

The possibilities are endless



With spacious banquet facilities and our professional event coordinators, Silverstone Golf Club will create the wedding day of your dreams.



SILVERSTONE
GOLF CLUB

8600 Cupp Drive, Las Vegas, NV 89131
Local: (702) 562-3770 • Toll Free: (877) 888-2127
www.silverstonegolfclub.com

- A luxurious 38,000 square foot Clubhouse
- Sprawling event lawn for outdoor functions
- Banquet facility to accommodate up to 300 guests
- Panoramic views of the golf course and Las Vegas
- Custom wedding packages...





SILVERSTONE
GOLF CLUB

Weddings

Ceremony Package

*Our Unique Setting
Is the Perfect Location to say "I Do"*

*Your choice of Ceremony Site:
Patio Lawn, 28th Tee – on the Lake or Atrium (Indoor)*

Up to 200 White Folding Chairs

*Your choice of the
Deluxe Lattice Canopy, Grand Arbor, or the Mount Vernon Gazebo*

*Bridal Dressing Suite
Available 2-Hours prior to Ceremony*

One-Hour Rehearsal by Appointment

Professional Wedding Ceremony Coordinator

\$700.00

Reception Packages

Once you enter the Grand Foyer, leading into our beautiful Mediterranean villa-style Clubhouse, you are immediately mesmerized by the design of the high ceilings and vast windows that provide panoramic views of the lush golf course, the surrounding mountain ranges and the Las Vegas Skyline.

The ideal location to celebrate your most special day, our friendly, professional staff will put you at ease so you may enjoy your guests and each other...

Reception packages at Silverstone Golf Club include*:

Elegant Linen Chair Covers

White, Ivory or Black – choice of Bow Color

Floor-Length Linen Tablecloths and Napkins

Choose from a Variety of Colors

House Centerpieces for Guest Tables

Bubble Bowl with Floating Candles and Fresh Rose Petals

Wooden Dance Floor

Complete Reception Set-up and Clean-up

Bring us your "Extras" and Leave the Rest to Us

Complimentary Self-Parking

Plenty of Parking Steps Away from our Entrance

**Reception packages for less than 50 guests may require a room fee*

Silverstone offers professional consultation and numerous catering options, featuring fabulous cuisine and an ambiance like no other.

Your Coordinator at Silverstone will help you plan your menus and all the details - including seating arrangements, décor and entertainment.

Dinner Package Inclusions:

Decorative Bowls of Mints & Nuts

Unlimited Fruit Punch or Lemonade

Champagne & Sparkling Cider Toast

Full Two Course Meal* or Buffet

Choose from a Variety of Entrées or Buffet Selections

Specialty Wedding Cake

Provided by Selected Baker

Coffee Service

The Palms

All of the above, plus:

Hors d'oeuvre Table with Fresh Fruits Display

Complimented by Imported & Domestic Cheeses

\$60 per person



The Valley

First Hour of Open Bar

Includes all "House" Brands

Selection of Hors d'Oeuvres

Based on Three Pieces Per Person

\$75 per person



The Mountain

The First Four Hours of Open Bar

Includes all "House" Brands

Selection of Hors d'Oeuvres

Based on Five Pieces per Person

Wine Service during Dinner

Butler Passed Based on Two Glasses per Person

Chocolate Dipped Strawberry Display

Based on One Piece per Person

(4) Green Fees at Silverstone

Based on availability of course

\$90 per person

All Prices are Subject to 20% Service Charge and Nevada State Sales Tax

**Pricing for plated meals vary by selections*

Custom packages available – Ask your Catering Manager for details

Menus

Hors d'oeuvres

Cold Selections

Imported and Domestic Cheese Display

Seasonal Fresh Fruit Display

Fresh Vegetable Crudités

Marinated Grilled Vegetable Display

Bruschetta with Air Dried Tomato, Fresh Mozzarella and Basil Pesto

Cantaloupe with Prosciutto

Cucumbers Stuffed with Crab Salad

Assorted California Rolls

Hot Selections

Spanakopita filled with Spinach & Cheese

Vegetable Spring Rolls with Sweet and Sour Sauce

Chicken Satay with Thai Peanut Sauce

Spinach Stuffed Mushroom

Italian Sausage Stuffed Mushroom

Coconut Chicken Skewer with Grain Mustard Honey Sauce

Miniature Crab Cakes with Remoulade Sauce

Add \$2 per person for additional selection

Custom Menus available and Special Requests accepted

A tasting will be scheduled two to four months prior to your wedding

Please coordinate all requests in advance with your Catering Manager

Two Entrée Buffet

Salads & Cold Displays - (Choice of Two)

