



SUMMERLIN

# Special Event Menus



BREAKFAST



LUNCH



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 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, teambuilding 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, TPC Summerlin is dedicated to providing the perfect setting to design the most memorable events. Our creative culinary team in cooperation partnered with our event planners will ensure every detail is attended to with care. From customizing the menu, selecting the decor, 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 Bailye Keith**

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[www.tpc.com/summerlin](http://www.tpc.com/summerlin)

# Breakfast Selections

## CONTINENTAL

### **Premium Continental** **\$14 per person**

*Array of Seasonal Fruit | Assorted Homemade Muffins | Danish  
Bagels with Cream Cheese | Assorted Yogurts | House Made Granola  
Chilled Juices | Freshly Brewed Starbuck's Coffee | Decaffeinated Coffee | Water*

### **Continental** **\$11 per person**

*Assorted Homemade Muffins | Danish | Array of Seasonal Fruit  
Chilled Juices | Freshly Brewed Starbuck's Coffee | Decaffeinated Coffee | Water*

## HOT BREAKFAST BUFFETS

### **Summerlin** **\$20 per person**

*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 Starbuck's Coffee | Decaffeinated Coffee | Water*

### **Healthy Choice** **\$18 per person**

*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 Starbuck's Coffee | Decaffeinated Coffee | Water*

### **Tenth Tee** **\$16 per person**

*Array of Seasonal Fresh Fruit | Assorted Homemade Muffins | Danish  
Fluffy Scrambled Eggs | Applewood Smoked Bacon | Sausage Patty | Breakfast Potatoes  
Chilled Juices | Freshly Brewed Starbuck's Coffee | Decaffeinated Coffee | Water*

### **Breakfast Buffet Add Ons**

Corned Beef Hash	\$6 per person
Smoked Salmon	\$12 per person
Eggs Benedict	\$9 per person
Cheese Blintz	\$6 per person
Omelet Station – Plus \$200 Attendant Fee	\$12 per person
Waffle Station – Plus \$200 Attendant Fee	\$10 per person

# Lunch Plated – Casual

## 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

Entrée Selections

Choice of: Chips | French Fries | Fruit

Club Sandwich - \$12

Roasted Turkey | Roasted Ham | Lettuce | Tomatoes | Smoked Bacon | Mayo | Served on Sourdough

Summerlin Burger - \$15

House Blend Burger | American Cheese | Sautéed Onions | Shredded Lettuce | Sliced Tomatoes | Pickles | Mayo | Secret Sauce | Soft Bun

Blackened Chicken Club Wrap - \$14

Blackened Chicken Breast | Applewood Smoked Bacon | Romaine Lettuce | Vine Ripe Tomato | Mayo | in a Tortilla

Tuna Melt - \$13

Home Made Tuna Salad | Sliced Tomatoes | Cheddar Cheese | Grilled Sourdough

# Lunch Plated – Business

***Available 11am-3pm Tuesday-Friday***

***\$40.00 Per Person***

*Includes: Unlimited Soft Drinks, Iced Tea, Freshly Brewed Starbucks Coffee, Hot Tea, and 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

# Lunch Buffets

## 25 Person Minimum

All Buffets Include: *Unlimited Soft Drinks | Iced Tea | Freshly Brewed Starbuck's Coffee | Water*

### BBQ Buffet

**\$35 per person**

*Cole Slaw | Classic Potato Salad | Macaroni Salad | Traditional Garden Salad with 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 Summerlin Roasted Chicken | Baked Beans with Brown Sugar and Molasses | Cornbread | Assorted Cookies & Brownies*

### Italian Buffet

**\$30 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

**\$28 per person**

*Cole Slaw | Classic Potato Salad | Pasta Salad | Traditional Garden Salad with Romaine & Mixed Greens | Sliced Cucumbers | Tomatoes | Garlic Croutons | Cheddar Cheese | Dressings | Grilled "Angus" Hamburgers | Summerlin Seasoned Roasted Chicken or Grilled Seasoned Chicken Breast | Boarshead 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

**\$25 per person**

*Classic Potato Salad | Pasta Salad | Traditional Garden Salad with Romaine & Mixed Greens | Sliced Cucumbers | Tomatoes | Garlic Croutons | Cheddar Cheese | Assorted Dressings | Roasted Turkey Breast | Salami | Pepperoni Pastrami | Corned Beef | Ham | Eggs 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

**\$22 per person**

*Quinoa Salad | Cous Cous 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 | Cucumbers | Red Onions | Shredded Carrots | Assorted Dressings | Warm Rolls and Butter | Freshly Baked Cookies*  
*Add Soup of the Day - \$5*

### Fiesta

**\$26 per person**

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



# TPC Children's Buffet

**Children Up to 12 years old**

**\$20 per person**

**Main Entrees** 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*

**Mini Hamburger or Cheese Burger**

**Turkey Sandwich**

*sliced turkey | lettuce | tomato | white bread*

**All Beef Jumbo Dog**

**Penne Pasta**

*choice of | cheesy | butter | marinara sauce*

**Cheese Pizza**

**ACCOMPANIMENTS** Choose two (2) of the following:

*string fries | chips | fresh fruit | cottage cheese*

**Includes: Cookies and Brownies**

**Beverage Station: Lemonade & Fruit Punch**

# Appetizer Selections

**2 Selections - \$10 per person**

**4 Selections - \$17 per person**

**A La Carte Selections - \$5 per person**

**\* 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 Jalepenos, 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, Serracha 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 **\$10 per person**

