



Catering & Event Menus

The Setting of Your Dreams at Siena Golf Club

Siena offers the *Setting of Your Dreams* as the perfect backdrop for a variety of both corporate and social gatherings. When you require a distinctive setting, the choice is Siena Golf Club, where the tradition of excellence is not only a trademark, it's a guarantee.

For questions, pricing information, or to book an appointment

Please Call: 702-304-7314 or email:

Kristen Raftery

Director of Catering

kraftery@sienagolfclub.com

Ask us for more information about our
Specialty Themed Menus Available upon request!

Tours of the Venue Spaces or Meetings are by Appointment Only



GENERAL INFORMATION



Events Spaces & Event Fees

Event Fees are charged for all events. This covers the staffing, setup and administration expenses related to hosting your function.

Siena Golf Club provides Ivory table linens and napkins as well as Ivory buffet linens (if applicable).

Seating for the Bistro & Tuscan Room locations includes up to 100 Bistro Chairs and 60 banquet chairs for your event. Depending on the group size and room layout, we mix both sets of chairs.

Tuscany Room & Private Terrace

\$300 for 4 Hour Event

Each Additional Hour: Rate of \$75 Per Hour

Inclusions

1,100 Square feet (without Terrace)
Private Terrace with Fireplace and Bistro Lighting

Capacity

40 people, plated dinner with dance floor
32 people, buffet dinner with dance floor
70 people, plated dinner without dance floor
56 people, buffet dinner without dance floor
Max 100 people, cocktail reception

Siena Bistro

\$500 for 4 Hour Event

Each Additional Hour: Rate of \$125 Per Hour

Inclusions

2,500 Square feet
Private Terrace with Fireplace
Movable 12' X 15' Teak Dance Floor (Additional-Fees Apply)

Capacity

156 people, plated meal with dance floor
130 people, buffet dinner with dance floor
200 people, cocktail reception
140 people, plated meal without dance floor
120 people, buffet meal without dance floor

Grand Ballroom

Call for a Quote! (Rates are Subject to Change)

Inclusions

5,000 Square feet
Private Patio overlooking Siena Lake
Built in Stage Overlooking 20' X 37' Oak Dance Floor

Capacity

240 people, plated meal with dance floor
200 people, buffet dinner with dance floor
240 people, cocktail reception

Audio Visual Rentals

Handheld Wireless Microphone	\$50 Flat Fee
Projector & Screen	\$200 Flat Fee or \$100 each
12 x 15ft Dance Floor	\$350 Flat Fee
55" Flat Screen TV	\$150 Flat Fee



BREAKFAST



Continental Breakfast

Seasonal Fruit and Berry Salad
Bagels and Cream Cheese
Chef's Choice Assorted Breakfast Pastries (Mini Muffins, Danishes, Coffee Cake, etc.)
Coffee (Regular/Decaffeinated), Hot Teas, & Orange Juice
\$12++ Per Person

Vienna

Seasonal Fruit and Berry Salad
Farm Fresh Scrambled Eggs
Mini Pancakes with Fresh Whipped Cream & Strawberry Compote
Choice of Two: Applewood Smoked Bacon, Sage Pork, or Turkey Sausage Links
Coffee (Regular/Decaffeinated), Hot Teas, & Orange Juice
\$18++ Per Person

Siena Style

Seasonal Fruit and Berry Salad
Farm Fresh Scrambled Eggs (Add Mixed Cheddar/Monterey Jack Cheese for an Additional \$2++)
Breakfast Potatoes with Onion and Bell Peppers
Choice of Two: Applewood Smoked Bacon, Sage Pork, or Turkey Sausage Links
Coffee (Regular/Decaffeinated), Hot Teas, & Orange Juice
\$20++ Per Person

Bellissimo Brunch

Seasonal Fruit and Berry Salad
Yogurt & Granola
Fresh Quiche with Onions, Mushrooms, Spinach, Black Forest Ham and Cheese
Pasta Salad with Olives, Salami, Cheese, Dressing
Ham & Turkey Pinwheel Assortment
Fresh Strawberry Shortcake
Includes Soft Drinks, Water, Iced Tea, & Regular & Decaffeinated Coffees
\$25++ Per Person

