | Red Wine Demi Glace | Maine Lobster Tail
Drawn Butter | Asparagus Spears | Creamy Mashed Potatoes*

~ Rack of Lamb

\$60 per person

Herb Crusted Dijon & Oven Roasted Half Rack | Merlot Demi Glace | Asparagus Spears | Creamy Mashed Potatoes

~ Filet Mignon

\$65 per person

Certified Angus Beef | Fried Onions | Bordelaise Sauce | Asparagus Spears | Creamy Mashed Potatoes

~ Grilled Salmon

\$58 per person

Grilled Fresh Salmon | Ginger Braised Leeks | Bamboo Rice | Sake Beurre Blanc with Red Caviar

~ Berkshire Farms Pork Tenderloin

\$52 per person

Roasted Pork Tenderloin | Madeira Mushroom Sauce | Asparagus Spears | Whipped Maple Potatoes

Grilled Herbed Chicken Breast

\$50 per person

Herb Marinated Chicken Breast | Mornay Sauce | Asparagus Spears | Creamy Mashed Potatoes

Tortellini

\$45 per person

Cheese Tortellini | Fresh Mozzarella | Sautéed Garden Vegetables and Herbs | Truffle Oil | Heavy Cream

Buffet Menu Selections

Buffet menus served with assorted dinner rolls and butter

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

*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

Select (2)

\$5 per person for Each Additional Side

*Organic Vegetable Sauté | Cous Cous with Fresh Parsley | Wild Rice Pilaf | Bamboo Rice | Asparagus Sauté
Rosemary Roasted Baby Red Potatoes | Creamy Mashed Potatoes | Whipped Sweet Potatoes with Honey and Cinnamon*

ENTREES

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

TPC Children's Menu

Children Age 6 - 12

\$20 per person

Grilled Cheese

served on white toast

Hamburger or Cheese Burger

Turkey Sandwich

sliced turkey | lettuce | tomato | white bread

All Beef Jumbo Dog

Penne Pasta

choice of | cheesy | butter | marinara sauce

Fried Chicken Strips

served with ranch dipping sauce

Cheese Pizza

ACCOMPANIMENTS *Choose one (1) of the following:*

string fries | chips | fresh fruit | cottage cheese



Appetizer Selections

2 Selections - \$12 per person

4 Selections - \$20 per person

A La Carte Selections - \$5 per person

*** Items - Please add \$1 per person**

HOT SELECTIONS

* *Mini Lump Crab Cake with Tomato Mayo Aioli*

* ~ *Lamb Chop Lollipops*

Mushrooms filled with Sun-dried 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 Jalapenos, Bell Pepper, Onion, 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 and Cream Cheese 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*

Displayed Appetizers

~ Sushi Display **\$12 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 Crudit  **\$8 per person**

Selection of Fresh Seasonal Vegetables
Buttermilk Dipping Sauce

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

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

Dessert Selections

SPECIALTY DESSERT STATIONS

Chocolate Fountain Station

\$12 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

\$6 per person

Homemade Cookie Display

\$5 per person

*Chocolate Chip | Oatmeal Raisin | Peanut Butter | Sugar
White Chocolate Macadamia Nut | Double Chocolate Chip*

Assorted Macaroon Display

\$30 per dozen

Assorted Tea Cookie Display

\$10 per dozen

Assorted Mini Tartlet Display

\$22 per dozen

Key lime tart | Fruit Tart | Apple Tart | Lemon Meringue

Assorted Mini Pastries

\$25 per dozen

*Brownie Square with Ganache | Chocolate Mousse Cake
Opera Cake | Éclair | Cream Puff*



Late Night Snacks

<i>Mini Grilled Cheese with Tomato Bisque Shooters</i>	<i>\$4 per piece</i>
<i>Mini Beef Sliders and French Fries</i>	<i>\$5 per piece</i>
<i>Mac and Cheese Bites</i>	<i>\$3.50 per piece</i>
<i>Mini All Beef Hotdogs and Fries</i>	<i>\$3.50 per piece</i>
<i>French Fry Bar – String Fries, Steak Fries, Sweet Potato Fries, Cheese, Chili, Grilled Onions</i>	<i>\$5 per piece</i>
<i>Chocolate Chip Cookies with Milk Shooters</i>	<i>\$3.50 per piece</i>
<i>Individual Stack of Mini Pancakes Topped with a Link Sausage, Drizzled with Maple Syrup</i>	<i>\$4 per piece</i>
<i>Soft Pretzel</i>	<i>\$3 per piece</i>
<i>Mini Empanada</i>	<i>\$4.50 per piece</i>
<i>Jumbo Lump Crab Cakes</i>	<i>\$5 per piece</i>
<i>Mini Bacon, Egg and Cheese Biscuit</i>	<i>\$4 per piece</i>
<i>Chicken and Biscuit Sandwiches with Orange Marmalade</i>	<i>\$5 per piece</i>
<i>Mini Breakfast Burritos</i>	<i>\$4.50 per piece</i>
<i>Cupcakes</i>	<i>\$3.50 per piece</i>
<i>Smores</i>	<i>\$3.50 per piece</i>



Beverage Selections

Beverage Packages

Soft Bar

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

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

Premium Soft Bar

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

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

Classic Bar

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

Jack Daniels, Absolut, Bombay, Bacardi, Dewars, Sauza

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

Premium Bar

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, Patron Silver, Bombay Sapphire

Choose Two Additional Liquors: Baileys, Malibu Rum, Amaretto, Grand Marnier, Jameson, Kahlua, Seagrams 7, Captain Morgan

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

Consumption Bar

Minimum of \$1000, plus \$125 Bartender Fee

Classic Drink - \$10 per drink

Premium - \$11 per drink

Domestic Beers - \$7 per drink

Budlight, Coors light, Miller Lite, Michelob ULTRA

Import Beers - \$8 per drink

Corona, New Castle, Fat Tire, Stella Artois

House Wines - \$10 per glass

Event photos



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 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. An initial deposit of \$1,500.00 is required to hold an event reservation. 50% of the estimated event total is due 60 days prior to the event. If an event is cancelled at least 120 days prior to your event date, 80% of the deposit will be refunded ; however, refunds for cancellation of heavily requested dates such as weekends in the Spring and Fall season are at the discretion of the club. 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 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: _____