



On behalf of Angel Park Golf Club, we would like to thank you for considering us for your special occasion. From an intimate gathering, retirement banquet, large golf event to a truly memorable wedding ceremony and reception, we have the ideal facility. With dynamic, panoramic views of the golf courses, city lights and nearby mountains to accompany your personalized service, your event will be truly memorable.

Please take a moment to peruse our brochure to give you ideas of the amenities we are able to provide. These are just a few of our recommendations. We would be happy to customize your special event to meet your expectations.

***Please feel free to contact our Special Event Coordinators,
Teresa Greenbaum,
702-254-3250, ext. 2222
to schedule a private consultation.***

We look forward to meeting with you.

Sincerely,

Teresa Greenbaum

ANGEL PARK GOLF CLUB

2010 GENERAL TERMS AND CONDITIONS

DEPOSIT POLICY

A deposit of **\$1000.00** is required to reserve the function date of _____ for an event scheduled from _____ **p.m. to**— _____ **p.m.** All reservations are considered tentative until both the \$1000.00 deposit and a signed General Terms & Conditions have been received and accepted by Angel Park Golf Club. This deposit will be applied to the total cost of your event.

CANCELLATION POLICY

In the event of cancellation, Angel Park Golf Club requires written notification of cancellation. If written cancellation is received on or before _____ (one hundred and eighty (180) days prior your event), **50% of the \$1000.00** initial deposit will be refunded. Cancellations received after _____ (within one hundred and eighty (180) days of your event) will forfeit **100% of the \$1000.00** initial deposit. Angel Park Golf Club, Angel Park Golf, LLC and its employees will not be held responsible for any cancellations or changes caused by situations that are deemed out of its control, for example, but not limited to, fire, flood, earthquake, foul weather or any emergency condition.

PLANNING FOR YOUR EVENT

After you have confirmed your event, we will prepare a preliminary food & beverage contract. This should be done no later than _____ (sixty (60) days prior to your event). At that time, we will begin working on the important details of your function, to include, but not limited to, estimated guest count, menu planning, beverage options, and set-up of your function. Wedding ceremony rehearsals may be arranged at this time. We ask that the preliminary contract be signed, dated and completion of a credit card authorization to be kept on file for guarantee of payment. In the event cancellation is received after _____ (forty-five (45) days prior to your event), all estimated charges on signed contract are owed to Angel Park Golf Club.

MINIMUM REQUIREMENTS

Angel Park Golf Club requires that a minimum of **\$3,000.00** is to be allocated to food and beverage expenses for all evening events, **exclusive of ceremony charge, room charges, tax and gratuity.** Food and beverage charges are subject to 20% gratuity and current NV Sales Tax.

MENU POLICIES

Menu prices as quoted in this banquet package are firm for **sixty (60) days** only. Food and beverage prices are subject to change without notice. Food prices agreed to on a signed contract are binding. No outside food or beverage is permitted without prior consent of Angel Park's management. Due to Health Regulations, all prepared food (hot or cold), which is not consumed during an event, cannot be packaged "to go". The only exception to this will be any remaining wedding cake, which will be packaged at the end of the event.

BALANCE OF PAYMENT & GUARANTEE OF GUESTS

Changes may occur through the planning process up until _____ (seven (7) days prior to the event). On or before this date, Angel Park Golf Club requires final payment for your event based on the guaranteed number of guests. At that time, the remaining balance is due. This number is not subject to reduction and is the minimum number for which you will be charged. If no guaranteed number is given, the number of guests originally indicated will become the guarantee and appropriate charges will apply. Angel Park Golf Club will not guarantee the client's specific menu for more than 5% above the guaranteed number specified by the client. If payment has not been received within the specified time limits, Angel Park Golf Club reserves the right to cancel the event. Any additional charges incurred after final payment and guarantee of guests will be settled at the conclusion of your event with the credit card on file.

ROOM CHARGES

Angel Park Golf Club is a public facility and open to our regular patrons and golfers throughout the day. We have a room charge to rent out our facility, in the evening, for private wedding receptions.

Our Room Charge includes:

- Rental of the clubhouse for a private four-hour event
 - Installation of a wood parquet dance floor
- Your choice of standard centerpieces for all of your dining tables
 - Standard linen in your choice of available colors
- Gift table, guest book table and a cake table with service.

