

*congratulations!*

Thank you for considering Angel Park for your special day!

Angel Park's reputation as a notable, picturesque and elegant venue is well deserved. Accommodating weddings with a variety of sizes, visions and budgets - we pride ourselves with our unparalleled value as both an affordable and stunning venue. All conveniently located in the heart of Summerlin.

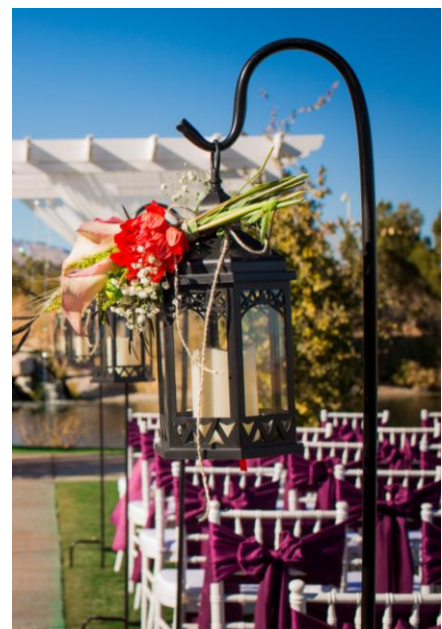
From the picturesque natural landscaping (*that is nearly impossible to find in Vegas*), to our newly remodeled reception area - complete with wraparound patio, fire pits and mountain views - Angel Park has it all! Our renown chef prepares delicious gourmet food options while our experienced staff help you plan your event and execute it flawlessly.

From fluffing your dress moments before you take that dramatic walk down the aisle, to sending the newly-weds home with a much appreciated to-go box of food: we would be honored to host your most cherished day here at Angel Park!

*happily ever after.*

Jessie Reid  
Special Event/Catering Manager  
catering@angelpark.com  
702) 254-3250

*\*package revisions will launch in Spring of 2015  
(to include our much anticipated All-Inclusive Packages)*



# *Banquet Package Contents*

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# *Vendor Recommendation List*

<b>Photography/Videography</b>	<b>Florist</b>
<b>Ella Gagiano Photography/High Class Studios</b> ellagagiano.com highclassstudios.com 702.340.5505	<b>Flowers by Michelle</b> flowersbymichelle.com 702.255.0209
<b>Entertainment</b>	<b>Decor</b>
<b>High Flyin' Entertainment</b> highflyin.com 702-354-3831	<b>Byanca's Décor, Draping</b> 702.871.3507
<b>DREAM Entertainment</b> dreamentertainment.com 702-616-1555	<b>Photo Booth</b>
<b>Boogie Entertainment</b> boogiedj.com 702.497.5271	<b>ShutterBooth</b> shutterbooth.com 702.823.3659
<b>Tux Rentals</b>	<b>Officiates</b>
<b>Tuxedo Junction</b> tuxedojunction-lv.com 702.873.8830	<b>Elegant Vegas Weddings</b> Pastor Pete Starzyk elegantvegasweddings.com 702.260.7875
<b>Bakeries</b>	<b>Canyon Ridge</b> Denise Kasarjian canyonridge.org 702.658.2722
<b>Mad Batter Cafe Bakery &amp; Bakery</b> madbatterusa.com 702.475.6360	<b>Lodging</b>
<b>It's a Piece of Cake</b> Itsapieceofcake4u.com 702.354.4465	<b>J W Marriott Resort and Spa</b> 221 N. Rampart Blvd 702.869.7777
<b>Invitations</b>	<b>Red Rock Casino Resort and Spa</b> 11011 W. Charleston Boulevard 702.797.7747
<b>Paper &amp; Home</b> paperandhome.com 702.776.8243	<b>Suncoast Hotel/Casino</b> 9090 Alta Drive 702.636.7111
*Angel Park is not responsible for your relationship with the above vendors *Many of the vendors on this list offer Angel Park guests special rates/packages	

# Testimonials

*"Completely loved this place! My husband and I would recommend this venue to any couple planning for their big day. The staff was absolutely amazing! They were all VERY professional, funny, kind, generous, and helpful with everything. The food was delicious too, all my guests enjoyed everything about the place. It was beautiful and comfortable. I love this place, it was very worth it!"*

*Thank you all again at Angel Park Golf Club!!!"*

**Lago Wedding 01/02/15**

*"I just wanted to express my thanks for the wonderful job you did for us at our annual HJ Memorial. I received many positive comments on the service as well as the quality of the food. I hope to see you next year."*

**John, Annual HJ Memorial Golf 06/2013**

*We could not have chosen a more beautiful place to have [our] wedding. Everything was beyond our expectations. Our friends and family raved about the food and service. Your attention to detail, your expertise, and your availability was superb! We were thrilled... it was exactly the type of wedding [we] wanted! Thank you for giving us beautiful memories!"*

**Garber Wedding 01/04/14**

*"We just wanted to personally thank you for all your help in making Bill's Retirement event such a memorable and very successful event. Everyone really enjoyed it and commented how delicious the food was and how friendly and accommodating the staff was, so thank you!"*

