



THE GROVE

MOUNTAIN VIEW PACKAGE

A Unique and Private Venue for Garden Weddings and Receptions

The Grove is Located in Centennial Hills and is by far the most beautiful setting you will find in Las Vegas. The Grove knows that when it comes to Elegant Weddings and Receptions, our grounds, price, and packages are the best deal in town. Leave the neon lights behind and say "I Do" surrounded by majestic mountain ranges with only the sounds of nature in the background.

We want your Wedding and Reception to be amazing and unforgettable!

8080 Al Carrison Street, Las Vegas, Nevada 89131 www.the-grove.com 702.645.5818

Mountain View Wedding and Reception Grand Garden Room Package

Price includes up to 65 Guests
(Additional Guest \$65 Per Person up to 74)

Ceremony **\$500.00**

Ceremony to Include the Following:

- 30 Minutes use of any Ceremony Locations
 - Gazebo, Almond Orchard, Arbor by the Water
- Wedding Coordinator
- Minister to Perform Ceremony (No fee to use your own)
- Use of Bridal Suite for 60 minutes prior to ceremony
 - Bridal Suite includes custom Vanity and 3 Sided Wardrobe Mirror
- Use of Grooms Room 60 minutes prior to ceremony
 - Grooms Room includes Sofa and Cable TV
- Choice of Wedding Music

Menu A includes Full Open Bar **\$5300.00**

Menu B includes Menu A&B and Full Open Bar **\$5600.00**

Mountain View Reception to Include the Following:

- Three Hours in Grand Garden Reception Room
- Experienced Disk Jockey for 3 and a half hours
- Choice of Sweetheart Table or Traditional Head Table
- All Tables, Napkins and Overlay Linens, Choice of House Colors
- White Chair Covers and/or White Bows if desired
- Mahogany Chiavari Chairs
- Elegant Silk Centerpieces
- Dinnerware and Silverware
- Large Mahogany Dance Floor
- Hosted Open Bar for 3 hours
- Champagne Toast for Entire Party
- Gourmet Dinner served buffet style
- Two Entrées, Two Accompaniments, and One Salad
- Complimentary Crudités (feeds 50-75 people)
- Custom Designed Wedding Cake
- Sign in Table, Cake Table and Gift Table
- Set up of your Decor (restrictions apply)
- Overtime available at \$5 per person per hour, plus \$150 for DJ per hour

A \$1000.00 Non Refundable and Non Transferrable Deposit is Required to Secure Date and Time.
Monday - Thursday Available Anytime
Weekends Available for Brunch only

The Grove Menu A

Beef Entrees

Roast Beef Hand-carved beef rubbed with crushed peppercorns, sea salt, herbs & served with au-jus (GF)

Hungarian Inspired Beef pieces simmered in a garlic, paprika, and onion reduction

Beef Bourguignon Pieces of tender beef sautéed with pearl onions & mushrooms simmered in Burgundy wine sauce

Poultry Entrees

Hand Carved Honey Glazed Turkey Breast Served with white gravy and bacon crumbles (GF)

Chicken Angelo Sautéed chicken breast with sun-dried tomatoes, mushrooms, artichokes and a light cream sauce

Chicken Al Limone Pan roasted chicken breast with lemon, garlic, and mushrooms, in a light cream sauce

Chicken Bruschetta Served topped with tomatoes, basil & capers

Herb Buttered Chicken Pan seared and finished with herbs & butter (GF)

Paprika Rubbed Chicken A bone-in skin-on chicken thigh rubbed with olive oil, paprika, salt, pepper & garlic roasted to perfection (GF)

Chicken Parmigiana Our tasty chicken breast lightly crusted with Italian spices and Parmesan cheese, baked with marinara & mozzarella cheese

Pasta Entrees

Penne with Chicken Sun Dried tomatoes and a light cream sauce

Baked Mostaccioli Penne baked with Marinara, Italian Sausage, Parmesan and Mozzarella

Pork Entrees

Sliced Virginia Baked Ham served with a light pineapple glaze

Pork Loin Rubbed with olive oil and rosemary rub then served with a cranberry-Dijon reduction (GF w/sauce on side)

