



BANQUET MENUS

Sabrina Hodel
Food & Beverage Director
775.882.0882 ext. 108
shodel@toiyabegolfclub.com

19 LIGHTNING W RANCH ROAD WASHOE VALLEY, NV 89704 (775) 882-0882

TOIYABEGOLFCLUB.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Prices are subject to change and are before tax and service charges*

BREAKFAST - BUFFET

Minimum 25 people

Includes coffee, hot tea, choice of one juice and water station

Tee Time Continental 12.00
Choice of Two - Assorted Danish Pastries, Muffins or Croissants
Jams and Butter, Sliced Seasonal Fresh Fruit

The 18th Green 19.25
Sliced Seasonal Fresh Fruit, Scrambled Eggs & Cheese, Breakfast Potatoes, Bacon or Sausage,
Choice of Two - Assorted Danish Pastries, Muffins or Croissants with Jams and Butter

On the Links 21.25
Breakfast Burritos - Scrambled Eggs, Sausage and Cheese wrapped in a Flour Tortilla
Sliced Seasonal Fresh Fruit, Breakfast Potatoes, Bacon or Sausage, Assorted Danish Pastries,
Muffins, Jams and Butter

CONTINENTAL BREAKFAST ADD ONS

PRICES PER PERSON

Bagels & Cream Cheese 3.25
Assorted Sliced Bagels and Cream Cheese

Oatmeal 4.00
Brown Sugar and Raisins

Breakfast Burritos 6.00
Sausage, Egg and Cheese

Breakfast Sandwiches 6.00
English Muffin, Choice of Breakfast Sausage Patty
or Bacon, Over Hard Egg, American Cheese

BREAKFAST PASTRIES

PRICES PER DOZEN

Bakery Basket 24.00
Croissants / Muffins / Scones / Danishes

Assorted Danish 24.00
Assorted Scones 22.00
Assorted Muffins 22.00
Croissants 20.00

BREAKFAST ACTION STATIONS

MINIMUM 25 PEOPLE

CHEF FEE APPLIES

PRICES PER PERSON

Waffles 4.00
Whipped Cream, Butter, Pecans, Maple
Syrup, Chocolate Syrup, Fruit Compote

Omelets 8.00
Diced Ham, Mushrooms, Onions, Bell
Peppers, Green Onions, Tomatoes,
Spinach, Cheddar Cheese, Monterey
Jack Cheese

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HORS D'OEUVRES

MINIMUM 25 PIECES

PRICES PER PIECE

Panko Crusted Prawns with Soy/Wasabi Dipping Sauce 3.25

Shrimp Cocktail 2.75

Seared Beef Brochette 2.50

Meatballs - Swedish, Teriyaki or BBQ 2.00

Ahi Tuna on Won Ton with Wasabi Aioli 3.00

Shrimp Ceviche on Cucumber 2.50

Puff Pastry Stuffed Beef Wellington 3.50

Bacon Wrap Stuffed Dates 2.75

Lamb Pops with Mint Glaze 3.75

Spinach & Sausage Stuffed Mushrooms 2.75

Parmesan Zucchini Sticks 1.25

Chicken or Vegetable Spring Rolls 2.25

Raspberry Brie Tartlets 2.75

Caprese Skewers 2.25

Traditional Bruschetta 2.25

Bacon Jam Crostini with Balsamic Drizzle 2.75

Crab Cakes with Chipotle Aioli 3.00

HORS D'OEUVRE DISPLAYS

PRICES PER PERSON

Antipasto 8.50

Sliced Genoa Salami, Mortadella, Prosciutto, Grilled Primavera Vegetables, Pepperoni, Kalamata Olives, Pepperoncini, Pecorino-Romano, Pickled Vegetables

Seasonal Fresh Fruit 6.00

Array of Assorted Sliced Seasonal Fresh Fruit

Fresh Vegetable Crudités 5.25

Fresh Vegetables with Sriracha Onion Chive Dip

Domestic Cheese 6.25

Assorted Domestic Cheeses based on market availability, served with Crackers

Imported Cheese 15.00

Assorted Imported Cheeses based on market availability, served with Crackers

Domestic & Imported Cheese 9.25

Assorted Domestic & Imported Cheeses based on market availability, served with Crackers

