

Los Prados

Special Events *Information & Menus*

Los Prados Golf Community & Country Club
5150 Los Prados Circle, Las Vegas, NV 89130
(On Lone Mountain Road between Jones & Decatur)

For Further Information,
Contact Catering Sales: (702) 395-0610

Email: banquets@losprados-golf.com

Special Events

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Welcome to Los Prados Catering

Here at Los Prados we pride ourselves in giving the best customer service possible and we want to see your banquet event turn out to be all that you would expect from a Country Club environment.

When you plan your event with Los Prados, you can rest assured that you will be more than pleased with what we have to offer.

Having a wedding? Choose one of our wedding packages for your special day.

Los Prados offers a wide variety of menu selections for you to choose from. Whether it is a theme menu or your choice of ala carte items, we are here to meet all of your menu needs.

We also offer a number of different bar packages, from hosted to cash bar, well drinks or premium selections.

The options are endless with Los Prados Catering

◆ Los Prados Room Capacities & Rental Rates ◆			
Caliche Room	Buffet Dinner	200 people	\$1,000.00 – OR if price of food and beverage is more than \$2,000.00, room rental fee is reduced to \$500.00.
	(no dance floor)		
	Buffet Dinner	180 people	
	(with dance floor)		
Cypress Room	Buffet Seating	25 people	\$300.00 – OR if price of food and beverage is more than \$600.00, room rental fee is reduced to \$150.00.
	Meeting	50 people	
Inverness Room	Buffet Seating	25 people	\$300.00 – OR if price of food and beverage is more than \$600.00, room rental fee is reduced to \$150.00.
	Meeting	50 people	

ROOM RENTAL RATES INCLUDE THE FOLLOWING:

Four hours exclusive use of the room. Wood parquet dance floor. Complete set-up of tables and chairs.
Table linens and napkins in white, ivory or black. Cake cutting and serving.
Head table, cake table, guest registration table and gift table.

THE FOLLOWING ITEMS ARE AVAILABLE AT AN ADDITIONAL CHARGE:

Specialty linen available in an array of beautiful colors (Chair Covers and Bows, Napkins and Overlays).
Centerpieces. Wireless Internet Service. Overhead projector.

Overlays: Small \$1.00 each and Large \$9.00 each. *Special Order Napkins:* 20¢ each.

Chair Cover and Sash: \$4.50 each. *Centerpieces:* Price determined by size and type.

If a function requires more than the scheduled four hours, additional hours may be purchased at \$100.00 per hour (not to exceed six hours total rental).

Los Prados

~ Banquet Terms & Conditions ~

▪ **DEPOSIT, PAYMENT AND CANCELLATION**

The catering department of Los Prados will determine the deposit amount and the due date and it will be stated above. All reservations are considered tentative until both this signed contract and the deposit have both been received and accepted by Los Prados Community Association. The deposit is non-refundable. The entire amount of the deposit will be applied to the total cost of your event.

After an initial deposit, **the remaining balance is due 14 days prior to your event.** If payment has not been received, Los Prados reserves the right to cancel the event. **Any additional charges incurred during the event must be paid in full at the end of the function.** Any cancellation received within three months of the event will result in charges based upon the following:

- 90 to 45 days prior, loss of deposit plus 25% catering revenue.
- 8 to 44 days prior, loss of deposit plus 50% catering revenue.
- 7 days prior to day of function, loss of deposit plus 100% of catering revenue.

▪ **RELEASE AND INDEMNITY AGREEMENT**

The customer, on behalf of the customer and all customers' guests, expressly agrees to indemnify, release and hold the Los Prados Community Association, Inc. ("Restaurant") harmless of, from and against any and all losses, costs of collection, damages, attorneys fees, expenses, and all claims and liability growing out of, or resulting from this agreement, customer and customer's guests, or third parties' personal injury associated with use of said premises (including but not limited to slips and falls), the service and consumption of alcoholic beverages and/or food, and any act of negligence by the Restaurant. The Restaurant is not liable for utility outages including but not limited to water, natural gas and electricity. No refunds will be made should utility service be interrupted.

