



THE LEGACY

Banquets

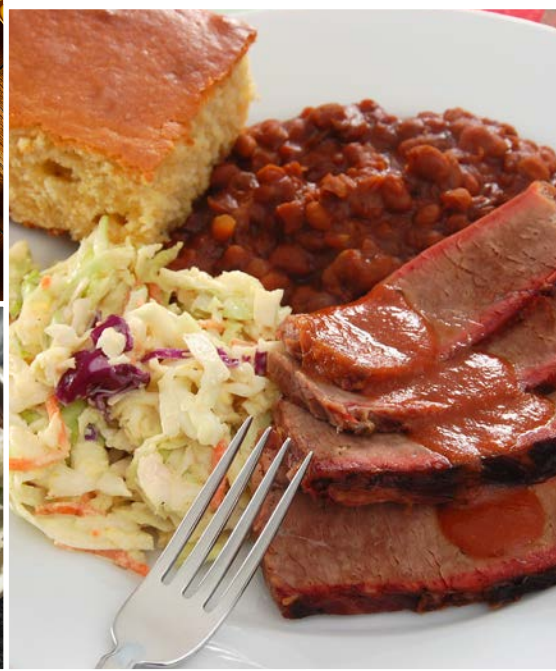




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A Note From Us

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

| | |
|---|--------|
| <input type="checkbox"/> Small Semi-Private Room (40) | \$250 |
| <input type="checkbox"/> Large Semi-Private Room (80) | \$500 |
| <input type="checkbox"/> Clubhouse Buyout (150) | \$1500 |
| <input type="checkbox"/> Patio | \$400 |

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
- » 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 with mini bagels and cream cheese, assorted breakfast pastries and blueberry muffins. Add smoked salmon \$15 pp

BREAKFAST BURRITOS \$15

Chile-lime tortillas stuffed with cheesy scrambled eggs, breakfast potatoes and meat of your choice. Choice of sausage or bacon. Add chorizo \$3 pp

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

PANCAKE BAR \$16

Fluffy buttermilk pancakes with syrup and whipped butter. Add scrambled eggs \$5 pp. Includes Nutella, fresh berries, bacon bits, powdered sugar, chocolate chips and whipped cream

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.

ORANGE JUICE \$4

BISCUITS AND GRAVY \$6

COLD SMOKED SALMON \$15

BUTTERMILK PANCAKES \$5

BUTTER CROISSANTS \$4

SEASONAL FRUIT DISPLAY \$7

CHICKEN APPLE SAUSAGE \$7

BACON OR SAUSAGE \$8

ASSORTED JUICES \$7



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

Appetizer Stations

Prices listed per person

| | |
|--|-------------|
| 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 | |
| CHARCUTERIE BOARD | \$12 |
| Marinated cherry tomatoes, olives, grapes and crostini with assorted meats and cheeses | |
| TERIYAKI MEATBALLS | \$7 |
| Hand-rolled meatballs with teriyaki sauce | |
| BONELESS CHICKEN WINGS | \$8 |
| Choice of buffalo, BBQ, lemon pepper, teriyaki, or plain. | |
| BRUSCHETTA | \$6 |
| Topped with balsamic glaze and finishing salt | |
| VEGETABLE SPRING ROLLS | \$6 |
| Served with teriyaki and sweet chili sauce | |
| COCONUT CRUSTED SHRIMP | \$13 |
| Served with spicy remoulade and sweet chili sauce | |
| BACON WRAPPED SHRIMP | \$15 |
| Roasted garlic aioli and creamy horseradish with grilled lemons | |
| SHRIMP COCKTAIL | \$15 |
| Tiger shrimp with cocktail sauce | |
| CHICKEN SATAY | \$12 |
| Indonesian chicken skewers served with sweet chili sauce, teriyaki, or peanut sauces | |
| ELOTE CUP | \$7 |
| 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 BALLS | \$8 |
| Mac & cheese with aged cheddar sauce coated with bread crumbs | |

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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

Served with honey ricotta

BRUSCHETTA

Topped with balsamic glaze and finishing salt

CHIPS AND DIPS

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

BONELESS CHICKEN WINGS

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

TERIYAKI MEATBALLS

Hand-rolled meatballs with teriyaki sauce

BACON WRAPPED DATES

Drizzled with balsamic glaze

CHICKEN SATAY

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

VEGETABLE SPRING ROLLS

Served with sweet chili sauce



Buffet Menu

LUNCH & DINNER

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

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

CHOICE OF TWO SALADS

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

CHOICE OF STARCH

- » Rosemary Herb Roasted Potatoes
- » Garlic Mashed Potatoes
- » Wild Rice
- » Mac & Cheese (add \$2pp)
- » 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 spinach cream sauce
- » 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
- » Seasonal Vegetables
- » Garlic Butter Green Beans
- » Grilled Broccolini or Asparagus (add \$3pp)