Accompaniments

Primavera Vegetables A combination of seasonal vegetables, lightly steamed (GF)

Broccoli Florets Broccoli florets and carrots seasoned with sweet butter (GF)

Honey Glazed Carrots Honey glazed baby carrots baked to perfection (GF)

Sweet Buttered Corn Corn nibbles with butter (GF)

Penne Al Forno Penne pasta tossed with marinara and mozzarella cheese then baked to perfection

Wild Rice A blend with long grain and wild rice, seasoned with our special house blend of spices (GF)

Classic Dinner Rice made with chicken stock, onions, and a blend of spices (GF)

Garlic Mashed Potatoes Our delicious house recipe of mashed potatoes and roasted garlic (GF)

Mashed Potatoes Our delicious house recipe of mashed potatoes with gravy (GF)

Roasted Red Potatoes Red potato wedges oven roasted to golden brown and served in one of four ways:
Garlic Roasted, Garlic Parmesan Roasted, Rosemary Roasted or Butter and Parsley (GF)

Salads

Mixed Baby Greens Salad Baby greens tossed with tomatoes & carrots, with ranch & Italian dressings (GF)

Caesar Salad Crispy romaine lettuce, Caesar dressing, garlic croutons & fresh grated Parmesan cheese (GF w/croutons on side)

House Salad - Our signature salad is made with a bouquet of greens, Feta cheese, raisins then tossed with a light balsamic vinaigrette dressing & croutons (GF w/ croutons on side)

Your Gourmet Buffet Dinners Include Fresh Rolls with Butter & unlimited Coffee and Iced Tea

Additional Accompaniments and Salads \$1.50 per person plus tax and gratuity

Additional entrees \$5.00 per person plus tax and gratuity

Prepared on Premises

The Grove Menu B

Menu B Includes Food Choices from Both Menus

Beef Entrees

Beef Brisket Marinated with sweet garlic herbs, tomatoes, and onions then slow roasted to tender perfection (GF)

Prime Rib Rubbed with our own blend of herbs and spices, roasted, and then served with au-jus and horseradish(GF)

Ambassador Beef A New York cut roasted and hand-carved then served with Béarnaise Sauce (GF w/sauce on side)

Beef Tri Tip Seasoned with fine spices and slowly roasted for tenderness then served with a brandy peppercorn sauce (GF with sauce on side)

Poultry Entrees

Chicken Saltimbocca Chicken breast topped with prosciutto & sage, finished with a Marsala wine mushroom sauce

Chicken Marsla Chicken breast sautéed with mushrooms and finished in a Marsala wine sauce

Chicken Piccata With butter, capers, lemon juice, and white wine

Chicken Scallopini Chicken Breast served in a light saffron-cream sauce

Asiago Chicken Served with roasted red pepper remoulade sauce

Orange Chicken Piccata Served with white wine sauce, orange slices, and toasted pecans

Pecan and Parmesan Crusted Chicken Served with a Beurre Blanc sauce

Fish Entrees

Rustic Salmon Pan roasted salmon topped with red bell peppers, tomatoes, red onions, and mushrooms (GF)

Salmon Verte Baked filet of salmon topped with pesto cream sauce

Accompaniments

Sweet Corn with Tomatoes and Basil Traditional corn with a splash of color and flavor from the additions (GF)

Penne with Vodka Pasta with roasted tomatoes and vodka cream sauce

Salad

Arugula Salad Arugula tossed with tomatoes, Parmesan cheese, lemon zest, and lemon vinaigrette

Your Gourmet Buffet Dinners Include Fresh Rolls with Butter & unlimited Coffee and Iced Tea

Additional Accompaniments and Salads \$2.50 per person plus tax and gratuity

Additional entrees \$6.00 per person plus tax and gratuity

Menu A&B Both Include a Full Open Bar

Draft Beer

Bud Light || Coors Light || Corona Premier || Sierra Nevada

Wine

Cabernet Sauvignon || Chardonnay || Merlot || White Zinfandel || Wycliff Champagne

Liquor

Smirnoff Vodka || Seagrams Gin || Jose Cuervo || Bacardi Rum || Jack Daniels || Captain Morgan

Peach Schnapps || Seagrams 7 || Malibu Rum || J.B. Scotch

Prepared on Premises



THE GROVE

GRAND GARDEN PACKAGE

A Unique and Private Venue for Garden Weddings and Receptions

The Grove is Located in Centennial Hills and is by far the most beautiful setting you will find in Las Vegas. The Grove knows that when it comes to Elegant Weddings and Receptions, our grounds, price, and packages are the best deal in town. Leave the neon lights behind and say "I Do" surrounded by majestic mountain ranges with only the sounds of nature in the background.

