

THE LEGACY

Banquets

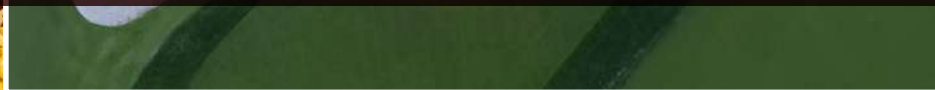




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A Note From Us

Thank you for considering The Legacy Golf Club for your event! We strive to provide exemplary service and hope to support capturing memories that you and your guests will always remember!

For any questions and information please don't hesitate to reach out to me and I will do anything I can to accommodate your requests to provide an extraordinary experience.

Feel free to reach out to me for more information or to book a tour of our facility.

Madison Pike

Food, Beverage & Banquets Manager

702-483-3353

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Room Rentals

LOCATIONS

- Small Semi-Private Room (40).....\$250
- Large Semi-Private Room (80).....\$500
- Clubhouse Buyout (150).....\$1500

ROOM RENTAL INCLUDES

- » 4 Hour room rental
- » Select choice of tablecloth and linen napkins
- » Set up 2 hours prior to event (based on availability)
- » Cherry wooden chairs (inside only)
- » White ceremony chairs (outside only)
- » Banquet tables
- » Audio/visual equipment
- » House centerpieces



Menu Selections Recommended for Golf Tournaments

NOTES:

Room rental fees may be adjusted based on food and beverage quantities, time of year, and guest count.
All events that do not require food and beverage will have an additional \$150 service charge added for set-up staff

*Prices listed do not include Nevada State Tax or 20% service charge.
All non-Legacy cakes and cakes must come from a licensed bakery.

Breakfast Buffet

Prices listed per person
Includes coffee and water

BREAKFAST

CLASSIC CONTINENTAL \$15

Seasonal fruit display with mini bagels and cream cheese, assorted breakfast pastries and blueberry muffins

BREAKFAST BURRITOS \$15

Chile-lime tortillas stuffed with cheesy scrambled eggs, breakfast potatoes and meat of your choice. Choice of sausage or bacon. Chorizo \$2

BREAKFAST TACOS \$16

BYO taco station with flour tortillas, red and green salsa, sour cream, shredded cheese, pico and limes. Choice of sausage or bacon sautéed with breakfast potatoes and scrambled eggs

TRADITIONAL AMERICAN BREAKFAST \$22

Brioche French toast with warm syrup and butter, fluffy scrambled eggs, herb breakfast potatoes, seasonal fruit display, applewood smoked bacon and sausage patties



BREAKFAST ENHANCEMENTS

Prices listed per person
Items only available with purchase of a breakfast menu.

ORANGE JUICE	\$4
BISCUITS AND GRAVY	\$6
BONE-IN HAM STEAKS	\$6
COUNTRY FRIED STEAK AND PEPPER GRAVY	\$7
COLD SMOKED CHILEAN SALMON	\$15
BUTTERMILK BLUEBERRY PANCAKES	\$5
ASSORTED JUICE CANS	\$7
BUTTER CROISSANTS	\$4
SEASONAL FRUIT DISPLAY	\$7
CHICKEN APPLE SAUSAGE	\$7
HANGOVER BEEF SLIDERS	\$8

Boxed Lunch Menu

All boxed lunches include a bag of chips, a whole fruit, and a cookie

PAR BOX LUNCH \$15

Smoked Ham Wrap

Smoked ham, sweet field greens, marinated tomato, shredded jack cheese wrapped in a honey wheat tortilla

Oven Roasted Turkey Wrap

Roasted turkey, sweet field greens, marinated tomato, shredded cheddar-jack wrapped in a honey wheat tortilla

BIRDIE BOX LUNCH \$17

Chicken Caesar Wrap

Crisp romaine lettuce, parmesan cheese, garlic oil croutons, grilled herb chicken, Caesar dressing in a honey wheat tortilla