Live Action Chef Station (Add On ONLY)

****A \$75.00 attendant fee will apply for each station** (One attendant per every 50 guests & 2 hours service)**

Chef Attended Omelet Station

Choice of Five Items: Applewood Smoked Bacon, Black Forest Ham, Sage Sausage, Sautéed Mushrooms, Baby Spinach, Caramelized Onions, Bell Peppers, Diced Tomatoes, or Mixed Cheddar/Monterey Jack Cheese
\$6.50++ Per Person when added to any Breakfast Menu

++All Food and Beverage is Subject to Current Prevailing NV Sales Tax and 20% Service Charge



LUNCH & DINNER



Lunch pricing is available until 2:00 pm | All choices Include Non-Alcoholic Beverages

* Minimum guest count of 24 guests required

* **Corner Deli Buffet \$18++ Buffet ONLY**

Oven Roasted Turkey, Honey Cured Ham, Tuna Salad, Select Sliced Cheeses, Potato Salad, Chips, Fresh Baked Cookies, and Fresh Seasonal Fruit Salad

* **American Grill \$20++ Buffet ONLY**

1/2 lbs. Certified Angus Burgers, Brats, All Beef Hot Dogs, Baked Beans, Potato Salad, Sliced Cheeses, Chips, and Fresh Baked Cookies

* **South of The Border \$21++ Buffet ONLY**

Chicken and Cheese Enchiladas, Seasoned Taco Meat, Spanish Rice, Refried Beans, Warm Flour Tortillas and Corn Taco Shells, Sour Cream, Shredded Cheese, Crisp Lettuce, Southwest Caesar Salad, Chips and Salsa, and Cinnamon Crisps

* **Taste of Tuscany 21++ Buffet ONLY**

Roasted Garlic Chicken Alfredo, Sausage and Pepper Pasta, Caesar Salad, Garlic Bread, and Fresh Baked Cookies

* **Hole in One BBQ Sandwich Bar \$22++ Buffet ONLY**

BBQ Texas Brisket, Smoked Sausage, and Pulled BBQ Chicken, Coleslaw, Potato Salad, Fresh Seasonal Fruit Salad, Chips, and Cookies

Simply Siena

Choice of 1 Salad, 1 Chicken Entrée, 1 Pasta and 1 Accompaniment, Chef's Choice Dessert, Rolls

Lunch \$26++ Per Person Buffet or Plated

Dinner \$35++ Per Person Buffet or Plated

The Tuscan

Choice of 1 Salad, 2 Entrees, 2 Accompaniments, Chef's Choice Dessert, Rolls

Lunch \$34++ Per Person Buffet or Plated

Dinner \$45++ Per Person Buffet or Plated

The Carlo Buffet

Choice of 2 Salads, 3 Entrees, 2 Accompaniments, Chef's Choice Dessert, Rolls

Lunch \$40++ Per Person

Dinner \$55++ Per Person

The Carlo Plated

Choice of 1 Salad, Choice of 3 Entrée Selections OR Duo Entrée, 2 Accompaniments, Chef's Choice Dessert, Rolls

Lunch \$45++ Per Person

Dinner \$60++ Per Person

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LUNCH & DINNER



Salads:

Siena House Salad with Cucumbers, Tomatoes, Carrots, and House-made Croutons

Choice of Balsamic or Ranch Dressing

Classic Caesar Salad with House-made Croutons & Lemon Wedge

Tossed Caprese Salad with Cherry Tomatoes, Mozzarella Cheese, and Basil Drizzled with Aged Balsamic Vinegar

Greek Salad with Kalamata Olives, Tomatoes, Feta Cheese, Red Onion, Cucumbers, Romaine Lettuce Tossed in Red Wine Vinaigrette.

