



THE LEGACY

Banquets





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A Note From Us

Thank you for considering The Legacy Golf Club for your special event. It is truly our pleasure to be a part of life's most meaningful celebrations, and we are dedicated to delivering exceptional service while helping you create memories that you and your guests will cherish for years to come.

With over a decade of hands-on experience in event planning and coordination, and as a second-generation event professional, I bring both a deep-rooted passion and a refined eye for detail to every event I am honored to assist with. From intimate gatherings to large-scale celebrations, my goal is to ensure every element is thoughtfully designed and seamlessly executed. My background in event operations, and full-scale event production allows me to guide you through the planning process with confidence, creativity, and care.

Please don't hesitate to reach out with any questions or ideas you may have. I am here as your dedicated resource and partner, committed to accommodating your vision and delivering an extraordinary experience from start to finish.

Jannette Gonzalez

Food & Beverage Sales Manager

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Room Rentals

LOCATIONS

☐ Small Semi-Private Room (40)	\$500
☐ Patio	\$750
☐ Clubhouse Buyout (150)	\$1500

ROOM RENTAL INCLUDES

- » 4 Hour Room Rental
- » Over 40 Linen and Napkin Colors Available
- » Set Up 2 Hours Prior to Event
(Based on Availability)
- » Fruitwood Vineyard Chairs
- » White Garden Chairs
- » Banquet Tables
- » Audio/Visual Equipment
- » House Centerpieces
- » Additional Time \$400 Per Hour
Must Notify the Club 2 Weeks Prior to Event



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 22% service charge.
All non-Legacy cakes and cakes must come from a licensed bakery.

Breakfast Buffet

Prices listed per person Includes OJ or coffee, and water

BREAKFAST

CLASSIC CONTINENTAL.....\$15

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

BREAKFAST BURRITOS.....\$18

Flour tortillas stuffed with cheesy scrambled eggs, breakfast potatoes, choice of sausage or bacon. Upgrade to chorizo \$5 pp

TRADITIONAL AMERICAN BREAKFAST.....\$25

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

WAFFLE BAR.....\$16

Crispy waffles with syrup and whipped butter. Includes Nutella, fresh berries, crumbled bacon, powdered sugar, chocolate chips and whipped cream. Add scrambled eggs \$5 pp

MAKE IT A BRUNCH!

Mimosa bar with assorted juices 2-hours \$17 pp
Bloody Mary bar 2-hours \$22 pp



BREAKFAST ENHANCEMENTS

Prices listed per person

Items only available with the purchase breakfast.

COLD SMOKED SALMON.....\$15

WAFFLES.....\$6

BUTTER CROISSANTS.....\$6

SEASONAL FRUIT DISPLAY.....\$8

CHICKEN APPLE SAUSAGE.....\$10

BACON OR SAUSAGE.....\$8

ASSORTED JUICES.....\$7

SCRAMBLED EGGS.....\$6



Appetizers

Prices listed per person based on 1 hour service

VEGETABLE CRUDITÉS WITH DIPS \$10

Seasonal vegetables served with homemade ranch, hummus and pita bread

SEASONAL FRUIT DISPLAY \$12

Sliced fruit, berries, and honey ricotta

CHARCUTERIE BOARD \$15

Marinated cherry tomatoes, olives, grapes and crostini with assorted meats and cheeses



GRAZING TABLE \$30

Loaded with an assortment of fresh vegetables, seasonal fruits, meats, and cheeses.

Chef's signature creation!

TERIYAKI MEATBALLS \$8

Hand-rolled meatballs with teriyaki sauce

BONELESS CHICKEN WINGS \$10

Choice of buffalo, BBQ, lemon pepper, teriyaki, or plain.

