

PAINTEDESERT

Wedding

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PAINTEDESERT

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

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5555 Painted Mirage Rd, Las Vegas, NV
89149



Painted Desert Golf Club

If you can imagine it, we can make it happen! To take a private tour and explore opportunities





CEREMONY & RECEPTION



Ceremony & Reception

Sunday - Friday: Starting at \$1,800
Saturday: Starting at \$2,000

Reception only

Up to 60 guests.
Add \$10 per guest over 60 people.
Sunday - Friday: Starting at \$1,300
Saturday: Starting at \$ 1,500

Both packages are in addition to your Food & Beverage.

What is Included?

Ceremony

Patio - up to 50 guests
Driving Range - up to 150 guests

- Set-up and breakdown
- Access to the property (2) hours prior
- Thirty-minute ceremony
- Bridal suite access
- Groom's private room
- Ceremony Arch
- Wedding rehearsal (Based upon availability)
- (80) White Ceremony chairs*
- Patio bistro lighting (Only available for covered patio)
- Fruit-infused water station

Reception

Rockwall Bar & Grille - up to 100 guests

- 5-foot round tables
- 6-inch centerpieces
- Dancefloor
- Head table or sweetheart table
- Cake table, gift table
- House linens and napkins
- China, glassware & silverware
- House Chairs
- Complimentary tasting for (2)
- Complimentary parking

*\$5 per chair for the ceremony over (80) guests

Coordination, officiate, photography, floral/ decor, music for the ceremony/ reception are not included. Please request preferred pricing for these services from our event sales director

All food, beverage, equipment and service purchases are subject to 8.375% sales tax and automatic 22% service charge. The service charge is not a tip or gratuity. Prices are subject to change without notice.



MENU PACKAGES

Silver Buffet

\$105 Per person

Buffet dinner includes (4) hours Beer, Wine and Champagne.

Appetizer

Stationary display serves up to 40 guests

Fresh seasonal fruit display

Salad

Warm garlic bread

House Salad

Chopped greens, carrot ribbons, red onions, and tomatoes served with Ranch and Italian dressing.

Side

Chef's Vegetable Medley

Pasta

Linguine

Penne

Sauces

Marinara

Alfredo

Entree

(Select two)

Italian-style meatball

Grilled chicken breast

Breaded chicken parmesan

Italian sausage and peppers

Dessert

Custom Wedding cake.

Supplied via Las Vegas Custom Cakes

MENU PACKAGES

Gold Buffet

\$110 Per person with single entrée

\$115 Per person with dual entrée

Buffet dinner includes (4) hours of Beer, Wine, and Champagne.

Appetizer

Tray passed

Tomato basil bruschetta
Beef tender crostini

Salads

Tuscan Panzanella Salad
Fresh basil, chopped tomato, cubed bread,
cucumber, and capers.

&

Classic Caesar Salad
Fresh romaine, croutons, and shaved parmesan

Sides

Select two

Chef's vegetable medley
Garlic mashed potatoes
Roasted red potatoes
Wild rice pilaf

Entrée

Select one or two

Chicken Marsala
Lightly breaded chicken breast, sautéed with mushroom and
Marsala wine

Chicken Florentine
Frenched chicken breast sautéed served atop a spinach and
garlic parmesan sauce

Roasted Pork Medallions
Slow roasted with a honey Dijon glaze

Salmon Picatta
Sautéed and served with garlic lemon caper wine sauce

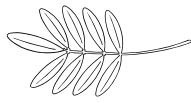
Mahi Mahi* +\$12
Seared with a zesty basil butter

Sirloin Tenders* +\$10
Seared beef medallions demi-glaze

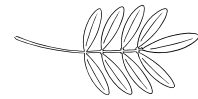
Dessert

Custom Wedding cake.
Supplied via Las Vegas Custom Cakes

*Additional \$ per person upgrade entrée



MENU PACKAGES



Dinner Plated Option*

Beverage/ bar not included

Entree

Please limit the selection to guests to (3) options

*Under 50 guests select (2) options only

Salad

Rolls with butter
and
House salad

Baby Wedge Salad +\$3

Side

Chef's vegetable
and
Garlic whipped potatoes

Portobello stack (Vegan) \$25.95

Roasted red peppers and basil served over quinoa with a balsamic drizzle

Eggplant Parmesan (Vegetarian) \$28.95

Crispy eggplant layered with herbs, tomato sauce, and cheese.

Cheese tortellini (Vegetarian) \$23.95

Fresh ricotta, aged parmesan, truffle oil finish

Slow roasted herbed chicken \$30.95

Herb-crusteD frenched breast with lemon butter sauce.

Chicken Florentine \$35.95

Frenched chicken breast sautéed served atop a spinach and garlic parmesan sauce

Salmon piccata \$40.95

Sautéed and served with a garlic lemon caper sauce

Pan-seared sea bass \$48.95

Kalamata olives and capers

8oz flat iron steak \$43.95

Grilled onions, mushrooms, and a bourbon demi-glace

10oz NY strip steak \$45.95

Center cut with a creamy peppercorn sauce

*Plated breakdown is required
(14) days prior



A LA CARTE MENU

Appetizer

Tray Pass

\$15.95 per person

(Additional selection \$6.95 per person)

Choose three items

Mini vegetable spring rolls

Thai chicken satay

Parmesan sausage stuffed mushrooms

Meatball Marinara skewers

Watermelon feta skewers drizzled with balsamic

Steamed pork potstickers

Tomato basil bruschetta

Caprese skewers

Grape & Brie skewers

Vegetarian samosa

Chicken Caesar bites in crispy parmesan cups

\$20.95 per person

(Additional selection \$8.95 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 Dipping sauce



