

Special Occasions Require Special Locations!

Your wedding is only the first in a lifetime
of special Celebrations...

Bridal & Baby Showers

Bachelor Party Golf Outings

Anniversary Parties

Graduations

Birthdays

Retirements

Holiday Gatherings



SILVERSTONE
GOLF CLUB

8600 Cupp Drive, Las Vegas, NV 89131

Local: (702) 562-3770 • Toll Free: (877) 888-2127

www.silverstonegolfclub.com





SILVERSTONE
GOLF CLUB

Private Event Menus

EARLY RISER

Assorted Danish, Orange Juice, Freshly Brewed Coffee,
Decaffeinated Coffee & Hot Tea Selections
\$7.75 Inclusive

SILVERSTONE CONTINENTAL BREAKFAST

Diced Seasonal Fresh Fruit,
Assorted Muffins & Danish, and Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selections
\$14.00 Inclusive

SILVERSTONE EXECUTIVE BREAKFAST

Chef's Selection of Assorted Breakfast Pastries, Butter and Preserves
Fresh Seasonal Diced Fruit
Breakfast Potatoes, Scrambled Eggs, Bacon & Sausage
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea Selections, Milk & Assorted Juices
(25 person minimum please)
\$21.00 Inclusive

Custom Menus Available

SILVERSTONE TEA

Assorted Finger Sandwiches
Fresh Fruit Platter
Potato Salad
Assorted Cookie Platter and Scones
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas
\$19.00 Inclusive

SILVERSTONE BOX LUNCHES

Valley 7 Box Lunch

Black Forest Ham & Turkey sub
With Lettuce, Tomato, Mustard and Mayonnaise
Whole Fruit, Chips and Cookies
Bottled Water
\$15.00 Inclusive

Mountain 3 Box Lunch

Three Half Sandwiches: Turkey on White,
Ham on Wheat, and Roast Beef on Rye Bread
Lettuce, Tomato, Mustard and Mayonnaise
Fruit Cup, Chips and a Candy Bar
Bottled Water
\$19.00 Inclusive

PLATED LUNCHEON MENU

Your choice of the following entrée:

Cobb Salad
Turkey Club
Fish and Chips
Honey BBQ Chicken Sandwich

Complimented with Chef's Dessert
\$18.00 Inclusive*

**Add a Fruit, Cheese and Vegetable Platter or a House Salad for the Guests for \$5.00 per person*

Custom Menus Available

BUFFET MENUS

Italian Buffet

Caesar Salad with Croutons
Spinach Stuffed Chicken Breast with Cream Sauce
Italian Sausage, Peppers & Onions
Penne with Marinara Sauce
Italian Blend Sautéed Vegetables
Bread Sticks
Tiramisu
\$22.00 Inclusive

Silverstone Deli Buffet

Mixed Green Salad with Assorted Dressings
Pasta Salad
Honey Ham, Roast Beef, Roast Turkey Breast
Sliced Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles
Assorted Sliced Breads and Condiments
Brownies
Coffee, Decaffeinated Coffee and Iced Tea
\$23.50 Inclusive

Grand Teton BBQ Buffet

Mixed Green Salad with Assorted Dressings
Pasta Salad
Molasses Baked Beans
Grilled Hamburgers, Hot Dogs & Grilled Chicken
Sliced Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles
Assorted Sliced Breads and Condiments
Freshly Baked Brownies
Coffee, Decaffeinated Coffee and Iced Tea
\$25.00 Inclusive

Mexican Fiesta

California Field Greens with Creamy Chipotle Dressing
Roasted Corn and Black Bean Salad
Tortilla Chips and Salsa
Chicken & Beef Fajitas with Salsa, Guacamole, Shredded Cheddar,
Sour Cream and Warm Flour Tortillas
Refried Beans & Spanish rice
Whole Fruit
Coffee, Decaffeinated Coffee and Iced Tea
\$28.00 Inclusive

Prime Rib Delight

Slow Roasted Prime Rib of Beef
Rotisserie Lemon Peppercorn Chicken with Fresh Herbs
Boston Bib Lettuce, Radicchio & Spinach with Honey Balsamic Dressing
Buttermilk Mashed Potatoes
With Crisp Bacon, Cheddar, Sour Cream and Chives
Classic Stuffed Tomatoes, Green Beans with Sliced Almonds
Freshly Baked Rolls & Creamery Butter
Chef's Dessert Display
\$35.00 Inclusive

Long Valley Canyon Buffet

Salads & Cold Displays (*Choice of Two*)