Tossed Garden Salad with Choice of Two Dressings

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 Fillet with Fried Onions
& Lemon Coriander Cream*

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*

Choice of: *Rosemary New Potatoes, String Beans Almandine, Penne Pasta, or Rice Pilaf*

Pricing:

The Palms: \$60.00 ♥ The Valley: \$75.00 ♥ The Mountain: \$90.00

All Prices are Subject to 20% Service Charge and Nevada State Sales Tax

**Add \$3 per person for an additional entrée*

Custom menus available – Ask your Catering Manager for details

Sit Down Dinner

*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, Coffee, Decaf, Hot Tea and Iced Tea*

Pricing:

The Palms: \$60.00 ♥ The Valley: \$75.00 ♥ The Mountain: \$90.00

Selections

Lemon Herb Chicken

Grilled Breast of Chicken Lightly Flavored with a Lemon Herb Butter Sauce

Grilled Breast of Chicken Marsala

Marsala Wine & Mushroom Sauce

Add \$2 per person

Salmon Steak

Served with Fresh Dill Sauce

Stuffed Breast of Chicken

Stuffed with Spinach & Feta Cheese Covered with a Light Cream Sauce

Add \$5 per person

Roast Prime Rib of Beef

Served with Horseradish & Au Jus

Chicken & Beef Combination

Ginger Lime Chicken Breast & Glazed Teriyaki Beef Skewer

Add \$10 per person

12oz. New York Strip Steak

Caramelized Shallots & Peppercorn Reduction

Add \$25 per person

Specialty Two Entrée Combination

Petite Filet Mignon & Breast of Chicken or Filet of Salmon

All Prices are Subject to 20% Service Charge and Nevada State Sales Tax

Custom menus available – Ask your Catering Manager for details

Wedding Bar Packages

The standard “House” bar included in our wedding packages, above:

Deluxe Well Bar

Domestic & Imported Beers, House Red & White Wine, House Champagne, Fruit Juices & Sodas, Smirnoff, Gordon’s, Jim Beam, Seagram’s 7, J&B, Calypso Rum, Spiced Rum, Cuervo Gold, Christian Brothers, Schnapps Flavored Cordials

Options

Premium Call Bar

The Valley - Add \$2 per person ♥ The Mountain - Add \$4 per person

Domestic & Imported Beers, House Red & White Wine, House Champagne, Fruit Juices & Sodas, Skyy, Absolute, Beefeaters, Tanqueray, Jack Daniels, Cutty Sark, Wild Turkey, Canadian Club, Johnnie Walker Red, Dewars, Seagram’s VO, Cuervo 1800, Bacardi, Myers Dark Rum, Jagermeister, Bailey’s, Kahlua, Orange Cordial

Top Shelf Bar

The Valley - Add \$4 per person ♥ The Mountain - Add \$8 per person

Domestic & Imported Beers, Silverstone Label Red & White Wines, Champagne, Fruit Juices & Sodas, Grey Goose, Belvedere, Bombay Sapphire, Maker’s Mark, Johnnie Walker Black, Crown Royal, Chivas Regal, Glenfiddich, Glenlivet, Patron Silver, Bacardi 151, Grand Marnier, Remy, Hennessy, Courvoisier, Chambord

Beer, Wine & Soft Bar

The Valley – Less \$3 per person ♥ The Mountain - Less \$10 per person

Domestic, Imported Draft & Bottled Beer, House Red & White Wines, House Champagne, Fruit Juices & Sodas



Hosted, Consumption Bar – Run a “tab” for all drinks (the Host may limit the type of drinks included and/or pre-set a limit in-advance.) All charges, plus 20% service charge are due at the conclusion of the event. Consumption bars must have a credit card authorization on file to guarantee payment.

