



Angel Park
l a s v e g a s

Banquet Menu



**For more information, contact our Catering Manager at:
Angel Park 702.570.4275**
All prices are subject to change. Excludes tax, gratuity and service fees.
**Pricing & Menu Options Effective 2020*

Room Charges

Private events or reservations over 20 guests.

Guest Count	Daytime Event (2 hours)	Evening Event (3 hours)
Under 49 Guests	\$350	\$550
49-96 Guests	\$550	\$750
97-168 Guests (Semi-Private)	\$750	\$950
167-200 Guests (Buy-out)	\$1500	\$2500
Patio Rental	\$500	\$750

- Food and Beverage minimums may apply.
- Daytime events are prior to 3PM, Evening events are after 3PM.
- Enhancements:
 - additional hours pro-rated (ie daytime event, <49 guests = +\$175 per additional hour and evening event, 167-200 guests = +\$667 per additional hour)
 - AV equipment, centerpieces and other décor options available
- All room charges include our standard linen package: black poly table linens and napkins.
- Upgraded linens including floor length table linens, custom overlay, chair covers/ties, and table runners, available. For quotes, please contact Special Events Manager.

Available for Special Events, Private Parties, or for groups of 20+ guests. All groups subject to applicable room charge, 20% Gratuity on Food & Beverage items, 2% Service Fee on non-Food & Beverage items and current sales tax. Our Room Charge does not include your Food and Beverage items.

The restaurant will be open to the public during normal business hours.

Dates can only be held with deposit payment in full, of the room charge.

All selections and final payments must be made 10 business days in advance.

Table of Contents

Breakfast Picks	pages 4-6
Break Time	page 7
Hors D'oeuvres	pages 8-10
Slider Bar	page 11
Casual Plated	page 12
Gourmet Plated	pages 13-14
Casual Buffet	pages 15-16
Gourmet Buffet	pages 17-18
Dessert & Sweets	page 19
Beverage & Bar Services	pages 20
Catering Guidelines	page 21

Breakfast Picks

Buffet Options

*Minimum on all buffets is 30 guests.
Buffet menus include all refillable drinks limited to;
fountain sodas, iced tea, hot tea, coffee*

Continental Breakfast Buffet \$15
an assortment of danishes and muffins
selection of seasonal sliced fresh fruit

Omelet Station \$18
chef attendant building omelets to order
fresh eggs or egg whites, tomato, onion, mushroom, spinach, peppers, swiss,
cheddar-jack, ham, bacon and pico de gallo

\$100 chef attendant fee waived for groups of 75 guests or more
Add Omelet Station to Buffet \$12 pp

Breakfast Buffet \$27
scrambled eggs, homemade breakfast potatoes
sausage links, pecan smoked bacon
french toast with hot maple syrup, hot oatmeal with raisins & brown sugar
white & wheat toast
selection of seasonal sliced fresh fruit

Grab-n-Go Breakfast

Bagel & Cream Cheese	\$7.00
Fresh Fruit Cup	\$6.00
Breakfast Burrito scrambled eggs, chorizo, pico de gallo, black beans, green chilies, cheddar-jack cheese and flour tortilla	\$11.00
Breakfast Muffin fried egg, American cheese, choice of pecan smoked bacon or sausage on English muffin	\$8.00
Yogurt Parfait (blueberry or strawberry)	\$9.00

Limited Breakfast Menu

Limited menu available for up to 30 guests.

Menu customization available with event name.

Includes all refillable drinks limited to: fountain sodas, iced tea, hot tea, coffee

Oatmeal	\$8.00
Breakfast Muffin fried egg, American cheese, choice of pecan smoked bacon or sausage on English muffin	\$8.00
Buttermilk Pancakes three buttermilk pancakes served with syrup and whipped butter	\$9.00
Breakfast Burrito scrambled eggs, chorizo, pico de gallo, black beans, green chilies, cheddar-jack cheese and flour tortilla	\$11.00
Two Egg Breakfast with Sausage or Bacon two eggs any style with choice of pecan smoked bacon or sausage patty, breakfast potatoes and choice of toast	\$11.00

Breakfast Beverage Stations

Setup fee of \$100 waived for groups of 100 guests or more.