CARVING STATIONS

Chef Attendent fee \$100 required

| | | | |
|--|------|--|------|
| Prime Rib..... | \$21 | Bone-In Turkey Breast..... | \$16 |
| Served with creamy horseradish and garlic au jus | | Served with turkey gravy and cranberry-pesto jam | |
| Herb Marinated Pork Tenderloin..... | \$17 | Bacon Jam Ham..... | \$16 |
| Served with french onion demi-glace | | Served with warm bacon vinaigrette | |

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

Specialty Buffet

Beverage stations includes lemonade, 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

ENTRÉES:

- » Texas hot links
- » Beale St. Brisket with whiskey BBQ
- » KC spareribs
- » 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
- » Succotash
- » Fried potato wedges
- » Bacon green beans
- » Baked mac & cheese (add \$2)
- » Cheesy grits (add \$3)

DESSERT: Pecan pie or peach cobbler



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)

ENTRÉES:

- » 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

Specialty Buffet

Beverage stations includes lemonade, iced 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

ENTRÉES:

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

CHOICE OF TWO SIDES:

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

DESSERT: Macadamia nut cookies



LATIN FLAVOR

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

ENTRÉES:

- » 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

Specialty Buffet

Beverage stations includes lemonade, iced 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

ENTRÉES:

- » Roast turkey with gravy
- » Meatloaf
- » Roast beef with gravy
- » Herb roasted bone-in chicken

CHOICE OF TWO SIDES:

- » Mashed potatoes
- » Stuffing
- » Buttered corn
- » Green beans
- » Mashed sweet potatoes
- » Rice pilaf

DESSERT: Carrot cake or chocolate cake



ALL AMERICAN GRILL

2 ENTRÉES – \$36 | 3 ENTRÉES – \$45

» Served with rolls and butter

CHOICE OF ONE SALAD:

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

ENTRÉES:

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

ACCOMPANIMENTS:

- » Fresh brioche hamburger and hot dog buns
- » Cheddar, Swiss, Monterey Jack & American cheeses
- » Lettuce
- » Tomato
- » Onion
- » Pickles
- » Mustard
- » Ketchup



Plated Dinner Selections

Includes garden salad, rolls, butter, lemonade, 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

SMOTHERED CHICKEN \$45

Herb marinated chicken served with chicken velouté

SURF N TURF \$MP

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



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

Kid's Menu (Children Under 3 are Free)

LUNCH & DINNER

Priced per child

| | |
|---------------------------|------|
| 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.

Dietary Menu

| | |
|---------------------------------|------------------------|
| CALUIFLOWER STEAKS | AVAILABLE UPON REQUEST |
| EGGPLANT PARM WITH VEGAN CHEESE | AVAILABLE UPON REQUEST |



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

Late Night Bites

Prices listed per person

PRETZEL BITES \$8

Served with creole mustard & cheddar cheese sauce

MINI CORN DOGS \$8

Served with ketchup & mustard

MAC & CHEESE BAR \$10

Toppings include jalapeños, hot sauce, BBQ sauce, bacon bits, and Flamin' Hot Cheetos. Add brisket or chicken tenders \$3

JALAPENO POPPERS \$9

Served with ranch

CHURRO BAR \$10

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

TATER TOT BAR \$10

Toppings include chili and cheese with chives or gravy and cheese. Both options include jalapeños and bacon bits

POPCORN BAR \$6

Variety of seasonings, chocolate sauce, caramel sauce, sprinkles, and Oreos

Beverages

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)

☐ HOSTED BAR

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



OPEN BAR PACKAGES prices per person

| BEER & WINE | STANDARD | PREMIUM | ULTRA PREMIUM |
|-------------|----------|---------|---------------|
| \$25 | \$30 | \$50 | \$70 |

Beer

Bud Light, Coors Light, Miller Lite,
Stella, Heineken, Ultra, 805, Kona,
Mango Cart, Modelo, High Noon,
Hazy IPA, Long Drink, Suncruiser

Wine

Cabernet, Merlot,
Chardonnay, Pinot Grigio,
Sauvignon Blanc, Pinot Noir

Non- Alcoholic Beverages

Pepsi Products

STANDARD

Crystal Palace Vodka
Crystal Palace 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.

*Brands subject to change based on availability

*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.

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. 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.



THE LEGACY

GOLF CLUB • LAS VEGAS

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