**Colleen 07/31/13**

*"Angel Park- Thank you all so much for all of your hard work to make our wedding special. It was absolutely perfect! The food was delicious, the décor was beautiful, and all of our guests had an awesome time. Thanks again!"*

**Emmitt Wedding 10/12/13**

*"I just wanted to write you to say how special you made my wedding day! I could not have asked for that day to be any better or run any smoother. I will always remember this day and your staff is what made it so special. I can't thank you enough for all the hard work and dedication you put into making this day the best day of my life. Jason and I feel so blessed to have chosen Angel Park for our wedding destination and we will recommend it to anyone!"*

**Hume Wedding 05/26/13**

# Ceremony Only

*Wedding ceremonies are held on our picturesque event lawn adjacent to the clubhouse (weather permitting).*

## *Our Ceremony Charges include:*

- Use of the Wedding pergola and event lawn
- White wedding chairs
- Coordination of your ceremony (with your musician or DJ, wedding party and Officiate)
- Wedding rehearsal (times subject to availability)

## *Ceremony Charges:*

Under 125 Guests	\$1,000
126 to 150 Guests	\$1,500
151+ Guests	\$1,750

- **+ \$100 Service Fee/Gratuity**
- **White aisle runner available - \$50**
- **PA system with corded microphone & MP3 connection available - \$50**

*Ceremony charges do not include ceremony music, additional decor or Officiant.*

*Synthetic items are not allowed to be thrown or scattered on the event lawn.*

*Availability and timing of Ceremony cannot be confirmed until ninety days prior to Ceremony.*

# Ceremony

*In conjunction with your wedding reception, we would be happy to help you plan for your wedding ceremony. Wedding ceremonies are held on our picturesque event lawn adjacent to the clubhouse (weather permitting).*

## *Our Ceremony Charges include:*

- Use of the Wedding pergola and event lawn
- White wedding chairs
- Coordination of your ceremony (with your musician or DJ, wedding party and Officiate)
- Wedding rehearsal (times subject to availability)

## *Ceremony Charges:*

Under 125 Guests	\$400
126 to 150 Guests	\$450
151 Guests & Above	\$500

- **White aisle runner available - \$50**
- **PA system with corded microphone & MP3 connection available - \$50**

*Ceremony charges do not include ceremony music, additional decor or Officiant.  
Synthetic items are not allowed to be thrown or scattered on the event lawn.*

# Reception

Angel Park Golf Club is a public facility open to our regular patrons and golfers throughout the day. The clubhouse is available for rent in the evenings for private receptions.

## *Our Room Charges include:*

- Rental of the clubhouse for a private four-hour event
- Dance floor
- Your choice of standard centerpieces for all of your dining tables
- Standard linens
- Gift table, guest book table and a cake table with cake cutting services

### **OUR GIFT TO THE BRIDE AND GROOM**

*Included with your room charge we will serve a complimentary toast of champagne or sparkling cider for you and your guests.*

## *The following Room Charges apply*

Under 125 Guests	\$1,500
126 to 150 Guests	\$1,750
151 Guests & Above	\$2,000

*Our room charge does not include your entertainment, DJ, photographer, wedding cake, personal flowers or additional décor.*

# Linen Options

All upgraded linen is done on a per person rate to include all entry tables, hors d'oeuvres, cake, dessert and any additional tables.

## *Standard Linens*

White, ivory, or black tear drop table linens  
In your choice of available colors napkin

**Complimentary**

## *Custom Linens*

Custom overlays  
Upgraded overlays

**\$11 per table**

**\$17 per table**

Custom table cloths  
Upgraded table cloths

**\$15 per table**

**\$30 per table**

Custom chair ties  
Upgraded chair ties

**\$2.50 per person**

**\$3 per person**

## *Upgraded Seating*

White Wedding Chairs  
White Polywood Padded Chairs

**Complimentary**

**\$5 per person**

Chavari Bamboo Chairs  
In your choice of color: black, white, silver  
fruitwood or gold. Padding available in: white, black, ivory.

**\$10 per person**

*\*Additional labor fees for reception chair upgrading will apply*

*\*Additional customization available*



# Enhancements

*Our preferred vendor Byanca's Décor, Draping has partnered with us to give you the best value in adding beautiful touches to your event*

## *Dance Floor Ceiling Draping*

Dramatic chiffon draping available in a variety of colors over the dance floor **\$250**

## *Sweetheart Table Backdrop Wall*

Piping and draping **\$250**  
Custom up lighting **\$50**

## *Dining Room Ceiling Draping*

Dramatic chiffon draping above the reception dining area **\$325**  
Custom up lighting **\$50**

## *Dining Room & Dance Floor Ceiling Draping*

With 6 up lights added **\$625**

*Additional decor options, including customized monogram dance floor lighting, available.*

# Hot Hors D'oeuvres

All hot hors d'oeuvre items are priced per 100 pieces.  
Your selections may be butler passed to your guests or served buffet-style.