OUR GIFT TO THE BRIDE AND GROOM:

Included with your room charge, we will serve a complimentary toast of champagne or sparkling cider for you and all of your guests

The following Room Charges apply,
depending upon the size of your event:

| | |
|------------------------|-------------|
| Under 125 Guests..... | \$ 1,250.00 |
| 126 to 150 Guests..... | \$ 1,500.00 |
| 151 to 175 Guests..... | \$ 1,750.00 |
| 176 to 225 Guests..... | \$ 2,000.00 |
| Over 225 Guests..... | \$ 2,500.00 |

Our Room Charge does not include:
your entertainment or DJ, photography,
wedding cake or personal flowers.

Effective 1/01/10

CEREMONY CHARGES

In conjunction with your Wedding Reception, we would be happy to help you plan for your Wedding Ceremony. Our Wedding Ceremonies are held on our outdoor patio, adjacent to the clubhouse, weather permitting.

Our Ceremony Charge includes:

- Wedding arch
- White aisle runner
- Wedding white chairs at the ceremony site
- Plus coordination of your Ceremony with your musician or DJ, wedding party and Officiant.

The following Ceremony Charges apply, depending upon the size of your Ceremony:

| | |
|------------------------|-----------|
| Under 125 Guests..... | \$ 300.00 |
| 126 to 150 Guests..... | \$ 400.00 |
| 151 to 175 Guests..... | \$ 500.00 |
| Over 176 Guests..... | \$ 600.00 |

Our Ceremony Charges do not include:
your Ceremony music or Officiant.

Effective 1/01/10

Hot Hors D'oeuvres

All Hot Hors d'oeuvres items are priced per 100 pieces.
Your selections can be butlered to your guests or served buffet-style.

Satays and Skewers

A Satay is an Asian preparation of meat, seafood or vegetables threaded on small bamboo skewers and grilled. Traditionally served with a spicy peanut sauce.

Here we have prepared our own versions of this dish.

- BBQ Bacon & Shrimp Skewer**\$375.00
Tiger Prawns wrapped in bacon and bleu cheese. Served in homemade BBQ sauce.
- Kalbi Marinated Beef Satays**\$300.00
Classic Korean-style BBQ Beef marinated in sugar, soy, garlic, sesame and green onions.
- Traditional Chicken Satays**\$200.00
Slices of Chicken Breast marinated in our peanut sauce and grilled to perfection.

Angel Park Specialties

Some of our Chef's special creations are listed below.
They are beautiful in presentation and can only be found at Angel Park.

- Petite Veal Lollipops.**\$500.00
Petite Roasted Veal Chops with a bleu cheese, walnut and watercress pesto.
- Korean Shrimp Toast**.....\$350.00
Fresh Shrimp blended with ginger and garlic, fried atop a toast round, with a soy dip.
- Duck Spring Rolls**.....\$350.00
Shredded Duck Confit wrapped in crispy spring roll wrappers, with sweet chili sauce.

Party Classics

Simple, but traditional banquet fare.
Sure to be delicious and please everyone at your event.

- Coconut Shrimp**.....\$300.00
Tiger Prawns dusted in a coconut crust, fried golden. Served with mango cocktail sauce.
- Stuffed Artichoke Hearts**.....\$250.00
Jumbo-sized Artichoke Hearts filled with spinach and feta cheese stuffing.
- Pork Pot Stickers.**\$225.00
Spicy dumplings filled with Pork, herbs and spices. Served with Asian BBQ sauce.
- Assorted Mini Quiche**.....\$125.00
A variety of Pastry Shells filled with savory flavors.
- Mini Meatballs.**\$75.00
Our handmade bite-sized Meatballs. Served in either of our BBQ or teriyaki sauces.

Cold Hors D'oeuvres

All Cold Hors d'oeuvres items are priced per 100 pieces.
Your selections can be butlered to your guests or served buffet-style.