Fresh Brewed Coffee Bar freshly ground and brewed caffeinated and decaffeinated coffee with cream and sweetener options	\$7.00 per person
Mimosa & Bellini Bar house champagne, fresh orange juice, cranberry juice, peach puree and strawberry puree served with berries for garnish	\$10 per drink
Bloody Mary Bar variety of vodka options, mild and spicy bloody mary mixes, olives, pickles, celery, lemons, limes and hot sauce	\$7.50 per well vodka
Vodka Options:	
Absolute	\$8.50
Ketel One	\$9.50
Grey Goose	\$11.50

Break Time

A La Carte Options

Bottled Water	\$4.00 each
Bottled Sodas & Sports Drinks Pepsi products assorted Gatorade	\$4.50 each
Energy Drinks red bull kickstart starbucks cans naked juices	\$6.00 each
Small Snacks crackers	\$3.00 each
Large Snacks assorted chips pretzels beef jerky assorted candy nature valley granola bars grandma's cookies	\$4.00 each
Nutrition Bars clif bars kind bars	\$5.00 each

Hors D'oeuvres

Your selections will be tray passed to your guests or served buffet-style.
Priced per 100 pieces.

Chips & Salsa fresh corn tortilla chips and homemade salsa	\$3.50 per person
Popcorn Shrimp served in traditional cocktail sauce	\$200
Classic Tomato Bruschetta roma tomatoes tossed in olive oil, red onion, garlic, basil, romano cheese and balsamic reduction	\$200
Mini BBQ or Teriyaki Meatballs handmade bite-sized meatballs, served in either homemade jack daniels ancho chili bbq sauce or teriyaki sauce	\$200
Assorted Mini Quiche pastry shells filled with a variety of savory flavors	\$225
Beef Taquitos served with homemade salsa	\$225
Buffalo Wings served with buttermilk ranch dressing	\$225
Franks en Croute served with spicy brown mustard	\$225
Spanakopita spinach & feta cheese in phyllo dough	\$225
Potato Skins stuffed with cheese, bacon and green onions, served with sour cream	\$250
Beef Sliders served with sautéed onions and 1000 island dressing	\$300
Chicken Fingers served plain accompanied with hot sauce and buttermilk ranch dressing	\$275

Strawberry & Boursin Cheese	\$325
whole strawberry stuffed with french triple herb cream cheese	
Pork Pot Stickers	\$300
spicy dumplings filled with pork, herbs and spices served with ponzu sauce	
Spinach Stuffed Mushroom Caps	\$300
Traditional Chicken Satay	\$375
slices of chicken breast marinated in our teriyaki sauce and grilled to perfection served with thai satay	
Coconut Shrimp	\$350
tiger prawns dusted in a coconut crust, fried golden served with sweet & sour sauce	
Kalbi Marinated Beef Satay	\$400
classic korean-style bbq beef marinated in sugar, soy, garlic, sesame and green onions	
BBQ Bacon & Shrimp Skewer	\$475
tiger prawns wrapped in bacon. served with homemade jack daniels ancho chili bbq sauce	
Mini Maryland Crab Cakes	\$475
served with remoulade sauce	
Maple Syrup Bacon Wrapped Sea Scallops	\$525
sea scallops wrapped in bacon drizzled with maple syrup	

Signature Platters

Priced per 40 guests, unless notated.

Classic Vegetable Crudit� with Ranch Dressing	\$175
Fresh Seasonal Fruit Display	\$175
Domestic Cheese Display with Crackers	\$200
Marinated Grilled Vegetables asparagus, roasted red & yellow peppers, eggplant, zucchini, carrot, red onion and yellow squash served with balsamic vinaigrette	\$300

Iced Seafood Displays

Priced per 100 pieces.

Shrimp Cocktail with Cocktail Sauce and Lemon	Market
Fresh Oysters on the Half Shell with cocktail sauce and lemon	Market
Clams on the Half Shell with cocktail sauce and lemon	Market
King Crab Legs	Market

We will be happy to help you arrange for a personalized ice carving
to accompany your seafood cascade.
With an associated fee.