Roast Beef Wrap

Slow roasted beef, sliced tomato, crisp romaine lettuce and Swiss cheese in a honey wheat tortilla with a side of creamy horseradish

EAGLE BOX LUNCH \$20

Deli Reuben

House brined corned beef, tangy sauerkraut, Swiss cheese, 1000 island dressing on marble rye

Sub Shop

Genoa salami, hot capicola, smoked ham under thin slices of tomato, onion and lettuce on an Italian style hoagie with a side of oregano vinaigrette



BOXED LUNCH ENHANCEMENTS

CANDY BAR \$4

CHEWY GRANOLA BAR \$2

OREO'S \$3

BOTTLE OF WATER OR SODA \$5

RED BULL \$6

BEER IMPORT OR DOMESTIC \$8



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Appetizer Stations

Prices listed per person

CHIPS AND SALSA	\$5
Warm tortilla chips served with fire roasted green and red salsa	
VEGETABLE CRUDITÉS WITH DIPS	\$7
Seasonal vegetables served with homemade ranch, hummus and pita bread	
SEASONAL FRUIT DISPLAY	\$8
Assorted fruit of the season with strawberries and honey ricotta	
DOMESTIC AND IMPORTED CHEESE DISPLAY	\$9
Served with crackers and crostini	
CHARCUTERIE BOARD	\$11
Marinated cherry tomatoes, olives, grapes and crostini	
SWEDISH MEATBALLS	\$7
Hand-rolled meatballs with a creamy dilled demi	
BONELESS CHICKEN WINGS	\$7
Ranch, celery and carrot sticks with your choice of buffalo, BBQ or teriyaki on the side.	
BRUSCHETTA	\$6
Garlic crostini topped with Boursin cheese and bruschetta, garnished with balsamic glaze	
VEGETABLE SPRING ROLLS	\$6
Teriyaki and apricot sweet chili sauce	
COCONUT CRUSTED SHRIMP	\$13
Spicy remoulade and sweet chili sauce	
CRAB CAKES	\$16
Pickled red onion and gojuchang aioli	
BONE IN CHICKEN WINGS	\$9
Ranch, celery and carrot sticks with your choice of buffalo, BBQ, or teriyaki on the side	
BACON WRAPPED SHRIMP	\$15
Roasted garlic aioli and creamy horseradish with grilled lemons	
SHRIMP COCKTAIL	\$15
Tiger shrimp with cocktail sauce	

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Appetizer Packages

Prices listed per person

3 APPETIZERS – \$32 | 4 APPETIZERS – \$40

IMPORTED & DOMESTIC CHEESE BOARD

Olive mélange, crackers, crostini

CRUDITÉ WITH HUMMUS & PITA

Seasonal vegetables & ranch

FRUIT AND BERRY DISPLAY

Honey ricotta

BRUSCHETTA

Balsamic glaze & finishing salt

CHIPS AND DIPS

Tortilla & potato chips with pimento spread, salsa verde and spinach dip

BONELESS WINGS

Celery, carrots & ranch. Choice of buffalo, BBQ, lemon pepper, teriyaki, or plain

SWEDISH MEATBALLS

Garlic-herb toast points

BACON WRAPPED DATES

Balsamic glaze

LEBANESE BEEF KOFTA

MEDITERRANEAN CHICKEN SKEWERS

Garlic sauce

VEGETABLE SPRING ROLLS

Thai chili sauce



Buffet Menu

LUNCH & DINNER

Served with rolls, butter, coffee, water, iced tea, and seasonal cheesecake

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

CHOICE OF TWO SALADS

- » Garden Salad
- » Caesar Salad
- » Mimosa Salad (add \$2pp)
- » Willoughby Chopped Salad (add \$2pp)

