



On behalf of Los Prados Country Club, it is an honor and a privilege that you would consider us as your venue for your special occasion. Known for being “The Best Kept Secret in Las Vegas”, we continually impress our visitors with dynamic, panoramic views of our immaculately manicured golf course and picturesque nearby mountains. Whether you are planning a Celebration of Life, an intimate dinner, the observance of a milestone (graduation/anniversary/birthday/baby/retirement), or a truly spectacular wedding, Los Prados Country Club is a perfect setting to host your special event! Last, but certainly not least, our personalized and dedicated service, topped off with our amazing culinary offerings, ensures your event will be truly memorable.

Please take a moment to review the information provided herein as an introduction to just some of the options we have to offer. These are just a few of our most popular recommendations; however, we would be more than happy to customize your special event to meet your expectations as well.

Please feel free to contact our Food & Beverage Manager, at banquets@losprados-golf.com or (702) 395-0610 to schedule a private consultation.

We look forward to meeting with you.

Let your dreams become reality with our all-inclusive package! Our partners at RSVP rental will take you through a complete design consultation not only for the reception and decorations, but also everything needed for your ceremony on our scenic 10th tee. The professionals at RSVP have the resources for your special day to become truly your own. With a wide variety of everything, from hedges for added privacy, to a massive selection of wedding arches to fit any theme

ALL INCLUSIVE PACKAGE

Pricing may vary based on individual choice

50 guests	\$11,000
75 guests	\$15,000
100 guests	\$20,000
125 guests	\$30,000
150 guests	\$40,000

Included:

- Make Up by Nar (4-7 people) complete with full trials and all-day touch ups
- Complete floral design with Juliet of The Rose Shack
- Design & Decoration with RSVP rentals (ceremony and reception)
- Full photography with Piper Ferrari (40+fully edited images)
- Complete DJ services by Boogie Entertainment Services
- Served meal with a variety of choices for your guests
- Wedding officiant upon request.
- **Free rounds of golf with every booking!**

Build your own Package

- Caliche room (reception).....\$1500

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

- Private rooms (brides' room, etc).....\$1000
- Ceremony (chairs, arch, etc).....\$1000-\$3000
- Linen.....\$700-\$1000
- Hors D'oeuvres.....\$25-\$500 per tray (50)
- 2 sided buffet.....\$32.95 per person
- Carving Station buffet.....\$45.95 per person
- Served meal.....\$49.95 per person
- **Free rounds of golf with every booking!**

***Hot Hors D'oeuvres**

BBQ Bacon & Shrimp Skewer

Grilled Shrimp wrapped in bacon and bleu cheese. Served in homemade BBQ sauce.

Traditional Chicken Satays

Slices of Chicken Breast marinated in our peanut sauce and grilled to perfection.

Kalbi Beef Satay

Classic Korean-style BBQ Beef marinated in sugar, soy sauce, garlic and sesame oil.

Mushrooms Oscar

Button Mushrooms stuffed with Lump Crabmeat and herbs then topped with Hollandaise.

Crispy Polenta Triangles

Crispy parmesan polenta triangles topped with tomato and fresh basil pesto.

Bacon-Wrapped Dates

Dried Dates stuffed with ricotta cheese and wrapped in maple bacon.

Coconut Shrimp

Jumbo Shrimp in a coconut crust, fried golden. Served with mango cocktail sauce.

Pork Pot Stickers.

Spicy dumplings filled with Pork, herbs and spices. Served with Asian dipping sauce.

Assorted Mini Quiche

A variety of Pastry Shells filled with savory flavors

Mini Meatballs

Our bite-sized Meatballs. Served in either of our Swedish or teriyaki sauces.

***Cold Hors D'oeuvres**

Creamy Feta & Roasted Beets

Creamy Feta cheese spread on crostini then topped with roasted beets.

Beef Tenderloin

Thinly sliced Beef Tenderloin on a bleu cheese crostini with a roasted pepper relish.

Bruschetta

Classic Tomato Roma Tomatoes tossed in olive oil, garlic, basil, Romano cheese and balsamic reduction.

Grilled Vegetables

Char-grilled seasonal Vegetables with boursin cheese and mustard vinaigrette.

Shrimp Ceviche

Fresh Shrimp marinated in lime juice with jalapeno, cilantro and tomato. Served on a crispy tortilla chip.

Sweet Chili Pork

Shredded Pork Loin tossed with sweet chili sauce, carrots and green onions served on a fried wonton.

California Chicken Salad

Chicken Salad folded with tarragon, grapes and walnuts on crispy herbed flatbread.

Prosciutto Wrapped Melon

Fresh seasonal Melon wrapped in an Italian Ham with balsamic reduction.