Tossed Garden Salad with Two Dressings and Assorted Condiments
Baby Spinach Salad with Frisée and Radicchio served with Balsamic Dressing
Caesar Salad
Tuscan Style Red Potato Salad
Northern Italian Style Antipasto Salad
Fresh Fruit Salad

Entrée Selections (*Choice of Two*)

Carving Station: Steamship of Beef with Au Jus & Horseradish
Peppercorn Crusted Salmon Filet with Fried Onions & Lemon Coriander Cream
Pan Seared Alaskan Halibut, Meyer Lemon Beurre Blanc & Fried Capers
Cornmeal Crusted Pork Loin with Tomato Orange Jam
Chicken Marsala
Lemon Herb Chicken

All Items Included:

Chef's Selection of Freshly Steamed Vegetables
Warm Rolls & Butter
Your choice of:
Rosemary New Potatoes, String Beans Almandine, Penne Pasta or Rice Pilaf
Chefs Dessert, Coffee, Decaf, Hot Tea and Iced Tea
\$39.00 Inclusive

Buffets require a minimum of 25 guests
Custom Menus Available

SILVERSTONE PLATED DINNERS

All Entrée Selections are served with your choice of Garden or Caesar Salad,
Rosemary New Potatoes or Rice Pilaf,
Chef's Selection of Freshly Steamed Vegetables,
Warm Rolls & Butter, Chefs Dessert, Coffee, Decaf, Hot Tea and Iced Tea

Lemon Herb Chicken

Grilled Breast of Chicken lightly Flavored with a Lemon Herb Butter Sauce
\$30.50

Grilled Breast of Chicken Marsala

Marsala Wine & Mushroom Sauce
\$30.50

Salmon Steak

Served with Fresh Dill Sauce
\$33.25

Stuffed Breast of Chicken

Stuffed with Spinach & Feta Cheese Covered with a Light Cream Sauce
\$33.25

Chicken & Beef Combination

Ginger Lime Chicken Breast & Glazed Teriyaki Beef Skewer
\$41.00

Roast Prime Rib of Beef

Served with Horseradish & Au Jus
\$42.00

12oz. New York Strip Steak

Caramelized Shallots & Peppercorn Reduction
\$49.75

Specialty Two Entrée Combination

Petite Filet Mignon & Breast of Chicken or Filet of Salmon
\$66.50

*Above prices are inclusive of sales tax & gratuity
Custom Menus Available*

Special Event Bar Packages

Silverstone offers a variety of options for your beverage service. Please contact the Catering Office at 702.562.3770, ext. 120 for more details. A copy of current drink prices and wine list available upon request.

Cash bars are available. You will be advised before signing your event agreement, if a minimum or bartender fee is required. Hosted bars are available on a consumption basis, with the total amount of the bar tab due at the conclusion of the event. Hosted bars may be limited to a pre-set dollar amount or by number of drinks. A credit card authorization form is required on file with the Catering Office for all hosted bar packages.

Hourly bar packages are available as follows:

Beer, Wine & Soft Beverages

Imported and Domestic Beer, House Wines, House Champagne, Fruit Juices, Bottled Water, Soft Drinks

Two Hours	\$19 per Person
Three Hours	\$24 per Person
Four Hours	\$29 per Person

Deluxe Well Bar

Imported and Domestic Beer, House Wines, House Champagne, Fruit Juices, Bottled Water, Soft Drinks, Smirnoff Vodka, Gordon's Gin, Jim Beam, J&B, Cuervo Gold, Bacardi Light, Triple Sec, Jack Daniels, Seagram's 7, Captain Morgan, Bailey's, Kahlua, Flavored Liquors

Two Hours	\$25 per Person
Three Hours	\$29 per Person
Four Hours	\$33 per Person

Premium Call Bar

Imported and Domestic Beer, House Wines, House Champagne, Fruit Juices, Bottled Water, Soft Drinks, Skyy, Absolute, Beefeaters, Tanqueray, Jack Daniels, Maker's Mark, J&B, Cutty Sark, Wild Turkey, Canadian Club, Johnnie Walker Red, Dewars, Seagram's VO, Jose Cuervo 1800, Captain Morgan, Bacardi Light, Myers Dark Rum, Jagermeister, Cordials

Two Hours	\$28 per Person
Three Hours	\$32 per Person
Four Hours	\$35 per Person

Top Shelf Bar

Imported and Domestic Beer, House Wines, House Champagne, Fruit Juices, Bottled Water, Soft Drinks, Grey Goose, Belvedere, Tanqueray, Knob Creek, Johnnie Walker Black, Chivas Regal, Glenfiddich, Glenlivet, Crown Royal, Patron Silver, Grand Marnier, Chambord, Cordials

Two Hours	\$34 per Person
Three Hours	\$38 per Person
Four Hours	\$42 per Person

Above prices are inclusive of sales tax & gratuity



SILVERSTONE GOLF CLUB

Catering Contract - Terms and Conditions

DEPOSIT, PAYMENT AND CANCELLATION

All reservations are considered tentative until both the deposit and signed contract have been received and accepted by Silverstone Golf Club. **The \$1,000.00 (min. \$250) deposit is non-refundable.** The entire deposit will be applied to the total cost of your event. After the initial deposit, an estimated 50% balance is due sixty days prior to event date.