CHOICE OF STARCH

- » Roasted New Potato
- » Garlic Mashed Potato
- » Wild Rice
- » Baked Potato
- » Mac n Cheese (add \$2pp)
- » Parmesan Risotto (add \$5pp)
- » Potato Au Gratin (add \$3pp)

» CHOICE OF ENTRÉES

- » Grilled Tri-Tip with pinot noir demi
- » Romesco Pork Loin with spinach cream sauce
- » Smothered Chicken with roasted garlic cream sauce
- » Herb Roasted Chicken with garlic jus
- » Chicken Marsala or Piccata
- » Marinated Bistro Filet with horseradish jus
- » Orange BBQ Salmon with Citrus Cucumber Relish
- » Sundried Tomato and Pesto Fettucine
- » Grilled Vegetable Lasagna

CHOICE OF VEGETABLE

- » Buttered Corn, Roasted Carrots
brown butter green beans
- » Roasted Vegetable Mélange (add \$2pp)
- » Grilled Broccoli or Asparagus (add \$3pp)



CARVING STATIONS

Chef Attendent fee \$100 required

Prime Rib	\$12	Bone In Turkey Breast	\$9
<i>Creamy horseradish and garlic au jus</i>		<i>Turkey gravy and cranberry-pesto jam</i>	
Herb Marinated Pork Tenderloin	\$8	Bacon Jam Ham	\$10
<i>French onion demi-glace</i>		<i>Warm bacon vinaigrette</i>	

*Prices listed do not include Nevada State Tax or 20% service charge.

Specialty Buffet

Beverage stations includes coffee, iced tea, and water

FROM MEMPHIS TO AUSTIN 
OUR FAVORITE RECIPES OF SOUTHERN BBQ
2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

» Served with cornbread and butter

CHOICE OF ONE SALAD:

Bacon potato salad, creamy coleslaw, garden salad with two dressings, backyard pasta salad, tangy Dijon bean salad

ENTREES:

Texas hot links, Beale St. brisket with whiskey BBQ, KC spareribs, Carolina pulled pork, southern style fried chicken, BBQ glazed chicken quarters, baby back ribs (add \$5), bourbon glazed pork chops (add \$4)

CHOICE OF TWO SIDES:

BBQ baked beans, creamed corn, succotash, Fried potato wedges, bacon collard greens, Baked mac & cheese (add \$2), cheesy grits (add \$3)

DESSERT: Pecan pie or peach cobbler

CARVING STATION

Chef Attendant Fee \$100 required

Bone In Turkey Breast.....\$8

Carolina BBQ sauce

Franklin BBQ Brisket.....\$10

Texas green chile BBQ sauce

Dry Rubbed Pork Loin.....\$8

Golden BBQ sauce

St Louis Style Ribs.....\$10

Sugarfire BBQ sauce



CAPONE'S COUNTRY

THE HITS FROM CHICAGO'S SOUTHSIDE
2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

» Served with rolls and butter

CHOICE OF ONE SALAD:

Garden salad with two dressings, lemon orzo salad, Caesar salad, antipasto salad, caprese salad (add \$3)

ENTREES:

Chicken Vesuvio, chicken parmesan, chicken piccata, beef cannelloni, sweet Italian sausage meatballs, lasagna

CHOICE OF TWO SIDES:

Garlic parmesan linguine, zucchini with peppadews, spaghetti marinara, fettucine alfredo, pesto cheese tortellini (add \$3), baked ziti (add \$2), lemon broccolini (add \$3)

DESSERT: Tiramisu or cannoli

CARVING STATION

Chef Attendant Fee \$100 required

Prime Rib.....\$12

Creamy horseradish and garlic au jus

Roasted Beef Tenderloin.....\$20

peppercorn demi-glace

Herb Roasted Strip Loin.....\$12

Honey-balsamic reduction

Romesco Pork Loin.....\$8

Marinated sundried tomato relish

*Prices listed do not include Nevada State Tax or 20% service charge.