## Satays and Skewers

<b>BBQ Bacon &amp; Shrimp Skewer</b>	<b>\$400</b>
Tiger prawns wrapped in bacon and bleu cheese. Served with homemade BBQ sauce	
<b>Kalbi Marinated Beef Satay</b>	<b>\$350</b>
Classic Korean-style BBQ beef marinated in sugar, soy, garlic, sesame and green onions	
<b>Traditional Chicken Satay</b>	<b>\$300</b>
Slices of chicken breast marinated in our teriyaki sauce and grilled to perfection. Served with peanut sauce	

## Angel Park Specialties

Some of our Chef's special creations are beautifully presented and only found at Angel Park.

<b>Mini Maryland Crab Cakes</b>	<b>\$425</b>
With remoulade sauce	
<b>Togorashi Seared Tuna</b>	<b>\$425</b>
In a won ton crisp with wakame salad & wasabi cream	
<b>Petite Lamb Lollipop</b>	<b>\$600</b>
Roasted and served with minted lamb demi glace	
<b>Assorted Dim Sum</b>	<b>\$325</b>
With Asian dipping sauce	

## Party Classics

Sure to be delicious and please everyone at your event.

<b>Coconut Shrimp</b>	<b>\$350</b>
Tiger prawns dusted in a coconut crust, fried golden served with orange-horseradish sauce	
<b>Crab Imperial, Sausage or Spinach Stuffed Mushroom Caps</b>	<b>\$300/ Crab \$350</b>
Choose one of these three delicious options	
<b>Pork Pot Stickers</b>	<b>\$250</b>
Spicy dumplings filled with pork, herbs and spices, served with Asian BBQ sauce	
<b>Assorted Mini Quiche</b>	<b>\$200</b>
A variety of pastry shells filled with savory flavors	
<b>Mini Meatballs</b>	<b>\$150</b>
Our handmade bite-sized meatballs, served in either whiskey barbeque or teriyaki sauce	
<b>Franks en Croute</b>	<b>\$150</b>
Served with spicy brown mustard	
<b>Spanakopita</b>	<b>\$175</b>
Spinach & feta cheese in phyllo dough	

# *Cold Hors D'oeuvres*

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*All Cold Hors d'oeuvres items are priced per 100 pieces.  
Your selections may be butler passed to your guests or served buffet-style.*

## *Bruschetta*

*An Italian style dish of toasted slices of garlic bread with a chopped salsa-style topping.  
Below is our "twist" on these Italian treats.*

<b>Crab Bruschetta</b>	<b>\$425</b>
Northwest Dungeness crab marinated in herbs and garlic, topped with melted brie	
<b>Carpaccio of Beef</b>	<b>\$450</b>
Thinly sliced beef tenderloin on a Parmesan crostini with a roasted pepper relish	
<b>Classic Tomato Bruschetta</b>	<b>\$175</b>
Roma tomatoes tossed in olive oil, red onion, garlic, basil, Romano cheese and balsamic reduction	
<b>Grilled Vegetables</b>	<b>\$225</b>
Char-grilled seasonal vegetables with boursin cheese and mustard vinaigrette	

## *Canapés*

*A French hors d'oeuvres consisting of a small edible base, such as a cracker or pastry,  
topped with a savory garnish.*

<b>California Roll</b>	<b>\$400</b>
Crab meat, avocado, cucumber, sushi rice, rolled in nori	
<b>Wild Mushrooms en Phyllo</b>	<b>\$375</b>
A hearty wild mushroom ragout resting in crisp phyllo cups with fontina and truffle oil	
<b>Strawberry &amp; Boursin Cheese</b>	<b>\$250</b>
Whole strawberry stuffed with French triple herb cream cheese	
<b>Curry Chicken Salad in Vol-au-vent</b>	<b>\$225</b>
Our signature chicken salad folded with curry, cashews and raisins on a puff pastry	

## *Angel Park Traditions*

*Some of our unique creations are always tasty and fun to serve for any occasion.*

<b>Angels on Horseback</b>	<b>\$450</b>
Sea scallops wrapped in bacon and baked to perfection	
<b>Prosciutto Wrapped Melon</b>	<b>\$250</b>
Fresh seasonal Melon wrapped in an Italian Ham & drizzled with a balsamic reduction	
<b>Mini Beef Wellington</b>	<b>\$375</b>
Seared beef topped in a mushroom pâté wrapped in fine dough & baked	

# *Hors D'oeuvres Platters*

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## *Cold Platters*

*A wonderful accompaniment to any event.*

<b>Fresh Seasonal Fruit Display</b> - serves 40 guests	<b>\$110</b>
<b>Domestic Cheese Display with Crackers</b> - serves 40 guests	<b>\$140</b>
<b>Classic Vegetable Crudit� with Ranch Dressing</b> - serves 40 guests	<b>\$100</b>
<b>Baked Brie Wheel</b> - serves 30 guests Honey and almond baked brie with crostini	<b>\$150</b>
<b>Marinated Grilled Vegetable</b> - serves 100 guests serves 40 guests	<b>\$450</b> <b>\$180</b>
Asparagus, roasted red & yellow peppers, eggplant, zucchini, carrot, red onion, yellow squash. Served with balsamic vinaigrette -	
<b>Imported Cheese Display</b> - serves 100 guests Assorted Imported cheeses, served with sundried cranberries, nuts, berries, and assorted crackers	<b>\$450</b>