Pear & Walnut Salad with Diced Pears, Gorgonzola Cheese Crumbles, Walnuts, and Raspberry Vinaigrette

Harvest Salad with Dried Cranberries, Candied Pecans, Spring Mix Tossed in Chef's Vinaigrette

Petite Wedge Salad (PLATED ONLY)

Accompaniments

Garlic Mashed Potatoes

Tuxedo Rice

Parmesan Risotto

Herb Roasted Potatoes

Scalloped Potatoes

Grilled Asparagus

Haricot Verts with Cherry Tomatoes

Seasonal Fresh Vegetables



Entrees

Garlic Alfredo Pasta

Pasta Alla Vodka

Pasta Florentine

Pan Seared Chicken with a Wild Mushroom Demi-Glace

Chicken Picatta with Lemon Caper Sauce

Chicken Marsala with Mushrooms and Marsala Wine Sauce

Chicken Florentine with Sun-Dried Tomatoes, Spinach, and Artichokes in a Pesto Cream Sauce

Chicken Roulade with Spinach, Bacon, and Mozzarella with Beurre Blanc Sauce

Bourbon Glazed Pork Loin with Apricot Coulis

Seasoned Beef Tenderloin with Demi-Glace

Fire Grilled New York Strip with a Garlic Butter & Onion Sauce

Beef Bourguignon braised in Red Wine Broth, Garlic, Onions, Carrots, and Mushrooms.

Crusted Filet Mignon with a Port Wine Demi-Glace (PLATED ONLY)

Prime Rib with Au Jus & Horseradish (CARLO ONLY) \$75 Chef Fee Additional for Buffet

Dover Sole Milanese with Tomato Beurre Blanc

Grilled Atlantic Salmon with Lemon Caper Beurre Blanc (CARLO ONLY)



HORS D'OEUVRES



Tray Passed Hors d'Oeuvres

V= Vegetarian Option | Per Person Pricing Includes 2-3 Pieces Per Guest

Cocktail Classic

Choice of 4 passed appetizers and 2 displays*

\$30++ Per Person

***Add \$5++ Per Person**

A La Carte Selections

Choice of appetizer(s)

\$4++ Per Person Per Appetizer

Chilled Selections

- Caprese Skewer with Mozzarella, Cherry Tomato, & Basil (V)
- Tuscan Bruschetta with Balsamic Drizzle (V)
- Vino Swords Hard Salami, Cheddar Cheese, & Olive
- Petite BLT's with Chipotle Aioli
- Cranberry and Bacon Jam Crostini
- Garlic & Herb Tenderloin Bruschetta
- Hawaiian Style Ahi Tuna Poke on a Wonton Crisp
- Roasted Garlic Hummus and Pita Bites
- Chef's Signature Deviled Egg
- Cheddar Biscuits with Black Forest Ham and Honey Mustard
- Stuffed Mushrooms

Hot Selections

- Mini Beef Sliders
- Bacon Wrapped Dates with Gorgonzola Cheese
- Filet Mignon Bites with Gorgonzola Fondue
- Spinach Spanakopita with Honey Glaze (V)
- Toasted Ravioli with House Made Marinara Sauce (V)
- Mini Crab Cakes with Remoulade
- Risotto, Chicken Saltimbocca, & Beurre Blanc Drizzle
- Coconut Shrimp with Sweet Chili Sauce
- Arancini Cakes
- Bourbon Barrel Cheddar Grits with Bourbon Grilled Shrimp
- Chicken Satay served with Peanut Sauce
- Taliyaki Meatballs
- Potato Croquettes

Domestic Cheese Display 6.50++ Per Person
With Assorted Crackers & Grape Garnish

Sliced Fresh Fruit Display \$6.50++ Per Person
Fresh Melon, Seasonal Fruit, and Berries

Garden Vegetable Crudités Display \$6.50++ Per Person
Seasonal Fresh Vegetables Served with Ranch & Bleu Cheese Dressings

Hummus Display \$6.50++ Per Person
Roasted Garlic, Red Pepper or Pesto Hummus with Grilled Flat Bread

