

PAINTED DESERT GOLF CLUB

LAS VEGAS

SPACES

Rockwall Bar & Grille
100 Seated

Patio
50 Seated

Driving Range
Seated 150



Web: <https://www.painteddesertgc.com/>

Phone: 702-854-3802

Instagram: @painteddesertgolfclub

5555 painted Mirage Rd, Las Vegas, NV 89149

BREAKFAST

CONTINENTAL

\$16.95 PER PERSON

Coffee, OJ and Cranberry Juice
Fresh Baked Mini Danish and Muffins
Bagels with Cream Cheese
Seasonal Fruit Display

HOT & FRESH

\$20.95 PER PERSON

Coffee, OJ and Cranberry Juice
Assorted Pastries
Bacon Strips
Sausage Patties
Scrambled Egg
Country Potatoes
Seasonal Fresh Fruit
*Pancakes with Syrup & Butter (\$5.00)

SWEET CREPE BAR

\$18.95 PER PERSON

Vanilla Yogurt
Nutella
Sliced Fruit and Berries
Shredded Coconut & Nuts
Honey & Powdered Sugar
Add Bacon \$5.00

All food, beverage, equipment and service purchases are subject to 8.375% sales tax and automatic 22% service charge. Prices are Subject to Change without notice



CUSTOM BUFFET

SINGLE ENTREE \$38.95 PER PERSON*

DUEL ENTREE \$44.95 PER PERSON*

SALADS

Classic Caesar Salad

Garden Salad

MAIN COURSE

SELECT ONE OR TWO

Chicken Marsala

Chicken Florentine

Roasted Port Medallion

Salmon Picatta

Mahi Mahi

Additional \$12 Per Person

Sirloin Tenderloin Medallion

Additional \$10 Per Person

SIDES

Chef's Vegetable Medley

SELECT ONE OR TWO

Garlic Mashed Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

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ITALIANO BUFFET

\$31.95 PER PERSON*

SALAD

Garden Salad

MAIN COURSE

Select Two*

Italian Meatballs

Grilled Chicken Breasts

Breaded Chicken Parmesan

Italian Sausage & Peppers

PASTA & SAUCE

Marinara

Alfredo

Penne

Linguine

SIDES

Chef's Vegetable Medley

Warm Garlic Bread

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BARBECUE BUFFET

\$28.95 PER PERSON*

SALAD

Potato Salad

MAIN COURSE

All Beef Hot Dogs
Hickory Seasoned Burgers
Brioche Buns

*Add Grilled Chicken Breasts (\$4.25)

*Add Bacon Strips (\$2.50)

CONDIMENTS

Crisp Lettuce
Onions
Tomatoes
Cheddar & Swiss Cheese
Mayonnaise
Mustard & Ketchup

SIDES

Baked Beans
Cole Slaw

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DELI BOARD BUFFET

\$25.95 PER PERSON*

SALAD

Pasta Salad

ACCOMPANIMENT

House Kettle Chips

SANDWICHES AND WRAPS

Select One*

California Turkey Sandwich
Slow Roasted Turkey, Bacon, Swiss Cheese,
Sprouts, Tomatoes, Mayonnaise on
Sourdough Bread

Chicken Caesar Salad Wrap
Grilled Chicken Breasts, Crisp Lettuce,
Tomatoes, Caesar Dressing

DESSERT

Assortment Fresh Baked Cookies

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APPETIZERS

TRAY PASS

\$18.95 PER PERSON

CHOOSE THREE ITEMS

Mini Vegetable Spring Rolls
Thai Chicken Satay
Parmesan Sausage Stuffed Mushrooms
Meatball Marinara Skewers
Watermelon Feta Skewers
Pork Pot Stickers
Tomato Basil Bruschetta
Caprese Skewers
Grape & Brie Skewers
Chicken Caesar Bites in Parmesan Cups

\$23.95 PER PERSON

CHOOSE THREE ITEMS

Cajun Shrimp and Grit Cake
Crab Salad Stuffed Endive
Smoked Salmon Crostini
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 Sauce