Iced Seafood Bar *Market Price*

Shrimp Cocktail, Oysters on the Half Shell, Crab Legs, served with Lemon Wedges, Cocktail Sauce, Horseradish

California Rolls Sushi Display *Market Price*

Fresh Crab, Avocado, Sushi Rice and Cucumber rolled in sushi roll, served with Wasabi and Ginger (Additional Sushi Assortments Available, price TBD)

Baked Brie en Croute 6.50

Honey, Almonds, Grapes, Assorted Crackers

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LUNCH - PLATED

\$24

Includes rolls and butter, coffee, iced tea, nonalcoholic beverages and dessert

Choice of House Salad or Cup of Soup

Chicken Caesar Salad or Wrap

Chopped romaine hearts, grilled herb marinated chicken, parmesan cheese, herbed croutons, creamy Caesar dressing

Tri Tip Arugula Salad

Grilled herb marinated tri tip, sliced mushrooms, shaved red onion, roasted red potatoes, Washoe valley vinaigrette

Shrimp Green Goddess Salad

Tropical citrus poached shrimp, iceberg lettuce, pickled onions, carrot ribbons, house made green goddess dressing

BLT

Thick Applewood smoked bacon, baby greens, tomato, sundried tomato cream on sourdough with choice of fries or fresh fruit

Eggplant Parmesan

Eggplant encrusted with garlic infused bread crumbs and Parmesan cheese served over pasta with house made marinara and vegetables on the side

Vegetable Penne Pasta

Penne pasta, roasted bell peppers, artichoke hearts, fresh oregano, olive oil, garlic

Dessert

Dark Chocolate Cake

Double Fudge Brownie Sundae

Fresh Seasonal Berries with Whipped Cream

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LUNCH - BUFFET

Minimum 25 people

Includes coffee, iced tea, nonalcoholic beverages

\$22

Arnold Palmer Deli

Sliced Turkey, Ham and Roast Beef / Assorted Mini Hoagie Rolls / Garnish and Relish Tray / Dill Potato Salad / Kettle Chips / Whole Fresh Seasonal Fruit / Cookies

\$27

Vegetarian

Garden Salad / Creamy Penne Pasta with Vegetables / Garlic Bread / Cookies or Brownies

Spaghetti & Meatballs

Caesar or House Salad / Spaghetti with Marinara and Meatballs / Garlic Bread / Cookies or Brownies

Chicken Caesar Wrap

Chicken Caesar Wraps / Potato Salad / Kettle Chips or French Fries / Cookies or Brownies

Southwestern

Southwestern Salad / Cheese Enchiladas / Rice and Beans / Churros

Soup, Salad & Sandwiches

Soup and Salad Bar / Grilled Cheese Sandwiches / Pasta Salad or Potato Salad / Rolls and Butter / Cookies or Brownies

Carolina BBQ

Pulled Pork or Chicken Sandwiches / Baked Beans and Coleslaw / Kettle Chips or French Fries
Cookies or Brownies

Italian Delight

Ceaser Salad / Garlic Bread / Chicken Parmesan / Spaghetti with Meat Sauce/Roasted Vegetable Platter / Italian Ice Cream with a cookie

LUNCH – BUFFET (CONTINUED)

Minimum 25 people

Includes coffee, iced tea, nonalcoholic beverages

\$32

Jack Nicklaus BBQ

Mixed Green Salad Bar / Grilled Vegetables / Corn on the Cobb and Baked Beans / BBQ Smothered Chicken (breast and thighs) / Dry Rubbed Tri Tip / Double Fudge Brownies

Taco Bar

Seasoned Ground Beef and Shredded Chicken / Cheese, Lettuce, Sour Cream, Onions, Jalapenos, Corn & Flour Tortillas, Salsa / Rice and Beans / Churros

**Add Guacamole for \$1.50 per person*

All American

Angus Burgers and All Beef Hot Dogs / American & Swiss Cheese / Lettuce, Tomato, Mayo, Mustard, Ketchup, Relish, Jalapenos, Onions / Garden Salad / French Fries or Kettle Chips / Cookies, Brownies or Assorted Novelty Ice Cream Bars

Italian

Caesar Salad / Marinated Grilled Italian Vegetables / Antipasto Display / Sausage and Pepper Penne Pasta / Chicken Parmesan / Garlic Bread / Tiramisu