BRUSCHETTA \$6

Topped with balsamic glaze and finishing salt

VEGETABLE SPRING ROLLS \$8

Served with teriyaki and sweet chili sauce

COCONUT CRUSTED SHRIMP \$15

Served with spicy remoulade and sweet chili sauce

SHRIMP COCKTAIL \$MP

Tiger shrimp with cocktail sauce

CHICKEN SATAY \$15

Indonesian chicken skewers served with sweet chili sauce, teriyaki, or peanut sauces

ELOTE CUP \$8

Mexican street corn salad in a cup, layered with kernel corn and Mexican crema

BURNT ENDS \$14

Texas style brisket burnt ends tossed in bourbon BBQ sauce

MAC & CHEESE \$9

Mac & cheese with aged cheddar sauce topped with bread crumbs. Served in 4 oz cups.

*Prices listed do not include Nevada State Tax or 22% service charge.
For Appetizer Only events. Package pricing is available based on selections.

Buffet Menu

LUNCH & DINNER

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

2 ENTRÉES – \$40 | 3 ENTRÉES – \$50

CHOICE OF TWO SALADS

- » Garden Salad
- » Caesar Salad
- » Berry Spinach Salad (add \$2pp)
- » Chopped Wedge Salad (add \$2pp)

CHOICE OF STARCH

- » Rosemary Roasted Potatoes
- » Garlic Mashed Potatoes
- » Wild Rice
- » Mac & Cheese (add \$5pp)
- » Parmesan Risotto (add \$5pp)
- » Potatoes Au Gratin (add \$3pp)
- » Loaded Mashed Potatoes (add \$4pp)

» CHOICE OF ENTRÉE

- » Grilled Tri-Tip with pinot noir demi
- » Romesco Pork Loin with apricot glaze
- » Smothered Chicken with roasted garlic cream sauce
- » Blackened Mahi Mahi with pineapple salsa
- » Chicken Marsala or Piccata
- » Marinated Bistro Filet with creamy peppercorn sauce
- » Lemon Herb Crusted Salmon with creamy garlic sauce
- » Sundried Tomato and Pesto Fettucine
- » Pasta Primavera

CHOICE OF VEGETABLE

- » Glazed Carrots
- » Garlic Butter Green Beans
- » Grilled Broccolini or Asparagus



CARVING STATIONS

Chef Attendant fee \$100 required

Prime Rib.....\$28

Served with creamy horseradish and garlic au jus

Bone-In Turkey Breast.....\$18

Served with turkey gravy and cranberry-orange jam

Herb Marinated Pork Tenderloin.....\$20

Served with french onion demi-glace

Bacon Jam Ham.....\$18

Served with warm bacon vinaigrette

Specialty Buffet

Beverage stations includes lemonade, iced tea, and water

SMOKEHOUSE BBQ

2 ENTRÉES – \$40 | 3 ENTRÉES – \$50

Served with cornbread and butter

CHOICE OF ONE SALAD:

- » Bacon potato salad
- » Creamy coleslaw
- » Garden salad with two dressings
- » Backyard pasta salad

ENTRÉES:

- » Texas hot links
- » Beale St. Brisket with whiskey BBQ
- » Carolina pulled pork
- » Southern style fried chicken
- » BBQ glazed chicken breasts
- » Baby back ribs (add \$5)
- » Bourbon glazed pork chops (add \$4)

CHOICE OF TWO SIDES:

- » BBQ baked beans
- » Creamed corn
- » Fried potato wedges
- » Bacon green beans
- » Baked mac & cheese (add \$5)

DESSERT: Pecan pie



ITALIAN CLASSICS

2 ENTRÉES – \$40 | 3 ENTRÉES – \$50

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)

ENTRÉES:

- » Chicken parmesan
- » Chicken piccata
- » Sweet Italian sausage meatballs
- » Eggplant lasagna
- » Pesto cheese tortellini (add \$3)
- » Ziti Bolognese (add \$5)

CHOICE OF TWO SIDES:

- » Seasonal vegetables
- » Roasted potato
- » Zucchini with blistered heirloom tomatoes
- » Spaghetti marinara
- » Fettucine alfredo
- » Grilled broccolini (add \$3)