Cash Bar – Guests are responsible for purchasing their own sodas, juices, bottled water, beer, wine and cocktails. Iced tea, hot tea, coffee and lemonade or fruit-punch included with packages. Soda may be added to the Palms package for \$2 per person.

Hosted Consumption & Cash Bars – Pricing:		
Sodas \$2.75	Juices \$3	Bottled Water \$3
Domestic Beer \$3.50	Imported Beer \$4.50	Wines* by the Glass \$7-\$9
Well Cocktails \$6.50	Premium Cocktails \$7.25	Top Shelf Cocktails \$8.50 & Up

**House wines are subject to change.*

Wine is available for purchase by the bottle, please request a current Wine List from your Catering Manager.

All Prices are Subject to 20% Service Charge and Nevada State Sales Tax



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 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 function by credit card

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.

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 CHARGES

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.

Contacts: Tanya Adams, Catering Sales Manager 702.403.0568 Cell 702.562.3770, ext. 120

Additional Rentals

- Projector Screen*-----\$15.00
- White Board*-----\$15.00
- Raffle Drum*-----\$10.00
- 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

Preferred Vendors

DJ & Videographer

<i>DJay's Entertainment</i>	<i>702.643.3529</i>	<i>www.djaysentertainment.com</i>
<i>All Night Long</i>	<i>702.685.7264</i>	<i>www.goAllNightLong.com</i>
<i>Sight N Sound</i>	<i>702.365.9526</i>	<i>www.sightnsound.com</i>
<i>Knightsounds Entertainment</i>	<i>702.452.3544</i>	<i>www.knightsoundsdjs.com</i>

Bakeries

<i>Creations Bakery*</i>	<i>702.399.3588</i>	<i>www.creationsbakery.com</i>
<i>Little Pasty Chef</i>	<i>702-242-2537</i>	<i>www.littlepastrychefs.com</i>

Chocolate Fountains

<i>Fondulicious</i>	<i>702.655.9494</i>	<i>www.fondulicious.com</i>
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Ice Sculptures

<i>Ice Occasions</i>	<i>702.871.5855</i>	<i>www.icevegas.com</i>
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Officiates

<i>Rev. Linda Venniro</i>	<i>702.898.3533</i>	<i>www.revhindavenniro.com</i>
<i>Phil York</i>	<i>702.873.7814</i>	<i>www.philyorklvweddings.com</i>
<i>Rev. Peter Billiterri</i>	<i>702.645.9629</i>	
<i>Bill Dahlquist</i>	<i>702.595.7509</i>	
<i>James Indoranto</i>	<i>702.839.1551</i>	

Photographers

<i>Tiffany G Photography</i>	<i>702.643.3529</i>	<i>www.tiffanygphoto.com</i>
<i>rm Photography</i>	<i>702.541.6904</i>	<i>www.ronmphoto.com</i>
<i>Red Rock Studios</i>	<i>702.325.4408</i>	<i>www.redrockstudioslv.com</i>
<i>altF</i>	<i>702.860.3653</i>	<i>www.altf.com</i>

Florists

<i>The Ivy</i>	<i>702.360.0800</i>	<i>www.ivyflowerslv.com</i>
<i>Floral 2000</i>	<i>702.221.1220</i>	<i>www.floral2000.com</i>

Makeup & Hair

<i>Make Up in the 702</i>	<i>702.254.0702</i>	<i>www.lasvegaswedding-makeup.com</i>
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Invitations & Stationary

<i>Annabelle's</i>	<i>702.364.1184</i>	<i>www.shopannabelles.com</i>
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Gowns & Accessories

<i>The Bridal Room</i>	<i>702.656.7666</i>	<i>www.thebridalroomlasvegas.com</i>
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Dance Lessons

<i>A Perfect Wedding Dance</i>	<i>702.242.6400</i>	<i>www.aperfectweddingdance.com</i>
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**Cake included in package from Creations Bakery – ask for details 1/09*