Bruschettas

An Italian style dish of toasted slices of garlic bread with a chopped salsa-style topping.
Below is our "twist" on these Italian treats.

| | |
|---|-----------------|
| Crab Bruschetta | \$400.00 |
| Northwest Dungeness Crab marinated in herbs and garlic. Topped with melted Brie. | |
| Beef Tenderloin | \$350.00 |
| Thinly sliced Beef Tenderloin on a bleu cheese crostini with a roasted pepper relish. | |
| Classic Tomato Bruschetta | \$125.00 |
| Roma Tomatoes tossed in olive oil, garlic, basil, Romano cheese and balsamic reduction. | |
| Grilled Vegetable | \$125.00 |
| Char-grilled seasonal Vegetables with boursin cheese and mustard vinaigrette. | |

Canapés

A French hors d'oeuvres consisting of a small edible base,
such as a cracker or pastry, topped with a savory garnish.

| | |
|--|-----------------|
| Sesame Tuna Tartare | \$400.00 |
| Yellow Fin Tuna marinated in sesame, soy and aromatics. Served on a fried wonton cup. | |
| Wild Mushrooms en Phyllo | \$375.00 |
| A hearty Wild Mushroom Ragout resting in crisp phyllo cups with fontina and truffle oil. | |
| Curry Chicken Salad in Vol-au-vent | \$150.00 |
| Our Signature Chicken Salad folded with curry, cashews and raisins on a puff pastry. | |

Angel Park Traditions

Some of our unique creations,
always tasty and fun to serve for any occasion.

| | |
|--|-----------------|
| Jumbo Sea Scallops | \$450.00 |
| Pan Seared Scallops served atop a truffled potato rosti with crème fraiche and caviar. | |
| Prosciutto Wrapped Melon | \$200.00 |
| Fresh seasonal Melon wrapped in an Italian Ham with balsamic reduction. | |
| Stuffed Red Potatoes | \$150.00 |
| Roasted Herb Potatoes stuffed with boursin cheese, chives and crisp pancetta. | |
| Goat Cheese Truffles | \$150.00 |
| Hand-formed Goat Cheese rolled in a variety of nuts, herbs and spices. | |

Cold Platters

Our Cold Platters are always fresh and a wonderful accompaniment to any event.

- Fresh Seasonal Fruit Display.....\$90.00, serves 40 guests**
- Domestic Cheese Display with Crackers..... \$90.00, serves 40 guests**
- Classic Vegetable Crudité with Ranch Dressing..... \$85.00, serves 40 guests**

*If you wish, we can create a beautiful cascade of your selections.
Minimum of 3 platters, with \$50.00 set-up fee.*

Imported Cheese Display.....\$400.00, serves 100 guests
Twelve pounds of Imported Cheeses, including Saint Andre, Gorgonzola, Asiago, Chevre, and Doux de Montague, served with assorted crackers.

Baked Brie Wheel..... \$150.00, serves 30 guests
Served with spiced apple butter, dried and fresh fruits, nuts and assorted breads.

Build-Your-Own Iced Seafood Cascade

Treat your guests to a feast of beautiful seafood cocktail.
Items are priced per 100 pieces, with a 100-piece minimum.

- Shrimp Cocktail with Cocktail Sauce and Lemons..... \$350.00**
- Snow Crab Claws with Cocktail Sauce and Lemons..... \$400.00**
- Oysters on the Half Shell with Classic Mignonette.....\$250.00**
- Snow Crab Legs.....\$450.00**
- King Crab Legs..... Market Priced**

*We'll be happy to help you arrange for a personalized Ice Carving
to accompany your seafood cascade and showcase your special event.*

Sushi Displays

Items are priced per 100 pieces, with a 200-piece minimum.

Assorted Sushi Platter \$500.00
(Sushi Platters include California Rolls, Spicy Tuna Rolls, Unagi and Salmon Rolls)

Ask us about having a Sushi Chef, at your special event, preparing your favorite sushi.

Served Main Courses

Chicken

Our Chicken dishes are best served with herb-roasted chef's potatoes and fresh garlic green beans.

Angel Park Cordon Bleu- A Double Chicken Breast stuffed with prosciutto ham, brie cheese and topped with Dijon cream sauce.....**\$30.95**

Herb Crusted Chicken- Our skin-on Airline Chicken Breast rolled in herbs and pan roasted. Served with a Madeira scented shiitake jus.....**\$28.95**

Classic Chicken- Lightly floured Chicken Breast, sautéed golden brown. Served with a rich lemon and herb or traditional Marsala sauce.....**\$25.95**

Beef, Lamb and Pork

Our beef, lamb and pork dishes are best served with mashed potatoes and roasted root vegetables.

Beef Tenderloin- An eight-ounce Beef Filet, pan seared to perfection. Served with bleu cheese butter and balsamic reduction.....**\$45.00**

Rack of Pork- A double thick Pork Chop, crusted in pistachios, whole grain mustard and Parmesan romesco.....**\$35.95**

Braised Lamb Shank- Colorado Lamb Shanks braised in a Moroccan spice jus with fresh herbs and aromatics..... **\$31.95**

Seafood

Our seafood filet dishes are best served with Saffron rice and seasonal asparagus.