Specialty Buffet

Beverage stations includes coffee, tea, and water

THE BEST COAST

WEST COAST & ISLAND FAVORITES

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

» Served with rolls and butter

CHOICE OF ONE SALAD:

Garden salad with two dressings, macaroni salad, pineapple coleslaw, coconut fruit salad

ENTREES:

Loco moco, kalua style pork, teriyaki pork chops, shoyu chicken, huli-huli chicken wings, misoyaki mahi mahi with lomi lomi* (add \$4)

CHOICE OF TWO SIDES:

White rice, fried rice, togarashi-miso potatoes, stir fried vegetables

DESSERT: Macadamia nut cookies or pineapple right side up cake

CARVING STATION

Chef Attendant Fee \$100 required

Pineapple Glazed Ham.....\$8

Grilled pineapple relish

Teriyaki Pork Tenderloin.....\$8

Mango coconut cream

Bone In Pork Loin Roast.....\$12

Kabayaki sauce



DESERT SOUTHWEST

SPICE IT UP!

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

» Served with corn tortillas

CHOICE OF ONE SALAD:

Garden salad with two dressings, roasted corn salad, green chile cabbage salad, southwest ranch salad

ENTREES:

Carnitas, chicken fajitas, chipotle lime grilled chicken, al pastor, cilantro chorizo

CHOICE OF TWO SIDES:

Spanish rice, refried beans, black beans, cilantro lime rice, elote

DESSERT: Cinnamon sugar churros

CARVING STATION

Chef Attendant Fee \$100 required

Prime Rib.....\$12

Creamy horseradish and garlic au jus

Marinated Skirt Steak.....\$9

Grilled limes

Adobo Whole Chicken.....\$8

Chipotle jus

Chipotle Lime Pork Loin.....\$8

Cilantro crema

*Prices listed do not include Nevada State Tax or 20% service charge.

Specialty Buffet

Beverage stations includes coffee, tea, and water

THE HEARTLAND DOWN HOME FAVORITES

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

» Served with rolls and butter

CHOICE OF ONE SALAD:

Garden salad with two dressings, cucumber & tomato salad, pasta salad, potato salad

ENTREES:

Roast turkey with gravy, meatloaf, kielbasa and kraut, roast beef with gravy, herb roasted bone-in chicken, ham steaks (add \$3)

CHOICE OF TWO SIDES:

Mashed potato, stuffing, buttered corn, green beans, mashed sweet potato, rice pilaf, baked potato

DESSERT: Carrot cake or chocolate cake

CARVING STATION

Chef Attendant Fee \$100 required

Prime Rib.....\$12

Cremy horseradish and au jus

Lamb Shoulder.....\$10

Mint demi-glace

Bone-In Turkey Breast.....\$8

Turkey Gravy

Top Sirloin.....\$9



ALL AMERICAN GRILL

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

» Served with rolls and butter

CHOICE OF ONE SALAD:

Pasta, red potato, or garden salad with assorted dressings

ENTREES:

Char-broiled certified angus beef hamburgers and grilled all beef hot dogs

ACCOMPANIMENTS:

Fresh brioche hamburger and hot dog buns, cheddar, swiss, monterey jack and american cheeses, lettuce, tomato, onion, pickles, mustard, ketchup, and mayonnaise

DESSERT: Cookies or brownies

ENHANCEMENTS

Grilled BBQ Chicken.....\$6

*Prices listed do not include Nevada State Tax or 20% service charge.