Slider Bar

*Select three sliders.
Priced per 100 pieces.*

Beef Sliders served with sautéed onions and 1000 island dressing	\$325
Aloha Chicken Sliders fried chicken breast coated in teriyaki sauce with grilled pineapple, swiss cheese and sautéed onion on mini broche buns	\$425
In House Smoked Pulled Pork Sliders bbq pulled pork with jack daniels ancho chili bbq sauce, cheddar-jack cheese and cole slaw on mini brioche buns	\$400
Pastrami Sliders seared pastrami with smoked gouda cheese on mini brioche buns	\$400
Choice Top Sirloin Steak Sliders grilled choice top sirloin with oven roasted tomato, provolone cheese and horseradish cream on mini brioche buns	\$700
Maryland Style Crab Cake Sliders seared maryland style crab cakes with remulaude sauce on mini brioche buns	\$625

Casual Plated

Includes all refillable drinks limited to;
fountain sodas, iced tea, hot tea, & coffee (excludes juices).
Entrées must be predetermined in advance. Price per person.
Limited menu available for up to 30 guests (pick 4 items).
Menu customization available with event name.

Entrée Salads

Summerlin Salad	\$19
mixed greens, strawberries, grapes, mandarin oranges, craisins, toasted almonds, poppyseed vinaigrette	
Cobb Salad	\$20
with bacon, hard boiled egg, crumbled blue cheese, tomato, avocado, grilled chicken, mixed greens and ranch dressing	
Traditional Caesar Salad with Chicken	\$18
Maryland Style Crab Cake Salad	\$26
with mixed greens, cucumber, tomato, homemade lemon vinaigrette	

Casual Entrées

Select one side for below entrée options.

fries ● fruit cup ● potato chips ● coleslaw
add \$3 ● onion rings ● side salad ● soup

BBQ Chicken Sandwich	\$20
Grilled chicken, lettuce, tomato, homemade bbq sauce, choice of cheese topped with onion ring on a brioche bun	
Grilled Certified Black Angus Cheeseburger	\$20
with American cheese, lettuce, tomato, red onion, pickle on a fresh Brioche bun	
The Reuben	\$19
seared corned beef, sauerkraut, swiss cheese, 1000 island on grilled marbled rye	
Turkey Wrap	\$19
with bacon, cheese blend, lettuce, tomato, roasted pepper mayo in a chipotle wrap	

Gourmet Plated

Includes bread, salad, entrée, starch and vegetable side of your choice, and all refillable drinks limited to; fountain sodas, iced tea, hot tea, & coffee (excludes juices).

If you would like to offer a choice of two entrées with your guest's invitations, please add \$2.00 per entrée or combination plates are available for an additional \$10 per entrée.

Bread Options

- assorted dinner rolls served with butter ●
- corn bread served with whipped honey butter ●
- soft garlic bread sticks coated in herb butter

Salad Options

- house ● Caesar
- Summerlin salad add \$2

Starch Options

- baked beans
- creamy garlic or traditional mashed potatoes
- roasted red bliss potatoes
- rice pilaf

Vegetable Options

- buttery corn cobbetts
- green beans with almonds & bacon
- green beans with garlic butter
- julienne carrots & broccoli
- seasonal vegetable medley
- asparagus spears with peppers add \$4

Chicken Entrée Options

- | | |
|--|------|
| Chicken Francaise | \$40 |
| chicken breast in egg-parmesan coating, seared then baked, topped with white wine lemon butter sauce | |
| Chicken Marsala | \$43 |
| served with mushrooms, marsala wine and brown sauce | |
| Chicken Piccata | \$43 |
| served with white wine lemon butter caper sauce | |
| Herb Crusted Chicken | \$48 |
| skin-on airline chicken breast rolled in herbs and pan roasted, topped with a madeira scented shiitake jus | |

Beef, Pork, and Veal Entrée Options

Pork Chop seared pork chop, apple-craisin chutney	\$48
Salt & Herb Crusted Aged Prime Rib slow roasted prime rib of beef, with au jus and horseradish cream	\$70
Filet Mignon an eight-ounce filet, seared to perfection, topped with bordelaise sauce	\$65
Veal Chop pan seared veal chop with wild mushroom cream sauce	Market Price

Seafood Entrée Options

Mediterranean Baked Salmon baked in rusted tomato caper sauce & topped with beurre blanc	\$60
Crab Crusted Halibut halibut topped with crab crusting, with citrus beurre blanc	\$65
Maryland Crab Cakes pan seared & topped with remoulade	\$60
Miso Marinated Broiled Sea Bass served on a bed of wilted spinach	\$80
Twin South African Lobster Tails served with clarified butter	Market Price

Casual Buffet

Minimum on all buffets is 30 guests. Includes all refillable drinks limited to; fountain sodas, iced tea, hot tea, & coffee (excludes juices).