Stuffed Red Potatoes

Roasted Herb Potatoes stuffed with boursin cheese, chives and crisp bacon.

Goat Cheese Truffles

Hand-formed Goat Cheese rolled in a variety of nuts, herbs and spices.

***Platters and Seafood**

Fresh Seasonal Fruit Display

Domestic Cheese Display with Crackers

Classic Vegetable Crudit  with Ranch Dressing

Baked Brie Wheel

Served with spiced apple butter, dried and fresh fruits, nuts and assorted breads.

Shrimp Cocktail

Snow Crab Claws

Oysters on the Half Shell with Classic Mignonette

King Crab Legs

SERVED MEAL

*Salads

(choose 1)

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.

*Caesar Salad

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

Spinach Salad

With Mushrooms, Red Onion, and Balsamic Vinaigrette

Mozzarella Salad

Fresh Mozzarella layered between vine-ripened tomatoes with Balsamic Reduction and Basil

*ENTREES

(choose 2)

Los Prados Chicken

Lightly floured and sautéed Chicken Breast topped with mushrooms and artichokes in a white wine butter sauce

Chicken Piccata

Lightly floured Chicken Breast, sautéed golden brown.
Served with a traditional lemon, butter and caper sauce

Chicken Marsala

Lightly floured Chicken Breast, sautéed golden brown.
Served with a traditional Marsala sauce

Bacon-Wrapped Beef Tenderloin

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

NY Strip au Poivre

A 10-ounce New York Strip Steak topped in classic peppercorn, cognac and cream sauce

Pork Chop alla Pizzaiola

A double thick Pork Chop, topped with an onion, tomato and herb sauce

Grilled Salmon

An eight-ounce Salmon marinated in ginger, miso and soy sauce and grilled to perfection

Mahi-Mahi

Mahi-Mahi filet lightly floured and pan sautéed then topped with a fresh mango and pineapple salsa

Tilapia Piccata

Lightly floured Tilapia filet, sautéed golden brown.
Served with a traditional lemon, butter and caper sauce

Pasta with Grilled Vegetables

Penne Pasta tossed in an olive oil and herb sauce
topped with fresh seasonal grilled vegetables

Shrimp Scampi

Six Jumbo Shrimp in a rich garlic, lemon and butter sauce.
Served on top of linguine

Child Meal Option (under 12)

Chicken Fingers and Fries

Three (3) crispy chicken fingers served with French Fries
carrot & celery sticks, ranch dressing and milk or fountain soda

Spaghetti and Meatballs

Spaghetti noodles and Marinara Sauce with two (2) Meatballs and Garlic Toast

Chicken/Cheese Quesadilla

Large Flour Tortilla stuffed Cheese, Chicken, and our homemade Salsa Verde

****Los Prados Buffet***

Salad Choices (1)

House Salad *with choice of dressings*
*Caesar Salad *with a creamy Caesar dressing*
Spinach Salad *with Balsamic Vinaigrette*
Tomato, Cucumber and Red Onion *with Italian Vinaigrette*

Entrée Choices (2)

Chicken Breast in a mushroom and Marsala sauce
Chicken Breast in a lemon, butter & caper Piccata sauce
Grilled Flank Steak in a pepper, brandy and cream sauce
Grilled Tri-Tip Steak topped with a Brazilian chimichurri sauce
Beef Short Ribs braised in herbs and lager
Herb Roasted Pork Loin topped with cranberry chutney
Grilled Salmon with Lemon Herb Beurre Blanc
Baked Tilapia topped with basil Pesto sauce
Braised Meatballs in Roasted Tomato Sauce
Pork Loin Milanese with Lemon Butter sauce
Penne Marinara
Bowtie Pasta in Red Pepper Cream Sauce
Baked Penne Alfredo
Homemade Meat Lasagna
Homemade Vegetable Lasagna
Braised Meatballs in Roasted Tomato Sauce
Pork Loin Milanese with Lemon Butter sauce
Chicken Parmesan
Cheese Tortellini with Pesto
Cheese Stuffed Shells in Marinara Sauce
Mushroom Raviolis with Gorgonzola Cream Sauce

Fresh Vegetable/ Potato Choices (2)

Seasonal Vegetable Medley
Garlic Green Beans
Steamed Asparagus
Rice Pilaf
Roasted Red Potatoes
Homemade Mashed Potatoes

***Carving Stations**

Carving Stations are served with a complete Baked Potato Bar
And your choice of Salad Bar

Oven Roasted Aged Prime Rib

Served with creamy horseradish, au jus and dinner rolls.

Brown Sugar and Mustard Glazed Ham

A bone-in ham glazed with brown sugar and mustard. Served with
mustard and dinner rolls

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.