Sliced Caprese Display \$7.50++ Per Person
Juicy Steak Tomatoes, Rich Mozzarella, Hand Picked Basil and Drizzled with Balsamic Glaze and Olive Oil

Mediterranean Antipasto Display \$11.00++ Per Person *
Assorted Grilled Vegetables: Mushrooms, Artichokes, Zucchini, & Yellow Squash, Roasted Red Peppers, Olives, Salami, Provolone Cheese, Roasted Red Pepper Hummus and Grilled Artisan Flat Bread

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LIVE ACTION STATIONS



Live Action Chef Attended Stations:

To be Added to Any Menu

****A \$75.00 attendant fee will apply for each station** (One attendant per every 50 guests & 2 hours service)**

Stuffed Pork Loin Carving Station

Choice of Mushroom, Bread Stuffing with Mirepoix, or Cranberry-Apple Stuffing

\$13++ Per Person

Prime Rib Carving Station

Served with Au Jus and Creamy Horseradish Mousse

\$15++ Per Person

Honey Glazed Ham Carving Station

Served with Dijon Mustard

\$8.50++ Per Person

Roasted Turkey Breast Carving Station

Served with Whole Grain Mustard, Turkey Gravy, & House Made Cranberry Chutney

\$7.50++ Per Person

Live Action Pasta Station

Choice of One Assorted Pasta Shape: Cavatappi, Angel Hair, Penne, or Fettuccini

Choice of Two Sauces: Marinara, Bolognese, Alfredo, Ala Vodka, or Scampi

Choice of Four Assorted Toppings: Chicken, Mushrooms, Garlic, Spinach, Caramelized Onions,
House Ripened Diced Tomatoes, Diced Bell Peppers

Add Shrimp for an Additional \$2++ Per Person

Add Italian Sausage for an Additional \$1.50++ Per Person

Add Artichokes for an Additional \$1.50++ Per Person

Served with Parmesan Cheese, Red Pepper Flakes, Basil, Parsley, & Oregano

\$11++ Per Person

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BEVERAGE PACKAGES



Please be aware that to comply with Nevada Liquor Laws, Siena Golf Club is the authorized licensee to sell and serve liquor, wine, and beer. No alcoholic beverages will be served to anyone less than 21 years of age. Client assumes the duty to ensure observance of this state statute.

Cans	Wine List	Premium Brands	Ultra Premium Brands
Bud	Canyon Road Cabernet Sauvignon	Captain Morgan	Jameson
Bud Light	Canyon Road Pinot Noir	Bacardi Light	Crown Royal
Coors Light	Canyon Road Merlot	Jack Daniels	Courvoisier
Miller Light	Canyon Road Chardonnay	Seagram 7 Blended Whiskey	Glenlivet Scotch
Corona	Canyon Road Pinot Grigio	Jim Beam	Hornita's Plata
Heineken	Canyon Road Sauvignon Blanc	Johnnie Walker Red	Bombay Sapphire
	Wycliff Sparkling Wine	Sauza Blue	Grey Goose
		Beefeater Gin	Maker's Mark
		Absolut	Tanqueray
		Tito's	

Draft Beer based upon time of year. Please note draft beers not available at Grand Ballroom Location. Additional Brands available upon request. Please note finalization of requests must be completed 14 days in advance of the event date and may be subject to additional fees.

**We Will Serve Alcohol for a Maximum of 5 Hours Only.
We Do Not Serve Shots of Any Kind During Catering Events!**

Beer and Wine Open Bar

- 2 Hours - \$17++ Per Person
- 3 Hours - \$21++ Per Person
- 4 Hours - \$25++ Per Person

Premium Open Bar

- 2 Hours - \$27++ Per Person
- 3 Hours - \$31++ Per Person
- 4 Hours - \$35++ Per Person

Ultra Premium Open Bar

- 2 Hours - \$30++ Per Person
- 3 Hours - \$34++ Per Person
- 4 Hours - \$38++ Per Person