Comfortable Favorites

Deli Sandwich Board	\$30
roast beef, roasted turkey, black forest ham Swiss, American and cheddar cheese slices assorted breads toppings such as lettuce, tomato, pickle, onion, mustard, mayo seasonal fresh fruit salad pasta salad fresh baked chocolate chip, oatmeal raisin cookies	
All American Barbecue	\$35
grilled hamburgers and chicken Swiss, American and cheddar cheese slices rolls, condiments coleslaw barbecue baked beans seasonal fresh fruit salad fresh baked chocolate chip & oatmeal raisin cookies	
Add All Beef Hot Dogs	\$5
Add New York Strip Steak	\$20
Chuck Wagon Barbecue	\$42
house smoked baby back pork ribs marinated grilled chicken breast smothered in homemade jack daniels ancho chili bbq sauce barbecue baked beans french fries buttery corn cobbetts homemade coleslaw corn bread with honey butter fresh baked chocolate chip & oatmeal raisin cookies	
Add New York Strip Steak	\$20

International Flavors

Taste of Mexico

\$45

chicken and beef fajitas
spanish rice
refried beans
mexicali corn
chips and homemade salsa
warm flour tortillas, shredded cheese, sour cream,
pico de gallo and guacamole
churros

Taste of Italy

\$47

rotini pasta
marinara sauce with meatballs
sweet red pepper cream sauce
chicken parmesan
sausage and peppers
caesar salad
garlic breadsticks
cannolis

Gourmet Buffet

Minimum on all buffets is 30 guests. Includes all refillable drinks limited to; fountain sodas, iced tea, hot tea, & coffee (excludes juices).
For an additional side choice - add \$5.

Silver Buffet:	\$55
Select one bread, one salad, one entrée and choice of three sides	
Golden Buffet:	\$60
Select one bread, one salad, two entrées and choice of three sides	
Platinum Buffet:	\$70
Select one bread, one salad:	
Three entrees with choice of two sides	
or	
Two entrées with prime rib carving station and choice of two sides	

Bread Options

- Assorted Dinner Rolls served with whipped butter ●
- Corn Bread served with whipped honey butter ●
- Soft Garlic Bread Sticks coated in herb butter

Salad Options

- house ● caesar ●
- Summerlin salad add \$3

Entrée Options

- baked italian sausage & sautéed onions, red & yellow peppers
- braised meatballs in roasted marinara
- chicken francaise with egg parmesan coating
- chicken grilled and coated in jack daniels ancho chili bbq sauce
- chicken marsala
- chicken parmesan
- chicken piccata
- crab crusted halibut with citrus beurre blanc
- custom rubbed baby back ribs, in a jack daniels ancho chili bbq sauce
- eggplant parmesan
- herb crusted chicken with shiitake jus
- mediterranean baked salmon with rustic tomato caper
- sliced pork loin with romesco
- 2 oz bistro steaks with bordelaise sauce add \$10

Side Options

baked beans	rotini or penne pasta in red pepper cream
baked penne alfredo	rotini or penne with marinara
buttery corn cobbetts	rotini or penne with pesto cream
traditional or garlic mashed potatoes	seasonal vegetable medley
gourmet macaroni & cheese	spanish rice with red & yellow peppers
green beans with almonds & bacon	cheese raviolis in rosé marinara cream sauce
green beans with garlic butter	add \$5
julienne carrots & broccoli	cheese stuffed shells in plumb-tomato sauce
rice pilaf	add \$5
roasted red bliss potatoes	asparagus spears with peppers add \$5

Carving Stations

Whole Roasted Beef Tenderloin

with bordelaise sauce

Market Price
per 15 guests

Mojo Marinated Pork Roast

traditional cuban mojo marinade with romesco sauce

Market Price
per 20 guests

Slow Roasted Turkey Breast

fresh turkey breast rubbed in sage and spices, roasted to perfection
served with natural turkey gravy and cranberry sauce

Market Price
per 25 guests

Oven Roasted NY Strip

with bordelaise sauce

Market Price
per 25 guests

Salt & Herb Crusted Aged Prime Rib

served with creamy horseradish & au jus

Market Price
per 20 guests

Desserts & Sweets

Your selections may be butler passed to your guests or served buffet-style
Minimum of 100 pieces.