▪ **ALCOHOL POLICY**

Should the Restaurant find that any customer or guest has brought any type of alcohol onto the premises without prior written approval by the Restaurant management, or allows any minor to consume any alcoholic beverage (everyone must have a valid I.D. in their possession), the Restaurant reserves the right to close the bar immediately and/or terminate the function entirely at the customer's expense. In addition, the customer will be responsible for all fines, loss of business, assessments and liability as a result of the above.

▪ **PERSONAL PROPERTY**

The Restaurant will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event, including but not limited to personal articles, cake decorations, pillars, dividers and cake tops.

▪ **DECORATIONS**

Decorations and decoration materials, including candles, must conform to local fire department regulations; it is expressly prohibited for banners, or materials of any kind to be affixed to ceiling, walls, partitions, or curtains in any of the rooms without prior Restaurant management approval.

▪ **MINIMUM REQUIREMENTS**

A guaranteed minimum amount is required and will be outlined below.

▪ **GUARANTEES**

Guarantees for all functions must be given to the Catering Office Fourteen (14) days prior to the function date. If no guarantee is received, the number of persons stated on the contract will be used as a guarantee. Actual charges will be based on the guaranteed number, or the number of people actually served, whichever is greater.

▪ **TAX AND GRATUITY**

All food and beverage prices are subject to state sales tax, currently 8.1% and a 20% service charge. Tax exempt organizations must furnish a certificate of exemption to the Catering Office at least 30 days prior to the event.

▪ **FOOD AND BEVERAGE POLICIES**

Food and beverage prices are subject to change without notice. All food must be purchased from Los Prados Country Club; outside food is not allowed to be brought into the facility without prior consent from Los Prados Management. Due to health regulations, all food prepared by Los Prados, either hot or cold, which is not consumed during the event is not permitted to leave the facility.

▪ **DAMAGE TO EQUIPMENT OR FACILITIES**

Clients agree to be responsible for any damage done to equipment of function room during the time the premises is under their control, including but not limited to, damage or excessive clean up made necessary by florists, decorators, or outside agencies during setup or tear down of the event.

▪ **SEVERABILITY**

Should any portion of this agreement be found to be invalid by a court of law, the invalidity of that portion of the agreement shall not affect the validity of the remaining portion which shall remain in full force and effect.

▪ **BINDING CONTRACT**

THIS BANQUET AGREEMENT IS A BINDING CONTRACT BETWEEN YOU AND LOS PRADOS COMMUNITY ASSOCIATION.

◆ Dinner Selection #1

SALADS – Select One

Los Prados House Salad, Classic Caesar Salad, Italian Style Pasta Salad

ENTREES – Select Two

Chicken Angelo, Roast Beef with Mushroom Sauce, Stuffed Pork Chops,
Grilled Salmon Filet, Chicken Marsala

VEGETABLE – Select One

Medley of Mixed Vegetables, String Beans Almondine, Broccoli Normandy,
Asparagus with Lemon Butter

STARCH – Select One

Herb Rice Pilaf, Wild Mushroom Risotto, Herb Roasted Potatoes, Garlic Mashed Potatoes

Includes Rolls & Butter, Coffee, Decaf, or Tea

DESSERT – Select One

Select one choice from Chef's Assorted Desserts

Prices do not include 8.1 % sales tax or 20% service charge

\$ per person

◆ Dinner Selection #2

SALADS – Select Two

Los Prados House Salad, Classic Caesar Salad, Italian Style Pasta Salad

CARVING STATION – Select One

Roasted Breast of Turkey, Baked Honey Glazed Ham, Slow Roasted Prime Rib

ENTREES – Select Two

Chicken Angelo, Roast Beef with Mushroom Sauce, Stuffed Pork Chops,
Grilled Salmon Filet, Chicken Marsala