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8080 Al Carrison Street, Las Vegas, Nevada 89131 www.the-grove.com 702.645.5818

The Grand Garden Wedding and Reception Package

Ceremony

\$700.00

Ceremony Includes the Following:

- 30 Minutes use of any Ceremony Locations
 - Gazebo, Almond Orchard, Arbor by the Water
- Wedding Coordinator
- Minister to Perform Ceremony (No fee to use your own)
- Use of Bridal Suite for 90 minutes prior to ceremony
 - Bridal Suite includes custom Vanity and 3 Sided Wardrobe Mirror
- Use of Grooms Room 90 minutes prior to ceremony
 - Grooms Room includes Sofa and Cable TV
- Choice of Wedding Music
- 30 Minute Rehearsal



Receptions in the Grand Garden Room Seat up to 200 Guests

Package A Includes: Gourmet Buffet Menu A plus a Full Open Bar

75 - 130 \$87.95 *Per Person*

131 - 200 \$78.95 *Per Person*

Package B Includes: Gourmet Buffet Menu A&B plus a Full Open Bar

75 - 130 \$92.95 *Per Person*

131 - 200 \$83.95 *Per Person*

Grand Garden Room Reception Includes:

- Four Hours in Grand Garden Reception Room
- Experienced Disk Jockey for 4 and a half hours
- Choice of Sweetheart Table or Traditional Head Table
- All Tables, Napkins and Overlay Linens, Choice of House Colors
- White Chair Covers or White Bows if desired
- Mahogany Chiavari Chairs
- Elegant Silk Centerpieces
- Dinnerware and Silverware
- Large Mahogany Dance Floor
- Hosted Open Bar for 4 hours
- Champagne Toast for Entire Party
- Gourmet Dinner served buffet style Includes the following:
 - Two Entrées, Three Accompaniments, and One Salad
 - Complimentary Crudités (feeds 50-75 people)
 - Custom Designed Wedding Cake
 - Gift Table, Sign in Table and Cake Table
 - Set up of your Decor (restrictions apply)

Additional Information

- All Nevada sales tax and gratuity included on Food and Beverage
- Overtime available at \$5 per person per hour, plus \$150 for DJ per hour
- 100 Person Minimum on Saturday Evenings
- Monday - Thursday Discounts \$1000.00 Off Total Reception Package Price
- Sunday Discounts \$500.00 Off Total Reception Package Price

A \$1500.00 non-refundable and non-transferrable deposit is required to secure date and time

The Grove Menu A

Beef Entrees

Roast Beef Hand-carved beef rubbed with crushed peppercorns, sea salt, herbs & served with au-jus (GF)

Hungarian Inspired Beef pieces simmered in a garlic, paprika, and onion reduction

Beef Bourguignon Pieces of tender beef sautéed with pearl onions & mushrooms simmered in Burgundy wine sauce

Poultry Entrees

Hand Carved Honey Glazed Turkey Breast Served with white gravy and bacon crumbles (GF)

Chicken Angelo Sautéed chicken breast with sun-dried tomatoes, mushrooms, artichokes and a light cream sauce

Chicken Al Limone Pan roasted chicken breast with lemon, garlic, and mushrooms, in a light cream sauce

Chicken Bruschetta Served topped with tomatoes, basil & capers

Herb Buttered Chicken Pan seared and finished with herbs & butter (GF)

Paprika Rubbed Chicken A bone-in skin-on chicken thigh rubbed with olive oil, paprika, salt, pepper & garlic roasted to perfection (GF)

