



SUMMERLIN

# Weddings & Receptions



**CEREMONY**

RECEPTION

DINNER

DESSERT

DRINK

**TPC Summerlin**

1700 Village Center Circle, Las Vegas, NV 89134

702.485.6828

[tpc.com/summerlin](http://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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bailyekeith@pgatourtpc.com  
[www.tpc.com/summerlin](http://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



# 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 Crudité **\$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

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## 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



Mindy Dean Photography



# 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: \_\_\_\_\_