VEGETABLE – Select One

Medley of Mixed Vegetables, String Beans Almandine, Broccoli Normandy,
Asparagus with Lemon Butter

STARCH – Select One

Herb Rice Pilaf, Wild Mushroom Risotto, Herb Roasted Potatoes,
Garlic Mashed Potatoes, Twice Baked Potatoes

Includes Rolls & Butter, Coffee, Decaf, or Tea

DESSERT – Select One

Select one choice from Chef's Assorted Desserts

Prices do not include 8.1% sales tax or 20% service charge

\$ per person

◆ Southwestern Buffet - Available for lunch or dinner

Mixed Green Salad with Assorted Dressings

Tortilla Chips with Salsa, Guacamole & Sour Cream

Tilapia Vera Cruz, Cheese Enchiladas

Your Choice of: Chicken or Beef Fajitas

Your Choice of: Pork, Beef or Chicken Tamales

Includes: Spanish Rice, Refried Beans, Soft Flour Tortillas, Mexican Flan & Churros

\$ per person

“Plated & Served”
SIT DOWN DINNER

(For groups of 75 or less)

All of the following dinners are served with:

Tossed Salad with House Dressing
Choice of Baked or Twice Baked Potato,
Seasonal Sautéed Vegetables
Fresh Rolls and Butter
Coffee or Tea

12 oz. Slow Roasted Prime Rib	\$
14 oz. New York Steak	\$
Medallion of Tenderloin Oscar	\$
Bacon Wrapped Filet Mignon	\$
Swiss Steak	\$
Beef Tips over Rice	\$
Shrimp Scampi Malaysian	\$
Salmon with Lemon Butter Sauce	\$
Chicken Marsala	\$
Chicken Angelo	\$
Herbed Chicken Breast	\$
Chicken Fettuccine Alfredo	\$

Price does not include tax or gratuity

◆ Breakfast Buffet

Continental Breakfast

Assorted Pastries, Muffins & Juice - \$

Eggs Benedict - Served with Home Fried Potatoes & Fruit Bowl - \$

The Mulligan - Scrambled Eggs, Bacon, Sausage Links, Home Fried Potatoes & Pastries Rolls, Butter & Jelly - \$

Menus include assorted juices, coffee, decaf & teas. Menu prices do not include tax & 20% gratuity.

ADD: Small Fresh Fruit Platter to Buffet (For 50 people) - \$

OR: Large Fruit Platter to Buffet (For 100 people) - \$

The Duffer - Made to Order Omelet's, Bacon, Sausage Links, Apple Pancakes, Home Fried Potatoes & Pastries, Rolls, Butter & Jelly - \$

Add any of the following items to your Buffet:

Belgian Waffles Station - Strawberries, Whipped Cream Warm Syrup & Butter - \$ per person

Breakfast Sandwich - Ham, Egg & Cheese on an English muffin - \$ per person

Breakfast Burrito - Eggs, Ham & Cheese wrapped in a flour tortilla - \$ per person

◆ Luncheon Buffets – *Served before 3:00 PM*

Deli Sandwich Luncheon Buffet

Assortment of Sliced Meat & Cheeses, Lettuce, Tomato & Onions. Served with an Assortment of Breads & Condiments. Choice of two of the following: Tossed Green Salad, Potato Salad, Pepperoni Pasta Salad or Shrimp Pasta Salad

\$

Hot Luncheon Buffet (*Minimum of 25 guests*)

Salad: (Choice of one) Tossed Green Salad with Assorted Dressings, Caesar Salad, Pepperoni Pasta Salad.

Entrees: (Choice of two) Roasted Pork Loin with Dressing, Baked Ham with Fruit Sauce, Burgundy, Beef Tips, Baked Chicken, Turkey & Dressing, Meat or Vegetable Lasagna.