Chicken Parmigiana Our tasty chicken breast lightly crusted with Italian spices and Parmesan cheese, baked with marinara & mozzarella cheese

Pasta Entrees

Penne with Chicken Sun Dried tomatoes and a light cream sauce

Baked Mostaccioli Penne baked with Marinara, Italian Sausage, Parmesan and Mozzarella

Pork Entrees

Sliced Virginia Baked Ham served with a light pineapple glaze

Pork Loin Rubbed with olive oil and rosemary rub then served with a cranberry-Dijon reduction (GF w/sauce on side)

Accompaniments

Primavera Vegetables A combination of seasonal vegetables, lightly steamed (GF)

Broccoli Florets Broccoli florets and carrots seasoned with sweet butter (GF)

Honey Glazed Carrots Honey glazed baby carrots baked to perfection (GF)

Sweet Buttered Corn Corn nibbles with butter (GF)

Penne Al Forno Penne pasta tossed with marinara and mozzarella cheese then baked to perfection

Wild Rice A blend with long grain and wild rice, seasoned with our special house blend of spices (GF)

Classic Dinner Rice made with chicken stock, onions, and a blend of spices (GF)

Garlic Mashed Potatoes Our delicious house recipe of mashed potatoes and roasted garlic (GF)

Mashed Potatoes Our delicious house recipe of mashed potatoes with gravy (GF)

Roasted Red Potatoes Red potato wedges oven roasted to golden brown and served in one of four ways:
Garlic Roasted, Garlic Parmesan Roasted, Rosemary Roasted or Butter and Parsley (GF)

Salads

Mixed Baby Greens Salad Baby greens tossed with tomatoes & carrots, with ranch & Italian dressings (GF)

Caesar Salad Crispy romaine lettuce, Caesar dressing, garlic croutons & fresh grated Parmesan cheese (GF w/croutons on side)

House Salad - Our signature salad is made with a bouquet of greens, Feta cheese, raisins then tossed with a light balsamic vinaigrette dressing & croutons (GF w/ croutons on side)

Your Gourmet Buffet Dinners Include Fresh Rolls with Butter & unlimited Coffee and Iced Tea

Additional Accompaniments and Salads \$1.50 per person plus tax and gratuity

Additional entrees \$5.00 per person plus tax and gratuity

Prepared on Premises

The Grove Menu B

Menu B Includes Food Choices from Both Menus

Beef Entrees

Beef Brisket Marinated with sweet garlic herbs, tomatoes, and onions then slow roasted to tender perfection (GF)

Prime Rib Rubbed with our own blend of herbs and spices, roasted, and then served with au-jus and horseradish(GF)

Ambassador Beef A New York cut roasted and hand-carved then served with Béarnaise Sauce (GF w/sauce on side)

Beef Tri Tip Seasoned with fine spices and slowly roasted for tenderness then served with a brandy peppercorn sauce (GF with sauce on side)

Poultry Entrees

Chicken Saltimbocca Chicken breast topped with prosciutto & sage, finished with a Marsala wine mushroom sauce

Chicken Marsala Chicken breast sautéed with mushrooms and finished in a Marsala wine sauce

Chicken Piccata With butter, capers, lemon juice, and white wine

Chicken Scallopini Chicken Breast served in a light saffron-cream sauce

Asiago Chicken Served with roasted red pepper remoulade sauce

Orange Chicken Piccata Served with white wine sauce, orange slices, and toasted pecans

Pecan and Parmesan Crusted Chicken Served with a Beurre Blanc sauce

Fish Entrees

Rustic Salmon Pan roasted salmon topped with red bell peppers, tomatoes, red onions, and mushrooms (GF)

Salmon Verte Baked filet of salmon topped with pesto cream sauce

Accompaniments

Sweet Corn with Tomatoes and Basil Traditional corn with a splash of color and flavor from the additions (GF)

Penne with Vodka Pasta with roasted tomatoes and vodka cream sauce

Salad

Arugula Salad Arugula tossed with tomatoes, Parmesan cheese, lemon zest, and lemon vinaigrette

Your Gourmet Buffet Dinners Include Fresh Rolls with Butter & unlimited Coffee and Iced Tea

