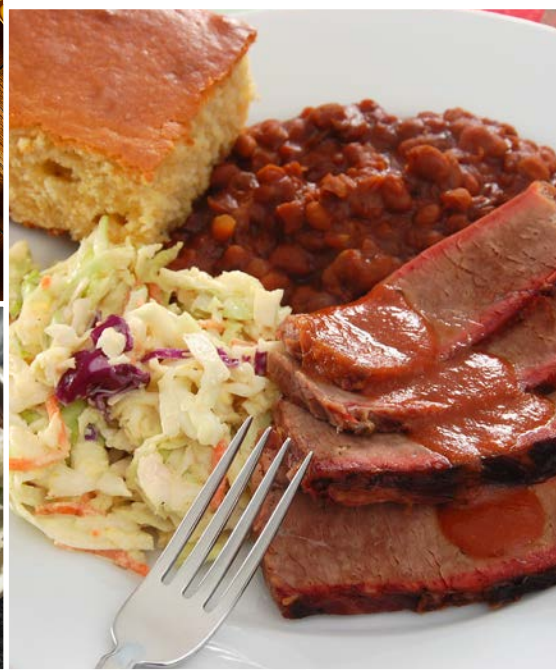
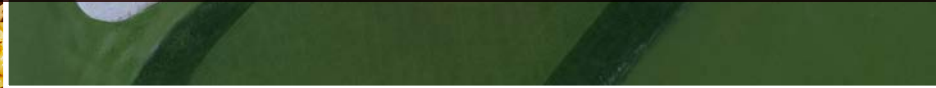




# THE LEGACY

*Banquets*







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## A Note From Us

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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

[mpike@thelegacygc.com](mailto:mpike@thelegacygc.com)

# Room Rentals

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## LOCATIONS

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

## ROOM RENTAL INCLUDES

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- » 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 \$3

### 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

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

# Boxed Lunch Menu

All boxed lunches include a bag of chips 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 ..... \$3

OREOS ..... \$4

BOTTLE OF WATER OR SODA ..... \$5

RED BULL ..... \$6

BEER IMPORT OR DOMESTIC ..... \$8



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



# Appetizer Stations

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Prices listed per person

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

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

# 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

## MEDITERRANEAN CHICKEN SKEWERS

Garlic aioli

## VEGETABLE SPRING ROLLS

Sweet 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
- » 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 Chicken with Citrus Cucumber Relish
- » Sundried Tomato and Pesto Fettucine
- » Grilled Vegetable Lasagna

### CHOICE OF VEGETABLE

- » Peas and Carrots
- » Seasonal Vegetables
- » Grilled Broccolini or Asparagus (add \$3pp)



## CARVING STATIONS

*Chef Attendent fee \$100 required*

<b>Prime Rib</b> .....	<b>\$16</b>	<b>Bone In Turkey Breast</b> .....	<b>\$12</b>
<i>Creamy horseradish and garlic au jus</i>		<i>Turkey gravy and cranberry-pesto jam</i>	
<b>Herb Marinated Pork Tenderloin</b> .....	<b>\$14</b>	<b>Bacon Jam Ham</b> .....	<b>\$12</b>
<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**.....\$12  
Carolina BBQ sauce

**Franklin BBQ Brisket**.....\$14  
Texas green chile BBQ sauce

**Dry Rubbed Pork Loin**.....\$14  
Golden BBQ sauce

**St Louis Style Ribs**.....\$16  
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 ravioli, sweet Italian sausage meatballs, vegetable lasagna, pesto cheese tortellini (add \$3), baked ziti (add \$2)

## CHOICE OF TWO SIDES:

Seasonal vegetables, roasted potato, zucchini with peppadews, spaghetti marinara, fettucine alfredo, lemon broccolini (add \$3)

**DESSERT:** Tiramisu or cannoli

## CARVING STATION

*Chef Attendant Fee \$100 required*

**Prime Rib**.....\$16  
Creamy horseradish and garlic au jus

**Roasted Beef Tenderloin**.....\$20  
peppercorn demi-glace

**Herb Roasted Strip Loin**.....\$12  
Honey-balsamic reduction

**Romesco Pork Loin**.....\$14  
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:

Kalua style pork, teriyaki pork chops, shoyu chicken, huli-huli chicken wings, misoyaki mahi mahi\* (add \$4)

### CHOICE OF TWO SIDES:

White rice, fried rice, stir fried vegetables

**DESSERT:** Macadamia nut cookies or pineapple upside down cake

### CARVING STATION

Chef Attendant Fee \$100 required

Pineapple Glazed Ham.....\$12  
Grilled pineapple relish

Teriyaki Pork Tenderloin.....\$14



## LATIN FLAVE

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, beef fajitas, chipotle lime grilled chicken, al pastor, cilantro chorizo, cheese enchiladas

### 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

Marinated Skirt Steak.....\$9  
Grilled limes

Adobo Whole Chicken.....\$8  
Chipotle jus

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

# 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, roast beef with gravy, herb roasted bone-in chicken

### CHOICE OF TWO SIDES:

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

**DESSERT:** Carrot cake or chocolate cake

### CARVING STATION

Chef Attendant Fee \$100 required

**Prime Rib** ..... \$16

Cremy horseradish and au jus

**Lamb Shoulder** ..... \$14

Mint demi-glace

**Bone-In Turkey Breast** ..... \$4

Turkey Gravy

**Top Sirloin** ..... \$9

French Onion Gravy



## 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 two 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

**SALMON EN CROUTE** ..... \$45

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

**ORANGE BBQ CHICKEN** ..... \$55

Seven spice chicken 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

**SURF N TURF** ..... \$MP

## 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.



# Kid's Menu (Children Under 3 are Free)

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## 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

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## PREMIUM

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Titos  
Jose Cuervo  
Bacardi  
Beefeater  
Jack Daniels  
Wild Turkey  
JW Red

## STANDARD

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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

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## 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.



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