*If you wish, we can create a beautiful cascade of your selections.  
Minimum of 3 platters, with \$50 set-up fee.*

## *Build Your Own Iced Seafood Cascade*

*Treat your guests to a feast of beautiful seafood cocktail.  
Items are priced per 100 pieces, with a 100-piece minimum.*

<b>Shrimp Cocktail with Cocktail Sauce and Lemon</b>	<b>\$375</b>
<b>Oysters on the Half Shell with Classic Mignonette</b>	<b>\$300</b>
<b>Clams on the Half Shell with Cocktail Sauce</b>	<b>\$300</b>
<b>King Crab Legs</b>	<b>Market Priced</b>

*We will be happy to help you arrange for a personalized ice carving  
to accompany your seafood cascade and showcase your special event.*

## *Sushi Displays*

*Items are priced per 100 pieces, with a 200-piece minimum.*

<b>Assorted Sushi Platter</b> (Sushi platters include California rolls, spicy tuna rolls and salmon rolls)	<b>\$550</b>
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# *Stations*

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*Make your event even more memorable by adding one of our stations.*

## *Slider Bar*

*Select three sliders (from hot and cold menus.)*

*Hors d'oeuvres/\$13 per guest. Entrée/\$23 per guest  
(fewer sliders are served for hors d'oeuvres than are for entrées.)*

## *Hot Sliders*

### **Aloha Chicken**

Fried chicken breast coated in teriyaki sauce with grilled pineapple, Swiss cheese and sautéed onion on mini broche buns

### **Pastrami**

Seared pastrami with smoked gouda cheese on mini pretzel rolls

### **Choice Top Sirloin Steak**

Grilled choice top sirloin with oven roasted tomato, provolone cheese and horseradish cream on mini brioche buns

### **In House Smoked Pulled Pork**

Barbeque pulled pork with Jack Daniels barbeque sauce, cheddar-jack cheese and cole slaw on mini brioche buns

### **Maryland Style Crab Cake**

Seared Maryland style crab cakes with remoulade sauce on mini brioche buns/**add \$3**

### **Short Rib of Beef**

Tender short rib on beef with a Sicilian gravy and horseradish cream on mini brioche buns/**add \$5**

## *Cold Sliders*

### **Muffuletta**

Imported Italian meats, provolone cheese, roasted pepper, lettuce, tomato and pesto mayo on tomato-herb focaccia bread/**add \$2**

### **Mini California Turkey Wraps**

Roasted turkey, cheddar cheese, lettuce, tomato, bacon, avocado, alfalfa sprouts and apple with red pepper aioli wrapped in garlic-herb tortillas

## *Build Your Own Pasta Bar*

Add a pasta bar. Hors D'oeuvres / **\$13 per guest**. Entrée / **\$23 per guest**  
(smaller portions are served for Hors D'oeuvres than are for entrées.)

**\$50** for Chef's Assistant up to 50 guests -

**\$100** for two Chef's Assistants for parties greater than 50 guests.

Pasta bar includes:

### **Toppings**

Baby shrimp, marinated grilled chicken, roasted pepper, broccoli, mushroom, plum tomato, crushed red pepper, garlic, basil and angel hair Parmesan cheese

### **Pasta**

Fettuccini and Penne

### **Sauces**

Marinara, Alfredo and pesto

## *Select Pasta Station*

Choose a pasta station to be combined with any of our served main courses or buffet dinner. **\$13 per person.**

### **Penne alla Vodka with Chicken**

Marinated grilled chicken with prosciutto, onion, marinara, a touch of cream and vodka, tossed with penne

### **Shrimp Scampi**

Tender sautéed shrimp in a buttery garlic lemon sauce with fettuccine/**add \$4**

## *Carving Stations*

*Carving Stations are an excellent addition to any of our served main courses or buffet dinners.*

**Oven Roasted Aged Prime Rib** - serves approximately 35 guests **\$500**  
Served with creamy horseradish & au jus.

**Oven Roasted NY Strip** - serves approximately 25 guests **\$375**  
With bordelaise sauce.

**Whole Roasted Filet Mignon** - serves approximately 20 guests **\$275**  
With bordelaise sauce.

**Roasted Rack of Lamb** - serves 8 guests **\$65**  
Accompanied with mint jelly.

**Mojo Marinated Pork Roast** **\$275**  
Traditional Cuban mojo marinade with red wine demi glace

**Slow Roasted Turkey Breast** - serves approximately 25 guests **\$300**  
Fresh turkey breast rubbed in sage and spices, roasted to perfection.  
Served with natural turkey gravy, cranberry sauce and dinner rolls.