Additional Accompaniments and Salads \$2.50 per person plus tax and gratuity

Additional entrees \$6.00 per person plus tax and gratuity

Menu A&B Both Include a Full Open Bar

Draft Beer

Bud Light || Coors Light || Corona Premier || Sierra Nevada

Wine

Cabernet Sauvignon || Chardonnay || Merlot || White Zinfandel || Wycliff Champagne

Liquor

Smirnoff Vodka || Seagrams Gin || Jose Cuervo || Bacardi Rum || Jack Daniels || Captain Morgan

Peach Schnapps || Seagrams 7 || Malibu Rum || J.B. Scotch

Prepared on Premises



THE GROVE

GARDEN TERRACE PACKAGE

A Unique and Private Venue for Garden Weddings and Receptions

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We want your Wedding and Reception to be amazing and unforgettable!

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Garden Terrace Room Wedding and Reception

Elite Package

Price Based on 50 Guests or Less
This room holds a maximum of 60 people

Elite Package includes Open Bar B

\$5300.00

\$50 Per Person for Additional Guests (60)

This is our longest, most inclusive package! 6.5 hours on property. 5.5 hour experience for your guests. No need to account for taxes or gratuity, upgrade your menu, pay extra for a plated dinner, add appetizers, add overtime, or upgrade your bar it is all already included!

Ceremony Includes the Following:

- 30 Minutes use of any Ceremony Locations
 - Gazebo, Almond Orchard, Arbor by the Water
- Wedding Coordinator
- Minister to Perform Ceremony Included (No fee to use your own)
- Use of Bridal suite 60 minutes prior to ceremony (30 minutes exclusive ground use)
- Choice of Wedding Music

Cocktail Hour on the Terrace to include the following:

- 100 Hand-Passed Appetizers
 - 2 choices (50 of each - See list of options)
- Open Bar B

Reception in the Garden Terrace Room to include the following:

- Experienced Disk Jockey starting 30 minutes before your ceremony
- Plated Meal served in 2 courses; Salad Course followed by the Main Meal Course
- One Salad Choice and Two Plate Options
- You will pick two plates for guests to choose from, placards at each table setting are required!
 - Ex: Caesar Salad Course, and then either Prime Rib, Garlic Mashed Potatoes and Primavera Vegetables OR Chicken Saltimbocca, Wild Rice, and Steamed Broccoli
- Final counts required 30 days prior; No changes or substitutions
- Sweetheart Table
- All Tables, Napkins and Overlay Linens, Choice of House Colors
- White Chair Covers and/or White Bows if desired
- Mahogany Chiavari Chairs
- Elegant Silk Centerpieces
- Dinnerware and Silverware
- Large Mahogany Dance Floor
- Open Bar B Hosted
- Champagne Toast for Entire Party
- Custom Designed Wedding Cake
- Sign in Table and Cake Table
- Set up of your decor (restrictions apply)
- Overtime available at \$5 per person per hour, plus \$150 for DJ per hour

A \$500.00 Non-Refundable and Non-Transferrable Deposit is required to secure date & time
\$400 Weekday Discount (Monday - Thursday Anytime)

Garden Terrace Room Wedding and Reception

Package B

Price Based on 50 Guests or Less

This room holds a maximum of 60 people

Ceremony **\$300.00**

Ceremony to Include the Following:

- 30 Minutes use of any Ceremony Locations
 - Gazebo, Almond Orchard, Arbor by the Water
- Wedding Coordinator
- Minister to Perform Ceremony Included (No fee to use your own)
- Use of Bridal suite 30 minutes prior to ceremony
- Choice of Wedding Music

Menu A includes Open Bar A **\$4250.00**

\$40 Per Person for Additional Guests (60)

Menu B includes Open Bar B **\$4650.00**

\$45 Per Person for Additional Guests (60)

Reception to Include the Following:

- Four Hours in Garden Terrace Reception Room
- Experienced Disk Jockey for 4 and a half hours
- Bride and Groom Sweetheart Table
- All Tables, Napkins and Overlay Linens, Choice of House Colors
- White Chair Covers and/or White Bows if Desired
- Mahogany Chiavari Chairs
- Elegant Silk Centerpieces
- Dinnerware and Silverware
- Mahogany Dance Floor
- Hosted Open Bar for 4 hours
- Champagne Toast for Entire Party
- Gourmet Dinner Served Buffet Style
- Two Entrees, Two Accompaniments, and One Salad
- Custom Designed Wedding Cake
- Sign in Table and Cake Table
- Set up of your Decor (restrictions apply)
- Nevada sales tax and gratuity included on Food and Beverage
- Overtime available at \$5 per person per hour, plus \$150 for DJ per hour

A \$500.00 Non-Refundable and Non-Transferrable Deposit is required to secure date & time
Weekday Discount \$400 (Monday - Thursday Anytime)

Garden Terrace Room Wedding and Reception

Package A

Price Based on 50 Guests or Less
This room holds a maximum of 60 people

Ceremony **\$300.00**

Ceremony to Include the Following:

- 30 Minutes use of any Ceremony Locations
 - Gazebo, Almond Orchard, Arbor by the Water
- Wedding Coordinator
- Minister to Perform Ceremony Included (No fee to use your own)
- Use of Bridal suite 30 minutes prior to ceremony
- Choice of Wedding Music

Menu A includes Beer, Wine and Soda Bar **\$3650.00**

\$35 Per Person for Additional Guests (60)

Menu B includes Open Bar A **\$4000.00**

\$40 Per Person for Additional Guests (60)

Reception to Include the Following:

- Three Hours in The Garden Terrace Reception Room
- Experienced Disk Jockey for 3 and a half hours
- Bride and Groom Sweetheart Table
- All Tables, Napkins and Overlay Linens, Choice of House Colors
- White Chair Covers and/or White Bows if Desired
- Mahogany Chiavari Chairs
- Elegant Silk Centerpieces
- Dinnerware and Silverware
- Mahogany Dance Floor
- Hosted Open Bar for 3 hours
- Champagne Toast for Entire Party
- Gourmet Dinner Served Buffet Style
- Two Entrees, Two Accompaniments, and One Salad
- Custom Designed Wedding Cake
- Sign in Table and Cake Table
- Set up of your Decor (restrictions apply)
- Nevada sales tax and gratuity included on Food and Beverage
- Open Bar B Upgrade \$5 per person
- Overtime available at \$5 per person per hour, plus \$150 for DJ per hour

A \$500.00 Non-Refundable and Non-Transferrable Deposit is required to secure date & time
Weekday Discount \$400 (Monday - Thursday Anytime)

The Grove Menu A

Beef Entrees

Roast Beef Hand-carved beef rubbed with crushed peppercorns, sea salt, herbs & served with au-jus (GF)

Hungarian Inspired Beef pieces simmered in a garlic, paprika, and onion reduction

Beef Bourguignon Pieces of tender beef sautéed with pearl onions & mushrooms simmered in Burgundy wine sauce

Poultry Entrees

Hand Carved Honey Glazed Turkey Breast Served with white gravy and bacon crumbles (GF)

Chicken Angelo Sautéed chicken breast with sun-dried tomatoes, mushrooms, artichokes and a light cream sauce

Chicken Al Limone Pan roasted chicken breast with lemon, garlic, and mushrooms, in a light cream sauce

Chicken Bruschetta Served topped with tomatoes, basil & capers

Herb Buttered Chicken Pan seared and finished with herbs & butter (GF)

Paprika Rubbed Chicken A bone-in skin-on chicken thigh rubbed with olive oil, paprika, salt, pepper & garlic roasted to perfection (GF)

Chicken Parmigiana Our tasty chicken breast lightly crusted with Italian spices and Parmesan cheese, baked with marinara & mozzarella cheese

Pasta Entrees

Penne with Chicken Sun Dried tomatoes and a light cream sauce

Baked Mostaccioli Penne baked with Marinara, Italian Sausage, Parmesan and Mozzarella

Pork Entrees

Sliced Virginia Baked Ham served with a light pineapple glaze

Pork Loin Rubbed with olive oil and rosemary rub then served with a cranberry-Dijon reduction (GF w/sauce on side)