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APPETIZERS

DISPLAYS

STATIONARY DISPLAY SERVES
APPROXIMATELY 40 GUESTS

Fresh Seasonal Fruit Display \$185

Domestic Cheese Display \$200

Swiss Cheddar, and Pepper Jack Cheese with Assorted Crackers

Charcuterie Board \$350

Assortment of Artisanal Meats, Cheeses, Breads, Olives, Dry and Fresh Fruits, Gourmet Mustard

Baked Brie \$220

Baked in a Buttery Puff Pastry, served with Sweet Apple Slices, Grapes and French Baguette

Slider Display \$250

Beef with Cheddar Cheese & Crispy Chicken Sliders Served with Ketchup, Mustard & Ranch

Shrimp Cocktail Tower \$385

House-Made Cocktail Sauce

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CARVING STATIONS

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

Honey Baked Ham

Baked with a Honey Brown Sugar Glaze
\$12 per person

Oven Roasted Turkey

Served Golden Brown with Gravy
\$14 per person

Atlantic Salmon

Lemon, Garlic Baked Atlantic Salmon
\$17 per person

Slow Roasted Prime Rib

Slow Roasted and Seasoned. Served with Au Jus and
Horseradish Cream Sauce
\$20 per person

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LATE NIGHT BITES

Coffee & Mini Donuts Station

Strawberry, Chocolate and Sugar Donuts Served with
Regular Coffee
\$9 per person

French Fry Bar

French Fries Served with House Made Condiments
\$10 per person
Additional \$6 per person for Chicken Tenders

Sliders

Beef & Fried Chicken
\$12 per person

Nacho Bar

\$14 per person

Fresh Baked Chocolate Chip Cookies and Cold Milk
\$10 per person



DESSERT

Fresh Baked Chocolate Chip Cookies & Cold Milk

\$17.95 per dozen

Chocolate Tuxedo Strawberries

\$29.95 per dozen

Assortment of Cupcakes

\$29.95 per person

Build Your Own Sundae Station

\$14.95 per person (requires a chef attendant \$)

Coffee & Mini Donuts Station

Strawberry, Chocolate and Sugar Donuts Served with
Regular Coffee

\$9 per person

Custom Candy Bar

6 different kinds of candy
Starting at \$15 per person

Chocolate Fountain

With Strawberries, Pineapple and Cheesecake Bites

\$20 per person

BAR PACKAGES

Priced Per Person

Duration	Beer & Wine	Well Liquor	Premium	Ultra Premium
1 Hour	\$16	\$18	\$20	\$25
2 Hours	\$21	\$25	\$29	\$35
3 Hours	\$28	\$32	\$28	\$45
4 Hours	\$34	\$39	\$47	\$55

Champagne Toast
\$9 per person

Signature Drink
\$Varies

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POLICIES

Deposit

- At the time of booking and initial 25% deposit is due in order to secure the date of the function & the room
- Within 180 days prior to the event, an additional 50% of the estimated total is due.
- The final headcount is due 10 days prior to the event with the final payment.

Guest Guarantee

A menu and guaranteed number of guests is required by noon, 10 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 of 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 & Food Police

State laws prohibit any type of alcohol to be brought in from the outside. All food and beverage must be consumed on the premises and may not be taken "to-go"

Food & Beverage Minimum

This is the minimum dollar amount required to be spent to reserve function space. This amount includes food and beverage only and does not decrease if the expected attendance is not reached. The minimum depends on time, date and season of function and is subject to sales tax and service charge.

Overtime Charges

Ceremony and wedding receptions are based on a 4 hour period. Additional time may be added at the rate of \$15 per person per hour, with at least 3 days notice.

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POLICIES

Venue Fee

The Club charges a site fee for use of the venue to cover the cost of staffing and operational needs. Applicable state tax and gratuity will be applied to the final bill where necessary

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

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 final decision.



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