Side Dishes: (Choice of one) Rice Pilaf, Buttered Noodles, Garlic Mashed Potatoes or Au Gratin Potatoes

\$

All Buffets come with Chef's Choice Vegetable, Dessert, Rolls & Butter
And are served with Coffee, Decaf, Hot & Iced Tea

◆ Dinner Buffets – *Served after 3:00 PM*

Deli Sandwich Dinner Buffet

Assortment of Sliced Meat & Cheeses, Lettuce, Tomato & Onions. Served with an Assortment of Breads & Condiments. Choice of two of the following: Tossed Green Salad, Potato Salad, Pepperoni Pasta Salad or Shrimp Pasta Salad

\$

Hot Dinner Buffet (*Minimum of 25 guests*)

Salad: (Choice of one) Tossed Green Salad with Assorted Dressings, Caesar Salad, Pepperoni Pasta Salad.

Entrees: (Choice of two) Roasted Pork Loin with Dressing, Baked Ham with Fruit Sauce, Burgundy, Beef Tips, Baked Chicken, Turkey & Dressing, Meat or Vegetable Lasagna.

Side Dishes: (Choice of one) Rice Pilaf, Buttered Noodles, Garlic Mashed Potatoes or Au Gratin Potatoes

\$

All Buffets come with Chef's Choice Vegetable, Dessert, Rolls & Butter
And are served with Coffee, Decaf, Hot & Iced Tea

All menu prices do not include tax & 20% gratuity

Los Prados Special Events Bar Packages

BEER & WINE: Includes a selection of imported and domestic beer, assorted house wines, assorted juices and soft drinks with the exception of bottled wine and champagne.

\$ per person/per hour plus tax and gratuity (minimum two hours)

\$ per person/per each additional hour plus tax and gratuity

OPEN CALL BAR: Includes a selection of assorted call liquors, imported and domestic beer, assorted house wines, assorted fruit juices and soft drinks with the exception of wine by the bottle and champagne.

\$ per person/per hour plus tax and gratuity (minimum two hours)

\$ per person/ per each additional hour plus tax and gratuity

OPEN PREMIUM BAR: Includes a selection of top-shelf liquors, imported and domestic beer, assorted premium wines, assorted fruit juices and soft drinks with the exception of bottled wine and champagne.

\$ per person/per hour plus tax and gratuity (minimum two hours)

\$ per person/per additional hour plus tax and gratuity

CASH BARS AND HOSTED BARS on Consumption are also Available:

Bartender Fee- \$ per bartender on all bar packages

(50-100 guests -1 bartender, 100-200 guests - 2 bartenders)

Prices are subject to change and do not include 8.1% sales tax and 20% service charge.

Hot Selections:

- All Selections are available Butler Passed
- Minimum 100 pieces
- (Prices Per Person)

Hor D' oeuvres

Asian Spring Rolls	\$
Spicy Chicken Wings	\$
Miniature Quiches	\$
Swedish Meatballs	\$
Sesame Chicken Skewers	\$
Pork Pot Stickers	\$

Premium Hor D' oeuvres

Teriyaki Beef Skewers	\$
Crab Stuffed Mushrooms	\$
Petite Maryland Crab Cakes	\$

Prices do not include 8.1% tax and 20% service charge.

Cold Selections:

Relish Tray, Assorted Fresh Vegetables to include Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes, Cucumbers, Yellow Squash & Zucchini - \$

Fresh Fruit Platter, Assorted Fresh Fruits in Season to include: Cantaloupe, Honeydew Melon, Watermelon, Grapes, Oranges, & Pineapple \$

Assorted Cheese Platter, Domestic Cheeses Served with Assorted Snack Crackers \$

Hors D'Oeuvres

Deviled Eggs	\$
Boursin Cheese Cherry Tomatoes	\$
Bruschetta	\$
Chicken Tortilla Roll Ups	\$

Premium Hors D'Oeuvres

Fruit Kabobs	\$
Prosciutto Wrapped Melon	\$
Jumbo Shrimp on Ice	\$

Prices do not include 8.1% tax and 20% service charge.