# *Accompanying Salads for Buffet or Plated Dinners*

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## *Salads*

*Our fresh salads are original and delicious  
and prepared with the freshest produce and homemade dressing.*

### **House**

A blend of romaine, iceberg and radicchio with roma tomatoes, cucumber, carrots and homemade croutons. Served with balsamic vinaigrette

### **Caesar**

Baby romaine hearts tossed in a creamy Caesar dressing with homemade croutons and grated Romano cheese

## *Gourmet Options*

### **One of a Kind**

Baby greens, brandied pecans, sundried cranberries, goat cheese with rosemary beet vinaigrette/  
**add \$2**

### **Caprese**

Baby greens, fresh mozzarella, sliced tomatoes, basil, with balsamic reduction and basil pesto/  
**add \$3**

### **Heirloom Caprese**

Baby greens, fresh mozzarella, sliced heirloom tomatoes, basil, with balsamic reduction and basil pesto/  
**add \$5**

### **Marinated Grilled Asparagus**

Baby green, bib lettuce, warm mushroom purse, tomatoes with champagne vinaigrette/  
**add \$3**

# *Plated Options*

*Entrees are paired with the Chef's selections of sides for a perfect accompaniment.  
Substitutions will happily be made upon request.*

*Includes a salad of your choice, dinner rolls & butter and all refillable drinks limited to;  
fountain sodas, iced tea, hot tea, & coffee. (Excludes juices).*

## *Chicken*

- Spinach Stuffed Chicken** **\$37**  
Chicken breast stuffed with spinach, sundried tomatoes, provolone, topped with tomato butter. Accompanied with Parmesan orzo & julienne carrots & broccoli
- Chicken Francaise** **\$35**  
Chicken breast in egg-Parmesan coating, seared then baked, topped with white wine lemon butter sauce. Accompanied with saffron rice & green beans with almonds & bacon
- Herb Crusted Chicken** **\$37**  
Skin-on airline chicken breast rolled in herbs and pan roasted, topped with a Madeira scented shiitake jus. Accompanied with a twice baked potato & asparagus spears

## *Beef, Lamb, Pork and Veal*

- Rack of Pork** **\$39**  
A double thick pork chop topped with Jack Daniel barbeque glaze & apple raisin chutney. Accompanied with mashed sweet potatoes & asparagus spears
- Choice Prime Rib** **\$45**  
Slow roasted prime rib of beef, with au jus and horseradish cream. Accompanied with creamy mashed potatoes & Chef's vegetable medley
- Roasted Rack of Lamb** **\$52**  
Served with honey mustard, persillade & lamb demi-glace. Accompanied with a rosti potato cake & Chef's vegetable medley
- Beef Tenderloin** **\$57**  
An eight-ounce filet, seared to perfection, topped with bordelaise sauce. Accompanied with twice baked potato & julienne carrots & broccoli
- Mixed Grill Filets** **\$58**  
Filet of beef, veal medallion and lamb chop with Italian sausage plus Chef's sauces. Accompanied with creamy mashed potatoes & green beans
- Veal Chop** **\$67**  
Pan seared veal chop with wild mushroom cream sauce. Accompanied with summer vegetable risotto & broccolini



## *Plated Options continued*

### *Seafood*

<b>Crab Crusted Snapper</b>	<b>\$40</b>
Snapper topped with crab crusting, with citrus beurre blanc. Accompanied with saffron rice & asparagus spears	
<b>Maryland Crab Cakes</b>	<b>\$45</b>
Pan seared & topped with papaya mango relish & beurre blanc. Accompanied with lemon herb basmati rice & Chef's vegetable medley	
<b>Mediterranean Baked Salmon</b>	<b>\$39</b>
Baked in livornese sauce & topped with beurre blanc. Accompanied with summer vegetable risotto	
<b>Miso Marinated Broiled Sea Bass</b>	<b>\$49</b>
Served on a bed of wilted spinach. Accompanied with saffron rice & stir fried vegetables	
<b>Twin South African Lobster Tails</b>	<b>\$89</b>
Served with clarified butter. Accompanied parsley red bliss potatoes & asparagus with yellow and red peppers	

*If you would like to offer a choice of two entrées with your guest's invitations, please add **\$2.00 per entrée** or choose from one of our Combination Plates.*

### *Combination Plates*

<b>Roasted Beef Tenderloin &amp; Maryland Style Crab Cakes</b>	<b>\$50</b>
A four-ounce, pan seared beef tenderloin medallion, topped with béarnaise sauce served alongside pan seared Maryland style crab cakes with papaya mango relish. Accompanied with lemon herb basmati rice & Chef's vegetable medley. <b>Substitute Mediterranean Salmon or Shrimp De Jonghe for Crab Cakes</b>	
<b>Roasted Beef Tenderloin &amp; Chicken Francaise</b>	<b>\$45</b>
A four-ounce, pan seared beef tenderloin medallion, topped with béarnaise sauce served alongside chicken Francaise in egg-Parmesan coating, seared then baked, topped with white wine lemon sauce. Accompanied with Parmesan risotto & asparagus spears. <b>Substitute Chicken Marsala or Chicken Piccata</b>	
<b>Grilled Beef Tenderloin Oscar</b>	<b>\$59</b>
Beef tenderloin topped with béarnaise sauce and jumbo lump crab meat. Accompanied with roasted red bliss potatoes & asparagus spears	
<b>Beef Tenderloin and South African Lobster Tail</b>	<b>\$79</b>
Beef tenderloin topped with béarnaise sauce & South African lobster tail with clarified butter. Accompanied with dauphinaise potatoes & asparagus with yellow & red peppers	

*Other substitutions for combo plates are welcome.  
The Executive Chef may have to adjust pricing on certain items.*