Plated Dinner Selections

Includes garden salad, rolls, butter, coffee, water, iced tea, and seasonal cheesecake

ENTREÉS

CHICKEN EN CROUTE.....\$45

Julienne vegetables, boursin cheese and marinated chicken wrapped in puff pastry and served with herb velouté

ORANGE BBQ SALMON.....\$55

Seven spice salmon slow roasted and glazed with orange BBQ. Served with citrus cucumber salsa

CHICKEN MARSALA.....\$45

Seared chicken breast with Lombardo marsala wine sauce

BLACKENED MAHI MAHI.....\$55

Cajun crusted mahi with grilled pineapple and green chile salsa

SEARED FILET AU POIVRE.....\$65

Cracked pepper crusted filet with cognac cream sauce

GRILLED RIBEYE STEAK.....\$60

Hand cut served with garlic confit

HERB ROASTED CHICKEN.....\$45

Herb marinated chicken served with chicken velouté

STARCH (Choose One)

Garlic Mashed

Pesto Roasted New Potato

Lemon Wild Rice

Sweet Potato Medallions



VEGETABLE (Choose One)

Roasted Carrots

Grilled Squash Duet

Brown Butter Green Beans

Grilled Broccolini



*Prices listed do not include Nevada State Tax or 20% service charge.
Note: Meal indicator cards are required at each place setting.

Plated Menu Upgrades

*Pricing is in addition to a preselected menu choice

DINNER SALAD UPGRADES

Prices listed per person

CAESAR SALAD \$5

Crisp romaine tossed with garlic croutons, parmesan cheese, and Caesar dressing

WEDGE SALAD \$6

Iceberg lettuce, tomatoes, apple wood bacon, hard cooked eggs, cucumber, and ranch dressing

MIMOSA SALAD \$6

Sweet field greens topped with pretzel croutons, orange segments, pickled red onion, toasted almonds, bacon lardons and an orange champagne vinaigrette



*Prices listed do not include Nevada State Tax or 20% service charge.

Duet Plated Entrées

Includes garden salad, rolls, butter, coffee, water, iced tea, and seasonal cheesecake

ENTREES (Choose One)

CHICKEN MARSALA & BISTRO STEAK..... \$55

Marsala sauce and crispy fried onions

**CHICKEN EN CROUTE
& LEMON DILL SALMON**..... \$55

Dill cream sauce

BISTRO STEAK & BLACKENED MAHI..... \$55

Grilled pineapple salsa

FILET MIGNON & LOBSTER TAIL..... MP

Pinot demi & drawn butter

STARCH (Choose One)

Garlic Mashed Potato

Lemon Wild Rice

Baked Potato

Sweet Potato Medallions

Parmesan Risotto (add \$5pp)

Mac and Cheese (add \$2pp)

VEGETABLE (Choose One)

Roasted Carrot with Chive Vinaigrette

Grilled Squash Duet

Brown Butter Green Beans

Grilled Broccolini

Grilled Asparagus (add \$3pp)



Special Meal Guidelines

When choosing a buffet meal: Should you have 6 or more guests in your party that require a special meal then an appropriate item needs to be added or substituted on the buffet to accommodate all of your guests.

When choosing a plated meal: 3 menu selections are the maximum amount available for events. Should you have 6 or more guests in your party that require a special meal then an appropriate item needs to be added or substituted in your included 3 options to accommodate all of your guests

Kid's Menu (Children Under 3 are Free)

BREAKFAST

Priced per person
Served with juice or milk

SCRAMBLED EGGS \$10

Choice of ham, bacon, or sausage

JUNIOR STACK PANCAKES \$10

Served with warm maple syrup

LUNCH & DINNER

Priced per person
Served with chef's dessert, rolls & butter, fruit cup, and juice or lemonade

SLIDERS AND FRIES \$20

MACARONI AND CHEESE \$20

CHICKEN TENDERS AND FRIES \$20

GRILLED CHEESE AND FRIES \$20

BUFFET PRICING

When ordering a luncheon or dinner buffet for your special event, the kids pricing for ages 3 – 12 is \$20. Children under 3 are free.