Accompaniments

Primavera Vegetables A combination of seasonal vegetables, lightly steamed (GF)

Broccoli Florets Broccoli florets and carrots seasoned with sweet butter (GF)

Honey Glazed Carrots Honey glazed baby carrots baked to perfection (GF)

Sweet Buttered Corn Corn nibbles with butter (GF)

Penne Al Forno Penne pasta tossed with marinara and mozzarella cheese then baked to perfection

Wild Rice A blend with long grain and wild rice, seasoned with our special house blend of spices (GF)

Classic Dinner Rice made with chicken stock, onions, and a blend of spices (GF)

Garlic Mashed Potatoes Our delicious house recipe of mashed potatoes and roasted garlic (GF)

Mashed Potatoes Our delicious house recipe of mashed potatoes with gravy (GF)

Roasted Red Potatoes Red potato wedges oven roasted to golden brown and served in one of four ways:
Garlic Roasted, Garlic Parmesan Roasted, Rosemary Roasted or Butter and Parsley (GF)

Salads

Mixed Baby Greens Salad Baby greens tossed with tomatoes & carrots, with ranch & Italian dressings (GF)

Caesar Salad Crispy romaine lettuce, Caesar dressing, garlic croutons & fresh grated Parmesan cheese (GF w/croutons on side)

House Salad - Our signature salad is made with a bouquet of greens, Feta cheese, raisins then tossed with a light balsamic vinaigrette dressing & croutons (GF w/ croutons on side)

Your Gourmet Buffet Dinners Include Fresh Rolls with Butter & unlimited Coffee and Iced Tea

Additional Accompaniments and Salads \$1.50 per person plus tax and gratuity

Additional entrees \$5.00 per person plus tax and gratuity

Prepared on Premises

The Grove Menu B

Menu B Option Includes Choices from Both A & B

Beef Entrees

Beef Brisket Marinated with sweet garlic herbs, tomatoes, and onions then slow roasted to tender perfection (GF)

Prime Rib Rubbed with our own blend of herbs and spices, roasted, and then served with au-jus and horseradish(GF)

Ambassador Beef A New York cut roasted and hand-carved then served with Béarnaise Sauce (GF w/sauce on side)

Beef Tri Tip Seasoned with fine spices and slowly roasted for tenderness then served with a brandy peppercorn sauce (GF with sauce on side)

Poultry Entrees

Chicken Saltimbocca Chicken breast topped with prosciutto & sage, finished with a Marsala wine mushroom sauce

Chicken Marsla Chicken breast sautéed with mushrooms and finished in a Marsala wine sauce

Chicken Piccata With butter, capers, lemon juice, and white wine

Chicken Scallopini Chicken Breast served in a light saffron-cream sauce

Asiago Chicken Served with roasted red pepper remoulade sauce

Orange Chicken Piccata Served with white wine sauce, orange slices, and toasted pecans

Pecan and Parmesan Crusted Chicken Served with a Beurre Blanc sauce

Fish Entrees

Rustic Salmon Pan roasted salmon topped with red bell peppers, tomatoes, red onions, and mushrooms (GF)

Salmon Verte Baked filet of salmon topped with pesto cream sauce

Accompaniments

Sweet Corn with Tomatoes and Basil Traditional corn with a splash of color and flavor from the additions (GF)

Penne with Vodka Pasta with roasted tomatoes and vodka cream sauce

Salads

Arugula Salad Arugula tossed with tomatoes, Parmesan cheese, lemon zest, and lemon vinaigrette

Your Gourmet Buffet Dinners Include Fresh Rolls with Butter & unlimited Coffee and Iced Tea

Additional Accompaniments and Salads \$2.50 per person plus tax and gratuity

Additional entrees \$6.50 per person plus tax and gratuity

Prepared on Premises

Bar Options

Beer, Wine & Soda Bar

Beer *Draft* Bud Light || Coors Light || Corona Premier

Wine Cabernet Sauvignon || Chardonnay || Merlot || White Zinfandel

Open Bar A

Beer *Draft* Bud Light || Coors Light || Corona Premier

Wine Cabernet Sauvignon || Chardonnay || Merlot || White Zinfandel || Wycliff Champagne