Crab Stuffed Salmon- Pacific Salmon stuffed with blue crab wrapped in crisp phyllo dough, oven roasted and topped with a lemon herb beurre blanc.....**\$34.95**

Cedar Plank Snapper- Hawaiian Red Snapper roasted on a cedar plank with a crisp panko crust and key lime butter sauce.....**\$30.95**

Orange Roughy- Firm and mildly flavored Orange Roughy sautéed in a light flour crust. Served with a rich lemon butter sauce.....**\$29.95**

Combination Plates

Surf and Turf- A four-ounce, pan seared Beef Tenderloin Medallion with garlic herb butter served along side Grilled Salmon with lemon herb beurre blanc.....**\$39.95**

Beef and Chicken- A four-ounce, pan seared Beef Tenderloin Medallion with Merlot butter paired with Our Classic Chicken served with a rich lemon and herb or traditional Marsala sauce**\$37.95**

All of our entrées include:

Bread service, a fresh salad and chef's choice of accompaniments.

Please see the following page for a variety of fresh salads to choose from.

If you would like to offer a choice of two entrées with your guest's invitations, please add \$2.00 per entrée or choose from one of our Combination Plates.

Salads

Our fresh salads are original and delicious.
They are prepared with the freshest produce and homemade dressing.

House Salad- A blend of romaine, iceberg and radicchio with roma tomatoes, cucumber, carrots and homemade croutons. Served with Balsamic Vinaigrette.

Included in the price of our Served Main Courses.

Caesar Salad- Baby romaine hearts tossed in a creamy Caesar dressing with homemade croutons and grated Romano cheese.

Included in the price of our Served Main Courses.

Mozzarella Salad- Fresh Buffalo Mozzarella layered between vine-ripened tomatoes with Balsamic Reduction and Basil Pesto.....**Add \$5.00**

Shaved Pear Salad- Sliced seasonal pears with baby greens, candied walnuts, shaved Vidalia onions and gorgonzola cheese in Raspberry Vinaigrette..... **Add \$5.00**

Carving Stations

Carving Stations are an excellent addition
to any of our Served Main Courses or Buffet Dinners.

Oven Roasted Aged Prime Rib- Served with creamy horseradish, au jus and dinner rolls. Serves approximately 35 guests.....**\$450.00**

Standing Pork Steam Ship- A whole roasted Bone-in Pork Butt, rubbed in spices and served with an apple spiced demi-glace and dinner rolls.
Serves approximately 35 guests.....**\$350.00**

Slow Roasted Turkey Breast- Fresh Turkey Breast rubbed in sage and spices, roasted to perfection. Served with natural turkey gravy, cranberry sauce and dinner rolls.
Serves approximately 30 guests.....**\$325.00**

Pasta Station

Our Action Pasta Stations are prepared fresh
by one of our Chefs at your special event.

Proscuitto Ravioli

Pasta Purses filled with proscuitto and cheese. Tossed in a sage brown butter sauce.

Shrimp Scampi

Tender Sautéed Shrimp in a buttery garlic lemon sauce with spinach infused fettuccine.

**Choose a Pasta Station to be combined with any of
our Served Main Courses or Buffet Dinners\$12.50 per person**

Angel Park Feast

A traditional buffet-style dinner with many selections available,
sure to please both you and your guests.

“Our Bronze Buffet”

Select one Salad, two Entrées and one Vegetable.....\$39.95 per person

“Our Silver Buffet”

Includes your selections from “Our Bronze Buffet”,
plus a choice of one of our Pastas.....\$44.00 per person

“Our Gold Buffet”

Includes your selections from “Our Bronze Buffet”, plus a choice of one Pasta
and one Hot and one Cold Hors d’oeuvres prior to dinner.....\$50.00 per person

“Our Platinum Buffet”

Includes your selections from “Our Bronze Buffet”, plus a choice of one Pasta,
two Cold Platters, and three butlered Hors d’oeuvres prior to dinner.....\$60.00 per person

Salad Choices

House Salad *with choice of dressings*
Caesar Salad with a *creamy Caesar dressing*