# Buffet Options

*A traditional buffet-style dinner with many selections available, sure to please both you and your guests. Includes all refillable drinks limited to; fountain sodas, iced tea, hot tea, & coffee (Excludes juices.)*

## **Silver Buffet**

**\$43 per person**

Select one salad, one entrée with accompanied starch, one vegetable side & one pasta option

## **Golden Buffet**

**\$50 per person**

Select one salad, two entrées with accompanied starches, one vegetable side & one pasta option

## **Platinum Buffet**

**\$59 per person**

Select one salad, three entrées with accompanied starches or two entrées with accompanied starches and prime rib carving station, one vegetable side & one pasta option

***Includes warm dinner rolls & whipped butter or garlic bread sticks.***

## *Salad Options*

House • Caesar • One of a Kind/**add \$2** • Caprese/**add \$3** • Heirloom Caprese/**add \$5** • Marinated Asparagus/**add \$3**

***Include individual salads served on chilled plates prior to your buffet - \$1.50 per guest***

## *Entrée Options*

**Crab Imperial Stuffed Sole** with chive butter sauce & saffron rice

**Herb Crusted Chicken** with shiitake jus & Chef's roasted red potatoes

**Chicken Francaise** with egg Parmesan coating & saffron rice

**Chicken Parmesan, Piccata or Marsala** & garlic mashed potatoes

**Bistro Steaks** with Bordelaise Sauce & creamy mashed potatoes **add \$10**

**Veal Parmesan or Piccata** & garlic mashed potatoes **add \$4**

**Sliced Pork Loin** with romesco & Chef's roasted red potatoes

**Mediterranean Baked Salmon Livornese** & rice pilaf

**Braised Beef Short Ribs** & garlic mashed potatoes **add \$7**

**Baked Italian Sausage** & sautéed onions red & yellow peppers

**Roasted Rack of Lamb** with minted demi & creamy mashed potatoes **add \$9**

# *Buffet Options continued*

## *Pasta Options*

**Orecchiette Marinara**  
**Bowtie Pasta** in red pepper cream  
**Baked Penne Alfredo**  
**Penne Pesto Cream**  
**Cheese Raviolis** in rosé marinara-cream sauce/**add \$2 per person**  
**Cheese Stuffed Shells** in plumb-tomato sauce/**add \$2 per person**

## *Vegetable Options*

**Chef's Vegetable Medley**  
**Green Beans with Almonds & Bacon**  
**Julienne Carrots & Broccoli**  
**Asparagus Spears**/**add \$3 per person**

*Add an extra vegetable, potato, rice or pasta./\$3*

## *Comfort Buffet Options*

### *Mediterranean Buffet/\$45*

*Includes chicken, pork or beef, pasta, vegetable, salad & bread sticks.  
Select one item from each category.*

## *Salad*

**Traditional Caesar**  
**Greek Salad**/**add \$2 per person**

## *Vegetable*

**Garlic French Green Beans**  
**Chef's Choice Seasonal Vegetable Medley**

## *Pasta*

**Orecchiette Marinara**  
**Bowtie Pasta** in red pepper cream  
**Baked Penne Alfredo**  
**Penne Pesto Cream**  
**Cheese Raviolis** in rosé marinara-cream sauce/**add \$2 per person**  
**Cheese Stuffed Shells** in plumb-tomato sauce/**add \$2 per person**

# *Buffet Options continued*

## *Mediterranean Buffet continued*

### *Pork & Beef*

**Meat Lasagna**

**Braised Meatballs** in roasted marinara

**Baked Italian Sausage** with sautéed peppers and onions in marinara

**Braised Short Ribs of Beef** / add \$7 per person

### *Chicken*

**Chicken Piccata**

**Chicken Marsala**

**Chicken Parmesan**

## *Pork Barbecue Buffet / \$45*

Select one item from each category.

### *Bread*

**Assorted Dinner Rolls** Served with whipped butter

**Corn Bread** Served with whipped honey butter

**Jalapeño Corn Bread** Served with whipped honey butter

**Soft Garlic Bread Sticks** coated in herb butter

### *Salad*

**Traditional Caesar** Romaine, Parmesan cheese, croutons and Caesar dressing

**House** Mixed greens, carrots, cucumbers, croutons and choice of balsamic or ranch dressing

**Southwestern** Mixed greens, roasted corn, black beans, cucumbers, avocado, tomato, cilantro, tortilla strips and avocado ranch

### *Vegetable*

**Elote** Grilled corn kernels in a seasoned mayonnaise sauce

**Corn on the Cob**

**Garlic French Green Beans**

**Chef's Choice Seasonal Vegetable Medley**

**Baked Beans**

**Cowboy Beans**

### *Starch*

**Garlic Mashed Potatoes**

**Creamy Mashed Potatoes**

**Roasted Red Potatoes**

**Adult Style Macaroni & Cheese**

**Southwestern Rice** Traditional Spanish rice with red & yellow peppers

## *Buffet Options continued*

### *Pork Barbeque Buffet continued*

#### *Pork*

**Baby Back Ribs** Chef's custom rub, in house smoked in a Jack Daniels barbeque sauce  
**Braised Short Ribs of Beef** in Chef's own gravy/**add \$7 per person**