DESSERT: Tiramisu

ISLAND FAVORITES

2 ENTRÉES – \$40 | 3 ENTRÉES – \$50

Served with Hawaiian rolls

CHOICE OF ONE SALAD:

- » Garden salad with two dressings
- » Macaroni salad
- » Pineapple coleslaw

ENTRÉES:

- » Kalua style pork
- » Huli-huli chicken
- » Teriyaki pork chops
- » Misoyaki mahi mahi* (add \$4)
- » Shoyu chicken

CHOICE OF TWO SIDES:

- » White rice
- » Fried rice
- » Stir fried vegetables

DESSERT: Macadamia nut cookies



LATIN FLAVOR

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

Served with corn and flour tortillas

CHOICE OF ONE SALAD:

- » Garden salad with two dressings
- » Roasted corn salad
- » Southwest ranch salad
- » Chips with red and green salsa

ENTRÉES:

- » Carnitas
- » Chipotle lime grilled chicken
- » Beef fajitas
- » Cheese enchiladas
- » Al pastor

CHOICE OF TWO SIDES:

- » Spanish rice
- » Refried beans
- » Black beans
- » Cilantro lime rice
- » Elote (add \$3)

DESSERT: Cinnamon sugar churros



ALL AMERICAN GRILL

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

Served with House-made chips

CHOICE OF ONE SALAD:

- » Pasta salad
- » Red potatoes salad
- » Garden salad with two dressings

ENTRÉES:

- » Char-broiled certified angus beef hamburgers
- » Grilled all beef hot dogs
- » Grilled chicken breast

ACCOMPANIMENTS:

- » Fresh brioche hamburger and hot dog buns
- » Cheddar, Swiss & American cheeses
- » Lettuce
- » Ketchup
- » Tomato
- » Mayonnaise
- » Onion
- » Diced white onion
- » Pickles
- » Pickle relish
- » Mustard

DESSERT: Cookies or brookies

*Prices listed do not include Nevada State Tax or 22% service charge.

Plated Dinner Selections

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

ENTREÉS

CHICKEN MARSALA.....\$45

Seared chicken breast with Lombardo marsala wine sauce

SMOTHERED CHICKEN.....\$45

Herb marinated chicken served with chicken velouté

ORANGE BBQ CHICKEN.....\$55

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

CITRUS SALMON.....\$45

Salmon filets infused with bright flavors of fresh citrus fruits

BLACKENED MAHI MAHI.....\$55

Cajun crusted mahi with grilled pineapple and green chile salsa

SEARED FILET AU POIVRE.....\$MP

Cracked pepper crusted filet with cognac cream sauce

GRILLED RIBEYE STEAK.....\$MP

Hand cut served with garlic confit

SURF N TURF.....\$MP

Classic hand cut ribeye and savory main lobster tails served with drawn butter

STARCH (Choose One)

Garlic Mashed Potatoes

Pesto Roasted New Potatoes

Lemon Wild Rice

Sweet Potato Medallions

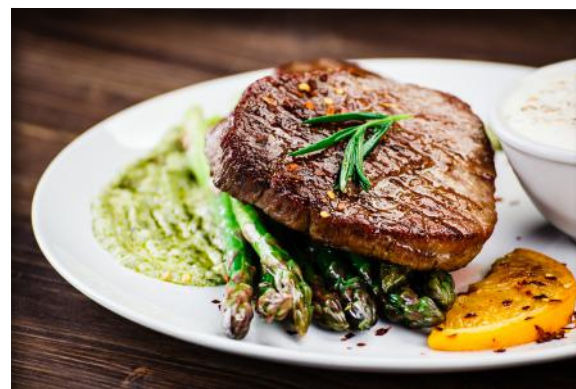
VEGETABLE (Choose One)

Roasted Carrots

Grilled Squash Duet

Brown Butter Green Beans

Grilled Broccolini



DINNER SALAD UPGRADES

CAESAR SALAD.....\$5

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

WEDGE SALAD.....\$6

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

BERRY SPINACH SALAD.....\$6

Spinach, fresh berries, toasted almonds, feta cheese & blood orange vinaigrette



*Prices listed do not include Nevada State Tax or 22% service charge. Kids ages 3-12 are half price of the selected menu (special menu available upon request). Dietary Restrictions can be accommodated upon request (i.e. Dairy free, Nut free, Vegan & Vegetarian)
Note: Meal indicator cards are required at each place setting.