Beverages

3 BAR OPTIONS

CASH BAR

Guest purchase drinks at their discretion
(Private Bar & Bartender Fee Required)

CONSUMPTION BAR

Drinks will be track based on what is consumed throughout the event
(Private Bar & Bartender Fee required)

HOSTED BAR

Client is pre-purchasing bar tier and hours.
(Private Bar & Bartender Fee – Waived)



OPEN BAR PACKAGES prices per person

BEER & WINE	STANDARD	PREMIUM
\$25	\$30	\$50

ADD ONS

PRIVATE BAR & BARTENDER FEE - \$100

OPEN NON-ALCOHOLIC BEVERAGES \$5pp

(without a private bar, sodas will be served in cans and lemonade will be added on the beverage station)

DRINK TICKETS \$8 pp

Good for Soda, Beer, Wine, and Standard Mixed Drinks
(must be paired with private bar)

CASH BAR (Individually Priced)

Mixed Drinks	\$10
Cordials	\$9
Domestic Bottled Beer	\$8
Imported Bottled Beer	\$8
House Wine	\$8
Soft Drinks	\$3



Ask your Tournament Director about on-course bar options.

*Prices listed are per person and do not include Nevada State tax or 20% service charge. Hosted bars do not include shots. During a hosted bar, guests are limited to 2 drinks per visit to the bar at a time. Management has the right to refuse service to any guest who may appear to overly intoxicated.

Liquor Brands

PREMIUM

Titos
Jose Cuervo
Bacardi
Beefeater
Jack Daniels
Wild Turkey
JW Red

STANDARD

Crystal Palace Vodka
Crystal Palace Gin
Jim Beam
Ron Carlos Rum
Canadian Mist
Montezuma Tequila
Clan MacGregor Scotch

*Brands subject to
change based on availability

Beer

Bud Light, Coors Light, Budweiser, Miller Lite
Corona, Stella, Heineken

Wine

Vista Point (Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel)
Kendall Jackson (Upgrades Available)

Non- Alcoholic Beverages

Pepsi Products



*Prices listed do not include Nevada State Tax or 20% service charge.

Banquets Policies

Health Code and Leftover Food

To ensure compliance with the Nevada State Health and Safety Food Handling Safety Regulations, The Legacy Golf Club will be the sole provider of all food served in the facility. In addition, leftover food is not allowed to be removed from the property as may reach unsafe food temperatures that could put you and your guests at risk of becoming ill. The cake is the only food item that may be removed at the conclusion of the reception.

Service Charge and Tax

All Food and Beverage is subject to prevailing Nevada State sales tax and a 20% service charge

Guest Confirmation

Confirmation of the number of guests for all meal functions is the responsibility of the Client. For pre-determined choices of entrées, The Legacy Golf Club requires all entrée counts 14 days prior to the event date, a detailed guest count per table with entrée selections and client provided place cards with entrée designations and key are also due at this time. These steps ensure our Banquet Service Team is best equipped to provide you and your guests with seamless service. Should you fail to provide the guarantee by the specified date, your original contracted number of guests will be used as the guarantee number. We do not offer tableside choice of entrées or requests pertinent to the “done-ness” of the steak entrées. All guests will receive steak entrées prepared according to Health & Food Safety Regulations (medium-rare).

Personal Items/Décor

Due to lack of storage, please ensure there is a person designated to collect and remove all décor items, flowers, gifts, and personal matter. This person **MUST** complete this task the NIGHT OF the event. In the event that any event items are left at The Legacy Golf Club’s facility for more than 3 days is subject to being discarded. At no point in time is the Golf Club or its employees liable for any missing, broken, damaged, or storage of any client’s or guest’s belongings.

Alcohol Policy

State Law prohibits any type of alcohol to be brought in from outside. No Food or beverage of any kind will be permitted to be brought in by any guests.

Overtime Charge

Banquets are based on a four hour period. Additional time may be added at the rate of \$150 per hour, 30 days prior to your event and \$250 per hour, the night of due to staffing overtime hours. Additional time added night of will be billed at the conclusion of the event and processed to the card on file.



THE LEGACY
GOLF CLUB • LAS VEGAS

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