Hosted Tab & Upon Consumption Bar

Minimums Apply- Ask for Details

- House Wine - \$7++ Per Glass
- Champagne- \$7++ Per Glass
- Domestic Beer - \$5++ Each
- Imported Beer- \$6++ Each
- Well Cocktail- \$7++ Per Drink
- Call Cocktails- \$8++ Per Drink
- Premium Cocktails - \$9++ Per Drink
- Ultra Premium Cocktails - \$10++ Per Drink

- House Wine - \$28++ Per Bottle
 - House Champagne - \$28++ Per Bottle
- Ask to View Our Full Wine List!**

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EVENT POLICIES



Health Code and Leftover Food

To insure compliance with the Nevada State Health and Safety Food Handling Safety Regulations, Siena Golf Club will be sole provider of all food served in the facility. In addition, leftover food is not allowed to be removed from the property. The cake is the only food item that may be removed at the conclusion of the reception.

Service Charge and Sales Tax (++)

All Food and Beverage is subject to current Nevada state prevailing sales tax and a 20% service charge

Guest Confirmation

Confirmation of the number of guests for all meal functions is the responsibility of the event contact. For pre-determined choices of entrees, Siena 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 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 entrees or requests pertinent to the “done-ness” of the steak entrees. All guests will receive steak entrees prepared according to Health & Food Safety Regulations (medium-rare).

Specialty Meals

If dietary or religious restrictions are requiring a special meal, Siena Golf Club will make arrangements per request. We can accommodate Vegan, Vegetarian, Gluten Free, Food Allergies, etc. Certified Kosher meals will be outsourced at an additional fee.

Please Note: All specialty meal requests must be finalized 14 days in advance of the event date.

Sales Minimum

Each function is assigned a “Sales Minimum” based on the day of the week and the meal period. The sales minimum represents the minimum dollars that must be spent to secure the function rooms. If the sales minimum is not met, then an additional room rental charge will be added to the final bill. Only food and beverages count toward the minimum. Taxes, Event Fees and any other items do not apply.

Cancellation Policy

In the event Client cancels the Function for any reason, Club will retain the non-refundable deposit. In addition, the Club will be entitled to a cancellation fee as follows:

- Less than 90 days prior to the event: 50% of the estimated cost of the function
- Less than 60 days prior to the event: 75% of the estimated cost of the function
- Less than 30 days prior to the event: 100% of the estimated cost of the function

Last Minute Bookings

Event contract bookings that are created and signed within a two week period of the event date will be subject to a 25% upcharge on all food and beverage costs. Additionally, before booking food and beverage menu items will be reviewed by our Chef and Catering Department to determine availability. Alternative menu items may be recommended to replace items that cannot be facilitated within the time period prior to the event date.



THE PROCESS



Ready to Book? Here's How:

Step 1: Contract Signing & Deposit Due

- ◆ Non-refundable deposit of the designated event fee (Locks in date, time, and venue space)

Step 2: Final Headcount & Detail Finalization Due: 14 Days Prior to Event Date

- ◆ Final headcount due, including adult meals, children's meals, vendor meals, special dietary needs, and bar count
 - ◇ If plated entrée menu selected:
 - Detailed guest list with entrée selection by table due
 - Place cards, entree designations keys, and/or seating chart due
 - Finalized layout with table numbers due
- ◆ The Catering Department must be notified of the exact number of guests attending a function 14 days prior to the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the function. You will be charged for the actual guest count in the case it exceeds your guaranteed number.

Step 3: Final Payment Due: 7 Days Prior to Event Date

- ◆ Banquet Event Order/Contract will be adjusted per guest count provided and final balance will be provided to clients
- ◆ **Payment MUST be received by 7 days prior to event date.** Siena Golf Club holds the right to cancel any event without receiving payment by the agreed date and a signed Banquet Event Order.
- ◆ Siena Golf Club accepts all major Credit Cards, Checks, or Cash for payment for events.
- ◆ No Event shall occur without full payment and signed Banquet Event Order.