Late Night Bites

Prices listed per person

PRETZEL BITES \$8

Served with creole mustard & beer cheese sauce

MINI CORN DOGS \$8

Served with ketchup & mustard

MAC & CHEESE BAR \$11

Toppings include jalapeños, hot sauce, BBQ sauce, bacon bits, and Flamin' Hot Cheetos. Add brisket or chicken tenders \$6

JALAPEÑO POPPERS \$9

Served with ranch

CHURRO BAR \$10

Toppings include caramel sauce, chocolate sauce, strawberry sauce, and sprinkles

TATER TOT BAR \$10

Toppings include chilli, beer cheese, chives, jalapeño, and bacon bits

CHIPS & SALSA BAR \$13

Red and green salsa, cowboy caviar, nacho cheese. Add guacamole \$5

CHICKEN TENDERS \$13

Served with ketchup, barbeque, and ranch. Add fries \$7



*Prices listed do not include Nevada State Tax or 22% service charge.

Beverage Packages

3 BAR OPTIONS

CASH BAR

Guests purchase drinks at their discretion
(Bartender Fee Required)

CONSUMPTION BAR

Drinks will be track based on what is
consumed throughout the event
(Bartender Fee required, paid by client)

HOSTED BAR

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

Champagne Toast \$10pp

Wine (Select 2 Red & 2 White)
Cabernet, Merlot,
Chardonnay, Pinot Grigio,
Sauvignon Blanc

Beer
Select 3 Domestic,
2 Imported and Seltzers

Non- Alcoholic Beverages
Coke Products

Dirty Soda Bar \$15 pp
Sodas: Sprite, Coke, Diet Coke,
Cherry Coke, Root Beer, Mr Pibb

Syrups & Toppings: Raspberry syrup,
Coconute Cream, Peach syrup,
Orange Juice, Pineapple syrup, Choc-
olate syrup, Marshmallow Cream

OPEN BAR PACKAGES

prices per person - 4 hours of service

BEER & WINE	STANDARD
\$25	\$30

PREMIUM	ULTRA PREMIUM
\$45	\$55

STANDARD

Vodka
Gin
Jim Beam
Ron Carlos Rum
Canadian Mist
Montezuma Tequila

PREMIUM

Tito's
Teremana
Bacardi
Tanqueray
Jack Daniel's
Maker's Mark

ULTRA PREMIUM

Grey Goose
Casamigos
Captain Morgan
Crown Royal
Bulleit
Tanqueray



Ask your Tournament Director about on-course bar options.

*Prices listed are per person and do not include Nevada State tax or 22% 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. Brands subject to change based on availability

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 it 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 22% 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. If menu selections are not made 14 days prior, selections will be made for you. 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. If any event items are left at The Legacy Golf Club's facility for more than 3 days they are 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 \$400 per hour, 2 weeks prior to your event and \$800 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. Additional DJ and Vendor fees will apply.

Cleaning Fee Policy

To maintain the quality and cleanliness of our venue, a minimum \$500 cleaning fee will be charged for excessive cleanup resulting from guest conduct, including but not limited to bodily fluids, vomit, unauthorized outside alcohol consumption, DIY floral preparation, confetti, glitter, loose petals, or other prohibited decorative materials. Additional charges may apply if cleaning, repair, or replacement costs exceed the minimum fee. The Legacy Golf Club reserves the right to determine when excessive cleaning is required and assess fees accordingly.