Liquor Smirnoff Vodka || Seagrams Gin || Jose Cuervo || Bacardi Rum || Jack Daniels

Open Bar B

Beer *Draft* Bud Light || Coors Light || Corona Premier

Wine Cabernet Sauvignon || Chardonnay || Merlot || White Zinfandel || Wycliff Champagne

Liquor Smirnoff Vodka || Seagrams Gin || Jose Cuervo || Bacardi Rum || Jack Daniels

Captain Morgan || Peach Schnapps || Seagrams 7 || Malibu Rum || J.B. Scotch

Garden Terrace Room Wedding and Reception

Champagne Brunch

Price Based on 50 Guests or Less
This room holds a maximum of 60 people

Ceremony

\$300.00

Ceremony to Include the Following:

- 30 Minutes use of any Ceremony Locations
 - Gazebo, Almond Orchard, Arbor by the Water
- Wedding Coordinator
- Minister to Perform Ceremony Included (No fee to use your own)
- Use of Bridal suite 30 minutes prior to ceremony
- Choice of Wedding Music

Champagne Brunch

\$3100.00

\$30 Per Person for Additional Guests (60)

Reception to Include the Following:

- Three Hours in The Garden Terrace Reception Room
- Experienced Disk Jockey for 3 and a half hours
- Bride and Groom Sweetheart Table
- All Tables, Napkins and Overlay Linens, Choice of House Colors
- White Chair Covers and/or White Bows if Desired
- Mahogany Chiavari Chairs
- Elegant Silk Centerpieces
- Dinnerware and Silverware
- Mahogany Dance Floor
- Soda Bar
- Mimosas, Cranberry Juice, Orange Juice and Coffee
- Champagne Toast for Entire Party
- Gourmet Dinner Served Buffet Style
- Two Entrees, Two Sides
- Custom Designed Wedding Cake
- Sign in Table and Cake Table
- Set up of your Decor (restrictions apply)
- Nevada sales tax and gratuity included on Food and Beverage
- Beer, Wine Soda Upgrade \$5 per person
- Open Bar A Upgrade \$7.50 per person
- Open Bar B Upgrade \$10 per person
- Overtime available at \$5 per person per hour, plus \$150 for DJ per hour

A \$500.00 Non-Refundable and Non-Transferrable Deposit is required to secure date & time

Brunch Specific Menu Options

Entrees

Sliced Virginia Baked Ham

Applewood Smoked Bacon

Breakfast Sausage

Scrambled Eggs

BLT Breakfast Sandwiches

Waffle Station

Mini Pancake Kabobs

Hand Carved Honey Glazed Turkey Breast Served with white gravy and bacon crumbles (GF)

Roast Beef Hand-carved beef rubbed with crushed peppercorns, sea salt, herbs & served with au-jus (GF)

Chicken Bruschetta Served topped with tomatoes, basil & capers

Herb Buttered Chicken Pan seared and finished with herbs & butter (GF)

Side Dishes

Breakfast Potatoes (GF)

Fresh Fruit Platter (GF)

Primavera Vegetables A combination of seasonal vegetables, lightly steamed (GF)

Sweet Buttered Corn Corn nibbles with butter (GF)

Classic Dinner Rice made with chicken stock, onions, and a blend of spices (GF)

Mashed Potatoes Our delicious house recipe of mashed potatoes with gravy (GF)

Mixed Baby Greens Salad Baby greens tossed with tomatoes & carrots, with ranch & Italian dressings (GF)

Additional Sides \$1.50 per person plus tax and gratuity

Additional Entrees \$5.00 per person plus tax and gratuity

Prepared on Premises

Elite Package Appetizer Options

2 Appetizers

50 of each

Hand-passed

Cherry Tomatoes and Fresh Mozzarella on a skewer

Salami Cream Cheese Coronets

Crab Salad in a Mini Phyllo Cup

Mango Chicken in a Mini Phyllo Cup

Mini Quiche Assortment

Spanakopita

Crab Stuffed Mushrooms

Coconut Chicken Skewers

Teriyaki Beef Satay Skewers