Salad Bar Choices

House Salad *with choice of dressings*

*Caesar Salad *with a creamy Caesar dressing*

Spinach Salad *with Balsamic Vinaigrette*

BEVERAGES

Los Prados Country Club offers a full service portable bar. A complimentary beverage station with all served and buffet dinners that includes:
iced tea, coffee and water.

The following beverage services are available:

Cash Bar

(\$150.00 Bartender Fee)

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

Hosted Bar

(\$150.00 Bartender Fee – waived if tab exceeds \$500.00)

All beverages are charged for you and your guests, based on consumption, and added to your total event charges. 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 about our current Wedding Reception Bar Packages and Pricing.

Quoted Beverage Prices are subject to change without notice

LOS PRADOS COMMUNITY ASSOCIATION 2019

GENERAL TERMS AND CONDITIONS

DEPOSIT POLICY

A deposit of \$1,000.00 is required to reserve the function date. All reservations are considered tentative until both the initial deposit and a signed General Terms & Conditions have been received and accepted by Los Prados Community Association. This deposit will be applied to the total cost of your event.

CANCELLATION POLICY

In the event of cancellation, Los Prados Community Association 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 initial deposit will be refunded.

If written cancellation is received after (within one hundred and eighty (180) to ninety one (91) days of your event), 100% of the initial deposit will be forfeited.

If written cancellation is received after (within ninety (90) to forty five (45) days of your event), 100% of the initial deposit will be forfeited, plus 25% of estimated catering revenue.

If written cancellation is received on or after (within forty four (44) to eight (8) days of your event), 100% of the initial deposit will be forfeited, plus 50% of estimated catering revenue.

If written cancellation is received on or after (within seven (7) days of your event), 100% of the initial deposit will be forfeited, plus 100% of estimated catering revenue.

RELEASE AND INDEMNITY AGREEMENT

The customer, on behalf of the customer and all customers' guests, expressly agree 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, attorney fees, expenses, and all claims and liability, growing out of, or resulting from this

agreement, customer and customers' 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.

PLANNING FOR YOUR EVENT

After you have confirmed your event, we will prepare a preliminary food & beverage contract. This must be done no later than (ninety (90) days prior to your event). At that time we will begin working on the important details of your event, to include, but not limited to, estimated guest count, menu planning, beverage options, and set-up of your event. Wedding ceremony rehearsals may be arranged at this time. We require that you sign and date the preliminary contract and complete a credit card authorization to be kept on file for guarantee of payment.

MINIMUM REQUIREMENTS

Los Prados Community Association requires that a minimum of \$2000.00 is to be allocated to food and beverage expenses for all evening events, exclusive of ceremony charge, room charge, tax and gratuity. Food and beverage charges are subject to a 20% gratuity and the current Nevada State 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 the prior consent of Los Prados Management. Due to Health Regulations, all prepared food (hot or cold), which is not consumed during your 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 your event.

BALANCE OF PAYMENT & GUARANTEE OF GUESTS

Changes may occur during the planning process up until (fourteen (14) days) prior to your event). On or before, Los Prados Community Association requires final payment for your event based on your 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. Los Prados Community Association 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, Los Prados Community Association 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 the event with the credit card on file.

ROOM AVAILABILITY ON THE DAY OF YOUR EVENT

Los Prados Community Association is a public facility. Use of the Clubhouse for your private event begins and ends at the contracted times. There is an additional charge for events that begin or go beyond the contracted time and must be approved in advance. The Wedding Ceremony site, when applicable, is available for the arrival of your guests thirty (30) minutes prior to the beginning of your Ceremony. The Clubhouse would then be available immediately following the Ceremony for the specified time of your event. Please be aware that the Ceremony site is adjacent to public areas, including dining areas and the Golf Course.

ALCOHOL POLICIES

"Last Call" for beverage service is thirty (30) minutes prior to the scheduled time of your event to end, with the bar closing fifteen (15) minutes prior to the end of your event. All liquor laws will be strictly enforced. Should the Restaurant find that any customer or guest has brought any type of alcohol onto the premises without prior written approval by the Catering Office, 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.

SECURITIES & LIABILITIES & PERSONAL PROPERTY

Los Prados Community Association, The Restaurant, its officers and employees will not assume any responsibility for the damage or loss of any merchandise or articles or equipment brought or left onto the premises (including parking lot), prior to, during or following the event, to include, but not limited to, gifts, 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 Catering Office approval.

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 set-up 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.

ACKNOWLEDGEMENT

Your signature on this form constitutes acknowledgement that the foregoing contract has been read, understood and that you agree to comply with said conditions.

I have read and understand the conditions outlined on the preceding pages of this Banquet Agreement Terms and Conditions Form, and agree to comply with said conditions.

Client: Print Name Client: Signature Date

Los Prados Representative: Print Name L.P.

Representative: Signature / Date