The remaining balance is due 10 days prior to the function. If payment has not been received, Silverstone Golf Club reserves the right to cancel the event. Additional charges incurred during the event must be paid at the conclusion of the event.

Any cancellation received within three months of the event will result in charges based upon the following:

90 to 45 days prior	Loss of deposits plus 25% of estimated catering revenue
22 to 44 days prior	Loss of deposits plus 50% of estimated catering revenue
21 days prior to day of function	Loss of 100% of estimated catering revenue

MINIMUM REQUIREMENTS

A guaranteed F&B minimum is required for all Saturday dates and will be outlined in the Catering Contract.

Guest Minimum for private room rental is:

Breakfast & Luncheons 25 guest or more Dinner Parties 50 guests or more

Parties below the above minimum guest counts are welcome to utilize the restaurant dining room for your special event.

ROOM RENTAL FEES

A room rental fee of \$500 is required for all evening functions. This includes the set up, tear down of all guest tables and other items, linen (choice of colors may be available) and use of the space for four hours. Please discuss these details with the Catering Manager.

GUARANTEES

Guarantees for all functions must be given to the Catering Office **ten (10) days prior** to the function date. If no guarantee is received, the number of persons stated on contract will be used as the guarantee. Actual charges will be based on the guaranteed number, or the number of people actually served, whichever is greater. Silverstone Golf Club will make all reasonable attempts to accommodate additional guests up to 5%.

TAX AND SERVICE CHARGE

All food and beverage prices are subject to state sales tax, currently 7.75% and 20% service charge. Tax-exempt organizations must furnish a certificate of exemption to the Catering Office at least 30 days prior to the event.

FOOD AND BEVERAGE POLICIES

Food and beverage prices are subject to change without notice. Food prices agreed to on a signed contract are binding. All food must be purchased from Silverstone Golf Club; outside food and beverages are not to be brought into the facility without prior consent of Silverstone Management. Due to health regulations, all food prepared by Silverstone Golf Club, either hot or cold, which is not consumed during the event is not permitted to leave the facility.

DAMAGE TO EQUIPMENT OR FACILITIES

Client agrees to be responsible for any damage done to the facilities or equipment of the function room during the time the premises is under their control, including but not limited to, damage or excessive clean up made necessary by the client's florists, decorators, or outside agencies during set-up or tear-down.

PERSONAL PROPERTY

Silverstone Golf Club assumes no responsibility for the loss of any merchandise or articles brought onto or left on the premises.

DECORATIONS

Decorations may not be attached to permanent fixtures such as but not limited to walls, doors, ceilings and light fixtures. The use of confetti, rice, glitter and birdseed is not permitted inside and outside the premises. Fresh flower petals are allowed in the ceremony and on tables only. All decorations must be approved 10 days prior to the event.

PARKING

Complimentary self-parking is available. Silverstone Golf Club is not responsible for loss or damage to vehicles or their contents while parked on property. Valet parking is available at a fee.

CHILDREN

Children on Silverstone Golf Club property must be accompanied by an adult at all times.

SMOKING POLICY

Silverstone Golf Club is a smoke free facility. Smoking is only permitted on the patios. Please ensure your guests are aware of this policy.

BANQUET EVENT ORDER

After you have given final numbers for an event, our catering department will generate a Banquet Event Order (BEO). This BEO will be completed in detail, outlining each function, menu, and setup required by your group and our service intentions.

Please be sure to read the BEO carefully. It will state all of the important information concerning your event. Sign, date, and provide credit card information on the BEO and return it to our office.

Contact: Tanya Adams, Catering Sales 702.562.3770, ext. 120 or 702.403.0568
Email: tadams@mggi.com

Additional Rentals

- Projector Screen-----\$15*
- PA System-----\$25*
- White Board-----\$15*
- Raffle Drum-----\$10*
- Colored Overlay Linen-----\$TBD (depending on choice)*

Client Signature

Silverstone Golf Club - Signature of Receipt of Deposit

Print Client Name and Date of Event

Print Name and Date of Deposit