Entrée Choices

Scallop and Crab Stuffed Sole with Chive Butter Sauce *and Saffron Rice*
Herb Crusted Chicken with Shiitake Jus *and Chef’s Roasted Red Potatoes*
Bistro Steaks with Bleu Cheese, Merlot or Garlic Herb Butter *and Mashed Potatoes*
Roasted Petite Veal Chops with Black Truffle Demi-Glace *and Garlic Smashed Potatoes*
Sliced Pork Loin with Romesco *and Chef’s Roasted Red Potatoes*
Grilled Salmon with Lemon Herb Beurre Blanc *and Saffron Rice*
Moroccan Spice Lamb Shanks *and Smashed Sweet Potatoes*
Sautéed Classic Chicken *and Chef’s Roasted Red Potatoes*

Fresh Vegetable Choices

Vegetable Medley
Roasted Root Vegetables
Garlic Green Beans
Seasonal Asparagus

Pasta Choices

Orecchiette Marinara
Bowtie Pasta in Red Pepper Cream Sauce
Baked Penne Alfredo

All of our Buffet Dinners include warm dinner rolls and whipped butter.

San Gennaro Feast

An Italian buffet-style dinner
with many hearty and homemade selections.

“Our San Gennaro Feast” includes Caesar Salad, a Pasta choice, Meat Entrée,
Chicken Entrée, a fresh vegetable and garlic breadsticks.....**\$31.95 per person**

Traditional Caesar Salad

Baby romaine hearts tossed in a creamy Caesar dressing
with homemade croutons and grated Romano cheese

Pasta Choices

(Please select one)

Cheese Tortellini con Pesto
Cheese Stuffed Shells in Plum Tomato Sauce
Mushroom Raviolis with Gorgonzola Cream Sauce
Baked Penne Alfredo

Meat Entrées

(Please Select One)

Meat Lasagna
Braised Meatballs in Roasted Tomato Sauce
Braised Beef Short Ribs in Sicilian Ale Gravy and Gorgonzola Cheese
Baked Sausage, Peppers and Onions

Chicken

(Please Select One)

Chicken Parmesan
Classic Chicken Marsala
Orange Picatta Chicken
Chicken Scarparello

Fresh Vegetable

Garlic Green Beans

Served with Garlic Breadsticks.

After Thoughts

Petit Fours

These delectable mini-desserts can be served buffet-style on platters or butlered to your guests.

| | |
|--|-------------------------|
| Black Tie Petit Fours Assorted Milk, Dark and White Chocolate Petit Fours..... | \$1.00 per piece |
| Gourmet French Petit Fours Flavor Assorted Petit Fours (a minimum of 100 pieces)..... | \$3.00 per piece |

Cakes, Pies and Desserts

A variety of delicious cakes, pies and desserts can be served to your guests either plated or buffet-style.

| | |
|--|---------------------------|
| Chocolate Tulip Filled with Sabayon and fresh Seasonal Berries..... | \$8.00 per serving |
| Classic Carrot Cake With Cream Cheese Frosting..... | \$4.50 per serving |
| New York Cheesecake With your choice of Blueberry or Strawberry topping..... | \$4.50 per serving |
| Triple Chocolate Cake With Chocolate Mousse filling and chocolate cookie crust..... | \$4.50 per serving |
| White Chocolate Mousse With a float of Irish Crème..... | \$4.00 per serving |
| Assorted Pies Apple, Cherry, Berry and Pecan Pie topped with Whipped Cream..... | \$3.50 per serving |
| Fresh Baked Chocolate and Caramel Nut Brownies..... | \$3.00 per serving |
| Chocolate Dipped Strawberries..... | \$24.00 per dozen |
| Freshly Baked Cookies..... | \$15.00 per dozen |

BEVERAGES

Angel Park Golf Club offers a full service bar facility with complimentary iced tea, coffee and water during your special event. Your bartender and beverage service are included in your room charge.

The following beverage services are available:

Cash Bar

All beverages are charged on a cash basis for you and your guests.

Hosted Bar

All beverages are charged for you and your guests, based on consumption, and added to your total event charges. We request that payment is made at the conclusion of your event, along with a 20% gratuity. *Your hosted bar can be limited to a specific variety of beverages (i.e. non-alcoholic beverages, beer and wine only) or to a specific dollar amount.*

Wedding Reception Bar Packages

All beverages are pre-paid, based on your specific package and the amount of invited guests, along with a 20% gratuity. *Please ask your Event Coordinator about our current Wedding Reception Bar Packages and Pricing.*

Quoted Beverage Prices are subject to change without notice



NOTES & QUESTIONS

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.