#### *Chicken*

**Barbeque Breast of Chicken** Grilled and coated in Jack Daniels barbeque sauce  
**Baked Herb Breast of Chicken** Chef's custom chicken rub

# *Desserts & Sweets*

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## *Petit Fours*

*These delectable mini-desserts may be served buffet-style on platters or butler passed to your guests.  
(Minimum of 100 pieces.)*

<b>Black Tie Petit Fours</b> Assorted milk, dark & white chocolate petit fours	<b>\$2 per piece</b>
<b>Gourmet French Petit Fours</b> Flavor assorted petit fours	<b>\$3.50 per piece</b>

## *Cakes Pies & Desserts*

*A variety of delicious cakes, pies & desserts may be served to your guests either plated or buffet-style.*

<b>Tiramisu</b> With chocolate sauce	<b>\$6 per serving</b>
<b>Classic Carrot Cake</b> With cream cheese frosting	<b>\$6 per serving</b>
<b>New York Cheesecake</b> With your choice of blueberry or strawberry topping	<b>\$6 per serving</b>
<b>Triple Chocolate Cake</b> With chocolate mousse filling & chocolate cookie crust	<b>\$6 per serving</b>
<b>Assorted Pies</b> Apple, cherry, berry & pecan pie topped with whipped cream	<b>\$5 per serving</b>
<b>Fresh Baked Brownies</b>	<b>\$24 per dozen</b>
<b>Chocolate Dipped Strawberries</b> Dark milk chocolate dipped & white chocolate swirl	<b>\$27.50 per dozen</b>
<b>Freshly Baked Cookies</b> Assortment of chocolate chip and oatmeal raisin	<b>\$18 per dozen</b>

# *Beverages & Bar Packages*

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*Angel Park Golf Club offers a full service bar with complimentary iced tea, hot tea, coffee and water during your special event. Your bartender and beverage service are included in your room charge.*

*The following selections are available.*

## *Cash Bar*

All beverages are charged on a cash basis for you and your guests - **\$100 Cash Bar Fee.**

## *Hosted Bar*

All beverages are charged for you and your guests, based on consumption, and added to your total event charges. We request that payment is made at the conclusion of your event, along with a 20% gratuity.

## *Partially Hosted Bar*

Some beverages or a specific dollar amount for all beverages are hosted. We request that payment is made at the conclusion of your event, along with a 20% gratuity. All other beverages are paid for by the guests on a cash bar basis.

## *Wedding Reception Bar Packages*

All beverages are pre-paid, based on your specific package and the amount of invited guests, along with a 20% gratuity. See next page for pricing.

# *Mixed Drinks*

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<p><b><u>House Well • \$6</u></b> House Vodka, Rum, Gin, Tequila, Whiskey, Scotch</p> <p><b><u>Select Call • \$7</u></b> Bacardi Captain Morgan Spiced Canadian Club Christian Brothers Brandy Jose Cuervo Gold Malibu Seagrams 7 Skky Smiroff Tanqueray Variety of Flavored Schnapps</p> <p><b>Beer</b></p> <p><b><i>Domestic • \$4</i></b> Draft Miller Lite, Bud, Bud light, Bud Light Lime, Coors Light, Michelob Ultra, Miller Lite, O'Douls, Sharps</p> <p><b><i>Craft &amp; Import • \$5</i></b> Draft Newcastle Brown Ale, Blue Moon, Brooklyn Ale, Magic Hat, New Belgium Shift, Sierra NV Pale Ale, Corona, Guinness, Heineken, Stella Artois</p>	<p><b><u>Premium Call • \$8/\$9</u></b> Absolut Absolut Flavored Amaretto DiSarrono Baileys Bacardi Bombay Sapphire Crown Royal Cutty Sark Frangelico Dewars J&amp;B Jim Beam Jose Cuervo 1800 JW Red Ketel One Makers Mark Myers Southern Comfort Seagrams VO Stoli Wild Turkey 101 Patron Markers Mark Chivas Regal</p>	<p><b><u>Top Shelf • \$9.75/\$10.75</u></b> B&amp;B Chivas Regal Cointreau Drambuie Grand Marnier Grey Goose Grey Goose Flavored Jagermeister Jameson Irish JW Black Dewars 12 year Hennessy Glenlivet Patron Silver Tanqueray 10</p> <p><b>Wine</b></p> <p><b><i>Glass • \$6</i></b> Wood Bridge, Pinot Grigio, Chardonnay, White Zinfandel, Cabernet</p> <p><b><i>Bottle • \$24</i></b> Wood Bridge, Pinot Grigio, Chardonnay, White Zinfandel, Cabernet</p> <p><i>Premium Wine Available Upon Request.</i></p>
<p><i>Bar Packages</i></p> <p>Last call is 3.5 hours into a 4 hour event.</p>		
<p><b>Package 1</b> <i>Wine • Beer</i></p> <p><b>3.75 hours - \$24</b></p>	<p><b>Package 2</b> Option 1 plus House well</p> <p><b>3.75 hours - \$29</b></p> <p><i>Excludes shots of any kind .</i></p>	<p><b>Package 3</b> All Beer • Wine • Liquor</p> <p><b>3.75 hours - \$37</b></p> <p><i>Excludes shots of any kind.</i></p>





## 2015 GENERAL TERMS AND CONDITIONS

### DEPOSIT POLICY

A deposit of **\$1000** is required to reserve the function date for an event scheduled for four hours. A deposit of **\$500** is required for ceremony only events. All reservations are considered tentative until both the full deposit and a signed General Terms & Conditions have been received and accepted by Angel Park Golf Club. This deposit will be applied to the total cost of your event.