California Roll | Spicy Tuna Roll | Shrimp Tempura Roll | Rainbow Roll | Philly Roll | Wasabi | Pickled Ginger | Ponzu Sauce

## **Mediterranean Antipasto \$8 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 \$9 per person**

Selected Imported and Domestic Cheeses  
Assortment of Gourmet Crackers | Herbed Flat Bread

## ~ **Shrimp Ceviche Display \$9 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 \$6 per person**

A Varied Selection of Fresh Seasonal Fruits  
Yogurt Dipping Sauce

## **Vegetable Crudité \$6 per person**

Selection of Fresh Seasonal Vegetables  
Buttermilk Dipping Sauce



## Action Stations

### ~ **Roasted Beef Tenderloin \$20 per person**

Certified Angus Roasted Beef Tenderloin | Grain Mustard | Red Wine Demi Glace | Brioche Dinner Rolls

### ~ **Prime Rib \$16 per person**

Herb Crusted Slow Roasted Certified Angus Prime Rib  
Rosemary Au Jus | Horseradish Cream | Brioche Dinner Rolls

### ~ **Roasted Leg of Lamb \$14 per person**

Slow Roasted Colorado Leg of Lamb  
Minted Apricot Glaze | Brioche Dinner Rolls

### **Fajita Station \$12 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 \$10 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 \$9 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 \$9 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

# Dinner Plated

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

## Salad

### **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**

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

## ENTRÉE OPTIONS

### **~ Filet & Lobster Tail      \$70 per person**

*Grilled Petite Beef Tenderloin Filet | Red Wine Demi Glace | Maine Lobster Tail*

*Drawn Butter | Organic Vegetable Sauté | Creamy Mashed Potatoes*

### **Herb Stuffed Shrimp      \$40 per person**

*With a Lemon Buerre Blanc | Organic Vegetable Sauté | Creamy Mashed Potatoes*

### **~ Rack of Lamb      \$50 per person**

*Herb Marinated & Oven Roasted Half Rack | Mint Demi Glace | Asparagus Spears*

*Creamy Mashed Potatoes*

### **~ Filet & Wild Salmon      \$50 per person**

*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      \$45 per person**

*Peppercorn Cognac Demi Glace | Organic Vegetable Sauté | Creamy Mashed Potatoes*

### **~ Filet Mignon      \$48 per person**

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

### **~ Grilled Certified Angus Rib-Eye      \$45 per person**

*Rosemary Au Jus | Horseradish Cream | Organic Vegetable Sauté | Creamy Mashed Potatoes*

### **Stuffed Sole Florentine      \$40 per person**

*Spinach and Monterey Stuffed Sole | French Asparagus | Steamed Jasmine Rice | Sauce Bercy*

### **~ Berkshire Farms Pork Tenderloin      \$40 per person**

*Grilled Pork Chop | Apple Brandy Sauce | Pernod Creamed Spinach | Whipped Sweet Potatoes*

### **Grilled Herbed Chicken Breast      \$40 per person**

*Herb Marinated Chicken Breast | Sweet Vermouth Veloute | Organic Vegetable Sauté | Creamy Mashed Potatoes*

### **Tortellini      \$35 per person**

*Cheese Tortellini | Fresh Mozzarella | Peas | Truffle Oil | Alfredo Sauce*

### **Vegetable Wellington      \$35 per person**

*Grilled Herbed Vegetables Stacked in a Puff Pastry | Served over a Red Pepper Coulis*

*Organic Vegetable Saute | Creamy Mashed Potatoes*

# Dinner Buffet

**Choice of Two Entrées - \$50 per person**

**Choice of Three Entrées - \$55 per person**

**Choice of Four Entrées - \$60 per person**

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

## **SALAD STATION**

*Mixed Romaine and Baby Greens | Spinach | Cucumbers | Tomatoes | Cheddar Cheese | Parmesan Cheese | Mushrooms  
Carrots | Applewood Smoked Bacon | 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**

### **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*

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

# Desserts

## **SPECIALTY DESSERT STATIONS**

### **Chocolate Fountain Station**

**\$11 per person**

*Milk Chocolate | Bananas | Pretzels | Pound Cake | Marshmallows  
Rice Crispy Squares | Strawberries | Honeydew Melon | Pineapple*

### **Ice Cream Sundae Station**

**\$9 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**

**\$4 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**

**\$8 per dozen**

### **Assorted Mini Tartlet Display**

**\$20 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*

# Beverage Selections

## **Beverage Packages**

### **Soft Bar**

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

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

### **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 \$550, 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

# 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 Club House 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)	\$800
Bistro Lighting for the Patio	\$750
DJ – 4 Hours	\$650
Specialty Linens	\$12-25 per table
High Boy with Linen	\$25 per table
Portable Bar	\$125 Bartender Fee
Ice Sculptures	Individual Quote
Portable Heaters	\$95
Portable Stage – 4'x8'	\$195
Ceiling Draping (Two Rooms)	\$599