A LA CARTE MENU

Appetizer

Stationary

Stationary display serves approximately 40 guests

Fresh seasonal fruit display \$185

Domestic cheese display \$220

Swiss, cheddar, and pepper jack cheese served with assorted crackers

Charcuterie \$350

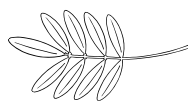
Assortment of artisanal meats, cheeses, bread, olives, dry and fresh fruits, French cornichons, gourmet mustard

Baked Brie \$220

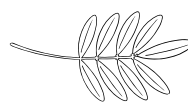
Baked in a buttery puff pastry served with sweet apple slices, grapes, and French baguette

Shrimp Cocktail tower \$385

Beef tender crostini \$325



ADD-ONS



Carving Station

Add Carving Stations to your package (Buffet or Plated)

All stations require chef attendant(s)
\$150 per attendant; pricing is based on (1) hour of service

Honey Baked Ham

Baked with a honey brown sugar glaze

\$12 per person

Oven Roasted Turkey

Served golden brown with a rich gravy

\$14 per person

Atlantic Salmon

Lemon, garlic baked Atlantic Salmon

\$17 per person

Slow Roasted Prime Rib

Slow roasted and perfectly seasoned, served with au jus and horseradish cream sauce

\$20 per person

Late Night Bites

Coffee and mini donut station

Italian imported strawberry, chocolate, and sugar donuts served with regular coffee

\$9 per person

French fry bar

Assorted French fries served with house-made condiments

\$ 10 per person

Additional \$6 per person for Chicken tenders

Sliders

Beef and fried chicken

\$12 per person

Nacho bar

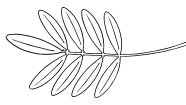
\$14 per person

Bavarian Pretzel with cheese and mustard

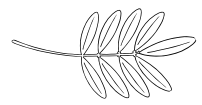
\$ 12 per person

Fresh baked chocolate chips cookies and ice cold milk

\$10 per person



HOSTED & CASH BAR



Bar Selection

All Buffet Packages include (4) hours beer & Wine and Champagne

Duration	Beer & Wine	Well Liquor	Premium	Ultra Premium
1 Hour	\$16	\$18	\$20	\$25
2 Hours	\$21	\$25	\$29	\$35
3Hours	\$28	\$32	\$38	\$45
4 Hours	\$34	\$39	\$47	\$55
Additional hours	\$5	\$6	\$8	\$9

Cash Bar:

Bartender fee \$150
Additional bartender over 75 guests

Champagne toast
\$5 per person

Our Special Signature Drink

Ready to try your hand at some mixology cocktails at your next?

\$ Varies



DESSERT

Wedding Cake

Supplied via Las Vegas Custom Cakes

\$8 per person (Includes cake cutting)*

*Wedding cake supplied from elsewhere will require a cake cutting fee
cake cutting fee \$2 per person

Sweets

Fresh baked chocolate chips cookies and ice cold milk
\$17.95 per dozen

Chocolate tuxedo strawberries
\$29.95 per dozen

Assortment of cupcakes
\$29.95 per dozen

Build your own sundae station
\$14.95 per person (Requires chef attendant (s))

Campfire smores*
\$20 per person
Minimum of 25 people

Custom donut wall and coffee
\$20.95 per person

Custom candy bar
(6) different kinds of candy
Starting at \$15 per person
Minimum of 25 people

Chocolate fountain
With strawberries, pineapple, and cheesecake bites
\$20 per person

Macarons tower
\$300



ENHANCEMENTS

Enhancements

Chair covers or sashes
Parque wood dance floor 12X12
Officiate
DJ Services
Flat Screen TV
Umbrella heaters
On the Day Coordination
&
Ceremony Rehearsal
Start at \$1,000



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POLICIES

Deposit

Below is our Milestone payment:

- At the time of booking, an initial 25% deposit is due to secure the date of the function & the room.
- Within 180 days before the event, an additional 50 % of the estimated total is due.
- The final headcount is due ten days before the event with the final payment.
- **If your event day is within 90 days, 75% of the estimated total is required.*

Guest Guarantee

A menu and guaranteed number of guests is required by noon, ten business days before the 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 or an actual number of guests, whichever is greater will be charged. The prices listed are subject to proportionate increases to meet the 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 and Foo Policy

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

Food and Beverage Minimum

This is the minimum dollar amount required to be spent to reserve function space. This amount includes food and beverage only (not venue ceremony and reception fee) 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.

Tasting Menu

We will schedule the tasting menu with you approximately 3-4 months before the wedding date. The tasting menu is for (2) persons only. \$25 per person additional.



POLICIES



Overtime Charges

Ceremony and wedding receptions are based on 4 hours; additional time may be added at \$15 per person per hour, with at least (3) days notice.

Wedding Coordination

The sales department is not responsible for overall wedding coordination/planning, as it is the client's responsibility. We are happy to recommend professional wedding planners if you are interested in wedding planning and coordination.

Venue Fee

The club charges a site fee for the ceremony and reception. As outlined in your contract process, there is a minimum revenue requirement for wedding events. Off-peak months may have reduced revenue requirements. Wedding revenue includes site fees and food and beverage purchases but does not include tax/service fees.

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 before the event's start time. Management reserves the right to make the final decision.





Book Your Wedding Today

Let our experienced team of event specialists take care of all the details, so you can relax, enjoy this special milestone, and create memories for a lifetime with family and friends.