### CANCELLATION POLICY

In the event of cancellation, Angel Park Golf Club requires written notification of cancellation. If written cancellation is received on or before one hundred and eighty (180) days prior your event, **50% of the \$1000** initial deposit will be refunded. Refunds will be issued in the form of a check. Please allow 7-14 business days for processing. Cancellations received within one hundred and eighty (180) days of your event will forfeit **100% of the \$1000** initial deposit. For ceremony only events, **100% of the \$500** initial deposit will be forfeited. Angel Park Golf Club, Angel Park Golf, LLC and its employees will not be held responsible for any cancellations or changes caused by situations that are deemed out of its control, for example, but not limited to, fire, flood, earthquake, foul weather or any emergency condition.

### PLANNING FOR YOUR EVENT

After you have confirmed your event, we will prepare a preliminary food & beverage contract. This should be done no later than sixty (60) days prior to your event. At that time, we will begin working on the important details of your function, to include, but not limited to, estimated guest count, menu planning, beverage options, and set-up of your function. Wedding ceremony rehearsals may be arranged at this time. We ask that the preliminary contract be signed, dated and completion of a credit card authorization to be kept on file for guarantee of payment. In the event cancellation is received forty-five (45) days prior to your event, all estimated charges on signed contract are owed to Angel Park Golf Club. Maximum guest count capacity with dance floor (200), without dance floor (220), cocktail style (300).

### MINIMUM REQUIREMENTS

Angel Park Golf Club requires that a minimum of **\$3,000** is allocated to food and beverage expenses for all evening events, **exclusive of ceremony charge, room charges, tax, gratuity, & service fee**. Food and beverage charges are subject to 20% gratuity and current NV Sales Tax. All non-food & beverage charges are subject to a 2% service fee. During peak seasons (Apr-June & Sept-Oct) a minimum of **\$6,000** must be spent, (\$3,000 of which is food and beverage) for all evening events, exclusive of tax, gratuity, & service fee.

### MENU POLICIES

Menu prices as quoted in this banquet package are firm for **sixty (60) days** only. Prices are subject to change Food and beverage prices are subject to change without notice. Food prices agreed to on a signed contract are binding. No outside food or beverage is permitted without prior consent of Angel Park's management. Due to Health Regulations, all prepared food (hot or cold), which is not consumed during an event, cannot be packaged "to go". The only exception to this will be any remaining wedding cake, which will be packaged at the end of the event.

## **BALANCE OF PAYMENT & GUARANTEE OF GUESTS**

Changes may occur through the planning process up until ten (10) days prior to the event. On or before this date, Angel Park Golf Club requires final payment for your event based on the guaranteed number of guests. At that time, the remaining balance is due. This number is not subject to reduction and is the minimum number for which you will be charged. If no guaranteed number is given, the number of guests originally indicated will become the guarantee and appropriate charges will apply. Angel Park Golf Club will not guarantee the client's specific menu for more than 5% above the guaranteed number specified by the client. If payment has not been received within the specified time limits, Angel Park Golf Club reserves the right to cancel the event. Any additional charges incurred after final payment and guarantee of guests will be settled at the conclusion of your event with the credit card on file.

## **ROOM AVAILABILITY ON THE DAY OF YOUR EVENT**

Angel Park Golf Club is a public facility. Use of the Clubhouse for your private event begins and ends at the contracted times. There is an additional charge for events that begin or go beyond the contracted time and must be approved in advance. The Wedding Ceremony site, when applicable, is available for the arrival of your guests ½ hour prior to the beginning of the Ceremony. The Clubhouse would then be available immediately following the Ceremony for the specified time of your event. Please be aware that the ceremony site is adjacent to public areas, including dining areas and the Putting Course.

## **BEVERAGE POLICIES**

Last call for beverage service is thirty (30) minutes prior to the scheduled time of your event to end, with the bar closing fifteen (15) minutes prior to the end of the event. All liquor laws will be strictly enforced. Angel Park Golf Club and its staff reserve the right to refuse service of alcohol to any guest who appears to have symptoms of intoxication, is under the age of twenty-one (21) or fails to have proper identification. Beverage prices are subject to change

## **SECURITIES & LIABILITIES**

Angel Park Golf Club, Angel Park Golf Club, LLC, its officers and employees cannot assume any responsibility for the damage or loss of personal items or equipment brought onto the premises (including parking lot), to include, but not limited to, gifts and other personal property left unattended on its property.

PLEASE NOTE – We cannot guarantee that our menu dishes are free from nut traces. Therefore, please advise us if you suffer from nut or other allergies.