\$37

Tri Tip & Chicken

Garden Salad Bar / Seasonal Vegetables / Rolls & Butter / Spinach Artichoke Chicken / Dry Rubbed Marinated Angus Tri Tip / Garlic Mashed Potatoes / Demi Glaze & Horseradish on request / Cookies & Brownies

Steak Tips & Chicken

Garden Salad Bar / Seasonal Vegetables / Rolls & Butter / Roasted Chicken / Steak Tips with Mushroom Sauce / Garlic Mashed Potatoes or Rice Pilaf / Choice of Dessert

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BOX LUNCHES

\$15.50

Turkey & Swiss on Sourdough

Ham & Cheddar on Wheat

Roast Beef & Cheddar on Sourdough (on request)

Mayonnaise, Mustard

Kettle Chips

Fresh Whole Seasonal Fruit

Cookie

12 oz. Soda Can

DINNER – DUET PLATES

Duet plates include choice of house salad or Caesar salad, rolls and butter, dessert, coffee, iced tea and nonalcoholic beverages

SALADS

Please limit your selection to one salad

House Salad with Choice of Dressing
Caesar Salad

Upgrade to a specialty salad for additional \$3 per person

Apple Gorgonzola

Crisp baby lettuce, toasted almonds, gorgonzola, apples with candied apple vinaigrette

Strawberry Feta & Spinach

Baby spinach, shaved red onion, feta cheese, strawberries and strawberry vinaigrette

ENTRÉES

Please limit your selection to one duet plate

New York Steak & Grilled Chicken \$45

10 oz. New York steak with green peppercorn compound butter and a 4-oz. grilled lemon chicken breast with seasonal vegetables and mushroom potato hash

Filet Mignon and Sautéed Shrimp \$48

6 oz. center cut filet with crispy shallot demi glaze, garlic sautéed shrimp with seasonal vegetables and herbed orzo

Filet Mignon and Salmon \$55

6 oz. center cut filet with sweet pepper relish and 4-oz. salmon with tropical salsa, served with seasonal vegetables and ginger infused mashed potato

DESSERT

Please limit your selection to one dessert

Chocolate Cake

New York Cheesecake

Strawberry, Raspberry or Chocolate Mousse

DINNER –PLATED

Entrees include choice of house salad or Caesar salad, rolls and butter, dessert, coffee, iced tea and nonalcoholic beverages

SALADS *Please limit your selection to one salad*

House Salad with Choice of Dressing
Caesar Salad

Upgrade to a specialty salad for additional \$3 per person

Apple Gorgonzola

Crisp baby lettuce, toasted almonds, gorgonzola, apples with candied apple vinaigrette

Strawberry Feta & Spinach

Baby spinach, shaved red onion, feta cheese, strawberries and strawberry vinaigrette

ENTRÉES *Please limit your selection to three entrée choices*

Roasted Chicken Caprese \$32

Smoked mozzarella, heirloom tomatoes, fresh basil, lemon beurre blanc, balsamic reduction

Eggplant Parmesan \$28

Eggplant encrusted with garlic infused bread crumbs and Parmesan cheese served over pasta with house made marinara and vegetables on the side

Chicken Cordon Bleu \$32

Encrusted in bleu cheese, red grapes, toasted almonds, butter sauce

Spinach & Artichoke Chicken \$32

Pan seared chicken breast with spinach and artichokes in an asiago cream

Grilled Snapper \$42

Caramelized tropical fruit relish

Baked Alaskan Halibut *Market Price*

7 oz. halibut steak, Lemon garlic butter

New York Steak \$45

10 oz. New York strip loin, grilled peppercorn demi glaze, herbed compound butter

Rib-Eye \$47

Grilled 10 oz. black angus rib eye with sweet pepper marmalade

Filet Mignon \$52

Pan seared 8 oz. filet, bordelaise sauce, chimichurri sauce

Fresh Lobster Tail *Market Price*

Steamed or Grilled with garlic butter or ginger beurre blanc

SIDES *Please limit your selection to two sides*

Garlic Whipped Potatoes

Lemongrass Jasmine Rice

Creamy Herbed Orzo

Saffron Rice Pilaf

Broccoli & Cauliflower Gratin

Roasted Garlic Fingerling Potatoes

Sautéed Mushroom Assortment

Seasonal Roasted Vegetables

Smashed Herbed Potatoes

Roasted Red Herbed Potatoes

Bacon & Brussels Sprouts

Mac n' Cheese with House Made Sauce

Pommes Frites

Haricot Verts with Garlic & Olive Oil

DESSERT *Please limit your selection to one dessert*

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Crème Brule
Chocolate Cake
New York Cheesecake
Strawberry, Raspberry or Chocolate Mousse