Assorted Petit Fours

Minimum of 100 pieces.

assorted milk, dark & white chocolate petit fours

\$5.00
per piece

Ice Cream Sundae Bar

vanilla soft serve ice cream, whipped cream, cherries, caramel, chocolate and chopped nuts

\$8
per person

Classic Carrot Cake

with cream cheese frosting

\$9
per serving

New York Cheesecake

with your choice of blueberry or strawberry topping

\$9
per serving

Tiramisu

with chocolate sauce

\$10
per serving

Triple Chocolate Cake

with chocolate mousse filling & chocolate cookie crust

\$9
per serving

Fresh Baked Cookies

assortment of chocolate chip and oatmeal raisin

\$20
per dozen

Fresh Baked Brownies

\$28
per dozen

Beverage and Bar Services

Cash Bar

All beverages are charged on a cash basis for you and your guests. **\$150 Cash Bar Fee.**

Hosted Bar

All beverages are charged for you and your guests, based on consumption, and added to your total event charges. **Partially hosted bar** with specific parameters such as beverage selection, time frame or dollar amount can be hosted. All other beverages are paid for by the guests on a cash bar basis. We request that payment is made at the conclusion of your event, along with applicable taxes and service fees, to a card on file.

Bar Packages

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

Drink Pricing

For hosted or cash bars based on consumption. Pricing may vary.

Liquor

house well \$7.50
select call \$8.50
premium call \$9.50/\$10.50
top shelf \$12.25/\$14.25

Beer

domestic \$5.50
craft & import \$6.50

Wine

glass of house \$8.00
glass of premium \$12.00

Drink Tickets

**\$8.50 per
ticket**

Drink Ticket is redeemable for a: Domestic Beer, Import Beer, Well Liquor Cocktail or Glass of Wine

We request that payment is made at the conclusion of your event, along with applicable taxes and service fees, to a card on file, based on the number of tickets redeemed. Tickets can be customized to include one color sponsor logo, event name and date. Host is responsible for distributing tickets to guests.

Bar Packages

Last call is 30 minutes before end of bar package.
Bar discontinues service 15 minutes before end of bar package.

Minimum 2 hours for daytime events.
Minimum 3 hours for evening events.

Package 1	Package 2	Package 3
house wine • domestic beer	house & premium wine • all beer house well	all alcohol including premium, elite, & top shelf
First hour is \$14 per person, Additional hours add \$7 per hour, per person.	First hour is \$17 per person, Additional hours add \$8 per hour, per person.	First hour is \$25 per person, Additional hours add \$11 per hour, per person.
	Excludes shots of any kind.	Excludes shots of any kind.

Catering Guidelines

Banquet Agreement

All reservations & agreements are made upon and are subject to the guidelines of Angel Park Gold Club and the following conditions listed below.

Venue Rental & Reservation

The venue rental fee is based on the number of hours contracted and the guest count. Initial non-refundable retainer is required along with a signed contract in order to secure the event. The initial retainer amount is equal to the venue rental fee.

Food & Beverage

Due to liability & legal restrictions, no outside food or beverages of any kind may be brought into the Club by the customer, guest or exhibitors.

Angel Park Golf Club is the only licensed authority to sell and serve liquor for consumption on the premises. Nevada law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. Angel Park Golf Club reserves the right to refuse alcohol service to anyone.

Tax

All federal, state & municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Club are in addition to the prices herein agreed upon and the patron agrees to pay for them separately.

Catering Fees

There is a 20% gratuity on Food & Beverage items, and a 2% service fee on non-Food & Beverage items, and applicable sales tax added to all food and beverage charges. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated.

To ensure food quality, buffet pricing is based on one (1) hour. Refreshment breaks are based on thirty (30) minutes or less. Additional charges will incur for extending hours of service.

Angel Park Golf Club reserves the right to charge room and set up fees for events.

Food and Beverage Guarantee

Ten (10) working days prior to all food & beverage functions, the guaranteed number of guests for all food and beverage functions must be submitted to the catering department. At that time, final event selections and payment will also be due.

Food & Beverage Minimum

Angel Park Golf Club requires that a minimum is allocated to food and beverage expenses for all evening events or buy-outs. If for some reason the food & beverage minimum is not met, the difference will be applied as an additional site rental fee. Please note that the food & beverage minimum does not include equipment rental, cash bar sales, service charges or sales tax. The minimum varies based on factors such as space and labor requirements and demand of season.