DINNER – BUFFET

Entrees include choice of house salad or Caesar salad, rolls and butter, dessert, coffee, iced tea and nonalcoholic beverages

2 ENTRÉE BUFFET \$47

3 ENTRÉE BUFFET \$52

SALADS *Please limit your selection to one salad*

House Salad with Choice of Dressing
Caesar Salad
Arugula Tomato Salad

Upgrade to a specialty salad for \$3 per person

Apple Gorgonzola

Crisp baby lettuce, toasted almonds, gorgonzola, apples with candied apple vinaigrette

Strawberry Feta & Spinach

Baby spinach, shaved red onion, feta cheese, strawberries and strawberry vinaigrette

ENTRÉES

Spinach & Artichoke Chicken

Pan seared chicken breast with spinach and artichokes in an asiago cream

Chicken Marsala

Traditionally prepared, marsala wine sauce with mushrooms

Chicken Picatta

Traditionally prepared, white wine sauce with capers and lemon

Grilled Snapper

Pineapple basil glaze and tropical chutney

Salmon

Sweet chili buerre blanc

Pork Loin

Apple raisin agre dolce

Dry Rubbed Marinated Tri Tip

Rosemary demi glaze

Grilled Bistro Steak

Sweet pepper marmalade

SIDES *Please limit your selection to two sides*

Garlic Whipped Potatoes	Lemongrass Jasmine Rice
Creamy Herbed Orzo	Saffron Rice Pilaf
Broccoli & Cauliflower Gratin	Pommes Frites
Bacon & Brussels Sprouts	Sautéed Mushroom Assortment
Seasonal Roasted Vegetables	Smashed Herbed Potatoes
Roasted Red Herb Potatoes	
Mac n' Cheese with House Made Sauce	
Roasted Garlic Fingerling Potatoes	
Haricot Verts with Garlic & Olive Oil	

BUFFET ENHANCEMENT ACTION STATIONS

MINIMUM 50 PEOPLE

CHEF FEE APPLIES

PRICES PER PERSON

Roast Beef	10.00
Pork Tenderloin	11.00
Glazed Ham	11.00
Pasta Station	12.00

DESSERT *Please limit your selection to two sides*

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Crème Brule
Chocolate Cake
New York Cheesecake
Strawberry, Raspberry or Chocolate Mousse

BAR PRICING

PRICE PER PERSON

Our event and bar staff is at your service the day of your event. We are pleased to serve you and your guests. Bar tabs may be broken down any way you choose. Please talk with our events experts to discover your options.

WINE

House	\$7
Premium	\$11
Upgraded	\$15

BEER

Domestic	\$7	<i>Bud, Bud Light, Coors, Coors Light</i>
Imported or Microbrew	\$8	

LIQUOR

Select	\$7
Premium	\$11
Top Shelf	\$12

**Signature drinks and special orders are available upon request*

BANQUET PRICING

Thank you for considering Toiyabe Golf Club for your banquet event. Our experienced team of professionals will take care of all your needs from cuisine to service. We look forward to assisting you with your event plans to make your event memorable for all your guests.

FACILITY FEES

Sierra Nevada Room (10-60 guests)	\$200
Main Dining Room (60-90 guests)	\$350
Main Dining Room & Sierra Nevada Room (90-175 guests)	\$500
Entire Club (200 guests maximum capacity)	\$2,000

CORPORATE MEETING PACKAGE

\$65 per guest

Use of Main Dining Room or Sierra Nevada Room for 5-80 Guests

Coffee, tea, water station, continental breakfast, morning break service, buffet lunch, afternoon break service, projector, screen, facility fees included

**add golf for additional greens fee*

ADDITIONAL ITEMS

Bartender/Bar Set-up Fee	\$100
Dance Floor	\$250
Projector Screen & Table	\$25
Projector	\$50